

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

EQUIPMENT SCHEDULE																			
ITEM NO	EQUIPMENT CATEGORY	QTY	HOT WATER SIZE (N)	COLD WATER SIZE (N)	DIRECT DRAIN SIZE (N)	INDIR DRAIN SIZE (N)	GAS SIZE (N)	MBTUH	HP	KW	AMPS	PLUG	DIRECT	VOLTS	PHASE	NEMA	MANUFACTURER	MODEL NUMBER	EQUIPMENT REMARKS
1	STORAGE SHELVING, PORTABLE	10															FOCUS	FMP51842695	
2	FIRE EXTINGUISHER, WALL MNTD.	1															CAPTIVE AIRE	K-CLASS	
3	BUILT-IN HANDSINK	1	1/2	1/2		1-1/2					5.0	X		120	1	5-15P	CARTS	CUSTOM	
4	WORK COUNTER W/ SINK	1	1/2	1/2		2											CARTS	CUSTOM	
5	WAREWASHER, UNDERCOUNTER	1		3/4		1-1/2					24.7	X		208	1		JACKSON WWS	DISHSTAR HT-E-SEER	
6	EXHAUST HOOD, CONTROL PANEL	1									15.0	X		120	1		CAPTIVE AIRE	CUSTOM	
7	SPARE NUMBER	-																	
8	FIRE PROTECTION SYSTEM	1									15.0	X		120	1				
9	HOT PLATE, GAS	1					3/4	120									ANSUL	UL-300 (R-102)	
10	CHAR BROILER, HEAVY DUTY, GAS	1					3/4	72									GARLAND	GTGG24-4	
11	EQUIPMENT STAND, REFRIGERATED	1							0.3		5.0	X		120	1	5-15P	GARLAND	GTBG24-AR24	
12	GRIDDLE, HEAVY DUTY, GAS	1					3/4	64			1.0	X		120		5-15P	BEVERAGE-AIR	WTRCS72HC	
13	FRYER, GAS	2					3/4	79			1.5	X		120		5-15P	GARLAND	GTGG24-GT24M	
14	SPARE NUMBER	-															KEATING	14IFM	
15	EXHAUST HOOD, TYPE I, BACKSHELF	1	ALL DATA ON FANS, DUCTS, POWER, SWITCHES, ETC...								BY M.E.P. 2,000 C.F.M.				CAPTIVE AIRE		CUSTOM		
16	SUPPLY PLENUM, MAKE-UP AIR	1	ALL DATA ON FANS, DUCTS, POWER, SWITCHES, ETC...								BY M.E.P. 1,600 C.F.M.				CAPTIVE AIRE		CUSTOM		
17	FREEZER, UNDERCOUNTER	1							0.25		2.5	X		120	1	5-15P	BEVERAGE-AIR	UCF27AHC	
18	REFRIGERATOR, SANDWICH/SALAD PREP	1									2.0	X		120	1	5-15P	BEVERAGE-AIR	SPE36HC-10	
19	S.S. WALL PANEL(S)	1															CAPTIVE AIRE	CUSTOM	
20	DROP-IN, HOT WELLS, INSULATED	1				1				2.4	11.6	X		208	1		HATCO	HWBI-2	
21	SPARE NUMBER	-																	
22	CASHIER SECTION, BUILT-IN	1									12.0	X		120	1	5-15R	CARTS	CUSTOM	
23	COFFEE MAKER, AUTOMATIC	1		1/4						7.0			X	240	1		GRINDMASTER	PBC-2VS	C.W. PIPED FROM WALL FILTER
24	DISPLAY CASE, REFRIGERATED	1									12.0	X		120	1	5-15P	VENDOR SUPPLIED		
25	DISPLAY CASE, REFRIGERATED	1									12.0	X		120	1	5-15P	VENDOR SUPPLIED		
26	SERVING COUNTER	LOT															CARTS	CUSTOM	
27	POS SYSTEM(S)	1									12.0	X		120	1	5-15P	VENDOR SUPPLIED		
28	SPARE NUMBER	-																	
29	FOOD PROTECTOR(S), FIXED	LOT															PREMIER METAL & GLASS	TM2N	
30	CONDIMENT/REFUSE COUNTER	1															BY MILLWORK CONTRACTOR		

GENERAL CONTRACTOR NOTES:

- UNLESS OTHERWISE INDICATED, KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) IS A SUBCONTRACTOR TO THE GENERAL CONTRACTOR.
- IF WALLS ARE FIRE RATED, GENERAL CONTRACTOR TO USE METAL STUDS FOR WALL BLOCKING IN PLACE OF PLYWOOD.

GENERAL MECHANICAL NOTES:

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

PLUMBING CONTRACTOR NOTES:

- SHUT-OFF VALVES ON THE INLET SIDE OF THE COLD AND HOT WATER LINES SERVING EACH PIECE OF EQUIPMENT ARE TO BE FURNISHED AND INSTALLED BY THE PLUMBING CONTRACTOR.
- IF WATER PRESSURE AT THE EQUIPMENT AREA EXCEEDS 50 POUNDS FLOW PRESSURE OWNER OR HIS CONTRACTOR MUST INSTALL A PRESSURE REDUCING VALVE ON BOTH THE MAIN HOT WATER AND COLD WATER SUPPLY LINES SERVING THE AREA.
- FLOW PRESSURE TO DISHWASHER (OR ITS AUXILIARY HOT WATER BOOSTER HEATER IF ONE IS USED) MUST NOT EXCEED 25 POUNDS.
- OWNER OR HIS CONTRACTOR MUST PROVIDE AN ADEQUATE SUPPLY OF 120' F HOT WATER, MINIMUM, TO ALL COOKING EQUIPMENT, DISHWASHER, BOOSTER HEATER, WORK SINKS, HAND SINKS, ETC...
- IF WATER EXCEEDS TEN GRAINS OF HARDNESS, EXCESSIVE LIME, IRON, ALKALINE, ETC... CONDITIONS ARE PRESENT, PROPER WATER CONDITIONING EQUIPMENT MUST BE INSTALLED ON THE MAIN WATER LINES SERVING THIS FOOD SERVICE FACILITY. ALL WATER CONDITIONING EQUIPMENT SHALL BE FURNISHED, INSTALLED AND MAINTAINED BY OTHERS.
- USING PVC PIPING FOR DRAIN LINES FROM EQUIPMENT THAT DISCHARGES HOT WATER SUCH AS STEAMERS & DISHWASHERS MAY CAUSE THE P.V.C. PIPING TO SOFTEN OR CRACK. IT IS RECOMMENDED THAT METAL (COPPER OR GALVANIZED) PIPING BE USED.
- CHECK WITH LOCAL CODES TO DETERMINE WHAT EQUIPMENT IS TO BE PIPED THROUGH A GREASE TRAP. EQUIPMENT NOTED ON FOOD SERVICE CONTRACT DRAWINGS ARE REQUIRED/ RECOMMENDED AND SHOULD BE VERIFIED FOR COMPLIANCE BY THE PLUMBING CONTRACTOR (GREASE TRAP(S) TO BE PROVIDED BY PLUMBING CONTRACTOR).
- IF GAS PRESSURE ON MAIN LINE FEEDING EQUIPMENT EXCEEDS 14" W.C. PLUMBING CONTRACTOR TO PROVIDE GAS PRESSURE REDUCING VALVE ON MAIN GAS LINE, SO THAT THE PRESSURE IS EQUAL TO 14" W.C.
- PLUMBING CONTRACTOR TO INSTALL MECHANICAL GAS SHUT-OFF VALVE IN GAS MAIN FEEDING ALL COOKING EQUIPMENT PRIOR TO ANY TEES OR GAS LOOP FEEDING COOKING EQUIPMENT. MECHANICAL SHUT-OFF VALVE IS RECOMMENDED TO BE INSTALLED IN ACCESSIBLE CEILING SPACE OR BELOW FLOOR WITH ACCESS TO VALVE.
- PLUMBING CONTRACTOR TO PROVIDE FLOOR DRAINS AND/OR FLOOR SINKS AS PER LOCAL CODE HAVING JURISDICTION AND OWNERS REQUEST.
- PLUMBING CONTRACTOR IS TO REVIEW ALL CATALOG DATA PROVIDED AS PART OF THE FOOD SERVICE CONTRACT DOCUMENTS TO ESTABLISH THE NECESSARY GAS PRESSURE TO THE KITCHEN EQUIPMENT. IF GAS PRESSURE TO KITCHEN EQUIPMENT IS HIGHER THAN REQUIRED, A PRESSURE REGULATOR IS TO BE PROVIDED BY THE PLUMBING CONTRACTOR OR BY THE GAS COMPANY. THE GAS PRESSURE REGULATOR MUST BE INSTALLED PRIOR TO THE GAS FEEDING ANY KITCHEN EQUIPMENT. EXCESSIVE GAS PRESSURE TO THE EQUIPMENT CAN DAMAGE THE EQUIPMENT AND CAUSE PERSONAL INJURY.
- PLUMBING CONTRACTOR TO VERIFY, FURNISH AND INSTALL REQUIRED PLUMBING ROUGH-INS FOR ALL EQUIPMENT BEING SUPPLIED.

ELECTRICAL CONTRACTOR NOTES:

- ELECTRICAL CONTRACTOR TO PROVIDE REQUIRED CONVENIENCE RECEPTACLES AS PER LOCAL CODE HAVING JURISDICTION AND PER OWNERS REQUESTS/ NEEDS.
- ELECTRICAL CONTRACTOR TO VERIFY IF CONVENIENCE RECEPTACLES ARE TO BE GFCI PER LOCAL CODE HAVING JURISDICTION.
- MOUNTING HEIGHTS GIVEN ARE TO CENTERLINE OF DEVICE UNLESS OTHERWISE NOTED.
- FLOOR MOUNTED DEVICES ARE TO BE MOUNTED WITH A 5 3/4" MAXIMUM HEIGHT TO TOP OF BOX.
- ALL RECEPTACLES, J-BOXES, SWITCHES, INTER-WIRING, DISCONNECT SWITCHES, MOTOR STARTERS AND/OR TRANSFORMERS OR ANY OTHER ELECTRICAL DEVICE REQUIRED TO MAKE EQUIPMENT OPERATIONAL IS TO BE SUPPLIED BY ELECTRICAL CONTRACTOR AND IS NOT PART OF THE KITCHEN EQUIPMENT CONTRACTORS SCOPE OF WORK UNLESS OTHERWISE SPECIFIED.
- ALL POWER CONNECTION POINTS UNDER EXHAUST HOODS ARE TO BE SHUT DOWN UPON FIRE SUPPRESSION SYSTEM ACTIVATION PER NFPA 96. ELECTRICAL CONTRACTOR TO FURNISH AND INSTALL SHUNT-TRIP BREAKERS FOR THESE CIRCUITS.
- ELECTRICAL CONTRACTOR TO VERIFY, FURNISH AND INSTALL REQUIRED ELECTRICAL ROUGH-INS FOR ALL EQUIPMENT BEING SUPPLIED.

MONTEFIORE ST. LUKE'S
CORNWALL HOSPITAL
CORNWALL, NY

FOOD SERVICE EQUIPMENT
PLAN, SCHEDULE & NOTES

SCALE: 1/4"=1'-0" DRAWN BY: BIF REVIEWED BY: RRA

DRAWING NO:

FS.1

DATE: SEPTEMBER 10, 2021 JOB NUMBER: #####

HOOD INFORMATION – JOB#4522478

HOOD NO	TAG	MODEL	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST RISE(S)							TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG	
									WIDTH	LENG	HEIGHT	DIA	CFM	VEL	SP			END TO END	ROW
1	15	3650 BD-2	9' 2"	600 DEG	I	HEAVY	218	2000	12"	16"	4"		2000	1500	~1.016"	0	304 SS 100%	ALINE	ALINE
2	16	146 MISC-PSP	9' 3"	300 DEG	I	N/A	0	0								1600	304 SS 100%	ALINE	ALINE

HOOD INFORMATION

HOOD NO	TAG	TYPE	FILTER(S)				LIGHT(S)				FIRE SYSTEM PIPING	HOOD HANGING WEIGHT
			QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD			
1	15	CAPTRATE SOLD FILTER	6	16"	16"	85% SEE FILTER SPEC	3	RECESSED	NO	YES	398 LBS	
2	16						0		NO		118 LBS	

HOOD OPTIONS

HOOD NO	TAG	OPTION
1	15	FIELD WRAPPER 1800" HIGH FRONT, LEFT. BACKSPLASH 6100" HIGH X 11100" LONG 304 SS VERTICAL. RIGHT SIDESPLASH 8100" HIGH X 3600" LONG 304 SS VERTICAL. RIGHT END STANDOFF(FIN/SLP) 1" WIDE 36" LONG INSULATED. INSULATION FOR TOP OF HOOD. STRUCTURAL FRONT PANEL. INSULATION FOR BACK OF HOOD. LEFT VERTICAL END PANEL 26" TOP WIDTH, 26" BOTTOM WIDTH, 61" HIGH INSULATED 304 SS. RIGHT WALL AS END PANEL.

PERFORATED SUPPLY PLENUM(S)

HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)		
							WIDTH	LENG	DIA
2	16	Front	111"	18"	6"	MUA	12"	28"	798
						MUA	12"	28"	798

FIRE SYSTEM INFORMATION – JOB#4522478

FIRE SYSTEM TAG	TYPE	SIZE	FLOW POINTS	INSTALLATION	
				SYSTEM	LOCATION ON HOOD
1	8	ANSUL R102	30/30	3	WALL MOUNT LEFT N/A

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH

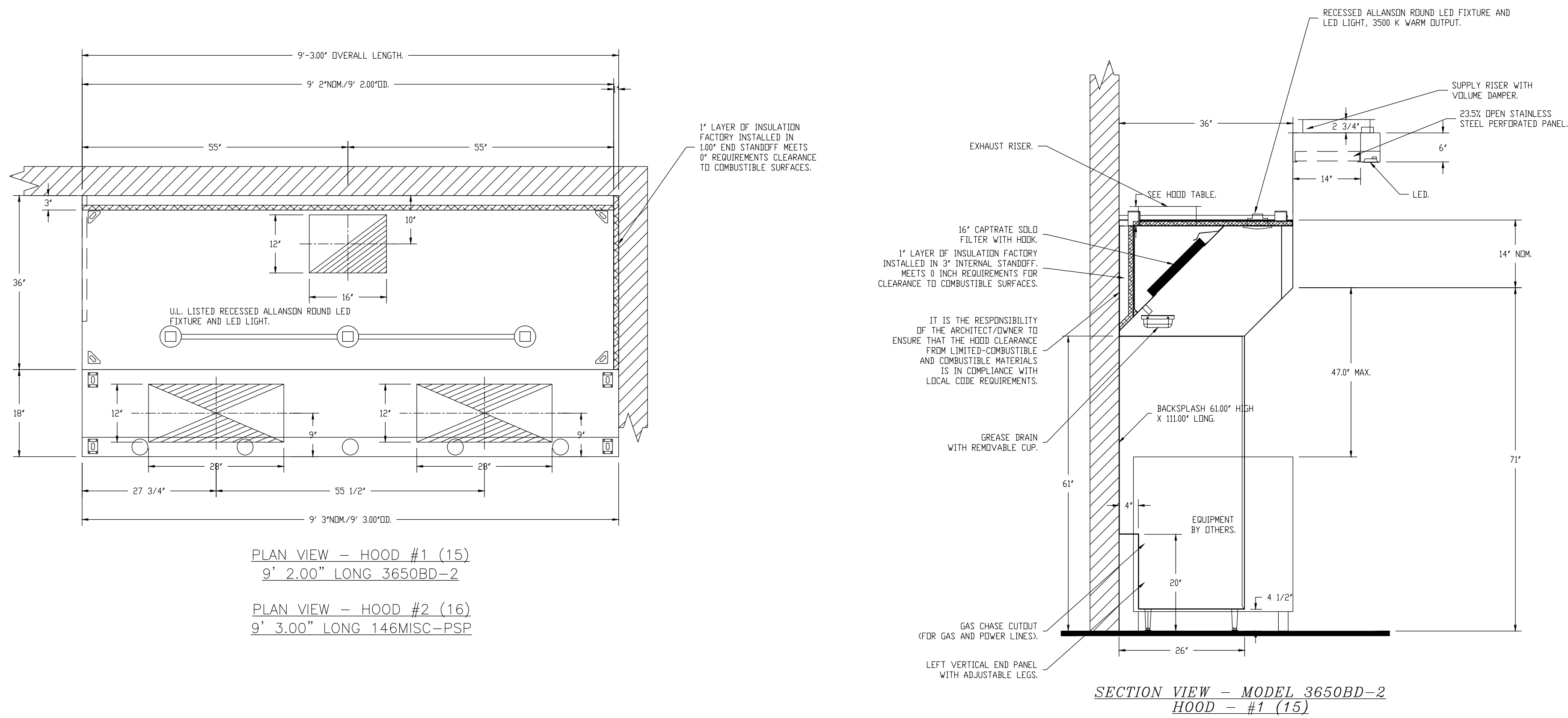


NFPA #96
UL 710 & ULC710 STANDARDS
E.T.L. LISTED 3054804-001

IMC 2018
SECTIONS 506, 507, & 508

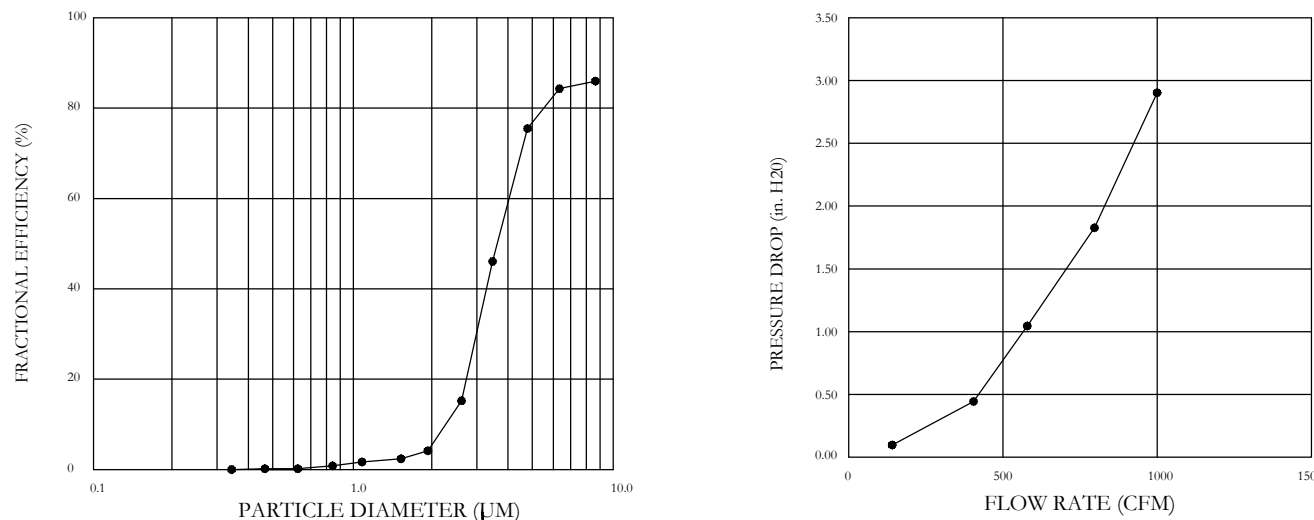
VERIFY CEILING HEIGHT

Height required to verify hood will fit and to size the enclosure panels (wrappers)

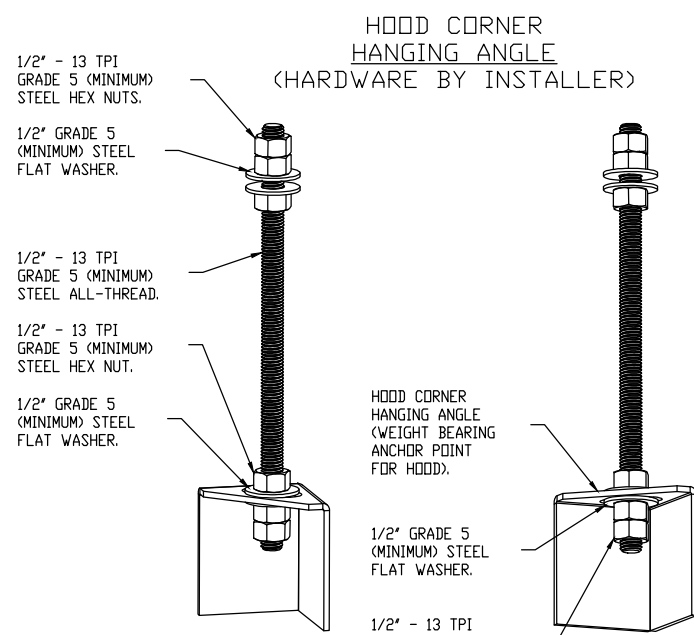


SPECIFICATION: CAPTRATE® GREASE-STOP® SOLD FILTER

THE CAPTRATE GREASE-STOP SOLD FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-Baffle DESIGN IN CONJUNCTION WITH A SLOTTED REAR Baffle DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY. FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S). UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED. GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE. THE CAPTRATE GREASE-STOP SOLD WAS TESTED TO ASTM STANDARD ASTM F2519-05. MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER. EFFICIENCY VS. PARTICLE DIAMETER

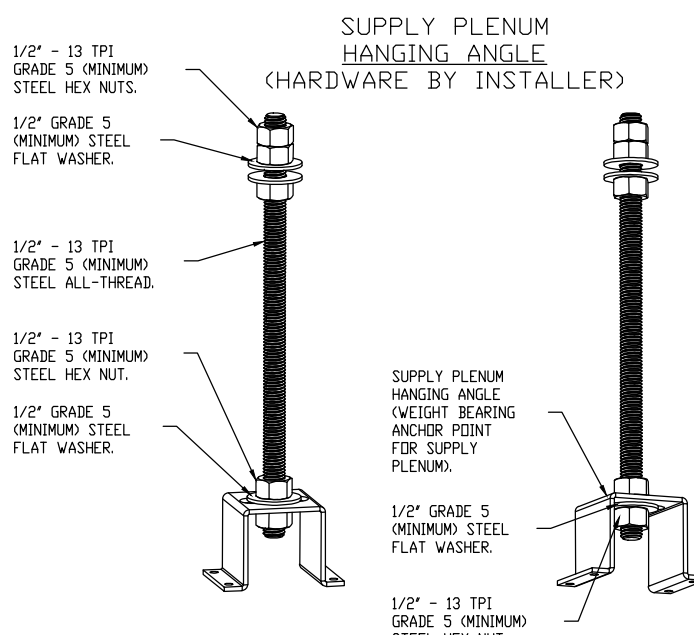


CAPTATE FILTERS ARE BUILT IN COMPLIANCE WITH:
NFPA #96
NSF STANDARD #2
UL STANDARD #1046
INT. MECH. CODE (IMC)
ULC-3649



ASSEMBLY INSTRUCTIONS

HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND ABOVE CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.



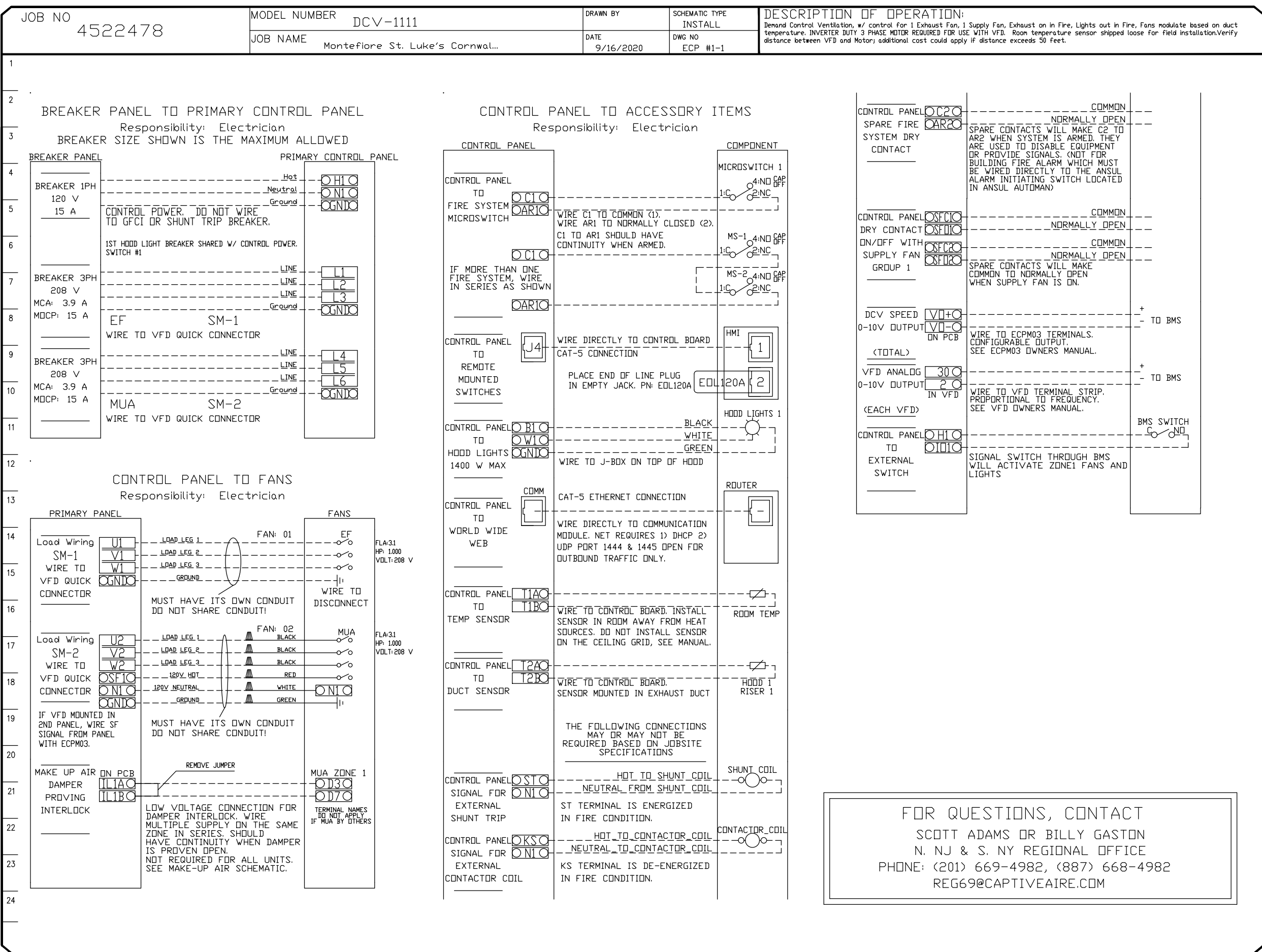
ASSEMBLY INSTRUCTIONS

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ELECTRICAL PACKAGE – JOB#4522478

NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY		TYPE	Ø	HP	VOLT	FLA
1	6	DCV-1111	WALL MOUNT IN SS BOX	01 – FACE MOUNT LEFT SIDE OF HOOD HOOD # 1	1 LIGHT 1 FAN	SMART CONTROLS DCV	EXHAUST	3	1.000	208	3.1
							SUPPLY	3	1.000	208	3.1

FAN MOTOR INFORMATION TO BE DETERMINED. INVERTER DUTY 3-PHASE MOTORS REQUIRED. FANS TO BE RUN OFF VFD'S PROVIDED BY & LOCATED INSIDE HOOD CONTROL PACKAGE.



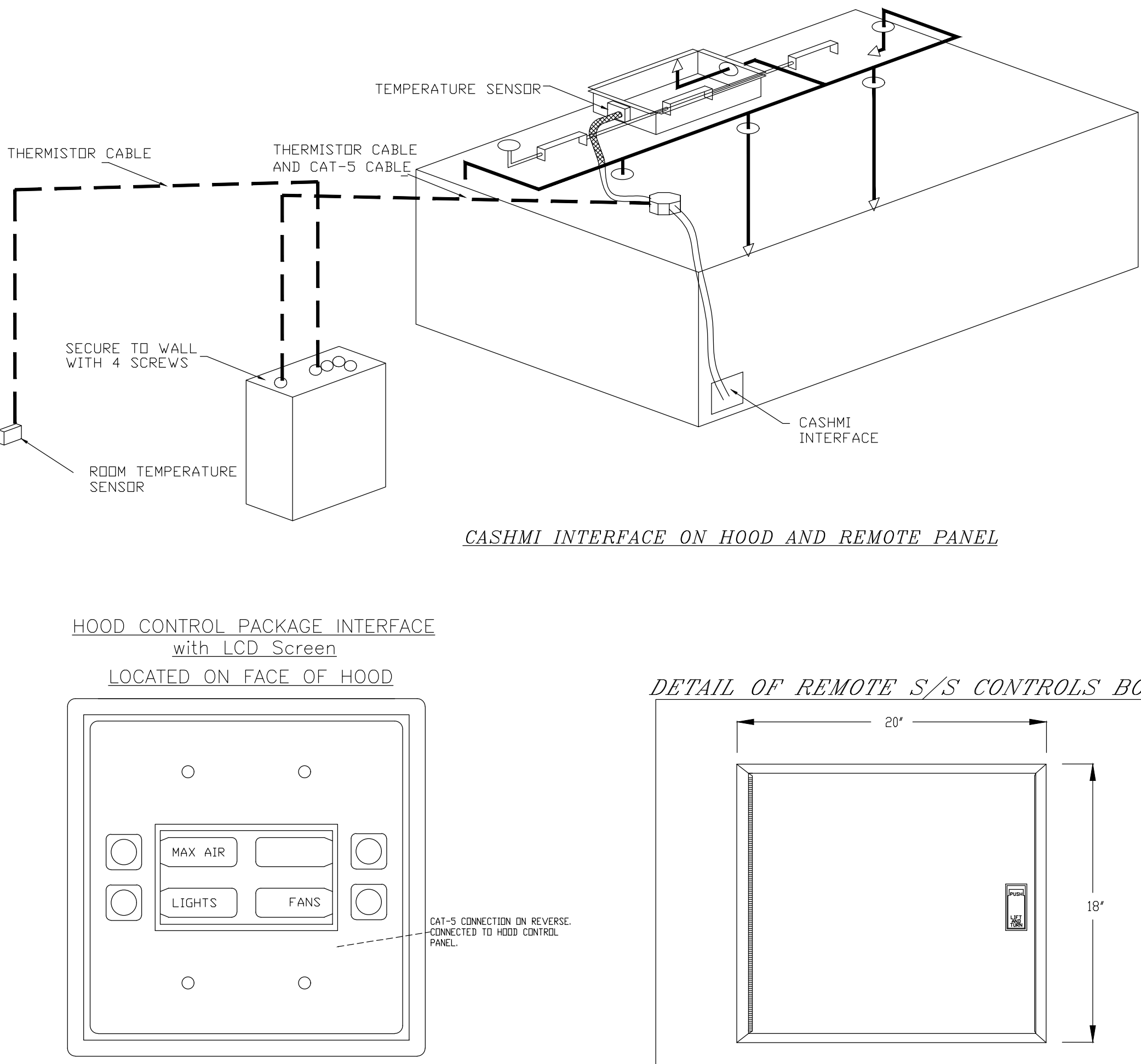
DEMAND CONTROL VENTILATION SYSTEM

Controls shall be capable of reducing exhaust and supply airflow quantities by using a modulating speed control system. High and Low speeds shall be adjustable by variable frequency drives. A temperature switch in the exhaust duct shall control airflow set point. A MAX airflow override button shall be supplied with an adjustable timer.

Control shall be used in kitchen exhaust applications to reduce exhaust and supply air volumes while cooking appliances are idling.

The Demand Control Ventilation System complies with IMC 507.1.1 by interlocking with cooking appliances through means of a heat sensor to automatically activate exhaust fans during cooking operations.

Demand control ventilation systems are capable of modulating exhaust and make up air fan speeds per the requirements outlined in IECC 403.2.8.



MONTEFIORE ST. LUKE'S
CORNWALL HOSPITAL
CORNWALL, NY

DRAWING TITLE

FOOD SERVICE EXHAUST
HOOD PLAN, SCHEDULE &
DIAGRAMS

SCALE

N.T.S.

DRAWN BY

BIF

REVIEWED BY

RRA

DRAWING NO.

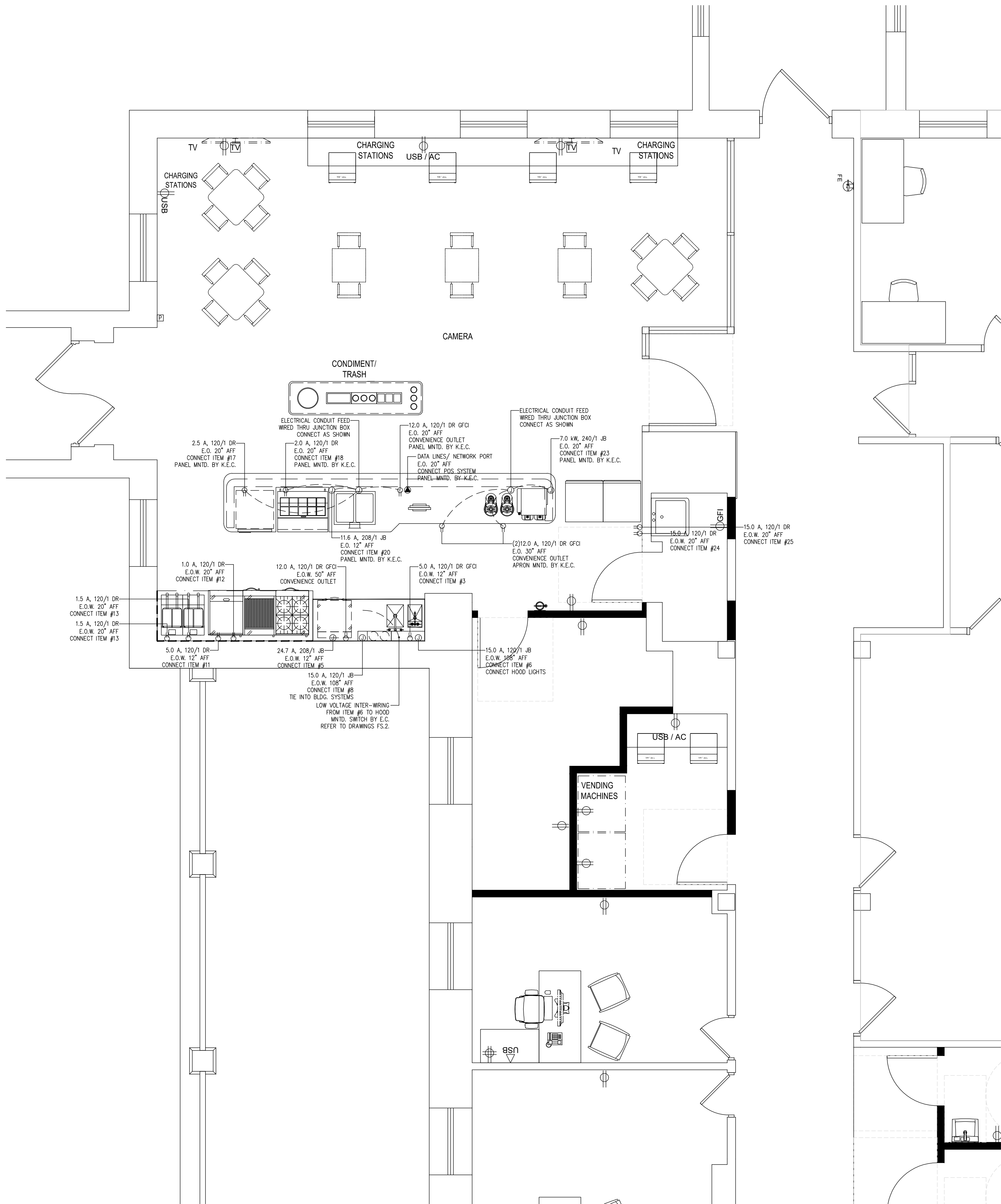
FS.2

DATE

SEPTEMBER 10, 2021

JOB NUMBER

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FOOD SERVICE ELECTRICAL CONNECTIONS PLAN
SCALE: 1/4"=1'-0"

ELECTRICAL LEGEND	
JB	JUNCTION BOX
DR	DUPLEX RECEPTACLE
SR	SIMPLEX RECEPTACLE
E.O.W.	ELECTRICAL OUT OF WALL
E.O.F.	ELECTRICAL OUT OF FLOOR
D.F.A.	DOWN FROM ABOVE
AFF	ABOVE FINISHED FLOOR
BTC	BRANCH TO CONNECTION
A	AMPS
HP	HORSEPOWER
kW	KILOWATT
E.C.	ELECTRICAL CONTRACTOR

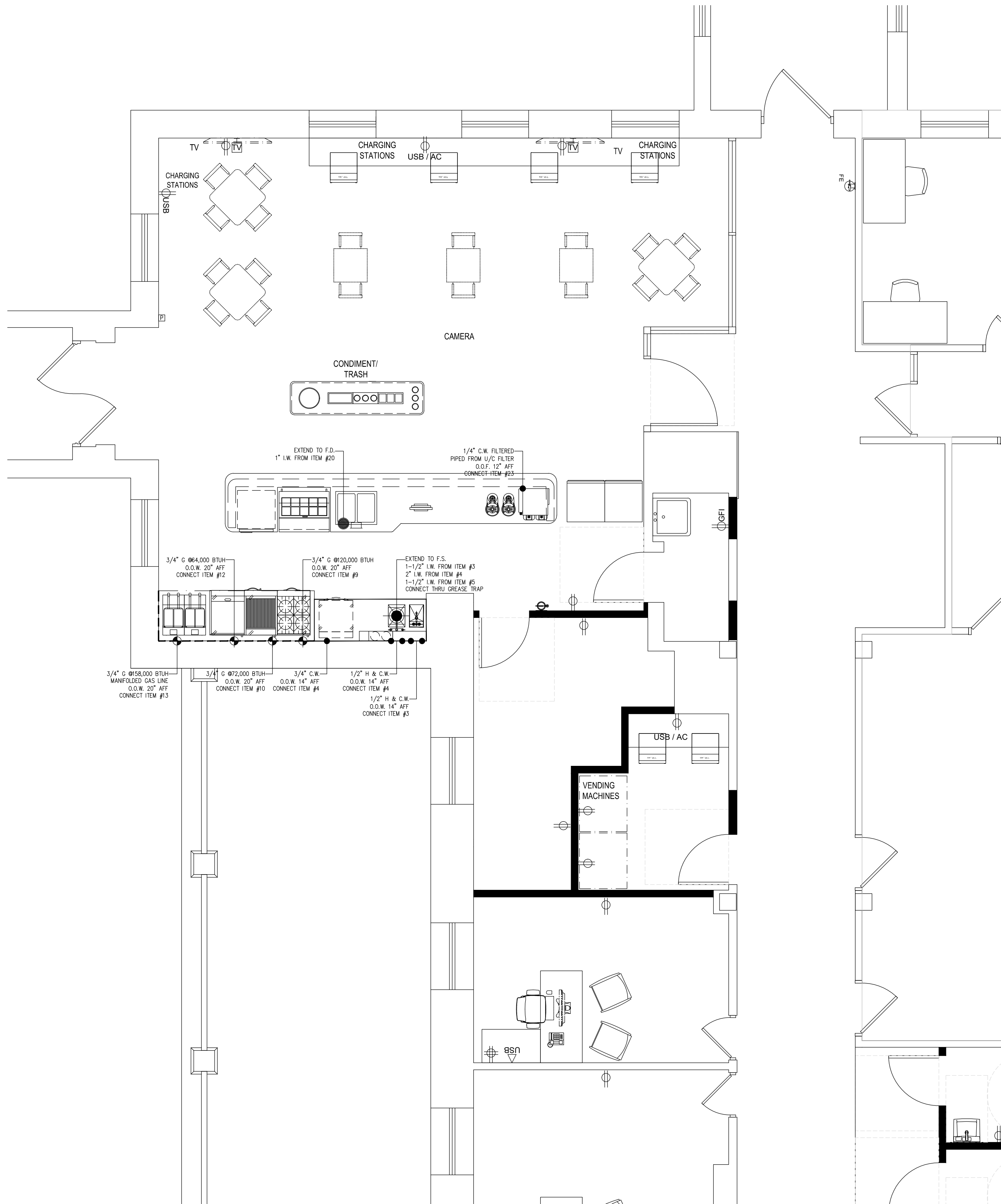
ELECTRICAL NOTES:

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

PLUMBING LEGEND	
H.W.	HOT WATER
C.W.	COLD WATER
W	DIRECT WASTE
I.W.	INDIRECT WASTE
F.D.	FLOOR DRAIN
F.S.	FLOOR SINK
G	GAS
O.O.W.	OUT OF WALL
O.O.F.	OUT OF FLOOR
AFF	ABOVE FINISHED FLOOR
BTC	BRANCH TO CONNECTION
P.C.	PLUMBING CONTRACTOR

PLUMBING NOTES:

- 1) P.C. TO PROVIDE HUB DRAINS FOR ALL INDIRECT WASTE LINES AND RETAIN AIR GAPS AS REQUIRED.
- 2) P.C. TO CHECK ALL CONDITIONS AND VERIFY ALL DIMENSIONS PRIOR TO WORK.



FOOD SERVICE PLUMBING CONNECTIONS PLAN
SCALE: 1/4"=1'-0"

REVISIONS	
DATE	DESCRIPTION
1 10-10-2021	100000
1 10-10-2021	100000

MONTEFIORE ST. LUKE'S
CORNWALL HOSPITAL
CORNWALL, NY

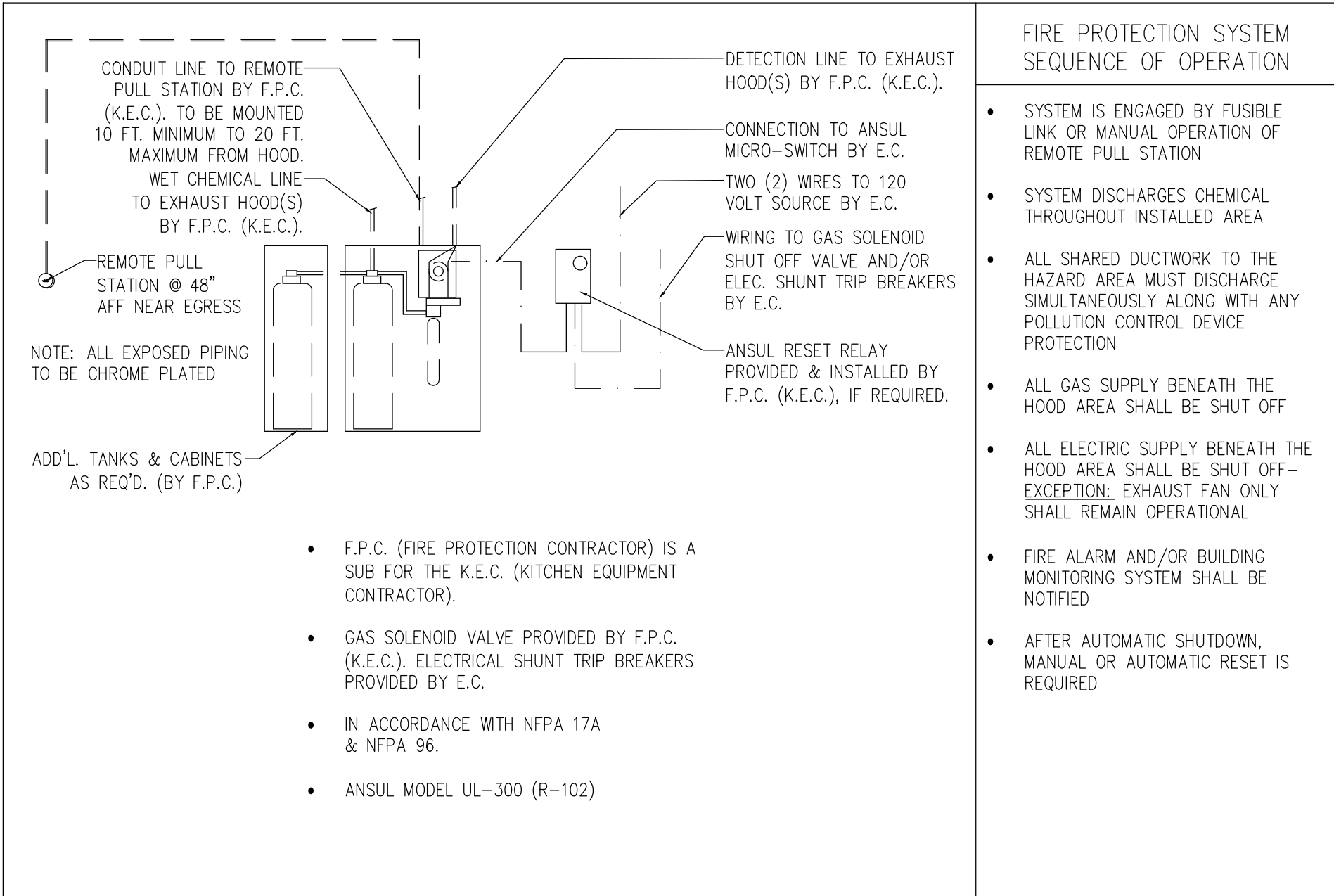
FOOD SERVICE UTILITY
CONNECTIONS PLAN &
NOTES

SCALE: 1/4"=1'-0"	DRAWN BY: BIF	REVIEWED BY: RRA
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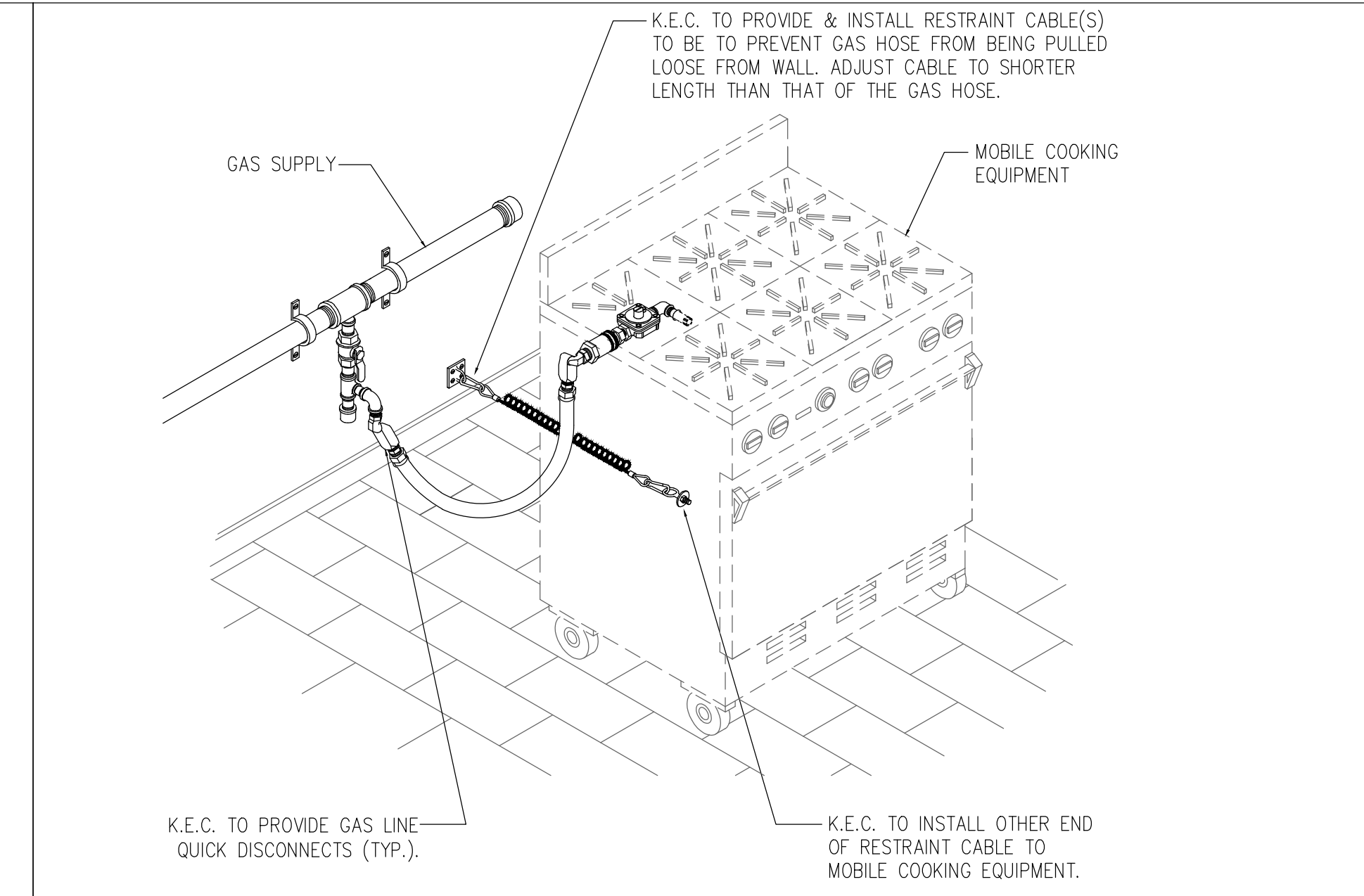
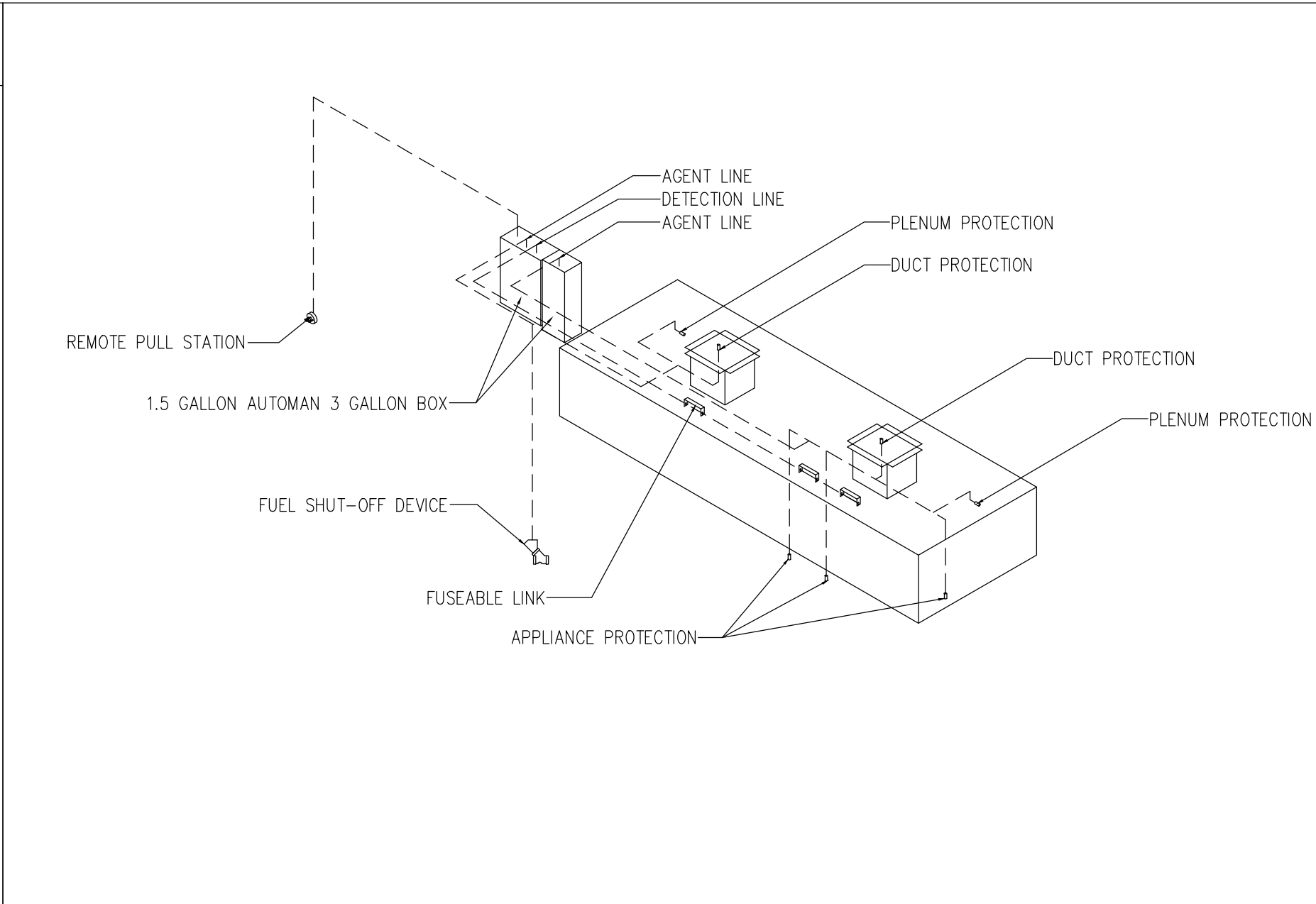
DRAWING NO:

FS.3

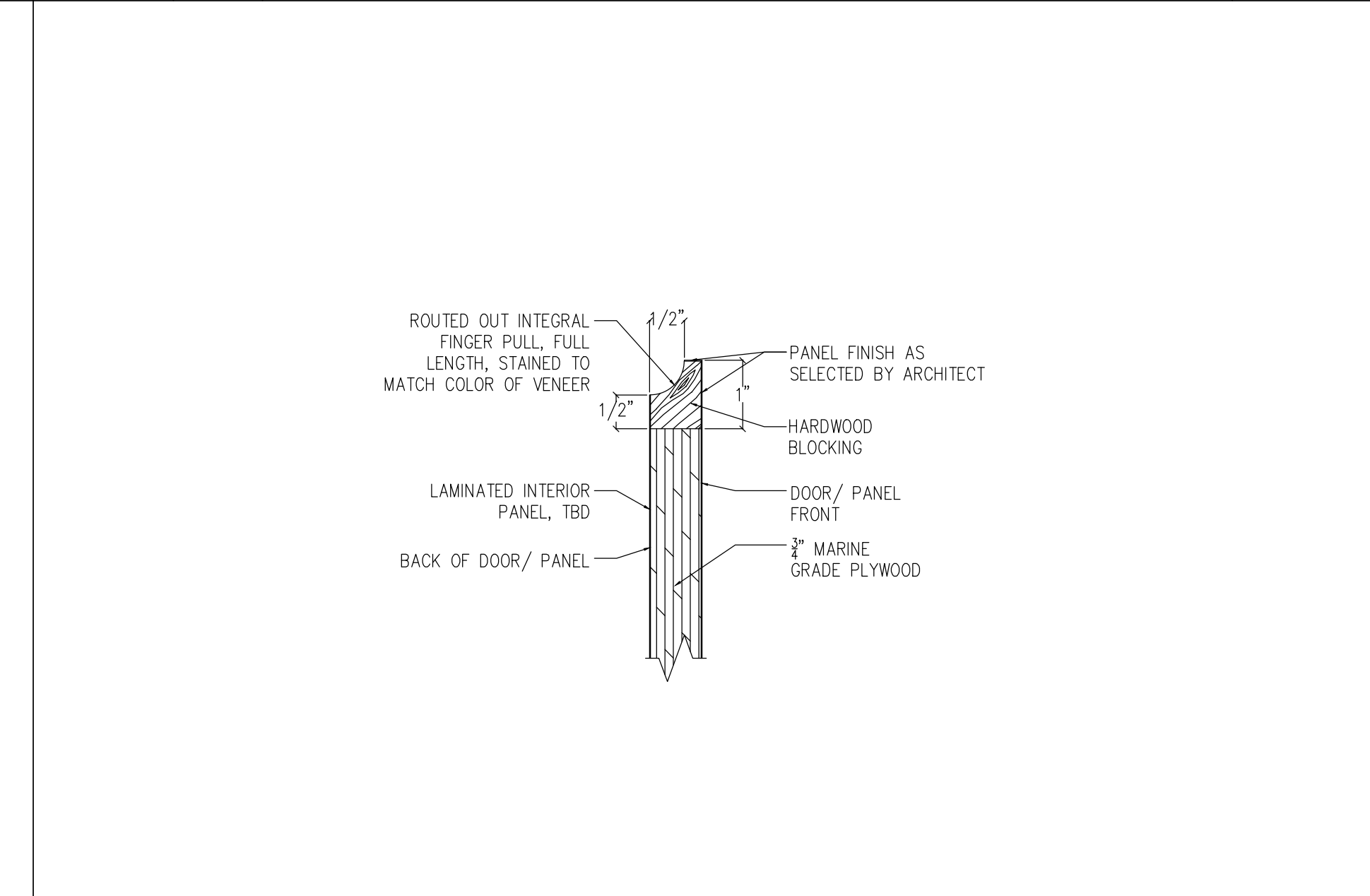
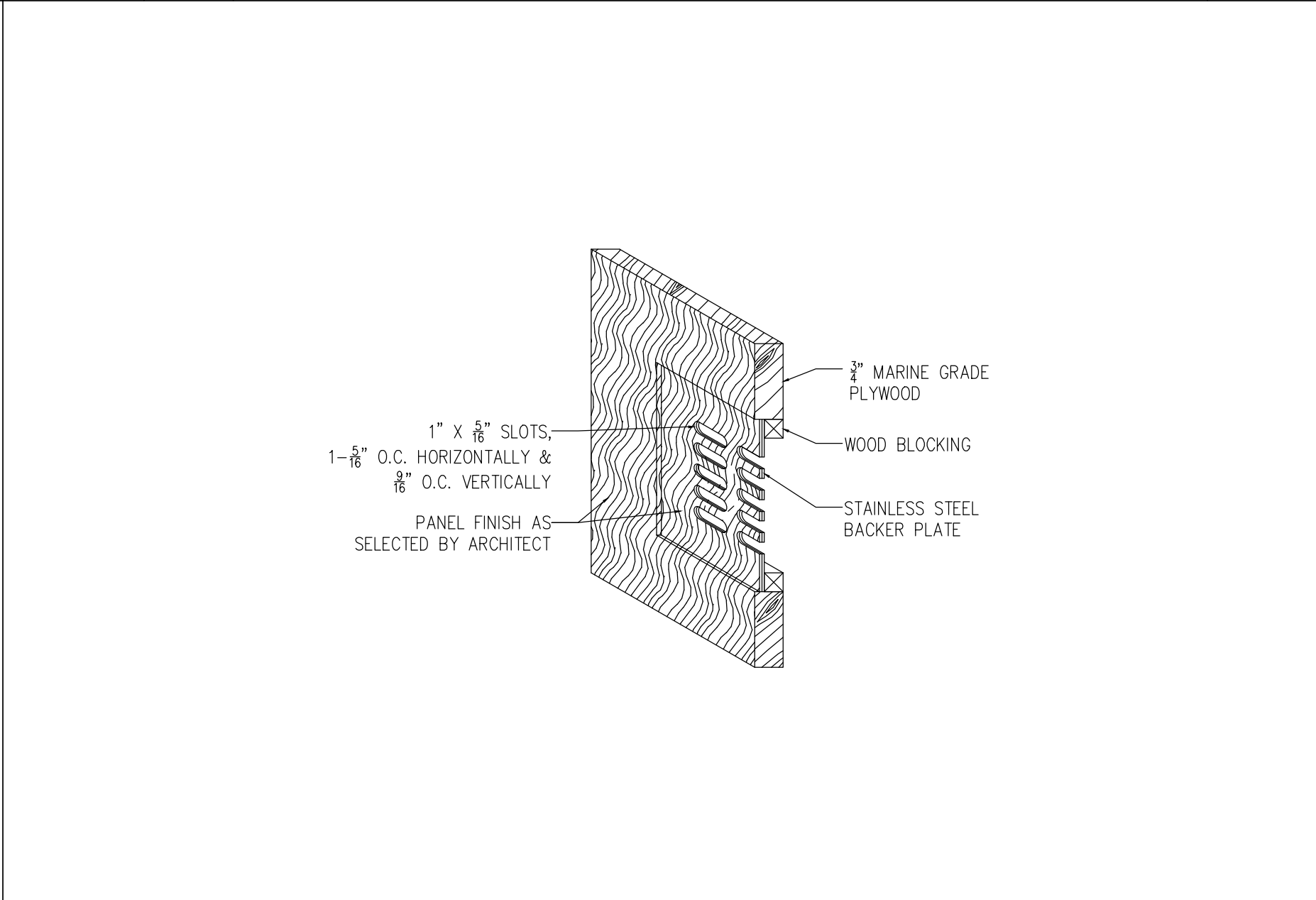
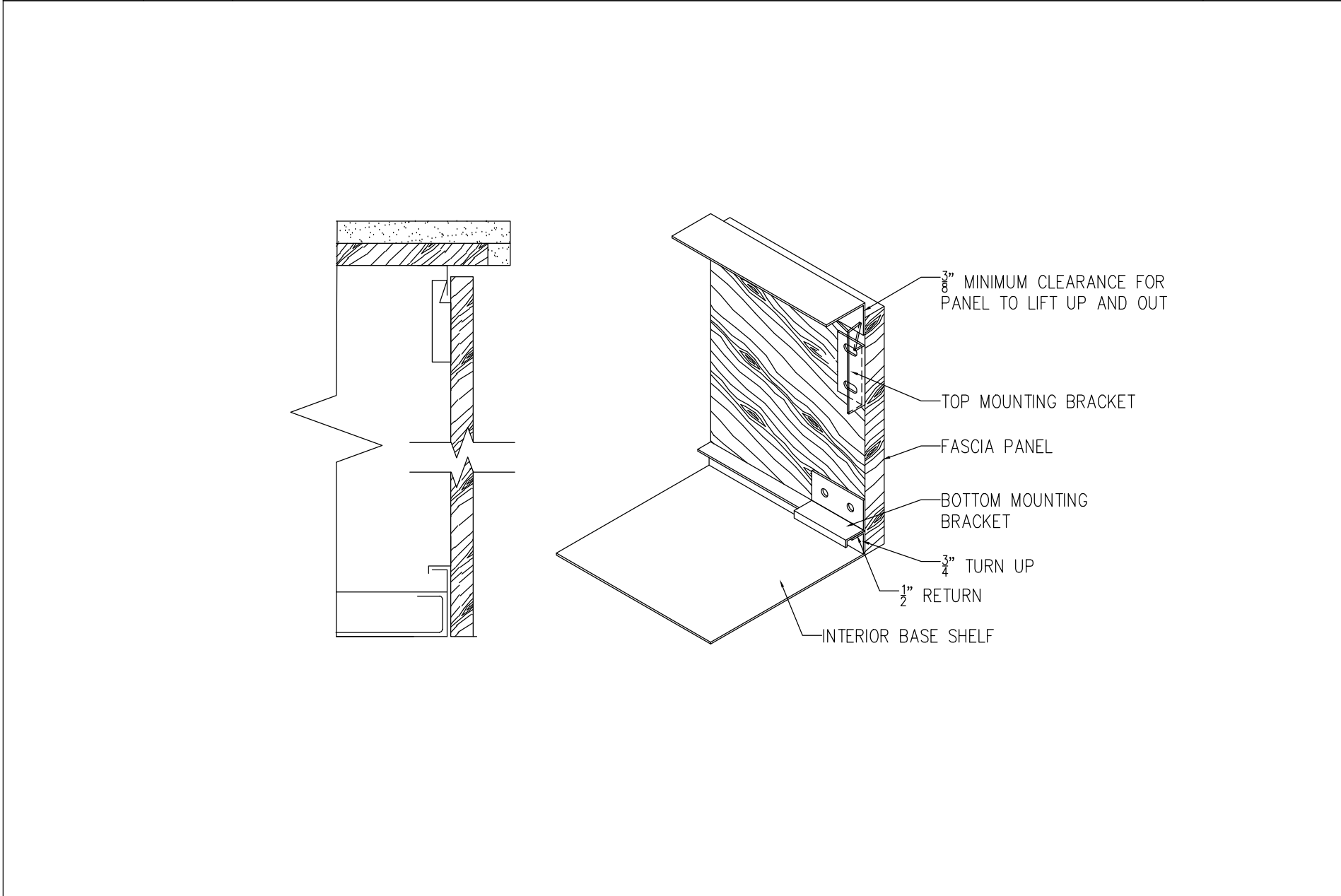
DATE: SEPTEMBER 10, 2021	JOB NUMBER: #####
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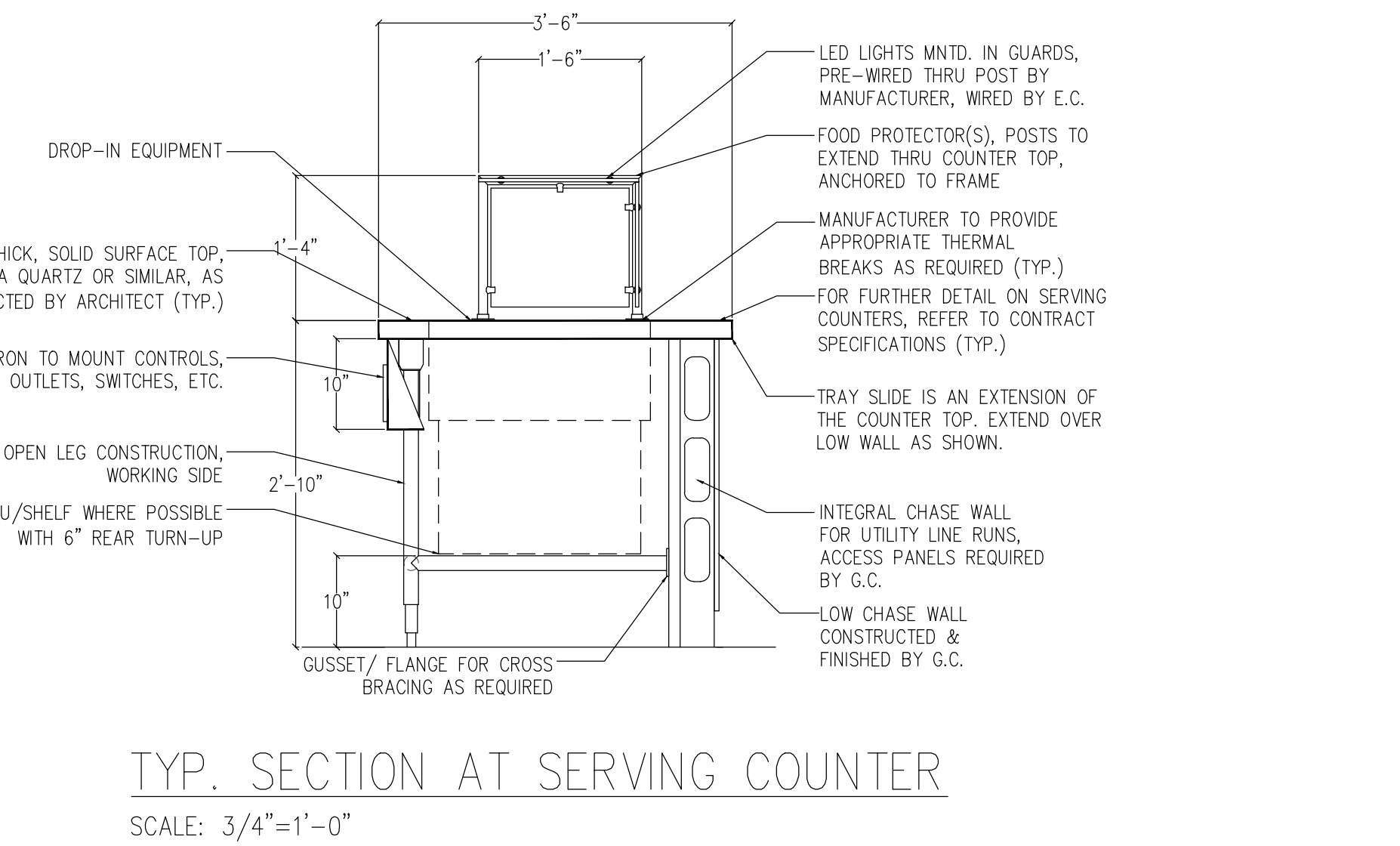
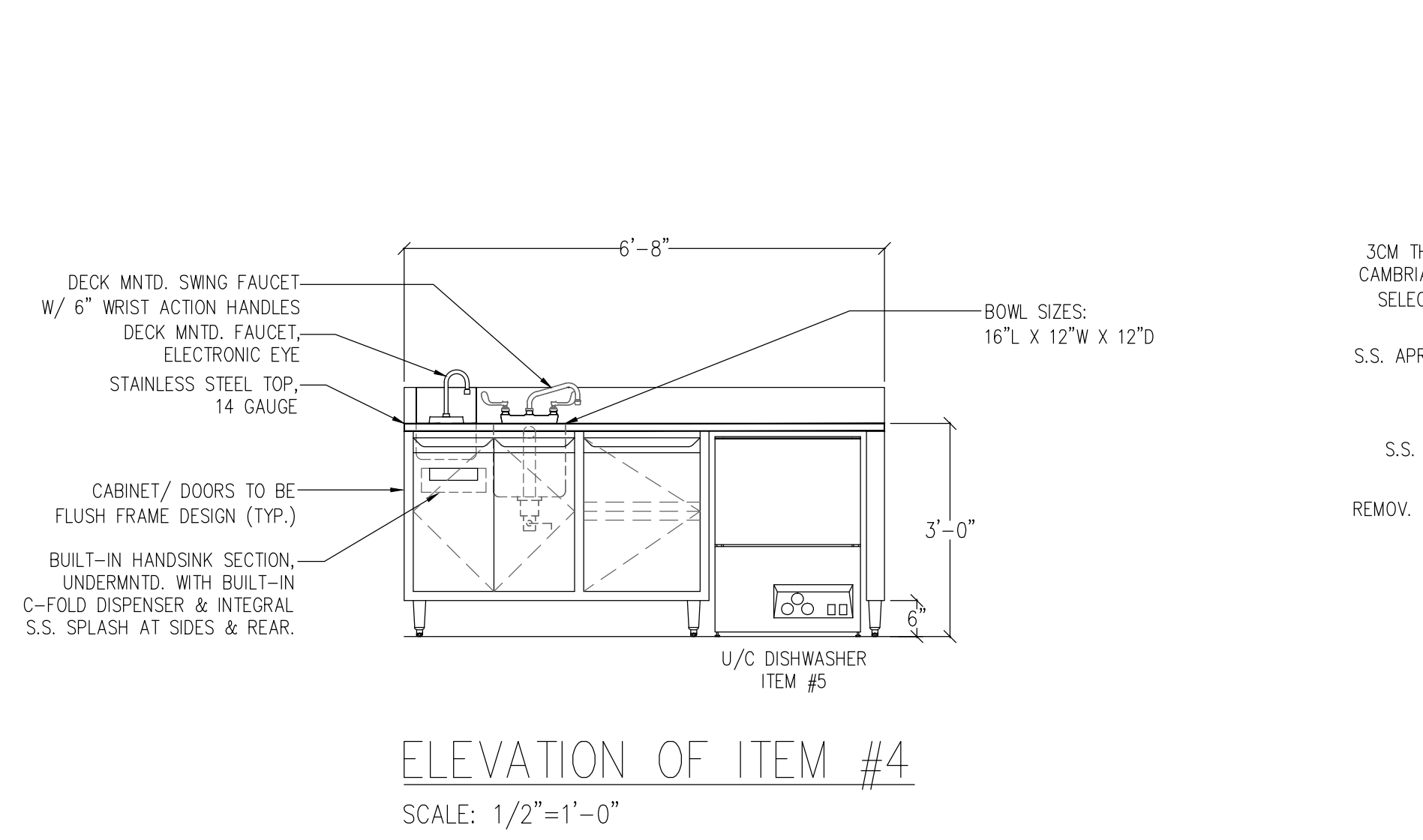
- FIRE PROTECTION SYSTEM SEQUENCE OF OPERATION**
- SYSTEM IS ENGAGED BY FUSIBLE LINK OR MANUAL OPERATION OF REMOTE PULL STATION
 - SYSTEM DISCHARGES CHEMICAL THROUGHOUT INSTALLED AREA
 - ALL SHARED DUCTWORK TO THE HAZARD AREA MUST DISCHARGE SIMULTANEOUSLY ALONG WITH ANY POLLUTION CONTROL DEVICE PROTECTION
 - ALL GAS SUPPLY BENEATH THE HOOD AREA SHALL BE SHUT OFF
 - ALL ELECTRIC SUPPLY BENEATH THE HOOD AREA SHALL BE SHUT OFF—EXCEPTION: EXHAUST FAN ONLY SHALL REMAIN OPERATIONAL
 - FIRE ALARM AND/OR BUILDING MONITORING SYSTEM SHALL BE NOTIFIED
 - AFTER AUTOMATIC SHUTDOWN, MANUAL OR AUTOMATIC RESET IS REQUIRED



TYPICAL DETAIL	FIRE PROTECTION SYSTEM	SCALE: N.T.S.	TYPICAL DETAIL	FIRE PROTECTION SYSTEM INSTALL	SCALE: N.T.S.	TYPICAL DETAIL	QUICK DISCONNECT GAS ASSEMBLY	SCALE: N.T.S.
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TYPICAL DETAIL	MILLWORK REMOVABLE PANEL	SCALE: 3/4"=1'-0"	TYPICAL DETAIL	MILLWORK LOUVERED PANEL	SCALE: 3/4"=1'-0"	TYPICAL DETAIL	MILLWORK ROUTED FINGER PULL	SCALE: N.T.S.
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MONTEFIORE ST. LUKE'S CORNWALL HOSPITAL CORNWALL, NY

REVISIONS	DATE	DESCRIPTION
1	##-##-##	xxxxxx
1	##-##-##	xxxxxx

DRAWING TITLE		
FOOD SERVICE TYPICAL DETAILS, ELEVATIONS & SECTIONS		
SCALE: AS NOTED	DRAWN BY: BIF	REVIEWED BY: RRA
DRAWING NO: FS.4		
DATE: SEPTEMBER 10, 2021	JOB NUMBER: #####	