

PROJECT: #25002 Kitchen Updates & Related Work

Ida High School for Ida Public Schools 3145 Prairie Street, Ida, MI 48140

ADDENDUM #1

The above plans and specifications are modified, corrected, augmented or supplemented as follows and this **Addendum #1** is hereby made a part of the contract documents. Contractor shall note on the Proposal Form that he has received this Addendum #1.

ITEM #1: EXISTING KITCHEN EQUIPMENT – EQUIP. REMOVED BY OWNER CLARIFICATION

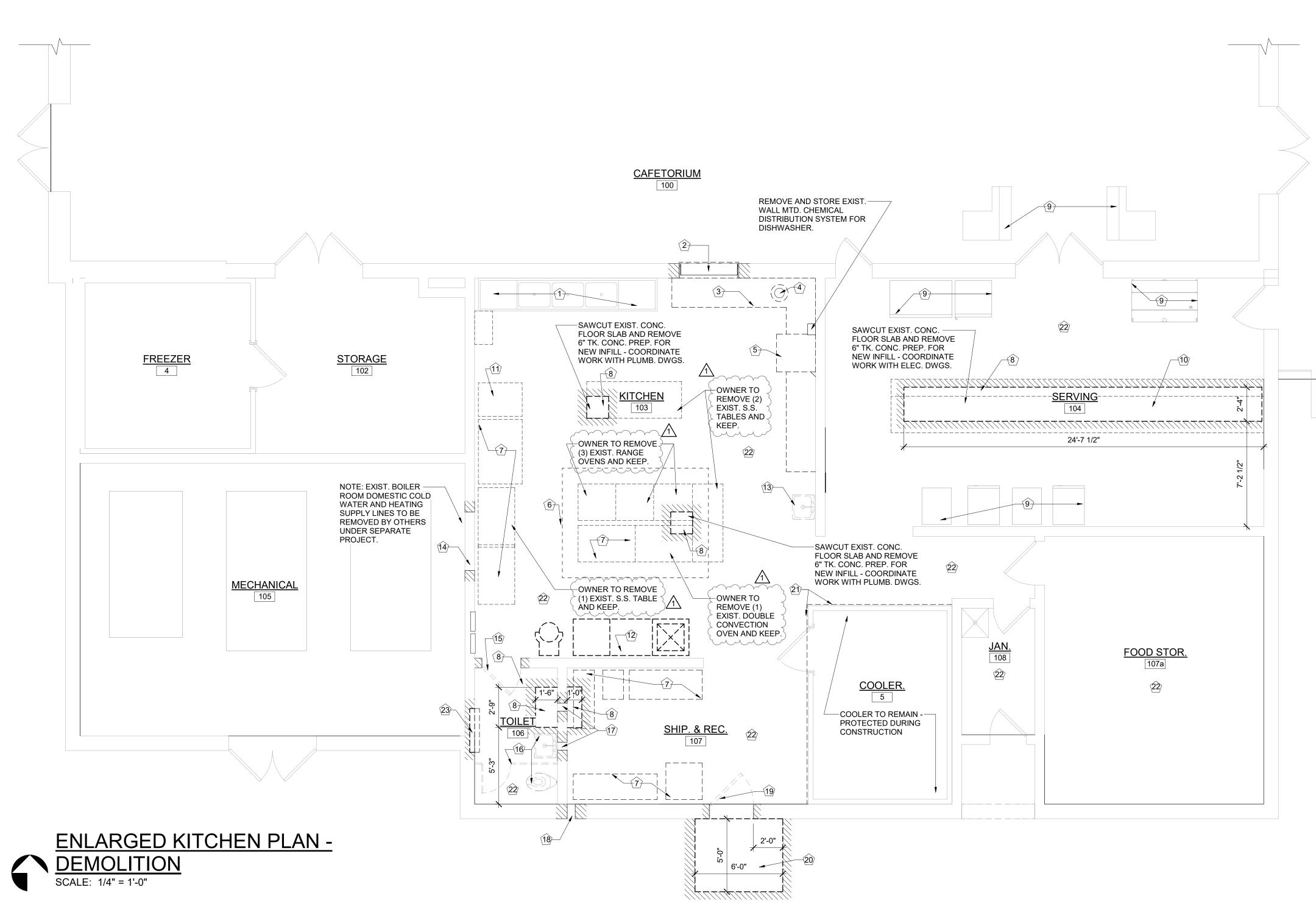
- A. Refer to Drawing A1.00 ENLARGED KITCHEN PLAN DEMOLITION SHEET (Re-Issued Herein) has been revised to include the following notes:
 - Owner to remove and keep (3) existing stainless steel tables with legs.
 - Owner to remove and keep (3) existing range ovens.
 - Owner to remove and keep (1) existing double convection oven.

ITEM #2: TOILET ROOM #106 - NEW ELECTRIC HEATER CLARIFICATION

 New electric heater to be installed in ceiling per mechanical drawings
 Refer to Drawing A3.00 REFLECTED CEILING PLAN – DEMO; A3.01 REFLECTED CEILING PLAN –
 NEW; A7.03 ENLARGED TOILET ROOM PLAN, INTERIOR ELEVATION.

ITEM #3: SERVING LINE EQUIPMENT- EQUIPMENT REVISION

- 1. Refer to Drawing A2.01 KITCHEN EQUIPMENT PLAN (Re-Issued Herein) has been revised as follows:
 - The (4) TM2N-A Single Tier Shelf Food Shields to be a TMT2N-A Two Tier Food Shield.
- 2. Refer to Specifications DIVISION 11 EQUIPMENT, 114000-FOODSERVICE EQUIPMENT & KITCHEN HOOD (Re-Issued Herein) has been revised as follows:
 - The (4) TM2N-A Single Tier Shelf Food Shields to be a TMT2N-A Two Tier Food Shield.



PLAN LEGEND -DEMO WALLS AS NOTED ON PLAN NEW WALLS AS NOTED ON PLAN EXISTING WALLS AS NOTED ON PLAN Α ___ CONSTRUCTION NOTE TAG - SEE CONSTRUCTION NOTES. DEMOLITION NOTE TAG - SEE DEMO NOTES. WALL TYPE INDICATOR $\langle D1 \rangle$ INTERIOR WALLS ARE NOTED IN DETAIL ON SHEET A1.15 ROOM NAME NEW ROOM NAME AND NUMBERS 0000 STRUCTURAL GRID - SEE STRUCTURAL DRAWINGS 101 DOOR TAG - SEE DOOR & HARDWARE SCHEDULE (1t) WINDOW TAG - SEE WINDOW ELEVATIONS DIM. DIMENSIONS ARE TO FACE OF STUD OR MASONRY

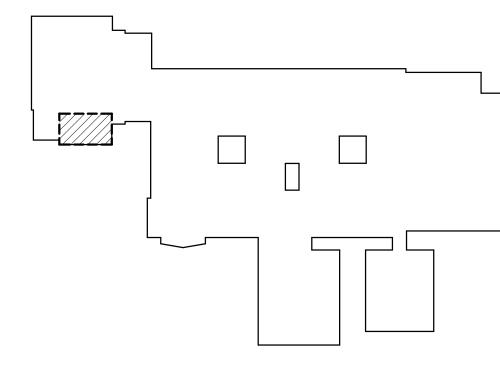
DEMOLITION NOTES:

- 1.) EXISTING THREE COMPARTMENT SINK TO BE REMOVED AND STORED, AS DIRECTED BY OWNER, FOR RE-INSTALLATION.
- 2.) REMOVE EXISTING ROLLING COUNTER DOOR PREP OPENING FOR NEW WORK AS NOTED.
- 3.) REMOVE EXIST. L-SHAPE STAINLESS STEEL CLEAN TABLE.
- 4.) REMOVE EXISTING FOOD WASTE DISPOSER AND STORE, AS DIRECTED BY OWNER, FOR RE-INSTALLATION.
- (5.) REMOVE EXIST. COMMERCIAL DISHWASHER / HOOD AND STORE, AS DIRECTED BY OWNER, FOR RE-INSTALLATION.
- 6.) REMOVE EXIST. KITCHEN EXHAUST HOOD ENTIRE ASSEMBLY. REFER
- TO MECHANICAL, ELECTRICAL, AND PLUMBING DRAWINGS.
- (7.) REMOVE EXIST. KITCHEN EQUIPMENT GAS RANGE, STACKABLE OVEN, COOLERS, RACKS, WORK TABLES, ETC. AS NOTED.
- 8. SAWCUT EXIST. CONC. FLOOR SLAB AND REMOVE 6" TK. CONC. PREP

AREA FOR NEW WORK - COORDINATE WITH MEP DRAWINGS.

- 9.) REMOVE EXISTING KITCHEN EQUIPMENT AND STORE, AS DIRECTED BY
- OWNER, FOR RE-INSTALLATION.
- 10) REMOVE EXISTING SERVING LINE EQUIPMENT.
- 11) REMOVE EXISTING FREEZER AND STORE, AS DIRECTED BY OWNER, FOR RE-INSTALLATION.
- 12. REMOVE EXISTING FOOD PREP SINK. REFER TO PLUMB. DWGS. PREP AREA FOR NEW WORK.
- 13) REMOVE EXISTING HAND WASH SINK. REFER TO PLUMB. DWGS. PREP AREA FOR NEW WORK.

- 14.) REMOVE EXISTING LOUVER / GRILLE. REFER TO MECH. DWGS. PREP AREA FOR NEW WORK.
- REMOVE EXISTING DOOR FRAME AND DOOR PREP AREA FOR NEW WORK.
- REMOVE EXIST. PLUMB. FIXTURES, TOILET PARTITIONS, TOILET ROOM, ALL WALL MTD. ACCESSORIES, ETC. PREP. AREA FOR NEW WORK COORDINATE WITH MEP DWGS.
- SAWCUT CMU IN AREA OF NEW PLUMBING COORDINATE WITH PLUMB. DWGS. PREP AREA FOR NEW WORK.
- 18) SAWCUT NEW OPENING THROUGH EXTERIOR WALL / FACE BRICK FOR DRYER VENT. COORDINATE WITH MECH. DWGS.
- 19.) REMOVE EXIST. ALUM. FRAME AND DOOR AND PREP. NEW DOOR FRAME AND DOOR AS NOTED IN SCHEDULE.
- 20. SAWCUT AND REMOVE EXIST. ASPHALT PREP AREA FOR NEW CONCRETE APRON WITH FROST FOUNDATION.
- SAWCUT EXIST. TILE AROUND EXIST. COOLER AND REMOVE PREP AREA FOR FLOOR FINISH.
- REMOVE EXISTING FLOOR TILE AND BASE PREP FOR NEW FLOORING AS NOTED IN FINISH SCHEDULE.
- REMOVE EXIST. WALL MTD. UNIT HEATER "BY OTHERS". SAWCUT OPENING FOR NEW RECESSED UNIT HEATER AND INSTALL NEW STEEL LINTEL. SEE MECH DWGS.





GENERAL DEMOLITION NOTES:

- 1. COORDINATE ALL DEMOLITION WITH THE OWNER'S HAZARDOUS MATERIAL ABATEMENT DOCUMENTS AND SCOPE.
- 2. DEMOLITION CONTRACTOR TO PROTECT ADJACENT AREAS TO CONSTRUCTION AND COMMON POINTS OF TRAVEL TO AND FROM CONSTRUCTION AREAS. PROTECTION IN THESE AREAS TO INCLUDE AIR QUALITY, WALK SURFACES, EQUIPMENT, FURNISHINGS, BUILDING OCCUPANTS, ETC. FROM DUST / DEBRIS, EXCESSIVE NOISE, WEAR, OR DAMAGE OF ANY KIND. PRIOR TO ANY PHYSICAL WORK, THE CONTRACTOR MUST HAVE A WRITTEN PLAN FOR PROTECTION APPROVED BY THE ARCHITECT.

AREA OF HIGH REPLACEMENT VALUE OR MORE LIKELY FOR DAMAGE ARE TO HAVE ADDED PROTECTION (I.E. GYM FLOORS, ROOFING, ETC.)

- 3. ANY WORK UNDER THE CONTRACT THAT WILL INTERRUPT THE OWNER'S ACTIVITIES SHALL BE COORDINATED WITH THE OWNER'S REPRESENTATIVE.
- 4. ALL DEMOLITION WORK REQUIRED IS NOT LIMITED TO THAT INDICATED ON PLAN. THE INTENT IS TO REMOVE ALL MECHANICAL, ELECTRICAL, AND ARCHITECTURAL ITEMS AS NECESSARY TO FACILITATE NEW CONSTRUCTION.
- 5. PRIOR TO COMMENCEMENT OF DEMOLITION WORK, CONTRACTOR IS TO INSPECT ALL AREAS IN WHICH WORK WILL BE PERFORMED. DOCUMENT EXISTING CONDITIONS OF STRUCTURE, SURFACES, EQUIPMENT OR SURROUNDING AREAS WHICH COULD BE MISCONSTRUED AS DAMAGE RESULTING FROM DEMOLITION WORK AND FILE WITH CONSTRUCTION MANAGER OR ARCHITECT.
- 6. NOTIFY ARCHITECT IF ANY EXISTING ITEM THAT CONFLICTS WITH THE INTENDED FINAL PRODUCT IS NOT SPECIFICALLY CALLED OUT. DEMOLITION CONTRACTOR TO NOTIFY ARCHITECT OF ANY DISCREPANCIES IN THE DOCUMENTS & FIELD CONDITIONS BEFORE PROCEEDING WITH DEMOLITION AND / OR CONSTRUCTION.
- 7. ALL DEMOLITION WORK, UNLESS OTHERWISE NOTED IN THE PROJECT MANUAL, DRAWINGS OR DIRECTED BY OWNER SHALL BECOME THE PROPERTY OF THE CONTRACTOR AND SHALL BE REMOVED FROM THE SITE. ALL DEBRIS CAUSED BY DEMOLITION AND CONSTRUCTION SHALL BE CLEARED AND REMOVED FROM THE SITE. DEBRIS STORAGE SHALL NOT INFRINGE ON CLEAR PATH OF EGRESS.
- 8. PROVIDE TEMPORARY BARRICADES AND OTHER FORMS OF PROTECTION AS REQUIRED TO PROTECT OWNER'S PERSONNEL AND GENERAL PUBLIC FROM INJURY DUE TO DEMOLITION WORK.
- PROTECT EXISTING STRUCTURES, FINISHES, UTILITIES AND OTHER ITEMS SCHEDULED TO REMAIN. AREAS THAT ARE DAMAGED BY SELECTIVE DEMOLITION SHALL BE PATCHED AND REPAIRED AND FINISHED OR REPLACED TO MATCH EXISTING ADJACENT SURFACES.
- 10. CONTRACTOR TO COORDINATE A WALK THROUGH WITH THE CONSTRUCTION MANAGER AND OWNER PRIOR TO EACH PHASE OF DEMOLITION TO IDENTIFY REMAINING ITEMS TO BE SALVAGED.
- 1. FOR ANY ITEMS TO BE SALVAGED BY CONTRACTOR, PROVIDE A DETAILED INVENTORY LIST OF ALL SALVAGED ITEMS AND THEIR STORED LOCATIONS ON SITE.
- 12. SHOULD HIDDEN FIELD CONDITIONS REQUIRE MODIFICATIONS TO THE LAYOUT, THE CONTRACTOR SHALL COORDINATE WITH THE CONSTRUCTION MANAGER OR ARCHITECT.
- 13. STRIP EXIST. FLOORS THAT AREA TO RECEIVE FLOOR FINISHES. FOLLOW MANUFACTURERS RECOMMENDATIONS FOR INSTALLATION OF FINISH MATERIALS ON EXIST. SUBSTRATES.
- 14. AFTER DEMOLITION IS COMPLETE PATCH AND REPAIR EXIST. SURFACES TO REMAIN, AS REQUIRED FOR NEW FINISHES.
- 15. THE ON-GOING CAMPUS WIDE GEOTHERMAL PROJECT IS SCHEDULED TO BE COMPLETED BY JULY 2025. THERE ARE SEVERAL NOTED MECHANICAL ITEMS, WITHIN THE KITCHEN AREA, THAT ARE SCHEDULED TO BE REMOVED "BY OTHERS" AS PART OF THE GEOTHERMAL WORK. THIS WORK IS CURRENTLY UNDER CONTRACT AND WILL BE COMPLETED IN CONJUNCTION WITH THIS PROJECT. THE SCHEDULED DATE FRO REMOVAL OF THOSE MECHANICAL ITEMS IS UNKNOWN AT THIS TIME. THE OWNER HAS MADE THE CONTRACTOR AWARE OF THIS PROJECT AND FULL COOPERATION BETWEEN THE TWO ON-GOING PROJECTS IS TO BE EXPECTED. ANY COORDINATION WILL BE HANDLED BY THE OWNER AND ARCHITECT DURING THE PRE-CONSTRUCTION MEETING AND AS NECESSARY DURING CONSTRUCTION, SO THAT THIS PROJECT CAN BE COMPLETED WITH NO INTERRUPTIONS.

KOHLER
ARCHITECTURE
1110 WEST FRONT STREET
MONROE, MICHIGAN 48161

MAKE
Things Better

WWW.KOHLERARCHITECT.NET

DATE DESCRIPTION

04.16.2025 BIDDING & STATE REVIEW

05.02.2025 ADDENDUM 1

L 3AN 48140

IDA HIGH SCHOOL

PRAIRIE STREET, IDA, MICHIGAN 48140

IDA PUBLIC SCHOOLS

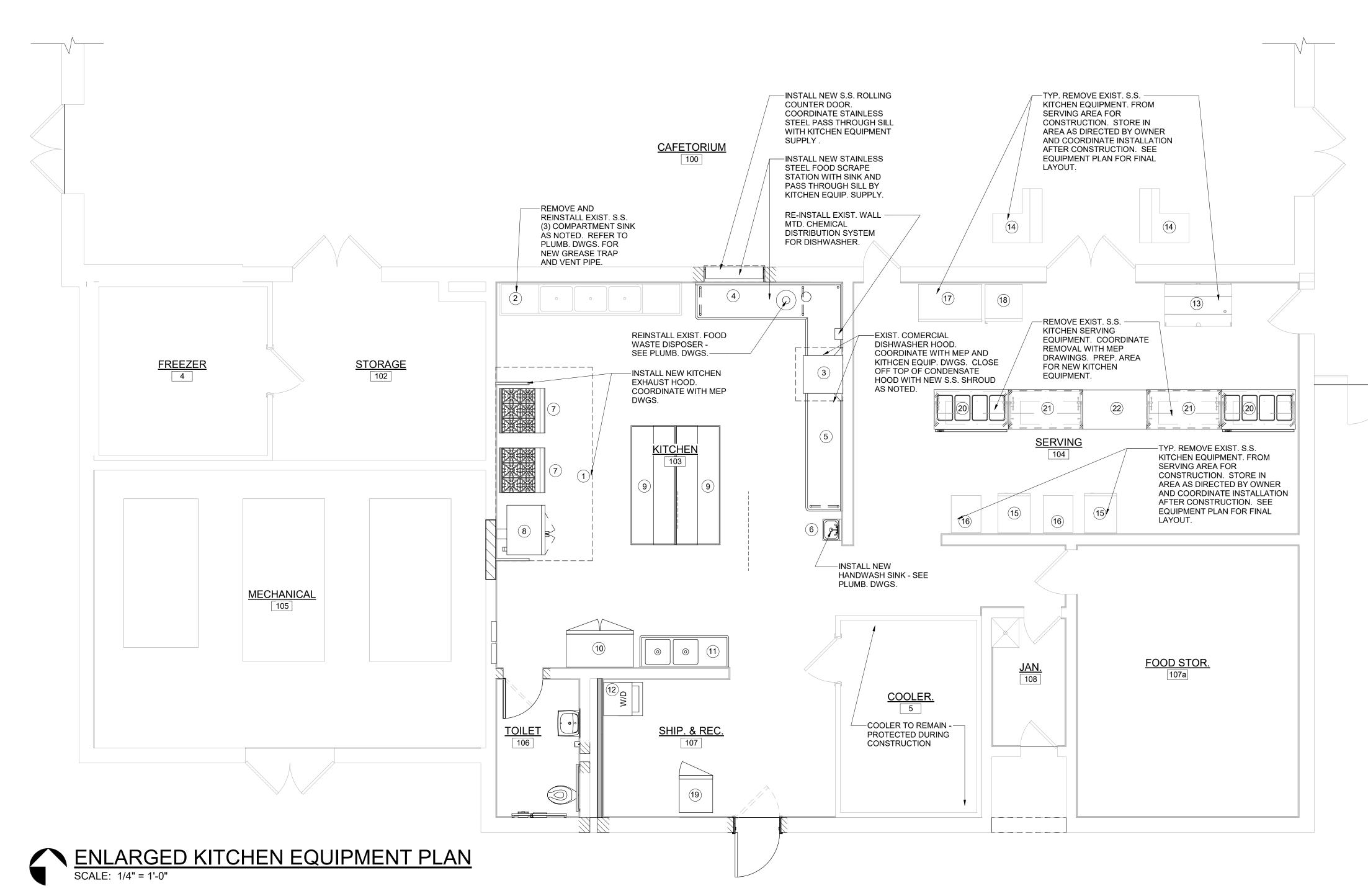
UPDATES

FOR

_{ЈОВ#} 25002

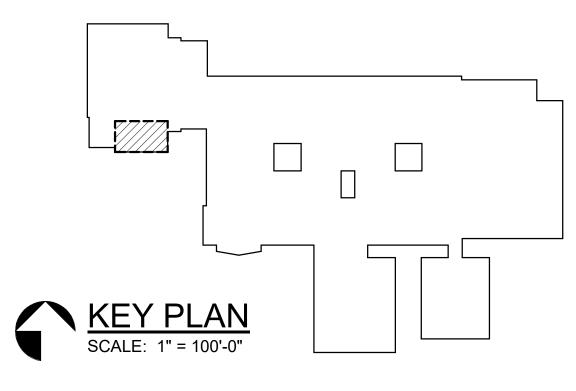
ENLARGED KITCHEN PLAN - DEMOLITION

A1 00



ARK	EQUIPMENT	DIMENSIONS	QUANTITY	MODEL NO.	COMMENTS
1	NEW EXHAUST HOOD	12'x5' EXHAUST WALL CANOPY HOOD WITH SIDES	(1) UNIT	K-TECH 6024 PK-ND-2 Q-SB-F	REFER TO KITCHEN HOOD DETAILS - SHEETS A10.00, A10.01
2	EXISTING STAINLESS STEEL (3) COMPARTMENT SINK		(1) UNIT		REMOVE AND REINSTALL IN SAME LOCATION AFTER NEW CERAMIC FLOOR TILE IS INSTALLED. CONNECT WITH NEW GREASE TRAP - COORDINATE WITH PLUMBING DRAWINGS.
3	EXISTING STAINLESS STEEL COMMERCIAL DISHWASHER AND HOOD		(1) UNIT		REMOVE AND REINSTALL IN SAME LOCATION AFTER NEW CERAMIC FLOOR TILE IS INSTALLED. COORDINATE W/ CLEAN S.S. DISHTABLES EACH SIDE. CLOSE OFF TOP OF CONDENSATE HOOD WITH NEW S.S. SHROUD.
4	NEW STAINLESS STEEL CLEAN DISHTABLE "L" SHAPED WITH BACKSPLASH, SIDE SPLASH, PASS THRU, SUPPORT LEGS, UNDERSHELF. MODIFY FOR SINK AND PROVIDE FAUCET.	30" x 119" L-SHAPE	(1) UNIT	ADVANCE TABCO DTC-K30-120L	COORDINATE WITH NEW S.S. ROLLING DOOR SILL AND DISHTABLE PASS-THRU. PROVIDE CUT-OUT FOR NEW SINK. COORDINATE WITH EXIST. COMMERCIAL DISH WASHER. FIELD VERIFY EXISTING CONDITIONS. COORDINATE INSTALLATION OF FOOD WASTE DISPOSER.
5	NEW STAINLESS STEEL DISH CLEAN TABLE WITH BACKSPLASH, SIDE SPLASH, SUPPORT LEGS, UNDERSHELF.	30" x 95"	(1) UNIT	ADVANCE TABCO DTC-S30-96R	COORDINATE WITH S.S. COUNTER WITH EXIST. COMMERCIAL DISH WASHER. FIELD VERIFY EXISTING CONDITIONS.
6	NEW STAINLESS STEEL HAND SINK	17.25"W x 15.25" DEEP W/ SIDE SPLASH	(1) UNIT	ADVANCE TABCO 7-PS-66W	
7	NEW HEAVY DUTY GAS RANGE 36" 6 OPEN BURNER W/ STANDARD OVEN BASE	36"W x 42"D x 36" HT.	(2) UNIT	VULCAN V6B36S	240V/60/1-PH, 2550 WATTS, 11.1 AMPS.
8	NEW DOUBLE DECK GAS CONVECTION OVEN	41.25"W x 41.125"D x 70" HT.	(1) UNIT	VULCAN VC44GD	(2) 120V/60/1-PH
9)	NEW STAINLESS STEEL WORK TABLES	96"W x 36"D x 35.5" HT.	(2) UNIT	ADVANCE TABCO VSS-368	PROVIDE SINGLE UPPER SHELF BOTH UNITS.
10	NEW REACH-IN REFRIGERATOR TWO DOORS, SIX SHELVES	54.25"W x 29.5"D x 70.4" HT.	(1) UNIT	TRUE MFG. TS-49-HC	

MARK	EQUIPMENT	DIMENSIONS	QUANTITY	MODEL NO.	COMMENTS
11)	NEW TWO COMPARTMENT SINK STAINLESS STEEL PREP SINK W/ DRAIN BD.	71.88"W x 38.75"D x 37" HT.	(1) UNIT	ADVANCE TABCO 94-22-40-24L	PROVIDE SPLASH MOUNT PRERINSE FAUCET
12)	GAS WAHSER / DRYER LAUNDRY CENTER - 3.9 CF WASHER AND 5.5 C.F. DRYER	27"W x 31.5"D x 76" HT.	(1) UNIT	FRIGIDAIRE FLCG7522AW	
13	EXISTING STAINLESS STEEL MILK COOLER		(1) UNIT		
14)	EXISTING STAINLESS STEEL MOBILE CHECK OUT KIOSK		(2) UNIT		
15)	EXISTING STAINLESS STEEL DOUBLE DECK WARMER		(2) UNIT		
16	EXISTING STAINLESS STEEL MOBILE FOOD RACKS		(2) UNIT		
17)	EXISTING COOLER WITH GLASS SWING DOOR		(1) UNIT		
18	EXISTING FREEZER WITH GLASS SWING DOOR		(1) UNIT		
19	EXISTING FREEZER, S.S. WITH SINGLE DOOR	27"W x 30"D x 83" HT.	(1) UNIT		
20	NEW S.S. HOT FOOD SERVING COUNTER / TABLE	60"W x 34"D x 36" HT.	(2) UNIT	DUKE TWHF60-208	(240V/60/1-PH) (PROVIDE (2) SNEEZE GUARDS - PREMIER METAL & GLASS (TMT2N-A TWO TIER FOOD SHIELD
21)	NEW S.S. SERVING COUNTER	60"W x 32"D x 36" HT.	(2) UNIT	DUKE TST-60PG	INSTALL HEATED SHELF-FOOD WARMER - DUKE RHT2-SB, (120V 1PH NEMA 5-15).
					PROVIDE (2) SNEEZE GUARDS - PREMIER METAL & GLASS TMT2N-A TWO TIER FOOD SHIELD
(22)	OPEN DISPLAY MERCHANDISER	51.6"W x 31.5"D x 78.8" HT.	(1) UNIT	GTI DESIGN URPT-1250	



GENERAL CONSTRUCTION NOTES:

- EXISTING MATERIAL TO REMAIN SHALL BE PROTECTED FROM DAMAGE AT ALL TIMES. EXISTING BUILDING MATERIALS AND/OR FINISHES THAT ARE DAMAGED SHALL BE REPAIRED AND/OR REPLACED TO THE SATISFACTION OF THE OWNER AND ARCHITECT AT NO ADDITIONAL COST TO THE OWNER.
 PATCH EXISTING WALLS AND FLOOR OPENINGS AFTER REMOVAL OF EXISTING AND INSTALLATION OF NEW MECHANICAL AND FLECTRICAL
- EXISTING AND INSTALLATION OF NEW MECHANICAL AND ELECTRICAL EQUIPMENT.

 3. PATCH AND REPAIR EXISTING WALLS AND FLOOR TO ENSURE EVEN
- SURFACE TO RECEIVE FINISH MATERIALS.
- 4. MECHANICAL / ELECTRICAL EQUIPMENT SHOWN IN PLANS FOR REFERENCE ONLY COORDINATE FINAL LOCATION OF ALL HOUSEKEEPING PADS AND/OR
- 5. COORDINATE SIZE AND LOCATION OF ALL HOUSEKEEPING PADS AND/OR EQUIPMENT SUPPORTS WITH APPROPRIATE EQUIPMENT MANUFACTURER.
- 6. COORDINATE SIZES AND LOCATIONS OF ALL MISCELLANEOUS ACCESS PANELS REQUIRED. ACCESS PANELS ARE SPECIFIED ARCHITECTURALLY BUT ARE TO BE PROVIDED BY TRADES REQUIRING THEM. ALL LOCATIONS
- MUST BE APPROVED BY ARCHITECT PRIOR TO INSTALLATION.

 7. FLOOR PLANS ARE DIMENSIONED TO ACTUAL WALL THICKNESS UNLESS OTHERWISE NOTED.

 8. DIMENSIONS FOLLOWED BY ± MUST BE FIELD REVIEWED AND ALL
- NECESSARY ADJUSTMENTS MADE PRIOR TO FABRICATION AND/OR INSTALLATION OF AFFECTED WORK. NOTIFY ARCHITECT IF DISCREPANCIES ARISE BEFORE PROCEEDING WITH THE WORK.

 9. PROVIDE INTERIOR GYPSUM BOARD CONTROL JOINTS @ 25' O.C. AT
- 9. PROVIDE INTERIOR GYPSUM BOARD CONTROL JOINTS @ 25 O.C. AT LOCATIONS SHOWN ON PLANS AND/OR INTERIOR ELEVATIONS OR AS DIRECTED BY ARCHITECT.

 10. VERIFY QUANTITY, SIZES, AND LOCATIONS OF ALL FLOOR, ROOF, AND
- WALL OPENINGS FOR MECHANICAL AND ELECTRICAL WORK WITH THE APPROPRIATE TRADES. PROVIDE ALL OPENINGS SHOWN OR REQUIRED FOR THE COMPLETION OF THE WORK. PROVIDE ALL LINTELS REQUIRED FOR THESE OPENINGS PER SPECIFICATIONS.

 11. REFER TO LIFE SAFETY DRAWINGS FOR LOCATIONS OF REQUIRED FIRE
- 11. REFER TO LIFE SAFETY DRAWINGS FOR LOCATIONS OF REQUIRED FIRE RESISTANCE RATINGS, AND WALL TYPES FOR UL DETAIL NUMBERS.
 12. REFER TO FINISH PLANS FOR FLOOR FINISHES, ROOM FINISHES, AND FINISH LAYOUTS.
- 13. THE ON-GOING CAMPUS WIDE GEOTHERMAL PROJECT IS SCHEDULED TO BE COMPLETED BY JULY 2025. THERE ARE SEVERAL NOTED MECHANICAL ITEMS, WITHIN THE KITCHEN AREA, THAT ARE SCHEDULED TO BE REMOVED "BY OTHERS" AS PART OF THE GEOTHERMAL WORK. THIS WORK IS CURRENTLY UNDER CONTRACT AND WILL BE COMPLETED IN CONJUNCTION WITH THIS PROJECT. THE SCHEDULED DATE FRO REMOVAL OF THOSE MECHANICAL ITEMS IS UNKNOWN AT THIS TIME. THE OWNER HAS MADE THE CONTRACTOR AWARE OF THIS PROJECT AND FULL COOPERATION BETWEEN THE TWO ON-GOING PROJECTS IS TO BE EXPECTED. ANY COORDINATION WILL BE HANDLED BY THE OWNER AND ARCHITECT DURING THE PRE-CONSTRUCTION MEETING AND AS NECESSARY DURING CONSTRUCTION, SO THAT THIS PROJECT CAN BE COMPLETED WITH NO INTERRUPTIONS.

– PLAN LEGEND —

=====	DEMO WALLS AS NOTED ON PLAN
	NEW WALLS AS NOTED ON PLAN
	EXISTING WALLS AS NOTED ON PLAN
A	CONSTRUCTION NOTE TAG - SEE CONSTRUCTION NOTES
$\langle \hat{\mathbf{x}} \rangle$	DEMOLITION NOTE TAG - SEE DEMO NOTES.
\(\int_{D1}\)	WALL TYPE INDICATOR INTERIOR WALLS ARE NOTED IN DETAIL ON SHEET A1.15
ROOM NAME	NEW ROOM NAME AND NUMBERS
1	STRUCTURAL GRID - SEE STRUCTURAL DRAWINGS
101	DOOR TAG - SEE DOOR & HARDWARE SCHEDULE
(1t)	WINDOW TAG - SEE WINDOW ELEVATIONS
DIM.	DIMENSIONS ARE TO FACE OF STUD OR MASONRY



MAKE
Things Better

WWW.KOHLERARCHITECT.NET

DATE DESCRIPTION

04.16.2025 BIDDING & STATE REVIEW

05.02.2025 ADDENDUM 1

A HIGH SCHOOL

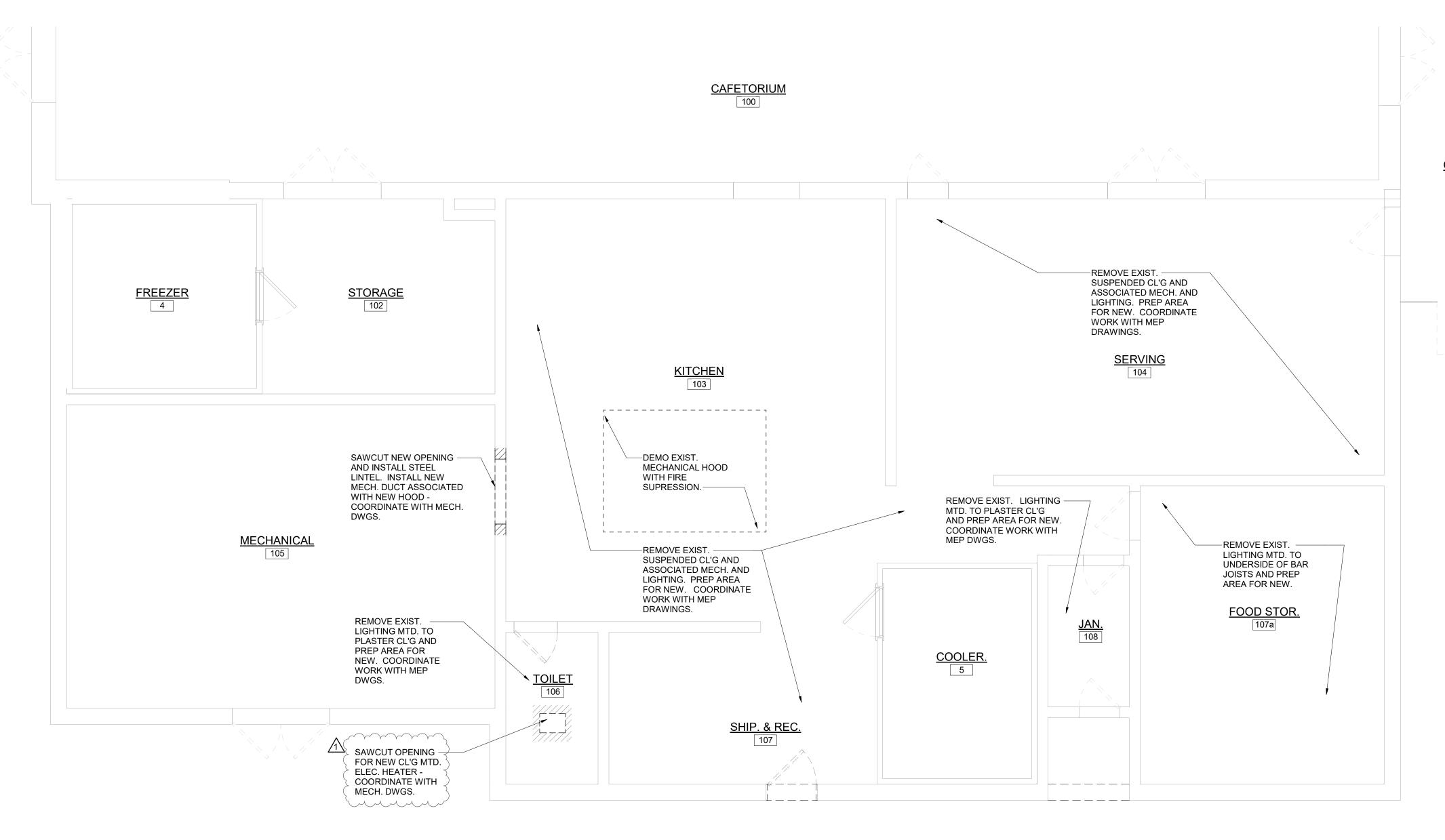
STREET, IDA, MICHIGAN 48140

3145 PRAIRIE STREET, IDA
IDA PUBLIC SO

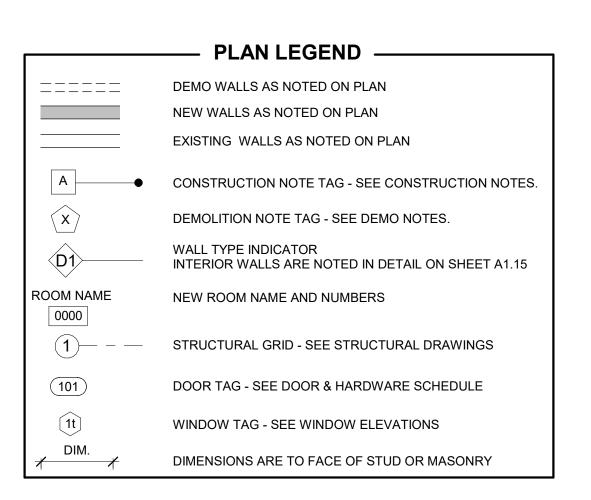
_{ЈОВ#} 25002

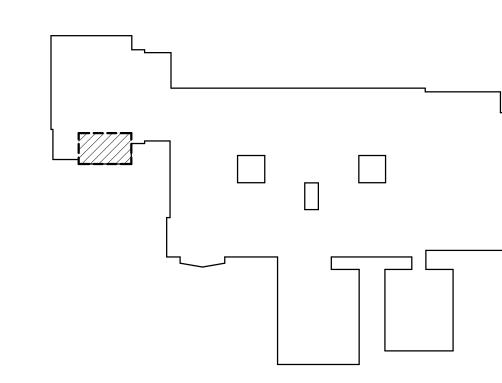
KITCHEN EQUIPMENT PLAN

A2.01











GENERAL DEMOLITION NOTES:

- COORDINATE ALL DEMOLITION WITH THE OWNER'S HAZARDOUS MATERIAL ABATEMENT DOCUMENTS AND SCOPE.
- 2. DEMOLITION CONTRACTOR TO PROTECT ADJACENT AREAS TO CONSTRUCTION AND COMMON POINTS OF TRAVEL TO AND FROM CONSTRUCTION AREAS. PROTECTION IN THESE AREAS TO INCLUDE AIR QUALITY, WALK SURFACES, EQUIPMENT, FURNISHINGS, BUILDING OCCUPANTS, ETC. FROM DUST / DEBRIS, EXCESSIVE NOISE, WEAR, OR DAMAGE OF ANY KIND. PRIOR TO ANY PHYSICAL WORK, THE CONTRACTOR MUST HAVE A WRITTEN PLAN FOR PROTECTION APPROVED BY THE ARCHITECT.

AREA OF HIGH REPLACEMENT VALUE OR MORE LIKELY FOR DAMAGE ARE TO HAVE ADDED PROTECTION (I.E. GYM FLOORS, ROOFING, ETC.)

- 3. ANY WORK UNDER THE CONTRACT THAT WILL INTERRUPT THE OWNER'S ACTIVITIES SHALL BE COORDINATED WITH THE OWNER'S REPRESENTATIVE.
- 4. ALL DEMOLITION WORK REQUIRED IS NOT LIMITED TO THAT INDICATED ON PLAN. THE INTENT IS TO REMOVE ALL MECHANICAL, ELECTRICAL, AND ARCHITECTURAL ITEMS AS NECESSARY TO FACILITATE NEW CONSTRUCTION.
- 5. PRIOR TO COMMENCEMENT OF DEMOLITION WORK, CONTRACTOR IS TO INSPECT ALL AREAS IN WHICH WORK WILL BE PERFORMED. DOCUMENT EXISTING CONDITIONS OF STRUCTURE, SURFACES, EQUIPMENT OR SURROUNDING AREAS WHICH COULD BE MISCONSTRUED AS DAMAGE RESULTING FROM DEMOLITION WORK AND FILE WITH CONSTRUCTION MANAGER OR ARCHITECT.
- 6. NOTIFY ARCHITECT IF ANY EXISTING ITEM THAT CONFLICTS WITH THE INTENDED FINAL PRODUCT IS NOT SPECIFICALLY CALLED OUT. DEMOLITION CONTRACTOR TO NOTIFY ARCHITECT OF ANY DISCREPANCIES IN THE DOCUMENTS & FIELD CONDITIONS BEFORE PROCEEDING WITH DEMOLITION AND / OR CONSTRUCTION.
- 7. ALL DEMOLITION WORK, UNLESS OTHERWISE NOTED IN THE PROJECT MANUAL, DRAWINGS OR DIRECTED BY OWNER SHALL BECOME THE PROPERTY OF THE CONTRACTOR AND SHALL BE REMOVED FROM THE SITE. ALL DEBRIS CAUSED BY DEMOLITION AND CONSTRUCTION SHALL BE CLEARED AND REMOVED FROM THE SITE. DEBRIS STORAGE SHALL NOT INFRINGE ON CLEAR PATH OF EGRESS.
- 8. PROVIDE TEMPORARY BARRICADES AND OTHER FORMS OF PROTECTION AS REQUIRED TO PROTECT OWNER'S PERSONNEL AND GENERAL PUBLIC FROM INJURY DUE TO DEMOLITION WORK.
- PROTECT EXISTING STRUCTURES, FINISHES, UTILITIES AND OTHER ITEMS SCHEDULED TO REMAIN. AREAS THAT ARE DAMAGED BY SELECTIVE DEMOLITION SHALL BE PATCHED AND REPAIRED AND FINISHED OR REPLACED TO MATCH EXISTING ADJACENT SURFACES.
- 10. CONTRACTOR TO COORDINATE A WALK THROUGH WITH THE CONSTRUCTION MANAGER AND OWNER PRIOR TO EACH PHASE OF DEMOLITION TO IDENTIFY REMAINING ITEMS TO BE SALVAGED.
- 11. FOR ANY ITEMS TO BE SALVAGED BY CONTRACTOR, PROVIDE A DETAILED INVENTORY LIST OF ALL SALVAGED ITEMS AND THEIR STORED LOCATIONS ON SITE.
- 12. SHOULD HIDDEN FIELD CONDITIONS REQUIRE MODIFICATIONS TO THE LAYOUT, THE CONTRACTOR SHALL COORDINATE WITH THE CONSTRUCTION MANAGER OR ARCHITECT.
- 13. STRIP EXIST. FLOORS THAT AREA TO RECEIVE FLOOR FINISHES. FOLLOW MANUFACTURERS RECOMMENDATIONS FOR INSTALLATION OF FINISH MATERIALS ON EXIST. SUBSTRATES.
- 14. AFTER DEMOLITION IS COMPLETE PATCH AND REPAIR EXIST. SURFACES TO REMAIN, AS REQUIRED FOR NEW FINISHES.



MAKE
Things Better

DATE DESCRIPTION

04.16.2025 BIDDING & STATE REVIEW

05.02.2025 ADDENDUM 1

SCHOOL
, IDA, MICHIGAN 48140
; SCHOOLS

REL

UPDATES

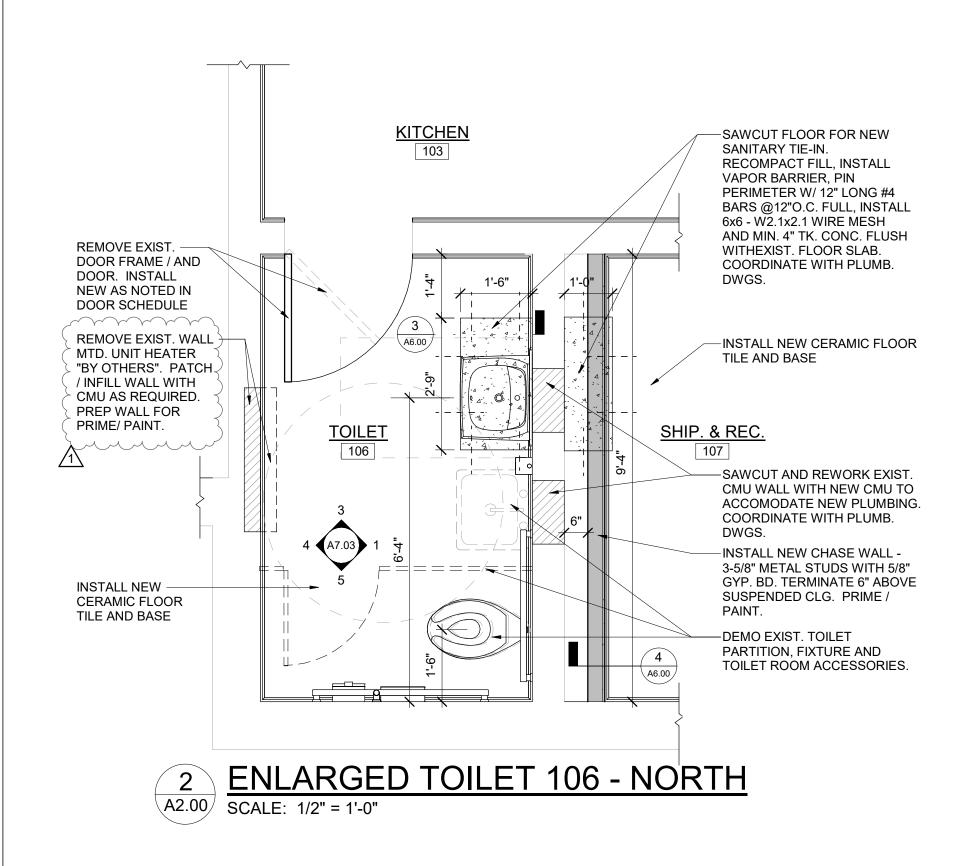
ETERIA

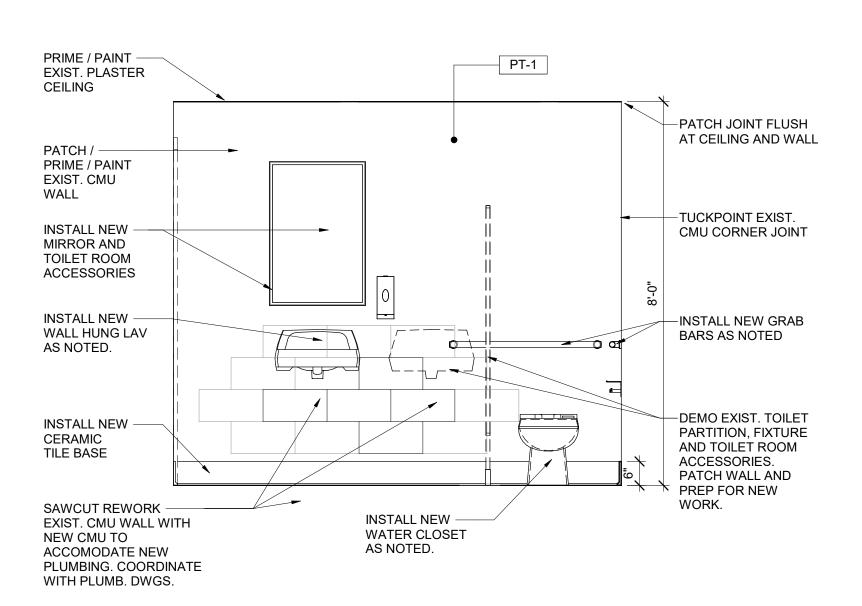
3145 PRAIRIE STREET, IDA, MIDA PUBLIC SCH

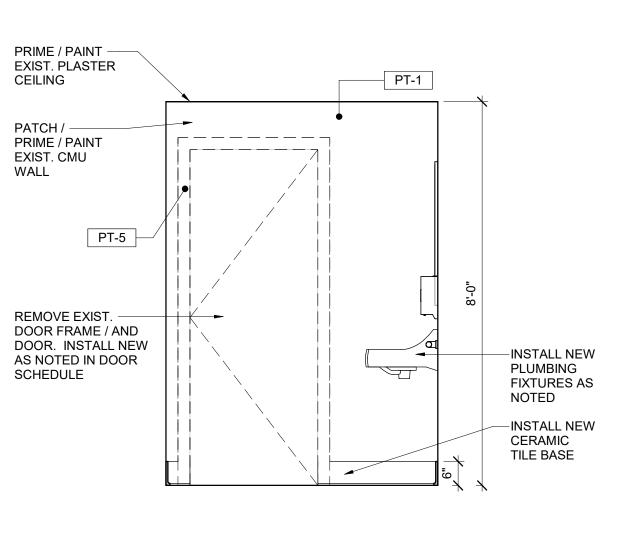
_{ЈОВ}# 25002

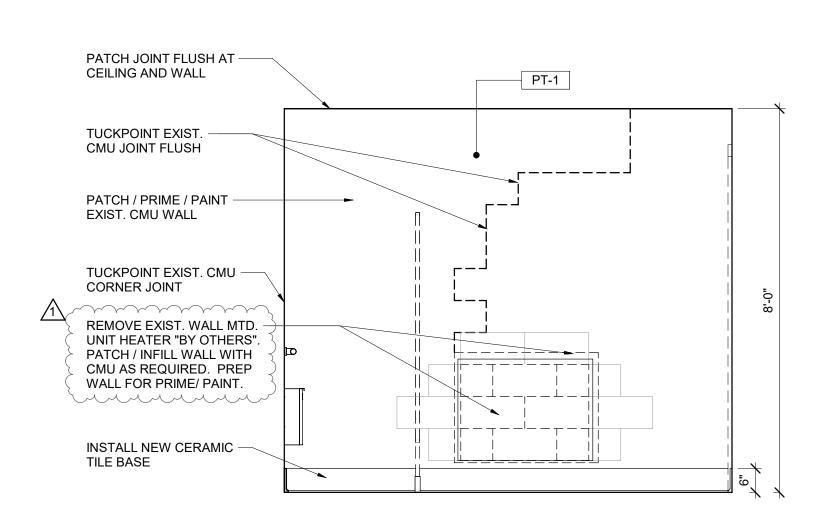
REFLECTED CEILING PLAN - DEMO

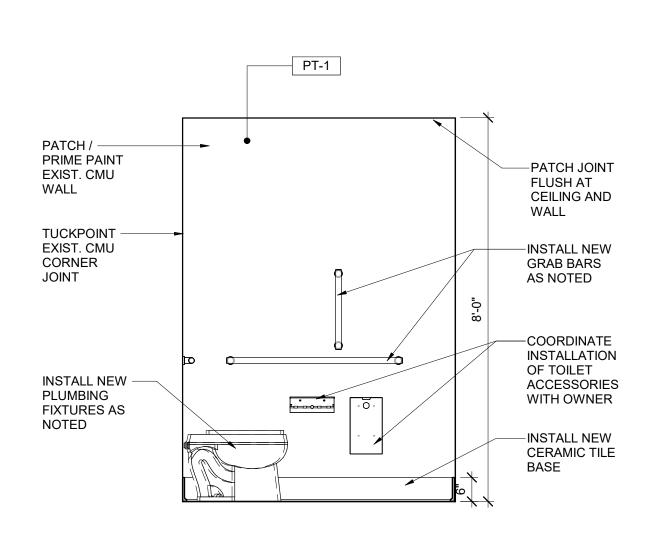
A3.00











1 A2.00 SCALE: 1/2" = 1'-0"

3 A2.00 TOILET 106 ELEV. NORTH SCALE: 1/2" = 1'-0" 4 TOILET 106 ELEV. - WEST SCALE: 1/2" = 1'-0"

5
A2.00 TOILET 106 ELEV. -SOUTH
SCALE: 1/2" = 1'-0"

DATE DESCRIPTION
04.16.2025 BIDDING & STATE
REVIEW
05.02.2025 ADDENDUM 1

KOHLER

ARCHITECTURE

1110 WEST FRONT STREET

MONROE, MICHIGAN 48161

WWW.KOHLERARCHITECT.NET

KITCHEN CAFETERIA UPDATES & RELATED WORK

IDA HIGH SCHOOL

3145 PRAIRIE STREET, IDA, MICHIGAN 48140

IDA PUBLIC SCHOOLS

_{ЈОВ}# 25002

ENLARGED TOILET ROOM PLAN, INTERIOR ELEVATIONS

A7.03

SECTION 114010 FOOD SERVICE EQUIPMENT & KITCHEN HOOD

PART 1 GENERAL

1.01 SECTION INCLUDES

- Foodservice equipment.
- B. Kitchen Exhaust Hood
- C. Washer and Dryer
- D. Connections to utilities.

1.02 RELATED REQUIREMENTS

- A. Section 016000 Product Requirements
- B. Section 017000 Execution and Closeout Requirements
- C. Section 033000 Cast-in-Place Concrete
- D. Section 079200 Joint Sealants: Sealing joints between equipment and adjacent walls, floors, and ceilings.
- E. Section 260583 Wiring Connections: Electrical characteristics and wiring connections.

1.03 REFERENCE STANDARDS

- A. FM (AG) FM Approval Guide; current edition.
- B. ITS (DIR) Directory of Listed Products; current edition.
- C. NFPA 70 National Electrical Code; Most Recent Edition Adopted by Authority Having Jurisdiction, Including All Applicable Amendments and Supplements.
- NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations; 2024.
- E. NSF 2 Food Equipment; 2022.
- F. SMACNA (KVS) Kitchen Ventilation Systems and Food Service Equipment Fabrication and Installation Guidelines; 2001.
- G. UL (DIR) Online Certifications Directory; Current Edition.

1.04 ADMINISTRATIVE REQUIREMENTS

A. Preinstallation Meeting: Convene one week before starting work of this section.

1.05 SUBMITTALS

- A. See Section 013000 Administrative Requirements, for submittal procedures.
- B. Product Data: Provide data on appliances; indicate configuration, sizes, materials, finishes, locations, and utility service connection locations, service characteristics, and wiring diagrams.
- C. Certificates: Certify that products of this section meet or exceed specified requirements.
- D. Operation Data: Provide operating data for the specified equipment.
- E. Warranty: Submit manufacturer warranty and ensure forms have been completed in Owner's name and registered with manufacturer.

1.06 QUALITY ASSURANCE

A. Manufacturer Qualifications: Company specializing in manufacture of standard products of the type specified.

1.07 DELIVERY, STORAGE, AND HANDLING

- A. Store products clear of floor in a manner to prevent damage.
- B. Coordinate size of access and route to place of installation.

1.08 WARRANTY

- A. See Section 017800 Closeout Submittals, for additional warranty requirements.
- B. Provide one year manufacturer warranty for replacement or repair of scheduled equipment, refrigerant and compressors, including disconnection and removal of defective unit, and connection of replacement unit.

PART 2 PRODUCTS

2.01 MANUFACTURERS

- A. **Foodservice Equipment:** as disitibuted by HPS; www.hpsgpo.com 3275N. M-37Hwy., P.O. Box 247, Middleville, MI 49333, Phone: 800-632-4572, Tammy Wilcox at twilcox@hpsnet.com
 - Advance Tabco: www.advancetabco.com
 - 2. Vulcan; vulcanequipment.com
 - 3. Cleveland; www.clevelandrange.com
 - 4. True Manufacturing; www.truemfg.com
 - 5. Duke Manufacturing; www.dukemfg.eu
 - 6. Premeier Metal & Glass; www.pmg-inc.com
 - 7. GTI Designs; gtidesigns.com
- B. Kitchen Exhaust Hood: as disitibuted by Great Lakes Hotel Supply; www.glhsco.com 16990 Saint Pierre Road, Arcadia, MI 49613, Phone: 231-709-0080, Derrick Gage at dgage@glhsco.com
 - 1. K-Tech; www.mucklerktech.com 4880 36th Street SE, Grand Rapids, MI 49512, Phone: (616) 942-9881; email: reg77@ktechhoods.com.
- C. Stackable Washer Dryer: By Owner
 - 1. Frigidaire; www.frigidaire.com
- D. Substitutions: See Section 016000 Product Requirements.

2.02 REGULATORY REQUIREMENTS

- A. Comply with applicable codes for utility requirements.
- B. Products Requiring Electrical Connection: Listed and classified by FM (AG), ITS (DIR), UL (DIR), or testing agency acceptable to local authorities having jurisdiction as suitable for the purpose specified and indicated.

2.03 EQUIPMENT

- A. Equipment Schedule: Refer to schedule at end of this section. See Kitchen Equipment Floor Plan Drawing for location.
 - 1. Equipment Eligible for Energy Star Rating: Provide Energy Star Rated equipment
 - 2. Electrical Wiring and Components and Self-Contained Refrigeration Systems: Comply with UL (DIR) listed product standards.
 - 3. Exhaust Hoods: Comply with NFPA 96 and SMACNA (KVS).
- B. Installation Accessories: Provide rough-in hardware, supports and connections, attachment devices, closure trim, and accessories as required for complete installation.

2.04 FOODSERVICE EQUIPMENT SCHEDULE

See Kitchen Equipment Plan for location. Coordinate installation with mechanical, electrical and plumbing drawings.

- A. (1) Dishtable, clean "L" Shaped Advance Tabco DTC-K30-120L
 - 1. 14 gauge stainless steel Korner clean dishtable, 11" backsplash and endsplash.
 - 2. Modify length to 115-1/2".
 - 3. Installation of disposal cone 14"x16" control bracket and faucet holes.
 - Simple pass thru with modifications to accomodate new roll down door with pass-thru window frame.
 - 5. Legs, stainless steel, with metal bullet feet.

- 6. Dishtable undershelf, 54"W x 24"D, adjustable die cast leg clamps, stainless steel. Modified to 50" on pass thru side, upgrade to 16ga 304 stainless steel.
- 7. Pre-rinse faucet, 8" OC spash mounted spray valve & hose, riser, wall bracket, heavy duty hose spring
- 8. Anti-Siphon vacuum breaker holes.
- 9. Side Splash (welded).
- 10. Enclose back of splash.
- B. (1) Clean Dishtable Advance Tabco DTC-S30-96R
 - Modify Length to 91"
 - 2. 14 gauge stainless steel clean dishtable, 11" backsplash and sidesplash,.
 - 3. Legs, stainless steel, with metal bullet feet.
 - 4. Dishtable undershelf, 54"W x 24"D, adjustable die cast leg clamps, stainless steel. Modify to 50", upgrade to 16ga 304 stainless steel.
 - 5. Side splash (welded)
 - 6. Enclose back of splash.
- C. (1) Hand Sink Advance Tabco 7-PS-66W
 - 1. Includes K-36 wrist handle faucet
- D. (2) HD Range, 36", 6 open burners Vulcan V6B36S
 - (6) 35,000 BTU open burners, cast iron grates, standard oven, stainless steel front, top, sides, base, burner box and stub back, adjustable legs, natural gas, 240v/60/1-ph, 2660 watts, 11.1 amps.
 - 2. Additional oven rack.
 - 6" casters.
 - 4. T&S gas connector kit.
- E. (1) Convection Oven, Gas Vulcan VC44GD
 - 1. Double-deck, standard depth, (5) nickle plated racks per oven, stainless steel front, top sides with 8" ht. legs, stainless steel doors with windows, (2) 50,000 BTU.
 - 2. (2) 120v/60/1-ph, 15.4 amps total, (2) cords with plugs.
 - 3. Casters
- F. (2) Work Table, Stainless Steel Top Advance Tabco VSS-368
 - 1. 14 gauge 304 stainless steel top, adjustable undershelf, adjustable bullet feet.
 - 2. 96"W x 12"D rear mounted overshelf.
- G. (1) Reach-in Refrigerator True Manufacturing General Food Service TS-49-HC
 - 1. Heavy duty solid Swing Door stainless steel, with adjustable shelves
 - 2. Additional wire shelf.
- H. (1) Two (2) Compartment Sink Advance Tabco 94-22-40-24L
 - 1. 14 gauge stainless steel, adjustable bullet feet, left hand 24" drainboard, 20"x20" 2-compartment sink, 14" deep, 11" ht. backsplash.
 - 2. Prerinse faucets with heavy duty hose and mounting kits- DTA-53, K-117, K-06
- I. (2) Hot Food Serving Counter / Table Duke Manufacturing TWHF-60PG
 - 1. 240v/60/1-ph, 2660 watts, 11.1 amps
 - 2. Textured black powder coat paint finish
 - 3. 34" height body, 14ga stainless steel top. Extend width of top 10" on customer side with 4" turn down.
 - 4. Kick plate, customer's side and on end, stainless steel recessed.
 - 5. Internal Locking device on both sides
 - 6. Install sneeze of guard.
- l. (4) Sneeze Guard, Sttaionary Premier Metal & Glass TMT2N-A
 - 1. 1" OD two tier gearless adjustable food shield with top shelf and rear supports
 - 2. 3/8" clear tempered glass with polished edges and radius corners.

- 1
- 3. Both end panels included (fixed).
- 4. 644B narrow surface mounting option
- 5. No heat/light included.
- 6. Brushed stainless steel finish
- 7. Approx. 66" clear length approx. 312 lbs. each (2 end supports).
- (2) Serving Counter, Utility Duke Manufacturing TST-60PG
 - 1. Textured Black powder coat paint finish
 - 2. 14ga stainless steel top, 34" height body, extend width of top up to 10" on customer side with 4" turn down.
 - 3. Kick plate, customer's side and on end, stainless steel recessed.
 - 4. Cut out in counter top for RHT2-SB drop-in.
 - 5. Internal locking device on both sides.
 - 6. Install of sneeze guard.
- L. (2) Heated Shelf Food Warmer Duke Manufacturing RHT2-SB
 - 1. 120V 1PH NEMA 5-15
- M. (1) Open Display Merchandiser GTI Designs URPT-1250
 - 1. Unites Pass Through ventilated cooling system (4) tiers with adjustable shelves, LED lights, night blind and stainless steel exterior.
 - 2. 25 amps 115V 1PH NEMA L5-30P

2.05 KICTHEN EXHAUST HOOD SCHEDULE

See Kitchen Equipment Plan for location. Coordinate installation with mechanical, electrical and plumbing drawings.

- A. (1) 12'x5' exhaust wall canopy hood with sides K-Tech 6024 PK-NS-2 Q-SB-F, stainless steel construction, gas fired
 - 1. Refer to Kitchen Exhaust Hood Drawings for specifications and details.
- B. (1) Exhaust Fan K-Tech DU180HK
- C. (1) MUA Fan K-Tech K-A@-D.250-20D

2.06 STACKABLE WASHER / DRYER SCHEDULE

See Kitchen Equipment Plan for location. Coordinate installation with mechanical, electrical and plumbing drawings.

- A. (1) Gas Washer / Dryer Laundry Center Frigidaire FLCG7522AW
 - 1. 3.9 Cu. Ft. Washer and 5.5 Cu. Ft. Dryer, Color White

PART 3 EXECUTION

3.01 EXAMINATION

- A. Verify ventilation outlets, service connections, and supports are correct and in required location.
- B. Verify that electric power is available and of the correct characteristics.
- C. Verify gas is available and of the correct characteristics.

3.02 INSTALLATION

- A. Install items in accordance with manufacturers' instructions.
- B. Insulate to prevent electrolysis between dissimilar metals.
- C. Install kitchen equipment in strict conformance with manufacturer's directions and specifications.
- D. General Contractor to perform all final hook ups. so that equipment is operational.

3.03 EXISTING EQUIPMENT

 General Contractor to move, store, and re-install existing equipment, ready for utility connection.

- B. Do work in cooperation with Owner so that normal function of services is minimally interrupted.
- C. Re-used Equipment: Refer to schedule on drawings for re-used equipment.
- D. General Contractor to perform all final hook ups, so that equipment is operational.

3.04 ADJUSTING

- A. Adjust equipment and apparatus to ensure proper working order and conditions.
- B. Remove and replace equipment creating excessive noise or vibration.

3.05 CLEANING

A. Remove masking or protective covering from stainless steel and other finished surfaces.

3.06 CLOSEOUT ACTIVITIES

- A. At completion of work, provide qualified and trained personnel to demonstrate operation of each item of equipment and instruct Owner in operating procedures and maintenance.
 - 1. Test equipment prior to demonstration.
 - 2. Individual Performing Demonstration: Fully knowledgeable of all operating and service aspects of equipment.

3.07 PROTECTION

- A. Remove protective coverings from prefinished work.
- B. Protect finished work from damage.

END OF SECTION