GENERAL NOTES

I. SIEVE SHAKER:

- ONE MOTOR DRIVEN STAND ALONE PORTABLE SHAKER INCLUDING:
  - TYPE TRAILER, CONSTRUCTED TO THE UNIFORM BUILDING CODE SERIES, WITH FLOOR PLAN AND
  - A SAFETY SHIELD ON DRIVE BELT.
  - EQUIPMENT LAYOUT SIMILAR TO THE DRAWING ON THIS SHEET. IT SHALL MEET OR EXCEED THE
  - AN ADJUSTABLE TIMED ON/OFF SWITCH LOCATED NEAR THE SHAKER.
  - THE SHAKER SHALL BE CAPABLE OF SHAKING A FULL SET OF 8 IN. SIEVES AS
  - 28 FT. LONG x 12 FT. WIDE OUTSIDE, 7 FT.-6 IN. HEIGHT INSIDE.

A. WINDOWS:

- TWO, EQUIPPED WITH DEADBOLT LOCKS, 36 IN. x 80 IN., INSULATED STEEL WITH SMALL CLEAR
  - THE SIEVE SHAKER SHALL BE A RO-TAP, ENDICOTT FROM SOILTEST, SS-12 R
  - GLASS WINDOW. EQUIPPED WITH HORIZONTAL PUSH BAR, HEAVY DUTY DOOR CLOSER, AND PULL
  - FROM GILSON OR APPROVED EQUAL. THE SHAKER SHALL BE SECURELY BOLTED
  - a:::cl!..c,
  - DO:::
  - WORK SHALL CONFORM TO THE NATIONAL ELECTRICAL CODE FOR 110/220 VOLTS,
  - LABORATORY EQUIPMENT. ALL TRAILERS CONSTRUCTED AFTER JULY 1, 2006 SHALL HAVE AN
  - G. WEIGHING MODES: GRAMS, POUNDS, AND PERCENT OF TARGET MASS (WEIGHT).
  - I. BASE: SHALL HAVE ADJUSTABLE LEVELING FEET AND A LEVEL VIAL ATTACHED.
  - R. TEMPERATURE PROBE SHALL BE SUBMERSIBLE TYPE J THERMOCOUPLE WITH A

II. FLOOR:

- 6 IN. CAST IN PLACE CONCRETE WITH SUITABLE SUBGRADE. ALL SIEVES SHALL BE
  - THE Temperature Probe shall be equipped with a chart recorded charting device.

III. HEATING:

- FURNACE, 55,000 BTU, FORCED AIR TYPE.

IV. ELECTRICAL:

- THE ELECTRICAL SYSTEM SHALL BE DESIGNED TO MEET THE NEEDS OF THE CDOT
  - APPROPRIATELY SIZED CIRCUIT BREAKER TO HANDLE THE LOAD OF ALL LABORATORY AND
  - LIGHTING:

- ELECTRICAL LIGHTING FIXTURES AND OUTLETS SHALL BE LOCATED NEAR THE WORK BENCHES.

V. VENTILATION:

- TWO, TWO-DRAWER, LEGAL SIZE FILE CABINETS BUILT INTO DESK AREA. DESK SHALL BE
  - ONE DESK CHAIR WITH ROLLERS, ONE STRAIGHT CHAIR, AND
  - LIGHTING:

- TWO, ONE BUILT-IN UNDER THE WORK BENCH WITH A 28 IN. x 28 IN. LOCK
  - THE MONITOR SHALL HAVE A CHART ADVANCE BUTTON, A TIME POINTER,
  - A PEN ADJUST BUTTON, AND A TEMPERATURE ADJUST KNOB.

VI. SINK:

- DRINKING WATER SUPPLY: ONE 1.5 CU. FT. WITH AT LEAST FIVE POWER LEVELS AND A REVOLVING FLOOR
  - NO TRAP.

VII. WATER SUPPLY:

- DRINKING WATER SUPPLY: ONE 1.5 CU. FT. WITH AT LEAST FIVE POWER LEVELS AND A REVOLVING FLOOR
  - A TEMPERATURE PROBE SHALL BE SUBMERSIBLE TYPE J THERMOCOUPLE WITH A

VIII. SHIPPING REFRIGERATION:

- REFRIGERATOR UNIT:

- SPEED ACCURACY SHALL BE ± 1.5% .

IX. RECLAMATION THERMOMETERS:

- RECLAMATION THERMOMETERS FOR CURING TANKS SHALL BE EITHER
  - THE TEMPERATURE PROBE SHALL BE SUBMERSIBLE TYPE J THERMOCOUPLE WITH A

X. RECLAMATION TESTING:

- THE REQUIREMENTS LISTED HEREIN ARE INTENDED TO MEET THE NEEDS OF THE CDOT
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THE GENERAL NOTES ARE CONTINUED ON SHEET 2.
27. FORCED AIR CONVECTION OVEN: REQUIRED ON PROJECTS WITH 5,000 OR MORE TONS OF HMA OR WHEN SPECIFIED IN THE PLANS. THE FORCED AIR OVEN REPLACES THE RANGE THE OVEN SHALL BE RATED TO AT LEAST 2000 WATTS INCLUDING:
1. AT LEAST ONE BLOWER TO CIRCULATE AIR INSIDE WITHOUT DISTURBING FINE GRAINED SOILS PLACED IN THE OVEN.
2. A MINIMUM INTERIOR CAPACITY OF 4.8 CUBIC FEET.
3. AN EXHAUST CHAMBER ADAPTER TO CONNECT TO A 3 INCH PIPE WHICH SHALL BE VENTED TO THE OUTSIDE.
4. AT LEAST TWO ADJUSTABLE SHELVES.
5. AN OVER-TEMPERATURE PROTECTION DEVICE.
6. AN ELECTRONIC CONTROL SYSTEM WITH CAPABILITY TO READ AND SET THE OVEN TEMPERATURE.

THE OVEN SHALL HAVE A TEMPERATURE RANGE FROM 104 °F TO 464 °F AND HAVE A UNIFORM TEMPERATURE OF ± 3 °F AT 230 °F.
THE OVEN SHALL BE CAPABLE OF MAINTAINING A CONSTANT TEMPERATURE ± 5 °F, THROUGHOUT ITS TEMPERATURE RANGE.
THE OVEN HEATING ELEMENTS SHALL NOT BE ALLOWED TO OPERATE WITHOUT THE BLOWER.

THE FIELD LABORATORY SHALL BE EQUIPPED WITH A SEPARATE ELECTRICAL CIRCUIT TO SUPPLY POWER TO THE FORCED CONVECTION OVEN.

IN ADDITION TO THE ABOVE FORCED AIR CONVECTION OVEN, A HOT PLATE CONFORMING TO THE FOLLOWING SHALL BE PROVIDED:
1. TWO BURNER, PORTABLE, ELECTRICAL "CAL-ROD" OR "RANGETTE" TYPE.
2. AT LEAST ONE BURNER SHALL BE RATED A MINIMUM OF 800 WATTS.
3. EACH HOT PLATE SHALL BE EQUIPPED WITH AN ON-OFF INDICATOR LIGHT.

28. CURING TANK: MINIMUM 95 GALLON CAPACITY WITH A CIRCULATING PUMP WITH A 120 GPM RATING. TANK CAPACITY WILL INCREASE FOR LARGE CONCRETE PROJECTS WHEN SPECIFIED IN THE PLANS.