

SECTION 08334 - OVERHEAD COILING GRILLES

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 overhead coiling security and pharmacy grilles.

1.3 NATIONAL ACCOUNT

- A. CVS/Pharmacy has entered into a national account agreement with QMI Roll Shutter Supply for furnishing the security grilles and pharmacy grille specified in this section. Complete installation shall be by the Contractor. For pricing quotations, placing orders, and further information, call QMI Roll Shutter Supply at (800) 446-2500.

1.4 DEFINITIONS

- A. Operation Cycle: One complete cycle of a grille begins with the grille in the closed position. The grille is then moved to the open position and back to the closed position.

1.5 PERFORMANCE REQUIREMENTS

- A. Operation-Cycle Requirements: Design overhead coiling grille components and operator to operate for not less than 20,000 cycles.

1.6 QUALITY ASSURANCE

- A. Installer Qualifications: Engage an experienced installer who is an authorized representative of the overhead coiling grille manufacturer for both installation and maintenance of units required for this Project.
- B. Source Limitations: Obtain overhead coiling grilles through source specified.

PART 2 - PRODUCTS

2.1 GRILLE CURTAIN MATERIALS AND CONSTRUCTION

- A. Provide as standard with the manufacturer for the Owner for the overhead coiling grilles specified.

2.2 HOODS AND ACCESSORIES

- A. Provide as standard with the manufacturer for the Owner for the overhead coiling grilles specified.

2.3 COUNTERBALANCING MECHANISM

- A. General: Counterbalance each grille by means of adjustable-tension steel helical torsion spring, mounted around a steel shaft and contained in a spring barrel connected to the curtain. Use grease-sealed bearings or self-lubricating graphite bearings for rotating members.
- B. Counterbalance Barrel: Fabricate spring barrel of hot-formed, structural-quality, welded or seamless carbon-steel pipe, of sufficient diameter and wall thickness to support rolled-up curtain without distortion of curtain and to limit barrel deflection to not more than 0.03 in./ft. of span under full load.
- C. Provide spring balance of one or more oil-tempered, heat-treated steel helical torsion springs. Size springs to counterbalance weight of each curtain, with uniform adjustment accessible from outside barrel. Provide cast-steel barrel plugs to secure ends of springs to barrel and shaft.
- D. Fabricate torsion rod for counterbalance shaft of case-hardened steel, sized to hold fixed spring ends and carry torsional load.
- E. Brackets: Provide mounting brackets of manufacturer's standard design, either cast-iron or cold-rolled steel plate.

2.4 FINISHES, GENERAL

- A. General: Comply with NAAMM's "Metal Finishes Manual for Architectural and Metal Products" for recommendations for applying and designating finishes.
- B. Appearance of Finished Work: Variations in appearance of abutting or adjacent pieces are acceptable if they are within one-half of the range of approved Samples. Noticeable variations in the same piece are not acceptable. Variations in appearance of other components are acceptable if they are within the range of approved Samples and are assembled or installed to minimize contrast.

2.5 ALUMINUM FINISH

- A. Finish designations prefixed by AA conform to the system established by the Aluminum Association for designating aluminum finishes.
- B. Manufacturer's standard mill finish.
- C. Class II, Clear Anodic Finish: AA-M12C22A31 (Mechanical Finish: nonspecular as fabricated; Chemical Finish: etched, medium matte; Anodic Coating: Architectural Class II, clear coating 0.010 mm or thicker) complying with AAMA 607.1.
 - 1. Color: White.

2.6 MANUAL GRILLE OPERATORS

- A. Crank-Hoist Operator: Provide crank-hoist operator consisting of crank and crank gearbox, steel crank drive shaft, and gear-reduction unit. Size gears to require no more than 35-lbf effort to turn crank. Fabricate gearbox to completely enclose operating mechanism and be oil tight. Provide manufacturer's standard crank-locking device.
 - 1. Provide manufacturer's standard removable operating arm for each crank-gear unit.

2.7 ELECTRIC GRILLE OPERATORS

- A. General: Provide electric grille operator assembly of size and capacity recommended and provided by grille manufacturer as standard for the Owner for the overhead coiling grilles specified. Comply with NFPA 70.

PART 3 - EXECUTION

3.1 INSTALLATION

- A. General: Install grilles and operating equipment complete with necessary hardware, according to Shop Drawings, manufacturer's written instructions, and as specified.

3.2 ADJUSTING

- A. Lubricate bearings and sliding parts; adjust grilles to operate easily, free from warp, twist, or distortion and fitting tight for entire perimeter.

3.3 DEMONSTRATION

- A. Startup Services: Engage a factory-authorized service representative to perform startup services and to train Owner's maintenance personnel as specified below.
1. Test and adjust controls and safeties. Replace damaged and malfunctioning controls and equipment.
 2. Train Owner's maintenance personnel on procedures and schedules related to startup and shutdown, troubleshooting, servicing, preventive maintenance, and procedures for testing and resetting release devices.
 3. Review data in the maintenance manuals. Refer to Division 1.
 4. Schedule training with Owner with at least seven (7) days' advance notice.

END OF SECTION 08334