



ARCHITECTURE
ENGINEERING
CONSTRUCTION

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***** CONSTRUCTION DEADLINE EXTENDED TO APRIL 10, 2026*****

ADDENDUM NO. 1

DATE: 31 October 2025

TO: All Plan Holders

PROJECT: Winslow High School Serving Line Upgrade - ES9505.01
10 Cooper Folly Road, Atco, NJ 08004

BID NO.: 2026-07

INTENT: The purpose of this Addendum is to modify certain requirements of the Contract Documents which have been issued for BIDDING.

I. PRE-BID MEETING MINUTES:

Time: 9:30 am, 20 October 2025

Place: Winslow Board of Education Administration Building – Conference Room
40 Cooper Folly Rd, Atco, NJ

Attendees:

NAME	COMPANY	EMAIL	PHONE NUMBER
Ruth A. Bussacco Project Manager	EI Associates	ruth_bussacco@eiassociates.com	Office: 973-775-7770 Cell: 201-306-2030
Michael Wozny VP Educational Projects	EI Associates	Michael_wozny@eiassociates.com	Office: 973-775-7777, ext. 187
Tyra Boyle Business Administrator / Board Secretary	Winslow Twp School District	mccoyty@winslow-schools.com	Office: 856-767-2850 ext. 7510
Sandy Pinnock General Manager	Aramark Facilities Management	pinnock-sandy@aramark.com	Office: 856-767-0995 Cell: 856-617-2638
Regina Chico Assistant Business Administrator	Winslow Twp. School District	chicore@winslow-schools.com	Office: 865-767-2850 ext. 7516
Maureen Schanne Purchasing Agent	Winslow Twp. School District	schannema@winslow-schools.com	Office: 865-767-2850
Joe Porretta	Porretta Builders	Joe.Porrettabuilders@comcast.net	Office: 609-561-6391

Plan holders as of 31 October 2025:

<u>Company</u>	<u>Name</u>	<u>Email</u>
Culinary Depot	Yitzi Shaps	yitzis@culinarydepot.com

General Bidding Information:

1. Bid proposals are due to the Winslow Township School District, Administrative Office, 40 Cooper Folly Rd, Atco, NJ c/o Ms. Tyra Boyle, Business Administrator / Board Secretary on **Friday, November 14, 2025**. The bids must be delivered on that date by 10:00 am. The Board intends to award the contract on or about November 25, 2025.
2. Bids will be opened publicly at 10:00 am. Bids received after 10:00 am will not be accepted.
3. Bidders must be classified and prequalified by the New Jersey Department of the Treasury prior to the time and date that bids are received:

General Contractor with a DPMC Classification of C008 General Construction, or
General Contractor with a DPMC Classification of C009 General Construction/Alterations and Additions OR Food Service Equipment Contractor with a Classification of C104.

Specialty Trades:

Food Service Equipment:	C104 (If C009 is the Prime)
Plumbing	C030
Electrical	C047
General Construction:	C008 (If C104 is Prime)
General Construction/Alterations and Additions:	C009 (If C104 is Prime)

4. This project has one bid form.

Discussion Items:

5. All bidder's questions must be **in writing and emailed** to EI Associates, attention Ruth A. Bussacco, by 4pm October 28, 2025. **Email Address: ruth_bussacco@eiassociates.com**
6. Addendum #1 will be issued by 4:00 pm on Friday, October 31, 2025.
7. All site arrangements shall be made thru the District's Head of Facilities Sandy Pinnock, cell: 856-617-2638.
8. The site will be available for construction on or about December 1, 2025. All work at each school must be substantially completed by **Friday, March 27, 2026**. Project final completion is required by **Friday, April 10, 2026**. This is a change from the original bid documents.
9. All construction staff shall be cleared thru the Facilities Office prior to working on-site. Contact Ms. Pinnock for additional information.
10. All work when school is in session shall be on 'second-shift' unless otherwise cleared with the District beforehand.
11. Will electronic copies of the documents be made available for the bidders? EIA will look into getting electronic copies of the documents.

Additional Information:

12. Any substitutions for specified items shall be indicated on bid form attachment #14 during the bidding process. Substitutions will not be accepted after the bid.
13. The successful contractor shall provide a project schedule within seven calendar days after the award. Submittals and shop drawings are required within thirty days after the award.

General work:

14. A site walk of the High School Serving Line Upgrade area was conducted following this meeting. Anyone interested in visiting the School at a later date will be required to arrange visits through the District. No one is to visit any school without prior authorization from the District.
15. **The District intends to make the building available to contractors during the school year after hours, weekend, and/or days school is closed AND must be coordinated with district 48 hours prior. Weekend work and after-hours work must be coordinated with the District 48 hours prior.**

Site:

16. Dumpster locations, Contractor parking, Contractor toilets/usage, site access at the school will be arranged with the Head of Facilities once a contractor is selected.
17. Contractor behavior: language, attire, radio, smoking, project cleanliness – this is a school that will be occupied to some extent during the course of construction.

II. SUBMITTED QUESTIONS AND RESPONSES:

1. ***Q: Will the Completion Deadline of January 15, 2026 be extended? This time frame may be too short to order equipment.***

A: The District will extend the Substantial Completion date to Friday, March 27, 2026 and the Final Completion date to Friday, April 10, 2025. The Serving Line shall be up and running for student return on Monday, April 13, 2026.

2. ***Q: Are there Food Service drawings? Several of the drawings referred to 'FS' drawings.***

A: Yes, the FS/Food Service Drawings are attached to this Addendum and are also available thru the electronic link.

III. CHANGES TO SPECIFICATIONS:

No Changes to Specification.

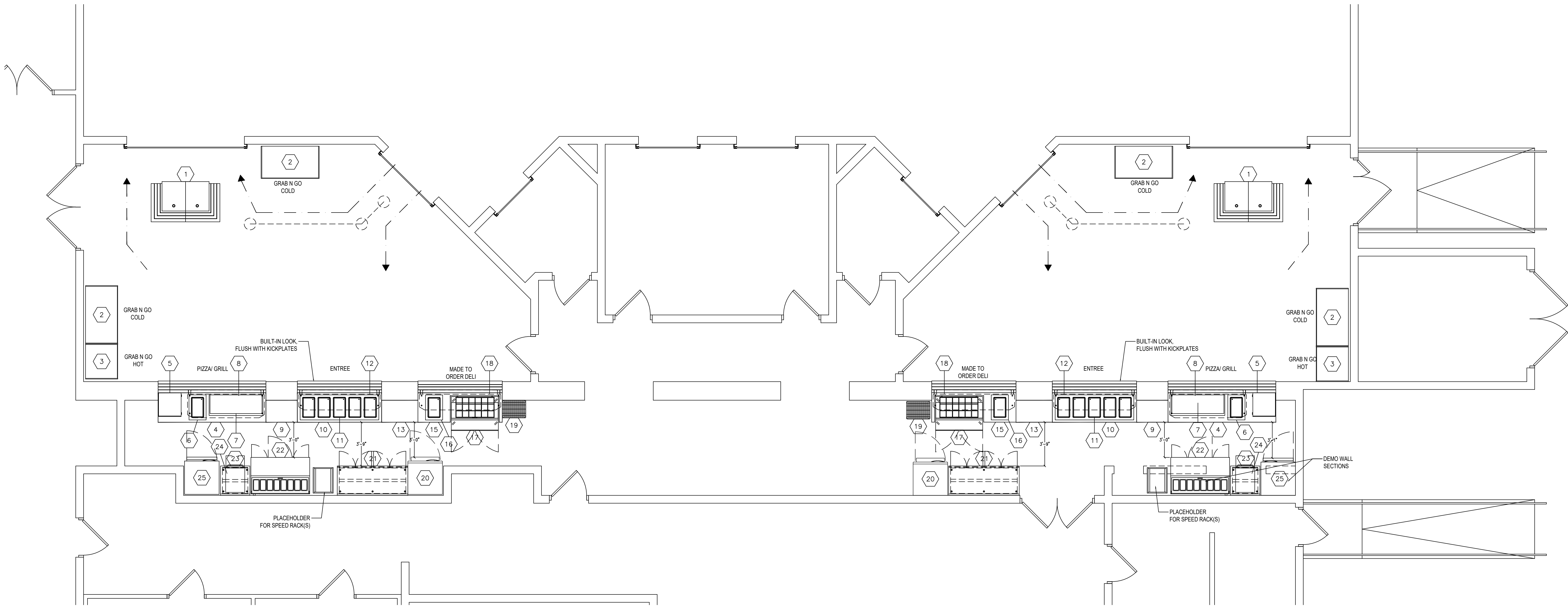
IV. CHANGES TO DRAWINGS:

1. Add Food Service drawings with the following (Raymond/Raymond Associates Title Block):

**FS.1 Food Service Equipment Plan & Schedule
FS.2 Food Service Equipment Plumbing Connections Plan
FS.3 Food Service Equipment Electrical Connections Plan
FS.4 Food Service Serving Counter Detail, Sections & Notes
FS.5 Food Service Counter Details, Sections & Notes
FS.6 Food Service Serving Counter Details, Sections & Notes
FS.7 Food Service Serving Counter Details, Sections & Notes
FS.8 Food Service Serving Counter Details, Sections & Notes**

Cc: All Bidders
EI Distribution

END OF ADDENDUM NO. 1



FOOD SERVICE EQUIPMENT PLAN- STUDENT SERVERY
SCALE: 1/4"=1'-0"

EQUIPMENT SCHEDULE													
ITEM NO	EQUIPMENT CATEGORY	QTY	DIRECT DRAIN SIZE (IN)	INDIR DRAIN SIZE (IN)	HP	KW	AMPS	PLUG	DIRECT	VOLTS	PHASE	NEMA	
1	CASHIER COUNTER, PORTABLE	4					12.0	X	120	1	5-15P	DUKE MANUFACTURING	TCS-30SS
2	DISPLAY CASE, SELF-SERVE, REFRIG.	4					13.5	X	208	1	6-20P	FEDERAL INDUSTRIES	VRSS6078S
3	DISPLAY CASE, SELF-SERVE, HEATED	2					12.0	X	208	1	6-20P	FEDERAL INDUSTRIES	VHSS3678S
4	SERVING COUNTER	2										DUKE MANUFACTURING	TST-60SS
5	DISPLAY CASE, HEATED	2				2.0	16.8	X	120	1	5-20P	HATCO	GRSDS-24T
6	DROP-IN, HOT/COLD WELLS	2		3/4			5.5	X	120	1	5-15P	DUKE MANUFACTURING	HCF-1
7	DROP-IN, HOT/FROST TOP, TIERED	2					10.8	X	120	1	5-15P	DUKE MANUFACTURING	DE-RHF2-SB-HF02-SL
8	FOOD PROTECTOR(S), ADJUSTABLE	2					1.0	X	120	1		DUKE MANUFACTURING	BGA2-B8-SS-GF-L
9	SERVING COUNTER	2										DUKE MANUFACTURING	TST-32SS
10	SERVING COUNTER	2										DUKE MANUFACTURING	TST-88SS
11	DROP-IN, HOT/COLD WELLS	2		3/4			28.4	X	120/208	1	14-50P	DUKE MANUFACTURING	HCF-5
12	FOOD PROTECTOR(S), ADJUSTABLE	2					1.0	X	120	1		DUKE MANUFACTURING	BGA2-B8-SS-GF-L
13	SERVING COUNTER	2										DUKE MANUFACTURING	TST-46SS
14	SPARE NUMBER	-											
15	SERVING COUNTER	2										DUKE MANUFACTURING	TST-32SS
16	DROP-IN, HOT/COLD WELLS	2		3/4			5.5	X	120	1	5-15P	DUKE MANUFACTURING	HCF-1
17	REFRIGERATOR, SAND./SALAD PREP.	2					4.5	X	120	1	5-15P	CONTINENTAL REFRIGERATOR	D48N18M-FB
18	FOOD PROTECTOR(S), ADJUSTABLE	2					1.0	X	120	1		DUKE MANUFACTURING	BGA1-B8-SS-GF-L
19	BREAD SHELF, SLANTED	2										EAGLE GROUP/METAL MASTERS	M1824VG-4
20	REFRIGERATOR, ROLL-IN	2					6.3	X	120	1	5-15P	CONTINENTAL REFRIGERATOR	D1RINS
21	WORK COUNTER, STORAGE BASE, 72"L	2										JOHN BOOS & CO.	4CH4R5-3072-1S
22	REFRIGERATOR, PIZZA PREP	2					7.4	X	120	1	5-15P	CONTINENTAL REFRIGERATOR	PA60N
23	WORK COUNTER, OPEN BASE, 30"L	2										JOHN BOOS & CO.	4CO4R5-3030-1S
24	PIZZA OVEN, HIGH SPEED	2				5.6	30.0	X	208	1	6-30P	PRATICA	FORZA STI DBL
25	CABINET, HEATED, ROLL-IN	2				1.5	7.2	X	208	1	6-20P	CONTINENTAL REFRIGERATOR	DL1WI-SS

GENERAL CONTRACTOR NOTES:

- UNLESS OTHERWISE INDICATED, KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) IS A SUBCONTRACTOR TO THE GENERAL CONTRACTOR.
- INSTALL WALL BLOCKING (OR BACKING) FOR ALL WALL MOUNTED EQUIPMENT (IE: HAND SINKS, SHELVING, CABINETS, ETC.).
- IF WALLS ARE FIRE RATED, GENERAL CONTRACTOR TO USE METAL STUDS FOR WALL BLOCKING IN PLACE OF PLYWOOD.
- PROVIDE APPROPRIATE DISCONNECT, REMOVAL & DISCARDING OF ALL EXISTING EQUIPMENT NOT REUSED AS IDENTIFIED BY OWNER AND/OR CONTRACT DOCUMENTS.

KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) NOTES:

- COORDINATE WITH OTHER TRADES AND/OR SUB-CONTRACTORS IN ORDER THAT WHOLE INSTALLATION MAY RESULT IN THE HIGHEST GRADE POSSIBLE.
- INSTALL FOOD SERVICE EQUIPMENT LEVEL AND PLUMB, ACCORDING TO MANUFACTURER'S WRITTEN INSTRUCTIONS, ORIGINAL DESIGN AND REFERENCED STANDARDS.
- PROVIDE ONLY SUCH VALVES, TRAPS, FAUCETS, SHUT-OFFS, PRESSURE REDUCING VALVES, RELIEF VALVES AND OTHER SPECIALTY ITEMS REQUIRED WITHIN EQUIPMENT FOR PROPER FUNCTION AND AS HEREINAFTER SPECIFIED.
- MAKE ALL NECESSARY CUT-OUTS AND KNOCK-OUTS WHERE REQUIRED ON EQUIPMENT TO ACCOMMODATE ELECTRICAL RECEPTACLES, SWITCHES OR OTHER ELECTRICAL OUTLETS AND EQUIPMENT, TOGETHER WITH SUCH CUT-OUTS AS REQUIRED FOR PASSAGE OF GAS OR PLUMBING PIPING, ETC.
- STACK RUBBISH WASTE MATERIAL, CRATING, ETC., RESULTING FROM WORK AND KEEP THE PREMISES ORGANIZED AT ALL TIMES. UPON COMPLETION OF THE INSTALLATION, THOROUGHLY CLEAN ALL EQUIPMENT. FINAL SANITATION CLEANING BY OWNER.

GENERAL MECHANICAL NOTES:

- ROUGH-INS SHOWN ON THE FOOD SERVICE DRAWINGS ARE FOR EQUIPMENT BEING SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR ONLY. ADDITIONAL ROUGH-INS SHOWN OR NOT SHOWN ON THESE DRAWINGS FOR EQUIPMENT BEING RELOCATED, RE-USED OR SUPPLIED BY OTHERS WILL HAVE TO BE VERIFIED BY GENERAL CONTRACTOR PRIOR TO ROUGH-INS BEING INSTALLED.
- THE MECHANICAL PLANS, IF APPLICABLE, ARE PREPARED AS AN ACCOMMODATION AND GUIDE ONLY, TO INDICATE MECHANICAL REQUIREMENTS NECESSARY TO OPERATE THE EQUIPMENT. DEVIATIONS FROM THE MECHANICAL WORK SHOWN ON THESE PLANS AND EXECUTION OF SUCH WORK IS WITHOUT RESPONSIBILITY OF RAYMOND/ RAYMOND ASSOCIATES. DATA ON THIS SHEET IS TO BE REVIEWED BY OWNER AND/OR ARCHITECT AND IS TO BE INCORPORATED INTO THE BUILDING MECHANICAL PLANS IN ACCORDANCE WITH LOCAL CODES AT THE SITE.
- OWNER AND/OR ARCHITECT IS TO SUBMIT THIS PLAN SET TO LOCAL HEALTH DEPARTMENT FOR APPROVAL UNLESS OTHERWISE SPECIFIED.
- ALL EQUIPMENT DESIGNED AND SPECIFIED, PER THIS SET OF PLANS, BY RAYMOND/ RAYMOND ASSOCIATES, HAS THE UNDERWRITERS' LABORATORIES AND NATIONAL SANITATION FOUNDATION SEALS OF APPROVAL AND IS TO BE FURNISHED AS SUCH BY THE KITCHEN EQUIPMENT CONTRACTOR.
- KITCHEN EQUIPMENT CONTRACTOR TO SET IN PLACE. EQUIPMENT AT THE SITE IN ACCORDANCE WITH THESE PLANS AND TERMS OF CONTRACT WITH OWNER.
- ALL PLUMBING, ELECTRICAL AND VENTILATION WORK, INCLUDING "ROUGH-INS, INTERCONNECTIONS BETWEEN COUNTERS, CONTROLS, SWITCHES, ETC..." AND "FINAL CONNECTIONS" TO THE EQUIPMENT, IS TO BE PERFORMED BY APPROPRIATE TRADES. IT IS NOT PART OF THE KITCHEN EQUIPMENT CONTRACTORS SCOPE OF WORK UNLESS OTHERWISE SPECIFIED.
- TO EXPEDITE AND INSURE PROPER INSTALLATION OF COOKING EQUIPMENT, IT IS RECOMMENDED THAT "ALL FINAL CONNECTIONS" ARE TO BE PERFORMED BY APPROPRIATE TRADES AT THE SAME TIME THE KITCHEN EQUIPMENT CONTRACTOR IS SETTING THE EQUIPMENT IN PLACE.

WINSLOW TOWNSHIP BOE
ADDITION AND ALTERATIONS
AT HIGH SCHOOL
WINSLOW TOWNSHIP, NEW JERSEY

DRAWING TITLE:		
FOOD SERVICE EQUIPMENT PLAN & SCHEDULE		
SCALE:	DRAWN BY:	REVIEWED BY:
	BJF	RRA
DRAWING NO.		
FS.1		
DATE:	JOB NUMBER:	
10/15/2025	#####	



1. PLUMBING ROUGH-INS SHOWN ON THE FOOD SERVICE DRAWINGS ARE "POINT OF CONNECTION" OR "CONNECTED LOAD" DRAWINGS ONLY. REFER TO ENGINEERING DRAWINGS FOR FURTHER DETAILS & INFORMATION.
2. FURNISH & INSTALL SHUT-OFF VALVES ON THE INLET SIDE OF THE COLD & HOT WATER LINES SERVING EACH PIECE OF EQUIPMENT.
3. IF WATER PRESSURE AT THE EQUIPMENT AREA EXCEEDS 50 POUNDS FLOW PRESSURE OWNER OR HIS CONTRACTOR MUST INSTALL A PRESSURE REDUCING VALVE ON BOTH THE MAIN HOT WATER & COLD WATER SUPPLY LINES SERVING THE AREA.
4. OWNER OR THEIR CONTRACTOR MUST PROVIDE AN ADEQUATE SUPPLY OF 110° F HOT WATER, MINIMUM, TO ALL COOKING EQUIPMENT, DISHWASHER, BOOSTER HEATER, WORK SINKS, HAND SINKS, ETC.
5. FURNISH & INSTALL FLOOR DRAINS AND/OR FLOOR SINKS AS PER LOCAL CODE HAVING JURISDICTION AND OWNERS REQUEST.
6. FURNISH & INSTALL ALL WATER LINES, DRAIN LINES, GAS LINES, MANIFOLDS, SHUT-OFF/GATE VALVES, PRESSURE REDUCING VALVES, BACKFLOW PREVENTERS, VACUUM BREAKERS, ETC. OR ANY OTHER PLUMBING DEVICE REQUIRED TO MAKE EQUIPMENT OPERATIONAL. THIS IS NOT PART OF THE KITCHEN EQUIPMENT CONTRACTORS SCOPE OF WORK UNLESS OTHERWISE SPECIFIED.
7. INSTALL ALL FAUCETS, PRE-RINSE UNITS, HOSE REEL ASSEMBLIES, SINK DRAIN ASSEMBLIES, ETC. OR ANY OTHER PLUMBING DEVICE SUPPLIED BY THE KITCHEN EQUIPMENT CONTRACTOR.
8. EXTEND ALL WATER LINES, DRAIN LINES & ASSOCIATED VALVES FOR DROP-IN OR BUILT-IN EQUIPMENT WITHIN COUNTERS TO WORKING SIDE FOR EASE OF ACCESSIBILITY & USE.
9. VERIFY, FURNISH & INSTALL REQUIRED PLUMBING ROUGH-INS FOR ALL EQUIPMENT BEING SUPPLIED.

PLUMBING NOTES:

1) P.C. TO PROVIDE HUB DRAINS FOR ALL INDIRECT WASTE LINES AND RETAIN AIR GAPS AS REQUIRED.

2) P.C. TO CHECK ALL CONDITIONS AND VERIFY ALL DIMENSIONS PRIOR TO WORK.

[illegible]

WINSLOW TOWNSHIP BOE
ADDITION AND ALTERATIONS
AT HIGH SCHOOL
WINSLOW TOWNSHIP, NEW JERSEY

SCALE:	DRAWN BY: BJF	REVIEWED BY: RRA
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DRAWING NO.	
FS.2	
DATE:	JOB NUMBER:
10/15/2025	#####



**NOTE: REFER TO EIA ELECTRICAL
DRAWINGS FOR FURTHER DETAILS/INFORMATION**

1. ELECTRICAL ROUGH-INS SHOWN ON THE FOOD SERVICE DRAWINGS ARE "POINT OF CONNECTION" OR "CONNECTED LOAD" DRAWINGS ONLY. REFER TO ENGINEERING DRAWINGS FOR FURTHER DETAILS & INFORMATION.
2. FURNISH & INSTALL REQUIRED CONVENIENCE RECEPTACLES AS PER LOCAL CODE HAVING JURISDICTION AND PER OWNERS REQUESTS/NEEDS.
3. VERIFY IF CONVENIENCE RECEPTACLES ARE TO BE GFCI PER LOCAL CODE HAVING JURISDICTION.
4. MOUNTING HEIGHTS GIVEN ARE TO CENTERLINE OF DEVICE UNLESS OTHERWISE NOTED.
5. FLOOR MOUNTED DEVICES ARE TO BE MOUNTED WITH A 5 3/4" MAXIMUM HEIGHT TO TOP OF BOX.
6. FURNISH & INSTALL ALL RECEPTACLES, J-BOXES, SWITCHES, INTER-WIRING, DISCONNECT SWITCHES, MOTOR STARTERS AND/OR TRANSFORMERS OR ANY OTHER ELECTRICAL DEVICE REQUIRED TO MAKE EQUIPMENT OPERATIONAL. THIS IS NOT PART OF THE KITCHEN EQUIPMENT CONTRACTORS SCOPE OF WORK UNLESS OTHERWISE SPECIFIED.
7. VERIFY, FURNISH AND INSTALL REQUIRED ELECTRICAL ROUGH-INS FOR ALL EQUIPMENT BEING SUPPLIED.

ELECTRICAL NOTES:

- 1) ALL WALL OUTLETS ARE FROM AFF TO BOTTOM OF BOX.
- 2) E.C. TO CHECK ALL CONDITIONS AND VERIFY ALL DIMENSIONS PRIOR TO WORK.

DRAWING TITLE:

FOOD SERVICE
EQUIPMENT
ELECTRICAL
CONNECTIONS PLAN

SCALE:	DRAWN BY: BJF	REVIEWED BY: RRA
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DRAWING NO.	
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FS.3

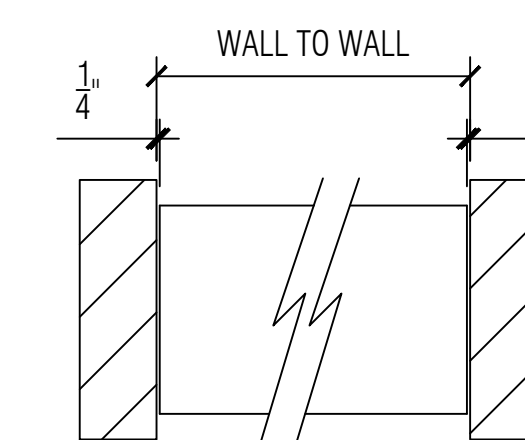
DATE:	JOB NUMBER:
10/15/2025	#####

STANDARD SERVING SYSTEM PRACTICES

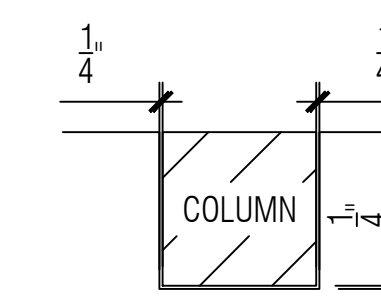
- ALL SOLID SURFACE TOPS AND TRAY SLIDES, WITH FIELD SEAMS, **WILL SHIP LOOSE**, WHEN SPANNING MORE THAN ONE UNIT.
- SOLID SURFACE TOPS AND TRAY SLIDES SPECIFIC TO SINGLE UNIT WILL SHIP INSTALLED.
- SOLID SURFACE TOPS AND TRAY SLIDES REQUIRE A **CERTIFIED** INSTALLER, SPECIFIC TO THE BRAND, TO SEAM THE UNITS IN THE FIELD DURING PRODUCT INSTALLATION.

- THE MAXIMUM CONTINUOUS STAINLESS STEEL TOP LENGTH IS 144" [12'-0"], BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
- THE MAXIMUM CONTINUOUS STAINLESS STEEL TRAY SLIDE LENGTH IS 144" [12'-0"], BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
- BOLTED OR WELDED FIELD JOINTS ARE REQUIRED, AT ALL MITERED TRAY SLIDE CORNERS.

- FACTORY TO ALLOW 1/4" AT ALL WALLS, COLUMNS, AND PASS THROUGH WINDOWS FOR FIT. **(SEE WALL TO WALL AND COLUMN EXAMPLES)**

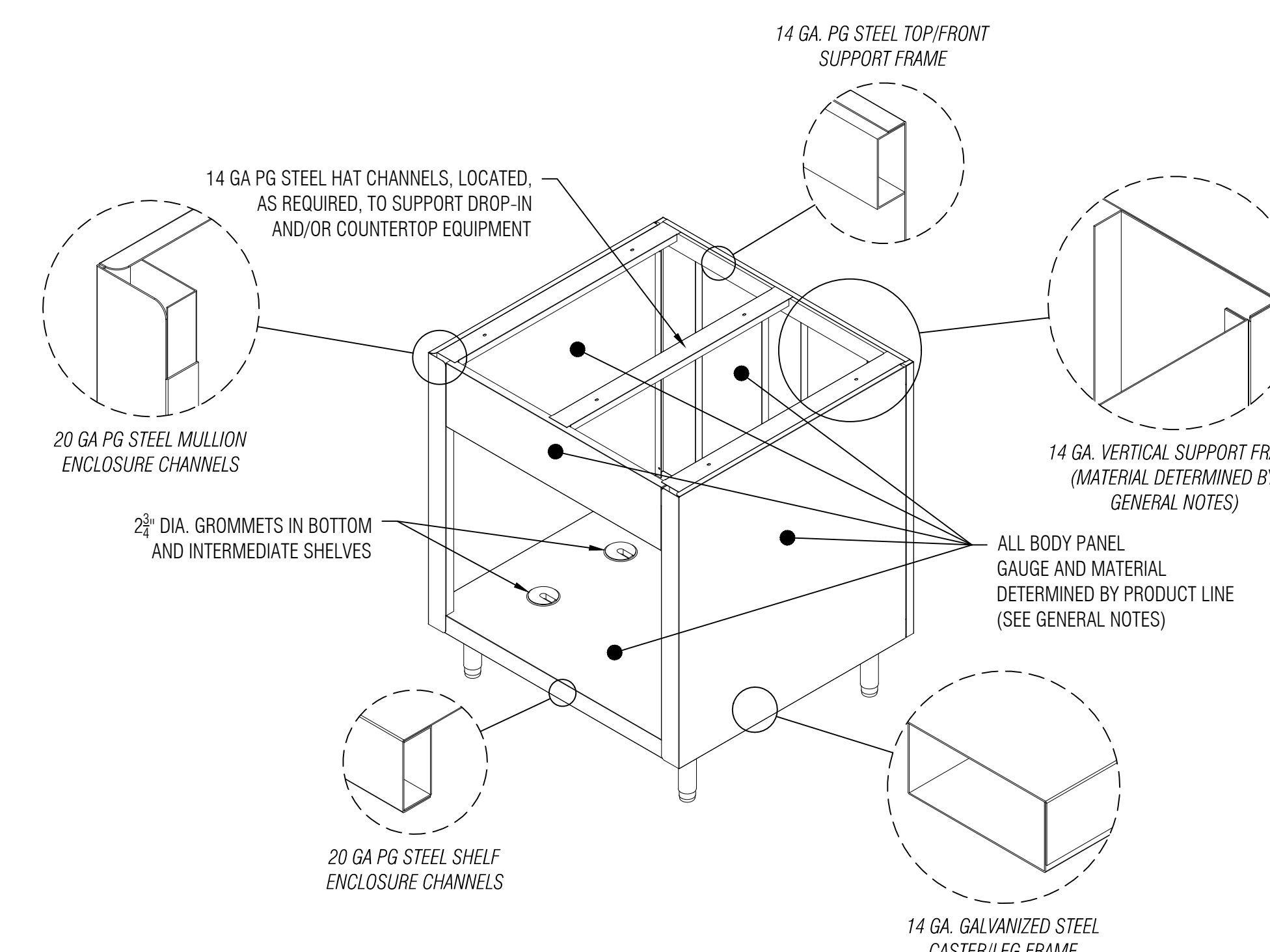


WALL TO WALL EXAMPLE



COLUMN EXAMPLE

- ALL 15 AMP (NEMA #5-15R) AND 20 AMP (NEMA #5-20R) RECEPTACLES SHALL BE GFCI (GROUND FAULT CIRCUIT INTERRUPTER) TYPE RECEPTACLES PER DUKE MANUFACTURING STANDARD. ***UNLESS SPECIFICALLY NOTED OTHERWISE*** ON THE DRAWING. (***SEE SYMBOL LEGEND***)



STANDARD CHANNEL BODY CONSTRUCTION

DESCRIPTION	SYMBOL	DESCRIPTION	SYMBOL	DESCRIPTION	SYMBOL
SIMPLEX RECEPTACLE		DUPLEX GFCI RECEPTACLE (NEMA 5-15R & 5-20R ONLY)		ELEC. CORD AND PLUG	
KICKPLATE LOCATION		LAMINATE LOCATION		DECOR PANEL LOCATION	
EQUIPMENT TAG		FIELD JOINT LOCATION		2 nd GROMMET LOCATION	
VIEW TAG	VIEW NUMBER PAGE NUMBER PLAN SCALE VIEW NAME VIEW SCALE				
VIEW ARROWS	VIEW NUMBER PAGE NUMBER				
	COMPRESSOR WITH REMOVABLE GRILLE				

3D VIEWS

WINSLOW TOWNSHIP BOE ADDITION AND ALTERATIONS AT HIGH SCHOOL

WINSLOW TOWNSHIP, NEW JERSEY

DRAWING NO.	
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FS.4

DATE:	JOB NUMBER:
10/15/2025	#####

GENERAL NOTES

THIS DRAWING AND THE INFORMATION AND DATE CONTAINED HEREIN ARE THE CONFIDENTIAL AND PROPRIETARY PROPERTY OF DUKE MANUFACTURING CO., AND MAY NOT BE REPRODUCED OR DISCLOSED FOR ANY PURPOSE, WITHOUT THE WRITTEN PERMISSION OF DUKE MANUFACTURING CO.

THE FOLLOWING MUST BE VERIFIED PRIOR TO CONSTRUCTION

- ANY DECOR COLOR CHOICES INCLUDING LAMINATE, PAINT COLOR, OR CUSTOM DECOR FEATURES, IF APPLICABLE
- ALL ELECTRICAL VOLTAGE AND PHASE OF DUKE HOT FOOD UNITS AND BUYOUT EQUIPMENT IF APPLICABLE
- ALL CRITICAL FIELD DIMENSION IF ANY AS INDICATED IN PLAN VIEW.

THURMADUKE SERVING SYSTEMS

TOPS

¹/₂" SOLID SURFACE TOPS ON ¹/₂" WOOD BACKER. EXTENDED TOP W/ (3) STAINLESS STEEL RUNNERS
ALL DROP-INS TO INCLUDE 16GA. STAINLESS STEEL TRIM RING

*MATERIAL BRAND:..... QUARTZ PREMIUM COLLECTION, AS SELECTED BY ARCHITECT
*MATERIAL COLOR NAME:..... QUARTZ PREMIUM COLLECTION, AS SELECTED BY ARCHITECT

BODIES & INTERIORS

14 GA. FRAME/SUPPORTS W/20 GA. STAINLESS STEEL ENCLOSURE CHANNELS, BODY PANELS AND INTERIOR SHELVES

MILLWORK DECOR PANEL

¹/₂" VERTICAL MILLWORK DECOR PANEL WITH PLASTIC LAMINATE.

PLASTIC LAMINATE GRAIN (IF ANY) WILL BE RUN HORIZONTAL

*MATERIAL TYPE:..... WILSONART PREMIUM COLLECTION, AS SELECTED BY ARCHITECT

*MATERIAL COLOR NAME:..... WILSONART PREMIUM COLLECTION, AS SELECTED BY ARCHITECT

*MATERIAL FINISH:..... WILSONART PREMIUM COLLECTION, AS SELECTED BY ARCHITECT

STAND-OFF DECOR PANELS S.O.

³/₈" THICK VERTICAL DECOR BACKER COVERED WITH PLASTIC LAMINATE MOUNTED ON 1" STAINLESS STEEL BARREL STAND-OFFS.

PLASTIC LAMINATE GRAIN (IF ANY) WILL BE RUN HORIZONTAL

*MATERIAL TYPE:..... WILSONART PREMIUM COLLECTION, AS SELECTED BY ARCHITECT

*MATERIAL COLOR NAME:..... WILSONART PREMIUM COLLECTION, AS SELECTED BY ARCHITECT

*MATERIAL FINISH:..... WILSONART PREMIUM COLLECTION. AS SELECTED BY ARCHITECT

LEGS

6" HIGH, 1 5/8"Ø STAINLESS STEEL TUBULAR LEGS WITH ADJUSTABLE FEET.

CASTERS (FOR 1-L & 1-R)

5"Ø CASTERS WITH GRAY POLYURETHANE TIRES. ALL SWIVEL WITH BRAKES.

KICKPLATES - (STANDARD)

HEAVY GAUGE STAINLESS STEEL KICK PLATES LOCATED/INDICATED BY SCHEDULE; WITH GAP ABOVE FINISHED FLOOR.

BREATHGUARDS -BGA

1-1/4" SQUARE STAINLESS STEEL TUBING POSTS, MOUNTED THROUGH TOP WITH 3/8", TEMPERED, CLEAR GLASS SHELVES, AND PROTECTORS.
WITH GRAIN FINISH WITH HIGHLIGHTED EDGES

DUKE EQUIPMENT

Item Tag	Quantity	Model Number	Description	Voltage	Phase	Wells	Amps	NEMA # S Int. Conn. Final Conn.	Cord length	
1-L	2	TCS-30SS	CASHIERS UNIT	120	1	1800	15	NEMA # 5-15P	Cord 8'	Gas Type -
1-R	2	TCS-30SS	CASHIERS UNIT	120	1	1800	15	NEMA # 5-15P	Cord 8'	Gas Type -
4A-L	1	TST-60SS	SOLID TOP UNIT **MODIFIED WIDTH & LENGTH**	-	-	-	-	NEMA # -	Cord -	Gas Type -
4A-R	1	TST-60SS	SOLID TOP UNIT **MODIFIED WIDTH & LENGTH**	-	-	-	-	NEMA # -	Cord -	Gas Type -
4B-L	1	TST-60SS	SOLID TOP UNIT **MODIFIED WIDTH**	-	-	-	-	NEMA # -	Cord -	Gas Type -
4B-R	1	TST-60SS	SOLID TOP UNIT **MODIFIED WIDTH**	-	-	-	-	NEMA # -	Cord -	Gas Type -
6	2	HCF-1	HOT/COLD/FREEZE SEALED WELLS W/ DRAINS	120	1	660	5.5	NEMA # #5-15P	Cord 6'	Gas Type -
7	2	DE-RHF2-SL-HF02-SL	DUPLEX EVAPORATOR RECESSED HOT FRONT HOT FROST OVERSHELF	120	1	1332	11.1	NEMA # #5-15P [DRCT-WIRED]	Cord -	Gas Type -
8	2	BGA2-88-SS-GF-L	DUAL TIER, SINGLE SIDED BREATHGUARD ** MODIFIED LENGTH**	120	1	30	0.25	NEMA # 5-15P	Cord -	Gas Type -
9-L	1	TST-32SS	SOLID TOP UNIT **MODIFIED WIDTH**	-	-	-	-	NEMA # -	Cord -	Gas Type -
9-R	1	TST-32SS	SOLID TOP UNIT **MODIFIED WIDTH**	-	-	-	-	NEMA # -	Cord -	Gas Type -
10-L	1	TST-88SS	SOLID TOP UNIT **MODIFIED LENGTH & WIDTH**	-	-	-	-	NEMA # -	Cord -	Gas Type -
10-R	1	TST-88SS	SOLID TOP UNIT **MODIFIED LENGTH & WIDTH**	-	-	-	-	NEMA # -	Cord -	Gas Type -
11	2	HCF-5	HOT/COLD/FREEZE SEALED WELLS WITH DRAINS	120/208	1	-	28.4	NEMA # #1/4-50P	Cord 6'	Gas Type -
12	2	BGA2-88-SS-GF-L	DUAL TIER, SINGLE SIDED BREATHGUARD ** MODIFIED LENGTH**	120	1	30	0.25	NEMA # 5-15P	Cord -	Gas Type -
13-L	1	TST-46SS	SOLID TOP UNIT W/ PANEL BOX "A" **MODIFIED WIDTH ANS LENGTH**	-	-	-	-	NEMA # -	Cord -	Gas Type -
13-R	1	TST-46SS	SOLID TOP UNIT W/ PANEL BOX "B" **MODIFIED WIDTH ANS LENGTH**	-	-	-	-	NEMA # -	Cord -	Gas Type -
15A-L	1	TST-32SS	SOLID TOP UNIT **MODIFIED LENGTH & WIDTH**	-	-	-	-	NEMA # -	Cord -	Gas Type -
15A-R	1	TST-32SS	SOLID TOP UNIT **MODIFIED LENGTH & WIDTH**	-	-	-	-	NEMA # -	Cord -	Gas Type -
15B-L	1	TS380-SS	SKELETON UNIT WITH END RETURN *** MODIFIED LENGTH & WIDTH ***	-	-	-	-	NEMA # -	Cord -	Gas Type -
15B-R	1	TS380-SS	SKELETON UNIT WITH END RETURN *** MODIFIED LENGTH & WIDTH ***	-	-	-	-	NEMA # -	Cord -	Gas Type -
16	2	HCF-1	HOT/COLD/FREEZE SEALED WELLS W/ DRAINS	120	1	660	5.5	NEMA # #5-15P	Cord 6'	Gas Type -
18	2	BGA1-88-SS-GF-L	SINGLE TIER, SINGLE SIDED BREATHGUARD **MODIFIED LENGTH**	120	1	24	.2	NEMA # 5-15P	Cord -	Gas Type -

DUKE EQUIPMENT

BUY-OUT EQUIPMENT										
Item Tag	Quantity	Model Number	Description	Voltage	Phase	Watts	Amps	NEMA #s Init. Conn. Final Conn.	Cord Length	
5	2	GRSDS-24T	HATCO SLANTED DISPLAY WARMER	120	1	2015	16.8	NEMA# 5-20P	Provided By OTHERS	Installed By OTHERS
17	2	D48N18M-FB	CONTINENTAL REFRIGERATOR	120	1	-	4.5	NEMA# 5-15P	Provided By OTHERS	Installed By OTHERS

BUY-OUT EQUIPMENT

Item Tag	Quantity	Model Number	Description	Voltage	Phase	Watts	Amps			
5	2	GRSDS-24T	HATCO SLANTED DISPLAY WARMER	120	1	2015	16.8	NEMA#	Provided By	Installed By
								5-20P	OTHERS	OTHERS
17	2	D48N18M-FB	CONTINENTAL REFRIGERATOR	120	1	-	4.5	NEMA#	Provided By	Installed By
								5-15P	OTHERS	OTHERS



REVISIONS:

[illegible]

WINSLOW TOWNSHIP BOE ADDITION AND ALTERATIONS AT HIGH SCHOOL

WINSLOW TOWNSHIP, NEW JERSEY

DRAWING TITLE:

DRAWING TITLE:

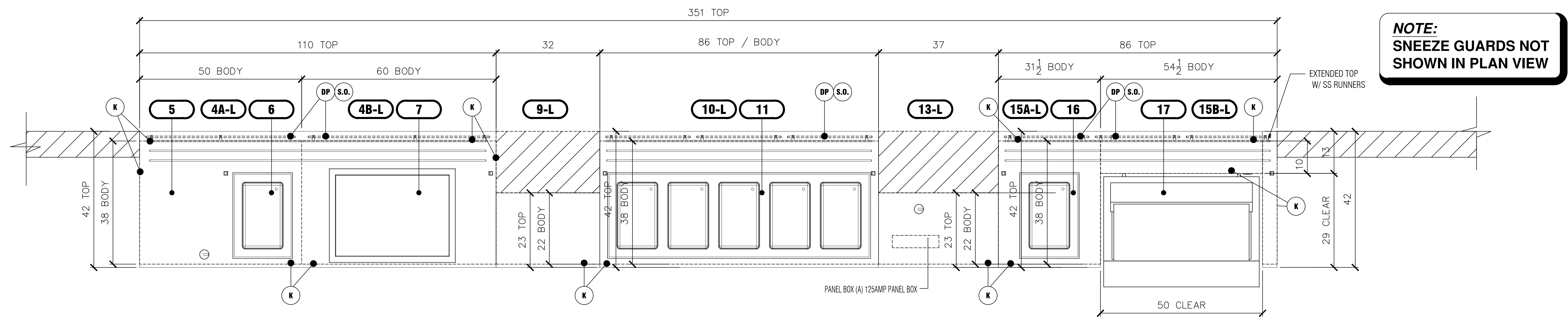
FOOD SERVICE
COUNTER DETAILS,
SECTIONS & NOTES

SCALE:	DRAWN BY: BJF	REVIEWED BY: RRA
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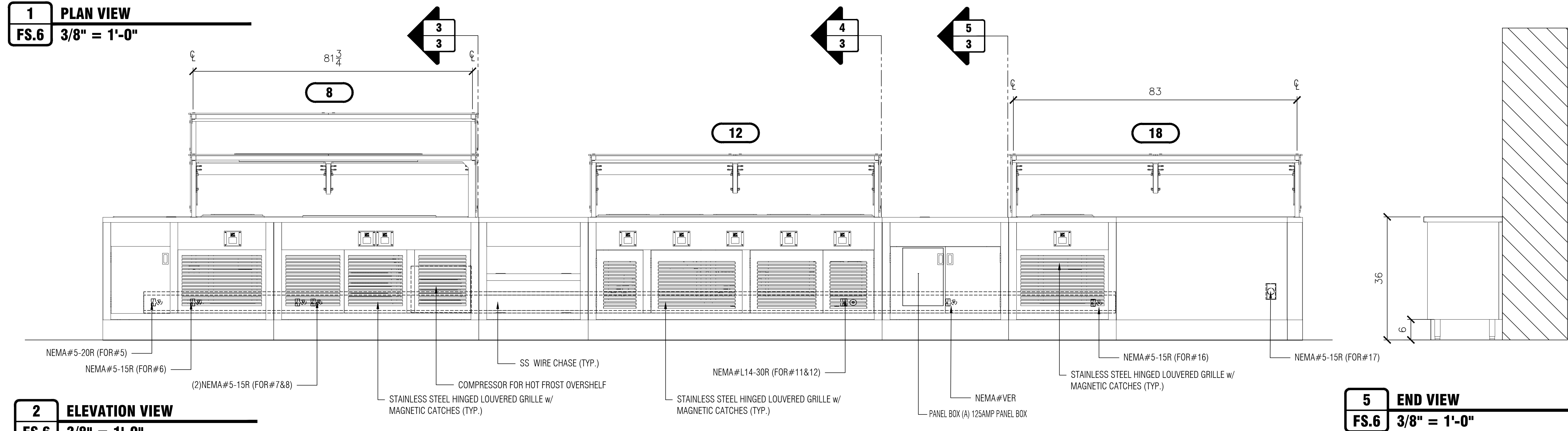
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FS.5

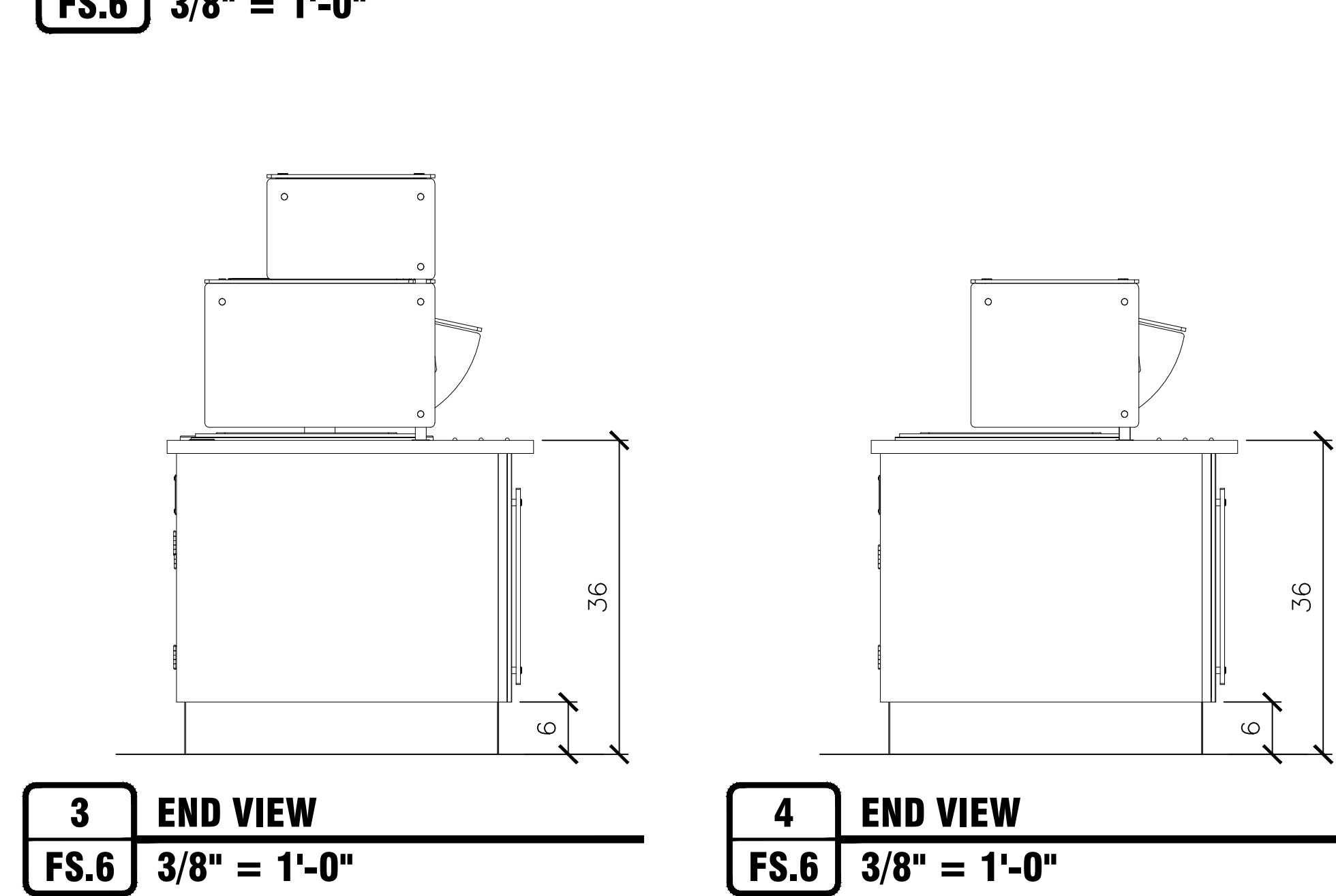
DATE:	JOB NUMBER:
10/15/2025	#####



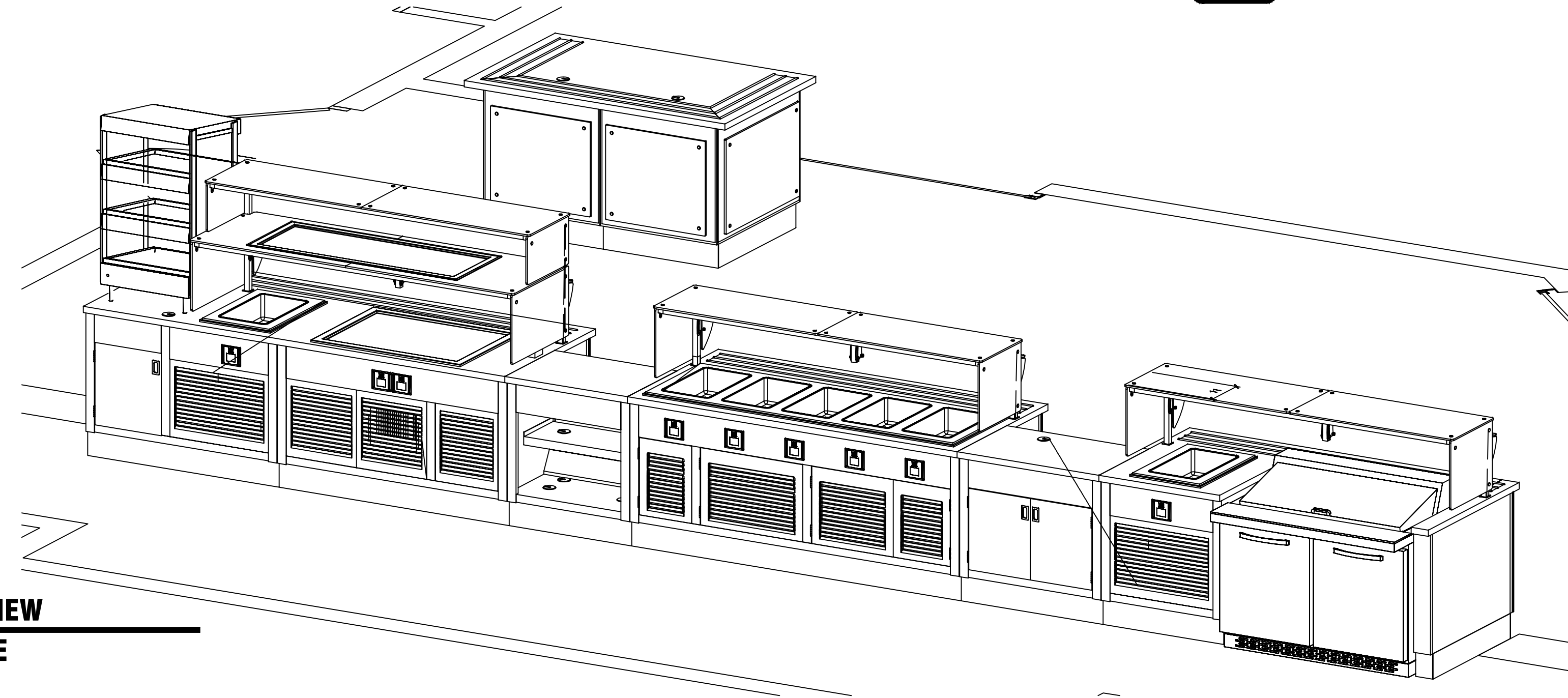
1 PLAN VIEW
FS.6 3/8" = 1'-0"



2 ELEVATION VIEW
FS.6 3/8" = 1'-0"



6 ISOMETRIC VIEW
FS.6 NOT TO SCALE



REVISIONS:	DATE	DESCRIPTION
1	##-##-####	#####
1	##-##-####	#####

WINSLOW TOWNSHIP BOE
ADDITION AND ALTERATIONS
AT HIGH SCHOOL
WINSLOW TOWNSHIP, NEW JERSEY

DRAWING TITLE:
FOOD SERVICE
SERVING COUNTER
DETAILS, SECTIONS &
NOTES

SCALE: DRAWN BY: B.J.F. REVIEWED BY: R.R.A.

DRAWING NO.

FS.6

DATE: 10/15/2025 JOB NUMBER: #####



METRIC VIEW
1:1 TO SCALE

This technical drawing shows the kitchen island layout in metric units at a 1:1 scale. It includes a detailed perspective view of the island with its various components: a sink, a cooktop, a grill, a warming rack, and a storage cabinet. A separate view shows the island's base cabinet. The drawing is labeled 'METRIC VIEW' and '1:1 TO SCALE'.

WINSLOW TOWNSHIP BOE ADDITION AND ALTERATIONS AT HIGH SCHOOL

WINSLOW TOWNSHIP, NEW JERSEY

DATE: 10/15/2025	JOB NUMBER: #####
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Technical drawings of two cabinet configurations, labeled '1-L' and '1-R', showing dimensions and component locations.

Configuration 1-L (Left):

- Overall width: 68 TOP
- Overall height: 42 TOP
- Internal width segments: 30 BODY (left), 30 BODY (right)
- Internal height segments: 38 BODY (left), 38 BODY (right)
- Top components: 1-L, 1-R
- Left side components: S.O., DP, K
- Right side components: DP, S.O., K
- Bottom components: K, S.O., DP
- Label: EXTENDED TOP W/ SS RUNNERS

Configuration 1-R (Right):

- Overall width: 68 TOP
- Overall height: 42 TOP
- Internal width segments: 30 BODY (left), 30 BODY (right)
- Internal height segments: 38 BODY (left), 38 BODY (right)
- Top components: 1-L, 1-R
- Left side components: S.O., DP, K
- Right side components: DP, S.O., K
- Bottom components: K, S.O., DP
- Label: EXTENDED TOP W/ SS RUNNERS

Technical drawing of a rectangular box. The drawing shows a top view and a side view. The top view is a rectangle with a width of 12 and a height of 6. The side view is a rectangle with a height of 36. The drawing is labeled with dimensions 12, 6, and 36.

A technical line drawing of a kitchen island. The island features a rectangular cooktop with a double burner on the left and a single burner on the right. Below the cooktop are three cabinets: a single cabinet on the left and two side-by-side cabinets on the right. Each cabinet door has four circular knobs, one in each corner. The island has a thick, multi-layered top and a base with a decorative molding.

[illegible]

WINSLOW TOWNSHIP BOE ADDITION AND ALTERATIONS AT HIGH SCHOOL

DRAWING TITLE:		
FOOD SERVICE SERVING COUNTER DETAILS, SECTIONS & NOTES		
SCALE:	DRAWN BY: BJF	REVIEWED BY: RRA
DRAWING NO. FS.8		
DATE: 10/15/2025	JOB NUMBER: #####	