

LSD Gardner Center Food Service

Bid Pack 1, Addendum No. 1

Narrative of Changes

| | | | |
|--------------------------|---|-------------------------------|-------------------|
| Project Name: | Gardner Elementary Food Service – Equipment Replacement & Renovations | Date: | February 24, 2026 |
| Project Location: | 333 Dahlia Dr, Lansing, MI 48911 | Architect's Project #: | 26000752A |
| Owner/Client: | Lansing School District | Attention: | David Beckering |
| Issued to: | Beckering Construction | Email: | djb@beckering.com |
| City/State: | Grand Rapids, MI | Zip: | 49548 |

Delivered via:

- Messenger Hand-carried **Address Sent to:** Newforma
 Express Pick-up Email
 Mail UPS FTP

This Addendum revises the Contract Documents and shall have the same force and effect; make the following changes to the Specifications and Drawings for this project. The following is a written summary of the changes made by this Addendum. Strict attention should be given to the Drawings and Specifications for area take-off, quantities and items deleted or revised herein. This addendum forms a part of the Contract Documents.

| | | | |
|--------------------------|--------------------------------|---------------------|------------|
| Issued by CED by: | Courtney Norris | Date Signed: | 02/24/2026 |
| Prepared by: | Courtney Norris | Date Signed: | 02/24/2026 |
| Distribution: | Refer to Newforma transmittal. | | |

Below is a list of the changes made to our documents in response to the comments, RFIs, or clarifications provided prior to Bid. Please feel free to reach out with any further questions or clarifications in a timely manner.

Sincerely,
Courtney Norris

Changes to Drawings & Specifications

- Sheet FSE-1 is being reissued and FSE-2 is being added to the drawing set.
- Item #104 – Portable Table – Add a Qty. of 2 units with accessories as previously specified.
- Item #402 – Utility Counter – One unit in Middle School serving area to be changed to a counter height of 34”.
- Item #402A – Utility Counter
 - One unit in Middle School serving area to be changed to a counter height of 34”.
 - Both units to be changed in length and width to accommodate the change to Item #404, Frost Top.
- Item #403 – Cold Food Table – One unit in Middle School serving area to be changed to a counter height of 34”.
- Item #404 – Drop-in Frost Top – Both units to be changed Model #N8242-CTP with accessories as previously specified.
- Item #404A – Sneeze Guard
 - Quantity to be changed to 2.
 - Both units to be changed in length and width to accommodate the change to Item #404, Frost Top.

ATTACHMENTS

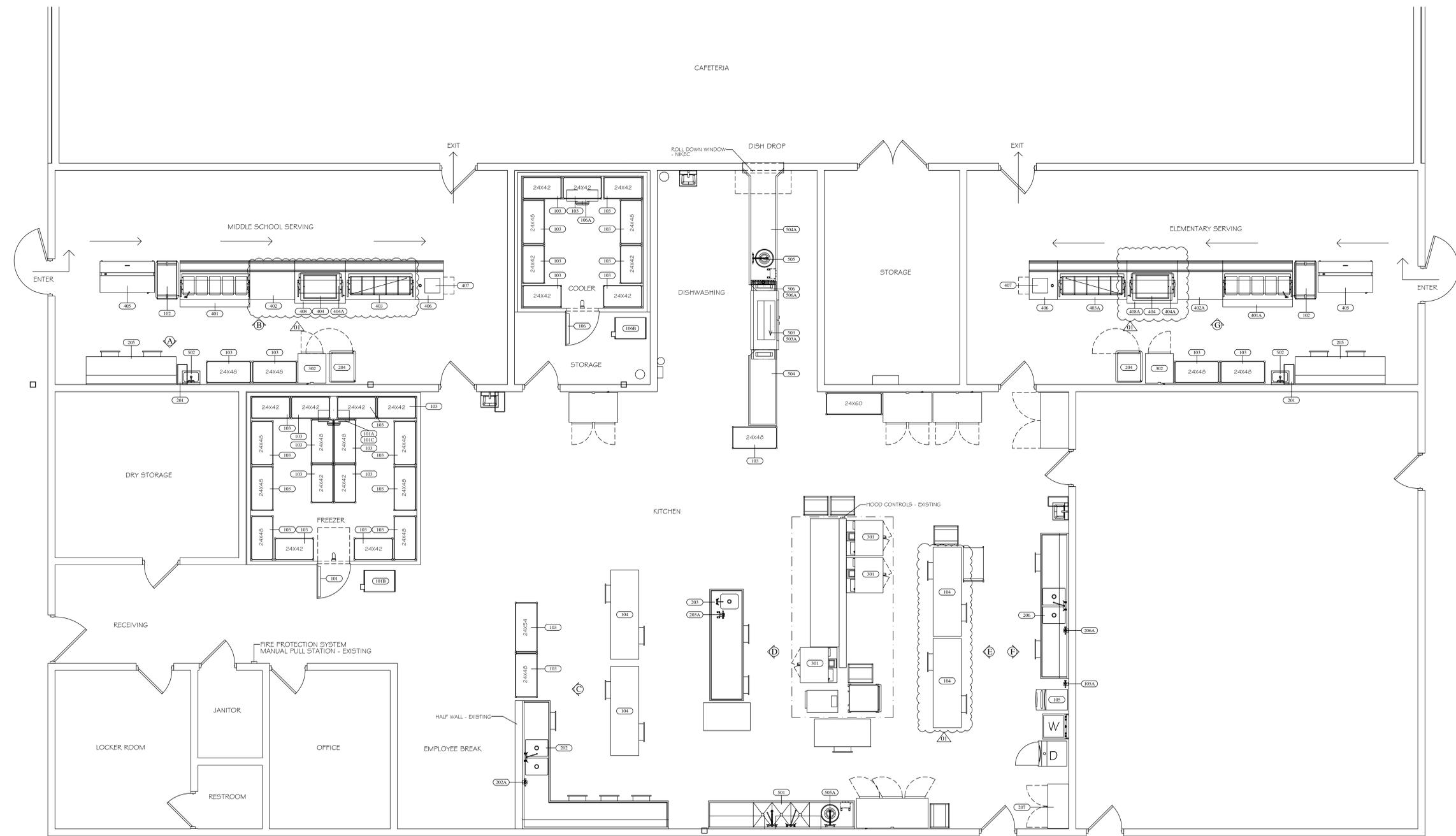
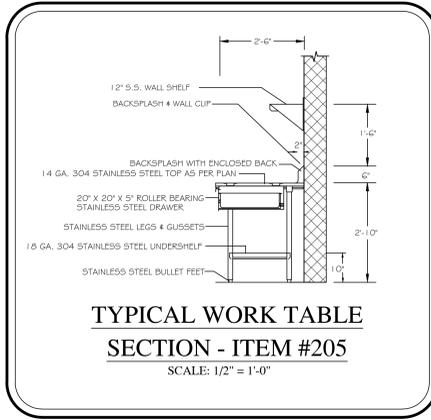
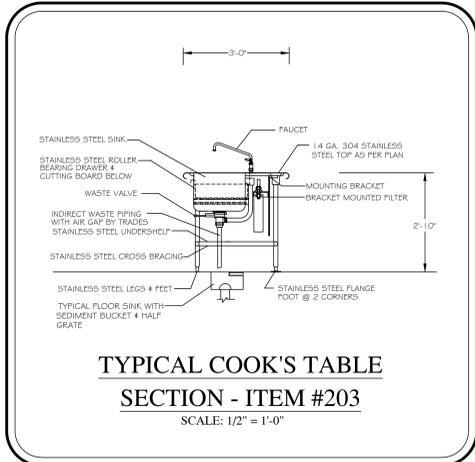
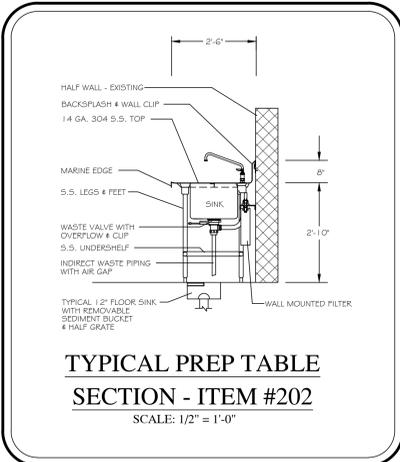
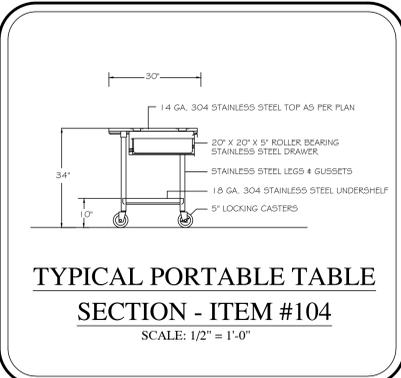
Reissued Drawings:
FSE-1

New Drawings:
FSE-2

END OF ADDENDUM NO. 1

NOTE:

1. VERIFY ROUGHIN REQUIREMENTS FOR FUTURE. PURVEYOR SUPPLIED, OWNERS RELOCATED EQUIPMENT, OWNER SUPPLIED EQUIPMENT, ETC.
2. REUSE EXISTING ROUGHINS WHERE APPLICABLE.
3. DISCONNECT, REMOVE, STORE & RECONNECT ANY EXISTING EQUIPMENT AS REQUIRED FOR CONSTRUCTION PURPOSES.
4. EQUIPMENT NOT BEING REUSED TO BE DISCONNECTED AND STORED OR DISCARDED AS DIRECTED BY OWNER.
5. EQUIPMENT DESIGNATED AS RELOCATED SHALL BE DISCONNECTED AND RELOCATED AS PER PLANS AND SPECIFICATIONS.



ARCHITECT:
COLLIERS ENGINEERING & DESIGN
560 5TH STREET N.W., SUITE 305
GRAND RAPIDS, MI 49504

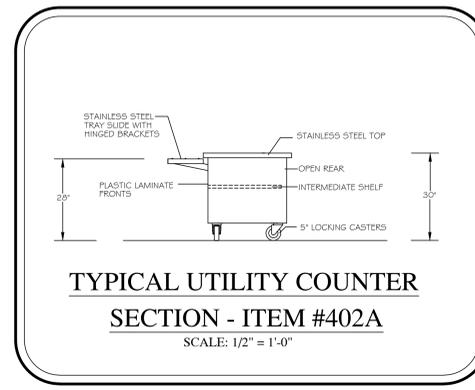
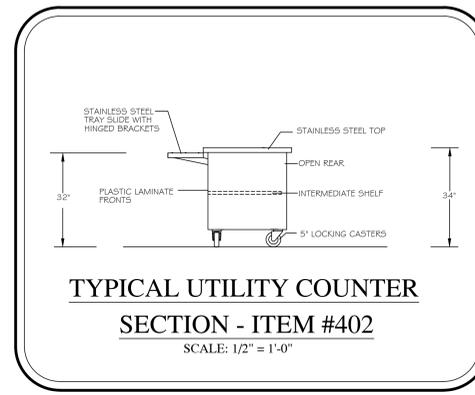
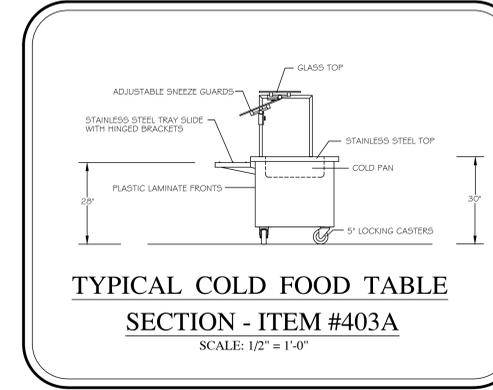
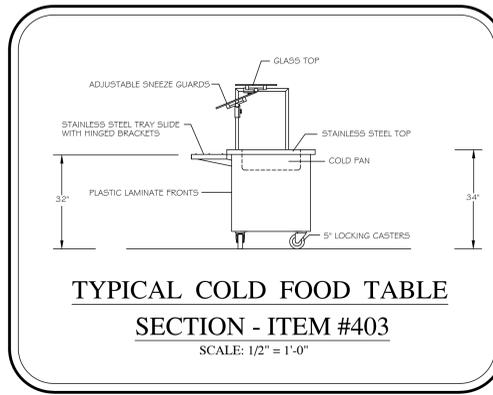
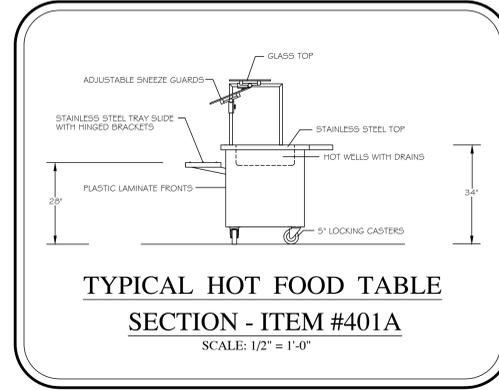
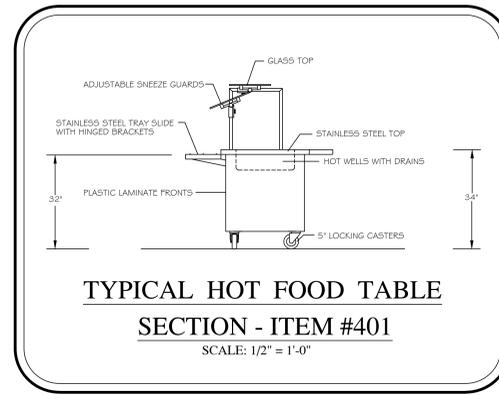
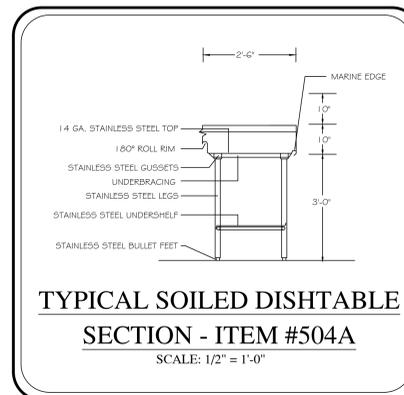
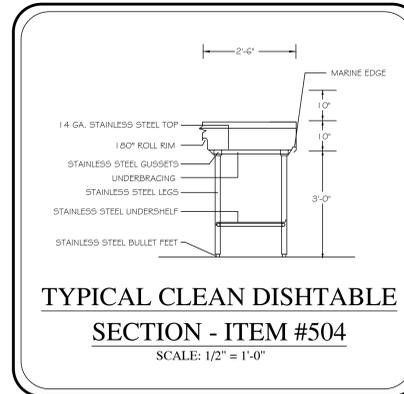
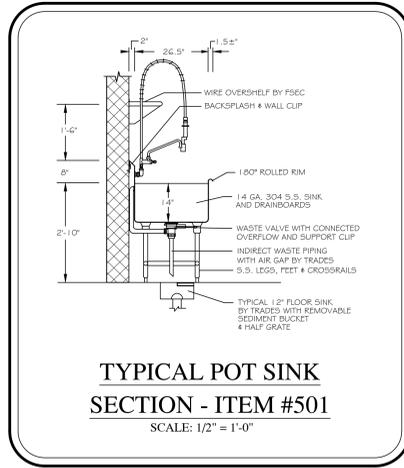
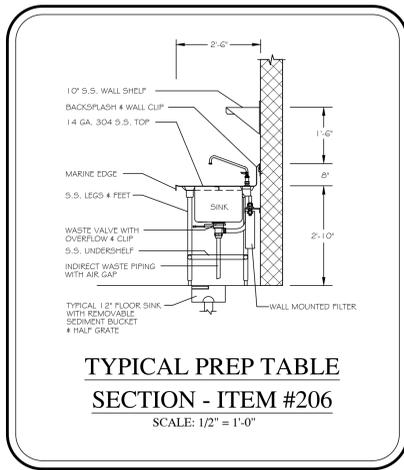
PROJECT:
LANSING SCHOOL DISTRICT
GARDNER ELEMENTARY
333 DAHLIA DR
LANSING, MI 48911

SHEET TITLE:
FOOD SERVICE
EQUIPMENT
FLOOR PLAN
SCALE 1/4" = 1'-0"

| DATE CODE | PROJECT PHASE | BY |
|-----------|--------------------------|----|
| 02/13/26 | BIDS | CG |
| LSGE3FP | | |
| 02/23/26 | FOOD SERVICE ADDENDUM 01 | JR |
| LSGE3AFP | | |
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SHEET NUMBER:



NOTE:
1. VERIFY ROUGHIN REQUIREMENTS FOR FUTURE PURVEYOR SUPPLIED, OWNERS RELOCATED EQUIPMENT, OWNER SUPPLIED EQUIPMENT, ETC.
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3. DISCONNECT, REMOVE, STORE & RECONNECT ANY EXISTING EQUIPMENT AS REQUIRED FOR CONSTRUCTION PURPOSES.
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5. EQUIPMENT DESIGNATED AS RELOCATED SHALL BE DISCONNECTED AND RELOCATED AS PER PLANS AND SPECIFICATIONS.

| EQUIPMENT SCHEDULE | | | | | | | | | | | | | | | | |
|--------------------|-----|-------------------------------|---------|---------|----------------|-------------------|----------|-------|----------|---------|----------|---------|---------|----|-----------|--|
| Item | Qty | DESCRIPTION | CW (in) | HW (in) | INDIRECT DRAIN | DIRECT DRAIN (IN) | GAS (in) | MBTUH | EXH DUCT | EXH CFM | MUA DUCT | MUA CFM | Volts | Ph | Amps load | Equipment Remarks |
| 101 | 1 | WALK-IN FREEZER | | | | | | | | | | | 120 | 1 | 8.0 | INSULATED FLOOR: SEE REFRIGERATION PLAN |
| 101A | 1 | FREEZER COIL | | | | | | | | | | | 208 | 1 | 15.0 | |
| 101B | 1 | FREEZER COMPRESSOR | | | | | | | | | | | 208 | 3 | 15.0 | ROOF CURBS BY FSEC |
| 101C | 1 | FREEZER COIL HEAT TAPE | | | | | | | | | | | 120 | 1 | 5.0 | |
| 102 | 2 | UTILITY CART | | | | | | | | | | | | | | |
| 103 | 32 | SHELVING - WIRE | | | | | | | | | | | | | | 4 TIER |
| 104 | 4 | PORTABLE TABLE | | | | | | | | | | | | | | S.S. UNDERSHELF & CASTERS |
| 105 | 1 | ICE MAKER W/BIN | 0.5 | | FL SK | | | | | | | | 208 | 1 | 5.9 | PIPE CW THRU FILTER THEN TO ICE MAKER |
| 105A | 1 | ICE MAKER FILTER | 0.5 | | | | | | | | | | | | | PIPE CW THRU FILTER THEN TO ICE MAKER |
| 106 | 1 | WALK-IN COOLER | | | | | | | | | | | 120 | 1 | 8.0 | INSULATED FLOOR: SEE REFRIGERATION PLAN |
| 106A | 1 | COOLER COIL | | | | | | | | | | | 120 | 1 | 5.0 | |
| 106B | 1 | COOLER COMPRESSOR | | | | | | | | | | | 208 | 3 | 10.0 | ROOF CURBS BY FSEC |
| 201 | 2 | TRASH BIN - BY OWNER | | | | | | | | | | | | | | |
| 202 | 1 | PREP TABLE | 0.5 | 0.5 | FL SK | | | | | | | | | | | PIPE CW THRU FILTER THEN TO PREP TABLE |
| 202A | 1 | PREP TABLE FILTER | 0.5 | | | | | | | | | | | | | PIPE CW THRU FILTER THEN TO PREP TABLE |
| 203 | 1 | COOKS TABLE | 0.5 | 0.5 | FL SK | | | | | | | | | | | PIPE CW THRU FILTER THEN TO COOK'S TABLE |
| 203A | 1 | COOK'S TABLE FILTER | 0.5 | | | | | | | | | | | | | PIPE CW THRU FILTER THEN TO COOK'S TABLE |
| 204 | 2 | HOT FOOD CABINET | | | | | | | | | | | 120 | 1 | 12.5 | |
| 205 | 2 | WORK TABLE | | | | | | | | | | | | | | |
| 206 | 1 | PREP TABLE | 0.5 | 0.5 | FL SK | | | | | | | | | | | PIPE CW THRU FILTER THEN TO PREP TABLE |
| 206A | 1 | PREP TABLE FILTER | 0.5 | | | | | | | | | | | | | PIPE CW THRU FILTER THEN TO PREP TABLE |
| 207 | 1 | STAINLESS STEEL CABINET | | | | | | | | | | | | | | |
| 301 | 3 | CONVECTION OVEN - DOUBLE DECK | | | | | | | | | | | 208 | 3 | (2) 32.8 | |
| 302 | 2 | REFRIGERATOR | | | | | | | | | | | 120 | 1 | 4.9 | |
| 401 | 1 | HOT FOOD TABLE | 0.5 | | FL SK | | | | | | | | 120/208 | 1 | 28.4 | |
| 401A | 1 | HOT FOOD TABLE | 0.5 | | FL SK | | | | | | | | 120/208 | 1 | 28.4 | |
| 402 | 1 | UTILITY COUNTER | | | | | | | | | | | | | | |
| 402A | 1 | UTILITY COUNTER | | | | | | | | | | | | | | |
| 403 | 1 | COLD FOOD TABLE | | | FL SK | | | | | | | | 120 | 1 | 9.5 | |
| 403A | 1 | COLD FOOD TABLE | | | FL SK | | | | | | | | 120 | 1 | 9.5 | |
| 404 | 2 | DROP-IN FROST TOP | | | FL SK | | | | | | | | 120 | 1 | 2.4 | |
| 404A | 2 | SNEEZE GUARD | | | | | | | | | | | 120 | 1 | 1.0 | |
| 405 | 2 | MILK COOLER | | | | | | | | | | | 120 | 1 | 2.0 | |
| 406 | 2 | CASHIER COUNTER | | | | | | | | | | | | | | |
| 407 | 2 | CASH REGISTER/POS - BY OWNER | | | | | | | | | | | 120 | 1 | 10.0 | DEDICATED CIRCUIT & DATA |
| 408 | 1 | UTILITY COUNTER | | | | | | | | | | | | | | |
| 408A | 1 | UTILITY COUNTER | | | | | | | | | | | | | | |
| 501 | 1 | POT SINK | (2) 0.5 | (2) 0.5 | FL SK | 2 | | | | | | | | | | PIPE 2" DIRECT WASTE TO GREASE TRAP |
| 502 | 2 | HAND SINK W/SIDE SPLASHES | 0.5 | 0.5 | | 1.5 | | | | | | | | | | SOAP & TOWEL DISPENSER - BY OWNER |
| 503 | 1 | DISHWASHER | | | | | | | | | | | | | | |
| 503A | 1 | DRAIN WATER TEMPERING KIT | | | | | | | | | | | | | | |
| 504 | 1 | CLEAN DISHTABLE | | | | | | | | | | | | | | S.S. UNDERSHELF |
| 504A | 1 | SOILED DISHTABLE | | | FL SK | | | | | | | | | | | |
| 505 | 1 | DISPOSAL | 0.75 | 0.5 | | 2 | | | | | | | 208 | 3 | 6.6 | |
| 505A | 1 | DISPOSAL | 0.75 | 0.5 | | 2 | | | | | | | 208 | 3 | 6.6 | |
| 506 | 1 | DISHWASHER HOOD | | | | | | | | | | | | | | |
| 506A | 1 | EXHAUST FAN | | | | | | | | | | | | | | |

* DENOTES OWNERS EXISTING EQUIPMENT TO REMAIN
** DENOTES OWNERS EXISTING EQUIPMENT TO BE RELOCATED

FOODSERVICE DESIGN BY:
JRA
Food Service Consultants
JRA FOOD SERVICE CONSULTANTS, LLC
401 HALL STREET SW - SUITE 1050
GRAND RAPIDS, MI 49503
PH: (616) 454-4433

ARCHITECT:
COLLIERS ENGINEERING & DESIGN
560 5TH STREET N.W., SUITE 305
GRAND RAPIDS, MI 49504

PROJECT:
LANSING SCHOOL DISTRICT
GARDNER ELEMENTARY
333 DAHLIA DR
LANSING, MI 48911

SHEET TITLE:
FOOD SERVICE EQUIPMENT SCHEDULE
SCALE 1/4" = 1'-0"

| DATE CODE | PROJECT PHASE | BY |
|----------------------|--------------------------|----|
| 02/23/26 LSGE3AFP | FOOD SERVICE ADDENDUM 01 | JR |
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SHEET NUMBER:
FSE-2

LSD Ebersole Center Food Service

Bid Pack 1, Addendum No. 1

Narrative of Changes

| | | | |
|--------------------------|--|-------------------------------|-------------------|
| Project Name: | Ebersole Center Food Service – Equipment Replacement & Renovations | Date: | February 24, 2026 |
| Project Location: | 3400 2 nd St Wayland, MI 49348 | Architect's Project #: | 26000750A |
| Owner/Client: | Lansing School District | Attention: | David Beckering |
| Issued to: | Beckering Construction | Email: | djb@beckering.com |
| City/State: | Grand Rapids, MI | Zip: | 49548 |

Delivered via:

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This Addendum revises the Contract Documents and shall have the same force and effect; make the following changes to the Specifications and Drawings for this project. The following is a written summary of the changes made by this Addendum. Strict attention should be given to the Drawings and Specifications for area take-off, quantities and items deleted or revised herein. This addendum forms a part of the Contract Documents.

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| Issued by CED by: | Courtney Norris | Date Signed: | 02/24/2026 |
| Prepared by: | Courtney Norris | Date Signed: | 02/24/2026 |
| Distribution: | Refer to Newforma transmittal. | | |

Below is a list of the changes made to our documents in response to the comments, RFIs, or clarifications provided prior to Bid. Please feel free to reach out with any further questions or clarifications in a timely manner.

Sincerely,
Courtney Norris

Changes to Drawings & Specifications

- Sheet FSE-1 is being reissued
- Added
 - Item #102 - Ice Maker - Qty. of 1
 - Base Manufacturer: Manitowac Co.
 - Base Model: IYT-0620A-161
 - Alternate Manufacturer: Hoshizaki Co.
 - Alternate Manufacturer: Scotsman Co.
 - Minimum specifications
 - Provide self-contained air-cooled unit that operates on 208 Volt 1 Phase with half dice grid.
 - Everpure or 3M filter model # QC71 Single 4FC-S.
 - Start and adjust.
 - 5 Year compressor warranty and 3 Year free service plan.
 - D-420 bin with legs and adjustable bullet feet.
 - Item #102A – Ice Maker Filter – Included in Item #102.

ATTACHMENTS

Reissued Drawings:
FSE-1

END OF ADDENDUM NO. 1

LSD Dwight Rich Food Service Bid Pack 1, Addendum No. 1

Narrative of Changes

| | | | |
|--------------------------|---|-------------------------------|-------------------|
| Project Name: | Dwight Rich Food Service – Equipment Replacement & Renovation | Date: | February 24, 2026 |
| Project Location: | 2600 Hampden, Lansing, MI 48911 | Architect's Project #: | 25015928A |
| Owner/Client: | Lansing School District | Attention: | David Beckering |
| Issued to: | Beckering Construction | Email: | djb@beckering.com |
| City/State: | Grand Rapids, MI | Zip: | 49548 |

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| Prepared by: | Courtney Norris | Date Signed: | 02/24/2026 |
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Below is a list of the changes made to our documents in response to the comments, RFIs, or clarifications provided prior to Bid. Please feel free to reach out with any further questions or clarifications in a timely manner.

Sincerely,
Courtney Norris

Changes to Drawings & Specifications

- Sheet FSE-1 is being reissued.
- Added
 - Item #201 – Cook’s Table - Qty. of 1
 - Base Manufacturer: Eagle Group Co. Base Model: YJРАН60SEM
 - Alternate Manufacturer: Approved Manufacturer as listed in Section 2.03 of the General Specifications.
 - Minimum specifications:
 - Provide 14 Gauge 304 stainless steel table size and shape as per plan by 34" high.
 - Stainless steel legs, gussets, and a minimum of two adjustable flanged feet.
 - Stainless steel sound deadened top with marine edge.
 - 16 Gauge stainless steel under shelf.
 - Two 20" by 20" by 5" deep roller bearing drawer assemblies with stainless-steel or plastic insert and an 18" by 24" white poly cutting board mounted below drawer.
 - One 16" by 20" by 14" deep "Coved" corner sinks with T&S Co. B-3990-01 modular waste drain with connected overflows, T&S Co. or Krowne Co. 5F-8DLX12 faucet.
 - Everpure Co. or 3M Co. filter model # QC7I Single 4FC with mounting bracket to mount to underside of the tabletop.
 - Item #201A – Cook’s Table Filter – Included in Item #201.
 - Item #402A – Utility Counter - Both units to be changed in length and width to accommodate the change to Item #404, Frost Top.
 - Item #404 – Drop-in Frost Top – Both units to be changed Model #N8242-CTP with accessories as previously specified.
 - Item #404A – Sneeze Guard - Both units to be changed in length and width to accommodate the change to Item #404, Frost Top.

ATTACHMENTS

Reissued Drawings:
FSE-1

END OF ADDENDUM NO. 1

EQUIPMENT SCHEDULE

| Item | Qty | DESCRIPTION | CW (in) | HW (in) | INDIRECT DRAIN | DIRECT DRAIN (IN) | GAS (in) | MBTUH | EXH DUCT | EXH CFM | MUA DUCT | MUA CFM | Volts | Ph | Amps load | Equipment Remarks |
|------|-----|-------------------------------|---------|---------|----------------|-------------------|----------|---------|----------|---------|----------|---------|---------|----|-----------|--|
| 101 | 5 | PORTABLE TABLE | | | | | | | | | | | | | | S.S. UNDERSHELF & CASTERS |
| 102 | 1 | ICE MAKER W/BN | 0.5 | | FL SK | | | | | | | | 208 | 1 | 5.9 | PIPE CW THRU FILTER THEN TO ICE MAKER |
| 102A | 1 | ICE MAKER FILTER | 0.5 | | | | | | | | | | | | | PIPE CW THRU FILTER THEN TO ICE MAKER |
| 201 | 1 | COOK'S TABLE | 0.5 | 0.5 | FL SK | | | | | | | | | | | PIPE CW THRU FILTER THEN TO COOK'S TABLE |
| 201A | 1 | COOK'S TABLE FILTER | 0.5 | | | | | | | | | | | | | PIPE CW THRU FILTER THEN TO COOK'S TABLE |
| 301 | 1 | SPARE NUMBER | | | | | | | | | | | | | | |
| 302 | 2 | CONVECTION OVEN - DOUBLE DECK | | | | | | | | | | | 208 | 3 | (2) 34.0 | |
| 303 | 1 | FREEZER | | | | | | | | | | | 120 | 1 | 11.2 | |
| 304 | 1 | REFRIGERATOR | | | | | | | | | | | 120 | 1 | 4.9 | |
| 305 | 1 | REFRIGERATOR | | | | | | | | | | | 120 | 1 | 8.4 | |
| 401 | 2 | HOT FOOD TABLE | 0.5 | | FL SK | | | | | | | | 120/208 | 1 | 28.4 | |
| 402 | 2 | UTILITY COUNTER | | | | | | | | | | | | | | |
| 403 | 2 | COLD FOOD TABLE | | | FL SK | | | | | | | | 120 | 1 | 9.5 | |
| 404 | 2 | DROP-IN FROST TOP | | | | | | | | | | | 120 | 1 | 2.4 | |
| 404A | 2 | SNEEZE GUARD | | | | | | | | | | | 120 | 1 | 1.0 | |
| 405 | 1 | MILK COOLER | | | | | | | | | | | 120 | 1 | 5.3 | |
| 406 | 2 | CASHIER COUNTER | | | | | | | | | | | | | | |
| 407 | 2 | CASH REGISTER/POS - BY OWNER | | | | | | | | | | | 120 | 1 | 10.0 | DEDICATED CIRCUIT & DATA |
| 501 | 1 | SPARE NUMBER | | | | | | | | | | | | | | |
| 502 | 1 | DISPOSAL | 0.75 | 0.5 | | 2 | | | | | | | 208 | 3 | 6.6 | |
| 503 | 1 | DISHWASHER HOOD | | | | | | 8" X 8" | | | | | | | | STAINLESS STEEL DUCT BY FSEC |
| 503A | 1 | EXHAUST FAN | | | | | | | 750 | | | | 120 | 1 | 10.0 | ROOF CURB BY FSEC |
| 504 | 1 | CLEAN DISHTABLE | | | | | | | | | | | | | | S.S. UNDERSHELF |
| 504A | 1 | SOILED DISHTABLE | | | FL SK | | | | | | | | | | | |
| 505 | 1 | WATER SOFTENER & FILTRATION | | 0.5 | FL SK | | | | | | | | | | | |
| 506 | 1 | DISHWASHER | | 0.5 | FL SK | | | | | | | | 208 | 3 | 109.6 | 90 GPH 110" HW FROM BUILDING - BUILT-IN BOOSTER HEATER |
| 506A | 1 | DRAIN WATER TEMPERING KIT | 0.5 | | FL SK | | | | | | | | 120 | 1 | 5.0 | TRADES TO INSTALL |

FOODSERVICE DESIGN BY:



Food Service Consultants
JRA FOOD SERVICE CONSULTANTS, LLC
401 HALL STREET SW - SUITE 1050
GRAND RAPIDS, MI 49503
PH: (616) 454-4433

ARCHITECT:
COLLIERS ENGINEERING & DESIGN
560 5TH STREET NW, SUITE 305
GRAND RAPIDS, MI 49504

PROJECT:
LANSING SCHOOL DISTRICT
DWIGHT RICH PK-8 SCHOOL
2600 HAMPDEN DRIVE
LANSING, MI 48911

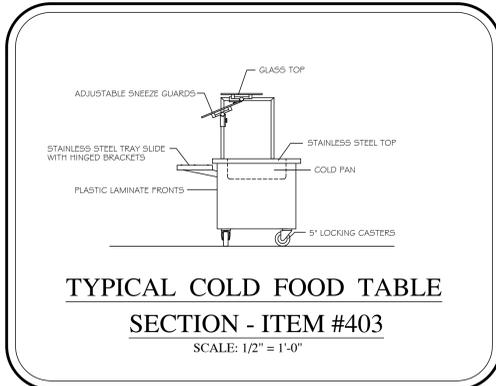
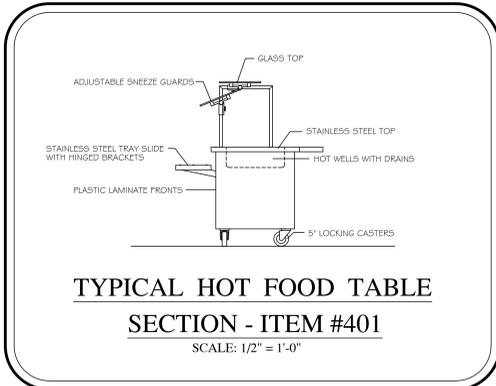
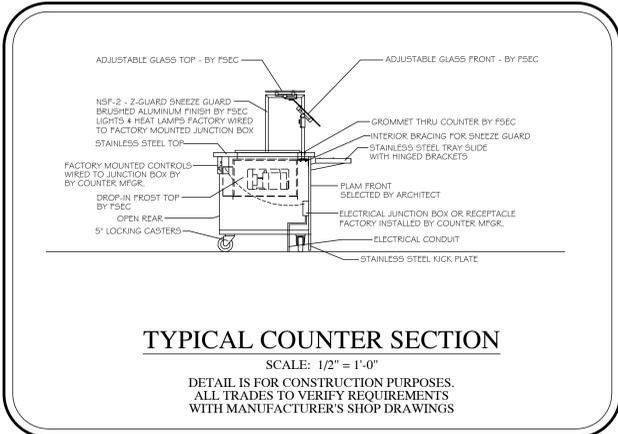
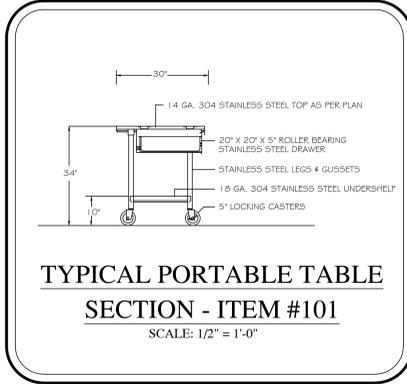
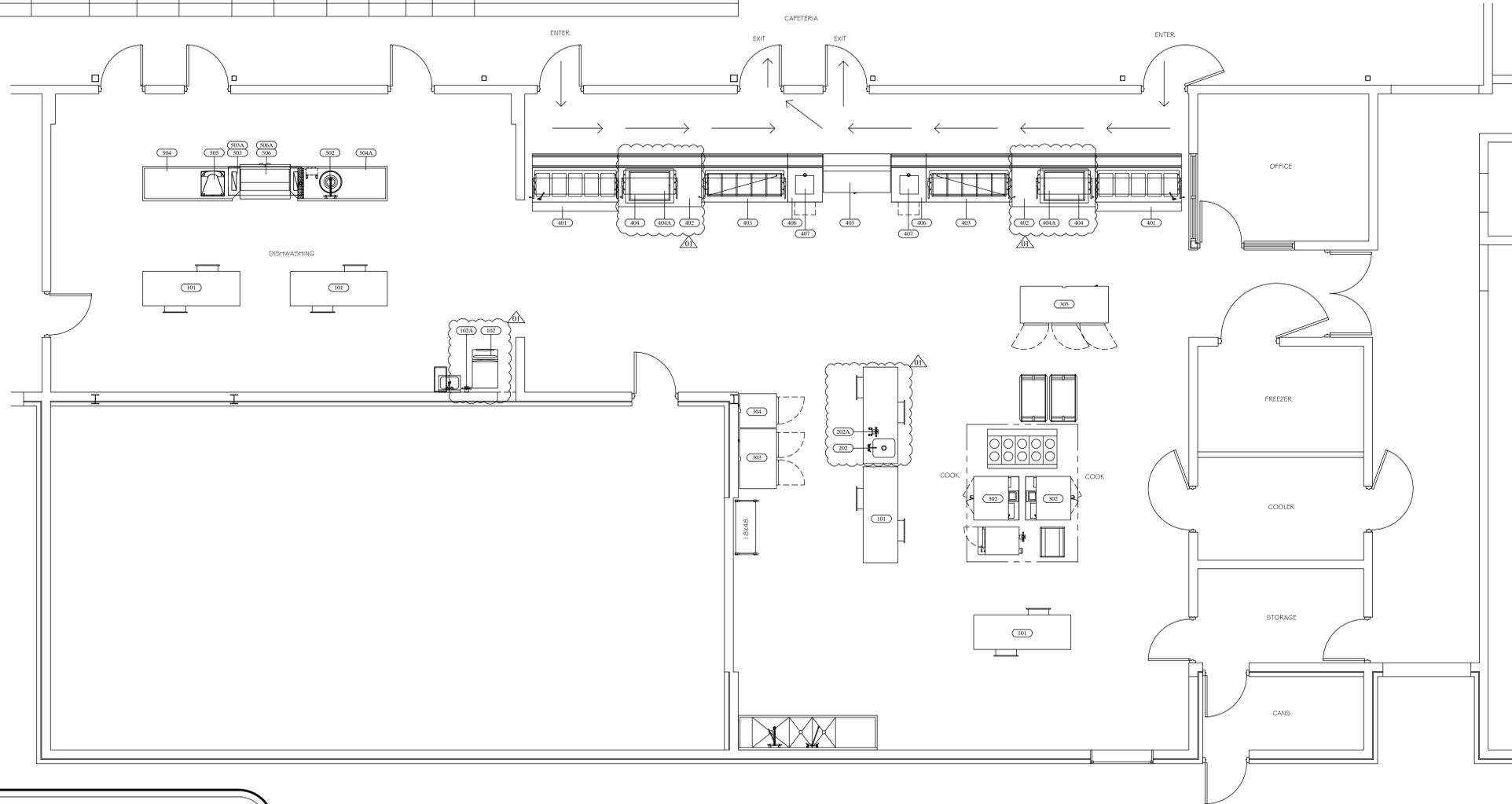
SHEET TITLE:
FOOD SERVICE EQUIPMENT FLOOR PLAN
SCALE 1/4" = 1'-0"

| DATE CODE | PROJECT PHASE | BY |
|----------------------|--------------------------|----|
| 02/13/26 LSDDR3FP | BIDS | BR |
| 02/23/26 LSDDR3FP | FOOD SERVICE ADDENDUM 01 | JR |

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SHEET NUMBER:

FSE-1



NOTE:

1. VERIFY ROUGHIN REQUIREMENTS FOR FUTURE, PURVEYOR SUPPLIED, OWNERS RELOCATED EQUIPMENT, OWNER SUPPLIED EQUIPMENT, ETC.
2. REUSE EXISTING ROUGHINS WHERE APPLICABLE.
3. DISCONNECT, REMOVE, STORE & RECONNECT ANY EXISTING EQUIPMENT AS REQUIRED FOR CONSTRUCTION PURPOSES.
4. EQUIPMENT NOT BEING REUSED TO BE DISCONNECTED AND STORED OR DISCARDED AS DIRECTED BY OWNER.
5. EQUIPMENT DESIGNATED AS RELOCATED SHALL BE DISCONNECTED AND RELOCATED AS PER PLANS AND SPECIFICATIONS.