



**Architectural  
Services**

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# ADDENDUM TWO

Project: **West Ridge High School, Food Service**

Address: **380 Lynn Rd, Blountville, TN, Sullivan County**

August 1, 2019

This Addendum is part of the Contract Documents for the above referenced project and modifies the original drawings and/or specifications, dated **7/17/2019**, as noted below. The bidder shall acknowledge receipt of this Addendum in the place provided in the Bid Form. The published bid date and time shall remain the same.

#### SPECIFICATIONS:

**Section 004113 Bid Form** – Revised to include Fieldhouse Concessions 213.

**NOTE: The Food Service Contract will be awarded as one contract for the Kitchen/Serving Areas, Fieldhouse Concessions and the Culinary Classroom and Lab Areas, however for accounting purposes the bids must be separated into three bids for each area as noted on the bid form.**

#### DRAWINGS:

**Sheet QF-11.F Food Service Equipment Plan - Fieldhouse, Sheet QF-21.F Food Service Utility Plans - Fieldhouse, Sheet QF-31.F Exhaust Hood Details - Fieldhouse.**

**END OF ADDENDUM 2**



FOR THE WORK SPECIFIED.

GENTLEMEN:

1. Having examined the plans and specifications, having visited the site of the proposed work, and being completely familiar with the local conditions affecting the cost of the work, and having carefully examined the construction bidding documents with addenda prepared by Cain Rash West Architects and entitled "WEST RIDGE HIGH SCHOOL – FOOD SERVICE, SULLIVAN COUNTY TENNESSEE",
2. I, (We) propose to execute the portion of the work identified as "**Base Bid**" for the stipulated sum of: (sums shall be in written and numerical form)

**NOTE: The Food Service Contract will be awarded as one contract for the Kitchen/Serving Areas, Fieldhouse concessions and the Culinary Classroom and Lab Areas, however for accounting purposes the bids must be separated into three bids for each area per the description below.**

Lump Sum Base Bid All items associated with the **Kitchen E130, Freezer 138, Cooler 139, Dry Storage E140, Dish wash E141, Serving E134, Serving E135, Serving E136 and Dining Area E151.**

\_\_\_\_\_ DOLLARS

(\$ \_\_\_\_\_).

Lump Sum Base Bid All items associated with the **Culinary Lab E145, Storage E412, Cooler E143, Freezer E144, Culinary Class E147, Storage E212 and Serving E211.**

\_\_\_\_\_ DOLLARS

(\$ \_\_\_\_\_).

Lump Sum Base Bid All items associated with the **Fieldhouse Concessions 213.**

\_\_\_\_\_ DOLLARS

(\$ \_\_\_\_\_).

3. The undersigned agrees to complete all of the work described by the "Contract Documents" and have the space fully ready for occupancy, including any Alternates within 180 calendar days from Notice to Proceed.
4. The undersigned agrees to commence work under this contract within three working days of receipt of Notice to Proceed.

5. The undersigned agrees that this bid shall be good and may not be withdrawn for a period of (30) thirty calendar days after the scheduled closing time for receiving bids.
  
6. The undersigned, upon receipt of written notice of the acceptance of this bid, agrees to deliver, to the owner or his agent, the architect, the required performance bond, labor and material payment bond and certificate of insurance in accordance with the specifications and instructions to bidders.
  
7. The undersigned hereby acknowledges receipt of:

ADDENDUM NO.	DATE
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

8. Include the list of proposed major subcontractors with this bid form:

FOOD SERVICE EQUIPMENT VENDOR \_\_\_\_\_

This proposal is respectfully submitted

By: \_\_\_\_\_

Title: \_\_\_\_\_

Firm name: \_\_\_\_\_

\_\_\_\_\_

Business address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

(Seal if this bid is submitted by a Corporation)

This Bid Form consists of three (3) pages.  
 END OF BID FORM 004113

**FOODSERVICE EQUIPMENT SCHEDULE - CONCESSIONS**

ITEM NO.	QTY.	DESCRIPTION	MANUFACTURER	MODEL	EQUIPMENT REMARKS	AMPS	HP	KW	VOLTS	PHASE	CONN. TYPE	NEMA	ELEC. CONN. HEIGHT	ELECTRICAL REMARKS	CW SIZE	CW CONN. HEIGHT	HW SIZE	HW CONN. HEIGHT	HW TEMP.	HW GPH	DW SIZE	DW CONN. HEIGHT	IW SIZE	PLUMBING REMARKS	ITEM NO.
201	1	HAND SINK	EAGLE GROUP	HSA-10-FAW	WRIST HANDLES, SIDE PANELS										1/2"	14"	1/2"	14"	110 °F	5	1 1/2"	12"		WRIST HANDLES	201
202	1	MOP SINK CABINET	EAGLE GROUP	F1916-VSCS											1/2"	28"	1/2"	28"	110 °F	10	2"	0"			202
203	1	CUBE ICE MACHINE	HOSHIZAKI	KM-650MAJ	WATER FILTER	7.2			208	1	DIRECT		66"		1/2"	66"							3/4"	WATER FILTER	203
203.1	1	ICE BIN	HOSHIZAKI	B-500SF																			3/4"		203.1
204	1	MOBILE SHELVING UNIT	CAMBRO	EMU243670V4580	4-TIER, 70" POSTS, CASTERS																				204
205	1	REFRIGERATOR	CONTINENTAL REFRIGERATOR	DL1RE-HD	CASTERS	5.8			120	1	CORD & PLUG	5-15P	48"												205
206	1	MOBILE HOT CABINET	METRO	C5T9D-DSB	CASTERS, ENERGY STAR	12			120	1	CORD & PLUG	5-15P	66"												206
207	1	WORKTABLE	TO BE FABRICATED	CUSTOM																					207
208	1	NACHO CHIP WARMER	FST-1-MN	HATCO		9			120	1	CORD & PLUG	5-15P	48"												208
209	1	NACHO CHEESE WARMER	STAR	3WLA-4H		5			120	1	CORD & PLUG	5-15P	48"												209
210	1	POPCORN MACHINE	NEMCO	6440		9.9			120	1	CORD & PLUG	5-15P	48"												210
211	1	EXHAUST HOOD	GAYLORD	ELX-PBW		20			120	1	DIRECT		104"												211
211.1	1	FIRE SUPPRESSION SYSTEM	ANSUL	R-102	WET CHEMICAL																				211.1
212	1	RANGE	VULCAN	EV24-4FP-208		62.5	13		208	3	DIRECT		18"												212
213	1	GRIDDLE	VULCAN	HEG36E					208	3	DIRECT		18"												213
214	1	FRYER	PITCO	SE14S-1FD		48			208	3	DIRECT		18"												214
214.1	1	FRYER DUMP STATION	PITCO	BNB-SE14		6.3			120	1	CORD & PLUG	5-15P	18"												214.1
215	1	HAND SINK	EAGLE GROUP	HSA-10-FAW	WRIST HANDLES, SIDE PANELS										1/2"	14"	1/2"	14"	110 °F	5	1 1/2"	12"		WRIST HANDLES	215
216	1	FREEZER	CONTINENTAL REFRIGERATOR	DL1FE-HD		6.3			120	1	CORD & PLUG	5-15P	48"												216
217	1	PREP TABLE W/ SINK	TO BE FABRICATED	CUSTOM																			1 1/2"	LEVER WASTE	217
217.1	1	FAUCET	T&S BRASS	B-0231-CR-KIT											1/2"	14"	1/2"	14"	140 °F	10					217.1
218	1	TEA BREWER	BY PRODUCT SUPPLIER			14			120	1	CORD & PLUG	5-15P	48"		1/4"	14"									218
218.1	2	TEA URN	BY PRODUCT SUPPLIER																						218.1
219	1	COFFEE BREWER	BY PRODUCT SUPPLIER			25.8			120/208	1	DIRECT		48"		3/8"	14"									219
219.1	2	AIRPOT	BY PRODUCT SUPPLIER																						219.1
220	3	ICE CREAM MERCHANDISER	BY PRODUCT SUPPLIER			2.6			120	1	CORD & PLUG	5-15P	18"										1/2"		220
221	1	CONCESSIONS COUNTER	TO BE FABRICATED	CUSTOM																					221
222	4	UNDERCOUNTER REFRIGERATOR	CONTINENTAL REFRIGERATOR	SW48-U		7.3			120	1	CORD & PLUG	5-15P	18"												222
223	4	P.O.S.	BY OWNER			10			120	1	CORD & PLUG	5-15P	18"												223
224	1	3-COMPARTMENT SINK	EAGLE GROUP	FN2048-3-18-14/3																			1 1/2"		224
224.1	2	FAUCET	T&S BRASS	B-0231-CR-KIT											1/2"	14"	1/2"	14"	140 °F	22					224.1
225	1	WALL SHELF W/ UTENSIL RAIL	EAGLE GROUP	WSP1284																					225
226	1	AIR CURTAIN	WILLIAMS	KTECH048-00			1/4		120	1	DIRECT		90"												226

**FOODSERVICE VENTILATION SCHEDULE - CONCESSIONS**

ITEM NO.	QTY.	DESCRIPTION	EXHAUST QTY.	EXHAUST WIDTH	EXHAUST DEPTH	EXHAUST CFM	EXHAUST S.P.	MU AIR QTY.	MU AIR WIDTH	MU AIR DEPTH	MU AIR CFM	MU AIR S.P.	VENTILATION REMARKS
211	1	EXHAUST HOOD	1	12"	14"	1,666	0.7	1	10"	22"	1,333	0.11	

**FOODSERVICE GENERAL NOTES**

- ALL ITEMS OF FOODSERVICE EQUIPMENT SHALL BE FABRICATED AND INSTALLED IN STRICT ACCORDANCE WITH THE LATEST STANDARDS PUBLISHED BY THE NATIONAL SANITATION FOUNDATION (NSF) OR THE EQUIVALENT, IN STRICT COMPLIANCE WITH ALL APPLICABLE NATIONAL, STATE, AND/OR LOCAL CODES AND STANDARDS.
  - WORK AND MATERIALS SHALL BE IN COMPLIANCE WITH REQUIREMENTS OF APPLICABLE CODES, ORDINANCES, AND REGULATIONS, INCLUDING BUT NOT LIMITED TO THOSE OF THE NATIONAL FIRE PROTECTION ASSOCIATION, STATE FIRE MARSHALL, STATE BOARD OF HEALTH, LOCAL HEALTH CODES, ETC.
  - ELECTRICALLY OPERATED AND/OR HEATED EQUIPMENT, FABRICATED OR OTHERWISE, SHALL CONFORM TO THE LATEST STANDARDS OF NATIONAL ELECTRIC MANUFACTURERS' ASSOCIATION AND OF UNDERWRITERS LABORATORIES, INC. EQUIPMENT SHALL BEAR THE U.L. LABEL.
  - STEAM HEATED EQUIPMENT SHALL BE MANUFACTURED IN ACCORDANCE WITH A.S.M.E. CODE REQUIREMENTS AND CARRY THE A.S.M.E. STAMP.
  - NO EXTRA CHARGE WILL BE PAID FOR FURNISHING ITEMS REQUIRED BY REGULATIONS BUT NOT SPECIFIED OR SHOWN ON THE DRAWINGS.
  - RULINGS AND INTERPRETATIONS OF ENFORCING AGENCIES SHALL BE CONSIDERED PART OF THE REGULATIONS.
  - GENERAL CONTRACTOR TO SITE VERIFY ALL DIMENSIONS PRIOR TO CONSTRUCTION.
- DISCLAIMER**
- FOODSERVICE EQUIPMENT PLANS AND SPECIFICATIONS ARE INTENDED TO ILLUSTRATE TYPES AND ARRANGEMENTS, INCLUDING SPACE AND UTILITY REQUIREMENTS, OF EQUIPMENT REQUIRED FOR THE PROJECT REGARDING THE DESIRED FUNCTION AND PRODUCT FLOW. THEY ARE INTENDED TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED.
- ERRORS AND OMISSIONS**
- DESIGN DOCUMENTS INCLUDE DRAWINGS AND SPECIFICATIONS WHICH SHOULD BE REASONABLY CORRECT. HOWEVER, THEIR COMPLETE ACCURACY IS NOT GUARANTEED. SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
  - IT SHALL BE THE RESPONSIBILITY OF THE FOODSERVICE EQUIPMENT BIDDERS TO INFORM THE FOODSERVICE CONSULTANT OF ANY DISCREPANCIES FOUND WITHIN THESE DOCUMENTS TO INCLUDE: WRITTEN SPECIFICATIONS, DRAWINGS, OR SCHEDULES, TO ALLOW AN OPPORTUNITY FOR THE CONSULTANT TO PREPARE AN ADDENDUM TO CORRECT SUCH DISCREPANCIES. BIDDING ON A KNOWN DISCREPANCY WITH THE INTENTION OF EQUIPMENT SUBSTITUTION OR PRICE GOUGING THROUGH CHANGE ORDERS WILL NOT BE TOLERATED.



**WEST RIDGE HIGH SCHOOL ATHLETIC BUILDINGS**



701-A LADY STREET  
COLUMBIA, SOUTH CAROLINA 29201  
TEL. 803.765.2418 FAX 803.765.2419  
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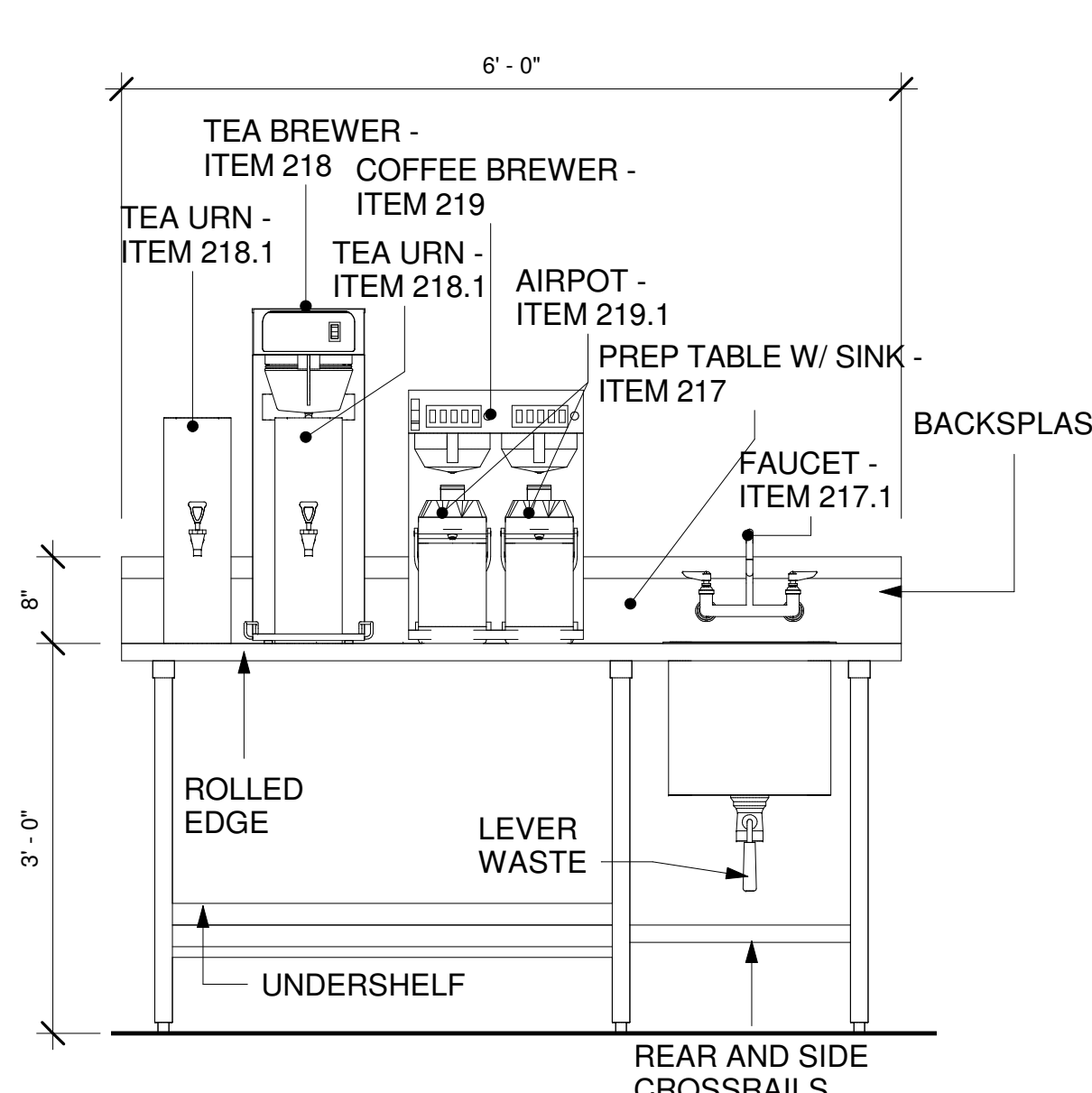
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No.	Description	Date

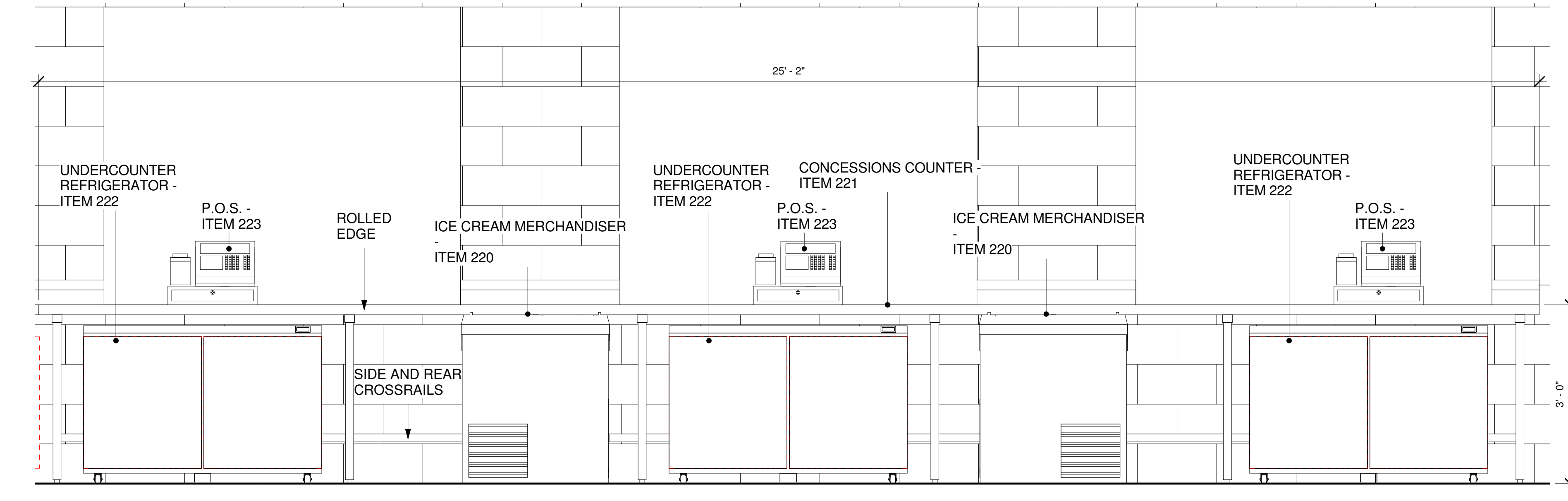
PROJECT: 2201-169090  
DATE: MAY 25, 2018  
DRAWN BY: JM  
CHECKED BY: JM

**FOODSERVICE EQUIPMENT PLAN - FIELD HOUSE**

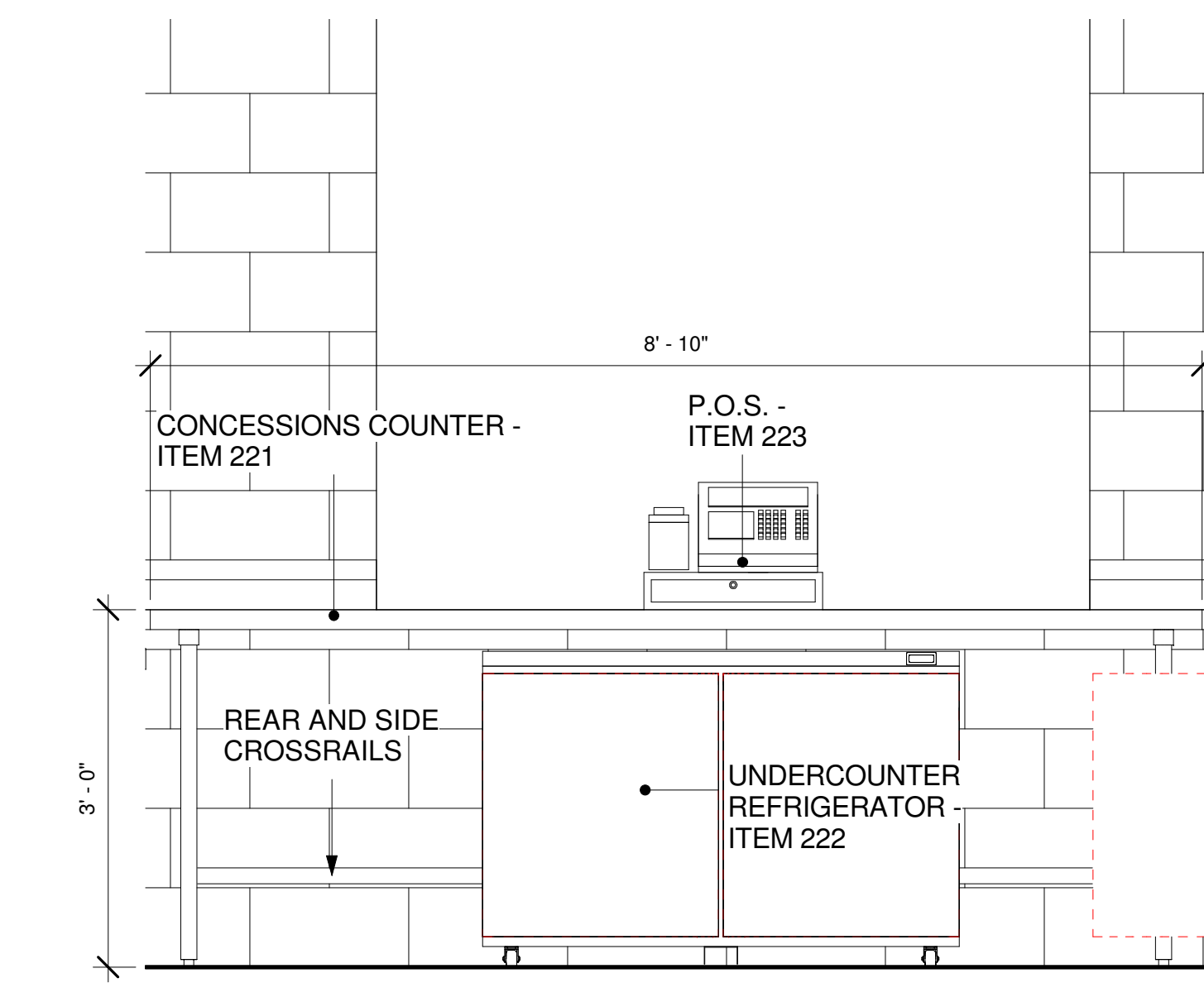
**QF-11.F**



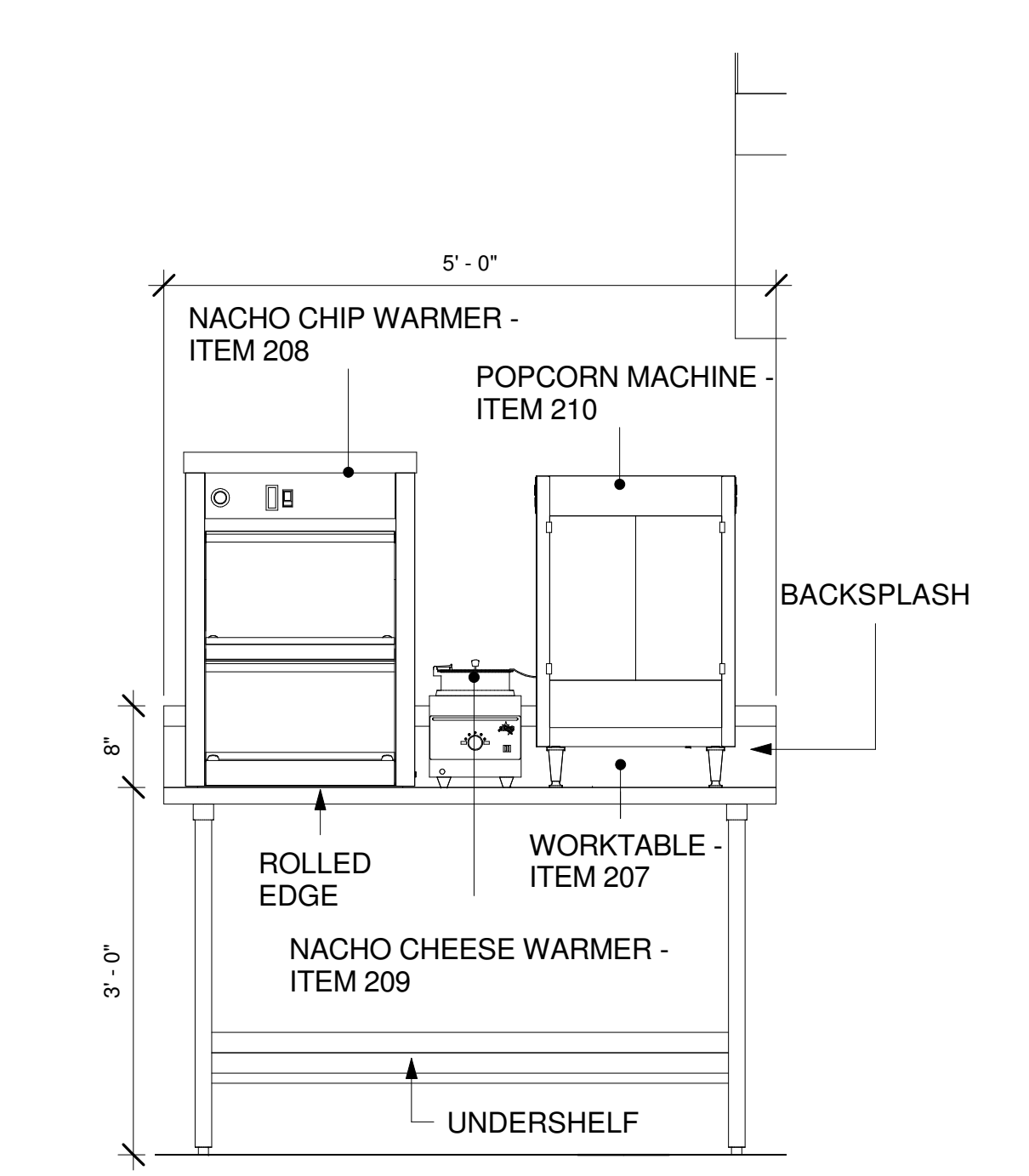
2 PREP TABLE W/ SINK (ITEM 217)  
QF-11.F 3/4" = 1'-0"



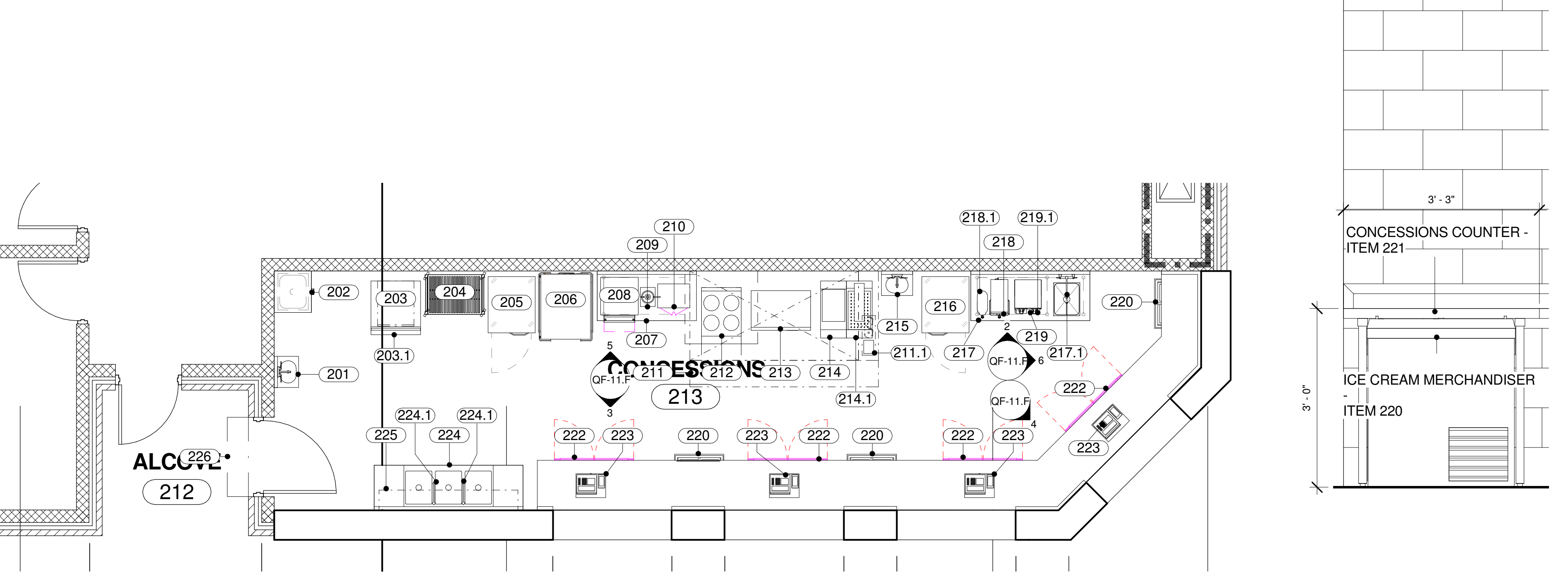
3 CONCESSIONS COUNTER (ITEM 221)  
QF-11.F 3/4" = 1'-0"



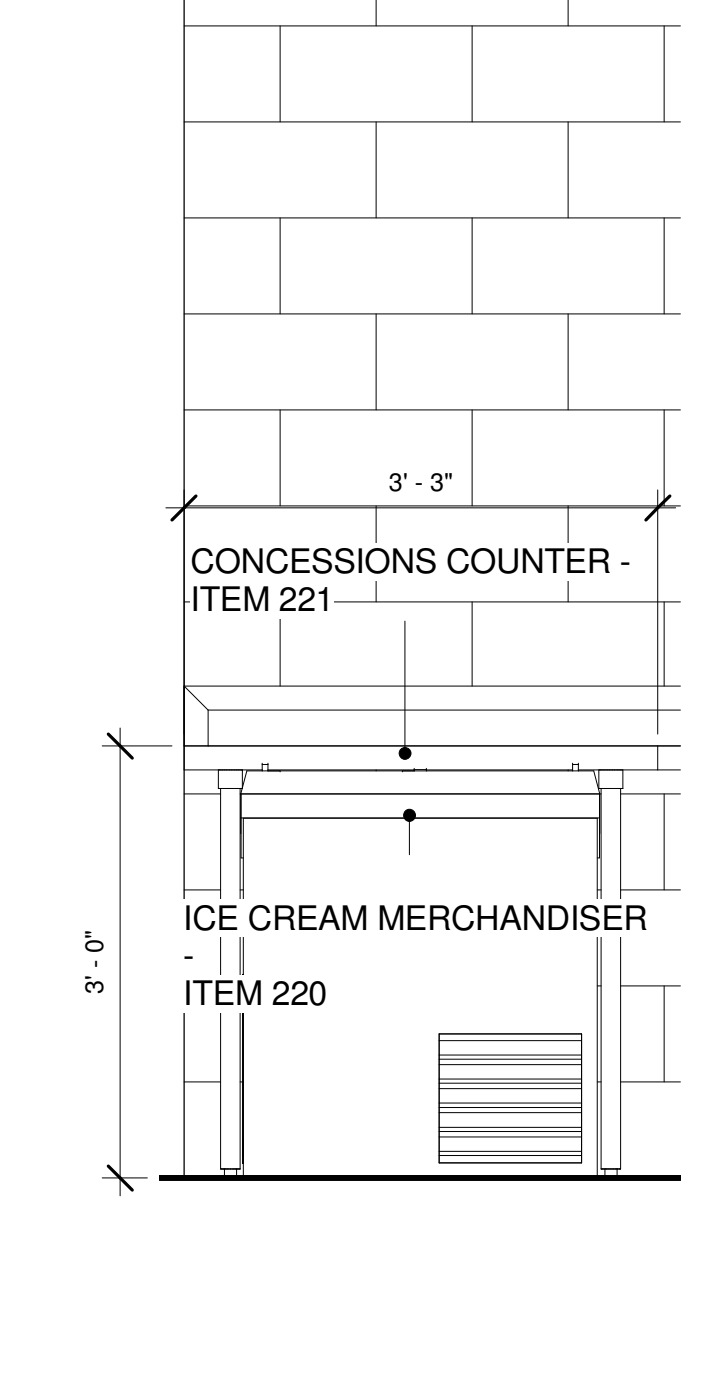
4 CONCESSIONS COUNTER (SOUTH EAST ELEVATION)  
QF-11.F 3/4" = 1'-0"



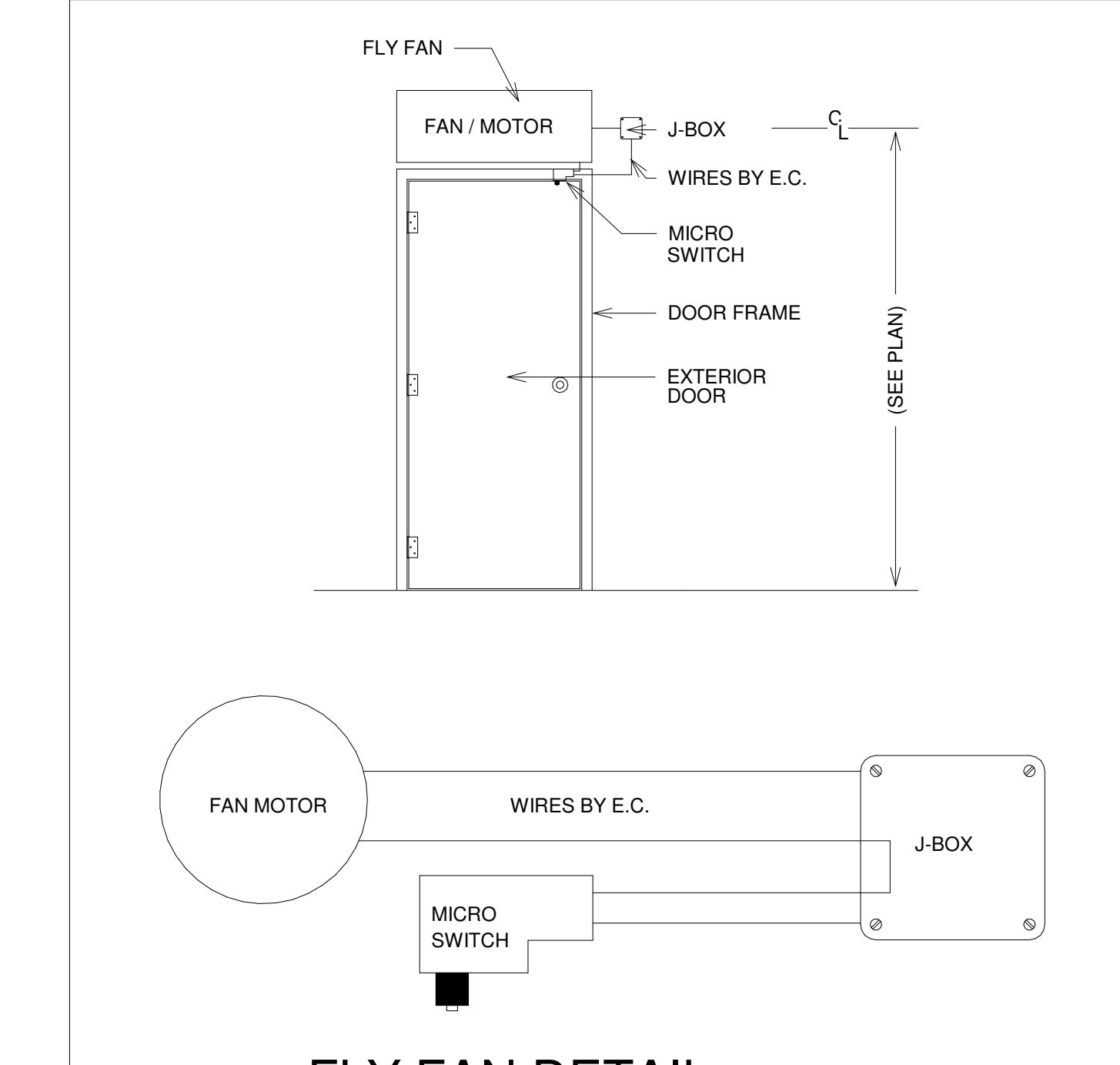
5 WORK TABLE (ITEM 207)  
QF-11.F 3/4" = 1'-0"



1 FOODSERVICE EQUIPMENT PLAN - CONCESSIONS  
QF-11.F 1/4" = 1'-0"

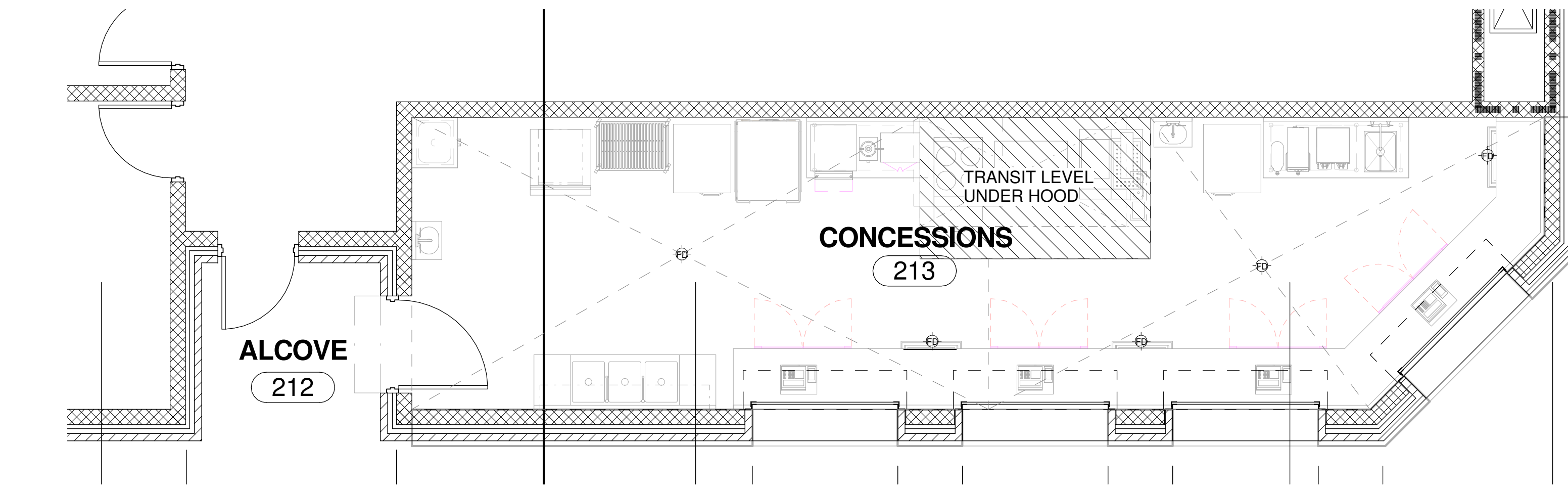


6 CONCESSIONS COUNTER (EAST ELEVATION)  
QF-11.F 3/4" = 1'-0"

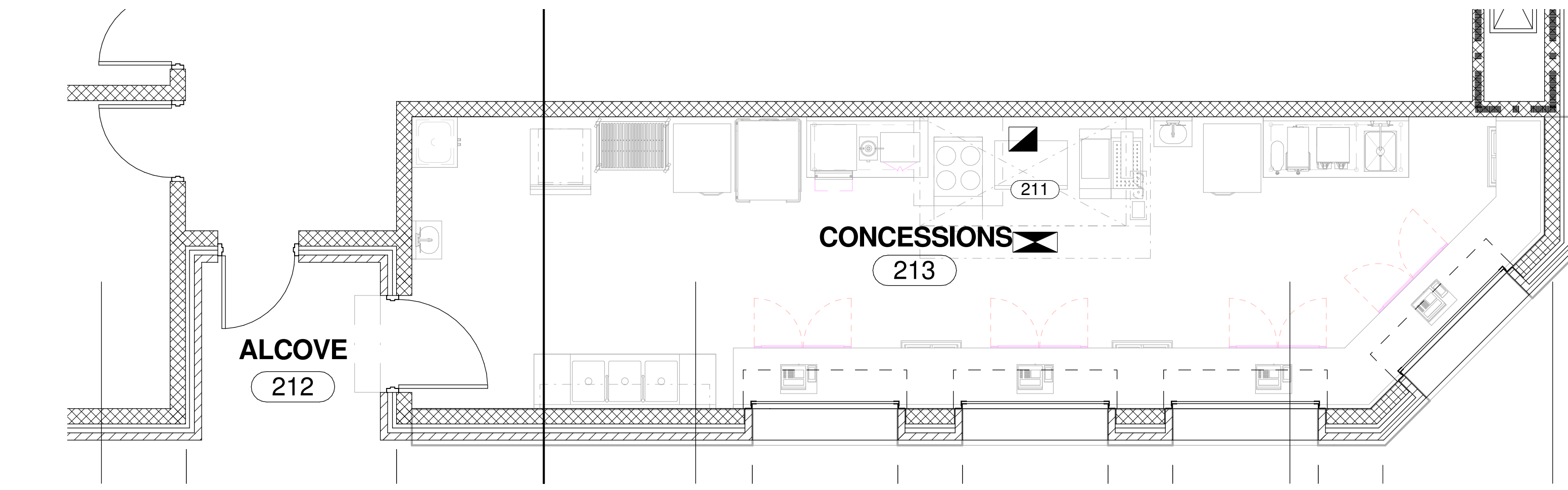


FLY FAN DETAIL  
NOT TO SCALE

C:\Users\jmurphy\Box\Work\Sullivan County High School\Revit\CAD\FSS Sullivan High School\_rv2017.rvt  
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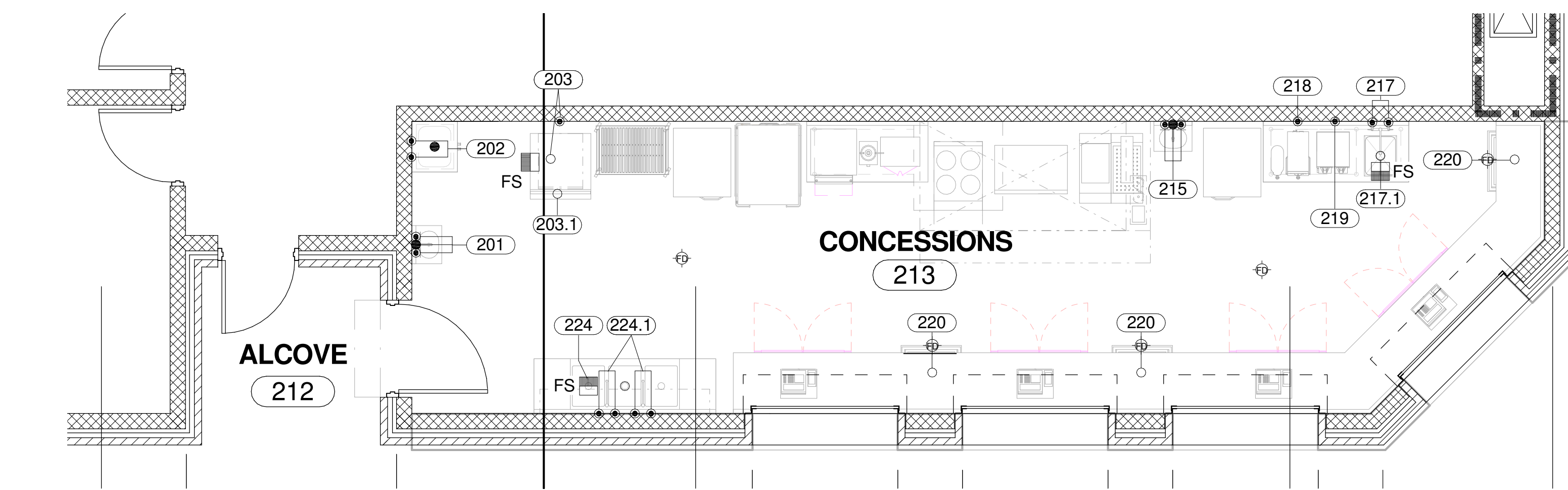
4 FOODSERVICE SPECIAL CONDITIONS PLAN - CONCESSIONS  
QF-21.F 1/4" = 1'-0"



3 FOODSERVICE VENTILATION PLAN - CONCESSIONS  
QF-21.F 1/4" = 1'-0"

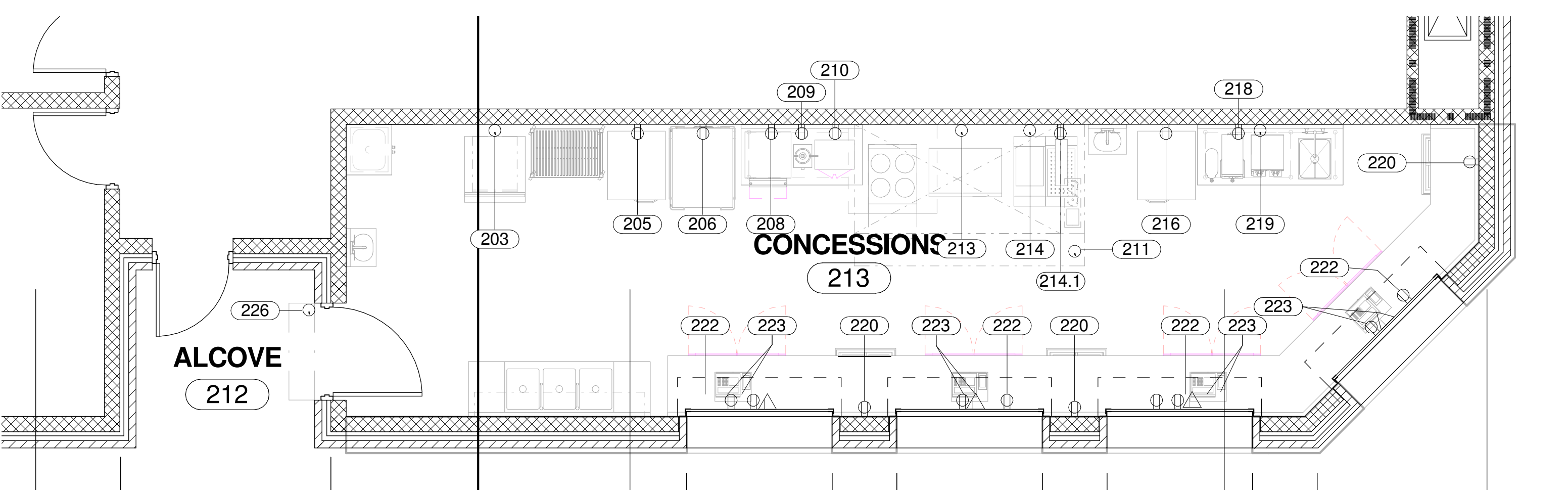
VENTILATION LEGEND	
	EXHAUST CONNECTION
	SUPPLY CONNECTION
	MANUAL FIRE SYSTEM PULL

PLUMBING LEGEND	
	HW-HOT WATER, OR CW-COLD WATER
	DW-DIRECT WASTE
	IW-INDIRECT WASTE
	GAS
	FD-FLOOR DRAIN
	FS-FLOOR SINK
	COMPRESSED AIR
	STEAM SUPPLY
	CONDENSATE RETURN

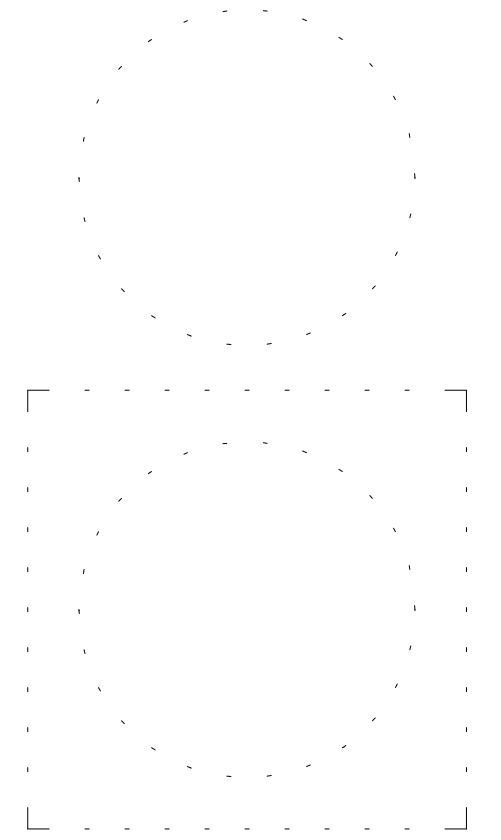


2 FOODSERVICE PLUMBING ROUGH-IN PLAN - CONCESSIONS  
QF-21.F 1/4" = 1'-0"

ELECTRICAL LEGEND	
	DUPLEX RECEPTACLE
	SPECIAL PURPOSE RECEPTACLE
	JUNCTION BOX
	CONVENIENCE RECEPTACLE (15A/120V/1)
	DROP RECEPTACLE (DOWN FROM ABOVE)
	STUB RECEPTACLE (UP FROM FLOOR)
	DATA CONNECTION
	SWITCH



1 FOODSERVICE ELECTRICAL ROUGH-IN PLAN - CONCESSIONS  
QF-21.F 1/4" = 1'-0"



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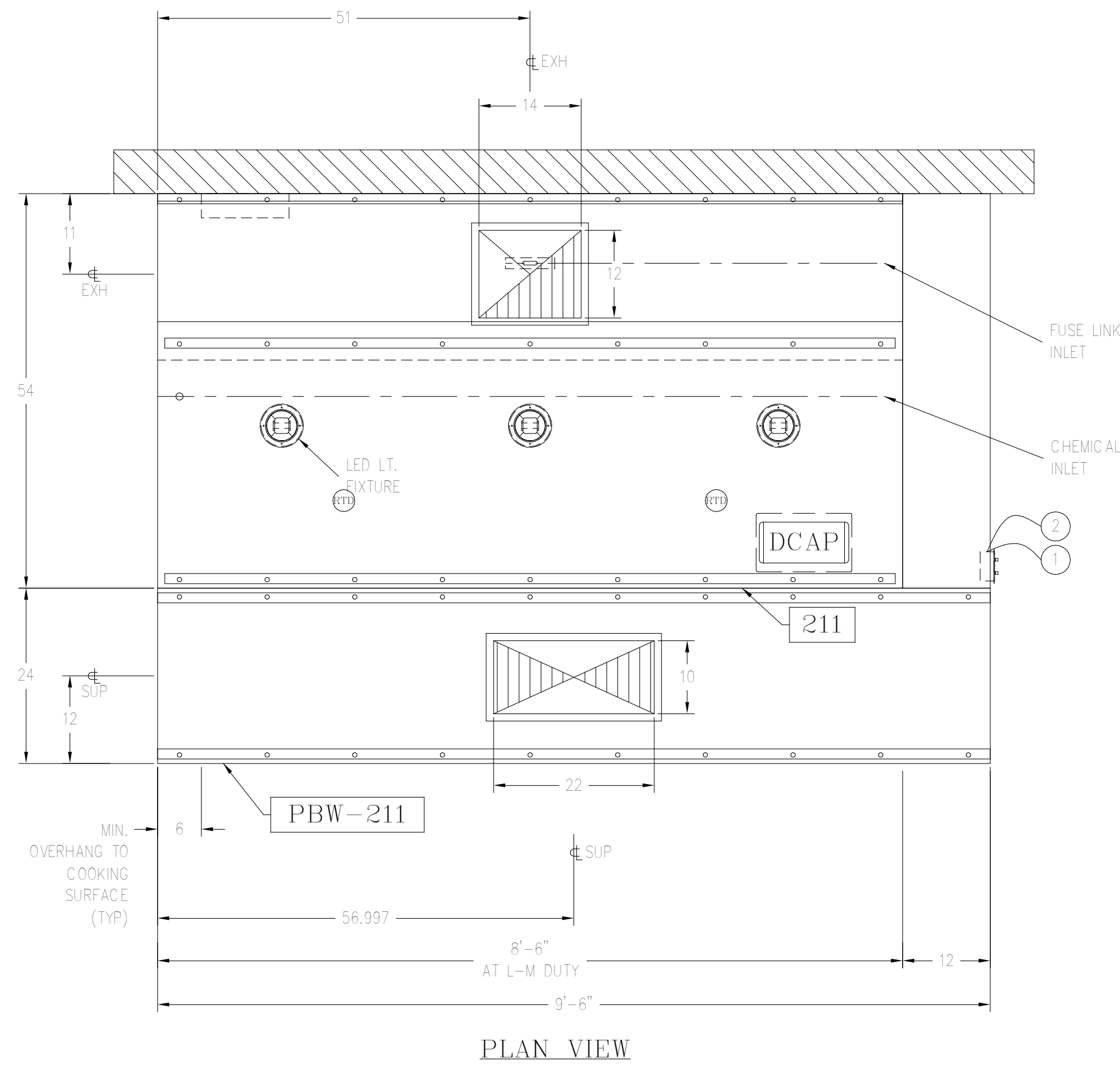
REVISIONS:

No.	Description	Date
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PROJECT: 2201-169090  
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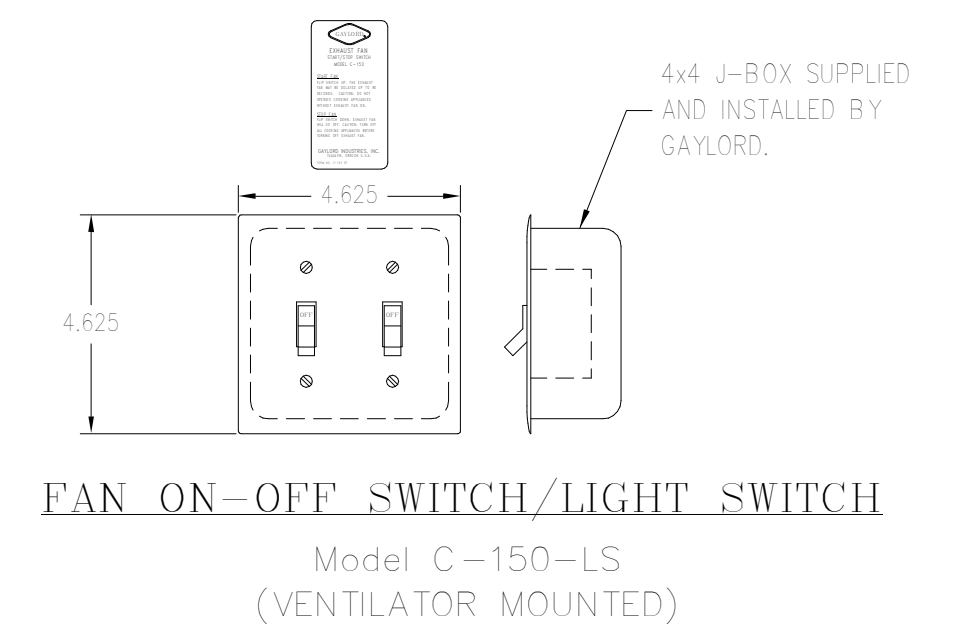
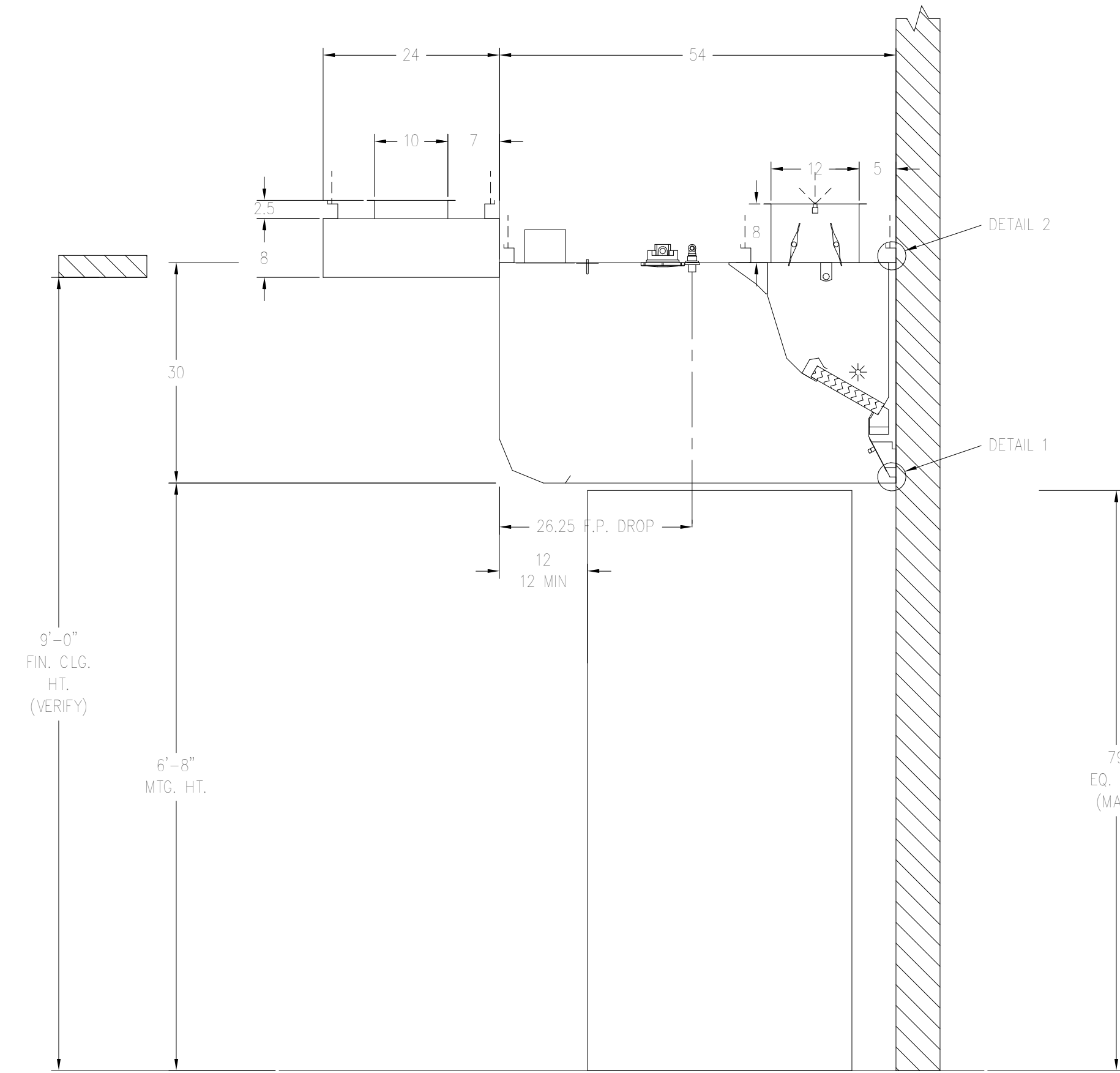
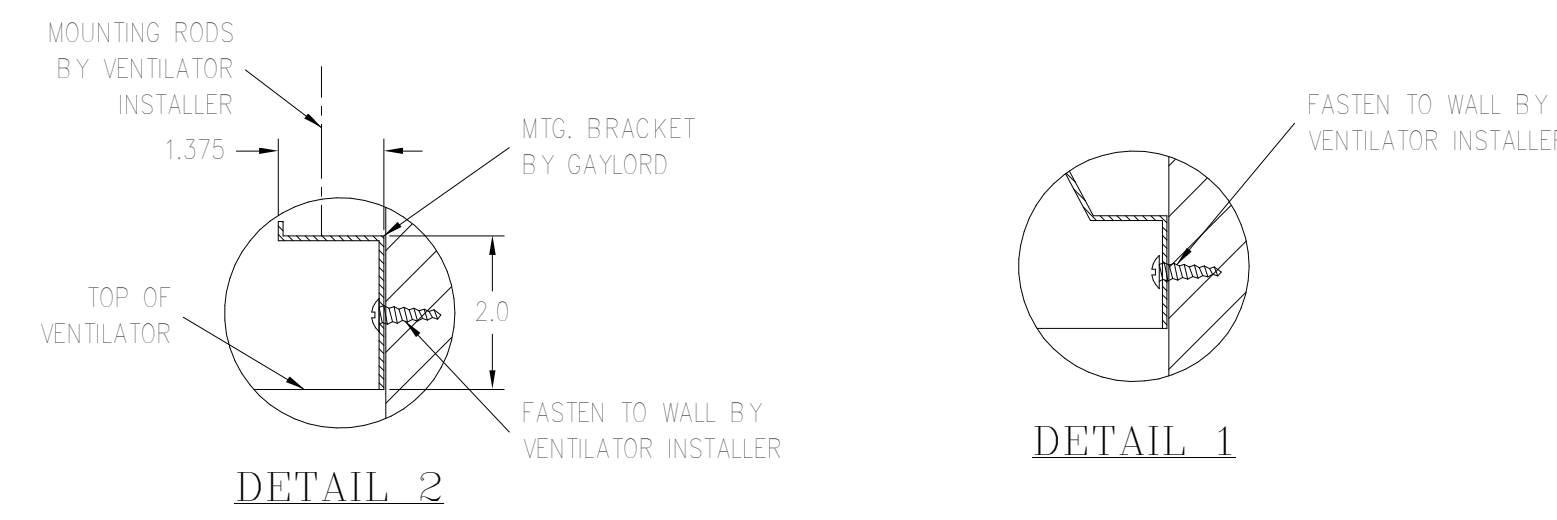
EXHAUST HOOD DETAILS - FIELD HOUSE

QF-31.F



HOOD INFORMATION												
ITEM NO.	MODEL	SIZE			AIR FLOW REQUIREMENTS					WEIGHT (LBS)		
		L (in)	D (in)	H (in)	S.P. TEST PORT (W.G.)	DUCT TYPE	QTY	DUCT S.P. (W.G.)	CFM (EACH)		SIZE L (in) D (in)	
211	ELX	102	54	30	0.35	EXHAUST	1	0.70	1666	14	12	638
PBW-211	PBW	114	24	8		SUPPLY	1	0.11	1333	22	10	128

TOTAL HOOD S.P.: 0.7" W.G.  
TOTAL EXHAUST: 1666 CFM  
TOTAL SUPPLY: 1333 CFM  
TOTAL WEIGHT: 765 LBS



**VENTILATOR NOTES (NON-WATER WASH)**

- A) VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT AND LOCATION IN RELATION TO VENTILATOR PRIOR TO FABRICATION.
- B) FRONT AND REAR MOUNTING BRACKETS HAVE #0.625" HOLES. BRACKETS TO BE SUPPORTED WITHIN 12" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.
- C) INTERIOR MOUNTING BRACKET(S) TO BE SUPPORTED WITHIN 36" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.

**VERIFY EXHAUST & SUPPLY FANS**

- A) VERIFY IF THIS HOOD IS EXHAUSTED ON ITS OWN EXHAUST FAN OR IS IT EXHAUSTED ON A COMMON EXHAUST FAN SHARED WITH OTHER HOODS.
- B) VERIFY NUMBER OF SUPPLY (MAKE-UP AIR) FANS.

**PBW PLENUM FEATURES**

- \* REMOVABLE S/S PERFORATED PANEL(S)
- \* ALL EXPOSED SURFACES ARE STAINLESS STEEL

**LIGHTING NOTE**

THIS LIGHTING IN THIS VENTILATOR IS DESIGNED TO PROVIDE 50 FOOT CANDLES OF LIGHT AT THE COOKING SURFACE. IF 50 FOOT CANDLES OF LIGHTING IS PROVIDED IN THE SURROUNDING SPACE.

THESE LED FIXTURES ARE PROVIDED WITH LED SMD CHIPS INTEGRATED INTO THE FIXTURE ASSEMBLY. THEREFORE NO SEPARATE BULBS ARE REQUIRED.

**VENTILATOR WIRING NOTES (NON-WATER WASH)**

- (6) WIRES AND GROUND, FOR DCA CONTROL, TO J-BOX ON TOP OF VENTILATOR BY ELECTRICAL CONTRACTOR. WIRE TO SUPPLY VOLTAGE, FP SYSTEM, AND FANS BY ELECTRICAL CONTRACTOR.
- \* LIGHT FIXTURES, VAPOR PROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED BY GAYLORD.
- (2) WIRES AND GROUND, FOR LIGHTS, TO J-BOX ON TOP OF VENTILATOR BY ELECTRICAL CONTRACTOR. WIRE TO SUPPLY VOLTAGE BY ELECTRICAL CONTRACTOR.

**VERIFY CEILING CONDITIONS**

EXACT FLOOR TO STRUCTURAL CEILING AND FLOOR TO FINISH CEILING HEIGHTS MUST BE VERIFIED FOR VENTILATOR DESIGN. INCORRECT HEIGHTS MAY CAUSE THE VENTILATOR TO NOT FIT PROPERLY OR COMPLY WITH CLEARANCES SPECIFIED IN APPLICABLE CODES AND STANDARDS. CAUTION: IF THE FINISHED CEILING IS HIGHER THAN THE TOP OF THE VENTILATOR, ENCLOSURE PANELS MAY BE REQUIRED.

FLOOR TO STRUCTURAL CEILING: \_\_\_\_\_ (VERIFY)  
FLOOR TO FINISH CEILING: \_\_\_\_\_ (VERIFY)

**FIRE PROTECTION SYSTEM NOTES ANSUL R-102-ASEFC**

FP-1) LOCATION OF FIRE PROTECTION NOZZLES MUST BE VERIFIED IN RELATION TO THE COOKING EQUIPMENT, PRIOR TO VENTILATOR FABRICATION.

COMPLETE SYSTEM INCLUDING APPLIANCE DROPS, SURFACE MOUNTED DETECTOR BRACKETS, AND A STAINLESS STEEL CABINET ON THE END OF THE HOOD, WITH FIELD INSTALLATION BY GAYLORD. ANSUL FIRE SYSTEM FACTORY INSTALLED IN A STAINLESS STEEL CABINET ON THE END OF THE HOOD, PRE-PIPED CHEMICAL LINES INCLUDING DUCT, PLENUM AND APPLIANCE DROPS WITH ALL NOZZLES INSTALLED PER COOKING EQUIPMENT ARRANGEMENT ON GAYLORD APPROVED DRAWINGS. ALL EXPOSED PIPING CHROME PLATED OR CHROME SLEEVED. INCLUDES FACTORY PRE-PIPED DETECTION LINES WITH SURFACE MOUNTED DETECTOR BRACKETS. CHEMICAL AND DETECTION LINES INTERCONNECTED TO TANK(S). INSTALLATION BY CERTIFIED FACTORY INSTALLERS.

- \* TANK(S) AND RELEASE ASSEMBLY(S)
- \* CHEMICAL
- \* DETECTOR CABLE
- \* FUSIBLE LINKS WITH LINKAGE
- \* EXPELLANT GAS CARTRIDGE(S) (PROVIDED BY FIRE PROTECTION INSTALLER)
- (1) REMOTE MANUAL PULL STATION
- (1) GAS VALVE REQUIRED - REVIEW GAYLORD QUOTE TO DETERMINE IF PROVIDED BY GAYLORD.
- (1) MANUAL RESET RELAY PER FIRE SYSTEM, IF REQUIRED.
- PLANS AND PERMITS (ON JOBS INSIDE OF THE UNITED STATES AND NON-MARINE JOBS)
- PARTS AND INSTALLATION OF CHEMICAL AND DETECTION LINES FROM TANK(S) TO CONNECTION POINTS ON HOOD
- INSTALLATION OF TANKS AND RELATED COMPONENTS
- INSTALLATION OF DETECTOR CABLE AND FUSIBLE LINKS
- INSTALLATION OF REMOTE MANUAL PULL STATION
- JOB SITE POSITIONING OF NOZZLES AS PER GAYLORD APPROVED DRAWINGS, IF REQUIRED TO MEET SYSTEM DESIGN REQUIREMENTS
- TRIP TEST AND CERTIFICATION (ON JOBS INSIDE OF THE UNITED STATES AND NON-MARINE JOBS)
- UNION LABOR AND PREVAILING WAGE
- INSTALLATION OF GAS VALVE(S)
- ELECTRICAL DISCONNECTS
- PARTS AND LABOR FOR ANY ELECTRICAL INTERCONNECTIONS
- JOB SITE POSITIONING OF NOZZLES IF COOKING EQUIPMENT IS NOT INSTALLED PER GAYLORD APPROVED DRAWINGS
- PLANS AND PERMITS ON JOBS OUTSIDE OF THE UNITED STATES AND ON MARINE JOBS
- TRIP TEST AND CERTIFICATION ON JOBS OUTSIDE OF THE UNITED STATES AND ON MARINE JOBS
- HANDHELD FIRE EXTINGUISHER(S)
- INSPECTION AND SERVICING