ANOKA-HENNEPIN
SCHOOLS
A future without limit

Request for Bids

#24028B

Crooked Lake ES Walk-In Cooler & Freezer Refit,
Ramsey ES Walk-In Freezer Box

Due by:
Thursday, February 01, 2024
2:00 p.m. Local Time

Anoka-Hennepin Schools
Purchasing Department
2727 N Ferry St. Anoka, MN 55303
763-506-1300
purchquotes@ahschools.us

ANOKA-HENNEPIN INDEPENDENT SCHOOL DISTRICT #11

CALL FOR BID

Request for Bid #24028B - Crooked Lake ES Walk-In Cooler & Freezer Refit, Ramsey ES Walk-In Freezer Box

Bids due by 2:00 p.m. Local Time (LT) on Thursday, February 01, 2024.

By order of the School Board of Anoka-Hennepin Independent School District #11, sealed Bids for **Crooked Lake ES Walk-In Cooler & Freezer Refit, Ramsey ES Walk-In Freezer Box** will be received in accordance with the specifications prepared by the Anoka-Hennepin Independent School District #11 until 2:00 p.m. LT, on Thursday, February 01, 2024, at the District Purchasing Department, 2727 North Ferry Street, Anoka, MN 55303. Hand delivered bid must be checked in at the reception desk located at Entrance #1. Social distancing will be practiced.

A pre-bid meeting will be held onsite, Tuesday, January 23, 2024, at 10:00 AM. Starting at Crooked Lake Elementary School first, then go to Ramsey Elementary after. The meeting will allow interested bidders to walk through and review the space. Participation in this meeting is optional but encouraged. Attendance will be documented.

The following project dates have been established: Bids issued Thursday, January 11, 2024. Closing date for vendor questions is Wednesday, January 24, 2024, by 4:00 p.m. LT, Responses to Vendor questions issued by Thursday, January 25, 2024, by 4:00 p.m. LT. Bid opening is Thursday, February 01, 2024, at 2:00 p.m. LT.

Specifications may be examined or obtained at the Anoka-Hennepin Independent School District #11, Purchasing Department, 2727 North Ferry Street, Anoka, Minnesota 55303 between the hours of 10:00 a.m. and 2:00 p.m. LT or by calling the Purchasing Department at 763-506-1300.

No vendor may withdraw their Bid within sixty (60 days) after the scheduled closing time for the receipt of Bids. The School Board reserves the right to reject any or all Bid or parts of Bid and to waive informalities in the Bids.

ANOKA-HENNEPIN
INDEPENDENT SCHOOL DISTRICT #11
CLERK OF THE SCHOOL BOARD

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Jeff Simon

To be published in Sun Publisher on Thursday, January 11, and January 18, 2024.
To be published in ECM Publisher on Friday, January 12, and January 19, 2024.

PART 1: GENERAL INSTRUCTIONS

1.01 INVITATION

Sealed bids will be received at the Purchasing Department of Anoka-Hennepin Independent School District #11, 2727 North Ferry Street, Anoka, MN, 55303 until **2:00 p.m. LT on Thursday, February 01, 2024, for the project Crooked Lake ES Walk-In Cooler & Freezer Refit, Ramsey ES Walk-In Freezer Box**, in accordance with the specifications included in this document.

1.02 BACKGROUND AND OBJECTIVE

The Anoka-Hennepin Independent District #11 is requesting bids for Crooked Lake Elementary School Walk-In Cooler & Freezer Refit, and the Ramsey Elementary School Walk-In Freezer Box

For more information about Anoka-Hennepin Schools, please view our website at www.ahschools.us.

1.03 DEFINITIONS

- **District** refers to Anoka-Hennepin Independent School District #11 and any department or board of the School District.
- **LT** means Local Time
- **Vendor** means the company submitting a bid in response to this RFB
- **Contract Vendor** refers to the Vendor that has been awarded a contract as a result of this bid.
- **RFB** means Request for Bid

1.04 INSTRUCTIONS

A. Response Preparation

Vendor to submit one (1) original response printed on standard copy paper, for reproduction for evaluation team, clearly labeled with:

Vendor Name
24028B – Crooked Lake ES Walk-In Cooler & Freezer Refit, Ramsey ES Walk-In Freezer Box
Attn: Tiffany Audette, CPPB / Purchasing
Bid Enclosed – Do Not Open until at 2:00 p.m. LT on Thursday, February 01, 2024.

The bid must be signed by an officer or other employee authorized to submit the Bid. Proof of authority of the person submitting the bid must be made available upon request from the District.

Acceptable delivery methods are listed below:

US Postal Service
FedEx, Courier, UPS
Personally, hand delivered

B. Multiple Submissions – Not Applicable

C. Delivery Response

Bids must be received at the following address:

Anoka-Hennepin Independent School District #11
Purchasing Department, Entrance #1

Attn: Tiffany Audette, CPPB
2727 North Ferry Street
Anoka, MN 55303

If delivering in person, please check in with the receptionist at Entrance #1.

D. Bid Opening

Sealed Bids will be opened and read aloud immediately after the specified time of closure for the bidding period. This will be conducted live, through the use of the Google Meet platform. Those interested in attending the bid opening may do so virtually by utilizing the link below or by calling the phone number provided:

24028B – Crooked Lake ES Walk-In Cooler & Freezer Refit, Ramsey ES Walk-In Freezer Box

Google Meet joining information.
Video call link: https://meet.google.com/ugc-wpmt-azp
Or dial: (US) +1 319-449-0298
PIN: 654 576 605#

In the event of an unforeseen closure at the Anoka-Hennepin School District site, which is designated in the solicitation for the receipt and opening of bids and/or proposals, at the date and time of the scheduled opening, the Procurement Department postpones the receipt and opening of bids and/or proposals as scheduled. The due date and time, specified for the receipt of bids and/or proposals is deemed to be extended, to the same time of day specified in the solicitation and on the first subsequent operational business day, unless otherwise amended prior to the due date and time.

E. Late Bid Submissions

The Vendor assumes the risk of any delay in the delivery of their bid. Whether the bid is sent by mail, or by means of personal delivery, the Vendor assumes responsibility for having their bid clocked in on time at the location specified above. Any bids received after the bid opening time identified in Section 1.04 may be rejected.

F. Editing of this Document

This document must be submitted without any alterations or edits to the terms and conditions. If your response submission is found to have any modifications, additions, or changes to the originally sent documents, your response may be considered fraudulent and be rejected. Vendors must submit all bids on the District's forms. Bids submitted on company forms may be rejected.

G. Withdrawal of Bid

A bid, once delivered to the formal custody of the District, may not be withdrawn until after the bids are opened and acknowledged; and no response may be withdrawn for a period of sixty days from the opening. Once the District has received a bid, that document becomes property of the District.

H. Vendor Responsibility

It is the obligation of each Vendor to examine instructions, requirements, and specifications before submitting a bid. Submission of a bid shall be proof that such examination has been made and that each vendor has become thoroughly familiar with the requirements. The District will not be responsible for, nor honor any claims resulting from, or alleged to be the result of misunderstanding by the Vendor.

I. Incurring Costs

Neither the District nor its representatives shall be liable for any expenses incurred in connection with the preparation of a bid, whether or not it is the successful Vendor. These costs include but are not limited to:

- bonding
- legal costs for any reason
- visitation costs
- reproduction
- postage and mailing

J. Disclosure of Data

According to state law, the content of all bids and related correspondence, which discloses any aspect of the bid process, will be considered public information when the award decision is announced. This includes all documents received in response to this RFB, both the selected bid and the bid(s) not selected. Therefore, the District makes no representation that it can or will maintain the confidentiality of such information.

K. Timeline

Listed below are the required dates and times by which actions must be completed and, where applicable, locations. If the District determines that it is necessary to change a date, time, or location it will issue an addendum to this Bid.

Description	Date
Bid #24028B Released	Thursday, January 11, 2024
Pre-Bid Meeting	Tuesday, January 23, 2024, at 10:00 a.m. LT at site
Questions due from Vendors	Wednesday, January 24, 2024, by 4:00 p.m. LT
Addendum due to Vendors	Thursday, January 25, 2024, by 4:00 p.m. LT
Bid #24028B Opening (Virtual)	Thursday, February 01, 2024, at 2:00 p.m. LT

L. Bid Security

A bid security in the form of a bond, certified check, or cashier's check equal to five percent (5%) of the total proposed amount, made payable without recourse to the District, must be submitted with the bid. No other form of security will be accepted. The bid security in the form of a bond, certified check, or cashier's check will be returned to all but the successful vendor within 10 days after the bid is awarded by the Board of Education of the District.

M. Affidavit of Non-Collusion

Collusion of Vendors is cause for rejection of Vendors involved. A completed Affidavit of Non-Collusion must be submitted with each bid. Please refer to Attachment A.

N. Pre-Bid Meeting

A pre-bid meeting will be held onsite, Tuesday, January 23, 2024, at 10:00 AM. Starting at Crooked Lake Elementary School first, then going to Ramsey Elementary after. The meeting will allow interested bidders to walk through and review the space. Participation in this meeting is optional but encouraged. Attendance will be documented.

O. Inquiries Regarding Bid

All inquiries concerning this RFB must be submitted via email to *Purchquotes@ahschools.us* **by 4:00 p.m. local time on Wednesday, January 24, 2024.** The District will not be responsible for, nor honor any claims resulting from, or alleged to be the result of misunderstanding by the Vendor. No phone or in person inquiries will be

accepted. It is the Vendor's responsibility to bring all discrepancies, ambiguities, omissions, or matters that need clarification to the District's attention. Responses to inquiries will be emailed to Vendors **by 4:00 p.m. local time on Thursday, January 25, 2024.**

P. Deviation from Specifications

The use of approved manufacturer, brand and/or catalog description in specifying any item does not restrict vendors to that manufacturer, brand or catalog description identification. This is used simply to indicate the character, quality, or performance equivalence of the commodity desired, and the commodity on which bids are submitted must be of such character, quality, or equivalence that it will serve the purpose for which it is to be used equally well as that specified and be acceptable to the using department.

All substitution requests must be submitted for approval during the question period of the solicitation. A complete description of the proposed substitution including packing and shipping quantities and color samples for the manufacturer, which it is to be substituted, must be included in the substitution requests.

Q. Samples – Not Applicable

R. References

In Part 3, Vendors are required to list three customers with approximately the same service requirements and volume as described in this document. In addition, the responder must provide information for a company who has discontinued a contract within the last three years. The District will make all reasonable attempts to reach the specified references.

S. Uniformity

To provide uniformity and to facilitate comparison of responses, all submissions must be printed in ink, signed, and submitted on the forms provided. When additional sheets are necessary, they must be submitted clearly referring to the page number, section, or other identifying reference in this document. All information submitted must be noted in the same sequence as appears in this document.

T. Interpretations and/or Clarifications

Interpretations and/or clarifications shall not be binding on Vendors unless repeated in writing and distributed as an addendum. Any changes, clarifications, or other interpretations regarding this document will be sent by the District to each Vendor. These addenda will become part of the bid and will be included by reference in the final contract(s) between the Vendor(s) and the District.

U. Vendor Interviews – Not Applicable

1.05 BASIS OF AWARD

A. Vendor Qualifications

The District may make reasonable investigations to determine the ability of the Vendor to perform the services and/or furnish the products as detailed in this RFB. The Vendor will furnish all information and data for this purpose, as may be requested. The District reserves the right to inspect Vendor's physical facilities prior to award to satisfy questions regarding the Vendor's capabilities. The District further reserves the right to reject any quotation if the evidence submitted by, or investigations of, such Vendor fails to satisfy the District that the Vendor is properly qualified to carry out the obligations of the contract. Past performance with the District will be taken into consideration.

B. Requirements of the RFB. Bids not meeting the requirements stated in the RFB will be

eliminated from consideration.

C. Award

Award shall be made to the overall lowest qualified and responsible Vendor whose bid is responsive to this request. The District reserves the right to:

- Accept or reject any and all bids or portions thereof, or to waive any irregularities or informalities in bids.
- Reject nonconforming, nonresponsive, or conditional bids
- Select a bid in the best interest of the District.
- Select the next best responsive bid.
- Award to more than one Vendor.
- Release a new Bid.
- Take other action, as the District deems appropriate.

The District will be the sole and final authority in determining the successful Vendor.

1.06 A. Contract Period

The initial Contract period will commence upon award and receipt of signed contract and work may begin June 10, 2024, continue through August 12, 2024.

B. Contract Pricing

Contract pricing resulting from this request must remain firm for the full contract period. During the contract term, the successful Vendor must pass on to the District all discounts and price reductions made available to other customers using similar services. At no point will the Vendor be allowed to raise cost above the stated contract price. All contract pricing must include freight and all other costs associated with the purchase of these items or services. No additional fees will be allowed.

C. Escalation Clause – Not Applicable

D. Contract Review – Not Applicable

E. Contract Renewal – Not Applicable

F. Contract Assignment

The Contract Vendor shall not assign this contract, in whole or in part, or any monies due or that would become due hereunder, without written consent of the District. If the District consents to the Contract Vendor assigning this contract, in whole or in part, or any monies due or that would become due, the instrument of assignment shall contain a clause that states what the right of assignee is and that any monies due to the Contract Vendor shall be subject to prior liens of all persons, firms and corporations for the services rendered or materials supplied for the performance of this contract.

G. Vendor Performance

The Contract Vendor shall make every reasonable effort to maintain staff to deliver the service purchased by the District. The Contract Vendor shall immediately notify the District in writing whenever it is unable to, or reasonably believes it is going to be unable to, provide the agreed-upon quality and quantity of services. Upon such notification, the District shall determine whether such inability requires modification or cancelation of the contract.

H. Reimbursement of Liquidated Damages

If the Contract Vendor fails to meet the specifications, terms, and conditions in this document, for any reason, the District may deduct as liquidated damages from any money due or coming due to the Vendor the cost of purchase by the District on the open market. Any monies deducted are not to be construed as a penalty, but as liquidated damages to compensate for the additional costs and inconvenience incurred by the District.

I. Vendor Financial Stability

The District may request a copy of the Vendor's financial records prior to contract award or during the Contract period.

J. Contract Reports – Not Applicable

1.07 ADDITIONAL CONTRACT TERMS

A. Bonds and Insurance

Performance Bond: Performance Bond: All Vendors entering into a contract with the District for $10,000.00 or more **may be** required to provide a Performance Bond for $25,000. A Performance Bond must be furnished within 10 days of award notice of the contract.

Commercial General Liability Insurance: Vendor will maintain insurance with limits of at least $1,500,000 each occurrence for commercial general liability including bodily injury, property damage, personal injury, product liability and contractual liability through the effective period of the contract. Policies will name the District as an additional insured on a primary basis with respect to the operations of the Vendor using form CG2026 or its equivalent.

Commercial Automobile Liability Insurance: The Vendor may be required to maintain insurance protecting it from bodily injury claims and property damage claims which may arise from operations of vehicles under the contract whether such operations were by the Vendor, a subcontractor or by anyone directly or indirectly employed under the contract. The minimum insurance amount will be $2,000,000.00 per occurrence Combined Single Limit (CSL).

The Vendor shall provide the District with a certificate of insurance in a form acceptable to the District prior to commencement of the contract. The certificates and insurance policies required in the above paragraphs shall contain a provision that coverage afforded under the policies cannot be canceled, materially altered, or allowed to expire until at least 30 days prior written notice has been given to the District.

Errors and Omissions (E & O) Insurance: The Vendor may be required to maintain insurance protecting it from claims the Vendor may become legally obligated to pay resulting from any actual or alleged negligent act, error or omission related to the Vendor's professional services required under this contract.
The minimum insurance amounts will be:

$2,000,000.00 per occurrence
$2,000,000.00 annual aggregate

The Vendor may be required to submit a certified financial statement providing evidence the Vendor has adequate assets to cover any applicable E & O policy deductible.

Vendor will notify District of any changes in insurance coverage or carrier by Vendor or any subcontractor.

B. Access to Records and Audit

Vendor's books, records, documents, and accounting procedures and practices relevant to the contract are subject to examination by the District and either the Legislative or State Auditor, as authorized by Minnesota Statute 16A.055. Such data are also subject to review by the Comptroller General of the United States, or a duly authorized representative, if federal funds are used for any work under the contract. The vendor agrees to maintain such data for a period of 3 years from the date services or payment was last provided or made, or longer if any audit in progress requires a longer retention period.

C. District Support

The Contract Vendor must provide their company contact information for key personnel providing support under this contract. The Contract Vendor must notify the District immediately of any changes in support staff.

D. Permission to Proceed

The Contract Vendor must obtain the District's written permission from the District Project Manager before proceeding with any work necessitating cutting through any part of any District building structure.

E. Independent Contractors

The Vendor or its employees will not be considered employees of the District while engaged in the performance of any services required herein and shall be independent contractors. Any and all claims that may arise under the Workers Compensation Act of Minnesota on behalf of said employees, and any and all claims made by any third party as a consequence of any act of omission on the part of the work or service provided to be rendered herein, shall in no way be the obligation or responsibility of the District.

F. Responsible Contractor

Per Minnesota State Statute 16C.285, the Vendor must complete the endorsed form verifying compliance with the minimum responsibility requirements in the statute.

The Responsible Contractor act verification form is in Part 3.

In determining the "lowest responsible bidder," the School District will evaluate a bidder's responsibility, or lack of responsibility, by (a) its demonstrated compliance with Minnesota's responsible contractor requirements contained in Section 16C.285 of Minnesota Statutes; and (b) references it supplies to the School District which relate to the quality of its performance, management, expertise, responsiveness and timeliness, and its successful completion of work of similar complexity and time restriction. The School District may consider the quality and timeliness of a bidder's performance of work for the District in determining whether the bidder is "responsible."

Responsible Contractor: In accordance with Laws of Minnesota, 2014, chapter 253 (Minnesota Statutes §16C.285), Bidders are hereby advised that the School District cannot award a construction contract in excess of $50,000 unless the contractor is a "responsible contractor" as defined in Minnesota Statutes §16C.285, subdivision 3.

All Prime Bidders submitting a bid for a construction project shall submit along with their bid a signed statement under oath by an owner or officer verifying compliance with each of the minimum criteria in subdivision 3 of Minnesota Statue §16C.285, at the time that they submit their bid. This includes the criterion that all subcontractors that the contractor intends to use

to perform project work have verified to the contractor through a signed statement under oath by an owner or officer that they meet the minimum criteria listed in clauses (1) to (6) of Subd. 3 of §16C.285. This sworn statement is included as part of the Bid Form.

A Bidder or subcontractor who does not meet the minimum criteria established in Minnesota Statutes §16C.285, subdivision 3, or who fails to verify compliance with the minimum requirements will not be a "responsible contractor" and will be ineligible to be awarded the Contract for this Project or to work on this Project.

Bidders and subcontractors are also advised that making a false statement verifying compliance with any of the minimum criteria will render the Bidder or subcontractor ineligible to be awarded a construction contract for this Project and may result in the termination of a contract awarded to a Bidder or subcontractor that makes a false statement.

A prime contractor shall submit to the contracting authority upon request copies of the signed verifications of compliance from all sub bidders of any tier pursuant to subdivision 3, clause (7).

Subcontractor verification: A prime contractor or sub bidder shall include in its verification of compliance a list of all of its first-tier subcontractors that it intends to retain for work on the project.

Information can be found at
https://www.revisor.mn.gov/laws/?id=253&doctype=Chapter&year=2014&type=0

DETERMINATION OF RESPONSIBILITY as follows:
Prior to award of the Contract, an evaluation will be made to determine if the low Bidder has the capability, in all respects, to perform fully the contract requirements and the moral and business integrity and reliability which will assure good faith performance, and who has been prequalified, if required. In determining the "lowest responsible bidder," the School District will evaluate a bidder's responsibility, or lack of responsibility, including, but not limited to:
1. Its demonstrated compliance with Minnesota's responsible contractor requirements contained in Section 16C.285 of Minnesota Statutes;
2. References it supplies to the School District which relate to the quality of its performance, management, expertise, responsiveness and timeliness, and its successful completion of work of similar complexity and time restriction.
3. Sufficient financial ability to perform the contract as evidenced by the Bidder's ability to obtain payment and performance bonds from an acceptable surety.
4. Appropriate experience to perform the Work described in the bid documents;
5. Any judgments entered against the Bidder, or any officers, directors, partners or owners for breach of a contract for construction;
6. Any substantial noncompliance with the terms and conditions of prior construction contracts with a public body without good cause where the substantial noncompliance is documented; or
7. A conviction of the Bidder or any officer, director, partner, project manager, procurement manager, chief financial officer, or owner in the last five years of a crime relating to governmental or nongovernmental construction or contracting; payment and performance bonds an acceptable surety; contracting; payment and performance bonds an acceptable surety;
8. Any current debarment of the contractor, any officer, director or owner, from bidding or contracting by any public body of any State, any State agency, or any agency of the Federal government.
The School District may consider the quality and timeliness of a bidder's performance of work for the District in determining whether the bidder is "responsible". The School District

reserves the right to disqualify or refuse to accept the bid of any bidder who has been convicted, or entered a plea of guilty or nolo contendere, in any Federal or State court to any charge involving any unlawful, corrupt or collusive practice involving a public contract whether Federal, State, or local, or who has been determined in any judicial proceeding to have violated any antitrust, bid-rigging or collusive practice statute in connection with any public contract, or against whom such formal criminal prosecution or other judicial proceeding has been initiated.

A Bidder who, despite being the apparent low bidder, is determined not to be a responsible bidder shall be notified in writing.

G. Prevailing Wage

1. Because the Contract is being financed in part or in total with state funds, the Contract shall be according to School Board Policy and in accordance with Minnesota Statutes 177.41 through 177.43 regarding Prevailing Wage Rates for Construction Projects.
2. Minnesota Statutes 177.41-44, commonly known as The Little Davis-Bacon Act states "It is in the public interest that public buildings and other public works be constructed and maintained by the best means and highest quality of labor reasonably available, and that persons working on public works be compensated according to the real value of the services they perform. It is, therefore, declared to be the public policy of this State that wages of laborers, workmen, and mechanics engaged in State projects would be comparable to wages paid for similar work in the community as a whole".
3. The Commissioner of Labor and Industry shall determine the prevailing wage rates, prevailing hours of labor, and hourly basic rates of pay for all trades and occupations required in any construction project.
4. Any Contractor or Subcontractor awarded a contract with the School District that has an estimated cost of more than $2,500 and only one trade or occupation is required to complete it, or a contract with an estimated cost of more than $25,000 and more than one trade or occupation is required to complete it, must use the Prevailing Wage Rate to pay their employees. Any Contractor or subcontractor that fails to bid by the Prevailing Wage Rate requirement of the contract shall pay to the School District as liquidated damages 5% of the contract amount. Further, the State and School District will not be liable for increased labor costs, or errors or changes to the rates or classifications, prior to the awarding contracts.

H. OSHA

All Vendors must comply with OSHA regulations where applicable to this bid in that the seller warrants that the product sold or service rendered to the buyer shall conform to the standards and/or regulations promulgated by the U.S. Department of Labor under the Occupational Safety and Health Act of 1970 (29V.X.C. 651, PL 91-596).

I. Safety

The Vendor will comply with all state and federal laws as they relate to employee safety.

J. District Policies and Procedures

The Vendor will follow the District's policies and procedures while providing services in the school setting. District policies may be found on the District's website.

K. Security Compliance on District Property All work performed on District property shall be in compliance with District security policies, e.g., each person who needs to enter a District building shall sign in on the designated visitor log in the building office. The log shall include a date of entry, employee name, contractor name, time entering the building and time leaving the building.

The vendor will keep personnel screening records on file for any personnel under the resulting bid. This will include records of Criminal Background Screening.

L. Hold Harmless

The Vendor shall indemnify, hold harmless, and defend the District and its employees against any and all liability, loss, costs, damages, expenses, claims, or actions, including attorney fees that the District and its employees may hereafter sustain, incur, or be required to pay, arising out of or by reason of any act or omission of the Vendor or its agents, servants, or employees, in execution, performance, or failure to adequately perform the Vendor's obligations pursuant to this contract. The District shall also be indemnified for any attorney's fees it incurs to enforce this indemnification provision or any other indemnification provision in the contract.

M. Force Majeure

Neither party shall be held responsible for delay, nor could failure, to perform when such delay or failure is due to any of the following unless the act or occurrence could have been foreseen and reasonable action have been taken to prevent the delay or failure:

- Fire, Flood, or Epidemic
- Strikes
- Wars
- Acts of God
- Unusually severe weather
- Acts of public authorities
- Delays of defaults caused by public carriers

Provided the defaulting party to give notice as soon as possible to the other party regarding the inability to perform.

N. Duties to Mitigate

The contract between the District and the successful Vendor shall be governed by the laws of the State of Minnesota. Both parties shall use their best efforts to mitigate any damages that might be suffered by reason of any event giving rise to remedy hereunder. Attorney's fees If suit is brought by either party to this bid to enforce any of its terms (including all component parts of the Bid documents), and the District prevails in such suit, the Vendor shall pay all litigation expenses incurred by the District, including attorney's fees, court costs, expert witness fees, and investigation expenses.

O. Discrimination

During the performance of this contract, the Vendor shall not unlawfully discriminate against any employee or applicant for employment because of race, color, creed, religion, gender, national origin, disability, age, marital status, sexual orientation, or public assistance status. The Vendor will take affirmative action to ensure that applicants are employed and that employees are treated equally during employment, without unlawful discrimination because of their race, color creed, religion, gender, national origin, disability, age, marital status, sexual orientation, or public assistance status. The Vendor shall also comply with any applicable federal or state laws regarding nondiscrimination. The following list includes, but is not meant to limit, laws that may be applicable:

- Minnesota Statute 363A.37
- The Equal Employment Opportunity Act of 1972
- Executive Order 11246

- The Rehabilitation Act of 1973
- The Age Discrimination in Employment Act of 1967
- The Equal Pay Act of 1963
- Minnesota Statute 181.59
- The Job Training Partnership Act of 1982
- OSHA Requirements

P. Infringement on Adjoining Property

The Contract Vendor is to exercise care to ensure that infringements on adjoining property is avoided in the process of work under the contract. Any damage resulting from infringement on adjoining property must be made good immediately by the Contract Vendor responsible at the Contract Vendor's expense.

The Contract Vendor is obliged to replace, restore, or rearrange, in a manner satisfactory to the District, any components of lawns, streets, pavements, curbs, sidewalks, or boulevards such as lamp posts, poles, conduits, wires, hydrants, underground mains of other property owners, etc., which have been removed, displaced, disturbed, or interfered with as the result of work under the contract. Should the Contract Vendor cause damages to any other work or person employed in the work, the Contract Vendor agrees, upon due notice, to settle with such person by agreement or arbitration, if such person will settle. The vendor agrees to defend any suits at the Contract Vendor's expense and pay all costs arising there from without any cost to the District.

Q. Temporary Facilities

If needed, the Contract Vendor will be required to maintain its own storage area on the site. Storage space within the building will not be provided.

R. Utility Clearances

For projects involving excavation, trenching, borings, etc., the Contract Vendor is required to contact Gopher State One-Call, Inc., for location of underground telephone, electrical lines, water, sewer, or natural gas lines, and prior to digging.

S. Use of the District Facilities

Means of ingress or egress to District property shall not be blocked for any reason or hamper the normal operation of the property in any way unless permission is first obtained from the District. The Vendor shall phase in the work to ensure minimal disruption to the buildings' operations. These times vary by site and must be agreed to in advance with the District.

The Vendor's equipment and materials shall only be placed on District property designated in advance by the District. The District assumes no liability or responsibility whatsoever for any damage, destruction, theft, or other acts that may occur to the Vendor's equipment and materials while on District property. Only equipment and materials actually used for snow removal services under the resulting contract will be allowed to be stored on District property.

T. Cleanup

The Vendor shall keep the premises and surrounding area free from accumulation of waste materials or rubbish caused by operations under the contract. In case of undue delay or dispute, the District may remove rubbish and materials and charge the cost to the Vendor, with such action permissible by the District Sites and Grounds Supervisor 48 hours after a written notice has been transmitted to the Vendor. Prior to final acceptance, the Vendor shall restore all areas affected by the work to their original state of cleanliness and repair all damage done to the premises, including the grounds, by the Vendor's workers and equipment.

U. Special Controls

The building, project site, and adjoining property must be protected by the Contract Vendor from objectionable dust and wind-blown debris. In addition, necessary controls shall be provided to prevent pollution of the air by odors or particulate matter. Reasonable precautions must be exercised to prevent vandalism and to safeguard the public at the existing building.

V. Publicity and Advertising

Vendor shall not use in its external advertising, marketing programs, or other promotional efforts, any data, pictures, or other representation of the District except on the specific, written authorization, in advance, of the Districts Department of Public Relations.

W. Prohibition against conflicts of interest, gratuities, and kickbacks

Any employee or any official of the District, elected or appointed, who shall take, receive, or offer to take or receive, either directly or indirectly, any rebate percentage of contract, money, or other things of value, as an inducement or intended inducement, in the procurement of business, or the giving of business, for, or to or from any person, partnership, firm, or corporation offering, submitting pricing for, or in open market seeking to make sales to the District shall be deemed guilty of a felony and upon conviction such person or persons shall be subject to punishment of a fine in accordance with state and/or federal laws.

X. Damage to District Property

Any damage done to District property by the Contract Vendor's staff or equipment will be repaired at the expense of the Contract Vendor.

Y. Quality of Work

Individuals skilled in work of this type shall execute all work in a thorough, professional manner. The vendor shall make good all damages resulting from this work at no additional cost to the District.

Z. Third Party Acquisition of Company

The Contractor shall notify the District in writing should the Contractor's business or all its assets be acquired by a third party. The Contractor further agrees that the contract's terms and conditions, including any and all license rights and related services, shall not be affected by the acquisition. Prior to completion of the acquisition, the Contractor shall obtain for the District's benefit and deliver thereto the assignee's agreement to fully honor the terms of the contract.

AA. Human Rights Certificate

As per Minnesota Human Rights Statute 363A.36, on contracts for goods or services in excess of $100,000, Bidders must show prior to the award of the contract that they are a holder of a Certificate of Compliance which has not been denied. All Proposers must complete this portion of the RFB. Failure to do so will be considered grounds for rejection of such incomplete RFB.

1.08 PURCHASE ORDER AND PAYMENT PROCESS

A. Purchase Orders

All work authorized by the District for parts and/or services is initiated by a purchase order. The Vendor shall not accept orders from the District without the benefit of a purchase order. Purchase orders will be faxed or emailed to the Vendor. All correspondence must reference the purchase order number.

B. Quantities

The quantity of merchandise delivered, or services provided shall not be greater than the amount specified on the Purchase Order unless such additional quantities are to be accepted by the District at no charge. The District shall neither be compelled to order any quantity of any item nor limited in the total quantity of any item. Orders must be filled to the District's unit of measure. The quantity of merchandise delivered shall not be greater than the amount specified on the Order unless such additional quantities are to be accepted by the District at no charge.

C. Compliance with Laws & Debarment

The Vendor certifies that all goods or services furnished under this Contract shall comply with all applicable federal, state, and local laws or ordinances, and all applicable rules, regulations, and standards established by any agency of such governmental units, which are now or hereafter promulgated insofar as they relate to the Vendor's performance of the provisions of this Agreement, as well as District policies and procedures, regardless of whether such laws and regulations are specifically set forth in this Contract. It shall be the obligation of the Vendor to apply for, pay for and obtain all permits and/or licenses required by any governmental agency for the provision of those services contemplated herein.

Vendor represents that it is not currently debarred or suspended by any federal agency from doing business with the federal or state government. Vendor shall notify District if it becomes debarred or suspended during the term of this Contract. District may immediately terminate this Contract in the event of such termination or suspension and Vendor shall be responsible for any costs incurred by District in connection therewith.

D. Returns

Should the merchandise be delivered in an unacceptable condition, the District requires the Vendor to provide a return authorization and replacement for the merchandise, in a timely manner, without additional expense to the District.

E. Warranty

Vendor shall guarantee all materials used and defects in workmanship in the course of this contract as manufacturer's warranty may declare, and in any event not less than one year from date of receipt by the District, or from date of substantial completion. Vendor shall perform any necessary adjustments and/or service calls necessary for peak performance of specified equipment at no additional cost to the District for a period of one year from the date of receipt.

F. Delivery

. All products/equipment provided under this bid shall be delivered, F.O.B. destination - no freight allowed, during District business hours, 7:00 a.m. to 2:00 p.m., Monday through Friday to the District Distribution Center located at 2727 Ferry Street North, Anoka, Minnesota, 55303, unless otherwise noted on the purchase order. Cost of delivery of products is included in contract prices and delivery shall be made only as called for on duly signed Purchase Orders. The Contract Vendor is to assume all responsibility of transport of products, including shipping schedules, freight charges, shortages, backorders, errors in quantities and/or qualities, damages in transit and any negotiations with freight carriers resulting from these discrepancies. The District will accept no responsibility for any products ordered, until such time as the products specified are delivered, checked, and

completely acceptable for use. FOB freight is contracted only with Anoka-Hennepin School District. School districts with a joint purchasing agreement in place with Anoka-Hennepin School District can utilize this contract but must negotiate a freight policy individually with Contract Vendor.

The Purchase Order Number must appear on all package shipping labels. Items delivered in packages, cartons or crates are accepted only with the guarantee that upon the removal from such packaging they are found to be in first class condition, without any defect, or they must be removed and replaced without additional charge to the District. Cartons not marked may be refused upon arrival or may be returned at the Contract Vendor's expense. Drivers must assist in unloading or a delivery may be refused.

G. Contract Vendor Personnel

All Contract Vendor personnel performing work on District property must wear a clearly visible company name badge that is easily recognizable by school/site staff and have a criminal background screening that clearly shows no crimes have been committed against children. The Contract Vendor will keep Employee Screening records on file for any personnel delivering merchandise or performing service under this contract. The District reserves the right to audit these records at any time.

H. Taxes

Minnesota Taxes: Instrumentalities of the State of Minnesota are not subject to the State of Minnesota Sales Tax pursuant to Minnesota Laws of 1967, Extra Session, Chapter 32, Article XIII, Section 25, Subd. 1, Para. (J).

Telecommunication Excise Tax: The district falls under the category of State and Local Governments thus under regulations prescribed by the IRS, no tax shall be imposed under section 4251 upon any payment received for services or facilities furnished to the government of any State, or any political subdivision thereof, or the District of Columbia.

Excise Taxes: Instrumentalities of the State of Minnesota are not subject to Federal Excise Taxes. Individual exemption certificates will be furnished upon request if needed by the successful Vendor to reclaim such charges.

I. Payment

The District will pay undisputed invoices within 35 days of receipt. "Date of Receipt" means the completed delivery of the goods or services or the satisfactory installation, assembly, or specified portion thereof, or the receipt of the invoice for the delivery of the goods or services, whichever is later (MN Statute 471.425). Purchasing Department at the Educational Service Center, 2727 North Ferry Street, Anoka, Minnesota, 55303.

J. Progress Payments

In accordance with Minnesota Statutes 16A.1245, Contractor shall, within 10 days of receipt of a progress payment, pay all Subcontractors and suppliers having an interest in the Contract their pro-rated share of the payment for all undisputed services provided by the Subcontractors and suppliers.

If the Contractor does not pay any Subcontractor or supplier on time, the Contractor must pay interest of 1 1 /2 percent per month or any part of a month. The minimum monthly interest payment for an unpaid balance of $100.00 or more is $10.00. For an unpaid balance of less than $100.00, the Contractor shall pay the actual amount due the Subcontractor. Any Subcontractor who prevails in a civil action to collect interest from a Contractor must be

awarded its costs and disbursements, including attorney's fees incurred in bringing the action.

The Contractor may withhold as retainage from the Subcontractor progress payments an amount not to exceed 5 percent of the payment. The Contractor shall reduce or eliminate the retainage for a Subcontractor in the same manner that the Owner reduces or eliminates the retainage for the Contractor.

The enforcement of these conditions shall be the responsibility of the Subcontractor working through the Contractor and the Contractor's surety. To facilitate the resolution of any problems relating to these provisions, the Contractor shall furnish the Subcontractor with the name, address, and telephone number of the Contractor's surety within ten (10) days of the date on which the Contractor signs a Contract with the Owner.

Neither the Owner nor the Architect shall have an obligation to pay or to see to the payment of money to a Subcontractor.

K. Non-Appropriation

The District reasonably believes that budgeted funds will be obtained sufficient to make all payments. Continuation of any agreements beyond June 30th of any year is contingent upon appropriation of budgeted funds for payment of that contract. In the event that adequate funds are not so appropriated, the District shall notify the vendor as soon as possible prior to the necessary cancellation and no penalty in any form shall be levied against the District because cancellation of any part or all of the equipment required by failure of appropriation.

L. Data Privacy

Vendor agrees that any information it creates, collects, receives, stores, uses, or disseminates during the course of its performance, which concerns the personal, financial, or other affairs of the District, its Board, officers, employees or students shall be kept confidential and in conformance with all state and federal laws relating to data privacy, including, without limitation, the Minnesota Government Data Practices Act, Minnesota Statute, Chapter 13. Vendor must comply with any applicable requirements as if it were a governmental entity. The remedies in Minn. Stat. § 13.08 apply to the Contractor. The Vendor will report immediately to the District any requests from third parties for information related to this Contract. The District will respond to such data requests. All subcontracts, if allowed, shall contain the same or similar data practices compliance requirements.

M. Return of Data

Within fifteen (15) days of the completion or earlier termination of this Contract, or upon earlier request of the District, Vendor shall return all documents, data and other information provided by the District to Vendor, or Vendor's employees or agents in connection with this Contract. Additionally, the Vendor, upon the request of the District, shall destroy all copies of such District provided data, documents, or information in Vendor's possession or control, and provide District with proof of such destruction.

1.09 FEDERAL TERMS

In addition to other provisions required by the Federal agency or non-Federal entity, all contracts made by the non-Federal entity under the Federal award must contain provisions covering the following, as applicable.

(A) Contracts for more than the simplified acquisition threshold currently set at $150,000, which is the inflation adjusted amount determined by the Civilian Agency Acquisition Council and the Defense Acquisition Regulations Council (Councils) as authorized by 41 U.S.C. 1908, must address administrative, contractual, or legal remedies in instances where contractors violate or breach contract terms, and provide for such sanctions and penalties as appropriate.

(B) All contracts in excess of $10,000 must address termination for cause and for convenience by the non-Federal entity including the manner by which it will be affected and the basis for settlement.

(C) Equal Employment Opportunity. Except as otherwise provided under 41 CFR Part 60, all contracts that meet the definition of "federally assisted construction contract" in 41 CFR Part 60-1.3 must include the equal opportunity clause provided under 41 CFR 60-1.4(b), in accordance with Executive Order 11246, "Equal Employment Opportunity" (30 FR 12319, 12935, 3 CFR Part, 1964-1965 Comp., p. 339), as amended by Executive Order 11375, "Amending Executive Order 11246 Relating to Equal Employment Opportunity," and implementing regulations at 41 CFR part 60, "Office of Federal Contract Compliance Programs, Equal Employment Opportunity, Department of Labor."

(D) Davis-Bacon Act, as amended (40 U.S.C. 3141-3148). When required by Federal program legislation, all prime construction contracts in excess of $2,000 awarded by non-Federal entities must include a provision for compliance with the Davis-Bacon Act (40 U.S.C. 3141-3144, and 3146-3148) as supplemented by Department of Labor regulations (29 CFR Part 5, "Labor Standards Provisions Applicable to Contracts Covering Federally Financed and Assisted Construction"). In accordance with the statute, contractors must be required to pay wages to laborers and mechanics at a rate not less than the prevailing wages specified in a wage determination made by the Secretary of Labor. In addition, contractors must be required to pay wages not less than once a week. The non-Federal entity must place a copy of the current prevailing wage determination issued by the Department of Labor in each solicitation. The decision to award a contract or subcontract must be conditioned upon the acceptance of the wage determination. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency. The contracts must also include a provision for compliance with the Copeland "Anti-Kickback" Act (40 U.S.C. 3145), as supplemented by Department of Labor regulations (29 CFR Part 3, "Contractors and Subcontractors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States"). The Act provides that each contractor or subrecipient must be prohibited from inducing, by any means, any person employed in the construction, completion, or repair of public work, to give up any part of the compensation to which he or she is otherwise entitled. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency.

BID FORM

1.1 TO:

Tiffany Audette, Director of Purchasing
Anoka-Hennepin School District
2727 North Ferry Street
Anoka Minnesota 55303

1.2 PROJECT:

A. Anoka Hennepin Schools – 24028B - Crooked Lake ES Walk-In Cooler & Freezer Refit, Ramsey ES Walk-In Freezer Box

1.3 DATE: _____

1.4 SUBMITTED BY: (Bidder to enter name and address)

A. Bidder's Full Company Name _____

1. Address _____
2. City, State, Zip_____
3. Email address_____

Crooked Lake Elementary
2329 Bunker Lake Blvd
Andover, MN. 55304

Ramsey Elementary
15000 Nowthen Blvd
Ramsey, MN. 55303

1.5 TOTAL BASE BID AMOUNT

A. Having examined the Place of The Work and all matters referred to in the Instructions to Bidders and the Contract Documents for the above-mentioned project, we, the undersigned, hereby offer to enter into a Contract to perform the Work and provide Materials for the Price listed in this bid form of:

B. _____

_____ dollars

($_____), in lawful money of the United States of America.

BREAK-OUT BASE BID COST FOR EACH LOCATIONS:

Crooked Lake Elementary: $_____

Ramsey Elementary: $_____

C. We have included the required security deposit as required by the Instruction to Bidders.

1.6 ACCEPTANCE

A. This offer shall be open to acceptance and is irrevocable for sixty days from the bid closing date.

B. If this bid is accepted by Owner within the time period stated above, we will furnish the required bonds within seven days of receipt of Notice of Award.

C. If this bid is accepted within the time stated, and we fail to commence the Work or we fail to provide the required Bond(s), the security deposit shall be forfeited as damages to Owner by reason of our failure, limited in amount to the lesser of the face value of the security deposit or the difference between this bid and the bid upon which a Contract is signed.

D. In the event our bid is not accepted within the time stated above, the required security deposit shall be returned to the undersigned, in accordance with the provisions of the Instructions to Bidders, unless a mutually satisfactory arrangement is made for its retention and validity for an extended period of time.

1.7 ADDENDA

A. The following Addenda have been received. The modifications to the Bid Documents noted below have been considered and all costs are included in the Bid Sum.

1. Addendum # _____ Dated _____.

2. Addendum # _____ Dated _____.

3. Addendum # _____ Dated _____.

1.8 ATTACHMENTS

A. The following have been included in this bid submission:

- ☐ Attachment A: Affidavit of Non-Collusion
- ☐ Attachment B: Responsible Contractor Form
- ☐ Bid Security
- ☐ Drawings

1.9 BID FORM SIGNATURE

A. _____

(Bidder - print the full name of your firm)

B. _____

(Authorized signature of signing officer)

C. _____

(Name and title of signing officer)

END OF BID FORM

ATTACHMENT A

AFFIDAVIT OF NON-COLLUSION

I hereby swear (or affirm) under the penalty of perjury:
That I am the Vendor (if the Vendor is an individual), a partner in the company (if the Vendor is a partnership), or an officer or employee of the responding corporation having authority to sign on its behalf (if the Vendor is a corporation).

That the attached response has been arrived at by the Vendor independently and has been submitted without collusion with and without any agreement, understanding or planned common course of action with any other Vendor designed to limit fair or open competition.

That the contents of the Request for Bid response have not been communicated by the Vendor or its employees or agents to any person not an employee or agent of the Vendor and will not be communicated to any such persons prior to the official opening of the Bid; and

I certify that the statements in this affidavit are true and accurate.

Authorized Signature: _____ Date: _____

Firm Name: _____

ATTACHMENT B - PRIME CONTRACTOR RESPONSE

RESPONSIBLE CONTRACTOR VERIFICATION AND CERTIFICATION OF COMPLIANCE

PROJECT NAME: _____

This form must be submitted with the response to this Request for Bids. A response received without this form will be rejected.

<table>
<tr><td colspan="2">Minn. Stat. § 16C.285, Subd. 7. IMPLEMENTATION. … any prime contractor or subcontractor or motor carrier that does not meet the minimum criteria in subdivision 3 or fails to verify that it meets those criteria is not a responsible contractor and is not eligible to be awarded a construction contract for the project or to perform work on the project…</td></tr>
<tr><td colspan="2">Minn. Stat. § 16C.285, Subd. 3. RESPONSIBLE CONTRACTOR, MINIMUM CRITERIA. "Responsible contractor" means a contractor that conforms to the responsibility requirements in the solicitation document for its portion of the work on the project and verifies that it meets the following minimum criteria:</td></tr>
<tr><td>(1)</td><td>The Contractor:

(i) is in compliance with workers' compensation and unemployment insurance requirements;

(ii) is in compliance with Department of Revenue and Department of Employment and Economic Development registration requirements if it has employees;

(iii) has a valid federal tax identification number or a valid Social Security number if an individual; and

(iv) has filed a certificate of authority to transact business in Minnesota with the Secretary of State if a foreign corporation or cooperative.</td></tr>
<tr><td>(2)</td><td>The contractor or related entity is in compliance with and, during the three-year period before submitting the verification, has not violated section 177.24, 177.25, 177.41 to 177.44, 181.13, 181.14, or 181.722, and has not violated United States Code, title 29, sections 201 to 219, or United States Code, title 40, sections 3141 to 3148. For purposes of this clause, a violation occurs when a contractor or related entity:

(i) repeatedly fails to pay statutorily required wages or penalties on one or more separate projects for a total underpayment of $25,000 or more within the three-year period, provided that a failure to pay is “repeated” only if it involves two or more separate and distinct occurrences of underpayment during the three-year period;

(ii) has been issued an order to comply by the commissioner of Labor and Industry that has become final;

(iii) has been issued at least two determination letters within the three-year period by the Department of Transportation finding an underpayment by the contractor or related entity to its own employees;

(iv) has been found by the commissioner of Labor and Industry to have repeatedly or willfully violated any of the sections referenced in this clause pursuant to section 177.27;

(v) has been issued a ruling or findings of underpayment by the administrator of the Wage and Hour Division of the United States Department of Labor that have become final or have been upheld by an administrative law judge or the Administrative Review Board; or

(vi) has been found liable for underpayment of wages or penalties or misrepresenting a construction worker as an independent contractor in an action brought in a court having jurisdiction. Provided that, if the contractor or related entity contests a determination of underpayment by the Department of Transportation in a contested case proceeding, a violation does not occur until the contested case proceeding has concluded with a determination that the contractor or related entity</td></tr>
</table>

	underpaid wages or penalties;*
(3)	The contractor or related entity is in compliance with and, during the three-year period before submitting the verification, has not violated section 181.723 or chapter 326B. For purposes of this clause, a violation occurs when a contractor or related entity has been issued a final administrative or licensing order;*
(4)	The contractor or related entity has not, more than twice during the three-year period before submitting the verification, had a certificate of compliance under section 363A.36 revoked or suspended based on the provisions of section 363A.36, with the revocation or suspension becoming final because it was upheld by the Office of Administrative Hearings or was not appealed to the office; *
(5)	The contractor or related entity has not received a final determination assessing a monetary sanction from the Department of Administration or Transportation for failure to meet targeted group business, disadvantaged business enterprise, or veteran-owned business goals, due to a lack of good faith effort, more than once during the three-year period before submitting the verification;*
	* Any violations, suspensions, revocations, or sanctions, as defined in clauses (2) to (5), occurring prior to July 1, 2014, shall not be considered in determining whether a contractor or related entity meets the minimum criteria.
(6)	The contractor or related entity is not currently suspended or debarred by the federal government or the state of Minnesota or any of its departments, commissions, agencies, or political subdivisions that have authority to debar a contractor; and
(7)	All subcontractors and motor carriers that the contractor intends to use to perform project work have verified to the contractor through a signed statement under oath by an owner or officer that they meet the minimum criteria listed in clauses (1) to (6).

Minn. Stat. § 16C.285, Subd. 5. SUBCONTRACTOR VERIFICATION.

A prime contractor or subcontractor shall include in its verification of compliance under subdivision 4 a list of all of its first-tier subcontractors that it intends to retain for work on the project. Prior to execution of a construction contract, and as a condition precedent to the execution of a construction contract, the apparent successful prime contractor shall submit to the contracting authority a supplemental verification under oath confirming compliance with subdivision 3, clause (7). Each contractor or subcontractor shall obtain from all subcontractors with which it will have a direct contractual relationship a signed statement under oath by an owner or officer verifying that they meet all of the minimum criteria in subdivision 3 prior to execution of a construction contract with each subcontractor.

If a prime contractor or any subcontractor retains additional subcontractors on the project after submitting its verification of compliance, the prime contractor or subcontractor shall obtain verifications of compliance from each additional subcontractor with which it has a direct contractual relationship and shall submit a supplemental verification confirming compliance with subdivision 3, clause (7), within 14 days of retaining the additional subcontractors.

A prime contractor shall submit to the contracting authority upon request copies of the signed verifications of compliance from all subcontractors of any tier pursuant to subdivision 3, clause (7). A prime contractor and subcontractors shall not be responsible for the false statements of any subcontractor with which they do not have a direct contractual relationship. A prime contractor and subcontractors shall be responsible for false statements by their first-tier subcontractors with which they have a direct contractual relationship only if they accept the verification of compliance with actual knowledge that it contains a false statement.

Subd. 5a. Motor carrier verification. A prime contractor or subcontractor shall obtain annually from all motor carriers with which it will have a direct contractual relationship a signed statement under oath by an owner or officer verifying that they meet all of the minimum criteria in subdivision 3 prior to execution of a construction contract with each motor carrier. A prime contractor or subcontractor shall require each such motor carrier to provide it with immediate written notification in the event that the motor carrier no longer meets one or more of the minimum criteria in subdivision 3 after submitting its annual verification. A motor carrier shall be ineligible to perform work on a project covered by this section if it does not meet all the minimum criteria in subdivision 3. Upon request, a prime contractor or subcontractor shall submit to the contracting authority the signed verifications of compliance from all motor carriers providing for-hire transportation of materials, equipment, or supplies for a project.

Minn. Stat. § 16C.285, Subd. 4. VERIFICATION OF COMPLIANCE.

A contractor responding to a solicitation document of a contracting authority shall submit to the contracting authority a signed statement under oath by an owner or officer verifying compliance with each of the minimum criteria in subdivision 3, with the exception of clause (7), at the time that it responds to the solicitation document.

A contracting authority may accept a signed statement under oath as sufficient to demonstrate that a contractor is a responsible contractor and shall not be held liable for awarding a contract in reasonable reliance on that statement. A prime contractor, subcontractor, or motor carrier that fails to verify compliance with any one of the required minimum criteria or makes a false statement under oath in a verification of compliance shall be ineligible to be awarded a construction contract on the project for which the verification was submitted.

A false statement under oath verifying compliance with any of the minimum criteria may result in termination of a construction contract that has already been awarded to a prime contractor or subcontractor or motor carrier that submits a false statement. A contracting authority shall not be liable for declining to award a contract or terminating a contract based on a reasonable determination that the contractor failed to verify compliance with the minimum criteria or falsely stated that it meets the minimum criteria. A verification of compliance need not be notarized. An electronic verification of compliance made and submitted as part of an electronic bid shall be an acceptable verification of compliance under this section provided that it contains an electronic signature as defined in section 325L.02, paragraph (h).

CERTIFICATION

By signing this document, I certify that I am an owner or officer of the company, and I certify under oath that:

1) My company meets each of the Minimum Criteria to be a responsible contractor as defined herein and is in compliance with Minn. Stat. § 16C.285, and

2) if my company is awarded a contract, I will submit Attachment A-1 prior to contract execution, and

3) if my company is awarded a contract, I will also submit Attachment A-2 as required.

Authorized Signature of Owner or Officer:	Printed Name:
Title:	Date:
Company Name:	

NOTE: Minn. Stat. § 16C.285, Subd. 2, (c) If only one prime contractor responds to a solicitation document, a contracting authority may award a construction contract to the responding prime contractor even if the minimum criteria in subdivision 3 are not met.

ATTACHMENT A-1
FIRST-TIER SUBCONTRACTORS LIST
SUBMIT PRIOR TO EXECUTION OF A CONTRUCTION CONTRACT

PROJECT NAME: _____

Minn. Stat. § 16C.285, Subd. 5. A prime contractor or subcontractor shall include in its verification of compliance under subdivision 4 a list of all of its first-tier subcontractors that it intends to retain for work on the project. Prior to execution of a construction contract, and as a condition precedent to the execution of a construction contract, the apparent successful prime contractor shall submit to the contracting authority a supplemental verification under oath confirming compliance with subdivision 3, clause (7). Each contractor or subcontractor shall obtain from all subcontractors with which it will have a direct contractual relationship a signed statement under oath by an owner or officer verifying that they meet all of the minimum criteria in subdivision 3 prior to execution of a construction contract with each subcontractor.

FIRST TIER SUBCONTRACTOR NAMES* (Legal name of company as registered with the Secretary of State)	Name of city where company home office is located

*Attach additional sheets as needed for submission of all first-tier subcontractors.

SUPPLEMENTAL CERTIFICATION FOR ATTACHMENT A-1	
By signing this document, I certify that I am an owner or officer of the company, and I certify under oath that: All first-tier subcontractors listed on attachment A-1 have verified through a signed statement under oath by an owner or officer that they meet the minimum criteria to be a responsible contractor as defined in Minn. Stat. § 16C.285.	
Authorized Signature of Owner or Officer:	Printed Name:
Title:	Date:
Company Name:	

ATTACHMENT A-2

ADDITIONAL SUBCONTRACTORS LIST

PRIME CONTRACTOR TO SUBMIT AS SUBCONTRACTORS ARE ADDED TO THE PROJECT

PROJECT NAME: _____

Minn. Stat. § 16C.285, Subd. 5 If a prime contractor or any subcontractor retains additional subcontractors on the project after submitting its verification of compliance, the prime contractor or subcontractor shall obtain verifications of compliance from each additional subcontractor with which it has a direct contractual relationship and shall submit a supplemental verification confirming compliance with subdivision 3, clause (7), within 14 days of retaining the additional subcontractors.

ADDITIONAL SUBCONTRACTOR NAMES* (Legal name of company as registered with the Secretary of State)	Name of city where company home office is located

*Attach additional sheets as needed for submission of all additional subcontractors.

SUPPLEMENTAL CERTIFICATION FOR ATTACHMENT A-2	
By signing this document, I certify that I am an owner or officer of the company, and I certify under oath that: All additional subcontractors listed on Attachment A-2 have verified through a signed statement under oath by an owner or officer that they meet the minimum criteria to be a responsible contractor as defined in Minn. Stat. § 16C.285.	
Authorized Signature of Owner or Officer:	Printed Name:
Title:	Date:
Company Name:	

SECTION 114000
FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 1 Specification Sections, apply to this Section.

1.2 SUMMARY

A. This Section includes foodservice equipment to include refrigeration, walk-ins, shelving, stainless steel counter, table, and sinks, exhaust hoods, fire protection, cooking, preparation, ware washing, serving counters, refrigeration, and hot holding units.

B. Foodservice Labor: all materials and labor to complete unloading of delivery trucks, uncrate, assemble, install, secure to building, set in place, trim, hangers, fasteners, and refrigeration piping, condensate drain assemblies.

1.3 DEFINITIONS

A. Exposed: All visible surfaces- include surfaces behind cabinet doors when doors are open.

B. Foodservice Equipment Contractor (FSEC): Person or organization identified as such in the agreement.

C. Fabricated Equipment: Equipment that is not a standard catalog items and must be fabricated by a manufacturer as outlined in section 2.10, 2.11, 2.12, 2.13, 2.14, 2.15, 2.16, 2.17, 2.18 and 2.19. Each item shall have a shop drawing provided and shall conform to the project specifications.

D. Manufactured Equipment: Equipment provided as a catalog item that is built to size and for each item and project. Item shall be identified by catalog specifications sheet and/or manufacturer shop drawing.

E. General Contractor (GC): A general contractor is responsible for providing all the material, labor, equipment, and services necessary for the construction of the project. The general contractor hires specialized subcontractors to perform all or portions of the construction work.

F. Construction Manager (CM): Project Management is responsible for Planning, Cost Management, Time Management, Quality Management, Contract Administration, Safety Management, and activities like defining the responsibilities and management structure of the project management team, organizing and leading by implementing project controls, defining roles and responsibilities and developing communication protocols, and identifying elements of project design and construction likely to give rise to disputes and claims.

G. Owner/Client: The entity that shall take operational control of the facility and to be listed as on the health department plans review as Owner or operator.

H. Architect: The architect hired by a client is responsible for creating a design concept that meets the requirements of that client and provides a facility suitable to the required use.

I. Foodservice Consultant: is a professional advisor who works for the Owner and/or Architect as an advocate for their client in achieving their goals through the design and implementation of foodservice facilities

1.4 SUBMITTALS

A. Foodservice Equipment Contractor (FSEC) shall submit the following drawings within thirty (30) days after a letter of intent or contract is received and evacuated:

1. The Foodservice Equipment Contractor (FSEC) shall submit a project schedule to the Construction Manager (CM) and/or the General Contractor (GC) within 30 days of letter of intent or contract.

2. Product Data on Buy-Out Equipment Book to include the following information:

   a. Provide a list of all sub-contractors required to perform services on this project. This is to include all names of staff member that will be present on the job site. Also, provide office and owner-ship information that is on file with Owner, Architect, Construction Manager (CM) and/or the General Contractor (GC), and designer.
   b. Item number, quantity, and manufacturer in an equipment list format.
   c. Cover sheet with description of equipment including make, model and all options and accessories required by the specifications.
   d. Bookmark each item and or manufacture
   e. Provide Equipment book in PDF Format

3. Foodservice Equipment Contractor (FSEC) shall stamp, sign, and date each submittal drawing to indicate that it has been reviewed for quality, conforms to specifications, compatibility of other equipment, coordinate with all trades and services.
4. Foodservice Equipment Contractor (FSEC) shall provide drawing documentation with any type of revisions to the foodservice consultant and/or owner's representative until satisfactory for submittal by review.
5. All drawing submittals plan and rough ins must be in PDF format. All drawings shall be formatted to match the same size sheets as the architect's plans (22" x 34", 24" x 36", 30" x 42", or 36" x 48"). Equipment brochures shall be submitted as a single PDF file for review and approval.

   a. All shop drawings must be formatted to allow for stamp from Architect, Construction Manager (CM) and/or the General Contractor (GC), and designer Minimum size shall be 3" x 4".

6. File Transfer: It shall be the Foodservice Equipment Contractor (FSEC) responsibility and cost to provide an FTP site for trading large files if not provided by the Architect, Construction Manager (CM), and/or the General Contractor (GC).

7. Any submittal not complying with the above outline will be rejected and is to be resubmitted until correct.
8. After the drawings & brochure have been approved, the Foodservice Equipment Contractor (FSEC) shall be responsible to provide approved drawings and/or electronic files of the equipment brochure to the Construction Manager (CM) and/or the General Contractor (GC) or for site use.
9. Foodservice Equipment Contractor (FSEC) is to provide the Owner, Construction Manager (CM), and/or the General Contractor (GC), Architect, Foodservice Consultant with a monthly progress update letter or e-mail. This is to include general information such as items that are on order, Shop Drawing review progress, Fabrication progress and project installation schedule. In the case where there are general coordination notes that are not published by the Construction Manager (CM) and/or the General Contractor (GC) it shall be the responsibility of the Foodservice Equipment Contractor (FSEC) to provide meeting and coordination notes to the project Architect and Foodservice Consultant.

B. The Foodservice Equipment Drawings should indicate the general arrangement and location of equipment. Refer to Architectural and Structural for exact building dimensions and refer to Mechanical and Electrical drawings for general location of mechanical and electrical work.

1. Take field measurements and verify conditions at the site as needs this outline is not limited to this section of work it shall include verification and coordination of all aspects of the project.
2. Manufacturer's directions shall be followed in cases where the manufacturer of equipment used in this contract furnish directions of prints covering points not included or indicated on the drawings or specifications.

C. Operation Parts and As Built Drawings:

1. Provide Operation and Maintenance Manuals in PDF format for this project. Front of book shall include list of item numbers, manufacture showing service agents, name, address, telephone number, and manufacture website address. If no local service agent or rep is available list Foodservice Equipment Contractor (FSEC) as service agent. Books are to be assembled by manufacture in alphabetical order with tabs. Provide a cover sheet for all equipment, custom build, and any modified existing equipment items. Cover pages shall include item number, model number, manufacture, general description, manufacture, plumbing information, HVAC information, electrical information, and care and cleaning instructions. These are to be submitted for review and approval.
2. Provide two (2) Parts Manuals on media (disk) for this project. The manual shall be bookmarked at each manufacture. Also, to contain all parts and accessories catalog, wiring diagrams and/or copy of all approved shop drawings for this project. These should be submitted for review and approval with the operations manual.
3. Provide two (2) on media (disk) for owner with a full set of all As-Built drawings of all equipment and/or plans for Section 114000, with any and/or all changes made by addendum and/or change order.

1.5 SUBSTITUTIONS

A. Submit in writing to Owner's representative no less than ten (10) days prior to the bid date. This submittal is to be sent to purchquotes@ahschools.us is to include the following items:

1. Manufacture equipment cut sheet and/or manufacturers' shop drawings.
2. Performance and/or testing data or information to complete an evaluation of the product.
3. List separately construction and performance features that do not meet or exceed the item specifications.
4. Provide a list of previous installations and references.

B. Engineered Item: On items such as walk-in coolers, freezers, refrigeration systems, exhaust hoods, fire protection. Factory engineering drawings must be provided showing all service connections and sizing for this project.

C. Foodservice Equipment Contractor (FSEC) shall resubmit all documents with substituted equipment to health department to ensure proper sign off.

D. Foodservice Equipment Contractor (FSEC) shall be responsible to accrue all costs to incorporate all substitutions (if approved) that affect any trade in any manner.

E. Approval and/or rejection of a proposed substitution are by the Owners Representative, whose decision is to be final.

1.6 QUALITY ASSURANCE

A. The Foodservice Equipment Contractor (FSEC) shall provide equipment as outlined in section 2.1 through 2.19 itemized and product specifications. The Foodservice Equipment Contractor (FSEC) shall review the drawings, specifications and advise in writing any discrepancies and/or issues. It shall be the sole responsibility of the Foodservice Equipment Contractor (FSEC) to ensure documents used are coordinated and complete for construction. Any error shall be the responsibility of the Foodservice Equipment Contractor (FSEC).

B. All work and materials shall be in accordance with the latest rules of The US Public Health Services, The National Board of Fire Underwriters, current National Sanitation Foundation Standards and any local or state ordinances, The State Accident Commission's safety orders, and the regulations pertaining to adequate protection and/or guarding of any moving parts of equipment or otherwise hazardous locations. Approval standards of E.T.L. (Edison Testing Laboratories), U.L. (Underwriters Laboratory), and CSA (Canadian Standards Association) are acceptable.

1. Regulations, including building codes, steam codes, and all other codes applying to this jurisdiction shall also be followed, in addition to the following agencies:
    a. National Sanitation Foundation (NSF): All equipment installed must have a NSF label affixed
    b. Underwriters Laboratory (UL): All electrical equipment and/or components
    c. American Gas Association (AGA)
    d. American Institute of Electrical and Electronics Engineers
    e. American Society of Heating, Refrigeration, and Air Conditioning Engineers, Inc. (ASHRAE)
    f. American Society of Mechanical Engineers (ASME) For Boilers and Pressure Vessel
    g. National Electrical Code (NEC)
    h. National Fire Protection Standards Institute (NFPA)
    i. American Society of Tested Materials (ASTM)
    j. Occupational Safety and Health Agency (OSHA)
    k. International Conference of Building Officials (ICBO)
    l. American Disabilities Act (ADA)
    m. Department of Energy (DOE)
    n. Significant New Alternatives Policy (SNAP)
2. All manufactured items shall conform to the current standards and revisions established by the National Sanitation Foundation and E.T.L. standards and U.L. Equivalent and where accepted Canadian Standard Association (CSA) to NSF standard.
3. All electrically operated and/or heated equipment fabricated or otherwise shall conform to the latest standards of the National Electrical Code. They shall be U.L. listed and tested where applicable standards have been set by the agency, or otherwise such as to be acceptable to the authorities having jurisdiction.
4. Where the drawings and specifications require larger sizes or higher standards than are required by the regulations, the drawings, and specifications shall govern.
5. Foodservice Equipment Contractor (FSEC) shall submit any drawings or specification cut sheets to local Health Department or Building Inspector and obtain prior approval before fabrication of any equipment.

1.7 WARRANTY / CORRECTION PERIOD

A. Foodservice Equipment Contractor (FSEC) shall provide one (1) year warranty from the date of acceptance by the Owners' representative, repairing equipment due to defective material or workmanship with new, without cost to the Owner. Warranty is to cover service costs for standard service calls. Service calls made outside of standard hours at the Owners' request are to be the responsibility of the Owner. For refrigeration equipment service guidelines, see part B.

B. All refrigerated equipment shall have a one (1) year service contract to include repair without charge for materials, labor, and travel. Foodservice Equipment Contractor (FSEC) must respond to Owner's request of service within four (4) hours or less to reduce the loss of food product.

C. Refrigeration equipment shall include a five (5) year replacement compressor warranty. This warranty is to include the total cost of the compressor. If replacement is outside of the one (1) year warranty period, the Owner is responsible for labor costs. If the malfunction is related to an installation issue, the Foodservice Equipment Contractor (FSEC) shall be responsible for all costs. Compressor warranty shall be held by the product manufacture. Foodservice Equipment Contractor (FSEC) to provide documentation of warranty after installation.

D. Custom Fabrication shall have three (3) year limited warranty on full construction. Includes shop and site welds, breaks, fasteners, and tack welding.

1.8 RELATED WORK

A. Mechanical Work: Water supply piping and final connections to equipment, including all valves needed, except as outlined in general conditions: Floor drains, waste piping, and final connections to equipment, including all traps, valves etc. as required; Ventilating Ductwork and final connections to equipment including ventilating exhaust fans. Plumbing contractor shall do trimming of all plumbing. Fire Protection of grease exhaust ducts shall be provided by the Sprinkler Contractor as required by NFPA 13 and NFPA 13A.

1. When Foodservice is to provide hood exhaust fans, Make-up air units as part of the equipment package. The roof top units are to be turned over to the HVAC for them to lift and place on the building roof.

B. Electrical Work: Electrical wiring and final connection to equipment and remote controls, including low voltage wiring, all disconnect switches, etc., but not including items as outlined in general conditions. All wiring between remote refrigeration systems or fire protection systems shall be by the Electrical contractor.

C. Building Construction Work: Responsible for openings and storage space to permit scheduled delivery of equipment; Installation of anchor bolts or brackets in concrete and masonry floors and walls that are furnished by the Foodservice Equipment Contractor (FSEC) with template and/or layout drawings showing exact location of anchor bolts.

1. Construction Manager (CM) and/or the General Contractor (GC) shall provide holes; sleeves through roof, floor, ceiling and walls for all beverage lines, soda lines, refrigeration lines, conduits, piping of such for equipment seal in accordance with local fire and building codes.
2. Construction Manager (CM) and/or the General Contractor (GC) shall provide all duct fire separation, enclosures, wrapping, etc. as may be required by state and local fire and building codes.
3. To place and install all roof curbs provided by the FSEC for refrigeration systems, exhaust fans and make-up air units.
4. Building or roofing contractor set all curbs level, install thermal breaks. Provide and install all cant trips and/or flashing to be watertight.

D. All equipment shall be delivered to the job site in first class condition, free from any defects of manufacture or damage due to handling in shipping or delivering. Any items, which are rejected because of any kind of damage or defect prior to acceptance must be removed and replaced without additional cost. The Foodservice Equipment Contractor (FSEC) shall provide off-site storage in a bonded or company warehouse. The equipment shall be ready for inspections during any time of storage. Equipment shall not be delivered to the site until the site is ready for equipment installation.

1. Kitchen Hoods, walk-ins, curbs, floor troughs shall be installed in accordance with project schedule.
2. All other equipment shall be installed once all over head plumbing, HVAC, data, and electrical work above finished ceiling is completed.

E. Coordinate work with other contractors. If equipment is too large to be moved through the permanent openings in the building, Foodservice Equipment Contractor (FSEC) shall arrange to have suitable temporary openings provided at own expense, or shall furnish equipment in sub-assemblies, which may be moved through the permanent openings and then assembled.

F. All equipment shall be delivered and installed on schedule. The Foodservice Equipment Contractor (FSEC) shall be responsible for coordinating his work with the General, Mechanical, Plumbing and Electrical Contractors. Foodservice Equipment Contractor (FSEC) shall have personnel on site to receive, unload, and install all equipment and shall provide an onsite project manager to oversee work related to their contract.

G. Permits, Licenses and Inspections: Foodservice Equipment Contractor (FSEC) shall secure and pay for tests, permits and inspections required by authorized regulatory agencies and directly related to the construction and installation of the Section 114000 Foodservice Equipment work.

H. When drawings and specifications contain conflicting requirements, notify the Architect in writing, and request clarification: provide the better quality or greater quantity of work or material. If cost is incurred by failure to clarify conflicting requirements, the added costs are the equipment contractor’s responsibility.

1. If the Foodservice Equipment Contractor (FSEC) bids substituted or alternate equipment that create a conflict within the construction documents the contractor shall include costs within the bid for modifications to allow proper installation of equipment.

I. When equipment specified is no longer available due to bankruptcies or manufacturer change in model number, the Owner reserves the right to accept the manufacturer’s replacement or equipment from a manufacturer specified as equal; the Owner reserves the right to reject equipment when specified manufacturer is sold, when sale is pending, when filing for Chapter 7 or 11 status, and receive equipment from a specified equal manufacturer at no additional cost to the owner.

J. In all cases where all or part of an item of equipment or any related item is referred to herein in the singular number, it is intended that such reference shall apply to as many such items and/or parts as necessary to complete the installation.

1.9 QUALIFICATIONS

A. The Foodservice Equipment Contractor (FSEC) shall be capable of purchasing all equipment and materials required by these specifications, and be able to provide all services required under these specifications in a timely manner, to fulfill the installation of this project with the following requirements:

1. Contractor must provide a dedicated project manager and an assistant within the same office. The project manager must have no less than five (5) years of construction coordination experience and not less than three (3) years in the Foodservice Industry.
2. Access to the assigned project manager must be provided by the following manner: Regular Phone, Mobile Phone, Fax, and E-Mail. Response time must be within ten (10) working hours from the time of any request. Working hours are to be as follows: Monday through Friday from 8:00 a.m. to 5:00 p.m. the only exception to this is national holidays.
3. Project manager shall provide the Construction Manager (CM) and/or the General Contractor (GC), Architect and Culinex with a monthly written report outlining the project progress to include shop drawing release dates, shipping and delivery dates and installation schedule and progress. Reports are to be provided via fax or e-mail and shall be due by the 10th of each month.

B. Authorized Refrigeration and Walk-in Box Installers: Shall provide labor and materials to assemble along with installation of the walk-in box or boxes. Shall provide labor and materials to install and pipe refrigeration systems. This is to include lifting and placing equipment on roof and/or location as shown on the plans and per specifications per 114000-2.11. Roof curb and/or Roof Vault as per specification 114000-2.11. Curbs and doghouse to be provided by FSEC. Roof curb and/or Roof Vault installation to be provided by roofing contractor or building contractor.

1. Everidge Construction Services Department: 15600 37th Ave, Plymouth MN 55446; (888) 227-1629

1.10 ELECTRICAL HEATING EQUIPMENT

A. Wherever electrical heating equipment or thermostat controls for such equipment is used, it shall be complete, and of materials, size, or rating as specified within the equipment item or details. All such equipment shall be of a nature and so installed as to be readily cleanable or made easily removable for cleaning.

1. Electrical appliances or heating elements with circuits of 120/1 volt shall not exceed 1650 watts, except as noted in items.

1.11 SWITCHES, CONTROLS AND ELECTRICAL WORK

A. The Foodservice Equipment Contractor (FSEC) shall supply on each motor driven appliance or electrical heating a unit suitable control switch or starter or proper type in accordance with Underwriters Code. All other line switches, safety cutouts, control panels, fused boxes, other controls, fittings, and connections shall be furnished and installed by electrical contractor except where specific instances are specified contrary.

1. The Foodservice Equipment Contractor (FSEC) shall provide all equipment internally wired to a junction box, including switches, starters, etc., built into or forming an integral part of these items, should be furnished, and installed by the Foodservice Equipment Contractor (FSEC), in the equipment manufacturer plant, or at the jobsite with all items complete to junction box. The Electrical Contractor shall make final connections to the equipment junction boxes (unless specified otherwise).
2. Provide standard 3-prong plugs to fit grounding type receptacles for all equipment items powered by plugging into 110/120/1 volt, 15.0 amp draw or less A.C. Furnish suitable length 3-wire cords.
3. Electrical Contractor shall provide all electrical disconnect switches as required by local electrical code (unless specified otherwise).

4. All fixtures provided by Foodservice Equipment Contractor (FSEC) shall include all lamps.

1.12 OPEN – NOT USED

1.13 ELECTRICAL MOTORS AND STARTERS

A. Quietness of operation of all equipment with motors is a requirement, and the contractor will be required to remove or repair any equipment producing objectionable noise.

1. Every motor larger than ¼ HP shall be equipped with a motor starter, which shall have overload protection. If starters are not a standard part of equipment, deliver starters to the jobsite separately for installation by the Electrical Contractor. For motors requiring automatic operation, the starters shall be automatic across the line, type General Electric or equal. Include push button stations.
2. All motors ½ HP or larger, without automatic operation starters shall be General Electric or equal as furnished by manufacturer of product. Motors not having automatic operation shall have enclosed type starters, General Electric or equal, for surface mounting with 120/1 motors to have single pole starters and 208/3 motors to have 3 pole starters.
3. Unless otherwise specified, all ½ HP or larger electrical motors shall be for 208/60/3, and all motors smaller than ½ HP shall be 120/60/1.

1.14 CONNECTION TERMINALS / LOAD CENTERS

A. All equipment shall be completed with connection terminals as standardized by equipment manufacturer, except where specified to the contrary, for the other contractors to make final connection as required.

B. Load Center: Center shall be in a separate compartment, pre-wired electrical components built into or set in or on counter panel. Fabricator is to conceal all conduit. Center is to be UL listed; 3-phase 4-wires with grounded copper buss, Individual breakers for each service load. Identify equipment serviced on each breaker, molded case bolt-on type circuit breakers with thermo-magnetic quick-make/quick-break trip. Size each breaker for 125% of the connected load. Provide a minimum of two (2) spare 20-amp circuits. Balance the service loads on each phase. Install panel in accordance with electrical codes and regulatory requirements.

1.15 SELF CONTAINED REFRIGERATION SYSTEMS

A. Refrigeration system shall use CFC free refrigeration. System shall have a high-capacity design with thermostatic expansion valves. System shall have an interior mounted evaporator design with dual-flow cabinet air distribution system. Evaporator coils shall have a corrugated stage-fin construction for maximum efficiency with fewer defrost cycles. Cabinet interior temperature shall maintain at 34°degree F for refrigerator and –10° to 0° degree F for freezer.

1. Units are to have hot gas condensate evaporators.
2. Adequate air supply and exhaust shall be provided for all self-contained refrigerated condensing units, both fabricated and standard, as required for proper operation. If, in the opinion of the contractor, additional ventilation is required to insure correct operation temperatures, contractor shall so state in a letter to the Consultant or Architect, for their evaluation and decision before installation.
3. All units that are 120 volts, 60 hertz, and single phase shall be with 8’-0” cord and plug. All units that are 120/208-volt, 60 hertz, and single phase shall be field wired on site by Electrical Contractor, unless otherwise specified in part or attachment A.
4. Refrigeration systems are to have an extended four (4) year warranty on failure. This warranty is for the replacement cost of the compressor only. Service to replace unit after the one (1) year warranty is the responsibility of the owner.

B. All doors of refrigerated compartments shall be provided with cylinder type locks and latches, all locks of like equipment are to be keyed the same with one master.

1.16 DRAINS, FAUCETS, FLEX HOSES AND WHEEL PLACEMENT LOCK – NOT USED

1.17 TRIMMING AND SEALING EQUIPMENT

A. Space between all units to walls, ceilings, floors, and adjoining unit not portable and with enclosed bodies shall be completely sealed against entrance of food particles or vermin by means of trim strips, welding, soldering or commercial joint material, as suitable to the nature of the equipment. Ends of all hollow sections shall be closed.

1. Enclosed fixtures without legs, not mounted on bases, shall be sealed watertight to floor, except when specified as portable.
2. Floor type drip pans and expansion joints material, for sealing pan edges with finish floor, shall be provided by the Foodservice Equipment Contractor (FSEC). Joint material shall be Weather Ban two-part sealing compound as made by Minnesota Mining and Manufacturing Co. Color selected shall conform to grout or floor finish. Sealer shall be installed in accordance with manufacturer's direction and detail drawings.

1.18 BREATH PROTECTORS – NOT USED

1.19 CUSTOM STAINLESS-STEEL FABRICATION- NOT USED

1.20 WALK-IN COOLER/FREEZER BOX CONSTRUCTION, REFRIGERATION SYSTEM, AND INSTALLATION

A. General: One assembly of prefabricated panel walk-in box or boxes in accordance with NSF Standard #7. Unit construction and refrigeration sizing are based upon manufacture's approved listing and energy standards approved by the Department of Energy. Walk-In facility and Refrigeration system are to be provided by a single manufacture to insure operation and performance of system.

1. Approved Walk-in Cooler/Freezer Manufacturers / Refrigeration Manufactures:

a. Thermalrite Refrigeration Co. LLC (Everidge): 1700 Highway 55 Suite 300 Plymouth, MN; (800) 290-7073
b. Crown Tonka 15600 37th Ave No Suite 100, Plymouth, MN 55446

B. Panel Construction: Standard wall and ceiling panels shall be in maximum standard width. Corner panels shall be an exact 90-degree angle to insure proper alignment and strength. Panels shall consist of foamed-in-place urethane between interior and exterior surfaces, which have been precision die and with edges turned 90-degrees into the panel. Edges shall be double-vinyl gaskets fitted with foamed-in place cam-locks, with not less than three (3) cam-locks per panel joint.

C. Insulation:

1. Insulation shall be a full 4" or 5" thick rigid expanded urethane. Urethane insulation shall have thermal conductivity "K" factor of not more than 0.120 BTU per hour square foot (Fahrenheit degree per inch). Insulation core shall have Fire hazard classification, shall be in accordance with SASTME-84 (UL723), and shall have flame spread rating of 25 or less with UL label. (This rating is not intended to reflect hazards presented by this or any other material under actual fire conditions).

a. Walls, ceiling, shall be at least an R-value: 4" walls shall be R-32 and 5" walls shall be R40

D. Metal Finishes:

1. Exterior ceiling shall be of 26-gauge Acrylume embossed steel.
2. Interior ceiling shall be of 26-gauge Sanisteel white, Anti-Microbial (5mm)
3. Unexposed exterior walls shall be of 26-gauge Acrylume embossed steel.

4. Exposed exterior walls shall be of Stainless-Steel Type 304 #4 - 24 Gauge. Embossed and with 1/8" thick x Aluminum diamond tread wainscot to be flush with door diamond tread
5. Interior walls shall be of 26-gauge Sanisteel white, Anti-Microbial (5mm)
6. Floor Construction to be provided as follows:

    a. CD-400: Insulated floor with wood thermal break to be provided and installed by others.
    b. CD-402: Interior floor finish to be recessed insulated prefabricated floor panel by FSEC, topped with 4" concrete (By others) with stainless steel cove base on interior of unit. Floor to be 26-gauge galvalume.
    c. CD-403: Interior floor finish to be recessed insulated prefabricated floor panel 5" thick by FSEC, topped with 4" concrete (By others) with stainless steel cove base on interior of unit. Floor to be smooth 22-gauge galvanized. No door threshold, heated door draggers.
    d. CD-404: Interior floor finish to be recessed insulated prefabricated floor panel 4" thick by FSEC, topped with 4" concrete (By others) with stainless steel cove base on interior of unit. Floor to be smooth 22-gauge galvanized. No door threshold, heated door draggers.
    e. CD-407: Built-up 4" thick insulated floor to have 16-gauge Sanisteel floor finished with skid strips. Floor to be reinforced cart traffic rated for 1,000 lb. per sq. ft. – 175 lb. cart load and 5,000 lb. sq. ft. uniform load. Shall have ¾" Tanza Board with internal supports. Each access door to have 24" deep interior ramp
    f. CD-408: Built-up 5" thick insulated floor to have 16-gauge Sanisteel floor finished with skid strips. Floor to be reinforced cart traffic rated for 1,000 lb. per sq. ft. – 175 lb. cart load and 5,000 lb. sq. ft. uniform load. Shall have ¾" Tanza Board with internal supports. Each access door to have 24" deep interior ramp
    g. CD-410: 5" thick insulated floors to have 16-gauge Sanisteel floor finish with skid strips Floor to be reinforced cart traffic rated for 1,000 lb. per sq. ft. – 175 lb. cart olad and 5,000 lb. sq. ft. uniform load. Shall have ¾" Tanza Board with internal supports. Threshold of door to be flush with finish floor of the kitchen.
    h. CD-411: 4" thick insulated floors to have 16-gauge Sanisteel floor finish with skid strips Floor to be reinforced cart traffic rated for 1,000 lb. per sq. ft. – 175 lb. cart olad and 5,000 lb. sq. ft. uniform load. Shall have ¾" Tanza Board with internal supports. Threshold of door to be flush with finish floor of the kitchen.

E. Floor Panel Construction: Floor panel shall be in maximum standard with corner panel and shall be an exact 90-degree angle to insure proper alignment and strength. Panels shall consist of foamed-in-place urethane between interior and exterior metal surface that have been precision die formed and with edges turned 90-degrees into the panel.

1. Freezer floor shall be at least an R-value: 4" floors shall be R-30 and 5" floors shall be R38.

F. Doors: Cooler and Freezer Doors and door panel shall be insulated with foam-in-place urethane insulation. Doors shall have net opening of (unless specified otherwise), 42" wide and/or 36" wide x 78" and shall be flush-type, with door finish to be Stainless-Steel Type 304 #4 - 24 Gauge. Embossed at interior and exterior. Door and door panel shall be U.L. listed and equipped with the following:

1. Snap in magnetic gasket for easy replacement, screws, staples, tacks, or glue are not acceptable, posi-seal door closure and latch. Hardware to have condensation proof and frost proof locks, keyed alike, and with inside safety release to prevent entrapment of personnel within box.
2. Door shall have automatic door closers to close doors to within 1" of closing. Excluding doors 3'-9" wide and over 7'-0" tall.
3. Door shall be equipped with strip doors and spring hinged doors.
4. Door shall be self-closing with three strap type cam lift hinges and with NSF approved double sweep gaskets. Provide each door with door bumper to be installed in the field.

5. Perimeter of doorjamb (opening) shall be constructed of high impact, reinforced plastic, foamed-in-place. Material shall be non-conductive, corrosion-proof, and impact resistant and will not absorb moisture. Material shall be coved to facilitate easy cleaning. Material shall return 1-¾" on the inside of doorframe.
6. Each entrance door section shall be provided with an incandescent vapor-proof light, pilot light switch, and rigid conduit between switch box and outlet box. Concealed wiring shall be standard on each entrance door section. Light shall be mounted above door in the center.
7. Cooler and Freezer doors shall have three-sided heater wire with snap disc thermostat.
    a. Doors with Anti-sweat heaters without controls:
        1) Shall not draw no more than 7.1 watts per square foot of door opening for freezers.
        2) Shall not draw no more than 3.0 watts per square foot of door opening for coolers.
        3) Freezer door with bottom heated door sweep
    b. Doors with Anti-sweat heaters with anti-sweat controls:
        1) The total door rail, glass, and framer heater power shall not draw no more than 7.1 watts per square foot of door opening for freezers. The anti-sweat heat controls shall reduce the energy use to the anti-sweat heater in a quantity, corresponding to the relative humidity in the air outside the door or to the condensation on the inner pane.
        2) The total door rail, glass, and framer heater power shall not draw no more than 3.0 watts per square foot of door opening for coolers. The anti-sweat heat controls shall reduce the energy use to the anti-sweat heater in a quantity, corresponding to the relative humidity in the air outside the door or to the condensation on the inner pane.
8. Provide each door and frame with interior and exterior 1/8" Aluminum kick plate. Each plate to be 42" high.
9. Provide each door with heated view port.
    a. Walk-in Cooler: 14" x 14" dual pane glass with heat reflective treated glass or gas fill. And or triple pan glass with either heat-reflective treated glass or gas fill.
    b. Walk-in Freezer: 14" x 14" triple pane glass with either heat-reflective treated glass or gas fill.
10. Provide each door unit with Weiss Instruments XWA11V-4NOFO or MODULARM 75LC multi-monitor j-box Mount walk-in alarm and light manager. Unit to have hi/low temperature alarms with delays, light management with auto off, open door alarm, panic alarm, battery back-up 9VBAT, external loud 85dB pulsing buzzer. Unit to have 25'-0" temperature probe. Magnetic door switch with 1-½" spacing magnetic door switch to connect to digital input. Unit to be pre-wired and pre-installed to single point electrical connection.
11. Electrical: Door assembly shall be pre-wired and shall have flush mounted assembly (No exposed conduit or electrical box) to hose door heat tape and switch and light control wiring as per CD-710. All electrical to be weatherproof. Assembly to be UL listed and NEMA approved.

G. Trim: Install removable trim panels from walk-in to finished wall or ceiling, finish of panel to be same as exterior finish of unit. If required, panels shall be louvered. Provide and install as per CD-420.

H. Lights: Provide light fixtures as shown on sheet FS700 and/or listed in item specifications. Lighting to provide 50 candle foot (40 lumens per watt or more) at 30" above floor. Provide timer to turn off lights after 15 minutes or less when walk-in is not in use.

1. LED lights: Innovative Lighting: Model U-TP4FT45WNAS-2 48” 45 watts 0.65 Amp with 5000K color and frosted lens and 5,400 lumes. IR65 rated water-proof LED vapor tight fixture.

I. Pressure Relief Port: Provide heated relief port for freezer compartments provide with Keil unit model W86 to be sized for overall box cubic foot.

J. Penetrations: Any or all penetrations shall be sealed with an NSF approved silicone sealant to prevent condensation.

K. Receptacle for Heat Tape: Provide weather tight receptacle for heat tape in all freezer compartments.

L. Sprinkler Heads: When required, cut holes for sprinkler heads; provide stainless steel trim cap and seal holes.

M. Installation: Walk-In box shall be pre-assembled at the factory and reassembled based on manufactures installation manual. Where installation of a poured concrete floor shall be installed after the box has been erected, the Foodservice Equipment Contractor (FSEC) is to provide proper ventilation during the curing of the concrete and/or floor grout.

N. Refrigeration Systems: All systems shall be engineered with an average running time of sixteen (16) hours per day. All systems shall be Scroll or Hermetic units unless otherwise specified. Systems are to have Copeland condensing units with as per DOE and SNAP refrigerant guidelines for 35° and 38°degree F units and as per DOE and SNAP refrigerant guidelines for 0° to –10° degree F units. Each system will have a thermostatic expansion valve, solenoid valve, temperature control, sight glass, drier, pressure control valve, and on medium and low temperature systems provide system with intelliGen™ (IRC) refrigeration controller to be factory mounted on each coil CD-711 and CD-716 and/or remote time clock as per CD-710 for standard controls.

1. Outdoor Systems shall be supplied with enamel painted weatherproof housing; crankcase heater, heated receiver, and low ambient temperature controls required to insure proper efficient operation.
2. Provide all refrigeration line installation from cooler and/or freezer compartment to condenser location. All copper tubing shall be refrigerant grade type “L” with Sil-fos 15 solder, not soft solder. After the system and unit cooler have been connected, the balance of the system shall be leak tested with all valves open. The complete system shall be evacuated with a vacuum pump. Each system shall be charged with the required refrigerant as per 2.11/N. Foodservice Equipment Contractor (FSEC) shall be responsible for test and adjustment of each condensing unit to make the total system operational.
    a. Slope horizontal runs toward condensing unit so that oil cannot drain back into evaporator from suction line. Trap the bottom of vertical runs of 60” or more.
    b. Insulate refrigeration lines with Armaflex type AP insulation or equal by Rabates, ½” thick for refrigerators and ¾” thick for freezer and low temperature systems. If Armaflex is unacceptable, use Corning Foam glass 2” thick insulation. All joints and seams are to be sealed with Armstrong 520 adhesive. Provide weatherproof coating for outdoor use.
    c. The Foodservice Equipment Contractor (FSEC) shall provide coil drain line(s) as required. Drain lines are to slope away from coil per manufacturer’s recommendation. Drain lines are to be secured to wall of walk-in box at a distance per local codes. Provide trap at end of drain line as required by local codes. Drain line to be painted with aluminum paint to match interior finish and color of the walk-in box.
    d. The Foodservice Equipment Contractor (FSEC) shall provide a drain line heater to be wrapped around the freezer or low temperature system drain line, insulate with ¾” thick Armaflex.
    e. Electrical Contractor shall provide and install all 24-volt control wiring required to operate refrigeration system.

O. Refrigeration Packages Systems:

1. Refrigeration System: Refrigeration system shall be U.L. Listed and will be located as shown on plans outside of the building on either pad or located on grade or a roof curb in location on roof. This unit shall include the outdoor weather housing, compressor and condenser systems, and electrical control panel. All shall be housed within a single enclosure rack. The evaporator coil assemblies will be supplied with all the required options and accessories. All the components' parts, options, and accessories will be provided, mounted, piped, and wired, as required by the manufacturer. The system shall be manufactured to operate at 208-volt, 3-phase, and 60-hertz.
2. Frame and Housing: The outdoor weather housing shall include a welded, de-burred and cleaned structural steel base frame made of 12-gauge. The exterior housing and access door will be manufactured of 16-gauge galvanized steel. The frame and housing shall be painted with epoxy base paint and finished with polyurethane acrylic enamel.
3. Compressor and Condenser System: All units are to be Copeland, Copelametic, Scroll, and Discus units to operate as per DOE and SNAP refrigerant guidelines. System to be supplied with dual pressure control, liquid line filter-dryer, moisture indicating sight glass, and crankcase heater with Heated Receivers, Adjustable head pressure controls and EEV, Electronic expansion valves. Each system shall have receiver tank capable of accepting the entire system refrigerant without exceeding 90% of its volumetric capacity, with pressure relief vent and, as its outlets, a roto lock isolation valve with a service port.
4. Control Panel: Interior mounted, weatherproof, electrical control panel to be manufactured of 16-gauge galvanized steel. The control panel is to be protected by an exterior mounted NEMA 3R rated fused disconnect switch with a removable cover, circuit breakers and contactors for each compressor, required defrost time clocks and circuit breakers, start capacitors and fan cycle control thermostats for each condenser fan motors. A wiring diagram of the system shall be provided and mounted inside the system. All internal wiring shall be held in place with fasteners individually numbered.
5. Evaporator Coils: Evaporator assemblies, and parts associated with them, are to be mounted inside of the walk-ins. Each evaporator coil shall include a factory-mounted thermostat on each coil. The installing contractor is to mount the matching thermostatic valve and liquid one solenoid valve on the exterior of the box above the ceiling area, where they will be accessible for future service. All fan motors are to be E.C. type.
6. Time Clock: When required in place of electronic control system. Time clock is to be shipped loose by the manufacturer to be installed in the field by the Electrical Contractor, as per Detail CD-710 and/or 712.
7. Roof Curb and Roof Vault: All units that are identified to be placed on the roof of the building are to have a prefabricated roof curb provided by the Foodservice Equipment Contractor (FSEC). The curb is to be insulated 24" high and is to be fastened to the deck of the building. Curb is to have a 16-gauge galvanized one-piece metal cap with turned down edge with drip edge and an opening of the refrigeration unit to allow access for the refrigeration lines and electrical services. Provide with an RPH model AW-201412-18 roof Vault to meet ICC-500 and FEMA 320/361 wind ratings to include 5000 series exit seals for refrigeration lines and electrical service. Installation of curb to be provided by roofing contractor or building contractor.

P. Independent Refrigeration System:

1. All systems shall be engineered with an average running time of sixteen (16) hours per day. All systems shall be Scroll or Hermetic units unless otherwise specified. Systems are to have Copeland condensing units with as per DOE and SNAP refrigerant guidelines for 35° and 38°degree F units and as per DOE and SNAP refrigerant guidelines for 0° to –10° degree F units. Each system will have a thermostatic expansion valve, solenoid valve, temperature control, sight glass, drier, pressure control valve, and on medium and low temperature systems provide system with intelliGen™ (IRC) refrigeration controller to be factory mounted on each coil CD-711 and CD-716 and/or remote time clock as per CD-710 for standard controls or remote time clock when specified in part 2. Unit to be equipped with starting switches and anti-vibrators and noise eliminators. Motor starters overload protection and thermal breaker switch.
2. Outdoor system to be equipped System to be supplied with dual pressure control, liquid line filter-dryer, moisture indicating sight glass, and crankcase heater with Heated Receivers, Adjustable head pressure controls and EEV, Electronic expansion valves.
3. Roof Curb and Roof Vault: All units that are identified to be placed on the roof of the building are to have a prefabricated roof curb provided by the Foodservice Equipment Contractor (FSEC). The curb is to be insulated 24” high and is to be fastened to the deck of the building. Curb is to have a 16-gauge galvanized one-piece metal cap with turned down edge with drip edge and an opening of the refrigeration unit to allow access for the refrigeration lines and electrical services. Provide with Roof Vault by RPH model AW-201412-18 Roof Vault to meet ICC-500 and FEMA 320/361 wind ratings to include 5000 series exit seals for refrigeration lines and electrical service. Installation of curb to be provided by roofing contractor or building contractor.
4. Installation of curb to be provided by roofing contractor or building contractor.
5. Evaporator Coil Assembly: Coil fan, drain pan, expansion valve, temperature control, heat exchanger, and standard components.

Q. Refrigeration Line Installation:

1. Tubing: Provide type LAC hand draw degreased, sealed copper with horizontal runs with 1” per 20’-0” slope toward refrigeration circuit. Refrigeration piping is to be supported with adjustable hangers spaced and adjusted to required slope. Where vertical line is required runs more than 5’-0” occur in section line, trap riser at bottom. Install piping to restrict oil from draining back into coils from section line.
2. Insulation of refrigerant lines to be minimum of ½” thick fire rated foam insulation for medium and ¾” thick fire rated foam insulation for low temperature or equivalent cellular type insulation. All joints at to be glued and taped.
    a. Provide and install metal pipe sleeves where installation passes through wall, ceiling, and floor. Each opening is to be sealed with approved fire rated sealant.
3. Condensate Drain Line: To be type “L” copper to be installed 1” from walk-in or building surfaces and to be slopped not less than ¼” per foot for proper drainage. Provide and install brass union and clean out connection at coil outlet to allow for repair, and/or service. Drain line shall be trapped above discharge, drain line to be painted with chrome paint. Freezer drain line shall be protected by electric heater tape wrapped and insulation to prevent drain line from freezing.
4. Provide all refrigeration line installation from cooler and/or freezer compartment to condenser location. All copper tubing shall be refrigerant grade type “L” with Sil-fos 15 solder, not soft solder. After the system and unit cooler have been connected, the balance of the system shall be leak tested with all valves open. The complete system shall be evacuated with a vacuum pump. Each system shall be charged with the required refrigerant. Foodservice Equipment Contractor (FSEC) shall be responsible for test and adjustment of each condensing unit to make the total system operational.

1.21 FIRE SUPPRESSION SYSTEM – NOT USED

1.22 EXHAUST HOOD-NOT USED

1.23 EXHAUST HOOD – NOT USED

1.24 UTILITY DISTRIBUTION SYSTEM – NOT USED

1.25 UTILITY DISTRIBUTION SYSTEM N NOT USED

1.26 OPEN – NOT USED

1.27 OPEN – NOT USED

1.28 OPEN – NOT USED

1.29 OPEN – NOT USED

1.30 ITEMIZED AND PRODUCT SPECIFICATIONS

Work is to be at Crooked Lake Elementary School at 2939 Bunker Lake Road, Andover, MN 55303. To consist of removing existing walk-in cooler and freezer boxes and refrigeration and installing new walk-in boxes and refrigeration. Shall include the following: Ceiling, Electrical Work, Room Finishes, Sprinkler and new walk-in cooler and freezer boxes, refrigeration units and piping.

Each trade is to review documents and bid as needed to provide materials and labor to complete work, include all permits and inspection fees as required by local codes.

DEMOLISHION WORK SCOPE

1.0 Item 1 Existing Cooler Condensing Unit
1. Manufacturer: Verify
2. Model: Verify
3. One Required; Unit to be removed and disposed of by FSEC, Reclaim refrigeration per section 11400-3.3. Remove existing refrigeration line sets. Electrical contractor to disconnect electrical services.
4. Services
   a. 208 Volt, Verify Phase.

2.0 Item 2 Existing Cooler Coil
1. Manufacturer: Verify
2. Model: Verify
3. One Required; Unit to be removed and disposed of by FSEC. Pump down and reclaim refrigeration per 11400-3.3. Electrical Contractor to disconnect services.
4. Services
   a. Condensate Drain
   b. 120 volt, 1 Phase

3.0 Item 3 Cooler Shelving
1. Manufacturer: Verify
2. Model: Verify
3. Four Required; Unit to be removed by Owner.

4.0 Item 3 Pan Rack
1. Manufacturer: Verify
2. Model: Verify
3. Two Required; Unit to be removed by Owner. FSEC,

5.0 Item 5 Spare Number

6.0 Item 6 Cooler Dunnage Rack
1. Manufacturer: Verify
2. Model: Verify
3. Two Required; Unit to be removed by Owner. FSEC,

7.0 Item 1 Existing Walk-in Cooler Box
1. Manufacturer: Verify
2. Model: Verify
3. One Required; Unit to be removed and disposed. Electrical contractor to disconnect electrical service, sprinkler contractor to remove existing fire sprinkler head. General Contractor to remove existing floor and sub-floor insulation
4. Services:
   a. 120/1
   b. Sprinkler Head

8.0 Item 8 Existing Freezer Condensing Unit
1. Manufacturer: Verify
2. Model: Verify
3. One Required; Unit to be removed and disposed of by FSEC, Reclaim refrigeration per section 11400-3.3. Remove existing refrigeration line sets. Electrical Contractor to disconnect services.
   a. Roof support to remain to service new unit item #26
4. Services
   b. 208 Volt, Verify Phase.

8.0 Item 8 Existing Walk-in Freezer Box
1. Manufacturer: Verify
2. Model: Verify
3. One Required; Unit to be removed and disposed. Electrical contractor to disconnect electrical service, sprinkler contractor to remove existing fire sprinkler head.
4. Services:
   a. 120 volet, 1 phase
   b. Sprinkler

9.0 Item 9 Existing Freezer Coil
1. Manufacturer: Verify
2. Model: Verify
3. One Required; Unit to be removed and disposed of by FSEC. Pump down and reclaim refrigeration per 11400-3.3. Electrical Contractor to disconnect services.
4. Services
   a. Condensate Drain
   b. 120 Bolt, 1 Phase

10.0 Item 10 Spare Number

11.0 Item 11 Existing Walk-in Freezer Box
1. Manufacturer: Verify
2. Model: Verify

3. One Required; Unit to be removed and disposed. Electrical contractor to disconnect electrical service, sprinkler contractor to remove existing fire sprinkler head.
4. Services:
   a. 120 volet, 1 phase
   b. Sprinkler

12.0 Item 12 Freezer Shelving
1. Manufacturer: Verify
2. Model: Verify
3. Five Required; Unit to be removed by Owner.

13.0 Item 13 Freezer Dunnage Rack
1. Manufacturer: Verify
2. Model: Verify
3. Two Required; Unit to be removed by Owner. FSEC,

14.0 Item 14 Contractor Provided Demolition (Note Shown on Plans)
1. Manufacturer: General Contractor
2. Model: Verify
3. One Lot Required; Contractor to provide the following demolition items.
   a. Provide and install dust and construction barrier with negative air flow.
   b. Remove existing sprinkler system and heads from walk-in boxes.
   c. Disconnect electrical services to existing cooler box, refrigeration units, cooler coil, freezer box, freezer refrigeration unit, freezer coil, existing lights. Terminate all existing electrical services and reuse existing circuits for new equipment services.
   d. Remove existing finish floor and sub-floor insulation in cooler.
   e. Remove existing lights and electrical items in existing walk-in boxes.
   f. Remove existing ceiling grid in kitchen and corridor as needed to remove existing walk-in boxes and refrigeration line sets.
   g. Removal of existing walk-in cooler and freezer boxes, refrigeration, and existing refrigeration line sets.

15-20 Spare Number

NEW EQUIPMENT AND RECONSTRUCTION:

21.0 Item 21 Cooler Roof Top Refrigeration System
1. Manufacturer: Heat Craft
2. Model: LCH008MCACZA0100
3. One Required; Outdoor independent refrigeration system condensing unit to be fabricated as per specifications 2.11-O. Unit is to be 28.25” x 24-3/4” x 19.75.” Scroll condenser for cooler to hold compartment at 35° F. Unit to be supplied with R448A refrigerant. Provide with the following:
   a. One (1) 150 PSI Adjustable Head Pressure
   b. One (1) Heated and insulated receiver.
   c. One (1) Hail Guards
   d. One (1) Unit to be placed on roof of building.
   e. One (1) 24” high prefabricated roof curb and roof vault as per section 114000-1.9/B and 114000-2.11. Provide roofing contractor for install on roof.
   f. One (1) Authorized Refrigeration and Walk-in Installation as per specifications 114000-2.11
   g. One (1) Authorized start and adjust as per specifications 114000-3.2/H

h. Roof work roof opening and setting of curbs and doghouse by Northern Roofing to be under the General Construction Contract.

4. Services
   a. 5/8” Suction refrigeration
   b. 3/8” Liquid refrigeration
   c. 208 volt, 3 Phase

22.0 Item 22 Cooler Coil

1. Manufacturer: Heat Craft
2. Model: LEL0060AS6AMAB0402
3. One Required; Ceiling mount unit with air defrost fans. Coil is to have six fins per inch. Cooler Compartment to be held at 38 degrees F. Provide with the following:
   a. One (1) High efficiency EC fan motors
   b. One (1) Baked white enamel housing.
   c. One (1) Factory mounted expansion valves
   d. One (1) Remote Time clock defrost operation.
   e. One (1) Authorized Refrigeration and Walk-in Installation as per specifications 114000-2.11
   f. One (1) Authorized start and adjust as per specifications 114000-3.2/H
4. Services
   a. 1” indirect waste
   b. 120 volt, 1-phase

23.0 Item 23 Walk-in Cooler Box

1. Manufacturer: Thermal Rite / Crown Tonka
2. Model: Custom
3. One Required; Walk-in cooler box to be per plan with overall outside dimensions of 13’-6” x 9'-8” x 9’-6” high. Fabricated as per plans 2/FS101 CD-410/FS200 and CD-420 and specifications section 114000-1.9/B and 114000-2.11. Provide with the following:
   a. One (1) 4” thick insulated walls and ceiling with a 4” thick floor with internal blocking rated at 1,000 lbs per square foot.
   b. One (1) 42” high 1/8” diamond tread wainscot on exposed sides
   c. Two (2) LED lights per sheet FS700
   d. One (1) 36” wide door as per plan (adjust as needed).
   e. One (1) Cooler door to have door heater.
   f. One (1) Stainless steel base exterior cooler
   g. Two (2)” exterior corner trim pc. To trim corners.
   h. Lot removable enclosure panels per CD-420. Panels to be self-supporting, do not rely on ceiling grid for support. Finished ceiling 11’-0” above finish floor.
4. Services:
   a. 120 Volt, 1 phase

24.0 Item 24 Spare Number

25.0 Item 25 Spare Number

26.0 Item 26 Freezer Roof Top Refrigeration System

1. Manufacturer: Heat Craft
2. Model: LCH0035LCACZC2840
3. One Required; Outdoor independent refrigeration system condensing unit to be fabricated as per specifications 2.11-O. Unit is to be 30.25” x 43.875” x 29.25.” Scroll condenser for freezer to hold compartment at -10° F. Unit to be supplied with R448A refrigerant. Provide with the following:
   a. One (1) 150 PSI Adjustable Head Pressure
   b. One (1) Heated and insulated receiver.
   c. One (1) Unit to be placed on roof of building.
   d. Roof work roof opening and setting of curbs and doghouse by Northern Roofing to be under the General Construction Contract. Reuse existing roof support and service access.
   e. One (1) Authorized Refrigeration and Walk-in Installation as per specifications 114000-2.11
   f. One (1) Authorized start and adjust as per specifications 114000-3.2/H
   g. One (1) Hail Guard
4. Services
   a. 0.875” Suction refrigeration
   b. 1/2” Liquid refrigeration
   c. 208 volt, 3 Phase

27.0 Item 27 Freezer Coil

1. Manufacturer: Heat Craft
2. Model: LEL0130BS6EEAB0402
3. One Required; Ceiling mount unit with electric defrost and two fans. Coil is to have six fins per inch and is to remove 13,500 BTU/hr from box. Freezer Compartment to be held at -10 degrees F. Provide with the following:
   a. One (1) High efficiency EC fan motors
   b. One (1) Baked white enamel housing.
   c. One (1) Factory mounted expansion valves.
   d. One (1) Remote Time clock defrost operation.
   e. One (1) Drain line condensate pump.
   f. One (1) Authorized Refrigeration and Walk-in Installation as per specifications 114000-2.11
   g. One (1) Authorized start and adjust as per specifications 114000-3.2/H
4. Services
   a. 1” indirect waste
   b. 208 volt, 1-phase

28.0 Item 28 Walk-in Freezer Box

1. Manufacturer: Thermal Rite / Crown Tonka
2. Model: Custom
3. One Required; Walk-in freezer box to be per plan with overall outside dimensions of 12’-1” x 13’-0” x 9’-6” high. Fabricated as per plans FS100 and CD-408/FS200 and CD-420 and specifications section 114000-1.9/B and 114000-2.11. Provide with the following:
   a. One (1) 5” thick insulated walls and ceiling with a 5” thick floor with internal blocking rated at 1,000 lbs per square foot.
   b. One (1) 42” high 1/8” diamond tread wainscot on exposed sides
   c. Four (4) LED lights per sheet FS700
   d. One (1) 36” wide door as per plan
   e. One (1) Freezer door to have door heater.
   f. One (1) Heated vent to be Keil W86 to be sized for overall box cubic feet,
   g. One (1) Stainless steel base exterior freezer
   h. Two (2) Exterior corner trim pc
4. Services:
   a. 120 Volt, 1 phase

29.0 Item 29 Freezer Shelving

1. Manufacturer: Metro
2. Model: Metro-Max Q
3. One Required; Open grid shelving units with removable shelf mats. Each mat is to be fabricated from injection-molded polypropylene with microban and supported by a steel frame and posts with electroplated substrate resistant epoxy finish. Provide units in sizes as shown on plan. Provide with the following:
   a. Each, section shall have MetroMax I polymer posts
   b. Each, section to have four 74" high posts
   c. Each, section to have four shelves
   d. Mount bottom shelf at 10" above finish floor

30.0 Item 30 Dunnage Rack

1. Manufacturer: Metro
2. Model: HP PDMB
3. One Required; Metro Bow-Tie™ Dunnage Rack, 12"H, slotted, 30” and 36” holds up to 1,500 lbs. 48” and 60” holds up to 3,000 lbs., with separate polymer tie for joining racks, Microban® antimicrobial product protection, rust and corrosion proof polymer construction. Provided unit with the following:
   a. 1 each, 22" x 48" x 12" unit

31.0 Item 31 Reconstruction (Not Shown on Plans)

1. Manufacturer: General Contractor
2. Model: Verify
3. One Lot Required; Contractor to provide the following demolition items.
   a. Provide and install new floor slab and pit to support walk-in cooler box proper floor level as per detail.
   b. Ceiling grid installation is needed to allow for assembly and installation of refrigeration line sets from kitchen to receiving area.
   c. Modify sprinkler system and drops and place frost head in walk-in freezer and cooler box. Relocate sprinkler heads to meet code.
   d. Patch floor in kitchen area where removed or damaged during construction.
   e. Provide electrical wiring for new refrigeration systems, cooler and freezer coil, and walk-in boxes. New electrical services for new walk-in cooler and freezer boxes. And new electrical services for new cooler and freezer refrigeration systems, condensers, and coils.
   f. Remove dust barrier and clean area for final use.

PART 2 - EXECUTION

2.1 SITE INSPECTION

A. Foodservice Equipment Contractor (FSEC) shall verify site conditions and field measure foodservice area prior to fabrication of equipment. Foodservice Equipment Contractor (FSEC) is to conform to building finish conditions.

B. Foodservice Equipment Contractor (FSEC) shall field verify building surfaces, prepared openings, building finish dimensions, plumbing and electrical rough-in services for equipment under this section. Coordinate equipment with building openings and dimensions. Fabricate items and deliver equipment properly sized to project limitations.

C. Foodservice Equipment Contractor (FSEC) shall field verify all utilities. To include voltage, phase, water temperature and water conditions, gas type, steam pressure and type.

D. Acceptance of equipment shall be the judgment of the onsite Project Manager and/or Architect, Owners Representative, and the Foodservice Designer. Acceptance of equipment will begin upon installation of equipment. If problems arise during the installation, the FSEC shall repair and/or replace the installed item prior to substantial completion.

E. Foodservice Equipment Contractor (FSEC) shall assume the expense of changes to the equipment and/or cutting and patching walls, partitions, ceilings, and floors necessary to receive and operate the equipment, caused by failure to coordinate with the site conditions.

F. Verification: The Foodservice Equipment Contractor (FSEC) shall verify size and location of all duct connections for exhaust ventilators, hoods, and dishwasher pant legs in this contract with the Mechanical Contractor before fabrication. Provide stainless steel formed duct collars at the ceiling where exposed. Foodservice Equipment Contractor (FSEC) shall verify building corridors, rooms, and elevators (where required), to get equipment into the correct location. Coordinate for openings with other contractors, or sub-assemble equipment. Lengths, clearances between walls, and ceiling heights shall be verified for custom-built equipment.

G. Built-In Equipment: Where self-leveling dispensers are specified, Foodservice Equipment Contractor (FSEC) shall verify make of ware, dimension, weight, and submit this information to factory so that the correct springs may be properly calibrated.

2.2 INSTALLATION

A. The Foodservice Equipment Contractor (FSEC) shall be capable of purchasing all equipment and materials required by these specifications and are able to provide all services required under these specifications in a timely manner to fulfill the installation of this project.

B. Equipment shall be conforming to current standards in revisions established by National Sanitation Foundation (NSF), Ann Arbor, Michigan. In addition, to the prevailing local code and regulations.

C. Install equipment level, and securely fasten fixed equipment in place. Seal equipment where it abuts a wall and/or other fixed equipment with NSF silicone sealant (Grey or White in color) 3/8" maximum width will be allowed.

D. When trimming, the material being used to trim must match the equipment surface. Trim equipment to wall openings, recesses or abutting wall and/or equipment that cannot be sealed by silicone sealant. Trim must be fastened. Exposed fasteners are not acceptable.

E. Foodservice Equipment Contractor (FSEC) shall be responsible for the cutting of holes in equipment to allow for pipes, drains, electrical, outlets, soda lines, fire protection, piping, etc., as required for installation. The work shall conform to the highest standards of workmanship and shall meet state and local health code requirements.

F. Foodservice Equipment Contractor (FSEC) shall repair all damage to the premises because of this installation and removal of all debris left by Foodservice Equipment Contractor (FSEC) engaged in this installation.

G. Provide factory authorized service and/or installation agent. Authorized and/or supervised installation shall be required upon installation of the following: Conveyors, Flight Dishwashers, Pulpers, Utility Distribution System, Walk-in Cooler/Freezer Box, Utility Distribution Systems, Bus–Track type tray system. This is to include a thorough check of utility connections, pressures, electrical services, and overall installation.

H. Foodservice Equipment Contractor (FSEC) shall provide factory authorized start and adjust of all equipment prior to final site inspection and/or factory demonstrations.

1. For hoods, fans, Make-up air units, Utility distribution systems FSEC to provide system design to include Demand Control, Direct Fired Heater and AC units, Exhaust fans, BMS, hood exhaust and/or supply CFM's, VFD operation, System operation and controls on UDS.
2. Refrigeration start-up report to includes Date of start-up, model and serial number, voltage service amp draws, type and amount of refrigeration used, head pressure settings.

I. Anchor bolts, sleeves and other items required shall be built into masonry and concrete will be set by masonry and concrete contractors and shall be furnished promptly so that they may be built in as the work progresses. The Foodservice Equipment Contractor (FSEC) to furnish template or layout drawings for exact locations.

J. Foodservice Equipment Contractor (FSEC) shall provide stands and supports for all equipment required for this project.

K. All faucets and drains shall be part of each sink and be furnished by Foodservice Equipment Contractor (FSEC).

L. Fasteners: No exposed screw or bolt heads will be permitted on fixtures or installation materials. Rivets, if specified, shall be counter sunk flush and of the same material as the pieces joined together.

M. Walk-in Freezer/Cooler shall run for a period of forty-eight (48) hours before Foodservice Equipment Contractor (FSEC) turn over to the owner.

2.3 EXISTING EQUIPMENT

A. Relocating existing equipment: Foodservice Equipment Contractor (FSEC) to be responsible for relocating owners' existing equipment from existing facility to location shown as per plans and specifications, unless specified otherwise in Part Two (2).

1. Foodservice Equipment Contractor (FSEC) shall document existing equipment's operation with owner on all equipment that is to be relocated / reused. Foodservice Equipment Contractor (FSEC) shall provide start-up and thirty (30) day warranty on equipment after reinstallation.

2. Plumbing Contractor and Electrical Contractor shall be responsible for disconnection and reconnection of all relocating existing equipment, scheduled by Foodservice Equipment Contractor (FSEC) after operation verification.

3. Foodservice Equipment Contractor (FSEC) to remove all equipment from existing kitchen and turn over to owner or relocate to FSEC storage facility. Foodservice Equipment Contractor (FSEC) shall coordinate schedule with Construction Manager (CM) and/or the General Contractor (GC).

4. Foodservice Equipment Contractor (FSEC) to remove all retained equipment from existing kitchen and turn over to owner or relocate to owners' storage facility.

5. Demo Contractor to remove and dispose of equipment that is not reused, retained, and relocated.

6. Foodservice Equipment Contractor (FSEC) shall reclaim all refrigeration from existing units prior to removal from site for disposed equipment. Provide documentation for owners and Construction Manager (CM) and/or the General Contractor (GC) files.

7. Foodservice Equipment Contractor (FSEC) shall coordinate with the owner and construction manager all relocation and/ or modification of any equipment to be reused with owner and Construction Manager (CM) and/or the General Contractor (GC).

2.4 CLEANING/DEMONSTRATION

A. Foodservice Equipment Contractor (FSEC) is to remove all masking or protective material from each item, wash, clean and polish equipment, clean glass, plastic hardware and accessories, fixtures and all fittings prior to inspection and acceptance of work. This work must be completed prior to completion of the project.

B. After completion of work or when directed, Foodservice Equipment Contractor (FSEC) is to thoroughly clean, polish and lubricate fixtures and equipment and leave in condition satisfactory to the Consultant, Architect and Owner. After installation, all equipment shall be inspected and tested under operating conditions, in the presence of the Owner.

C. Foodservice Equipment Contractor (FSEC) shall schedule times with Project Managers and/or Owners Representative to provide instruction and maintenance for each item provided under this section. This demonstration shall include a review of operation and maintenance procedures to the Owner's operation and maintenance staff.

1. Demonstration shall include:

   a. Factory authorized start up and adjustments.
   b. The use and operation to Owners authorized personnel. Periodic maintenance and preventive maintenance to the Owners authorized personnel. Explanation of service procedures, whether it would be performed by the Owner or by an on-site servicing agency.
   c. Distribution of operation manuals and service/parts manual to proper persons, with all names, addresses and phone numbers of service agencies.

d. Reading and explaining the written guarantee and warranty and its coverage. Direct Owner to complete and file guarantee and warranty registrations. In addition to the above distributions, provide one complete brochure consisting of all final floor plans, shop drawings, and booklet of cut sheets with names, addresses, and phone numbers of all involved servicing agencies.

END OF SECTION 114000

SECTION 114000
FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 1 Specification Sections, apply to this Section.

1.2 SUMMARY

A. This Section includes foodservice equipment to include refrigeration, walk-ins, shelving, stainless steel counter, table, and sinks, exhaust hoods, fire protection, cooking, preparation, ware washing, serving counters, refrigeration, and hot holding units.

B. Foodservice Labor: all materials and labor to complete unloading of delivery trucks, uncrate, assemble, install, secure to building, set in place, trim, hangers, fasteners, and refrigeration piping, condensate drain assemblies.

1.3 DEFINITIONS

A. Exposed: All visible surfaces- include surfaces behind cabinet doors when doors are open.

B. Foodservice Equipment Contractor (FSEC): Person or organization identified as such in the agreement.

C. Fabricated Equipment: Equipment that is not a standard catalog items and must be fabricated by a manufacturer as outlined in section 2.10, 2.11, 2.12, 2.13, 2.14, 2.15, 2.16, 2.17, 2.18 and 2.19. Each item shall have a shop drawing provided and shall conform to the project specifications.

D. Manufactured Equipment: Equipment provided as a catalog item that is built to size and for each item and project. Item shall be identified by catalog specifications sheet and/or manufacturer shop drawing.

E. General Contractor (GC): A general contractor is responsible for providing all the material, labor, equipment, and services necessary for the construction of the project. The general contractor hires specialized subcontractors to perform all or portions of the construction work.

F. Construction Manager (CM): Project Management is responsible for Planning, Cost Management, Time Management, Quality Management, Contract Administration, Safety Management, and activities like defining the responsibilities and management structure of the project management team, organizing and leading by implementing project controls, defining roles and responsibilities and developing communication protocols, and identifying elements of project design and construction likely to give rise to disputes and claims.

G. Owner/Client: The entity that shall take operational control of the facility and to be listed as on the health department plans review as Owner or operator.

H. Architect: The architect hired by a client is responsible for creating a design concept that meets the requirements of that client and provides a facility suitable to the required use.

I. Foodservice Consultant: is a professional advisor who works for the Owner and/or Architect as an advocate for their client in achieving their goals through the design and implementation of foodservice facilities

1.4 SUBMITTALS

A. Foodservice Equipment Contractor (FSEC) shall submit the following drawings within thirty (30) days after a letter of intent or contract is received and evacuated:

1. The Foodservice Equipment Contractor (FSEC) shall submit a project schedule to the Construction Manager (CM) and/or the General Contractor (GC) within 30 days of letter of intent or contract.

2. Product Data on Buy-Out Equipment Book to include the following information:

   a. Provide a list of all sub-contractors required to perform services on this project. This is to include all names of staff member that will be present on the job site. Also, provide office and owner-ship information that is on file with Owner, Architect, Construction Manager (CM) and/or the General Contractor (GC), and designer.
   b. Item number, quantity, and manufacturer in an equipment list format.
   c. Cover sheet with description of equipment including make, model and all options and accessories required by the specifications.
   d. Bookmark each item and or manufacture
   e. Provide Equipment book in PDF Format

3. Foodservice Equipment Contractor (FSEC) shall stamp, sign, and date each submittal drawing to indicate that it has been reviewed for quality, conforms to specifications, compatibility of other equipment, coordinate with all trades and services.
4. Foodservice Equipment Contractor (FSEC) shall provide drawing documentation with any type of revisions to the foodservice consultant and/or owner's representative until satisfactory for submittal by review.
5. All drawing submittals plan and rough ins must be in PDF format. All drawings shall be formatted to match the same size sheets as the architect's plans (22" x 34", 24" x 36", 30" x 42", or 36" x 48"). Equipment brochures shall be submitted as a single PDF file for review and approval.

   a. All shop drawings must be formatted to allow for stamp from Architect, Construction Manager (CM) and/or the General Contractor (GC), and designer Minimum size shall be 3" x 4".

6. File Transfer: It shall be the Foodservice Equipment Contractor (FSEC) responsibility and cost to provide an FTP site for trading large files if not provided by the Architect, Construction Manager (CM), and/or the General Contractor (GC).

7. Any submittal not complying with the above outline will be rejected and is to be resubmitted until correct.
8. After the drawings & brochure have been approved, the Foodservice Equipment Contractor (FSEC) shall be responsible to provide approved drawings and/or electronic files of the equipment brochure to the Construction Manager (CM) and/or the General Contractor (GC) or for site use.
9. Foodservice Equipment Contractor (FSEC) is to provide the Owner, Construction Manager (CM), and/or the General Contractor (GC), Architect, Foodservice Consultant with a monthly progress update letter or e-mail. This is to include general information such as items that are on order, Shop Drawing review progress, Fabrication progress and project installation schedule. In the case where there are general coordination notes that are not published by the Construction Manager (CM) and/or the General Contractor (GC) it shall be the responsibility of the Foodservice Equipment Contractor (FSEC) to provide meeting and coordination notes to the project Architect and Foodservice Consultant.

B. The Foodservice Equipment Drawings should indicate the general arrangement and location of equipment. Refer to Architectural and Structural for exact building dimensions and refer to Mechanical and Electrical drawings for general location of mechanical and electrical work.

1. Take field measurements and verify conditions at the site as needs this outline is not limited to this section of work it shall include verification and coordination of all aspects of the project.
2. Manufacturer's directions shall be followed in cases where the manufacturer of equipment used in this contract furnish directions of prints covering points not included or indicated on the drawings or specifications.

C. Operation Parts and As Built Drawings:

1. Provide Operation and Maintenance Manuals in PDF format for this project. Front of book shall include list of item numbers, manufacture showing service agents, name, address, telephone number, and manufacture website address. If no local service agent or rep is available list Foodservice Equipment Contractor (FSEC) as service agent. Books are to be assembled by manufacture in alphabetical order with tabs. Provide a cover sheet for all equipment, custom build, and any modified existing equipment items. Cover pages shall include item number, model number, manufacture, general description, manufacture, plumbing information, HVAC information, electrical information, and care and cleaning instructions. These are to be submitted for review and approval.
2. Provide two (2) Parts Manuals on media (disk) for this project. The manual shall be bookmarked at each manufacture. Also, to contain all parts and accessories catalog, wiring diagrams and/or copy of all approved shop drawings for this project. These should be submitted for review and approval with the operations manual.
3. Provide two (2) on media (disk) for owner with a full set of all As-Built drawings of all equipment and/or plans for Section 114000, with any and/or all changes made by addendum and/or change order.

1.5 SUBSTITUTIONS

A. Submit in writing to Owner's representative no less than ten (10) days prior to the bid date. This submittal is to be sent to purchquotes@ahschools.us and include the following items:

1. Manufacture equipment cut sheet and/or manufacturers' shop drawings.
2. Performance and/or testing data or information to complete an evaluation of the product.
3. List separately construction and performance features that do not meet or exceed the item specifications.
4. Provide a list of previous installations and references.

B. Engineered Item: On items such as walk-in coolers, freezers, refrigeration systems, exhaust hoods, fire protection. Factory engineering drawings must be provided showing all service connections and sizing for this project.

C. Foodservice Equipment Contractor (FSEC) shall resubmit all documents with substituted equipment to health department to ensure proper sign off.

D. Foodservice Equipment Contractor (FSEC) shall be responsible to accrue all costs to incorporate all substitutions (if approved) that affect any trade in any manner.

E. Approval and/or rejection of a proposed substitution are by the Owners Representative, whose decision is to be final.

1.6 QUALITY ASSURANCE

A. The Foodservice Equipment Contractor (FSEC) shall provide equipment as outlined in section 2.1 through 2.19 itemized and product specifications. The Foodservice Equipment Contractor (FSEC) shall review the drawings, specifications and advise in writing any discrepancies and/or issues. It shall be the sole responsibility of the Foodservice Equipment Contractor (FSEC) to ensure documents used are coordinated and complete for construction. Any error shall be the responsibility of the Foodservice Equipment Contractor (FSEC).

B. All work and materials shall be in accordance with the latest rules of The US Public Health Services, The National Board of Fire Underwriters, current National Sanitation Foundation Standards and any local or state ordinances, The State Accident Commission's safety orders, and the regulations pertaining to adequate protection and/or guarding of any moving parts of equipment or otherwise hazardous locations. Approval standards of E.T.L. (Edison Testing Laboratories), U.L. (Underwriters Laboratory), and CSA (Canadian Standards Association) are acceptable.

1. Regulations, including building codes, steam codes, and all other codes applying to this jurisdiction shall also be followed, in addition to the following agencies:
    a. National Sanitation Foundation (NSF): All equipment installed must have a NSF label affixed
    b. Underwriters Laboratory (UL): All electrical equipment and/or components
    c. American Gas Association (AGA)
    d. American Institute of Electrical and Electronics Engineers
    e. American Society of Heating, Refrigeration, and Air Conditioning Engineers, Inc. (ASHRAE)
    f. American Society of Mechanical Engineers (ASME) For Boilers and Pressure Vessel
    g. National Electrical Code (NEC)
    h. National Fire Protection Standards Institute (NFPA)
    i. American Society of Tested Materials (ASTM)
    j. Occupational Safety and Health Agency (OSHA)
    k. International Conference of Building Officials (ICBO)
    l. American Disabilities Act (ADA)
    m. Department of Energy (DOE)
    n. Significant New Alternatives Policy (SNAP)
2. All manufactured items shall conform to the current standards and revisions established by the National Sanitation Foundation and E.T.L. standards and U.L. Equivalent and where accepted Canadian Standard Association (CSA) to NSF standard.
3. All electrically operated and/or heated equipment fabricated or otherwise shall conform to the latest standards of the National Electrical Code. They shall be U.L. listed and tested where applicable standards have been set by the agency, or otherwise such as to be acceptable to the authorities having jurisdiction.
4. Where the drawings and specifications require larger sizes or higher standards than are required by the regulations, the drawings, and specifications shall govern.
5. Foodservice Equipment Contractor (FSEC) shall submit any drawings or specification cut sheets to local Health Department or Building Inspector and obtain prior approval before fabrication of any equipment.

1.7 WARRANTY / CORRECTION PERIOD

A. Foodservice Equipment Contractor (FSEC) shall provide one (1) year warranty from the date of acceptance by the Owners' representative, repairing equipment due to defective material or workmanship with new, without cost to the Owner. Warranty is to cover service costs for standard service calls. Service calls made outside of standard hours at the Owners' request are to be the responsibility of the Owner. For refrigeration equipment service guidelines, see part B.

B. All refrigerated equipment shall have a one (1) year service contract to include repair without charge for materials, labor, and travel. Foodservice Equipment Contractor (FSEC) must respond to Owner's request of service within four (4) hours or less to reduce the loss of food product.

C. Refrigeration equipment shall include a five (5) year replacement compressor warranty. This warranty is to include the total cost of the compressor. If replacement is outside of the one (1) year warranty period, the Owner is responsible for labor costs. If the malfunction is related to an installation issue, the Foodservice Equipment Contractor (FSEC) shall be responsible for all costs. Compressor warranty shall be held by the product manufacture. Foodservice Equipment Contractor (FSEC) to provide documentation of warranty after installation.

D. Custom Fabrication shall have three (3) year limited warranty on full construction. Includes shop and site welds, breaks, fasteners, and tack welding.

1.8 RELATED WORK

A. Mechanical Work: Water supply piping and final connections to equipment, including all valves needed, except as outlined in general conditions: Floor drains, waste piping, and final connections to equipment, including all traps, valves etc. as required; Ventilating Ductwork and final connections to equipment including ventilating exhaust fans. Plumbing contractor shall do trimming of all plumbing. Fire Protection of grease exhaust ducts shall be provided by the Sprinkler Contractor as required by NFPA 13 and NFPA 13A.

1. When Foodservice is to provide hood exhaust fans, Make-up air units as part of the equipment package. The roof top units are to be turned over to the HVAC for them to lift and place on the building roof.

B. Electrical Work: Electrical wiring and final connection to equipment and remote controls, including low voltage wiring, all disconnect switches, etc., but not including items as outlined in general conditions. All wiring between remote refrigeration systems or fire protection systems shall be by the Electrical contractor.

C. Building Construction Work: Responsible for openings and storage space to permit scheduled delivery of equipment; Installation of anchor bolts or brackets in concrete and masonry floors and walls that are furnished by the Foodservice Equipment Contractor (FSEC) with template and/or layout drawings showing exact location of anchor bolts.

1. Construction Manager (CM) and/or the General Contractor (GC) shall provide holes; sleeves through roof, floor, ceiling and walls for all beverage lines, soda lines, refrigeration lines, conduits, piping of such for equipment seal in accordance with local fire and building codes.
2. Construction Manager (CM) and/or the General Contractor (GC) shall provide all duct fire separation, enclosures, wrapping, etc. as may be required by state and local fire and building codes.
3. To place and install all roof curbs provided by the FSEC for refrigeration systems, exhaust fans and make-up air units.
4. Building or roofing contractor set all curbs level, install thermal breaks. Provide and install all cant trips and/or flashing to be watertight.

D. All equipment shall be delivered to the job site in first class condition, free from any defects of manufacture or damage due to handling in shipping or delivering. Any items, which are rejected because of any kind of damage or defect prior to acceptance must be removed and replaced without additional cost. The Foodservice Equipment Contractor (FSEC) shall provide off-site storage in a bonded or company warehouse. The equipment shall be ready for inspections during any time of storage. Equipment shall not be delivered to the site until the site is ready for equipment installation.

1. Kitchen Hoods, walk-ins, curbs, floor troughs shall be installed in accordance with project schedule.
2. All other equipment shall be installed once all over head plumbing, HVAC, data, and electrical work above finished ceiling is completed.

E. Coordinate work with other contractors. If equipment is too large to be moved through the permanent openings in the building, Foodservice Equipment Contractor (FSEC) shall arrange to have suitable temporary openings provided at own expense, or shall furnish equipment in sub-assemblies, which may be moved through the permanent openings and then assembled.

F. All equipment shall be delivered and installed on schedule. The Foodservice Equipment Contractor (FSEC) shall be responsible for coordinating his work with the General, Mechanical, Plumbing and Electrical Contractors. Foodservice Equipment Contractor (FSEC) shall have personnel on site to receive, unload, and install all equipment and shall provide an onsite project manager to oversee work related to their contract.

G. Permits, Licenses and Inspections: Foodservice Equipment Contractor (FSEC) shall secure and pay for tests, permits and inspections required by authorized regulatory agencies and directly related to the construction and installation of the Section 114000 Foodservice Equipment work.

H. When drawings and specifications contain conflicting requirements, notify the Architect in writing, and request clarification: provide the better quality or greater quantity of work or material. If cost is incurred by failure to clarify conflicting requirements, the added costs are the equipment contractor’s responsibility.

1. If the Foodservice Equipment Contractor (FSEC) bids substituted or alternate equipment that create a conflict within the construction documents the contractor shall include costs within the bid for modifications to allow proper installation of equipment.

I. When equipment specified is no longer available due to bankruptcies or manufacturer change in model number, the Owner reserves the right to accept the manufacturer’s replacement or equipment from a manufacturer specified as equal; the Owner reserves the right to reject equipment when specified manufacturer is sold, when sale is pending, when filing for Chapter 7 or 11 status, and receive equipment from a specified equal manufacturer at no additional cost to the owner.

J. In all cases where all or part of an item of equipment or any related item is referred to herein in the singular number, it is intended that such reference shall apply to as many such items and/or parts as necessary to complete the installation.

1.9 QUALIFICATIONS

A. The Foodservice Equipment Contractor (FSEC) shall be capable of purchasing all equipment and materials required by these specifications, and be able to provide all services required under these specifications in a timely manner, to fulfill the installation of this project with the following requirements:

1. Contractor must provide a dedicated project manager and an assistant within the same office. The project manager must have no less than five (5) years of construction coordination experience and not less than three (3) years in the Foodservice Industry.
2. Access to the assigned project manager must be provided by the following manner: Regular Phone, Mobile Phone, Fax, and E-Mail. Response time must be within ten (10) working hours from the time of any request. Working hours are to be as follows: Monday through Friday from 8:00 a.m. to 5:00 p.m. the only exception to this is national holidays.
3. Project manager shall provide the Construction Manager (CM) and/or the General Contractor (GC), Architect and Culinex with a monthly written report outlining the project progress to include shop drawing release dates, shipping and delivery dates and installation schedule and progress. Reports are to be provided via fax or e-mail and shall be due by the 10th of each month.

B. Authorized Refrigeration and Walk-in Box Installers: Shall provide labor and materials to assemble along with installation of the walk-in box or boxes. Shall provide labor and materials to install and pipe refrigeration systems. This is to include lifting and placing equipment on roof and/or location as shown on the plans and per specifications per 114000-2.11. Roof curb and/or Roof Vault as per specification 114000-2.11. Curbs and doghouse to be provided by FSEC. Roof curb and/or Roof Vault installation to be provided by roofing contractor or building contractor.

1. Everidge Construction Services Department: 15600 37th Ave, Plymouth MN 55446; (888) 227-1629

1.10 ELECTRICAL HEATING EQUIPMENT

A. Wherever electrical heating equipment or thermostat controls for such equipment is used, it shall be complete, and of materials, size, or rating as specified within the equipment item or details. All such equipment shall be of a nature and so installed as to be readily cleanable or made easily removable for cleaning.

1. Electrical appliances or heating elements with circuits of 120/1 volt shall not exceed 1650 watts, except as noted in items.

1.11 SWITCHES, CONTROLS AND ELECTRICAL WORK

A. The Foodservice Equipment Contractor (FSEC) shall supply on each motor driven appliance or electrical heating a unit suitable control switch or starter or proper type in accordance with Underwriters Code. All other line switches, safety cutouts, control panels, fused boxes, other controls, fittings, and connections shall be furnished and installed by electrical contractor except where specific instances are specified contrary.

1. The Foodservice Equipment Contractor (FSEC) shall provide all equipment internally wired to a junction box, including switches, starters, etc., built into or forming an integral part of these items, should be furnished, and installed by the Foodservice Equipment Contractor (FSEC), in the equipment manufacturer plant, or at the jobsite with all items complete to junction box. The Electrical Contractor shall make final connections to the equipment junction boxes (unless specified otherwise).
2. Provide standard 3-prong plugs to fit grounding type receptacles for all equipment items powered by plugging into 110/120/1 volt, 15.0 amp draw or less A.C. Furnish suitable length 3-wire cords.
3. Electrical Contractor shall provide all electrical disconnect switches as required by local electrical code (unless specified otherwise).

4. All fixtures provided by Foodservice Equipment Contractor (FSEC) shall include all lamps.

1.12 OPEN – NOT USED

1.13 ELECTRICAL MOTORS AND STARTERS

A. Quietness of operation of all equipment with motors is a requirement, and the contractor will be required to remove or repair any equipment producing objectionable noise.

1. Every motor larger than ¼ HP shall be equipped with a motor starter, which shall have overload protection. If starters are not a standard part of equipment, deliver starters to the jobsite separately for installation by the Electrical Contractor. For motors requiring automatic operation, the starters shall be automatic across the line, type General Electric or equal. Include push button stations.
2. All motors ½ HP or larger, without automatic operation starters shall be General Electric or equal as furnished by manufacturer of product. Motors not having automatic operation shall have enclosed type starters, General Electric or equal, for surface mounting with 120/1 motors to have single pole starters and 208/3 motors to have 3 pole starters.
3. Unless otherwise specified, all ½ HP or larger electrical motors shall be for 208/60/3, and all motors smaller than ½ HP shall be 120/60/1.

1.14 CONNECTION TERMINALS / LOAD CENTERS

A. All equipment shall be completed with connection terminals as standardized by equipment manufacturer, except where specified to the contrary, for the other contractors to make final connection as required.

B. Load Center: Center shall be in a separate compartment, pre-wired electrical components built into or set in or on counter panel. Fabricator is to conceal all conduit. Center is to be UL listed; 3-phase 4-wires with grounded copper buss, Individual breakers for each service load. Identify equipment serviced on each breaker, molded case bolt-on type circuit breakers with thermo-magnetic quick-make/quick-break trip. Size each breaker for 125% of the connected load. Provide a minimum of two (2) spare 20-amp circuits. Balance the service loads on each phase. Install panel in accordance with electrical codes and regulatory requirements.

1.15 SELF CONTAINED REFRIGERATION SYSTEMS

A. Refrigeration system shall use CFC free refrigeration. System shall have a high-capacity design with thermostatic expansion valves. System shall have an interior mounted evaporator design with dual-flow cabinet air distribution system. Evaporator coils shall have a corrugated stage-fin construction for maximum efficiency with fewer defrost cycles. Cabinet interior temperature shall maintain at 34°degree F for refrigerator and –10° to 0° degree F for freezer.

1. Units are to have hot gas condensate evaporators.
2. Adequate air supply and exhaust shall be provided for all self-contained refrigerated condensing units, both fabricated and standard, as required for proper operation. If, in the opinion of the contractor, additional ventilation is required to insure correct operation temperatures, contractor shall so state in a letter to the Consultant or Architect, for their evaluation and decision before installation.
3. All units that are 120 volts, 60 hertz, and single phase shall be with 8’-0” cord and plug. All units that are 120/208-volt, 60 hertz, and single phase shall be field wired on site by Electrical Contractor, unless otherwise specified in part or attachment A.
4. Refrigeration systems are to have an extended four (4) year warranty on failure. This warranty is for the replacement cost of the compressor only. Service to replace unit after the one (1) year warranty is the responsibility of the owner.

B. All doors of refrigerated compartments shall be provided with cylinder type locks and latches, all locks of like equipment are to be keyed the same with one master.

1.16 DRAINS, FAUCETS, FLEX HOSES AND WHEEL PLACEMENT LOCK – NOT USED

1.17 TRIMMING AND SEALING EQUIPMENT

A. Space between all units to walls, ceilings, floors, and adjoining unit not portable and with enclosed bodies shall be completely sealed against entrance of food particles or vermin by means of trim strips, welding, soldering or commercial joint material, as suitable to the nature of the equipment. Ends of all hollow sections shall be closed.

1. Enclosed fixtures without legs, not mounted on bases, shall be sealed watertight to floor, except when specified as portable.
2. Floor type drip pans and expansion joints material, for sealing pan edges with finish floor, shall be provided by the Foodservice Equipment Contractor (FSEC). Joint material shall be Weather Ban two-part sealing compound as made by Minnesota Mining and Manufacturing Co. Color selected shall conform to grout or floor finish. Sealer shall be installed in accordance with manufacturer's direction and detail drawings.

1.18 BREATH PROTECTORS – NOT USED

1.19 CUSTOM STAINLESS-STEEL FABRICATION- NOT USED

1.20 WALK-IN COOLER/FREEZER BOX CONSTRUCTION, REFRIGERATION SYSTEM, AND INSTALLATION

A. General: One assembly of prefabricated panel walk-in box or boxes in accordance with NSF Standard #7. Unit construction and refrigeration sizing are based upon manufacture's approved listing and energy standards approved by the Department of Energy. Walk-In facility and Refrigeration system are to be provided by a single manufacture to insure operation and performance of system.

1. Approved Walk-in Cooler/Freezer Manufacturers / Refrigeration Manufactures:

a. Thermalrite Refrigeration Co. LLC (Everidge): 1700 Highway 55 Suite 300 Plymouth, MN; (800) 290-7073
b. Crown Tonka 15600 37th Ave No Suite 100, Plymouth, MN 55446

B. Panel Construction: Standard wall and ceiling panels shall be in maximum standard width. Corner panels shall be an exact 90-degree angle to insure proper alignment and strength. Panels shall consist of foamed-in-place urethane between interior and exterior surfaces, which have been precision die and with edges turned 90-degrees into the panel. Edges shall be double-vinyl gaskets fitted with foamed-in place cam-locks, with not less than three (3) cam-locks per panel joint.

C. Insulation:

1. Insulation shall be a full 4" or 5" thick rigid expanded urethane. Urethane insulation shall have thermal conductivity "K" factor of not more than 0.120 BTU per hour square foot (Fahrenheit degree per inch). Insulation core shall have Fire hazard classification, shall be in accordance with SASTME-84 (UL723), and shall have flame spread rating of 25 or less with UL label. (This rating is not intended to reflect hazards presented by this or any other material under actual fire conditions).

a. Walls, ceiling, shall be at least an R-value: 4" walls shall be R-32 and 5" walls shall be R40

D. Metal Finishes:

1. Exterior ceiling shall be of 26-gauge Acrylume embossed steel.
2. Interior ceiling shall be of 26-gauge Sanisteel white, Anti-Microbial (5mm)
3. Unexposed exterior walls shall be of 26-gauge Acrylume embossed steel.

4. Exposed exterior walls shall be of Stainless-Steel Type 304 #4 - 24 Gauge. Embossed and with 1/8" thick x Aluminum diamond tread wainscot to be flush with door diamond tread
5. Interior walls shall be of 26-gauge Sanisteel white, Anti-Microbial (5mm)
6. Floor Construction to be provided as follows:

    a. CD-400: Insulated floor with wood thermal break to be provided and installed by others.
    b. CD-402: Interior floor finish to be recessed insulated prefabricated floor panel by FSEC, topped with 4" concrete (By others) with stainless steel cove base on interior of unit. Floor to be 26-gauge galvalume.
    c. CD-403: Interior floor finish to be recessed insulated prefabricated floor panel 5" thick by FSEC, topped with 4" concrete (By others) with stainless steel cove base on interior of unit. Floor to be smooth 22-gauge galvanized. No door threshold, heated door draggers.
    d. CD-404: Interior floor finish to be recessed insulated prefabricated floor panel 4" thick by FSEC, topped with 4" concrete (By others) with stainless steel cove base on interior of unit. Floor to be smooth 22-gauge galvanized. No door threshold, heated door draggers.
    e. CD-407: Built-up 4" thick insulated floor to have 16-gauge Sanisteel floor finished with skid strips. Floor to be reinforced cart traffic rated for 1,000 lb. per sq. ft. – 175 lb. cart load and 5,000 lb. sq. ft. uniform load. Shall have ¾" Tanza Board with internal supports. Each access door to have 24" deep interior ramp
    f. CD-408: Built-up 5" thick insulated floor to have 16-gauge Sanisteel floor finished with skid strips. Floor to be reinforced cart traffic rated for 1,000 lb. per sq. ft. – 175 lb. cart load and 5,000 lb. sq. ft. uniform load. Shall have ¾" Tanza Board with internal supports. Each access door to have 24" deep interior ramp
    g. CD-410: 5" thick insulated floors to have 16-gauge Sanisteel floor finish with skid strips Floor to be reinforced cart traffic rated for 1,000 lb. per sq. ft. – 175 lb. cart olad and 5,000 lb. sq. ft. uniform load. Shall have ¾" Tanza Board with internal supports. Threshold of door to be flush with finish floor of the kitchen.
    h. CD-411: 4" thick insulated floors to have 16-gauge Sanisteel floor finish with skid strips Floor to be reinforced cart traffic rated for 1,000 lb. per sq. ft. – 175 lb. cart olad and 5,000 lb. sq. ft. uniform load. Shall have ¾" Tanza Board with internal supports. Threshold of door to be flush with finish floor of the kitchen.

E. Floor Panel Construction: Floor panel shall be in maximum standard with corner panel and shall be an exact 90-degree angle to insure proper alignment and strength. Panels shall consist of foamed-in-place urethane between interior and exterior metal surface that have been precision die formed and with edges turned 90-degrees into the panel.

1. Freezer floor shall be at least an R-value: 4" floors shall be R-30 and 5" floors shall be R38.

F. Doors: Cooler and Freezer Doors and door panel shall be insulated with foam-in-place urethane insulation. Doors shall have net opening of (unless specified otherwise), 42" wide and/or 36" wide x 78" and shall be flush-type, with door finish to be Stainless-Steel Type 304 #4 - 24 Gauge. Embossed at interior and exterior. Door and door panel shall be U.L. listed and equipped with the following:

1. Snap in magnetic gasket for easy replacement, screws, staples, tacks, or glue are not acceptable, posi-seal door closure and latch. Hardware to have condensation proof and frost proof locks, keyed alike, and with inside safety release to prevent entrapment of personnel within box.
2. Door shall have automatic door closers to close doors to within 1" of closing. Excluding doors 3'-9" wide and over 7'-0" tall.
3. Door shall be equipped with strip doors and spring hinged doors.
4. Door shall be self-closing with three strap type cam lift hinges and with NSF approved double sweep gaskets. Provide each door with door bumper to be installed in the field.

5. Perimeter of doorjamb (opening) shall be constructed of high impact, reinforced plastic, foamed-in-place. Material shall be non-conductive, corrosion-proof, and impact resistant and will not absorb moisture. Material shall be coved to facilitate easy cleaning. Material shall return 1-¾" on the inside of doorframe.
6. Each entrance door section shall be provided with an incandescent vapor-proof light, pilot light switch, and rigid conduit between switch box and outlet box. Concealed wiring shall be standard on each entrance door section. Light shall be mounted above door in the center.
7. Cooler and Freezer doors shall have three-sided heater wire with snap disc thermostat.
    a. Doors with Anti-sweat heaters without controls:
        1) Shall not draw no more than 7.1 watts per square foot of door opening for freezers.
        2) Shall not draw no more than 3.0 watts per square foot of door opening for coolers.
        3) Freezer door with bottom heated door sweep
    b. Doors with Anti-sweat heaters with anti-sweat controls:
        1) The total door rail, glass, and framer heater power shall not draw no more than 7.1 watts per square foot of door opening for freezers. The anti-sweat heat controls shall reduce the energy use to the anti-sweat heater in a quantity, corresponding to the relative humidity in the air outside the door or to the condensation on the inner pane.
        2) The total door rail, glass, and framer heater power shall not draw no more than 3.0 watts per square foot of door opening for coolers. The anti-sweat heat controls shall reduce the energy use to the anti-sweat heater in a quantity, corresponding to the relative humidity in the air outside the door or to the condensation on the inner pane.
8. Provide each door and frame with interior and exterior 1/8" Aluminum kick plate. Each plate to be 42" high.
9. Provide each door with heated view port.
    a. Walk-in Cooler: 14" x 14" dual pane glass with heat reflective treated glass or gas fill. And or triple pan glass with either heat-reflective treated glass or gas fill.
    b. Walk-in Freezer: 14" x 14" triple pane glass with either heat-reflective treated glass or gas fill.
10. Provide each door unit with Weiss Instruments XWA11V-4NOFO or MODULARM 75LC multi-monitor j-box Mount walk-in alarm and light manager. Unit to have hi/low temperature alarms with delays, light management with auto off, open door alarm, panic alarm, battery back-up 9VBAT, external loud 85dB pulsing buzzer. Unit to have 25'-0" temperature probe. Magnetic door switch with 1-½" spacing magnetic door switch to connect to digital input. Unit to be pre-wired and pre-installed to single point electrical connection.
11. Electrical: Door assembly shall be pre-wired and shall have flush mounted assembly (No exposed conduit or electrical box) to hose door heat tape and switch and light control wiring as per CD-710. All electrical to be weatherproof. Assembly to be UL listed and NEMA approved.

G. Trim: Install removable trim panels from walk-in to finished wall or ceiling, finish of panel to be same as exterior finish of unit. If required, panels shall be louvered. Provide and install as per CD-420.

H. Lights: Provide light fixtures as shown on sheet FS700 and/or listed in item specifications. Lighting to provide 50 candle foot (40 lumens per watt or more) at 30" above floor. Provide timer to turn off lights after 15 minutes or less when walk-in is not in use.

1. LED lights: Innovative Lighting: Model U-TP4FT45WNAS-2 48” 45 watts 0.65 Amp with 5000K color and frosted lens and 5,400 lumes. IR65 rated water-proof LED vapor tight fixture.

I. Pressure Relief Port: Provide heated relief port for freezer compartments provide with Keil unit model W86 to be sized for overall box cubic foot.

J. Penetrations: Any or all penetrations shall be sealed with an NSF approved silicone sealant to prevent condensation.

K. Receptacle for Heat Tape: Provide weather tight receptacle for heat tape in all freezer compartments.

L. Sprinkler Heads: When required, cut holes for sprinkler heads; provide stainless steel trim cap and seal holes.

M. Installation: Walk-In box shall be pre-assembled at the factory and reassembled based on manufactures installation manual. Where installation of a poured concrete floor shall be installed after the box has been erected, the Foodservice Equipment Contractor (FSEC) is to provide proper ventilation during the curing of the concrete and/or floor grout.

N. Refrigeration Systems: All systems shall be engineered with an average running time of sixteen (16) hours per day. All systems shall be Scroll or Hermetic units unless otherwise specified. Systems are to have Copeland condensing units with as per DOE and SNAP refrigerant guidelines for 35° and 38°degree F units and as per DOE and SNAP refrigerant guidelines for 0° to –10° degree F units. Each system will have a thermostatic expansion valve, solenoid valve, temperature control, sight glass, drier, pressure control valve, and on medium and low temperature systems provide system with intelliGen™ (IRC) refrigeration controller to be factory mounted on each coil CD-711 and CD-716 and/or remote time clock as per CD-710 for standard controls.

1. Outdoor Systems shall be supplied with enamel painted weatherproof housing; crankcase heater, heated receiver, and low ambient temperature controls required to insure proper efficient operation.
2. Provide all refrigeration line installation from cooler and/or freezer compartment to condenser location. All copper tubing shall be refrigerant grade type “L” with Sil-fos 15 solder, not soft solder. After the system and unit cooler have been connected, the balance of the system shall be leak tested with all valves open. The complete system shall be evacuated with a vacuum pump. Each system shall be charged with the required refrigerant as per 2.11/N. Foodservice Equipment Contractor (FSEC) shall be responsible for test and adjustment of each condensing unit to make the total system operational.
    a. Slope horizontal runs toward condensing unit so that oil cannot drain back into evaporator from suction line. Trap the bottom of vertical runs of 60” or more.
    b. Insulate refrigeration lines with Armaflex type AP insulation or equal by Rabates, ½” thick for refrigerators and ¾” thick for freezer and low temperature systems. If Armaflex is unacceptable, use Corning Foam glass 2” thick insulation. All joints and seams are to be sealed with Armstrong 520 adhesive. Provide weatherproof coating for outdoor use.
    c. The Foodservice Equipment Contractor (FSEC) shall provide coil drain line(s) as required. Drain lines are to slope away from coil per manufacturer’s recommendation. Drain lines are to be secured to wall of walk-in box at a distance per local codes. Provide trap at end of drain line as required by local codes. Drain line to be painted with aluminum paint to match interior finish and color of the walk-in box.
    d. The Foodservice Equipment Contractor (FSEC) shall provide a drain line heater to be wrapped around the freezer or low temperature system drain line, insulate with ¾” thick Armaflex.
    e. Electrical Contractor shall provide and install all 24-volt control wiring required to operate refrigeration system.

O. Refrigeration Packages Systems:

1. Refrigeration System: Refrigeration system shall be U.L. Listed and will be located as shown on plans outside of the building on either pad or located on grade or a roof curb in location on roof. This unit shall include the outdoor weather housing, compressor and condenser systems, and electrical control panel. All shall be housed within a single enclosure rack. The evaporator coil assemblies will be supplied with all the required options and accessories. All the components' parts, options, and accessories will be provided, mounted, piped, and wired, as required by the manufacturer. The system shall be manufactured to operate at 208-volt, 3-phase, and 60-hertz.
2. Frame and Housing: The outdoor weather housing shall include a welded, de-burred and cleaned structural steel base frame made of 12-gauge. The exterior housing and access door will be manufactured of 16-gauge galvanized steel. The frame and housing shall be painted with epoxy base paint and finished with polyurethane acrylic enamel.
3. Compressor and Condenser System: All units are to be Copeland, Copelametic, Scroll, and Discus units to operate as per DOE and SNAP refrigerant guidelines. System to be supplied with dual pressure control, liquid line filter-dryer, moisture indicating sight glass, and crankcase heater with Heated Receivers, Adjustable head pressure controls and EEV, Electronic expansion valves. Each system shall have receiver tank capable of accepting the entire system refrigerant without exceeding 90% of its volumetric capacity, with pressure relief vent and, as its outlets, a roto lock isolation valve with a service port.
4. Control Panel: Interior mounted, weatherproof, electrical control panel to be manufactured of 16-gauge galvanized steel. The control panel is to be protected by an exterior mounted NEMA 3R rated fused disconnect switch with a removable cover, circuit breakers and contactors for each compressor, required defrost time clocks and circuit breakers, start capacitors and fan cycle control thermostats for each condenser fan motors. A wiring diagram of the system shall be provided and mounted inside the system. All internal wiring shall be held in place with fasteners individually numbered.
5. Evaporator Coils: Evaporator assemblies, and parts associated with them, are to be mounted inside of the walk-ins. Each evaporator coil shall include a factory-mounted thermostat on each coil. The installing contractor is to mount the matching thermostatic valve and liquid one solenoid valve on the exterior of the box above the ceiling area, where they will be accessible for future service. All fan motors are to be E.C. type.
6. Time Clock: When required in place of electronic control system. Time clock is to be shipped loose by the manufacturer to be installed in the field by the Electrical Contractor, as per Detail CD-710 and/or 712.
7. Roof Curb and Roof Vault: All units that are identified to be placed on the roof of the building are to have a prefabricated roof curb provided by the Foodservice Equipment Contractor (FSEC). The curb is to be insulated 24" high and is to be fastened to the deck of the building. Curb is to have a 16-gauge galvanized one-piece metal cap with turned down edge with drip edge and an opening of the refrigeration unit to allow access for the refrigeration lines and electrical services. Provide with an RPH model AW-201412-18 roof Vault to meet ICC-500 and FEMA 320/361 wind ratings to include 5000 series exit seals for refrigeration lines and electrical service. Installation of curb to be provided by roofing contractor or building contractor.

P. Independent Refrigeration System:

1. All systems shall be engineered with an average running time of sixteen (16) hours per day. All systems shall be Scroll or Hermetic units unless otherwise specified. Systems are to have Copeland condensing units with as per DOE and SNAP refrigerant guidelines for 35° and 38°degree F units and as per DOE and SNAP refrigerant guidelines for 0° to –10° degree F units. Each system will have a thermostatic expansion valve, solenoid valve, temperature control, sight glass, drier, pressure control valve, and on medium and low temperature systems provide system with intelliGen™ (IRC) refrigeration controller to be factory mounted on each coil CD-711 and CD-716 and/or remote time clock as per CD-710 for standard controls or remote time clock when specified in part 2. Unit to be equipped with starting switches and anti-vibrators and noise eliminators. Motor starters overload protection and thermal breaker switch.
2. Outdoor system to be equipped System to be supplied with dual pressure control, liquid line filter-dryer, moisture indicating sight glass, and crankcase heater with Heated Receivers, Adjustable head pressure controls and EEV, Electronic expansion valves.
3. Roof Curb and Roof Vault: All units that are identified to be placed on the roof of the building are to have a prefabricated roof curb provided by the Foodservice Equipment Contractor (FSEC). The curb is to be insulated 24” high and is to be fastened to the deck of the building. Curb is to have a 16-gauge galvanized one-piece metal cap with turned down edge with drip edge and an opening of the refrigeration unit to allow access for the refrigeration lines and electrical services. Provide with Roof Vault by RPH model AW-201412-18 Roof Vault to meet ICC-500 and FEMA 320/361 wind ratings to include 5000 series exit seals for refrigeration lines and electrical service. Installation of curb to be provided by roofing contractor or building contractor.
4. Installation of curb to be provided by roofing contractor or building contractor.
5. Evaporator Coil Assembly: Coil fan, drain pan, expansion valve, temperature control, heat exchanger, and standard components.

Q. Refrigeration Line Installation:

1. Tubing: Provide type LAC hand draw degreased, sealed copper with horizontal runs with 1” per 20’-0” slope toward refrigeration circuit. Refrigeration piping is to be supported with adjustable hangers spaced and adjusted to required slope. Where vertical line is required runs more than 5’-0” occur in section line, trap riser at bottom. Install piping to restrict oil from draining back into coils from section line.
2. Insulation of refrigerant lines to be minimum of ½” thick fire rated foam insulation for medium and ¾” thick fire rated foam insulation for low temperature or equivalent cellular type insulation. All joints at to be glued and taped.
    a. Provide and install metal pipe sleeves where installation passes through wall, ceiling, and floor. Each opening is to be sealed with approved fire rated sealant.
3. Condensate Drain Line: To be type “L” copper to be installed 1” from walk-in or building surfaces and to be slopped not less than ¼” per foot for proper drainage. Provide and install brass union and clean out connection at coil outlet to allow for repair, and/or service. Drain line shall be trapped above discharge, drain line to be painted with chrome paint. Freezer drain line shall be protected by electric heater tape wrapped and insulation to prevent drain line from freezing.
4. Provide all refrigeration line installation from cooler and/or freezer compartment to condenser location. All copper tubing shall be refrigerant grade type “L” with Sil-fos 15 solder, not soft solder. After the system and unit cooler have been connected, the balance of the system shall be leak tested with all valves open. The complete system shall be evacuated with a vacuum pump. Each system shall be charged with the required refrigerant. Foodservice Equipment Contractor (FSEC) shall be responsible for test and adjustment of each condensing unit to make the total system operational.

1.21 FIRE SUPPRESSION SYSTEM – NOT USED

1.22 EXHAUST HOOD-NOT USED

1.23 EXHAUST HOOD – NOT USED

1.24 UTILITY DISTRIBUTION SYSTEM – NOT USED

1.25 UTILITY DISTRIBUTION SYSTEM N NOT USED

1.26 OPEN – NOT USED

1.27 OPEN – NOT USED

1.28 OPEN – NOT USED

1.29 OPEN – NOT USED

1.30 ITEMIZED AND PRODUCT SPECIFICATIONS

Work is to be at Ramsey Elementary School at 1500 Nowthan Blvd, Anoka, MN 55303. To consist of removing the existing freezer walk-in box and refrigeration and installing new walk-in freezer box and reuse existing refrigeration. Ceiling, Electrical Work, Room Finishes, Sprinkler and new walk-in cooler and freezer boxes, refrigeration units and piping.

Each trade is to review documents and bid as needed to provide materials and labor to complete work, include all permits and inspection fees as required by local codes.

1.0 Item 1 Existing Walk-in Freezer Box

1. Manufacturer: Kol-Pak
2. Model: Verify
3. One Required; Unit to be removed and disposed. Electrical contractor to disconnect electrical service, sprinkler contractor to remove existing fire sprinkler head. General Contractor to remove existing floor and sub-floor insulation to allow for new walk-in freezer box.
4. Services:
   a. 120 volet, 1 phase
   b. Sprinkler

2.0 Item 2 Existing Freezer Coil

1. Manufacturer: Verify
2. Model: Verify
3. One Required; Unit to be removed and re-installed by FSEC. Pump down and reclaim refrigeration per 11400-3.3. Electrical Contractor to disconnect and reconnect electrical services.
4. Services
   a. Condensate Drain
   b. 208 volt, 1 Phase

3.0 Item 3 Existing Freezer Condensing Unit

1. Manufacturer: Verify
2. Model: Verify
3. One Required; Unit to remain reclaim refrigeration per section 11400-3.3. protect and cap existing refrigeration line sets to be reused. Reinstall system and connect piping after new walk-in is installed.
4. Services
   a. 208 Volt, Verify Phase.

4.0 Item 4 Existing Shelving
1. Manufacturer: Verify
2. Model: Verify
3. One Required; Shelving to be removed by owner and reinstalled by FSEC.

5.0 Item 23 Contractor Provided Demolition
1. Manufacturer: General Contractor
2. Model: Verify
3. One Lot Required; Contractor to provide the following demolition items.
   a. Provide and install dust and construction barrier with negative air flow.
   b. Remove existing sprinkler system and heads from walk-in boxes.
   c. Disconnect electrical services to existing freezer box, freezer refrigeration unit, freezer coil, existing lights Secure all existing electrical services to be reused.
   d. Remove existing quarry tile floor and base in existing walk-in freezer box.
   e. Remove existing lights and electrical items in existing walk-in boxes.
   f. Remove existing ceiling grid in kitchen and corridor as needed to remove existing walk-in boxes and refrigeration line sets.
   g. Removal of existing walk-in freezer box.
   h. Disposal fees and removal of all trash

6-10 Spare Number

NEW EQUIPMENT AND RECONSTRUCTION:

11.0 Item 11 Walk-in Freezer Box

1. Manufacturer: Thermal Rite / Crown Tonka
2. Model: Custom
3. One Required; Walk-in freezer box to be per plan with overall outside dimensions of 15’-5” x 7’-9” x 8’-8” high. Fabricated as per plans FS102 CD-411/FS200 and CD-420 and specifications section 114000-1.9/B and 114000-2.11. Provide with the following:
   a. One (1) 4” thick insulated walls and ceiling with a 4” thick floor with internal blocking rated at 1,000 lbs per square foot.
   b. One (1) 42” high 1/8” diamond tread wainscot on exposed sides
   c. Two (2) LED lights per sheet FS700
   d. One (1) 36” wide door as per plan
   e. One (1) Freezer door to have door heater.
   f. One (1) Heated vent to be Keil W86 to be sized for overall box cubic feet,
   g. One (1) Stainless steel base exterior freezer
   h. Two (2) Exterior corner trim pc
4. Services:
   a. 120 Volt, 1 phase

12.0 Item 12 Reconstruction

1. Manufacturer: General Contractor
2. Model: Verify
3. One Lot Required; Contractor to provide the following demolition items.
   a. Provide and install new floor slab and pit to support new walk-in box.
   b. Ceiling grid installation is needed to allow for assembly and installation of refrigeration line sets from kitchen to receiving area.
   c. Modify sprinkler system and drops and place frost head in walk-in freezer Relocate sprinkler heads to meet code.
   d. Patch tiles in the kitchen area were removed or damaged during construction.
   e. Provide electrical wiring for new refrigeration systems, cooler and freezer coil, and walk-in boxes. New electrical services for new walk-in cooler and freezer boxes.
   f. Remove dust barrier and clean area for final use.

PART 2 - EXECUTION

2.1 SITE INSPECTION

A. Foodservice Equipment Contractor (FSEC) shall verify site conditions and field measure foodservice area prior to fabrication of equipment. Foodservice Equipment Contractor (FSEC) is to conform to building finish conditions.

B. Foodservice Equipment Contractor (FSEC) shall field verify building surfaces, prepared openings, building finish dimensions, plumbing and electrical rough-in services for equipment under this section. Coordinate equipment with building openings and dimensions. Fabricate items and deliver equipment properly sized to project limitations.

C. Foodservice Equipment Contractor (FSEC) shall field verify all utilities. To include voltage, phase, water temperature and water conditions, gas type, steam pressure and type.

D. Acceptance of equipment shall be the judgment of the onsite Project Manager and/or Architect, Owners Representative, and the Foodservice Designer. Acceptance of equipment will begin upon installation of equipment. If problems arise during the installation, the FSEC shall repair and/or replace the installed item prior to substantial completion.

E. Foodservice Equipment Contractor (FSEC) shall assume the expense of changes to the equipment and/or cutting and patching walls, partitions, ceilings, and floors necessary to receive and operate the equipment, caused by failure to coordinate with the site conditions.

F. Verification: The Foodservice Equipment Contractor (FSEC) shall verify size and location of all duct connections for exhaust ventilators, hoods, and dishwasher pant legs in this contract with the Mechanical Contractor before fabrication. Provide stainless steel formed duct collars at the ceiling where exposed. Foodservice Equipment Contractor (FSEC) shall verify building corridors, rooms, and elevators (where required), to get equipment into the correct location. Coordinate for openings with other contractors, or sub-assemble equipment. Lengths, clearances between walls, and ceiling heights shall be verified for custom-built equipment.

G. Built-In Equipment: Where self-leveling dispensers are specified, Foodservice Equipment Contractor (FSEC) shall verify make of ware, dimension, weight, and submit this information to factory so that the correct springs may be properly calibrated.

2.2 INSTALLATION

A. The Foodservice Equipment Contractor (FSEC) shall be capable of purchasing all equipment and materials required by these specifications and are able to provide all services required under these specifications in a timely manner to fulfill the installation of this project.

B. Equipment shall be conforming to current standards in revisions established by National Sanitation Foundation (NSF), Ann Arbor, Michigan. In addition, to the prevailing local code and regulations.

C. Install equipment level, and securely fasten fixed equipment in place. Seal equipment where it abuts a wall and/or other fixed equipment with NSF silicone sealant (Grey or White in color) 3/8" maximum width will be allowed.

D. When trimming, the material being used to trim must match the equipment surface. Trim equipment to wall openings, recesses or abutting wall and/or equipment that cannot be sealed by silicone sealant. Trim must be fastened. Exposed fasteners are not acceptable.

E. Foodservice Equipment Contractor (FSEC) shall be responsible for the cutting of holes in equipment to allow for pipes, drains, electrical, outlets, soda lines, fire protection, piping, etc., as required for installation. The work shall conform to the highest standards of workmanship and shall meet state and local health code requirements.

F. Foodservice Equipment Contractor (FSEC) shall repair all damage to the premises because of this installation and removal of all debris left by Foodservice Equipment Contractor (FSEC) engaged in this installation.

G. Provide factory authorized service and/or installation agent. Authorized and/or supervised installation shall be required upon installation of the following: Conveyors, Flight Dishwashers, Pulpers, Utility Distribution System, Walk-in Cooler/Freezer Box, Utility Distribution Systems, Bus–Track type tray system. This is to include a thorough check of utility connections, pressures, electrical services, and overall installation.

H. Foodservice Equipment Contractor (FSEC) shall provide factory authorized start and adjust of all equipment prior to final site inspection and/or factory demonstrations.

1. For hoods, fans, Make-up air units, Utility distribution systems FSEC to provide system design to include Demand Control, Direct Fired Heater and AC units, Exhaust fans, BMS, hood exhaust and/or supply CFM's, VFD operation, System operation and controls on UDS.
2. Refrigeration start-up report to includes Date of start-up, model and serial number, voltage service amp draws, type and amount of refrigeration used, head pressure settings.

I. Anchor bolts, sleeves and other items required shall be built into masonry and concrete will be set by masonry and concrete contractors and shall be furnished promptly so that they may be built in as the work progresses. The Foodservice Equipment Contractor (FSEC) to furnish template or layout drawings for exact locations.

J. Foodservice Equipment Contractor (FSEC) shall provide stands and supports for all equipment required for this project.

K. All faucets and drains shall be part of each sink and be furnished by Foodservice Equipment Contractor (FSEC).

L. Fasteners: No exposed screw or bolt heads will be permitted on fixtures or installation materials. Rivets, if specified, shall be counter sunk flush and of the same material as the pieces joined together.

M. Walk-in Freezer/Cooler shall run for a period of forty-eight (48) hours before Foodservice Equipment Contractor (FSEC) turn over to the owner.

2.3 EXISTING EQUIPMENT

A. Relocating existing equipment: Foodservice Equipment Contractor (FSEC) to be responsible for relocating owners' existing equipment from existing facility to location shown as per plans and specifications, unless specified otherwise in Part Two (2).

1. Foodservice Equipment Contractor (FSEC) shall document existing equipment's operation with owner on all equipment that is to be relocated / reused. Foodservice Equipment Contractor (FSEC) shall provide start-up and thirty (30) day warranty on equipment after reinstallation.

2. Plumbing Contractor and Electrical Contractor shall be responsible for disconnection and reconnection of all relocating existing equipment, scheduled by Foodservice Equipment Contractor (FSEC) after operation verification.

3. Foodservice Equipment Contractor (FSEC) to remove all equipment from existing kitchen and turn over to owner or relocate to FSEC storage facility. Foodservice Equipment Contractor (FSEC) shall coordinate schedule with Construction Manager (CM) and/or the General Contractor (GC).

4. Foodservice Equipment Contractor (FSEC) to remove all retained equipment from existing kitchen and turn over to owner or relocate to owners' storage facility.

5. Demo Contractor to remove and dispose of equipment that is not reused, retained, and relocated.

6. Foodservice Equipment Contractor (FSEC) shall reclaim all refrigeration from existing units prior to removal from site for disposed equipment. Provide documentation for owners and Construction Manager (CM) and/or the General Contractor (GC) files.

7. Foodservice Equipment Contractor (FSEC) shall coordinate with the owner and construction manager all relocation and/ or modification of any equipment to be reused with owner and Construction Manager (CM) and/or the General Contractor (GC).

2.4 CLEANING/DEMONSTRATION

A. Foodservice Equipment Contractor (FSEC) is to remove all masking or protective material from each item, wash, clean and polish equipment, clean glass, plastic hardware and accessories, fixtures and all fittings prior to inspection and acceptance of work. This work must be completed prior to completion of project.

B. After completion of work or when directed, Foodservice Equipment Contractor (FSEC) is to thoroughly clean, polish and lubricate fixtures and equipment and leave in condition satisfactory to the Consultant, Architect and Owner. After installation, all equipment shall be inspected and tested under operating conditions, in the presence of the Owner.

C. Foodservice Equipment Contractor (FSEC) shall schedule times with Project Managers and/or Owners Representative to provide instruction and maintenance for each item provided under this section. This demonstration shall include the review of operation and maintenance procedures to the Owner's operation and maintenance staff.

1. Demonstration shall include:

   a. Factory authorized start up and adjustments.
   b. The use and operation to Owners authorized personnel. Periodic maintenance and preventive maintenance to the Owners authorized personnel. Explanation of service procedures, whether it would be performed by the Owner or by an on-site servicing agency.
   c. Distribution of operation manuals and service/parts manual to proper persons, with all names, addresses and phone numbers of service agencies.

d. Reading and explaining the written guarantee and warranty and its coverage's. Direct Owner to complete and file guarantee and warranty registrations. In addition to the above distributions, provide one complete brochure consisting of all final floor plans, shop drawings, and booklet of cut sheets with names, addresses, and phone numbers of all involved servicing agencies.

END OF SECTION 114000

Following site phots of existing walk-in box

Fig 1 Front view of existing freezer

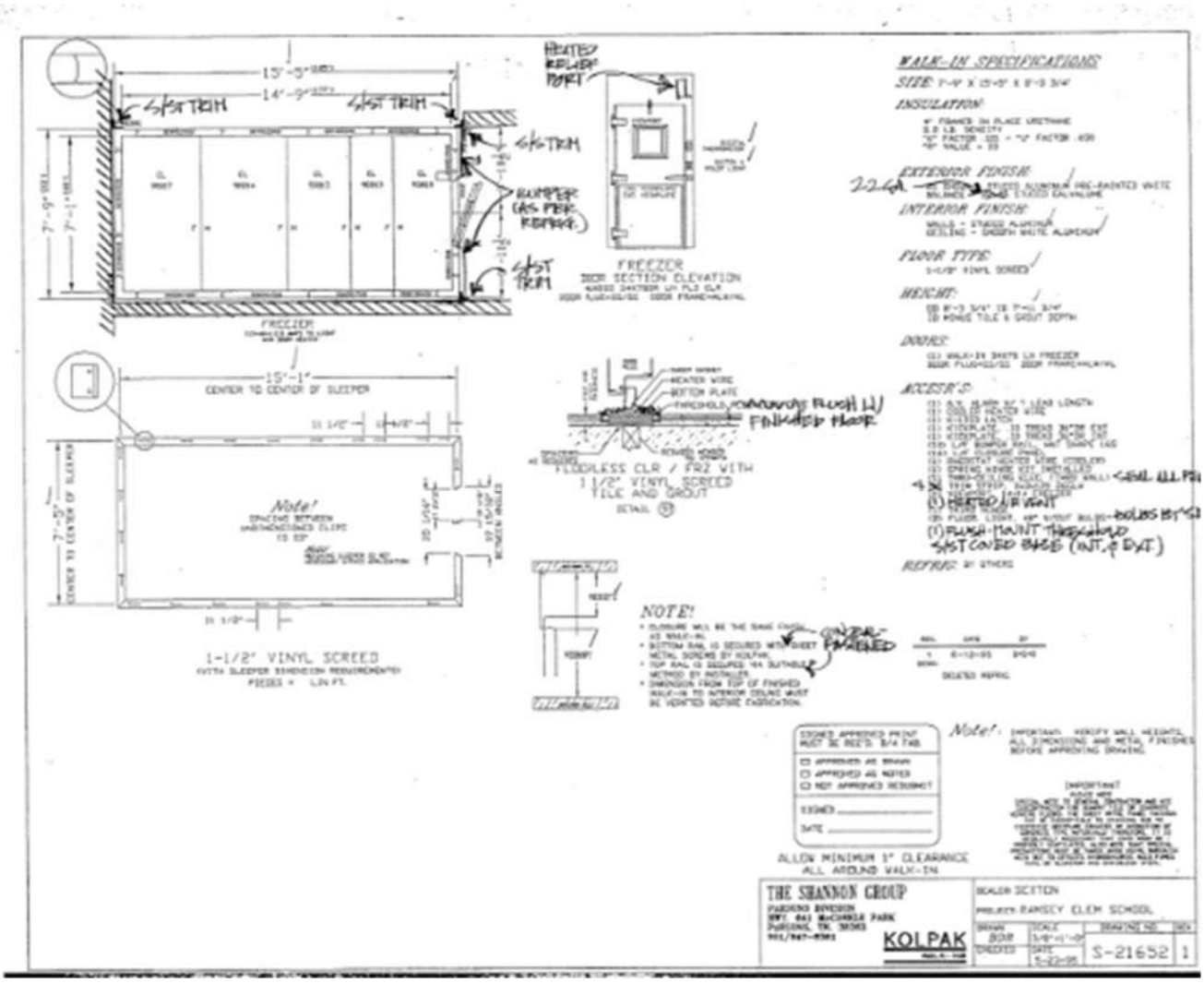
Fig 2 door threshold of existing freezer

Fig 4 Kitchen view of existing freezer

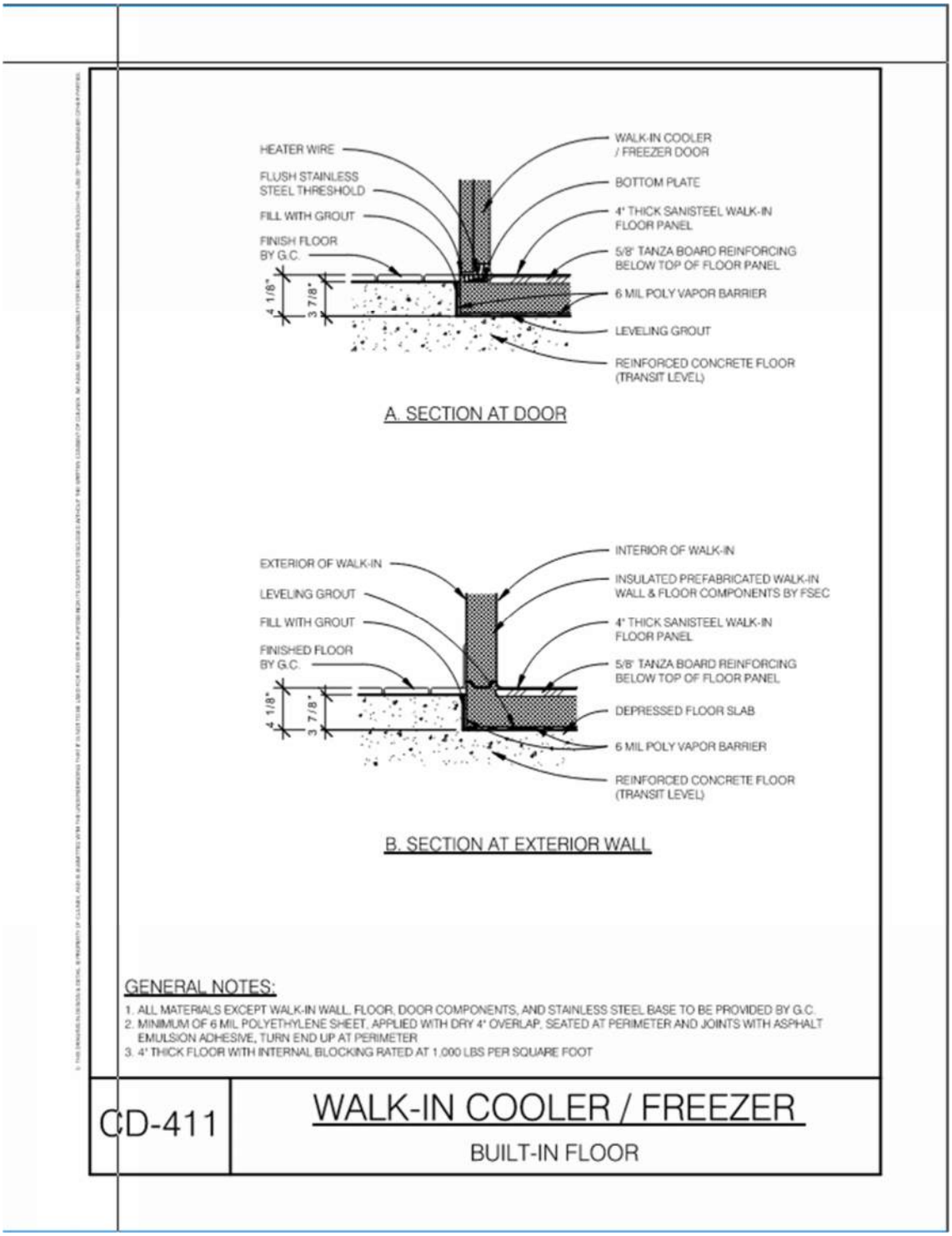
Dry storage room view of existing freezer.

Fig 5 View above existing freezer

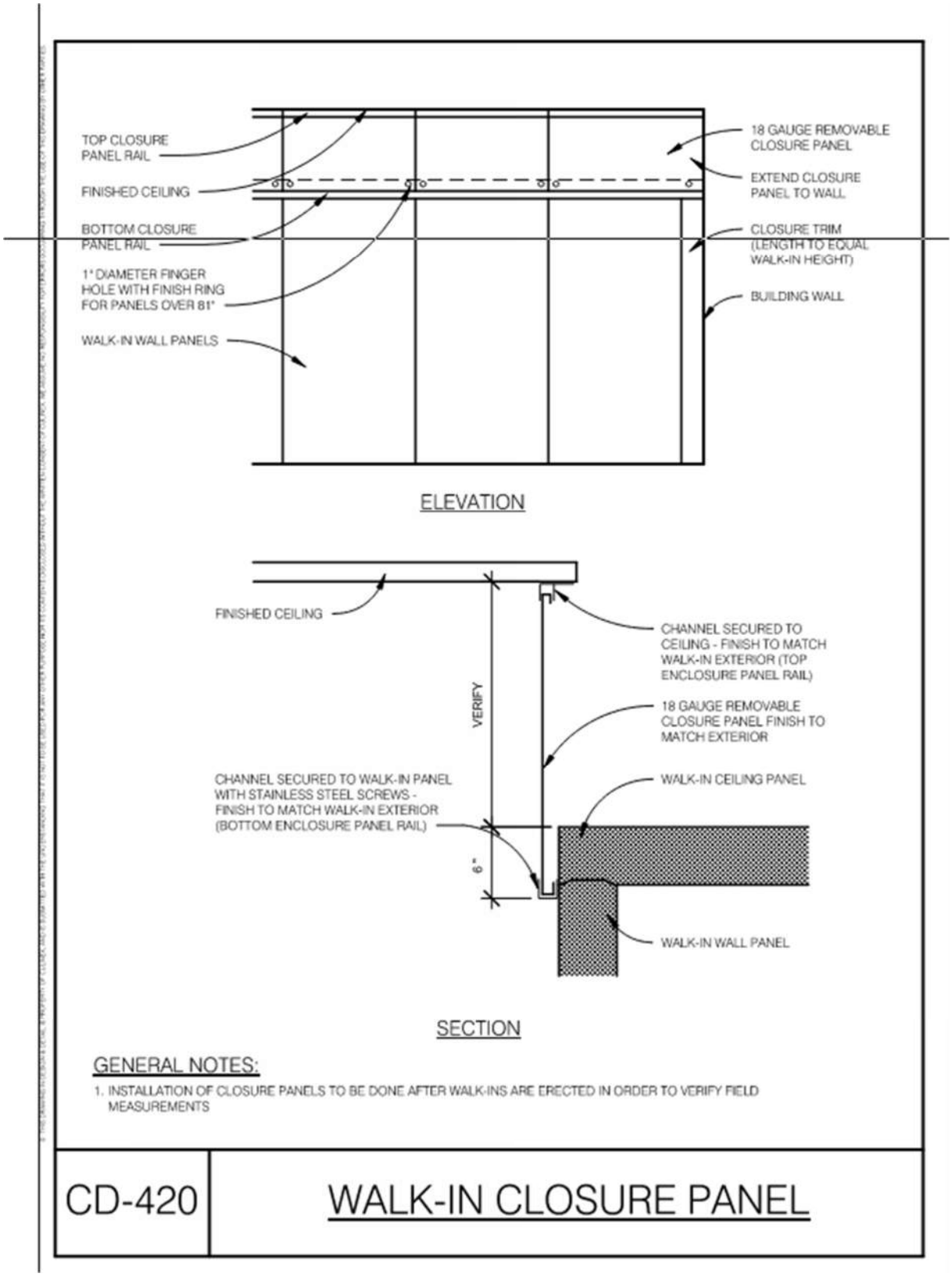
EXISTING WALK-IN BOX SHOP DRAWING FROM 1995.



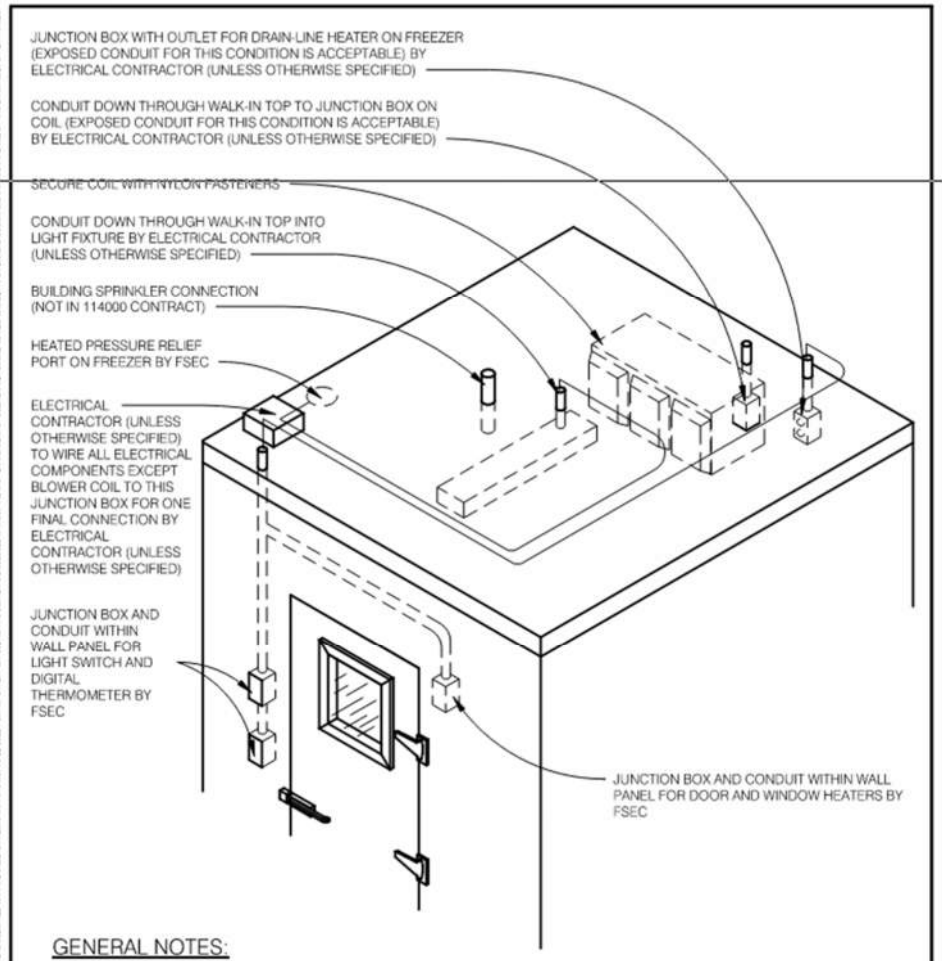
FLOOR DETAIL OF NEW FREEZER BOX



ENCLOUSER DETAIL OF NEW FREEZER BOX



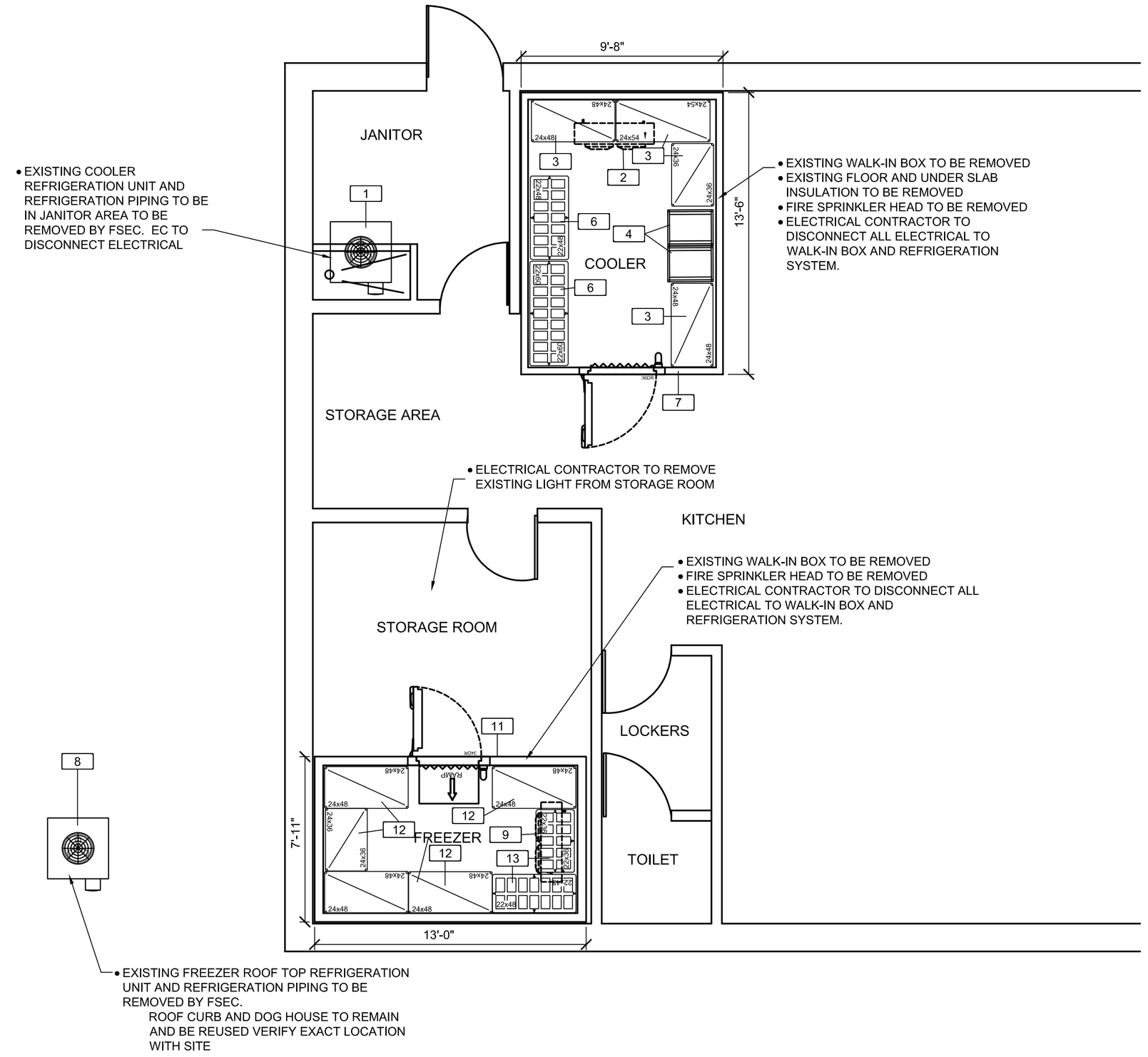
WIRING DETAIL FOR NEW FREEZER



GENERAL NOTES:

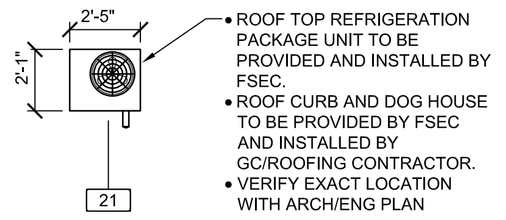
1. IT IS THE RESPONSIBILITY OF THE ELECTRICAL CONTRACTOR (UNLESS OTHERWISE SPECIFIED) TO INSTALL AND INTERCONNECT CONDUIT AND WIRING FOR THE ELECTRICAL COMPONENTS INCLUDING LIGHTS, SWITCHES, THERMOMETERS, DOORS, WINDOWS, PRESSURE RELIEF PORT HEATERS, AND RECEPTACLE FOR DRAIN-LINE HEATER TO AN EASILY ACCESSIBLE JUNCTION BOX ON TOP OF WALK-IN FOR FINAL CONNECTION
2. ALL INTERCONNECTION CONDUIT RAN ABOVE WALK-IN PANELS BY ELECTRICAL CONTRACTOR (UNLESS OTHERWISE SPECIFIED) OR WITHIN THE WALL PANELS (BY FSEC) - EXPOSED CONDUIT INSIDE WALK-IN WALL WILL NOT BE ACCEPTABLE EXCEPT FOR THE CONDITIONS SHOWN AND NOTED IN THE ABOVE DETAIL
3. SEAL ALL PENETRATIONS THROUGH CEILING, WALLS, AND INSIDE ELECTRICAL CONDUIT OUTSIDE AND INSIDE WALK-IN WITH DOW CORNING #999A SILICONE GLAZING SEALANT
4. PROVIDE HOLES FOR SPRINKLER HEADS AND ELECTRICAL CONDUIT
5. PROVIDE 1/2" O.D. PVC CONDUIT AT ALL PENETRATIONS THROUGH INSULATED PANELS

CD-711	WALK-IN COOLER / FREEZER VIEW PORT



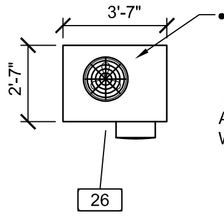
1 FS100 **EXISTING EQUIPMENT PLAN**

SCALE ¼" = 1'-0"



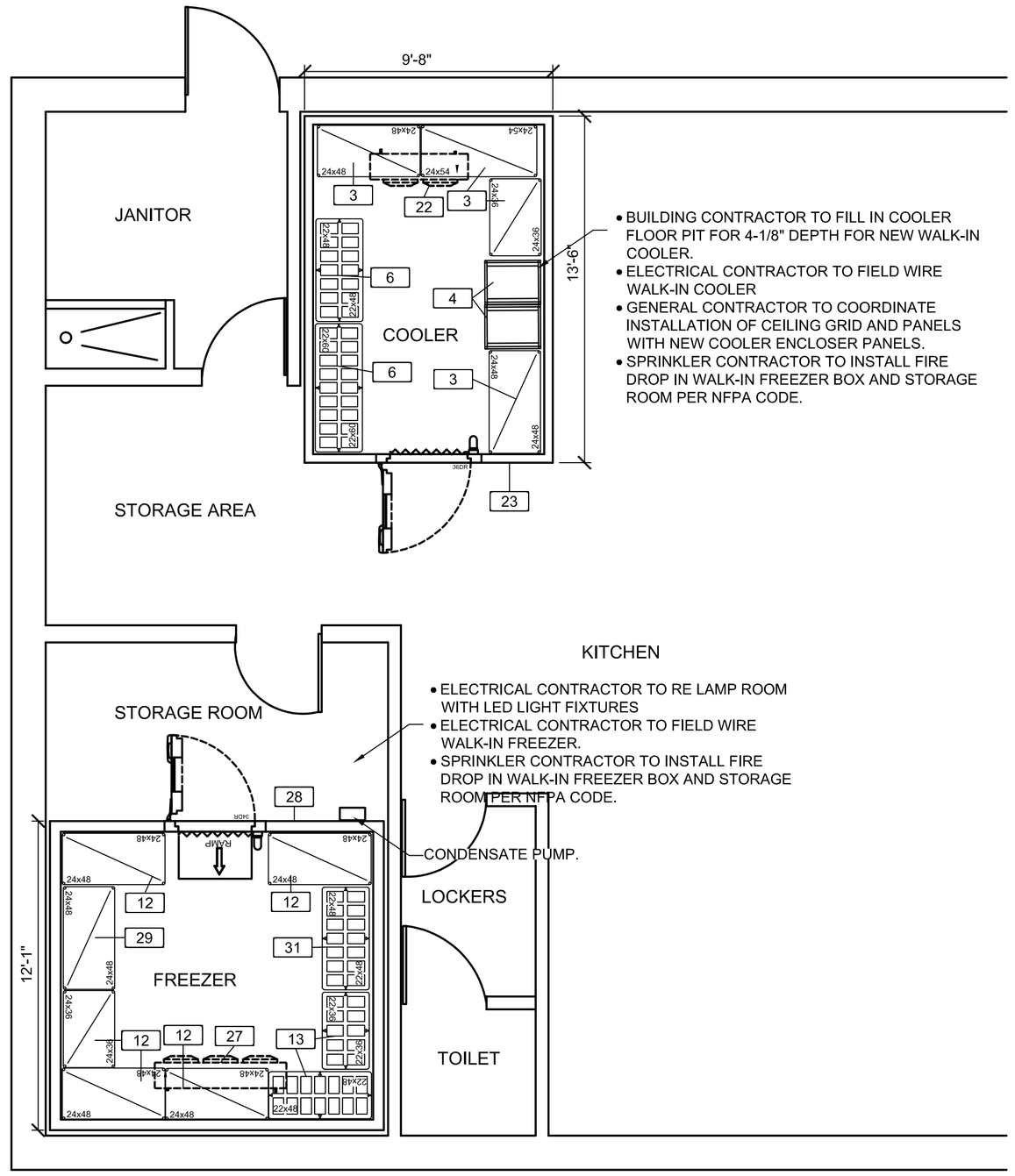
• ROOF TOP REFRIGERATION PACKAGE UNIT TO BE PROVIDED AND INSTALLED BY FSEC.
• ROOF CURB AND DOG HOUSE TO BE PROVIDED BY FSEC AND INSTALLED BY GC/ROOFING CONTRACTOR.
• VERIFY EXACT LOCATION WITH ARCH/ENG PLAN

UNIT HEIGHT: 19-3/4"
UNIT WEIGHT: 230



• ROOF TOP REFRIGERATION PACKAGE UNIT TO BE PROVIDED AND INSTALLED BY FSEC.
REUSE EXISTING ROOF CURB AND ACCESS POINTS VERIFY WITH NEW UNIT

UNIT HEIGHT:29-3/4"
UNIT WEIGHT: 385



2 FS100 **FOODSERVICE EQUIPMENT PLAN**

SCALE ¼" = 1'-0"

EXISTING EQUIP. SCHEDULE

ITEM	QTY. RMN.	QTY. REL.	QTY. RMV.	EQUIPMENT DESCRIPTION
1			1	COOLER REFRIGERATION SYSTEM
2			1	COOLER COIL
3		1		COOLER SHELVING
4		2		PAN RACK
5				SPARE NUMBER
6		2		COOLER DUNNAGE RACK
7			1	WALK-IN COOLER
8			1	FREEZER REFRIGERATION SYSTEM
9			1	FREEZER COIL
10				SPARE NUMBER
11			1	WALK-IN FREEZER
12		5		FREEZER SHELVING
13		3		FREEZER DUNNAGE RACK

EQUIPMENT SCHEDULE

ITEM	QTY. NEW	QTY. EXT.	QTY. FUT.	EQUIPMENT DESCRIPTION
21	1			COOLER ROOF TOP REFRIGERATION UNIT
22	1			COOLER COIL
23	1			WALK-IN COOLER BOX
24				SPARE NUMBER
25				SPARE NUMBER
26	1			FREEZER ROOF TOP REFRIGERATION UNIT
27	1			FREEZER COIL
28	1			WALK-IN FREEZER BOX
29	1			FREEZER SHELVING
30	1			DUNNAGE RACK

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PROJECT INDEX

OWNWER:
ANOKA PUBLIC SCHOOL
27027 NORTH FERRY STREET
ANOKA, MN 55303

PROJECT KEY PLAN

PROJECT TITLE

CROOKED LAKE 2939
BUNKER LAKE ROAD,
ANOKA,MN

REVISIONS

NUMBER	DATE	REASON WHY

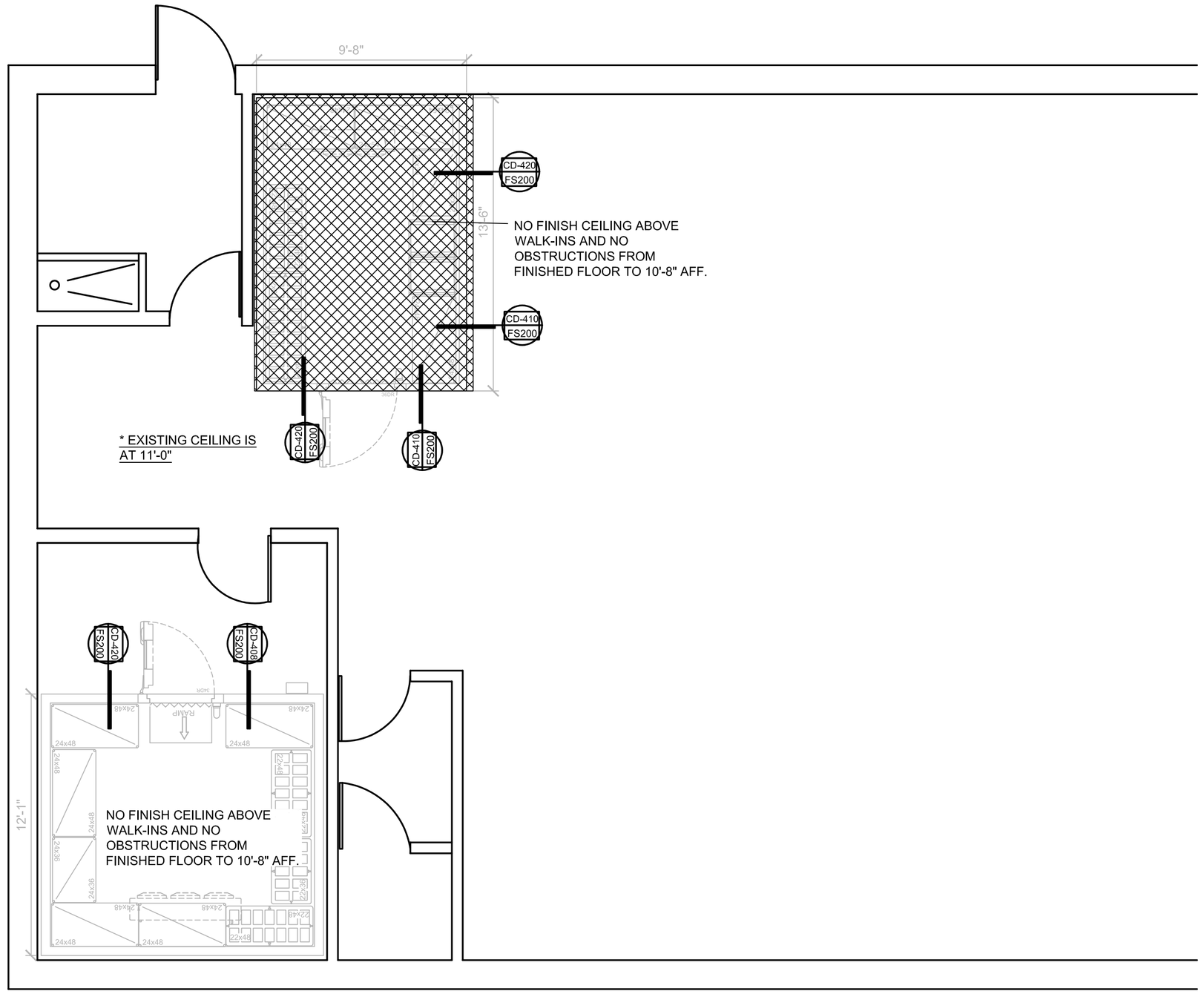
DRAWN BY:	DH
CHECKED BY:	DH
DATE:	2/14/2024
PROJECT NUMBER:	24028B

SHEET TITLE

FOODSERVICE
EQUIPMENT
PLAN
AND SCHEDULE

SHEET NUMBER

FS100

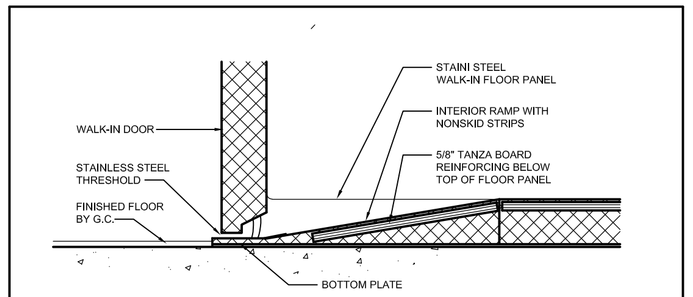


1 FS200 FOODSERVICE EQUIPMENT SPECIAL CONDITIONS PLAN

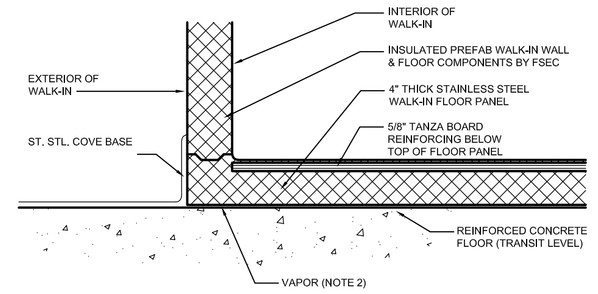
SCALE ¼" = 1'-0"

SPECIAL CONDITIONS LEGEND

- STAINLESS STEEL SINGLE CORNER GUARD
- DOUBLE STAINLESS STEEL CORNER GUARD
- BACKING
- HOOD BOUNDRY
- DENOTES DEPRESSED FLOOR AREA
- DENOTES RAISED CURB AREA
- DENOTES NO SERVICES IN THE AREA BELOW EQUIPMENT
- DENOTES 4" REFRIGERATION SLEEVE
- DENOTES ELECTRICAL POWER BOLLARD SUPPORT



SECTION @ EXTERIOR DOOR RAMP

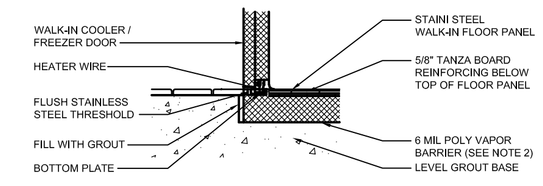


SECTION @ EXTERIOR PERIMETER WALL

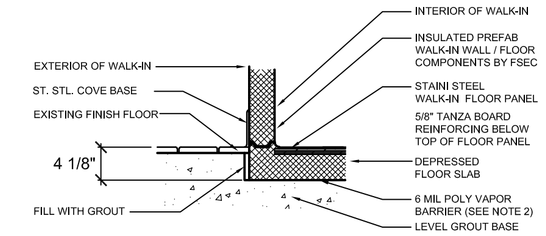
NOTES:

1. ALL MATERIALS EXCEPT WALK-IN WALL, FLOOR & DOOR COMPONENTS PROVIDED BY G.C.
2. MINIMUM OF 6 MIL POLYETHYLENE SHEET, APPLIED WITH DRY 4" OVERLAP, SEALED AT PERIMETER AND JOINTS WITH ASPHALT EMULSION ADHESIVE, TURN END UP AT PERIMETER.
3. FSEC TO PROVIDE REINFORCED INTERIOR RAMP AT EXTERIOR DOORS.
4. STAINLESS STEEL COVED BASE AT EXTERIOR BY FSEC WHEN SPECIFIED.
5. 5" THICK FLOOR WITH INTERNAL BLOCKING RATED AT 1,000 LBS PER SQ. FT.

CD-408 FS200 WALK-IN FREEZER FLOOR W/ RAMP — NONE



SECTION @ DOOR

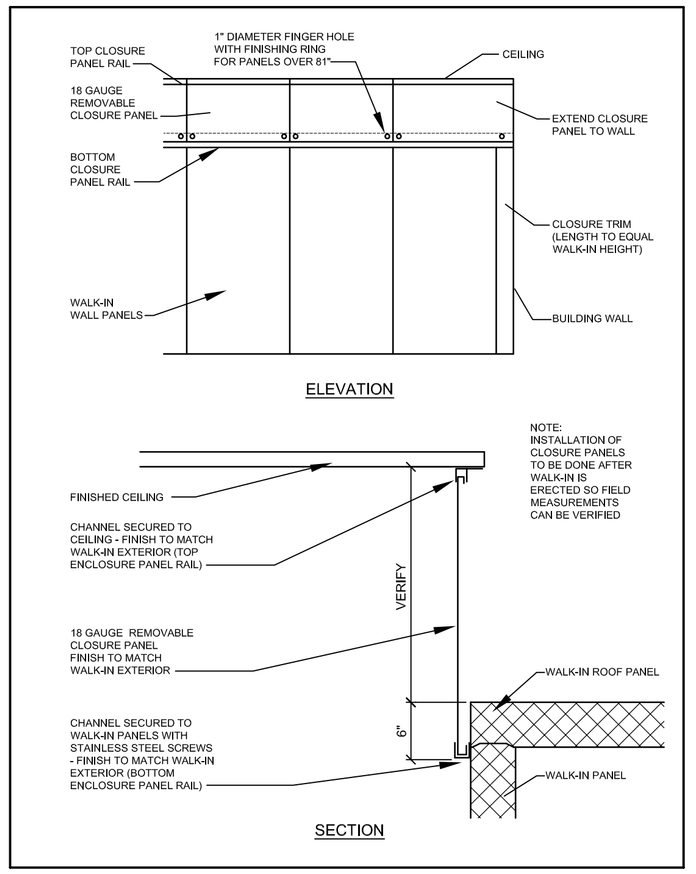


SECTION @ EXTERIOR WALL

NOTES:

1. ALL MATERIALS EXCEPT WALK-IN WALL, FLOOR AND DOOR COMPONENTS & STAINLESS STEEL BASE TO BE PROVIDED BY GENERAL CONTRACTOR.
2. 6 MIL (MIN) POLYETHYLENE SHEET, APPLIED DRY WITH 4" OVERLAP, SEAL AT PERIMETER AND JOINTS WITH ASPHALT EMULSION ADHESIVE. TURN END UP AT PERIMETER.
3. 4" THICK FLOOR WITH INTERNAL BLOCKING RATED AT 1,000 LBS PER SQ. FT.

CD-410 FS200 WALK-IN COOLER FLOOR RECESSED BUILT-IN FLOOR — NONE



CD-420 FS200 WALK-IN CLOSURE PANEL — NONE

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PROJECT INDEX

OWNWER:
ANOKA PUBLIC SCHOOL
27027 NORTH FERRY STREET
ANOKA, MN 55303

PROJECT KEY PLAN

PROJECT TITLE

CROOKED LAKE 2939
BUNKER LAKE ROAD,
ANOKA,MN

REVISIONS

NUMBER	DATE	REASON WHY

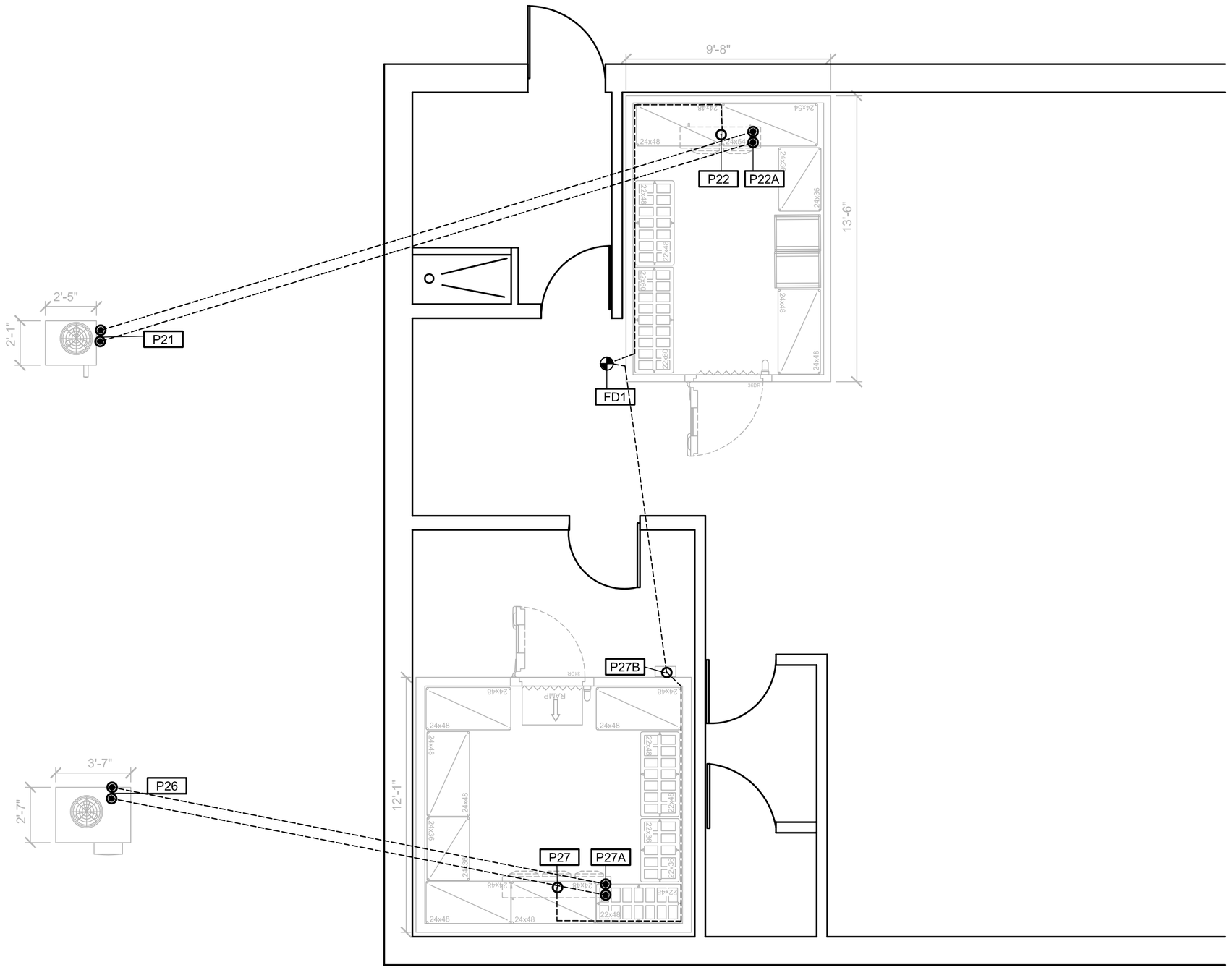
DRAWN BY:	DH
CHECKED BY:	DH
DATE:	2/14/2024
PROJECT NUMBER:	24028B

SHEET TITLE

FOODSERVICE
EQUIPMENT
SPECIAL CONDITIONS
PLAN

SHEET NUMBER

FS200



1 FS500 FOODSERVICE EQUIPMENT PLUMBING ROUGH-IN PLAN

SCALE ¼" = 1'-0"

PLUMBING ROUGH-IN SCHEDULE:

FD1 EXISTING FLOOR DRAIN

REFRIGERATION:

P21 ⅞" SUCTION / ½" LIQUID REFRIGERATION LINE SET FROM ROOF TOP UNIT TO P22A TO COOLER COIL BY FSEC AS PER SPECIFICATION SECTION 114000-2.11

P22 1" INDIRECT WASTE FROM COOLER COIL TO FD2 / NOTE 1

P22A ⅞" SUCTION / ½" LIQUID REFRIGERATION LINE SET FROM P21 FOR COOLER COIL BY FSEC AS PER SPECIFICATION SECTION 114000-2.11

P26 ⅞" SUCTION / ½" LIQUID REFRIGERATION LINE SET FROM ROOF TOP UNIT TO P22A TO FREEZER COIL BY FSEC AS PER SPECIFICATION SECTION 114000-2.11

P27 1" INDIRECT WASTE FROM FREEZER COIL TO CONDENSATE PUMP NOTE 2 / FSEC TO PROVIDE DRAIN LINE HEAT TAPE

P27A 7/8" SUCTION / 1/2" LIQUID REFRIGERATION LINE SET FROM P26 TO FREEZER COIL BY FSEC AS PER SPECIFICATION SECTION 114000-2.11

P27B DRAIN TUBE FROM CONDENSATE PUMP TO FLOOR DRAIN BY FSEC

GENERAL PLUMBING NOTES:

A. FLOOR DRAINS SHOWN ON THIS PLAN ARE ONLY THOSE RELATED TO THE FOODSERVICE EQUIPMENT AREAS. SEE ARCHITECTS PLANS FOR OTHER FLOOR DRAIN LOCATIONS.

B. GENERAL CONTRACTOR/GENERAL MANAGER/BUILDING CONTRACTOR SHALL BE PROVIDE HOLES, SLEEVES THROUGH ROOF, FLOOR,CEILING AND WALLS FOR SODA LINES, BEER LINES, REFRIGERATION LINES AND UTILITIES. SEAL IN ACCORDANCE AS PER LOCAL FIRE AND BUILDING CODES AND IN ACCORDANCE WITH SIZES SPECIFIED. HOLES IN FOODSERVICE EQUIPMENT FOR THE PLUMBING SERVICES SHALL BE PROVIDED BY FSEC.

C. HEALTH CODES REQUIRE ALL PLUMBING TO BE ENCLOSED IN WALL OR FLOOR. EXPOSED PIPING RUNS SHALL BE AS SHORT AS POSSIBLE. EXPOSED HORIZONTAL PIPING SHALL BE 6" AFF AND 1" MIN. OFF THE WALL. ALL EXPOSED PIPING SHALL BE CHROME PLATED.

THESE GENERAL NOTES PERTAIN TO THE PLUMBING ROUGH-IN DRAWINGS

PLUMBING SCHEDULE NOTES:

1. INDIRECT WASTES FOR COOLER AND OR FREEZER COIL DRAIN SHALL BE EXTENDED TO FLOOR DRAIN OR SINK BY FSEC.

PLUMBING LEGEND

- INDIRECT WASTE
- DIRECT WASTE
- FLOOR DRAIN
- FLOOR DRAIN W/ 4" FUNNEL
- FLOOR SINK W/HALF GRATE
- FLOOR SINK W/FULL GRATE
- FLOOR SINK W/NO GRATE
- HUB DRAIN
- GAS
- GAS W/ QUICK DISCONNECT
- REFRIGERATION LINES
- HOT WATER
- COLD WATER
- HWB HOT WATER HOSE BIB
- CWB COLD WATER HOSE BIB
- SODA CONDUIT LINE
- BEER CONDUIT LINE
- MECHANICAL GAS SHUT-OFF VALVE FOR FIRE SYSTEM
- ES ELECTRIC SOLENOID GAS SHUT-OFF VALVE FOR FIRE SYSTEM
- STEAM SUPPLY
- STEAM RETURN
- A.F.F. ABOVE FINISHED FLOOR
- B.F.F. BELOW FINISHED FLOOR
- D.F.A. DOWN FROM ABOVE
- U.F.B. UP FROM BELOW
- BEER & SODA LINES
- REFRIGERATION LINES
- WATER LINES
- DRAIN LINES

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PROJECT INDEX

OWNWER:
ANOKA PUBLIC SCHOOL
27027 NORTH FERRY STREET
ANOKA, MN 55303

PROJECT KEY PLAN

PROJECT TITLE

CROOKED LAKE 2939 BUNKER LAKE ROAD, ANOKA,MN

REVISIONS

NUMBER	DATE	REASON WHY

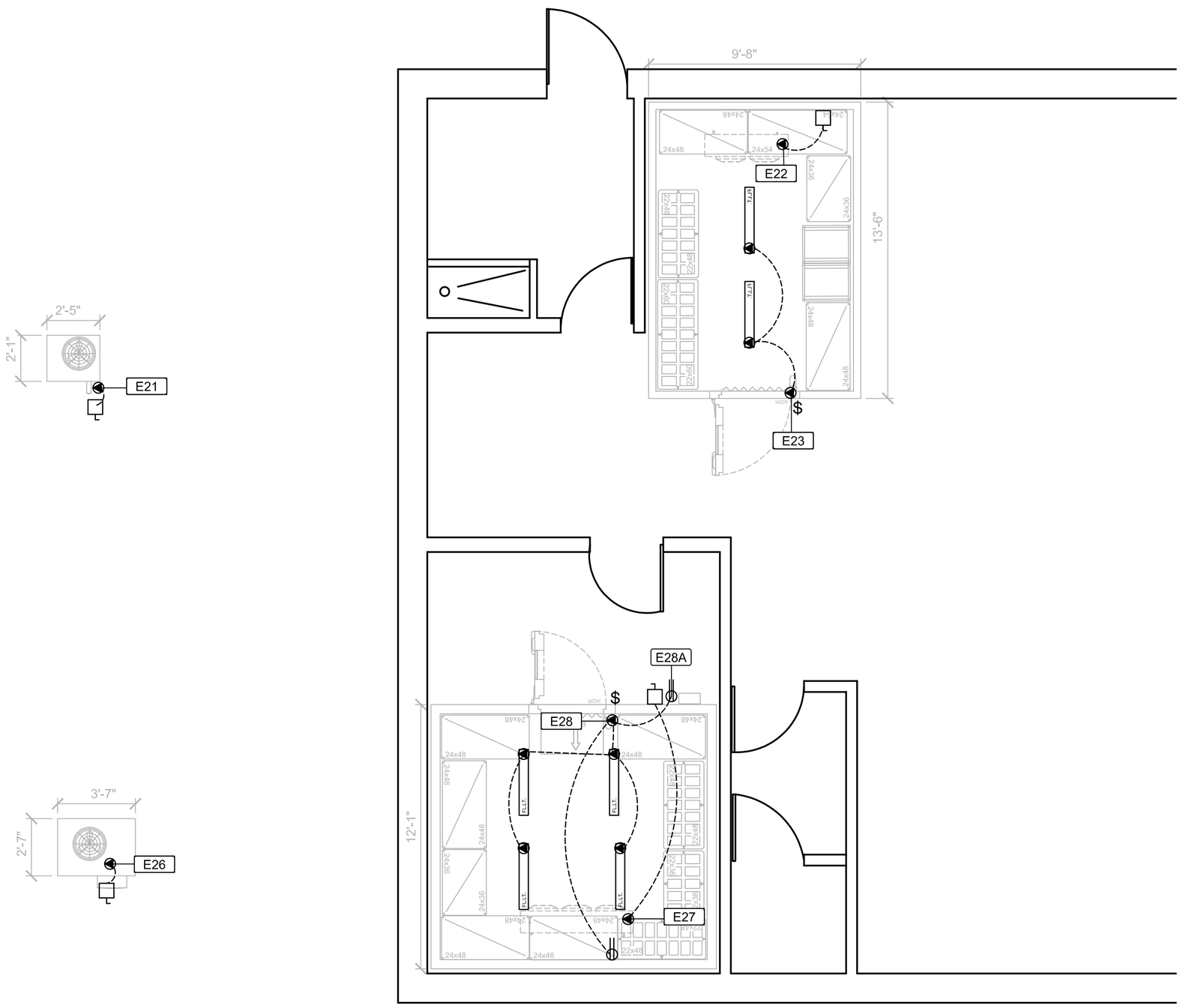
DRAWN BY:	DH
CHECKED BY:	DH
DATE:	2/14/2024
PROJECT NUMBER:	24028B

SHEET TITLE

FOODSERVICE EQUIPMENT PLUMBING ROUGH-IN PLAN

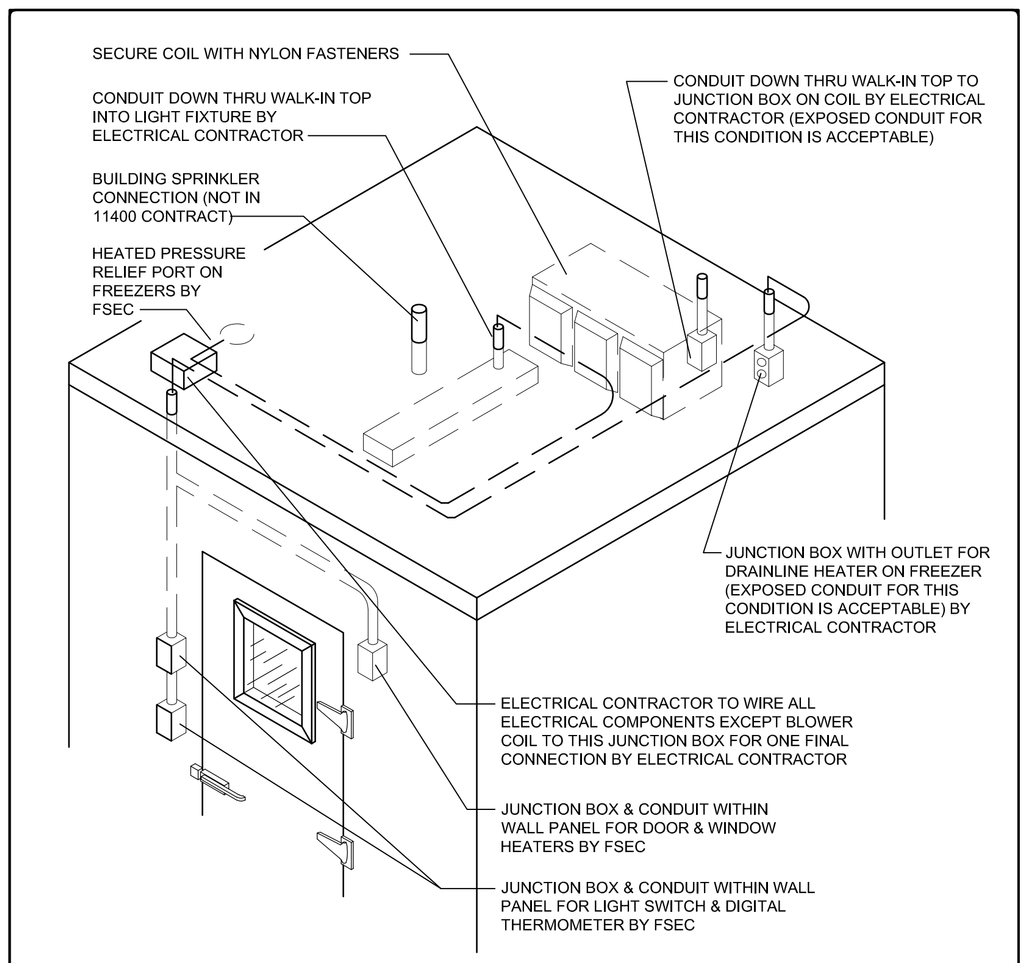
SHEET NUMBER

FS500



1 FS700 FOODSERVICE EQUIPMENT ELETRICAL ROUGH-IN PLAN

SCALE ¼" = 1'-0"



GENERAL NOTES:

A. IT IS THE RESPONSIBILITY OF THE ELECTRICAL CONTRACTOR TO INSTALL AND INTERCONNECT CONDUIT AND WIRING FOR ELECTRICAL COMPONENTS INCLUDING LIGHTS, SWITCHED, THERMOMETERS, DOORS, WINDOWS, PRESSURE RELIEF PORT HEATERS AND RECEPTACLE FOR DRAINLINE HEATER TO BE EASILY ACCESSIBLE JUNCTION BOX ON TOP OF WALK-IN FOR FINAL CONNECTION
B. ALL INTERCONNECTION CONDUIT RUN ABOVE WALK-IN PANELS (BY ELECTRICAL CONTRACTOR) OR WITHIN THE WALL PANELS (BY FSEC) - EXPOSED CONDUIT INSIDE WALK-IN WILL NOT BE ACCEPTABLE EXCEPT FOR THE CONDITIONS SHOWN AND NOTED IN THE ABOVE DETAIL
C. SEAL PENETRATIONS THROUGH CEILING, WALL AND INSIDE ELECTRICAL CONDUIT OUTSIDE AND INSIDE WALK-IN WITH DOW CORNING #999A SILICONE GLAZING SEALANT
D. PROVIDE HOLES FOR SPRINKLER HEAD AND ELECTRICAL CONDUIT
E. PROVIDE ½" O.D. PVC CONDUIT AT ALL PENETRATIONS THRU INSULATED PANELS

CD-711 FS700 WALK-IN COOLER / FREEZER WIRING W/ VIEWPORT (REMOTE CONTROLLER) NONE

ELECTRICAL LEGEND:

- SINGLE RECEPTACLE OUTLET
- DUPLEX RECEPTACLE OUTLET
- SPECIAL PURPOSE RECEPTACLE OUTLET
- FLOOR-SINGLE RECEPTACLE OUTLET
- FLOOR-DUPLEX RECEPTACLE OUTLET
- FLOOR-SPECIAL PURPOSE OUTLET
- DIRECT CONNECTION
- FLOOR/CEILING DIRECT CONNECTION
- MULTIPLE DIRECT CONNECTION REQUIRED
- MECHANICAL GAS SHUT-OFF VALVE FOR FIRE SYSTEM
- ELECTRIC SOLENOID GAS SHUT-OFF VALVE FOR FIRE SYSTEM
- EMPTY OCTAGONAL DATA J-BOX
- EMPTY OCTAGONAL J-BOX
- REMOTE PULL STATION FOR FIRE SYSTEM
- WALK-IN TIME CLOCK
- REFRIGERATION REMOTE CONTROLLER
- 24 VOLT CONTROL WIRING
- CONTROL WIRING
- CAT-5 WIRING
- EXTERNALLY OPERATED DISCONNECT SWITCH
- CEILING-VAPOR PROOF SURFACE INCANDESCENT LIGHT
- DROP CORD
- CEILING-JUNCTION BOX
- WALL-JUNCTION BOX
- SURFACE OR PENDANT CONTINUOUS ROW LED LIGHT FIXTURE
- SURFACE OR PENDANT CONTINUOUS ROW FLUORESCENT LIGHT FIXTURE
- SWITCH
- PRIVATE TELEPHONE SYSTEM DEVICES
- TELEPHONE INTERCONNECTIONS
- A.F.F. ABOVE FINISHED FLOOR
- B.F.F. BELOW FINISHED FLOOR
- D.F.A. DOWN FROM ABOVE
- U.F.B. UP FROM BELOW
- ELECTRICAL POWER
- LOW VOLTAGE
- DATA LINES

GENERAL ELECTRICAL NOTES:

A. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL NECESSARY ELECTRICAL DISCONNECT SWITCHES FOR EQUIPMENT. INSTALL AHEAD OF EQUIPMENT CONTROL OR SWITCH.
B. FSEC SHALL BE RESPONSIBLE FOR SETTING EQUIPMENT IN PLACE READY FOR FINAL CONNECTION AND INTERCONNECTIONS. FINAL CONNECTIONS FOR THIS EQUIPMENT SHALL BE THE RESPONSIBILITY OF THE ELECTRICAL CONTRACTOR.
C. ALL CONNECTION NUMBERS DIMENSIONED FOR ON THIS PLAN ARE ROUGH-IN LOCATIONS. THE LOAD LISTED ON THE SCHEDULE AND THE DESCRIPTION ARE THE CONNECTIONS FOR THAT PIECE OF EQUIPMENT. SIZING OF ROUGH-INS ARE DETERMINED BY ELECTRICAL CONTRACTOR.
D. ELECTRICAL CONTRACTOR SHALL FURNISH ALL LABOR AND MATERIALS REQUIRED TO MAKE FINAL CONNECTIONS FROM SERVICE ROUGH-INS TO CONNECTION ON EQUIPMENT AND INTERCONNECTIONS BETWEEN EQUIPMENT. ALL ACCORDING TO APPLICABLE CODES.
E. GENERAL CONTRACTOR SHALL PROVIDE HOLES, SLEEVES THROUGH ROOF, FLOOR, CEILINGS AND WALLS FOR UTILITIES. SEAL IN ACCORDANCE WITH LOCAL FIRE AND BUILDING CODES AND IN ACCORDANCE WITH SIZES SPECIFIED. HOLES IN FOODSERVICE EQUIPMENT ARE FOR THE ELECTRICAL SERVICES PROVIDED BY FSEC.
F. ALL EXPOSED CONDUIT SHALL BE SEALTIGHT OR EPOXY COATED FOR CLEANING TO COMPLY WITH LOCAL HEALTH CODES. MC CONDUIT WILL NOT BE ACCEPTABLE.
M. COORDINATE ALL SERVICES WITH ENGINEERS DOCUMENTS. ALL ISSUES ARE THE FSEC RESPONSIBILITY TO REVIEW AND VERIFY WITH TRADES.
N. ALL SERVICES PROVIDED ON THIS DRAWING ARE INDICATED AS PER MANUFACTURE CURRENT LISTINGS AT TIME OF LAST DATE.

THESE GENERAL NOTES PERTAIN TO THE ELECTRICAL ROUGH-IN DRAWINGS

ELECTRICAL ROUGH-IN SCHEDULE:

WALK-INS WITH COLD STORAGE SOLUTIONS CONTROLS:

E21	208/3 4.7 FLA DIRECT CONNECTION, FOR ROOF TOP COOLER REFRIGERATION SYSTEM
E22	120/1 0.85 FLA DIRECT CONNECTION DFA @ 8'-6" AFF , FOR COOLER COIL / NOTE 2 / CD-711
E23	120/1 20.0A DIRECT CONNECTION DFA @ 8'-6" AFF, FOR WALK-IN COOLER BOX / NOTE 2 / CD-711
E26	208/3 12.3 FLA DIRECT CONNECTION, FOR ROOF TOP FREEZER REFRIGERATION SYSTEM
E27	208/1 15.2 FLA DIRECT CONNECTION DFA @ 8'-6" AFF , FOR FREEZER COIL / NOTE 2 / CD-711
E28	120/1 20.0A DIRECT CONNECTION DFA @ 8'-6" AFF, FOR WALK-IN COOLER BOX / NOTE 2 / CD-711
E28A	120/1 DR FOR CONDENSATE PUMP (VERIFY LOCATION WITH FSEC AND DRAIN LINE LOCATION)

ELECTRICAL SCHEDULE NOTES:

1. VERIFY SERVICES WITH EXISTING UNIT AND OR VERIFY SERVICES WITH VENDOR.
2. ELECTRICAL CONTRACTOR SHALL INTERWIRE WALK-IN COOLER/FREEZER LIGHTS, SWITCHES AND HEAT TAPE IN FREEZER FOR EVAPORATOR DRAINLINE - FSEC SHALL PROVIDE HEAT TAPE; SEE DETAIL.

THESE SCHEDULE NOTES PERTAIN TO THE ELECTRICAL ITEMS AS REFERENCED ON THE ROUGH-IN SCHEDULE

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PROJECT INDEX

OWNWER:
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PROJECT KEY PLAN

PROJECT TITLE

CROOKED LAKE 2939 BUNKER LAKE ROAD, ANOKA,MN

REVISIONS

NUMBER	DATE	REASON WHY

DRAWN BY:	DH
CHECKED BY:	DH
DATE:	2/14/2024
PROJECT NUMBER:	24028B

SHEET TITLE

FOODSERVICE EQUIPMENT ELETRICAL ROUGH-IN PLAN

SHEET NUMBER

FS700