

**Johnson County**  
**Westside Public Schools**

**PART 1 GENERAL REQUIREMENTS**

**1.1 GENERAL CONDITIONS AND REQUIREMENTS**

A. The General Conditions, Supplementary General Conditions and the General Requirements of the Specifications, including Mechanical and Electrical, and any other pertinent documents issued by the Architect, apply to this Section.

B. It shall be the responsibility of the Kitchen Equipment Contractor to avail himself of a complete set of Drawings and Specifications and be familiar with all parts thereof. Failure to do so shall not relieve responsibility in the fulfillment of the Contract in any respect.

**1.2 DESCRIPTION OF WORK**

A. The work required by this Section of the Specifications consists of furnishing all material, labor, plant, tools and equipment in performing all operations necessary to assemble, deliver and install the Kitchen/Food Service Equipment, complete and ready for use and all related work in accordance with the Drawings and Specifications and subject to the terms and conditions of the Contract. All necessary items to install and operate the vent hood shall be the responsibility of the kitchen contractor and the hood should be 100% operational and employees trained as per the bid. The final approval will be at the discretion of Westside Public Schools.

B. No Kitchen Equipment will be delivered to the Project until the Project is ready to receive the same.

1. Kitchen Equipment shall be delivered to the Project only after the building is weather and vandal safe.

2. The Kitchen Equipment shall be stored in an area convenient to the point of installation in such a way that it can be protected from the weather and job hazards.

3. Wrapping and protective coverings shall remain on all items of Kitchen Equipment until ready for use and in the case of stainless steel items, until installation is complete, and the job is ready for cleaning.

### 1.3 SUBMITTING OF BID

A. Bidders must be licensed in the State of Arkansas, as provided by Act 150 of the 1965 Acts of the Arkansas General Assembly, as amended.

B. Each Kitchen Equipment Contractor bidding the work shall carefully read the Specifications, examine the Drawings and submit his Bid subject to all conditions therein contained.

C. Prior to bidding, each Kitchen Equipment Contractor shall carefully examine the Construction Site to obtain "first hand" knowledge of existing conditions. The submitting of a bid shall constitute full evidence that the Kitchen Equipment Contractor is fully cognizant of all conditions under which the work must be done. Failure to examine the Bid Documents and the site shall not relieve the bidder from any obligation with respect to his Bid. The Kitchen Equipment Contractor will not be given extra payments for conditions which can be determined by examining the documents and the site.

D. Kitchen Equipment Contractor shall do no work in connection with those items shown in the ITEMIZED SPECIFICATIONS, to be "BY OTHERS" or "EXISTING" or "BY OWNER" except to provide required space in the Equipment Layout, and except as noted in the ITEMIZED SPECIFICATIONS.

E. All Kitchen Equipment Bids:

1. Shall be submitted in a single Lump Sum Bid covering all items specified.
2. Shall indicate that the Owner reserves the right to reject any or all Bids at any time.
3. Shall indicate that after the selection of the Kitchen Equipment Contractor for the Project, that the Owner reserves the right to deduct any item(s) from the Lump Sum Bid at the price indicated, without rejecting the entire Bid.
4. A bidder may not choose an alternate brand.
5. Must represent the full and complete price, including all taxes required on Kitchen Equipment, excise, sales and use taxes.
6. Shall Be F.O.B. destination, full freight prepaid and allowed.
7. Hold the Bidder responsible for delivery of all Kitchen Equipment to the job site, including freight claims and installation for the Project, as per (Contract Documents), Plans and Specifications.
8. Must be provided as per the Itemized Base Proposal Specifications.

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F. Successful Bidder shall agree to warehouse all items of Kitchen Equipment and to coordinate with the Building Contractor delivery and installation of said equipment so as not to impede the project construction schedule.

G. Successful Bidder shall furnish and maintain during the life of the Contract and until same has been accepted, a Certificate of Insurance for an amount equal to 100% of the total value or the Contract Sum. This certificate shall cover fire, theft, extended coverage, vandalism and malicious mischief for contents therein. Said insurance coverage shall be written in the name of the Owner and the Kitchen Equipment Contractor.

H. The Owner agrees to pay the successful Bidder for Kitchen Equipment warehoused on a monthly basis. The Owner will retain 5% of the amount of each such estimate. Final payment is to be paid in full thirty (30) days after certification by the Architect., and the Owner that the Kitchen Equipment Contractors portion of work has been completed.

#### 1.4 QUALITY ASSURANCE OF SUPPLIES

A. Commercial Food Service Equipment Supplier shall submit satisfactory evidence of compliance with the following qualifications and conditions to be approved.

1. Successful completion of jobs of comparable scope.
2. Have Manufacturer's authorization to distribute and install specified factory items of equipment.
3. Maintain a permanent staff experienced in the installation of Food Service Equipment, licensed and registered with the "Arkansas Department of Health", Slot 29 – HVACR section, and preparation of professional style shop drawings and brochures.
4. Maintain or have access to fabrication shop meeting N.S.F. requirements. If other than Food Service Equipment Suppliers own approval of fabrication shop desired to be used.
5. Maintain or have access to a readily available stock of repair and replacement parts, together with authorized service personnel.
6. Food Service Equipment Supplier, must be licensed in the State of Arkansas, as provided by Act 150 of the 1965 Acts of the Arkansas General Assembly, as amended.
7. Refrigeration personnel are to be licensed and registered with the "Arkansas Department of Health", Slot 29 - HVACR section.
8. All work in this section shall comply with all applicable codes, ordinances and regulations.

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9. Unless otherwise shown, food preparation and serving equipment shall be constructed in compliance with and bear the seal of approval of the National Sanitary Foundation, and shall comply with their latest publications and standards.

### 1.5 SUBSTITUTIONS

A. There are no substitutions.

### 1.6 COORDINATION

A. Should any error or omission occur in either or both the Plans and Specifications, the Kitchen Equipment Contractor shall not avail himself of such an unintentional error, omission or conflict; but, shall have same explained and adjusted prior to bidding.

B. The Kitchen Equipment Contractor is to provide access to shop fabrication areas during regular working hours to facilitate inspection of the equipment, during construction by the Architect. Errors found during these inspections shall be corrected to the extent required within the scope of the Plans, Specifications and approved Drawings. Coordinate with Owner existing kitchen equipment to be relocated.

C. After all utility connections to equipment are made by Mechanical/electrical Contractors, the Kitchen Equipment Contractor shall adjust all equipment, conduct final tests, demonstrate, operate and instruct personnel in the correction operation, maintenance, cleaning, upkeep and adjustments of the equipment herein specified, in the presence of the Architect. Arrange Schedule with Owner's representative.

D. After completion of final connections, thoroughly test all equipment for proper operation.

1. Repair or replace any equipment producing objectionable noise.

2. Finish marred during installation shall be repaired to the Architect's satisfaction or replaced.

E. If it becomes necessary to schedule construction so that all partitions will be erected prior to delivery of the Food Service Equipment, all Kitchen Equipment Contractors are cautioned that all equipment must be fabricated so that it can be handled through finished door.

### 1.7 SUBMITTALS

A. Furnish to the Architect, shop drawings and other data required by this section and Section 01 33 00.

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B. All materials and equipment shall be new, of current production models, at the time of installation.

1. Kitchen Equipment furnished requiring services other than those originally specified must be brought to the attention of the Architect and his instructions followed. Kitchen Equipment Contractor delivering equipment to the site for installation requiring services other than those stated services to accommodate this equipment.

C. Kitchen Equipment Contractor shall submit all electrical and plumbing/mechanical rough-in drawings. All rough-in drawings are to be fully dimensioned from finished-room surface to point of stub-up through floor and stub-out through wall or ceiling for all mechanical, electrical, and plumbing services. These drawings to also include all necessary special condition drawings consisting of sizing and locating wall openings, block-outs for passthrough equipment, recessed control panels, in wall fire-protection system components, etc.

D. Kitchen Equipment Contractor shall submit detailed Shop Drawings prepared at a minimum scale of 3/4" to the foot, plus necessary cross sections at a scale of 1-1/2" to the foot, showing complete details of each item of fabricated equipment. The drawings shall be based on the Kitchen Equipment Plans and the following Specifications. Drawings shall include accurately dimensioned layouts and locations for all masonry based or recessed, if required, or called for hereinafter, and shall furthermore, if applicable, include accurately dimensioned details and locations of any special wall openings that are required where items of equipment extend through walls. The Kitchen Equipment Contractor shall submit brochures containing illustrations, specifications, line drawings and rough-in information on all brand name items.

E. Brochures of regularly manufactured items are to be submitted with the following:

1. Cover with identifying label.
2. Index sheet.
3. Fly sheet indicating item number, name manufacturer, optional equipment, modification and mechanical characteristics.
4. Catalog specification sheet and/or Manufacturer's shop drawings.

F. Kitchen Equipment Contractor shall furnish four (4) copies of the foregoing brochures and one (1) sepia, (reproducible transparencies and one (1) opaque copy of the foregoing drawings to the Architect for review and approval before proceeding with fabrication, within fifteen (15) days after notification of award of the Contract and/or a written "Notice to Proceed" by the Owner. Partial submittals will not be reviewed until all drawings are submitted.

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G. Kitchen Equipment Contractor shall furnish four (4) sets of operating instructions for each piece of mechanically operated equipment, with name, address and telephone number of the Manufacturer's Authorized Service Agency, data sheets, spare parts list and dimensional prints to the Architect for review and approval before demonstration of equipment to the Owner. These operating instructions shall be bound in loose leaf binders with hard durable covers bearing the job name and the date of submission. This information shall be included in close-out documents.

1. Instruction Manuals to include:

- a. Complete operating instructions and recommendations as materials used by item.
- b. Complete cleaning instructions and recommendations as to cleaning materials
- d. Maintenance, repair, and adjustment data.
- e. Parts list with numbers and prices.
- f. Advise as to what parts, (if any), and in what quantities the Owner would find it advisable to stock.
- g. Assembly drawings, wiring and mechanical diagrams and such other data as would aid in the service and maintenance of equipment.
- h. Furnish one complete set of maintenance manuals, operating instructions, replacement part lists and warranty register cards, neatly bound to Owner as spelled out and required in Section 01 77 00 of this specification.
- I. Kitchen Equipment Contractor shall furnish for review, with reasonable promptness, all samples required. The Architect shall review such samples, with reasonable promptness, only  
  
for conformance with the design concept of the project. The work shall be in accordance with selected samples. Kitchen Equipment Contractor shall be responsible for furnishing  
  
Manufacturer's with samples necessary for his fulfillment of his obligations.

### 1.8 STANDARDS

A. In addition to complying with applicable laws, statutes, building codes and regulations of local public authorities, comply with the following:

1. National Sanitation Foundation, (to bear label).
2. National Electrical Code.

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3. Underwriter's Laboratories, Inc.
4. American Gas Association Laboratories.
5. National Fire Protection Association.
6. Occupational Safety and Health Act 1.9.
7. Americans with Disabilities Act

### 1.9 JOB CONDITIONS

A. Before ordering any material, equipment or doing any work, the Kitchen Equipment Contractor shall verify all measurements at the job site and shall be responsible for fitting all Kitchen Equipment into space provided. No extra charge or compensation will be allowed on account of differences between dimensions. Measurements shown on the Drawings accompanying the Specifications are approximate and are for estimating purposes only. Where necessary, the Kitchen Equipment Contractor shall confer with the Architect to coordinate and establish such finished dimensions as are required and furnish drawing to confirm these established dimensions. The Kitchen Equipment Contractor will assume cost of any changes due to errors in his work. At time of checking measurements, the Kitchen Equipment Contractor shall carefully examine spaces and existing conditions and report to the Architect any work performed BY OTHERS or planned BY OTHERS, which prevents him from executing his work as required under the Contract, and obtain Architect's final decision and instructions before proceeding.

B. The Kitchen Equipment Contractor shall erect the equipment at the job site in full compliance with the current rules and regulations of the State Board of Health. If, because of any jurisdictional trade agreements or other conditions, any work specified to be performed under this Contract must be done by others, the Kitchen Equipment Contractor shall sublet such work to those who may be qualified to do such work, subject to the approval of the Architect.

C. The Kitchen Equipment Contractor shall clean up all debris made by his workmen immediately upon completion of installation and is to remove same from the premises. The Kitchen Equipment shall be received on the job site in a clean condition and shall be cleaned, having all tags, labels, stickers, protective coatings and markings removed, with each piece of kitchen equipment washed with soap and water and rinsed clean, just prior to Owner's use of the kitchen equipment, so as to be free from dirt and dust accruing from the buildings construction.

D. The Kitchen Equipment Contractor shall provide a competent foreman on the job site at all times when the kitchen equipment is being installed to supervise erection and placing of kitchen equipment and to counsel with other contractors in reference to connections at time of installation. The Kitchen Equipment Contractor shall deliver to other contractors all plumbing and electrical parts that are furnished loose and/or

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specified under the individual items as a part of the kitchen equipment and to counsel with other trades for proper installation by them, if requested to do so.

E. The Kitchen Equipment Contractor shall furnish and install all clips or angles necessary for wall mounting of equipment as detailed and specified. The Kitchen Equipment Contractor shall furnish and install all anchor bolts, flanges, sleeves, wall hangers and other parts of equipment which must be imbedded in concrete or built into the building structure prior to installation of the equipment, or make arrangements with other trades for such installation. In the event of a failure to install, (or to arrange for installation), such parts in sufficient time to be included in the building construction, the Kitchen Equipment Contractor shall be completely responsible for the installation of such parts, and do all cutting and patching required, without additional cost to the Owner.

F. All motors shall be voltage and phased as required by these specifications. all 3-phase motors shall be provided with individual over current protection and where one piece of equipment has more than one motor, all motors shall have the same electrical characteristics and each motor shall have individual short circuit protection. All motors and kitchen equipment shall be provided with necessary starters, controls, protective devices, pilot lights, switches, etc., completely wired ready for connection to the building service.

### 1.10 GUARANTEE

A. The Kitchen Equipment Contractor shall be responsible for verifying available electrical services at the job site for the kitchen equipment prior to issuing purchase order(s) to the manufacturer. The Kitchen Equipment Contractor shall notify the Architect of any discrepancy between specified electrical characteristics and the actual electrical characteristics available.

B. The Kitchen Equipment Contractor shall guarantee against defects the material and workmanship of the kitchen equipment specified herein and furnished by him under this Specification for a period of one (1) year from the date of substantial completion. This guarantee shall cover replacements at the Kitchen Equipment Contractor's expense, including transportation and labor, but it shall not cover any cost whatsoever for the replacement of parts or work made necessary by carelessness or misuse of equipment.

C. The Owner shall be furnished with the Manufacturer's written and registered warranty certificates covering all refrigeration systems. The Manufacturer shall warrant that any part of the refrigeration system and their related accessories is free from defects in material or workmanship under normal use and service. The Manufacturer shall be obligated to repair or replace any part which proves to be defective within a period of five (5) years from the date of acceptance by the Owner at this Site and for the original Owner. The warranties shall; not apply to equipment which has been subjected to any accident, alternating, abuse, misuse or improper installation; and shall not include any labor charges for replacement or repair of defective parts or refrigerants. Further, the



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Kitchen Equipment Contractor shall warrant his work to include labor, replacements and transportation for a period of one (1) year from the date of acceptance by the Owner.

D. Manufacturers of standard items of equipment as supplied under this Contract are to provide a one (1) year warranty on parts and labor. In addition, connected pieces of equipment requiring calibration are to be so calibrated by a qualified person as part of this Contract.

Commencement date for warranty purposes is as follows:

1. Connected equipment: "When equipment is started up for intended use" or "substantial completion" whichever is later.
2. Non-connected equipment: "Substantial Completion".

E. Fill out and forward all warranty forms to manufacturers prior to submitting Owner's manual required for project close-out. See Section 01 77 00.

### 1.12 LAW AND ORDINANCES

A. All work and materials shall comply with all State and Federal Laws, Municipal Ordinances, Regulations and Directions or Inspectors appointed by proper authorities having jurisdiction. In the event any of the conditions of these specifications violate the code for any industry, then such code conditions shall prevail. The Kitchen Equipment Contractor shall state in his bid where the code is at variance with these specifications. If no statement is included with this bid, it is presumed that the supplier has made allowances for compliance with code requirements.

### 1.13 PERMITS AND CERTIFICATES

A. The Kitchen Equipment Contractor shall obtain and pay for all necessary permits and licenses required and necessary for the performance of the work; and shall post all notices required by law and comply with all laws, ordinances, and regulations bearing on the conduct of the work as drawn and specified.

### 1.14 TESTING AND OPERATING INSTRUCTIONS

A. After all utility connections to the equipment are made by other contractors, the Kitchen Equipment Contractor shall conduct the final test of equipment in the presence of the Architect, or his duly authorized representative.

B. Before final inspection by Architect, Kitchen Equipment contractor shall remove protective covering from his work and give all parts of his equipment a thorough cleaning and servicing, leaving items free from defects.

### 1.15 CHANGES

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A. No changes shall be made, nor will bills for changes, alterations, modifications, deviations and extra orders be recognized or paid for except upon written order from the Architect.

### 1.17 ACCESS, AUTHORITY, AND STORAGE

A. The work shall be available for inspection at any time by the representatives of the Owner or the Architect.

B. All materials and work not in conformity with the plans and specifications shall be subject to rejection. Architect shall be the sole judge of compliance with the plans and specifications.

C. All rejected work or materials shall be immediately replaced to conform with the plans and specifications.

## PART 2 RELATED WORK BY OTHERS

### 2.1 SUMMARY OF WORK

A. All plumbing, electrical and ventilation work required in connection with the kitchen equipment shall be by others unless specifically called for in the ITEMIZED SPECIFICATIONS. The work to be done by others shall include rough-in to points, indicated on the Mechanical and Electrical Plans, and connection from rough-in point to various pieces of kitchen equipment requiring such connections and the supplying of necessary materials and labor for this work except as hereinafter noted.

B. The necessary flues and/or vents and fans of size and capacity required to operate fixtures specified, together with connection between rough-in openings and fixtures shall be furnished and installed by the Mechanical Contractor unless specifically called for under the Itemized Specifications.

C. All traps, steam traps, line strainers, tailpieces, valves, stops, shut-off and fittings necessary shall be furnished and installed by the Mechanical Contractor unless specifically called for under the ITEMIZED SPECIFICATIONS. All such ancillary items to be chrome plated where exposed.

D. Mechanical Contractor shall see that all lines are flushed free of foreign matter before connecting fixtures.

E. All lines, disconnect switches, convenience outlets, outlet boxes, wiring, conduit, safety cutouts, control panels, fuse boxes or other electrical controls, fittings and connections shall be furnished and installed by the Electrical Contractor. Those starting switches

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furnished loose as standardized by the "Food Service Equipment Manufacturer", (other than fabricated items), shall be mounted and wired complete under the Electrical Contract.

F. All interior wiring for fabricated kitchen equipment, including all electrical devices, wiring controls, switches joined into or forming an integral part of these items, shall be furnished and installed by the Kitchen Equipment Contractor, having wiring complete to junction box within fixture and ready for connection to building lines by the Electrical Contractor.

G. All cords and plugs shall be specified under the ITEMIZED SPECIFICATIONS.

H. Any sleeves and/or conduit required for refrigeration syrup tubing or CO2 tubing will be furnished and installed by the respective trades.

I. Mechanical/Electrical Contractor to disconnect and re-connect existing kitchen equipment as noted in the Kitchen Equipment ITEMIZED SPECIFICATIONS or on schedule of equipment.

J. The Kitchen Equipment Contractor shall be responsible for coordinating delivery and hook-up of the equipment with the Building Construction Supervisor. Delivery and set-up shall be phases so as not to delay any trades involved in the construction of the building.

K. Water inlets shall be located above the positive water level to prevent siphoning of liquids into the potable water system. Wherever conditions shall require submerged inlet, suitable approved type of check valve and vacuum breaker shall be placed on the fixture to form part of same to prevent siphoning. If exposed and design dictates, piping and fittings shall be chrome plated. These vacuum breakers as required to be provided by Kitchen Equipment Contractor.

### PART 3 EQUIPMENT TO BE INSTALLED

5424PK-ND-2 Q-SB-F - 12ft 0" Long Exhaust-Only Wall Canopy Hood with Front Perforated Supply Plenum with Built-in 3" Back Standoff	x1
- 430 SS Where Exposed	x1
- Fire Cabinet on the Right Side 12" Width x 54" Length x 24" Height (Additional charges may apply for cabinet if not sold with fire system)	x1
- FILTER - 20" tall x 16" ( 19.625" by 15.625") wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns. Used on hoods shipped AFTER 7/27/17.	x9
- L55 Series E26 Canopy Light Fixture - High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture)	x4
- Screw In 12W LED Bulb, L55 Series E26 Canopy Light Fixture - High Temp Assembly, 2700K-3500K, Includes Clear Thermal and Shock Resistant Globe	x4
- EXHAUST RISER - Factory installed 10" X 20" X 4"	x1

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- SUPPLY RISER - 12"x 20" Supply Riser with Volume Dampers x3
- 1/2 Pint Grease Cup New Style, Flanged Slotted x2
- Electrical Package Installation in Utility Cabinet by Plant. x1

### Hood #2 - KH-1

- 5424PK-ND-2 Q-SB-F - 12ft 0" Long Exhaust-Only Wall Canopy Hood with Front Perforated Supply Plenum with Built-in 3" Back Standoff x1
- 430 SS Where Exposed x1
- Utility Cabinet on the Left Side 12.00" Width x 54" Length x 24" Height x1
- FILTER - 20" tall x 16" ( 19.625" by 15.625") wide Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns. Used on hoods shipped AFTER 7/27/17. x9
- L55 Series E26 Canopy Light Fixture - High Temp Assembly, Includes Clear Thermal and Shock Resistant Globe (L55 Fixture) x4
- Screw In 12W LED Bulb, L55 Series E26 Canopy Light Fixture - High Temp Assembly, 2700K-3500K, Includes Clear Thermal and Shock Resistant Globe x4
- EXHAUST RISER - Factory installed 10" X 20" X 4" x1
- SUPPLY RISER - 12"x 20" Supply Riser with Volume Dampers x3
- 1/2 Pint Grease Cup New Style, Flanged Slotted x2

### Fire System #1

- ANSUL-3.0 Ansul 3 gallon Fire System in Utility Cabinet (includes pre-piped hood(s) with detection, tank(s), release mechanism, microswitches and pull station). x1

Includes piping for hoods: 1, 2.

### Fan #1 DU240HK - Exhaust Fan (Exhaust)

- DU240HK High Speed Direct Drive Centrifugal Upblast Exhaust Fan with disconnect switch and 24" wheel. x1
- Exhaust Fan handles 4800 CFM @ -1.500" wc ESP, Fan runs at 912 RPM. Exhaust Motor: 5.000 HP, 3 Phs, 208 V, 60Hz, 15.8 FLA, ODP, Premium (E-Plus3) Eff.
- Grease Cup for kitchen-duty centrifugal exhaust fans, Box Dimensions 17-1/8 L X 5-1/16 W X 3-3/4 H (18 GA.) (Includes Down Spout) x1

### Fan #2 K-A3-D.500-G18 - Heater (Supply w/ Heat)

- K-A3-D.500-G18 Direct Gas Fired Heated Make Up Air Unit with 18" Blower and 12" Burner. x1
- Supply Fan handles 3840 CFM @ 0.500" wc ESP, Fan runs at 585 RPM. Heater supplies 222770 BTUs. 55°F Temperature Rise. [Fuel: Natural Gas] Supply Motor: 1.500 HP, 3 Phase, 208 V, 60Hz, 4.6 FLA, ODP (Open Drip Proof)

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Down Discharge - Air Flow Right -> Left

- Sloped Filtered Intake for Size #3 Modular Heater. 37.25" Wide X 51.625" Long X 35.188" High. Includes 2" MV EZ Kleen Metal Mesh Filter. x1
- RTC Solutions • 40-90°F Discharge Temp Control x1
- Gas Manifold for DF3 GM - BTU 0 - 1100001 - 7 in. w.c. - 14 in. w.c., No Insurance Requirement (ANSI), BV250-88 x1
- Low Fire Start. Allows the burner circuit to energize when the modulation control is in a low fire position. x1
- Gas Pressure Gauge, 0-35", 2.5" Diameter, 1/4" Thread Size x1
- Gas Pressure Gauge, -5 to +15 Inches Wc., 2.5" Diameter, 1/4" Thread Size x1
- Separate 120VAC Wiring Package for Make-Up Air Units. Option must be selected when mounting VFD in prewire panel or with DCV package. Provides separate 120VAC input to supply fan. This 120V signal must be run by electrician from DCV to mua switch. x1

### **Curb for Fan #1 DU240HK - Exhaust Fan (Exhaust)**

- Exhaust Curb CRB31.5x20E On Fan #1 Flat Curb x1
- Hinged Base for Curb. Heavy Duty Hinge attached to curb. Used on Fans with wheels 24-30 inches. x1
- Vented Base for Curb x1

### **Curb for Fan #2 K-A3-D.500-G18 - Heater (Supply w/ Heat)**

- Supply w/ Heat Curb CRB35X84X15INS Insulated On Fan #2 Flat Curb x1

### **Electrical System #1 - Electrical**

- SC-311110FP 3 Phase w/ control for 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fan(s) On/Off Thermostatically Controlled. Room temperature sensor shipped loose for field installation. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Includes 2 Duct Thermostat kits. x1
- ESV402N02TXB571 - Variable Frequency Drive - 5 HP Max., 200/240 V, Three Phase, 16.5 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS x1
- ESV112N02YXB571 - Variable Frequency Drive - 1-1/2 HP Max., 200/240 V, Single or Three Phase Input, 6.0 A Max., NEMA 1 Enclosure, with 2RJ-45 FOR MODBUS x1
- 20 wide X18 tall X8.62 deep GRAY HINGED ELECTRICAL BOX NEMA 1 - VENTED x1
- USED ON CONTROL PANELS WITH VFD(S).
- Digital Prewire Lighting Relay Kit. Includes hood lighting relay & terminal blocks. Allows for up to 1400W of lighting each. x1
- Thermistor CABLE - 18/2 AWG GREEN WHITE, plenum rated. USED for thermistor duct stat. Per Foot Price. x100

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### Factory Services

Service Design Verification for Direct Fired Heater	x1
Service Design Verification for Exhaust Fan	x1
Service Design Verification for Hood	x2
Service Design Verification for Standard Electrical Control Package	x1
Service Design Verification Mileage Charge: (113) x 2 = 226 total miles	x1

### PART 4 VENT DUCTING FROM CMA DISH MACHINE

4.1 Current CMA Dish Machine is "vent less" but due to the small room it is in, there needs to be ducting from the ceiling to the vent motor.

- A. Create Opening above CMA Dish Machine.
- B. Run ductwork to current exhaust motor.

### PART 5 REMOVAL OF DROP CEILING

5.1 An area of ceiling that is dropped approximately 1 foot below the rest of the ceiling that was used for an older style exhaust is no longer relevant. Owner wishes for this area to be removed and replaced with current style drop in ceiling.

- A. Dismantle area of ceiling dispose of all old material.
- B. Install new drop ceiling
- C. Install 1 LED overhead light to match the rest of the lights in the kitchen

### PART 6 FINAL WORK

6.1 All materials must be disposed and hauled off and disposed of. Area must be cleaned of all construction.

- A. This includes but not limited to:
  - 1. Old Vent Hood
  - 2. Old ceiling/ceiling racks, etc.
  - 3. Trash, dust, construction materials
  - 4. Packaging