

# WEST MIDDLE SCHOOL SERVERY REMODEL - BID PACKAGE 1: FOOD SERVICE EQUIPMENT

PORTAGE PUBLIC SCHOOLS  
Portage, Michigan  
CONSTRUCTION DOCUMENTS

## DESIGN TEAM

### ARCHITECT/ENGINEER

**TowerPinkster**  
Architecture · Engineering · Interiors

242 E. KALAMAZOO AVE, SUITE 100  
KALAMAZOO, MICHIGAN 49007  
PHONE: 269.343.6133  
FAX: 269.343.6633

## REFERENCED CODES

BUILDING: 2015 MICHIGAN BUILDING CODE AND 2012 NFPA 101 LIFE SAFETY CODE  
ENERGY: 2015 MICHIGAN ENERGY CODE  
PLUMBING: 2018 MICHIGAN PLUMBING CODE  
MECHANICAL: 2015 MICHIGAN MECHANICAL CODE  
FUEL GAS: (IFGC) 2015 INTERNATIONAL FUEL GAS CODE  
ELECTRICAL: 2017 NATIONAL ELECTRICAL CODE WITH MICHIGAN AMENDMENTS  
BARRIER-FREE: 2015 MICHIGAN BUILDING CODE AND 2009 ICC & C A117.1  
USE GROUP: E  
CONSTRUCTION TYPE: II-B  
AUTOMATIC SPRINKLERS: YES

### PROJECT AREA

TOTAL FINISHED PROJECT: 1,540 SQ. FT.

## DRAWING INDEX

FOOD SERVICE  
FSE-1 FOOD SERVICE EQUIPMENT FLOOR PLAN  
FSE-2 FOOD SERVICE EQUIPMENT SCHEDULE  
FSE-3 FOOD SERVICE ELECTRICAL FLOOR PLAN  
FSE-4 FOOD SERVICE PLUMBING FLOOR PLAN

### FOOD SERVICE CONSULTANT



401 HALL ST SW, SUITE 185H  
GRAND RAPIDS, MI 49503  
PHONE: 616.454.4433

## SITE ADDRESS

WEST MIDDLE SCHOOL  
7145 MOORSBRIDGE RD.  
PORTAGE, MI 49024

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ISSUED FOR DATE

PROJECT TITLE  
WEST MIDDLE SCHOOL SERVERY  
REMODEL - BID PACKAGE 1: FOOD  
SERVICE EQUIPMENT

OWNER  
PORTAGE PUBLIC SCHOOLS

Portage, Michigan

DATE  
DECEMBER 21, 2023

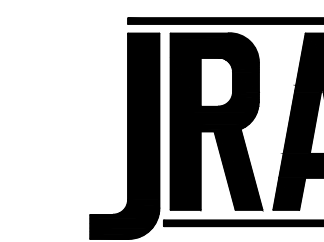
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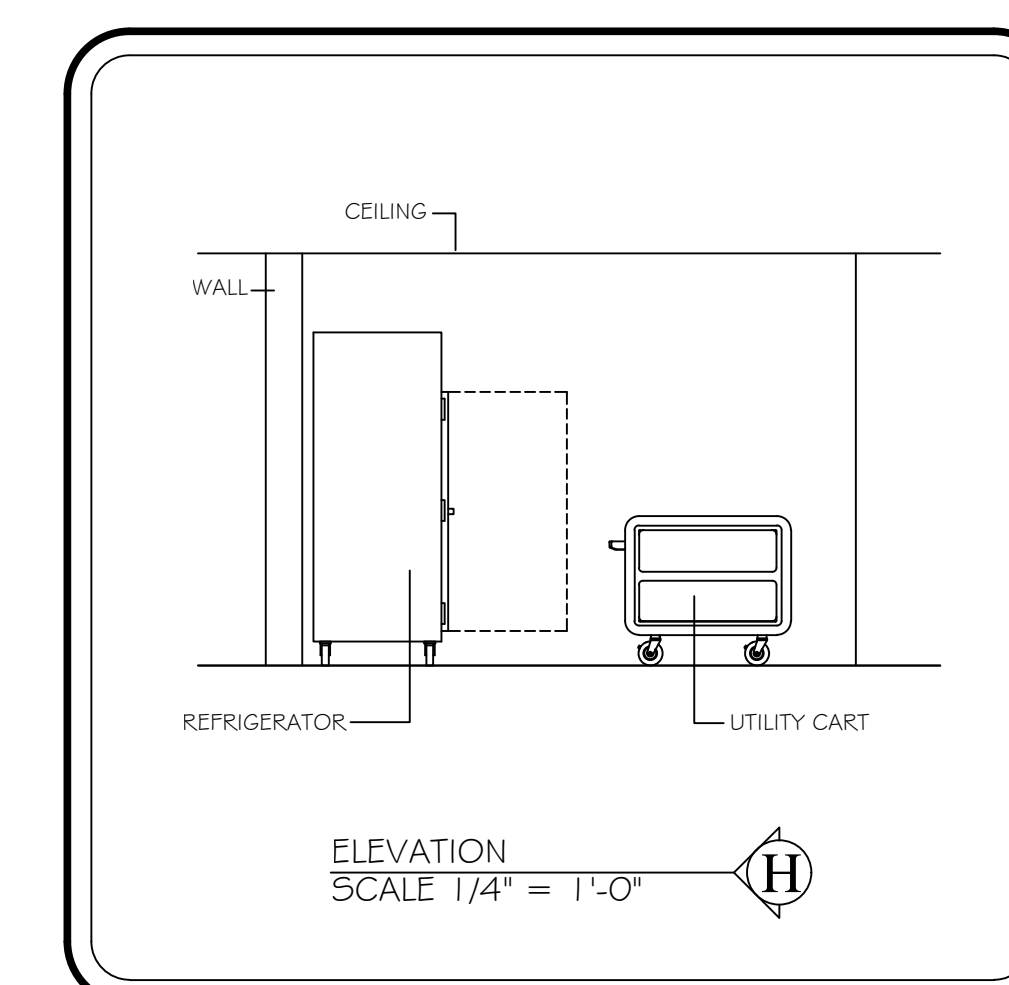
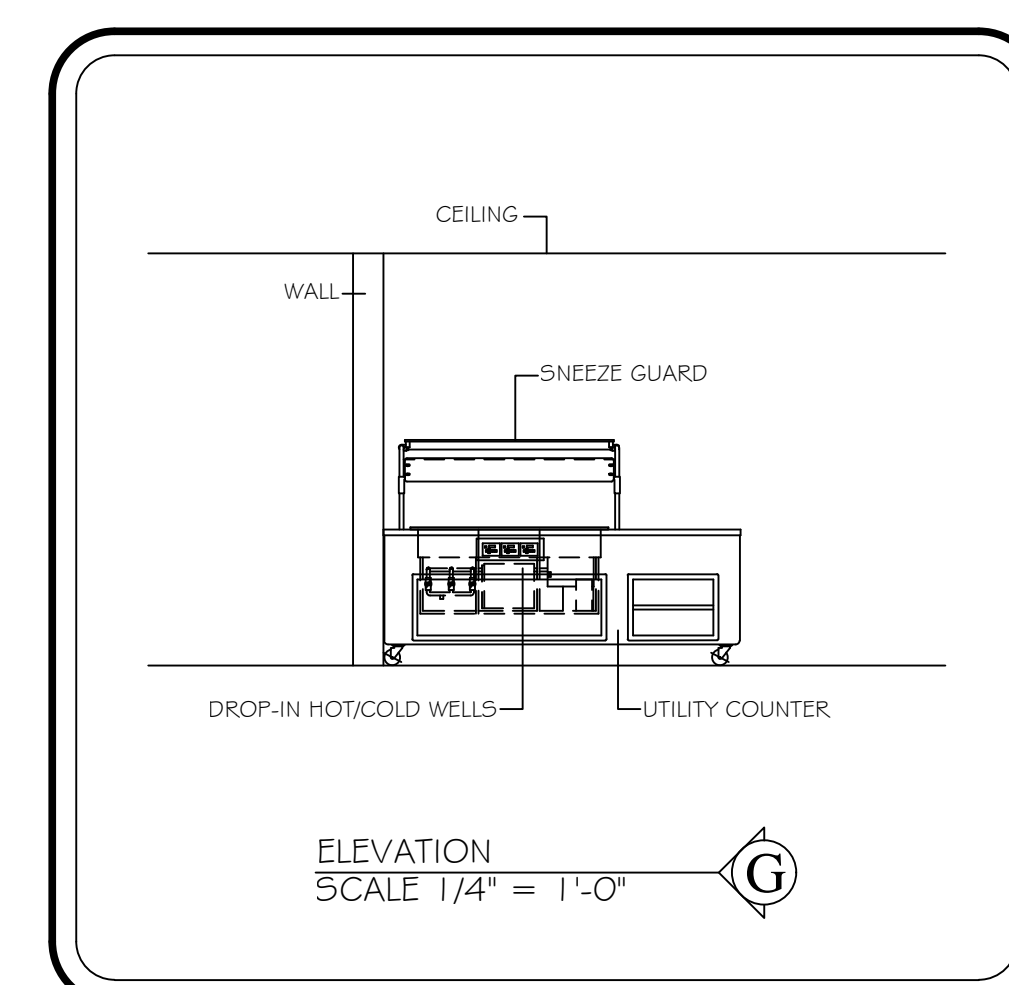
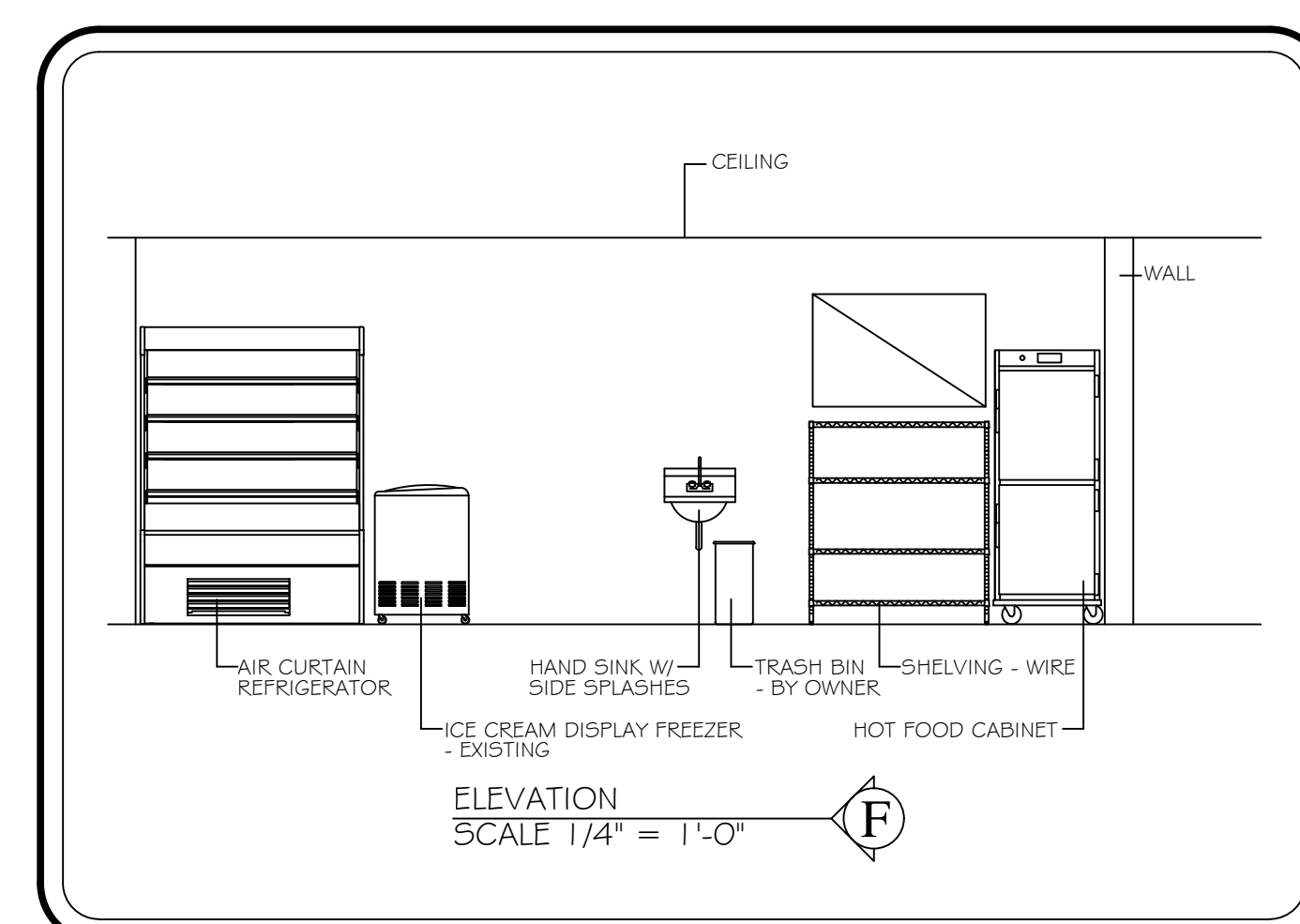
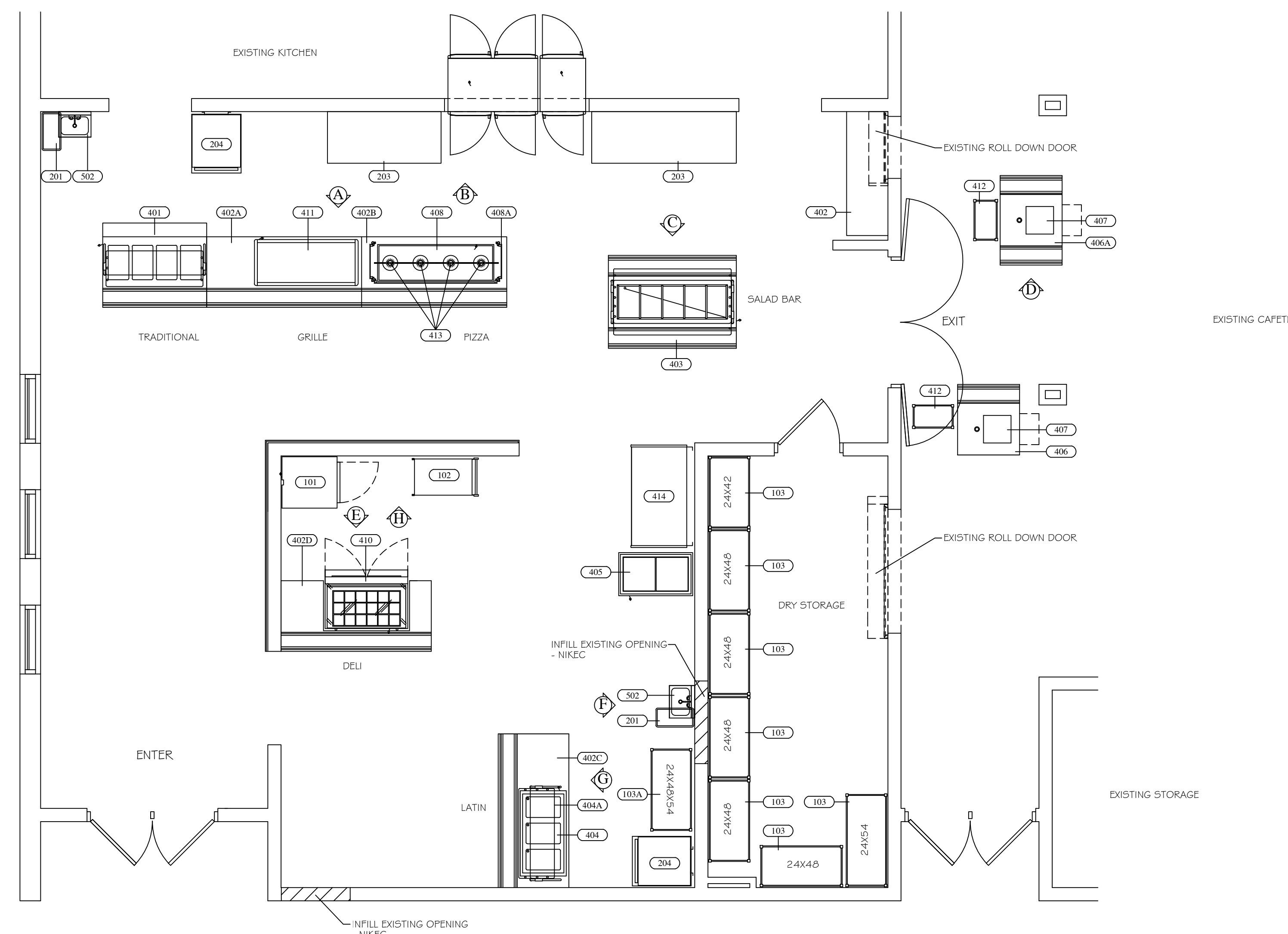
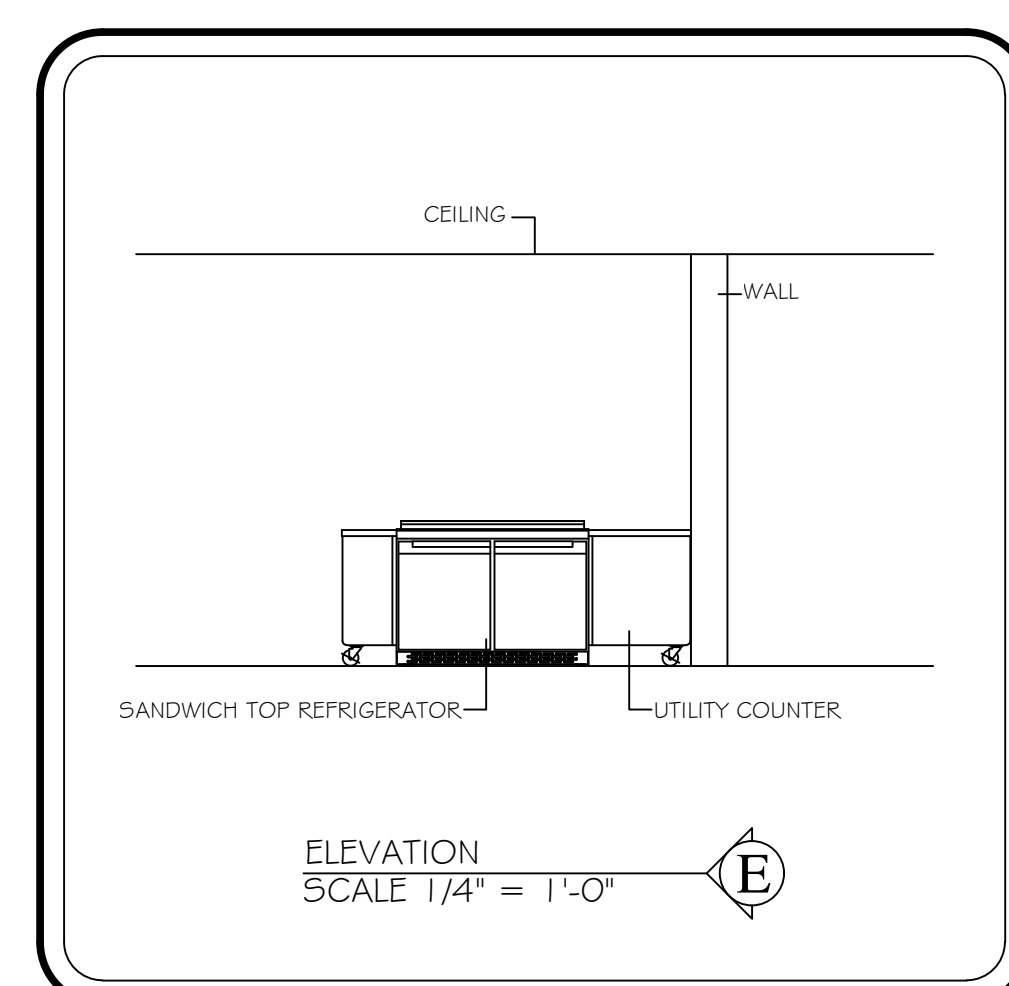
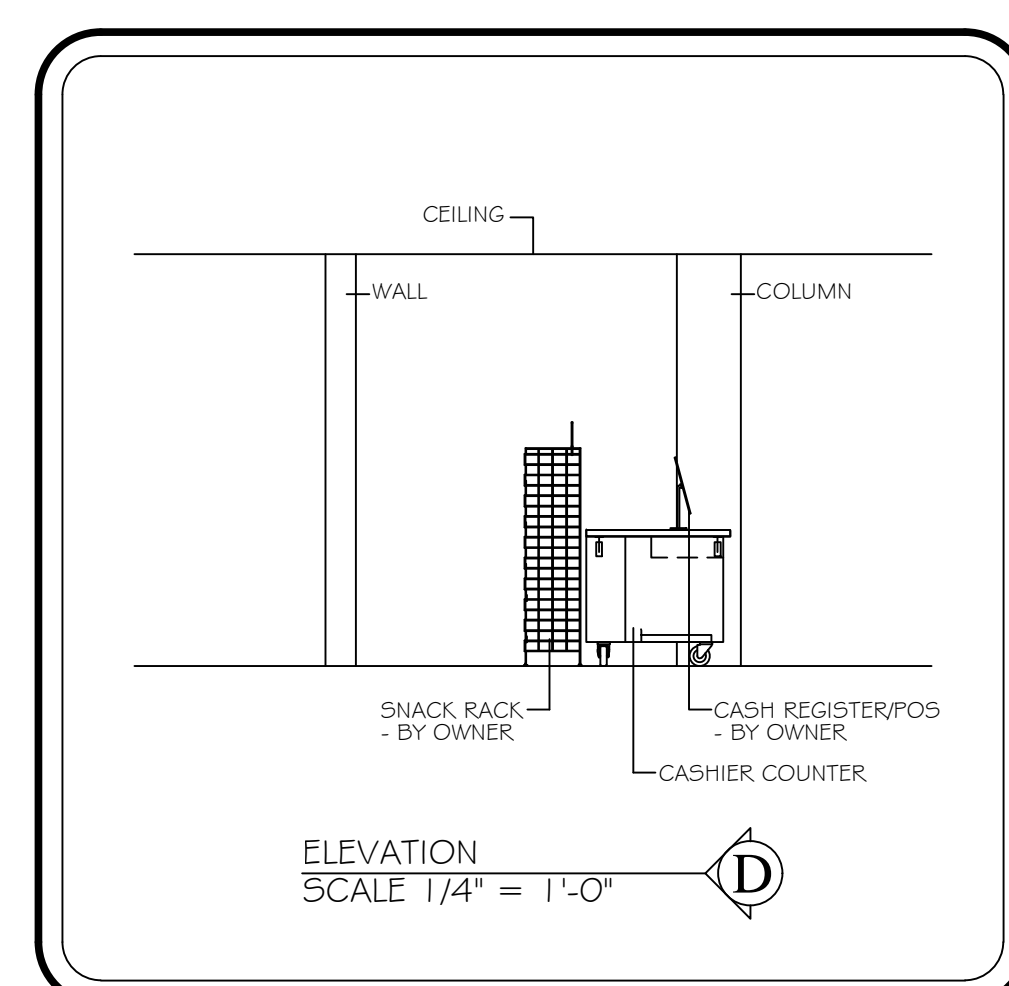
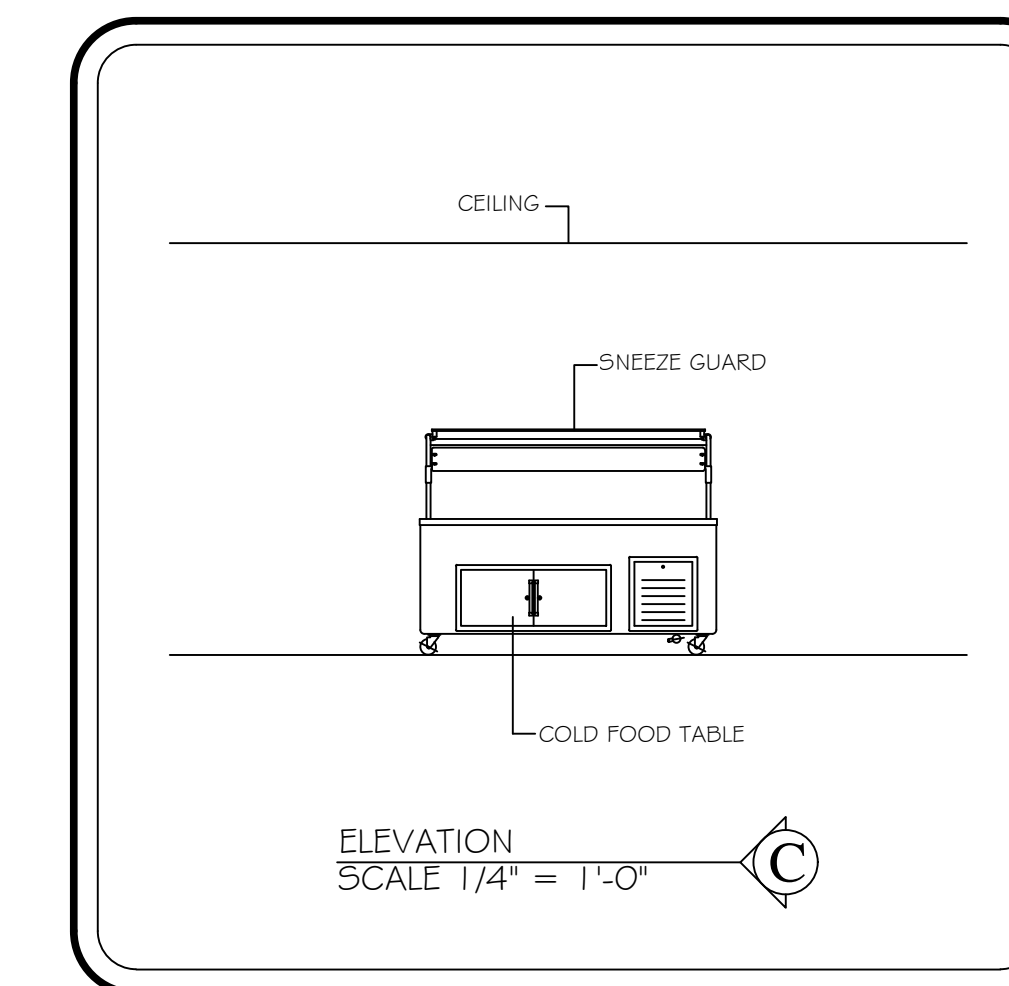
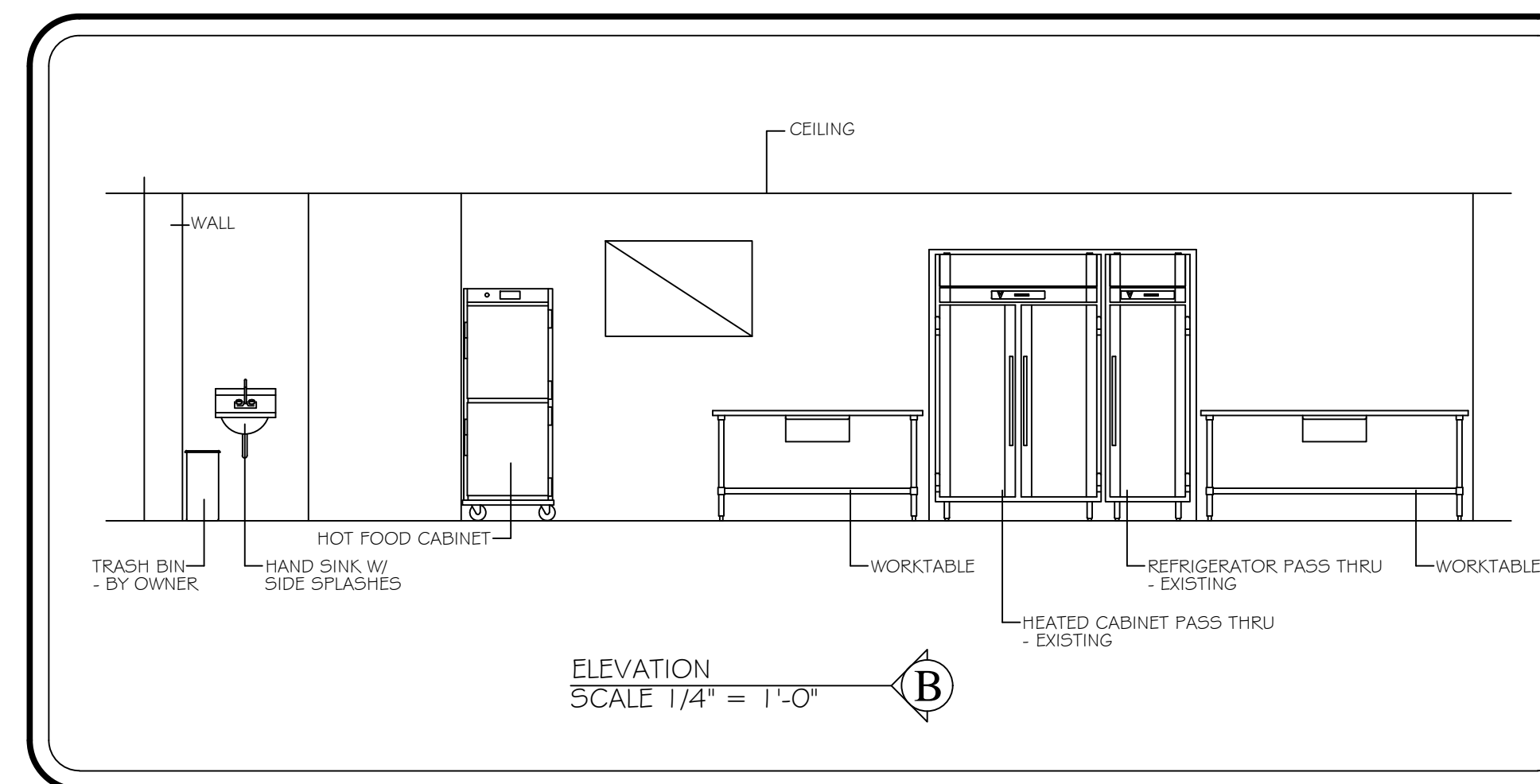
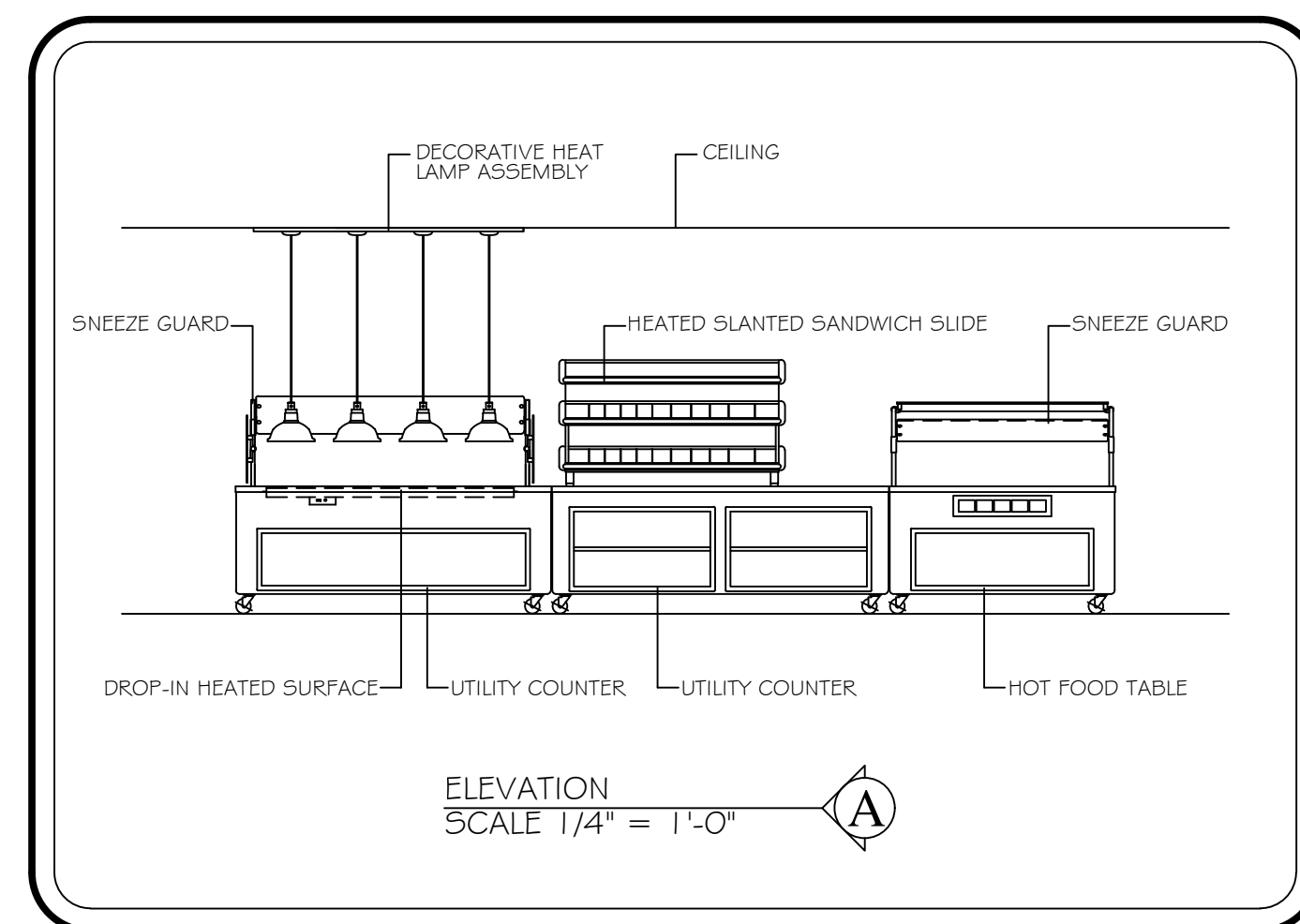
**FOR REFERENCE**

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FOODSERVICE  
DESIGN BY:



Food Service  
Consultants  
JRA FOOD SERVICE CONSULTANTS, LLC  
401 HALL STREET SW - SUITE 105H  
GRAND RAPIDS, MI 49503  
PH: (616) 454-4433



**NOTE:**

1. VERIFY ROUGHIN REQUIREMENTS FOR FUTURE, PURVEYOR SUPPLIED, OWNERS RELOCATED EQUIPMENT, OWNER SUPPLIED EQUIPMENT, ETC.
2. REUSE EXISTING ROUGHINS WHERE APPLICABLE.
3. DISCONNECT, REMOVE, STORE & RECONNECT ANY EXISTING EQUIPMENT AS REQUIRED FOR CONSTRUCTION PURPOSES.
4. EQUIPMENT NOT BEING REUSED TO BE DISCONNECTED AND STORED OR DISCARDED AS DIRECTED BY OWNER.
5. EQUIPMENT DESIGNATED AS RELOCATED SHALL BE DISCONNECTED AND RELOCATED AS PER PLANS AND SPECIFICATIONS.

ISSUED FOR DATE

PROJECT TITLE  
WEST MIDDLE SCHOOL SERVERY  
REMODEL

OWNER  
PORTAGE PUBLIC SCHOOLS

Portage, Michigan

SHEET TITLE  
FOOD SERVICE EQUIPMENT FLOOR  
PLAN

DATE  
DECEMBER 21, 2023

SHEET NUMBER  
FSE-1  
23-186.00

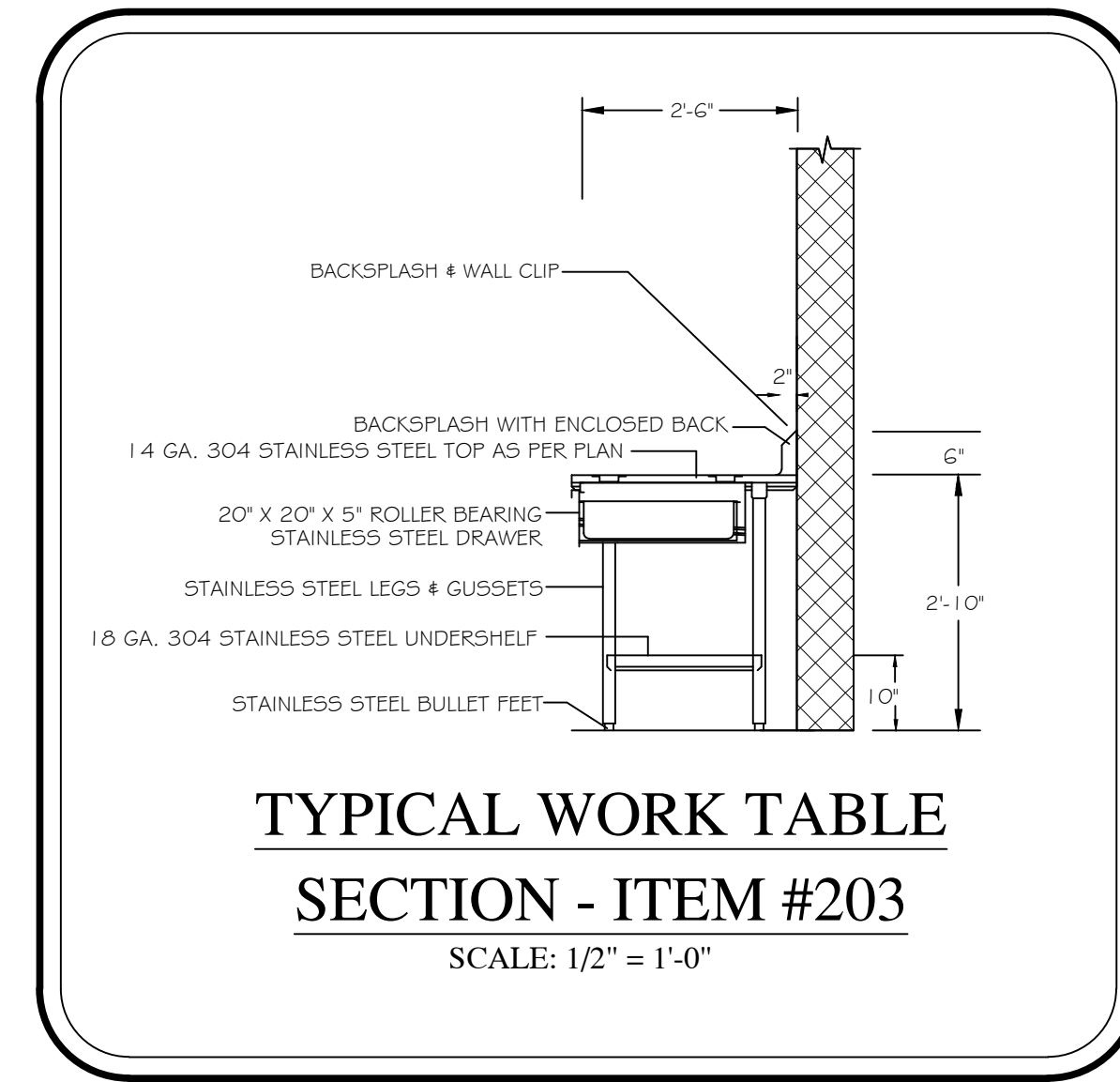
**FOR REFERENCE**

**BID PACKAGE 1**

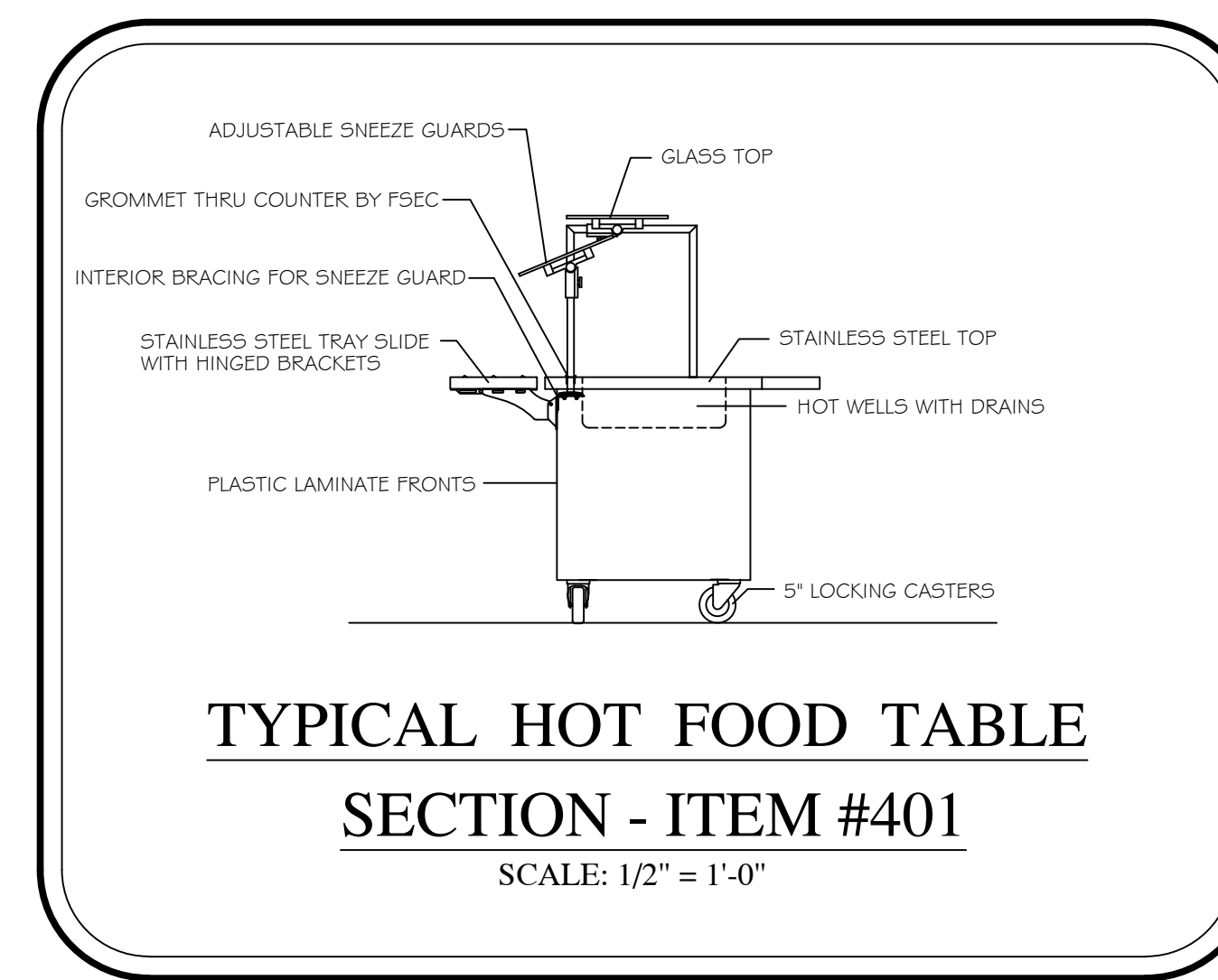
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DESIGN BY:



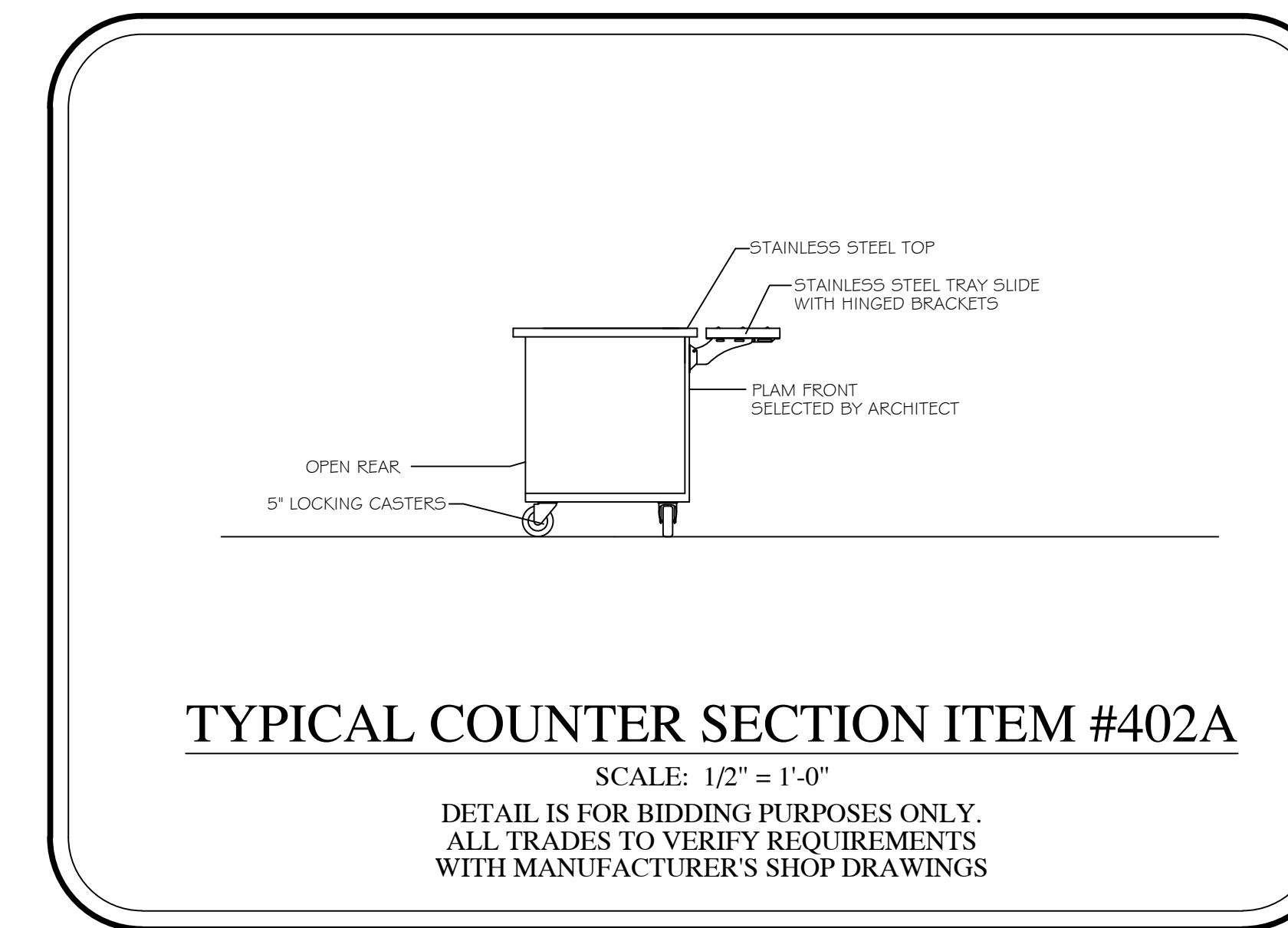
**Food Service Consultants**  
JRA FOOD SERVICE CONSULTANTS, LLC  
401 HALL STREET SW - SUITE 1050  
GRAND RAPIDS, MI 49503  
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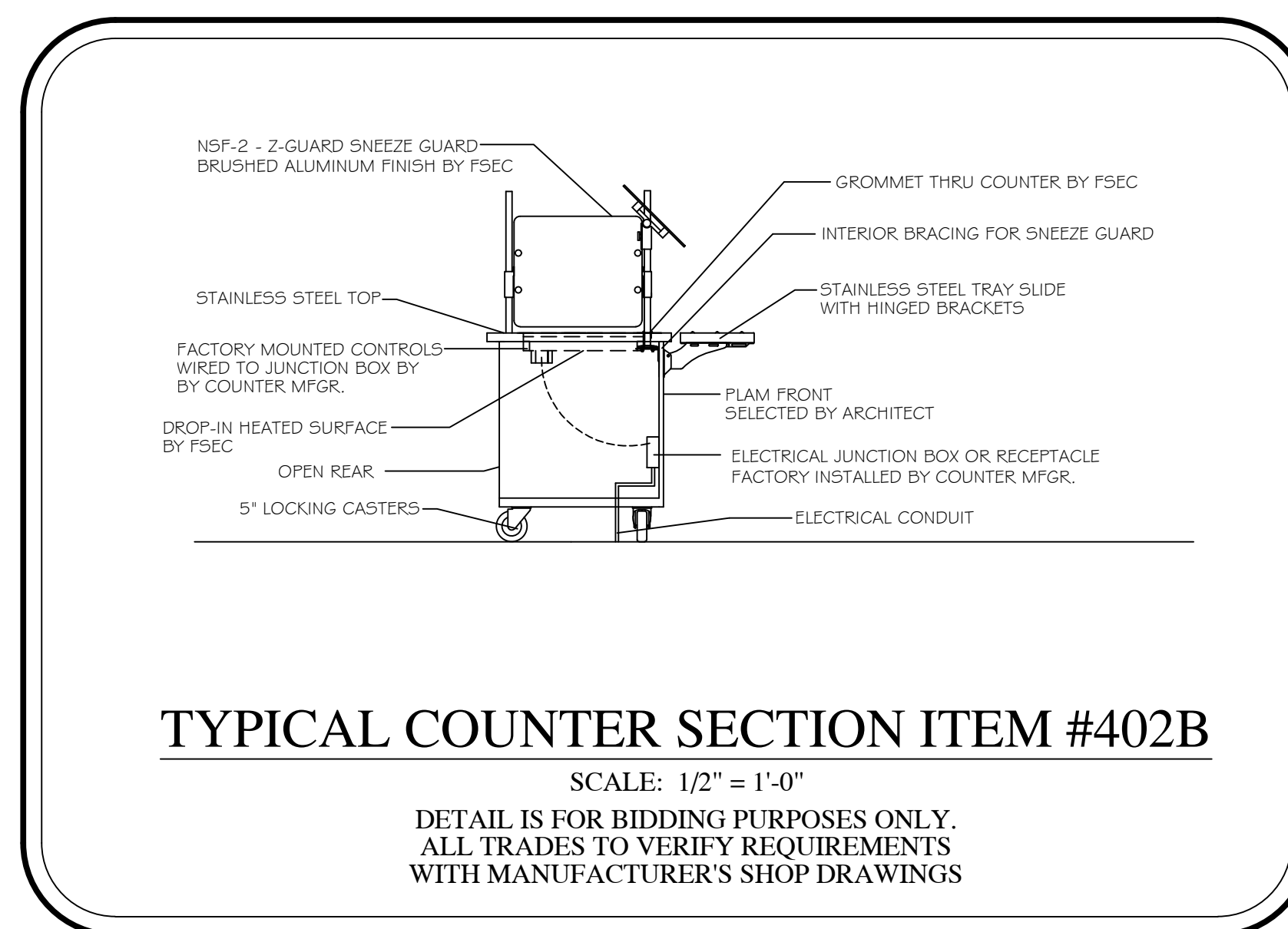
**TYPICAL WORK TABLE**  
**SECTION - ITEM #203**  
SCALE: 1/2" = 1'-0"



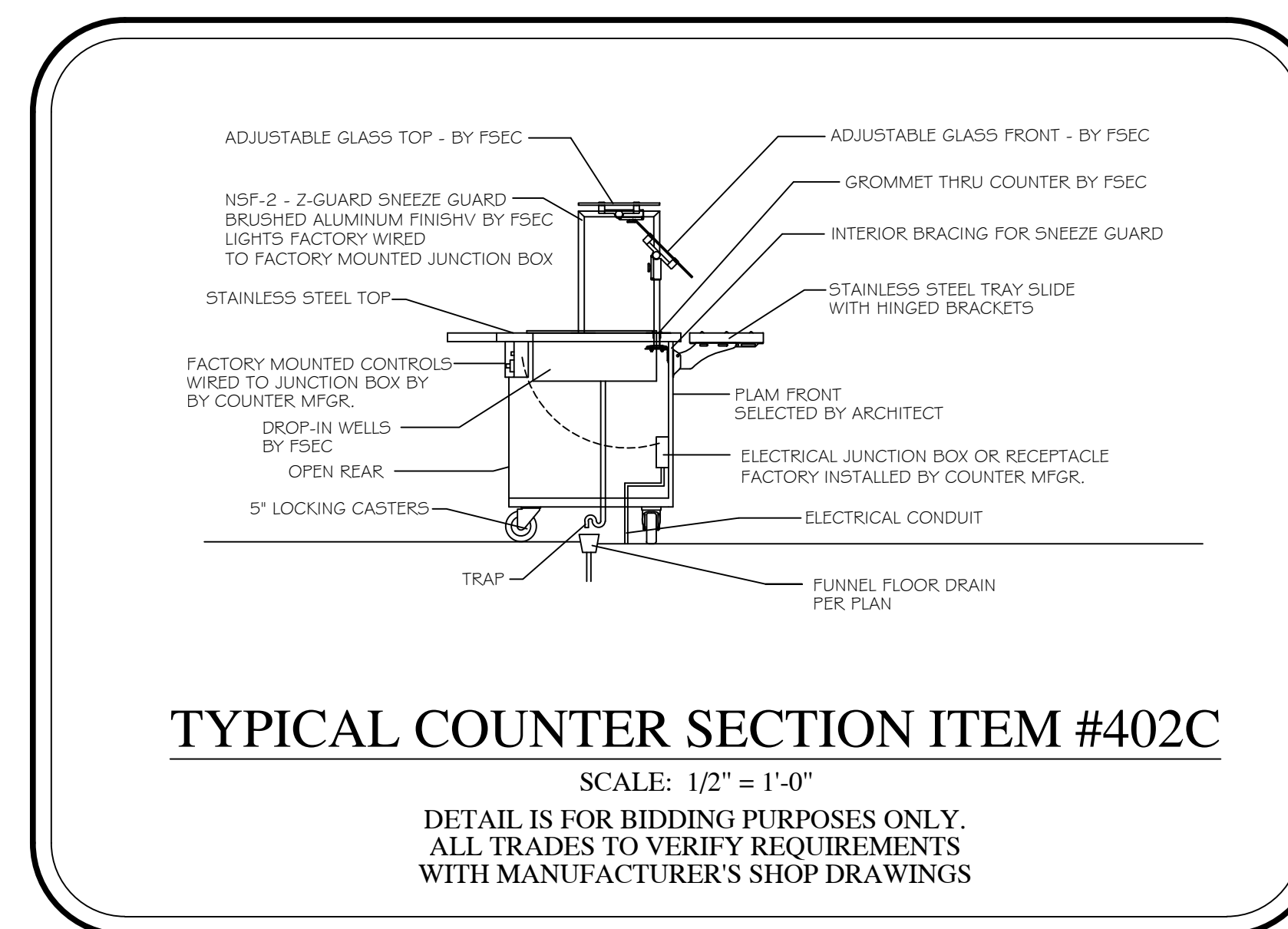
**TYPICAL HOT FOOD TABLE**  
**SECTION - ITEM #401**  
SCALE: 1/2" = 1'-0"



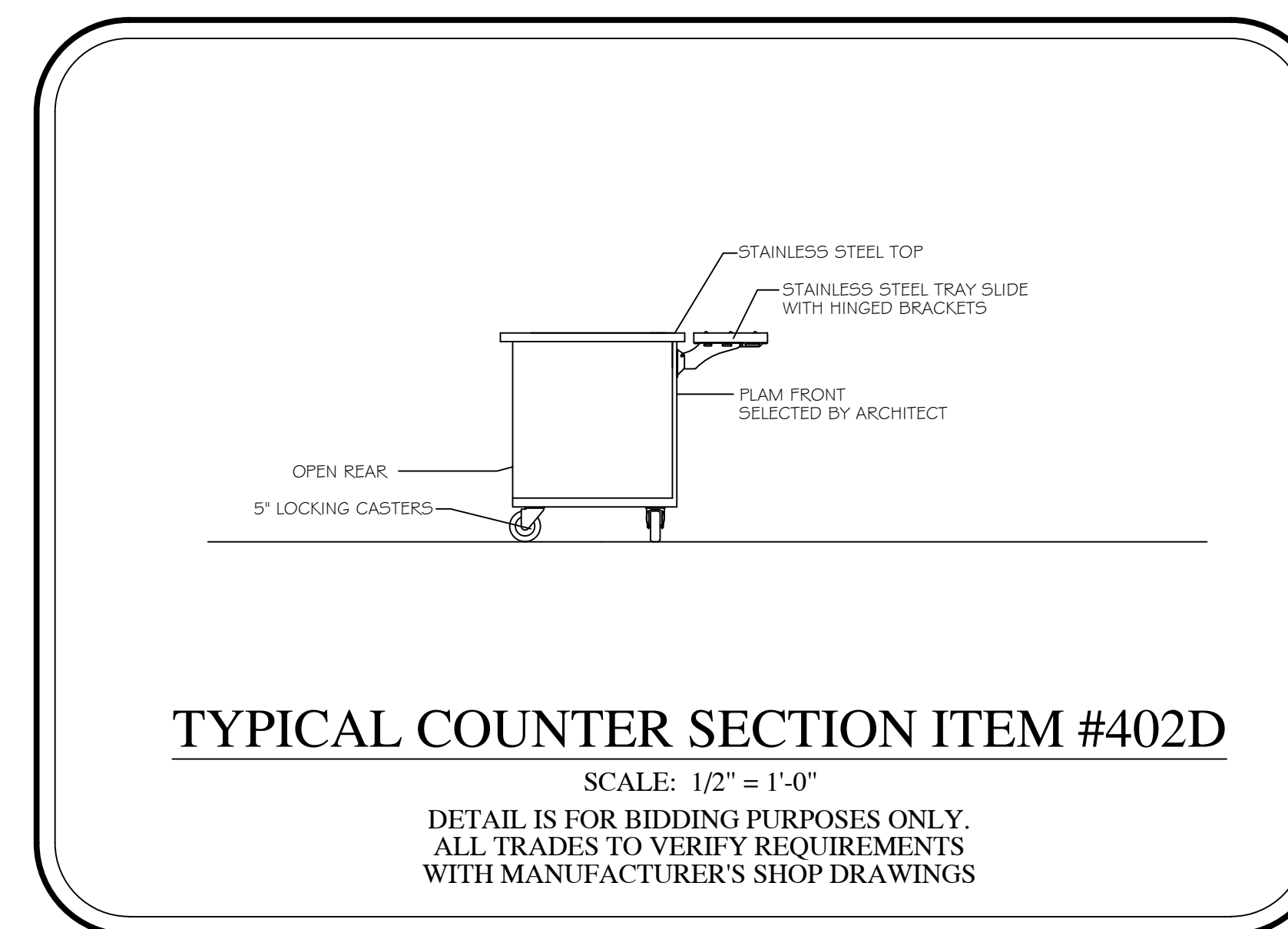
**TYPICAL COUNTER SECTION ITEM #402A**  
SCALE: 1/2" = 1'-0"  
DETAIL IS FOR BIDDING PURPOSES ONLY.  
ALL TRADES TO VERIFY REQUIREMENTS  
WITH MANUFACTURER'S SHOP DRAWINGS



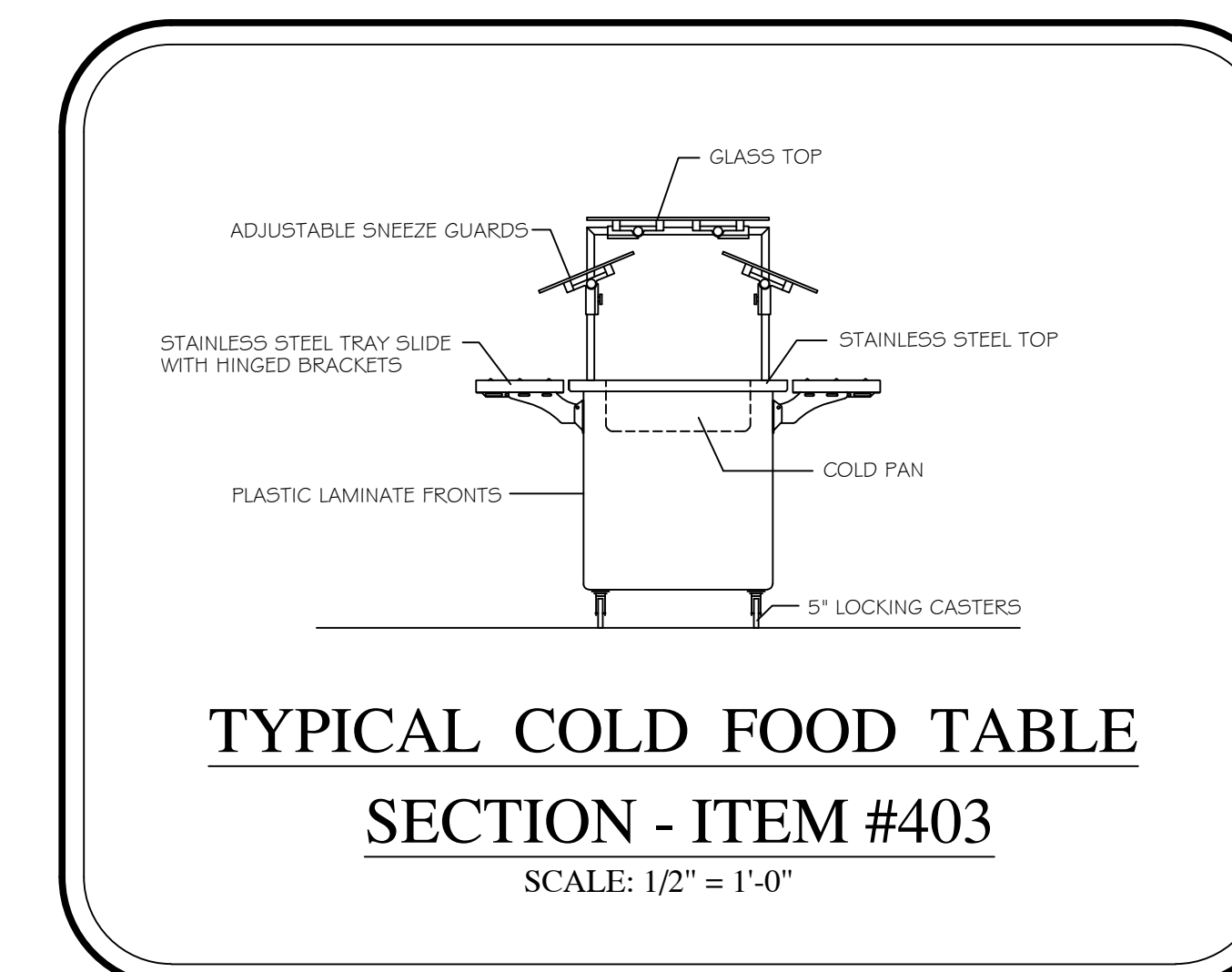
**TYPICAL COUNTER SECTION ITEM #402B**  
SCALE: 1/2" = 1'-0"  
DETAIL IS FOR BIDDING PURPOSES ONLY.  
ALL TRADES TO VERIFY REQUIREMENTS  
WITH MANUFACTURER'S SHOP DRAWINGS



**TYPICAL COUNTER SECTION ITEM #402C**  
SCALE: 1/2" = 1'-0"  
DETAIL IS FOR BIDDING PURPOSES ONLY.  
ALL TRADES TO VERIFY REQUIREMENTS  
WITH MANUFACTURER'S SHOP DRAWINGS



**TYPICAL COUNTER SECTION ITEM #402D**  
SCALE: 1/2" = 1'-0"  
DETAIL IS FOR BIDDING PURPOSES ONLY.  
ALL TRADES TO VERIFY REQUIREMENTS  
WITH MANUFACTURER'S SHOP DRAWINGS



**TYPICAL COLD FOOD TABLE**  
**SECTION - ITEM #403**  
SCALE: 1/2" = 1'-0"

- NOTE:**
1. VERIFY ROUGHIN REQUIREMENTS FOR FUTURE, PURVEYOR SUPPLIED, OWNERS RELOCATED EQUIPMENT, OWNER SUPPLIED EQUIPMENT, ETC.
  2. REUSE EXISTING ROUGHINS WHERE APPLICABLE.
  3. DISCONNECT, REMOVE, STORE & RECONNECT ANY EXISTING EQUIPMENT AS REQUIRED FOR CONSTRUCTION PURPOSES.
  4. EQUIPMENT NOT BEING REUSED TO BE DISCONNECTED AND STORED OR DISCARDED AS DIRECTED BY OWNER.
  5. EQUIPMENT DESIGNATED AS RELOCATED SHALL BE DISCONNECTED AND RELOCATED AS PER PLANS AND SPECIFICATIONS.

EQUIPMENT SCHEDULE																
Item	Qty	DESCRIPTION	CW (in)	HW (in)	INDIRECT DRAIN	DIRECT DRAIN (IN)	GAS (in)	MBTUH	EXH DUCT	EXH CFM	MUA DUCT	MUA CFM	Volts	Ph	Amps load	Equipment Remarks
101	1	REFRIGERATOR											120	1	4.9	
102	1	UTILITY CART														
103	7	SHELVING - WIRE														4 TIER
103A	1	SHELVING - WIRE														4 TIER
201	2	TRASH BIN - BY OWNER														
202	1	SPARE NUMBER														
203	2	WORK TABLE														
204	2	HOT FOOD CABINET											120	1	12.0	UNIVERSAL ANGLES
301	1	SPARE NUMBER														
401	1	HOT FOOD TABLE				FL SK							120/208	1	20.4	
* 402	1	UTILITY COUNTER														
402A	1	UTILITY COUNTER														
402B	1	UTILITY COUNTER														
402C	1	UTILITY COUNTER														
402D	1	UTILITY COUNTER														
403	1	COLD FOOD TABLE				FL SK							120	1	9.5	
404	1	DROP-IN HOT/COLD WELLS				FL SK							120	1	18.2	
404A	1	SNEEZE GUARD											120	1	1.0	
** 405	1	ICE CREAM DISPLAY FREEZER											120	1	4.8	
406	1	CASHIER COUNTER														
406A	1	CASHIER COUNTER														
407	2	CASH REGISTER/POS - BY OWNER											120	1	10.0	DEDICATED CIRCUIT & DATA
408	1	DROP-IN HEATED SURFACE											120	1	11.1	
408A	1	SNEEZE GUARD														
409	1	SPARE NUMBER														
410	1	SANDWICH TOP REFRIGERATOR											120	1	4.8	
411	1	HEATED SLANTED SANDWICH SLIDE											120/208	1	18.4	
412	2	SNACK RACK - BY OWNER														
413	1	DECORATIVE HEAT LAMP ASSEMBLY											120	1	8.0	
414	1	AIR CURTAIN REFRIGERATOR											208	1	15.3	IF UNIT CANNOT BE CONNECTED TO GFCI BREAKER, THEN IT MUST BE HARD WIRED
501	1	SPARE NUMBER														
502	2	HAND SINK W/ SIDE SPLASHES	0.5	0.5		1.5										SOAP & TOWEL DISPENSER - BY OWNER

\* OWNER'S EXISTING EQUIPMENT TO REMAIN  
\*\* OWNER'S EXISTING EQUIPMENT TO BE RELOCATED

BID PACKAGE 1

ISSUED FOR DATE

PROJECT TITLE  
WEST MIDDLE SCHOOL SERVERY  
REMODEL

OWNER  
PORTAGE PUBLIC SCHOOLS

SHEET TITLE  
FOOD SERVICE EQUIPMENT SCHEDULE

Portage, Michigan

DATE  
DECEMBER 21, 2023

SHEET NUMBER  
FSE-2  
23-186.00

FOR REFERENCE

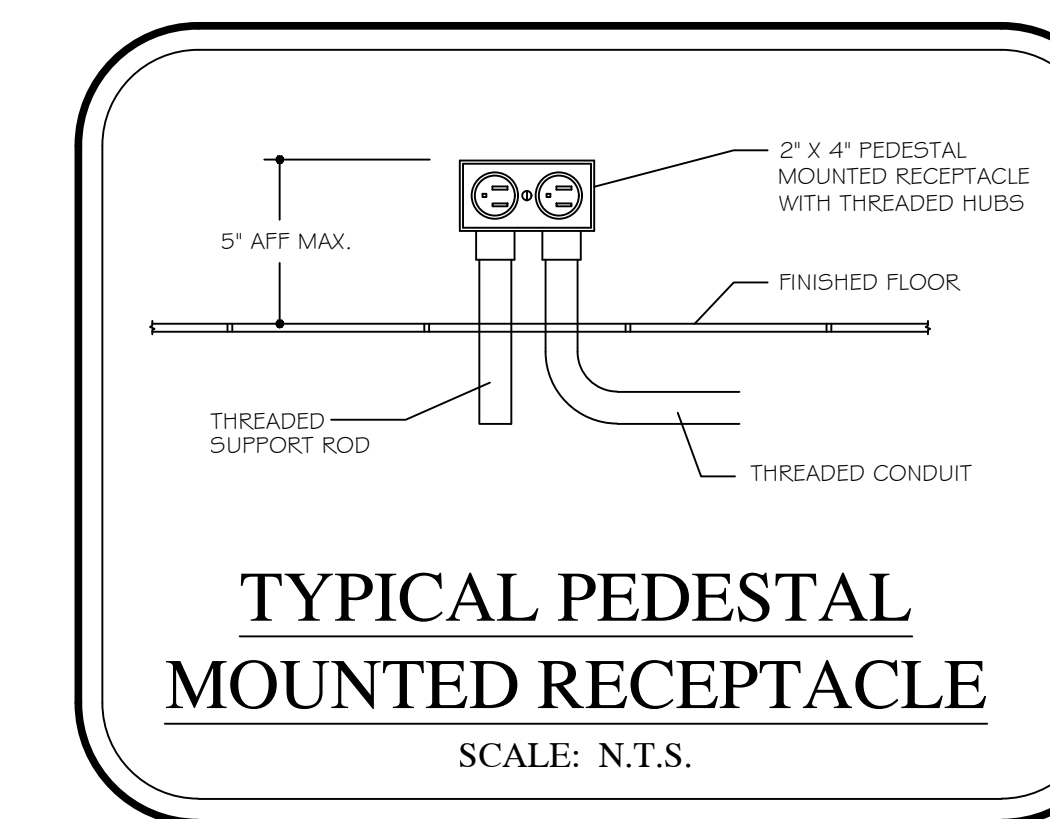
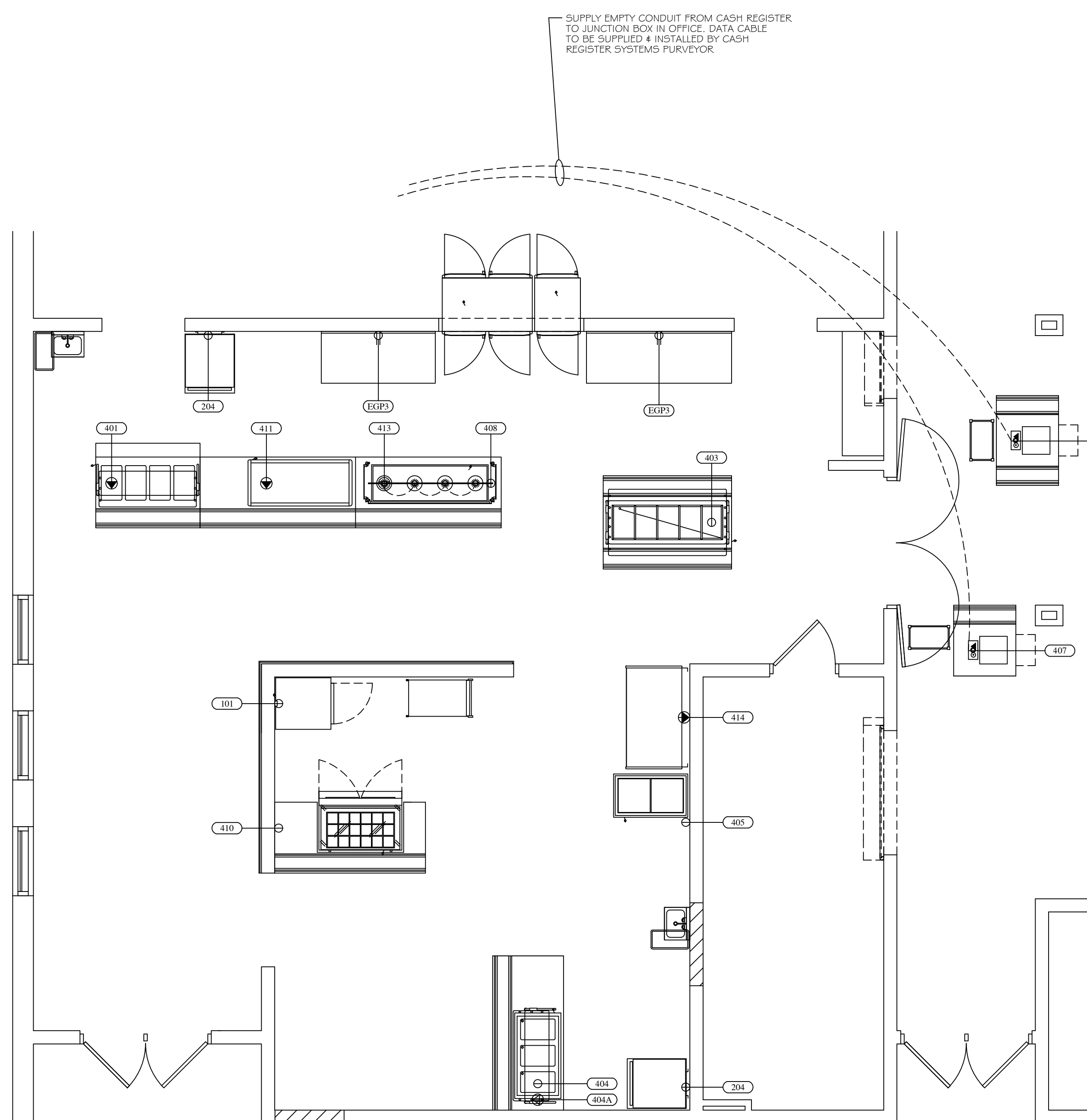
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**TRADE & FSEC NOTES:**

- KITCHEN EQUIPMENT SHALL BE DELIVERED AND ERECTED
- DO NOT ROUGH-IN FROM THIS DRAWING. REFER TO F.S.E.C. DIMENSIONED ROUGH-IN DRAWINGS AND SHOP DRAWINGS FOR ACTUAL REQUIREMENTS.
- SHALL MAKE ALL FINAL CONNECTIONS BETWEEN EQUIPMENT AND ROUGH-IN POINT, AND FURNISH ALL WIRING, SWITCHES, CONTROLS, SERVICE VALVES, PIPING, ETC AS REQUIRED. FURNISH DRAIN WATER TEMPERING KIT(S).
- FURNISH AND INSTALL ALL EQUIPMENT ACCESSORIES (FAUCETS, SWITCHES, CORDS, VALVES, GAS HOSES, ETC.)
- SLOPES TO FDS SHOULD BE HELD TO A MINIMUM DIMENSION.
- ALL "ROUGH-INS" SHOULD BE "UP-WITHIN" AND THEN "OUT-OF" WALLS WHERE POSSIBLE TO KEEP FLOORS AS CLEAN AS POSSIBLE. ROUGH-INS ARE SHOWN AT TERMINATION POINT TO ALLOW WIRING/PIPING TO FIXTURE.
- PROVIDE CHASES/REWORK OF WALLS, FLOORS, CEILINGS FOR UTILITIES, FLOOR GRATES, WALKINS, DUCTS, ETC.
- PROVIDE ACCESS HOLES IN EQUIPMENT FOR UTILITIES, PIPING, POS, BEVERAGE LINES, ETC.
- PROVIDE VENTILATION, STRUCTURAL SUPPORT, CEILING WORK, ROOF PENETRATIONS AND FIRE PROOFING AS REQUIRED.
- EXHAUST HOOD SHALL BE USED FOR VENTILATION OF COOKING EQUIPMENT ONLY. PROVIDE ROOM VENTILATION (AC RECOMMENDED) AS REQUIRED
- PROVIDE ADEQUATE VENTILATION FOR REFRIGERATION COMPRESSORS, WHETHER AIR OR WATER COOLED.
- REVIEW ALL ROUGHINS AND SHOP DRAWINGS FROM F.S.E.C. AND ADVISE PRIOR TO ROUGHING IN IF ANY CHANGES ARE REQUIRED.
- COORDINATE ROUGHIN REQUIREMENTS FOR OWNER SUPPLIED, RELOCATED, OR EXISTING EQUIPMENT WITH ALL TRADES
- REUSE EXISTING ROUGHINS IF APPLICABLE
- EQUIPMENT NOT BEING RE-USED TO BE DISCONNECTED.
- EQUIPMENT NOT BEING RE-USED SHALL BE DISCARDED.
- IF OWNER REQUESTS EXISTING EQUIPMENT BE SALVAGED TURN OVER TO OWNER.
- EQUIPMENT DESIGNATED AS RELOCATED SHALL BE DISCONNECTED FROM UTILITIES.
- EQUIPMENT DESIGNATED AS RELOCATED SHALL BE REMOVED FROM SITE, CLEANED, MADE READY FOR HEALTH DEPARTMENT AND RETURNED TO THE SITE.
- EQUIPMENT DESIGNATED AS RELOCATED SHALL BE RE-CONNECTED.
- VERIFY VENTILATION DATA WITH HOOD MFG. SHOP DRAWINGS.

FOODSERVICE  
DESIGN BY:  
**JRA**  
Food Service  
Consultants  
JRA FOOD SERVICE CONSULTANTS, LLC  
401 HALL STREET SW - SUITE 103H  
GRAND RAPIDS, MI 49503  
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MECHANICAL / ELECTRICAL NOTES	
⬆	120 V - 20 AMP DUPLEX RECEPTACLE - GFCI VERTICALLY MOUNTED
⬆	120 V - 20 AMP SIMPLEX OUTLET - GFCI VERTICALLY MOUNTED
⬆	120 VOLT - 30 AMP QUAD OUTLET
SR	SPECIAL RECEPTACLE - 120 VOLT
SR	SPECIAL RECEPTACLE - 208/240 VOLT
W.T.	W.T. FLUSH FLOOR POWER/COMMUNICATIONS RECEPTACLE
DC	DATA CONNECTION
W.T.	WATER/TIGHT FLUSH FLOOR DUPLEX - 20 AMP - GFCI
JB	JUNCTION BOX
LT	LIGHT FIXTURE
A	AMPS
AFP	ABOVE FINISHED FLOOR
BTC	BRANCH TO CONNECTION BY TRADES
DFA	DROP FROM ABOVE
GP	GENERAL PURPOSE
HP	HORSEPOWER
IW	INDIRECT/AIR GAPPED WASTE TO FL DR OR FL SK
KW	KILOWATT
PH	PHASE
UNO	UNLESS OTHERWISE NOTED
VIF	VERIFY IN FIELD
V	VOLTS
HW	HOT WATER - 25 PSI - 115 DEGREES
CW	COLD WATER - 25 PSI
G	NATURAL GAS - 7\"/>

- NOTE:**
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EQUIPMENT SCHEDULE								
Item	EQUIPMENT DESCRIPTION	VOLTS	PH	AMPS LOAD	DIRECT BY EC	CORDSET BY FSEC	AFF (in)	REMARKS
101	REFRIGERATOR	120	1	4.9		X	90	
204	HOT FOOD CABINET	120	1	12.0		X	72	
401	HOT FOOD TABLE	120/208	1	20.4		X	5	PEDESTAL MOUNTED RECEPTACLE
403	COLD FOOD TABLE	120	1	9.5		X	5	PEDESTAL MOUNTED RECEPTACLE
404	DROP-IN HOT/COLD WELLS	120	1	18.2		X	5	PEDESTAL MOUNTED RECEPTACLE
404A	SNEEZE GUARD	120	1	1.0	X		5	PEDESTAL MOUNTED JUNCTION BOX
405	ICE CREAM DISPLAY FREEZER - EXISTING	120	1	4.8		X	16	
407	CASH REGISTER/POS - BY OWNER	120	1	10.0		X	5	INTERWIRE TO OFFICE/CPU - VIF
408	DROP-IN HEATED SURFACE	120	1	11.1		X	5	PEDESTAL MOUNTED RECEPTACLE
410	SANDWICH TOP REFRIGERATOR	120	1	4.8		X	16	
411	HEATED SLANTED SANDWICH SLIDE	120/208	1	18.4		X	5	PEDESTAL MOUNTED RECEPTACLE
413	DECORATIVE HEAT LAMP ASSEMBLY	120	1	8.0	X		DFA	
414	AIR CURTAIN REFRIGERATOR	208	1	15.3		X	16	IF UNIT CANNOT BE CONNECTED TO GFCI BREAKER, THEN IT MUST BE HARD WIRED
EGP3	GENERAL PURPOSE DUPLEX	120	1	10.0		X	48	

ISSUED FOR DATE

PROJECT TITLE  
WEST MIDDLE SCHOOL SERVERY  
REMODEL

OWNER  
PORTAGE PUBLIC SCHOOLS

Portage, Michigan

SHEET TITLE  
FOOD SERVICE ELECTRICAL FLOOR  
PLAN

DATE  
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SHEET NUMBER  
FSE-3  
23-186.00

BID PACKAGE 1

FOR REFERENCE

**TRADE & FSEC NOTES:**

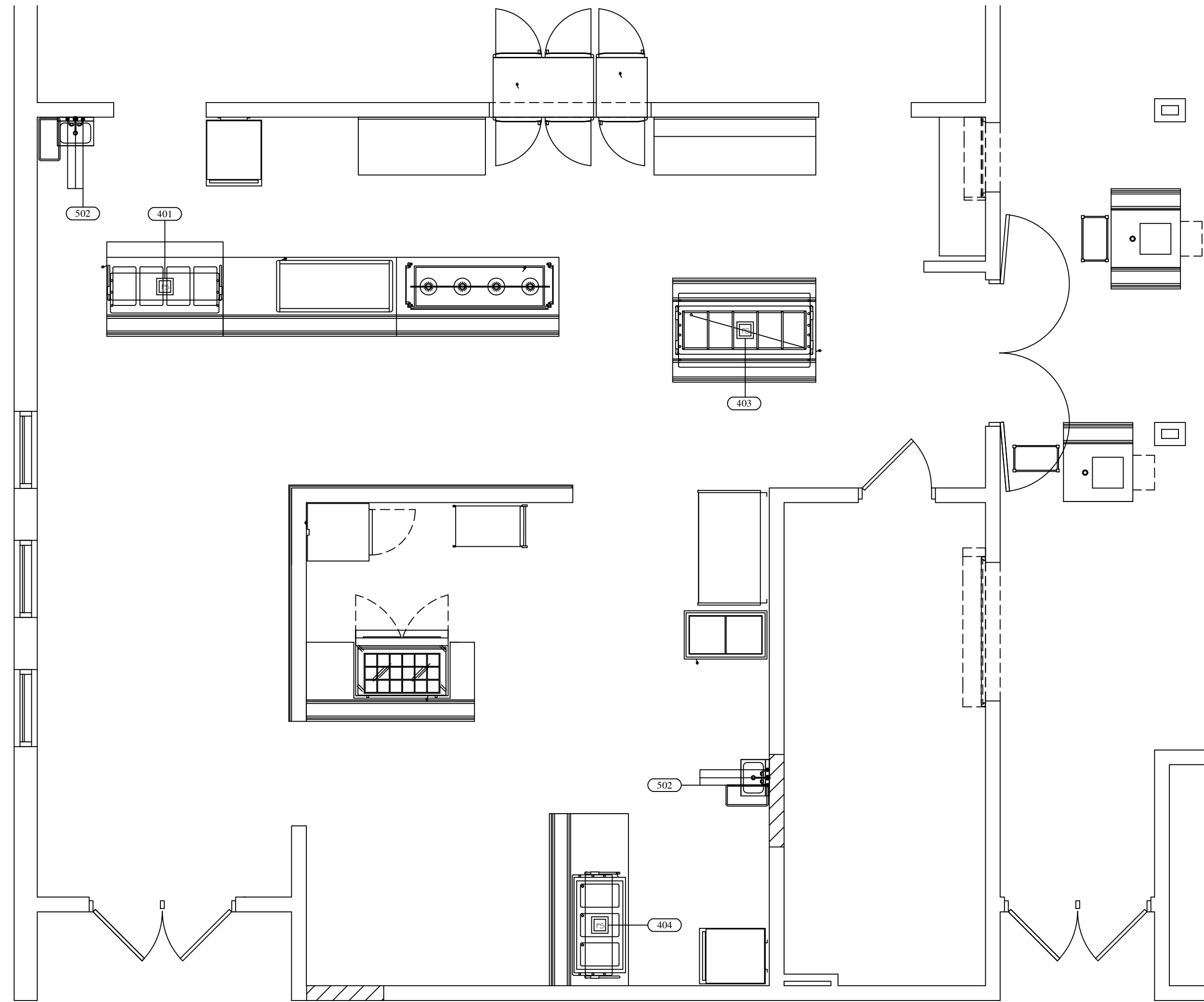
- KITCHEN EQUIPMENT SHALL BE DELIVERED AND ERECTED
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- SHALL MAKE ALL FINAL CONNECTIONS BETWEEN EQUIPMENT AND ROUGH-IN POINT, AND FURNISH ALL WIRING, SWITCHES, CONTROLS, SERVICE VALVES, PIPING, ETC AS REQUIRED. FURNISH DRAIN WATER TEMPERING KIT(S).
- FURNISH AND INSTALL ALL EQUIPMENT ACCESSORIES (FAUCETS, SWITCHES, CORDS, VALVES, GAS HOSES, ETC.).
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- PROVIDE CHASES/REWORK OF WALLS, FLOORS, CEILINGS FOR UTILITIES, FLOOR GRATES, WALKINS, DUCTS, ETC.
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- PROVIDE VENTILATION, STRUCTURAL SUPPORT, CEILING WORK, ROOF PENETRATIONS AND FIRE PROOFING AS REQUIRED.
- EXHAUST HOOD SHALL BE USED FOR VENTILATION OF COOKING EQUIPMENT ONLY. PROVIDE ROOM VENTILATION (A/C RECOMMENDED) AS REQUIRED.
- PROVIDE ADEQUATE VENTILATION FOR REFRIGERATION COMPRESSORS, WHETHER AIR OR WATER COOLED.
- REVIEW ALL ROUGHINS AND SHOP DRAWINGS FROM F.S.E.C. AND ADVISE PRIOR TO ROUGHING IN IF ANY CHANGES ARE REQUIRED.
- COORDINATE ROUGHIN REQUIREMENTS FOR OWNER SUPPLIED, RELOCATED, OR EXISTING EQUIPMENT WITH ALL TRADES
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401 HALL STREET SW - SUITE 105H  
GRAND RAPIDS, MI 49503  
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	120 V - 20 AMP SIMPLEX OUTLET - GFC VERTICALLY MOUNTED
	120 VOLT - 30 AMP QUAD OUTLET
	SR SPECIAL RECEPTACLE - 120 VOLT
	SR SPECIAL RECEPTACLE - 208/240 VOLT
	W.T. FLUSH FLOOR POWER/COMMUNICATIONS RECEPTACLE
	DATA CONNECTION
	WATER TIGHT FLUSH FLOOR DUPLEX - 20 AMP - GFC
	JB JUNCTION BOX
	LT LIGHT FIXTURE
	A AMPS
	AFF ABOVE FINISHED FLOOR
	BTC BRANCH TO CONNECTION BY TRADES
	DFA DROP FROM ABOVE
	GP GENERAL PURPOSE
	HP HORSEPOWER
	IW INDIRECT/AIR GAPPED WASTE TO FL DR OR FL SK
	KW KILOWATT
	PH PHASE
	UNLESS OTHERWISE NOTED
	VIF VERIFY IN FIELD
	V VOLTS
	HW HOT WATER - 25 PSI - 115 DEGREES
	CW COLD WATER - 25 PSI
	G NATURAL GAS - 7" W.C. OR LP GAS - 11" W.C. - VIF
	W WASTE DRAIN - DIRECT CONNECTION
	FD FLOOR DRAIN - 3" MINIMUM DRAIN - MINIMUM PITCH
	FFD FLANNEL FLOOR DRAIN FOR IW - 3" MINIMUM DRAIN
	FL SK FLOOR SINK FOR IW - 12" SQ. - HALF GRATE - 3" MIN.
	EVC EXHAUST VENT CONNECTION
	MLA MAKE UP AIR DUCT CONNECTION
	CFM CUBIC FEET MINUTE
	SP STATIC PRESSURE
	BC BEVERAGE CONDUIT WITH 1/8" SWEEP ENDS BY TRADES - VIF
	TFT TEMPERED FLOOR TROUGH
	NIKEC NOT IN KITCHEN EQUIPMENT CONTRACT

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- EQUIPMENT DESIGNATED AS RELOCATED SHALL BE DISCONNECTED AND RELOCATED AS PER PLANS AND SPECIFICATIONS.

EQUIPMENT SCHEDULE											
Item	EQUIPMENT DESCRIPTION	CW (in)	HW (in)	AFF (in)	DIRECT DRAIN (in)	AFF (in)	INDIRECT AIR GAP	GAS (in)	AFF (in)	MBTUH	REMARKS
401	HOT FOOD TABLE						FL SK				
403	COLD FOOD TABLE						FL SK				
404	DROP-IN HOT/COLD WELLS						FL SK				
502	HAND SINK W/ SIDE SPLASHES	0.5	0.5	18	1.5	16					SOAP & TOWEL DISPENSER - BY OWNER

**BID PACKAGE 1**

PROJECT TITLE  
WEST MIDDLE SCHOOL SERVERY  
REMODEL

OWNER  
PORTAGE PUBLIC SCHOOLS

SHEET TITLE  
FOOD SERVICE PLUMBING FLOOR  
PLAN

Portage, Michigan

DATE  
DECEMBER 21, 2023

SHEET NUMBER  
FSE-4  
23-186.00

**FOR REFERENCE**