

**FIRCREST CITY COUNCIL
STUDY SESSION AGENDA**

**MONDAY, MAY 20, 2019
6:00 P.M.**

**COUNCIL CHAMBERS
FIRCREST CITY HALL, 115 RAMSDELL STREET**

- 1. Call To Order**
- 2. Pledge Of Allegiance**
- 3. Roll Call**
- 4. Agenda Modifications**
- 5. Action Item: Resolution – Whittier Irrigation Bid Contract**
- 6. Pool and Bathhouse Discussion**
- 7. Council Workshop Follow-Up**
- 8. Adjournment**

ITEM 5: **Whittier Irrigation Bid Contract**

FROM: **Jeff Grover, Parks and Recreation Director**

RECOMMENDED MOTION: I move to adopt Resolution No. _____, authorizing the City Manager to execute an agreement between Soundview Landscape & Sprinkler and the City of Fircrest for the installation of Sprinkler System at Whittier Park.

PROPOSAL: The Council is being asked to authorize an agreement between Soundview Landscape & Sprinkler and the City of Fircrest. The purpose of this Agreement is for the installation of Sprinkler System at Whittier Park.

FISCAL IMPACT: Soundview Landscape & Sprinkler shall provide all labor, equipment and materials necessary to install the Whittier Sprinkler System designed by WinSupply. Soundview Landscape & Sprinkler was the only bidder. The 2019 budget includes \$40,000 under Capital Improvements for the Whittier Park irrigation, which is slated to come out of the 44th/Alameda Fund. Soundview Landscape & Sprinkler's bid came in at \$64,421.61 plus tax. With tax, the total cost is \$70,799.35. Staff recommends allocating the additional \$30,799.35 from the 44th/Alameda Fund to complete this project. It is anticipated that bond proceeds will be available to reimburse the 44th/Alameda Fund for some or all of the cost of this project.

ADVANTAGE: The current sprinkler system does not adequately water the entire park, and a new sprinkler system will greatly increase the City's ability to grow robust grass turf at Whittier Park.

DISADVANTAGES: The increased cost above what was anticipated.

ALTERNATIVES: Do not install sprinkler system and evaluate at a later time.

HISTORY: The current irrigation system was installed over 40 years ago. Although it has gone through minor upgrades over the years, it has outlived its lifespan by many years. Whittier Park is a popular gathering spot in the spring, summer, and fall. Almost every day you can find people using the park.

ATTACHMENTS: [Resolution](#)
[Agreement](#)

**CITY OF FIRCREST
RESOLUTION NO. ____**

**A RESOLUTION OF THE CITY COUNCIL OF THE CITY OF
FIRCREST, WASHINGTON, AUTHORIZING THE CITY MANAGER
TO EXECUTE AN AGREEMENT BETWEEN SOUNDVIEW
LANDSCAPE & SPRINKLER AND THE CITY OF FIRCREST FOR
THE INSTALLATION OF SPRINKLER SYSTEM AT WHITTIER
PARK.**

WHEREAS, Council is being asked to authorize an agreement between Soundview Landscape & Sprinkler and the City of Fircrest for the purpose of the installation of Sprinkler System at Whittier Park; and

WHEREAS, the Soundview Landscape & Sprinkler will provide all labor, equipment and materials necessary to install the Whittier Park Sprinkler System; and

WHEREAS, the current sprinkler system does not adequately water the entire park, and a new sprinkler system will greatly increase the City's ability to grow robust grass turf at Whittier Park. Now, Therefore

BE IT RESOLVED BY THE CITY COUNCIL OF THE CITY OF FIRCREST:

Section 1. The City Manager is hereby authorized and directed to execute an agreement between Soundview Landscape & Sprinkler and the City of Fircrest for the installation of Sprinkler System at Whittier Park.

**APPROVED AND ADOPTED BY THE CITY COUNCIL OF THE CITY OF
FIRCREST, WASHINGTON**, at a study session thereof this 20th day of May 2019.

APPROVED:

Hunter T. George, Mayor

ATTEST:

Jessica Nappi, City Clerk

APPROVED AS TO FORM:

Michael B. Smith, City Attorney

**CITY OF FIRCREST
WHITTIER PARK SPRINKLER SYSTEM AGREEMENT**

1. DATE AND PARTIES

THIS AGREEMENT, for reference purposes only, is dated the ____th day of _____, 2019 and entered into by and between the City of Fircrest, a political subdivision of the State of Washington and hereinafter referred to as "City" and Soundview Landscape & Sprinkler, hereinafter referred to as "Contractor" in consideration of the mutual benefits, terms and conditions hereinafter specified.

2. PROJECT DESIGNATION

The Contractor is retained by the City for the purpose of the installation of Sprinkler System at Whittier Park.

3. SCOPE OF SERVICES

The Contractor agrees to perform in a good and professional manner the tasks described in Exhibit A, Scope of Services, attached hereto and incorporated herein by this reference. The Contractor agrees to perform the services including the provision of all labor, materials, equipment and supplies as identified in Exhibit A. The Contractor shall perform the services as an independent contractor and shall not be deemed, by virtue of this Agreement and the performance thereof, to have entered into any partnership, joint venture, employment or other relationship with the City. Contractor shall provide and bear the expense of all equipment, work, and labor of any sort whatsoever that may be required for the transfer of materials and completing the work provided for in this contract and every part thereof, except such as are mentioned in the specifications to be furnished by the City.

4. ASSIGNMENT

The Contractor shall not sublet or assign any of the services covered by this agreement without the express written consent of the City.

5. HEIRS, SUCCESSORS AND ASSIGNS

The Contractor for himself, and for his/her heirs, executors, administrators, successors, and assigns, does hereby agree to the full performance of all covenants herein upon the part of the Contractor.

6. NON-WAIVER

Waiver by the City of any provision of this agreement or any time limitation provided for in this agreement shall not constitute a waiver of any other provisions.

7. TERMS OF AGREEMENT AND COMPLETION

Contractor shall complete all work required under the terms of this Agreement on or before June 28, 2019. If the work is not completed by Contractor in the time specified above, or within any period of extension authorized pursuant to a duly issued Change Order, Contractor acknowledges and admits that the City will suffer damage, and that it is impracticable and infeasible to fix the amount of actual damages. Therefore, it is agreed by and between the Contractor and the City that the Contractor shall pay to the City as fixed and liquidated damages, and not as a penalty, a sum of \$500.00 for each calendar day of delay until the Work is completed and accepted, and that the Contractor shall be liable for the total amount thereof, and that the City may deduct said sums from any monies due or that may become due to Contractor, prior to determining the final amount due to Contractor. This liquidated damages provision shall apply to all delays of any nature whatsoever, save and except only delays found by the City to be unavoidable, or time extensions granted in writing by the City.

8. LUMP SUM PRICE

The City hereby promises and agrees with the Contractor to employ, and does employ the Contractor to provide the materials and to do and cause to be done the above described work and to complete and finish the same according to the attached specifications and the terms and conditions herein contained; and hereby contracts to pay for the same according to the attached specifications for the lump sum price of \$_____, at the time and in the manner and upon the conditions provided for in this contract.

9. COMPENSATION

Contractor shall be compensated for the work in an amount not to exceed \$_____ for the work specified in Exhibit A, including direct costs. Contractor will regularly update the City relative to progress and the estimated cost of completing the same. Contractor will not provide services exceeding said budget unless otherwise authorized by the City in writing. Payment for work performed shall be in accordance with Contractor's rate schedule in Exhibit B.

10. PERFORMANCE AND STANDARDS

Contractor shall perform its work to conform to generally accepted professional standards. Contractor shall be responsible for the professional quality, technical adequacy and accuracy, timely completion and coordination of all plans, designs, drawings and specifications prepared under this Agreement. Contractor shall, without additional compensation, correct or reverse any errors or omissions in such work.

11. HOLD HARMLESS, DEFENSE, AND INDEMNITY

With the exception of the sole negligence of the City, its employees, or elected officials, the Contractor shall protect, defend, indemnify, and hold harmless the City of Fircrest, its employees, directors, officers, and Councilmembers from any and all claims, demands, losses, actions, and liabilities to or by any person or entity arising out of all work, injuries, or property damage pursuant to this agreement, buildings, parking, grounds, or other property of any kind. This agreement includes both Personal Injury, Bodily Injury, Death or Property Damage as well as other loss or damage.

12. INSURANCE

Contractor shall be responsible for maintaining, during the term of the contract and at its sole cost and expense, the types of insurance coverage and in the amounts described below. The contractor shall furnish evidence, satisfactory to the City, of all such policies. During the term hereof, the contractor shall take out and maintain in full force and effect the following insurance policies:

- A. Comprehensive public liability insurance, including General Liability, insuring the City and the contractor against loss or liability for damages for personal injury, death or property damage arising out of or in connection with the performance by the contractor of its obligations hereunder, with minimum liability limits of at least \$3,000,000 combined single limit for personal injury, death or property damage in any one occurrence.
- B. Auto Liability insurance with limits of at least \$3,000,000 per accident.
- C. Such workmen's compensation and other similar insurance as may be required by law.

Any payment of deductible or self-insured retention shall be the sole responsibility of the contractor. City shall be named as a primary non-contributory additional insured on the General Liability policies described above.

The insurance policies shall:

1. state that coverage shall apply separately to each insured against whom claim is made or suit is brought, except with respect to the limits of the insurer's liability;
2. shall be primary insurance with regard to City; and
3. shall state that the City will be given at least 30 days prior written notice of any cancellation, suspension or material change in coverage.

The limits of liability required above are minimum required limits only and do not relieve the Contractor of claims that may exceed these minimum limits.

13. CONTRACTOR'S REPRESENTATIONS

The Contractor hereby represents that it has all necessary licenses and certifications to perform the services provided for herein, and is qualified to perform such services.

14. COMPLIANCE WITH LAWS

The Contractor shall be duly licensed and shall comply with all applicable laws, ordinances, and codes of the Federal, State, and local governments. Per Fircrest Municipal Code 5.04.020, Contractor agrees to obtain a City of Fircrest business license prior to performing any work pursuant to this Agreement.

15. TERMINATION

If the Contractor violates any of the covenants undertaken herein, or any of the duties imposed upon it by the Agreement, this Agreement may be terminated by either party immediately with cause, and without cause upon thirty (30) days' written notice, served to the other party by certified mail. In such case, Contractor shall be compensated by the City for all work performed to the date of termination.

16. VENUE STIPULATION

This Agreement has been and shall be considered as having been made and delivered within the State of Washington both as to interpretation and performance. Any action in law or equity, or judicial proceeding for the enforcement of this Agreement, or any of the provisions contained therein, shall be instituted and maintained only in Pierce County Superior Court, Tacoma, Washington.

17. STATUS OF CONTRACTOR

Neither the Contractor nor personnel employed by the Contractor shall acquire any rights or status in City employment, nor shall they be deemed employees or agents of the City for any purpose. Contractor shall be deemed an independent Contractor and shall be responsible in full for payment of its employees, including prevailing wages, worker's compensation, insurance, payroll deductions, and all related costs.

18. COMPLIANCE WITH LAWS AND REGULATIONS

In addition to nondiscrimination and affirmative action compliance requirements previously listed, Contractor shall comply with federal, state and local laws, statutes and ordinances relative to the execution of the work. This requirement includes, but is not limited to, protection of public and employee safety and health; environmental protection; waste reduction and recycling; the protection of natural resources; permits; fees; taxes; and similar subjects. Contractor shall comply with approved City policies concerning the administration of City-owned property, and the provisions of the policy shall have the same force and effect as provisions of this agreement to the extent not inconsistent herewith.

19. TAXES

Contractor shall comply with federal, state, and local tax laws, Social Security Acts, Unemployment Compensation and Workers Compensation Acts in so far as applicable to the performance of this Agreement.

20. SAFETY REQUIREMENT

All work performed under the terms of this agreement shall be performed in such a manner as to provide maximum safety to the public and employees of the City of Fircrest.

21. NON-DISCRIMINATION

The Contractor agrees not to discriminate against any customer, employee, or applicant for employment, subcontractor, supplier or materialman, because of gender, sexual orientation, race, color, creed, religion, national origin, marital status, age or handicap, except for a bona fide occupational qualification. The Contractor understands that if it violates this provision, this Agreement may be terminated by the City and that the Contractor may be barred from performing any service for the City now or in the future.

22. NON-ENDORSEMENT

Contractor agrees to make no reference to the City in any literature, promotional material, brochures, sales presentation or the like without the express written consent of the City.

23. NON-COLLUSION

Submittal and signature of a statement of qualifications swears that the document is genuine and not a sham or collusive, and not made in the interest of any person not named, and that the firm/individual has not induced or solicited others to submit a sham offer, or to refrain from proposing.

24. PUBLIC RECORDS

Under Washington state law, the documents (including but not limited to written, printed, graphic, electronic, photographic or voice mail materials and/or transcriptions, recordings or reproductions thereof) submitted in response to this bid (the "documents") become a public record upon submission to the City, subject to mandatory disclosure upon request by any person, unless the documents are exempted from public disclosure by a specific provision of law. If the City receives a request for inspection or copying of any such documents it will promptly notify the person submitting the documents to the City (by U.S. mail and by fax if the person has provided a fax number) and upon the written request of such person, received by the City within five (5) days of the mailing of such notice, will postpone disclosure of the documents for a reasonable period of time as permitted by law to enable such person to seek a court order prohibiting or conditioning the release of the documents. The City assumes no contractual obligation to enforce any exemption.

25. SEVERABLE PROVISIONS

Each provision of this Agreement is intended to be severable. If any provision hereof is illegal or invalid for any reason whatsoever, such illegality or invalidity shall not affect the validity of the remainder of this Agreement.

26. INTEGRATED AGREEMENT

This agreement, together with attachments or addenda, represents the entire and integrated agreement between the representations, or agreements, written or oral. This agreement may be amended only by written instrument signed by both City and Contractor.

DATED this th day of , 2019

CITY OF FIRCREST

CONTRACTOR

By: _____
Scott Pingel, City Manager

By: _____

Dated: _____

Dated: _____

APPROVED AS TO FORM:

By: _____
City Attorney

ATTEST:

By: _____
City Clerk

memorandum



Date: 5-15-19
To: Scott Pingel and Jeff Grover
Re: Information requested by City Council

The following is a summary of the additional requested information from City Council meeting on 5-14-19. Please let us know if there are any questions.

- 1- Schedule: See below and attached schedule for upcoming milestones.
 - a. April 23rd, 2019 – voter approval
 - b. May 6th – Steering committee meeting. See attached notes
 - c. May 7th – Planning commission approval
 - d. May 14th – City Council meeting
 - e. May 30th – Documents out to bid
 - f. June 6th and 11th – Potential bidders site walk
 - g. June 25th – Bids due to City Hall
 - h. July 9th / 23rd – City Council review and approval
 - i. August 19th – potential start date for construction
- 2- Alternates: Potential alternates for bidding
 - a. Fencing: There is approximate 410 LF of fencing around the pool at 8'-0" tall. Base bid: Black metal picket fencing. Deduct Alternate: Black chainlink fencing – potential deduct is \$35K - \$50K.
 - b. Party Room Flooring: The party room is approximately 850 SF. Base bid: Polished concrete. Add Alternate: Linoleum sheet goods by Marmoleum
 - c. Parking: The diagonal parking is required along Contra Costa. This add alternate is only so the City can gauge the cost of adding diagonal parking for future work. Base bid: No diagonal parking. Add alternate: Diagonal parking and sidewalk.
- 3- Kitchen: See attached kitchen equipment cut sheets and floor plan. I spoke with Carolyn Bassett, Environmental Health Specialist Supervisor, at Pierce County Health Department.

253-798-4526 Here is the link to the Retail Food Code:

<https://www.doh.wa.gov/Portals/1/Documents/Pubs/332-033.pdf>

- a. 2 part prep sink: The Pierce County Dept of Health requires a food preparation sink if there will be unwashed vegetables or raw meat preparation. This small kitchen will require Event Permits for each planned event that includes public advertised events. It's our understanding that the kitchen can be used without a permit for family or sports events that are not advertised on social media or otherwise. The 2-part prep sink can be removed from the scope of work, if desired but will limit menu to prepackaged/ prepared vegetables and meats. The sink costs approximately \$3,750 and will be specified with covers for the sinks so it can be used as a sink or as countertop. If the sink is not included - then a stainless steel counter will be specified and will cost approximately \$1,350.

From WAC 246- 215 (Retail Food Code)

04325 Equipment--Designated food preparation sinks.

FOOD ESTABLISHMENTS must have designated FOOD preparation sinks that are:

- (1) Sufficient in number and size to wash, soak, rinse, drain, cool, thaw, or otherwise process any FOOD that requires placement in a sink;
- (2) Appropriate for the menu, method of FOOD preparation, and volume of FOOD prepared; and
- (3) Not used for handwashing, UTENSIL washing, or other activities that could contaminate FOOD.

- b. Freezer option: A larger freezer was suggested as possible requirement. A full height freezer could be included but reduces the amount of counter space. There is the additional energy use to be considered as well. See attached cut sheets.

4- Landscape Site Design

- a. Planting: The plants are selected for low maintenance, scale, and looks and appropriate design for this park. See attached images and site plan.
- b. Furniture: Subsequent discussion with Parks and City Manager decided to move site furniture to FFE budget and not a part of the bid documents.
- c. Light Poles: There are new light poles around the pool and north of the bathhouse. See attached fixture proposed.

5- Pool

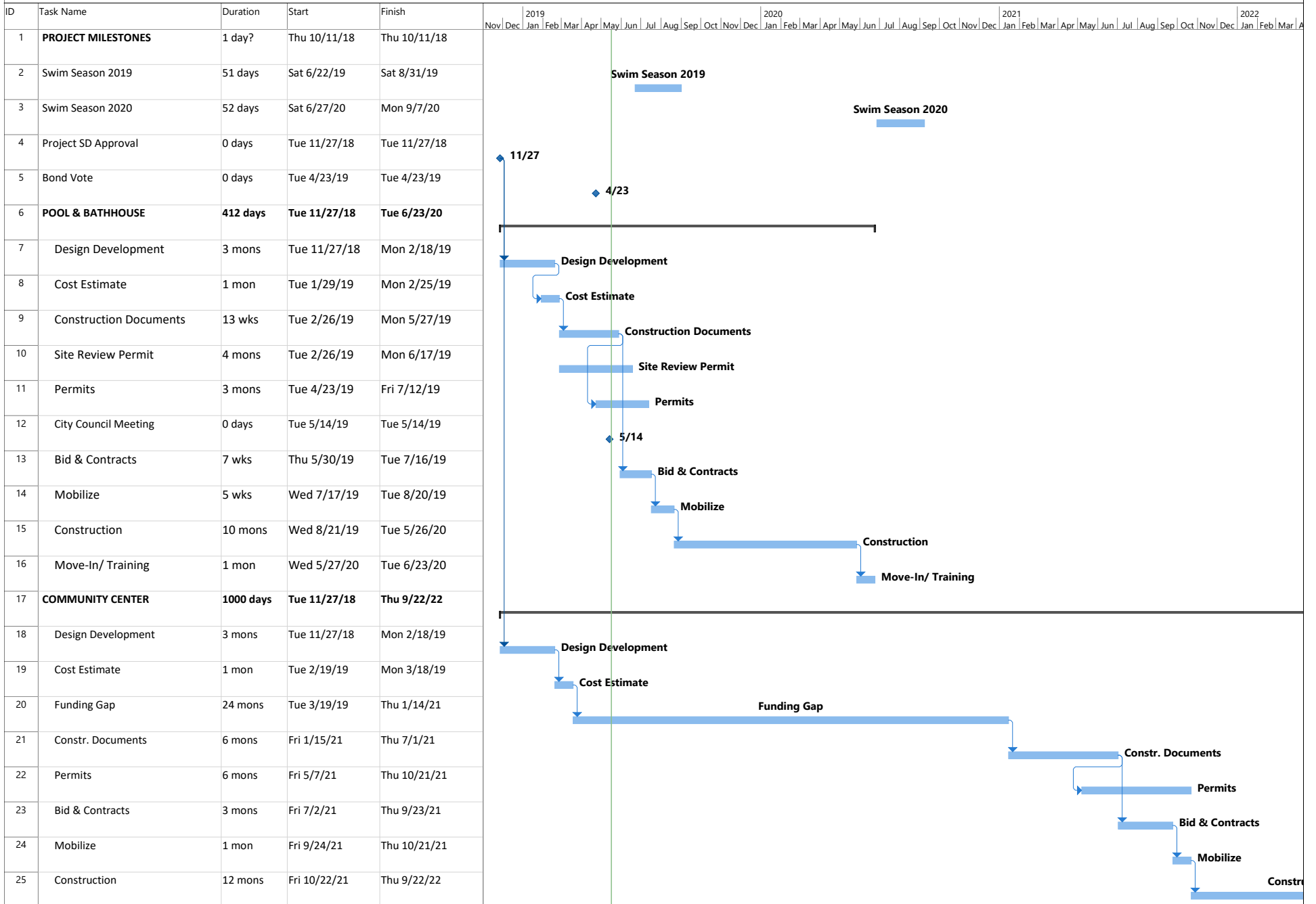
- a. Leaf: The cost for the leaf / sprig fountain feature is about \$4,880 for the feature, plus piping and mark-ups is estimated at \$10,000. This feature was added to provide additional play / fun factor that does not require a lifeguard like a slide. There are many fun options.
 - i. <https://www.vortex-intl.com/product/282/sprig-canopy>
 - ii. options: <https://www.vortex-intl.com/solutions/solutions-products/inspirations>
- b. Tile around edge of the pool was not included in the project to avoid first costs as well as potential maintenance cost in the future.

6- Party Room

- a. Heaters: There was concern expressed for having wall mounted heaters. ARC will review options for in-wall recessed heaters.
- b. There is mechanical ventilation provided from a unit located in the storage room and ducted to vents along the west wall. This will provide air flow/ movement for warm days in the summer and for crowded events in the winter when the doors cannot be opened.
- c. Concrete floors: See alternates. The bid documents will include option for polished concrete and for linoleum.

Fircrest Pool & Community Center SUMMARY SCHEDULE

Fri 5/17/19



FIRCREST PLANTING CRITERIA: Fit with character of city, compliment pool character, evergreen (except trees), low maintenance, minimal litter for pool, year round interest. Mature sizes indicated below.

PAPERBARK MAPLE - 30' tall and 25' wide

CONTRA COSTA /
WEST POOL



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MOUNTAIN FIRE PIERIS - (Screens pool from street) - 5-7' tall



HARDY IMPATIENS - 1.5' tall and 2.5' wide



FATSHEDERA - 3' tall and 6' wide



JAPANESE ARALIA - (Screens pool from street) 7' tall and wide

LITTLE HEATH LILY OF THE VALLEY - (Year round interest) - 3' tall and wide

ORANGEBARK STEWARTIA - 20' tall and 15' wide

SOUTH & NW OF
BATHHOUSE



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JAPANESE ARALIA - (Used sparingly in clusters) 7' tall and wide



PRELUDE LILY OF THE VALLEY - (Year round interest) - 2.5' tall and wide






FATSHEDERA - 3' tall and 6' wide



MOUNT VERNON LAUREL - 2' tall and 5' wide

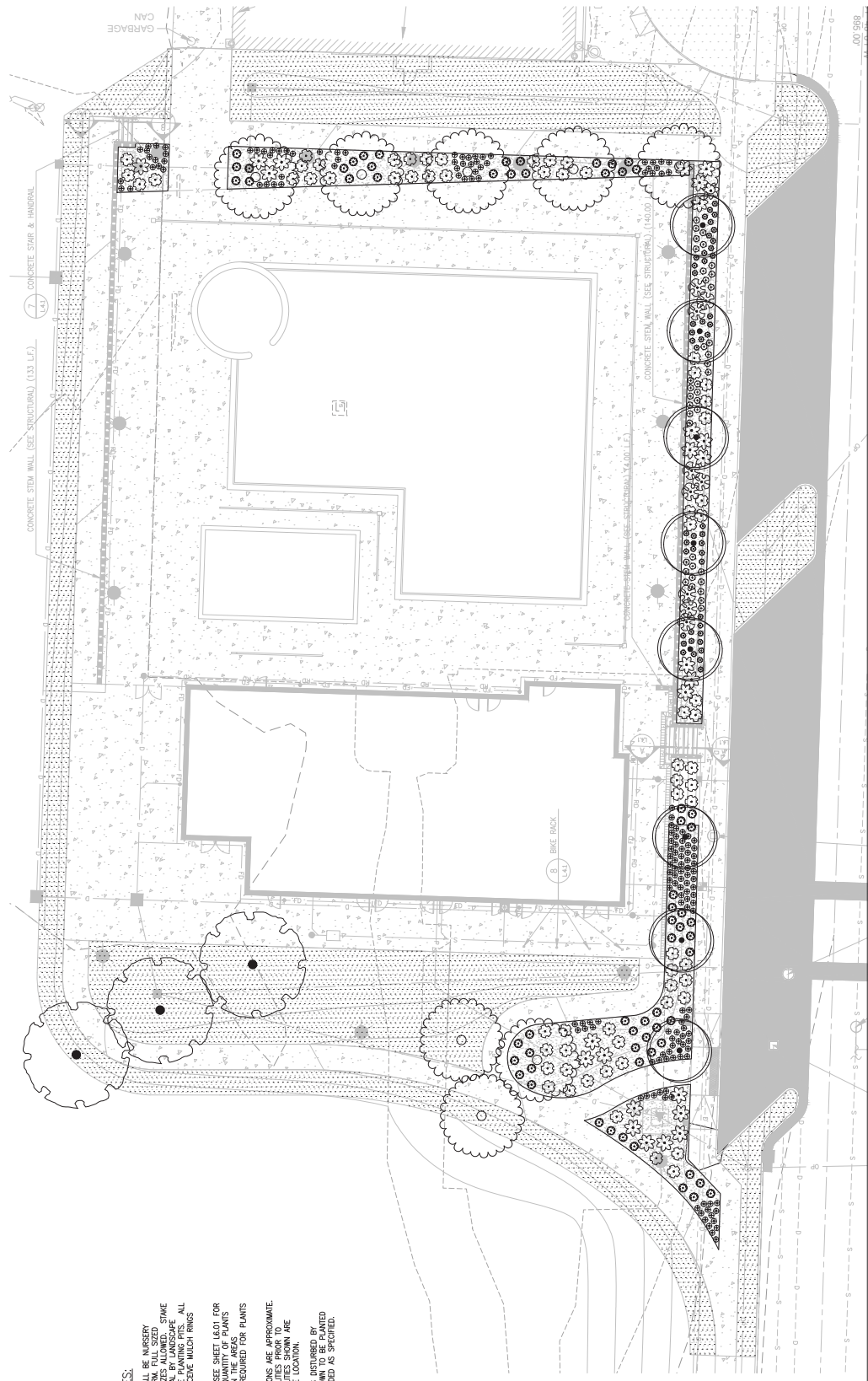
PLANT SCHEDULE

TREES	CODE	QTY	BOTANICAL NAME	COMMON NAME	CONT.	CAL.	SIZE
	AG	8	ACER GRISEUM	PAPERBARK MAPLE	8 & B	25" CAL.	8-10' H
	CC	3	CORNUS FLORIDA	CHEROKEE BRAVE	8 & B	7" CAL.	7-8' HT
	SM	8	STEWARTIA MONADELPHA	TALL STEWARTIA	15 GAL	MULTI-TRUNK	7-8' H

SHRUB AND SOD AREAS



SOD 8,087 SF



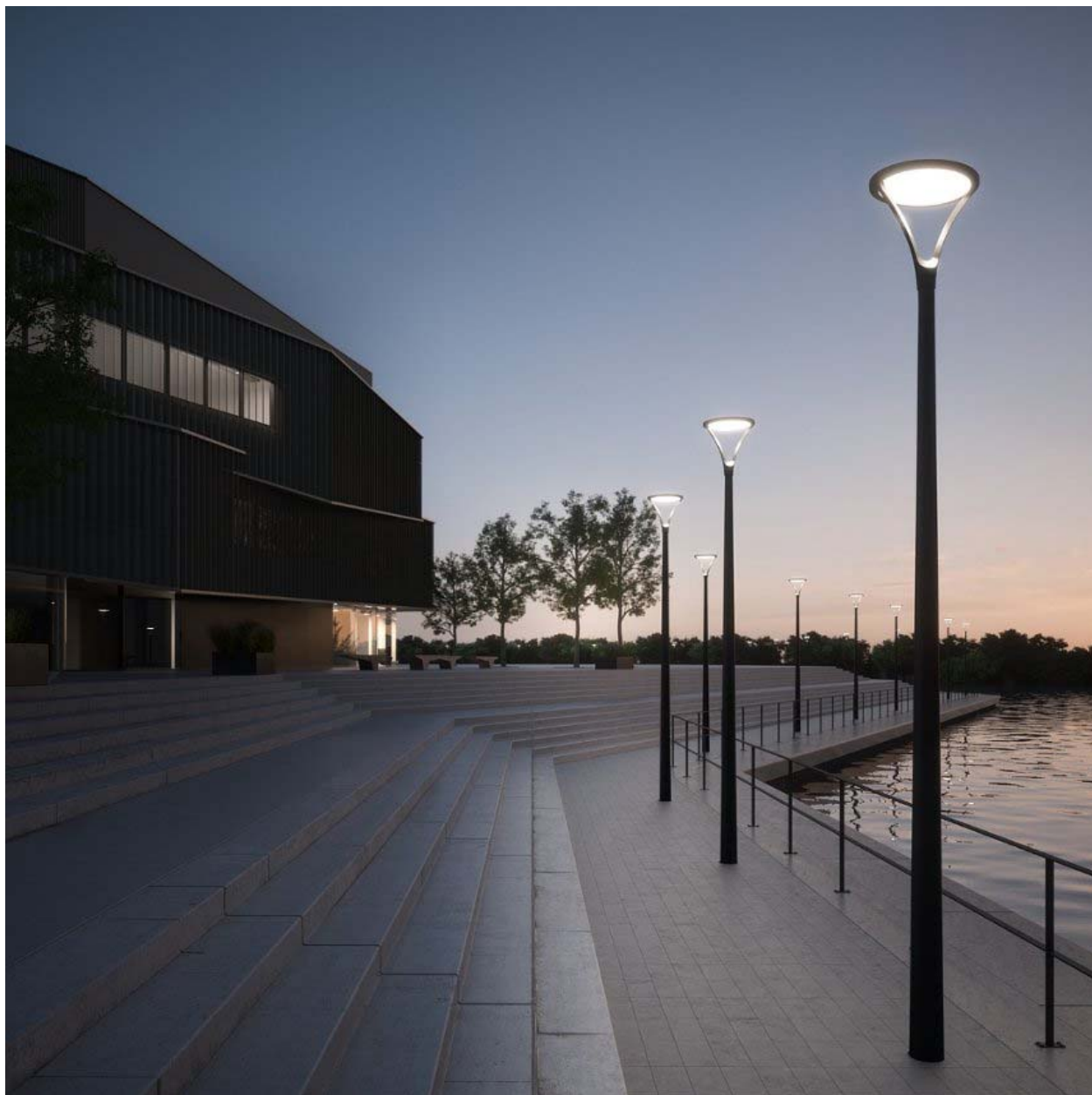
TYPICAL PLANTING NOTES:

PLANT QUALITY: ALL PLANTS SHALL BE NURSERY GROWN, HEALTHY, AND FREE OF DISEASE AND PESTS. PLANTS SHALL BE SUPPLIED IN CONTAINERS OR BARE ROOT. ALL TREE LOCATIONS FOR APPROVAL BY LANDSCAPE ARCHITECT. ALL TREES IN GRASS AREAS SHALL RECEIVE MULCH RINGS PER DETAILS.

PLANT QUANTITY & SPACING: SEE SHEET L6.01 FOR PLANT QUANTITY AND SPACING. PLANTS SHALL BE LISTED ON THE PLANTING PLANS IN THE ORDER THEY ARE DESIGNATED, ALMOST SPACING AS REQUIRED FOR PLANTS TO FIT.

UTILITIES: EXISTING UTILITY LOCATIONS ARE APPROXIMATE. EXCAVATION SHALL BE DONE AT THE EXISTING UTILITY LOCATIONS. EXCAVATING TREE PITS WHERE UTILITIES SHOWN ARE WITHIN 4' OF THE PROPOSED TREE LOCATION.

RESTORATION: NON-PAVED AREAS DISTURBED BY CONSTRUCTION THAT ARE NOT SHOWN TO BE PLANTED OR GRASSED SHALL BE HYDROSEDED AS SPECIFIED.



BEGA Cost-efficient LED pole-top luminaires

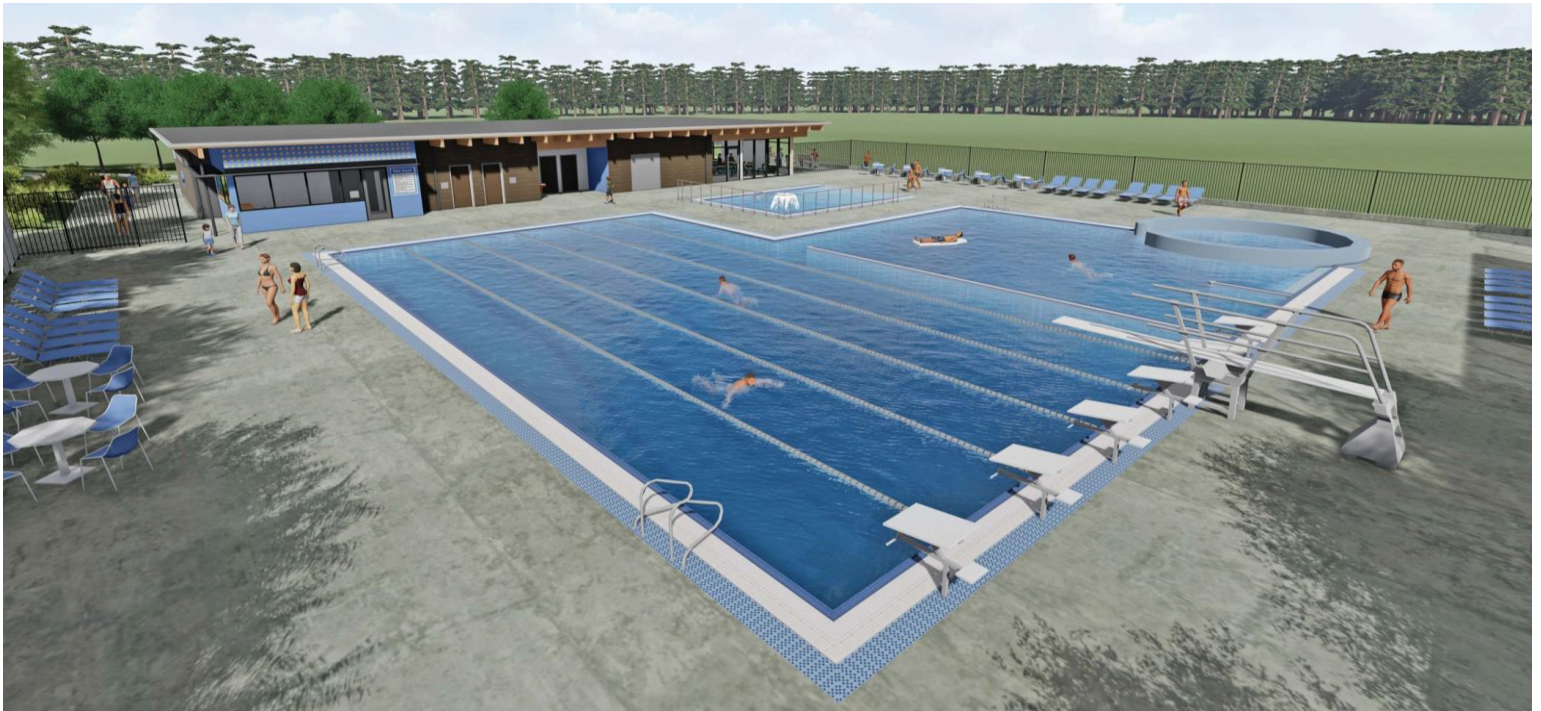
Proposed light pole for Fircrest Pool and Bathhouse project

<https://www.bega.com/en/products/led-pole-top-luminaires-84120/>

May 2019

Fircrest Community Pool & Bath House

Permit Set Cost Plan





Fircrest Community Pool & Bath House Permit Set

Prepared for:



Emily Wheeler
ARC Architects
119 S Main St.
Suite 200
Seattle WA 98104

Prepared by:



Andrew Jonsson
DCW Cost Management
1700 Westlake Avenue N
Suite 200
Seattle WA 98109
(206) 259-2990

Fircrest Community Pool & Bath House
Permit Set

Contents

Overall Summary	4
Scope of Work	5
Basis of Estimate	6
Bath House & Pool	7
Bath House & Pool Sitework	17

Fircrest Community Pool & Bath House
Permit Set

Overall Summary			
	SF	\$/SF	TOTAL
Phase 1: Bathhouse and Pool	4,820	854.70	4,119,657
Phase 1 Sitework	25,555	40.71	1,040,356
TOTAL BUILDING AND SITEWORK - PHASE 1	30,375	854.70	5,160,014

Fircrest Community Pool & Bath House

Permit Set

Scope of Work

Project Scope Description

The scope of work includes the new construction of the Fircrest Community Pool & Bath House located at 555 Contra Costa Ave, Fircrest, WA. The project is comprised of the demolition to an existing building including locker rooms and a pool pump room and new construction of an approximately 4,700 SF bathhouse and two outdoor pools with pool decks, fencing, sitework, utilities, new parking, sidewalks and landscaping.

Project Design Documents

Permit Set documents dated April 24th, 2019

Procurement

It is anticipated that the project will be delivered by traditional low-bid. It is expected that there will be 4 to 5 qualified General Contractors to maintain competitive pricing. The start date is anticipated for: Q3 2019.

Market

The current construction climate in the greater Seattle area is considered to be robust and therefore a marketing strategy to attract competition is highly recommended.

Fircrest Community Pool & Bath House

Bath House & Pool Areas & Control Quantities
SF

Enclosed Areas	4,820 SF
Bath House	4820 SF

Subtotal of Enclosed Areas	4,820
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Fircrest Community Pool & Bath House

Bath House & Pool Summary

			%	\$/SF	TOTAL
			Gross Area:	4,820 SF	
A10	Foundations		2%	18.49	89,130
A	Substructure		2%	18.49	89,130
B10	Superstructure		4%	34.08	164,288
B20	Exterior Enclosure		5%	45.97	221,571
B30	Roofing		5%	44.57	214,839
B	Shell		15%	124.63	600,698
C10	Interior Construction		4%	32.55	156,908
C20	Stairways		0%	0.00	0
C30	Interior Finishes		3%	25.30	121,961
C	Interiors		7%	57.86	278,869
D10	Conveying Systems		0%	0.00	0
D20	Plumbing Systems		4%	31.61	152,349
D30	Heating, Ventilation & Air Conditioning		2%	16.14	77,812
D40	Fire Protection		0%	0.00	0
D50	Electrical Lighting, Power & Communications		6%	47.07	226,863
D	Services		11%	94.82	457,024
E10	Equipment		3%	23.11	111,380
E20	Furnishings		0%	0.00	0
E	Equipment & Furnishings		3%	23.11	111,380
F10	Special Construction		43%	369.75	1,782,213
F20	Selective Demolition		0%	0.00	0
F	Special Construction & Demolition		43%	369.75	1,782,213
BUILDING ELEMENTAL COST BEFORE CONTINGENCIES			81%	688.65	3,319,313
Z10	Contingency	5.00%	4%	34.43	165,966
BUILDING ELEMENTAL COST INCLUDING CONTINGENCIES			85%	723.09	3,485,279
Z21	Field Requirements	10.00%	8%	72.31	348,528
Z22	Office Overhead & Profit	4.50%	4%	35.79	172,521
Z23	Bonds and insurance	2.00%	2%	16.62	80,127
BUILDING CONSTRUCTION COST BEFORE ESCALATION			99%	847.81	4,086,455
Z30	Escalation to Start Date (Q3 2019)	0.81%	1%	6.89	33,202
RECOMMENDED BUDGET			100%	854.70	4,119,657

A	B	C	D	E	F
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Fircrest Community Pool & Bath House

Bath House & Pool

	Quantity	Unit	Rate	Total
A10 Foundations	4,820	SF	18.49	89,130
A1010 Standard Foundations				
Reinforced footings				
Continuous footing - 1.5' x 1', reinforced	19	CY	650.00	12,639
F2.5	1	CY	650.00	650
F3	1	CY	650.00	650
F4	5	CY	650.00	3,250
Anchors and connections	1	LS	10,000.00	10,000
Footing drain	350	LF	18.00	6,300
A1030 Slab On Grade				
Reinforced 4" Slab on grade including vapor barrier and insulation	3,965	SF	8.50	33,703
Reinforced 5" Slab on grade including vapor barrier and insulation	855	SF	9.50	8,123
Stem wall - 6" thk.	10	CY	650.00	6,500
4" Capillary break	73	CY	55.00	4,038
Miscellaneous concrete specialties	4,820	SF	0.50	2,410
Allowance for blockouts	4,820	SF	0.18	868
				89,130
B10 Superstructure	4,820	SF	34.08	164,288
B1010 Floor Construction				
Rigid insulation - R10	4,820	SF	1.90	9,158
Vapor barrier - slab perimeter	4,820	SF	3.50	16,870
Steel Construction -Columns and beams				
Column - 4" pipe	0.30	TN	7,800.00	2,340
Column - HSS 5x5x3/16	0.27	TN	7,800.00	2,101
Steel collectors and tie-ins	0.50	TN	4,900.00	2,450
Channels and angles	4,820	SF	0.55	2,651
Fireproofing	0.57	TN	355.00	202
B1020 Roof Construction				
Glu-lam beams				
GLB 5-1/8 x 12	35	LF	50.00	1,750
GLB 5-1/8 x 15	1,560	LF	55.00	85,800
GLB 5-1/8 x 19.5	105	LF	60.00	6,300
GLB 5-1/8 x 24	105	LF	65.00	6,825
Plywood sheet - 1-1/8" thk.	6,505	SF	3.50	22,768
Strapping, blocking and connections	6,505	SF	0.78	5,074

Fircrest Community Pool & Bath House

Bath House & Pool

Quantity	Unit	Rate	Total
			164,288

B20 Exterior Enclosure	4,820	SF	45.97	221,571
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B2010 Exterior Walls

Type 1 - fiber cement siding	2,335	SF	19.50	45,533
Type 2 - Fiber cement siding	300	SF	28.00	8,400
Cement panel	20	SF	55.00	1,100
Steel plate - decorative	150	SF	40.00	6,000
Exterior wall - 2x6 framing	2,785	SF	14.00	38,990
Facias, bands and screens	350	LF	18.50	6,475
Caps, flashing and sealants	2,785	SF	1.07	2,986

B2020 Exterior Windows

Storefront systems	535	SF	85.00	45,475
Aluminum windows	160	SF	75.00	12,000

B2030 Exterior Doors

Storefront door - single	2	EA	1,650.00	3,300
Storefront door - double	1	EA	2,150.00	2,150
Fiberglass door - single	12	EA	1,650.00	19,800
Fiberglass door - double	2	EA	2,887.50	5,775
Hollow metal door - single	1	EA	1,450.00	1,450
Hollow metal door - double	1	EA	2,537.50	2,538
Folding door - 4 panel, glazed	1	EA	8,600.00	8,600
Auto openers	2	EA	5,500.00	11,000

221,571

B30 Roofing	4,820	SF	44.57	214,839
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B3010 Roof Coverings

BUR roof system, complete	6,505	SF	19.50	126,848
Roof insulation	6,505	SF	6.10	39,681
Soffits and bulkheads	1,685	SF	15.00	25,275
Fall Resist anchors	6	EA	300.00	1,800
Caps, flashing and sealants	6,505	SF	2.25	14,636
Gutters and downspouts	400	LF	16.50	6,600

Fircrest Community Pool & Bath House

Bath House & Pool

B3020 Roof Openings

No work anticipated

NIC

214,839

C10 Interior Construction

4,820

SF

32.55

156,908

Solid and Glazed Walls

Partition framing and cores

Type A1

1,092

SF

11.50

12,558

Type A2, incl. batt insulation

252

SF

13.25

3,339

Type B2, incl. batt insulation

1,500

SF

13.25

19,875

Type B3

288

SF

11.50

3,312

Type B4, incl. batt insulation

1,800

SF

13.25

23,850

Interior of Exterior Walls

3,505

SF

5.50

19,278

Windows

Slider window

55

SF

65.00

3,575

Relite

20

SF

65.00

1,300

Doors and Frames

Fiberglass door - single

3

EA

1,650.00

4,950

Fiberglass door - double

2

EA

2,887.50

5,775

Barn door - wood

1

EA

2,500.00

2,500

Fittings

Mirrors- restrooms

20

SF

45.00

878

Manual shades

695

SF

8.30

5,769

Wayfinding and signage

1

LS

3,500.00

3,500

Corner guards and kick plates

1

LS

2,500.00

2,500

Prefabricated compartments and accessories

Toilet partitions, solid phenolic core

6

EA

1,050.00

6,300

Urinal panels

1

EA

650.00

650

Toilet accessories and grab bars

10

EA

1,000.00

10,000

Sink accessories

8

EA

250.00

2,000

Shower room accessories

10

EA

2,500.00

25,000

156,908

C20 Stairways

4,820

SF

No work anticipated

NIC

Fircrest Community Pool & Bath House

Bath House & Pool

	Quantity	Unit	Rate	Total
C30 Interior Finishes	4,820	SF	25.30	121,961
C3010 Wall Finishes				
Paint - high performance	3,000	SF	2.40	7,200
Paint - standard	5,776	SF	1.75	10,108
Tile	3,173	SF	14.00	44,422
Plywood panels - utility	680	SF	2.75	1,870
Wood siding - salvaged	420	SF	4.50	1,890
Allow for miscellaneous graphics and special finishes	1	LS	5,000.00	5,000
C3020 Floor Finishes				
Concrete - broom finished	1,265	SF	5.50	6,958
Epoxy flooring	2,240	SF	8.50	19,040
Linoleum - sheet	875	SF	6.50	5,688
Altro flooring - sheet	225	SF	8.50	1,913
C3030 Ceiling Finishes				
Stain to structure above	3,085	SF	2.00	6,170
ACT ceiling tile - kitchen	235	SF	7.50	1,763
GWB - changing rooms	715	SF	10.50	7,508
Paint - high performance	785	SF	3.10	2,434
				121,961

D10 Conveying Systems	4,820	SF		
No work anticipated				NIC

D20 Plumbing Systems	4,820	SF	31.61	152,349
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***Cost information per FSI Consulting Engineers**

D2010 Plumbing Fixtures				
Water service at building - incl. main valves	1	LS	3,750.00	3,750
Fixtures, incl. connection piping	65	EA	1,150.00	74,750
Hot water heaters	1	EA	3,750.00	3,750
Mixing valve	1	EA	1,750.00	1,750
Domestic H+C water piping, valves, and specialties	300	LF	19.00	5,700
Expansion tank, circ. Pump, piping and valves	1	EA	2,529.00	2,529
Circulation pump	1	EA	1,150.00	1,150
Grease interceptor	1	EA	3,456.00	3,456
Master mixing valve	1	EA	3,250.00	3,250
Insulation	300	LF	10.00	3,000
Waste and vent - at fixtures	65	EA	280.00	18,200

Fircrest Community Pool & Bath House

Bath House & Pool

	Quantity	Unit	Rate	Total
Underground waste	300	LF	14.00	4,200
Trenching	1	LS	1,500.00	1,500
Misc.	1	LS	25,364.00	25,364
				152,349

D30 Heating, Ventilation & Air Conditioning	4,820	SF	16.14	77,812
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*Cost information per FSI Consulting Engineers

D3010 Energy Supply
Included See below

D3020 Heat Generating Systems

Gas furnace	1	EA	2,440.00	2,440
Gas piping, incl. valves	150	LF	10.40	1,560
Ductwork	150	LF	16.80	2,520
Duct insulation	150	LF	6.00	900
Unit heaters	4	EA	810.00	3,240
Thermostats	4	EA	230.00	920
Wall heaters	9	EA	660.00	5,940
DRGs	24	EA	255.00	6,120
Larger supply and return ducting	50	LF	47.60	2,380
Smaller supply and return ducting	200	LF	23.80	4,760
Exhaust fans	8	EA	642.50	5,140
ERV	1	EA	6,260.00	6,260
Louvers	2	EA	460.00	920
Ceiling fans	2	EA	2,660.00	5,320
Cabinet heater	2	EA	2,940.00	5,880
Makeup air unit	1	EA	8,800.00	8,800
Roof curb	1	EA	1,080.00	1,080
Insulation	50	LF	25.60	1,280
Testing and Balancing	1	LS	5,250.00	5,250
Misc.	1	LS	7,102.00	7,102
				77,812

D40 Fire Protection	4,820	SF		
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D4010 Sprinklers
Not required NIC

0

Fircrest Community Pool & Bath House

Bath House & Pool

	Quantity	Unit	Rate	Total
D50 Electrical Lighting, Power & Communications	4,820	SF	47.07	226,863
D5010 Electrical Service & Distribution				
Meter - by franchise utility				NIC
Secondary conduit and feeder	50	LF	450.00	22,500
Switchboard	1	EA	10,000.00	10,000
Power receptacles				
Power receptacle - standard	12	EA	350.00	4,200
Power receptacle - double	5	EA	400.00	2,000
Power receptacles - GFI	38	EA	400.00	15,200
Power receptacles - quad	2	EA	450.00	900
Power receptacles - weather proof	18	EA	500.00	9,000
Electrical panels	2	EA	5,500.00	11,000
D5020 Lighting & Branch Wiring				
Lighting Controls				
Switch - standard	1	EA	450.00	450
Switch - 3-way	2	EA	500.00	1,000
Switch - digital	6	EA	550.00	3,300
Switch - digital, key operated	2	EA	750.00	1,500
Switch - incl. OS	9	EA	650.00	5,850
Branch wiring	4,820	SF	3.50	16,870
LED lighting				
PL-1, pendant	13	EA	750.00	9,750
PL-3, pendant	14	EA	750.00	10,500
PL-5, pendant	1	EA	750.00	750
PL-6, pendant	2	EA	750.00	1,500
PL-8, 8'	4	EA	750.00	3,000
PL-8, 12'	8	EA	800.00	6,400
PL-8, 16.5'	8	EA	850.00	6,800
RL-1F, recessed	4	EA	800.00	3,200
RL-2, recessed	3	EA	800.00	2,400
SL-1, strip light	5	EA	650.00	3,250
WL-2, wall light	2	EA	600.00	1,200
Exterior lighting				
PL-7 - pendant	3	EA	750.00	2,250
SL-2 - 6" surface mount	11	EA	750.00	8,250
WL-3, 8' wall mount	6	EA	750.00	4,500
Occupancy sensors an controls	19	EA	450.00	8,550
D5030 Communications & Security				
Phone and data including wiring and conduit				
Data outlet	6	EA	950.00	5,700
Wireless access point	5	EA	3,500.00	17,500
Fire alarm system	4,820	SF	1.50	7,230
Paging System rough in	4,820	SF	0.15	723
A/V and sound system infrastructure only	1	LS	10,000.00	10,000

Fircrest Community Pool & Bath House

Bath House & Pool

	Quantity	Unit	Rate	Total
D5040 Electrical Specialty				
Electrical to mechanical systems	4,820	SF	2.00	9,640
				226,863
E10 Equipment	4,820	SF	23.11	111,380
E1010 Commercial Equipment				
Locker room - bench	45	LF	125.00	5,625
Vanity and locker rm. tops- solid surface	20	LF	165.00	3,300
Concession - commercial equipment	1	LS	50,535.00	50,535
Casework - ticketing	25	LF	450.00	11,250
E1090 Other Equipment				
Lockers - double stack	8	EA	350.00	2,800
Lockers - triple stack	43	EA	650.00	27,950
Cork board	2	EA	110.00	220
Kitchen lowers, incl. top	5	LF	350.00	1,750
Kitchen upper cabinets	8	LF	250.00	2,000
Projection screen	1	EA	1,200.00	1,200
Family changing room fit outs	190	SF	25.00	4,750
				111,380
E20 Furnishings	4,820	SF		
FF&E - by owner				NIC
				0
F10 Special Construction	4,820	SF	369.75	1,782,213
F1040 Special Facilities				
Pool				
Multi-use pool	1	LS	1,375,000.00	1,375,000
Wading pool	1	LS	225,000.00	225,000
Pool Deck				
Deck - concrete, broom finish	9,365	SF	12.50	117,063
Fence - metal picket, 8' ht.	410	LF	115.00	47,150
Gate - sliding	1	EA	3,000.00	3,000
Gate - double	2	EA	7,500.00	15,000
				1,782,213

Bath House & Pool

Quantity	Unit	Rate	Total
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F20 Selective Demolition	4,820	SF
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See sitework phase 1

incl.

Not required

NIC

0

Fircrest Community Pool & Bath House

Permit Set

Bath House & Pool Sitework Areas & Control Quantities

SF SF SF

Areas

Net Site Areas

Vehicular paving	4,575
Pedestrian Paving and Hardscape	9,855
Landscaping and Softscape	11,125

Net Site Area	25,555
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TOTAL SITE AREA	25,555
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Control Quantities

Vehicular Paving	4,575	SF
Asphalt	4,575	SF
Pedestrian Paving and Hardscape	9,855	SF
Ped Plaza and sidewalk	9,785	SF
Stairs	70	SF
Landscaping and Softscape	11,125	SF
Lawn	8,090	SF
Planting	3,035	SF

Fircrest Community Pool & Bath House

Permit Set

Bath House & Pool Sitework Summary

			%	\$/SF	TOTAL
			Gross Area:	25,555 SF	
G10	Site Preparation		32%	13.23	338,064
G20	Site Improvements		27%	11.17	285,508
G30	Site Mechanical Utilities		8%	3.36	85,920
G40	Site Electrical Utilities		12%	5.04	128,750
G	Building Sitework		81%	32.80	838,242
SITE ELEMENTAL COST BEFORE CONTINGENCIES			81%	32.80	838,242
Z10	Contingency	5.00%	4%	0.00	41,912
SITE ELEMENTAL COST INCLUDING CONTINGENCIES			85%	34.44	880,154
Z21	Field Requirements	10.00%	8%	3.44	88,015
Z22	Office Overhead & Profit	4.50%	4%	1.70	43,568
Z23	Bonds and insurance	2.00%	2%	0.79	20,235
SITE CONSTRUCTION COST BEFORE ESCALATION			99%	40.38	1,031,972
Z30	Escalation to Start Date (Q3 2019)	0.81%	1%	0.33	8,385
RECOMMENDED BUDGET			100%	40.71	1,040,356

G10

G20

G30

G40

Fircrest Community Pool & Bath House

Permit Set

Bath House & Pool Sitework

	Quantity	Unit	Rate	Total
G10 Site Preparation	25,555	SF	13.23	338,064
G1010 Site Clearing				
Construction Fence	1,150	LF	8.00	9,200
Construction Gates	1	EA	1,500.00	1,500
Temporary partition - pedestrian control	150	LF	35.00	5,250
Traffic control	1	LS	5,000.00	5,000
Erosion control w/catch basin filters and monitoring	25,555	SF	0.35	8,944
Site protection	25,555	LF	0.50	12,778
Tree protection - not required				NIC
Clear and grub	25,555	SF	0.20	5,111
Survey	1	LS	10,000.00	10,000
G1020 Site Demolition and Relocations				
Demo - existing pool structure, incl. haul	5,825	SF	5.50	32,038
Demo - Pool locker room	2,200	SF	15.00	33,000
Demo - asphalt, incl. haul	4,576	SF	2.50	11,440
Demo - misc.	1	LS	12,000.00	12,000
Relocate utilities as required for new building	1	LS	15,000.00	15,000
G1030 Site Earthwork				
Mass excavation, incl. haul	1,847	CY	32.50	60,029
Pool excavation, incl. haul.	1,501	CY	32.50	48,786
Base aggregates - asphalt	56	CY	35.00	1,975
Structural fill, incl. bath house	1,631	CY	35.00	57,069
Site grading and contouring	25,555	SF	0.35	8,944
Utility trenching				incl. below
G1040 Hazardous Waste Remediation				
None anticipated				NIC
				338,064

Fircrest Community Pool & Bath House

Permit Set

Bath House & Pool Sitework

	Quantity	Unit	Rate	Total
G20 Site Improvements	25,555	SF	11.17	285,508
G2020 Parking Lots				
Curb and Gutter	365	LF	28.50	10,403
ADA Ramp and detectors	1	EA	550.00	550
Asphalt - standard duty	4,575	SF	4.50	20,588
Base aggregates	29			
Parking Lot Striping and restriping	4,576	SF	0.20	915
Wheel stop	2	EA	125.00	250
ADA Parking Signs	2	EA	450.00	900
G2030 Pedestrian Paving				
Concrete - plaza (pedestrian rated)	9,785	SF	9.50	92,958
Concrete - sidewalk				<i>incl. above</i>
G2040 Site Development				
Walls and Stairs				
Retaining wall - CIP concrete, incl. footing	880	SF	85.00	74,800
Stairs - CIP concrete	70	SF	55.00	3,850
Stair railing	24	LF	75.00	1,800
Site Features				
Deck - concrete, broom finish				<i>incl. w/ building</i>
Fence - metal picket, 8' ht.				<i>incl. w/ building</i>
Gate - single				<i>incl. w/ building</i>
Gate - double				<i>incl. w/ building</i>
Wayfinding	1	LS	3,500.00	3,500
G2050 Landscaping				
Lawn	8,090	SF		
Topsoil - 4" depth	99	CY	60.00	5,933
Sod lawn	8,090	SF	1.50	12,135
Shrub planting	3,035	SF		
Topsoil - 12" depth	112	CY	50.00	5,620
Mulch - 2" depth	19	CY	45.00	860
Trees	0			
Arbutus - 15 gal.	14	EA	250.00	3,500
Cherokee brave dogwood - 2" cal.	6	EA	350.00	2,100
Sour gum - 3" cal.	11	EA	450.00	4,950
Shrubs and groundcover	0			
Photinia - 1 gal., 18" O.C.	445	EA	12.50	5,564
Mount vernon laurel - 1 gal., 18" O.C.	445	EA	12.50	5,564
Purple gem rhododendron - 1 gal., 18" O.C.	445	EA	12.50	5,564

Fircrest Community Pool & Bath House

Permit Set

Bath House & Pool Sitework

	Quantity	Unit	Rate	Total
Irrigation				
Meter	1	LS	5,000.00	5,000
Lawn area - rotor	8,090	SF	1.50	12,135
Planting area - drip	3,035	SF	2.00	6,070
				285,508

G30 Site Mechanical Utilities 25,555 SF 3.36 85,920

G3010 Domestic Water				
Water meter	1	EA	5,000.00	5,000
WS - domestic pipe, 4" dia.	60	LF	55.00	3,300
G3020 Sanitary Sewer				
SS - PVC pipe, 6" dia.	170	LF	65.00	11,050
SS - cleanout	3	EA	500.00	1,500
Backwater valve	1	EA	500.00	500
Grease interceptor	1	EA	5,000.00	5,000
G3030 Storm Sewer				
Roof drains				<i>see building</i>
Footing drain				<i>see building</i>
SD -PVC drain pipe, 8" dia., incl. trenching and backfill	530	LF	65.00	34,450
SD - trench drain	64	LF	80.00	5,120
SD - yard drain	6	EA	1,000.00	6,000
SD - catch basin, type 1	4	EA	2,000.00	8,000
SD - cleanout	2	EA	500.00	1,000
G3060 Fuel Distribution				
Gas distribution, allow	1	LS	5,000.00	5,000
				85,920

G40 Site Electrical Utilities 25,555 SF 5.04 128,750

G4010 Electrical Distribution				
Transformer - by franchise utility				<i>NIC</i>
Utility vault	1	EA	5,500.00	5,500
Conduit only- for primary power feeder to building -feeder by franchise	450	LF	55.00	24,750

Fircrest Community Pool & Bath House
Permit Set

Bath House & Pool Sitework				
	Quantity	Unit	Rate	Total
G4020 Site Lighting				
P2 - ped pole light	4	EA	8,500.00	34,000
P3 - pole light	7	EA	8,500.00	59,500
G4030 Site Communications & Security				
Allowance	1	LS	5,000.00	5,000
				<hr/> 128,750

FIRCREST COMMUNITY POOL AND BATH HOUSE

FIRCREST, WASHINGTON

FOODSERVICE EQUIPMENT BROCHURES

May 14, 2019

CLEVINGER ASSOCIATES

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Brochure Sheet

5/14/2019

ITEM# 04 - MOBILE REACH-IN REFRIGERATOR (1 EA REQ'D)

True STA2R-2S-HC

SPEC SERIES® Refrigerator, Reach-in, two-section, stainless steel front & sides, (2) stainless steel doors with locks, cam-lift hinges, digital temperature control, aluminum interior sides & walls, stainless floor & ceiling, (6) chrome shelves, LED interior lights, 5" castors, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1, 5.9 amps, NEMA 5-15P, cULus, UL EPH Classified, MADE IN USA, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True	1		Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True	1		Left door hinged left, right door hinged right standard
True	1		(3) chrome shelves and shelf supports standard per section
True	4		Stainless steel shelf (includes shelf clip supports) (specify for left, center or right section, if applicable), each
True	1		5" castors, set of 4, standard



TRUE FOOD SERVICE EQUIPMENT, INC. • 2001 East Terra Lane • O'Fallon, Missouri 63366-4434
ph. 636.240.2400 • toll free 800.325.6152 • fax 636.272.2408 • parts fax 636.272.9471 • www.truemfg.com

PROJECT NAME	LOCATION		AIA #
ITEM #	QTY	MODEL #	SIS #

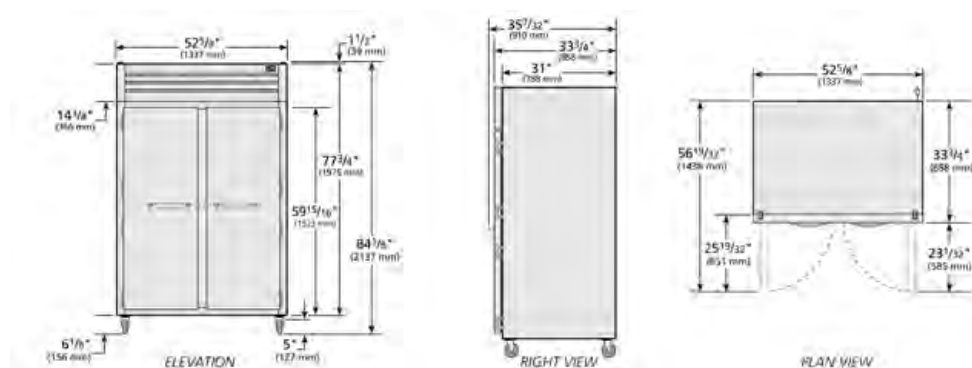
SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models	STR2R-2S-HC	STA2R-2S-HC	STG2R-2S-HC
--------	-------------	-------------	-------------



plan view



STR2R-2S-HC

Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.
Shelving	(1) Interior kit option included per full section.

STA2R-2S-HC

Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.

STG2R-2S-HC

Exterior	Stainless steel door, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, PVC coated, wire shelves per section.

SPECIFICATIONS

Dimensions	in.	mm.
Length	52 5/8	1337
Depth	33 3/4	858
Height	77 3/4	1975
Electrical	U.S.	International
Horsepower	1/2	N/A
Amps	5.9	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.



* Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs.
† Depth does not include 1 1/2" for door handle.

Specifications subject to change without notice.
Chart dimensions are rounded up to the nearest 1/8" (millimeters rounded up to the next whole number).



APPROVALS

AVAILABLE AT



TRUE FOOD SERVICE EQUIPMENT, INC. • 2001 East Terra Lane • O'Fallon, Missouri 63366-4434
ph. 636.240.2400 • toll free 800.325.6152 • fax 636.272.2408 • parts fax 636.272.9471 • www.truemfg.com

PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models

STR2R-2S-HC

STA2R-2S-HC

STG2R-2S-HC



standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Electronic control.

CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

DOORS

- Lifetime guaranteed bolt style door locks.

- Lifetime guaranteed heavy duty all metal working door handles.
- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

LIGHTING

- LED interior lighting, safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion.
- Curb mounting ready.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

OPTIONAL FEATURES/ ACCESSORIES

(upcharge & lead times may apply)

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26 5/16"L x 21 1/16"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

WARRANTY*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST()2R-2S-HC					

Brochure Sheet

5/14/2019

ITEM# 07 - 4 OB RANGE WITH OVEN (1 EA REQ'D)

Imperial IR-4

Restaurant Range, gas, 24", (4) open burners, space saver oven, (1) chrome rack, safety pilot, shut-off valve, stainless steel front, sides, backguard, landing ledge & kick plate, 6" legs, adjustable feet, 155,000 BTU, NSF, CE, CSA Flame, CSA Star

ACCESSORIES

Mfr	Qty	Model	Spec
Imperial	1		Limited one year parts and labor warranty, standard
Imperial	1		Gas type to be specified
Imperial	1		6" Stainless steel stub back in lieu of standard backguard
Imperial	1		Swivel casters (set of 4) two with brakes, per set
Imperial	1		Extra oven rack for 20" wide oven
Imperial	1		Gas shut-off valve, 3/4" N.P.T., per valve
Imperial	1		Quick disconnect & flex hose with restraining device, 3/4" N.P.T. x 48"

24" RESTAURANT RANGES

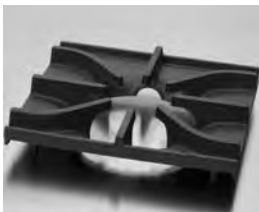
IMPERIAL®

Model Numbers

IR-4	IR-2-G12-XB
IR-4 -XB	IR-G24
IR-2-G12	IR-G24-XB



Two rings of flame for even cooking no matter the pan size.



Top grates with anti-clogging pilot shield protect the pilot from grease and debris.



Back grate hot air dam deflects heat onto the stock pot, not the backsplash.



Large 5" (127 mm) stainless steel landing ledge for convenient plating.



Durable cast aluminum with a vylox heat protection grip.



IR-4 shown with optional casters

OPEN BURNERS - PyroCentric™ 32,000 BTU (9 KW) anti-clogging burner with a 7,000 BTU/hr. (2 KW) low simmer feature. Two rings of flame for even heating.

- Cast iron PyroCentric burners are standard on all IR Series Ranges.
- Burners are anti-clogging and lift-off and separate for easy cleaning. No gaskets or screws.
- One standing pilot per burner for instant ignition.

GRATES - Front grates measure 12" x 11" (305 x 279 mm). Back grates are 12" x 13" (305 x 330 mm).

- Back grates are sized for positioning large stock pots directly over burner and feature a hot air dam.
- Pots slide easily from section to section and onto landing ledge.
- Grates are cast iron for a long service life.

GRIDDLE - Highly polished 3/4" (19 mm) steel plate. 21" (533 mm) plate depth.

- Burners have 20,000 (6 KW) BTU/hr. output with a heat deflector every 12" (305) for even heating.
- 3" (76 mm) wide grease trough and removable grease can for easy cleaning.
- Large griddle grease can and full width broiler drip tray are removable for easy cleaning.

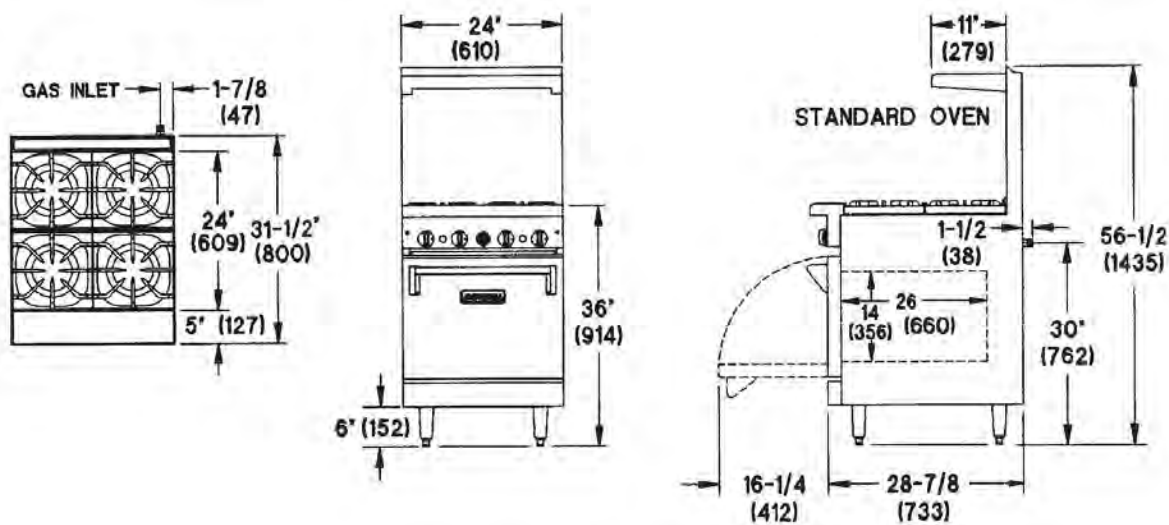
STANDARD SPACE SAVER OVEN - Linear burner provides even heating throughout the 27,000 BTU/hr (8 KW) oven. 100% safety pilot.

- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity.
- Exclusive heat deflector reflects heat into the oven, not the floor.
- Interior is 20" w x 26" d x 14" h (508 w x 660 d x 356 h mm). Accommodates standard size sheet pans.
- Porcelainized sides, rear, deck and door lining for easy cleaning. Heavy duty door hinge.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack is included.






24" RESTAURANT RANGES

IMPERIAL®



24" RESTAURANT RANGES

TOP	MODEL	GAS OUTPUT BTU	[KW]	OPEN BURNERS	GRIDDLE WIDTH	SHIP WEIGHT [KW]	LBS
	IR-4	155,000	(45)	4	N/A	(210)	465
	IR-4-XB	128,000	(38)	4	N/A	(183)	405
	IR-2-G12	111,000	(33)	2	12" (305 mm)	(213)	470
	IR-2-G12-XB	84,000	(25)	2	12" (305mm)	(185)	410
	IR-G24	67,000	(20)	N/A	24" (610 mm)	(224)	495
	IR-G24-XB	40,000	(12)	N/A	24" (610 mm)	(196)	435

Measurements in () are metric equivalents.

NOTES

- "XB" specifies Cabinet Base
- "G" specifies Griddle Top, griddle on left is standard

EXTERIOR

- Stainless steel front, sides, backguard, shelf, landing ledge and kick plate
- Welded and polished stainless steel seams
- Large 5" (127 mm) stainless steel landing ledge
- Control knobs are durable cast aluminum with a vylox heat protection grip
- Full width, removable crumb tray under open burners for easy cleaning
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

DIMENSIONS	CRATED DIMENSIONS
24" w x 31-1/2" d x 56-1/2" h (610 x 800 x 1435 mm)	26-1/2" w x 39" d x 35" h (673 x 991 x 889 mm)

MANIFOLD PRESSURE NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4" (19 mm)

Specify elevation, if over 2,000 ft.

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Reinforcement channels for mounting cheesemelter/salamander
- 6" and 11" (152 and 279 mm) stainless steel backguards
- 10" (254 mm) stainless steel wok ring
- Saute burner head, interchangeable
- Wok burner head, interchangeable
- Extra oven racks
- Thermostatic griddle control
- Grooved griddle plate
- Chrome griddle plate
- Griddle safety valve
- Gas shut off valve 3/4" (19 mm)
- Quick disconnect and flexible gas hose
- 6" (152 mm) casters



IMPERIAL®

R-1 11/13

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Printed in the U.S.A.

Imperial reserves the right to change specifications at any time without prior notice and without any obligation for past or future equipment purchases. Visit www.imperialrange.com for specification updates.

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www.imperialrange.com
E-mail: imperialsales@imperialrange.com

GAYLORD®**ELX SERIES****MODEL "ELX"**

HIGH EFFICIENCY EXTRACTOR VENTILATOR

ITEM NO. _____

GENERAL SPECIFICATIONS AND DESCRIPTION

Furnish Gaylord Ventilator Model "ELX-_____" as shown on plans and in accordance with the following specifications:

HIGH EFFICIENCY EXTRACTION: Each ventilator shall contain "XGS" High Efficiency Extractors utilizing the "capture and drain" principle. Extractor efficiencies shall be determined using ASTM F2519-2005 testing procedures as accepted by ASHRAE TC 5.10 and ASHRAE Standard 154-2011 - 4.7.2. The High Efficiency Extractors shall not exceed 55 db, on typical cooking lines, as measured at the chef's ear so fatigue is minimized and productivity is optimized.

HOOD CONTROLS: Each ventilator shall come demand control ventilation ready allowing your hood to comply with IMC 507.2.1.1 while being upgradable to Gaylord's patent pending Smart Read and React DCKV technology. Ventilator incorporates canopy mounted RTD's positioned strategically across the length of the hood to produce a variable 4-20 mA fan speed signal and contact closure to react to cooking activity.

CAPTURE AND CONTAINMENT: Each ventilator shall achieve capture and containment using the lowest possible airflow rates through "passive" versus "active" design features, thus eliminating the wiring or adjustment of internal motors, plenums or jets. The ventilator shall include an integrated capture wall to achieve its airflow rates. The lowest possible airflow rates shall be tested to ASTM 1704-09 by the Food Service Technology Center and published on their website for easy confirmation.

<http://www.fishnick.com/publications/appliancereports/hoods/>

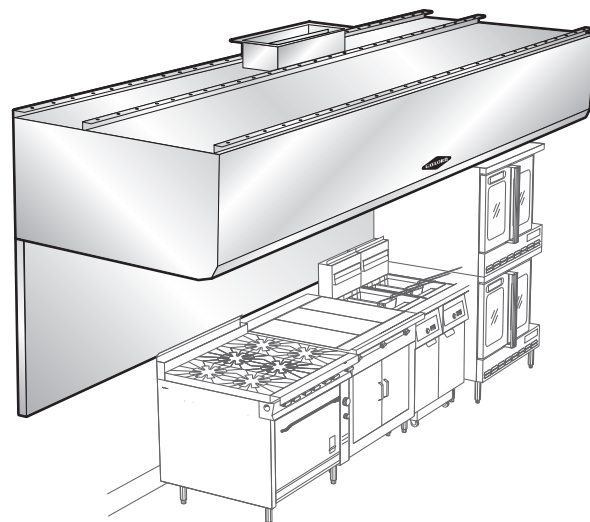
CONSTRUCTION: The ventilator shall be of all stainless steel construction, not less than 18 gauge, type 300 series. All exposed surfaces shall be a number 4 finish. The use of aluminized steel or galvanized steel is not acceptable. The ventilator shall include a static pressure port in each section to be used in balancing exhaust air volumes. Continuous front and rear mounting brackets shall be provided to facilitate mounting to the wall and hanging from the overhead building structure. Each duct collar shall include as standard a Gaylord Balancing Damper (GBD) with opposed blades that adjust manually through access from within the canopy. Ventilators built in end-to-end multiple sections shall have as standard "Continuous Capture" from one end to the other to ease cleaning and improve capture and containment.

LIGHT FIXTURES: The ventilator shall be equipped with:

<input type="checkbox"/> Recessed LED	6 Watts/Ft. Min.
<input type="checkbox"/> Recessed fluorescent	12 Watts/Ft. Min.
<input type="checkbox"/> 100 watt surface mounted incandescent	24 Watts/Ft. Min.
<input type="checkbox"/> 150 watt recessed incandescent	36 Watts/Ft. Min.

Light fixtures shall be factory pre-wired to a single connection point. Ventilators built in multiple sections shall be furnished with coiled flex conduit for interconnecting sections.

ACCEPTANCE & APPROVALS: Each ventilator shall include an integral listed Demand Control Autostart fan equipment interlock complying with IMC 507.2.1.1 (optional outside North America). Each ventilator shall include a built-in 1" air space at the rear that is Listed for reduced clearance to combustibles, and is NFPA-96 and IMC compliant when mounting against a combustible wall. Each ventilator shall be Listed to UL Standard 710, ULC S646 and NSF/ANSI 2, comply with all requirements of NFPA-96, IMC, UMC, BOCA, and SBCCI standards and be capture tested to ASTM 1704-09 with XGS High Efficiency Extractors tested to ASTM 2519-2005.

**APPLICATION**

Wall mounted canopy for use over all types of equipment; ovens, broilers, griddles, fryers, ranges, steam equipment, etc.

DESIGN FEATURES

- Demand Control Autostart
- Internal Canopy Radius
- Enhanced "XGS" Extractor Angle and Slot Spacing
- Faceted "Super Capture"™ Lip
- Integrated Capture Wall

OPTIONAL EQUIPMENT

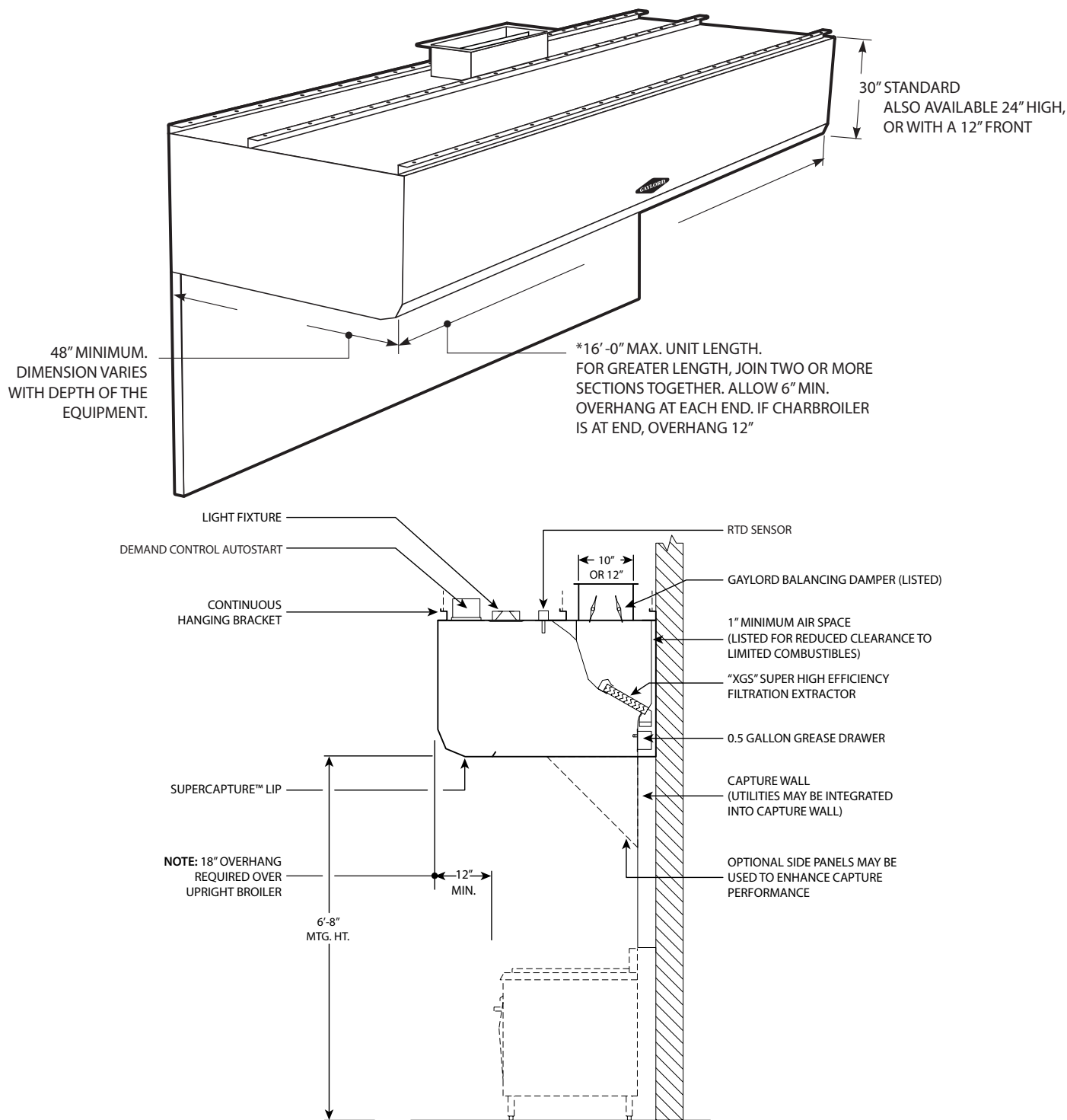
1. Decorative Facings and Trim
2. Demand Control Ventilation
3. Fire Extinguishing Systems
4. Pollution Control Systems
5. Utility Distribution Systems
6. "XGS" Spark Arrestor Extractors

**GAYLORD INDUSTRIES**

10900 SW AVERY ST • TUALATIN, OREGON 97062 U.S.A.
 PHONE: 800.547.9696 • FAX: 503.692.6048 • email: info@gaylordventilation.com
www.gaylordventilation.com

GAYLORD

ELX SERIES



ENGINEERING DATA

Mechanical Requirements

The amount of exhaust volume required is dependent upon the type of cooking equipment and the type and volume of cooking. Contact factory for exhaust volumes, duct sizes, and static pressures.

Electrical

A Gaylord stop/start switch, Model C-150, may be provided as an option for each exhaust fan. Lights to be on separate circuit, 120 volt standard, 220/240 volt optional.

The manufacturer reserves the right to modify the materials and specifications resulting from a continuing program of product improvement or the availability of new materials

Ventilator Lengths

Maximum unit length 16'-0". For greater lengths, join two or more sections together. Check to ensure that there is adequate access into building and kitchen area.

*Note: Ventilators manufactured outside North America; maximum unit length 10'-0".

Hanging Weight

Ventilator Width	48"	54"	60"
Ventilator Wt. / Lineal Ft.	Lbs. 70	75	80
Capture Wall Wt. / Lineal Ft.	Lbs. 20	20	20

Brochure Sheet

5/14/2019

ITEM# 11 - UNDERCOUNTER FREEZER (1 EA REQ'D)

True TUC-27F-HC~SPEC3

SPEC SERIES® Undercounter Freezer, -10° F; SPEC Package 3 includes: 16-ga. stainless steel top, stainless steel sides & back, stainless steel interior, (1) heavy duty stainless steel door, steel handle, door lock standard, (2) shelves, electronic temperature control with digital temperature display; 5" castors, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1, 2.3 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, MADE IN USA, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
True	1		Self-contained refrigeration standard
True	1		Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True	1		Additional PVC coated wire shelf, each (shelf clips included)
True	1		2-1/2" Castors, set of 4, in lieu of 5" castors


**TRUE FOOD SERVICE
EQUIPMENT, INC.**

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400
Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546
Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ **Qty:** _____

Model #: _____

A/A #
SIS #
Model:
TUC-27F-HC~SPEC1
Undercounter:
Solid Door Freezer with Hydrocarbon Refrigerant & Spec Package 1

TUC-27F-HC~SPEC1

- ▶ True's undercounter units are designed with enduring quality that protects your long term investment.
- ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- ▶ Stainless steel front, countertop, sides, and back.
- ▶ Interior - Stainless steel liner. Stainless steel floor with coved corners.
- ▶ Heavy duty 16 gauge top and 20 gauge door.
- ▶ Lifetime guaranteed heavy duty all metal working spec door handle.
- ▶ Counter-Top front is flush with front of doors.
- ▶ Electronic temperature control with digital display.
- ▶ Foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- ▶ Spec Series® logo.

ROUGH-IN DATA

Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Specifications subject to change without notice.

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H*						
TUC-27F-HC~SPEC1	1	2	27 ⁵ / ₈ 702	29 ¹ / ₂ 740	29 ³ / ₄ 756	1/4 1/4	115/60/1 230-240/50/1	2.3 1.3	5-15P ▲	7 2.13	190 87

† Depth does not include 1 1/2" (39 mm) for door handle.

† Depth does not include 1" (26 mm) for rear bumpers.

* Height does not include 6 1/4" (159 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.


APPROVALS:
AVAILABLE AT:

10/17

Printed in U.S.A.

Model:

TUC-27F-HC~SPEC1**Undercounter:****Solid Door Freezer with Hydrocarbon Refrigerant & Spec Package 1****STANDARD FEATURES****DESIGN**

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- Energy efficient, factory balanced refrigeration system with guided airflow to provide uniform product temperatures.
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Condensing unit access in back of cabinet, slides out for easy maintenance.
- Automatic defrost system time-initiated, time-terminated.

CABINET CONSTRUCTION

- Exterior - stainless steel front, top, sides, and back.

- Interior - Stainless steel liner. Stainless steel floor with coved corners.
- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter stem castors - locks provided on front set. 36" (915 mm) work surface height.

DOOR

- Stainless steel exterior with clear coated aluminum liner to match cabinet interior.
- Door lock standard.
- Lifetime guaranteed heavy duty all metal working spec door handle.
- Positive seal self-closing door with 90° stay open feature. Door swings within cabinet dimensions.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Two (2) adjustable, heavy duty PVC coated wire shelves 23 1/4" L x 16" D (591 mm x 407 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- Heavy duty 16 gauge top and 20 gauge doors.

- Counter-Top front is flush with front of door.
- Electronic temperature control with digital display.
- Spec Series® logo.
- NSF/ANSI Standard 7 compliant for open food product.

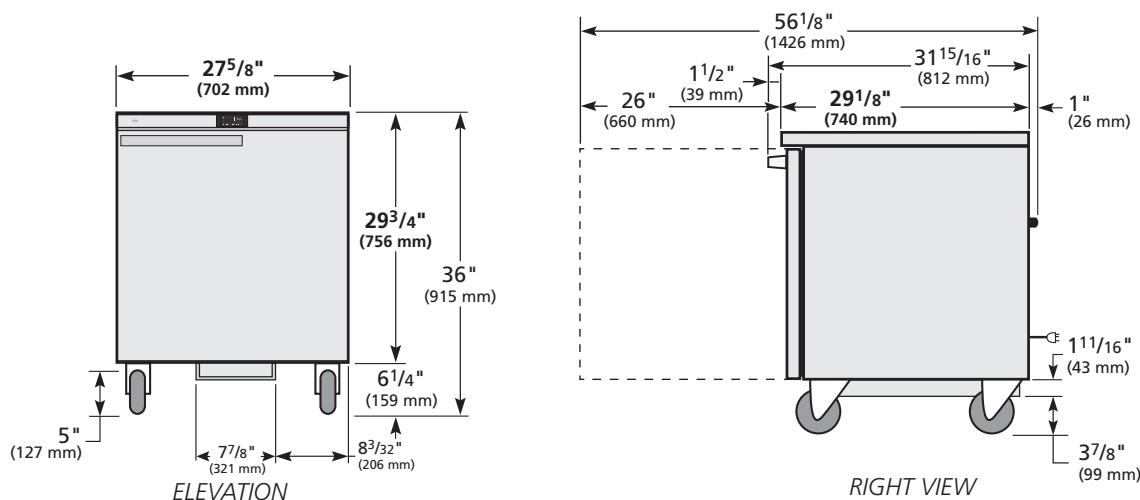
ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

115/60/1
NEMA-5-15R**OPTIONAL FEATURES/ACCESSORIES**

Upcharge and lead times may apply.

- ☐ 6" (153 mm) standard legs.
- ☐ 6" (153 mm) seismic/flanged legs.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Single oversheff.
- ☐ Double oversheff.
- ☐ Stacking collar.
- ☐ 30" (762 mm) deep, 1/2" (13 mm) thick, white polyethylene cutting board. Requires "L" brackets.
- ☐ 30" (762 mm) deep, 1/2" (13 mm) thick, composite cutting board. Requires "L" brackets.
- ☐ ADA compliant models with 34" (864 mm) work surface height.
- ☐ Low profile models with 31 7/8" (810 mm) work surface height.

PLAN VIEW**WARRANTY***

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
TUC-27F-HC~SPEC1					

*RESIDENTIAL APPLICATIONS: True assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

TRUE FOOD SERVICE EQUIPMENT

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com



PROJECT NAME

ITEM #

option for taller freezer - will impact
adjacent counter / sink

AIA #

SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR FREEZERS WITH HYDROCARBON REFRIGERANT

models

STR1F-1S-HC

STA1F-1S-HC

STG1F-1S-HC

STR1F-1S-HC

Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.
Shelving	(1) Interior kit option included per full section, factory installed.

STA1F-1S-HC

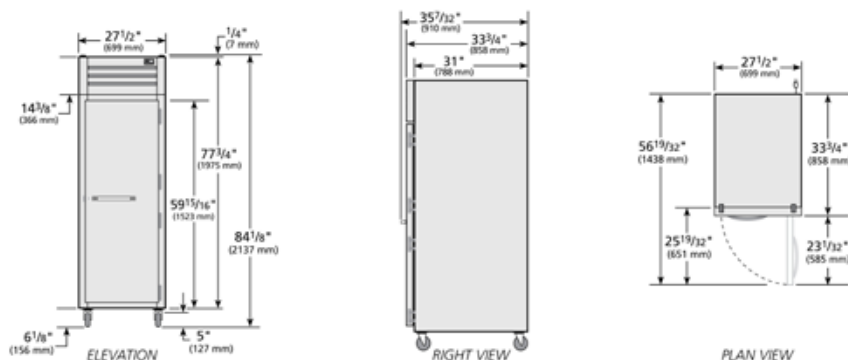
Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.

STG1F-1S-HC

Exterior	Stainless steel door & front, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, PVC coated, wire shelves per section.



plan view



SPECIFICATIONS

Dimensions	in.	mm.
Width	27 1/2	699
Depth	33 3/4	858
Height	77 3/4	1975
Electrical	U.S.	International
Horsepower	3/4	N/A
Amps	7.0	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.



115/60/1
NEMA-5-15R

* Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include 1/4" (7mm) for system mechanical components.
† Depth does not include 1 1/2 for door handle.

Specifications subject to change without notice.
Chart dimensions are rounded up to the nearest 1/8" (millimeters rounded up to the next whole number).



APPROVALS

AVAILABLE AT



PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR FREEZERS WITH HYDROCARBON REFRIGERANT

models	STR1F-1S-HC	STA1F-1S-HC	STG1F-1S-HC
--------	-------------	-------------	-------------



standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- Automatic evaporator fan motor delay during defrost cycle.

CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

DOOR

- Lifetime guaranteed bolt style door lock standard.
- Lifetime guaranteed heavy duty all metal working door handle.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

LIGHTING

- LED interior lighting, safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion
- Curb mounting ready.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

OPTIONAL FEATURES/ ACCESSORIES

(upcharge & lead times may apply)

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26 5/16"L x 21 5/16"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

WARRANTY*

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

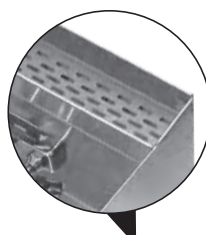
SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST()1F-1S-HC					



7-PS-40

7-PS-66
7-PS-66-NF (Faucet Not Included)

Includes
Removable
Rear
Utility Tray



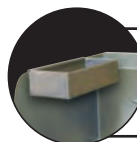
7-PS-76



7-PS-66W

7-PS-66L
or 7-PS-66R (Shown)

7-PS-87

7-PS-56 **SPACE SAVER**
9" x 9" x 5" Bowl

REMOVABLE UTILITY TRAY 7-PS-48
8" x 3" x 2 5/16" Tray - Tray hem allows to hang from any standard side splash. Perforated for water drainage.

STAINLESS STEEL

HAND SINKS SIDE SPLASH UNITS

Conforms To NSF 61/9 Lead Free Requirements



Item #: _____ Qty #: _____

Model #: _____

Project #: _____

STANDARD FEATURES:

One piece **Deep Drawn** sink bowl design.

Sink bowl is 10" x 14" x 5".

Keyhole wall mount bracket.

Stainless steel basket drain 1-1/2" IPS.

Splash mounted 4" O.C. gooseneck faucet furnished with aerator.

7-PS-40 & 7-PS-66 Series Specific Features:

Welded 7 3/4" high side splashes.

7-PS-66W includes K-316 Wrist Handle Faucet

7-PS-40 lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2" IPS.

7-PS-56 Specific Features:

Space Saver Sink bowl is 9" x 9" x 5".

7 3/4" high side splashes.

Flat-Top Strainer 1-1/2" IPS.

7-PS-76 Specific Features:

12" high side splashes.

Includes 17 1/4" x 3" x 2 5/16" Full length removable Utility Tray for use with 12" Side Splash Units.

Lever operated drain and built-in overflow with plastic overflow tube and spring clamps. P-Trap is 1 1/2" IPS.

7-PS-87 Specific Features:

Same features as 7-PS-40 Plus C-Fold Paper Towel & Soap Dispenser.

CONSTRUCTION:

All TIG welded.

Welded areas blended to match adjacent surfaces and to a satin finish.

Die formed Countertop Edge with a 3/8" No-Drip offset.

One sheet of stainless steel - No Seams.

All sink bowls have a large liberal radii with a minimum dimension of 2" and are rectangular in design for increased capacity.

MATERIAL:

Heavy gauge type 304 series stainless steel.

Wall mounting bracket is galvanized and of offset design.

All fittings are brass / chrome plated unless otherwise indicated.

MECHANICAL:

Faucet supply is 1/2" IPS male thread hot and cold.

⚠ WARNING:

Equipment that includes a faucet may expose you to chemicals, including lead, that are known to the State of California to cause cancer or birth defects or other reproductive harm. For more Info., visit www.p65warnings.ca.gov.

Customer Service Available To Assist You **1-800-645-3166** 8:30 am - 8:00 pm E.S.T.

For Orders & Customer Service:

Email: customer@advancetabco.com or Fax: 631-242-6900

For Smart Fabrication™ Quotes:

Email: smartfab@advancetabco.com or Fax: 631-586-2933

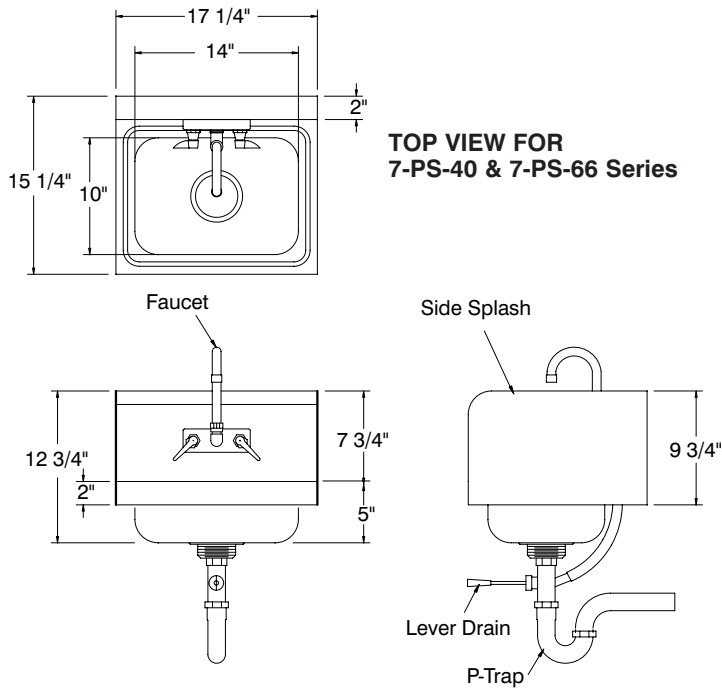
DIMENSIONS and SPECIFICATIONS

TOL Overall: $\pm .500"$ Interior: $\pm .250"$

FITTINGS SUPPLIED AS SHOWN

ALL DIMENSIONS ARE TYPICAL

7-PS-40, 7-PS-66, 7-PS-66-NF, 7-PS-66W & 7-PS-66RorL (7-PS-66 Series Excludes P-Trap & Lever Drain & Overflow)



7-PS-40 - 22 lbs.

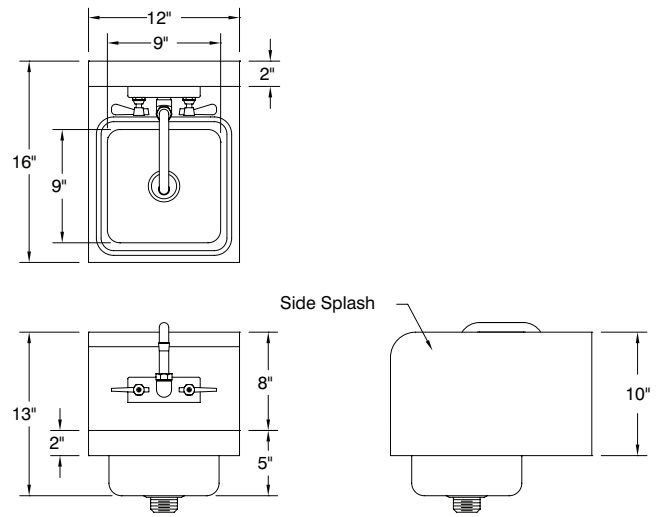
7-PS-66W - 22 lbs.

7-PS-66 - 19 lbs.

7-PS-66RorL - 20 lbs.

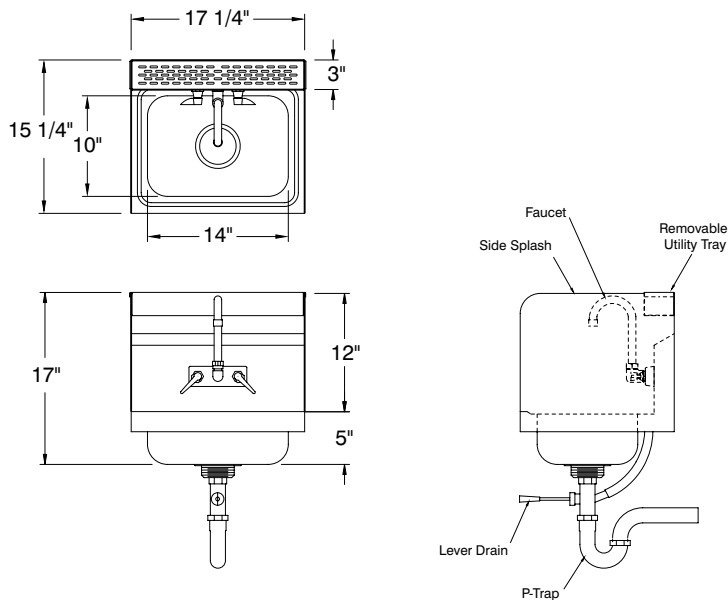
7-PS-66-NF - 19 lbs.

7-PS-56



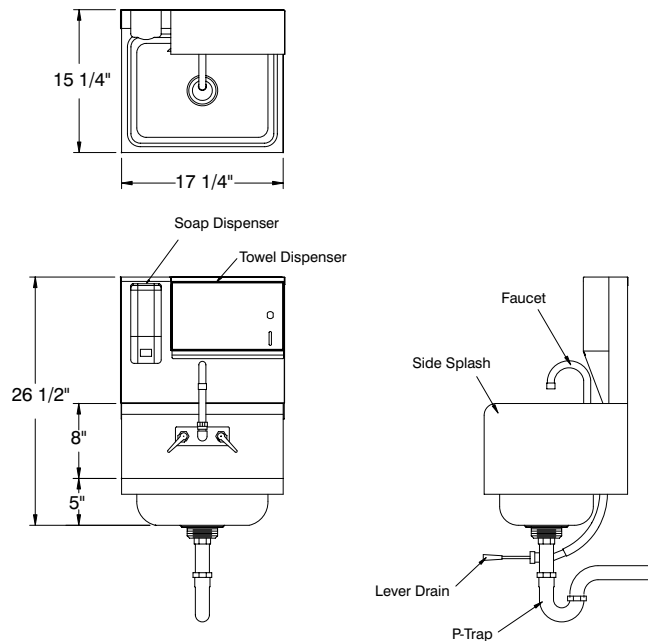
14 lbs.

7-PS-76



27 lbs.

7-PS-87



34 lbs.



DATA SHEET



R-102 Restaurant Fire Suppression Systems

Features

- Low pH Agent
- Proven Design
- Reliable Gas Cartridge Operation
- Aesthetically Appealing
- UL Listed – Meets Requirements of UL 300
- ULC Listed – Meets Requirements of ULC/ORD-C1254.6
- CE Marked

Application

The ANSUL® R-102 Restaurant Fire Suppression System is an automatic, pre-engineered, fire suppression system designed to protect areas associated with ventilating equipment including hoods, ducts, plenums, and filters. The system also protects auxiliary grease extraction equipment and cooking equipment such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite, or gas-radiant char-broilers; and woks.

The system is ideally suitable for use in restaurants, hospitals, nursing homes, hotels, schools, airports, and other similar facilities.

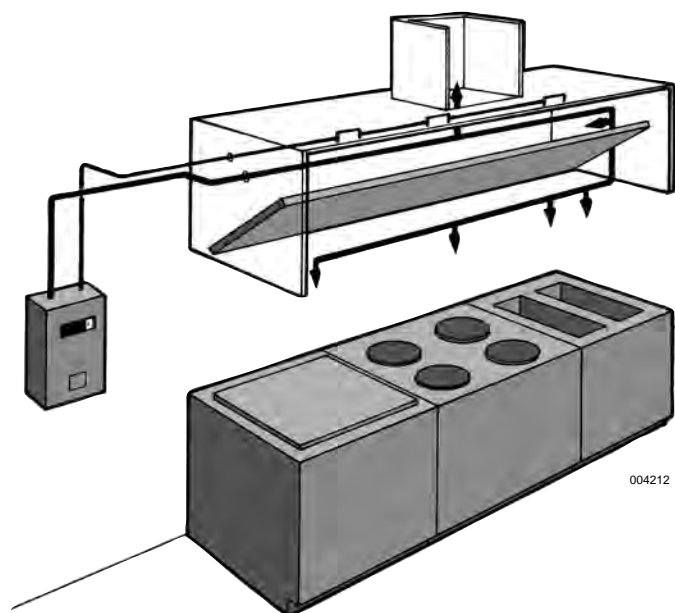
Use of the R-102 system is limited to indoor applications or locations that provide weatherproof protection within tested temperature limitations. The regulated release and tank assemblies must be mounted in an area where the air temperature will not fall below 32 °F (0 °C) or exceed 130 °F (54 °C). The system must be designed and installed within the guidelines of the UL/ULC Listed Design, Installation, Recharge, and Maintenance Manual.

System Description

The restaurant fire suppression system is a pre-engineered, wet chemical, cartridge-operated, regulated pressure type with a fixed nozzle agent distribution network. It is listed with Underwriters Laboratories, Inc. (UL/ULC).



004215



004212

The system is capable of automatic detection and actuation as well as remote manual actuation. Additional equipment is available for building fire alarm panel connections, electrical shutdown and/or interface, and mechanical or electrical gas line shut-off applications.

The detection portion of the fire suppression system allows for automatic detection by means of specific temperature-rated alloy type fusible links, which separate when the temperature exceeds the rating of the link, allowing the regulated release to actuate.

A system owner's guide is available containing basic information pertaining to system operation and maintenance. A detailed technical manual, including system description, design, installation, recharge and resetting instructions, and maintenance procedures, is available to qualified individuals.

The system is installed and serviced by authorized distributors that are trained by the manufacturer.

The basic system consists of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles with blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows are supplied in separate packages in the quantities needed for fire suppression system arrangements.

Additional equipment includes a remote manual pull station(s), mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off. Accessories can be added such as alarms, warning lights, etc., to installations where required.

Additional tanks and corresponding equipment can be used in multiple arrangements to allow for larger hazard coverage. Each tank is limited to a listed maximum amount of flow numbers.



Component Description

Wet Chemical Agent – The extinguishing agent is a mixture of organic salts designed for rapid flame knockdown and foam securement of grease related fires. It is available in plastic containers with instructions for wet chemical handling and usage.

Agent Tank – The agent tank is installed in a stainless steel enclosure or wall bracket. The tank is constructed of stainless steel.

Tanks are available in two sizes: 1.5 gallon (5.7 L) and 3.0 gallon (11.4 L). The tanks have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar).

The tank includes an adaptor/tube assembly. The adaptor assembly includes a chrome-plated steel adaptor with a 1/4 in. NPT female gas inlet, a 3/8 in. NPT female agent outlet, and a stainless steel agent pick-up tube. The adaptor also contains a bursting disc seal which helps to prevent the siphoning of agent up the pipe during extreme temperature variations.

Regulated Release Mechanism – The regulated release mechanism is a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one, two, or three agent tanks depending on the capacity of the gas cartridge used. It contains a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism contains a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure contains knock-outs for 1/2 in. conduit. The cover contains an opening for a visual status indicator.

It is compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch and manual reset relay, it is compatible with electric gas line or appliance shut-off devices.

Regulated Actuator Assembly – When more than two agent tanks (or three 3.0 gallon (11.4 L) tanks in certain applications) are required, the regulated actuator is available to provide expellant gas for additional tanks. It is connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. It contains a regulated actuator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). It has automatic actuation capabilities using pressure from the regulated release mechanism cartridge.

The regulated actuator assembly contains an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure contains knockouts to permit installation of the expellant gas line.

Discharge Nozzles – Each discharge nozzle is tested and listed with the R-102 system for a specific application. Nozzle tips are stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle must have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.

Agent Distribution Hose – Kitchen appliances manufactured with or resting on casters (wheels/rollers) may include an agent distribution hose as a component of the suppression system. This allows the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. The hose assembly includes a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.

Flexible Conduit – Flexible conduit allows for quicker installations and the convenience of being able to route the cable over, under and around obstacles. Flexible conduit can be used as a substitute for standard EMT conduit or can be used with EMT conduit.

Flexible conduit can be used only with the Molded Remote Manual Pull Station.

Pull Station Assembly – The remote manual pull station is made out of a molded red composite material. The red color makes the pull station more readily identifiable as the manual means for fire suppression system operation.

The pull station is compatible with the ANSUL Flexible Conduit.

Approvals

- UL/ULC Listed
- CE Marked
- New York City Department of Buildings
- LPCB
- TFR1
- Marine Equipment Directive (MED)
- DNV
- ABS
- Lloyd's Register
- Meets requirements of NFPA 96 (Standard for the Installation of Equipment for the Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment)
- Meets requirements of NFPA 17A (Standard on Wet Chemical Extinguishing Systems)

Ordering Information

Order all system components through your local authorized ANSUL Distributor.

Specifications

An ANSUL R-102 Fire Suppression System shall be furnished. The system shall be capable of protecting all hazard areas associated with cooking equipment.

1.0 GENERAL

1.1 References

- 1.1.1 Underwriters Laboratories, Inc. (UL)
 - 1.1.1.1 UL Standard 1254
 - 1.1.1.2 UL Standard 300
- 1.1.2 Underwriters Laboratories of Canada (ULC)
 - 1.1.2.1 ULC/ORD-C 1254.6
- 1.1.3 National Fire Protection Association (NFPA)
 - 1.1.3.1 NFPA 96
 - 1.1.3.2 NFPA 17A

1.2 Submittals

- 1.2.1 Submit two sets of manufacturer's data sheets
- 1.2.2 Submit two sets of piping design drawings

1.3 System Description

- 1.3.1 The system shall be an automatic fire suppression system using a wet chemical agent for cooking grease related fires.
- 1.3.2 The system shall be capable of suppressing fires in the areas associated with ventilating equipment including hoods, ducts, plenums, and filters as well as auxiliary grease extraction equipment. The system shall also be capable of suppressing fires in areas associated with cooking equipment, such as fryers; griddles and range tops; upright, natural charcoal, or chain-type broilers; electric, lava rock, mesquite or gas-radiant char-broilers; and woks.
- 1.3.3 The system shall be the pre-engineered type having minimum and maximum guidelines established by the manufacturer and listed by Underwriters Laboratories (UL/ULC).
- 1.3.4 The system shall be installed and serviced by personnel trained by the manufacturer.
- 1.3.5 The system shall be capable of protecting cooking appliances by utilizing either dedicated appliance protection and/or overlapping appliance protection.

1.4 Quality Control

- 1.4.1 Manufacturer: The R-102 Restaurant Fire Suppression System shall be manufactured by a company with at least forty years experience in the design and manufacture of pre-engineered fire suppression systems. The manufacturer shall be ISO 9001 registered.
- 1.4.2 Certificates: The wet agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease-related fires.

1.5 Warranty, Disclaimer, and Limitations

- 1.5.1 The pre-engineered restaurant fire suppression system components shall be warranted for five years from date of delivery against defects in workmanship and material.

1.6 Delivery

- 1.6.1 Packaging: All system components shall be securely packaged to provide protection during shipment.

1.7 Environmental Conditions

- 1.7.1 The R-102 system shall be capable of operating within a temperature range of 32 °F to 130 °F (0 °C to 54 °C).

2.0 PRODUCT

2.1 Manufacturer

- 2.1.1 Tyco Fire Protection Products, One Stanton Street, Marinette, Wisconsin 54143-2542, Telephone (715) 735-7411.

2.2 Components

- 2.2.1 The basic system shall consist of an AUTOMAN regulated release assembly which includes a regulated release mechanism and a wet chemical storage tank housed within a single enclosure. Nozzles, blow-off caps, detectors, cartridges, agent, fusible links, and pulley elbows shall be supplied in separate packages in the quantities needed for fire suppression system arrangements. Additional equipment shall include remote manual pull station, mechanical and electrical gas valves, and electrical switches for automatic equipment and gas line shut-off, and building fire alarm control panel interface.
- 2.2.2 Wet Chemical Agent: The extinguishing agent shall be a specially formulated, aqueous solution of organic salts with a pH range between 7.7 – 8.7, designed for flame knockdown and foam securement of grease related fires.
- 2.2.3 Agent Tank: The agent tank shall be installed in a stainless steel enclosure or wall bracket. The tank shall be constructed of stainless steel. Tanks shall be available in two sizes; 1.5 gallon (5.7 L) and 3.0 gal (11.4 L). The tank shall have a working pressure of 110 psi (7.6 bar), a test pressure of 330 psi (22.8 bar), and a minimum burst pressure of 660 psi (45.5 bar). The tank shall include an adaptor/tube assembly containing a burst disc union.
- 2.2.4 Regulated Release Mechanism: The regulated release mechanism shall be a spring-loaded, mechanical/pneumatic type capable of providing the expellant gas supply to one or two agent tanks depending on the capacity of the gas cartridge used or three 3.0 gallon (11.4 L) agent storage tanks in certain applications. It shall contain a factory installed regulator deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar).

It shall have the following actuation capabilities: automatic actuation by a fusible link detection system and remote manual actuation by a mechanical pull station.

The regulated release mechanism shall contain a release assembly, regulator, expellant gas hose, and agent storage tank housed in a stainless steel enclosure with cover. The enclosure shall contain knock-outs for 1/2 in. conduit. The cover shall contain an opening for a visual status indicator.

It shall be compatible with mechanical gas shut-off devices; or, when equipped with a field or factory-installed switch(es), it shall be compatible with electric gas line or appliance shut-off devices, or connections to a building fire alarm control panel.

Specifications (Continued)

- 2.2.5 Regulated Actuator Assembly: When more than two agent tanks or three agent tanks in certain applications are required, the regulated actuator shall be available to provide expellant gas for additional tanks. It shall be connected to the cartridge receiver outlet of the regulated release mechanism providing simultaneous agent discharge. The regulator shall be deadset at 110 psi (7.6 bar) with an external relief of approximately 180 psi (12.4 bar). The regulated actuator assembly shall contain an actuator, regulator, expellant gas hose, and agent tank housed in a stainless steel enclosure with cover. The enclosure shall contain knockouts to permit installation of the expellant gas line.
- 2.2.6 Discharge Nozzles: Each discharge nozzle shall be tested and listed with the R-102 system for a specific application. Nozzles tips shall be stamped with the flow number designation (1/2, 1, 2, or 3). Each nozzle shall have a metal or rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up.
- 2.2.7 Distribution Piping: Distribution piping shall be Schedule 40 black iron, chrome-plated, or stainless steel conforming to ASTM A120, A53, or A106.
- 2.2.8 Detectors: The detectors shall be the fusible link style designed to separate at a specific temperature.
- 2.2.9 Cartridges: The cartridge shall be a sealed steel pressure vessel containing either carbon dioxide or nitrogen gas. The cartridge seal shall be designed to be punctured by the releasing device supplying the required pressure to expel wet chemical agent from the storage tank.
- 2.2.10 Agent Distribution Hose: An optional agent distribution hose shall be available for kitchen appliances manufactured with or resting on casters (wheels/rollers). This shall allow the appliance to be moved for cleaning purposes without disconnecting the appliance fire suppression protection. Hose assembly shall include a restraining cable kit to limit the appliance movement within the range (length) of the flexible hose.
- 2.2.11 Flexible Conduit: The manufacturer supplying the Restaurant Fire Suppression System shall offer flexible conduit as an option to rigid EMT conduit for the installation of pull stations and/or mechanical gas valves. The flexible conduit shall be UL Listed and include all approved components for proper installation.
- 2.2.12 Pull Station Assembly: The Fire Suppression System shall include a remote pull station for manual system actuation. The pull station shall be designed to include a built-in guard to protect the pull handle. The pull station shall also be designed with a pull handle to allow for three finger operation and shall be red in color for quick visibility.

3.0 IMPLEMENTATION

3.1 Installation

- 3.1.1 The R-102 fire suppression system shall be designed, installed, inspected, maintained, and recharged in accordance with the manufacturer's listed instruction manual.

3.2 Training

- 3.2.1 Training shall be conducted by representatives of the manufacturer.

ANSUL, R-102, and the product names listed in this material are marks and/or registered marks. Unauthorized use is strictly prohibited.

DATA SHEET



ANSULEX Low pH Liquid Fire Suppressant

Features

- Fast flame knock-down and securement of grease-related fires
- Provides a cooling effect which further enhances its ability to prevent reflash
- Designed for a wide variety of restaurant hazards
- Listed by Underwriters Laboratories (UL/ULC) as part of the R-102 Restaurant System
- Ease of recharge and post-fire cleanup
- Non-corrosive

Application

ANSULEX Low pH Liquid Fire Suppressant is designed for use only in ANSUL® R-102 restaurant fire suppression systems. This "liquid" agent will combat grease-related fires as found in restaurant appliances and ventilating equipment. It should not be used for fires involving energized electrical hazards.

Description

ANSULEX Low pH Liquid Fire Suppressant is a specially-formulated, aqueous solution of organic salts. The agent is pre-mixed, eliminating the need for dilution before system charging. When used as an extinguishing agent, it will produce no toxic by-products.

Agent Properties

Appearance Color-Coded Fluorescent Yellow-Green
 Storage Life 12 Years
 Refractive Index 1.4040
 Freeze Point -40 °F (-40 °C)
 Boiling Point 230 °F (110 °C)
 Specific Gravity 1.32
 Kinematic Viscosity 5.26 centistokes
 pH 7.7 – 8.7

Note: Care should be taken when handling the agent. If contact is made with the eyes or skin, flush with water. If the agent is swallowed, dilute with water or milk and contact a physician.

Performance

When used in the ANSUL R-102 restaurant system, ANSULEX Low pH Liquid Fire Suppressant is extremely effective on fires in restaurant ventilating equipment – hoods and ductwork, as well as in a variety of cooking appliances – deep-fat fryers, griddles, range tops, and several types of broilers and char-broilers.

As the agent is sprayed in fine droplets (atomized) onto an appliance grease fire, it provides excellent flame knock-down, surface-cooling, and fire-securing capabilities. When the agent reacts with the hot grease, it forms a layer of foam on the surface of the fat. This soap-like blanket of foam acts as an insulator between the hot grease and the atmosphere, helping to prevent flammable vapors from escaping and reducing the chance for flame reignition.

Post-fire cleanup can be readily accomplished by flushing the area with water or steam.

Because of the composition of ANSULEX Low pH Liquid Fire Suppressant, it is compatible with metals commonly found in restaurant kitchen environments (i.e., stainless steel, aluminum, galvanized metal, mild steel, copper and brass).

Approvals and Listings

ANSULEX Low pH Liquid Fire Suppressant has been tested, and is listed with Underwriters Laboratories (UL) and Underwriters Laboratories of Canada (ULC) as part of the ANSUL R-102 Restaurant Fire Suppression System.

Ordering Information

ANSULEX Low pH Liquid Fire Suppressant is available in sealed containers.

Part No. 79694 1.5 gallon (5.7 L)

Part No. 79372 3.0 gallon (11.4 L)

Recharge services are available from authorized ANSUL distributors.

ANSUL and the product names listed in this material are marks and/or registered marks. Unauthorized use is strictly prohibited.



ITEM #: _____ QTY: _____
 MODEL #: _____
 PROJECT NAME: _____

063017

3601 S. Banker St. Effingham, IL 62401 • P.O. BOX 609 • Ph: (888) 431-2667 • Fax: (800) 433-2667

"BMS" MICROWAVE SHELVES - STAINLESS STEEL



FEATURES:

- TYPE 300 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH
- FINISHED W/ A SAFETY STALLION FRONT EDGE W/ RAISED LIP
- MOVES YOUR MICROWAVE UP TO A CONVENIENT EYE LEVEL
- FREES UP VALUABLE COUNTER WORK SPACE
- CONSTRUCTED SPECIFICALLY TO EASILY HOLD ALL POPULAR SIZE MICROWAVES
- ELECTRIC CORD CUT-OUT WITH RUBBER GROMMET
- SHIPS UPS
- ALL MODELS ARE NSF CERTIFIED

CONSTRUCTION:

- STAINLESS STEEL SHELVES ARE TIG WELDED
- EXPOSED WELDS ARE POLISHED TO MATCH ADJACENT SURFACE

MATERIAL:

- SHELF: 16 GAUGE TYPE 300 STAINLESS STEEL W/ #4 POLISH, SATIN FINISH



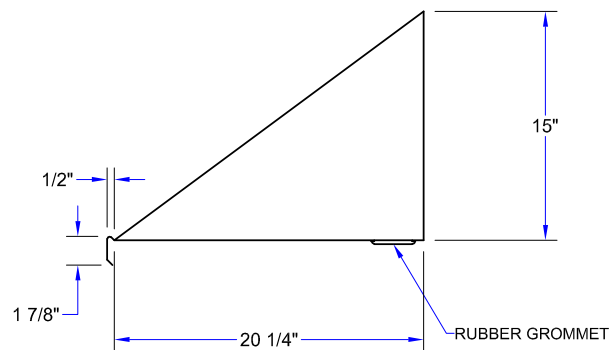
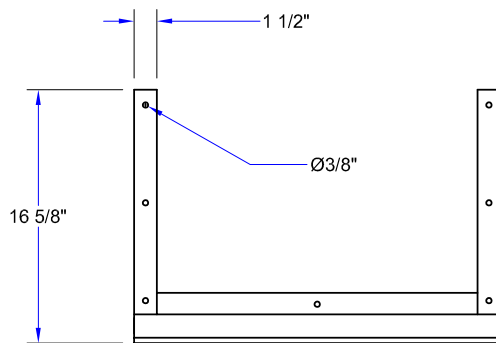
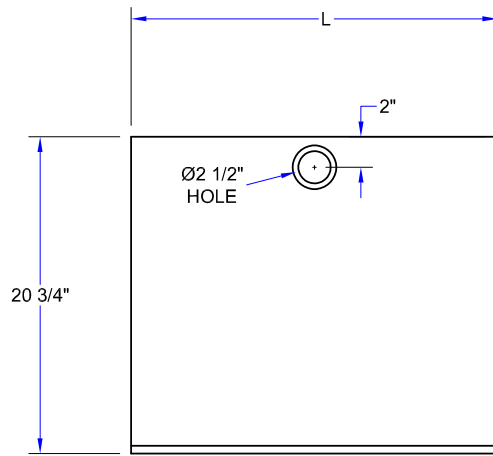
ELECTRIC CORD CUT-OUT WITH RUBBER GROMMET

TYPE 300 STAINLESS STEEL MICROWAVE SHELF

SIZES	MODEL	QTY
20" X 24"	BMS2024	
20" X 30"	BMS2030	

DETAILED SPECIFICATIONS

BMS2024



TYPE 300 STAINLESS STEEL MICROWAVE SHELF

MODEL	SIZE	WT. (LBS)
BMS2024	20" X 24"	30
BMS2030	20" X 30"	39

SOME UNITS SHIP UNASSEMBLED FOR REDUCED SHIPPING COST. ALL DIMENSIONS ARE TYPICAL. TOLERANCE +/- .500"

John Boos & Co. is constantly engaged in a program of improving products and therefore reserves the right to change specifications without prior notice.



Boos
locks

AQ AutoQuotes

3601 S. Banker St. • Effingham, IL 62401 • PO BOX 609 • quotes@johnboos.com

www.johnboos.com

020419

443

Amana® Commercial

Project #: _____

Item #: _____

AIA File #:

Specification #:



Model RMS10TS shown

Low Volume

This category of microwave is ideal for...

Applications:

- Convenience stores
- Dessert stations
- Nurses stations
- Teachers/Staff lounge

All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times. 866-426-2621.



Low Volume

Amana Commercial Microwave Model RMS10TS

Power Output

- 1000 watts of power.
- Five power levels for cooking flexibility.
- Three cooking stages for one touch cooking.

Certified Oven for Commercial Applications

- Tested to higher standards for a commercial rating - required by most commercial insurance policies and health inspectors.
 - Interlock safety switch is tested to 4 times the standard of residential ovens.
 - Constructed to withstand the foodservice environment, multiple users and variable ambient temperatures.
 - Compared to a residential oven, this oven is more powerful for faster heating and better quality results.
 - Engineered for a simple, "self-service" operation.
- #### Easy to Use
- Perfect replacement for inappropriate domestic ovens used in a foodservice applications.
 - Touch controls are perfect for self-service locations.
 - 20 programmable menu items simplifies cooking.
 - Multiple quantity pad calculates the proper cooking times for multiple portions.
 - Braille touch pads are ADA compliant.
 - See-through door and lighted interior for monitoring without opening the door.
 - 0.8 cubic foot (23 liter) capacity accommodates a 12" (305mm) platter, prepackaged foods and single servings.

Easy to Maintain

- Stainless steel exterior wrap and oven interior for increased durability.
- Sealed in ceramic shelf for easy cleaning.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- UL and ETL Listed.

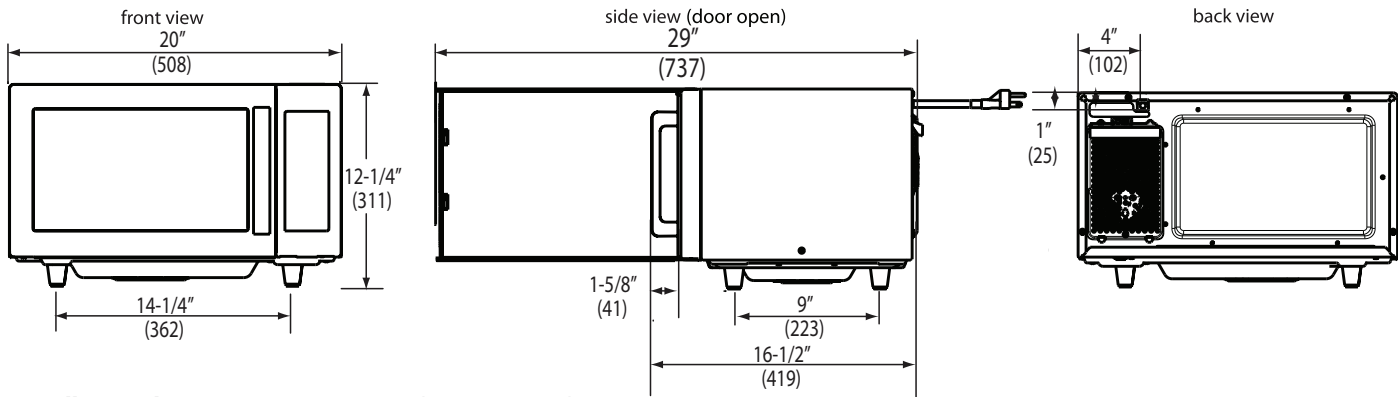


Part No. 20154817
Updated 6/17/16
Original Instructions



© 2016 ACP, Inc.
Cedar Rapids, Iowa 52404

Amana Commercial Microwave Model RMS10TS | Low Volume



Installation Clearances - Top: 2" (51), Sides: 1" (25), Back: None

Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

Specifications	RMS10TS UPC Code 728028020809		
Configuration	Countertop		
Control System	Touch		
Programmable Control Pads	10		
Settings Programmable	20		
Max. Cooking Time	60:00		
Power Levels	5		
Defrost	Yes		
Time Entry Option	Yes		
Microwave Distribution	Rotating stirrer, bottom		
Magnetron	1		
Display	LED		
Stage Cooking	Yes, 3		
Interior Light	Yes		
Door Handle	Grab & Go		
Signal	End of cycle, adjustable		
Exterior Dimensions	H 12 1/4" (311)	W 20" (508)	D* 16 1/2" (419)
Cavity Dimensions	H 7 3/4" (197)	W 13" (330)	D 13" (330)
Door Depth	29" (737), 90°+ door open		
Usable Cavity Space	0.8 cubic ft. (23 liter)		
Exterior Finish	Stainless steel wrap		
Interior Finish	Stainless steel		
Power Consumption	1500 W, 13 A		
Power Output*	1000 W** Microwave		
Power Source	120V, 60 Hz, 15 A single phase		
Plug Configuration / Cord	NEMA 5-15	5 ft. (1.5m)	
Frequency	2450 MHz		
Product Weight	32 lbs. (14 kg.)		
Ship Weight (approx.)	39 lbs. (18 kg.)		
UPS Shippable	Yes		
Shipping Carton Size	H 15" (381)	W 23" (584)	D 18" (457)

Specifications

Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 20 menu items. Touch pad shall include Braille for ADA compliance. Cooking timer shall be 60 minute countdown style for all power settings with a time entry option and an end of cycle audible signal. LED display shall be backlit. Oven shall have 5 power levels and 3 cooking stages. Microwave output shall be 1000 watts distributed by one magnetron with a bottom feed rotating stirrer to provide superior even heating throughout the cavity. Durable door shall have a tempered glass window and a grab and go handle with a 90°+ opening for easy access. An interior light shall facilitate monitoring without opening the door. The 0.8 cubic ft. (23 liter) cavity shall accommodate a 12" (305 mm) platter. Oven shall have a stainless steel exterior wrap and stainless steel interior. Microwave oven shall comply with standards set by the U.S. Department of Health and Human Services, UL923 for safety and NSF4 for sanitation.



Intertek

Warranty

Warranty Certificate for this product can be found on the ACP, Inc. website at:

www.acpsolutions.com/warranty

Service

All products are backed by the ACP, Inc. 24/7 ComServ Support Center.



866-426-2621

AIA File #:

Measurements in () are millimeters

* Includes handle

**IEC 60705 Tested

Part No. 20154817
Updated 6/17/16
Original Instructions




©2016 ACP, Inc.
Cedar Rapids, Iowa 52404

CWTF-TWIN-APS w/ SST Funnel

23.5" x 19.7" x 16.0"
(59.7cm x 50.0cm x 40.6cm)



- Digital timer enables users to make brew cycle adjustments from the front panel
- All stainless steel construction
- Hot water faucet and pourover feature
- SplashGard® funnel deflects hot liquids away from the hand
- Twin brew head system
- Accommodates 1.9 to 3L airpots
- Airpots are easily transported to remote meeting rooms, breakfast bars, etc

 Servers and airpots sold separately

Agency:



Specifications

Product #: 23400.0041

Water Access: Plumbed

Finish: Stainless

Funnel: Gourmet Funnel

Faucet: Upper

Additional Features

Electrical & Capacity

Volts	Amps	Watts	Cord Attached	Plug Type	8oz cups/hr 236ml cups/hr	Input H ₂ O Temp.	Phase	# Wires plus Ground	Hertz
120/240	26	6250	No	-	240	60°F (15.5°C)	1	3	60

Plumbing Requirements

PSI	kPa	Fitting Supplied	Water Flow Required (GPM)
20-90	138-621	1/4" Male Flare Fitting	-

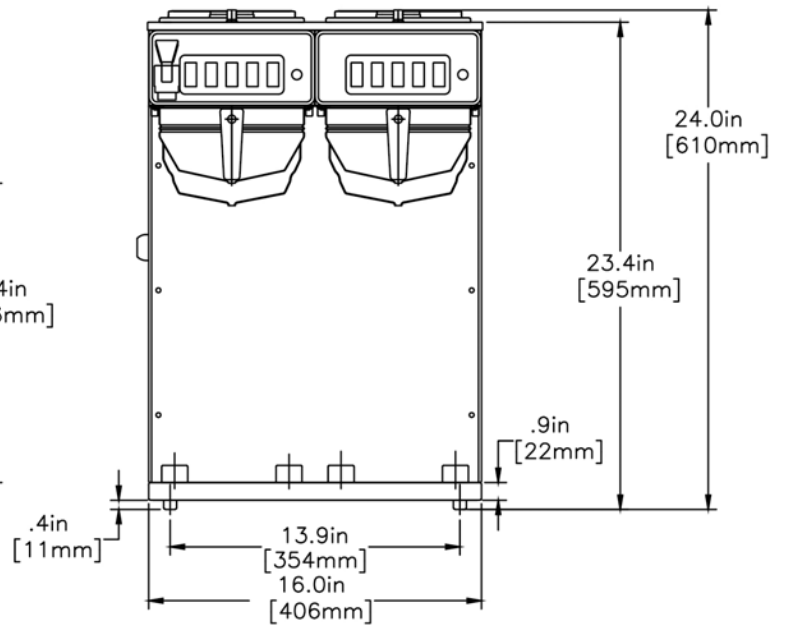
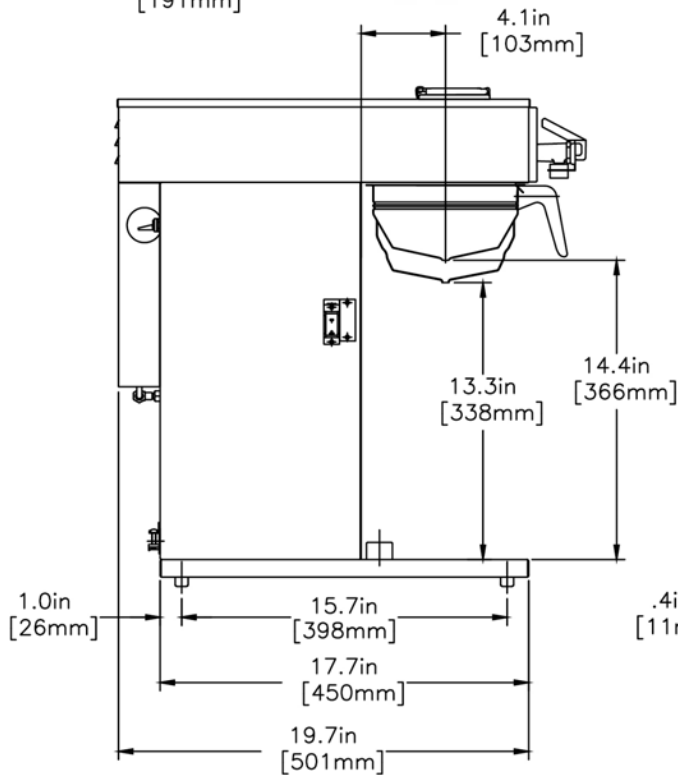
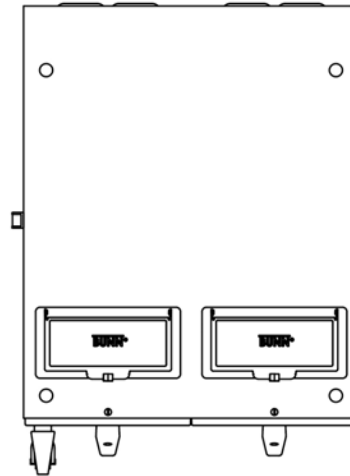
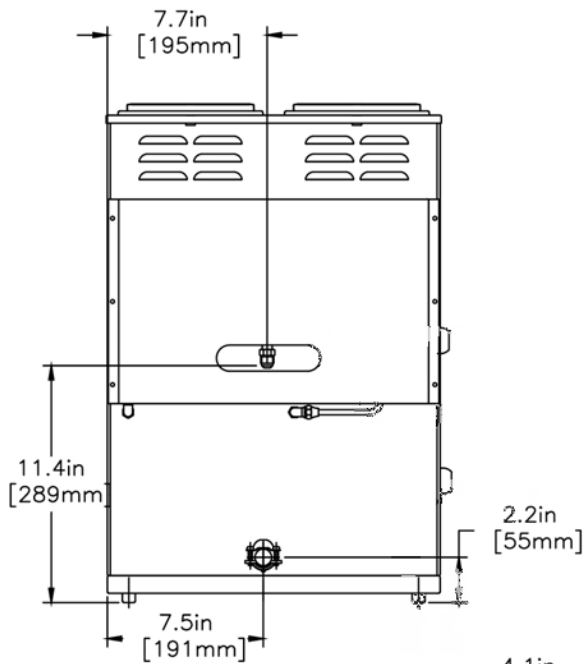
CAD Drawings

2D	Revit	KLC
●		



BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com.

Created on:
05/02/2017



Unit				Shipping				
	Width	Height	Depth	Width	Height	Depth	Weight	Volume
English	16.0 in.	23.5 in.	19.7 in.	-	-	-	58.100 lbs	7.684 ft³
Metric	40.6 cm	59.7 cm	50.0 cm	-	-	-	26.354 kgs	0.218 m³



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Created on:
05/02/2017

Related Products & Accessories: CWTF-TWIN-APS w/SST Funnel(23400.0041)



FILTERS,REGULAR1M
500/2 50/CL

Product #: 20115.0000



FUNNEL ASSY,SST-BLK
HDL(7.62

Product #: 20217.0000



WATER FILTER,
EQHP-10L

Product #: 39000.0001



WATER FILTER,
EQHP-10

Product #: 39000.0004



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Serving & Holding Options: CWTF-TWIN-APS w/SST Funnel(23400.0041)



AIRPOT, 2.5L GL PB
SINGLE PK

Product #:13041.0001



AIRPOT, 2.5L GL PB 6/
CASE

Product #:13041.0101



AIRPOT, 2.2L GL PB
SINGLE PK

Product #:28696.0002

NO IMAGE
AVAILABLE

AIRPOT, 2.2L GL PB 6/
CASE

Product #:28696.0006



AIRPOT, 2.5L SST LA
SINGLE PK

Product #:32125.0000



AIRPOT, 2.5L SST LA 6/
CASE

Product #:32125.0100



AIRPOT, 3.0L SST LA
SINGLE PK

Product #:32130.0000



AIRPOT, 3.0L SST LA 6/
CASE

Product #:32130.0100



AIRPOT, 2.2L GL LA 6/
CASE

Product #:32700.0000



AIRPOT, 3.8L SST LA
SINGLE PK

Product #:36725.0000



AIRPOT, 3.8L SST LA 6/
CASE

Product #:36725.0100



AIRPOT, 2.2L SST LA
SINGLE PK

Product #:44311.0000



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Created on:
05/02/2017

ITEM 7: Council Workshop Follow-Up

FROM: Scott Pingel, City Manager

BACKGROUND: In June 2018, the City Council held a workshop where goals were established for the City. The City Council was given dots for which they were to indicate their priority goals. The first attachment to the agenda packet is the list of goals with the number of dots received for each goal. Each councilmember could only vote for a goal once, so the most dots a goal could receive was 7.

In following up on the workshop last year in preparation for the budget process, the City Council's message was essentially that we were primarily focused on the pool and community center project. While significant funds were not dedicated to goals that were unrelated to the pool and community center project, City staff have been able to make some progress on the other goals set by the council. City staff have paid attention to goals receiving at least 4 dots. The 2nd attachment indicates the status and progress of those goals receiving at least 4 dots.

The pool and community center project will continue to dominate the focus of Parks and Rec staff as well as Administration staff. And it will continue to dominate the Council's focus. For the Council Workshop follow-up discussion, City staff would like to be able to understand expectations going into the 2020 budget cycle for goals that may need dedicated funds other than those related to the pool and community center project.

As pointed out in the goal status document (2nd attachment), staff recommend moving forward with recreation software as Council has indicated a desire to have this ready for opening the new pool. Staff have demoed a few recreation software solutions and are setting up at least one more demonstration. We would also like to replace the BIAS system (our finance and utility billing software) as we already have sufficient funds in the ERR Fund to do so. The BIAS system, while functional, is a lower end system that doesn't compete well with other software from a capability standpoint or user-friendly standpoint. It is also not a system that will continue to stay up to date as well as we need. City staff have demoed Caselle Software to replace BIAS, which I believe all staff were impressed with and would support purchasing. We will also likely demo Vision Software for the sake of due diligence and visit other cities and special districts that are currently using these software solutions. Other than the efficiencies the software in general would provide, it would also allow us to use much less paper than we currently do, and we could provide online options for permitting and plans from a Planning and Building standpoint.

Another upcoming item has to do with water meters. As you are aware, our meter reading software becomes unsupported this next year. Also, our existing meters installed in 2001 have a life expectancy between 10-12 years. It has been 18 years. Public Works staff continue to evaluate options for new meters and meter technology. Staff have been in touch with Tacoma Public Utilities (TPU) as they are also in the process of replacing meters and moving to Advanced Metering Infrastructure (AMI). We are looking to see if we can take advantage of their meter price as they purchase over 100,000 meters, and we just need about 2,800. Costs and potential options for paying for new meters will be forth coming.

ATTACHMENTS: [Goals and Priorities](#)
[Goals and Priorities Status](#)

FIRCREST CITY COUNCIL GOALS AND PRIORITIES

DEVELOP FACILITIES AND INFRASTRUCTURE INVESTMENT PLAN AND 5-YEAR C.I.P.

DOTS	GOALS
7	New Pool rebuild
7	Community Center replacement
3	Entryway Improvements
2	Expand ERR Program to include Facilities Replacement
0	Police Facility Major Remodel or New Facility
0	Utilities on Pay-as-you-Go schedule without deferred capital or catch up rate hikes

UPDATE COMPREHENSIVE PLAND AND DEVELOPMENT CODES

DOTS	GOALS
4	Revise Commercial/Mixed Use Zones, Development Standards and Initiatives
3	Develop healthy community design standards (connected, walkable, bikeable, gathering places, parks)
3	Complete Streets Policy
2	Green Energy Codes
1	Neighborhood major remodel and infill/rebuild guidelines and/or standards
1	Update Community Vision Statement

SUPPORT ORGANIZATION DEVELOPMENT AND TRAINING

DOTS	GOALS
4	Expand technology use and training for improved service delivery and information
4	Parks Maintenance and Capital Improvements included with the Pool Bond
3	Training for City Council as a Team (both at AWC and in-house)
3	Succession Planning (staff development and cross-training)
2	Technical and Management/Leadership Training, Teambuilding for all
2	Add a Sergeant position and an additional Police Officer
1	Pro Rata Medical for Regular Part-time Employees

MAINTAIN FINANCIAL STABILITY AND SUSTAINABILITY

DOTS	GOALS
5	5-year Financial Forecast (Forecasting Model) and 5-year CIP
5	I.T. Plan and Implementation Schedule
4	Expand Grants Search and Grantsmanship Activities

INCREASE COMMUNITY INFORMATION AND INVOLVEMENT

DOTS	GOALS
3	Expand Community Information (multiple means and media)
3	Celebrate and Promote City's "America the Beautiful" History
1	Update Council Rules to streamline meetings and include community input
1	Expand volunteer opportunities and use of volunteers
0	Council Meeting on Cable TV or Streaming Video

FIRCREST CITY COUNCIL 2019 PRIORITY GOALS

DEVELOP FACILITIES AND INFRASTRUCTURE INVESTMENT PLAN AND 5-YEAR C.I.P.

DOTS	GOALS	STATUS
7	New Pool rebuild	Design is complete. We plan to bid out the pool portion of the project by May 30 th . Construction will start late August or early September.
7	Community Center replacement	Design is complete. The current plan is to complete Construction Docs and bid the project in mid-2021. We hope to move this timeframe up depending on the success of fundraising efforts.
3	Entryway Improvements <ul style="list-style-type: none">• Replace entryway sign at Regents off of Mildred. Remove island.	The previous Council discussion was to touch base with Columbia Bank to see if moving the entry sign to the Columbia Bank corner would be possible if the island was removed. This took a bit longer than expected as our main contact was in the process of retiring. Staff recently met with the Columbia Bank Branch Manager and Facilities Manager. While they have expressed that there shouldn't be an obstacle to the City utilizing the corner for an entryway sign, they do have concerns with how removal of the island would impact Columbia Bank's operations.

UPDATE COMPREHENSIVE PLAN AND DEVELOPMENT CODES

DOTS	GOALS	STATUS
4	Revise Commercial/Mixed Use Zones, Development Standards and Initiatives	Zoning and use discussions have been had at the past 2 Joint City Council/Planning Commission meetings. No specific direction has been decided on. City staff continue to keep up with the form-based code direction the City of UP is heading in, which may be a model Fircrest considers if that is what will be across Mildred from us. The Planning Commission and City Council have also discussed potential Green Energy policies. The Planning Commission will be studying this to bring recommendations back to the City Council.

SUPPORT ORGANIZATION DEVELOPMENT AND TRAINING

DOTS	GOALS	STATUS
4	<p>Expand technology use and training for improved service delivery and information</p> <ul style="list-style-type: none"> • Meters, Meter Reading Technology, Billing System Research (Current system will no longer be supported in 2020, though we should be able to continue to utilize it) • Choose and establish a Parks and Recreation Online Registration and Scheduling System • Develop online permitting options • Establish O'Court Software in the Court 	<p>- Public Works Staff continue to evaluate options for new water meters and meter technology. TPU is also looking at new meters and we have had discussions with them about potentially partnering in purchasing meters in order to get a better price per meter.</p> <p>- Parks and Rec Staff have a couple more online registration software systems they'd like to demo prior to putting out an RFP and choosing one to implement.</p> <p>- City staff have demoed new finance, utility billing and permitting software. The BIAS system, while functional, is not user-friendly, and there are more than sufficient funds in ERR to replace it with a much better software system. Staff recently demoed software from Caselle Inc, which staff was quite impressed with. This software would make finance, utility billing and planning and building processes much more efficient and allow the City to go online with permitting processes as well. It also would significantly reduce the amount of physical paper the City produces and must store.</p> <p>- O'Court Software will be pursued as the court gets more comfortable with providing Ruston Court Services and after all old collection accounts have been transferred to our new collection agency.</p>
4	Parks Maintenance and Capital Improvements included with the Pool Bond	Interim Pool Fixes are complete. Fircrest Park Playground is complete. Whittier Irrigation only received one bid, and then the bid increased because prevailing wages were not initially considered. Staff are considering options moving forward.

MAINTAIN FINANCIAL STABILITY AND SUSTAINABILITY

DOTS	GOALS	STATUS
5	5-year Financial Forecast (Forecasting Model) and 5-year CIP	A forecasting model continues to be worked on. Staff will have a forecast for at least the General Fund for the 2020 Budget Cycle.
5	I.T. Plan and Implementation Schedule <ul style="list-style-type: none">• Email and Office Suite to Office 365• Smartphones• IT Audit	<p>-The Office 365 conversion is in process. Much of the conversion has to be done by CDW, a Microsoft contractor. This will initially just be email, but as Microsoft forces us to subscription use, that will include the Microsoft Office Suite as well.</p> <p>-Smartphones were ordered this year for necessary staff. The smartphones themselves came free with the smartphone upgrade. Smartphone use will provide even greater utility and efficiency as new software systems are put into place.</p> <p>- It is important that we complete an IT audit simply to understand where we are vulnerable and where improvements could be made and at what cost. Staff are looking into organizations that do this for local governments. There may be the potential for a free audit.</p>
4	Expand Grants Search and Grantsmanship Activities	A new Grant Writer started in October 2018. She wrote the application for State Capital Funds, which resulted in \$1,000,000 being granted the City in the State Capital Budget for the Community Center. Various smaller grants have also been obtained. She continues to work on establishing a grant program for the City so that materials and information are ready to go for grant applications, and we know what grants are out there.