

GUIDELINES FOR PROFESSIONAL SERVICES

DIVISION 11 – EQUIPMENT

The following items are to be included on the drawings and in the specifications by the Design Professional:

I. PROJECTION SCREENS

- A. Sizes and types of all manual and motor operated projection screens and type of mounting shall be as directed by the Owner. All screens and mountings shall be furnished and installed by Contractor. Screens shall be mounted from ceilings, not walls. Adequate access shall be provided for motor and controls.

II. KITCHEN EQUIPMENT

- A. The Food Service Representative shall coordinate an initial meeting at the start of the Project to include Food Service Representative, the Project superintendent, the plumber, the electrician, the Owner's Project Manager, the Food Service Director or Area Manager, and the Food Service Consultant. This meeting shall be to review and coordinate all aspects of the Food Service equipment rough-in, delivery, and installation.

1. Power for the equipment under the kitchen hood shall be fed from one panel which shall be located in the kitchen and shall have a MCB shunt.

2. Milk coolers shall have front and rear stocking capability with stainless steel front, top and rear with anodized aluminum interior, door locks, casters for easy movement and heavy-duty floor rack.

Cooling system shall be self-contained with forced air circulation with condensate drain heater. Coolers shall be placed at the beginning of the serving line.

3. Electrical Outlets designed for use at workstation areas shall be located above the worktable backsplash.

4. Stainless steel schedule shall meet the following:

<u>Description</u>	<u>US Standard Gauge</u>
Sinks	14
Tops, undershelf, overshelf, legs, Body	16
	18

The following may be galvanized steel:

<u>Description</u>	<u>US Standard Gauge</u>
Support channel	12
Unexposed body	18

5. A sufficient area between the serving line and the cashier area shall be allowed to accommodate the passage of a 24" wide mobile food cart.

6. Equipment, including the ice machine and the steamer, shall not be placed directly on top of floor drains. All floor sink and trench drains locations shall be coordinated with the kitchen equipment to allow proper location of the equipment beneath kitchen hood. Every effort shall be made to provide easy access to floor drains for cleaning.
7. Gas lines and gas line settlement pipes shall be located as not to create an obstruction to food service workers. The Food Service Representative shall coordinate with the installation of the gas line to the equipment under the hood to ensure the equipment fits under the hood.
8. All exposed gas lines shall be painted with high visibility yellow paint. See Division 9.
9. All connections for gas-fired equipment shall be provided with line size flexible hoses with industrial grade quick disconnect couplings.
10. Manual reset for gas solenoid valves shall be readily accessible (not above ceilings).
11. All gas-fired equipment (if gas service provided) shall have electronic ignitions.
12. A separate split DX unit shall be supplied for the kitchen manager's office and another split DX unit supplied for the Dry Storage.
13. The Dry Storage area must be kept at temperatures below 74 degrees Fahrenheit at all times.
14. Manager's office shall be designed with a window that overlooks the food preparation area.
15. The kitchen lay out shall orient the Manager's office next to the service/delivery door.
16. The service/delivery door must have a minimum opening of 4'0" wide and 7'0" high, to allow any piece of equipment to pass through the door opening. This door shall have a piano hinge.
17. Furniture for the FNS Manager's office shall be predominantly built-in units.
18. The compressors for the various pieces of equipment on the serving line shall be equipped with on/off switches in easily accessible locations and have protective screen/mesh.
19. All floor trench drains shall be located to allow for positive drainage away from the food service equipment and away from walls.
20. All trench floor drains shall be stainless steel pans and a minimum of 14 gauge stainless steel.
21. Stainless steel grates for trench floor drains shall have a maximum spacing of 3/8" and a maximum length of 24".
22. Floor sinks underneath sinks and equipment shall be a 12"x12" grate-style stainless floor drain equal to a Zurn Z-1900.

23. The kitchen hood shall be designed with the make-up air discharging straight down and an envelope of conditioned air surrounding the make-up air. The hood shall be equal to a CaptiveAire Model ND with Perforated Supply Plenum AC- (PSP), and shall be designed by the Mechanical Engineering Consultant.
24. An external ringer from the kitchen manager's telephone line shall be installed in the kitchen and shall be audible to the kitchen staff.
25. A security box and buzzer or bell with a separate phone shall be installed at the kitchen entrance door to allow communication between delivery personnel and the kitchen manager.
26. It shall be the responsibility of the manufacturer of the walk-in cooler(s) and freezer(s) to install the entire unit, including refrigeration systems, including all control wiring. This responsibility shall not be sub-contracted.
27. A hose reel shall be located in the dish room.
28. Dishwashing machines shall be the type with "pant legs" for exhaust. Do not use hoods over dishwashing machines.
29. Prior to substantial completion, a separate walk-thru punch list will be made with the Kitchen Consultant, the Food Service Representative and the Construction Services Representative.
30. An additional start-up verification and training session will be provided with the Kitchen Manager, Food Service Representative, and a Representative of each of the Kitchen Equipment Manufacturers.

III. BASKETBALL BACKSTOPS

- A. Exterior backstops shall be aluminum with a powder-coated finish. Steel and fiberglass backstops are not acceptable.
- B. Interior backstops
 1. The control for raising and lowering backstops shall be by pushbutton with a key to lock and unlock the controller.
 2. The winch motor shall be located high, not on the wall accessible to students.
 3. The backstop cushions shall be bolt-on or screw-on type. Glue-on cushions are insufficient.
 4. Backstops shall have breakaway rims.