

**MONTGOMERY COLLEGE - OFFICE OF PROCUREMENT
GERMANTOWN CAFETERIA RENOVATION, GERMANTOWN CAMPUS
RFP NO.: E621-008
RFP CLOSING DATE AND TIME: MAY 5, 2021 @ 2:00 PM**

**ADDENDUM #2
Issued: April 27, 2021**

THIS ADDENDUM IS TO PROVIDE ANSWERS TO THE FOLLOWING QUESTIONS:

NOTE: Similar requests for information that were received from different Contractors have been grouped under a single addendum item where appropriate, with a single comprehensive answer provided.

Item 2-1 Question: Will there be access to the job site or campus security will have to be contacted in a daily basis to access the site?

Answer: Contractor to contact campus security for access on a daily basis. A contractor key can be explored after project award.

Item 2-2 Question: Regarding the additional umbrellas, the existing tables are not from "Landscape Forms". The umbrellas attach to their tables using a pin to secure them to the tables. Manufacturer recommends to add bases for the umbrellas to be used at the existing tables, please advise.

Answer: Please include weighted bases for the (4) existing patio tables.

Item 2-3 Question: What edge design is desired for the patio umbrellas?



Plain edge
97" x 96"



Valanced edge
97" x 96"

Answer: Please provide plain edge.

Item 2-4 Question: Is the Audio system part of the contract?

Answer: No. Audio system is not in Contract.

Item 2-5 Question: Note 2 on Drawing M001 reads that new ductwork shall be metal with Insulation. Please advise if it is acceptable to provide an industry standard R4.2 insulated flexible ductwork for at least a minimum of six (6) linear foot for final connection of new metal ductwork to the new supply air device.

Answer: It is acceptable to provide an industry standard R4.2 insulated flexible ductwork for at least a minimum of six (6) linear foot for final connection of new metal ductwork to the new supply air device

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Item 2-6 Question: During our project site visit on Friday April 16, 2021, we noted the following; (reference attached photo)

- A. The existing round taps installed on the rectangular supply ductwork are poorly installed and are not sealed thus have been allowing air leakage at this connection point.
- B. The existing round taps do not appear to have a manual balancing damper to enable the balancing of the new air devices. Manual volume dampers will be required to balance the new air devices.

With the above noted items we suggest that all existing round taps be removed and replaced with a new round tap to include a manual balancing damper in a size to match the inlet collar of the new supply air device. Air device inlet size to be confirmed/clarified. The new round taps with manual volume dampers and any required patching of the existing rectangular ductwork at these connection points would be sealed air tight with duct sealant.

Answer: College agrees with the suggestion made. M002 has been revised to reflect revised scope of work.

Item 2-7 Question: On Drawing M002, note 11 reads that the new air devices shall be balanced to the cfm as shown on the plan. We note that the plan does not indicate a cfm value for the air balancing of the new supply diffusers. Provide air balancing values for the new air devices.

Answer: CFM is noted next to each new diffuser on Sheet M002

Item 2-8 Question: Is the flooring inside the three folding gate storage areas to be BBT-1? Please advise.

Answer: Yes.

Item 2-9 Question: Please provide spec's for sneezeguards if they are to be furnished and installed by Contractor.

Answer: Refer to Equipment Schedule on K002 for sneeze guard specs. They are to be furnished and installed by Contractor.

Item 2-10 Question: Is the missing ACT in serving area and kitchen to be replaced by contractor? Grid to remain?

Answer: See response to Item 2-21.

Item 2-11 Question: Will contractor need to include cost for dumpster? If so, is there a location approved by the college for Contractor to drop a dumpster?

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Answer: Yes, Contractor needs to include cost for a dumpster if Contractor deems a dumpster is necessary. College will not provide dumpster. Contractor to propose location of staging area, including dumpster, porta-potty and material storage locations, for College approval.

Item 2-12 Question: Required submissions for the Technical Proposal for RFP E621-008, Germantown Cafeteria Renovation, Germantown Campus project include: Page 20, 1.2d1, submit a list of ceiling replacement and painting projects completed in the last five years. Will this submission be required for the Germantown Cafeteria Technical Proposal? Shall three of the listed projects be within the Metropolitan Baltimore-Washington Area or just one of the listed projects? Is there a limit to how any projects we can list?

Answer: Revise first sentence of Part 1.2 d) 1) on Page 002413-2 to read, "Submit a list of comparable projects completed in the last five years, giving the name of the project, owner, architect/engineer, the contract amount, date of completion and percentage of cost of the work performed with your own forces."

Please note the Contractor's relevant project experience required in Part 1.2d) 1) are a list of relevant projects your firm's completed in the past five (5) years, of which three of them must be demonstrated with local experience. In Part 1.2d)2), Contractors are required to provide three project examples completed in the past three years with more detailed information. The RFP requires at least one of the three project samples shall be within the Metropolitan Baltimore-Washington region. It is Contractor's decision to choose project samples according to its own experience.

Item 2-13 Question: Will there be access to restrooms within the building or are porta potties required?

Answer: Porta potty is required.

Item 2-14 Question: Can you confirm that 100sf of flooring and ceiling materials are required as attic stock?

Answer: Confirmed. 100sf of attic stock **each** is required for BBT-1, BBT-2, ACT-1 and ACT-2.

Item 2-15 Question: Can you confirm that slab moisture tests are required prior to new floor installation?

Answer: Confirmed, slab moisture tests are required. Moisture content shall meet manufacturer's requirements.

Item 2-16 Question: Is building permit to be provided by the College?

Answer: Yes.

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Item 2-17 Question: Can you confirm the quantity of 3 1-1/2" diameter steel pipe at drywall ceiling for TV by others?

Answer: Confirmed, steel pipes for TV are by others.

Item 2-18 Question: Can you confirm that, the cafeteria side of the knee wall is to have 3/4" MDF with PLam-1 finish and the serving area side to have 5/8" GWB W/FRP-1 finish?

Answer: Yes, confirmed.

Item 2-19 Question: Can you confirm quantity of 3 and provide manufacturer for the S.S. adjustable legs?

Answer: Confirmed quantity of 3 S.S. adjustable legs. There are many manufacturers that make S.S. adjustable legs such as Regency, Advance Tabco, and Assure. See attached product info sheet for Assure adjustable S.S. leg.

Item 2-20 Question: Please verify that this project does not require a wage scale.

Answer: Please refer to Part 2.1 Supplementary Instruction to Contractors of RFP documents.

Item 2-21 Question: Drawing A-120, Serving Area and Kitchen shows to have existing ACT Ceiling but field conditions show otherwise. Please confirm existing ceiling grid is to remain and contractor is to provide new 2x4 ceiling tiles. If so, please specify the kind. (See site photo)

Answer: Existing grid is to remain. College to provide and install 2x4 ceiling tiles in the serving and kitchen areas.



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- Item 2-22 Question: Sheet A600/ Room Finish Schedule calls for PTD-2 but is not specified in the specs nor in the finish materials schedule. Please advise.
- Answer: PTD-2 is deleted from the project. Refer to revised A-600.
- Item 2-23 Question: Sheet K002 in the equipment schedule, shows a quantity of 1 GT-1 "Open Air Merchandiser" but the actual equipment plans show (2). Please confirm if one or two GT-1 are to be provided.
- Answer: GT-1 Open Air Merchandiser shall be provided. Refer to revised Sheet K-002.
- Item 2-24 Question: Please Advise on door specifications (slab height, slab design, and hardware)
- Answer: The doors to the storage closets for the folding gates are part of the folding gate system to be provided by the folding gate sub.
- Item 2-25 Question: Confirm the only wall protection is the FRP noted in the finish schedule and no metal panels are required in kitchen area.
- Answer: Confirmed, no metal panels are required in the kitchen area. Please note stainless steel corner guards are required at all outside corners.

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- Item 2-26 Question: Advise on specifications of tile for the kitchen area flooring and wall for replacing at plumbing areas.
- Answer: It is the contractor’s responsibility to find best match tiles for the floor tiles. Walls are not tiled, but rather ceramic masonry block, circa 1970s. It is recommended for penetrations through wall that are caused by plumbing work should be covered over with a 304 stainless steel plate.
- Item 2-27 Question: Please consider extending the bid another week until all RFIs are answered, and the subcontractor forms can be obtained per the RFP.
- Answer: This project may subject to the College Board approval in June. Due to the very tight schedule to complete evaluation and other internal administrative process, **RFP closing date and time will be extended from 2 p.m. on April 30, 2021 to 2 p.m. on May 5, 2021.**
- Item 2-28 Question: If our selected Subcontractor performs more than one of the listed trades, can we use one form? Ex: If a subcontractor of ours performs Electrical and Mechanical can we use one form for both trades?
- Answer: Yes, it is okay to use one form for a sub-contractor that performs multiple trades. Please indicate which trades will be performed by the sub-contractor on the form.
- Item 2-29 Question: For the “Proposed Project Management / Supervisory Personnel List”, can the Project Superintendent and the Quality Control Manager be the same person?
- Answer: Yes, it is permissible. However, that person must demonstrate that he/she is qualified to perform both tasks.
- Item 2-30 Question: For the "Acknowledgment of Proposed Project Schedule" can you confirm if we are to include a letter acknowledging review and acceptance of the Proposed Project Schedule along with a Schedule as outlined in Pt. 1 of Section 002213, and if not, are we to include a letter of review and rejection as well as an alternate outline schedule or just the alternate outline schedule on its own?
- Answer: Yes, if Contractor accepts the Proposed Project Schedule, please submit a letter acknowledging so. If not, please submit a letter explaining reason for rejection of Proposed Project Schedule and submit an alternate schedule.
- Item 2-31 Question: Can we freely visit the site at our own time/schedule?
- Answer: No. The College is open remotely. Access to all College campus is restricted. Contractors to conduct site visits must be arranged with the College. Please refer to detailed requirements in the RFP documents.

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Specification Sections or Portions Reissued in Entirety

None

Drawings Reissued in Entirety

A111 Ground Floor Finish Plan
A600 Schedules
G001 Notes
K002 Equipment Plan New
M001 Mechanical Plan Existing
M002 Mechanical Plan New

Sketches

None

Items Issued for Informational Purposes

Product Data Information for the Stainless Steel Legs



Patrick Johnson, MBA
Director of Procurement

Please **sign** below to acknowledge receipt of this Addendum and return with the **Technical Proposal submission**. Failure to return this Acknowledgement of Addendum may deem a proposal nonresponsive.

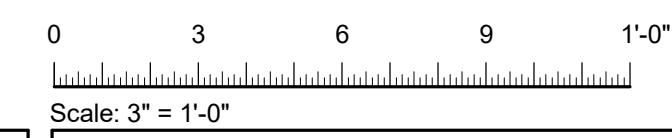
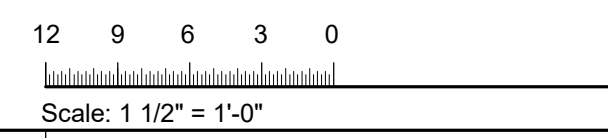
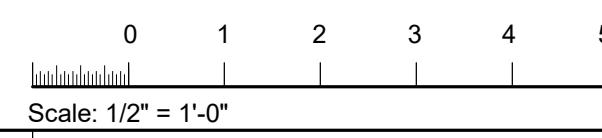
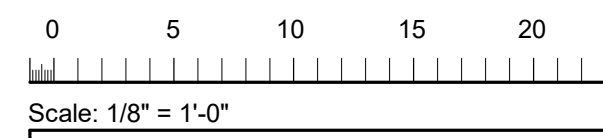
NOTE: ACKNOWLEDGEMENT OF RECEIPT OF RFP ADDENDA WILL NOT BE ACCEPTED BY FACSIMILE.

Company Name

Authorized Signature

Date

Printed/Typed Signature



MONTGOMERY COLLEGE

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Revisions

No.	Description	Date
1	BID ADDENDUM	04/14/21

Stamp

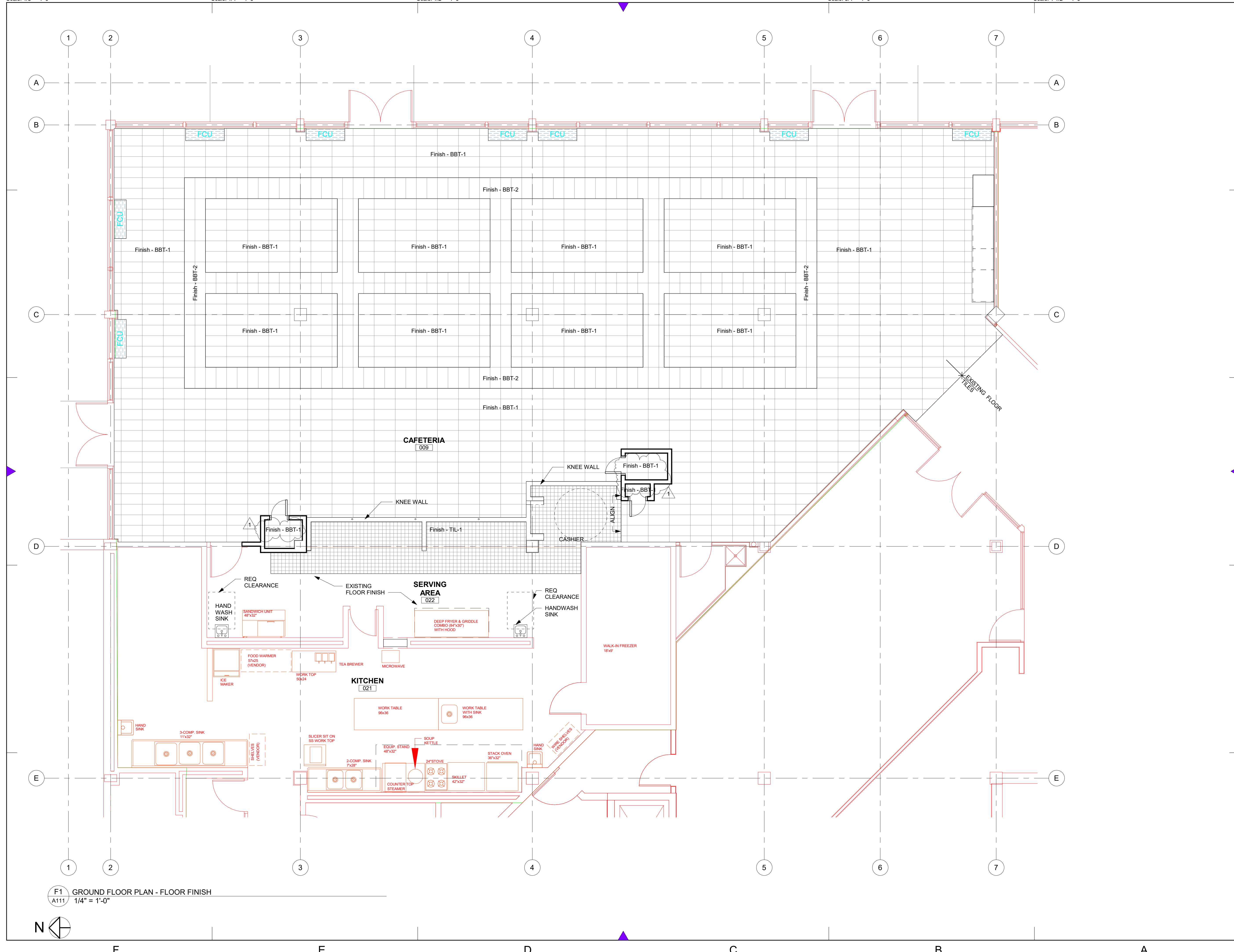
I hereby certify that these documents were prepared or approved by me, and the I am a duly licensed professional architect under the laws of the State of Maryland, license number 16242, expiration date July 12, 2022.

Checked By: _____ Checker Approved By: _____ Approver
Project Number: 21-001

Project Title
GT CAFETERIA RENOVATION

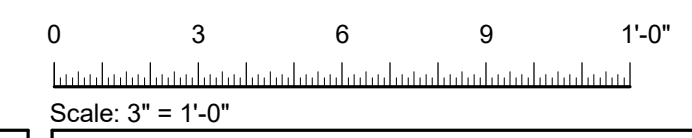
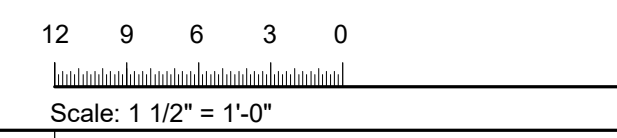
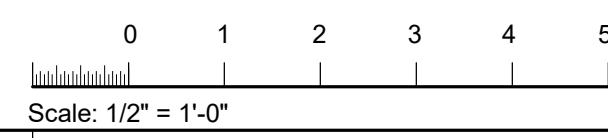
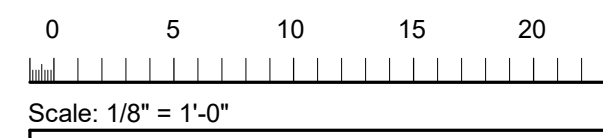
Drawing Title
GROUND FL FINISH PLAN

PERMIT SET
Date: 04/16/21 **A111**



F1 GROUND FLOOR PLAN - FLOOR FINISH
A111 1/4" = 1'-0"

4/23/2021 4:16:41 PM

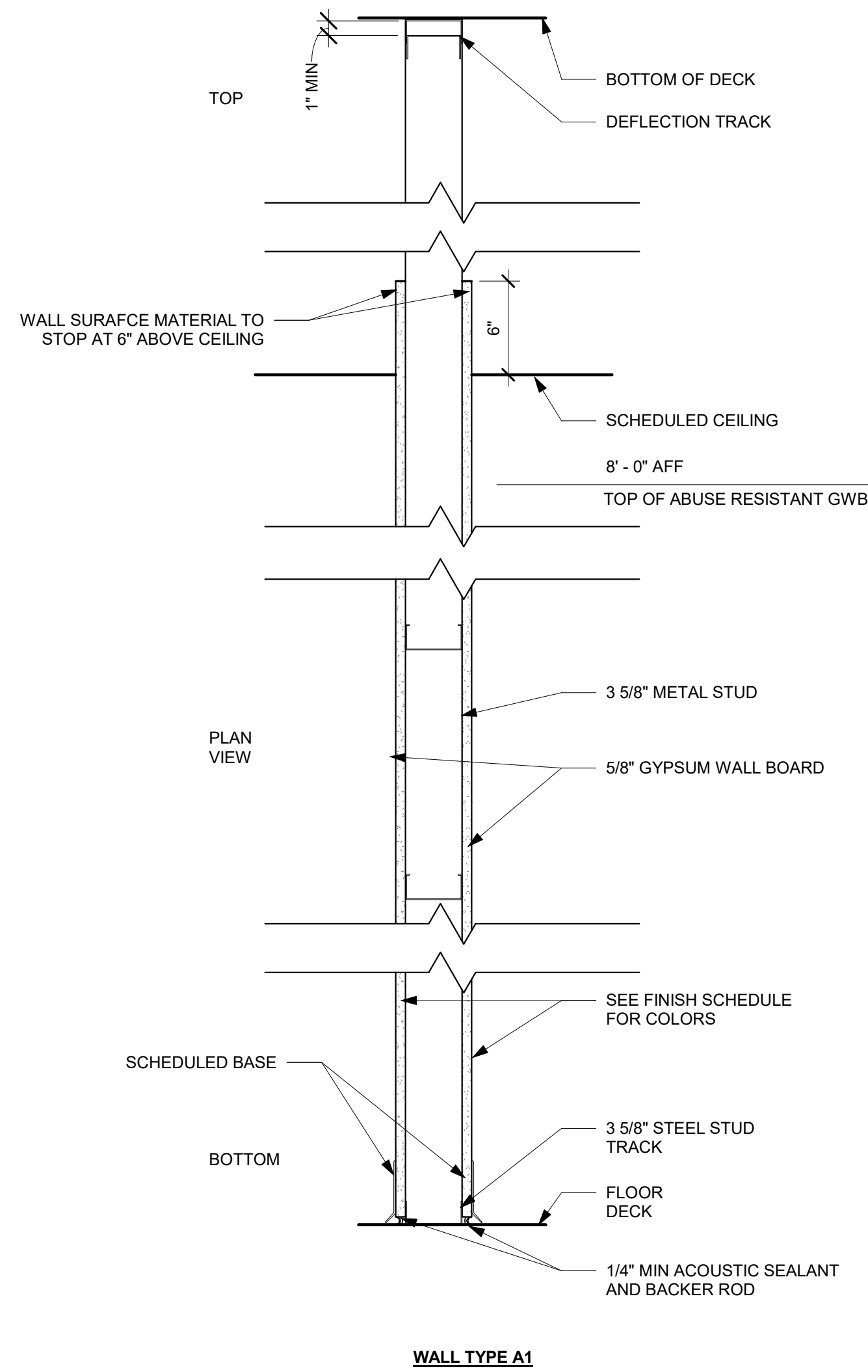


FINISH MATERIALS SCHEDULE

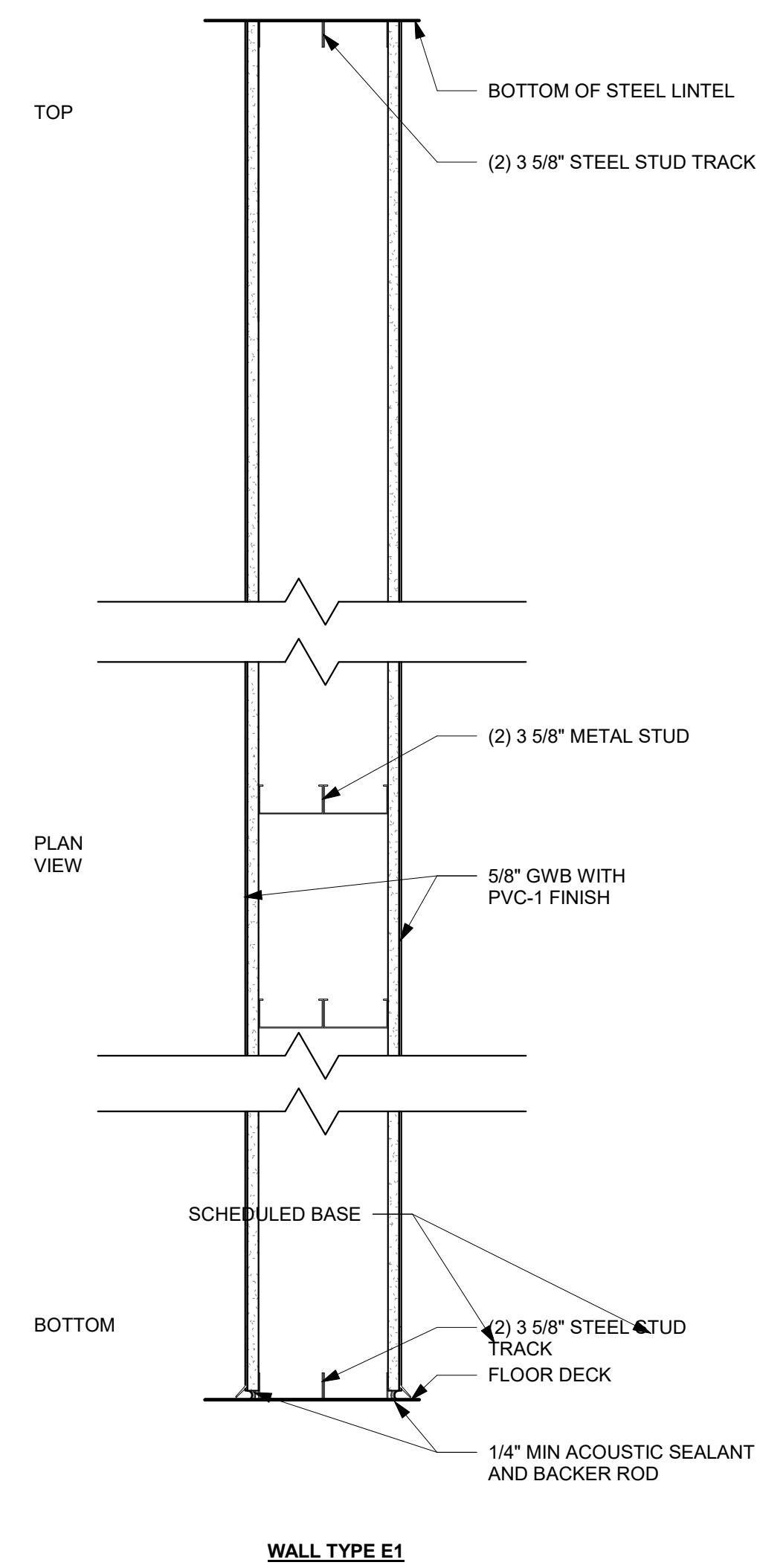
KEY	DESCRIPTION	MANUFACTURER	STYLE/LINE	COLOR	SIZING	COMMENTS
ACT-1	2X2 ACT TILE	ARMSTRONG	OPTIMA	SEE SPECS	2X2	
ACT-2	2X2 TIN TILE	ARMSTRONG	METALWORKS TIN	SEE SPECS	2X2	
BBT-1	FLOOR TILE	ARMSTRONG	BBT STRIATIONS	SEE SPECS	12X24	
BBT-2	FLOOR TILE	ARMSTRONG	BBT STRIATIONS	SEE SPECS	12X24	
FRP-1	FRP WALL PANELING	GLASLINER	.090 FRP WALL BOARD	SEE SPECS	SEE SPECS	AT KNEE WALL OF SERVING COUNTER
PLAM-1	LAMINATE	FORMICA	LAMINATE	SEE SPECS	SEE SPECS	
PLAM-2	LAMINATE	FORMICA	LAMINATE	SEE SPECS	SEE SPECS	
PTD-1	PAINT	SHERWIN WILLIAMS	PROMAR 200	SEE SPECS	SEE SPECS	AT DINING AREA AND SOFFIT
RUB-1	RUBBER BASE	ROPPE	PINNACLE	SEE SPECS	SEE SPECS	
SSF-1	SOLID SURFACE	CORIAN	SOLID SURFACE	SEE SPECS	SEE PLANS	
TIL-1	TILE	--	MATCH EXISTING	MATCH EXISTING	MATCH EXISTING	

ROOM FINISH SCHEDULE

ROOM NO.	ROOM NAME	FLOOR FINISH	CEILING FINISH	WALL				
				NORTH WALL FINISH	EAST WALL FINISH	SOUTH WALL FINISH	WEST WALL FINISH	BASE FINISH
009	CAFETERIA	BBT-1/BBT-2	ACT-1/ACT-2	PTD-1	PTD-1	PTD-1	PTD-1	RUB-1
019	FOOD STORAGE							
022	SERVING AREA	TIL-1/EXISTING	EXISTING	PTD-1				
023	OFFICE							



F1 PARTITION SCHEDULE
A600 1 1/2" = 1'-0"



WALL TYPE E1



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Revisions

No.	Description	Date
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Stamp

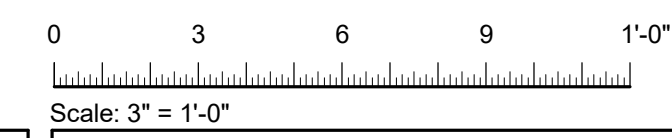
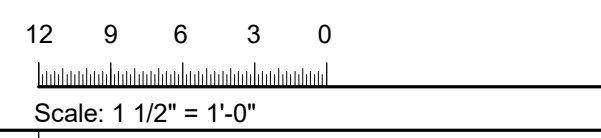
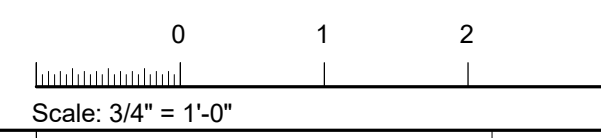
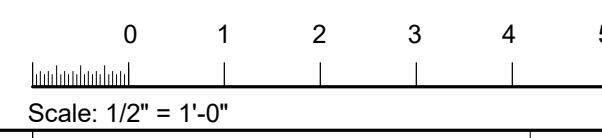
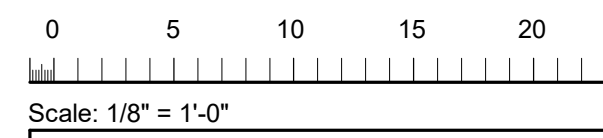
I hereby certify that these documents were prepared or approved by me, and the I am a duly licensed professional architect under the laws of the State of Maryland, license number 16242, expiration date July 12, 2022.

Checked By: _____ Checker _____ Approved By: _____ Approver _____
Project Number: 21-001

Project Title
GT CAFETERIA RENOVATION

Drawing Title
SCHEDULES

PERMIT SET
Date: 04/16/21 **A600**



NOTES AND SPECIFICATIONS

DIV. 01 - GENERAL REQUIREMENTS

- 1. DIMENSIONS ARE TO FACE OF GWB OR CMU U.O.N.
2. DRAWINGS SHALL NOT BE SCALED.
3. THE CONTRACTOR SHALL FAMILIARIZE HIMSELF WITH THE PROJECT THROUGH INSPECTION OF THE EXISTING SITE, UTILITIES, DRAWINGS, AND SPECIFICATIONS, SO AS TO THOROUGHLY UNDERSTAND THE WORK.
4. IT IS THE RESPONSIBILITY OF THE CONTRACTOR TO REPORT ANY DISCREPANCIES AND OMISSIONS, AND OBTAIN CLARIFICATION FROM THE ARCHITECT AND/OR ENGINEER PRIOR TO PROCEEDING WITH THE WORK.
5. ALL WORK SHOWN OR IMPLIED SHALL COMPLY WITH APPLICABLE LOCAL, STATE, AND NATIONAL CODES, REGULATIONS AND ORDINANCES. ALL CONFLICTS OR DISCREPANCIES SHALL BE BROUGHT TO THE ATTENTION OF THE ARCHITECT OR ENGINEER PRIOR TO PROCEEDING WITH THE WORK IN QUESTION.
6. THE CONTRACTOR IS RESPONSIBLE FOR SAFETY MEASURES DURING THE EXECUTION OF THE WORK.
7. THE CONTRACTOR SHALL MAKE NO DEVIATIONS FROM THE CONSTRUCTION DOCUMENTS WITHOUT THE ARCHITECT'S WRITTEN APPROVAL.
8. CONTRACTOR TO SECURE TRADE PERMITS AND TO PASS INSPECTIONS AS REQUIRED BY AUTHORITY HAVING JURISDICTION.
9. CONTRACTOR TO SUBMIT PRODUCT DATA SHEETS FOR ALL SPECIFIED PRODUCTS FOR ARCHITECT'S APPROVAL.
10. CONTRACTOR TO PROTECT EXISTING TO REMAIN AVIT AND HVAC EQUIPMENT, FIRE ALARM DEVICES, AND HVAC INTAKES OR AS DIRECTED BY THE OWNER.
11. CONTRACTOR TO PROVIDE AS-BUILTS DRAWINGS OF ACTUAL BUILT CONDITIONS.
12. CONTRACTOR TO PROVIDE 1 YEAR WARRANTY TO INCLUDE MATERIAL, LABOR AND TRAVEL FROM DATE OF SUBSTANTIAL COMPLETION.
13. CONTRACTOR IS RESPONSIBLE FOR FINAL CLEANING OF PROJECT SITE.

DIV. 06 - WOOD, PLASTIC AND COMPOSITES

- 1. PLASTIC LAMINATE FACED CABINETS
A. CONTRACTOR TO FIELD VERIFY FIELD DIMENSIONS. PROVIDE SHOP DRAWINGS OF CABINETS FOR ARCHITECT'S APPROVAL. INDICATE FIELD DIMENSIONS ON SHOP DRAWINGS.
B. PROVIDE 3"X5" SAMPLE OF PLASTIC LAMINATE FOR ARCHITECT'S APPROVAL.
C. COORDINATE SIZES AND LOCATIONS OF FRAMING, BLOCKING, FURRING, REINFORCEMENTS AND OTHER RELATED UNITS OF WORK TO ENSURE THAT CABINETS CAN BE SUPPORTED AND INSTALLED AS INDICATED.
D. COMPLY WITH "ARCHITECTURAL WOODWORK STANDARDS" FOR GRADES OF ARCHITECTURAL PLASTIC LAMINATE CABINETS INDICATED FOR CONSTRUCTION, FINISHES, INSTALLATION AND OTHER REQUIREMENTS.
a. GRADE: CUSTOM
E. TYPE OF CONSTRUCTION: FRAMELESS
F. CABINET AND DOOR INTERFACE STYLE: FLUSH OVERLAY
G. LAMINATE CLADDING FOR EXPOSED SURFACES
a. HORIZONTAL SURFACES: GRADE HGS (1.2mm THICK)
b. VERTICAL SURFACES: GRADE HGS (1.2mm THICK)
c. EDGES: PVC T-MOLDING MATCHING LAMINATE IN COLOR, PATTERN AND FINISH
d. PATTERN: VERTICAL
e. BASIS OF DESIGN PRODUCT IS:
- MANUFACTURER: FORMICA
- BRAND: LAMINATE
- COLOR: ASHWOOD BONE 5784-NG (PLAM -1)
H. LAMINATE CLADDING FOR SEMI-EXPOSED SURFACES
a. HORIZONTAL SURFACES: GRADE VGS (0.7mm THICK)
b. VERTICAL SURFACES: GRADE VGS (0.7mm THICK)
c. EDGES: PVC T-MOLDING MATCHING LAMINATE IN COLOR, PATTERN AND FINISH
d. PATTERN: VERTICAL
e. BASIS OF DESIGN PRODUCT IS:
- MANUFACTURER: FORMICA
- BRAND: LAMINATE
- COLOR: NEUTRAL WHITE, MATTE FINISH (PLAM -2)
I. HARDWARE
a. FRAMELESS CONCEALED HINGES (EUROPEAN TYPE):
- 100 DEGREES OF OPENING
- SCREW ON
- SELF-CLOSE
b. BASIS OF DESIGN PRODUCT IS:
- MANUFACTURER: BLUM
- PRODUCT: 71M2550
c. WIRE PULLS: BACK MOUNTED, SOLID METAL, 4" LONG, 5/16" IN DIAMETER, SATIN FINISH
d. ADJUSTABLE SHELF SUPPORTS: METAL PIN SHELF REST
e. DOOR SILENCERS: SELF-ADHERED, 1/4" CLEAR

- 2. SOLID SURFACE
A. PROVIDE 4"X4" SAMPLE FOR ARCHITECT'S APPROVAL.
B. BASIS OF DESIGN
a. MANUFACTURER: CORIAN
b. COLOR: DOMINO TERRAZO
c. SIZE: 1/2" THICK
d. EDGE PROFILE: BULLNOSE
3. PLASTIC LAMINATE PANEL
A. PROVIDE 3"X5" SAMPLE OF PLASTIC LAMINATE FOR ARCHITECT'S APPROVAL.
B. HORIZONTAL SURFACES: GRADE HGS (1.2mm THICK)
C. VERTICAL SURFACES: GRADE HGS (1.2mm THICK)
D. EDGES: PVC T-MOLDING MATCHING LAMINATE IN COLOR, PATTERN AND FINISH
E. PATTERN: HORIZONTAL
F. BASIS OF DESIGN PRODUCT IS:
a. MANUFACTURER: FORMICA
b. BRAND: LAMINATE
c. COLOR: ASHWOOD BONE, 5784-NG

- DIV. 07 - THERMAL PROTECTION
1. MINERAL WOOL ACOUSTIC INSULATION
A. BASIS OF DESIGN
a. MANUFACTURER: ROCKWELL
b. PRODUCT: ROCKWELL AFB
c. SIZE: 3" THICK
2. ADHERE TO UNDERSIDE OF DECKING WITH MANUFACTURER APPROVED COMPATIBLE ADHESIVE.

DIV. 08 - OPENINGS

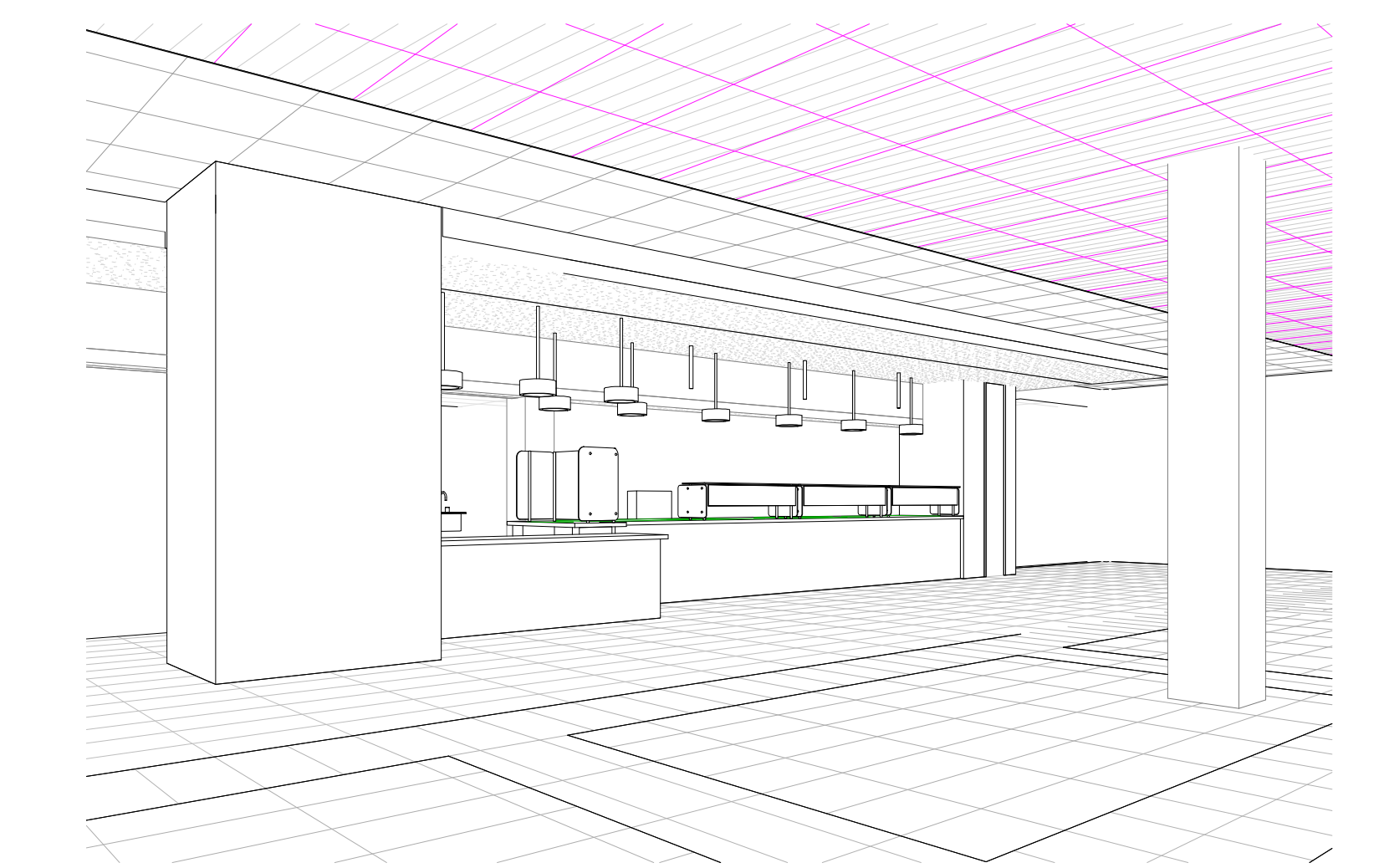
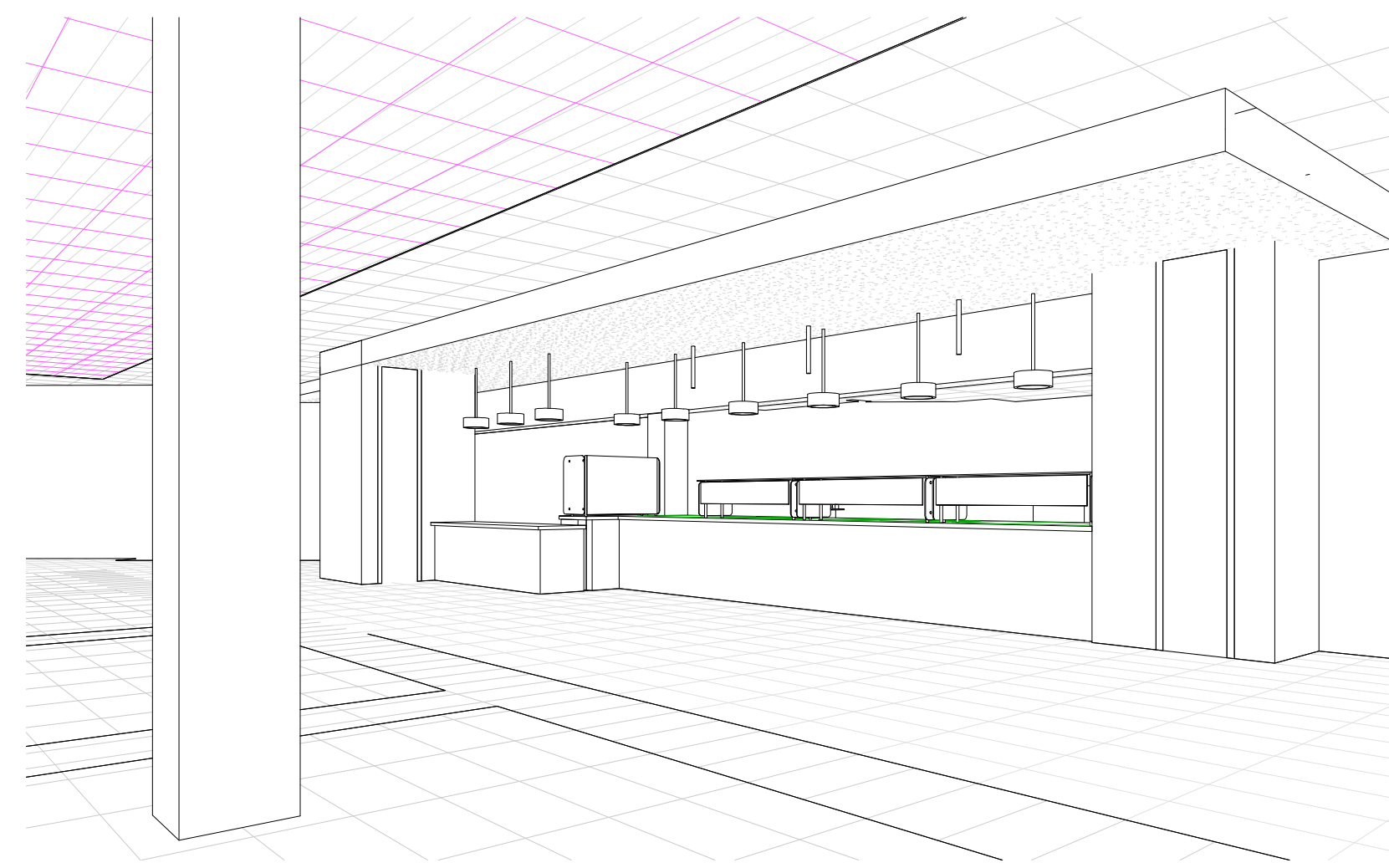
- 1. FOLDING GATES
A. SUBMITTALS
a. CONTRACTOR TO FIELD VERIFY FIELD DIMENSIONS. PROVIDE SHOP DRAWINGS OF CABINETS FOR ARCHITECT'S APPROVAL. INDICATE FIELD DIMENSIONS ON SHOP DRAWINGS.
b. CONTRACTOR TO PROVIDE PROOF OF INSTALLER QUALIFICATION. INSTALLER SHALL HAVE MANUFACTURER'S APPROVAL (CERTIFICATION).
c. CONTRACTOR TO PROVIDE OPERATION AND MAINTENANCE MANUAL.
B. PROVIDE 2 YEARS MANUFACTURER WARRANTY FROM DATE OF SHIPMENT AGAINST DEFECTS AND WORKMANSHIP.
C. BASIS OF DESIGN PRODUCT:
a. MANUFACTURER: CORNELL COOKSON
b. PRODUCT: GLIDEGARD MODEL ESG-32
c. CURTAIN PATTERN: STRAIGHT
d. FINISH: CLEAR ANODIZED
D. ACCESSORIES
a. PANEL POCKET DOORS TO BE PROVIDED BY FOLDING GATE SUB-CONTRACTOR
b. COLOR: ARCHITECT TO SELECT FROM MANUFACTURER'S FULL RANGE.
E. COORDINATE WITH LOCATION OF STRUCTURE FOR HANGING OF FOLDING GATES.
F. EXAMINE HEADER UPON WHICH FOLDING GATES WILL BE INSTALLED AND VERIFY CONDITIONS ARE IN ACCORDANCE WITH APPROVED SHOP DRAWINGS. HEADER, FLOOR AND SILL TO BE LEVEL ACROSS ENTIRE GRILLE OPENING.
G. INSTALL PER MANUFACTURER'S INSTALLATION INSTRUCTIONS.
H. FOLLOWING COMPLETION OF INSTALLATION, INCLUDING RELATED WORK BY OTHERS, LUBRICATE, TEST, AND ADJUST FOLDING GATES FOR EASE OF OPERATION.

DIV. 09 - FINISHES

- 1. METAL STUDS SHALL BE 22 GAUGE STEEL OR THICKER.
2. GYPSUM WALL BOARD SHALL BE ABUSE RESISTANT. THICKNESS AS INDICATED ON DRAWINGS.
3. TILE
A. TILE SHALL COMPLY WITH TILE COUNCIL OF NORTH AMERICA HANDBOOK FOR CERAMIC, GLASS AND STONE TILE INSTALLATION 2020.
B. TILE TO MATCH EXISTING FLOOR TILES IN SIZE, COLOR, GROUT COLOR, AND JOINT SIZE.
4. RESILIENT BASE
A. RESILIENT BASE SHALL BE RUBBER BASE.
B. PROVIDE SAMPLE FOR ARCHITECT'S APPROVAL.
C. BASIS OF DESIGN PRODUCT IS:
a. MANUFACTURER: ROPPE
b. BRAND: PINNACLE RUBBER BASE
c. HEIGHT: 4"
d. COLOR: ARCHITECT TO SELECT FROM MANUFACTURER'S FULL RANGE
5. PAINT
A. WATERBASED ACRYLIC PAINT
B. LEEED V4.1 COMPLIANT LOW VOC
C. BASIS OF DESIGN IS:
a. MANUFACTURER: SHERWIN WILLIAMS
b. BRAND: PROMAR 200
c. COLOR AND FINISH: TBD
D. PROVIDE ON-SITE SAMPLES OF MIN. 18"X18" OF PAINT COLORS AS DIRECTED BY ARCHITECT
6. CEILING
A. CEILING SYSTEM SHALL BE LEVEL
B. INTERSECTIONS OF GRID TEES AND MAINS SHALL BE PERPENDICULAR AT 90 DEGREE ANGLE.
C. PROVIDE ATTIC STOCK OF 100SF EACH OF ACT-1 AND ACT-2.
D. ACOUSTIC CEILING TILE (ACT-1)
a. BASIS OF DESIGN
- MANUFACTURER: ARMSTRONG
- GRID: 15/16" PRELUDE
- TILE: OPTIMA
- COLOR: BLIZZARD WHITE
- SIZE: 2X2
E. TIN TILES (ACT-2)
a. BASIS OF DESIGN:
- MANUFACTURER: ARMSTRONG
- GRID: 9/16" SUPRAPINE XL
- TILE: METALWORKS TIN
- COLOR: LAQUERED STEEL
- SIZE: 2X2
- PATTERN: 56008
- PERFORATION: B3 MICRO-PERFORATED
- FILLER PANEL: 56009
F. TRANSITION PANEL
a. BASIS OF DESIGN:
- MANUFACTURER: ARMSTRONG
- LINE: AXIOM TRANSITIONS
- SIZE: 6"

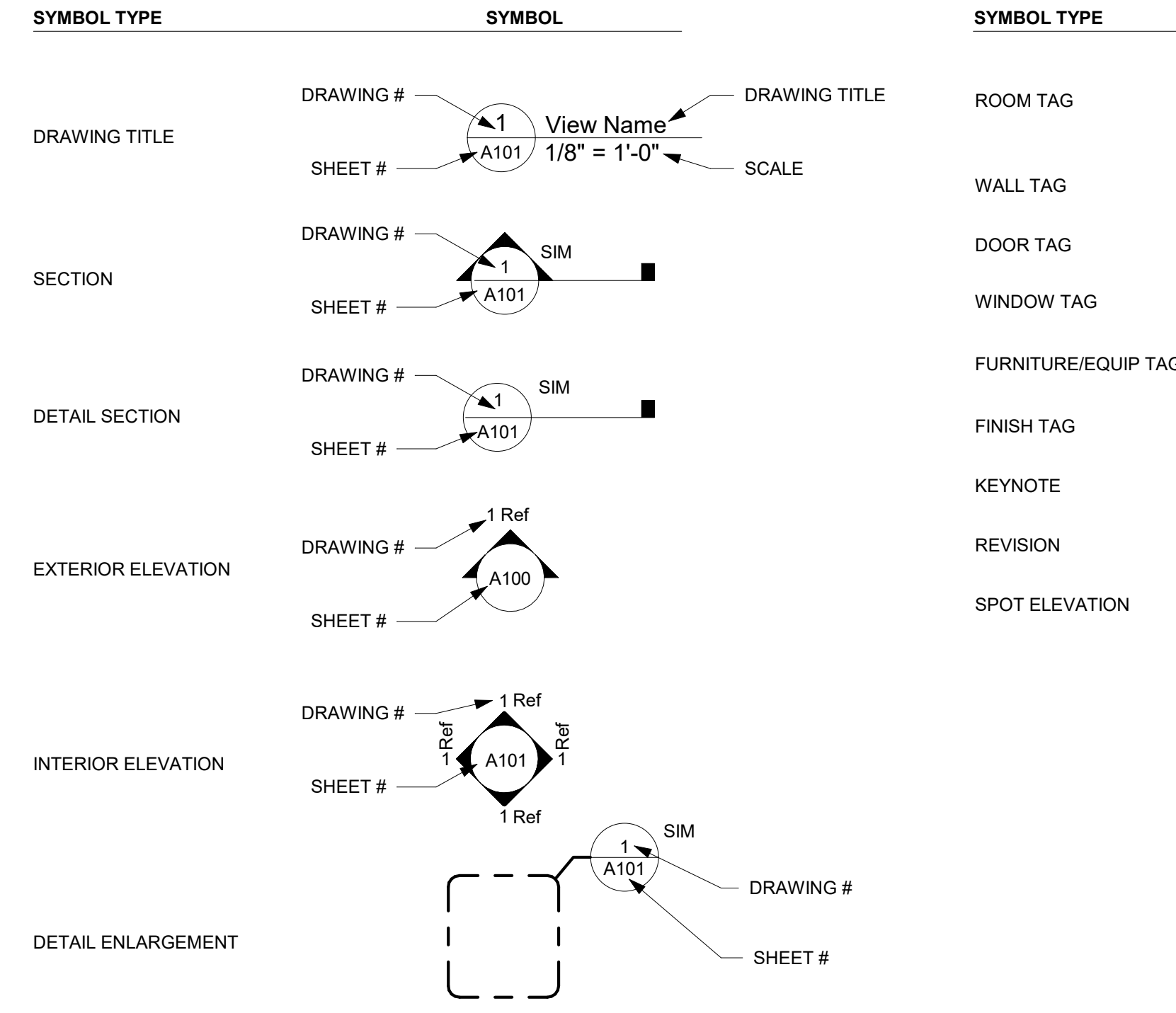
- 7. FLOOR TILE
A. PROVIDE SAMPLE FOR ARCHITECT'S APPROVAL
B. PROVIDE ATTIC STOCK OF 100SF EACH OF BBT-1 AND BBT-2
C. BBT-1
a. BASIS OF DESIGN:
- MANUFACTURER: ARMSTRONG
- BRAND: STRIATIONS BBT
- COLOR: Z3601 ATMOSPHERE
- SIZE: 12X24
- THICKNESS: MATCH EXISTING
D. BBT-2
a. BASIS OF DESIGN:
- MANUFACTURER: ARMSTRONG
- BRAND: STRIATIONS BBT
- COLOR: Z3603 TWILIGHT
- SIZE: 12X24
- THICKNESS: MATCH EXISTING
8. FIBER REINFORCED PANEL
A. PROVIDE SAMPLE FOR ARCHITECT'S APPROVAL
B. FRP-1
a. BASIS OF DESIGN:
- MANUFACTURER: GLASLINER
- SIZE: .090 FRP WALL BOARD
- COLOR: WHITE

- DIV. 12 - FURNISHINGS
1. FOLLOW MANUFACTURER'S MAINTENANCE INSTRUCTIONS FOR CLEANING OF EXISTING TO REMAIN PATIO TABLES
2. PATIO TABLES
A. BASIS OF DESIGN PRODUCT IS:
a. MANUFACTURER: LANDSCAPE FORMS
b. BRAND: CAROUSEL
c. HEIGHT: DINING HEIGHT
d. PRODUCT: 5 SEATS BACK WITH UMBRELLA HOLE
e. COLOR AND FINISH: METALLIC SILVER
f. MOUNTING: FREESTANDING WITH GLIDES
3. SUNSHADES
A. BASIS OF DESIGN PRODUCT IS:
a. MANUFACTURER: LANDSCAPE FORMS
b. BRAND: EQUINOX
c. COLOR AND FINISH: METALLIC SILVER
d. FABRIC: FOREST GREEN
e. EDGE DESIGN: PLAIN
B. PROVIDE WEIGHTED BASES FOR EXISTING PATIO TABLES TO RECEIVE AND ANCHOR SUNSHADES



ABBREVIATIONS

Table with columns for abbreviations and their full names. Includes terms like ACT (Acoustic Ceiling Tile), AFF (Above Finish Floor), ALUM (Aluminum), ARCH (Architect/URAL), BLDG (Building), B.O. (Bottom Of), CJ (Control Joint), CL (Centerline), CLG (Ceiling), CLO (Closet), CMU (Concrete Masonry Unit), CONC (Concrete), CONT CORR (Continuous Corridor), DEPT (Department), DIA (Diameter), DN (Down), DTL (Detail), DWG (Drawing), EA (Each), E.J. (Expansion Joint), ELEV (Elevation), ELEC (Electrical), ELEV (Elevation), EMER (Emergency), EMR (Elevator Machine Room), ENCL (Enclosure), EP (Electrical Panel), EQ (Equal), EQUIP (Equipment), EX, EXIST (Existing), EXT (Exterior), FD (Floor Drain), FDN (Foundation), FE (Fire Extinguisher), FEC (Fire Extinguisher Cabinet), FHC (Fire Hose Cabinet), FIN (Finish), FLR (Flooring), FRP (Fiber Reinforced Panel), FT (Feet), FTG (Footing), GA (Gage), GALV (Galvanized), GEN (General), GWB (Gypsum Wall Board), HW (Hardware), HM (Hollow Metal), HORIZ (Horizontal), HP (High Point), HGT (Height), ID (Inside Diameter), INSUL (Insulation), INTR (Interior), JAN (Janitor), JT (Joint), KIT (Kitchen), KO (Knockout), LAB (Laboratory), LAM (Laminate), LAV (Lavatory), LH (Left Hand/ED), LP (Low Point), LGT (Light), LVR (Louver), MACH (Machine), MATL (Material), MAX (Maximum), MECH (Mechanical), MEP (Mechanical/Electrical/Plumbing), MTL (Metal), MFR (Manufacturer), MH (Manhole), MIN (Minimum), MISC (Miscellaneous), MO (Masonry Opening), MTD (Mounted), MULL (Mullion), N/A (Not Applicable), NIC (Not In Contract), NO (Number), NOM (Nominal), NTS (Not To Scale), OA (Overall), OC (On Center), OD (Outside Diameter), O.H. (Overhang), OPNG (Opening), OVHD (Overhead), PERF (Perforated), PLAM (Plastic Laminate), PLAS (Plaster), PLYWD (Plywood), PNL (Panel), PTD (Pressure Treated), PNTD (Painted), PTN (Partition), R (Riser), RAD (Radius), RD (Roof Drain), REF (Reference), REIN (Reinforcement), REQD (Required), RESIL (Resilient), RH (Right Hand/ED), RM (Room), RO (Rough Opening), SCHED (Schedule), SD (Storm Drain), SECT (Section), SF (Square Feet), SHT (Sheet), SIM (Similar), SPEC (Specification), SQ (Square), SS (Stainless Steel), SSF (Solid Surface), STD (Standard), STL (Steel), STOR (Storage), STRUCT (Structure), TOC (Top Of Curb), TEL (Telephone), TEMP (Temporary), TERR (Terrazzo), THK (Thickness), THRES (Threshold), TOS (Top Of Structure), TOW (Top Of Wall), TYP (Typical), UNFIN (Unfinished), UNOT (Unless Otherwise Noted), VCT (Vinyl Composition Tile), VNR (Veneer), VEST (Vestibule), W/ (With), W/O (Without), WTRPRF (Waterproofing), WDW (Window).



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Revisions table with columns: No., Description, Date. Row 1: 1, BID ADDENDUM, 04/14/21

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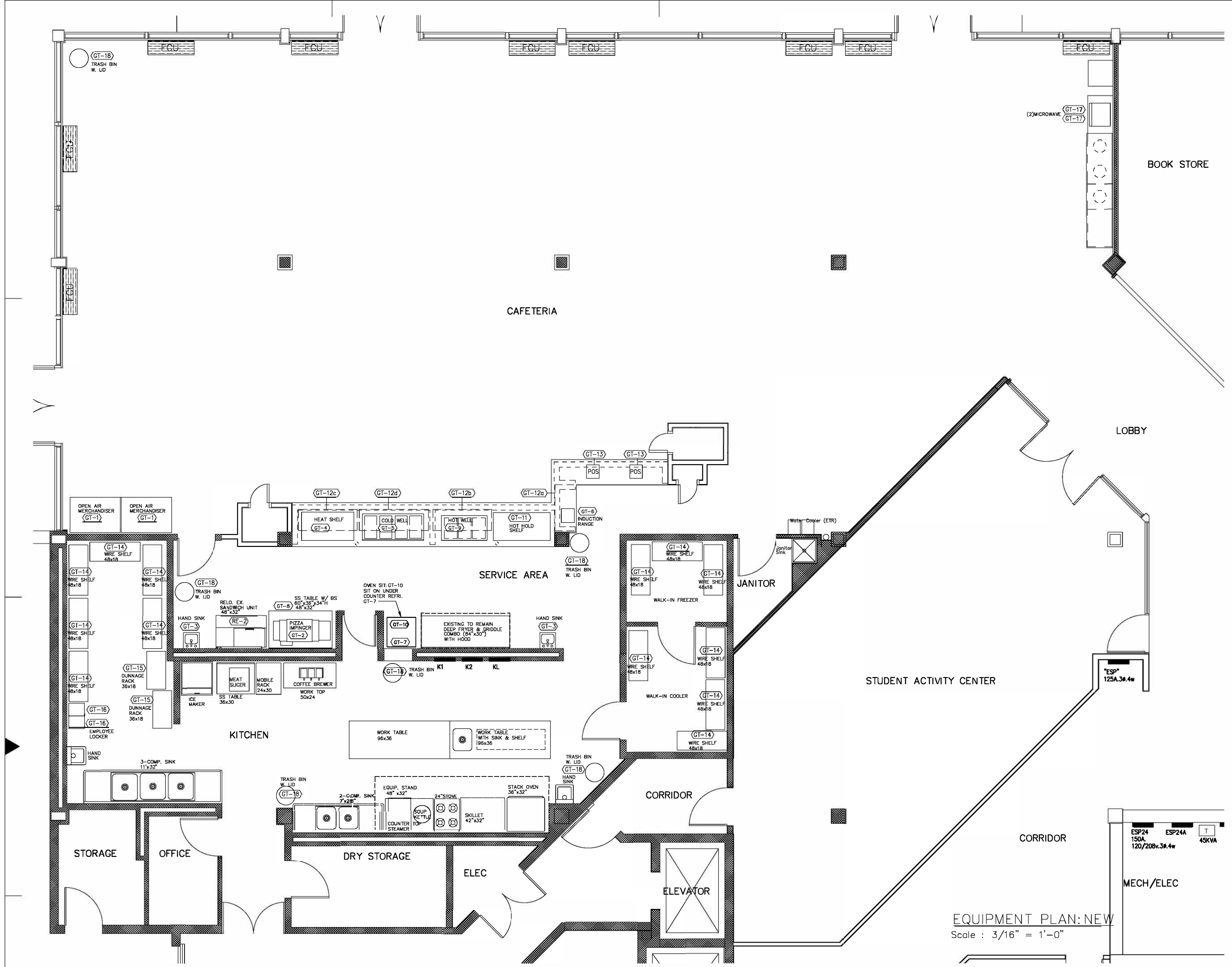
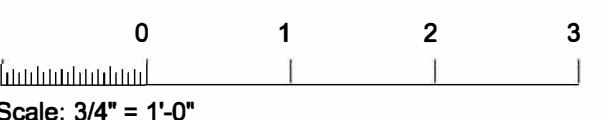
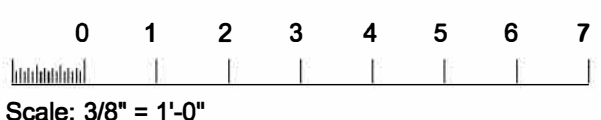
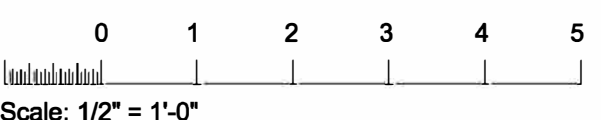
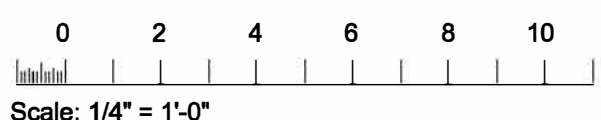
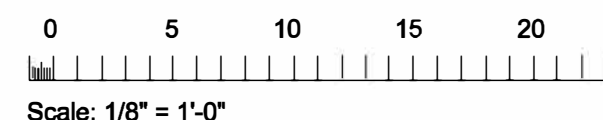
I hereby certify that these documents were prepared or approved by me, and the I am a duly licensed professional architect under the laws of the State of Maryland, license number 16242, expiration date July 12, 2022.

Checked By: Checker Approved By: Approver
Project Number: 21-001

Project Title
GT CAFETERIA RENOVATION

Drawing Title
NOTES

PERMIT SET
Date: 04/16/21 G001



EQUIPMENT PLAN: NEW
Scale: 3/16" = 1'-0"

HEALTH DEPARTMENT NOTES

- ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE N.S.F. APPROVED AND BE INSTALLED IN CONFORMITY WITH N.S.F. STANDARD.
- ALL UTILITY LINES, ELECTRICAL, PLUMBING AND MECHANICAL VENTILATION SYSTEMS TO BE INSTALLED WITH IN ALL KITCHEN AND FOOD SERVICE AREAS, SHALL BE CONCEALED.
- ALL HAND BASINS SHALL BE EQUIPPED WITH MIXING VALVE FAUCETS, SOAP AND PAPER TOWEL DISPENSER.
- ALL REFRIGERATED AND HEATING EQUIPMENT SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE IN PROPER WORKING CONDITION AND ACCURATE WITHIN A RANGE OF 2°.
- ALL CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON-WOOD CONSTRUCTION AND N.S.F. APPROVED.
- THE PREMISES SHALL BE MECHANICALLY VENTILATED SUMMER/WINTER AND SHALL MEET 2006 VMC TABLE 403.3
- ALL FOOD SERVICE EQUIPMENT SHALL BE SEALED TO WALL.
- THE LIGHTS THROUGHOUT THE KITCHEN AND ALL FOOD SERVICE AREAS SHALL CONSIST OF RECESSED OR FLUSH SURFACE MOUNTED, PLASTIC COVER FLUORESCENT CEILING FIXTURE LOCATED AS INDICATED ON PLAN. LIGHT FIXTURES MUST BE SHIELD AND DUST FREE DESIGN IN FOOD AREA.
- ALL ARTIFICIAL LIGHTING FIXTURES SHALL BE PROVIDED WITH PROTECTIVE SHIELDING IN FOOD PREPARATION, SERVICE AREAS, ALL REFRIGERATED UNITS, UTENSILS AND EQUIPMENT WASHING AREA.
- DOOR TO THE OUTSIDE MUST BE SELF-CLOSING.
- THE HOT WATER FOR THIS FOOD SERVICE ESTABLISHMENT SHALL BE SIZED TO THE MAXIMUM USE DEMANDS OF ALL PLUMBING FIXTURES (MINIMUM GALLONS).
- THE HOOD AND DUCT INSTALLATIONS SHALL BE EQUIPPED WITH AN AUTOMATIC FIRE PROTECTION SYSTEM.
- THE TOILET ROOM DOOR SHALL BE SELF CLOSING (NON-LOUVER) AND PROVIDED WITH INSIDE COMPARTMENT PRIVACY LOCK.
- THE TOILET ROOM SHALL BE MECHANICALLY VENTILATED BY AN EXHAUST FAN DUCTED TO THE OUTSIDE OF THE BUILDING.
- TRASH CONTAINER WITH LIDS MUST BE PROVIDED THROUGHOUT FACILITY.
- CUP AND GLASS RACKS MUST BE STORED A MINIMUM OF 18" ABOVE FLOOR. FOOD EQUIPMENT STORAGE MUST BE SET 6" ABOVE FLOOR.
- EQUIPMENT NOT ADEQUATELY SPACED FOR CLEANING SHALL BE SEALED WITH STAINLESS STEEL TRIM AND OR CLEAR SILICONE SEALANT.
- SEAL AROUND UTILITY LINES WHERE THEY ENTER THE FLOORS, WALLS AND CEILING. THERE SHALL BE NO EXPOSED CONDUIT IN INTERIOR SIDE OF WALL OR CEILING OF WALK-IN BOX.
- HOOD TO EXTEND 12" BEYOND COOKING SURFACE ON ALL OPEN SIDES.
- FLOOR MOUNTED EQUIPMENT MUST BE MOVABLE OR SEAL TO THE FLOOR OR PROVIDE WITH 6" LEG. TABLE MOUNTED EQUIPMENT MUST BE PORTABLE OR SEAL TO THE TABLE OR PROVIDE WITH 4" LEG.
- SEAL WALL SURFACES, INCLUDING CONCRETE MASONRY WALL. IN FOOD PREPARATION AREAS, DISH WASHING AREAS AND TOILET AREAS, MUST BE SMOOTH-FREE FROM ALL PIN HOLES, INTENTIONS AND OBSTRUCTIONS. IF CONCRETE MASONRY WALL ARE PROPOSED, THE JOINTS MUST BE FLUSH, AND ALL IMPERFECTIONS ELIMINATED.
- SPECIAL NOTES:
ALL LIGHTING FIXTURES INSTALLED UNDER THE HOOD CANOPY (BODY) MUST BE UL APPROVED AND FLUSH MOUNTED TO THE INSIDE SURFACE. A MINIMUM OF 50 FOOT CANDLES OF LIGHT MUST BE PROVIDED ON ALL FOOD PREPARATION AREAS UNDER THE HOOD CANOPY MINIMUM AIR SPEED AT THE EDGE OF THE COOKING SURFACE SHALL BE FIFTY(50) FOOT PER MINUTE IN THE DIRECTION OF THE EXHAUST.
- LIGHTING: PROVIDE AT LEAST:
50 FT. CANDLES ON FOOD PREPARATION, UTENSIL WASHING AND HAND WASHING SURFACES.
30 FT. CANDLES IN TOILET ROOMS, AND
20 FT. CANDLES ALL OTHER AREAS MEASURED 30 INCHES FROM FLOOR.
- ALL EQUIPMENT IN FOOD-SERVICE ESTABLISHMENTS MUST MEET NATIONAL SANITATION FOUNDATION (NSF) STANDARD.

THE USE OF SEALANTS ON FOOD SERVICE EQUIPMENT

- ALL SEALANTS MUST BE LISTED AS APPROVED BY THE NATIONAL SANITATION FOUNDATION (NSF) UNDER STANDARD 51
- SEALANTS SHALL BE USED ONLY IN STRUCTURALLY SOUND JOINTS AND SEAMS.
- SEALANTS MAY BE USED TO FILL SPACES AND OPENINGS SUCH AS, BUT NOT LIMITED TO BLIND RIVET HEADS AND SLOT AND PHILLIPS HEAD SCREWS.
- OPENING AROUND SERVICE AND UTILITY LINES SHOULD BE CLOSED IN SO FAR AS PRACTICAL BY:
A. COLLARS OR GROMMETS.
B. FLEXIBLE FORM GASKETS
SEALANTS MAY BE USED TO SEAL SERVICE AND UTILITY LINES TO WALLS OR ADJACENT PIECES OF EQUIPMENT WHERE THE SPACING IS CLOSED TO LESS THAN 1/8 INCH.
- SEALANTS MAY NOT BE UTILIZED IN FOOD AND SPLASH CONTACT SURFACES, TO FILL OPEN SPACES OR VOIDS WHICH RESULT DUE TO IMPROPER DESIGN OR FABRICATION. ANY OPENING IN EXCESS OF 1/8 INCH SHALL BE CONSIDERED EXCESSIVE AND MUST BE CLOSED USING PROPER FIELD JOINTS.



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Revisions

No.	Description	Date

BID ADDENDUM # 1 4/14/2021



I hereby certify that these documents were prepared or approved by me, and the I am a duly licensed professional engineer under the laws of the State of Maryland, license number 13739
Expiration date: December 6, 2021

Checked By: Approved By:

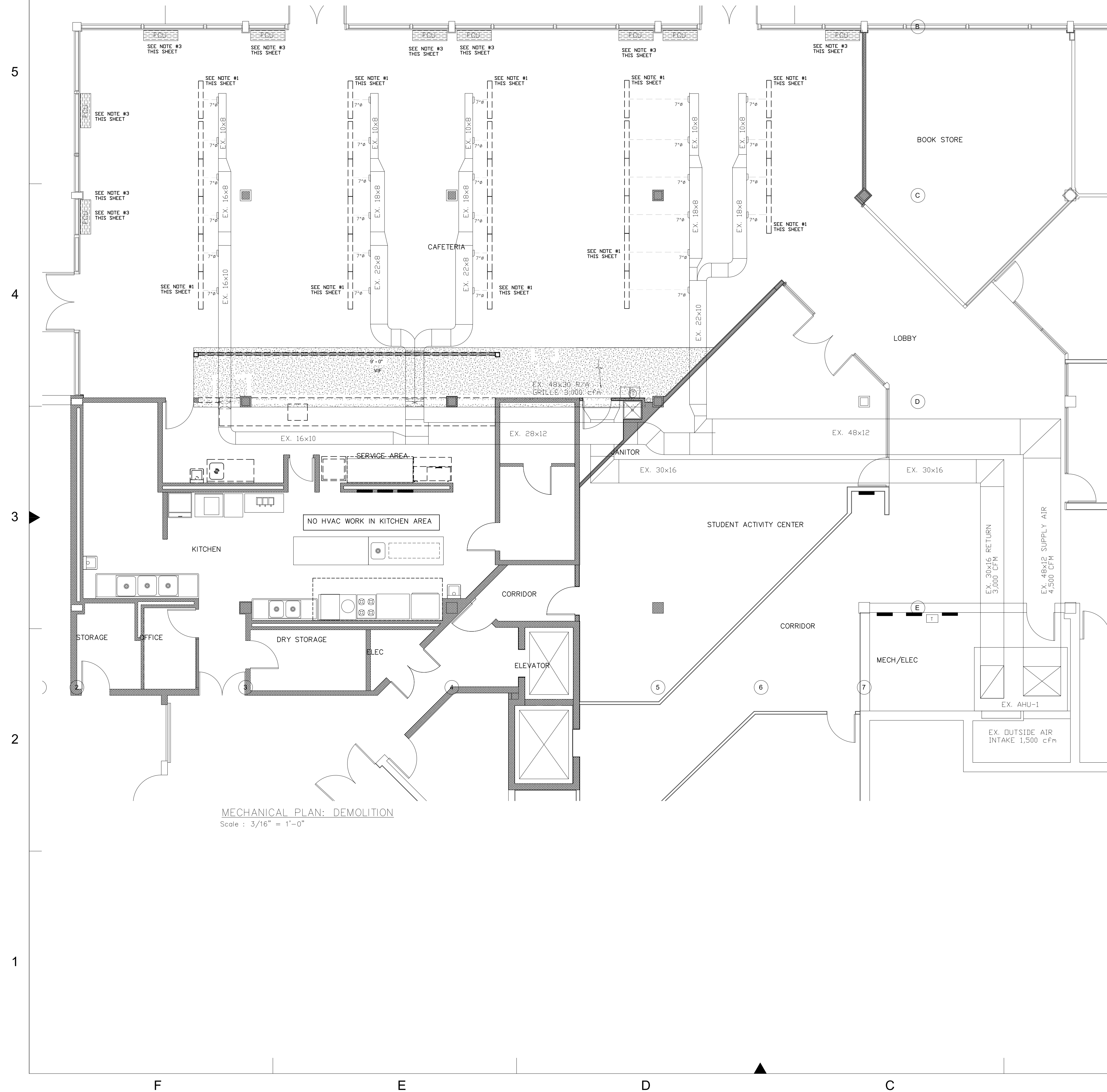
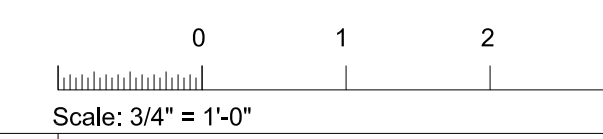
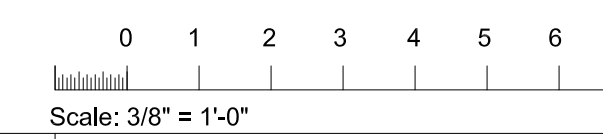
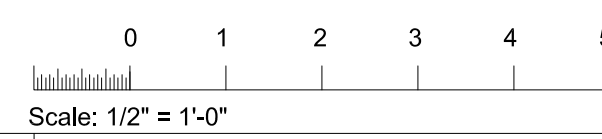
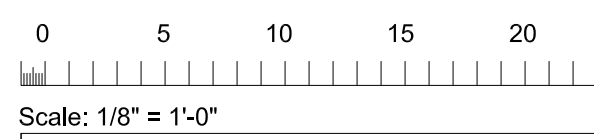
Project Number: FP21-001

Project Title
CW FOOD SERVICE
GT Cafeteria Renovation

Drawing Title
EQUIPMENT PLAN
NEW

BID ADDENDUM
Date: 04/14/21
K002

Item #	Description	Size (W, D, H)	Qty	ELECTRICAL								PLUMBING					Manufacture/model
				Volt	ph	Amp	Watts	HP	P-TRIP	Wire #	REMARKS	Waste	IW	VENT	CW	HW	
RE-1	(NOT USED)																
RE-2	RELOCATE SANDICH UNIT	EXISTING RELOCATE	1	115	1	10	1200		1P-20A	2#12+G	NEMA 5-15P						PROVIDE GFI OUTLET FOR RELOCATE SANDWICH UNIT
GT-1	OPEN AIR MERCHANDISER	48"x34"x79"H	2	120	1	15.5	1860		1P-20A	2#12+G	NEMA 5-20P						TURBO AIR # TOM-48DXB-N WITH SECURITY COVER OPTION
GT-2	PIZZA CONVEYOR	48"x35"x17"H	1	208	3	40	14.4KW		3P-50A	4#6+G							TURBO CHEF # HCT-4215-1 (SINGLE BELT)
GT-3	HAND SINK	17"x15"	2									1"		1/2"	1/2"		ADVANCE TABCO # 7-PS-87 (W/ SOAP & TOWEL DISPENSER)
GT-4	FLUSH MOUNTED HEATED SHELF	48"x27"x22"H	1	120	1	5.3	630		1P-20A	2#12+G	NEMA 5-15P						VOLLRATH # FC-4HS-48120-BKF
GT-5	REFRIGERATED COLD PAINS	58"x25"	1	120	1	6.5	780	1/3	1P-20A	2#12+G	NEMA 5 15P		1"				WELL # RCP-400 (4 WELLS)
GT-6	DROP-IN INDUCTION RANGE	12"x13"x33"H	1	120	1	15	1800		1P-20A	2#12+G	NEMA 5-15P						AVANTCO # 177DC1800
GT-7	UNDER COUNTER REFRIGERATOR	27"x28"x33"H	1	120	1	4	480	1/5	1P-20A	2#12+G	NEMA 5-15P						DELFIELD # 406CAP (CASTER WHEEL)
GT-8	SS WORK TABLE WITH BACK SPLASH	60"x30"x35"H	1														ADVANCE TABCO # VKS-305 (STAINLESS STEEL LEGS & UNDER SHELF)
GT-9	HOT WELL	44"x24"x10"H	1	208	3	7.5	2700		3P-20A	4#12+G					1/2"		WELLS # MOD3000
GT-10	OVEN	27"x28"x23"H	1	208	3	23	8320		3P-30A	4#10+G	NEMA 15-30P						TURBO CHEF # HHD-9500-14-DL
GT-11	HOT HOLD SHELF		1	120/208	1	14.4	3380		2P-20A	4#12+G	NEMA L14-20P						HATCO # GR2SDS-48D
GT-12A	FOOD SHIELD	42x18	1														WELBILT # DCFSS5 42X18
GT-12B	FOOD SHIELD	60x18	1														WELBILT # DCFSS5 60X18
GT-12C	FOOD SHIELD	60x18	1	120	1	5	600		1P-20A	2#12+G							WELBILT # DCFSS5 60X18 (WITH RADIANT HEAT LAMP)
GT-12D	FOOD SHIELD	66x18	1														WELBILT # DCFSS5 66X18
GT-13	POS	N/A	2	120	1	0.9	100		1P-20A	2#12+G	NEMA 5-15P						PROVIDE BY USER
GT-14	WIRE SHELF WITH CASTER WHEEL	48x18	LOT														METRO WIRE SHELF WITH CASTER WHEEL(BY COLLEGE)
GT-15	DUNNAGE RACK	36x18	2														METRO MAX # HP33GX (BY COLLEGE)
GT-16	EMPLOYEE LOCKER	12x15 (FIVE TIER)	2														HOLLOWELL/HAH-U1256-5 (BY COLLEGE)
GT-17	MICROWAVE	22"x20"x14"H	2	120	1	15	1500		1P-20A	2#12+G	NEMA 5-15P						AMANA # RCS10MPA
GT-18	TRASH BIN WITH LID		LOT														TBA BY VENDER



MECHANICAL PLAN: DEMOLITION
Scale : 3/16" = 1'-0"

SCOPE OF MECHANICAL WORK

1. REMOVE EXISTING LINEAR DIFFUSERS AND 7"Ø FLEXIBLE DUCT WORK AS SHOWN ON DRAWING M001
2. PROVIDE NEW 24"x24" CEILING DIFFUSERS AND NEW 7"Ø METAL INSULATED DUCT WORK AT LOCATION AS SHOWN ON THIS DRAWING M002
 Provide and install industry standard R4.2 insulated flexible ductwork for at least a minimum of six (6) linear feet for final connection of new metal ductwork to new supply air device
 NO OTHER HVAC WORK REQUIRED ON THIS PROJECT.
3. PROVIDE PHYSICAL PROTECTION TO ALL EXISTING FAN COIL UNITS. PROVIDE PLASTIC SHEET COVER TO PREVENT DUST TO FALL INTO ALL FAN COIL UNITS

EXISTING EQUIPMENT SCHEDULE

EXISTING AHU-1
 HAVING SUPPLY CAPACITY OF 4,500 CFM WITH 1,500 CFM OUTDOOR AIR
 COOLING CAPACITY OF 161,000 BTUH, CHILLED WATER CAPACITY OF 32.2 GPM
 WITH HEATING CAPACITY OF 35 KW (119,000 BTUH) SERVICE CAFETERIA

EXISTING FAN COIL UNIT HEAT PUMP, TYPE E (TOTAL 9 FAN COIL UNITS)
 HAVING COOLING CAPACITY OF 17,200 BTUH, HEATING CAPACITY OF 24,000 BTUH
 WITH 500 CFM, FAN (1 HP, COMPRESSOR 8.9 FLA, FAN 0.6 FLA)
 CONDENSER WATER SUPPLY/RETURN @ 4.5 GPM.



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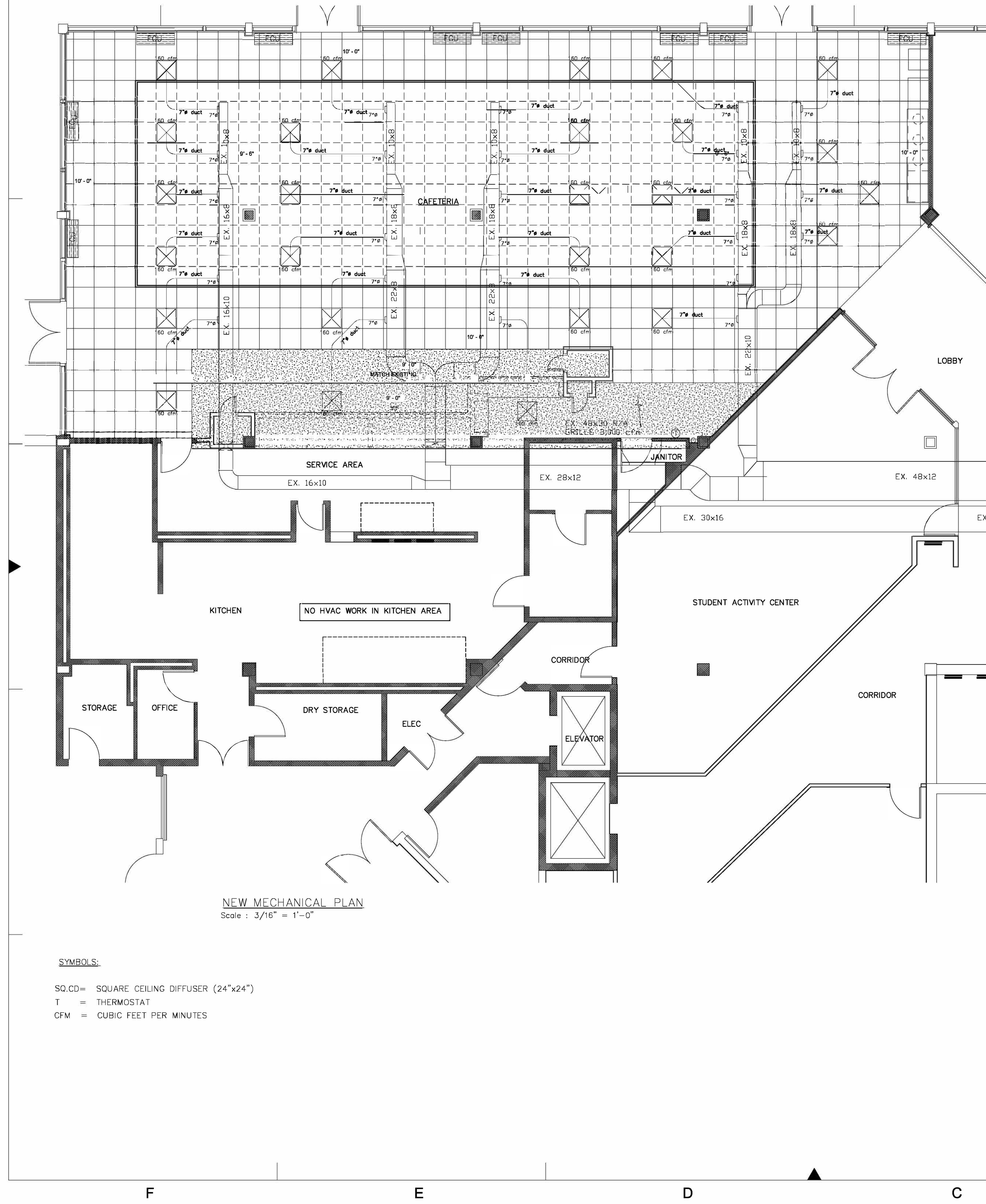
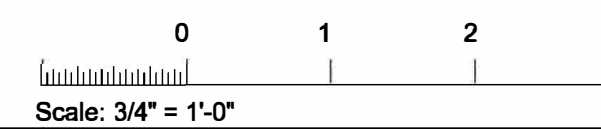
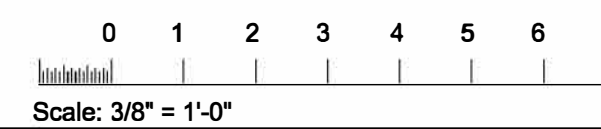
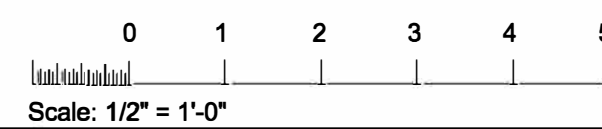
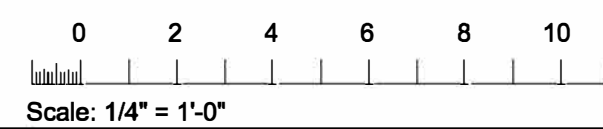
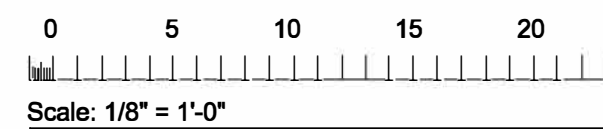
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 Expiration date: December 6, 2021

Checked By: _____ Approved By: _____
 Project Number: FP21-001

Project Title
**CW FOOD SERVICE
 GT Cafeteria Renovation**

Drawing Title
**MECHANICAL PLAN
 EXISTING**

BID ADDENDUM
 Date: 04/14/21 **M001**



NEW MECHANICAL PLAN
Scale : 3/16" = 1'-0"

- SYMBOLS:**
- SQ.CD= SQUARE CEILING DIFFUSER (24"x24")
 - T = THERMOSTAT
 - CFM = CUBIC FEET PER MINUTES

GENERAL HVAC NOTES

1. SCOPE OF WORK
 - A. THE CONTRACTOR IS RESPONSIBLE FOR ALL WORK, MATERIALS, AND LABOR TO SATISFY A COMPLETE WORKING SYSTEM WHETHER SPECIFIED OR IMPLIED.
 - B. ALL WORK IS TO BE PERFORMED IN STRICT COMPLIANCE WITH THE IMC CODE, ALL LOCAL CODES AND ALL OTHER REGULATION GOVERNING WORK OF THIS NATURE.
 - C. THE CONTRACTOR SHALL, BEFORE SUBMITTING ANY PROPOSAL, EXAMINE THE PROPOSED SITE AND SHALL DETERMINE FOR HIMSELF THE CONDITIONS THAT MAY EFFECT THE WORK. NO ALLOWANCE SHALL BE MADE IF THE CONTRACTOR FAILS TO MAKE SUCH EXAMINATIONS.
 - D. ALL EQUIPMENT AND MATERIALS SHALL BE AS SPECIFIED OR "APPROVED EQUAL" BY THE ENGINEER OR ARCHITECT.
2. PERMITS
 - A. THE CONTRACTOR SHALL SECURE ALL PERMITS OR APPLICATIONS AND PAY ANY AND ALL FEES.
3. SHOP DRAWINGS
 - A. SUBMIT MATERIAL LIST AND SHOP DRAWINGS FOR MAJOR EQUIPMENTS TO THE ARCHITECT/ENGINEER FOR APPROVAL. THE CONTRACTOR SHALL SUBMIT FIVE SETS OF SHOP DRAWINGS AND THEY SHALL BE CLEARLY LABELED.
4. REFRIGERATION PIPING : N/A
5. DUCTWORK
 - A. SQUARE CEILING DIFFUSER SHALL BE TITUS SERIES TMS (STEEL) TRUE 360° AIR FLOW PATTERN, 24"x24" SQUARE, HIGH PERFORMANCE ROUND NECK.
6. HVAC CONTROLS: N/A EXISTING
7. MISCELLANEOUS
 - A. DO NOT SCALE THIS DRAWING FOR EXACT DIMENSIONS. VERIFY ALL FIGURES, CONDITIONS, AND DIMENSIONS AT THE JOB SITE.
 - B. THE MECHANICAL PLANS ARE INTENDED TO BE DIAGRAMMATIC AND ARE BASED ON ONE MANUFACTURER'S EQUIPMENT. THEY ARE NOT INTENDED TO SHOW EVERY ITEM IN ITS EXACT LOCATION, THE EXACT DIMENSIONS, OR ALL THE DETAILS OF THE EQUIPMENT. THE CONTRACTOR SHALL VERIFY THE ACTUAL DIMENSIONS OF THE EQUIPMENT PROPOSED TO ENSURE THAT THE EQUIPMENT WILL FIT IN THE AVAILABLE SPACE.
 - C. FINAL INSPECTION AND TESTS SHALL BE MADE BY THE CONTRACTORS IN THE PRESENCE OF THE OWNER. THE CONTRACTOR SHALL SUPPLY ALL LABOR, MATERIALS, INSTRUMENTS AND MISCELLANEOUS EQUIPMENT REQUIRED FOR THE TEST.
 - D. FLEXIBLE DUCTS AND CONNECTORS SHALL NOT PASS THRU ANY WALL, FLOOR, CEILING OR FIRE RESISTANCE RATED ASSEMBLY.
 - E. REFER TO ARCHITECTURAL REFLECTED CEILING PLAN FOR EXACT LOCATION OF CEILING DIFFUSER, REGISTERS AND GRILLES.
 - H. ALL FINISHED COLOR TO BE SELECTED BY OWNER (ARCHITECT)
11. TESTING AND BALANCING:
 - A. AIR DIFFUSER SHALL BE TESTED AND AND BALANCED TO HAVE CFM CAPACITY AS SHOWN ON PLAN.
12. GUARANTEE
 - A. MATERIALS, EQUIPMENT AND INSTALLATION SHALL BE GUARANTEED FOR A PERIOD OF ONE(1) YEAR FROM DATE OF ACCEPTANCE. DEFECTS WHICH APPEAR DURING THAT PERIOD SHALL BE CORRECTED AT THIS CONTRACTOR'S EXPENSE.
 - B. FOR THE SAME PERIOD, THE MECHANICAL CONTRACTOR SHALL BE RESPONSIBLE FOR ANY DAMAGE TO PREMISES CAUSED BY DEFECTS IN WORKMANSHIP OR IN THE WORK OR EQUIPMENT FURNISHED AND/OR INSTALLED BY HIM.

ADDITION NOTES

- 1 All existing round taps be removed and replaced with a new round tap to include a manual balancing damper in a size to match the inlet collar of the new supply air device. Air device inlet size to be as shown plan. The new round taps with manual volume dampers and any required patching of the existing rectangular ductwork at these connection points would be sealed air tight with duct sealant.
- 2 Each branch take off shall be provided manual air damper.
- 3 See air cfm volume as shown on plan

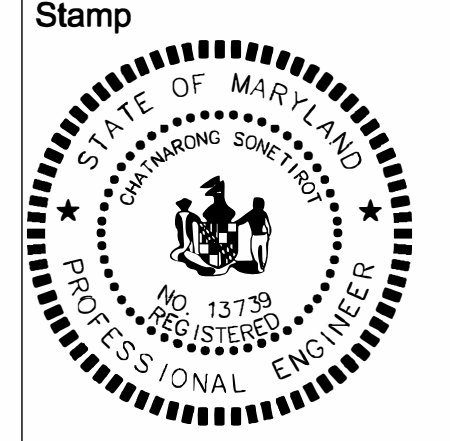


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Revisions		
No.	Description	Date

BID ADDENDUM # 1 4/14/2021



I hereby certify that these documents were prepared or approved by me, and I am a duly licensed professional engineer under the laws of the State of Maryland, license number 13739
Expiration date: December 6, 2021

Checked By: _____ Approved By: _____
Project Number: FP21-001

Project Title
**CW FOOD SERVICE
GT Cafeteria Renovation**

Drawing Title
**MECHANICAL PLAN
NEW**

BID ADDENDUM
Date: 04/14/21 **M002**

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Details

This 32 1/4" long stainless steel leg from Assure Parts works as a perfect replacement for the legs that came standard on a wide range of equipment from popular brands. It is made from 18 gauge, 1 5/8" diameter stainless steel tubing to provide a solid, reliable foundation to rest upon, while an adjustable bullet foot makes it easy to account for any slight variations in the grade of your floor. This leg also installs using a simple set screw so setup is quick and easy.

Overall Dimensions:





Height: 32 1/4"

Outside Diameter: 1 5/8"

⚠ Attention CA Residents: Prop 65 Warning >

SPECS	
Height	32 1/4 Inches
Diameter	1 5/8 Inches
Adjustable	Yes
Application	Stationary Storage and Tables / Stands
Gauge	18 Gauge
Material	Stainless Steel
Number of Legs	1
Style	Standard
Type	Legs

Related Items

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Resources and Downloads



Warranty

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Resources


 [Commercial Work Table Guide](#)


Compatible Models ?

Eagle Group T3696B-BS
Eagle Group T36144EM-BS
Eagle Group T3096SEB-BS-E23
Eagle Group T3072SEM
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