ADDENDUM NO.  2
DIVISION 11 40 00 FOODSERVICE EQUIPMENT

MICHIGAN TECHNOLOGICAL UNIV. – MUB RETAIL DINING RENOVATIONS - FSEC

HOUGHTON, MI

JANUARY 29, 2016

This addendum amends and becomes a part of the contract documents for this project and supersedes any conflicting provisions of the documents.

CHANGES TO THE SPECIFICATIONS:

29  EXHAUST HOOD (TYPE I)
One
Accurex XBDW or equal by Streivor or Halton *R103
A.  Features:  Baffle filter-type hood; 24” high canopy; fully insulated hood to meet UL710 zero clearance requirements; without fire damper; one filter removal tool per project; inside mounted LED lights, every 3’; equipped per Article 2.08; heat sensors installed at each hood duct collar to automatically activate the exhaust fan whenever cooking operations occur (wiring to fan by Electrical Trades)
B.  Size:  Per plan
C.  Exhaust Requirements:  The project was designed on the basis of the exhaust air volumes listed below:
D.  Exhaust:  Two duct collars, each measuring 22” x 9” at 2260 CFM each at 0.529” static pressure, for a total of 4583 CFM at 0.529 static pressure

29  EXHAUST HOOD (TYPE I)
One
Accurex XBDW or equal by Streivor or Halton *R103
A.  Features:  Baffle filter-type hood; 24” high canopy; fully insulated hood to meet UL710 zero clearance requirements; without fire damper; one filter removal tool per project; inside mounted LED lights, every 3’; equipped per Article 2.08; heat sensors installed at each hood duct collar to automatically activate the exhaust fan whenever cooking operations occur (wiring to fan by Electrical Trades)
B.  Size:  Per plan
C.  Exhaust Requirements:  The project was designed on the basis of the exhaust air volumes listed below:
D.  Exhaust:  Two duct collars, each measuring 24” x 9” at 2475 CFM for a total of 4950 CFM at 0.568” static pressure

42  EXHAUST HOOD (TYPE I)
One
Accurex XBDW or equal by Streivor or Halton *R103
A.  Features:  Baffle filter-type hood; 24” high canopy; fully insulated hood to meet UL710 zero clearance requirements; without fire damper; one filter removal tool per project; inside mounted LED lights, every 3’; equipped per Article 2.08; heat sensors installed at each hood duct collar to automatically activate the exhaust fan whenever cooking operations occur (wiring to fan by Electrical Trades)
B.  Size:  Per plan
C.  Exhaust Requirements:  The project was designed on the basis of the exhaust air volumes listed below:
D. Exhaust: One duct collar measuring 22” x 9” at 2250 CFM at 0.482” static pressure
   Exhaust: One duct collar measuring 26” x 9” at 2700 CFM at 0.564” static pressure
   Supply: Three duct collars each measuring 18” x 10” for a total of 1350 CFM at 0.10” static pressure
E. Hood must comply with code authority requirements, properly ventilate the cooking equipment beneath it and be compatible with the building ventilation systems; see mechanical engineer’s drawings for further requirements; FSEC to provide stickers on all sides stating-PENETRATION WITH ANY FASTENERS VIOLATES AGENCY LISTINGS
F. Fire Protection: See Item #44
G. Installation: Mount bottom edge of hood per Elevation
H. Electrical: 120V, 1 phase

END OF ADDENDUM