

## **ADDENDUM NO. 2**

February 25, 2013

RE:           **Kitchen Improvements at Newark High School**  
75 East Delaware Avenue, Newark, Delaware 19711  
for  
**Christina School District**  
700 North Lombard Street, Wilmington, Delaware 19801  
EIA Project No. PP7279

FROM:       EI Associates, Architects and Engineers  
2001 North Front Street, Building 3  
Harrisburg, PA 17102-2118  
Telephone: (717) 233-4556 x1015                      E-mail: [ahollinger@eiasoc.com](mailto:ahollinger@eiasoc.com)

TO:           Prospective Bidders

This Addendum shall be incorporated into the Contract Documents and shall take precedence over any instructions that conflict therein. All items contained herein shall be considered in preparation of your proposal for the subject Project. Acknowledge receipt of this Addendum in the space provided on your Form of Proposal. Failure to do so may subject Bidder to disqualification.

This Addendum consists of 4 pages, plus the following accompanying documents:

**Project Manual Documents:**

Section 114000 "Food Service Equipment," revised 2-25-2013 (7 pages)  
Section 114000 – Bally Detail Sheets (8 pages)

**Supplemental Drawings:**

SKFS-4      Foodservice Equip. Utility Schedule Revisions (ref. Dwg. FS-1.8); dated 2-20-2013  
ESK-1        Partial First Floor Plan & Panel Schedule Revisions (ref. Dwg. E1); dated 2-22-2013

**Full Size Drawings:**

FS-1.6       Foodservice Equipment Refrigeration Schedule – revised 2-20-2013

### **CHANGES TO BIDDING REQUIREMENTS:**

- 2.1      Bid Schedule (p. BS-1): The date and time bids are due for this project remains unchanged (March 1, 2013 at 2:00 p.m.). Under "Bids Due," revise the following:
- A.      The city and zip code are incorrect; change the line, "Newark, DE 19711," to "Bear, DE 19701." The city and zip code are correctly shown for the Eden Support Center in the Instructions to Bidders and Bid Form.

**CHANGES TO CONTRACTING REQUIREMENTS:**

2.2 Supplementary Conditions; Article 8; paragraph E (p. SC-4): Add new subparagraphs as follow:

- (1) Provide all necessary measures to protect existing facilities-to-remain against damage from exposure to weather, construction activities or unauthorized access. Exact locations, dates of installation and removal, materials, configurations and other aspects of construction of such partitions shall be subject to the review and approval of Owner.
- (2) Where portions of roofing system or exterior walls or doors are cut open or removed, thereby exposing the building interior, utilities, finishes, or other in-place work (new or existing) to the outside, provide temporary weather-tight enclosure that is also secure from intrusion by unauthorized persons.
- (3) On building interior, provide indoor air quality control by separating construction areas from existing kitchen areas-to-remain and other Owner-occupied areas at risk of being soiled or damaged due to construction work. Seal and isolate construction areas from adjoining finished or Owner-occupied areas in order to strictly limit airborne transmission of dust and fumes into such adjoining areas and to maintain them as clean and healthy indoor environments.
  - a. Kitchen areas in Newark H.S. will generally not be used much during the summer.
  - b. At a minimum, construct interior temporary partitions from floor to deck above with 3-5/8-inch metal stud or 2 x 4 fire-retardant-treated wood stud framing and minimum 6-mil polyethylene sheet attached on one side. Seal barrier at all openings, gaps and joints to prevent dirt and dust transmission. Provide with temporary "doorways" of acceptable materials where necessary for construction access, Owner access, or emergency egress. Provide weatherstripping or other suitable dust barrier on doorways. Provide walk-off mats at each doorway through temporary partitions.
  - c. Examine perimeter surfaces of work area for openings, penetrations and joints. Provide suitable temporary or permanent (as applicable) closure of such openings.
  - d. Seal off permanent HVAC equipment inlets/outlets, return air ducts, air transfer ducts, or inactive ducts that remain in the work area, after verifying that air flow is otherwise provided to active systems serving Owner-occupied areas.
  5. Provide negative air pressure in work areas by installing temporary ventilation system with adequate makeup air and fans to exhaust contaminated air to the exterior away from outdoor air intakes.
- (4) Immediately remedy breaches in the isolation facilities and clean-up surrounding occupied or finished areas that become contaminated.

2.3 Supplementary Conditions; Article 8 (p. SC-5): Add new paragraphs G & H as follow:

- G. Construction materials shall be secured, protected, and suitably stored.

- H. School District Summer Work Schedule: After the students leave school in June, the District will be operating on a summer schedule. The buildings will be open 4 days a week (Monday to Thursday), from 6:30 a.m. to 5:00 p.m. Contractor shall perform its work on site on the same days and hours that the District has the building open; however, the District will work with the Contractor to open the building on Fridays if necessary to complete the project on time. Refer also to Section 011000, paragraph 1.11-B.

#### **CHANGES TO SPECIFICATIONS:**

- 2.4 Section 033053; Paragraph 3.10-A (p. 033053-6): Revise to read, "Testing Agency: Owner will engage and pay a qualified testing agency to perform tests and inspections. Contractor to coordinate and schedule testing agency at the appropriate times. Testing agency is to report inspection results promptly and in writing to Owner, Contractor, and Architect. Correct deficiencies in the Work that test reports and inspections indicate do not comply with the Contract Documents."
- 2.5 Section 042000; Subparagraph 3.12-A.1 (p. 042000-9): Revise to read, "Except as indicated otherwise, Owner will engage and pay a qualified independent testing and inspecting agency to perform indicated field tests and inspections and to prepare test reports. Contractor to coordinate and schedule testing agency at the appropriate times."
- 2.6 Section 096517: Two authorized installers for Altro flooring are:  
Connolly Floors, tel. 302- 996-9470, attn: Mike Connolly  
Tri-State, tel. 302-654-8193, attn: Dave Michaloski
- 2.7 Section 114000: Void the original Section in the Project Manual and replace with revised Section 114000, copy of which accompanies this addendum. Add 8 pages of Bally Detail Sheets, copies of which accompany this addendum, to the end of this Section as additional information.

#### **CHANGES TO DRAWINGS:**

- 2.8 Drawing FS-1.5; Walk-In Insulated Floor Depression Details 7.06, 7.06.1, 7.06.2, 7.06.3 and 7.06.4: Floor depression indicated should be 6" not 8" (verify with mfr), and field-applied floor finish inside walk-ins is to be sheet vinyl (Section 096517), not quarry tile.
- 2.9 Drawing FS-1.6: Delete Drawing as originally included in bid set and replace with revised Drawing FS-1.6, copy of which accompanies this addendum. On the "Section Thru Entrance Door" on this new drawing, delete note referring to "Epoxy Flooring by Others."
- 2.10 Drawing FS-1.7: Delete this drawing in its entirety.
- 2.11 Drawing FS-1.8; Foodservice Equipment Utility Load Schedule: Revise electrical characteristics as shown on supplemental Drawing SKFS-4, copy of which accompanies this addendum.
- 2.12 Drawings A1, S2.1 and FS-drawings: Make minor adjustments to dimensions shown for construction to accommodate revised dimensions of the new walk-in refrigerator and freezer units as indicated elsewhere in this addendum by changes to specific FS-drawings and Section 114000 specifications.

- 2.13 Drawing S2.1; Structural Notes – Concrete Slabs on Grade: In Note 1, add the following: “Prior to concrete placement, excavate, fill, and re-work subgrade soil as necessary for new drainage course and recessed slab. Compact subgrade to not less than 98 percent of maximum dry unit weight according to ASTM D 698. Coordinate and schedule Geotechnical Engineer (engaged by Owner) to test subgrade to verify acceptable compaction density. Place and compact new 4" drainage fill course of AASHTO #57 washed crushed stone, or crushed or uncrushed gravel.”
- 2.14 Drawing S2.1; Foundation Plan 1/S2.1: In note regarding 4" slab on grade, add the word “BARRIER” after the word “VAPOR.”
- 2.15 Electrical Drawings: Clarification: Electrical – General Notes and Conditions: Running exposed surface mounted conduit to new kitchen equipment shall be acceptable only in cases where it's not feasible to run inside block due to the block being filled with concrete or structural steel makes it impossible. Surface mounted conduit shall be installed in a workman like manner at right angles to the existing floor and ceilings and meets all National Electrical Code requirements. Where new circuit wiring is required to be run from existing panels that are recessed in masonry wall, the wiring shall be run in existing conduits that provide access to the panel through the masonry wall. This may require the installation of new wiring in a conduit with existing wiring. Where new wiring is to be installed in a conduit with existing wiring, the National Electrical Code requirements for number of wires in a conduit shall be followed.
- 2.16 Drawing E1: Revise Partial Floor Plan and Existing Power Panel Schedules as shown by clouded marks on supplemental Drawing ESK-1, copy of which accompanies this addendum.

**SUPPLEMENTAL INFORMATION:**

- 2.17 Bidders are reminded that patching and repair requirements (specified in Sections 017300 and 024119), following selective demolition and other cutting operations, include matching of new, patched finishes to existing adjoining undisturbed finishes. Not all finishes required have a specification section. It is bidders' responsibility to field verify such finishes.
- 2.18 It shall be assumed that new concrete slab substrate may be too 'green' to receive direct application of new/patched finishes; accordingly, include floor finish manufacturer's recommended seal coating for 'green' concrete to reduce moisture vapor emission rate to acceptable level for installation of its flooring.

END OF ADDENDUM

SECTION 114000 - FOOD SERVICE EQUIPMENTPART-1 GENERAL1.01 Summary:

- A. This Section includes the furnishing and installation, by a Food Service Equipment Contractor (FSEC), of all items of food service equipment, with accessories and appurtenant parts required to provide a complete and operating food service system as shown and called for in the Drawings and Specifications, or reasonably inferable there from. All parts or appurtenances required to make a system or item complete and satisfactorily operative shall be provided, even though such part or appurtenance may not be specifically mentioned or shown. Work of this Section shall include all motor starters for other than fractional horsepower motors, connection terminals, controls and control wiring, overload protection, safety devices, and other equipment required by N.E.C., faucets, waste traps, escutcheons, and other appurtenances necessary for proper operation of the equipment.
- B. Items of equipment hereafter listed and described by a certain manufacturer's name and model designation shall, unless otherwise indicated, be furnished complete with all components, accessories, finishes, and other operational and construction features as are listed or indicated in the named manufacturer's specifications or catalog data, current at time of bidding, as "standard" or otherwise furnished with that particular model mentioned herein. Each item shall, in addition, be furnished with such optional accessories or special features as are further herein specified.
- C. Related Work By Others:
  - 1. The Electrical Subcontractor shall provide electrical power supply for equipment to the locations shown on equipment rough-in drawings and make final connections to equipment terminal blocks or control box. Disconnect switches, or other protective devices and other electrical items not an integral part of the equipment, shall be furnished and installed by the Food Service Equipment Installer. All control wiring, whether controls are equipment mounted or remote, shall be the responsibility of the Contractor furnishing the food service equipment.
  - 2. The Plumbing Subcontractor shall provide waste, and gas supply services to the locations shown on equipment rough-in drawings, and will make final connection of these services to faucet legs and trap tail-pieces provided by the Contractor furnishing the food service equipment.

1.02 Submittals:

- A. Coordination Drawings: After Award of Contract, submit to the Architect equipment rough-in coordination drawings. These drawings shall indicate, by dimension, the size and location of each service connection required (i.e., water, waste, gas, electric, etc.) to each piece of equipment. The Contractor shall be responsible for the size and location of these services installed in accordance with these drawings. These drawings shall be submitted to the Architect in at least eight copies; two copies, bearing Architect's acceptance, shall be furnished to each Contractor furnishing services to the equipment.

- B. Shop Drawings: Submit to Architect for review before any item of equipment is fabricated or purchased. Shop drawings or, in the case of purchased items, manufacturers' data sheets, shall describe, in detail, the size and type, construction details, gauge and finish of metals, service characteristics, capacities, fittings or accessories furnished, and other pertinent information for each item of equipment.

#### 1.03 Quality Assurance:

- A. All materials shall be new and of first quality. All work shall be performed in accordance with the best practices and highest standards of the industry.
- B. All items of equipment shall be approved by the National Sanitation Foundation and meet the requirements of the pertinent State of Delaware agencies. All work shall be performed in accordance with all applicable state and local codes. All electrical items shall be UL-approved and meet the requirements of the National Electrical Code.
- C. The mention of a manufacturer's name or model number relative to certain pieces of equipment is intended to indicate the type, kind, or quality required for that specific item and shall not be construed to limit the work to that particular manufacturer mentioned. However, the Contractor shall not presume to furnish equipment other than that specified without the Architect's review and acceptance of such proposed substitution in accordance with Instructions to Bidders, Article "Product Substitutions."
- D. R-12 refrigerant shall not be used in any equipment items.

#### 1.04 Warranty:

- A. The Food Service Equipment Contractor shall guarantee all items of equipment for a period of at least two years and shall repair or replace, to the Owner's satisfaction, any item showing failure or fault during this period, without cost to the Owner. Manufacturer's warranties, shall be assigned and delivered to the Owner.

### PART-2 PRODUCTS

#### 2.01 Schedule of Equipment:

- A. For location and identification purposes, item numbers preceding the item title, as specified herein, refer to the items used on the Kitchen Layout.
- B. Items specified herein in the singular reference shall be furnished in the quantities as shown on the Kitchen Layout or as hereinafter specified.
- C. Manufacturers: Equipment catalog model designation numbers of the manufacturers named herein are used to establish the model type, size, design, and quality features required for the various items of equipment included in this Section.

## SPECIFICATIONS

**FSEC IS RESPONSIBLE FOR ALL FINAL FIELD CONDITIONS (VERIFY ANY AND ALL OBSTRUCTIONS) AND OR DIMENSIONS. FSEC IS RESPONSIBLE FOR RUNNING INTER-CONNECTIONS (EVAP.COIL DRAINS LINES, HEAT TRACE TAPE ETC.)**

**FSEC RESPONSIBLE FOR RIGGING AND PLACEMENT (INCLUDING METALLIC ANCHORS IF NECESSARY) OF COMPRESSOR/CONDENSER. PRESSURE AND SUCTION LINES RAN AND SOLDERED BY FSEC. START UP BY FSEC.**

**FSEC TO PROVIDE 16 GAUGE #4 MILL FINISH STAINLESS STEEL VALANCE(S) TO COVER ALL OPEN AREAS OF WALK-IN-COMPLEX. THIS INCLUDES FINISHING TRIMS AS WELL.**

**REFER TO BALLY DETAIL SHEETS (8 pages) AT END OF THIS SECTION FOR ADDITIONAL INFORMATION.**

### **ITEM # 4.013 BLAST CHILLER (QTY.1) TO REMAIN**

#### **Item 4.001 - WALK-IN-COOLER (+35) (1 REQ'D)**

NEWARK HS – 12-2727-0-1-JMH

#### **INDOOR STRUCTURE:**

NSF Approved

BALLY Prefabricated Exterior Dimensions:

25'- 0" Length x 12' x 6 ½ " Width x 8'-10" Height

2 Compartments with Floor

Ceiling: Single Span

Panel Thickness: 6" Exterior Vertical Used (7'-10") with 4" Partition, 6" Floor, 6" Ceiling

#### **Details and Specifications:**

##### **Comments:**

Cooler/Freezer with Floor

##### **Base Finish:**

Vertical and Ceiling Panels: Embossed Galvalume (26 GA)

##### **Special Finishes:**

Interior Verticals – Stainless Steel 22 Ga. (Smooth)

Interior Floor – Stainless Steel (Type 430) (16ga)

Interior Ceiling – Stainless Steel 22 Ga. (Smooth)

Exposed Ext. Verticals – Stainless Steel 22GAa. (Smooth)

##### **Doors/Openings:**

(1) 3' x 6'-6" L/F Metal Capped Wood Framed Opening

(1) 36" x 78" Hinged Door in a 46" x 94" Panel

##### **Doors Accessories:**

(2) 4 1/2" Dial Type Thermometer w/ 5' Cap Tube

(1) DataHub System

(1) Foot Treadle

(2) Int. Stainless Steel Ramp (30-36" Door)

(1) Observation Window (14 x 24) Norfab w/ Aluminum Frame

(1) Super Door 36" Wide and Under, 36" High

**Accessories and Extras:**

- (2) Bally Standard Pressure Relief Port (< 400sq/ft)
- (1) J-Box & Conduit (Recept & Wiring by Others)
- (6) LED Kason 1810 48" w/ (2) Lamps
- (1) Jamoclear Lamison 36" Door
- (19) L/F Stainless Steel (22Ga.) Capping – Ceiling
- (1) Light Switch
- (1) Lot of 21" S/S Wire Cant. 5 Tier Shelves
- (1) Modularm Phone Dialer

**Refrigeration:**

- (1) BLP 214-MA-S1BPE **14000 BTU 115/1/60** – Low Profile Evap. **(2) Fans Air Defrost**
- (1) Htd. & Insul Receiver (Below 10 Degrees) **0.5 – 3 HP**
- (1) Htd. & Insul Receiver (Below 10 Degrees) **+3.5 HP**
- (1) Sound Insulated Compt. **0.5-3HP**
- (1) Sound Insulated Compt. **+3.5HP**
- (1) BQZA 055 L6 HT3AF **(208-230/3/60)** - Copeland Scroll # ZF15K4E
- (1) BLP 419LE – S2BPE **19000 BTU 208/230/1/60** – Low Profile Evap. **(4) Fans Elect Defrost**
- (1) BQZA 010 H8 HT3AD **(208-230/3/60)** – Med Temp

**Estimated Shipping:**

Weight: 8,946.99

Destination: Wilmington, DE

**Exclusions (Items Not Supplied by Bally):**

Labor on Warranties  
 Supervision  
 Tubing, Wiring for Rfg. Equipment  
 Compressor Rack  
 Caulking and Sealants  
 Closure Panel and Trim  
 Sleeves, Penetrations, Escutcheon Plates  
 Floor Insulation and Vapor Barrier

**Bally Refrigerated Boxes, Inc. is compliant with Federal Energy Independence and Security Act of 2007 (Public Law 110-140) Title III; Section 312, regarding Walk-In Coolers and Walk-In Freezers.**

**Cancelled Orders:**

Cancelled unshipped standard walk-ins will be charged a 30% restocking fee plus the cost of special panels. Cancelled refrigeration systems will be charged a 30% restocking fee and the cost of any freight accrued. Buy-out items will be charged a 25% restocking fee plus any freight accrued.

**Agency Ratings:** Bally units comply or surpass applicable Flame Spread-25, UL, UL 723, & NSF standards in a manner conforming to ASTM E-84, and Factory Mutual standards.

**Quotation Limitations:**

This quotation was based upon the specifications given to Bally which may possibly be incomplete. Bally is not responsible for items missing from the quotation due to incomplete or excluded items in the specifications received from the customer. The customer is responsible for reviewing the quotation for

omissions or deviations from the specifications given to Bally. All portions of the quotation are subject to revision upon receipt of detailed specifications or if changes are made following the delivery of the original quotation.

**Panel Construction:** Bally Panels are manufactured with environmentally friendly HFC 245-FA polyurethane foam. This polyurethane foam offers the highest thermal insulation value and the most energy efficiency per cubic inch in comparison to similar foams. It has a zero Ozone Depletion Potential (ODP) and a low Global Warming Potential (GWP). It is not considered a Volatile Organic Compound (VOC) in the US. Standard 4" Bally panels meet the 2009 Federal Energy Standards.

**Refrigerants:** Unless otherwise specified, refrigeration systems are quoted with environmentally friendly HFC R404A refrigerant. It has a zero Ozone Depletion Potential (ODP). The EPA lists it as an acceptable substitute for ozone-depleting substances.

**Automatic Door Closers:** Bally includes automatic door closers and spring loaded hinges on all doors 42" wide and smaller as a standard feature with no additional charge that meet the 2009 Federal Energy Standards.

**Motors:** Bally units are quoted with EC and PSC motors in compliance with federal energy standards, for increased energy savings.

**Lighting:** Bally units are quoted with lighting in compliance with federal Energy Standards for increased energy savings.

**Optional Features:** Bally offers additional optional energy-saving features such as Walk-In Alarm & Light Management systems that comply or surpass the 2009 Federal energy regulations

**Bally Refrigeration Warranty Coverage Includes the following: 10 year Panel Warranty, 1 year Parts Warranty, 5 Year Compressor Warranty, 5 Year Refrigeration System Warranty, 1 Year Labor Warranty on 3 HP units or lower**

**Item 4.002 - EVAPORATOR COIL COOLER (+35) (1 REQ'D)**

Bally Refrigerated Boxes Model CUSTOM

See item #4.001 for full specifications.

**Item 4.003 - REMOTE CONDENSER UNIT (1 REQ'D)**

Bally Refrigerated Boxes Model CUSTOM

See item 4.001 for full specifications. See AFS Standard Detail 7.06, 7.06.1, 7.06.2, 7.06.3, 7.06.4, 17.1, 17.2, 17.3, 17.4, 17.5, 17.6, 17.8, and 17.9. Curb by G.C.

**Item 4.004 - WALK-IN-FREEZER (-10) (1 REQ'D)**

See item 4.001 for full specifications.

**Item 4.005 - EVAPORATOR COIL FREEZER (-10) (1 REQ'D)**

See item 4.001 for full specifications.

**Item 4.006 - REMOTE CONDENSER UNIT (1 REQ'D)**

Bally Refrigerated Boxes Model CUSTOM

See item 4.001 for full specifications. See AFS Standard Detail 7.06, 7.06.1, 7.06.2, 7.06.3, 7.06.4, 17.1, 17.2, 17.3, 17.4, 17.5, 17.6, 17.8, and 17.9. Curb by G.C.

**Item 4.007 - OPEN NUMBER****Item 4.008 - OPEN NUMBER****Item 4.009 - OPEN NUMBER****Item 4.010 - STORAGE SHELVING UNITS**

Bally Refrigerated Boxes Model CUSTOM

Cantilevered shelving by Bally- Per shop drawing

**Item 4.011 - STORAGE SHELVING UNITS**

Bally Refrigerated Boxes Model CUSTOM

Cantilevered shelving by Bally-Per shop drawing

**Item 4.012 - STORAGE SHELVING UNITS**

Bally Refrigerated Boxes Model CUSTOM

Cantilevered shelving by Bally- Per shop drawing

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**PART-3 EXECUTION****3.01 Fabrication:**

- A. Field joints, where required, shall be steel reinforced and gasketed so that tops can be tightly jointed to a hair-line connection.
- B. Welds shall be of full penetration and the entire length of the joint, without imperfections, burns, or buckles. Welds shall be ground and polished to match color and finish of adjacent metal. Welding shall be by electric fusion metal-arc method using rods of same composition and material as parts welded.
- C. All exposed surfaces, and other surfaces where possible, shall be free of bolt, screw, or rivet heads. Wherever bolts are used, they shall be of concealed type, and wherever they occur on the inside of the fixtures and are visible or subject to contact by hands or wiping cloths, they shall have suitable lock washers and chrome-plated brass or bronze acorn nuts.
- D. All soldering for water lines shall be done with lead-free solder.

3.02 Materials:

- A. Unless otherwise indicated, fabricated items shall be constructed of the following materials:
1. Stainless steel shall be Type 302, 18-8 composition of U.S. Standard gauge specified.
  2. Exposed faces shall have #4 mill finish; concealed faces shall have minimum 100 grit finish.
  3. Hardware shall be heavy-duty chromed white metal or stainless steel.

3.03 Installation:

- A. Equipment shall be installed level and square in its final position as shown on drawings. Trim and traps shall be installed ready for final connections by Plumbing Contractor. All controls, control wiring, and terminal blocks shall be in place and prepared for power connection by the Electrical Contractor.

3.04 Testing and Cleaning:

- A. After all equipment is finally installed and connected, the Contractor shall test all lines and services, and shall determine that all such services are satisfactory and operational. All items of equipment shall then be put into operation and adjusted to the satisfaction of the Owner and Architect. All equipment shall finally be thoroughly cleaned and otherwise be prepared for use by the Owner.

3.05 Instructions:

- A. The Contractor shall provide selected members of the Owner's dietary and educational staff with a period of instruction wherein the proper and safe use and operation of the complete food service system is demonstrated and explained. The instruction period shall be of such duration that those personnel in attendance will be reasonably well trained in the operation of all equipment. The instruction may be by, or instructor may be, a factory representative or a member of the Contractor's staff; however, he shall, to the satisfaction of the Owner and the Architect, be knowledgeable and proficient in the operation of the equipment demonstrated.
- B. The Contractor shall provide the Owner with manufacturers' instruction and maintenance manuals for all items with moving parts or items for which replacement or repair parts can be anticipated.

3.06 Sanitary Sealing:

- A. All joints between equipment items abutting or adjoining item to item; all joints between walls and equipment items abutting thereto; and, all other wall, ceiling, and floor joints between dissimilar materials or other such joints otherwise open to entry of spillage, soil, or bacterial shall be caulked tight, full, and continuously with General Electric Company's silicone clear sealant, in conformance with the regulations set forth by the State Departments of Health and Environmental Resources.

END OF SECTION

**NATIONAL REFRIGERATION AND  
AIR CONDITIONING CANADA CORP.**159 ROY BLVD, PO BOX 2020  
BRANTFORD, ON  
CANADA N3T 5Y6**BQZA010H8-HS2A****QUIET LINE - SCROLL  
CONDENSING UNIT**

PURCHASER :

SUBMITTED BY : **Joan M. Hoch**PROJECT : **Newark HS Main Kitchen**DATE : **06 Feb 2013**ORDER # : **02860.39583.00136P-A00**ITEM # : **1**QUOTE # : **Q31JKJMHF-A**

ID # :

PURCHASER'S PO # :

TAGGING : **Cooler****MODEL FEATURES**

- Copper tubing secured with cushion clamps
- Discharge line thermostat
- Pre-formed piping
- Receiver with fusible plug and liquid shut off valve
- Space saving, compact design
- Sturdy electrical control box with compressor contactor and fused control circuit

- Suction and discharge service valves
- Weatherproof electrical control box with compressor contactor and fused control circuit
- Welded hermetic Scroll compressor
- Heavy gauge galvanized steel cabinet construction

- Ultra efficient Electronically Commutated Motor (ECM)
- Unit shipped with Nitrogen Holding Charge
- Powder Coat Painted Cabinet
- Gold Coat Fins
- High efficiency enhanced copper tube and aluminium fin coil design
- EC Motor Speed Controller

**MODEL OPTIONS ( \* = Shipped Loose )****PRE-ENGINEERED OPTION  
PACKAGE**

- ☐ A - STD
- ☐ B
- ☐ C
- ☒ **1** D
- ☐ E
- ☐ F
- ☐ G
- ☐ H
- ☐ J
- ☐ K
- ☐ **115V Control Circuit**
- ☒ **1** Compressor Sound Insulation

- ☐ Discharge Line Check Valve
- ☐ DISCONNECT SWITCH
- ☐ Non-Fused
- ☐ Extended 4-Year Compressor Warranty

**FIN AND COIL MATERIAL**

- ☐ Electro Fin Coating
- ☐ Copper Fins
- ☐ Heresite Coating
- ☒ **1** Heated and Insulated Receiver
- ☐ LIQUID LINE FILTER + SIGHT GLASS
- ☒ **1** Sealed
- ☐ Pump Down Toggle Switch

**SUCTION ACCUMULATOR**

- ☐ Without Heat Exchanger

**SUCTION FILTER**

- ☐ Sealed Type

**TIME CLOCK**

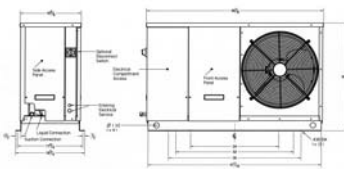

- ☐ Paragon 8145 Style
- ☐ \*230V Paragon 8145 Style
- ☐ \*115V Paragon 8145 Style

**Wall Mount Kit**

- ☐ Wind Guard

VOLTAGE	SYSTEM REFRIGERANT	RATING	SUCTION TEMP	AMBIENT TEMP	CAPACITY
<b>208-230/1/60</b>	<b>R404A</b>	<b>1Hp</b>	<b>25.0 °F</b>	<b>95.0 °F</b>	<b>11,901 BTUH</b>

FANS			COMPRESSOR				CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	RLA	LRA	AMPS	WATTS	MCA†	MOP‡
<b>1</b>	<b>165W</b>	<b>1.7</b>	<b>ZB15KCETFD</b>		<b>10</b>	<b>40.3</b>	<b>11.7</b>		<b>14.2</b>	<b>20</b>

Dim A			Dimensions shown are for standard unit less options. See certified drawing for more details. * Indicates Option Is Shipped Loose † MCA.. Minimum Circuit Ampacity ‡ MOP.. Maximum Overcurrent Protection MCA & MOP Shown Here are reflective of the condensing unit ONLY. Single point connections WILL show different on dataplate.	APPROVALS	
Dim B					
Dim C					
Dim D					
LIQUID	<b>3/8 in</b>				
SUCTION	<b>5/8 in</b>				
SOUND	<b>58dBA</b>				
WEIGHT	<b>300 lb</b>				
CAPACITY	<b>11 lb</b>				

APPROVED BY :

DATE :

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.



**NATIONAL REFRIGERATION AND  
AIR CONDITIONING CANADA CORP.**

159 ROY BLVD, PO BOX 2020  
BRANTFORD, ON  
CANADA N3T 5Y6

Order Item No: 1

**BQZA010H8-HS2A**

**QUIET LINE - SCROLL  
CONDENSING UNIT**

DATE : **06 Feb 2013**

PURCHASER :

PROJECT : **Newark HS Main Kitchen**

SUBMITTED BY : **Joan M. Hoch**

NATIONAL REFRIGERATION will furnish equipment in accordance with this drawing and specifications, and subject to its published warranty. Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.

Dimensions shown are for standard unit less options.

**DIMENSIONS**

DIMENSION A	
DIMENSION B	
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	
DIMENSION H	


**CONNECTIONS**

LIQUID	3/8 in
SUCTION	5/8 in
DRAIN	
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	

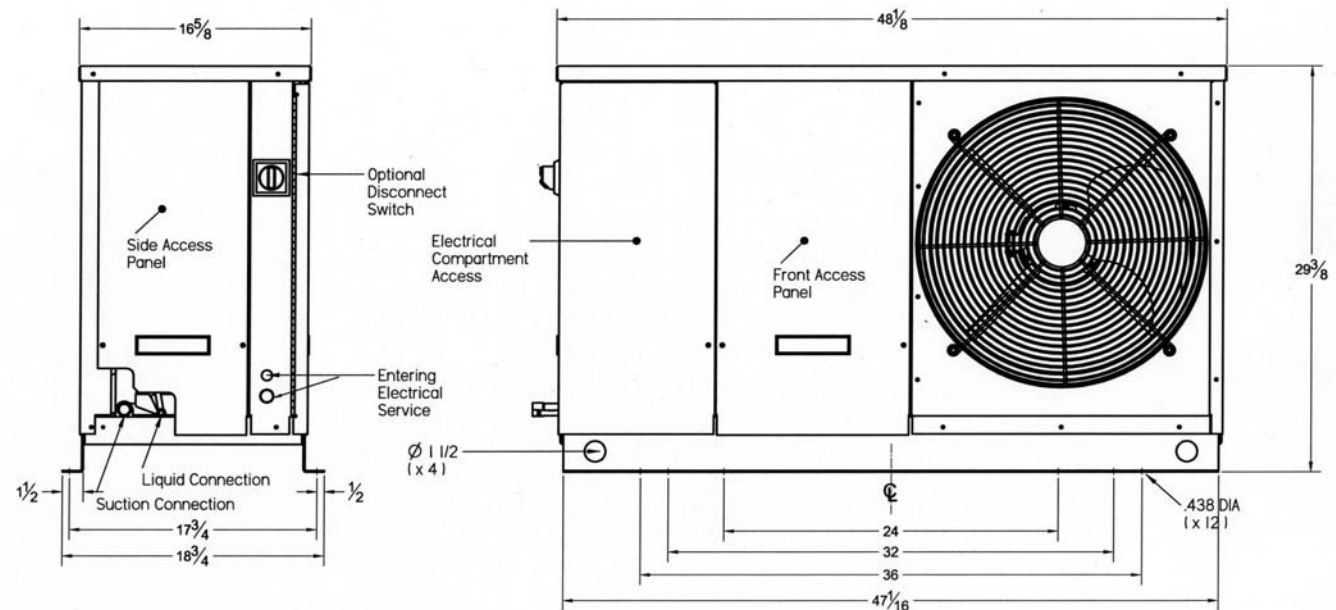
**OTHER**

SHIPPING WEIGHT	300 lb
CAPACITY	11 lb

**APPROVALS**

NOTES:



**NATIONAL REFRIGERATION AND  
AIR CONDITIONING CANADA CORP.**159 ROY BLVD, PO BOX 2020  
BRANTFORD, ON  
CANADA N3T 5Y6**BLP214MA-S1B\_ECM****LOW PROFILE  
EVAPORATOR**

PURCHASER :

SUBMITTED BY : **Joan M. Hoch**PROJECT : **Newark HS Main Kitchen**DATE : **06 Feb 2013**ORDER # : **02860.39583.00136P-A00**ITEM # : **2**QUOTE # : **Q31JKJMHF-A**

ID # :

PURCHASER'S PO # :

TAGGING : **Cooler****MODEL FEATURES**

- 3/8" Tubing coil construction (reduces refrigerant operating charge)
- Factory installed solenoid valve wire harness
- Heavy gauge textured aluminum cabinet construction resists scratches/corrosion

- Spacious piping end compartment allows for easy assembly
- Hinged drain pan with central universal drain connection (3/4" drain)
- Front access to spacious electrical and header compartments
- Schrader connection on suction header

- Attractive and durable high density polyethylene fan guards
- Ultra efficient Electronically Commutated Motor (ECM)
- ECM with SmartSpeed Technology
- High efficiency enhanced copper tube and aluminium fin coil design

**MODEL OPTIONS ( \* = Shipped Loose )****PRE-ASSEMBLED EVAP**

- ☐ Sporlan TXV, LLSV, T-stat
- ☐ SmartVapII with Sporlan TXV & SolvIv
- ☐ KE2 Demand Defrost w/Sporlan TXV
- ☐ KE2 Demand Defrost w/Sporlan EEV
- ☐ \*KE2 Demand Defrost w/Sporlan TXV
- ☐ \*KE2 Demand Defrost w/Sporlan EEV
- ☒ 1 Danfoss TXV, LLSV, T-stat
- ☐ SmartVapII with Danfoss TXV & SolvIv
- ☐ Alco TXV, LLSV, T-stat
- ☐ KE2 Demand Defrost w/KE2 EEV
- ☐ \*KE2 Demand Defrost w/KE2 EEV

**ADJUSTABLE T-STATS**

- ☐ \*Johnson A19ABC-24
- ☐ \*Johnson A419ABC-1
- ☐ \*Saginomiya
- ☐ \*Danfoss

**Aux Sideport Connector****CABINET FINISH**

- ☐ Painted White
- ☐ Painted Black
- ☐ Stainless Steel

**CPC SENSORS**

- ☐ Coil Temp Sensor
- ☐ Return Air Temp Sensor
- ☐ Suction Pressure Transducer

**DEMAND DEFROST ELECTRONIC  
CONTROLLER**

- ☐ KE2 Therm - Demand Defrost
- ☐ \*KE2 Therm - Demand Defrost

**Dual Circuit****EEV SENSOR/TRANSDUCER BRAND**

- ☐ CPC/Emerson
- ☐ Other - Specify in Notes

**ELECTRONIC CONTROLLER**

- ☐ SmartVapII
- ☐ \*Other EEV Controller- Specify MFR Model in Notes

**Evaporator Disconnect Switch  
EVAPORATOR PRISON PACKAGE**

- ☐ Tamper Proof Screws

**EXPANSION VALVE**

- ☐ Sporlan TXV
- ☒ 1 Danfoss TXV
- ☐ Sporlan EEV (less sens+trans)
- ☐ Alco TXV

**FIN AND COIL MATERIAL**

- ☐ Electro Fin Coating
- ☐ Copper Fins
- ☐ Heresite Coating

**Insulated Drain Pan****KE2 THERM**

- ☐ \*KE2 Router #20184
- ☐ \*KE2 8 Port Switch #20166
- ☐ \*CAT5e Shielded Cable - 50ft w/connectors
- ☐ \*Contactor Kit - 50A #20217
- ☐ \*Liquid / Suction Heat Exchanger

**LIQUID LINE SOLENOID VALVE**

- ☒ 1 Danfoss
- ☐ Sporlan
- ☐ Alco

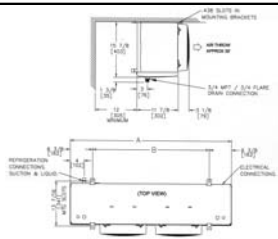
**Room Thermostat**

- ☒ \*Room Thermostat
- ☐ Wire Fan Guards

**VOLTAGE****115/1/60****SYSTEM REFRIGERANT****R404A****AIR FLOW****1800 CFM****EVAP. TEMP****25.0 °F****BOX TEMP****35.0 °F****CAPACITY****13,996 BTUH****FANS****HEATERS****CIRCUIT TOTAL**

QTY	POWER	FLA/FAN	TYPE	QTY	AMPS	AMPS	WATTS	MCA†	MOP‡
2	0.05HP	1				2	120	2.3	15
						2	120	2.3	15

Dim A	46 1/4 in
Dim B	33 1/4 in
Dim C	
Dim D	
DISTRIBUTOR	1/2 in
SUCTION	7/8 in
SOUND	-
WEIGHT	78 lb
CHARGE	3 lb

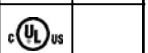


Dimensions shown are for standard unit less options. See certified drawing for more details.

\* Indicates Option Is Shipped Loose

† MCA.. Minimum Circuit Ampacity

‡ MOP.. Maximum Overcurrent Protection

**APPROVALS****APPROVED BY :****DATE :**

Approval of this drawing signifies that the equipment is acceptable under the provision of the job specifications. Any change made hereon by any person whomsoever subject to acceptance by NATIONAL REFRIGERATION at its home office.



**NATIONAL REFRIGERATION AND  
AIR CONDITIONING CANADA CORP.**

159 ROY BLVD, PO BOX 2020  
BRANTFORD, ON  
CANADA N3T 5Y6

Order Item No: 2

**BLP214MA-S1B\_ECM**

**LOW PROFILE  
EVAPORATOR**

DATE : **06 Feb 2013**

PURCHASER :

PROJECT : **Newark HS Main Kitchen**

SUBMITTED BY : **Joan M. Hoch**

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Dimensions shown are for standard unit less options.

**DIMENSIONS**

DIMENSION A	46 1/4 in
DIMENSION B	33 1/4 in
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	0 in
DIMENSION H	

**CONNECTIONS**

DISTRIBUTOR	1/2 in
SUCTION	7/8 in
DRAIN	3/4 in
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	

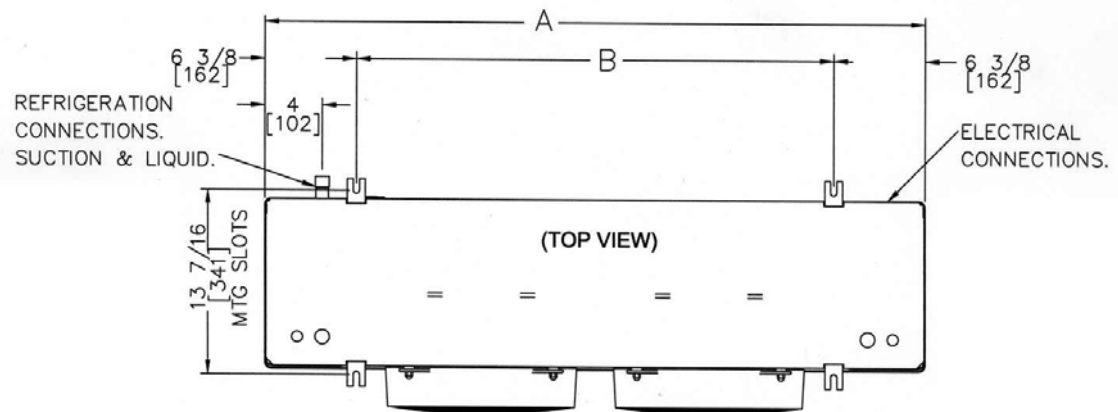
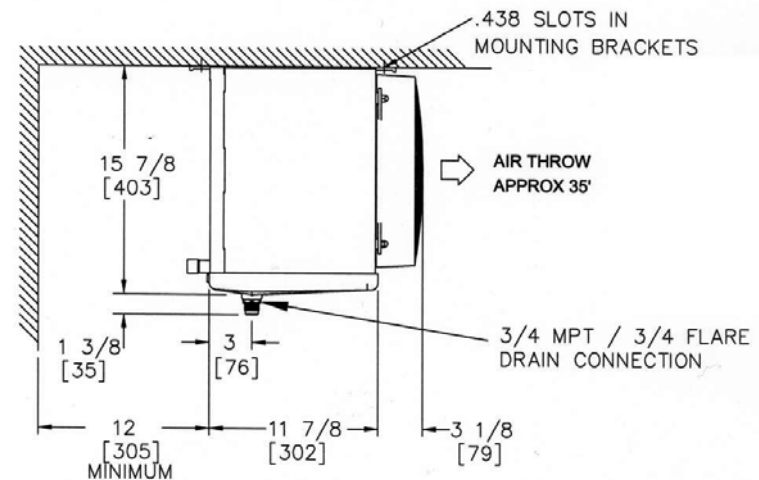
**OTHER**

SHIPPING WEIGHT	78 lb
CHARGE	3 lb

**APPROVALS**

NOTES:



**NATIONAL REFRIGERATION AND  
AIR CONDITIONING CANADA CORP.**159 ROY BLVD, PO BOX 2020  
BRANTFORD, ON  
CANADA N3T 5Y6**BQZA055L6-HT3A****QUIET LINE - SCROLL  
CONDENSING UNIT**

PURCHASER :

SUBMITTED BY : **Joan M. Hoch**PROJECT : **Newark HS Main Kitchen**DATE : **06 Feb 2013**ORDER # : **02860.39583.00136P-A00**ITEM # : **3**QUOTE # : **Q31JKJMHF-A**

ID # :

PURCHASER'S PO # :

TAGGING : **Freezer****MODEL FEATURES**

- Copper tubing secured with cushion clamps
- Discharge line thermostat
- Pre-formed piping
- Receiver with fusible plug and liquid shut off valve
- Space saving, compact design
- Sturdy electrical control box with compressor contactor and fused control circuit

- Suction and discharge service valves
- Weatherproof electrical control box with compressor contactor and fused control circuit
- Welded hermetic Scroll compressor
- Heavy guage galvanized steel cabinet construction

- Ultra efficient Electronically Commutated Motor (ECM)
- Unit shipped with Nitrogen Holding Charge
- Powder Coat Painted Cabinet
- Gold Coat Fins
- Liquid injection (low temp models)
- High efficiency enhanced copper tube and aluminium fin coil design
- EC Motor Speed Controller

**PRE-ENGINEERED OPTION  
PACKAGE**

- ☐ A - STD
- ☐ B
- ☐ C
- ☐ D
- ☒ **1** E
- ☐ F
- ☐ G
- ☐ H
- ☐ J
- ☐ K
- ☐ **115V Control Circuit**
- ☒ **1** Compressor Sound Insulation

**MODEL OPTIONS ( \* = Shipped Loose )**

- ☐ Discharge Line Check Valve
- ☐ DISCONNECT SWITCH
- ☐ Non-Fused
- ☒ **1** Extended 4-Year Compressor Warranty
- ☐ FIN AND COIL MATERIAL
- ☐ Electro Fin Coating
- ☐ Copper Fins
- ☐ Heresite Coating
- ☒ **1** Heated and Insulated Receiver
- ☐ LIQUID LINE FILTER + SIGHT GLASS
- ☒ **1** Sealed
- ☐ Pump Down Toggle Switch

**SUCTION ACCUMULATOR**

- ☒ **1** Without Heat Exchanger

**SUCTION FILTER**

- ☐ Sealed Type

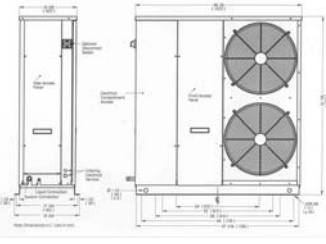

**TIME CLOCK**

- ☒ **1** Paragon 8145 Style
- ☐ \*230V Paragon 8145 Style
- ☐ \*115V Paragon 8145 Style

**Wall Mount Kit**

- ☐ Wind Guard

VOLTAGE		SYSTEM REFRIGERANT		RATING		SUCTION TEMP	AMBIENT TEMP	CAPACITY		
208-230/3/60		R404A		5.5Hp		-19.4 °F	95.0 °F	19,349 BTUH		
FANS			COMPRESSOR				CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	RLA	LRA	AMPS	WATTS	MCA†	MOP‡
2	330W	1.7	ZF15K4ETF5		21.4	123	24.8		30.2	50

Dim A			Dimensions shown are for standard unit less options. See certified drawing for more details. * Indicates Option Is Shipped Loose † MCA.. Minimum Circuit Ampacity ‡ MOP.. Maximum Overcurrent Protection MCA & MOP Shown Here are reflective of the condensing unit ONLY. Single point connections WILL show different on dataplate.	APPROVALS	
Dim B					
Dim C					
Dim D					
LIQUID	<b>1/2 in</b>				
SUCTION	<b>1 1/8 in</b>				
SOUND	-				
WEIGHT	<b>500 lb</b>				
CAPACITY	<b>22 lb</b>				

APPROVED BY :

DATE :

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**NATIONAL REFRIGERATION AND  
AIR CONDITIONING CANADA CORP.**

159 ROY BLVD, PO BOX 2020  
BRANTFORD, ON  
CANADA N3T 5Y6

Order Item No: 3

**BQZA055L6-HT3A**

**QUIET LINE - SCROLL  
CONDENSING UNIT**

DATE : **06 Feb 2013**

PURCHASER :

PROJECT : **Newark HS Main Kitchen**

SUBMITTED BY : **Joan M. Hoch**

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Dimensions shown are for standard unit less options.

**DIMENSIONS**

DIMENSION A	
DIMENSION B	
DIMENSION C	
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	
DIMENSION H	


**CONNECTIONS**

LIQUID	1/2 in
SUCTION	1 1/8 in
DRAIN	
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	

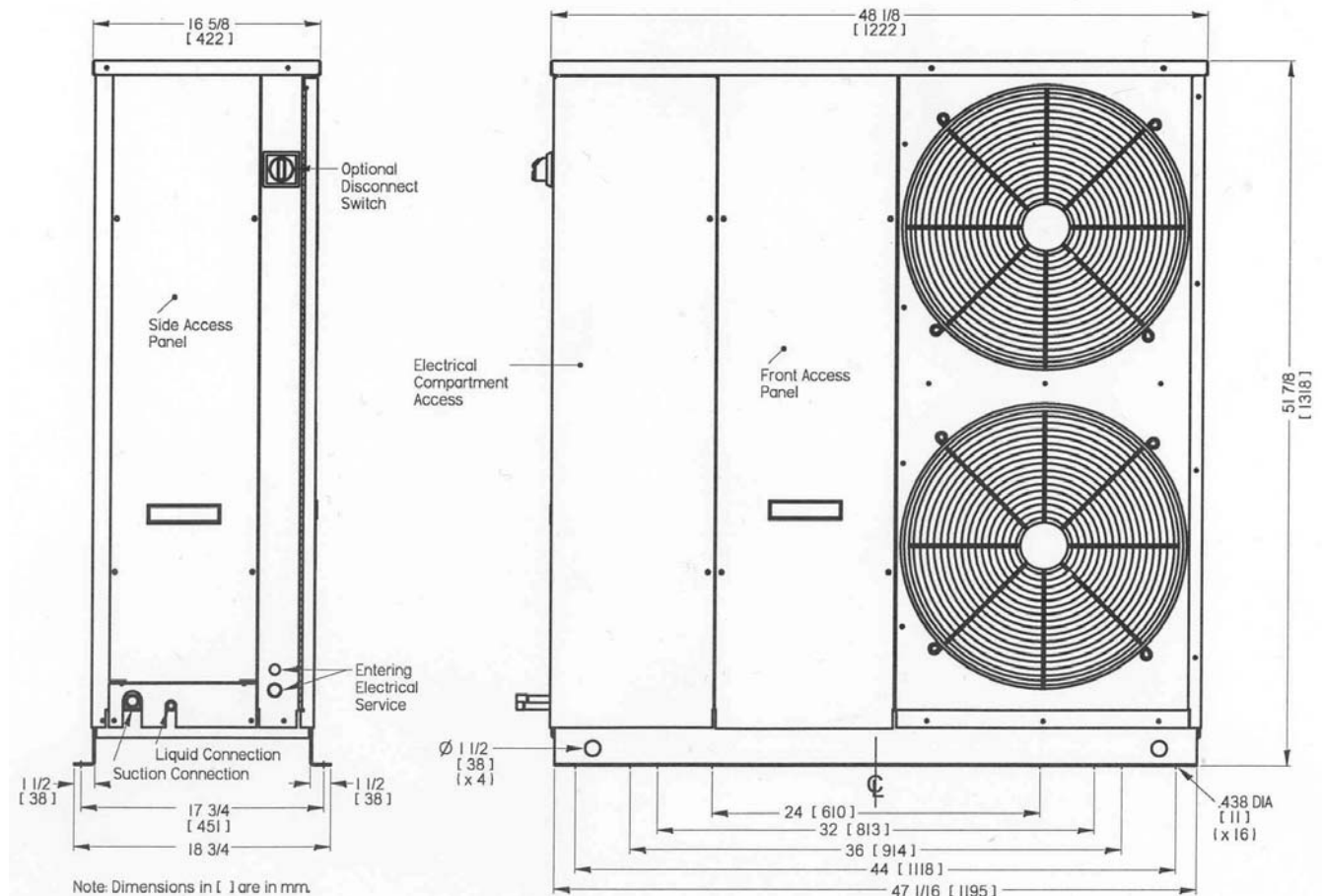
**OTHER**

SHIPPING WEIGHT	500 lb
CAPACITY	22 lb

**APPROVALS**

NOTES:





**NATIONAL REFRIGERATION AND  
AIR CONDITIONING CANADA CORP.**

159 ROY BLVD, PO BOX 2020  
BRANTFORD, ON  
CANADA N3T 5Y6

**BLP419LE-S2B\_ECM**

**LOW PROFILE  
EVAPORATOR**

PURCHASER :

SUBMITTED BY : **Joan M. Hoch**

PROJECT : **Newark HS Main Kitchen**

DATE : **06 Feb 2013**

ORDER # : **02860.39583.00136P-A00**

ITEM # : **5**

QUOTE # : **Q31JKJMHF-A**

ID # :

PURCHASER'S PO # :

TAGGING : **Freezer**

**MODEL FEATURES**

- 3/8" Tubing coil construction (reduces refrigerant operating charge)
- Factory installed solenoid valve wire harness
- Heavy gauge textured aluminum cabinet construction resists scratches/corrosion

- Spacious piping end compartment allows for easy assembly
- Hinged drain pan with central universal drain connection (3/4" drain)
- Front access to spacious electrical and header compartments
- Schrader connection on suction header

- Attractive and durable high density polyethylene fan guards
- Ultra efficient Electronically Commutated Motor (ECM)
- ECM with SmartSpeed Technology
- High efficiency enhanced copper tube and aluminium fin coil design

**MODEL OPTIONS ( \* = Shipped Loose )**

**PRE-ASSEMBLED EVAP**

- ☐ Sporlan TXV, LLSV, T-stat
- ☐ SmartVapII with Sporlan TXV & Solvlv
- ☐ KE2 Demand Defrost w/Sporlan TXV
- ☐ KE2 Demand Defrost w/Sporlan EEV
- ☐ \*KE2 Demand Defrost w/Sporlan TXV
- ☐ \*KE2 Demand Defrost w/Sporlan EEV
- ☒ 1 Danfoss TXV, LLSV, T-stat
- ☐ SmartVapII with Danfoss TXV & Solvlv
- ☐ Alco TXV, LLSV, T-stat
- ☐ KE2 Demand Defrost w/KE2 EEV
- ☐ \*KE2 Demand Defrost w/KE2 EEV

**ADJUSTABLE T-STATS**

- ☐ \*Johnson A19ABC-24
- ☐ \*Johnson A419ABC-1
- ☐ \*Saginomiya
- ☐ \*Danfoss
- ☐ Ranco F25 - Adjustable DT, Fixed FD

**Aux Sideport Connector**

**CABINET FINISH**

- ☐ Painted White
- ☐ Painted Black
- ☐ Stainless Steel

**CPC SENSORS**

- ☐ Coil Temp Sensor
- ☐ Return Air Temp Sensor
- ☐ Suction Pressure Transducer

**DEMAND DEFROST ELECTRONIC CONTROLLER**

- ☐ KE2 Therm - Demand Defrost
- ☐ \*KE2 Therm - Demand Defrost

**Dual Circuit**

**EEV SENSOR/TRANSDUCER BRAND**

- ☐ CPC/Emerson
- ☐ Other - Specify in Notes

**ELECTRONIC CONTROLLER**

- ☐ LINC
- ☐ SmartVapII
- ☐ \*Other EEV Controller- Specify MFR Model in Notes

**EVAPORATOR PRISON PACKAGE**

- ☐ Tamper Proof Screws

**EXPANSION VALVE**

- ☐ Sporlan TXV
- ☒ 1 Danfoss TXV
- ☐ Sporlan EEV (less sens+trans)
- ☐ Alco TXV

**FIN AND COIL MATERIAL**

- ☐ Electro Fin Coating
- ☐ Copper Fins
- ☐ Heresite Coating

**Insulated Drain Pan**

**KE2 THERM**

- ☐ \*KE2 Router #20184
- ☐ \*KE2 8 Port Switch #20166
- ☐ \*CAT5e Shielded Cable - 50ft w/connectors
- ☐ \*Contactor Kit - 50A #20217
- ☐ \*Liquid / Suction Heat Exchanger

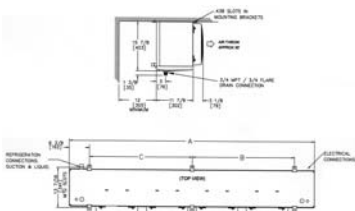



**LIQUID LINE SOLENOID VALVE**

- ☒ 1 Danfoss
- ☐ Sporlan
- ☐ Alco

**Room Thermostat**

- ☐ \*Room Thermostat
- ☐ Wire Fan Guards

VOLTAGE		SYSTEM REFRIGERANT			AIR FLOW		EVAP. TEMP		BOX TEMP		CAPACITY
208-230/1/60		R404A			3810 CFM		-19.4 °F		-10.0 °F		17,855 BTUH
FANS			HEATERS					CIRCUIT TOTAL			
QTY	POWER	FLA/FAN	TYPE	QTY	AMPS		AMPS	WATTS	MCA†	MOP‡	
4	0.07HP	0.6					2.4	240	2.6	15	
			DEFROST HTRS		15.5			3560	19.3	20	

Dim A	78 1/4 in		Dimensions shown are for standard unit less options. See certified drawing for more details. * Indicates Option Is Shipped Loose † MCA.. Minimum Circuit Ampacity ‡ MOP.. Maximum Overcurrent Protection	APPROVALS			
Dim B	32 5/8 in						
Dim C	32 5/8 in						
Dim D							
DISTRIBUTOR	1/2 in						
SUCTION	1 1/8 in						
SOUND	-						
WEIGHT	127 lb						
CHARGE	4 lb						

APPROVED BY :

DATE :

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**NATIONAL REFRIGERATION AND  
AIR CONDITIONING CANADA CORP.**

159 ROY BLVD, PO BOX 2020  
BRANTFORD, ON  
CANADA N3T 5Y6

Order Item No: 5

**BLP419LE-S2B\_ECM**

**LOW PROFILE  
EVAPORATOR**

DATE : **06 Feb 2013**

PURCHASER :

PROJECT : **Newark HS Main Kitchen**

SUBMITTED BY : **Joan M. Hoch**

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Dimensions shown are for standard unit less options.

**DIMENSIONS**

DIMENSION A	78 1/4 in
DIMENSION B	32 5/8 in
DIMENSION C	32 5/8 in
DIMENSION D	
DIMENSION E	
DIMENSION F	
DIMENSION G	0 in
DIMENSION H	

**CONNECTIONS**

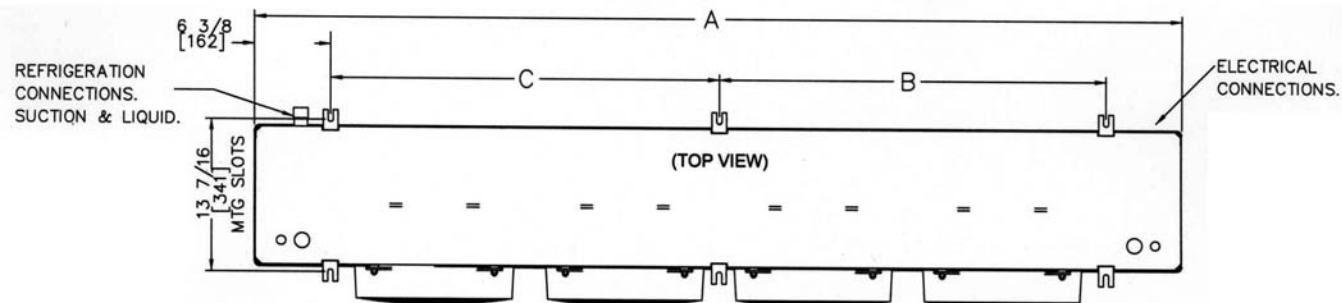
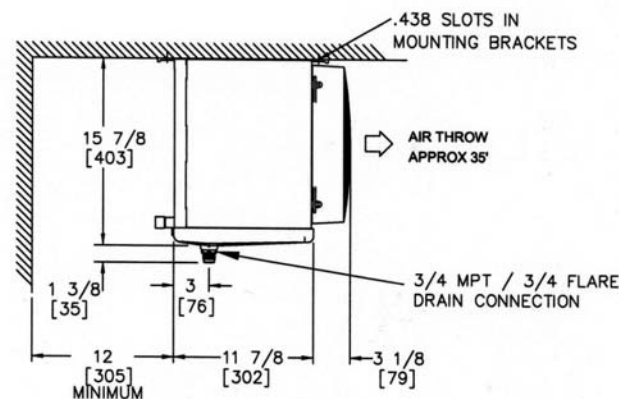
DISTRIBUTOR	1/2 in
SUCTION	1 1/8 in
DRAIN	3/4 in
WATER	
DISCHARGE	
PAN LOOP	
HOT GAS SIDE PORT	
HOT GAS INLET	
HOT GAS OUTLET	






**OTHER**

SHIPPING WEIGHT	127 lb
CHARGE	4 lb

**APPROVALS**


NOTES:



UTILITY SCHEDULE			ELECTRICAL REMARKS / MECHANICAL REMARKS	ELECTRICAL							COLD WATER AFF 	HC
ITEM NO.	QTY.	DESCRIPTION		CONNECTION SR DR EC SW    	VOLT/ PHASE	AFF	AMPS	KW	HP			
4.001	1	WALK-IN COOLER(+35F)		EC	120/1	104"	15.0					
4.002	1	EVAPORATOR COIL COOLER(+35F)		EC	120/1	94"	2.0					
4.003	1	REMOTE REFRIG. COMPRESSOR/ CONDENSER(+35F)		EC	208-230/1	12"	11.7					
4.004	1	WALK-IN FREEZER(-10F)		EC	120/1	104"	15.0					
4.005	1	EVAPORATOR COIL FREEZER(-10F)		(L1)-EC (L2)-EC	208-230/1 208-230/1	94" 94"	2.4 15.5					
4.006	1	REMOTE REFRIG. COMPRESSOR/ CONDENSER(-10F)		EC	208-230/3	12"	24.8					
4.007		OPEN NUMBER										
4.008		OPEN NUMBER										
4.009		OPEN NUMBER										
4.010	5	STORAGE SHELVING UNIT(S)										
4.011	5	STORAGE SHELVING UNIT(S)										
4.012	4	STORAGE SHELVING UNIT(S)										
4.013	1	BLASTER CHILLER		EC	208/3	72"	19.5					

REF. DWG. FS-1.8

TITLE: FOODSERVICE EQUIPMENT UTILITY SCHEDULE

PROJECT: NEWARK HIGH SCHOOL  
750 E. DELAWARE AVENUE NEWARK, DE 19711  
CHRISTINA SCHOOL DISTRICT



**EI ASSOCIATES**

ISSUE DATE  
02.20.2013

EIA PROJECT NO.  
PP7279

PDE PROJECT NO.

EIA DRAWING NO.

**SKFS-4**

PANEL NO. <u>EP-LEFT</u>			TYPE <u>208/120V-3Ø-4W</u>					
AREA <u>KITCHEN</u>			MAIN LUGS <u>400A</u>					
DESCRIPTION	BRKR SIZE	CIR NO	A <sup>Ø</sup>	B <sup>Ø</sup>	C <sup>Ø</sup>	CIR NO	BRKR SIZE	DESCRIPTION
-	-	1	○	○	○	2	-	-
-	-	3	○	○	○	4	-	-
-	-	5	○	○	○	6	-	-
-	-	7	○	○	○	8	-	-
CONDENSATE PUMPS	20A	9	○	○	○	10	-	-
-	-	11	○	○	○	12	-	-
-	-	13	○	○	○	14	-	-
-	-	15	○	○	○	16	20A	REFRIG. POWER AND LIGHTS
-	-	17	○	○	○	18	15A	REFRIG. EVAP COIL
-	-	19	○	○	○	20	-	-
-	-	21	○	○	○	22	20A	REFRIG. CONDENSER
-	-	23	○	○	○	24	-	-
-	-	25	○	○	○	26	15A	REFRIGERATOR EVAP. COIL
-	-	27	○	○	○	28	-	-
-	-	29	○	○	○	30	-	-
-	-	31	○	○	○	32	-	-
-	-	33	○	○	○	34	30A	BLAST CHILLER
-	-	35	○	○	○	36	-	-
-	-	37	○	○	○	38	-	-
-	-	39	○	○	○	40	-	-
-	-	41	○	○	○	42	-	-

SQUARE D TYPE NAIR

SQUARE D TYPE NAIB

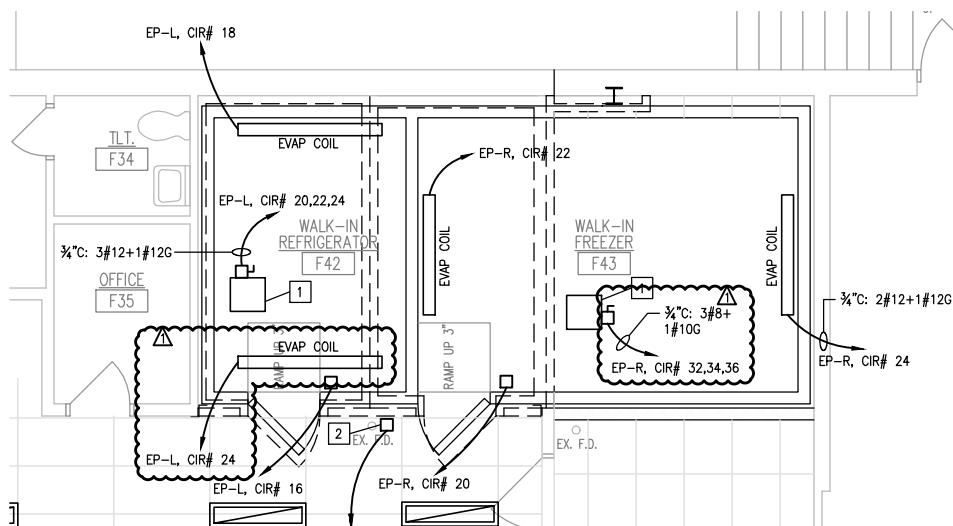
EXISTING POWER PANEL

PANEL NO. <u>EP-RIGHT</u>			TYPE <u>208/120V-3ø-4W</u>					
AREA <u>KITCHEN</u>			MAIN LUGS <u>400A</u>					
DESCRIPTION	BRKR SIZE	CIR NO	A	B	C	CIR NO	BRKR SIZE	DESCRIPTION
-	-	1				2	-	-
-	-	3				4	-	-
-	-	5				6	-	-
-	-	7				8	-	-
-	-	9				10	-	-
-	-	11				12	-	-
-	-	13				14	-	-
-	-	15				16	-	-
-	-	17				18	-	-
-	-	19				20	20A	FREEZER POWER AND LIGHTS
-	-	21				22	20A	FREEZER EVAP COIL
-	-	23				24	15A	FREEZER EVAP COIL
-	-	25				26	-	-
-	-	27				28	-	-
-	-	29				30	-	-
-	-	31				32	50A	FREEZER CONDENSER
-	-	33				34		
-	-	35				36		
-	-	37				38		
-	-	39				40		
-	-	41	42	-	-			

SQUARE D TYPE NAIR

SQUARE D TYPE NAIB

EXISTING POWER PANEL



REF. DWG. E1

TITLE: PARTIAL FIRST FLOOR PLAN

PROJECT: NEWARK HIGH SCHOOL  
750 E. DELAWARE AVENUE NEWARK, DE 19711  
CHRISTINA SCHOOL DISTRICT

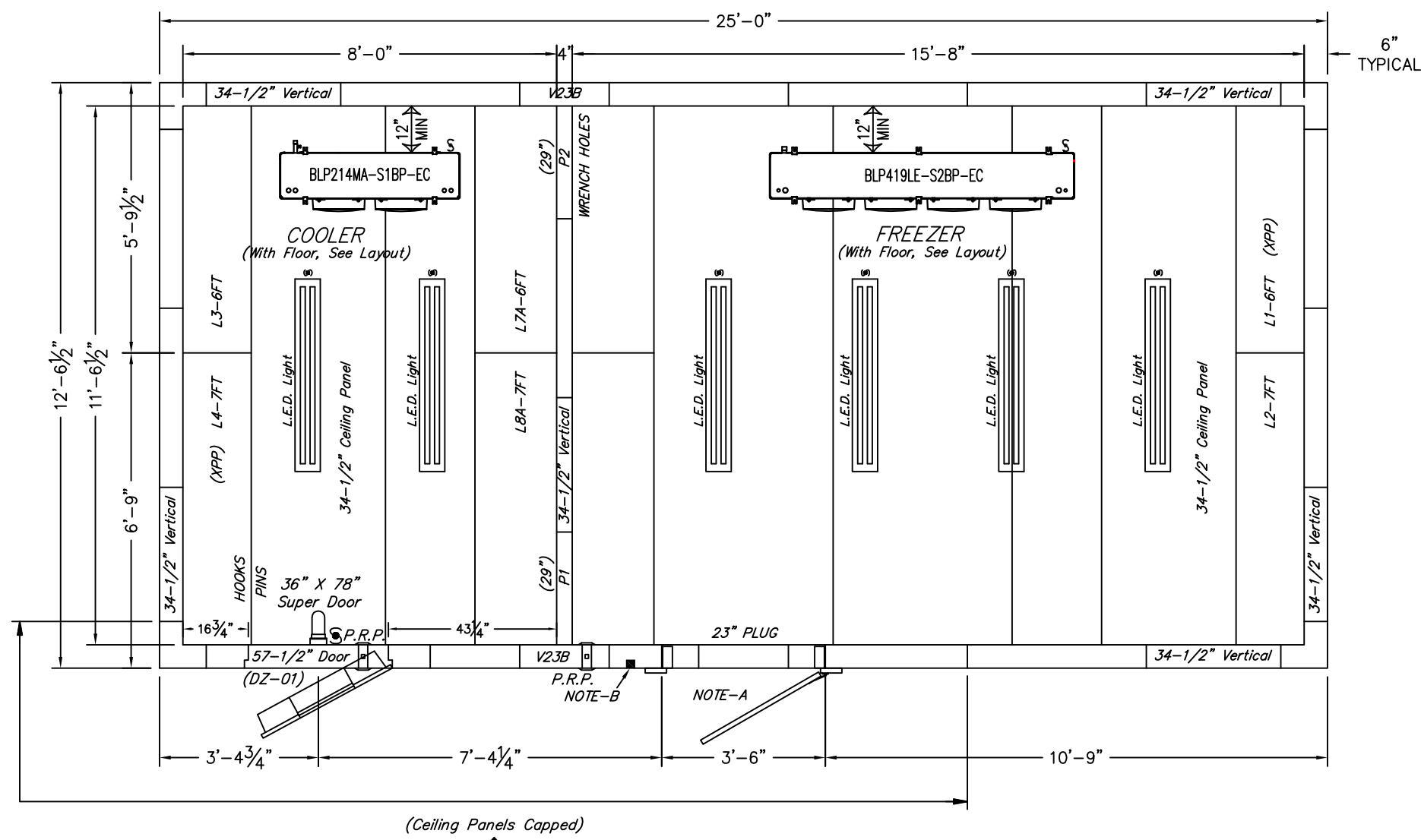
**EI ASSOCIATES**

ISSUE DATE  
02/22/2013

EIA PROJECT NO.  
PP7279

PDE PROJECT NO.

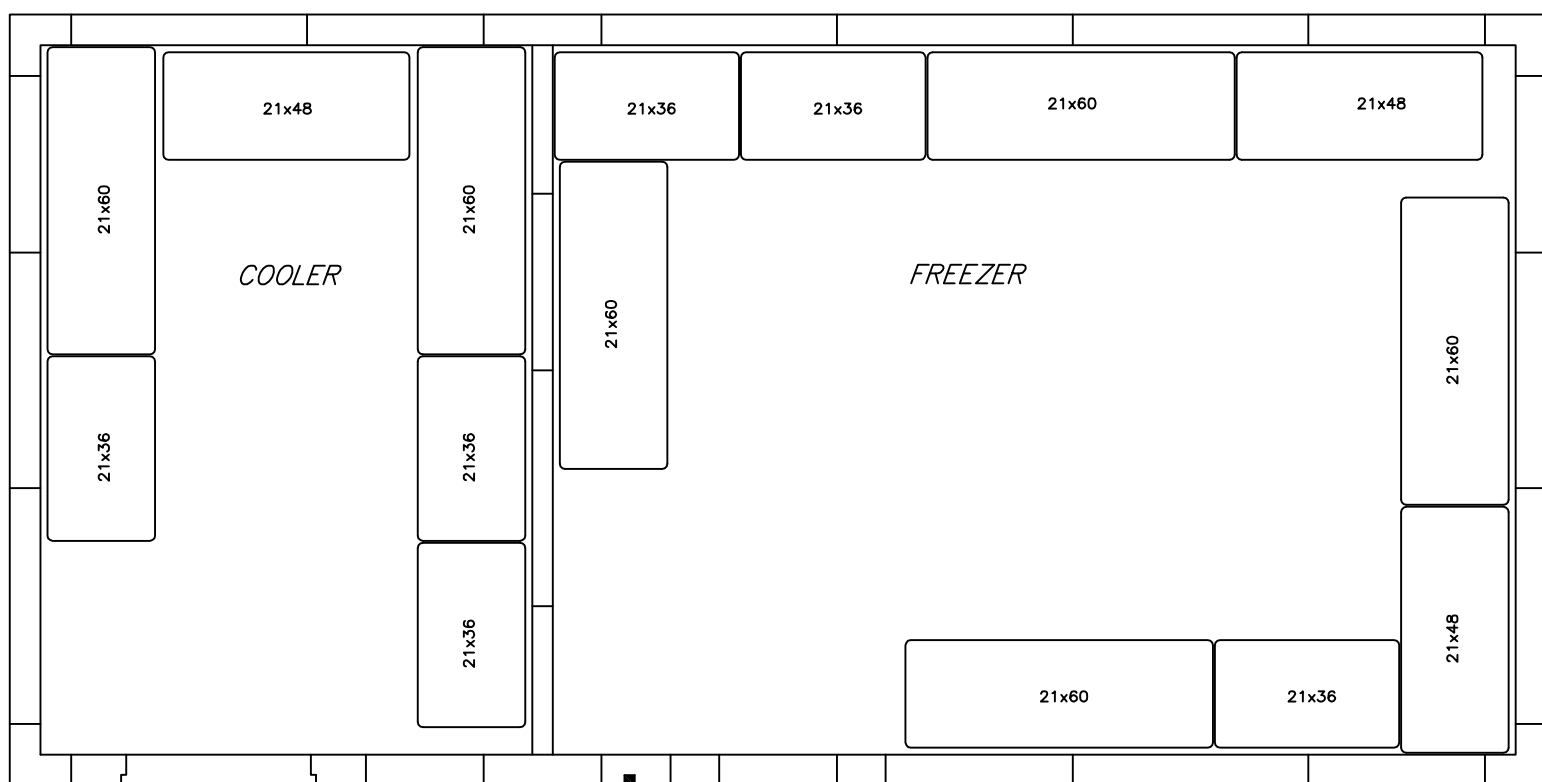
EIA DRAWING NO.  
**ESK-1**



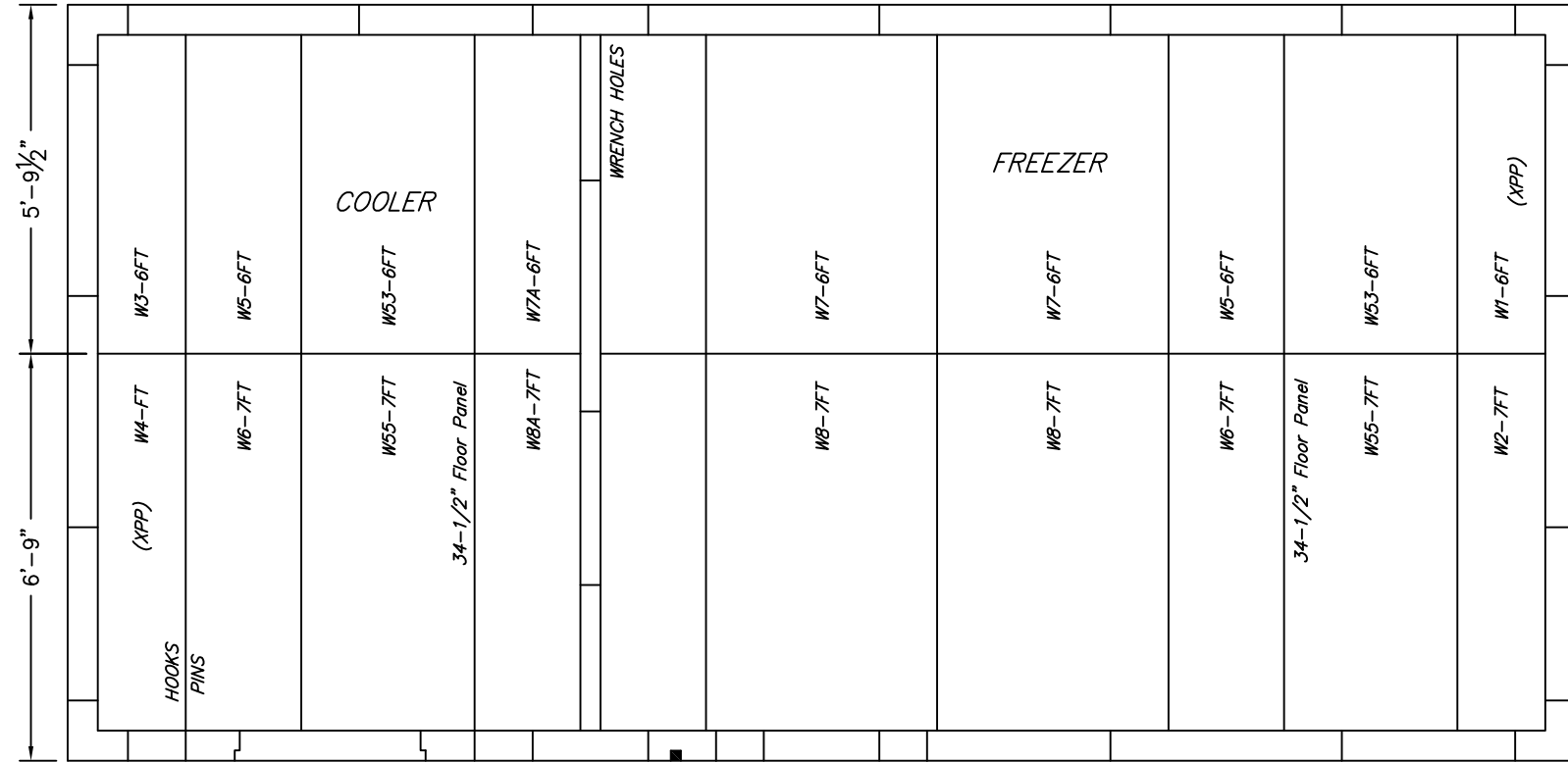
Ceiling & Vertical Layout

PLAN VIEW-A

SCALE: 3/8" = 1' - 0"



Shelving Layout



Floor Layout

## SPECIFICATIONS

25'-0" X 12'-6 1/2" X 8'-10" W/ 6" PANELS & 4" PARTITION

### INSTALLATION

- INDOOR
- LOADING HEIGHT - AT LEAST 24" OF OPEN SPACE MUST BE MAINTAINED BETWEEN TOP OF PRODUCT AND CEILING PANELS

### INSULATION

- FOAMED IN-PLACE POURED URETHANE

### EXTERIOR FINISH

- EMBOSSED STAINLESS STEEL AS SHOWN
- EMBOSSED GALVALUME REMAINDER

### INTERIOR FINISH

- SMOOTH STAINLESS STEEL

### FLOOR FINISH

- (INTERIOR) GALVANIZED STEEL (EPOXY OVERLAY B.O.)
- (EXTERIOR) EMBOSSED GALVALUME

### DOORS/ACCESSORIES

- (1) 36" X 78" RIGHT SWING 6" HINGED WALK-IN DOOR
- Door Options:
  - (1) Super Doors: 3rd Hinge & 36" High Dia. Tread In & Out
  - (1) Heated Threshold With Depression Stepplate
  - (1) Less Thermometer
  - (1) 14" x 24" Obs. Window (Heated) W/Ext. Cross-Over Cord
  - (1) Fourth Hinge
  - (1) Foot Treadle
  - (1) Koson L.E.D. Light
  - (1) Pressure Relief Port

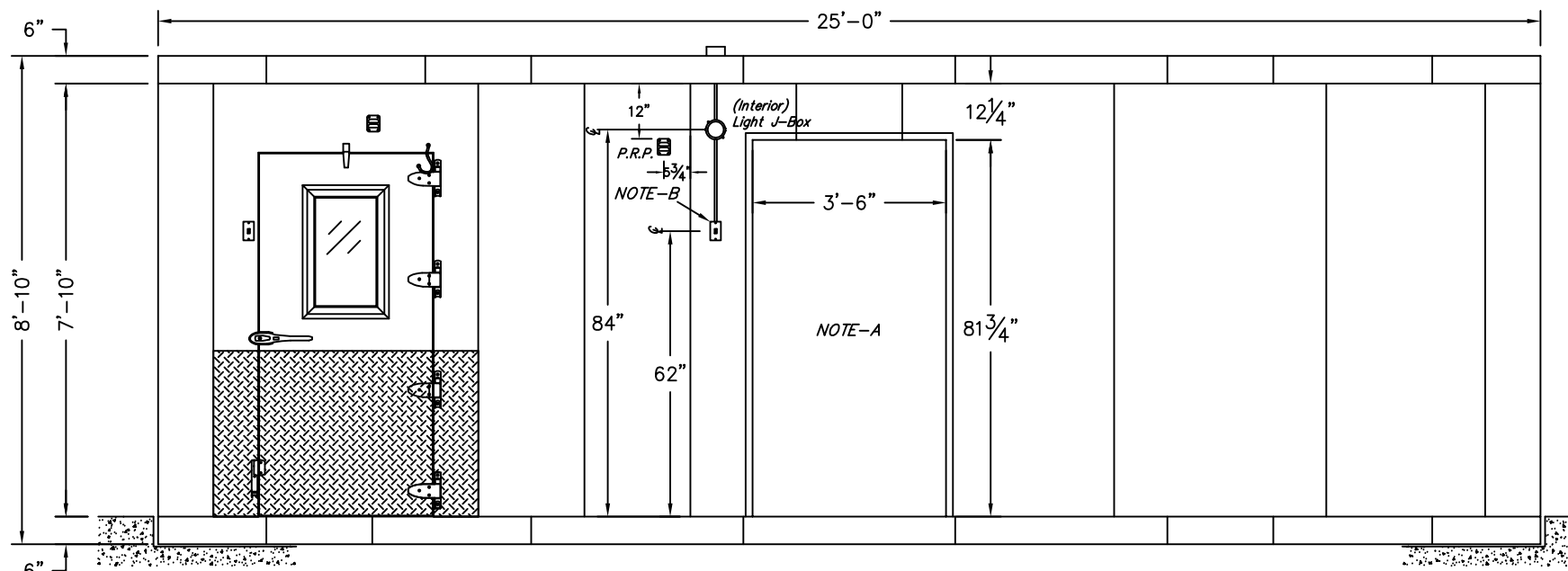
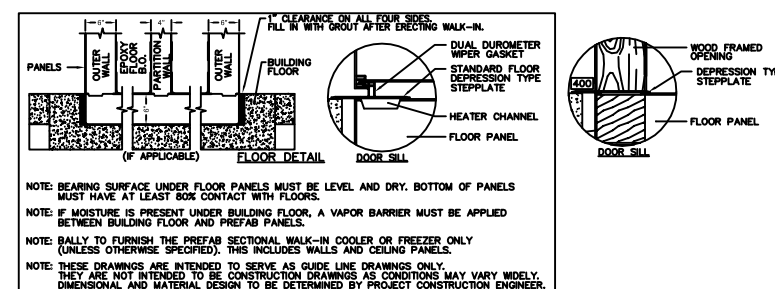
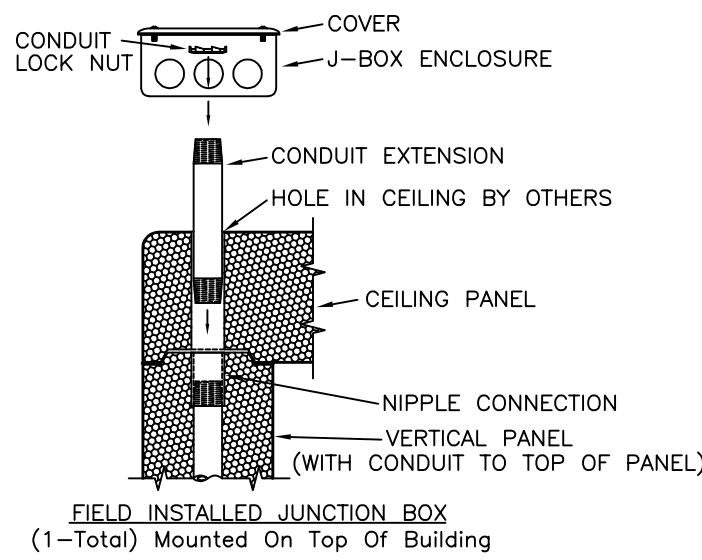
### REFRIGERATION - BY BALLY

QTY	H/P	REFG TYPE	MODEL NUMBER	POWER SUPPLY	COMPRESSOR FLA	RSA	FAN MTRS QTY	HP	FLA	TOTAL MATS DEFROST	AMPS	MCA	MAX FUSE	COMP.
1	1.0	RAQ44	BZ24010H-HS2B	208-230/1/60	10.0	40.3	1	1	1.7			14.2	20	C
1			BLP214A-S1BP-EC	115/1/60	11.5	1/60	2	1/20	1.0			2.3	15	C
1	5.5	RAQ44	BZ2405SL6-H713AG	208-230/3/60	21.4	42.3	2	1.7				30.2	50	F
1			BLP418LE-S2BP-EC	208-230/1/60	4	1/20	0.6			3560	15.5	19.3	20	F

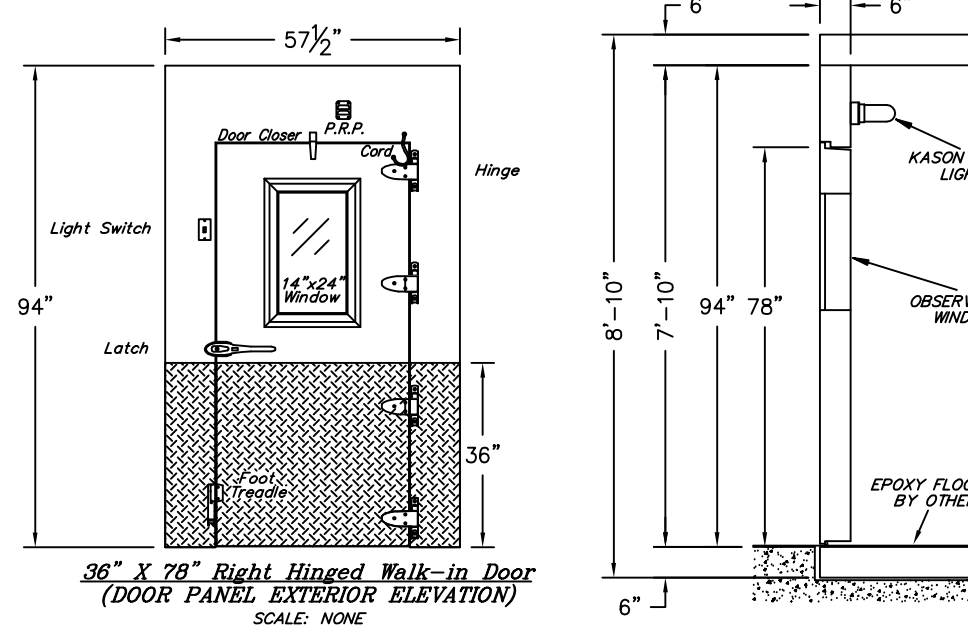
- (2) Heated & Insulated Receivers
- (2) Sound Insulated Compressor

### GENERAL NOTES

- NOTE-A: BALLY TO FURNISH (1) WOOD FRAMED OPENING (C-CAPPED): 3'-6" WIDE X 81'-3/4" HIGH. OPENING STARTS AT BOTTOM OF VERTICAL PANELS.
- NOTE-B: BALLY TO FURNISH (1) 36" X 78" LEFT HINGED SWINGING JAMOCLEAR JAMSON DOOR. DOOR INSTALLATION BY OTHERS.
- NOTE-C: BALLY TO FURNISH (1) FLUSH MOUNTED LIGHT SWITCH ON EXTERIOR WITH CONDUIT WITHIN THE VERTICAL PANEL EXTENDING FROM LIGHT SWITCH BOX TO THE LIGHT BASE J-BOX & TO TOP EDGE OF PANEL. BALLY WILL ALSO FURNISH A CONDUIT EXTENSION WITH NIPPLE AND J-BOX LOOSE. ALL ADDITIONAL HOLES, SLEEVES, J-BOXES AND WIRES MUST BE FURNISHED BY OTHERS. ALL INSTALLATION BY OTHERS. SEE ELEVATION VIEW "E1" FOR LOCATIONS.
- NOTE-D: BALLY TO FURNISH (2) 4-1/2" DIAMETER THERMOMETERS WITH 'S' SENSORS.
- NOTE-E: BALLY TO FURNISH (1) MODULAR DATA HUB SYSTEM W/PHONE DIALER. (SHIPPED LOOSE).
- NOTE-F: BALLY TO FURNISH (6) K1810 L.E.D. LIGHTS. LIGHTS INSTALLED AND WIRED BY OTHERS.
- NOTE-G: BALLY TO FURNISH S/S WIRE CANTILEVER SHELVES. 5-TIER, 21"-WIDE (AS SHOWN)

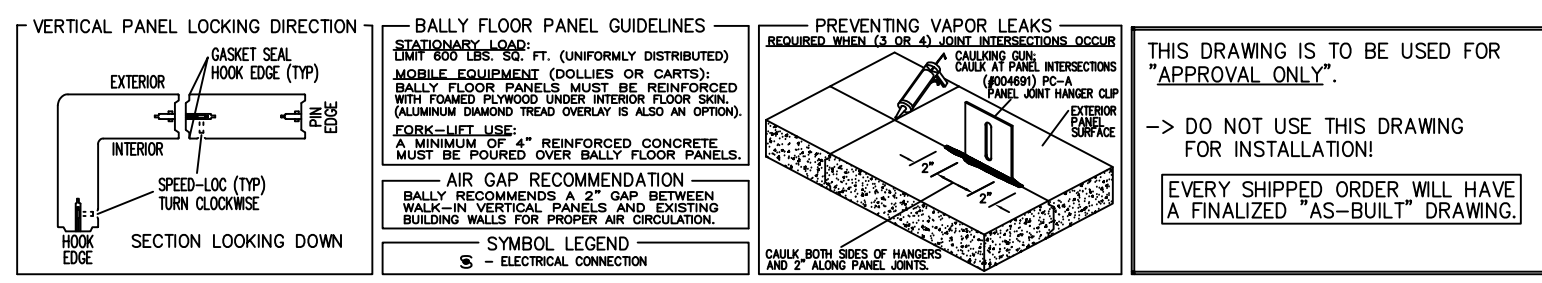


Elevation: (-1)



## SECTION THRU ENTRANCE DOOR

SCALE: 1/2" = 1' - 0" SHEET 1 OF 1



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### SIGNED APPROVAL

SIGNED \_\_\_\_\_

DATE \_\_\_\_\_

### PLEASE READ

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THE DRAWINGS AND SPECIFICATIONS DESCRIBE A BUILDING ASSEMBLED FROM BALLY PANELS INSULATED WITH URETHANE. THE SIZE AND SHAPE IS THAT WHICH MOST CLOSELY MEETS DIMENSIONS SUBMITTED BY THE USER. BALLY REFRIGERATED BOXES INC. PROVIDES PANELS FREQUENTLY SPECIFIED BY OTHERS AND IS NOT RESPONSIBLE FOR THE SELECTION OR RECOMMENDATION OF THE PANEL FINISH FOR ANY BUILDING OR WALK-IN APPLICATION.

REV	DESCRIPTION	BY	DATE
2	Revised Finish, Height, Compartments, & Added Additional Shelving	JMM	02/06/13
1	Revised Length, Width, Added (1) MCM Opening, Light Switch, & Shelving	JMM	01/02/13



FOR NEWARK HS - MAIN KITCHEN  
NEWARK, DE

REVISION NUMBER	122727AD	DATE	10/26/12
DESIGNED BY	JMM	DRAWN BY	JMM
CHECKED BY	ACS	DATE	10/26/12
PROJECT MANAGER	JMM	DATE	10/26/12

REV.	REVISION	DESCRIPTION	BY	DATE
2	UPDATED REFRIGERATION SHOP DRAWING		RMS	02.20.2013

**EI ASSOCIATES**  
ARCHITECTURE • ENGINEERING  
365 E. Main St., Suite 200 • Newark, DE 19711 • (302) 733-7555

PROJECT NO. PP7279  
EIA DRAWING NO. FS-16

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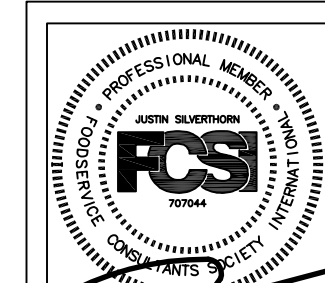
SCALE: AS NOTED

PROJECT: KITCHEN IMPROVEMENTS TO THE NEWARK HIGH SCHOOL 750 E. DELAWARE AVENUE NEWARK, DE 19711 FOR THE CHRISTINA SCHOOL DISTRICT 600 N. LOMBARD STREET WILMINGTON, DE 19801

TITLE: FOODSERVICE EQUIPMENT REFRIGERATION SCHEDULE

ISSUE DATE: FEB. 20 2013

REVISION: 2

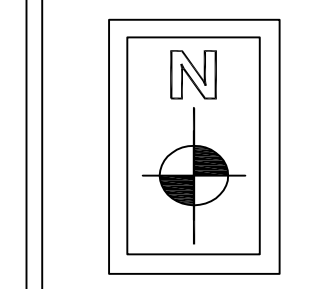


ADVANCED FOODSERVICE SOLUTIONS



INTERNATIONAL CONSULTANTS OF FOODSERVICE BUSINESS & DESIGN  
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MOUNTVILLE, PA. 17554 U.S.A.  
717-522-1102

Project Executive: Justin Joseph Silverthorn  
Drawn/CAD By: RMS/JJS  
Date Drawn: \_\_\_\_\_  
Scale: AS NOTED



Project Number: 12-0173