



COBB COUNTY PURCHASING DEPARTMENT

1772 County Services Parkway
Marietta, Georgia 30008-4012
(770) 528-8400 /FAX (770) 528-1154
Email: purchasing@cobbcounty.org
www.purchasing.cobbcountyga.gov

IMPORTANT NOTICE – PLEASE READ CAREFULLY!!

ALL bids **MUST** be received at the Cobb County Purchasing Department.

BIDS MUST BE RECEIVED BEFORE 12:00 (NOON) ON BID OPENING DAY

Any bid received later than 12:00 (noon) will not be accepted. The County accepts no responsibility for delays in the mail. Bids are to be mailed or delivered to:

**COBB COUNTY PURCHASING DEPARTMENT
1772 COUNTY SERVICES PARKWAY
MARIETTA, GA 30008-4012**

**All bid prices shall be submitted on the Bid Form included in the bid/proposal.
Any revisions made on the outside of the envelope WILL NOT be considered.**

PLEASE CHECK bid specifications and advertisement for document requirements.

Documents/Forms listed below **MUST** be submitted when required.

Omission of these documents / forms will cause your bid/proposal to be declared **NON-RESPONSIVE**.

- **BID SUBMITTAL FORM**
 - ▶ *Official Signature is required on this form guaranteeing the quotation.*
- **CONTRACTOR AFFIDAVIT and AGREEMENT - Exhibit A - (Required)**
 - ▶ *Affidavit **MUST** be signed, notarized and submitted with any bid requiring the performance of physical services. If the affidavit is not submitted at the time of the bid, bid will be determined non-responsive and will be disqualified.*
- **BID BOND- (Required)**

If your firm is classified as a Disadvantaged Business Enterprise (DBE) please complete Exhibit B with bid response. A Disadvantaged Business Enterprise (DBE) is generally defined as a Female, Black American, Hispanic American and any other minority owned business.

All vendors are required to submit the ORIGINAL AND AT LEAST one (1) duplicated copy of any bid submitted to Cobb County. Please refer to your bid specifications to determine if more than one (1) copy is required. Non-submission of a duplicate copy may disqualify your bid/proposal.

A “**SEALED BID LABEL**” has been enclosed to affix to your bid. This label **MUST** be affixed to the outside of the envelope or package, **even if it is a “NO BID” response**. Failure to attach the label may result in your bid being opened in error or not routed to the proper location for consideration. No bid will be accepted after the date and time specified.

Thank you in advance for your cooperation.

ADVERTISEMENT FOR BIDS
COBB COUNTY PURCHASING DEPARTMENT

BID OPENING DATE: NOVEMBER 17, 2011

Sealed bids from qualified contractors will be receive before 12:00 NOON, November 17, 2011 in the Cobb County Purchasing Department, 1772 County Services Parkway, Marietta, GA 30008 for furnishing all labor, materials, equipment, appliances, etc. pursuant to the plans, specifications, condition and addenda for:

SEALED BID # 12-5611
PURCHASE AND INSTALLATION OF ALL KITCHEN EQUIPMENT FOR THE COBB COUNTY SENIOR SERVICES PHASE 1 AT POWDER SPRINGS STATION
COBB COUNTY PROPERTY MANAGEMENT DEPARTMENT

PRE-BID/PROPOSAL MEETING: OCTOBER 31, 2011 @ 10:00A.M.
COBB COUNTY PURCHASING DEPARTMENT
1772 COUNTY SERVICES PARKWAY
MARIETTA, GEORGIA 30008

No bids will be accepted after the 12:00 noon deadline.

Bids are opened at 2:00 p.m. at Cobb County Purchasing Department, 1772 County Services Parkway, 2nd Floor, Bid/Meeting Room, Marietta, GA 30008.

All contractors wishing to submit bids for this work must submit a qualification statement form (in bid package) to be considered. Proposals must be accompanied by bid security in the amount not less than five percent (5%) of the base bid. Performance Bond and Labor and Material Payment Bond, or other security instruments as allowed by law each in the amount equal to 100% of the contract sum will be required of the successful bidder. Bonds must be written by a surety company licensed to do business in the State of Georgia, have a "Best's" rating of "A" or better, appear on the current U.S. Treasury Department list of sureties that are acceptable on bonds for the federal government (circular 570), and have recommended bonds limits equal to or in excess of those required for this project; otherwise acceptable to the owner.

The Georgia Security and Immigration Compliance Act Affidavit form must be submitted with all bid packages involving the "performance of physical services" in order to be considered.

No proposal may be withdrawn for a period of sixty (60) days after date of bid opening, unless otherwise specified in the bid documents. Cobb County will consider the competency and responsibility of bidders in making the award. Cobb County reserves the right to reject any and all bids, to waive informalities and technicalities, to reject portions of the bids, and to award contracts in a manner consistent with the County and the laws governing the State of Georgia.

This solicitation and any addenda are available for download in PDF format on the Cobb County Purchasing website. www.purchasing.cobbcountyga.gov.

Advertise: October 21, 28, 2011
 November 4, 11, 2011



BID SUBMITTAL FORM

SUBMIT BID/PROPOSAL TO:
COBB COUNTY PURCHASING DEPARTMENT
1772 COUNTY SERVICES PARKWAY
MARIETTA, GA 30008-4012

BID/PROJECT NUMBER: 12-5611
PURCHASE AND INSTALLATION OF ALL KITCHEN EQUIPMENT FOR THE
COBB COUNTY SENIOR SERVICES PHASE 1 AT POWDER SPRINGS STATION
COBB COUNTY PROPERTY MANAGEMENT DEPARTMENT

DELIVERY DEADLINE: NOVEMBER 17, 2011 BEFORE 12:00 (NOON) EST
(NO BIDS/PROPOSALS WILL BE ACCEPTED AFTER THIS DEADLINE).

BID OPENING DATE: NOVEMBER 17, 2011 @ 2:00 P.M. IN THE PURCHASING DEPARTMENT BID ROOM.

BUSINESS NAME AND ADDRESS INFORMATION:

Company name: _____

Contact name: _____

Company address: _____

E-mail address: _____

Phone number: _____ Fax number: _____

NAME AND OFFICIAL TITLE OF OFFICER GUARANTEEING THIS QUOTATION:

(PLEASE PRINT/TYPE) NAME TITLE

SIGNATURE OF OFFICER ABOVE: _____
(SIGNATURE)

TELEPHONE: _____ FAX: _____

BIDDER WILL INDICATE TIME PAYMENT DISCOUNT: _____

BIDDER SHALL INDICATE MAXIMUM DELIVERY DATE: _____

Bids received after the date and time indicated will not be considered. Cobb County reserves the right to reject any and all bids, to waive informalities, to reject portions of the bid, to waive technicalities and to award contracts in a manner consistent with the county and the laws governing the state of Georgia.

The enclosed (or attached) bid is in response to Bid Number 12-5611; is a firm offer, **as defined by section O.C.G.A. (s) 11-2-205 of the code of Georgia (Georgia laws 1962 pages 156-178)**, by the undersigned bidder. This offer shall remain open for acceptance for a period of 60 days calendar days from the bid opening date, as set forth in this invitation to bid unless otherwise specified in the bid documents.

NOTICE TO BIDDERS - - BID QUOTES MUST INCLUDE INSIDE DELIVERY CHARGES

Advertise Dates: October 21, 28, 2011
November 4, 11, 2011

SEALED BID LABEL

SEALED BID ENCLOSED

DELIVER TO:
COBB COUNTY PURCHASING
1772 County Services Parkway
Marietta, GA 30008-4012

SEALED BID # 12-5611 DATE: November 17, 2011

BIDS MUST BE RECEIVED BEFORE 12:00 NOON

DESCRIPTION: Purchase and Installation of all Kitchen
Equipment for the Cobb County Senior Services Phase 1 at
Powder Springs Station

PLEASE ATTACH LABEL TO OUTSIDE OF BID PACKAGE



Cobb County...Expect the Best!

"STATEMENT OF NO BID"

COBB COUNTY PURCHASING DEPARTMENT
1772 COUNTY SERVICES PARKWAY
MARIETTA, GA 30008

TO ALL PROSPECTIVE BIDDERS:

Because of the many requests to be placed on our vendors' list, we are continuously updating the list. While we want to include all bona fide vendors, we do not want to mail bids to those vendors who may no longer be interested in participating in our bidding process.

If you do not choose to respond to the attached Invitation to Bid/Request for Proposal, please fill out the form below indicating whether or not you want to be retained on our current vendor list.

Vendors who do not respond in any way (by either submitting a bid or by returning this form) over a period of one year may be removed from the current vendor list.

Vendors who do not wish to bid often return the entire bid package, sometimes at considerable postage expense. Returning the entire bid package is not necessary. Simply return this form.

Thank you for your cooperation.
Cobb County Purchasing Department

"STATEMENT OF NO BID"

SEALED BID NUMBER 12-5611

PURCHASE AND INSTALLATION OF ALL KITCHEN EQUIPMENT FOR THE COBB COUNTY SENIOR SERVICES PHASE 1 AT POWDER SPRINGS STATION

If you do not wish to respond to the attached Invitation to Bid/Request for Proposal, please complete this form and mail/fax to: **Cobb County Purchasing Department, Attention: Sealed Bid Department, 1772 County Services Parkway, Marietta, GA. Fax # 770-528-1154**

I do not wish to submit a bid/proposal on this solicitation.

I wish to be retained on the vendor list for this commodity or service: Yes _____ No _____

Please PRINT the following:

Company

Representative

You are invited to list reasons for your decision not to bid: _____



Cobb County...Expect the Best!

INVITATION TO BID

SEALED BID # 12-5611

PURCHASE AND INSTALLATION OF ALL KITCHEN EQUIPMENT FOR THE COBB COUNTY SENIOR SERVICES PHASE 1 AT POWDER SPRINGS STATION

BID OPENING DATE: NOVEMBER 17, 2011

**PRE-PROPOSAL CONFERENCE: OCTOBER 31, 2011 @ 10:00A.M. (E.S.T.)
COBB COUNTY PURCHASING DEPARTMENT
1772 COUNTY SERVICES PARKWAY
MARIETTA, GEORGIA 30008**

BIDS ARE RECEIVED IN THE
COBB COUNTY PURCHASING DEPARTMENT
1772 COUNTY SERVICES PARKWAY
MARIETTA, GEORGIA 30008
BEFORE 12:00 (NOON) BY THE BID OPENING DATE

BIDS WILL BE OPENED IN THE COBB COUNTY PURCHASING DEPARTMENT
BID/MEETING ROOM AT 2:00 P.M.

**VENDORS ARE REQUIRED TO SUBMIT THE ORIGINAL AND 1 COPY OF BID
(UNLESS OTHERWISE SPECIFIED IN BID SPECIFICATIONS)**

N.I.G.P. COMMODITY CODE:16599

NAME: _____

ADDRESS: _____

REPRESENTATIVE: _____

PHONE: _____ FAX: _____

E-MAIL _____

NOTE: The Cobb County Purchasing Department will not be responsible for the accuracy or completeness of the content of any Cobb County Invitation to Bid or Request for Proposal or subsequent addenda thereto received from a source other than the Cobb County Purchasing Department.

INVITATION TO BID

Purchase and Installation of Kitchen Equipment
Cobb County Senior Services Phase I
Powder Springs Station
1150 Powder Springs Street, Suite 100
Marietta, GA 30064

Cobb County Property Management Department

SEALED BID NUMBER: 12-5611

**PURCHASE and INSTALLATION of KITCHEN EQUIPMENT
COBB COUNTY SENIOR SERVICES PHASE I
POWDER SPRINGS STATION
1150 POWDER SPRINGS STREET, SUITE 100
MARIETTA, GA 30064**

SEALED BID #12-5611

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INTRODUCTION

The Cobb County Board of Commissioners (Owner) is soliciting competitive sealed bids from experienced firms for the **Purchase and Installation of Kitchen Equipment for Phase I of the Cobb County Senior Services Facility**. This Project includes furnishing and installing equipment and accessories. An award will be made to the responsible and responsive offeror whose bid is determined to be the most advantageous to Cobb County. Bids will be received before **12:00 noon, November 17, 2011** at the Cobb County Purchasing Department located at 1772 County Services Parkway, Marietta, Georgia 30008. Any bid received after this time will be considered.

Bids, timely received, will be opened at 2:00 p.m. on November 17, 2011 at the offices of the Cobb County Purchasing Department, 1772 County Services Parkway, Marietta, Georgia 30008.

The Cobb County Board of Commissioners reserves the right to reject all proposals, to waive technicalities and informalities, to reject portions of the bids, and to award contracts in a manner consistent with the interest of Cobb County and the laws of the State of Georgia.

All bids must be accompanied by a bid bond in the amount not less than five percent (5%) of the cost proposal. No bid shall be considered if a proper bid bond or other authorized security has not been submitted. The successful offeror will be required to furnish a satisfactory performance bond and labor and materials payment bond, on forms provided by Owner.

No offeror may withdraw its proposal and must honor its proposal for 90 days after the actual date of the opening thereof.

Written inquiries regarding this RFP may be addressed to:
Cobb County Purchasing Department
1772 County Services Parkway
Marietta, Georgia 30008
Fax: 770-528-1154
Email: purchasing@cobbcountry.org

Deadline for question submittal is 5:00 P.M., Tuesday, November 8, 2011

Bids must be submitted before **12:00 noon, November 17, 2011**. Bids **must be received in a sealed envelope or container. Place the Project name, BID number, and opening date on the submitting envelope or container.**

Vendors are to submit an original and one (1) copy to the Cobb County Purchasing Department located at 1772 County Services Parkway Marietta, Georgia 30008

A pre-proposal Conference will be held **on October 31, 2011 at 10:00 am** at the Cobb County Purchasing Department Meeting Room located at 1772 County Services Parkway in Marietta, Georgia. All firms intending to respond to this Invitation to Bid are strongly urged to attend.

BACKGROUND

Cobb County intends to purchase and install new kitchen equipment, fittings, and fixtures for Phase I of the new Cobb County Senior Services Building. This invitation is for the permitting, construction of kitchen equipment, fittings, fixture and complete construction management. Basis for the design are supplied on the attached floor plans and specifications.

Cobb County has received funding provided by the Health Resources and Services Administration (HRSA).

All contracts and work associated with this project are subject to compliance with the Davis-Bacon Act, the Contract Work Hours and Safety Standards Act, and the Copeland Act, all as stipulated in the Compliance Documents in Exhibit B apply to this project.

Under the provisions of the Act, contractors or their subcontractors are to pay workers employed directly upon the site of the work no less than the locally prevailing wages and fringe benefits paid on projects of a similar character as determined by the U.S. Dept. of Labor Wage Determination applicable on the bid issuance date for the construction type and work location. **For this project, General Decision Number: GA100255 dated 7/01/2011 GA255, is applicable. The applicable wage rates are included in this bid as Attachment B.**

SCOPE OF SERVICES

For the full Scope of Service refer to Section 11 40 00- Food Service Equipment, and Section 11 41 00- Food Storage Equipment and drawings K1.1 through K6.4.

All Local, County, State, and Federal Codes and regulations must be followed, with particular emphasis on Building Codes, Life Safety Codes, and the Americans with Disabilities Act.

Once all contract documents are executed, between the County and the successful offeror, the successful offeror shall be required to deliver the services required by this Invitation to Bid within 90 days of Notice to Proceed.

SITE EXAMINATION

The site of the proposed work is shown on the drawings. The Offeror, before making his proposal, shall examine the drawings, specifications and the site and shall make such examinations as may be necessary to thoroughly familiarize themselves with the nature and extent of the proposed construction and with all local conditions affecting the work. The Offeror shall also accept the premises in its present condition and carry out all work in accordance with the requirements of the specifications and as shown on the drawings. The Owner will not be responsible for Offeror's errors and misjudgment nor for failure to obtain any information on local conditions or general laws or regulations pertaining thereto. At the time of the opening of proposals, each Offeror will also be presumed to have read and to be thoroughly familiar with the drawings, Contract Documents (including all addenda), and the construction specifications. The failure or omission of any Offeror to examine any form, instrument, or document shall in no way relieve any Offeror from any obligation in respect to his proposal.

LAWS AND REGULATIONS; LICENSING

The Offeror's attention is directed to the fact that all applicable Federal and state laws, county and municipal ordinances and the rules and regulations of all authorities having jurisdiction over construction of the project shall apply to the Contract throughout, and they will be deemed to be included in the Contract the same as though herein written out in full.

The State of Georgia has requirements for the licensing of contractors engaged in specific types of construction, including general contracting, electrical, plumbing, and underground utility work [re: OCGA § 43-14]. Any contractor (or subcontractor of any tier) performing regulated work on this project shall furnish proof of valid and current registration to the Owner. Similarly, the State requirements concerning local business licenses shall be met.

NON-COLLUSION AFFIDAVIT

The Georgia statute concerning public works construction contracting requires that any person who procures such work by bidding or proposal shall make an oath in writing that he/she has not prevented or attempted to prevent competition in such bidding [OCGA § 36-91-21(d),(e)]. If the Contractor is a partnership, all of the partners and any officer, agent, or other person who may have represented or acted for them in bidding for or procuring the contract shall make the oath and complete the Affidavit. If the Contractor is a corporation, all officers, agents, or other persons who may have acted for or represented the corporation in bidding for or procuring the contract shall make the oath and complete the Affidavit. If such oath is false, the Contract shall be void, and all sums paid by the County on the Contract may be recovered by appropriate action.

BID BOND

A five percent (5%) bid bond, one hundred percent (100%) performance bond, and a one hundred percent (100%) payment bond shall be furnished to Cobb County for any bid as required in bid package or document. Failure to submit appropriate bonding will result in automatic rejection of bid. Bonding company must be authorized to do business in Georgia by the Georgia Insurance Commission, listed in the Department of the Treasury's publication of companies holding certificates of authority as acceptable surety on Federal bonds and as acceptable reinsuring companies, and have an A.M. Best rating as stated in the insurance requirements of the solicitation. The bonds shall be increased as the contract amount is increased.

CONTRACT PERFORMANCE BOND AND PAYMENT BOND

The successful vendor shall be required to furnish a performance bond and a payment bond executed by a surety company. This company must be listed in the latest issue of U.S. Treasury Circular 570, registered, and duly authorized to do business in the State of Georgia. The bond must be signed (or countersigned) by a local agent, each in an amount that is at least equal to one-hundred percent (100%) of the Contract Price, as security for the faithful performance of this contract and as security for the payment of all persons performing labor and furnishing material in connection with the Contract.

The surety shall be acceptable to the Owner and the bond shall be executed on the form attached. In case of default on the part of the Contractor, all expenses incident to ascertaining and collecting losses under the bond, including both engineering and legal services, shall lie against the bond.

The contractor will be required to provide the Owner a one-year guarantee covering workmanship and materials of the project. The contract performance bond shall remain in force for one year from date of project acceptance by the Owner. The cost of this bond shall be paid by the contractor.

INSURANCE PROOF OF COVERAGE

Contractor shall procure and maintain for the duration of the contract, insurance against claims for injuries to persons or damages to property that may arise from or in connection with performance of the Work hereunder by the Contractor, his agents, representatives, employees, or subcontractors.

A. MINIMUM LIMITS OF INSURANCE

Contractor shall maintain limits no less than:

1. General Liability: \$1,000,000 combined single limit per occurrence for comprehensive coverage including bodily injury, personal injury and property damage for premises/operations, products/completed operations, contractual liability, independent contractors, broad-from property damage, and underground, explosion and collapse hazard.
2. Automobile Liability: \$1,000,000 combined single limit per accident for bodily injury and property damage including all owned, hired, and non-owned.
3. Workers' Compensation and Employers Liability: Workers' Compensation limits as required by the Labor code of the State of Georgia and Employers Liability of \$100,000 per accident.
4. Umbrella Liability: \$5,000,000 combined single limits per occurrence.
5. Builders Risk Insurance, if applicable: All Risk coverage on any buildings, structure of work and material in an amount equal to 100 per cent of the value of the contract. Coverage is to cover Cobb County interest and Cobb County shall be named as Loss Payee.

B. DEDUCTIBLES AND SELF-INSURED RETENTION

Any deductibles or self-insurance retentions must be declared to and approved by the Owner. At the option of the Owner, either: The insurer shall reduce or eliminate such deductibles or self-insured retentions as respects the Owner, its officers officials, and employees; or the Contractor shall procure a bond guaranteeing payment of losses related to investigations, claim administration and defense expenses.

C. OTHER INSURANCE PROVISIONS

1. General Liability, Automobile Liability, and Umbrella Liability Coverages

The Owner and its officers, officials, employees and volunteers are to be covered as additional insureds as respects: liability arising out of activities performed by or on behalf of the Contractor.

Any failure to comply with reporting provisions of the policies shall not affect coverage provided to the Owner and its officers, officials employees or volunteers.

The Contractor is responsible for insuring its own property and equipment.

2. Workers' Compensation and Employers Liability Coverage. The insurer shall agree to waive all rights of subrogation against the Owner and its officers, officials, employees and volunteers for losses arising from the work performed by the Contractor for the Owner.

3. All Coverages: Each insurance policy required by this clause shall be endorsed to state that coverage shall not be changed, cancelled, suspended, terminated or non-renewed except after sixty (60) days prior written notice by certified mail, return receipt requested, has been given to Cobb County of said change of coverage, cancellation, suspension, termination / or non-renewal.

D. ACCEPTABILITY.

Insurance is to be placed with insurers with an A.M. Best's rating of no less than A: VII, or otherwise acceptable to the Owner.

E. VERIFICATION OF COVERAGE.

Contractor shall furnish the Owner with certificates of insurance and with original endorsements effecting coverage required by this clause. These certificates and endorsements for each insurance policy are to be signed by a person authorized by that insurer to bind coverage on its behalf. The certificates and endorsements are to be received and approved by the Owner before any work commences. The Owner reserves the right to require complete, certified copies of all required insurance policies at any time.

F. SUBCONTRACTORS

Subcontractor means one not in the employment of the Contractor who is performing all or part of the services under this Agreement under a separate contract with the Contractor.

Contractor shall include all subcontractors as insured under its insurance or shall ensure that subcontractors have met the insurance requirements of this agreement. Owner may request evidence of subcontractor's insurance.

Contractor is responsible for having all subcontractors comply with all terms and conditions of the Invitation to Bid.

G. WAIVER OF SUBROGATION

Vendor shall require all insurance policies in any way related to the work and secured and maintained by Vendor to include clauses stating each underwriter shall waive all rights of recovery, under subrogation or otherwise, against Customer. Vendor shall require of

subcontractors, by appropriate written agreements, similar waivers each in favor of all parties enumerated in this section.

AWARD OF CONTRACT

The Offeror to whom the Contract is being awarded will be required to execute the agreement without modification and obtain the performance bond, payment bond and provide insurance certificates acceptable to the Owner within ten (10) calendar days from the date when the notice of award is issued to the Offeror. Bond amount will be based on the cost of the projects proposal. In case of failure of the Offeror to execute the agreement or provide insurance or meet bonding requirements, the Owner may consider the Offeror in default, in which case the bid security accompanying the proposal shall become payable to the Owner.

OWNERSHIP OF PROPOSAL DOCUMENTATION

Upon receipt of the Proposal by the Owner, the Proposal and all included documentation shall become the property of the Owner, without compensation to the Offeror, for disposition or usage by the Owner at its discretion. The Owner assumes no responsibility or obligation to firms providing proposals and will make no payment for any costs associated with the preparation or submission of proposals. All work, including but not limited to planning, programming, cost estimates and summaries, plans, specifications and other materials prepared by or for the firms proposing to the Owner under this Invitation for Proposals shall become the property of the Owner

SECTION 11 40 00

FOODSERVICE EQUIPMENT

GENERAL

1.01 RELATED DOCUMENTS

- A. All work included under this section is subject to Architect's provisions covering: Invitation to Bid, Proposal Form, Instructions to Bidders, General Conditions, and all other Supplementary General Conditions as may be added.

1.02 SCOPE OF WORK

- A. All specified equipment to be delivered to job site, freight prepaid, uncrated, assembled and set in proper area, ready for final connections, where required, as specified in Divisions 22 0000 and 26 0000 of Contract Documents.
- B. Related Sections include the following:
 - 1. Division 22 0000/23 0000 – Mechanical/HVAC
 - a. Provide all gas, water lines, drains and other necessary work including final connections to equipment.
 - b. Provide all ducts, to exhaust and supply fans to those hood(s) specified in this Section of Contract Documents.
 - c. Provide all faucets, special switches, valves, traps, labor and materials to make final connections to equipment unless specified in this Section.
 - 2. Division 26 0000 - Electrical
 - a. Provide all electrical utility lines, disconnect switches and other work including final connections to equipment.

1.03 DESCRIPTION

- A. The extent of the Food Service Equipment is shown on the Drawings, Equipment Schedule, and Specifications of this Section of Contract Documents. Each model number includes the code *C013 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 the equipment in the event it is necessary to communicate questions, clarifications and comments, from prior to bid award through the final purchase. It is to be used on all correspondence including fax and e-mail when communicating with manufacturer representatives and factories.
- B. The plans indicate the location of the equipment. Slight changes due to the varying dimensions of equipment and wall construction shall be permitted with approval by the Architect.
- C. These typed Specifications shall be closely correlated with the Drawings and Schedule. Each complements the other and cross-reference shall be necessary to fulfill the requirements of these Specifications. All information shown on Drawings and listed in Schedules are to be incorporated as part of the written Specifications.
- D. Conflict in Plans and Specifications where changes, alterations, additions, or deductions are necessary, or where exceptions are taken with regard to sizes, locations, and other details shown on plans, shall be reported in writing for a decision by the Architect.
- E. The Contractor shall be responsible for seeing that the equipment can be entered through openings before doors and walls are finished.

1.04 QUALITY ASSURANCE

- A. Work shall be performed by a firm who has been in the Kitchen Equipment business for a minimum of 5 years and within a 150 mile radius of job site. The equipment furnished under this section to be supplied by 1 Kitchen Equipment Company.
- B. Permits and Certificates:
 - 1. All laws, codes, ordinances and regulations bearing on the conduct of the work as drawn and specified shall be complied with and give all notices required. Any work upon which an inspection certificate by local authorities, or any governing body is required, such Inspection Certificate or Certificates shall be obtained and paid.
- C. Certificates of acceptance or of completion as required and issued by the State, Municipal, or other authorities shall be procured and delivered to the Owners. The Owners may withhold payments which are due or which may become due until the necessary Certificates are procured and delivered to Owners.
- D. All safety devices and all accessories required to comply with regulations and governing codes shall be provided, regardless of whether or not specified or called for in the following technical divisions of the equipment list portion of this Section of Specifications.
- E. Applicable Manufacturing Standards:
 - 1. Special fabrication items shall be manufactured in compliance with Standard No. 2 of the National Sanitation Foundation Testing Laboratory, and shall bear the NSF Seal of Approval.
- F. Equipment pieces shall be manufactured in compliance with Standards No. 3, 4, 5, 6, 7, 8, 12, 13, 18, 20, 21, 25, 29, 35, 37, 51, 59 and 61, where applicable, of NSF Testing Laboratories and bear the Seal of Approval. This shall include any pending standards, which shall become applicable at the time equipment is delivered.
- G. Electrical Equipment shall conform to the standards of the National Electrical Manufacturers Association (NEMA). Equipment shall have conveniently located control switches, enclosed case type, comply with State of Georgia Electric Code, and bear the label from an approved Testing Laboratory. (UL or ETL)
- H. Electrically heated and motor driven fixtures shall be for the current shown in the Mechanical and Electrical plans. These items of equipment shall have mounted motor starters, switches and controls. All shall be required for each fixture or complete section of a fixture, or as specified.
- I. Gas burning equipment to be designed for operation with the type of gas furnished, and approved by the American Gas Association. The label or listing of the American Gas Association shall be accepted as conforming to this requirement. Installation of equipment shall conform to the standards as set forth by the American Gas Association, and the National Plumbing Code. Where required, all gas equipment shall be furnished with safety pilot and one hundred percent safety cut-off.
- J. NFPA Codes 13, 17, 17A and 96 standards shall be complied with for exhaust system. Provide all safety devices on all accessories required to comply with regulation and governing codes.
- K. Miscellaneous Requirements:
 - 1. Plumbing:
 - a. Provide chrome plated faucets specified certified to NSF standard 61, Section 9. All backsplash-mounted faucets shall be provided with double male nipples having locknuts for rigidly securing the faucet to the backsplash. Nipple-locknut assembly shall be provided under this section, as part of the faucet.
 - b. Provide all wastes incorporated in the custom-built fabricated Food Service Equipment. Provide all wastes with chrome-plated tailpiece.
 - 2. Electrical:
 - a. Interwiring of Food Service Equipment between heating elements, switches, starters, thermostats, outlets, motors and solenoid shall be complete to junction box,

- terminal box or disconnect switch, (should Specifications call for disconnect switch to be provided in this Section).
- b. Provide grounded receptacles specified under the Item No. of detail Specifications or as shown on the Contract Drawings. All receptacles to be as specified and furnished with stainless steel face plate.
- c. All electrically operated equipment to be in accordance with the codes, regulations and the laws of the State of Georgia.
- 3. Safety:
 - a. All Food Service Equipment provided under this Contract shall be manufactured and installed in conformance with the Williams-Steiger Occupational Safety Health Act of 1970.
- 4. Coordination:
 - a. Coordinate with Project's plumbers and electricians to assist in cutting or knocking out holes in the stainless steel tables, counters and cabinet bases to allow for efficient utility connections to equipment.
- L. Contractor shall be held responsible and liable for any and all changes or variances from Contract Documents, without written authorization from Architect for said changes or variances.

1.05 REFERENCES

- A. The Drawings indicate the desired basic arrangement and dimensions of the equipment. Minor deviations may be substituted for approval provided basic requirements are met and no major rearrangement of service to the equipment is required to affect the proposed alteration. These deviations shall be made without expense to the Owner.
- B. Operational and functional tests of the installed equipment are required. Defects or deficiencies shall be corrected to the satisfaction of the Architect or Owners at the expense of the Contractor. Consult the Mechanical and Electrical Connections Drawings and they're accompanying Specifications to determine additional requirements of the work, and shall cooperate with all trades to insure a satisfactory installation.
- C. The electrical wiring of motors, motor starters, switches and thermostats of the equipment shall be an integral part of the unit which shall contain a junction box for connection of electrical service. All motor driven equipment shall have thermal overload and underload protection.
- D. Furnish on each motor driven appliance, or electrically heated unit, a suitable mounted control switch or starter of proper type in accordance with UL or ETL Codes. All controls mounted on vertical surfaces of fixtures shall be set into recessed die-stamped stainless steel cups or otherwise indented to prevent damage to control switch.

1.06 SUBMITTALS

- A. Refer to Division 1, General Requirements Section 01 3300 – Submittal Procedure
- B. Shop Drawings:
 - 1. Verify all field measurements on the job site to insure proper fitting of all equipment. Within 30 days after award of contract, submit to the Architect for tentative approval dimensional Rough-In Drawings, drawn on a scale of 1/4 inch equals 1 foot, showing and giving detailed information of mechanical and electrical utility service lines, each on separate sheets. At the same time, submit complete brochures, cuts, and technical data of manufactured items he is furnishing for the Architect's tentative approval. Within 45 days after the award of contract, submit to the Architect custom-built fabricated equipment shop drawings for their tentative approval, drawn to a scale of not less than 3/4 inch equals 1 foot for all special fabricated items such as work tables, sinks, dish tables, etc.
- C. Partial submittals shall not be accepted.

1.07 HANDLING AND STORAGE

- A. Protect metal and millwork product finishes from damage during shipping, storage, handling, installation and construction of other work in the same spaces. Wrap and crate each item of equipment as needed for protection from damage.
- B. Cover exposed stainless steel surfaces and millwork surfaces with self-adhesive protective paper, of a type recommended by the metal and millwork manufacturer; and do not remove until work is installed and ready for cleaning and start-up.

1.08 SCHEDULING

- A. Schedules and Reports:
 - 1. Establish earliest and latest job site delivery dates of furnished and Contractor installed items.
- B. Delivery of Owner furnished equipment for installation shall take place at a time to be determined by Owners, but not necessarily during normal working hours.

1.09 SUBSTITUTION

- A. Substitution of Materials and Equipment:
 - 1. Whenever a material, article, or piece of equipment is identified on the Drawings or in the Specifications by reference to manufacturers' or vendors' names, trade name, catalog numbers, or the like, it is so identified for the purpose of establishing a standard. Any material, article, or piece of equipment of other manufacturers or vendors which shall perform adequately the duties imposed by the general design, shall be considered equally acceptable provided, in the opinion of the Architect, it is of comparable substance, construction, appearance and function. It shall not be purchased or installed without Architect's written approval. Substitute items shall be submitted to Architect at least 10 days before bid date for review and consideration. Items that are acceptable shall be so stated in an Addendum.

1.10 WARRANTY

- A. Workmanship and Guarantees:
 - 1. Equipment shall be delivered in an undamaged condition upon completion. All workmanship and labor shall be of the best in their respective fields and skilled mechanics of the trades involved.
- B. All equipment as specified in this Section shall be guaranteed for a period of one year from the time of substantial completion. If, at any time within this warranty period of one year, any equipment that is found to be faulty due to poor workmanship, inferior or defective materials, replace said pieces or correct each defective part at no cost to Owners.
 - 1. Refrigerated items shall have an additional four-year warranty on the compressor unit. On extended compressor warranty, only labor charges after first year shall be paid.
- C. At the end of first year, assign extended warranties to Owners on equipment having more than 1 year warranty from Manufacturer.

PRODUCTS

1.11 MATERIALS

- A. Stainless steel shall be austenitic steel alloy, and must meet the requirements of the American Iron and Steel Institute Designations for Type 201 and Type 304 Stainless steel. Type 430 Stainless steel (straight chrome - no nickel) shall not be acceptable for custom-built fabricated equipment.
- B. All sheets shall have genuine mill finish of not less than commercial No. 4 on exposed side and with not less than No. 2 on unexposed side. All stainless steel shall be stretcher leveled, with thickness of:
 - 1. 14 Gauge - Not less than 0.075 Inch
 - 2. 16 Gauge - Not less than 0.063 Inch
 - 3. 18 Gauge - Not less than 0.050 Inch
 - 4. 20 Gauge - Not less than 0.038 Inch
- C. Welding shall be of electric arc or oxy-acetylene gas. Welding shall be done with rod of same material and full penetration in the entire length of the joint. Welds to be flat without buckles, voids or imperfections. All welds shall be ground flush with adjacent surfaces, conditioned to eliminate dangerous surfaces. All shear cuts or bends that tend to open the surface of the metal shall be rewelded, ground and polished. All edges are to be ground and filed to eliminate sharp or rough edges.
- D. When stainless steel sheets have grain running in different directions, the sheets shall be so jointed and welds run and finished in such a manner as to make the sheets appear as one continuous product.
- E. Gauges:
 - 1. All Gauges of metals, where specified, shall be manufactured to the standards set forth by the U.S. Standard for Sheet Metal.
 - 2. Unless specified, no material shall be finished lighter than 20 gauge for custom-built fabricated equipment.
- F. Sound-Deadening:
 - 1. The undersides of dish tables shall be sound-deadened to no less than 1/8 inch thick and allowed to dry thoroughly before being finished with 2 coats of paint.

1.12 FABRICATION

- A. Products manufactured by Ace Fabrication, Atlanta Custom Fabricator, Low Temp and Southern Equipment Fabricator's, modified to comply with specifications, are acceptable.

B. Metal Tops for Tables:

1. Shall be constructed of 14 gauge stainless steel with butt joints welded, ground and polished smooth, resulting in a one piece top without joints and crevices. Tops are to be reinforced by means of 14 gauge stainless steel channel irons, 1 inch by 5 inches by 1 inch. Securely fastened to underside, on 30 inch centers, by studs or welding in a vermin-proof manner. Free standing ends are to be turned down 1-3/4 inch on bull-nose edge or 2 inch rolled down edge with all exposed corners rounded on a 2-1/2 inch radius, or bull-nose corner. Where table borders on or is adjacent to wall, there is to be a 4 inch high backsplash with 1 inch turn back to wall with welded enclosed ends, unless otherwise specified. See Drawings for typical details.
2. Sleeves:
 - a. Where legs, standards, pipes, or pipe chases come through a work area or table top, they shall pass through 3 inch high stainless steel sleeves, with the periphery fully welded and polished to match adjacent surfaces.

C. Cabinet Bases:

1. Tops shall be as otherwise specified for metal tops. Tops to be secured to body by concealed studs welded to underside of top. Studs to pass through holes of body frame and be securely fastened with stainless steel lock washers and nuts. Bases shall be covered back and ends with continuous sheets of 18 gauge stainless steel, folded into front opening. Cabinet shall have 2 shelves, 1 lower and 1 intermediate. All shelves shall be constructed of 16 gauge stainless steel and shall be fixed type. Bases shall be supported on 8 inches high legs NSF approved stainless steel legs with adjustable stainless steel bullet feet.

D. Sinks:

1. Shall be constructed of 14 gauge stainless steel sheets with all interior corners rounded on at least a 1/2 inch radius. All bottom corners shall be fully coved. All joints to be welded, ground, polished and made to match adjacent surfaces. Provide each sink with a 2 inch chromium plated waste outlet with a stainless steel strainer and Chromium Plated tailpiece. Provide with a rotary lever handle waste valve. Wastes are to be depressed in sink bottoms with bottoms inclining down towards the wastes. Wastes shall be Model 3950-01 manufactured by T & S Brass and Bronze Works, Inc or approved Model by Component Hardware Group, Inc and Fisher. Rotary handle shall have front stainless steel bracket support welded to underside of sink compartment. Backsplash against wall shall be 8 inches high with 2 inch turned back on 45 degree angle with enclosed welded ends. Support sinks on legs and gussets, as specified, with braces from front to rear only. See Drawings for backsplash typical details.
2. All backsplashes against wall shall be sealed with clear Polysulphide Sealant.
3. Each compartment shall have cut-out on rear to accommodate overflow assembly provided with drain assembly. Overflow and drain assemblies shall be installed and made watertight.

E. Insert Sinks:

1. Shall be sized and shaped as specified with same construction as required for other sinks except that no backsplash is required. The sinks are to be welded into tabletops. All welds are to be ground and polished smooth. Provide with wastes as specified for sinks. Legs and gussets shall be furnished where sinks are set at end of tables.

F. Drain Tables and Drain Boards:

1. Shall be constructed of 14 gauge stainless steel, size and shape as specified. They are to be made integral with sinks. The front and free ends are to be constructed with a minimum of 3 inches high 1-1/4 inch to 1-1/2 inch rolled rim on an 180 degree turn, unless otherwise specified. Backsplash shall be same height as for sinks, same construction, and integrally welded with sink. Construct drain tables or boards to allow liquids to drain into sinks.

G. Undershelves:

1. Undershelves are to be constructed in sections of 18 gauge stainless steel and notched out to fit around legs, and be fixed type. Intermediate shelves are to be constructed of 18 gauge stainless steel and be fixed type construction, unless otherwise specified.

- H. Overshelves:
1. Overshelves shall be fabricated of 16 gauge stainless steel with edges rolled down or up and supported as specified.
 2. Overshelves mounted on table tops shall be supported by 16 gauge stainless steel tubular legs. Legs are to be securely fastened to table top with fasteners similar to Model No. 1655000272, manufactured by Kason Food Service or approved manufacturer.
- I. Wall Shelves:
1. Wall Shelves shall be fabricated of 16 gauge stainless steel and same construction as "Overshelves". Secure brackets to wall with stainless steel screws with expansion shields. Brackets shall be spaced on a maximum of 4 feet on center.
 2. Wall shelves may shall be supported on table's extended rear legs with cantilevered supports of 14 gauge stainless steel flag brackets.
- J. Sliding Doors:
1. Sliding Doors: Shall be provided with limit stop fitted with neoprene grommet. Mount doors on ball bearing rollers and supported in aluminum overhead channel tracks or NSF approved lower tracks.
 2. Sliding doors shall be Model No. 7318, manufactured by Kason Food Service, and Component Hardware, modified to comply with specifications, are acceptable. Tracks and shelves with nylon surface ball bearing steel wheels.
 3. Hinged Doors: All hinged doors shall be double pan construction, 18 gauge stainless steel face, 20 gauge stainless steel rear, unless otherwise specified. Doors shall be a maximum of 5/8 inches thick, filled with sound-deadening material. Provide door front with an integral horizontal pull, the full length of the door front. .
 4. Mount hinged doors on a lift off welded stainless teel hinges Model No. M74-8000, manufactured by Component Hardware. Products manufactured by Kason Food Service, modified to comply with specifications, are acceptable.
 5. All corners shall be welded, ground and filed smooth.
- K. Drawers:
1. Lift out type drawer body, 1 piece 20 inches by 20 inches by 5 inches deep, unless otherwise specified. Drawer pan stamped of 20 gauge stainless steel with inside radiused corners. Construct drawer face of double wall stainless steel, 16 gauge exterior and 20 gauge interior with integral horizontal pull. Fill void in drawer front with sound deadening material. Mount drawer pan in 18 gauge stainless steel cradle with roller bearing slides with stops. When fully extended, drawer to support a minimum 200 pounds. Enclose drawer in 18 gauge stainless steel housing on sides and rear. Design pan carrier to be full opening without tilting. Provide with manual operated release latches to allow drawer removal. Drawer assemblies shall be positive self-closing type.
- L. Legs, Braces, Gussets, Feet:
1. Height of tables and other fabricated items of equipment shall be as specified. Legs shall be of 1-5/8 inch outside diameter, stainless steel 16 gauge tube spaced at intervals of 5 inch-6 inch centers.
 2. Legs are to be braced by 1-5/8 inch outside diameter stainless steel 16 gauge tube undershelf, welded to legs, 10 inches above the floor. Weld all around periphery at joint to legs and grind smooth. The braces shall be constructed to form rectangular or "H" frames, and there shall be at least one brace welded to each leg.
 3. Gussets shall be stainless steel NSF approved cylindrical type with setscrew. Leg gussets are to be welded to underside of tables, to reinforcing channels, and underside of sinks. Gussets shall be Model No. A20-0206 manufactured by Component Hardware Group Inc. or comparable stainless steel gussets manufactured by Standard-Keil Hardware Manufacturing Company, United Showcase, Component Hardware and Kason Food Service.
 4. Feet shall be stainless steel adjustable bullet shape, fully enclosed, tightly fitting the leg. Provide 1 inch up and down adjustment from the central position, at no time exposing any threads. Adjustments are to be easily made by hand without the use of tools. For counters and cabinet bases, the feet shall be the same as for above. Feet having comparable quality to Component Hardware Group, Inc. and Kason Food Service are approved. Legs for cabinet

base shall be 8 inches high, including feet. Freestanding sinks shall be supported on legs and feet as specified, with bracing from front to rear only.

5. Where flanged feet are specified, provide stainless steel flanged feet, which can be securely fastened to floor.

M. Casters:

1. Plate Type: Provide stainless steel swivel plate casters. Provide with 5 inch Ply-Loc gray wheels with 1/4" tread, zerk grease fittings and seals and a 250 pound capacity. Front casters to have brakes, manufactured by Component Hardware Model No. CMPI-5RPB or equal manufactured by Jarvis Casters or Colson Caster.
2. Stem Type: Plate Type: Provide stainless steel swivel plate casters. Provide with 5 inch Ply-Loc gray wheels with 1/4" tread, zerk grease fittings and seals and a 250 pound capacity. Front casters to have brakes, manufactured by Component Hardware Model No. CM54-5RPB or equal manufactured by Jarvis Casters or Colson Caster.

N. Rough Edges:

1. All ends and edges which are rough or sharp shall be filed and ground to a safe smooth finish before delivery to job site.

1.13 MISCELLANEOUS ACCESSORIES

A. Water Filters:

1. Provide water filters for all ice making, hot and cold beverage equipment and all steam boilers. All filter units are to be provided with shut off valves and quick change filters.

B. Stainless Steel Enclosures:

1. Provide 20 gauge stainless steel trim to fill in wall openings at Pass-Thru Cabinets. Trim will overlap wall by approximately 2 inches and be within 1/2 inch of cabinets on side. Provide for a 3 inch opening between top of cabinet and wall.

C. Stainless Steel Ceiling Panels:

1. 1. Provide 20 gauge stainless steel ceiling panels around perimeter of the Exhaust Hood, Item No. 13 and 84. Panels shall extend a minimum of 18 inches away from Exhaust Hood. Verify actual panel sizes from architects reflective ceiling plan.

EXECUTION

1.14 DEMONSTRATION AND INSTRUCTION MANUALS

- A. At a time as designated by the Architect or Owners, demonstrate the operation, care, and minor maintenance of equipment supplied. Supply the Architect with an affidavit signed by the Owners or Food Service Manager/Director that this service was rendered and performed.
- B. At the start of operation, devote 1 full working day monitoring all equipment operation. The purpose of this day is to insure equipment is in proper working order at start.
- C. Coordinate start-up of equipment with testing and balancing of HVAC system. Ensure that HVAC will be operating properly even during maximum equipment use.
- D. Submit to Owners at time of demonstrations 2 complete booklets, in hard binders, containing:
 1. Instructions.
 2. Warranties.
 3. Parts list of all bought out items provided under this section.
 4. List of names, addresses and telephone numbers of local authorized servicing agencies.
 5. Where available, provide DVD's of all equipment specified. The videos are to show and detail proper care and maintenance of equipment.

1.15 FIELD MEASUREMENTS

- A. Field measurements shall be made, giving due consideration to any Architectural, Mechanical, or Structural discrepancies which may occur during the construction of the building. No extra compensation shall be allowed for any difference between actual dimensions secured at the job site and the measurements indicated on the Contract Drawings.
- B. Any differences that may be found during field measurements shall be submitted to the Architect for consideration before proceeding with the fabrication or supplying of any equipment.

1.16 INSTALLATION

- A. Make arrangements for receiving equipment and make delivery into the building. Do not consign any equipment to the Owners or to any other Contractor unless written acceptance from them and satisfactory arrangements have been made for the payment of freight and all handling charges.
- B. Deliver all equipment into the building, uncrate, assemble, level and repair any damaged or abraded surfaces. Set equipment temporarily in its final locations, permitting the mechanical and electrical trades to take necessary measurement for the connection of the service lines; then move the equipment sufficiently to permit the installation of such service lines. After which realign equipment level and plumb, making the final erection as shown on the Contract Drawings. All equipment shall be installed so as to eliminate objectionable vibration.
- C. Contractor shall have a competent Food Service Equipment foreman on the premises to assist in furnishing information and supervising installation of Food Service Equipment under this section. This foreman shall verify correct locations for Rough-Ins.

1.17 LUBRICATION - OIL AND GREASE

- A. Each moving part in the entire food facilities installation shall be provided with suitable bearings with provision for greasing, or with grease gun connections suited to a high-pressure gun for distributing heavy oil or light grease. Points of lubrication shall be readily accessible.

1.18 KITCHEN EQUIPMENT

- A. Reference Kitchen Floor Plan for location of equipment.
 - 1. FLY FAN
 - a. Provide electric operated Fly Fan, Model No. ASR1048A*C013, manufactured by Berner International Corp. Provide unit with standard finish and equipment. Fan to be for outdoor operation. Housing cover to be aluminum construction.
 - b. Provide unit with the following:
 - 1) Automatic Door Switch, plunger type, so that fan will turn on when door is opened and turn off when door is closed. Securely mount the Fan over door opening. Where shown on Drawings, extend the Fly Fan past the door opening.
 - c. All fans are to be certified and listed by AMCA and shall bear seal of approval.
 - 2. HAND SINK
 - a. Provide stainless steel, Hand Sink with soap and paper, Model No. 7-PS-85*C013, manufactured by Advance Tabco. Provide unit with standard finish and equipment.
 - 3. STEAM JACKETED KETTLE
 - a. Provide Steam Jacketed Kettle, Model No. DEE/4-40*C013, manufactured by Groen. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Kettle brush kit.

- 2) 2 inch Tangent draw off.
 - 3) Hinged cover
 - 4) Double pantry faucet with 48" spray hose.
 - 5) Flange feet, secured to floor.
4. FLOOR TROUGH/GRATE
- a. Provide fabricated 14 gauge stainless steel Floor Trough/Grate, size and shape as shown on drawings. Trough/Grate shall be fully welded and press formed.
 - b. Provide with the following:
 - 1) Stainless steel tabs on length to secure trough in floor.
 - 2) Subway style grating with 1/2" spacing. Grate to sit flush with floor.
 - 3) Install to catch any liquid from Item No. 3, Steam Jacketed Kettle.
5. TILT SKILLET
- a. Provide Tilt Skillet, Model No. BPP-40E*C013, manufactured by Groen. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) 48 inch Double pantry water faucet with spray hose.
 - 2) Flanged feet.
 - 3) Heavy gauge, fully adjustable one-piece vented cover.
 - 4) 2 inch Tangent draw off.
6. FLOOR TROUGH/GRATE
- a. Provide fabricated 14 gauge stainless steel Floor Trough/Grate, size and shape as shown on drawings. Trough/Grate shall be fully welded and press formed.
 - b. Provide with the following:
 - 1) Stainless steel tabs on length to secure trough in floor.

- 2) Subway style grating with 1/2" spacing. Grate to sit flush with floor.
 - 3) Install to catch any liquid from Item No. 5, Tilt Skillet.
7. CONVECTION OVEN
- a. Provide gas deep depth, Convection Oven Model Number, MCO-GD-20-S*C013 manufactured by Garland. Provide unit with standard finish and equipment
 - b. Provide the unit with the following:
 - 1) 3/4" gas appliance connector complete assembly Model No. HG-4D-48SK-PS-CO13 manufactured by T & S Brass and Bronze. Provide assembly with all free-spin fittings and swivel-link elbow fittings both ends assuring 3/4" diameter flow through, quick disconnect/shutoff and safety installation package. As part of this item include Posi-Set alignment system.
 - 2) Casters, front two with brakes.
8. CONVECTION OVEN
- a. Provide gas, deep depth, Convection Oven Model Number, MCO-GD.20-S*C013 manufactured by Garland. Provide unit with standard finish and equipment
 - b. Provide the unit with the following:
 - 1) 3/4" gas appliance connector complete assembly Model No. HG-4D-48SK-PS-CO13 manufactured by T & S Brass and Bronze. Provide assembly with all free-spin fittings and swivel-link elbow fittings both ends assuring 3/4" diameter flow through, quick disconnect/shutoff and safety installation package. As part of this item include Posi-Set alignment system.
 - 2) Casters, front two with brakes.
9. COMBINATION OVEN STEAMER
- a. Provide full size Combination Oven Steamer, Model No. CM102*C013, manufactured by Rational Cooking Systems. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Stand, Model No. UG1.
 - 2) Water filter, installed onto incoming water line.
 - 3) Special cleaner and grill cleaner.
10. ANSUL SYSTEM
- a. Provide and install Ansul Piranha Restaurant Wet Agent Fire Suppression System, Model No. Ansul Piranha-ASEF*C013, manufactured by Gaylord. Provide unit with standard finish and equipment.
 - b. The system shall be an automatic fire suppression system using a dual agent concept, wet chemical agent and water for grease related fires.
 - c. The system shall be approved for uniform overlapping appliance protection.
 - d. In addition to providing surface fire protection to the cooking equipment, duct, the system shall also be capable of suppressing fires in the duct(s), plenums and filters.
 - e. The system shall be pre-engineered, as shown in the drawings, having minimum and maximum guidelines established by the manufacturer and listed by UL.
 - f. The system shall be installed and serviced by personnel trained and approved by the manufacturer.
 - g. The wet agent shall be a specially formulated aqueous solution of inorganic salts, designed for rapid flame knockdown and foam securement of grease related fires, and specifically constituted to provide continuous evolution of foam when sprayed with water.
 - h. System shall be capable of operating in a temperature range of 32°F to 130°F.
 - i. The water spray portion of the system is provided by a connection to a dedicated potable water supply. The water supply piping shall contain a lockable ball valve, installed to allow authorized personnel to close the valve for servicing or after a system actuation and to stop the flow of water into the hazard area.

11. RESTAURANT RANGE
 - a. Provide Restaurant Range, Model No. GFE36-6R*C013, manufactured by Garland/US Range. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) 3/4" gas appliance connector complete assembly Model No. HG-4D-48SK-PS-CO13 manufactured by T & S Brass and Bronze. Provide assembly with all free-spin fittings and swivel-link elbow fittings both ends assuring 3/4" diameter flow through, quick disconnect/shutoff and safety installation package. As part of this item include Posi-Set alignment system.
 - 2) Stainless steel backguard with removable stainless shelf.

12. SLOW COOK AND HOLD OVEN
 - a. Provide Slow Cook and Hold Oven, Model No. 100-TH-I/HD*C013, manufactured by Alto Shaam. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Provide unit with 5" casters.

13. EXHAUST HOOD WITH FIRE SUPPRESSION
 - a. Provide Exhaust Hood Model No. ELX-GBD-AS-66-PBW-MFI-18*C013, manufactured by Gaylord Industries as shown on plans and in accordance to the following specifications.
 - b. Each ventilator shall be designed specifically for the cooking equipment being covered. Construction shall be of a minimum 18 gauge, 300 series, #4 finish stainless steel. Size and shape per drawings.
 - c. The ventilator shall include a stationary grease collecting gutter at the bottom of the grease extraction device, sloped to a drain at one end to a built-in stainless steel grease drawer. The sloped gutter shall concealed by an apron which extends the full length of the hood.
 - d. Grease extraction shall be by means of Gaylord "XGS" super high efficiency extractors capturing 99% of the grease to between 5 and 10 micron in size. Extractors shall be listed and tested per ASTM F2519, and be easily removable for cleaning by utilizing the provided extractor removal tool.
 - e. The ventilator shall include a built-in 3" air space at the rear for compliance to NFPA-96 when mounting against a limited combustible wall. When mounting to a wall also provide side panels to enhance capture performance.
 - f. The ventilator shall include a static pressure port in each section to be used in balancing the static pressure. Also included shall be a super capture lip on the front panel for enhancement of smoke and grease capture. Capture testing shall be to UL710 and ASTM 1704.
 - g. Provide Gaylord Balancing Damper. Damper shall be an opposed blade balancing damper that is manually adjustable and accessible from below the hood. The hood shall be listed under the category "Exhaust Hood with Exhaust Damper".
 - h. The exhaust hood shall be equipped recessed fluorescent light fixtures providing a minimum illumination of 50 foot candles. The quantity and size of light fixtures is detailed in the drawings. The fixtures shall be factory pre-wired to a single point of connection. Hoods built in multiple sections shall be furnished with coiled flex conduit for interconnecting sections, in field by electrician.
 - i. Provide complete Ansul R-102 Restaurant Fire Suppression System. Ansul system shall include factory pre-piping of ventilator and field installation of system including control cabinet and chemical bottles. System shall comply with UL 1254, 300, NFPA 96 and NFPA 17A. Included in system shall be one balloon test for the state and or local Fire Marshall.
 - j. The ventilator shall achieve its low air flow rates without the use of internal motors, plenums or jets. The ventilator shall also include a super capture lip on the front panel for the enhancement of smoke and grease capture.
 - k. The ventilator shall include auto start thermostats and controls to meet current IMC codes.

- l. The exhaust hood shall be listed to UL Standard 710 and NSF. The ventilator shall comply with all requirements of NFPA-96, IMC, UMC, BOCA, and SBCCI model Codes.
 - m. Provide supply air plenum model PBW-22. Plenum box shall be sized per drawing, contain balancing dampers, and be constructed of all type 304 stainless steel. PBW unit shall have mounting brackets the full length of the plenum in front and back, pre punched at 6" intervals for easy mounting to structure above. Unit shall have perforated stainless steel discharge panels.
 - n. Provide model C-150/LS hood mount fan start/stop switch and light switch.
 - o. Furnish Control Gaylord Model GAD-100 Panel. The Gaylord Autostart control (GAD) shall control all functions of the exhaust and/or supply fan(s). The Gaylord Autostart control is designed to start the Exhaust and Supply fan(s) automatically, if cooking starts without the Exhaust Fan switch being turned ON. The GAD will use Gaylord Autostart Thermostat(s) (GAT) to detect if cooking occurs without first turning the "Exhaust Fan" switch ON. One or more Gaylord Autostart Thermostats (GAT) may be required, depending on the length of the hood. The "GAD-100" is designed to be surface or flush mounted.
 - p. The control shall include a lighted "Exhaust Fan" switch and an "Interlock Activated" light. The "Interlock Activated" light will indicate that the exhaust and supply fan(s) have been activated automatically due to an elevated temperature in the hood. All components shall be pre-wired for field hook-up by the electrical contractor.
 - q. The control shall include a switch to control hood lights.
 - r. Trim Ring - The control shall include a trim ring for recessed mounting.
 - s. Provide matching stainless steel enclosure panels between hood and finished ceiling. Provide stainless steel ceiling panels around perimeter of hood as required by local code.
14. WORK TABLE
- a. Provide fabricated stainless steel Work Table, size and shape as shown on Drawings. Provide undershelf and 2 drawers.
 - b. All sides, front and rear to have 2 inch rolled edge. Reference Drawing for typical tabletop construction details.
15. WORK TABLE
- a. Provide fabricated stainless steel Work Table, size and shape as shown on Drawings. Provide undershelf and 2 drawers.
 - b. All sides, front and rear to have 2 inch rolled edge. Reference Drawing for typical tabletop construction details.
16. FLOOR MIXER
- a. Provide an all purpose Floor Mixer, Model No. HL300*C013, manufactured by Hobart. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Deluxe accessory package.
17. NUMBER NOT USED
18. NUMBER NOT USED
19. BAKER'S TABLE WITH OVERSHELF
- a. Provide fabricated, stainless steel Baker's Table, size and shape as shown on Drawing.
 - b. Running the full length of table over rear, provide an overshelf supported on stainless steel supports. Sides and rear to flange up 2" and front shall have 1-1/2" rolled edge.
 - c. Where shown on Drawings, omit front cross brace to allow storage of Item No. 21, Ingredient Bins.

- d. Under left end of table, provide a three tier set of drawers in a 20-gauge stainless steel cabinet.
 - e. Sides and rear to have 5" high riser with coved corners and welded enclosed sides and rear. On front edge, provide a reverse 1-1/2" rolled rim to catch flour.
20. NUMBER NOT USED
21. INGREDIENT BINS
- a. Provide mobile Ingredient Bin, Model No. 3600-88-WHT*C013, manufactured by Rubbermaid. Furnish with sliding cover, and unit shall be NSF approved.
22. CABINET PROOFER
- a. Provide mobile Cabinet Proofer, Model No. DP18D*C013, manufactured by Doyon Baking Equipment. Provide unit with standard finish and equipment.
23. PAN RACK
- a. Provide full height, open sided Pan Rack, Model No. 207-UA-12AD*C013, manufactured by CresCor. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) 5" Polyurethane Casters.
24. MOBILE WARMING & HOLDING CABINET
- a. Provide non-insulated Mobile Warming & Holding Cabinet, Model No. 121-PH-1818D*C013, manufactured by CresCor. Provide unit with standard finish and equipment.
25. DISPOSER
- a. Provide Disposer, Model No. 200-SA*C013, manufactured by Salvajor. Provide unit with standard finish and equipment.
 - b. Unit to be furnished with the following
 - 1) 3.5 inch Sink Assembly.
 - 2) Model No. ARSS, Automatic Reversing Control Panel with Start-Stop buttons and stainless steel holding bracket securely mounted under table, where shown on Drawings.
 - 3) Panel to be provided with line disconnect switch.
 - 4) Mounting bracket.
 - c. Install unit into right compartment sink of Item No. 26, Veg. Prep. Table with Sink, where shown on Drawings.
26. VEG. PREP TABLE WITH SINK
- a. Provide fabricated, stainless steel Veg. Prep. Table with Sinks, size and shape as shown on Drawings. Provide table with one drawer under left drain board and undershelf.
 - b. Where shown on Drawings, cut out top to accommodate a 2 compartment sink. Both compartments to be 14 inches deep. Paint exposed copper drain lines silver to match stainless steel table. Provide faucet, Model No. B-0230-EE-LN*C013, with 061X swivel swing spout with ceramic seats, 10 inch and B-0199-01 aerator, manufactured by T & S Brass and Bronze Works, Inc.
 - c. Where adjacent to wall provide with a typical 8 inch high backsplash with 2 inch turnback on 45 degree angle with enclosed welded ends. Front and sides to have marine edge. Refer to Drawing for typical tabletop construction details.
27. FOOD PROCESSOR
- a. Provide continuous feet Food Processor, Model No, FP150*C013, manufactured by Hoabrt. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) 3 Plate accessorypack.

28. MOBILE EQUIPMENT STAND
- a. Provide Mobile Equipment Stand, Model No. 278-PT-1818-DS*C013, manufactured by CresCor. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Solid top
 - 2) Corner bumpers.
 - 3) Floor lock.
29. SLICER
- a. Provide semi-automatic Food Slicer, Model No. 2712*C013, manufactured by Hobart. Provide unit with standard finish and equipment.
30. NUMBER NOT USED
31. WORK TABLE WITH SINK
- a. Provide fabricated, stainless steel Work Table with Sink, size and shape as shown on Drawings. Provide table with drawer undershelf. Reference Drawings for elevation.
 - b. Where shown on Drawings, cut out top to accommodate a single compartment sink. Sink compartment to be 12 inches deep. Paint exposed copper drain lines silver to match stainless steel table. Provide faucet, Model No. B-0230-EE-LN*C013, with 061X swivel swing spout with ceramic seats, 10 inch and B-0199-01 aerator, manufactured by T & S Brass and Bronze Works, Inc.
 - c. Where adjacent to wall provide with a typical 8 inch high backsplash with 2 inch turnback on 45 degree angle with enclosed welded ends. Front and sides to have marine edge. Refer to Drawing for typical tabletop construction details.
32. UTILITY CART
- a. This item is Existing to be relocated.
33. SHELVING
- a. Provide Shelving, Model MetroMax Series*C013, manufactured by InterMetro Industries Corp. Provide shelving with standard finish and accessories necessary to insure complete installation.

- b. Provide unit with the following:
 - 1) 4 FX Series posts, 75-1/2 inches high.
 - 2) End caps and adjustable feet.
 - 3) 4 Tiers.
 - 4) Adjustable shelves.
 - 5) Shelf, posts and supports to be Metromax series.

- 34. HOT WELL STATION
 - a. Provide Hot Well Station, Model No. TF612*C013, manufactured by Caddy. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Manifold drains.
 - 2) Removable well liners.

- 35. CONVEYOR
 - a. Provide mobile tray make up caddy Conveyor, Model No. SM-10*C013, manufactured by Caddy Corporation. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) 2, Outlets.

- 36. ENCLOSED TRAY TRANSPORT CART
 - a. Provide Enclosed Tray Transport Cart, Model No. MDC1418T30-401*C013, manufactured by Cambro. Provide unit with standard finish and equipment.
 - b. Color shall be selected by the Architect.

- 37. AIR COMPRESSOR
 - a. This item is provided by Product Supplier.

- 38. SEALER
 - a. This item is provided by Product Supplier.

- 39. PASS THRU HEATED CABINET
 - a. Provide Pass Thru Heated Cabinet, Model No. RHF132WP*C013, manufactured by Traulsen. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) 10 Pair universal tray slides.
 - 2) Full height stainless steel doors.

- 40. NUMBER NOT USED

- 41. PASS THRU REFRIGERATOR
 - a. Provide Pass Thru Refrigerator, Model No. RHT132WPUT*C013, manufactured by Traulsen. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) 10 Pair universal tray slides.
 - 2) Full height stainless steel doors.

42. ICE BIN
- a. Provide Ice Bin with hinged front door, Model No. B222S*C013, manufactured by Scotsman. Provide unit with standard finish and equipment.
43. ICE MAKER WITHOUT BIN
- a. Provide Ice Maker without Bin, Model No. C0322MA-1B*C013, manufactured by Scotsman. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Water filter, installed onto incoming water line, Model No. ADS-AP1.
 - 2) Adjustable legs.
44. BLAST CHILLER
- a. Provide 200 pound capacity Blast Chiller, Model No. AP208CF175-3*C013, manufactured by American Panel. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) UV sterilizing lights.
45. SHELVING
- a. Provide Shelving, Model MetroMax Series*C013, manufactured by InterMetro Industries Corp. Provide shelving with standard finish and accessories necessary to insure complete installation.
 - b. Provide unit with the following:
 - 1) 4 FX Series posts, 75-1/2 inches high.
 - 2) End caps and adjustable feet.
 - 3) 4 Tiers.
 - 4) Adjustable shelves.
 - 5) Shelf, posts and supports to be Metromax series.
46. REACH-IN REFRIGERATOR
- a. This item is Existing to be Relocated. Verify utilities.
47. LOCKERS
- a. This item is specified in the Architectural section.
48. MOP SINK
- a. Provide floor mounted, Mop Sink, Model No. 9-OP-20*C013, manufactured by Advance Tabco. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Service Faucet, Model No. K-240.
49. NUMBER NOT USED
50. NUMBER NOT USED
51. WORK TABLE WITH SINK
- a. Provide fabricated, stainless steel Work Table with Sink, size and shape as shown on Drawings. Provide table with drawer undershelf. Reference Drawings for elevation.
 - b. Where shown on Drawings, cut out top to accommodate a single compartment sink. Sink compartment to be 12 inches deep. Paint exposed copper drain lines silver to match stainless steel table. Provide faucet, Model No. B-0230-EE-LN*C013, with 061X swivel swing spout, 10 inch and B-0199-01 aerator, manufactured by T & S Brass and Bronze Works, Inc.
 - c. Where adjacent to wall provide with a typical 8 inch high backsplash with 2 inch turnback on 45 degree angle with enclosed welded ends. Front and sides to have marine edge. Refer to Drawing for typical tabletop construction details.
52. REACH-IN REFRIGERATOR

- a. This item is Existing to be Relocated. Verify utilities.
53. MILK COOLER
- a. Provide Milk Cooler, Model No. SM58N-S*C013, manufactured by Beverage Air. Provide unit with standard finish and equipment.
54. HAND SINK
- a. Provide Hand Sink with soap and paper towel dispenser, Model No. 7-PS-85*C013, manufactured by Advance Tabco. Provide unit with standard finish and equipment.
55. WORK TABLE
- a. This item is Existing to be Relocated.
56. WORK TABLE
- a. This item is Existing to be Relocated.
57. MICROWAVE SHELF
- a. Provide stainless steel Microwave Shelf, Model No. MS-24-24*C013, manufactured by Advance Tabco. Provide unit with standard finish and equipment
 - b. Provide unit with the following:
 - 1) 2 inch hole with grommet for appliance cord.
58. MICROWAVE
- a. This item is Existing to be Relocated. Verify utilities.
59. SHELVING
- a. Provide Shelving, Model MetroMax Series*C013, manufactured by InterMetro Industries Corp. Provide shelving with standard finish and accessories necessary to insure complete installation.
 - b. Provide unit with the following:
 - 1) 4 FX Series posts, 75-1/2 inches high.
 - 2) End caps and adjustable feet.
 - 3) 4 Tiers.
 - 4) Adjustable shelves.
 - 5) Shelf, posts and supports to be Metromax series.
60. NUMBER NOT USED
61. POT & PAN SHELVING
- a. Provide Shelving, Model MetroMax Series*C013, manufactured by InterMetro Industries Corp. Provide shelving with standard finish and accessories necessary to insure complete installation.
 - b. Provide unit with the following:
 - 1) 4 FX Series posts, 75-1/2 inches high.
 - 2) End caps and adjustable feet.
 - 3) 4 Tiers.
 - 4) Adjustable shelves.
 - 5) Shelf, posts and supports to be Metromax series.
62. POT & PAN SINK
- a. This item is Existing to be Relocated.
63. WALL MOUNT POT RACK
- a. Provide Wall Mount Pot Rack, Model No. SW-120*C013, manufactured by Advance Tabco. Provide unit with standard finish and equipment.
64. WALL MOUNT SPAY SYSTEM

- a. Provide Wall Mount Spray System, Model No. 300-WAL-5025*C013, manufactured by Spray Master. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) 75 foot high pressure hose, Model No. 300-WAL-1026.
65. SOILED DISHTABLE
- a. Provide fabricated, stainless steel, metal top Soiled Dish Table, size and shape as shown on Drawings. Verify height and set up table to allow liquids to flow into pre-rinse sink or dishwasher.
 - b. Provide 16 gauge stainless steel chute cut into the face of the apron, under top of table, inclined down toward Soak Sink, Item No. 66, so that flatware will drop into a silver basket. Silverware chute shall be supported at lowest end by means of welded stainless steel bands welded to the under side of table and top of chute. Shall be 12" left to right and 6" high. Eliminate the cross brace under the table to allow Item No. 66, Soak Sink to roll underneath. Verify height and set up table to allow liquids to flow into pre-rinse sink or dishwasher.
 - c. Provide Soiled Dish Table with the following
 - 1) Pass Window: Extend Bed to into opening toward Dining Room, where shown on Drawings. Bed to have a raised 3/4" inverted "V" on Dining Room side to prevent spills. On the dining room side, provide a 16-gauge stainless steel enclosure apron down to floor under the edge. Seal all crevices with NSF approved polysulphate clear sealant. FSES to coordinate construction details of Pass Thru opening and roll up door requirements with Architectural drawings. FSES to field measure height of window and counter backsplash.
 - 2) Pre-Rinse Sink: Where shown on Drawings, there shall be a pre-rinse sink. Cut-out waste to accommodate collar adapter of Disposer, Item No. 67. Over throat opening of disposer fabricate and install a removable stainless steel conical cover. Cover to set on stainless steel bands and have 2" clearance for waste to enter. Diameter to overlap throat opening by 1". Weld Sink collar adapter of Item No 67, to cut-out for disposer mounting, similar to Model No. CC650, manufactured by Atlanta Custom Fabricators. Provide removable stainless steel rack guide flush with top.
 - 3) Spray assembly Model B-0133-B and wall bracket Model B-0109-01, both manufactured by T & S Brass and Bronze Works, Inc.
 - d. Provide Soiled Dish Table with an 8" high backsplash where table is against wall. Seal table to wall. On operator's side of Soiled Dish Table, provide a 3" high raised rim with rolled edge.
66. SILVER SOAK SINK
- a. Provide Silverware Soak Sink, Model No. PSS-21*C013, manufactured by Low Temp/Colorpoint. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Silverware basket.
67. DISPOSER
- a. Provide Disposer, Model No. 200-SA*C013, manufactured by Salvajor. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) 6.5 inch Sink Assembly.
 - 2) Model No. ARSS, Automatic Reversing Control Panel with Start-Stop buttons and stainless steel holding bracket securely mounted under table, where shown on Drawings. Panel to be provided with line disconnect switch.
 - 3) Mounting bracket.
 - c. Install unit into pre-rinse sink of Item No. 65, Soiled Dish Table, where shown on Drawings. Weld sink adapter to cut-out for waste.
68. DISHWASHER DUCTS

- a. Provide fabricated 20 gauge stainless steel Dishwasher Duct. Duct to extend from end cowls to 4" above ceiling as shown on detail on Drawings.
 - b. Provide fabricated, 16 gauge stainless steel sleeve. Attach sleeve to duct at ceiling penetrations.
69. RACK CONVEYOR WAREWASHER
- a. Provide Rack Conveyor Warewasher, Model No. CL44E*C013, manufactured by Hobart. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Stainless steel vent hoods with vent stack & damper.
 - 2) Relay switch to control condensate exhaust fan operation.
 - 3) Table limit switch.
 - 4) 15KW immersion heater, removable from inside tank.
 - 5) Single point connection point.
 - 6) Right to left operation.
70. NUMBER NOT USED
71. CLEAN DISHTABLE
- a. Provide fabricated stainless steel Clean Dish Table, size and shape as shown on drawings. Set table height to allow racks to move freely from Dishwasher onto table. Reference Drawings for elevation Details.
 - b. Mount limit switch provided with Dishwasher in the backsplash on table side directly opposite exit side of Dishwasher. Secure wiring for limit switch to the underside of table top.
 - c. Where table is adjacent to wall, provide 8" high backsplash with welded enclosed ends. Provide front and end opposite of Dishwasher with 3" raised rolled rim.
72. NUMBER NOT USED
73. HEATED SELF LEVELING PLATE DISPENSER
- a. Provide Heated Self Leveling Plate Dispenser, Model No. 1ATGH8*C013, manufactured by Piper Products. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Stainless steel tube covers.
74. FOUR WHEEL DOLLY
- a. Provide Four Wheel Dolly, Model No. CB2121C*C013, manufactured by InterMetro. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Sanistack racks.
75. DISHRACK DOLLY
- a. Provide adjustable Dishrack Dolly, Model no. PCD11A*C013, manufactured by Intermetro. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Vinyl dust/water splash cover.
76. NUMBER NOT USED
77. NUMBER NOT USED
78. PRE SINK
- a. This item is provided by Interior Designer.
79. COUNTER
- a. This item is provided by Interior Designer.
80. NUMBER NOT USED

81. DOUBLE WALL OVEN
- a. This item is provided by Interior Designer.
82. DOUBLE SINK
- a. This item is provided by Interior Designer.
83. REFRIGERATOR/FREEZER
- a. This item is provided by Interior Designer.
84. EXHAUST HOOD WITH FIRE SUPPRESSION
- a. Provide Exhaust Hood Model No. ELX-ENL-GBD-CL-S-AS-54*C013, manufactured by Gaylord Industries as shown on plans and in accordance to the following specifications.
 - b. Each ventilator shall be designed specifically for the cooking equipment being covered. Construction shall be of a minimum 18 gauge, 300 series, #4 finish stainless steel. Size and shape per drawings.
 - c. The ventilator shall include a stationary grease collecting gutter at the bottom of the grease extraction device, sloped to a drain at one end to a built-in stainless steel grease drawer. The sloped gutter shall concealed by an apron which extends the full length of the hood.
 - d. Grease extraction shall be by means of Gaylord "XGS" super high efficiency extractors capturing 99% of the grease to between 5 and 10 micron in size. Extractors shall be listed and tested per ASTM F2519, and be easily removable for cleaning by utilizing the provided extractor removal tool.
 - e. The ventilator shall include a built-in 3" air space at the rear for compliance to NFPA-96 when mounting against a limited combustible wall. When mounting to a wall also provide side panels to enhance capture performance.
 - f. The ventilator shall include a static pressure port in each section to be used in balancing the static pressure. Also included shall be a super capture lip on the front panel for enhancement of smoke and grease capture. Capture testing shall be to UL710 and ASTM 1704.
 - g. Provide Gaylord Balancing Damper. Damper shall be an opposed blade balancing damper that is manually adjustable and accessible from below the hood. The hood shall be listed under the category "Exhaust Hood with Exhaust Damper".
 - h. The exhaust hood shall be equipped recessed fluorescent light fixtures providing a minimum illumination of 50 foot candles. The quantity and size of light fixtures is detailed in the drawings. The fixtures shall be factory pre-wired to a single point of connection. Hoods built in multiple sections shall be furnished with coiled flex conduit for interconnecting sections, in field by electrician.
 - i. Provide complete Ansul R-102 Restaurant Fire Suppression System. Ansul system shall include factory pre-piping of ventilator and field installation of system including control cabinet and chemical bottles. System shall comply with UL 1254, 300, NFPA 96 and NFPA 17A. Included in system shall be one balloon test for the state and or local Fire Marshall.
 - j. The ventilator shall achieve its low air flow rates without the use of internal motors, plenums or jets. The ventilator shall also include a super capture lip on the front panel for the enhancement of smoke and grease capture.
 - k. The ventilator shall include auto start thermostats and controls to meet current IMC codes.
 - l. The exhaust hood shall be listed to UL Standard 710 and NSF. The ventilator shall comply with all requirements of NFPA-96, IMC, UMC, BOCA, and SBCCI model Codes.
 - m. Provide model C-150/LS hood mount fan start/stop switch and light switch.
 - n. Furnish Control Gaylord Model GAD-100 Panel. The Gaylord Autostart control (GAD) shall control all functions of the exhaust and/or supply fan(s). The Gaylord Autostart control is designed to start the Exhaust and Supply fan(s) automatically, if cooking starts without the Exhaust Fan switch being turned ON. The GAD will use Gaylord Autostart Thermostat(s) (GAT) to detect if cooking occurs without first

- turning the “Exhaust Fan” switch ON. One or more Gaylord Autostart Thermostats (GAT) may be required, depending on the length of the hood. The “GAD-100” is designed to be surface or flush mounted.
- o. The control shall include a lighted “Exhaust Fan” switch and an “Interlock Activated” light. The “Interlock Activated” light will indicate that the exhaust and supply fan(s) have been activated automatically due to an elevated temperature in the hood. All components shall be pre-wired for field hook-up by the electrical contractor.
 - p. The control shall include a switch to control hood lights.
 - q. Trim Ring - The control shall include a trim ring for recessed mounting.
 - r. Provide matching stainless steel enclosure panels between hood and finished ceiling. Provide stainless steel ceiling panels around perimeter of hood as required by local code.
85. INDUCTION COOKER
- a. Provide free standing Induction Cooker, model No. MC1800*C013, manufactured by CookTek. Provide unit with standard finish and equipment.
86. COUNTER WITH SINK
- a. This item is provided by Interior Designer.
87. NUMBER NOT USED
88. MOBILE TRAY UNIT
- a. Provide Mobile Tray Unit, Model No. 99305*C013, manufactured by Vollrath. Provide unit with standard finish and equipment.
89. HEATED SELF LEVELING PLATE DISPENSER
- a. Provide Heated Self Leveling Plate Dispenser, Model No. 1ATGH8*C013, manufactured by Piper Products/Servolift Eastern. Provide unit with standard finish and equipment.
90. DROP-IN DISH DISPENSER
- a. Provide Drop-In Dish Dispenser, Model No. AT-3*C013, manufactured by Piper Products. Provide unit with standard finish and equipment.
91. WORK TABLE WITH SINK
- a. Provide fabricated, stainless steel Work Table with Sink, size and shape as shown on Drawings. Provide table with drawer undershelf. Reference Drawings for elevation.
 - b. Where shown on Drawings, cut out top to accommodate a single compartment sink. Sink compartment to be 12 inches deep. Paint exposed copper drain lines silver to match stainless steel table. Provide faucet, Model No. B-0230-EE-LN*C013, with 061X swivel swing spout, 10 inch and B-0199-01 aerator, manufactured by T & S Brass and Bronze Works, Inc.
 - c. Where adjacent to wall provide with a typical 8 inch high backsplash with 2 inch turnback on 45 degree angle with enclosed welded ends. Front and sides to have marine edge. Refer to Drawing for typical tabletop construction details. Provide cut out in backsplash for faucet.
92. HOT FOOD SOUP STATION ALL PURPOSE COUNTER
- a. This item is provided by Owner.
93. ALL PURPOSE COUNTER
- a. Provide All Purpose Counter, Model No. 37020*C013, manufactured by Vollrath. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Stainles steel interior.
 - 2) Tray slide on customer side only.

- 3) Cut out for Item No. 90, Drop-In Dish Dispenser.
94. COLD FOOD STATION
- a. Provide Cold Food Station, Model No. 37075*C013, manufactured by Vollrath. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Stainless steel exterior.
 - 2) 14 gauge stainless steel top.
 - 3) Contemporary breath guard with end panels on customer side.
 - 4) Plate rest on server side.
95. DROP-IN HOT WELLS
- a. Provide Drop-In Hot Wells, Model No. 6411*C013, manufactured by Wells. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) 11 Quart capacity with hinged lid.
 - 2) Ladle.
96. ALL PURPOSE COUNTER
- a. Provide All Purpose Counter, Model No. 37023*C013, manufactured by Vollrath. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Stainless steel exterior.
 - 2) Tray slide with drop down brackets on customer side.
97. BUFFET WARMER
- a. Provide Buffett Warmer, Model No. GR2BW-24*C013, manufactured by Hatco. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Designer color inset panel shall be selected by the Architect.
98. SELF SERVING REFRIGERATOR SINGLE DECK MERCHANDISER
- a. Provide Self Serving Refrigerator Single Deck Merchandiser, Model No. LPRSS4*C013, manufactured by Federal. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Stainless steel exterior.
99. CASH REGISTER
- a. This item is provided by Owner.
100. MICROWAVE SHELF
- a. Provide stainless steel Microwave Shelf, Model No. MS-24-36*C013, manufactured by Advance Tabco. Provide unit with standard finish and equipment
 - b. Provide unit with the following:
 - 1) 2 inch hole with grommet for appliance cord.
101. CASHIER STATION
- a. Provide Cashier Station, Model No. 37015*C013, manufactured by Vollrath. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Tray slide on customer side.
 - 2) Duplex receptacle.
 - 3) Cashier drawer, Model No. 36945.
102. WALL MOUNT HAND SINK
- a. Provide stainless steel, Wall Mount Hand Sink with soap and paper towel dispenser, Model No. 7-PS-85*C013, manufactured by Advance Tabco. Provide unit with standard finish and equipment.

103. REFRIGERATED DISPLAY CASE
- a. Provide Refrigerated Display Case, Model No. GDM-10*C013, manufactured by True Food Service. Provide unit with standard finish and equipment.
104. BEVERAGE TABLE
- a. Provide fabricated stainless steel Beverage Table with sink, size and shape as shown on Drawings. Table to be provided with stainless steel sliding doors. Provide undershelf.
 - b. Where shown on Drawings, cut out top to accommodate a single compartment sink. The sink will be 14 inches deep. Contractor to paint exposed copper drain lines silver to match stainless steel table. Provide chrome plated faucet, Model No. B-0230-EE*C013, with swivel 6 inch long swing spout and B-0199-01 aerator, manufactured by T & S Brass and Bronze Works, Inc.
 - c. Where adjacent to wall rear to have 4 inch high backsplash with 1 inch turnback with welded enclosed ends. Sides and front to have a marine edge. Reference Drawing for typical tabletop construction details.
105. HORIZONTAL CUP DISPENSER
- a. Provide Horizontal Cup Dispenser, Model No. BFL-L-2SS*C013, manufactured by Dispense Rite. Provide unit with standard finish and equipment.
106. NUMBER NOT USED
107. COFFEE MAKER
- a. This item is provided by Product Supplier.
108. ICE TEA DISPENSER
- a. This item is provided by Product Supplier.
109. ICE TEA BREWER
- a. This item is provided by Product Supplier.
110. MICROWAVE OVEN
- a. This item is Existing to be Relocated.
111. ICE MAKER/DISPENSER
- a. Provide Ice Maker/Dispenser, Model No. MDT2C12A-1A*C013, manufactured by Scotsman. Provide unit with standard finish and equipment.
 - b. Provide unit with the following:
 - 1) Water filter, installed onto incoming water line.
112. NUMBER NOT USED
113. NUMBER NOT USED
114. SHELVING
- a. Provide Shelving, Model MetroMax Series*C013, manufactured by InterMetro Industries Corp. Provide shelving with standard finish and accessories necessary to insure complete installation.
 - b. Provide unit with the following:
 - 1) 4 FX Series posts, 75-1/2 inches high.
 - 2) End caps and adjustable feet.
 - 3) 4 Tiers.
 - 4) Adjustable shelves.
 - 5) Shelf, posts and supports to be Metromax series.

115. SHELVING
- a. Provide Shelving, Model MetroMax Series*C013, manufactured by InterMetro Industries Corp. Provide shelving with standard finish and accessories necessary to insure complete installation.
 - b. Provide unit with the following:
 - 1) 4 FX Series posts, 75-1/2 inches high.
 - 2) End caps and adjustable feet.
 - 3) 4 Tiers.
 - 4) Adjustable shelves.
 - 5) Shelf, posts and supports to be Metromax series.
 - 6)

116. SHELVING
- a. Provide Shelving, Model MetroMax Series*C013, manufactured by InterMetro Industries Corp. Provide shelving with standard finish and accessories necessary to insure complete installation.
 - b. Provide unit with the following:
 - 1) 4 FX Series posts, 75-1/2 inches high.
 - 2) End caps and adjustable feet.
 - 3) 4 Tiers.
 - 4) Adjustable shelves.
 - 5) Shelf, posts and supports to be Metromax series.

B. Reference Kitchen Floor plan for location of Walk-In Cooler/Freezer.

- 1. WALK-IN COOLER
 - a. This item is specified in Section 11 41 00 – Food Storage Equipment.
- 2. EVAPORATOR
 - a. This item is specified in Section 11 41 00 – Food Storage Equipment.
- 3. CONDENSING UNIT
 - a. This item is specified in Section 11 41 00 – Food Storage Equipment.
- 4. WALK-IN FREEZER
 - a. This item is specified in Section 11 41 00 – Food Storage Equipment.
- 5. EVAPORATOR
 - a. This item is specified in Section 11 41 00 – Food Storage Equipment.
- 6. CONDENSING UNIT
 - a. This item is specified in Section 11 41 00 – Food Storage Equipment.

End of Section 11 40 00

SECTION 11 41 00

FOOD STORAGE EQUIPMENT

PART 2 - GENERAL

2.01 RELATED DOCUMENTS

- A. All work included under this section is subject to Architect's provisions covering: Invitation to Bid, Proposal Form, Instructions to Bidders, General Conditions, and all other Supplementary General Conditions as may be added.

2.02 SCOPE OF WORK

- A. All equipment specified to be delivered to job site, uncrated, freight prepaid, assembled and set in proper area, where shown on Drawings; ready for final connections, where required, as specified in Divisions 22 0000 and 260000 and in this Section of Contract Documents.

2.03 DESCRIPTION

- A. The extent of the Walk-In Cold Storage and Refrigeration Systems is shown on the Drawings, Equipment Schedule, and Specifications of this Section of Contract Documents.
- B. The plans indicate the location of the equipment. Slight changes due to the varying dimensions of equipment and wall construction will be permitted with approval by Architect.
- C. This typed Specification will be closely correlated with the Drawings and Schedule. Each complements the other and cross reference will be necessary to fulfill the requirements of the Specifications. All information shown on Drawings and listed in Schedules will be incorporated as part of the written Specifications.
- D. Conflict in Plans and Specifications where changes, alterations, additions, or deductions are necessary, or where exceptions are taken, with regard to sizes, locations and other details shown on Plans shall be reported in writing for decision by the Architect.
- E. Responsible for seeing that the equipment can be entered through openings before doors and walls are finished.
- F. A competent Walk-In Equipment foreman shall be on the premises to assist in furnishing information to proper trades-persons on project and supervising of Walk-In Unit installation under this section.

2.04 QUALITY ASSURANCE

- A. Permits and Certificates: All laws, codes, ordinances and regulations bearing on the conduct of the work as drawn and specified to be complied, and will give all notices required. Any work upon which an Inspection Certificate by local authorities, and any governing body is required, such Inspections Certificate or certificates will be obtained and be paid for.
- B. All accessories shall be provided, whether specified or not, with equipment in order to comply with all governing codes.

- C. Class I Panel: Manufacturer of pre-fabricated Walk-In Unit shall provide unit with approved Class I Panels. Approved manufacturer complying with Class 1 panel construction is American Panel. Compliance with this test includes a full corner testing of manufacture's constructed panels.
- D. Walk-In Unit manufacturer complying with Paragraph 1.4, C, will submit Sample of Panel certification with submittals for verification.
- E. Walk-In manufacturer will have received UL Seal of Approval and Factory Mutual's test approval for low CFC foam construction, and manufacturer will submit sample of approved Certificates for verification.

2.05 REFERENCES

- A. The Drawings indicate the desired basic arrangement and dimensions of the equipment. Minor deviations may be substituted for approval provided basic requirements are met and no major rearrangement of service to the equipment is required to affect the proposed alteration; such deviations will be made without expense to the Owner.
- B. At no expense to the Architect or Owner, Operational and functional tests of the installed equipment is required. Defects or deficiencies noted as a result of tests will be corrected to the satisfaction. Consult the Mechanical and Electrical connections Drawings and their accompanying specifications to determine additional requirements for the installation of the specified Unit.
- C. Verify with Mechanical and Electrical plans for electrical voltages, cycles, phases, and special requirements before ordering equipment.

2.06 SUBMITTALS

- A. General: Refer to General Conditions, Section 01 3300 – Submittal Procedures.
- B. Shop Drawings: Submit shop Drawings to the Architect for approval. Shop Drawings will show details and dimensions for installing unit on floor, where shown on Drawings. At the same time, submit data on all accessories and special items that will be provided with Walk-In Unit.
- C. Plans are generally diagrammatic, and do not show every fitting and detail. Install lines, piping, and equipment in accord with recognized good practice for an approved installation. Avoid conflict with other work and make adequate provisions for the prevention of excessive noise or vibration.
- D. Arrange and fit equipment into the available spaces to assure that working parts are accessible for service and repair.

2.07 HANDLING AND STORAGE

- A. Protect metal finishes from damage during shipping, storage, handling, installation and construction of other work in the same spaces. Wrap and crate each item of equipment as needed for protection from damage.
- B. Cover exposed stainless steel surfaces with self-adhesive protective paper, of a type recommended by the metal manufacturer; and do not remove until work is installed and ready for cleaning and start-up.

2.08 SCHEDULING

- A. Schedules and Reports: Establish earliest and latest job site delivery dates of Owner furnished and Contractor installed items.

2.09 WARRANTIES

- A. Walk-In Cooler/Freezer Unit will be guaranteed for a period of ten years after final approval of Architect, against poor workmanship and defective materials. Any defect within this period will be corrected at no charge to Owner.
- B. Compressors and coils will have a 1 year free service on parts and labor warranty and guarantee, and an additional 4 year warranty on the compressors.
 - 1. On extended compressor warranty, only labor charges after first year shall be paid.
- C. Assign extended warranties to Owners at the end of first year, on all equipment having more than 1 year warranty from Manufacturer.

PART 3 - PRODUCTS

3.01 WALK-IN COOLER/FREEZER UNIT

- A. Furnish pre-fabricated, NSF approved metal clad Walk-In Cooler/Freezer Units. Size and shape as shown on Drawings. Unit to be 8 feet-6 inches high.
- B. As shown on Drawings, the Cooler/Freezer Unit shall be partitioned into compartments, size and shape as designed.

3.02 MATERIALS

- A. Walk-In floors:
 - 1. Walk-In floor shall be for recessed installation in depressed pad with Quarry tile laid over insulated pre-fabricated floor, as detailed in plans giving uniform floor construction. Entrance door into Cooler section and door into Freezer section shall be modified to properly fit. Rear of tile floor shall be slightly elevated to permit drainage of liquids toward entrance doors. Tile shall be specified in Architectural Sections of Contract Documents. Verify recessed floor area and construction requirements.
- B. Insulation shall be of 4 inch thick "Foamed-In-Place" polyurethane. Door will have same type of insulation.
- C. Exterior shall be of .040-gauge pebble embossed aluminum. Where units are adjacent to walls or columns, there shall be provided a matching trim to close spaces between wall(s) and unit. All crevices are to be sealed with clear polysulfide sealant. Furnish a matching panel to close area between top of unit and ceiling with removable access panel for required maintenance service on top of unit.
- D. Interior walls and ceiling will be of .040 gauge pebble embossed aluminum and floor shall be of 14 gauge bright G.I. Ceiling to be finished with baked white polyester on panels.
- E. Door:
 - 1. Door will be sillless-infitting type or flush mounted. Door to be metal clad with 22 gauge Type 304 stainless steel, with smooth corner seams. The bottom edge to contain an adjustable rubber wiper gasket. Door will have heater cables in door jamb to prevent condensation and frost formation. Door hinge will be self-closing type with lift-cam hinges. Door will be provided with safety release inside latch. Door to be provided with hardware for locking with padlock. Doorjamb and outer door edge surfaces shall be constructed of stainless steel. Plastic composition material shall not be accepted.
 - 2. Provide at each 3 hinged Door, 1 set of polyester reinforced swinging doors, Model No. SS3678, manufactured of clear extruded vinyl with rounded edges, manufactured by CCI Industries, Inc. Products manufactured by Kason, modified to comply with specifications are

- acceptable. The curtains shall be suitable for applications with temperatures as low as -40 degree F, and shall be made to properly fit over entrance door opening. Swinging doors shall be supported on sides of door opening with mounting hardware on inside of sections.
3. Provide 14-1/2 inch by 23 inch heated triple pane observation window type with sealed air spaces between panes. Windows shall be removable for easy replacement. Each door shall be provided with an observation window.
 4. Provide door with an adjustable hydraulic door closer. Mount door closer on exterior side of door. Adjust closing speed at installation as required.
- F. Gaskets: All panel sections to be furnished with PVC compression gaskets. Tape or plain sealant not acceptable.
- G. Lights will be HO fluorescent type and provided with break-proof and shatterproof guard. Provide each section with flush mounted light switches on outside of section.
1. Light fixture shall be Model EWL042H-TPDR-S1, manufactured by Hubbell Lighting, Inc. Light fixtures shall be UL listed for wet and /or damp areas. UL listings dated 1991. Light fixtures manufactured by Lithonia Lighting and Kason, which comply with specifications, are acceptable.
 2. Fixture will be capable of withstanding temperatures as low as -40 degree F and be provided with shatterproof enclosure cover. Provide the following quantities.
 - a. Cooler: 3 fixtures, plus standard light over door.
 - b. Freezer: 4 fixtures, plus standard light over door.
- H. Thermometer to be a minimum of 2-1/2 inch diameter and flush mounted on outside of each section and have rust resistant case.

3.03 CONDENSER AND EVAPORATOR UNIT

- A. Condensing unit will be completely factory assembled, piped, wired, tested and run-in.
- B. Provide unit with at least the following components:
1. Heavy-gauge housing for outside use.
 2. Hermetic motor compressor for Cooler Section with built in overload protection.
 3. Semi-hermetic motor compressors for Freezer Section with built-in overload protection.
 4. Aluminum-finned, copper tube air-cooled condenser with direct driven condenser fan, arranged for horizontal airflow.
 5. Refrigerant receiver with inlet, outlet, purge, relief and charging valves.
 6. Suction and discharge line vibration eliminators.
 7. Defrost controls.
 8. Low-ambient pressure and starting controls.
 9. Safety operating controls.
- C. Safety controls will include:
1. High pressure cut-out with manual reset.
 2. Magnetic control for the motor-compressor with ambient compensated, manual reset overloads.
 3. Operating control to be automatic recycling, low pressure cut-out switch. Low ambient control system will be fully automatic, and will not require auxiliary heat or heated receivers.
 4. Each section is to be provided with a high temperature alarm. Each alarm is to have a dry contact for wiring to a central or remote control point.
- D. Defrost of all freezer evaporator coil surfaces, drain pans and drain lines will be by electric defrost systems. Defrost to be controlled by timer mounted at each condensing unit.
- E. Each evaporator Unit to be supported on metal angle iron frame constructed as part of condensing Unit. Propeller-fan, free delivery type, arranged for horizontal air flow. Evaporator coil will be of copper tube, aluminum-finned constructions housed in a heavy-gauge aluminum casing.

- F. Condensing and evaporator units to be balanced Refrigeration Systems, manufactured by American Panel
- | | | |
|----|------------------|------------------------------|
| 1. | Walk-In Cooler: | FJAM-A150-CFV-020/AA28-122 |
| 2. | Walk-In Freezer: | CJDL-0300-CFB-001/(2)AE26-92 |
- G. The balanced Refrigeration Systems for the specified Walk-In Unit's Sections will be capable of maintaining the required temperature for each Section as follows:
- | | | |
|----|---------|----------------------------|
| 1. | Cooler | 34 degree F to 38 degree F |
| 2. | Freezer | -10 degree F to 0 degree F |
- H. Systems will be for 208V/3 phase Service.
- I. Specialty Items:
1. Provide system with the following Specialty Items:
 - a. Refrigerant sight glass and moisture indicator.
 - b. Hermetically-sealed refrigerant-filter dehydrator.
 - c. Liquid solenoid valve.
 - d. Thermostatic expansion valve.
 - e. Heat exchanger.
 - f. Suction strainer and Armaflex insulation for suction line - complete.
 2. Condensate drain lines shall be of Type "L" copper tubing in Walk-In Unit, and directed to outside of unit, into Floor Drain, where shown on Drawings. Provide condensate drain lines directed to lowest possible level. Wrap all condensate drain lines in freezer section with electric heated cable tape.
 3. Run pipes through walls and ceiling panels in sleeves. All refrigerator sleeves shall be furnished as part of the installation. All plugs and cut-outs shall be fully resealed.
 4. Temperatures in refrigerated rooms will be controlled by a thermostat mounted at each evaporator unit to close the liquid solenoid valve on a fall in room temperature, for automatic recycling pumpdown and shut off of the condensing unit. The thermostat and solenoid valve circuit shall be connected to terminals in evaporator unit casing.

3.04 USDA/HACCP COMPLIANT MONITORING SYSTEM

- A. Provide and install E-Control Systems' IntelliSense temperature monitoring, recording and temperature alerting system, manufactured by E-Control Systems, Inc.
- B. Provide unit with the following:
1. 1, E-Control System's Raptor Web Software TM model RWS-1000.
 2. 1, IntelliGate TM IG1-1000 base station with onboard memory to receive and buffer sensor data (temperatures and door information) for up to 1 week in case of long term power or network failure. IntelliGate TM IG1-1000 to have: (i) a dry contact output relay for connection to external building management systems or alarm panel, (ii) IntelliGate to have a serial port for onsite configuration and connectivity to external systems. IntelliGate to be capable to process up to 30 different equipment components.
 3. IntelliSensor, Model TempNTC-22, with temperature sensors for up to two compartments.
 4. Temperature, door ajar, and open counter information to be sent wirelessly to IntelliGate. IntelliGate to be connected to the network and building management system. The IntelliGate will be installed in a central location, usually near the manager's computer.
 5. 1 year IntelliSense/RWS Software enhancement license and technical support (annually renewable).
 6. 1 year warranty on all hardware.
 7. System to send alarms/alerts via e-mails, pagers, or text messages and can trigger building alarm systems.
 8. In the event of a network problem, the system will continue to monitor the data, store it in the IntelliGate, and provide continuous alerts to the building alarm system.
 9. E-Control Systems software is to be installed on owner furnished computer or server; and it capable of monitoring all Facilities in the System.
 10. Client to furnish direct access to LAN via CAT5 connection.

PART 4 - EXECUTION

4.01 INSTALLATION

- A. Provide on-site operational and functional testing of specified equipment. Testing and initial operation of this equipment will be supervised by a qualified representative of the balanced refrigeration system manufacturer. Defects or deficiencies will be corrected to the satisfaction of the Architect or Owner at the expense of the Contractor.
 - 1. Certificate shall be filed with Architects certifying that equipment is operating based on manufacturer's recommendations. Coordinate the performance of these services, and both the manufacturer's representative and Contractor shall sign certificate.
- B. On completion of installation and testing, remove all packaging and debris from site, clean all items of equipment as recommended by manufacturer and leave equipment ready for use by Owner.
- C. Refrigeration Systems package shall be set on pad located where shown on Architectural Drawings. Verify location from Drawings.
- D. Provide junction boxes, 1 for each unit section, as shown on Drawings to connect service for lights and heater cable. Project Electrician will make connections from electric panels to control panel on compressors and to respective junction boxes.
- E. Provide control wiring between evaporator units, compressor units, and related control items. All wiring shall be run in EMT (Electric Metallic Tubing). All wiring will be of type TW copper. Wiring and conduits sizing shall conform to the requirement of The State of Georgia Electric Code. All conduits inside of units shall be of "Seal-Tite" type.
- F. Conduits, wiring and refrigerant lines will be concealed within walls, ceilings, and floors of building.

END OF SECTION 11 41 00

Conflict of Interest Statement

As a duly authorized representative of the firm _____

I, _____ with the title _____ certify

that to the best of my knowledge no circumstances exist that will cause a conflict of interest in performing services for Cobb County Government, that no employee of Cobb County, nor any public agency official or employee affected by this Request for Proposals has any pecuniary interest in the business of this firm, associates or consultants of this firm, or the firm's parent firm, subsidiary, or other legal entity of which this firm is a part, and that no person associated with or employed by this firm has any interest that would conflict in any way, manner or degree with the performance of services for Cobb County Government.

Date: _____

Company Name: _____

Authorized Representative Name: _____

Title: _____

Signature: _____

Officer's Oath

As a duly authorized representative of the firm involved in the bidding for or procuring the contract _____

I, _____ with the title _____ certify that I did not prevent or attempt to prevent competition in such proposals by any means whatsoever. Nor did I prevent or endeavor to prevent anyone from making a proposal therefore by any means whatsoever, or induce another to withdraw a proposal for the work.

Date: _____

Company Name: _____

Authorized Representative Name: _____

Title: _____

Signature: _____

Cobb County General Instructions For Bidders, Terms and Conditions

I. Preparation Of Bids

Each bidder shall examine the drawings, specifications, schedule and all instructions. Failure to do so will be at the bidder's risk, as the bidder will be held accountable for their bid response.

Unit price for each quotation shall be shown and such price shall include packing unless otherwise specified, along with a total and grand total where applicable. In case of discrepancy between a unit price and extended price, the unit price will be presumed correct.

Each bidder shall furnish all information required by the bid form or document. Each bidder shall sign the bid and print or type his or her name on the schedule. The person signing the bid must initial erasures or other changes. An authorized agent of the company must sign bids.

Invitations to Bid (ITB) issued by Cobb County are advertised on the Cobb County Internet site, www.purchasing.cobbcountyga.gov and every Friday in the Marietta Daily Journal.

II. Delivery

Each bidder should state the time of proposed delivery of goods or services. Words such as "immediate", "as soon as possible", etc. shall not be used. The known earliest date or the minimum number of calendar days required after receipt of order (delivery A.R.O.) shall be stated (if calendar days are used, include Saturday, Sunday and holidays in the number).

III. Explanation to Bidders

Any explanation desired by a bidder regarding the meaning or interpretation of the invitation for bids, drawings, specifications, etc. must be received in writing by **5:00 pm on November 8, 2011** for a reply to reach all bidders before the close of the bid. Any information concerning an Invitation to Bid (ITB) will be furnished to all prospective bidders as an addendum if such information is necessary or if the lack of such information would be prejudicial to uninformed bidders.

Submit questions in writing to:
Cobb County Purchasing Department
1772 County Services Parkway
Marietta, GA 30008
Fax: 770-528-1154
Email: purchasing@cobbcounty.org

The written bid documents supersede any verbal or written communication between parties. Addenda are posted on the Purchasing web site: www.purchasing.cobbcountyga.gov. Receipt of addenda should be acknowledged in the bid. It is the bidder's ultimate responsibility to ensure that they have all applicable addenda prior to bid submittal.

IV. Submission of Bids

Bids shall be enclosed in sealed envelopes, addressed to the Cobb County Purchasing Department with the name of the bidder, the date and hour of opening and the invitation to bid number on the face of the envelope. Bids must be received in the Purchasing Department no later than the date and time (determined by the date/time stamp in the department) set forth in the Invitation to Bid. It is the sole responsibility of the bidder to ensure that his or her bid reaches the Purchasing Department. Telegraphic/faxed bids will not be considered. Any addenda should be enclosed in the sealed envelopes as well. **All bids shall be submitted on the Bid Proposal Form. Any revisions made on the outside of the envelope will not be accepted.** The bids will be publicly opened and read at the time and place set forth in the Invitation to Bid.

Samples of items, when required, must be submitted within the time specified and, unless otherwise specified by the County, at no expense to the County. Unless otherwise specified, samples will be returned at the bidder's request and expense if items are not destroyed by testing. Items offered must meet required specifications and must be of a quality, which will adequately serve the use and purpose for which intended.

Full identification of each item bid upon, including brand name, model, catalog number, etc. must be furnished to identify exactly what the bidder is offering. The bidder must certify that items to be furnished are new and that the quality has not deteriorated so as to impair its usefulness.

If no items are bid on, the "Statement of No Bid" must be returned, with the envelope plainly marked "No Bid" including the bid number. Where more than one item is listed, any items not bid upon must be indicated "No Bid".

Unsigned bids will not be considered except in cases where bid is enclosed with other documents, which have been signed. The County will determine this.

Cobb County is exempt from federal excise tax and Georgia sales tax with regards to goods and services purchased directly by Cobb County. Suppliers and contractors are responsible for federal excise tax and sales tax, including any taxes for materials incorporated in county construction projects. Suppliers and contractors should contact the State of Georgia Sales Tax Division for additional information. Tax Exemption Certificates will be furnished upon request.

Information submitted by a bidder in the bidding process shall be subject to disclosure after the public opening in accordance with the Georgia Open Records Act. Each page of proprietary information must be identified. Entire bid may not be deemed proprietary.

V. Withdraw Bid Due To Errors

The bidder shall give notice in writing of his claim of right to withdraw his bid without penalty due to an error within two (2) business days (48 hours) after the conclusion of the bid opening. Bids may be withdrawn from consideration if the price was substantially lower than the other bids due solely to a mistake therein, provided the bid was submitted in good faith, and the mistake was a clerical mistake as opposed to a judgment mistake, and was actually due to an unintentional arithmetic error or an unintentional omission of a quantity of

work, labor or material made directly in the compilation of the bid, which unintentional arithmetic or unintentional omission can be clearly shown by objective evidence drawn from inspection of original work papers, documents and materials used in the preparation of the bid sought to be withdrawn. The bidder's original work papers shall be the sole acceptable evidence of error and mistake if he elects to withdraw his bid. If a bid is withdrawn under the authority of this provision, the lowest remaining responsive bid shall be deemed to be low bid. Bid withdrawal is not automatically granted and will be allowed solely at the discretion of Cobb County.

No bidder who is permitted to withdraw a bid shall, for compensation, supply any material or labor or perform any subcontract or other work agreement for the person or firm to whom the contract is awarded or otherwise benefit, directly or indirectly, from the performance of the project for which the withdrawn bid was submitted.

VI. Testing and Inspection

Since tests may require several days for completion, the County reserves the right to use a portion of any supplies before the results of tests are determined. Cost of inspections and tests of any item, which fails to meet specifications, shall be borne by the bidder.

VII. F.O.B. Point

Unless otherwise stated in the Invitation to Bid and any resulting contract, or unless qualified by the bidder, items shall be shipped F.O.B. Destination. The seller shall retain title for the risk of transportation, including the filing for loss or damages. The invoice covering the items is not payable until items are delivered and the contract of carriage has been completed. Unless the F.O.B. clause states otherwise, the seller assumes transportation and related charges either by payment or allowance.

VIII. Patent Indemnity

The contractor guarantees to hold the County, its agents, officers, or employees harmless from liability of any nature or kind for use of any copyrighted or uncopyrighted composition, secret process, patented or unpatented invention, articles or appliances furnished or used in the performance of contract, for which the contractor is not the patentee, assignee or licensee.

IX. Award

Award will be made to the lowest responsive and responsible bidder. Conditional bids are not be acceptable. The quality of articles to be supplied, their conformity with the specifications, their suitability to the requirements of the County, and the delivery terms will be taken into consideration in making the award. The County may make such investigations as it deems necessary to determine the ability of the bidder to perform, and the bidder shall furnish to the County all such information and data for this purpose as the County may request. The County reserves the right to reject any bid if the evidence submitted by, or investigation of such bidder fails to satisfy the County that such bidder is properly qualified to carry out the obligations of the contract. The County reserves the right to reject or accept any or all bids and to waive technicalities, informalities, and minor irregularities in bids received.

The Bidder does not have the exclusive right to fill all of the County's requirements for the goods or services awarded nor will the County be obligated to purchase the estimated annual quantity or any quantity contained in the bid document.

The County reserves the right to make an award as deemed in its best interest, which may include awarding a bid to a single bidder or multiple bidders; or to award the whole bid, only part of the bid, or none of the bid to single or multiple bidders, based on its sole discretion of its best interest. In case of tie bid, the award will be made as follows:

1. The bid will be awarded to the in-county vendor.
2. The bid will be awarded to the in-state vendor.
3. The bid will be awarded to the vendor with the lesser total dollar volume.

The County reserves the right to award by line item to more than one vendor. The County reserves the right to negotiate a lower price than the bid award price on any line item with the successful vendor, should the quantity required significantly exceed those on the Invitation to Bid. If the County is unable to negotiate an acceptable price, it reserves the right to rebid the item(s) involved. If after the award of the bid there is a decrease in the price of a product from the manufacturer, or a rebate, the successful bidder will pass that price decrease and/or rebate onto the County.

Time payment discounts will be considered in arriving at net prices and in award of bids. Offers of discount for payment within ten (10) days following the end of the month are preferred.

X. Delivery Failures

Failure of a contractor to deliver within the time specified or within reasonable time as interpreted by the Purchasing Director, or failure to make replacement of rejected articles/services when so requested, immediately or as directed by the Purchasing Director, shall constitute authority for the Purchasing Director to purchase in the open market articles/services of comparable grade to replace the articles/services rejected or not delivered. On all such purchases, the contractor shall reimburse the County within a reasonable time specified by the Purchasing Director for any expense incurred in excess of contract prices, or the County shall have the right to deduct such amount from monies owed the defaulting contractor. Alternatively, the County may penalize the contractor one percent (1%) per day for a period of up to ten (10) days for each day that delivery or replacement is late. Should public necessity demand it, the County reserves the right to use or consume articles delivered which are substandard in quality, subject to an adjustment in price to be determined by the Purchasing Director.

XI. County Furnished Property

No material, labor or facilities will be furnished by the County unless so provided in the invitation to bid.

XII. Rejection of Bids

Failure to observe any of the instructions or conditions in this invitation to bid may constitute grounds for rejection of bid.

XIII. Contract

Each bid is received with the understanding that the acceptance in writing by the County of the offer to furnish any or all commodities or services described therein shall constitute a contract between the bidder and the County which shall bind the bidder on his part to furnish and deliver the articles quoted at the prices stated in accordance with the conditions of said accepted bid. The County, on its part, may order from such contractor, except for cause beyond reasonable control, and to pay for, at the agreed prices, all articles specified and delivered. Payment terms are net thirty (30) days after receipt of invoice.

The Price and all unit prices shown shall be deemed to include all costs of Contractor's performance of the Work as set forth in the Bid Documents, including, but not limited to, the costs of labor, supervision, travel, services, materials, equipment, tools, scaffolds, hoisting, transportation, storage, insurance and taxes.

Upon receipt of a bid package, containing a Cobb County "Sample Contract" as part of the requirements, it is understood that the bidder has reviewed the documents with the understanding that Cobb County requires all agreements between the parties must be entered into via this document. If any exceptions are taken to any part, each must be stated in detail and submitted as part of the bid. If no exceptions are stated, it is assumed that the bidder fully agrees to the provisions contained in the "Sample Contract" in its entirety. The County reserves the right to make alterations to Sample Contracts.

XIV. Non-Collusion – See Page 5

XV. Conflict of Interest, Etc.

By submission of a bid, the responding firm certifies, under penalty of perjury, that to the best of its knowledge and belief:

1. No circumstances exist which cause a Conflict of Interest in performing the services required by this ITB, and
2. That no employee of the County, nor any member thereof, nor any public agency or official affected by this ITB, has any pecuniary interest in the business of the responding firm or his sub-consultant(s) has any interest that would conflict in any manner or degree with the performance related to this ITB.

By submission of a bid, the vendor certifies under penalty of perjury, that to the best of its knowledge and belief:

- (a) The prices in the bid have been arrived at independently without collusion, consultation, communications, or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other vendor or with any competitor.
- (b) Unless other wise required by law, the prices which have been quoted in the bid have not knowingly been disclosed by the vendor prior to opening, directly or indirectly, to any other vendor or competitor.
- (c) No attempt has been made, or will be made, by the vendor to induce any other person, partnership or cooperation to submit or not to submit a bid for the purpose of restricting competition.

For any breach or violation of this provision, the County shall have the right to terminate any related contract or agreement without liability and at its discretion to deduct from the price, or otherwise recover, the full amount of such fee, commission, percentage, gift, payment or consideration.

The successful responding firm shall require each of its sub-consultant(s) to sign a statement certifying to and agreeing to comply with the terms of the Sub-sections above.

XVI. Default

The contract may be cancelled or annulled by the Purchasing Director in whole or in part by written notice of default to the contractor upon non-performance or violation of contract terms. An award may be made to the next low responsive and responsible bidder, or articles specified may be purchased on the open market similar to those so terminated. In either event, the defaulting contractor (or his surety) shall be liable to the County for costs to the County in excess of the defaulted contract prices; provided, however, that the contractor shall continue the performance of this contract to the extent not terminated under the provisions of this clause. Failure of the contractor to deliver materials or services within the time stipulated on his bid, unless extending in writing by the Purchasing Director, shall constitute contract default.

XVII. Disputes

Except as otherwise provided in the contract documents, any dispute concerning a question of fact arising under the contract which is not disposed of shall be decided after a hearing by the Purchasing Director, who shall reduce his/her decision to writing and mail or otherwise furnish a copy thereof to the contractor. The decision of the Purchasing Director shall be final and binding; however, the contractor shall have the right to appeal said decision to a court of competent jurisdiction.

XVIII. Substitutions

Bidders offering and quoting on substitutions or who are deviating from the attached specifications shall list such deviations on a separate sheet to be submitted with their bid. The absence of such a substitution list shall indicate that the bidder has taken no exception to the specifications contained herein.

XIX. Ineligible Bidders

The County may choose not to accept the bid of a bidder who is in default on the payment of taxes, licenses, or other monies due to the County. Failure to respond three (3) consecutive times for any given commodity/service may result in removal from the supplier list under that commodity/service.

XX. Alterations of Documents

Alterations of County documents are strictly prohibited and will result in automatic disqualification of the firm's solicitation response. If there are "exceptions" or comments to any of the solicitation requirements or other language, then the firm may make notes to those areas, but may not materially alter any document language.

XXI. Termination for Convenience

The County, by written notice, may terminate this contract, in whole or in part, when it is in the County's interest. If this contract is terminated, the County shall be liable only for goods or services delivered or accepted. The County Notice of Termination may provide the contractor thirty (30) days prior notice before it becomes effective. However, at the County's sole option a termination of convenience may be effective immediately and may apply to delivery orders (if applicable) or to the contract in whole.

XXII. Inter-governmental Agreement

Other cities and Authorities located in Cobb County will be allowed to purchase identical items at the same price and upon the same terms and conditions, pursuant to the Intergovernmental Cooperative Purchasing Agreements entered into between the BOC and Cobb County Governmental entities listed under the Intergovernmental Cooperative Purchasing Program. These entities include the Cobb County Board of Education and Cities of Acworth, Austell, Kennesaw, Smyrna, Marietta, and Powder Springs and the Cobb County-Marietta Water Authority and the Cobb-Marietta Coliseum and Exhibit Hall Authority.

XXIII. Indemnification and Hold Harmless

By submission of a bid, the selected responding firm agrees to the fullest extent permitted by law to indemnify Cobb County and protect, defend, indemnify and hold harmless Cobb County, its officers, officials, employees and volunteers from and against all claims, actions, liabilities, losses (including economic losses), or costs arising out of any actual or alleged a) bodily injury, sickness, disease, or death; or injury to or destruction of tangible property including the loss of use resulting there from; or any other damage or loss arising out of or resulting claims resulting in whole or part from any actual or alleged act or omission of the responding firm, sub-consultant, anyone directly or indirectly employed by any firm or sub-consultant; or anyone for whose acts any of them may be liable in the performance of work; b) violation of any law, statute, ordinance, governmental administrative order, rule, regulation, or infringements of patent rights or other intellectual property rights by the responding firm in the performance of work; or c) liens, claims or actions made by the responding firm or other party performing the work, as approved by Cobb County. The indemnification obligations herein shall not be limited by any limitation on the amount, type of damages, compensation, or benefits payable by or for the responding firm or its sub-consultant(s), as approved by the County, under workers' compensation acts, disability benefit acts, other employee benefit acts, or any statutory bar or insurance.

XXIV. Special Terms and Conditions

Should these General Terms and Conditions be in conflict with any attached Special Terms and Conditions, the Special Terms and Conditions will control.

XXV. Disadvantaged Business Enterprises (DBE): The following provisions should be carefully read to determine applicability to your business.

Cobb County Government encourages the participation of all businesses in offering their services and/or products. The Cobb County Government has the goal to fairly and competitively procure the best product at the most reasonable cost.

A Disadvantaged Business Enterprise (DBE) is generally defined as a Female, Black American, Hispanic American and any other minority owned business. The Federal Government has long had program in place to ensure participation of DBE vendors and suppliers. The State of Georgia has established a similar program whereby DBE firms are defined, certified and made known. This effort is managed by the Georgia Department of Transportation (GDOT). More information can be obtained from GDOT web site:

1. <http://www.dot.state.ga.us/eo-div/index.shtml>

The Cobb County Government addresses DBE business participation (frequency and dollar value) in the following ways:

1. Cobb County wishes to identify all DBE participation; both at the contractor and sub-contractor levels in the following ways.
 - a. DBE businesses are requested to identify such status at the time they register as a vendor.
 - b. DBE businesses are requested to identify themselves at the time they propose to do business. Please complete **EXHIBIT B** if applicable and return with bid submittal.
 - c. All businesses will receive with each Purchase Order an instruction sheet for use of the furnished *Cobb County Government DBE Participation Report*, **EXHIBIT C**. Businesses are requested to complete this report and submit it with each invoice for the time period billed.
2. Cobb County has established a Disadvantaged Business Enterprise Plan in accordance with the regulations of the U.S. Department of Transportation (U. S. Department of Transportation (USDOT), 49 CFR Part 26.) The Cobb County Department of Transportation is the lead agency for implementing the USDOT DBE Program for the County.

The Plan applies only to projects which are clearly indicated by the County.

XXVI. Compliance with Georgia Security and Immigration Compliance Act

PROCEDURES & REQUIREMENTS

(Effective 10-28-2010 - Supersedes All Previous Versions)

BACKGROUND

Pursuant to the “Georgia Security and Immigration Compliance Act,” Cobb County cannot enter into a contract for the physical performance of services unless the contractor registers and participates in the federal work authorization program to verify information of all newly hired employees or subcontractors. Neither may any contractor or subcontractor enter a contract with the county in connection with the physical performance of services unless the contractor and/or subcontractor registers and participates in the federal work authorization program to verify information of all new employees. O.C.G.A. § 13-10-91.

Before any bid for the physical performance of services is considered, the bid must include a signed, notarized affidavit from the contractor attesting to the following: (1) the affiant has registered with and is authorized to use the federal work authorization program; (2) the user ID number and date of authorization for the affiant; and (3) the affiant is using and will continue to use the federal work authorization program throughout the contract period. O.C.G.A. § 13-10-91 (b) (1). Affidavits shall be maintained for five years from the date of receipt. O.C.G.A. § 13-10-91 (b) (1).

Upon contracting with a new subcontractor, a contractor or subcontractor shall, as a condition of the contract or subcontract, provide Cobb County with notice of the identity of any and all subsequent subcontractors hired or contracted by that contractor or subcontractor within five (5) business days of entering into a contract or agreement for hire with any subcontractor. Such notice shall include an affidavit including the subcontractor’s name, address, user ID number, and date of authorization to use the federal work authorization program. O.C.G.A. § 13-10-91 (b) (3).

Based upon the County’s experience and desire for full compliance, no work may be commenced by any subsequent subcontractor prior to notice being received by the County that the subcontractor (regardless of tier) is in compliance with the law and the attached Procedures & Requirements, including the preparation and submission of the Contractor (or Subcontractor) Affidavit & Agreement AND the Immigration Compliance Certificate PRIOR to the commencement of any work.

DEFINITIONS

Affidavit – a written statement made or taken under oath before an officer of the court or a notary public or other person who duly has been authorized so to act.

Affiant – the person who makes and subscribes to a statement made under oath (affidavit).

Physical Performance of Services – the building, altering, repairing, improving, or demolishing of any public structure or building or other public improvements of any kind to public real property, including the construction, reconstruction, or maintenance of all or part of a public road; or any other performance of labor for a public employer under a contract or other bidding process.

PROCEDURES & REQUIREMENTS

1. Bid Documents: Bid documents should contain information regarding the contract language and contractual requirements described below.
2. Responsive Bid Documents: Responsive bid documents **MUST INCLUDE** a signed, notarized affidavit from the contractor in the form attached as EXHIBIT A (CONTRACTOR AFFIDAVIT & AGREEMENT). **If the affidavit is not submitted at the time of the bid, the applicant will be disqualified.**

THIS AFFIDAVIT MUST BE SIGNED, NOTARIZED AND SUBMITTED WITH ANY BID REQUIRING THE PERFORMANCE OF PHYSICAL SERVICES. IF THE AFFIDAVIT IS NOT SUBMITTED AT THE TIME OF THE BID, THE BID WILL BE DETERMINED TO BE NON-RESPONSIVE AND WILL BE DISQUALIFIED.

3. Contract Language & Contractual Requirements: Affirmative language shall be contained in agreements for the performance of services to cover all statutory and County requirements; such language shall require:
 - (a) That affidavits in the form attached to these “Procedures & Requirements” be executed from a contractor (and any subcontractors, regardless of tier) and notarized, showing compliance with the requirements of O.C.G.A. § 13-10-91 and that such be made part of the contract and/or subcontracts;
 - (b) That the contractor (and any subcontractors, regardless of tier) fully comply with the requirements for completing and submitting the “Immigration Compliance Certification” and that such certification be received by the County prior to the commencement of any work under the contract or subcontract;
 - (c) That the contractor (or any subcontractor, regardless of tier) notify the County within five (5) business days of entering into a contract or other agreement for hire with any subcontractor(s), regardless of tier;
 - (d) That the contractor be responsible for obtaining and providing to the County the “Subcontractor Affidavit & Agreement” and “Immigration Compliance Certification” attached to and required under these “Procedures & Requirements” from each subcontractor, regardless of tier, employed or retained for work under the contract prior to the commencement of any work under the contract or any subcontract;
 - (e) That Cobb County, Georgia, reserves the right to dismiss, or require the dismissal of, any contractor or subcontractor for failing to provide the required affidavit or certification and/or for failure to comply with the statutory requirements of O.C.G.A. § 13-10-91 and/or for providing false or misleading information upon the required affidavit(s) or certification(s);
 - (f) That any contractor and/or subcontractor retaining any other subcontractor to perform services under the contract provide legal notice to any subcontractor of the requirements of Cobb County for immigration compliance and further provide notice that Cobb County, Georgia, reserves the right to dismiss, or require the dismissal of, any contractor or subcontractor for failing to provide the required affidavit or certification and/or for failure to comply with the statutory requirements of O.C.G.A. § 13-10-91 and/or for providing false or misleading information upon the required affidavit(s) or certification(s);

- (g) That failure to comply with any of the requirements and procedures of the County (i.e., failure to timely supply required affidavits or compliance certification documents; failure to utilize federal work authorization procedures; failure to permit or facilitate audits or reviews of records by County or State officials upon request; and/or failure to continue to meet any of the statutory or County obligations during the life of the contract) shall constitute a material breach of the agreement and shall entitle the County to dismiss any general contractor or to require the dismissal of any subcontractor or sub/subcontractor (irrespective of tier) for failing to fully comply with these requirements;
- (h) That upon notice of a material breach of these provisions, the contractor (or subcontractor, regardless of tier) shall be entitled to cure the breach within ten (10) days and provide evidence of such cure. Should the breach not be cured, the County shall be entitled to all available remedies, including termination of the contract, the requirement that a subcontractor be dismissed from performing work under the contract, and any and all damages permissible by law.

- 4. Immigration Compliance Certification: Prior to commencing work under any contract for the physical performance of services, the contractor shall complete the “IMMIGRATION COMPLIANCE CERTIFICATION” form attached to these “Procedures & Requirements” and submit the same to the County.

Prior to allowing any other subcontractor to perform work under the contract, the contractor shall obtain a completed “IMMIGRATION COMPLIANCE CERTIFICATION” from each subcontractor (regardless of tier) and submit the same to the County.

FORM ATTACHMENTS:

- 1. CONTRACTOR AFFIDAVIT & AGREEMENT (EXHIBIT A);
- 2. SUBCONTRACTOR AFFIDAVIT & AGREEMENT (EXHIBIT A-1);
- 3. IMMIGRATION COMPLIANCE CERTIFICATION (EXHIBIT A-2).

**CONTRACTOR AFFIDAVIT & AGREEMENT
(EXHIBIT A)**

This affidavit must be signed, notarized and submitted with any bid requiring the performance of physical services. If the affidavit is not submitted at the time of the bid, the bid will be determined non-responsive and will be disqualified.

By executing this affidavit, the undersigned contractor verifies its compliance with O.C.G.A. § 13-10-91, stating affirmatively that the individual, firm or corporation which is contracting with Cobb County, Georgia, has registered with, is authorized to use, and is participating in a federal work authorization program (an electronic verification of work authorization program operated by the U.S. Department of Homeland Security or any equivalent federal work authorization program operated by the U.S. Department of Homeland Security to verify information of newly hired employees, pursuant to the Immigration Reform and Control Act of 1986(IRCA)<http://www.uscis.gov/portal/site/uscis/menuitem.eb1d4c2a3e5b9ac89243c6a7543f6d1a/?vgnnextoid=75bce2e261405110VgnVCM1000004718190aRCRD&vgnnextchannel=75bce2e261405110VgnVCM1000004718190aRCRD>). The undersigned contractor further attests that it will continue to use the federal Employment Eligibility Verification (EEV) work authorization program throughout the contract period.

The undersigned further agrees that should it employ or contract with any subcontractor(s) or should its subcontractor(s) employ other subcontractor(s) for the physical performance of services pursuant to the contract with Cobb County, Georgia, the contractor or subcontractor will:

- (1) Notify the County within five business days of entering into a contract or agreement for hire with any subcontractor(s);
- (2) Secure from any subcontractor(s) and/or their subcontractor(s) verification of compliance with O.C.G.A. § 13-10-91 on the attached Subcontractor Affidavit (EXHIBIT A-1) prior to the commencement of any work under the contract/agreement;
- (3) Secure from any subcontractor(s) and/or their subcontractor(s) a completed Immigration Compliance Certification (EXHIBIT A-2) prior to the commencement of any work under the contract/agreement;
- (4) Provide the subcontractor(s) with legal notice that Cobb County, Georgia, reserves the right to dismiss, or require the dismissal of, any contractor or subcontractor for failing to provide the affidavit and/or for failure to comply with the requirements referenced in the affidavit;
- (5) Maintain records of such compliance and provide a copy of each such verification to Cobb County, Georgia, at the time the subcontractor(s) is retained to perform such services or upon any request from Cobb County, Georgia; and
- (6) Maintain such records for a period of five (5) years.

EEV (E-Verify) Program User ID Number

EEV Program Date of Authorization

BY: _____
Authorized Officer or Agent
[Contractor Name]

Contractor Business Name

Printed Name

Date

SWORN AND SUBSCRIBED BEFORE ME
ON THIS THE ____ DAY OF _____, 201__

Notary Public Commission Expires: _____

Effective 10-28-2010

**SUBCONTRACTOR AFFIDAVIT & AGREEMENT
(EXHIBIT A-1)**

By executing this affidavit, the undersigned subcontractor verifies its compliance with O.C.G.A. § 13-10-91, stating affirmatively that the individual, firm or corporation which is engaged in the physical performance of services on behalf of Cobb County, Georgia, has registered with, is authorized to use, and is participating in a federal work authorization program (an electronic verification of work authorization program operated by the U.S. Department of Homeland Security or any equivalent federal work authorization program operated by the U.S. Department of Homeland Security to verify information of newly hired employees, pursuant to the Immigration Reform and Control Act of 1986 (IRCA)). The undersigned contractor further attests that it will continue to use the federal Employment Eligibility Verification (EEV) work authorization program throughout the contract period.

The undersigned further agrees that should it employ or contract with any subcontractor(s) or should its subcontractor(s) employ other subcontractor(s) for the physical performance of services pursuant to the contract with Cobb County, Georgia, the undersigned subcontractor will:

- (1) Notify the County within five business days of entering into a contract or agreement for hire with any subcontractor(s);
- (2) Secure from any subcontractor(s) and/or their subcontractor(s) verification of compliance with O.C.G.A. § 13-10-91 on this Subcontractor Affidavit form (EXHIBIT A-1) prior to the commencement of any work under the contract/agreement;
- (3) Secure from any subcontractor(s) and/or their subcontractor(s) a completed Immigration Compliance Certification (EXHIBIT A-2) prior to the commencement of any work under the contract/agreement;
- (4) Provide the subcontractor(s) with legal notice that Cobb County, Georgia, reserves the right to dismiss, or require the dismissal of, any contractor or subcontractor for failing to provide the affidavit and/or for failure to comply with the requirements referenced in the affidavit;
- (5) Maintain records of such compliance and provide a copy of each such verification to Cobb County, Georgia, at the time the subcontractor(s) is retained to perform such services or upon any request from Cobb County, Georgia; and
- (6) Maintain such records for a period of five (5) years.

EEV (E-Verify) Program User ID Number

EEV Program Date of Authorization

BY: Authorized Officer or Agent
[Subcontractor Name]

Subcontractor Business Name

Printed Name

Date

SWORN AND SUBSCRIBED BEFORE ME
ON THIS THE ____ DAY OF _____, 201__

Notary Public Commission Expires: _____

Effective 10-28-2010

IMMIGRATION COMPLIANCE CERTIFICATION
(Required to be completed by Contractors and all Subcontractors)
(EXHIBIT A-2)

I certify to the Cobb County Board of Commissioners that the following employees will be assigned to:

(Project Name/Description)

_____	_____	_____
_____	_____	_____
_____	_____	_____

I further certify to Cobb County, Georgia the following:

- The E-Verify program was used to verify the employment eligibility of each of the above-listed employees hired after the effective date of our contract to use the program;
- We have not received a Final Nonconfirmation response from E-Verify for any of the employees listed.
- If we receive a Final Nonconfirmation response from E-Verify for any of the employees listed above, we will immediately terminate that employee's involvement with the project.
- I have confirmed that we have an I-9 on file for every employee listed above and that to the best of my knowledge all the I-9's are accurate.
- To the best of my knowledge and belief, all of the employees on the above list are legally authorized to work in the United States.
- If any other employee is assigned to this Cobb County project, a certification will be provided for said employee prior to the employee commencing work on the project.

To the best of my knowledge and belief, the above certification is true, accurate and complete.

Sworn to by:

Employer Name & Address:

Signature of Officer

Printed Name/Title

Date

SWORN AND SUBSCRIBED BEFORE ME
ON THIS THE ____ DAY OF _____, 201__

Notary Public
Commission Expires: _____

Effective 10-28-2010

EXHIBIT B

DISADVANTAGED BUSINESS ENTERPRISE (DBE) IDENTIFICATION FORM

A Disadvantaged Business Enterprise (DBE) is generally defined as a Female, Black American, Hispanic American and any other minority owned business. If your firm is classified as a Disadvantaged Business Enterprise (DBE), please complete this form and submit with bid response or send to:

Cobb County Purchasing Department
Attn: Purchasing Director
1772 County Services Parkway
Marietta, GA 30008
Fax: 770-528-1154
Email: purchasing@cobbcounty.org

Name of Business: _____

Address: _____

Telephone: _____

Fax: _____

Email: _____

Certification Number: _____

Name of Organization Certification _____

This information is acquired for informational purposes only and will have no bearing on the award unless otherwise stated

Instructions for Completing Exhibit C
Disadvantaged Business Enterprise (DBE)
Participation Report

All Cobb County Government contractors or vendors are requested to complete a report descriptive of any DBE subcontractor involvement in work for which the government is making payment. If otherwise specified in an RFP/ITB or contract, additional reporting forms may be required as well.

The objective of this request is to assist in the identification of Disadvantaged Business Enterprise (DBE) business participation with the Cobb County Government and to quantify that participation.

The Cobb County Government does not administer a DBE Certification Program. The principle certification agency for the State of Georgia is the Georgia Department of Transportation. As a Contractor/Vendor you are not responsible for verification of any DBE Certification information of your subcontractor.

***** Instructions *****

1. Contractor/Vendor is furnished the one-page *DBE Monthly Participation Report* with each Cobb County Government-issued Purchase Order.
2. Contractor/Vendor completes this report for each billing period and attaches it to the invoice to then be sent to the County department/agency receiving the service or product.
3. Upon receipt of a Contractor/Vendor invoice and DBE report, the County department/agency receiving the service or product should keep a copy of the completed DBE report for their reporting process. In order to add or verify the prime contractor is registered as a DBE vendor in AMS, the County department/agency should send a copy of the DBE report to:

Cobb County Purchasing Division
Attn.: DBE Report

A Disadvantaged Business Enterprise (DBE) is a firm that is under the control of someone in an ownership position (at least 51%) that:

1. Has membership in one or more of the following groups: Female, Black American, Hispanic American, Native American, Subcontinent Asian American and Asian-Pacific America. There may be other groups that may be eligible to be certified as DBE.
2. Is a U.S. citizen or lawfully admitted permanent resident of the U.S.
3. Has a personal net worth which does not exceed \$750,000.
4. The business meets the Small Business Administration's size standard for a small business. Its annual gross receipts for the three previous fiscal years cannot have exceeded \$22,410,000. Depending on the type of work the business performs, other size standards may apply.
5. The business is organized as a for-profit business.
6. The business may also be DBE eligible as a certified U.S. Small Business Administration 8 (a) program.

Exhibit C
Cobb County Government Disadvantaged Business Enterprise Participation
Monthly Report

Contractor/Vendor: Please keep this blank report to make copies as needed. Print or type in the report, then send the completed report to the County department/agency receiving the service or product.

County Departments: Keep a copy of this completed report and use the dollar figures to input into your quarterly DBE report to the DBE Liaison (Records Management Division). If you already have a similar reporting method of gathering the dollar figures continue to use it. Send a copy of this completed report to the Purchasing Division (Attn: DBE Report) to add or verify the prime contractor is registered as a DBE vendor in AMS.

Submitted by: _____ Month Invoiced: _____
Name of Prime Contractor/Vendor **From/To:**

Cobb County Project Name: _____ Bid or P.O. Number: _____

Cobb County Department or Agency receiving service or product: _____

Description of Purchased Service/Product: _____

Full Contracted Amount: \$ _____ Payment amount requested at this time: \$ _____

1. Are YOU, the Prime Contractor a DBE business? YES _____ NO _____
 2. Are YOUR subcontractors DBE vendors? YES _____ NO _____

Please provide information below for each participating DBE subcontractor(s).

DBE Subcontractor Business Name	Type Service or Product Supplied	DBE Subcontractor Business/Contact Tel. Number	Actual Dollar Value of DBE Subcontractor Participation this Reporting Month
			\$
			\$
			\$
			\$
			\$
			\$

Submitted by: _____
 Printed Name

Title or position: _____

Date Completed: _____

Signature of Authorized Representative

COBB COUNTY PROPERTY MANAGEMENT
57 WADDELL STREET, MARIETTA, GA 30060-1964

PAYMENT BOND

Bond Number: _____

KNOW ALL MEN BY THESE PRESENTS, that we, _____ as Principal, hereinafter called "**Contractor**", and _____, a corporation duly organized under the laws of the State of _____ listed in the latest issue of U.S. Treasury Circular 570, and registered in State of Georgia, as Surety, hereinafter called "**Surety**", are held and firmly bound unto Cobb County, Georgia, hereinafter called "**Owner**", in the sum of _____ (in words), (\$ _____) (in figures), for the payment of which sum, well and truly to be made, the **Contractor** and **Surety** bind themselves, their heirs, executors, administrators, successors and assigns, jointly and severally, firmly by these presents.

WHEREAS, the **Contractor** has entered into a written contract dated _____, 20____ with the **Owner** for performance of _____ in accordance with drawings and/or specifications prepared by or for Cobb County which contract is by reference made a part of this bond by reference as if fully set forth herein, and is hereinafter referred to as the **Contract**.

NOW THEREFORE, THE CONDITION OF THIS OBLIGATION is such that, if **Contractor** shall promptly make payment to all claimants as hereinafter defined, for all labor and material used or reasonably required for use in the performance of the Contract, then this obligation shall be void; otherwise it shall remain in full force and effect, subject, however, to the following conditions:

- A. A claimant is defined as an entity having a direct contract with the **Contractor** or with a Subcontractor of the **Contractor** for labor, material, or both, used or reasonably required for use in the performance of the Contract, "labor and material" being construed to include but not limited to that part of water, gas, power, light, heat, oil, gasoline, telephone service or rental of equipment directly applicable to the Contract.
- B. The **Contractor** and **Surety** hereby jointly and severally agree with the **Owner** that every claimant as herein defined who has not been paid in full before the expiration of a period of ninety (90) days after the date on which the last of such claimant's work or labor was done or performed, or materials were furnished, may sue on this bond for the use of such claimant, prosecute the suit to final judgment for such sum or sums as may be due claimant, and have execution thereon. The **Owner** shall not be liable for the payment of any judgment costs or expenses of any such suit.
- C. No suit or action shall be commenced hereunder by any claimant,
 - 1. Unless claimant, other than one having a direct contract with the **Contractor**, shall have given written notice to any two of the following: the **Contractor**, the **Owner**, or the **Surety** above-named, within ninety (90) days after such claimant did or performed the last of the work of labor, or furnished the last of the materials for which said claim is made, stating with substantial specifics and

accuracy the amount claimed and the name of the party to whom the materials were furnished, or for whom the work or labor was done or performed. Such notice shall be served by mailing the same by registered mail or certified mail, postage prepaid, in an envelope addressed to the **Contractor**, **Owner** and/or **Surety**, at the addresses provided in the Contract or in this bond, or served in any manner in which legal process may be served in the state in which the aforesaid project is located, save that such service need not be made by a public officer.

2. After one (1) year from the completion of Contract and the acceptance by **Owner** of the work there under, it being understood, however, that if any limitation embodied in this bond is prohibited by any law controlling the construction hereof such limitation shall be deemed to be amended so as to be equal to the minimum period of limitation permitted by such law.
 3. Other than in a state court of competent jurisdiction in and or the county or of the state in which the project, or any part thereof, is situated.
- D. The amount of this bond shall be reduced by and to the extent of any payment or payments made in good faith hereunder, inclusive of the payment by **Surety** of mechanics' liens which may be filed on record against said improvement, whether or not claim for the amount of such presented under and against this bond.
- E. PROVIDED FURTHER, that the said **Surety**, for value received hereby, stipulates and agrees that no change, extension of time, alteration or addition to the terms of the Contract or to the work to be performed there under or the specifications accompanying the same shall in any way affect its obligation on this bond, and it does hereby waive notice of any such change, extension of time, alteration or addition to the terms of the contract or to the work or to the specifications.

IN WITNESS WHEREOF, this instrument is executed in three (3) counterparts, each one of which shall be deemed an original, this _ day of _____, 20 ____.

Attest:
By: _____

Attest:
By: _____

Principal/Contractor (SEAL)

Signature

Typed Name

Title

Surety (SEAL)

Signature of Attorney-in-Fact

Typed Name of Attorney-in-Fact
(Bond must not be dated prior to date of Agreement)

PERFORMANCE BOND

Bond Number: _____

KNOW ALL MEN BY THESE PRESENTS, that we, the undersigned as Principal, hereinafter called "**Builder**", and _____, a corporation duly organized under the laws of the State of _____, listed in the latest issue of U.S. Treasury Circular 570, and registered in the State of Georgia, as Surety, hereinafter called "**Surety**", are held and firmly bound unto Cobb County, Georgia, hereinafter called "**Owner**", in the sum of _____ (in words), (\$ _____)(in figures), for payment of which sum, well and truly to be made, the **Builder** and **Surety** bind themselves, their heirs, executors, administrators, successors and assigns, jointly and severally, firmly by these presents.

WHEREAS, the **Builder** has entered into a written contract dated _____, **20** _____ with **Owner** for the construction of _____ in accordance with drawings and/or specifications prepared by or for Cobb County which contract is made a part of this bond by reference as if set forth herein and is hereinafter referred to as the "**Contract**."

NOW THEREFORE, THE CONDITION OF THIS OBLIGATION is such that, if **Builder** shall promptly and faithfully perform said **Contract**, then this obligation shall be null and void; otherwise it shall remain in full force and effect.

PROVIDED, FURTHER, that **Surety**, for value received, hereby stipulates and agrees that no change, extension of time, alteration or addition to the terms of the Contract or to the work to be performed there under or the specifications accompanying the same shall in any way affect its obligation on this bond, and it does hereby waive notice of any such change, extension of time, alteration or addition to the terms of the Contract or to the work or to the specifications.

Whenever **Builder** shall be, and declared by **Owner** to be in default under the Contract, the **Owner**, having performed **Owner's** obligations there under, the **Surety** may promptly remedy the default, or shall promptly:

1. Complete the **Contract** in accordance with its terms and conditions; or,
2. Obtain a bid or bids for completing the **Contract** in accordance with its terms, and conditions, and upon determination by the **Owner** and the **Surety** jointly of the responsible and responsive bidder, arrange for a contract between such bidder and **Owner**, and make available as work progresses (even though there should be default or a succession of defaults) under the contract or contracts of completion arranged under this paragraph sufficient funds to pay the cost of completion less the balance of the **Contract** price; but not exceeding, including other costs and damages for which the **Surety** may be liable hereunder, the amount set forth in the first paragraph hereof.

The term "balance of the contract price", as used in this paragraph, shall mean the total amount payable by **Owner** to **Builder** under the **Contract** and any amendments thereto, less the amount paid by **Owner** to **Builder**.

Any suit under this Bond must be instituted before the expiration of two (2) years from the date on which final payment under the **Contract** falls due. Notwithstanding the above, in the event of failure by the Builder to perform its obligations under said contract, the Owner may provide written notice of Builder's default to Surety at its address _____ and Surety shall cause to be paid within ten (10) days of receipt of Owner's notice such amount certified by Owner to be owing from Builder pursuant to the Contract.

No right of action shall accrue on this Bond to or for the use of any person or corporation other than the **Owner** named herein or the heirs, executors, administrators or successors of the **Owner**.

The **Surety** may only cancel this bond by first providing thirty (30) days written notice to **Owner** and Builder. Such cancellation shall not discharge the **Surety** from liability already accrued under this bond prior to the expiration of the thirty (30) day period.

IN WITNESS WHEREOF, this instrument is executed in four (4) counterparts, each one of which shall be deemed an original, this ____ day of _____, 20____.

Attest:

By: _____

Attest:

By: _____

Principal/Builder (SEAL)

Signature

Typed Name

President
Title

Surety (SEAL)

Signature of Attorney-in-Fact

Typed Name of Attorney-in-Fact

A. Contractor Registrations and Certification of Eligibility

Bidders acknowledge by submitting a bid that:

1. Registration in the Central Contractor Registration (CCR) and acceptance by the DOE of their status is a requirement for any contract award. Bidders must submit a current DUNS number with their bid, as well as either: (a) a current CCR registration number, or (b) in the absence of a CCR number, a certification that they will register in CCR in a timely manner upon Owner notification of intent to award, and that award may be withheld for failure to register or should they be rejected for work by any federal agency with authority to deny eligibility.

2. Neither the Contractor (nor he or she) nor any person or firm who has an interest in the contractor's firm is a person or firm ineligible to be awarded Government contracts by virtue of Section 3(a) of the Davis-Bacon Act or 29 CFR 5.12(a)(1) or to be awarded DOE contracts or participate in DOE programs pursuant to 24 CFR Part 24; and

No part of this bid shall be subcontracted to any person or firm ineligible for award of a Government contract by virtue of Section 3(a) of the Davis-Bacon Act or 29 CFR 5.12(a)(1) or to be awarded DOE contracts or participate in DOE programs pursuant to 24 CFR Part 24.

B. Davis-Bacon Act and Contract Work Hours and Safety Standards Act

Compliance with the Davis-Bacon Act, the Contract Work Hours and Safety Standards Act, and the Copeland Act, all as stipulated in the Compliance Documents in section III-A herein, apply to this project.

Under the provisions of the Act, contractors or their subcontractors are to pay workers employed directly upon the site of the work no less than the locally prevailing wages and fringe benefits paid on projects of a similar character as determined by the U.S. Dept. of Labor Wage Determination applicable on the bid issuance date for the construction type and work location. **For this project, General Decision Number: GA100255 7/01/2011 GA255, is applicable. The applicable wage rates are included in this bid as Attachment A**

By submitting a bid, the Bidder hereby represents and warrants to and for the benefit of Cobb County and the United States Government that (a) the contractor has reviewed and understands the requirements of the Davis-Bacon Act, the Contract Work Hours and Safety Standards Act, and the Copeland Act as they apply hereto, (b) has reviewed the applicable Wage Determination referenced herein, and (c) will fully conform with the applicable Wage Determination and all requirements applicable to this bid and resulting contract(s).

C. False Claims Act

Recipient and sub-recipients shall promptly refer to the DOE or other appropriate Inspector General any credible evidence that a principal, employee, agent, contractor, sub-grantee, subcontractor or other person has submitted a false claim under the False Claims Act or has committed a criminal or civil violation of laws pertaining to fraud, conflict of interest, bribery, gratuity or similar misconduct involving those funds.

D. National Policy Assurances

National Policy Assurances in effect on date of award as published at http://management.energy.gov/business_doe/1374.htm are incorporated in these Special Terms and Conditions by reference.

E. Small and Minority Business Enterprises

The Bidder agrees to ensure that small and minority firms, women's business enterprises, and labor surplus firms (DBE firms) have the maximum opportunity to participate in the performance of contracts and subcontracts whenever possible per paragraph (e) of 10 CFR 600-236. In this regard, all contractors shall take necessary and reasonable steps in accordance with 10 CFR 600-236 to ensure these firms have the maximum opportunity to compete for and perform contracts. Contractors shall not discriminate on the basis of race, color, national origin or sex.

Bidder agrees to provide documentation of all DBE firms, including itself, participating in this contract. Bidder further agrees, upon request of the Owner, to provide a list of any DBE firms that were contacted for participation in this contract.

END OF SECTION

Attachment A

GA100255 MOD 11 REVISED 08/05/11 GA255
 ***** THIS WAGE DETERMINATION WAS REPLACED ON 08/05/11*****
 General Decision Number: GA100255 07/01/2011

Superseded General Decision Number: GA20080255

State: Georgia

Construction Type: Building

County: Cobb County in Georgia.

BUILDING CONSTRUCTION PROJECTS (does not include single family homes or apartments up to and including 4 stories).

Modification Number	Publication Date
0	03/12/2010
1	03/19/2010
2	04/02/2010
3	05/28/2010
4	07/09/2010
5	08/13/2010
6	10/22/2010
7	12/31/2010
8	01/14/2011
9	04/01/2011
10	04/29/2011
11	07/01/2011

ASBE0048-001 04/01/2010

	Rates	Fringes
ASBESTOS WORKER/HEAT & FROST INSULATOR.....	\$ 25.07	12.41

CARP0225-003 07/01/2008

	Rates	Fringes
CARPENTER (including form work; excluding drywall hanging and acoustical ceiling installation).....	\$ 21.45	6.35

CARP1263-001 07/01/2009

	Rates	Fringes
MILLWRIGHT.....	\$ 22.42	11.95

ELEC0613-014 09/01/2010

	Rates	Fringes
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ELECTRICIAN (including installation of temperaturecontrols for HVAC Systems).....\$ 29.00 8.09

FOOTNOTES: Work on bar joists, walk logs, exposed steel and swinging scaffolds when the surface the worker stands or sits on exceeds twenty-five (25) feet above solid floor and the worker is subject to free fall: \$1.00 per hour additional. Work of a similar nature above fifty (50) feet: \$3.00 per hour additional.

ELEV0032-001 01/01/2011

	Rates	Fringes
ELEVATOR MECHANIC.....	\$ 35.23	21.785+a+b

PAID HOLIDAYS:

- a. New Year's Day, Memorial Day, Independence Day, Labor Day, Vetern's Day, Thanksgiving Day, the Friday after Thanksgiving, and Christmas Day.
- b. Employer contributes 8% of regular hourly rate to vacation pay credit for employee who has worked in business more than 5 years; 6% for less than 5 years' service.

ENGI0926-027 07/01/2010

	Rates	Fringes
Operating Engineers:		
Backhoe/Excavator, Hoist and Mechanic.....	\$ 27.13	9.28
Bulldozer, Compactor, Drill, Forklift, Loader, and Scraper.....	\$ 23.49	9.28
Crane and Boom.....	\$ 27.13	9.28
Oiler.....	\$ 22.50	9.28

FOOTNOTE: Paid Holidays - Labor Day and Christmas Day, if the worker has one year of continuous employment with the same contractor.

IRON0387-001 08/01/2009

	Rates	Fringes
IRONWORKER, STRUCTURAL.....	\$ 24.04	9.86

* PAIN0193-008 07/01/2011

	Rates	Fringes
DRYWALL FINISHER/TAPER.....	\$ 20.87	8.80

* PAIN0193-011 07/01/2011

	Rates	Fringes
PAINTER: Brush, Roller and Spray.....	\$ 20.87	8.80

PAIN1940-001 04/01/2011

	Rates	Fringes
GLAZIER.....	\$ 21.30	7.90

FOOTNOTE: Paid holidays: Thanksgiving Day, Christmas Day, New Year's Day, National Memorial Day, July 4th and Labor Day; if the employee works the day before and the day after the holiday.

 PLUM0072-012 08/01/2010

	Rates	Fringes
PIPEFITTER, Including HVAC Pipe Installation.....	\$ 28.90	12.76
PLUMBER (Excluding HVAC Pipe Installation).....	\$ 28.90	12.76

 SFGA0669-001 04/01/2011

	Rates	Fringes
SPRINKLER FITTER (Fire Sprinklers).....	\$ 25.05	15.25

 * SHEE0085-001 08/01/2010

	Rates	Fringes
SHEET METAL WORKER, Includes Installation of HVAC Duct and Metal Roofs Buildings over 100,000 square feet.....	\$ 29.00	12.88
Buildings up to 100,000 square feet.....	\$ 24.74	11.42

FOOTNOTE: Work on swinging stages, boatswains chairs or scaffolds, booms, or scissors lifts over 50 ft. high: \$1.25 per hour additional.

 SUGA2008-167 08/21/2008

	Rates	Fringes
ACOUSTICAL CEILING MECHANIC.....	\$ 14.00	0.00
BRICKLAYER.....	\$ 16.00	0.00
CARPENTER (Drywall Hanging Only).....	\$ 15.05	0.82
CEMENT MASON/CONCRETE FINISHER...	\$ 12.94	0.00
HVAC MECHANIC: System Installer (Excluding HVAC Duct and Pipe Installation).....	\$ 16.26	1.26
IRONWORKER, REINFORCING.....	\$ 11.05	0.21

LABORER: Common or General.....	\$ 10.90	1.44
LABORER: Pipelayer.....	\$ 13.06	3.56
OPERATOR: Grader/Blade.....	\$ 9.00	0.24
OPERATOR: Roller.....	\$ 10.88	0.00
ROOFER (Excluding Metal Roof)....	\$ 10.00	0.00
TILE SETTER.....	\$ 15.00	0.00
TRUCK DRIVER.....	\$ 12.27	1.56
WATERPROOFER.....	\$ 10.50	0.00

WELDERS - Receive rate prescribed for craft performing operation to which welding is incidental.
=====

Unlisted classifications needed for work not included within the scope of the classifications listed may be added after award only as provided in the labor standards contract clauses (29 CFR 5.5(a)(1)(ii)).

--
In the listing above, the "SU" designation means that rates listed under the identifier do not reflect collectively bargained wage and fringe benefit rates. Other designations indicate unions whose rates have been determined to be prevailing.

--
WAGE DETERMINATION APPEALS PROCESS

- 1.) Has there been an initial decision in the matter? This can be:
- * an existing published wage determination
 - * a survey underlying a wage determination
 - * a Wage and Hour Division letter setting forth a position on a wage determination matter
 - * a conformance (additional classification and rate) ruling

On survey related matters, initial contact, including requests for summaries of surveys, should be with the Wage and Hour Regional Office for the area in which the survey was conducted because those Regional Offices have responsibility for the Davis-Bacon survey program. If the response from this initial contact is not satisfactory, then the process described in

- 2.) and
3.) should be followed.

With regard to any other matter not yet ripe for the formal Process described here, initial contact should be with the Branch of Construction Wage Determinations. Write to:

Branch of Construction Wage Determinations
Wage and Hour Division
U.S. Department of Labor
200 Constitution Avenue, N.W.
Washington, DC 20210

2.) If the answer to the question in 1.) is yes, then an interested party (those affected by the action) can request review and reconsideration from the Wage and Hour Administrator (See 29 CFR Part 1.8 and 29 CFR Part 7).

Write to:

Wage and Hour Administrator
U.S. Department of Labor
200 Constitution Avenue, N.W.
Washington, DC 20210

The request should be accompanied by a full statement of the Interested party's position and by any information (wage payment data, Project description, area practice material, etc.) that the requestor Considers relevant to the issue.

3.) If the decision of the Administrator is not favorable, an Interested party may appeal directly to the Administrative Review Board (formerly the Wage Appeals Board). Write to:

Administrative Review Board
U.S. Department of Labor
200 Constitution Avenue, N.W.
Washington, DC 20210

4.) All decisions by the Administrative Review Board are final.

END OF GENERAL DECISION

BID FORM
Page 1 of 3

TO: COBB COUNTY BOARD OF COMMISSIONERS

THE UNDERSIGNED, having examined the project documents titled:

**Purchase and Installation of Kitchen Equipment
Cobb County Senior Services Phase I
Powder Springs Station
1150 Powder Springs Street, Suite 100
Marietta, GA 30064**

SEALED BID # 12-5611

AND having visited the work site(s) and examined the conditions affecting the Work, HEREBY proposes and agrees to furnish all labor and materials, equipment, and appliances and to perform all operations necessary TO COMPLETE ALL WORK FOR ALL SERVICES AS REQUIRED BY THE PROJECT MANUAL, INCLUDING ANY ADDENDA, FOR THE STIPULATED SUM OF

_____ DOLLARS (\$ _____)

The undersigned understands and agrees also to comply with and be bound by the entire contents of the Request for Bid including all Addenda.

Acknowledged: _____

The undersigned acknowledges receipt of Addenda numbers:

ADDENDUM NO.	_____	Acknowledged:	_____
ADDENDUM NO.	_____	Acknowledged:	_____
ADDENDUM NO.	_____	Acknowledged:	_____
ADDENDUM NO.	_____	Acknowledged:	_____

CONTRACTOR'S QUALIFICATION STATEMENT

I. CONTRACTOR

Name of Contractor: _____

Address of Contractor: _____

Primary Contact Person: _____

Telephone Number: _____

Type of Business Entity: _____
(corporation, sole proprietorship, partnership, p.c.)

Contractor does _____ or does not _____ anticipate using subcontractor(s) in the performance of this Work.

Contractor Business Entity Principals:

Primary Owners (if other than C-Corporation): _____

President: _____

Secretary: _____

Business is organized under the Laws of the State of _____

Business Qualifies as a Woman Owned, Small Business, or DBE (Y/N): _____

If yes, list certifying authority: _____

II. BANK REFERENCE

Primary Bank: _____

Relationship officer responsible for account: _____

Telephone Number: _____

III. REGISTRATION AS FEDERAL CONTRACTOR

Registration with DUNS is required for submittal of a Bid. Registry with the CCR and provision of a CAGE number is required prior to contracting.

Bidder DUNS Number: _____ Bidder CAGE Number: _____

If not currently registered and active with CCR, the undersigned hereby certifies they will register in a timely manner and provide Cobb County with their CCR CAGE number upon notification of intent to award work under this Bid. Initialed: _____

IV. BACKGROUND

Has Contractor ever done business under a different name? _____

If so, provide names: _____

Prior projects with Cobb County: _____

V. SIMILAR PROJECT EXPERIENCE

1. Name of project: _____

Address of project: _____

Contact person with Owner: _____

Phone number: _____

2. Name of project: _____

Address of project: _____

Contact person with Owner: _____

Phone number: _____

3. Name of project: _____

Address of project: _____

Contact person with Owner: _____

Phone Number: _____

VI. COMPLIANCE DOCUMENTS

The undersigned hereby certifies the following bid submittals are included with this Bid Form. Failure to submit required submittals listed here may be used to reject the Contractor's Bid:

- ◆ Georgia Immigration Act Compliance Contractor Affidavit and Agreement
- ◆ Conflict of Interest Statement
- ◆ Officer's Oath
- ◆ Bid Pricing Form

BIDDER SIGNATURES

Bid dated this _____ day of _____ 2011

Bidder: _____

Signed: _____

Title: _____

Address: _____

END OF BID FORM



Sample Contract

Page 1 of 9

SAMPLE CONTRACT

OWNER: COBB COUNTY BOARD OF COMMISSIONERS ("Owner")
COBB COUNTY, GEORGIA
c/o Property Management Department
57 Waddell Street
Marietta, Georgia 30060-1940

CONTRACTOR: As described on Purchase Order ("Contractor")

WORK: ("Work")
(General caption only)

PROJECT: ("Project")

ARCHITECT-ENGINEER: ("Architect")

CONTRACT PRICE: As described on Purchase Order ("Price")

MONTHLY BILLING DATE: To be received at the("Monthly Billing Date")
Cobb County Property Management office by the 25th of each month.

RETAINED PERCENTAGE: Ten (10%) Percent,("Retained Percentage")

CHANGE ORDER COMBINED OVERHEAD AND PROFIT:("Profit Percentage")
Fifteen (15%) Percent

PAYMENT AND PERFORMANCE BONDS: Required____ Not Required_ xxxx

(The above terms are incorporated by reference and are more fully explained below.)

Owner, and Contractor, with offices at the addresses shown above, agree for themselves, their successors and assigns as follows:

Sample Contract
Page 2 of 9

1. WORK: Contractor shall perform and furnish all labor, supervision, services, materials, equipment, tools, scaffolds, hoisting, transportation, storage and all other things necessary to prosecute and complete the work identified and described in, or which can be reasonably inferred from, Schedule A attached hereto (the "Work"). The Work shall be performed by Contractor in a good and workmanlike manner strictly in accordance with the Contract Documents, consisting of the plans, specifications (including, but not limited to, general, special and supplemental conditions), addenda and other documents identified in Schedule B attached hereto, and all subsequently and duly issued modifications thereto.

Contractor represents and agrees that it has carefully examined and understands the Contract Documents relevant to the Work; has adequately investigated the nature and conditions of the project site and locality; has familiarized itself with conditions affecting the difficulty of the Work and the condition of any equipment to be maintained and/or repaired; and has entered into this Contract based on its own examination, investigation and evaluation and not in reliance upon any opinions or representations of Owner.

2. PRICE: Owner shall pay to Contractor for the satisfactory performance and completion of the Work and performance of all the duties, obligations and responsibilities of Contractor under this Contract, the sum set forth herein as the Price, subject only to additions and deductions as expressly provided in this Contract. To the extent that the Work is to be performed on a unit price basis, the Price shall be computed in accordance with the unit prices set forth in Schedule C, based on actual quantities determined in accordance with the Contract Documents and this Contract. The Price and all unit prices shown in Schedule C shall be deemed to include all costs of Contractor's performance of the Work as set forth in the Contract Documents, including, but not limited to, the costs of labor, supervision, services, materials, equipment, replacement parts/equipment, tools, scaffolds, hoisting, transportation, storage, insurance and taxes, and all overhead and profit.

3. PROGRESS PAYMENTS: Within ten (10) days after the date of transmission of this Contract to Contractor, Contractor shall submit to Owner for Owner's approval a detailed schedule showing a proper cost breakdown (with a proper share of associated overhead and profit) of the Price according to the various line items or parts, of the Work, for use only as a basis for verifying Contractor's applications for payment.

The Contractor shall submit an Application for Payment on the 25th of each month. The Contractor will provide with the Payment Application, a line item breakdown of all previous costs to date plus the amount being applied for. The Owner will make payments to the Contractor within a reasonable period of time after receipt of the Payment Application equal to the value of the Completed Work and Stored Work as of the corresponding Monthly Billing Date, to the extent approved by Owner and Architect, and after deducting (a) all previous payments, (b) current retainage (to a maximum of 10 percent of each progress payment; provided, however, that, when 50 percent of the contract value including change orders and other additions to the Contract value provided for by the Contract Documents is due and the manner of completion of the Contract Work and its progress are reasonably satisfactory to the Owner's authorized Contract Representative, the Owner shall withhold no more retainage. If, after discontinuing the retention, the Owner's authorized Contract Representative determines that the Work is unsatisfactory or has fallen behind schedule, retention may be resumed at the previous level.), (c) all charges or backcharges for services, materials, equipment, or other items furnished or otherwise chargeable to Contractor, and (d) withheld payments if the Owner determines there is unsatisfactory job progress, defective work, disputed work, actual or potential third party claims, failure to make timely payments for labor or materials, damage to other entities connected with the project or reasonable evidence that the contract cannot be completed for the balance of the contract price. Payments that are not unreasonably delayed will bear no interest penalties. The terms of this paragraph and the entire Contract Documents are intended to supersede all provisions of the Prompt Pay Act, O.C.G.A. 13-11-1 through 13-11-11.

Owner reserves the right to advance the date of any payment (including final payment) due or to become due under this Contract if, in its sole judgement, it becomes desirable to do so. The Owner shall not thereby incur any obligation to do so in the future or waive his right to strict compliance with the Contract terms.

Contractor shall not be entitled to any payment until this Contract has been properly executed and all documents and information to be furnished by Contractor have been supplied to Owner. If Owner has a dispute over a portion of the invoices, the undisputed portion will be paid.

4. FINAL RETAINAGE PAYMENT: At substantial completion of the Work and as the Owner's authorized Contract Representative determines the Work to be reasonably satisfactory, the Owner shall within 30 days after the last of the following to occur: (a) delivery of a final application for payment, (b) furnishing of evidence satisfactory to Owner that there are no claims, obligations, or liens outstanding or unsatisfied for labor, services, materials, equipment, taxes, or other items performed, furnished or incurred in connection with the Work, (c) delivery of all guaranties, warranties, bonds, instruction manuals, performance charts, diagrams, as-built drawings and similar items required of Contractor or its suppliers or subcontractors and (d) delivery of a general release, in a form satisfactory to Owner, executed by Contractor running to and in favor of Owner, and such other parties as Owner may require; pay the retainage to the Contractor. If at that time there are any remaining incomplete minor items, an amount equal to 200 percent of the value of each item as determined by the Owner's authorized Contract Representative shall be withheld until such item or items are completed to the Owner's satisfaction.

**SAMPLE CONTRACT
PAGE 3 OF 9**

5. PAYMENT CONDITIONS: Contractor will receive the payments made by Owner and Contractor will hold such payments as a trust fund to be applied first to the payment of laborers, suppliers, subcontractors, and others responsible for

the Work for which such payments are made, including sufficient funds so that all taxes and insurance applicable thereto are also paid and shall comply with all laws applicable thereto.

Contractor shall, as often as requested by Owner, furnish such information, evidence and substantiation as Owner may require with respect to the extent and value of current progress and the nature and extent of all obligations incurred by Contractor in connection with the Work and all payments made by Contractor on account thereof. Contractor shall also furnish, as required by Owner in its sole discretion, such partial or final lien waivers or releases as Owner deems necessary to ensure that Contractor has paid all persons furnishing any labor, material, or services in furtherance of any Work furnished hereunder. If required by Owner, the furnishing of such lien waivers and releases shall be a condition precedent to any payment hereunder. Nothing herein shall constitute any requirement that Owner exercise its discretionary option to require such releases and waivers. Moreover, no prior failure of Owner to require such releases and waivers shall limit Owner's right to require them subsequently.

Owner reserves the right to withhold, as a reserve and without limiting its other rights and remedies, an amount sufficient: (a) to defend, satisfy and discharge any asserted claim that Contractor (or anyone providing any of the Work hereunder) has failed to make payment for labor, services, materials, equipment, taxes, or other items or obligations furnished or incurred in connection with the Work or has caused damage to the Work or to any other work on the Project; (b) to complete the Work if it appears that funds remaining in the Contract, including retainage and exclusive of backcharges, are insufficient to complete the Work; (c) to reimburse Owner for any backcharges incurred as a result of any act or omission by Contractor hereunder; (d) to protect Owner from the possible consequences of any other breach or default by Contractor hereunder; or (e) to secure Owner with respect to any breach or default by Contractor or its affiliates, parent company and subsidiaries under any other agreement. Payment hereunder shall not be evidence of the proper performance or progress of the Work and no payment shall be construed to be acceptance of defective, faulty or improper work or materials.

6. TIME: Time is of the essence. Therefore, Contractor shall: (a) submit, with its proposed schedule, information showing the time required to prepare and approve shop drawings, to fabricate and deliver materials and equipment, and to install the Work; (b) order (for manufacture or purchase and delivery) all materials required for performance of the Work as soon as possible in order to avoid delays caused by strikes; transportation or unavailability; (c) furnish Owner within thirty (30) days a list of major materials and equipment required for the Work, showing the name, address and telephone number of the supplier and the date on which such material and equipment is expected to be delivered to the Project site; (d) furnish Owner, upon issuance, a copy of each major purchase order and subcontract (with price information deleted); (e) cause a qualified home office supervisory representative (while Contractor has forces at the Project site and for two weeks prior thereto) to attend weekly progress meetings; and (f) notify Owner immediately by telephone and confirm in writing within ninety-six (96) hours, if Contractor finds that any item cannot be delivered as required to maintain Owner's progress schedule. Contractor also agrees to be bound by such modifications to the Project schedule as are discussed at the weekly job progress meetings and are contained in the minutes of those meetings unless written objection is made by Contractor within seventy-two (72) hours of the occurrence of such meeting.

7. EXTENSIONS OF TIME: Should Contractor, without any fault or neglect on its own part, be delayed in the completion of the Work by the fault or neglect of Owner, Contractor, as its sole remedy, shall be entitled to a reasonable extension of time only. Should Contractor, without any fault or neglect on its own part, be delayed in the completion of the Work by an act of God or such other cause beyond the control of the Contractor, Contractor shall be entitled to a reasonable extension of time to be determined in accordance with this Contract and the Contract Documents. In no event shall Contractor be entitled to compensation or damages for any delay in the commencement, prosecution, or completion of the Work or for any schedule adjustments resulting therefrom.

Notwithstanding anything to the contrary in the Contract Documents or this Contract, Contractor shall not be entitled to an extension of time unless a written notice of delay shall have been delivered to Owner within ninety-six (96) hours after commencement of the claimed delay.

8. CHANGE ORDERS: Without notice to any surety and without invalidating this Contract, Owner may from time to time, solicit an offer by written order to Contractor to make changes in the Work under the Contract Documents.

Upon request of Owner, and in a timely manner, Contractor shall submit a written offer and proposal for any applicable Price and time adjustment attributable to the changed Work, detailed as Owner may require, supported and conforming to the requirements of the Contract Documents.

Where a change is issued pursuant to a change required by the Owner, the Price shall be adjusted by the net amount of any direct savings and direct cost plus Profit Percentage, attributable to the Change Order, and the time for performance of the Work may be adjusted according to the Contract Documents, subject, however, in each case to the following limitations: (a) where the Work affected by Change Order is the subject of unit prices under Exhibit C, the Price

**SAMPLE CONTRACT
PAGE 4 OF 9**

adjustment shall be limited to the amounts obtained by applying such unit prices to the actual increase or decrease in the quantity of units due to the change, and (b) the amount allowable for all overhead and profit shall be limited to the product obtained by multiplying the Profit Percentage by the net amount of the Contractor's direct savings and direct cost.

As used in this contract, Contractor's direct savings and direct cost shall mean and be limited to the actual amount of the following: cost of materials, including sales tax and cost of delivery; cost of labor, including social security, old age and unemployment insurance, and fringe benefits required by agreement or custom; worker's compensation insurance; bond premiums if and to the extent actually increased; and actual rent not greater than the rent charged in the locale, or reasonable value of Contractor-owned equipment and machinery.

If the parties are able to agree upon the amount of the Price adjustment and the extent of any time adjustment, such adjustment shall be set forth and memorialized in a Change Order which shall be accepted by Contractor. If the parties are unable to agree upon such adjustments, Owner may elect to issue the Change Order to Contractor directing such work to be performed by Contractor, and any adjustments to Price or time shall be subject to ultimate determination in accordance with this contract; and Contractor shall, nonetheless, proceed immediately with the changed Work. Contractor shall keep a detailed account of the direct savings and direct cost due to the changed Work separately from its other accounting records and shall make such records available to the Owner at Owner's request. Failure to keep adequate and separate cost records of the changed Work, and to furnish same to Owner upon its request, shall constitute an acceptance on Contractor's part of the Owner's determination of the direct savings and direct cost of such changed Work. In no event shall Contractor proceed with changed Work without a Change Order issued pursuant to this paragraph 8 and Owner shall not be liable for any additional costs incurred or delays encountered in the performance of such changed Work without such a written Change Order.

9. NOTICES: All Written notices provided for in this contract or in the Contract Documents shall be deemed given if delivered personally to a responsible representative of the party, sent by telegram, fax with fax acknowledgement, or by regular mail to the party at its address specified herein. Either party may from time to time, by notice to the other as herein provided, designate a different address to which notices to it should be sent.

10. BONDS: If so indicated on page 1 hereof, Contractor shall furnish, within ten (10) days of date of transmission of this contract to Contractor, which is included in the Price, a performance bond and a payment bond, each in an amount equal to the Price, on standard AIA A311 forms and Contractor agrees to notify its surety or sureties of increases in the Price and to take such action as is required to have the penal amount of the bonds furnished pursuant to this paragraph increased correspondingly.

11. INSURANCE: Contractors shall procure and maintain for the duration of the contract, insurance against claims for injuries to persons or damages to property which may arise from or in connection with performance of the work hereunder by the Contractor, his agents, representatives, employees or subcontractors. The cost of such insurance shall be included in the Contractor's bid.

A. MINIMUM LIMITS OF INSURANCE

Contractor shall maintain limits no less than:

1. General Liability: \$1,000,000 combined single limit per occurrence for bodily injury, personal injury and property damage including products/completed operations coverage.
2. Automobile Liability: \$1,000,000 combined single limit per accident for bodily injury and property damage, when applicable.
3. Workers' Compensation and Employers Liability: Workers' Compensation limits as required by the Labor code of the State of Georgia and Employers Liability limits of \$100,000 per accident.

B. DEDUCTIBLES AND SELF-INSURED RETENTION

Any deductibles or self-insured retentions must be declared to and approved by the County. At the option of the County, either: The insurer shall reduce or eliminate such deductibles or self-insured retentions as respects the County, its officers, officials, employees, and volunteers; or the Contractor shall procure a bond guaranteeing payment of losses and related investigations, claim administration and defense expenses.

C. OTHER INSURANCE PROVISIONS

1. General Liability and Automobile Coverages

**SAMPLE CONTRACT
PAGE 5 OF 9**

- a. The County, its officers, officials, employees and volunteers are to be covered as insureds as respects: liability arising out of activities performed by or on behalf of the Contractor; products and completed operations of the Contractor; Premises owned, occupied or used by the Contractor; or automobiles owned, leased, hired or borrowed by the Contractor. The coverage shall contain no special limitations on the scope of protection afforded to the County, its officers, officials, employees or volunteers.
 - b. The Contractor's insurance coverage shall be primary insurance as respects the County, its officers, officials, employees and volunteers. Any insurance or self-insurance maintained by the County, its officers, officials, employees or volunteers shall be excess of the Contractor's insurance and shall not contribute with it.
 - c. Any failure to comply with reporting provisions of the policies shall not affect coverage provided to the County, its officers, officials, employees or volunteers.
 - d. The Contractor's insurance shall apply separately to each insured against whom claim is made or suit is brought, except with respect to the limits of the insurer's liability.
2. Workers' Compensation and Employers Liability Coverage
- The insurer shall agree to waive all rights of subrogation against the County, its officers, officials, employees and volunteers for losses arising from the work performed by the Contractor for the County.
3. All coverages
- Each insurance policy required by this clause shall be endorsed to state that coverage shall not be suspended, voided, canceled by either party, reduced in coverage or in limits except after thirty (30) days' prior written notice by certified mail, return receipt requested, has been given the County.

D. ACCEPTABILITY

Insurance is to be placed with insurers with a Best's rating of no less than A:VII, or otherwise acceptable to County.

E. VERIFICATION OF COVERAGE

Contractor shall furnish the County with certificates of insurance and with original endorsements effecting coverage required by this clause. The certificates and endorsements for each insurance policy are to be signed by a person authorized by that insurer to bind coverage on its behalf. The certificates and endorsements are to be received and approved by the County before work commences as described in the Project Manual. The County reserves the right to require complete, certified copies of all required insurance policies at any time.

F. SUBCONTRACTORS

Contractor shall include all subcontractors as insureds under its policies or shall furnish separate certificates and endorsements for each subcontractor. All coverages for subcontractors shall be subject to all of the requirements stated herein.

12. INDEMNITY: To the full extent permitted by law, Contractor agrees to defend, indemnify and save harmless Owner, and their agents, servants and employees, from and against any claim, cost, expense, or liability (including legal fees, including but not limited to attorney's fees), attributable to bodily injury, sickness, disease, or death, or to damage to or destruction of property (including loss of use thereof), caused by, arising out of, resulting from, or occurring in connection with the performance of the Work by Contractor, its subcontractors and suppliers, or their agents, servants, or employees, whether or not caused in part by the active or passive negligence or other fault of a party indemnified hereunder, to the extent allowed by law; provided, however, Contractor's duty hereunder shall not arise if such injury, sickness, disease, death, damage, or destruction is caused by the sole negligence of a party indemnified hereunder. Contractor's obligation hereunder shall not be limited by the provisions of any worker's compensation or similar act. Contractor hereby agrees that One Hundred Dollars and No/Cents (\$100.00) of the Price constitutes the separate consideration for Contractor's indemnity hereunder. Such amount shall be deemed paid out of the first application for payment paid hereunder.

Should any person or entity assert a claim or institute a suit, action, or proceeding against Owner involving the manner or sufficiency of the performance of the Work, Contractor shall upon request of Owner promptly assume the defense of such claim, suit, action or proceeding, at Contractor's expense, and Contractor shall indemnify and save harmless Owner as well as anyone to be defended, indemnified and held harmless by Owner and its or their agents, servants, and

**SAMPLE CONTRACT
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employees, from and against any liability, loss, damage, or expense arising out of or related to such claim, suit, action, or proceeding.

13. ASSIGNMENT: Contractor shall not assign this contract or any monies due or to become due hereunder without the prior written consent of Owner. No assignment by Contractor of any right hereunder shall be effective and any such attempt shall be null and void. No third party shall have any right to enforce any right of Contractor under this contract. If Owner gives written consent to an assignment of this contract, in whole or in part, Contractor shall not be relieved of its duties and obligations hereunder and shall be and remain fully responsible and liable for the acts and omissions of its assignees. Nothing herein shall prevent Contractor from engaging subcontractors to perform a portion of the Work hereunder. However, Contractor shall be and remain as fully responsible for all persons directly or indirectly employed by such subcontractors, as Contractor is for its own acts and omissions and those of its agents, servants, and employees. Additionally, nothing herein shall prevent any guarantor or surety of Contractor from enforcing any right hereunder after acknowledgement of its obligation as guarantor or surety. Any attempted enforcement of such rights in the absence of an express acknowledgement shall constitute an admission by any guarantor or surety of its obligations under its agreement of guarantee or suretyship.

14. COMPLIANCE: Contractor shall, at its own expense, obtain all necessary licenses and permits pertaining to the Work and comply with all statutes, ordinances, rules, regulations and orders of any governmental or quasi-governmental authority having jurisdiction over the Work or the performance thereof, including, but not limited to, those relating to safety, wages, discrimination and equal employment opportunity. Contractor shall promptly correct any violations of such statutes, ordinances, rules, regulations and orders committed by Contractor, its agents, servants and employees; and Contractor shall receive and respond to, and shall defend, indemnify and save harmless Owner, as well as anyone to whom Owner is obligated, and their agents, servants and employees from and against any loss, liability, or expense arising from, any such violations and any citations, assessments, fines, or penalties resulting therefrom.

15. SAFETY: Contractor agrees that the prevention of accidents to persons engaged upon or in the vicinity of the Work is its responsibility. Contractor shall establish and implement safety measures, policies and standards conforming to those required or recommended by governmental or quasi-governmental authorities having jurisdiction.

16. CLEANING UP: Contractor shall, at its own expense: (a) keep the premises at all times free from waste materials, packaging and other debris accumulated in connection with the Work by collecting and removing such debris from the job site on a daily or other basis requested by Owner; (b) at the completion of the Work in each area, sweep and otherwise make the Work in its immediate vicinity "broom-clean;" (c) remove all of its tools, equipment, scaffolds, temporary structures and surplus materials as directed by Owner at the completion of the Work; and (d) at final inspection clean and prepare the Work for acceptance by Owner. Contractor agrees to provide all cleaning and cleanup required under the Contract Documents pertaining to the Work to the extent such requirements are in excess of those contained in this paragraph.

17. TEMPORARY FACILITIES: All temporary site facilities, such as storage, sheds, water, heat, light, power, toilets, hoists, elevators, scaffolding, cold weather protection, ventilating, pumps, watchman service, etc., required in performing the Work shall be furnished by Contractor.

18. QUALITY: Contractor shall at all times provide first-quality, new materials (unless otherwise specified in the Contract Documents) and workmanship conforming to the Contract requirements. Contractor shall at all times provide proper facilities and an opportunity for the inspection of the Work by Architect and Owner and their representatives. Contractor shall, within forty-eight (48) hours after receiving written notice from Owner, proceed to take down and remove all portions of the Work which Owner shall have condemned as unsound, improper, or in any way failing to conform to the Contract Documents or this Contract and shall replace the same with proper and satisfactory Work and make good all work damaged or destroyed thereby. Owner's failure to discover or notify Contractor of defective or nonconforming Work at the time the Work, or any portion thereof, is performed or completed shall not relieve Contractor of full responsibility for replacement of the defective or nonconforming Work and all damages resulting therefrom.

19. GUARANTEES: Contractor warrants and guarantees the Work to the full extent provided for in and required by the Contract Documents. Without limiting the foregoing or any other liability or obligation with respect to the Work, Contractor shall, at its expense and by reason of its express warranty, make good any faulty, defective, or improper parts of the Work discovered within one year from the date of acceptance of the Project by the Architect and Owner or within such longer period as may be provided in the Contract Documents. Contractor warrants that all materials furnished hereunder meet the requirements of the Contract Documents and impliedly warrants that they are both merchantable and fit for the purposes for which they are to be used under the Contract Documents.

20. SUBMITTALS: Contractor shall immediately prepare or obtain and promptly submit to Owner shop and erection drawings, samples, product data, catalogue cuts, laboratory and inspection reports and engineering calculations, all as may be required by the Contract Documents or as may be necessary or appropriate to describe the details of the Work. Approval of drawings or other submittals by Owner or Architect shall not relieve Contractor of its obligation to perform the

**SAMPLE CONTRACT
PAGE 7 OF 9**

Work in strict accordance with the Contract Documents or its responsibility for proper matching of the Work to contiguous work.

21. LIENS: Contractor shall defend, indemnify and save harmless Owner from any lien or claim of lien filed or maintained by any laborer, materialman, subcontractor, or other person or entity directly or indirectly acting for, through, or under Contractor, against the Project or any part thereof or any interest therein or against any monies due or to become due from Owner to Contractor. Without limiting the foregoing, Contractor shall cause any such lien or claim of lien to be satisfied, removed, or discharged by bond, payment, or otherwise within such time as provided under the Contract Documents or ten (10) days from the date of receipt by the Owner, whichever is shorter.

22. PATENTS: Contractor shall defend, indemnify and save harmless Owner, from and against any claim, cost, expense, or liability (including attorneys' fees) arising out of or resulting from infringement or alleged infringement of any patent rights attributable to the Work.

23. LABOR: Contractor agrees that where its Work is stopped, delayed, or interfered with by strikes, slow-downs, or similar interruptions or disturbances (including cases where the Contractor's employees are engaged in a work-stoppage solely as a result of a labor dispute involving Owner or others and not in any manner involving Contractor,) Owner shall have the rights and remedies provided for herein. Contractor shall maintain and exercise control over all employees engaged in the performance of the Work, and Contractor shall, to the extent permitted by law, remove or cause to be removed from the Project any employee whose presence is detrimental to the orderly prosecution of the Work. Contractor shall take all necessary steps to restrain and enjoin any illegal picketing, demonstrating, violence, or similar activity against the Contractor at the Project.

24. DAMAGE: Owner shall not be liable or responsible for loss or damage to the equipment, tools, facilities, or other personal property owned, rented, or used by Contractor, or anyone employed by or through Contractor, in the performance of the Work; and Contractor shall maintain such insurance and take such protective action as Contractor deems desirable with respect to such property. Owner shall not be liable or responsible for any loss or damage to the Work, and Contractor shall be responsible for the correction or restoration of any such loss or damage to the Work, or to the work of Owner or any other contractor, resulting from the operations of Contractor, or its subcontractors, agents, servants, or employees hereunder. Contractor shall take all reasonable precautions to protect the Work from loss or damage prior to acceptance by Owner.

25. DEFAULT: Should Contractor at any time: (a) fail to supply the labor, materials, equipment, supervision and other things required of it in sufficient quantities and of required quality to perform the Work with the skill, conformity, promptness and diligence required hereunder; (b) cause interference, stoppage, or delay to the Project or any activity necessary to complete the Project; (c) become insolvent; or (d) fail in the performance or observance of any of the covenants, conditions, or other terms of this Contract, then in any such event, each of which shall constitute a default hereunder by Contractor, Owner shall, after giving Contractor notice of default and seventy-two (72) hours within which to cure, have the right to exercise any one or more of the following remedies:

(i) require that Contractor utilize, at its own expense, overtime labor (including Saturday and Sunday work) and additional shifts as necessary to overcome the consequences of any delay attributable to Contractor's default;

(ii) attempt to remedy the default by whatever means Owner may deem necessary or appropriate, including, but not limited to, correcting, furnishing, performing, or otherwise completing the Work, or any part thereof, by itself or through others (utilizing where appropriate any materials and equipment previously purchased for that purpose by Contractor) and deducting the cost thereof (plus an allowance for administrative burden equal to fifteen percent (15%) of such costs) from any monies due or to become due to Contractor hereunder;

(iii) after giving Contractor an additional seventy-two (72) hours notice (at any time following the expiration of the initial seventy-two (72) hour notice and curative period), terminate the Contract, without thereby waiving or releasing any rights or remedies against Contractor or its sureties, and by itself or through others take possession of the Work, and all materials, equipment, facilities, plant, tools, scaffolds and appliances of Contractor related to the Work, for purposes of completing the Work and securing to Owner the payment of its costs (plus an allowance for administrative burden equal to fifteen percent (15%) of such costs) and other damages under the Contract and for the breach thereof, it being intended that Owner shall, for the stated purposes, be the assignee of and have a security interest in the property described above to the extent located on the Project site; or

(iv) call upon the surety, if applicable, to perform in accordance with the performance bond.

(v) recover from Contractor all losses, damages, penalties and fines, whether actual or liquidated, direct or consequential (including without limitation any increase in Owner's cost of insurance resulting from Contractor's failure to maintain insurance coverages required hereunder), and all reasonable attorneys' fees suffered or incurred by Owner by reason of or as a result of Contractor's default.

After completion of the Work by the exercise of any one or more of the above remedies and acceptance of the Work by Owner, Owner shall promptly pay Contractor any undisbursed balance of the Price, if any. If the cost of completion of the Work plus the allowance for administrative burden, together with any other damages or losses sustained or incurred by Owner, shall exceed the undisbursed balance of the Price, Contractor and its guarantors, surety, or sureties shall pay the difference within fifteen (15) days of written demand from Owner.

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The foregoing remedies shall be considered separate and cumulative and shall be in addition to every other remedy given hereunder or under the Contract Documents, or now or hereafter existing at law or in equity. Contractor's guarantors, surety, or sureties agree to be bound to Owner with respect to such remedies notwithstanding any provision of the bonds as described herein.

Except as limited by this Contract, Contractor shall have the rights and remedies available at law or in equity for a breach of this Contract by Owner. Any default shall be deemed waived unless Contractor shall have given Owner written notice thereof within five (5) days after the occurrence of such default. Contractor shall not be entitled to stop the Work or terminate this Contract on account of Owner's failure to pay an amount claimed due hereunder (including payment for claimed changed Work) so long as

Contractor shall not have adequately substantiated the amount due or so long as a good faith dispute exists as to the amount due. Contractor shall not be entitled to stop the Work on account of a default by Owner unless such default shall have continued for more than ten (10) days after Owner's receipt of written notice of such default from Contractor, specifying in detail the nature of the default and the steps necessary to cure the claimed default.

Contractor shall not be entitled to terminate this Contract except for a substantial and material breach by Owner which shall have continued, uncured, for at least an additional thirty (30) days after (a) Contractor shall have stopped working in accordance with this paragraph and (b) Owner shall have received thirty (30) days written notice of Contractor's intention to terminate this Contract.

Should any termination for default under paragraph 25 (iii) be determined to be invalid, improper or wrongful, such termination shall be deemed to have been a termination for convenience as provided in paragraph 27 below.

26. DISPUTES: If a dispute should arise between Owner and Contractor under or related to the Contract, or the breach thereof, then either party may seek redress of its grievances as to such disputes at law or in equity or by arbitration if both parties agree after default or breach to arbitrate. The award rendered by arbitrators shall not be final or binding. Contractor agrees to continue to perform its Work despite the existence of disputes. The existence of a dispute shall not be grounds for any failure to perform by Contractor nor limit the right of Owner to proceed, in good faith, to remedy any default by Contractor.

27. EARLY TERMINATION: Should this Contract be terminated based on default, Contractor shall assign all purchase orders and subcontracts to Owner if Owner, in its sole discretion, requests such assignments. Contractor agrees to incorporate such provisions in its agreements with suppliers and subcontractors to effectuate this provision. Nothing herein shall create any duty on the part of Owner to accept the assignment of any purchase order or subcontract hereunder.

Further, in its sole discretion and without notice to any guarantors, surety, or sureties, Owner may terminate this Contract for its convenience upon the giving of written notice to Contractor. In no event shall Contractor be entitled to consequential damages or loss of profits on portions of the Work not yet performed. If terminated for convenience, Contractor shall be entitled to be paid all costs of all Work provided hereunder including reasonable and necessary costs of termination, as determined in accordance with the method set forth in paragraph 8 above, together with the Profit Percentage attributable to the costs so determined. Payment shall be made in accordance with and subject to the requirements of paragraph 4.

28. SETOFF: If Contractor is, or hereafter begins, performing any other work for Owner other than the Work under this Contract and the unpaid balance of the Price becomes insufficient to complete such Work or compensate Owner for any damages or deficiencies by the Contractor in the performance of the other work, Contractor hereby consents and agrees to allow Owner, in its sole discretion and judgement, to setoff any of Owner's claims against any funds due, or which may become due, Contractor under any other agreement with Owner, or any contract on any other project. No refusal or failure of Owner to exercise its rights hereunder shall constitute the basis of any right or claim against Owner.

29. MISCELLANEOUS: (a) All matters relating to the validity, performance, or interpretation of this Contract shall be governed by the laws of the State of Georgia, performance, or interpretation, as the case may be, of the Contract. This Contract is entered into in Cobb County and all services under this Contract are capable of being performed and are to be performed in Cobb County, Georgia. Therefore, the parties agree that Cobb County is the proper venue for the resolution of any disputes.

(b) This Contract, including the documents incorporated herein by reference, embodies the entire agreement of the parties and supersedes all prior negotiations, agreements, and understandings related to the subject matter hereof.

(c) This Contract may not be changed in any way except as herein provided or by a writing signed by a duly authorized officer or agent of each party. No requirement of this Contract may be waived except in writing signed by a duly authorized officer of the waiving party.

(d) The provisions of this Contract and the Contract Documents are intended to supplement and complement each other. If, however, any provision of this Contract irreconcilably conflicts with a provision of the Contract Documents, the provision imposing the greater duty on the Contractor shall govern.

(e) Where the context requires, neuter terms used herein shall include the masculine and feminine, and singular terms shall include the plural, and vice versa.

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SCHEDULE A - WORK: Pursuant to paragraph 1 of this Contract, Contractor shall prosecute and complete the following Work:

All work per the Contract Documents

SCHEDULE B - CONTRACT DOCUMENTS: The Contract Documents referred to in paragraph 1 and elsewhere in this Contract consist of the Contract and the following:

Project Manual including all portions as described in the Table of Contents

All Addendums issued by the Owner prior to receipt of bids

Contractor's Bid Form

Owner's Purchase Order

SCHEDULE C - SUPPLEMENTAL PRICE SCHEDULE:

UNIT PRICES: Pursuant to paragraphs 2 and 8 of this Contract, the following unit prices shall be used in determining the Price and any adjustments thereto, without limitation unless expressly provided herein:

N/A

ALLOWANCES: The price specified on page 1 of the Contract includes the following allowances for the parts of the Work specified below, to be furnished by Contractor in accordance with the Contract Documents:

N/A

SCHEDULE D - PERFORMANCE SCHEDULE: Pursuant to paragraph 6 of this Contract and without limiting the provisions thereof, Contractor shall perform the Work and its several parts according to the following specific schedule, and as the same may be revised from time to time by Owner:

Time is of the essence is repeated for emphasis.

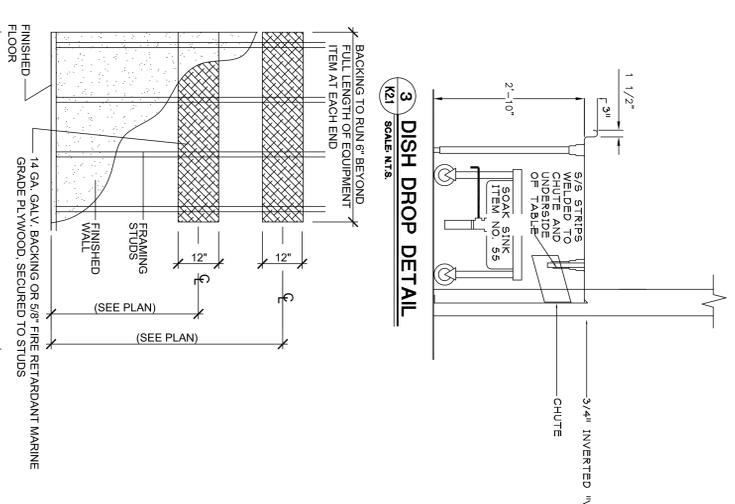
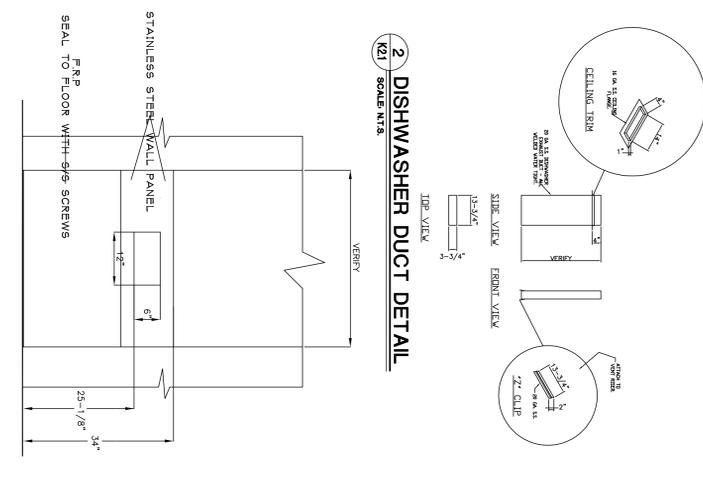
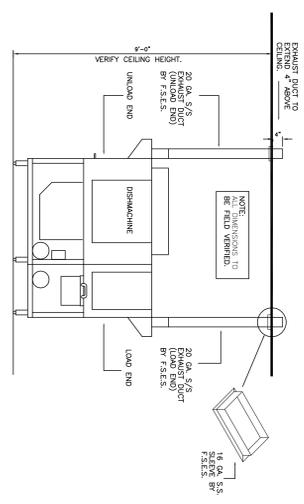
Contractor to complete all portions of the contract work within the calendar day period described in the Specifications portion of the Project Manual. The start date is established as the date the successful Bidder receives the executed Purchase Order from the Owner.



ITEM NO	QUANTITY	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER	EQUIPMENT DIMENSIONS	KW	HP	AMPS	VOLTS	PH	DIRECT PLUG	CONV	HW	HW GPH	DIRECT DRAIN (IN)	GAS (SZ/IN)	METHOD	EQUIPMENT REMARKS	ITEM NO
1	2	FLY FAN	BERNER	ASR1048A	51" X 13" X 14"		3/4	7.5	120	1	X				1-1/2"				1
2	4	HAND SINK	ADVANCE TABCO	7-PS-85	47" X 34" X 40"	210		28.0	208	3	X		1/2"	1/2"					2
3	1	STEAM JACKETED KETTLE	GREEN	DE/4-40	15" X 36" X 63"														3
4	1	FLOOR TROUGH/GRATE	GREEN	BPP-40E	45" X 40" X 45"			19.0	208	3	X		1/2"	1/2"					4
5	1	FLOOR TROUGH/GRATE	GREEN	BPP-40E	45" X 36" X 45"			19.0	208	3	X		1/2"	1/2"					5
6	1	FLOOR TROUGH/GRATE	GREEN	BPP-40E	45" X 36" X 45"			19.0	208	3	X		1/2"	1/2"					6
7	1	CONVECTION OVEN	GARLAND	MCO-GD-20-S			3/4	28.8	120	1	X					3/4	60		7
8	1	CONVECTION OVEN	GARLAND	MCO-GD-20-S			3/4	28.8	120	1	X					3/4	60		8
9	1	COMBI-OVEN	RATIONAL USA	CM 102		37.0		103.0	208	3	X		3/4	240					9
10	1	ANGUL PRANNA	ANGUL PRANNA	ANGUL PRANNA-235E															10
11	1	RANGE	GARLAND	GRE36-6R				28.8	208	1	X		3/2"						11
12	1	COOK/HOLD OVEN	AUTO-SHAM	1000-TH-1/HD				20(F)	120	1	X								12
13	1	EXHAUST HOOD/FIRE SUPPRESSION	GAYLORD	ELX-GD-AS-86-TBW-WH-18	PER DETAIL DRAWING			20(F)	120	1	X								13
14	1	WORK TABLE	T.B.F.	CUSTOM	78" X 30" X 36"		1/2	CONV	120		X								14
15	1	WORK TABLE	T.B.F.	CUSTOM	78" X 30" X 36"		1/2	CONV	120		X								15
16	1	FLOOR MAKER	HOBART US FOODSERVICE	HL300			3/4	9.5	120	1	X								16
17	1	NUMBER NOT USED																	17
18	1	NUMBER NOT USED																	18
19	1	BAKERS TABLE W/ OVERSHELF	T.B.F.	CUSTOM	PER DETAIL DRAWING		1/2	CONV	120	1	X								19
20	1	NUMBER NOT USED																	20
21	3	INGREDIENT BINS	RUBBERMAID	3600-88-WHT	13" X 30" X 24"														21
22	1	PROOFING CABINET	DOYON	DP18	25" X 27" X 70"			12.0	120	1	X								22
23	7	PAN RACK	GRES COR	202-10-120	25" X 27" X 70"			16.0	120	1	X								23
24	2	WARMING & HOLDING CABINET	GRES COR	121-PH-18180	13" DIA. X 20"	1.9		2.0	208	3	X		1/2"		2				24
25	1	DISPOSER	SALVADOR	200-SA-ARSS	108" X 30" X 35"			4.8	120	1	X		1/2"	1/2"					25
26	1	VEG. PREP. TABLE W/ SINK	T.B.F.	FP150	8" X 19" X 21"		1/2	4.8	120	1	X								26
27	1	FOOD PROCESSOR	HOBART	FP150	8" X 19" X 21"		1/2	4.8	120	1	X								27
28	1	MOBILE EQUIPMENT STAND	GRES COR	278-PI-1818-05	24" X 27" X 36"		1/2	3.0	120	1	X								28
29	1	SLICER	HOBART	2712-1	26" X 27" X 28"		1/2	CONV	120	1	X		1/2	1/2					29
30	1	NUMBER NOT USED																	30
31	1	WORK TABLE W/ SINK	T.B.F.	CUSTOM	108" X 30" X 35"		1/2	CONV	120	1	X								31
32	2	UTILITY CART	INTERMETRO	Q SERIES	PER FLOORPLAN														32
33	1	SHELVING	INTERMETRO	Q SERIES	PER FLOORPLAN														33
34	2	HOT WELL STATION	CAUDY F.S.S.	SM-10	78" X 30" X 36"	220		11.3	208	1	X								34
35	1	CONVEYOR	CAUDY F.S.S.	SM-10	78" X 30" X 36"		1/2	CONV	120/208	3	X								35
36	1	PART TRAY TRANSPORT, ENCLOSED	GARBERO	MOC1418130-401	78" X 30" X 36"			15.0	120	1	X								36
37	1	AIR COMPRESSOR	BY VENDOR (QUER)		78" X 30" X 36"			8.0	120	1	X								37
38	1	SEALER	BY VENDOR (QUER)		78" X 30" X 36"			8.0	120	1	X								38
39	1	PASS-THRU HEATED CABINET	TRAUSSON	RH-F132W-FHS	30" X 36" X 83"	1.3		2.8	120/208	1	X								39
40	1	NUMBER NOT USED																	40
41	1	PASS-THRU REFRIGERATOR	TRAUSSON	RHT132WUT-FHS	30" X 36" X 83"		1/3	2.2	120	1	X								41
42	1	ICE BIN	SCOTSMAN	B222S				12.7	120	1	X		3/8"						42
43	1	ICE MAKER	SCOTSMAN	CS222A-10				12.7	120	1	X		3/8"						43
44	1	BLAST CHILLER	AMERICAN PANEL	AP208CF175-3	PER FLOORPLAN			19.3	208	3	X								44
45	1	SHELVING	INTERMETRO	Q SERIES	PER FLOORPLAN														45
46	1	REACH-IN REFRIGERATOR	BY VENDOR (QUER)		78" X 30" X 36"		1/2	10.4	120	1	X								46
47	1	SET LOCKERS	ADVANCE TABCO		78" X 30" X 36"														47
48	1	HOP SINK	ADVANCE TABCO		78" X 30" X 36"														48
49	1	NUMBER NOT USED																	49
50	1	NUMBER NOT USED																	50
51	1	WORK TABLE W/ SINK	T.B.F.	CUSTOM	78" X 30" X 36"		1/2	CONV	120		X								51
52	1	REACH-IN REFRIGERATOR	BY VENDOR (QUER)		78" X 30" X 36"		1/2	10.4	120	1	X								52
53	1	MILK COOLER	BEVERAGE-AIR	SM58N-S			1/3	6.3	120	1	X								53
54	1	HAND SINK	ADVANCE TABCO	7-PS-85															54
55	4	WORK TABLE	BY VENDOR (QUER)		PER FLOORPLAN		1/2	CONV	120		X								55
56	2	WORK TABLE	BY VENDOR (QUER)		PER FLOORPLAN		1/2	CONV	120		X								56
57	2	MICROWAVE SHELF	ADVANCE TABCO	MS-24-24			1/2	CONV	120		X								57
58	2	MICROWAVE SHELF	ADVANCE TABCO	MS-24-24			1/2	CONV	120		X								58
59	1	LOT SHELVING	INTERMETRO	Q SERIES	PER FLOORPLAN			17.8	120	1	X								59
60	1	NUMBER NOT USED																	60
61	3	POT PAN SHELVING	INTERMETRO	Q SERIES	PER FLOORPLAN														61
62	1	POT & PAN SINK	BY VENDOR (QUER)		168" X 30" X 34"														62
63	1	WALL MOUNT POT RACK	ADVANCE TABCO	SM-120															63
64	1	WALL MOUNTED SPRAY SYSTEM	SPRAY MASTER TECHNOLOGIES	300-WAL-5025				2.0	15.0	208	1	X							64
65	1	SOILED DISH TABLE	T.B.F.	CUSTOM															65

T.B.F. - SIGNIFIERS "TO BE FABRICATED".
 * - SIGNIFIERS EQUIPMENT FURNISHED BY OTHERS OR OWNERS. CONTRACTOR SHALL VERIFY UTILITY REQUIREMENTS.
 *1 - SIGNIFIERS EQUIPMENT SPECIFIED IN OTHERS SECTIONS. CONTRACTOR SHALL VERIFY UTILITY REQUIREMENTS.

*2 - SIGNIFIERS EQUIPMENT FOR FUTURE INSTALLATION. CONTRACTOR SHALL CAP UTILITIES FOR FUTURE INSTALLATION.
 *3 - SIGNIFIERS EXISTING OR RELOCATED EQUIPMENT. CONTRACTOR SHALL VERIFY UTILITY REQUIREMENTS.



Drawn: K.S.
Checked: A.K.
Date: 1/2/11
Job No. 081201OWNER
Revision:
NO.
DATE

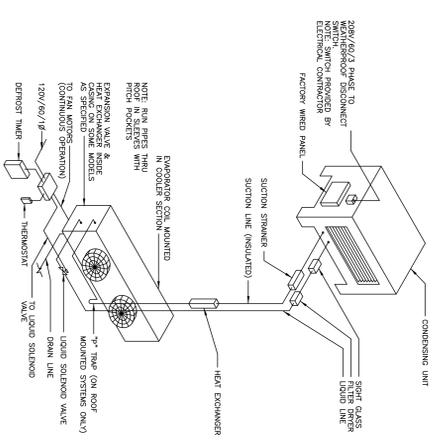
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1150 POWDER SPRINGS STREET – MARIETTA, GEORGIA 30060



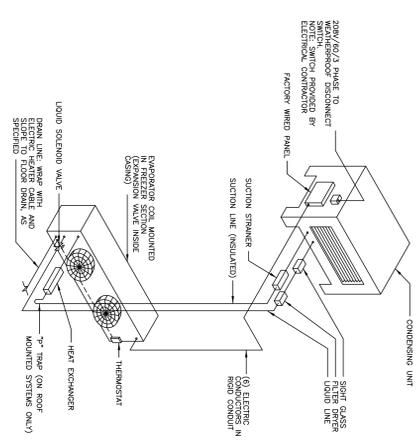
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Scale: N.T.S.

K2.2

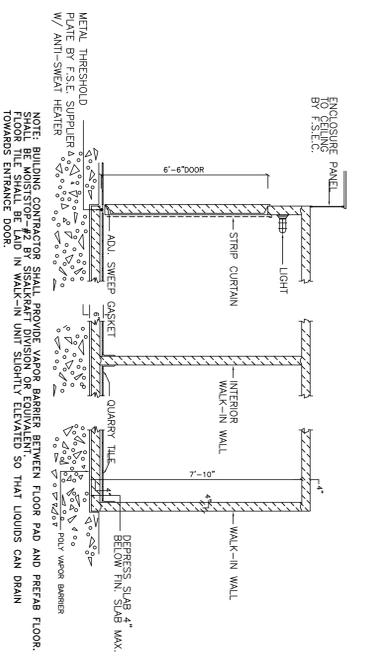
TYPICAL DRAIN LINE FROM EVAPORATOR COIL



ISOMETRIC SCHEMATIC-PIPING & WIRING FOR SECTION OFF-CYCLE DEFROST SYSTEM FOR COOLER SECTION



ISOMETRIC SCHEMATIC-AUTOMATIC ELECTRIC DEFROST FOR FREEZER SECTION



ITEM NO	QUANTITY	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER	EQUIPMENT DIMENSIONS	KW	HP	AMPS	VOLTS	PH	DIRECT	PLUG	CW	HW	HW GPH	DIRECT DRAIN (IN)	CAS (SQ/IN)	VENTH EQUIPMENT REMARKS	ITEM NO	
66	1	SILVER SOAK SINK	LOW TEMP	PS5-21	24" X 24" X 18"														66	
67	1	DISPOSER	SALVAGE	200-24-2-283-19	13" DIA. X 20"		2.0	3.0	208	3	X	1/2							67	
68	2	DW DUCTS	T.B.F.				15.0	2.17	55.0	208	3	X							68	
69	1	DISHWASHER	HOBART US FOODSERVICE	CL44E-E-RL			15.0	45.0	208	3	X								69	
70		NUMBER NOT USED																	70	
71	1	CLEAN DISH TABLE	T.B.F.																71	
72	1	HEATED PLATE DISPENSER	PIPER PRODUCTS																72	
73	1	HEATED PLATE DISPENSER	PIPER PRODUCTS																73	
74	3	FOUR WHEEL DOLLY	INTERMETRO INDUSTRIES	CB121C															74	
75	4	DISHRACK DOLLY	INTERMETRO INDUSTRIES	PC011A															75	
76		NUMBER NOT USED																	76	
77		NUMBER NOT USED																	77	
78	1	PREP SINK	BY INTERIOR DESIGNER																78	
79	1	COUNTER	BY INTERIOR DESIGNER																79	
80	1	INSULATED PREPAREA	BY INTERIOR DESIGNER																80	
81	1	DOUBLE WALL OVEN	BY INTERIOR DESIGNER																81	
82	1	DOUBLE SINK	BY INTERIOR DESIGNER																82	
83	1	REFRIGERATOR/FREEZER	BY INTERIOR DESIGNER																83	
84	1	EXHAUST HOOD/FIRE SUPPRESSION	BY INTERIOR DESIGNER																84	
85	3	INDUCTION COOKER	COOKTOP																85	
86	1	COUNTER W/ SINK	BY INTERIOR DESIGNER																86	
87	1	NUMBER NOT USED																	87	
88	1	MOBILE TRAY UNIT	VOLLRATH	99305															88	
89	1	HEATED PLATE DISPENSER	PIPER PRODUCTS																89	
90	1	DROP-IN DISH DISPENSERS	PIPER	A1-3															90	
91	1	WORK TABLE W SINK	T.B.F.																91	
92	1	HOT FOOD STATION	BY OWNER																92	
93	1	ALL PURPOSE COUNTER	VOLLRATH	37020															93	
94	2	COLD FOOD STATION	VOLLRATH	37075															94	
95	2	SOUP WELLS	WELLS	6411															95	
96	1	ALL PURPOSE COUNTER	VOLLRATH	37023															96	
97	1	BUFFET WARMER	HARCO	GR2M-24															97	
98	1	SELF-SERV. REFRIGERATED MERCHANDISER	FEDERAL	LPSS34															98	
99	1	CASH REGISTER	BY OWNER																99	
100	1	MICROWAVE SHELF	ADVANCE HARCO	MS-24-36															100	
101	1	CASHIER STATION	VOLLRATH	37015/26897															101	
102	1	HAND SINK	ADVANCE HARCO	7-95-65															102	
103	1	REFRIGERATED DISPLAY CASE	TRIE FOOD SERVICE	QDM-10															103	
104	1	BEVERAGE COUNTER	T.B.F.																104	
105	2	HORIZONTAL CUP DISPENSER	DISPENSE RITE																105	
106		NUMBER NOT USED																	106	
107	1	COFFEE MAKER	BY PRODUCT SUPPLIER	CWF TWIN-APS	16" X 24" X 24"	6.2	25.8	20-240	1	X		1/4							107	
108	1	ICED TEA DISPENSER	BY PRODUCT SUPPLIER	TU50	10" X 24" X 36"	1.9	16.0	120	1	X	1/4								108	
109	1	ICED TEA BREWER	BY PRODUCT SUPPLIER	TU50	10" X 24" X 36"	1.9	16.0	120	1	X	1/4								109	
110	1	MICROWAVE	EXISTING, TO BE RELOCATED				1.2	17.8	120	1	X								110	
111	1	ICE MAKER/WATER DISPENSER	SCOTSMAN	MD2C12A-1A			0.38	6.0	120	1	X								111	
112		NUMBER NOT USED																	112	
113		NUMBER NOT USED																	113	
114	LOT	SHELVING	INTERMETRO	Q SERIES	PER FLOORPLAN														114	
115	LOT	SHELVING	INTERMETRO	Q SERIES	PER FLOORPLAN														115	
116	LOT	SHELVING	INTERMETRO	Q SERIES	PER FLOORPLAN														116	
117	1	DURANCE SHELVING	EXISTING, TO BE RELOCATED																117	
W1	1	WALK-IN COOLER	AMERICAN PANEL	CUSTOM	PER FLOORPLAN	665W	1-1/2	0.9	208	1	X								W1	
W1B	1	EVAPORATOR	AMERICAN PANEL	A48-122	AS SPECIFIED														W1B	
W1C	1	CONDENSING UNIT	AMERICAN PANEL	FAM-A150-57V-020	AS SPECIFIED	18.5	258	10	208	1	X								W1C	
W2	2	WALK-IN FREEZER	AMERICAN PANEL	A2E-92	AS SPECIFIED	745W	3.0	20.8	208	1	X								W2	
W2B	1	EVAPORATOR	AMERICAN PANEL	A2E-92	AS SPECIFIED															W2B
W2C	1	CONDENSING UNIT	CIL-0300-CFB-001	AS SPECIFIED																W2C

T.B.F. – SIGNIFIES "TO BE FABRICATED".
* – SIGNIFIES EQUIPMENT FURNISHED BY OTHERS OR OWNERS. CONTRACTOR SHALL VERIFY UTILITY REQUIREMENTS.
*1 – SIGNIFIES EQUIPMENT SPECIFIED IN OTHERS SECTIONS. CONTRACTOR SHALL VERIFY UTILITY REQUIREMENTS.

*2 – SIGNIFIES EQUIPMENT FOR FUTURE INSTALLATION. CONTRACTOR SHALL CAP UTILITIES FOR FUTURE INSTALLATION.
*3 – SIGNIFIES EXISTING OR EXISTING – RELOCATED EQUIPMENT. CONTRACTOR SHALL VERIFY UTILITY REQUIREMENTS.



TYPICAL TABLE CONSTRUCTION SCALE AS SHOWN

CAMACHIO ASSOCIATES, INC.

1000 POWDER SPRINGS STATION RENOVATION, 3000
POWDER SPRINGS STATION, MARIETTA, GA 30060

1 KITCHEN EQUIPMENT SCHEDULE
SCALE: N.T.S.

2 WALK-IN COOLER/
FREEZER DETAILS
SCALE: N.T.S.

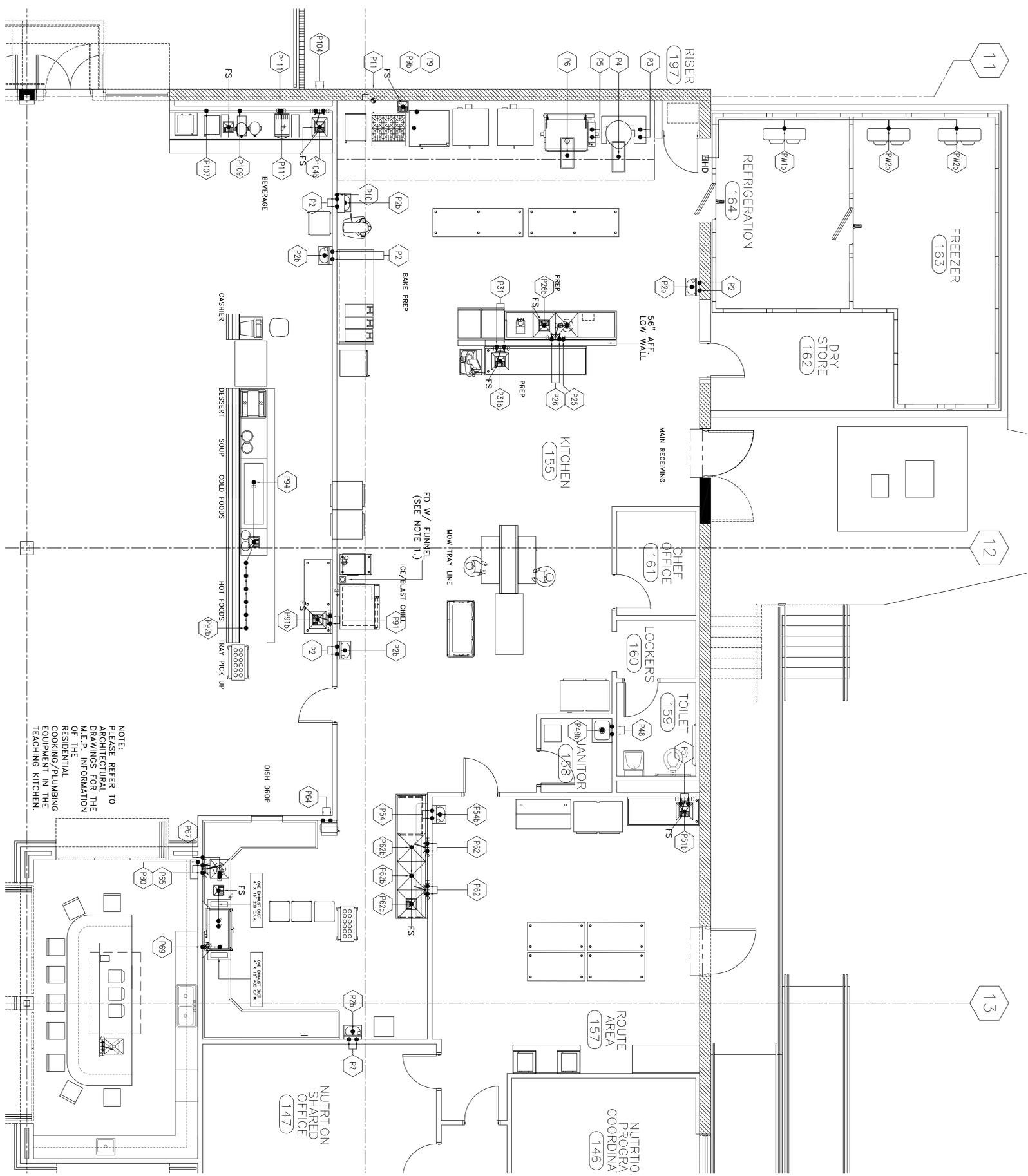
Drawn: K.S.
Checked: A.K.
Date: 1/2/11
Job No. 081207DWBR
Revision: DATE

POWDER SPRINGS STATION RENOVATION – SENIOR CENTER
1150 POWDER SPRINGS STREET – MARIETTA, GEORGIA 30060



THE: KITCHEN PLUMBING CONN. PLAN

Scale: 1/4" = 1'-0"
Sheet: K3.1



NOTE:
PLEASE REFER TO ARCHITECTURAL DRAWINGS FOR THE M.E.P. INFORMATION OF THE RESIDENTIAL COOKING/PLUMBING EQUIPMENT IN THE TEACHING KITCHEN.

PLUMBING LEGEND & SYMBOLS

● CW	COLD WATER
● HW	HOT WATER
◻ WD	WASTE/DRAIN
◻ FD	FLOOR DRAIN
◻ HD	HUB DRAIN
◻ FS	FLOOR SINK W/ HALF GRATE
⊕ G	GAS
○ OS	STEAM
○ OSR	STEAM RETURN
◻ E	EXHAUST DUCT
◻ AFF	ABOVE FINISHED FLOOR

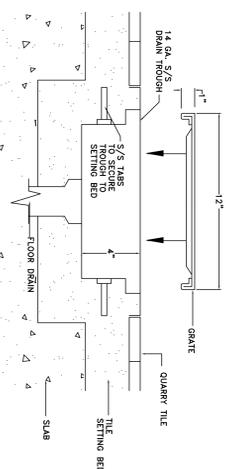
IT IS THE INTENT OF THIS DRAWING TO SHOW PLUMBING AND MECHANICAL CONNECTION POINTS, FOR FINAL ROUGH-IN DRAWINGS. SEE CONTRACTORS DETAIL SHOP DRAWINGS. ALLOWANCES SHALL BE MADE FOR TRIM, FITTINGS AND ACCESSORIES

1 KITCHEN PLUMBING CONNECTION PLAN
K3.1
SCALE: 1/4" = 1'-0"

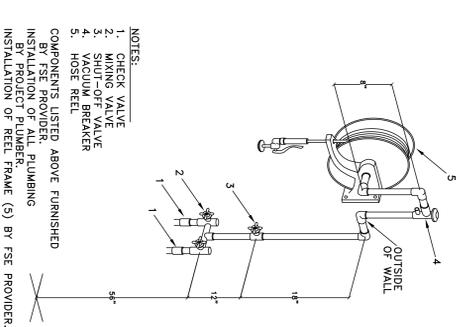
PLUMBING CONNECTION NOTES:

- P2 - (HAND SINK) 1/2" HW & CW OUT OF WALL 16" AFF. EXTEND TO FAUCET INLETS AT 39" AFF.
- P23 - (HAND SINK) 1-1/2" WASTE.
- P3 - (STEAM JACKETED KETTLE) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS ON KETTLE AT 34" AFF.
- P4 - (FLOOR TROUGH/GRATE) 4" WASTE.
- P5 - (TILT SKILLET) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS ON TILT SKILLET AT 37" AFF.
- P6 - (FLOOR TROUGH/GRATE) 4" WASTE.
- P7 - (CONVECTION OVEN) 3/4" GAS. 120,000 BTU OUT OF WALL AT 32" AFF. CONNECT TO INLET ON CONNECTION OVEN AT 35" AND 67" AFF.
- P8 - (CONVECTION OVEN) 3/4" GAS. 120,000 BTU OUT OF WALL AT 32" AFF. CONNECT TO INLET ON CONNECTION OVEN AT 35" AFF AND 67" AFF.
- P9 - (COMBI OVEN) 3/4" CW OUT OF WALL. 16" AFF. EXTEND TO WATER INLET ON COMBI OVEN AT 30" AFF.
- P9b - (COMBI OVEN) 2" IN DIRECT WASTE. EXTEND TO FLOOR SINK. W/ HALF GRATE.
- P10 - (ANSUL PIRANHA) 1/2" CW OUT OF WALL. 84" AFF. REDUCE TO 3/8". EXTEND TO WATER INLET ON ANSUL PIRANHA SYSTEM.
- P11 - (GAS OVEN) 3/4" GAS. 194,000 BTU OUT OF WALL AT 24" AFF. CONNECT TO INLET ON GAS OVEN AT 29" AFF.
- P25 - (DISPOSER) 1/2" CW OUT OF WALL. 16" AFF. EXTEND THRU SOLENOID VALVE AND VACUUM BREAKER AND CONNECT TO INLET ON DISPOSER.
- P25b - (DISPOSER) 2" WASTE.
- P26 - (VEG. PREP TABLE W/SINK) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS ON VEG. PREP TABLE AT 39" AFF.
- P26b - (VEG. PREP TABLE W/SINK) 2" WASTE. EXTEND TO FLOOR SINK W/HALF GRATE.
- P31 - (WORK TABLE W/SINK) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS ON WORK TABLE W/ SINK AT 39" AFF.
- P31b - (WORK TABLE W/SINK) 2" WASTE. EXTEND TO FLOOR SINK W/ HALF GRATE.
- P32 - (ICE BIN) 1" IN DIRECT WASTE. EXTEND TO FLOOR DRAIN W/FUNNEL (SEE NOTE 1).
- P33 - (ICE MAKER) 1/2" CW OUT OF WALL AT 56" AFF. REDUCE TO 3/8". CONNECT TO WATER INLET ON ICE MAKER AT 60" AFF.
- P43b - (ICE MAKER) 3/4" IN DIRECT WASTE. 51" AFF. EXTEND TO FLOOR DRAIN W/ FUNNEL (SEE NOTE 1).
- P44b - (BLAST CHILLER) 3/4" IN DIRECT WASTE. EXTEND TO FLOOR SINK W/HALF GRATE.
- P48 - (WOP SINK) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS AT 36" AFF.
- P49 - (WOP SINK) 2" WASTE.
- P51 - (WORK TABLE W/SINK) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS AT 39" AFF.
- P51b - (WORK TABLE W/SINK) 2" WASTE. EXTEND TO FLOOR SINK W/HALF GRATE.
- P54 - (HAND SINK) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS AT 39" AFF.
- P54b - (HAND SINK) 1-1/2" WASTE.
- P62b - (POT & PAN SINK) (2) 2" WASTE. EXTEND TO MAIN DRAIN. (POT & PAN SINK) (1) 2" WASTE. EXTEND TO FLOOR SINK W/HALF GRATE.
- P62c - (WALL MOUNT SPRAY SYSTEM) 3/4" HW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLET ON SPRAY SYSTEM AT 16" AFF.
- P65 - (SOILED DISH TABLE) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS AT 39" AFF.
- P65b - (SOILED DISH TABLE) 2" IN DIRECT WASTE. EXTEND TO FLOOR SINK W/HALF GRATE.
- P67 - (SOLENOID VALVE AND VACUUM BREAKER) EXTEND THRU SOLENOID VALVE AND VACUUM BREAKER AND CONNECT TO INLET ON DISPOSER.
- P67b - (DISHWASHER) 1/2" HW OUT OF WALL. 16" AFF. EXTEND TO HOT WATER INLET AT 42-1/4" AFF.
- P69 - (DISHWASHER) 2" IN DIRECT WASTE. 7-3/8" AFF. EXTEND TO FLOOR SINK W/ HALF GRATE.
- P69b - (ANSUL PIRANHA) 1/2" CW OUT OF WALL. 84" AFF. REDUCE TO 3/8". EXTEND TO WATER INLET ON ANSUL PIRANHA SYSTEM.

2 TYPICAL SECTION VIEW OF GRATES AND TROUGHS
SCALE: N.T.S.

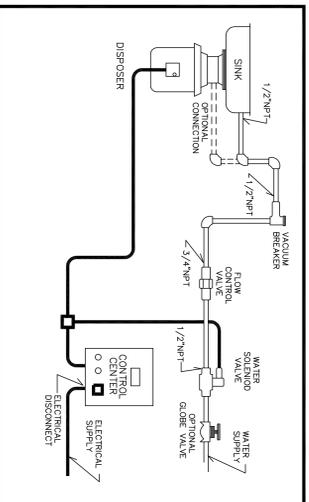


3 HOSE REEL DETAIL
SCALE: N.T.S.



- NOTES:
 1. CHECK VALVE
 2. MIXING VALVE
 3. HOSE REEL
 4. VACUUM BREAKER
 5. HOSE REEL
 COMPONENTS LISTED ABOVE FURNISHED BY FSE PROVIDER. PLUMBING SHALL BE IN ACCORDANCE WITH THE INSTALLATION OF REEL FRAME (S) BY FSE PROVIDER.

4 TYPICAL DISPOSER INSTALLATION DIAGRAM
SCALE: N.T.S.



HOT WATER REQUIREMENTS		
ITEM	DESCRIPTION	GPH
2	HAND SINK	5.0
26	VEG. PREP TABLE W/SINK	113.0
31	WORK TABLE W/SINK	12.6
62	POT & PAN SINK	122.0
65	SOILED DISH TABLE	6.5
69	DISHWASHER	126.0
91	WORK TABLE W/SINK	12.6
102	HAND SINK	5.0
104	BEVERAGE COUNTER	12.5

IT IS THE INTENT OF THIS DRAWING TO SHOW PLUMBING AND MECHANICAL CONNECTION POINTS. FOR FINAL ROUGH-IN DRAWINGS, SEE CONTRACTORS DETAIL SHOP DRAWINGS. ALLOWANCES SHALL BE MADE FOR TRIM, FITTINGS AND ACCESSORIES.

ELECTRICAL CONNECTION NOTES:

- E1 - (E.V. FAN) 3/4 HP. 7.5 AMPS. 120V/60/1 PHASE SERVICE 16" ABOVE DOOR CASING. CONNECT TO TERMINALS ON FAN. PROJECT ELECTRICIAN SHALL WIRE LIMIT SWITCH (PROVIDED) W/ UNIT) SO THAT THE FAN WILL TURN ON WHEN DOOR IS OPENED AND TURN OFF WHEN DOOR IS CLOSED.
 - E3 - (STAM JACKETED KETTLE) 21.0 KW. 59.0 AMP. 480V/60/3 PHASE. SERVICE OUT OF WALL AT 16" AFF. CONNECT TO TERMINALS ON KETTLE AT 10" AFF.
 - E7 - (CONVECTION OVEN) (2) 3/4 HP. 9.8 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL 16" AFF. AND 32" AFF.
 - E8 - (CONVECTION OVEN) (2) 3/4 HP. 9.8 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL AT 16" AFF. AND 32" AFF.
 - E9 - (COMBI-OVEN) 37.0 KW. 103.0 AMPS. 208V/60/3 PHASE SERVICE OUT OF WALL AT 24" AFF. CONNECT TO TERMINALS ON COMBI-OVEN AT 24" AFF.
 - E13 - (COOK/HOLD OVEN) 12.0 KW. 28.8 AMPS. 208V/60/1 PHASE SERVICE OUT OF WALL AT 24" AFF. CONNECT TO TERMINALS ON COOK/HOLD OVEN AT 72" AFF.
 - E14 - (EXHAUST HOOD) 20.0 AMPS. 120V/60/1 PHASE SERVICE IN LIGHTS. AT 108" AFF.
 - E14 - (WORK TABLE) 1/2 HP. 120V/60/1 PHASE CONVENIENCE RECP'T FLUSH W/ WALL. 48" AFF.
 - E15 - (WORK TABLE) 1/2 HP. 120V/60/1 PHASE CONVENIENCE RECP'T FLUSH W/ WALL. 48" AFF.
 - E16 - (FLOOR MIXER) 3/4 HP 9.5 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL 16" AFF.
 - E19 - (BAKER'S TABLE) 1/2 HP. 120V/60/1 PHASE CONVENIENCE RECP'T FLUSH W/WALL 48" AFF.
 - E22 - (PROOFER) 12 AMP. 120V/60/1 PHASE RECP'T FLUSH W/WALL 16" AFF.
 - E24 - (WARNING/HOLDING CABINET) 1.9 KW. 16.0 AMPS. 120V/60/1 PHASE RECP'T 5" AFF.
 - E23 - (DISPOSER) 2.0 HP. 6.6 AMPS. 208V/60/3 PHASE SERVICE OUT OF WALL. 16" AFF. EXTEND THRU CONTROL PANEL AND SOLENOID VALVE AND CONNECT TO TERMINALS ON DISPOSER.
 - E26 - (VEG. PREP TABLE) 1/2 HP. 120V/60/1 PHASE CONVENIENCE RECP'T OUT OF WALL. 48" AFF.
 - E27 - (FOOD PROCESSOR) 1/2 HP. 4.8 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL 48" AFF.
 - E29 - (SLICER) 1/2 HP. 3.0 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL 48" AFF.
 - E31 - (WORK TABLE W/SINK) 1/2 HP. 120V/60/1 PHASE CONVENIENCE RECP'T FLUSH W/WALL 48" AFF.
 - E32 - (HOT WELL STATION) 2.0 KW. 11.4 AMPS. 208V/60/1 PHASE. POWER BEING PROVIDED THROUGH ITEM NO. 35.
 - E35 - (CONVEYOR) 100.0 AMPS. 120/208V/60/3 PHASE SERVICE 5" AFF.
 - E35 - (CONVEYOR) (2) 1/2 HP. 120V/60/1 PHASE RECP'T. POWER BEING PROVIDED THROUGH ITEM NO. 35.
 - E37 - (AIR COMPRESSOR) 15.0 AMPS. 120V/60/1 PHASE. POWER BEING PROVIDED THROUGH ITEM NO. 35.
 - E38 - (SEALER) 8.0 AMPS. 120V/60/1 PHASE. POWER BEING PROVIDED THROUGH ITEM NO. 35.
 - E39 - (PASS-THRU HEATED CABINET) 1.5 KW. 7.8 AMPS. 120/208V/60/1 PHASE RECP'T FLUSH W/WALL 91" AFF ON CENTER. MOUNT RECP'T FLUSH W/WALL 91" AFF ON CENTER. HORIZONTAL.
 - E41 - (PASS THRU REFRIGERATOR) 1/3 HP. 7.2 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/ WALL 91" AFF ON CENTER. MOUNT RECP'T HORIZONTAL.
 - E43 - (BLAST CHILLER) 2.5 HP. 19.5 AMPS. 208V/60/3 PHASE SERVICE OUT OF WALL. 16" AFF. EXTEND TO TERMINALS ON ICE MAKER AT 69" AFF.
 - E43 - (BLAST CHILLER) 2.5 HP. 19.5 AMPS. 208V/60/3 PHASE SERVICE OUT OF WALL. 16" AFF. EXTEND TO TERMINALS ON ICE MAKER AT 69" AFF.
 - E46 - (REACH-IN REFRIGERATOR) 1/2 HP. 10.4 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL 88" AFF.
 - E51 - (WORK TABLE W/SINK) 1/2 HP. 120V/60/1 PHASE RECP'T FLUSH W/WALL 48" AFF.
 - E52 - (REACH-IN REFRIGERATOR) 1/2 HP. 10.4 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL 88" AFF.
 - E53 - (MILK COOLER) 1/3 HP. 6.3 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL 16" AFF.
- NOTES:
 E27 - OUTLET LOCATED IN JANITOR'S CLOSET. RUN AIR LINE UP WALL TO CEILING, ACROSS CEILING AND DOWN TO CONVEYOR. PROVIDE QUICK CONNECT FITTING FOR AIR LINE. DROP CORD FROM CEILING. CONNECT TO AIR COMPRESSOR.
- E55 - (WORK TABLE) 1/2 HP. 120V/60/1 PHASE CONVENIENCE RECP'T DROP FROM CEILING 72" AFF.
 - E56 - (WORK TABLE) 1/2 HP. 120V/60/1 PHASE CONVENIENCE RECP'T FLUSH W/WALL 48" AFF.
 - E58 - (MGR/AV) 1.2 KW. 7.8 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL 2" AFF.
 - E64 - (WALL MOUNT SPRAY SYSTEM) 2.0 HP. 15.0 AMPS. 208V/60/1 PHASE RECP'T FLUSH W/WALL 84" AFF.
 - E69 - (DISPOSER) 2.0 HP. 6.6 AMPS. 208V/60/3 PHASE SERVICE OUT OF WALL. 16" AFF. EXTEND THRU CONTROL PANEL AND SOLENOID VALVE AND CONNECT TO TERMINALS ON DISPOSER.
 - E69 - (DISHWASHER) 15.0 KW. 2.17 HP. 53.0 AMPS. 208V/60/3 PHASE SERVICE OUT OF WALL 56" AFF. CONNECT TO TERMINALS ON DISHWASHER AT 63-3/4" AFF.
 - E73 - (DISHWASHER/BOOSTER HEATER) 15.0 KW. 45.0 AMPS. 208V/60/3 PHASE SERVICE. CONNECT TO TERMINALS ON BOOSTER HEATER (DISPENSER) 0.5 KW. 4.2 AMPS. 120V/60/1 PHASE RECP'T 5" AFF.
 - E73 - (EXHAUST HOOD) 20.0 AMPS. 120V/60/1 PHASE SERVICE IN. JB. CONNECT TO TERMINALS ON HOOD. FOR SWITCH AND LIGHT. AT 108" AFF.
 - E84 - (INDUCTION COOKER) 1.8 KW. 15.0 AMPS. 120V/60/1 PHASE RECP'T STUB UP 24" AFF.
 - E85 - (HEATED PLATE DISPENSER) .5 KW. 4.2 AMPS. 120V/60/1 PHASE RECP'T 5" AFF.
 - E89 - (WORK TABLE W/SINK) 1/2 HP. 120V/60/1 PHASE CONVENIENCE RECP'T FLUSH W/WALL 48" AFF.
 - E91 - (CONVENIENCE RECP'T FLUSH W/WALL 48" AFF.
 - E92 - (HOT FOOD STATION) 120/208V/60/1 PHASE RECP'T 5" AFF.
 - E94 - (COLD FOOD STATION) 1/4 HP. 120V/60/1 PHASE RECP'T 5" AFF.
 - E95 - (HOT IN HOT WELLS) 1.0 KW. 8.3 AMPS. 120V/60/1 PHASE RECP'T 5" AFF.
 - E97 - (BEF/ET WARMER) 970 W. 8.0 AMPS. 120V/60/1 PHASE 5" AFF.
 - E98 - (SET/ SERVE MERCHANDISER) 1/3 HP. 15.0 AMPS. 120V/60/1 PHASE RECP'T 5" AFF.
 - E99 - (CASHIER STATION) 1/2 HP. 120V/60/1 PHASE CONVENIENCE RECP'T 5" AFF.
 - E103 - (REFRIGERATED DISPLAY CASE) 1/5 HP. 4.4 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL 16" AFF.
 - E107 - (BEVERAGE COUNTER) 1/2 HP. 120V/60/1 PHASE CONVENIENCE RECP'T FLUSH W/WALL 48" AFF.
 - E109 - (COFFEE MAKER) 6.2 KW. 25.8 AMPS. 120-240V/60/1 PHASE SERVICE OUT OF WALL 48" AFF. CONNECT TO TERMINALS ON COFFEE MAKER AT 36" AFF.
 - E110 - (ICED TEA BREWER) 1.9 KW. 16.0 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL 48" AFF.
 - E111 - (MGR/AV) 1.2 KW. 17.8 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL 64" AFF.
 - E111 - (ICE MAKER DISPENSER) 6.0 AMPS. 120V/60/1 PHASE RECP'T FLUSH W/WALL 48" AFF.

IT IS THE INTENT OF THIS DRAWING TO SHOW ELECTRICAL CONNECTION POINTS. FOR FINAL ROUGH-IN DRAWINGS, SEE CONTRACTORS DETAIL SHOP DRAWINGS. ALLOWANCES SHALL BE MADE FOR TRIM, FITTINGS AND ACCESSORIES.

4 KITCHEN ELECTRICAL CONNECTION NOTES
SCALE: N.T.S.



POWDER SPRINGS STATION RENOVATION – SENIOR CENTER
1150 POWDER SPRINGS STREET – MARIETTA, GEORGIA 30060

Released for Permitting	DATE
Checked: K.S.	DATE
Drawn: K.S.	DATE
Job No. 081206/008	DATE

1 K3.3

KITCHEN PLUMBING CONNECTION NOTES
SCALE: N.T.S.

- 1 - PROJECT AND OWNER SHALL PROVIDE ED W/ FUNNEL. ALL WASTE (W/ OR WITHOUT) FROM ICED TEA MAKER AND BIN SHALL BE DIRECTED INTO ED WHERE SHOWN ON DRAWING.

NOTES:

- P10 - (ANSUL PIRANHA) 1/2" CW OUT OF WALL. 84" AFF. REDUCE TO 3/8". EXTEND TO WATER INLET ON ANSUL PIRANHA SYSTEM.
- P11 - (GAS OVEN) 3/4" GAS. 194,000 BTU OUT OF WALL AT 24" AFF. CONNECT TO INLET ON GAS OVEN AT 29" AFF.
- P25 - (DISPOSER) 1/2" CW OUT OF WALL. 16" AFF. EXTEND THRU SOLENOID VALVE AND VACUUM BREAKER AND CONNECT TO INLET ON DISPOSER.
- P25b - (DISPOSER) 2" WASTE.
- P26 - (VEG. PREP TABLE W/SINK) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS ON VEG. PREP TABLE AT 39" AFF.
- P26b - (VEG. PREP TABLE W/SINK) 2" WASTE. EXTEND TO FLOOR SINK W/HALF GRATE.
- P31 - (WORK TABLE W/SINK) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS ON WORK TABLE W/ SINK AT 39" AFF.
- P31b - (WORK TABLE W/SINK) 2" WASTE. EXTEND TO FLOOR SINK W/ HALF GRATE.
- P32 - (ICE BIN) 1" IN DIRECT WASTE. EXTEND TO FLOOR DRAIN W/FUNNEL (SEE NOTE 1).
- P33 - (ICE MAKER) 1/2" CW OUT OF WALL AT 56" AFF. REDUCE TO 3/8". CONNECT TO WATER INLET ON ICE MAKER AT 60" AFF.
- P43b - (ICE MAKER) 3/4" IN DIRECT WASTE. 51" AFF. EXTEND TO FLOOR DRAIN W/ FUNNEL (SEE NOTE 1).
- P44b - (BLAST CHILLER) 3/4" IN DIRECT WASTE. EXTEND TO FLOOR SINK W/HALF GRATE.
- P48 - (WOP SINK) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS AT 36" AFF.
- P49 - (WOP SINK) 2" WASTE.
- P51 - (WORK TABLE W/SINK) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS AT 39" AFF.
- P51b - (WORK TABLE W/SINK) 2" WASTE. EXTEND TO FLOOR SINK W/HALF GRATE.
- P54 - (HAND SINK) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS AT 39" AFF.
- P54b - (HAND SINK) 1-1/2" WASTE.
- P62b - (POT & PAN SINK) (2) 2" WASTE. EXTEND TO MAIN DRAIN. (POT & PAN SINK) (1) 2" WASTE. EXTEND TO FLOOR SINK W/HALF GRATE.
- P62c - (WALL MOUNT SPRAY SYSTEM) 3/4" HW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLET ON SPRAY SYSTEM AT 16" AFF.
- P65 - (SOILED DISH TABLE) 1/2" HW & CW OUT OF WALL. 16" AFF. EXTEND TO FAUCET INLETS AT 39" AFF.
- P65b - (SOILED DISH TABLE) 2" IN DIRECT WASTE. EXTEND TO FLOOR SINK W/HALF GRATE.
- P67 - (SOLENOID VALVE AND VACUUM BREAKER) EXTEND THRU SOLENOID VALVE AND VACUUM BREAKER AND CONNECT TO INLET ON DISPOSER.
- P67b - (DISHWASHER) 1/2" HW OUT OF WALL. 16" AFF. EXTEND TO HOT WATER INLET AT 42-1/4" AFF.
- P69 - (DISHWASHER) 2" IN DIRECT WASTE. 7-3/8" AFF. EXTEND TO FLOOR SINK W/ HALF GRATE.
- P69b - (ANSUL PIRANHA) 1/2" CW OUT OF WALL. 84" AFF. REDUCE TO 3/8". EXTEND TO WATER INLET ON ANSUL PIRANHA SYSTEM.

CAMACHO ASSOCIATES, INC.
 1000 W. WINDY HILL ROAD, SUITE 100
 FARMINGDALE, NY 11737
 (800) 888-1124

THE KITCHEN PLUMBING/ELECTRICAL CONNECTION NOTES
 SCALE: N.T.S.

K3.3

Sheet

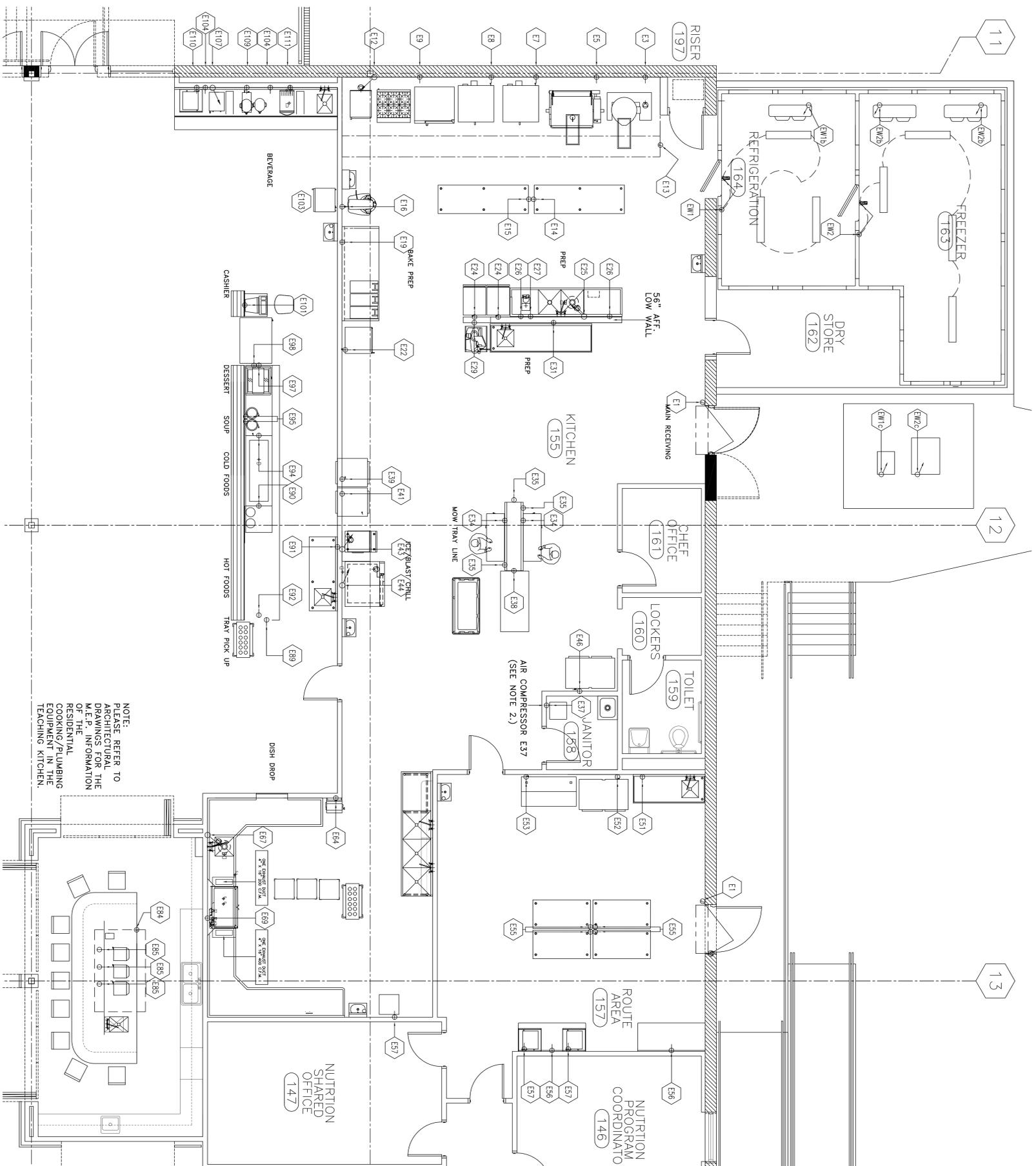
Date of Issue: Jan. 05, 2011 3:30pm

External References attached:

Permitting

ELECTRICAL LEGEND & SYMBOLS	
W	WATTS
KW	KILOWATTS
AMP	AMPERES
RECPT.	RECEPTACLE
V	VOLTS
⊖	PHASE RECEPTACLE
⊕	DUPLEX RECEPTACLE
⊕	CONV. CONVENIENCE RECEPTACLE
⊕	STUB-UP/SPECIAL
⊕	FLEXIBLE CONDUIT
⊕	JUNCTION BOX
⊕	ABOVE FINISHED FLOOR
AFF	

IT IS THE INTENT OF THIS DRAWING TO SHOW ELECTRICAL CONNECTION POINTS. FOR FINAL ROUGH-IN DRAWINGS, SEE CONTRACTORS DETAIL. SHOP DRAWINGS, ALLOWANCES SHALL BE MADE FOR TRIM, FITTINGS AND ACCESSORIES.



1 KITCHEN ELECTRICAL CONNECTION PLAN

K4.1 SCALE: 1/4" = 1'-0"

NOTE: PLEASE REFER TO ARCHITECTURAL DRAWINGS FOR THE M.E.P. INFORMATION OF THE RESIDENTIAL COOKING/PLUMBING EQUIPMENT IN THE TEACHING KITCHEN.

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 PROFESSIONAL ENGINEERING/CONSULTANTS
 1100 W. BROAD STREET, SUITE 2000
 ATLANTA, GEORGIA 30309
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size more group
 THE KITCHEN ELECTRICAL CONN. PLAN
 Scale: 1/4" = 1'-0"
 SHEET: K4.1

POWDER SPRINGS STATION RENOVATION – SENIOR CENTER
 1150 POWDER SPRINGS STREET – MARIETTA, GEORGIA 30060

RELEASED FOR PERMITTING
 Drawn: K.S.
 Checked: A.K.
 Date: 1/2/11
 Job No.: 08120PWB08
 Revision: _____
 Date: _____

GENERAL NOTES FOR NON-WATER WASH VENTILATORS

- ELECTRICAL
 1. Locate Fan Start/Stop Switch in a convenient location.
 2. Refer to the wiring diagram for required voltage
 3. If ventilators are equipped with light fixtures, provide a separate light circuit to the ventilator as shown on electrical plan.
- EXHAUST VOLUME REQUIREMENTS
 3. Exhaust Volumes as shown on the drawings are determined by established Gaylord engineering methods and in accordance with the terms of the ventilator's listing. These air volume levels require that the make-up air be brought into the space in such a way that it does not negatively affect the ventilator. See the Make-up Air Requirements and the "Typical Design" drawing.
 4. Ventilator static pressure is noted on each ventilator plan view. Total duct system and other external statics must be added to the ventilator static for determining the total system static pressure drop. Static based on operation at mean sea level at 75°F kitchen ambient.
- MAKE-UP AIR REQUIREMENTS
 5. Make-up air is critical to the performance of the ventilator.
 6. The total amount of make-up air (supply air) brought into the kitchen must be between 90% and 100% of the total exhaust volume. It should be brought in throughout the kitchen evenly for best results. See the "Typical Design" drawing.
- AIR FLOW RATES
 7. Exhaust and Supply Air Flow Rates were established under controlled laboratory conditions. Greater Exhaust and/or lesser Supply Air Flows may be required for complete vapor removal in specific installations.
- INSTALLATION
 8. Ventilators to be installed in accordance with NFPA-96 and all other local applicable codes. Contractors must review applicable codes with code authorities before approving drawings for fabrication. Special attention must be given to code regulations relative to clearances from surrounding combustible and limited combustible construction (walls, ceiling, etc.).
 9. Ventilators manufactured in multiple sections are factory pre-wired to a single connection point. Ventilator wiring is disconnected for shipment to be reconnected by electrical contractor.
 10. Ventilators manufactured in multiple sections may have drains factory interconnected (See drawing) to a single outlet point. Ventilator plumbing is disconnected for shipment to be reconnected by plumbing contractor.

APPROVAL NOTICE

Prior to releasing the ventilator for fabrication, this drawing must be signed by an authorized representative of the company ordering the equipment and returned to GAYLORD INDUSTRIES. By approving these drawings, the company ordering the equipment agrees to the general notes, accepts the equipment as shown, and has verified the following have been checked:

1. All dimensions such as duct size and location, drain and hot water location, ceiling height, overall size of ventilator, clearances to beams and other obstructions.
2. The location of the cooking equipment in relation to the ventilator is correct as shown for proper placement of the surface fire protection nozzles.

APPROVED FOR FABRICATION

Any changes in cooking equipment location, necessitating the relocation of the surface fire protection nozzles must be brought to the attention of GAYLORD INDUSTRIES in writing, prior to the kitchen being turned over to operating personnel.

Revise and Resubmit
 Without changes
 With changes as shown

Signature _____ Date _____

THE GAYLORD VENTILATOR TESTING, LISTING AND COMPLIANCE REFERENCES:

IMPORTANT NOTE: Gaylord Ventilators are designed to meet the National codes listed below. Local codes may vary. Gaylord Industries must be notified in writing of local codes that may affect the ventilator design.

NATIONAL FIRE PROTECTION ASSOCIATION
The exhaust ventilator meets all requirements of the latest edition of NFPA-96.

NATIONAL SANITATION FOUNDATION
The exhaust ventilator is NSF listed to:
Standard #2 - "Food Service Equipment"

INTERNATIONAL & UNIFORM MECHANICAL CODE
The exhaust ventilator meets all requirements of IMC and UMC.

UNDERWRITERS LABORATORIES, INC.
The exhaust ventilator is UL Listed. *

INTERTEK TESTING SERVICES
The exhaust ventilator is ETL Listed. *

* UL and ETL listed exhaust ventilators are tested to standard: UL 710 - "Exhaust Hoods for Commercial Cooking Equipment"

Gaylord Capture Performance Guarantee

Gaylord warrants the Capture Performance of the ventilator, only if the Exhaust Air Volumes are correct, per the Exhaust Air Volume Guidelines, and the Make-up Air Volumes are correct and the make-up air is delivered correctly, per the Make-up Air Delivery Guidelines as stated below.

Exhaust Air Volume Guidelines:

1. The amount of air exhausted by the Gaylord Ventilator shall be between 100% and 110% of the values shown on the Plan View for the Exhaust Ducts for each ventilator

Make-up Air Delivery Guidelines:

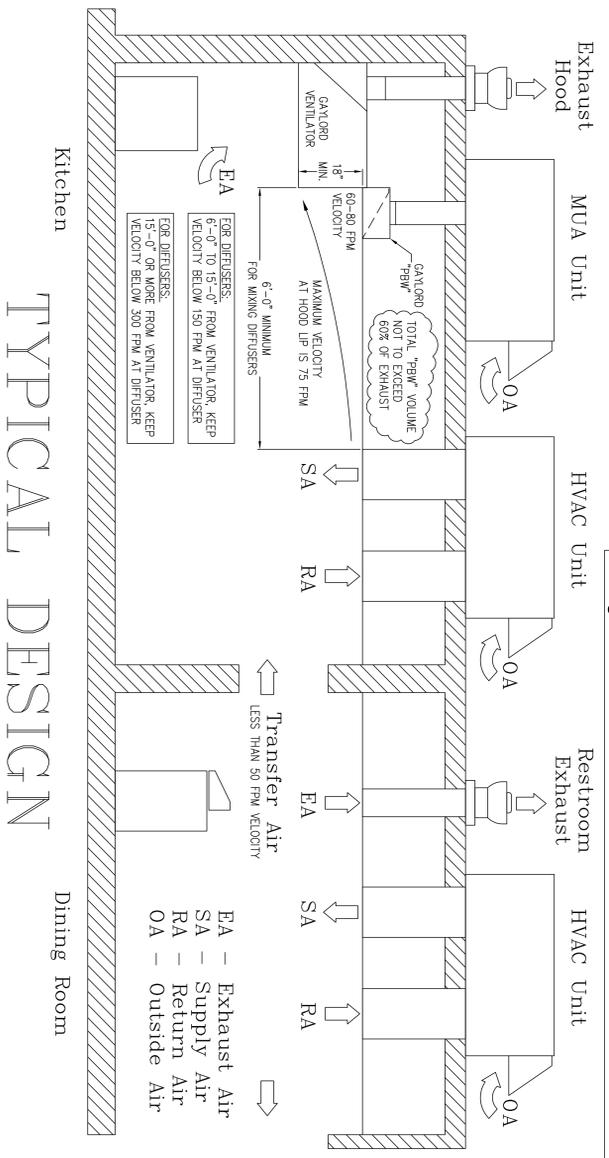
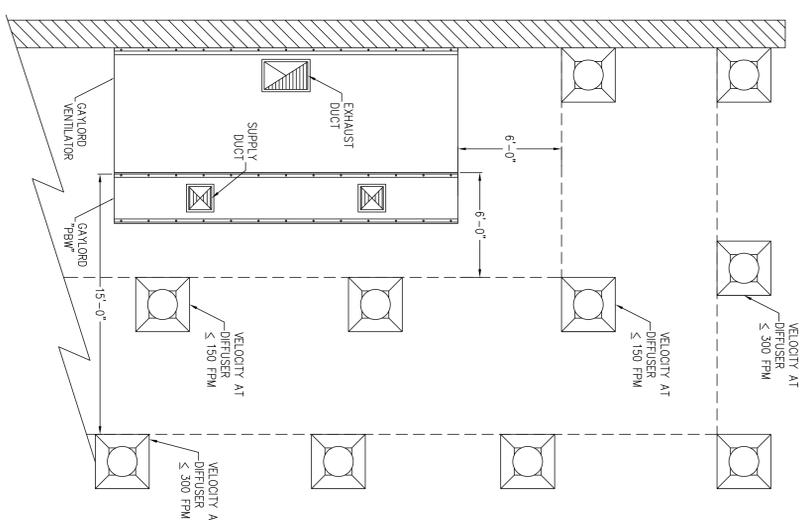
1. Gaylord "PBW" Plenum boxes shall be included for each ventilator
2. The amount of make-up air delivered through the Gaylord "PBW" plenum boxes shall be between 90% and 100% of the values shown on the Plan View for the Supply Ducts for each ventilator
3. The make-up air delivered using Gaylord "PBW" plenum boxes shall not exceed 60% of the exhaust volume of the ventilator
4. Ceiling diffusers shall be at least 6'-0" from all sides of the ventilator and the velocity at the diffuser shall not exceed 150 Feet per Minute (FPM)

OR

Ceiling diffusers shall be 15'-0" from all sides of the ventilator and the velocity at the diffuser shall not exceed 300 Feet per Minute (FPM)

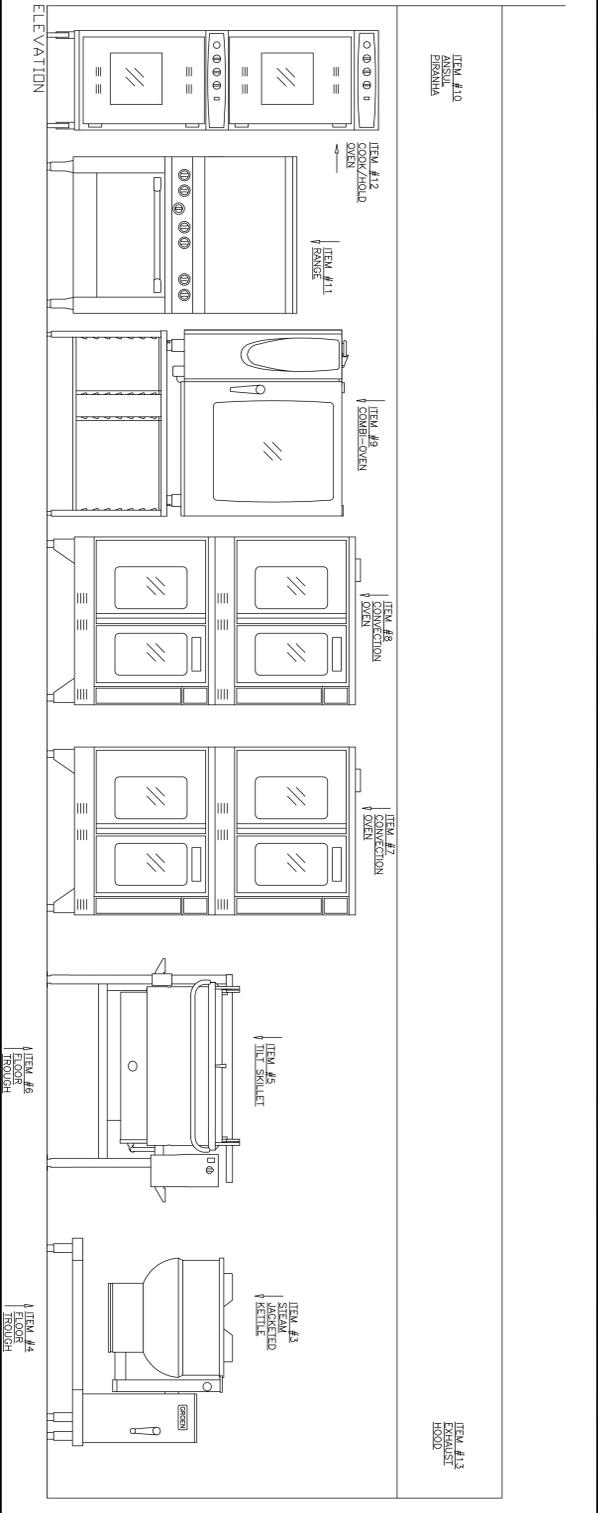
5. The maximum velocity of the make-up air from Transfer Air, Diffusers, etc. shall not exceed 75 FPM at the ventilator lip
6. Cross drafts from pass through windows, hallways, or other openings shall not exceed 50 FPM
7. All forms of make-up air introduction (PBW, Transfer Air, Diffusers, etc.) must be evenly distributed around each ventilator to prevent unequal pressurization
8. Kitchen pressurization shall not exceed -0.02" W.G. relative to the dining or adjacent spaces, as stated in NFPA-96 and ASHRAE Standard 154
9. For more information on acceptable methods of Make-up Air Delivery reference ASHRAE Standard 154.

Following these guidelines will result in proper capture and containment at the ventilator and enact the Gaylord Capture Performance Guarantee. If jobsite conditions cannot accommodate these guidelines, consult factory for alternative design.

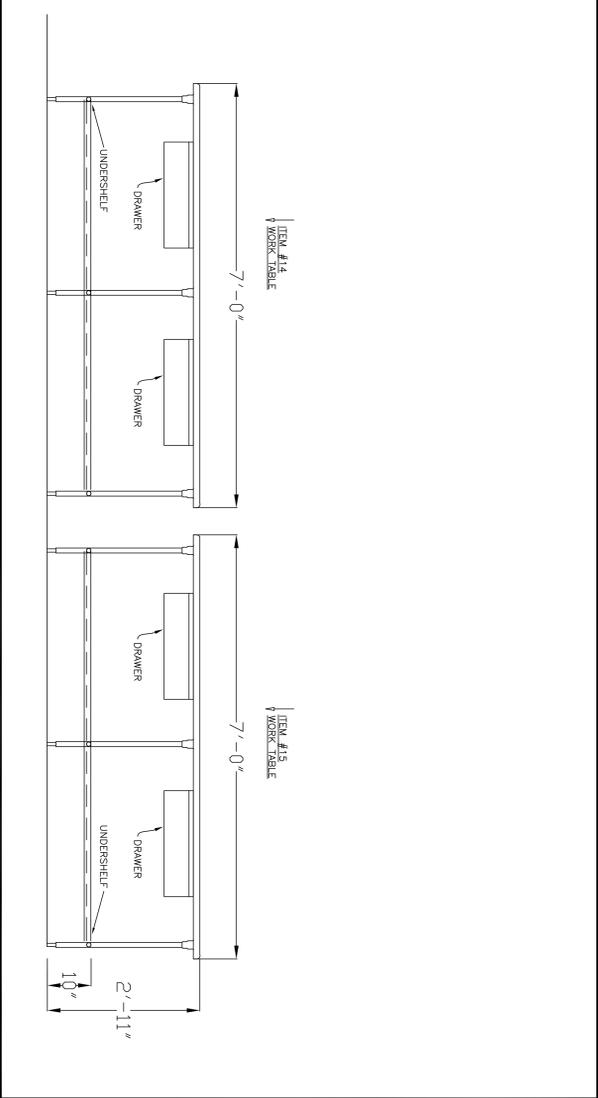


TYPICAL DESIGN

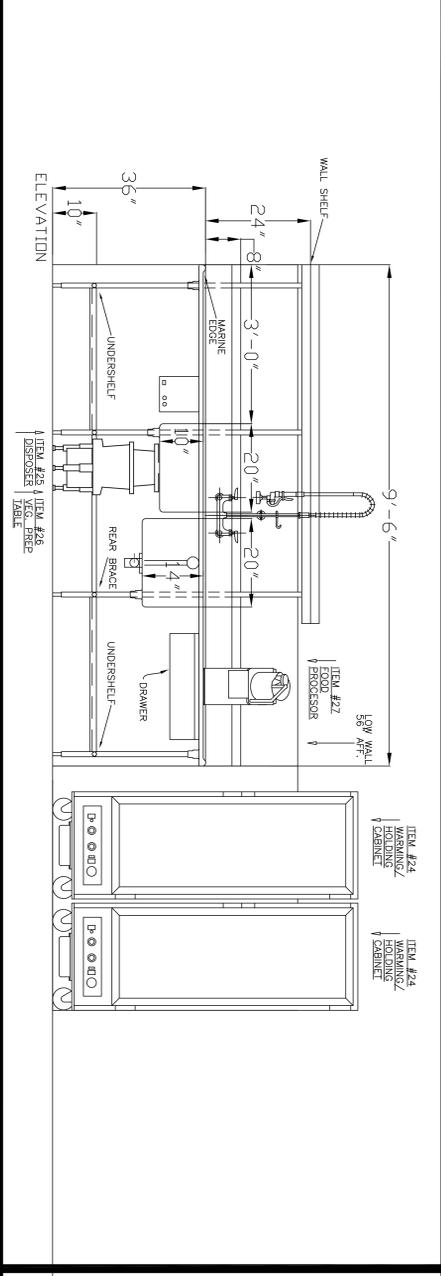
1 KITCHEN EXHAUST HOOD DETAIL
SCALE: N.T.S.



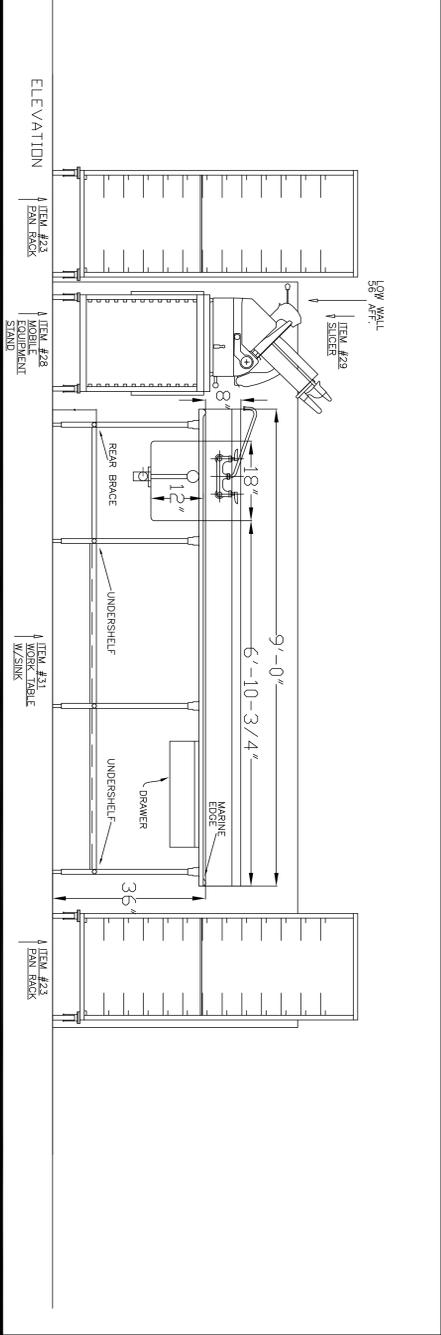
1 EQUIPMENT BENEATH HOOD
SCALE: 3/4" = 1'-0"



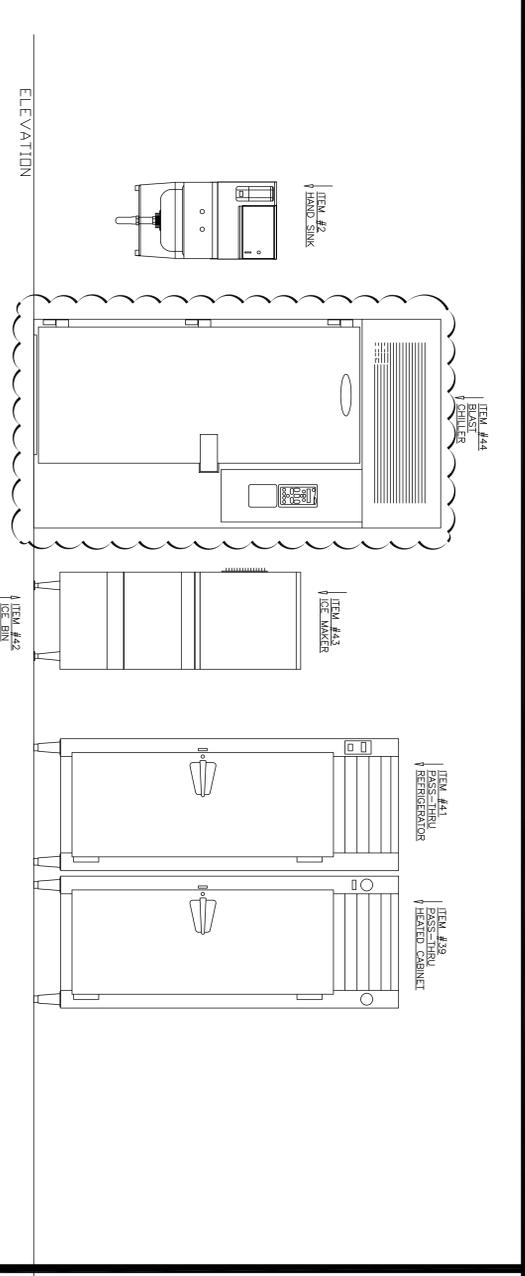
2 WORK TABLES ITEMS NO. 14 & 15
SCALE: 3/4" = 1'-0"



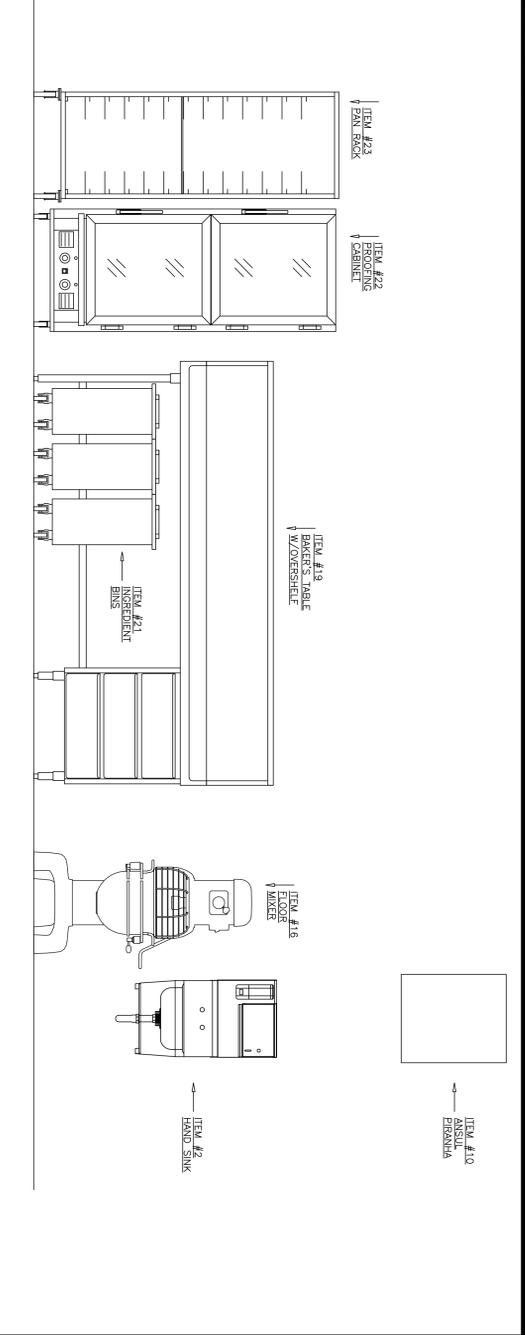
**3 VEGETABLE PREP TABLE
ITEM NO. 26**
SCALE: 3/4" = 1'-0"



4 WORK TABLE W/SINK ITEM NO. 31
SCALE: 3/4" = 1'-0"



5 BLAST CHILLER ITEM NO. 44
SCALE: 3/4" = 1'-0"



6 BAKER'S TABLE ITEM NO. 19
SCALE: 3/4" = 1'-0"

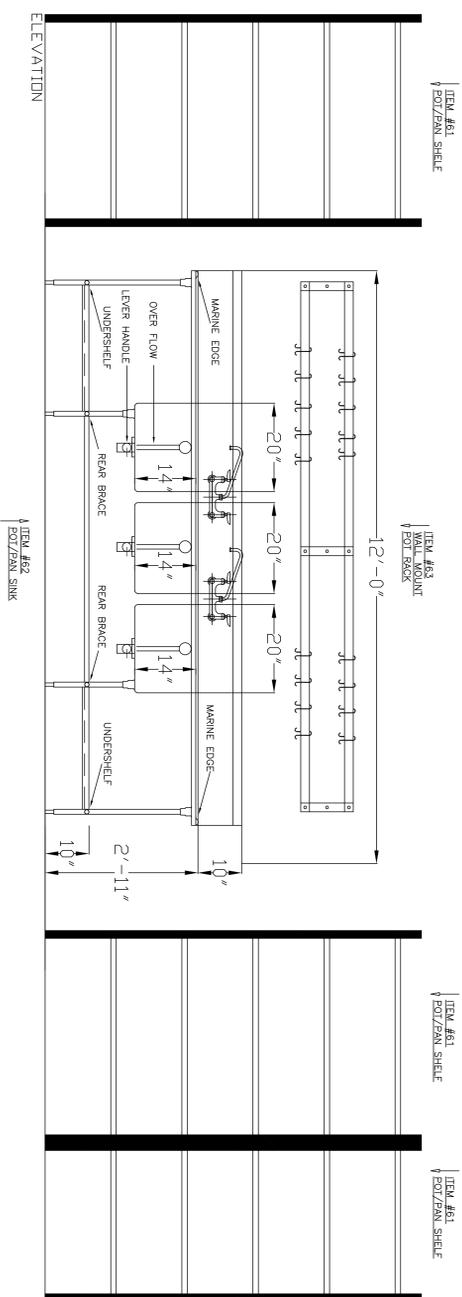
External References attached:

CAMACHIO ASSOCIATES, INC.
ARCHITECTURAL DESIGNERS/CONSULTANTS
1100 W. BROAD ST., SUITE 300
MARIETTA, GA 30060
(770) 586-1188

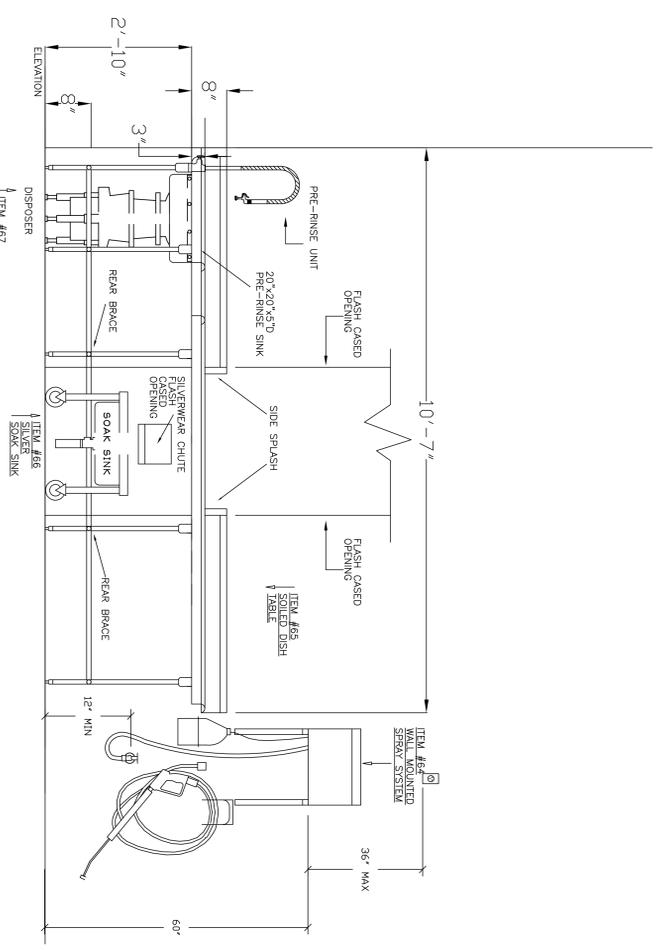
THE: KITCHEN ELEVATIONS & DETAILS
Scale: 3/4" = 1'-0"
Sheet: K6.1

POWDER SPRINGS STATION RENOVATION – SENIOR CENTER
1150 POWDER SPRINGS STREET – MARIETTA, GEORGIA 30060

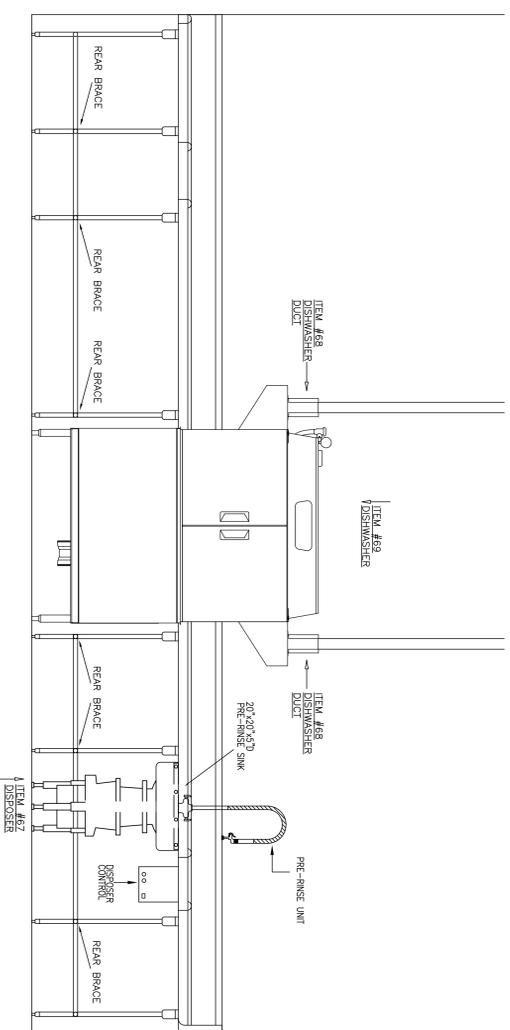
RELEASED FOR PERMITTING
DATE: 1/2/11
JOB NO. 081207DWDR



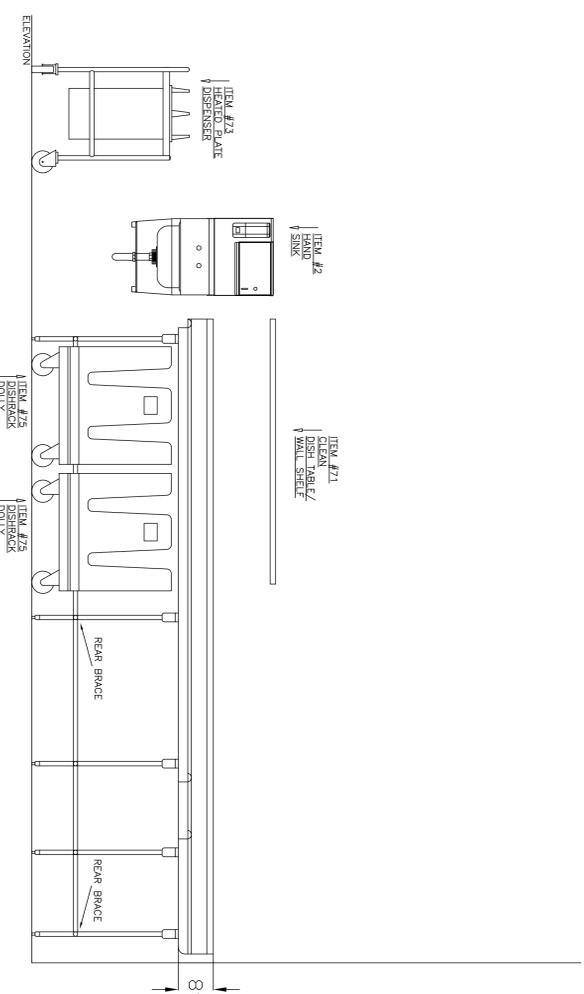
1 POT & PAN SINK ITEM NO. 62
 SCALE: 3/4" = 1'-0"



2 SOILED DISH TABLE ITEM NO. 65
 SCALE: 3/4" = 1'-0"



3 DISHWASHER ITEM NO. 69
 SCALE: 3/4" = 1'-0"



4 CLEAN DISH TABLE ITEM NO. 71
 SCALE: 3/4" = 1'-0"

External References attached:

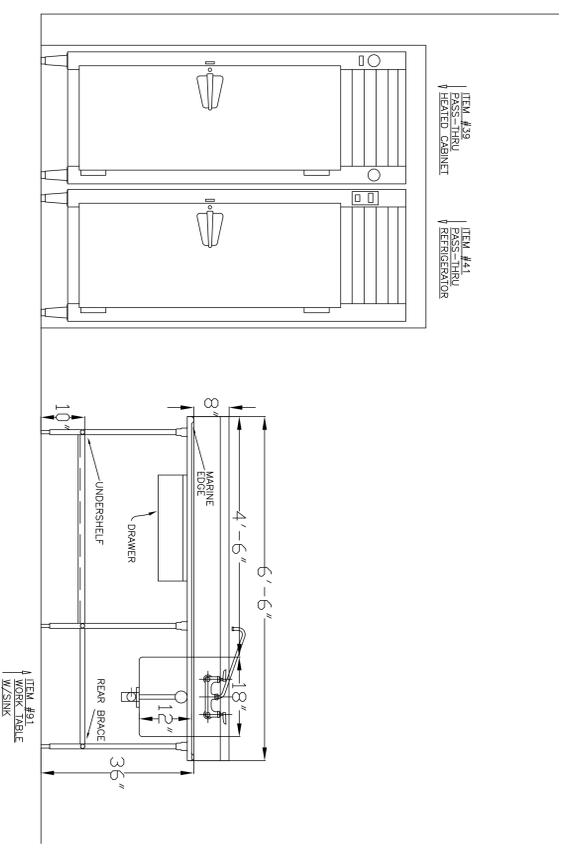
CAMACHIO ASSOCIATES, INC.
 FOOD FACILITIES DESIGNER/CONSULTANT
 1100 W. PARKWAY, SUITE 2000
 ATLANTA, GEORGIA 30339
 (770) 588-1144

THIS: KITCHEN ELEVATIONS & DETAILS
 SCALE: 3/4" = 1'-0"
 SHEET: K6.3

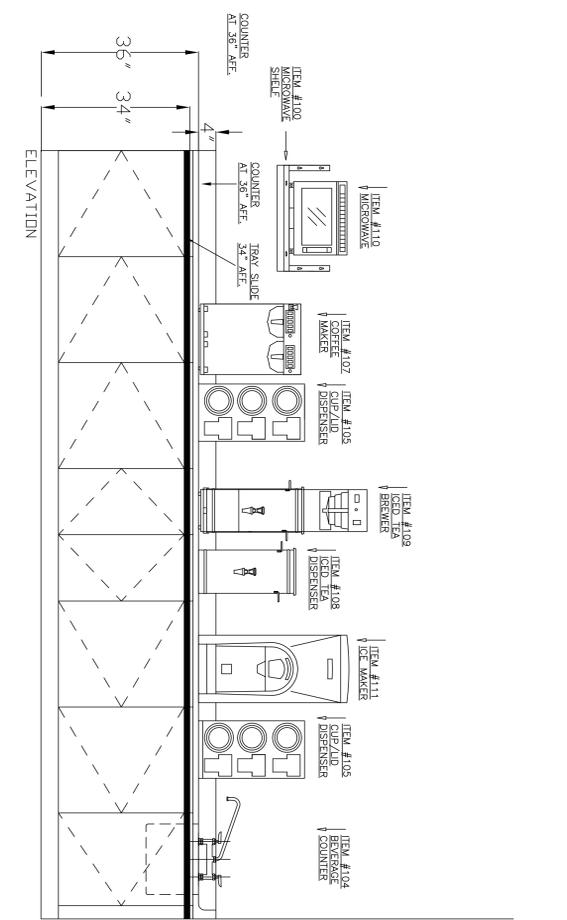


POWDER SPRINGS STATION RENOVATION – SENIOR CENTER
 1150 POWDER SPRINGS STREET – MARIETTA, GEORGIA 30060

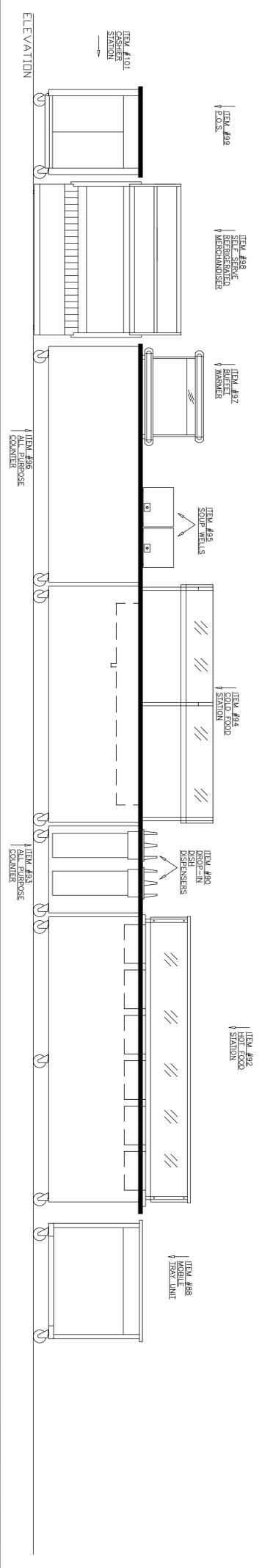
Drawn: K.S.	Released for Permitting
Checked: A.K.	DATE
Date: 1/8/11	DATE
Job No. 08120PWB08	DATE
Revision:	DATE
NO.	DATE



1 WORK TABLE ITEM NO. 91
 K6.4 SCALE: 3/4" = 1'-0"



2 BEVERAGE COUNTER (SELF SERVE)
 K6.4 SCALE: 3/4" = 1'-0"



3 HOT & COLD SERVING LINE (GUEST SIDE)
 K6.4 SCALE: 3/4" = 1'-0"

External References attached:

CAMACHO ASSOCIATES, INC.
 PO BOX 110000
 ATLANTA, GEORGIA 30388
 (770) 486-1100