

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT			1. CONTRACT ID CODE	PAGE OF PAGES	
			J	1	7
2. AMENDMENT/MODIFICATION NO. 0008	3. EFFECTIVE DATE 16-Jul-2004	4. REQUISITION/PURCHASE REQ. NO. W16ROE-4068-6489		5. PROJECT NO.(If applicable)	
6. ISSUED BY USA ENGINEER DISTRICT, NEW YORK ATTN:CENAN-CT ROOM 1843 26 FEDERAL PLAZA NEW YORK NY 10278	CODE W912DS	7. ADMINISTERED BY (If other than item 6) See Item 6		CODE	
8. NAME AND ADDRESS OF CONTRACTOR (No., Street, County, State and Zip Code)			X	9A. AMENDMENT OF SOLICITATION NO. W912DS-04-R-0010	
			X	9B. DATED (SEE ITEM 11) 03-Jun-2004	
				10A. MOD. OF CONTRACT/ORDER NO.	
				10B. DATED (SEE ITEM 13)	
CODE	FACILITY CODE		11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS		
<input checked="" type="checkbox"/> The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offer <input type="checkbox"/> is extended, <input checked="" type="checkbox"/> is not extended. Offer must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended by one of the following methods: (a) By completing Items 8 and 15, and returning <u>1</u> copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.					
12. ACCOUNTING AND APPROPRIATION DATA (If required)					
13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS. IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.					
A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.					
B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(B).					
C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:					
D. OTHER (Specify type of modification and authority)					
E. IMPORTANT: Contractor <input type="checkbox"/> is not, <input type="checkbox"/> is required to sign this document and return _____ copies to the issuing office.					
14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.) The purpose of this amendment is: 1) To incorporate questions and answers. Answers are for informational purposes only. 2) To incorporate updated wage rates The proposal due date remains unchanged, 26 July 2004 at 2:00pm local time. All other terms and conditions remain unchanged as a result of this amendment. NOTE: Bidders must acknowledge receipt of this amendment by the date specified in the solicitation (or as amended) by one of the following methods: In the space provided on the SF 1442, by separate letter, or by telegram, or by signing the block 15 below. FAILURE TO ACKNOWLEDGE AMENDMENTS BY THE DATE AND TIME SPECIFIED MAY RESULT IN REJECTION OF YOUR BID IN ACCORDANCE WITH THE LATE BID, LATE MODIFICATIONS OF BIDS OR LATE WITHDRAWAL OF BIDS (FAR 14.304) Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.					
15A. NAME AND TITLE OF SIGNER (Type or print)			16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)		
			TEL: _____ EMAIL: _____		
15B. CONTRACTOR/OFFEROR _____ (Signature of person authorized to sign)	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA BY _____ (Signature of Contracting Officer)		16C. DATE SIGNED 16-Jul-2004	

SECTION SF 30 BLOCK 14 CONTINUATION PAGE

SUMMARY OF CHANGES

SECTION SF 30 - BLOCK 14 CONTINUATION PAGE

The following have been added by full text:

AMENDMENT 8

Company Name: Clark Construction

In the Food Service Project Manual, some items have only an unmarked description sheet and no specification data. Please clarify if these items are to be provided by the GC or by others. If by the GC, please provide spec data.

Example: Item 006.

Ans: See this amendment.

In the Food Service Project Manual, some items have a description sheet marked only as "Custom Fabricated". Please clarify if these items are to be provided by the GS or by others. If by the GC, please provide spec data.

Example: Item C-09.

Ans: See this amendment.

Section 01010, 2.7 Delete paragraph. Replace with: In all buildings except the Dining Facility, all loose furniture, equipment, computers and related hardware, video projectors, VCR's, TV's, drink machines, vending machines, microwaves, barracks module refrigerators, ice machines, clothes washers and dryers are Government Furnished Government Installed (GFGI). The contractor shall provide utility service connections and space for these items. When wall or ceiling mounted equipment such as TVs, VCRs, monitors, or projectors are required, the Contractor shall provide brackets with appropriate structural support for this equipment. Pay phones shall be provided by separate contractor. Contractor shall coordinate with pay phone provider and provide preparation as needed for attachment and connection of phones and enclosures. All other items to be Contractor Furnished Contractor Installed (CFCI).

All Dining Facility furnishings listed under Option B shall be GFGI unless this option is awarded, then it will be Contractor Furnished Contractor Installed (CFCI).

All Dining Facility equipment shown and listed on drawings FS-101, FS-102 and FS-103 shall be CFCI except for the item numbers listed in the following two paragraphs which reference Option C and Vendor items.

The following Dining Facility equipment item numbers are not part of the base bid and are Option C bid items: 001, 004, 005, 0121, 012A, 013, 017, 018, 019, 021, 022, 035, 046, 049, 051C, 056, 059,060, 061, 062, 068, 074, 079, 083, 085, 087, 088, 094, 098, 101A, 106, 108, 113, 114, 117, 119, 136, 136A, 143, 150, 155, C-10, C-20, C-24, C-25, C-28, and C-29. If Option C is awarded to the contractor, the above equipment shall be CFCI. No matter if the Option C is or is not awarded, the contractor shall provide all required utility service connections to this equipment under the base bid.

The following Dining Facility equipment item numbers are not part of the base bid and Option C and shall be provided by the vendors. The vendor provided equipment is as follows: 080, 082, 094A, 095, 099, 118, C-05, C-06, C-07, C-08, C-21, and C-22. The contractor shall provide all required utility service connections to this equipment under the base bid.

Section 01010, 3.14.2.14 Add the following sentences: The existing 8" fire protection service in buildings 2060 and 2072 and the existing 6" fire protection service in building 2074 is located in the foam rooms and the existing 3" domestic water service is located in the mechanical rooms of each building.

Add Section. Section 01010, 3.14.4.7 Relocate existing 2" gas lines including gas meter and regulators at buildings 2072 and 2074. See revised drawings C-133 and C-134 for existing gas line locations.

Section 01010, 8.5.7.2 Add the following sentences: The existing boiler capacities are as follows: Building 2060: two boilers, input = 5,400MBH each, output = 4,184MBH each; Building 2072: two boilers, input = 5,400MBH each, output = 4,184MBH each; Building 2074: two boilers, input = 3,456MBH each, output = 2,678MBH each. Currently the boilers are being converted from fuel oil to natural gas. Output capacities of all boilers will not decrease. Separate inline pumps sized to handle the flows and head pressures for the baseboard radiation and the ventilation units shall be provided to meet the requirements of the new additions. Connect new piping to the existing 6" heating system headers located in each mechanical room.

Section 01010, "Option C-Dining Facility Equipment" Delete paragraph. Replace with: The following Dining Facility equipment item numbers are not part of the base bid and are Option C bid items: 001, 004, 005, 0121, 012A, 013, 017, 018, 019, 021, 022, 035, 046, 049, 051C, 056, 059,060, 061, 062, 068, 074, 079, 083, 085, 087, 088, 094, 098, 101A, 106, 108, 113, 114, 117, 119, 136, 136A, 143, 150, 155, C-10, C-20, C-24, C-25, C-28, and C-29. If Option C is awarded to the contractor, the above equipment shall be CFCI. No matter if the Option C is or is not awarded, the contractor shall provide all required utility service connections to this equipment under the base bid.

Drawings:

Sheet C-133 Titled: Site Utility Plan Replace C-133 provided in original solicitation with the C-133 sheet in this amendment.

Sheet C-134 Titled: Site Utility Plan Replace C-134 provided in original solicitation with the C-134 sheet in this amendment.

Sheet FS -101 Titled: Plan and Schedule Item # 095 Change Quantity from 2 to 3.

Food Service Project Manual

Replace individual pages per attachment into Food Service Project Manual. For example: Replace first page Item 010 in Food Service Project Manual with new first page item 010.

Add to Food Service Project Manual the attached standard details. These details are cross-referenced to the above reference replacement pages in the Food Service Project Manual.

General Decision Number: NY030009 05/28/2004

General Decision Number: NY030009 05/28/2004

NY 07/15/04

Superseded General Decision Number: **NY020009**

State: New York

Construction Type: Building

County: Jefferson County in New York.

BUILDING CONSTRUCTION PROJECTS (does not include residential construction consisting of single family homes and apartments up to and including 4 stories)

Modification Number	Publication Date
0	06/13/2003
1	05/28/2004

BRNY0002-008 07/01/2002

WATERTOWN CHAPTER

	Rates	Fringes
Bricklayer.....	\$ 22.55	8.64
Tile Finisher.....	\$ 17.39	7.50
Tile Setter.....	\$ 19.94	7.49

* ELEC0910-004 04/01/2004

	Rates	Fringes
Electrician.....	\$ 26.00	11.03

SHEE0058-001 05/01/2002

	Rates	Fringes
Sheet Metal Worker Projects 5 million or less.....	\$ 22.60	11.51
Projects over \$5 million....	\$ 23.60	11.51

SUNY1996-002 05/01/1996

	Rates	Fringes
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Carpenters:.....\$ 16.81	5.52
Cement Mason.....\$ 19.75	5.82
Laborers:.....\$ 14.06	5.36
Plumber.....\$ 19.24	4.26
Power Equipment Operator Forklift.....\$ 20.64	8.70
Roofer.....\$ 16.99	5.47

WELDERS - Receive rate prescribed for craft performing operation to which welding is incidental.
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Unlisted classifications needed for work not included within the scope of the classifications listed may be added after award only as provided in the labor standards contract clauses (29CFR 5.5 (a) (1) (ii)).

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

WAGE DETERMINATION APPEALS PROCESS

1.) Has there been an initial decision in the matter? This can be:

- * an existing published wage determination
- * a survey underlying a wage determination
- * a Wage and Hour Division letter setting forth a position on a wage determination matter
- * a conformance (additional classification and rate) ruling

On survey related matters, initial contact, including requests for summaries of surveys, should be with the Wage and Hour Regional Office for the area in which the survey was conducted because those Regional Offices have responsibility for the Davis -Bacon survey program. If the response from this initial contact is not satisfactory, then the process described in 2.) and 3.) should be followed.

With regard to any other matter not yet ripe for the formal process described here, initial contact should be with the

Branch of Construction Wage Determinations. Write to:

Branch of Construction Wage Determinations

Wage and Hour Division

U.S. Department of Labor

200 Constitution Avenue, N.W.

Washington, DC 20210

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

Wage and Hour Administrator

U.S. Department of Labor

200 Constitution Avenue, N.W.

Washington, DC 20210

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

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

Administrative Review Board

U.S. Department of Labor

200 Constitution Avenue, N.W.

Washington, DC 20210

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

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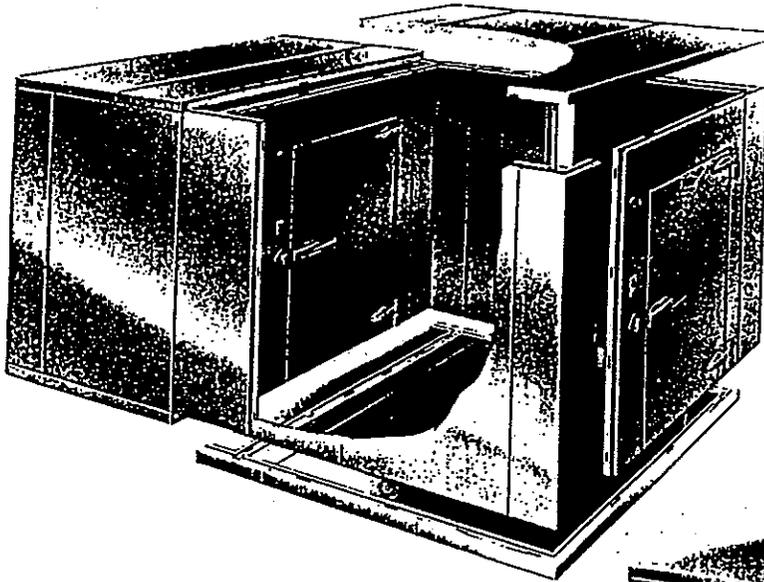
END OF GENERAL DECISION

(End of Summary of Changes)

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

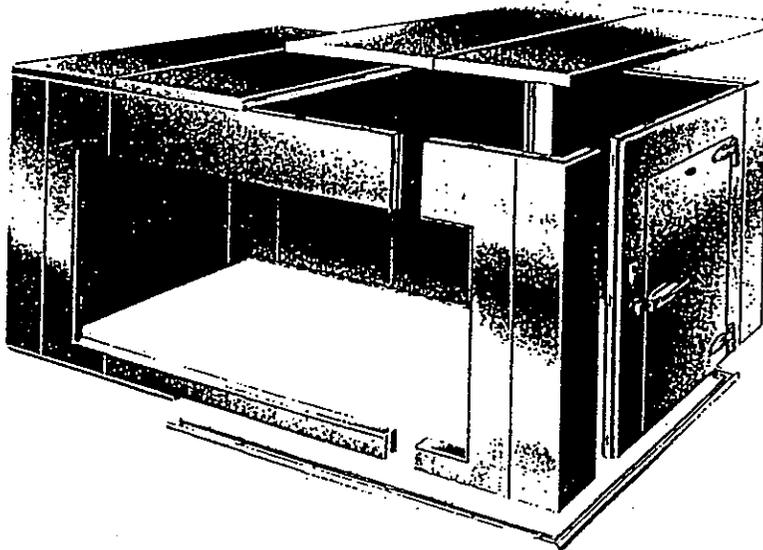
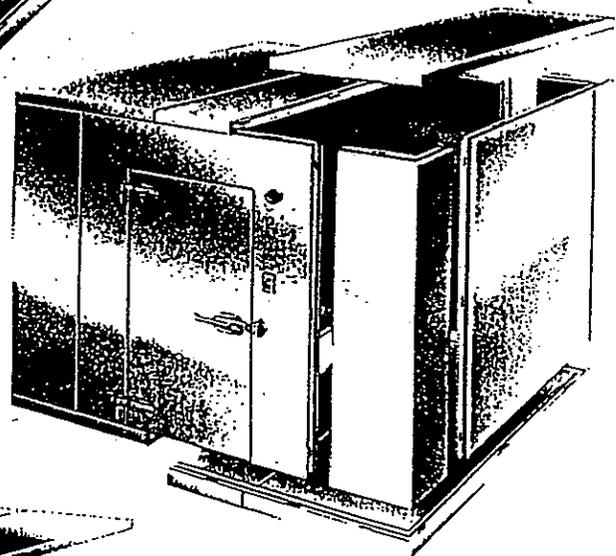
ITEM NO.

40
BuyLine 5609



IN CONJUNCTION
WITH ITEMS

- 006
- 006A
- 007
- 007A
- 008



W.A. BROWN
COOLERS
FREEZERS

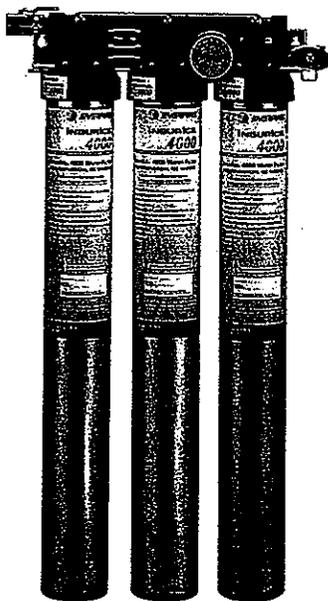
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

FOR USE WITH ITEM 092

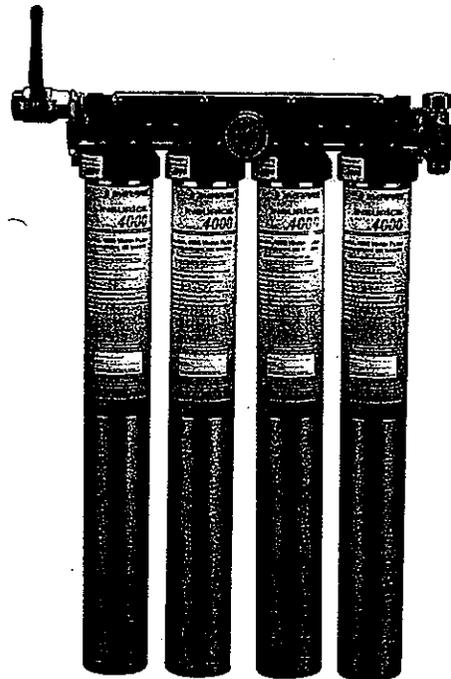


InsurIce 4000 Triple & Quad Water Filters for Ice Makers Triple 9325-03 · Quad 9325-04

Our largest, high capacity systems designed to meet the higher flow rates of larger commercial ice makers. Precoat filtration coupled with scale inhibitor.



Triple System: 9325-03
4000 Cartridge: P/N 9612-36



Quad System: 9325-04
4000 Cartridge: P/N 9612-36

BENEFITS

- Traps dirt as small as 1/2 micron in size
- Reduces off-tastes and odors, and chlorine
- Keeps ice makers functioning at full capacity by reducing lime scale buildup in water distribution lines, small orifices, and on evaporator plates
- Better tasting beverages
- Reduces parasitic cysts such as *Cryptosporidium* and *Giardia*
- Saves energy and reduces downtime

INSTALLATION TIPS

- Choose a mounting location which is suitable to support the full weight of the system when operating
- Use a minimum 1/2" water line.
- Do not connect system to water-cooled condenser.
- Flush filter cartridges by running water to drain at full flow through the flushing valve for 5 minutes.

OPERATION TIPS

- Change 4000 series cartridges
 - on a regular 6 month preventative maintenance basis
 - when the pressure gauge indicates a pressure less than 10 psi when the system is operating.
 - or at least annually
- Always flush the filter cartridges when changing.

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

FOR USE WITH ITEM 032

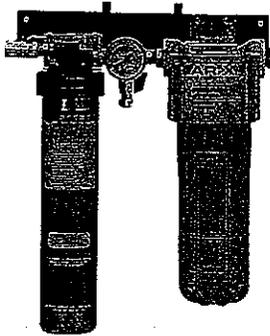
EVERPURE

KLEENSTEAM

Model CT for countertop steamers Model
AR-X for boiler base steamers

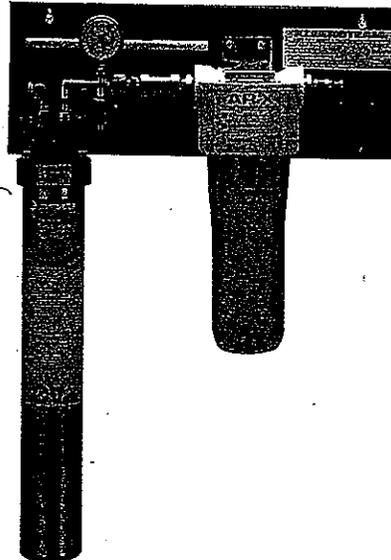
A total system approach for steamers, providing high quality filtered water plus cleaning and deliming capabilities. The Kleensteam system is simple to install, operate and maintain.

MODEL CT FOR COUNTERTOP STEAMERS



System Part No.: 9797-50
4CB5 Cartridge Part No.: 9617-11 (1 pack)
AR-10 Acidulent Cartridge Part No.: 9496-10 (1 pack)
9496-16 (6 pack)
ScaleKleen 7 oz. Packet Part No.: 9798-20 (24 pack)
Dip Tube Part No.: 3080-40

MODEL AR-X FOR BOILER-BASE STEAMERS



System Part No.: 9797-00
CV Cartridge Part No.: 9625-01 (1 pack)
AR-10 Acidulent Cartridge Part No.: 9496-10 (1 pack)
9496-16 (6 pack)
ScaleKleen 2.2 lb. Packet Part No.: 9798-01 (4 pack)
Dip Tube Part No.: 3080-40

BENEFITS:

- Reduces limescale buildup.
- Fine filters the incoming water.
- Reduces chlorine-induced corrosion.
- Controls alkalinity and pH.
- Increases energy efficiency.
- Increases life of steamer.
- Semi-annual deliming with Everpure's ScaleKleen[®] which is safe to handle and sewer system disposable.
- ScaleKleen is fed directly into the boiler through the AR-X bowl without boiler disassembly or the use of dangerous acids which require special disposal and handling.

INSTALLATION TIPS

- Use a minimum 3/8" water line.
- Do not exceed recommended service flow rate.
- Flush filter cartridge by running water to drain through flushing valve for five minutes.
- **Connect the system to the boiler water only! Do not connect to the condenser!**

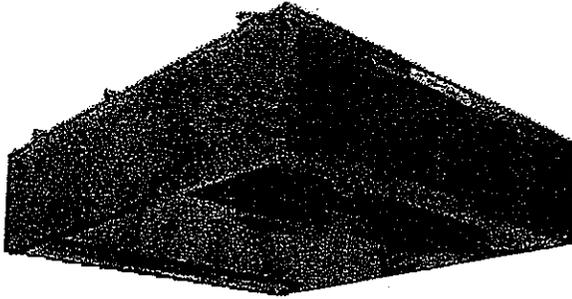
OPERATION TIPS

- Change CV or 4CB5 cartridge
 - on a regular 6 month preventative maintenance basis.
 - when the outlet pressure gauge indicates a pressure less than 10 psi *when the system is operating.*
- Change AR-10 cartridge
 - when the white powder drops to 1/4" in depth.

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

IN CONJUNCTION WITH
ITEMS 039A
041

Vent Master



APPLICATION

Developed for heavy grease applications, Hotels, hospitals, institutions and national restaurants. Recommended for use with Ecology systems. Box style ventilators are recommended for all types of cooking equipment.

CONSULTANT SPECIFICATION

Kitchen exhaust ventilator shall be a Vent Master Model CM-D-MA-UV, UL/ULC Listed.

The ventilator shall have Reactocell light source technology which self cleans the hood interior. The hood shall have a UL/ULC listing for 90% minimum grease removal efficiency. The ventilator shall be complete with a control panel with a kitchen Exhaust Fan On/Off switch, Alarm Reset push-button, alarm buzzer and lamps to indicate Power On, Maintenance Required, Access Open, No Airflow, and Fire. A text read-out screen indicating total hours of operation and system status shall also be provided within the panel. A logic board interlock will be provided. Electrical supply 120/1/60.

The ventilator shall be constructed of stainless steel, and be provided with a stainless steel all welded exhaust duct collar with a 1" connection flange. All joints and seams shall be welded and/or liquid tight. All exposed welds are ground and polished to the original finish of metal. Full length hanging brackets shall be supplied on each ventilator for ceiling or wall mount installations.

CM-D-MA-UV Series ventilators shall be equipped with a UL/ULC listed self-closing, spring loaded fire damper assembly which is activated by a listed fusible link, rated at 286°F (141°C). An adjustable UL/ULC listed exhaust air volume control damper shall also be provided for optimum balancing of single and multiple ventilator installations, all dampers shall be accessible through the ventilator plenum.

Integrated insulated make-up air plenum is located at the front of the ventilator. Make-up air is discharged through stainless steel panels.

JOB: _____

ITEM: _____

Model: CM-D-MA-UV
(UL/ULC Hood and Damper Assembly)

Model: CM-X-D-MA-UV
(UL Hood without Damper)

HOOD SIZE - LENGTH____, WIDTH____, HEIGHT____

SERVICES - EXHAUSTAIR: _____

MAKE-UPAIR: _____

STATIC PRESSURE: _____

COLLAR SIZE: _____

ELECTRICAL: 120/1/60, WATT _____

DIRECT-CONNECT TO JUNCTION BOX(ES)

FOR LIGHTS (BY ELECTRICAL DIVISION)

MODIFICATIONS AND OPTIONS

- MAKE-UPAIR GRILLS - Double deflection grills with opposed blade balancing in lieu of perforated panels.
- LIGHTS - Ventilator shall contain - Quantity _____
- a) Flush mount fluorescent light fixtures 36" (914mm) or 48" (1219mm) long (2x40 watts).
- b) Flush mount vapor proof incandescent light fixture (2x75 watts)
- c) Surface mount globe type light fixtures complete with clear thermal shock proof glass with plated steel wire guard (1x100 watts).
- STAINLESS STEEL MAIN BACK - Where exposed, for island applications.
- DIMENSIONS - Height, length and depth can be altered as required. Consult factory.

NOTE: LAMPS PROVIDED BY OTHERS.
PATENT PENDING.

REACTOCELL™

Canopy Style Ventilator Ceiling or Wall & Ceiling Mounted

ISO 9001



Vent Master

Enodis

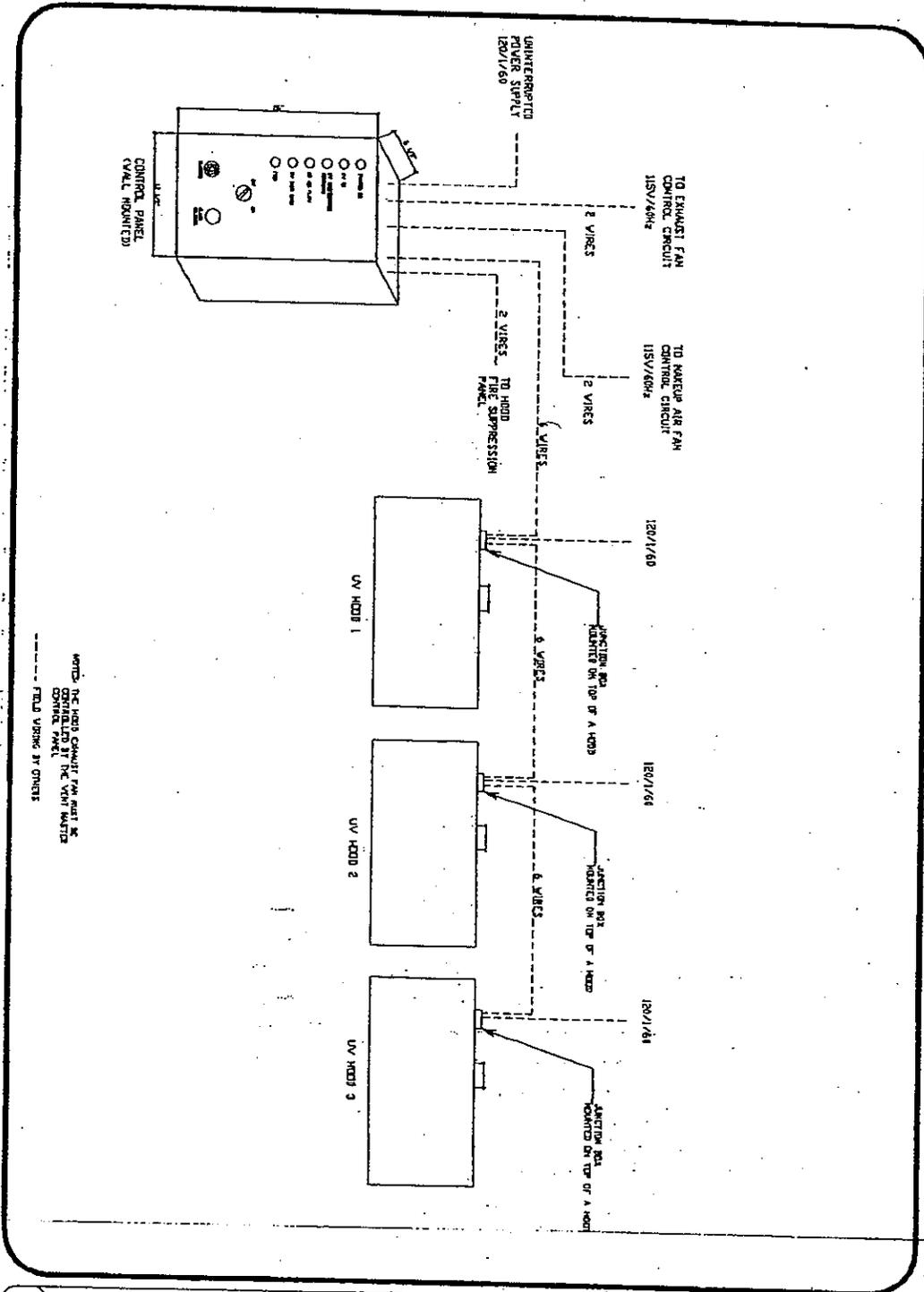




Ft. Drum
Watertown, NY
Project #: 04-0050

Δ 7/13/04
WITH ITEM 039 & 072
Item 039A

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT



PROJECT NO.	UV HOOD FIELD WIRING (TYPICAL) MULTIPLE HOOD INSTALLATION				THIS DRAWING IS THE PROPERTY OF VENTMASTER AND CAN BE REPRODUCED ONLY BY PERMISSION. IN WHICH CASE, ALL DRAWINGS MUST BEAR THE NAME VENTMASTER.				UL	SA	NSF
	DRAWN BY: C.R.	DATE DRAWN: JUN. 13/00	CHECKED BY: C.R.	DATE CHECKED:	REV.	REVISIONS - DESCRIPTION	BY	DATE			
DRAWING NO. 1 OF 1	SCALE: N.T.S.	THIS DRAWING IS NOT TO BE SCALED		DIMENSIONS ARE IN INCHES UNLESS NOTED OTHERWISE							
	VISIT OUR WEB SITE www.garland-group.com										



Ft. Drum
 Watertown, NY
 Project #: 04-0050

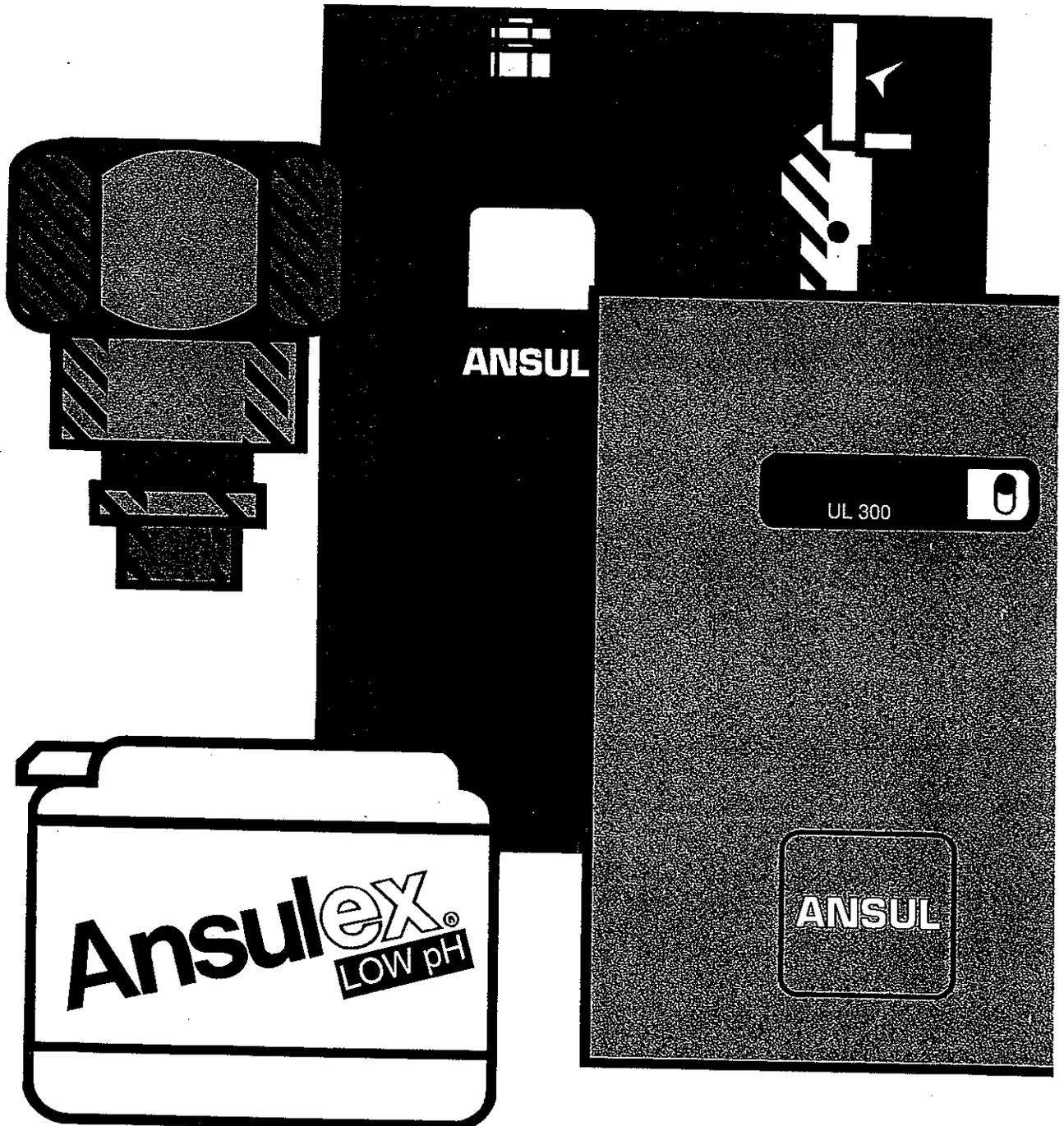
Δ 7/13/04

Item 041

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT WITH ITEM 39

ANSUL

Restaurant Fire Suppression Systems





Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 7/13/04

Item 064A

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Low Wall w/ Trayslide - Deli

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)**
FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAILS
9.03.2
4.03



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 7/13/04

Item 064C

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Low Wall w/ Tray Slide - Grill

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAIL 4.04A
9.03.2
4.03



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 07/13/04

Item 064B

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Low Wall w/ Trayside - Pizza

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)**
FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAILS
9.03.02
4.03



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Item 64E

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Low Wall w/ Tray Slide - Salad

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED

**NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 FURNISHED BY:**

- OWNER
- SUPPLIER/VENDOR
- GENERAL CONTRACTOR
- MILLWORK TRADE
- OTHER TRADES _____

REMARKS:

STANDARD DETAIL
9.03.2
4.03



Ft. Drum
Watertown, NY
Project #: 04-0050

Δ 7/13/04

Item 064D

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Low Wall w/ Trayslide - Soup

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAIL
9.03.2
4.03



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 7/13/04

Item 064

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Pizza Counter

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAILS:

1.02	4.26
1.06	
1.06.1	
1.08	
4.03	



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 7/13/04

Item 067

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Grill / Hot Entrée Counter

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 - FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAILS

1.02

1.06

1.06.1

1.08

4.03

4.26

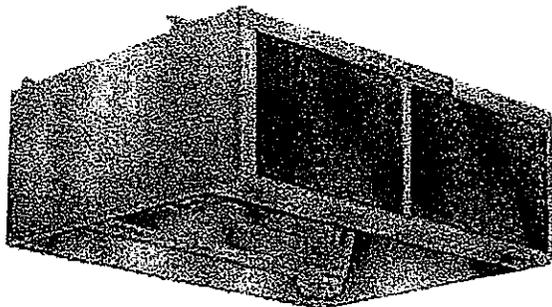
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

WITH ITEMS

072

039A

Vent Master



JOB: _____

ITEM: _____

Model: CM-B-MA-UV
(UL/ULC Hood and Damper Assembly)

Model: CM-X-B-MA-UV
(UL Hood without Damper)

APPLICATION

Developed for heavy grease applications, Hotels, hospitals, institutions and national restaurants. Recommended for use with Ecology systems. Box style ventilators are recommended for all types of cooking equipment.

CONSULTANT SPECIFICATION

Kitchen exhaust ventilator shall be a Vent Master Model CM-B-MA-UV, UL/ULC Listed. The ventilator shall have Reactocell light source technology which self cleans the hood interior. The hood shall have a UL/ULC listing for 90% minimum grease removal efficiency. The ventilator shall be complete with a control panel with a kitchen Exhaust Fan On/Off switch, Alarm Reset push-button, alarm buzzer and lamps to indicate Power On, Maintenance Required, Access Open, No Airflow, and Fire. A text read-out screen indicating total hours of operation and system status shall also be provided within the panel. A logic board interlock will be provided. Electrical supply 120/1/60.

The ventilator shall be constructed of stainless steel, and be provided with a stainless steel all welded exhaust duct collar with a 1" connection flange. All joints and seams shall be welded and/or liquid tight. All exposed welds are ground and polished to the original finish of metal. Full length hanging brackets shall be supplied on each ventilator for ceiling or wall mount installations.

CM-B-MA-UV Series ventilators shall be equipped with a UL/ULC listed self-closing, spring loaded fire damper assembly which is activated by a listed fusible link, rated at 286°F (141°C). An adjustable UL/ULC listed exhaust air volume control damper shall also be provided for optimum balancing of single and multiple ventilator installations, all dampers shall be accessible through the ventilator plenum.

HOOD SIZE - LENGTH _____, WIDTH _____, HEIGHT _____

SERVICES - EXHAUSTAIR: _____

MAKE-UPAIR: _____

STATIC PRESSURE: _____

COLLAR SIZE: _____

ELECTRICAL: 120/1/60, WATT _____

DIRECT CONNECT TO JUNCTION BOX(ES)

FOR LIGHTS (BY ELECTRICAL DIVISION)

MODIFICATIONS AND OPTIONS

- MAKE-UPAIR GRILLS - Double deflection grills with opposed blade balancing dampers in lieu of perforated panels.
- INSULATED MAKE-UP AIR PLENUM - To reduce condensation build-up
- LIGHTS - Ventilator shall contain - Quantity _____
- a) Flush mount fluorescent light fixtures 36" (914mm) or 48" (1219mm) long (2x40 watts).
- b) Flush mount vapor proof incandescent light fixture (2x75 watts)
- c) Surface mount globe type light fixtures complete with clear thermal shock proof glass with plated steel wire guard (1x100 watts).
- STAINLESS STEEL MAIN BACK - Where exposed, for island applications.
- DIMENSIONS - Height, length and depth can be altered as required. Consult factory.

NOTE: LAMPS PROVIDED BY OTHERS.
PATENT PENDING.

REACTOCELL™

Canopy Style Ventilator Ceiling or Wall & Ceiling Mounted

ISO 9001



Vent Master

Enedis





Ft. Drum
Watertown, NY
Project #: 04-0050

Δ 11/3/04

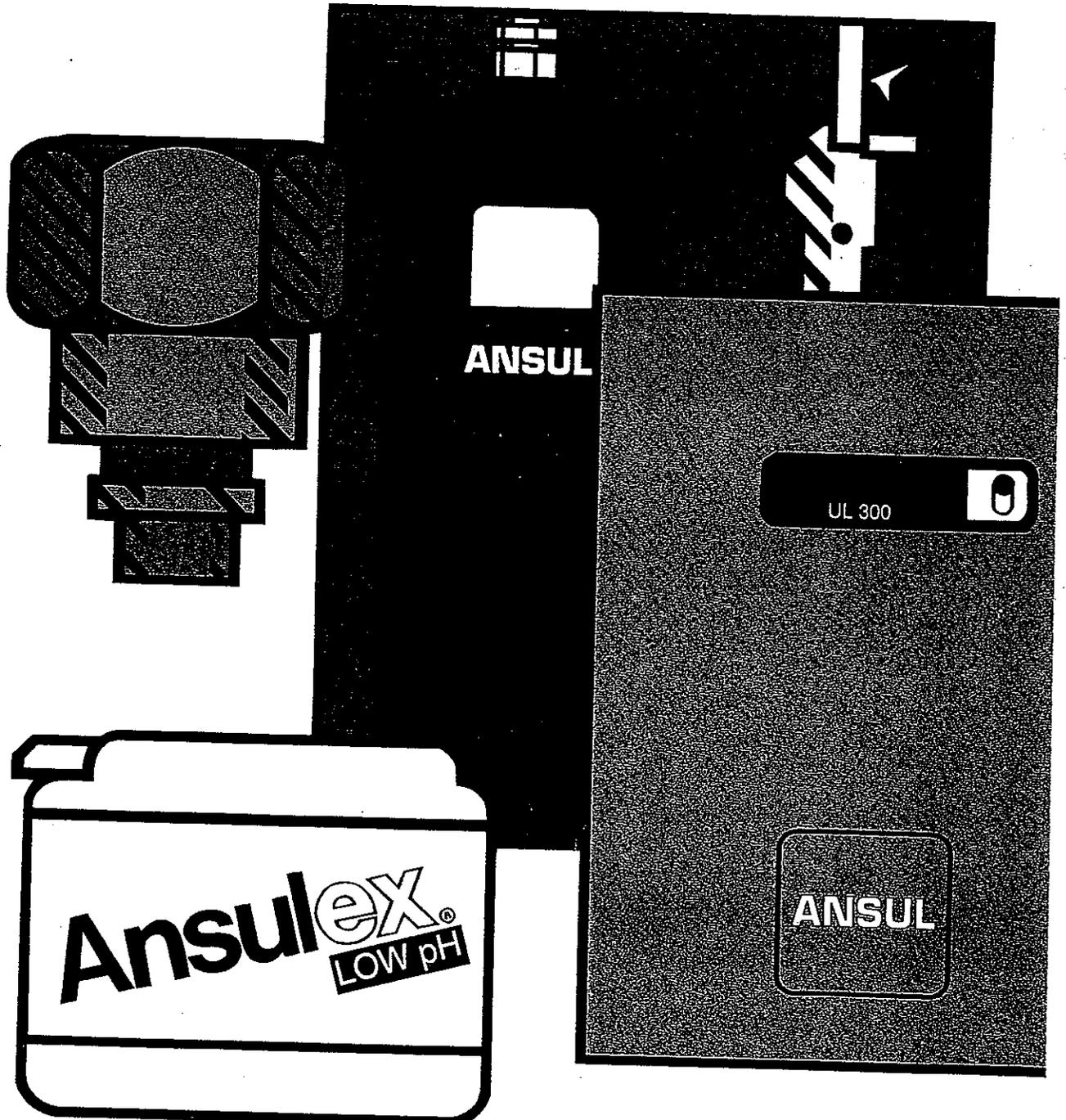
Item 072

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

WITH ITEMS
071, 130, 132

ANSUL

Restaurant Fire Suppression Systems





Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 1/13/04

Item 075

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Dessert Counter

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 - FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAILS

1.02

1.06

1.06.1

1.08

4.03



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 7/13/04

Item 081

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Beverage Counter

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAILS

1.02

1.06

1.06.1

1.08

4.03

4.27



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 7/13/04

Item 086

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Beverage Island

OPEN NUMBER

CUSTOM FABRICATED

EXISTING

WHERE SHOWN

RELOCATED

MODIFIED

NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 FURNISHED BY:

OWNER

SUPPLIER/VENDOR

GENERAL CONTRACTOR

MILLWORK TRADE

OTHER TRADES _____

REMARKS:

STANDARD DETAILS

 1.02

 1.06

 1.06.1

 1.08

 4.03

 4.27



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 7/13/04

Item 097

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Deli Counter

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 - FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAILS

1.02

1.06

1.06.1

1.08

4.03

4.27



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Item 100

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Cold Specials

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAIL

 1.02

 1.06

 1.06.1

 1.08

 4.03

 4.27



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 7/13/04

Item 103

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Soiled Breakdown Table w/ Troughed Bridges

- OPEN NUMBER
- CUSTOM FABRICATED

- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED

NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 FURNISHED BY:

- OWNER
- SUPPLIER/VENDOR
- GENERAL CONTRACTOR
- MILLWORK TRADE
- OTHER TRADES _____

REMARKS:

STANDARD DETAILS
2.02
2.13.1



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 7/13/04

Item 121

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Hot Specials

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 - FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAILS
1.02
1.06
1.06.1
1.08
4.03
4.26



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 7/13/04

Item 124

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: Toppings Bar

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAILS

1.02

1.06

1.06.1

1.08

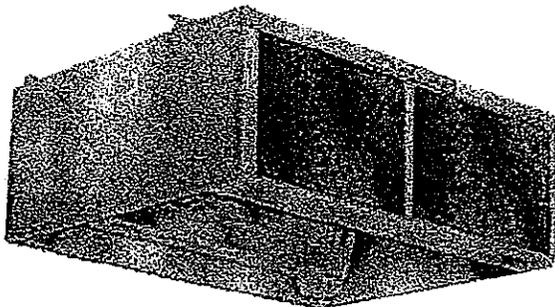
4.03

4.26

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

WITH ITEMS
 072
 039A

Vent Master



JOB: _____

ITEM: _____

Model: CM-B-MA-UV
 (UL/ULC Hood and Damper Assembly)

Model: CM-X-B-MA-UV
 (UL Hood without Damper)

APPLICATION

Developed for heavy grease applications, Hotels, hospitals, institutions and national restaurants. Recommended for use with Ecology systems. Box style ventilators are recommended for all types of cooking equipment.

CONSULTANT SPECIFICATION

Kitchen exhaust ventilator shall be a Vent Master Model CM-B-MA-UV, UL/ULC Listed. The ventilator shall have Reactocell light source technology which self cleans the hood interior. The hood shall have a UL/ULC listing for 90% minimum grease removal efficiency. The ventilator shall be complete with a control panel with a kitchen Exhaust Fan On/Off switch, Alarm Reset push-button, alarm buzzer and lamps to indicate Power On, Maintenance Required, Access Open, No Airflow, and Fire. A text read-out screen indicating total hours of operation and system status shall also be provided within the panel. A logic board interlock will be provided. Electrical supply 120/1/60. The ventilator shall be constructed of stainless steel, and be provided with a stainless steel all welded exhaust duct collar with a 1" connection flange. All joints and seams shall be welded and/or liquid tight. All exposed welds are ground and polished to the original finish of metal. Full length hanging brackets shall be supplied on each ventilator for ceiling or wall mount installations. CM-B-MA-UV Series ventilators shall be equipped with a UL/ULC listed self-closing, spring loaded fire damper assembly which is activated by a listed fusible link, rated at 286°F (141°C). An adjustable UL/ULC listed exhaust air volume control damper shall also be provided for optimum balancing of single and multiple ventilator installations, all dampers shall be accessible through the ventilator plenum.

HOOD SIZE - LENGTH _____, WIDTH _____, HEIGHT _____

SERVICES - EXHAUSTAIR: _____

MAKE-UPAIR: _____

STATIC PRESSURE: _____

COLLAR SIZE: _____

ELECTRICAL: 120/1/60, WATT _____

DIRECT CONNECT TO JUNCTION BOX(ES)
 FOR LIGHTS (BY ELECTRICAL DIVISION)

MODIFICATIONS AND OPTIONS

- MAKE-UPAIR GRILLS - Double deflection grills with opposed blade balancing dampers in lieu of perforated panels.
- INSULATED MAKE-UP AIR PLENUM - To reduce condensation build-up
- LIGHTS - Ventilator shall contain - Quantity _____
- a) Flush mount fluorescent light fixtures 36" (914mm) or 48" (1219mm) long (2x40 watts).
- b) Flush mount vapor proof incandescent light fixture (2x75 watts)
- c) Surface mount globe type light fixtures complete with clear thermal shock proof glass with plated steel wire guard (1x100 watts).
- STAINLESS STEEL MAIN BACK - Where exposed, for island applications.
- DIMENSIONS - Height, length and depth can be altered as required. Consult factory.

NOTE: LAMPS PROVIDED BY OTHERS.
 PATENT PENDING.

REACTOCELL™

Canopy Style Ventilator Ceiling or Wall & Ceiling Mounted

ISO 9001



Vent Master

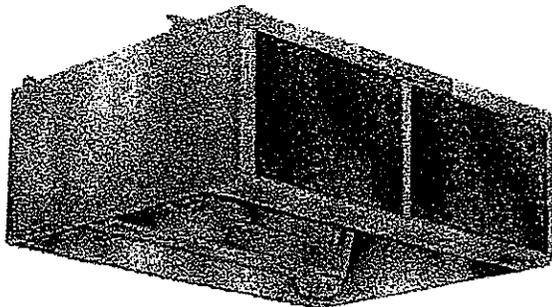
Ecodyis



THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

WITH ITEMS
072
039A

Vent Master



JOB: _____

ITEM: _____

Model: CM-B-MA-UV
(UL/ULC Hood and Damper Assembly)

Model: CM-X-B-MA-UV
(UL Hood without Damper)

APPLICATION

Developed for heavy grease applications, Hotels, hospitals, institutions and national restaurants. Recommended for use with Ecology systems. Box style ventilators are recommended for all types of cooking equipment.

CONSULTANT SPECIFICATION

Kitchen exhaust ventilator shall be a Vent Master Model CM-B-MA-UV, UL/ULC Listed. The ventilator shall have Reactocell light source technology which self cleans the hood interior. The hood shall have a UL/ULC listing for 90% minimum grease removal efficiency. The ventilator shall be complete with a control panel with a kitchen Exhaust Fan On/Off switch, Alarm Reset push-button, alarm buzzer and lamps to indicate Power On, Maintenance Required, Access Open, No Airflow, and Fire. A text read-out screen indicating total hours of operation and system status shall also be provided within the panel. A logic board interlock will be provided. Electrical supply 120/1/60.

The ventilator shall be constructed of stainless steel, and be provided with a stainless steel all welded exhaust duct collar with a 1" connection flange. All joints and seams shall be welded and/or liquid tight. All exposed welds are ground and polished to the original finish of metal. Full length hanging brackets shall be supplied on each ventilator for ceiling or wall mount installations.

CM-B-MA-UV Series ventilators shall be equipped with a UL/ULC listed self-closing, spring loaded fire damper assembly which is activated by a listed fusible link, rated at 286°F (141°C). An adjustable UL/ULC listed exhaust air volume control damper shall also be provided for optimum balancing of single and multiple ventilator installations, all dampers shall be accessible through the ventilator plenum.

HOOD SIZE - LENGTH _____, WIDTH _____, HEIGHT _____

SERVICES - EXHAUSTAIR: _____

MAKE-UPAIR: _____

STATIC PRESSURE: _____

COLLAR SIZE: _____

ELECTRICAL: 120/1/60, WATT _____

DIRECT CONNECT TO JUNCTION BOX(ES)
FOR LIGHTS (BY ELECTRICAL DIVISION)

MODIFICATIONS AND OPTIONS

- MAKE-UPAIR GRILLS - Double deflection grills with opposed blade balancing dampers in lieu of perforated panels.
- INSULATED MAKE-UP AIR PLENUM - To reduce condensation build-up
- LIGHTS - Ventilator shall contain - Quantity _____
- a) Flush mount fluorescent light fixtures 36" (914mm) or 48" (1219mm) long (2x40 watts).
- b) Flush mount vapor proof incandescent light fixture (2x75 watts)
- c) Surface mount globe type light fixtures complete with clear thermal shock proof glass with plated steel wire guard (1x100 watts).
- STAINLESS STEEL MAIN BACK - Where exposed, for island applications.
- DIMENSIONS - Height, length and depth can be altered as required. Consult factory.

NOTE: LAMPS PROVIDED BY OTHERS.
PATENT PENDING.

REACTOCELL™

Canopy Style Ventilator Ceiling or Wall & Ceiling Mounted

ISO 9001



Vent Master

Enrodix





Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 7/13/04 Item 134

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT.

DESCRIPTION: Salad Bar

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED
- NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 FURNISHED BY:
 - OWNER
 - SUPPLIER/VENDOR
 - GENERAL CONTRACTOR
 - MILLWORK TRADE
 - OTHER TRADES _____

REMARKS:

STANDARD DETAILS

1.02

1.06

1.06.1

1.08

4.03

4.27



Ft. Drum
 Watertown, NY
 Project #: 04-0050

A 7/13/04

Item 136

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: POS STATION

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED

NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 FURNISHED BY:

- OWNER
- SUPPLIER/VENDOR
- GENERAL CONTRACTOR
- MILLWORK TRADE
- OTHER TRADES _____

REMARKS:

STANDARD DETAILS
9.26.1
9.26.2



Ft. Drum
 Watertown, NY
 Project #: 04-0050

Δ 7/13/04

Item 136A

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

DESCRIPTION: POS STATION - DOUBLE SIDED

- OPEN NUMBER
- CUSTOM FABRICATED
- EXISTING
 - WHERE SHOWN
 - RELOCATED
 - MODIFIED

NOT IN KITCHEN EQUIPMENT CONTRACT (NIKEC)
 FURNISHED BY:

- OWNER
- SUPPLIER/VENDOR
- GENERAL CONTRACTOR
- MILLWORK TRADE
- OTHER TRADES _____

REMARKS:

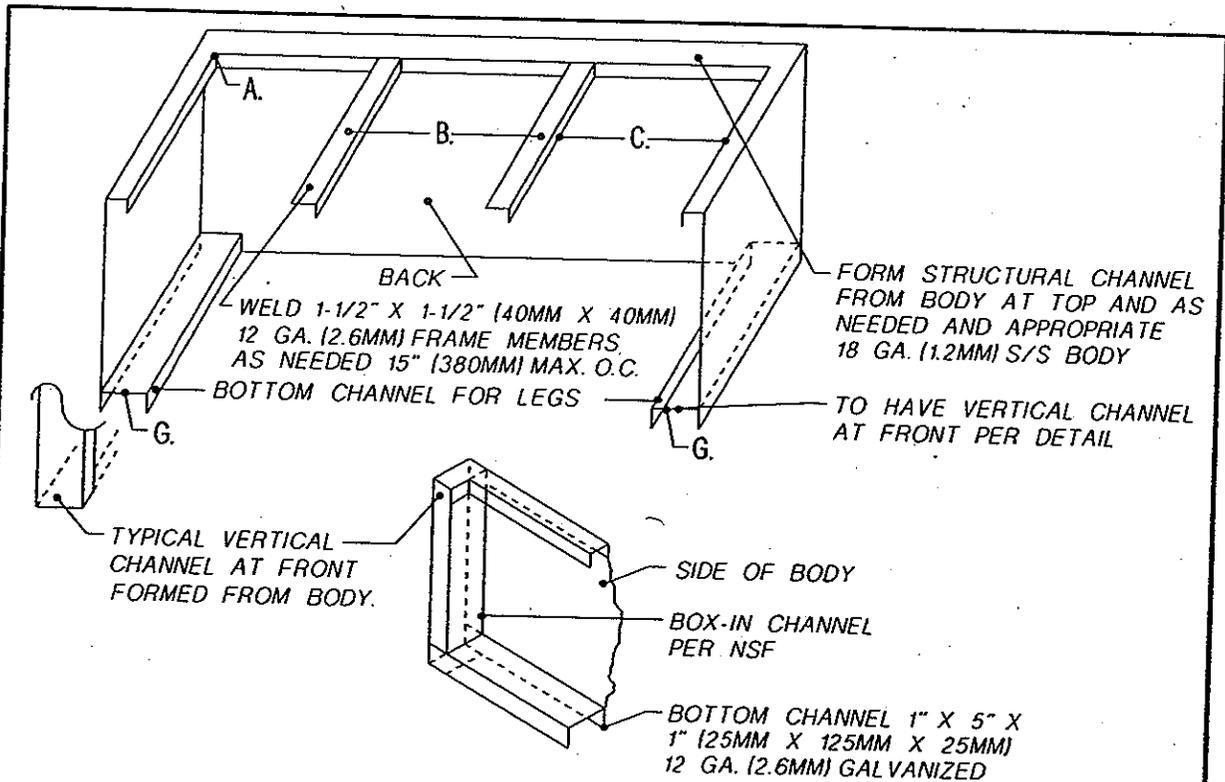
STANDARD DETAILS
 RLO 9.26.1
 9.26.2

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

<p>180° 1-1/2" (40MM) 3/4" (20MM)</p>	<p>1-1/2" (40MM) 180°</p>	<p>1/4" (5MM) 30° 1-3/4" (45MM) 15° 3/4" (20MM) MIN. 1/2" (15MM)</p>
<p>ROLLED A</p> <p>120° 1-3/4" (45MM) 3/4" (20MM) MIN.</p>	<p>RAISED ROLLED B</p> <p>1/4" (5MM) 180° 1-1/2" (40MM) 3/4" (20MM) MIN.</p>	<p>INVERTED C</p> <p>1/2" (15MM) R AT ENDS 1-1/2" (40MM) 1/2" (15MM) 1-3/4" (45MM) LEAVE ENDS OPEN</p>
<p>BULL NOSE D</p> <p>60° 3" (75MM) 1/2" (15MM) 1/2" (15MM) 1/2" (15MM) R AT ENDS</p>	<p>MARINE E</p> <p>2" (50MM) 15° 1-1/2" (40MM) 1/2" (15MM)</p>	<p>FLOUR GUTTER F</p> <p>FULLY WELD FILLER PIECE IN PLACE, GRIND SMOOTH AND POLISH TO APPEAR INTEGRAL.</p> <p>STANDARD CORNER I</p>

APPROVED: 11-01-02

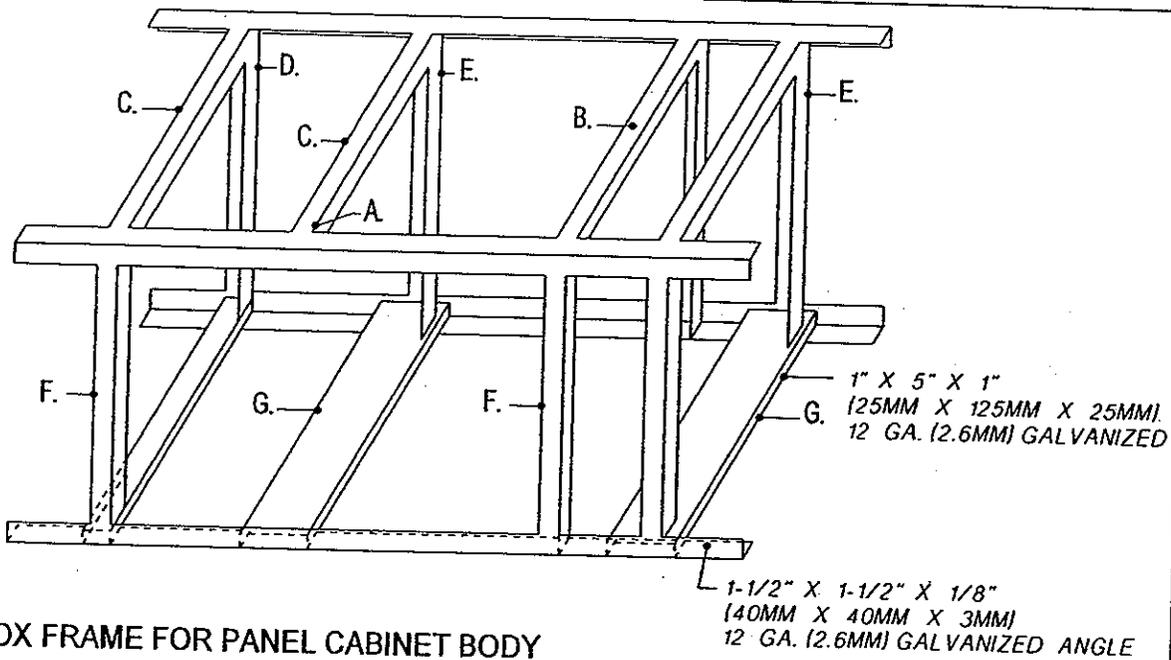
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT



DETAIL OF FRONT VERTICAL CHANNEL

FRAMING FOR STRUCTURALLY FORMED CABINET BODY

A



BOX FRAME FOR PANEL CABINET BODY

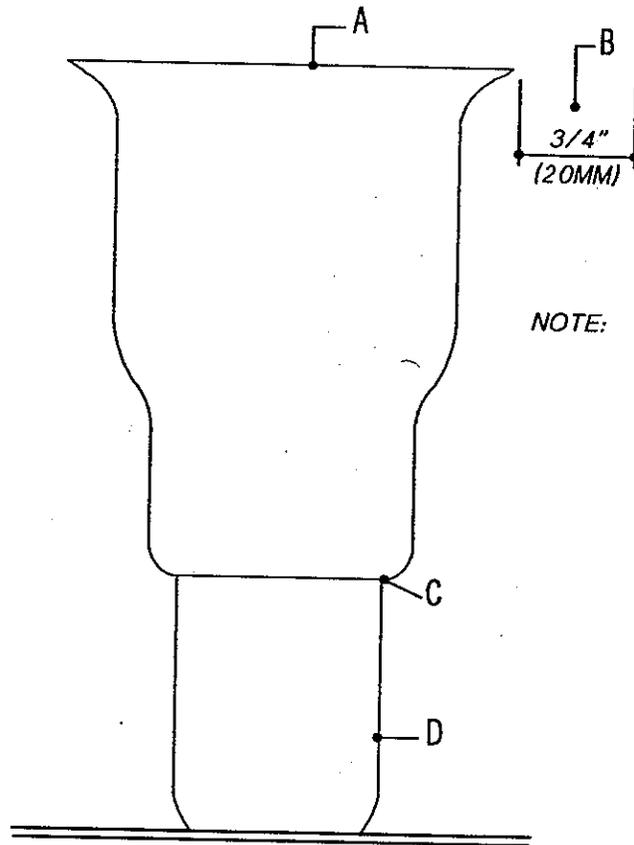
APPROVED: 11-01-02

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

- A. FULLY WELDED CONSTRUCTION.
- B. SECURE TOP TO FRAMEWORK WITH WELDED STUDS, S/S LOCKWASHERS, AND S/S CAP NUTS. MAXIMUM 15" (380MM) ON CENTER.
- C. TOP ANGLE LOCATION - ENDS; SIDES OF TOP INSERTS; UNDER HEAVY EQUIPMENT LEGS; INTERMEDIATES 24" (380MM) ON CENTER.
- D. BACK ANGLE LOCATION - ENDS; INTERMEDIATE MAXIMUM 5'-6" (1650MM) ON CENTER
- E. CAFETERIA FRONT ANGLE (CHANNEL) LOCATION - ENDS; INTERMEDIATES TO CORRESPOND TO PILASTERS, TRAY SLIDE BRACKETS, BREATH PROTECTORS, DISPLAY SHELVES PANEL SPACING, MAXIMUM 4'-0" (1200MM) ON CENTER. RE: STANDARD DETAILS. 4.01 THRU 4.04.
- F. WORK SIDE LOCATION - ENDS; SIDE OF OPENINGS; INTERMEDIATES MAXIMUM 5'-6" (1650MM) ON CENTER.
- G. BOTTOM LEG CHANNEL LOCATION - ENDS; INTERMEDIATES CORRESPOND TO FRONT PANEL SPACING; PILASTERS, SLIDE BRACKETS. MAXIMUM 5'-6" (1650MM) ON CENTER.

APPROVED: 11-01-02

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT

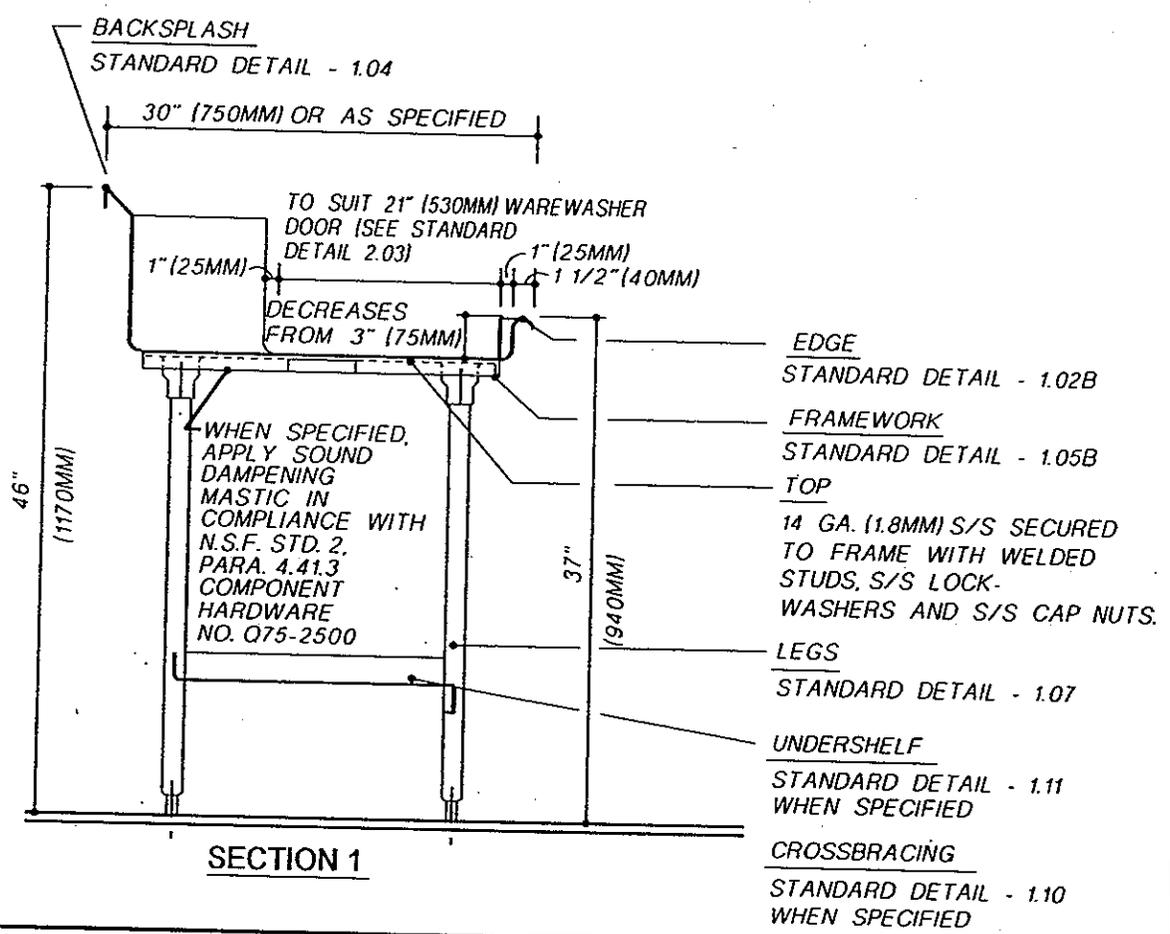
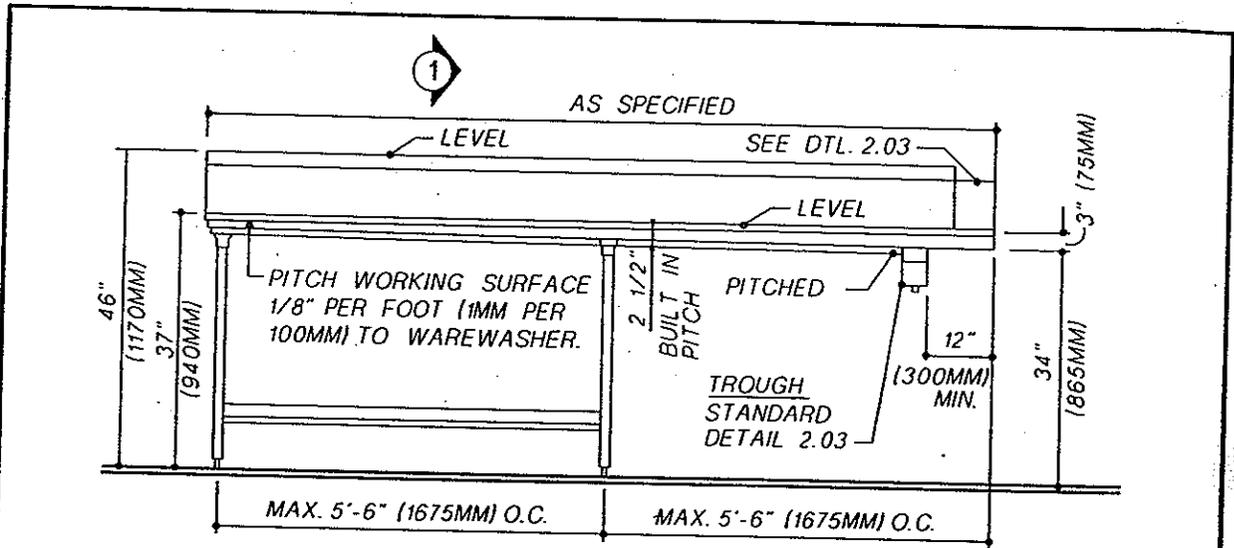


NOTE: ENTIRE FINISHED STRUCTURE AND INDIVIDUAL COMPONENTS TO MEET NSF REQUIREMENTS MAINTAIN 6" (150MM) MINIMUM CLEARANCE BETWEEN FINISHED STRUCTURE & FLOOR

- A. FULLY WELD TO FRAMEWORK CHANNEL.
- B. 3/4" (20MM) MINIMUM CLEARANCE ALL AROUND.
- C. MAXIMUM 1/32" (1MM) CLEARANCE BETWEEN LEG AND FOOT.
- D. FOOT SET AT MIDPOINT TO ALLOW 1" (25MM) ADJUSTMENT UP AND 1" (25MM) DOWN. WITHOUT THREAD EXPOSURE.

APPROVED: 11-01-02

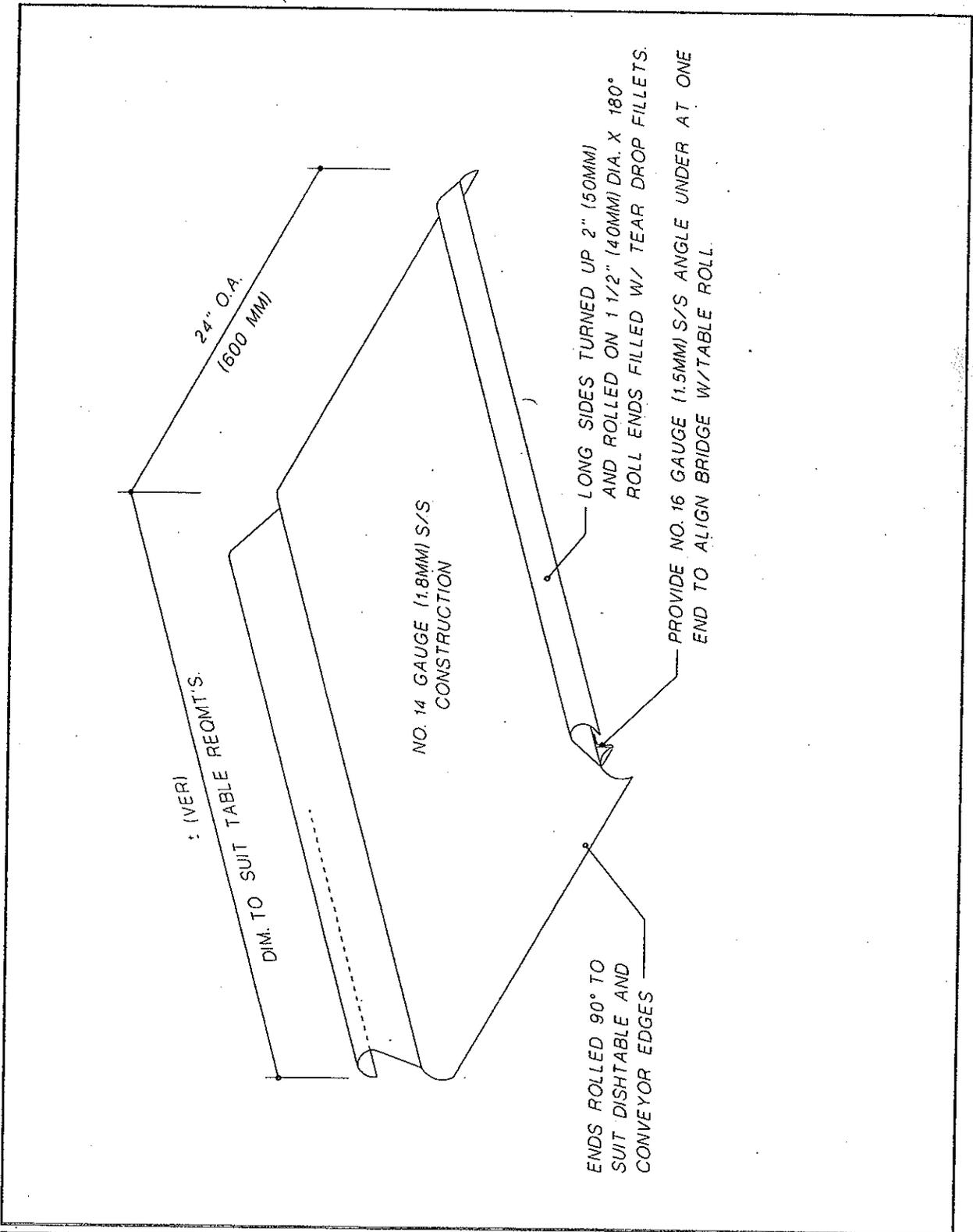
THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT



APPROVED: 11-01-02

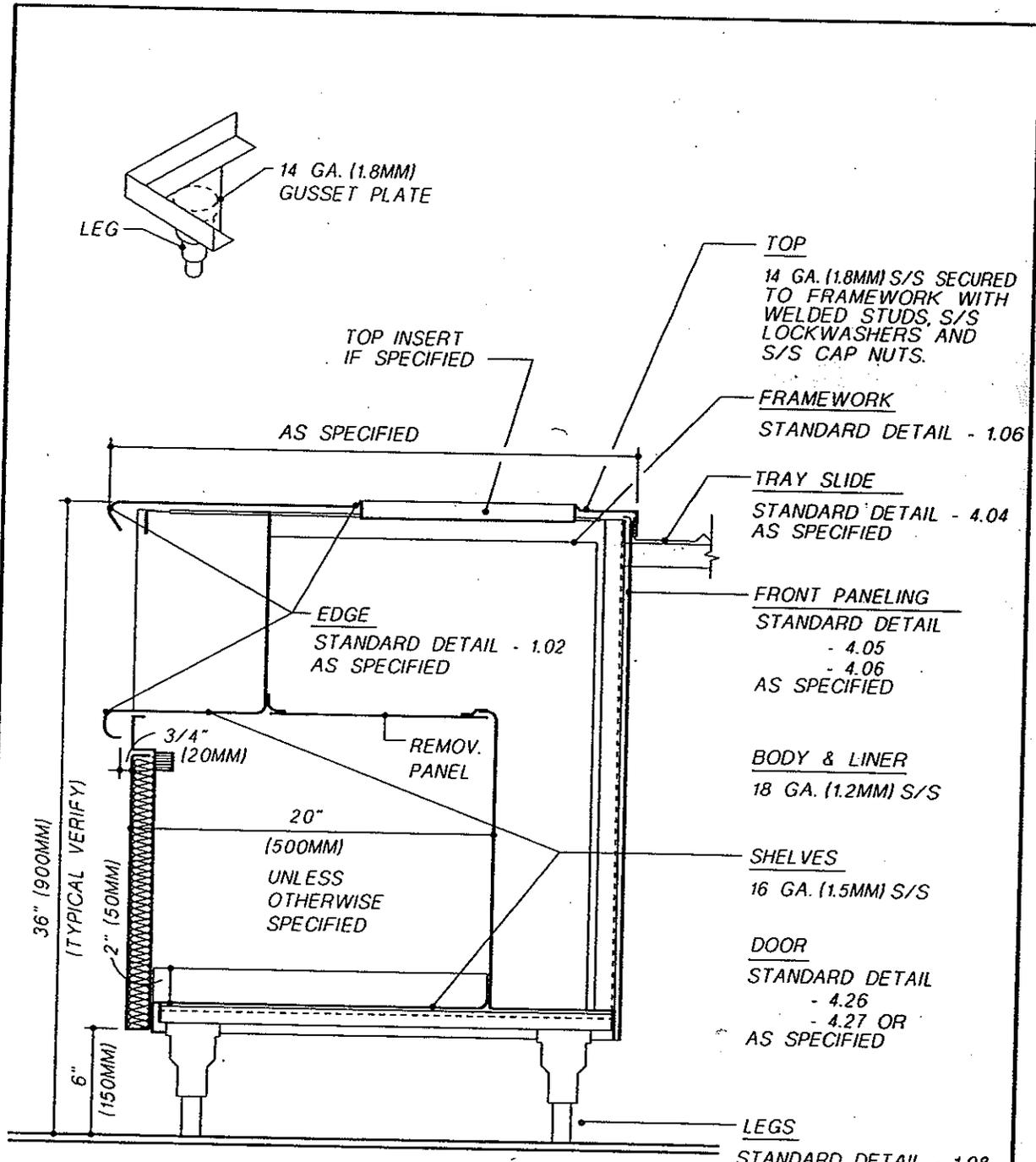
	DISHTABLE NO SCALE SEE ALSO 1.02B, 1.04, 1.05B, 1.07, 1.10, 1.11, 2.03	STANDARD DETAIL 2.02

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT



APPROVED: 11-01-02

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT



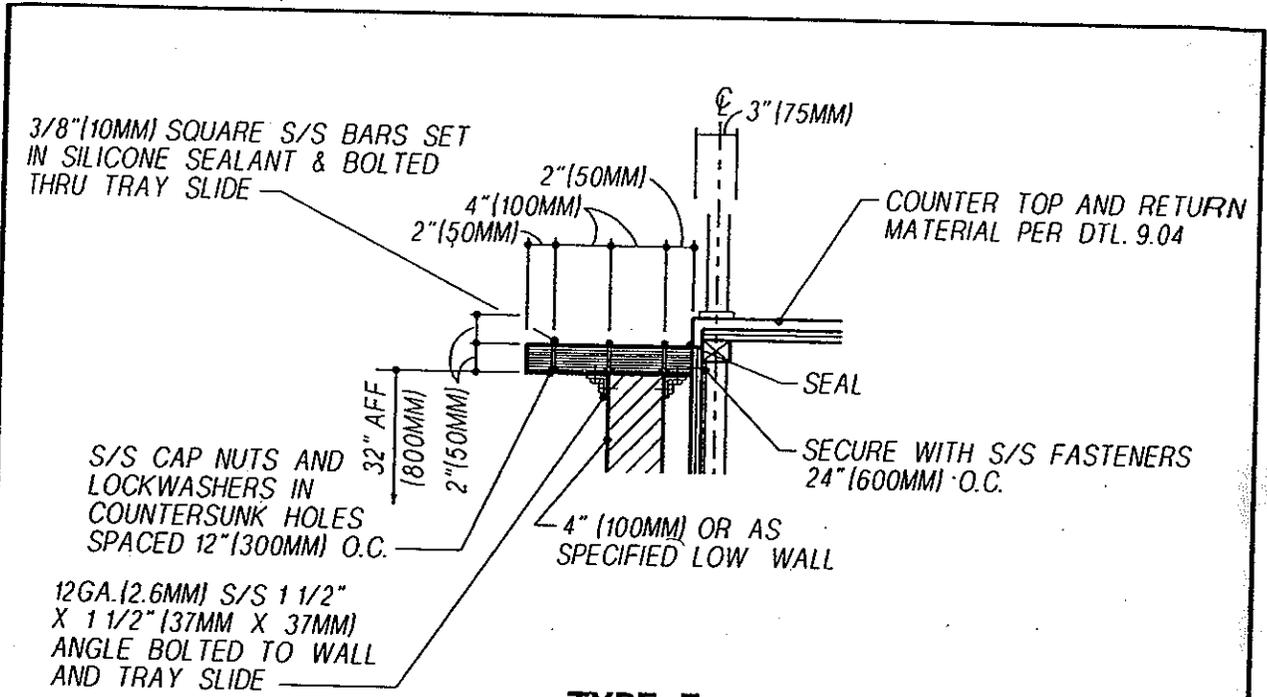
TYPICAL SECTION

NOTE: POP RIVETS, EXPOSED STUDS AND CAP NUTS NOT ACCEPTABLE.

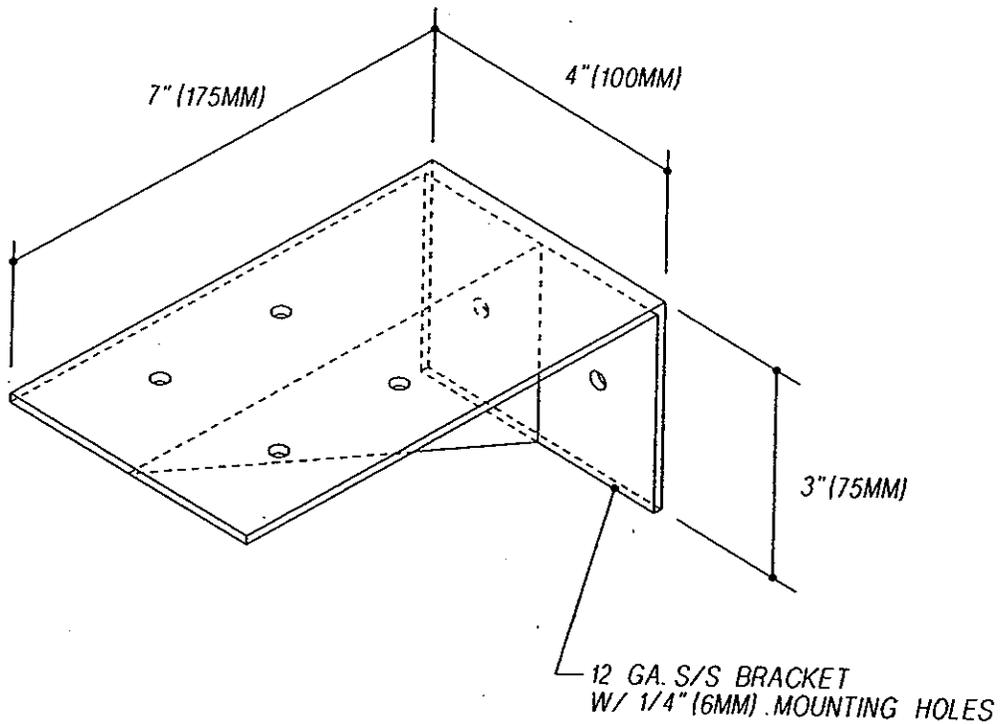
WELDED TO MULLION. MAXIMUM 48" (1220MM) O.C.

APPROVED: 11-01-02

THIS EQUIPMENT BROCHURE IS FOR THE EXPLICIT USE OF THE DESIGN/ENGINEER TEAM AND IS NOT INTENDED FOR BIDDING OR PROCUREMENT



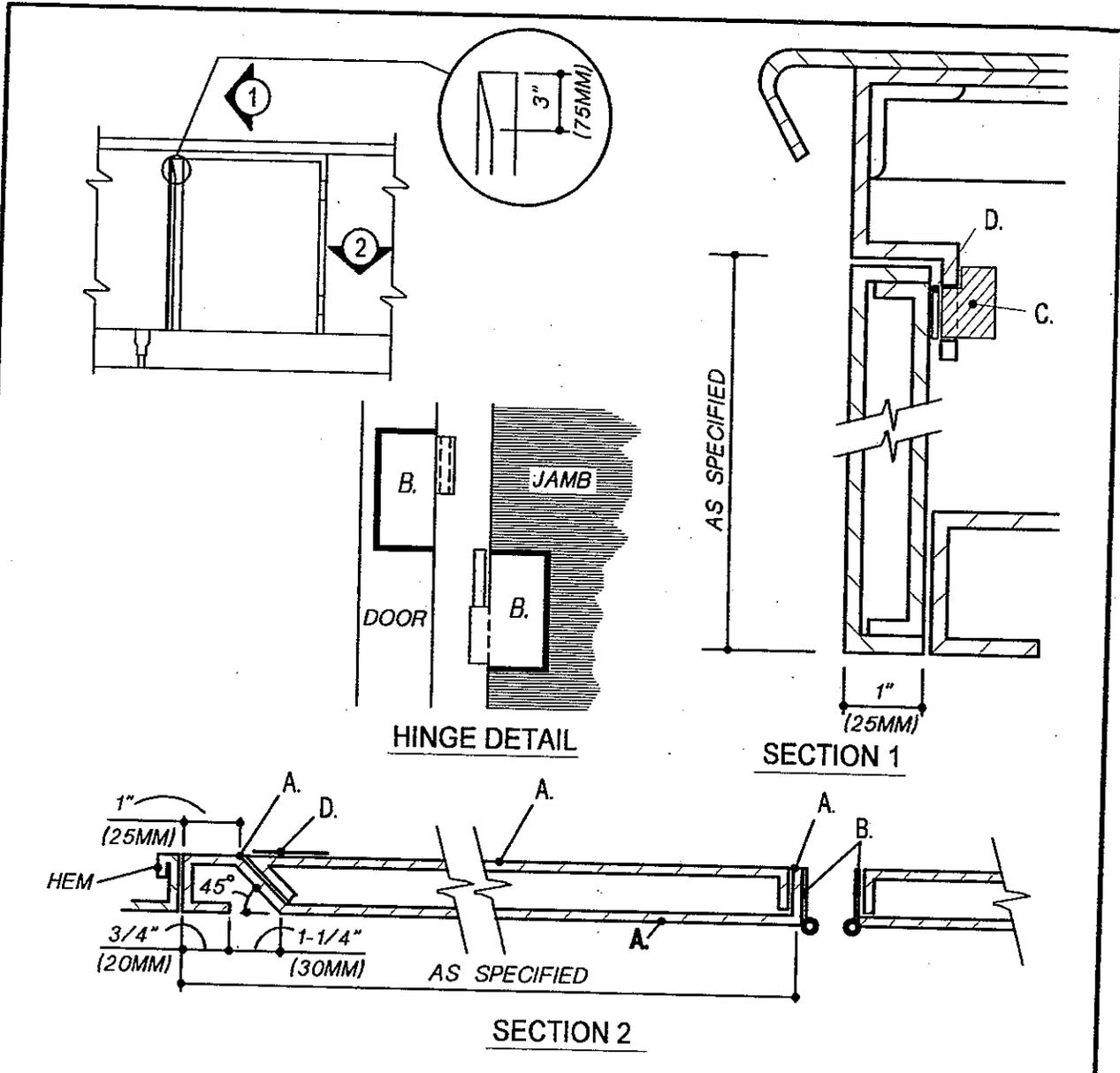
TYPE F LOW WALL



BRACKET DETAIL FOR TYPE A & B

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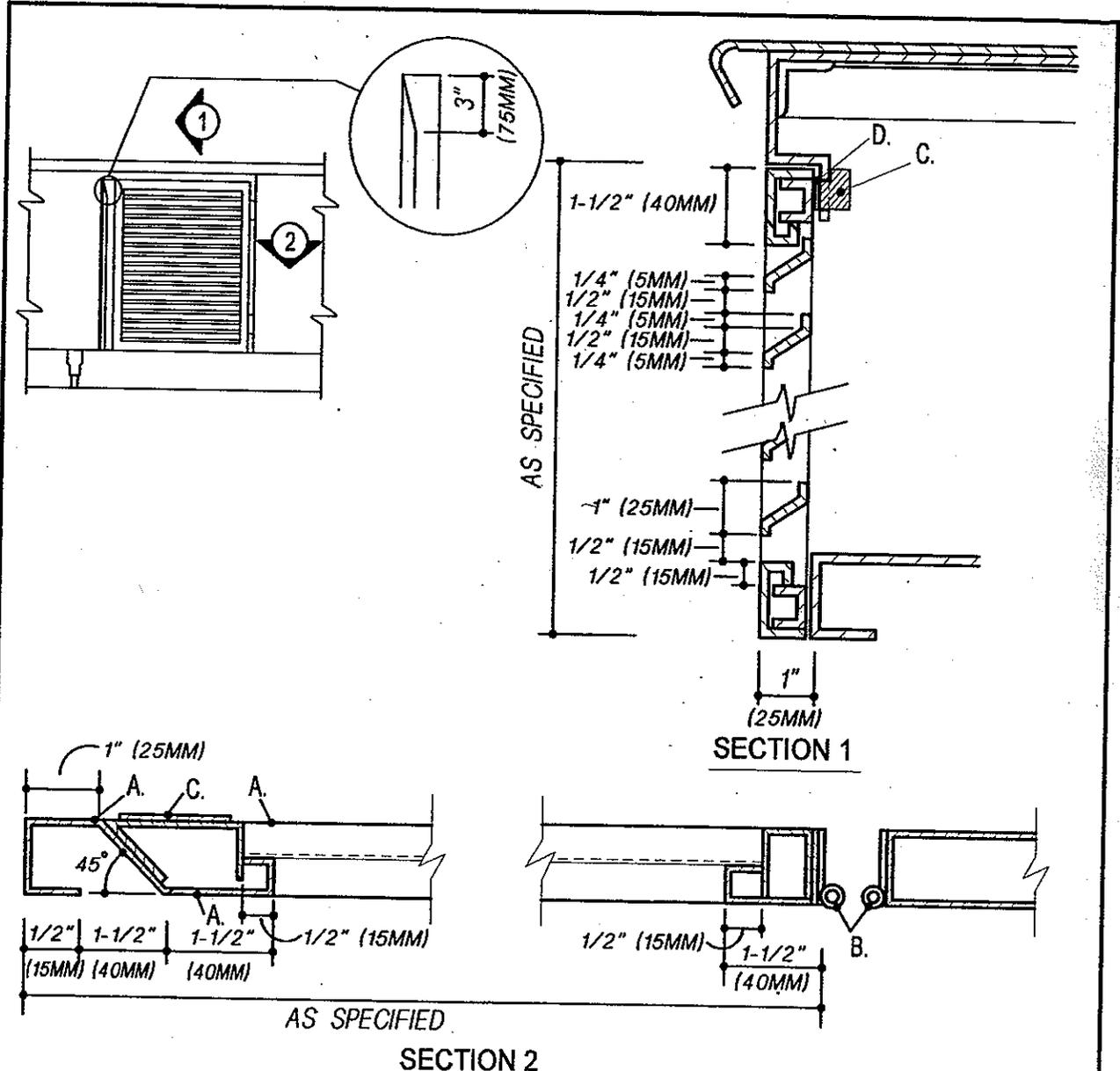
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- A. 18 GA. (1.2MM) S/S EXTERIOR AND INTERIOR PANS TACK WELDED.
- B. HEAVY-DUTY S/S SLIP JOINT HINGE SET IN FLUSH WITH SURFACE OF DOOR AND JAMB WELDED IN PLACE.
- C. MAGNETIC CATCH MOUNTED FLUSH IN CUT OUT ON 1" (25MM) TURN DOWN, PROVIDE TOP AND BOTTOM CATCHES ON DOORS OVER 24" H X 24" W (610MM H X 610MM W).
- D. STEEL PLATE FOR MAGNETIC CATCH TACK WELDED TO INTERIOR DOOR PAN.

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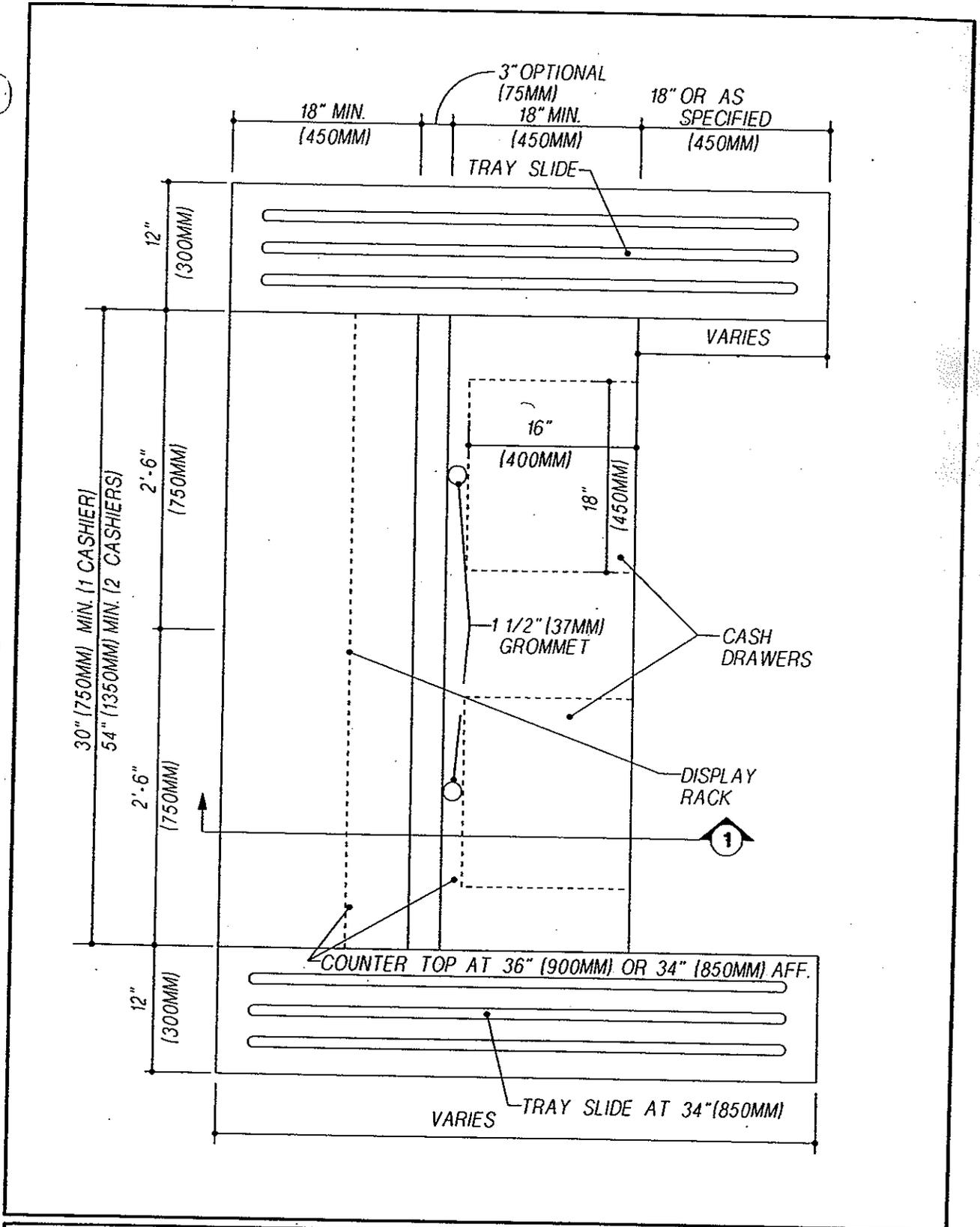
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- SECTION 2**
- A. CONSTRUCT INTERIOR AND EXTERIOR FRAME OF 18 GA. (1.2MM) S/S ALL FLUSH WELDED AND POLISHED. TACK WELD INTERIOR AND EXTERIOR TOGETHER TACK WELD 18 GA. (1.2MM) S/S BLADES IN POSITION, GRIND SMOOTH AND POLISH.
 - B. HEAVY-DUTY S/S SLIP JOINT HINGE SET IN FLUSH WITH SURFACE OF DOOR AND JAMB AND WELDED IN PLACE.
 - C. MAGNETIC CATCH MOUNTED FLUSH IN CUT OUT ON 1" (25MM) TURN DOWN. PROVIDE TOP AND BOTTOM CATCHES ON DOORS OVER 24" H X 24" W (610MM H X 610MM W).
 - D. STEEL PLATE FOR MAGNETIC CATCH TACK WELDED TO INTERIOR DOOR PAN.

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