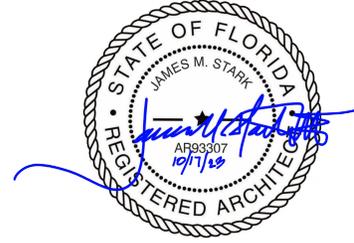


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SECTION 114000 – FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.01 GENERAL REQUIREMENTS:

- A. The General Provisions of the Contract, the General and Supplementary Conditions, and General Requirements apply to all Work specified under this section.
- B. In case of discrepancies and/or conflicts between the specifications and drawings, precedence of the various documents shall be as follows:
 - 1. The Itemized Equipment Specifications and Drawings, whichever shows the greater quantity.
 - 2. Figured Dimensions on the Drawings.
 - 3. The General Conditions - Food Service Equipment (F.S.E.).
 - 4. The General Provisions of the Contract.
- C. Discrepancies and/or conflicts shall be submitted To LCS Procurement Administrator. This should be done at least ten (10) days before bids are to be opened so that an addendum may be issued if necessary. Should discrepancies and/or conflicts be discovered after the Work has been started, the General Contractor shall report same to the Architect immediately, and no work connected with the discrepancies and/or conflicts shall be undertaken; or if underway, such work shall be stopped immediately until the General Contractor and the Architect agree on the clarification thereof.
- D. If there is any conflict within or between any of the Contract Documents involving the quality or quantity of the work required, it is the intention of the Contract that the work of highest quality or greatest quantity shown or specified shall be furnished. Whether or not the word "all" is used in the specification, coverage is intended to be complete, except where partial coverage is specifically and expressly noted. In all cases where an item is referred to in the singular number, it is intended that the reference shall apply to as may such items as are required to complete the work, or as shown on the drawings.
- E. Each model number includes the code *FO58 as a suffix. This code is known as the Specifier Identification System. It is not to be removed by the bidders. Its purpose is to identify the specifier to the vendors providing equipment in the event it is necessary to communicate questions, clarifications and comments, from prior to bid award through the

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final purchase. It is to be used on all correspondence including fax and e-mail when communicating with manufacturer representatives and factories.

1.02 SCOPE:

- A. Food Service Equipment Supplier shall furnish complete all food service equipment, labor, materials, tools and equipment necessary for the complete installation of kitchen equipment in a first class manner, including all work incidental thereto in accordance with the drawings and these specifications.
- B. The term "Complete Installation" shall mean the delivery of the kitchen equipment, with transportation and trucking charges prepaid to the building site, uncrated, assembled, set in place, leveled, calibrated, and ready for final connection to be performed by other Trades unless noted to be performed by the Food Service Equipment Supplier. The Food Service Equipment Supplier shall clean all equipment using cleaners approved by the manufacturer. Equipment is to be cleaned just prior to Owner's acceptance.
- C. Food Service Equipment Supplier is responsible for leaving equipment with threaded outlets for type of connections as standardized by food service equipment manufacturers for other Sub-contractors to make final steam, plumbing, electrical, and ventilating connections.
- ¹D. Items marked "Existing", "Relocate", or "By Owner" are to be used and Food Service Equipment Supplier shall disconnect them from existing service, move them in accordance with construction schedule and warehouse them when necessary while site is being prepared by other Sub-contractors for final setting in place. Existing equipment shall be cleaned and refinished and/or repaired as noted in the ITEMIZED SPECIFICATIONS. Any damage during moving or warehousing shall be repaired at no cost to the Owner.
- F. This portion of the Contract shall be performed by a competent Food Service Equipment Supplier who is to provide a competent foreman for erection and placing of equipment and to counsel with other Sub-contractors in regard to connections at time of installation.
- G. Food Service Equipment Supplier is to deliver to other Sub-contractors all plumbing, steam fitting and electrical parts that are furnished loose and as a part of the equipment and if

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requested, counsel with other Trades for proper installation.

- H. Food Service Equipment Supplier shall erect the equipment at the site in full compliance with local rules and regulations.
- I. Food Service Equipment Supplier shall maintain a full time service department and be a factory appointed dealer in distribution for all equipment to be furnished.
- J. If all partitions will be erected prior to delivery of food service equipment, bidders are cautioned that all equipment must be fabricated to clear through finished door openings.
- K. Food Service Equipment Supplier shall clean up all debris made by his workmen immediately upon completion of installation and remove same from premises.
- L. Food Service Equipment Supplier shall supervise the placement of pipes, sleeves, drains and power prior to pouring of the floor slab.
- M. Food Service Equipment Supplier shall verify all utility requirements of new, existing and owner provided equipment to ensure equipment will work with on-site utilities.

1.03 QUALIFICATIONS OF BIDDERS:

- A. It is required that all fabricated equipment such as food serving units, tables, sinks, countertops, etc., described in the following specifications, other than by name and catalog numbers, be manufactured by an equipment fabricator who has the plant, personnel, and engineering facilities to properly design, detail, and manufacture high quality food service equipment. All Work in the above category to be by one (1) manufacturer and of standard unit assembly and uniform design and finish.
- B. The prospective bidder for the equipment hereinafter specified shall be a recognized distributor for these items of equipment, including those of other manufacturers than his own.
- C. In consideration of the scope and size of performance of this section, the General Contractor shall provide the name of the Food Service Equipment Supplier that shall be performing this Work at the time of bid opening. Upon demand, Food Service Equipment Supplier being considered for possible negotiation, shall submit to the Architect and Owner evidence of having executed Contracts of a size comparable to this Contract. If

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requested, he shall also submit sufficient financial resources for completion of the Contract. Only bidders meeting the preceding qualifications will be considered or approved.

1.04 MANUFACTURER'S NAME AND SUBSTITUTION:

- A. It is the intent of the ITEMIZED SPECIFICATIONS to establish a quality and performance standard for the equipment to be purchased under this section. The standard established by these specifications have been carefully set by the Architect and Owner. The prime specified brand is identified as first named and in detail to establish this standard and alternate brands identified in these specifications must comply with the standard established by the prime specified product. It is, as well, the intent of this Contract to purchase equipment of the standard specified as competitively as possible without reduction of quality. To ensure this, the base bid shall be for items of equipment as specified with no substitutions. Bidders wishing to supply approved substituted items are encouraged to do so, identifying cost savings for each prior approved item. Owner reserves the right to accept the lowest base bid without regard to proposed substitutions.
- B. Any bidder wishing to supply alternate equipment other than that specified shall submit a request for substitution to the Architect at least ten (10) days prior to Bid Date for approval or disapproval. If a substitution is approved, an addendum will be made.
- C. Bidders requesting such substitutions are cautioned to examine mechanical and electrical plans and building conditions to determine if such substitution will require changes in mechanical or electrical connections or require rearrangement. If any of the above changes would be involved, a layout of such changes and any additional cost (itemized) must be submitted with the request for substitution. If proposed substitutions entail additional cost which was not submitted with the request for substitution and approval is granted, bidders shall be responsible for such costs.
- D. In addition, a request for substitution must be accompanied by the manufacturer's specification and a "Substitution Request Form" which provides the Architect with a detailed description of the manner in which the proposed substitution conforms and/or varies from the item specified. No request for substitution will be considered without an accompanying "Substitution Request Form".
- E. It is understood by the Architect and Owner that no agent, dealer, broker or agency may bind a manufacturer beyond the manufacturer's own printed literature. Therefore, any party

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submitting a "Substitution Request Form" stating compliance with a feature specified for the prime specified item by a manufacturer in a manner not identified as a standard of projection or as an option for that item in the manufacturer's literature must be accompanied by a letter on the manufacturer's own letterhead stating that the manufacturer shall comply with the specified feature and such compliance shall not adversely affect the manufacturer's product performance, reliability, durability, appearance or effect the warranty.

- F. If the substituted item is approved and subsequently installed and upon final inspection found to deviated from the specifications in a manner not detailed in the "Substitution Request Form", the Food Service Equipment Supplier shall at the discretion of the Architect or Owner bring the equipment into compliance or remove the equipment and replace it with one in compliance with the specifications at his own cost. In consideration of the job stage at the final inspection, the Food Service Equipment Supplier shall take no more than five (5) working days to make this replacement. Bidders are encouraged to review the "Substitution Request Form" (provided upon request) prior to using such items in their bid. Awarded Contractor shall be responsible for deviations not detailed in the "Substitution Request Form" submitted FROM ANY SOURCE. The "Substitution Request Form" will be made available at the Architect's office upon request. Approval of submittals by the Architect does not relieve the General Contractor or Food Service Equipment Supplier of this condition. The "Substitution Request Form" can be found in this document at the end of the GENERAL portion of Sec. 11.
- G. Related equipment, such as dishwasher assembly, steam equipment, refrigerators, and cafeteria line equipment shall be by one (1) and only one (1) manufacturer.
- H. No request for substitution will be considered after ten (10) days prior to date bid except in instances where the item is no longer available.

1.05 DRAWINGS AND FIELD MEASUREMENTS:

- A. Upon Contract award, submit eight (8) sets of the following shop drawings and product data. Submittals not meeting the requirements listed in Section 1.05 will be rejected.
 - 1. Specification sheets on all standard equipment containing illustrations, line drawings and rough-in information. Equipment brochures are to be in three ring, hard cover binders. Brochures are to include coversheets for each item that lists the item number, item description, quantity, manufacturer, model number,

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electrical/plumbing/gas/steam connection requirements, all accessories and any special notes, etc.

2. Complete and detailed shop drawings on all fabricated equipment, drawn at a minimum scale of 3/4" to the foot, plus necessary cross sections at a minimum scales of 3/4" to the foot, showing complete detail of each item of specially fabricated equipment.
 3. Separated plumbing and electrical rough-in dimensioned drawings showing rough-in for each piece of equipment with each outlet when giving size, height and an explanation with each outlet cross-referenced to the specification sheets or shop drawings. Rough-in drawings ARE FURNISHED AS PART OF THESE PLANS by CM, it is the responsibility of the Food Service Equipment Supplier to verify that all plumbing and electrical rough-ins are correct with item being furnished under this section. Items marked "Future", N.I.C., or "by Owner" or planned for purchase at a later date, the Food Service Equipment Supplier shall include these items as well as existing items to be reused on the rough-in dimensioned drawings.
- B. All drawings shall be based upon the floor plans and itemized specifications. Drawings shall include accurately dimensioned layouts and locations for all masonry bases, if required or called for, and shall include accurately dimensioned details and locations for equipment extending through walls.
- C. The Food Service Equipment Supplier shall also furnish with the submittals a list showing exact electrical characteristics required for each item in a check list format for approval of the Architect before purchasing of these items.
- D. The Food Service Equipment Supplier shall verify all measurements at the building and be responsible for same before proceeding with the manufacture of the equipment. Measurements shown on drawings accompanying these specifications are approximate and are for estimating purposes only. The Food Service Equipment Supplier is to make two (2) mid-job inspections after submitting an approved 1/4" scale drawing of all mechanical, electrical, and plumbing placements. These two (2) inspections are to be made upon notification by the General Contractor in order to assure effective coordination between itself and Trades. The Food Service Equipment Supplier is to verify all plumbing and electrical stub-ups prior to the floor being poured and to verify hood placement. As it is an integral part of this section that all equipment be located properly, it shall be the Food Service Equipment Supplier's responsibility to verify completion of stub-ups and hood

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placement to ensure proper placements of floor drains and mechanical outlet stubs to insure that all of the equipment provided under this section shall be properly located. Where necessary, he shall confer with the General Contractor and Tile Contractor to coordinate and establish such finished dimensions wherever necessary. Tile Contractor shall be responsible for maintaining these dimensions in erection of his Work and will assume cost of any change necessary due to errors in his Work. At time of checking measurements, Food Service Equipment Supplier shall carefully examine spaces and existing conditions, and report to the Architect any Work performed by others or planned by others which prevents him from execution of his Work as required under the Contract and obtain the Architect's final decision and instructions before proceeding.

- E. Should Contract for food service equipment be awarded after mechanical services have been roughed in, Food Service Equipment Supplier shall carefully measure locations of all floor and wall penetrations and existing conditions and indicate them and provide for them on his shop drawings and final mechanical plan. If his inspection reveals that any of these existing conditions seriously interfere with execution of this Work as required under his contract, he is to report these conditions to the Architect and await his decision and instructions before proceeding with that portion of his detailed drawings.

1.06 MATERIAL AND WORKMANSHIP:

- A. Unless otherwise specified or shown on drawings, all material is to be new, of best quality, perfect and without flaws, and delivered upon completion in an undamaged condition.
- B. All Workmanship to be best of its respective kind. All labor to be performed in a thorough workman like manner by qualified, efficient and skilled mechanics.
- C. Food service equipment will be inspected after delivery and any equipment found not to be in accordance with specifications and/or approved shop drawings will be rejected and replaced with the approved equipment at the expense of the Food Service Equipment Supplier. Any defects found during inspection must be remedied to the satisfaction of the Owner.

1.07 STANDARDS:

- A. All equipment shall be constructed in strict compliance with the standards of the National Sanitation Foundation and in full compliance with the Public Health Regulations of the state in which installation is to be made. Each piece of equipment to have "Seal of Approval" label of the National Sanitation Foundation.

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- B. All gas cooking and warming equipment must conform to AGA Standards.
- C. All equipment must conform to the National Fire Protection Associated (NFPA) Standard No. 96.
- D. All electrical equipment must be U.L. approved.
- E. All steam equipment shall be ASME code approved and National Board registered.
- F. Equipment to be of American manufacturer unless noted.

1.08 COMPLIANCE WITH LAWS AND CODE REGULATIONS:

- A. Nothing in the Contract Documents shall be construed to conflict with any local or state laws or regulations governing the installation or any part of the Work to be performed under this Contract, and all requirements shall be in accordance therewith, without any additional cost to the Owner.
- B. All Work and materials shall be in full accordance with the latest rules of the U.S. Public Health Service, local Public Health Service, National Board of Fire Underwriters, any local or state ordinances, and regulations of the State Fire Marshall.

1.09 WORK BY OTHER CONTRACTORS:

- A. All Plumbing, Steam, Electrical and Ventilation Work required in connection with this section shall be done by other Contractors, unless specifically called for in the ITEMIZED SPECIFICATIONS, to include but not limited to exhaust fans and duct work associated with the ventilation hood. The Work to be done by these other Contractors shall include roughing-in to points indicated on the mechanical, plumbing, and electrical plans, final connections from rough-in points to various pieces of equipment requiring such connections and the supplying of all necessary materials and labor for this Work except as hereinafter noted. Tile bases, if supplied below various items of kitchen equipment, are to be provided by other Trades.
- B. Refrigeration Work to be performed under this section as listed in the ITEMIZED SPECIFICATIONS except for electrical and plumbing connections to compressors, blower coils, controls, etc. These final connections shall be made by other Trades.

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- C. All line and disconnect switches, safety cut-outs, control panels, fuse boxes, or other electrical controls, fittings, and connections shall be furnished and installed by other Trades. Starting switches shall be provided by Food Service Equipment Supplier as specified under GENERAL SPECIFICATIONS. Those starting switches furnished loose as standardized by food service equipment manufacturers (other than fabricated items) shall be mounted and wired complete under the Electrical Division.
- D. Any sleeves or conduit required for refrigeration and tubing lines shall be furnished and installed under the other trades. Also applicable to alarm system.
- E. Plumbing and Steam Fitting Trades are to see that all lines are flushed free of foreign matter before connecting fixtures.
- F. The Electrical Sub-Contractor shall make all final connections to equipment as shown on plans or specified herein; and it shall be the responsibility of the Electrical Sub-Contractor to check all items to see where starters, contactors, switches, etc., are required.
- G. The Plumbing Sub-Contractor shall rough-in and connect water and waste to the items which will be furnished and installed by the Food Service Equipment Supplier. The Food Service Equipment Supplier shall furnish faucets and all lever waste drains, hose reels with mixing valves to the Plumbing Contractor for connections and installation. The Plumbing Contractor will provide traps, tail pieces and fittings, water piping, floor drains, shut-off valves, and all other necessary fittings.
- H. The Mechanical Contractor shall furnish and install necessary ventilation facilities of sufficient capacity to operate the equipment. Mechanical Work done by the Food Service Equipment Supplier is listed in the ITEMIZED SPECIFICATIONS.
- I. The General Contractor shall furnish openings and passageways of sufficient strength to sustain the weight of the food service equipment. He shall furnish openings and passageways of sufficient size to permit the delivery and erection of the equipment in their respective locations without dismantling, providing the sizes are the same as shown on the shop drawings. The General Contractor shall furnish depressed floor for drain grates, and walk-in cooler/freezer when noted.

1.10 WAREHOUSING:

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A. Because of the responsibility of damage to the food service equipment, it shall not be shipped directly to the job site unless otherwise noted. It shall be shipped to the Food Service Equipment Suppliers' warehouse and delivered and uncrated by him. The exceptions to this unless otherwise noted in the ITEMIZED SPECIFICATIONS are the fabricated and fiberglass equipment and walk-in cooler/freezer which shall be shipped at a time when the building is ready to receive it and which shall be trucked direct to the job site on manufacturer's truck. The delivery time shall be coordinated with the General Contractor to arrive at a time when it will not interfere with the operation of other Contractors, but in time for the various Tradesmen to complete their final connections.

1.11 GENERAL SPECIFICATIONS:

A. The following specifications apply to all items mentioned herein-after and embrace the particular details of construction. Any deviations are described in the ITEMIZED SPECIFICATIONS.

B. All fabricated workmanship to be best of its respective kind, equal to the standards of manufacture used by Low Temp Manufacturing, Jonesboro, Georgia. Other approved fabricators are Atlanta Custom Fabricators and D&S Custom Stainless, Sarasota, Fl. Fabricators wishing to bid on the project must request approval as identified in this section showing uninterrupted production of like standards for more than five (5) years. All fabricated equipment shall be of the same manufacturer and bear the name of the fabricator.

C. Electrical Specification:

1. Motors up to and including ½ H.P. shall be wired to 110, 115, or 120 volts, single phase. Motors over ½ H.P. shall be wired for 208 volts, three phase unless noted on Architect's/Engineers plans or in the ITEMIZED SPECIFICATIONS.
2. Heating elements having a connected load up to and including 1,500 watts shall be wired for 115 volts, single phase. Any heating element over 1,500 watts or any combination of heating elements within one fixture totaling more than 1,500 watts shall be wired for 208 volts, single phase unless noted on Architect's/Engineers plans or in ITEMIZED SPECIFICATIONS.
3. Provide 480 volt three phase power where called for on the Contract Documents.

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D. Switches and Controls:

1. The Food Service Equipment Supplier shall supply for each motor driven appliance or electrically heated unit, a suitable control switch or starter of proper type in accordance with U.L. Code. 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.
2. All internal wiring for fabricated equipment items, including all electrical devices, wiring controls, switches, etc., built into or forming an integral part of these items shall be furnished and installed by Food Service Equipment Supplier in his factory with all items wired complete to a junction box within the fixture ready for final connection to building lines. A standard three-prong plug to fit "U" slot grounding type receptacles shall be provided for all equipment operating on a 110 or 120 volt single phase A.C. electrical outlet. A three-wire cored of suitable length shall be provided for this equipment as well.

E. FAUCETS, VALVES, AND FITTINGS:

1. Food Service Equipment Supplier shall furnish all faucets and lever waste drains. Sinks shall be fitted with faucets as called for under each item or as separate item listed as faucets. All special faucets for kettles, pre-wash, etc., listed under ITEMIZED SPECIFICATIONS.
2. All stop and shut-offs shall be furnished and installed by others.
3. Each gas appliance shall have a separate gas line shut-off for each deck.
4. All mobile gas fired equipment shall be supplied with flexible gas connectors with quick disconnects of not less than 3' in length, ANSI ZZ- 1.69 approved. Additionally, each mobile gas fired appliance shall be supplied with retainer adjustable and adjusted by the Food Service Equipment Supplier to a length not more than 6" less than gas connector supplied.
5. All gas fired cooking equipment shall be supplied with flexible connectors, 3' in length, attached by Food Service Equipment Supplier ready for final connection by Plumbing Contractor. Flexible connectors are to be of commercial grade with plastic sleeves color coded to indicate diameter of line. Use of the flexible

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connector is for future minor equipment adjustment. Plumbing Contractor should attach connectors to gas supply lines with this in mind allowing for future movement of equipment 24" left or right.

F. NON-CORRODIBLE ALLOY:

1. Non-corrodible alloy, or stainless steel, specified hereinafter to be Type 304 stainless steel, having a standard analysis of 18% chrome and 8% nickel.
2. All gauges, where specified, to be United States Standard gauges. All exposed surfaces to be given a #4 finish 180 grit. Where manufacturing process and welding disturb the original finish, it shall be carefully re-ground, polished and restored to match balance of surface.

G. GALVANIZED:

1. Where galvanized iron is specified, furnish tight coat galvanized copper bearing to be used in largest possible sheets with as few joints as necessary.
2. All welded parts to be non-porous and free of imperfections, pits, cracks or discolorations. All welds of stainless steel to be ground and polished to original finish.

H. LEGS AND CROSS RAILS:

1. Legs and cross rails shall be constructed of materials as follows as identified in the itemized specification (default shall be TYPE B).

TYPE A: 1-5/8" O.D. 16 gauge galvanized steel

TYPE B: 1-5/8" O.D. 16 gauge stainless steel

2. All legs and cross rails shall be fitted at top with fully enclosed stainless steel gussets welded to underbracing on a maximum of 5'-6" centers.
3. All legs are to be supported latterly by cross rails and lengthwise with cross rails on a maximum of 5'-6" centers. Omit cross rails when obstructing other equipment or when using solid undershelves.

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4. All cross rails to be 10" on center line above floor, or as called for by local health authorities.
- I. FEET:
1. All pipe legs to be fitted with sanitary die-stamped stainless steel bullet shaped feet adjustable to 1". When specified, provided flanged feet with two (2) 5/16" holes for bolting to floor.
- J. UNDERBRACING:
1. Perimeter of tops to be braced with 1-1/2" x 1-1/2" x 1/8" galvanized iron angles. Tops to be braced at center lengthwise and laterally at legs with 1" x 4" x 1" 12 gauge galvanized "U" channel. Tops to be reinforced so there will be no noticeable deflection with reinforcements stud welded to underside of top. Rivets or bolts used through the top are not accepted.
 2. Angles on enclosed base table and serving counters to be width-wise on a minimum of 20" centers. Furnish angle under top lengthwise on open side of counters between partitions. Angles to be welded to adjoining body flanges.
- K. SOUND DEADENING:
1. Furnish sound deadening material to break metal to metal contact between underbracing and tops on all work tables, dish tables, sinks, drainboards, enclosed base tables and serving counters. Sound deadening to be a minimum of 1/8" thick of 3-M EC1000 sound deadening under all work tables and dish tables and where specified.
- L. FIELD JOINTS:
1. Field joints to be located for practical construction, consistent with sizes convenient for shipping and accessibility into building. Field joints in tops to be carefully sheared so they can be tightly butted and joined together to form an integral unit to match balance of equipment. All joints shall be homogeneously welded by electric fusion metal arc, using welding rod of same composition as material being welded, ground smooth and polished to an invisible joint to match adjoining surfaces. Draw-up bolt field joints shall be unacceptable unless specifically identified in the

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ITEMIZED SPECIFICATIONS.

M. JOINTS, FINISHES AND TRIM STRIPS:

1. All equipment shall be formed on one (1) piece of material wherever possible, with due regard to shipping and erection. All joints, where necessary, shall be homogeneously welded by electric fusion metal arc, using welding rod of same composition as material being welded, ground smooth and polished to an invisible joint to match adjoining surfaces.

N. METAL TOPS:

1. To be of 14 gauge stainless steel unless otherwise noted in the written specifications. All exposed rolled edges to have a #7 hi-lite finish. Tops to have a #4 satin finish.
2. Provide backsplashes to be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (no splash to be provided unless specified).

TYPE A: 2" 90 degree turn up.

TYPE B: 5" 90 degree turn up.

TYPE C: 8" high with 2" returned on a 45 degree angle and 1/2" turn down.

TYPE D: 10" high with 2" returned on a 45 degree angle and 1/2" turn down.

O. WORK TABLE TOPS:

1. Exposed sides shall have all exposed edges turned straight down 1-1/4" under 5/8" on a 45 degree angle with corners welded, ground and polished.

P. DISH TABLE TOPS:

1. Dish table tops to have all free edges turned up 3" and finished with a 1-1/2" diameter rolled rim having a bull-nosed corner except where table shall be constructed to lip into dishwashing machine. Edges that abut walls or other high equipment to have a backsplash 8" high with 2" returned on a 45 degree angle turned down at rear for 1/2".

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Q. SINKS:

1. Size to be as specified in Itemized specifications.
2. To be 14 gauge stainless steel with all interior horizontal and vertical corners covered on a 3/4" radius. The front, bottom and back to be formed on one (1) sheet with front and back having a 3/4" roll. End rims to be a 1-1/2" diameter roll with bull nosed corners.
3. Sink partitions to be double walled and fully welded in place.
4. Bottom of each compartment to have four (4) die-stamped radial grooves pitched to drain. Sinks to be fitted with 1-1/2" basket drain with removable strainer unless otherwise noted. Sinks specified with lever waste drains shall be equipped with Klein #7200 chrome-plated brass with 16 gauge bracket for rod support under each compartment.
5. Backsplash to be integral 8" high with a 2" return on 45 degree slope and 1/2" rear turn down at wall. Ends enclosed and welded.
6. Faucet holes of 1" are to be provided in backsplash 4" down from top. Faucet holes centered over single-compartment sinks and centered over partitions on multi-compartment sinks.
7. Sinks up to and including 72" long to have four (4) legs. Sinks 72" to 108" to have six (6) legs (exclusive of drainboard support legs).
8. Sinks to be 37" high to top of roll and at a depth specified in the ITEMIZED SPECIFICATIONS or 15" as measured from top of roll to bottom of compartment.
9. Table top sink inserts to be fully welded and polished integral to table top with deck mount faucet 1" knock-outs provided.

R. DRAINBOARDS:

1. Drainboards are to be constructed of same material and finish as sink, with backsplash a continuation of sink splash. Interior corners to be covered on a 3/4" radius. Front and end rims to be approximately 3" high with a 1-1/2" top roll. Back

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splash and front rim are not to be pitched, but to continue level.

2. The drainboard is to be constructed with a minimum 1/2" pitch to drain into the sink.
3. Drainboards are to have same support frame as "Metal Tops" when over 30" and are to be supported by legs and have TYPE undershelves as specified for "LEGS and CROSSRAILS".

S. DRAWERS:

1. Drawers to be 20" x 20" x 5" deep or 15" x 20" x 5" deep when required by top widths or equipment sizes.
2. Drawers to be one (1) piece, die-stamped and fully covered corner construction. Drawer to be set in 18 ga.s/s channel frame and mounted on heavy steel roller bearing glides. Drawer bodies to be removable without use of tools. Drawer housing to be 18 ga.s/s.
3. Drawer face to be of #16 gauge stainless steel. Face to be die-stamped with a raised border for rigidity and integral die-stamped handle embossed in face.
4. Drawer bodies shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE B):

TYPE A: 18 gauge galvanized

TYPE B: 18 gauge stainless steel

T. UNDERSHELVES:

1. Undershelves shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE C):

TYPE A: 18 gauge galvanized steel with edge double hemmed down 1-1/2" and returned 3/4". Supported by pressed steel brackets welded to the shelf and bolted to the legs. Tables over 36" wide to have 14 gauge undershelf in lieu of 18 gauge. Spray painted enamel grey.

TYPE B: 18 gauge galvanized steel sectional and removable with edges

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rolled to contour of cross rails. Sections not to exceed 33" in length. Corners of shelf notched to fit tubing uprights. Abutting sections of shelves shall be turned down 1-1/2" straight. Spray painted enamel grey.

TYPE C: 18 gauge stainless steel with edge double hemmed down 1-1/2" and returned 3/4". Supported by pressed steel brackets welded to the shelf and bolted to the legs. Tables over 36" wide to have 14 gauge undershelf in lieu of 18 gauge.

TYPE D: 18 gauge stainless steel sectional and removable with edges rolled to contour of cross rails. Sections not to exceed 33" in length. Corners of shelf notched to fit tubing uprights. Abutting sections of shelves shall be turned down 1-1/2" straight.

U. ELEVATED SHELVES:

- 1. Top mounted elevated shelves to be constructed of #16 gauge stainless steel with all edges 1-1/2" roll, corners rounded, welded and polished. Edges to have hi-lite finish. Turn up edges 2" where shelves abut walls or other equipment.
- 2. Supports shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE B):

TYPE A: Supports to be 1" O.D. 18 gauge stainless steel tubular uprights secured to table.

TYPE B: Mounted on 1-5/8" O.D. stainless steel cantilevered bracket. Tubing support to pass through backsplash of table and into gusset welded to table underbracing. Gusset to be fitted with set screw.

V. ENCLOSED BASE COUNTERS:

- 1. Tops to be 14 gauge stainless steel. All exposed edges to have a 1-1/4" straight turn down under 5/8" on a 45 degree.
- 2. Counters shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE C):

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TYPE A: 18 gauge painted steel semi-enclosed body and shelves.

TYPE B: 18 gauge painted steel semi-enclosed body with 18 gauge stainless steel exposed ends and shelves.

TYPE C: 18 gauge stainless steel semi-enclosed body and shelves.

3. Counters to be enclosed on rear and ends with 18 gauge steel body and partitions with trim. Body of counter to be sectional, unitized construction with ends and rear formed from continuous sheet of metal to unitize body with partitions being spot welded into place. Ends and partitions to terminate in a 2" or larger completely enclosed mullion.
4. Body braced at top per "UNDERBRACING". Body to be 28" high with 1-1/4" turn in on 90 degree angle at top and 7/8" on bottom.
5. Bodies to be furnished with 18 gauge steel bottom and intermediate shelves on open side where possible. Front edges of shelf to be turned down 1-5/8" and under 5/8" on a 90 degree angle. Intermediate shelf to be closed on rear of this turndown with a channel stiffener. Rear and ends of shelves to be turned up 1-1/4" and spot welded to body. Shelves to be braced on underside with 14 gauge galvanized steel channels. Legs to be 6" high on 34" high counters and 8" high on 36" high counters. Legs to have die-stamped fully enclosed stainless steel gusset welded to 12 gauge galvanized iron plate and hat channel welded to body. Gussets to be fitted with 1-5/8" O.D. 16 gauge stainless steel tubing and feet per "LEGS". Legs to be spaced on a maximum of 5'-6" centers.

W. SERVING COUNTERS:

1. Tops to be 14 gauge stainless steel. All exposed edges to have a 1-1/4" straight down turned under 5/8" on a 45 degree.
2. Counters shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE C):

TYPE A: 18 gauge painted steel semi-enclosed body and shelves.

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TYPE B: 18 gauge painted steel semi-enclosed body with 18 gauge stainless steel shelves.

TYPE C: 18 gauge stainless steel semi-enclosed body and shelves.

3. Counters to be enclosed on rear and ends with 18 gauge steel body and partitions with trim. Body of counter to be sectional, unitized construction with ends and rear formed from continuous sheet of metal to unitize body with partitions being spot welded into place.
4. Ends and partitions to terminate in a 2" or larger completely enclosed mullion. Body braced at top per "UNDERBRACING". Body to be 28" high with 1-1/4" turn in on 90 degree angle at top and 7/8" on bottom.
5. Bodies to be furnished with 18 gauge steel bottom and intermediate shelves on open side where possible. Front edges of shelf to be turned down 1-5/8" and under 5/8" on a 90 degree angle. Intermediate shelf to be closed on rear of this turndown with a channel stiffener. Rear and ends of shelves to be turned up 1-1/4" and spot welded to body. Shelves to be braced on underside with 14 gauge galvanized steel channels. Legs to be 6" high on 34" high counters and 8" high on 36" high counters. Legs to have die-stamped fully enclosed stainless steel gussets welded to 12 gauge galvanized iron plate and hat channel welded to body. Gussets to be fitted with 1-5/8" O.D. 16 gauge stainless steel tubing and feet per "LEGS". Legs to be spaced on a maximum of 5'-6" centers.
6. Front and end panels of counter shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE B):

TYPE A: 22 gauge stainless steel

TYPE B: Veneered with 1/16" thick plastic laminate. Veneer to be adhered to front and ends of counter with contact adhesive and 2" wide 18 gauge stainless steel pilaster strips equally spaced at tray slide bracket with 20 gauge stainless steel angle trim strip at bottom. Color of plastic laminate to be as selected by Owner.

X. TRAY SLIDES:

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1. Tray slides to be mounted on front of serving counters with stainless steel brackets bolted into concealed tapping blocks within the counter framework. Brackets spaced on 42" centers.
2. Tray slides shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS):

TYPE A: 3-bar stainless steel with capped ends constructed of 1" O.D. stainless steel seamless tubes
to be approximately 12" wide and located 1-1/2" below counter top.

TYPE B: Solid 14 gauge stainless steel approximately 12" wide. Provided with three (3) die-pressed inverted "V" ridges on surface. Ends to be turned down and corners welded, ground and polished.

Y. HOT FOOD SECTIONS:

1. Hot food units are dry-moist electric with 12" x 20" die-stamped openings complete with raised beaded edges. U.L. recognized wells to be one (1) piece die-stamped stainless steel with a minimum of 1,000 watt heating elements. To have individual thermostat controls all pre-wired to master switch.
2. Mobile units to have control panel mounted on a piano hinge mounting for service and provided with a 6" long cord with grounded plug.
3. Countertop behind hot food section to be extended 3" to form a plate ledge. Ends to be mitered on a 45 degree angle to adjacent top.
4. Mount below top extension a 8" wide 18 gauge stainless steel plate shelf. Hot food well controls to be mounted below plate shelf.

Z. PROTECTOR GUARDS:

1. To be 10" wide x 14" high with 16 gauge stainless steel top shelf. Edges of shelf to be folded down with all corners rounded.
2. Sloped front and ends of protector guard to be of 1/4" polished plate glass fully recessed into a stainless steel frame welded to 1-1/4" stainless steel uprights.

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AA. COLD PANS:

- 1. Countertop to be turned down into an 18 gauge stainless steel, welded, watertight pan, 22" wide I.D. the length as shown on plans. Provide a formica breaker strip between top and cold pan. Pan to be double-walled construction, fully insulated with 2" fiberglass insulation. Pan to have a 1" open brass drain in bottom. Interior bottom of casing to be stainless steel.
- 2. Pan shall be constructed as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE B):

TYPE A: Ice cooled 6" deep I.D. to include a 1" high 18 gauge stainless steel, sectional, removable false bottom.

TYPE B: Mechanically cooled 6" deep with continuous refrigeration coil bonded to pan and concealed in mastic 1" deep. Refrigeration to be Copeland and self-contained.

BB. DOUBLE DECK DISPLAY STANDS:

- 1. To be a two (2) shelf unit of lengths shown on plan x 18" wide. First shelf to be 10" above countertop and 8" between each additional shelf. Uprights to be constructed of 1-1/4" square stainless steel tubing with stainless steel cap and base. Shelves to be 1/4" polished plate glass resting on a supporting horizontal framework of stainless steel square tubing, welded to uprights. The display case is to be enclosed on the front and ends with 1/4" polished plate glass. Front sneeze guards to be mounted on adjustable brackets.

CC. SLIDING DOORS:

- 1. To be 20 gauge stainless steel single pan construction mounted on ball bearing wheels. Furnish a die-stamped "W" shaped bottom track. Handles are to be stainless steel recessed and doors are to be furnished with a limit stop.

DD. NON-REFRIGERATED HINGED DOORS:

- 1. To be 20 gauge stainless steel pan construction with recessed stainless steel

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handles. To be a maximum of 30" wide mounted on heavy duty NSF stainless steel lift-off pin hinges fitted with magnetic type catch.

EE. REFRIGERATED BASE:

1. Mechanically cooled base to be an integral part of countertop and body. Base to be double-wall construction with 3" of approved fiberglass insulation in the top, bottom, doors, and sides. Inner lining to be 20 gauge stainless steel with welded seams and coved bottom corners. Provide forced air evaporator on rear wall with automatic condensate evaporator. Provide Copeland refrigeration, self-contained. Doors to be double pan insulated stainless steel with tight sealing gaskets and heavy-duty chrome plated hardware. Furnish with one (1) intermediate adjustable stainless steel shelf.

FF. REFRIGERATION SERVICE:

1. Refrigeration shall include start-up and service for one (1) year.

GG. FIBERGLASS REINFORCED POLYESTER CAFETERIA EQUIPMENT:

1. Body exteriors to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. Fiberglass reinforced polyester (F.R.P) shall be molded with permanent color. The F.R.P. pylon shall have a minimum of 5.25 ounces per square foot of fiberglass mat. Bottom, lower sides and top sides shall have additional 2.66 ounces per square foot of woven mat. The glass content shall be 35% to 40%, Rockwell hardness a minimum of 46%, flexural strength 9 to 18 p.s.i. x 103, tensile strength 17,900 p.s.i. and tensile elongation of 1 to 1.2%.
2. Where finished, F.R.P. parts are used in conjunction with casters or other component parts which impact concentrated stress at specific points; these points shall be internally reinforced with metal channels and other reinforcing shapes.
3. Top to be 14 gauge stainless steel 30" deep the length as shown on plans, with square turndown on all sides and corners fully welded, ground and polished. To have #4 satin finish with all edges having a #7 Hi-lite finish.
4. Counter height shall be 36".

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5. When specified interior shelving to be 18 gauge stainless steel with horizontal and vertical corners coved. Interior shelving to be 18 gauge stainless steel with rear and ends turned up and secured to interior body liner.
6. Casters: Shall be 5" in diameter, swivel, ball bearing casters with non-marking hard rubber tires. Brake casters shall be supplied on a minimum of two (2) per unit. NOTE: Some items may specify other size casters.
7. Tray Slides: All tray slides are to be fold down type reinforced by stainless steel channel to the bottom of the cabinet.
8. Color: Color to be selected by Architect and Owner.
9. Delivery of fiberglass equipment shall be by blanket wrap on the manufacturer's own truck and not to be stored on the job site for more than two weeks prior to final inspection.

1.12 GENERAL CONSTRUCTION NOTES:

1. It is the intention of these specifications to produce equipment to meet the individual needs of the Owner. The primary requirements in the manufacture of this equipment are the proper use of materials and construction as specified. In addition, features of sanitation, ready accessibility for cleaning, low cost in maintenance in operation, strength and ruggedness shall be maintained in the manufacture or fabrication of this equipment.
2. It is the intention of these specifications that all exposed surfaces of equipment be free from bolts, screws, and rivet heads. Wherever bolts shall be required, they shall be concealed type wherever possible and shall be of similar composition to the metal to which they are applied.
3. Water inlets shall be located above positive water level to prevent siphoning of liquids into the water system. Wherever conditions shall require a water inlet placed below the water level suitable type of vacuum breaker shall be placed on the fixture to form part of same to prevent siphoning.
4. Suitable pipe slots shall be provided through all undershelves to accommodate necessary service lines. These slots shall be of proper size and shall be neatly

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made with turned up edges on all four (4) sides to eliminate cutting or defacing of equipment on job. Cabinet bases shall be provide with an inner panel duct at ends or rear of cabinet to allow vertical pipe space to conceal the vertical piping.

- 5. All hardware, including that used for refrigerators, shall be of heavy-duty cast type and arranged for locking device. Hardware shall be specifically selected for the particular use to which each piece is intended.

1.13 QUALITY AND GUARANTEE:

- 1. It is the purpose and intention of these specifications to obtain equipment of the highest quality commercially manufactured.
- 2. All equipment is to be guaranteed free from defects in Workmanship and/or material for a period of one (1) year from the date of acceptance of same by the Architect and Owner unless noted in the ITEMIZED SPECIFICATIONS. All refrigeration units are to have a five (5) year manufacturer's warranty on the compressor. Extended guarantees will be specified in the ITEMIZED SPECIFICATIONS.

1.14 TESTING AND OPERATING INSTRUCTIONS:

- 1. After all utility connections to equipment have been made by other Contractors, Food Service Equipment Supplier shall conduct final test of equipment in presence of Architect and Owner or other duly Authorized Representative.
- 2. Food Service Equipment Supplier, upon completion of Work, shall deliver to the Food Service Director two (2) sets of instruction manuals, two (2) sets of parts and maintenance manuals including care of finished surfaces, and two (2) sets of a listing of names and addresses of the various manufacturers supplying the equipment. Food Service Equipment Supplier, upon completion of Work, shall deliver to General Contractor three (3) sets of instruction manuals, three (3) sets of parts and maintenance manuals, including care of finished surfaces, and three (3) sets of a listing of names and addresses of the various manufacturers supplying the equipment. Information is to be assembled in a hardback loose-leaf binder suitably labeled for a permanent record. A separate record of written guarantees with records of factory registration, where required, shall be handled the same as the above manuals.

1.15 SPECIAL CONDITIONS:

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1. Food Service Equipment Supplier shall furnish a qualified representative to instruct and demonstrate to the Owner's personnel the proper operation, care and maintenance of all equipment involved. The date and time shall be designated by the Architect.

2. In addition, the Food Service Equipment Supplier shall provide a qualified representative to be on hand for the first day of operation. Representative shall spend full time at the site for this day. Additional training in the proper use and maintenance of all equipment, as well as checks on equipment for correct operation, will take place during this time.

3. It shall be the responsibility of the Food Service Equipment Supplier to thoroughly familiarize building maintenance personnel during first day of operation on all supplied or relocated equipment in the manner of its care and maintenance. Particular note to be given to proper debiting of steam generator, tightening of convection oven door chain, sharpening of slicer blade, proper lubrication of mixer, slicer, and other equipment requiring periodic lubrication, procedure in freeing jammed disposer and dish machine pumps and spray heads and all other incidental preventative maintenance procedures that the instruction thereof would prevent unnecessary service calls and expense. Where gas fired equipment is specified, maintenance is to be instructed in the proper method of lighting all pilot lights. Maintenance and food service personnel are to be instructed in the prompt prevention thereof. A check list of these points and the accomplishment thereof to be presented to the Owner.

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SUBSTITUTION REQUEST FORM

TO: _____ (Architect Project Manager)

PROJECT: _____ (CONTRACT BID DATE / /

We hereby submit for your consideration the following product for prior approval in lieu of the specified item:

DRAWING	SPEC. SEC. NO.	ITEM NO.	SPECIFIED ITEM
---------	----------------	----------	----------------

Proposed Substitution: _____

Model Number: _____

Attach complete information on changes to Drawings, Mechanical, Electrical, or Plumbing Specifications which proposed substitution will require for its proper installation.

Submit with request all literature and substantiating data to prove equal quality and performance to that which is specified. Clearly mark manufacturer's literature to indicate equality in performance. It shall not be the responsibility of the reviewing Architect to search unfamiliar literature to identify compliance. Therefore, unmarked literature shall be considered reason for disapproval of the submittal.

FILL IN THE BLANKS BELOW:

A. Does the substitution affect dimensions shown on Drawings?
Yes ____ No ____
If yes, clearly indicate changes: _____

B. Does the substitution require different or additional mechanical, electrical, or plumbing requirements? Yes ____ No ____ If yes, clearly indicate changes:

C. The undersigned fully acknowledges responsibility to pay for changes to the building design, including engineering and detailing costs caused by the requested substitution.

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Signature: _____

D. What affect does substitution have on other Contracts or other Trades?

E. _____
 What affect does the substitution have on the construction schedule?

F. Manufacturer's warranties of the substitution are _____ Same or _____ Different... than the specified item. If different, attach a copy of the proposed manufacturer's printed warranty. If specification requires warranty exceeding the manufacturer's printed warranty, provide a letter of compliance on the manufacturer's own letterhead.

G. Itemized comparison of specified item with the proposed substitution: (List all features identified in the specifications for the specified item and corresponding notation of compliance or manner of deviation. Reference all notations below by marking manufacturer's literature as confirmation. Compliance to a feature in the specifications not substantiated by a corresponding notation on the manufacturer's literature requires written confirmation as detailed in Sec. 11 "Manufacturer's Name and Substitution" para. "e".)

SPECIFIED FEATURE	COMPLIANCE OR DEVIATION
-------------------	-------------------------

(attach additional sheets if required)

CERTIFICATION OF EQUAL PERFORMANCE
 AND ASSUMPTION OF LIABILITY FOR
 EQUAL PERFORMANCE

The undersigned states that the
 function, appearance and quality
 are equivalent or superior to

For use by Architect or Consultant:

____ ACCEPTED
 ____ ACCEPTED AS NOTED
 ____ NOT ACCEPTED
 ____ RECEIVED TOO LATE

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the specified item.

BY _____

Submitted by:

DATE _____

REMARKS

Signature _____ Title

_____ Firm

_____ Address

_____ Telephone

Signature shall be by person having authority to legally bind his firm to the above terms. Failure to provide legally binding signature will void application for approval.

Date

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ITEMIZED LIST OF FOOD SERVICE EQUIPMENT

ITEM #1- REFRIGERATION SYSTEM: ONE (1) REQUIRED. Refrigeration system shall be RDT model #ZS1-2 outdoor system furnished as listed below with all standard accessories plus the following options.

- A. Provide with #ZS1KAE*FO58 1.5 hp medium temperature scroll cooler compressor with a #ADT-120*FO58 matching coil. Refrigerant shall be 407A.
- B. Provide with a #ZF18KAE*FO58 6.0 hp low-temperature scroll freezer compressor with a #LET-160 matching coil. Refrigerant shall be R407A.
- C. System shall be totally hard piped and provided with summer/winter controls, matching thermostatic, solenoid valves, and expansion valves factory mounted.
- D. Refer to Drawing FS1.4 for details.
- E. Provide with all options specified under Items 3 and 4 of these specifications.
- F. System to operate on 208v-60-3p. and be furnished with line disconnect.

ITEM #2 - FLY FANS: ONE (1) REQUIRED. Fly Fans shall be a Mars Air Door model #STD48-1U*FO58, provided with all standard accessories.

- A. Provide with micro switch. Equipment Dealer shall coordinate the installation of this item with other trades.
- B. Fan to operate on 120/60/1, color to be white.

ITEM #3 & #4 - WALK-IN COOLER/FREEZER: ONE (1) REQUIRED:

- A. Provide one (1) each walk-in cooler/freezer as shown on plans, both to be 8'-6" high. Finish to be .040 embossed aluminum interior and exterior, non-exposed exterior finish to be stucco galvanized. Interior ceiling finish to be #4008 mill embossed aluminum enamel white (factory or job site painted surface is unacceptable).
- C. Provide vertical and wall trim with finish to match mating panels.
- D. Floor shall be recessed installation in depressed pad or as identified on the plans. Walk-in prefabricated floor to be bright galvanized steel to receive tile & setting bed.
- E. Panels shall consist of precision roll formed inner and outer pans separated by foamed-in-place (not cut slab) rigid polyurethane insulation molded to form compressible tongue and groove joints at mating edges. All panel edges including ceiling and floor panels shall have double reverse flanges. Panel gaskets to be acid resistant, NSF, and foamed-in-place with interior gasket sleeving double reverse flange. Panel thickness to be a full 4" with a K factor of .121 when cured, U factor not to exceed .030, R factor 33.3, compressive strength of 30 PSI, ASTM E-84

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- classified with UL label.
- F. Panels shall be drawn together and held in place by wrench activated eccentric cam locks. Panel fasteners to be secured and foamed-in-place of a "fan" metal type. Foam density around panel edges and fasteners not to exceed that of interior panel for maximum insulation quality. No wood members are to be part of panel fasteners or door sections. No foam of a compressive strength in excess of 30 PSI shall be acceptable. Ceiling panels shall be supported by hanger rods and angle iron if required.
- G. Provide two (2) 34" x 78" net opening doors. Door finish to be as specified for panels with the same insulation and thickness as specified for panels. Door jamb perimeter to be internally supported with heavy gauge welded channel steel support. Door hinging to be as shown. Doors to be fitted with two (2) self-closing lift hinges and one (1) spring loaded hinge mounted on heavy pre-threaded backup plates. Door units to have a built-in dial thermometer, combination pilot light and 3 way interior and exterior toggle switch for interior vapor proof LED lights, interior light switch safety pilot, anti-condensate heaters around door perimeter, stainless steel buck strip for magnetic gasket, and safety release. Adjust doors for pad depression and provide with adjustable sweeper gasket. Provide doors hydraulic door closure, exterior 34" x 36" x 3/16" aluminum tread kick plate, provide Clearview strip air curtain and foot treadles. Entire exposed front of cooler/freezer to have 4'-0" high diamond tread plate.
- H. Provide heated pressure relief vent mounted in freezer section over door.
- I. Provide door with a vapor proof light mounted on door section centered above door. Two (2) additional vaporproof 4' two tube LED light fixtures with bulbs designed for medium temperature operation to be mounted in the cooler ceiling and two (2) low temp LED fixtures with bulbs to be mounted in the freezer ceiling. LED fixtures with bulbs are part of this section and are to be mounted in ceilings. Cooler door frame shall have Modularm 75CL for both cooler and freezer with contacts for auto dialer for notification in case of problems.
- J. Walk-in panels, door, and accessories as manufactured by Mid-South Industries Thermo-Kool.

REFRIGERATION EQUIPMENT:

- A. Refrigeration system shall consist of, but not be limited to compressor, condenser, receiver, pre-wired control panel, fused electrical service, one point electrical connection with disconnect, all refrigerant piping extended to service point, necessary controls and evaporator coils for the required duty. Control systems shall include all safety and operating controls required to meet,

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- ARI, UL and NEC requirements and must control and/or protect the device to which it is connected, insuring compliance with manufacturers' requirements for proper operation and warranty protection.
- B. System is to be as specified in Item #1. Outside systems shall be designed for 100 degree ambient and housed in a enclosed rust proof housing with all major components of the condensing unit module assembled on a, 14 gauge, 3" welded channel base. The outdoor frame and base to be constructed of 14 gauge S/S. The air louver to be one piece top discharge construction with removable side panels for major maintenance. Each refrigeration system shall have a pre-wired main power and control panel, containing but not limited to the main power terminal block for single point connection, main power master circuit breaker, branch circuit breaker and motor contractor for each compressor.
- D. Refrigerant piping within the housing shall be of CR type grade L hard copper tubing (soft copper is unacceptable) assembled with forged or wrought copper fittings. All brazed joints, copper/copper to be made with an approved brazing alloy with a minimum 5% silver content. Copper/brass or copper steel joints are to be made with minimum 45% silver content material. All piping is to terminate at the service point of the condensing module. Refrigerant piping and controls shall be completely factory piped and tested before shipment. Minimum test pressures, 390 PSIG high side and 150 PSIG low side. NOTE: the maximum high pressure setting of the high pressure safety is 90% of the test pressures. High pressure controls that do not have maximum set point of this value are unacceptable.
- E. Freezer refrigeration system to include one (1) 6.0 horsepower Low Temperature reciprocating type, scroll R-404A compressor, # ZF18KAE*FO58 condensing unit liquid refrigerant receiver, # LET146*FO58 matching -10 degree TD coils, room thermostat, dual pressure control, dehydrator, sight glass, vibration eliminator, contact starter, electrical common disconnect, expansion valve, pump down solenoid, defrost inner-lock, defrost contactor, defrost timer, heat exchanger, thermostat control, fan cycling switch, crankcase heater, anti-acid line filter on suction line and line filter on liquid line.
- F. Cooler refrigeration system to include one (1) ZS11AKE, 1.5 horse-power medium temperature reciprocating type, scroll R-404A compressor, #ADT120*FO58 condensing unit, liquid refrigerant receiver, # RA126-115*FO58 matching 35 degree TD coil, room thermostat, dual pressure control, dehydrator, sight glass, vibration eliminator, contact starter, electrical common disconnect, expansion valve, crankcase heater, anti-acid line filter on suction line and line filter on liquid line and pump down solenoid.
- G. Control panel shall be pre-wired and contain all electrical, refrigeration and

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controls necessary for a complete and operable system. All controls to be factory mounted and shall be UL listed.

- H. Provide and install Modularm on cooler door frame for (2) for temperature monitoring and temperature alerting system for cooler and freezer.
- I. Cooler refrigeration system to have a minimum energy rating of 8.68 EER and Freezer system a minimum of 4.9 EER.
- J. Refrigeration to be manufactured by RDT as specified in Item 1 and shown on Drawing Sheet FS1.7.

INSTALLATION

- A. Refrigerant piping between outside condensing modules and evaporators shall be of ACR type grade L hard copper tubing (soft copper is unacceptable) assembled with forged or wrought copper fittings. All brazed joints copper/copper to be made with an approved brazing alloy with a minimum 5% silver content. Copper/brass or copper steel joints are to be made with minimum 45% silver content material. Quick disconnect coupling and pre-charged lines are unacceptable.
- B. Hard copper line sets are to be installed in accordance with acceptable refrigeration practices, including utilization of any and all necessary line traps and line grading to maximize the flow of oil and refrigerant throughout the systems.
- C. Refrigeration lines to be cleaned with Freon 22 and vacuum tested prior to charging.
- D. Freezer suction lines are to be insulated with 1/2" wall Amor flex, cooler suction lines are to be insulated with 1/2" wall armor flex.
- E. Condensate drain lines are to be of ACR grade L hard copper tubing, with freezer line wrapped with heater tape and insulated with 1/2" wall armo-flex. Condensate to be drained through wall penetrations into floor drain located in front of cooler/freezer.
- F. All floor panels are to be installed level and wall panels plumb.
- G. Doors and sweeper gaskets to be adjusted and light tested for airtight seal.
- H. All walk-in panel penetrations are to be field drilled and wall sleeves used. All building wall penetrations are to be sleeved by the appropriate diameter PVC conduit and sealed with silicone at interior and exterior penetration and foamed internally.
- I. F.S.E. dealer is responsible installation, for start-up and checking all pressures, setting of time clock and pull-down of unit to an operating temperature of -10 degrees F and 35 degrees. F.S.E. dealer is to maintain on-site temperature check

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for 2 hours after start-up with a pressure gauge check at the end of this time and is to also visually inspect and pressure gauge check until the next day.

- J. General Contractor is to provide the following:
1. All electrical/control wiring and make final electrical connections.
 2. All electrical conduit is to be of lock-tight type or field formed-in-place.
 3. All wall and roof penetrations and pitch pockets the size and at locations as designated by the walk-in installation supervisor.
 4. Where condensing unit's location is to be at ground level, provide a 6'-6" x 6'-0" (or as necessary) 4" 3000 psi concrete, wire reinforced monolith footing pad for condensing units.
 5. A sand leveling bed in a depressed pad, level and at the correct depth for the 4" walk-in floor and a 1-1/2" Quarry tile setting bed to be level with kitchen finished floor. Any material other than sand must have prior approval by owner consultant.
 6. Provide soffit enclosure of space between top of walk-in and ceiling.

ITEM#5 – NOT USED

ITEM #6 – WALK-IN STORAGE DUNNAGE RACK: TEN (10) LOT REQUIRED. ITEM 6A – TWO (2) REQUIRED Dunnage Racks shall be New Age Industrial, Inc. 2000 SERIES.

- A. Provide #2054*FO58, 42 " (10 REQUIRED)
- B. Provide #2006*FO58, 60" (2 REQUIRED)
- C. Dunnage racks to be all welded, aluminum construction.
- D. Equipment Dealer to verify fit with field dimensions.

ITEM #7 – NOT USED.

ITEM #8 – JANITORS STORAGE SHELVING: TWO (2) REQUIRED. Shelving units shall be METRO SUPER ERECTA PRO.

- A. All units to be free standing.
- B. Equipment Dealer to verify fit with field dimensions.

ITEM #9 – CUSTODIAL SINK: THREE (3) REQUIRED - BY PLUMBING CONTRACTOR.

ITEM #10 - MOP HANGER: THREE (3) REQUIRED. Mop hanger shall be Restaurant Specialties model # Handy Hanger.

ITEM# 11 – STORAGE SHELVING: TWENTY EIGHT (28) LOT REQUIRED. Shelving units shall be

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Metro SUPER ERECTA PRO SHELVES.

- A. All units to be free standing.
- B. Equipment Dealer to verify fit with field dimensions.

ITEM #12 – NOT USED.

ITEM #13 - MOBILE PAN RACK: THREE (3) REQUIRED. Mobile pan rack shall be New Age Industrial Model #13O5*FO58. Provide with all standard accessories.

- A. Pan racks shall be sized for 18" x 26" and 12"X20" pans.
- B. Pan racks shall be all welded construction.

ITEM #14 – PORTABLE POT AND PAN STORAGE RACKS: TWO (2) REQUIRED. Pot and pan storage racks shall be Metro "MetroMax i" Polimar Shelving with Microban Antimicrobial Product Protection.

- A. Provide 24" x 48" units, 4 tier with 74-5/8" posts and adjustable feet.
- B. All units to be free standing.
- C. Furnished with #5PCB castors.

ITEM 15 - WASH DOWN SYSTEM: ONE (1) REQUIRED. Wash down system shall be a SprayMaster Technologies Model #SMT-600-WDF*FO58 provided with all standard accessories and the following.

- A. Provide with Hummer Jet Jr (850 psi)
- B. Provide with Wall & Tile Brush
- C. Provide with Trap Shooter
- D. Provide with two (2) one gallon chemical holders
- E. Provide with 36" spray gun/wand assembly
- F. Provide with s/s wall mount brackets with gun hanger
- G. Hose reel with 100 ft. of high pressure hose
- H. Maintenance kit with filter & replacement oil
- I. Mount to wall as shown on plans.
- J. Unit to operate on 120/1 with power cord and plug.

ITEM# 16 - HAND SINK: FIVE (5) REQUIRED. Hand sinks shall be Advance Tabco model #7-PS-85*FO58 provided with faucet, tailpieces, traps, soap, towel dispenser, clean-outs, skirt and mounting brackets.

ITEM #17 – POT AND PAN SINK: ONE (1) REQUIRED. Pot and pan sink shall be by Power Soak Systems Unlimited "Model PSU3 with Power Soak "Intelligent Controls Model PS-200 and as

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described below and in general construction details. Unit shall be size and shape as per plan.

- A. Provide Metcraft 26985 Rear Exit Drains.
 - B. Provide one (1) Power Soak "Big-Flo" 3/4" Combo faucet.
 - C. Provide one (1) Power Soak "1/2" Combo Faucet.
 - D. Unit shall be shipped in a manner that requires no field welds.
 - E. Construct as described in general construction details.
 - F. Power Soak Unlimited
- Three-bay system custom-configured through the Unified Brands design team
 - Wash jets located evenly every 3" along the back wall of the wash tank — 3" location includes Advanced Wash Insert (AWI)
 - The wash tank is heated and maintains a temperature of 115°F (+/- 1/2°F)
 - Intelligent controls include timed wash cycle, wash tank heat and sanitizer tank cycle monitoring with optional batch washing, non-intrusive function lights and overnight wash cycle
 - Custom layouts available
 - Three (3) years of parts and labor warranty coverage (USA only)
 - One (1) year of parts, labor and advanced wash insert flow guide warranty coverage (USA only)

Provide: Wireless Remote Light System

The wireless remote light system is a remote mounted indicator, which makes checking on wash status a thing of the past. This discreet light can easily remind operators and managers when they should attend to the Power Soak system.

Provide: Water Tempering System

Fill your tanks with the correct temperature of water, wash fluid and sanitizer fluid every single time. Pre-set your desired wash and sanitizer fluid and fill temperatures and let Power Soak do the rest. The system also self-adjusts for seasonal variations in the temperature of hot and cold water.

Provide: Sheet Pan Racking System

Sheet pans are loaded and stand vertically from the front to the back of the wash tank, allowing them to be washed at the same time as other miscellaneous items.

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Provide: Chemical Dispensing System

Automatic dual-pump dispensing system delivers precisely measured liquid detergent and sanitizer into their respective tanks.

ITEM #18 - DISPOSER: ONE (1) REQUIRED. Disposer shall be a Salvajor Model 300-18-ARSS-LD*FO58. Provide with all standard accessories.

- A. Furnish 18" bowel and to be sent to fabricator for mounting in Item #17.
- B. Units to operate on 208/60/3.

ITEM #-19- PREP. TABLE: ONE (1) REQUIRED. Prep. Table shall be a Regency Tables and Sinks 600ST3072RT LTI approx. 6'-0" furnished with 5" back splash.

- A. provide with type B legs and type C under shelf.
- B. provide with one type B drawer.
- C. Construct as described in general construction details.

ITEM #-20 - VEGETABLE PREP TABLE AND SINK: ONE (1) REQUIRED. Prep table and sink shall be by LTI and shall be approximately 8'-0" long x 30" wide with marine edge across front and ends. Provide 8" back splash across rear.

- A. Sink size shall be 20" x 26-1/2" x 10" deep. Provide with Fisher # 28983 rotary waste drains with 16 gauge stainless steel front support brackets, and a T&S #B113spray faucet.
- B. Provide Type B legs and Type C under shelf.
- C. Provide one Type B drawer.
- D. Left hand sink compartment to be 10" deep to receive disposer. Weld-in 6 1/2" sink adapter and provide bracket for control panel.
- E. Construct as described in general construction details.

ITEM #21 – Is part of ITEM #20.

ITEM #-22- NOT USED.

ITEM #23 - MIXER: ONE (1) REQUIRED. Mixer shall be a HOBART MODEL #HL120 LEGACY+ COMMERCIAL COUNTERTOP MIXER, 12 QUART MAXIMUM HEAVY DUTY MIXER *FO58. Provide with Standard Accessory Package HL120-1STD. Provide ONE (1) MIXER TABLE MODEL TABLEHW-HL2012, 27" wide x 32" deep x 26.75" high.

- A. Mixer to operate on 120/60/1 – 8.0 Amps.
- B. Provide with three speeds and stir speed.
- C. Bowl guard is to be easily removable without the use of tools.
- D. PROVIDE ONE (1) BBEATER-HL12 00-874828 "B" FLAT BEATER.

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- E. PROVIDE ONE (1) DWHIP-HL12 00—873360 “D” WIRE WHIP.

ITEM #-24- PREP. TABLE: THREE (3) REQUIRED. Prep. Table shall be a LTI approx. 6'-0" furnished with 8" back splash.

- A. provide with type B legs and type C under shelf.
- B. provide with one type B drawer.
- C. Construct as described in general construction details.

ITEM #25 - HEATED CABINET, MERTO: ONE (1) REQUIRED. Heated cabinet shall be a Metro model Metro C5 3 Series Insulation Armour Heated Holding and Proofing Cabinets with adjustable universal pan slides.

- A. Unit to be rated at 1400 watts and operate on 120-60-1p furnished with cord and plug.
- B. Unit to be full height full clear door, color GRAY.

#26 – TWO-DOOR REFRIGERATOR: ONE (1) REQUIRED. Refrigerator shall be a Traulsen model #20010 furnished with all standard accessories.

- A. Unit to be furnished with 8 ea. epoxy coated plated adjustable shelves.

ITEM #27 - EXHAUST HOOD AND UDS: ONE (1) REQUIRED. Exhaust system and UDS shall be by Captiveaire as specified below and as shown on drawings. Provide Captiveaire U.L. Listed, NSF approved Model No. 6030ND-2-ACPSP/IPI. Baffle Filter type ventilator in compliance with NFPA Pamphlet No. 96, BOCA, ICBO, [Uniform Mechanical Code] and SBCCI. Ventilator shall be size and shape as shown on drawing and shall be complete with U.L. Classified s/s baffle type filters, duct collar, plenum, concealed collection trough, s/s closure panels, and hanger brackets.

- A. Entire unit shall be constructed of a minimum of No. 18 gauge type No.304 stainless steel with a No. 4 finish. All external seams and joints to be welded and liquid tight; all exposed welds to be ground and polished.
- B. Back to back sections to be divided with S/S framing, bottom and end facing
- C. Provide U.L. Classified baffle type filters, installed at not less than a 45 degree angle, running full length in back of canopy.
- D. Provide a concealed, full length grease trough, accessible from the top for cleaning, with removable, concealed grease cups each end.
- E. Incorporate integral supply air make up system consisting of duct collar, plenum and air diffuser baffle. Supply air chamber to be Type "P" with duct collar balancing damper and air diffuser on external front of hood to discharge low velocity air toward kitchen areas. Provide insulation on all interior exposed sides. Provide balancing dampers at duct collars.
- F. U.L. Listed light fixtures pre-wired to one connection point. Fluorescent fixtures to

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- be provided.
 - G. Integral fire suppression system enclosures.
 - H. Wet Chemical System, in accordance with all Local, State, and National Codes. The system shall be an Ansul R102, installed by Captiveaire and fully tested.
 - I. U.L. Listed ventilator without fire damper.
 - J. Exhaust fans and curbs are furnished, duct work and fans and curbs installation are to be provided under the Mechanical section of the specifications.
- A. GENERAL Provide a Captiveaire, U.L. Listed Energy Distribution and Control System the system shall be manufactured in accordance with the latest edition of the National Electric Code (NEC), National Electrical Manufacturers Association (NEMA), National Fire Protection Association (NFPA) Pamphlet No. 96 and No. 54, Uniform Plumbing Code, ASME, and Occupational Safety and Health Administration (OSHA), using only U.L. Listed, Bureau of Mines rated and A.G.A. and C.G.A. certified Components.
- Raceway system shall be length as shown x 12" W. x 27" in cross section including a 7" peaked top; and shall be completely pre-wired and (pre-plumbed) to final connection points for, electric, hot water, cold water, for the equipment as shown on drawing.
- A. Fixed riser, pedestal, 7" peaked top, end caps and raceway exterior panels shall be constructed of no. 16 ga. type no. 304 stainless steel with a no. 4 mill finish.
 - B. Removable panels shall be constructed of no. 18 ga. stainless steel.
 - C. Provide watertight barrier between plumbing and electrical compartment.
 - F. Units shall be provided with neoprene bumper strips.
- B. ELECTRICAL
- A. Electrical compartment shall be a completely enclosed sheet metal housing, accessible by removal of concealed screws.
 - B. Internal electrical main feeder(s) shall be bus bar type having balanced load and phases with branch circuit locations directly behind each connection plate.
 - C. Bus bar shall be manufactured from 100 percent copper and mounted on non-conductive insulators, spaced at 24" maximum centers and equipped with connection lugs for main service. Bus bar to be mounted horizontally as shown on drawings. Circuit breakers to be connected to bus bars without wire. Receptacles to be located under the horizontal chase.
 - D. Field joints shall be connected by attaching cables to insulated terminals.
 - E. Branch circuit wiring for each electrical connection shall be phase identified and sized in accordance with circuit breaker rated ampacity.
 - F. Provide 5" x 9", 16 ga. stainless steel connection plate for each electrical connection equipped with point-of-use circuit breaker with U.L. Recognized cover.

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- G. Connection plate shall also be equipped with grounding type receptacle having specific NEMA polarized configuration, and metallic label with permanently lettered electrical characteristics.
- H. Plates shall be spaced on 12" center, and readily interchangeable by maintenance personnel to facilitate changes, additions and deletion of equipment.
- I. Provide blank plates for future equipment.
- J. System shall be provided busbar assembly U.L. Listed ground fault equipment protection (GFEP) device.
- K. Provide matching Power Supply Cords (and/or pre-wired flexible conduit) with 120 volt, and 208 volt, cord sets, all cord sets being shielded and non-arcing type. Include braided stainless steel restrainer.
- L. Provide quick-connect and quick disconnect means of separating each ground fault device, fire-fuel shutoff and all control wiring from the Energy Distribution System to facilitate changing of connection plates for future additions, deletions or changes of equipment.

C. MAIN ELECTRICAL DISCONNECT

- A. Provide shunt type main electrical disconnect mounted in control tower.

D. PLUMBING

- A. Plumbing compartment shall be isolated from electrical compartment.
- B. All piping and disconnects in system shall be colored.
- C. Field joints shall be secured by tightening unions.
- D. All hot and cold water piping, including individual branch pipe connections, shall be hard temper type "L" copper tubing with copper sweat type solder fittings.
- E. Each branch connection shall be provided with brass double shut-off quick-disconnect, and flexible hose connector consisting of brass bellows type corrugated hose with braided stainless steel restrainer and polytech coating allowing a smooth surface for cleaning.
- F. Gas piping shall be black iron pipe with welded thread outlets to branch connections and drip tee in service riser.
- G. Each branch connection shall be provided with quarter turn ball type shut-off valve, brass quick disconnect, 2 wall S/S flexible hose connector with polytec coating.

E. INSULATION

- A. All water and steam lines shall be covered with 3/8" thermal closed cell pipe insulation per ASTM-E90-C.

F. SHUT-OFF VALVES

- A. Provide quarter turn ball type shut-off valves for all gas and water main incoming

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services.

- B. Provide quarter turn ball type shut-off valves for (gas) (steam supply) (condensate return) branch piping to be connected to individual equipment.

G. FIRE-FUEL SHUT-OFF

- A. Provide Fire-Fuel Shut-Off for (electric) (gas) service(s) for individual pieces of equipment per NFPA No. 96.
- B. Entire shut-off system shall be enclosed completely pre-wired and (pre-plumbed), requiring only one final connection by E.C. from 120 volt power source in Fire Extinguishing System relay or micro switch (single throw, double pole, Form C relay when both gas and electric are specified).

H. CONTROL TOWER

- A. Provide control tower at (one) end to include separate indicator lights numerically coded to each connection plate to show breaker status.
- B. Provide permanent, metallic label for indicator lights, and test procedure for Ground Fault Protection.
- C. Provide duplex convenience outlet with breaker; manual fuel reset station with delay, warning light and solid state whistle; ventilator light switch and breaker; fan on/off switch (VCED); main electrical disconnects.

I. OPTIONS

- A. Control Panel UDS mounted includes Fan switch with fire system interface.

J. PERFORMANCE

- A. At time of submittal, manufacturer must supply for approval of copy of U.L. test report and U.L. listing card for proper electrical services, according to amperages and voltages specified below, and individual U.L. listing cards for component accessories such as U.L. listed power supply cords, U.L. recognized breaker actuators and AGA hoses and quick disconnect couplings.
- B. Upon request of Consultant, manufacturer must submit operating samples, drawings and diagrams of component accessories for evaluation and approval prior to Equipment Contractor preparing his submittal.

K. FACTORY SUPERVISION

- A. Provide full factory supervision of installation and inspection of installation at initial equipment start-up by qualified factory technicians to ensure that connections have been correctly made and that unit is functioning properly.

ITEM #28 – NOT USED

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ITEM 29 – FORTY GALLON TILTING BRAISING PAN: ONE (1) REQUIRED. TILTING BRAISING PAN shall be a Groen #BPM-40GC*FO58 provided with the following accessories.

- A. Provide with double pantry faucet and support bracket.
- B. Unit to operate on gas with electronic ignition.
- C. Provide flanged feet on rear legs.
- D. Controls to operate on 120v-60-1p.

ITEM #30 - FLOOR TROUGH WITH GRATE: TWO (2) REQUIRED. Floor Trough with Grates shall be grate style manufactured by LTI.

- A. Provide one (1) unit to be 18" x 30".
- B. Provide one (1) unit to be 18" x 36".
- C. Unit to have removable stainless steel subway grate in approx. 1'-3" sections
- D. Unit shall be rectangular, tiger grate style.

ITEM #31– FORTY QT. TILTING KETTLE AND STAND: ONE (1) REQUIRED. Forty qt. tilting kettle shall be Groen Model #TDHC-40C/TS9-3*FO58 provided with all standard options and accessories.

- A. Provide with double pantry faucet with bracket.
- B. Provide with stainless steel cover,
- C. Provide unit to operate on N. gas with pressure regulator.
- D. Provide unit to operate on 120/60/1 for controls.

ITEM #32 – DOUBLE CONVECTION OVEN: ONE (1) REQUIRED. Double convection oven shall be a Blodgett model #DFG-200 furnished with all standard accessories.

- A. Provide 6" legs with adj. s/s feet and 4" low profile casters (double only)
- B. Provide with glass doors.

ITEM#33 – COMBI OVEN: ONE (1) REQUIRED. Combi shall be an Alto-Shaam Model Prodigy Pro 10-20 (E/G)*FO58 provided with all standard accessories.

- A. Provide units to operate on 480/60/3.
- B. Provide with programmable, fully automatic, electronic cooking controls with programmable menu for a minimum of 300 menus and 9 modes of operation and Wi-Fi
- C. Provide with Type 304 stainless steel interior with coved corners.
- D. Provide one full day of chef's training by a factory authorized chef.
- E. Provide with care control system for each unit and 10 packages of tablets.
- F. Provide unit with adapters for shelving for 18"x26" and 12"x20" cooking pans.
Provide with a total of ten (10) fry baskets
- G. Provide with # 5016084 combi. Stand.

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ITEM #34 – TWO DOOR FREEZER: ONE (1) REQUIRED. Refrigerator shall be a Traulsen model #G22010 furnished all standard accessories.

- A. Unit to be furnished with 8ea. epoxy coated adjustable shelves.
- B. Freezer to operate on 120v.-60-1pfurnished with plug and cord.

ITEM #35 - NOT USED

ITEM #36 - WORK TABLE WITH UTENSIL RACK: ONE (1) REQUIRED. Work table shall be by Advance Tabco Low Temp Work Table and shall be approximately 6'-0" long x 24" wide. Provide with all standard accessories.

- A. Provide with Type B legs and Type C undershelf.
- B. Provide with one (1) Type B drawer as shown on plan.
- C. Delete pan rack on one table.
- D. Construct as described in general construction details.

ITEM #37 - ICE MACHINE AND BIN: ONE (1) REQUIRED. Ice machine shall be a Hoshizaka Model #KM-515MAJ*FO58 provided with a Model #B-500PF/SF*FO58 storage bin.

- A. Unit to operate on 120//1.
- B. Cube size shall be crescent.
- C. Provide a Hoshizaki Model #HF-single*FO58 water filter.

ITEM #38 - PREP. TABLE: ONE (1) REQUIRED. Prep. by LTI and shall be approximately 6'-0" long x 30" wide with 6" back splash.

- A. Provide B legs and Type C under shelf.
- B. Provide one (1) Type B drawers.
- C. Construct as described in general construction details and as shown on elevation drawings.

ITEM 39 - MICROWAVE OVEN: ONE (1) REQUIRED. Microwave oven shall be a Panasonic Model #NE-2180*FO58 provided with all standard accessories.

- A. Unit to operate on 208/60/1. Provide with power cord and plug.
- B. Unit shall accommodate 12" x 20" steam table pans.

ITEM #40 – PASS-THRU HEATED CABINET: ONE (1) REQUIRED. Heated cabinet shall be a Traulsen Model #RHF232NPUT-FHG*FO58. Provide with all standard accessories.

- A. Provide unit to operate on 120-208/60/1.
- B. Provide with 6" stainless steel legs with adjustable feet.
- C. Provide with full height doors, hinged as shown on plan.
- D. Provide with ten (10) chrome, triple plated shelves with 1" adjustable stainless steel

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pilaster strips per section.

ITEM #41 – PASS-THRU REFRIGERATOR: ONE (1) REQUIRED. Refrigerator shall be a Traulsen Model # RHT232NPUT-FHG*FO58. Provide with all standard accessories.

- A. Provide unit to operate on 120/60/1 with cord and plug.
- B. Provide with 6” stainless steel legs with adjustable feet.
- C. Provide with full height glass doors, hinged as shown on plan.
- D. Provide with ten (10) chrome, triple plated shelves with 1” adjustable stainless steel pilaster strips per section.

ITEM #42 - MILK COOLER: ONE (1) REQUIRED. Milk Coolers shall be a Traulsen #RMC49-S6*FO58 provided with all standard accessories.

- A. Unit to operate on 120/60/1. furnished with power cord and plug.
- B. Provide with s/s exterior and interior.

ITEM #43 – NOT USED

ITEM #44 – NOT USED

ITEM #45 – NOT USED

ITEM #46- ISLAND DISPLAY CASE: ONE (1) REQUIRED. Cold food serving case shall be Turbo Air Model #T10M-36RSB-N*FO58.

- A. Unit to be size and shape as per plan.
- B. Provide with manufacturer’s base.

ITEM #47 - CASHIER STATION: TWO (2) REQUIRED. Cashier Station shall be SIMPLICITY SERIES Cashier Station FO58.

- A. Provide with line-up locks.
- B. Provide with Heavy Duty 4” swivel casters with brakes
- C. Provide with one (1) locking cashier drawer per station.
- D. Verify color selection with owner.

ITEM #48 – SERVING TRAY STAND: TWO (2) REQUIRED. SIMPLICITY SERIES TRAY STAND STAINLESS STEEL BODY. WITH LINEUP LOCKS AND 5” CASTERS.

ITEM# 49 – SIX (6) REQUIRED. LTI'S SIMPLICITY SERIES COLD FOOD SERVING COUNTER, STAINLESS STEEL *FO58 WITH MODEL #SIM-TA-60 WITH QUICKSWITCH HOT/COLD/FREEZE DROP-INS MODEL #DI-QSCHP-4. WITH SIMPLICITY SERIES TRAY SLIDES, 16 GA. STAINLESS STEEL WITH SATIN FINISH., SIX (6) REQUIRED.

- A. Provide unit to operate on 120-208/60/1 and with cord & plug.
- B. Provide with single service buffet shield food protector.
- D. Provide with heat lamp with infra-red strip with lights.
- E. Provide with line-up locks.
- F. Provide with 6-1/4" poly lock grey ball bearing casters.
- G. Recess top for sheet pans.
- H. Tray Slides Guides are to be curved, see drawings for configuration, locations, and lengths.

ITEM #50 – TOUCHLESS REFRIGERATED SLIDE-IN: ONE (1) LOT REQUIRED. SerVue Touchless Refrigerated Slide-In by VOLLRATH MODEL #FC-4TD-28120-C.

ITEM #51 – NAPKIN DISPENSER WALL MOUNTED: TWO (2) REQUIRED. GEORGIA PACIFIC GP PRO, DIXIE ULTRA TOWER INTERFOLD NAPKIN DISPENSER, HOLDS 1,000 NAPKINS, UNIT COLOR TO BE BLACK.

ITEM #52 – CUTLERY DISPENSER WALL MOUNTED: TWO (2) REQUIRED. GEORGIA PACIFIC GP PRO DIXIE SMARTSTOCK TRI-TOWER CUTLERY DISPENSER SERIES-T. HIGH CAPACITY DISPENSER HOLDS 390 UTENSILS. AUTOMATIC DISPENSING.

END OF SECTION 114000