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NOTICE TO ALL CONTRACTORS AND SUB-CONTRACTORS

March 11, 2025

USD 305 Kitchen 2 Remodel & Addition – Proj #23-3323

Prebid Meeting Date: Tuesday, March 18, 2025 at 9:00 a.m. at the building site, Salina Central High School Cafeteria, 650 E. Crawford St., Salina, KS

Bid Date: Wednesday, March 26, 2025 to Board Office Conference Room, 1511 Gypsum Ave, Salina, KS by 2:30 p.m.

ADDENDUM NO. 1

YOU ARE INSTRUCTED TO READ AND TO NOTE THE FOLLOWING DESCRIBED CHANGES, CORRECTIONS, CLARIFICATIONS, OMISSIONS, DELETIONS, ADDITIONS, APPROVALS, AND STATEMENTS PERTINENT TO THE CONTRACT AND CONSTRUCTION DOCUMENTS. THIS ADDENDUM IS A PART OF THE CONTRACT AND CONSTRUCTION DOCUMENTS AND SHALL GOVERN IN THE PERFORMANCE OF THE WORK.

ARCHITECTURAL –Specifications

1. Section 114000 Food Service Equipment – Reference attached section for Cooler, Freezer, associated components and shelving.

Receipt of this Addendum shall be noted on the Bid Form.

END OF ADDENDUM NO. 1

Attachments

1. Section 114000 Food Service Equipment – 6-pages

SECTION 114000

FOOD SERVICE EQUIPMENT

PART 1 GENERAL

1.01 SECTION INCLUDES

- A. New Equipment: Furnish, deliver, install and start up food service equipment as specified herein and as shown on accompanying drawings.
 - 1. Installation shall include uncrating, setting in place, cleaning and leveling of equipment, so it is completely ready for final utility connections. Final utility connections to be made by Mechanical and Electrical Contractors.
 - 2. Contractor or delegated factory representative, shall demonstrate to Owner, proper equipment use and make necessary field adjustments to equipment, for all items specified herein, at prearranged time, selected by Owner.
- B. General Requirements: Correlate work with work of others at project site and carefully schedule work with job progress.
 - 1. Food Service Contractor shall inform himself completely of all conditions relating to all food service equipment included in this contract.

1.02 DEFINITION

- A. The term "Food Service Contractor" as used in this Section means a food service equipment supply and installation company who performs the kind of work and service required for this project as a normal part of their work.

1.03 QUALITY ASSURANCE

- A. It is the purpose of these plans and specifications to purchase for the Owner, food service equipment both specially fabricated items and items of general manufacture that conform to the best existing policies of the industry. These items have been selected as a result of past experiences in functional design, construction, material and in maintenance and repair. If a Contractor elects to quote upon a substitute not specified, he will be permitted to do so provided that he lists these substitutions on a separate sheet of paper, outlining them as an addition or deduction to the specified brand shown on the specifications. Contractor will be required to submit his base proposal on the equipment specified in the specifications. Any Contractor offering such an alternate bid shall accompany his sheets to the equipment specified. The Architect or the Food Service Consultant reserve the right to accept or reject such substitute bids.
- B. Bidders bidding on any substitute equipment under conditions outlined in above paragraph are cautioned to examine carefully the utility requirement plans, which have been previously approved, or the project site to determine if such substitutions will require changes in the presently specified utility connections whether they are installed or not.
- C. If the proposed substitute equipment does require any plumbing, electrical, ventilation or structural changes, the bidder shall call to the attention of the Architect or Food Service Consultant the fact that changes will be necessary in considering this substitution. All equipment furnished will comply with N.S.F., U.L., A.G.A., and N.F.P.A.

1.04 CONDITIONS OF NEW FOOD SERVICE EQUIPMENT

- A. Equipment shall be consistent with these specifications and accompanying drawings.
- B. Buy-out or equipment of standard manufacture shall be of latest model or succeeding model at time of delivery. Contractor is encouraged to take earliest possible delivery.
- C. Fit spaces provided.
- D. Job conditions causing major equipment alteration shall be brought to Architect's attention in writing prior to fabrication or installation.
- E. Adjustment to job conditions, requiring added length, shall not permit added cost.
- F. Provide qualified superintendent at job site during all work phases relating to this work to coordinate rough-in connections and installation of equipment.

1.05 SUBMITTALS

- A. Dimensioned rough-in plans, shop drawings and diagrams, prepared for this project must be submitted to Architect for approval within 30 days after receipt of contract. Dimensioned rough-in plans to show all necessary information for proper mechanical, electrical and plumbing connections.
- B. Before start of equipment fabrications, submit Shop drawings on custom built equipment. Shop drawings shall be at scale not less than 1/2" = 1'-0" and in full detail, complete with detail notes.
- C. Submit three (3) sets of specifications sheets of the buy-out equipment for preliminary approval. Buy-out equipment submittal shall list all quantities, options and accessories as required by the contract documents and as necessary for proper operation. Make required corrections, according to the final Architect/Food Facility Consultants approved sheets and provide six (6) of corrected sheets for distribution. Assemble specifications sheets in book form arranged in order of item number. Submit color samples of swatches, for buy-out equipment when selection is required.
- D. Unintentional approval of Contractor submitted incorrect/incomplete shop drawings and specification sheet books shall not waive obligation of the Contractor to furnish equipment, materials and construction methods as specified herein.
- E. Furnish to owner, two (2) sets of service manuals and two (2) sets of parts manuals, for all items of standard manufacture. Assemble manuals in book form, arranged by item number. At least one (1) copy of the completed manual shall be available at the owner demonstration for reference by the demonstrator and owner.
- F. Furnish the owner a list of local and/or nearby service agencies which have been authorized by previous agreement with Contractor, to make emergency service calls, for each piece of custom built or buy-out food service equipment, having mechanical or electrical components furnished under this contract. List shall include service agency's name, address, phone number and specific equipment name, model no. and serial no., agency is authorized to service.
- G. Supply duplicate copy of list to Food Facilities Consultant.

1.06 SERVICE AND GUARANTEE

- A. Contractor shall fully guarantee all work and materials for a period of one (1) year from date of acceptance. Provide five (5) year warranty for motor- compressor at each remote of self-contained condensing unit supplied with buy-out or custom fabricated refrigeration equipment furnished under this Contract.
- B. Immediately upon written notice from Owner, and as directed, Contractor agrees to repair or replace without cost to Owner, defects in workmanship of materials, not due to abuse, appearing within above mentioned time. Trips to job for servicing of equipment under guarantee shall be made without charge, but such trips shall be made only at direction of Owner or Owner's previously identified agent.
- C. Guarantee and conditions of service on items of standard manufacture, as established by manufacturer of such equipment, shall apply where extending beyond guarantee and conditions of service set forth in these Specifications. Provide written manufacturers guarantee to Owner, when any guarantee or warranty extends beyond above mentioned one (1) year guarantee period.

PART 2 PRODUCTS

2.01 REFRIGERATION EQUIPMENT

- A. General: Provide either single or multiple compressor units, as recommended by manufacturer for sizes and variations between connected evaporator loads as indicated. Provide units of capacities indicated, arranged to respond to multiple-evaporator thermostats and defrosting timers. Include coils, receivers, compressors, motors, motor starters, mounting bases, vibration insulation units, fans, dryers, valves, piping, insulation, gauges, winter control equipment and complete automatic control system.
- B. Refrigerant: Precharge units with type or types recommended by manufacturer for services indicated, with quick-disconnect type connections ready to receive refrigerant piping runs to evaporators and (where remote) to condensers.

1. Provide air-cooled condensers, located with the compressors, complete with refrigerant piping installed at the factory. Locate units as shown (exterior) with weather housings and protective enclosures. The minimum outdoor ambient temperature for design of units is -10 degree F (-23 degree C).
2. Remote refrigeration installation shall include uncrating and setting-in-place of compressors and accessories, initial charge of refrigerant for each system and start-up of each refrigeration system.
3. Refrigerant piping to remote compressors shall be Type "L" cooper, labeled ACR, with wrought copper fittings and sweat solder joint. Make connections with silver solder shaving melting point of not less than `1000 degree F., insulate suction lines outside the building enclosure with 1/2" thick "Armaflex". Cover fittings with "Armaflex" blanket and wrap with vapor proof tape. Insulate suction lines within the building enclosure, per applicable code requirements for composite smoke and fire hazard. Insulation shall be Owens-Corning Fiberglass ASJ/SSI-11, 4.2 lb. density with fire retardant ASJ jacket and double self-sealing lap. Seal longitudinal laps and butt strips with vapor barrier adhesive C.M. No. 17-465. Insulate valves and fittings with 2" thick fiberglass blankets and cover with Zeston Products PVC fitting cover sealed with vapor barrier adhesive. Line sizes shall be of proper size to operate units, at temperature required.
4. Furnish initial charge of refrigerant, (type as specified) for each refrigeration system. Furnish initial charge of lubricating oil, for compressor unit, in accordance with manufacturer's recommendation.

2.02 STANDARDS - (CUSTOM FABRICATED ITEMS)

- A. Following are standardized specifications of various items and are referred to hereinafter as "standard".

2.03 EQUIPMENT, MATERIAL AND WORKMANSHIP

- A. Best of respective kinds and equal in detail, quality and construction to that specified.
- B. All piecing or jointing, whether on top surface or cabinet faces shall be done with continuous welded joints.
- C. Tack welding will not be acceptable in cabinet base finished interiors except when out of view.
- D. Pop rivet fasteners not allowed on exposed finish surface.
- E. No soldered joints or cold solder and caulked fillets allowed.
- F. Grind smooth all cut or sheared edges of metal so they are free of snags and burrs.
- G. All stainless steel surfaces shall be checked over, by Contractor, after installation is completed, and polished where needed to give final full finish to job.
- H. Field weld all stainless steel tops jointed at job site. Butt type field joints not allowed unless specified and specific item.
- I. Stainless Steel: 18-8 Analysis polished to #4 finish.
- J. Stainless Steel Piecing: Continuous welded joints, ground smooth, polished to match original finish. Grind cut edges. No tack welding approved except when out of view from 3'-0" eye level and ground smooth.
 1. Check all stainless steel after installation, polish where needed to give final full finish on job.
 2. Cut and finish openings for other Contractors.

2.04 EQUIPMENT SCHEDULE

ITEM 1 - WALK-IN COOLER/FREEZER (1 REQ'D)

Kolpak Model SCHS-K1-CUSTOM

Walk-in cooler/freezer, outdoor, overall 34'-7"L x 29'-9"W x 8'-6"H. Reference Quote #A261596R3.

Compartments:

Freezer (Outdoor)

Interior Dimensions: 29'-1 1/2" x 12'-11" x 7'-8 5/8"

Walls: 4" Class 1 - Foamed in place Urethane

Exterior: Galvalume - Embossed 26 Ga
Interior: Galvalume - Embossed 26 Ga
Ceiling: 6" Class 1 - Foamed in place Urethane
Type: ERA Clear Span Ceiling (C-Studs)
Attachment: Lock Down
Exterior: Galvanized - Smooth 20Ga.
Interior: Galvalume - Embossed 26 Ga
Floor Application: 4" Class 1 - Foamed in place Urethane
Type: Structural 5000# ERA
Finish: Aluminum - Smooth Aluminum .100
Overlay: Floor Overlay - Full Compartment, 3/16" Aluminum Diamond Tread

Compartment Accessories:

3 ea Angle Box Modification (Floors)
4 sf Closure Panel Aluminum Embossed .040
79 lf Cove Base, Galvalume Embossed 26 ga 1.25 x 4.25
5 ea Cross Partition Tops Adder
46 EA Racking Clip
1 ea Roof Cap - Sloped Membrane Flashed (slope 1/4" per foot)
260 ea Tapcon Fasteners

Doors/Openings:

Door: 54" x 78" Right Swing Out
Recessed 4" with 0" Leveling Sand and 0" Tile & Grout.
Frame: Exterior: Galvalume - Embossed 26 Ga
Interior: Galvalume - Embossed 26 Ga
Plug: Exterior: Galvalume - Embossed 26 Ga Kickplate, Alum .125 Diamond Tread 48" High
Interior: Galvalume - Embossed 26 Ga Kickplate, Alum .125 Diamond Tread 48" High

Door/Opening Accessories:

1 ea Door Closer - Kason 1094 (STD)
1 ea Handle - Kason 27C Brushed Chrome, 1/4 Turn ISR Lockable (4" thick)
1 ea Heater Wire, 5 Watt / FT
3 ea Hinge - Kason 1346 Brushed Chrome Adjustable / Spring Assisted (STD)
1 ea Light Centered Over Door Opening
1 ea Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V 50/60Hz (STD)
1 ea Switch Thermometer Combo - Kason 1967-A2, 20ft Lead, 120V 50/60Hz F/C
(Weatherproof 1-way)
4.5 lf Threshold, Stainless Steel 10 ga
1 ea Vent - Pressure Relief, Heated 120V 50/60Hz 4/5/6" Thick (STD)

Cooler (Outdoor)

Interior Dimensions: 21'-5 1/2" x 20'-8" x 7'-8 5/8"
Walls: 4" Class 1 - Foamed in place Urethane
Exterior: Galvalume - Embossed 26 Ga
Interior: Galvalume - Embossed 26 Ga
Ceiling: 6" Class 1 - Foamed in place Urethane
Type: ERA Clear Span Ceiling (C-Studs)
Attachment: Lock Down
Exterior: Galvanized - Smooth 20Ga.
Interior: Galvalume - Embossed 26 Ga
Floor Application: 4" Class 1 - Foamed in place Urethane
Type: Structural 5000# ERA
Finish: Aluminum - Smooth Aluminum .100
Overlay: Floor Overlay - Full Compartment, 3/16" Aluminum Diamond Tread

Compartment Accessories:

5 sf Closure Panel Aluminum Embossed .040
58 lf Cove Base, Galvalume Embossed 26 ga 1.25 x 4.25
8 ea Trim Angled 3" x 3" x 8ft Galvalume Embossed 26 ga

Doors/Openings:

Door: 54" x 78" Right Swing Out
Recessed 4" with 0" Leveling Sand and 0" Tile & Grout.
Frame: Exterior: Galvalume - Embossed 26 Ga
Interior: Galvalume - Embossed 26 Ga
Plug: Exterior: Galvalume - Embossed 26 Ga Kickplate, Alum .125 Diamond Tread 48" High
Interior: Galvalume - Embossed 26 Ga Kickplate, Alum .125 Diamond Tread 48" High

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1 ea Light Centered Over Door Opening
1 ea Light Fixture - Kason 1803 LED w/Bulb, Globe & Nightlight 120V 50/60Hz (STD)
1 ea Switch Thermometer Combo - Kason 1967-A2, 20ft Lead, 120V 50/60Hz F/C (Weatherproof 1-way)
4.5 lf Threshold, Stainless Steel 10 ga

****SHOP DRAWINGS TO FOLLOW****

ITEM 2 - WALK-IN SHELVING (31 REQ'D)

Metro

Walk-in shelving consisting of the following.

- 48 ea Model 2472NK4 Quick Ship - Super Erecta® Shelf, wire, 72"W x 24"D, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF
- 68 ea Model 2460NK4 Quick Ship - Super Erecta® Shelf, wire, 60"W x 24"D, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF
- 8 ea Model 2454NK4 Quick Ship - Super Erecta® Shelf, wire, 54"W x 24"D, Metroseal™ Gray epoxy-coated corrosion-resistant finish with Microban® antimicrobial protection, plastic split sleeves are included with each shelf, NSF
- 124 ea Model 74PK4 Quick Ship - Super Erecta® SiteSelect™ Post, 74-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", Metroseal Gray epoxy coated corrosion-resistant finish with Microban® antimicrobial protection

PART 3 EXECUTION

3.01 SITE VISITATION

- A. Installer of food service equipment must examine rough-in mechanical and electrical services, and installation of floors, walls, columns, and ceilings, and conditions under which the work is to be installed; and must verify dimensions of services and substrates before fabricating the work. Notify Contractor in writing of unsatisfactory locations and dimensions of other work, and of unsatisfactory conditions for proper installation of food service equipment. Do not proceed with fabrication and installation until unsatisfactory dimensions and conditions have been corrected in a manner acceptable to Installer.

3.02 MECHANICAL AND ELECTRICAL REQUIREMENTS

- A. Mechanical and Electrical shall rough-in and connect equipment and include all piping for water, waste and steam, shut-off valves, "P" traps, grease traps, unions, conduit, wiring, fittings, switches, line and disconnect switches, etc., as required.
- B. Food Service Contractor shall provide all trim faucets, drains, control valves, solenoid valves, and all other accessories for proper operation of equipment. Prewire all equipment to control or junction box.
- C. Electrically operated and/or heated equipment, custom fabricated or standard manufactured equipment shall conform to latest standards of National Electrical Manufacturers Association; and/or Underwriter's Laboratories, Inc.
- D. Provide equipment with suitable starter or correct type or control switch in accordance with U.L. Code. All other line switches, fittings and connections shall be installed by the Electrical unless otherwise specified.
- E. Provide and install internal wiring, electrical devices, controls, switches, etc. forming an integral part of fabricated equipment. Terminate at junction box or control for final connection by Electrical.
- F. Provide stainless steel cover plates and boxes on electrical outlets specified as part of equipment.
- G. Electrical shall be responsible for polarity of all cords, plugs, and receptacles prior to equipment operation and shall make necessary changes to insure identical motor rotation and/or phase loading.
- H. Cord lengths suitable for installation conditions. Neatly fasten excess cord length, in place with approved nylon cable straps, clamps, or equally suitable device to insure against accident due to cords. Remove excess cord length on counter top equipment. Coordinate all plug types with receptacle provided by Electrical.

END OF SECTION 114000