

300 CHASE PARK SOUTH

SUITE 200 • HOOVER, ALABAMA 35244 205-988-9112

ADDENDUM NO. 3 NEW SOFTBALL COMPLEX FOR TRUSSVILLE CITY SCHOOLS Architect Job No. 23-72 April 9, 2024 DCM # Pending

BIDS DUE:

Thursday, April 25, 2024 until 2:00 p.m., local time at Trussville City Board of Education, 476 Main Street Trussville AL 35173

MANDATORY PRE-BID MEETING:

Wednesday, April 10, 2024 at 10:00 a.m., local time at Trussville City Board of Education, 476 Main Street Trussville AL 35173

The Plans and Specifications are here by amended. The following supersedes all contrary and/or conflicting information and is made part of the contract documents.

SPECIFICATIONS

- 1. <u>11400 Food Service Equipment ADD</u> the attached in its entirety.
- 2. <u>12150 Misc. Furn & Fixtures</u> REPLACE with the attached REVISED version in its entirety.

DRAWINGS

- See attached Sheet <u>SP1.0</u> Layout and Material Plan REVISED to <u>ADD</u> the following to Field Equipment Notes:
 - "13. BACKSTOP NET POST 4-POLE TIE-BACK SYSTEM. 30' NET HT. CONTRACTOR TO PROVIDE ENGINEER-STAMPED, DESIGN/BUILD SHOP DRAWINGS FOR LANDSCAPE ARCHITECT APPROVAL. SEE ARCHITECTURE DRAWINGS FOR CLEAR HT OVER GRANDSTAND. LOCATE POSTS AS SHOWN."
- See attached Sheet <u>SP6.1</u> DETAILS <u>REVISED</u> Detail 1 "HOME BULLPEN PLYOWALL"

Job No. 23-72 Page 1 of 2

- 3. See attached Sheet <u>6.2</u> DETAILS:
 - A. ADDED Detail 3 "PLYOWALL MAT-BACK"
 - B. ADDED Detail 4 "PLYOWALL MAT-FRONT"
- 4. See the following REVISED drawings:
 - P0.1 PLUMBING LEGENDS, NOTES, SCHEDULES, & DETAILS revised 3/13/2024.
 - P1.1 PLUMBING CONCESSIONS/DUGOUTS FLOOR PLANS revised 3/13/2024.
 - P2.1 PLUMBING RISERS revised 3/13/2024.
- 5. See the attached **ESD3.1** for revisions to ENLARGED CONCESSIONS PLAN POWER.

Job No. 23-72 Page 2 of 2

SECTION 11400 - FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

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

1.2 SCOPE OF WORK

- A. All specified equipment to be delivered to job site, freight prepaid, uncrated, assembled and set in proper area, ready for final connections, where required, as specified in Divisions 15000 and 16000 of Contract Documents.
- B. Related Sections include the following:
 - 1. Division 15000/16000 Mechanical/HVAC
 - a. Provide all gas, water lines, drains and other necessary work including final connections to equipment.
 - b. Provide all ducts, to exhaust and supply fans to those hood(s) specified in this Section of Contract Documents.
 - c. Provide all faucets, special switches, valves, traps, labor and materials to make final connections to equipment unless specified in this Section.

2. Division 16000 - Electrical

 Provide all electrical utility lines, disconnect switches and other work including final connections to equipment.

1.3 DESCRIPTION

- A. The extent of the Food Service Equipment is shown on the Drawings, Equipment Schedule, and Specifications of this Section of Contract Documents. Each model number includes the code *C013 as a suffix. This code is known as the Specifier Identification System. It is not to be removed by the bidders. Its purpose is to identify the specifier to the vendors providing the equipment in the event it is necessary to communicate questions, clarifications and comments, from prior to bid award through the final purchase. It is to be used on all correspondence including fax and e-mail when communicating with manufacturer representatives and factories.
- B. The plans indicate the location of the equipment. Slight changes due to the varying dimensions of equipment and wall construction shall be permitted with approval by the Architect.
- C. These typed Specifications shall be closely correlated with the Drawings and Schedule. Each complements the other and cross-reference shall be necessary to fulfill the requirements of these Specifications. All information shown on Drawings and listed in Schedules are to be incorporated as part of the written Specifications.
- D. Conflict in Plans and Specifications where changes, alterations, additions, or deductions are necessary, or where exceptions are taken with regard to sizes, locations, and other details shown on plans, shall be reported in writing for a decision by the Architect.

E. The Contractor shall be responsible for seeing that the equipment can be entered through openings before doors and walls are finished.

1.4 WORK BY OTHERS

- A. All Plumbing, Steam, Electrical and Ventilation Work required in connection with this section shall be done by the other Contractor, unless specifically called for in the itemized Equipment Specifications. Work of others shall include but not be limited to exhaust fans and duct work associated with the ventilation of hood, roughing-in to points indicated on the mechanical, plumbing, electrical plans, and final connections from rough-in points to various pieces equipment requiring such connections and the supplying of all necessary materials and labor for this Work except as specified or scheduled.
- B. Tile bases, below various item is equipment shall be provided by others.
- C. Refrigeration Work to be performed under this section, except for electrical and plumbing connection to compressors, blower coils controls, etc. provided by others, is as listed in the itemized specifications.
- D. All line and disconnect switches, safety cut outs, control panels, fuse boxes or other electrical controls, fittings and connections shall be furnished and installed by others. Starting switches shall be provided by Food Service Equipment Supplier as specified under General Specifications. Those starting switches furnished loose as standardized by Food Service Equipment Supplier manufacturers (other than fabricated items) shall be installed and connected by others.
- E. Any sleeves or conduit required for refrigeration and tubing lines shall be furnished and installed by others. Refrigeration alarm system connection by others.
- F. Plumbing and Steam Fitting Trades shall confirm that all lines are flushed free of foreign matter before connecting equipment.
- G. The electrical sub-contractor shall make all final connections to equipment shown on Drawings or specified, and it shall be the responsibility of the electrical sub-contractor to check all equipment to determine where starters, contractors, switches and other items are required.
- H. The plumbing-sub-contractor shall make all final connection to equipment shown on Drawings or specified and it shall be the responsibility of the plumbing sub-contractor to provide traps, tail pieces and fittings, water piping, floor drains, shut off valves and all other necessary fittings. The Food Equipment Supplier shall provide faucets and all lever waste drains, hose reels with mixing valves to the plumbing sub contractor for connection and installation.
- I. The mechanical sub-contractor shall make final connections to equipment shown on Drawings or specified and it shall be the responsibility of the mechanical sub-contractor to provide and install necessary ventilation facilities of sufficient capacity to operate the equipment. Mechanical work to be done by the Food Service Equipment Supplier is listed in the itemized equipment specifications.
- J. The General Contractor shall provide openings and passage ways of sufficient to sustain the weight of the Food Service Equipment Supplier and he shall provide openings and passage ways of sufficient size to permit the delivery and erection of the equipment to their respective locations without dismantling. Coordination of

these openings is critical for the equipment installation. The General Contractor shall provide depressed floor for drains grates and walk-in cooler/freezer when noted.

1.5 QUALITY ASSURANCE

A. The equipment furnished under this section to be supplied by 1 Kitchen Equipment Company.

B. Permits and Certificates:

- All laws, codes, ordinances and regulations bearing on the conduct of the work as drawn and specified shall be complied with and give all notices required. Any work upon which an inspection certificate by local authorities, or any governing body is required, such Inspection Certificate or Certificates shall be obtained and paid.
- C. Certificates of acceptance or of completion as required and issued by the State, Municipal, or other authorities shall be procured and delivered to the Owners. The Owners may withhold payments which are due or which may become due until the necessary Certificates are procured and delivered to Owners.
- D. All safety devices and all accessories required to comply with regulations and governing codes shall be provided, regardless of whether or not specified or called for in the following technical divisions of the equipment list portion of this Section of Specifications.
- E. Applicable Manufacturing Standards:
 - 1. Special fabrication items shall be manufactured in compliance with Standard No. 2 of the National Sanitation Foundation Testing Laboratory, and shall bear the NSF Seal of Approval.
- F. Equipment pieces shall be manufactured in compliance with Standards No. 3, 4, 5, 6, 7, 8, 12, 13, 18, 20, 21, 25, 29, 35, 37, 51, 59 and 61, where applicable, of NSF Testing Laboratories and bear the Seal of Approval. This shall include any pending standards, which shall become applicable at the time equipment is delivered.
- G. Electrical Equipment shall conform to the standards of the National Electrical Manufacturers Association (NEMA). Equipment shall have conveniently located control switches, enclosed case type, comply with State of Alabama Electric Code, and bear the label from an approved Testing Laboratory. (UL or ETL)
- H. Electrically heated and motor driven fixtures shall be for the current shown in the Mechanical and Electrical plans. These items of equipment shall have mounted motor starters, switches and controls. All shall be required for each fixture or complete section of a fixture, or as specified.
- I. Gas burning equipment to be designed for operation with the type of gas furnished and approved by the American Gas Association. The label or listing of the American Gas Association shall be accepted as conforming to this requirement. Installation of equipment shall conform to the standards as set forth by the American Gas Association, and the National Plumbing Code. Where required, all gas equipment shall be furnished with safety pilot and one hundred percent safety cut-off.

- J. NFPA Codes 13, 17, 17A and 96 standards shall be complied with for exhaust system. Provide all safety devices on all accessories required to comply with regulation and governing codes.
- K. Miscellaneous Requirements:
 - Plumbing:
 - a. Provide chrome plated faucets specified certified to NSF standard 61, Section 9. All backsplash-mounted faucets shall be provided with double male nipples having locknuts for rigidly securing the faucet to the backsplash. Nipple-locknut assembly shall be provided under this section, as part of the faucet.
 - b. Provide all wastes incorporated in the custom-built fabricated Food Service Equipment. Provide all wastes with chrome-plated tailpiece.

Electrical:

- a. Interwiring of Food Service Equipment between heating elements, switches, starters, thermostats, outlets, motors and solenoid shall be complete to junction box, terminal box or disconnect switch, (should Specifications call for disconnect switch to be provided in this Section).
- Provide grounded receptacles specified under the Item No. of detail Specifications or as shown on the Contract Drawings. All receptacles to be as specified and furnished with stainless steel face plate.
- c. All electrically operated equipment to be in accordance with the codes, regulations and the laws of the State of Alabama.

3. Safety:

a. All Food Service Equipment provided under this Contract shall be manufactured and installed in conformance with the Williams-Steiger Occupational Safety Health Act of 1970.

4. Coordination:

- Coordinate with Project's plumbers and electricians to assist in cutting or knocking out holes in the stainless steel tables, counters and cabinet bases to allow for efficient utility connections to equipment.
- L. Contractor shall be held responsible and liable for any and all changes or variances from Contract Documents, without written authorization from Architect for said changes or variances.

1.6 REFERENCES

- A. The Drawings indicate the desired basic arrangement and dimensions of the equipment. Minor deviations may be substituted for approval provided basic requirements are met and no major rearrangement of service to the equipment is required to affect the proposed alteration. These deviations shall be made without expense to the Owner.
- B. Operational and functional tests of the installed equipment are required. Defects or deficiencies shall be corrected to the satisfaction of the Architect or Owners at

the expense of the Contractor. Consult the Mechanical and Electrical Connections Drawings and they're accompanying Specifications to determine additional requirements of the work, and shall cooperate with all trades to insure a satisfactory installation.

- C. The electrical wiring of motors, motor starters, switches and thermostats of the equipment shall be an integral part of the unit which shall contain a junction box for connection of electrical service. All motor driven equipment shall have thermal overload and underload protection.
- D. Furnish on each motor driven appliance, or electrically heated unit, a suitable mounted control switch or starter of proper type in accordance with UL or ETL Codes. All controls mounted on vertical surfaces of fixtures shall be set into recessed die-stamped stainless steel cups or otherwise indented to prevent damage to control switch.

1.7 SUBMITTALS

- A. LEED Submittals: Provide product cutsheets noting ENERGY STAR rating for ENERGY STAR eligible equipment.
- B. Refer to Division 1, General Requirements Section 01 3300 Submittal Procedure

C. Shop Drawings:

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

1.8 HANDLING AND STORAGE

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

1.9 SCHEDULING

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

1.10 SUBSTITUTION

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

1.11 WARRANTY

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

PART 2 - PRODUCTS

2.1 MATERIALS

- A. LEED Requirements: Per LEED EA Credit 1.4, install ENERGYSTAR® qualified equipment for all ENERGYSTAR eligible equipment.
- B. Stainless steel shall be austenitic steel alloy, and must meet the requirements of the American Iron and Steel Institute Designations for Type 201 and Type 304 Stainless steel. Type 430 Stainless steel (straight chrome - no nickel) shall not be acceptable for custom-built fabricated equipment.
- C. All sheets shall have genuine mill finish of not less than commercial No. 4 on exposed side and with not less than No. 2 on unexposed side. All stainless steel shall be stretcher leveled, with thickness of:
 - 1. 14 Gauge Not less than 0.075 Inch
 - 2. 16 Gauge Not less than 0.063 Inch
 - 3. 18 Gauge Not less than 0.050 Inch
 - 4. 20 Gauge Not less than 0.038 Inch
- D. Welding shall be of electric arc or oxy-acetylene gas. Welding shall be done with rod of same material and full penetration in the entire length of the joint. Welds to be flat without buckles, voids or imperfections. All welds shall be ground flush

with adjacent surfaces, conditioned to eliminate dangerous surfaces. All shear cuts or bends that tend to open the surface of the metal shall be rewelded, ground and polished. All edges are to be ground and filed to eliminate sharp or rough edges.

E. When stainless steel sheets have grain running in different directions, the sheets shall be so jointed and welds run and finished in such a manner as to make the sheets appear as one continuous product.

F. Gauges:

- 1. All Gauges of metals, where specified, shall be manufactured to the standards set forth by the U.S. Standard for Sheet Metal.
- 2. Unless specified, no material shall be finished lighter than 20 gauge for custom-built fabricated equipment.

G. Sound-Deadening:

 The undersides of dish tables shall be sound-deadened to no less than 1/8 inch thick and allowed to dry thoroughly before being finished with 2 coats of paint.

2.2 FABRICATION

A. Metal Tops for Tables:

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

2. Sleeves:

a. Where legs, standards, pipes, or pipe chases come through a work area or table top, they shall pass through 3 inch high stainless steel sleeves, with the periphery fully welded and polished to match adjacent surfaces.

B. Sinks:

1. Shall be constructed of 14 gauge stainless steel sheets with all interior corners rounded on at least a 1/2 inch radius. All bottom corners shall be fully coved. All joints to be welded, ground, polished and made to match adjacent surfaces. Provide each sink with a 2 inch chromium plated waste outlet with a stainless steel strainer and Chromium Plated tailpiece. Provide with a rotary lever handle waste valve. Wastes are to be depressed in sink bottoms with bottoms inclining down towards the wastes. Waste for pot sink shall be rotary Model No. 28940 Fisher; chrome draining, flat strainer with overflow. Wastes for prep sinks shall be rotary Model No. 27932 Fisher, chrome draining or approved Model by Component Hardware Group, Inc and T & S Brass and Bronze Works. Rotary handle shall have front stainless steel bracket support welded to underside of sink compartment. Backsplash against wall shall be 8 inches high with 2 inch turned back on 45 degree angle with

enclosed welded ends. Support sinks on legs and gussets, as specified, with braces from front to rear only. See Drawings for backsplash typical details.

- All backsplashes against wall shall be sealed with clear Polysulphide Sealant
- 3. Each compartment shall have cut-out on rear to accommodate overflow assembly provided with drain assembly. Overflow and drain assemblies shall be installed and made watertight.

C. Insert Sinks:

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

D. Drain Tables and Drain Boards:

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

E. Undershelves:

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

F. Overshelves:

- 1. Overshelves shall be fabricated of 16 gauge stainless steel with edges rolled down or up and supported as specified.
- 2. Overshelves mounted on table tops shall be supported by 16 gauge stainless steel tubular legs. Legs are to be securely fastened to table top with fasteners similar to Model No. 1655000272, manufactured by Kason Food Service or approved manufacturer.

G. Legs, Braces, Gussets, Feet:

- 1. Height of tables and other fabricated items of equipment shall be as specified. Legs shall be of 1-5/8 inch outside diameter, stainless steel 16 gauge tube spaced at intervals of 5inch-6 inch centers.
- 2. Legs are to be braced by 1-5/8 inch outside diameter stainless steel 16 gauge tube undershelf, welded to legs., 10 inches above the floor. Weld all around periphery at joint to legs and grind smooth. The braces shall be constructed to form rectangular, or "H" frames, and there shall be at least one brace welded to each leg.
- 3. Gussets shall be stainless steel NSF approved, cylindrical type with setscrew. Leg gussets are to be welded to underside of tables, to reinforcing channels, and underside of sinks. Gussets shall be Model No.

A20-0206 manufactured by Component Hardware Group Inc. or comparable stainless steel gussets manufactured by Standard-Keil Hardware Manufacturing Company, United Showcase, Component Hardware and Kason Food Service.

- 4. Feet shall be stainless steel adjustable bullet shape, fully enclosed, tightly fitting the leg. Provide 1 inch up and down adjustment from the central position, at no time exposing any threads. Adjustments are to be easily made by hand without the use of tools. For counters and cabinet bases, the feet shall be the same as for above. Feet having comparable quality to Component Hardware Group, Inc. and Kason Food Service are approved. Legs for cabinet base shall be 8 inches high, including feet. Freestanding sinks shall be supported on legs and feet as specified, with bracing from front to rear only.
- 5. Where flanged feet are specified, provide stainless steel flanged feet, which can be securely fastened to floor.

H. Rough Edges:

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

PART 3 - EXECUTION

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

3.2 FIELD MEASUREMENTS

A. Field measurements shall be made, giving due consideration to any Architectural, Mechanical, or Structural discrepancies which may occur during the construction of the building. No extra compensation shall be allowed for any difference between actual dimensions secured at the job site and the measurements indicated on the Contract Drawings.

B. Any differences that may be found during field measurements shall be submitted to the Architect for consideration before proceeding with the fabrication or supplying of any equipment.

3.3 INSTALLATION

- A. Dispose of all packaging and debris per 01 7419 Construction Waste Management Plan.
- B. Make arrangements for receiving equipment and make delivery into the building. Do not consign any equipment to the Owners or to any other Contractor unless written acceptance from them and satisfactory arrangements have been made for the payment of freight and all handling charges.
- C. Deliver all equipment into the building, uncrate, assemble, level and repair any damaged or abraded surfaces. Set equipment temporarily in its final locations, permitting the mechanical and electrical trades to take necessary measurement for the connection of the service lines; then move the equipment sufficiently to permit the installation of such service lines. After which realign equipment level and plumb, making the final erection as shown on the Contract Drawings. All equipment shall be installed so as to eliminate objectionable vibration.
- D. Contractor shall have a competent Food Service Equipment foreman on the premises to assist in furnishing information and supervising installation of Food Service Equipment under this section. This foreman shall verify correct locations for Rough-Ins.

3.4 LUBRICATION - OIL AND GREASE

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

3.5 KITCHEN EQUIPMENT

POT AND PAN SINK

- a. Provide a fabricated two-compartment pot and pan sink, in size and shape, as shown in the drawings.
- b. The sink compartments shall each be 15 inches deep. Paint exposed copper drain lines silver to match stainless steel table. Provide two (2) chrome plated faucet model B-0231-CR- Kit C013 with 12" swing spout and B-0199-01 aerator, ceramic seats, and inlet hose assemblies manufactured by T & S Brass and Bronze.

2. STAINLESS STEEL TABLES W/UNDERSHELF

 Regency Model: 600TSS3672S. 14-gauge type 304 stainless steel top offers more durability and corrosion resistance than type 430. 18-gauge type 430 stainless steel adjustable undershelf. 1 5/8" stainless steel legs with adjustable metal bullet

END OF SECTION

MISCELLANEOUS FURNISHINGS AND FIXTURES - SECTION 12150

1.0 - GENERAL

1.1 Scope

The work of this section consists of furnishing and installing complete, all miscellaneous furnishings, fixtures, and signage items as indicated.

1.2 Existing Conditions

A. It is the general contractor's responsibility to field verify existing signage before a bid and provide signage that shall match <u>all existing signage types and styles currently installed to provide a continuity of design to the owner as required.</u>

1.3 Submittals

Shop drawings shall be submitted.

2.0 - PRODUCTS

2.1 <u>Building Letters</u>

Cast aluminum letters, equal to Leeds Architectural Letters, Inc., Select from all available fonts Size: As indicated on drawings, lay-out as indicated. Colors as selected by Architect. Provide flush concealed stud mounting.

2.2 Building Plague

- A. Dedication plaque shall be of cast aluminum. Furnish and install a 24" x 42" plaque with approximately 500 raised letters and raised border. Field shall have stipple finish. Face of letters and borders shall have ground satin finish surface.
- B. Plaque layout and designation shall be furnished by the Architect.
- 2.3 Project Sign Specification requirements are listed in Section 01030.

2.4 Appliances

A. Ice-Machine

- a. Manitowoc model # iT0420A dice or approved equal. Stainless Steel Finish.
- b. See Electrical/Plumbing drawings and provide equipment with all required electrical and plumbing rough-ins, hook-ups, and installations.
- c. Warranty: Provide manufacturer's parts and labor warranty. Provide Operation/Maintenance Demonstration for Owner.

B. Commercial Coffee Pot/Water Dispenser

- a. Bunn Model # CWTF15-2 12950.0211. Brews up to 61 cups per hour. All stainless-steel construction. One upper and one lower warmer. Built-in pourover feature
- b. Separate hot water faucet for soups & other hot drinks.
- c. Integrated Splashguard funnel prevents burns.

C. Reach-in Refrigerator

- a. True Model # T-23-HC or approved equal. Stainless Steel Finish.
- b. See Electrical/Plumbing drawings and provide equipment with all required electrical and plumbing rough-ins, hook-ups, and installations.
- c. Warranty: Provide manufacturer's five-year warranty (Parts and Labor). Provide Operation/Maintenance Demonstration for Owner.

Job No. 23-72

D. Reach-in Freezer

- a. True Model # T-23F-HC or approved equal. Stainless Steel Finish.
- b. See Electrical/Plumbing drawings and provide equipment with all required electrical and plumbing rough-ins, hook-ups, and installations.
- c. Warranty: Provide manufacturer's five-year warranty (Parts and Labor). Provide Operation/Maintenance Demonstration for Owner.

E. Reach-in Coolers

a. Avantco Model: 178GDC49HCB. Features (2) self-closing, anti-fog, dual-pane tempered glass swing doors with magnetic gaskets. Interior LED lighting illuminates product; back-lit exterior top panel attracts customers' attention. 8 adjustable shelves with price tag strip on each shelf. Easy-to-use digital temperature controls. 115V, 1/2 hp compressor; R290 refrigerant; 3.14 amps

3.0 - EXECUTION

3.1 Installation

Installation of all items shall be in full conformity with manufacturer's specifications, recommendations, and approved details.

3.2 <u>Installation of Building Letters</u>

Install building letters on surfaces and at heights as directed. Install in accordance with manufacturer's recommendations.

3.3 Installation of Plaque(s)

Install plaque(s) where directed.

3.4 Installation of Appliances

Install appliances as directed. Install in accordance with manufacturer's recommendations.

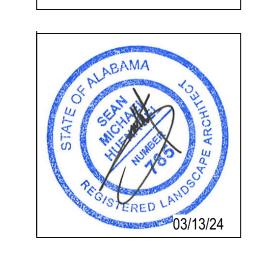
END OF SECTION

Job No. 23-72









SHEET TITLE:

LAYOUT AND MATERIAL

PROJ. MGR.: R. VERNON

DATE:03/13/24 100% BID SET

DRAWN: DMW

REVISIONS

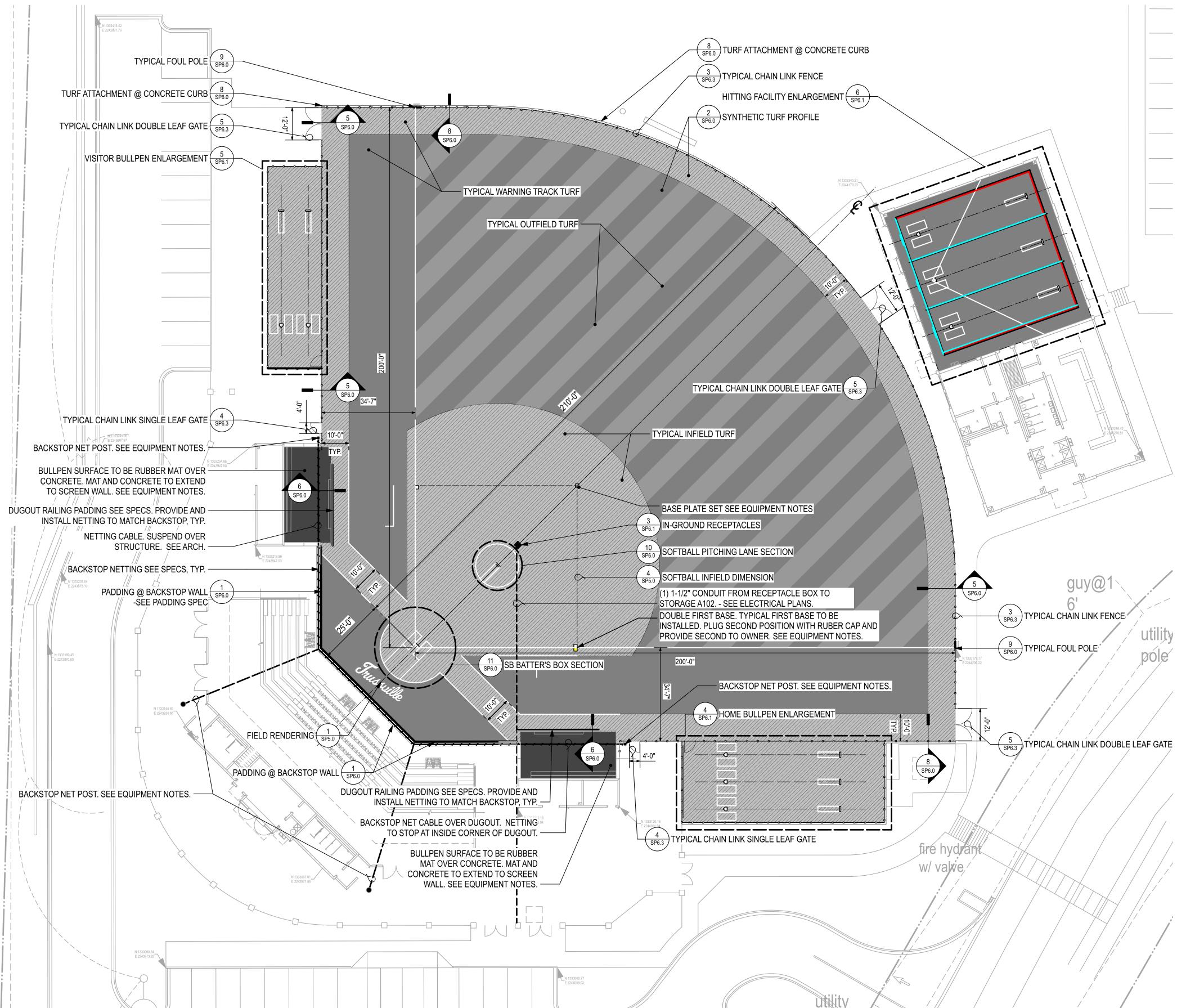
4/05/24 - ADD NO. 3

JOB NO. 23-7

SHEET NO:

SP1.0

0 1" 2"



GENERAL NOTES:

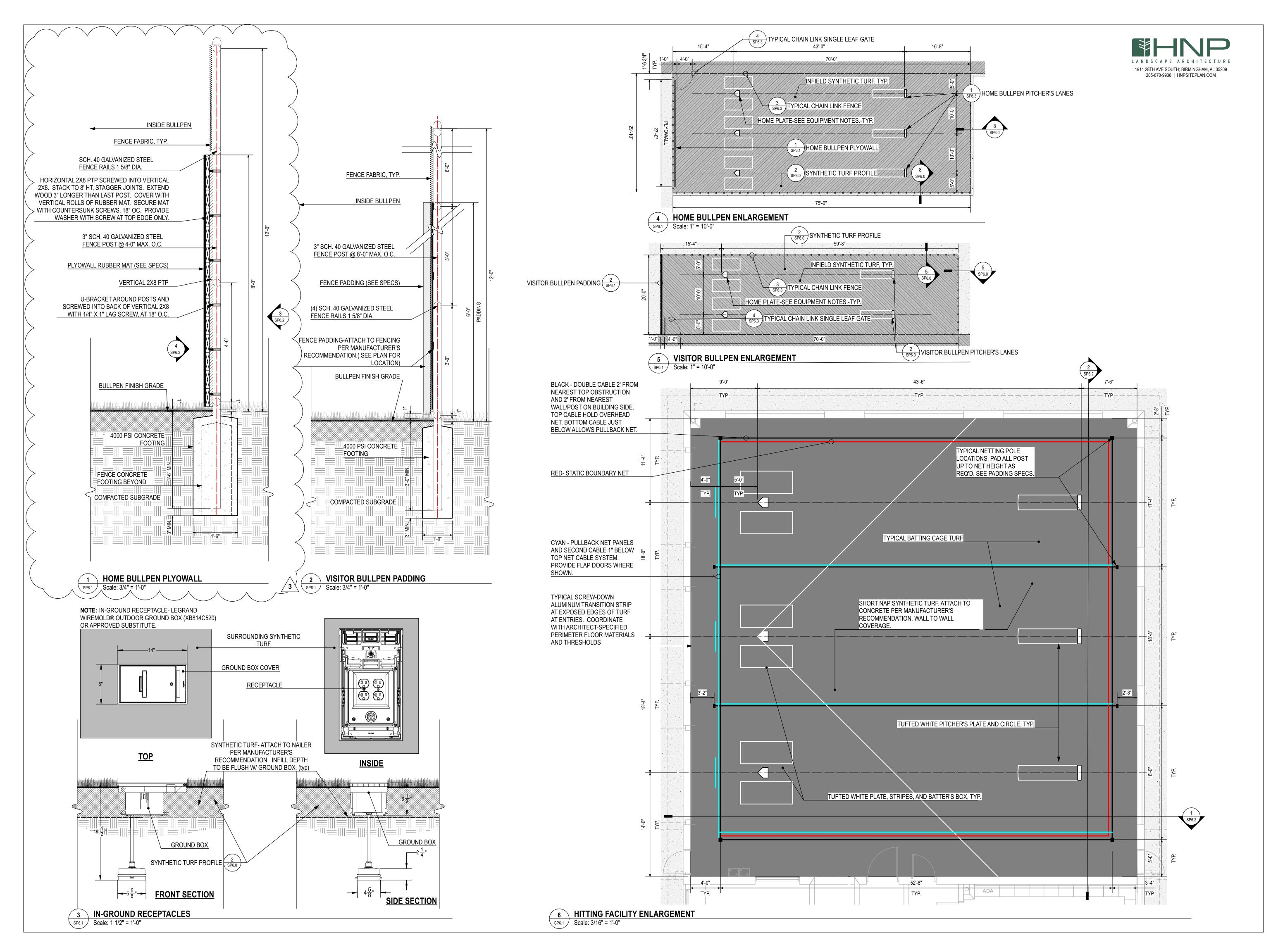
- 1. ALL WORK WILL CONFORM TO ALL LOCAL, COUNTY AND STATE CODES AND REGULATIONS. OBTAIN ALL PERMITS, LICENSES, ETC. REQUIRED FOR EXECUTION OF WORK.
- 2. LAYOUT WORK AND VERIFY ALL DIMENSIONS PRIOR TO ACTUAL CONSTRUCTION. NOTIFY LANDSCAPE ARCHITECT OF ANY DISCREPANCIES BEFORE CONTINUING WORK. CONTRACTOR RESPONSIBLE FOR STAKING SITE LAYOUT, GRADES, AND LIMIT OF WORK. THE WORK SHALL BE PERFORMED/STAKED BY A LICENSED SURVEYOR.
- 3. CONDUCT ALL OPERATIONS TO AVOID DAMAGE TO OR DISTURBANCE OF EXISTING VEGETATION AND STRUCTURES TO REMAIN.
- 4. CLEAN-UP, REMOVE AND PROPERLY DISPOSE OF ALL DEBRIS, WASTE AND EXCESS CONSTRUCTION MATERIALS FOLLOWING COMPLETION AND LEAVE NEAT, CLEAN READY FOR OWNER'S USE.
- 5. ANY VARIATION FROM DRAWINGS OR SUBSTITUTIONS IN MATERIALS WITH THE APPROVAL OF THE LANDSCAPE ARCHITECT ONLY.
- 6. THE CONTRACTOR SHALL, FOR HIS OWN PROTECTION, VERIFY THE PRESENCE AND LOCATION OF ALL UTILITIES PRIOR TO COMMENCING ANY CONSTRUCTION.
- 7. CHECK DIMENSIONS GIVEN ARE FOR FIELD VERIFICATION OF LAYOUT. NOTIFY LANDSCAPE ARCHITECT OF ANY DISCREPANCIES.
- 8. CONSTRUCTION SAFETY THE PRESENCE OF THE LANDSCAPE ARCHITECT, ITS EMPLOYEES, OR CONSULTANTS AT THE PROJECT SITE SHALL NOT BE DEEMED AN ASSUMPTION BY THE LANDSCAPE ARCHITECT OF ANY OBLIGATIONS, DUTIES, OR RESPONSIBILITIES FOR SAFETY, INCLUDING BUT NOT LIMITED TO CONSTRUCTION MEANS, METHODS, SEQUENCES, TECHNIQUES, OR PROCEDURES NECESSARY FOR PERFORMING, SUPERINTENDING, OR COORDINATING THE WORK OF THE PROJECT IN ACCORDANCE WITH THE CONSTRUCTION DOCUMENTS OR REGULATORY HEALTH OR SAFETY REQUIREMENTS, IF ANY. THE LANDSCAPE ARCHITECT, ITS EMPLOYEES, AND CONSULTANTS HAVE NO AUTHORITY TO EXERCISE ANY CONTROL OVER ANY CONSTRUCTION CONTRACTOR, ITS EMPLOYEES, OR SUBCONTRACTORS IN CONNECTION WITH THEIR WORK OR HEALTH AND SAFETY PROGRAMS AND PROCEDURES.

EQUIPMENT NOTES:

- 1. CONTRACTOR IS RESPONSIBLE FOR COORDINATING DELIVERY AND PROVIDING ALL LABOR AND EQUIPMENT NEEDED TO RECEIVE, UNLOAD, ASSEMBLE, HANDLE, AND INSTALL SITE EQUIPMENT PER MANUFACTURER'S INSTRUCTIONS.
- 2. INSPECT PRODUCTS ON DELIVERY TO DETERMINE COMPLIANCE WITH THE CONTRACT DOCUMENTS AND TO DETERMINE THAT PRODUCTS ARE UNDAMAGED AND PROPERLY PROTECTED. CONTRACTOR IS RESPONSIBLE FOR DOCUMENTING, REPORTING, AND/OR REJECTING DAMAGED EQUIPMENT TO THE MANUFACTURER'S SATISFICATION TO ENSURE TIMELY REPAIR/REPLACEMENT AT NO COST TO THE OWNER.
- 3. CONTRACTOR IS RESPONSIBLE TO PROTECT ALL EQUIPMENT FROM ANY/ALL DAMAGE, SOILING AND DETERIORATION FROM RECEIPT OF DELIVERY UNTIL SUBSTANTIAL COMPLETION. COMPLY WITH PRODUCT MANUFACTURER'S WRITTEN INSTRUCTION FOR TEMPERATURE, HUMIDITY, VENTILATION, AND WEATHER-PROTECTION REQUIREMENTS FOR STORAGE.
- 4. CONTRACTOR IS RESPONSIBLE TO REMEDY ALL DAMAGE TO EQUIPMENT PROVIDED UNDER THIS CONTRACT THROUGH REPLACEMENT OR REPAIR TO THE OWNER'S SATISFACTION AT NO COST TO THE OWNER.
- 5. NOMINAL TOUCH-UP OR REPAIR OF PAINTED FINISHES IS PERMITTED IF (A) DONE IN ACCORDANCE WITH MANUFACTURER'S RECOMMENDED PROCEDURES AND MATERIALS (B) WILL NOT VOID ANY MANUFACTURER WARRANTY. THE RESULTANT REPAIRS SHALL APPEAR TO BE AS LIKE NEW CONDITION AS APPROVED BY THE LANDSCAPE ARCHITECT/OWNER IN ACCEPTANCE OF THE WORK AT NO COST TO THE OWNER.

FIELD EQUIPMENT NOTES:

- 1. FIELD HOME PLATE SCHUTT® HOLLYWOOD BURY ALL HOME PLATE OR APPROVED SUBSTITUTE. 1/4" REVEAL. SEE DETAIL.
- 2. FIELD BASES SCHUTT® ORIGINAL JACK CORBETT® MLB® HOLLYWOOD BASE SET WITH CORRESPONDING GROUND ANCHOR MOUNTS AND PLUGS OR APPROVED SUBSTITUTE. SOFTBALL DOUBLE FIRST BASE- HOLLYWOOD IMPACT® DOUBLE FIRST BASE SET WITH CORRESPONDING GROUND ANCHOR MOUNTS AND PLUGS OR APPROVED SUBSTITUTE..
- FIELD PITCHING CIRCLE SEE DETAIL (1) BULLDOG 4"-SIDED PITCHING RUBBER OR APPROVED SUBSTITUTE.
- 4. BULLPEN HOME PLATE (1) SCHUTT® HOLLYWOOD BURY ALL HOME PLATE OR APPROVED SUBSTITUTE. 1/4" REVEAL. PER LANE
- 5. BULLPEN PITCHING RUBBER- (1) BULLDOG 4"-SIDED PITCHING RUBBER OR APPROVED SUBSTITUTE. PER LANE, SEE DETAILS.
- 6. HITTING CAGE- SEE DETAIL7. FOUL POLES SEE DETAIL
- 8. PADDING SEE SPECIFICATIONS
- 9. PITCHING MATS-PROVIDED BY OWNER
- 10. BATTING MATS-PROVIDED BY OWNER.
- 11. PLYOWALL RUBBER MAT- 1/2" THICK X 4' WIDTH, ROLL MATERIAL. BY AMERICAN FLOOR MATS OR APPROVED SUBSTITUTE.
- DUGOUT FLOOR MAT- 3/4" THICK 2X2 INTERLOCKING TILES BY AMERICAN FLOOR MATS OR APPROVED SUBSTITUTE. CUT EDGE STRAIGHT TO FINISH OR PROVIDE CORRESPONDING INTERLOCKING EDGE PIECE. MIN 8" RIECE AT ANY EDGE.
 BACKSTOP NET POST 4-POLE TIE-BACK SYSTEM. 30' NET HT. CONTRACTOR TO PROVIDE ENGINEER-STAMPED, DESIGN/BUILD SHOP DRAWINGS FOR LANDSCAPE ARCHITECT APPROVAL. SEE ARCHITECTURE DRAWINGS FOR CLEAR HT OVER GRANDSTAND. LOCATE POSTS AS SHOWN.





NEW SOFTBALL COMPLEX FOR

TRUSSVILLE CITY SCHOOLS
6344 HUSKY PARKWAY, TRUSSVILLE, AL 35173
TRUSSVILLE CITY BOARD OF EDUCATION



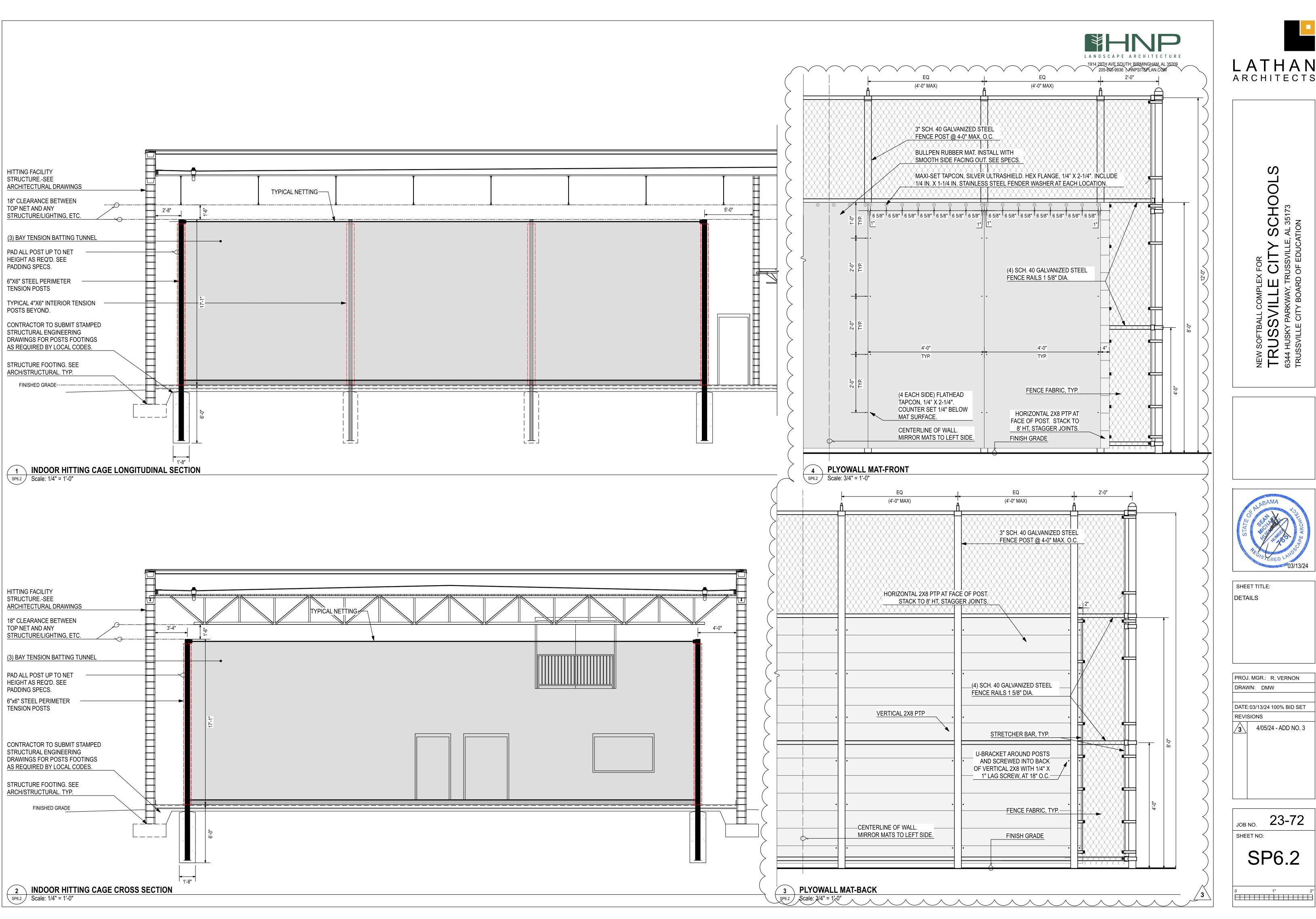
SHEET TITLE:

PROJ. MGR.: R. VERNON
DRAWN: DMW

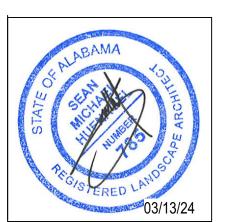
DATE:03/13/24 100% BID SET
REVISIONS

4/05/24 - ADD NO. 3

0 1" 2"





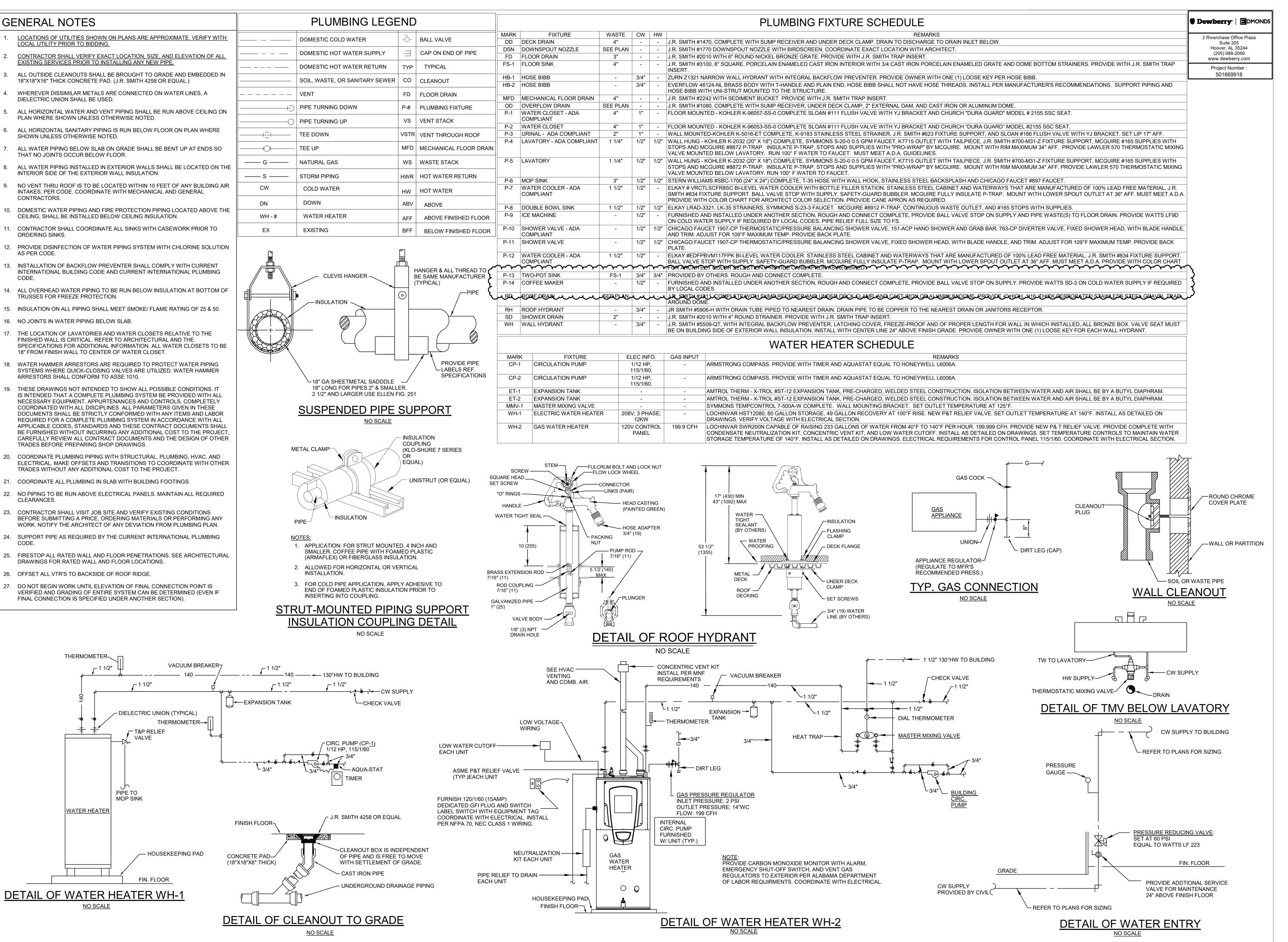


SHEET TITLE: DETAILS

PROJ. MGR.: R. VERNON DRAWN: DMW DATE:03/13/24 100% BID SET REVISIONS **3** 4/05/24 - ADD NO. 3

23-72 JOB NO. SHEET NO:

SP6.2





JSSVILLE CITY SCHOOLS

USKY PARKWAY, TRUSSVILLE, AL 35173

No. 24747
PROFESSIONAL
3/13/2024

**NGINEER

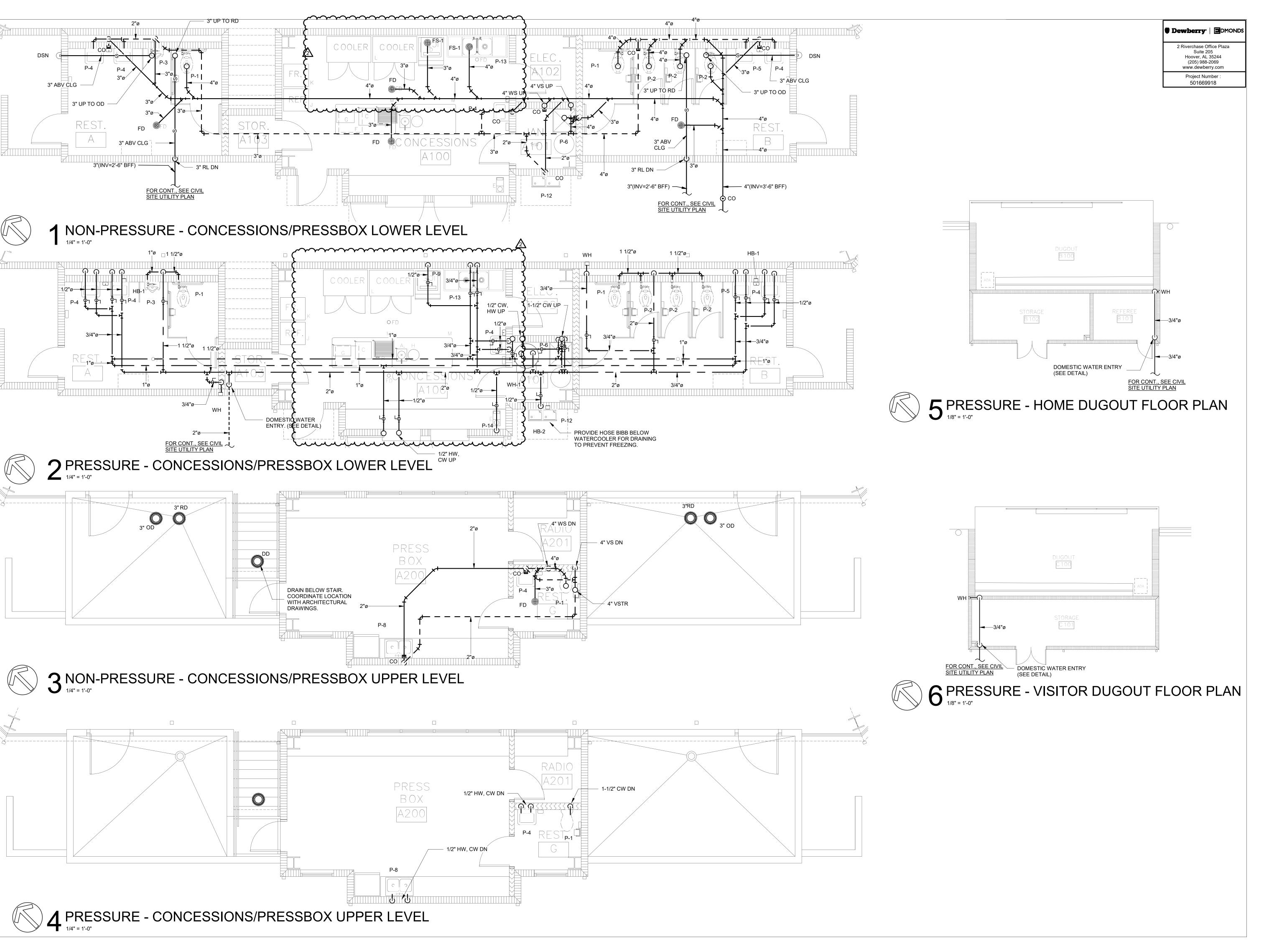
STEWA

SHEET TITLE:
PLUMBING - LEGENDS,
NOTES, SCHEDULES, &
DETAILS

PROJ. MGR.: SMC
DRAWN: ADH
DATE: 03/13/2024
REVISIONS
2 04/05/24 ADDENDUM 3

JOB NO. 23-72

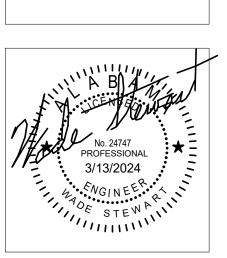
SHEET NO: PO.1

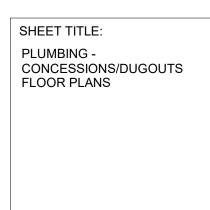


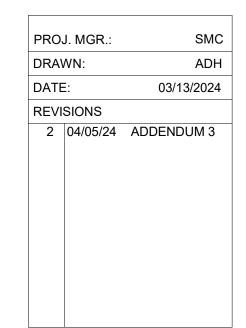


NEW SOFTBALL COMPLEX FOR

TRUSSVILLE CITY SCHOOLS
6344 HUSKY PARKWAY, TRUSSVILLE, AL 35173
TRUSSVILLE CITY BOARD OF EDUCATION

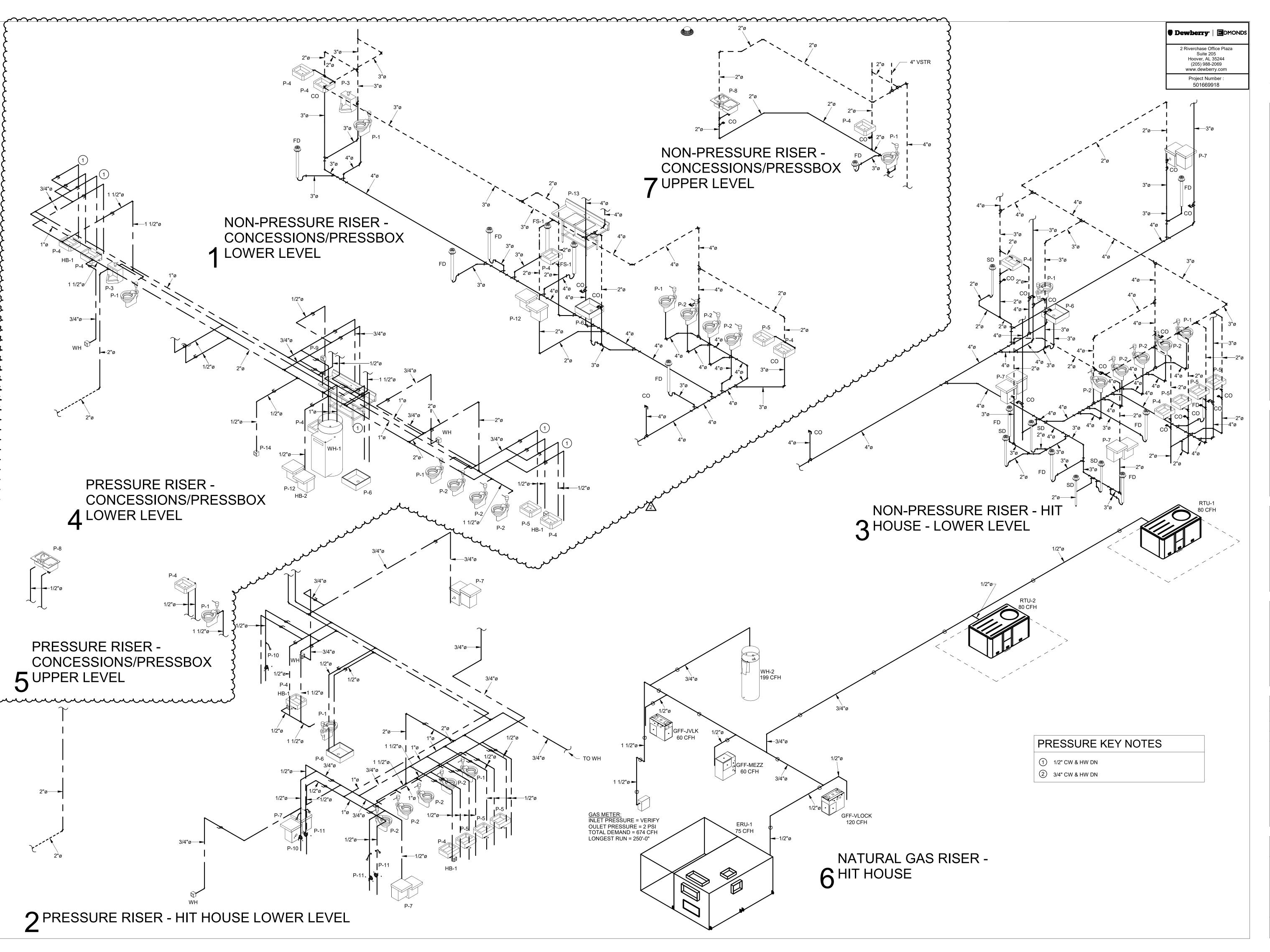






JOB NO. 23-72

SHEET NO: P1.1

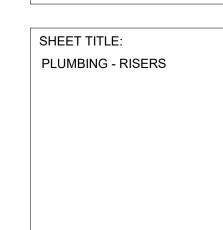




SOFTBALL COMPLEX FOR

USSVILLE CITY SCHOOLS
HUSKY PARKWAY, TRUSSVILLE, AL 35173
SVILLE CITY BOARD OF EDUCATION

No. 24747
PROFESSIONAL
3/13/2024



PROJ. MGR.:		SMC
DRAWN:		ADH
DATE:		03/13/2024
REV	ISIONS	
2	04/05/24	ADDENDUM 3

