

ADDENDUM NO. 2

PROJECT: UNT Kerr Hall Dining Renovation
HE0569.2302.01

DATE: 05/23/2025

DISTRIBUTION: Client, Consultants, Contractors

For corrections or clarifications, contact: Lauren Davis (ldavis@treanor.design)

This Addendum becomes part of the Contract Documents and shall be acknowledged by each bidder on the proposal form. All parties of the original specifications and drawings shall remain in force except as noted below:

ITEM	DETAIL
	RESPONSES TO BIDDER'S QUESTIONS
1.1	SEE ATTACHED HIGHLIGHTED REVISED ANSWERS TO THE BIDDER'S QUESTIONS.
	DRAWINGS (NEW SHEETS)
1.2	MECHANICAL: <u>IDM201B - LEVEL 1 MECHANICAL DEMOLITION PLAN – DINING</u> • DEMO SHEET ADDED FOR FURTHER CLARIFICATION.
	PLUMBING: <u>IPD201B - LEVEL 1 DEMO PLUMBING PLAN - DINING</u> • DEMO SHEET ADDED FOR FURTHER CLARIFICATION.
1.3	DRAWINGS (REISSUED SHEETS WITH MODIFICATIONS)
	GENERAL: <u>G001 - SITE VICINITY MAP, PROJECT TEAM, & SHEET INDEX</u> • ADDED MEP DEMO SHEETS TO THE SET.
	ARCHITECTURAL: <u>G001 - SITE VICINITY MAP, PROJECT TEAM, & SHEET INDEX</u> SHEETS IDM201B AND IPD201B ADDED TO THE SHEET INDEX.
	<u>G101 - CODE SUMMARY</u> FIRE ALARM PANEL AND KNOX BOX LOCATIONS UPDATED.
	<u>AD101 - DEMOLITION PLAN</u> KITCHEN DOOR REVISED TO BE EXISTING TO REMAIN. LOUVER PENETRATIONS INCLUDED. REVISED KEYNOTES TO CLARIFY SCOPE OF DEMO WORK. DEMO GENERAL NOTE R REMOVED.
	<u>AD151 - DEMOLITION RCP</u> EXISTING PLASTER CEILING IN KITCHEN AREA MODELED AND CLARIFIED.

ITEM DETAILA101 - FLOOR PLAN (KITCHEN & DINING)

SCOPE AT LOADING DOCK DOORS CLARIFIED. KEYNOTE TAGS 148, 147, 159, AND 156 REVISED. FURRING WALL (F3) ADDED BY GLAZING ADJACENT TO VESTIBULE A122.1, INCLUDING A NEW DETAIL AND CEILING CONDITION IN THIS AREA. KNOX BOX AND FACP LOCATION ADDED TO PLAN.

A151 - REFLECTED CEILING PLAN (KITCHEN & DINING)

KEYNOTES UPDATED. CEILING CONDITION AT GLAZING ADJACENT TO VESTIBULE A122.1 MODIFIED. SECTION DETAIL TAG FOR B5/A501 REMOVED, AS THE DETAIL IS NOT IN THE PROJECT. SCOPE AT EXTERIOR LOADING DOCK DOORS CLARIFIED. LOUVERS SCHEDULED AND TAGGED.

A407 - ENLARGED PLANS, INTERIOR ELEVATIONS, & DETAILS

PARTITION TYPE TAGS ADDED.

A408 - INTERIOR ELEVATIONS

B1/A408 MODIFIED TO REFLECT NEW CONDITION AT EXTERIOR GLAZING.

A501 - INTERIOR DETAILS

A4/A501 CREATED TO SHOW NEW CONDITION AT EXTERIOR GLAZING. B5/A501 REMOVED.

A601 - DOOR & FRAME SCHEDULE, GLAZING TYPES, LOUVER TYPES, & DETAILS

DETAILS A6 AND C6/A601 ADDED. LOUVER TYPES 1 AND 2 DEFINED, DETAILED, AND DIMENSIONED.

FOOD SERVICE EQUIPMENT:QF1.0 – FS EQUIPMENT PLAN

- ADDED WATERFALL EDGES TO SERVING COUNTERS
- REMOVED CANOPY AT RECEIVING DOOR
- REMOVED HOSE BIBB AT LOADING DOCK
- REVISED SIZE OF AIR SCREEN AT RECEIVING DOOR

QF1.4 – FS PLUMBING PLAN

- REMOVED HOSE BIBB PLUMBING AT LOADING DOCK

QF1.5 – FS ELECTRICAL PLAN

- REVISED ELECTRICAL CONNECTION AT AIR SCREEN

MECHANICAL:IM201B - LEVEL 1 MECHANICAL PLAN – DINING

- REVISED LOUVER SIZE AND TYPE.
- REVISED KEYED NOTE 3.
- REVISED LOCATION OF RELIEF LOUVER AND FAN.

ITEM DETAIL

PLUMBING:

iP200B – UNDERFLOOR PLUMBING PLAN – DINING

- PRINTED SHEET PER UPDATED TEXT LOCATIONS ON UPDATED FOOD SERVICE DRAWINGS. REFER TO FOOD SERVICE DRAWINGS FOR CHANGES REQUIRED.

iP201B – PLUMBING PLAN – DINING

- PRINTED SHEET PER UPDATED TEXT LOCATIONS ON UPDATED FOOD SERVICE DRAWINGS. REFER TO FOOD SERVICE DRAWINGS FOR CHANGES REQUIRED

iP301B – PLUMBING ENLARGED PLAN

- PRINTED SHEET PER UPDATED TEXT LOCATIONS ON UPDATED FOOD SERVICE DRAWINGS. REFER TO FOOD SERVICE DRAWINGS FOR CHANGES REQUIRED

iP303B – PLUMBING ENLARGED PLAN

- REVISED VENT PIPING AND ASSOCIATED KEYED NOTE TO CONNECT TO EXISTING VENT THRU ROOF PER GC COMMENTS AND RESPONSES.

ELECTRICAL:

iE001 - ELECTRICAL NOTES & SYMBOLS

- REVISED SECURITY ELECTRICAL ALLOWANCES.

iE201B - LEVEL 1 ELECTRICAL PLAN - DINING

- ADDED JUNCTION BOX FOR INTEGRALLY-LIT EXTERIOR SIGN.
- ADDED KEYED NOTE 4.

iE301B - LEVEL 1 LIGHTING PLAN - DINING

- REVISED TYPE KE FIXTURES TO TYPE X.
- ADDED DEMO SCOPE NOTE.

iE701 - ELECTRICAL SCHEDULES

- REVISED LIGHTING TYPE KE TO X IN LIGHTING SCHEDULE FOR EDGE LIT EXIT SIGN.

iE803 - ELECTRICAL PANEL SCHEDULES - KITCHEN

- ADDED EXTERIOR SIGNAGE TO PANELBOARD 1A SCHEDULE.

SPECIFICATIONS (REVISED)

- 1.4 **A. Revise the written specifications for Item No. 101 Air Screen as reflected below.**

ITEM NO.101 AIR SCREEN
QUANTITY: 1

Manufacturer: Berner
Model: CHD10-1036A

ITEM	DETAIL
------	--------

Size and Shape:	Refer to drawings
Alternate:	

1. Air curtain, CHD series model, unheated, obsidian black exterior. Size unit to fit door.
2. Air Curtain to include Controller Kit. Controller kit to come complete with plastic magnetic reed switch, surface mounted, .50 HP max, 115v/1-ph limit switch. The magnet to be mounted on the surface of the door jamb and the door.
3. Confirm clearance above door prior to installation. Air Curtain to accommodate door width and height.
4. 114000 to provide magnetic reed switch kit loose to General Contractor for installation by Division 26. Division 26 to route flexible conduit to j-box on cabinet. Routing to be clean and secured to building.
5. Provide Harsh Weather Cover if no awning or recessed door is provided.

B. Revise the written specifications for Item No. 201.1 Hot Action Counter as reflected below.

ITEM NO. 201.1	HOT ACTION COUNTER
QUANTITY: 1	

Manufacturer:	CounterCraft
Model:	---
Size and Shape:	Refer to drawings
Alternate:	

1. Continuous semi-open base, angle iron frame construction; utility chase within the counter. All electrical conduits and plumbing are to be within utility chase as required - utility chase to be fully accessible from the operator side of the counter with removable stainless-steel panels.
2. All electrical is to be pre-wired to the load center. Electrical is to be located in an electrical conduit pipe, and flex conduit is to be kept to a minimum. Exposed conduit will not be accepted. All wiring is to be numbered at all junctions per circuit. A wiring diagram is to be provided at each load center door. All receptacles mounted in the counter are to be recess mounted and labeled.
3. Cashier stations to be integral with counter, closed base when located on the customer side of counter, open base when located on the operator side of the counter. Provide lockable cashier drawer with cash till, undershelf to accommodate owner's POS System, and an outlet to accommodate POS system and data line.
4. Stainless steel removable intermediate shelves and fully welded undershelves where possible.
5. Dedicated recessed receptacle to accommodate beverage merchandisers; coordinate location with drawings.
6. Provide a remote on/off switch for beverage merchandisers if the standard location is not accessible.

ITEM DETAIL

7. Dedicated receptacle for any/all countertop equipment with grommets holes. Coordinate location with equipment.
8. Adjustable kickplates.
9. 42" deep Continuous countertop 3CM Quartz countertop located at 34" A.F.F. Verify stone selection with Architect prior to bidding if not specified. Submit a 12" X12" sample to the architect for approval.
10. Countertop to include waterfall edges. Locate per plans.
11. Provide proper support below countertop to mitigate cracking or stone breakage. All cut outs to be radius to mitigate stone cracking.
12. LED Tray slide lights. Provide an on/off switch at the cashier's station.
13. Modify counter to accommodate Item No. 819 Griddle, all interior exposed finishes to be stainless steel.
14. One (1) lot Hatco HWBIBRT-FULD 1200-watt bottom mount insulated hot food wells located per drawings. Recess countertop at hot food wells to accommodate sheet pan. Manifold all drains to one open/close valve located below the counter in an accessible location. QUANTITIES AND SIZES PER PLANS.
15. One (1) lot Duke DRY HCF (INDIVIDUAL WELLS) hot/cold/freezer units. Refer to drawings for size. Top mount with flush mount pans, individually controlled wells (Hot/Cold/Freeze), and slide-out compressor.
16. Deck mount single pantry fill faucet T&S Model no. B-0208.
17. Manifolled drains lead to a single 3/4" turn ball valve mounted in a full stainless-steel housing. Drain valve is to be located on the operator's side for ease of access.
18. Hatco black stone heated top; refer to drawings for size and location.
19. Hot food well covers; verify color selection with the architect.
20. Stainless steel louvered panels to be provided on the operator's side only at compressor locations. Louvers to be provided per the manufacturer's minimum requirements.
21. Dekton or stone insets at heated and frost top locations.
22. Sneeze guards to be located 22" above countertop with lights and double heat lamps.
23. CounterCraft BGA sneeze guards, mirror finish, single tier at hot food wells, and single tier at cold pans/frost tops. 3/8" Tempered glass. Height to be 18" above countertop. Glass to be adjustable to accommodate self and full-service operation. Heat lamps with lights located at hot food well and heated tops, lights over the cold sections. Size to accommodate equipment. Provide mirror finishes. All Sneeze Guards to meet all NSF and local health code requirements.
24. End glass to be provided to adjust with the front glass and brackets to maintain all NSF and local health codes.
25. Vertical glass sneeze guard to accommodate Item No. 819 Griddle.
26. Sneeze guards to be secured to base of counter and welded to countertop. If stone top construction, extend thru countertop and secure to base, provide matching color sealant to match countertop.
27. Backer board finish installed by the manufacturer to accept tile by G.C. Coordinate finish with GC.

ITEM	DETAIL
------	--------

- | | |
|-----|---|
| 28. | Counters to be factory installed, Manufacturer to provide floor template and coordinate with server walls, furr downs, electrical and plumbing locations. KEC To coordinate installation and any site conditions with the Trade/General Contractor as required. |
| 29. | Manufacturers are to bid all items per specifications; deviations from the specified manufacturers or fabrication will not be accepted. |

C. Revise the written specifications for Item No. 201.2 Hot Service Counter as reflected below.

ITEM NO. 201.2	HOT SERVICE COUNTER
QUANTITY: 1	

Manufacturer:	CounterCraft
Model:	---
Size and Shape:	Refer to drawings
Alternate:	

1. Continuous semi-open base, angle iron frame construction; utility chase within the counter. All electrical conduits and plumbing are to be within utility chase as required - utility chase to be fully accessible from the operator side of the counter with removable stainless-steel panels.
2. All electrical is to be pre-wired to the load center. Electrical is to be located in an electrical conduit pipe, and flex conduit is to be kept to a minimum. Exposed conduit will not be accepted. All wiring is to be numbered at all junctions per circuit. A wiring diagram is to be provided at each load center door. All receptacles mounted in the counter are to be recess mounted and labeled.
3. Cashier stations to be integral with counter, closed base when located on the customer side of counter, open base when located on the operator side of the counter. Provide lockable cashier drawer with cash till, undershelf to accommodate owner's POS System, and an outlet to accommodate POS system and data line.
4. Stainless steel removable intermediate shelves and fully welded undershelves where possible.
5. Dedicated recessed receptacle to accommodate beverage merchandisers; coordinate location with drawings.
6. Provide a remote on/off switch for beverage merchandisers if the standard location is not accessible.
7. Dedicated receptacle for any/all countertop equipment with grommets holes. Coordinate location with equipment.
8. Adjustable kickplates.
9. 42" deep Continuous countertop 3CM Quartz countertop located at 34" A.F.F. Verify stone selection with Architect prior to bidding if not specified. Submit a 12" X12" sample to the architect for approval.
10. Countertop to include waterfall edges. Locate per plans.
11. Provide proper support below countertop to mitigate cracking or stone breakage. All cut outs to be radius to mitigate stone cracking.

ITEM	DETAIL
------	--------

- | | |
|-----|---|
| 12. | LED Tray slide lights. Provide an on/off switch at the cashier's station. |
| 13. | One (1) lot of bowl lowerators, locate per drawings, coordinate size with owner prior to ordering. |
| 14. | One (1) lot Hatco HWBIBRT-FULD 1200-watt bottom mount insulated hot food wells located per drawings. Recess countertop at hot food wells to accommodate sheet pan. Manifold all drains to one open/close valve located below the counter in an accessible location. QUANTITIES AND SIZES PER PLANS. |
| 15. | One (1) lot Duke DRY HCF (INDIVIDUAL WELLS) hot/cold/freezer units. Refer to drawings for size. Top mount with flush mount pans, individually controlled wells (Hot/Cold/Freezer), and slide-out compressor. |
| 16. | Deck mount single pantry fill faucet T&S Model no. B-0208. |
| 17. | One (1) lot Hatco drop in mechanical cold pan, sized per plan. |
| 18. | Manifolded drains lead to a single 3/4" turn ball valve mounted in a full stainless-steel housing. Drain valve is to be located on the operator's side for ease of access. |
| 19. | Hot food well covers; verify color selection with the architect. |
| 20. | Stainless steel louvered panels to be provided on the operator's side only at compressor locations. Louvers to be provided per the manufacturer's minimum requirements. |
| 21. | Dekton or stone insets at heated and frost top locations. |
| 22. | Sneeze guards to be located 22" above countertop with lights and double heat lamps. |
| 23. | CounterCraft BGA sneeze guards, mirror finish, single tier at hot food wells, and single tier at cold pans/frost tops. 3/8" Tempered glass. Height to be 18" above countertop. Glass to be adjustable to accommodate self and full-service operation. Heat lamps with lights located at hot food well and heated tops, lights over the cold sections. Size to accommodate equipment. Provide mirror finishes. All Sneeze Guards to meet all NSF and local health code requirements. |
| 24. | End glass to be provided to adjust with the front glass and brackets to maintain all NSF and local health codes. |
| 25. | Sneeze guards to be secured to base of counter and welded to countertop. If stone top construction, extend thru countertop and secure to base, provide matching color sealant to match countertop. |
| 26. | Backer board finish installed by the manufacturer to accept tile by G.C. Coordinate finish with GC. |
| 27. | Counters to be factory installed, Manufacturer to provide floor template and coordinate with servery walls, furr downs, electrical and plumbing locations. KEC To coordinate installation and any site conditions with the Trade/General Contractor as required. |
| 28. | Manufacturers are to bid all items per specifications; deviations from the specified manufacturers or fabrication will not be accepted. |

D. Revise the written specifications for Item No. 201.4 Dessert Counter as reflected below.

ITEM NO. 201.4	DESSERT COUNTER
QUANTITY	1

ITEM	DETAIL
------	--------

Manufacturer:	CounterCraft
Model:	---
Size and Shape:	Refer to drawings
Alternate:	

1. Continuous semi-open base, angle iron frame construction; utility chase within the counter. All electrical conduits and plumbing are to be within utility chase as required - utility chase to be fully accessible from the operator side of the counter with removable stainless-steel panels.
2. All electrical is to be pre-wired to the load center. Electrical is to be located in an electrical conduit pipe, and flex conduit is to be kept to a minimum. Exposed conduit will not be accepted. All wiring is to be numbered at all junctions per circuit. A wiring diagram is to be provided at each load center door. All receptacles mounted in the counter are to be recess mounted and labeled.
3. Cashier stations to be integral with counter, closed base when located on the customer side of counter, open base when located on the operator side of the counter. Provide lockable cashier drawer with cash till, undershelf to accommodate owner's POS System, and an outlet to accommodate POS system and data line.
4. Stainless steel removable intermediate shelves and fully welded undershelves where possible.
5. Dedicated recessed receptacle to accommodate beverage merchandisers; coordinate location with drawings.
6. Provide a remote on/off switch for beverage merchandisers if the standard location is not accessible.
7. Dedicated receptacle for any/all countertop equipment with grommets holes. Coordinate location with equipment.
8. Adjustable kickplates.
9. 42" deep Continuous countertop 3CM Quartz countertop located at 34" A.F.F. Verify stone selection with Architect prior to bidding if not specified. Submit a 12" X12" sample to the architect for approval.
10. Countertop to include waterfall edges. Locate per plans.
11. Provide proper support below countertop to mitigate cracking or stone breakage. All cut outs to be radius to mitigate stone cracking.
12. LED Tray slide lights. Provide an on/off switch at the cashier's station.
13. One (1) lot of bowl lowerators, locate per drawings, coordinate size with owner prior to ordering.
14. One (1) lot Duke DRY HCF (INDIVIDUAL WELLS) hot/cold/freezer units. Refer to drawings for size. Top mount with flush mount pans, individually controlled wells (Hot/Cold/Freeze), and slide-out compressor.
15. Deck mount single pantry fill faucet T&S Model no. B-0208.
16. Manifoldd drains lead to a single 3/4" turn ball valve mounted in a full stainless-steel housing. Drain valve is to be located on the operator's side for ease of access.
17. Provide cut-out to accommodate Item No. 808 Ice Cream Dipping Cabinet, exposed interior to be stainless steel. Provide dedicate receptacle to accommodate dipping cabinet.

ITEM DETAIL

18. Coordinate Item No. 809 Dipper Well with counter as required.
19. Hot food well covers; verify color selection with the architect.
20. Stainless steel louvered panels to be provided on the operator's side only at compressor locations. Louvers to be provided per the manufacturer's minimum requirements.
21. Dekton or stone insets at heated and frost top locations.
22. Sneeze guards to be located 22" above countertop with lights and double heat lamps.
23. CounterCraft BGA sneeze guards, mirror finish, single tier at hot food wells, and single tier at cold pans/frost tops. 3/8" Tempered glass. Height to be 18" above countertop. Glass to be adjustable to accommodate self and full-service operation. Heat lamps with lights located at hot food well and heated tops, lights over the cold sections. Size to accommodate equipment. Provide mirror finishes. All Sneeze Guards to meet all NSF and local health code requirements.
24. End glass to be provided to adjust with the front glass and brackets to maintain all NSF and local health codes.
25. Sneeze guards to be secured to base of counter and welded to countertop. If stone top construction, extend thru countertop and secure to base, provide matching color sealant to match countertop.
26. Backer board finish installed by the manufacturer to accept tile by G.C. Coordinate finish with GC.
27. Counters to be factory installed, Manufacturer to provide floor template and coordinate with servery walls, furr downs, electrical and plumbing locations. KEC To coordinate installation and any site conditions with the Trade/General Contractor as required.
28. Manufacturers are to bid all items per specifications; deviations from the specified manufacturers or fabrication will not be accepted.

END OF ADDENDUM

SECTION 11 40 00
FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

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

1.2 SUMMARY OF THE WORK

- A. Project Name and Location: UNT Kerr Hall Dining Renovation.
- B. Approval of Working Surface: any contractor performing work over the work of other contractors shall notify the Architect of any unsatisfactory conditions. Beginning of work by any contractor shall constitute acceptance of the previous work.
- C. Checking Dimensions at Site: before ordering any materials or doing any work, verify all measurements of the building and be responsible for the accuracy of them. No extras will be allowed for variations from drawings in existing conditions or for work performed under this contract. Any discrepancies found shall be submitted to the Architect or Foodservice Consultant for instructions before proceeding.
- D. Cutting and Patching: No excessive cutting will be permitted, nor shall any structural members be cut without the written approval of the Architect. Each Contractor shall leave all chases and openings straight, true and of the proper size in his work as may be necessary for the proper installation of his and other contractors' work. After such work has been installed, he shall carefully fit around, close up, repair, patch and point up same as directed, to the entire satisfaction of the Architect.
- E. Cooperation: The General Contractor, all other contractors and all subcontractors shall coordinate their work with all adjacent work and shall cooperate with all other trades to facilitate the general progress of the work. Each trade shall afford all the other trades every reasonable opportunity for installation of their work and storage of their material.
- F. Inspection and Tests: Architect, Owner, Foodservice Consultant and their representative shall at all times have access to the work whether it is in preparation or progress. Provide proper and safe facilities for such access and inspection.
- G. Fees, Permits and Inspections: secure and pay fees for all permits, licenses and inspections as required by all authorities having jurisdiction. Give all notices and comply with all laws, ordinances, codes, rules, regulations and contract requirements bearing on the work.

1.3 SCOPE

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

- C. Specifications and drawings have been prepared to form the basis for procurement, erection, startup and adjustment of all equipment in this contract. Plans and specifications shall be considered as mutually explanatory and work required by one, but not by the other, shall be performed as though required by both. Items required by one, but not by the other shall be provided as though required by both. Work shall be accomplished as called for in specifications and shown on drawings, so that all items of equipment shall be completely functional for purpose for which they were designed. Provide all necessary material, tools, equipment and labor required for the complete installation. When there is any discrepancy between drawings and specifications, bidders should seek clarification of any discrepancies from the Architect/Consultant prior to bidding.
- D. Should the drawings disagree in themselves, or the specifications with the drawings, the better quality, more stringent, and/or greater quantity of the work or materials shall be completed without additional costs to the Owner.

1.4 RELATED WORK SPECIFIED IN OTHER SECTIONS

- A. Slab depressions: reinforced concrete wearing bed and interior finished floor with coved base at prefabricated cold storage assemblies: Divisions 03/09.
- B. Concrete or masonry platforms with finished top and coved base at perimeter, for raised setting of foodservice equipment: Divisions 03/09.
- C. Slab depressions to receive stainless steel drain trench liner/grate assemblies (provided under this Section): Division 03.
- D. Dwarf-wall at exposed front/ends of cafeteria serving counters with finish as selected by Architect.
- E. Corner guards: Division 09 (Unless otherwise specified).
- F. PVC or EMT Conduit with pull-wire and wide-sweep bends for refrigerant piping to remote foodservice equipment refrigeration systems: Division 22/26.
- G. Empty EMT conduit with pull-wire and wide-sweep bends for interconnect cables between LAN and POS terminals, change-makers, pre-check units, printers, CPU's, etc.: Division 26.
- H. Supply and exhaust fans for foodservice equipment and exhaust hoods: Division 23. All testing and balancing for rooms and exhaust hoods to be performed by mechanical contractor. Balance report for Foodservice Exhaust Hoods to be provided to FDP immediately upon completion (send to Dallas.Submittal@fdp.org) and must be submitted with O&M manuals.
- I. Roughing in and final connection of mechanical, electrical, and plumbing systems to foodservice equipment and cold storage assemblies by Divisions 22/23/26.
- J. Grease traps by Division 22.
- K. Millwork /Casework Fixtures by Division 06.
- L. Any wall penetration required for Foodservice Equipment utilities to be provided by G.C.. Escutcheon plates or stainless steel sleeves to be provided and installed by G.C. as needed.
- M. Div. 23 to provide conditioned air above walk-in assembly.

1.5 QUALITY ASSURANCE

- A. In addition to complying with all applicable laws, statutes, building codes and regulations of public authorities, comply with the following:
 - 1. National Sanitation Foundation (all equipment to bear label).
 - 2. National Electric Code.
 - 3. Underwriters' Laboratories, Inc. (all applicable equipment to bear label).
 - 4. American Gas Association Laboratories.
 - 5. National Fire Protection Association.
 - 6. Americans with Disabilities Act.
 - 7. Food and Drug Administration HACCP Guidelines.
 - 8. International Energy Conservation Code (IECC).
 - 9. Department of Energy.
 - 10. Environmental Protection Agency
- B. Furnish certification of regularly manufactured equipment listing or classification by Underwriter's Laboratories, Inc. with initial submittal.
- C. Furnish list of equipment and components (internal and external) that are not of domestic origin. All equipment and components (internal and external) should be of domestic origin when possible. This information should be provided with the initial submittal.
- D. Projects outside the continental United States shall adhere to all local authorities having jurisdiction over that project.

1.6 SUBSTITUTIONS

- A. Equipment items or components specified are intended to be the Basis of Bid. All other brands, including any additional names, which may be listed as "Alternates" or "Approved Equal," must conform with the specifications, size, accessories, function, etc. of the first-named brand and be subject to Paragraph C-03 of this Article.
- B. Proposed Substitutions:
 - 1. Submitted no less than 14 calendar days prior to Bid Date.
 - 2. Submit proposed substitutions with catalog data and/or manufacturer's shop details indicating all modifications required to conform with specified brand.
 - 3. List of deviations must include listing of equipment name, model number, accessories and features with deviation(s) noted for both specified and proposed alternate equipment. Equipment without listed deviation(s) will be considered to be furnished as specified.
- C. Substitutions with prior approval:
 - 1. Submitted on Bidder's letterhead attached to Proposal Form with individual additive/deductive amounts stipulated and the documentation required in Paragraph B02.
 - 2. Owner reserves the right to accept or reject any or all substitution proposals before execution of Contract.
 - 3. Provide all design/engineering services required to make adjustments in space, systems, utilities, etc. and pay all additional costs of utilities, construction or professional services that may be incurred due to the acceptance of any substitution.
- D. All appliances within common group or category (e.g., refrigerators, kettles, ovens, etc.): same manufacturer.

1.7 INTERPRETATION OF DOCUMENTS

- A. During Bidding: contractor's, supplier's or vendor's questions and comments pertaining to Construction Document's clarity or intent will be addressed by addendum.
- B. Subsequent to Award:
 - 1. Confirmation of Construction Document requirements will be provided by Clarification Bulletin.
 - 2. Request for Information Bulletins submitted by Contractor: contain Contractor's proposed resolution.

1.8 WARRANTY

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

1.9 SUBMITTAL DATA

- A. Special Requirements: the following are in addition to any general requirements given elsewhere in the Documents.
- B. Submittal Requirements:
 - 1. Kitchen Equipment Contractor to furnish all submittals via PDF, drawings to be scaled per General Specifications.
 - 2. Foodservice Design Professionals requires 15 business days upon receipt.

C. Submittals to be identified with the below listed file name structure:

- i. 11 4000-1 EQUIPMENT BROCHURE
- ii. 11 4000-2 EQUIPMENT ROUGH-IN PLANS
- iii. 11 4000-3 CUSTOM FABRICATION
- iv. 11 4000-4 SERVING COUNTER
- v. 11 4000-5 EXHAUST HOODS
- vi. 11 4000-6 COLD STORAGE ASSEMBLY
- vii. 11 4000-7 REFRIGERATION
- viii. 11 4000-8 BEVERAGE MERCHANDISER
- ix. 11 4000-9 ADDITIONAL SUBMITTAL
- x. 11 4000-10 ADDITIONAL SUBMITTAL

D. Submittal rough-in drawings to be submitted with equipment brochure. If not sent together, submittal will be rejected.

E. All FDP submittal comments will be notated in RED, architect, and general contractor to be colored per their direction.

F. If hard copy submittals are required, kitchen contractor to furnish all hard copies as required to the specified trades.

G. If discrepancies, missing information, or incorrect information occur within the documents, kitchen contractor to seek clarification or clearly notate on submittals the need for further direction. Kitchen contractor is to bid the higher of the discrepancy. Per General specifications (Section 1.3. Scope subparagraph D).

H. Brochure Format (for regularly-manufactured equipment and components):

- 1. Front and rear protective cover with labeled project name.
- 2. Brochure index: indicate functional Area/Room number, item number, quantity, description and manufacturer.
- 3. A separate flysheet for each component or item of equipment, indicating: item number, name, quantity, manufacturer, optional equipment, modifications, special instructions and utility requirements. An item of equipment or assembly containing more than one buyout sub-assembly or component shall have the secondary item listed in parenthesis beside the primary item name. For example: Serving Counter (hot food well).
- 4. Catalog specification sheet and manufacturer's drawing.

I. Shop Drawings (Rough-In Drawings):

- 1. Separate drawing sheets: same size as Contract Drawings (Contract Drawings are not to be traced or reproduced). Submittal drawings are to be provided by Kitchen Equipment Contractor and not reproduced from Contract Documents. Any reproduced submittal drawings will be rejected.
- 2. 1/4" scale drawing of fixed/movable Foodservice Equipment and pre-fabricated Cold Storage Assemblies with itemized schedules.
- 3. Special Conditions Drawings, sizing and locating the following conditions:
 - a. Slab depressions, cores, sleeves or block-outs (cold storage assemblies, drain trenches, piping, etc.).
 - b. Concrete or masonry platforms.
 - c. Pipe sleeves or roof jacks.
 - d. Wall-openings or block-outs for pass-through equipment, recessed control panels, in-wall fire-protection system components, etc.

- e. Blocking grounds or anchor plates required in walls for equipment support/attachment.
 - f. Above-ceiling hanger assemblies for support of exhaust hoods, utensil-racks, etc.
 - g. Access panels in walls or ceiling for service of equipment.
 - h. Ceiling pockets or recesses for unusually high equipment.
 - i. In-wall carriers for wall-hung or cantilevered equipment.
- 4. Electrical rough-in drawing.
 - 5. Plumbing/mechanical rough-in drawing.
 - 6. Required information:
 - a. All fixed and movable Foodservice Equipment shown on Contract Drawings.
 - b. All prefabricated Cold Storage Assemblies and Conveyor/Dishtable Assemblies shown on Contract Drawings.
 - c. All general-use and convenience utilities or services indicated on Contract Drawings, including those required by or connected to equipment or devices not in this Section.
 - d. All rough-in drawings: fully dimensioned from engineering benchmark (column lines, when provided) and finished-room surface to point of stub-up through floor and stub-out through wall or ceiling for all mechanical, electrical and plumbing services.
 - e. Connection number/tag system and symbols: identical to Contract Drawings.

J. Shop Drawings (Manufacturer's and Fabricator's):

- 1. Sheet Size: identical to Contract Drawings, drawn or plotted at $\frac{3}{4}$ " scale for plan view and elevations; $1\frac{1}{2}$ " scale for sections and construction details.
- 2. Included information: item number, name and quantity.
- 3. Construction details, sections and elevations to reflect requirements of the Specifications and Drawings.
- 2. Indicate adjacent walls, columns and equipment.
- 3. Indicate plumbing and electrical schematic drawings for equipment such as: conveyors, waste systems, self-cleaning exhaust hoods, exhaust hood fire protection systems and fabricated fixtures with single electrical or plumbing connection.
- 4. Mechanical or electrical operating components or products integrated into a fabricated fixture: ventilation and service access required or recommended by the manufacturer, including panel size and location to permit easy lubrication, adjustment or replacement of all moving parts.

K. All equipment and engineering rough-in plans sheet numbers are to match the contract documents. All equipment item no.'s and engineer item no.'s located on the schedules are to match the contract documents. All engineering requirements are to be updated as required to accommodate the provided equipment and/or match the contract documents. The Kitchen Contractor is responsible for the coordination of any MEP revisions to accommodate the provided and proposed equipment. The kitchen contractor is responsible for any costs associated with equipment substitution.

L. FDP drawings and schedules are not to be copied in anyway. Any replicated drawings of FDP will be rejected.

1.10 SERVICE MANUAL

- A. Three copies bound in $1\frac{1}{2}$ " hardback, three-ring binders (as many volumes as required by scope of project) with same data as brochure at completion of installation (Refer to "Submittal

Data"). Provide separate service manuals as required for each independent area within the project scope (Main Kitchen, Culinary, Concession, etc.).

- B. Each Volume: section for maintenance of finish materials (e.g., stainless steel, plastic laminates, FRP, Plexiglas, etc.).
- C. Catalog specification sheet and/or manufacturer's shop drawings.
- D. Each Volume: index of items, manufacturer's operating/maintenance information, replacement parts data and price lists. Provide the name, title and address of personnel at each respective manufacturer to be contacted for spare/replacement parts after warranty period.
- E. To the extent possible, provide two copies of manufacturer's video instructional cassettes for operating, maintenance and service of equipment.
- F. Internally subdivide binder contents with permanent page dividers, logically organized by equipment item number or manufacturer name, with tab titling clearly printed under reinforced laminated plastic tabs.
- G. Electronically submitted manuals are required to follow the same formatting requirements listed above.

1.11 VERIFICATION AND COORDINATION OF PROJECT / DATA

- A. Utilities Rough-in Drawings and Field-Services within four weeks after receipt of notice-to-proceed, review Contract Drawings and Submittal Data for accuracy and completeness and notify Architect of conflicts and proposed adjustments. Coordinate work with other sub-contractors.
 - 1. KEC to provide on-site field verification of all underground utilities prior to pouring of concrete for capacity and location, coordinate with General Contractor. Submit review to Architect and General Contractor.
 - 2. KEC to provide on-site field verification of all other utility connections and locations, coordinate with General Contractor. Submit review to Architect and General Contractor.
- B. ON-SITE INSPECTION REPORTS
 - 1. Prior to concrete pour. (KEC to submit a copy of the report below to the Architect, General Contractor and Foodservice Consultant within 24 hours of the inspection.)
 - 2. Prior to delivery of equipment. (KEC to submit a copy of the report below to the Architect, General Contractor, and Foodservice Consultant with-in 24 hours of the inspection.)



On - Site Inspection Report
Prior to Concrete Pour

Inspection Date _____ Project Name _____

Project Location _____

Inspector's Name _____ Company _____

Inspector's Contact Number _____ Email _____

Architectural Firm _____ Project Architect _____

Architect's Contact Number _____ Email _____

General Contractor _____ Project Manager _____

G.C. Contact Number _____ Email _____

Foodservice Consultant **FDP**
Consultant Number - Dallas 972-245-5300
Consultant Number - Houston 281-350-2323

Project Manager _____
Email _____

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

1. What difficulties were encountered?

Inspector's Initials _____

This Inspection Report is the responsibility of the Kitchen Equipment Supplier and the General Contractor. Coordination between the two parties is mandatory. Neither the Architect nor the Kitchen Consultant need to be present at any of the inspections.

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



On - Site Inspection Report
Prior to Delivery of Equipment

Inspection Date _____ Project Name _____

Project Location _____

Inspector's Name _____ Company _____

Inspector's Contact Number _____ Email _____

Architectural Firm _____ Project Architect _____

Architect's Contact Number _____ Email _____

General Contractor _____ Project Manager _____

G.C. Contact Number _____ Email _____

Foodservice Consultant **FDP** Project Manager _____

Consultant Number - Dallas **972-245-5300**

Consultant Number - Houston **281-350-2323** Email _____

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

1. What difficulties were encountered?

Inspector's Initials _____

This Inspection Report is the responsibility of the Kitchen Equipment Supplier and the General Contractor. Coordination between the two parties is mandatory. Neither the Architect nor the Kitchen Consultant need to be present at any of the inspections.

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

- C. Review critical systems/components for application, performance and capacity and submit calculation worksheets with initial submission of brochure/rough-in drawings, with all proposed adjustments noted, including:
1. Exhaust hood removal/supply air volume, velocity, static pressure, duct collar sizes and locations.
 2. Refrigeration Systems (compressor, condenser and evaporator) capacities/sizes, quantities and refrigerant piping distances/sizes.
 3. Exhaust Hood Fire Suppression Systems (nozzle locations, air handler and fuel interlocks, piping/distance limitations).
 4. Locations of Vacuum Breakers.
 5. Conformance of Refrigerated Components/Equipment with HACCP Guidelines (e.g., salad/sandwich pans, upright/open refrigerator cabinets, salad bars) with HACCP Guidelines.
 6. Gas, water line sizes and manifold configurations.
 7. Diameter and length of flexible connector lines for fixed/movable gas appliances.
 8. Fabricated Equipment load center panels (individual and total amperage calculations and circuit balance).
 9. ADA compliance of workstations, service positions, passageways, etc.
- D. Ceiling mounted appliances/fixtures: verify and coordinate dimensions/location of support framing/hangers with General Contractor. All material and installation below 12'-0" aff.: Section 11 4000.
- E. Dimension Responsibility: obtain actual or guaranteed measurements for proper fit of equipment. All dimensions indicated in Contract Documents are approximate and are as accurate as can be determined at the time. Field-check all horizontal/vertical measurements and conditions at the building prior to fabrication or delivery of equipment and notify the Architect of all conflicts or deviation from the dimensions shown.
- F. Checking Dimensions at Site: before ordering any materials or doing any work, verify all measurements of the building and be responsible for the correctness of them. No extras will be allowed for variations from drawings in existing conditions or for work performed under this contract. Any discrepancies found shall be submitted to the Architect for instructions before proceeding.
- G. Scheduling to Fit Openings: should it become necessary to schedule construction of walls or partitions prior to delivery of fixed equipment, the equipment must be fabricated for passage through finished openings. Maintain close contact with the project and be cognizant of all conditions, including vertical handling limitations within the building (elevator cabs or openings, stairs, etc.) and possible hoisting requirements. Coordinate all procedures with General Contractor and Project Team.
- H. Refrigerated and Dry Storage Areas: verify and coordinate dimensions to accommodate scheduled modular shelf sections. Notify Architect of variance between the Contract Documents and actual conditions.
- I. Color/Pattern Selections: submit selection samples of solid polymer products, plastic laminate, paint or stain finishes and vinyl-coated surface material of equipment as selected by Owner.
- J. Movable Equipment Interface: rolling stock (pan racks, carts, dollies, dish/tray/rack dispensers) required to fit through or into fixed equipment (roll-in refrigerators, counter bodies, etc.) is to be reviewed and coordinated for compatibility at time initial of shop drawing submittal. Indicate conflicts and proposed adjustments.

- K. Relocation of Work: relocate or re-route work as required to coordinate related items free of charge if no extra work is involved.
- L. Contractor must provide an Itemized Schedule of Values that correlates with the foodservice equipment item numbers for verification prior to submittals being submitted.

1.12 EQUIPMENT FURNISHED / INSTALLED BY OTHERS

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

1.13 WORK INSTALLED BUT FURNISHED BY OTHERS

- A. Coordinate delivery/installation schedule of Owner-Furnished/Contractor-Installed (OF/CI) equipment with Owner not less than ninety (90) days before equipment requirement.
- B. Obtain and coordinate utility requirements of OF/CI equipment with the building utilities and roughing-in drawings/provisions.
- C. Receive at job-site and fully incorporate into installation procedures as if furnished under this Section.

PART 2 - PRODUCTS

2.1 FABRICATED FIXTURES MATERIAL / COMPONENTS

- A. Stainless steel sheets or shapes: 18-8, Type 302, polished to 180 grit No. 4 finish.
 - 1. Stainless steel joints and seams: heli-arc welded, free of pits and flaws, ground smooth and polished to No. 4 finish.
 - 2. The "grain" direction of horizontal stainless-steel surfaces: longitudinal, including the splashback. The polishing procedure at right-angle corners of fixtures shall provide a mitered appearance.
- B. Galvanized Iron Sheets: Armco copper bearing Zinc Grip or Zinc Grip/Paint Grip.
 - 1. Galvanized iron joints and seams: arc-welded, free of pits and flaws and ground smooth.
 - 2. Galvanized sheets or shapes: washed with mineral spirits and painted with Rustoleum gray semi-gloss enamel.
- C. Sound Deadening: Schnee Butyl Sealant ½" wide rope positioned continuously between all frame-members or contact material and underside of stainless-steel surface (sinks, table tops, food wells, overshelves and undershelves). Tighten stud-bolts for maximum compression of sealant and trim excess.
- D. Plastic Laminates: color/pattern selected by Architect, in 1/16" thickness for flat surfaces: 1/32" thickness for radiused surfaces. Plastic laminates and adhesives must be N.S.F. approved (Standard No. 35).
- E. Solid Polymer products: color/pattern/material as selected by Architect in thickness as specified. Solid Polymer and adhesives must be N.S.F. approved (Standard No. 51).

F. Casters.

1. Fabricated fixtures with "Open Base" construction: Jarvis and Jarvis Model No. 5-405-113P-NSF swivel casters with grease seals on forks and wheels; Zerk fitting in swivel; two casters: Model No. E-75 Vertilock brakes. All casters: B-7" rolling bumpers with stainless steel top discs.

G. Cutting Boards: 1/2" thick Read Products, Inc. "Richlite" cutting board, size as indicated.

H. Identification Plates, Labels, Tags:

1. Prohibited Information: names of suppliers, fabricators and contractors.
2. NSF Labels: required on all pieces of equipment.
3. Required Information: function or purpose of controls such as display light switches, food warmer controls, etc.
4. Plate Construction: engraved phenolic plastic, secured to equipment with epoxy cement or stainless-steel screws. Furnish samples.

2.2 PLUMBING / MECHANICAL REQUIREMENTS

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

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

1. Control valves, appliance pressure regulators for water, gas and steam, and vacuum breakers: wherever required on Foodservice Equipment (chrome-plated where exposed).
2. Faucets and drains without connected overflows (unless otherwise indicated) for all sinks.
3. Specialty Foodservice water-fill faucets or hose assemblies indicated in drawings/specifications.
4. Wade Model No. W-10 Shock-Stop shock absorbers for all Foodservice Equipment with quick-opening or solenoid-operated water valves.
5. Dormont Stainless Steel Water Quick Disconnect hose, diameter per water connection size requirements, with SafetyQuick safety fitting, w/coiled restraining device, full port ball valve, antimicrobial coating, lifetime warranty.
6. Extensions of indirect waste fittings to open-sight floor sink or floor drains from sinks, under bar equipment, and food-holding components of serving counters (e.g. cold pans, hot food wells, refrigerator/freezer coils not equipped with condensate evaporators) furnished and installed by Division 22. Drains: painted with aluminum paint where exposed, type "K" copper where concealed.
7. Piping brackets and supports beneath/within fabricated equipment.
8. Closed Base Bodies: removable 18-gauge stainless steel closure panel at plumbing penetrations, under top.
9. Control valves on Open Base fixtures: mounted on 14-gauge stainless steel gusset-shaped panel with 3½" setback from counter top edge/rim to face of control handle.
10. Fill hose/faucet at support pedestals or Closed Base Body: installed in a 15" x 18" x 5" deep recessed mounting panel. Panel bottom: sloped on a 60o angle, with 3/8" stainless steel rod hanger-bracket for hose.
11. In-line water filter system:
 - a. Everpure System filters for coffee/tea brewers, icemakers, water chillers, convection steamers and beverage systems. Sized per manufacturer recommendation.

B. Gas-Heated Equipment Fittings and Components: furnished under this Section as follows:

1. Fixed Equipment: Dormont MFG brand "KITCF" Series gas hose kit with Quick Disconnect fitting at appliance. Approved equal: T&S Brass. Diameter per fuel volume/connection size requirements. Gas valve diameter size per fuel volume/connection size requirements.
 - a. Restraining device: heavy duty steel cable, fastened to equipment and walls, 3" to 6" shorter than equipment connector length.

C. Final Plumbing Connections Provisions.

1. Fabricated equipment containing components, fittings and/or devices indicated on Foodservice Connection Drawings to be connected to the building systems: each component, fitting or group thereof pre-piped to a utility compartment for final connection by Division 22. Refer to drawings for capacities.
2. Field-assembled equipment (e.g., prefabricated walk-in refrigerator/freezers, exhaust hoods, warewash machines, convection ovens, etc.): plumbing components completely interconnected under this Section for final connection arrangements indicated on Utility Connection Drawings.
3. All plumbing final connection points of equipment shall be tagged, indicating:
 - a. Item number.
 - b. Name of devices or components.
 - c. Type of utility (water, gas, steam, drain, chilled water).

D. Ducts and Vents.

1. Exhaust hoods which are furred-in to ceiling: 2" high duct collar for final connection to duct system.
2. Warewash machines equipped with integral vent cowls or extended hoods: furnished with 18-gauge stainless steel seamless duct risers to 6" above finish ceiling for final connection. The duct: trimmed at ceiling with 16-gauge stainless steel angle flange with all corners welded.

2.3 FOODSERVICE EQUIPMENT REFRIGERATION SYSTEMS

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

2.4 PLUMBING TRIM

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

2.5 ELECTRICAL REQUIREMENTS

- A. All electrical systems, components and accessories within the work of this Section: certified to be in accordance with NEC 70.
- B. Electrical Fittings and Components: furnished under this Section as follows. Coordinate foodservice equipment loads, voltage and phase with building system and confirm any existing or OF/OI equipment requirements.
- C. Cord and Caps.
 - 1. Coordinate all Foodservice Equipment cord/caps with related receptacles.
 - 2. All 120 volt "plug-in" equipment shall have Type SO or SJO cord and plug with ground wire fastened to frame/body of item.
 - 3. Cord lengths for fixed equipment: adjusted to eliminate loose-hanging excess.
 - 4. All non-fixed plug-in "buy-out" equipment: Hubbell configuration, ratings as required.
 - 5. All mobile electrical support equipment (heated cabinets, dish carts, etc.) and counter appliances mounted on mobile stands (mixers, food cutters, toasters, coffee makers, microwave ovens, etc.): 8'-0" cord length with cord-hanger strap secured to rear of equipment or mobile stand.
- D. Switches and Controls.
 - 1. Each motor-driven appliance or electrically heated unit: equipped with control switch or starter per Underwriters' Laboratories, Inc. with low-voltage and overload protection.
 - 2. Disposer controls recess-mounted in wall: external fittings and accessories removed from enclosure and furnished with 16-gauge stainless steel perimeter angle flange with welded corners. Install control at 4'-0" aff to bottom of enclosure.
 - 3. Disposer controls recess-mounted in counter-splash risers: external fittings and accessories removed from NEMA 4 enclosure and furnished with 16-gauge stainless steel perimeter angle flange with welded corners. Install control at 3'-0" aff to bottom of enclosure. Provide panel with 60" long coil of Seal-Tite electrical conduit, from bottom of control panel for final field connections under Division 26.
 - 4. Equipment which is not provided with built-in circuit breakers or fused terminal block and is indicated on Utility Connections Drawings to be directly connected to the building electrical system: a NEMA 4 stainless steel disconnect switch furnished and installed by Division 26.
 - 5. All remote manual starters, disconnect switches, magnetic contactors or starters and push-button stations: NEMA Type 4 enclosure; NEMA Type 1 enclosure only when installed in a Closed Base Body.
- E. Heating Elements.
 - 1. Electrically heated equipment: thermostatic controls.
 - 2. Water heating equipment: equipped with positive low water shut-off.
- F. Receptacles and Switches.
 - 1. Receptacles installed in vertical panels of support pedestals or Closed Base Bodies: installed in 12" x 8½" x 3" deep recessed mounting panel sloped on 60o angle and turned up to top of opening.
 - 2. Pre-wire receptacles in closed base fixtures to a junction box installed within 6" from bottom of utility or compressor compartments.
 - 3. Receptacles mounted on Open Base fixtures: installed on 12" x 10½" x 4½" deep 14-gauge stainless steel panel with returned ends and sloping recess. Secure panel to underframe of fixture top.

4. Pre-wire receptacles on open base fixtures to a junction box secured to a leg or mounted on underside of lower shelf. Vertical runs of wiring: made in rigid conduit or within the tubular leg.
5. Receptacles installed in/on-fabricated equipment: Hubbell, Inc. assemblies horizontally mounted in a metal box with stainless steel cover plate.
6. Switches installed in/on-fabricated equipment: Hubbell, Inc. with metal box and stainless-steel cover plate. Switches: pre-wired to the controlled device and to a junction box installed within 6" from bottom of utility or compressor compartment. All refrigeration system switches: installed within the compressor compartment near the door opening.
7. Load centers installed in/on fabricated equipment to have all fixture components pre-wired to load center with balanced phase loading. Load center: ready for final connection by Division 26 and flush-mounted within utility compartment rear panel, set back 8" from access door. All breaker/device information: typewritten on circuit schedule in load center door (number corresponding breaker/device) with enclosed schematic wiring diagram of fixture components.
8. All receptacles to be pre-wired to cord and plug assembly and routed through oversheaf post at all island equipment locations, unless specified otherwise.

G. Light Fixtures.

1. Light fixtures with lamps installed in/on fabricated or field-assembled equipment: pre-wired to a junction box for final connection (continuous-run fixtures when indicated).
2. LED Display Light: install light fixtures full-length of Display Stand and Serving Shelf with stud bolts and pre-wire through support posts to an apron-mounted switch.
3. Heat Lamps: installed to underside of serving shelf assemblies. When multiple 24" heat lamps are specified, provide maximum length heat lamp chassis. Install all switches remote from lamps.
4. Cold Storage Light Fixtures: Furnished by Section 11 4000 and installed by Div. 26. All electrical wiring and conduit provided by Div. 26. electrically connected through the Vapor Proof light fixture base connection, located on the interior door header. Door frame wiring stubs out top of panels 8" in flexible conduit for final connection by electrical contractor. All horizontal conduit: above ceiling panels. Install plastic sleeve through ceiling panels for electrical conduit. Seal sleeved penetrations airtight at both sides of panel. All penetrations to be sealed by Kitchen Equipment Contractor. All Cold Storage light fixtures to be LED.

H. Final Electrical Connection Provisions.

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

5. All electrical final connection points of equipment shall be tagged, indicating:
 - a. Item number.
 - b. Name of devices on circuit.
 - c. Total electrical load.
 - d. Voltage and phase.
- I. Lamps: in all Foodservice Equipment containing light fixtures. Refrigerator or heated cabinets: All exposed LED lamps above or within a food zone: Shat-R-Shield lamps or standard lamps, sleeved with end caps.

2.6 CUSTOM - FABRICATED / ASSEMBLED UNITS

- A. Mechanical or electrical operating components or products integrated into a fabricated fixture: ventilation and service access required or recommended by the manufacturer. The service access panel(s) size and placement is to permit easy lubrication, adjustment or replacement of all moving parts and is to be indicated on fabrication shop drawings.

2.7 BAKER TABLE TOPS (Unless specified otherwise)

- A. 14-gauge 304 S/S top with 2" square turn down at front, 6" high enclosed splash at three (3) sides and rear. Brace same as "Counter/Table tops".
- B. 1¼" x 6" high integral coved riser at rear and ends unless indicated otherwise on drawings.
- C. 16-gauge stainless steel flour-trough at free long sides, secured to underside of top. Trough: 3" diameter with eased edges/corners.

2.8 COUNTER / TABLE TOPS

- A. 14-gauge stainless steel; all free edges turned down 2" with ¾" tight hem at bottom. Free corners: rounded on ¾" radius.
- B. Marine edges: turned up ½" on 45° angle and turned down 2" with ¾" tight hem at bottom.
- C. Cafeteria serving counter tops at hot food stations: full-length x 3½" x ½" high raised rail at (customer's) front side with 45° integral turndown to counter surface.
- D. Tops abutting high fixtures or walls: cove up specified height and slope back 1½" at top on 45° angle; 2½" slope where piping occurs. Turn down 1" at rear of splash and close ends to bottom of top turndown. Secure splash turndown to wall with 4" long 14-gauge stainless steel "Z" clip anchored to wall, 36" o.c.
- E. Freestanding tables and all serving counter splash-risers: turned back on 90° angle with 1" turndown at rear.
- F. Brace tops with rigid-welded 1½" x 1½" x 1/8" galvanized steel angle frame at perimeter with cross bracing 2'-0" o.c. maximum. Provide 4" x 4" x 12-gauge stainless steel triangular pads where leg gusset welds to frame. Paint entire frame with Rustoleum gray semi-gloss enamel. Angle frames: secured to underside of top surfaces with ¼" studs welded 9" o.c. maximum with chrome-plated washer, lock washer and capnut. Studs: such length that cap nuts can be made-up tight, bringing top down snugly on angle frame eliminating all vibrations or "oil-canning".
- G. Tops: 1½" overhang at free sides of underframe or Closed Base Body.

- H. Mockett Model No. SG5-26 chrome-plated/plastic grommet assembly or integrally welded stainless-steel flange or inverted gusset where service utilities or support posts penetrate or abut tops, ground and polished to match top. When conditions permit, provide a 1" x 1½" rectangular opening in the backsplash for service utilities in lieu of piercing the horizontal surface. Install stainless steel split-tubing at raw-edge of opening.
- I. Extend underbracing members to wall, turn down 6" and anchor to wall when specified to be mounted on leg/bracket assembly.
- J. All openings in tops: 3/16" high raised die-formed edges.
- K. All top openings for pans or inserts: 20-gauge stainless steel, watertight liners, 8½" deep, secured to underside of counter top.
- L. All "built-in" and "drop-in" counter equipment/appliances: with framing members at perimeter of opening.
- M. Scrap Container: 18-gauge stainless steel construction 6½" x 6½" x 21¾" long. Top of container: 5/8" wide x ¼" high full perimeter flange with ¼" diameter stainless steel rod bail handle. Interior vertical corners coved on ½" radius. Counter top: fitted with 6¾" square die-stamped opening.

2.9 COLD PANS

- A. 14-gauge stainless steel with ¾" coved interior welded integrally to counter top with 3/16" raised edge at perimeter of opening. Depth of Cold Pan: NSF 7 compliance.
- B. Slope bottom to required quantity of Component Hardware Model No. E16-4021 drain fittings at 48" o.c. maximum. Sleeve through insulation at drain fittings and extend common drain line into utility compartment for indirect waste connection.
- C. ½" o.d. copper refrigerant lines in serpentine pattern, 1½" o.c. flattened for maximum contact. Secure tubing to underside of ¼" thick aluminum "distribution plate" installed tight to underside of frost plate area and apply cold-conductive mastic to all surfaces.
- D. Component Hardware Model No. E16-4021 drain fittings at 48" o.c. maximum, sleeved through insulation with common drain line extended into utility compartment.
- E. Heat Cable: low-wattage, full-perimeter, below counter top at edge of depression. Secure with "Z" clips, 9" o.c. and interwire with compressor switch for simultaneous operation.
- F. Enclose sides and bottom of pans with airtight 18-gauge galvanized jacket and pack with 2" fiberglass insulation set in mastic.
- G. Compressor: size as indicated or required to accommodate size of cold pan. Locate compressor in compressor compartment below unit or as indicated on drawings.
- H. Sectional 16-gauge stainless steel perforated false bottom (¼" holes, @ ¾" o.c.). Turn down 1½" all sides, weld corners and provide finger rings. False bottom sections: 24" long maximum.

2.10 DRAWERS

- A. Liners: Component Hardware Model No. S80-2020 (20" x 20"), easily removable with drawer in fully extended position.

- B. Drawer Frame: 16-gauge stainless steel flanged out at top. Weld the frame to double-paneled 16-gauge stainless steel drawer front with full-length recessed pull at top (similar profile as Garcy Model No. R-1060) with closed ends.
- C. Channel-formed horizontal pull: $\frac{3}{4}$ " turndown at front and ends with $\frac{1}{2}$ " tight hem. Front edge of pull: flush with face of drawer. Recess behind pull: sloped up on 60o angle, terminating 1" below bottom edge of pull.
- D. Mount drawer frame on Component Hardware Model No. S52-2020 self-closing slides, with Delrin bearings, full-depth of fixture. Secure slides to body or brackets to eliminate lateral movement in extended position. Refrigerator drawers: Component Hardware Model No. S52-2024 stainless steel slides with Delrin bearings.
- E. Drawer enclosure in an Open Base Fixture: 18-gauge stainless steel flanged out at top for attachment to underside of table top. Lower edge of enclosure is flanged in toward open bottom. Mount drawer slides to enclosure and brace as required. Face of enclosure is to be same length and height of drawer face. Provide $\frac{3}{4}$ " deep offset in front of enclosure and 2 $\frac{1}{2}$ " from underside of table top for flush-fitting appearance. Drawer enclosure on freestanding fixture: full-depth of table framing.
- F. Drawer enclosure in a Closed Base Fixture: completely partitioned from adjoining area. Drawer front: flush-fitting with face of body.
- G. Drawer Liners other than tool/utility: Bread Drawer: Component Hardware Model No. S83-2020; Refrigerated Drawer: Component Hardware Model No. S81-1520 stainless steel liner.
- H. Cash Drawer: integral stainless-steel body, 3" deep.

2.11 FOOD WELLS (UNLESS SPECIFIED OTHERWISE)

- A. Food Warmer Controls: remote-mounted in sloping recessed apron panel. Control panel is recessed 2 $\frac{1}{2}$ " from bodyline at top of 60o slope, 1" at lower edge. Terminate slope angle 2 $\frac{1}{2}$ " below counter top. Mount panel on concealed piano hinge at bottom edge; secure with screws at upper corners.
- B. Manifold all warmer drains and extend to within utility compartment for indirect waste connection. Install valve in drain line and extend handle through compartment door.
- C. Removable 18-gauge stainless steel closure panel at underside of warmers.
- D. 14-gauge stainless steel plate/utensil shelf full-length of hot food station unless noted otherwise: 10" below counter top x 9" deep, with rear panel coved up to underside of counter top; end panels turned up square. Front of shelf: turned down 1 $\frac{1}{2}$ " and returned under for closure panel attachment.
- E. Food wells: Hatco Model No. HWBIBRT-FULD insulated food warmer (1200 watts, 208 volts, single phase) secured to underside of 12" x 20" die-stamped counter top openings with thermal breaker mastic rope applied at perimeter of food well flange.
- F. Soup Warmers: Hatco Model No. HWB-11QTD soup warmer secured to underside of 11" diameter die stamped counter top opening with thermal breaker mastic rope applied at perimeter of soup well flange. Maximum allowable temperature of counter top at contact surface: 120oF. Each warmer: equipped with one 11-quart stainless steel round insert and slotted cover.

- G. When specified: 5/8" deep recess in counter top full-length of pan-opening or as shown, with equal-length removable 3/4" thick Read Products "PolyLite" cutting board sections, 42" long maximum. Recess and board: spaced 2" from front edge of pan opening and extended to leading edge of counter top.

2.12 SINKS

- A. 14-gauge stainless steel; all interior corners (horizontal/vertical) covered on 3/4" radius. 1 1/2" wide double-walled partitions with flat tops between compartments.
- B. Continuous exterior panels of multiple-compartment sinks: 14-gauge stainless steel filler panel welded, ground and polished between compartments.
- C. Sinks (with overflow): score and slope sink bottom 1/2" to die-stamped opening fitted with Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. 14-gauge stainless steel bracket: welded to sink bottom for drain stem with 1 1/2" handle clearance.
- D. Where sinks are installed in fixture with Closed Base Body, provide a Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. (Sinks with dimension larger than 20" x 20" in Closed Base Body will not have overflow fitting.) 14-gauge stainless steel bracket: welded to sink bottom with T & S Model No. BL-4740-1 guide bushing. Install on shortened drain stem, one T & S Model No. BL-4710-1 remote control stem assembly only (length as required) with Model No. 113-L universal joint and white blank button. Set drain control handle in Cambro Model PSB-6 bowl with bottom omitted (dress raw edge) to permit passage of drain handle. Secure bowl in utility compartment door or body panel with clear silicone.
- E. When single-hole deck-mounted faucets are specified, install overflow fitting in sidewall of sink compartment and provide ell-fitting in connecting tubing.
- F. Flush Covers when specified: 1/2" thick Read Products, Inc. "Richlite" cutting board, size as indicated. Support clips: 1/4" stainless steel rod 2" long, formed at 45° with two 3/4" leg ends (1/4" long threaded ends). Insert rod-clips through tight-clearance holes in sink, seal watertight and secure with stainless steel acorn-nuts or tack-weld at exterior of sink wall. Set support clips 1/2" below top. Provide 14-gauge stainless steel channel or angle support frame to store covers when not in use. Cover holder: adjacent to sink compartment, below counter top or under drawer assembly.

2.13 TRAYSLIDES (UNLESS OTHERWISE SPECIFIED)

- A. Trayslides: 12" wide, solid 16-gauge stainless steel turned up 2" at rear behind counter top turndown; turned down 4" at front and free ends, unless otherwise indicated.
- B. Three 1/4" high die-formed inverted "vee" ridges at 4" o.c., 2" from leading edge, terminating 2" from ends of trayslide with tapered ridge-ends.
- C. Ridges formed on radius: equal-length segments with 2" separation between chords.
- D. Secure trayslides to counter-top/body frame, same as "Counter Tops." Enclose exposed underside of trayslide with 18-gauge stainless steel.
- E. When indicated, project trayslides 2" beyond serving counter top and return the full-width of serving counter at free ends.
- F. All trayslides to be provided and mounted per ADA requirements.

2.14 DISHTABLES

- A. Soiled/clean dishtable: 14-gauge stainless steel; free edges coved up 3" with 1½" diameter rolled rim and bullnosed corners.
- B. Edge of dishtables next to high fixtures or walls: coved up 10" and sloped back 1½" on 45° angle; 2½" slope where piping occurs. Turn down 1" at rear of splash and secure to wall with 4" long 14-gauge stainless steel "Z" clips anchored to wall, @ 36" o.c.
- C. Exposed rear splash: 16-gauge stainless steel finish panel from top of splash to bottom edge of rolled rim with welded vertical joint at end. Secure panel with concealed attachment and install bracing 24" o.c.
- D. Cove all interior corners (horizontal/vertical) on ¾" radius and slope tables 1/8" per foot to sinks, scuppers or warewash machines, maintaining level crown/splash.
- E. Brace dishtables with 1" x 4" 12-gauge stainless steel channels down centerline of top and between each pair of legs, with closed ends. Bracing: secured to underside of dishtable with ¼" studs welded 6" o.c. maximum, with chrome-plated washer, lock washer and cap nut. Studs: such length that the cap nuts can be made up tight, bringing the dishtable down on the channel-members, eliminating all vibration and "oil-canning."
- F. Integrally welded stainless steel flange or inverted gusset where service utilities or support posts penetrate or abut tops; ground and polished to match top.
- G. Hose Bibb: Chicago Model No. 305VBRCF; mounted on 12-gauge stainless steel flange or inverted gusset bracket with 3/8" stainless steel rod hose hanger.
- H. Extend underbracing members to wall, turn down 6" and anchor to wall when specified to be mounted on leg/bracket assembly.
- I. Paper-Drop Opening: 9" square with 4" integral chute having hemmed bottom edge. Slope dishtable top 1" toward opening, forming a 16" square tapered deposit point.
- J. Accessible Tray-Drop Opening: 10" x 18" with integral 16-gauge stainless steel seamless chute sloped on 45° angle toward center of mobile soak sink position.

2.15 DISH / TRAY DEPOSIT ASSEMBLY

- A. 14-gauge stainless steel deposit shelf, size as indicated. Extend shelf through opening, flush with public side of partition, height as required by local code authorities. Turn shelf down 1" at front with ¾" return at bottom (either scribed into partition or forming reveal). Shelf: 1" square turndown at rear long side, integral with conveyor slider pan, tray-accumulator or dishtable. Extend rear/end splash to align with head of deposit station opening. Modify rolled rim at the operator's side of the tray drop window to have a 3" rolled rim.
- B. 18-gauge stainless steel window frame with perimeter flange channel-formed 1" x ¾" at both sides of wall. Weld all corners of frame and install with concealed attachment. Align/about one jamb of frame with end splash of conveyor slider pan or dishtable whenever adjacent.

2.16 UTENSIL - WASH COUNTERS

- A. 14-gauge stainless steel; all free edges coved up 3" with 1½" diameter rolled rim and bullnosed corners.

- B. Edges of utensil-wash counters next to high fixtures or walls: coved up 10" and sloped back 1½" on 45° angle; 2½" slope where piping occurs. Turn down 1" at rear of splash and secure back splash to wall with 4" long 14-gauge stainless steel "Z" clip anchored to wall @ 36" o.c. Vacuum breaker pockets: 4" long square turnback sections, aligned with slope breakline.
- C. Exposed Rear Splash: 16-gauge stainless steel finished panel from top of splash to bottom edge of rolled rim with welded vertical joint at end of splash and ½" turnback at bottom of panel. Secure panel with concealed attachment and install bracing 24" o.c.
- D. Cove all interior corners (horizontal/vertical) on ¾" radius and slope tables 1/8" per foot, maintaining level crown.
- E. Brace utensil-wash counters with 1" x 4" 12-gauge stainless steel channels down centerline of top and between each pair of legs, with closed ends. Bracing: secured to underside of dishtable with ¼" studs welded 6" o.c. maximum, with chrome-plated washer, lock washer and cap nut. Studs: such length that the cap nuts can be made up tight, bringing the dishtable down on the channel-members, eliminating all vibration and "oil-canning."
- F. Integrally welded stainless-steel flange or inverted gusset where service utilities or support posts penetrate or abut tops: ground and polished to match top.
- G. Extend underbracing members to wall, turn down 6" and anchor to wall when specified to be mounted on a leg/bracket assembly.
- H. Hose Bibb: Chicago Model No. 305VBRFC; mounted on 12-gauge stainless steel flange or inverted gusset bracket with 3/8" stainless steel rod hose-hanger.

2.17 DOORS

- A. 18-gauge x 1" stainless steel double pan-formed welded construction, insulated with 1" thick polyurethane boards. Seal perimeter joint of pans. Offset lower horizontal framing member of Closed Base Body to align flush access door with bottom of Body.
- B. Channel-formed full-length horizontal recessed pull: ¾" turndown at front and ends with ½" tight hem. Front edge of pull: flush with face of door. Recess behind pull: sloped up on 60° angle and terminated 1" below bottom edge of pull.
- C. Door Hardware:
 - 1. Two Component Hardware Model No. M75-1002 stainless steel hinges (notch door/jamb at hinge location).
 - 2. Component Hardware Model No. 35-2000 concealed Magnetic Catch.
 - 3. Component Hardware Model No. D30-4780 lock in upper free corner of door.
- D. Louvered opening: cutout opening size as indicated, turn in 1" and weld. All corners: ground and polished.
 - 1. 1. Full-height 18-gauge stainless steel louver with 1" vanes at 45°, ½" spacing. Perimeter channel-formed frame: 1½" x 1".
 - 2. 45° x 1" x ½" x opening width plus ½" 18-gauge stainless steel louver.
 - 3. 2. Tack weld tab of louver flange to back panel of door.
- E. Drain handle opening: 6" diameter hole through double pan to accommodate Cambro Model No. PSB-6 Bowl.
 - 1. Secure bowl to door panel with clear silicone.

2. Omit bottom of bowl. Dress raw edges of opening for passage of drain handle.
 3. Exposed insulation at penetration of door pan: painted black.
- F. Sliding Doors: fabricate same as Paragraph "A."
1. Aluminum Sliding Door Track: Component Hardware Model No. B57-0000 Series, length as required. Secure to angle frame at top of underside.
 2. Front/rear door sheaves: stainless steel $\frac{3}{4}$ " side mounted door hangers; two (2) required per door.
 3. Recessed Vertical Pull at Upper Corner of Door: Component Hardware Model No. P63-1012.
 4. By-Passing Door Guides secured to bottom shelf: Component Hardware Model No. B62-1093.
 5. Door Stop at bottom edge of door: Component Hardware Model No. B60-1086.
- G. Offset lower horizontal framing member of Closed Base Body/utility compressor compartment to align door flush with bottom of Body.

2.18 CLOSED BASE BODIES

- A. Frame: rigid-welded $1\frac{1}{2}$ " x $1\frac{1}{2}$ " x $\frac{1}{8}$ " galvanized steel angle forming a continuous structure around the top and bottom perimeters of the fixture, a post at each corner, studs spaced 48" o.c. maximum. Top of frame is cross-braced with $1\frac{1}{2}$ " angles, 2'-0" o.c. maximum.
- B. 18-gauge stainless steel panels and trim with concealed attachment. All seams: welded, ground and polished.
- C. Exposed Vertical Corners: rounded on $\frac{3}{4}$ " radius. Closed Base Bodies adjacent to walls or fixtures: square corners.
- D. Vertical and horizontal channel members at shelf interior or drawer enclosures, such as corners and center mullions: closed and sealed
- E. Closed Base Bodies set on finished masonry platforms: closed and caulked at underside of equipment overhang and bolted to platform. Body overhang of platform: 1" at free ends 2" at front and exposed rear sides.
- F. Closed Base Bodies not set on platform: Component Hardware Model No. A54-2-6, 6" legs spaced 5'-0" o.c. maximum.

2.19 COMPRESSOR COMPARTMENTS

- A. Same material as Closed Base Bodies with back and end partitions; omit bottoms only.
- B. 10-gauge steel slide out support: channel frame on full extension slides with 125 lb. minimum capacity secured to fixture frame with anti-vibration mountings for maximum sound deadening. Closed Base Body on solid platform: front-to-back slide out support channels set 4" above bottom for air circulation.
- C. Access Door: 18-gauge stainless steel double-pan type with channel formed horizontal recessed pull full length of top (similar profile as Garco Model No. R-1060) with closed ends. Channel-formed horizontal pull: $\frac{3}{4}$ " turndown at front and face of door. Recess behind pull slopes up on 60° angle, terminating 1" below bottom edge of pull. Offset lower horizontal framing member of Closed Base Body to align flush access door with bottom of body. Door hardware: two Component Hardware Model No. M75-1002 stainless steel hinges (notch

door/jamb at hinge locations) and Component Hardware Model No. 35-2000 concealed magnetic catch.

- D. Access Doors Louver: full-height, with 1½" x 1" x 18-gauge stainless steel channel-formed frame with welded corners. 18-gauge stainless steel louver. Submit sample of design for approval.

2.20 UTILITY COMPARTMENTS

- A. Closed Base Bodies or Pedestal Supports: fitted with utility compartments wherever piping or wiring is required in/on the fixture.
- B. Same material as Closed Base Bodies with full-height back and end partitions. Omit bottoms except at hose-reel locations.
- C. Access Doors: 18-gauge stainless steel double-pan type with channel formed horizontal recessed pull full-length of top (similar profile to Garco Model No. R-1060) with closed ends. Channel-formed horizontal pull: ¾" turn down at front of door, recess behind pull slopes up on 60° angle, terminating 1" below bottom edge of pull. Offset the lower horizontal framing member of the Closed Base Fixture to permit flush alignment of door with face and bottom edge of body. Door hardware: two Component Hardware Model No. M75-1002 stainless steel hinges (notch door/jamb at hinge locations) and one Component Hardware Model No. 35-2000 concealed magnetic catch.
- D. No shelves of Closed Base Fixtures are to be penetrated.

2.21 UTENSIL RACKS

- A. Rack: ¼" x 2" 300 series stainless steel flat bar with No. 4 finish, fully welded and formed to match shape shown on drawings. Lowest band: 7'-6" aff, unless otherwise indicated.
- B. Ceiling Mount Supports: 1-5/8" diameter 16-gauge stainless steel tubing from band to 18" above ceiling. Anti-sway bracing above ceiling: 1½" unistrut members. Tubing penetrations at ceiling: Component Hardware Model No. A16-0206 stainless steel gussets.
- C. Table Mount Supports: 1-5/8" diameter 16-gauge stainless steel tubing extended thru counter top. Secure to closed base framing or cross rail/undershelf on open base fixture. Tubing penetrations of counter tops: integrally welded stainless-steel inverted gusset.
- D. Utensil Rack Hooks: Component Hardware Model No. J77-4401 stainless steel hooks spaced 8" o.c. maximum.
- E. Electrical Receptacle: NEMA No. 5-20-R or as noted. Mount in fully welded 3½" x 5½" x 3" 14-gauge stainless steel enclosure with ½" radius corners. Stainless steel cover plate to fit specified receptacle. Pre-wire thru tubular support for final connection above ceiling by Division 26.

2.22 CASHIER / SERVING COUNTERS

- A. Exterior Body Panels when specified: ¾" thick marine grade hardwood plywood with plastic laminate or solid polymer in Architect's selection of color/pattern at all exposed surfaces; backing sheet where concealed.
- B. Position, size and finish horizontal or vertical reveal as directed by Architect.

- C. Secure panels to counter body framing in concealed manner. Install removable panels with "Z" clips overlapping body framing members.
- D. Hinged doors in exterior body panel(s): Grass Model No. 1200VZ or 1200VZ8 self-closing hinges. Three (3) required per door; Grass Model No. G/HRZ base plate at each hinge; Ives Model No. TM820 concealed push latch at each door. Confirm Model No. and provide samples with submittal.
- E. Cashier counter to have 16-gauge s/s intermediate shelf, turned down 1 1/2" with tight hem at front. Cove up 2" at rear and sides. Brace undershelf with 1" x 4" 14-gauge stainless steel channel at longitudinal centerline. Provide outlet for power/data within body located above intermediate shelf. Provide cash drawer inserts per district standards.

2.23 OPEN BASE STRUCTURES

- A. 1-5/8" o.d. x 16-gauge seamless stainless-steel tubing legs beveled at bottom. 1 1/4" o.d. crossrails fully-welded (360o smooth and polished) to legs at 10" aff, o.c.
- B. Top of Leg: inserted in Component Hardware Model No. A20-0206 gusset fully welded to table frame or sink bottom.
- C. Bullet Foot: Component Hardware Model No. A10-0851.
- D. Freestanding fixtures requiring utility connections: Component Hardware Model No. A10-0854 flanged feet at the fixture corners, anchored to floor with non-corrosive bolts.
- E. Table Bases: maximum leg spacing of 6'-0" o.c.; dishtable and utensil wash counter bases at 5'-0" o.c.
- F. Open Base equipment specified to be supported by brackets at the rear side only (not completely cantilevered): tubular legs at front side only with Component Hardware Model No. A10-0854 flanged feet anchored to floor with non-corrosive bolts. Front-to-back crossrail: fitted into Component Hardware Model No. A20-0406 circular gusset secured to wall with non-corrosive bolts.

2.24 UNDERSHELVES

- A. Open Base Structures: 16-gauge stainless steel turned down 1 1/2" with tight hem at bottom. Notch all corners to fit tubular legs and weld from underside to completely fill gap; grind and polish. Cove up 2" at rear or ends adjacent to wall, columns, refrigerators, etc. The turn up at freestanding fixtures is to be hemmed tight to bottom of turndown. Brace undershelf with 1" x 4" 14-gauge stainless steel channel at longitudinal centerline and at each intermediate pair of legs.
- B. Open Base Structure specified to be supported by brackets at rear side only (not completely cantilevered): 16-gauge stainless steel turned down 1 1/2" at free sides with tight hem at bottom edge. Notch all corners to fit tubular legs as required and weld from underside to completely fill gap; grind and polish. Cove up 2" at rear ends, as indicated. Fill gap at front to back rail, grind and polish. Brace undershelf with 1" x 4" x 1" 14-gauge stainless steel channel at longitudinal centerline between front to back rails.
- C. Closed Base Fixtures: 16-gauge stainless steel turned down 1 1/2" at front. Front edge of bottom shelf: turned back and sealed to finished masonry platform or boxed for leg application. Center shelf has 3/4" tight hem.

1. Shelves: turn up square at ends (coved up at rear only) to the shelf above or counter top flanged out for attachment with no open spaces at interior.
2. All shelf partitions at exposed ends of cabinet bodies or interiors: free of exposed framing members.
3. Reinforce shelves with full-length 1" x 4" x 14-gauge stainless steel closed hat channel.
4. Unless otherwise noted, all closed base undershelves are to be 22" deep, clear.
5. Fully weld smooth and polish, the vertical seam of shelf turndown/turn up with face of body partition.
6. Seal the vertical seam of square turn-in at exposed interior of open shelf sections.

2.25 ANCHOR PLATES / WOOD GROUNDS

- A. Behind finish surface wherever building wall, partitions or ceiling construction will not accommodate direct attachment of equipment such as overshelves, wall cabinets, hose reels, utensil racks, exhaust hoods, display cases, etc. Material and installation by General Contractor. Location and coordination with trades by Section 11 4000.
- B. Anchor Plates: not less than 12" x 12" x 1/4" thick steel, secured to the structure above or behind the finished surface, positioned at attachment points.
- C. Wood Grounds: length required by fixture, component or device, 24" wide x 3/4" thick plywood secured to partition system prior to gypsum board installation.
- D. Above ceiling supports: structural shapes (4" x 8.0 lb. channel) suspended from structure. Maximum height 15'-0" aff. size: width of equipment x length of equipment plus 6'-0". Cross bracing at 6'-0" on center maximum.

2.26 OVERSHELVES

- A. 16-gauge stainless steel with free edges turned down 1" with 1/2" tight hem at bottom. 3/4" radius at free corners.
- B. Turn up 2" raw at walls and sides with horizontal coved corner at rear. Round front corners of turn up on 3/4" radius.
- C. Where shelf width exceeds 12" width, reinforce with 1/2" x 4" x 14-gauge stainless steel closed hat channel full-length of shelf.
- D. Wall-Mounted Shelves: 16-gauge stainless steel brackets 48" o.c. maximum, set in 6" from ends.
- E. Freestanding Shelves: where splash is required at free overshelves, turn up square 2" at ends, cove up at rear and hem tight to lower edge of front turndown. Weld exposed corners.
 1. Freestanding overshelves: 16-gauge stainless steel cantilevered brackets at rear of table; double-cantilevered brackets at center of table. Posts for cantilevered overshelves are 1-5/8" o.d. x 16-gauge stainless steel secured to underframe, 4'-0" o.c. Ends of shelves: secured to adjacent wall/fixture or mounted on 1 1/4" diameter stainless steel posts.
 2. Freestanding overshelves not on cantilevered brackets: 1 1/4" o.d. x 16-gauge stainless steel posts, each pair at 4'-0" o.c., maximum.
- F. Baker Table Overshelves: supported at 18" above top with 1 1/4" o.d. stainless steel tubular supports with channel shoe secured to risers.

- G. Glass/Cup Rack Overshelf at Dishtables: 14-gauge stainless steel with 1½" deep "vee" trough at free long sides with 1" tight hem at inside of trough. Provide a ½" marine edge at free ends; 4" splash at wall. Suspend shelf at 18" above dishtable surface on posts/brackets anchored to dishtable frame/wall at rear; 1" o.d. stainless steel tubing supports from structure above ceiling at front edge, 60" o.c./each end.
1. Install at both ends, ½" stainless steel drain-tube (connecting both vee-troughs) extended to dishtable surface through splash turnback.
 2. Rack-rest: horizontal full-length 1-5/8" o.d. stainless steel tubing supported at 10" o.c. above shelf (8" o.c. for double service shelf) by 1¼" o.d. stainless steel tubing with closed ends. Support tubing: welded, ground and polished, spaced 60" o.c.
 3. Rack-rest supports to wall: 4" x 4" x 10-gauge stainless steel flange plates welded to support tubing. Anchor flanged plates to blocking ground with non-corrosive bolts.

2.27 DRAIN TRENCH LINER / GRATING

- A. Liners: 14-gauge stainless steel in sizes as indicated.
- B. Interior of liners: 6" deep with all interior corners (horizontal/vertical) coved on ¾" radius; sloped and scored 1" to integrally welded Component Hardware Model No. D34-Y011 basket drain assemblies @ 48" o.c., fitted with 6" long welded tailpiece. Stainless steel safety chain: connected to basket strainer assembly and top of liner wall.
- C. Liners: 1" wide perimeter shoulder at the top, turned up flush with finished floor, tight-hemmed back down to the shoulder level and flanged out 2" for attachment to the slab.
- D. Underside of sloping portion of liner: 2" long "Z" clips.
- E. Grating: IMC-TEDDY PFD-ADA removable fiberglass grating.
1. 1" deep "I" bearing bars with 0.6" wide top flange.
 2. Full perimeter frame, section quantities and sizes indicated.
 3. Maximum of 2'-0" sections.
 4. Grating bars to be spaced 0.4" apart per ADA requirements.
 5. Grating to be two (2) equal sizes.

2.28 WALL PANELS

- A. Wall Panels: 18-gauge stainless steel, double pan-formed ½" thick with internal stiffener members. Fill with USDA approved thermal insulation, full height and width of panels, attach to interior with mastic. Maximum allowable temperature at rear side of panel: 120oF.
1. Height of panels as required: top of tile base to underside of hood, top of tile base to top cap of stub wall or top of splash to underside of hood.
 2. Level and square lower edge and sides.
 3. Butt joint all panels.

2.29 EXHAUST HOOD (Surface - Mounted Condensate)

- A. Hoods: size/shape as indicated: 18" high at interior.
- B. Body: 16-gauge stainless steel, with all seams welded, ground and polished.
- C. Continuous condensate trough at perimeter: 3" x 1".

- D. Frame top of hood with 1½" angle iron assembly and suspend from structure above ceiling by ½" diameter steel rods, drawn tight against finished ceiling surface.
- E. Duct opening/collar as specified with stainless steel louvered grille over opening.
- F. Div. 22 to extend drain line to floor sink. Drain line to be silver painted.
- G. ½" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.

2.30 EXHAUST HOOD (UNLESS SPECIFIED OTHERWISE)

- A. Exhaust to be provided to meet local jurisdiction code requirements. Kitchen Equipment Contractor to verify code requirements and coordinate with Division 23 and 26. Hoods over production equipment to be Type 1 with continuous capture. All Type 1 hoods to be 6' deep to ensure smoke/steam capture unless notated otherwise.
- B. Install fire suppression system(s) in all ventilators, specified in this section. Install in accordance with manufacturer's recommendations and applicable codes or standards. Submit installation certification form to Architect.
- C. Locate chemical cylinders as indicated on drawings and install piping to exhaust hood(s) in totally concealed manner. Set cylinders and cabinets at 7"-0" clear AFF unless noted otherwise. Provide polished chrome plated tubing piping/fittings, where exposed at cylinder location and at interior of exhaust ventilator. Exposed pipe threads in/above food zone not allowed. Submit schematic diagram of installation and confirm critical distances from cylinders to nozzles.
- D. Remote manual release located in path of egress from protected exhaust hood area. Kitchen Equipment Contractor to coordinate location with local Fire Marshal requirements prior to submittal review. All conduits to be recessed within wall, SURFACE MOUNTING WILL NOT BE ACCEPTED.
- E. Provide one (1) handheld Type 'K' 6-liter fire extinguisher per Ansul system, surface wall mounted.
- F. Required quantity and sizes of mechanically operated gas valves.
- G. Confirm interconnection of all equipment as required to ensure exhaust hood and fire suppression systems are completely operational and meet local jurisdiction code requirements.
- H. ½" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.
- I. Provide appropriate quantity of fire suppression systems as required by local jurisdiction code requirements.

2.31 HIGHLIGHTING

- A. Polish the following vertical surfaces to a No. 8 finish:
 - 1. Serving and display shelf turndowns.
 - 2. Conveyor and dish/tray deposit station turndowns/frame.
 - 3. Trayslide turndowns.

2.32 SHOP / FIELD JOINTS

- A. Field joints: least possible number, used only when equipment size must be limited for access into building or interior space.
- B. Stainless steel tops (including edges and splashes): fully welded, ground and polished to match adjacent surface.
- C. Vertical field joints of fixture backsplashes that are inaccessible from the back: terminate 1" above the horizontal coved corner. The remaining height of field joint: hairline butt joint with offset draw-angle behind. All horizontal/vertical draw-joints: located and noted on shop drawings.
- D. Hairline butt joint: 1½" x 1½" x 1/8" steel angles welded to back/underside of counter top/shelf. Offset angle beyond joining metal edge ½" (min.) to provide flat backing surface for joint with angle of other joining metal edge, set for ½" space between vertical legs of angles. Bolt sections together with 5/16" machine bolts, lock washers, acorn head cap nuts, set 3" o.c.
- E. Closed Base Bodies: draw-type with hairline seam fully field-welded.
- F. Millwork: plastic laminated material joints shall be doweled, glued and draw-bolted with fasteners.
- G. Solid Polymer: surfaces drawn tight, filled, sanded and finished to match adjacent surface.

2.33 PREFABRICATED COLD STORAGE ASSEMBLIES

- A. Assembly to be installed by Factory Authorized Installers only.
- B. KEC to provide a 1-year walk-in panel installation warranty. Panel installation warranty to cover labor and part replacement issues resulting from a failure to adequately complete the following during installation:
 - 1. Walk-in panels to be installed in a square, plumb and level manner.
 - 2. Ceiling panels to be installed flush and tight to wall panels with the gasket material undamaged and to create a proper seal. Any signs of condensation at joints or walk-in walls should be reported to FDP and addressed immediately. Caulk at panel seams will not be an acceptable solution.
 - 3. All cam-locks should be engaged and button holes in place.
 - 4. Any gaps under floor angle (due to shimming) must be sealed completely to the slab.
 - 5. All penetrations in ceiling or wall panels should be insulated and sealed.
 - 6. Proper installation of the door systems should allow for the door to self-close and seal around the perimeter of the door opening and at the floor threshold.
 - 7. Final operation of the IC/IC+ control, door heaters and light switches should be confirmed upon completion of the electrical connections.
 - 8. Service issues, resulting from faulty installation will be covered under the walk-in panel installation warranty.
- C. KEC is responsible for overall install accuracy/quality and quality control of work performed regardless of installer or any field modifications due to building/construction conditions. KEC to provide Letter of Install Approval to FDP upon completed install verifying that all items above have been inspected by the KEC for completeness. This letter will be required as part of the completion of the contract.
- D. Sectional Assemblies: size/shape indicated on drawings; 8'-6" aff unless otherwise specified. Door locations/size: exactly as shown.

- E. Sandwich Panel Insulation: Class 1 Urethane with vapor barrier, 4" thickness with mature "U" factor of .030 or lower.
- F. Wherever compartment dimension exceeds clear-span ability of ceiling panels, provide I-beam support on exterior of ceiling or spline-hangers. Install 1/2" diameter steel rods through beam/hangers and secure to structure above. Beams or posts within compartments are not acceptable.
- G. Reinforce prefabricated wall panels to rigid support the door assemblies. All door jambs: furnished with replaceable full-perimeter thermostatically controlled heater cable. Install 2" x 4" 16-gauge stainless steel hat-channel full-width of jamb with 1/8" stainless steel removable flush sill, secured with stainless steel screws and sealed watertight to channel.
- H. Provide aluminum cove base at interior and exterior of exposed panels for all floor assemblies.
- I. 8-1/2" Recessed Factory Floor Assemblies:
 - 1. Factory floor in slab recess with all joints lapped 6 inches and sealed to form a watertight seal.
 - 2. Level and square prefabricated perimeter and partition wall panels, anchored to slab recess. Protect exposed surface of panels.
 - 3. 4" manufacturer's floor.
 - 4. 15# felt slip sheet over insulation with 6" lapped joints flashed up the height of finished floor base.
 - 5. 1/2" sand leveling bed by G.C.
 - 6. Concrete flooring and tile over insulation by Divisions 03/09.
- J. 4" Recessed Exposed Factory Floor Assemblies:
 - 1. 6 mil polyethylene sheets in slab recess with all joints lapped 6 inches and sealed to form a watertight seal.
 - 2. Level and square prefabricated perimeter and partition wall panels, anchored to slab recess. Protect exposed surface of panels.
 - 3. 4" commercial grade manufacturer's durafloor with diamond treadplate surface and marine grade plywood subfloor.
 - 4. 15# felt slip sheet over insulation with 6" lapped joints flashed up the height of finished floor base.
 - 5. 1/2" sand leveling bed by G.C.
- K. Surface Mounted Factory Floor Assemblies:
 - 1. 4" commercial grade manufacturer's durafloor with diamond treadplate surface and marine grade plywood subfloor.
 - 2. 36" re-enforced diamond treadplate internal ramp.
 - 3. 10-gauge stainless steel threshold to provide smooth transition to interior walk-in floor.
- L. Modularm Model No. 75LC temperature monitor/alarm with sensor and probe-cord length required to extend from exterior front of assembly to a mounting position of the sensor within evaporator return air-stream. System to include built in panic alarm. System to be interconnected to building's alarm system by Division 27.
- M. Unless otherwise specified, provide Cooper Atkins Temp Track smart system. Confirm all component model numbers for complete installation and operation.
- N. LED surface-mounted light fixture, in quantity/arrangement shown on drawings. Light fixtures to be perpendicular to coils. Light fixtures wired to interior and exterior temperature control

- panel. Light fixtures to be provided by Section 11 40 00 and installed by Division 26. Division 26 to seal both sides of conduit penetrations at light fixtures.
- O. Penetrations of Panels: To be sealed by factory installer with Dow Corning 3-6548 silicone RTV foam, full depth of panel. Trim excess flush.
- P. Install closure panels and/or trim strips to building walls and ceiling with concealed attachment. Closure material: same as wall panels unless noted otherwise.
- Q. Compartment Entrance Doors: 36" x 78" nominal clearance unless otherwise noted.
1. Mount hinged doors on three Kason Model No. 1346; polished chrome plated nylon cam-lift hinges.
 2. Swing doors as indicated on drawings.
 3. Defrost heater: thermostatically controlled and replaceable at full perimeter of all doors, except when using clear Lexan doors (in addition to door jambs). Defrost heaters to be wired for continuous service.
 4. 36" high x full-length diamond aluminum treadplate at front and rear of all hinged doors.
 5. 12" x 2" engraved phenolic plastic compartment identification sign in Architect's color selection with 1" letters, mounted above door window.
 6. 14" x 24" four-panel glass view window with heater and molded non-metallic inner and outer frame. Heater to be wired for continuous service.
 7. Padlock/key provisions in door latch with interior safety release.
 8. Provide one (1) heated pressure relief port for each cooler/freezer section with separate dedicated electrical circuits. Heated pressure relief ports in freezers to be wired for continuous service. Heated pressure relief port for freezer to be located on common wall of cooler/freezer assembly, unless specified otherwise.
- R. Provide refrigeration calculations and refrigeration alarm to meet local jurisdiction code requirements.
- S. If air screens are specified above doors, manufacturer is to provide adequate blocking in panels to support air screens and pre-wired electrical connections. Installer to coordinate location of door closure as to not interfere with air screens.
- T. S/S trim above walk in to conceal manufacturers ceiling grid.
- U. Field-check all horizontal/vertical measurements and conditions at the building prior to fabrication or delivery of equipment.
- V. Installer to seal all holes in Cold Storage Assembly.

2.34 COLD STORAGE REFRIGERATION SYSTEMS

- A. Unit Coolers: specified quantity and model, ceiling-hung by ½" o.d. nylon bolts with stainless steel washers and nuts. Insert hanger bolts through plastic sleeve and seal penetration airtight.
1. Unit cooler drain fittings: positioned as indicated on drawings. Installation of cast tee-fittings on drain pan outlet with union and cleanout plug and extension of 1" Type K copper drain line through wall panel to air-gap fitting or floor drain under this Section.
 2. Slope drain line ½" per foot, trap at exterior of assembly and turn down into drain. Manifold drain lines of adjacent compartments wherever possible.
 3. Install drain line plastic sleeve through compartment wall, seal around drain line and install stainless steel escutcheon with setscrews.
 4. Electric drain line heater cable (self-regulating 7 watts): on all unit coolers operating below 36°F., installed from coil drain line fitting to wall penetration under this Section.

Heater cables: minimum rating of 15 watts/lineal foot, 208 volts, single phase. Wrap drain line with maximum 2" loop spacing and interwire to unit cooler for continuous operation.

5. Mounted, pre-piped and pre-wired evaporator components:
 - a. Sporlan thermostatic expansion valve with external equalizer.
 - b. Shut-off valve at evaporator suction and liquid lines.
 - c. Sporlan "Catch-All" refrigerant filter/dehydrator on liquid line.
 - d. White Rogers 1609-101 adjustable thermostat with remote bulb positioned in return air-stream of evaporator.
 - e. Electrical disconnect switch in NEMA 4 enclosure.
 - f. Condenser and Evaporators to be built with Electrofin coating to retard salt air deterioration. Coils to be coated with Technicoat 10-2 coating for protection against salt air environment.

B. Refrigerant System Installation.

1. Refrigerant Lines; Type "L" hard copper tubing. Fittings: wrought copper or brass designed for use with high temperature solder. Piping joints: made with silver solder (Sil-Fos). Piping: properly suspended from and anchored to the structure with adjustable hangers 6' o.c. maximum. Suction lines: sized to have maximum pressure drop of two pounds in medium temperature systems; one pound in low temperature system. Liquid lines: sized to give maximum pressure to prevent trapping of oil. Insulation on all suction lines: Armaflex insulation by Armstrong. $\frac{3}{4}$ " thick at medium temp 1" thick at low-temp. Refrigerant lines in PVC or EMT conduit: sealed at both ends with Dow Corning 3-6548 silicone RTV foam. Exterior Refrigerant Lines to be wrapped by refrigeration system installer in self-fastening jacket of Type 3003-H14 aluminum alloy 0.016-inch thick. Provide aluminum strapping and seals for applying aluminum jacket and covers according to manufacturer's recommendations to provide completely weather-tight covering.

C. Evacuation and Charging.

1. After completion of the pressure test, the system shall be evacuated using an approved auxiliary vacuum pump. Connections for evacuation: in accordance with manufacturer's recommendations.
2. Charging subsequent to the initial charge, which is contained in the condensing unit (Type of Refrigerant to meet District Standards, Industry Standards and Codes.) - Non-CFC Ozone Depletion Refrigerant on low temp units) – (Refrigerant must meet local codes): given through the charging valve in the high side passing all of the liquid refrigerant through a charging dehydrator. All charging lines and gauges: purged of air prior to connection with system. Refrigerant: unused and shall be delivered in clean containers. After the system is fully charged: start and place in full operation.

2.35 PRE-APPROVED KITCHEN SUPPLIERS

- A. Only the following named Subcontractors and those approved later, if any, are approved for inclusion in the Contractor's Bid.
- B. Any supplier requesting for inclusion within this bid will be required to submit AIA form 305 minimum 14 days prior to bid date for review, or as required by Architect.
 1. Ed Don & Company, 3501 Plano Parkway, The Colony, Texas 75056, Mr. Scott Jost, Phone: (972) 624-7460, Fax: (972) 624-7762, E-mail: scottjost@don.com
 2. Kirby Restaurant Supply, Mr. Billy Anderson, 809 S. Eastman Road, Longview, Texas 75602, Phone: (903) 757-2723, Fax: (903) 757-9519, Email: billya@kirbyrestaurantsup.com

3. Custom Kitchen Equipment Company, 2601 Wilson Road, Humble, Texas 77396, 281-446-8187, Fax: 281-446-8180.
4. Texas Metal Equipment Company, Mr. Andrew Harman, 6707 Mayard, Houston, Texas 77041, 713-466-8722, Fax: 713-466-0166.
5. Pasco Brokerage, Ms. Kasey Hollon, 6465 Chase Oaks Blvd., Plano, Texas 75023, 972-596-3350.

PART 3 - EXECUTION

3.1 DELIVERY AND INSTALLATION

- A. Supervision: provide a competent foreman or supervisor who shall remain on the job during the entire installation.
- B. Delivery: coordinate with progress of construction and Owner's operation schedules. Unless otherwise instructed and documented by Owner or General Contractor, the following procedures apply:
 1. Field-Assembled Fixed Equipment integrated into the structure (e.g., cold storage assemblies, exhaust hoods, drain trench/grate assemblies, conveyor systems, ceiling-mounted utensil racks, etc.) are to be sent to the job-site when directed by the General Contractor and installed/protected accordingly.
 2. All other Fixed Equipment: delivered after completion of work on adjacent finished ceilings, lighting, finished floor and wall systems, including painting.
 3. Major Movable Equipment: delivered when possible to inventory in secured area for interim job-site storage or, if secured area is not available, when fixed equipment installation/clean-up has been completed.
 4. Minor appliances and loose items (e.g., pans, covers, flatware containers, etc.) delivered only when Owner is prepared to receive and inventory such items.
- C. Installation: performed by manufacturer of custom fabricated fixtures.
 1. Assemble, square, level and make ready all items for the final utility's connections.
 2. Cut neatly around obstructions to provide sanitary conditions.
 3. Where gaps of $\frac{1}{4}$ " or less occur adjacent to or between equipment, insert rope backing and smoothly-applied General Electric construction sealant Series SE-1200 silicone mastic (white color). Mask both sides of gap for neat application of sealant and remove excess. If space exceeds $\frac{1}{4}$ ", neatly install 18-gauge stainless steel trim molding of proper shape with concealed attachment. Use epoxy cement or "Z" clips wherever possible to secure stainless steel trim. Exposed edges or corners of trim: eased and smooth.
 4. Refrigeration coil drain line runs to indirect drain connection greater than 2" from face of wall or panel: either of the following field procedures.
 - a. Trench the floor and provide 6" wide x 2" deep 16-gauge stainless steel sloping (-1" to -2") trough from face of cooler/freezer wall to body of floor sink/floor drain. Trough: turned up 4" at wall; $\frac{3}{4}$ " flange with $\frac{1}{2}$ " turndown at both long sides. Set trough in waterproof mastic and seal 1" o.d. drain tube penetration into floor sink/floor drain at -2 $\frac{1}{2}$ " bff. Patch the floor to match adjacent material/surface.
 - b. Provide 12" x 6" x 2" deep 16-gauge stainless steel condensate pan mounted to cooler/freezer wall at 6" aff clear. Trench the floor and install 1" o.d. drain line from bottom of pan to body of floor sink/drain. Slope drain line $\frac{1}{4}$ " per foot and seal all connections watertight. Patch the floor to match adjacent material/surface.
- D. Protection of Work:

1. Fabricated fixtures: fiberboard or plywood taped to tops and exposed body panels/components.
2. Manufactured Equipment: fiberboard or plywood taped as required by equipment shape and installation-access requirements.
3. Prohibited use of equipment: tool and materials storage, workbench, scaffold, stacking area, etc.
4. Damaged Equipment: immediately documented and submitted to Owner with Contractor's recommendation of action for repair or replacement and its impact on the Project Schedule and Contract Amount, if any.

3.2 CLEAN AND ADJUST

- A. Clean up and remove from the job site, all debris resulting from this Work as the installation progresses.
- B. Thoroughly clean and polish interior/exterior of all Foodservice Equipment, prior to demonstration and final observation, ready for Owner's use.
- C. Lubricate and adjust drawer slides, hinges, casters.
- D. Adjust pressure regulating valves, timed-delay relays, thermostatic controls, temperature sensors, exhaust hood grilles, etc.
- E. Clean or replace faucet aerators, line strainers.
- F. Touch-up damage to painted finishes.
- G. Start up and check operation of all refrigeration systems for at least 72 hours prior to acceptance.

3.3 EQUIPMENT START-UP/DEMONSTRATION

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

3.4 FINAL OBSERVATION

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

PART 4 - EQUIPMENT SCHEDULE

- 4.1 REGULARLY-MANUFACTURED EQUIPMENT/COMPONENTS: Standard finishes and accessories unless specifically deleted or superseded by the Contract Documents.

- 4.2 FABRICATED AND FIELD-ASSEMBLED EQUIPMENT: Arrangement and configuration as shown on Plans, Elevations, Detail Drawings and outlined in Specifications.
- 4.3 REFER TO DRAWINGS: For unit quantities and electrical or mechanical provisions required, including manufacturer's optional voltages, wattages, burner capacities, etc.
- 4.4 REFER TO PART 2 – PRODUCTS: For accessories, fittings, requirements and procedures related to the listed buy-out and fabricated equipment.
- 4.5 ALTERNATE MANUFACTURER REQUIREMENTS: A specific product manufactured by the listed pre-approved equals shown under Section 4.7 Foodservice Equipment are acceptable only if the specific product can evidence compliance with the specified line items and the contract documents.
- 4.6 RE-USED EXISTING EQUIPMENT IF SHOWN
- A. Existing equipment scheduled for re-use is to be inventoried and documented that equipment is in operating condition once Kitchen Contractor has taken ownership.
 - B. Provide pictures of all equipment once inventoried and issue to the architect to ensure that equipment has not been damaged.
 - C. Verify locations of all equipment with owner.
 - D. Existing equipment that is to be reused may be missing parts or accessories for proper and complete operation. Submit report listing all items with pricing for approval to allow complete installation.
 - E. Utility disconnection and re-connection: under Divisions 22 and 26. Kitchen Contractor to verify utility requirements of existing equipment and coordinate with Kitchen Consultant as required. All utilities not scheduled for re-use to be capped and covered by required disciplines.
 - F. Disassembly, removal, transportation and relocation: under this Section and scheduled with General Contractor. Owner's representative must be present, coordinate date / time with owner.
 - G. Thoroughly clean inside and out prior to relocation.
 - H. Review functional parts (e.g., doors, controls, heating elements, compressors, etc.) and submit report of required repairs and estimate of cost. Any finishes or equipment damaged due to construction to be repaired as required.
 - I. Existing equipment not scheduled for reuse is to be carefully removed/relocated by the Kitchen Contractor per the Owner's direction. Kitchen Contractor to coordinate date / time with General Contractor and Owner.
 - J. Removal or replacement of existing equipment is to be scheduled for times of least interruption and inconvenience to the foodservice operation. Submit proposed schedule of time frame, task sequence and operation for approval prior to starting work.
 - K. Kitchen Contractor to verify size and shape for all existing equipment being re-used and coordinate with Foodservice Consultant as required.
 - L. Any modification(s) required/desired for re-used existing equipment to be verified by the Kitchen Contractor. All modifications must be approved by the Owner and Foodservice Consultant prior to the modifications being made.

- #### 4.7 FOODSERVICE EQUIPMENT

- B. All equipment and internal components should be of domestic origin where possible.

ITEM NO. 101 AIR SCREEN

Manufacturer: Berner
Model: CHD10-1036A
Size and Shape: Refer to drawings
Alternate:

- ITEM NO. 102 COLD STORAGE ASSEMBLY

Manufacturer: American Panel
Model: ---
Size and Shape: Refer to drawings
Alternate: Thermokool, Kolpak

- 11 4000 - 35

- diamond tread kick plate on both sides of doors. Mount hinged doors on two (2) Kason model no. 1346 (or equal); polished chrome plated nylon cam-lift hinges.
10. Provide heated illuminated Push Button Panic Alarm with protective cover and Phenolic Label "PANIC ALARM" for entrapment within Freezer (ADA mounting height). Panic Alarm Encasing is to be stainless steel (not plastic). Manufacturer to pre-run conduit within panel from Panic Alarm to panel above Freezer door (or Cooler door if 'inline' assembly) for installation of Emergency Strobe/Horn. Division 26 will provide (2) external Emergency Strobe/Horn Beacons and interconnect the Push Button Panic Alarm to external Beacons (One above the Freezer door and One in the Cafetorium). Division 27 will interconnect the Push Button Panic Alarm to the Building Automation System for Owner notification. ----PM to advise the AE team early on of these requirements to ensure Division 26/27 know what is required and coordinate as needed.
 11. Reinforcement as required to be provided above Freezer door (exterior) and panel next to door (handle side - interior) for mounting of Emergency Strobe Beacon, Push Button Panic Alarm and Release Knob.
 12. The Cooler will have the standard control panel with standard panic button tied into the Owner's network for notification.
 13. Provide standard door handle, with key and padlock option. Include internal emergency release.
 14. 18-gauge stainless steel, type 304 (18-8), #3 finish trim where adjacent to walls and enclosure panels that extend to 2" above finished ceiling.
 15. Freezer One (1) lot LED light fixtures to operate in temperatures to -20 F. Lights to be installed perpendicular to coils.
 16. Refrigerator- One (1) lot LED light fixtures. Lights to be installed perpendicular to coils.
 17. 3'-0" high diamond tread plate at exposed exterior surfaces. Fasten to wall with stainless steel fasteners.
 18. Provide door bumper at doors.
 19. Compartments to have all electrical concealed within the walls or located above the ceiling.
 20. Provide Manufacturers alarm/control system that includes hi/low limits . Route temperature sensor to be located to the side of evaporator coil.
 21. Doors to be provided with CCI Industries, Inc., Clear-VU swinging door assemblies, Alternate: Kason.
 22. K.E.C. to provide aluminum coved base to interior of assembly. Provide sealant between floor and wall panels.
 23. All holes in assembly to be sealed by factory installer.
 24. Kason 1826 Intelli-Vent LED Heated Pressure Relief Ports with Dual Port Vent and Security Light. Locate One (1) 12" below ceiling on cooler/freezer common wall panel and One (1) 12" below ceiling on exterior cooler wall. All ports to have separate dedicated electrical circuits. Pressure relief ports to be wired for continuous service. Relief port to be located and installed by Walk-in Manufacturer.
 25. KEC to field verify all horizontal/vertical measurements and conditions at the building prior to fabrication or delivery of equipment.
 26. KEC to provide 1-year walk-in panel installation warranty. KEC is responsible for overall install accuracy/quality and quality control of work performed regardless of installer or any field modifications due to building/construction conditions. KEC to provide Letter of Install Approval to FDP upon completed install.
 27. Manufacturer to provide One Year Parts and Labor Warranty.
 28. Interwiring of temperature monitor panel to master building alarm system or to the Owner's network. Technology department to provide all interfacing of alarm system and with the building alarm system. Conduit from refrigeration system to monitor by Division 26. Temperature Monitor

installation at 4'-0" above finished floor. All conduit to be located above walk-in cooler/freezer ceiling. Exposed electrical conduit is not acceptable.

29. Manufacturer Representative to provide training on controls and inside emergency release mechanisms.

ITEM NO. 103.1	REFRIGERATION SYSTEM	QUANTITY 1
----------------	----------------------	------------

Manufacturer:	Heatcraft
Model:	Custom
Size and Shape:	Refer to drawings
Alternate:	

1. Indoor Air cooled system.
2. To included 100% redundancy
3. Scroll Compressors.
4. Cooler temperature to be +35 degrees.
5. Freezer temperature to be -10 degrees.
6. EcoSmart system on demand defrost.
7. KE2 Evap Controllers located per Owner requirements.
8. S/S covered housing.
9. A dedicated electrical connection to be provided for heated condensate drain line. Refer to electrical plan for location.
10. All exterior piping to be aluminum wrapped.
11. System to accommodate Item No. 102 Cold Storage Assembly.
12. System to be located In Mechanical room. Coordinate location with architectural plans. Coordinate mounting requirements with appropriate trades.
13. Refrigeration rack accommodates 110 ambient temperatures.
14. Mount condensing unit on common exterior rack. Refer to Architectural and Engineering drawings for exact location of remote unit. Coordinate routing of refrigeration lines and conduit with appropriate trades. Heat tape and insulate all drain lines. General Contractor to seal all building penetrations at refrigeration lines.
15. Warranty to start at Substantial Completion date.

ITEM NO. 104	COLD STORAGE SHELVING	QUANTITY 2
--------------	-----------------------	------------

Manufacturer:	Owner Furnished
Model:	
Size and Shape:	Refer to drawings
Alternate:	

ITEM NO. 105	DUNNAGE RACK	QUANTITY 4
--------------	--------------	------------

Manufacturer:	Owner Furnished
Model:	
Size and Shape:	Refer to drawings
Alternate:	

ITEM NO. 107	DRY STORAGE SHELVING	QUANTITY 2
--------------	----------------------	------------

Manufacturer:	Owner Furnished
Model:	
Size and Shape:	Refer to drawings
Alternate:	

ITEM NO. 108 CAN RACK

QUANTITY 1

Manufacturer:	Owner Furnished
Model:	
Size and Shape:	Refer to drawings
Alternate:	

ITEM NO. 109.2 ICE MACHINE

QUANTITY 1

Manufacturer:	Existing/Relocate
Model:	
Size and Shape:	Refer to drawings
Alternate:	

1. Refer to General Specifications re: Existing/Relocated equipment.
2. KEC to coordinate relocation of all equipment per owners direction.
3. KEC to inventory all equipment and condition prior to removal from existing facility.
4. KEC is responsible for field verification of all utility requirements of existing equipment.
5. GC to disconnect/reconnect all utilities as required.
6. Provide sizes and quantities as required: T&S model #HW-6VERIFY-48 water hose and disconnect from filter to steamer, color coded for filtered and non-filtered water. Alternate: Dormont

ITEM NO. 111 CHEMICAL SHELF

QUANTITY 2

Manufacturer:	Owner Furnished
Model:	
Size and Shape:	Refer to drawings
Alternate:	

ITEM NO. 126 BACK COUNTER

QUANTITY 1

Manufacturer:	Custom Fabricated
Model:	---
Size and Shape:	Refer to drawings
Alternate:	---

1. Top: 14 gauge type 304 S/S, 2" turn down at free sides, 10" high splash on rear or adjacent equipment/walls.
2. Open base construction.
3. 16 gauge S/S undershelf.
4. One (1) 15" x 18" x 10" deep sink compartment. Coordinate location with drain overflow.
5. One (1) T&S model no. B-0320-BB-CR , rigid gooseneck, ceramic cartridges, deck faucet for ¾" hot and cold water connections.
6. One (1) Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece

7. Provide 18 gauge S/S bracket for drain handle welded to sink bottom.
8. Omit rear crossrail at sink section.
9. Flanged feet at front legs.

ITEM NO. 135 60 QUART MIXER

QUANTITY 2

Manufacturer: Existing/Relocate
Model:
Size and Shape: Refer to drawings
Alternate:

1. Refer to General Specifications re: Existing/Relocated equipment.
2. KEC to coordinate relocation of all equipment per owners direction.
3. KEC to inventory all equipment and condition prior to removal from existing facility.
4. KEC is responsible for field verification of all utility requirements of existing equipment.
5. Special Instructions: GC to disconnect/reconnect all utilities as required.

ITEM NO. 138 PAN RACK

QUANTITY 18

Manufacturer: Owner Furnished
Model:
Size and Shape: Refer to drawings
Alternate:

ITEM NO. 144 WORKTABLE W/DBL.BAR UT.RACK

QUANTITY 4

Manufacturer: Custom Fabricated
Model: ---
Size and Shape: Refer to drawings
Alternate: Aero, Eagle

1. Top: 14 gauge type 304 S/S, 2" turn down at all sides.
2. Open base construction.
3. Full length 16 gauge S/S undershelf.
4. Flanged feet.
5. Vertical utility post at both ends of table to accommodate electrical DCO.

ITEM NO. 151 FIRE PROTECTION SYSTEM

QUANTITY 4

Manufacturer: Ansul
Model: R102
Size and Shape: Refer to drawings
Alternate: ---

1. Duct and plenum protection to exhaust hood.
2. Surface protection for cooking equipment.
3. Locate remote fire pulls as recommended by Fire Marshal.
4. One (1) lot Mechanical gas valve (maximum diameter as required). Size as required. Furnished by Section 114000, installed by Division 22. Kitchen Equipment Contractor to coordinate location

with local Fire Marshal requirements prior to submittal review. All conduits to be recessed within wall, SURFACE MOUNTING WILL NOT BE ACCEPTED.

5. System to meet U.L. 300 requirements.
6. Provide one (1) hand held Type 'K' and ABC 6 liter fire extinguisher per Ansul System, surface wall mounted.
7. Exposed pipe threads are unacceptable.
8. All exposed piping to be chrome plated.
9. All hood penetrations to have U.L. listed "Quick Seal". Provide s/s escutcheons at all hood penetrations.
10. Provide phenolic I.D. labels for exhaust hood, remote fire pull, light/fan switches and fire protection system.
11. Provide a manufacturer performance test and report that verifies this system is fully operational.
12. Provide s/s cabinet as shown on plan.
13. Installer to provide one (1) Ansul system per exhaust hood, review drawings and provide systems as required.
14. Install hand held extinguishers, maximum of 3'-2" A.F.F. to top of unit.

ITEM NO. 152

EXHAUST HOOD

QUANTITY 1

Manufacturer:	Mod-U-Serve
Model:	W-cpb
Size and Shape:	Refer to drawings
Alternate:	---

1. Size and shape as per plan.
2. Supply Air. Ceiling mounted supply plenum with light fixtures, coordinate conditioned/tempered air with engineer. Locate supply plenum in ceiling, coordinate location with GC as required.
3. U.L. Listed and fire rated 48" recessed LED lights located within the hood canopy. To meet minimum requirements of 50' candles of illumination.
4. Simple on/off switches for hood fans and lights to be provided by Division 26. Control panels will not be accepted.
5. Hood to meet requirements of ALL local Mechanical and local Energy Codes.
6. Collars to be field installed. Coordinate with existing conditions and install as approved by Hood manufacturer.
7. All 18 gauge S/S construction. S/S finish where exposed.
8. For extended cooking line-ups provide Continuous Capture canopies without partitions between hoods.
9. Provide Dormont safety set wheel positioning system for all mobile production equipment under the hood.
10. Hood to have insulated front face and ends to allow for ceiling grid attachment where ceiling grid meets hood capture area.
11. S/S filters and grease cup. Provide filter removal tool.
12. 1/2" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.
13. All hood penetration to be fire rated and U.L. Listed and sealed with s/s escutcheons.
14. S/S c-channel closure panel from top of hood to ceiling.
15. S/S filler panel between hoods if back-to-back.

16. 4" air space at rear of hood. Provide S/S finished back where rear air space would otherwise be exposed.
17. Ductwork and final connection to hood above ceiling to be by the Mechanical Contractor.
18. Clearance requirement: Where any exterior surface of a hood is installed less than 18" from a combustible or semi-combustible surface, provide a minimum of 4" air space containing a code approved fire resistant material to that surface in a manner as prescribed by the manufacturer of that fire-resistant material. Protective materials provided by 3M Fire Barrier Duct Wrap 615+ and Fry Ware Elite are compliant with state and local mechanical codes. In addition, both systems meet the requirements of the testing standards of ASTM E2336 AND ARE THEREFORE APPROVED TO BE USED IN CLEARANCE REDUCTION APPLICATIONS.
19. Provide Mod-U-Serve model number ASTS-90 pre-set temperature sensor for automatic start of exhaust fan when the condition exists where the exhaust fan is not initiated at the wall switch and the temperature in the exhaust canopy reaches 110 degrees F. At the end of the cooking day when the fan is disengaged at the wall switch the thermostat (temperature sensor) will keep the exhaust fan on until the temperature in the exhaust canopy drops below 110 degrees F.
20. Provide minimum 18-gauge stainless steel insulated wall panel 5/8" pan formed, filled with USDA Approved insulation. Extend from top of cove base to underside of hood.
21. Refer to individual hood lengths as shown on drawings for each assembly required. Install at 6'-10" A.F.F. to bottom of hood, coordinate duct and fan requirements with Mechanical Contractor. Interconnect to wall mounted light switch by Division 26. Bulbs for light fixtures to be furnished and installed by Kitchen Equipment Contractor.
22. Mechanical contractor to test and balance exhaust hoods. Balance report to be provided to FDP upon completion.
23. Special Instruction: Refer to individual hood and plenum box lengths as shown on drawings for each assembly required. Install bottom of hood at 6'-10" A.F.F. Install plenum boxes recessed and interconnect to wall mounted light switch by Division 26.

ITEM NO. 153

EXHAUST HOOD

QUANTITY 1

Manufacturer:	Mod-U-Serve
Model:	W-cpb
Size and Shape:	Refer to drawings
Alternate:	---

1. Size and shape as per plan.
2. Supply Air. Ceiling mounted supply plenum with light fixtures, coordinate conditioned/tempered air with engineer. Locate supply plenum in ceiling, coordinate location with GC as required.
3. U.L. Listed and fire rated 48" recessed LED lights located within the hood canopy. To meet minimum requirements of 50' candles of illumination.
4. Simple on/off switches for hood fans and lights to be provided by Division 26. Control panels will not be accepted.
5. Hood to meet requirements of ALL local Mechanical and local Energy Codes.
6. Collars to be field installed. Coordinate with existing conditions and install as approved by Hood manufacturer.
7. All 18 gauge S/S construction. S/S finish where exposed.
8. For extended cooking line-ups provide Continuous Capture canopies without partitions between hoods.
9. Provide Dormont safety set wheel positioning system for all mobile production equipment under the hood.

10. Hood to have insulated front face and ends to allow for ceiling grid attachment where ceiling grid meets hood capture area.
11. S/S filters and grease cup. Provide filter removal tool.
12. ½" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.
13. All hood penetration to be fire rated and U.L. Listed and sealed with s/s escutcheons.
14. S/S c-channel closure panel from top of hood to ceiling.
15. S/S filler panel between hoods if back-to-back.
16. 4" air space at rear of hood. Provide S/S finished back where rear air space would otherwise be exposed.
17. Ductwork and final connection to hood above ceiling to be by the Mechanical Contractor.
18. Clearance requirement: Where any exterior surface of a hood is installed less than 18" from a combustible or semi-combustible surface, provide a minimum of 4" air space containing a code approved fire resistant material to that surface in a manner as prescribed by the manufacturer of that fire-resistant material. Protective materials provided by 3M Fire Barrier Duct Wrap 615+ and Fry Ware Elite are compliant with state and local mechanical codes. In addition, both systems meet the requirements of the testing standards of ASTM E2336 AND ARE THEREFORE APPROVED TO BE USED IN CLEARANCE REDUCTION APPLICATIONS.
19. Provide Mod-U-Serve model number ASTS-90 pre-set temperature sensor for automatic start of exhaust fan when the condition exists where the exhaust fan is not initiated at the wall switch and the temperature in the exhaust canopy reaches 110 degrees F. At the end of the cooking day when the fan is disengaged at the wall switch the thermostat (temperature sensor) will keep the exhaust fan on until the temperature in the exhaust canopy drops below 110 degrees F.
20. Provide minimum 18-gauge stainless steel insulated wall panel 5/8" pan formed, filled with USDA Approved insulation. Extend from top of cove base to underside of hood.
21. Refer to individual hood lengths as shown on drawings for each assembly required. Install at 6'-10" A.F.F. to bottom of hood, coordinate duct and fan requirements with Mechanical Contractor. Interconnect to wall mounted light switch by Division 26. Bulbs for light fixtures to be furnished and installed by Kitchen Equipment Contractor.
22. Mechanical contractor to test and balance exhaust hoods. Balance report to be provided to FDP upon completion.
23. Special Instruction: Refer to individual hood and plenum box lengths as shown on drawings for each assembly required. Install bottom of hood at 6'-10" A.F.F. Install plenum boxes recessed and interconnect to wall mounted light switch by Division 26.

ITEM NO. 154

EXHAUST HOOD

QUANTITY 1

Manufacturer:	Mod-U-Serve
Model:	W
Size and Shape:	Refer to drawings
Alternate:	---

1. Size and shape as per plan.
2. Exhaust only canopy (W).
3. U.L. Listed and fire rated 48" recessed LED lights located within the hood canopy. To meet minimum requirements of 50' candles of illumination.
4. Simple on/off switches for hood fans and lights to be provided by Division 26. Control panels will not be accepted.

5. Hood to meet requirements of ALL current local Mechanical and local Energy Codes.
6. Collars to be field installed. Coordinate with existing conditions and install as approved by Hood manufacturer.
7. All 18 gauge S/S construction. S/S finish where exposed.
8. For extended cooking line-ups provide Continuous Capture canopies without partitions between hoods.
9. Hood to have insulated front face and ends to allow for ceiling grid attachment where ceiling grid meets hood capture area.
10. S/S filters and grease cup. Provide filter removal tool.
11. 1/2" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.
12. All hood penetration to be fire rated and U.L. Listed and sealed with s/s escutcheons.
13. S/S c-channel closure panel from top of hood to ceiling.
14. S/S filler panel between hoods if back-to-back.
15. 4" air space at rear of hood. Provide S/S finished back where rear air space would otherwise be exposed.
16. Ductwork and final connection to hood above ceiling to be by the Mechanical Contractor.
17. Clearance requirement: Where any exterior surface of a hood is installed less than 18" from a combustible or semi-combustible surface, provide a minimum of 4" air space containing a code approved fire resistant material to that surface in a manner as prescribed by the manufacturer of that fire-resistant material. Protective materials provided by 3M Fire Barrier Duct Wrap 615+ and Fry Ware Elite are compliant with state and local mechanical codes. In addition, both systems meet the requirements of the testing standards of ASTM E2336 AND ARE THEREFORE APPROVED TO BE USED IN CLEARANCE REDUCTION APPLICATIONS.
18. Provide Mod-U-Serve model number ASTS-90 pre-set temperature sensor for automatic start of exhaust fan when the condition exists where the exhaust fan is not initiated at the wall switch and the temperature in the exhaust canopy reaches 110 degrees F. At the end of the cooking day when the fan is disengaged at the wall switch the thermostat (temperature sensor) will keep the exhaust fan on until the temperature in the exhaust canopy drops below 110 degrees F.
19. Provide minimum 18-gauge stainless steel insulated wall panel 5/8" pan formed, filled with USDA Approved insulation. Extend from top of cove base to underside of hood.
20. Refer to individual hood lengths as shown on drawings for each assembly required. Install at 6'-10" A.F.F. to bottom of hood, coordinate duct and fan requirements with Mechanical Contractor. Interconnect to wall mounted light switch by Division 26. Bulbs for light fixtures to be furnished and installed by Kitchen Equipment Contractor.
21. Mechanical contractor to test and balance exhaust hoods. Balance report to be provided to FDP upon completion.
22. Special Instruction: Refer to individual hood and plenum box lengths as shown on drawings for each assembly required. Install bottom of hood at 6'-10" A.F.F. Install plenum boxes recessed and interconnect to wall mounted light switch by Division 26.

ITEM NO. 158

ISLAND EXHAUST HOOD

QUANTITY 1

Manufacturer:	Mod-U-Serve
Model:	W
Size and Shape:	Refer to drawings
Alternate:	---

1. Hood to meet requirements of ALL current local Mechanical and local Energy Codes.
2. V Banked filter bank exhaust hood.
3. All 18 gauge S/S construction.
4. Insulated hood end panels.
5. Hood manufacturer to perform hood balance reports, to be sent directly to FDP prior to final project completion.
6. Continuous capture.
7. Exhaust Only
8. Recess mounted LED light fixtures on both sides of the filter bank. All exposed fire control piping to be chrome plated and all hood penetrations sealed with S/S escutcheons.
9. Provide Dormont safety set wheel positioning system for all mobile production equipment under the hood.
10. S/S filters and grease cup. Provide filter removal tool.
11. Ductwork and final connection to hood above ceiling to be by the Mechanical Contractor.
12. Ventilators to have adjustable make-up air damper which must remain accessible for adjustment
13. S/S filters and grease cup with filter removal tool.
14. S/S c-channel closure panel from top of hood to ceiling.
15. ½" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.
16. Provide pre-set temperature sensor for automatic start of exhaust fan when the condition exists where the exhaust fan is not initiated at the wall switch and the temperature in the exhaust canopy reaches 110° F. At the end of the cooking day when the fan is disengaged at the wall switch the thermostat (temperature sensor) will keep the exhaust fan on until the temperature in the exhaust canopy drops below 110° F.
17. Refer to individual hood lengths as shown on drawings for each assembly required. Install at 6'-10" A.F.F. to bottom of hood, coordinate duct and fan requirements with Mechanical Contractor. Interconnect to wall mounted light switch by Division 26. Bulbs for light fixtures to be furnished and installed by Kitchen Equipment Contractor.
18. Provide simple on/off switches for hood fans and lights. Control panels will not be accepted.

ITEM NO. 159

CONDENSATE HOOD

QUANTITY 1

Manufacturer:	Mod-U-Serve
Model:	CH
Size and Shape:	Refer to drawings
Alternate:	---

1. Refer to drawings for size and location.
2. Ventilator shall be manufactured with a full perimeter gutter with drain extended to floor sink. General Contractor to extend drain to floor sink.
3. Stainless steel enclosures to ceiling at all open sides.
4. Coordinate dish machine doors with condensate hood.
5. Entire system to be in compliance with NFPA pamphlet #96 and local governing code authorities, and shall be in accordance with Division 23. Shall be U.L. listed.
6. Manufacturer to check out system after installation to verify actual exhaust and supply air quantities and certify that performance is as designed and provide written report.

7. 1/2" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.
8. Start up and performance check to be provided by Manufacturer Service Agency. Manufacturer warranty to start on this date.

ITEM NO. 161 CONVECTION OVEN- GAS DBL

QUANTITY 2

Manufacturer:	Blodgett
Model:	DFG-200 DBL
Size and Shape:	Refer to drawings
Alternate:	Vulcan

1. S/S front, top and sides.
2. Two (2) 1/2 HP 2-speed motors.
3. Natural gas.
4. SSI-M solid state infinite control with manual timer.
5. Electronic spark ignition.
6. Five (5) oven racks per compartment.
7. Dual pane thermal windows.
8. Simultaneous door operation.
9. Heavy duty casters, two (2) with brakes.
10. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48" Gas Conn. Kit, 48" long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.
11. Dedicated gas connections, do not manifold.
12. Shunt trip breaker by Division 26.

ITEM NO. 162 CONVECTION STEAMER

QUANTITY 1

Manufacturer:	Existing/Relocate
Model:	
Size and Shape:	Refer to drawings
Alternate:	

1. Refer to General Specifications re: Existing/Relocated equipment.
2. KEC to coordinate relocation of all equipment per owners direction.
3. KEC to inventory all equipment and condition prior to removal from existing facility.
4. KEC is responsible for field verification of all utility requirements of existing equipment.
5. Special Instructions: GC to disconnect/reconnect all utilities as required.
6. Provide quantities and sizes required: T&S Model #HG-4VERIFY-48SK Antimicrobial Coated Hose w/NPT Male Ends, Swivel Links, 2-Piece Quick Disconnect, 90° Elbow & Installation Kit w/coiled restraining device, full port gas valve, lifetime warranty. Alternate: Dormont
7. Provide sizes and quantities as required: T&S model #HW-6VERIFY-48 water hose and disconnect from filter to steamer, color coded for filtered and non-filtered water. Alternate: Dormont

ITEM NO. 164 40 GAL. TILT BRAISING PAN- GAS MANUAL TILT

QUANTITY 1

Manufacturer:	Cleveland
Model:	SGL40T1
Size and Shape:	Refer to drawings
Alternate:	Groen

1. Tilt braising pan with easyDial Controls, selector dial with LED ring, large display screen.
2. Easy manual tilt, spring-assisted cover with vent.
3. S/S construction.
4. Open leg frame.
5. Steamer pan inserts.
6. Pan carrier.
7. Etch marks.
8. Double pantry swing faucet.
9. Flanged feet. Secure rear to floor with non-corrosive anchors.
10. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48" Gas Conn. Kit, 48" long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.
11. Trench Liner to consist of:
12. S/S trench liner by 114000. Installation by G.C.
13. IMC/Teddy or Custom Fabrication.
14. Fibergrate: Gray #2 1" Thick, 1 1/2" squares mesh, Quartz grit top. Provide in two (2) equal sections, all ends to be finished ends.
15. 14 gauge s/s liner
16. IMC Teddy model no. BSPC basket strainer with pullout handle and chain.
17. Location of trench liner is critical. G.C. and 114000 to verify location prior to concrete pour. Oversize trench liner block out to accommodate equipment pour path.

ITEM NO. 167 MOBILE PIZZA CUTTING TABLE

QUANTITY 1

Manufacturer:	Custom Fabricated
Model:	---
Size and Shape:	Refer to drawings
Alternate:	Aero, Eagle

1. Top: 14 gauge type 304 S/S with 2" turndown at all sides.
2. Open base construction.
3. 16 gauge S/S undershelf per drawings.
4. One (1) 20" W x 20" L drawer assemblies. Component Hardware #S52-2020 drawer slides with delrin bearings - 200lb capacity. Component Hardware #S80-2020 drawer pan.
5. 5" N.S.F. approved non-marking swivel casters, two with brakes.

ITEM NO. 168 SS WALL CAP

QUANTITY 1

Manufacturer:	Custom Fabricated
Model:	---
Size and Shape:	Refer to drawings
Alternate:	Aero, Eagle

1. 2" square turndown at free ends.
2. Caulk and seal at wall with clear silicone.

3. Eased edges at exposed corners.
4. Coved turn up at full height wall, extended to ceiling.
5. Locate per drawings.

ITEM NO. 169 SS CORNER GUARDS

QUANTITY 1

Manufacturer: Custom Fabricated
Model: ---
Size and Shape: Refer to drawings
Alternate: Aero, Eagle

1. Quantity (1) equals One Lot, located on every outside corner within kitchen.
2. 18 ga. stainless steel corner guards located at all exposed corners of kitchen. 48" tall. Located at all corners within the kitchen area. Secure to wall with hidden fasteners.

ITEM NO. 170 STAINLESS STEEL WALL PANEL

QUANTITY 1

Manufacturer: Custom Fabricated
Model: ---
Size and Shape: Refer to drawings
Alternate: Aero, Eagle

1. Quantity of one (1) equal to one (1) LOT. All S/S/ wall panels shown per drawing
2. 18 gauge flat Stainless steel paneling from floor to top of wall.
3. Contain raw edges in stainless steel trim strips.
4. Extend from top of coved base to top of wall.
5. S/S panels to be full length of walls and wrap both ends of wall.
6. S/S panels to wrap structural columns.

ITEM NO. 172 COMBI OVEN - GAS DBL

QUANTITY 1

Manufacturer: Rational
Model: ICP 6-FULL/6-FULL N/G
Size and Shape: Refer to drawings
Alternate:

1. Pre-Installation Site Consultation, to verify building utilities and access are in place for the units ordered prior to units being installed on site.
2. 208/240V 1PH
3. Doors hinged on right.
4. Six (6) 18" x 26" or twelve (12) 12" x 20" pan capacity, per unit.
5. Standard warranty: 2 year parts and labor, installation inspection/start up.
6. Doors hinged per drawings.
7. Combi-Duo Stacking Kit, mobile.
8. Cleaner Tablets
9. Care Tablets.
10. AutoDose option, with Cartridge chemicals.
11. Gastronorm Grid Shelf, qty. 3.
12. Fry baskets, qty. 3 per oven.

13. Grill & Pizza Tray.
14. Gastronorm CombiGrill.
15. Gastronorm Potato Baker, 1/1 size, 12" x 20".
16. Grilling & Roasting Plate.
17. KEC to coordinate pan accessories with Owner prior to ordering.
18. Four hour chef training.
19. Heat shield.
20. Installation Kit "10", per unit, article number 8720.1560US.
21. Rational offers Certified Installation of units by Commercial Kitchens.
22. System installation to be reviewed by an authorized factory installer, provide report confirming installation meets factory's requirements.
23. System to be interconnected to remote filter system, Item 264. KEC to coordinate with G.C. as required.
24. Provide sizes and quantities as required: Dormont s/s water disconnect from filter to Combi Oven, color coded for filtered and non-filtered water.
25. KEC to coordinate filtered and unfiltered water with Combi Oven, do not connect filtered water to unfiltered water connection.
26. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48" Gas Conn. Kit, 48" long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.
27. Water supply to have shut-off valve and back flow preventer furnished and installed by Division 22. Supply water to interconnect thru water filter and then to each oven. Indirect drain line to be ran outside of the footprint of the unit, coordinate location of the related floor sink.

ITEM NO. 172A COMBI OVEN - DBL

QUANTITY 1

Manufacturer: Existing/Relocate
 Model:
 Size and Shape: Refer to drawings
 Alternate:

1. Refer to General Specifications re: Existing/Relocated equipment.
2. KEC to coordinate relocation of all equipment per owners direction.
3. KEC to inventory all equipment and condition prior to removal from existing facility.
4. KEC is responsible for field verification of all utility requirements of existing equipment.
5. Special Instructions: GC to disconnect/reconnect all utilities as required.
6. Provide quantities and sizes required: T&S Model #HG-4VERIFY-48SK Antimicrobial Coated Hose w/NPT Male Ends, Swivel Links, 2-Piece Quick Disconnect, 90° Elbow & Installation Kit w/coiled restraining device, full port gas valve, lifetime warranty. Alternate: Dormont
7. Provide sizes and quantities as required: T&S model #HW-6VERIFY-48 water hose and disconnect from filter to steamer, color coded for filtered and non-filtered water. Alternate: Dormont

ITEM NO. 187 PASS-THRU HEATED CABINET- 2DR

QUANTITY 3

Manufacturer: Traulsen
 Model: HF-232WP
 Size and Shape: Refer to drawings

Alternate:

1. Anodized aluminum interior and S/S exterior.
2. Interior lights with bulbs.
3. Exterior digital thermometer.
4. Locking hardware.
5. Universal 18" x 26" and 12" x 20" pan files on 4" centers in all sections.
6. 6" high adjustable S/S legs.
7. Furnish startup and Six (6) years parts and labor warranty.
8. Controls mounted on kitchen side.
9. Full height doors hinged as per plan. Glass doors located on both kitchen and server sides
10. Re-hinging feature.
11. Provide opening in wall 2" taller than equipment and 2" wider, KEC to coordinate with GC as required. Trim is not to be secured to the equipment.

ITEM NO. 189 PASS-THRU REFRIGERATOR - 2DR

QUANTITY 2

Manufacturer: Traulsen
Model: HT-232WPUT
Size and Shape: Refer to drawings
Alternate:

1. Anodized aluminum interior and S/S exterior.
2. Interior lights with bulbs.
3. Exterior digital thermometer.
4. Locking hardware.
5. Universal 18" x 26" and 12" x 20" pan files on 4" centers in all sections.
6. 6" high adjustable S/S legs.
7. Furnish start-up and Six (6) years parts and labor warranty.
8. Seven (7) Year compressor warranty.
9. Controls mounted on kitchen side.
10. Full height doors hinged as per plan. Glass doors located on both kitchen and server sides
11. Re-hinging feature.
12. Omit plug. Unit to be Hard Wired.
13. Special Instruction: Provide opening in wall 2" taller than equipment and 2" wider, KEC to coordinate with GC as required. Trim is not to be secured to the equipment.

ITEM NO. 193 REACH-IN REFRIGERATOR - 2DR

QUANTITY 1

Manufacturer: Traulsen
Model: HT-232WUT
Size and Shape: Refer to drawings
Alternate:

1. Anodized aluminum interior and S/S exterior.
2. Interior lights with bulbs.
3. Exterior digital thermometer.
4. Locking hardware.
5. Five (5) s/s shelves per door.

6. 6" high adjustable S/S legs.
7. Furnish start-up and Six (6) years parts and labor warranty.
8. Seven (7) Year compressor warranty.
9. Omit plug. Unit to be Hard Wired.
10. Full height S/S doors hinged as per plan.
11. Re-hinging feature.

ITEM NO. 195 REACH-IN FREEZER - 2DR

QUANTITY 1

Manufacturer: Traulsen
Model: LT-232WUT
Size and Shape: Refer to drawings
Alternate:

1. Anodized aluminum interior and S/S exterior.
2. Interior lights with bulbs.
3. Exterior digital thermometer.
4. Locking hardware.
5. Five (5) s/s shelves per door.
6. 6" high adjustable S/S legs.
7. Furnish start-up and Six (6) years parts and labor warranty.
8. Seven (7) Year compressor warranty.
9. Omit plug. Unit to be Hard Wired.
10. Full height S/S doors hinged as per plan.
11. Re-hinging feature.

ITEM NO. 196 BACK COUNTER - OPEN BASE

QUANTITY 1

Manufacturer: Custom Fabricated
Model: ---
Size and Shape: Refer to drawings
Alternate: Aero, Eagle

1. Top: 14 gauge type 304 S/S, 2" turn down at free sides. 4" splash where adjacent to equipment and walls.
2. Open base construction.
3. Full length 16 gauge S/S undershelf.
4. 6" S/S adjustable feet.

ITEM NO. 201.1 HOT ACTION COUNTER

QUANTITY 1

Manufacturer: CounterCraft
Model: ---
Size and Shape: Refer to drawings
Alternate:

1. Continuous semi-open base, angle iron frame construction; utility chase within the counter. All electrical conduits and plumbing are to be within utility chase as required - utility chase to be fully accessible from the operator side of the counter with removable stainless-steel panels.

2. All electrical is to be pre-wired to the load center. Electrical is to be located in an electrical conduit pipe, and flex conduit is to be kept to a minimum. Exposed conduit will not be accepted. All wiring is to be numbered at all junctions per circuit. A wiring diagram is to be provided at each load center door. All receptacles mounted in the counter are to be recess mounted and labeled.
3. Cashier stations to be integral with counter, closed base when located on the customer side of counter, open base when located on the operator side of the counter. Provide lockable cashier drawer with cash till, undershelf to accommodate owner's POS System, and an outlet to accommodate POS system and data line.
4. Stainless steel removable intermediate shelves and fully welded undershelves where possible.
5. Dedicated recessed receptacle to accommodate beverage merchandisers; coordinate location with drawings.
6. Provide a remote on/off switch for beverage merchandisers if the standard location is not accessible.
7. Dedicated receptacle for any/all countertop equipment with grommeted holes. Coordinate location with equipment.
8. Adjustable kickplates.
9. 42" deep Continuous countertop 3CM Quartz countertop located at 34" A.F.F. Verify stone selection with Architect prior to bidding if not specified. Submit a 12" X12" sample to the architect for approval.
10. Countertop to include waterfall edges. Locate per plans.
11. Provide proper support below countertop to mitigate cracking or stone breakage. All cut outs to be radius to mitigate stone cracking.
12. LED Tray slide lights. Provide an on/off switch at the cashier's station.
13. Modify counter to accommodate Item No. 819 Griddle, all interior exposed finishes to be stainless steel.
14. One (1) lot Hatco HWBIBRT-FULD 1200-watt bottom mount insulated hot food wells located per drawings. Recess countertop at hot food wells to accommodate sheet pan. Manifold all drains to one open/close valve located below the counter in an accessible location. QUANTITIES AND SIZES PER PLANS.
15. One (1) lot Duke DRY HCF (INDIVIDUAL WELLS) hot/cold/freezer units. Refer to drawings for size. Top mount with flush mount pans, individually controlled wells (Hot/Cold/Freeze), and slide-out compressor.
16. Deck mount single pantry fill faucet T&S Model no. B-0208.
17. Manifolded drains lead to a single 3/4" turn ball valve mounted in a full stainless-steel housing. Drain valve is to be located on the operator's side for ease of access.
18. Hatco black stone heated top; refer to drawings for size and location.
19. Hot food well covers; verify color selection with the architect.
20. Stainless steel louvered panels to be provided on the operator's side only at compressor locations. Louvers to be provided per the manufacturer's minimum requirements.
21. Dekton or stone insets at heated and frost top locations.
22. Sneeze guards to be located 22" above countertop with lights and double heat lamps.
23. CounterCraft BGA sneeze guards, mirror finish, single tier at hot food wells, and single tier at cold pans/frost tops. 3/8" Tempered glass. Height to be 18" above countertop. Glass to be adjustable to accommodate self and full-service operation. Heat lamps with lights located at hot food well and heated tops, lights over the cold sections. Size to accommodate equipment. Provide mirror finishes. All Sneeze Guards to meet all NSF and local health code requirements.
24. End glass to be provided to adjust with the front glass and brackets to maintain all NSF and local health codes.
25. Vertical glass sneeze guard to accommodate Item No. 819 Griddle.

26. Sneeze guards to be secured to base of counter and welded to countertop. If stone top construction, extend thru countertop and secure to base, provide matching color sealant to match countertop.
27. Backer board finish installed by the manufacturer to accept tile by G.C. Coordinate finish with GC.
28. Counters to be factory installed, Manufacturer to provide floor template and coordinate with server walls, furr downs, electrical and plumbing locations. KEC To coordinate installation and any site conditions with the Trade/General Contractor as required.
29. Manufacturers are to bid all items per specifications; deviations from the specified manufacturers or fabrication will not be accepted.

ITEM NO. 201.2

HOT SERVICE COUNTER

QUANTITY 1

Manufacturer: CounterCraft
 Model: ---
 Size and Shape: Refer to drawings
 Alternate:

1. Continuous semi-open base, angle iron frame construction; utility chase within the counter. All electrical conduits and plumbing are to be within utility chase as required - utility chase to be fully accessible from the operator side of the counter with removable stainless-steel panels.
2. All electrical is to be pre-wired to the load center. Electrical is to be located in an electrical conduit pipe, and flex conduit is to be kept to a minimum. Exposed conduit will not be accepted. All wiring is to be numbered at all junctions per circuit. A wiring diagram is to be provided at each load center door. All receptacles mounted in the counter are to be recess mounted and labeled.
3. Cashier stations to be integral with counter, closed base when located on the customer side of counter, open base when located on the operator side of the counter. Provide lockable cashier drawer with cash till, undershelf to accommodate owner's POS System, and an outlet to accommodate POS system and data line.
4. Stainless steel removable intermediate shelves and fully welded undershelves where possible.
5. Dedicated recessed receptacle to accommodate beverage merchandisers; coordinate location with drawings.
6. Provide a remote on/off switch for beverage merchandisers if the standard location is not accessible.
7. Dedicated receptacle for any/all countertop equipment with grommets holes. Coordinate location with equipment.
8. Adjustable kickplates.
9. 42" deep Continuous countertop 3CM Quartz countertop located at 34" A.F.F. Verify stone selection with Architect prior to bidding if not specified. Submit a 12" X12" sample to the architect for approval.
10. Countertop to include waterfall edges. Locate per plans.
11. Provide proper support below countertop to mitigate cracking or stone breakage. All cut outs to be radius to mitigate stone cracking.
12. LED Tray slide lights. Provide an on/off switch at the cashier's station.
13. One (1) lot of bowl lowerators, locate per drawings, coordinate size with owner prior to ordering.
14. One (1) lot Hatco HWBIBRT-FULD 1200-watt bottom mount insulated hot food wells located per drawings. Recess countertop at hot food wells to accommodate sheet pan. Manifold all drains to one open/close valve located below the counter in an accessible location. QUANTITIES AND SIZES PER PLANS.

15. One (1) lot Duke DRY HCF (INDIVIDUAL WELLS) hot/cold/freeze units. Refer to drawings for size. Top mount with flush mount pans, individually controlled wells (Hot/Cold/Freeze), and slide-out compressor.
16. Deck mount single pantry fill faucet T&S Model no. B-0208.
17. One (1) lot Hatco drop in mechanical cold pan, sized per plan.
18. Manifolded drains lead to a single 3/4" turn ball valve mounted in a full stainless-steel housing. Drain valve is to be located on the operator's side for ease of access.
19. Hot food well covers; verify color selection with the architect.
20. Stainless steel louvered panels to be provided on the operator's side only at compressor locations. Louvers to be provided per the manufacturer's minimum requirements.
21. Dekton or stone insets at heated and frost top locations.
22. Sneeze guards to be located 22" above countertop with lights and double heat lamps.
23. CounterCraft BGA sneeze guards, mirror finish, single tier at hot food wells, and single tier at cold pans/frost tops. 3/8" Tempered glass. Height to be 18" above countertop. Glass to be adjustable to accommodate self and full-service operation. Heat lamps with lights located at hot food well and heated tops, lights over the cold sections. Size to accommodate equipment. Provide mirror finishes. All Sneeze Guards to meet all NSF and local health code requirements.
24. End glass to be provided to adjust with the front glass and brackets to maintain all NSF and local health codes.
25. Sneeze guards to be secured to base of counter and welded to countertop. If stone top construction, extend thru countertop and secure to base, provide matching color sealant to match countertop.
26. Backer board finish installed by the manufacturer to accept tile by G.C. Coordinate finish with GC.
27. Counters to be factory installed, Manufacturer to provide floor template and coordinate with server walls, furr downs, electrical and plumbing locations. KEC To coordinate installation and any site conditions with the Trade/General Contractor as required.
28. Manufacturers are to bid all items per specifications; deviations from the specified manufacturers or fabrication will not be accepted.

ITEM NO. 201.4

DESSERT COUNTER

QUANTITY 1

Manufacturer:	CounterCraft
Model:	---
Size and Shape:	Refer to drawings
Alternate:	

1. Continuous semi-open base, angle iron frame construction; utility chase within the counter. All electrical conduits and plumbing are to be within utility chase as required - utility chase to be fully accessible from the operator side of the counter with removable stainless-steel panels.
2. All electrical is to be pre-wired to the load center. Electrical is to be located in an electrical conduit pipe, and flex conduit is to be kept to a minimum. Exposed conduit will not be accepted. All wiring is to be numbered at all junctions per circuit. A wiring diagram is to be provided at each load center door. All receptacles mounted in the counter are to be recess mounted and labeled.
3. Cashier stations to be integral with counter, closed base when located on the customer side of counter, open base when located on the operator side of the counter. Provide lockable cashier drawer with cash till, undershelf to accommodate owner's POS System, and an outlet to accommodate POS system and data line.
4. Stainless steel removable intermediate shelves and fully welded undershelves where possible.

5. Dedicated recessed receptacle to accommodate beverage merchandisers; coordinate location with drawings.
6. Provide a remote on/off switch for beverage merchandisers if the standard location is not accessible.
7. Dedicated receptacle for any/all countertop equipment with grommeted holes. Coordinate location with equipment.
8. Adjustable kickplates.
9. 42" deep Continuous countertop 3CM Quartz countertop located at 34" A.F.F. Verify stone selection with Architect prior to bidding if not specified. Submit a 12" X12" sample to the architect for approval.
10. Countertop to include waterfall edges. Locate per plans.
11. Provide proper support below countertop to mitigate cracking or stone breakage. All cut outs to be radius to mitigate stone cracking.
12. LED Tray slide lights. Provide an on/off switch at the cashier's station.
13. One (1) lot of bowl lowerators, locate per drawings, coordinate size with owner prior to ordering.
14. One (1) lot Duke DRY HCF (INDIVIDUAL WELLS) hot/cold/freeze units. Refer to drawings for size. Top mount with flush mount pans, individually controlled wells (Hot/Cold/Freeze), and slide-out compressor.
15. Deck mount single pantry fill faucet T&S Model no. B-0208.
16. Manifolded drains lead to a single 3/4" turn ball valve mounted in a full stainless-steel housing. Drain valve is to be located on the operator's side for ease of access.
17. Provide cut-out to accommodate Item No. 808 Ice Cream Dipping Cabinet, exposed interior to be stainless steel. Provide dedicate receptacle to accommodate dipping cabinet.
18. Coordinate Item No. 809 Dipper Well with counter as required.
19. Hot food well covers; verify color selection with the architect.
20. Stainless steel louvered panels to be provided on the operator's side only at compressor locations. Louvers to be provided per the manufacturer's minimum requirements.
21. Dekton or stone insets at heated and frost top locations.
22. Sneeze guards to be located 22" above countertop with lights and double heat lamps.
23. CounterCraft BGA sneeze guards, mirror finish, single tier at hot food wells, and single tier at cold pans/frost tops. 3/8" Tempered glass. Height to be 18" above countertop. Glass to be adjustable to accommodate self and full-service operation. Heat lamps with lights located at hot food well and heated tops, lights over the cold sections. Size to accommodate equipment. Provide mirror finishes. All Sneeze Guards to meet all NSF and local health code requirements.
24. End glass to be provided to adjust with the front glass and brackets to maintain all NSF and local health codes.
25. Sneeze guards to be secured to base of counter and welded to countertop. If stone top construction, extend thru countertop and secure to base, provide matching color sealant to match countertop.
26. Backer board finish installed by the manufacturer to accept tile by G.C. Coordinate finish with GC.
27. Counters to be factory installed, Manufacturer to provide floor template and coordinate with servery walls, furr downs, electrical and plumbing locations. KEC To coordinate installation and any site conditions with the Trade/General Contractor as required.
28. Manufacturers are to bid all items per specifications; deviations from the specified manufacturers or fabrication will not be accepted.

ITEM NO. 249

THREE COMPARTMENT SINK WITHOUT DISPOSER

QUANTITY 1

Manufacturer:	Custom Fabricated
Model:	---
Size and Shape:	Refer to drawings
Alternate:	Aero, Eagle

1. Top: 14-gauge S/S 3" high 1-1/2" rolled rim at free sides, 10" high splash at walls.
2. Open base construction.
3. Omit rear rail at sink.
4. Three (3) 30" x 26" x 15" deep sink compartment.
5. Provide One (1) T&S model no. B-0133-EE-CR-8C pre-rinse with add-a-faucet, two (2) B-0108-C spray head, two(2) B-0109-04 18" long wall bracket (dealer to cut to correct length), one (1) additional spray face model no. 108SFRK with ceramic cartridges.
6. One (1) T&S model no. B-0291, splash mount faucet, 18" swing nozzle, LL inlets, for 3/4" hot and cold water connections.
7. Three (3) Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. Provide 18 gauge S/S bracket for drain handle welded to sink bottom.
8. Omit front rail at hose bibb.
9. 16-gauge S/S undershelf as per drawings.
10. Flanged feet at front only of counter.
11. Anchor flanged feet to floor with non-corrosive bolts. Secure wall mounted equipment / components to in wall grounds or anchor plates. Coordinate installation with the general contractor.
12. Coordinate with Item No. 708 Scrap Collector, locate per plans

ITEM NO. 254

SOILED & CLEAN DISHTABLE

QUANTITY 2

Manufacturer:	Aero
Model:	---
Size and Shape:	Refer to drawings
Alternate:	

1. Top: 14 gauge type 304 S/S 3" high 1-1/2" rolled rim at free sides. 10" high splash at walls.
2. Provide 1/2" slope in top towards Pot Pan wash per the general specifications.
3. 2 1/2" backsplash at dishmachine portion, single thickness of s/s will not be accepted.
4. Anchor flanged feet to floor with non-corrosive bolts. Secure wall mounted equipment / components to in wall grounds or anchor plates. Coordinate installation with the general contractor.
5. Coordinate fabrication with Item No. 822 Pot Pan Wash

ITEM NO. 254.1

MAIL SLOT DISHTABLE

QUANTITY 1

Manufacturer:	Aerowerks
Model:	
Size and Shape:	Refer to drawings
Alternate:	

1. Size and shape per drawings.
2. Coordinate with Item No. 823 Scrap Collector.
3. System to be provided as a complete operating system, manufacturer to provide all necessary hardware and/or components for a complete operating system.

4. Top: 14 gauge stainless steel 3" high 1-1/2" rolled rim at free side, 10" high splash at wall.
5. Provide One (1) T&S model no. B-0133-EE pre-rinse, B-0108-C spray head, two(2) B-0109-04 18" long wall bracket (dealer to cut to correct length), one (1) additional spray face model no. 108SFRK with ceramic cartridges.
6. Slope dishtable to scrap trough and scrap collector.
7. Provide 12" raised landing at soiled drop-off per drawings.
8. Mail slot tray drop off located at customers side of table. Slots to be 15" wide x 8" tall x 12" deep, fully welded, five (5) tier high and to maximize window width. Coordinate size with drawings.
9. One (1) trash chute with rubber trash block. Locate per drawings.
10. Scrap trough with six (6) flush inlets, trough to be fully welded to scrap trough assembly, coordinate trough requirements with Item No. 708 Scrap Collector. Trough to include flow controls located in a accessible location by owner.
11. One (1) Chicago model no. B512 - blending valve, pre-pipe from blending valve to flush inlets by section 11400. Mount blending valve on stainless steel bracket.
12. Three (3) 2'-0" perforated stainless steel sliding trough covers.
13. Scrap trough water connections to be pre-piped by Aerowerks, final connection by trade contractor. Refer to drawings.
14. Fully welded bracket to accommodate two (2) scrap collector controls.

ITEM NO. 255

MOBILE DRYING RACK

QUANTITY 4

Manufacturer: Existing/Relocate
 Model:
 Size and Shape: Refer to drawings
 Alternate:

1. Refer to General Specifications re: Existing/Relocated equipment.
2. KEC to coordinate relocation of all equipment per owners direction.
3. KEC to inventory all equipment and condition prior to removal from existing facility.
4. KEC is responsible for field verification of all utility requirements of existing equipment.
5. Special Instructions: GC to disconnect/reconnect all utilities as required.

ITEM NO. 262

HAND SINK

QUANTITY 10

Manufacturer: Royal Industries
 Model: ROY HSW 15 SP
 Size and Shape: Refer to drawings
 Alternate:

1. Hand Sink, wall model, 12" wide x 10" front-to-back x 6" deep bowl.
2. 3 1/2" gooseneck splash mount faucet with wrist blade operation.
3. Basket drain and wall bracket.
4. P-Trap assembly, delete open/close drain valve.
5. Soap and Towel Dispensers by Owner.
6. Removable end splashes on sides as required by code. Height same as the rear splash.
7. Division 22 to provide temperature adjustment valves as required
8. Include eye wash station at one (1) sink, locate per plans.

ITEM NO. 264

REVERSE OSMOSIS SYSTEM

QUANTITY 1

Manufacturer: 3M
Model: SCALEGARD HP Reverse Osmosis
Size and Shape: Refer to drawings
Alternate:

1. Manufacturer to size system to accommodate equipment as required.
2. 3M Purification Model No. SCALEGARD HP 120V Reverse Osmosis System.
3. SCALEGARD Install Kit.
4. 40 gallon RO tank.
5. Four (4) 3M Purification Model No. CFS22
6. To be interconnected to any/all cold water equipment, including; Ice Machines, Combi Ovens, Convection Steamers or Beverage Equipment.
7. Factory to submit shop drawings for review and approval.
8. Factory to perform startup and confirm all equipment interconnections. Provide letter with warranty confirming installation meets manufacturer requirements.
9. Special Instructions: Division 22 to provide and install all interconnection tubing and components required by system.
10. Provide two sets of replacement filters.

ITEM NO. 265 TILT KETTLE 40 GA.

QUANTITY 1

Manufacturer: Existing/Relocate
Model:
Size and Shape: Refer to drawings
Alternate:

1. Refer to General Specifications re: Existing/Relocated equipment.
2. KEC to coordinate relocation of all equipment per owners direction.
3. KEC to inventory all equipment and condition prior to removal from existing facility.
4. KEC is responsible for field verification of all utility requirements of existing equipment.
5. Special Instructions: GC to disconnect/reconnect all utilities as required.
6. Provide quantities and sizes required: T&S Model #HG-4VERIFY-48SK Antimicrobial Coated Hose w/NPT Male Ends, Swivel Links, 2-Piece Quick Disconnect, 90° Elbow & Installation Kit w/coiled restraining device, full port gas valve, lifetime warranty. Alternate: Dormont

ITEM NO. 532 HOSE REEL

QUANTITY 1

Manufacturer: T&S Brass and Bronze
Model: B-1433
Size and Shape: Refer to drawings
Alternate:

1. Modified with B-0210-:N faucet base for hot water only.
2. Hose reel assembly, enclosed 3/8" x 50 ft. hose, table leg mounted.
3. Quarter-turn Eterna cartridges with spring check, lever handle with color coded indexes.
4. EasyInstall 16" and 40" risers (with control valve between risers), continuous pressure vacuum breaker.

5. 3/8" NPT x 36" flexible water hose connector with stainless steel quick disconnect, high flow spray valve with heat resistant blue hand and hold down ring (EB-0107).
6. Ratcheting system and adjustable hose bumper.
7. Two (2) 2-3/4" wall brackets, stainless steel hose reel, polished chrome plated brass faucet body.
8. Exposed piping to be sleeved in chrome.
9. KEC to provide complete assembly.
10. Add #G018477-45 Leg Bracket for hose reels.

ITEM NO. 633

GRIDDLE

QUANTITY 1

Manufacturer: Vulcan
Model: 936RX-30
Size and Shape: Refer to drawings
Alternate:

1. Size and shape per plan.
2. S/S stand with Marine edges and casters, two (2) with brakes.
3. Stainless steel construction.
4. Electric spark ignition.
5. 3-1/2" wide stainless steel grease trough drain.
6. 3/4" rear gas connection and gas pressure regulator.
7. Provide quantities and sizes required: T&S Model #HG-4VERIFY-48SK Antimicrobial Coated Hose w/NPT Male Ends, Swivel Links, 2-Piece Quick Disconnect, 90° Elbow & Installation Kit w/coiled restraining device, full port gas valve, lifetime warranty. Alternate: Dormont

ITEM NO. 644

ELECTRIC CORD REEL

QUANTITY 6

Manufacturer: By Electrical Contractor
Model: ---
Size and Shape: Refer to drawings
Alternate: ---

1. Provided by Trade Contractor.

ITEM NO. 646

CUP DISPENSER

QUANTITY 3

Manufacturer: Owner Furnished
Model:
Size and Shape: Refer to drawings
Alternate:

ITEM NO. 660

CHARBROILER

QUANTITY 1

Manufacturer: Existing/Relocate
Model:
Size and Shape: Refer to drawings
Alternate:

1. Refer to General Specifications re: Existing/Relocated equipment.
2. KEC to coordinate relocation of all equipment per owners direction.

3. KEC to inventory all equipment and condition prior to removal from existing facility.
4. KEC is responsible for field verification of all utility requirements of existing equipment.
5. Special Instructions: GC to disconnect/reconnect all utilities as required.
6. Provide quantities and sizes required: T&S Model #HG-4VERIFY-48SK Antimicrobial Coated Hose w/NPT Male Ends, Swivel Links, 2-Piece Quick Disconnect, 90° Elbow & Installation Kit w/coiled restraining device, full port gas valve, lifetime warranty. Alternate: Dormont

ITEM NO. 708

SCRAP COLLECTOR

QUANTITY 1

Manufacturer: Salvajor
Model: P914
Size and Shape: Refer to drawings
Alternate:

1. Scrap Collector to be scrapping, pre-flushing and food waste collecting system with re-circulating water. 3/4 HP motor.
2. Pot/Pan Scrap basin. Fully welded to soiled dishtable.
3. Provide two (2) additional scrap basket.
4. Automatic Water Blender.
5. Solenoid valve.
6. Unions.
7. Check Valves, Incoming Water Valves.
8. Backflow prevention device.
9. Provide remote on/off controls
10. Delete standard syphon breakers and provide T & S B-0456-04 vacuum breakers and mount 6" from tabletop to base of breaker.
11. Install vacuum breaker in splash.
12. Utilities provided as shown in Contract Documents.

ITEM NO. 800

TEN BURNER RANGE

QUANTITY 1

Manufacturer: Garland
Model: G60-10SS
Size and Shape: Refer to drawings
Alternate: Vulcan, Montague

1. Cabinet base
2. Stainless steel front, sides,
3. 1" rear gas connection.
4. Heavy duty casters, two (2) with locking breaks.
5. Standing pilots
6. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48" Gas Conn. Kit, 48" long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.
7. Low profile backguard

ITEM NO. 801

DECK OVEN

QUANTITY 1

Manufacturer: Blodgett
Model: 911P
Size and Shape: Refer to drawings
Alternate: Bakers Pride, Beech, Woodstone

1. Triple deck deck oven
2. Three (3) 7" bake decks with 1" hearthite deck
3. Stainless steel front , sides, top, back, and legs
4. Snap/throttle temperature control
5. Balanced oven door open fully width, level with deck.
6. Controls to be located outside of heat zone
7. Provide quantities and sizes required: Dormont Model #VER-KITCF-2S-48" Gas Conn. Kit, 48" long, dble. Supr-Swivel coupling with SafetyQuick safety fitting, w/coiled restraining device, full port gas valve, antimicrobial coating, lifetime warranty.

ITEM NO. 802

WORKTABLE

QUANTITY 2

Manufacturer: Custom Fabricated
Model: ---
Size and Shape: Refer to drawings
Alternate: Aero, Eagle

1. Top: 14 gauge type 304 S/S, 2" turn down at all sides.
2. Open base construction.
3. Full length 16 gauge S/S undershelf.
4. One (1) 15" x 20" x 10" deep sink compartment. Coordinate location with drain overflow.
5. One (1) T&S model no. B-0320-BB-CR, rigid gooseneck, ceramic cartridges, deck faucet for 3/4" hot and cold water connections.
6. One (1) Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. Provide 18 gauge S/S bracket for drain handle welded to sink bottom.
7. Omit rear cross rail at sink section.
8. Flanged feet, secured to the floor with non corrosive anchors.
9. One (1) lot Rubbermaid no. FG360288WHT ingredient bins. Locate per plans

ITEM NO. 803

TILT KETTLE 60 GA.

QUANTITY 1

Manufacturer: Existing/Relocate
Model:
Size and Shape: Refer to drawings
Alternate:

1. Refer to General Specifications re: Existing/Relocated equipment.
2. KEC to coordinate relocation of all equipment per owners direction.
3. KEC to inventory all equipment and condition prior to removal from existing facility.
4. KEC is responsible for field verification of all utility requirements of existing equipment.
5. Special Instructions: GC to disconnect/reconnect all utilities as required.
6. Provide quantities and sizes required: T&S Model #HG-4VERIFY-48SK Antimicrobial Coated Hose w/NPT Male Ends, Swivel Links, 2-Piece Quick Disconnect, 90° Elbow & Installation Kit w/coiled restraining device, full port gas valve, lifetime warranty. Alternate: Dormont

ITEM NO. 804 PIZZA PREP TABLE

QUANTITY 1

Manufacturer: U-Line
Model: UCPP566-SS61A
Size and Shape: Refer to drawings
Alternate:

1. Size and Shape per plans
2. 3cm marble top, color to be selected by Owner/Architect
3. Elevated Refrigerated Rail U-Line UCGAC166, three (3) 1/3 pan capacity. Provide cord and plug, NEMA 5-15P
4. Undercounter ambient pizza dough drawers U-Line UCCATP
5. 304 Stainless steel interior and exterior
6. Electronic digital controls
7. Factory pre-wired dedicated outlet for raised refrigerated rail
8. Side mount compressor with high efficiency evaporator coil and condenser, autodefrost feature.

ITEM NO. 805 FLIGHT TYPE DISHMACHINE

QUANTITY 1

Manufacturer: Hobart
Model: FT1000e
Size and Shape: Refer to drawings
Alternate: --

1. Dishmachine to be factory installed and tested. Factory to provide report confirming installation has been installed per factory's requirements. Manufacturer to coordinate installation with the GC as required.
2. Low energy series ventless flight type dish machine.
3. 2 extended warranty for parts and labor.
4. Hobart to provide start-up and installation of dishmachine.
5. Automatic Soil Removal included.
6. Conveyor type to be verified with owner prior to ordering.
7. Load platform.
8. Dual rinse.
9. Standard non-split 8' center joined.
10. Blower dryer with extended warranty.
11. Standard height.
12. Electric heat.
13. 480V/60/3PH with single point connection.
14. Vent fan controls, coordinate interconnection with trade contractor.
15. Factory to coordinate the vent ducting with the KEC/Trade Contractor as required.
16. FT1000E-CBREHW EHW with circuit breaker, electric, high voltage.
17. FT1000E-CBRYES with circuit breaker.
18. Built-in booster heater.
19. Auto clean and delime cycle.
20. Standard hinge doors all sections.
21. Stainless steel rear finish.
22. (47 ft) SEF-1000-01 Conveyor - SST standard conveyor.
23. (67) SF-1000-33 Conveyor cross rods for SST conveyor.

- | | | |
|--------------|------------|------------|
| ITEM NO. 806 | DISH DOLLY | QUANTITY 8 |
|--------------|------------|------------|

ITEM NO. 807	GLASS RACK DOLLY	QUANTITY 7
--------------	------------------	------------

ITEM NO. 808	ICE CREAM DIPPING CABINET	QUANTITY 1
--------------	---------------------------	------------

ITEM NO. 809	DIPPER WELL	QUANTITY 1
--------------	-------------	------------

ITEM NO. 810 FRYER BATTERY

QUANTITY 2

Manufacturer: Pitco
Model: SSHLV14-2
Size and Shape: Refer to drawings
Alternate: ---

1. Digital controls with auto melt cycle.
2. 50lb oil capacity.
3. S/S fry tank and full baskets. Provide three (3) extra sets of full baskets.
4. S/S cabinet
5. Four (4) casters two (2) with brakes.
6. Fry pot cover.
7. Cord and plug assembly.
8. Provide quantities and sizes required: T&S Model #HG-4VERIFY-48SK Antimicrobial Coated Hose w/NPT Male Ends, Swivel Links, 2-Piece Quick Disconnect, 90° Elbow & Installation Kit w/coiled restraining device, full port gas valve, lifetime warranty. Alternate: Dormont
9. Provide built in filter system
10. Provide Two (2) FATVAT used oil removal cart

ITEM NO. 811 BEVERAGE DISPENSER

QUANTITY 2

Manufacturer: Purveyor Furnished
Model:
Size and Shape: Refer to drawings
Alternate:

ITEM NO. 812 TEA/COFFEE BREWER

QUANTITY 2

Manufacturer: Purveyor Furnished
Model:
Size and Shape: Refer to drawings
Alternate: ---

ITEM NO. 813 JUICE MACHINE

QUANTITY 2

Manufacturer: Purveyor Furnished
Model:
Size and Shape: Refer to drawings
Alternate:

ITEM NO. 814 ICE MACHINE

QUANTITY 1

Manufacturer: Existing/Relocate
Model:
Size and Shape: Refer to drawings
Alternate:

1. Refer to General Specifications re: Existing/Relocated equipment.
2. KEC to coordinate relocation of all equipment per owners direction.

3. KEC to inventory all equipment and condition prior to removal from existing facility.
4. KEC is responsible for field verification of all utility requirements of existing equipment.
5. Special Instructions: GC to disconnect/reconnect all utilities as required.
6. Provide sizes and quantities as required: T&S model #HW-6VERIFY-48 water hose and disconnect from filter to ice machine, color coded for filtered and non-filtered water.

ITEM NO. 815 CO2 BULK STORAGE TANK QUANTITY 1

Manufacturer: Purveyor Furnished/Purveyor Installed
Model:
Size and Shape: Refer to drawings
Alternate:

ITEM NO. 816 OIL RECYCLING TANK QUANTITY 1

Manufacturer: Purveyor Furnished/Purveyor Installed
Model:
Size and Shape: Refer to drawings
Alternate:

ITEM NO. 817 REFRIGERATED PREP STAND QUANTITY 1

Manufacturer: Traulsen
Model: TE036HT
Size and Shape: Refer to drawings
Alternate: ---

1. Right side compressor unit
2. Six (6) years parts and labor warranty. Seven (7) years compressor warranty.

ITEM NO. 818 PRODUCE WASH SINK QUANTITY 2

Manufacturer: Existing/Relocate
Model:
Size and Shape: Refer to drawings
Alternate:

1. Refer to General Specifications re: Existing/Relocated equipment.
2. KEC to coordinate relocation of all equipment per owners direction.
3. KEC to inventory all equipment and condition prior to removal from existing facility.
4. KEC is responsible for field verification of all utility requirements of existing equipment.
5. Special Instructions: GC to disconnect/reconnect all utilities as required.

ITEM NO. 819 GRIDDLE QUANTITY 1

Manufacturer: Vulcan
Model: 948RX
Size and Shape: Refer to drawings

Alternate:

1. Size and shape per plan.
2. S/S stand with Marine edges and casters, two (2) with brakes.
3. Stainless steel construction.
4. Electric spark ignition.
5. 3-1/2" wide stainless steel grease trough drain.
6. 3/4" rear gas connection and gas pressure regulator.
7. Provide quantities and sizes required: T&S Model #HG-4VERIFY-48SK Antimicrobial Coated Hose w/NPT Male Ends, Swivel Links, 2-Piece Quick Disconnect, 90° Elbow & Installation Kit w/coiled restraining device, full port gas valve, lifetime warranty. Alternate: Dormont
8. Coordinate with Item No. 625 Refrig Equipment Stand.

ITEM NO. 820 BLAST CHILLER

QUANTITY 1

Manufacturer: Existing/Relocate
Model: QC2-100
Size and Shape: Refer to drawings
Alternate:

1. Refer to General Specifications re: Existing/Relocated equipment.
2. KEC to coordinate relocation of all equipment per owners direction.
3. KEC to inventory all equipment and condition prior to removal from existing facility.
4. KEC is responsible for field verification of all utility requirements of existing equipment.
5. Special Instructions: GC to disconnect/reconnect all utilities as required.

ITEM NO. 821 BLAST CHILLER

QUANTITY 1

Manufacturer: Existing/Relocate
Model: QC3-100
Size and Shape: Refer to drawings
Alternate:

1. Refer to General Specifications re: Existing/Relocated equipment.
2. KEC to coordinate relocation of all equipment per owners direction.
3. KEC to inventory all equipment and condition prior to removal from existing facility.
4. KEC is responsible for field verification of all utility requirements of existing equipment.
5. GC to disconnect/reconnect all utilities as required.

ITEM NO. 822 POT/PAN WASHER

QUANTITY 1

Manufacturer: Hobart
Model: PW20
Size and Shape: Refer to drawings
Alternate:

1. Sense-A-Temp booster heater
2. Front loading, split door configuration
3. Electric tank heat
4. Spray hose

5. Pressure regulator valve
6. One (1) Scaltrol SC100 water treatment unit
7. 480 volt / three phase connection
8. One (1) Extended warranty - One (1) Year parts and labor
9. Stainless steel adjustable legs.
10. 96" clearance required for full door open under hood, G.C. to coordinate with condensate hood mounting

ITEM NO. 823

SCRAP COLLECTOR

QUANTITY 1

Manufacturer:	Salvajor
Model:	S419
Size and Shape:	Refer to drawings
Alternate:	

1. Scrap Collector to be scrapping, pre-flushing and food waste collecting system with re-circulating water. 3/4 HP motor.
2. Pot/Pan Scrap basin. Fully welded to soiled dishtable.
3. Provide two (2) additional scrap basket.
4. Automatic Water Blender.
5. Solenoid valve.
6. Unions.
7. Check Valves, Incoming Water Valves.
8. Backflow prevention device.
9. Provide remote on/off controls
10. Delete standard syphon breakers and provide T & S B-0456-04 vacuum breakers and mount 6" from tabletop to base of breaker.
11. Install vacuum breaker in splash.
12. Utilities provided as shown in Contract Documents.
13. Coordinate with trough.

END OF MAIN KITCHEN

UNIVERSITY OF NORTH TEXAS
KERR HALL DINING RENOVATION
ISSUE FOR CONSTRUCTION

JANUARY 30, 2025

OWNER

University of North Texas System
2204 W. Prairie Street
Denton, TX 76201

ARCHITECT

Treanor
2554 Elm Street, Suite 200
Dallas, TX 75225
(p) 214.310.1018

INTERIORS SUPPORT + FF&E

Edwards+Mulhausen
2301A E. Riverside Drive, Suite 80
Austin, TX 78741
(p) 512.291.6657

MEP ENGINEERS

Purdy-McGuire
17300 Dallas Parkway, Suite 3000
Dallas, TX 75248
(p) 972.239.5357

IT + SECURITY + A/V

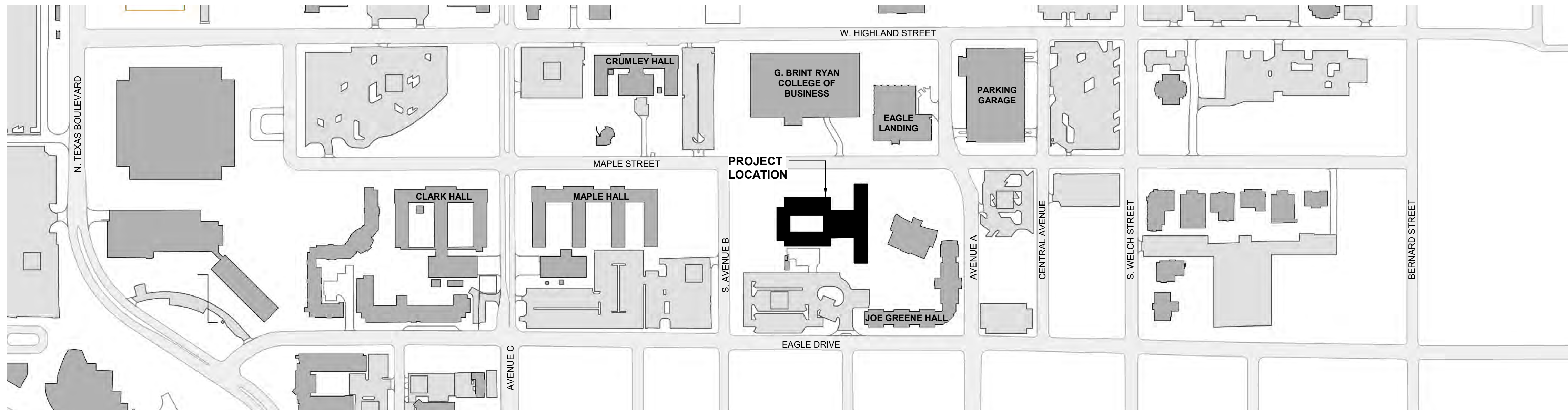
4B Technology Group
390 Glenborough Drive
Houston, TX 77067
(p) 832.249.9379

FOOD SERVICE EQUIPMENT

Foodservice Design Professionals
584 N Kimball Ave
Southlake, TX 76092
(p) 972.245.5300

COST ESTIMATING

Vermeulens
325 N. St. Paul Street, Suite 3100
Dallas, TX 75201
(p) 469.965.1333



SITE VICINITY MAP A1



SHEET INDEX

GENERAL

- G000 COVER
- G001 SITE VICINITY MAP, PROJECT TEAM, & SHEET INDEX
- G002 GENERAL NOTES & ABBREVIATIONS
- G003 TYPICAL MOUNTING & ACCESSIBILITY REQUIREMENTS
- G004 PARTITION TYPES, DETAILS, & NOTES
- G005 OVERALL 3D VIEW
- G101 CODE SUMMARY

ARCHITECTURAL

- AD101 DEMOLITION PLAN
- AD151 DEMOLITION RCP
- A101 FLOOR PLAN (KITCHEN & DINING)
- A151 REFLECTED CEILING PLAN (KITCHEN & DINING)
- A401 ENLARGED PLANS & INTERIOR ELEVATIONS
- A402 ENLARGED PLANS & INTERIOR ELEVATIONS
- A403 ENLARGED PLANS, INTERIOR ELEVATIONS, & DETAILS
- A404 ENLARGED PLANS, INTERIOR ELEVATIONS, & DETAILS
- A405 ENLARGED PLANS, INTERIOR ELEVATIONS, & DETAILS
- A406 ENLARGED PLANS, INTERIOR ELEVATIONS, & DETAILS
- A407 ENLARGED PLANS, INTERIOR ELEVATIONS, & DETAILS
- A408 INTERIOR ELEVATIONS
- A410 INTERIOR ELEVATIONS, SIGNAGE SCHEDULE, & DETAILS
- A501 INTERIOR DETAILS
- A601 DOOR & FRAME SCHEDULE, GLAZING TYPES, LOUVER TYPES, & DETAILS
- A700 INTERIOR FINISH LEGEND, SCHEDULE, & DETAILS
- A701 FINISH PLAN
- A711 FURNITURE PLAN

FOOD SERVICE EQUIPMENT

- QF1 FS GENERAL COORDINATION NOTES
- QF1.0 FS EQUIPMENT PLAN
- QF1.1 FS FACILITY MODEL
- QF1.2 FS EQUIPMENT MODEL
- QF1.3 FS SPECIAL CONDITIONS & MECHANICAL PLAN
- QF1.4 FS PLUMBING PLAN
- QF1.5 FS ELECTRICAL PLAN
- QF1.5.1 FS CONSTRUCTION DETAILS
- QF1.6 FS EXHAUST HOODS
- QF1.7 FS EXHAUST HOODS
- QF1.8 FS CONDENSING UNITS
- QF1.9 FS ELEVATIONS
- QF1.10 FS ELEVATIONS
- QF2 FS SECTIONS & DETAILS
- QF2.1 FS DETAILS
- QF2.2 FS DETAILS

MECHANICAL

- IDM201B LEVEL 1 MECHANICAL DEMOLITION PLAN - DINING
- IM001 MECHANICAL NOTES & SYMBOLS
- IM201B LEVEL 1 MECHANICAL PLAN - DINING
- IM202 ROOF LEVEL MECHANICAL PLAN
- IM202 LEVEL 1 MECHANICAL PIPING PLAN - DINING
- IM211B MECHANICAL DETAILS - DUCT
- IM501 MECHANICAL DETAILS - PIPE
- IM502 MECHANICAL DETAILS - GREASE EXHAUST
- IM601 MECHANICAL SCHEDULES
- IM701 CONTROLS DETAILS - FANS
- IM702 CONTROLS DETAILS - MAU & FCU
- IM703 CONTROLS DETAILS - CHW AHU SINGLE-ZONE
- IM704 CONTROLS DETAILS - CHW AHU MULTI-ZONE
- IM705 CONTROLS DETAILS - VAV & CO AND GAS DETECTION

PLUMBING

- IPD201B LEVEL 1 DEMO PLUMBING PLAN - DINING
- IP001 PLUMBING NOTES & SYMBOLS
- IP002 PLUMBING FIXTURE SCHEDULE
- IP101 PLUMBING SPECIFICATIONS
- IP200B UNDERFLOOR PLUMBING PLAN - DINING
- IP201B LEVEL 1 PLUMBING PLAN - DINING
- IP301B PLUMBING ENLARGED PLAN
- IP302B PLUMBING ENLARGED PLAN
- IP303B PLUMBING ENLARGED PLANS AND RISERS
- IP401 PLUMBING RISERS
- IP501 PLUMBING DETAILS
- IP502 PLUMBING DETAILS
- IP601 PLUMBING SCHEDULES
- IPD201B LEVEL 1 DEMO PLUMBING PLAN - DINING

ELECTRICAL

- IE001 ELECTRICAL NOTES & SYMBOLS
- IE002 ELECTRICAL NOTES & SYMBOLS
- IE201B LEVEL 1 ELECTRICAL PLAN - DINING
- IE301B LEVEL 1 LIGHTING PLAN - DINING
- IE402 ELECTRICAL ENLARGED PLAN - RESTROOMS (KITCHEN)
- IE403 ELECTRICAL ENLARGED PLAN - KITCHEN
- IE501 ELECTRICAL ONE-LINE DIAGRAM
- IE501 ELECTRICAL ONE-LINE DIAGRAM
- IE601 ELECTRICAL DETAILS - GENERAL
- IE602 ELECTRICAL DETAILS - GENERAL
- IE603 ELECTRICAL DETAILS - GROUNDING
- IE701 ELECTRICAL SCHEDULES
- IE702 ELECTRICAL SCHEDULES - KITCHEN
- IE702 ELECTRICAL SCHEDULES - KITCHEN
- IE803 ELECTRICAL PANEL SCHEDULES - KITCHEN

TELECOM

- T000B TELECOM - INDEX (KITCHEN & DINING)
- T101B TELECOM - FLOOR PLAN (KITCHEN & DINING)
- T151B TELECOM - REFLECTED CEILING PLAN (KITCHEN & DINING)
- T500B TELECOM - DETAILS (KITCHEN & DINING)
- T501B TELECOM - DETAILS (KITCHEN & DINING)

AUDIOVISUAL

- TA000B AUDIOVISUAL - INDEX
- TA101B AUDIOVISUAL - FLOOR PLAN (KITCHEN & DINING)
- TA151B AUDIOVISUAL - REFLECTED CEILING PLAN (KITCHEN & DINING)
- TA500B AUDIOVISUAL - SCHEMATICS
- TA700B AUDIOVISUAL - ELEVATIONS

SECURITY

- TY000B SECURITY - INDEX (KITCHEN & DINING)
- TY151B SECURITY - REFLECTED CEILING PLAN (KITCHEN & DINING)
- TY500B SECURITY - DETAILS (KITCHEN & DINING)



TREANOR

2554 Elm Street, Suite 200
Dallas, TX 75225
Office: 214.310.1018
www.treanor.design

UNIVERSITY OF NORTH TEXAS
KERR HALL DINING RENOVATION
1413 West Maple St
Denton, TX 76201



This drawing is an instrument of service and shall remain the property of Treanor. This drawing and its contents shall not be reproduced, revised, or altered without the written approval of Treanor.

Issue: ISSUE FOR CONSTRUCTION

Date: JANUARY 30, 2025

REVISIONS		
NO	DESCRIPTION	DATE
1	ADDENDUM 2	05.23.25

G001

SITE VICINITY MAP,
PROJECT TEAM, & SHEET
INDEX

Treanor NO. HE0569.2302.01

Autodesk Docs/HE0569.2302.01 UNT Kerr Hall Interior Renovation/RE3_KERR-HALL-DINING_ARCH.rvt

5/23/2025 2:15:20 PM

LIFE SAFETY LEGEND

USE DESIGNATION COLOR LEGEND

	BUSINESS AREA
	KITCHENS - COMMERCIAL
	ASSEMBLY
	ACCESSORY STORAGE / MECHANICAL
	LOCKER ROOM
	DORMITORIES

FIRE RATING DESIGNATIONS

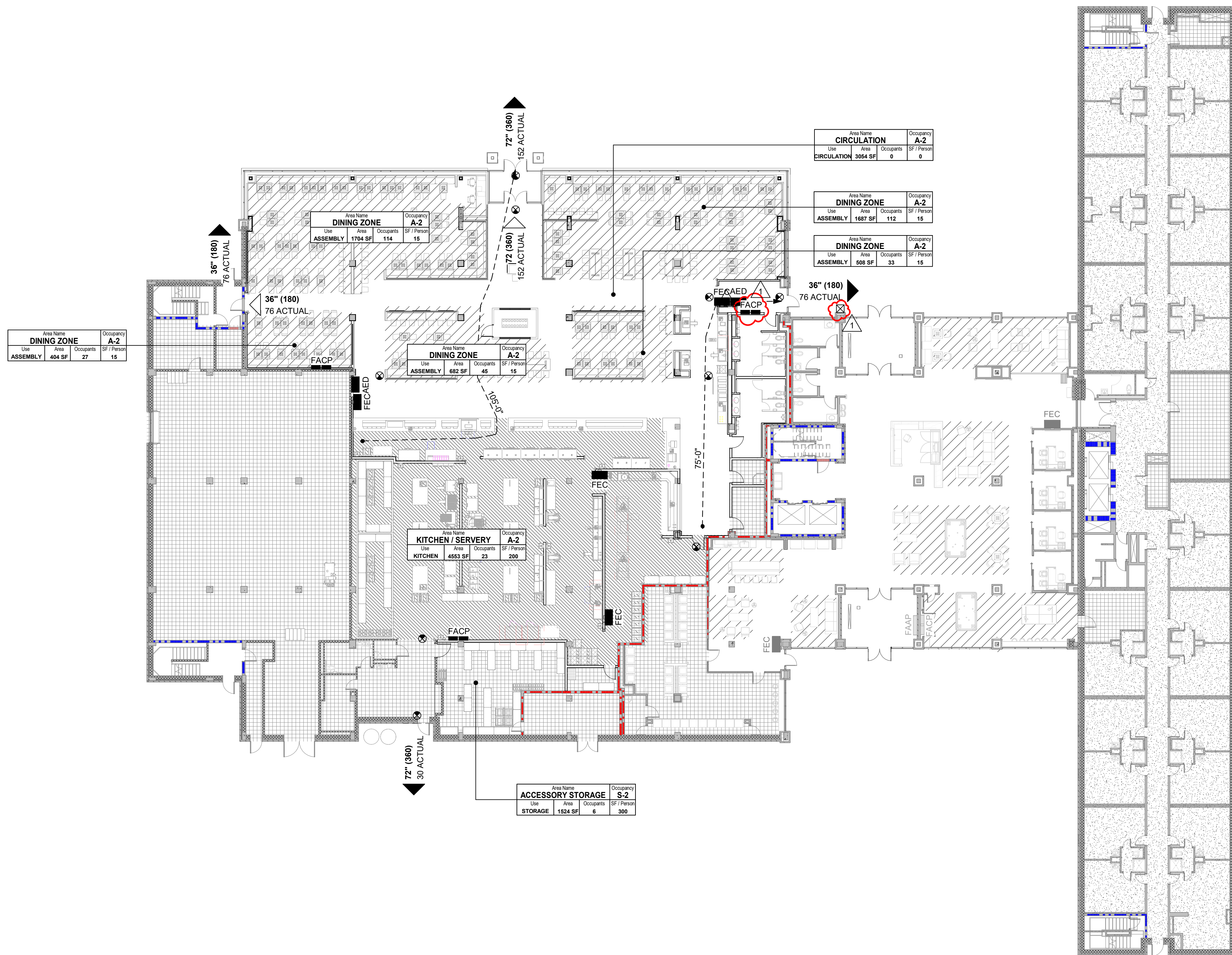
	EXISTING 1-HR RATED WALL
	EXISTING 2-HR RATED WALL
	EXIT ACCESS TRAVEL DISTANCE
	COMMON PATH OF TRAVEL DECISION POINT
	TOTAL TRAVEL DISTANCE (300' - 0")
	COMMON PATH DISTANCE (75' - 0")
	MAX. COMMON PATH

EGRESS COMPONENT CAPACITY

	ACTUAL EXIT WIDTH (CAPACITY)
	ACTUAL OCCUPANT LOAD
	INTERIOR EXIT/EXIT INFORMATION
	FIRE EXTINGUISHER & CABINET
	FIRE EXTINGUISHER & WALL MOUNTING BRACKET
	AED CABINET

USE DESIGNATION / OCCUPANT LOAD TAG

	SEATING AREA
	BUILDING OCCUPANCY CLASSIFICATION
	OCCUPANT LOAD FACTOR
	CALCULATED OCCUPANT LOAD
	AREA PER USE (TOTAL)
	USE DESIGNATION
	KNOX BOX - FIRE DEPARTMENT KEEPS KEYS
	FIRE ALARM CONTROL PANEL PANEL (EXISTING PANEL TO REMAIN)
	NEW SURFACE MOUNTED FIRE ALARM ANUNCIATOR PANEL



PROJECT CODE SUMMARY

PROJECT NAME
Kerr Hall Lobby, Restroom, & Laundry Renovation

ADDRESS
1413 West Maple St
Denton, TX 76201

OWNER
University of North Texas

PROJECT DESCRIPTION
Full renovation of the existing Kerr Hall Dining facility. The renovation includes improvements to restroom facilities, new kitchen layout and new kitchen equipment. New lighting will be installed throughout the kitchen and dining hall. Dining hall will receive all new finishes and furnishings including a focal point for the Mean Greens Hydroponics display.

EXISTING GOVERNING CODES & STANDARDS

2020 NFPA 1 Fire Code
2020 NFPA 101 Life Safety Code
2021 International Building Code (IBC)
2021 International Mechanical Code (IMC)
2021 International Plumbing Code (IPC)
2021 International Fire Code (IFC)
2023 NFPA 70 National Electrical Code (NEC)
2013 NFPA 72 National Fire Alarm Signaling Code
Texas Accessibility Standards (TAS)
Americans With Disabilities Act (ADA)

EXISTING CONSTRUCTION TYPE

Type II-B Construction

EXISTING FIRE RESISTANCE RATINGS - BUILDING ELEMENTS

Primary Structural Frame	1-hr
Exterior Bearing Walls	1-hr
Interior Bearing Walls	1-hr
Nonbearing Walls & Partitions	0-hr
Mechanical Shafts	1-hr
Floor Construction	1-hr
Roof Construction	1-hr

EXISTING BUILDING HEIGHTS & AREAS

Height: 93'-0" / 8 stories / 227,138 SF

Level 1	39,909
Level 2-8	9,933 + 16,814

REQUIRED OCCUPANCY SEPARATIONS

A 1-hr separation is required between the A-2 and B occupancy per IBC Table 508.4.

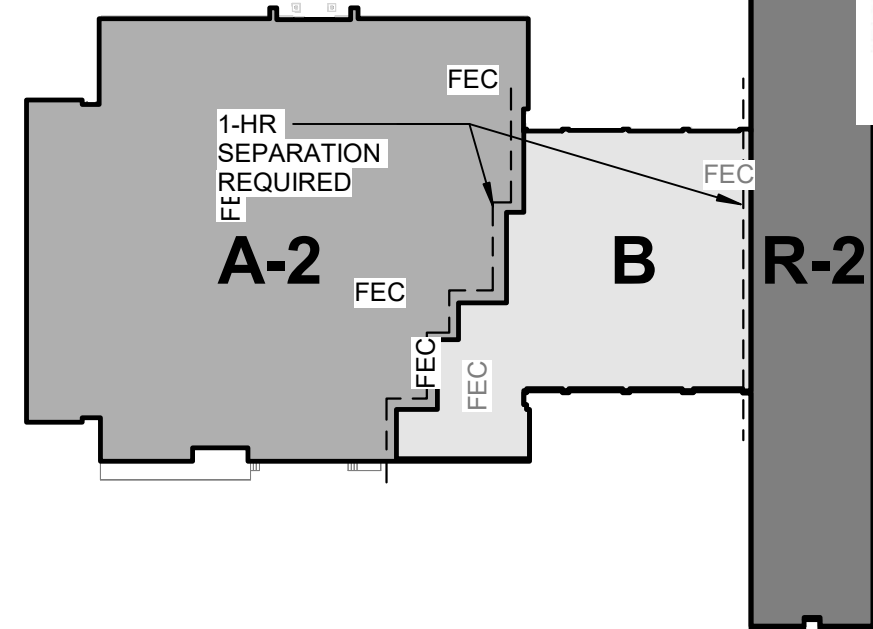
FIRE PROTECTION SYSTEM

AUTOMATIC SPRINKLER SYSTEM

The building is fully sprinklered.

FIRE EXTINGUISHERS

Provided throughout per NFPA 10. Maximum travel distance to the nearest fire extinguisher location = 75'-0".



OCCUPANT LOAD CALCULATIONS

AREA	OCCUPANT LOAD
DINING (A-2)	350
LOBBY (B)	169
DORMITORY (R-2)	169

TOTAL LEVEL 1 OCCUPANT LOAD

718

COMMON PATH OF TRAVEL:
100-ft (B Occupancy), 75-ft (A Occupancy)

TOTAL TRAVEL DISTANCE:
300-ft (B Occupancy), 250-ft (A Occupancy)



TREANOR

2554 Elm Street, Suite 200
Denton, TX 76201
Office: 214.310.1018
www.treanorllc.com

UNIVERSITY OF NORTH TEXAS
KERR HALL DINING RENOVATION
1413 West Maple St
Denton, TX 76201



This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the concepts and ideas contained herein shall not be used, reproduced, revised, or restored without the written approval of Treanor.

Issue: ISSUE FOR CONSTRUCTION

Date: JANUARY 30, 2025

REVISIONS

NO	DESCRIPTION	DATE
1	ADDENDUM 2	05.23.25

G101

CODE SUMMARY

TreanorHL NO. HE0569.2302.01

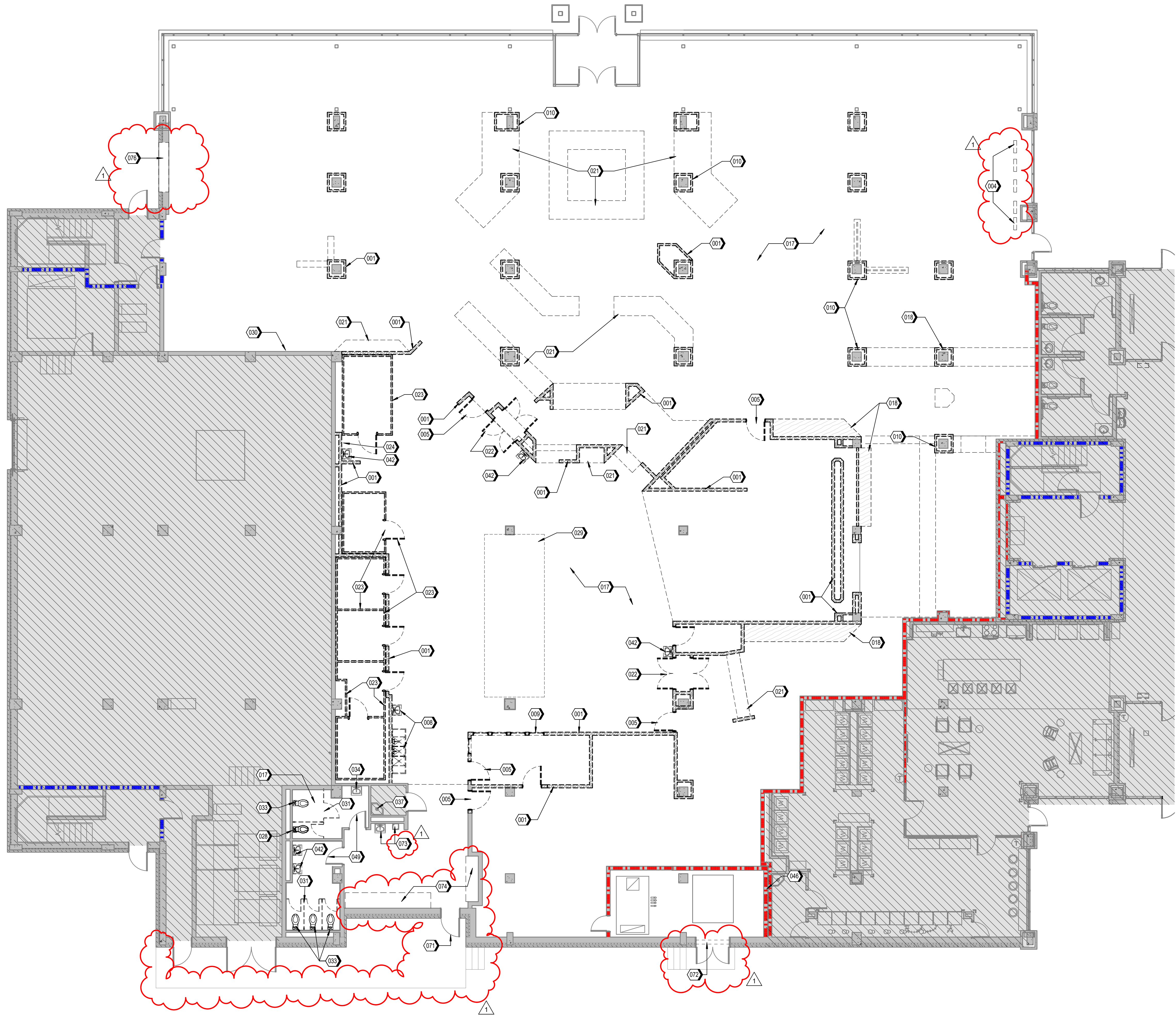
LIFE SAFETY PLAN - LOBBY, RESTROOMS, & LAUNDRY

A1

1/16" = 1'-0"



EXISTING CONDITIONS PHOTOGRAPHS



DEMOLITION GENERAL NOTES

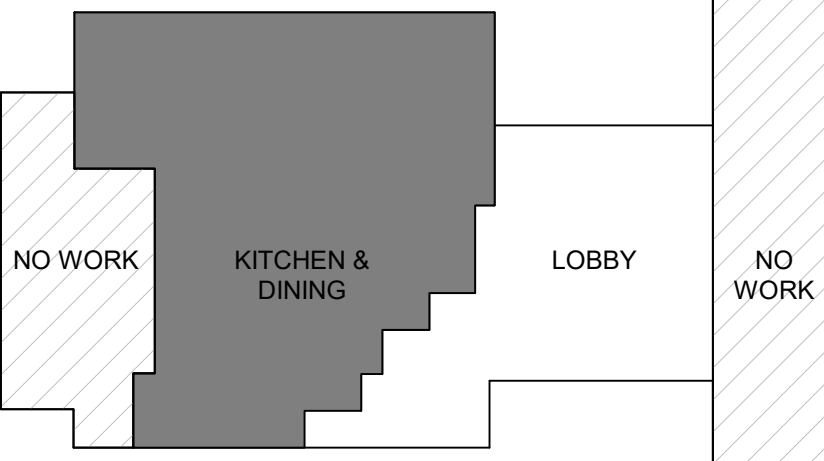
- DO NOT SCALE DRAWINGS.
- VERIFY EXISTING CONDITIONS AND DIMENSIONS PRIOR TO COMMENCING WORK.
- RETURN ITEMS TO OWNER WHERE NOTED TO BE SALVAGED, OR IN NEW WORK WITHIN PROJECT SCOPE. DISPOSE OFFSITE PER U REGULATIONS DEMOLITION MATERIALS NOT CLAIMED BY OWNER NOTED TO BE REUSED.
- PATCH AND REPAIR AREAS AFFECTED BY DEMOLITION AND SHOWN TO REMAIN, FOR NEW SCOPE OF WORK.
- RETURN REMAINING FURNISHINGS AND EQUIPMENT TO OWNER PRIOR TO DEMOLITION.
- EXISTING CONDITIONS INFORMATION WAS OBTAINED FROM DOCUMENTS AND INFORMATION SUPPLIED TO THE ARCHITECT. VERIFY EXISTING CONDITIONS PRIOR TO COMMENCING WORK.
- REMOVE EXISTING CONSTRUCTION TO THE EXTENT INDICATED ON DRAWINGS. REMOVE ITEMS SHOWN DASHED ON DEMOLITION PLAN UNLESS NOTED OTHERWISE. SHOULD ANY DAMAGE OCCUR TO ANY EXISTING CONSTRUCTION TO REMAIN ON SITE, REPAIR THE DAMAGE AT NO COST TO THE OWNER.
- PREPARE EXISTING CONCRETE SUBSTRATE FOR NEW FINISHES.
- REFER TO ENGINEERING DEMOLITION DRAWINGS FOR ADDITIONAL ITEMS TO BE DISMISSED. REFER TO MEP DRAWINGS FOR DEMOLITION OF MEP SYSTEMS TO IDENTIFY WORK REQUIRED BY THIS CONTRACTOR WHICH MAY AFFECT DEMOLITION AND/OR REPAIRS OF ARCHITECTURAL ELEMENTS. COORDINATE WITH ALL RELEVANT SUBCONTRACTORS THE EXTENT OF ALL DEMOLITION WORK.
- RETURN EXISTING TRASH AND RECYCLING RECEPTACLES TO OWNER.
- THIS DEMOLITION PLAN OUTLINES THE SCOPE OF THE WORK INVOLVED FOR THE DEMOLITION PHASE OF THIS PROJECT. REFER TO THE DRAWINGS FOR NEW CONSTRUCTION FOR ADDITIONAL INFORMATION.
- IF SUSPECTED HAZARDOUS MATERIALS ARE ENCOUNTERED, STOP WORK IMMEDIATELY AND NOTIFY OWNER. DO NOT RESUME WORK UNTIL DIRECTED BY THE OWNER.
- REMOVE TRASH AND DEBRIS FROM THE SITE DAILY.
- MAINTAIN THE INTEGRITY OF EXISTING RATED WALLS AND FIRE SEAL PENETRATIONS WITH A U.L. APPROVED ASSEMBLY.
- EXISTING WALLS (OR PORTIONS OF WALLS) TO BE REMOVED FLUSH WHERE INTERSECTING WITH WALLS TO REMAIN. REMAINING WALLS AND FINISH SMOOTH.
- REFER TO MEP DRAWINGS TO COORDINATE REQUIRED SLAB TRENCHING/CONCRETE INFILL TO ACCOMMODATE INSTALLATION AND/OR REPAIRS OF BELOW-SLAB UTILITIES.
- REMOVE REMAINING CEILING AND WALL ELEMENTS, INCLUDING BUT NOT LIMITED TO CEILING GRID, CEILING TILE, GYPSUM SOFFITS / BULKHEADS, ABANDONED MECHANICAL DUCTWORK AND EQUIPMENT, ABANDONED ELECTRICAL CONDUITS AND LIGHT FIXTURES, ABANDONED PIPING, AND ASSOCIATED WORK NOT SHOWN OR REQUIRED TO MAINTAIN. REFER TO MEP DEMOLITION DRAWINGS FOR ADDITIONAL INFORMATION.

KEYNOTES

- REMOVE EXISTING WALLS AND WALL BASE
- DEMO AND INFILL EXISTING FLOOR VENTS. PREP FLOOR FOR NEW TILE FINISH. REFER TO MECHANICAL.
- REMOVE EXISTING DOOR AND FRAMES
- REMOVE EXISTING CASEWORK, SINK AND ASSOCIATED PLUMBING. REFER TO PLUMBING
- REMOVE EXISTING INTERIOR WINDOWS AND FRAMES
- REMOVE EXISTING WOOD COLUMN WRAPS, TYPICAL; EXISTING CAST-IN-PLACE COLUMNS TO REMAIN
- REMOVE EXISTING FLOORING. PREP SUBFLOOR FOR NEW FLOOR FINISH
- REMOVE EXISTING CASEWORK / MILLWORK
- REMOVE EXISTING SERVING EQUIPMENT AND ASSOCIATED COMPONENTS, TYPICAL
- REMOVE EXISTING PASS-THROUGH FREEZER, DOORS, AND ASSOCIATED COMPONENTS
- REMOVE EXISTING COOLERS AND FREEZERS; PREP FOR INSTALL OF NEW EQUIPMENT. INFILL/REP WARPED SLAB AT EXISTING FREEZER DOORS TO BE REMOVED.
- REMOVE EXISTING EYE WASH; REFER TO PLUMBING FOR ADDITIONAL INFORMATION
- EXISTING FLOOR-MOUNTED TOILET TO REMAIN
- REMOVE EXISTING EXHAUST HOOD AND PREPARE EXISTING OVERHEAD DUCT CHASE FOR INSTALLATION OF NEW EXHAUST HOOD; REFER TO MECHANICAL
- EXISTING LIGHTING CONTROL PANEL TO REMAIN, PROTECT FROM DAMAGE
- REMOVE EXISTING TOILET PARTITION
- REMOVE EXISTING FLOOR-MOUNTED TOILET, REFER TO PLUMBING
- EXISTING WALL-MOUNTED SINK TO REMAIN
- EXISTING MOP SINK TO REMAIN
- REMOVE EXISTING WALL MOUNTED SINK
- EXISTING BRICK TO REMAIN
- EXISTING DOOR & FRAME TO REMAIN; REFER TO DOOR SCHEDULE FOR EXTENT OF SCOPE. THIS AREA IS TO REMAIN.
- EXISTING EXTERIOR DOOR AND TRANSLUCENT WINDOW TO REMAIN. REMOVE LOUVER FROM EXISTING HOLLOW METAL FRAME AND PREP OPENING TO RECEIVE NEW LOUVER CUSTOM FABRICATED FOR EXISTING FRAMED OPENING.
- REMOVE EXISTING SINK AND DRINKING FOUNTAIN
- REMOVE EXISTING LOCKERS AND CONCRETE CURB. PATCH AND REPAIR FLOORING TO RECEIVE NEW FINISH.
- CUT OPENING IN EXISTING MASONRY TO ACCOMMODATE NEW LOUVER; REFER TO C6/A601 AND MECHANICAL FOR ADDITIONAL INFORMATION.

DEMOLITION LEGEND

- AREAS NOT IN SCOPE
- EXISTING WALL TO REMAIN; PROTECT IN PLACE
- EXISTING FIRE-RATED WALL TO REMAIN
- EXISTING DOOR, FRAME AND ASSOCIATED HARDWARE TO REMAIN; PROTECT IN PLACE
- REMOVE EXISTING WALL IN ITS ENTIRETY
- REMOVE DOOR AND FRAME IN ITS ENTIRETY U.N.O.; SALVAGE AND STORE EXISTING DOOR HARDWARE IN GOOD WORKING CONDITION



KEY PLAN

DEMOLITION PLAN (KITCHEN & DINING) 1/8" = 1'-0"

A1



TREANOR

2024 Elm Street, Suite 200
Dallas, TX 75201
Office: 214.310.1018
www.treanorll.com

UNIVERSITY OF NORTH TEXAS
KERR HALL DINING RENOVATION
1413 West Maple St
Denton, TX 76201



This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the design and construction shall not be used, reproduced, revised, or altered without the written approval of Treanor.

Issue: ISSUE FOR CONSTRUCTION

Date: JANUARY 30, 2025

REVISIONS

NO DESCRIPTION DATE

1 ADDENDUM 2 05.23.25

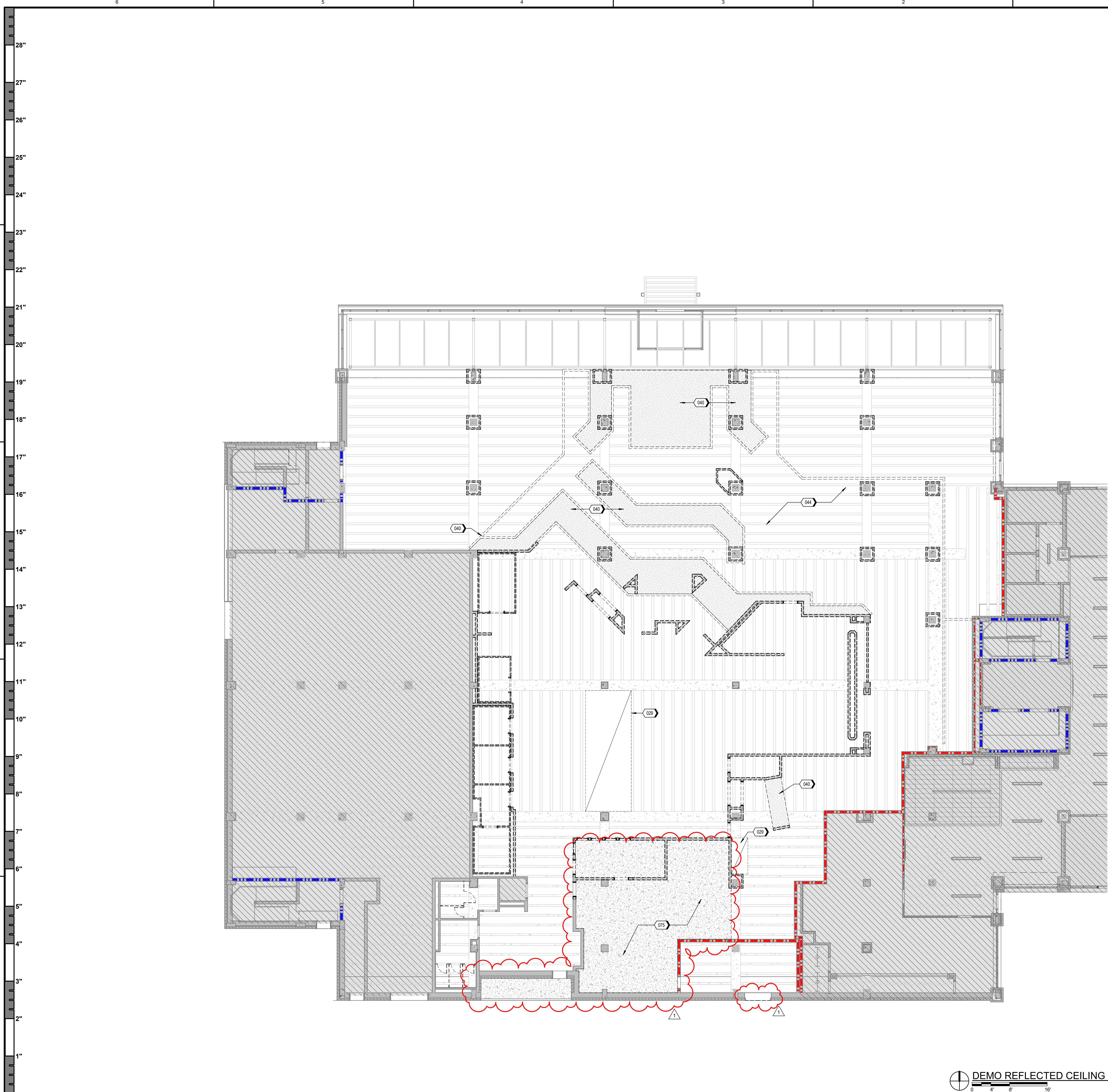
AD101

DEMOLITION PLAN

TreanorHL NO. HE0569.2302.01

Autodesk Docs/HE0569 2302.01 UNT Kerr Hall Interior Renovation/023_KERR-HALL-DINING_ARCH.rvt

5/23/2025 2:02:23 PM



DEMOLITION GENERAL NOTES

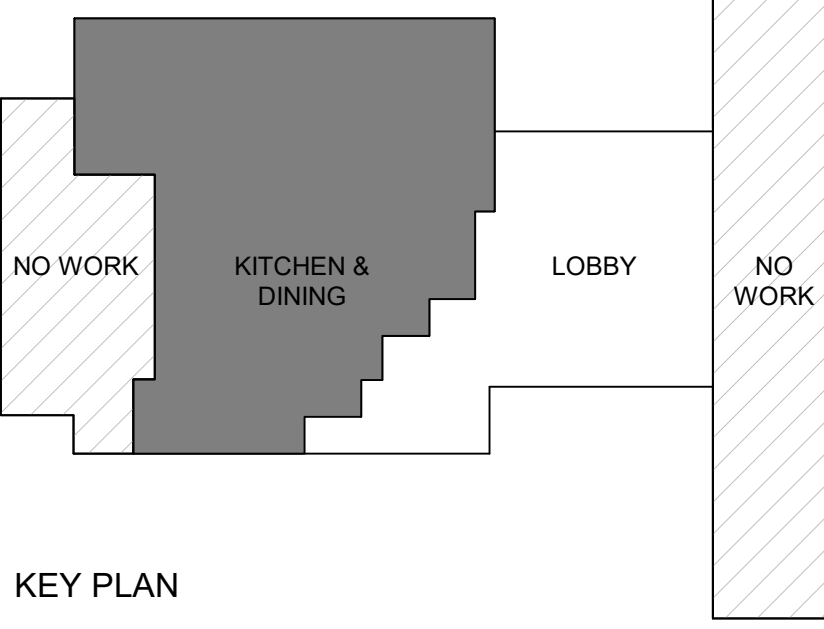
- DO NOT SCALE DRAWINGS.
- VERIFY EXISTING CONDITIONS AND DIMENSIONS PRIOR TO COMMENCING WORK.
- RETURN ITEMS TO OWNER WHERE NOTED TO BE SALVAGED, OR IN NEW WORK WITHIN PROJECT SCOPE. DISPOSE OFFSITE PER U REGULATIONS DEMOLITION MATERIALS NOT CLAIMED BY OWNER NOTED TO BE REUSED.
- PATCH AND REPAIR AREAS AFFECTED BY DEMOLITION AND SHOWN TO REMAIN, FOR NEW SCOPE OF WORK.
- RETURN REMAINING FURNISHINGS AND EQUIPMENT TO OWNER PRIOR TO DEMOLITION.
- EXISTING CONDITIONS INFORMATION WAS OBTAINED FROM DOCUMENTS AND INFORMATION SUPPLIED TO THE ARCHITECT. VERIFY EXISTING CONDITIONS PRIOR TO COMMENCING WORK.
- REMOVE EXISTING CONSTRUCTION TO THE EXTENT INDICATED ON DRAWINGS. REMOVE ITEMS SHOWN DASHED ON DEMOLITION PLAN UNLESS NOTED OTHERWISE. SHOULD ANY DAMAGE OCCUR TO ANY EXISTING CONSTRUCTION TO REMAIN ON SITE, REPAIR THE DAMAGE AT NO COST TO THE OWNER.
- PREPARE EXISTING CONCRETE SUBSTRATE FOR NEW FINISHES.
- REFER TO ENGINEERING DEMOLITION DRAWINGS FOR ADDITIONAL ITEMS TO BE DEMOLISHED. REFER TO MEP DRAWINGS FOR DEMOLITION OF MEP SYSTEMS TO IDENTIFY WORK REQUIRED BY THIS CONTRACTOR WHICH MAY AFFECT DEMOLITION AND/OR REPAIRS OF ARCHITECTURAL ELEMENTS. COORDINATE WITH ALL RELEVANT SUBCONTRACTORS THE EXTENT OF ALL DEMOLITION WORK.
- RETURN EXISTING TRASH AND RECYCLING RECEPTACLES TO OWNER.
- THIS DEMOLITION PLAN OUTLINES THE SCOPE OF THE WORK INVOLVED FOR THE DEMOLITION PHASE OF THIS PROJECT. REFER TO THE DRAWINGS FOR NEW CONSTRUCTION FOR ADDITIONAL INFORMATION.
- IF SUSPECTED HAZARDOUS MATERIALS ARE ENCOUNTERED, STOP WORK IMMEDIATELY AND NOTIFY OWNER. DO NOT RESUME WORK UNTIL DIRECTED BY THE OWNER.
- REMOVE TRASH AND DEBRIS FROM THE SITE DAILY.
- MAINTAIN THE INTEGRITY OF EXISTING RATED WALLS AND FIRE SEAL PENETRATIONS WITH A U.L. APPROVED ASSEMBLY.
- EXISTING WALLS (OR PORTIONS OF WALLS) TO BE REMOVED FLUSH WHERE INTERSECTING WITH WALLS TO REMAIN. REMAINING WALLS AND FINISH SMOOTH.
- REFER TO MEP DRAWINGS TO COORDINATE REQUIRED SLAB TRENCHING/CONCRETE INFILL TO ACCOMMODATE INSTALLATION AND/OR REPAIRS OF BELOW-SLAB UTILITIES.
- REMOVE REMAINING CEILING AND WALL ELEMENTS, INCLUDING BUT NOT LIMITED TO CEILING GRID, CEILING TILE, GYPSUM SOFFITS / BULKHEADS, ABANDONED MECHANICAL DUCTWORK AND EQUIPMENT, ABANDONED ELECTRICAL CONDUITS AND LIGHT FIXTURES, ABANDONED PIPING, AND ASSOCIATED WORK NOT SHOWN OR REQUIRED TO MAINTAIN. REFER TO MEP DEMOLITION DRAWINGS FOR ADDITIONAL INFORMATION.

KEYNOTES

- 029 REMOVE EXISTING EXHAUST HOOD AND PREPARE EXISTING OVERHEAD DUCT CHASE FOR INSTALLATION OF NEW EXHAUST HOOD. REFER TO MECHANICAL
- 040 REMOVE GYP SOFFIT, AND ASSOCIATED FRAMED BULKHEAD
- 044 NO CEILING IS CURRENTLY PRESENT IN THE DINING ROOM SPACE. REMOVE REMNANTS OF EXISTING CEILING GRID AND TEMPORARY DUCTWORK. SALVAGE EXISTING LIGHT FIXTURES FOR USE IN BACK-OF-HOUSE SPACES.
- 075 REMOVE EXISTING PLASTER-ON-LATHE CEILING AND LIGHT FIXTURES

DEMOLITION LEGEND

- AREAS NOT IN SCOPE
- EXISTING WALL TO REMAIN; PROTECT IN PLACE
- EXISTING FIRE-RATED WALL TO REMAIN
- EXISTING DOOR, FRAME AND ASSOCIATED HARDWARE TO REMAIN; PROTECT IN PLACE
- REMOVE EXISTING WALL IN ITS ENTIRETY
- REMOVE DOOR AND FRAME IN ITS ENTIRETY U.N.O.; SALVAGE AND STORE EXISTING DOOR HARDWARE IN GOOD WORKING CONDITION



TREANOR

2024 EIT, No. 2008, State 200
Dallas, TX 75201
Office: 214.310.1018
www.treanorll.com

UNIVERSITY OF NORTH TEXAS
KERR HALL DINING RENOVATION
1413 West Maple St
Denton, TX 76201



This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the concepts and ideas contained herein shall not be used, reproduced, revised, or retained without the written approval of Treanor.

Issue: ISSUE FOR CONSTRUCTION

Date: JANUARY 30, 2025

REVISIONS		
NO	DESCRIPTION	DATE
1	ADDENDUM 2	05.23.25

AD151

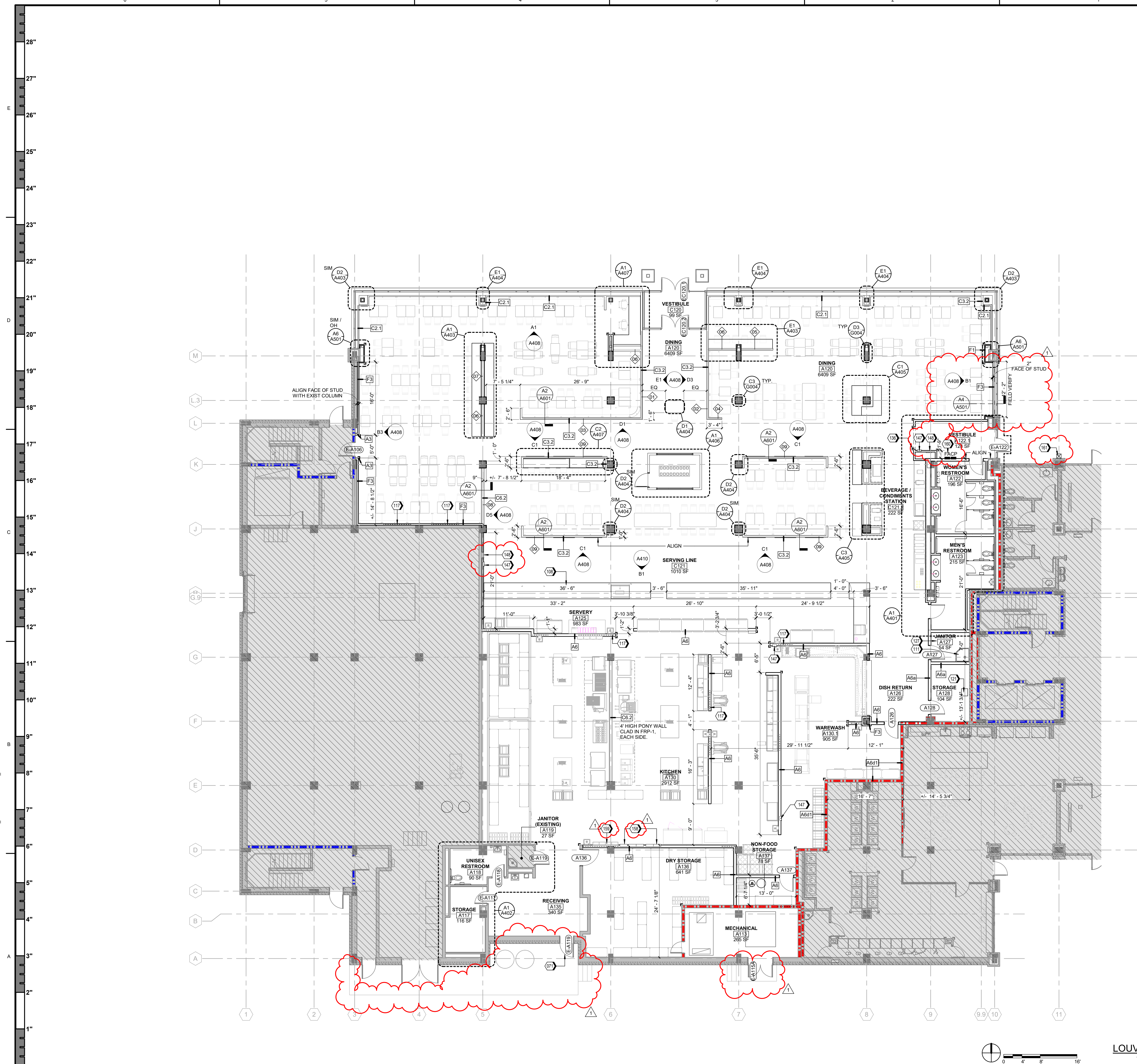
DEMOLITION RCP

TreanorHL NO. HE0569 2302.01

1/8" = 1'-0"

A1

5/23/2025 2:05:27 PM Autodesk Docs\\HE0569.2302.01 UNT Kerr Hall Interior Renovation\\R23_KERR-HALL-DINING_ARCH.rvt



FLOOR PLAN GENERAL NOTES

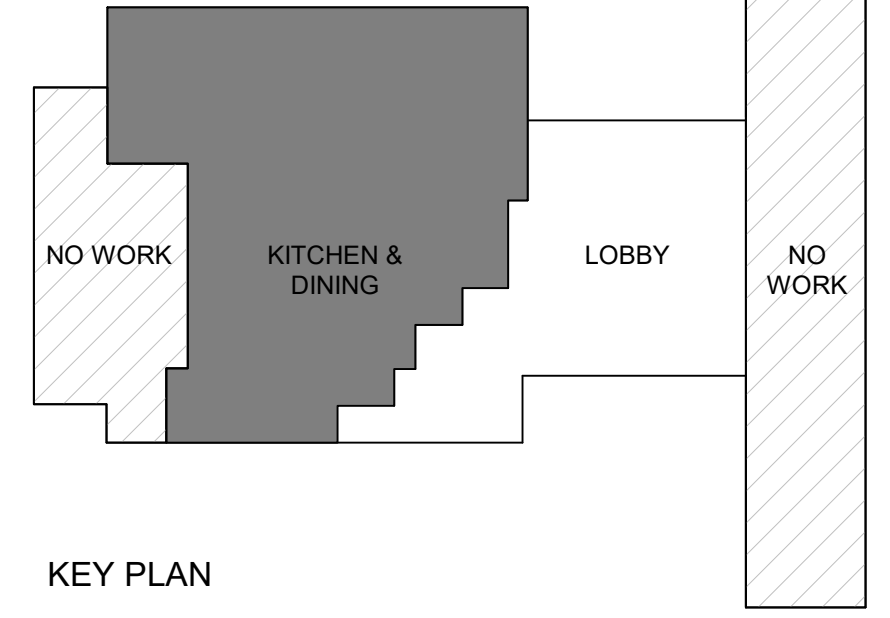
- DIMENSIONS ARE TO GRID LINE, FACE OF CONCRETE OR MASONRY, OR FACE OF FINISH WALL OR COLUMN, UNLESS OTHERWISE NOTED.
- ANGLES SHOWN ON THE FLOOR PLANS ARE 90 DEGREES UNLESS OTHERWISE NOTED.
- FURNITURE IS SHOWN FOR REFERENCE ONLY. REFER TO FURNITURE PLANS FOR COMPLETE SCOPE OF WORK.
- WHERE NEW FLOOR DRAINS ARE SHOWN TO BE PROVIDED, INSTALL WITH TOP OF DRAIN FLUSH WITH, OR 1/8-INCH BELOW, FINISH SURFACE OF EXISTING CONCRETE FLOOR SLAB OR NEW FLOOR TILE.
- COORDINATE FLOOR CORE DRILLING WITH EXISTING STRUCTURE.
- PATCH AND LEVEL FLOOR SUBSTRATES TO RECEIVE NEW WORK AS SCHEDULED.
- WHERE EXISTING CEILINGS ARE SHOWN TO REMAIN, REMOVE, SALVAGE AND REINSTALL CEILINGS AS REQUIRED TO ACCOMMODATE ABOVE-CEILING MEP WORK. PATCH AND REPAIR CEILINGS AS REQUIRED TO MATCH ADJACENT CONDITIONS.
- PATCH WALLS AT REMOVED RECEPTACLE OPENINGS SO AS TO RECEIVE SUBSEQUENT WORK.
- PATCH EXISTING FIRE-RATED FLOORS, WALLS & CEILINGS AS REQUIRED TO RESTORE OR MAINTAIN FIRE RATING. PROVIDE FIRESTOPPING AT PENETRATIONS. PROVIDE FIRE/SMOKE DAMPERS WHERE NEW DUCTS PENETRATE FIRE-RATED ASSEMBLIES.
- PATCH EXISTING CONSTRUCTION SCHEDULED TO REMAIN. REPAIR SURFACES TO BE FLUSH WITH ADJACENT FINISH SURFACES. PATCH, SAND, AND TEXTURE EXISTING SURFACES TO SAME QUALITY AS NEW CONSTRUCTION PRIOR TO INSTALLING NEW FINISHES. REFER TO THE FINISH MANUFACTURER'S GUIDELINES FOR INSTALLATION.
- REFER TO G003 FOR TYPICAL MOUNTING HEIGHTS AND LOCATIONS OF TOILET ACCESSORIES, TOILET PAPER DISPENSERS, PAPER TOWEL DISPENSERS, AND SOAP DISPENSERS ARE O.F.O.I.
- EXISTING GRID LINES AND GRID DIMENSIONS ARE FOR REFERENCE ONLY.
- PROVIDE 2"x2"x48" STAINLESS STEEL CORNER GUARDS FROM TOP OF WALL BASE AT EXPOSED VERTICAL CORNERS OF GYPSUM BOARD WALL, TYP.

KEYNOTES

- EXISTING EXTERIOR DOOR AND TRANSOM WINDOW TO REMAIN
- SERVING EQUIPMENT AND COUNTER, BY OTHERS. REFER TO FOODSERVICE EQUIPMENT DRAWINGS FOR ADDITIONAL INFORMATION
- MOP SINK. REFER TO PLUMBING
- WOOD WALL BLOCKING LOCATION, TYPICAL
- AVIDATA RACK; REFER TO TA-SERIES DRAWINGS
- PROVIDE (1) MOP/BROOM HOLDER AND (2) UTILITY SHELVES, MOUNTED IN ACCORDANCE WITH G003; COORDINATE LOCATION WITH OWNER
- STAINLESS STEEL CORNER GUARD (CG-1), TYPICAL; REFER TO A700 FOR ADDITIONAL INFORMATION
- SEMI-RECESSED STAINLESS STEEL FIRE EXTINGUISHER CABINET
- SEMI-RECESSED STAINLESS STEEL AUTOMATED EXTERNAL DEFIBRILLATOR CABINET
- NEW ELECTRICAL PANELS; REFER TO ELECTRICAL FOR ADDITIONAL INFORMATION
- FIRE ALARM CONTROL PANELS FOR ANSUL SYSTEM; REFER TO QF1.0, TIE ANSUL SYSTEM INTO BUILDING FIRE ALARM SYSTEM
- FIRE ALARM CONTROL PANEL AND ANNUNCIATOR PANEL
- KVXK BOX (KVXKVAULT-A400), MOUNTED PER AHJ REQUIREMENTS

FLOOR PLAN LEGEND

- AREAS NOT IN SCOPE
- EXISTING WALL TO REMAIN; PROTECT IN PLACE
- EXISTING FIRE-RATED WALL TO REMAIN
- EXISTING DOOR, FRAME AND ASSOCIATED HARDWARE TO REMAIN; PROTECT IN PLACE
- NEW DOOR, FRAME AND ASSOCIATED HARDWARE
- NEW WALL CONSTRUCTION
- 1-HR FIRE BARRIER
- 2-HR FIRE BARRIER
- FLOOR DRAIN; REFER TO PLUMBING
- WALL BLOCKING





UNIVERSITY OF NORTH TEXAS
KERR HALL DINING RENOVATION
1413 West Maple St
Denton, TX 76201

Issue: **ISSUE FOR CONSTRUCTION**

Date: **JANUARY 30, 2025**

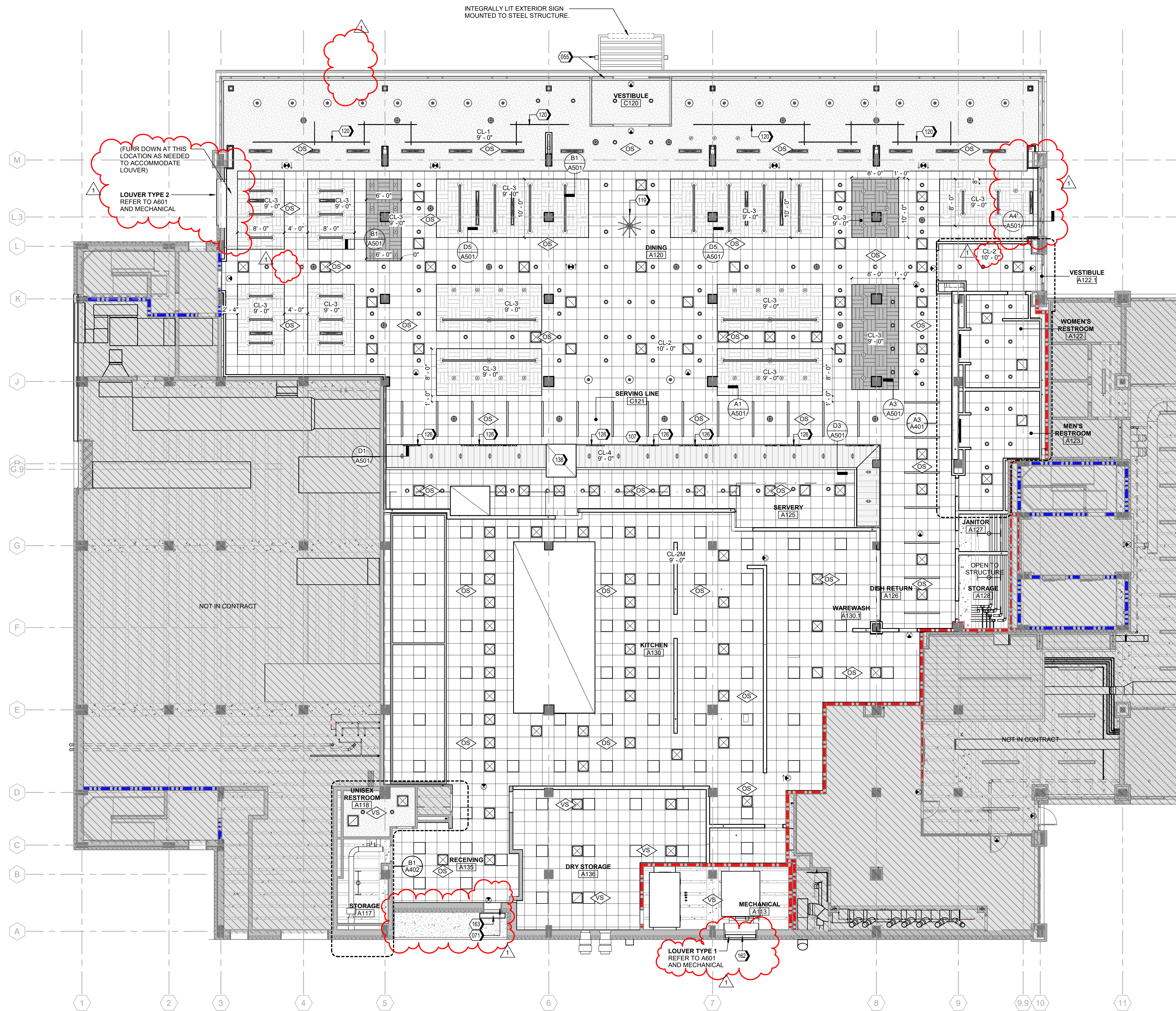
REVISIONS		
NO	DESCRIPTION	DATE
1	ADDENDUM 2	05.23.25

A101

FLOOR PLAN (KITCHEN & DINING)

TreanorHL NO. HE0569.2302.01

5/23/2025 2:05:31 PM Autodesk Docs\\HE0569 2302 01 UNT Kerr Hall Interior Renovation\\R23_KERR-HALL-DINING_ARCH.rvt



REFLECTED CEILING PLAN (DINING)

1/8" = 1'-0" A1

RCP GENERAL NOTES

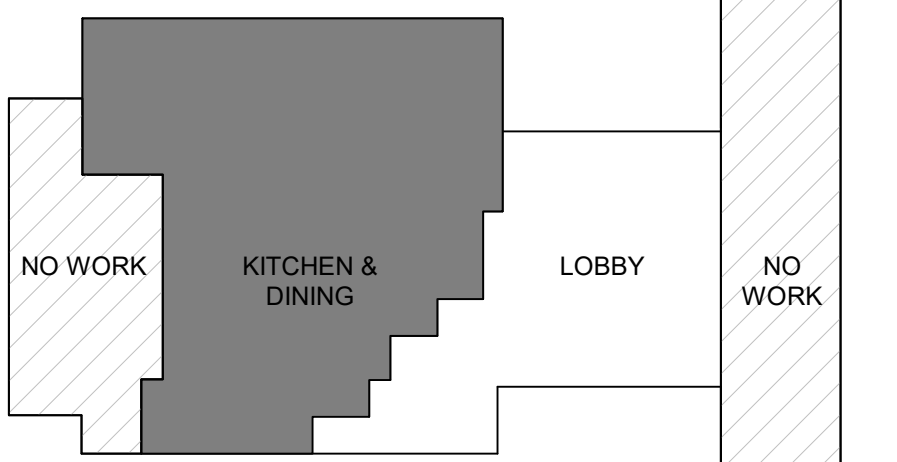
- DIMENSIONS INDICATED ARE TO THE CENTERLINE OF LIGHT FIXTURES OR DUCTWORK, AND FINISH FACE OF SOFFIT OR BULKHEAD UNLESS NOTED OTHERWISE.
- SUSPEND PENDANT LIGHT FIXTURES NO LOWER THAN 7'-6" A.F.F. UNLESS NOTED OTHERWISE.
- DIFFUSERS, EXIT SIGNS, SPEAKERS, SMOKE DETECTORS, FIRE ALARM SPEAKER STROBES, OCCUPANCY SENSORS, AV DEVICES, AND OTHER CEILING MOUNTED EQUIPMENT SHALL BE CENTERED IN THE CEILING TILES IN WHICH THEY OCCUR UNLESS NOTED OTHERWISE. DIMENSIONED LOCATIONS OF CEILING MOUNTED EQUIPMENT IN THE ARCHITECTURAL REFLECTED CEILING PLAN GOVERN.
- CENTER CEILING GRIDS IN EACH ROOM OR SPACE UNLESS OTHERWISE INDICATED WITH A GRID ORIGIN OR DIMENSION.
- VERIFY LOCATIONS OF CEILING ACCESS PANELS WITH MEP DRAWINGS. COORDINATE LOCATIONS OF ACCESS PANELS WITH ARCHITECT PRIOR TO INSTALLATION. ACCESS PANEL FIRE RATINGS MUST MATCH CEILING ASSEMBLY FIRE RATINGS.
- LIGHTING FIXTURES TO BE CENTERED AND SPACED EQUALLY, UNLESS NOTED OTHERWISE.
- LIGHT FIXTURES ARE SHOWN FOR LOCATION AND COORDINATION PURPOSES. COORDINATE WITH ELECTRICAL DRAWINGS FOR FIXTURE DESIGNATIONS.
- EXISTING GRID LINES AND GRID DIMENSIONS ARE FOR REFERENCE ONLY.

KEYNOTES

- NEW BUILDING ENTRANCE VESTIBULE, STOREFRONT, AND HSS COLUMNS BY OTHERS, PRIOR TO THIS PROJECT COMMENCING CONSTRUCTION.
- EXISTING EXTERIOR DOOR AND TRANSOM WINDOW TO REMAIN. PROVIDE POWER, WATER, AND DATA.
- DECORATIVE PENDANT LIGHT FIXTURE (BASIS OF DESIGN PURE EDGE PIX STIX PIPELINE); REFER TO ELECTRICAL.
- MODULAR SURFACE-MOUNTED LINEAR LED FIXTURE (BASIS OF DESIGN PURE EDGE CIRRU); REFER TO ELECTRICAL.
- INTEGRALLY LIT ALUMINUM SIGNAGE WITH CONCEALED POST MOUNTING, BRUSHED CLEAR ANODIZED FINISH ON FACE AND RETURNS.
- RANGE HOOD, REFER TO MECHANICAL AND FOODSERVICE EQUIPMENT.
- NEW LOUVER CUSTOM FABRICATED TO FIT WITHIN EXISTING HOLLOW METAL FRAME.
- AIR CURTAIN, CENTERED OVER OPENING, WALL-MOUNTED USING KEYHOLES INTEGRAL TO UNIT PER MANUFACTURER'S INSTALLATION INSTRUCTIONS. SIZE UNIT TO FIT EXISTING DOOR AND FRAME. DRILL MOUNTING HOLES INTO BRICK ON EITHER SIDE OF HOLLOW METAL DOOR FRAME. REFER TO FOODSERVICE EQUIPMENT SPECIFICATIONS ITEM 101 FOR UNIT BASIS OF DESIGN.

RCP LEGEND

- AREAS NOT IN SCOPE
- GYPSUM CEILING ON METAL STUDS (CL-1)
- 2X2 ACOUSTICAL PANEL CEILING (CL-2)
*MOISTURE RESISTANT WHERE DESIGNATED CL-2M
- 2X2 TECTUM CEILING (CL-3) COLOR 1
- 2X2 TECTUM CEILING (CL-3) COLOR 2
- WOOD CEILING (CL-4)
- EXISTING PORTLAND CEMENT STUCCO CEILING
- RECESSED LINEAR LED LIGHT (TYPE 'B')
- LINEAR PENDANT DIRECT/INDIRECT (TYPE 'C')
- WALL-MOUNTED LINEAR LIGHT (TYPE 'D')
- RECESSED LINEAR LED LIGHT (TYPE 'E')
- SURFACE-MOUNTED LINEAR LED LIGHT (TYPE 'F')
- 6" RECESSED CAN LIGHT (TYPE 'H')
- HIGH CRI LIGHT - IN WOOD GRILLE (TYPE 'J')
- INDUSTRIAL STRIP LIGHT (TYPE 'K')
- DECORATIVE PENDANT LIGHT (TYPE 'P1')
- DECORATIVE PENDANT LIGHT (TYPE 'P2')
- 2X2 RECESSED TROFFER LIGHT (TYPE 'V')
- EDGE-LIT EXIT SIGN (TYPE 'X')
- SUPPLY DIFFUSER (2X2 TYPICAL)
- RETURN GRILLE (2X2 TYPICAL)
- LINEAR SUPPLY / RETURN (4" TYPICAL)
- RECESSED CEILING SPEAKER; REFER TO AV
- CEILING ACCESS PANEL; REFER TO C2/A500
- VACANCY SENSOR; REFER TO ELECTRICAL
- OCCUPANCY SENSOR; REFER TO ELECTRICAL



KEY PLAN



TREANOR

2024 EIT, No. 200
Dallas, TX 75201
Office: 214.310.1018
www.treanorll.com

UNIVERSITY OF NORTH TEXAS

KERR HALL DINING RENOVATION

1413 West Maple St
Denton, TX 76201



This drawing is an instrument of service and shall remain the property of Treanor. The drawing and the concepts and ideas contained herein shall not be used, reproduced, revised, or imitated without the written approval of Treanor.

Issue: ISSUE FOR CONSTRUCTION

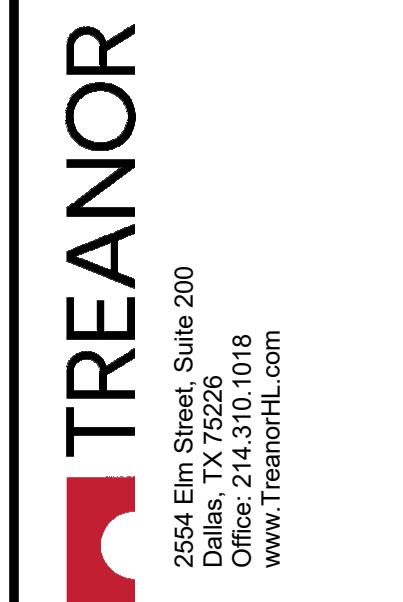
Date: JANUARY 30, 2025

REVISIONS		
NO	DESCRIPTION	DATE
1	ADDENDUM 2	05.23.25

A151

REFLECTED CEILING
PLAN (KITCHEN &
DINING)

TreanorHLL NO. HE0569 2302 01



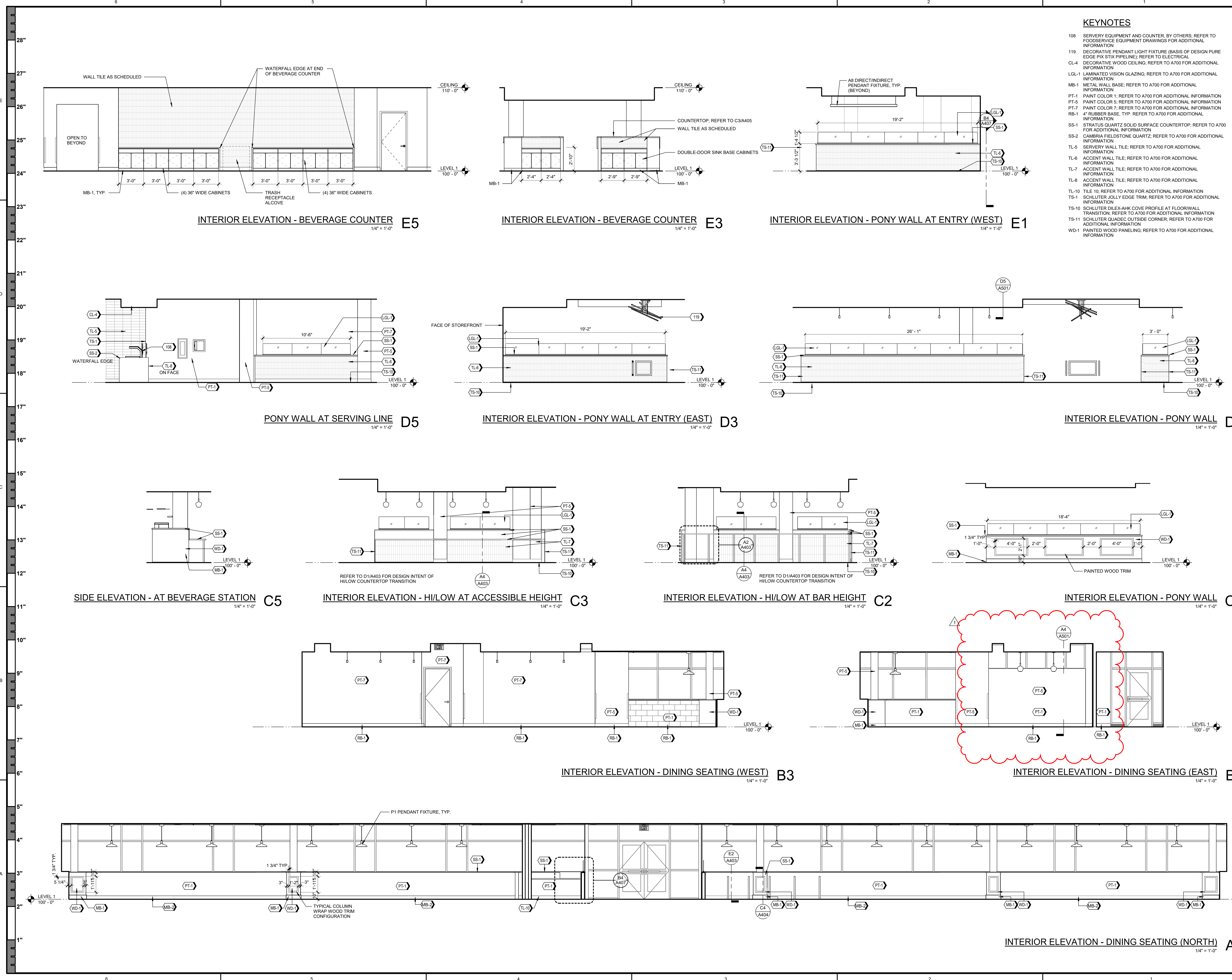
Issue: ISSUE
CONSTRUCT

Date: JANUARY 30,

A407

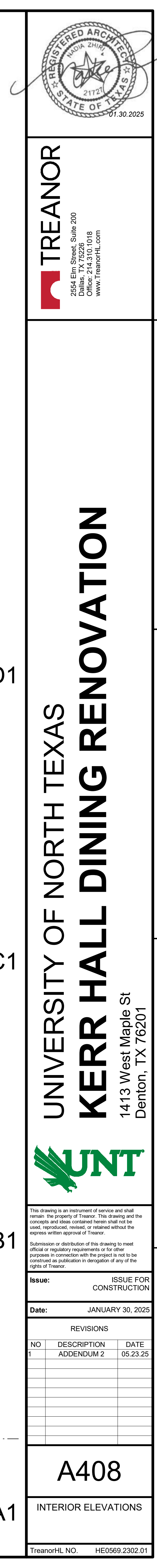
TreanorHL NO. HE0569,230



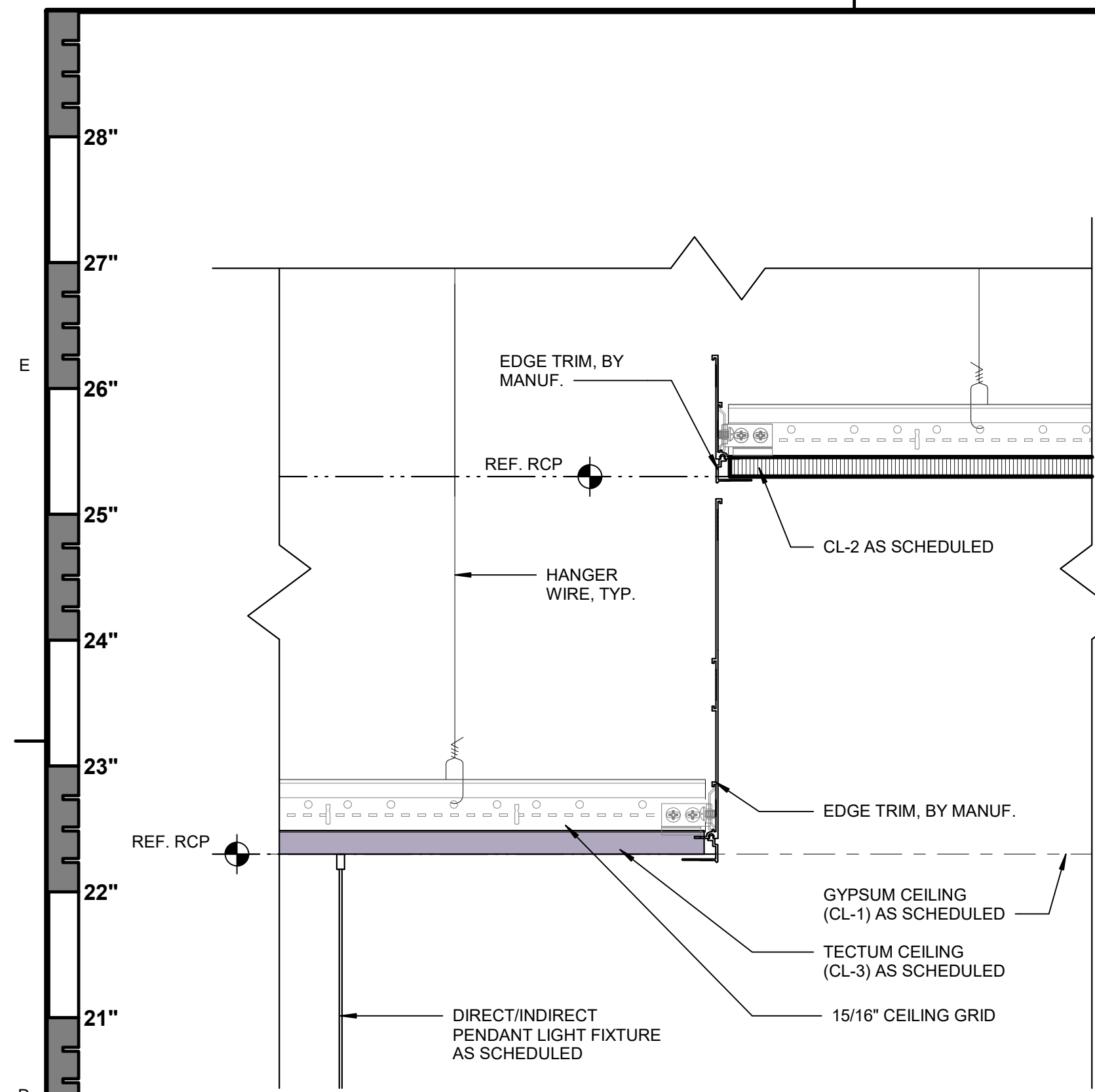


KEYNOTES

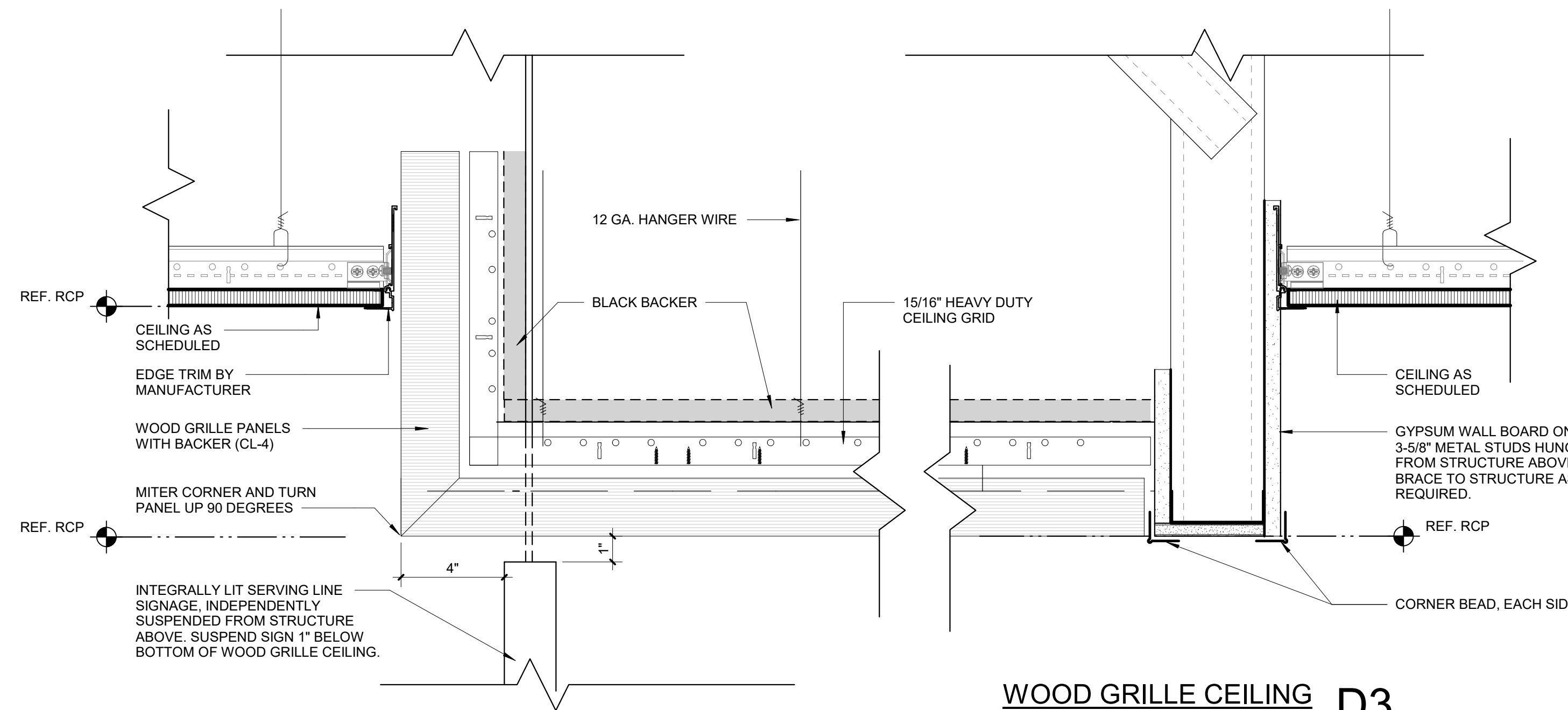
- 108 SERVICE EQUIPMENT AND COUNTER, BY OTHERS; REFER TO FOODSERVICE EQUIPMENT DRAWINGS FOR ADDITIONAL INFORMATION
- 119 DECORATIVE PENDANT LIGHT FIXTURE (BASIS OF DESIGN PURE GLASS PIVOT PIPELINE); REFER TO ELECTRICAL
- CL-4 DECORATIVE WOOD CEILING, REFER TO A700 FOR ADDITIONAL INFORMATION
- LGL-1 LAMINATED VISION GLAZING, REFER TO A700 FOR ADDITIONAL INFORMATION
- MB-1 METAL WALL BASE, REFER TO A700 FOR ADDITIONAL INFORMATION
- PT-1 PAINT COLOR 1; REFER TO A700 FOR ADDITIONAL INFORMATION
- PT-2 PAINT COLOR 5; REFER TO A700 FOR ADDITIONAL INFORMATION
- PT-7 PAINT COLOR 7; REFER TO A700 FOR ADDITIONAL INFORMATION
- RB-1 RUBBER BASE, TYP. REFER TO A700 FOR ADDITIONAL INFORMATION
- SS-1 SOLID QUARTZ SOLID SURFACE COUNTERTOP, REFER TO A700 FOR ADDITIONAL INFORMATION
- SS-2 CAMBRIA FIELDSTONE QUARTZ, REFER TO A700 FOR ADDITIONAL INFORMATION
- TL-5 ACENT WALL TILE, REFER TO A700 FOR ADDITIONAL INFORMATION
- TL-6 ACENT WALL TILE, REFER TO A700 FOR ADDITIONAL INFORMATION
- TL-7 ACENT WALL TILE, REFER TO A700 FOR ADDITIONAL INFORMATION
- TL-8 ACENT WALL TILE, REFER TO A700 FOR ADDITIONAL INFORMATION
- TL-10 TILE TO A700 FOR ADDITIONAL INFORMATION
- TS-1 SCHLUTER JOLLY EDGE TRIM; REFER TO A700 FOR ADDITIONAL INFORMATION
- TS-10 SCHLUTER DILEX-AOK COPE PROFILE AT FLOORWALL TRANSITION, REFER TO A700 FOR ADDITIONAL INFORMATION
- TS-11 SCHLUTER QUADED OUTSIDE CORNER, REFER TO A700 FOR ADDITIONAL INFORMATION
- WD-1 PAINTED WOOD PANELING, REFER TO A700 FOR ADDITIONAL INFORMATION



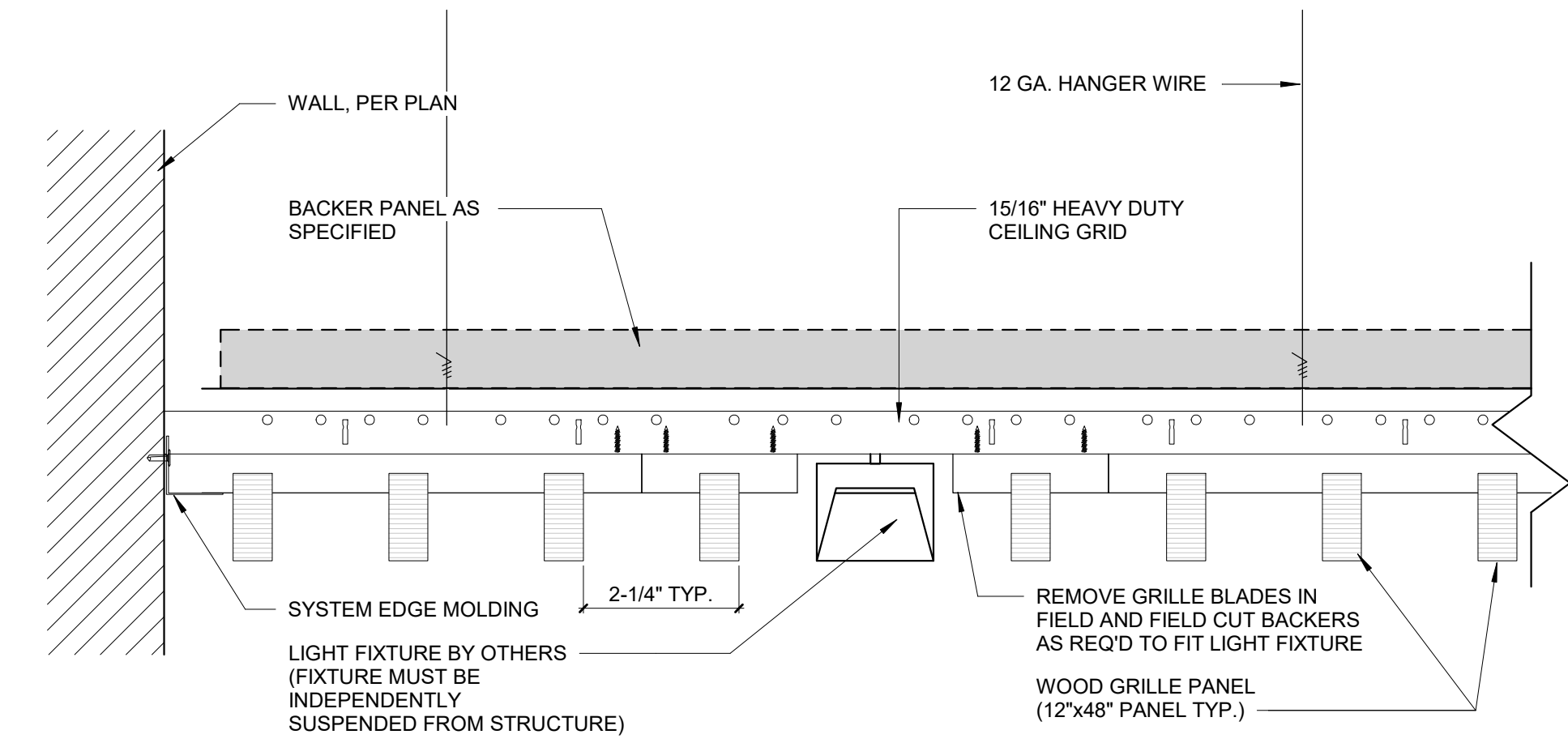
5/23/2025 2:05:48 PM Autodesk Docs\\HE0569.2302.01 UNT Kerr Hall Interior Renovation\\R23_KERR-HALL-ONNING_ARCH.rvt



TECTUM CLOUD (CL-3) PERIMETER DETAIL, TYP. D5
3" = 1'-0"

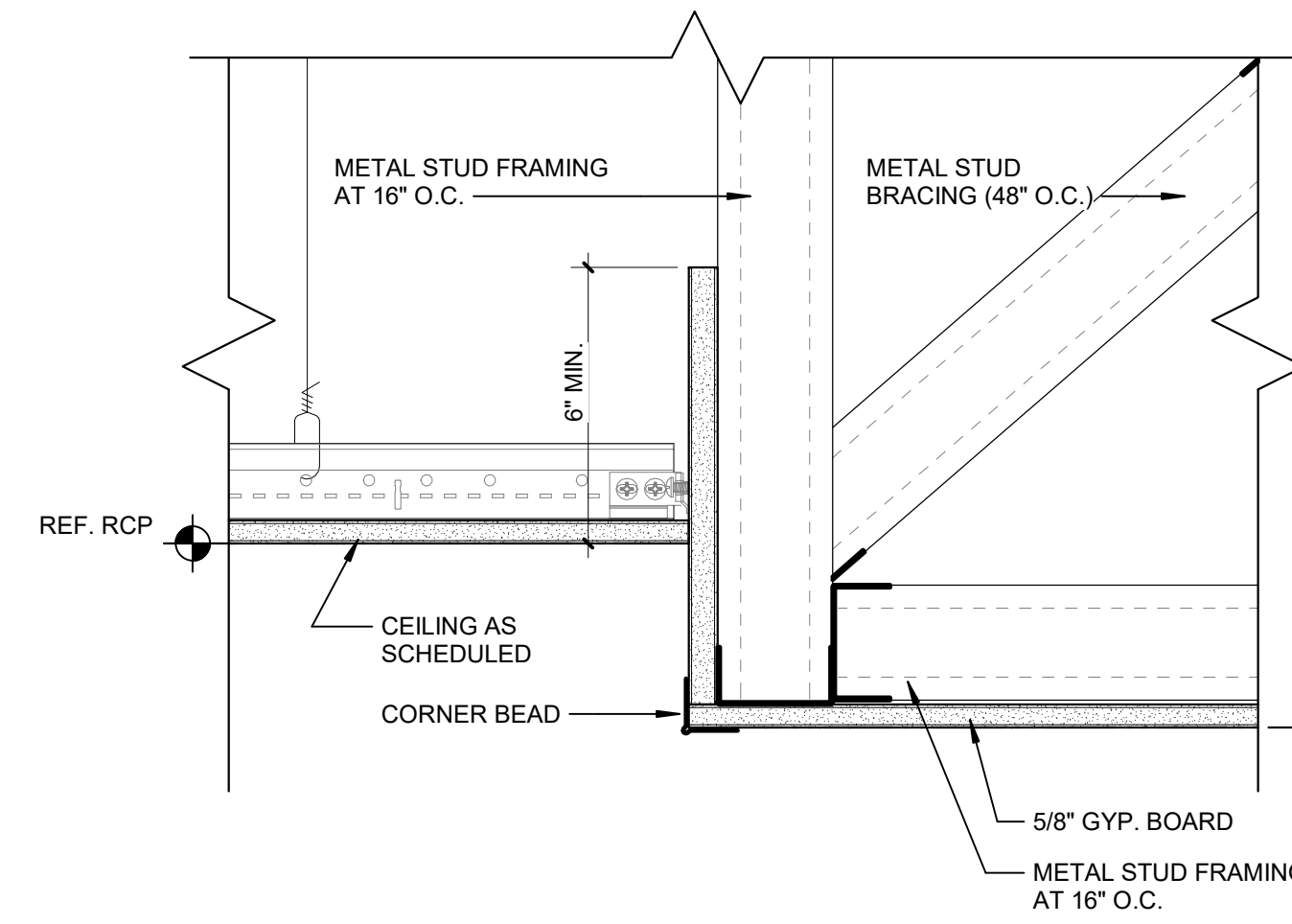


WOOD GRILLE CEILING D3
3" = 1'-0"

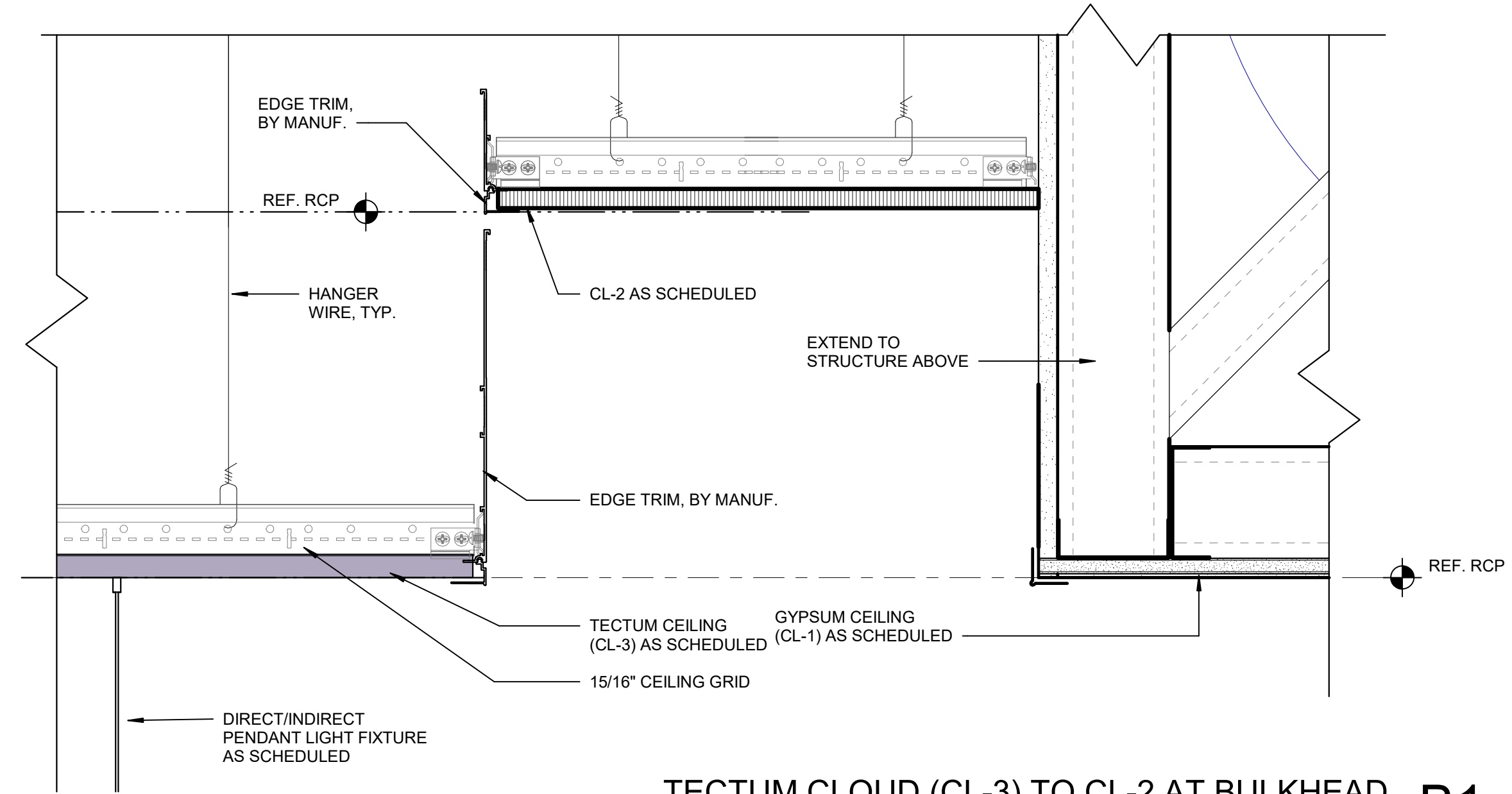


WOOD GRILLE CEILING (CL-4), TYP. D1
3" = 1'-0"

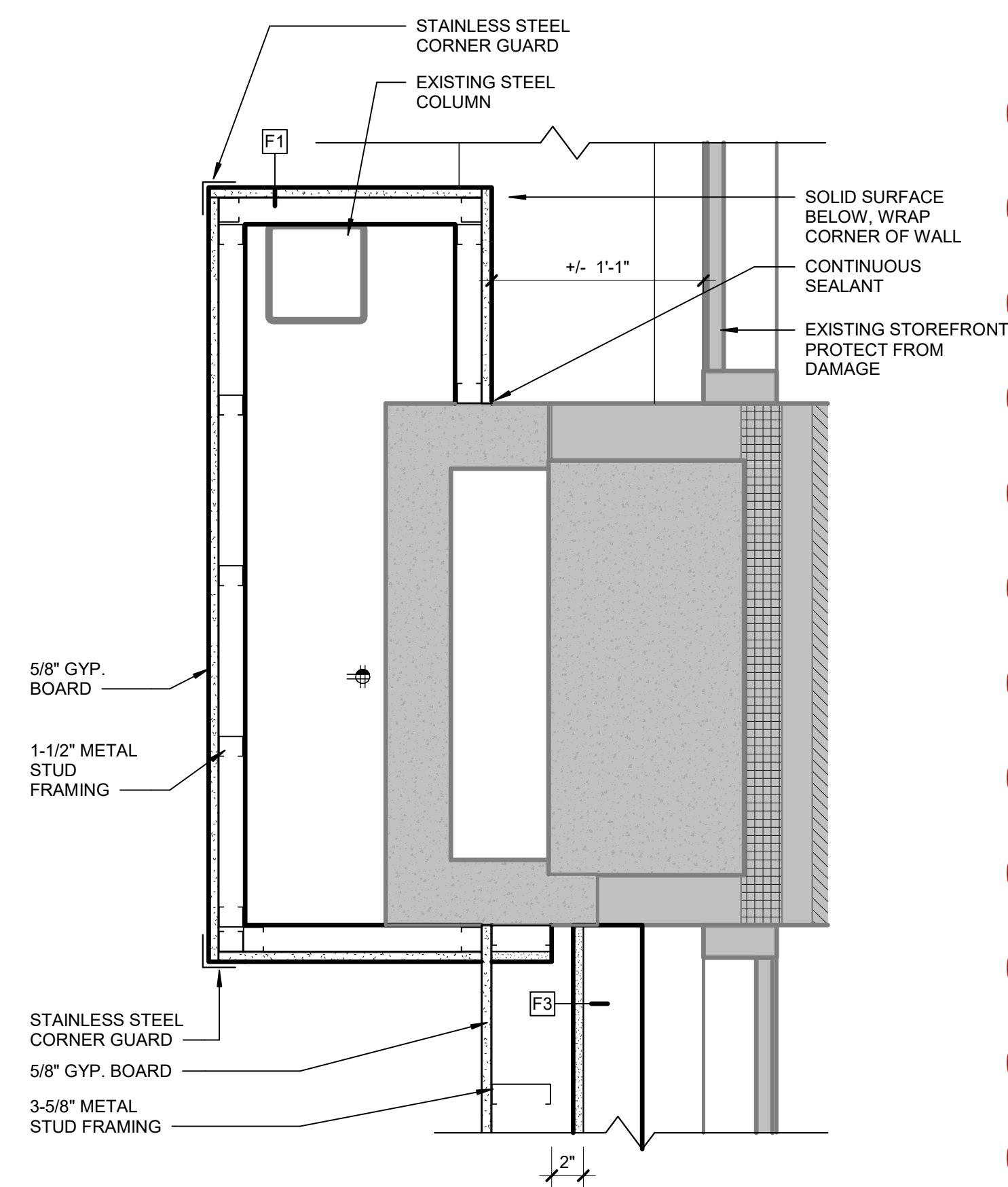
BS/A501 HAS BEEN
REMOVED FROM
THE PROJECT



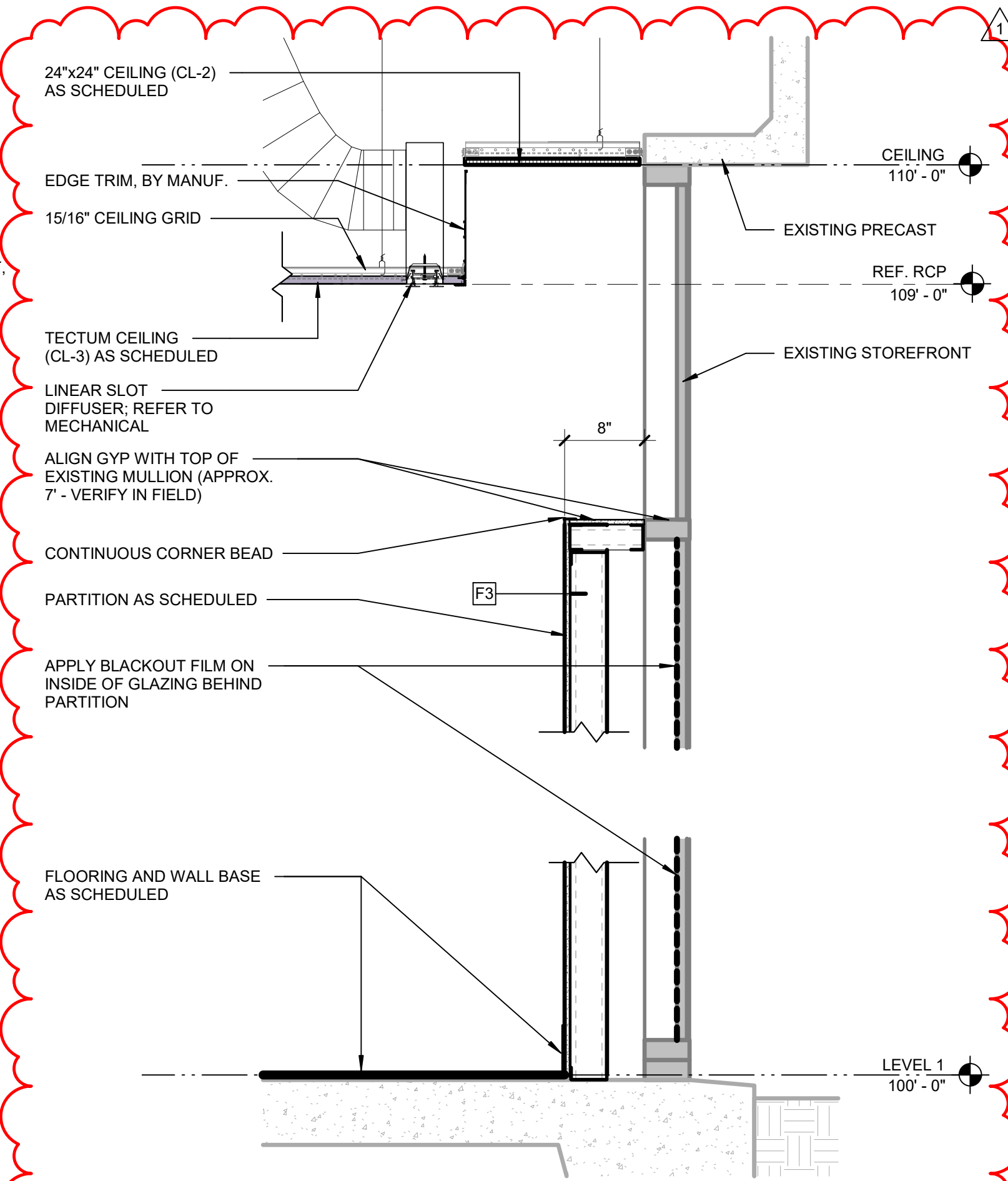
SUSPENDED GYPSUM BULKHEAD B3
3" = 1'-0"



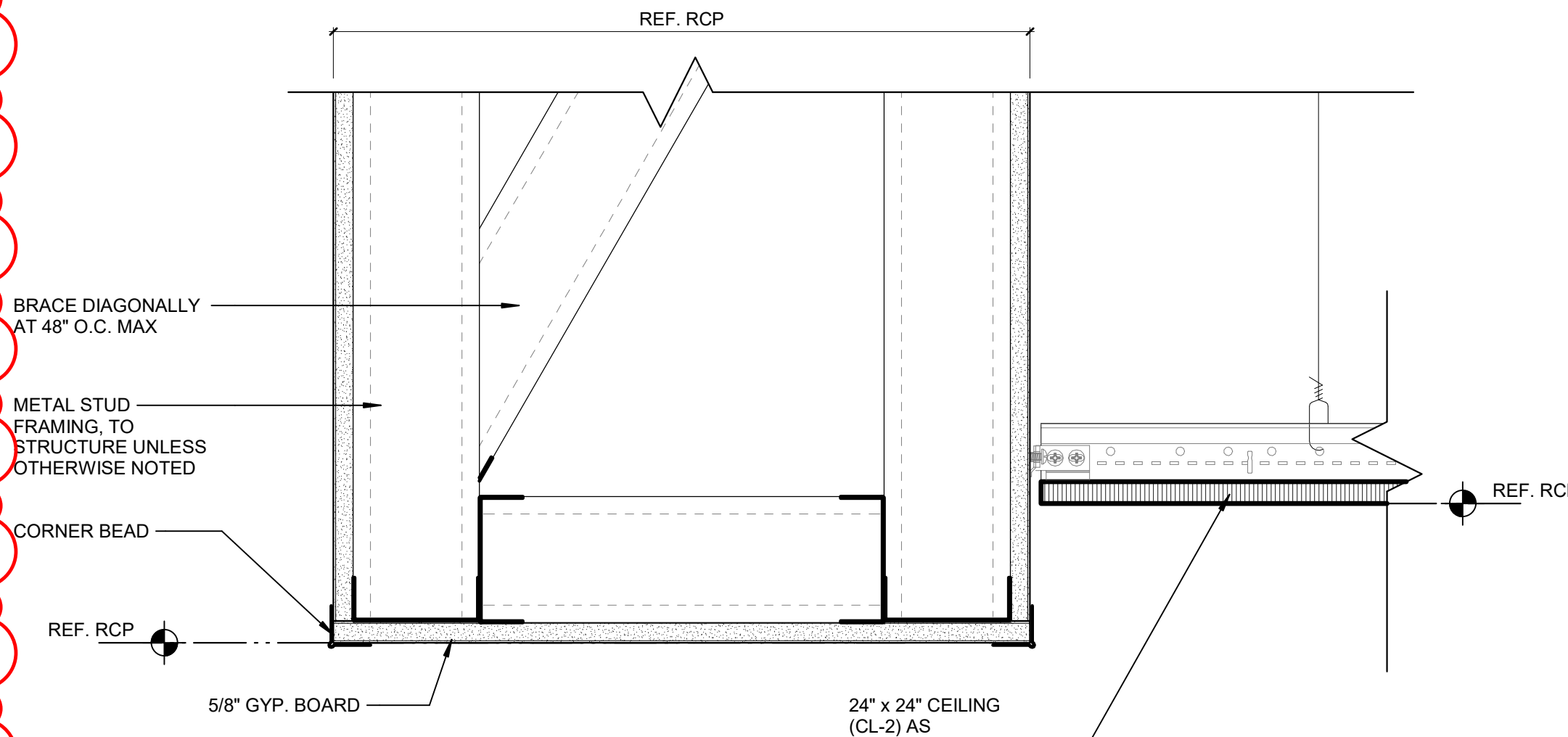
TECTUM CLOUD (CL-3) TO CL-2 AT BULKHEAD B1
3" = 1'-0"



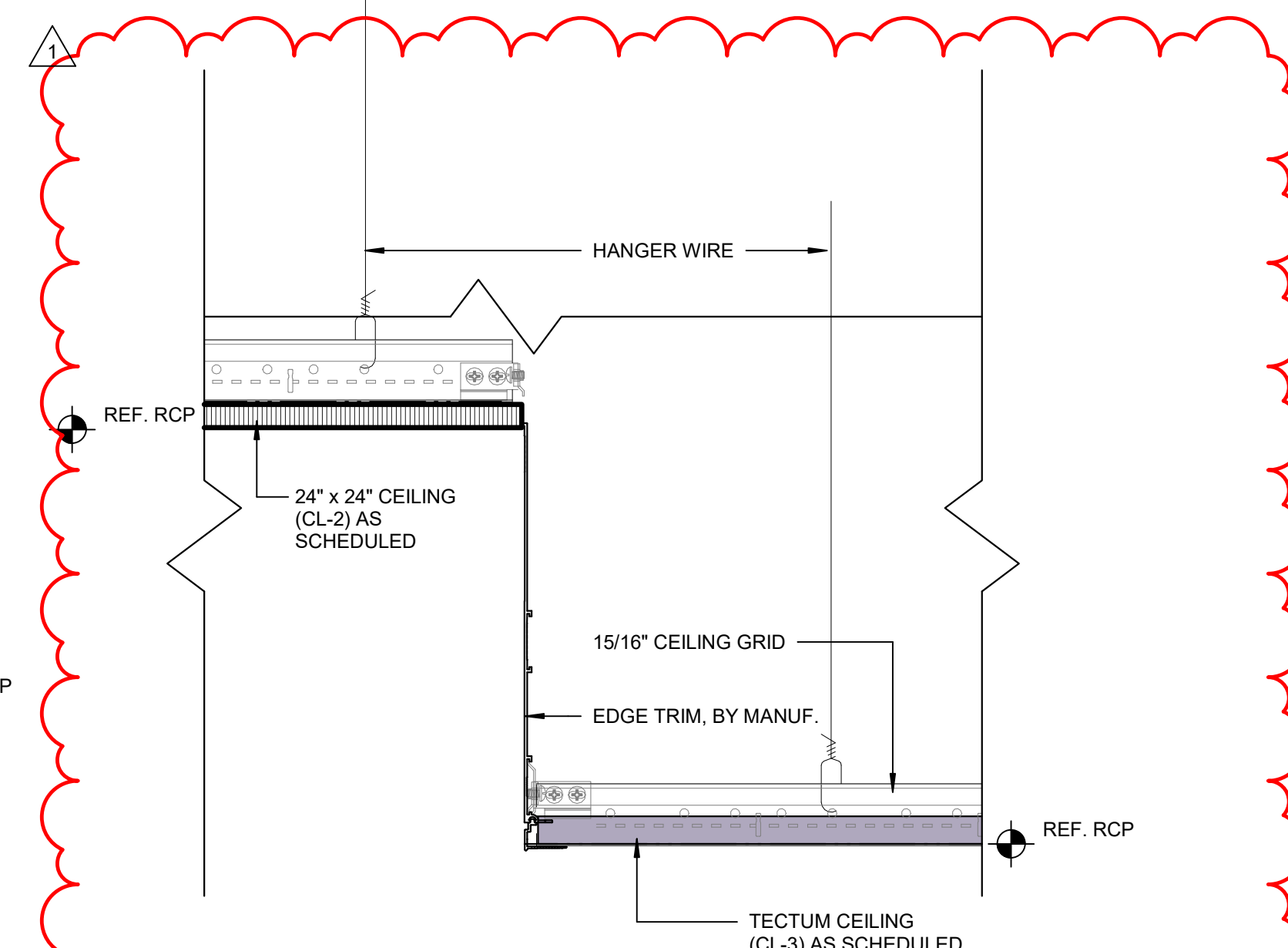
NEW WALL TO EXISTING WALL TRANSITION A6
1 1/2" = 1'-0"



SECTION DETAIL AT EXISTING SIDE GLAZING A4
1" = 1'-0"



CL-2 AT GYP SOFFIT A3
3" = 1'-0"



CL-2 AT TECTUM CLOUD (CL-3) A1
3" = 1'-0"



TREANOR
2554 Elm Street, Suite 200
Dallas, TX 75226
Office: 214.310.1018
www.treanorll.com

UNIVERSITY OF NORTH TEXAS
KERR HALL DINING RENOVATION
1413 West Maple St
Denton, TX 76201



This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the contents and data contained herein shall not be reproduced, revised, or altered without the written approval of Treanor.

Issue: ISSUE FOR CONSTRUCTION

Date: JANUARY 30, 2025

REVISIONS		
NO	DESCRIPTION	DATE
1	ADDENDUM 2	05.23.25

A501

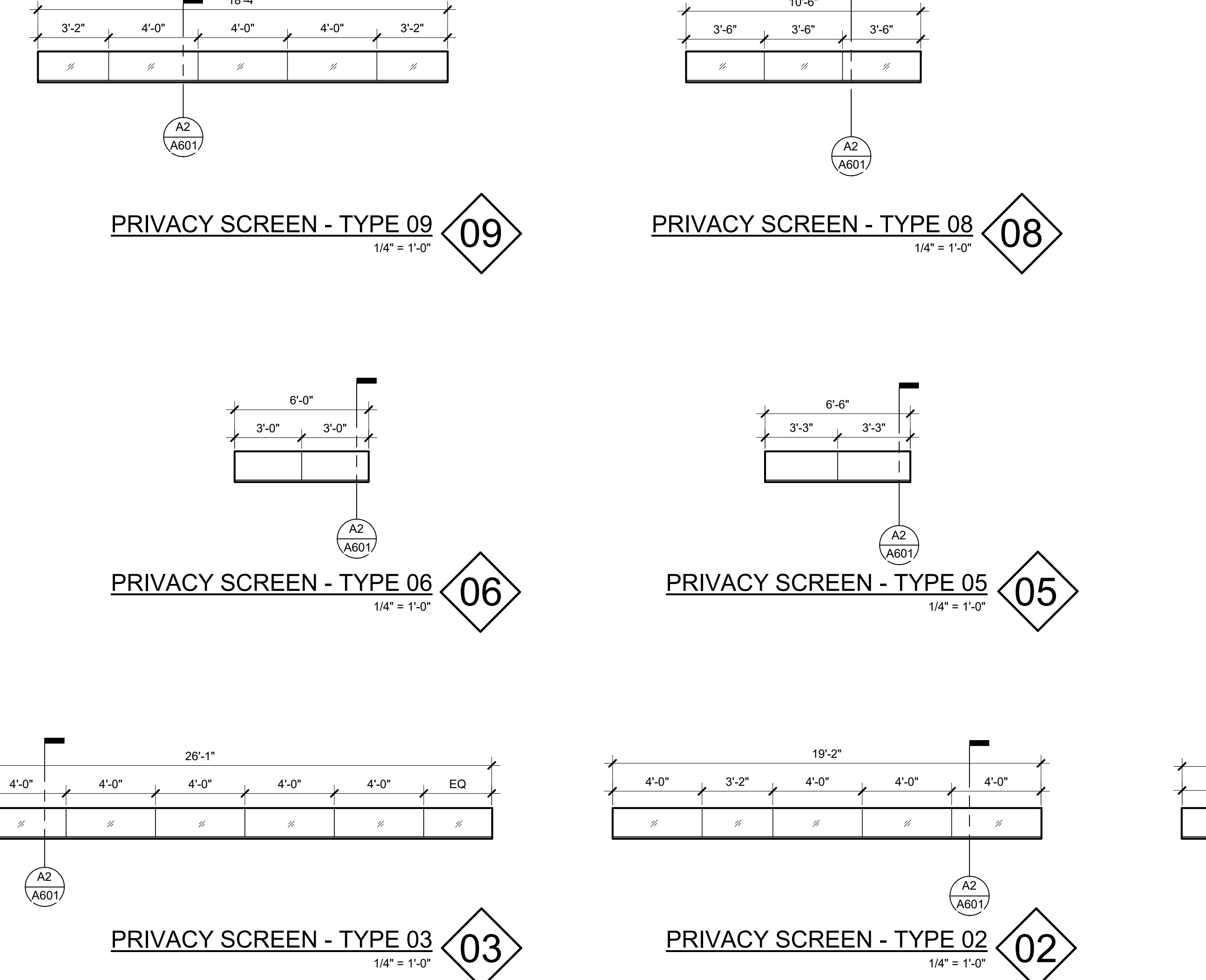
INTERIOR DETAILS

TreanorHL NO. HE0569.2302.01

UNIVERSITY OF NORTH TEXAS
KERR HALL DINING RENOVATION
1413 West Maple St
Denton, TX 76201



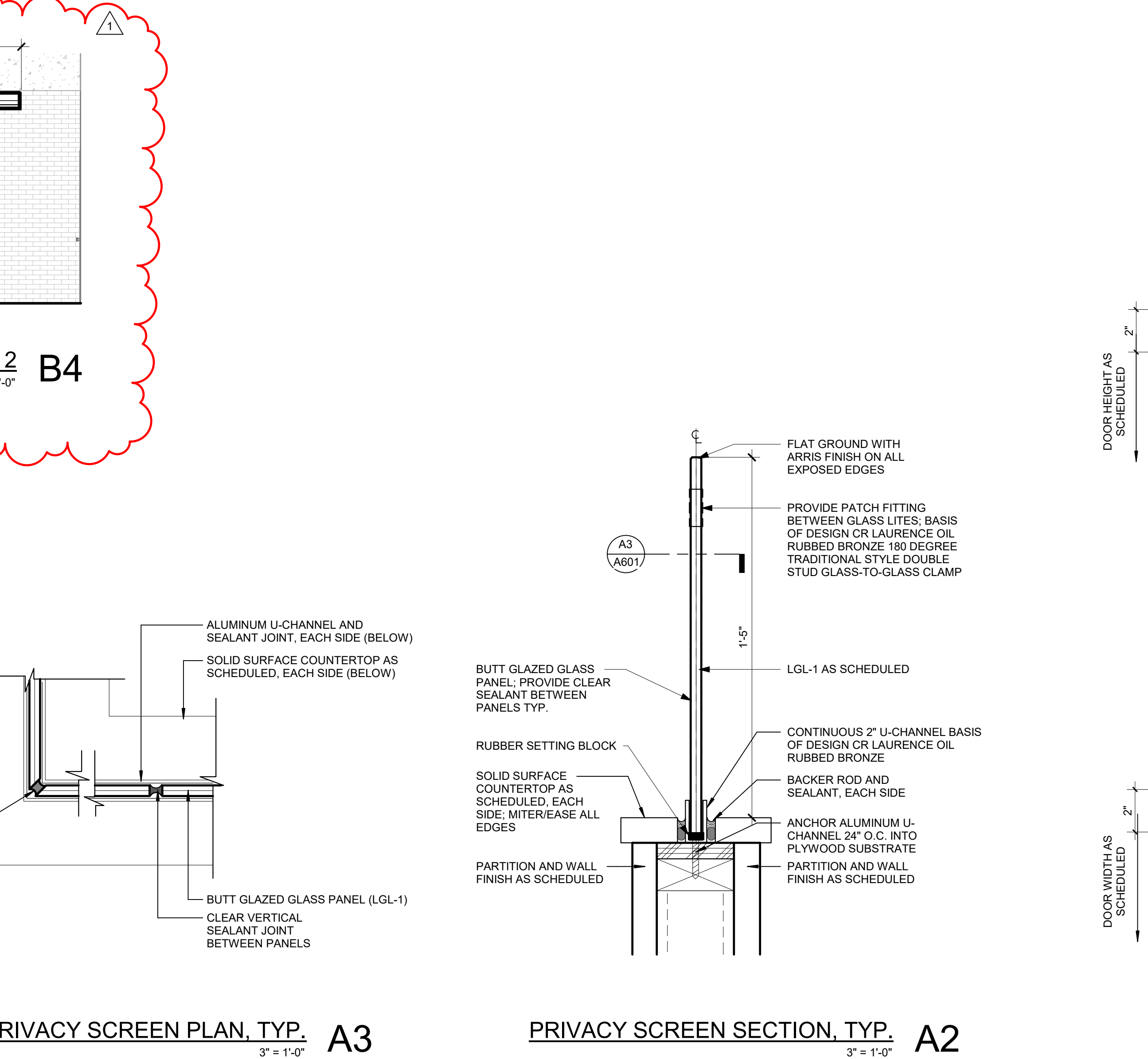
Treanor HL NO. HE0569.2302.0



A cross-sectional diagram of a door assembly. The diagram shows a door with a box beam header and hollow metal frame. The door is composed of several layers: a partition, wall tiles, sound attenuation blankets, and a box beam header. The diagram is labeled with various components and their scheduling status:

- PARTITION AS SCHEDULED
- WALL TILE WHERE SCHEDULED; SHOWN DASHED FOR CLARITY
- SOUND ATTENUATION BLANKETS AS SCHEDULED
- BOX BEAM HEADER
- HOLLOW METAL FRAME
- DOOR AS SCHEDULED

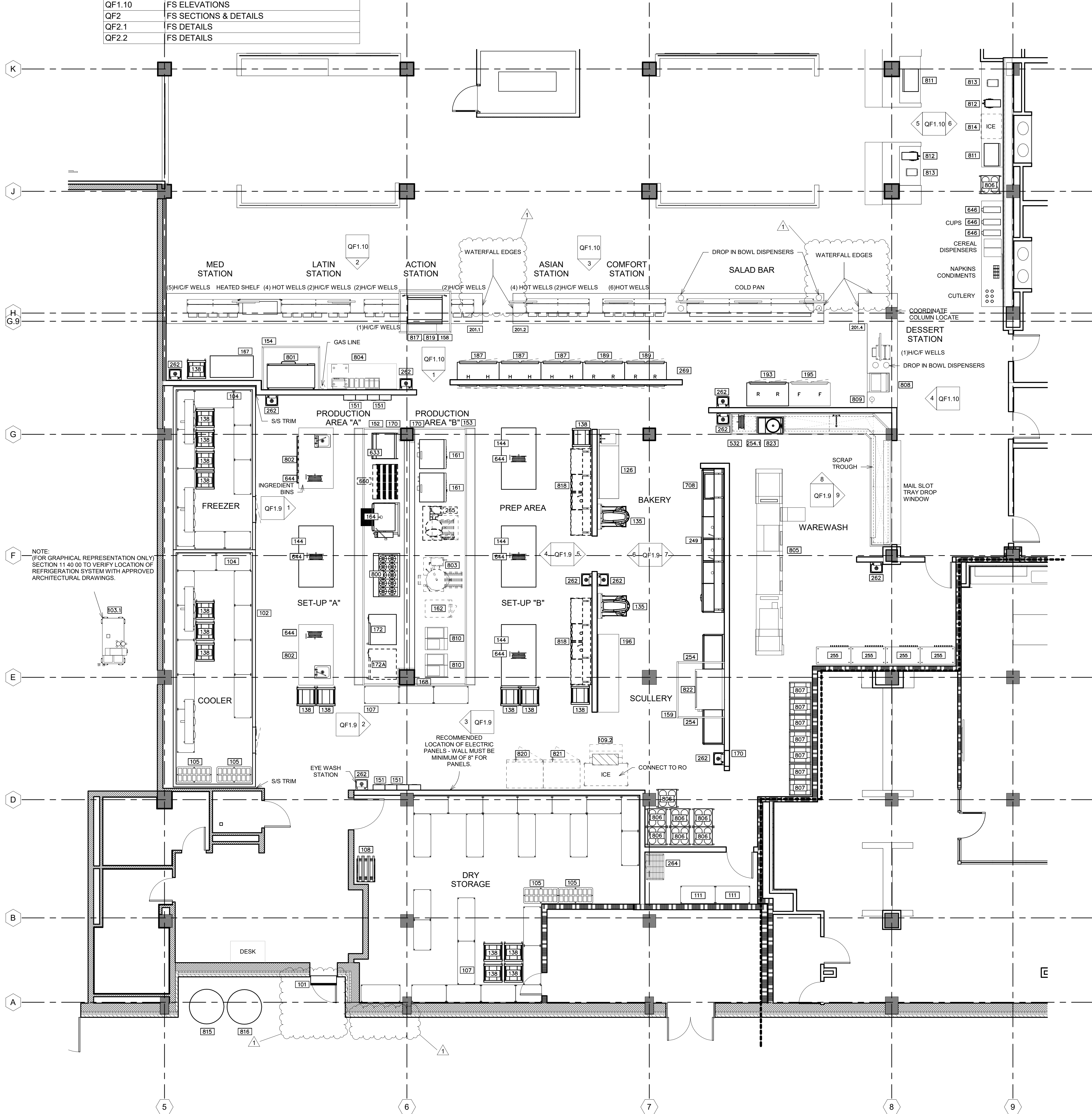
The diagram also includes dimension lines indicating a width of 2' on both sides of the door frame.



Treanor HL NO. HE0569.2302.0

5/22/2025 6:02:25 AM Autodesk Docs\\HE0569.2302.01 UNT Kerr Hall Interior Renovation\\R23_KERR-HALL-ONLINE_FDP.rvt

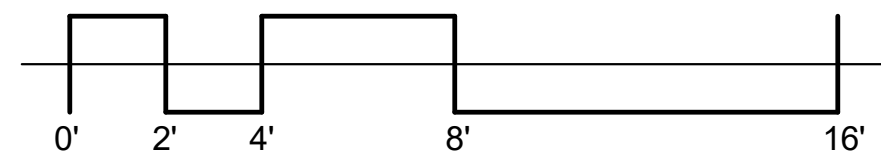
FOOD SERVICE DRAWING INDEX	
FDP SHEET NUMBER	FDP SHEET NAME
QF1	FS GENERAL COORDINATION NOTES
QF1.0	FS EQUIPMENT PLAN
QF1.1	FS FACILITY MODEL
QF1.2	FS EQUIPMENT MODEL
QF1.3	FS SPECIAL CONDITIONS & MECHANICAL PLAN
QF1.4	FS PLUMBING PLAN
QF1.5	FS ELECTRICAL PLAN
QF1.5.1	FS CONSTRUCTION DETAILS
QF1.6	FS EXHAUST HOODS
QF1.7	FS EXHAUST HOODS
QF1.8	FS CONDENSING UNITS
QF1.9	FS ELEVATIONS
QF1.10	FS ELEVATIONS
QF2	FS SECTIONS & DETAILS
QF2.1	FS DETAILS
QF2.2	FS DETAILS



FOOD SERVICE EQUIPMENT SCHEDULE - KITCHEN			
REFER TO SHEET QF1 FOR GENERAL CONTRACTOR & HEALTH DEPARTMENT COORDINATION NOTES			
FDP ITEM	FDP QTY	FDP DESCRIPTION	FDP REMARKS
101	1	AIR SCREEN	
102	1	COLD STORAGE ASSEMBLY	
103.1	1	COLD STORAGE REFRIGERATION SYSTEM	VERIFY LOCATION
104	2	COLD STORAGE SHELVING	OWNER FURNISHED
105	4	DUNNAGE RACK	OWNER FURNISHED
107	2	DRY STORAGE SHELVING	OWNER FURNISHED
108	1	CAN RACK	OWNER FURNISHED
109.2	1	ICE MACHINE	EXISTING / RELOCATE
111	2	CHEMICAL SHELF	OWNER FURNISHED
126	1	BACK COUNTER	
135	2	60 QUART MIXER	EXISTING / RELOCATE
138	18	PAN RACK	OWNER FURNISHED
144	4	WORKTABLE W/DBL BAR UT.RACK	
151	4	FIRE PROTECTION SYSTEM	
152	1	EXHAUST HOOD	
153	1	EXHAUST HOOD	
154	1	EXHAUST HOOD	
158	1	ISLAND EXHAUST HOOD	
159	1	CONDENSATE HOOD	
161	2	CONVECTION OVEN	
162	1	DBL CONVECTION STEAMER - GAS	EXISTING / RELOCATE
164	1	40 GAL. TILT BRAISING PAN-GAS MANUAL TILT	
167	1	MOBILE PIZZA CUTTING TABLE	
168	1	S/S WALL CAP	
170	3	S/S WALL PANEL	
172	1	COMBI OVEN	
172A	1	COMBI OVEN	EXISTING / RELOCATE
187	3	PASS-THRU HEATED CABINET- 2DR	
189	2	PASS-THRU REFRIGERATOR - 2DR	
193	1	REACH-IN REFRIGERATOR - 2DR	
195	1	REACH-IN FREEZER - 2DR	
196	1	BACK COUNTER	
201.1	1	HOT ACTION COUNTER	
201.2	1	HOT SERVICE COUNTER	
201.4	1	DESSERT COUNTER	
249	1	THREE COMPARTMENT SINK W/DISPOSER	
254	2	SOILED & CLEAN DISHTABLE	
254.1	1	MAIL SLOT DISHTABLE	
255	4	MOBILE DRYING RACK	
262	10	HAND SINK	
264	1	REVERSE OSMOSIS SYSTEM & RACK	
265	1	40 GAL. TILT KETTLE	EXISTING / RELOCATE
269	1	S/S CORNER GUARDS	
532	1	HOSE REEL	
633	1	GRIDDLE W/ STAND	
644	6	ELECTRIC CORD REEL	PROVIDED BY DIV. 26
646	3	CUP DISPENSER	OWNER FURNISHED
660	1	CHARBROILER	EXISTING / RELOCATE
708	1	SCRAP COLLECTOR	
800	1	10 BURNER RANGE	
801	1	DECK OVEN	
802	2	WORKTABLE W-SINK	
803	1	KETTLE 60 GALLON	EXISTING / RELOCATE
804	1	MARBLE TOP PIZZA PREP TABLE	
805	1	FLIGHT TYPE DISHMACHINE	
806	8	POKER CHIP DOLLY	OWNER FURNISHED
807	7	GLASS RACK DOLLY	OWNER FURNISHED
808	1	ICE CREAM DIPPING CABINET	
809	1	DIPPER WELL	
810	2	FRYER BATTERY	
811	2	BEVERAGE DISPENSER	PURVEYOR PROVIDED
812	2	TEA & COFFEE BREWER	PURVEYOR PROVIDED
813	2	JUICE DISPENSER	PURVEYOR PROVIDED
814	1	ICE MACHINE	EXISTING / RELOCATE
815	1	CO2 BULK STORAGE TANK	PURVEYOR PROVIDED / PURVEYOR INSTALLED
816	1	OIL RECYCLE TANK	PURVEYOR PROVIDED / PURVEYOR INSTALLED
817	1	REFRIGERATED CHEF'S BASE	
818	2	POWER SOAK SINK	EXISTING / RELOCATE
819	1	COUNTER TOP GRIDDLE	
820	1	BLAST CHILLER	EXISTING / RELOCATE
821	1	BLAST CHILLER	
822	1	POT & PAN WASHER	EXISTING / RELOCATE
823	1	SCRAP COLLECTOR	

ADDENDUM 2 REVISIONS ON THIS SHEET

- ADDED WATERFALL EDGES TO SERVING COUNTERS
- REMOVED CANOPY AT RECEIVING DOOR
- REMOVED HOSE BIBB AT LOADING DOCK
- REVISED SIZE OF AIR SCREEN AT RECEIVING DOOR



REGISTERED ARCHITECT
STATE OF TEXAS
21721

05.23.2025

TREANOR

2624 Elm Street, Suite 200
Dallas, TX 75226
Office: 214.310.1018
www.treanorllc.com

UNIVERSITY OF NORTH TEXAS

KERR HALL INTERIOR RENOVATION

1413 West Maple St
Denton, TX 76201

UNT

This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the concepts and ideas contained herein shall not be used, reproduced, copied, or otherwise disclosed without the express written approval of Treanor.

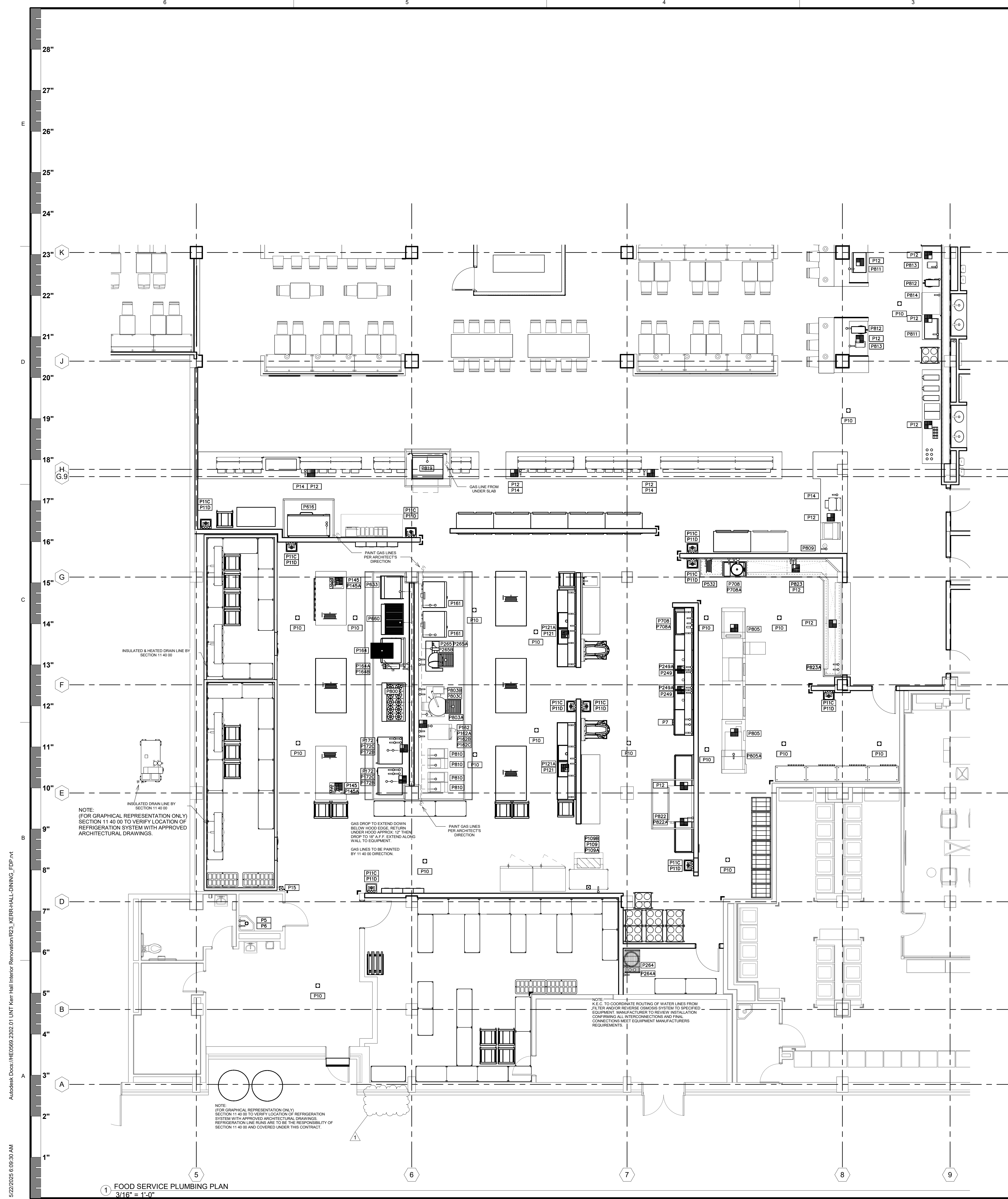
Issue: ISSUE FOR CONSTRUCTION
Date: APRIL 08, 2025

REVISIONS
NO DESCRIPTION DATE
1 ADDENDUM 2 05.23.25

QF1.0

FS EQUIPMENT PLAN

Treanor|HL NO. HE0569.2302.01

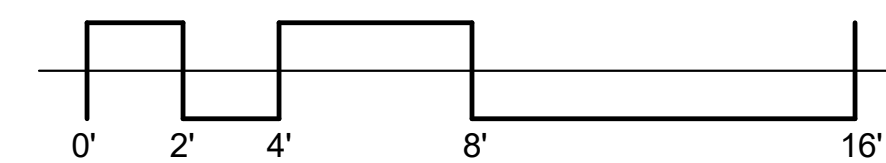


FOOD SERVICE PLUMBING SCHEDULE						
REFER TO SHEET QF1 FOR PLUMBING COORDINATION NOTES						
FDP PNO	FDP PSIZE	FDP PCONN	FDP PSERVICE TO	FDP PLOC	FDP PAFF	FDP PREMARKS
P5	3/4"	H & C WATER	JANITOR SINK	WALL	48"	BTC
P6	4"	FLOOR DRAIN	JANITOR SINK	FLOOR	VERIFY	BTC
P7	3/4"	H & C WATER	HOSE BIBB	WALL	18"	BTC:
P10	VERIFY	FLOOR DRAIN	GENERAL AREA DRAIN	FLOOR	VERIFY	LOCATE PER ENGINEER'S DRAWING
P11C	1/2"	H & C WATER	FAUCET	WALL	18"	FURNISHED & INSTALLED BY DIV. 22
P11D	1 1/2"	DIRECT DRAIN	HAND SINK	WALL	15"	FURNISHED & INSTALLED BY DIV. 22
P12	12" SQ.	FLOOR SINK	EQUIPMENT	FLOOR	0"	3/4 GRATE
P14	1/2"	COLD WATER	FILL FAUCET	FLOOR	6"	BTC: S/S FLEX HOSE TO FILL FAUCET
P15	4"	FLOOR DRAIN	FUNNEL FLOOR DRAIN	FLOOR	0"	---
P109	3/4"	COLD WATER	WATER FILTER/ ICE	WALL	60"	BTC
P109A	12" SQ.	FLOOR DRAIN	ICE MACHINE	FLOOR	0"	3/4 GRATE
P109B	3"	HUB DRAIN	TRENCH LINER	FLOOR	-9"	BTC, CRITICAL LOCATION
P121	3/4"	H & C WATER	FAUCET	WALL	13"	BTC
P121A	12" SQ.	FLOOR SINK	SINK	FLOOR	0"	3/4 GRATE
P145	3/4"	H & C WATER	FAUCET	FLOOR	10"	BTC
P145A	12" SQ.	FLOOR SINK	SINK	FLOOR	0"	3/4 GRATE
P161	(2/3)4"	NATURAL GAS	CONVECTION OVEN	WALL	18"/36"	BTC: 60 MBTU/HR EACH
P162	12" SQ.	FLOOR SINK	CONVECTION STEAMER	FLOOR	0"	3/4 GRATE
P162A	(2) 3/4"	COLD WATER	CONVECTION STEAMER	WALL	18"/48"	BTC: INTERCONNECT THRU WATER FILTER
P162B	(2) 3/4"	COLD WATER	CONVECTION STEAMER	WALL	15"/45"	BTC:
P162C	(2) 3/4"	NATURAL GAS	CONVECTION STEAMER	WALL	24" / 60"	BTC: 72 MBTU/HR EA.
P164	4"	HUB DRAIN	TRENCH LINER	FLOOR	-9"	BTC: CRITICAL LOCATION
P164A	3/4"	NATURAL GAS	TILT BRAISING PAN	WALL	18"	BTC: RE: NOTE #3 & #9 - 144 MBTU/HR
P164B	3/4"	H & C WATER	TILT BRAISING PAN	WALL	36"	BTC:
P172	(2/3)4"	COLD WATER	COMBI OVEN	WALL	24"/48"	BTC: INTERCONNECT THRU FILTERS
P172B	12" SQ.	FLOOR SINK	EQUIPMENT	FLOOR	0"	3/4 GRATE
P172C	(2/3)4"	NATURAL GAS	COMBI OVEN	WALL	18"/36"	BTC: 98 MBTU/HR EACH
P249	3/4"	H & C WATER	FAUCET	WALL	13"	BTC:
P249A	12" SQ.	FLOOR SINK	SINK	FLOOR	0"	THREE QUARTER GRATE
P264	3/4"	INCOMING COLD WATER	REVERSE OSMOSIS SYSTEM	WALL	90"	BTC
P264A	3/4"	OUTGOING COLD WATER	RO TANK/REVERSE OSMOSIS SYSTEM	WALL	48"	BTC; INTERCONNECT TO EQUIPMENT
P265	4"	HUB DRAIN	KETTLE TRENCH LINER	FLOOR	-9"	BTC: CRITICAL LOCATION
P265A	3/4"	H & C WATER	KETTLE	WALL	13"	BTC
P265B	3/4"	NATURAL GAS	KETTLE	WALL	18"	BTC: 100MBTU/HR
P532	3/4"	H & C WATER	EQUIPMENT	WALL	18"	BTC: RE: NOTE #3 - COORDINATE INSTALLATION W/ MANUFACTURE'S REQUIREMENTS.
P616	(2/3)4"	NATURAL GAS	DECK OVEN	WALL	18"/36"	BTC: 70MBTU/HR EACH
P633	3/4"	NATURAL GAS	EQUIPMENT	WALL	18"	BTC: 130MBTU/HR
P660	3/4"	NATURAL GAS	CHARBROILER	WALL	18"	BTC: 116 MBTU/HR
P708	3/4"	H & C WATER	SCRAP COLLECTOR	WALL	18"	BTC
P708A	2"	DIRECT DRAIN	SCRAP COLLECTOR	WALL	4"	BTC
P800	3/4"	NATURAL GAS	RANGE / GRIDDLE	WALL	18"	BTC: 270 MBTU/HR
P803A	3/4"	NATURAL GAS	KETTLE 60 GALLON	WALL	18"	BTC: 150 MBTU/HR
P803B	3/4"	HOT & COLD WATER	KETTLE	WALL	24"	<varies>
P803C	4"	HUB DRAIN	TRENCH LINER	FLOOR	-9"	BTC, CRITICAL LOCATION
P805	12"	FLOOR SINK	FLIGHTTYPE DISHMACHINE	FLOOR	0"	BTC:
P805A	12"	COLD WATER	FLIGHTTYPE DISHMACHINE	FLOOR	0"	BTC: THRU FLITER TO BOOSTER HEATER DISHMACHINE - MIN: 140F:
P809	3/4"	HOT WATER	DIPPER WELL	FLOOR	18"	---
P810	3/4"	NATURAL GAS	FRYER	WALL	24"	BTC: 72.5 MBTUH
P811	3/4"	COD WATER	BEVERAGE DISPENSER	WALL	18"	BTC:
P812	1/2"	COLD WATER	TEA/COFFEE BREWER	WALL	18"	BTC:
P813	3/4"	COLD WATER	JUICE DISPENSER	WALL	18"	BTC:
P814	3/4"	COD WATER	ICE MACHINE	WALL	18"	BTC
P819	3/4"	NATURAL GAS	GAS GRIDDLE	FLOOR	18"	BTC:120MBTU/HR
P822	12"	COLD WATER	POT & PAN WASHER	WALL	24"	BTC: THRU WATER SOFTENER TO DISHMACHINE - MIN: 140F:
P822A	12" SQ.	FLOOR SINK	POT & PAN WASHER	FLOOR	0"	BTC
P823	3/4"	H & C WATER	FAUCET	WALL	13"	BTC: RE: NOTE #3
P823A	3/4"	H & C WATER	TROUGH MIXING VALVE	WALL	13"	BTC:

ADDENDUM 2 REVISIONS ON THIS SHEET

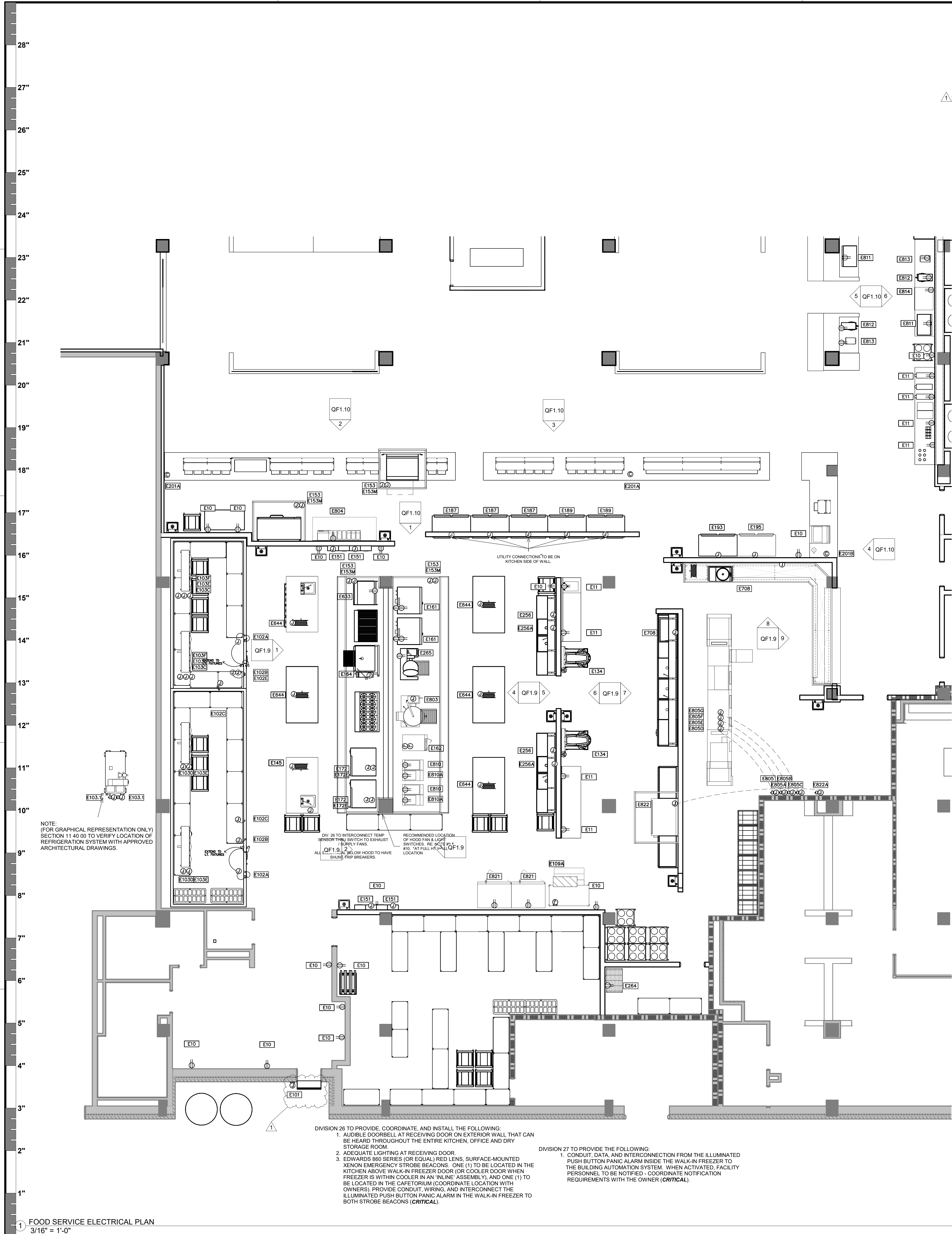
- REMOVED HOSE BIBB PLUMBING AT LOADING DOCK

○	HW	HOT WATER	☒	FFD	FUNNEL FLOOR DRAIN
○	CW	COLD WATER	☒	EVF	EXHAUST VENT CONNECTION
○	HTW	180 F HOT WATER	☒	SVF	SUPPLY VENT CONNECTION
○		CHILLED WATER	☒	FCR	DIRECT-CONNECTED FLOOR RISER
○	W	DIRECT WASTE	⊕	PS	PIPE SLEEVE
○	IW	INDIRECT WASTE	⊕		COMPRESSED AIR
○		GAS SUPPLY	⊕		CO2
○		STEAM SUPPLY	⊕	AFF	ABOVE FINISHED FLOOR
○	CR	COMPENSATE RETURN	⊕	BTB	BRANCH TO OR ON EQUIP
○	DR	DRAIN	⊕	DFA	DROP FROM ABOVE
○		FLOOR DRAIN	⊕	CLG	CEILING
☒	FST	FLOOR SINK 3/4 GRATE			
☒	FSH	FLOOR SINK 3/4 GRATE			



Autodesk Docs/HE0569 2302 01 UNT Kerr Hall Interior Renovation/23_KERR-HALL-ONLINE_FDP.rvt

5/22/2025 6:05:34 AM

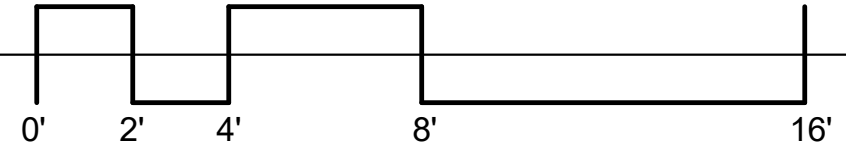


FOOD SERVICE ELECTRICAL SCHEDULE									
REFER TO SHEET QF1 FOR ELECTRICAL COORDINATION NOTES									
FDP ENO	FDP ECONN	FDP ELOAD	FDP EVOLT	FDP EPH	FDP ESERVICE TO	FDP ELOC	FDP EAFF	FDP EREMARKS	
E10	DR	16.0A	120	1	CONVENIENCE OUTLET	WALL	24"	---	
E11	DR	16.0A	120	1	CONVENIENCE OUTLET	WALL	47"	---	MOUNT HORIZONTAL
E101	JB	6.5A	120	1	AIR SCREEN	WALL	82"	---	BTC; MAGNETIC REED SWITCH ON DOOR JAMB & DOOR
E102A	JB	16.0A	120	1	DOOR HEATER/LIGHTS	CLG	DFA	---	BTC
E102B	JB	5.0A	120	1	TEMP. ALARM	CLG	DFA	---	BTC
E102C	JB	5.0A	120	1	PRESSURE RELIEF PORT	CLG	DFA	---	BTC
E102E	JB	10.0A	120	1	PANIC ALARM BUTTON	CLG	DFA	---	BTC-INTERCONNECT TO STROBE LIGHT/HORN ABOVE FREEZER DOOR AND IN CAFETERIA
E103.1	JB/DS	25.5A	208	1	REFRIGERATION SYSTEM	VERIFY	VERIFY	---	VERIFY REQUIREMENTS
E103C	JB	15.2A	208	1	FREEZER COIL	CLG	DFA	---	BTC
E103D	JB	1.8A	120	1	COOLER COIL	CLG	DFA	---	BTC
E103E	JB	---	---	---	DATA CONNECTION	CLG	DFA	---	BTC; RUN TO NEAREST IDF / MDF ROOM
E103F	JB	16.0A	120	1	DRAIN LINE HEATER	CLG	DFA	---	BTC; DEDICATED CIRCUIT
E109A	JB	30.0A	208	1	ICE MACHINE	WALL	54"	---	---
E134	SR	5.6A	208	3	40 QT MIXER	WALL	54"	---	BTC;
E145	DCR	16.0A	120	1	TABLE RECEPTACLE	CLG	84"	---	TWISTLOCK PLUG & RECEPTACLE
E151	JB	1.0A	120	1	FIRE PROT. SYSTEM	CLG	DFA	---	BTC;
E153	JB	10.0A	120	1	HOOD LIGHTS	CLG	DFA	---	BTC;
E153M	JB	10.0A	120	1	HEAT SENSOR	CLG	DFA	---	BTC;
E161	(2)DR	6.0A EA.	120	1	CONVECTION OVEN	WALL	24"/48"	---	SHUNT TRIP BREAKER
E162	(2)JB	1.25A EA.	120	1	CONVECTION STEAMER	WALL	24" / 60"	---	SHUNT TRIP BREAKER
E164	DR	1.4A	120	1	TILT BRAISING PAN	WALL	24"	---	SHUNT TRIP BREAKER
E172	(2)JB	12.0A EA	120	1	COMBI OVEN	WALL	24"/48"	---	BTC; SHUNT TRIP BREAKER
E172E	JB	---	---	---	DATA CONNECTION	CLG	DFA	---	BTC; RUN TO NEAREST IDF / MDF ROOM
E187	JB	15.5A	120/208	1	HEATED CABINET	WALL	96"	---	BTC; MOUNT ON KITCHEN SIDE
E189	JB	8.6A	120	1	REFRIGERATOR	WALL	96"	---	BTC; MOUNT ON KITCHEN SIDE - OMIT PLUG. UNIT TO BE HARDWIRED.
E193	JB	8.2A	120	1	REFRIGERATOR	WALL	84"	---	BTC; OMIT PLUG. UNIT TO BE HARDWIRED.
E195	JB	14.9A	120	1	FREEZER	WALL	96"	---	BTC; OMIT PLUG. UNIT TO BE HARDWIRED
E201A	CS	100.0A	120/208	3	LOAD CENTER	FLOOR	6"	---	BTC;
E201B	CS	60.0A	120/208	3	LOAD CENTER	FLOOR	6"	---	BTC;
E256	JB/DS	<varies>	<varies>	<varies>	POWERWASH SINK	WALL	54"	---	<varies>
E256A	JB	---	---	---	POWERWASH SINK	WALL	24"	---	BTC; RE: NOTE #4 - CONNECT FROM E256THRU C.P. TO PUMP
E264	WPR	15.0A	120	1	REVERSE OSMOSIS SYSTEM	WALL	80"	---	BTC; DEDICATED CIRCUIT
E265	DR	5.0A	120	1	KETTLE	WALL	24"	---	SHUNT TRIP BREAKER
E633	DR	5.0A	120	1	GRIDDLE	WALL	24"	---	SHUNT TRIP BREAKER
E644	JB	16.0A	120	1	ELECTRIC CORD REEL	CLG	VERIFY	---	BTC; PROVIDED AND INSTALLED BY DIV. 26
E708	JB	3.2A	208	3	SCRAP COLLECTOR	WALL	24"	---	BTC - CONNECT THRU C.P. TO SCRAP COLLECTOR
E803	JB	5.0A	120	1	TILT BRAISING PAN	WALL	24"	---	SHUNT TRIP BREAKER
E804	DR	7.7A	120	1	PIZZA PREP TABLE	WALL	24"	---	---
E805	JB/DS-JB	35.4A	480	3	WASH HEATER & PUMP STATION	WALL	66"	---	BTC; EXTEND FROM JB/DS AT NEAREST WALL
E805A	JB/DS-JB	38.9A	480	3	POWER RINSE HEATER & PUMP STATION	WALL	66"	---	BTC; EXTEND FROM JB/DS AT NEAREST WALL
E805B	JB/DS-JB	6.3A	480	3	MOTORS, PRE-WASH PUMP & CONTROLS	WALL	66"	---	BTC; EXTEND FROM JB/DS AT NEAREST WALL
E805C	JB/DS-JB	32.5A	480	3	BOOSTER OPTION	WALL	66"	---	BTC; EXTEND FROM JB/DS AT NEAREST WALL
E805D	JB/DS-JB	---	---	---	WASH HEATER & PUMP STATION	WALL	66"	---	BTC; EXTEND FROM JB/DS AT NEAREST WALL
E805E	JB/DS-JB	---	---	---	POWER RINSE HEATER & PUMP STATION	WALL	66"	---	BTC; EXTEND FROM JB/DS AT NEAREST WALL
E805F	JB/DS-JB	---	---	---	MOTORS, PRE-WASH PUMP & CONTROLS	WALL	66"	---	BTC; EXTEND FROM JB/DS AT NEAREST WALL
E805G	JB/DS-JB	---	---	---	BOOSTER OPTION	WALL	66"	---	BTC; EXTEND FROM JB/DS AT NEAREST WALL
E810	DR	0.7A	120	1	FRYER	WALL	24"	---	BTC
E810A	DR	6.7A	120	1	FRYER	WALL	24"	---	BTC
E811	DR	12.0A	120	1	BEVERAGE DISPENSER	WALL	24"	---	---
E812	DR	14.0A	120	1	TEA/COFFEE BREWER	WALL	24"	---	MOUNT HORIZONTAL
E813	DR	2.8A	120	1	JUICE DISPENSER	WALL	24"	---	MOUNT HORIZONTAL
E814	DR	11.9A	120	1	ICE MACHINE	WALL	24"	---	---
E821	DR	24.0A	120/208	1	BLAST CHILLER	WALL	24"	---	---
E822	JB/DS-JB	---	---	---	POT & PAN WASHER	WALL	66"	---	BTC; EXTEND FROM JB/DS AT NEAREST WALL
E822A	JB/DS-JB	35.0A	480	3	POT & PAN WASHER	WALL	66"	---	BTC; EXTEND FROM JB/DS AT NEAREST WALL

ADDENDUM 2 REVISIONS ON THIS SHEET

- REVISED ELECTRICAL CONNECTION AT AIR SCREEN

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



REGISTERED ARCHITECT
STATE OF TEXAS
21717
05.23.2025

TREANOR
2024 EIT, State & Suite 200
Dallas, TX 75201
Office: 214.310.1018
www.treanorll.com

UNIVERSITY OF NORTH TEXAS
KERR HALL INTERIOR RENOVATION
1413 West Maple St
Denton, TX 76201

This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the contents and ideas contained herein shall not be used, reproduced, copied, or otherwise without the written consent of Treanor.

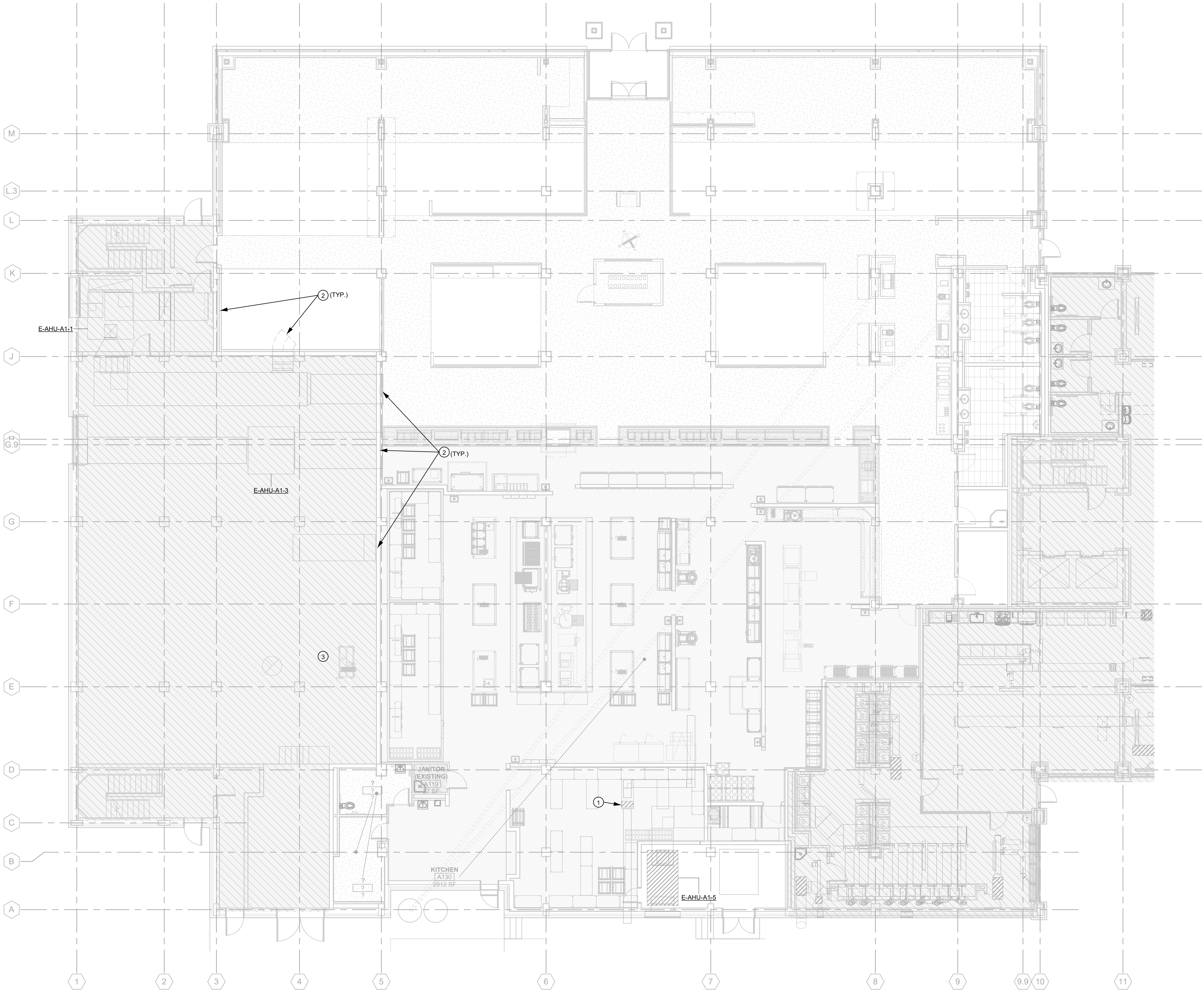
Issue: **ISSUE FOR CONSTRUCTION**
Date: **APRIL 08, 2025**

NO	DESCRIPTION	DATE
1	ADDENDUM 2	05.23.25

QF1.5
FS ELECTRICAL PLAN
TreanorHL NO. HE0569 2302.01

5/23/2025 12:38:01 AM Autodesk Docs\\HE0569 2302.01 UNT Kerr Hall Interior Renovation\\R23_KERR-HALL-DINING_MECH.rvt

1 LEVEL 1 MECHANICAL DEMO PLAN - DINING
1/8" = 1'-0"



REVISION SUMMARY:
- DEMO SHEET ADDED TO ELABORATE SCOPE.

KEYED NOTES - SHEET IMD201B

- 1 DEMO EXISTING DISHWASH EXHAUST FAN AND ALL ASSOCIATED DUCT WORK AND ACCESSORIES
- 2 TEMPORARY COOLING WAS PROVIDED TO THE KITCHEN AND DINING AREA VIA FLEX DUCT TAPPED FROM THE EXISTING MAIN DUCTS SERVING THE SPACE. DEMO ALL FLEX DUCTS SERVING SPACE AND PATCH ALL TAPS IN THE MAIN DUCT RUNS. (TYPICAL)

TREANOR
2024 Elm Street, Suite 200
Dallas, TX 75201
Office: 214.310.1018
www.treanorll.com

©2023 Purdy - McGuire
Mechanical - Electrical Engineers
17300 North Dallas Parkway
Suite 3000
Dallas, TX 75248-1147
Firm Registration # F-1511
Tel: 972.259.6235
Fax: 972.259.6231
www.purdy-mcguire.com

PM JOB NO. 23037.002
PROJECT MGR. SCOTT BROWN
MECHANICAL MITCHELL HENTON
PLUMBING CHRIS WOODWARD
ELECTRICAL JOHN KNOWLES
THIS DRAWING SHALL NOT BE REPRODUCED OR ANY PROJECT OTHER THAN THE PROJECT NOTED IN THE TITLE BLOCK WITHOUT THE WRITTEN CONSENT OF PURDY-MCGUIRE, INC. DALLAS, TX.

UNIVERSITY OF NORTH TEXAS
KERR HALL INTERIOR RENOVATION
1413 West Maple St
Denton, TX 76201

This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the concepts and data contained herein shall not be used, reproduced, revised, or retained without the express written approval of Treanor. Submission or distribution of this drawing to meet official or regulatory requirements or for other purposes in connection with the project is prohibited without the written consent of Purdy-McGuire, Inc. or the rights of Treanor.

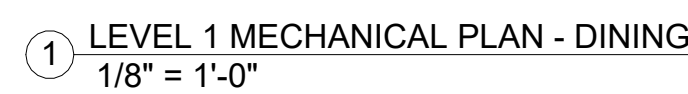
Issue: ISSUE FOR CONSTRUCTION
Date: JANUARY 30, 2025

REVISIONS		
NO	DESCRIPTION	DATE
1	ADDENDUM 2	05.23.25

IMD201B

LEVEL 1 MECHANICAL DEMOLITION PLAN - DINING

TreanorHL NO. HE0569 2302.01



PROVIDE A VERTICAL ORIENTED GREASE EXHAUST HOOD BALANCING DAMPER EQUAL TO HALTON KB2. DAMPER TO CONNECT DIRECTLY TO EXHAUST MAINLINE FOR MAINLINE CONTRACTOR INSTALLATION RECOMMENDATIONS. DAMPER SIZE TO MATCH DUCT SIZE.

CONNECT 16"X8" MAKE-UP AIR DUCT TO CONNECTION PORT ON THE MAKE-UP AIR UNIT OR THE EXHAUST HOOD.

REMOVE EXISTING LOUVER AND RELIEF DUCT. PROVIDE A 68"X30" STATIONARY LOUVER EQUAL TO ROUSSEL ELFL63550DMP. LOUVER IS TO SIT IN EXISTING FRAME. PROVIDE 12" TALL X 18" DEEP PLENUM DUCT TO A "W" BY 68" TALL X 18" DEEP PLENUM BOX AS SHOWN. COORDINATE EXIST LOUVER AND LOUVER WITH THE ARCHITECT. CONTRACTOR IS RESPONSIBLE FOR COORDINATE LOUVER WITH THE ARCHITECT. REMOVE DUCT OR 6" I.D. PRESSURE LOSS IF A DIFFERENT LOUVER IS USED.

CHILLED WATER FAN COIL UNIT IS TO BE SUSPENDED FROM STRUCTURE WITH ISOLATION SPRINGS. PROVIDE WITH ONE HARTPELL CONDENSATE PUMP 13X-15" WITH 1/2" PRIMARY. PROVIDE A GALVANIZED SHEET METAL SECONDARY (24") IN SECONDARY PAN. PROVIDE A GALVANIZED SHEET METAL SECONDARY PAN WITH 1/2" THICK THAT IS TO BE SLOPED TO THE DRAIN. PROVIDE THE DIMENSION OF THE UNIT AND MUST EXTEND UNDER THE CONDENSATE PUMP. REFER TO DETAIL 87 ON SHEET M502 FOR MANUAL DAMPER TO BE PROVIDED FOR THE EXISTING LOUVER WITH THE EXHAUST HOOD. PROVIDE THE CONDENSATE PIPING TO NEAREST FLOOR DRAIN OR JANITOR'S CLOSET. REFER TO SHEET M400 FOR CONDENSATE PIPES-SIZES.

REMOVE 120"X120" EXHAUST HOOD. PROVIDE ROUSSEL ELFL63550DMP LOUVER IS TO CONNECT TO A 122" WIDE BY 18" TALL X 18" DEEP PLENUM BOX AS SHOWN. COORDINATE LOUVER FINISH WITH THE ARCHITECT.

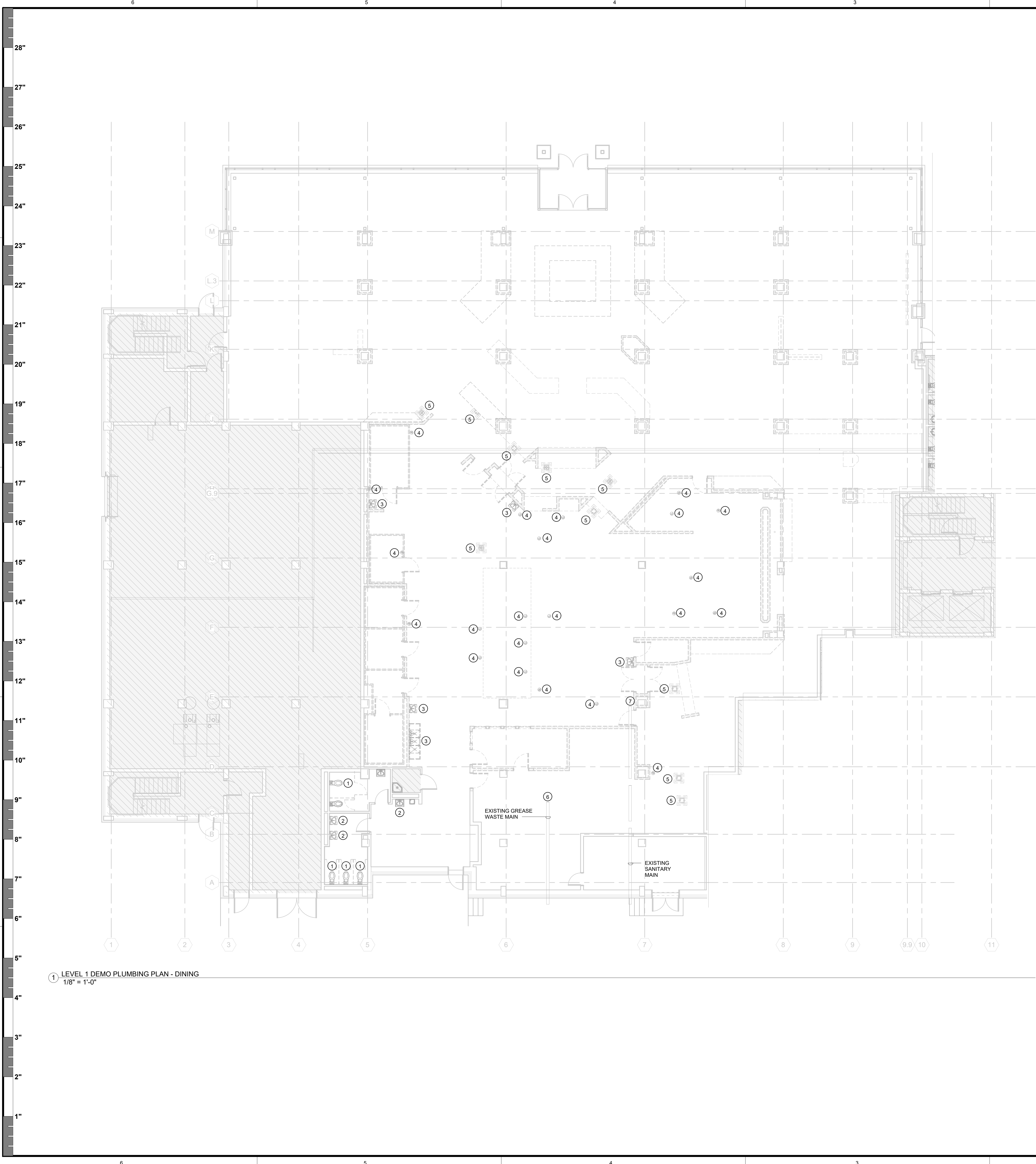
MECHANICAL CONTRACTOR TO FIELD VERIFY LOCATION OF THE EXISTING GREASE EXHAUST CHUTE. EXHAUST DUCT TO TAP INTO TO TAP INTO THE TOP OF THE NEW GREASE EXHAUST DUCT WORK.

7 DUCT UP TO 12" X 20" ON THE LOW ROOF.
8 PROVIDE A 1/2" X 2" STATIONARY LOUVER ELONG TO RUSKIN EBF375DX.
9 COORDINATE EXACT LOCATION AND FINISH WITH THE ARCHITECT.
10 CONTRACTOR IS RESPONSIBLE FOR SIZING LOUVER FOR A PRESSURE DROP OF
11 0.1" PRESSURE LOSS IF A DIFFERENT LOUVER IS USED.
12 DUCT RUNS TO BE STAINLESS STEEL.
13 TAB TAP INTO DISHWASH EXHAUST COLLAR. TAB TO BALANCE AIR FOR 800
14 CFM.
15 TAB TAP INTO DISHWASH EXHAUST COLLAR. TAB TO BALANCE AIR FOR 300
16 CFM.
17 CONNECT 15"X10" EXHAUST AIR DUCT TO CONNECTION PORT OF THE
18 CONDENSATE HOOD.
19 PROPOSED CONDENSING UNIT LOCATION FOR THE WALK-IN FREEZER AND
20 REFRIGERATOR. MECHANICAL CONTRACTOR IS TO REMOVE ALL ASSOCIATED
21 EQUIPMENT IN THE MECHANICAL ROOM THAT SERVED THE OLD WALK-IN
22 FREEZERS AND REFRIGERATORS.
23 PROVIDE A HORIZONTAL ORIENTATED GREASE EXHAUST HOOD BALANCING
24 DAMPER ELONG TO HALTON KBD. DAMPER TO CONNECT DIRECTLY TO EXHAUST
25 COLLAR PER MANUFACTURER INSTALLATION RECOMMENDATIONS. DAMPER
26 SIZE TO MATCH DUCT SIZE.
27 PROVIDE A VERTICAL ORIENTATED GREASE EXHAUST HOOD BALANCING
28 DAMPER ELONG TO HALTON KBD. DAMPER TO CONNECT DIRECTLY TO EXHAUST
29 COLLAR PER MANUFACTURER INSTALLATION RECOMMENDATIONS. DAMPER
30 SIZE TO MATCH DUCT SIZE.
31 PROVIDE CLEANOUT AT THE ELBOW FOR THE GREASE DUCT. REFER TO DETAIL
32 10-4 SHEET FOR THE CLEANOUT DETAIL.
33 PROPOSED BUILDING PRESSURE SENSOR LOCATION FOR REF. K.
34 PROVIDE AN ACCOUSITALLY UNID ELBOW.

KEY PLAN



5/22/2025 2:51:20 PM Autodesk Docs\\HE0569 2302 01 UNT Kerr Hall Interior Renovation\\R23_KERR-HALL-DINING_PLUMB.v1



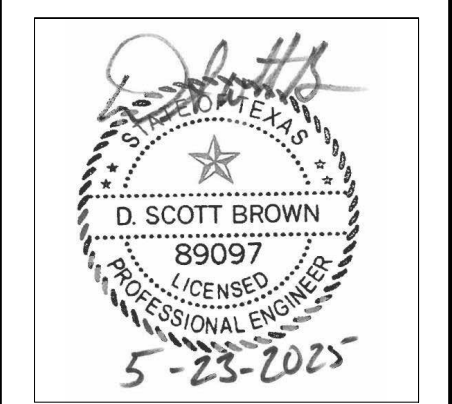
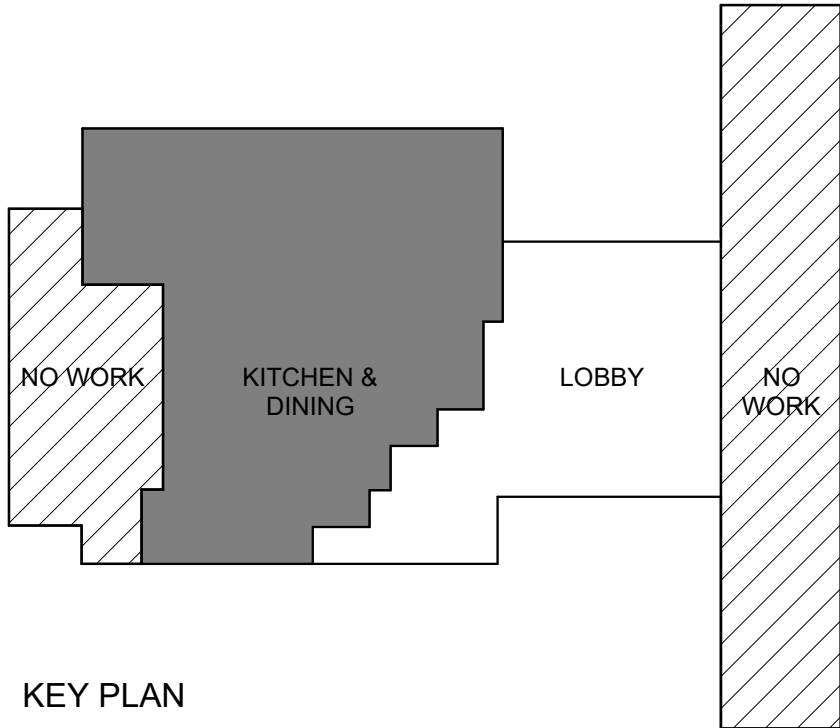
1 LEVEL 1 DEMO PLUMBING PLAN - DINING
1/8" = 1'-0"

KEYED NOTES - SHEET IPD2.01B

- 1 REMOVE EXISTING WATER COLEST/FLUSH VALVE AND STORE FOR RE-USE. ALL PIPING NOT BEING RE-USED SHALL BE REMOVED TO INSIDE WALL AND CAPPED
- 2 REMOVE EXISTING LAVATORY/FAUCET AND ASSOCIATED PIPING. RETURN UNUSED FIXTURES TO BASE BUILDING STOCK. ALL PIPING NOT BEING RE-USED SHALL BE REMOVED TO INSIDE WALL AND CAPPED
- 3 REMOVE EXISTING SINK/FAUCET AND ASSOCIATED PIPING. RETURN UNUSED FIXTURES TO BASE BUILDING STOCK. ALL PIPING NOT BEING RE-USED SHALL BE REMOVED AND CAPPED AT BRANCH CONNECTION TO EXISTING PLUMBING SERVING EXISTING FIXTURE. CONTRACTOR TO DEMO THE EXISTING FLOOR DRAIN AND ASSOCIATED PIPING SERVING THE EXISTING DRAIN. CONTRACTOR TO FIELD VERIFY THE ROUTING OF EXISTING PIPING SERVING THE EXISTING DRAIN PRIOR TO DEMOLITION. ALL EXISTING PIPING NOT BEING RE-USED SHALL BE DEMO AND CAPPED AT THE EXISTING MAIN PLUMBING LINE SERVING THE EXISTING KITCHEN.
- 4 CONTRACTOR TO DEMO THE EXISTING FLOOR SINK AND ASSOCIATED PIPING SERVING THE EXISTING FLOOR SINK. CONTRACTOR TO FIELD VERIFY THE ROUTING OF EXISTING PIPING SERVING THE EXISTING FLOOR SINK PRIOR TO DEMOLITION. ALL EXISTING PIPING NOT BEING RE-USED SHALL BE DEMO AND CAPPED AT THE EXISTING MAIN PLUMBING LINE SERVING THE EXISTING KITCHEN.
- 5 CONTRACTOR TO DEMO ALL EXISTING GREASE WASTE PIPING SERVING THE EXISTING KITCHEN DRAINS UP TO THIS LOCATION AND CAP FOR FUTURE USE AT THE EXISTING GREASE WASTE MAIN PLUMBING LINE SERVING THE EXISTING KITCHEN.
- 6 CONTRACTOR TO DEMO ALL EXISTING SANITARY SEWER PIPING SERVING THE EXISTING KITCHEN DRAINS UP TO THIS LOCATION AND CAP FOR FUTURE USE AT THE EXISTING SANITARY SEWER MAIN PLUMBING LINE SERVING THE EXISTING KITCHEN.
- 7

REVISION SUMMARY:

- ADDED DEMO PLUMBING SHEET FOR FURTHER CLARIFICATION.



TREANOR
2024 Elm Street, Suite 200
Dallas, TX 75201
Office: 214.310.1018
www.treanorLL.com

©2023 Purdy - McGuire
Mechanical - Electrical Engineers
17300 North Dallas Parkway
Suite 3000
Dallas, TX 75248-1147
Firm Registration # F-1511
Tel: 972.236.6231
Fax: 972.236.6231
www.purdy-mcguire.com

UNIVERSITY OF NORTH TEXAS
KERR HALL INTERIOR RENOVATION
1413 West Maple St
Denton, TX 76201



This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the concepts and ideas contained herein shall not be used, reproduced, revised, or altered without the express written approval of Treanor. Submission or distribution of this drawing to meet official or regulatory requirements or for other purposes in connection with the project is prohibited without the express written consent of Treanor.

Issue: ISSUE FOR CONSTRUCTION
Date: JANUARY 30, 2025

REVISIONS		
NO	DESCRIPTION	DATE
1	ADDENDUM 2	05.23.25

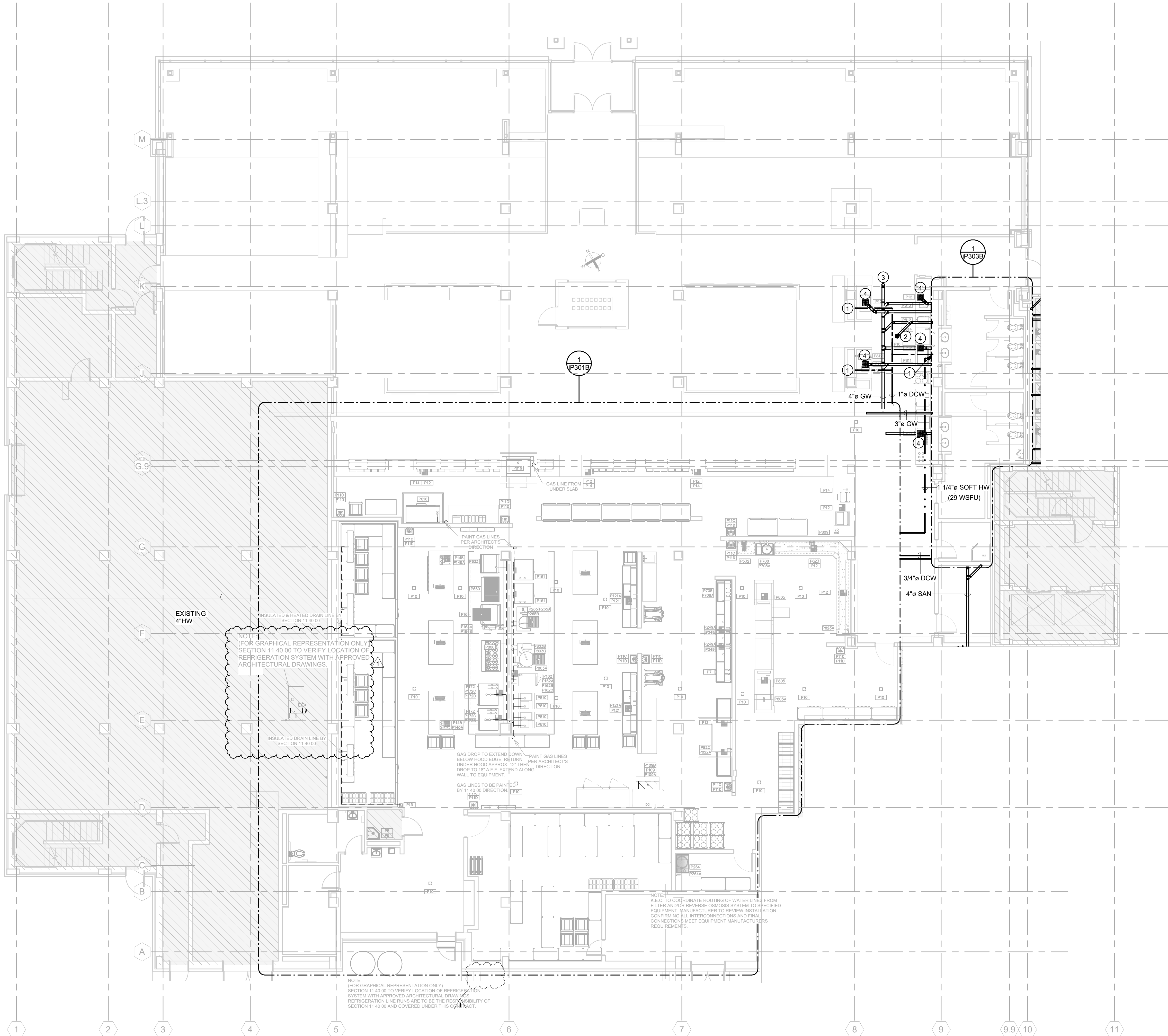
iPD201B

LEVEL 1 DEMO PLUMBING PLAN - DINING
TreanorHL NO. HE0569 2302 01

Autodesk Docs/HE0569.2302.01 UNT Kerr Hall Interior RenovationR23_KERR-HALL-DINING_PLUMB v1

5/22/2025 2:12:21 PM

1 UNDERFLOOR PLUMBING PLAN - DINING
1/8" = 1'-0"

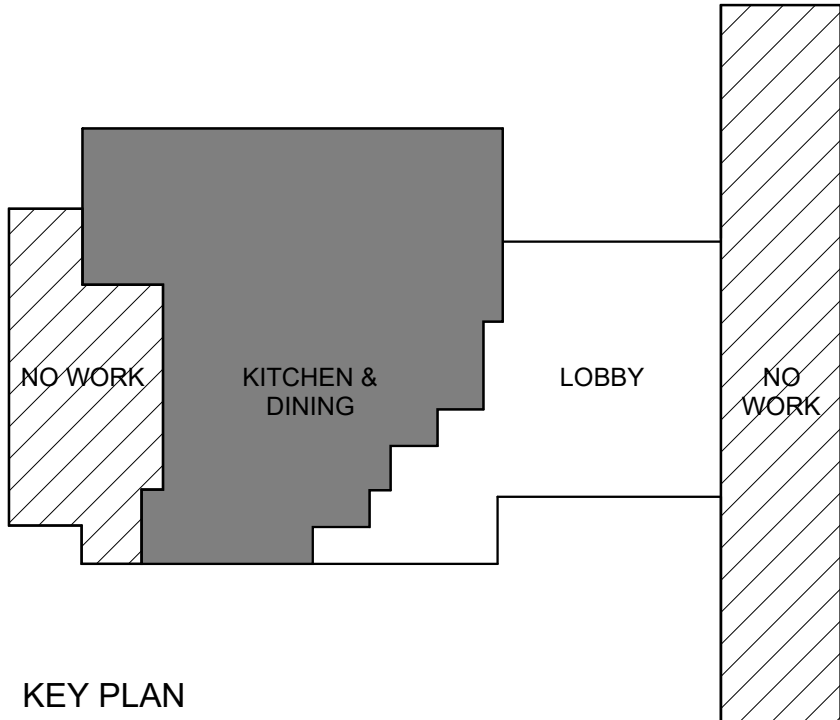


KEYED NOTES - SHEET IP2.00B

- 1 3/4" COLD WATER UP TO SERVE KITCHEN FIXTURES ON LEVEL ABOVE.
- 2 3" GREASE WASTE UP TO FLOOR DRAIN.
- 3 4" GREASE WASTE UP TO FLOOR CLEANOUT (FCO).
- 4 4" GREASE WASTE UP TO FLOOR SINK.

REVISION SUMMARY:

- PRINTED SHEET PER UPDATED TEXT LOCATIONS ON UPDATED FOOD SERVICE DRAWINGS. REFER TO FOOD SERVICE DRAWINGS FOR CHANGES REQUIRED.



KEY PLAN

TREANOR
2024 Elm Street, Suite 200
Dallas, TX 75201
Office: 214.310.1018
www.treanorll.com

©2023 Purdy - McGuire
Mechanical - Electrical Engineers
17300 North Dallas Parkway
Suite 300
Dallas, TX 75248-1147
Firm Registration # F-1511
Tel: 972.258-6231
Fax: 972.258-6231
www.purdy-mcguire.com

PM/JOB NO. 23037.002
PROJECT MGR. SCOTT BROWN,
MITCHELL HENTON
MECHANICAL
PLUMBING
ELECTRICAL
THIS DRAWING SHALL NOT BE REPRODUCED
FOR ANY PROJECT OTHER THAN THE PROJECT
NOTED IN THE TITLE BLOCK. WITHOUT THE
WRITTEN CONSENT OF PURDY-MCGUIRE, INC.
DALLAS, TX

UNIVERSITY OF NORTH TEXAS
KERR HALL INTERIOR RENOVATION
1413 West Maple St
Denton, TX 76201

UNT
UNIVERSITY
OF NORTH TEXAS

This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the concepts and data contained herein shall not be used, reproduced, revised, or retained without the express written approval of Treanor. Submission or distribution of this drawing to meet official or regulatory requirements or for other purposes in connection with the project is prohibited without the prior written consent of Treanor.

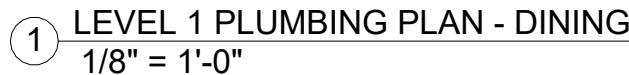
Issue: ISSUE FOR CONSTRUCTION
Date: JANUARY 30, 2025

REVISIONS		
NO	DESCRIPTION	DATE
1	ADDENDUM 2	05.23.25

iP200B

UNDERFLOOR PLUMBING PLAN - DINING

TreanorHL NO. HE0569.2302.01



1. EXTEND NEW 3/4" COLD WATER FROM BELOW, UP TO SERVE KITCHEN FIXTURES
REFER TO FOOD SERVICE DRAWINGS FOR FIXTURE LOCATION, SPECIFICATIONS
AND CONNECTION REQUIREMENTS OF KITCHEN EQUIPMENT.

2. EXTEND NEW 3/4" COLD WATER UP TO JUICE DISPENSER KITCHEN FIXTURE
REFER TO FOOD SERVICE DRAWINGS FOR FIXTURE LOCATION, SPECIFICATIONS
AND CONNECTION REQUIREMENTS OF KITCHEN EQUIPMENT.

3. EXTEND NEW 3/4" COLD WATER WITH AN ASSE 1022 COMPLIANT BACKFLOW
PREVENTER (BFP) UP TO TEACOFFEE BREWER KITCHEN FIXTURE. REFER TO
FOOD SERVICE DRAWINGS FOR FIXTURE LOCATION, SPECIFICATIONS, AND PIPE
CONNECTION REQUIREMENTS OF KITCHEN EQUIPMENT.

4. EXTEND NEW 3/4" COLD WATER WITH AN ASSE 1013 COMPLIANT BACKFLOW
PREVENTER (BFP) UP TO TEACOFFEE BREWER KITCHEN FIXTURE. REFER TO
FOOD SERVICE DRAWINGS FOR FIXTURE LOCATION, SPECIFICATIONS, AND PIPE
CONNECTION REQUIREMENTS OF KITCHEN EQUIPMENT.

5. EXTEND NEW 3/4" COLD WATER WITH AN ASSE 1022 COMPLIANT BACKFLOW
PREVENTER (BFP) UP TO TEACOFFEE BREWER KITCHEN FIXTURE. REFER TO
FOOD SERVICE DRAWINGS FOR FIXTURE LOCATION, SPECIFICATIONS, AND PIPE
CONNECTION REQUIREMENTS OF KITCHEN EQUIPMENT.

6. EXTEND 1/2" FLUE VENT PIPING THROUGH EXISTING WALL TO EXTERIOR SIDE
WALL.

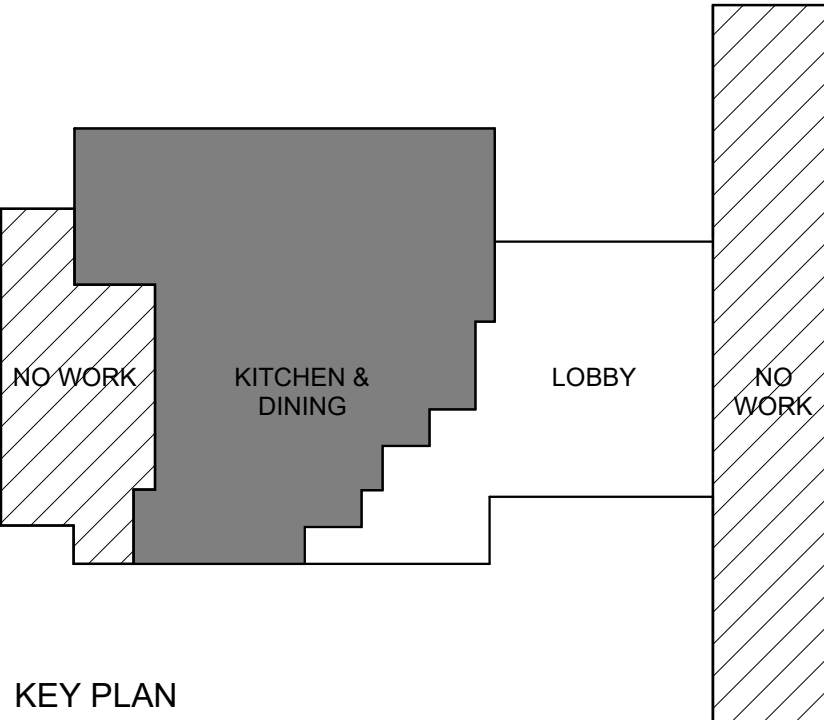
7. CONTRACTOR TO COORDINATE FLUE VENTS EXTENDING THRU EXTERIOR SIDE
WALL WITH EXISTING OPENINGS AND OTHER EXISTING PIPING IN THIS LOCATION
FOR INSTALLATION.

8. TURN FLUE VENT PIPING UP AND TERMINATE WITH FLUE VENT CAP.
CONTRACTOR TO REFER TO FLUE VENT MANUFACTURER FOR PIPING
INSTALLATION AND MAINTENANCE REQUIREMENTS.

9. REFER TO SHEET P301B FOR CONTINUATION OF FLUE VENT PIPING.

- A. REFER TO FOOD SERVICE DRAWINGS FOR ALL PLUMBING CONNECTIONS, SIZES, AND REQUIREMENTS TO FOOD SERVICE EQUIPMENT.
- B. ALL PLUMBING TO COMMERCIAL PLUMBING SHALL BE PERmitted BY THE CITY OF LOS ANGELES (ASSE 1070 COMPLIANT) WITH INTEGRAL CHECK VALVE PRIOR TO CONNECTION OF HANDWASHING SINKS, LAVATORIES, AND SINKS IN PUBLIC USE SPACES, SET TO 120 DEG F.
- C. ALL PLUMBING TO COMMERCIAL PLUMBING SHALL BE INDIRECTLY CONNECTED TO THE WASTE LINES WITH A MINIMUM 2" OR 2X PIPE DIAMETER AIR GAP, WHICHEVER IS GREATER.
- D. PROVIDE SHUT-OFF VALVES ON DOMESTIC HOT AND COLD WATER CONNECTIONS TO ALL FIXTURES AND EQUIPMENT.
- E. IF PVC IS ALLOWED FOR UNDERGROUND PIPING, CAST IRON PIPE SHALL BE INSTALLED FOR THE FIRST 24" AFTER ANY DRAIN SERVING ANY WATER HEATING APPLIANCE (120° F AND HIGHER) AND FOR ALL DRAINAGE FROM ANY WATER HEATING APPLIANCE (120° F AND HIGHER) AND TO DIRECT CONNECTIONS TO DOMESTIC WATER HEATERS, HEATING WATER BOILERS, DISHWASHERS, ETC.
- F. PROVIDE A SHUT-OFF BACKFLOW PREVENTION DEVICE ON DISH WASHER RINSE LINES, PRIOR TO ANY FILTER, WATER SOFTENER, ICE MACHINES, SODA MACHINES, TEACOFFEE URNS, INTEGRAL, TO THE MOP SINK FAUCET, INTEGRAL TO ALL MIXING VALVES, AND INTEGRAL TO HOSE REEL FAUCETS. PROVIDE A SHUT-OFF BACKFLOW PREVENTION DEVICE ON ALL MOUNTED HOSE SHUT-OFF VALVE TO EQUIPMENT. ROUTE DRAIN LINE FROM BACKFLOW PREVENTION DEVICE TO SEWER DRAIN WITH AN AIR GAP.
- G. PROVIDE A SHUT-OFF VALVE ON AIR LINE TO WATTS SERIES LF601 CHECK VALVE ON THE HOT AND COLD WATER SUPPLY LINES TO THE FOLLOWING PIECES OF EQUIPMENT TO PREVENT MIGRATION OF WATER INTO THE AIR LINE: DISHWASHERS, SODA MACHINES, TEACOFFEE MACHINES, KETTLE FAUCETS, FEED WATER OVERHEAD AND MOUNT CHECK VALVE ABOVE ACCESSIBLE CEILING.
- H. ALL NEW AND EXISTING PVC PIPING WITHIN THE PROJECT SCOPE EXTENSIVELY SHALL BE FIRE WRAPPED BOTH ABOVE AND BELOW GRADE PER UL STANDARDS.
- I. ONCE NEW CIRCULATED HOT WATER LOOP IS INSTALLED, CONTRACTOR IS TO ENSURE PROPER BACKFLOW PREVENTION AND EXISTING CIRCULATED HOT WATER LOOP SYSTEMS SERVING THE KITCHEN.

PRINTED SHEET PER UPDATED TEXT
LOCATIONS ON UPDATED FOOD
SERVICE DRAWINGS. REFER TO
FOOD SERVICE DRAWINGS FOR
CHANGES REQUIRED.



This drawing is an instrument of service and shall remain the property of Treasor. This drawing and the concepts and ideas contained herein shall not be used, reproduced, revised, or retained without the express written approval of Treasor. Submission or distribution of this drawing to meet official or regulatory requirements or for other purposes in connection with the project is not to be construed as publication in derogation of any of the rights of Treasor.

[illegible]

Autodesk Docs/HE0569 2302.01 UNT Kerr Hall Interior Renovation/R23_KERR-HALL-DINING_PLUMB v1

5/23/2025 9:40:12 AM

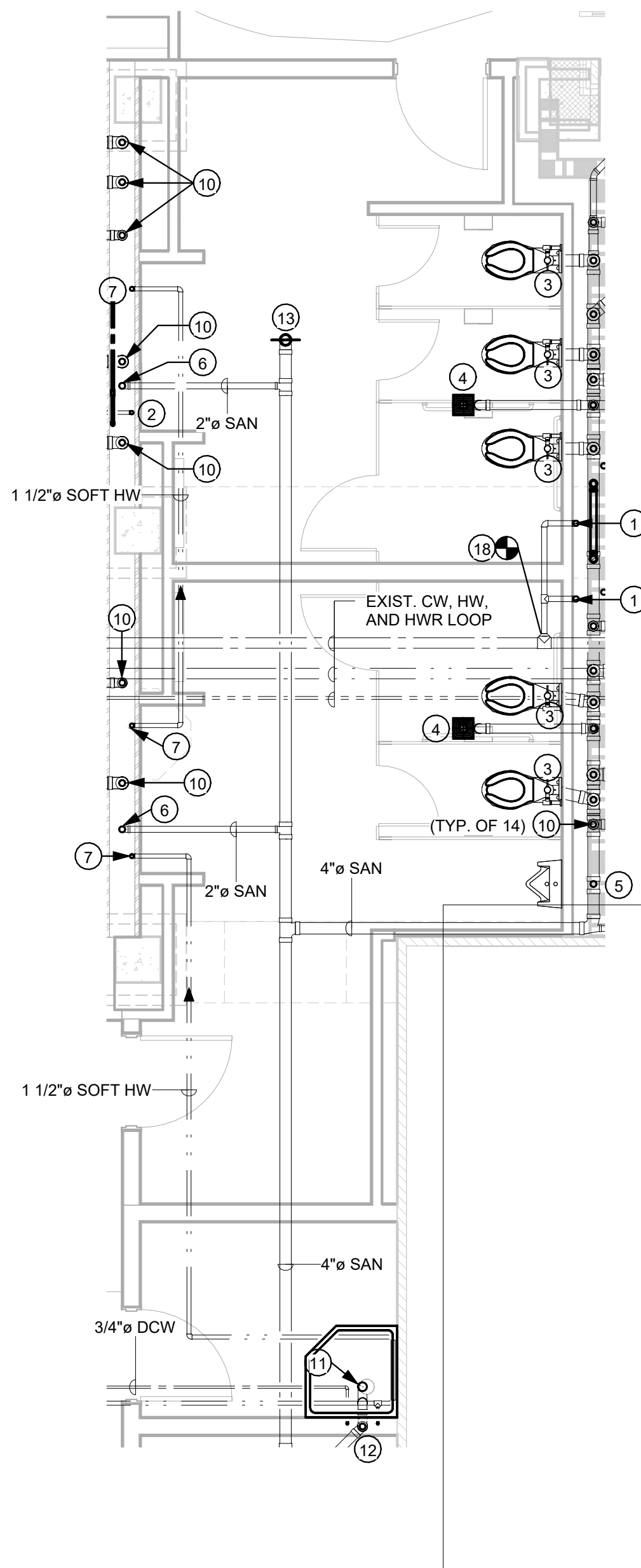
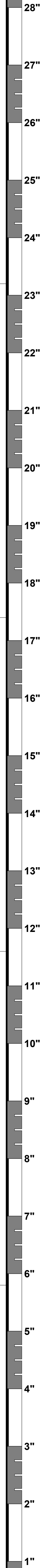
E

D

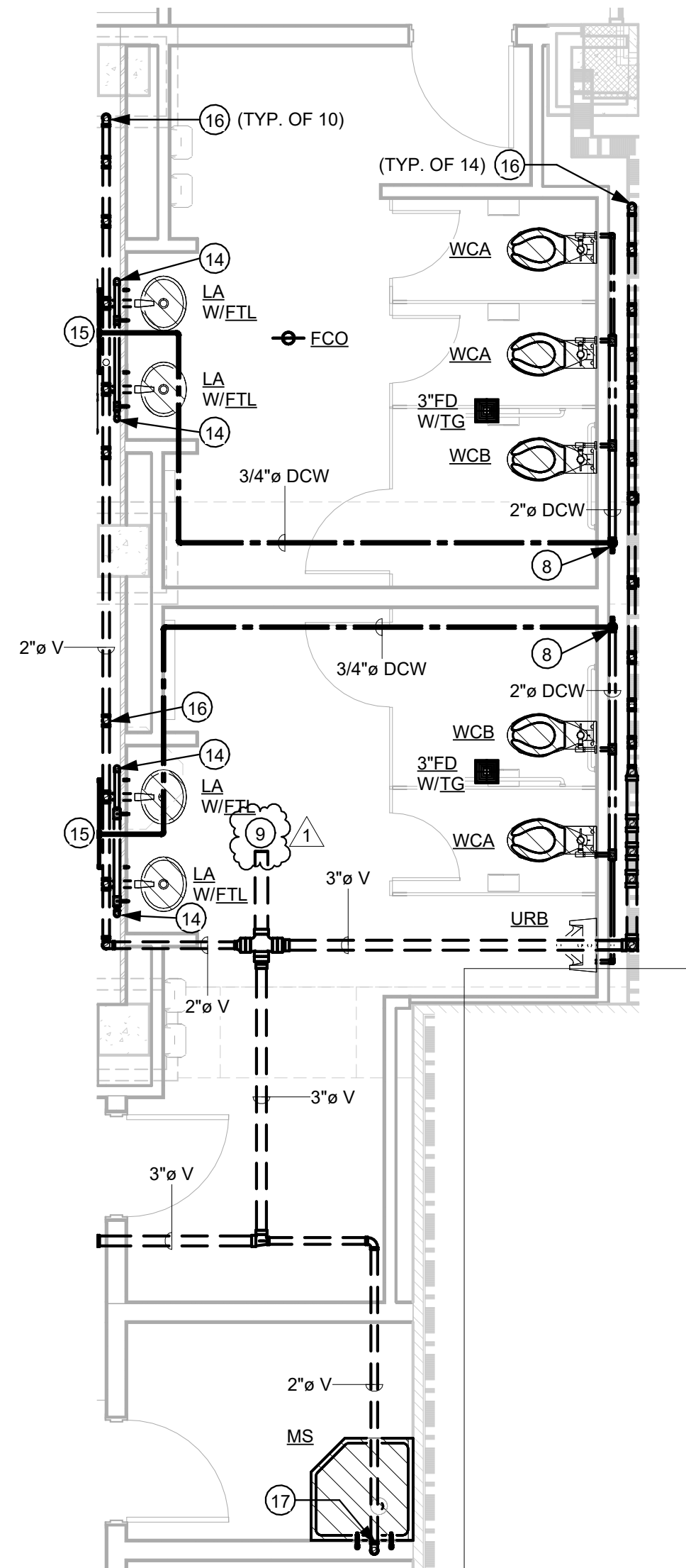
C

B

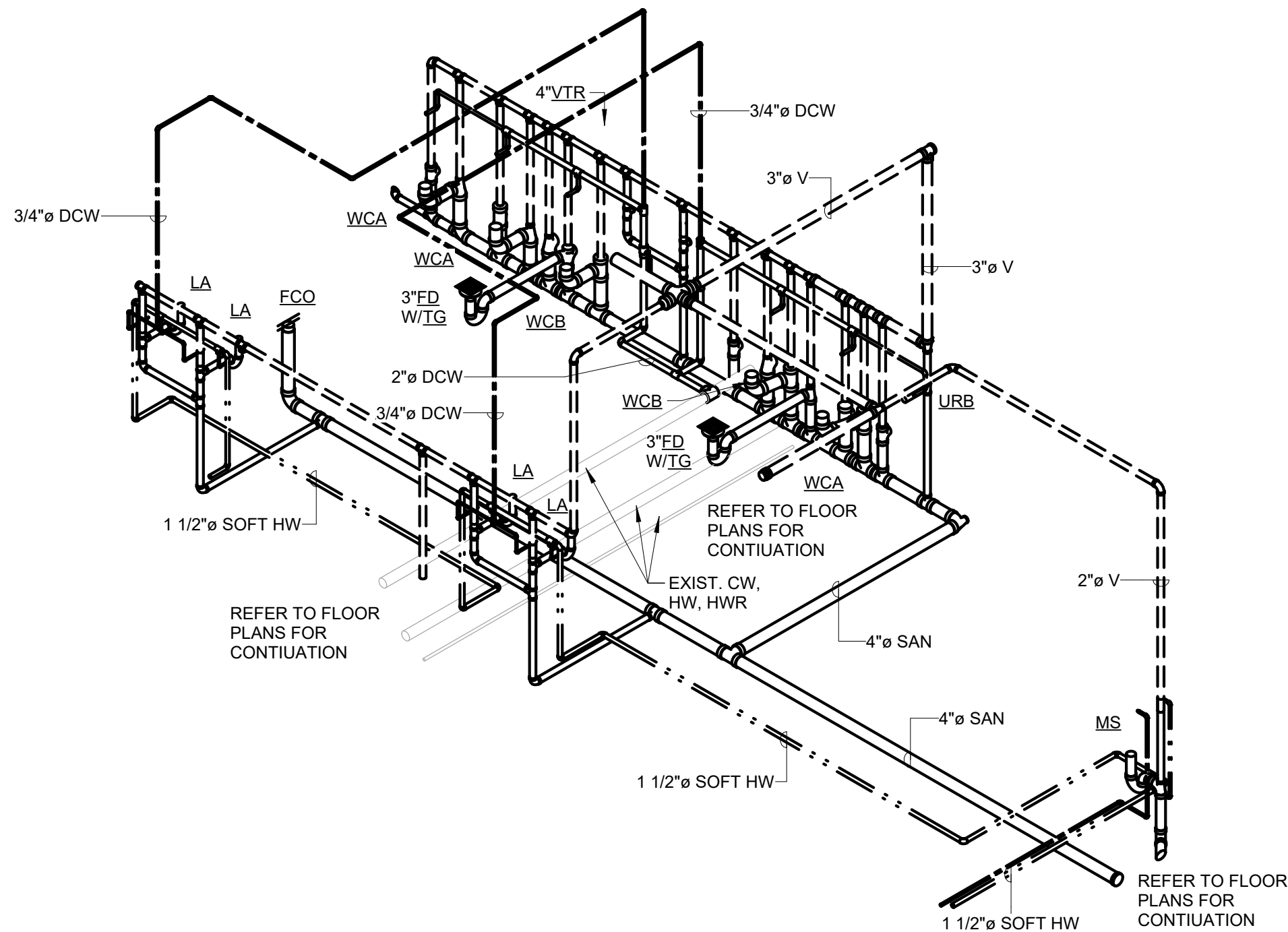
A



1 ENLARGED DINING - RESTROOM - UNDERFLOOR PLUMBING PLAN
1/4" = 1'-0"



2 ENLARGED DINING - RESTROOM - PLUMBING PLAN
1/4" = 1'-0"



3 DINNING RESTROOMS - PLUMBING RISER

KEYED NOTES - SHEET IP3.03B

- 2" COLD WATER UP WITH ACCESSIBLE SHUT-OFF VALVE TO SERVE RESTROOM PLUMBING FIXTURES.
- 1-1/4" CIRCULATED HOT WATER LOOP UP TO SERVE LAVATORIES.
- 4" SANITARY UP TO FLOOR MOUNTED WATER CLOSET.
- 3" SANITARY UP TO FLOOR DRAIN.
- 2" SANITARY UP TO URINAL.
- 2" SANITARY UP TO SERVE LAVATORIES.
- 1-1/2" CIRCULATED HOT WATER LOOP UP TO SERVE LAVATORIES.
- 2" COLD WATER FROM BELOW, UP TO ACCESSIBLE SHUT-OFF VALVE AND EXTEND TO SERVE RESTROOM PLUMBING FIXTURES.
- EXTEND NEW 4" VENT TO EXISTING VENT THRU ROOF. CONTRACTOR TO FIELD VERIFY SIZE AND LOCATION OF EXISTING VENT THRU ROOF PRIOR TO INSTALLATION. REFER TO DETAIL 11 ON SHEET IP301 FOR VENT THRU ROOF PIPING INSTALLATION REQUIREMENTS IF EXISTING VENT THRU ROOF SIZE AND CONDITIONS CAN NOT BE MET.
- 2" VENT UP.
- 3" SANITARY UP TO SERVE MOP SINK ON LEVEL ABOVE.
- 2" VENT, 3/4" HOT AND COLD WATER UP TO SERVE MOP SINK KITCHEN FIXTURE.
- SANITARY UP TO FLOOR CLEANOUT (FCO).
- 2" CIRCULATED HOT WATER LOOP FROM BELOW, TO SERVE LAVATORIES.
- 3/4" COLD WATER DOWN TO SERVE LAVATORIES.
- 2" VENT DOWN.
- 2" VENT DOWN, 3/4" HOT AND COLD WATER FROM BELOW TO SERVE MOP SINK KITCHEN FIXTURE.
- CONNECT NEW 2" COLD WATER TO EXISTING COLD WATER. CONTRACTOR TO FIELD VERIFY THE LOCATION, SIZE, ELEVATION OF EXISTING COLD WATER PRIOR TO NEW INSTALLATION.

PLUMBING GENERAL NOTES:

- REFER TO FOOD SERVICE DRAWINGS FOR ALL PLUMBING CONNECTIONS, SIZES, AND REQUIREMENTS TO FOOD SERVICE EQUIPMENT.
- INSTALL A THERMOSTATIC POINT OF USE MIXING VALVE (ASSE 1070 COMPLIANT) WITH INTEGRAL CHECK VALVE PRIOR TO CONNECTION OF HANDWASHING SINKS, LAVATORIES, AND SINKS IN PUBLIC USE SPACES, SET TO 120 DEG F.
- PROVIDE SHUT-OFF VALVES ON DOMESTIC HOT AND COLD WATER CONNECTIONS TO ALL FIXTURE IN AN ACCESSIBLE LOCATION.
- IF PVC IS ALLOWED FOR UNDERGROUND PIPING, CAST IRON PIPE SHALL BE INSTALLED FOR THE FIRST 25 FT AFTER ANY DRAIN SERVING ANY WATER HEATING APPLIANCE (120 °F AND HIGHER) BEFORE TRANSITIONING BACK TO PVC. THIS INCLUDES BUT IS NOT LIMITED TO DRAINS ADJACENT TO AND DIRECT CONNECTIONS TO DOMESTIC WATER HEATERS, HEATING WATER BOILERS, DISHWASHERS, ETC.
- ALL NEW AND EXISTING PVC PIPING WITHIN THE PROJECT SCOPE EXTENTS SHALL BE FIRE WRAPPED BOTH ABOVE AND BELOW GRADE PER UNIT STANDARDS.
- ONCE NEW CIRCULATED HOT WATER LOOP IS INSTALLED, CONTRACTOR IS TO ENSURE PROPER BALANCE BETWEEN NEW AND EXISTING CIRCULATED HOT WATER LOOP SYSTEMS SERVING THE KITCHEN.

REVISION SUMMARY:

- REVISED VENT PIPING AND ASSOCIATED KEYED NOTE TO CONNECT TO EXISTING VENT THRU ROOF PER GC COMMENTS AND RESPONSES.

PLUMBING ROUGH-IN SIZES

DESIGN.	ROUGH-IN CONNECTION SIZES			
	DCW	DHW	SAN	VENT
WCA	REF: FVW	-	4"	2"
WCB (ADA)	REF: FVW	-	4"	2"
FVW	1"	-	-	-
URA / URB(ADA)	REF: FVU	-	2"	1-1/2"
FVU	3/4"	-	-	-
LA	REF: FTL	REF: FTL	2"	1-1/2"
FTL	1/2"	1/2"	-	-
MS	REF: FTM	REF: FTM	3"	2"
FTM	3/4"	3/4"	-	-
EWV	1/2"	-	2"	1-1/2"
HD	-	-	REF: PLANS	2"
FD	-	-	3"	2"
FS	-	-	4"	2"
FCO	-	-	REF: PLANS	-
WCO	-	-	REF: PLANS	-
WMB	1/2"	1/2"	2"	2"
HSA	REF: PLANS	REF: PLANS	-	-
VTR	-	-	-	REF: PLANS
TG	-	-	REF: FDX	-
AG	-	-	REF: EQUIP MENT	-
BFP	REF: PLANS	REF: PLANS	-	-
RPZ-S	REF: PLANS	REF: PLANS	-	-
TMV	REF: PLANS	REF: PLANS	-	-
TMV ACCEPTABLE ALTERNATE	REF: PLANS	REF: PLANS	-	-



TREANOR

2024 Elm Street, Suite 200
Dallas, TX 75201
Office: 214.310.1018
www.treanorll.com

© 2023 Purdy - McGuire

Mechanical: Electrical Engineers
11200 North Dallas Parkway
Suite 300
Dallas, TX 75248-1147
Tel: 972.258.6231
Fax: 972.258.6231
www.purdy-mcguire.com

PM JOB NO. 23037.002
PROJECT MGR. SCOTT BROWN,
MITCHELL HENTON
MECHANICAL
PLUMBING
ELECTRICAL
THIS DRAWING SHALL NOT BE REPRODUCED
FOR ANY PROJECT OTHER THAN THE PROJECT
NOTED IN THE TITLE BLOCK. WITHOUT THE
WRITTEN CONSENT OF PURDY-MCGUIRE, INC.
DALLAS, TX

UNIVERSITY OF NORTH TEXAS
KERR HALL INTERIOR RENOVATION
1413 West Maple St
Denton, TX 76201



This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the concepts and ideas contained herein shall not be used, reproduced, revised, or altered without the express written approval of Treanor. Signature or distribution of this drawing to meet official or regulatory requirements or for other purposes in connection with the project is prohibited without the express written consent of Treanor.

Issue: ISSUE FOR CONSTRUCTION

Date: JANUARY 30, 2025

REVISIONS

NO	DESCRIPTION	DATE
1	ADDENDUM 2	05.23.25

iP303B

PLUMBING ENLARGED
PLANS AND RISERS

TreanorHL NO. HE0569 2302.01

[illegible]

SECURITY

- PROVIDE JUNCTION BOX FOR CARD READER AT EACH EXTERIOR DOOR WITH 1" CONDUIT AND PULL STRIP UP TO ABOVE NEAREST ACCESSIBLE CEILING

TELECOM AND DATA

- PROVIDE 1/2" CONDUITS FOR TELECOM INTO THE BUILDING. CONDUITS SHOULD EXTEND FROM FURTHEST EDGE OF SITE AND STUB UP IN MDF ROOM. IF MDF ROOM IS NOT SHOWN ON PLANS, CONDUITS SHOULD STUB UP IN MAIN ELECTRICAL ROOM. PROVIDE 4X8 PLYWOOD BACKBOARD AND A DEDICATED 120V/240 QUAD RECEPTACLE
- PROVIDE (4) 1/4" PVC SLEEVES BETWEEN FLOORS LOCATED IN EACH IDF ROOM FOR FUTURE TELECOM CONDUITS
- PROVIDE POWER TO CEILING MOUNTED PROJECTOR AND MOTORIZED PROJECTION SCREEN WITH WALL MOUNTED SWITCH IN EACH CONFERENCE ROOM.
- PROVIDE POWER AND DATA CONDUIT FOR (4) TVS PER FLOOR.

FIRE ALARM

- FIRE ALARM ANNUNCIATOR PANEL SHALL BE LOCATED AT THE BUILDING MAIN
- ENTRANCE. FIRE ALARM CONTROL PANEL SHALL BE LOCATED AS SHOWN ON THE PLANS.
- PROVIDE (1) 120V/240 DEDICATED CIRCUIT IN EACH ELECTRICAL ROOM FOR FIRE ALARM BOOSTER PANEL.

FIRE SMOKE DAMPERS

- PROVIDE DEDICATED 120V/240 CIRCUIT IN EACH ELECTRICAL ROOM TO PROVIDE POWER FOR FIRE SMOKE DAMPERS. POWER SHOULD BE RUN FROM PANEL TO 24V TRANSFORMER (PROVIDED BY FIRE ALARM CONTRACTOR) TO SERVE FIRE SMOKE DAMPERS

LIGHTING

- ALL AREAS NOT DEFINED BELOW, PROVIDE ALL NEW LED LIGHTING THROUGHOUT THE SCOPE AREA. REFER TO ARCHITECTURAL REFLECTED CEILING PLANS FOR LIGHTING INTENT
- PROVIDE SLEEVES, PROVIDE AND INSTALL EDGE LIT LED EXIT SIGNS WITHIN THE PATH OF EGRESS SUCH THAT ANY LOCATION WITHIN THE PATH OF EGRESS HAS TWO EXIT SIGNS WITHIN SIGHT AND THERE IS AN EXIT SIGN AT LEAST EVERY 100FT.
- MECHANICAL/ELECTRICAL ROOMS, PROVIDE 1X4 SUSPENDED STRIP FIXTURES AT 8' ON CENTER.
- STAIRWELLS, PROVIDE (2) 4FT (OR 18" BFT) WALL MOUNTED LED FIXTURES AT EACH LANDING AND INTERMEDIATE LANDING. THE BACK OF EACH STAIR TREAD SHALL HAVE A MINIMUM OF 10 FC (PER NFPA1 14.12.1.3).

LIGHTING CONTROLS

- REFER TO LIGHTING CONTROLS NARRATIVE ON THIS SHEET.

CONTROLS POWER

- PROVIDE (1) 120V/240 DEDICATED CIRCUIT FOR BMS CONTROLS IN EACH ELECTRICAL ROOM. BMS CONTROLLER SHALL BE LOCATED IN EACH ELECTRICAL ROOM.
- PROVIDE 120V/240 DEDICATED CIRCUIT FOR POWER TO VAV BOXES FOR EACH FLOOR. POWER SHOULD BE ROUTED TO 24V TRANSFORMERS NEAR EACH GROUP OF VAV BOXES

GENERAL FIRE ALARM NOTES

- THE CONTRACTOR SHALL DESIGN, PROVIDE, AND INSTALL ADDITIONAL DEVICES AND SYSTEM COMPONENTS TO THE EXISTING FIRE ALARM SYSTEM SO THAT THE TOTAL SYSTEM IS A COMPLETE FIRE ALARM SYSTEM THROUGHOUT THE CONTRACT AREA. THE CONTRACTOR SHALL BE A LICENSED TO DESIGN AND INSTALL FIRE ALARM SYSTEMS IN THE PHYSICAL JURISDICTION OF THE SYSTEM TO BE INSTALLED. THE FIRM SHALL HAVE ALL CREDENTIALS AND PROOF OF INSURANCE SUBMITTED WITH THE BID DOCUMENTS.
- COMPLETE FIRE ALARM PLANS AND EQUIPMENT CUT SHEETS FOR ALL FIRE ALARM EQUIPMENT BE SUBMITTED TO THE LOCAL AUTHORITY HAVING JURISDICTION FOR REVIEW, APPROVAL, PERMIT PRIOR TO INSTALLATION. SUBMITTAL DOCUMENTS SHALL INCLUDE VOLTAGE DROPS, CALCULATIONS FOR ALL FIRE ALARM CONDUCTORS. THESE SAME DOCUMENTS SHALL BE SUBMITTED TO THE ENGINEER FOR REVIEW TO ENSURE THE SYSTEM DOES NOT, WITHIN THE LIMITS OF APPLICABLE CODES AND REQUIREMENTS, CONFLICT WITH THE ARCHITECTURAL INTENT OF FACILITY.
- THE COMPLETED FIRE ALARM SYSTEM SHALL BE AN INTELLIGENT ADDRESSABLE SYSTEM, BE IN COMPLIANCE WITH ALL APPLICABLE CODES AND STANDARDS. ALL DEVICES AND EQUIPMENT INSTALLED AS PART OF THIS CONTRACT WORK SHALL MATCH AS CLOSELY AS POSSIBLE TO THE EXISTING SYSTEM AND SHALL BE INTEGRATED COMPLETELY INTO THE EXISTING SYSTEM. THE SYSTEM SHALL INCLUDE ALL DEVICES SUCH AS, BUT NOT LIMITED TO, FLOW AND TAMPER CEILING MOUNTED SMOKE DETECTORS, CEILING MOUNTED HEAT DETECTORS, DUCT SMOKE DETECTORS IN THE SUPPLY AND/OR RETURN DUCTS AS REQUIRED BY CODE, AND BY THE LOCAL AUTHORITY HAVING JURISDICTION, DETECTORS AT ALL FIRE/SMOKE DAMPERS, SHUNT/TRIpping OF ELEVATORS, NOTIFICATION DEVICES AS REQUIRED BY APPLICABLE CODE, LOCAL AUTHORITY HAVING JURISDICTION, AND OWNER'S DESIGN STANDARDS. NOTIFICATION DEVICES SHALL BE IN COMPLIANCE WITH THE AMERICANS WITH DISABILITIES ACT AND ALL OTHER SUCH LOCAL, STATE, AND FEDERAL REQUIREMENTS.
- ALL NEW DEVICES AND EQUIPMENT SHALL BE FULLY INTEGRATED INTO THE EXISTING FIRE ALARM SYSTEM AND THE FIRE ALARM CONTROL PANEL SHALL BE PROGRAMMED BY A FACTORY AUTHORIZED PROGRAMMER TO FUNCTION AS DESIGNED WITH THE NEW DEVICES AND EQUIPMENT.
- THE CONTRACTOR SHALL BE FAMILIAR WITH ALL APPLICABLE CODES, REQUIREMENTS BY THE AUTHORITY HAVING JURISDICTION, AND OWNER STANDARDS FOR CONSTRUCTION AND OPERATION OF FIRE ALARM SYSTEMS. ANY CHANGES TO THE FINAL INSTALLATION DUE TO THE CONTRACTOR HAVING BEEN AWARE OF ANY OF THE ABOVE, SHALL BE MADE AT NO COST TO THE OWNER.

GENERAL DEMOLITION SCOPE:

- THE EXISTING MAIN SERVICE SWITCHBOARD AND ALL DOWNSTREAM DISTRIBUTION PANELS NOTED TO BE REMOVED ARE TO REMAIN.
- ALL EXISTING LIGHT FIXTURES IN THE CONTRACT AREA SHALL BE REMOVED FROM ALL CEILING, ALONG WITH ASSOCIATED CONDUITS, CONDUCTORS, AND CONTROLS.
- ALL EXISTING "HARD-WIRED" EQUIPMENT IN THE EXISTING CONTRACT AREA THAT IS TO BE REMOVED SHALL BE DISCONNECTED FROM THE ELECTRICAL POWER SYSTEM AND RESPECTIVE CONDUCTORS SHALL BE REMOVED BACK TO THEIR RESPECTIVE SOURCE.
- ALL WIRING DEVICES IN THE CONTRACT AREA SHALL BE REMOVED ALONG WITH ASSOCIATED CONDUCTORS AND CONDUCTORS BACK TO THEIR RESPECTIVE SOURCES. POWER SHALL BE REMOVED TO ANY REMAINING DEVICES ON THE SAME CIRCUIT AS THOSE BEING REMOVED.
- THE ELECTRICAL CONTRACTOR SHALL COORDINATE WITH THE MECHANICAL CONTRACTOR TO REMOVE ANY CONDUITS, CONDUCTOR, SWITCHES, AND CONNECTIONS FOR ALL MECHANICAL EQUIPMENT TO BE REMOVED, BACK TO THE SOURCE OF THE RESPECTIVE ELECTRICAL SOURCE.

MOUNT LIGHT SWITCHES AS INDICATED ON ARCHITECTURAL DRAWINGS (48" AFF UNLESS NOTED OTHERWISE).
 ALL LIGHT SWITCHES SHALL HAVE A COMMON SEAMLESS FACEPLATE. EACH MULTI-GANG BOX SHALL BE NO MORE THAN SIX (6) SWITCHES WIDE, WHERE MORE THAN SIX (6) SWITCHES ARE SHOWN AT ONE (1) LOCATION, ADDITIONAL ADDITIONAL BOXES SHALL BE STACKED VERTICALLY. EACH DIMMER SWITCH SHALL HAVE A WATTAGE RATING 25% HIGHER THAN THE TOTAL WATTAGE OF ALL LIGHTS TO BE CONTROLLED BY THE DIMMER.
 ALL CIRCUITS SHALL BE KEYSWITCH NOTED OTHERWISE. THE DIMMERS SHALL HAVE THE DIMMING TYPE MATCHING THAT OF THE SPECIFIED FIXTURES.
 ALL EMERGENCY LIGHT FIXTURES SHALL BE FED FROM EXISTING EMERGENCY LIGHTING CIRCUIT. KEYSWITCH NOTED OTHERWISE.
 ALL EXIT SIGNS SHALL BE FED FROM EXISTING EXIT SIGN CIRCUITS EXCEPT AS OTHERWISE NOTED.
 WHEN SPECIFIC LIGHT FIXTURE TYPE HAS BEEN SPECIFIED IN THE FIXTURE INFORMATION, ELECTRICAL CONTRACTOR SHALL PROVIDE COMPLETE ASSEMBLY INCLUSIVE OF ALL PARTS AND HARDWARE.
 ALL EXIT SIGNS SHALL BE SELF TESTING, ALL EMERGENCY LIGHTING WITH INDIVIDUAL BATTERIES (IF PRESENT IN THE PROJECT) SHALL BE SELF TESTING.
 ALL ELECTRICAL FIXTURES SHALL BE SEPARATELY GROUNDING CONDUCTORS, INDIVIDUAL GROUNDING IN LUMINAIRE IS NOT ACCEPTABLE.
 COORDINATE ALL CEILING MOUNTED ITEMS WITH ARCHITECTURAL, REFLECTED PANS (RCP). IF ANY OTHER FIXTURES, GUDES OR ACCESSORIES ARE TO BE INSTALLED ON ANY CEILING MOUNTED ITEMS, CONFIRM WITH ARCHITECT THE EXACT LOCATION PRIOR TO INSTALLATION.
 FINAL MOUNTING LOCATION OF OCCUPANCY SENSORS WILL BE PROVIDED BY EQUIPMENT MANUFACTURER. PROVIDE A REFERENCE POINT TO THE MANUFACTURER FOR REFERENCE AND DO NOT NECESSARILY INDICATE EXACT MOUNTING LOCATION.

THE FOLLOWING SUMMARY PROVIDES THE DESIGN INTENT FOR LIGHTING CONTROLS AND ZONES THAT COMPLIES WITH THE ENERGY CODE LISTED ON THIS SHEET UNDER THE "ELECTRICAL APPLICABLE CODE" NOTE. ALTHOUGH THE DESIGN IS AROUND A SPECIFIC MANUFACTURER'S SYSTEM, THE LIGHTING CONTROL SYSTEM IS NOT RESTRICTED TO BEING PROVIDED BY THAT MANUFACTURER REFER TO SPECIFICATIONS FOR OTHER ACCEPTABLE MANUFACTURERS. THE SPECIFIC MANUFACTURER'S SYSTEM IS SHOWN TO CONVEY THE INTENDED LEVEL OF QUALITY AND CAPABILITY OF THE SYSTEM:

SEQUENCE OF OPERATIONS -REQUIRED IN SUBMITTAL:

- A NARRATIVE DESCRIPTION OR MATRIX OF THE SEQUENCE OF OPERATIONS FOR EACH SPACE IN SHALL BE INCLUDED IN THE CONTROLS SUBMITTAL, IN ADDITION TO THE DIAGRAMS AND PRODUCT DATA. ANY CONTROLS SUBMITTAL WITHOUT CLEAR NARRATIVES OR A MATRIX OF THE CONTROLS IN EACH SPACE (THAT A LAY PERSON COULD UNDERSTAND) WILL BE REJECTED AND REQUIRED TO BE RESUBMITTED WITH NARRATIVES.

CONTRACTOR SHALL PROVIDE DEDICATED POWER TO LIGHTING CONTROL SYSTEM PROCESSORS, GATEWAYS, AND ALL NECESSARY ACCESSORIES AS REQUIRED BY SPECIFIC LIGHTING CONTROL MANUFACTURER.

THIS PROJECT HAS PLUG LOAD CONTROLS THROUGHOUT THE SPACES LISTED BELOW AS REQUIRED PER IECC. REFER TO THE ELECTRICAL FLOOR PLANS FOR NUMBER AND LOCATION OF RECEPTACLES THAT NEED TO BE CONTROLLED VIA LIGHTING CONTROLS OCCUPANCY SENSORS.

- PRINT/COPY ROOMS
- BREAKROOMS
- CLASSROOMS
- INDIVIDUAL WORKSTATIONS – INCLUDING THOSE INSTALLED IN MODULAR FURNITURE.

WIRELESS REQUIREMENTS:

- a. BOTH WIRED AND WIRELESS LIGHTING CONTROLS ARE ACCEPTABLE. WITH CONDITIONS:
 - a. ANY LIGHTING CONTROL SYSTEM MUST FULLY COMPLY WITH THIS NARRATIVE SEQUENCE OF OPERATIONS TO BE ACCEPTABLE.
- b. IF THE SYSTEM IS WIRELESS, NO ONLY BATTERY POWERED DEVICES ARE ALLOWED. ALL ITEM NEEDING POWER SHALL BE HARDWIRED TO THAT POWER. BATTERIES ARE ALLOWED AS BACKUP TO THE HARDWIRED POWER, BUT BATTERIES ALONE FOR POWER IS NOT ACCEPTABLE. ONLY THE COMMUNICATION BETWEEN DEVICES IS ALLOWED TO BE WIRELESS.

THE LIGHT FIXTURES AND LIGHTING CONTROLS SHALL HAVE THE SAME MANUFACTURER REPRESENTATIVE TO ENSURE A SINGLE POINT OF CONTACT FOR THE TENANT AND OWNER DURING LIGHTING AND LIGHTING CONTROLS COMMISSIONING.

ELECTRICAL, MECHANICAL, MDF/IDF/DATA ROOMS

- PROVIDE SINGLE POLE SWITCH ADJACENT TO DOOR. AUTOMATIC CONTROL SHALL NOT BE REQUIRED FOR SAFETY REASONS.

- PROVIDE DUAL TECHNOLOGY OCCUPANCY SENSOR AND LOW VOLTAGE SWITCH AS INDICATED ON ELECTRICAL PLANS.
- LIGHTING SHALL BE AUTOMATIC ON, AND AUTOMATIC OFF.
- ALL ZONES SHALL BE DIMMABLE.
- EMERGENCY LIGHTS SHALL ACT AS NIGHT LIGHTS AND SHALL BE UNSWITCHED.

NORMAL FLOODS SHALL OCCUPY ALL LIGHTING ZONES FOR A MINIMUM OF 100% WHEN THE CORRIDOR IS OCCUPIED BY DIM TO 60%, AFTER 20 MINUTES OF NO ACTIVITY (UNOCCUPIED) AS SENSED FROM DUAL TECHNOLOGY SENSOR. AFTER HOURS: ALL LIGHTING ZONES SHALL AUTOMATICALLY TURN ON TO 100% WHEN THE CORRIDOR IS OCCUPIED AND TURN OFF WHEN THE CORRIDOR IS UNOCCUPIED. THOSE WITH RESPONSIBILITY FOR LIGHTING SHALL BE THE TENANT OR OWNER. ALSO REFER TO THE DAYLIGHTING SECTION OF THIS NARRATIVE WHERE APPLICABLE. ALL ZONES SHALL BE DIMMABLE.

SELECT EMERGENCY LIGHTING SHALL ACT AS NIGHT LIGHTS AND SHALL BE UNSWITCHED. ALL OTHER EMERGENCY LIGHTING SHALL BE CONTROLLED WITH ADJACENT LIGHTING VIA UL924 DEVICES. PROVIDE DIMMING TYPE UL924 DEVICES.

PROVIDE DUAL TECHNOLOGY OCCUPANCY SENSORS AND LOW VOLTAGE KEYPADS (OR TOUCHSCREENS) INDICATED ON ELECTRICAL PLANS. ALL ZONES SHALL BE DIMMABLE.

THE THERE SHALL BE A MANUAL USER OVERRIDE KEYPAD (OR TOUCHSCREEN) WITHIN THE OPEN OFFICE AREA.

THE OPEN OFFICE SHALL BE BROKEN UP INTO 600 SQFT OR LESS CONTROL ZONES WITH SEPARATE DIMMING CAPABILITY. THE ZONE SHALL BE OCCUPIED BY MORE THAN 20% OF THE OPEN OFFICE.

WHEN A ZONE IS OCCUPIED IT SHALL AUTOMATICALLY COME ON TO 100% ALL OTHER SURROUNDING UNOCCUPIED OPEN OFFICE ZONES SHALL AUTOMATICALLY COME ON TO 20%.

WHEN A ZONE IS OCCUPIED IT SHALL AUTOMATICALLY TURN OFF AFTER MORE THAN 20 MINUTES. AFTER 20 MINUTES ALL ZONES SHALL AUTOMATICALLY REDUCE TO 20%.

DURING AFTER HOURS, WHEN ALL ZONES HAVE BEEN UNOCCUPIED FOR MORE THAN 20 MINUTES ALL ZONES SHALL AUTOMATICALLY TURN OFF.

SELECT EMERGENCY LIGHTING SHALL ACT AS NIGHT LIGHTS AND SHALL BE UNSWITCHED. ALL OTHER LIGHTING SHALL BE CONTROLLED WITH ADJACENT LIGHTING VIA UL2424 DEVICES. PROVIDE DIMMING TYPE UL2424 DEVICES.

- PROVIDE DUAL TECHNOLOGY OCCUPANCY SENSORS AND LOW VOLTAGE SWITCH AS INDICATED ON ELECTRICAL PLANS.
- LIGHTING SHALL BE AUTOMATIC ON TO 50%, MANUALLY DIMMABLE UP AND DOWN FROM THERE, AND AUTOMATIC OFF.
- ALL ZONES SHALL BE DIMMABLE.
- EMERGENCY LIGHTS SHALL BE CONTROLLED WITH ADJACENT LIGHTING VIA UL924 DEVICE. PROVIDE DIMMING TYPE UL924 DEVICE.

- PROVIDE PHOTOCELL AND MANUAL OVERRIDE SWITCH AS INDICATED ON ELECTRICAL PLANS
- PHOTOCELL SHALL ENABLE AUTOMATIC DIMMING IN ACCORDANCE WITH ENERGY CODE REQUIREMENTS.
- MANUAL OVERRIDE SWITCH SHALL ENABLE MANUAL DIMMING & ON/OFF, AS WELL.

EXTERIOR LIGHTING SHALL BE CONNECTED TO LIGHTING CIRCUITRY SYSTEM. LIGHTING CONTROL SYSTEM SHALL CONTROL FIXTURES VIA TIME CLOCK AND PHOTOCELL. SITE LIGHTING NOT BEING USED FOR LIGHTING THE BUILDING FAÇADE OR LANDSCAPE FEATURES SHALL BE DIMMABLE AND CONTROLLED BY DIMMING RELAYS IN LIGHTING CONTROL PANEL. PROVIDE ADDITIONAL 1°C WITH LOW VOLTAGE WIRING TO EACH FIXTURE. FIXTURES SHALL DIM BY 50% BETWEEN MIDNIGHT AND 6AM.

PROVIDE NEW DIMMING SYSTEM AS INDICATED ON THE ELECTRICAL PLANS WITH DUAL TECHNOLOGY OCCUPANCY SENSORS AND LOW VOLTAGE KEYPADS.

NORMAL HOURS: ALL LIGHTING SHALL TURN ON AND OFF BASED ON A SCHEDULED INPUT VIA TIME OF DAY CONTROLS FROM LIGHTING CONTROL SYSTEM.

AFTER HOURS: LIGHTING SHALL BE CONTROLLED ON/OFF VIA LOCAL OVERRIDE KEYPADS AND OCCUPANCY SENSORS. AFTER HOURS LIGHTING SHALL BE MANUAL ON, AUTO OFF.

EMERGENCY LIGHTS SHALL BE CONTROLLED WITH ADJACENT LIGHTING VIA UL924 DEVICE. PROVIDE DIMMING TYPE UL924 DEVICE WHERE LIGHTING IS SHOWN TO BE DIMMABLE.

CIRCUITS SHOWN ARE SCHEMATIC ONLY AND DO NOT NECESSARILY INDICATE THE ACTUAL PANEL CIRCUIT NUMBERS FOR USE. IT IS INTENDED TO FIRST REUSE EXISTING POWER CIRCUITS THAT ARE AVAILABLE AFTER DEMOLITION OF WALLS AND EQUIPMENT AND THEN USE AVAILABLE SPARES/SPACES AS NEEDED. CONTRACTOR SHALL VERIFY ACTUAL CIRCUIT AVAILABILITY AFTER DEMOLITION AND NOTIFY ARCHITECT IMMEDIATELY IF THE QUANTITY OF AVAILABLE CIRCUITS IS INADEQUATE OR OBTAIN APPROVAL FOR ADD ALTERNATE SOLUTION. MAXIMUM OF 16 AMP LOAD PER 20A CIRCUIT.

1. ALL BUILDING MECHANICAL AND ELECTRICAL SYSTEMS SHALL BE COMMISSIONED BY THE LEAD CONTRACTOR. THE COMMISSIONING PLAN SHALL BE SUBMITTED TO THE INTERNATIONAL ENERGY CONSERVATION (IECC) SECTION C408. REFER TO THE APPLICABLE CODES NOTE ON THIS SHEET FOR THE REQUIRED CODE YEAR OF THE COMMISSIONING PLAN. THE COMMISSIONING PLAN SHALL BE REVIEWED BY THE IECC TO ENSURE ALL REQUIRED COMMISSIONING ACTIVITIES AND REQUIREMENTS ARE MET.
2. THE COMMISSIONING PLAN SHALL BE SUBMITTED TO THE IECC FOR REVIEW AND APPROVING OF IECC SECTION C408 AND ANY OTHER REQUIREMENTS OF THE PROJECT.
3. THE COMMISSIONING PLAN SHALL INCLUDE THE FOLLOWING:
 - A. REQUIREMENTS AND IDENTIFYING (TAB), BUILDING AUTOMATION SYSTEMS (BAS), GENERAL CONTRACTOR, MECHANICAL, ELECTRICAL, AND PLUMBING CONTRACTORS SHALL PROVIDE FULL SUPPORT IN ALL COMMISSIONING ACTIVITIES AND PERFORM ALL REQUIRED COMMISSIONING TASKS ON THIS PROJECT AS REQUIRED BY IECC SECTION C408.
 - B. LEAD PROJECTS HAVE ABOVE MINIMUM COMMISSIONING REQUIREMENTS THAT VARY BASED ON THE PROJECT RISK.

- 2020 NATIONAL ELECTRIC CODE
- 2021 INTERNATIONAL ENERGY CONSERVATION (IECC)
- CURRENT CAMPUS DESIGN GUIDELINES
- CITY OF DENTON LOCAL AMENDMENTS

- FM GLOBAL
- 2021 INTERNATIONAL FIRE CODE (IFC)
- CURRENT CAMPUS DESIGN GUIDELINES
- CITY OF DENTON LOCAL AMENDMENTS

REVISION SUMMARY:
- REVISED SECURITY ELECTRICAL ALLOWANCES



Purdy - McGuire
Mechanical - Electrical Engineer
17300 North Dallas Parkway
Suite 3000
Dallas, TX 75248-1147
Firm Registration # F-1511
Tel: 972/239-5357
Fax: 972/239-5231
www.purdy-mcguire.com

JOB NO. 25037.002
 PROJECT MGR. SCOTT BROWN,
 MITCHELL HENTON
 MECHANICAL MITCHELL HENTON
 DRAWING CHRIS WOODYARD
 ELECTRICAL JOHN KNOWLES
 DRAWING SHALL NOT BE REPRODUCED
 ANY PROJECT OTHER THAN THE PROJECT
 IDENTIFIED IN THE TITLE BLOCK, WITHOUT THE
 WRITTEN CONSENT OF PURDY-McGUIRE, INC.
 DALLAS, TX

No

UNIVERSITY OF NORTH TEXAS
KERR HALL INTERIOR F



This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the concepts and ideas contained herein shall not be used, reproduced, revised, or retained without the express written approval of Treanor. Submission or distribution of this drawing to meet official or regulatory requirements for other purposes in connection with the project is hereby construed as publication in derogation of any rights of Treanor.

ISSUE FOR CONSTRUCTION

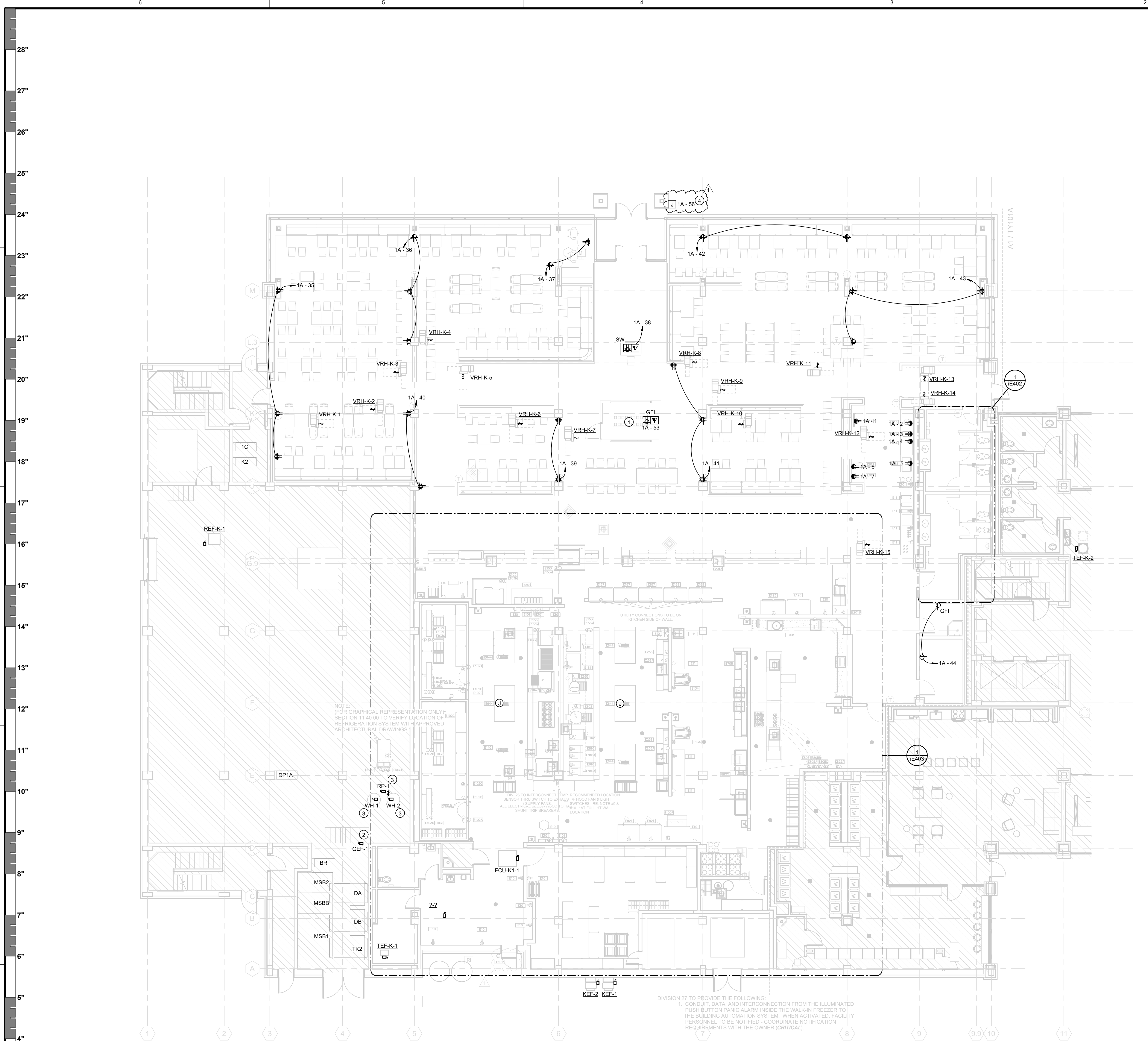
JANUARY 30, 2025

REVISIONS		
	DESCRIPTION	DATE
	Addendum 2	05/23/25

iE001

ELECTRICAL NOTES & SYMBOLS

anorHL NO. HE0569.2302.01



1 LEVEL 1 ELECTRICAL PLAN - DINING
1/8" = 1'-0"

KEYED NOTES - SHEET IE201B

- 1 INDICATED LOCATION TO BE FOR HYDRONICS DISPLAY. COORDINATE ANY ELECTRICAL REQUIREMENTS WITH ARCHITECT PRIOR TO INSTALLATION.
- 2 GEF-1 TO BE ON TOWER ROOF. REFER TO MECHANICAL PLANS FOR EXACT LOCATION. REFER TO SHEET IE701 FOR ADDITIONAL INFORMATION REGARDING ELECTRICAL REQUIREMENTS.
- 3 REFER TO PLUMBING DRAWINGS FOR ADDITIONAL INFORMATION REGARDING WATER HEATED LOCATIONS AND POWER REQUIREMENTS.
- 4 INDICATED CIRCUIT SHALL BE USED FOR INTEGRALLY-LIT EXTERIOR SIGN. COORDINATE EXACT LOCATION AND POWER REQUIREMENTS WITH ARCHITECT PRIOR TO INSTALLATION.

GFCI RECEPTACLES:
ALL RECEPTACLES WITHIN A KITCHEN AREA ARE TO BE GFCI PROTECTED. ALL RECEPTACLES MOUNTED ABOVE OR BELOW KITCHEN COUNTERS WITH A SINK OR ANY OTHER WATER DISPENSING MECHANISM SHALL BE GFCI PROTECTED. ALL RECEPTACLES INSTALLED IN AN OUTDOOR LOCATION AND PROVIDED IN RESTROOMS SHALL BE GFCI TYPE DEVICES.

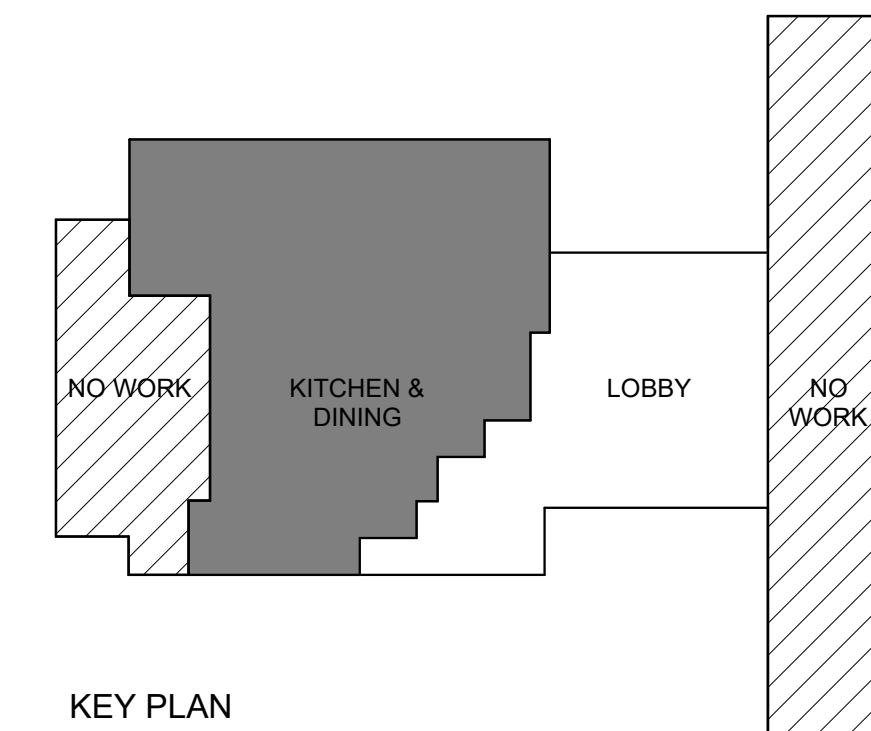
CRAWLSPACE SCOPE NOTE:
PROVIDE CRAWLSPACE GFCI/WP RECEPTACLES, CRAWLSPACE LIGHTING, CRAWLSPACE EXHAUST FANS, CRAWLSPACE PUMP-PUMPS, AND CRAWLSPACE HEATERS. PROVIDE HEAT TRACE FOR ANY GREASE WASTE PIPE WITH RUN LENGTHS OVER 200FT.

FIRE SMOKE DAMPERS:
PROVIDE 120V POWER CIRCUITING FROM THE NEAREST 120V PANELBOARD FOR FIRE-SMOKE DAMPERS. SEE POWER GENERAL NOTE KK ON SHEET IE001 FOR ADDITIONAL INFORMATION. REFER TO THE HVAC PLANS FOR LOCATIONS AND QUANTITIES.

MOTORIZED DAMPERS:
FOR EACH MOTORIZED DAMPER SHOWN ON MECHANICAL PLANS, PROVIDE A 120V, 20A POWER CIRCUIT TO 24V TRANSFORMER, PROVIDED BY CONTROLS CONTRACTOR, FOR UP TO 5 MOTORIZED DAMPERS. PROVIDE CONTROL WIRE TO EACH DAMPER. REFER TO THE HVAC PLANS FOR LOCATIONS AND QUANTITIES.

EXISTING CIRCUIT NOTE:
ALL EXISTING CIRCUITS WITHIN THE SCOPE OF WORK AREA THAT ARE NOT REUSED FOR THIS REMODEL SHALL BE REMOVED BACK TO THE PANELS AND THE PLACARDS SHALL INDICATED THE BREAKERS AS SPARES.

REVISION SUMMARY:
- ADDED JUNCTION BOX FOR INTEGRALLY-LIT EXTERIOR SIGN.
- ADDED KEYED NOTE 4.



TREANOR
2024 Elm Street, Suite 200
Dallas, TX 75201
Office: 214.310.1018
www.treanorll.com

©2023 Purdy - McGuire
Mechanical - Electrical Engineers
1700 North Dallas Parkway
Suite 300
Dallas, TX 75248-1147
Firm Registration # F-1511
Tel: 972.255.6235
Fax: 972.255.6231
www.purdy-mcguire.com

PM/JOB NO. 23037.002
PROJECT MGR. SCOTT BROWN
MECHANICAL PLUMBING MITCHELL HENTON
ELECTRICAL CHRIS WOODWARD
THIS DRAWING SHALL NOT BE REPRODUCED OR IN ANY PROJECT OTHER THAN THE PROJECT NOTED IN THE TITLE BLOCK. WITHOUT THE WRITTEN CONSENT OF PURDY-MCGUIRE, INC. DALLAS, TX.

UNIVERSITY OF NORTH TEXAS
KERR HALL INTERIOR RENOVATION
1413 West Maple St
Denton, TX 76201

This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the concepts and ideas contained herein shall not be used, reproduced, revised, or retained without the express written approval of Treanor. Submission or distribution of this drawing to meet official or regulatory requirements or for other purposes in connection with the project is prohibited without the prior written consent of Treanor.

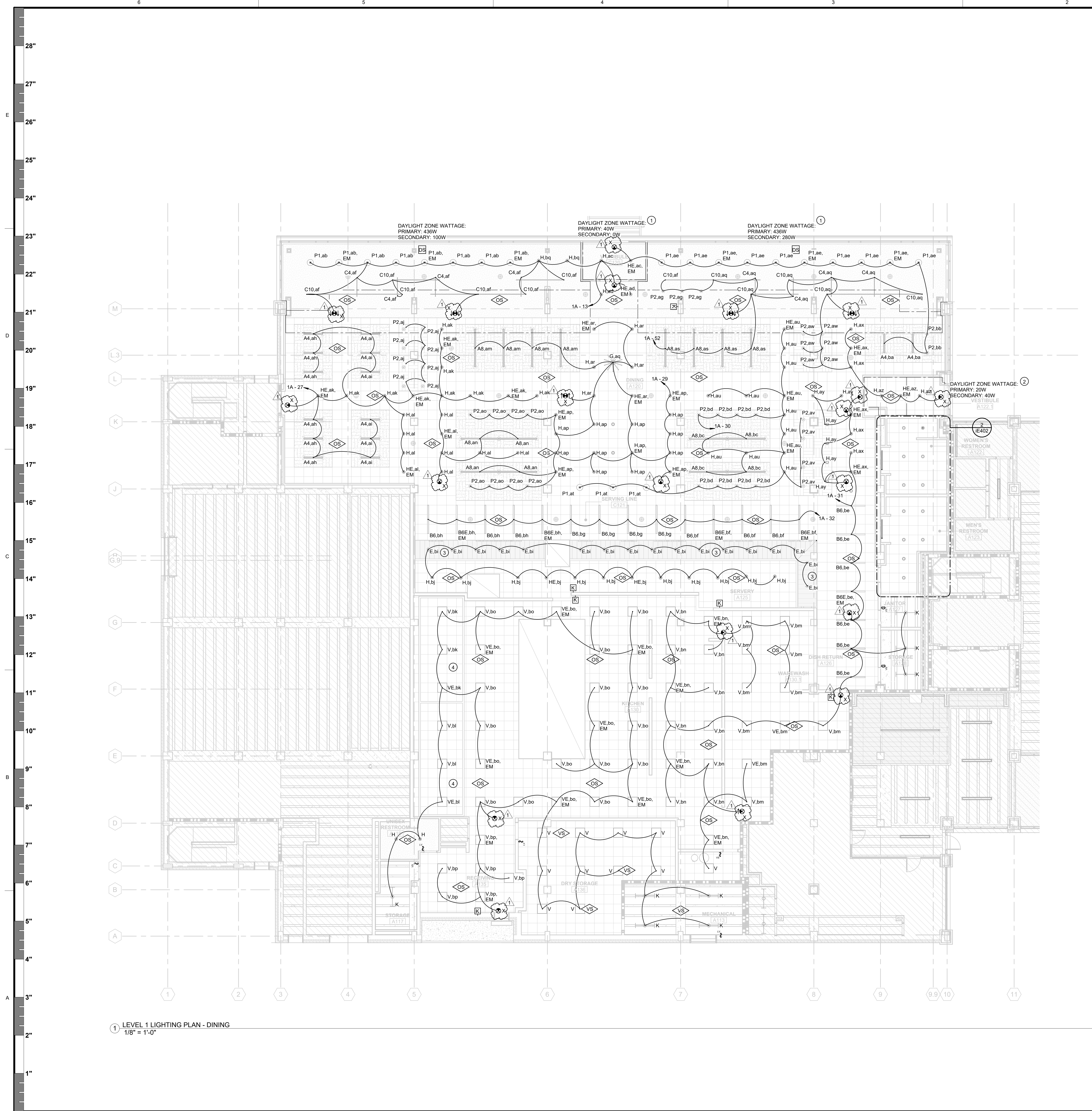
Issue: ISSUE FOR CONSTRUCTION
Date: JANUARY 30, 2025

REVISIONS		
NO	DESCRIPTION	DATE
1	Addendum 2	05.23.25

iE201B
LEVEL 1 ELECTRICAL PLAN - DINING
TreanorHL NO. HE0569.2302.01

Autodesk Docs/HE0569-2302.01 UNT Kerr Hall Interior RenovationR23_KERR-HALL-DINING_ELECT.rvt

5/23/2025 8:15:22 AM



1 LEVEL 1 LIGHTING PLAN - DINING
1/8" = 1'-0"

LIGHTING GENERAL NOTES:

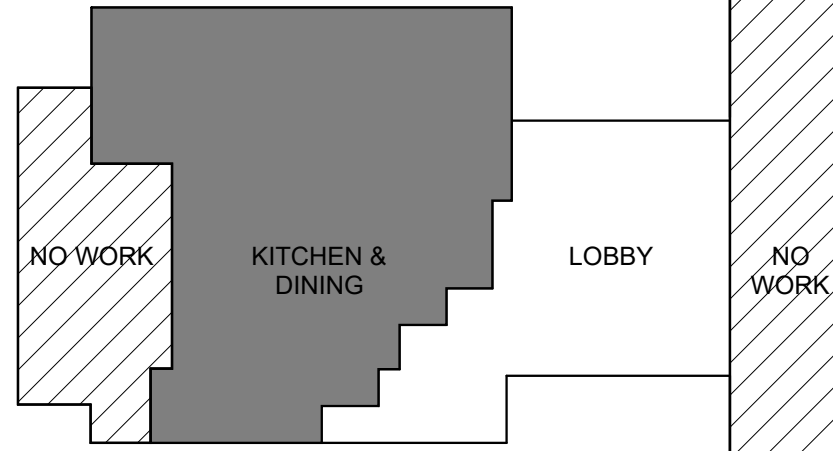
- GENERAL NOTES
- REFER TO THE ELECTRICAL FRONT SHEET FOR ADDITIONAL APPLICABLE
 - REFER TO LIGHTING CONTROLS NARRATIVE ON THE ELECTRICAL FRONT SHEET FOR ADDITIONAL REQUIREMENTS, INCLUDING BUT NOT LIMITED TO THE LIGHTING CONTROLS REQUIRED SEQUENCE OF OPERATIONS (SOO) FOR EACH SPACE, PLUG LOAD CONTROLS, ETC.
 - PROVIDE EDGE LIT LED EXIT SIGNS WITHIN THE PATH OF EGRESS SUCH THAT ANY LOCATION WITHIN THE PATH OF EGRESS HAS TWO EXIT SIGNS WITHIN IT.
 - REFER TO THE LIGHTING CONTROLS NARRATIVE ON SHEET IE001 FOR FURTHER INFORMATION ON CONTROLS INTENT.
 - LIGHTING CONTROLS AND DRIVERS FOR LIGHT FIXTURES SHALL BE MOUNTED IN AN ACCESSIBLE LOCATION AND SHALL BE LABELED FOR EASE OF ACCESS.
 - ALL LIGHTING SHALL BE CONTROLLED BY SWITCHES, NOT TOUCHPADS, PER UNIT REQUEST.

REFER TO ARCHITECTS DRAWINGS FOR LIGHT FIXTURE SELECTIONS AND LAYOUT.

KEYED NOTES - SHEET IE301B

- DAYLIGHT ZONE (TYPICAL), UNLESS NOTED OTHERWISE, LIGHTING WITHIN DAYLIGHT ZONE SHALL BE CONTROLLED INDEPENDENTLY OF SURROUNDING GENERAL LIGHTING. PROVIDE AUTOMATIC DAYLIGHT HARVESTING WITHIN THE DAYLIGHT ZONE IN WHICH LIGHTING IS AUTOMATICALLY DIMMED TO A CAPABILITY OF 15% IN RESPONSE TO SUNLIGHT LEVELS WITHIN THE DAYLIGHT ZONE. REFER TO KEYED NOTE 2 ON THIS SHEET FOR DAYLIGHT ZONES THAT ARE EXEMPT FROM DAYLIGHT RESPONSIVE CONTROLS.
- WATTAGE WITHIN DAYLIGHT ZONES IN THIS SPACE TOTAL LESS THAN 150 WATTS. THEREFORE, THE LIGHTING WITHIN THIS DAYLIGHT ZONE IS EXEMPT FROM DAYLIGHT RESPONSIVE CONTROLS.
- REFER TO ARCHITECT AND FOOD SERVICE DRAWINGS FOR INFORMATION REGARDING SERVING LINE LIGHTS AND SIGNAGE. IF ADDITIONAL POWER IS REQUIRED, PROVIDE AND INSTALL 120V/1P POWER FROM PANELBOARD 1A FOR REQUIRED LIGHTING.
- REFER TO SHEET IE403 AND FOOD SERVICE DRAWINGS FOR ADDITIONAL INFORMATION REGARDING LIGHTING CONTROLS IN WALK-IN FREEZER/COOLER.

REVISION SUMMARY:
- REVISED TYPE KE FIXTURES TO TYPE X.
- ADDED DEMO SCOPE NOTE.



KEY PLAN



TREANOR

2024 Elm Street, Suite 200
Dallas, TX 75201
Office: 214.310.1018
www.treanorll.com

©2023 Purdy - McGuire

Mechanical: Electrical Engineers
1700 North Dallas Parkway
Suite 300
Dallas, TX 75248-1167
Firm Registration # F-1511
Tel: 972.258.6231
Fax: 972.258.6231
www.purdy-mcguire.com

PM JOB NO. 23037-002
PROJECT MGR. SCOTT BROWN
MECHANICAL: MITCHELL HENTON
ELECTRICAL: CHRIS WOODWARD
ELECTRICAL: JOHN KNOWLES
THIS DRAWING SHALL NOT BE REPRODUCED
FOR ANY PROJECT OTHER THAN THE PROJECT
NOTED IN THE TITLE BLOCK, WITHOUT THE
WRITTEN CONSENT OF PURDY MCGUIRE, INC.
DALLAS, TX

UNIVERSITY OF NORTH TEXAS
KERR HALL INTERIOR RENOVATION
1413 West Maple St
Denton, TX 76201



This drawing is an instrument of service and shall remain the property of Treanor. This drawing and the concepts and data contained herein shall not be used, reproduced, revised, or retained without the express written approval of Treanor. Submission or distribution of this drawing to meet official or regulatory requirements or for other purposes in connection with the project is not to be construed as publication in derogation of any of the rights of Treanor.

Issue: ISSUE FOR CONSTRUCTION

Date: JANUARY 30, 2025

REVISIONS

NO	DESCRIPTION	DATE
1	Addendum 2	05.23.25

IE301B

LEVEL 1 LIGHTING PLAN - DINING

TreanorHL NO. HE0569-2302.01

Autodesk Docs\\ME0569-2302-01 UNT Kerr Hall Interior Renovation\\R23_KERR-HALL-DINING_ELECT.rvt

5/23/2025 8:05:20 AM

E
D
C
B
A

28"
27"
26"
25"
24"
23"
22"
21"
20"
19"
18"
17"
16"
15"
14"
13"
12"
11"
10"
9"
8"
7"
6"
5"
4"
3"
2"
1"

MECHANICAL EQUIPMENT POWER SCHEDULE														
EQUIPMENT DESIGNATION	ELECTRICAL INFORMATION						DISCONNECT							REMARKS
	CURRENT (AMPS)	LOAD (WATTS)	OTHER MISCELLANEOUS ELECTRIC LOAD INFORMATION	VOLT	PHASE	OCPD RATING	PANEL	CIRCUIT NO.	FEEDER	TYPE	SIZE	POLES	FUSE	
FCU-K1-1	14 A	2808 VA	0.5 HP	208 V	1	20 A	K-C/D	41,43	2#12, #12G, 3/4"	PROVIDED BY MECHANICAL	-	-	-	
FCU-K1-2	14 A	2808 VA	0.5 HP	208 V	1	20 A	K-C/D	44,46	2#12, #12G, 3/4"	PROVIDED BY MECHANICAL	-	-	-	
GEF-1 (K)	48 A	38888 VA	20 HP	480 V	3	60 A		<unamed>	4#4, #10G, 1 1/4"	NEMA HEAVY DUTY	60	3	NF	SEE NOTE 5
KEF-1	1 A	1000 VA	1 HP	480 V	3	20 A	HK	26,28,30	4#12, #12G, 3/4"	PROVIDED BY MECHANICAL	-	-	-	
KEF-2	1 A	1000 VA	1 HP	480 V	3	20 A	HK	31,33,35	4#12, #12G, 3/4"	PROVIDED BY MECHANICAL	-	-	-	
KITCHEN SOFT WATER	15 A	1800 VA	-	120 V	1	20 A	K-C/D	13	2#12, #12G, 3/4"		-	-	-	
REF-K-1	10 A	8310 VA	2 HP	480 V	3	20 A	HK	19,21,23	4#12, #12G, 3/4"	NEMA HEAVY DUTY	30	3	NF	
RF-1 (K)	2 A	180 VA	1/8 HP	120 V	1	20 A	K-C/D	42	2#12, #12G, 3/4"	NEMA HEAVY DUTY	30	2	NF	SEE NOTE 6
TEF-K-1	1 A	120 VA	0.1 HP	120 V	1	20 A	K-C/D	39	2#12, #12G, 3/4"	PROVIDED BY MECHANICAL	-	-	-	
TEF-K-2	6 A	1200 VA	0.17 HP	208 V	1	20 A	K-C/D	45,47	2#12, #12G, 3/4"	PROVIDED BY MECHANICAL	-	-	-	
VRG-K-5,6,7	3 A	300 VA	100VA EACH	120 V	1	20 A	1A	48	2#12, #12G, 3/4"	MOTOR RATED SWITCH AT EACH	-	-	-	
VRH-K-1,2,3,4	3 A	400 VA	100VA EACH	120 V	1	20 A	1A	47	2#12, #12G, 3/4"	MOTOR RATED SWITCH AT EACH	-	-	-	
VRH-K-8,9,10	3 A	300 VA	100VA EACH	120 V	1	20 A	1A	49	2#12, #12G, 3/4"	MOTOR RATED SWITCH AT EACH	-	-	-	
VRH-K-11,12,13,14, 15	4 A	500 VA	100VA EACH	120 V	1	20 A	1A	50	2#12, #12G, 3/4"	MOTOR RATED SWITCH AT EACH	-	-	-	
WH-1 (K)	2 A	180 VA	-	120 V	1	20 A	K-C/D	14	2#12, #12G, 3/4"	-	-	-	-	
WH-2 (K)	2 A	180 VA	-	120 V	1	20 A	K-C/D	40	2#12, #12G, 3/4"	-	-	-	-	

GENERAL NOTES (APPLIES TO ALL):

A REFER TO HVAC AND PLUMBING PLANS FOR LOCATIONS OF EQUIPMENT. COORDINATE FINAL LOCATIONS IN FIELD.

B DISCONNECT SWITCHES PROVIDED BY THE ELECTRICAL CONTRACTOR SHALL MATCH THE AIC VALUE OF THE UPSTREAM ELECTRICAL PANEL.

C COORDINATE WITH MECHANICAL REGARDING RESPONSIBILITY OF MOTOR STARTERS, SO THAT DUPLICATE EQUIPMENT IS NOT PURCHASED.

D WHERE VARIABLE FREQUENCY DRIVES (VFDs) AND SERVICE DISCONNECTS ARE SEPARATED, ELECTRICAL CONTRACTOR SHALL PROVIDE DISCONNECT SWITCH WITH AUXILIARY CONTACTS FOR CONNECTION TO VFD SAFETY INTERLOCK. ELECTRICAL CONTRACTOR SHALL CONNECT DISCONNECT SWITCH AUXILIARY CONTACT TO THE ASSOCIATED VFD SAFETY INTERLOCK VIA 3/4" CONDUIT WITH 2#12 AND #12G STRANDED THHN CONDUCTORS.

E CIRCUITS SHOWN ARE SCHEMATIC ONLY AND DO NOT NECESSARILY INDICATE THE ACTUAL PANEL CIRCUIT NUMBERS FOR USE. IT IS INTENDED TO FIRST REUSE EXISTING POWER CIRCUITS THAT ARE AVAILABLE AFTER DEMOLITION OF AND EQUIPMENT AND THEN USE AVAILABLE SPARES/SPACES AS NEEDED. CONTRACTOR SHALL VERIFY ACTUAL CIRCUIT AVAILABILITY AFTER DEMOLITION AND NOTIFY ARCHITECT IMMEDIATELY IF THE QUANTITY OF AVAILABLE CIRCUITS IS INADEQUATE OR OBTAIN APPROVAL FOR ADD ALTERNATE SOLUTION.

NOTES:

1 PROVIDE 120V CONTROLS CIRCUIT TO EACH 120V/24V CONTROLS TRANSFORMER (TRANSFORMER BY MECHANICAL CONTRACTOR). EACH TRANSFORMER SHALL FEED UP TO SIX (6) CONTROL MODULES. DO NOT EXCEED 1500VA PER 120V CONTROLS CIRCUIT. CONDUCTORS BETWEEN THE TRANSFORMERS AND THE CONTROLS SHALL BE BY MECHANICAL CONTRACTOR. REFER TO HVAC PLANS FOR EQUIPMENT LOCATIONS.

2 MECHANICAL CONTRACTOR TO PROVIDE VARIABLE FREQUENCY DRIVE (VFD). ELECTRICAL CONTRACTOR TO INSTALL.

3 CIRCUIT CONVENIENCE OUTLET FROM CIRCUIT AS SHOWN ON PLANS.

4 FURNISH AND CONNECT DUCT MOUNTED SMOKE DETECTOR (INSTALLED BY MECHANICAL) TO FIRE ALARM PANEL.

5 GEF-1 SHALL BE LOCATED ON TOWER ROOF. REFER TO MECHANICAL PLANS FOR EXACT LOCATION OF EQUIPMENT. PROVIDE AND INSTALL POWER CIRCUIT FROM NEAREST 277/480V PANELBOARD WITH AVAILABLE CAPACITY. ELECTRICAL CONTRACTOR SHALL ENSURE FEEDERS ARE SIZED FOR VOLTAGE DROP.

6 PROVIDE POWER TO LEAK DETECTION, SOLENOID VALVE AND 'CO' MONITOR FOR WATER HEATER FROM SAME CIRCUIT AS RECIRCULATION PUMP. CIRCUIT LEAK DETECTION, SOLENOID VALVE AND 'CO' MONITOR UPSTREAM OF MOTOR RATED SWITCH FOR RECIRCULATION PUMP.

LIGHT FIXTURE SCHEDULE											
TAG	DESCRIPTION	MANUFACTURER	MODEL NUMBER	LAMPS	VOLT	INPUT WATTS	DIMMING	REMARKS			
A4	4' LED DIRECT/INDIRECT PENDANT	LUX ILLUMINARE	EOS 3.0-P-DI-LAM-500-4-30K-8-UNV-S1 (BRONZE FINISH)	LED	120 V	20 W	0-10V	SEE NOTE 3			
A8	8' LED DIRECT/INDIRECT PENDANT	LUX ILLUMINARE	EOS 3.0-P-DI-LAM-500-8-30K-8-UNV-S1 (BRONZE FINISH)	LED	120 V	50 W	0-10V	SEE NOTES 1,3,4			
B6	6' LED RECESSED LINEAR	LUX ILLUMINARE	EOS 3.0-R-FT-LAM-500-6-30K-8-UNV-S1	LED	120 V	28 W	0-10V	SEE NOTE 1			
B8E	8' LED RECESSED LINEAR	LUX ILLUMINARE	EOS 3.0-R-FT-LAM-500-8-30K-8-UNV-S1-EB	LED	120 V	28 W	0-10V	SEE NOTE 1			
C4	4' LED RECESSED LINEAR	T-3AR LED	TBSL-[TEMP]-[LENGTH]-[OPTIC]-[MOUNTING]	LED	120 V	32 W	0-10V	SEE NOTE 3			
C10	10' DECORATIVE SURFACE MOUNT LED LINEAR	PURE EDGE	CCDSM-SW-120-30K	LED	120 V	50 W	0-10V	SEE NOTE 3			
D4	4' WALL MOUNT ARCHITECTURAL LED	HE WILLIAMS	AX2WD-4-L33-S-UNV	LED	120 V	42 W	0-10V	SEE NOTES 3,4			
E	MULTI-CELL DOWNLIGHT	USA!	0413H1-35KH-35-BL-BL-NCVS-UNV-D6E-UB44-C44-UA2	LED	120 V	18 W	0-10V				
F	HIGH CRI TAPE LIGHT (FOR SERVING COUNTER, 2.8 WIFT)	VL	EFLEXW-2320-35-NL-WE1-[LENGTH AS REQUIRED]-UL	LED	120 V	3 W	NO	SEE NOTES 1,3			
G	DECORATIVE PENDANT	PURE EDGE	PX3P-1-T1-7W-48-30K-BB	LED	120 V	15 W	0-10V	SEE NOTES 1,3,4			
H	6' LED ROUND DOWNLIGHT	HE WILLIAMS	6DR-TL-30K-DIM-UNV	LED	120 V	20 W	0-10V				
HE	6' LED ROUND DOWNLIGHT	HE WILLIAMS	6DR-TL-30K-EM-DIM-UNV	LED	120 V	20 W	0-10V				
K	LED NARROW STRIP	HE WILLIAMS	75R/S-4'-[LUMES]-[TEMP]-DIM-UNV	LED	120 V	40 W	0-10V	SEE NOTE 1			
P1	MARATHON WOODED TOP PENDANT	BARNLIGHT	BLE-C-WYDM16-600-ASH-SBK-NA-LED11-3000K-FL	LED	120 V	27 W	0-10V	SEE NOTE 3			
P2	MINIMALIST CORDED PENDENT	BARNLIGHT	BLE-C-PINDY-CUP-600-SBK-7FT-STANDARD CANOPY-VORONOI II LED TALA LAMP TYP	LED	120 V	60 W	0-10V	SEE NOTE 3			
V	2x2 LED TROFFER	HE WILLIAMS	PT-22-L26/30-RA-DIM-UNV	LED	120 V	22 W	0-10V				
YE	2x2 LED TROFFER	HE WILLIAMS	PT-22-L26/30-RA-EL-DIM-UNV	LED	120 V	22 W	0-10V				
X	EDGE LIT EXIT SIGN, WITH EMERGENCY BATTERY BACKUP.	LITHONIA	WHEN LOCATED IN AN OPEN EXPOSED CEILING: EDG-[FACE]-RMR-EL-SD-EL-AUS12 WHEN LOCATED IN AN GYPSUM OR TILE CEILING: EDGR-[FACE]-RMR-EL-SD	LED	120 V	5 W	NO	SEE NOTE 2			

GENERAL NOTES:

A CONTRACTOR IS RESPONSIBLE FOR PROVIDING ALL ACCESSORIES FOR PROPER MOUNTING OF FIXTURES IN SPECIFIC CEILING PER LOCATION OF FIXTURES.

B CONTRACTOR SHALL PROVIDE SUBMITTALS TO THE ENGINEER OF ALL LIGHTING FIXTURES (NEW OR SUBSTITUTES).

C CONTRACTOR SHALL COORDINATE FINISH, MOUNTING HEIGHTS (IF SUSPENDED), LENSING, AND OTHER AESTHETIC FEATURES OF ALL FIXTURES WITH ARCHITECT.

D CONTRACTOR SHALL PROVIDE INSTALLATION AND MATERIALS FOR AN ADDITIONAL 5 EXIT SIGNS OR 10%, WHICHEVER IS GREATER, AS ATTIC STOCK FOR FUTURE USE. ATTIC STOCK EXIT SIGN SPECIFICATION SHALL MATCH ALL THE OTHER EXIT SIGNS ON THIS PROJECT. AS SPECIFIED IN THE LIGHT FIXTURE SCHEDULE.

NOTES:

1 PROVIDE CONTINUOUS LENGTH AS SHOWN ON PLANS. CONFIRM EXACT LENGTH WITH ARCHITECTURAL DETAILS AND ARCHITECT. PROVIDE ALL ACCESSORIES FOR A FULLY FUNCTIONING SYSTEM.

2 PROVIDE NUMBER OF FACES AND CHEVRONS FOR EACH EXIT SIGN PER ELECTRICAL LIGHTING PLANS. REFER TO ARCHITECTURAL REFLECTED CEILING PLANS (RCP) FOR CEILING TYPES AT EACH EXIT SIGN LOCATION.

3 COORDINATE MOUNTING, LENGTH, AND OTHER DETAILS WITH ARCHITECT AS FIXTURE IS INCORPORATED INTO ARCHITECTURAL FEATURE.

4 FIXTURE REQUIRES REMOTE TRANSFORMER/DRIVER. CONTRACTOR SHALL SIZE AND SPACE REMOTE TRANSFORMERS/DRIVERS TO ELIMINATE VOLTAGE DROP. TRANSFORMERS/DRIVERS SHALL BE VISUALLY AND ACOUSTICALLY CONCEALED.

5 PROVIDE LIGHT POLE WITH VIBRATION ISOLATION AS RECOMMENDED BY THE MANUFACTURER.

LIGHTING CONTROL PANEL 2 (LCP2)											
CONTACT	VOLT	PHASE	GENERAL LOCATION ZONE	CIRCUIT	DESCRIPTION	CONTROL	REMARKS				
1	120/277	1			SPARE						
2	120	1	ab	1A-13	NW DINING P1 FIXTURES	TIMECLOCK, PHOTOCELL, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
3	120	1	ac	1A-13	N VESTIBULE H FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
4	120	1	ad	1A-13	N DINING H FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
5	120	1	ae	1A-13	NE DINING P1 FIXTURES	TIMECLOCK, PHOTOCELL, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
6	120	1	af	1A-13	N DINING C FIXTURES	TIMECLOCK, PHOTOCELL, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
7	120	1	ag	1A-30	NE DINING P2 FIXTURES	TIMECLOCK, PHOTOCELL, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
8	120	1	ah	1A-27	W DINING A4 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
9	120	1	ai	1A-27	W DINING A4 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
10	120	1	aj	1A-27	W DINING P2 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
11	120	1	ak	1A-27	W DINING H FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
12	120	1	al	1A-27	W DINING H FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
13	120	1	am	1A-29	W DINING A8 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
14	120	1	an	1A-29	W DINING A8 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
15	120	1	ao	1A-29	W DINING P2 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
16	120	1	ap	1A-29	DINING H FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
17	120	1	aq	1A-52	N DINING C FIXTURES	TIMECLOCK, PHOTOCELL, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
18	120	1	ar	1A-29	DINING ENTRY H FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
19	120	1	as	1A-30	E DINING C10 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
20	120	1	at	1A-30	S DINING P1 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
21	120	1	au	1A-30	E DINING H FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
22	120	1	av	1A-30	E DINING P2 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
23	120	1	aw	1A-31	E DINING P2 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
24	120	1	ax	1A-31	E DINING H FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
25	120	1	ay	1A-31	E DINING H FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
26	120	1	az	1A-31	E VESTIBULE H FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
27	120	1	ba	1A-13	E DINING A4 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
28	120	1	bb	1A-13	E DINING P2 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
29	120	1	bc	1A-30	SE DINING A8 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
30	120	1	bd	1A-30	SE DINING P2 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
31	120	1	be	1A-31	SERVING LINE B6 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
32	120	1	bf	1A-32	SERVING LINE B6 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
33	120	1	bg	1A-32	SERVING LINE B6 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
34	120	1	bh	1A-32	SERVING LINE B6 FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
35	120	1	bi	1A-32	SERVERY E FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
36	120	1	bj	1A-32	SERVERY H FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
37	120	1	bk	1A-33	KITCHEN NW V FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
38	120	1	bl	1A-33	KITCHEN SW V FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
39	120	1	bm	1A-31	WAREWASH V FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
40	120	1	bn	1A-31	KITCHEN V FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
41	120	1	bo	1A-33	KITCHEN V FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
42	120	1	bp	1A-33	RECEIVING V FIXTURES	TIMECLOCK, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
43	120	1	bq	1A-13	DINING H FIXTURES	TIMECLOCK, PHOTOCELL, LOCAL ON/OFF, OCCUPANCY/VACANCY SENSOR					
44	120/277	1			SPARE						
45	120/277	1			SPARE						
46	120/277	1			SPARE						
47	120/277	1			SPARE						
48	120/277	1			SPARE						

GENERAL NOTES (APPLIES TO ALL):

A REFER TO THE LIGHTING CONTROLS NARRATIVE ON THE ELECTRICAL FRONT SHEET FOR FURTHER CONTROLS INFORMATION.

Autosave Docs\\HE0569 2302.01 UNT Kerr Hall Interior Renovation\\R23_KERR-HALL-DWINGE_ELECT.rvt

5/23/2025 8:02:28 AM

E

D

C

B

A

SWITCHBOARD: MSBB

Mounting: EXISTING
Enclosure: EXISTING
A.I.C. Rating: EXISTING

Volts: 120/208 Wye
Phases: 3
Wires: 4

Main Type: MCB
Frame Rating:
MCB Rating: 3000 A

CKT	Circuit Description	# of Poles	Frame Size	Trip Rating	Load	Remarks
1	EXISTING (STEAM OVEN)	3	100 A	100 A	0 VA	
2	EXISTING (STEAM OVEN)	3	100 A	100 A	0 VA	
3	EXISTING (2,3,4B PANELS)	3	400 A	400 A	0 VA	
4	EXISTING (5,6,7B PANELS)	3	400 A	400 A	0 VA	
5	KAB	3	400 A	400 A	143661 VA	
6	KCD	3	400 A	400 A	105860 VA	
7	1A	3	400 A	400 A	53476 VA	
8	LL	3	225 A	225 A	75842 VA	
Total Conn. Load:					378839 VA	
Total Amps:					1052 A	

Load Classification	Connected Load	Demand Factor	Estimated Demand	Panel Totals
Lighting	9660 VA	125.00%	12075 VA	
Motor	12458 VA	100.00%	12458 VA	Total Conn. Load: 378839 VA
Power	2880 VA	100.00%	2880 VA	Total Est. Demand: 271188 VA
Receptacle	96600 VA	55.18%	53300 VA	Total Conn. Current: 1052 A
Spare	66480 VA	100.00%	66480 VA	Total Est. Demand Current: 753 A
Kitchen	190761 VA	65.00%	123995 VA	

Notes:
1. PANELBOARD SHALL BE EXISTING TO REMAIN.

PANELBOARD: K-A/B

Mounting: RECESSED
Enclosure: NEMA 4X
A.I.C. Rating: 45,000

Volts: 120/208 Wye
Phases: 3
Wires: 4

Main Type: MCB
Frame Rating: 400 A
MCB Rating: 400 A
Supply From: MSBB

Circuit Description	Trip (amp s)	Poles	Wire Size	A	B	C	Wire Size	Poles	Trip (amp s)	Circuit Description
1 E101 AIR SCREEN	20	1	2#12, #12G, 3/4"	610	720		2#12, #12G, 3/4"	1	20	E10 CONV. RECEPT
3 E10 CONV. RECEPT	20	1	2#12, #12G, 3/4"		720	720	2#12, #12G, 3/4"	1	20	E10 CONV. RECEPT
5 E10 CONV. RECEPT	20	1	2#12, #12G, 3/4"			720	2#12, #12G, 3/4"	1	20	E10 CONV. RECEPT
7 E10 CONV. RECEPT	20	1	2#12, #12G, 3/4"	720	1800		2#12, #12G, 3/4"	1	20	E264 OSMOSIS SYSTEM
9 E102A DOOR...	20	1	2#12, #12G, 3/4"		1920	600	2#12, #12G, 3/4"	1	20	E102B TEMP. ALARM
11 E102C PRESSURE RELIEF...	20	1	2#12, #12G, 3/4"			600	2#12, #12G, 3/4"	1	20	E102C PRESSURE RELIEF...
13 E102B TEMP. ALARM	20	1	2#12, #12G, 3/4"	600	1200		2#12, #12G, 3/4"	1	20	E102E PANIC ALARM...
15 E102A DOOR...	20	1	2#12, #12G, 3/4"		1820	240	2#12, #12G, 3/4"	1	20	E103D COOLER COIL
17 KITCHEN RR RECEPT	20	1	2#12, #12G, 3/4"			720	2#12, #12G, 3/4"	1	20	E103F DRAIN LINE HEATER
19 E145 TABLE RECEPT	20	1	2#12, #12G, 3/4"	180	180		2#12, #12G, 3/4"	1	20	E145 TABLE RECEPT
21 E144 TABLE RECEPT	20	1	2#12, #12G, 3/4"		180	180	2#12, #12G, 3/4"	1	20	E144 TABLE RECEPT
23 E145 TABLE RECEPT	20	1	2#12, #12G, 3/4"			180	2#12, #12G, 3/4"	1	20	E145 TABLE RECEPT
25 E151 FIRE PROT. SYSTEM	20	1	2#12, #12G, 3/4"	120	120		2#12, #12G, 3/4"	1	20	E151 FIRE PROT. SYSTEM
27 E153 HOOD LIGHTS	20	1	2#12, #12G, 3/4"		1200	1200	2#12, #12G, 3/4"	1	20	E153M HEAT SENSOR
29 E153 HOOD LIGHTS	20	1	2#12, #12G, 3/4"			1200	2#12, #12G, 3/4"	1	20	E153M HEAT SENSOR
31 E145 TABLE RECEPT	20	1	2#12, #12G, 3/4"	180	180		2#12, #12G, 3/4"	1	20	E145 TABLE RECEPT
33 E144 TABLE RECEPT	20	1	2#12, #12G, 3/4"		180	180	2#12, #12G, 3/4"	1	20	E144 TABLE RECEPT
35 E145 TABLE RECEPT	20	1	2#12, #12G, 3/4"			180	2#12, #12G, 3/4"	1	20	E161 CONVECTION OVEN
37 E161 CONVECTION OVEN	20	1	2#12, #12G, 3/4"	720	720		2#12, #12G, 3/4"	1	20	E161 CONVECTION OVEN
39 E161 CONVECTION OVEN	20	1	2#12, #12G, 3/4"		720	200	2#12, #12G, 3/4"	1	20	E162 CONVECTION...
41 E162 CONVECTION...	20	1	2#12, #12G, 3/4"			200	2#12, #12G, 3/4"	1	20	E164 TILT BRAISING PAN
43 E145 TABLE RECEPT	20	1	2#12, #12G, 3/4"	180	3833		2#12, #12G, 3/4"	1	20	E145 TABLE RECEPT
45 E10 CONV. RECEPT	20	1	2#12, #12G, 3/4"		720	3833	2#12, #12G, 3/4"	1	20	E103D COOLER COIL
47 E10 CONV. RECEPT	20	1	2#12, #12G, 3/4"			720	2#12, #12G, 3/4"	1	20	E103D COOLER COIL
49 E171 COMBI OVEN	25	1	2#12, #12G, 3/4"	2200	2200		2#12, #12G, 3/4"	1	25	E171 COMBI OVEN
51 E172 COMBI OVEN	20	1	2#12, #12G, 3/4"		1440	1440	2#12, #12G, 3/4"	1	20	E172 COMBI OVEN
53 E151 FIRE PROT. SYSTEM	20	1	2#12, #12G, 3/4"		120	120	2#12, #12G, 3/4"	1	20	E151 FIRE PROT. SYSTEM
55 E103F REFR. SYSTEM	35	2	2#8, #10G, 1"	2652	1581		2#12, #12G, 3/4"	2	35	E103C FREEZER COIL
57	--	--	--	--	2652	1581	--	--	--	E103C FREEZER COIL
59 E10 CONV. RECEPT	20	1	2#12, #12G, 3/4"			720	2#12, #12G, 3/4"	1	20	E633 GRIDDLE
61 E265 KETTLE	20	1	2#12, #12G, 3/4"	600	1920		2#12, #12G, 3/4"	1	20	E704 FRYER
63 E704 FRYER	20	1	2#12, #12G, 3/4"		1920	1920	2#12, #12G, 3/4"	1	20	E704 FRYER
65 E704 FRYER	20	1	2#12, #12G, 3/4"			1920	2#12, #12G, 3/4"	2	20	E103C FREEZER COIL
67 E603 TILT BRAISING PAN	20	1	2#12, #12G, 3/4"	600	1581		2#12, #12G, 3/4"	1	20	E603 TILT BRAISING PAN
69 E103F DRAIN LINE HEATER	20	1	2#12, #12G, 3/4"		1920	2652	2#8, #10G, 1"	2	35	E103.1 REFR. SYSTEM
71 SPARE	20	1	--	--		0	2652	--	--	SPARE
73 SPARE	20	1	--	--	0	0		--	--	SPARE
75 SPARE	20	1	--	--	0	0		--	--	SPARE
77 SPARE	20	1	--	--		0	0	--	--	SPARE
79 SPARE	20	1	--	--	0	0		--	--	SPARE
81 SPARE	20	1	--	--	0	0		--	--	SPARE
83 SPARE	20	1	--	--		0	0	--	--	SPARE
85 SPARE	20	1	--	--	0	0		--	--	SPARE
87 SPARE	20	1	--	--		0	0	--	--	SPARE
89 SPARE	20	1	--	--		0	0	--	--	SPARE
91 SPARE	20	1	--	--	0	0		--	--	SPARE
93 SPARE	20	1	--	--		0	0	--	--	SPARE
95 SPARE	20	1	--	--		0	0	--	--	SPARE
97 SPARE	20	1	--	--	0	0		--	--	SPARE
99 SPARE	20	1	--	--		0	0	--	--	SPARE
101 SPARE	20	1	--	--			0	0	--	SPARE
103 SPARE	20	1	--	--	0	0		--	--	SPARE
105 SPARE	20	1	--	--		0	0	--	--	SPARE
107 SPARE	20	1	--	--			0	0	--	SPARE
109 AHU-4 (EXISTING MSBB)	60	3	--	--	13296	0		--	--	SPARE
111	--	--	--	--		13296	0	--	--	SPARE
113	--	--	--	--			13296	0	--	SPARE
115 SPD-K-A/B	30	3	--	--	0	8864		--	--	AHU-3 (EXISTING MSBB)
117	--	--	--	--		0	8864	--	--	SPARE
119	--	--	--	--			0	8864	--	SPARE
Total Load:				47557 VA	52298 VA	43806 VA				
Total Amps:				401 A	441 A	365 A				

Load Classification	Connected Load	Demand Factor	Estimated Demand	Panel Totals
Power	2160 VA	100.00%	2160 VA	Total Conn. Load: 143661 VA
Kitchen	75021 VA	65.00%	48764 VA	Total Est. Demand: 117404 VA
				Total Conn. Current: 389 A
				Total Est. Demand Current: 326 A

Notes:
1. PANEL SHALL HAVE TWO SECTIONS WITH 60 SINGLE SLOT POLES IN EACH SECTION.
2. EXISTING AHU-3 AND AHU-4 FROM PANEL MSBB SHALL BE RELOCATED TO THIS PANELBOARD. ELECTRICAL CONTRACTOR SHALL EXTEND EXISTING FEEDERS TO NEW LOCATION.

PANELBOARD: DP1A

Mounting: EXISTING
Enclosure: EXISTING
A.I.C. Rating: EXISTING

Volts: 480/277 Wye
Phases: 3
Wires: 4

Main Type: MCB
Frame Rating:
MCB Rating: 400 A
Supply From:

Circuit Description	Trip (amp s)	Poles	Wire Size	A Apparent Power (volt-amps)	B Apparent Power (volt-amps)	C Apparent Power (volt-amps)	Wire Size	Poles	Trip (amp s)	Circuit Description
1 AHU-A1-5	15	3	#412, #12G, 3/4"	803	2105		#412, #12G, 3/4"	3	20	LEF-L1-1
3	--	--	--		803	2105	--	--	--	
5	--	--	--			803	2105	--	--	
7 EXISTING	70	3	--	0	0		--	3	70	EXISTING
9	--	--	--		0	0	--	--	--	
11	--	--	--			0	0	--	--	
13 EXISTING	70	3	--	0	0		--	3	70	EXISTING
15	--	--	--		0	0	--	--	--	
17	--	--	--			0	0	--	--	
19 SPARE	20	3	--	0	0		--	3	60	EXISTING
21	--	--	--		0	0	--	--	--	
23	--	--	--			0	0	--	--	
25 EXISTING	30	3	--	0	0		--	3	30	EXISTING
27	--	--	--			0	0	--	--	
29	--	--	--			0	0	--	--	
31 EXISTING SPD	20	3	--	0	0		--	3	20	EXISTING
33	--	--	--			0	0	--	--	
35	--	--	--			0	0	--	--	
Total Load:				2909 VA	2909 VA	2909 VA				
Total Amps:				11 A	11 A	11 A				

Load Classification	Connected Load	Demand Factor	Estimated Demand	Panel Totals
Motor	8726 VA	100.00%	8726 VA	Total Conn. Load: 8726 VA
				Total Est. Demand: 8726 VA
				Total Conn. Current: 10 A
				Total Est. Demand Current: 10 A

Notes:
1. PANELBOARD SHALL BE EXISTING TO REMAIN.

PANELBOARD: K-C/D

Mounting: RECESSED
Enclosure: NEMA 4X
A.I.C. Rating: 45,000

Volts: 120/208 Wye
Phases: 3
Wires: 4

Main Type: MCB
Frame Rating: 400 A
MCB Rating: 400 A
Supply From: MSBB

Circuit Description		Trip (amp s)	Poles	Wire Size		A		B		C		Wire Size	Trip (amp s)	Poles	Circuit Description
1	E201A LOAD CENTER	100	3	#4#1, #8G, 1-1/2"	7200	7200						#4#3, #8G, 1-1/2"	3	80	E201A LOAD CENTER
3	--	--	--	--			7200	7200				--	--	--	
5	--	--	--	--					7200	7200		--	--	--	
7	E201A LOAD CENTER	80	3	#4#3, #8G, 1-1/2"	7200	384						#4#12, #12G, 3/4"	3	20	E708 SCRAP COLLECTOR
9	--	--	--	--			7200	384				--	--	--	
11	--	--	--	--						7200	384	--	--	--	
13	KITCHEN SOFT WATER	20	1	2#12, #12G, 3/4"	1800	180						2#12, #12G, 3/4"	1	20	WH-1 (K)
15	E10 CONV. RECEPT	20	1	2#12, #12G, 3/4"			720	720				2#12, #12G, 3/4"	1	20	E11 CONV. RECEPT
17	E11 CONV. RECEPT	20	1	2#12, #12G, 3/4"					720	1924		2#10, #10G, 3/4"	2	25	E109A ICE MACHINE
19	E139 INSUL. MOBILE...	20	1	2#12, #12G, 3/4"	1800	1924						--	--	--	
21	E134 40QT MIXER	20	3	#4#12, #12G, 3/4"				672	672			#4#12, #12G, 3/4"	3	20	E134 40QT MIXER
23	--	--	--	--						672	672	--	--	--	
25	--	--	--	--	672	672						--	--	--	
27	E139 INSUL. MOBILE...	20	1	2#12, #12G, 3/4"			1800	384				#4#12, #12G, 3/4"	3	20	E708 SCRAP COLLECTOR
29	E11 CONV. RECEPT	20	1	2#12, #12G, 3/4"					720	384		--	--	--	
31	E11 CONV. RECEPT	20	1	2#12, #12G, 3/4"	720	384						--	--	--	
33	E821 BLAST CHILLER	30	3	#4#10, #10G, 3/4"			1200	1200				#4#10, #10G, 3/4"	3	30	E821 BLAST CHILLER
35	--	--	--	--						1200	1200	--	--	--	
37	--	--	--	--	1200	1200						--	--	--	
39	TEF-K-1	20	1	2#12, #12G, 3/4"			120	180				2#12, #12G, 3/4"	1	20	WH-2 (K)
41	FCU-K1-1	20	2	2#12, #12G, 3/4"					1404	180		2#12, #12G, 3/4"	1	20	RP-1 (K)
43	--	--	--	--	1404	1404						2#12, #12G, 3/4"	2	20	FCU-K1-2
45	TEF-K-2	20	2	2#12, #12G, 3/4"			600	1404				2#12, #12G, 3/4"	2	20	--
47	--	--	--	--					600	1200		2#12, #12G, 3/4"	1	20	E644 CORD REEL
49	E644 CORD REEL	20	1	2#12, #12G, 3/4"	1200	1200						2#12, #12G, 3/4"	1	20	E644 CORD REEL
51	E644 CORD REEL	20	1	2#12, #12G, 3/4"			1200	1200				2#12, #12G, 3/4"	1	20	E644 CORD REEL
53	E644 CORD REEL	20	1	2#12, #12G, 3/4"					1200	0		--	1	20	SPARE
55	SPARE	20	1	--	0	0						--	1	20	SPARE
57	SPARE	20	1	--			0	0				--	1	20	SPARE
59	SPARE	20	1	--					0	0		--	1	20	SPARE
61	SPARE	20	1	--	0	0						--	1	20	SPARE
63	SPARE	20	1	--			0	0				--	1	20	SPARE
65	SPARE	20	1	--					0	0		--	1	20	SPARE
67	SPARE	20	1	--	0	0						--	1	20	SPARE
69	SPARE	20	1	--				0	0	0		--	1	20	SPARE
71	SPARE	20	1	--						0	0	--	1	20	SPARE
73	SPARE	20	1	--	0	0						--	1	20	SPARE
75	SPARE	20	1	--				0	0			--	1	20	SPARE
77	SPARE	20	1	--						0	0	--	1	20	SPARE
79	SPD-K-C/D	30	3	--	0	0						--	1	20	SPARE
81	--	--	--	--			0	0	0			--	1	20	SPARE
83	--	--	--	--						0	0	--	1	20	SPARE
Total Load:					3744 VA		34056 VA		34060 VA						