	ADDENDUM
Public Building (Commission of Chicago Richard J. Daley Center 50 West Washington Street, Room 200 Chicago, Illinois 60602 (312) 744-3090 pbcchicago.com
ADDENDUM NO.:	02
PROJECT NAME:	South Loop Elementary School New Construction Project
PROJECT NO.:	05035
CONTRACT NO.:	C1578
DATE OF ISSUE:	June 30, 2017

NOTICE OF CHANGES, MODIFICATIONS, OR CLARIFICATIONS TO CONTRACT DOCUMENTS

The following changes, modifications, or clarifications are hereby incorporated and made an integral part of the Contract Documents. Unless clearly expressed otherwise by this Addendum, all terms and conditions defined in the original Contract Documents shall continue in full force and effect and shall have the same meaning in this Addendum. Issued Addenda represent responses/clarifications to various inquiries. Contractors shall be responsible for including all associated labor/material costs in its bid. Drawings/specifications corresponding to inquiry responses will be issued with the Issue for Construction Documents, upon issuance of building permit.

ITEM NO. 1: CHANGE TO KEY DATES

None.

ITEM NO. 2: REVISIONS TO BOOK 1 – PBC INSTRUCTIONS TO BIDDERS

Change 1. On Page 7 of 103 of Book 1 – PBC Instructions to Bidders, REMOVE Section II. I in its entirety and REPLACE WITH the following:

I. Prevailing Wage Rates

- Not less than the prevailing rate of wages as determined by the Illinois Department of Labor shall be paid to all laborers, workers and mechanics performing work under this contract. Prevailing wage rates in effect at the time of issuance of these Contract Documents are attached to Book 1 as Exhibit 1. One resource for determining the current prevailing wage rate is the Internet site <u>https://www.illinois.gov/idol</u> maintained by the State of Illinois Department of Labor.
- **Change 2. REMOVE** Exhibit 1 Cook County Prevailing Wage for July 2015 in its entirety and **REPLACE WITH** Exhibit 1 Cook County Prevailing Wage Rates – Effective June 5, 2017 in this Addendum #2.

ITEM NO. 3: REVISIONS TO BOOK 2 – PBC STANDARD TERMS AND CONDITIONS

None.

ITEM NO. 4: REVISIONS TO BOOK 3 – TECHNICAL SPECIFICATIONS

Change 1 Book 3 – Volume 1 – Section 11 14 00 FOOD SERVICE EQUIPMENT dated 06.02.2017. DELETE section in its entirety and REPLACE WITH Section 11 14 00 FOOD SERVICE EQUIPMENT dated 06.27.2017.

Change 2 Book 3 – Volume 2 – Section 23 09 20 BUILDING AUTOMATION SYSTEM dated 06.02.2017: ADD the following text to the end of subsection -1.4A:

4. Automatic Building Control, Inc. 1580 N. Northwest Highway Park Ridge, IL 60068 Contact: Mark Bevil (847)-296-4000 Vendor # 22627

- Environmental Systems, Inc. W223 N603 Saratoga Drive Waukesha, WI 53186 Contact: Paul Oswald (262) 544-8860 Vendor #95503
- Change 3 Book 3 Volume 2 Section 23 09 20 BUILDING AUTOMATION SYSTEM dated 06.02.2017: DELETE subsection -1.8A(3).
- **Change 4 Book 3 Volume 2** Section 23 31 13 METAL DUCTS dated 06.02.2017: **DELETE** the following text from the lead paragraph of subsection -1.4C: "and BIM model".

ITEM NO. 5: REVISIONS TO DRAWINGS

Civil

Change 5 Dwg. 6/C5.3: REVISE trench width dimension (from 1'-0") to 4". REVISE dimension in trench note (from 1') to 4". REVISE dimension in trench grate note (from 1') to 4".

Architectural

- Change 6 Sheet A2.2A: APPEND boxed "NOTE LOBBY 200" note with the following text: "REFER ALSO TO DETAIL 15/A10.2".
- **Change 7** Sheet A2.2A: Ceiling keynote '8' **ADDED** to area of exposed exterior decking between gridlines '1' and '3' and gridlines 'A' and 'E'.
- Change 8 Sheet A2.2A: DELETE note at stage proscenium "PROJECTION SCREEN BY OTHERS".
- Change 9 Dwg. 2/A3.1: REVISE Keynote at lower mesh areas at rooftop play area (from Keynote #38) to Keynote #39.
- Change 10 Dwg. 2/A3.3: REVISE Keynote at lower mesh areas at rooftop play area (from Keynote #38) to Keynote #39.
- Change 11 Dwg. 3/A4.1: ADD note (pointing to open square area behind GYMNASIUM 201 tag): "LED SCOREBOARD- SEE ELEC. DWGS. & SPECIFICATION"
- Change 12 Dwg. 3/A6.5; Planter retaining wall note: REMOVE text "(COR-TEN TYPE)" from note; REPLACE WITH text "(POWDER COAT FINISH)".
- **Change 13** Dwg. 1/A7.3; **ADD** mesh infill graphic hatch to all stair railings (similar to Stairs #2 & #3 on same drawing sheet).
- Change 14 Dwg. 1/A8.12: DELETE note at stage proscenium "PROJECTION SCREEN BY OTHERS".
- Change 15 Dwg. 1/A8.12: REVISE interior elevation tag in center of gymnasium (from "A8.13") to "A8.14".
- Change 16 Dwg. 1/A8.12: ADD interior elevation tag pointing to east gymnasium wall referencing Dwg. 3/A4.1.

Change 17 Dwg. 1/A8.12: **ADD** interior elevation tag pointing to north gymnasium wall referencing Dwg. 2/A4.1. **Food Service**

- Change 18 Sheet FS-1, Food Service Equipment schedule: DELETE Item #24 Tray Carts.
- Change 19 Sheet FS-1, Food Service Equipment schedule: REVISE provision of Item #36 Wallshelf (from "by CPS") to "by G.C.".
- Change 20 Sheet FS-2, Food Service Equipment schedule: DELETE Item #24 Tray Carts.
- Change 21 Sheet FS-2, Food Service Equipment schedule: **REVISE** provision of Item #36 Wallshelf (from "by CPS") to "by G.C.".
- Change 22 Sheet FS-3, Food Service Equipment schedule: DELETE Item #24 Tray Carts.
- Change 23 Sheet FS-3, Food Service Equipment schedule: REVISE provision of Item #36 Wallshelf (from "by CPS") to "by G.C.".

ITEM NO. 6: REQUESTS FOR INFORMATION

RFI-1.

- Question: In the 111400 section on line 1.4 B.1 it states that all custom-fabricated equipment shall be made by on manufacturer. Items 7, 35,36 are provided By CPS the only custom fabrication item we have is item 31. Can you please let us know who the CPS is using for a manufacturer so we can comply with line 1.4B1?
- **Response:** CPS' food service kitchen equipment fabricator/supplier is TriMark-Marlinn; contractor to follow specification and use same for Kitchen Equipment Item #31 (Recycling Counter).

RFI-2. Question: Response:	I see that Plan M5.02 say the condensing unit is on the roof, however I could not find a plan with it showing way story it was on? Refer to mechanical plan M1.5A: condensor CU-1 is located on the main roof just west of AHU-3.
RFI-3. Question: Response:	Please provide the joint filler material type at both the permeable and non-permeable pavers. Joint filler is per manufacturer's requirements (refer to Unit Paving Specification Section 32 14 43). Unilock paver system is the basis of design; manufacturer has recommended the following: Non-Permeable paver system joint filler to be: GatorMaxx from Alliance; Permeable paver system joint filler to be: a. Kafka Granite LLC; b. Alliance Aqua-Roc; or c. SEK Perm Chip.
RFI-4.	
Question:	Could you please confirm if this project will require BIM? I only saw it mentioned in the mechanical specs, but vaguely.
Response:	
RFI-5.	
Question:	I work for ACO Polymer Products, we manufacture and sell trench drain. Plan page C4.0, calls out JR Smith 9870 with 447 SS ADA grate is specified. My concern is the Utility Plan, page C5.3 #6, the trench drain is listed as 12" channel, the JR Smith is a 4" channel. Can you tell which of these is correct?
Response:	Refer to revisions on drawing 6/C5.3 included in this Addendum.
RFI-6.	
Question: Response:	Is there a specific list of approved manufactures provided for the hydraulic elevator? Refer to Specification Section 14 24 27 Hydraulic Elevators, subsections 2.3A through 2.13A for lists of specified manufacturers.
RFI-7.	
Question:	Refer to Sheet S2.3 Detail 4 and Detail 5. The line of excavation shown extends past the property line. Please confirm this is acceptable.
Response:	
RFI-8.	
Question:	Please reference spec section 07 52 00. The above referenced spec section calls for reflective coating over the entire roof surface and flashings per section -3.12A. However, if there cap sheet used meets the requirements of section -1.2D is an additional coating necessary?
Response:	
RFI-9. Question:	Current OSHA regulations do not allow construction within 20 ft. of high power lines. It was confirmed with ComEd that the lines along the east side alley are 12kv. These lines in their present location will impact installation of sheeting, steel, metal studs, masonry, window installation, caulking and the steel mesh play area structure and will also impact future exterior building maintenance. The only practical way to address this issue is to have ComEd relocate the power poles to the other side of the alley. We would like confirmation that the costs for these relocations will be included in the commissioner's contingency allowance or site work allowance.

Response: All costs associated with the protection and relocation of ComEd facilities will be paid by the Commission. As discussed at the sneak peek, pre-bid, and tech review meetings, PBC conducted preliminary utility coordination meetings. Per the preliminary utility coordination meetings, ComEd will extend its overhead utility lines beyond the current location. ComEd anticipates completing the work in Fall 2017. ComEd's proposed engineering documentation will be shared with the awarded Contractor for coordination purposes. Contractor will be responsible for conducting a utility coordination meeting upon contract award.

RFI-10.

- Question: Steel Planter details on sheet L3.1 call for steel material to be 3/8" thick steel plate powder coated, but detail 3 on A6.5 describes the planter material is "cor-ten type" which is unpainted weathering steel. Since there is such a large quantity of this material, please advise which type is to be used for the planter boxes.
- **Response:** Planter wall sheet steel shall be per landscape drawings (3/8" plate; powder coat finish).

RFI-11.

- Question: We were looking to bid the athletic equipment on this project. Is there a bidders list we could use?
- **Response:** The list of eligible bidders can be found on our website. However, please refer to those firms who attended the Mandatory Technical Review Meeting. The Sign-In Sheet for that meeting can be found on our website here: http://www.pbcchicago.com/upload/12949.pdf.

RFI-12.

- Question: Elevations on A3.1 and A3.3 use KN 38 to show areas to receive SS Mesh Fabric infills and KN 39 for Mesh Nylon Netting at the rooftop playground. These callouts contradict the details shown on A6.12. Please clarify which areas are to receive nylon mesh and which areas are to receive SS mesh system.
- **Response:** Details shown on Sheet A6.12 are correct- At rooftop play area enclosure, all areas of mesh infill above parapet line at Elev. +148'-0" shall be nylon netting, all areas below parapet line (not visible on 2/3.1 and 2/3.3) shall be SS mesh fabric infill panels.

RFI-13.

- Question: Stair sections shown on A7.3 appear to show Stairs #2 and #3 with perforated metal infill panels but Stair #1 does not show any. The shared details on A7.4 all show perforated metal infill panels. Please clarify if Stair #1 is to have perforated metal infill panels or not.
- **Response:** All stair railings (including Stair #1) shall have infill per shared revised details on sheet A7.4, of this Addendum.

RFI-14.

- Question: Sheets A2.2A and A8.12 note that the projection screen at the stage area (room 202) is by others, however, there is also a note on A8.12 with detailed information on this projection screen. Please confirm is the projection screen at the stage (room 202) is by others. Unless noted otherwise F.H. Paschen will assume this item is by others and not in the scope of this contract.
- **Response:** Projection screen at stage should be included in bid, per revised notes in A2.2A & A8.12, of this Addendum.

RFI-15.

- Question: Sheet A8.12, Enlarged Gymnasium Plan, calls out elevations on A8.13, but no such sheet exists. There are elevations shown on A8.14, however these do not show half of the elevations in the gymnasium. Please provide the other two (2) elevations for the gymnasium. There is no way to understand the full scope of the wall pads in the gymnasium without these additional elevation views.
- **Response:** West and South Gymnasium Elevations are found on Sheet A8.14. North (stage proscenium) interior gymnasium elevation is shown as part of bldg. section 2/A4.1; east interior gymnasium elevation is shown in bldg. section 3/A4.1.

RFI-16.

 Question:
 There is a specification for LED Scoreboards (Specification No 11 48 00), however there are none shown on the drawings. Please confirm if there is an LED Scoreboard in the scope of this project.

 Response:
 Scoreboard is to be included in scope, and is to be located on east all of Gymnasium (refer to building

section 3/A4.1- scoreboard is shown in same location as "GYMNASIUM 201" tag).

List of Attachments and Drawings:

(Available at BHFX's Online Planroom: https://www.bhfxplanroom.com/)

This Addendum includes the following attached Specifications and/or Documents:

- 1. Exhibit 1 Cook County Prevailing Wage Rates Effective June 5, 2017
- 2. Section 11 14 00 FOOD SERVICE EQUIPMENT, dated 06/27/2017 (Rev. E)

END OF ADDENDUM NO. 02

EXHIBIT 1 - COOK COUNTY PREVAILING WAGE RATES - EFFECTIVE JUNE 5, 2017

This schedule contains the prevailing wage rates required to be paid for work performed on or after Monday, June 5, 2017 on public works projects in this County. Pursuant to 820 ILCS 130/4, public bodies in this County that have active public works projects are responsible for notifying all contractors and subcontractors working on those public works projects of the change (if any) to rates that were previously in effect. The failure of a public body to provide such notice does not relieve contractors or subcontractors of their obligations under the Prevailing Wage Act, including the duty to pay the relevant prevailing wage in effect at the time work subject to the Act is performed.

PREVAILING WAGE												
RATES EFFECTIVE												
JUNE 5, 2017												
				Base	Foreman	M-F						
TradeTitle	Region	Туре	Class	Wage	Wage	OT	OSA	OSH	H/W	Pension	Vacation	Training
ASBESTOS ABT-GEN	All	All		40.40	40.95	1.5	1.5	2.0	14.23	11.57	0.00	0.50
ASBESTOS ABT-MEC	All	BLD		37.46	39.96	1.5	1.5	2.0	11.62	11.06	0.00	0.72
BOILERMAKER	All	BLD		47.07	51.30	2.0	2.0	2.0	6.97	18.13	0.00	0.40
BRICK MASON	All	BLD		44.88	48.84	1.5	1.5	2.0	10.25	15.30	0.00	0.85
CARPENTER	All	All		45.35	47.35	1.5	1.5	2.0	11.79	17.60	0.00	0.63
CEMENT MASON	All	All		44.25	46.25	2.0	1.5	2.0	13.65	15.51	0.00	0.65
CERAMIC TILE FNSHER	All	BLD		37.81		1.5	1.5	2.0	10.55	10.12	0.00	0.65
COMM. ELECT.	All	BLD		42.02	44.82	1.5	1.5	2.0	8.88	12.78	0.59	0.75
ELECTRIC PWR EQMT												
OP	All	All		48.90	53.90	1.5	1.5	2.0	11.41	16.39	0.00	3.10
ELECTRIC PWR												
GRNDMAN	All	All		38.14	53.90	1.5	1.5	2.0	8.90	12.78	0.00	2.75
ELECTRIC PWR												
LINEMAN	All	All		48.90	53.90	1.5	1.5	2.0	11.41	16.39	0.00	3.10
ELECTRICIAN	All	All		46.10	49.10	1.5	1.5	2.0	14.33	15.52	0.70	1.00
ELEVATOR												
CONSTRUCTOR	All	BLD		51.94	58.43	2.0	2.0	2.0	14.43	14.96	4.16	0.90
FENCE ERECTOR	All	All		38.34	40.34	1.5	1.5	2.0	13.15	13.10	0.00	0.40
GLAZIER	All	BLD		41.70	43.20	1.5	2.0	2.0	13.94	18.99	0.00	0.94
HT/FROST INSULATOR	All	BLD		49.95	52.45	1.5	1.5	2.0	11.62	12.26	0.00	0.72

COOK COUNTY

IRON WORKER	All	All		46.20	48.20	2.0	2.0	2.0	13.65	21.52	0.00	0.35
LABORER	All	All		40.20	40.95	1.5	1.5	2.0	14.23	11.57	0.00	0.50
LATHER	All	All		44.35	46.35	1.5	1.5	2.0	13.29	16.39	0.00	0.63
MACHINIST	All	BLD		45.35	47.85	1.5	1.5	2.0	7.26	8.95	1.85	1.30
MARBLE FINISHERS	All	All		33.45	33.45	1.5	1.5	2.0	10.25	14.44	0.00	0.46
MARBLE MASON	All	BLD		44.13	48.54	1.5	1.5	2.0	10.25	14.97	0.00	0.59
MATERIAL TESTER I	All	All		30.20	30.20	1.5	1.5	2.0	14.23	11.57	0.00	0.50
MATERIALS TESTER II	All	All		35.20	35.20	1.5	1.5	2.0	14.23	11.57	0.00	0.50
MILLWRIGHT	All	All		45.35	47.35	1.5	1.5	2.0	11.79	17.60	0.00	0.63
OPERATING												
ENGINEER	All	BLD	1	49.10	53.10	2.0	2.0	2.0	18.05	13.60	1.90	1.30
OPERATING												
ENGINEER	All	BLD	2	47.80	53.10	2.0	2.0	2.0	18.05	13.60	1.90	1.30
OPERATING												
ENGINEER	All	BLD	3	45.25	53.10	2.0	2.0	2.0	18.05	13.60	1.90	1.30
OPERATING												
ENGINEER	All	BLD	4	43.50	53.10	2.0	2.0	2.0	18.05	13.60	1.90	1.30
OPERATING			-	52.05	52.40	2.0	2.0	2.0	40.05	12.00	4.00	4.20
ENGINEER	All	BLD	5	52.85	53.10	2.0	2.0	2.0	18.05	13.60	1.90	1.30
OPERATING ENGINEER	All	BLD	6	50.10	F2 10	2.0	2.0	2.0	18.05	13.60	1 00	1.30
OPERATING	All	BLD	0	50.10	53.10	2.0	2.0	2.0	18.05	13.00	1.90	1.30
ENGINEER	All	BLD	7	52.10	53.10	2.0	2.0	2.0	18.05	13.60	1.90	1.30
OPERATING	7.01	DLD	,	52.10	55.10	2.0	2.0	2.0	10.05	15.00	1.50	1.50
ENGINEER	All	FLT	1	54.75	54.75	1.5	1.5	2.0	17.65	12.65	1.90	1.35
OPERATING												
ENGINEER	All	FLT	2	53.25	54.75	1.5	1.5	2.0	17.65	12.65	1.90	1.35
OPERATING												
ENGINEER	All	FLT	3	47.40	54.75	1.5	1.5	2.0	17.65	12.65	1.90	1.35
OPERATING												
ENGINEER	All	FLT	4	39.40	54.75	1.5	1.5	2.0	17.65	12.65	1.90	1.35
OPERATING			_									
ENGINEER	All	FLT	5	56.25	54.75	1.5	1.5	2.0	17.65	12.65	1.90	1.35

OPERATING												
ENGINEER	All	FLT	6	37.00	54.75	1.5	1.5	2.0	17.65	12.65	1.90	1.35
OPERATING												
ENGINEER	All	HWY	1	47.30	51.30	1.5	1.5	2.0	18.05	13.60	1.90	1.30
OPERATING												
ENGINEER	All	HWY	2	46.75	51.30	1.5	1.5	2.0	18.05	13.60	1.90	1.30
OPERATING			_									
ENGINEER	All	HWY	3	44.70	51.30	1.5	1.5	2.0	18.05	13.60	1.90	1.30
OPERATING												
ENGINEER	All	HWY	4	43.30	51.30	1.5	1.5	2.0	18.05	13.60	1.90	1.30
OPERATING			_									
ENGINEER	All	HWY	5	42.10	51.30	1.5	1.5	2.0	18.05	13.60	1.90	1.30
OPERATING			-									
ENGINEER	All	HWY	6	50.30	51.30	1.5	1.5	2.0	18.05	13.60	1.90	1.30
OPERATING			_							10.00		
ENGINEER	All	HWY	7	48.30	51.30	1.5	1.5	2.0	18.05	13.60	1.90	1.30
ORNAMNTL IRON						• •	• •					-
WORKER	All	All		45.75	48.25	2.0	2.0	2.0	13.65	18.99	0.00	0.75
PAINTER	All	All		44.55	49.30	1.5	1.5	1.5	11.50	11.10	0.00	1.27
PAINTER SIGNS	All	BLD		33.92	38.09	1.5	1.5	1.5	2.60	2.71	0.00	0.00
PILEDRIVER	All	All		45.35	47.35	1.5	1.5	2.0	11.79	17.60	0.00	0.63
PIPEFITTER	All	BLD		47.50	50.50	1.5	1.5	2.0	9.55	17.85	0.00	2.07
PLASTERER	All	BLD		42.25	44.79	1.5	1.5	2.0	13.65	9.50	5.00	0.65
PLUMBER	All	BLD		48.25	50.25	1.5	1.5	2.0	14.09	12.65	0.00	1.18
ROOFER	All	BLD		41.70	44.70	1.5	1.5	2.0	8.28	11.59	0.00	0.53
SHEETMETAL												
WORKER	All	BLD		43.03	46.47	1.5	1.5	2.0	10.73	21.87	0.00	0.75
SIGN HANGER	All	BLD		31.31	33.81	1.5	1.5	2.0	4.85	3.28	0.00	0.00
SPRINKLER FITTER	All	BLD		47.20	49.20	1.5	1.5	2.0	12.25	11.55	0.00	0.55
STEEL ERECTOR	All	All		42.07	44.07	2.0	2.0	2.0	13.45	19.59	0.00	0.35
STONE MASON	All	BLD		44.88	49.37	1.5	1.5	2.0	10.25	15.30	0.00	0.85
TERRAZZO FINISHER	All	BLD		39.54	39.54	1.5	1.5	2.0	10.55	11.79	0.00	0.67
TERRAZZO MASON	All	BLD		43.38	43.38	1.5	1.5	2.0	10.55	13.13	0.00	0.79
	All	DLU		43.30	43.30	1.5	1.5	2.0	10.55	12.12	0.00	0.79

TILE MASON TRAFFIC SAFETY	All	BLD		43.84	47.84	1.5	1.5	2.0	10.55	11.40	0.00	0.99
WRKR	All	HWY		33.50	39.50	1.5	1.5	2.0	6.00	7.25	0.00	0.50
TRUCK DRIVER	Е	All	1	35.60	36.25	1.5	1.5	2.0	8.56	11.50	0.00	0.15
TRUCK DRIVER	Е	All	2	35.85	36.25	1.5	1.5	2.0	8.56	11.50	0.00	0.15
TRUCK DRIVER	Е	All	3	36.05	36.25	1.5	1.5	2.0	8.56	11.50	0.00	0.15
TRUCK DRIVER	E	All	4	36.25	36.25	1.5	1.5	2.0	8.56	11.50	0.00	0.15
TRUCK DRIVER	W	All	1	35.98	36.53	1.5	1.5	2.0	8.25	10.14	0.00	0.15
TRUCK DRIVER	W	All	2	36.13	36.53	1.5	1.5	2.0	8.25	10.14	0.00	0.15
TRUCK DRIVER	W	All	3	36.33	36.53	1.5	1.5	2.0	8.25	10.14	0.00	0.15
TRUCK DRIVER	W	All	4	36.53	36.53	1.5	1.5	2.0	8.25	10.14	0.00	0.15
TUCKPOINTER	All	BLD		44.90	45.90	1.5	1.5	2.0	8.30	14.29	0.00	0.48

Explanations

COOK COUNTY

The following list is considered as those days for which holiday rates of wages for work performed apply: New Years Day, Memorial Day, Fourth of July, Labor Day, Thanksgiving Day, Christmas Day and Veterans Day in some classifications/counties. Generally, any of these holidays which fall on a Sunday is celebrated on the following Monday. This then makes work performed on that Monday payable at the appropriate overtime rate for holiday pay. Common practice in a given local may alter certain days of celebration. If in doubt, please check with IDOL. TRUCK DRIVERS (WEST) - That part of the county West of Barrington Road.

EXPLANATION OF CLASSES

ASBESTOS - GENERAL - removal of asbestos material/mold and hazardous materials from any place in a building, including mechanical systems where those mechanical systems are to be removed. This includes the removal of asbestos materials/mold and hazardous materials from ductwork or pipes in a building when the building is to be demolished at the time or at some close future date. ASBESTOS - MECHANICAL - removal of asbestos material from mechanical systems, such as pipes, ducts, and boilers, where the mechanical systems are to remain.

CERAMIC TILE FINISHER

The grouting, cleaning, and polishing of all classes of tile, whether for interior or exterior purposes, all burned, glazed or unglazed products; all composition materials, granite tiles, warning detectable tiles, cement tiles, epoxy composite materials, pavers, glass, mosaics, fiberglass, and all substitute materials, for tile made in tile-like units; all mixtures in tile like form of cement, metals, and other materials that are for and intended for use as a finished floor surface, stair treads, promenade roofs, walks, walls, ceilings, swimming pools, and all other places where tile is to form a finished interior or exterior. The mixing of all setting mortars including but not limited to thin-set mortars, epoxies, wall mud, and any other sand and cement mixtures or adhesives when used in the preparation, installation, repair, or maintenance of tile and/or similar materials. The handling and unloading of all sand, cement, lime, tile, fixtures, equipment, adhesives, or any other materials to be used in the preparation, installation, repair, or maintenance of tile and/or similar materials. Ceramic Tile Finishers shall fill all joints and voids regardless of method on all tile work, particularly and especially after installation of said tile work. Application of any and all protective coverings to all types of tile installations including, but not be limited to, all soap compounds, paper products, tapes, and all polyethylene coverings, plywood, masonite, cardboard, and any new type of products that may be used to protect tile installations, Blastrac equipment, and all floor scarifying equipment

used in preparing floors to receive tile. The clean up and removal of all waste and materials. All demolition of existing tile floors and walls to be re-tiled.

COMMUNICATIONS ELECTRICIAN

Installation, operation, inspection, maintenance, repair and service of radio, television, recording, voice sound vision production and reproduction, telephone and telephone interconnect, facsimile, data apparatus, coaxial, fibre optic and wireless equipment, appliances and systems used for the transmission and reception of signals of any nature, business, domestic, commercial, education, entertainment, and residential purposes, including but not limited to, communication and telephone, electronic and sound equipment, fibre optic and data communication systems, and the performance of any task directly related to such installation or service whether at new or existing sites, such tasks to include the placing of wire and cable and electrical power conduit or other raceway work within the equipment room and pulling wire and/or cable through conduit and the installation of any incidental conduit, such that the employees covered hereby can complete any job in full.

MARBLE FINISHER

Loading and unloading trucks, distribution of all materials (all stone, sand, etc.), stocking of floors with material, performing all rigging for heavy work, the handling of all material that may be needed for the installation of such materials, building of scaffolding, polishing if needed, patching, waxing of material if damaged, pointing up, caulking, grouting and cleaning of marble, holding water on diamond or Carborundum blade or saw for setters cutting, use of tub saw or any other saw needed for preparation of material, drilling of holes for wires that anchor material set by setters, mixing up of molding plaster for installation of material, mixing up thin set for the installation of material, mixing up of sand to cement for the installation of material and such other work as may be required in helping a Marble Setter in the handling of all material in the erection or installation of interior marble, slate, travertine, art marble, serpentine, alberene stone, blue stone, granite and other stones (meaning as to stone any foreign or domestic materials as are specified and used in building interiors and exteriors and customarily known as stone in the trade), carrara,

sanionyx, vitrolite and similar opaque glass and the laying of all marble tile, terrazzo tile, slate tile and precast tile, steps, risers treads, base, or any other materials that may be used as substitutes for any of the aforementioned materials and which are used on interior and exterior which are installed in a similar manner.

MATERIAL TESTER I: Hand coring and drilling for testing of materials; field inspection of uncured concrete and asphalt.

MATERIAL TESTER II: Field inspection of welds, structural steel, fireproofing, masonry, soil, facade, reinforcing steel, formwork, cured concrete, and concrete and asphalt batch plants; adjusting proportions of bituminous mixtures.

OPERATING ENGINEER - BUILDING

Class 1. Asphalt Plant; Asphalt Spreader; Autograde; Backhoes with Caisson Attachment; Batch Plant; Benoto (requires Two Engineers); Boiler and Throttle Valve; Caisson Rigs; Central Redi-Mix Plant; Combination Back Hoe Front End-loader Machine; Compressor and Throttle Valve; Concrete Breaker (Truck Mounted); Concrete Conveyor; Concrete Conveyor (Truck Mounted); Concrete Paver Over 27E cu. ft; Concrete Paver 27E cu. ft. and Under: Concrete Placer; Concrete Placing Boom; Concrete Pump (Truck Mounted); Concrete Tower; Cranes, All; Cranes, Hammerhead; Cranes, (GCI and similar Type); Creter Crane; Spider Crane; Crusher, Stone, etc.; Derricks, All; Derricks, Traveling; Formless Curb and Gutter Machine; Grader, Elevating; Grouting Machines; Heavy Duty Self-Propelled Transporter or Prime Mover; Highlift Shovels or Front Endloader 2-1/4 yd. and over; Hoists, Elevators, outside type rack and pinion and similar machines; Hoists, One, Two and Three Drum; Hoists, Two Tugger One Floor; Hydraulic Backhoes; Hydraulic Boom Trucks; Hydro Vac (and similar equipment); Locomotives, All; Motor Patrol; Lubrication Technician; Manipulators; Pile Drivers and Skid Rig; Post Hole Digger; Pre-Stress Machine; Pump Cretes Dual Ram; Pump Cretes: Squeeze Cretes-Screw Type Pumps; Gypsum Bulker and Pump; Raised and Blind Hole Drill; Roto Mill Grinder; Scoops - Tractor Drawn; Slip-Form Paver; Straddle Buggies; Operation of Tie Back Machine; Tournapull; Tractor with Boom and Side Boom; Trenching Machines.

Class 2. Boilers; Broom, All Power Propelled; Bulldozers; Concrete

Mixer (Two Bag and Over); Conveyor, Portable; Forklift Trucks; Highlift Shovels or Front Endloaders under 2-1/4 yd.; Hoists, Automatic; Hoists, Inside Elevators; Hoists, Sewer Dragging Machine; Hoists, Tugger Single Drum; Laser Screed; Rock Drill (Self-Propelled); Rock Drill (Truck Mounted); Rollers, All; Steam Generators; Tractors, All; Tractor Drawn Vibratory Roller; Winch Trucks with "A" Frame.

Class 3. Air Compressor; Combination Small Equipment Operator; Generators; Heaters, Mechanical; Hoists, Inside Elevators (remodeling or renovation work); Hydraulic Power Units (Pile Driving, Extracting, and Drilling); Pumps, over 3" (1 to 3 not to exceed a total of 300 ft.); Low Boys; Pumps, Well Points; Welding Machines (2 through 5); Winches, 4 Small Electric Drill Winches.

Class 4. Bobcats and/or other Skid Steer Loaders; Oilers; and Brick Forklift.

Class 5. Assistant Craft Foreman.

Class 6. Gradall.

Class 7. Mechanics; Welders.

OPERATING ENGINEERS - HIGHWAY CONSTRUCTION

Class 1. Asphalt Plant; Asphalt Heater and Planer Combination; Asphalt Heater Scarfire; Asphalt Spreader; Autograder/GOMACO or other similar type machines: ABG Paver; Backhoes with Caisson Attachment; Ballast Regulator; Belt Loader; Caisson Rigs; Car Dumper; Central Redi-Mix Plant; Combination Backhoe Front Endloader Machine, (1 cu. yd. Backhoe Bucket or over or with attachments); Concrete Breaker (Truck Mounted); Concrete Conveyor; Concrete Paver over 27E cu. ft.; Concrete Placer; Concrete Tube Float; Cranes, all attachments; Cranes, Tower Cranes of all types: Creter Crane: Spider Crane; Crusher, Stone, etc.; Derricks, All; Derrick Boats; Derricks, Traveling; Dredges; Elevators, Outside type Rack & Pinion and Similar Machines; Formless Curb and Gutter Machine; Grader, Elevating; Grader, Motor Grader, Motor Patrol, Auto Patrol, Form Grader, Pull Grader, Subgrader; Guard Rail Post Driver Truck Mounted; Hoists, One, Two and Three Drum; Heavy Duty Self-Propelled Transporter or Prime Mover; Hydraulic Backhoes; Backhoes with shear attachments up to 40' of boom reach; Lubrication

Technician; Manipulators; Mucking Machine; Pile Drivers and Skid Rig; Pre-Stress Machine; Pump Cretes Dual Ram; Rock Drill - Crawler or Skid Rig; Rock Drill - Truck Mounted; Rock/Track Tamper; Roto Mill Grinder; Slip-Form Paver; Snow Melters; Soil Test Drill Rig (Truck Mounted); Straddle Buggies; Hydraulic Telescoping Form (Tunnel); Operation of Tieback Machine; Tractor Drawn Belt Loader; Tractor Drawn Belt Loader (with attached pusher - two engineers); Tractor with Boom; Tractaire with Attachments; Traffic Barrier Transfer Machine; Trenching; Truck Mounted Concrete Pump with Boom; Raised or Blind Hole Drills (Tunnel Shaft); Underground Boring and/or Mining Machines 5 ft. in diameter and over tunnel, etc; Underground Boring and/or Mining Machines under 5 ft. in diameter; Wheel Excavator; Widener (APSCO).

Class 2. Batch Plant; Bituminous Mixer; Boiler and Throttle Valve; Bulldozers; Car Loader Trailing Conveyors; Combination Backhoe Front Endloader Machine (Less than 1 cu. yd. Backhoe Bucket or over or with attachments); Compressor and Throttle Valve; Compressor, Common Receiver (3); Concrete Breaker or Hydro Hammer; Concrete Grinding Machine; Concrete Mixer or Paver 7S Series to and including 27 cu. ft.; Concrete Spreader; Concrete Curing Machine, Burlap Machine, Belting Machine and Sealing Machine; Concrete Wheel Saw; Conveyor Muck Cars (Haglund or Similar Type); Drills, All; Finishing Machine -Concrete; Highlift Shovels or Front Endloader; Hoist - Sewer Dragging Machine; Hydraulic Boom Trucks (All Attachments); Hydro-Blaster; Hydro Excavating (excluding hose work); Laser Screed; All Locomotives, Dinky; Off-Road Hauling Units (including articulating) Non Self-Loading Ejection Dump; Pump Cretes: Squeeze Cretes - Screw Type Pumps, Gypsum Bulker and Pump; Roller, Asphalt; Rotary Snow Plows; Rototiller, Seaman, etc., self-propelled; Self-Propelled Compactor; Spreader - Chip - Stone, etc.; Scraper - Single/Twin Engine/Push and Pull; Scraper - Prime Mover in Tandem (Regardless of Size); Tractors pulling attachments, Sheeps Foot, Disc, Compactor, etc.; Tug Boats.

Class 3. Boilers; Brooms, All Power Propelled; Cement Supply Tender; Compressor, Common Receiver (2); Concrete Mixer (Two Bag and Over); Conveyor, Portable; Farm-Type Tractors Used for Mowing, Seeding, etc.; Forklift Trucks; Grouting Machine; Hoists, Automatic; Hoists, All Elevators; Hoists, Tugger Single Drum; Jeep Diggers; Low Boys; Pipe Jacking Machines; Post-Hole Digger; Power Saw, Concrete Power Driven; Pug Mills; Rollers, other than Asphalt; Seed and Straw Blower; Steam Generators; Stump Machine; Winch Trucks with "A" Frame; Work Boats; Tamper-Form-Motor Driven. Class 4. Air Compressor; Combination - Small Equipment Operator; Directional Boring Machine; Generators; Heaters, Mechanical; Hydraulic Power Unit (Pile Driving, Extracting, or Drilling); Light Plants, All (1 through 5); Pumps, over 3" (1 to 3 not to exceed a total of 300 ft.); Pumps, Well Points; Vacuum Trucks (excluding hose work); Welding Machines (2 through 5); Winches, 4 Small Electric Drill Winches.

Class 5. SkidSteer Loader (all); Brick Forklifts; Oilers.

Class 6. Field Mechanics and Field Welders

Class 7. Dowell Machine with Air Compressor; Gradall and machines of like nature.

OPERATING ENGINEER - FLOATING

Class 1. Craft Foreman; Master Mechanic; Diver/Wet Tender; Engineer; Engineer (Hydraulic Dredge).

Class 2. Crane/Backhoe Operator; Boat Operator with towing

endorsement; Mechanic/Welder; Assistant Engineer (Hydraulic Dredge); Leverman (Hydraulic Dredge); Diver Tender.

Class 3. Deck Equipment Operator, Machineryman, Maintenance of Crane (over 50 ton capacity) or Backhoe (115,000 lbs. or more); Tug/Launch Operator; Loader/Dozer and like equipment on Barge, Breakwater Wall, Slip/Dock, or Scow, Deck Machinery, etc.

Class 4. Deck Equipment Operator, Machineryman/Fireman (4 Equipment Units or More); Off Road Trucks; Deck Hand, Tug Engineer, Crane Maintenance (50 Ton Capacity and Under) or Backhoe Weighing (115,000 pounds or less); Assistant Tug Operator.

Class 5. Friction or Lattice Boom Cranes.

Class 6. ROV Pilot, ROV Tender

TERRAZZO FINISHER

The handling of sand, cement, marble chips, and all other materials that may be used by the Mosaic Terrazzo Mechanic, and the mixing, grinding, grouting, cleaning and sealing of all Marble, Mosaic, and Terrazzo work, floors, base, stairs, and wainscoting by hand or machine, and in addition, assisting and aiding Marble, Masonic, and Terrazzo Mechanics.

TRAFFIC SAFETY

Work associated with barricades, horses and drums used to reduce lane usage on highway work, the installation and removal of temporary lane markings, and the installation and removal of temporary road signs.

TRUCK DRIVER - BUILDING, HEAVY AND HIGHWAY CONSTRUCTION - EAST & WEST

Class 1. Two or three Axle Trucks. A-frame Truck when used for transportation purposes; Air Compressors and Welding Machines, including those pulled by cars, pick-up trucks and tractors; Ambulances; Batch Gate Lockers; Batch Hopperman; Car and Truck Washers; Carry-alls; Fork Lifts and Hoisters; Helpers; Mechanics Helpers and Greasers; Oil Distributors 2-man operation; Pavement Breakers; Pole Trailer, up to 40 feet; Power Mower Tractors; Self-propelled Chip Spreader; Skipman; Slurry Trucks, 2-man operation; Slurry Truck Conveyor Operation, 2 or 3 man; Teamsters; Unskilled Dumpman; and Truck Drivers hauling warning lights, barricades, and portable toilets on the job site.

Class 2. Four axle trucks; Dump Crets and Adgetors under 7 yards; Dumpsters, Track Trucks, Euclids, Hug Bottom Dump Turnapulls or Turnatrailers when pulling other than self-loading equipment or similar equipment under 16 cubic yards; Mixer Trucks under 7 yards; Ready-mix Plant Hopper Operator, and Winch Trucks, 2 Axles.

Class 3. Five axle trucks; Dump Crets and Adgetors 7 yards and over; Dumpsters, Track Trucks, Euclids, Hug Bottom Dump Turnatrailers or turnapulls when pulling other than self-loading equipment or similar equipment over 16 cubic yards; Explosives and/or Fission Material Trucks; Mixer Trucks 7 yards or over; Mobile Cranes while in transit; Oil Distributors, 1-man operation; Pole Trailer, over 40 feet; Pole and Expandable Trailers hauling material over 50 feet long; Slurry trucks, 1-man operation; Winch trucks, 3 axles or more; Mechanic--Truck Welder and Truck Painter.

Class 4. Six axle trucks; Dual-purpose vehicles, such as mounted

crane trucks with hoist and accessories; Foreman; Master Mechanic; Self-loading equipment like P.B. and trucks with scoops on the front.

Other Classifications of Work:

For definitions of classifications not otherwise set out, the Department generally has on file such definitions which are available. If a task to be performed is not subject to one of the classifications of pay set out, the Department will upon being contacted state which neighboring county has such a classification and provide such rate, such rate being deemed to exist by reference in this document. If no neighboring county rate applies to the task, the Department shall undertake a special determination, such special determination being then deemed to have existed under this determination. If a project requires these, or any classification not listed, please contact IDOL at 217-782-1710 for wage rates or clarifications.

LANDSCAPING

Landscaping work falls under the existing classifications for laborer,

operating engineer and truck driver. The work performed by landscape plantsman and landscape laborer is covered by the existing classification of laborer. The work performed by landscape operators (regardless of equipment used or its size) is covered by the classifications of operating engineer. The work performed by landscape truck drivers (regardless of size of truck driven) is covered by the classifications of truck driver.

MATERIAL TESTER & MATERIAL TESTER/INSPECTOR I AND II

Notwithstanding the difference in the classification title, the classification entitled "Material Tester I" involves the same job duties as the classification entitled "Material Tester/Inspector I". Likewise, the classification entitled "Material Tester II" involves the same job duties as the classification entitled "Material Tester/Inspector II".

SECTION 11 14 00

FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 SUMMARY

- A. The plans and specifications as written are inclusive of known quantities, and quality standards that meet the minimum performance standards of the school lunch program for the city of Chicago public schools, the architectural limitations of the new building and the enrollment capacity of the new school.
- B. All equipment shall be provided in strict accordance with the plans and specifications. All contractors, subcontractors, and sub-tier subcontractors shall be bound to the specifications as well as the general contract conditions, supplemental conditions and section one of the contract documents.
- C. The naming of manufacturers in the specifications or on the drawings shall not be construed as an intention to eliminate the products of other manufacturers having equivalent products that meet or exceed the performance and quality standards of the named manufacturer.
- D. Other manufacturer's products will be considered subject to meeting the performance criteria specified herein.
- E. Any necessary modifications of the equipment, building, piping, ductwork, electrical or any other work including architectural costs resulting from the use of substituted equipment or material shall be at the sole costs of the contractor and specifically not the building owner.
- F. The approval of substituted material or equipment by owner or the architect will not relieve the contractor from sole responsibility for the proper installation and original performance requirements nor will the approval and or review by the owner or architect be considered as a basis for any additional monies or an extension of time in the performance of the contract work.

1.2 DESCRIPTION

- A. Furnish and install all food service equipment indicated on the drawings and as specified herein. The work includes but is not necessarily limited to the following;
 - 1. Custom fabricated equipment.
 - 2. Prefabricated equipment.
 - a. Where more than one manufacturers name is listed you may select one of the named manufacturers as long as all options and accessories are included to meet the performance criteria.
 - 3. Necessary appurtenances and accessories.
- B. It is the intention of these specifications to designate an inclusive job, complete, ready for use, except plumbing rough-in, electrical rough-in, (all ductwork and fans up stream from the hood collars) and final connections which will be made by other contractors as noted equipment shall be set in place, leveled, ready for use except for the final connections by the respective building trades.

1.3 RELATED WORK SPECIFIED ELSEWHERE

- A. The following sections contain requirements that relate to this section.
 - 1. Division 22
 - a. Waste, water and vent piping rough in for and make all final connections to all equipment.
 - b. Pressure reducing valves, "P" traps, floor drains and grease traps.
 - c. All indirect connected waste lines and condensate drainlines.

- 2. Division 26
 - a. All wiring, conduit and fittings shown on the electrical drawings and final connection to the equipment.
 - b. Receptacles for all equipment furnished with cords and plugs.
 - c. Any miscellaneous disconnects, transformers, switches and other related equipment, which are required for a complete operating assembly.

1.4 QUALITY ASSURANCE

- A. General Provisions
 - 1. The Food Service Equipment Contractor will be referred to in the specifications and on the drawings as the "K.E.C." or the Kitchen Equipment Contractor, or the Food Service Equipment Contractor.
 - 2. Kitchen Equipment Contractor shall carefully read all the Contract Documents and furnish the equipment to conform to the construction limitations of the building as set forth in all of the Contract Documents.
- B. Uniformity of Construction
 - 1. All custom-fabricated equipment shall be made by one manufacturer and shall be uniform throughout as to method and type of construction used. All equipment shall carry a nameplate identifying the manufacturer.
- C. Contractor Qualifications
 - 1. The Food Service Equipment Contractor shall have been regularly engaged in this work for the past five years, and use only skilled craftsmen completely familiar with the methods and materials called for herein.
 - 2. The Contractor, upon demand, shall submit to Architect written evidence of having executed contracts of a comparable size and evidence of sufficient financial resources, which will enable him to perform the work in an expeditious manner, without delay to the project or to other trades.
 - 3. Fabrication of items other than standard catalog items shall be fabricated by a food service equipment fabricator, which has the plant, personnel, and engineering facilities to properly design, detail, and fabricate high quality equipment. The fabricator shall be acceptable to the Architect and the Owner. Furthermore, all work in above category shall be standard unit assembly manufactured by one manufacturer and of uniform design, material, and finish equal to the specification as written.
- D. Deviations of Specifications and Substitutions
 - 1. The Contractor shall furnish equipment in strict accordance with the Specifications.
 - 2. Any and all substitutes shall be in strict accordance with the conditions and procedures of the section one contract documents. Any requests not meeting the qualification and procedures as written will be cause for rejection by the Owner and or the Architect.
- E. Standard Manufactured Equipment
 - 1. All standard catalog items shall be furnished as specified in regard to brand name, item type, accessories, scheduled options and quantities.
 - 2. All equipment shall be new and of the latest current model.
 - 3. All equipment shall be delivered to the job site in the manufacturer's original shipping container or packaging, sealed and unopened.
 - 4. All equipment shall be N.S.F. labeled.
- F. Codes, Regulations and Standards
 - 1. All equipment shall be constructed in strict conformance with the standards of the National Sanitation Foundation as outlined in its bulletin on food service equipment entitled "Standard No. 2" dated July and October, 1952 with its most current revision. Each piece of equipment shall have a "seal of approval" label of the National Sanitation Foundation.

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- 2. Installation of all food service equipment shall comply fully with Illinois State Department of Public Health Regulations and with other current applicable City, County, State and Federal regulations and code requirements.
- 3. The Contractor shall submit all notices required by law to authorities having jurisdiction and shall obtain and pay for all required permits or certificates of inspection. Submit to the Owner permits and certificates of inspection prior to the request for final payment.
- 4. All refrigeration shall meet the requirements of the City of Chicago Refrigeration Department and meet or exceed the requirements of the 1995 Montreal Convention.
- G. Field Dimensions
 - 1. The K.E.C. shall take all field dimensions as required to fit its equipment to the building conditions and shall coordinate with the other building trades in locating the utility service connections.
 - 2. Trim will not be acceptable to fit the equipment to the building where the K.E.C. has failed to verify all field dimensions.

1.5 SUBMITTALS

- A. Shop Drawings
 - 1. Submit shop drawings in compliance with section one documents.
- B. Equipment Data
 - 1. Submit catalog sheets of standard manufactured equipment in compliance with section one documents.

1.6 PRODUCT DELIVERY, STORAGE AND HANDLING

- A. All materials and equipment shall be delivered and handled on the job site in a manner to prevent damage or loss, and stored in a place protected from damage, moisture and exposure to elements.
- B. In the event of damage, immediately make all repairs and replacements necessary to meet the approval of the Architect and at no additional cost to the owner.
- C. No equipment shall be delivered to the job site until the site is ready to receive the equipment.

1.7 JOB CONDITIONS

- A. Coordinate work with the work of other contractors to insure proper roughing-in and final connections to equipment and that adequate openings and bases for equipment are provided.
- B. Establish the exact size of openings to be left for all built-in work, and verify all measurements at the job site and be responsible for same.
- C. Kitchen Equipment Contractor shall provide a representative at the job site during the installation of his equipment, who shall supervise the installation of the equipment and coordinate the connection of the equipment.
- D. Protect all surfaces and structure in the area of installation from damage during the execution of work.
- E. Schedule delivery of food service equipment so that areas to receive it are ready for installation.

F. Final tests of all equipment and demonstration of use shall be made in compliance with section one documents.

1.8 OPERATING AND MAINTENANCE INSTRUCTIONS

A. Furnish complete portfolios in compliance with section one documents.

1.9 GUARANTEE

- A. The contractor is required to place all equipment in perfect operating order inclusive of each particular system or parts thereof, which are part of his work, ready for continuous use and satisfactory operation, in a manner acceptable to the Architect and Owner.
- B. The contractor shall guarantee all furnished work and materials and equipment are in compliance with section one documents.
- C. This guarantee shall not be constitute to abrogate other specified guarantees or usual guarantees against work that has been defective when supplied or that has been improperly cared for or protected during the construction period.
- D. In addition to the normal testing and repair, which are required for the completion of his work during the guarantee period, the Contractor shall visit the building at the Owner's request to clarify any questions for the operating personnel concerning the proper operation and maintenance of the equipment.
- E. All compressors furnished as part of the food service equipment shall have a five (5) year warranty commencing from date as stipulated above. This warranty shall be as provided by the manufacturer of the compressor.
- F. Provide extended warranties where specified.

PART 2 - PRODUCTS

2.1 QUALITY AND CONDITION OF MATERIALS

A. All materials shall be new, first quality, and without flaws. Equipment shall be delivered upon completion in an undamaged condition. The K.E.C. shall protect from damage, clean, and put into operating condition before acceptance by Owner.

2.2 MATERIALS AND GAUGES

- A. Unless otherwise specified or shown on drawings, all surfaces shall be fabricated of stainless steel, including exposed underbracing below tops of dish tables and open base tables and sinks. The gauges used shall be as follows:
 - 1. 12 ga. (Special construction where specified) Wide tops, sinks, underbracing, drip pans and floor troughs.
 - 2. 14 ga. (Standard construction unless otherwise noted) Table tops, sinks, underbracing and special overshelves.
 - 3. 16 ga. (Standard construction, unless otherwise noted) Undershelves, interior shelves, overshelves, wall shelves, body panels for base cabinets and counters.
 - 4. 18 ga. (Standard construction, unless otherwise noted) Body panels for wall cabinets, partitions, back wall panels, drawer and door fronts and canopies.

5. 20 ga. (Standard construction, unless otherwise noted) Liners for refrigerators, interior panels for drawers and doors.

2.3 MATERIALS

- A. Non-Corrodible Alloy
 - 1. Non-corrodible alloy, or stainless steel, specified hereinafter shall be Type 304 stainless steel, having a standard analysis of 18% chromium and 8% nickel. Sheets shall be stretcher leveled, free of buckles, warps and surface imperfections.
 - 2. All gauges, where specified United States Standard gauges. All exposed surfaces shall be given a finish equal to #4 or 180 grit. Where manufacturing process and welding disturb the original finish, it shall be carefully reground, polished and restored to match balance of surface.
- B. Galvanized Iron: Where galvanized iron is specified, furnish hot-dip galvanized, copper bearing steel. Use in largest possible sheets with as few joints as necessary. All sheets shall be commercial quality, stretcher leveled, and re-rolled to insure a smooth surface.
- C. Faucets, Valves, Fittings: Sinks fitted with faucets as called for under each or as a separate item listed as faucets. All basin type faucets, Chicago #51, T&S #B202, or Fisher #3110. All splash mount faucets, Chicago #445, T&S #B237, or Fisher #3210. All special faucets for kettles, pre-wash, etc., shall be listed under Item Specifications.
- D. Motors: Up to and including 1/2 HP shall be wired for 120 volts, single phase. Motors over 1/2 HP shall be wired for 208 volts, coordinate with electrical contractor.
- E. Switches and Controls: The equipment contractor shall supply each motor-driven appliance or electrically heated unit a suitable control switch or starter of proper type in accordance with Underwriter's Laboratories and code requirements. Controls that are mounted on vertical surfaces of fabricated fixtures shall be set into recessed die stamped stainless steel cups or otherwise indented to prevent damage.
- F. Electrical Elements:
 - 1. Fabricated items requiring dry heat, such as plate warmers, urn stands shall be fitted with strip or ring heaters of sufficient wattage to provide specified heat. Unless otherwise specified, these heaters shall be installed directly below bottom shelf. Mount in suitable channels and interconnect with hard copper wire in accordance with Electrical Code. Provide each fixture with one or more thermostatic controls, each with pilot light indicator(s).
 - 2. Properly protect all wiring in metal enclosures in accordance with the National Electrical Code, the Chicago Electrical Code and UL Standards.

2.4 FABRICATION

- A. Open Type Bases
 - 1. Pipe standards and frames: All pipe stands for open base tables or dish tables shall be constructed of 1-5/8 OD stainless steel tubing, with stringers and cross braces of the same material. All joints between legs and cross braces shall be welded and ground smooth. Legs shall not be spaced more than 5'6" on center.
 - 2. Feet: Fit all pipe legs with sanitary, die-stamped stainless steel bullet shaped feet, fully enclosed, with a slightly rounded bottom to protect the floor. Fit top of these feet with a male threaded stem to fit into the end of the pipe legs specified and provide a total adjustment of 1". Stem shall be extra long so threads are not exposed. Finish off bottom on pipe leg smoothly and overlap stem to provide sanitary fitting and prevent accumulation of grease or other debris at this joint.

- 3. Undershelves: Unless otherwise specified in item Specifications, undershelves shall be constructed of 16 gauge stainless, turned down front, sides and back 1-1/2" with edges deburred. Shelf shall have rounded corners and be provided with die-stamped raised ferrules to receive legs. Reinforce shelf with 14 gauge stainless steel closed inverted hat type channels. Dish table shelves shall be removable.
- B. Enclosed and Semi-Enclosed Bases:
 - 1. Body: Body shall be constructed of fronts, and ends and backs of 18 gauge stainless steel formed and reinforced to create a rigid, welded structure.
 - 2. Tops: When metal tops are specified, reinforced with 14 gauge stainless steel closed inverted hat-type channel bracing.
 - 3. Shelves: intermediate shelves shall be welded in place, unless otherwise specified. Bottom shelves shall be made removable is sections. Both types of shelves shall be constructed of 16 gauge stainless steel turned down fronts, sides and back 1-1/2" with deburred edges. Shelves shall be braced with 12 gauge stainless steel closed inverted hat-type channels. Provide pipe chase openings for utility lines when required. Intermediate shelves shall be turned up 1-1/2" in back and sides and feathered along wall surfaces of base.
 - 4. Legs: Unless otherwise specified, or detailed, bases shall be mounted on 6" high, 1-5/8" OD stainless steel seamless tubular legs, each fitted with a stainless steel closed bottom, vermin-proof, adjustable bullet shaped foot. Legs shall be welded to 14 gauge stainless steel closed inverted hat-type channel welded to body under lower shelf.
 - 5. Drawers: Drawers, unless otherwise specified, shall be 20" x 20" x 5" deep. Drawer front shall be pan-type, fabricated of 14 gauge stainless steel, fitted with a S.S. recessed pull and shall be flush with enclosure. Drawer insert shall be fabricated of 28 gauge stainless steel with all interior coved 1/2" radius. Insert shall be removable and shall be at least three-quarter exposed when drawer is opened fully. Drawer shall operate on heavy-duty stainless steel extension slides with stainless steel ballbearing rollers. Drawer shall be enclosed fully and shall be self-closing except when fully extended. Provide stainless steel hasp fully welded to all drawers.
- C. Table Tops (Metal):
 - 1. Metal table tops of 14 gauge stainless steel with all horizontal and vertical corners coved on 5/8" radius. Shop seams and corners welded, ground smooth and polished. Working tops enclosed base fixtures reinforced on the underside with a framework of 1-1/2" x 4" x 1-1/2" inverted closed hat channel. Cross angle members placed at each pair of legs. Additional cross angle members between legs on not less than 48" centers. One angle runner, running lengthwise, provided on top so here will not be any noticeable deflection. Studweld reinforcements to underside of top. Do not use rivets or bolts through top.
 - 2. Provide field joints in top where necessary and locate for practical construction, consistent with sizes convenient for shipping and accessibility into building. See paragraph entitled "Field Joints" for description of these joints.
 - 3. Turn metal tops down 1-3/4" in a bullnose roll except where adjacent to walls or other pieces of equipment. Turn wall side up and back 2" unless otherwise specified in schedule.
- D. Dish Table Tops:
 - Construct tops of dish tables of 14 gauge stainless steel with all free edges turned up 3" and finished with die-formed sanitary rolled rim. Flange sides adjacent to walls or higher fixtures up 6" and back 2" at up 45 degrees then down 3/4". All interior horizontal and vertical corners shall be coved on 5/8" radius. Outside radius of rolled rim corners shall be concentric with side cove.
 - 2. Mount dish table tops on stainless steel tubing legs and connecting rails same as specified for open base tables.
 - 3. Ends of splash shall be closed. Free corners of tops shall be spherical.

- E. Sinks, Drainboards and Sink Insets:
 - Unless otherwise specified in Item Specifications shall be fabricated of 14 gauge stainless steel with 1-1/2" rim of front and sides and shall be of one-piece welded construction. All interior corners shall be coved a minimum of 3/4" radius, horizontally and vertically, with all intersections meeting in a spherical section. Solder filling shall not be acceptable. All exposed corners shall be bullnosed. Unless otherwise specified, backsplash shall be turned up 8", back on a 45 degree angle and down 3/4" with exposed ends closed. Bottom shall be pitched and fitted with 1-1/2" waste outlet with stainless steel removable strainer plate, lever handle valve and connected overflow. The use of die drawn bowls will not be accepted.
 - 2. Multiple Compartments: All sinks having two or more compartments adjacent shall be of double thickness continuously welded to form a continuous front. Each compartment shall be pitched and fitted with a 1-1/2" I.P.S. waste outlet with stainless steel removable strainer plate, lever handle valve and connected overflow.
 - 3. Drainboards: Where drainboards with sink compartments are specified they shall be fabricated of the same material as sink and shall be welded integrally with sink to form one-piece welded construction. Drainboards shall be pitched 1/8" per foot minimum. However, drainboards rim shall be kept level with sink. The front end shall be turned up 3" and finished with a 1-1/2" channel rim, with edges deburred. All exposed corners shall be rounded. Unless otherwise specified, backsplash shall be turned up 8", back on a 45 degree angle and down 3/4" with all exposed ends closed. Drainboards shall be reinforced with a 14 gauge stainless steel closed inverted hat-type channel bracing. Undersides of sinks and drainboards shall be coated with 1/8" thick hard-drying, sound-deadening mastic material and sprayed with aluminum paint.
 - 4. Sink Insets: Sinks built into tops of fixtures, unless otherwise specified in Item Specifications, shall be fabricated of 14 gauge stainless steel. All interior corners shall be coved a minimum of 3/4" radius, horizontally and vertically with all intersections meeting in a spherical section. Sinks shall be welded integral to table tops. Riveted, spot-welded, and soldered joints between sink and top of table or in sink proper shall not be acceptable. Bottom shall be pitched and fitted with 1-1/2" I.P.S. waste outlet with stainless steel crumb strainer waste outlet. All sizes of sinks specified are inside dimensions.
- F. Field Joints:
 - 1. All field joints shall be welded.
 - 2. All welded parts shall be non-porous and free of imperfections, free of pits, cracks, or discoloration. All welds of galvanized metal on dish tables and sinks shall be ground smooth, sandblasted, and sprayed with molten zinc at 1,200 degrees F to a minimum thickness of .004". Tinning of welds shall not be acceptable. All welds of stainless steel shall be ground and polished to original finish.
- G. Sound Deadening:
 - 1. Underside of all tops at contact of body and bracing shall be sound deadened with high quality asphalt mastic: Philip Cary "Hush Mush", Daubert Chemical "Quiet Tape", or approved equal.
 - 2. Underside of drawers and shall be sound deadened.
 - 3. Double walled sliding and swing doors shall be fitted with sound deadening insulation between the walls.

PART 3 - EXECUTION

- 3.1 GENERAL
 - A. Furnish to the architect a purchase order log with the following information.
 - 1. Line item equipment number
 - 2. Quantity of each line item

- 3. Manufacturer name
- 4. Model number of line item
- 5. Date ordered
- 6. Scheduled delivery date
- 7. Purchase order number
- B. Furnish the general contractor with the following items.
 - 1. A delivery schedule compatible with their construction schedule.
 - 2. All items of equipment that would require early installation dates, i.e. hoods, floor troughs, etc.
 - 3. Copies of all delivery receipts and bill of ladings for all items delivered to the job site. Copy shall bare the written name and signature of receiving person.
 - 4. All loose, small component items shall be clearly taped with the corresponding item number.
 - 5. The general contractor shall distribute all components that are scheduled for installation by others to each respective trade.
- C. Trash and crating
 - 1. Remove all debris generated by k.e.c. to job site dumpsters on a daily basis.
 - 2. Do not allow any debris to accumulate in any work area that would impede the work of others or would in any way create a hazard.

3.2 SITE INSPECTIONS

- A. Report to the general contractor in writing verification of all rough locations that are not located per the drawing or the requirements of the specified equipment.
- B. Field verify actual as built dimensions of all walls, rough-ins, structurals, etc. That effect your work.
- C. Field verify that all areas are ready to receive equipment prior to delivery to site.

3.3 INSTALLATION

- A. Deliver all equipment in strict accordance with the specifications.
- B. Deliver, uncrate, assemble, set in place, and level all equipment to be ready for final m.e.p. connections.
- C. Cover all equipment work surfaces with, a thickness equal to the original packaging material, a cover to protect the equipment until the job site is ready for final clean up. All covers shall be securely fastened to the equipment.
- D. Silicone seal all equipment to walls where equipment abuts walls. Seal shall be neat, clean and coved so as to create an easily cleanable surface.
- E. Securely fasten with concealed fastener all scheduled trim after all final connections are completed.
- F. Field verify that all exposed edges of all equipment is free of all burrs, sharp edges and all exposed surfaces are free of any and all fabrication irregularities. Where necessary repair, grind and polish irregularities to a quality finish consistent with the specification standards.
- G. Remove all protective covering from all equipment and clean all equipment ready for final sanitizing when the job site is ready for final inspection by the architect.

3.4 TESTING

- A. Verify that all equipment is connected as per the manufacturer requirements.
- B. Lubricate, start-up, test and adjust all equipment prior to the architect's and owner's inspection.

FOOD SERVICE EOUIPMENT

C. Notify the architect in writing that all equipment is ready for inspection and demonstration.

3.5 CONTRACT CLOSE OUT

- A. Deliver to the architect all required copies of owner's manuals, operating instructions and warranty documents prior to scheduling architect acceptance review.
- B. Demonstrate all items of equipment to architect and owner.
- C. Deliver all keys clearly tagged, miscellaneous loose accessories to the owner via schedules bill of lading and secure signature for same.

3.6 EQUIPMENT SCHEDULE

A. All faucets and plumbing trim to be by the same manufacturer. Each unit to contain internal check valves

<u>Hand Sinks</u> - .5 GPM Aerator Chicago Faucet #521-GN Fisher #3615 T&S B-1115

Pre-Rinse Sprays Chicago Faucet #510-GCL Fisher #2210-WB T&S B-0133

<u>Prep/Pot Sink</u> (splash mounted, 13" DJ) 2.2 GPM Aerator Chicago Faucet #445-DJ13E1CP Fisher #3200/4000-0002 T&S B-0267

Drains (Twist) Chicago Faucet #1366-NF Fisher #22209 T&S B-3950

B. Equipment designated as "By CPS" will be procured by a qualified kitchen equipment contractor (Vendor) contracted by the Chicago Public Schools. This contractor will provide designated equipment and related work to comply with the Division 11 1400 specifications section of the Project Manual that will include, but not necessarily be limited to, all food service equipment delivered, uncrated, leveled/adjusted set-in-place ready for final connections by the General Contractor as shown on the FS drawings. The CPS vendor will also submit Product Data Books, Roughing-In Drawings, miscellaneous Shop Drawings, Warranty/Service Agency/Operating Manuals and coordinate submittals and delivery schedules with the General Contractor as necessary.

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ITEM 1 WALK-IN REFRIGERATOR / FREEZER

Quantity: One (1), nominal, size and shape per plan, two (2) compartment.

KOLPAK BALLY PRODUCTS NOR-LAKE

Walk-in cooler shall be exterior sized per the drawing for nominal width and length, and shall be 8'-6" high. Failure of the Kitchen Equipment Contractor to provide the correct size, as specified that results in changes to the building architectural and mechanical electrical and plumbing system shall pay all costs to alter same.

Walls panels, interior and exterior shall be a minimum standard of .040 gauge, pebble pattern finish aluminum, with 4" thick closed-cell foamed-in-place polypropolene construction, standard cam-lock connection system, spaced not to exceed 31" on center for walls and 23" on center for ceiling to insure a sealed enclosure when erected. Ceilings to be white baked enamel.

Louvered aluminum enclosure panels to the finished ceiling across front, and trim angles/panels at building walls.

Stainless steel insulated floor set in building floor depression.

Doors and door panel sections shall be positioned as shown on the drawings. Each 34" minimum door shall fit flush with box exterior; shall be equipped with a minimum of 2 cam-lift, self-closing hinges securely fastened to door frame; magnetic sealing door gasket, recessed light switch with pilot light, door frame heater, 14 gauge stainless steel threshold plate, 2" dial thermometer, cam-action locking handle with interior safety release, heated pressure relief port and audio alarm. Provide 36" high x 1/8" aluminum treadplate kickplates on both interior and exterior.

Interior lighting shall include one (1) standard 100 watt shielded vaporproof light fixture provided at the door opening and additional vaporproof fluorescent light fixtures in each box furnished loose to the Electrical Contractor for installation and for inter-connection to door light switches, two (2) extra lights in freezer and two (2) extra in cooler. All conduit runs shall be outside the walls.

ITEM 2 FREEZER SHELVING (By CPS)

Quantity: Nine (9), size per plan

CAMBRO MFG. CO. MODEL: ELEMENTS CAMSHELVING

Steel core posts and traverse supports polypropolene coated. Open grid, removable shelf mats capable of being washed in a commercial dishwasher. A 48" shelf section shall support 800 lbs. Each unit to be sized per plan and adjusted per field conditions and to be approximately 75" - 78" high and to have five (5) tiers. Each section to be fitted with 5" high premium swivel casters without brakes suitable for corrosion resistant applications. Adjust sizes as necessary to fit within dimensions of the selected walk-in manufacturer.

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ITEM 3 REFRIGERATION SYSTEM (F)

KOLPAK MODEL: PC199LOP-1 EL26-75-2EC-PR-4

BALLY PRODUCTS MODEL: BEHA025L6-IS2B BLPP209LE-S2B-ECM

NOR-LAKE MODEL: LAWD150RL4-YH

Refrigeration system shall consist of indoor, air cooled units located on the ceiling of Item #1; refer to drawings for location; refer to MEP drawings for operation voltage and amperage. Compressors to be City of Chicago plenum rated.

Refrigeration systems shall be provided by same manufacturer as walk-in freezer with R404a refrigerant. Furnish a letter of certification that the compressor and coil system is sized correctly to operate and hold product at -10 degrees F. with a maximum run time of 80% and as a working freezer. Assume product load will be frozen going in; door open thermal loss of 10% for 4 hours per day, five out of seven days.

Refrigeration system: shall consist of furnishing and installing complete refrigeration systems to service each walk-in freezer. Furnish complete with permits, hook-ups, valves, controls, disconnects, start-up, and 1 year of service after Final Acceptance. All work shall be performed in accordance with the City of Chicago Refrigeration Code and shall meet the minimum standards as set by the Montreal Convention.

Blower Coils shall be furnished for each compartment and shall be suspended from ceiling with cold air discharge parallel to ceiling. Coils shall be sized to maintain freezers at -10 degrees F. Provide electric defrost heater on drain line from the freezer coil and extend to floor drain.

- 1. Pre-assembled remote or pre-charged with factory piped PRX.
- 2. Condensers shall be Hermetic.
- 3. Provide unit with sight glass, drier and liquid line assembly, and pressure relief valve. Pressure relief valve and all piping shall meet the Chicago Mechanical Code.
- 4. 208/1 voltage

ITEM 4 COOLER SHELVING (By CPS)

Quantity: Nine (9), size per plan

CAMBRO MFG. CO. MODEL: ELEMENTS CAMSHELVING

Steel core posts and traverse supports polypropolene coated. Open grid, removable shelf mats capable of being washed in a commercial dishwasher. A 48" shelf section shall support 800 lbs. Each unit to be sized per plan and adjusted per field conditions and to be approximately 75" - 78" high and to have five (5) tiers. Each section to be fitted with 5" high premium swivel casters without brakes suitable for corrosion resistant applications. Adjust sizes as necessary to fit within dimensions of the selected walk-in manufacturer.

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ITEM 5 REFRIGERATION SYSTEM (R)

Quantity: One (1), nominal, size and shape per plan – R404a refrigerant

KOLPAK	BALLY PRODUCTS	NOR-LAK	ΧE
MODEL: PC99MOP-1	MODEL: BEHA00856-IS25	MODEL:	NAWD125RL4-YH
AM26-87-1EC-PR4	BLP-207LE-S1B-ECM		

Same general specifications as described for walk-in freezer system, Item #3 plus drain line heater.

Refrigeration system shall consist of indoor, air cooled units located on the ceiling of Item #1; refer to drawings for location; refer to MEP drawings for operation voltage and amperage.

ITEM 6 ANGLE RACKS (By CPS)

Quantity: Four (4)

CRES COR MODEL: 207-1820

Frame and cross supports shall be of 1" square tubing, extruded aluminum alloy, all welded construction. Bottom shall be of solid aluminum alloy with aluminum hat channels welded underneath for recessed casters. Tray slides shall be of extruded universal aluminum angles $5"\pm$ O.C. welded to the frame. Units shall be furnished with 5" diameter heavy duty, plate type casters two supplied with brakes and to be sized to fit into Items #14 and #15.

ITEM 7 PREP TABLE W/ SINK (By CPS)

Custom fabricated, NSF Quantity: One (1) 8'-0" x 2'-6" x 3'-10" O.A.

- General construction per standard detail 1, 2, 8 and 10.
- Rim per detail 5d at front and right end.
- Backsplash per detail 3b and 4a at rear and walls.
- Legs and feet per detail 6.
- One (1) 20" x 20" x 12" deep sink where shown fitted with lever waste and faucet.
- Two (2) approximately 24" stainless steel undershelves clear of sink compartment and disposer.
- Cutout top and install disposer cone for Item #33 and provide pre-rinse spray.
- One (1) 20" x 20" x 5" deep stainless steel drawer/housing.

ITEM 8 HAND SINKS (By CPS)

Quantity: Four (4)

EAGLE GROUP	ADVANCE TABCO	UNVERSAL STAINLESS
MODEL HSA-10	MODEL 7-PS-60	MODEL CHS-1

Handsink shall include splash-mounted, chrome-plated T&S #B-115-CR faucet with wrist handles and swivel spout with .5 GPM aerator, 1-1/2" stainless steel strainer waste, and a stainless steel offset bracket for wall mounting. Include stainless steel end risers.

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CONVECTION OVEN DOUBLE STACK (By CPS)

Quantity: Two (2)

ITEM 9

VULCAN MODEL: VC66GD

Each oven shall be natural gas at 5" w.c. and shall include a manifold to join upper and lower sections to a common 1" supply connection. Provide 1" x 4'-0" commercial coated stainless steel flexible gas hose with quick disconnect device and restraining safety cable. Each unit shall be equipped with 5" minimum casters, two with brakes, electronic ignition, pressure regulator, 6'-0" long UL listed power cord, stainless steel left and right side and top, two-speed fan, minimum of 4 racks per oven section, one hour electric timer, 115 volt oven fan and solid stainless steel doors. Gas pressure at oven will be 6" w.c. Provide pressure regulating valve as required.

ITEM 10 STEAMER (By CPS)

Quantity: One (1) Connectionless

GROEN MODEL: XS-208-12-3

- Stainless steel stand.

ITEM 11 REACH-IN REFRIGERATOR (By CPS)

Quantity: Two (2)

TRUE MFG. MODEL: T-49

Include the following features and options:

- 1. Minimum of 49 cubic feet capacity.
- 2. Aluminum interior and exterior with stainless steel doors.
- 3. 9'-0" long UL listed attached cord and plug.
- 4. Casters, two (2) with brakes.
- 5. Minimum 1/3 HP, 115 volt, condensing unit.
- 6. Hot gas condensate evaporator.
- 7. Items #11 and #12 to be the same manufacturer.

PBC: South Loop Elementary School New Construction_C1578 - Addendum No. 2

ITEM 12 REACH-IN FREEZER (By CPS)

Quantity: Two (2)

TRUE MFG. MODEL: T-49F

Include the following features and options:

- 1. Minimum of 49 cubic feet capacity.
- 2. Aluminum interior and exterior with stainless steel doors.
- 3. 9'-0" long UL listed attached cord and plug.
- 4. Casters, two (2) with brakes.
- 5. Minimum 1/2 HP, 115 volt, condensing unit.
- 6. Hot gas condensate evaporator.
- 7. Items #11 and #12 to be the same manufacturer.

ITEM 13 EXHAUST HOOD

Quantity: One (1) 10'-0" x 5'-0" x 2'-0"

AVTEC INDUSTRIES	CAPTIVE-AIRE	CADDY
MODEL: VDW – TYPE II	MODEL: 6024-VHB-G - TYPE II	MODEL: CHW - TYPE II

The exhaust hood[s] construction and specifications shall meet or exceed the minimum standards as set forth by the following agents and authorities:

- 1. The City of Chicago Building Code
- 2. Underwriter's Laboratories
- 3. The National Sanitation Foundation
- 4. The National Fire Protection Agency
- 5. Illinois Department of Public Health

The exhaust hood[s] shall be sized as per the Food Service and architectural drawings and the mechanical drawings; both of which allow for a minimum overhang of 6" in rear for the mechanical connection of the equipment under the hood, 12" in front of equipment, and the length by 6" at each side beyond the equipment as it is spaced under the exhaust canopy, except against a building wall. Install bottom at 80" a.f.f.

The exhaust air shall be sized as per the mechanical drawings.

Where the mechanical requirements of the exhaust hood[s] provided by the Food Service Equipment Contractor do not meet the values as set forth by the Contract Documents, all costs for altering the duct and fan system, altering the H.V.A.C. system of the room, general construction modification, including any required architectural and/or engineering review shall be borne by the Kitchen Equipment Contractor.

The entire hood shall be constructed of a minimum of number 18 gauge, Type 304 stainless steel, No. 4 finish on all exposed areas. Single wall vent hood for non-grease applications for the removal of heat, vapor, etc. Hood shall have a full perimeter gutter with a ¹/₂" OD Bolt thread drain connection.

1. Exhaust duct collar to be 4" high with 1" flanges. Duct sizes, CFM and static pressure requirements shall be as shown on the drawings. Hood shall be recognized by NSF.

- 2. Incandescent light fixtures, quantity as follows. Light fixtures shall be interconnected to a single point connection within hood sections.
 - a. Hood under 8'-0" long to include (1) fixture.
 - b. Hood between 8'-0" and 10'-0" long to include (2) fixtures.
 - c. Hood between 10'-0" and 16'-0" long to include (3) fixtures.
- 3. 20 gauge, Type 304 stainless steel enclosure panel to enclose area above the canopy from the top of the canopy to the building ceiling.
- 4. Provide 18 gauge, Type 304 stainless steel wall flashing with a No. 4 finish to wall or walls under exhaust canopy. Wall flashing shall extend from the cove base to the underside of hood. Provide clean, tight knockouts for all utility rough-ins.
- 5. Provide light and fan switches on the face of the hood with interior baffle.

ITEM 14 ROLL-THRU FOOD WARMERS

Quantity: Two (2)

TRAULSEN MODEL: RIH-132-L-FHS TRUE MFG. MODEL: STR1HRT-1S-1S

- Item #14 and #15 to be the same manufacturer.
- Stainless steel trim at building openings.

ITEM 15 ROLL-THRU REFRIGERATORS

Quantity: Two (2)

TRAULSENTRUE MFGMODEL: RRI-132-LPUT-FHSMODEL: STR1RRT-1S-1S

- Item #14 and #15 to be the same manufacturer.
- Stainless steel trim at building openings.

ITEM 16 HOT FOOD SERVING COUNTERS (By CPS)

Quantity: Two (2)

All serving counter components to be by the same manufacturer. 34" working counter top height all units.

DUKE MODEL #TEHF-60SS

TOP, fabricated of minimum 16 ga., type 302 polished stainless steel, turned down 2" on edges, with all corners welded, ground and polished. The food pan wells are one-piece, die-stamped stainless steel sized to accommodate standard 12" x 20" x 6" maximum depth food pans. Top turned down into the wells, with a sanitary raised bead around the full perimeter of each well.

APRON, Full length x 10" stainless steel high apron, with a slanted stainless steel control panel at rear.

HEATING SYSTEM, each food pan well to be heated by means of a minimum 900 watt heating system, and to be furnished with an adjustable control thermostat with "off" position and neon pilot light. All wells to be wired to a twist lock inlet, which is set in a stainless steel recess with a removable cord set. Unit to be Underwriters Laboratories listed.

CASTERS, mount on four (4) 5" diameter, heavy-duty, double ball bearing swivel casters with non-marking rubber tires. Two casters fitted with brakes adjust height to accommodate 32" work.

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FOOD SERVICE EQUIPMENT

LOCKING DEVICE, Cam-action latches with trigger releases to join multiple units together at the top to form a unitized serving line.

Include the following accessories:

- 1. Full length x 12" wide, solid, stainless steel, ribbed type tray slide set on stainless steel folding brackets, 32" a.f.f. maximum.
- 2. Full length x 10" wide x 15-1/2" + high food protector consisting of stainless steel uprights and top shelf, with mar-proof, surface hardened, clear acrylic plastic sneeze guards and fluorescent, shielded, light fixtures.
- 3. Full length minimum 6" wide stainless steel work shelf on stainless steel folding brackets.
- 4. Full front panel and enclosure panels with laminate or fiberglass finish.
- 5. Full length x full width stainless steel undershelf.

ITEM 17 FLAT TOP SERVING COUNTERS (By CPS)

Quantity: Two (2)

DUKE MODEL: TST-SS

Same general materials, accessories, specifications and details to match Item #16, except:

- 1. Adjust model number as required to match sizes on the drawings.
- 2. Delete work shelf.
- 3. Provide undershelf

ITEM 18 COLD FOOD SERVING COUNTERS (By CPS)

Quantity: Two (2)

DUKE MODEL: TCM-60-N7

Same general materials, specifications and details to match Item #16 with:

- 1. Full length x 12" wide, solid, stainless steel, ribbed type tray slide set on stainless steel folding brackets, 32" a.f.f. maximum.
- 2. Full length double tier protector case with 1/4" clear tempered glass sneeze guards and shelves, lower shelf mounted at 12" above work surface, with fluorescent shielded light fixtures.

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4. Delete work shelf.

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ITEM 19 MILK CASE COOLERS (By CPS)

Quantity: Two (2)

TRUE MODEL: TMC-58-S-SS

ITEM 20 CHECKER COUNTERS (By CPS)

Quantity: Two (2)

DUKE MODEL: TCS-30

Same general materials, accessories, specifications and details to match Item #16.

1. Full length x 12" wide, solid, stainless steel, ribbed type trayslide set on stainless steel folding brackets.

ITEM 21 POS SYSTEMS (By CPS)

Not in Division 11 1400 – provided by owner.

ITEM 22 MOBILE UTENSIL RACKS (By CPS)

Quantity: Four (4), size per plan

CAMBRO MFG. CO. MODEL: ELEMENTS CAMSHELVING

Steel core posts and traverse supports polypropolene coated. Open grid, removable shelf mats capable of being washed in a commercial dishwasher. A 48" shelf section shall support 800 lbs. Each unit to be sized per plan and adjusted per field conditions and to be approximately 72" - 75" high and to have four (4) tiers. Each section to be fitted with 5" high premium swivel casters without brakes suitable for corrosion resistant applications.

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ITEM 23 THREE COMPARTMENT SINK (By CPS)

Quantity: One (1)

EAGLE MODEL: FN2860-3

- Two (2) faucets and three (3) lever handled drains.

ITEM 24 OPEN NUMBER

ITEM 25 OPEN NUMBER

ITEM 26 STOREROOM SHELVING (By CPS)

Quantity: Seven (7), size per plan

CAMBRO MFG.CO. MODEL: ELEMENTS CAMSHELVING

Steel core posts and traverse supports polypropylene coated. Open grid, removable shelf mats capable of being washed in a commercial dishwasher. A 48" shelf section shall support 800 lbs. Each unit to be sized per plan and adjusted per field conditions and to be approximately 75" - 78" high and to have five (5) tiers. Each section larger than 36" to be fitted with 5" diameter swivel casters, two (2) w/brakes. Units 36" or shorter to be secured to adjacent perpendicular units with corner connections.

ITEM 27 DUNNAGE RACKS (By CPS)

Quantity: Six (6), size per plan

CAMBRO MFG. CO.	WINHOLT	METRO INDUSTRIES CORP.
MODEL: DR SERIES	MODEL: PLSQ SERIES	MODEL: HPPD SERIES

One (1) piece construction of polypropylene with slotted tops and "bowtie" links/connectors.

ITEM 28 OPEN NUMBER

ITEM 29 OPEN NUMBER

ITEM 30 UTILITY CARTS (By CPS)

Quantity: Four (4) NSF

LAKESIDE MODEL: 953

- Corner bumpers
- Unit may be custom fabricated to comply with above specifications.

ITEM 31 RECYCLING COUNTER

Custom fabricated, size approximately 10'-6" x 2'-6" x 3'-0" O.A. high. 32" high counter top. Quantity: One (1)

- General construction per details 1, 2, 6 and 12.
- Backsplash per details 3e and 4a against building walls.
- Rim per detail 5f
- Integral sink approximately 40" x 20" x 12" deep fitted with T&S or Chicago deck mounted faucet with 12"

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FOOD SERVICE EQUIPMENT

nozzle with loose keyed stops and 2.2 GPM aerator spout, and crumb cup basket drain. Provide hinged stainless steel double pan solid door. Omit bottom shelf in the cabinet base.

- Support top with Walsh-Simmons seating #BAS 30WL cantilevered table brackets spaced to accommodate the recycling bins, Item #32. Tops to be set at 30" a.f.f.
- Provide cutout in top with 1" turndown at rear and ends and 1" turn-up at front with radiused corners. Cutouts to be centered over recycling bins between top supports.

ITEM 32 RECYCLING BINS

Quantity: Three (3)

RUBBERMAID COMMERCIAL PRODUCTS MODEL: 3958

ITEM 33 OPEN NUMBER

ITEM 34 HEATED CABINET

FWE	CRES-COR	WITTCO
MODEL: UHS12D	MODEL: H-137-SUA-12D	MODEL: 1826-13

Quantity: One (1)

- Perimeter bumper

ITEM 35 WORK TABLE (By CPS)

Custom fabricated, 8'-0" x 2'-6" x 2'-10" Quantity: Three (3)

Same general materials and details to match Item #7, except:

- Rim on all four (4) sides on two (2) Island Tables.
- Delete sink, disposer and drawers on two (2) Island Tables.
- Provide 5" high backsplash and one (1) drawer on unit against wall.
- Stainless steel undershelf.
- Edlund #S-11 NSF on one (1) unit.

ITEM NO. 36 WALLSHELF

Custom fabricated Quantity: One (1) 3'-6" x 1'-0" over Item #7 One (1) 10'-0" x 1'-0" over Item #23

Fabricate per detail 11.

END OF 11 14 00 SPECIFICATIONS

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