

METROPOLITAN EXPOSITION RECREATION COMMISSION

Resolution No. 12-22

Accepting SBS Construction as the lowest responsive and responsible bidder, authorizing the General Manager of Visitor Venues to execute a contract for the Main Kitchen Original Cooler Remodel Project - General Contractor Services at the Oregon Convention Center (OCC), and requesting the Metro Council amend the FY 2012-2013 through 2016-2017 Capital Improvement Plan.

WHEREAS, OCC requires the replacement of kitchen equipment for its food operation at the OCC; and

WHEREAS, the approved Capital Budget includes provisions for the OCC Main Kitchen Original Cooler Remodel Project - General Contractor Services with use of funds from the Food and Beverage Operations Agreement; and

WHEREAS, staff completed a formal solicitation of bids culminating with a bid opening on October 18, 2012; and

WHEREAS, the Metropolitan Exposition Recreation Commission (MERC) staff have evaluated the bids and the lowest responsive and responsible Bidder was SBS Construction, with a lowest base bid of \$115,000.00; and

WHEREAS, two bid alternates were received for additional work that have been accepted totaling \$30,275.00; and

WHEREAS, a contract was previously awarded for the cooler structure and equipment purchase and installation totaling \$184,298.00, increasing the total project cost from \$250,000.00 to \$329,573.26, and ARAMARK has agreed to fund the additional costs totaling \$79,573.26 with its reserves; and

WHEREAS, Sections 3(B) and 4(D)(1) of MERC's Contracting and Purchasing Rules require that MERC select the lowest responsive and responsible bidder, approve the contract award, and approve the written contract by resolution; and

WHEREAS, adequate appropriation exists to fund this increase to the Main Kitchen Cooler project upon approval by MERC and

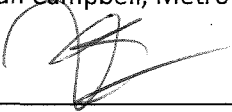
WHEREAS, MERC will request that the Metro Council amend the FY 2012-2013 through FY 2016-2017 Capital Improvement Plan to reflect a total budget of \$329,573.26 for this project.

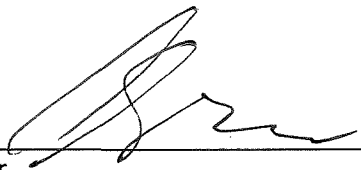
BE IT THEREFORE RESOLVED as follows:

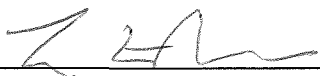
1. MERC selects SBS Construction as the lowest responsive and responsible bidder in response to the Request for Bids for the OCC Main Kitchen Original Cooler Remodel – General Contractor Services in the amount of \$145,275.00.
2. MERC approves the award of a contract, in a form substantially similar to the attached Exhibit "A," to SBS Construction.
3. MERC delegates authority to the General Manager of Visitor Venues to execute the contract.
4. MERC requests that Metro Council modify the FY 2012-13 through FY 2016-17 Capital Improvement Plan to \$329,573.26.

Passed by the Commission on December 4, 2012

Approved as to form:
Alison Kean Campbell, Metro Attorney

By: 
Nathan A. Schwartz Sykes, Senior Attorney


Chair


Secretary/Treasurer

MERC STAFF REPORT

Agenda Item/Issue: Acceptance of **SBS Construction** bid for the Main Kitchen Original Cooler Remodel – General Contractor Services at the Oregon Convention Center.

Resolution No: 12-22

Date: December 4, 2012

Presented by: Scott Cruickshank

BACKGROUND: The Oregon Convention Center (OCC) has undertaken a variety of facility renovations and equipment upgrades to achieve optimum energy efficiency and maximum service effectiveness as part of the five-year capital improvement program and long-term sustainability goals. Replacement of the main kitchen walk-in coolers and associated renovations is among this effort and was approved in the FY 2012-2013 budget.

Installed in 1989 during original construction, the existing coolers and equipment are well past their useful life, operate inefficiently and considered obsolete in terms of energy and workforce efficiency. In addition to the coolers, new refrigeration equipment, walls, ceilings, storage racking and all associated materials, will be installed in a similar configuration as the existing layout. Anticipated energy efficiency upgrades qualify the project for an Energy Trust of Oregon rebate totaling approximately \$2,000.00. The project also includes a new entrance from the service corridor into the dry storage area adjacent to the coolers and a new chef's office. This project is included in the FY 2012–2013 adopted budget reflected in the Oregon Convention Center Main Kitchen Original Cooler Remodel – Equipment Project.

This contract is for General Contractor Services.

On October 2, 2012, staff issued a Request for Bids (RFB) for the Main Kitchen Original Cooler Remodel – General Contractor Services at the Oregon Convention Center. The Request for Bids was published in the Daily Journal of Commerce and complied with MERC's formal contracting and purchasing policies, Oregon state law and all applicable Bureau of Labor and Industries Prevailing Wage Rate laws and requirements.

On October 9, 2012, a site walk-through was held for all interested bidders; eight (8) general contractors and twenty seven (27) subcontractors attended. Of the sixteen (16) general contractors solicited or attending the walk-through, six (6) were certified by the State of Oregon as minority-owned, women-owned or emerging small businesses (MWESB) and zero (0) were identified as First Opportunity Target Area (FOTA) firms. As a result of staff outreach efforts, two (2) FOTA firms were identified but were found to be ineligible after investigation of license status. Of the twenty seven (27) subcontractors who attended the walk-through, six (6) were certified MWESB's and three (3) were identified as FOTA firms.

Bids were received on October 18, 2012. Four (4) firms submitted base bids ranging from \$115,000.00 to \$135,487.000. Of the four (4) bids received, two (2) of the firms were certified MWESB or FOTA. In accordance with MERC's procurement policy, the lowest responsible and responsive bidder was selected: **SBS Construction**, an emerging small business (ESB), for the amount of **\$115,000.00**. SBS Construction identified two subcontractors to work on the project, one of which is certified minority business enterprise (MBE) and ESB.

In addition to the base bid amounts, two alternates were included in the RFB, totaling **\$30,275.00**. Alternate #1 is to remove and replace t-bar ceiling in the dry storage area. Alternate #2 is to replace 600 linear feet of 2" black supply and return process loop piping located in the mechanical spaces of the OCC. Both alternates have been included in the contract amount. The process loop piping is included in the MERC capital budget as a separately funded capital project, but shall be included in this contract for the purposes of construction.

FISCAL IMPACT: This project is budgeted for \$250,000.00. A contract was previously awarded for the cooler structure/equipment purchase and installation, totaling \$192,115.00 with a deductive change order of \$7,816.74, reflecting a final cost of \$184,298.26. With other anticipated costs and the total of the two (2) contracts, the anticipated project budget is \$329,573.26 or \$79,573.26 over the initial budget. The initial cost estimate was based upon a similar, recent cooler installation and as the project became more clearly defined, the cost increased. The project budget shortfall, totaling \$79,573.26, will be funded from the ARAMARK reserve fund.

RECOMMENDATION: Staff recommends that the Metropolitan Exposition Recreation Commission accept **SBS Construction** as the lowest bidder and authorize the General Manager of Visitor Venues to sign to a contract with **SBS Construction** in the amount of **\$145,275.00** for the main kitchen original cooler remodel – General Contractor Services at the Oregon Convention Center.

Staff also recommends that the Metropolitan Exposition Recreation Commission request that the Metro Council modify the FY 2012-13 through FY 2016-17 Capital Improvement Plan by increasing it from \$250,000.00 to \$329,573.26 to reflect the increased project costs described above.

GENERAL NOTES

- The service requirements shown on these plans are for food service equipment specified by the Oregon Convention Center (referred to as OCC). These plans are prepared and furnished for the purpose of indicating equipment service requirements and rough-in spotting locations only and do not relieve the General Contractor, Sub-Contractors, or other involved trades of the responsibility of the above parties to consult with the Architect, Owner or his Representative concerning all other requirements of the building.
 - All miscellaneous parts and items including but not limited to Fire Protection, Heads, Trim Rings, Faucets, Valves, Traps, Flashing, Wiring, Magnetic Starter, Disconnects, Electric Panels, Thermal Overload Protection, Cords, Plugs, etc. are supplied by the appropriate subcontractor unless otherwise specified on these plans or by separate written contract.
 - Plumbing, Electric, and Refrigeration rough-in and final connections and hook-up shall be provided and performed by the respective subcontractors in compliance with applicable national, state, and local codes. All rough-ins are subject to change and verification pending the final selection and location of all equipment and Designated requirements from City Water Supply & Delivery.
 - The General Contractor shall provide and install the proper backing for wall and ceiling mounted equipment, shelving, brackets, braces, table cantilever bases, stool cantilever brackets, hand railing, etc. As required and indicated on the OCC Plans, Specifications Schedules, Notes and equipment brochures.
 - All items noted "existing, vendor, future, by other, and NIC (not in contract)" shall be verified by the respective subcontractor for size and requirements prior to rough-in and final connection.
 - The General Contractor shall provide non-combustible, one (1) hour-rated (minimum) wall(s) behind and adjacent to cooking equipment as required by national, state, and local codes and ordinances.
 - The General Contractor shall provide floor, wall, ceiling, and roof penetrations, and sleeves for refrigeration, syrup, inert gases, beer line(s) to accommodate the requirements and proper installation of all food service equipment.
 - It shall be the responsibility of the General Contractor to provide weather protection for all roof, floor and wall penetrations prior to and during the installation of the food service dealer's equipment and furnishings.
 - It shall be the responsibility of the General Contractor to properly seal all roof, floor and wall penetrations as required after the installation of the food service dealer's equipment and furnishings.
 - It shall be the responsibility of the General Contractor to notify Owners of any corrections, comments, or revisions on the plan set as approved for building permit, immediately upon receipt of said plans and permit, prior to site Demolition and Construction.
- All dimensions shown on these plans are measured from finished walls, floor, ceiling, and/or centerlines of utility rough-ins. The sub-contractors shall make necessary allowances for finishes during rough-in as required.

HEALTH DEPARTMENT CRITERIA

WATER & SEWER: City
 EMPLOYEES: N/A
 EQUIPMENT: all equipment is NSF approved
 IN & OUT WALK-IN WALL SURFACES: MFG. SPECIFIED (FRP) with DIAMOND PLATE ALUM. WAINSCOTT TO 3' AFF
 LIGHTING: New, F5, 1' x 4', 2 tube with min. of 20 foot candles (215 lux) of light in all food prep areas and 10 foot candles (100 lux) in storage areas. Shatter shields will be provided in food, work and storage areas.
 FOOD: Food Storage facility
 HAND WASHING: N/A
 SINKS & LAVS: N/A
 HOOD EXHAUST SYSTEM: N/A
 FAUCETS: All faucets shall have a combination faucet. Mop sink faucet shall have an anti-siphon device
 FLOOR SINKS: All floor sinks shall be easily accessible and cleanable
 WATER HEATER: N/A
 STORE HOURS: N/A
 NOTE: 24 hours notification to the health department is required for all inspections prior to store opening.

Project must meet CITY, COUNTY and STATE health department regulations criteria.

MULTIUSE WALK-IN BOXES

OREGON CONV. CENTER PORTLAND OR 97232

SERVICES DESCRIPTION

DEMO AND DISPOSE EXISTING WALK-IN AND ASSOCIATED EQUIPMENT.
 PATCH, REPLACE & INSTALL FLOORING, OFFICES, TRIM, PAINT ETC.
 INSTALL NEW WALK-IN BOXES, & ASSOCIATED EQUIPMENT.
 CONNECT AND START UP AS REQUIRED.
 INCLUDE 2ND FLOOR REFRIGERATION EQUIPMENT FOR WALK-IN COOLER/FREEZER

GENERAL INFORMATION

STORE LOCATION:
 LOCATION REFERENCE: PORTLAND
 STREET ADDRESS: 777 N.E. ML KING BLVD.
 SUITE: PORTLAND
 CITY: OR
 STATE: OR
 ZIP: 97232

TENANT INFORMATION:
 DBA: PORTLAND METRO
 STREET ADDRESS: 777 N.E. MLK BLVD.
 SUITE: PORTLAND
 CITY: OR
 STATE: OR
 ZIP: 97232
 PHONE: (503) 797-1929
 FAX:
 CONTACT: JOSH LIPSCOMB (PROJECT MGR.)
 EMAIL: JOSH.LIPSCOMB@oregonmetro.gov
 CONTACT: JOSH LIPSCOMB (PROJECT MGR.)
 EMAIL: JOSH.LIPSCOMB@oregonmetro.gov

LANDLORD INFORMATION:
 COMPANY NAME: PORTLAND OREGON METRO REGIONAL GOVERNMENT
 CONTACT:
 STREET ADDRESS:
 SUITE:
 CITY:
 STATE:
 ZIP:
 PHONE:
 FAX:
 EMAIL:

TEAM CONTRACTOR:
 COMPANY:
 CONTRACTOR #:
 NAME:
 ADDRESS:

CODE REQUIREMENTS

CODE ANALYSIS (PER 2006 I.B.C.)

FLOOR AREA CALCULATIONS:
 DAIRY COOLER #1: 356 square feet
 PRODUCE COOLER #2: 428 square feet
 MEAT COOLER / BLAST CHILLER: 102 square feet
 FREEZER: 221 square feet
 STORAGE: 1001 square feet
 OFFICES (COPY, OFFICE): 120 square feet
 CORRIDOR: 633 square feet
 RECIEVING: 174 square feet
 TOTAL FLOOR SPACE: 3035 square feet

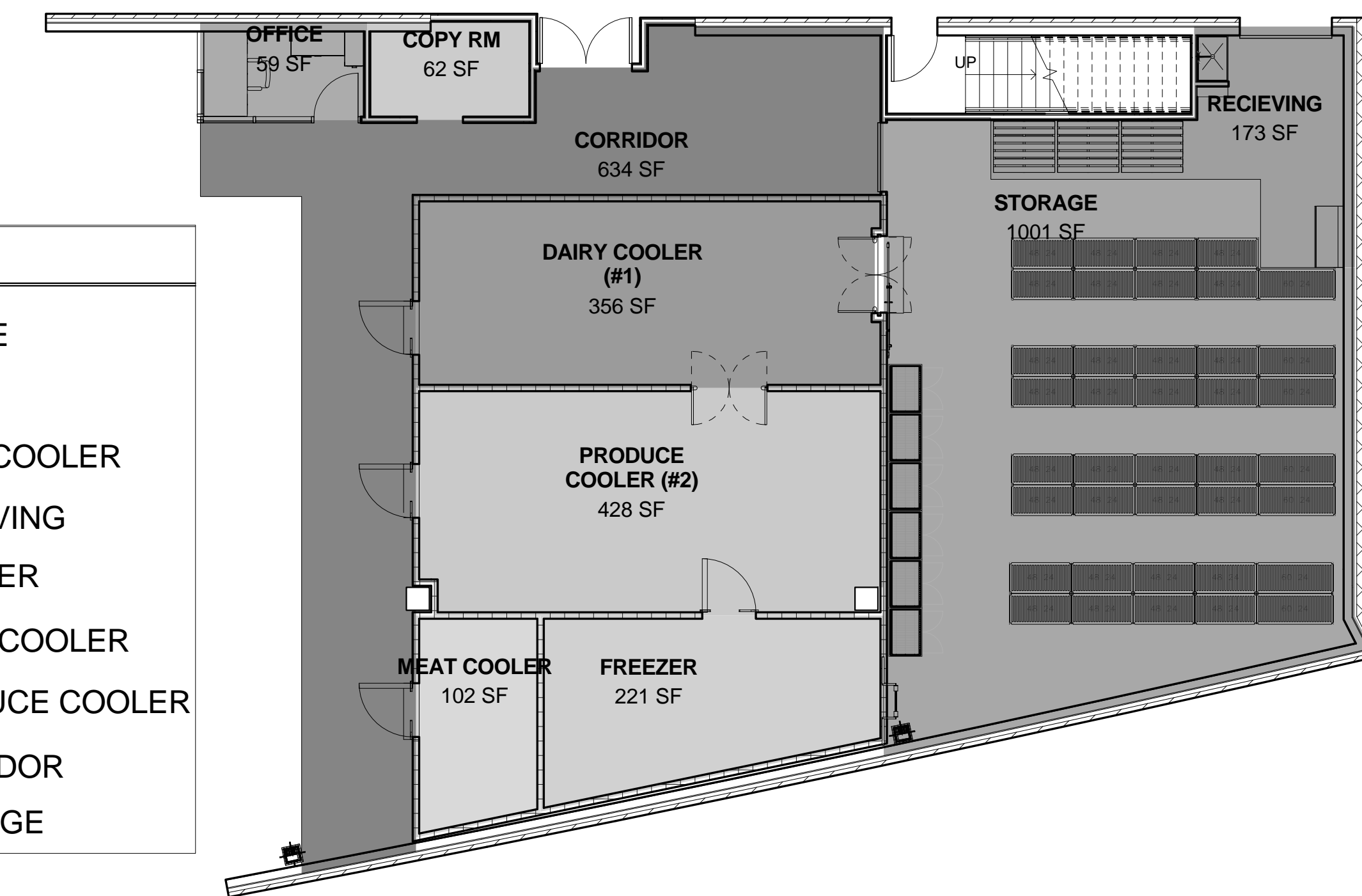
SITE



APPROX LOCATION

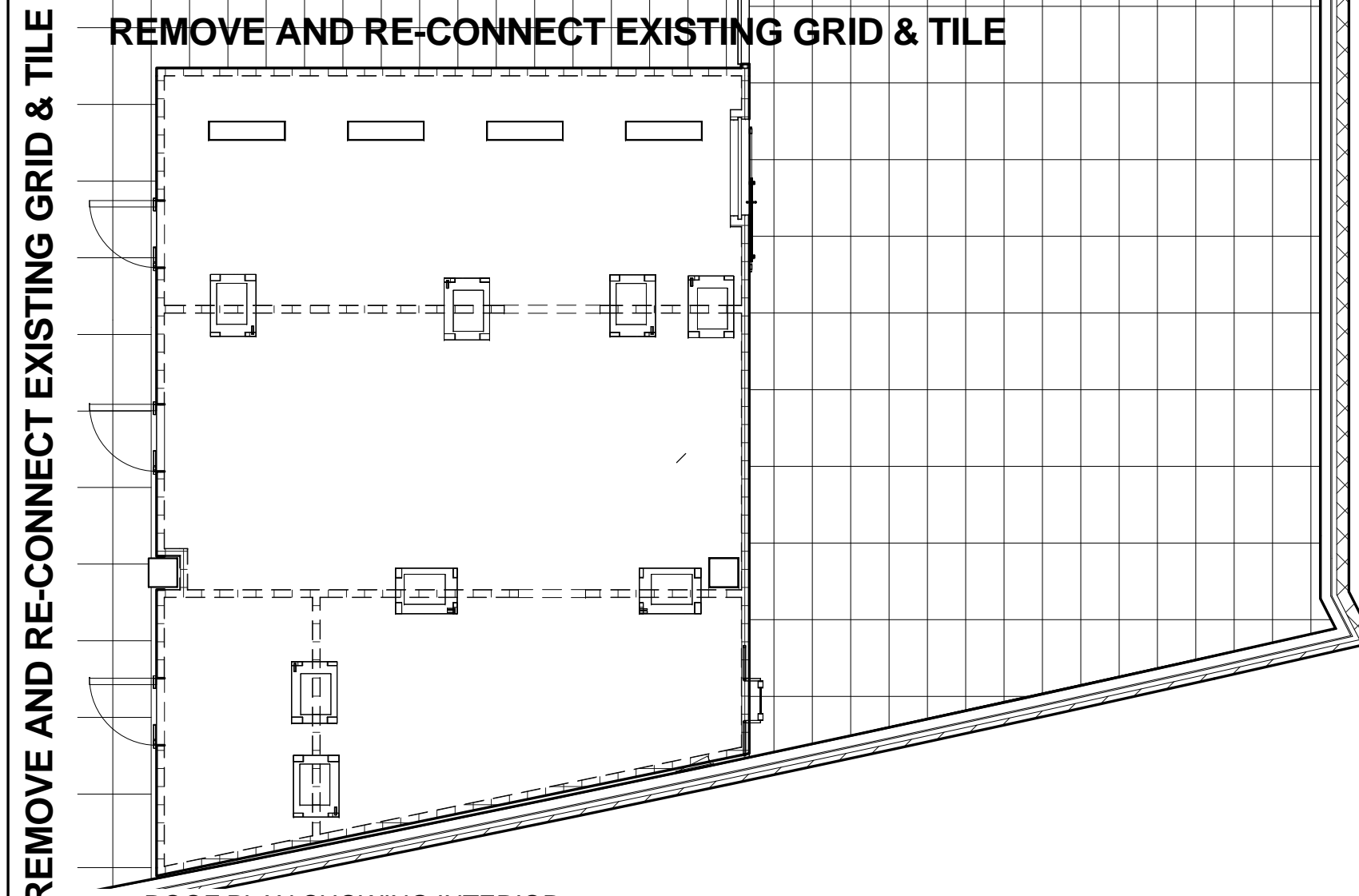
Room Legend

59 SF	OFFICE
62 SF	COPY
102 SF	MEAT COOLER
173 SF	RECIEVING
221 SF	FREEZER
356 SF	DAIRY COOLER
428 SF	PRODUCE COOLER
634 SF	CORRIDOR
1001 SF	STORAGE

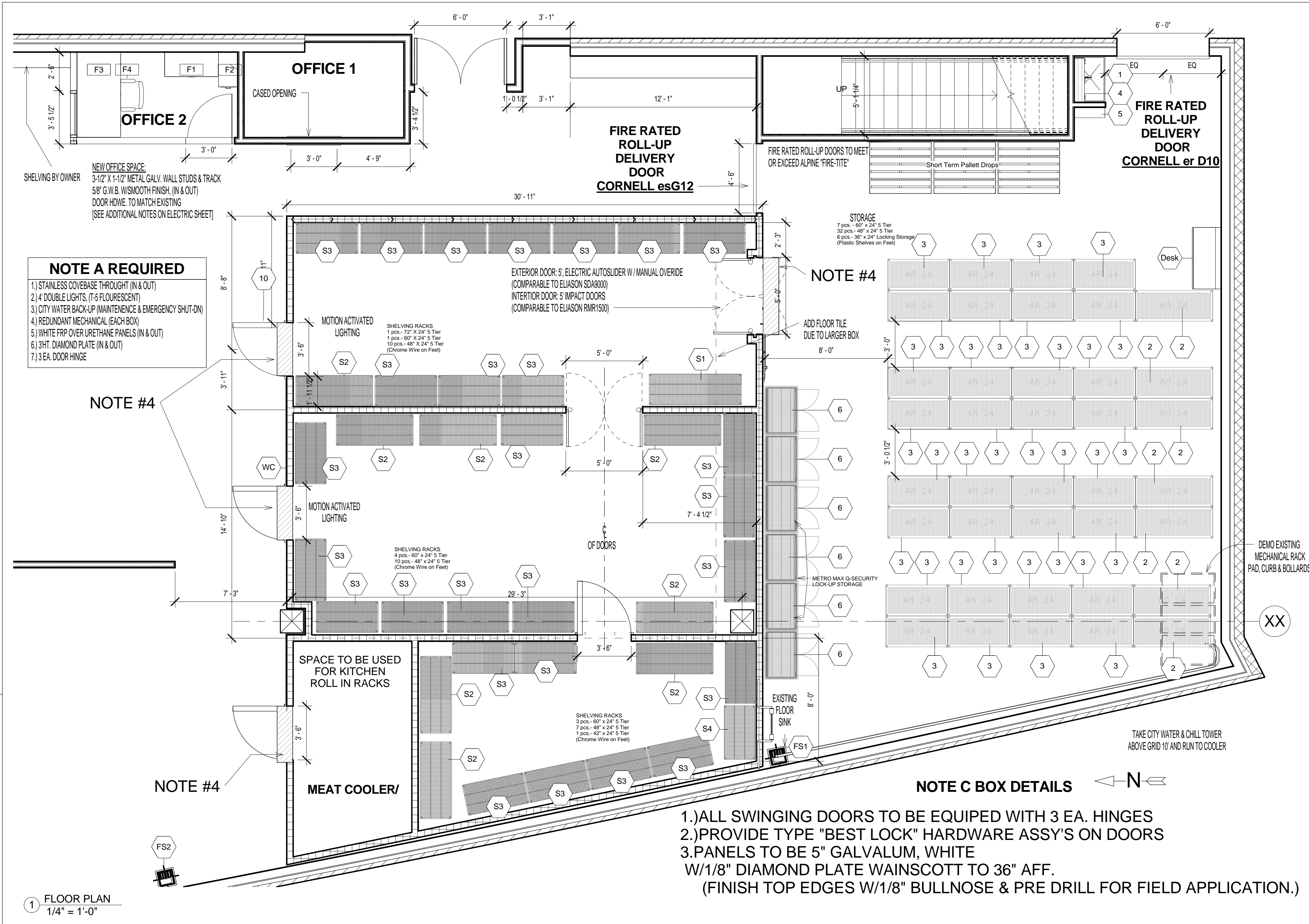


1 AREA PLAN
 1/8" = 1'-0"

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NEW TILE TO MATCH EXISTING KITCHEN TILE (NOTE)
ALL GRID, CEILING TILE & FIRE SUPPRESSION WILL MEET CURRENT SEISMIC REQUIREMENTS



Equipment Schedule				
ITEM	QTY.	Description	MFG.	Model
	2			
1	1	MOP SINK & UTILITY FAUCET	BY GC	CUSTOM
2	7	SHELVING RACKS PLASTIC	AMCO	SHELVING PLASTIC 60"
3	32	SHELVING RACKS PLASTIC	AMCO	SHELVING PLASTIC 48"
4	1	UTILITY SHELF	ADVANCE TABCO	K-245
5	1	UTILITY SHELF	ADVANCE TABCO	K-245
6	6	SECURITY LOCKER-EXISTING	AMCO	SECURITY Q
10	1	IMPERIAL WALK-IN COOLER/FREEZER/BLAST CHILLER	IMPERIAL	11-BX46329
CC1	1	WALK-IN DAIRY COOLER COND UNIT 1	LARKIN	HWN025X6C
CC2	1	WALK-IN DAIRY COOLER COND UNIT 2	LARKIN	HWN025X6C
CC3	1	WALK-IN PRODUCE COOLER COND UNIT 1	LARKIN	HWN025X6C
CC4	1	WALK-IN PRODUCE COOLER COND UNIT 2	LARKIN	HWN025X6C
CC5	1	WALK-IN FREEZER COND UNIT 1	LARKIN	ZWN030L6C
CC6	1	WALK-IN FREEZER COND UNIT 2	LARKIN	ZWN030L6C
CC7	1	WALK-IN BLAST CHILLER COND UNIT 1	LARKIN	ZWN035X6C
CN2	1	CONV. OUTLET 2	BY E.C.	DCO
Desk	1	DELIVERY DESK	MILLWORK	BY OWNER
EV1	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185AB EC
EV2	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185AB EC
EV3	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185 EC
EV4	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185 EC
EV5	1	EVAPORATOR COILS	LARKIN BY KEC	LCE694BB EC
EV6	1	EVAPORATOR COILS	LARKIN BY KEC	LCE694BB EC
EV7	1	EVAPORATOR COILS	LARKIN BY KEC	LCE4235BB EC
FS1	1	FLOOR SINK 1/2 GRATE	BY P.C.	12" SQ
FS2	1	FLOOR SINK 1/2 GRATE	BY P.C.	12" SQ
LDR	1	ROOFTOP LADDER	OKEEFFE	501 HD
MSL	12	MOTION SENSOR SWITCH-LIGHTING	EC	BY KEC / IMPERIAL
P1	3	PALLET	BULK	3X4
S1	1	SHELVING RACKS 72" X 24"	AMCO	LOT
S2	8	SHELVING RACKS 60" X 24"	AMCO	LOT
S3	27	SHELVING RACKS-48" X 24"	AMCO	LOT
S4	1	SHELVING RACKS-42" X 24"	AMCO	LOT
WC	1	DIAMOND PLATE, ALUM	BULK	1/8" ALUM WAINSCOTT

1 FLOOR PLAN
1/4" = 1'-0"

- NOTE B DETAILS**
- 1.) DEMO EXISTING WALK-IN COOLER BOXES
 - 2.) REPAIR AS NEEDED PIT FOR FREEZER FLOOR
 - 3.) ASSEMBLE NEW WALK-IN BOXES (BY K.E.C.) & ASSOCIATED EQUIPMENT
 - 4.) RELOCATE AND RECOVER ACCESS RAMPS FOR COOLERS (MATCH TO EXISTING [NEW] CONDITIONS)
 - 5.) EXPAND OFFICE SPACE TO ADDITIONAL OFFICE INCLUDING PAINT, ELECTRIC, DOOR & HARDWARE, FLOOR COVERING CEILING, ETC.
 - 6.) CONDENSATE & REFRIGERATION RUNS BY K.E.C.
 - 7.) MECHANICAL CONNECTIONS BY G.C. (ADD COOLING TOWER CONNECTIONS & CITY WATER REDUNDANCY) VERIFY SPECS WITH K.E.C./G.C.
 - 8.) CEILING-MATCH EXISTING KITCHEN GRID & TILES
 - 9.) RE-USE EXISTING LIGHT FIXTURES WHEN POSSIBLE
 - 10.) TRIM ALL HORIZONTAL & VERTICAL OPENINGS WITH SS CLOSURE PANELS.

- FIRE PROTECTION**
- 1.) MODIFY & REPLACE SPRINKLER SYSTEM HEADS & TRIM RINGS TO CURRENT FIRE CODES
 - 2.) ALL IMPROVEMENTS TO BE RATED TO PORTLAND AREA EARTHQUAKE SUBDUCTION ZONE STANDARD 2002

INDEX	
KC-0.1	COVER SHEET
KC-1	EQUIPMENT PLAN
KC-1.1	DEMO PLAN
KC-2	PLUMBING PLAN
KC-3	ELECTRIC PLAN
KC-4	ELEVATIONS & PERSPECTIVE
KC-5	IMPERIAL DETAILS
KC-5.1	IMPERIAL DETAILS 2

DEMO PLAN

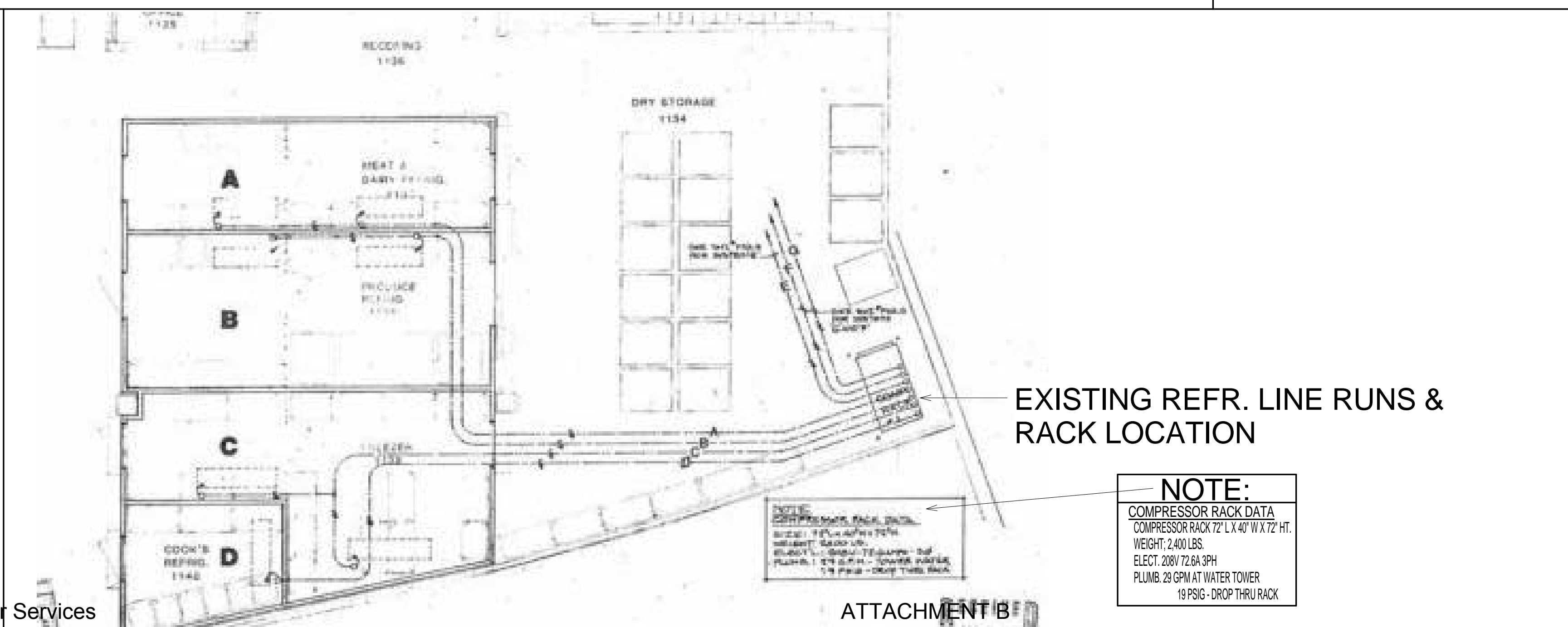
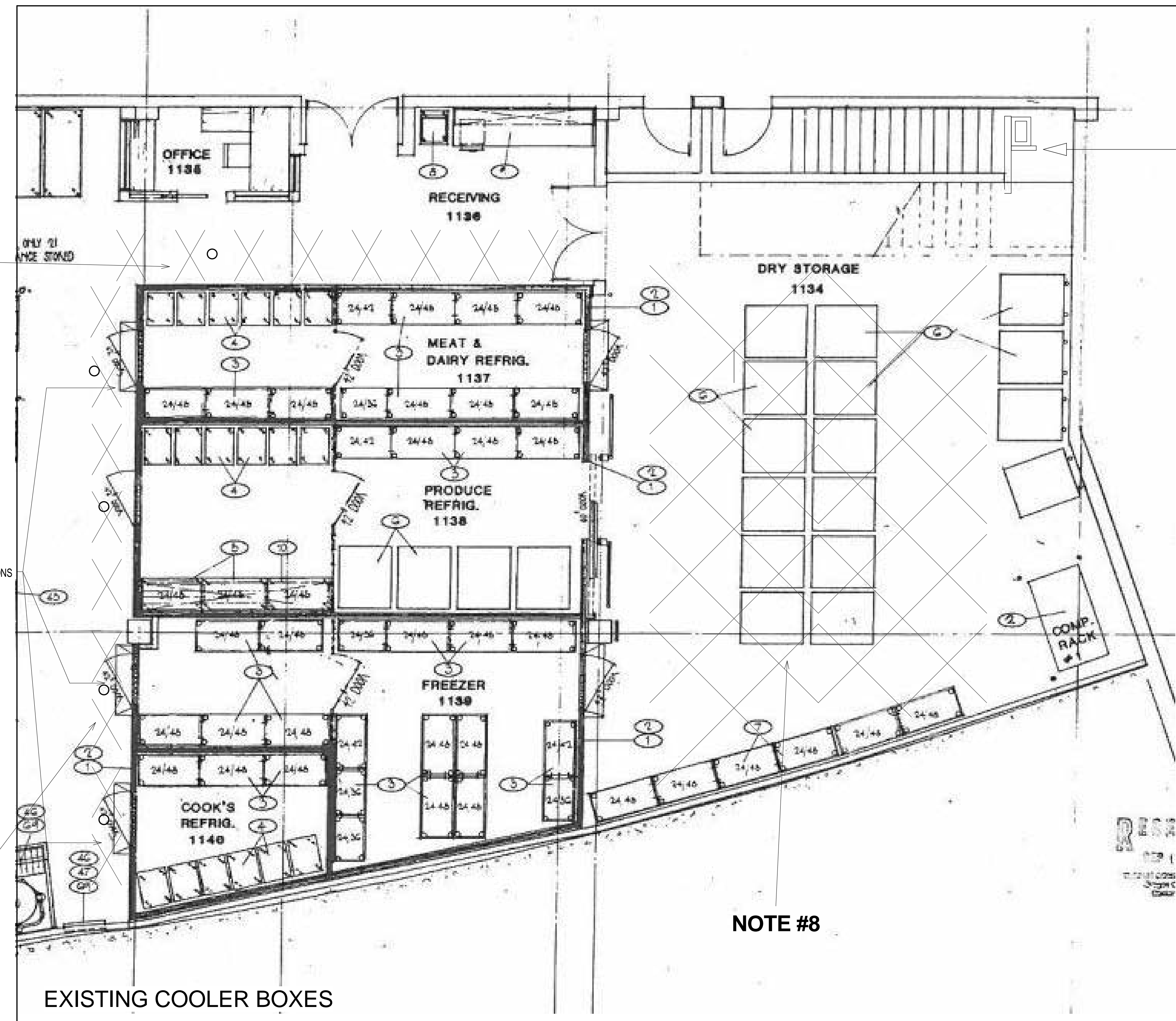
Revision/Issue	Date
ROUGH DRAFT	08/18/12
SUBMITTAL	07/17/12
REV.P&E SHEET SET	08/06/12
2-REV. P&E SET	08/10/12
3-REV. ADD 2nd FLOOR	08/16/12
FINAL REV.	09/27/12

date: 9/27/2012 9:58:43 AM

Sheet
KC-1.1

DEMO NOTES

- 1.) REMOVE EXISTING JANITOR CLOSET & RELOCATE PLUMBING & HDWE. TO NEW LOCATION. (NEW WALLS TO MATCH EXISTING)SEE KC-1 FOR LOCATION
- 2.) DEMO & DISPOSE EXISTING WALK-IN COOLER BOXES
- 3.) REPAIR AS NEEDED PIT FOR FREEZER FLOOR (EXISTING FLOOR TO FIT NEW FREEZER)
- 4.) DEMO & REMOVE EXISTING COMPRESSOR RACK, PIPING & DISCONNECT CITY WATER SUPPLY (WATER COOLING WILL BE REQUIRED FOR NEW SYSTEM)
- 5.) RELOCATE AND RECOVER ACCESS RAMPS FOR COOLERS (MATCH TO EXISTING [NEW] CONDITIONS)
- 6.) RELOCATE FLOOR DRAINS TO CENTER DOOR OPENING, 3' OFF WALL (PER CODE REQUIREMENTS) [SHEET KC-2 PLUMBING PLAN]
- 7.) REMOVE EXISTING DOUBLE & SINGLE DOOR. FURR OUT OPENINGS TO ACCEPT & SUPPORT ROLL-UP DOORS
- 8.) DEMO EXISTING GRID & CEILING TILES TO MATCH EXISTING IN MAIN KITCHEN. (MAINTAIN SEISMIC CODE REQUIREMENTS)
- 9.) REMOVE AND RE-CONNECT EXISTING GRID & TILE IN MAIN KITCHEN.
- 10.) REPAIR FLOOR TILES RESULTING FROM ALTERED FOOTPRINT.



NOTE #9

ENTRY RAMPS MAY SALVAGE & RELOCATE TO MATCH NEW CONDITIONS

RE-LOCATE FLOOR DRAINS AS NOTED ON KC-2

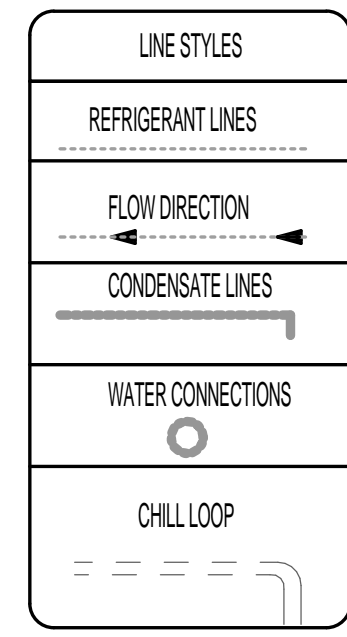
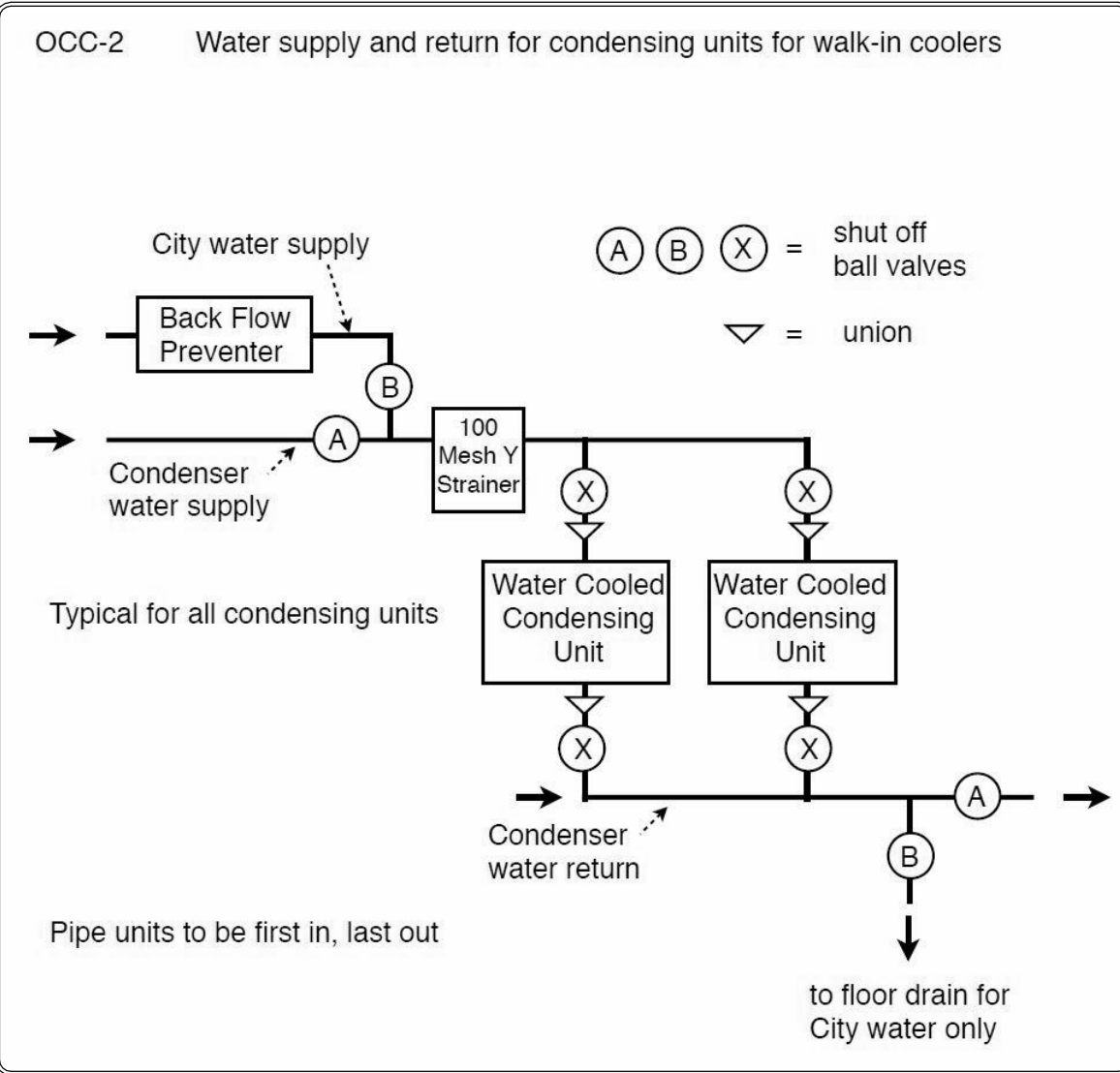
NOTE #9

EXISTING COOLER BOXES

NOTE #8

EXISTING REFR. LINE RUNS & RACK LOCATION

NOTE:
COMPRESSOR RACK DATA
COMPRESSOR RACK 72" L X 40" W X 72" HT.
WEIGHT: 2400 LBS.
ELECT. 208V 72.8A 3PH
PLUMB. 29 GPM AT WATER TOWER
19 PSIG - DROP THRU RACK

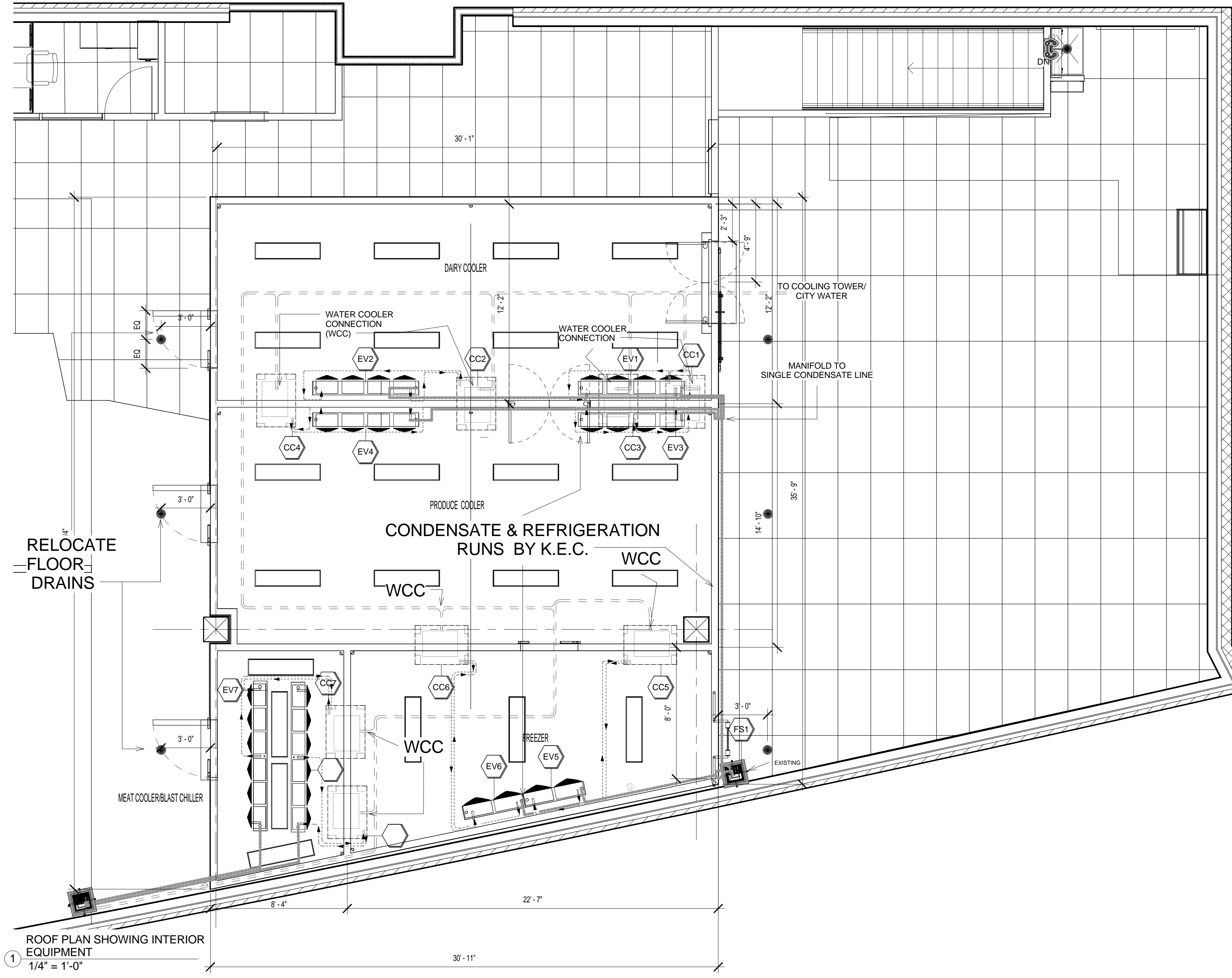


CONDENSING UNIT WATER SUPPLY
1/4" = 1'-0"

PLUMBING NOTES

1. PLUMBING PLAN SHOWS ROUGH-IN AND CONNECTION LOCATIONS WITH DIMENSIONS AND CAPACITIES. PLUMBING CONTRACTOR RESPONSIBLE FOR CODE REQUIREMENT MODIFICATIONS
2. PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL ALL NECESSARY VALVES, TRAPS, TAIL PIECES, LINE STRAINERS, PRESSURE REDUCING VALVES AND VACUUM BREAKERS TRAP PRIMING DEVICES AND CONNECT ALL WATER, AND WASTE LINES TO FOOD SERVICE AND BEVERAGE EQUIPMENT.
3. PLUMBING CONTRACTOR SHALL INSTALL AND CONNECT ALL FINAL CONNECTIONS.
4. PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL ALL INDIRECT WASTE LINES FROM FOOD SERVICE AND BEVERAGE EQUIPMENT TO FLOOR DRAINS AND SINKS AND INSULATE WASTE LINES FROM ICE BINS, EVAPORATORS AND BAIN MARIES.
5. PLUMBING CONTRACTOR SHALL BE RESPONSIBLE FOR ADA BATHROOM COMPLIANCE AND WITH LOCAL CODE REQUIREMENTS, IF NEEDED
6. REFRIGERATION LOOPS & REFRIGERATION CONDENSATE BY K.E.C.

Plumbing Notes
1/4" = 1'-0"



ROOF PLAN SHOWING INTERIOR EQUIPMENT
1/4" = 1'-0"

PLUMBING SCHEDULE						
Mark	Count	Description	Model	Manufacturer	Cold Water Flow	Plumbing Remarks
	1	EVAPORATOR COILS	LCE4235BB EC	LARKIN BY KEC		VERIFY DATA SHEETS
	1	WALK-IN BLAST CHILLER COND UNIT 2	ZWN035X6C	LARKIN	6 GPM	VERIFY DATA SHEETS
	1	MOP SINK & UTILITY FAUCET	CUSTOM	BY GC		CONNECT H&C @ 36" AFF STUB OUT
CC1	1	WALK-IN DAIRY COOLER COND UNIT 1	HWN025X6C	LARKIN	5 GPM	VERIFY DATA SHEETS
CC2	1	WALK-IN DAIRY COOLER COND UNIT 2	HWN025X6C	LARKIN	5 GPM	VERIFY DATA SHEETS
CC3	1	WALK-IN PRODUCE COOLER COND UNIT 1	HWN025X6C	LARKIN	5 GPM	VERIFY DATA SHEETS
CC4	1	WALK-IN PRODUCE COOLER COND UNIT 2	HWN025X6C	LARKIN	5 GPM	VERIFY DATA SHEETS
CC5	1	WALK-IN FREEZER COND UNIT 1	ZWN030L6C	LARKIN	3 GPM	VERIFY DATA SHEETS
CC6	1	WALK-IN FREEZER COND UNIT 2	ZWN030L6C	LARKIN	3 GPM	VERIFY DATA SHEETS
CC7	1	WALK-IN BLAST CHILLER COND UNIT 1	ZWN035X6C	LARKIN	6 GPM	VERIFY DATA SHEETS
EV1	1	EVAPORATOR COILS	LCA6185AB EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV2	1	EVAPORATOR COILS	LCA6185AB EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV3	1	EVAPORATOR COILS	LCA6185 EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV4	1	EVAPORATOR COILS	LCA6185 EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV5	1	EVAPORATOR COILS	LCE694BB EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV6	1	EVAPORATOR COILS	LCE694BB EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV7	1	EVAPORATOR COILS	LCE4235BB EC	LARKIN BY KEC		VERIFY DATA SHEETS
FS1	1	FLOOR SINK 1/2 GRATE	12" SQ	BY P.C.		EXISTING
FS2	1	FLOOR SINK 1/2 GRATE	12" SQ	BY P.C.		EXISTING

PLUMBING SYMBOLS	
symbol	description
	GAS LINE FLEX CONNECTOR
	GAS REGULATOR TO MAIN
	HOT & COLD WATER (8" SPREAD)
	HOT & COLD WATER (4" SPREAD)
	HW-HOT WTR or CW-COLD WTR
	HW & CW - WITH DIRECT DRAIN
	WASTE, DIRECT-CONNECTED, UNLESS NOTED 'OPEN HUB'
	FLOOR DRAIN, TRAP PRIMER
	INDIRECT WASTE CONNECTION
	FLOOR SINK, W/ 1/2 GRATE (12" SQ)
	FLOOR SINK, W/ 3/4 GRATE (8" RND)

Plumbing Symbols
1/4" = 1'-0"

Smith & Greene
COMPANY

Smith & Greene Company
FOOD SERVICE
EQUIPMENT & DESIGN
1901.5 - 66TH AVE SOUTH
KENT, WA 98032
(425) 656-8000 • FX (425) 656-8075

Oregon Convention Center
777 N.E. ML King Blvd.
Portland OR, 97232

Kelman Acres
D size (36"x24")
SCALE: 1/4"=1'0" (UON)
OCC
DESIGN BY: KELMAN ACRES
Smith and Greene Co.
3-D Design Services
(503) 788-3970
chicklary@gmail.com

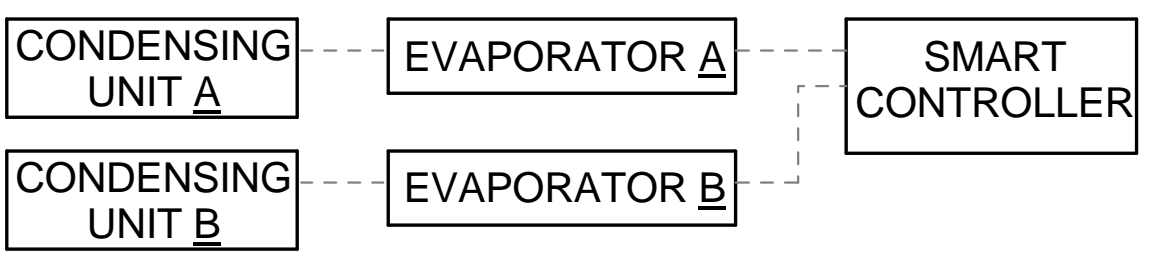
INDEX	
KC-0.1	COVER SHEET
KC-1	EQUIPMENT PLAN
KC-1.1	DEMO PLAN
KC-2	PLUMBING PLAN
KC-3	ELECTRIC PLAN
KC-4	ELEVATIONS & PERSPECTIVE
KC-5	IMPERIAL DETAILS
KC-5.1	IMPERIAL DETAILS 2

Revision/Issue	Date
ROUGH DRAFT	06/18/12
SUBMITTAL	07/17/12
REV.P&E SHEET SET	08/06/12
2-REV. P&E SET	08/10/12
3-REV. ADD 2nd FLOOR	08/16/12
FINAL REV.	09/27/12

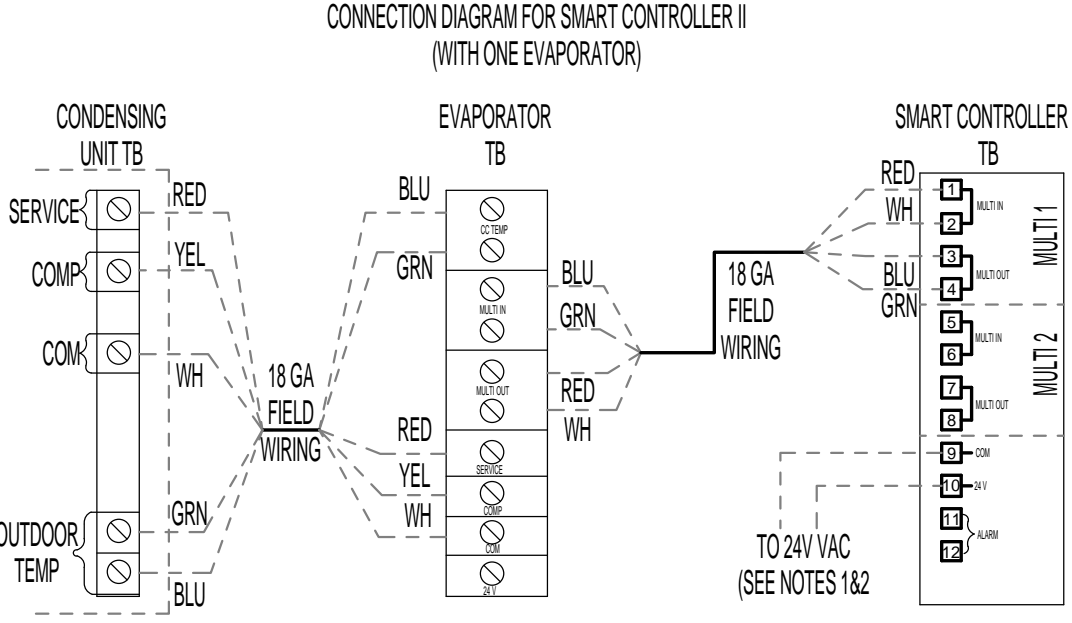
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KC-2

ELECTRIC NOTE:
 6 EA, 18 GAUGE COLOR CODED WIRES [18/6 THERMOSTAT WIRE] FROM EACH CONDENSING UNIT TO ASSOC. EVAP COIL AT RELATED WALK-IN BOX.



24 VOLT CONNECTION WIRING W/SINGLE SYSTEM.



- 1) CAN BE SUPPLIED INDEPENDENTLY BY USING A 120/24 VAC POWER SUPPLY (300mA).
- 2) CAN BE CONNECTED TO (1) BEACON BOARD AT THE EVAPORATOR (TERMINALS 24V & C).
- 3) ALARM CONNECTION GOES TO A DRY CONTACT THAT CLOSSES UPON LOSS OF POWER OR WHEN ALARM IS ACTIVATED (120VAC, 1AMP CONTACT)

ELECTRICAL SYMBOLS

symbol	description
[Symbol]	FIXTURE MTD. J-BOX
[Symbol]	FIXTURE MTD. RECEPTACLE
[Symbol]	DUPLEX RECEPT., 20-AMP, 120V, GRD. TYPE, VERTICALLY MTD. (UON)
[Symbol]	SIMPLEX RECEPT., 20-AMP, 120V, GRD. TYPE, VERTICALLY MTD. (UON)
[Symbol]	JUNCTION BOX, VERT. MT
[Symbol]	SINGLE POLE SWITCH
[Symbol]	MOISTURE-PROOF LIGHT FIXTURE
[Symbol]	WATERPROOF THERMOSTAT
[Symbol]	SINGLE RECEPT./208V, GRD. TYPE, VERTICALLY MTD. (UON)
[Symbol]	DATA POINT (POS/CREDIT TERMINAL)
[Symbol]	HARD WIRE CONNECTION POINT

Electrical Symbols
 1/4" = 1'-0"

SIGNAGE CONTROLS

1. ALL EXTERIOR SIGNS SHALL BE CAPABLE OF BEING AUTOMATICALLY SWITCHED OFF DURING THE DAYLIGHT HOURS AND ON-LINE NIGHTTIME HOURS BY EITHER A COMBINATION OF TIMER AND PHOTOCELL, OR A TIMER WITH ASTRONOMIC CONTROL.
2. AUTOMATIC TIME SWITCHES SHALL HAVE PROGRAM BACK-UP CAPABILITIES WHICH PREVENT THE LOST OF PROGRAM AND TIME SETTINGS FOR AT LEAST 10 HOURS, IF POWER IS INTERRUPTED.
3. SUGGESTED MODEL: 72 SERIES ASTRONOMIC TIMER BY TORK (OR EQUAL) WWW.TORK.COM

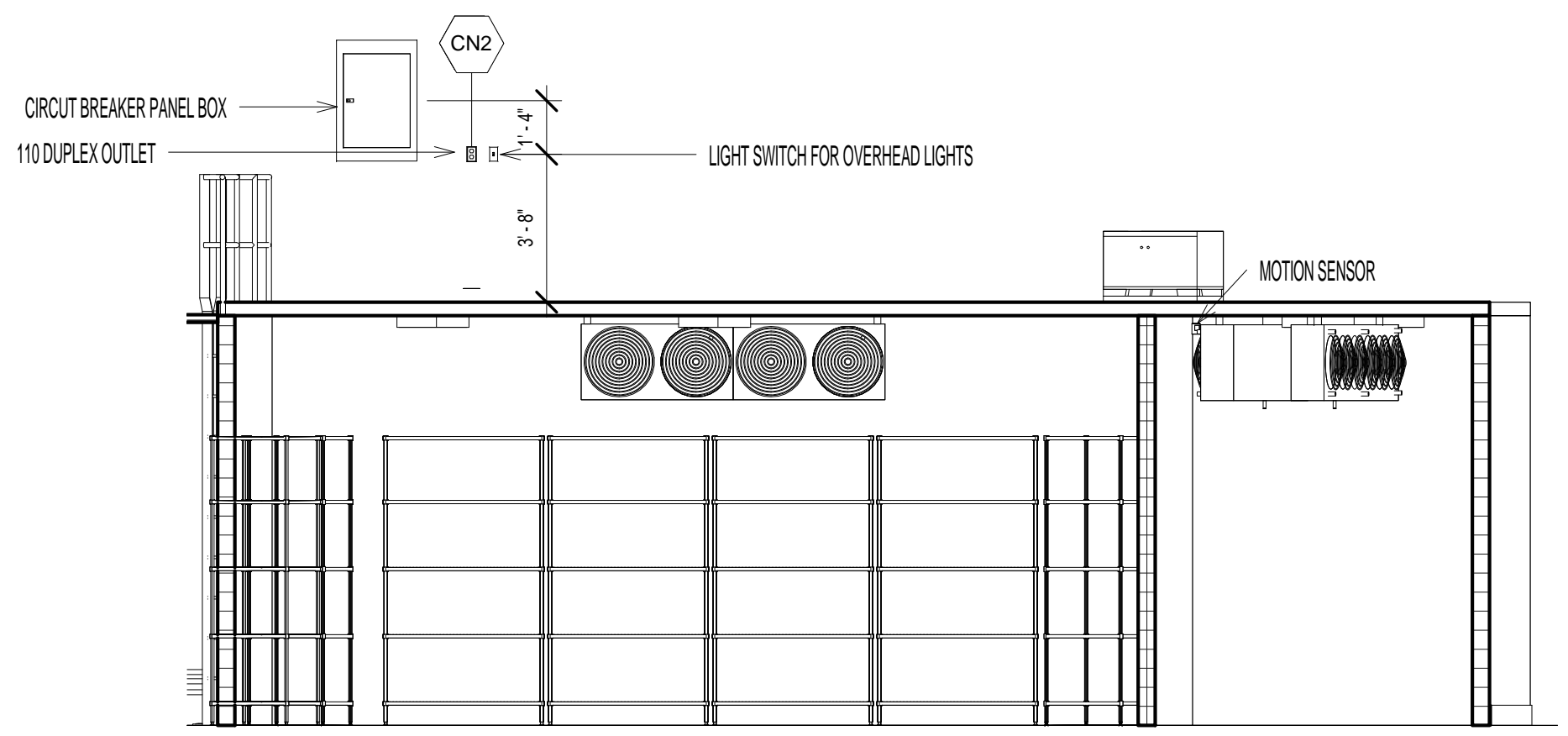
NOTE "A"

120V, 1 PHASE, SERVICE 10.0 AMPS. STUB AS NOTED. CONNECT AT POS STATIONS. (DEDICATED CIRCUIT, ISOLATED GROUND, ADD PHONE LINE. PROVIDE EMPTY J-BOX WITH CONDUIT FOR INTERCONNECTING POS SYSTEM, CREDIT CARD, DSL, PHONE AND FAX LINE) (VERIFY ALL REQUIREMENTS WITH POS SYSTEM SUPPLIER.)

NOTE

ALL WALL MOUNT ELECTRICAL RECEPTACLES AND J-BOXES ARE TO BE FLUSH MOUNTED IN WALLS WITH NO EXPOSED CONDUIT SHOWING ON SURFACE OF WALLS. CONTRACTOR TO PROVIDE MINIMUM WALL FURRING IF REQUIRED. OUTLETS ARE DIMENSIONED 'ON-CENTER'

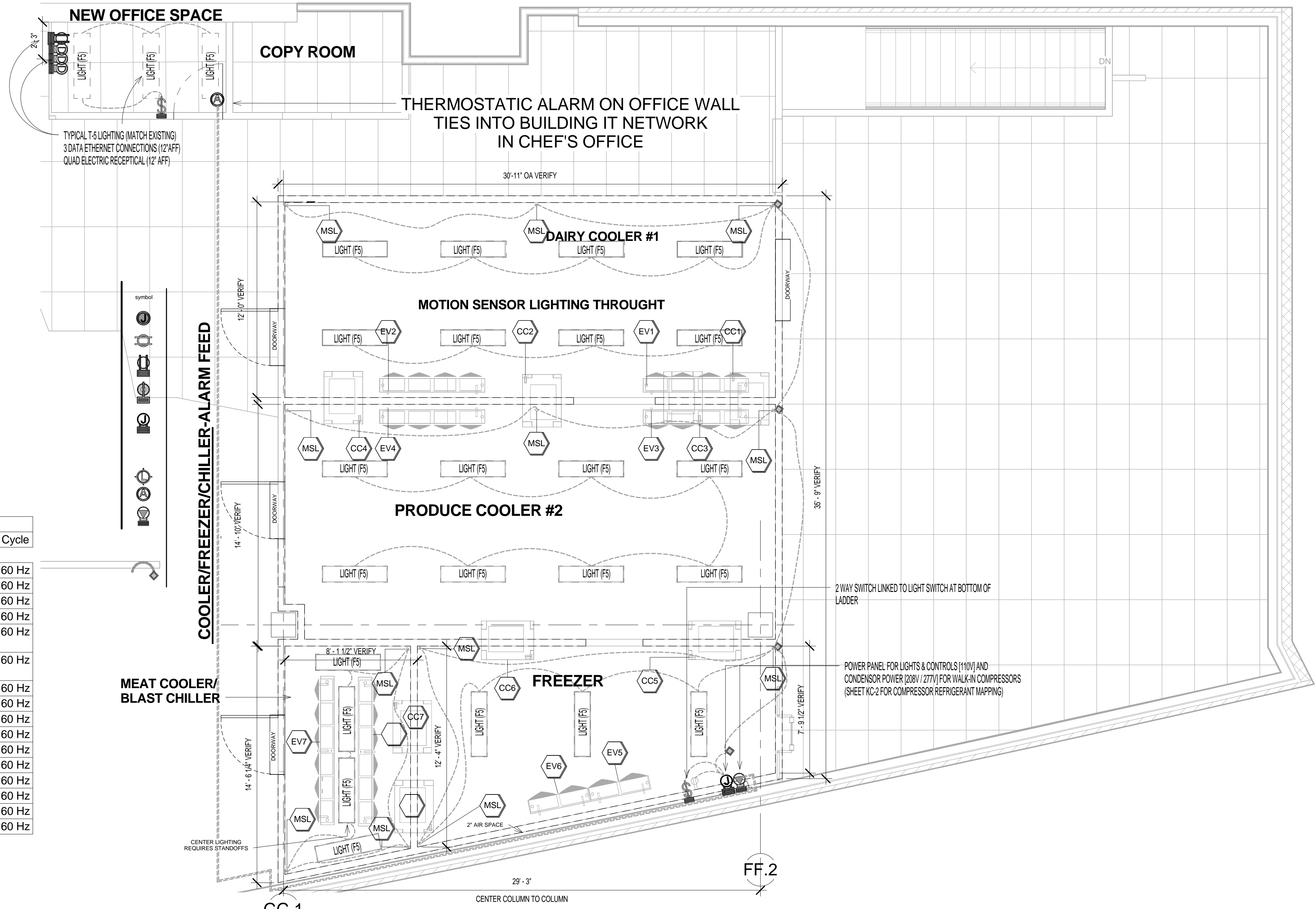
Electrical Notes, Symbols & Details
 1/4" = 1'-0"



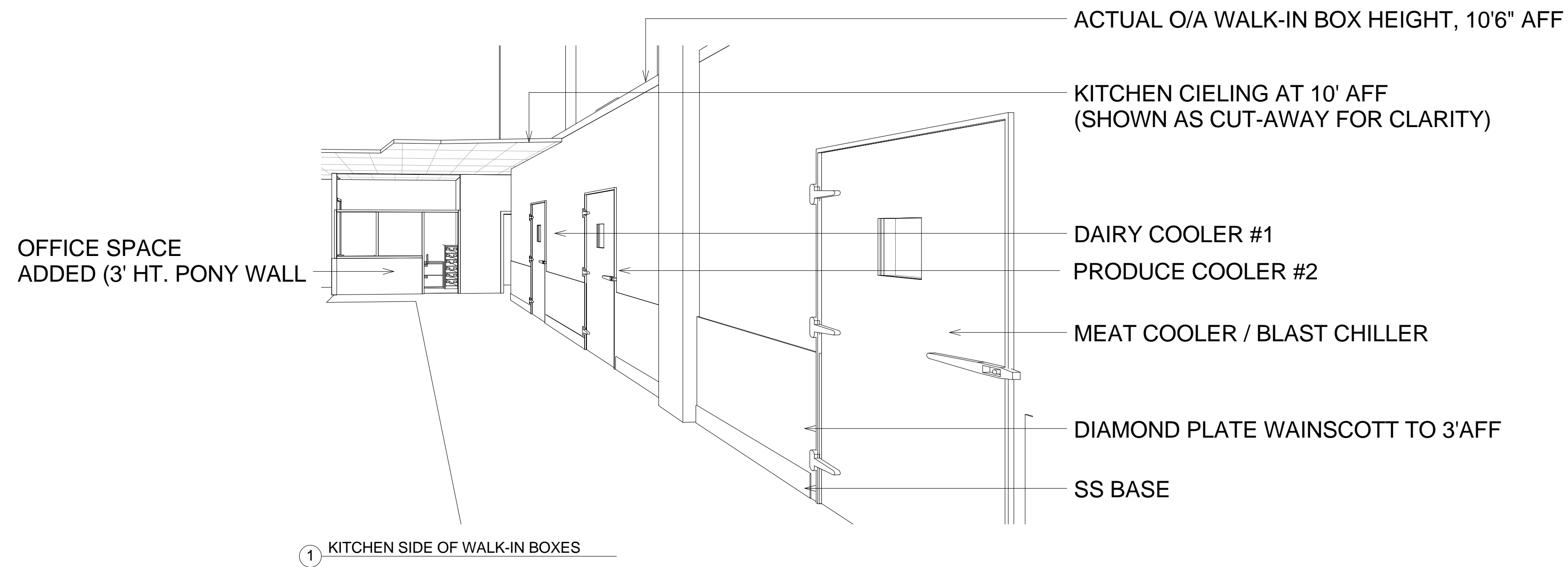
SECTION SHOWING BACK WALL
 1/4" = 1'-0"

ELECTRICAL SCHEDULE

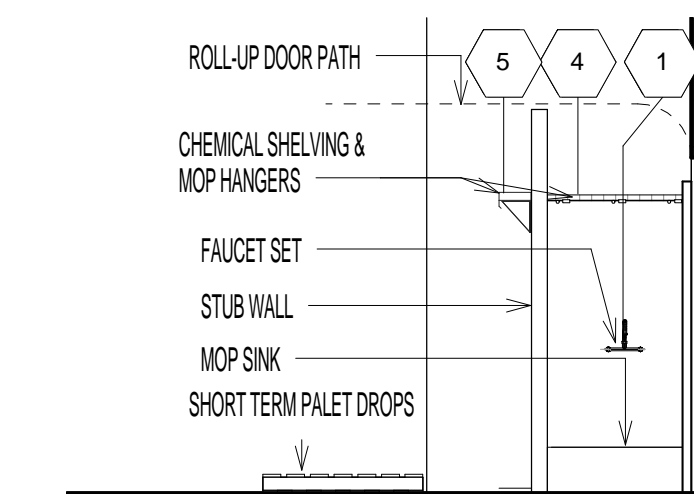
Mark	Count	Description	Manufacturer	Model	FL Amps	HP	Volts	Phase	Cycle
	1	EVAPORATOR COILS	LARKIN BY KEC	LCE4235BB EC	24 A	1/15	208 V	1	60 Hz
	1	WALK-IN BLAST CHILLER COND UNIT 2	LARKIN	ZWN035X6C	12 A	1/15	208 V	3	60 Hz
CC1	1	WALK-IN DAIRY COOLER COND UNIT 1	LARKIN	HWN025X6C	8 A	1/15	208 V	3	60 Hz
CC2	1	WALK-IN DAIRY COOLER COND UNIT 2	LARKIN	HWN025X6C	8 A	1/15	208 V	3	60 Hz
CC3	1	WALK-IN PRODUCE COOLER COND UNIT 1	LARKIN	HWN025X6C	8 A	1/15	208 V	3	60 Hz
CC4	1	WALK-IN PRODUCE COOLER COND UNIT 2	LARKIN	HWN025X6C	8 A	1/15	208 V	3	60 Hz
CC5	1	WALK-IN FREEZER COND UNIT 1	LARKIN	ZWN030L6C	10 A	1/15	208 V	3	60 Hz
CC6	1	WALK-IN FREEZER COND UNIT 2	LARKIN	ZWN030L6C	10 A	1/15	208 V	3	60 Hz
CC7	1	WALK-IN BLAST CHILLER COND UNIT 1	LARKIN	ZWN035X6C	12 A	1/15	208 V	3	60 Hz
EV1	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185AB EC	4 A	1/15	115 V	1	60 Hz
EV2	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185AB EC	4 A	1/15	115 V	1	60 Hz
EV3	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185 EC	4 A	1/15	115 V	1	60 Hz
EV4	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185 EC	4 A	1/15	115 V	1	60 Hz
EV5	1	EVAPORATOR COILS	LARKIN BY KEC	LCE694BB EC	8 A	1/15	115 V	1	60 Hz
EV6	1	EVAPORATOR COILS	LARKIN BY KEC	LCE694BB EC	8 A	1/15	115 V	1	60 Hz
EV7	1	EVAPORATOR COILS	LARKIN BY KEC	LCE4235BB EC	24 A	1/15	208 V	1	60 Hz



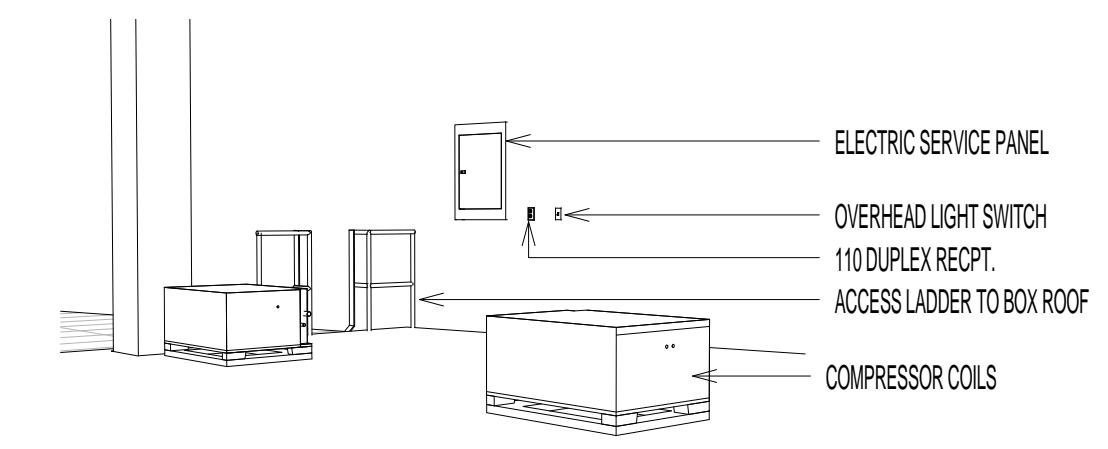
1 ROOF PLAN
 1/4" = 1'-0"



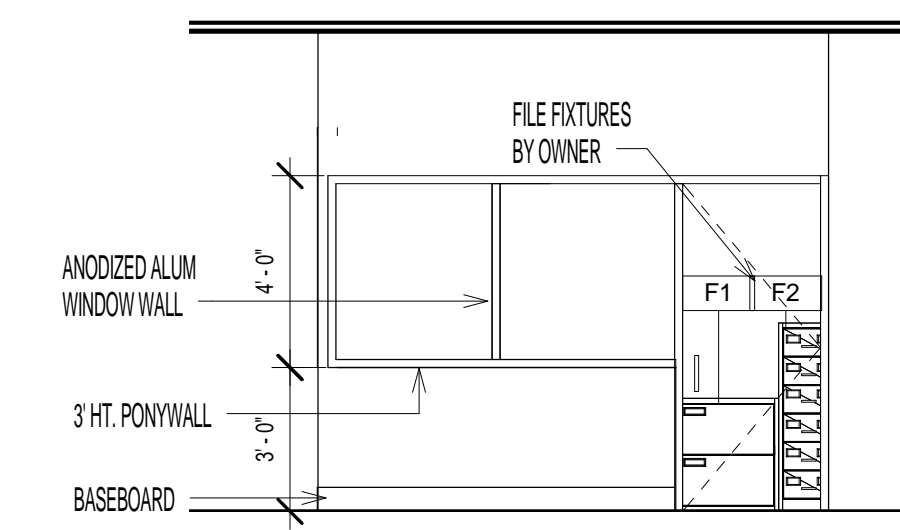
1 KITCHEN SIDE OF WALK-IN BOXES



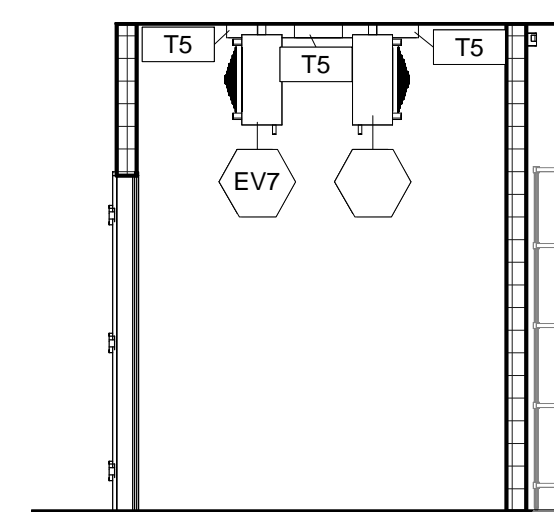
5 ELEVATION AT MOP SINK
1/4" = 1'-0"



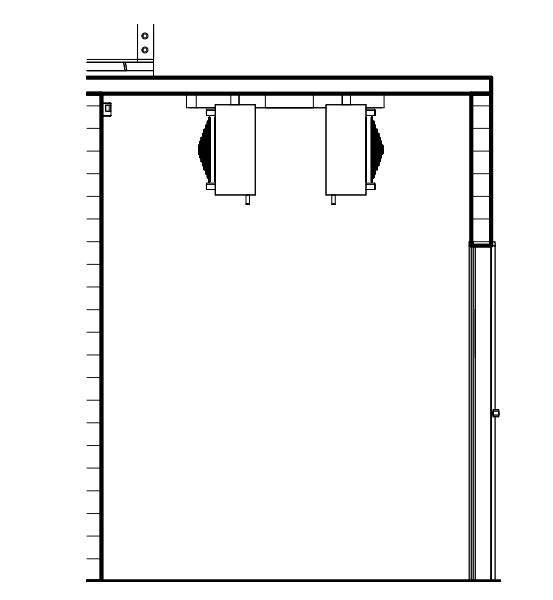
4 VIEW FROM TOP OF BOX TO BACK WALL



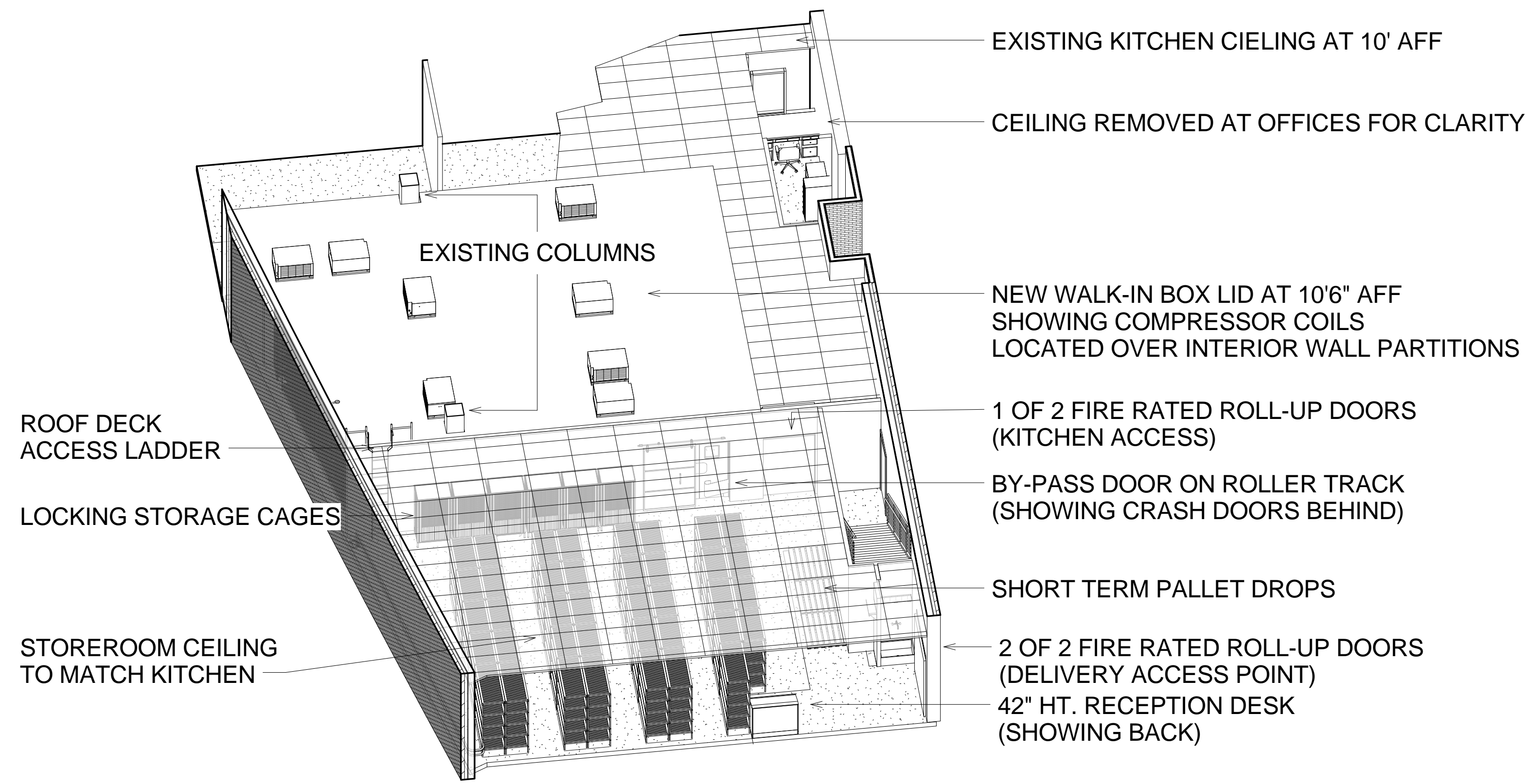
6 NEW OFFICE ELEVATION
1/4" = 1'-0"



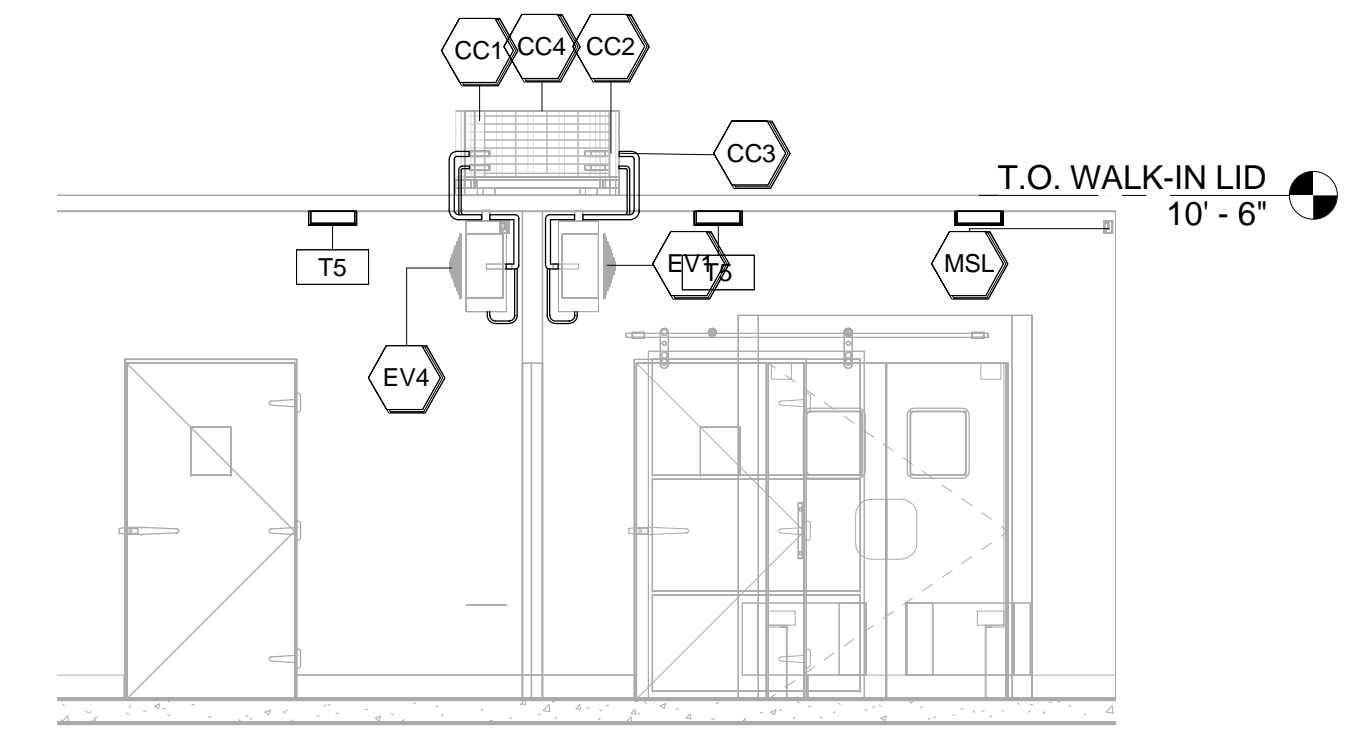
7 BLAST CHILLER & SPEED RACKS
1/4" = 1'-0"



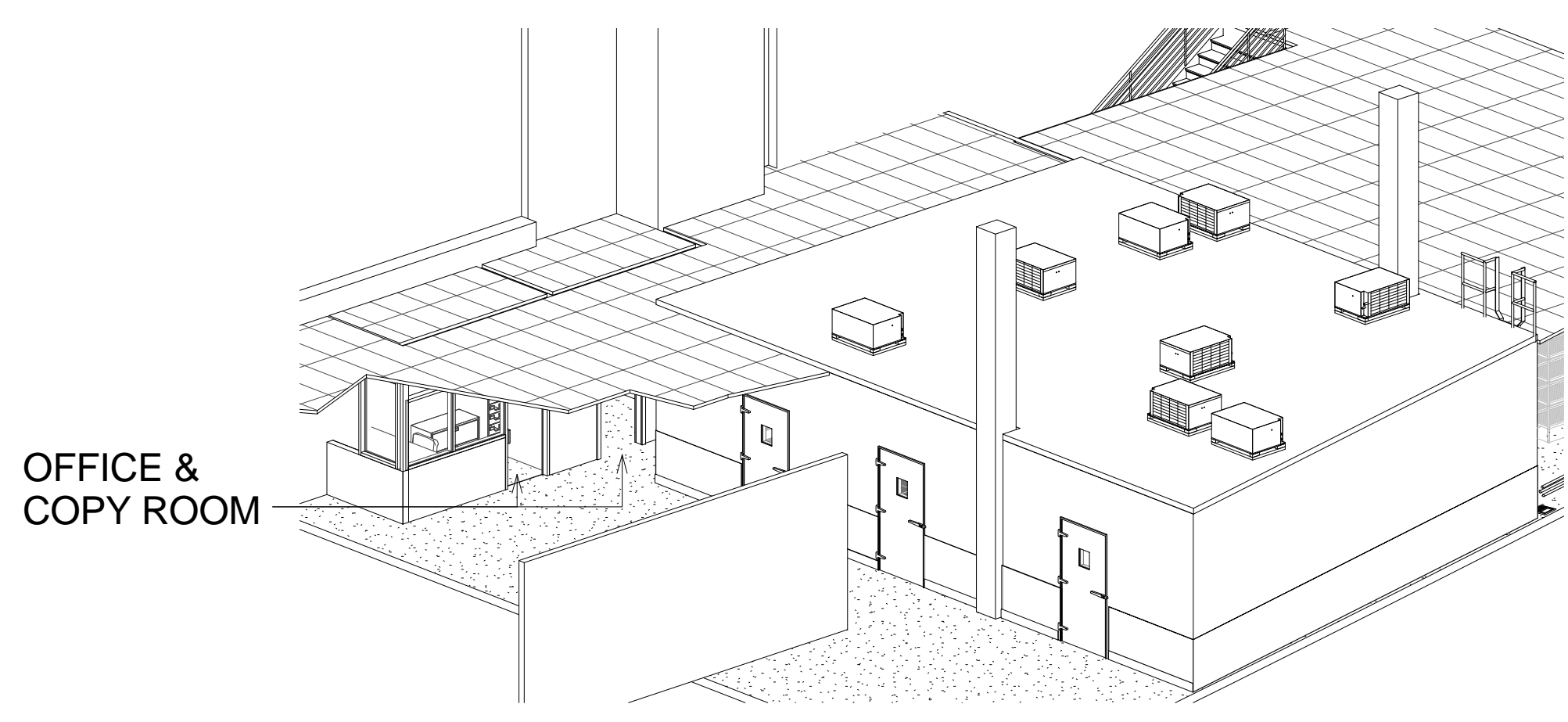
8 BLAST CHILLER EVAPORATORS
1/4" = 1'-0"



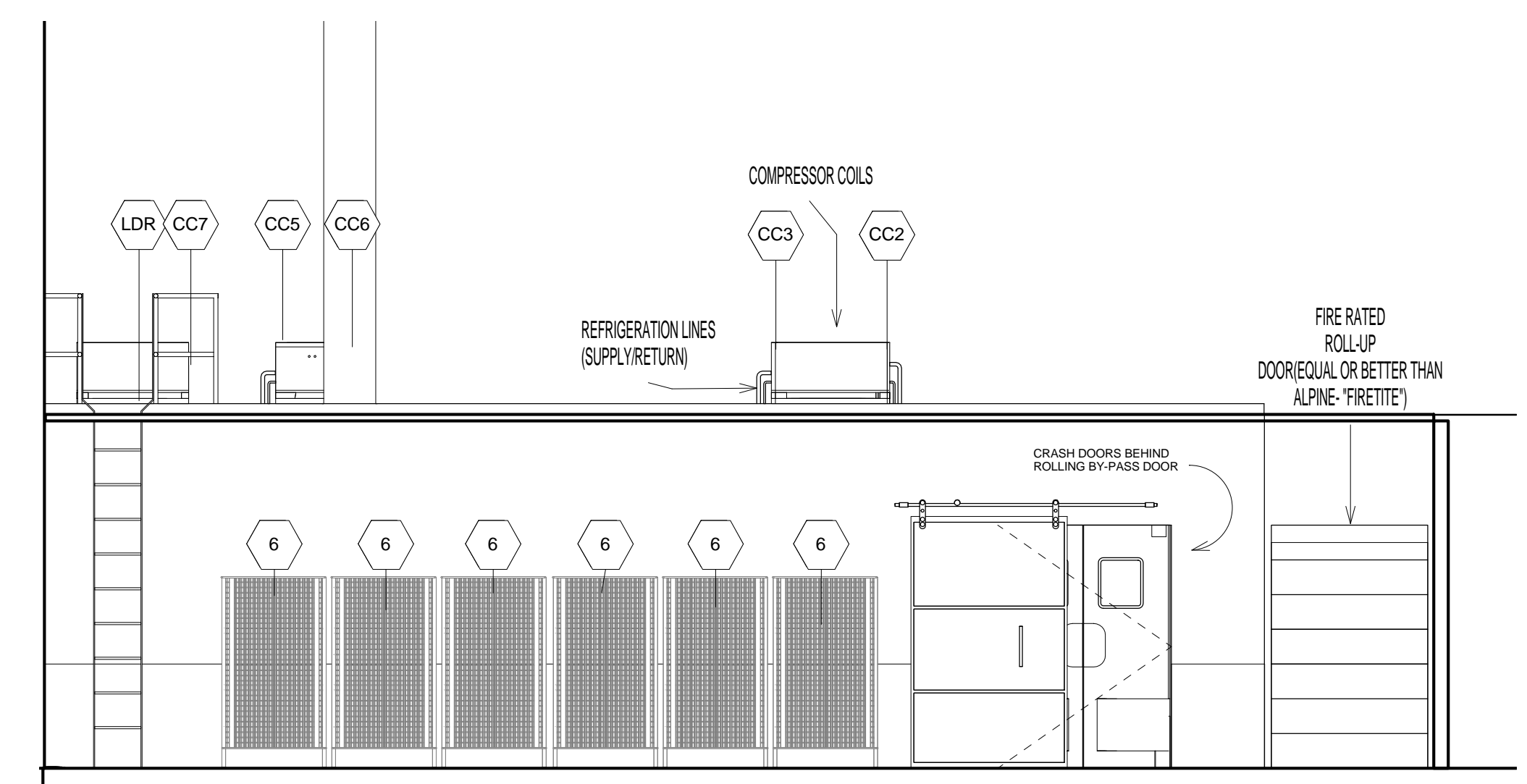
2 3-D VIEW SHOWING OVERALL LAY-OUT



9 SECTION THRU BOX SHOWING REFRIGERATION LINES
1/4" = 1'-0"



3 BOH AT NEW WALK-IN BOXES



10 VIEW OF WALK-IN ROOFTOP, SECURITY CAGES, ROLL-UP DOOR TO KITCHEN
1/4" = 1'-0"

Smith & Greene COMPANY
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FOOD SERVICE EQUIPMENT & DESIGN
 1901.5 - 66TH AVE SOUTH
 KENT, WA 98032
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Oregon Convention Center
 777 N.E. ML King Blvd.
 Portland OR. 97232

SALES PERSON
Kelman Acres
 (503) 686-8879 (866) 613-7215
 kelman@smithandgreene.com
 SHEET SIZE
 D size (36"x24")
 SCALE: 1/4"=1'0" (UON)
 BACKGROUND BY:
OCC
 DESIGN BY:
 KELMAN ACRES
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date: 9/27/2012 10:00:52 AM

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KC-4

SPECIFICATIONS

36" x 11" x 42" x 1/4" x 1/4" 2" Angled Combo Box
RFP From Gasket (1/4" joint thickness), Cam-lock Layout #2
W/O Pin Housing

GENERAL INSTRUCTIONS

No Wood Construction

WALL PANELS

Construction: 1" high density urethane
Exterior Finish: 26 ga. stucco galvalume / 26 ga. stucco white galvalume
Interior Finish: 26 ga. stucco white galvalume
Ceiling connections: Cam-lock
Floor connections: Anti-T thermal
Angle: 45° (freezer)

CEILING PANELS

Construction: 2" high density urethane
Exterior Finish: Metal
Interior Finish: 26 ga. stucco white galvalume
Ceiling Code: Factory mounted
Live Load: 10 psf

FLOOR PANELS

Model: 5008 (RSP)
Construction: 1" high density urethane
w/ 1/8" smooth aluminum w/ interior
cover 1/2" Thermolite
w/ Metal w/ exterior
w/ 3/4" high density sleepers

DOORS

(A) 42" x 84" flush model 03 self-closing freezer door
*** THERMOSTAT BACKING (NO WOOD) ***
*** FLOOR WILL NOT BE RAISED UNLESS SPECIFIED OTHERWISE ***
Frame: 5" high density urethane, 3-sided
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ 24 ga. stainless steel 430 (magnetic) liners
w/ 4-sided heat cable in frame (F-4141)
(28" x 5" x 3.5 ohms @ 1.5 watts/ft. - Repl. - 120V, 1.3A)
Plug: 4" thick, 3-side lugs,
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ Magnetic gasket
(3) Kason #1248A spring assisted adjustable hinge
(1) Kason #27C cylinder locking deadbolt handle
(1) Kason #1094 hydraulic door closer
(1) Kason #144 deadbolt w/ re-keyable core upgrade
(1) Digital Kason DT-7 flush mount thermostat
(2) Terminal J-box w/ interior w/ concealed conduit
(1) 14" x 14" beaded view window
(1) 14" x 14" stainless steel concealed
36" high AFP .10" aluminum diamond tread kickplates (ply, ext. & int.)

(B) 42" x 84" flush model 03 self-closing cooler door
*** THERMOSTAT BACKING (NO WOOD) ***
*** FLOOR WILL NOT BE RAISED UNLESS SPECIFIED OTHERWISE ***
Frame: 5" high density urethane, 3-sided
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ 24 ga. stainless steel 430 (magnetic) liners
w/ 4-sided heat cable in frame (F-4141)
(28" x 5" x 3.5 ohms @ 1.5 watts/ft. - Repl. - 120V, 1.3A)
Plug: 4" thick, 3-side lugs,
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ Magnetic gasket
(3) Kason #1248A spring assisted adjustable hinge
(1) Kason #27C cylinder locking deadbolt handle
(1) Kason #1094 hydraulic door closer
(1) Kason #144 deadbolt w/ re-keyable core upgrade
(1) Digital Kason DT-7 flush mount thermostat
(2) Terminal J-box w/ interior w/ concealed conduit
(1) 14" x 14" beaded view window
(1) 14" x 14" stainless steel concealed
36" high AFP .10" aluminum diamond tread kickplates (ply, ext. & int.)

(C) 42" x 84" flush model 03 self-closing cooler door
*** THERMOSTAT BACKING (NO WOOD) ***
*** FLOOR WILL NOT BE RAISED UNLESS SPECIFIED OTHERWISE ***
Frame: 5" high density urethane, 3-sided
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ 24 ga. stainless steel 430 (magnetic) liners
w/ 4-sided heat cable in frame (F-4141)
(28" x 5" x 3.5 ohms @ 1.5 watts/ft. - Repl. - 120V, 1.3A)
Plug: 4" thick, 3-side lugs,
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ Magnetic gasket
(3) Kason #1248A spring assisted adjustable hinge
(1) Kason #27C cylinder locking deadbolt handle
(1) Kason #1094 hydraulic door closer
(1) Kason #144 deadbolt w/ re-keyable core upgrade
(1) Digital Kason DT-7 flush mount thermostat
(2) Terminal J-box w/ interior w/ concealed conduit
(1) 14" x 14" beaded view window
(1) 14" x 14" stainless steel concealed
36" high AFP .10" aluminum diamond tread kickplates (ply, ext. & int.)

(D) 42" x 84" flush model 03 self-closing cooler door
*** THERMOSTAT BACKING (NO WOOD) ***
*** FLOOR WILL NOT BE RAISED UNLESS SPECIFIED OTHERWISE ***
Frame: 5" high density urethane, 3-sided
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ 24 ga. stainless steel 430 (magnetic) liners
w/ 4-sided heat cable in frame (F-4141)
(28" x 5" x 3.5 ohms @ 1.5 watts/ft. - Repl. - 120V, 1.3A)
Plug: 4" thick, 3-side lugs,
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ Magnetic gasket
(3) Kason #1248A spring assisted adjustable hinge
(1) Kason #27C cylinder locking deadbolt handle
(1) Kason #1094 hydraulic door closer
(1) Kason #144 deadbolt w/ re-keyable core upgrade
(1) Digital Kason DT-7 flush mount thermostat
(2) Terminal J-box w/ interior w/ concealed conduit
(1) 14" x 14" beaded view window
(1) 14" x 14" stainless steel concealed
36" high AFP .10" aluminum diamond tread kickplates (ply, ext. & int.)

(E) 40" x 96" double leaf double-acting insulated impact traffic door w/ 24" high tearstop bumpers door
Frame: Steel frame
(F) 40" x 96" double leaf double-acting insulated impact traffic door w/ 24" high tearstop bumpers door
Frame: Steel frame
(G) 40" x 96" horizontal single sliding cooler door, 4" thick, electric
*** No wood construction ***
Operator: 3/4HP, V, 3, 60Hz ***SPECP***
Frame: 36 ga. stucco white galvalume
Plug: 26 ga. stucco white galvalume both sides
36" high AFP .10" aluminum diamond tread both sides

BASES
(26) ea. 4" x 96" x 26 ga. stucco white galvalume Imperial core base
(21) ea. 4" x 96" light fixture w/ 12" TS lamp for low temp application (F64T58)
(2) ea. 12" x 4" x 100" x 26 ga. stucco white galvalume outside corner/vertical closure
(1) ea. Kason 1901 Motion sensor
(7) ea. 1110 1/2" dia. 36" high watercoating as Exposed Exterior Walls
Fabricated out of .10" aluminum diamond tread
Cut and pre-drilled for field installation w/ the Exterior of some wall panels
(1) ea. 6" strip @ 31.000 overlap
(1) ea. 6" strip @ 31.000 overlap
(2) ea. 36" high watercoating corner base
Fabricated out of .10" aluminum diamond tread

WATERCOATING
(7) ea. 1110 1/2" dia. 36" high watercoating as Exposed Exterior Walls
Fabricated out of .10" aluminum diamond tread
Cut and pre-drilled for field installation w/ the Exterior of some wall panels
(1) ea. 36" high watercoating corner base
Fabricated out of .10" aluminum diamond tread

SPECIAL PANELS

(1) Digital Kason DT-7 flush mount thermostat w/ ext.
w/ concealed conduit & terminal J-box w/ int.

STANDARD NOTES

FOUNDATION
Foundation, special inspection, footings, anchor bolt embedment, edge distance and all reinforcing are to be designed by a qualified professional engineer based on concrete strength and specific soil condition at the building site. Foundation and freezer pit are to be designed for loads designated on plan. All mechanical anchorage and support to be designed by others. All connectors or elements in contact with aluminum to be stainless steel (316/317). If walk-in ceiling is suspended existing roof structure to be designed by others for loads induced from new walk-in where shown on plans. Walk-in is designed for code applied loads. Design does not include static pressure review. Components of all doors, windows, and openings to be designed for loads induced by wind. Design by others. All loads are service loads. Special inspection is required per IRC 1704 and 1707 for Rites 80 (for California, follow CBC 1704 and 1707).

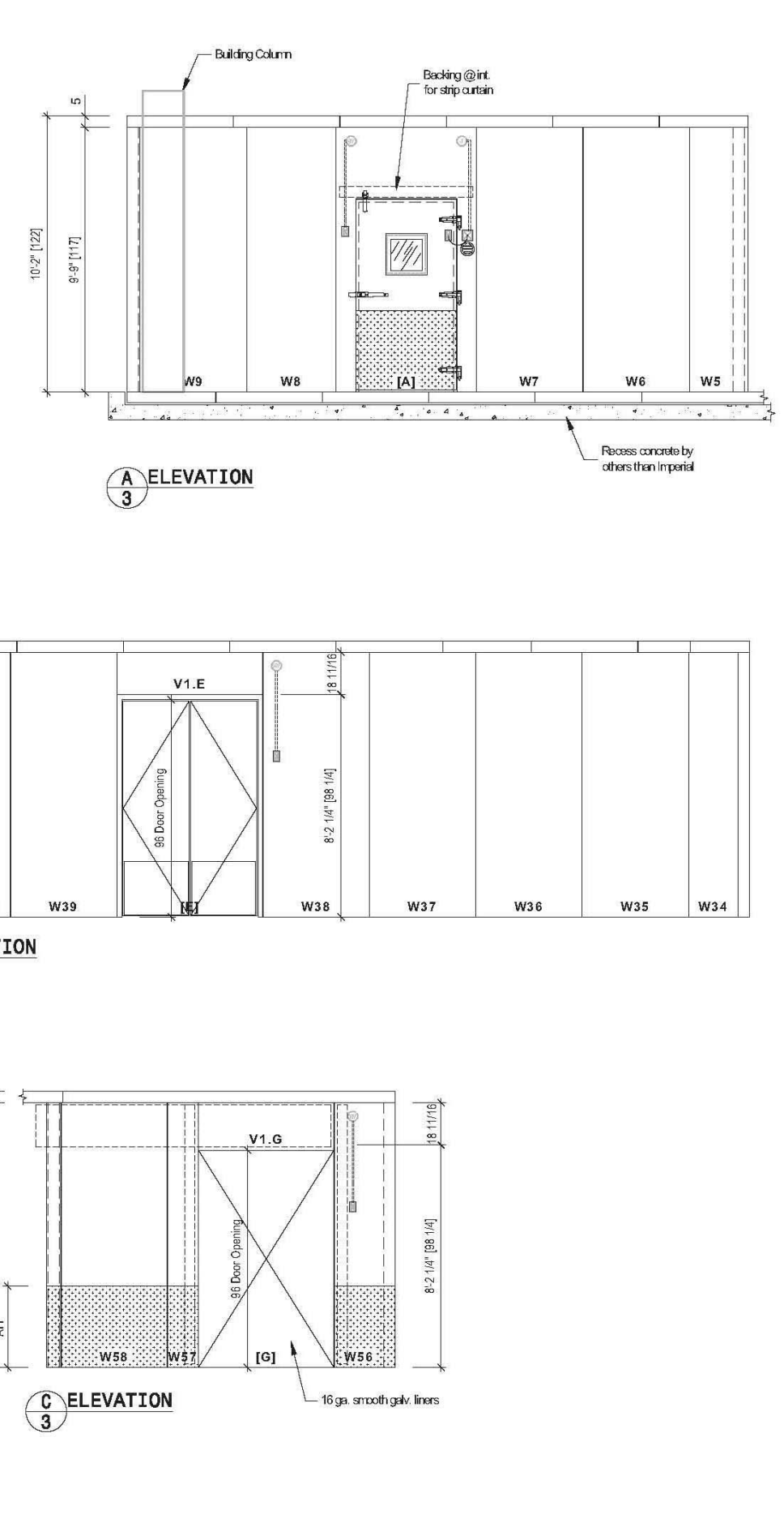
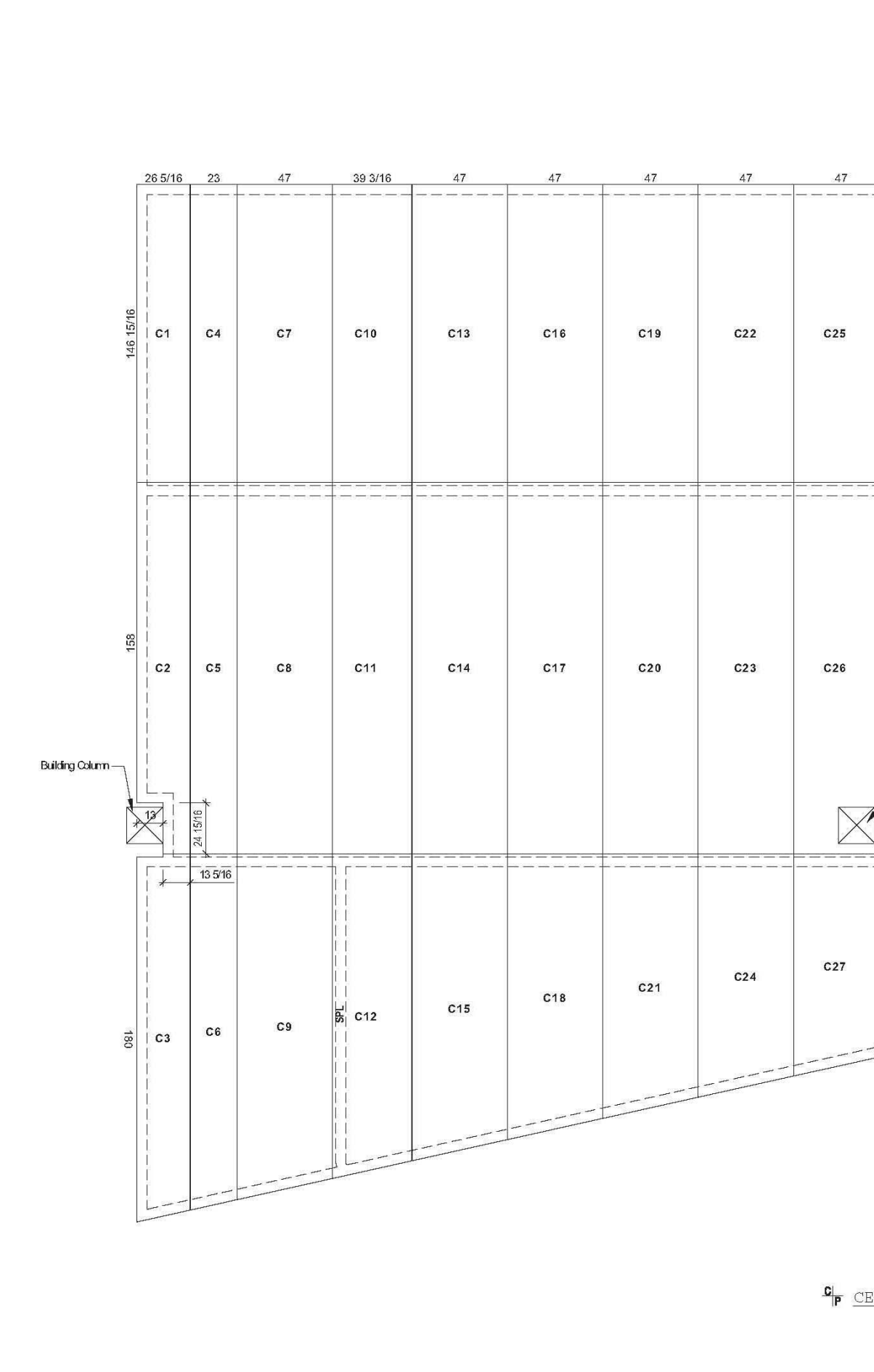
NOTES - INSULATED PIT

Insulated pit plan is provided to locate thermal break and door notch locations and size, pit depth, concrete floor above and below insulation, design, reinforcement, thickness & construction of concrete should be designed by a Qualified Professional Engineer familiar with cold storage design, the site conditions and end users application. See project contract documents. All concrete and excavation work & design is by others.

WARNING - ELECTRICAL SEAL

After wiring devices, this conduit must be sealed to stop moisture transfer through electrical raceway. Failure to seal device per NEC code WILL VOID WARRANTY.

** panels are energy trust rebatable**



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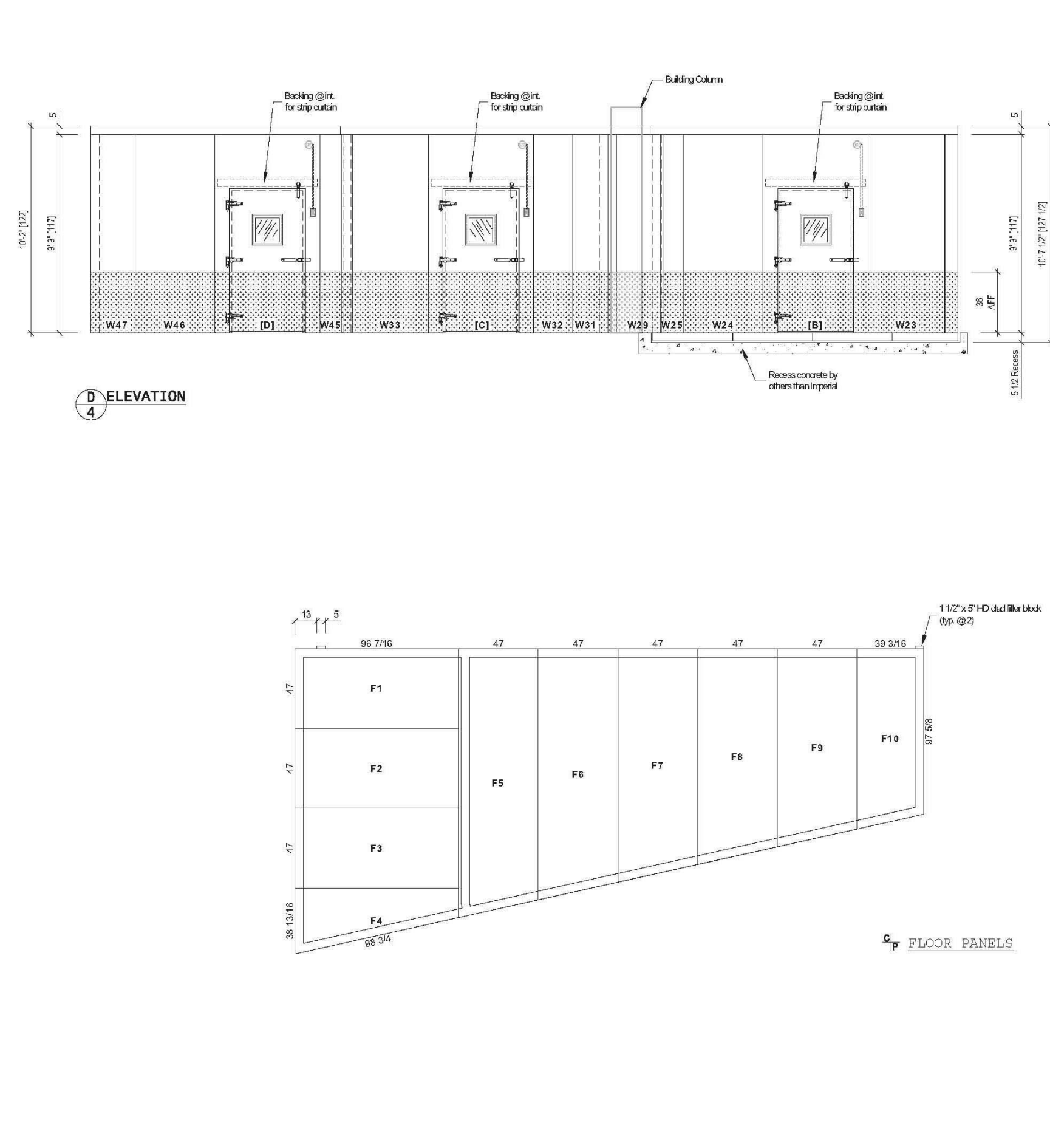
SMITH & GREENE COMPANY
OREGON CONVENTION CENTER
PORTLAND, OR

Imperial
MANUFACTURING
25271 N.E. 45th St
Portland, OR 97218
Phone: 503-666-5008
Fax: 503-666-5009
www.imperialusa.com

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DATE PRINTED: 8/10/2012
DRAWN BY: TODD DISSEMEYER
CHKD BY: _____

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BOX: 4 OF 6
SHEET: 1 OF 6



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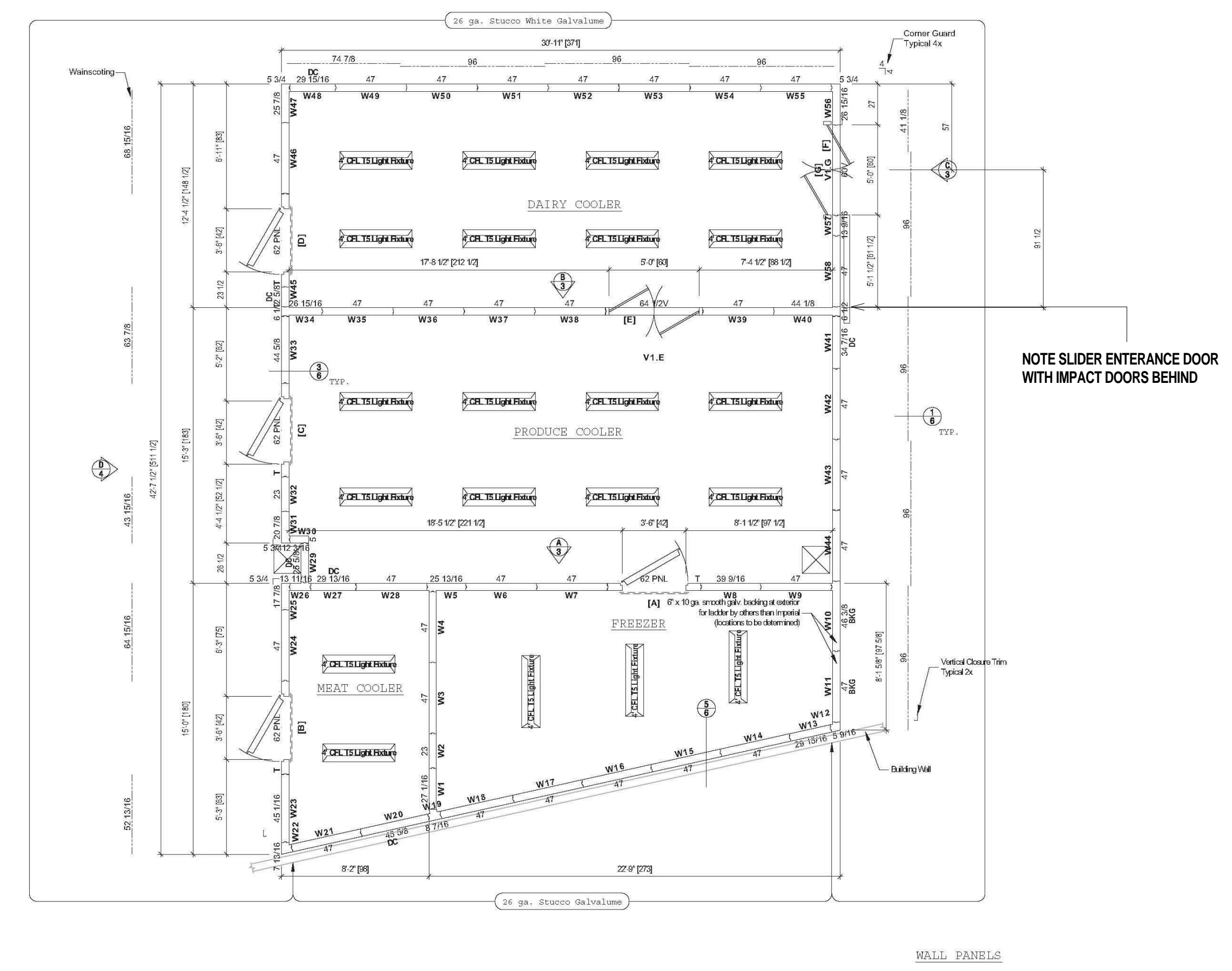
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SHEET: 2 OF 6

Smith & Greene COMPANY

Smith & Greene Company
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777 N.E. ML King Blvd.
Portland OR 97232

Kelman Acres
SHEET SIZE: D size (36"x24")
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CHECKED BY: 3-D Design Services
(503) 760-3970
Checker

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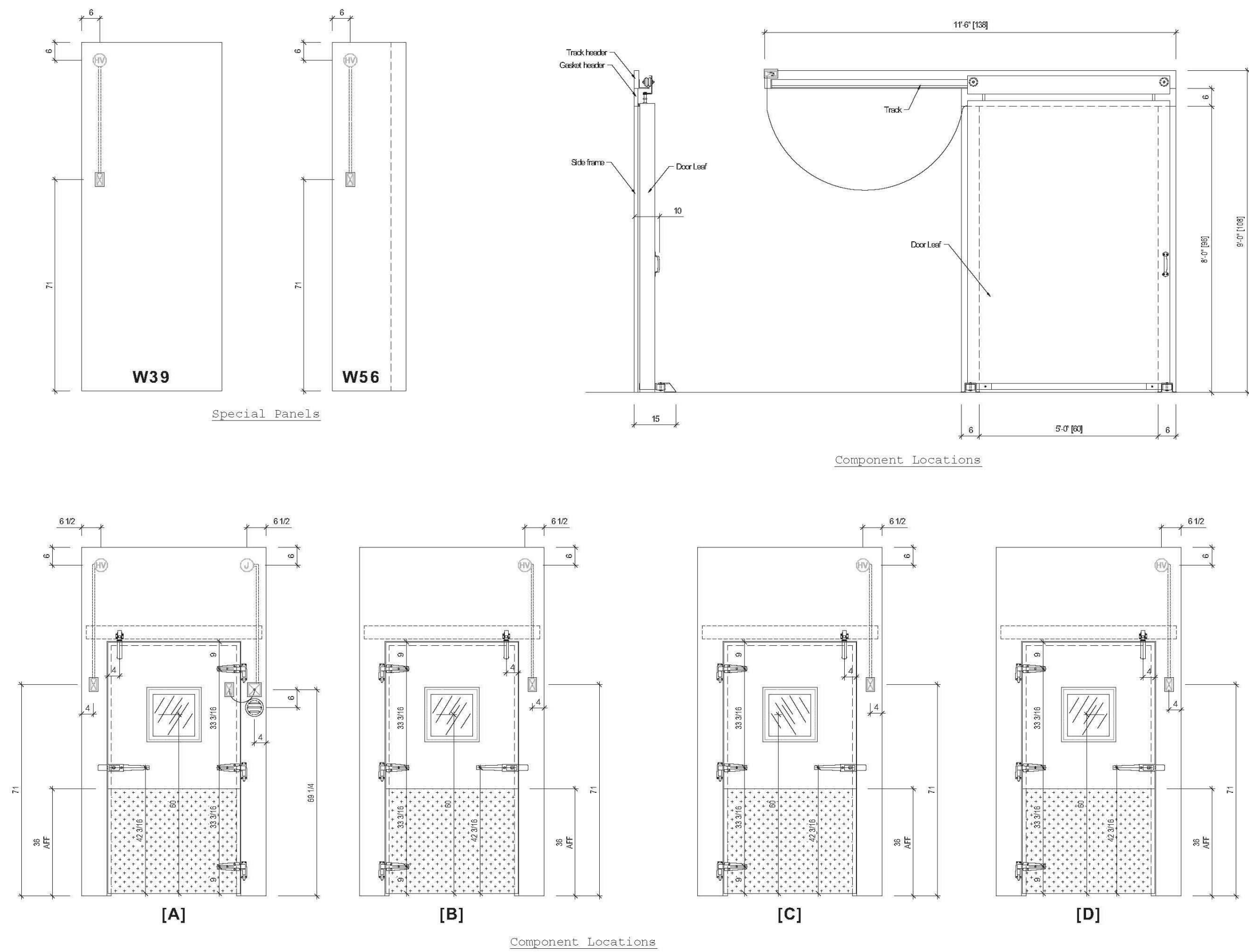
IMPERIAL DETAILS

Revised/Issued Date

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KC-5



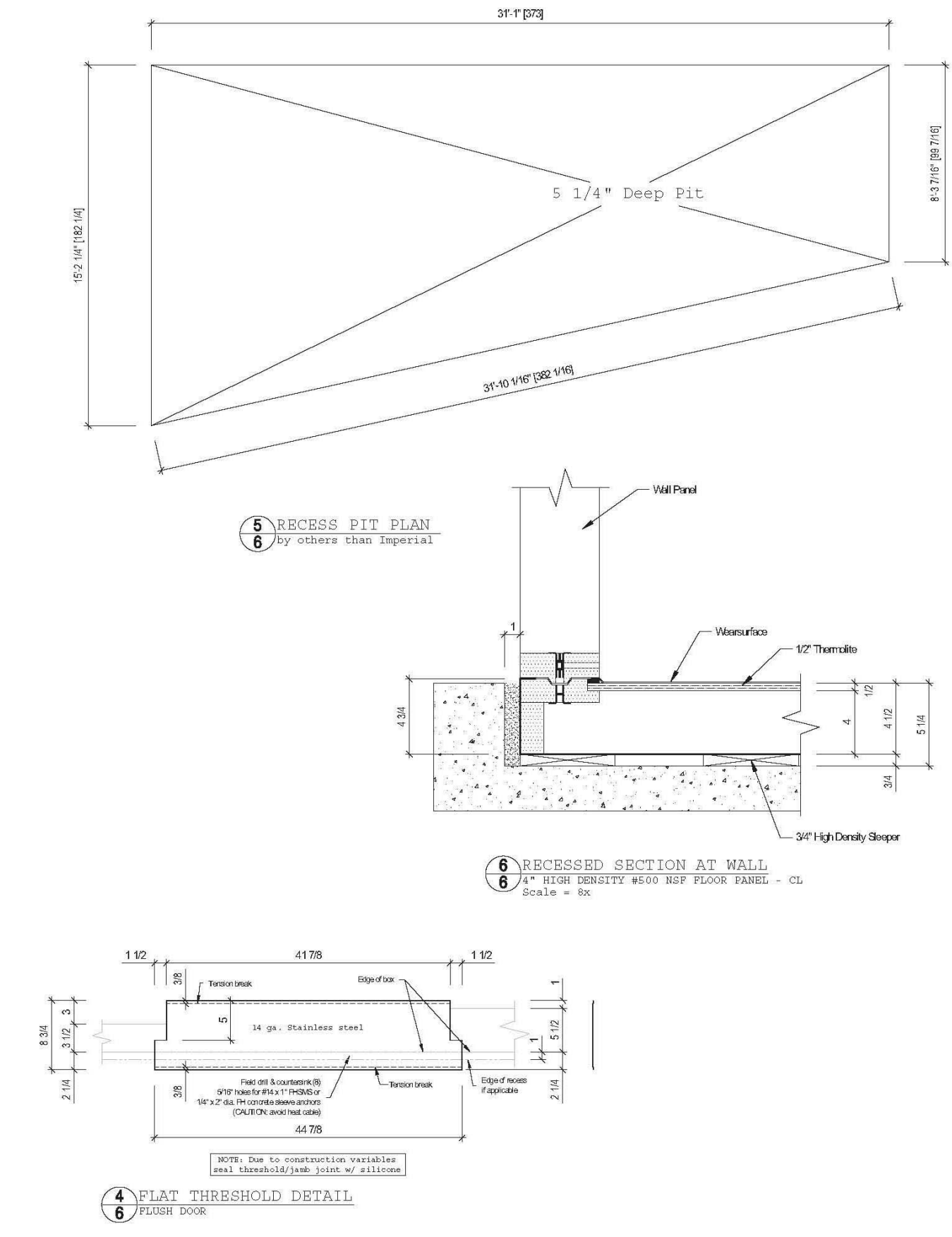
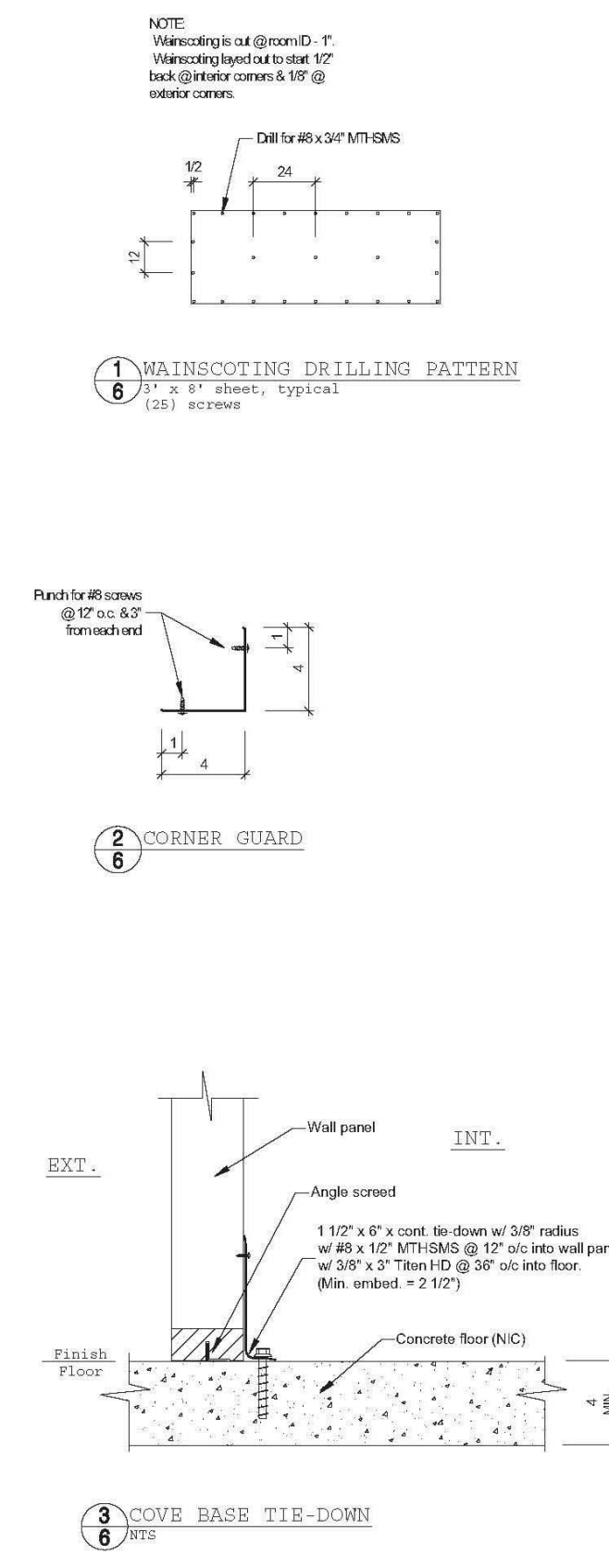
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 OREGON CONVENTION CENTER
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MANUFACTURING
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 DATE PRINTED: 8/10/2012
 DRAWN BY: TODD DISMEYER
 CHECKED BY:

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 BOX: 4 OF 2
 SHEET: 5 OF 6



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 CHECKED BY:

DO NOT SCALE THIS DRAWING
 SCALE: 3/8" = 1'-0"
 DATE DRAWN: 7/30/2012
 DATE PRINTED: 8/10/2012
 DRAWN BY: TODD DISMEYER
 CHECKED BY:

DRWG: 11-BX-46329-04
 BOX: 4 OF 2
 SHEET: 6 OF 6

TO BE INCLUDED: DEMO & REPLACE EXISTING WALK-IN REFRIGERATION EQUIPMENT AT SECOND FLOOR

Furnish and Install Refrigeration for Existing - Walk-in Cooler and Walk-in Freezer on second floor.

Box # R1 Walk-in Cooler 8'0" x 12'0" +35°F
 Model# LHT010X6CF Larkin condensing unit 208/230/3Ø
 Model# LCA690ABEC Larkin Evaporator coil 115 volt

Box # R2 Walk-in Freezer 8'0" x 4'8" -10°F
 Model# LHT019L6CF Larkin Condensing unit 208/230/3Ø
 Model# LCE665BBEC Larkin Evaporator coil 208/1Ø

- Air cooled condensing units set in mechanical room.
- 1.) Up to 40' run.
 - 2.) Include labor to install refrigeration, valves & piping.
 - 3.) R-404 for the cooler, R-404 for the freezer.
 - 4.) One year parts and labor warranty.
 - 5.) Five year intital part warranty on motor compressors.

Equipment fob Jobsite. Allow 4 weeks for delivery of equipment.

Smith & Greene COMPANY
 Smith & Greene Company
FOOD SERVICE EQUIPMENT & DESIGN
 1901.5 - 66TH AVE SOUTH
 KENT, WA 98032
 (425) 656-8000 • FX (425) 656-8075

Oregon Convention Center
 777 N.E. ML King Blvd.
 Portland OR. 97232

Kelman Acres
 SHEET SIZE: D size (36"x24")
 SCALE: 1/4"=1'0" (UON)
 BACKGROUND BY: OCC
 DESIGN BY: KELMAN ACRES
 Smith and Greene Co.
 3-D Design Services
 (503) 780-3970
 Checker:

INDEX	
KC-0.1	COVER SHEET
KC-1	EQUIPMENT PLAN
KC-1.1	DEMO PLAN
KC-2	PLUMBING PLAN
KC-3	ELECTRIC PLAN
KC-4	ELEVATIONS & PERSPECTIVE
KC-5	IMPERIAL DETAILS
KC-5.1	IMPERIAL DETAILS 2
IMPERIAL DETAILS 2	

Revision/Issue	Date
ROUGH DRAFT	06/18/12
SUBMITTAL	07/17/12
REV.P&E SHEET SET	08/06/12
2-REV. P&E SET	08/10/12
3-REV. ADD 2nd FLOOR	08/16/12
FINAL REV.	09/27/12

date: 9/27/2012 10:00:53 AM

Sheet
KC-5.1