

HANOVER
ENGINEERS
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To: All Document Holders
From: Hanover Engineers
Date: May 2, 2011
Comm. No. 09029
Project: Piedmont Geriatric Hospital
Modifications of Walk-In Refrigerator and Freezer Boxes
Building 15
Burkeville, Virginia
Project Code: 720-10880-29-04
RE: Addendum No. 2

Gentlemen:

Enclosed for your information is a copy of Addendum No. 2, including changes and modifications to the Specifications and Drawings, for the above referenced project.

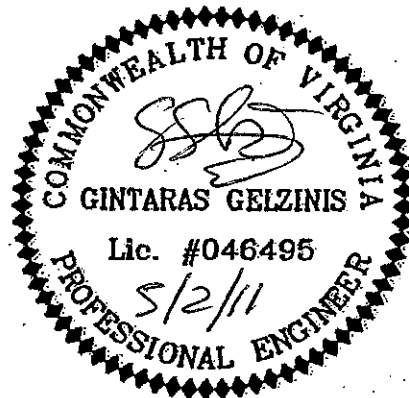
Please attach this addendum to all copies of the Contract Documents in your possession so that they may be brought up-to-date.

Acknowledgment of receipt of this addendum is required on the Bid Form.

Sincerely,

Gintras Gelzinis, P. E.
Senior Mechanical Engineer

Enclosure



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RE: Addendum No. 2

At the time of submission of bids, written acknowledgment of receipt of this Addendum by the Bidder shall be made in the appropriate blank on the Bid Form.

This Addendum has been issued to all Document Holders on record with our office. Bidders shall see that all Sub-Contractors are properly notified of the applicable provisions herein.

The information in this Addendum supersedes any contradictory information or omission set forth in the Contract Documents, including all previous addenda.

SPECIFICATIONS

**A. Section 11400 – FOOD SERVICE EQUIPMENT, 3.4 Commissioning, A
Add Item 12 to read as follows:**

“Clean and sanitize existing boxes, items 1 and 2. Instructions for cleaning a walk-in box, refrigeration systems NOT turned on follow: Before the refrigeration systems are turned on, empty the walk-in box entirely and sweep out all loose debris and dirt. Wipe the interior walls and floor with a soft cleaning cloth and a sanitizing solution made of 4 oz. of bleach per gallon of water. Scrub stubborn soil with a scrub brush and mild detergent. Wipe the exterior of the box where exposed with a cloth soaked in a mild detergent solution. Clean the door gasket with a soft, cleaning cloth and wipe away any chemical residue with a clean, damp cloth. Dry the interior and exterior surface with a clean dry cloth. Rinse the floor with clean cold

To:

Re:

May 2, 2011

water. Direct the water to a drain outside the cooler or use wet/dry vacuum cleaner to remove water."

**3.5 Schedule of Equipment, B,
Under Item 1 add the following to the door specifications:
"Or key lock with interior safety release for the door"**

**3.5 Schedule of Equipment, B,
Under Item 3 add the following to the door specifications:
"Or key lock with interior safety release for the door"**

GENERAL

- A. Attachment 1: Pre-Bid Question and response.**
- B. Attachment 2: Revised Specification section 11400.**

Attachment 1

DGS-30-272
(Rev. 02/01)

PREBID QUESTION FORM (Use separate Form for each question submitted.)

Date: 4/25/2011

Project: Piedmont Geriatric Hospital Modifications
OF WALK IN Refrigerator and Freezer Boxes Building # 15

PC# 780-10880-29-04

The following question concerns Drawing Sheet (number) _____:

The following question concerns Specifications Section (number) 11400,
page 8-11, paragraph 1-5.

These paragraphs have a concealed
locking bar with safety release for
door. May this be eliminated to allow
for other manufacturers to be able
to compete for this project? This would
allow for more competitive bids.

All responses to questions will be made by Addendum.

Question submitted by: Joseph Kenzie Virginia Refrigeration Inc.
Name Organization

Mail Form To:

RESPONSE: See revised spec section 11400 for other acceptable locking mechanisms.

Attachment 2

PIEDMONT GERIATRIC HOSPITAL: MODIFICATIONS OF WALK IN REFRIGERATOR AND FREEZER BOXES – BLDG 15

SECTION 11400 - FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 SUMMARY

- A. This Section includes food service equipment indicated on Drawings and schedules.
- B. Owner-Furnished Equipment: Where indicated, Owner will furnish equipment items.
- C. Related Sections: The following Documents and Sections contain requirements that relate to this section:
 - 1. Section 01 6000, Product Requirements
 - 2. Drawing QF-1, Foodservice Equipment Plan, Schedules & Details

1.2 DEFINITIONS

- A. Terminology Standard: Refer to NSF 2, "Food Equipment" or other applicable NSF standards for definitions of food service equipment and installation terms not otherwise defined in this Section or in other referenced standards.

1.3 SUBMITTALS

- A. Product Data: For each type of food service equipment indicated. Include manufacturer's model number and accessories and requirements for access and maintenance clearances, water and drainage, power or fuel, and service-connections including roughing-in dimensions.
- B. Shop Drawings: For food service equipment not manufactured as standard production and catalog items by manufacturers. Include plans, elevations and sections in a minimum scale of 3/4" = 1'-0", roughing-in dimensions, fabrication details, service requirements, and attachments to other work.
- C. Wiring Diagrams: Details of wiring for power, signal, and control systems and differentiating between manufacturer-installed and field-installed wiring.
- D. Piping Diagrams: Details of piping systems and differentiating between manufacturer-installed and field-installed piping.
- E. Coordination Drawings: For locations of food service equipment and service utilities. Key equipment with item numbers and descriptions indicated in Contract Documents. Include plans and elevations of equipment, access- and maintenance-clearance requirements, details of concrete or masonry bases and floor depressions, and service utility characteristics.
- F. Samples for Verification: Of each type of exposed finish required, minimum 4-inch- (100-mm-) square or 6-inch- (150-mm-) long sections of linear shapes and of same

- thickness and material indicated for work. Where finishes involve normal color and texture variations, include Sample sets showing the full range of variations expected.
- G. Product Certificates: Signed by manufacturers of refrigeration systems or their authorized agents certifying that systems furnished comply with requirements and will maintain operating temperatures indicated in the areas or equipment that they will serve.
 - H. Maintenance Data: Operation, maintenance, and parts data for food service equipment to include in the maintenance manuals specified in Division 1. Include a product schedule as follows:
 - I. Piping Diagrams: Details of piping systems and differentiating between manufacturer-installed and field-installed piping.
 - J. Product Schedule: For each food service equipment item, include item number and description indicated in Contract Documents, manufacturer's name and model number, and authorized service agencies' addresses and telephone numbers.

1.4 QUALITY ASSURANCE

- A. Installer Qualifications: Engage an experienced installer to perform work of this Section who has specialized in installing food service equipment, who has completed installations similar in design and extent to that indicated for this Project, and who has a record of successful in-service performance.
- B. Manufacturer Qualifications: Engage a firm experienced in manufacturing food service equipment similar to that indicated for this Project and with a record of successful in service performance.
- C. Source Limitations: Obtain each type of food service equipment through one source from a single manufacturer.
- D. Product Options: Drawings indicate food service equipment based on the specific products indicated. Other manufacturers' equipment with equal size and performance characteristics may be considered. Refer to Division 1 Section "Substitutions."
- E. Listing and Labeling: Provide electrically operated equipment or components specified in this Section that are listed and labeled.
 - 1. The Terms "Listed" and "Labeled": As defined in the National Electrical Code, Article 100.
 - 2. Listing and Labeling Agency Qualifications: A "Nationally Recognized Testing Laboratory" (NRTL) as defined in OSHA Regulation 1910.7.
- F. NSF Standards: Comply with applicable NSF International (NSF) standards and criteria and provide NSF Certification Mark on each equipment item, unless otherwise indicated.

- G. Pre-installation Conference: Conduct conference at Project site to comply with requirements of Division 1 Section "Project Meetings." Review methods and procedures related to food service equipment including, but not limited to, the following:
1. Review access requirements for equipment delivery.
 2. Review equipment storage and security requirements.
 3. Inspect and discuss condition of substrate and other preparatory work performed by other trades.
 4. Review structural loading limitations.
 5. Review and finalize construction schedule and verify availability of materials, Installer's personnel, equipment, and facilities needed to make progress and avoid delays.

1.5 DELIVERY, STORAGE, AND HANDLING

- A. Deliver food service equipment as factory-assembled units with protective crating and covering.
- B. Store food service equipment in its original crating and protective covering. Store in a dry location.
- C. Reused Equipment: Coordinate and show sizes, utilities, and other requirements as determined by inspecting equipment noted as existing to be reused. Include all costs for tagging, marking, removing, storing, cleaning, redelivering and installing such equipment. Provide, if specified, accessories necessary for the equipment to conform with the new application. All requirements within the contract documents apply to reused equipment as if contractor furnished, except warranties.

1.6 PROJECT CONDITIONS

- A. Field Measurements: Verify dimensions of food service equipment installation areas by field measurements before equipment fabrication and indicate measurements on Shop Drawings and Coordination Drawings. Coordinate fabrication schedule with construction progress to avoid delaying the Work.
- B. Established Dimensions: Where field measurements cannot be made without delaying the Work, establish required dimensions and proceed with fabricating equipment without field measurements. Coordinate construction to ensure actual dimensions correspond to established dimensions.

1.7 COORDINATION

- A. Coordinate equipment layout and installation with other work including light fixtures, HVAC equipment, and fire-suppression system components.
- B. Coordinate location and requirements of service-utility connections.

- C. Coordinate size, location, and requirements of concrete bases, positive slopes to drains, floor depressions, and insulated floors. Concrete, reinforcement, and formwork requirements are specified in Division 3 Section "Cast-in-Place Concrete."
- D. Coordinate installation of roof curbs, equipment supports, and roof penetrations. These items are specified in Division 7 Section "Roof Accessories."

1.8 WARRANTY

- A. General Warranty: The special warranty specified in this Article shall not deprive the Owner of other rights the Owner may have under other provisions of the Contract Documents and shall be in addition to, and run concurrent with, other warranties made by the Contractor under requirements of the Contract Documents.
- B. Refrigeration Compressor Warranty: Submit a written warranty signed by manufacturer agreeing to repair or replace compressors that fail in materials or workmanship within the specified warranty period. Failures include, but are not limited to, the following:
 - 1. Breakage.
 - 2. Faulty operation.
- C. Warranty Period: 5 years from date of Substantial Completion for refrigeration compressors. All other equipment provided shall include a one-year warranty covering all parts and labor, plus any extended warranties as normally provided by individual manufacturers. All equipment including refrigeration systems both self-contained and remote shall be warranted by the installer on the project for one year as indicated in the preceding sentence. The warranty begins the first day of the first year the equipment is put into operation by the Owner of the facility.

PART 2 - PRODUCTS

2.1 MATERIALS

- A. Stainless-Steel Sheet, Strip, Plate, and Flat Bar: ASTMA666, Type304, stretcher leveled, and in finish specified in "Stainless Steel Finishes" article 2.6.
- B. Stainless-Steel Tube: ASTMA554, GradeMT-304, and in finish specified in "Stainless-Steel Finishes" Article 2.6.
- C. Zinc-Coated Steel Sheet: ASTMA653, G115 coating designation; commercial quality; cold rolled; stretcher leveled; and chemically treated.
- D. Zinc-Coated Steel Shapes: ASTMA36 zinc-coated according to ASTMA123 requirements.
- E. Sealant: ASTM C920; Type S, Grade NS, Class 25, Use NT. Provide elastomeric sealant NSF certified for end-use application indicated. Provide sealant that, when

cured and washed, meets requirements of Food and Drug Administration's 21CFR, Section 177.2600 for use in areas that come in contact with food.

1. Color: As selected by Architect from manufacturer's full range of colors.
2. Backer Rod: Closed-cell polyethylene, in diameter larger than joint width.

F. Plastic: Except for plastic laminate, provide plastic materials and components complying with NSF51.

G. Gaskets: NSF certified for end-use application indicated; of resilient rubber, neoprene, or PVC that is nontoxic, stable, odorless, nonabsorbent, and unaffected by exposure to foods and cleaning compounds.

2.2 FABRICATION, GENERAL

A. Fabricate food service equipment according to NSF2 requirements. Use factory assembled components to greatest extent possible.

2.3 ELECTRICAL AND MECHANICAL REQUIREMENTS

A. Standard UL listed materials, devices, and components shall be selected and installed in accordance with NEMA Standards and recommendations and as required for safe and efficient use and operation of the foodservice equipment without objectionable noise, vibration, and sanitation problems.

1. Provide recognized commercial grade signals, "on-off" pushbuttons or switches, and other speed and temperature controls as required for operation of each item, complete with pilot lights and permanent engraved, plastic laminate signs and graphics identifying each item. Provide stainless steel cover plates at controls and signals.
2. Each item requiring electrical power shall be equipped with either a terminal box for permanent connection or with cord and plug for interruptible connection, as indicated. Provide NEMA standard grounding-type plugs, where used.
3. Furnish all foodservice equipment completely internally using wire and conduit suitable for wet locations, including a separate grounding wire.
4. Provide Hubbell three-wire or four-wire grounding-type connectors and neoprene cords installed on each item of plug-in equipment. Coordinate the work with the Contractor so that the receptacles provided match the specific plugs provided as part of the plug-in equipment. Reduce the length of all cords furnished with the specified equipment to a suitable or appropriate length and so they do not interfere with other equipment or foodservice operations.
5. Only rigid steel conduit shall be used, zinc-coated where unexposed and chrome-plated where exposed. All wiring shall be run concealed wherever possible.
6. Provide on or for each motor-driven appliance or electrical heating or control unit, a suitable control switch or starter of the proper type and rating and in accordance with Underwriters Code wherever such equipment is not built in. All other line switches, safety cut-outs, control panels, fuse boxes, other control

fittings, and connections, when not an integral part of the unit or furnished loose by the equipment manufacturer shall be furnished and installed with electrical work unless otherwise specified. All electrical controls, switches, or devices provided loose for field installation as a part of the item specified shall be installed in the field by the Contractor unless otherwise specified.

7. All equipment furnished shall be so wired, wound, or constructed so as to conform with the characteristics of electrical and other services at the job site.
 8. Motors shall be of the drip-proof, splash proof, or totally enclosed type, having a continuous duty cycle and ball bearings, except small timing motors which may have sleeve bearings. All motors shall have windings impregnated to resist moisture. Motors located where subject to deposits of dust, lint, or other similar matter from the machine on which installed shall be of the totally enclosed type. Motors shall have ample power to operate the machines for which designated under full load operating conditions without exceeding their nameplate ratings. Horsepower requirements on driven equipment shall be determined by the manufacturer based on normal operation at maximum capacity. The nominal rated motor horsepower shall be not less than the horsepower required for normal operation of the equipment at maximum capacity. Insulation shall be NEMA Class B, or better.
 9. All switches, controls, etc., shall be conspicuously labeled as to use with plastic nameplates secured to the adjacent surface as previously specified in Article 2.01-C. Submit a sample for approval.
- B. Provide and install indirect waste lines from equipment which shall discharge into floor drains or safe wastes, chrome-plated where exposed. Extend to a point at least 1" (or as required by local or state code) above the rim of the floor drain, cut bottom on 45-degree angle and secure in position.
1. All horizontal-piping lines shall be run at the highest possible elevation and not less than 6" above the floor, through equipment where possible.
 2. No exposed piping in or around fixtures or in other conspicuous places shall show tool marks or more than one thread at the fitting.

PART 3 - EXECUTION

3.1 EXAMINATION

- A. Examine areas and conditions, with Installer present, for compliance with requirements for installation tolerances, service-utility connections, and other conditions affecting installation and performance of food service equipment. Do not proceed with installation until unsatisfactory conditions have been corrected.
- B. Examine roughing-in for piping, mechanical, and electrical systems to verify actual locations of connections before installation.

3.2 INSTALLATION, GENERAL

- A. Install food service equipment level and plumb, according to manufacturer's written instructions, original design, and referenced standards.

- B. Install equipment with access and maintenance clearances according to manufacturer's written instructions and requirements of authorities having jurisdiction.
- C. Provide cutouts in equipment, neatly formed, where required to run service lines through equipment to make final connections.
- D. Install sealant in joints between equipment and abutting surfaces with continuous joint backing, unless otherwise indicated. Provide airtight, watertight, vermin-proof, sanitary joints.

3.3 PROTECTING

- A. Provide final protection and maintain conditions, in a manner acceptable to manufacturer and Installer that ensure food service equipment is without damage or deterioration at the time of Substantial Completion.

3.4 COMMISSIONING

- A. Startup Services: Engage factory-authorized service representatives to perform startup services and to demonstrate and train Owner's maintenance personnel as specified below.
 - 1. Coordinate food service equipment startup with service-utility testing, balancing, and adjustments. Do not operate steam lines before they have been cleaned and sanitized.
 - 2. Remove protective coverings and clean and sanitize equipment, both inside and out, and relamp equipment with integral lighting. Where applicable, comply with manufacturer's written cleaning instructions.
 - 3. Test each equipment item for proper operation. Repair or replace equipment that is defective in operation, including units that operate below required capacity or that operate with excessive noise or vibration.
 - 4. Test refrigeration equipment's ability to maintain specified operating temperature under heavy-use conditions. Repair or replace equipment that does not maintain specified operating temperature.
 - 5. Test and adjust controls and safeties. Replace damaged and malfunctioning controls and equipment.
 - 6. Test motors and rotating equipment for proper rotation and lubricate moving parts according to manufacturer's written instructions.
 - 7. Test water, drain, gas, steam, oil, refrigerant, and liquid-carrying components for leaks. Repair or replace leaking components.
 - 8. Train Owner's maintenance personnel on procedures and schedules related to startup and shutdown, troubleshooting, servicing, and preventive maintenance for each food service equipment item.
 - 9. Review data in the operation and maintenance manuals. Refer to Division1 Section "Contract Closeout."
 - 10. Review data in the operation and maintenance manuals. Refer to Division1 Section "Operation and Maintenance Data."

11. Schedule training with Owner, through Architect, with at least 7 days' advance notice.
12. **Clean and sanitize existing boxes, items 1 and 2. Instructions for cleaning a walk-in box, refrigeration systems NOT turned on follow:**
Before the refrigeration systems are turned on, empty the walk-in box entirely and sweep out all loose debris and dirt. Wipe the interior walls and floor with a soft cleaning cloth and a sanitizing solution made of 4 oz. of bleach per gallon of water. Scrub stubborn soil with a scrub brush and mild detergent. Wipe the exterior of the box where exposed with a cloth soaked in a mild detergent solution. Clean the door gasket with a soft, cleaning cloth and wipe away any chemical residue with a clean, damp cloth. Dry the interior and exterior surface with a clean dry cloth. Rinse the floor with clean cold water. Direct the water to a drain outside the cooler or use wet/dry vacuum cleaner to remove water.

3.5 SCHEDULE OF EQUIPMENT

- A. In the case of a discrepancy between the contract drawings and specifications, the greater quantity, more stringent, or more costly alternative shall be used as the basis of cost.
- B. The following specified items of equipment are the basis for design of the project. The words "or equal" are implied for the specification of each item. Equal items are to be equal in quality, size and functionality, and conform to the design and utility requirements as set forth in the Contract Drawings.

1. Walk-in Refrigerator Modifications (1) ThermoKool Custom For Piedmont Geriatric Hospital
Existing Conditions:
Walk-in box size interior size: 12'-9" x 16'-10"
Nominal height of box: 7' 6"
Exterior and interior Walls and ceiling: 20 Gauge stainless steel
Interior Floor: Poured finish over galvanized insulated floor panels
Entrance door: 34" x 78" (Verify)
Two (2) fluorescent light fixtures

Addition of Door

Remove existing door and threshold.

Cut 36" wide opening in existing walk-in box panels.

Trim top and sides of opening with stainless steel turned back 3" on both sides of wall panels.

Install stainless steel door panel assembly with panels on sides and top of 36" wide by 78" high stainless steel door with light centered above.

Size panel assembly per manufacturer's recommendations.

Door to be hinged per the Plan and have:

Three (3) heavy duty hinges.

Door sweeps.

Heated view window, 14" x 24".

36" High aluminum diamond kickplate on both sides of door.

Dial thermometer

Pilot light switch

Concealed locking bar with interior safety release for door

Or key lock with interior safety release for the door

Vinyl strip door to comply with current environmental codes

Fasten door panel assembly to existing walk-in box walls.

Install heated stainless steel threshold custom sized to suit.

Adjust door sweep to clear new threshold.

Add electrical service for new door, light and threshold heater wire.

Modification to Floor

Remove finish from the floor; clean and level floor per specifications and details on architect's drawings. Furnish 3/16" thick diamond treadplate, fabricated of Type 6061 alloy. Align the treadplate over the floor and secure with stainless steel screws. Seal all seams and around the perimeter with silicone sealant. Install covered vinyl bases around perimeter of box.

2. Refrigeration System, +35 F. (1) ThermoKool MOS020M63/TKM-1560

For Piedmont Geriatric Hospital

Completely wired, charged and tested, semi-hermetic, air-cooled condensing unit remotely located and coupled with evaporator unit

Conduit assembly between components

Thermostatic expansion valve

Solenoid valve

Temperature control

Sight glass, Drier

Pressure Control

Provide for outdoor installation: crankcase heater, low ambient controls, and weather-proof, painted metal housing with hinged, lockable cover.

3. Walk-in Freezer Modifications (1) ThermoKool Custom

For Piedmont Geriatric Hospital

Existing Conditions:

Walk-in box size interior size: 12'-9" x 16'-10"

Nominal height of box: 7' 6"

Exterior and interior Walls and ceiling: 20 Gauge stainless steel

Interior Floor: Poured finish over galvanized insulated floor panels

Entrance door: 34" x 78" (Verify)

Two (2) fluorescent light fixtures

Addition of Door

Remove existing door and threshold.

Cut 36" wide opening in existing walk-in box panels.

Trim top and sides of opening with stainless steel turned back 3" on both sides of wall panels.

Install stainless steel door panel assembly with panels on sides and top of 36" wide by 78" high stainless steel door with light centered above.

Size panel assembly per manufacturer's recommendations.

Door to be hinged per the Plan and have:

Three (3) heavy duty hinges.

Door sweeps.

Heated view window, 14" x 24".

36" High aluminum diamond kickplate on both sides of door.

Dial thermometer

Pilot light switch

Concealed locking bar with interior safety release for door

Or key lock with interior safety release for the door

Vinyl strip door to comply with current environmental codes

Fasten door panel assembly to existing walk-in box walls.

Install heated stainless steel threshold custom sized to suit.

Adjust door sweep to clear new threshold.

Add electrical service for new door, light and threshold heater wire.

Modification to Floor

Remove finish from the floor; clean and level floor per specifications and details on architect's drawings. Furnish 3/16" thick diamond treadplate, fabricated of Type 6061 alloy. Align the treadplate over the floor and secure with stainless steel screws. Seal all seams and around the perimeter with silicone sealant. Install covered vinyl bases around perimeter of box.

4. Refrigeration System, -10 F. (1) ThermoKool MOS030E63/TKL-1601
For Piedmont Geriatric Hospital
Completely wired, charged and tested, semi-hermetic, air-cooled condensing unit remotely located and coupled with evaporator unit
Conduit assembly between components
Thermostatic expansion valve
Solenoid valve
Temperature control
Sight glass, Drier
Pressure Control
Provide for outdoor installation: crankcase heater, low ambient controls, and weather-proof, painted metal housing with hinged, lockable cover.

5. Walk-in box Door Additions (2) ThermoKool Custom
For VCBR
For replacement door
Remove existing door and threshold.
Cut 42" wide opening in existing walk-in box panels.
Trim top and sides of opening with stainless steel turned back 3" on both sides of wall panels.
Install stainless steel door panel assembly with panels on sides and top of 42" wide by 78" high stainless steel door with light centered above.
Size panel assembly per manufacturer's recommendations.
Door to be hinged per the Plan and have:
Three (3) heavy duty hinges.
Door sweep.
Heated view window, 14" x 24".

36" High aluminum diamond kickplate on both sides of door.

Dial thermometer

Pilot light switch

Concealed locking bar with interior safety release for door

Or key lock with interior safety release for the door

Vinyl strip door to comply with current environmental codes

Fasten door panel assembly to existing walk-in box walls.

Install heated stainless steel threshold custom sized to suit.

Adjust door sweep to clear new threshold.

Reuse electrical service for new door and light.

For new door

Cut 42" wide opening in existing walk-in box panels.

Trim top and sides of opening with stainless steel turned back 3" on both sides of wall panels.

Install stainless steel door panel assembly with panels on sides and top of 42" wide by 78" high stainless steel door with light centered above.

Size panel assembly per manufacturer's recommendations.

Door to be hinged per the Plan and have:

Three (3) heavy duty hinges.

Door sweep.

Heated view window, 14" x 24".

36" High aluminum diamond kickplate on both sides of door.

Dial thermometer

Pilot light switch

Concealed locking bar with interior safety release for door.

Vinyl strip door to comply with current environmental codes

Fasten door panel assembly to existing walk-in box walls.

Install heated stainless steel threshold custom sized to suit.

Adjust door sweep to clear new threshold.

Reuse electrical service for new door and light.

6. Walk-in Shelving Unit (26) Metro Metro Max Q

For Piedmont Geriatric Hospital

Add Alternate

Each shelf unit to be made up of four (4) shelves, four (4) posts, two (2)

casters and two (2) casters with brakes at diagonally opposite corners

Install bottom shelf at 10" above finished floor, and all others equally spaced above

Install two casters with brakes at diagonally opposite corners

System Requirements:

(24)MQ2136G Shelves

(48)MQ2142G Shelves

(32)MQ2160G Shelves

(104)MQ63UPE Posts for use with Casters

(52)5MX Heavy Duty Casters

(52)5MBX Heavy Duty Casters with Brakes

Standard Accessories: Frame, mat and wedge connectors

END OF SECTION 11400