"Gray Areas Letter" Revised 2008

Re: Food Service Installation Coordination

The purpose of this letter is to clarify the foodservice equipment scope of work and to identify some of the potential "gray areas" or potential gaps in scope or coordination between the work in Louis Wohl & Sons' (LWS) and the work to be performed by the general contractor or other trades.

In general, "installation" is defined as receiving of equipment after it arrives at the jobsite, uncrating and setting-in-place ready for mechanical and electrical interconnections and final connections by others. All trash is to be removed to contractor's collection point at the site. This definition is fairly precise; however, the following items are potential areas of confusion between our setting-in-place, and the work to be done by the mechanical, electrical and plumbing trades:

1. VENTILATION

   A. All electrical work is excluded from our scope of work. This relates to fan controls & wiring, lights and similar work. All light bulbs are by others.

   B. Interconnection to building fire control systems to be by others. The fire suppression system control panel is supplied with dry contacts.

   C. Fire chase and/or fire wrapping of ductwork is by others.

   D. Roofing work, including roof cutting, resealing and all required pitch pockets, will be by the general contractor. Also, sealing in of ductwork is by others. Curbs for fans (if we are supplying) will be provided to the general contractor for installation.

   E. Louis Wohl & Sons, Inc. (LWS) will provide your plumber with the mechanical gas shut-off valve for installation. Please advise size (maximum 2").

   F. Final connection of the exhaust hood to the ductwork is by the HVAC contractor. Fans and dampers are by others. The only exception to this will be where the work is specifically defined in LWS' contract.

   G. Hood starters and on/off controls are to be specified by the mechanical engineer and supplied by the mechanical contractor. LWS is not responsible for any of the starters or controls unless specifically listed in the contract. LWS does not define the sequencing of operation on the fans/fire system.

   H. The exhaust hoods will be shipped directly from the manufacturer to the jobsite, for

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offloading and hanging by the general contractor and/or their subcontractors.

Note: In the event that the contract or change orders to the agreement, includes the hanging of the exhaust hoods in LWS contract, the mechanical contractor shall insure that all proper permits are in place to allow LWS to perform its work. This includes facilitating the process if a separate permit is required for hanging the exhaust hood. LWS shall not be responsible for structural steel or any miscellaneous metals to support the hood, other than standard all-thread rods used for installation.

I. Contractor will insure that all electrical and plumbing work (in the event that the hood is a water-wash type hood) for the hood and all equipment are done before the fire system inspection is called in. In addition, contractor needs to verify that the required building area fire extinguishers (usually Type K) are on site at the time of the inspection. Fire suppression systems require a functional test, and these items are a prerequisite for scheduling the test.

2. PLUMBING

A. Faucets will be supplied by LWS for mounting and installation by others.

B. Basket drains, lever wastes, and other sink drains will be supplied by LWS for mounting and installation by others. P-traps are by others.

C. Indirect wastes (such as ice machine, walk-in cooler and steam table drains) will be by others. Note, gate valves and similar items will be provided by plumber on hot food wells and soup wells. Valves to be placed in convenient areas for operator access and use.

D. Interconnecting piping (such as between the dishwasher and the booster heater) shall be by others.

E. Internal manifolds on the range line, exhaust hoods, and similar items will be made finger tight only. Final tightening and sealing shall be by others. Pressure reducing valves are by others.

F. All final water, gas and drain connections are by others. Gas connection hoses will only be provided if specifically included in the contract as a line item, and if provided will be turned over to the plumber for installation.

G. Our contract includes only those fittings supplied as standard with the equipment by the manufacturers. Gas regulators are supplied only as specified, or where equipment comes with the regulators. As a general rule, rear connected equipment under 1"

comes with regulators. Manifolded equipment never comes with regulators, and must be provided by mechanical contractor.

H. Plumbing/Mechanical Contractor is responsible for clearing debris from water and steam lines (they can clog filters). Strainers are recommended. This is a primary cause of non-warranty service calls at start-up.

I. Contractor shall coordinate water pressure and temperature of the chilled water systems used with foodservice compressors. In addition, filters should be installed to prevent debris from damaging compressors.

J. Pilots will be lit by others prior to manufacturer equipment start-up and testing.

3. ELECTRICAL

A. Interconnections between component pieces (such as between disposers and control panels) shall be by others.

B. Control wiring between items (such as between the exhaust hoods and the control panels, exhaust hoods and roof fans and between the coolers and the compressors) will be by others. All low voltage wiring is by others.

C. Our contract includes only those fittings supplied as standard with the equipment, by the manufacturers.

D. Condensate drain line heat tape for walk-in coolers will be provided and installed by others.

4. COMPRESSORS & REFRIGERATION

A variety of compressors are indicated on the drawings. In cases where the architect has not defined the compressor installation locations, our drawings may indicate a compressor block with the related mechanical requirements. It is essential the contractor coordinate the final location with LWS to ensure that line runs are properly coordinated and sized. Each compressor must be in a well ventilated area with easy access for repair. As a general rule, access through dropped ceiling panels is not acceptable. Access panels must be supplied by the contractor. They must be large enough to allow large enough access for the technician and for replacement of components. Contractor should coordinate with mechanical engineers where design limitations may affect the finished installation. Typical areas of concern include:

Cherise Louis Wohl will not publish or do any kind of

Fire Stopping

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A. Walk-in coolers
B. Soda systems
C. Beer systems
D. Ice makers
E. Remote refrigerator compressors

In addition, all engineering work and calculations related to any required ASHRAE regulations are excluded from our scope. LWS scope also excludes any monitors or building modifications requested by local authorities.

5. FIRE SUPPRESSION SYSTEMS

LWS is supplying a nationally accepted, UL certified fire suppression system. Please note the following:

A. In the case of standard exhaust hoods, the duct protection is based on standard single head coverage.

B. The tank location shown on our drawings is indicative only. It can be relocated as directed by the architect or fire department within the pre-engineered system capability as per the exhaust hood manufacturer's manual.

C. The location for the remote pull station is to be defined by the architect/engineer or fire department inspector to meet local codes. Conduit, if required to be placed inside walls, is to be provided by others. If this is to be done, it is recommended that the fire inspector sign off on locations prior to installation.

D. The mechanical gas shut-off valve will be supplied to the contractor for installation by others.

E. The electrical contractor will be responsible for interconnecting the fire system with the electrical cooking equipment under the hood. He shall supply contactors, shunt-trips and similar items.

F. If the fire suppression is to be connected to the building fire alarm system, this interconnection will be by others. LWS will supply only those standard dry contacts provided by the fire suppression manufacturer.

G. Any question concerning the application of exhaust and fresh air fans in connection with the fire suppression system in the hood must be confirmed with the mechanical engineer or the local authority having jurisdiction. This includes sequencing issues and on/off status of make-up air when fire system is activated.

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H. The Type K fire extinguisher, normally required to be in the kitchen in the vicinity of the exhaust hood, is not included in LWS scope unless specifically listed.

6. MILLWORK

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Millwork coordination is a critical portion of the interface between LWS and other trades. In order to reduce confusion, we request that all millwork shop drawings be forwarded to LWS for review. In addition, LWS will supply any necessary details or cut sheets to clarify the items in question and any components that need to be built in to the counters or recessed into the counter...

All bar dies should be provided with sealed, washable interior surfaces. Utilities should be run inside the die wall. It is recommended that the interior be removable for easy repair of utilities.

LWS will not be responsible for cutting any millwork openings or for cutouts in finished tops (millwork, stone, or synthetic). LWS will provide data as required, to assist others in laying out the tops for cutouts.

7. MISCELLANEOUS

A. All roof, floor, ceiling and wall penetrations are by others. This specifically relates to layout and block-out prior to pouring of floors or construction of walls.

B. All fire stopping and fire safing to be by others.

C. All roof modifications, including installation of "sleepers" and structural support for compressors will be by others.

D. All access panels and ventilation louvers are by others.

E. Trim panels from the tops of walk-in coolers, exhaust hoods, and other components, to building ceilings, are not included unless specifically listed. LWS will coordinate with the general contractor to define how the ceiling will interface with the LWS supplied component.

F. Loose and high value components will be provided to the site upon clarification of who will receive and sign for the turnover of these easily lost components. These include faucets, gas connectors, toasters, blenders, food processors, microwave ovens, and similar items.

G. Light bulbs and installation to be by others.

Electricians, please include any light bulbs.

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H. All building and structural modifications are excluded from LWS scope of work.

I. Acid fumes have an extremely damaging effect on stainless steel that is nearly impossible to correct. It is essential that the contractor avoid using acidic products once the equipment deliveries have commenced. Tile surfaces should be cleaned with mild, non-acidic products.

J. Foodservice equipment is often among the first finished goods to arrive at the jobsite. It is critical that schedules be defined to minimize the time of exposure to elements and to potential construction damage. LWS does not have full time personnel controlling the areas where the goods are placed. The trades must insure that the equipment is not used as work benches, scaffolding abused in any fashion.

K. LWS has a complete set of pre-delivery checklists that we would be happy to share with the contractor. These define the conditions required for a proper installation of the food service equipment.

It is our desire to remove as many areas of potential confusion from the foodservice installation as possible, to simplify the installation of the foodservice equipment. We are committed to providing the best possible finished product.

Please advise if this leaves any areas of ambiguity, or if we can provide further information at this time.

Sincerely,

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Vice President

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