

Proposal Request

The Park Danforth

Project No: 13-059-00

Portland

ME

Transmit To:

Mark Donovan
PC Construction
131 Presumpscot Street
Portland ME 04103

Proposal Request No:

9

Date Issued:

2/18/2016

Copies To:

Ron Norton	Construction Management Consulting Se
Andrew Pires	PC Construction
Kemp Carey	PC Construction

Description:

Bistro Revisions

Revise the Bistro Suite (123) per the enclosed sketches.

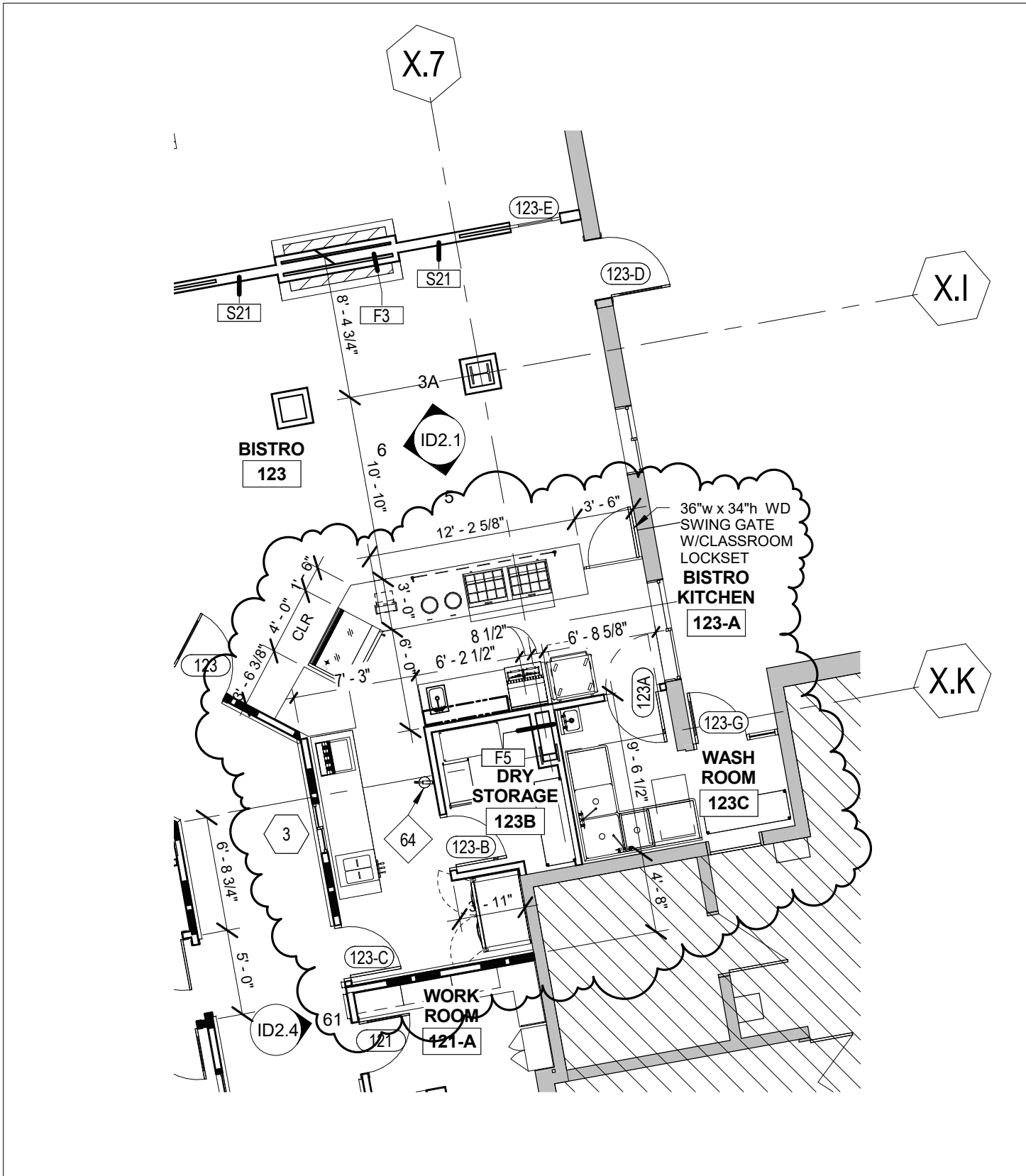
Revise the Bistro kitchen equipment per sketches SK-FS-1.1, SK-FS-1.2, and the revised Specification Section 11 40 00.

Door 123A shall be model SCG-3 swinging traffic door by Eliason Corp mounted in a flush hollow metal frame by Eliason Corp. See attached cut sheets for specifications

Attachments: SK-PR-9.1, SK-PR-9.2; Eliason SCG-3 Door and Frame Cut Sheets; SK-FS-1.1, SK-FS-1.2; Rev Specification Section 11 40 00; SKP-05, SKP-06, Big Dipper Grease Removal System Cut Sheet (Surface-Mounted); SKM-07 thru SKM-11; SKE-17 thru SKE-23

Sketches:

Please submit any DEDUCT or ADD to the Contract Sum and/or changes to the Contract Time needed to incorporate the work noted above into the scope of the Project. All other requirements of the Contract Documents shall apply unless specifically noted otherwise. **DO NOT PROCEED WITH THIS WORK UNTIL WRITTEN APPROVAL HAS BEEN ISSUED.**



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REVISED BISTRO LAYOUT

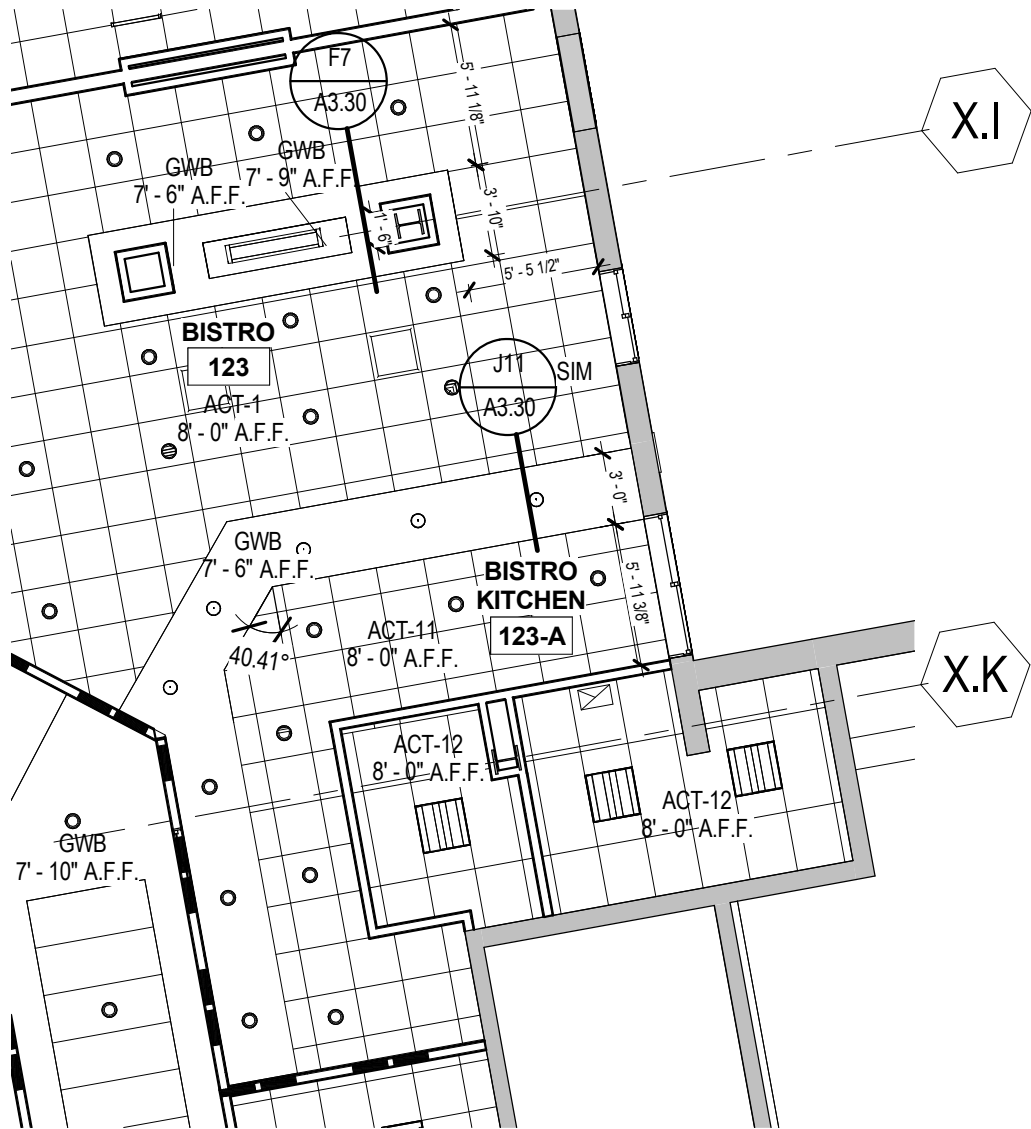
PROJECT: The Park Danforth
 RENOVATIONS AND ADDITIONS

PR NO: 13-059-00

DATE: 02/18/2016

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

SK-PR-9.1



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REVISED REFLECTED CEILING PLAN - BISTRO

PROJECT: The Park Danforth
 RENOVATIONS AND ADDITIONS

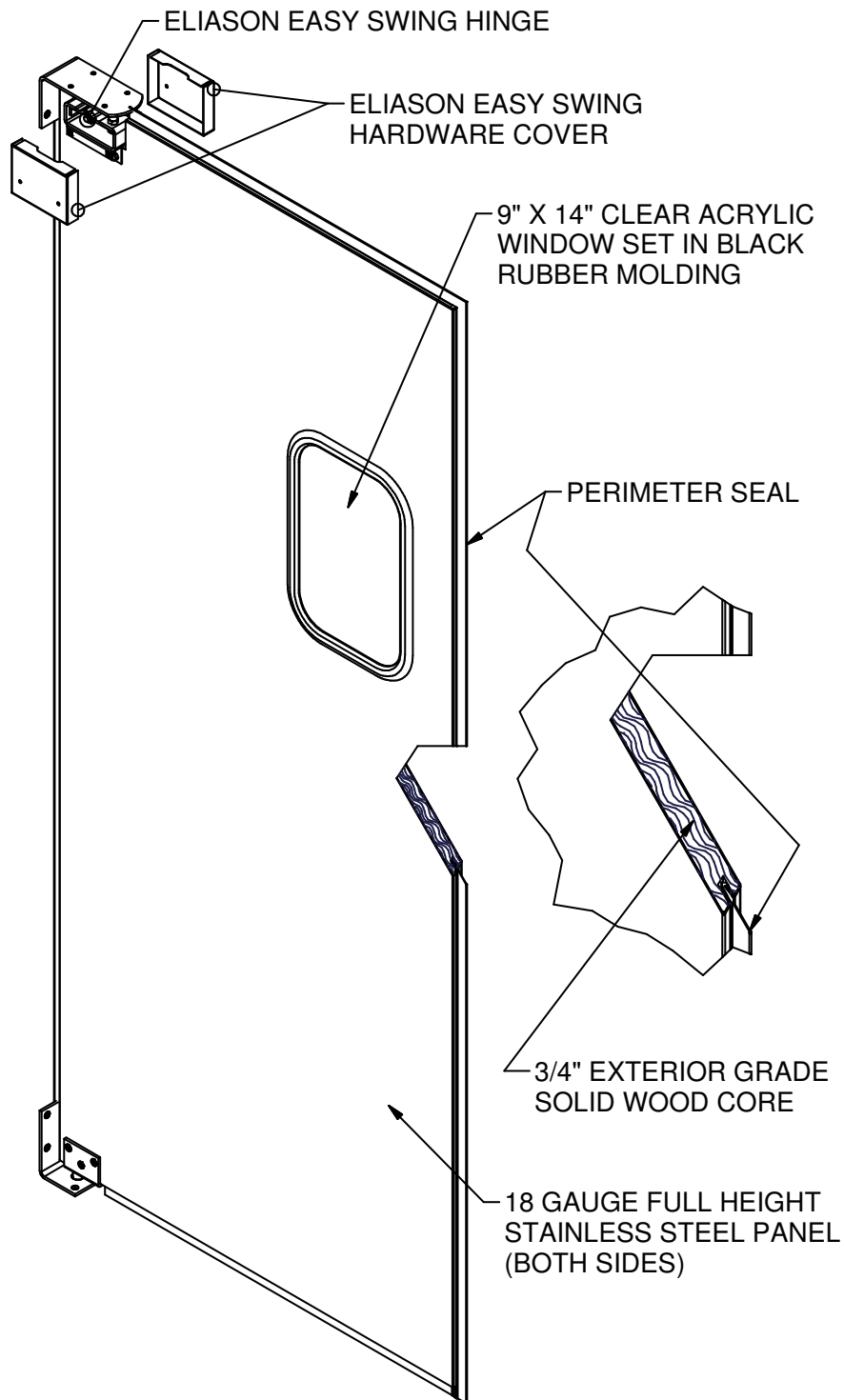
PR NO: 13-059-00

DATE: 02/18/16

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

SK-PR-9.2

Eliaison SCP-3 / SCG-3 Drawing



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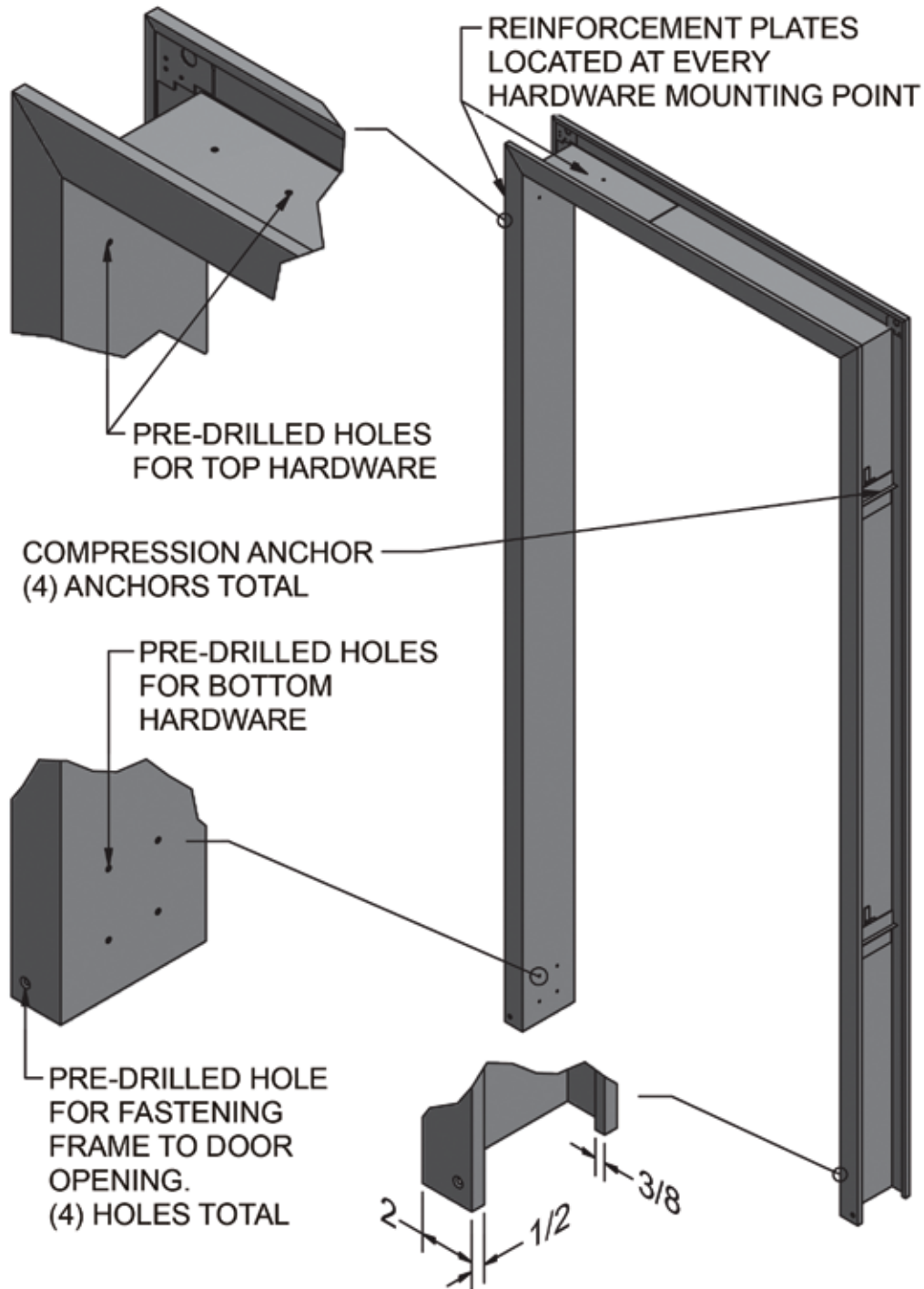
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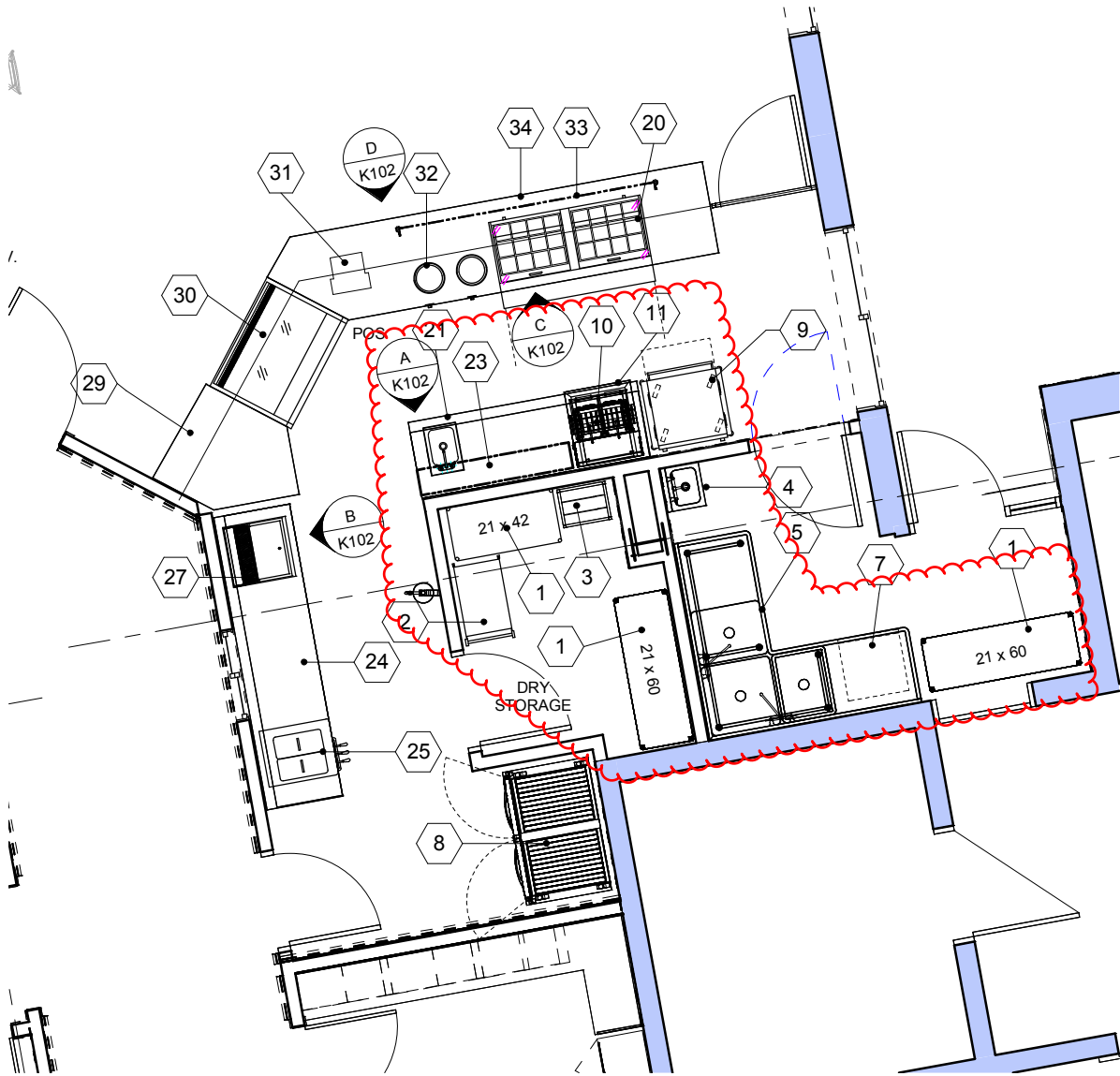
In our continuing effort to improve our products, some specifications or descriptions may change. We reserve the right to make such changes without notice or recourse.

FLUSH HOLLOW METAL FRAMES (Drywall Openings)



ROUGH OPENING WIDTH = FINISHED OPENING WIDTH + 2 3/4"
 ROUGH OPENING HEIGHT = FINISHED OPENING HEIGHT + 1"





Food Facilities Planners

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REVISED BISTRO LAYOUT

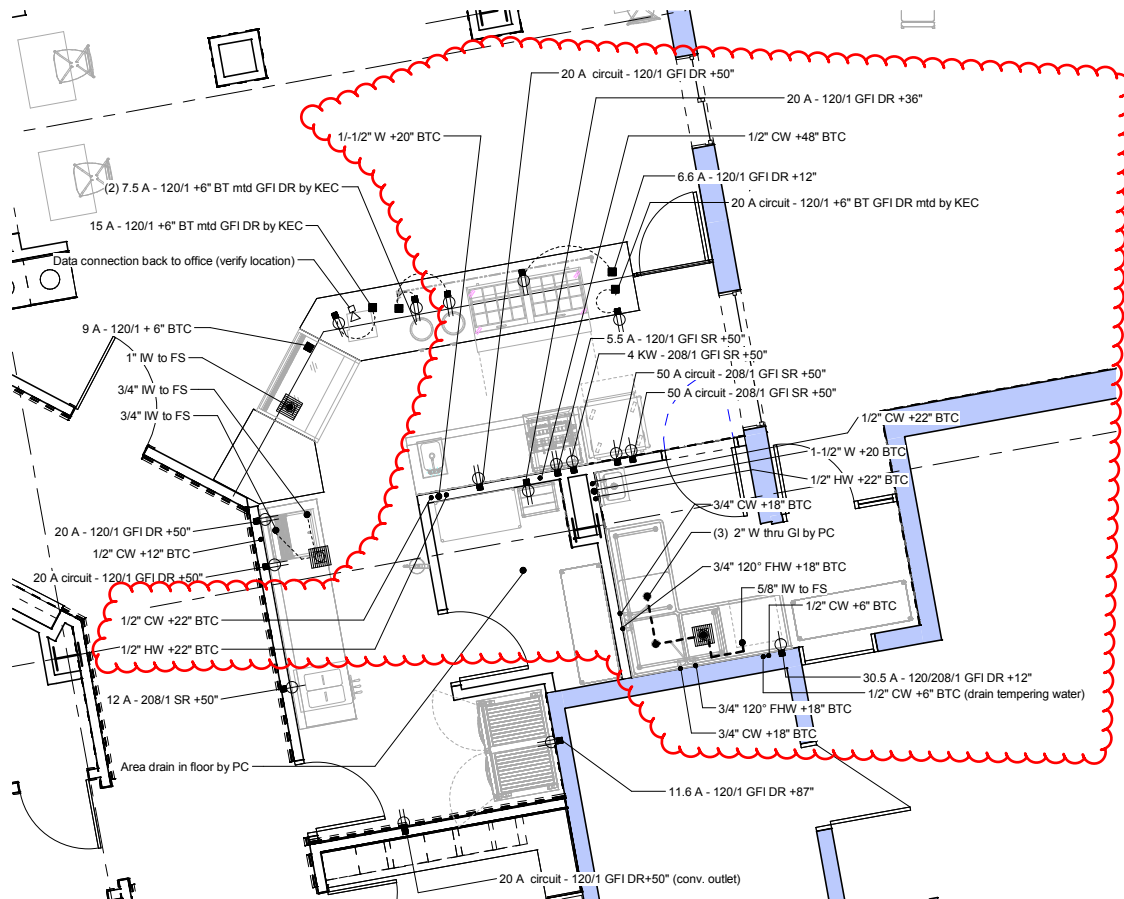
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PR NO: 13-059-00

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SCALE: NTS

SK-FS-1.1



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PROJECT: The Park Danforth
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SK-FS-1.2

SECTION 11 40 00
FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.01 RELATED DOCUMENTS

- A. Drawings and general provisions of contract, including General and Supplementary Conditions and Division 1 Sections, apply to this Section.

1.02 SCOPE

- A. Attention is directed to the detailed Item Specifications, which provide for minimum acceptable products. Item Specifications paragraphs may indicate materials or components that exceed the manufacturer's standards and are required for this project.
- B. Cooperate and coordinate with others engaged on the project in order that work will progress on schedule.
- C. Work to be performed under this Section is shown on Foodservice Equipment Drawings.
- D. Install materials furnished under this Section, other than materials that are expressly noted for installation under other Sections. Installation work shall be performed by workmen compatible with those existent on the project site. Equipment shall be of the latest design; new and unused, unless indicated otherwise in the Item Specifications, complete with all standard parts for normal operations and including such accessories or materials as may be required to comply with these Specifications.
- E. This Specification is to further describe and supplement the applicable Drawings. What is called for by either the Drawings and/or these Specifications shall be furnished and installed as part of this work. Any questions relative to discrepancies or omissions shall be submitted to the Architect.
- F. Provide neatly punched openings or cutouts required to permit passage of plumbing and electrical services by related trades and to accommodate mounted switches and receptacles in the equipment.
- G. Work in this Section shall include but shall not be limited to the following:
 - 1. Catalog items of equipment.
 - 2. Fabricated equipment other than catalog items.
 - 3. Plumbing trim consisting of mechanical system components required for standard operation of equipment items such as faucets and waste outlets. Vacuum breakers shall be furnished for equipment where water is introduced less than 2 in. above flood level.
 - 4. Electrical equipment forming an integral part of equipment items such as electric motors, heating elements, controls, switches, starters, temperature regulators and internal wiring to a control panel or switch, if mounted on the equipment.

1.03 RELATED WORK SPECIFIED ELSEWHERE

- A. Finished floor and walls, structural supports for all ceiling supported equipment, acoustical ceilings and related building.
- B. Connecting piping, waste lines, traps and vent piping, complete with shut-off valves to all the equipment, and the rough-in for sanitary waste, domestic water, floor drains and plumbing fixtures except those provided under this Section, and related mechanical work.
- C. Exhaust ventilating systems complete with blowers, ductwork, hangers, access panels, and insulation between the exhaust collars and the exhaust blowers.
- D. External wiring; the mounting and wiring of motor starters, solenoid valves, switches and receptacles not integral with the equipment; mounting and wiring of walk-in refrigerated room ceiling mount light fixtures; wiring of walk-in refrigerated room interior evaporator coils; connecting conduit, and external connections to equipment to the building electrical distribution system.

1.04 SUBMITTALS

- A. Submit Shop Drawings for approval in accordance with the General Conditions.
- B. Stub-in drawings shall indicate the layout of equipment and dimensioned locations of all services to the equipment.
 - 1. Hand drawn scale: 1/2 in. = 1 ft., 0 in.
 - 2. CAD drawn scale: 1/4 in. = 1 ft., 0 in.
 - 3. Stubbed services shall include electrical, hot and cold water, floor drains or floor sinks, solid wastes and exhaust collar connections. Point of connection services shall include steam supply, condensate return, gas connection and indirect waste connections. Service dimensions shall include height measured from finish floor.
 - 4. Electrical and plumbing services shall be indicated and coordinated on the same drawing.
 - 5. Call-outs for each stub point indicated at the point, or clearly keyed to a schedule on the same drawing.
 - 6. Special conditions plan shall include all floor recesses, curbs and special wall construction indicated and dimensioned
- C. Fabrication drawings shall be furnished for non-catalog items, showing plans, elevations and full construction details with gauges, components, fasteners, erection and connections. Drawings shall be to the minimum scale of 3/4 in. = 1 ft., 0 in.
- D. Standard items of equipment, not built-in or part of other assemblies shall be submitted for approval in the form of bound catalog cuts. Each cut shall include a clearly marked item number, a listing of all optional accessories and finishes, and connection data.
- F. Mechanical refrigeration system submittal shall include the firm name and address of the installation contractor and name of the qualified installer.

- G. Energy Star - Specified Energy Star rated equipment and appliances shall serve as the standard for all types of equipment and appliances whenever possible. Kitchen Equipment Contractor shall clearly indicate that items are Energy Star rated both on the submittal cover sheet and manufacturer cut sheets.
- H. Failure to comply with approved shop drawings shall be cause for rejection of an improperly built assembly.

1.05 SAMPLES

- A. If the bidder's proposed equipment fabricator is unknown to the Consultant's office, immediately after award of contract, submit the following samples for selection and approval:
 - 1. Section of table showing edge, bullnose, framing, fasteners, gusset, leg, and foot, all assembled.
 - 2. Drawer assembly (will be returned for use on this project).
- B. Work delivered to the job shall match approved samples.

1.06 GUARANTEES AND WARRANTIES

- A. New equipment furnished for this facility shall be guaranteed for a period of not less than one calendar year beginning on the date of final acceptance of the work of this Section. In the case of a manufacturer whose standard warranty exceeds this period the longer period shall apply. Self-contained refrigeration units for reach-in refrigerators, freezers, ice cream chests and ice machines shall carry a five-year replacement warranty for the sealed unit. The guarantee shall protect against defective material, design and workmanship.
- B. In addition to the guarantee called for under the General Conditions, this Contractor shall further agree that in the event of failure of any system or item of equipment or improper functioning of specified work during the guarantee period, he shall have "on call" competent service personnel available to make the necessary repairs or replacements of specified work promptly at no cost to the Owner. In the event that replacement of an entire item is required, the Owner shall have the option of full use of the defective equipment until a replacement has been delivered and completely installed.
- C. Furnish manufacturer's warranties for each item of standard equipment and a warranty on fabricated equipment. Submit guarantees and warranties to the Architect in accordance with conditions found in "Demonstration and Operating Instructions" paragraphs, contained in Part 3, this Section.

1.07 REGULATORY AGENCIES

- A. Work shall be in accordance with the governing health, building and safety, and fire protection codes and regulations.
- B. Standards of the National Sanitation Foundation (NSF) shall serve as guidelines for the work of this Section.
- C. Electric equipment and accessories shall conform to the standards of the National Electric Manufacturers Association (NEMA), Underwriters Laboratories, Inc. (UL) or Electrical Testing Station (ETS).
- D. Steam generating equipment and accessories shall conform to the standards of the American Society of Mechanical Engineers (ASME).
- E. Gas fired equipment and accessories shall conform to the standards of the American Gas Association (AGA) and the American National Standards Institute (ANSI) Z83.11.
- F. Energy Star - Specified Energy Star rated equipment and appliances shall serve as the standard for all types of equipment and appliances whenever possible.

1.08 EQUALITY OF MATERIALS AND EQUIPMENT

- A. The base bid shall contain no substitutions to these drawings or specifications. Bidders may offer substitute equipment in a separate proposal, indicating the proposed model and sum to be added or deducted if the alternate item is accepted by the Owner. Each line item shall include delivery, installation and taxes. Decisions to accept or reject a piece of equipment shall be made by the Owner, and all decisions shall be final.

PART 2 - PRODUCTS

2.01 MATERIALS AND FINISHES

- A. General
 - 1. Metals shall be free from defects impairing strength, durability or appearance, made of new materials with structural properties to withstand strains and stresses to which normally subject.
 - 2. Stock materials, patterns, products and methods of fabrication shall be approved provided that they conform to the requirements specified under Item Specifications.

B. Stainless Steel

1. Stainless steel shall be non-magnetic corrosion resistant chromium-nickel steel, Type 302 or 304 (18-8 Alloy), polished to a Number 4 finish where exposed, unless otherwise noted. Minimum gauges shall be as specified under Item Specifications.

C. Galvanized (Galvannealed) Steel

1. Galvannealed steel shall be commercial quality with tight coat of zinc galvanizing metal applied to a soft steel sheet, subsequently passed through a 1200 degree F. oven, resulting in a spangle free paintable surface. Minimum gauges shall be as specified under Item Specifications.

D. Plastic Laminate Materials

1. The laminate facing shall be GP-50, .050 in. thick, general purpose, high pressure, decorative plastic laminate that meets or exceeds the requirements of NEMA Publication LD3-1985, and NSF Standard 35. The plastic laminate exposed surfaces shall be provided in accordance with the specified manufacturer, finish and color. Balancing sheet shall be backing grade GP-28 in matching color at semi-exposed and BK-20 unfinished where hidden.
2. Plastic laminate covered surfaces shall be factory fabricated with 3/4 in. thick core having plastic laminate facing on both faces and all edges, laminated with waterproof glue under pressure in accordance with the plastic laminate manufacturer's specifications.
3. The core shall be medium density phenolic resin particleboard conforming to ANSI A208.1, Type 2-M-2, 45 pound per cubic foot density minimum.
4. Provide veneer core plywood or solid hardwood edge banding for doors and vertical dividers or panels where hardware is attached to casework.
5. Hinges shall be articulated, spring loaded type equal to Grass CST65-170-F or Stanley, with quantity adequate to support the door without deformation. Do not provide handles on plastic laminate clad doors.

2.02 CONSTRUCTION

A. General

1. Flat metal work items of equipment, such as tables, sinks, or counter tops, and other non-catalog items described under Item Specifications, shall be manufactured by a food service equipment fabricator who has the plant, personnel and engineering facilities to properly design, detail and manufacture high quality food service equipment.
2. The equipment fabricator shall be subject to the approval of the Architect, Owner and Consultant. Refer to Paragraph 1.05, Samples.
3. Fabricated foodservice equipment shall be manufactured by one manufacturer, of uniform design, material and finish.
4. Equipment shall conform to the applicable requirements of current Federal, State, and Local Codes and Regulations.

B. Welding

1. The words "weld", "welded" or "welding" as used in this Section of the Specification shall mean that metal joints shall be continuously welded and the exposed parts ground smooth and polished to match adjoining surfaces. Welding electrodes shall match the material being welded.
2. Where spot welding is specified, the welds shall be a maximum spacing of 3 in. on center.
3. Where tack welding is specified, the pieces welded shall have 1/2 in. minimum lengths of welding material at 4 in. on center maximum spacing.

C. Grinding, Polishing and Finishing

1. Exposed welding joints shall be ground flush with the adjoining material and neatly finished to harmonize therewith. Wherever material has been depressed or sunken by a welding operation, such depressions shall be suitably hammered and peened flush with the adjoining surfaces and, if necessary, again welded and ground to eliminate low spots. Ground surfaces shall be polished or buffed to a degree consistent with good workmanship. Coves shall be ground and polished to match adjoining material.
2. Care shall be exercised in grinding operations to avoid excessive heating of metal and discoloration. Abrasives, wheels, and belts used in grinding stainless steel shall be iron free and shall have not been used on carbon steel. The texture of the final polishing operation shall be uniform and smooth. Grain direction shall be uniform, uni-directional for a total length of material. Cross grains and random polishing are not acceptable.

3. The general finish of equipment shall be consistent throughout the job. Brake ends shall be free of open texture or orange peel appearance, and where brake work mars the uniform finish of the material, the marks shall be removed by grinding and polishing, and finishing. Sheared edges shall be free of burrs, projections or fins to eliminate all danger of laceration. Mitered or bullnosed corners shall be neatly finished with the underedge of the material neatly ground to a uniform condition and in no case will overlapping material be acceptable. The equipment surfaces, where exposed, shall be finished to a grained Number 4 (satin) finish unless otherwise specified. An exposed surface shall include an inside surface, which is exposed to view when a swinging or sliding door is opened. Underside of shelves need not be satin finish unless otherwise specified.
4. Excessive distortion caused by welding shall be cause for rejection for that item of equipment.

2.03 BUY-OUT COMPONENTS

- A. CASTERS: 5 in. diameter polyurethane tired, swivel, plate or stem mount to suit application, 300 pound capacity, brakes only if specified, NSF approved; Component Hardware C-21-3050 (plate/no brake), C21-3051 (plate/brake) C23-3350 (stem/no brake) or C23-3351 (stem/brake), or equal.
- B. COUNTER LEGS: Stainless steel, 6 in. to 7-3/4 in. height adjustment; Component Hardware A72-0811, or A77-5048, or equal.
- C. DOOR AND DRAWER PULLS: Stainless steel, full grip type with beveled edge, NSF approved for stud mounting in device, in horizontal attitude to meet NSF requirements; Component Hardware P63-1012, or equal.
- D. DOOR HINGES: Stainless steel, lift off type, swedged knuckle for minimum clearance, nylon bearings; Component Hardware M75-1002.
- E. DRAWER PANS: Molded plastic or fiberglass, 20 in. by 20 in. by 5 in. deep, NSF approved; Component Hardware S80-2020, or equal.
- F. DRAWER SLIDES: Stainless steel, NSF approved, full extension, 200 pound capacity with stainless steel ball bearing wheels; Component Hardware S-52 series, or equal.
- G. FAUCET SETS, DECK MOUNTED: Chrome plated cast bronze with 1/2 in. IPS eccentric flanged female inlets on 8 in. centers, removable cartridges, lever handles, and aerator tip on swivel nozzle or swivel gooseneck to suit the application; T&S Brass B-0221 or B-0321, or equal by Component Hardware, Chicago, or Fisher.
- H. FAUCET SETS, POTWASHING SINK: Chrome plated cast bronze with removable cartridges, 3/4 in. passages, eccentric flanged female inlets on 8 in. centers with LL street EL inlets with locknuts, four prong handles, 12 in. swing spout; T&S Brass B-290.
- I. FAUCET SETS, SPLASH MOUNTED: Chrome plated cast bronze with 1/2 in. IPS eccentric flanged female inlets on 8 in. centers, removable cartridges, lever handles, and aerator tip on 12 in. swing spout; T&S Brass, B-0231 or equal by Component Hardware, Chicago, or Fisher. Provide each with a mounting kit.

- J. GUSSETS: Stainless steel, stepped side, fully closed, NSF approved, mild steel interior reinforcement, wide flange for welding to framing, set screw anchor for leg; Component Hardware A20-0206C, or equal.
- K. LEG AND BULLET FOOT ASSEMBLIES: Stainless steel tubing, 16 gauge, number 4 finish, adjustable bullet foot with minimum of 3 in. vertical travel, 2,000 pound capacity, top designed for mounting in gusset, length to suit application; Component Hardware A46-6272-C, or equal.
- L. LEG AND FLANGED FOOT ASSEMBLIES: Stainless steel tubing, 16 gauge, number 4 finish, adjustable bullet foot with 3-1/2 in. diameter flange and two holes for securing to floor, minimum of 3 in. vertical travel, 2,000 pound capacity, top designed for mounting in gusset, length to suit application; Component Hardware A46-4272-C, or equal.
- M. NUTS: Zinc plated "Pal Nuts" with integral cap and lockwasher; Component Hardware Q-34-1024 or equal.
- N. SEALANT: Silicone type sealant for sealing equipment to walls or filling crevices between components, TRANSLUCENT, NSF approved; Component Hardware M90-1010, or Dow Corning 732-RTV.
- O. SOUND DEADENING BASINS: Component Hardware Q75-1366
- P. SOUND DEADENING TOPS AND SHELVES: Component Hardware Q85-5225 "Tacky Tape" installed between all channel or angle reinforced tops, drainboards or undershelves.
- Q. WASTE OUTLETS, CRUMB CUP: Stainless steel body, removable crumb cup stopper, gasket, coupling nut and sealing washer, 1-1/2 in. IPS, and optional 4 in. long nickel plated brass tailpiece with gasket; Component Hardware E38-1010, or equal.
- R. WASTE OUTLETS, LEVER OPERATED: Cast stainless steel rotary type with 1-1/2 in. NPS and 2 in. NPS threads, and removable beehive crumb-cup; Component Hardware DSS-8000.
- S. WELD STUDS: Copper flashed steel with 10-24 threads, length to suit; Component Hardware Q-36, or equal.
- T. GFCI RECEPTACLES: Pass & Seymour 2095-W, 115 volt, 20 amp GFCI Duplex Receptacle or equal.

2.04 FABRICATED COMPONENTS

- A. Box Type Cabinet Construction
 - 1. Sheet metal cabinet bases of box type construction shall be fabricated without general interior framing. Structural strength shall be achieved by the gauge of the metal and the formed angle and channel edges and corners. Vertical sections shall be closed. Cabinet base shall be fabricated of 18 gauge minimum of material specified at Item Specifications. Mount on counter legs or base as specified.

2. Intermediate shelf shall be fabricated of 16 gauge stainless steel with rear and sides turned up 1-1/2 in. tight to the cabinet sides. The front edge of shelf shall be turned down 1-1/2 in. and in 1/2 in. at 45 degrees and shelf spot welded in place. Reinforce underside with longitudinal 14 gauge channel on the centerline.
3. Bottom shelf shall be fabricated of 16 gauge stainless steel similar to the intermediate shelf except that the front edge shall be formed into a full width 1-1/2 in. by 4 in. welded in boxed channel. Rear edge shall be fitted with a full width channel. Underside shall be reinforced.

B. Counters and Drainboards

1. Counters, table tops and drainboards shall be 14 gauge stainless steel, of NSF construction, with edges per Item Specifications. Metal tops shall be made of the largest pieces available and shall appear as one piece with all field and shop joints reinforced and welded, ground and polished. Short pieces of metal will not be acceptable. Counter bends shall be not less than 1/8 in. radius. Wherever a fixture has a waste or drain outlet, the surface shall pitch toward the outlet.
2. Counters, table tops and drainboards shall be reinforced with channel or angle frame as specified in the Item Specifications. Framing shall be secured to the underside with sound deadening material sandwiched between the surfaces, weld studs, and nuts.
3. Wherever bolts or screws are welded to the underside of trim or tops, neatly finish the reverse side of the weld uniform with the adjoining surface of the trim or top. Depressions at these points will not be acceptable. Raise dimples and depressions by peening, or heating and shrinking, and grind and polish to present a flat surface.

C. Crossrails

1. Crossrails shall be not less than 1-1/4 in. outside diameter 16 gauge stainless steel tubing welded, ground and polished to a Number 4 finish. Crossrails shall be welded to legs at a height of 10 in. above finished floor, and shall extend from left to right between front legs, unless otherwise specified, and from front to back between all legs.

D. Drawer Assembly

1. Drawer assemblies shall consist of a removable drawer pan set in a removable 16 gauge stainless steel channel shaped drawer support frame with gusset plate reinforced corners.
2. Support frame shall have double pan front cover consisting of boxed 18 gauge stainless steel outer shell with welded corners, flush mounted recessed stainless steel pull, 20 gauge stainless steel back shell tack welded to outer shell with fiberglass sound deadening between. Drawer shall be provided with rubber bumpers to quiet closing. Support drawer frame on full extension drawer slides.
3. Drawer shall be suspended from table in a three-sided, 16 gauge stainless steel enclosure with flanged-in bottom edges, banded lower front, flanged-out front side and top edges. All sharp corners shall be broken and any exposed exterior threads of slide mounting bolts shall be provided with solid metal acorn nuts.

4. Component Hardware S91-0020 with thermoplastic pan is considered as equivalent to the above specified construction.

E. Edges

1. Marine: Bumped up 1/2 in. at 45 degrees and turned down 1-1/2 in. and in 1/2 in. at 45 degrees; corners welded and square.
2. Raised roll: Covered up and rolled 180 degrees on a 1-1/2 in. diameter with 3 in. height; corners welded and rounded or coved.
3. Rolled: Rolled 180 degrees on a 1-1/2 in. diameter; corners welded and bullnosed.
4. Short (6 in.) splash on counters and tables: Covered up 6 in., turned back to wall or equipment 1 in. and down 1/2 in.; ends welded closed. Secure tight to face of wall with clips unless specified otherwise and seal joint.
5. Tall (10 in.) splash on preparation sinks, dishtables, counter, and tables: Covered up 8-1/2 in., turned back to wall or equipment 1-1/2 in. at 45 degrees and down 1/2 in.; ends welded closed. Secure 3 in. off face of wall with brackets unless specified otherwise.
6. Turn down: Turn down 2 in. and in 1/2 in. at 45 degrees; corners welded and square.

F. Framing of Tops, Drainboards, Undershelves

1. Channel: Reinforce with 1 in. by 4 in. by 1 in. 14 gauge galvannnealed steel channels; stainless steel if exposed to view. Channels shall run front-to-back at all legs and longitudinally on the centerline. Cross and longitudinal members shall be welded into a single assembly at intersections and sharp corners shall be broken. Framing shall be secured to underside of tops with pairs of weld studs. Framing shall be installed maintaining NSF required clearance to adjacent vertical surfaces and edges of top. The following specified angle framing is considered superior to channel framing and may be used in its place.
2. Angle: 1-1/2 in. by 1-1/2 in. by 1/8 in. perimeter angle frame with crossmembers not over 30 in. on center. Framing shall be secured to top with weld studs, 18 in. on center maximum with three minimum studs on any single face of a table. Perimeter angle frame that is exposed to normal view, shall be stainless steel. Crossmembers and framing not unexposed to normal view shall be iron. Corners of angle frame shall be mitered, or notched and brake formed to form a closed corner. Corner gusset plates used for mounting of leg gussets shall be 1/8 in. thick and sealed to underside of the top. Iron framework joints shall be ground smooth, and shall be painted with a minimum of two coats of aluminum lacquer after degreasing. Framing shall be installed maintaining NSF required clearance to adjacent vertical surfaces and edges of top. Channel framing shall not be considered equal to specified angle framing.
3. Sound deaden all horizontal framed surfaces with material sandwiched between the framing and the bottom of the surface.

G. Hinged Doors

1. Hinged doors shall be double pan type stainless steel construction with 18 gauge exterior and 20 gauge interior, welded corners, and 1/2 in. fiberglass insulation for sound deadening. Each door shall be provided with a stainless steel recessed handle, and an adjustable tension door catch equal to Component Hardware M22-2430. Doors shall close against the bottom shelf and flush with body of equipment.
2. Louvered hinged doors for ventilation shall be fabricated of the same components and provided with a full perimeter 3 in. wide channel reinforcing frame on the interior face. Remaining face shall be die punched with drip-proof louvers fully utilizing the remaining flat metal or a stainless steel flattened expanded metal grille per Item Specifications.

H. Sinks and Sink Inserts

1. Unless otherwise specified, sinks including sink inserts built into tops of fixtures, shall be made of 14 gauge stainless steel with all vertical and horizontal corners rounded to a radius of approximately 3/4 in. with the intersections meeting in a spherical section. Sinks shall be integrally welded to fixture tops.
2. Sinks with two or more compartments shall have full height, 1 in. thick double wall partitions consisting of two pieces of stainless steel back-to-back so fabricated that each compartment will be a deep bowl with coved corners. Partitions shall be welded in place to the bottom, front and back of the sink with smooth rounded coved corners. Top edges of the partitions shall be continuously welded. The front of the sinks shall consist of a stainless steel smooth, flush apron, same gauge as the sinks. Bottom and rear of partitions shall be closed. Sink dimensions contained in Item Specifications are inside dimensions.
3. Sinks shall be provided with integral 14 gauge stainless steel drainboards when specified. Drainboards and sink basins shall be pitched toward waste outlets and shall be self draining. The underside of all sink basins shall sound deadened. Sink units shall be provided with an integral splash at walls. Provide the necessary holes for the mounting of faucet sets.

I. Sliding Doors

1. Sliding doors shall be double pan type stainless steel construction with 18 gauge exterior and 20 gauge interior, welded corners, and 1/2 in. fiberglass insulation for sound deadening. Each door shall be provided with a stainless steel recessed handle. Provide sliding doors with nylon roller bearing sheaves and overhead track components equal to Component Hardware B58-5523 and 5513 sheaves, B57 track, B62-1093 nylon door guides and B60-1086 door stops.

J. Undershelves

1. Undershef in an open type table shall be 16 gauge stainless steel unless otherwise noted. Edges shall be turned down 1-1/2 in. and in 1/2 in. at 45 degrees with corners notched out to fit legs to which shelf shall be welded from underside. Line up all edges of shelf with centerline of legs. Reinforce underside with longitudinal 14 gauge channel on the centerline.

K. Wall Brackets

1. Dish tables, sinks and counters with sinks shall be securely anchored 3 in. off the face of the wall unless specified otherwise. Brackets shall be "Z" shaped and fabricated of 3 in. wide, 14 gauge stainless steel. Brackets shall be secured in a vertical attitude to the rear of equipment backsplash with weld studs, and to the wall with appropriate fasteners.
2. Counters that are specified tight-to-wall shall be secured in a hidden manner with steel clips, and the wall/fixture joint shall be sealed.

L. Wall Shelves

1. Wall shelves shall be fabricated of 16 gauge stainless steel, size per Item Specifications, with back and ends raised 1-1/2 in., front edges of ends angled back, all corners broken, and front turned down 1-1/2 in., and in 1/2 in. at 45 degrees. Shelf corners shall be welded, ground and polished. Mount shelf 1 in. off face of wall with suitable fasteners on 14 gauge stainless steel flag brackets, 48 in. on center maximum. Flag brackets shall have a web angle of 30 degrees, measured from horizontal.

2.05 ELECTRICAL EQUIPMENT AND WIRING

- A. Under this Section, items of equipment having mounted electrical motors, electrical heating units, lighting fixtures, controllers, control stations, switches, receptacles and the like shall be internally wired as specified herein, terminating at a junction box mounted on the equipment and left ready for connection to the building electrical distribution system by the Electrical Contractor. Extra ceiling mount light fixtures for refrigerated rooms shall be delivered to Electrical Contractor for field installation and wiring. Connections to evaporator coils mounted inside refrigerated rooms shall be wired by the Electrical Contractor.
- B. Provide openings or cutouts required to accommodate the switches and receptacles in the specified work, and the wiring in conduit from terminal blocks in junction boxes.
- C. Electrically operated equipment and fabricator wiring shall conform to the requirements of Underwriter's Laboratories, Inc. Motors over one horsepower shall be equipped with overload protection.
- D. Furnish wiring diagrams for equipment as requested by the Architect or Contractor.

2.06 ITEM SPECIFICATIONS

Item 1

FIXED STORAGE SHELVING, FIVE-TIER

~~Quantity - 5~~

Quantity - 3

Make - Metro Super Adjustable Super Erecta

Size - (4) 60" x 21", (1) 36" x 21" x 74-5/8" high; five tier with bottom shelf up 14" clear above floor

Description - Unit shall be all standard construction with Super Adjustable Chrome plated wire shelves and tubular steel uprights with capped tops, adjustable feet, and 1" shelf height adjustment capability with Corner Release System. Each unit shall include four legs.

Item 2

MOBILE TRANSPORT CART

Make - Lakeside 521 or equal by Kelmax or Channel

Size - 32-5/8" x 19-3/8" x 34-1/2"

Description - Cart shall be all standard NSF construction, stainless steel throughout, with top and bottom shelves supported by an angle frame, and mounted on two 8" fixed and two 5" swivel casters. Capacity of cart to be 650 pounds.

Item 3

SODA SYSTEM

No work in this Section. Units provided by Vendor.

Item 4

~~Spare number~~

HAND SINK

Make - Advance 7-PS-70-CM*C166 or equal by Krowne

Description - Units shall be all standard stainless steel construction with mounting bracket. Mount on wall with rim at 36" above floor

Accessories - Provide with a splash mounted faucet set with wrist handles (Item 4A), 3" flat strainer type (non-basket, non-lever) open type waste, chrome plated tailpiece, "P" trap and clean-out cap. Provided end splashes welded to each side.

Item 4A

FAUCET

Make - T&S Brass B-0330-04 modified or Fisher 1953 modified

Description - Units shall be all standard construction with mixing body, 8" center inlets, and wrist blade handles. Modified unit shall be provided with 119X gooseneck with B-0199-02-F10 aerator tip in lieu of the standard.

Item 5

~~Spare number~~

THREE COMPARTMENT SINKS

Make - Fabricate per General Construction this Section by Carbone or Custom Metals of Mass.

Size - L-shaped per plan, 6'-6" x 30", plus a 7'-0" return leg x 34" high plus 10" high splash at wall; 3" high raised open roll on three sides; two 21" x 27" and one 23" x 23" corner sink x 12" deep integral sink basins

Construction - 14 gauge stainless steel drainboards, basins and splash, stainless steel channel reinforced, mounted on seven legs with gussets, adjustable feet, six lengths of crossrails, secured and sealed to the wall.

Accessories - Two splash mounted faucet sets, three 2" lever waste outlets.

Item 6

SLICER, NOT SHOWN ON PLAN

Make - Hobart HS9 or equal by Bizerba or Globe

Power - 5 amps - 1/2 HP - 120/60/1 - cord and plug

Description - Slicer shall be all standard construction, automatic type with anodized cast aluminum housing and base, removable 13" diameter 304L stainless steel knife with removable ring guard cover, totally enclosed, permanently lubricated PSC knife motor, with poly-v belt drive, zero knife exposure, linear automatic carriage drive system with speeds of 28, 38, 48 and 58 strokes per minute, manual assist mode, and provided with thermoplastic coated steel feed grip, glass bead finished gauge plate and knife cover, tilting carriage, water protected push-button switches, top mounted and removable knife sharpener with two borazon stones, adjustable gauge plate from "0" to 1", lift lever system and rubber feet. Unit

to be provided with mechanical and electrical interlocks to include home position start, close gauge plate to stop, carriage will not tilt away or remove if gauge plate is not closed, locked gauge plate when carriage is removed, no-volt release, and 30 second automatic shut-off without carriage motion. Slicer shall be NSF 8 compliant.

Accessories - Provide unit with knife removal tool

Item 7

~~Spare number~~

UNDER COUNTER DISH MACHINE WITH 70° RAISE BOOSTER

Make - Hobart LXeR Energy Recovery

Power - 30.5 amps - 120/208/60/1- NEMA 14-50P

Certification - Unit shall be Energy Star compliant

Description - Dishwasher shall be all standard stainless steel construction with 17" high load capacity, twin upper and lower wash/rinse arms, 38 GPM pump, integral 4.9 KW hot water booster, top mounted microcomputer controls, 109 second cycle complete with pumped rinse, 1.8 KW tank heat, condensing coil with tube and fin system for energy recovery from waste heat in the air, two racks, pumped drain, door interlock switch, automatic fill and digital thermometer and cord and plug kit. Mount in place and secure with stainless steel angles to the underside of the counter.

Accessories - Provide unit with cord and plug kit and a pressure regulator kit.

Item 8

REACH-IN DUAL TEMPERATURE REFRIGERATOR/FREEZER, TWO-DOOR

Make - True STR2DT-2S or equal by Victory, Continental or Traulsen

Size - 52-5/8" x 33-3/4" x 77-3/4" high overall

Power -11.6 amps - 120/60/1 - cord and plug

Doors - Full height, standard hinging

Description - Refrigerator/Freezer shall be all standard construction with stainless steel exterior, stainless steel coved interior floor, white aluminum interior walls, self-closing door hardware with magnetic gaskets and locks, polyurethane insulation, automatic interior lighting, exterior digital thermometer, chrome plated wire shelves, self-contained capillary tube controlled top mounted refrigeration system capable of maintaining a 33° to 38° temperature range in the refrigerator and -10° in the freezer section, condensate evaporator included. Mount unit on 5" diameter swivel casters with brakes at front.

Accessories - Provide kit #3 universal tray slides behind the refrigerator door.

~~Item 9~~

~~FIRE SUPPRESSION SYSTEM~~

~~Make - Ansul R-102~~

~~Protection for hood: 10~~

~~Design - Provide an automatic liquid fire suppressant system sized to meet all local codes, UL 300 and NFPA Codes. System shall provide surface protection for cooking equipment, hood and the exhaust duct work, if required. Tanks shall be mounted on wall per plan, 78" high to bottom and within a 16-1/2" x 23-1/2" x 7-1/2" high stainless steel cabinet and piping shall run hidden wherever possible. All pipes and fittings used to convey the chemical shall be scale free steel, 40 weight. Exposed piping located within the ventilator shall be stainless steel or chrome and limited to vertical drops only. Horizontal piping shall be run over the ventilator's top. Nozzles shall be swivel type with metal caps. Detection shall be fusible links rated per codes, and system shall rely on no outside source of power. The system shall be provided with a control box with indicator to indicate system status. Control head shall also include integral micro switch offering "normally open" and "normally closed" terminals for use by the Electrical Contractor for the shut-down of equipment and the sounding of alarms, etc. Suppressant tanks shall be stainless steel. Provide a properly~~

~~sized mechanically operated gas shut-off valve (up to 3" diameter) for mounting by the Plumber at a point in the gas supply that will shut off fuel to all gas fired equipment. Provide and install a remote pull station per codes, complete with cables, conduit and pulleys. Coordinate installation of remote pull station with General Contractor to provide a recessed junction box mounted for installing the pull box with cable conduit concealed within walls. Provide system with class-K extinguisher as required.~~

~~Workmanship—Exposed stainless steel fittings and piping shall be assembled with special care to avoid marring or damaging the surfaces. Any pieces showing marks shall be removed and replaced with new materials. Chrome sleeves are not acceptable.~~

~~Test—Perform a puff test on the completed system and obtain the written approval of the local Fire Inspector.~~

~~Accessories—Provide metal caps on the nozzles.~~

Item 9

Quantity - 2

TURBOCHEF OVEN

Make - Turbochef i5*C166

Size - 27-1/4" x 31" x 24-1/3" high

Power - 46 amps - 208/60/1 - cord and plug (NEMA 6-50P)

Description - Oven shall be all standard construction with stainless steel exterior, 24" x 10" high x 14" deep cooking compartment, combination vertical forced hot air convection and top launched microwave cooking, catalytic converter for ventless operation, removable rack, and digital controls with up to 200 programmable recipes.

Accessories - Provide (1) oven cleaner (103180), (1) aluminum paddle (NGC-1478), (2) trigger sprayers, (2) Teflon baskets (BGC-1331), (1) bottle oven guard (103181). Provide a stacking stand kit.

~~Item 10~~

~~EXHAUST VENTILATOR~~

~~Make—AquaMatic AM-ND-2~~

~~Size—6' 8" x 60" x 24" high plus A 4" high collar, mounted up 6' 8" above finished floor; flat bottom~~

~~Power—0.2 KW—120/60/1 to lights; remote switch provided and installed by Electrical Contractor.~~

~~Exhaust—1,690 CFM exhaust through a 16" x 10" collar at 0.635" static pressure. Blower and ductwork provided and installed by Ventilation Contractor.~~

~~Description—Ventilator shall be of all standard construction, built of not less than 18 gauge 304 stainless steel throughout with welded joints and seams in accordance with NFPA-96, with reinforced front bottom edges with integral front baffle, double wall insulated fronts, and NSF Listed. Units shall have grease collection troughs, storage containers, and hanger brackets. Provide with 430 stainless steel Captrate Grease Stop Solo Filter UL classified S baffle extractors that shall remove at least 75% of grease particles five microns in size, and 90% of grease particles seven microns in size and larger, with a corresponding pressure drop not to exceed 1.0 inches of water gauge. Provide all materials necessary for the hanging of the ventilator.~~

~~Accessories—Provide unit with TWO UL Listed light fixtures with LED, factory prewired and left ready for final connection by the Electrical Contractor. Provide closure trim per detail to a point 3" above finished ceiling to close to adjacent surfaces on two sides.~~

Item 10

PANINI GRILL

Make - Equipex Majestic*C166

Size - 24" x 17"x 10" high

Power - 16 amps - 4.0 KW - 208/60/1 - cord and plug (NEMA L6-30P)

Description - Grill shall be all standard construction with stainless steel base, grooved cast iron top and bottom plates, thermostatic controls to 570°F with separate on-off switches and pilot lights, adjustable spring counterbalanced top and drip tray with scraper.

~~Item 10A~~

~~EXHAUST FAN MANAGEMENT SYSTEM~~

~~Make - CaptiveAire DCV or equal by or equal by Caddy or Gaylord~~

~~Power - 20 amps circuit - 120/60/1 to logic controller~~

~~Scope - Furnish and install complete exhaust control system for the exhaust canopy in accordance with the plans and Manufacturers shop drawings. The system shall include programmable logic controller (PLC), variable frequency drive (VFD), stainless steel control enclosure, exhaust duct temperature sensors, room temperature sensor, LCD screen interface with cable, all specified accessories, and those components required to provide complete and satisfactory systems in accordance with accepted HVAC practice. System shall control Item 10. Mount LCD screen control, recessed and flush to wall per plan 60" above floor. Mount LCD screen control in a recessed junction box provided by the general contractor.~~

~~Important: The installation work shall be performed by a fully qualified contractor employing a certified mechanic fully trained in the installation of the DCV hood system. Submittal shall list the installing company and the qualified system installer. Provide wiring diagrams and guidance to related trades to achieve correct operation of the system.~~

~~Accessories - Provide BacNet monitoring system.~~

~~Item 10B~~

~~CONTROL PANEL, WALL MOUNTED~~

~~Part of item 10~~

~~Item 10C~~

~~ROOM TEMPERATURE SENSOR~~

~~Part of item 10~~

~~Item 11~~

~~TILED WALL~~

~~No work in this Section. Units provided by General Contractor.~~

Item 11

PANINI PRESS VENTLESS HOOD

Make - Equipex SAV-G Pali

Size - 26" x 29-3/4" x 31" high

Power - 5.5 amps - 120/60/1 - cord and plug

Description - Ventilator shall be standard construction per the manufacturer's details. Unit fabricated from 304 stainless steel with a #4 finish. Includes removable filters with angled baffle grease filter, electrostatic particulate filter, activated charcoal filter and grease collection container. NSF approved and certified to EPA 202 in accordance with NFPA 96. Provide a one year parts and labor warranty.

Item 12

Spare number

~~Item 13~~

~~FRYER WITH OIL FILTRATION SYSTEM~~

~~Make - Pitco SSH55 SSTC S/FD*C166~~

~~Size - 15 5/8" x 34 3/8" x 34" high to rim~~

~~Power—0.7 amps—120/60/1—cord and plug
——7 amps—120/1—cord and plug (for filter system)~~

~~Rating—3/4" gas inlet at 80,000 BTU/Hour~~

~~Description—Fryer shall be unit of all standard construction and shall be complete with stainless steel body, splash, top and fryer pots, blower free atmospheric burner system, self cleaning thermostatically controlled burners and solid state fail safe thermostats. Mount unit on 10" legs.~~

~~Accessories—Provide assembly with a 36" long x 1" line size Dormont 16100 KIT2S plastic covered hose assembly with full port gas ball valve, two Supr Swivels, brass disconnect, 90° street elbow and restraining cable. Mount the nipple on the rear of the unit, and the hose assembly with disconnect device connected to the building supply line. Provide assembly with four twin sized baskets. Provide unit with a built in filter drawer system, flush hose and provide 100 filter bags.~~

Item 13
Spare number

~~Item 14~~
~~Spare number~~

~~Item 15~~
~~CONVECTION OVEN BASE EQUIPMENT STAND~~

~~Make—Jade js1b-036-60C*C166~~

~~Size—60" x 30" x 25-1/4" high plus 3" casters~~

~~Rating—3/4" rear gas inlet at 30,000 BTU/Hour~~

~~Power—8 amps—120/60/1—cord and plug~~

~~Description—Oven shall be all standard construction with 14-gauge welded body, 300-series stainless steel front and sides. Bottom shall be fitted with an insulated, stainless steel lined oven, 27-3/4" x 20-1/2" x 13-1/2" high, complete with thermostatic controls with a temperature range from 150° to 500° F, automatic ignition and 100% safety pilot, three rack positions, and two chrome plated oven racks. Rear shall be finished in enameled steel.~~

~~Accessories—Mount unit on 3" diameter heavy duty swivel casters with brakes at front, stainless steel side panels and a 36" long x 3/4" line size Dormont 1675 KIT2S plastic covered hose assembly with full port gas ball valve, two Supr Swivels, brass disconnect, 90° street elbow and restraining cable. Mount the nipple on the rear of the oven, and the hose assembly with disconnect device connected to the building supply line.~~

Item 15
Spare number

~~Item 16~~
~~OPEN BURNER RANGE, COUNTER TOP~~

~~Make—Jade JHP-424*C166~~

~~Rating—3/4" gas connection at 80,000 BTU/hour~~

~~Description—Range shall be all standard construction with 14-gauge welded body, 300-series stainless steel front, two cast iron sections, each containing individually controlled 20,000 BTU/hour burners, stainless steel pilot burners, and full width removable spillover tray. Ends and rear shall be finished in enameled steel.~~

~~Accessories—Mount on stainless steel legs and provide a pressure regulator. Provide unit with a 36" long x 3/4" line size Dormont 1675 KIT2S plastic covered hose assembly with full port gas ball valve, two Supr Swivels, brass disconnect, 90° street elbow and restraining cable. Mount the nipple on the rear of the range, and the hose assembly with disconnect device connected to the building supply line. Provide an 8" deep poly cutting board.~~

Item 16
Spare number

~~Item 17~~

~~THIRTY-ONE INCH CHARBROILER, COUNTER TOP~~

~~Make - Jade JB-30-C166~~

~~Rating - 3/4" rear gas connection at 75,000 BTU/hour~~

~~Description - Broiler shall be all standard construction with 14 gauge stainless steel body, cast iron radiants, five individually infinitely manually controlled burners, 12 gauge welded firebox, a 14 gauge drip pans and standard stub back.~~

~~Accessories - Mount on stainless steel legs and pressure regulator. Provide unit with a 36" long x 3/4" line size Dormont 1675 KIT2S plastic covered hose assembly with full port gas ball valve, two Supr Swivels, brass disconnect, 90° street elbow and restraining cable. Mount the nipple on the rear of the broiler, and the hose assembly with disconnect device connected to the building supply line.~~

~~Accessories - Provide an 8" deep poly cutting board~~

Item 17
Spare number

Item 18
Spare number

Item 19
Spare number

~~Item 20~~

~~REFRIGERATED SANDWICH PREP TABLE~~

~~Make - True TSSU-27-8-C166 or equal by Beverage Air or Continental~~

~~Size - 27 5/8" x 30 1/8" x 36 3/4" high to work surface~~

~~Power - 4.9 amps - 1/3 HP - 120/60/1 - cord and plug~~

~~Drawers - two~~

~~Description - Refrigerator shall be all standard construction with stainless steel top, front and ends, aluminum back, foamed in place polyurethane insulation, heavy duty stainless steel drawer slides and rollers, white vinyl coated aluminum interior with stainless steel floor, slide out air cooled refrigeration system with thermostatic controls and condensate evaporator, and top fitted with a 11 3/4" wide reversible white plastic cutting board, and an eight pan opening complete with hinged insulated stainless steel cover assembly, adapter bars and a full set of 4" deep 1/6 size pans. Mount on 5" swivel casters.~~

~~Accessories - Provide unit with five year compressor warranty and double overshef.~~

Item 20
SANDWICH PREPARATION REFRIGERATOR
Make - Continental SW60-24M-fb-d-C166
Size - 60" x 35" x 30" high to work surface
Power - 6.6 amps - 120/60/1 - NEMA 5-15P cord and plug
Drawers - Four
Capacity - Twenty-four 1/6th size pans

Description - Refrigerator shall be all standard construction with stainless steel top and front and ends, 2" thick polyurethane insulation, sliding drawers, anodized aluminum case back and interior, air cooled front breathing refrigeration system with thermostatic controls and condensate evaporator, interior thermometer, and top fitted with a white nylon cutting board,

and twenty-four pan openings complete with adapter bars and stainless steel pans. Mount on heavy duty swivel casters, front locking.
Accessories - Provide unit with five year compressor warranty. Provide removable covers in lieu of hinged lid assemblies.

Item 21

WORK COUNTER WITH HAND SINK

Make - Fabricate per General Construction this Section by Allstate, Carbone or Custom Metals of MA.

Size - 60" x 30" x 36" high plus 6" high splash at wall; 10" x 14" x 5" deep integral sink basin with side splashes.

Construction - 14 gauge stainless steel top, basin and splash over angle frame and mounted on a stainless steel cabinet base of box type construction with bottom shelf, partial intermediate shelf, and mounted on 6" high adjustable legs. Provide neatly punched hole in undershelf for passage of drainline. Front and ends of top shall be formed in a turndown; rear in a short splash. Secure to wall and seal. Provide an apron at the sink with reinforced bottom edge.

Accessories - Provide a 3" flat strainer type (non-basket, non-lever) open type waste, chrome plated tailpiece, "P" trap and clean-out cap. Provide 6" high welded side splashes with sloping ends and radius corners.

Item 21A

FAUCET

Make - T&S Brass B-0892

Description - Unit shall be all standard construction with mixing body, 4" center inlets, wrist blade handles. Modified unit shall be provided with 119X gooseneck with B-0199-02F-12 aerator tip in lieu of the standard.

Item 22

Spare number

Item 23

WALL SHELF

Make - Fabricate per General Construction this Section by Allstate, Carbone or Custom Metals of MA.

Size - 60" x 10" mounted 54" above floor

Construction - Wall shelf shall be fabricated of 16 gauge stainless steel with back and ends raised 1-1/2", front edges of ends angled back, all corners broken, and front turned down 1-1/2", and in 1/2" at 45°. Shelf corners shall be welded, ground and polished. Mount shelf 1" off face of wall with suitable fasteners on 14 gauge stainless steel flag brackets, 48" on center maximum. Flag brackets shall have a web angle of 30° measured from horizontal.

Item 24

WORK COUNTER

Make - Fabricate per General Construction this Section by Allstate, Carbone or Custom Metals of MA.

Size - 9'-6" x 30" x 36" high plus 6" high splash at wall

Construction - 14 gauge stainless steel top and splash over angle frame and mounted on a stainless steel cabinet base of box type construction with bottom shelf, partial intermediate shelf, and mounted on 6" high adjustable legs. Provide neatly punched hole in undershelf for passage of drainline for the soda dispenser. Front and ends of top shall be formed in a turndown; rear in a short splash. Secure to wall and seal

Item 25

SOFT SERVE ICE CREAM DISPENSER

Make - Taylor 161

Size - 21" x 25-3/4" x 27-3/4" high overall, plus 4" legs

Power - 12 Amps - 208/60/1 - cord and plug

Description - Freezer shall be all standard construction with twin eight quart insulated hoppers, TQC control system, 1-1/2 quart freezing cylinders, thermoplastic doors, self contained air cooled refrigeration systems and mounted in a stainless steel exterior cabinet.

Accessories - Provide unit with cord and plug set, mix low lights, a self-service package and legs.

NOTE - Verify product to be served (soft serve or frozen yogurt) with the operator and provide machine set for the selected product.

Item 26

Spare number

Item 27

SODA AND ICE DISPENSER

No work in this Section. Units provided by Vendor.

Item 28

Spare number

Item 29

SERVERY COUNTER

Make - Fabricate per General Construction this Section by Allstate, Eagle, or Custom Metals of Mass.

Size - 42" x 36" x 34" high

Construction - See item 34 for the description and refer to the drawing details and elevations.

Item 30

REFRIGERATED DISPLAY CASE

Make - Regal Pinnacle Integrations, Lexington SCBD48R

Size - 48" x 35-3/4" x 50" high

Power - (9.9 amps) 1/3 HP - 120/1

Description - Unit shall be constructed per the manufacturer's standard specifications consisting of a refrigerated cabinet containing two stainless steel shelves with lights, mirror ends, fixed curved insulated front glass display window, see through mirrored rear sliding doors and a stainless steel deck pan. A self-contained refrigeration system with rear air intake and discharge and a built-in condensate evaporator pan. Built in accordance with NSF 7 and UL listed. Provide a thermometer.

Accessories - Provide LED lights and a stainless steel exterior with a number 4 finish.

Item 31
POINT OF SALES SYSTEM
No work in this Section. Units provided by Owner.

Item 32
DROP-IN SOUP WELLS
Quantity - 2
Make - Cook-Tek ISW061*C166
Size - 12-1/2" diameter x 10-1/2" deep
Power - 7.5 amp - 120/60/1 - NEMA 5-15P cord and plug
Description - The drop-in soup well shall be all standard construction per the manufacturer's details with an aluminum housing, high impact polycarbonate top and stainless steel top ring. Unit features automatic pan detection, four standard temperature settings (150, 160, 175, 190° Fahrenheit), independent re-therm settings, integral alarm and boil dry warning. The remote control panel includes an on/off switch, adjustable temperature control, red LED display screen and is supplied with a 7'-0" shielded cord. The power cord is 6'-0" in length.
Accessories - Provide a brain marie insert model BM11T and BM7ADT.

Item 33
VERTICAL BREATH GUARD
Make - Versa-Gard VP24.3*C166
~~Size - Approximately 72" long x 26" high~~
Size - 8'-6" long x 26" high
Description - Breath guard shall be all standard construction with three front uprights and one rear with brushed stainless steel finish, tempered glass front panels and 18" return panel on the right end. Glass shall have beveled and polished exposed edges. Unit shall be built in accordance with NSF/ANSI 2 - 2008. Mount to counter top from below using concealed mount style hardware option 4.2.

Item 34
SERVERY COUNTER
Make - Fabricate per General Construction this Section by Allstate, Eagle, or Custom Metals of Mass.
Size - 12'-3" x 36" x 34" high

Power -
One - 20 amps - 120/60/1 to apron mounted GFI outlet at the right end
Three - 20 amps - 120/60/1 to body mounted GFI outlets

Construction - 14 gauge stainless steel top over angle frame with all edges turned down 2" and corners welded. Provide raw openings for the soup wells item 32.

Mount on eight 2" square 16 gauge stainless steel tubular legs with Component Hardware A15-0851 adjustable feet. Reinforce between all front and end legs with 2" square stainless steel tubing welded in place 6-1/4" clear above floor.

Undershelves shall be fabricated of 16 gauge stainless steel with reinforcing and sound deadening as specified for open base table undershelves. Front face shall be turned down 1-1/2" and in 1/2" at 45°. Rear and ends shall be turned up 1-1/2" and corners welded. Weld to legs at a point 10" above floor. Shelf shall be mounted on the inside face of legs, not cut-out at each leg. Leave 2" clearance between the shelf edge and the counter front and end panels for passing of services by Related Trades.

Front and exposed ends of counter shall be provided with a 3/4" plywood substrate for mounting the spectrum panels. The spectrum panel manufacturer and finish color shall be as selected by the Architect. The substrate shall be secured to counter legs and crossrails with welded stainless steel clips and stainless steel wood screws. Do NOT secure THROUGH the legs or crossrails. Provide a continuous 14 gauge support-protector strip at the lower edge of all finish panels, extending 1/16" past front face.

Apron shall be provided per elevations, fabricated of 18 gauge stainless steel, and shall be used for the mounting of switches, outlets, and controls. Apron shall include a formed reinforced bottom edge and shall be set in 1" from leg face.

Item 35
Spare number

Item 36
MILLWORK COUNTER
No work in this Section. Units provided by General Contractor.

Item 37
INSTANT COFFEE BREWER
No work in this Section. Units provided by Vendor.

Item 38
UNDER COUNTER REFRIGERATOR
Make - Perlick HD24RS
Size - 23-7/8" x 18" x 32" high
Power - 2.3amps - 120/1 (NEMA 5-15)
Description - Unit shall be all standard construction per the manufacturer's details with stainless steel front, top, sides and complete interior; a self closing door and 2" foam in place insulation. A 1/6 horsepower hermetic compressor unit using R-134a capillary tube type refrigeration to maintain a temperature range between 33°-39° F degrees. Includes two coated wire shelves and a condensate evaporator pan.

Item 39
WATER AND ICE DISPENSER WITH FILTER
Make - Follett 15 Series 15CI100A-IW-CF-ST-00
Size - 14-3/4" x 23-1/2" x 22-1/2" high
Power - 5 amps - 120/60/1 - cord and plug
Capacity - 125 pounds daily production with 15 pounds of storage
Description - Ice maker and water dispenser shall be all standard construction with stainless steel body with black accent trim, a removable drain pan, polyurethane insulated bin with 15 lbs storage capacity. Energy star rated air-cooled icemaker with R134A system shall produce approximately 125 lbs. of Chewblet ice per day.
Accessories - Provide three replacement filter cartridges.

Item 40
Spare number

Item 41
BAR TOP, DIE WALL AND SHELVES
No work in this Section. Units provided by General Contractor.

Item 42

UNDER COUNTER ICE MAKER

Make - Scotsman CU50*C166 or equal by Manitowoc

Size - 15" x 22-1/2" x 34-1/4" high

Capacity - 65 pounds per day at 70/70 with built-in 26 pound storage bin

Power - 15 amp circuit - 120/60/1 - cord and plug

Description - Icemaker shall be standard construction with air cooled refrigeration system with front air grille, stainless steel cabinet exterior, and tilt-out insulated bin. Machine shall be automatic with bin level thermostat, and produce individual cubes on a stainless steel open cell evaporator. Provide unit with standard two year parts and labor warranty.

Item 42A

WATER FILTER

Make - 3M ICE120-S

Size - 4" diameter x 17" verify clearance below to remove cartridge

Description - Unit shall be all standard construction and consist of a head assembly with integral mounting bracket, quarter-turn cartridge release mechanism, "valve-in-head" automatic shut-off upon removal of cartridge, pressure gauge, and filter cartridge with internal pre-filter membrane designed for ice makers. Cartridge shall be capable of removal to .5 micron or larger particles, remove chlorine and off tastes and odors, inhibit scale build-up, service flow rate of up to 1.5 gallons per minute, and meet requirements of NSF Standards 42 and 53 and be so listed.

Accessories - Provide three spare filter cartridges

Item 43

UNDER COUNTER REFRIGERATOR

Make - Perlick BBS336*C166

Size - 36" x 24-3/4" x 34-9/16" high

Power - 3.2 amps - 120/60/1

Capacity - 7.4 cubic feet

Description - Refrigerator shall be all standard construction with stainless steel front, top, sides, door and interior liner, right hand mounted thermostatically controlled, air cooled self contained refrigeration system with automatic defrost, a digital thermometer, a stainless steel door with polished hardware. Provide door with a white vinyl coated shelf and LED lights. Mount on the floor and coordinate with adjacent Millwork.

Accessories - Provide door lock, five year compressor and one year part and labor warranty.

Item 44

UNDER COUNTER GLASS WASHER WITH INTERNAL BOOSTER HEATER

Make - Perlick PKHT*C166

Size - 24" x 27-1/2" x 33" high plus 6" legs

Power - 50 amp service - 208/60/1

Capacity - Thirty 20" x 20" glass racks per hour

Description - Glasswasher shall be all standard construction, stainless steel throughout, complete with front, top and side panels, 6" high adjustable legs, wash and rinse tanks, 11-1/4" interior height and raised wash chamber, pumped recirculated wash and rinse sprays with spray boxes, front mounted digital LED controls, thermostatically controlled tank heat, low water cut-off, wash and rinse thermometers,

Accessories - Omit the legs and mount on skids.

Item 45

SOAP DISPENSER

No work in this Section. Units provided by Vendor.

Item 46
HAND SINK
No work in this Section. Units provided by General Contractor.

Item 47
COUNTER-TOP AND CABINET BASE
No work in this Section. Units provided by General Contractor.

PART 3 - EXECUTION

3.01 SANITATION REQUIREMENTS

- A. Equipment specified herein shall be fabricated to conform to the "Food Service Equipment Standards" of the National Sanitation Foundation prepared by the Committee on Food Service Standards, and published by the National Sanitation Foundation, Ann Arbor, Michigan. Any differences of opinion on sanitation shall be referred to the State Department of Health for a ruling.
- B. Equipment shall be installed in accordance with the manufacturer's instructions and the best practices of the food service industry, with careful attention to eliminating all cracks, crevices and concealed spaces in wet areas that would be difficult to clean or keep free of vermin and soil.

3.02 EXAMINATION AND ACCEPTANCE

- A. Determine whether the General Contractor will furnish and provide temporary power and light, openings and storage space to permit scheduled delivery of equipment. Verify water pressure and provide necessary reducing valves.
- B. Examine space in which specified work is to be installed to assure that conditions are satisfactory for the installation of specified work. Report in writing to the Architect, any deficiency in the work of other contractors affecting specified work. Commencement of specified work shall be construed as acceptance of space conditions.
- C. Obtain and verify all measurements and conditions on the job, and assume responsibility in respect to same.
- D. Inspect flooring and raised concrete bases, wall finishes, painting, ceiling installation and all related work for readiness to commence installation of foodservice equipment. Verify the existence of required mechanical and electrical rough-ins.

3.03 CLEANING UP

- A. Debris and surplus materials resulting from installation work shall be removed promptly as work progresses, to a location indicated by the General Contractor.
- B. Following completion, and before final acceptance by the Owner, clean finished surfaces in accordance with the manufacturer's instructions, and leave specified work free of imperfections.

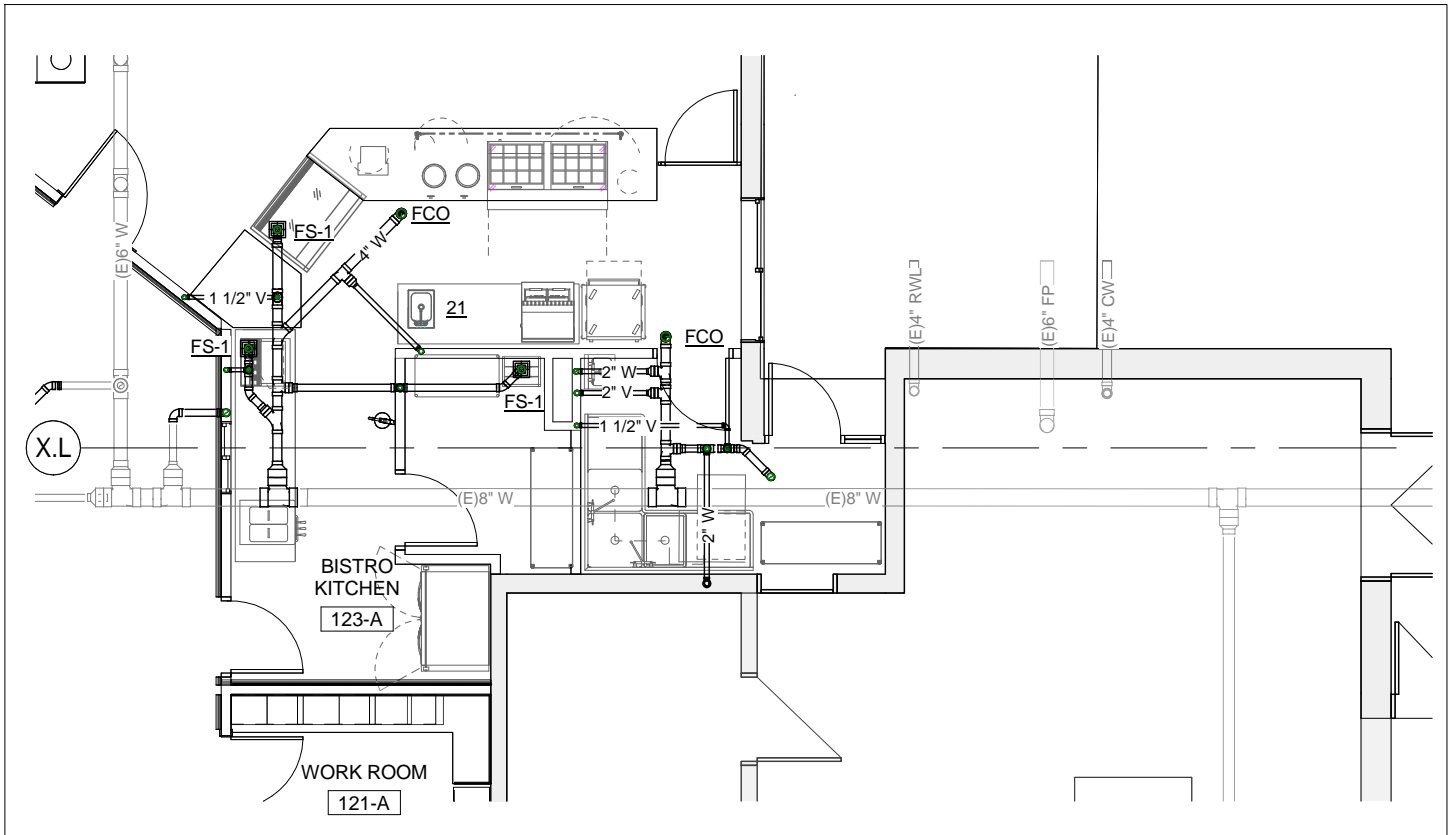
3.04 DEMONSTRATION AND OPERATING INSTRUCTIONS

- A. Before final acceptance, and by appointment with the Owner and his representatives, completely demonstrate with power, the correct operation of each new item of operating equipment.
- B. Prior to the demonstration, turn on all mechanical and electrical foodservice equipment. Test for leaks, poor connections, and inadequate or faulty performance and correct if necessary. Adjust for proper operation. Thermostatically controlled equipment and equipment with automatic features shall be operated for a sufficient length of time with proper testing equipment to prove controls are functioning as intended. Recalibrate thermostats if necessary.
- C. Provide Architect or Consultant with a loose leaf bound manual of operating data and maintenance instructions containing complete description, wiring diagrams, operating data, maintenance requirements and other information pertaining to the proper operation and upkeep of the various items of electrical or mechanical equipment. Include names, addresses and telephone numbers of authorized service agencies for all items. Arrange all material in alphabetical order by Manufacturer. Book shall be turned over to Owner after review and approval.
- D. Submit guarantees and warranties to the Architect in the above specified manual with all warranty cards completed and becoming effective at the time the equipment was satisfactorily demonstrated.

3.05 PROTECTION OF WORK

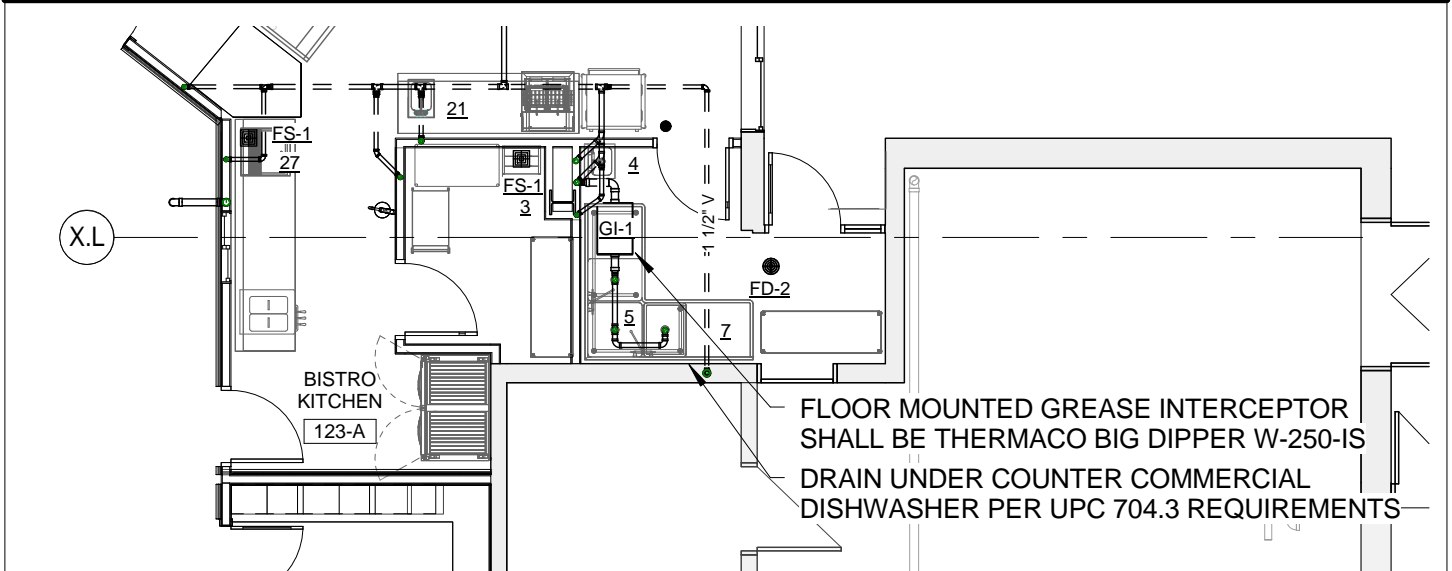
- A. Protect specified work from damage during transportation to the project site, storage at the site, during installation, and after completion until acceptance by the Owner.
- B. Protect adjacent work under other contracts during installation until completion of specified work. After completion, the contractor for other work shall be responsible for the protection of his work until acceptance by the Owner.
- C. Damaged work as determined by the Architect, shall be repaired or replaced as determined by and to the satisfaction of the Architect.

END OF SECTION



1 UNDERGROUND DRAINAGE - LEVEL 1 - MAIN STREET

1/8" = 1'-0"

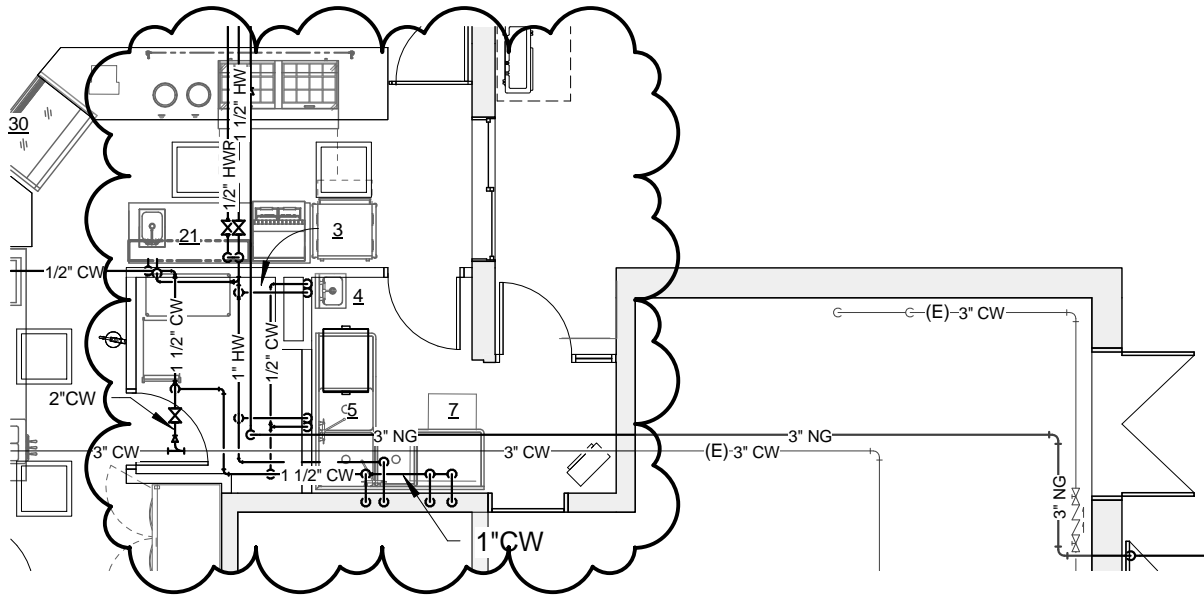


2 DRAINAGE - LEVEL 1 - MAIN STREET

1/8" = 1'-0"

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REVISED BISTRO PLAN
 PROJECT: The Park Danforth
 PR NO: 14018 DATE: 12/22/15
 SCALE: AS NOTED
SKP-05



1

SUPPLY - LEVEL 1 - MAIN STREET

1/8" = 1'-0"

FIXTURES BELOW PROVIDED BY OTHERS, ROUGH LINS BY PLUMBING CONTRACTOR						
P-7	SALON SHAMPOO SINK	1/2"	1/2"	1-1/2"	1-1/2"	PROVIDE HAIR INTERCEPTOR UNDER COUNTER
3	SODA SYSTEM	1/2"	---	1-1/2"	2"	FLOOR SINK INDIRECT WASTE
4	HAND SINK	1/2"	1/2"	1-1/2"	1-1/2"	
5	THREE COMPARTMENT SINK	(2)3/4"	(2)3/4"	1-1/2"	(3)2"	WITH AUTOMATIC GREASE INTERCEPTOR GI-1
7	COMMERCIAL DISHWASHER	(2)3/4"	(2)3/4"	1-1/2"	2"	HARD PIPE PER UPC 704.3
21	WORK COUNTER WITH SINK	1/2"	1/2"	1-1/2"	1-1/2"	
27	DROP IN SODA AND ICE DISPENSER	1/2"	---	1-1/2"	2"	(2) 3/4" INDIRECT WASTE TO FLOOR SINK
30	REFRIGERATED DISPLAY CASE	---	---	1-1/2"	2"	1" INDIRECT WASTE TO FLOOR SINK
39	WATER AND ICE DISPENSER WITH FILTER	1/4"	---	---	---	
42	UNDER COUNTER ICE MAKER & WATER FILTER	3/8"	---	1-1/2"	2"	3/8" INDIRECT WASTE TO FLOOR SINK
44	UNDER COUNTER GLASS WASHER	---	1/2"	---	---	1" INDIRECT WASTE TO FLOOR SINK

2

REVISED PLUMBING FIXTURE SCHEDULE

NTS

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REVISED BISTRO PLAN

PROJECT: The Park Danforth

PR NO: 14018

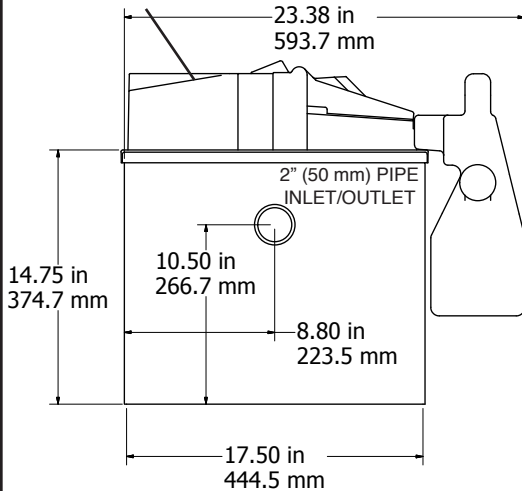
DATE: 12/23/15

SCALE: AS NOTED

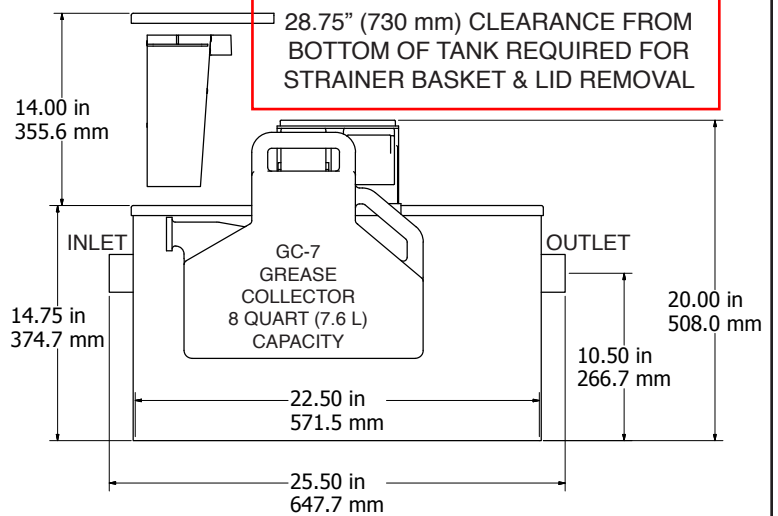
SKP-06

W-250-IS Specifications

MOTOR/DIGITAL CONTROL ENCLOSURE



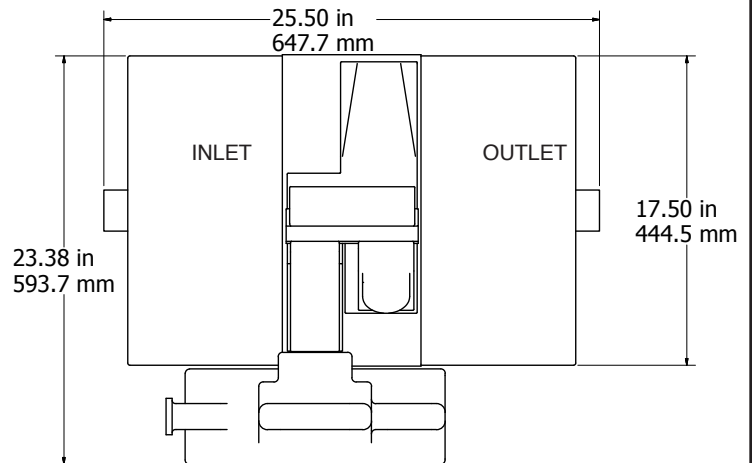
END VIEW



SIDE VIEW

FEATURES:

- Fully automatic self cleaning cycle. Removes collected grease & oils from tank without any operator assistance. Comes complete with Digital Control and Grease Collector.
- Constructed of corrosion resistant materials suitable for installation in virtually any location. Attractive sanitary Stainless Steel exterior.
- Integrated Motor/Grease Outlet/Heater/Lid enables a fast, do-it-yourself unit operation reversal.
- Compact footprint.
- Two (2) No-Hub Connectors provided.



TOP VIEW

TECHNICAL DATA

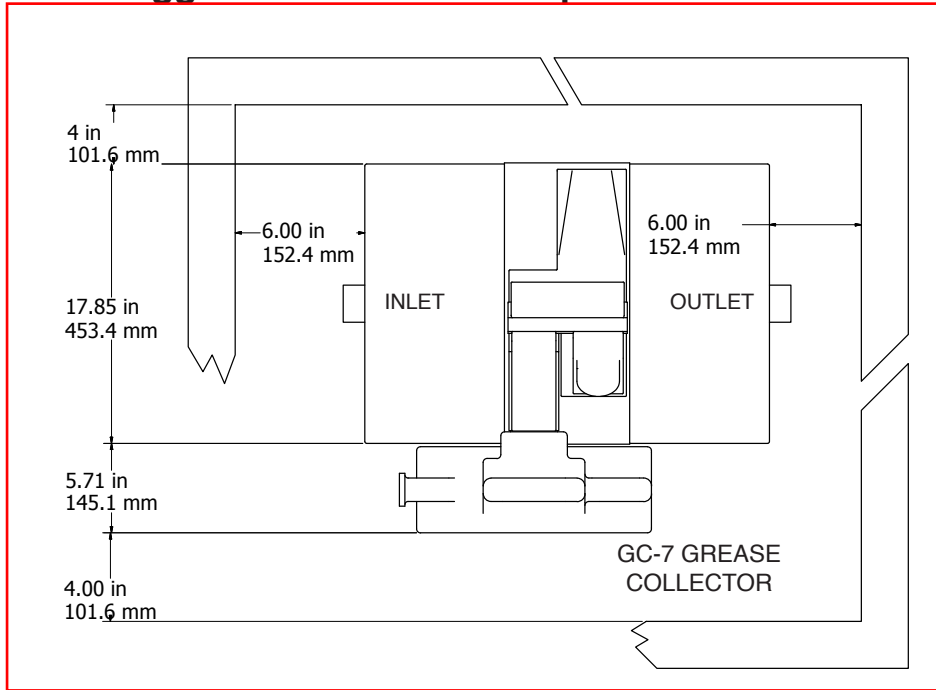
Materials: _____	Exterior: 304 Stainless Steel, Bright Finish
	Interior: Rotationally Molded Polyethylene
Electrical: _____	115 VAC, 50/60 Hz, 520 Watts (4.5 Amps)*
Maximum Inlet Flow Rate: _____	25 GPM (1.6 l/s)
Number of Skimming Wheels: _____	1
Skimming Rate: _____	20 Pounds (9.08 Kg) Per Hour
Grease Retention Capacity: _____	50+ Pounds (22.7+ Kg)
Internal Solids Strainer Capacity: _____	1.85 Gallons (7 L)

*For Additional Electrical Configurations, see Electrical Variations section on page 2.



INSTALLATION INFORMATION

Suggested Minimum Footprint Dimensions



Requirements

Allow a minimum of 14" (356 mm) clearance from top of tank for removal of unit lid.

READ instruction manual included with system before doing anything.

Install unit allowing for the minimum clearances shown.

Make sure the height above the Internal Strainer Access Cover is enough to remove the strainer.

Make piping connections with rubber "No Hub" connectors (provided).

Keep outlet piping as straight as possible. Use only "sweep" connections.

Install vent on outlet piping.

Fill the tank with water before energizing the power to the motor and heater.

Set Programmable Digital Control for proper operating times.

Do Not Install "P" trap on outlet connection of tank. (Note: the unit already has an internal gas trap).

Do Not Reduce pipe size on outlet piping

Job Specification:

Grease and oils separator(s) shall be Thermaco **Big Dipper** automatic grease/oil recovery system(s) as manufactured by Thermaco, Inc., Asheboro, North Carolina as noted on plans.

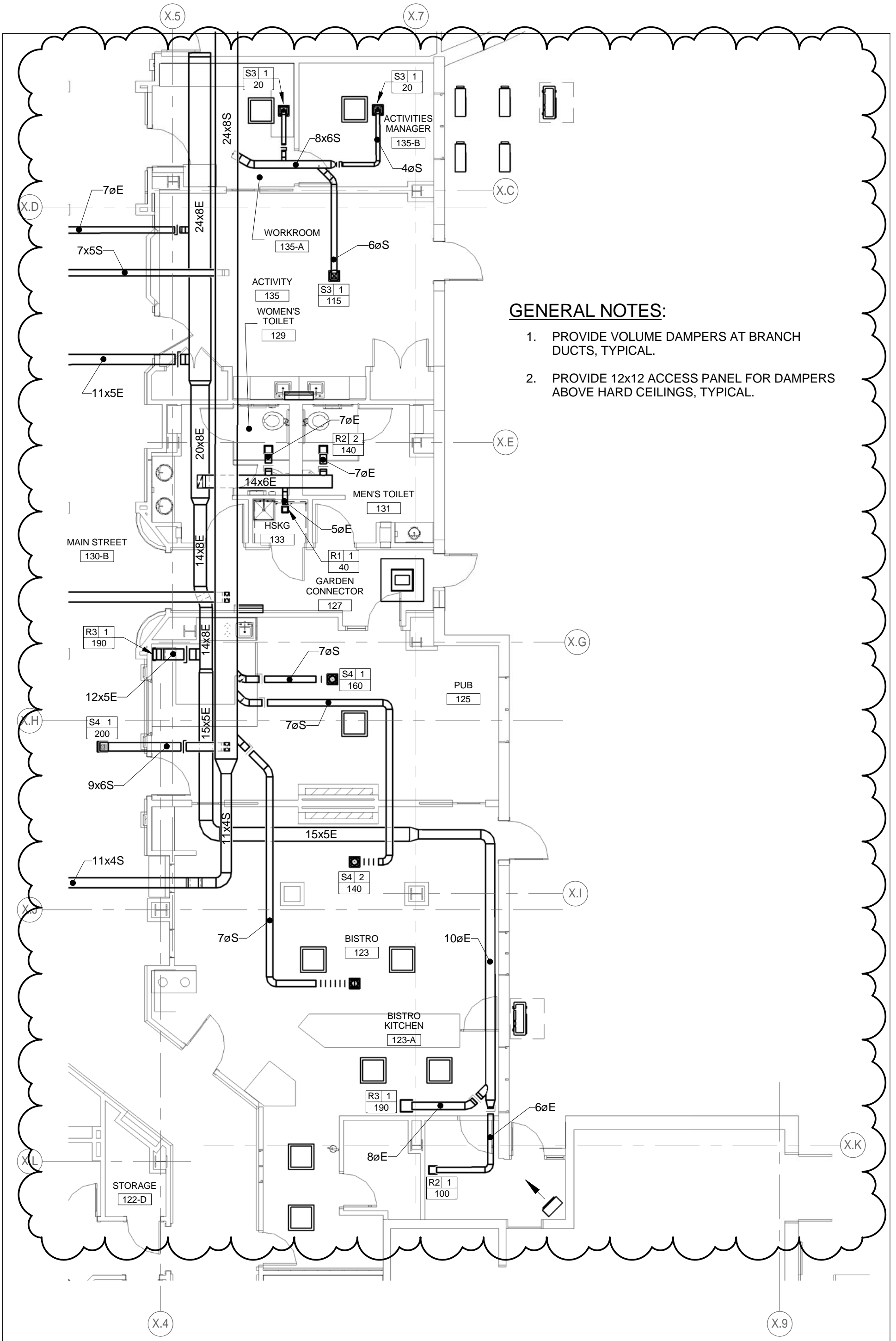
NOTE: Drawing for reference only. Equipment must be installed in compliance with all applicable laws, regulations and codes, including plumbing codes. Installation should be performed by a qualified plumber.

Separator Specifications:

Furnish and install ___ Thermaco **Big Dipper** Model No. W-250-IS, bright finish type 304 stainless steel exterior, rotationally molded polyethylene interior automatic self-cleaning grease and oil recovery separator(s) for floor mounted or partially recessed installation, rated at 25 gallons per minute (1.6 l/s) peak flow, 50 pounds (22.7 Kg) of grease capacity and including as an integral part of the unit, 1 rotating gear hydrophobic wheel assembly for automatic grease/oil removal, an integral flow control device, self-regulating enclosed electric immersion heater, a vessel vent, an integral gas trap, a digital control for programmable operation, a field reversible motor location, a field reversible grease/oil sump outlet, quick release stainless steel lid clamps, a gasketed and fully removable 304 stainless steel lid, a lift-out strainer basket access, an internal stainless steel strainer basket for collection of coarse solids, and a separate grease and oils collection container. Electric assembly shall be tested to comply with pertinent sections of the Standards for Safety ANSI/UL 73 and/or ANSI/UL 1004. Electric motor equipped with overload protection. Two (2) no-hub connectors for plumbing connection provided.

Electrical Variations:

W-250-IS: 115V 50/60Hz, 520 Watts (4.5 Amps)
W-250-IS-E: 230V 50/60Hz, 520 Watts (2.3 Amps)



GENERAL NOTES:

1. PROVIDE VOLUME DAMPERS AT BRANCH DUCTS, TYPICAL.
2. PROVIDE 12x12 ACCESS PANEL FOR DAMPERS ABOVE HARD CEILINGS, TYPICAL.

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REVISED BISTRO HVAC - A1 - SHEET MH1.1A

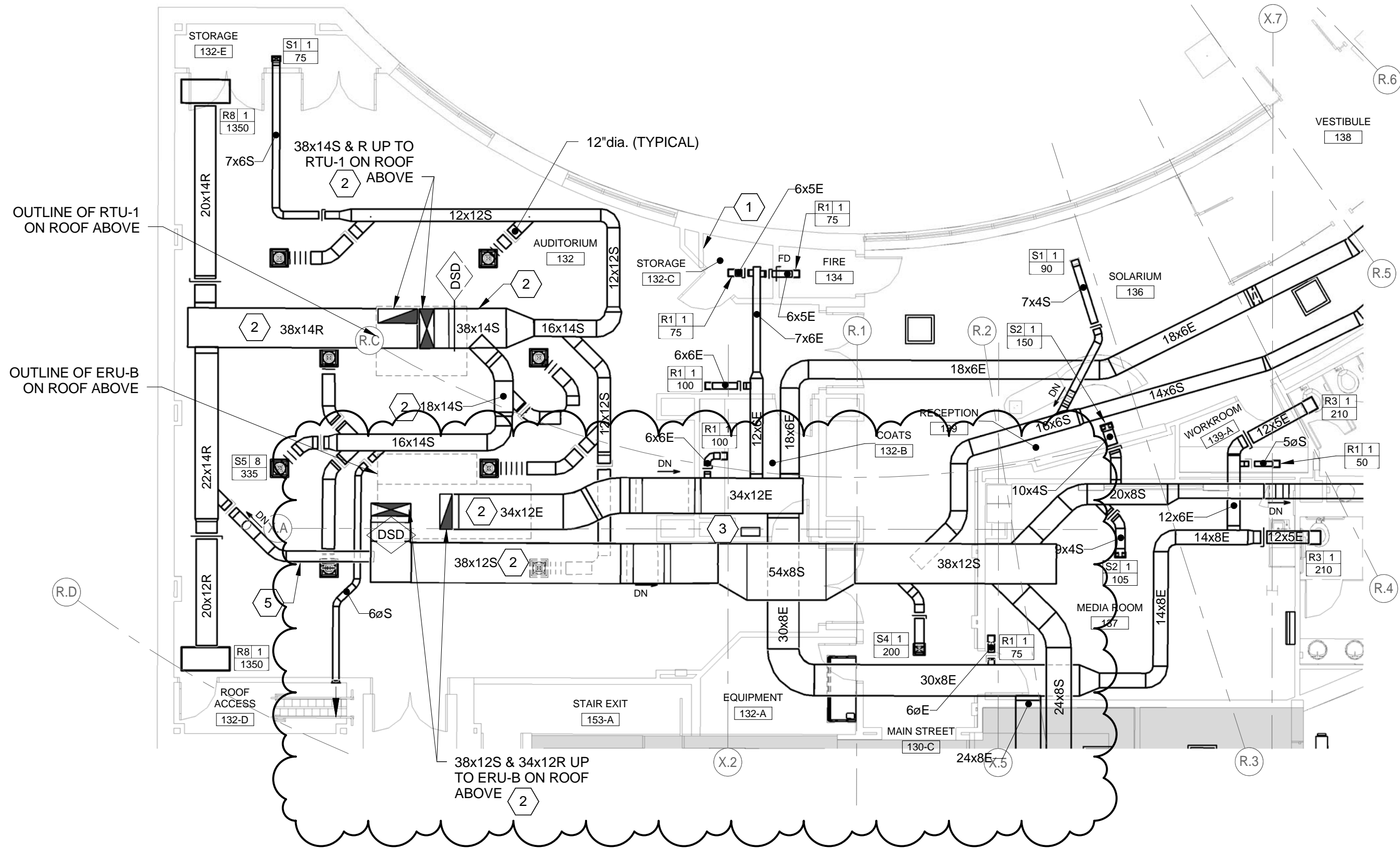
PROJECT: The Park Danforth - 777 Stevens Avenue, Portland, ME, 04103

PR NO: 13-059-00

DATE: 12/23/15

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

SKM-07



OUTLINE OF RTU-1 ON ROOF ABOVE

OUTLINE OF ERU-B ON ROOF ABOVE

REVISED ERU-B DUCTWORK - A1 - SHEET MH1.1B

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PROJECT: The Park Danforth - 777 Stevens Avenue, Portland, ME, 04103

PR NO: 13-059-00

DATE: 12/23/15

SKM-08

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

MULTI - SPLIT A/C UNIT SCHEDULE

SIZE	W-07	W-09	W-12	W-15	C-09	C-12	C-15
COOLING BTUH	7,000	9,000	11,500	15,000	9,000	11,500	15,000
HEATING BTUH	7,000	9,000	11,500	13,420	9,000	11,500	13,420
REFRIGERANT	R410A	R410A	R410A	R410A	R410A	R410A	R410A
DAIKIN MODEL NO.	CTXS07LVJU	CTXS09HVJU	CTXS12HVJU	FTXS15LVJU	FFQ09LVJU	FFQ12LVJU	FFQ15LVJU
ARRANGEMENT	WALL MOUNT	WALL MOUNT	WALL MOUNT	WALL MOUNT	CEILING CASSETTE	CEILING CASSETTE	CEILING CASSETTE
DIMENSIONS - H X W X D	11-5/8 x 31-1/2 x 8-7/16	11-7/16 x 31-5/16 x 9-3/8	11-7/16 x 31-5/16 x 9-3/8	13 x 45-11/16 x 16-7/8	11 1/4 x 22 5/8 x 22 5/8		
WEIGHT, LBS.	29	29	31	44	39		
CFM HIGH	350	388	388	568	318		
CFM LOW	145	283	283	360	230		
SOUND dBA - HIGH CFM	38	38	38	38	35		
ELECTRICAL	208-1-60	208-1-60	208-1-60	208-1-60	208-1-60	208-1-60	208-1-60
ELECTRICAL, WATTS	21	45	45	45			
COND. DRAIN SIZE	5/8"	11/16"	11/16"	11/16"			
LIQUID LINE SIZE	1/4"	1/4"	1/4"	1/4"			
GAS LINE SIZE	3/8"	3/8"	3/8"	3/8"			
OUTDOOR COND. UNIT:							
DAIKIN MODEL NO.	DAI2MXS18NMVJU	DAI3MXS24NMVJU	DAI4MXS36NMVJU	RMX48LVJU			
MINIMUM HSPF	10.0	10.0	10.0	11.3			
MCA	11.1	17.8	18.0	27.0			
MOP	20	20	20	30			
SOUND dBA - HIGH			52	52			
DIMENSIONS L X W X H		35-7/16 X 15 X 30-5/16	35-7/16 X 15 X 30-5/16	35-7/16 X 15 X 52-15/16			
WEIGHT, LBS.	144	196	196	283			
LIQUID LINE SIZE	1/4", 1/4"	1/4", 1/4", 1/4"	1/4", 1/4", 1/4", 1/4"				
HOT GAS LINE SIZE	3/8", 3/8"	3/8", 1/2", 5/8"	3/8", 1/2", 5/8", 5/8"				
NOTES:							
1. POWER TO CU'S BY DIV 26. WIRING BETWEEN AC AND CU PROVIDED BY DIV 23.							

REVISED MULTI-SPLIT A/C UNIT SCHEDULE ~ A1 - SHEET MH6.0

PROJECT: The Park Danforth - 777 Stevens Avenue, Portland, ME. 04103

PR NO: 13-059-00 DATE: 23 December, 2015

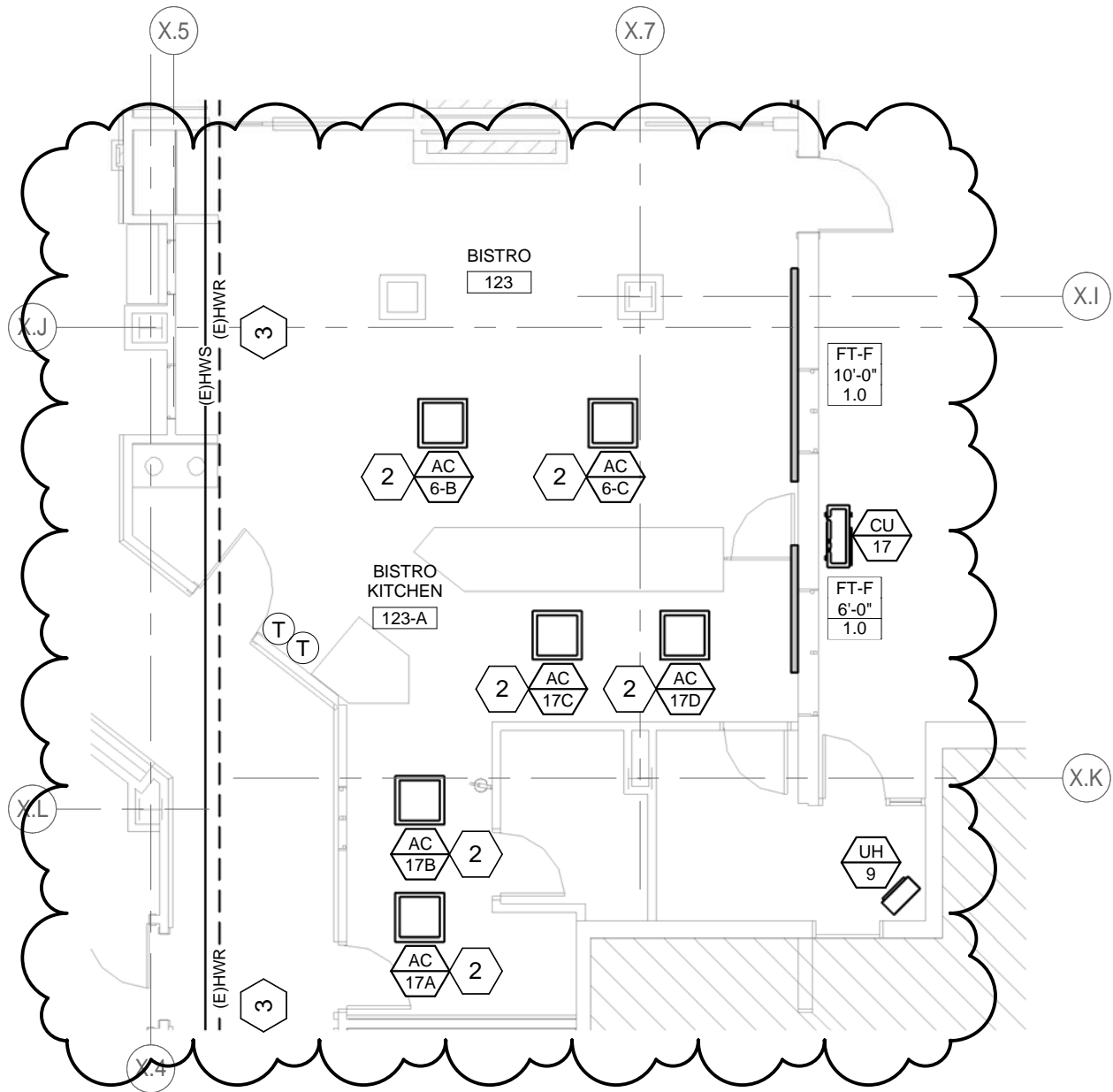
SCALE: NONE

SKM-09

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MULTI - SPLIT A/C UNIT - LOCATIONS AND SIZES					
SYSTEM	INDOOR UNIT #1	INDOOR UNIT #2	INDOOR UNIT #3	INDOOR UNIT #4	CONDENSING UNIT
CU-1 - SEE SINGLE SPLIT SCHEDULE					
CU-2 - SEE SINGLE SPLIT SCHEDULE					
CU-3	BEAUTY	SHARED CONSULT	-----	-----	GRADE
UNIT TAG	AC-3A	AC-3B	-----	-----	CU-3
SIZE	C-09	W-07	-----	-----	DAI2MXS18NMVJU
TYPE	CASSETTE	WALL	-----	-----	
CU-4	WELLNESS	WELLNESS	CONSULT	-----	GRADE
UNIT TAG	AC-4A	AC-4B	AC-4C	-----	CU-4
SIZE	C-15	C-15	C-09	-----	DAI3MXS24NMVJU
TYPE	CASSETTE	CASSETTE	CASSETTE	-----	
CU-5	STORE	OFFICE 2	OFFICE 3	OFFICE 1	GRADE
UNIT TAG	AC-5A	AC-5B	AC-5C	AC-5D	CU-5
SIZE	C-12	C-09	C-09	C-09	DAI4MXS36NMVJU
TYPE	CASSETTE	CASSETTE	CASSETTE	CASSETTE	
CU-6	PUB	BISTRO	BISTRO	-----	GRADE
UNIT TAG	AC-6A	AC-6B	AC-6C	-----	CU-6
SIZE	C-15	C-12	C-12	-----	DAI4MXS36NMVJU
TYPE	CASSETTE	CASSETTE	CASSETTE	-----	
CU-7	WORKROOM	ACTIVITY MGR.	ACTIVITY	GARDEN CONN.	GRADE
UNIT TAG	AC-7A	AC-7B	AC-7C	AC-7D	CU-7
SIZE	C-09	C-09	W-15	W-09	DAI4MXS36NMVJU
TYPE	CASSETTE	CASSETTE	WALL	WALL	
CU-8	MTG. SUITE	MTG. COORD	MTG. CONF.	DIRECTOR	GRADE
UNIT TAG	AC-8A	AC-8B	AC-8C	AC-8D	CU-8
SIZE	W-09	W-09	W-09	W-09	DAI4MXS36NMVJU
TYPE	WALL	WALL	WALL	WALL	
CU-9	SOLARIUM	SOLARIUM	VESTIBULE AREA	FARM PORCH	GRADE
UNIT TAG	AC-9A	AC-9B	AC-9C	AC-9D	CU-9
SIZE	C-15	C-15	W-12	W-12	DAI4MXS36NMVJU
TYPE	CASSETTE	CASSETTE	WALL	WALL	
CU-10	APT 2ND-CENTER	APT 3RD-CENTER	APT 4TH-CENTER	APT 5TH-CENTER	ROOF
UNIT TAG	AC-10A	AC-10B	AC-10C	AC-10D	CU-10
SIZE	W-12	W-12	W-12	W-12	DAI4MXS36NMVJU
TYPE	WALL	WALL	WALL	WALL	
CU-11	LOBBY 1010	BUS. - MAIL 1016	LOBBY 1010	-----	GARAGE
UNIT TAG	AC-11A	AC-11B	AC-11A	-----	CU-11
SIZE	C-12	C-09	C-12	-----	DAI4MXS36NMVJU
TYPE	CASSETTE	CASSETTE	CASSETTE	-----	
CU-12	GROUP RM 2004	GROUP RM 4004	COMM. RM. 5004	-----	ROOF
UNIT TAG	AC-12A	AC-12B	AC-12C	-----	CU-12
SIZE	C-12	C-12	C-15	-----	DAI4MXS36NMVJU
TYPE	CASSETTE	CASSETTE	CASSETTE	-----	
CU-13	BOARD RM	HR	STAFF BREAK	-----	GRADE
UNIT TAG	AC-13A	AC-13B	AC-13C	-----	CU-13
SIZE	W-15	W-09	W-12	-----	DAI3MXS24NMVJU
TYPE	WALL	WALL	WALL	-----	
CU-14	COO	FACIL. DIR.	DIR. FINANCE	CFO	GARAGE
UNIT TAG	AC-14A	AC-14B	AC-14C	AC-14D	CU-14
SIZE	W-09	C-09	C-09	C-09	DAI4MXS36NMVJU
TYPE	WALL	CASSETTE	CASSETTE	CASSETTE	
CU-15	EXEC ASSIST.	CEO	OPEN OFFICE	MAIL-COPY	GARAGE
UNIT TAG	AC-15A	AC-15B	AC-15C	AC-15D	CU-15
SIZE	C-09	C-12	C-09	C-09	DAI4MXS36NMVJU
TYPE	CASSETTE	CASSETTE	CASSETTE	CASSETTE	
CU-16	FILE	ACC. ASSIST	COFFEE	CORR.	GARAGE
UNIT TAG	AC-16A	AC-16B	AC-16C	AC-16D	CU-16
SIZE	C-09	W-07	W-07	W-09	DAI4MXS36NMVJU
TYPE	CASSETTE	WALL	WALL	WALL	
CU-17	BISTRO KITCHEN	BISTRO KITCHEN	BISTRO KITCHEN	BISTRO KITCHEN	GRADE
UNIT TAG	AC-17A	AC-17B	AC-17C	AC-17D	CU-17
SIZE	C-12	C-12	C-12	C-12	RMX48LVJU
TYPE	CASSETTE	CASSETTE	CASSETTE	CASSETTE	



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REVISED BISTRO PIPING PLAN - A1 - SHEET MP1.1A

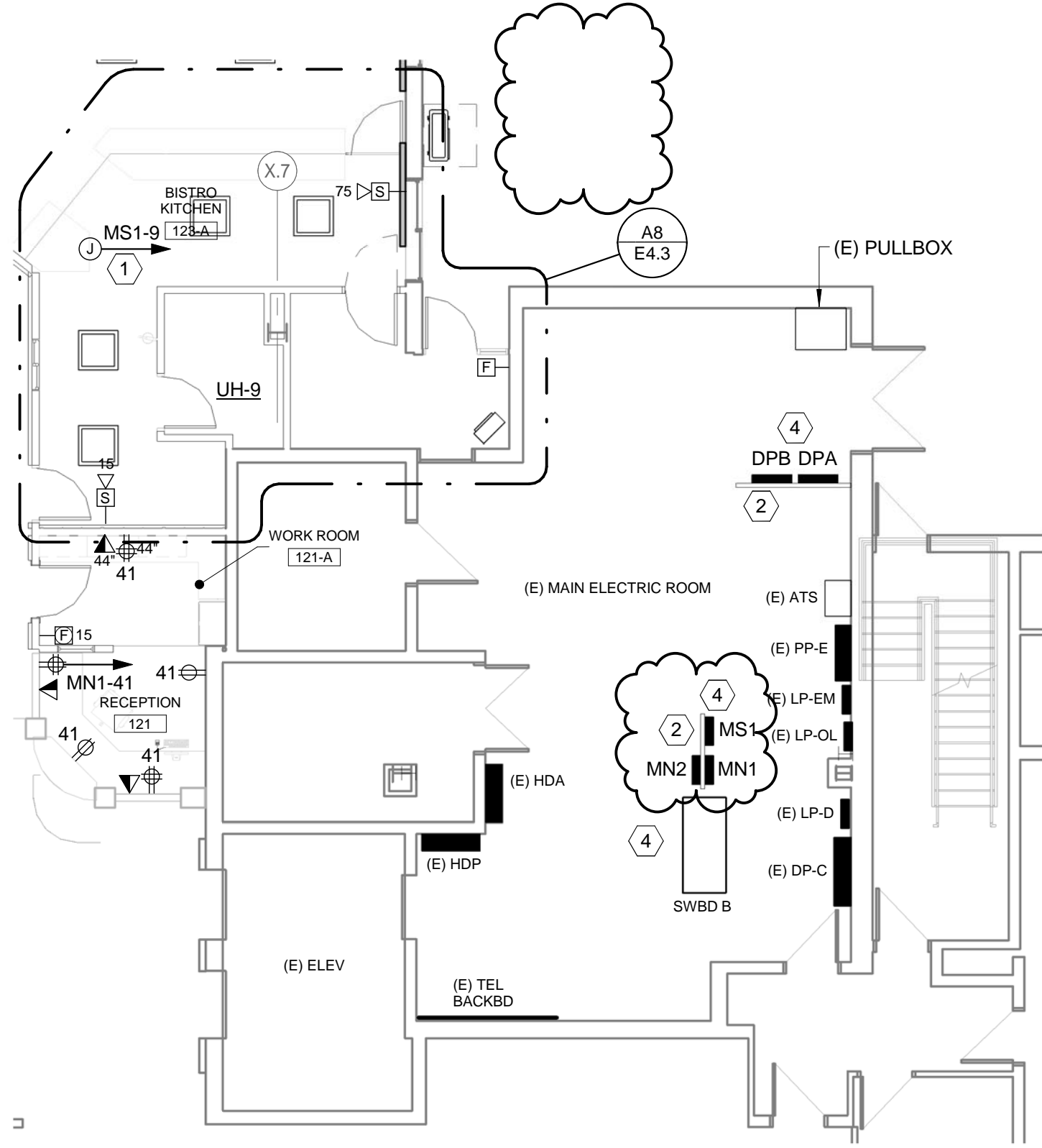
PROJECT: The Park Danforth - 777 Stevens Avenue, Portland, ME, 04103

PR NO: 13-059-00

DATE: 12/23/15

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

SKM-11



REVISIONS TO ELECTRIC ROOM - SHEET EP1.1A

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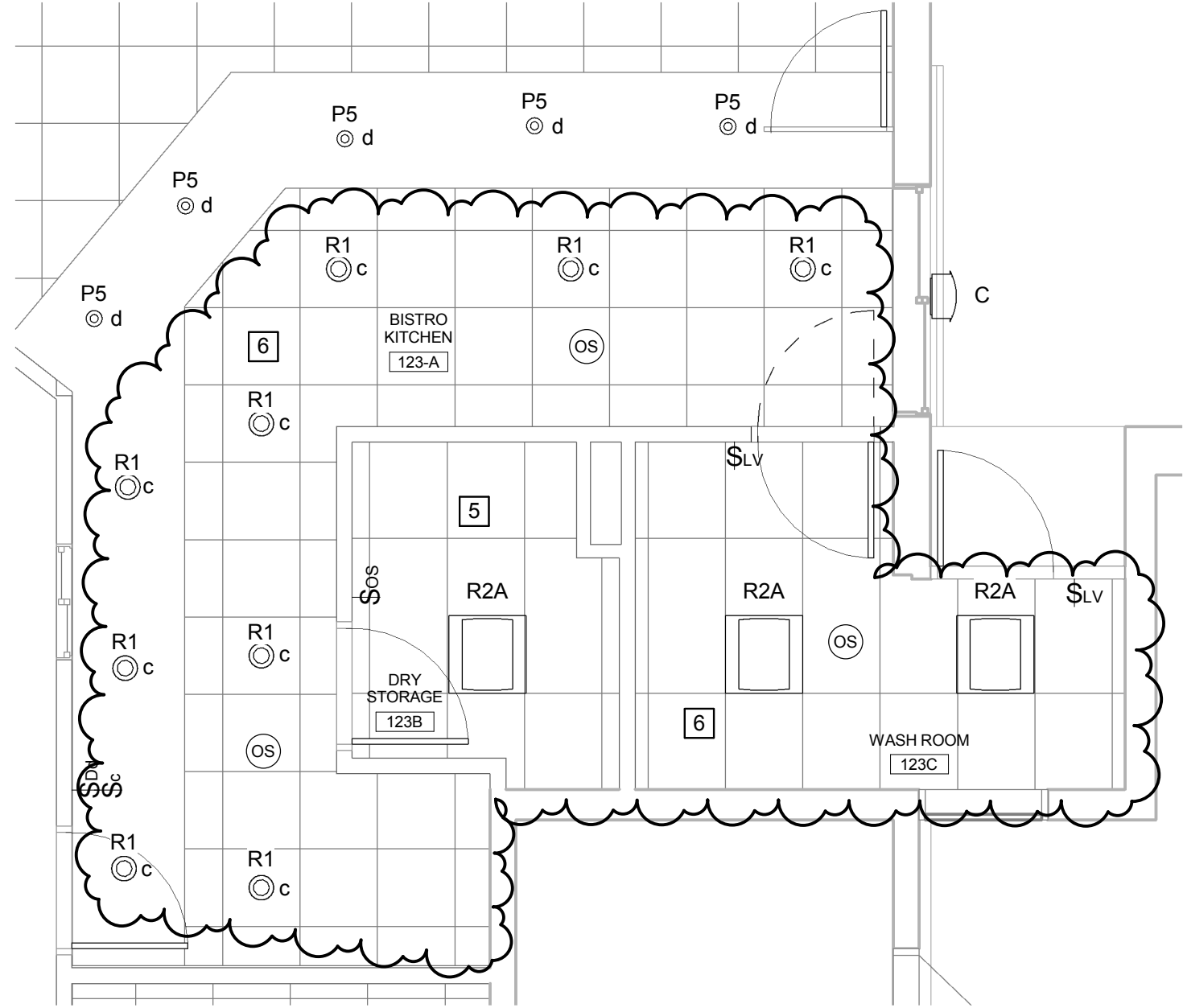
PROJECT: The Park Danforth

PR NO: 13-059-00

DATE: 12/23/15

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

SKE-17



1 BISTRO LIGHTING PLAN
 1/4" = 1'-0"

REVISED BISTRO LIGHTING PLAN - SHEET EL1.1A

PROJECT: The Park Danforth

PR NO: 13-059-00

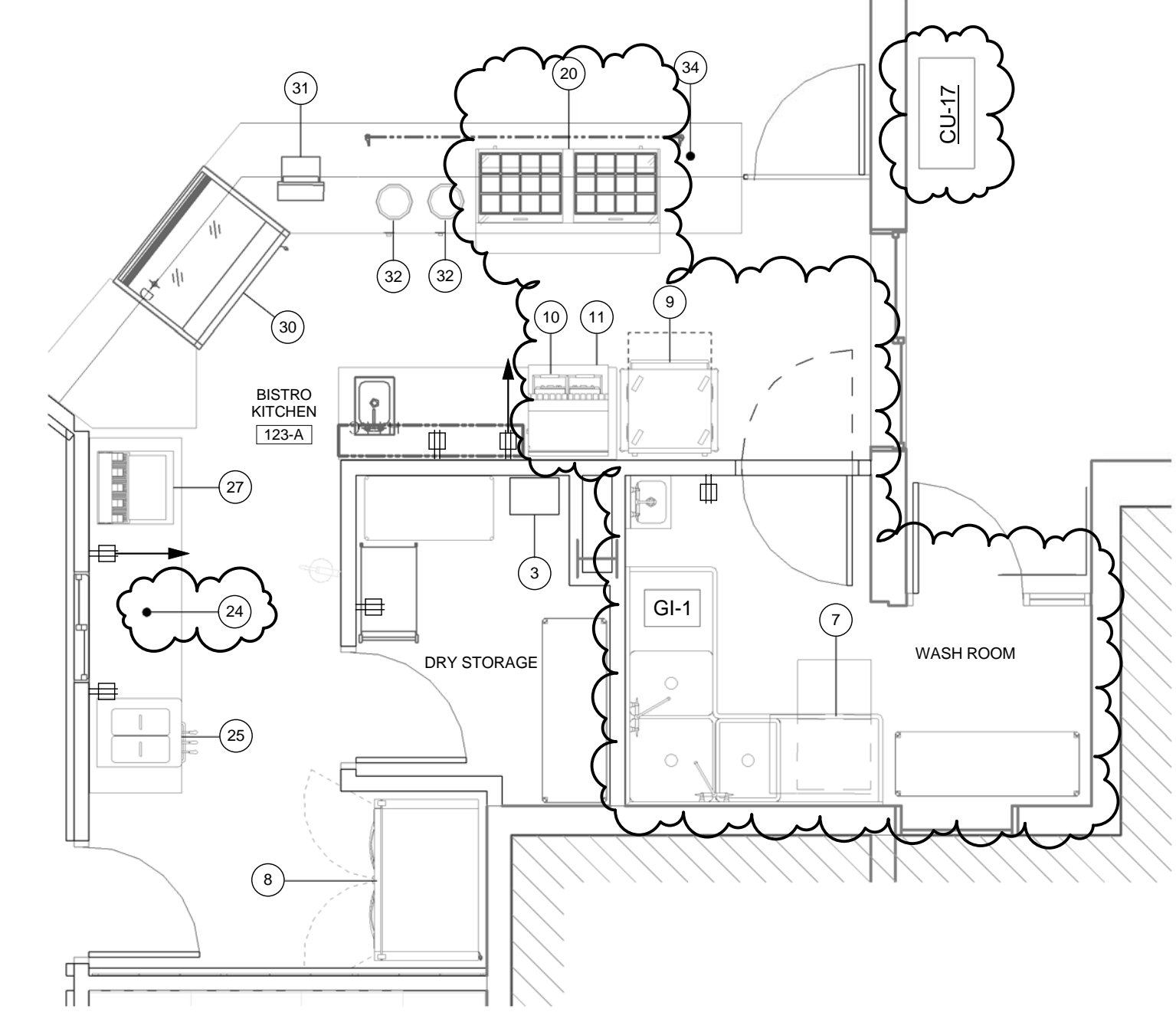
DATE: 12/22/15

SCALE: 1/4" = 1'-0"

SKE-18

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1 BISTRO KITCHEN PLAN
1/4" = 1'-0"

REVISED BISTRO POWER AND SYSTEMS PLAN - A8/E4.3

PROJECT: The Park Danforth

PR NO: 13-059-00

DATE: 12/22/15

SCALE: 1/4" = 1'-0"

SKE-19

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ELECTRICAL SCHEDULE OF BISTRO AND BAR EQUIPMENT

TAG	DESCRIPTION	VOLTS	PH	LOAD	RECEPT OR J-BOX	PANEL	WIRING IN CONDUIT (2#12,1#12G,UNO)	NOTES
3	SODA SYSTEM	120	1		NEMA 5-20R	MN1		
7	UNDER COUNTER DISH MACHINE WITH BOOSTER	208/120	1	30.5A	NEMA 14-50R	MN2	3#6, 1#10G - 1"C	
8	REACH IN REFRIGERATOR	120	1	14.0A	NEMA 5-20R	MN1		
9	TURBOCHEF OVEN	208	1	46A	NEMA 6-50R	MN2	2#6, 1#10G - 1"C	
10	PANINI GRILL	208	1	4KW	L6-30R	MN2	2#10, 1#10G - 1"C	
11	PANINI PRESS VENTLESS HOOD	120	1	5.5A	NEMA 5-20R	MN2		
13	SPARE NUMBER							
20	SANDWICH PREP REFRIGERATOR	120	1	6.6A	NEMA 5-20R	MN1		
21	WORK COUNTER WITH SINK	120	1		NEMA 5-20R GFI	MN1		
24	WORK COUNTER	120	1		NEMA 5-20R GFI	MN1		
25	SOFT-SERVE ICE CREAM DISPENSER	208	1	12A	NEMA 6-15R	MN1		
27	SODA AND ICE DISPENSER	120	1		NEMA 5-20R	MN1		
30	REFRIGERATED DISPLAY CASE	120	1	9A	NEMA 5-20R	MN1		
31	POS	120	1		NEMA 5-20R	MN1		3
32	SOUP WELLS (2)	120	1	7.5A	(2)NEMA 5-20R	MN1		
34	SERVER COUNTER	120	1		NEMA 5-20R GFI	MN1		
37	INSTANT COFFEE BREWER	120	1		NEMA 5-20R	MN1		
38	UNDERCOUNTER REFRIGERATOR	120	1	2.3A	NEMA 5-20R	MN1		
39	WATER AND ICE DISPENSER	120	1	5A	NEMA 5-20R	MN1		
42	UNDERCOUNTER ICE MAKER	120	1		NEMA 5-20R	MN1		
43	UNDERCOUNTER REFRIGERATOR	120	1	3.2A	NEMA 5-20R	MN1		
44	UNDERCOUNTER GLASS WASHER WITH BOOSTER HEATER	208	1		J-BOX	MN1	2#6,1#10G-1"C	
NOTES:								
1	WIRE AND CONNECT TO FACP AND POWER SHUTDOWN							
2	PROVIDE CORD AND PLUG							
3	PROVIDE DATA OUTLET							

REVISED BISTRO EQUIPMENT SCHEDULE - SHEET E4.3

LAVALLEE BRENSINGER ARCHITECTS
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 92 Montvale Ave., Suite 2150, Stoneham, MA 02180
 NH: 603.622.5450 MA: 781.462.7283 www.LBPA.com

PROJECT: The Park Danforth

PR NO: 13-059-00

DATE: 12/22/15

SCALE: 1/2" = 1'-0"

SKE-20

PANEL SCHEDULE ~ MN2

VOLTAGE: 208/120V				MLO: 225			AIC: 22KA
3-PHASE, 4-WIRE				MCB:			
CIRCUIT BREAKER				CIRCUIT LOAD (KVA) CONNECTED			BRANCH CIRCUIT DESCRIPTION
CKT NO	BRKR SIZE	NO OF POLES	PH	A	B	C	
1	50	2	A	3.66			UC DISH MACHINE - TAG 7
3			B		3.66		
5	50	2	C			5.52	TURBOCHEF OVEN - TAG 9
7			A	5.52			
9	30	2	B		2.00		PANINI GRILL - TAG 10
11			C			2.00	
13	20	1	A	0.78			PANINI VENTLESS HOOD - TAG 11
15	20	1	B		0.00		SPARE
17	20	1	C			0.00	SPARE
19	20	1	A	0.00			SPARE
21	20	1	B		0.00		SPARE
23	20	1	C			0.00	SPARE
25	20	1	A	0.00			SPARE
27	20	1	B		0.00		SPARE
29	20	1	C			0.00	SPARE
31	20	1	A	0.00			SPARE
33	20	1	B		0.00		SPARE
35	20	1	C			0.00	SPARE
37	20	1	A	0.00			SPARE
39	20	1	B		0.00		SPARE
41	20	1	C			0.00	SPARE
SUBTOTAL				9.96	5.66	7.52	
2	20	1	A	0.00			SPARE
4	20	1	B		0.00		SPARE
6	20	1	C			0.00	SPARE
8	20	1	A	0.00			SPARE
10	20	1	B		0.00		SPARE
12	20	1	C			0.00	SPARE
14	20	1	A	0.00			SPARE
16	20	1	B		0.00		SPARE
18	20	1	C			0.00	SPARE
20	20	1	A	0.00			SPARE
22	20	1	B		0.00		SPARE
24	20	1	C			0.00	SPARE
26	20	1	A	0.00			SPARE
28	20	1	B		0.00		SPARE
30	20	1	C			0.00	SPARE
32	20	1	A	0.00			SPARE
34	20	1	B		0.00		SPARE
36	20	1	C			0.00	SPARE
38	20	1	A	0.00			SPARE
40	20	1	B		0.00		SPARE
42	20	1	C			0.00	SPARE
SUBTOTAL				0.00	0.00	0.00	

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PANEL SCHEDULE MN2

PROJECT: The Park Danforth

PR NO: 13-059-00

DATE: 12/23/15

SCALE: 12" = 1'-0"

SKE-21

PANEL SCHEDULE ~ MN1

CIRCUIT BREAKER				CIRCUIT LOAD (KVA) CONNECTED			BRANCH CIRCUIT DESCRIPTION
CKT NO	BRKR SIZE	NO OF POLES	PH	A	B	C	
1	20	2	A	1.20			CU-3, AC-3A, AC-3B
3			B		1.20		
5	20	2	C			1.90	CU-4, AC-4A, AC-4B, AC-4C
7			A	1.90			
9	20	2	B		1.90		CU-5, AC-5A, AC-5B, AC-5C, AC-5D
11			C			1.90	
13	20	3	A	0.00			SPARE
15			B		0.00		
17			C			0.00	
19	15	3	A	0.00			SPARE
21			B		0.00		
23			C			0.00	
25	20	1	A	1.80			REC: 128 DRYER
27	20	1	B		1.80		REC: 128 DRYER
29	20	1	C			0.18	REC: 128 COUNTER
31	20	1	A	0.18			REC: 128 COUNTER
33	20	1	B		1.26		REC: 128, 128A, 130B
35	20	1	C			1.08	REC: 126A, 124
37	20	1	A	1.26			REC: 124, 130B, 123, 122C
39	20	1	B		1.00		REC: 124 COOLER
41	20	1	C			1.44	REC: 121, 121A
43	20	1	A	0.50			SODA SYSTEM- TAG 3
45	20	1	B		1.39		REACH-IN REF TAG 8
47	20	1	C			0.54	GREASE INTERCEPTOR TAG GI-1
49	20 SHUNT	1	A	0.00			SPARE
51	20 SHUNT	1	B		0.00		SPARE
53	20 SHUNT	1	C			0.00	SPARE
55	20	1	A	0.79			SANDWICH PREP REFRIG- TAG 20
57	20	1	B		0.60		WORK COUNT REC- TAG 21,24,34
59	20	1	C			0.30	POS - TAG 31
61	20	2	A	1.44			ICE CREAM DISP- TAG 25
63			B		1.44		
65	20	1	C			0.00	SPARE
67	20	1	A	0.00			SPARE
69	20	1	B		0.00		SPARE
71	20	1	C			0.00	SPARE
SUBTOTAL				9.07	10.59	7.34	

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REVISIONS TO PANEL MN1 - PART 1

PROJECT: The Park Danforth

PR NO: 13-059-00

DATE: 12/23/15

SCALE: 12" = 1'-0"

SKE-22A

2	20	2	A	1.90			CU-6,AC-6A,AC-6B,AC-6C
4			B		1.90		
6	20	2	C			1.90	CU-7,AC-7A,AC-7B,AC-7C,AC-7D
8			A	1.90			
10	15	2	B		0.90		CU-2,AC-2 (RM 149)
12			C			0.90	
14	15	2	A	0.90			CU-2,AC-2 (RM 137)
16			B		0.90		
18	20	1	C			1.44	REC: 135A, 135B
20	20	1	A	1.08			REC: 135, 129, 131
22	20	1	B		1.26		REC: 135, 135B
24	20	1	C			1.26	REC: 133, 127, 125
26	20	1	A	1.44			REC: 123, 125, EXT
28	20	1	B		0.18		REC: 126
30	20	1	C			0.18	REC: 126
32	20	1	A	0.18			REC: 126 FLOOR
34	20	1	B		0.18		REC: 126 FLOOR
36	20	1	C			1.08	REC: 126, 130B, 126A
38	20	1	A	1.26			REC: 122C, 122B
40	20	1	B		1.26		REC: 122A, 122B
42	20	1	C			1.08	REC: 122, 122A, 122D, 130A
44	20	1	A	0.50			SODA DISP- TAG 27
46	20	1	B		1.19		REF DISPLAY CASE- TAG 30
48	20	1	C			0.90	SOUP WELLS- TAG 32
50	20	1	A	0.90			SOUP WELLS- TAG 32
52	20	1	B		1.00		INST COFFEE BREWER- TAG 37
54	20	1	C			0.28	UC REF- TAG 38
56	20	1	A	0.60			WATER&ICE DISP- TAG 39
58	20	1	B		0.60		UC ICE MAKER- TAG 42
60	20	1	C			0.42	UC REF- TAG 43
62	50	2	A	4.50			UC GLASS WASH- TAG 44
64			B		4.50		
66	20	1	C			0.00	SPARE
68	20	1	A	0.00			SPARE
70	20	1	B		0.00		SPARE
72	20	1	C			0.00	SPARE
SUBTOTAL				15.16	13.87	9.44	

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REVISIONS TO PANEL MN1 - PART 2

PROJECT: The Park Danforth

PR NO: 13-059-00

DATE: 12/23/15

SCALE: 12" = 1'-0"

SKE-22B

ELECTRICAL SCHEDULE OF MECHANICAL EQUIPMENT

TAG	DESCRIPTION	VOLTS	PH	LOAD	MCA	MOPD	DISCONNECT SWITCH					STARTER (NEMA)			PANEL	WIRING IN CONDUIT	NOTES
							FRAME	POLES	FUSE	NEMA ENCL	FBD	SIZE/VFD	FBD	CBD			
CU-17 / AC-17A, AC-17B, AC-17C, AC-17D	MULT-SPLIT A/C UNIT	208	1		27	30A	30	2	30	3R	26				MN1	(2)10+(1)#10G, 3/4"C	3
GI-1	GREASE INTERCEPTOR	120	1	4.5 A			20	1	NF	4X	26				MN1	(2)12+(1)#12G, 3/4"C	
EF-K	BISTRO HOOD	208	3	1 HP		15A					FWE	VFD	23	23	MN1	(3)12+(1)#12G, 3/4"C	
MUA-1	BISTRO HOOD MAKE UP AIR UNIT	208	3		15.7	20A					FWE	FWE		23	MN1	(3)12+(1)#12G, 3/4"C	
	NOTES:														ABBREVIATIONS:		
1	LEAD/LAG													FWE	FURNISHED WITH EQUIPMENT		
2	DUCT SMOKE DETECTORS FURNISHED BY DIVISION 26, INSTALLED & WIRED TO CONTROLS BY DIVISION 23, WIRED TO FIRE ALARM BY DIVISION 26.													NF	NOT FUSED		
3	POWER TO CU BY DIVISION 26, WIRING BETWEEN AC(S) AND CU PROVIDED BY DIVISION 23													SWBD	SWITCHBOARD		
4	WIRE AND CONNECT MOTORIZED DAMPER AT EXHAUST FAN. CONNECT DAMPER TO SAME BRANCH CIRCUIT THAT SUPPLIES FAN.													FBD	FURNISHED BY DIVISION		
5	UNIT IS CONSISTS OF MULTIPLE MOTORS FACTORY WIRED FOR SINGLE-POINT POWER CONNECTION.													CBD	CONTROL WIRING BY DIVISION		
6	CORD AND PLUG FURNISHED WITH EQUIPMENT																
7	REFER TO PLANS FOR LOCATIONS AND QUANTITY																

**** ONLY EQUIPMENT WITH CHANGES ARE SHOWN ON THIS PARTIAL SCHEDULE ****

REVISIONS TO ELECTRICAL SCHEDULE OF MECHANICAL EQUIPMENT - SHEET E6.1

PROJECT: The Park Danforth

PR NO: 13-059-00

SCALE: 12" = 1'-0"

DATE: 12/23/15

SKE-23

LAVALLEE | BRENSINGER ARCHITECTS

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