INVITATION TO BID

Kitchen Remodel
Curry County Adult Detention Center
Clovis, NM 88101

Invitation to Bid No. 2012/13-13

Submittal Deadline:
Wednesday, May 29, 2013 at 2:00 p.m.

Mail bids to the following address:
Curry County Administration
700 N. Main Street, Suite 10
Clovis, NM 88101
Attn: Purchasing Department

Bids must be submitted in a sealed envelope that is clearly marked

"Bid No. 2012/13-13 – Do Not Open"

The Curry County Board of Commissioners is requesting competitive sealed bids for the kitchen remodel to include the purchase and installation of Food Service Equipment at the Curry County Adult Detention Center located at 801 Mitchell Street, Clovis, New Mexico as described herein.

SCOPE OF WORK

1. The Successful Bidder must secure any and all of the necessary permits/permissions related to the project.

2. A Mandatory Pre/Bid walk through of the Curry County Adult Detention Center Kitchen Remodel will take place Wednesday, May 15, 2013 at 2:00 p.m. In order to be a successful bidder, the bidder, or its representative must appear and participate at the walk through/pre-bid conference.

3. The Successful Bidder must be licensed, or have subcontractors who are licensed to perform any and all of the work required to complete the entire project. All work must be completed according to common industry standards, products must be installed in accordance with manufacturer's recommendations.

4. The Successful Bidder will be working in a secure facility. The Successful Bidder as well as his employees will be required to have a background check prior to work beginning. Curry County reserves the right to reject entry into the Adult Detention Center to the Successful Bidder or any employees. In addition due to the secure nature of the facility all tools will have to be removed daily from the secure area

5. Demolish and remove any and all equipment, flooring, utilities, etc from the existing kitchen and storage areas identified in supplied prints. Store and prepare for reuse any items identified in Exhibit 1 Architectural Prints.

6. The successful bidder must purchase and/or fabricate and install all the Food Service Equipment identified in Exhibit 1. No substitutions will be allowed unless approved in advance and in writing by Mr. Lance A. Pyle, Curry County Manager.

7. The successful bidder must verify and identify the locations of all existing utilities and mechanical systems and install, extend or relocate the same as may be necessary to satisfy requirements of supplied prints in relationship to the new equipment and appliances.

8. The successful bidder must install commercial grade quartz flooring, purchase and install two (2) Detention Grade Metal Grated Doors and locking assemblies that match the existing doors in the Adult Detention Center, as well as shelving and all associated hardware according to prints.

9. The successful bidder must demolish 100 square feet of existing wall separating laundry room and detention office break room. Remove 3'0" X 7'0" door/frame separating new laundry room extension and new dry storage extension and block and mortar area to secure standards. Refurbish walls, floors, ceilings and any and all affected surrounding areas to match existing finishes.

10. The successful bidder must regularly engage in the type of work described and provide documentation to show qualification by reason of experience or training.

11. The Food Service Equipment is set forth in the attached Architect Specifications and drawings. Theses specifications and drawings must be adhered to in their entirety. No modifications or substitutions will be allowed unless approved in advance and in writing by Mr. Lance A. Pyle Curry County Manager

WARRANTIES

The successful bidder must transfer any and all the manufacturer's material warranty on all equipment purchased provided under this bid to Curry County. In addition the contractor must provide a yearlong warranty on all workmanship.

PRE-BID CONFERENCE/VIEWING

A mandatory pre-bid conference is scheduled for 2:00 p.m., Wednesday, May 15, 2013 at the property, located at 801 Mitchell Street, Clovis, NM 88101. During the pre-bid conference, the mandatory viewing of the property will occur.

QUOTATION SHEETS

Bidders must use the attached Quotation Sheet(s) to submit their bids. The Quotation Sheet(s) must be signed. New Mexico Gross Receipts tax will be applied to the entire project since it is a construction project.

NEW MEXICO BIDDER'S PREFERENCE

Pursuant to Sections 13-1-21 & 13-4-2 NMSA 1978, and GSD Rule 1.4.1 NMAC, bidders claiming the 5% preference must be certified prior to the bid opening. The number must appear on the Quotation Sheet(s) in the space provided in order to receive the preference.

COMPLIANCE

In order to be a successful bidder, bids must contain all of the required information, must address all of the matters raised herein and must be submitted on the quotation sheets attached.

BID OPENING

Competitive sealed bids will be accepted until **Wednesday, May 29, 2013 at 2:00 p.m.** at the Curry County Administration office, 700 N. Main Street, Clovis, New Mexico. At that time and place, the bids will be publicly opened. Bids should be submitted in a sealed envelope clearly marked: **"Bid No. 2012/13-13 - Do Not Open"**.

RESERVATIONS

The Curry County Commission reserves the right to reject any or all bids, to waive any technicalities, to accept in whole or in part such bid or bids as may be deemed in the best interest of the County.

AWARD

The award will be made to the bidder providing a responsive, responsible bid which results in the lowest cost to the County. The award will be made by the Curry County Commission On June 4, 2013.

The undersigned hereby offers to furnish and deliver the products as specified above at the prices and terms there stated, and in strict accordance with the specifications and general conditions of the Invitation to Bid, all of which are made a part of this offer.

CONSTRUCTION SCHEDULE

The successful bidder will be issued a 10 day notice to proceed following the award by the Curry County Commission on June 4, 2013. The project must be complete by August 16, 2013.

PAYMENT TERMS

The successful bidder must have the approval and acceptance of the project in writing from Mr. Joe Wright, Facilities Operations Director prior to payments being issued by Curry County

QUESTIONS

Questions regarding the specifications stated within the bid should be directed to Joseph Wright, Facilities Operations Director at (575)763-6016. Questions regarding the bidding process should be directed to Lee Ann Hutchins, Finance Director/Purchasing Agent at (575)763-6016.

QUOTATION SHEET

Cost of Materials: _____

Cost of Labor: _____

Gross Receipts Tax: _____

Total Project Cost: _____

Expected date to begin project: _____

Number of days to complete project: _____

Firm submitting bid: _____

Address: _____

_____

Telephone: _____

New Mexico Contractor's License Number: _____

New Mexico Bidder's Preference Number: _____

Signature: _____

Printed Name: _____

Title: _____

Date: _____

Section 11400

FOOD SERVICE EQUIPMENT

PART 1 – GENERAL

1.01 – DESCRIPTION

A. General:

1. Furnish all equipment, supervision, labor, materials, tools, and services for all food service equipment as indicated, in accord with provisions of contract documents.
2. Coordinate food service equipment work completely with the work of the General Contractor and all other trades.

B. Related work specified elsewhere:

1. Concrete curbs with or without finished tops or coved base perimeters for food service equipment.
2. Slab depressions to receive trench drain assemblies.
3. Slab depressions, mud beds, vapor barriers, insulation, and reinforced concrete wearing bed and interior finished floor with or without coved base at prefabricated cold storage assemblies.
4. Exhaust and make up air fans, interlocked starters, curbs, and ducts for food service equipment, exhaust canopies, and exhaust / make up air canopies.
5. PVC and EMT conduit as indicated or required for pull-wire, pull-boxes, cabling or refrigeration piping to remote food service equipment systems, monitoring systems refrigeration systems, or soda lines.
6. Rough-in and final connection of mechanical, electrical, and plumbing systems to food service equipment and prefabricated cold storage assemblies.
7. Millwork fixtures.
8. Interconnection of electrical components of field assembled food service equipment.
9. Slab and wall penetrations.
10. Roof curbs for refrigeration systems.

1.02 - QUALITY ASSURANCE

A. Equipment and installation to be in accordance with all state and local codes including:

1. National Sanitation Foundation (all equipment buy-out and custom fabricated to bear NSF label).
2. Nation Electrical Code.
3. Underwriters' Laboratories, Inc.
4. American Gas Association or Canadian Gas Association
5. National Fire Protection Association
6. American Society of Mechanical Engineers
7. Occupational Safety and Health Association
8. Americans with Disabilities Act
9. Texas Accessibility Standards

B. Furnish a schedule of three similar type and size projects completed in the last five years; include location of project, names and contact information of Owner, Architect, General Contractor and Contract Feeder.

C. All regularly manufactured refrigerators, freezers, and heated cabinets are to be supplied by the same manufacturer unless specified otherwise.

D. All exhaust canopies (type I and type II) are to be supplied by the same manufacturer unless specified otherwise.

E. All custom fabrication to be supplied by same manufacturer unless specified otherwise.

F. Food service equipment contractor to be authorized by manufacturer to distribute and install specified factory items of food service equipment.

G. Maintain a permanent experienced staff for the preparation of professional submittals, and owner's maintenance and parts manuals.

H. Maintain a permanent experienced staff for supervision of and delivery set in place, coordination with other trades, and make ready for final connections of food service equipment projects.

1.03 – SUBMITTALS

A. Submittals: Submit six (6) copies of equipment brochure, one (1) reproducible and five (5) prints of all arrangement and mechanical connection plans and fabricated equipment details. Partial submittals will only be accepted and processed at the request of the Architect.

B. Brochure Format: (for regularly manufactured equipment and components)
   1. Protective cover labeled with project name.
   2. Separate cover sheet for each specified item or component, indicating: item number, name, quantity, manufacturer, optional equipment, modifications, special instructions, and utility requirements. Items of equipment or assemblies containing more than one (1) sub-assembly or component shall have secondary item listed in parenthesis beside the primary item name, e.g. Dish Machine (side loader).
   3. Catalog specification sheet and or manufacturers drawing.

C. Shop Drawings:

   1. Separate drawing sheets: same size as contract drawings (Contract Drawings are not to be scanned, traced, or reproduced).
   2. One Quarter Inch scale drawing showing location of fixed and movable Food Service Equipment and prefabricated Cold Storage Assemblies with itemized schedules.
   3. Special Conditions drawings showing size and location of the following locations:
   4. Slab depressions, cores, sleeves, or block-outs (cold storage assemblies, drain trenches, piping, etc.)
   5. Concrete curbs or platforms.
   6. Pipe sleeves or roof jacks.
   7. Wall openings or block-outs for pass through equipment, recessed control panels, fire suppression system assemblies to be wall mounted.
   8. Blocking or anchor plates as required for equipment support and or attachments (such as in wall carriers for wall mount kettle).
   9. Above ceiling hanger assemblies for support of exhaust canopies, utensil racks, etc.
   10. Access panels in walls or ceiling for service of food service equipment.
   11. Ceiling pockets or recesses for equipment of excessive height.

D. Electrical Rough-in Plan; scale: ¼" = 1'-0"

   1. Required Information:
      a. All fixed and movable food service equipment shown on Contract Documents.
      b. All prefabricated cold storage assemblies and dish table / conveyor assemblies, etc. shown on Contract Drawings.
      c. All general use and convenience utilities or services indicated on Contract Documents, including those required by or connected to equipment or devices not in this section.
      d. All rough-in drawings are to be fully dimensioned from finished room surface or column centerline to point of stub up through floor and stub out through wall or ceiling for all mechanical, electrical, and plumbing services

E. Plumbing / Mechanical Rough-in Plan; scale: ¼" = 1'-0"

1. Required Information:

a. All fixed and movable food service equipment shown on Contract Documents.
b. All prefabricated cold storage assemblies and dish table / conveyor assemblies, etc. shown on Contract Drawings.
c. All general use and convenience utilities or services indicated on Contract Documents, including those required by or connected to equipment or devices not in this section.
d. All rough-in drawings are to be fully dimensioned from finished room surface or column centerline to point of stub up through floor and stub out through wall or ceiling for all mechanical, electrical, and plumbing services.

F. Custom Fabrication Shop Drawings are to be ¾" = 1'-0" scale for plan view and elevations. Sections and construction details are to be 1-1/2" = 1'-0" scale. Shop drawings are to be done on sheet size matching Contract Documents and are to indicate the following:

1. Item number, name, and quantity.
2. All construction details, sections and elevations to reflect all the requirements of Contract Documents.
3. Adjacent walls, columns and or equipment.
4. Brand name and model number of all buyout components of a fabricated fixture.
5. Verify field dimensions and be responsible for proper it for all food service equipment.
6. Architect's approval of submittals shall not relieve Food Service Equipment Contractor under this section of responsibility for deviations, errors or omissions in such data.

1.04 - SUBSTITUTIONS

A. Equipment items or components specified are intended to be the basis of the bid. NO Substitutions will be accepted without prior approval.

B. Any proposed substitutions must be submitted ten (10) days prior to bid date for approval.

C. Any accepted substitutions must be indicated as such if used in the bid.

D. Substitutions with prior approval:

1. Food Service Equipment Contractor shall provide all design and engineering services required to make adjustments in space, systems, utilities, etc. and shall pay any additional costs of utilities changes incurred due to the acceptance of any substitution.

1.05 - VERIFICATION AND COORDINATION OF PROJECT DATA

A. Utility Rough-in Drawings and field services: Review Contract Drawings and Submittal Data for accuracy and completeness and notify General Contractor and Architect of conflicts and required adjustments. Coordinate work with other sub-contractors and field verify installed utilities for location and sizes.

B. Dimension Responsibility: Obtain actual or guaranteed measurements for proper fit of equipment. All dimensions indicated in the Contract Documents are approximate and are as accurate as can be determined. Field verify all dimensions and conditions at job sight prior to fabrication or delivery of equipment. Notify Architect and General Contractor of all conflicts or deviations from dimensions shown in Contract Documents

C. Scheduling of Access: Should there be food service equipment requiring larger that usual access pathways (e. g. wood burning pizza oven) Food Service Equipment Contractor is to notify General Contractor within thirty days of contract and coordinate construction to accommodate oversized equipment. Should it become necessary to schedule construction of walls or partitions prior to

delivery of fixed equipment, equipment must be fabricated for passage through finished openings. Maintain close contact with project and be cognizant of all conditions including vertical transportation limitations within the sight (elevator cabs or openings, stairs, etc.) and possible hoisting requirements. Coordinate all procedures with General Contractor.

D. Refrigerated and Dry Storage Areas: Field verify and coordinate dimensions to accommodate scheduled modular shelving sections. Notify Architect and General Contractor of variances between Contract Documents and actual conditions.

E. Color and Pattern Selections: Submit selection samples of plastic laminate, paint or stain finishes, solid surface colors, fiberglass colors, and vinyl coated surface materials, etc. for equipment for owner's choice and verification.

F. Mobile Equipment Coordination: Rolling stock (pan racks, carts, dollies, dish/tray/rack dispensers, etc.) required to fit through and or into fixed equipment (roll-in refrigerator, counter bodies, etc.) is to be reviewed and coordinated at the time of shop drawing submittal. Notify Architect and General Contractor of conflicts and required changes.

G. Size and Weight Coordination: Obtain service ware size and weight data from Owner or Contract Feeder for coordination of self-leveling dispensers and transport equipment.

H. Relocation of Work: Relocate or reroute work as required to coordinate related items at no additional cost to the owner.

1.06 WARRANTIES

A. Warranty all food service equipment and fabrication in writing against defects and workmanship for a period of one (1) year from date of substantial completion.

B. Warrant refrigeration system compressors for five (5) years. Provide free refrigeration service, including parts and labor for one (1) year from date of substantial completion.

1.07 – OWNER'S AND SERVICE MANUALS

A. Submit three (3) copies of factory Owner's Operations and Service Manuals and a three (3) Replacement Parts List for each specified piece of equipment in a three ring binder labeled with the project name. List each piece of mechanical equipment, together with it's factory authorized service and repair agency, which the Owner should call for service problems during the warranty period.

1.08 – EQUIPMENT DELIVERY, STORAGE, AND HANDLING

A. Delivery: Deliver equipment only after building is weather tight and secure.

B. Storage: Store equipment in areas convenient to the point of installation in such a way that it can be protected from weather and job hazards.

C. Protection: Leave wrapping and protective covering on all items until ready for use and in the case of stainless steel items, until installation is complete and job is ready for cleaning.

PART 2 – PRODUCTS

2.01 – MATERIALS AND CONSTRUCTION

A. Non-corrodible Alloy

1. Non-corrodible alloy, or stainless steel, specified hereafter: Type 304 stainless steel having a standard analysis of 18% chrome and 8% nickel.
2. All gauges, where specified; United States standard gauges.

3. All exposed surfaces to have a No.4 or No. 180 grit finish. Where manufacturing process and or welding disturb original finish, carefully re-grind, grain, polish and restore to match balance of surface.

B. Galvanized Metal:

1. Copper bearing zinc grip or zinc grip/paint grip galvanized iron, re-rolled for smoothness. Material to be used in the largest possible sizes with as few joints as possible.

C. Welding:

1. Joints in stainless steel:
    a. Electrically welded using stainless steel electrodes.
    b. Make all welds free of pits and flaws.
    c. Acetylene Welding or Silver Soldering is NOT acceptable.
2. Joints in galvanized materials:
    a. Weld electrically using electrodes designed to weld galvanized material.
    b. Make all welds free of pits and flaws.
    c. Acetylene Welding or Silver Soldering is NOT acceptable.

D. Finishing:

1. Grind joints in stainless steel which have been welded smooth and polish to a No.4 finish.
2. Blend welded joint area grain into grain of surrounding surfaces.

E. Field Joints:

1. Solidly weld all field joints on table tops, sink drain boards, dish tables, counters and other equipment where necessary for delivery and assembly.
2. Grind joints smooth and finish in such a manner as to have the same luster and finish as before welding.
3. Leave joints free of pits, flaws, dips, humps, or irregularities.
4. Where back splashes of dish tables or other fixtures require field joints that are inaccessible from back, terminate field weld one (1”) inch above coved corner. Make remaining height of field joint a hairline butt joint with offset draw angles behind.

F. Plastic laminated materials joints: doweled, biscuited, glued and draw bolted with fasteners.

G. Sound Deadening:

1. One half (1/2”) inch wide Butyl Sealant rope applied continuously between all frame members and underside of stainless steel table tops, over shelves, and under shelves. Tighten stud bolts for maximum compression of sealant.

H. Laminated Plastic:

1. To be as specified by Architect.
2. Veneer all material with urea based cement, waterproof and heatproof.
3. Rubber based adhesives NOT acceptable.
4. Apply laminated plastic materials over particle board or close grained plywood such as solid mahogany or solid birch, of selected smooth sanded stock to ensure a smooth ripple free laminated surface.
5. Standard fir plywood NOT acceptable.
6. Exposed faces and edges faced with 0.05 inch material and corresponding back faced with minimum 0.02 inch backing and balancing sheet material.
7. Place top sheet on and over finished edges.
8. If so specified, apply laminated plastic directly to metal backing.

I. Thermometers:

1. Fit all refrigerated compartments, fabricated and standard with dial type or digital thermometers with chrome plated flush bezel and non-breakable face.
2. Adjust and calibrate thermometers after installation.

J. Faucets:

1. Equip all sinks with T&S Brass and Bronze Works, Inc. faucets; splash mount to be Model B-0231, deck mount to be model B-0221 to be provided as required unless otherwise specified in line item specifications.

K. Hardware and Casters:

1. All hardware: to be heavy duty type, satin finish, chromium plated brass, cast or forged or hi-lighted stainless steel of uniform design.

    a. All hardware to be from well known manufacturer, provide manufacturer's name and model number on shop drawings and include data in Owner's Manual for ease of replacing worn or broken parts.

2. Casters: heavy-duty type, ball bearing, solid or disk wheel, polyurethane tires.

    a. Wheels:
        1. Five (5") inch diameter
        2. Minimum width of tread to be 1-3/16"
        3. Minimum weight capacity per casters to be two hundred (200#) pounds.
        4. Solid material wheels with stainless steel rotating wheel guards.
        5. Sealed wheel and swivel bearings
        6. NSF approved.

L. Table Framing:

1. All tubular stands for open base tables or dish tables to be constructed of 1-5/8" outside diameter, sixteen (16) gauge stainless steel seamless tubing, with stringers and or cross braces of same material.
2. Weld all joints between legs and cross braces, grind smooth, full 360 degrees at ten (10") inches above finished floor.
3. Closely fit top end of legs into fully stainless steel gusset.
4. Fully weld gussets to hat channel framing members specified under tabletops.
5. Supply cross braces to lend structural integrity to each leg.
6. Legs anchored to gussets at top only without cross braces are NOT acceptable.

M. Table Bases: maximum leg spacing to be five (5'-0") foot on center.

N. Feet:

1. To be stainless steel bullet type foot.
2. Fit top of bullet foot to bottom end of sixteen (16) gauge stainless steel seamless tubing legs, bullet foot to provide 1-1/2" adjustment.
3. Finish bottom of tubular leg smoothly to provide sanitary fitting and prevent accumulation of grease or other food soil at this joint.
4. Cabinet type fixtures to mount on six (6") inch high counter leg with bullet foot (1-1/2" adjustment), NSF approved.

O. Bolt and Screw Construction:

1. All exposed threads are to be concealed with chrome plated cap nuts.
2. If rivets are used to attach rear paneling to body of fixture, use stainless steel rivets

3. Iron rivets are NOT acceptable.

P. Table Tops, Metal:

1. All shop seams and corners welded, ground smooth and polished.
2. All back welds peened and ground smooth and polished.
3. Reinforce all worktops with ½" x 1-1/2" x 4" x 1-1/2" x ½" hat channels.
4. Place cross hat channel, closed end members, at each pair of legs.
5. Provide one (1) hat channel runner, running lengthwise, below tops up to thirty (30") inches wide and two hat channel runners over thirty (30") inches wide.
6. All tops to be reinforced so that there is no noticeable deflection.
7. Stud weld all reinforcements to underside of tops.
8. Rivets nor bolts through top are NOT acceptable.
9. Provide field joints in top where necessary and locate for practical construction, consistent with sizes convenient for shipping and cognizant of job sight accessibility issues. Field Joints see paragraph 2.01 – E.
10. All metal tops to be fourteen (14) gauge stainless steel.
11. Turn down as required by uniform design except where adjacent to walls or other pieces of equipment.
12. Round free corners on a three-quarter inch (3/4") radius.
13. Coved wall side splash to be a minimum of six (6") inches high with a two (2") return on forty-five (45) degree angle with a half(1/2") turn down as required by uniform design.
14. All exposed ends of splashes are to be closed.
15. Secure splash to wall with eight (8") long sixteen (16) gauge "Z" clips anchored to wall studs on a maximum of twenty-four (24") centers.

Q. Enclosed Bases:

1. All enclosed bases or cabinet bodies to be eighteen (18) gauge stainless steel.
2. Enclosed on ends and sides as required and called for in line item specifications.
3. Terminate ends of body at front or operator's side in a two (2") inch wide mullion, vertical, and completely enclosed.
4. Reinforce bases at top with a 1-1/2" x 1-1/2" x 1/8" galvanized angle frame perimeter mitered at corners and rigidly welded with cross bracing every twenty-four (24") on center.
5. Counter legs fully welded to counter base.
6. Fully support all drop-in equipment with supplemental angles as required. (e.x. sink, hot food wells, cold pan, etc.)
7. Overhang of top at free sides of under frame or closed base body to be one and one-half (1-1/2") inch. In case of fixtures that fit against or between walls, body shall be held back from wall line one and one-half (1-1/2") inch and extend top to wall line.
8. Provide a vertical trim strip of same material and finish as body at each end of fixture to close gap between edge of body and wall. Enclosed body corners at walls or other pieces of equipment are to be square.
9. Free corners of enclosed bodies are to be rounded on three quarter (3/4") inch radius.

R. Sliding Doors:

1. Constructed of eighteen (18) gauge stainless steel.
2. Double pan construction without trim.
3. Three quarter (3/4") inch thick fiberglass or mineral fiber insulation between pans of door as sound deadening.
4. Operate on quiet top hung ball bearing rollers.
5. Bottom edge of door to be square and fitted with a guide groove that rides in a nylon clip at center point.
6. All doors to be fitted with stops.
7. Handles are to be die stamped and recessed stainless steel of uniform design.

S. Hinged Doors:

1. Constructed of eighteen (18) gauge stainless steel.
2. Double pan construction without trim
3. Three quarter (3/4") inch thick fiberglass or mineral fiber insulation between pans of door as sound deadening.
4. Hinges to be Component Hardware Group, Inc. Model No. M75-1002 stainless Steel, notch door and jamb at hinge location, two (2) required per door.
5. Handles to be die stamped and recessed stainless steel of uniform design.
6. Catch to be Component Hardware Group, Inc. Model No. 35-2000 concealed magnetic catch.

T. Drawers:

1. Removable liners to be die stamped from one piece of eighteen (18) gauge stainless steel in size called for in line item specifications.
2. Support frame welded eighteen (18) gauge stainless steel channels.
3. Weld drawer face to frame so that no screws or rivets will be exposed on face.
4. Face to be eighteen (18) gauge die stamped stainless steel of uniform design.
5. Slides to be Component Hardware Group, Inc. Model No. S26-0024 self-closing with solid nylon rollers, full depth of fixture. Secure slides to body or brackets to eliminate lateral movement in extended position.
6. Drawers on open base fixtures to have eighteen (18) gauge fully enclosed housing.

U. Under Shelves:

1. Sixteen (16) gauge stainless steel where called for in line item specifications. Notch corners of under shelf at table legs and fully weld to legs to form a perfect fit around legs, grind and polish to match surrounding surfaces. Turn under shelving down one and one-half (1-1/2") and inside tight hem bottom edges for strength (except where table is against wall or other equipment then turn sides of under shelving up one and one-half (1-1/2") inch parallel to wall(s).

V. Interior Shelves:

1. Interior shelves in cabinet bodies, enclosed bases, and overhead cabinets to be eighteen (18) gauge stainless steel.
2. Stationary shelves to have two (2") turn up on back flush with back of fixture, seal joint grind smooth to form a one-piece interior free of any cracks or crevices.
3. Front edge turned down ninety degrees one and one-half (1-1/2") inch and inside tight hem bottom edge for strength and cleanliness.
4. Brace shelves with longitudinal hat channel ½" x 1-1/2" x 4" x 1-1/2" x ½" studded to bottom of shelf and attached with lock washers and cap nuts.

W. Pipe Chase:

1. When top arrangement of enclosed base fixtures make it necessary for plumbing and supply piping to pass through base, enclose piping in a suitable pipe chase with easily removable access panels.
2. Access panels are NOT to be attached with screws or latches. Access panels should be pan shaped and removable without tools.
3. Pipe chases at the end of fixtures containing bottom and intermediate shelves need not be enclosed unless specifically called for in line item specifications.
4. Turn-up shelves in fixtures on a cove to a minimum of six (6") inches at the edge of pipe chase.
5. In preparing shop drawings consult with mechanical contractor to ascertain that sufficient allowances are made for traps or other controls (particularly under lower shelves of fixtures that sit on curb bases.
6. Where piping passes through shelves of open base fixtures, neatly punch or die stamp shelves for piping or fit with escutcheon.

7. Note location of pipe chases, or stamped pipe openings on shop drawings.
8. Make chases of sufficient size to accommodate all necessary risers so that additional holes need not be field cut.

X. Sinks:

1. Fourteen (14) gauge stainless steel, all interior corners (vertical and horizontal) coved on 3/4" radius. One and one-half (1-1/2") inch wide double walled partitions with flat tops between tops.
2. Sink bottom scored and sloped to three and one-half (3-1/2") inch die stamped opening fitted with T&S Brass and Bronze Works, Inc. Model No. B-3914-01 twist waste valve with flat strainer and overflow assembly. Fourteen (14) gauge stainless steel bracket welded to sink bottom for drain stem with two (2") inch handle clearance.
3. Sink depth from top of front edge to bottom of tub to be fourteen (14") inches or as otherwise called for in line item specifications.
4. Finish top edges of sinks at front and ends, except where fitted with integral drain-boards, with a three (3") inch die formed integral sanitary semi-roll rim.
5. Across back of all sinks, provide a ten (10") inch high backsplash measured from rolled edge or approximately twelve (12") inches from the working surface, turned back across top two and one-half (2-1/2") inches at a forty-five (45) degree angle and down vertical one-half (1/2") inch with ends closed welded ground and polished.
6. Provide two (2) faucet holes on eight (8") centers over centerline of partitions between compartments, two and one-half (2-1/2") inches down from top of splash
7. Mount bodies on one and five-eights (1-5/8") inch outside diameter stainless steel tubing legs fit with stainless steel adjustable bullet feet.
8. Fit legs with die formed enclosed sanitary closed stainless steel gussets welded to bottom of sink bowl.
9. Free standing sinks to be thirty-seven (37") high to top of front rolled rim and forty-seven (47") inches to top of back splash.

Y. Sink Inserts:

1. One piece deep drawn stainless steel construction in size and gauge called for in line item specifications.
2. Sinks are to be integrally welded with countertop with no lap at sink.
3. Drain as specified in line item specifications.
4. Exposed sink bowl to be polished to a No. 4 finish.

Z. Drain Boards, Sink:

1. To be same material and gauge as sinks and integrally welded to sink with no lap.
2. Drain board to have two and one-half (2-1/2") rolled rim edges, die formed to match sinks.
3. Front, ends, and corners to be coved on three-quarter (3/4") inch radius, electrically welded ground and polished to a No. 4 finish.

AA. Furnish with Food Service Equipment as follows: Accessories provided loose for field installation connected under Division 16.

1. Cords and Caps:

    a. Coordinate all foodservice equipment cords and caps with related receptacles.
    b. All 120 volt "plug-in" equipment to be provided with SO or SJ cord and cap with ground wire fastened to frame or body of equipment.
    c. Cord lengths on fixed equipment to be of adequate length without excessive loose or hanging lengths.

2. Switches and Controls:

a. Motor driven or electrically heated equipment to be provided with suitable control switch or starter of proper type in accordance with requirements of Underwriter's Laboratory to provide low voltage protection and overload protection.

3. Motors:

a. 120 volt motors to have manual tumbler type starter with thermal overload protection and replaceable heating elements.
b. 208 and 480 volt motors to have magnetic starters with low voltage protection and one interchangeable load relay per phase.

4. Heating Elements:

a. Electrically heated equipment to be thermostatically controlled.
b. Steam generators, booster heaters, sink heaters, and bain marie heaters to have positive low water shut-off.
c. Verify food service equipment voltage with contract drawings and job sight service voltage.

5. Food Service Equipment Connection Provisions:

a. Custom fabricated food service equipment with electrically operated components and fittings indicated on Electrical Rough-in Plan to be direct connected with each component, fitting, or group pre-wired to a junction box for final connection by Electrical Contractor (Circuit loading reference contract drawings).
b. Field assembled food service equipment (e.g. exhaust canopies, ventilators, conveyors, tray accumulators, dishwashing systems and walk-in cooler or freezer assemblies are to be interconnected in the field by the Electrical Contractor in accordance with the manufacturers' recommendations.

BB. Food Service Equipment Plumbing and Mechanical Requirements:

1. Furnish with Food Service Equipment as follows: Accessories furnished loose for field installation, mounting, and connection by Division 15.

2. Faucets for food service sinks, kettles, tilting braising pans, etc.

a. Drain fitting with connected overflows.
b. Water inlet fittings for dish table scrapping troughs.
c. Hose bibs with mixing valves and vacuum breaker where mounted on food service equipment.
d. Control valves on food service equipment.
e. Vacuum breakers where required on food service.
f. Booster heater for one hundred and eighty (180) degree Fahrenheit final rinse water to warewashing machines.
g. Water pressure regulators where required on food service equipment.
h. Minimum drain line size one (1") inch diameter.
i. Extensions of indirect waste lines to one (1") inch below fixture body from cold pans, frost plates, refrigeration coils, water stations, beverage drip troughs, hot food wells with drain, etc.
j. Drain lines subject to condensation are to be insulated with one-half (1/2") inch closed cell pipe insulation (-40 to 220 degrees F. temperature range).
k. Exposed piping and fittings on food service equipment to be uniformly painted with Rust-oleum aluminum base spray paint.
l. Fourteen (14) gauge stainless steel gusset shaped bracket for mounting control panels on open based fixtures.

3. Ducts and Vents:

    a. All exhaust canopies to be furred to ceiling with eighteen (18) gauge stainless steel.
    b. Exhaust canopies to have two (2") inch duct collars (minimum) for final connection to duct system.
    c. Final connection by Mechanical Contractor in accordance with local code requirements.
    d. Rack conveyor warewashers to have integral vent cowls or extended vent hoods with eighteen (18) gauge stainless steel seamless risers extended to six (6") inches above ceiling line.
    e. Trim duct at ceiling with eighteen (18) gauge stainless steel angle flange with all corners welded.
    f. Door type warewashers to have Class II vapor hood with twelve (12") inch overhang on both sides and front for warewashers with back against wall (for warewashers not against wall twelve (12") inch overhang on all sides.

4. Identification Plates:

    a. All regularly manufactured equipment to have nameplates indicating manufacturer's name, address, and utility requirements.

5. Refrigeration Requirements of Food Service Equipment:

    a. Food service equipment refrigeration systems are to be installed complete with all refrigerant, oil, dryers, gages, sight glasses, service-valves, and controls as required for proper operation of system.
    b. Food service equipment with self-contained or factory installed refrigeration systems are to be started and adjusted to proper operating temperature.
    c. Remote fractional horsepower condensing units:
        1. Fractional horsepower condensing units specified to be remotely installed in a partitioned compartment to be fitted with a louvered door or louvered removable panel.
        2. Condensing unit to be securely anchored to fourteen (14) gauge stainless steel channels positioned four (4") inches above the bottom of the fixture body and fitted with sound absorbing isolation pads.
        3. Condensing unit to have cord and cap and be pre-wired to a control switch within condensing unit compartment near louvered door or access panel as required.
        4. Wall mounted remote fraction horsepower condensing unit (or ceiling suspended) to be mounted on a welded one and one-half (1-1/2") by one and one-half (1-1/2") inch by one-eighth (1/8") inch stainless steel angle frame with ten(10") inch high vertical members at wall and gusset members attached to front of frame and bottom of vertical members.
        5. Anchor frame assembly to wall through rear legs and support front edge with three-eights (3/8") inch stainless steel all thread rods chrome sleeved from ceiling to frame secured to structure above (ceiling suspended to use same welded stainless steel angle frame with half (1/2") inch stainless steel all thread rod securely anchored to the building structure and chrome sleeved from ceiling to stainless steel lock nuts next to frame, lock washer and stainless steel nut below frame).
        6. Provide sound deadening pads at mounting points of compressors and install cord and cap assembly on condensing units.
        7. Install following accessories for remote fractional condensing uniits:
            a. Suction line vibration eliminator
            b. Shut-off valves at condensing unit inlet and outlet
            c. Shut-off valves at evaporator suction and liquid lines
            d. Refrigerant filter / dehydrator at condensing unit outlet with sight glass and cover

e. Thermostatic expansion valve with external equalizer and suction line filter / dryer
f. Oil separator in freezer systems only, piped to crank case with shut–off valve in return line.

d. Walk-in cooler / freezer / cold room evaporator assemblies:

1. Specified quantity and model, ceiling-hung by half (1/2") inch o. d. nylon bolts with stainless steel washers and nuts. Insert hanger bolts through plastic sleeve and seal penetration airtight.
2. Evaporator drain fittings: positioned as per drawings. Installation of cast tee-fittings on drain pan outlet with union and clean out plug and extension of one (1") inch Type K copper drain line through wall panel to air gap fitting, floor drain, or floor sink under this Section.
3. Slope drain line one-half (1/2") inch per foot, trap at exterior of compartment and turn down into drain. Manifold drain lines of adjacent compartments whenever possible.
4. Seal pathway of drain line through wall airtight.
5. Electric drain line heater cable to be installed on all compartments operating below thirty-six (36) degrees Fahrenheit, from evaporator coil drain line fitting to wall penetration of compartment under this Section. Heater cable to have minimum rating of 15 watts per linear foot at 208 volts, single phase. Wrap drain line with maximum of two (2") inches between loops. Interconnect to evaporator for continuous operation.

e. Evaporator components to be pre-piped and pre-wired:

1. Shut-off valves at evaporator suction and liquid lines.
2. Refrigerant filter / dehydrator on liquid line.
3. Adjustable thermostat with remote bulb positioned in return air-stream of evaporator.
4. Electrical disconnect switch mounted in NEMA 4 enclosure.

f. Walk-in cooler / freezer condensing unit assemblies:

1. Pre-assembled remote semi-hermetic air cooled with the following components mounted to heavy gauge steel frame:
2. Shut-off valves at condensing unit inlet and outlet.
3. Suction and discharge line vibration eliminators.
4. Thermostatic expansion valve with external equalizer, and suction line filter / dryer.
5. Solenoid valve.
6. Refrigerant filter / dehydrator at condensing unit outlet with sight glass and cover.
7. Defrost time clock for all compressors.
8. Oil separator for all compressors positioned twenty (20'-0") feet higher than evaporator coil.
9. Exterior condensing units to have weatherproof housing.
10. Condensing units installed in areas subject to low ambient conditions to have crankcase heaters and low ambient controls package.

g. Refrigeration System Installation:

1. Refrigerant Lines: Type "L" hard copper tubing, dried, charged with inert gas and plugged, suitable for working pressure of 450 p.s.i.g.
2. Fittings: wrought copper or brass designed for use with high temperature silver solder, and suitable for working pressure of 450 p.s.i.g.
3. Piping joints made with silver solder.

4. Properly suspend piping from and anchor to structure with adjustable hangers six (6'-0") foot on center maximum.
5. Size suction lines to have a maximum pressure drop of two (2) pounds in medium temperature systems [one (1) pound in low temperature systems] from receiver to evaporator.
6. Liquid lines to be sized to produce maximum pressure to prevent trapping of oil.
7. Pressure test refrigerant piping before any covering is applied using carbon dioxide or dry nitrogen under pressure in accordance with manufacturer's recommended procedures; high side to 300 p.s.i.g.; low side 150 p.s.i.g.
8. While system is under test pressure sharply tap joints with rubber or rawhide mallet sufficiently hard to break loose any faulty joints. Swab every joint with soap solution (wipe solution off after testing). If leaks are found, relieve pressure from system clean and remake as if a new joint. Retest. When system is found leak free allow to stand under pressure disconnected from pressure source for a period of twenty-four (24) hours. If system loses pressure, leak test and repair until system holds pressure for a full twenty-four (24) hours.
9. Suction lines are to be insulated with Armaflex insulation by Armstrong three-quarter (3/4") thick on medium temperature systems [one (1") inch thick on low temperature systems] to be glued and taped at joints. Slit insulation is NOT acceptable.
10. Refrigerant lines run in PVC or EMT conduit to be sealed airtight with silicon RTV foam at both ends.

h. Evacuation and Charging:

1. After completion of the pressure test, evacuate system using approved auxiliary vacuum pump. Make connections for evacuation in accordance with manufacturer's recommendations.
2. Charging subsequent to the initial charge which is contained in condensing unit (refrigerant for medium temperature systems – R-22; low temperature systems – R404A) given through high side passing through a dehydrator. All charging lines and gauges to be purged of air prior to connection with system. After system is fully charged start and place system in full operation.

PART 3 – EXECUTION

3.01 DELIVERY AND INSTALLATION

A. Provide a competent foreman or supervisor on the job during the entire installation.

B. Delivery; Monitor and coordinate with progress of construction and the Owner's schedules. Unless otherwise instructed and documented by the Owner or General Contractor, following procedures apply.

C. Field assembled equipment integrated into structure, (cold storage assemblies, ceiling mounted pot racks, etc.) to be delivered to job sight when directed by General Contractor installed and protected accordingly.

D. All other fixed equipment delivered to job sight when possible to inventory in secured area for interim job sight storage or, if a secured area is not available, when fixed equipment installation and clean up has been completed.

E. Major movable equipment delivered to job sight when possible to inventory in secured area for interim job sight storage or, if secured area is not available when fixed equipment installation and clean up has been completed.

F. Minor appliances and loose items (mixer attachments, pans, covers, etc.) delivered only when the Owner is prepared to receive and inventory such items.

G. Installation:

1. Assemble, square, level and make ready for final connections.
2. Cut neatly around obstructions to provide conditions easily kept clean.
3. Gaps of one-quarter (1/4") inch or less adjacent to or between equipment to be sealed with General Electric Series SE-1200 silicon mastic (clear or silver color to be determined by Architect) with excess neatly and cleanly removed.
4. Gaps greater that one-quarter (1/4") inch to be neatly trimmed with eighteen (18) gauge stainless steel molding of proper shape with concealed attachment. Use epoxy cement or wall clips to secure stainless steel trim. Exposed edges and corners of trim to be eased and smooth and matching finish of trimmed fixture.
5. Gaps of more than one and one-half (1-1/2") inch are NOT acceptable to trim.

H. Protection of work:

1. Custom fabricated fixtures to have fiberboard or plywood taped to tops and exposed body panels.
2. Regularly manufactured equipment to have fiberboard or plywood taped as required by equipment shape and installation access requirements.
3. Food Service Equipment is not to be used for tool or material storage, as a workbench, scaffold, stacking area, etc.
4. Damaged or food service equipment received with utility, size, or model discrepancies are to be immediately documented and reported to the Owner and General Contractor with recommendation of for repair or replacement and it's impact on project schedule.

3.02 CLEAN AND ADJUST

A. Clean up and remove from job sight all debris resulting from delivery, installation, protection, cleaning, and adjustment of Food Service Equipment as work progresses.

B. Thoroughly clean interior and exterior of all Food Service Equipment prior to demonstration and final observation. Food Service Equipment to be ready for the Owner's use.

C. Lubricate and adjust drawer slides, hinges, and casters.

D. Adjust pressure regulating valves, time delay relays, thermostatic controls, temperature sensors, exhaust hood grilles, etc.

E. Clean or replace line strainers, and faucet aerators.

F. Touch up damage to painted fixtures.

G. Start up and check out operation of all refrigeration systems for at least 72 hours prior to acceptance and turn over.

H. Calibrate all thermometers to reflect actual temperatures of refrigerated equipment.

I. Start up and test run rotary, reel, or hearth ovens for a minimum of forty-eight (48) hours prior to the Owners inspection.

3.03 FOOD SERVICE EQUIPMENT START UP AND DEMONSTRATION

A. Start, test, adjust, and regulate all Food Service Equipment in accordance with manufacturer's instructions.

B. Provide the Owner or Food Service Operator with a thorough operational demonstration of all Food Service Equipment and furnish instructions for general and specific care and maintenance of equipment. Coordinate and schedule selected items of equipment and attendees with the Owner or Food Service Operator ten (10) days to two (2) weeks in advance.

3.04 FINAL OBSERVATION

A. Final Observation to be made when Food Service Contractor certifies that he has completed the work and made a thorough review of the installation and operation of all items in the Contract and found them to be in compliance with the Construction Documents.

B. Multiple Final Observation (more than two) and all costs associated with same will be billed to Food Service Contractor on a time and expenses basis.

END OF GENERAL SPECIFICATIONS

PART 4 - ITEMIZED EQUIPMENT SPECIFICATIONS

ITEM 1 **Folding Table:** Custom unit, size and shape per plan and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Unit shall have left end splash and undershelf.

ITEM 2 **Stainless Wall Shelf:** Custom unit size and shape per plan and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications.

ITEM 3 **Shelving Unit:** Two (2) New Age Model 1066TB all-welded T-Bar unit, four shelves high. Verify shelf spacing with owner/operator.

ITEM 4 **Shelving Unit:** Three (3) New Age Model 1067TB all-welded T-bar units, four shelves high. Verify shelf spacing with owner/operator.

ITEM 5 **Shelving Unit:** Two (2) New Age Model 1067TB all-welded T-Bar units, four shelves high with full height back panel. Verify shelf spacing with owner/operator.

ITEM 6 **Spare Number**

ITEM 7 **Walk-In Cooler/Freezer:** American Panel combination cooler/freezer unit with floor, size, shape and accessories per Sheet K8 shop drawing. Walk-in to be installed per job sequence and closely coordinated with the general contractor.

ITEM 8-11 **Refrigeration Systems:** Two (2) American Panel remote/outdoor condensing units, with controls and accessories required for a complete installation (See Sheet K8). Units shall be roof mounted with all-weather housings and controls. Coordinate wiring of freezer defrost with electrician. Units to be installed per job sequence and closely coordinated with the general contractor.

ITEM 12 **Dunnage Racks:** Two (2) New Age Model 2009 units.

ITEM 13 **Walk-In Cooler Shelving:** Four (4) sections of Metro Super Erecta Pro shelving, sizes per plan with four shelves in tier. Each section to have 5PC casters, two with brakes. Verify shelf spacing with owner/operator.

ITEM 14 **Security Cage:** Metro SEC55K3 stationary units with two (2) additional 2448NK3 Super Erecta shelves.

ITEM 15 **Walk-In Freezer Shelving:** Four (4) sections of Metro Super Erecta Pro shelving, sizes per plan with four shelves in tier. Each section to have 5PC casters, two with brakes. Verify shelf spacing with owner/operator.

ITEM 16 **Reach-In Heated Cabinet:** Traulsen RW132W-FHS with correctional package, full height door hinged left, stainless interior and exterior, 12 pairs of welded universal tray slides and INTELA-TRAUL controls. 3 year warranty.

ITEM 17 **Undercounter Refrigerator:** Traulsem Model UHT48-LR with standard hinging caster and standard warranty.

ITEM 18 **Slicer: Existing**

ITEM 19 **SPARE NUMBER**

ITEM 20 **Dry Storage Shelving:** Eight (8) sections of New Age all welded, T-bar shelving sizes per plan.

ITEM 21 **Security Cages:** Two (2) Metro SEC55K3 stationary units with two (2) additional 2448NK3 Super Erecta shelves.

ITEM 22 **SPARE NUMBER**

ITEM 23 **Hand Sink:** Two (2) IMC/Teddy Model HS-SEC w/ faucet and drain.

ITEM 24 **Employee Lockers:** Existing

ITEM 25 **Employee Break Table**: Custom unit, size and shape per plan and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Unit shall be 34” high with left and right end splash. Omit under shelf.

ITEM 26 **Stainless Wall Shelf:** Custom unit size and shape per plan, elevations and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications.

ITEM 27 **Floor Mixer:** Existing

ITEM 28 **Mixer Table:** Custom unit size and shape per plan, elevations and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Unit shall have extended back splash 36” high with 30” x 12” wide utensil rack.

ITEM 29 **Trash Can:** Existing

ITEM 30 **Pot Sinks:** Custom unit size and shape per plan, elevations and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Unit shall have right splash and lever handle drains.

ITEM 31 **Splash Mount Faucets:** Two (2) Fisher Model 60968.

ITEM 32 **Pot Rack:** Custom unit size and shape per plan, elevations and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Unit shall be a two-bar design, splash mounted on Item 30 pot sink with pot hooks welded in place every 12”.

ITEM 33 **Stainless Wall Shelf:** Custom unit size and shape per plan, elevations and approved shop drawings provided by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications.

ITEM 34 **Dishwasher:** Hobart AM-15T-2 tall chamber unit for hot water use. Unit shall come complete with standard accessories and warranty.

ITEM 35 **Condensate Exhaust Hood:** Accurex unit sized per plan and details on Sheet K7.1. Hoods shall be shipped per the job sequence for early installation by HVAC contractor.

ITEM 36 **Soiled Dishtable:** Custom unit size and shape per plan, elevations and approved shop drawings provided by the KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Provide a left end splash, flat deck behind Item 37 and drain trough located per plan. Top shall have a cut out to receive Item 37 food waste collector and shall extend through the wall at the pass window Item 75. Verify opening into dishmachine.

ITEM 37 **Food Waste Collector:** Salvajor S-914 unit with standard features and warranty. Ship collector top separately to fabricator for installation.

ITEM 38 **Hose Reel:** Fisher Model 29599 with standard features.

ITEM 39 **Stainless Wall Paneling-Dishroom:** 20 gauge stainless panels with vertical stainless joint molding trim pieces. Panels shall extend floor to ceiling in dish room and be secured using contact cement. Installation shall occur per job sequence and prior to final application of flooring.

ITEM 40 **Ice Storage Bin:** Existing

ITEM 41 **Ice Maker:** Exisiting

ITEM 42 **Floor trough w/ Grate:** Custom unit size and shape per plan and detail on Sheet K4. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Units manufactured by New Age, Advance or IMC/Teddy of similar design are approved alternates. Floor troughs shall be shipped per job sequence for early installation by the General Contractor.

ITEM 43 **Clean Dishtable**: Custom unit size and shape per plan, elevations and approved shop drawings provided by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications and have a right end splash and under shelf. Verify opening into dishmachine.

ITEM 44 **Pan Rack:** Existing

ITEM 45 **Tray Drying Racks:** Existing

ITEM 46 **Chef's Counter:** Custom unit size and shape per plan, elevations and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Unit shall be closed base design with end splash at wall and mounted on 8" legs. Provide cut outs in top for Item 47, 48 which are to be pre-wired to junction boxes at the end of counter near wall, with on/off switches recessed in body panel. Provide shelving below top on both sides of counter.

ITEM 47 **Drop-In Cold Pan:** Kairak Model KBD-59R-3, three row drop in flat refrigerated pan chiller (pans not included). Unit is built into Item 46, Chef's Counter and comes complete with a Kairak BLU ½ HP condensing unit for remote/outdoor installation, night cover and 3 year warranty. Verify location of compressor on roof with general contractor.

ITEM 48 **Drop-In Hot Food Wells:** Hatco Model HWBI-5M hot food well built into Item 46, Chef's Counter. Unit shall have drain manifold, auto-fill, remote switch and two year warranty.

ITEM 49 **Counter Top griddle:** Existing

ITEM 50 **Griddle Stand:** Custom unit size and shape per plan, elevations and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Unit shall accommodate existing griddle (Item 49) and have an all welded undershelf, full perimeter drip edge and heavy duty casters.

ITEM 51 **Open Burner Range:** Vulcan Model V4B36S natural gas unit with oven base, rear gas connection, 17" flue riser and casters.

ITEM 52 **Convection Oven:** Vulcan Model VC44GD double deck, natural gas unit with casters, prison security package and deep oven chamber for 18" x 26" sheet pans.

ITEM 53 **Tilting Skillet:** Existing

ITEM 54 **Floor Trough w/ Grate:** Custom unit size and shape per plan and detail on Sheet K4. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Units manufactured by New Age, Advance or IMC/Teddy of similar design are approved alternates. Floor troughs shall be shipped per job sequence for early installation by the General Contractor.

ITEM 55 **Pot Filler:** Fisher 2267 mounted to high splash of Item 70, spreader.

ITEM 56 **Kettle w/ Stand:** Vulcan Model K6ETT electric 6 gallon counter top kettle with fill faucet, and factory stand.

ITEM 57 **Stainless Wall Paneling- Cool Line:** 20 gauge stainless panels with vertical stainless joint molding trim pieces. Panels shall cover the wall at back and right end of hood and extend from floor to 1" behind exhaust hood. Panels to be secured using contact cement. Installation shall occur per job sequence and prior to final application of flooring.

ITEM 58 **Preparation Table:** Custom unit size and shape per plan, elevations and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Unit shall be open base design with back and left end splash.

ITEM 59 **Exhaust Hood:** Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U. L. 710 Listed without (with) fire damper for 400°F, 600°F, or 700°F rated cooking appliances. See www.accurex-systems.com for U.L. 710 performance and available sizes. Make-up air shall be independently provided.

The hood(s) exterior shall be constructed of a minimum of 18 gauge stainless steel with an embossed finish (430 SS), if 300 series SS is required, a #4 polished finish is to be provided. The hood(s) shall be constructed using the standing seam method for optimum strength. Front panels be of double wall

construction with 1 inch insulation to add additional strength and rigidity. An integral 3 inch air space is provided to meet NFPA 96 clearance requirements against limited combustible walls. Integral 3 inch air space may be omitted for non-combustible construction. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

The hood(s) shall include a filter housing constructed of the same material as the hood. The Grease-X-Tractor high efficiency aluminum filters (stainless optional) shall be U. L. 1046 Classified and NSFCertified as manufactured by Accurex, in sufficient number and sizes to ensure optimum performance.Grease-X-Tractor filters shall direct the exhaust airflow through individual cyclone chambers, utilizingcentrifugal impingement grease extraction technology. The filter housing shall terminate in a pitched, full length grease trough which shall drain into a removable grease container.

The hood(s) shall include a Performance Enhancing Lip (PEL) to improve capture efficiency by turning air back into the hood. Vapor proof, U. L. Listed incandescent light fixtures shall be pre-wired to a junction box situated at the top of the hood for field connection. Wiring shall conform to the requirements of the National Electrical Code (NFPA #70- Latest Edition).

The canopy hood(s) shall be constructed by Accurex. They shall be built in accordance with National Fire Protection Association (NFPA) Bulletin #96, International Mechanical Code (IMC), Uniform Mechanical Code (UMC), and bear the National Sanitation Foundation (NSF) Seal of Approval. The hood manufacturer shall provide, on request, the necessary data that confirms compliance with the code authorities listed above. Due to continuous research Accurex reserves the right to change specifications without notice.

ITEM 60 **Fire Protection System:** The hood(s) shall contain a factory engineered and prepiped, UL Listed, Wet Chemical, ANSUL® R-102 restaurant fire suppression system. The system piping shall be installed in the hood at the time of construction above the hood or within the supply plenum, and shall be concealed from view. No exposed piping is acceptable, with the exception of appliance drops.

The system shall be capable of automatic detection and actuation and/or remote manual actuation. The system shall have the fire suppression capabilities to protect the duct(s), plenum(s), filter area(s) and cooking equipment. The Prepipe only system includes schedule 40 black iron pipe, detectors, and chrome appliance drops. The remainder of the system is not included and is provided by others.

The US system includes all parts to complete the systemas well as field installation and certification. Mechanical or electrical gas valves shall be available for gas line shutoff applications and two (DPDT) double pull double throw microswitches for activation of the shunt trip breaker (provided by others) for electrical equipment.

The system shall also include the release assembly, agent cylinder, agent, detectors, fusible links, liquid tight fittings, remote manual pull station, and schedule 40 black iron pipe with chrome sleeving for exposed areas. A certified local Ansul® distributor shall be selected by the factory for final system hook-up.

ITEM 61 **Tray Transport Carts:** Existing

ITEM 62 Can Opener: Edlund #1 mounted to Item 63, Preparation Table.

ITEM 63 **Preparation Table w/ Sinks:** Custom unit size and shape per plan, elevations and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Unit shall be open base design with two (2) 16" x 20" x 10" deep sinks with stainless covers with bracket for storage mounted below top. Unit shall have, marine edge top, two (2) stainless pedestal duplex outlets mounted below top at edge end of unit. Base shall be open to accommodate trash can and Item 65, ingredient bins located per plan.

ITEM 64 **Deck Mount Faucet:** Fisher 3312.

ITEM 65 **Ingredient Bins:** Baxter Model INGBIN-1-CMPT1

ITEM 66 **Air Curtain:** Berner ASF1048E, 48" heated unit with door activated micro switch installed by electrician.

ITEM 67 **Mixer Attachments:** Verify with owner/operator.

ITEM 68 **Gas Hoses:** Provide five (5) Dormont 1675KIT2S48 w/ swivel, restraint hardware and lifetime warranty.

ITEM 69 **Utensil Rack:** Included with Item 28, Mixer Table.

ITEM 70 **Spreader Cabinet w/ Sink:** Custom unit size and shape per plan, elevations and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Unit shall be closed base design and have a custom hand wash sink with faucet and drain mounted in front recessed area with hinged door below. Back splash will be extended to match Item 51 and be reinforced to receive pot fill faucet, Item 55.

ITEM 71 **Work Table:** Custom unit size and shape per plan, elevations and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Unit shall be open base design with back and left end splash, marine edged top and partial open base to receive Item 17, work top refrigerator. Provide two (2) 24" x 27" x ¾" Richlite cutting boards and storage bracket below top on left end of unit.

ITEM 72 **Deck Mount Faucet:** Fisher Model 3308 unit with 6" spout.

ITEM 73 **Bun Racks:** Existing

ITEM 74 **Can Rack:** Existing

ITEM 75 **Pass Window & Trim:** Custom unit size and shape per plan, elevations and approved shop drawings by KEC. Fabrication shall be in accordance with Section 2.01 of the General Specifications. Pass window is included as part of Item 36, Soiled Dishtable. Provide 2" x ½" stainless, telescoping trim around full perimeter of pass window.

ITEM 76 **Remote Ice maker Condenser:** Existing

END OF ITEMIZED EQUIPMENT SPECIFICATIONS

Curry County Detention Center

801 Mitchell Clovis, New Mexico 88101
575-763-1490 Fax 575-762-0908

CONTRACTOR EMPLOYEE APPLICATION

_____ _____
Full Name Date

_____ _____ _____
Street Address City State

_____ _____
Home Phone Number Alternate Number (If Any)

_____ _____
How long have you lived at this address? Previous address How long?

_____ _____
Social Security Number Date of Birth

_____ _____
NM Drivers License Number Other ID Number (if any)

Sex: Male or Female
(Please Circle one)

Employer: _____

Job Title: _____

_____ _____
Address Phone Number

Curry County Detention Center

801 Mitchell Clovis, New Mexico 88101
575-763-1490 Fax 575-762-0908

RELEASE OF INFORMATION WAIVER

I consent and hereby authorize Curry County, by means of Curry County Sheriff's department, the police departments or other entity/person who is suitable to and chosen by the county, to investigate my past and present work, character, credit record, former employment, police and credit records to ascertain any and all information which may concern my suitability for employment with Curry County.

I consent to your release of any and all public and private information that you may have concerning me, my work record, my background and reputation, my military service records, educational records, my financial status, my criminal history record, including any arrest records, any information contained in investigatory files, efficiency ratings, complaints or grievances filed by or against me, the records or recollections of attorneys at law, or other counsel whether representing records, polygraph examinations, and any internal affairs investigations and discipline, including any files which are deemed to be confidential, and/or sealed.
I direct you to release such information upon request of the duly accredited representative of the county of Curry regardless of any agreement I have made with you previously to the contrary. The release of any and all information is authorized whether same is of record or not and I do, hereby, release all persons, firms, agencies, companies or groups, whomsoever, from any damages because or resulting from, furnishing such information to the Curry County Sheriff's Department, the Curry County Personnel Department, the County government, and its employees from any damages or claims which may otherwise result from use or release of such information.

_____ _____
Applicant, Printed Name Date

_____
Signature

Date of Birth: _____ Social Security Number_____

Drivers License Number _____ State: _____

Address _____ City _____ State_____ Zip _____

Place of Birth: City _____ State_____

Other Names Used _____

State of _____ County of _____

In witness hereof, I acknowledge that the above and foregoing document was signed before me this_____ day of _____, 20_____

My Commission expires:

_____
Notary Public

Curry County Detention Center

801 Mitchell Clovis, New Mexico 88101
575-763-1490 Fax 575-762-0908

COMMENTS OR QUESTIONS

- ONCE YOU COMPLETE THE FULL APPLICATON, WE WILL DO A BACKGROUND CHECK THROUGH THE SHERIFFS OFFICE AND TAKE YOUR APPLICATION INTO CONSIDERATION. WE WILL GIVE YOU A CURTESY CALL AND SET YOU UP FOR VISITS.

THANK YOU

Curry County Adult Detention Center
801 Mitchell Street.
Clovis NM, 88101
Phone: 575-763-1490
Fax: 575-762-0664

Curry County Detention Center

801 Mitchell Clovis, New Mexico 88101
575-763-1490 Fax 575-762-0908

Rules for Contract Employees

- ❖ You may not have personal relations or contact with any inmate
- ❖ Everything you bring into the facility will be cleared by the Sergeant on Duty.

What is allowed:

- ✓ Appropriate dress
- ✓ Conduct yourself in a professional manner

What is not allowed:

- Do not bring purses, cell phones or personal information
- Do not pass messages to family or friends of inmates
- No favoritism
- No pens, pencils or highlighters
- No touching, hugging, patting, kissing, or holding hands with inmates

Curry County Detention Center

801 Mitchell Clovis, New Mexico 88101
575-763-1490 Fax 575-762-0908

CURRY COUNTY ADULT DETENTION CENTER
BACKGROUND CHECK

I, _____, AGREE TO HAVE A BACKGROUND CHECK CONDUCTED ON MYSELF FOR THE PURPOSE OF CONDUCTING CONTRACTOR DUTIES IN THE CURRY COUNTY ADULT DETENTION CENTER.

I ALSO UNDERSTAND THAT I WILL ONLY BE ALLOWED TO PROVIDE THE WORK THAT I HAVE BEEN CONTRACTED FOR WITHIN THE CURRY COUNTY ADULT DETENTION CENTER

I UNDERSTAND THAT A BACKGROUND CHECK MUST BE COMPLETED ON ME PRIOR TO STARTING WORK IN THE FACILITY.

_____ _____
Full Name Date

_____ _____ _____
Street Address City State

_____ _____
Social Security Number Date of Birth

_____ _____
Signature Date

_____ _____
Signature of Detention Administrator Date

Sheriff Department Background Check: _____

Date: _____ Time: _____

_____ _____
SO Printed Name SO Signature

Curry County Detention Center

801 Mitchell Clovis, New Mexico 88101
575-763-1490 Fax 575-762-0908

Questions

Have you ever been arrested? Yes Or No

If Yes, where? _____

If Yes, for what? _____

If Yes, When? _____

Have you ever been convicted of a criminal offense? Yes or No

If Yes, What? _____

Are you currently on Probation or Parole? Yes or No

If Yes, who is your Probation/Parole _____

Do you have any family members or friends currently in jail or prison? Yes Or No

If Yes, Name of the Person(s) _____

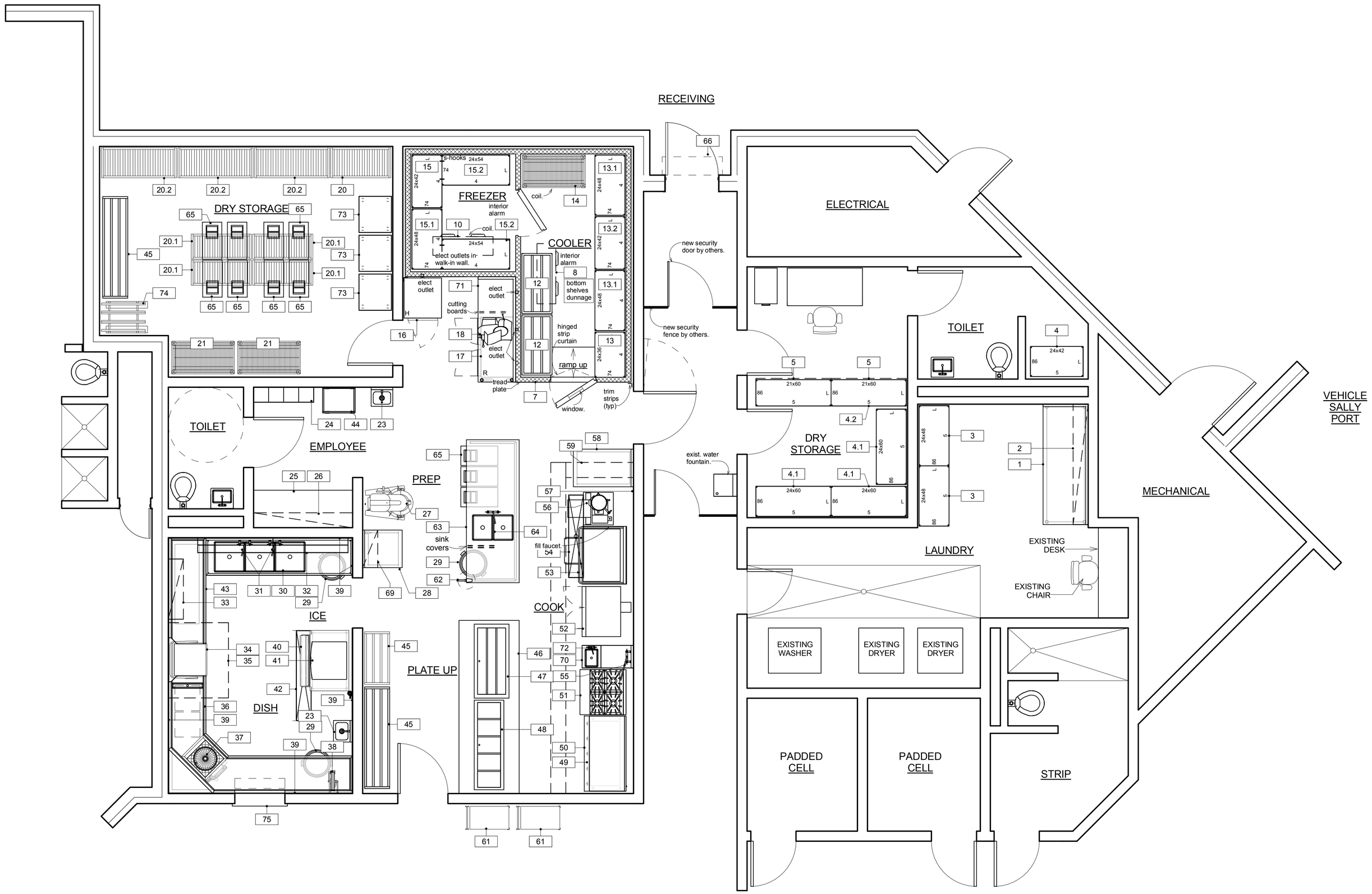
What is your relationship to the person (Circle ore or write the name if family)

Church Member Friend Family Member _____

Person to contact in case of an emergency? _____

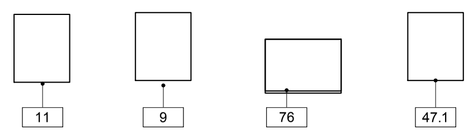
Person's contact number _____

Relationship to you _____



1 EQUIPMENT PLAN

1/4" = 1'-0"



ROOF TOP UNITS - VERIFY LOCATION

2 Equipment Plan - Roof

1/4" = 1'-0"

Equipment Legend			
Item	Count	Description	Manufacturer
1	1	Folding Table	Custom Fabrication
2	1	S/S Wall Shelf	Custom Fabrication
3	2	Shelving Unit - Laundry	Metro
4	1	Shelving Unit - Dry Storage 1	New Age
4.1	3	Shelving Unit - Dry Storage 1	New Age
4.2	2	Shelving Unit - Dry Storage 1	New Age
5	2	Shelving Back Panel - Dry Storage 1	Metro
6	1	Spare Number	
7	1	Walk-in Cooler/Freezer	American Panel
8	1	Blower Coil - Cooler	American Panel
9	1	Remote Condensing Unit - Cooler	American Panel
10	1	Blower Coil - Freezer	American Panel
11	1	Remote Condensing Unit - Freezer	American Panel
12	2	Dunnage Rack	New Age
13	1	Shelving Unit - Cooler	Metro
13.1	2	Shelving Unit - Cooler	Metro
13.2	1	Shelving Unit - Cooler	Metro
14	1	Security Unit - Cooler	Metro
15	1	Shelving Unit - Freezer	Metro
15.1	1	Shelving Unit - Freezer	Metro
15.2	2	Shelving Unit - Freezer	Metro
16	1	Reach-in Heated Cabinet	Traulsen
17	1	Worktop Refrigerator	Traulsen
18	1	Food Slicer - EXISTING	EXISTING
19	1	Spare Number	
20	1	Shelving, Welded	New Age Industrial
20.1	4	Shelving, Welded	New Age Industrial
20.2	3	Shelving, Welded	New Age Industrial
21	2	Security Unit	Metro
22	1	Spare Number	
23	2	Hand Sink w/Pedestal Base	IMC - Teddy
24	1	Employee Lockers - EXISTING	EXISTING
25	1	Employee Break Table	Custom Fabrication
26	1	S/S Wall Shelf - Employee	Custom Fabrication
27	1	Floor Mixer - EXISTING	Anvil (Vollrath)
28	1	Mlxer Table w/Utensil Rack	Custom Fabrication
29	3	Trash Can - EXISTING	EXISTING
30	1	Pot Sink	Custom Fabrication
31	2	Splash Mount Faucet	Fisher
32	1	Wall Mount 2 Bar Pot Rack	Custom Fabrication
33	1	S/S Wall Shelf	Custom Fabrication
34	1	High Temp Dishwasher - Tall Chamber	Hobart US Foodservice
35	1	Condensate Exhaust Hood	Accurex
36	1	Soiled Dishtable	Custom Fabrication
37	1	Food Waste Collector	Salvajor
38	1	Hose Reel with Spray	Fisher
39	1	S/S Wall Paneling - Dishroom	Custom Fabrication
40	1	Ice Storage Bin	Follett
41	1	Ice Cuber	Hoshizaki
42	1	Floor Trough w/Grate	Custom Fabrication
43	1	Clean Dishtable	Custom Fabrication
44	1	Pan Rack - EXISTING	Existing
45	3	Tray Drying Rack	New Age
46	1	Chef's Counter	Custom Fabrication
47	1	Drop-in Cold Pan	Kairak
47.1	1	Remote Condensing Unit	Kairak
48	1	Drop-in Hot Food Wells	Hatco
49	1	Countertop Gas Griddle - EXISTING	EXISTING
50	1	Griddle Stand	Custom Fabrication
51	1	36" Range - 4 Burners	Vulcan
52	1	Gas Convection Oven	Vulcan
53	1	Gas Tilt Skillet - EXISTING	Vulcan-Hart
54	1	Floor Trough w/Grate	Custom Fabrication
55	1	Splash Mount Pot Filler - 24"	Fisher
56	1	6 Gallon Electric Kettle on 26" Stand	Vulcan
57	1	S/S Wall Paneling - Cookline	Custom Fabrication
58	1	Prep Table	Custom Fabrication
59	1	Exhaust Hood	Accurex
60	1	Fire Protection System (not shown)	Accurex
61	2	Cart, Tray Transport, Open - EXISTING	EXISTING
62	1	Manual Can Opener	Edlund
63	1	Prep Table w/Sinks	Custom Fabrication
64	1	Deck Mount Faucet	Fisher
65	11	Ingredient Bin	Baxter
66	1	Air Curtain	Mars
67	1	Food Attachments (not shown)	Verify
68	4	Gas Hoses (not shown)	Dormont
69	1	S/S Utensil Rack	Custom Fabrication
70	1	Spreader Cabinet w/Sink	Custom Fabrication
71	1	Work Table	Custom Fabrication
72	1	Faucet	Fisher
73	3	Bun Racks	By Owner
74	1	Can Rack - EXISTING	New Age Industrial
75	1	S/S Pass Window/Trim	Custom Fabrication
76	1	Remote Condendser - EXISTING	Hoshizaki

MASTERPLAN
abraham1970@att.net
(972) 948-1133

ISSUE DATES:

No.	Description	Date

Curry County Jail
Clovis, NM
Equipment Plan & Legend

Project number 1533
Date 04/15/13
Drawn by Simco
Project Manager Jack Abraham

K1

Scale 1/4" = 1'-0"

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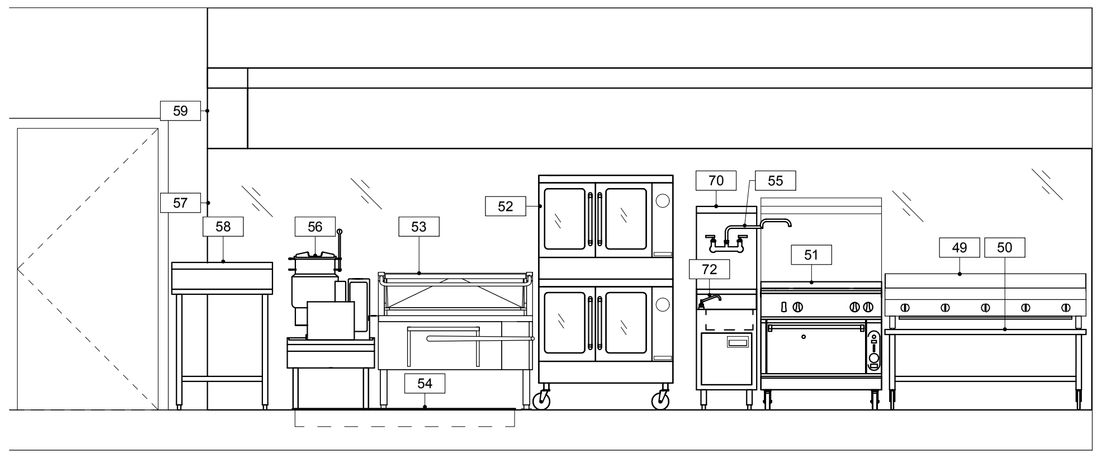
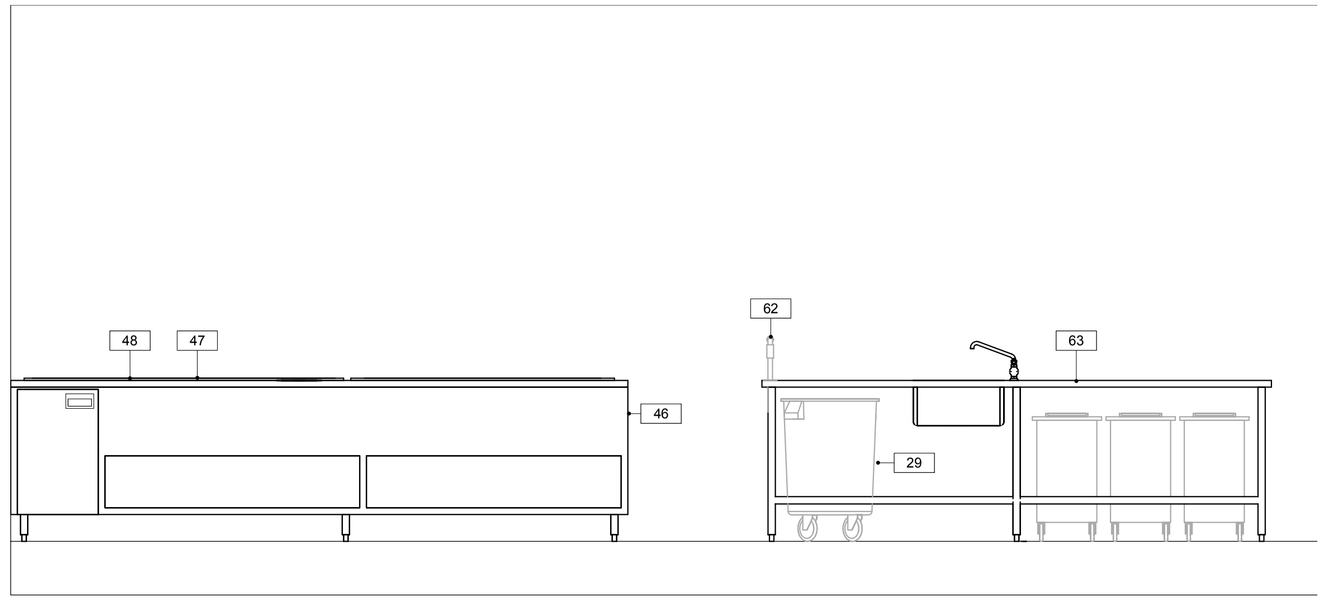


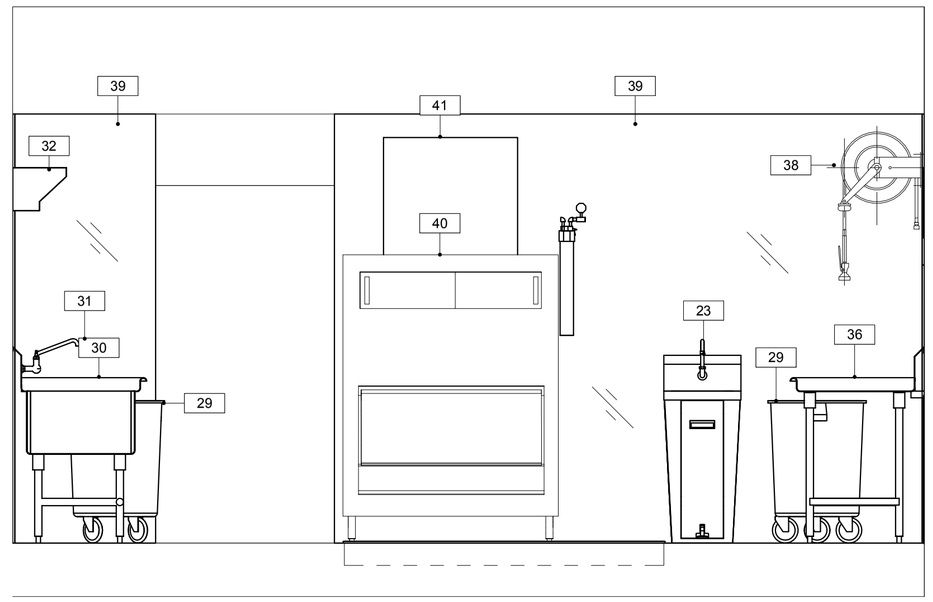
1 Cook Line

3/8" = 1'-0"



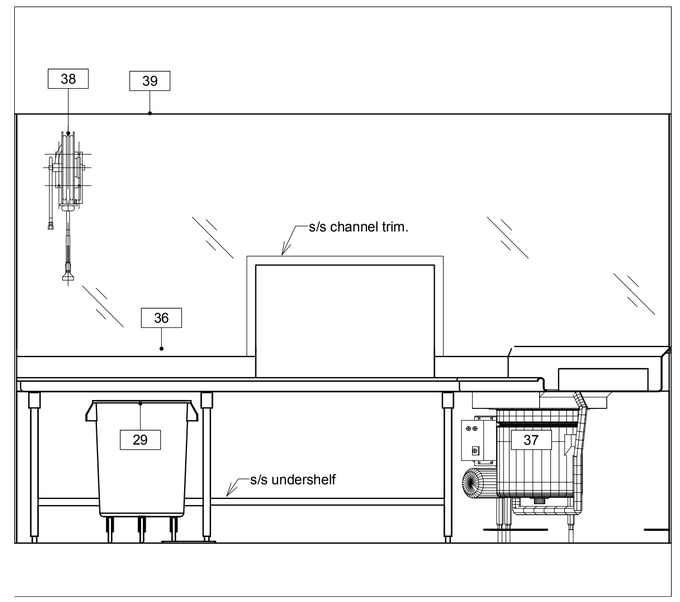
2 Prep Area

1/2" = 1'-0"



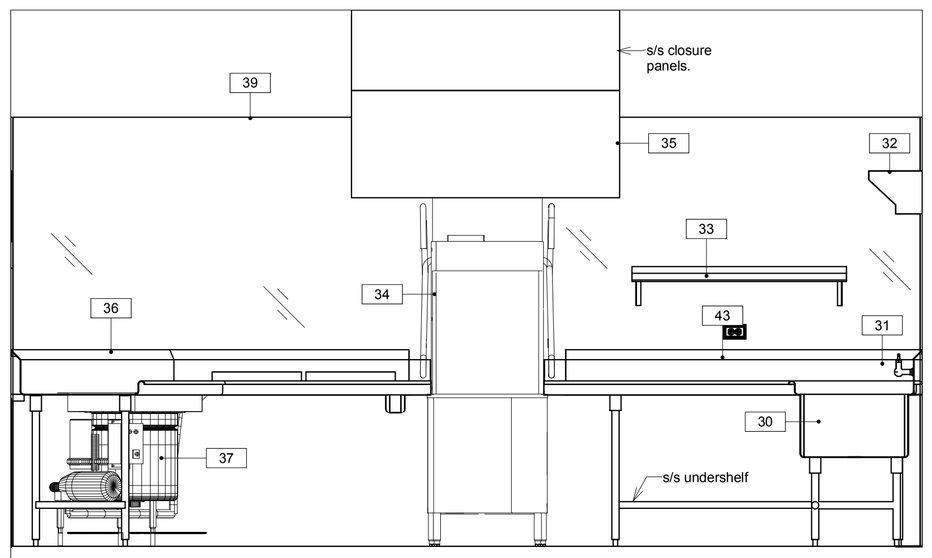
3 Ice Machine Area

1/2" = 1'-0"



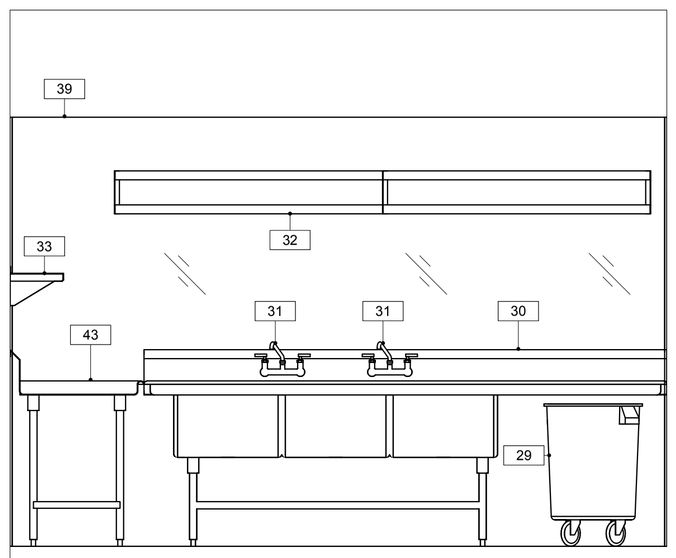
4 Soiled Dish Table

1/2" = 1'-0"



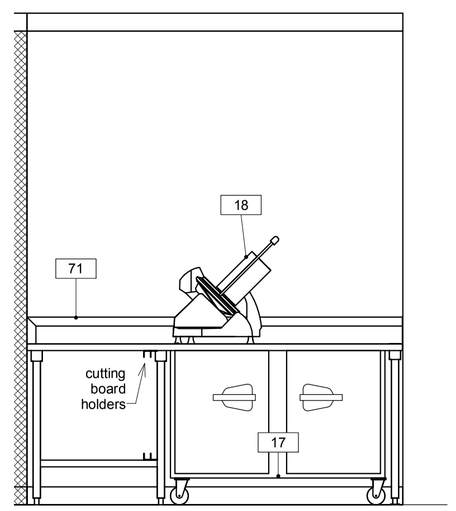
5 Soiled / Clean Dish Tables

1/2" = 1'-0"



6 Pot Washing Area

1/2" = 1'-0"



7 Food Slicer Area

1/2" = 1'-0"

MASTERPLAN
abraham1970@att.net
(972) 948-1133

ISSUE DATES:

No.	Description	Date

Curry County Jail
Clovis, NM
Equipment Elevations

Project number 1533
Date 04/15/13
Drawn by Simco
Project Manager Jack Abraham

K2

Scale As indicated

4/29/2013 4:05:17 PM

Equipment Schedule

Item	Qty	Description	Manufacturer	Model	Volts	Phase	Amps	JB	Plug	Hgt	Cold	Hgt	Hot	Hgt	Direct	Hgt	Indirect	Gas	BTU	Exhaust	Remarks
1	1	Folding Table	Custom Fabrication	Custom																	
2	1	S/S Wall Shelf	Custom Fabrication	Custom																	
3	2	Shelving Unit - Laundry	Metro	24x48x86x5																	
4	1	Shelving Unit - Dry Storage 1	New Age	24x42x86x5																	
4.1	3	Shelving Unit - Dry Storage 1	New Age	24x60x86x5																	
4.2	2	Shelving Unit - Dry Storage 1	New Age	24x60x86x5																	
5	2	Shelving Back Panel - Dry Storage 1	Metro																		
6	1	Spare Number																			
7	1	Walk-in Cooler/Freezer	American Panel	Custom	120 V	1	12.5 A	Yes		118"											Furnish built-in elec outlets.
8	1	Blower Coil - Cooler	American Panel		120 V	1	2.7 A	Yes		118"							3/4"				
9	1	Remote Condensing Unit - Cooler	American Panel		208 V	1	12.4 A	Yes		0"											Verify Location
10	1	Blower Coil - Freezer	American Panel		208 V	1	9.6 A	Yes		118"							3/4"				
11	1	Remote Condensing Unit - Freezer	American Panel		208 V	1	19.0 A	Yes		0"											Verify Location
12	2	Dunnage Rack	New Age	2015																	
13	1	Shelving Unit - Cooler	Metro	24x36x74x4																	
13.1	2	Shelving Unit - Cooler	Metro	24x48x74x4																	
13.2	1	Shelving Unit - Cooler	Metro	24x42x74x4																	
14	1	Security Unit - Cooler	Metro																		
15	1	Shelving Unit - Freezer	Metro	24x42x74x4																	
15.1	1	Shelving Unit - Freezer	Metro	24x48x74x4																	
15.2	2	Shelving Unit - Freezer	Metro	24x54x74x4																	
16	1	Reach-in Heated Cabinet	Traulsen	AHF132W-HHS	208 V	1	9.6 A	No	L14-20P	0"											Use #7 built-in elec outlet
17	1	Worktop Refrigerator	Traulsen	UHT48-LL	115 V	1	5.7 A	No	5-15P	0"											Use #7 built-in elec outlet
18	1	Food Slicer - EXISTING	EXISTING	2612	120 V	1	4.8 A	Yes	5-20P	0"											Use #7 built-in elec outlet
19	1	Spare Number																			
20	1	Shelving, Welded	New Age Industrial	1066TB																	
20.1	4	Shelving, Welded	New Age Industrial	1042TB																	
20.2	3	Shelving, Welded	New Age Industrial	1067TB																	
21	2	Security Unit	Metro																		
22	1	Spare Number																			
23	2	Hand Sink w/Pedestal Base	IMC - Teddy	Custom							1/2"	18"	1/2"	18"	1 1/2"	24"					
24	1	Employee Lockers - EXISTING	EXISTING																		
25	1	Employee Break Table	Custom Fabrication	Custom																	
26	1	S/S Wall Shelf - Employee	Custom Fabrication	Custom																	
27	1	Floor Mixer - EXISTING	Anvil (Vollrath)	40760	220 V	1	16.0 A	No	6-15P	18"											
28	1	MIxer Table w/Utensil Rack	Custom Fabrication	Custom																	
29	3	Trash Can - EXISTING	EXISTING	2632																	
30	1	Pot Sink	Custom Fabrication	Custom													2"				
31	2	Splash Mount Faucet	Fisher								1/2"	18"	1/2"	18"							
32	1	Wall Mount 2 Bar Pot Rack	Custom Fabrication	Custom																	
33	1	S/S Wall Shelf	Custom Fabrication	Custom																	
34	1	High Temp Dishwasher - Tall Chamber	Hobart US Foodservice	AM15T Elec	208 V	3	45.4 A	Yes		60"			3/4"	60"			1 1/2"				
35	1	Condensate Exhaust Hood	Accurex	Custom																	
36	1	Soiled Dishtable	Custom Fabrication	Custom																	
37	1	Food Waste Collector	Salvajor	S914 Scrap Collector	208 V	1	5.5 A	Yes		13"	3/4"	18"	3/4"	18"			2"				
38	1	Hose Reel with Spray	Fisher	2980							1/2"	70"									
39	1	S/S Wall Paneling - Dishroom	Custom Fabrication	Custom																	
40	1	Ice Storage Bin	Follett	SG1300S-48													1"				
41	1	Ice Cuber	Hoshizaki		120 V	1	1.1 A	Yes		96"	3/8"	60"					1/2"				
42	1	Floor Trough w/Grate	Custom Fabrication	Custom																	
43	1	Clean Dishtable	Custom Fabrication	Custom																	
44	1	Pan Rack - EXISTING	Existing	1331																	
45	3	Tray Drying Rack	New Age																		
46	1	Chef's Counter	Custom Fabrication	Custom																	
47	1	Drop-in Cold Pan	Kairak	KBD-59S(3)	120 V	1	10.7 A	Yes	5-15P	18"							1"				
47.1	1	Remote Condensing Unit	Kairak	Custom	120 V	1	24.0 A	Yes		0"											Verify Location
48	1	Drop-in Hot Food Wells	Hatco	HWBI-5	208 V	1	28.9 A	Yes		18"			1/2"	4"			1"				w/Auto Fill.
49	1	Countertop Gas Griddle - EXISTING	EXISTING	960RE														3/4"	150,000 Btu/h		
50	1	Griddle Stand	Custom Fabrication	Custom																	
51	1	36" Range - 4 Burners	Vulcan	V4B36S														3/4"	182,000 Btu/h		
52	1	Gas Convection Oven	Vulcan	VC44GD	120 V	1	9.0 A	No	5-15P	18"								3/4"	88,000 Btu/h		
53	1	Gas Tilt Skillet - EXISTING	Vulcan-Hart	VG40	120 V	1	15.0 A			18"								3/4"	120,000 Btu/h		
54	1	Floor Trough w/Grate	Custom Fabrication	Custom																	
55	1	Splash Mount Pot Filler - 24"	Fisher								1/2"	18"	1/2"	18"							
56	1	6 Gallon Electric Kettle on 26" Stand	Vulcan	VEKT26/6	208 V	3	22.0 A	Yes		18"	1/2"	12"	1/2"	12"			1"				
57	1	S/S Wall Paneling - Cookline	Custom Fabrication	Custom																	
58	1	Prep Table	Custom Fabrication	Custom																	
59	1	Exhaust Hood	Accurex	Custom	120 V	1	10.0 A	Yes		118"											See Hood Drawings
60	1	Fire Protection System (not shown)	Accurex																		See Hood Drawings
61	2	Cart, Tray Transport, Open - EXISTING	EXISTING																		
62	1	Manual Can Opener	Edlund	S-11																	
63	1	Prep Table w/Sinks	Custom Fabrication	Custom													2"				
64	1	Deck Mount Faucet	Fisher								1/2"	12"	1/2"	12"							
65	11	Ingredient Bin	Baxter	IB36-148																	
66	1	Air Curtain	Mars	NH248-1U	120 V	1	9.0 A	Yes		84"											
67	1	Food Attachments (not shown)	Verify	Verify																	
68	4	Gas Hoses (not shown)	Dormont																		
69	1	S/S Utensil Rack	Custom Fabrication	Custom																	
70	1	Spreader Cabinet w/Sink	Custom Fabrication	Custom																	
71	1	Work Table	Custom Fabrication	Custom																	
72	1	Faucet	Fisher								1/2"	12"	1/2"	12"							
73	3	Bun Racks	By Owner	Custom																	
74	1	Can Rack - EXISTING	New Age Industrial	1250CK																	
75	1	S/S Pass Window/Trim	Custom Fabrication	Custom																	
76	1	Remote Condendser - EXISTING	Hoshizaki		208 V	1	20.0 A	Yes		0"											Verify Location

MASTERPLAN
abraham1970@att.net
(972) 948-1133

ISSUE DATES:

No.	Description	Date

Curry County Jail
Clovis, NM
Equipment Schedule

Project number 1533
Date 04/15/13
Drawn by Simco
Project Manager Jack Abraham

K3

Scale

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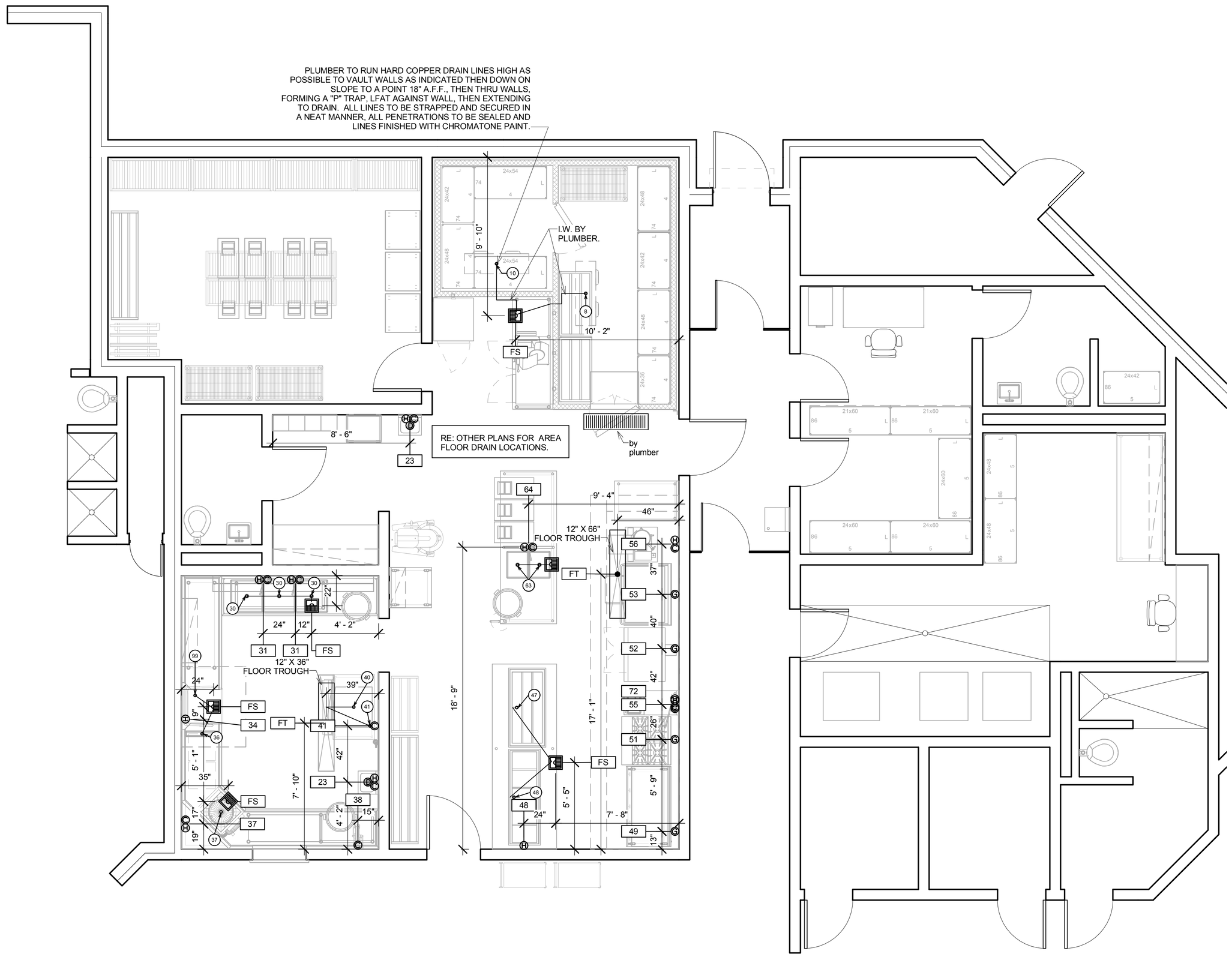
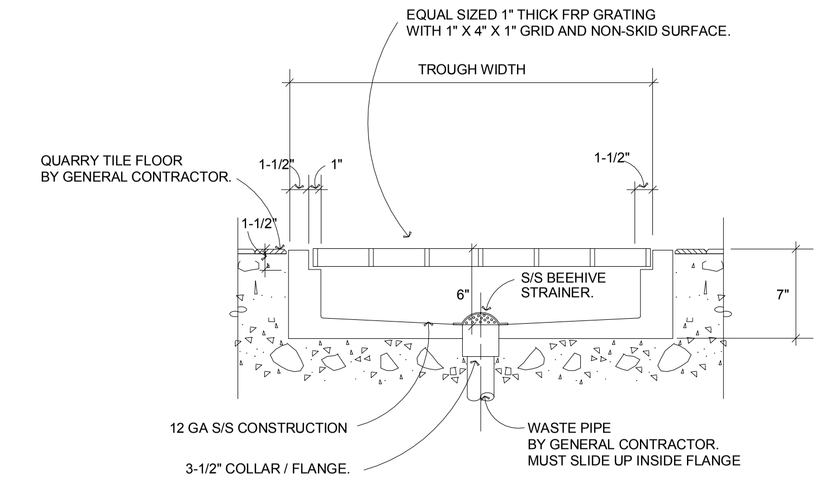


1 PLUMBING ROUGH-IN

1/4" = 1'-0"

Plumbing Rough-in Schedule											
Item	Qty	Description	Cold	Hgt	Hot	Hgt	Direct	Hgt	Indirect	Gas	BTU	Plumbing Remarks
8	1	Blower Coil - Cooler							3/4"			Run Drain Line to FS.
10	1	Blower Coil - Freezer							3/4"			Run Drain Line to FS.
23	2	Hand Sink w/Pedestal Base	1/2"	18"	1/2"	18"	1 1/2"	24"				
30	1	Pot Sink							2"			Run Drain Line to FS.
31	2	Splash Mount Faucet	1/2"	18"	1/2"	18"						
34	1	High Temp Dishwasher - Tall Chamber			3/4"	60"			1 1/2"			Run Drain Line to FS.
37	1	Food Waste Collector	3/4"	18"	3/4"	18"			2"			Run Drain Line to FS.
38	1	Hose Reel with Spray	1/2"	70"								
40	1	Ice Storage Bin							1"			Run Drain Line to FS.
41	1	Ice Cuber	3/8"	60"					1/2"			Run Drain Line to FS
47	1	Drop-in Cold Pan							1"			Run Drain Line to FS.
48	1	Drop-in Hot Food Wells			1/2"	4"			1"			Run Drain Line to FS.
49	1	Countertop Gas Griddle - EXISTING								3/4"	150,000 Btu/h	
51	1	36" Range - 4 Burners								3/4"	182,000 Btu/h	
52	1	Gas Convection Oven								3/4"	88,000 Btu/h	
53	1	Gas Tilt Skillet - EXISTING								3/4"	120,000 Btu/h	
55	1	Splash Mount Pot Filler - 24"	1/2"	18"	1/2"	18"						
56	1	6 Gallon Electric Kettle on 26" Stand	1/2"	12"	1/2"	12"			1"			Run Drain Line to FS.
64	1	Deck Mount Faucet	1/2"	12"	1/2"	12"						
72	1	Faucet	1/2"	12"	1/2"	12"						

Plumbing Drainline Connections1					
SYM	SIZE	Hgt	PLUMBING TYPE	CONNECTED TO:	SPECIFIC REQUIREMENT
FS	3"	0"	Floor Sink	Indirect Waste	Refer to MEP for specification.
FT	3"	0"	Floor Trough	Floor Trough	Refer to detail this sheet.



NOTE:

1. GC TO VERIFY LOCATION OF EXISTING ROUGH-IN'S AND VERIFY IF THEY CAN BE USED.
2. FLOOR DRAINS ARE NOT SHOWN BUT MAY BE REQ'D BY CODE.

PLUMBING
SYMBOLS & ABBREVIATIONS

- ● ..... HUB DRAIN AS NOTED
- ◎ ..... FLOOR DRAIN - 4" HIGH FUNNEL
- ◯ ..... FLOOR DRAIN (FD)
- ▬ ..... FLOOR SINK AS NOTED
- ● ..... DIRECT DRAIN
- ● ..... MOP SINK DRAIN
- Ⓓ ..... DRAIN
- Ⓒ ..... COLD WATER
- Ⓗ ..... HOT WATER
- ● ..... HUB DRAIN
- EL..... ELEVATION A.F.F.
- AFF..... ABOVE FINISHED FLOOR
- BFF..... BELOW FINISHED FLOOR
- SU ..... STUB UP A.F.F.
- GPH.... GALLON PER HOUR.
- GPM.... GALLONS PER MINUTE
- SS ..... STEAM SUPPLY
- SR ..... STEAM RETURN)
- BHP..... BOILER HORSEPOWER
- PPH..... POUNDS PER HOUR
- PSI..... POUNDS PER SQUARE INCH
- DFA..... DOWN FROM ABOVE
- BTC..... BRANCH TO CONNECTION & CONNECT.
- ..... RETURN AIR DUCT CONNECTION
- ..... EXHAUST DUCT CONNECTION
- SP..... STATIC PRESSURE
- WG ..... INCHES OF WATER GAUGE
- CFM.... CUBIC FEET PER MINUTE
- FPM.... FEET PER MINUTE (VELOCITY)
- KES.... KITCHEN EQUIPMENT SUPPLIER

PLUMBING NOTES

ALL PLUMBING OUTLETS AND REQUIREMENTS SHOWN ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SPECIFIED AS FURNISHED BY KITCHEN EQUIPMENT SUPPLIER. FOR ANY ADDITIONAL BUILDING PLUMBING REQUIREMENTS, SEE OTHER MECHANICAL PLANS.

ALL DIMENSIONS GIVEN ARE FROM COLUMN CENTERLINES AND/OR FINISHED WALLS AND ARE IN INCHES TO 4'-0". ELEVATIONS GIVEN ARE FROM FINISHED FLOOR. ALL FLOOR DRAINS TO SET 1/2" BELOW FINISHED FLOOR UNLESS OTHERWISE NOTED. DO NOT SLOPE FLOORS SO CLOSE TO DRAINS AS TO CREATE "PITS" OR "DIPS" IN FLOOR. MINIMUM RADIUS OF SLOPE TO BE 24" FROM CENTERLINE OF DRAIN.

PLUMBER TO CONNECT ALL WATER LINES, GAS LINES, WASTE LINES, ETC., TO FULLY CONNECT ALL EQUIPMENT AND RUN CONDENSATE LINES FROM UNITS TO DRAINS AND THESE LINES TO BE NO SMALLER THAN THE STUB OUT OF THE FIXTURE.

PLUMBER TO PROVIDE GATE VALVES ON ALL WATER AND GAS LINES AND VALVES, CUT-OFFS, TRAPS, HYDROSTATIC SHOCK ELIMINATORS, PRESSURE REGULATORS AND MATERIAL NECESSARY TO CONNECT ALL LINES, UNLESS OTHERWISE SPECIFIED IN TH EITEM SPECIFICATIONS. FAUCETS, DRAIN OUTLET FITTINGS IN FIXTURES AND SPECIALITY ITEMS ARE TO BE FURNISHED BY KITCHEN EQUIPMENT SUPPLIER AS OUTLINED IN THE ITEM SPECIFICATIONS. ALL WORK TO BE PERFORMED IN FULL ACCORDANCE WITH ALL APPLICABLE CODES RELATING TO INSTALLATION AND HOOK-UP OF EQUIPMENT.

MASTERPLAN
abraham1970@att.net
(972) 948-1133

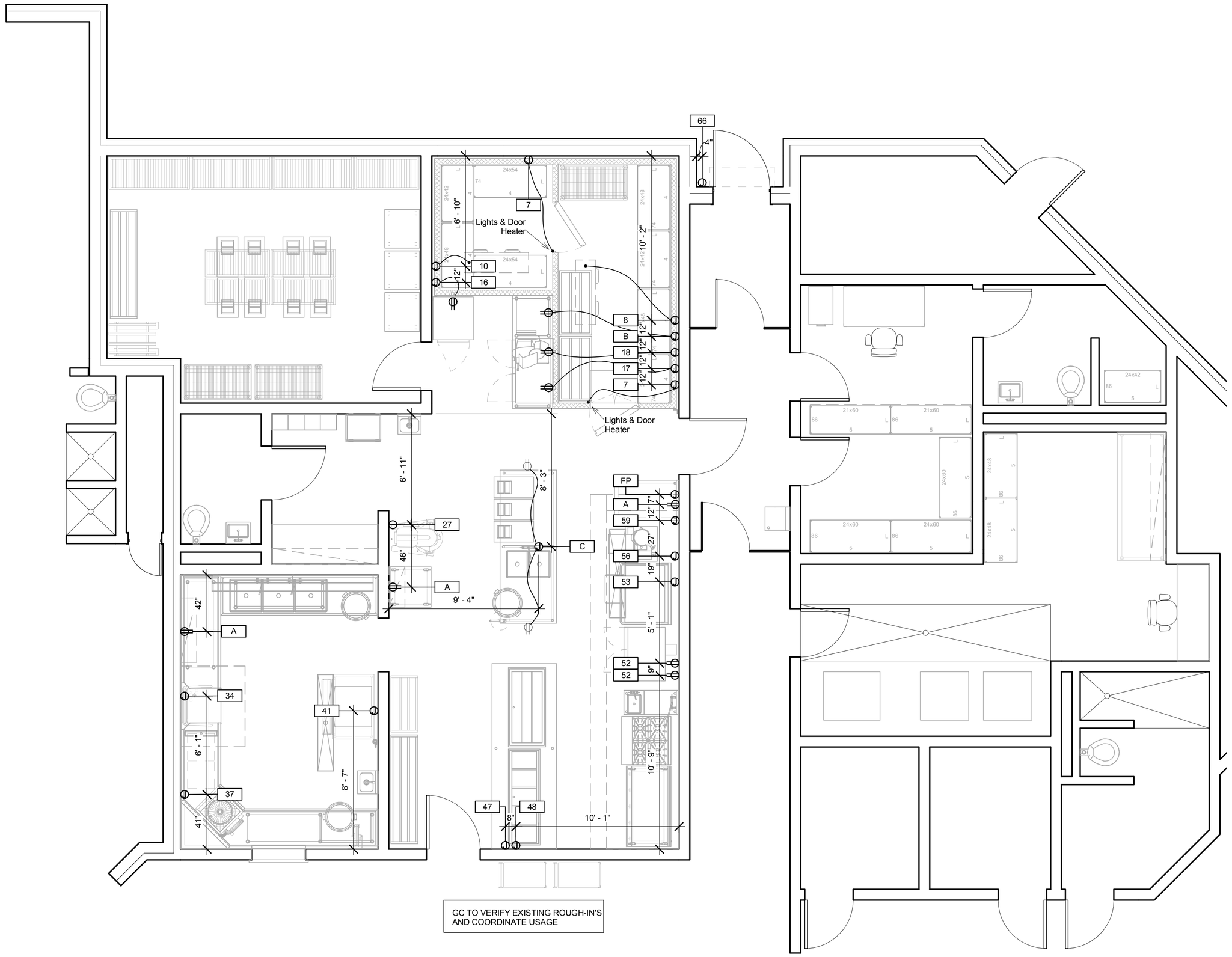
ISSUE DATES:

No.	Description	Date

Curry County Jail
Clovis, NM
Plumbing Rough-in Plan

Project number 1533
Date 04/15/13
Drawn by Simco
Project Manager Jack Abraham
K4
Scale As indicated

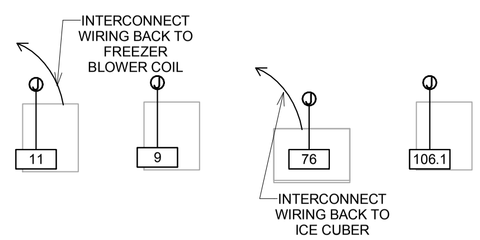
4/29/2013 4:05:26 PM



GC TO VERIFY EXISTING ROUGH-IN'S AND COORDINATE USAGE

1 ELECTRICAL ROUGH-IN

1/4" = 1'-0"



2 Electrical Plan - Roof

1/4" = 1'-0"

Electrical Rough-in Schedule									
Item	Qty	Description	Volts	Phase	Amps	JB	Plug	Hgt	Remarks
7	1	Walk-in Cooler/Freezer	120 V	1	12.5 A	Yes		118"	Furnish built-in elec outlets.
8	1	Blower Coil - Cooler	120 V	1	2.7 A	Yes		118"	
9	1	Remote Condensing Unit - Cooler	208 V	1	12.4 A	Yes		0"	Verify Location
10	1	Blower Coil - Freezer	208 V	1	9.6 A	Yes		118"	
11	1	Remote Condensing Unit - Freezer	208 V	1	19.0 A	Yes		0"	Verify Location
16	1	Reach-in Heated Cabinet	208 V	1	9.6 A	No	L14-20P	0"	Use #7 built-in elec outlet
17	1	Worktop Refrigerator	115 V	1	5.7 A	No	5-15P	0"	Use #7 built-in elec outlet
18	1	Food Slicer - EXISTING	120 V	1	4.8 A	Yes	5-20P	0"	Use #7 built-in elec outlet
27	1	Floor Mixer - EXISTING	220 V	1	16.0 A	No	6-15P	18"	
34	1	High Temp Dishwasher - Tall Chamber	208 V	3	45.4 A	Yes		60"	
37	1	Food Waste Collector	208 V	1	5.5 A	Yes		13"	
41	1	Ice Cuber	120 V	1	1.1 A	Yes		96"	
47	1	Drop-in Cold Pan	120 V	1	10.7 A	Yes	5-15P	18"	
47.1	1	Remote Condensing Unit	120 V	1	24.0 A	Yes		0"	Verify Location
48	1	Drop-in Hot Food Wells	208 V	1	28.9 A	Yes		18"	w/Auto Fill.
52	1	Gas Convection Oven	120 V	1	9.0 A	No	5-15P	18"	
53	1	Gas Tilt Skillet - EXISTING	120 V	1	15.0 A			18"	
56	1	6 Gallon Electric Kettle on 26" Stand	208 V	3	22.0 A	Yes		18"	
59	1	Exhaust Hood	120 V	1	10.0 A	Yes		118"	See Hood Drawings
66	1	Air Curtain	120 V	1	9.0 A	Yes		84"	
76	1	Remote Condendser - EXISTING	208 V	1	20.0 A	Yes		0"	Verify Location

General Electrical Items								
Item	Qty	Description	Volts	Phase	Amps	JB	Plug	Hgt	Electrical Remarks
A	3	Convenience Outlet	120 V	1	16.0 A	No	5-20P	48"	Mount Horizontally
B	1	Juction Box to Convenience Outlet	120 V	1	16.0 A	Yes		118"	B.T.F. in Cooler Wall.
C	1	Conduit Stubup to Convenience Outlets	120 V	1	16.0 A	Yes		6"	B.T.F. Mounted DCO (2).
FP	1	Remote Fire Fire Pull	120 V	1	16.0 A	Yes		60"	See detail this sheet.

ELECTRICAL
SYMBOLS & ABBREVIATIONS

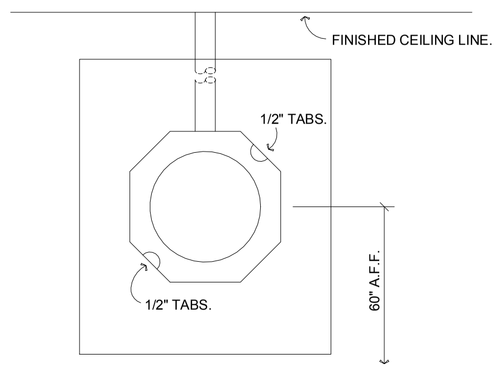
- ..... SINGLE CONVENIENCE OUTLET (SCO)
- ..... DOUBLE CONVENIENCE OUTLET (DCO)
- ..... JUNCTION BOX (JB)
- ..... HEATING ELEMENT OR POWER
- ..... CONDUIT STUB-UP AS NOTED
- ..... FLOOR RECEPTACLE AS NOTED
- ..... SPECIAL OUTLET AS NOTED
- ..... MOTOR OUTLET
- S ..... SOLENOID OR CONTROL CIRCUIT
- D ..... DROP CORD, FURNISH AND INSTALL TWIST LOCK PLUG AND END.
- ..... SINGLE POWER OUTLET AS NOTED
- ..... CONVENIENCE OUTLET, 2 CIRCUIT 120/208V-1PH, 3 WIRE (OR AS NOTED)
- ..... LIGHT INDICATION
- C ..... CONDUIT AS NOTED
- ..... PANELBOARD
- ..... DISCONNECT SWITCH

Sw ..... SWITCH AS NOTED
Sp ..... SWITCH AND PILOT LIGHT
EL ..... ELEVATION AFF
A ..... AMPERES
V ..... VOLTS
W ..... WATTS
ø ..... PHASE

AFF ..... ABOVE FINISHED FLOOR
BTC .... BRANCH TO CONNECTION POINT AND CONNECT EQUIPMENT
BTF ..... BRANCH TO FIXTURE, FURNISH AND INSTALL RECEPTACLE
DFA .... DOWN FROM ABOVE
S U .... STUB UP AFF
H P .... HORSEPOWER
KW ..... KILOWATTS
KES ... KITCHEN EQUIPMENT SUPPLIER

NOTE:

1. GC TO VERIFY LOCATION OF EXISTING ROUGH-IN'S AND VERIFY IF THEY CAN BE USED.
2. ROUGH-INS SHOWN ARE FOR KITCHEN EQUIPMENT ONLY. VERIFY ADDITIONAL LOADS & LOCATION WITH OWNER/OPERATOR & LOCAL INSPECTIONS.



ONE (1) 4/0 BOX WITH 1/2" TABS POSITIONED AS SHOWN WITH TABS IN UPPER RIGHT AND LOWER LEFT OF BOX. BOX TO BE 60" ABOVE FINISHED FLOOR. 1/2" E.M.T. TO BE 12" ABOVE FINISHED DROP CEILING LINE WITHOUT BENDS OR OFFSETS. ONE (1) 4/0 BOX TO BE PROVIDED FOR EACH REMOTE PULL STATION. WHEN TWO (2) REMOTE BOXES ARE MOUNTED SIDE-BY-SIDE THE DISTANCE BETWEEN CENTERS SHALL NOT BE LESS THAN 7".

CONDUIT AND 4/0 BOX WITH 1/2" TABS BY ELECTRICAL CONTRACTOR

FIRE SYSTEM NOTES

ALL ELECTRICAL EQUIPMENT UNDER HOOD, INCLUDING CONTROL CIRCUITS AND CONVENIENCE OUTLETS, MUST BE WIRED TO HOOD FIRE SYSTEM FOR SHUNT TRIP SHUT DOWN, MICRO-SWITCH PROVIDED AT FIRE SYSTEM.

MAKE-UP AIR FANS TO BE WIRED THROUGH HOOD FIRE SYSTEM SO THAT THEY WIL SHUT DOWN AT FIRE SYSTEM DISCHARGE. EXHAUST FANS TO REMAIN ON.

MICRO-SWITCH PROVIDED AT HOOD FIRE SYSTEM FOR TIE IN TO BUILDING ALARM SYSTEM BY ALARM CONTRACTOR.

NOTE: HOOD FIRE SYSTEM ACTIVATES MECHANICALLY AND REQUIRES NO POWER TO OPERATE. HOOD FIRE SYSTEM MICRO-SWITCHES PROVIDED FOR SHUT DOWNS.

ALL WORK TO BE PERFORMED IN FULL ACCORDANCE WITH ALL APPLICABLE CODE RELATING TO HOOK-UP, INSTALLATION AND WIRING OF EQUIPMENT.

ELECTRICAL NOTES

ALL ELECTRICAL OUTLETS SHOWN ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SPECIFIED AS FURNISHED BY THE KITCHEN EQUIPMENT SUPPLIER, FOR FURTHER BUILDING ELECTRICAL REQUIREMENTS (TELEPHONE, CLOCK, SIGNS, EXHAUST FAN SWITCHING, ETC..) SEE OTHER PLANS.

ALL DIMENSIONS GIVEN ARE IN INCHES TO 4'-0" AND ARE FROM COLUMN CENTERLINES AND/OR FINISHED WALLS. ELEVATIONS GIVEN ARE FROM FINISHED FLOOR TO CENTERLINE OF UTILITY. ALL CONVENIENCE OUTLETS ARE TO BE SET HORIZONTALLY. ALL 120V OUTLETS NOT DESIGNATED WITH SPECIFIC LOADS TO BE RATED AT 20.0 AMPS.

ELECTRICIAN TO CONNECT ALL ELECTRICAL EQUIPMENT AND FIXTURES AND DO ANY INTERNAL WIRING REQUIRED IN THE FIXTURES AS REQUIRED BY THE SPECIFICATIONS. ALL ELECTRICAL OUTLET COVER PLATES ARE TO BE STAIN-LESS STEEL AND ARE TO BE FURNISHED BY THE ELECTRICIAN, AS WELL AS THE RECEPTACLE, UNLESS OTHERWISE SPECIFIED IN THE ITEM SPECIFICATIONS. KITCHEN EQUIPMENT SUPPLIER TO FURNISH A GALVANIZED JUNCTION BOX IN THE FIXTURE, CUTOUT TO RECEIVE THE RECEPTACLE, UNLESS OTHERWISE NOTED. ALL DISCONNECT SWITCHES REQUIRED ARE TO BE FURNISHED AND INSTALLED BY THE ELECTRICIAN AT TIME OF INSTALLATION.

ALL WORK TO BE PERFORMED IN FULL ACCORDANCE WITH ALL APPLICABLE CODE RELATING TO HOOK-UP, INSTALLATION AND WIRING OF EQUIPMENT.

MASTERPLAN
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ISSUE DATES:

No.	Description	Date

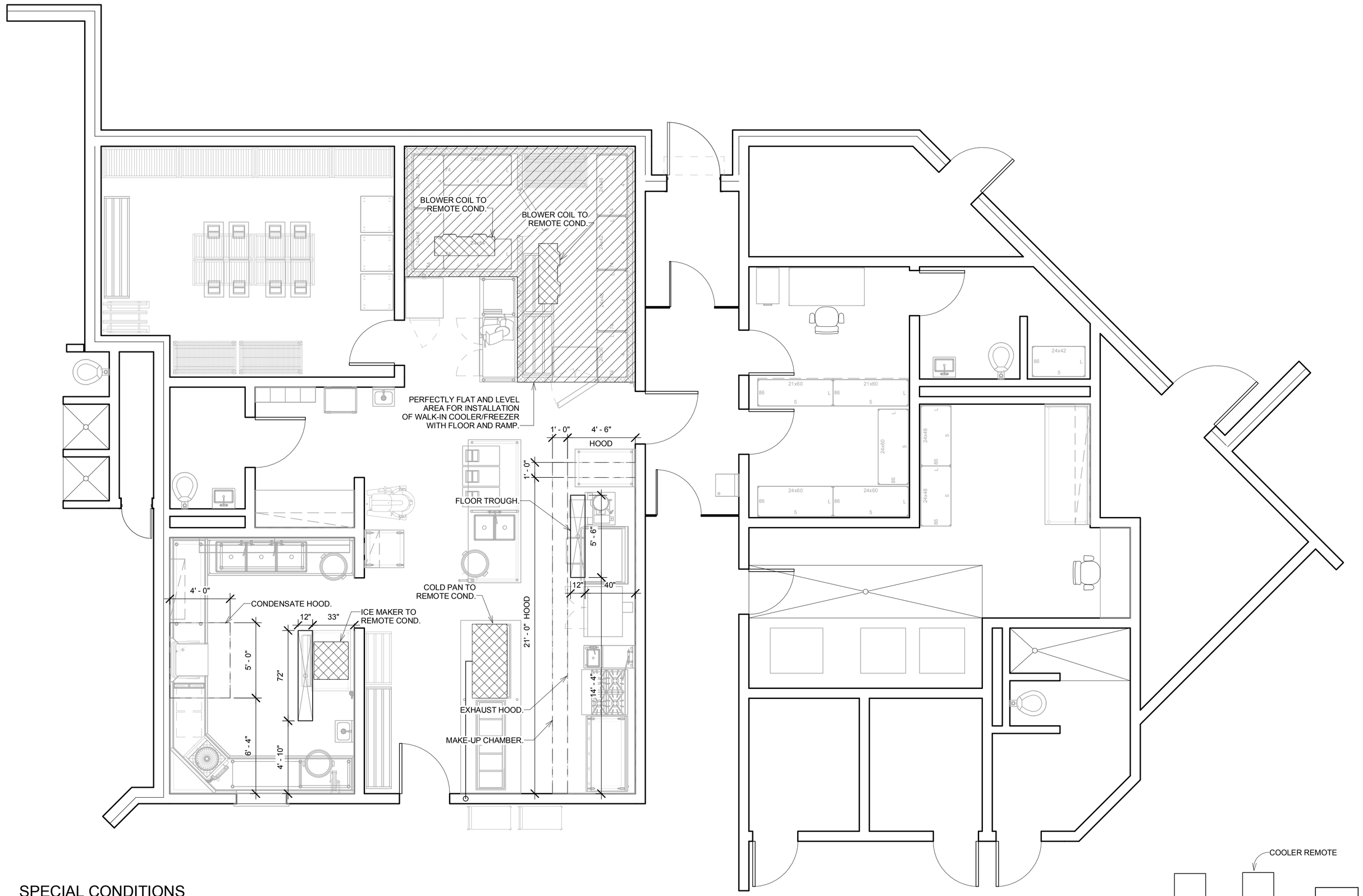
Curry County Jail
Clovis, NM
Electrical Rough-in Plan

Project number 1533
Date 04/15/13
Drawn by Simco
Project Manager Jack Abraham

K5

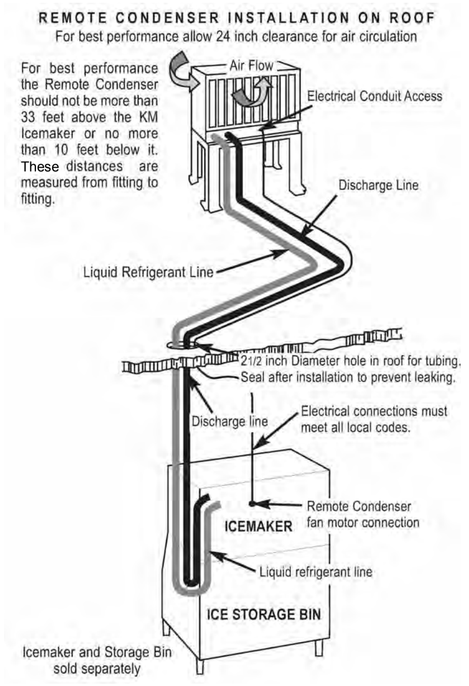
Scale 1/4" = 1'-0"

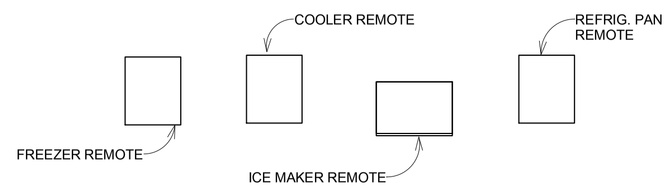
4/29/2013 4:05:32 PM



1 SPECIAL CONDITIONS PLAN

1/4" = 1'-0"





2 Special Conditions - Roof

1/4" = 1'-0"

REFER TO HOOD SHOP DRAWING FOR HOOD DATA.
REFER TO WALK-IN SHOP DRAWING FOR WALK-IN DATA
REFER TO REFRIGERATION SHOP DRAWINGS FOR REFRIGERATION DATA.

MASTERPLAN
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ISSUE DATES:

No.	Description	Date

Curry County Jail
Clovis, NM
Special Conditions Plan

Project number 1533
Date 04/15/13
Drawn by Simco
Project Manager Jack Abraham

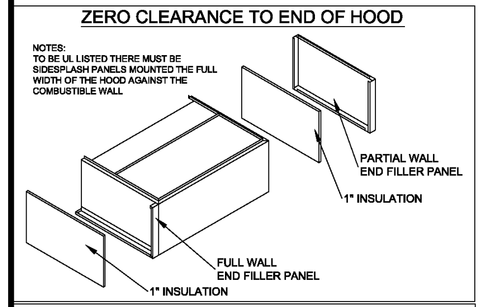
K6

Scale As indicated

4/29/2013 4:05:39 PM

ZERO CLEARANCE TO END OF HOOD

NOTES:
TO BE UL LISTED THERE MUST BE SIDESPLASH PANELS MOUNTED THE FULL WIDTH OF THE HOOD AGAINST THE COMBUSTIBLE WALL



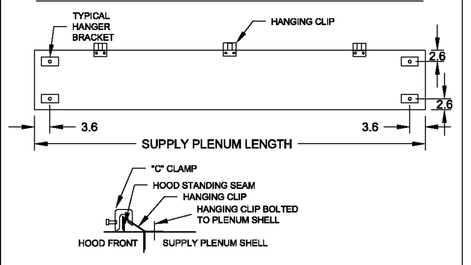
HOOD HANGING HEIGHT FOR FIRE SYSTEMS

VERIFICATION OF HOOD HANGING HEIGHT ABOVE FINISHED FLOOR (A.F.F.) IS REQUIRED FOR CORRECT PLACEMENT OF FIRE SYSTEM NOZZLES.

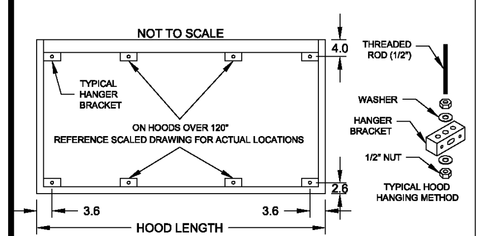
☐ RECOMMENDED HANGING HEIGHT = 78" FROM FINISHED FLOOR TO LOWER FRONT EDGE OF HOOD.

☐ OTHER HANGING HEIGHT = _____ " FROM FINISHED FLOOR TO LOWER EDGE OF HOOD.

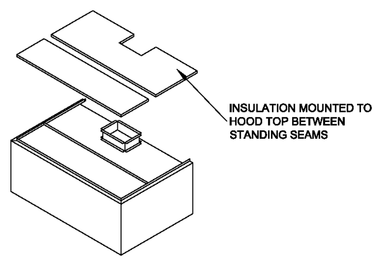
SUPPLY PLENUM HANGER BRACKET DETAIL



HOOD HANGER BRACKET DETAIL



ZERO CLEARANCE TO HOOD TOP



GENERAL DRAWING NOTES

Verify building entry conditions or limitations for equipment access to space.

Verify type and height of finished ceiling and if hood(s) may extend above finished ceiling (if required).

Seismic installation and bracing of equipment is by others. Accurex will not accept liability for problems that result from sub-standard installation, including field electrical wiring that deviate from supplied diagrams, jobsite conditions (ductwork, fuel types and structural conditions) that Accurex has not been notified of at the time of ordering. Or use of this equipment other than that for which it is designed.

It is the responsibility of the purchaser to hire qualified personnel for installation and start-up of all equipment. Installation and start-up information is shipped with all equipment via the Installation, Operation and Maintenance Manual (IOM), also included is a troubleshooting guide. Have all start-up info available prior to any warranty claims and/or factory technical support.

VENTILATION SYSTEM NOTES

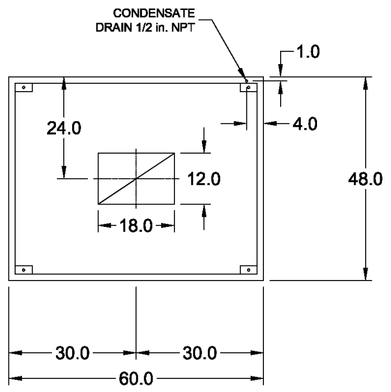
Accurex ventilators are designed in compliance with all national codes: NFPA # 96, national electric code and IBC, uniform mechanical code, and international mechanical code. See national evaluation report #436 for allowable values, and/or conditions of use concerning material presented in this document. Local codes may vary. It is the responsibility of the purchaser to submit drawings to local authorities.

Exhaust and supply air volumes are to be maintained within −5% to +10% tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.

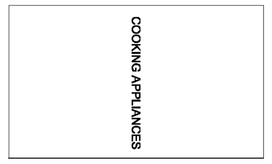
The grease filter face velocities are based on the filter manufacturers recommendations for maximum greaseextraction. Inlet opening air velocities for waterwash, dry cartridge and high velocity cartridge filters manufactured by Accurex are designed to deliver maximum grease extraction.

Hoods installation (by others unless otherwise noted) shall be in accordance with NFPA # 96 and applicable building codes.

PROPRIETARY INFORMATION NOTICE

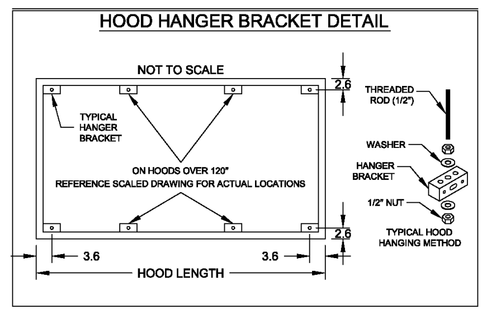


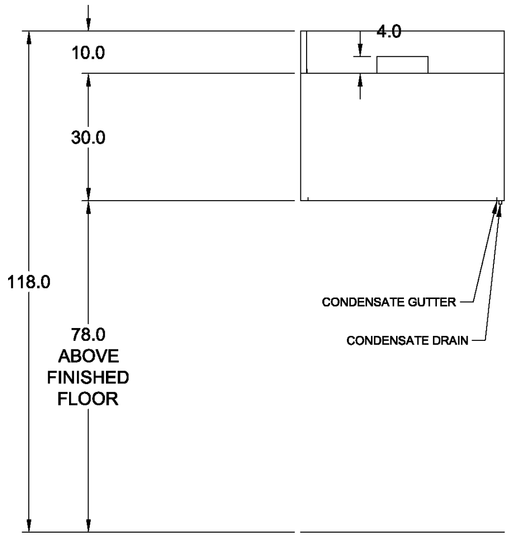
MARK: Item 35 - SECTION 1
PLAN VIEW



MARK: Item 35 - SECTION 1
ELEVATION VIEW

HOOD HANGER BRACKET DETAIL



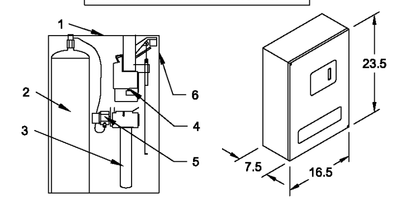


MARK: Item 35
SECTION VIEW

ANSUL R102 (WET CHEMICAL) FIRE PROTECTION SYSTEM - MODEL FSSC

CONTROL PANEL

1. STAINLESS STEEL ENCLOSURE
2. AGENT STORAGE TANK
3. EXPELLENT GAS CARTRIDGE
4. ANSUL AUTOMAN RELEASE
5. REGULATOR
6. KNOCKOUT FOR WIRING MICROSWITCH



NOT TO SCALE

NOTES:

Wet chemical fire protection system to be Ansul R-102, designed in compliance with UL 300 requirements.
-Verification of all cooking equipment make, model and location required for all fire protection systems.
-All fire system piping is standardly to the right end of the hood unless a wall is located on the right end.
-Ansul Automan Release to be located within 60" of hood.

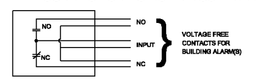
The basic fire system will include the following:
-Gas shut-off valve, if required, to be supplied by Manufacturer (up to 2" diameter as standard), and installed by a licensed plumber.
-Micro switch to be supplied by Manufacturer for connection to, but not limited to, building alarm system(s), exhaust and supply fans and electrical power shut down. Field wiring and connections to be performed by a licensed electrician.

The basic fire system does NOT include the following:
-Full dump test other than wht is specified per the Installation manual, or to satisfy a state or local code. Permit and testing fees are not included unless noted under the equipment schedule for the fire system.
-More then two trips to the jobsite or special transportation, or overnight lodging requirements in remote areas. Normal travel distance is first 50 mi. (80.5 km) from office.
- Special classes or additional labor for access to security sensitive areas.
-Installation of gas shut-off valve.
-Special drawings required to satisfy state or local code. Plan examination fees, PE or FS Approval Stamp.
-Union labor, Government labor, or Prevailing wages required for final field hook-up.
-Any and all electrical components/connections required to shut down fans, shut off device for electric cooking equipment (shunt trip breaker), or activate an alarm system, etc.
-Any dismantling or reassembly required to gain access to the fire suppression piping located on the top of the hood.
-Rough-in hidden conduit for remote pull station or gas valve (flush mounted pull station).
-Installation of more than (1) remote pull stations or distances greater than 20 ft (6.1M.)
-Parts or labor required to correct piping due to cooking equipment changes or deviation from plans. OR Any charges for missing or additional parts other then those indicated on the Fire Suppression Detail.

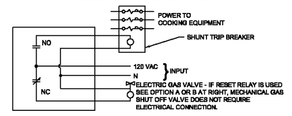
WIRING DIAGRAMS W/DPDT MICRO SWITCH

DPDT SWITCHES PROVIDED BY MANUFACTURER MAY BE WIRED PER TYPICAL EXAMPLES SHOWN. VERIFY WITH LOCAL CODES AND EQUIPMENT SUPPLIED AS THE CONNECTION NEEDED FOR YOUR INSTALLATION.

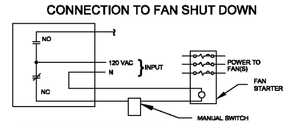
CONNECTION TO BUILDINGS ALARM



CONNECTION TO COOKING EQUIPMENT SHUT DOWN



CONNECTION TO FAN SHUT DOWN



DO NOT SHUT DOWN EXHAUST FANS WITH THIS METHOD OF WIRING, IF PROHIBITED BY LOCAL CODES.

NOTES:
1. ——— DENOTES FIELD INSTALLATION.
2. - - - - DENOTES FACTORY INSTALLATION.
3. DO NOT USE BLACK WIRE ON SNAP-ACTION SWITCH IN NORMAL INSTALLATION. BLACK WIRE TO BE USED ONLY FOR EXTRANEOUS ALARM, LIGHT CIRCUITS, ETC.

EQUIPMENT SCHEDULE

TYPE 1 KITCHEN HOOD — MARK: ITEM 59

HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	HOOD DIMENSIONS: SECTION LENGTH	WIDTH	HEIGHT	GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION
1	XXDW-126-S DOUBLE WALL EXHAUST ONLY WALL CANOPY	126 IN.	54 IN.	30 IN.	RIGHT	600 DEG F	462 LBS.	LEFT
2	XXDW-125-S DOUBLE WALL EXHAUST ONLY WALL CANOPY	125 IN.	54 IN.	30 IN.	RIGHT	600 DEG F	458.0 LBS.	RIGHT

HOOD NO.	ILLUMINATION DETAILS: FIXTURE TYPE BULB / LAMP INFO	QTY	INTENSITY FT CANDLES	GREASE FILTRATION DETAILS: TYPE / MODEL MATERIAL	QTY	LENGTH	HEIGHT
1	FLOURESCENT 48 IN LONG 60 CYCLE T8 (W/O LAMPS)	2 X (2 LAMPS)	80.78 / 63 IN. OC	X-TRACTOR STAINLESS STEEL	4	18 IN.	20 IN.
					3	20 IN.	
2	FLOURESCENT 48 IN LONG 60 CYCLE T8 (W/O LAMPS)	2 X (2 LAMPS)	80.87 / 62.5 IN. OC	X-TRACTOR STAINLESS STEEL	4	18 IN.	20 IN.
					3	20 IN.	

HOOD SECTION # COLLAR #	EXHAUST PLENUM COLLARS: DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIAMETER (IN.)	VOLUME (CFM)	S.P. (IN. WC)	VELOCITY (FT/MIN)
1 / 1	63	10	22	NA	2300	0.53	1505
TOTAL EXHAUST CFM - SECTION 1					2300	=	219 CFM / FT
2 / 1	62.5	10	22	NA	2300	0.53	1505
TOTAL EXHAUST CFM - SECTION 2					2300	=	221 CFM / FT

HOOD SECTION # PLENUM LOCATION COLLAR #	EXTERNAL SUPPLY PLENUM COLLARS: DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIAMETER (IN.)	VOLUME (CFM)	S.P. (IN. WC)	VELOCITY (FT/MIN)
1 / FRONT / 1	34.5	6.00	30.00	NA	900	0.1109	720
1 / FRONT / 2	103.5	6.00	30.00	NA	900	0.1109	720
TOTAL SUPPLY CFM - SECTION 1 - FRONT AIR CURTAIN SUPPLY (ASP) PLENUM					1800	=	157 CFM / FT
2 / FRONT / 1	31.5	6.00	30.00	NA	900	0.1316	720
2 / FRONT / 2	94.5	6.00	30.00	NA	900	0.1316	720
TOTAL SUPPLY CFM - SECTION 2 - FRONT AIR CURTAIN SUPPLY (ASP) PLENUM					1800	=	171 CFM / FT

OPTIONS AND ACCESSORIES

300 SERIES STAINLESS STEEL 100% CONSTRUCTION
UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625
HOOD TOP INSULATED FOR ZERO CLEARANCE TO COMBUSTIBLES
BACK INTEGRAL AIR SPACE - 3 IN WIDE - ZERO CLEARANCE
RIGHT NON-INTEGRAL AIR SPACE - 1 IN THICK - ZERO CLEARANCE
10 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED
CONTINUOUS CAPTURE
FACTORY MOUNTED EXHAUST COLLAR(S)
EXHAUST AIR BALANCING BAFFLE(S) - (EABB)
LEFT UTILITY CABINET 30 IN HIGH 54 IN LONG 12 IN WIDE
BACKSPLASH 78 IN HIGH 284 IN LONG
RIGHT SIDESPLASH 78 IN HIGH 54 IN LONG
INCLUDES PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY
STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH
EMBOSSED STAINLESS STEEL FINISH FOR HIGH CORROSION RESISTANCE

FIRE SUPPRESSION SYSTEM — MARK: FIRE SYSTEM ITEM 59

MANUFACTURER / MODEL SUPPRESSANT TYPE	FLOW POINTS	SUPPLY LINE	DETECTION	MOUNTING
ANSUL R-102 WET CHEMICAL	23 UTILIZED 27 AVAILABLE	CONTINUOUS	FUSIBLE LINK	LEFT END UTILITY CABINET ON HOOD

FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)
CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED
SUPPRESSION AGENT - INCLUDED - 7.5 GAL. - [1] 1.5, [2] 3.0 TANK[S]
GAS VALVE - INCLUDED - MECHANICAL SHUTOFF VALVE, 2 IN, (ANSUL) - PART# 55610
REMOTE PULL STATION - STANDARD - INSTALLATION AT SINGLE POINT OF EGRESS

FIRE SYSTEM PROTECTED HOOD(S) [UL-300]: (MARK NAME / SECTION#)
ITEM 59 SECTION 1 - (LENGTH 126.0 IN.)
ITEM 59 SECTION 2 - (LENGTH 125.0 IN.)

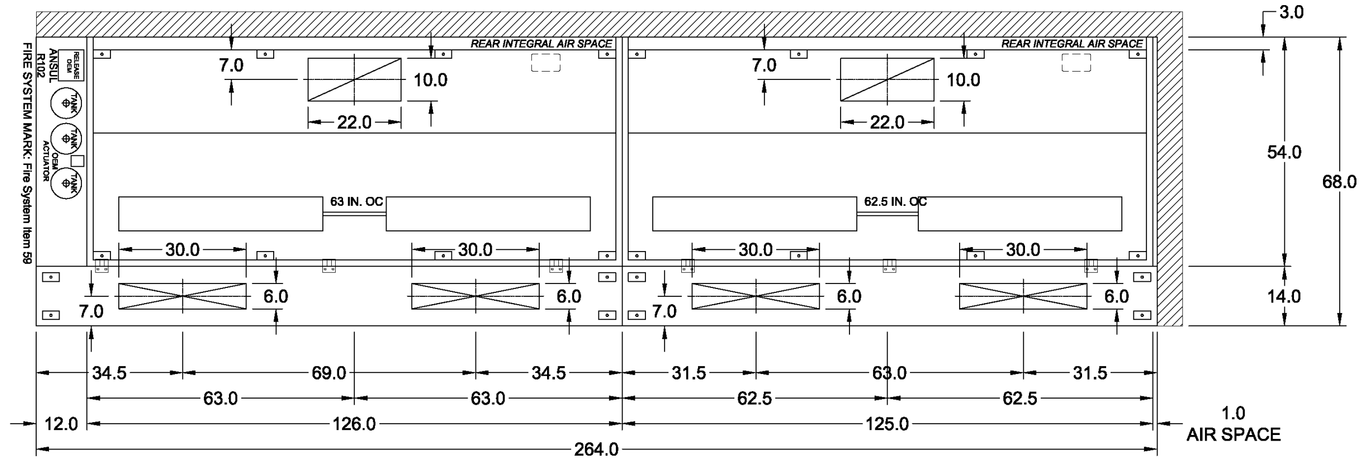
TYPE 2 KITCHEN HOOD — MARK: ITEM 35

HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	HOOD DIMENSIONS: SECTION LENGTH	WIDTH	HEIGHT	GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION
1	XD1-60-S CONDENSATE HOOD - NO BAFFLE	60.0 IN.	48 IN.	30 IN.	RIGHT	NA	180.0 LBS.	NA

HOOD SECTION # COLLAR #	EXHAUST PLENUM COLLARS: DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIAMETER (IN.)	VOLUME (CFM)	S.P. (IN. WC)	VELOCITY (FT/MIN)
1 / 1	30	12	18	NA	750	0.03	500
TOTAL EXHAUST CFM - SECTION 1					750.0	=	150.0 CFM / FT

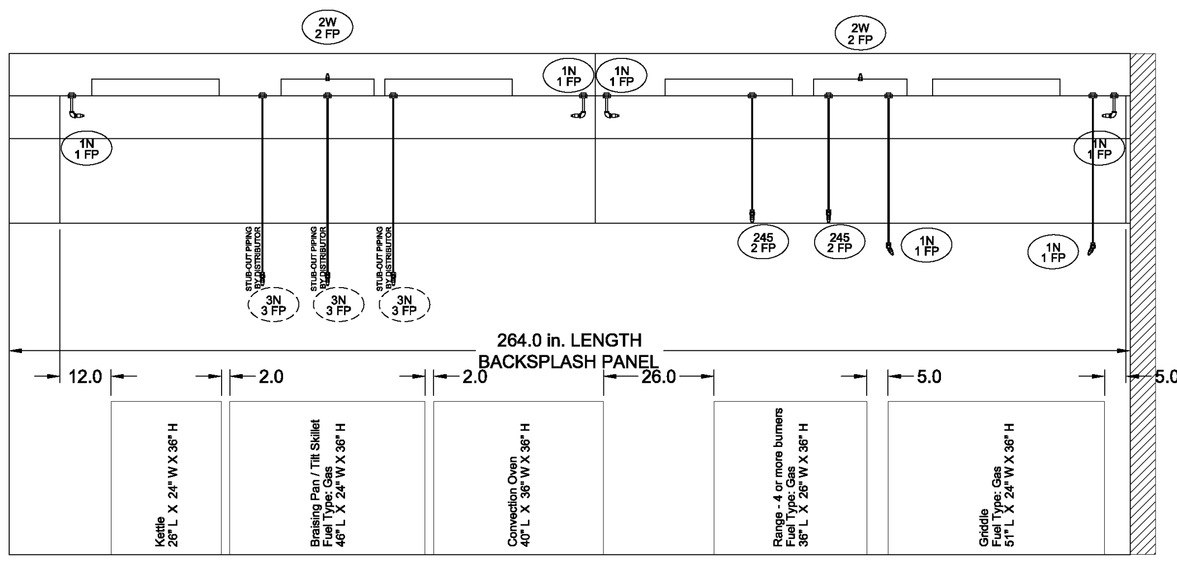
OPTIONS AND ACCESSORIES

300 SERIES STAINLESS STEEL 100% CONSTRUCTION
10 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED
FACTORY MOUNTED EXHAUST COLLAR(S)



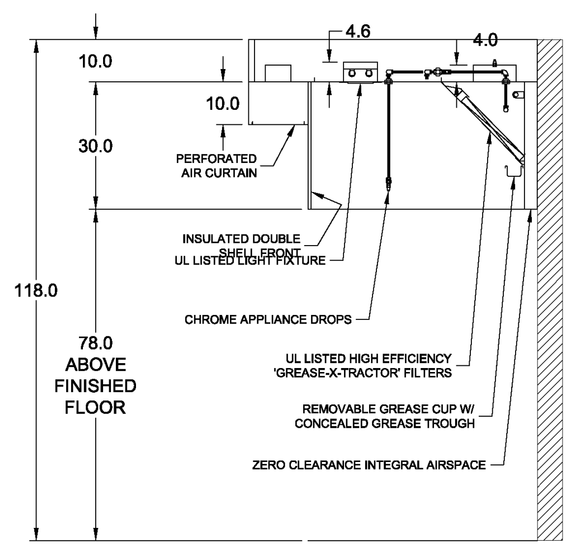
MARK: Item 59 - SECTION 1
PLAN VIEW

MARK: Item 59 - SECTION 2
PLAN VIEW



MARK: Item 59 - SECTION 1
ELEVATION VIEW

MARK: Item 59 - SECTION 2
ELEVATION VIEW



MARK: Item 59 (LAST HOOD IN ROW)
SECTION VIEW

CONSTRUCTION COMPLIES WITH NFPA 96

Your Accurex Contact:
Mark Hamilton
Greater Texas & Oklahoma Office
Phone (214) 632-7239
Fax (214) 572-9346
mark.hamilton@accurex-systems.com

Thank you for your interest in Accurex

SUBMITTAL

Please return one approved print to your Accurex Representative including signature, date, and answers to all submittal "verify" notes and questions. Fabrication will not begin until after approved drawings are received.

☐ APPROVED AS SUBMITTED
☐ APPROVED AS NOTED
☐ REJECTED – REVISE AND RESUBMIT

SIGNATURE DATE

REV	DESCRIPTION	DATE

ACCUREX

DRAWN BY: SC — ECO:
DATE: 04/10/13 — ENG. REV.:
SUPERCEDES:
SCALE: 1/24
CAD DRAWING NO.: C27146A

TITLE: CURRY COUNTY JAIL

MASTERPLAN
abraham1970@att.net
(972) 948-1133

ISSUE DATES:

No.	Description	Date

Curry County Jail
Clovis, NM
Hood Drawings

Project number 1533
Date 04/15/13
Drawn by Simco
Project Manager Jack Abraham
K7
Scale

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EQUIPMENT SCHEDULE

ELECTRICAL CONTROL BOX	MARK: TEMP INTERLOCK ITEM 59		
DESCRIPTION / ACCUREX MODEL MOUNTING LOCATION (CONTROL PANEL / SWITCHES)	EXHAUST FAN QTY	SUPPLY FAN QTY	POWER FREQUENCY
TEMPERATURE INTERLOCK / TEMPERATURE INTERLOCK UTILITY CABINET ON HOOD / (NO SWITCHES)	N/A	N/A	60 CYCLE

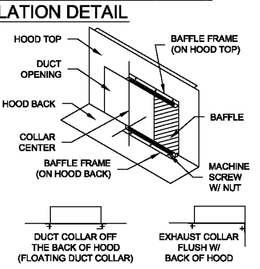
CONTROL PANEL ENCLOSURE - PAINTED STEEL ENCLOSURE NONE - DIMENSIONS 8 X 8 X 6
CONTROL PANEL ENCLOSURE - FACTORY MOUNTED - LEFT CABINET ON ITEM 59
INTEGRATED EXHAUST TEMPERATURE INTERLOCK SYSTEM
-FACTORY MOUNTED EXHAUST TEMPERATURE SENSORS - QTY 4
-COMPLIES WITH INTERNATIONAL MECHANICAL CODE 2006 SECTION 507.2.1.1

EXHAUST AIR BALANCING BAFFLE (EABB) INSTALLATION DETAIL

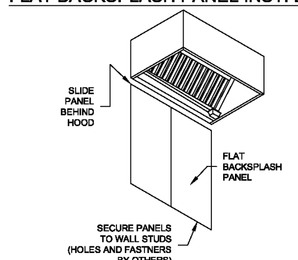
NOTES:
THE EABB IS DESIGNED TO BALANCE THE AIR VOLUME BETWEEN MULTIPLE HOODS ON THE SAME FAN. THE BAFFLE HAS THE CAPACITY TO CLOSE OFF UPTO 50% OF THE EXHAUST COLLAR.

IF DUCT COLLARS ARE SHIPPED LOOSE, THE EABB WILL BE SIZED TO THE EXHAUST COLLAR(S) SPECIFIED ON THE HOOD EQUIPMENT SCHEDULE. EABB IS TO BE INSTALLED AFTER THE DUCT COLLAR IS WELDED TO THE HOOD.

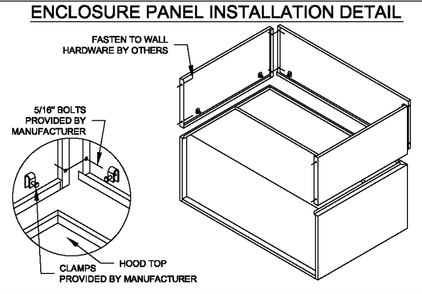
ASSEMBLE BOTH BAFFLE FRAMES TO THE BAFFLE IN THE OPEN POSITION. LINE UP EDGE OF BAFFLE WITH EDGE OF OPENING, PLUG WELD THE FRAMES TO THE HOOD TOP OR BACK.



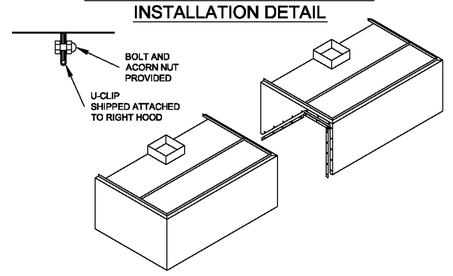
FLAT BACKSPLASH PANEL INST. DETAIL



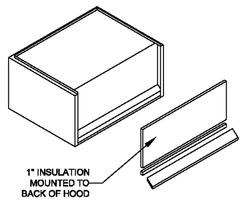
ENCLOSURE PANEL INSTALLATION DETAIL



CONTINUOUS CAPTURE PLENUM INSTALLATION DETAIL

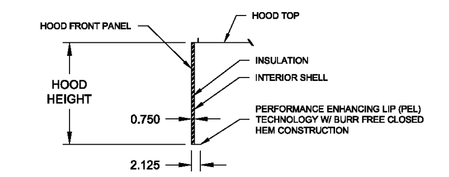


ZERO CLEARANCE TO BACK OF HOOD



NOTES:
TO BE UL LISTED THERE MUST BE BACKSPLASH PANELS MOUNTED THE FULL LENGTH OF THE HOOD AGAINST THE COMBUSTIBLE WALL.

EXHAUST ONLY DOUBLE SHELL FRONT DETAIL



HOOD FRONT SECTION VIEW

AVAILABLE ON EXHAUST ONLY RECTANGULAR HOOD MODELS ONLY

GENERAL DRAWING NOTES

Verify building entry conditions or limitations for equipment access to space.

Verify type and height of finished ceiling and if hood(s) may extend above finished ceiling (if required).

Seismic installation and bracing of equipment is by others. Accurex will not accept liability for problems that result from sub-standard installation. Including field electrical wiring that deviate from supplied diagrams, jobsite conditions (ductwork, fuel types and structural conditions) that Accurex has not been notified of at the time of ordering. Or use of this equipment other than that for which it is designed.

It is the responsibility of the purchaser to hire qualified personnel for installation and start-up of all equipment. Installation and start-up information is shipped with all equipment via the Installation, Operation and Maintenance Manual (IOM), also included is a troubleshooting guide. Have all start-up info available prior to any warranty claims and/or factory technical support.

VENTILATION SYSTEM NOTES

Accurex ventilators are designed in compliance with all national codes: NFPA # 96, national electric code and IBC, uniform mechanical code, and international mechanical code. See national evaluation report #436 for allowable values, and/or conditions of use concerning material presented in this document. Local codes may vary. It is the responsibility of the purchaser to submit drawings to local authorities.

Exhaust and supply air volumes are to be maintained within -5% to +10% tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.

The grease filter face velocities are based on the filter manufacturers recommendations for maximum greaseextraction. Inlet opening air velocities for waterwash, dry cartridge and high velocity cartridge filters manufactured by Accurex are designed to deliver maximum grease extraction.

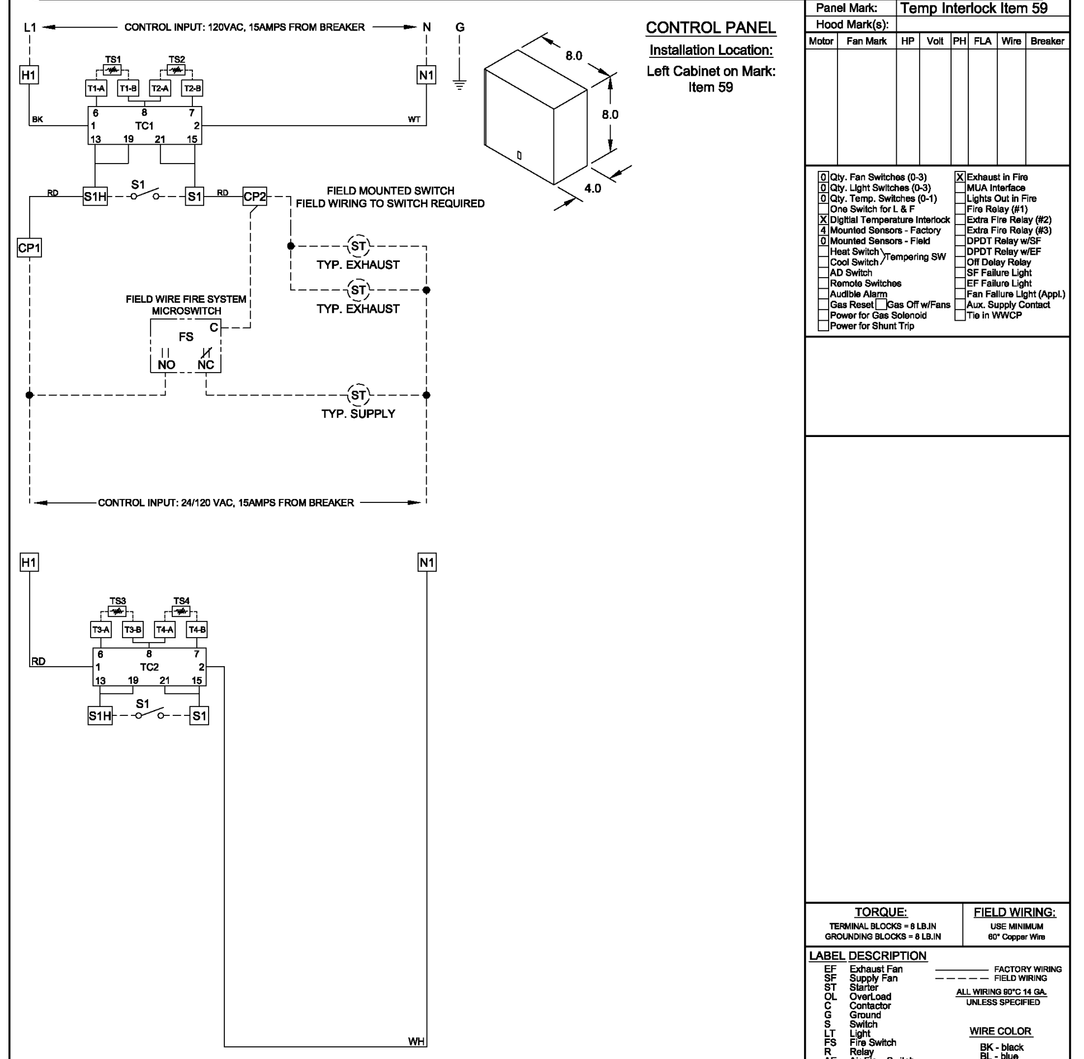
Hoods installation (by others unless otherwise noted) shall be in accordance with NFPA # 96 and applicable building codes.

PROPRIETARY INFORMATION NOTICE

Temperature Interlock Electrical Prewire Package Curry County Jail

PART NO. T00-38X-000 | REV. 2-2.2 | CAD DRAWING NO. | ECO

ACCUREX ENGINEERED RESTAURANT SYSTEMS



CONTROL PANEL
Installation Location:
Left Cabinet on Mark: Item 59

Panel Mark: Temp Interlock Item 59
Hood Mark(s):

Motor	Fan Mark	HP	Volt	PH	FLA	Wire	Breaker

0	Qty. Fan Switches (0-3)	X	Exhaust in Fire
0	Qty. Light Switches (0-3)		MUA Interface
0	Qty. Temp. Switches (0-1)		Lights Out in Fire
	One Switch for L & F		Fire Relay (#1)
X	Digital Temperature Interlock		Extra Fire Relay (#2)
4	Mounted Sensors - Factory		Extra Fire Relay (#3)
0	Mounted Sensors - Field		DPDT Relay w/EF
	Heat Switch / Tempering SW		DPDT Relay w/EF
	Cool Switch /		Off Delay Relay
	AD Switch		SF Failure Light
	Remote Switches		EF Failure Light
	Audible Alarm		Fan Failure Light (Appl.)
	Gas Reset _ Gas Off w/Fans		Aux. Supply Contact
	Power for Gas Solenoid		Tie in WWCP
	Power for Shunt Trip		

TORQUE: TERMINAL BLOCKS = 8 LB.IN. GROUNDING BLOCKS = 8 LB.IN
FIELD WIRING: USE MINIMUM 60° Copper Wire

LABEL DESCRIPTION

EF	Exhaust Fan
SF	Supply Fan
ST	Starter
OL	OverLoad
C	Contactor
G	Ground
S	Switch
L	Light
FS	Fire Switch
P	Probe
AF	Air Flow Switch
SV	Gas Solenoid
STB	Shunt Trip Breaker
D	Damper
PB	PushButton
EC	Evap Cooler
TS	Temperature Sensor
TC	Temperature Controller

———— FACTORY WIRING
– – – – – FIELD WIRING
ALL WIRING 60°C 14 GA. UNLESS SPECIFIED

WIRE COLOR
BK - black
BL - blue
BR - brown
OR - orange
PU - purple
RD - red
YW - yellow
WT - white

UL LISTED — UNDER SUBJECT 891 FILE #E313951

Wiring Diagram # T00-38X-000

TEMPERATURE INTERLOCK CALIBRATION

1. PRESS THE SET BUTTON TO SEE THE FIRST SET POINT. (PRESS THE SET BUTTON TWICE, SLOWLY TO SEE THE SECOND SET POINT)
2. PRESS THE UP/DOWN ARROW BUTTON TO CHANGE THE SET POINT.
3. PRESS THE SET BUTTON TO VIEW THE CURRENT TEMPERATURE.
4. CHECK SYSTEM OPERATION BEFORE MAKING ADDITIONAL ADJUSTMENTS

This Control Panel only provides control power to signal operation of supply and exhaust starters Starters are **Not** provided by manufacturer, to be provided by, wired and mounted by others

CONSTRUCTION COMPLIES WITH NFPA 96

Your Accurex Contact:

Mark Hamilton
Greater Texas & Oklahoma Office
Phone (214) 632-7239
Fax (214) 572-9346
mark.hamilton@accurex-systems.com

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SIGNATURE DATE

REV	DESCRIPTION	DATE

ACCUREX

TITLE: CURRY COUNTY JAIL

DRAWN BY: SC | CO'D | DATE: 04/10/13 | CHG. REF. | SUPERCEDES | SCALE: 1/24 | CAD DRAWING NO. C27146B

MASTERPLAN
abraham1970@att.net
(972) 948-1133

ISSUE DATES:

No.	Description	Date

Curry County Jail
Clovis, NM
Hood Drawings

Project number 1533
Date 04/15/13
Drawn by Simco
Project Manager Jack Abraham

K7.1
Scale

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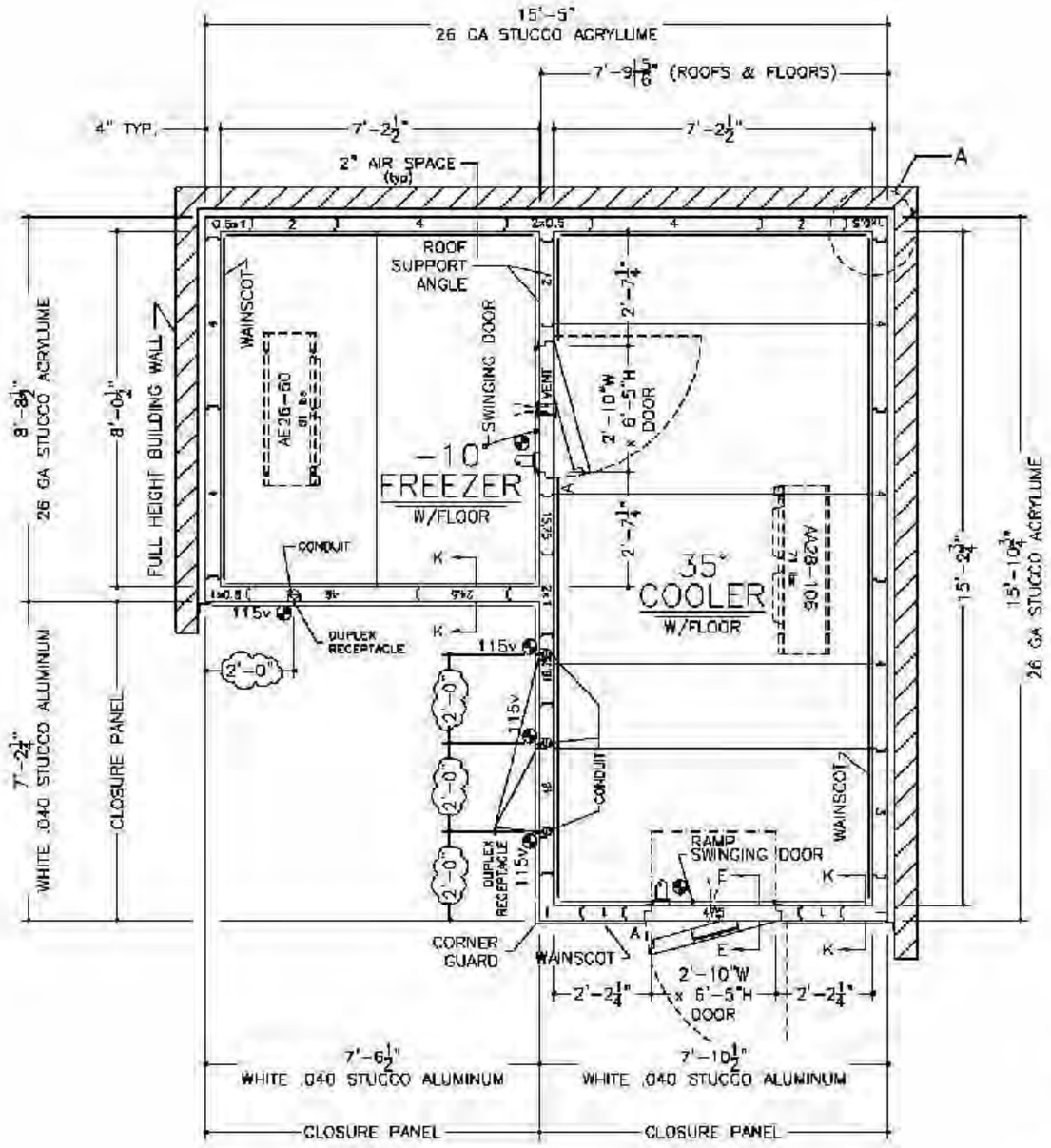

ITEM #7

~SPECIFICATIONS~

BOX HEIGHT:	FREEZER – 9'-3" OVERALL (8'-7 1/4" INTERIOR) COOLER – 9'-3" OVERALL (8'-7 1/4" INTERIOR)
CONSTRUCTION:	FOAMED IN PLACE NSF LISTED, STANDARD NO. 7
INSULATION:	4" URETHANE, FINISHED PANEL UL CLASSIFIED FLAME SPREAD 20 CORE SMOKE DEVELOPED 350
INSTALLATION:	INDOOR
FLOOR: (SEE DETAILS)	FREEZER – STANDARD COOLER – STANDARD W/INTERIOR RAMP
DOOR HARDWARE & ACCESSORIES: EACH DOOR	DEADBOLT HANDLE W/KEYED CYLINDER LOCK, PADLOCK PROVISION & INSIDE RELEASE (EXTERIOR DOOR ONLY) KASON #10944-5 DEADBOLT LOCK FRAME HEATER WIRE HYDRAULIC DOOR CLOSER APC SYSTEM 100 TEMP. ALARM INCLUDING: W/SECURITY COVER DIRECT LINE VOLTAGE SYSTEM: 115Vac, 60Hz, 1Ph C OR F TEMPERATURE SELECTION 5 DIGITS DIGITAL DISPLAY AIR PROBE & DOOR HEATER PROBE, NTC SENSOR LIGHT SWITCH & DOOR HEATER CONTROL PROGRAMMABLE AIR CAVITY HIGH & LOW TEMPERATURE ALARMS PROGRAMMABLE AUTOMATIC LIGHT SHUT OFF EXTERNAL ALARM RELAY (115Vac, 60Hz, 1Ph 150W DIRECT POWER CONNECTION) INTEGRAL BUZZER ALARM KASON SCREW-IN FLUORESCENT VAPOR PROOF LIGHT FIXTURE CCI CLEAR VU SWINGING DOOR 2 – STD. CAM RISE HINGES 1/10" DIAMOND ALUMINUM TREAD PLATE KICKPLATES @ 48" HIGH I/S & O/S HEATED VISION WINDOW (14" x 14") (COOLER DOOR ONLY) KASON #1825 PRESSURE RELIEF VENT (FREEZER DOOR ONLY) TAMPER PROOF SCREWS DOOR HINGE SECURITY PIN LIFT-OFF STOP
ACCESSORIES. (VERIFY HEIGHT)	2 – PCS. TRIM ANGLE CLOSURE PANEL TO AN EXISTING CEILING (PER PLAN) 4 – DUPLEX RECEPTACLE @ 52" ABOVE FINISHED FLOOR (FOAMED IN PANEL STUBBED OUT CEILING – PER PLAN) 1/10" DIAMOND ALUMINUM TREAD PLATE WAINSCOT @ 48" HIGH A.F.F. (PER PLAN) ROOF SUPPORT ANGLE 2 – BELL BOXES (SHIPPED LOOSE)
METAL FINISHES:	INTERIOR WALLS & CEILING – WHITE .040 STUCCO ALUMINUM EXPOSED EXTERIOR – WHITE .040 STUCCO ALUMINUM UNEXPOSED EXTERIOR – 26 GA STUCCO ACRYLUME EXTERIOR FLOOR & CEILING – 26 GA STUCCO ACRYLUME INTERIOR FLOOR – .100 SMOOTH ALUMINUM
REFRIGERATION:	U.L. LISTED, AIR COOLED, OUTDOORS
FREEZER	CONDENSING UNIT: 1 – STD. PRE-ASSEMBLED REMOTE – HERMETIC 2.00 HP MODEL NO. AWA2479ZXTXC (R-404A) EVAPORATOR: 1 – MODEL NO. AE26-60 W/E.C. MOTORS
COOLER	CONDENSING UNIT: 1 – STD. PRE-ASSEMBLED REMOTE – HERMETIC 1.25 HP MODEL NO. FJAF-0125 (R-404A) EVAPORATOR: 1 – MODEL NO. AA28-106 W/E.C. MOTORS
REFRIGERATION ACCESSORIES:	2 – WINTERIZATION CONTROLS/LASA 2 – COMPRESSOR COVERS 2 – COMPRESSOR MOUNTING STANDS

NOTE: THE LARGEST WALK-IN PANEL ON THIS JOB IS 47.5" x 107". CUSTOMER IS TO VERIFY THAT THIS PANEL SIZE WILL NOT CONFLICT WITH ANY JOB SITE RESTRICTIONS.

NOTE: CUSTOMER IS TO VERIFY ALL DIMENSIONS, SECTIONS, DETAILS AND SPECIFICATIONS

ELECTRICAL DATA

⊕ = POINT OF ELECTRICAL CONNECTIONS.

FREEZER		
CONDENSING UNIT:	208-230v/60/3ø	11.8 UNIT AMPACITY
EVAPORATOR:	208-230v/60/1ø	1.3/7.4 AMPS
COOLER		
CONDENSING UNIT:	208-230v/60/3ø	8.3 UNIT AMPACITY
EVAPORATOR:	208-230v/60/1ø	0.8 AMPS
WALK-IN DOORS:	115v/1ø – 350w	

POWER FOR EVAPORATOR CIRCUIT IS SUPPLIED FROM CONDENSING UNIT.

☐ APPROVED SIGNATURE _____
☐ APPROVED AS NOTED PRINT NAME _____
☐ REVISE & RESUBMIT DATE _____

1) Please verify that door swing and location are correct.

2) If this walk-in is to be installed in a depression, or quarry tile is to be applied to the interior, depression depths or tile thickness must be specified to insure proper door height.

3) All site preparation, floor or slab construction, plumbing, electrical connections (including control wiring) by others.

4) ⊕ Electrical: 115-60-1 required above latch side of each door, through ceiling, to operate frame heater and light.

5) Special note to General Contractor and his Sub Contractor for quarry tile or concrete wearing floors: the sheet metal panel facings may be susceptible to staining due to excessive moisture created by hydration of concrete type materials. Therefore, it is absolutely necessary that each room be properly ventilated. Also note that special precautions must be taken when using muriatic acid due to effects hydrochloric acid fumes have on aluminum and stainless steel.

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American Panel
AMERICAN PANEL CORPORATION
5800 S.E. 76th St. Ocala, Florida 34472
Ph. (352) 245-7055 Fax (352) 245-0726

CUSTOMER: E.P.I.			
PROJECT: CURRY COUNTY JAIL – CLOVIS, NM			
DATE: 4/11/13	DRAWN BY: RB/JE	P.O.#:	
SCALE: 1/4"=1'-0"	PROPOSAL#: 21690B	JOB#:	SHEET 1 of 2

MASTERPLAN
abraham1970@att.net
(972) 948-1133

ISSUE DATES:

No.	Description	Date

Curry County Jail
Clovis, NM
Walk-in Drawings

Project number 1533
Date 04/15/13
Drawn by Simco
Project Manager Jack Abraham

K8

Scale

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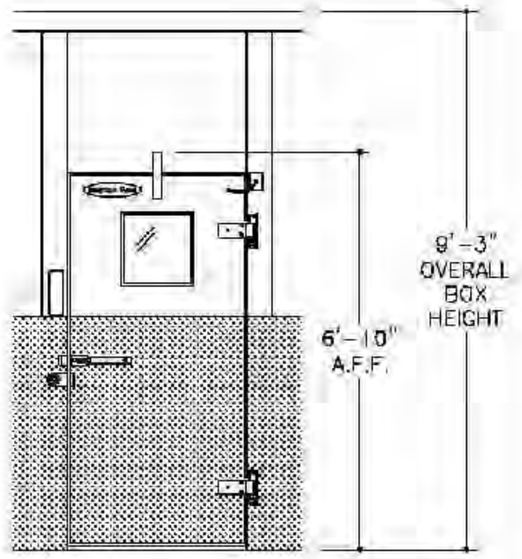
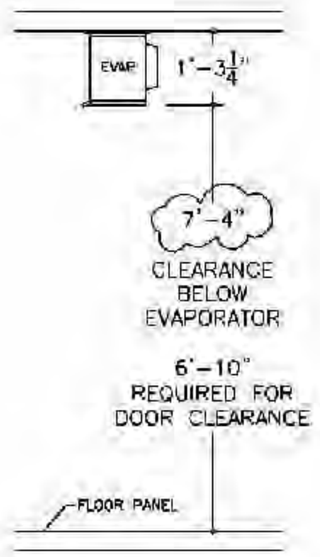
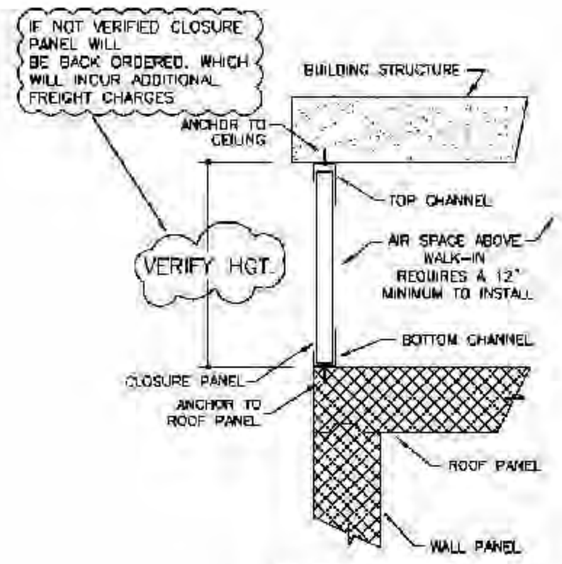


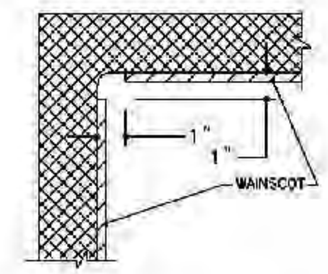
COOLER DOOR ELEVATION



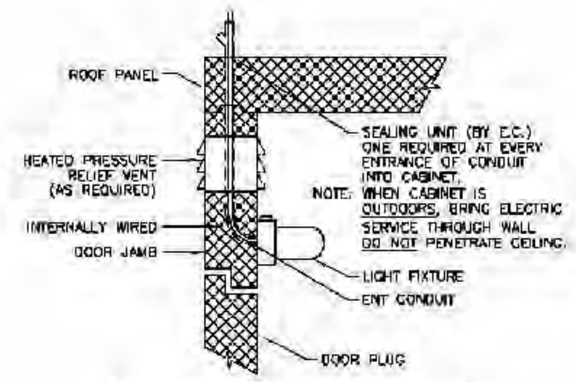
SECTION AT EVAPORATOR
TYP



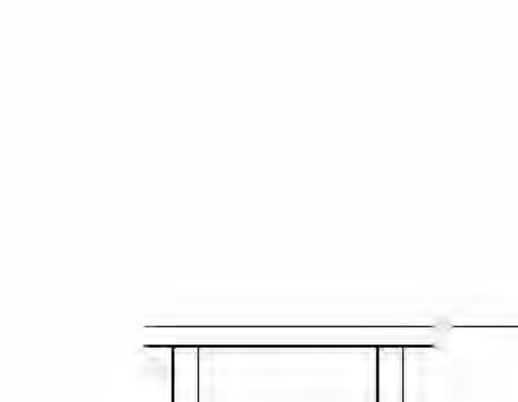
CLOSURE PANEL



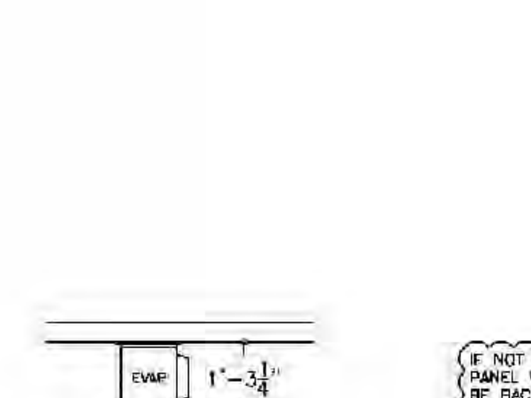
DETAIL "A"
WAINSCOT AT
CORNER



DOOR ELECTRICAL CONNECTION



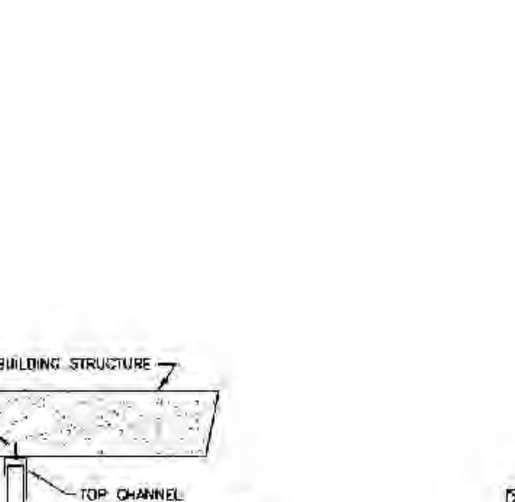
CORNER GUARD



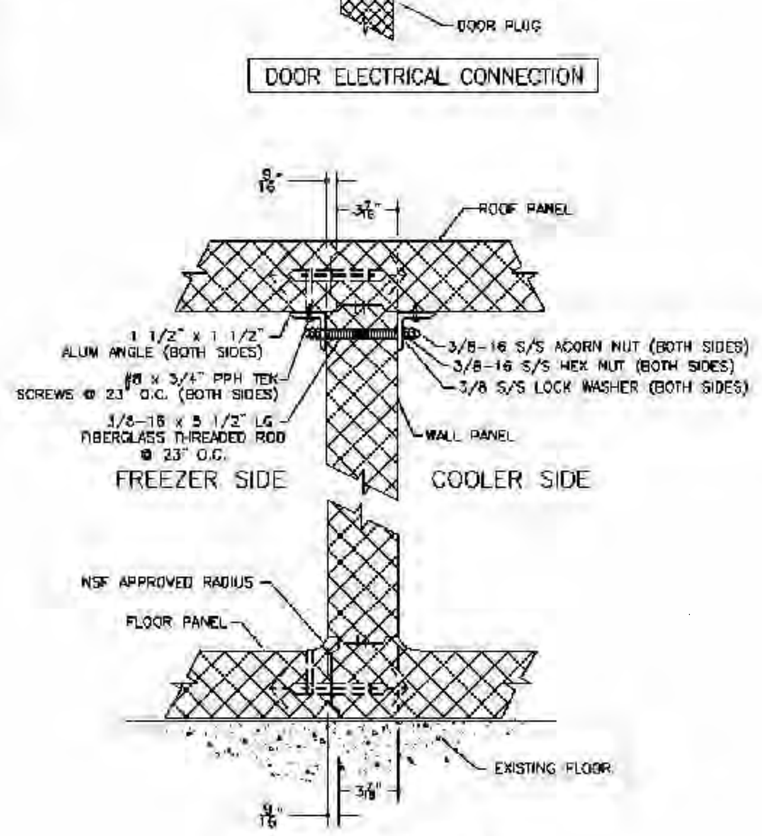
TRIM ANGLE
DETAIL #2

SECTION E - E

SECTION K - K



DUPLEX OUTLET FOAMED
INTO WALL PANEL



ROOF SUPPORT ANGLE
SPLIT PARTITION FLOOR & ROOF

☐ APPROVED
☐ APPROVED AS NOTED
☐ REVISE & RESUBMIT
SIGNATURE _____
PRINT NAME _____
DATE _____

American Panel

AMERICAN PANEL CORPORATION
8800 S.E. 78th St. Ocala, Florida 34472
Ph. (352) 245-7055 Fax (352) 245-0726

CUSTOMER: E.P.I.			
PROJECT: CURRY COUNTY JAIL - CLOVIS, NM			
DATE: 4/11/13	DRAWN BY: RB/JE	P.O.#:	
SCALE: 5/16"=1'-0"	PROPOSAL#: 21690B	JOB#:	SHEET 2 of 2

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ISSUE DATES:

No.	Description	Date

Curry County Jail
Clovis, NM
Walk-in Drawings

Project number 1533
Date 04/15/13
Drawn by Simco
Project Manager Jack Abraham

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Scale

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