

GENERAL NOTES

- A. THESE DRAWINGS ARE TO BE USED IN CONJUNCTION WITH THE FULL SET OF CONSTRUCTION DOCUMENTS AS APPLICABLE.
- B. THE DRAWINGS AND SPECIFICATIONS, AND ALL COPIES THEREOF, ARE LEGAL INSTRUMENTS OF SERVICE FOR THE USE BY THE OWNER AND AUTHORIZED REPRESENTATIVES ON THE DESIGNATED PROPERTY ONLY. OTHER USE, WITHOUT THE EXPRESS WRITTEN PERMISSION OF THE OWNER, RJS|BARBER ASSOCIATES, OR THE PROJECT ARCHITECT, IS PROHIBITED.
- C. SPECIFICATIONS, DETAILS AND SCHEDULES, WHICH MAY BE BOUND SEPARATELY AND REFERENCED BY PROJECT NAME, ARE PART OF THESE CONTRACT DOCUMENTS. DRAWINGS BY CONSULTING PROFESSIONALS, INCLUDING FOOD SERVICE CONSULTANTS, ARE SUPPLEMENTARY AND SUBORDINATE TO THE ARCHITECTURAL DRAWINGS AND ARE PART OF THESE CONTRACT DOCUMENTS AS MAY BE APPLICABLE.
- D. THE KITCHEN EQUIPMENT CONTRACTOR SHALL NOTIFY THE FOOD SERVICE CONSULTANT IMMEDIATELY OF ANY OMISSIONS OR DISCREPANCIES BETWEEN THE FOOD SERVICE DRAWINGS, ARCHITECTURAL DRAWINGS, CONSULTING PROFESSIONALS DRAWINGS, SPECIFICATIONS OR EXISTING CONDITIONS. SHOULD THERE BE AN OMISSION OR DISCREPANCY BETWEEN SAID DRAWINGS AND SPECIFICATIONS, IT SHALL BE BROUGHT TO THE FOOD SERVICE CONSULTANT'S ATTENTION IN WRITING FOR CLARIFICATION PRIOR TO BIDDING, EXECUTION OR INSTALLATION OF SAID WORK.
- E. ALL WORK SHALL CONFORM TO ALL RULES AND REGULATIONS OF FEDERAL, STATE AND LOCAL GOVERNMENT AGENCIES AND JURISDICTIONS HAVING AUTHORITY OF THE PROJECT, INCLUDING STATE AND FEDERAL ACCESSIBILITY REQUIREMENTS.
- F. THE KITCHEN EQUIPMENT CONTRACTOR SHALL NOTIFY THE FOOD SERVICE CONSULTANT IMMEDIATELY IF INFORMATION IS NOT SHOWN OR IS UNCLEAR.
- G. THE KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY ALL DIMENSIONS, ELEVATIONS AND EXISTING CONDITIONS PRIOR TO STARTING WORK AND REPORT ANY DISCREPANCIES IN WRITING TO THE FOOD SERVICE CONSULTANT. ANY WORK INSTALLED IN CONFLICT WITH THE FOOD SERVICE DRAWINGS SHALL BE CORRECTED AT THE KITCHEN EQUIPMENT CONTRACTOR'S EXPENSE.
- H. THE KITCHEN EQUIPMENT CONTRACTOR SHALL OBTAIN ALL NECESSARY PERMITS AND APPROVALS FOR ALL WORK.
- J. THE KITCHEN EQUIPMENT CONTRACTOR SHALL BE RESPONSIBLE FOR ALL SCHEDULING AND COORDINATING THE WORK FOR ALL UTILITIES AND SERVICES RELATED TO THIS WORK.
- K. ALL SYMBOLS AND ABBREVIATIONS USED ON THE DRAWINGS ARE CONSIDERED TO BE CONSTRUCTION STANDARDS. QUESTIONS REGARDING THE SAME, OR THEIR EXACT MEANING, SHALL BE DIRECTED TO THE FOOD SERVICE CONSULTANT.
- M. WRITTEN DIMENSIONS SHALL TAKE PRECEDENCE OVER SCALE. DO NOT SCALE DRAWINGS. THE KITCHEN EQUIPMENT CONTRACTOR SHALL, AT THE MINIMUM, BE RESPONSIBLE FOR THE ACCURATE PLACEMENT AND CONFIGURATION OF THE EQUIPMENT WITHIN ITS SCOPE ON THE SITE.
- N. ALL EXTERIOR WALL DIMENSIONS ARE TO FACE OF STUD, CONCRETE OR MASONRY, UNLESS OTHERWISE NOTED.
- P. ALL INTERIOR WALL DIMENSIONS ARE TO FACE OF GYPSUM BOARD AT METAL STUD WALLS, OR TO FACE OF MASONRY OR CONCRETE, UNLESS OTHERWISE NOTED.
- Q. FINISH FLOOR ELEVATIONS ARE TO TOP OF CONCRETE SLAB, UNLESS OTHERWISE NOTED.
- R. FLOOR TO CEILING HEIGHT DIMENSIONS ARE TO FINISHED SURFACES, UNLESS OTHERWISE NOTED.
- S. ALL DOOR SIZES SHOWN ON SCHEDULE ARE OPENING SIZES. ALLOWANCE FOR THRESHOLDS, ETC. SHALL BE DEDUCTED. FRAMES SHALL BE REINFORCED WHERE REQUIRED, FOR CLOSERS, STOPS AND HARDWARE.
- T. THE KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY LOCATION OF ALL STIFFENERS, BRACES, BLOCKING, BACKING, HANGERS, BACK-UP PLATES AND SUPPORTING BRACKETS REQUIRED FOR THE INSTALLATION OF THE CASEWORK, FIXTURES AND ALL WALL-MOUNTED OR SUSPENDED KITCHEN EQUIPMENT, OR MISCELLANEOUS EQUIPMENT OR FURNISHINGS THAT ARE CONTAINED IN THIS WORK.
- U. THE KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY EXACT SIZES AND LOCATIONS OF ALL ITEMS WITHIN HIS SCOPE, INCLUDING, BUT NOT LIMITED TO; EQUIPMENT CURBS, BASE STRUCTURES, AS WELL AS POWER, WATER, DRAIN, GAS INSTALLATIONS AND LOCATIONS. ALL ITEMS SHALL BE VERIFIED WITH EQUIPMENT MANUFACTURERS BEFORE PROCEEDING WITH THE WORK. CHANGES TO ACCOMMODATE THE FIELD CONDITIONS OR APPROVED SUBSTITUTIONS SHALL BE MADE WITHOUT ADDITIONAL CHARGE TO THE OWNER OR RJS|BARBER ASSOCIATES.
- V. ALL PIPES, CONDUITS, WIRES AND DUCTS SHALL BE CONCEALED FROM VIEW UNLESS OTHERWISE NOTED.
- A. HIDDEN CONDITIONS: THE KITCHEN EQUIPMENT CONTRACTOR IS TO CONTACT THE FOOD SERVICE CONSULTANT IMMEDIATELY UPON UNCOVERING ANY HIDDEN CONDITION. THE FOOD SERVICE CONSULTANT IS TO PROVIDE DIRECTION.
- W. CLEAN UP: DAILY REMOVAL OF CONSTRUCTION DEBRIS RELATED TO THIS WORK.

GENERAL PROJECT NOTES

PROJECT SPECIFICATIONS FORM A PART OF THESE GENERAL NOTES.

- A. THESE DRAWINGS TO BE USED IN CONJUNCTION WITH THE FULL SET OF CONSTRUCTION DOCUMENTS AS APPLICABLE.
- B. THE KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY ALL DIMENSIONS PRIOR TO STARTING CONSTRUCTION OF CUSTOM FABRICATED KITCHEN EQUIPMENT. THE ARCHITECT AND RJS|BARBER ASSOCIATES SHALL BE NOTIFIED OF ANY DISCREPANCIES OR INCONSISTENCIES.
- C. DO NOT SCALE THE DRAWINGS.
- D. NOTES AND DETAILS ON THE DRAWINGS SHALL TAKE PRECEDENCE OVER THESE GENERAL NOTES AND THE TYPICAL DETAILS.
- E. ALL SPECIFICATIONS AND CODES NOTED SHALL BE THE LATEST APPROVED EDITIONS AND REVISIONS OF THE GOVERNMENTAL AGENCIES HAVING JURISDICTION OVER THIS PROJECT.
- F. SEE THE ARCHITECTURAL DRAWINGS FOR THE FOLLOWING:
SIZE AND LOCATION OF WINDOW AND DOOR OPENINGS.
SIZES AND LOCATIONS OF INTERIOR AND EXTERIOR NONBEARING PARTITIONS.
SIZES AND LOCATIONS OF CONCRETE CURBS, CONVENIENCE FLOOR DRAINS, SLOPES, DEPRESSED AREAS, CHANGES IN LEVELS, CHAMFERS, GROOVES, INSERTS, ETC.
SIZE AND LOCATION OF FLOOR AND ROOF OPENINGS.
FLOOR AND ROOF FINISHES.
STAIR FRAMING AND DETAILS.
DIMENSIONS NOT SHOWN ON THE FOOD SERVICE DRAWINGS.
CEILING ASSEMBLIES AND HEIGHTS.
EXTERIOR WALL ASSEMBLIES.
- G. SEE MECHANICAL, ELECTRICAL AND PLUMBING DRAWINGS FOR THE FOLLOWING:
PIPES, SLEEVES, HANGERS, TRENCHES, WALL, FLOOR AND ROOF OPENINGS, DUCT PENETRATIONS, ETC. EXCEPT AS SHOWN OR NOTED.
CONVENIENCE FLOOR SINKS.
ELECTRICAL CONDUIT RUNS, BOXES, OUTLETS IN WALLS AND SLABS.
CONCRETE INSERTS FOR ELECTRICAL, MECHANICAL, OR PLUMBING FIXTURES.
SIZE AND LOCATION OF MACHINE OR EQUIPMENT BASES, ANCHOR BOLTS FOR MOUNTS.
BEVERAGE CONDUIT RUNS AND PULL BOXES, UNLESS INCLUDED IN RJS FOOD SERVICE DRAWINGS.
- H. SEE INTERIOR DESIGN DRAWINGS FOR THE FOLLOWING:
CEILING PATTERNS, MATERIALS, FINISHES, DECORATIVE LIGHT FIXTURES, LOCATIONS AND ADDITIONAL CEILING INFORMATION.
DIMENSIONS AND ALL INTERIOR WALL ELEVATIONS.
DETAILS OF BOOTHS, BAR, COUNTER AND BUILT-INS.
- J. SEE RJS|BARBER ASSOCIATES FOOD SERVICE SPECIAL CONDITIONS DRAWINGS FOR WALL BACKING INFORMATION, SLAB DEPRESSIONS, BEVERAGE CONDUIT ROUTING, BULK CO2 FILL BOX, ETC.
- K. SEE ELECTRICAL RJS|BARBER ASSOCIATES FOOD SERVICE DRAWINGS FOR WALL MOUNTED EQUIPMENT OUTLETS, SWITCHES AND DETAILS.
- M. SEE PLUMBING RJS|BARBER ASSOCIATES FOOD SERVICE DRAWINGS FOR INFORMATION ON FLOOR SINKS, FLOOR DRAINS AND NEW EQUIPMENT LAYOUT AT KITCHEN, SCULLERIES AND SERVICE STATIONS.
- N. THE CONTRACT RJS|BARBER ASSOCIATES FOOD SERVICE DRAWINGS AND SPECIFICATIONS REPRESENT THE FINISHED DESIGN. THEY DO NOT INDICATE THE METHOD OF CONSTRUCTION.
- O. THE KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE ALL MEASURES NECESSARY TO PROTECT THE FOOD SERVICE EQUIPMENT, WORKING AND ADJACENT SPACES DURING CONSTRUCTION.
- P. NOTIFY RJS|BARBER ASSOCIATES FOOD SERVICE CONSULTANT WHEN DRAWINGS BY OTHERS SHOW OPENINGS, POCKETS, WALLS, ETC.
- Q. KITCHEN EQUIPMENT CONTRACTOR SHALL INVESTIGATE THE SITE DURING ALL PHASES OF CONSTRUCTION. IF ANY BURIED STRUCTURES, CESSPOOLS, CISTERNS, FOUNDATIONS, UTILITIES, ETC. ARE FOUND, RJS|BARBER ASSOCIATES SHALL BE NOTIFIED IMMEDIATELY.
- R. KITCHEN EQUIPMENT CONTRACTOR SHOP DRAWINGS SUBMITTED TO RJS|BARBER ASSOCIATES SHALL CONSIST OF (5) HARD-COPY SETS, AND (1) ELECTRONIC CAD FILE.
- S. IT SHALL BE THE RESPONSIBILITY OF THE OWNER AND/OR THE GENERAL CONTRACTOR TO INSURE THAT ALL OF THE CONSULTANTS AND SUB-CONTRACTORS RECEIVE COPIES OF ANY AND ALL ADDENDUMS OR CHANGES TO THE CONSTRUCTION DOCUMENTS OR FIELD CONDITIONS WHICH ARE MADE PRIOR TO AND DURING CONSTRUCTION.
- T. KITCHEN EQUIPMENT CONTRACTOR SHALL BE RESPONSIBLE FOR ALL GENERAL CLEAN-UP AND DISPOSAL OF ALL TRASH, CARTONS, CRATES, DEBRIS, ETC. AFTER FINAL INSTALLATION OF ALL FIXTURES AND EQUIPMENT, UNLESS OTHERWISE NOTED, INCLUDING FINAL NON-SANITARY CLEANING.
- U. ALL BASE CONSTRUCTION, MECHANICAL, PLUMBING, ELECTRICAL, WIRING AND CONDUIT REQUIREMENTS RELATED TO EQUIPMENT AS INDICATED ON RJS|BARBER ASSOCIATES CONSTRUCTION DOCUMENTS ARE TO BE COMPLETED BY THE GENERAL CONTRACTOR AND/OR SUB-CONTRACTORS.

GENERAL PROJECT NOTES

(CONTINUED)

- V. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR, AND SHALL HAVE INCLUDED IN HIS SCOPE, ALL WORK NECESSARY TO PROPERLY COORDINATE AND FACILITATE THE INSTALLATION OF ALL FOOD SERVICE EQUIPMENT BY THE KITCHEN EQUIPMENT CONTRACTOR, INCLUDING THE INSTALLATION OF ALL RELATED ITEMS REQUIRED. THIS WORK SHALL INCLUDE ALL NECESSARY CORE DRILLING AND SLEEVES THROUGH WALLS, CEILINGS, FLOORS, COLUMNS AND BEAMS FOR THE PASSAGE OF ALL UTILITIES AND REFRIGERATION LINES. THIS WORK SHALL ALSO INCLUDE ALL EMPTY CONDUITS, ALL EQUIPMENT PADS/CURBS, ALL PLUMBING AND ELECTRICAL REQUIREMENTS AS DESCRIBED ON RJS|BARBER ASSOCIATES FOOD SERVICE CONSTRUCTION DOCUMENTS, ALL DUCT SHAFTS AND WALL BACKING.
- W. THE LAST DATED REVISION VOIDS ALL PREVIOUS FOOD SERVICE CONSTRUCTION DOCUMENTS CONTAINED IN THIS SET.
- X. GENERAL CONTRACTOR SHALL NOTIFY AND COORDINATE WITH ALL SUPPLIERS AND/OR SUB-CONTRACTORS UPON COMPLETION OF ANY APPLICABLE ROUGH-IN OR OTHER WORK IN ORDER TO FACILITATE THE VERIFICATION OF ALL ROUGH-IN LOCATIONS AND/OR EQUIPMENT DIMENSIONS AS REQUIRED.

DESIGN DRAWINGS

- A. DESIGN DRAWINGS ARE DIAGRAMMATIC AND ARE ONLY INTENDED TO DEFINE THE BASIC FUNCTIONS REQUIRED. PROVIDE ALL WORK, MATERIAL, ETC. NECESSARY TO ACCOMPLISH THESE REQUIREMENTS. MINOR DEVIATIONS FROM THE DESIGN LAYOUT ARE ANTICIPATED AND ARE PART OF THE WORK INCLUDED; HOWEVER, NO CHANGES THAT ALTER THE DESIGN INTENT OR FUNCTION OF THE WORK WILL BE PERMITTED. DO NOT SCALE THE DRAWINGS.
- B. IF A CONFLICT OCCURS BETWEEN THE DESIGN DRAWINGS AND SPECIFICATIONS, THE MOST STRINGENT SHALL APPLY.

SUBMITTALS

A. SHOP DRAWINGS:

PRIOR TO FABRICATION OR DELIVERY OF ANY MATERIAL AND/OR EQUIPMENT TO THE JOB-SITE, SUBMIT FIVE (5) HARD COPIES AND ONE (1) ELECTRONIC CAD FILE COMPLETELY ILLUSTRATING AND DESCRIBING ALL MATERIAL AND EQUIPMENT TO BE FABRICATED. ANY PIECE OF MATERIAL OR EQUIPMENT PLACED ON THE JOB WITHOUT PRIOR APPROVAL WILL BE SUBJECT TO REMOVAL.

B. RECORD DRAWINGS:

MAINTAIN ACCURATE CONTINUOUS RECORDS OF ANY AND ALL CHANGES FROM THE CONTRACT DOCUMENTS AND SHOP DRAWINGS. UPON COMPLETION OF THE PROJECT, DELIVER TO THE OWNER, ONE (1) SET OF LEGIBLE AND REPRODUCIBLE COPIES OF THESE RECORD DRAWINGS, PLUS ONE (1) COMPLETE ELECTRONIC CAD FILE, INCLUDING "AS-BUILT" FABRICATION SHOP DRAWINGS.

C. GUARANTEE:

UPON COMPLETION OF THE PROJECT, DELIVER TO THE OWNER ONE (1) YEAR GUARANTEE OF THE FOOD SERVICE EQUIPMENT, MATERIAL AND WORK PERFORMED.

D. MANUAL AND OPERATING INSTRUCTIONS:

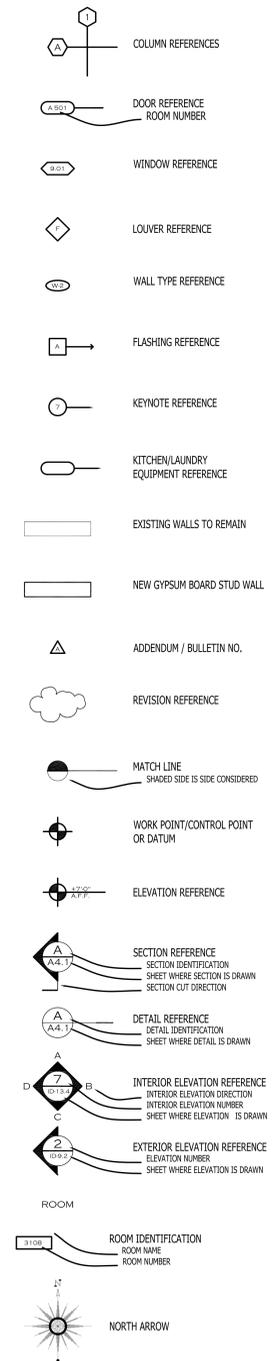
- UPON COMPLETION OF THE PROJECT, THE KITCHEN EQUIPMENT CONTRACTOR SHALL DELIVER TO THE OWNER THREE (3) HARD BOUND "OWNER'S MANUALS". INCLUDE IN THE MANUAL, INSTRUCTIONS SPECIFICALLY PREPARED FOR THE EQUIPMENT AND SYSTEMS PROVIDED, ALONG WITH ALL PAPERS, DESCRIPTIONS, PARTS LISTS, INSTRUCTIONS, WARRANTIES, ETC. WHICH WERE DELIVERED WITH THE MATERIALS AND EQUIPMENT UTILIZED IN THE PROJECT. IDENTIFY EACH ITEM BY DESIGNATION APPEARING ON THE DRAWINGS.
- AT THE TIME DESIGNATED, PROVIDE A SUITABLE OPERATOR, MECHANIC OR ENGINEER TO REVIEW THE SYSTEM WITH OWNER'S REPRESENTATIVE TO THOROUGHLY FAMILIARIZE THE OWNER WITH THE OPERATIONS AND MAINTENANCE OF THE SYSTEM.

ABBREVIATIONS

(E)	EXISTING
(X)	EXISTING TO BE REMOVED
(R)	RELOCATE
NIC	NOT IN CONTRACT
U.O.N.	UNLESS OTHERWISE NOTED
FBO	FURNISHED BY OTHERS
FF & E	FIXTURES FURNISHINGS AND EQUIPMENT
AFF	ABOVE FINISHED FLOOR
ST.ST.	STAINLESS STEEL
RJS BARBER	RJS BARBER ASSOCIATES

REFERENCE SYMBOLS

THE FOLLOWING SYMBOLS MAY BE USED IN THE DRAWINGS:



Project Title:

Expansion and Renovate as New Project - PHASE 1 of 3

Crystal Lake Elementary School

284 Sandy Beach Road
Ellington, Connecticut 06029



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Drawing Title:

**CAFETERIA
FOOD SERVICE EQUIPMENT
GENERAL NOTES**

State Project Number: 048-0058 EA/RR/PS

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Scale:	N.T.S.		FS-G1
Drawn By:			
A.C.			
Project Number:			
	12.140		

ELECTRICAL REQUIREMENTS

GENERAL NOTES:

- ALL WORK INDICATED ON THE ELECTRICAL ROUGH-IN PLAN MUST BE COMPLETED BY OTHER THAN THE KITCHEN EQUIPMENT CONTRACTOR AND MUST COMPLY WITH ALL LOCAL CODES AND REGULATIONS.
- A CATALOG OF MANUFACTURERS EQUIPMENT SPECIFICATION SHEETS IS INCLUDED AS AN INTEGRAL PORTION OF THIS SUBMITTAL, WE SUGGEST THEREFORE THAT ALL TRADES REVIEW THE REQUIREMENTS AS INDICATED REGARDING EACH MANUFACTURER.
- CROSS REFERENCE ALL INFORMATION PER ROUGH-IN DRAWINGS WITH EQUIPMENT SCHEDULE DRAWINGS.
- THE ELECTRICAL ROUGH-IN PLAN IS PROVIDED FOR INFORMATION ONLY, IS BASED ON A 60 HERTZ, UNLESS OTHERWISE NOTED. ELECTRICAL SYSTEM AND IS INTENDED TO SHOW FOOD SERVICE FIXTURES AND EQUIPMENT OUTLET TYPES, LOCATIONS, LOADS AND CONNECTION POSITIONS ONLY. FURNISH ANY ADDITIONAL OUTLETS AS REQUIRED BY LOCAL CODES OR REQUESTED BY OWNER. REFER TO ARCHITECTURAL OR ELECTRICAL ENGINEERING PLANS FOR ANY ADDITIONAL ELECTRICAL REQUIREMENTS.
- REFER TO APPROVED SHOP DRAWINGS FOR SUPPLEMENTAL ELECTRICAL CONNECTIONS AND INSTALLATION REQUIREMENTS FOR THE FOOD SERVICE EQUIPMENT INDICATED ON THIS PLAN.
- ELECTRICAL REQUIREMENTS FOR EXISTING AND OWNER OR PURVEYOR PROVIDED EQUIPMENT MUST BE VERIFIED WITH THE ACTUAL EQUIPMENT SUPPLIED. THESE PLANS ARE MINIMUM GUIDELINES ONLY AND MUST BE VERIFIED. CONTACT OWNER OR EQUIPMENT PROVIDER FOR LOCATION OR SPECIFICATIONS FOR THIS EQUIPMENT.
- EXPOSED ELECTRICAL SERVICES STUBBED UP OUT OF THE FLOOR MUST BE PROTECTED AND INSTALLED IN A MANNER WHICH WILL PREVENT DAMAGE FROM WATER OR IF HIT BY PORTABLE KITCHEN EQUIPMENT, HEAVILY LOADED CARTS OR FLOOR CLEANING EQUIPMENT.
- PRIOR TO THE INSTALLATION OF THE FOOD SERVICE EQUIPMENT, THE ELECTRICAL CONTRACTOR MUST CONFIRM THAT ELECTRICAL WIRING HAS BEEN PULLED THROUGH JUNCTION BOXES.

ELECTRICAL CONTRACTORS NOTES:

ELECTRICAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING AND FOR INSTALLING OF THE FOLLOWING, AND FOR MAKING ALL FINAL CONNECTIONS TO FOOD SERVICE EQUIPMENT AS SHOWN ON THIS PLAN UNLESS OTHERWISE NOTED.

- ELECTRICAL CONTRACTORS SHALL FURNISH ALL LABOR AND MATERIALS TO MAKE ALL FINAL CONNECTIONS AND SHALL INCLUDE ALL ITEMS REQUIRED BY APPLICABLE LAWS.
- ELECTRICAL CONTRACTORS TO CROSS REFERENCE ROUGH-IN DRAWINGS, STAINLESS STEEL FABRICATION, WALK-IN DRAWINGS, EXHAUST HOOD DRAWINGS AND MILLWORK DETAIL DRAWINGS.
- ALL WIRING, WIRING CONDUITS, JUNCTION BOXES, ELECTRICAL OUTLETS, SWITCHES, COVER PLATES, PLUG MOLDING, ETC. AS SHOWN ON PLAN AND NOT PROVIDED BY OTHERS. RUN ALL OF THE ELECTRICAL SERVICE LINES IN WALLS OR CONCEALED WHEREVER POSSIBLE. ALL EXPOSED SERVICES, COMPONENTS AND CONNECTIONS TO BE VAPOR TIGHT.
- ALL DISCONNECTS OR OTHER DEVICES AS REQUIRED BY LOCAL CODES. DO NOT LOCATE DISCONNECTS OR OTHER DEVICES (OTHER THAN JUNCTION BOX CONNECTIONS OR CORD AND PLUG RECEPTACLES) BEHIND COOKING EQUIPMENT OR BELOW EXHAUST HOOD ASSEMBLIES.
- ALL SHUNT-TRIP CIRCUIT BREAKERS OR DISCONNECTS FOR FIRE SUPPRESSION SYSTEM SHUT-OFF OF ALL ELECTRICAL BELOW AND IN EXHAUST HOODS AND VENTILATORS, INTERWIRED WITH FIRE SUPPRESSION SYSTEM, AS REQUIRED BY N.F.P.A. STANDARDS AND ANY LOCAL CODES AND REGULATIONS.
- ALL RECEPTACLES, OUTLETS AND CORD AND PLUG ASSEMBLIES TO BE NEMA SIZED, UL APPROVED AND RATED FOR THE SERVICE INDICATED ON THESE PLANS.
- WALK-IN COOLER/FREEZER LOCATIONS SHOWN IN THIS PLAN:
 - ALL VAPOR PROOF LIGHT FIXTURES, AS REQUIRED BY KITCHEN EQUIPMENT CONTRACTOR.
 - ALL DISCONNECTS AND SWITCHES AT BLOWER COILS BY ELECTRICAL CONTRACTOR.
 - ALL VAPOR PROOF DUPLEX CONVENIENCE OUTLETS AS INDICATED BY ELECTRICAL CONTRACTOR.
 - ALL INTERCONNECTIONS FOR ELECTRICAL COMPONENTS IN THE COOLER/FREEZER COMPARTMENTS BY ELECTRICAL CONTRACTOR, INCLUDING CONTROL WIRING BETWEEN WALK-IN FREEZER COIL AND REMOTE CONDENSER TO ACCOMMODATE DEFROST CYCLE TIMER.
 - ALL INTERCONNECTIONS FOR FREEZER EVAPORATORS AND COMPRESSORS, INCLUDING HEAT TAPE, VERIFY EXACT WIRE SIZES WITH MANUFACTURERS SPECIFICATIONS, BY ELECTRICAL CONTRACTOR.
- ALL WIRING CONDUITS INTO WALK-IN COOLER/FREEZER COMPARTMENTS FOR THE FOLLOWING BY ELECTRICAL CONTRACTOR:
 - EACH EVAPORATOR COIL.
 - EACH VAPOR PROOF CEILING LIGHT.
 - EACH PERSONNEL ALARM SWITCH AND LIGHT.
 - EACH HIGH TEMPERATURE WARNING ALARM SYSTEM.

ELECTRICAL REQUIREMENTS

(continued)

- ALL PENETRATIONS FOR THE REQUIRED SERVICES MUST BE MADE THROUGH THE CEILING INSULATION AND ARE REQUIRED TO BE VAPOR TIGHT. ALL CONDUITS TO RUN ABOVE THE WALK-IN COMPARTMENTS.
- ALL COMPRESSOR LOADS SHALL BE SIZED FOR APPROXIMATELY 3500 WATTS PER HORSEPOWER, OR PER NATIONAL ELECTRICAL CODE. VERIFY REQUIREMENTS WITH MANUFACTURERS NAME PLATE DATA.
- ALL WIRING TO AND INTERWIRING BETWEEN THE FOLLOWING:
 - EXHAUST HOOD/VENTILATOR COMPARTMENTS.
 - ELECTRICIAN TO SIZE AND SUPPLY STARTER MOTORS FOR EXHAUST HOOD FANS.
 - ELECTRICAL SERVICES TO CONTROL PANELS. EXACT REQUIREMENTS FOR THE NUMBER OF WIRES AND ELECTRICAL SERVICE MUST BE VERIFIED WITH THE APPROVED SHOP DRAWINGS AND COMPLY WITH LOCAL CODES AND REGULATIONS BY ELECTRICAL CONTRACTOR.
 - CONTROL WIRING FROM CONTROL PANEL TO EACH HOOD SECTION FOR DAMPERS, SOLENOIDS AND LIGHTS BY ELECTRICAL CONTRACTOR.
 - CONTROL WIRING FROM CONTROL PANEL TO EXHAUST AND SUPPLY FANS. THESE FANS SHALL BE ELECTRICALLY INTERLOCKED BY ELECTRICAL CONTRACTOR.
 - FIRE SYSTEMS CONTROL INTERWIRING BETWEEN FIRE SUPPRESSION SYSTEMS, CONTROL PANELS AND REMOTE SHUT-OFFS BY ELECTRICAL CONTRACTOR.
 - CONTROL WIRING FROM CONTROL PANEL TO EACH REMOTE DETERGENT PUMP AS APPLICABLE BY ELECTRICAL CONTRACTOR.
- ALL REQUIRED MATERIALS TO MAKE FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT SHOWN ON THIS PLAN BY ELECTRICAL CONTRACTOR.
- AVOID LOCATING ELECTRICAL PANELS BEHIND FOOD SERVICE EQUIPMENT. REFER TO EQUIPMENT PLANS FOR THE LOCATIONS OF EQUIPMENT THAT DOES NOT APPEAR ON THIS ELECTRICAL ROUGH-IN PLAN
- AN ISOLATED CIRCUIT WITH A CLEAN EARTH GROUND FOR ALL OWNER PROVIDED POINT-OF-SALE EQUIPMENT, CREDIT CARD SCANNERS AND VALIDATION MACHINES. VERIFY ELECTRICAL REQUIREMENTS WITH THE OWNER AND EQUIPMENT, BY ELECTRICAL CONTRACTOR.
- INTERCONNECT WASTE PULPER CONTROL PANEL WITH THE PULPER, EXTRACTOR AND REMOTE STOP-START STATIONS, AS PER MANUFACTURERS SPECIFICATIONS, BY ELECTRICAL CONTRACTOR.

GENERAL ELECTRICAL NOTES

(THESE NOTES SUPPLEMENT THE MASTER SPECIFICATIONS AND ARE RELATED TO WORK SURROUNDING FOOD SERVICE.)

- DEFINITION:** THE WORD "PROVIDE" MEANS: FURNISH, INSTALL FEED, CONNECT WITH ALL ACCESSORIES AND ANCILLARY EQUIPMENT FOR A COMPLETE OPERATING INSTALLATION BY THE APPROPRIATE TRADE, AS NOTED.
- CODES:** WORK SHALL BE PERFORMED IN ACCORDANCE WITH ALL APPLICABLE CODES AND ORDINANCES.
- COMPLETE INSTALLATION:** ELECTRICAL CONTRACTOR TO PROVIDE ALL LABOR, MATERIALS, EQUIPMENT, TOOLS, ACCESSORIES, ETC. NECESSARY TO ACCOMPLISH A COMPLETE ELECTRICAL SYSTEM IN ACCORDANCE WITH THE DRAWINGS AND SPECIFICATIONS PERFORMED BY APPLICABLE TRADES.
- GROUNDING:** ELECTRICAL CONTRACTOR TO GROUND ALL EQUIPMENT AND SYSTEM NEUTRALS IN ACCORDANCE WITH THE CODE. PROVIDE CODE SIZE EQUIPMENT GROUNDING CONDUCTOR IN ALL FEEDERS AND BRANCH CIRCUIT RACEWAYS. WHERE ISOLATED GROUNDS ARE INDICATED, PROVIDE INSULATED CONDUCTOR.
- CIRCUITING:** ELECTRICAL CONTRACTOR SHALL PROVIDE ALL CIRCUITING IN CONDUIT. EMT WITH STEEL INSULATED THROAT SET-SCREW FITTINGS MAY BE USED IN DRY INTERIOR LOCATIONS. PVC WITH WRAPPED RIGID ELBOWS AND RISERS SHALL BE USED IN CONCRETE AND BELOW GRADE. RGS OR IMC CIRCUITING SHALL BE CONCEALED. WHERE CONCEALMENT IS IMPRACTICAL, AND WITH THE SPECIFIC APPROVAL OF THE ENGINEER, SURFACE RACEWAY AND OUTLETS MAY BE INSTALLED. FINISHED TO MATCH ADJACENT SURFACES. METAL-CLAD CABLE (TYPE MC) MAY BE USED PER THE FOLLOWING:
 - LIMITED SINGLE-CIRCUIT, DEAD-END FEEDS IN DRY LOCATIONS, WITHIN ACCESSIBLE ATTIC SPACES.
 - FLEXIBLE "WHIPS" FROM JUNCTION BOXES TO RECESSED AND SUSPENDED LIGHTING FIXTURES.
 - CIRCUITING WITHIN CASEWORK AND OTHER "TIGHT" CONDITIONS.
 - WHERE APPROVED FOR INSTALLATION, TYPE MC CABLE SHALL BE SUPPORTED VERTICALLY 5' O.C., HORIZONTALLY 3' O.C., AND WITHIN 12" OF OUTLET JUNCTION BOXES.
 - PLASTIC BUSHINGS SHALL BE INSTALLED AT ALL TERMINATIONS.
- WIRING:** ELECTRICAL CONTRACTOR SHALL PROVIDE ALL WIRE IN COPPER, STRANDED IN SIZES #8 AWG AND LARGER. INSULATION SHALL BE TYPE THW, THWN OR THHN.
- EXISTING CONDITIONS:** ELECTRICAL AND FOOD SERVICE CONTRACTOR SHALL VISIT THE SITE TO BECOME FAMILIARIZED WITH ALL EXISTING AND PROPOSED CONDITIONS WHICH MAY AFFECT THE COURSE OF HIS WORK PRIOR TO SUBMITTING A BID ON THIS PROJECT. NO EXTRAS WILL BE ALLOWED FOR FAILURE TO COMPLY WITH THIS REQUIREMENT.

GENERAL ELECTRICAL NOTES

(continued)

- PERMITS:** ELECTRICAL CONTRACTOR SHALL OBTAIN FOR ALL BUILDING AND WORKING PERMITS AND INSPECTION FEES FOR THIS PROJECT, AS APPLICABLE TO SPECIFIC TRADE.
- UTILITY SERVICES:** ELECTRICAL CONTRACTOR SHALL PROVIDE POWER AND COMMUNICATIONS SYSTEM SERVICES IN ACCORDANCE WITH THE REQUIREMENTS OF THE SERVING UTILITIES. PROVIDE EXCAVATION, RACEWAY, STRUCTURE, GROUNDING, ETC. AS DIRECTED. POWER SERVICES AND DISTRIBUTION SYSTEM ARC RATING SHALL EXCEED MAXIMUM AVAILABLE FAULT CURRENT THROUGH UTILITY SERVICE TRANSFORMER. CONTACT SERVING UTILITIES AND OBTAIN THEIR REQUIREMENTS PRIOR TO BID. (UTILITY SERVICE AND LINE EXTENSION CHARGES PAID BY OTHERS).
- FIRE STOPPING:** ELECTRICAL CONTRACTOR SHALL PROVIDE FIRE STOPPING AT ALL PENETRATIONS OF FIRE-RATED ASSEMBLIES. FIRE STOP ASSEMBLIES SHALL BE UL LISTED AND APPROVED BY CODE ENFORCING AUTHORITIES BY APPROPRIATE TRADES.
- FUSES AND CIRCUIT BREAKERS:** FUSES AND CIRCUIT BREAKERS SHALL BE SIZED PER ACTUAL NAMEPLATE OF EQUIPMENT SERVED. CIRCUIT BREAKERS SHALL BE RATED FOR THEIR RESPECTIVE APPLICATION (MOTOR CIRCUIT PROTECTOR, GROUND FAULT CIRCUIT INTERRUPTER, ARC FAULT CIRCUIT INTERRUPTER, ETC.). FUSES SHALL BE DUAL-ELEMENT CURRENT-LIMITING, AND SHALL BE INTERCHANGEABLE BETWEEN FRAME SIZES WITH STANDARD FACTORY FUSE REDUCERS.
- EQUIPMENT STANDARDS:** ALL MATERIALS AND EQUIPMENT SHALL BE NEW AND OF THE HIGHEST QUALITY AVAILABLE ("SPECIFICATION GRADE"). LIGHTING FIXTURES SHALL HAVE ELECTRONIC BALLASTS AND ACRYLIC LENSES. FOOD SERVICE EQUIPMENT SHALL BE FACTORY-ASSEMBLED COMMERCIAL-GRADE, CONFIGURED PER SERVING UTILITY STANDARDS.
- GUARANTEE:** THE ELECTRICAL CONTRACTOR SHALL GUARANTEE THE COMPLETE ELECTRICAL SYSTEM, AND ALL PORTIONS THEREOF, SHALL BE GUARANTEED TO BE FREE FROM DEFECTS IN WORKMANSHIP AND MATERIALS FOR A PERIOD OF ONE YEAR FROM DATE OF FINAL ACCEPTANCE. PROMPTLY REMEDY SUCH DEFECTS AND ANY SUBSEQUENT DAMAGE CAUSED BY THE DEFECTS OR REPAIR THEREOF AT NO EXPENSE TO THE OWNER. LIGHT BULBS ARE EXEMPT FROM THIS GUARANTEE, BUT SHALL BE NEW AND UNUSED AT THE TIME OF FINAL ACCEPTANCE.
- SUBMITTALS:** SUBMIT COPIES AS REQUIRED, OF FACTORY SHOP DRAWINGS FOR ALL LIGHTING FIXTURES, SWITCHGEAR, PANELS, MOTOR CONTROL, WIRING DEVICES, ETC. PROPOSED FOR THIS PROJECT. PROPOSED SUBSTITUTIONS SHALL BE EQUAL OR SUPERIOR TO SPECIFIED ITEMS IN ALL RESPECTS. DETERMINATION OF EQUALITY RESTS SOLELY WITH ELECTRICAL ENGINEER.
- LOCATIONS:** INDICATED LOCATIONS OF ALL OUTLETS AND EQUIPMENT ARE SUBJECT TO CHANGE, SHIFT/RELOCATE/RECONFIGURE ANY OUTLET, EQUIPMENT OR CONNECTION POINT UP TO 10' AS DIRECTED BY ELECTRICAL ENGINEER, AT NO ADDED COST.
- IDENTIFICATION:** ELECTRICAL CONTRACTOR SHALL IDENTIFY ALL EQUIPMENT, SWITCHBOARD CIRCUITS AND ELECTRICALLY-CONNECTED EQUIPMENT WITH ENGRAVED NAMEPLATES. NAMEPLATES SHALL BE FASTENED WITH A MINIMUM OF TWO (2) SCREWS. PANEL DIRECTORIES SHALL BE TYPED.
- PANELBOARDS:** PANELS SHALL HAVE FLUSH MONO-FLAT TRIM, PIANO HINGED DOORS AND COVER (DOOR IN DOOR) WITH LOCKABLE MASTER-KEYED FLUSH CATCHES AND BOLT-ON CIRCUIT BREAKERS. FLUSH MOUNTED PANELS SHALL HAVE EMPTY CONDUITS STUBBED TO ACCESSIBLE SPACE: (1) 1" CONDUIT FOR EACH (4) SPARE/SPACE CIRCUITS.
- TAMPER-PROOF:** ALL EQUIPMENT AND CIRCUITING ACCESSIBLE BY THE PUBLIC SHALL BE DEMONSTRATED TO BE TAMPER-PROOF AND VANDAL RESISTANT. OPENABLE DEVICES AND EQUIPMENT SHALL BE PADLOCKABLE.
- SUPPORTS AND HANGERS:** SUPPORT AND ALIGN ALL RACEWAYS, CABINETS, BOXES, BACK-BOXES, FIXTURES AND EQUIPMENT FROM STRUCTURE. SECURE ALL SUPPORTING METHODS BY MEANS OF TOGGLE BOLTS IN HOLLOW MASONRY, EXPANSION BOLTS IN SOLID MASONRY, CONCRETE PRESET INSERTS OR EXPANSION BOLTS IN CONCRETE, MACHINE SCREWS OR BOLTS ON METAL SURFACES, AND WOOD SCREWS ON WOOD CONSTRUCTION. ALL SUPPORTING SYSTEMS AND COMPONENTS SHALL BE RATED FOR FIVE (5) TIMES THE ACTUAL LOAD.
- ADDITIONAL SYSTEMS AND EQUIPMENT CONNECTIONS:** IN ADDITION TO EQUIPMENT POWER FEEDERS AND CONNECTIONS INDICATED ON THE ELECTRICAL DRAWINGS, PROVIDE 120V CONTROL POWER CONNECTIONS TO SMOKE/FIRE DAMPERS, VAV BOXES, TEMPERATURE CONTROL PANELS, DOOR-HOLDING/LATCHING DEVICES, ETC., AS INDICATED IN THE MECHANICAL DRAWINGS AND SPECIFICATIONS.

ITEM	POWER SOURCE	CIRCUIT	NO. PER
FIRE/SMOKE DAMPER	EMERGENCY		5
VAV TERMINAL (NO FAN)	NORMAL		7
TEMP CONTROL PANEL	EMERGENCY		1
DOOR HOLDING/LATCHING DEVICE	EMERGENCY		4

- 24-HOUR OPERATION:** IF APPLICABLE, CONDUCT WORK TO MINIMIZE DISRUPTION OF OWNER'S ONGOING 24-HOUR OPERATIONS. PROVIDE BARRICADES, NOISE ABATEMENT AND DUST CONTAINMENT MEASURES TO ENSURE THE SAFETY AND COMFORT OF PATRONS, STAFF AND WORKERS. INTERRUPTIONS OF EXISTING POWER, COMMUNICATIONS OR FIRE ALARM SYSTEMS SHALL BE MOMENTARY IN NATURE, EACH SUCH OUTAGE (OR OPERATION WHICH MAY POSE RISK OF AN ACCIDENTAL OUTAGE) SHALL BE SCHEDULED 48 HOURS IN ADVANCE.

FOOD SERVICE ELECTRICAL SYSTEM NOTES

- THESE DRAWINGS INDICATE ELECTRICAL FEEDS ONLY TO FOOD SERVICE EQUIPMENT AND SYSTEMS. SEE KITCHEN DRAWINGS (F5-SERIES) PREPARED BY THE FOOD SERVICE CONSULTANT FOR EXPLANATIONS OF LOADS, SYMBOLS MOUNTING HEIGHTS, ETC. - AND FOR ADDITIONAL ELECTRICAL REQUIREMENTS NOT INDICATED ON THESE DRAWINGS, INCLUDING:
 - EXTENSIONS TO EQUIPMENT FROM OUTLET BOXES, SPECIALTY RECEPTACLES, CORD SETS, MULTIPLE CONNECTIONS FROM SINGLE OUTLETS, POWER AND CONTROL INTERCONNECTIONS FROM COMPRESSOR RACK TO FIELD EQUIPMENT AND MISCELLANEOUS POWER AND CONTROL INTERCONNECTIONS.
- SEE OVERALL FOOD SERVICE DRAWINGS FOR DESCRIPTIONS OF EQUIPMENT AND SYSTEMS.
- ALL CONDUIT STUB-UPS, AS INDICATED ON THE KITCHEN EQUIPMENT DRAWINGS, SHALL BE ROUTED BELOW FINISHED FLOOR, 2" MIN, UNLESS OTHERWISE NOTED AS LARGER.
- ALL RECEPTACLES WITHIN 6FT OF SINKS OR WATER USE AREAS SHALL BE "GFCI" TYPE.
- ALL DEVICE COVER PLATES SHALL BE STAINLESS STEEL.
- PROVIDE "TAYMAC" #51/26 SERIES WEATHERPROOF RECESSED RECEPTACLE COVERS FOR ALL ABOVE COUNTER RECEPTACLES IN BAR AND SINK AREAS.
- FINAL CONNECTION TO ALL KITCHEN EQUIPMENT SHALL BE MADE WITH "SEAL-TITE" FLEXIBLE CONDUIT.
- PROVIDE MOISTURE PROOF SEAL FOR ALL CONDUITS ENTERING/LEAVING COOLER AND FREEZER BOXES. ASSEMBLE, INSTALL AND LAMP, LIGHTING FIXTURES AND WIRING DEVICES PROVIDED WITH COOLERS AND FREEZERS. PROVIDE COMPLETE INTERNAL CIRCUITING AND CONNECTIONS.
- PROVIDE POWER INTERCONNECTION BETWEEN FREEZER FAN COILS, DEFROST HEATERS AND COMPRESSOR RACKS. MINIMUM CIRCUITING = 5 #12, 1" C. CONFIRM REQUIREMENTS PRIOR TO ROUGH-IN.
- ALL EQUIPMENT LOCATED BELOW EXHAUST HOODS WITHIN FOOD PREPARATION AREAS SHALL BE SERVED BY SHUNT-TRIP TYPE CIRCUIT BREAKERS INTERLOCKED WITH THE HOOD FIRE SUPPRESSION SYSTEM. UPON ACTIVATION OF THE FIRE SYSTEM, THE SHUNT-TRIP CIRCUIT BREAKERS SHALL TRIP TO THE "OFF" POSITION.
- KITCHEN HOOD EXHAUST FANS AND MAKE-UP AIR UNITS SHALL BE INTERLOCKED AND THE CONTROL CIRCUITS SHALL BE ROUTED THROUGH DRY CONTACTS PROVIDED IN THE FIRE PROTECTION SYSTEM. PROVIDE ADDITIONAL RELAYS AS REQUIRED.
- PROVIDE 120V SERVICE AND CONNECTIONS TO GAS SOLENOID VALVES. INTERCONNECT WITH HOOD CONTROL AND FIRE SUPPRESSION SYSTEMS.
- SUPPLEMENTAL TASK LIGHTING: PROVIDE (15) 24" LONG LOCAL AND UNDERCOUNTER TASK LIGHTS, COMPLETE WITH LAMPS, INTEGRAL SWITCH, CORD SET AND/OR LOCAL OUTLET AS REQUIRED. "ALKCO" # SF300 SERIES. LOCATE AS DIRECTED FOR SUPPLEMENTAL TASK LIGHTING, OR AS REQUIRED TO PROVIDE 50 FOOT-CANDLE LIGHT LEVELS. RETURN EXCESS TO OWNER.
- PROVIDE RACEWAY SYSTEMS FOR REFRIGERATION AND BEVERAGE SERVICE LINES AS DIRECTED IN FOOD SERVICE DRAWINGS (ALL LONG-RADIUS SWEEPS). PROVIDE PULL CANS AND GUTTERS AS REQUIRED. ASSEMBLE ALL RACEWAY SYSTEM JOINTS WITH SILICONE CAULK, TO PROVIDE A CONTINUOUS WATERTIGHT ASSEMBLY.

FIRE ALARM CONTROL LOGIC

UPON MANUAL OR AUTOMATIC ACTIVATION OF THE HOOD EXTINGUISHING SYSTEM, APPROPRIATE CONTACT CLOSURES IN THE SYSTEM PANEL SHALL GENERATE AN ALARM AT THE FIRE ALARM CONTROL PANEL VIA MONITORING BY DIVISION 28. SHUT OFF GAS SUPPLY TO ALL EQUIPMENT UNDER THE HOOD VIA THE GAS SOLENOID VALVE AND DISCONNECT POWER TO ALL EQUIPMENT UNDER THE HOOD VIA AUXILIARY DEVICES BY DIVISION 26.

ELECTRICAL SYMBOLS

THE FOLLOWING SYMBOLS MAY BE USED IN THE DRAWINGS:

ELECTRICAL LEGEND	
SYMBOLS	ABBREVIATIONS
	A AMPERES
	AF ABOVE FINISHED FLOOR
	BTC BRANCH TO CONNECTION POINT AND CONNECT EQUIPMENT
	CONV. CONVENIENCE OUTLET 120V 1PH 20.0A
	D.C. DIRECT CONNECTION
	DN DOWN FROM ABOVE
	E.C. ELECTRICAL CONTRACTOR
	HP HORSE POWER
	K.E.C. KITCHEN EQUIPMENT CONTRACTOR
	KW KILOWATTS
	PH PHASE
	U.C. UNDER COUNTER
	V VOLTS
	W WATTS

ABBREVIATIONS

(E)	Existing
(X)	Existing to be removed
(R)	Relocate
NIC	Not In Contract
U.O.N.	Unless Otherwise Noted
+	Above Finished Floor
DN+	Down from ceiling to height above Finished Floor
FBO	Furnished By Others
FF & E	Fixtures Furnishings and Equipment
E.C.	Electrical Contractor
C	Conduit (with pull cord if otherwise empty)
C.O.	Conduit only
CONN	Connection
GFCI	Ground Fault Circuit Interrupter
JB	Junction Box
SR	Single Receptacle
DR	Duplex Receptacle
BP	Breaker Panel
PI	Plug In
HP	Horsepower
GRD/GND	Ground
V	Volts
KW	Kilowatt (Watt x 1000)
A	Amp
P/W	Phase / Wire

Project Title:

Expansion and Renovate as New Project - PHASE 1 of 3

Crystal Lake Elementary School

284 Sandy Beach Road
Ellington, Connecticut 06029



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GENERAL MECHANICAL NOTES
(THESE NOTES SUPPLEMENT THE MASTER SPECIFICATIONS)

CONDITIONS

A. GENERAL CONDITIONS, SUPPLEMENTARY CONDITIONS, SPECIAL CONDITIONS, AND OTHER RELATED PORTIONS OF DIVISION 1 APPLY TO THIS SECTION.

REGULATIONS, CODES, PERMITS AND INSPECTIONS

- A. COMPLY WITH ALL NATIONAL, STATE, COUNTY AND CITY CODES, ORDINANCES, ETC. HAVING JURISDICTION, INCLUDING RULES AND REQUIREMENTS OF UTILITY SERVING AGENCIES.
- B. INCORPORATE ALL CODES, ORDINANCES, ETC. INTO THE BASE BID AND INSTALLATION OF THE WORK. NO ADDITIONAL FUNDS WILL BE ALLOCATED FOR WORK REQUIRED TO CONFORM TO REGULATIONS AND REQUIREMENTS AND/OR TO OBTAIN APPROVAL OF WORK.
- C. OBTAIN AND PAY FOR ALL REQUIRED PERMITS AND LICENSES. WHEN REQUIRED BY CODE, ALL WORK MUST BE INSPECTED AND APPROVED BY LOCAL AUTHORITIES PRIOR TO FINAL APPROVAL. FURNISH ARCHITECT WITH CERTIFICATES OF INSPECTION AND APPROVALS BY LOCAL AUTHORITIES.
- D. IN ADDITION, THE LATEST EDITION OF THE FOLLOWING PUBLISHED STANDARDS SHALL BE ADHERED TO:

1. STANDARD BUILDING CODE
2. STANDARD PLUMBING CODE
3. STANDARD MECHANICAL CODE
4. APPLICABLE NFPA STANDARDS
5. ASHRAE GUIDES
6. SMACNA DUCT CONSTRUCTION STANDARDS
7. NATIONAL ELECTRIC CODE
8. HEALTH CODES
9. NATIONAL FIRE CODE

DUCTWORK

A. PROVIDE A COMPLETE SYSTEM OF DUCTWORK, FABRICATED AND INSTALLED IN STRICT ACCORDANCE WITH THE ASHRAE GUIDES AND WITH SMACNA DUCT CONSTRUCTION STANDARDS. THE DUCT SYSTEM SHALL BE CONSTRUCTED AS SHOWN ON THE MECHANICAL DRAWINGS. CHANGES IN ARRANGEMENT OR IN DUCT SIZES SHALL BE MADE ONLY AFTER WRITTEN ACCEPTANCE IS OBTAINED FROM THE MECHANICAL CONSULTING ENGINEER.

DUCTWORK INSTALLATION

- A. CONSTRUCT DUCTWORK WITH MATERIAL, GAUGES, JOINTS, WELDS, BRACING AND SUPPORTS IN ACCORDANCE WITH APPLICABLE RECOMMENDATIONS OF ASHRAE AND SMACNA WITH ADDITIONAL BRACING AS REQUIRED.
- B. FOOD SERVICE EXHAUST DUCTWORK SHALL BE RIGIDLY CONSTRUCTED, LIQUID AND AIR-TIGHT. JOINTS SHALL BE TIGHTLY FITTED AND WELDED WITH NO VOIDS. ALL DUCTWORK, SEALING PRODUCTS SHALL CONFORM TO THE UMC AND UL-181 AND INSTALLED PER THE MANUFACTURER'S RECOMMENDATIONS.

TESTING AND BALANCING

- A. THE TESTS SHALL INCLUDE ALL FANS, VOLUME DAMPERS, AIR DEVICES, ETC. NORMALLY INCLUDED AS A PART OF THE AIR DISTRIBUTION AND TRANSMISSION SYSTEM.
- B. A COMPLETE BALANCING REPORT SHALL BE DONE BY AN INDEPENDENT BALANCING COMPANY AND SHALL BE SUBMITTED TO THE CONSULTING ENGINEER UPON COMPLETION.

PLUMBING AND PIPING SPECIFICATIONS

GENERAL PRODUCTS

- A. FURNISH AND INSTALL NEW EQUIPMENT AND MATERIALS. ITEMS OF EQUIPMENT USED FOR THE SAME PURPOSE SHALL BE BY THE SAME MANUFACTURER.
- B. SYSTEMS SHALL BE COMPLETE AND OPERABLE. ANY ACCESSORIES REQUIRED FOR OPERATION OF THE SYSTEMS SHALL BE INCLUDED AS AN ITEM OF EQUIPMENT. WHERE POSSIBLE, ALL VALVES SHALL BE CONCEALED WITHIN FIXTURE OR EQUIPMENT.

PIPING MATERIALS

- A. WATER PIPING BURIED BELOW GRADE SHALL BE TYPE "K" COPPER TUBING WITH WROUGHT COPPER FITTINGS WITH SILVER SOLDER.
- B. DOMESTIC AND CHILLED WATER PIPING ABOVE GRADE SHALL BE TYPE "L" HARD DRAWN COPPER TUBING WITH WROUGHT COPPER FITTINGS AND NO-LEAD 95/5 SOLDER.
- C. NATURAL GAS PIPING ABOVE GRADE THAT IS 2.5" AND SMALLER SHALL BE SCHEDULE 40 ASTM, A-53 BLACK STEEL SCREWED PIPE WITH BLACK BANNED 150C/0 MALLEABLE IRON THREADED FITTINGS. PIPING 3" AND LARGER SHALL BE BUTT-WELDED WITH FACTORY MADE WROUGHT STEEL BUTT WELDING FITTINGS.
- D. CONDENSATE DRAIN PIPING SHALL BE TYPE "M" HARD COPPER WITH WROUGHT COPPER FITTINGS AND NO-LEAD 45 SOLDER.
- E. GAS VALVES SHALL BE BRONZE BODY, BRONZE TAPERED PLUG, NON-LUBRICATED TEFLON PACKING, THREADED ENDS. GAS VALVES ARE PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR. GAS VALVE SUPPORTING FIRE PROTECTION SHALL BE COMPATIBLE TO FIRE CONTROL LOGIC AS DESIGNED BY MECHANICAL ENGINEER.
- F. PIPE SUPPORTS SHALL BE AS REQUIRED BY LATEST EDITION OF THE UPC.

GENERAL MECHANICAL NOTES
(CONTINUED)

PIPING SPECIALTIES

INSTALLATION

- A. CONCEAL ALL PIPING IN WALLS, FURRED SPACES, PIPE SPACES, OR ABOVE SUSPENDED CEILINGS, AS SHOWN ON THE DRAWINGS. GROUP PIPING WHEREVER PRACTICAL, AND INSTALL UNIFORMLY IN STRAIGHT PARALLEL LINES, SQUARELY WITH BUILDING LINES, AS APPLICABLE.
- B. SUPPORT HORIZONTAL PIPING WITH PIPE HANGERS. DO NOT USE PERFORATED METAL STRAP. ARRANGE PIPING SO THAT THERMAL EXPANSION DOES NOT CAUSE STRESS. INSTALL AND SECURE PIPING SO THAT HOT AND COLD LINES AND LINES OF DISSIMILAR METALS ARE NOT IN CONTACT. ALLOW FOR THERMAL EXPANSION AS REQUIRED.
- C. VERIFY ALL EQUIPMENT DIMENSIONS AND REQUIREMENTS FOR ROUGH-IN WORK. COORDINATE BETWEEN KITCHEN EQUIPMENT CONTRACTOR AND PLUMBING CONTRACTOR.
- D. PERFORM ALL WORK IN ACCORDANCE WITH THE BEST TRADE PRACTICES. INSTALL ALL MATERIALS AND EQUIPMENT SQUARELY WITH THE BUILDING LINES. PROVIDE RIGID, PERMANENT BASES AND SUPPORTS FOR ALL WORK. CONSTRUCT AND BRACE EQUIPMENT, PIPING, ETC. SO THAT THERE WILL BE NO VIBRATION AND/OR RATTLING WHEN THE SYSTEM IS IN OPERATION.

STRUCTURAL HANGARS

- A. HANGERS SUPPORTED BY METAL DECKING ONLY, OR METAL DECKING WITH INSULATED FILL, SHALL BE ATTACHED WITH STEEL BARS, 3/8" ROUND X 12" 1/2" X FLAT 12" PLACED PERPENDICULAR TO FLUTES. ONLY LIGHT DUCTWORK (12" X 16" MAX), PIPING (1 1/2" ROUND PIPING MAX), OR CEILINGS MAY BE HUNG FROM SUCH INSTALLATIONS. HANGERS MUST BE TWO (2) FLUTES APART WHERE THEY OCCUR ON THE SAME DECK SPAN.
- B. HANGARS SUPPORTED BY METAL DECK WITH STRUCTURAL CONCRETE FILL SHALL BE INSTALLED USING ICBO APPROVED ANCHORAGE SYSTEMS. SUCH HANGARS SHALL BE USED TO SUPPORT DUCTWORK (54" X 16" MAX), PIPING (4" ROUND MAX) OR CEILINGS. HANGERS MUST BE AT LEAST TWO (2) FLUTES APART WHERE THEY OCCUR ON THE SAME DECK SPAN. LARGER DUCTWORK OR PIPING SHALL BE SUPPORTED BY STRUCTURAL BEAMS OR COLUMNS.

CONCRETE

- A. FORMS FOR CONCRETE CURBS AND DEPRESSIONS SHALL BE LAID OUT AND CONSTRUCTED TO PROVIDE THE SPECIFIED CAMBER SHOWN ON DRAWINGS.
- B. DRY PACK OR GROUT UNDER BASE PLATES, SILL PLATES, ETC. SEE SPECIFICATIONS.
- C. MECHANICAL PIPES AND ELECTRICAL CONDUITS WHICH PASS THROUGH SLAB ON GRADE, CONCRETE ON STEEL DECK, FRAMED CONCRETE FLOORS AND WALLS DO NOT REQUIRE SLEEVES, UNLESS OTHERWISE INDICATED IN THE PROJECT SPECIFICATIONS, MECHANICAL OR ELECTRICAL DRAWINGS. IF SLEEVES ARE REQUIRED, INSTALL SLEEVES BEFORE PLACING CONCRETE. DO NOT CUT ANY REINFORCING WHICH MAY INTERFERE WITH SLEEVE PLACEMENT. CORING OPENINGS IN CONCRETE IS NOT PERMITTED. NOTIFY THE STRUCTURAL ENGINEER IN ADVANCE OF CONDITIONS NOT SHOWN ON THE STRUCTURAL DRAWINGS. NO PIPES OR ELECTRICAL CONDUIT SHALL PASS THROUGH BEAMS OR COLUMNS UNLESS SPECIFICALLY DETAILED.
- D. EXCEPT FOR SLAB ON GRADE AND CONCRETE ON STEEL DECK, EMBEDDED ELECTRICAL CONDUITS OR MECHANICAL PIPES (OTHER THAN THOSE PASSING THROUGH) OUTSIDE DIAMETER SHALL NOT EXCEED 30 PERCENT OF THE SLAB THICKNESS AND SHALL BE PLACED BETWEEN THE TOP AND BOTTOM REINFORCING, UNLESS SPECIFICALLY DETAILED OTHERWISE. CONCENTRATIONS OF ELECTRICAL CONDUITS OR MECHANICAL PIPES SHALL BE AVOIDED EXCEPT WHERE DETAILED OPENINGS ARE PROVIDED. FOR SLAB ON GRADE, UNLESS OTHERWISE DETAILED, NO PIPES OR CONDUITS SHALL BE PLACED WITHIN THE INDICATED CONCRETE SLAB THICKNESS AND SHALL BE LOCATED BELOW THE SLAB.

DEMOLITION

- A. ALL DEMOLITION TO BE CARRIED OUT IN SUCH A MANNER AS NOT TO DAMAGE EXISTING ELEMENTS WHICH ARE TO REMAIN IN THE FINISHED BUILDING.
- B. ALL ELEMENTS OF THE STRUCTURE AND EQUIPMENT WHICH ARE TO REMAIN AND WHICH ARE DAMAGED DURING DEMOLITION WORK SHALL BE REPLACED AT NO ADDITIONAL COST. EXISTING ELEMENTS SHALL BE PROTECTED TO THE FULLEST EXTENT POSSIBLE TO REDUCE SUCH DAMAGE TO A MINIMUM.

VENTILATION REQUIREMENTS

GENERAL NOTES:

- A. ALL WORK INDICATED ON THE BUILDING CONDITIONS AND VENTILATION PLAN MUST BE COMPLETED BY OTHER THAN THE KITCHEN EQUIPMENT CONTRACTOR AND MUST COMPLY WITH ALL LOCAL CODES AND RESTRICTIONS.
- B. THE BUILDING CONDITIONS AND VENTILATION PLAN IS INTENDED TO SHOW SPECIAL BUILDING AND VENTILATION REQUIREMENTS FOR THE FOOD SERVICE EQUIPMENT ONLY. ANY ADDITIONAL BUILDING CONDITIONS OR VENTILATION REQUIREMENTS ARE THE RESPONSIBILITY OF THE ARCHITECT OR MECHANICAL ENGINEER AND MUST COMPLY WITH ANY APPLICABLE CODES AND REGULATIONS. REFER TO ARCHITECTURAL/ENGINEERING PLANS.
- C. REFER TO THE APPROVED SHOP DRAWINGS FOR THE SUPPLEMENTAL COORDINATION AND INSTALLATION REQUIREMENTS FOR THE FOOD SERVICE EQUIPMENT INDICATED ON THE PLANS.
- D. REQUIREMENTS INDICATED ON THE PLANS FOR THE EXISTING AND OWNER OR PURVEYOR PROVIDED EQUIPMENT ARE MINIMUM GUIDELINES ONLY AND MUST BE VERIFIED WITH THE EQUIPMENT. FURNISH SERVICES AND MAKE ALL FINAL CONNECTIONS AS REQUIRED. CONTACT EQUIPMENT PROVIDER FOR THE LOCATION OF, OR SPECIFICATIONS FOR, THIS EQUIPMENT.
- E. PRIOR TO THE INSTALLATION OF THE FOOD SERVICE EQUIPMENT THE KITCHEN EQUIPMENT CONTRACTOR MUST CONFIRM THAT:
 - 1) THE WALLS, CEILINGS AND FLOORS IN THE KITCHEN, FOOD PREPARATION, WAREWASHING OR BAR AREAS ARE SMOOTH, EASILY CLEANABLE NONABSORBENT AND DURABLE. WALLS AND CEILINGS SHALL BE LIGHT IN COLOR.
 - 2) THE CEILINGS ARE INSTALLED AND FINISHED.
 - 3) THE WALLS ARE INSTALLED AND FINISHED.
 - 4) THE FLOORING HAS BEEN INSTALLED AND WASHED CLEAN.
 - 5) A LOADING DOOR IS AVAILABLE AND TO COORDINATE WITH THE APPLICABLE TRADESMEN ANY DOOR OR WINDOW OPENINGS OR PASSAGES FOR THE DELIVERY OF THE FOOD SERVICE EQUIPMENT.
- F. THE MOUNTED HEIGHT FOR THE BOTTOM EDGE OF THE HOODS TO BE 6'-0" ABOVE THE FINISHED FLOOR OR PER LOCAL CODE REQUIREMENTS.

MECHANICAL CONTRACTOR NOTES

MECHANICAL ENGINEER IS RESPONSIBLE FOR SPECIFYING THE FOLLOWING. MECHANICAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING AND THE INSTALLING OF THE FOLLOWING, AND FOR MAKING FINAL CONNECTIONS TO THE FOOD SERVICE EQUIPMENT UNLESS OTHERWISE NOTED.

- A. THE INSULATION FOR ALL COOKING EQUIPMENT EXHAUST HOODS AND DUCTS AS REQUIRED BY LOCAL CODES.
- B. THE HORIZONTAL DUCTWORK FOR ALL DISH/UTENSIL WASHERS. ALL DUCTS MUST HAVE WATER TIGHT JOINTS AND BE GRADED BACK TO THE MACHINE. (DO NOT USE ALUMINUM DUCTS.)
- C. BALANCED SUPPLY AND EXHAUST AIR IN KITCHEN AREAS TO CONTAIN COOKING ODORS AND PROVIDE A COMFORTABLE WORKING ENVIRONMENT. TEMPER MAKE-UP AIR SUPPLY IN ALL KITCHEN AREAS, ESPECIALLY SUPPLY AIR THROUGH EXHAUST HOODS. VERIFY AND COMPLY WITH ALL APPLICABLE CODES.
- D. THE DUCT COLLARS ON EXHAUST HOODS MAY BE OVERSIZED TO INCREASE EFFICIENCY. PROVIDE ALL TRANSITIONS TO DUCTS AS REQUIRED AND MAKE ALL FINAL CONNECTIONS ON ALL HOODS. VERIFY AND COMPLY WITH ALL APPLICABLE CODES.
- E. ALL EXHAUST HOOD ASSEMBLIES, DUCTING, COMPONENTS, ETC. SHALL BE UMC TYPE 1 ASSEMBLY, EXCEPT AT WAREWASHING AREAS OR AS OTHERWISE NOTED. VERIFY THAT VENTILATION REQUIREMENTS ARE IN COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
- F. SUGGESTED MINIMUM VENTILATION REQUIREMENTS:

A) KITCHEN AREAS:	45 TO 60 AIR CHANGES/HOUR
B) SERVICE AREAS:	45 TO 60 AIR CHANGES/HOUR
C) PREP AREAS:	45 TO 60 AIR CHANGES/HOUR
D) WASHING AREA:	45 TO 60 AIR CHANGES/HOUR
E) STORAGE ROOMS:	3 AIR CHANGES/HOUR
F) OFFICES:	4 AIR CHANGES/HOUR
G) CONDENSING UNITS:	1000 CFM/NHP (AIR-COOLED)
	200 CFM/NHP (WATER-COOLED)
- G. PROVIDE DOUBLE-WALLED GAS/VENT FLUE TO THE ATMOSPHERE AS REQUIRED BY LOCAL CODES. ANY FLUE OF EXCESSIVE LENGTH, WITH BENDS OR OTHER RESTRICTIONS MUST BE PROVIDED WITH A BOOSTER EXHAUST FAN INTERWIRED TO OPERATE WITH THE EQUIPMENT BEING VENTED. BOOSTER FAN SHALL PROVIDE 0" S.P. AT CONNECTION TO EQUIPMENT.
- H. ALL REQUIRED MATERIALS TO MAKE THE FINAL CONNECTIONS TO ALL CONTRACTOR PROVIDED KITCHEN EQUIPMENT.

VENTILATION REQUIREMENTS
(CONTINUED)

GENERAL CONTRACTOR REQUIREMENTS

THE ARCHITECT IS RESPONSIBLE FOR SPECIFYING THE FOLLOWING. THE GENERAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING THE FOLLOWING UNLESS OTHERWISE NOTED.

- A. THE IN-WALL REINFORCING OR WALL BACKING FOR ALL WALL MOUNTED, RECESSED OR SEMI-RECESSED EQUIPMENT OR CONTROL PANELS.
- B. A 4" DEEP DEPRESSION FOR ALL WALK-IN COOLER/FREEZERS, WITH A SMOOTH AND TRANSIT-LEVEL FINISH. THE EXCESS DEPRESSION IS TO BE FILLED WITH GROUT. THE FINISHED FLOOR MATERIALS AND COVER BASES ARE TO BE INSTALLED AFTER THE WALK-IN PANELS HAVE BEEN SET IN PLACE.
- C. A 6" HIGH SOLID CONCRETE PAD WITH TROWEL-SMOOTH AND LEVEL FINISH.
- D. AN EASILY VISIBLE PERMANENT BENCHMARK INDICATING FINISHED FLOOR LEVEL.
- E. ANY FIRE RELATED MATERIALS FOR EXHAUST VENT DUCTS, VENT STACKS, AND ANY HEAT PRODUCING FOOD SERVICE EQUIPMENT. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
- F. THE COVER BASES AT ALL VERTICAL INTERSECTIONS OF ALL KITCHEN FLOORS.
- G. ALL CONDUITS FOR REFRIGERATION OR DRINK LINES SHALL HAVE A SMOOTH INTERIOR FINISH, A MINIMUM RADIUS OF 24" AT ALL BENDS AND A MINIMUM 16" X 18" X 12" DEEP ACCESSIBLE PULL BOX ON ALL CONDUIT RUNS IN EXCESS OF 95'-0", IN ALL FLOORS OR CONCEALED SPACES. THE TOTAL OF ALL BENDS BETWEEN PULL BOXES NOT TO EXCEED 180°. STUB CONDUIT ENDS OUT 2" FROM WALLS OR 2" ABOVE FINISHED FLOORS. VERIFY COMPLIANCE WITH ALL LOCAL CODES AND REGULATIONS.
- H. ALL HOLES OR SLEEVES THROUGH FLOORS, WALLS AND CEILINGS, AS REQUIRED FOR THE INSTALLATION OF REFRIGERATION, DRINK, ELECTRICAL OR PLUMBING LINES AS SHOWN ON THESE PLANS. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR SEALING HOLES AND SLEEVES AFTER INSTALLATION OF THE LINES.
- J. ALL PADS OR CURBS FOR FOOD SERVICE EQUIPMENT AND/OR ROOF OR SERVICE AREA MOUNTED COMPRESSOR RACKS. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
- K. ALL OPENINGS IN WALLS AS INDICATED ON THESE PLANS FOR ANY RECESSED OR SEMI-RECESSED CONTROL PANELS.
- M. SLOPE ALL FLOORS TO FLOOR SINKS, FLOOR DRAINS OR FLOOR TROUGHS. VERIFY COMPLIANCE WITH LOCAL CODES.
- N. A MINIMUM OF 150 LBS. PER SQUARE FOOT FLOOR LOADING, OR HIGHER AS REQUIRED BY LOCAL CODES.
- P. RECOMMENDED FINISHED CEILING HEIGHTS IN KITCHEN AREAS AND FOR SPECIFIC FOOD SERVICE EQUIPMENT ARE AS FOLLOWS:

1) KITCHEN AREAS WITH HOODS:	9'-0"
2) COOLER/FREEZER AREAS:	9'-6"
3) GENERAL AREAS:	8'-0"
4) ICE MACHINE AREAS:	9'-0"

ADEQUATE SPACE IS NEEDED ABOVE THE FINISHED CEILINGS FOR MECHANICAL AND ELECTRICAL WORK, ESPECIALLY FOR EXHAUST HOOD DUCTING. PLEASE NOTIFY RJS/BARBER ASSOCIATES IF HEIGHTS ARE LESS THAN RECOMMENDED MINIMUMS.

ADDITIONAL NOTES:

- A. GENERAL CONTRACTOR TO PROVIDE FLOOR DEPRESSION TO MATCH OLD FLOOR TROUGH OR 4" DEEP WHICHEVER IS GREATER AT THIS LOCATION. FILL EXCESS ABANDONED FLOOR TROUGH AND PROVIDE, PLUS INSTALL TROUGH PAN. VERIFY DIMENSIONS WITH THE EXISTING SITE CONDITIONS AND NEW EQUIPMENT. VERIFY CODE COMPLIANCE AND COORDINATE INSTALLATION WITH ASSOCIATED TRADES.

ABBREVIATIONS

(E)	EXISTING
(X)	EXISTING TO BE REMOVED
(R)	RELOCATE
NIC	NOT IN CONTRACT
U.O.N.	UNLESS OTHERWISE NOTED
FBO	FURNISHED BY OTHERS
FF & E	FIXTURES FURNISHINGS AND EQUIPMENT
(+)	ABOVE FINISHED FLOOR
DN (+)	DOWN FROM CEILING TO HEIGHT ABOVE ABOVE FINISHED FLOOR
CONN	CONNECTION
G	GAS
MBTUH	1000 BTU/HR
TWR	TOWER WATER RETURN
TWS	TOWER WATER SUPPLY
PD	PRESSURE DROP
CFM	CUBIC FEET PER MINUTE
FFM	FEET PER MINUTE
SR	STEAM RETURN
SS	STEAM SUPPLY

MECHANICAL SYMBOLS

THE FOLLOWING SYMBOLS MAY BE USED IN THE DRAWINGS:

MECHANICAL REFERENCES

- RETURN AIR DIFFUSER
- SUPPLY AIR DIFFUSER
- SUPPLY AIR LINEAR DIFFUSER
- FLOOR DEPRESSION (REFER TO NOTE C.2)
- MASONRY PAD (REFER TO NOTE C.3)
- NON-COMBUSTIBLE WALL MATERIAL (VERIFY REQUIREMENTS WITH LOCAL CODES)
- FINISHED WALL OPENING
- WALL BACKING (REFER TO NOTE C.1)
- SUPPLY DUCT
- EXHAUST DUCT
- DIRECT CONNECT FLUE (VERIFY REQUIREMENTS WITH LOCAL CODES)
- AIR MOVEMENT/HEAT REMOVAL (VERIFY REQUIREMENTS WITH LOCAL CODES)
- REFER TO INDICATED NOTE

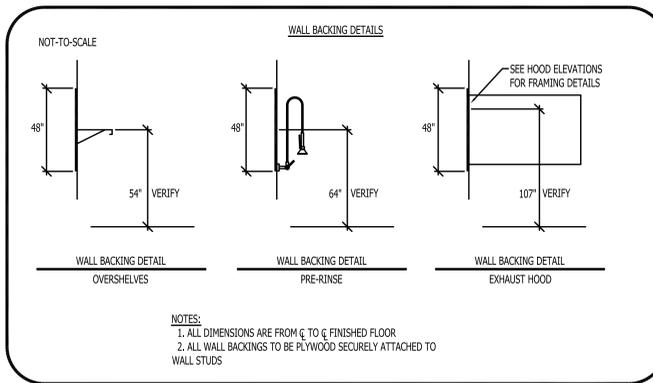
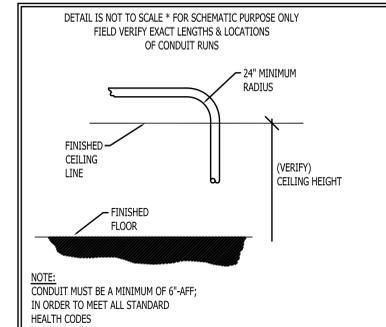
CONDUIT NOTES:

1. CONDUIT TO BE PROVIDED BY GENERAL CONTRACTOR
2. CONDUIT RUNS ABOVE CEILING MUST HAVE A SMOOTH INTERIOR WITH MINIMUM INSIDE DIMENSION OF SIX INCHES, AND HAVE ONLY ONE (1) 24" MINIMUM RADIUS SWEEP BEND AT EACH END
3. DURING CONSTRUCTION, CONDUIT TO BE FINISHED AT 24"-AFF. TO BE CONSTRUCTED WITH INTERNALLY SMOOTH LEAK TIGHT JOINTS.
4. CONDUIT TO BE CAPPED AND SEALED AT BOTH ENDS DURING CONSTRUCTION. INSTALLER TO TRIM EXPOSED ENDS.
5. AFTER PRODUCT LINES ARE INSTALLED, THE OPEN ENDS OF THE CONDUIT ARE TO BE FILLED AND SEALED (WATERTIGHT) APPROXIMATELY 2 TO 4 INCHES AT EACH END.

LEGEND

- BEER SYSTEM CONDUIT
- SODA SYSTEM CONDUIT

CONDUIT SCHEMATIC - ABOVE CEILING



Revision	Description	Date	Revised By
--		nov. 26, 2013	--

HEALTH DEPT. NOTES

1. ALL FOOD SERVICE EQUIPMENT, FABRICATED ITEMS, AND THEIR INSTALLATION SHALL MEET NATIONAL SANITATION FOUNDATION (N.S.F.) REQUIREMENTS.
2. ALL STATIONARY EQUIPMENT AND FIXTURES TO BE SEALED TO THE WALL OR ADJACENT EQUIPMENT. USE ALUMINUM COLOR AT STAINLESS STEEL AND CLEAR AT ALL OTHERS.
3. ALL SINKS IN THE FOOD FACILITY MUST BE PROVIDED WITH HOT WATER (MIN. 130 DEG. F.) AND COLD RUNNING WATER UNDER PRESSURE AND WILL HAVE A REMOVING FRUIT CABLE OF SUPPLYING WARM WATER FOR A MINIMUM OF 10 SECONDS.
4. A HAND SINK IS PROVIDED IN EACH FOOD PREPARATION AREA WITH SINGLE SERVICE TOWEL AND SOAP DISPENSER.
5. 3-COMPARTMENT SINKS ARE PROVIDED WITH MIXING VALVE FAUCETS CABLE OF REACHING EACH COMPARTMENT.
6. A MIN. OF 30 FOOT CANDLES (215 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL FOOD PREPARATION, PACKAGING, AND PROCESSING AREAS.
7. A MIN. OF 10 FOOT CANDLES (108 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL FOOD AND UTENSIL STORAGE ROOMS, TOILET, AND DRESSING ROOMS.
8. A MIN. OF 30 FOOT CANDLES (215 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL AREAS DURING GENERAL CLEANUP ACTIVITIES.
9. ALL SHELVING OVER WET AREAS (SINKS, MOP SINKS, ETC.) WILL BE STAINLESS STEEL.
10. SHATTER SHIELDS OR SHATTERPROOF LIGHT BULBS TO BE PROVIDED FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS.
11. ALL PLUMBING, ELECTRICAL, AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO AS GREAT AN EXTENT AS POSSIBLE.
12. FLOOR SINKS UNDER EQUIPMENT MUST BE 50% EXPOSED AND EASILY ACCESSIBLE FOR CLEANING AND SERVICING.
13. ALL EXHAUST HOODS TO BE A MIN. 22 GA. STAINLESS STEEL, U.L. LISTED, AND CONSTRUCTED AND INSTALLED TO ALL U.L. AND N.F.A. SPECIFICATIONS. EXHAUST DUCTS TO BE A MIN. 16 GA. STEEL (TYPE 1 HOOD DUCTS TO HAVE WELDED SEAMS).
14. ALL FLOOR TILE TO BE SMOOTH UNDER ALL EQUIPMENT, AND WALKWAYS TO HAVE A LIGHT TEXTURE ONLY.
15. ALL 3-COMPARTMENT SINKS TO HAVE A MIN. COMPARTMENT SIZE OF 18" X 18" X 12" DEEP, WITH A MIN. 1/8" DRAIN BOARD ON EACH END, PROVIDE WITH 8" HIGH INTEGRAL BACK SPLASH AT ALL WALLS. (SEE FOOD SERVICE SPECIFICATIONS FOR SIZES OF EACH ITEM).
16. SUPPORT ROOMS ARE FOR STORAGE AND UTENSIL WASHING ONLY. NO VEGETABLE WASHING OR FOOD PREP. TO BE DONE

FOOD SERVICE NOTES

1. REQUIREMENTS SHOWN ARE FOR ONE ITEM, TO DERIVE TOTAL MULTIPLY BY QUANTITY SHOWN.
2. ELECTRICAL CONTRACTOR SHALL PROVIDE MAG. STARTERS, DISCONNECT SWITCHES, INTERLOCKS AND THERMO-OVERLOAD PROTECTION WHERE REQUIRED.
3. PLUMBING CONTRACTOR SHALL PROVIDE STOP VALVES AHEAD OF ALL OPERATING HANDLES AND FAUCETS.
4. SEE EQUIPMENT PLUMBING AND ELECTRICAL ROUGH-IN DRAWINGS FOR ADDITIONAL INFORMATION.
5. ELECTRICAL POWER TO COOKING EQUIPMENT, WHERE REQUIRED, SHALL BE PROVIDED THRU A SHUNT-TRIP SYSTEM FOR FIRE FUEL SHUT-OFF. ELECTRICAL CONTRACTOR SHALL WIRE CONTROL CIRCUIT TO MICRO SWITCH PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR OR HOOD FIRE PROTECTION SYSTEM.
6. GAS SUPPLY TO ALL COOKING EQUIPMENT, WHERE REQUIRED, SHALL BE PROVIDED WITH AN ELECTRIC VALVE FOR FIRE FUEL SHUT-OFF. VALVE TO BE SUPPLIED BY THE "K.E.C." AND INSTALLED BY THE "P.C." "K.E.C." SHALL CONNECT VALVE TO THE HOOD FIRE PROTECTION SYSTEM FOR AUTOMATIC SHUT-OFF.
7. ALL WALK-IN BOX COILS REQUIRE CONNECTIONS TO SOLENOID VALVE, T-STAT, T-CLOCK AND MOTORS AND CONTROL WIRING TO THE REMOTE COMPRESSOR. ALL CONNECTIONS TO BE PROVIDED BY THE ELECTRICAL CONTRACTOR.
8. ALL WALK-IN BOX FIXTURES TO BE PROVIDED BY THE "K.E.C." INSTALLATION AND WIRING TO BE PROVIDED BY THE "E.C." WITH ALL CONDUIT RUN ON EXTERIOR TOP OF BOX.
9. VACUUM BREAKERS WHEN USED, TO BE MINIMUM OF SIX INCHES ABOVE THE FLOOD LEVEL RIM WITH NO SHUT OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.
10. WALL BACKING PROVIDED BY GENERAL CONTRACTOR.
11. PLUMBING CONTRACTOR TO SUPPLY GREASE TRAP AS REQUIRED BY CODE.
12. ALL COOKING EQUIPMENT UNDER EXHAUST HOODS ARE EITHER ON CASTERS WITH FLEXIBLE UTILITY QUICK-DISCONNECTS OR FIXED ON S/S LEGS.
13. ALL NEW EXHAUST HOODS WILL BE CONSTRUCTED TO MEET THE FOLLOWING STANDARDS: NSF, UL AND NFPA-96. ALL NEW HOODS TO BEAR U.L. CLASSIFIED LABELS WITHOUT DAMPERS OR EXHAUST VENT COLLARS. HOODS ARE DESIGNED TO MEET OR EXCEED 50 FPM CAPTURE VELOCITY AT THE COOKING SURFACE EDGE AND HAVE A 6" MIN. OVERHANG AT ALL EXPOSED COOKING AREAS.
14. BACK SPLASHES OF EQUIPMENT SHALL BE SEALED TO WALLS WITH CLEAR SILICONE CAULK IN A NEAT WORKMAN LIKE MANNER.

SHEET NOTES

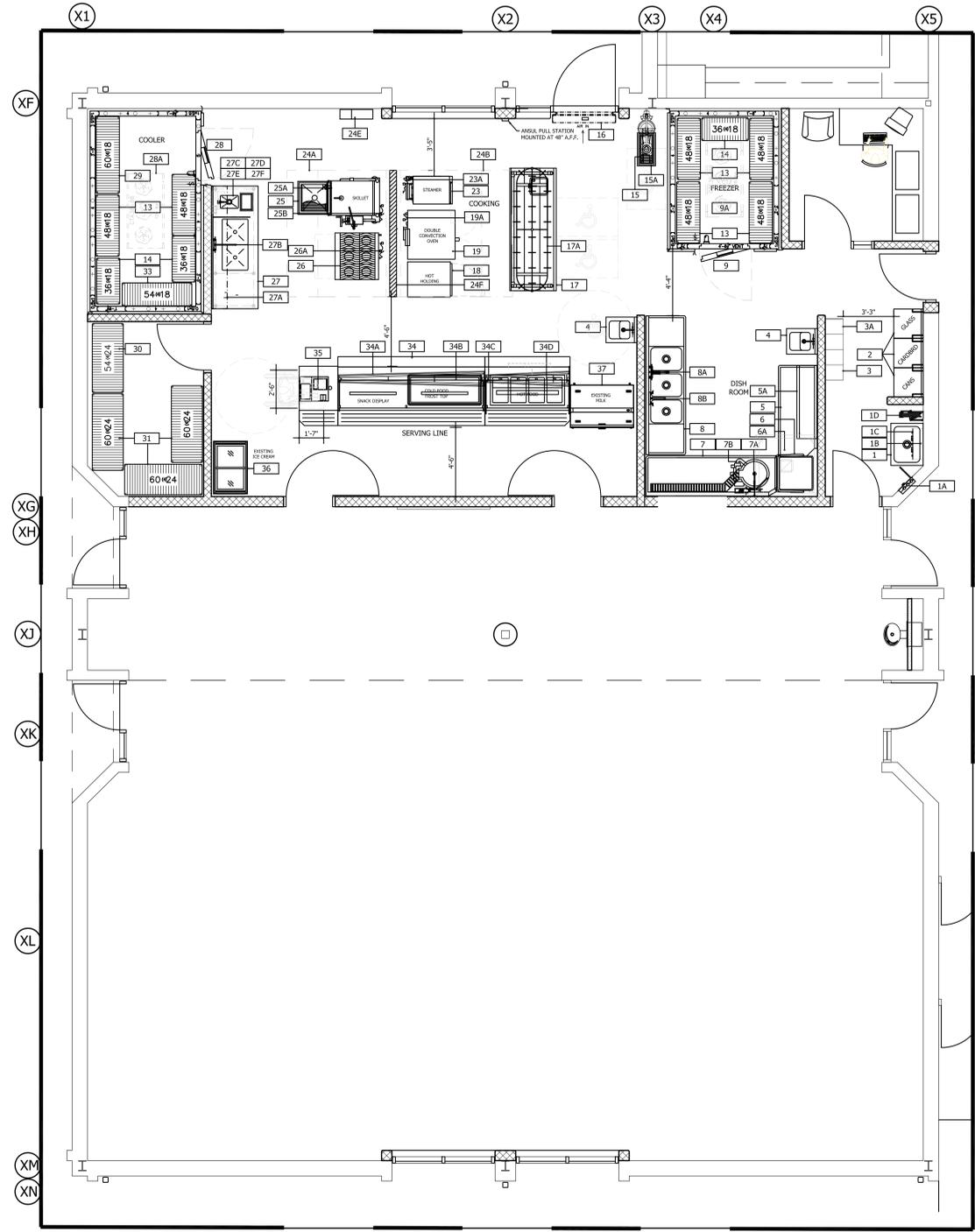
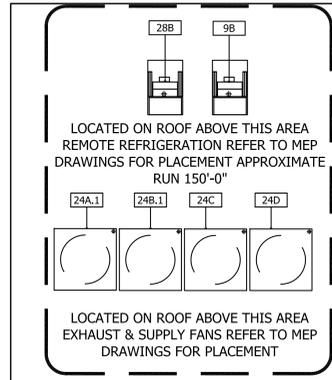
This plan represents a food service layout of culinary, beverage, systems and related equipment for the convenience of owner/operator, architects, mechanical, electrical, and plumbing engineers, contractors, kitchen equipment fabricators, kitchen equipment contractors and other related trades. The base plan has been made available from information provided by others, not limited to measurements, electronic backgrounds, grid lines and existing or proposed building systems, not limited to (plumbing, structural, concrete, ductwork, electrical and mechanical). General contractors, subcontractors, kitchen equipment dealers, contractors, installers, related and non-related contractors, are responsible for securing and obtaining their own measurements and specific information. Information indicated on these plans are generally for food service equipment and are intended as reference only. RJS|Barber is not responsible for the engineering or integration of related engineering and disciplines throughout the full set of construction documents specific to the food service equipment in relation to the structural, architectural, mechanical, plumbing and electrical trades, unless otherwise specifically provided for in the plans and specifications. RJS|Barber assumes no responsibility for work done by any and all architects, engineers, consultants or contractors, or for any changes made necessary by local, state, or national building codes, ordinances, structural conditions, or by the substitution or changes in equipment shown on this plan(s). Contractors are to make allowances for internal and external final connections on the food service equipment, waste piping, valves, back-flow prevention, traps, drain grates, fluid/gas regulators, faucets, steam traps, starting switches and motors, except where specifically noted in the food service specifications, section 11400.

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EQUIPMENT SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	FURNISHED BY		INSTALLED BY		MANUFACTURER	MODEL NUMBER	PLUG	DIRECT	VOLTS	PHASE	AMPS	KW	HP	NEMA	HOT WATER SIZE (IN)	HOT WATER GPH	COLD WATER SIZE (IN)	CHILLED WATER SUPPLY	CHILLED WATER RETURN	DOMESTIC WATER	DIRECT DRAIN SIZE (IN)	INDIR DRAIN SIZE (IN)	GAS SIZE (IN)	MBTUH	HVAC EXHAUST CFM	HVAC EXHAUST SPW/G	HVAC MAKE-UP CFM	HVAC MAKE-UP SPW/G	EQUIPMENT REMARKS	ITEM NO	
			REC	VENDOR/OWNER	GC	REC																											VENDOR/OWNER
1A	1	SINK, MOP	X	-	-	-	ADVANCE TABCO	9-OP-28	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	
1A	1	CONTROL BOX, HOSE REEL	X	-	-	-	FISHER	1801	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1A	
1B	1	SERVICE FAUCET	X	-	-	-	ADVANCE TABCO	K-240	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1B	
1C	1	SHELF, WALL MOUNT	X	-	-	-	ADVANCE TABCO	K-245	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1C	
1D	1	HOSE REEL WITH SPRAY	X	-	-	-	FISHER	2980	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1D	
2	3	RECYCLE BINS	X	-	-	-	RUBBERMAID	1792339	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	
3	3	EMPLOYEE LOCKERS	X	-	-	-	NEXEL	CS186AS	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	
3A	1	EMPLOYEE LOCKERS-ADA	X	-	-	-	GRAINGER	6ZTE4	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4	
4	2	HAND SINK, WALL MOUNT	X	-	-	-	ADVANCE TABCO	7-PS-41	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4	
5	1	CLEAN DISHTABLE	X	-	-	-	CUSTOM FAB	CUSTOM	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	5	
5A	1	DISHTABLE SORTING SHELF	X	-	-	-	CUSTOM FAB	CUSTOM	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	5A	
6	1	DISHWASHER, DOOR TYPE	X	-	-	-	HOBART	AM151-2	-	X	208-240	3	60.0	-	2.0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6	
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
6A	1	CONDENSATE HOOD	X	-	-	-	HALTON CO.	CH	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6A	
6B	1	CONDENSATE FAN	-	-	X	-	BY G.C.	BY G.C.	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6B	
7	1	SOILED DISH TABLE W/TROUGH	X	-	-	-	CUSTOM FAB	CUSTOM	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	7	
7A	1	PRE-RINSE FAUCET, WALL MOUNT	X	-	-	-	FISHER	53473	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	7A	
7B	1	WASTE COLLECTOR	X	-	-	-	SALVAJOR	5419	-	X	208	3	3.2	1.2	3/4	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	7B	
8	1	3 COMPARTMENT SINK	X	-	-	-	CUSTOM FAB	CUSTOM	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	8	
8A	1	FAUCET, WALL MOUNT	X	-	-	-	FISHER	94631	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	8A	
8B	1	FAUCET, POT FILLER, WALL MOUNT	X	-	-	-	FISHER	5414	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	8B	
9	1	WALK-IN FREEZER	X	-	-	-	AMERICAN PANEL	CUSTOM	-	X	115	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	9	
9A	1	FREEZER, EVAPORATOR COIL	X	-	-	-	AMERICAN PANEL	CTE36-69	-	X	208/230	1	0.6	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	9A
9B	1	FREEZER, CONDENSOR	X	-	-	-	AMERICAN PANEL	AV251OZTXC	-	X	208/230	1	12.7	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	9B
10-12	1	SPARE NUMBER	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	10-12
13	6	SHELVING 48" X 18"	X	-	-	-	METRO MAX	5X37GX3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	13	
14	3	SHELVING 36" X 18"	X	-	-	-	METRO MAX	5X337GX3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	14	
15	1	EYE WASH SHOWER STATION	X	-	-	-	BRADLEY CORP.	519-310JJ	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	15	
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
15A	1	FLOOR TROUGH	X	-	-	-	IMC/TEDDY	FT-1224-5G	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	15A	
16	1	AIR CURTAIN	X	-	-	-	MARS AIR DOORS	PH1048-1EBB-PW	-	X	208	1	-	-	1/2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	16
17	1	ADA WORK TABLE	X	-	-	-	CUSTOM FAB	CUSTOM	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	17	
17A	1	OVERSHELF, POT RACK W/ SHELF	X	-	-	-	CUSTOM FAB	CUSTOM	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	17A	
18	1	PROOFER, HOLDING CABINET	X	-	-	-	WINSTON INDUSTRIES	HA4022	-	X	120	1	17.6	2.1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	18
19	1	OVEN, CONVECTION, GAS	X	-	-	-	BLOGGETT OVEN	DFG100 SINGLE	-	X	115	1	6.0	-	1/3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	19
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
19A	2	SAFETY SYSTEM MOVEABLE GAD CONNECTOR	-	-	-	-	DORMONT MANUFACTURING	1675KIT2548PS	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	19A
20-22	1	SPARE NUMBER	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	20-22
23	1	STEAMER, BOILERLESS, GAS	X	-	-	-	GROEN	2-SSB-5GF	-	X	115	1	15.0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	23
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
23A	2	SAFETY SYSTEM MOVEABLE GAD CONNECTOR	X	-	-	-	DORMONT MANUFACTURING	1675KIT2548PS	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	23A
24A	1	GREASE HOOD	X	-	-	-	HALTON CO.	KVE	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	24A
24B	1	GREASE HOOD	X	-	-	-	HALTON CO.	KVE	-	-	-	-	-																				

EQUIPMENT SCHEDULE					
ITEM NO	QTY	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER	EQUIPMENT REMARKS
1	1	SINK, MOP	ADVANCE TABCO	9-0P-28	
1A	1	CONTROL BOX, HOSE REEL	FISHER	18B1	
1B	1	SERVICE FAUCET	ADVANCE TABCO	K-240	
1C	1	SHELF, WALL MOUNT	ADVANCE TABCO	K-245	
1D	1	HOSE REEL WITH SPRAY	FISHER	2960	
2	3	RECYCLE BINS	RUBBERMAID	179239	
3	3	EMPLOYEE LOCKERS	NEXEL	CS186A5	
3A	1	EMPLOYEE LOCKERS	GRAINGER	G2TE4	
4	2	HAND SINK, WALL MOUNT	ADVANCE TABCO	7-PS-41	
5	1	CLEAN DISHTABLE	CUSTOM FAB	CUSTOM	
5A	1	DISHTABLE SORTING SHELF	CUSTOM FAB	CUSTOM	
6	1	DISHWASHER, DOOR TYPE	HOBART	AP15T-2	
6A	1	CONDENSATE HOOD	HALTON CO.	C31	
6B	1	CONDENSATE HOOD	BY G.C.	BY G.C.	
7	1	SOILED DISH TABLE W/TROUGH	CUSTOM FAB	CUSTOM	
7A	1	PRE-RINSE FAUCET, WALL MOUNT	FISHER	S3473	
7B	1	WASTE COLLECTOR	SALVADOR	S419	
8	1	3 COMPARTMENT SINK	CUSTOM FAB	CUSTOM	
8A	1	FAUCET, WALL MOUNT	FISHER	S4631	
8B	1	FAUCET, POT FILLER, WALL MOUNT	FISHER	S414	
9	1	WALK-IN FREEZER	AMERICAN PANEL	CUSTOM	
9A	1	FREEZER, EVAPORATOR COIL	AMERICAN PANEL	CTE36-69	
9B	1	FREEZER, CONDENSOR	AMERICAN PANEL	AV25102XTXC	
10-12	1	SPARE NUMBER	-	-	
13	6	SHELVING 48" X 18"	METRO MAX	5X357GK3	
14	3	SHELVING 36" X 18"	METRO MAX	5X357GK3	
15	1	EYE WASH SHOWER STATION	BRADLEY CORP.	S19-3101	
15A	1	FLOOR TROUGH	INCY/TEDDY	FT-1234-95	
16	1	AIR CURTAIN	MARS AIR DOORS	PH104B-18BB-PW	
17	1	ADA WORK TABLE	CUSTOM FAB	CUSTOM	
17A	1	OVERSHELF, POT RACK W/ SHELF	CUSTOM FAB	CUSTOM	
18	1	PROOFER, HOLDING CABINET	WINSTON INDUSTRIES	HM402	
19	1	OVEN, CONVECTION, GAS	BLODGETT OVEN	DFG100 SINGLE	ONE IS EXISTING
19A	2	SAFETY SYSTEM MOVEABLE GAD CONNECTOR	DORMONT MANUFACTURING	1675KIT2548PS	
20-22	1	SPARE NUMBER	-	-	
23	1	STEAMER, W/OLELESS, GAS	GROEN	S-509-5CF	
23A	2	SAFETY SYSTEM MOVEABLE GAD CONNECTOR	DORMONT MANUFACTURING	1675KIT2548PS	
24A	1	GREASE HOOD	HALTON CO.	KVE	
24B	1	GREASE HOOD	HALTON CO.	KVE	
24A.1	1	CAPTURE JET FAN	HALTON CO.	CFJ	
24B.1	1	CAPTURE JET FAN	HALTON CO.	CFJ	
24C	1	EXHAUST FAN BY G/C	BY G.C.	BF	
24D	1	SUPPLY AIR FAN	BY G.C.	BF	
24E	1	FIRE SUPPRESSION SYSTEM	HALTON CO.	ANSUL-R-102	
24F	1	S/S WALL PANEL	CUSTOM FAB	S/S WALL FLASH	
25	1	FLOOR TROUGH	INCY/TEDDY	CFT-2424-SGAS	
25A	1	TILT SKILLET	CLEVELAND RANGE	SGL30T1	
25B	2	SAFETY SYSTEM MOVEABLE GAD CONNECTOR	DORMONT MANUFACTURING	1675KIT2548	
26	1	RANGE, RESTAURANT, GAS	SOUTHBEND	43620	
26A	2	SAFETY SYSTEM MOVEABLE GAD CONNECTOR	DORMONT MANUFACTURING	1675KIT2548PS	
27	1	WORK TABLE	CUSTOM FAB	CUSTOM	
27A	1	SHELF, WALL MOUNT	CUSTOM FAB	CUSTOM	
27B	1	FAUCET, SPLASH MOUNT	FISHER	60704	
27C	1	PAPER TOWEL DISPENSER	BY VENDOR		
27D	1	FAUCET, HAND SINK, ELECTRONIC	TBS BRASS	EC-3100-120X	MOUNTED BY KEC, CONNECTED BY PLUMBER
27E	1	SOAP DISPENSER	BY VENDOR		
27F	1	WASTE RECEPTACLE	RUBBERMAID	FG254300BLA	
28	1	WALK-IN COOLER	AMERICAN PANEL	WALK-IN COOLER	REFER TO PS-1.9.1 FOR DETAILS
28A	1	WALK-IN COOLER, EVAPORATOR	AMERICAN PANEL	CT36-88 W/E.C. MOTORS	
28B	1	WALK-IN COOLER, CONDENSOR	AMERICAN PANEL	FJ4M-A125	
29	1	SHELVING 60" X 18"	METRO MAX	5X367GK3	
30	1	SHELVING 54" X 24"	METRO MAX	CUSTOM	
31	3	SHELVING 60" X 24"	METRO MAX	5X367GK3	
32	1	SPARE NUMBER	-	-	
33	1	SHELVING 54" X 18"	METRO MAX	MX18546	
34	1	SERVING LINE	MULTITERIA	CUSTOM	
34A	1	SNEEZE GUARD	MULTITERIA	CUSTOM	
34B	1	DROP-IN, FROST TOP	ATLAS METAL INDUSTRIES	WF-4	
34C	1	SNEEZE GUARD	MULTITERIA	CUSTOM	
34D	1	DROP-IN, HOT WELLS	WELLS	MOD-400DM/AF	
35	1	CASH REGISTER TERMINAL	DTS	571	
36	1	ICE CREAM CABINET & FREEZER	EXISTING	EXISTING	
37	1	MILK COOLER	EXISTING	EXISTING	

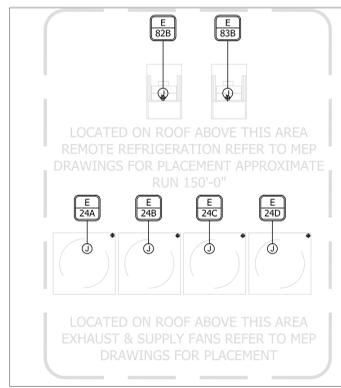
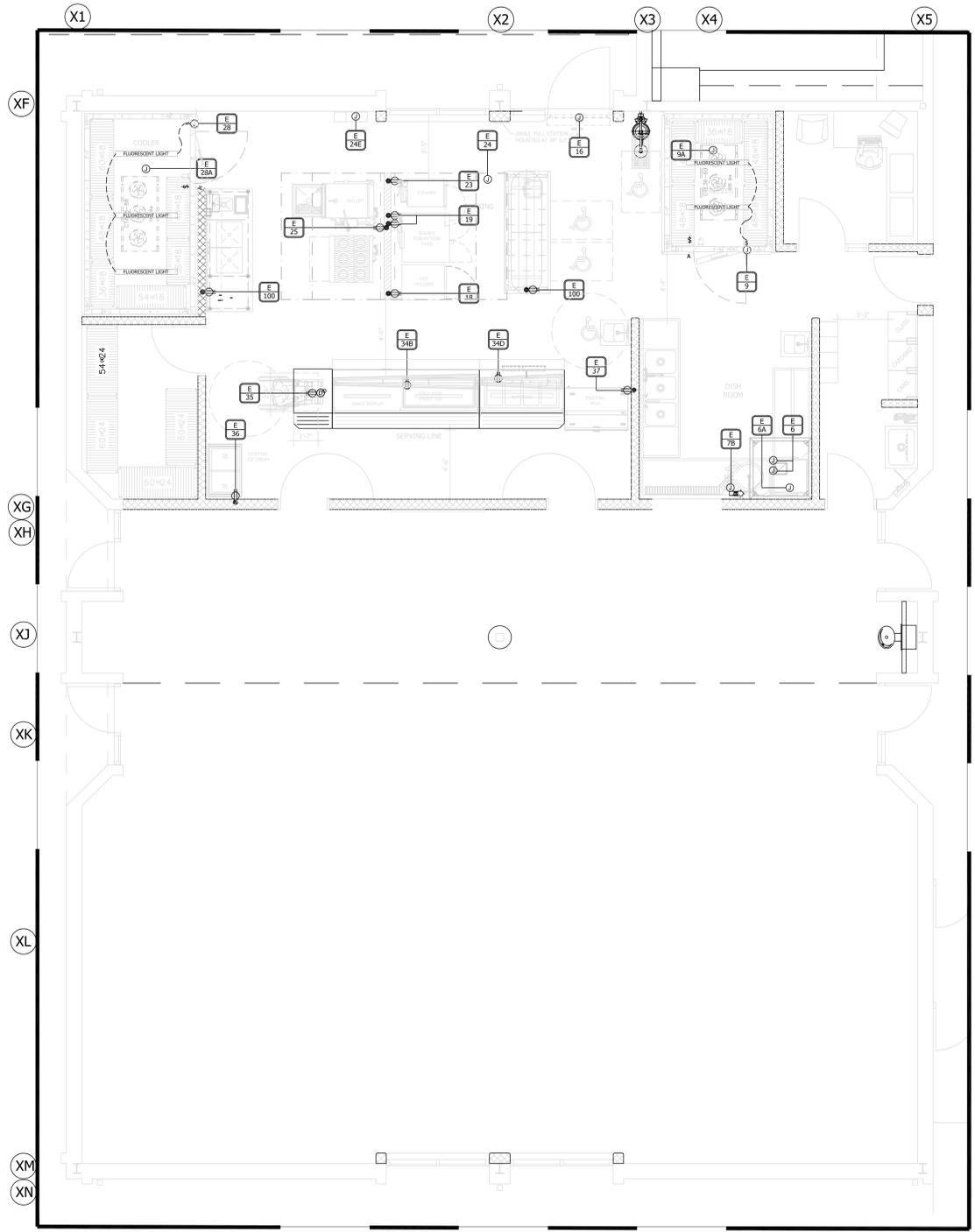
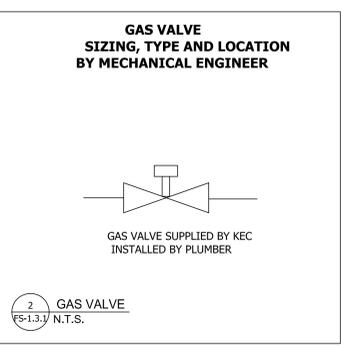
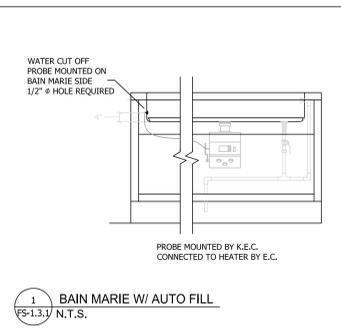
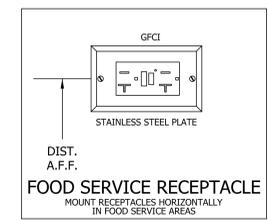


1 CAFETERIA EQUIPMENT PLAN & SCHEDULE
SCALE: 1/4"=1'-0"

ELECTRICAL LEGEND	
SYMBOLS	ABBREVIATIONS
①	JUNCTION BOX (J-BOX)
●	ELECTRICAL ROUGH-IN
○	SINGLE ELECTRICAL OUTLET (SOO)
⊕	BURDEN ELECTRICAL OUTLET (DOO)
⊕	FOUR PLEX ELECTRICAL OUTLET (DOO)
⊕	STUB UP FROM FIN FLOOR (TERMINATED CONDUIT)
▶	TELEPHONE OUTLET
Ⓜ	DATA LINE CONNECTION
Ⓜ	FLUORESCENT LIGHT FIXTURE
Ⓜ	INCANDESCENT LIGHT FIXTURE
Ⓜ	BREAKER PANELBOARD
Ⓜ	SWITCH AS NOTED
Ⓜ	FLOOR BOX (FL. BOX)
Ⓜ	EQUIPMENT INTERCONNECTION BY E.C.
A	AMPERES
AF	ABOVE FINISHED FLOOR
BT	BRANCH TO CONNECTION POINT AND CONNECT EQUIPMENT
CONV.	CONVENIENCE OUTLET LOW VOLT SOURCE
D.C.	DIRECT CONNECTION
DN	DOWN FROM ABOVE
E.C.	ELECTRICAL CONTRACTOR
HP	HORSE POWER
K.E.C.	KITCHEN EQUIPMENT CONTRACTOR
KW	KILOWATTS
PH	PHASE
U.C.	UNDER COUNTER
V	VOLTS
W	WATTS

NOTE:

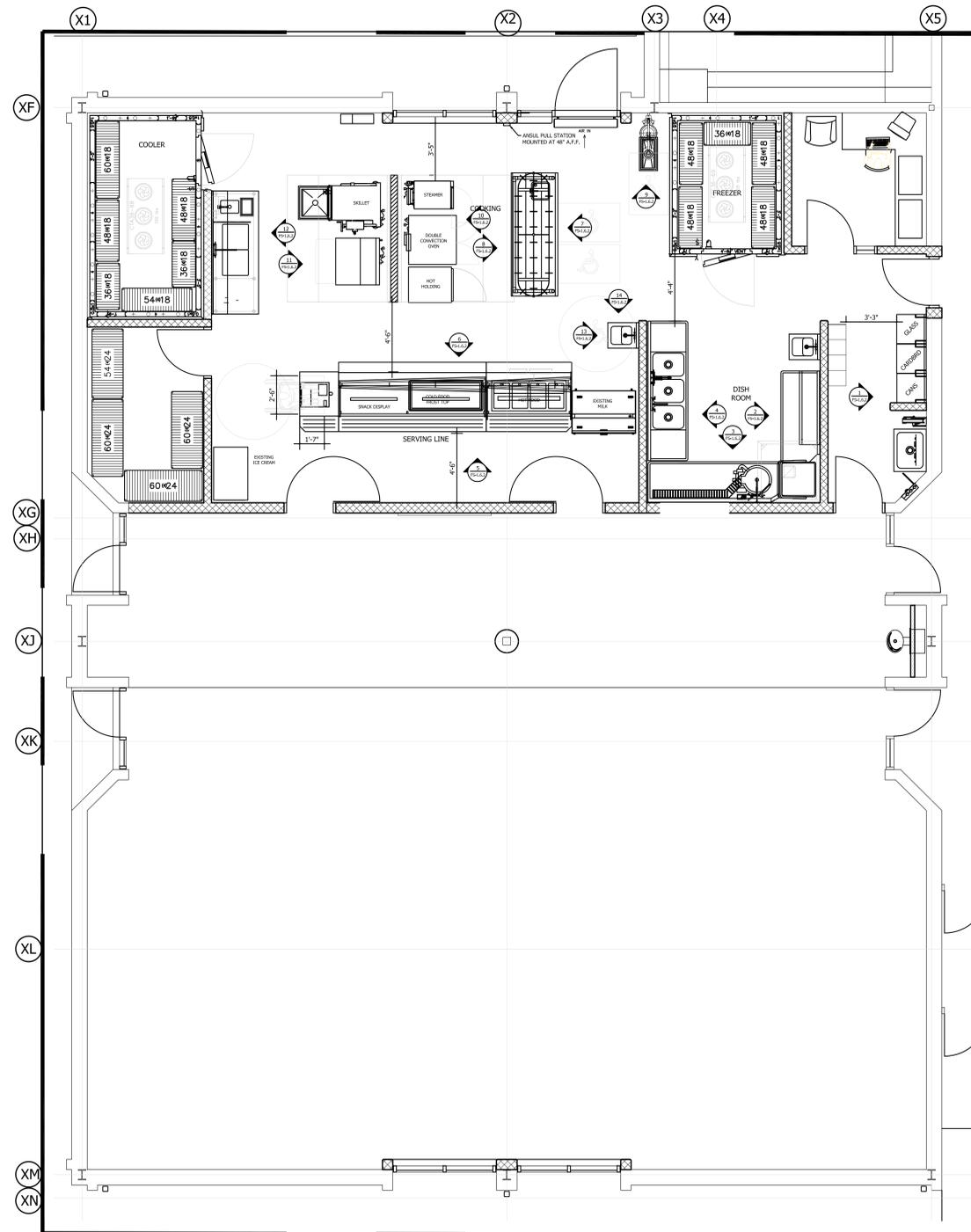
- FOODSERVICE OUTLETS SHOWN AS A SUGGESTED MINIMUM. ELECTRICAL ENGINEER IS RESPONSIBLE FOR SPECIFYING CONVENIENCE OUTLET LOCATION & SIZING AS REQUIRED BY LOCAL CODES AND REGULATIONS. ALL RECEPTACLES WITHIN THE KITCHEN AREAS FOR 120V- NEMA-R 15A, 20A, SHALL BE "GFCI" TYPE. 208V SHALL REQUIRE GFCI TYPE BREAKER
- ROUGH-IN DIMENSIONS ARE BASED UPON ELECTRONIC BACKGROUNDS PROVIDED BY SILVER/PETRUCELLI, DATED 06-14-13. RJS|B DOES NOT WARRANT THE ACCURACY OF THE BACKGROUNDS OR THE DIMENSIONS REFERENCED ON RJS|B DRAWINGS. THESE DIMENSIONS ARE PROVIDED AS A CONVENIENCE. IT IS THE RECOMMENDATION OF RJS|B THAT THE KITCHEN EQUIPMENT, ELECTRICAL, MECHANICAL, PLUMBING AND GENERAL CONTRACTORS AS APPLICABLE, CREATE THEIR REFERENCE DIMENSIONED ROUGH-IN DRAWINGS. IT IS FURTHER RECOMMENDED THAT FIELD VERIFICATION BE PERFORMED BY THE APPLICABLE CONTRACTORS PRIOR TO POURING OF ANY SLABS OR FABRICATION OF CUSTOM EQUIPMENT.



KITCHEN ELECTRICAL ROUGH-IN SCHEDULE												
ITEM NO	QTY	EQUIPMENT CATEGORY	PLUG DIRECT	VOLTS	PHASE	CYCLE	AMPS	KW	HP	NEMA	ELECTRICAL AFF. (IN)	ELEC REMARKS
6	1	DISHWASHER, DOOR TYPE	X	208-240	3	60	60.0	-	2.0	-	-	SINGLE POINT ELECTRICAL CONNECTION
7B	1	WASTE COLLECTOR	X	208	3	60	3.2	1.2	3/4	-	-	-
9	1	WALK-IN FREEZER	X	120	1	60	-	-	-	-	-	-
9A	1	FREEZER, EVAPORATOR COIL	X	208/230	1	60	13.4/11.2	-	-	-	-	-
-	-	-	X	208/230	1	-	14.7	-	-	-	-	-
9B	1	FREEZER, CONDENSOR	X	208/230	1	60	-	-	10/2.5	-	-	-
16	1	AIR CURTAIN	X	208	1	60	-	-	1/2	-	-	-
18	1	PROOFER, HOLDING CABINET	X	120	1	60	17.6	2.1	-	5-20P	54	-
19	1	OVEN, CONVECTION, GAS	X	115	1	60	6.0	-	1/3	5-15P	18	-
-	-	-	X	120	1	60	6.0	-	1/3	5-15P	65	-
23	1	STEAMER, BOILERLESS, GAS	X	115	1	60	15.0	-	-	-	-	-
-	-	-	X	115	1	60	15.0	-	-	-	52.1	-
-	-	-	X	115	1	60	15.0	-	-	-	23.2	-
24A	1	GREASE HOOD	-	-	-	-	-	-	-	-	-	SEE TO FS-1.8.1-FS-1.8.2 FOR MECHANICAL DETAILS
24A.1	1	CAPTURE JET FAN	X	-	-	-	0.7	-	-	-	-	SEE SHEETS FS-1.8.1-FS1.8.2 FOR MECHANICAL DETAILS
24B	1	GREASE HOOD	-	-	-	-	-	-	-	-	-	SEE TO FS-1.8.1-FS-1.8.2 FOR MECHANICAL DETAILS
24B.1	1	CAPTURE JET FAN	X	-	-	-	0.7	-	-	-	-	SEE SHEETS FS-1.8.1-FS1.8.2 FOR MECHANICAL DETAILS
24C	1	EXHAUST FAN BY G/C	X	120	1	-	-	-	-	-	-	SEE SHEETS FS-1.8.1-FS1.8.2 FOR MECHANICAL DETAILS
24D	1	SUPPLY AIR FAN	X	120	1	-	-	-	-	-	-	SEE SHEETS FS-1.8.1-FS1.8.2 FOR MECHANICAL DETAILS
24E	1	FIRE SUPPRESSION SYSTEM	X	120	1	-	-	-	-	-	-	SEE SHEETS FS-1.8.1-FS1.8.2 FOR MECHANICAL DETAILS
25A	1	TILT SKILLET	X	120	1	60	1.4	-	-	5-15P	18	-
28	1	WALK-IN COOLER	X	115	1	-	-	-	-	-	-	-
28A	1	WALK-IN COOLER, EVAPORATOR	X	208/230	1	60	0.6	-	-	-	-	-
28B	1	WALK-IN COOLER, CONDENSOR	X	-	3	-	-	-	1-1/4	-	-	-
34B	1	DROP-IN, FROST TOP	X	120	1	60	9.8	-	1/3	5-15P	26	-
34D	1	DROP-IN, HOT WELLS	X	208	1	60	23.8	5.0	-	-	-	28
35	1	CASH REGISTER TERMINAL	-	120	1	60	4.0	-	-	-	-	-
36	1	ICE CREAM CABINET & FREEZER, EXISTING	X	115	1	60	2.6	-	1/3	5-15P	18	-
37	1	MILK COOLER	X	115	1	60	-	-	-	-	-	18

1 CAFETERIA ELECTRICAL ROUGH-IN PLAN & SCHEDULE SCALE: 1/4"=1'-0"

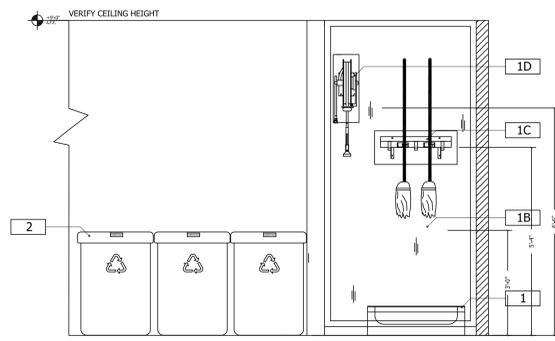




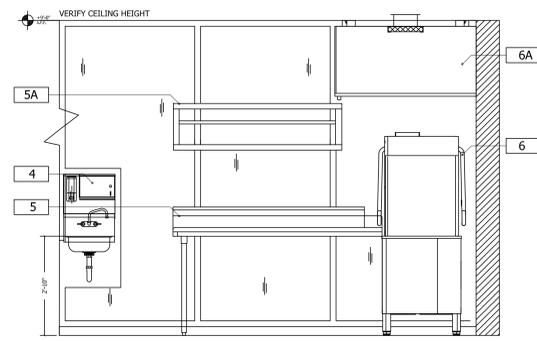
1 CAFETERIA ELEVATION REFERENCE PLAN
SCALE: 1/4"=1'-0"



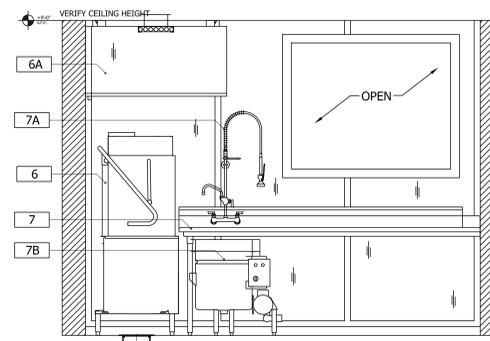
Revision	Description	Date	Revised By
--		nov. 26, 2013	--



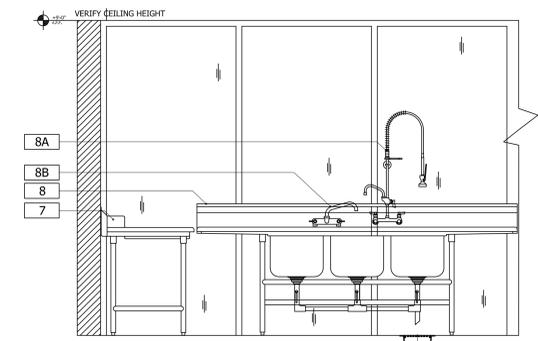
1 MOP CLOSET/RECYCLING
FS-1.6.2 Scale: 1/2" = 1'-0"



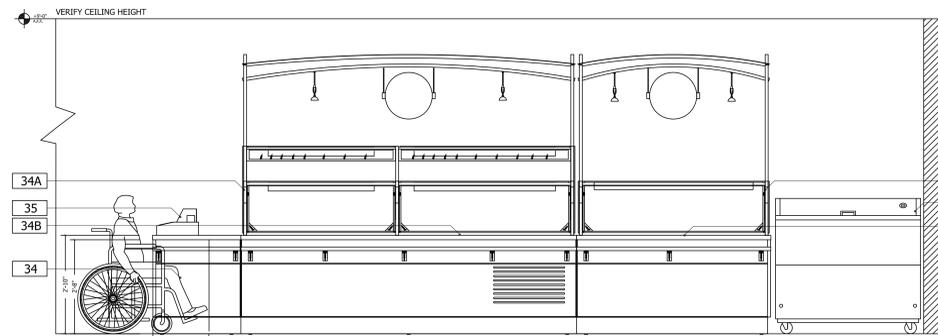
2 DISH WASHING
FS-1.6.2 Scale: 1/2" = 1'-0"



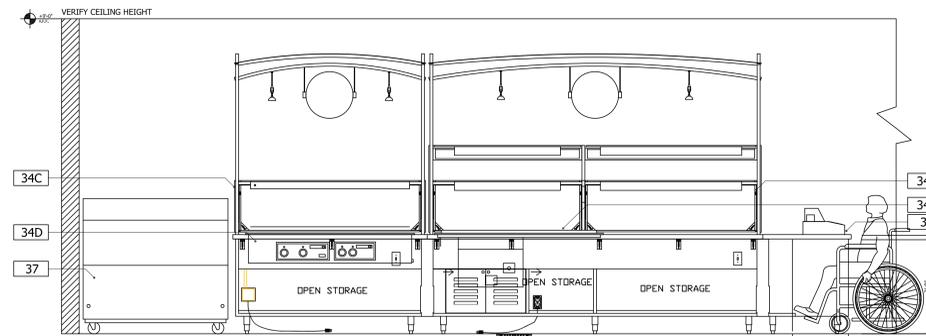
3 DISH WASHING
FS-1.6.2 Scale: 1/2" = 1'-0"



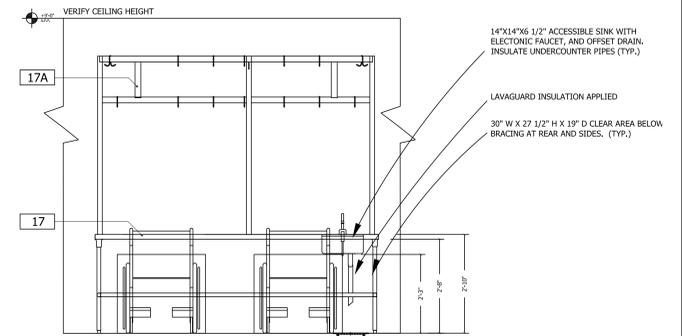
4 DISH WASHING
FS-1.6.2 Scale: 1/2" = 1'-0"



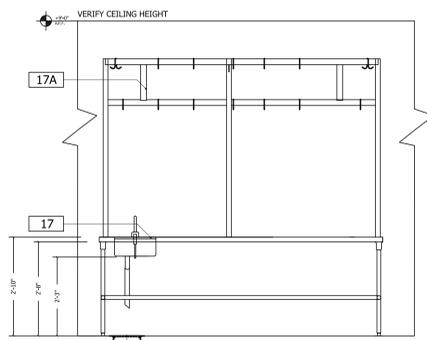
5 SERVERY-FRONT
FS-1.6.2 Scale: 1/2" = 1'-0"



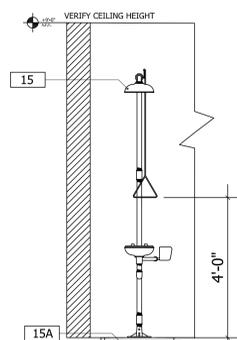
6 SERVERY-REAR
FS-1.6.2 Scale: 1/2" = 1'-0"



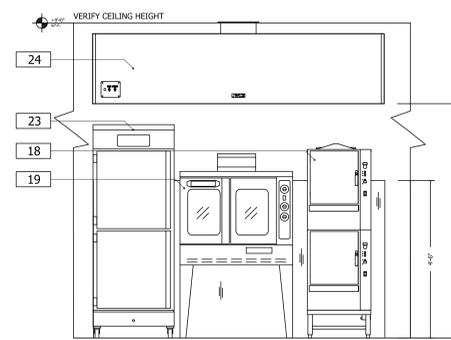
7 ADA WORK TABLE-FRONT
FS-1.6.2 Scale: 1/2" = 1'-0"



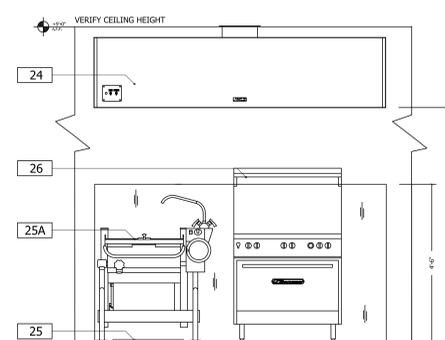
8 ADA WORK TABLE-REAR
FS-1.6.2 Scale: 1/2" = 1'-0"



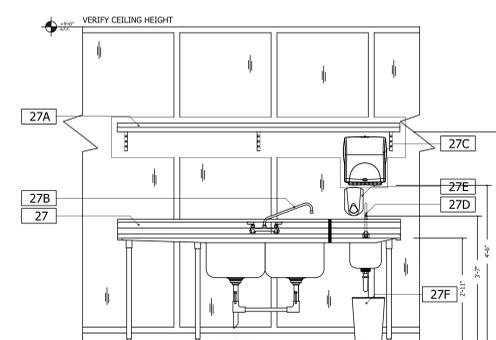
9 EYE WASH STATION
FS-1.6.2 Scale: 1/2" = 1'-0"



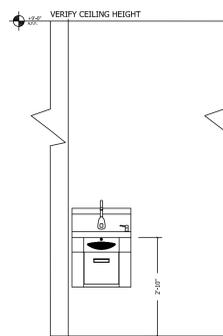
10 COOK LINE-FRONT
FS-1.6.2 Scale: 1/2" = 1'-0"



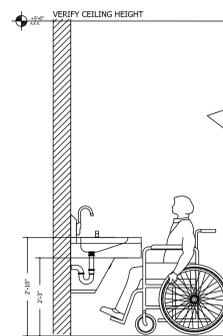
11 COOK LINE-REAR
FS-1.6.2 Scale: 1/2" = 1'-0"



12 PREP TABLE
FS-1.6.2 Scale: 1/2" = 1'-0"

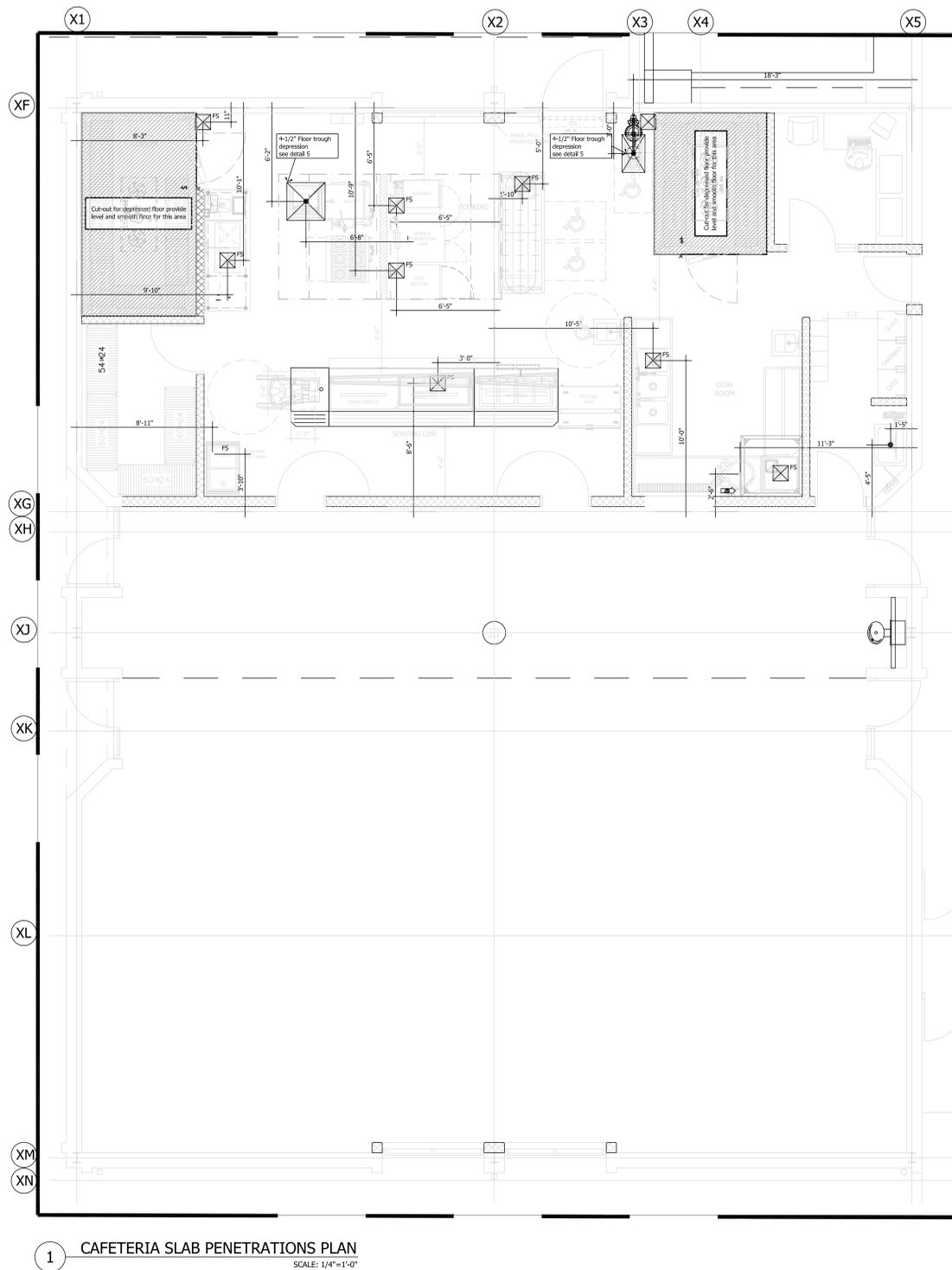


13 ADA HAND SINK
FS-1.6.2 Scale: 1/2" = 1'-0"



14 ADA HAND SINK
FS-1.6.2 Scale: 1/2" = 1'-0"





NOTE:
LINE RUNS & LOCATION OF ROOF TOP EQUIPMENT FOR SCHEMATIC PURPOSE ONLY. VERIFY EXACT LOCATION WITH ARCHITECTURAL DRAWINGS AND SITE CONDITIONS.

NOTE:
ROUGH-IN DIMENSIONS ARE BASED UPON ELECTRONIC BACKGROUNDS PROVIDED BY SILVER PETRUCELLI, DATED 06-14-13. RJSB DOES NOT WARRANT THE ACCURACY OF THE BACKGROUNDS OR THE DIMENSIONS REFERENCED ON RJSB DRAWINGS. THESE DIMENSIONS ARE PROVIDED AS A CONVENIENCE. IT IS THE RECOMMENDATION OF RJSB THAT THE KITCHEN EQUIPMENT, ELECTRICAL, MECHANICAL, PLUMBING AND GENERAL CONTRACTORS AS APPLICABLE, CREATE THEIR REFERENCE DIMENSIONED ROUGH-IN DRAWINGS. IT IS FURTHER RECOMMENDED THAT FIELD VERIFICATION BE PERFORMED BY THE APPLICABLE CONTRACTORS PRIOR TO POURING OF ANY SLABS OR FABRICATION OF CUSTOM EQUIPMENT.

FIRE SUPPRESSION NOTE:
FIRE SUPPRESSION SYSTEM MANUAL PULL STATIONS AND PORTABLE EXTINGUISHERS ARE SHOWN FOR REFERENCE ONLY. ACTUAL LOCATIONS SHOULD BE VERIFIED WITH ARCHITECTURAL LIFE SAFETY PLAN. SEE ALSO SHEET FS-M-1, FIRE PROTECTION NOTES.

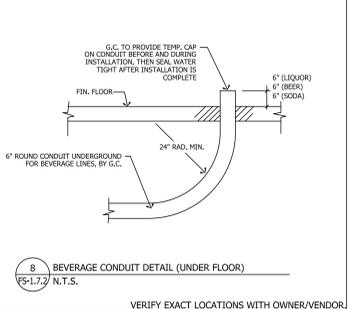
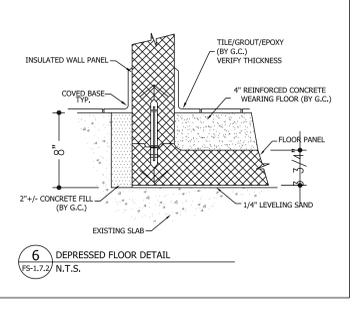
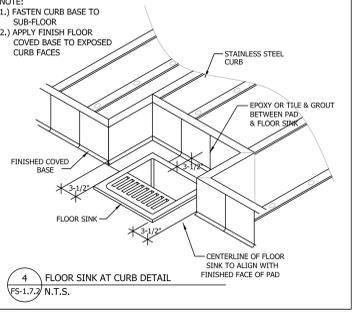
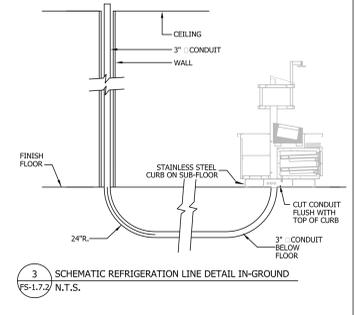
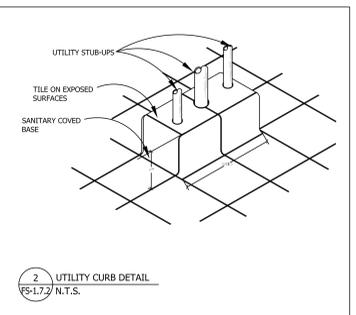
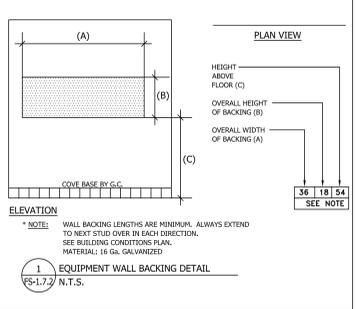
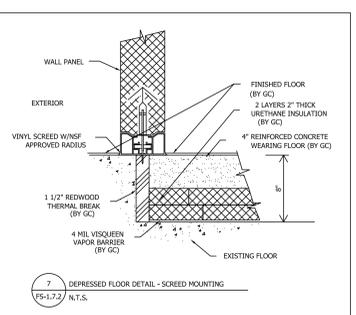
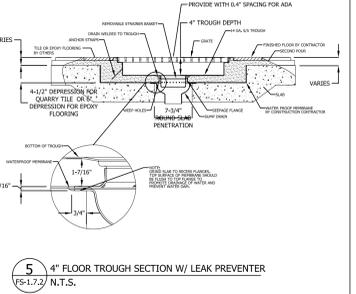
NOTE:
UTILITY CURBS SHALL BE UTILIZED IN KITCHEN AND DISHWASHING AREAS, TO FACILITATE THE CLEANING OF FLOORS IN WET AREAS. CONTRACTOR SHALL GROUP AND CONSOLIDATE THE STUB-UPS INTO GROUPS WHERE POSSIBLE TO MINIMIZE THE NUMBER OF CURBS.

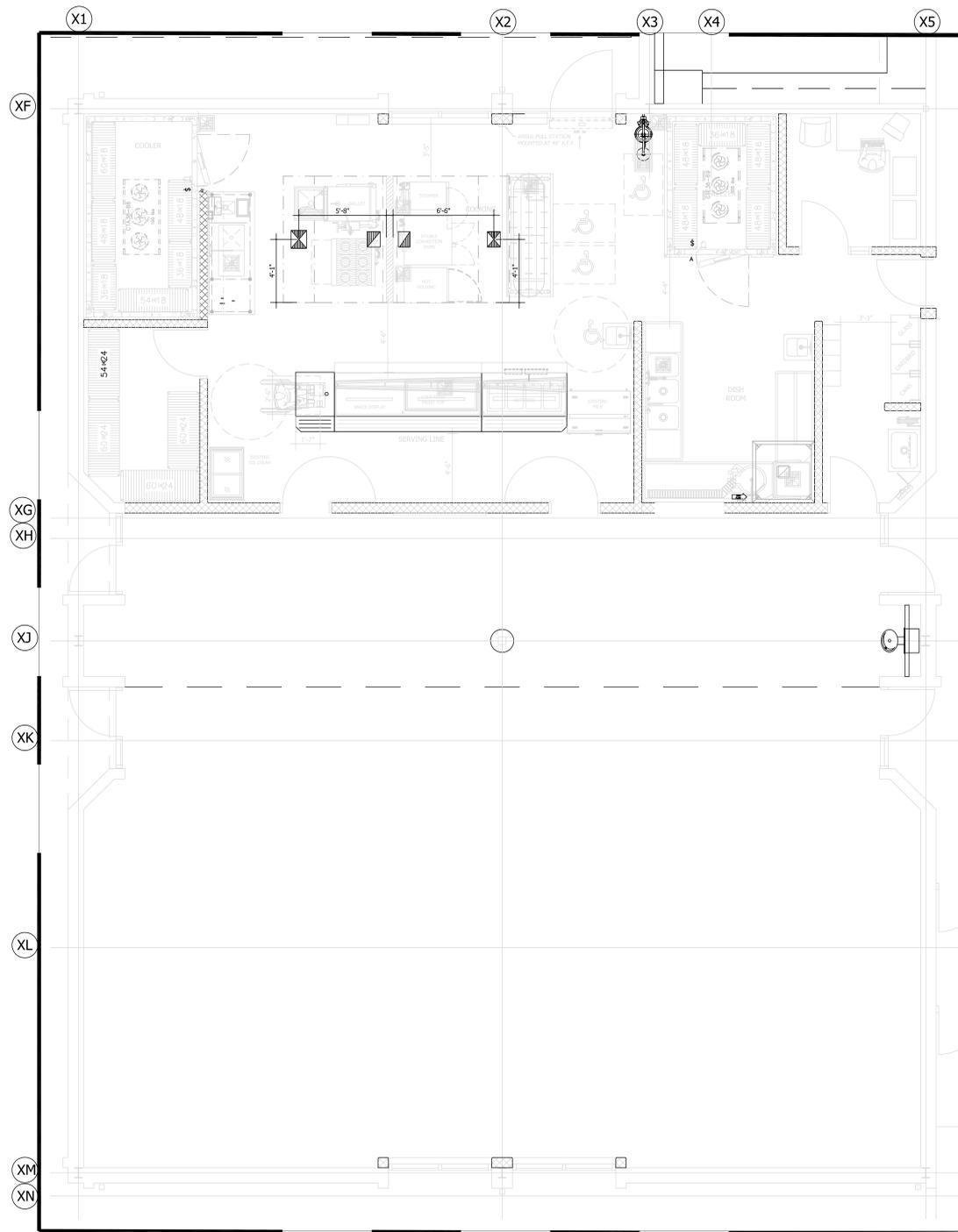
LEGEND

SYMBOLS	ABBREVIATIONS
(R)	FS FLOOR SINK
(U)	FT FLOOR TROUGH
(C)	MPS MANUAL PULL STATION
(K)	DM DOWN FROM ABOVE
(S)	UTILITY STUB UP FROM FIN FLOOR
(B)	BEVERAGE CONDUIT STUB UP

SYMBOLS

(---)	SODA LINE CONDUIT (BY KITCHEN EQUIPMENT CONTRACTOR)
(---)	BEER LINE CONDUIT (BY KITCHEN EQUIPMENT CONTRACTOR)
(---)	WALL BACKING FOR EQUIPMENT ABOVE 36" (BY GENERAL CONTRACTOR)
(---)	REFRIGERATION LINES (BY KITCHEN EQUIPMENT CONTRACTOR)
(---)	SUPPLY AND RETURN OIL (BY KITCHEN EQUIPMENT CONTRACTOR)



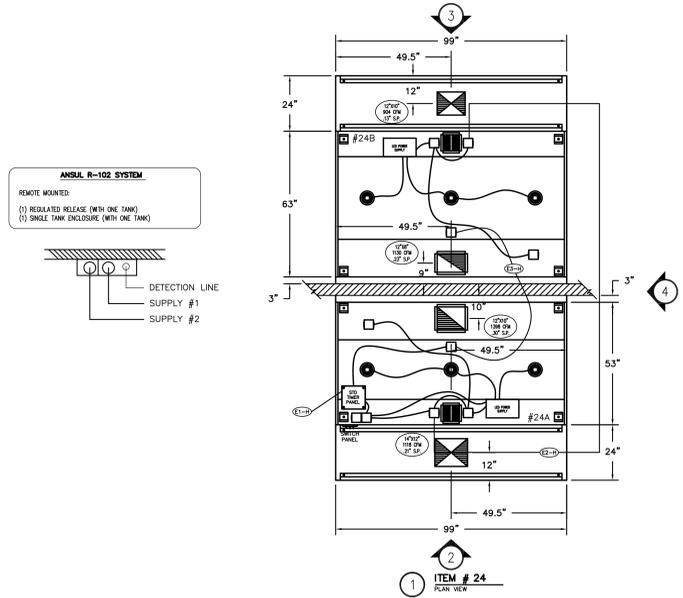
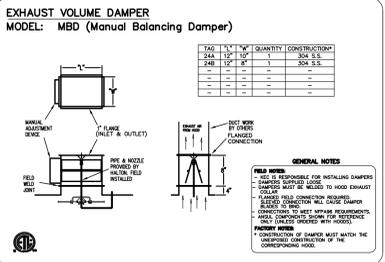


1 CAFETERIA VENTILATION PLAN
SCALE: 1/4"=1'-0"

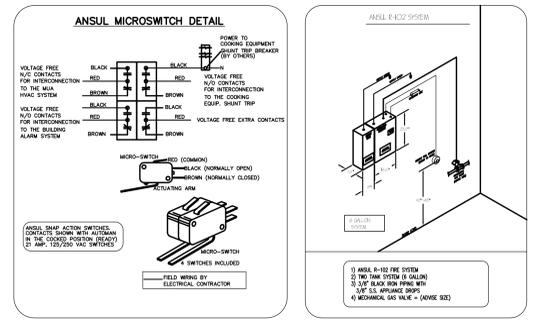


Revision	Description	Date	Revised By
--		nov. 26, 2013	--

HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS				GREASE EXTRACTOR			SUPPLY AIR REQUIREMENTS			HOOD CONSTRUCTION	HOOD WEIGHT (LBS)	PLENUM WEIGHT (LBS)				
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	EXHAUST COLLAR QTY.	LENGTH	WIDTH	QTY.	SIZE	TYPE	SUPPLY CFM				SUPPLY STATIC PRESSURE	SUPPLY COLLAR QTY.	LENGTH	WIDTH
24A	KVE	1398	.19"	.30"	1	12"	10"	4	20" x 13"	KSA	1118	.21"	1	14"	12"	ALL 18GA. 304 S.S.	674	124
24B	KVE	1130	.13"	.23"	1	12"	8"	4	20" x 13"	KSA	904	.13"	1	12"	10"	ALL 18GA. 304 S.S.	743	124
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ALL 18GA. 304 S.S.	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ALL 18GA. 304 S.S.	-	-
TOTAL EXH. CFM = 2528		TOTAL SUPPLY CFM = 2022																



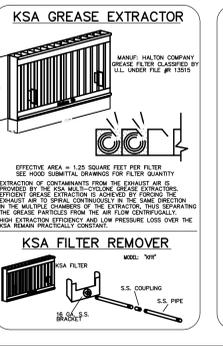
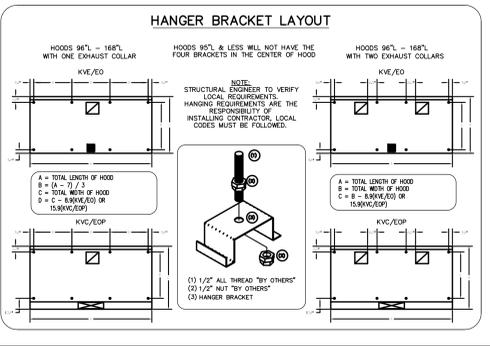
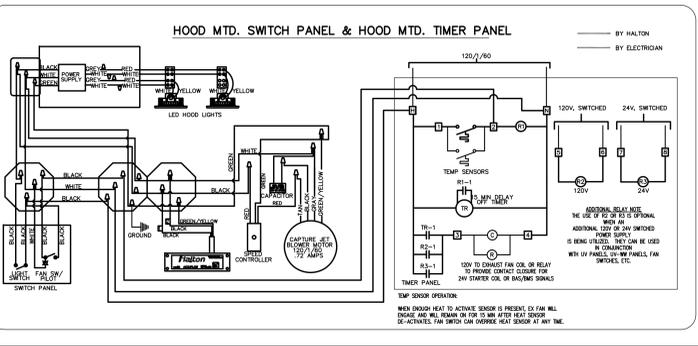
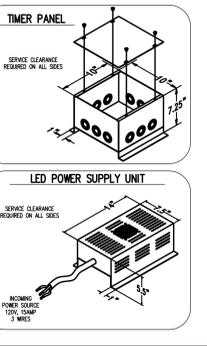
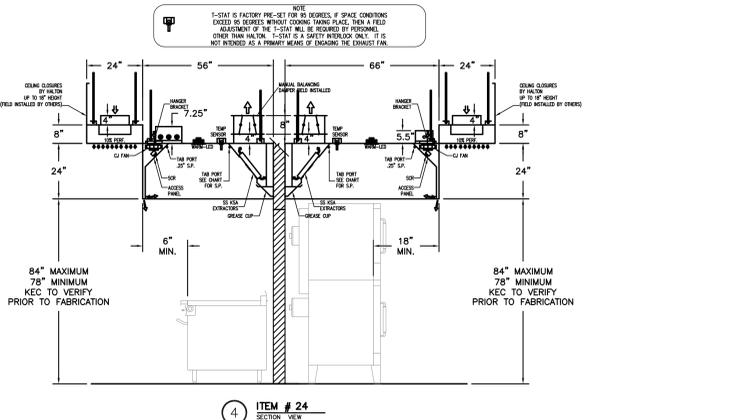
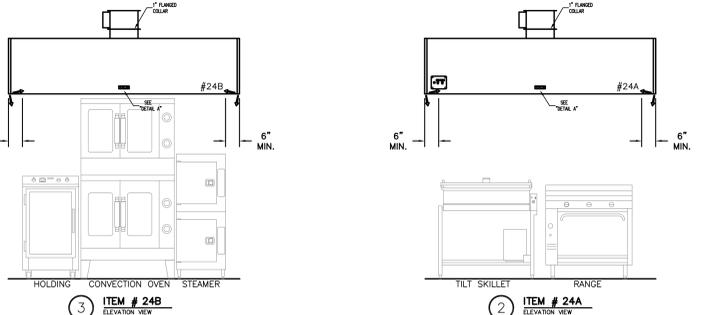
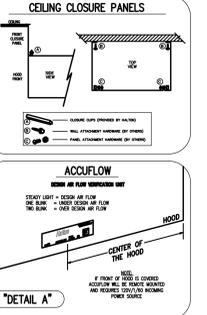
CONNECTION #	CONNECTION DESCRIPTION	FROM	TO
E2-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD 24A
E2-H	FIELD CONNECTION FOR HOOD LIGHTS	HOOD 24A	HOOD 24B
E3-H	FIELD CONNECTION FOR TEMP SENSORS	HOOD 24A	HOOD 24B



- ### GENERAL SPECIFICATIONS
- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND UL 710 STANDARD.
 - HOOD IS NSF AND IUL LISTED UNDER THE FOLLOWING FILE NUMBER: ETL E008103XLE-002
 - ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
 - THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE LOUEN VAPORS FROM COMMERCIAL COOKING EQUIPMENT.
 - ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
 - CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
 - FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

- ### INSTALLATION REQUIREMENTS
- #### KITCHEN EQUIPMENT CONTRACTOR'S REQUIREMENTS
- PROVIDE DRAWINGS TO APPROPRIATE TRADES REFLECTING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.
 - DELIVER, ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.
 - FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.
 - THE K.E.C. MUST NOTIFY HALTON OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS ARE THE RESPONSIBILITY OF THE K.E.C.
 - IF HALTON MANUAL EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION OR TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.
- #### ELECTRICAL CONTRACTOR'S REQUIREMENTS
- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTORS, WIRING, CONDUIT, ETC. PER NEC AND ALL APPLICABLE LOCAL CODES.

- ### ELECTRICAL EQUIPMENT REQUIREMENTS
- FLUORESCENT LIGHT FIXTURE 40 WATT MAX BULB= 67 AMP EA.
 - RECESSED INCANDESCENT LIGHT FIXTURE 150 WATT MAX BULB= 1.25 AMP EA.
 - GLOBE INCANDESCENT LIGHT FIXTURE 100 WATT MAX BULB= .83 AMP EA.
 - LED LIGHT FIXTURES= .30 AMP EA.
 - CAPTURE JET FAN= .72 AMP EA.
 - **ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP**
 - *LIGHT BULBS, IF REQUIRED, ARE TO BE PROVIDED BY OTHERS**
- ### CEILING HEIGHT NOTE
- IF HALTON COMPANY IS TO PROVIDE CEILING CLOSURE PANELS, THE EXACT DIMENSION OF THE FINISHED CEILING HEIGHT MUST BE PROVIDED PRIOR TO RELEASE.
- FINISHED CEILING HEIGHT AFF.: _____



PERFORMANCE CRITERIA

OTHER MANUFACTURERS WORKING TO OBTAIN AN ALTERNATE TO THE SPECIFIED MANUFACTURER MUST APPLY FOR PERMISSION TO DO SO IN WRITING FROM THE OFFICE OF THE SPECIFIED CONSULTANT. APPLICATION MUST BE RECEIVED BY THE CONSULTANT AT LEAST TEN WORKING DAYS PRIOR TO THE BID DATE. ANY ALTERNATE SYSTEM MUST MEET CONSTRUCTION AND PERFORMANCE REQUIREMENTS AND EFFICIENCIES AS OUTLINED IN THIS SPECIFICATION.

REQUESTS FOR APPROVAL MUST INCLUDE GREASE FILTRATION EFFICIENCY COMPARISON DATA TO BE PERFORMED IN ACCORDANCE WITH THE MOST CURRENT ASTM STANDARD F1704 AND INCLUDE RESULTS FOR THE REQUIRED CAPTURE AND CONTAINMENT CAPABILITY. CAPTURE AND CONTAINMENT DATA MUST BE DETERMINED BY THE CONSULTANT IN ACCORDANCE WITH THE 'TEST METHOD TO DETERMINE THE THRESHOLD FLOW RATE DETERMINED IN ASTM F1704. REJECTED SYSTEM MUST BE REPLACED WITH SPECIFIED SYSTEM WITH ALL REPLACEMENT COSTS PAID BY MANUFACTURER OF REJECTED SYSTEM.

ANY CHANGES IN THE SPECIFIED SIZE OF POWER WIRING, FAN SIZE, HORSEPOWER REQUIREMENTS, OR GAS LINES DUE TO THE USE OF ANY SYSTEM OTHER THAN THAT WHICH IS SPECIFIED IS THE RESPONSIBILITY OF THE ALTERNATE HOOD MANUFACTURER, AND MUST BE COORDINATED BY THE HOOD MANUFACTURER AND CONTRACTORS INVOLVED.

MAKEUP AIR WILL BE CALCULATED SO THAT THE SAME AMOUNT OF AIR WILL BE TAKEN FROM THE ZONE AS IS REQUIRED BY THE SPECIFIED SYSTEM. AN ADDITIONAL LOAD CANNOT BE PLACED ON THE KITCHEN HVAC SYSTEM.

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING INFORMATION, INCLUDING POSITIONS, 1. AND CLEARANCES. 2. THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE TO APPROVER: THE MANUFACTURER'S EQUIPMENT SUCH AS INCREASED ENERGY INPUTS OR EQUIPMENT POSITION MAY AFFECT EXHAUST AIRFLOW. HALTON MUST BE ADVISED IF ANY OF THESE CHANGES OCCUR. A RECALCULATION EXHAUST AIRFLOW MAY BE REQUIRED.

REVISE AND RESUBMIT APPROVED FOR FABRICATION WITH CHANGES AS NOTED WITH NO CHANGES

APPROVED BY: _____ DATE: _____

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW. WEBSITE: WWW.HALTONCOMPANY.COM

CRYSTAL LAKES ES
LOCATION: ELLINGTON, CT
DRAWN BY: WJ
DATE: 04-15-13
SCALE: NOT TO SCALE
CONSULTANT: RUS

HALTON CO. (USA)
101 INDUSTRIAL DRIVE
SCOTTSDALE, KY 42164
1-270-237-5600

HALTON CO. (CANADA)
1021 BREWIK PLACE
MISSISSAUGA, ON L4W 3R7
1-800-624-0301

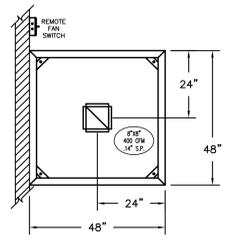
REVISION DESCRIPTION

REV.	DATE	DESCRIPTION
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2		
3		
4		
5		
6		
7		

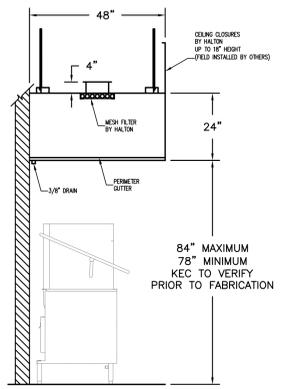
DRAWING TITLE: HOOD DETAILS
DRAWING NO.: U13-202
REV. NO.: 0 SHEET NO.: 1 of 2

HOOD INFORMATION TABLE													
HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS				GREASE EXTRACTOR			HOOD CONSTRUCTION	HOOD WEIGHT (LBS)			
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	EXHAUST COLLAR	QTY.	SIZE	TYPE					
					QTY.	LENGTH	WIDTH	L	H				
6A	CH	400	-	.14"	1	8"	8"	1	10"	10"	MESH	ALL 18GA. 304 S.S.	180
-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-
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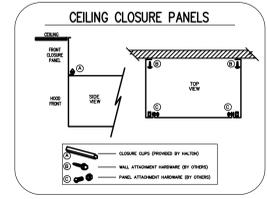
TOTAL EXH. CFM = 400



1 ITEM # 6A
PLAN VIEW



2 ITEM # 6A
ELEVATION VIEW



GENERAL SPECIFICATIONS

- HOOD IS NSF LISTED.
- ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
- ALL EXHAUST DUCTWORK AND TRANSOMS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
- CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
- FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

INSTALLATION REQUIREMENTS

KITCHEN EQUIPMENT CONTRACTOR'S REQUIREMENTS

- PROVIDE DRAWINGS TO APPROPRIATE TRADES REFERRING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.
- DELIVER, ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.
- FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.
- THE K.E.C. MUST INFORM HALTON OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS ARE THE RESPONSIBILITY OF THE K.E.C.
- IF HALTON EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION OR TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.

ELECTRICAL CONTRACTOR'S REQUIREMENTS

- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTORS, WIRING, CONDUIT, ETC., PER NEC AND ALL APPLICABLE LOCAL CODES.

ELECTRICAL EQUIPMENT REQUIREMENTS

FLUORESCENT LIGHT FIXTURE
40 WATT MAX BULB= .87 AMP EA.
RECESSED INCANDESCENT LIGHT FIXTURE
100 WATT MAX BULB= 1.25 AMP EA.
CLOSE INCANDESCENT LIGHT FIXTURE
100 WATT MAX BULB= .83 AMP EA.
LED LIGHT FIXTURES= .30 AMP EA.

ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP

LIGHT BULBS, IF REQUIRED, ARE TO BE PROVIDED BY OTHERS

CEILING HEIGHT NOTE

IF HALTON COMPANY IS TO PROVIDE CEILING CLOSURE PANELS, THE EXACT DIMENSION OF THE FINISHED CEILING HEIGHT MUST BE PROVIDED PRIOR TO RELEASE.

FINISHED CEILING HEIGHT A.F.F.: _____

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:

- ALL DIMENSIONS, INFORMATION, MOUNTING POSITIONS AND CLEARANCES.
- THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE TO APPROVER
INSTALLATION OF EQUIPMENT SUCH AS WASHERS, DRYERS, WINDERS OR EQUIPMENT POSITION MAY AFFECT EXHAUST AIRFLOW. HALTON MUST BE NOTIFIED IF ANY OF THESE CHANGES OCCUR. A RECALCULATION EXHAUST AIRFLOW MAY BE REQUIRED.

APPROVED FOR FABRICATION
 REVISE AND RESUBMIT
 WITH NO CHANGES
 WITH CHANGES AS NOTED

APPROVED BY: _____ DATE: _____

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW | WEBSITE: WWW.HALTONCOMPANY.COM

HALTON CO. (USA)	DATE
101 INDUSTRIAL DRIVE	BY
SCOTTSDALE, KY 42164	DATE
1-270-237-8600	BY

HALTON CO. (CANADA)

1021 BREW PLACE	REVISION	DESCRIPTION
MISSISSAUGA, ON L4W 3R7	1	
1-905-624-0301	2	
	3	
	4	
	5	
	6	
	7	

PROJECT: CRYSTAL LAKES ES

LOCATION: ELLINGTON, CT

DRAWN BY: WU DATE: 04.15.13

SCALE: NOT TO SCALE

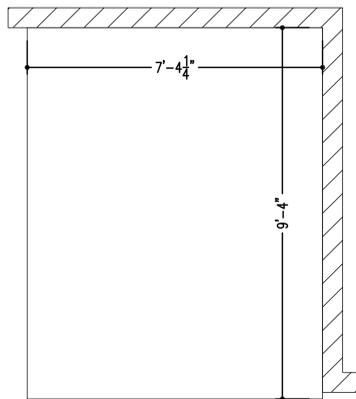
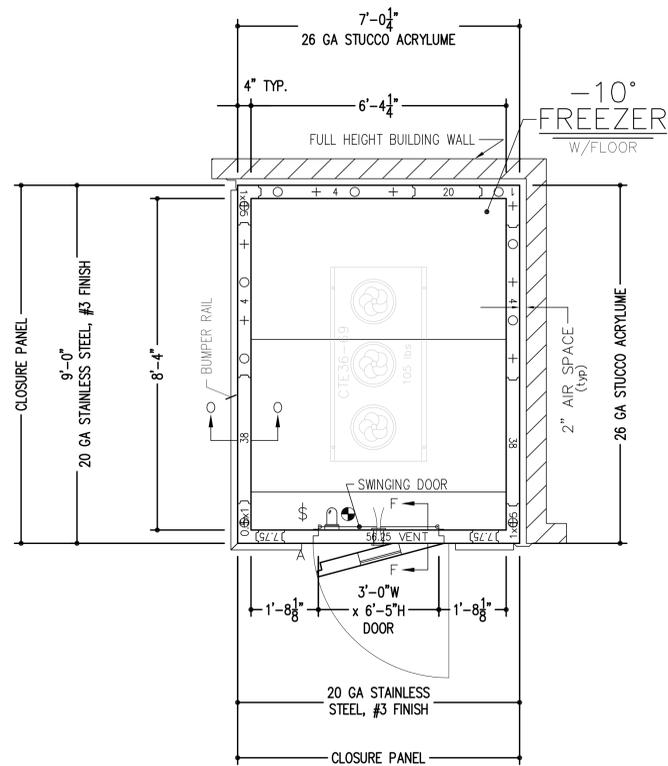
CONSULTANT: RJS

Halton

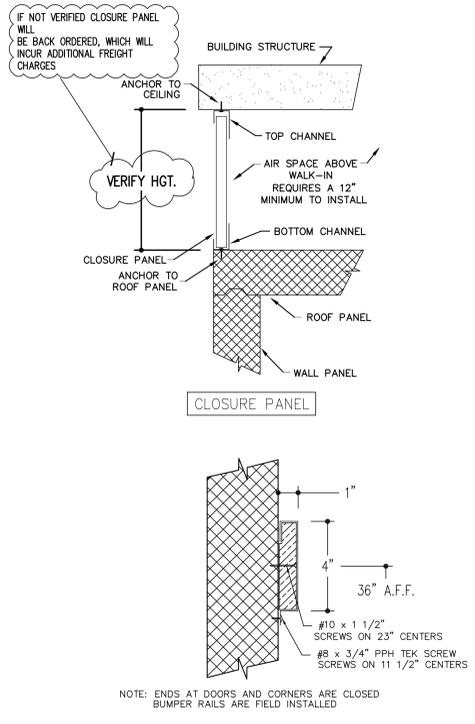
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DRAWING No.: U13-202

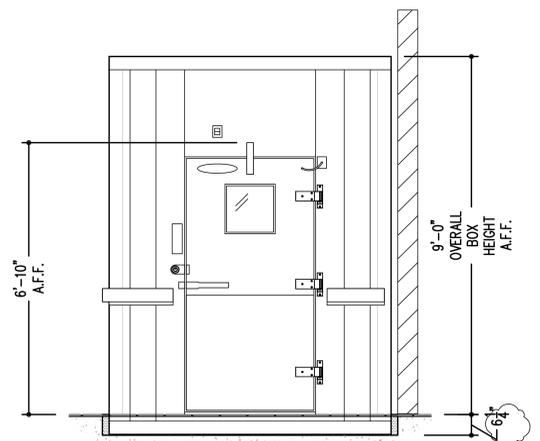
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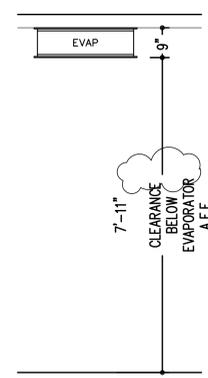
PIT PLAN
VERIFY ALL DIMENSIONS



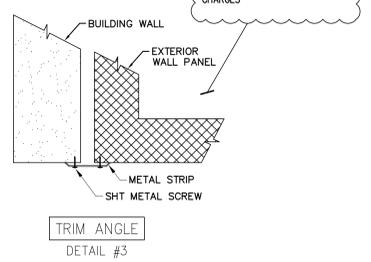
BUMPER RAIL



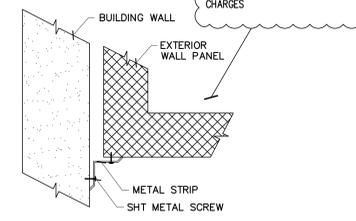
FRONT ELEVATION



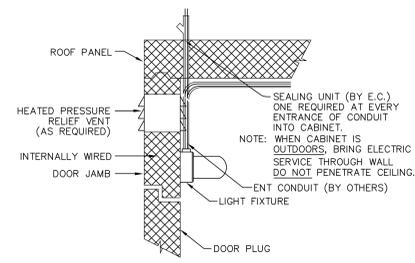
SECTION AT EVAPORATOR
COMPARTMENT W/FLOOR



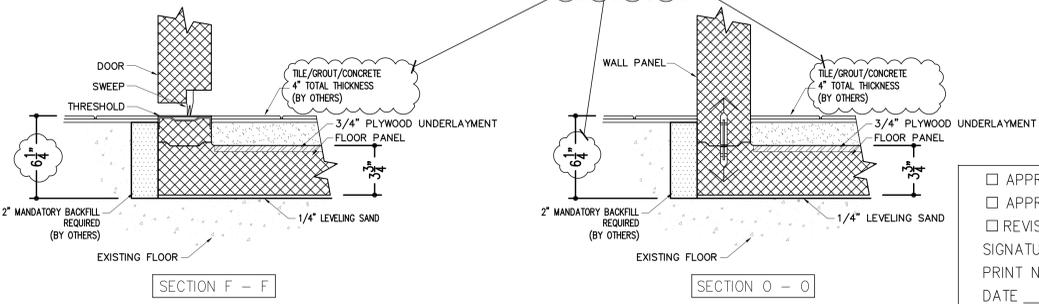
TRIM ANGLE
DETAIL #1



TRIM ANGLE
DETAIL #2



DOOR ELECTRICAL CONNECTION



SECTION F - F

SECTION O - O

To prevent metal corrosion, doors must be kept open and air circulating during application and curing of all flooring materials including concrete, grout, epoxy, etc.

APPROVED
 APPROVED AS NOTED
 REVISE & RESUBMIT
 SIGNATURE _____
 PRINT NAME _____
 DATE _____



ELECTRICAL DATA	
FREEZER	CONDENSING UNIT: 208-230v/60/3ø 13.7 UNIT AMPACITY
EVAPORATOR:	208-230v/60/1ø 1.0/9.4 AMPS
WALK-IN DOORS:	115v/1ø - 350w *
POWER FOR EVAPORATOR CIRCUIT IS SUPPLIED FROM CONDENSING UNIT.	

*NOTE: ADD WATTAGE FOR EACH ADDITIONAL LIGHT FIXTURE IN ACCESSORIES.

- ~SPECIFICATIONS~
- BOX HEIGHT: 9'-6" OVERALL (8'-8" INTERIOR)
 - CONSTRUCTION: FOAMED IN PLACE NSF LISTED, STANDARD NO. 7
 - INSULATION: 4" URETHANE, FINISHED PANEL UL CLASSIFIED FLAME SPREAD 20 CORE SMOKE DEVELOPED 350
 - INSTALLATION: INDOOR FLOOR: STANDARD W/3/4" PLYWOOD UNDERLAYMENT (SEE DETAILS)
 - DOOR HARDWARE & ACCESSORIES: DEADBOLT HANDLE W/KEYED CYLINDER LOCK, PADLOCK PROVISION & INSIDE RELEASE 1/8" STAINLESS STEEL THRESHOLD COVER PLATE KASON #10444-S DEADBOLT LOCK FRAME HEATER WIRE HYDRAULIC DOOR CLOSER APC SYSTEM 200 TEMP. ALARM INCLUDING: DIRECT LINE VOLTAGE SYSTEM: 115VAC, 60Hz, 1Ph RELAY TO ENABLE DRY CONTACT CONNECTION WACO MODEL #788-507 (PRE-WIRED COIL) (CONTACTS RATED UP TO 250VAC, 16A; 24VDC, 2A) C OR F TEMPERATURE SELECTION 5 DIGITS DIGITAL DISPLAY AIR PROBE & DOOR HEATER PROBE, NTC SENSOR LIGHT SWITCH & DOOR HEATER CONTROL PROGRAMMABLE AIR CAVITY HIGH & LOW TEMPERATURE ALARMS PROGRAMMABLE AUTOMATIC LIGHT SHUT OFF EXTERNAL ALARM RELAY (115VAC, 60Hz, 1Ph 150W DIRECT POWER CONNECTION) INTEGRAL BUZZER ALARM REAL TIME CLOCK & REAL DATE BATTERY BACKUP WITH ITS OWN CHARGING CIRCUIT BATTERY PAC WITH 3 NI-MH BATTERIES POWER LOSS ALARM WITH CONTINUOUS AIR CAVITY DISPLAY PANIC ALARM MMC/SD CARD-USB ADAPTER FOR PC, COMPLETE HACCP SYSTEM PANIC BUTTON WIRED TO PANIC ALARM MAGNETIC DOOR SWITCH RS 485 SERIAL INTERFACE PC CONNECTION, PC SOFTWARE & COMMUNICATION BOX MOMENTARY BACK-TO-BACK LIGHT SWITCH W/PILOT KASON SCREW-IN FLUORESCENT VAPOR PROOF LIGHT FIXTURE CCI CLEAR VU SWINGING DOOR 3 - SPRING LOADED CAM RISE HINGES HEATED VISION WINDOW (14" x 14") 14 GA STAINLESS STEEL KICKPLATES @ 36" HIGH O/S KASON #1825 PRESSURE RELIEF VENT 1/4"x3" ALUMINUM BUMPER BAR @ 33 1/2" HIGH 1/5" FOOT TREADLE

- ACCESSORIES:
- 2 - PCS. TRIM ANGLE - 20 GA STAINLESS STEEL, #3 FINISH CLOSURE PANEL TO AN EXISTING CEILING (PER PLAN)
 - 20 GA STAINLESS STEEL, #3 FINISH
 - 1 - 48" FREEZER (11810EZUV48L) FLUORESCENT LIGHT FIXTURE @ 104w EACH W/(2) F54T5HO BULBS (SHIPPED LOOSE)
 - 1 - KASON #1901 MOTION SENSOR W/LIGHT ACTIVATOR & SHUT OFF (SHIPPED LOOSE)
 - 4" 18 GA STAINLESS STEEL BUMPER RAIL W/WOOD INSERT ~ 36" A.F.F.

- METAL FINISHES:
- INTERIOR WALLS & CEILING - SMOOTH WHITE .040 ALUMINUM (U.S.D.A.) EXPOSED EXTERIOR - 20 GA STAINLESS STEEL, #3 FINISH UNEXPOSED EXTERIOR - 26 GA STUCCO ACRYLUME EXTERIOR FLOOR & CEILING - 26 GA STUCCO ACRYLUME INTERIOR FLOOR - 14 GA GALVANIZED STEEL (NOT NSF APPROVED IF EXPOSED)

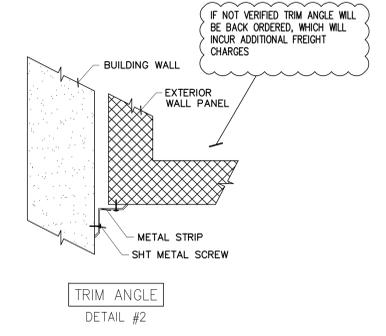
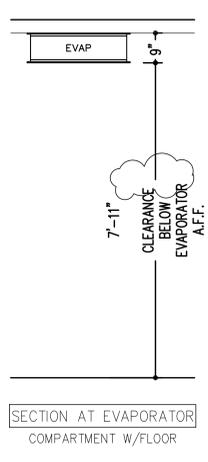
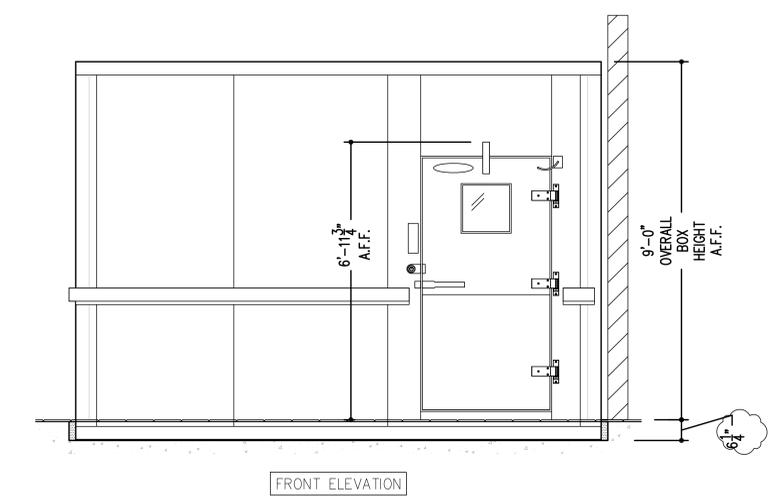
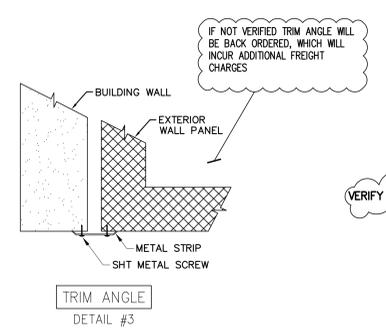
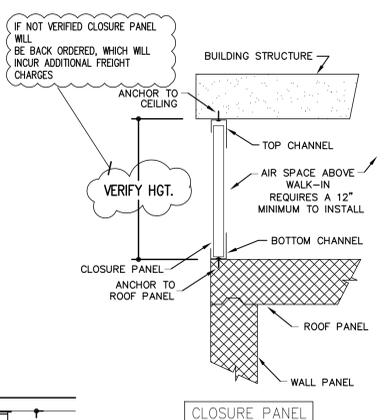
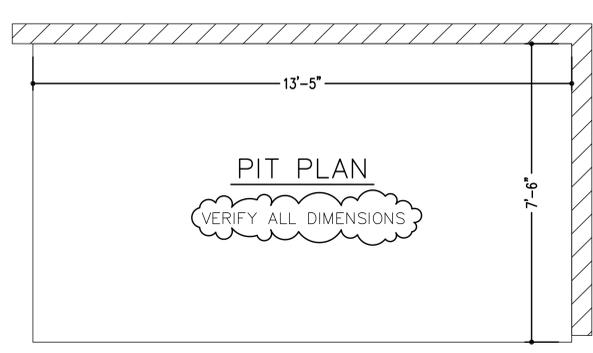
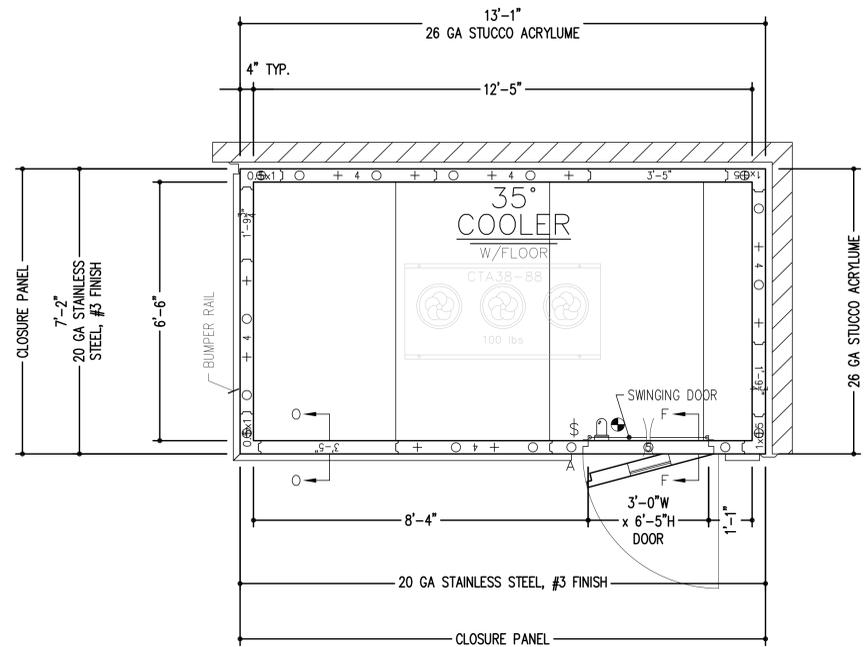
- REFRIGERATION:
- U.L. LISTED, AIR COOLED, OUTDOORS
 - CONDENSING UNIT: 1 - STD. PRE-ASSEMBLED REMOTE - HERMETIC 2.50 HP MODEL NO. AVA2510ZTXC (R-404A)
 - EVAPORATOR: 1 - MODEL NO. CTE36-69 W/E.C. MOTORS

- REFRIGERATION ACCESSORIES:
- 1 - WINTERIZATION CONTROLS/LASA
 - 1 - COMPRESSOR COVER
 - 1 - COMPRESSOR MOUNTING STAND

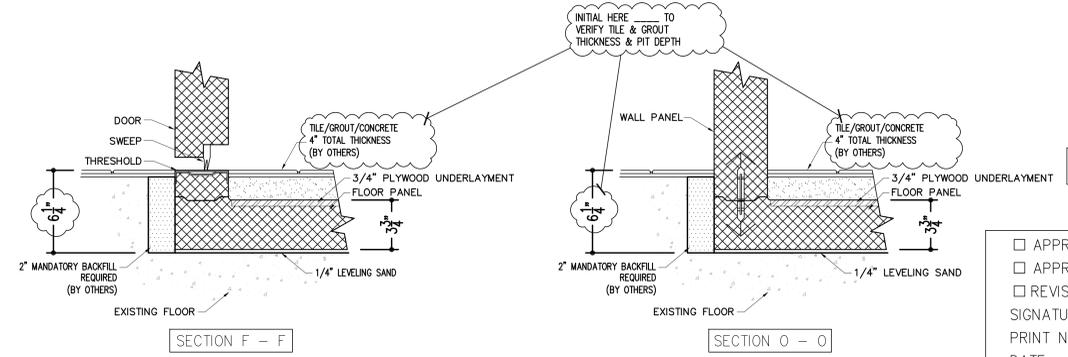
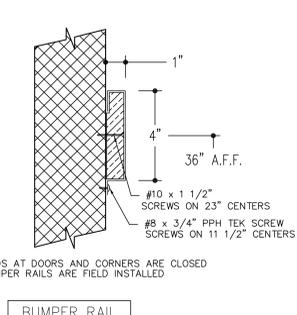
NOTE: THE LARGEST WALK-IN PANEL ON THIS JOB IS 57.5" x 106". CUSTOMER IS TO VERIFY THAT THIS PANEL SIZE WILL NOT CONFLICT WITH ANY JOB SITE RESTRICTIONS.

NOTE: CUSTOMER IS TO VERIFY ALL DIMENSIONS, SECTIONS, DETAILS AND SPECIFICATIONS

- Please verify that door swing and location are correct.
- If this walk-in is to be installed in a depression, or quarry tile is to be applied to the interior, depression depths or tile thickness must be specified to insure proper door height.
- All site preparation, floor or slab construction, plumbing, electrical connections (including control wiring) by others.
- Electrical: 115-60-1 required above latch side of each door, through ceiling, to operate frame heater and light.
- Special note to General Contractor and his Sub Contractor for quarry tile or concrete wearing floors: the sheet metal panel facings may be susceptible to staining due to excessive moisture created by hydration of concrete type materials. Therefore, it is absolutely necessary that each room be properly ventilated. Also note that special precautions must be taken when using muriatic acid due to effects hydrochloric acid fumes have on aluminum and stainless steel.
- This drawing and information contained herein are the exclusive property of American Panel Corporation. It shall be returned to American Panel Corporation upon demand and shall not be reproduced in whole or part, disclosed to anyone else, or used without the written consent of American Panel Corporation.



- ~SPECIFICATIONS~
- BOX HEIGHT: 9'-6" OVERALL (8'-8" INTERIOR)
 - CONSTRUCTION: FOAMED IN PLACE, NSF LISTED, STANDARD NO. 7
 - INSULATION: 4" URETHANE, FINISHED PANEL, UL CLASSIFIED FLAME SPREAD 20, CORE SMOKE DEVELOPED 350
 - INSTALLATION: INDOOR
 - FLOOR: STANDARD W/3/4" PLYWOOD UNDERLAYMENT
 - DOOR HARDWARE & ACCESSORIES: DEADBOLT HANDLE W/KEYED CYLINDER LOCK, PADLOCK PROVISION & INSIDE RELEASE, KASON #10944-5 DEADBOLT LOCK, 1/8" STAINLESS STEEL THRESHOLD COVER PLATE, FRAME HEATER WIRE, HYDRAULIC DOOR CLOSER, APC SYSTEM 200 TEMP. ALARM INCLUDING: DIRECT LINE VOLTAGE SYSTEM: 115VAC, 60Hz, 1Ph, RELAY TO ENABLE DRY CONTACT CONNECTION (WACO MODEL #788-507 (PRE-WIRED COIL)), (CONTACTS RATED UP TO 250VAC, 16A; 24VDC, 2A), C OR F TEMPERATURE SELECTION, 5 DIGITS DIGITAL DISPLAY, AIR PROBE & DOOR HEATER PROBE, NTC SENSOR, LIGHT SWITCH & DOOR HEATER CONTROL, PROGRAMMABLE AIR CAVITY HIGH & LOW TEMPERATURE ALARMS, PROGRAMMABLE AUTOMATIC LIGHT SHUT OFF, EXTERNAL ALARM RELAY (115VAC, 60Hz, 1Ph 150W DIRECT POWER CONNECTION), INTEGRAL BUZZER ALARM, REAL TIME CLOCK & REAL DATE, BATTERY BACKUP WITH ITS OWN CHARGING CIRCUIT, BATTERY PAC WITH 3 NI-MH BATTERIES, POWER LOSS ALARM WITH CONTINUOUS AIR CAVITY DISPLAY, PANIC ALARM, MMC/SD CARD-USB ADAPTER FOR PC, COMPLETE HACCP SYSTEM, PANIC BUTTON WIRED TO PANIC ALARM, MAGNETIC DOOR SWITCH, RS 485 SERIAL INTERFACE PC CONNECTION, PC SOFTWARE & COMMUNICATION BOX, MOMENTARY BACK-TO-BACK LIGHT SWITCH W/PILOT, KASON SCREW-IN FLUORESCENT VAPOR PROOF LIGHT FIXTURE, CCI CLEAR VU SWINGING DOOR, 3 - SPRING LOADED CAM RISE HINGES, HEATED VISION WINDOW (14" x 14"), 14 GA STAINLESS STEEL KICKPLATES @ 36" HIGH 1/8" & 0/8", 1/4"x3" ALUMINUM BUMPER BAR @ 33 1/2" HIGH 1/8" FOOT TREADLE.
- ACCESSORIES:
- 2 - PCS. TRIM ANGLE - 20 GA STAINLESS STEEL, #3 FINISH
 - CLOSURE PANEL TO AN EXISTING CEILING (PER PLAN)
 - 20 GA STAINLESS STEEL, #3 FINISH
 - 2 - 48" COOLER (11810ZUV48L) FLUORESCENT LIGHT FIXTURES @ 57w EACH W/(2) SYL-F032T8/735 ECO BULBS (SHIPPED LOOSE)
 - 4" 18 GA STAINLESS STEEL BUMPER RAIL W/WOOD INSERT ~ 36" A.F.F.
 - 1 - KASON #1901 MOTION SENSOR W/LIGHT ACTIVATOR & SHUT OFF (SHIPPED LOOSE)
- METAL FINISHES:
- INTERIOR WALLS & CEILING - SMOOTH WHITE .040 ALUMINUM (U.S.D.A.)
 - EXPOSED EXTERIOR - 20 GA STAINLESS STEEL, #3 FINISH
 - UNEXPOSED EXTERIOR - 26 GA STUCCO ACRYLUME
 - EXTERIOR FLOOR & CEILING - 26 GA STUCCO ACRYLUME
 - INTERIOR FLOOR - 14 GA GALVANIZED STEEL (NOT NSF APPROVED IF EXPOSED)
- REFRIGERATION:
- U.L. LISTED, AIR COOLED, OUTDOORS
 - CONDENSING UNIT: 1 - STD. PRE-ASSEMBLED REMOTE - HERMETIC, 1.00 HP, MODEL NO. FJAF-0106 (R-404A)
 - EVAPORATOR: 1 - MODEL NO. CTA38-88 W/E.C. MOTORS
- REFRIGERATION ACCESSORIES:
- 1 - WINTERIZATION CONTROLS/LASA
 - 1 - COMPRESSOR COVER
 - 1 - COMPRESSOR MOUNTING STAND
- NOTE: THE LARGEST WALK-IN PANEL ON THIS JOB IS 57.5" x 106". CUSTOMER IS TO VERIFY THAT THIS PANEL SIZE WILL NOT CONFLICT WITH ANY JOB SITE RESTRICTIONS.
- NOTE: CUSTOMER IS TO VERIFY ALL DIMENSIONS, SECTIONS, DETAILS AND SPECIFICATIONS.



To prevent metal corrosion, doors must be kept open and air circulating during application and curing of all flooring materials including concrete, grout, epoxy, etc.



ELECTRICAL DATA	
= POINT OF ELECTRICAL CONNECTIONS.	
COOLER	
CONDENSING UNIT:	208-230V/60/1φ 12.7 UNIT AMPACITY
EVAPORATOR:	208-230V/60/1φ 0.6 AMPS
WALK-IN DOORS:	115V/1φ - 350w *
POWER FOR EVAPORATOR CIRCUIT IS SUPPLIED FROM CONDENSING UNIT.	

*NOTE: ADD WATTAGE FOR EACH ADDITIONAL LIGHT FIXTURE IN ACCESSORIES.

- Please verify that door swing and location are correct.
- If this walk-in is to be installed in a depression, or quarry tile is to be applied to the interior, depression depths or tile thickness must be specified to insure proper door height.
- All site preparation, floor or slab construction, plumbing, electrical connections (including control wiring) by others.
- Electrical: 115-60-1 required above latch side of each door, through ceiling, to operate frame heater and light.
- Special note to General Contractor and his Sub Contractor for quarry tile or concrete wearing floors: the sheet metal panel facings may be susceptible to staining due to excessive moisture created by hydration of concrete type materials. Therefore, it is absolutely necessary that each room be properly ventilated. Also note that special precautions must be taken when using muriatic acid due to effects hydrochloric acid fumes have on aluminum and stainless steel.
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 DATE _____

American Panel CORPORATION
5800 S.E. 78th St. Ocala, Florida 34472
Ph. (352) 245-7055 Fax (352) 245-0726

CUSTOMER: R.J.S./BARBER ASSOCIATES

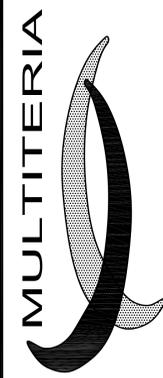
PROJECT: CRYSTAL LAKES ELEMENTARY - ELLINGTON, CT

DATE: 4/18/13 DRAWN BY: RB/JE P.O.#: _____

SCALE: 3/8" = 1'-0" PROPOSAL#: 21709C JOB#: _____ SHEET: 2 of 2

REVISED

CRYSTAL LAKE
ELEMENTARY SCHOOL
ELLINGTON, CT



MULTITERIA
1444 N FARNSWORTH AVE
AURORA, IL 60505

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SHEET NO.

1

Of 1

PROJECT NO.

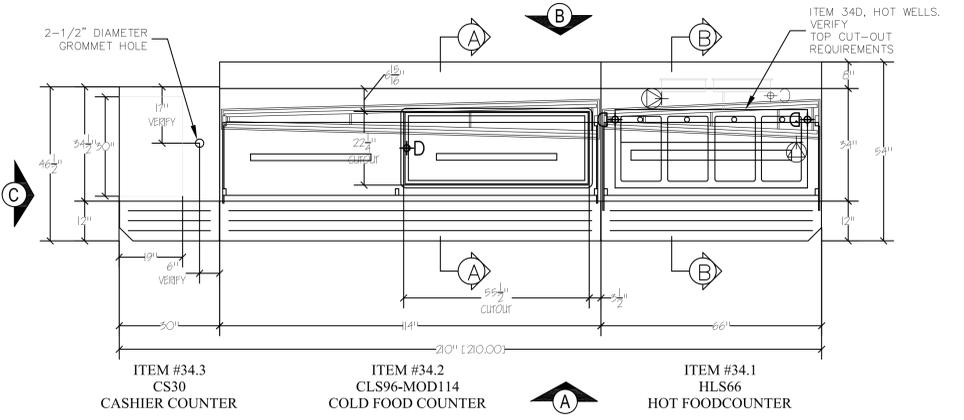
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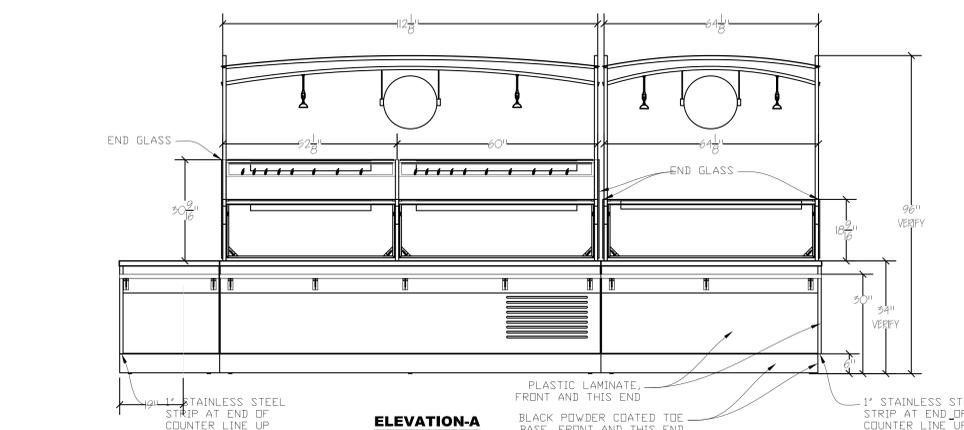
SCALE: 1/2"=1'-0"

DRAWN BY: SMP

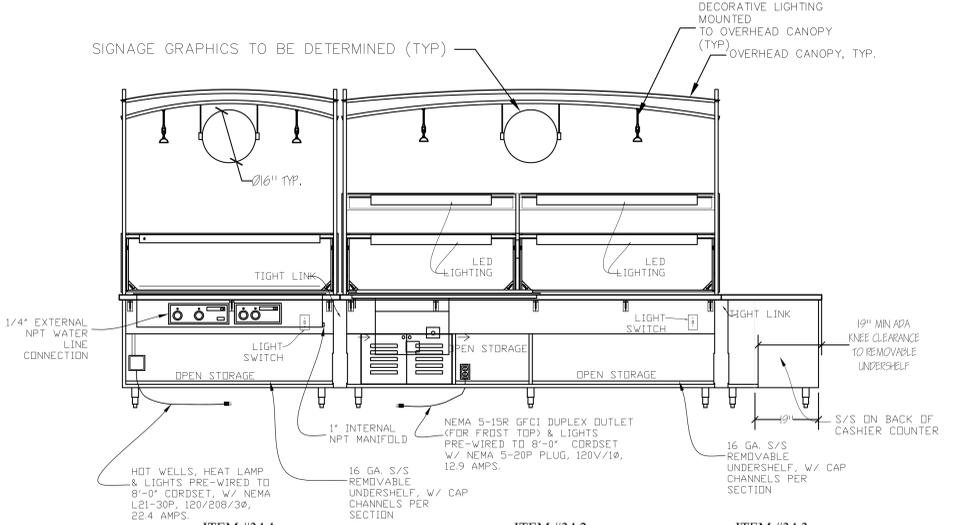
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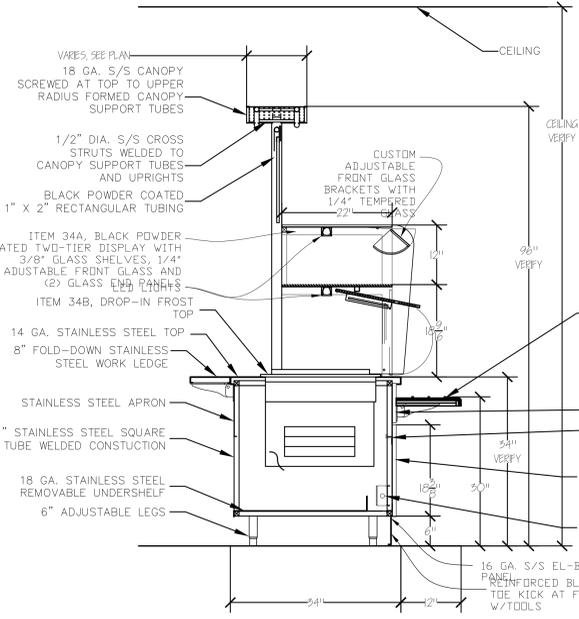
ELEVATION-A



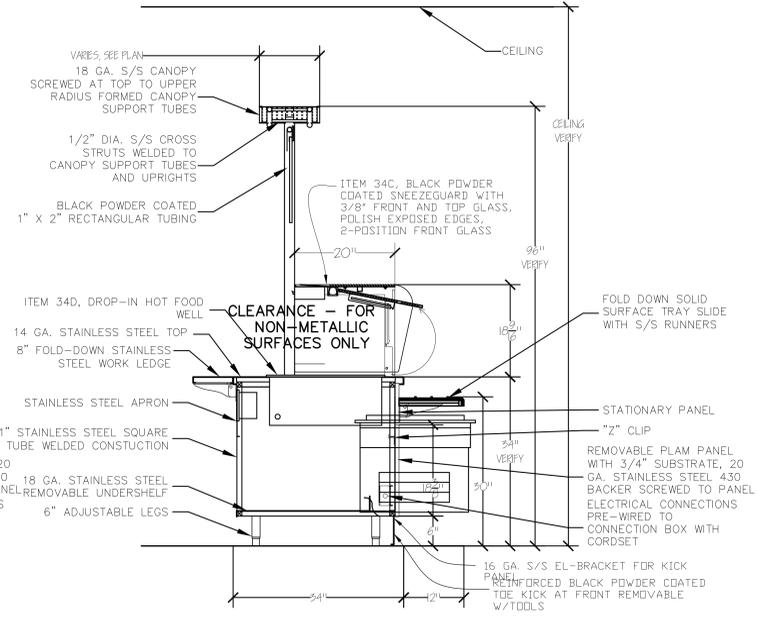
ELEVATION-B



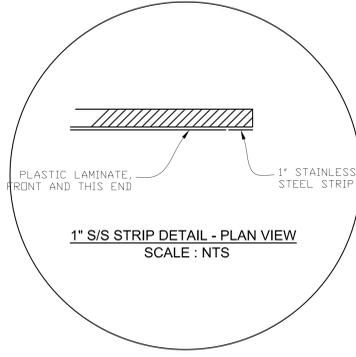
ELEVATION-C



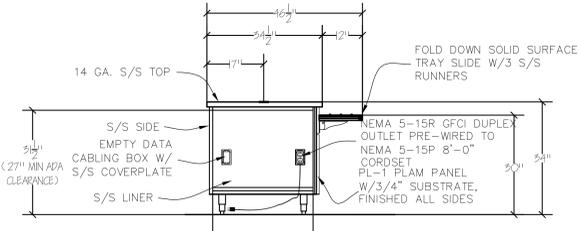
SECTION A
SCALE: 3/4"=1'-0"
ITEM #34.2
CLS96-MOD114
COLD FOOD COUNTER



SECTION B
SCALE: 3/4"=1'-0"
ITEM #34.1
HLS66
HOT FOODCOUNTER



1\"/>



ESSENCE COUNTER STANDARD MATERIALS
(NOTE: COUNTERS MAY VARY FROM STANDARDS)

DESCRIPTION
14 GA S/S TOPS- ALL COUNTER TOPS W/DROP-INS AS NOTED
16 GA S/S - ALL REMOVABLE UNDERSHELVES
CORD AND PLUGS WHERE SHOWN
1\"/>
1\"/>
1 5/8\"/>
3/8\"/>
2 1/2\"/>
1/4 TURN BALL DRAIN SHUT OFF VALVE
3/4\"/>
SOLID SURFACE TRAY SLIDE W/3 S/S RUNNERS
DISPLAY LIGHTS AS NOTED
FOOD SHIELDS TO BE BLACK POWDER COATED
FRONT & SIDE TOE BASE TO BE BLACK POWDER COATED

COLOR SELECTIONS THAT NEED TO BE VERIFIED:
1. TOP COLOR TO BE: STAINLESS STEEL
2. PLASTIC LAMINATE COLORS TO BE: VERIFY
3. FOOD SHIELD COLOR TO BE: BLACK POWDER COATED
4. TOE BASE COLOR TO BE = BLACK POWDER COATED
5. SIGNAGE SUPER STRUCTURE COLOR TO BE = S/S
W/BLACK SURFACE TRAY SLIDE TO BE: VERIFY

- PRELIMINARY DRAWING NOT FOR CONSTRUCTION
- SUBMITTAL DRAWING FOR APPROVAL
- RESUBMITTAL DRAWING FOR APPROVAL
- AS BUILT DRAWING

KEC SIGNATURE
DATE

 APPROVED AS DRAWN
 APPROVED AS NOTED
REVISE AND RESUBMIT

MANUFACTURING NOTES:
1. TRAY SLIDES TO BE SET BACK 1/16" AT ENDS.

THIS PAGE CONTAINS THE FOLLOWING ITEMS:
34.1, 34.2 & 34.3

QTY	ITEM #	MANUFACTURER	MODEL NO.	DESCRIPTION	PO NOTES
1	34D (on item #34.1)			DROP-IN HOT FOOD WELL	MULTITERIA
1	(part of item #34.1)	HATCO	GRAH-54	HEAT LAMP	MULTITERIA
1	34B (on item #34.2)	ATLAS	WF-4	DROP-IN FROST TOP	MULTITERIA

