

EQUIPMENT SCHEDULE			
ITEM NUMBER	QTY	DESCRIPTION	STATUS
01	4	Hand Sink, Wall Mount	A
02	1	POS Terminal	G
03	1	Counter	A
04	2	Wall Cabinet	A
05	2	Coffee Grinder	A
06	1	Water Filter Assembly, Beverage Combo	A
07	2	Coffee Brewer, Double	A
08	2	Drop In Soda/Ice Dispenser	F
09	2	Iced Tea Brewer	F
10	2	Undercounter Refrigerator	A
11	1	Espresso Machine	A
12	1	-Spare Number-	
13	2	Wall Cabinet	A
14	1	Drop-In Sink	A
15	1	Slicer, Automatic	A
16	1	40 Quart Mixer	A
17	1	Work Table	A
18	1	Refrigerator	A
19	1	Undercounter Refrigerator with Drawers	A
20	1	Work Table	A
21	1	Wall Shelf	A
21A	1	Wall Shelf	A
22	1	Drop-In Sink	A
23	1	Maple Top Work Tables	A
24	1	-Spare Number-	
25	1	Ice Bin	A
26	1	Modular Crescent Cuber Ice Maker, Remote Air Cooled	A
26A	1	Remote Condenser, Ice Maker	A
27	1	Anti-Splash Floor Trough Subway-Style Grating	A
28	1	Anti-Splash Floor Trough Subway-Style Grating	A
29	1	Ice Storage Bin	A
30	1	Modular Cubelet Ice Machine - Remote Air-Cooled	A
30A	1	Remote Condenser, Ice Flaker	A
31	1	Water Filter Assembly, Ice Flaker	A
32	1	Water Filter Assembly, Ice Cuber	A
33	1	Mop Sink Cabinet	A
34	1	Service Sink Faucet	A
35	1	-Spare Number-	
36	1	-Spare Number-	
37	4	Hot Holding Cabinet	A
38	1	Work Table	A
39	1	Batch Freezer, Counter-Top	A
40	2	Fire Suppression System	A
41A	1	Exhaust Hood	A
41B	1	Exhaust Hood	A
41C	1	Exhaust Hood	A
41D	1	Exhaust Hood	A
42	1	Anti-Splash Floor Trough	A
43	1	Tilting Kettle, Electric	A
44	1	Hot Top Range with Standard Oven, Electric	A
45	1	Electrical Combi-steamer 6 x 2/1 GN on 6 x 2/1 GN	A
46	1	Water Filter Assembly, Combi Oven	A
47	1	Pasta Cooker, Electric	A
48	1	Six Burner Range with Convection Oven, Electric	A
49	1	36" Electrical Salamander Broiler	A
50	2	Electric Fryer	A
51	1	Griddle, Table Top, Electric	A
52	1	Low Profile Refrigerated Equipment Stand w/ Drawers	A
53	1	Char Brioler, Electric	A
54	3	POS Remote Printer	G
55	1	Hand Sink, Welded	A
55A	1	4" Deck Mount Mixing Faucet	A
56	1	Mega Top Sandwich Refrigerator	A
57	1	Drop-In Sink	A
58	2	Dual Heat Lamp with Lights	A
59	1	Double Overshelf, Table Mounted	A
60	2	Undercounter Refrigerator	A
61	4	Heat Lamp w/Retractable Cord	A
62	1	Dual Heat Lamp with Lights	A
63	1	Double Overshelf, Table Mounted	A
64	1	Chef's Counter	A
65	1	Sandwich Top Refrigerator	A

EQUIPMENT SCHEDULE			
ITEM NUMBER	QTY	DESCRIPTION	STATUS
66	1	-Spare Number-	
67	1	Hand Sink	A
68	10	Shelf Unit	A
69	1	Three-Compartment Sink	A
70	2	Wall Mount Swing Faucet	A
71	2	Wall Shelf	A
71A	1	Wall Shelf	A
71B	2	Wall Shelf	A
72	1	Dish Rack Shelf	A
73	1	Dishable, Clean	A
74	1	Dishwasher, Conveyor Type	A
74A	1	Dishwasher, Booster Heater, Internal	
74B	1	Dishwasher Vent, Unload End	
75	1	Pre-Rinse Faucet	A
76	1	Waste Disposer	A
77	1	Soiled Corner Dishable W/ Landing Shelf	A
78	1	Dish Rack Shelf, Double Sided	A
79	1	-Spare Number-	
80	1	-Spare Number-	
81	1	Baquet Hot Holding Cart	A
82	1	Walk In Refrigerator	A
82A	1	Walk In Freezer	A
83	1	Evaporator Coil, Ref	A
84	1	Condensing Unit, Ref	A
85	1	Evaporator Coil, Fzr	A
86	1	Condensing Unit, Freezer	A
87	14	Shelf Unit	A
88	3	Utility Rack	A
89	10	Shelf Unit	A
90	1	Keg Storage Rack	A
90A	1	Keg Storage Rack	A
90B	1	Dunnage Rack	A
91	1	Beer Line Chiller	A
92	1	Water Filter Assembly	A
93	1	Water Filter Assembly, Drinking Water	A
94	1	Deck Mount Station w/ Pedestal Type Glass Filler	A
95	1	Drop-In Sink	A
96	1	Work Table	A
97	1	Wall Cabinet	A
98	1	Ice Storage Bin Series	A
99	1	Ice Maker - Modular Crescent Cuber - Remote Air Cooled	A
99A	1	Remote Condenser, Ice Maker	A
100	1	Water Filter Assembly, Ice Cuber	A
101	1	Worktable-Rolled Edge	A
102	1	Worktable-Rolled Edge	A
103	1	Single Overshelf, Table Mount	A
104	2	Drainboard Cabinet	A
105	2	Combo Ice Bin	A
106	2	Speed Rail	A
107	2	Single Bowl Sink	A
108	1	Dry Waste Chute	A
109	1	Dishwasher, Undercounter	A
110	2	Hand Sink	A
111	1	Mug Froster	A
112	1	Back Bar Cooler	A
113	1	Beer Tower	A
113A	1	Drop In, Drink Rail	A
114	2	Back Bar Cooler	A
115	1	Trash Can, Slim Jim	A
116	1	-Spare Number-	
117	1	-Spare Number-	
118	1	-Spare Number-	
119	1	-Spare Number-	
120	1	Ice Bin	A
120A	1	Bottle Well Insert	A
121	1	Drainboard Cabinet	A
122	1	Blender Station	A
123	1	Bar Blender	A
124	1	-Spare Number-	
125	2	POS/Cash Register	G
126	2	Soda Gun	F
127	1	Bag-In-Box Rack	F
128	1	Carbonator	F

STATUS LEGEND	
A	IN CONTRACT
B	EXISTING
C	EXISTING/ RELOCATE
D	EXISTING/ MODIFY
E	EXISTING/ RELOCATE/ MODIFY
F	BY PRODUCT SUPPLIER/ VENDOR
G	BY OWNER/ OPERATOR
H	SPECIFIED BY ARCH./ INT. DESIGNER
I	SPECIFIED BY ENGINEER
J	FUTURE

1/4" = 1'-0"

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DIMENSIONED DRAWINGS TO BE PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR AFTER AWARD OF CONTRACT DURING CONSTRUCTION PHASE.

Disclaimer Note  
1/4" = 1'-0"

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Cut Sheet Disclaimer  
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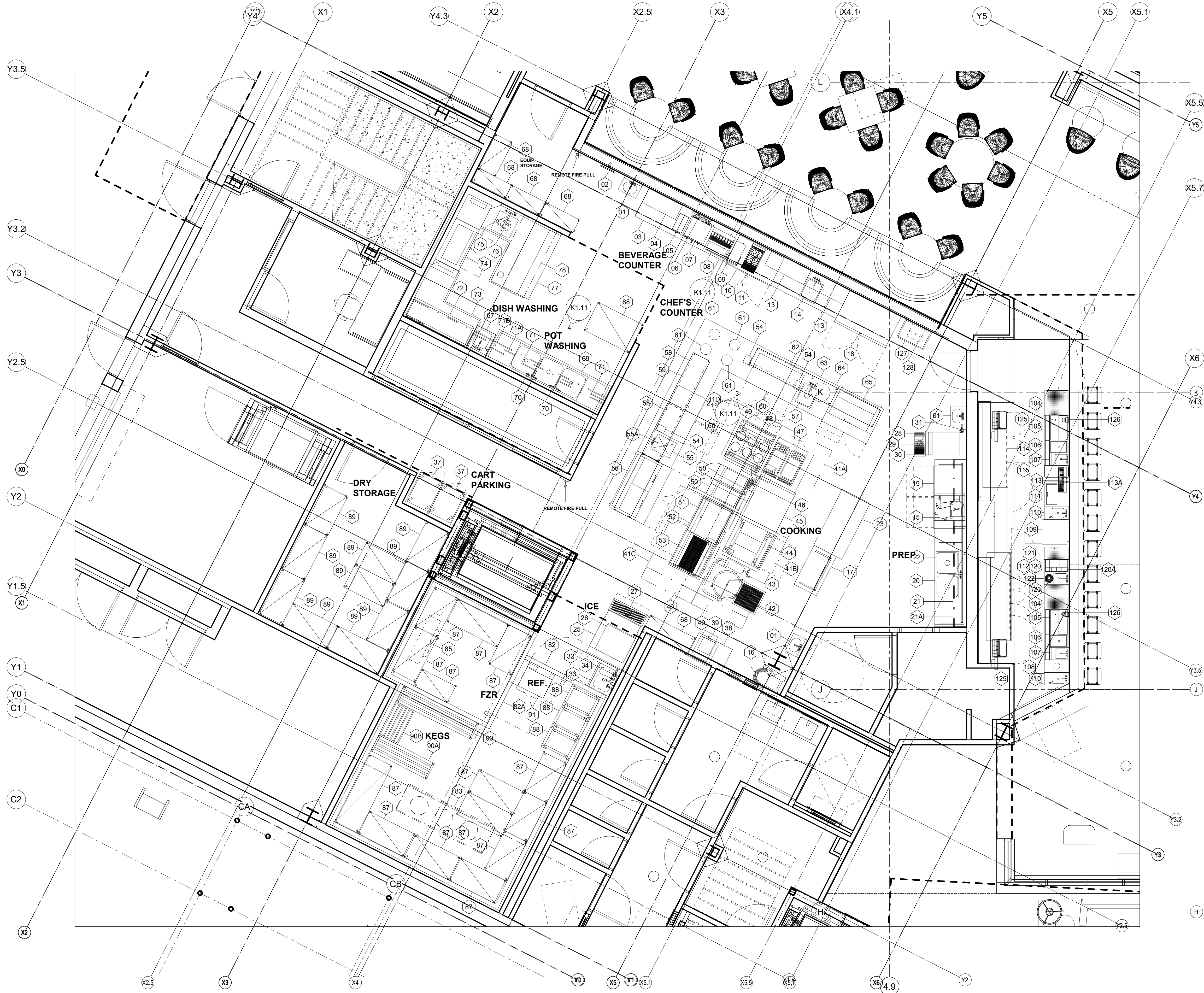


NOTES



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SEE EQUIPMENT SCHEDULE SHEET K1.0



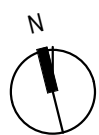
1 LEVEL 1 (1) EQUIPMENT  
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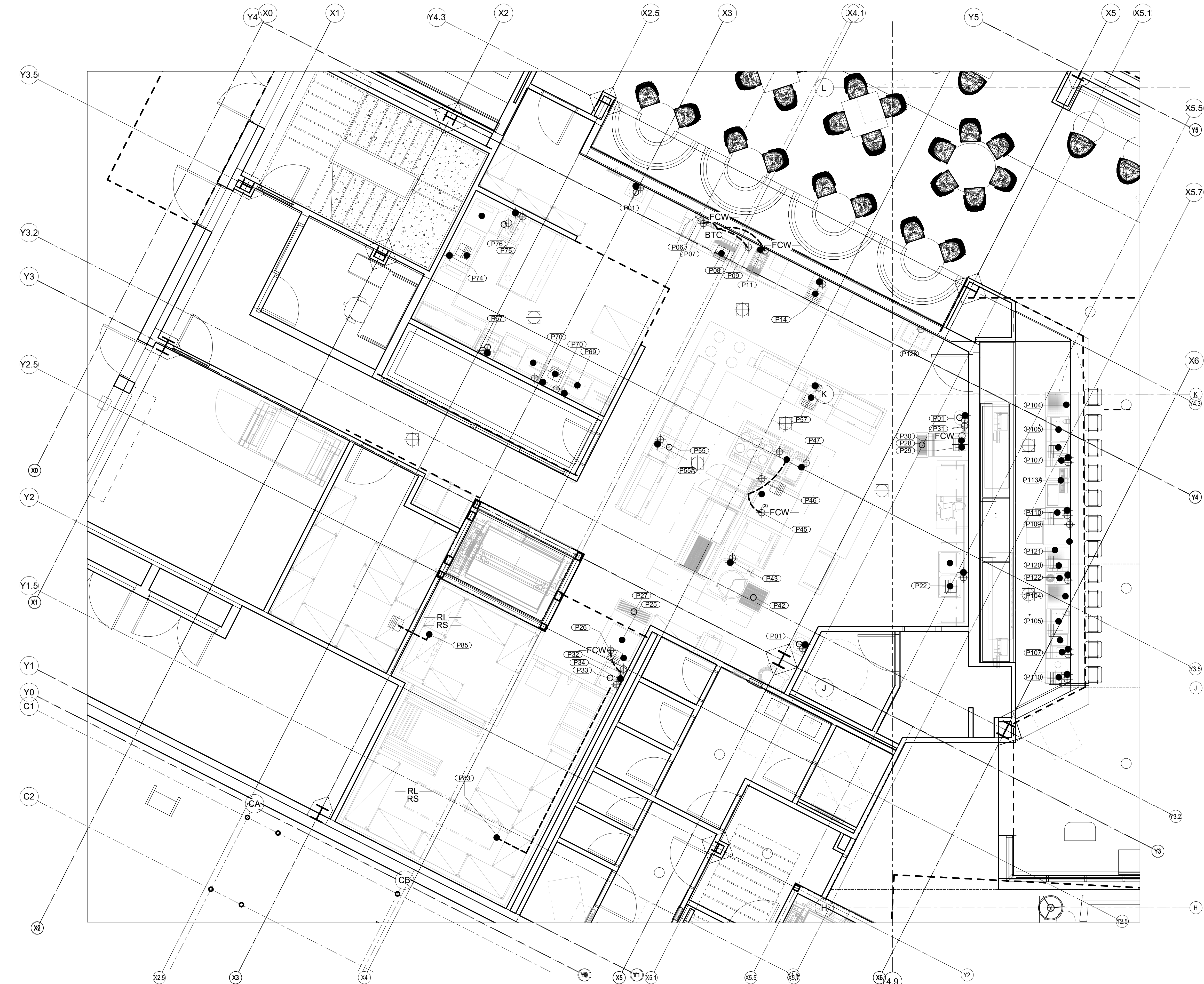
CONTRACTOR

CONSULTANT

ISSUE DATES  
03/20/2019 100% SCHEMATIC DESIGN  
07/20/2019 75% DESIGN DEVELOPMENT  
09/03/2019 100% DESIGN DEVELOPMENT  
12/13/2019 50% CONSTRUCTION DOCUMENTS  
02/10/2020 70% CONSTRUCTION DOCUMENTS  
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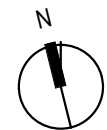


1 LEVEL 1 (2) PLUMBING  
1/4" = 1'-0"

SEE PLUMBING SCHEDULE SHEET K1.3

**NOTE:**  
ONLY EQUIPMENT SPECIFIC PLUMBING REQUIREMENTS ARE SHOWN ON THIS DRAWING. ANY ADDITIONAL PLUMBING DEVICES/CONNECTIONS AS SHOWN ON THE PLUMBING CONTRACT DRAWINGS MUST BE PROVIDED AND INSTALLED BY PLUMBING SUBCONTRACTOR.

THIS DRAWING IS INTENDED TO PROVIDE INFORMATION TO BE INCLUDED ON THE ARCHITECTS' / ENGINEERS' DOCUMENTS. IT IS NOT INTENDED AND SHOULD NOT BE USED FOR CONSTRUCTION.  
  
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DIMENSIONED DRAWINGS TO BE PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR AFTER AWARD OF CONTRACT DURING CONSTRUCTION PHASE.



#### PLUMBING NOTES

- PLUMBING PLANS SHOWS ROUGH-IN AND CONNECTION LOCATIONS WITH CAPACITIES - SEE ROUGH-IN DRAWINGS FURNISHED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR FOR ACTUAL ROUGH-IN LOCATIONS.
- ROUGH-INS FOR WATER, WWASTE, FUEL GAS AND STEAM SERVICES SHALL EXTEND 6" (152.4 MM) BEYOND FINISH WALLS AND ABOVE FINISH FLOORS OR EQUIPMENT PADS - ALL FLOOR PENETRATIONS SHALL BE SEALED WATER TIGHT.
- WATER PRESSURE IN FOOD, SERVICE AND BEVERAGES AREAS SHOULD BE 50 PSIG. (344.750 N/M) MAXIMUM - WATER PRESSURE AT DISHMACHINES, BOOSTER HEATERS, GLASS AND UTENSIL WASHERS TO BE 25 PSIG. (172.375 MM).
- STEAM PRESSURE FOR FOOD SERVICE EQUIPMENT TO TO BE \_\_\_\_ UNLESS INDICATED OTHERWISE ON PLAN.
- DIVISION 22 SHALL FURNISH AND INSTALL ALL NECESSARY VALVES, TRAPS, TAIL PIECES, LINE STRAINERS, PRESSURE REDUCING VALVES AND VACUUM BREAKERS AND CONNECT ALL WATER, FUEL GAS, STEAM AND WASTE LINES TO FOOD SERVICE EQUIPMENT.
- DIVISION 22 TO PROVIDE GAS SERVICES AT EQUIPMENT TO MAINTAIN AN 8" WATER COLUMN. FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE GAS PRESSURE REGULATORS AS REQUIRED BY CODE AND A.G.A. FOR INSTALLATION BY DIVISION 22 IN LINE BETWEEN BUILDING SERVICES AND EQUIPMENT.
- DIVISION 22 SHALL INSTALL & CONNECT ALL FAUCETS AND DRAINS FURNISHED WITH FOOD SERVICE AND BEVERAGE EQUIPMENT.
- DIVISION 22 SHALL FURNISH & INSTALL ALL INDIRECT WASTE LINES FROM FOOD SERVICE AND BEVERAGE EQUIPMENT (EXCEPT EVAPORATOR COILS IN COLD STORAGE ROOMS) TO FLOOR SINKS AND INSULATE WASTE LINES FROM ICE BINS, EVAPORATORS AND BAIN MARIES.
- FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH & INSTALL FIRE SUPPRESSION SYSTEM. FSE CONTRACTOR SHALL FURNISH & DIVISION 22 SHALL INSTALL NORMALLY OPEN MECHANICALLY ACTIVATED OR ELECTRICAL SOLENOID GAS SHUT-OFF VALVE ABOVE SUSPENDED CEILING TILE.
- WHERE PERMITTED BY LOCAL CODE, FLOOR SINKS SHALL BE INSTALLED FLUSH WITH FINISH FLOOR WITH GRATE COVER AS INDICATED.
- THIS PLUMBING PLAN IS INTENDED TO SHOW DRAINAGE REQUIREMENTS FOR FOODSERVICE EQUIPMENT ONLY. IT IS THE PLUMBING ENGINEER'S RESPONSIBILITY TO CONFIRM DRAIN TYPE, CAPACITY & ELEVATION TO SATISFY LOCAL CODE REQUIREMENTS.
- SEWAGE AND LIQUID WASTES (ROOF DRAINS) ARE TO BE CARRIED TO THE SEWER IN A MANNER THAT PROTECTS THE PREMISES, THE PERSONNEL AND CONTENTS WITHIN THE ESTABLISHMENT FROM CONTAMINATION. THE PLUMBING ENGINEER IS TO DESIGN WASTE PIPING SYSTEMS THAT CONFORM TO LOCAL HEALTH CODE REQUIREMENTS. PARTICULAR ATTENTION NEEDS TO BE GIVEN TO ANY LOCAL REQUIREMENTS PREVENTING WASTE PIPING (EXPOSED OR CONCEALED) FROM BEING ROUTED OVERHEAD IN AREAS USED FOR FOOD STORAGE, PREPARATION, SERVICE, WAREWASHING AND TRANSPORTATION.
- GENERAL PURPOSE AREA DRAINS SHALL BE LOCATED AND SPECIFIED BY THE PLUMBING ENGINEER. THIS IS OF PARTICULAR IMPORTANCE WHEN LOCAL CODES REQUIRE THAT DRAINS ACCEPTING INDIRECT WASTE BE SET ABOVE THE FINISHED FLOOR.
- DIVISION 22 TO RUN WASTES TO GREASE INTERCEPTOR PER LOCAL CODES. GREASE INTERCEPTOR, IF REQUIRED, IS TO BE SIZED AND LOCATED BY THE PLUMBING ENGINEER. WASTE ROUGH-IN FOR DISCHARGE PIPING FROM A SURFACE MOUNTED GREASE INTERCEPTOR IS TO BE DIMENSIONED BY THE PLUMBING ENGINEER.
- DIVISION 22 SHALL INSTALL WATER FILTER SYSTEMS PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR TO SERVICE ICE MAKERS, COFFEE MAKERS/ URNS, SODA SYSTEMS, STEAMERS, ETC.
- FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE, DIVISION 22 TO INSTALL, FLEXIBLE CONNECTORS FOR FOOD SERVICE & BEVERAGE EQUIPMENT REQUIRING GAS, WATER & STEAM CONNECTIONS. REFER TO PLUMBING SCHEDULE AND CONTRACT DOCUMENTS.

Plumbing Notes  
1/4" = 1'-0"

#### PLUMBING CONNECTION LEGEND

- HOT WATER
- COLD WATER
- GAS
- STEAM SUPPLY
- STEAM RETURN
- DIRECT WASTE
- INDIRECT WASTE
- AREA FLOOR DRAIN
- FLOOR DRAIN WITH ATTACHED FUNNEL
- FLOOR SINK WITH HALF GRATE UNLESS NOTED OTHERWISE
- FIELD CONNECTIONS
- CWS - CONDENSER WATER SUPPLY
- CWR - CONDENSER WATER RETURN
- FCW - FILTERED COLD WATER
- RL - REFRIGERANT LIQUID
- RS - REFRIGERANT SUCTION
- AFF - ABOVE FINISHED FLOOR
- DFA - DOWN FROM ABOVE
- BTC - BRANCH TO CONNECTION
- P.C. - PLUMBING CONTRACTOR
- NIC - NOT IN CONTRACT

Plumbing Legend  
1/4" = 1'-0"

#### NOTES

CONTRACTOR

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PLUMBING SCHEDULE

PLUMBING SCHEDULE														
ITEM NUMBER	QTY	DESCRIPTION	COLD WATER		HOT WATER		INDIRECT WASTE		DIRECT WASTE		GAS		PLUMBING REMARKS	
			CW SIZE	HEIGHT AFF	HW SIZE	HEIGHT AFF	HW TEMP	IW SIZE	HEIGHT AFF	DW SIZE	HEIGHT AFF	GAS SIZE		GAS INPUT
01	4	Hand Sink, Wall Mount	1/2"	3' - 0"	1/2"	3' - 0"				1 1/2"	2' - 0"			
06	1	Water Filter Assembly, Beverage Combo	3/4"	6' - 6"										Interconnect to Items 7,9,11
07	2	Coffee Brewer, Double	3/8"	3' - 6"										Filtered water from Item 06
08	2	Drop In Soda/Ice Dispenser						3/4"	1' - 6"					
09	2	Iced Tea Brewer	1/4"	3' - 6"										Filtered water from Item 06
11	1	Espresso Machine	3/8"	3' - 6"				5/8"	3' - 2"					Filtered water from Item 06
14	1	Drop-In Sink	1/2"	3' - 0"	1/2"	3' - 0"	120 °F	1 1/2"	2' - 0"					
22	1	Drop-In Sink	1/2"	3' - 0"	1/2"	3' - 0"	120 °F	1 1/2"	2' - 0"					Two (2) drains required
25	1	Ice Bin						1"	0' - 6"					
26	1	Modular Crescent Cuber Ice Maker, Remote Air Cooled	1/2"	2' - 7"				3/4"	0' - 1 1/4"					Filtered water from Item 32
27	1	Anti-Splash Floor Trough Subway-Style Grating								4"	0' - 0"			
28	1	Anti-Splash Floor Trough Subway-Style Grating								4"	0' - 0"			
29	1	Ice Storage Bin						3/4"	0' - 6"					
30	1	Modular Cubelet Ice Machine - Remote Air-Cooled	1/2"	5' - 9 5/8"				3/4"	3' - 10 7/8"					Filtered water from Item 31
31	1	Water Filter Assembly, Ice Flaker	1/2"	6' - 6"										Interconnect to Item 30
32	1	Water Filter Assembly, Ice Cuber	1/2"	6' - 6"										Interconnect to Item 26
33	1	Mop Sink Cabinet								2"	0' - 0"			
34	1	Service Sink Faucet	1/2"	3' - 0"	1/2"	3' - 0"	140 °F							Pressure: 20 - 125 psi, Temperature: 40 °F - 140 °F, Flow Rate: 12.96 GPM @ 60 psi
42	1	Anti-Splash Floor Trough								4"	0' - 0"			
43	1	Tilting Kettle, Electric	3/8"	3' - 0"	3/8"	3' - 0"	120 °F							
45	1	Electrical Combi-steamer 6 x 2/1 GN on 6 x 2/1 GN	3/4"	13' - 0 3/8"				2"	0' - 6"					Second connections required for top oven section @65" AFF, filtered water from Item 46
46	1	Water Filter Assembly, Combi Oven	3/4"	3' - 0"										Interconnect to Item 45 and 47
47	1	Pasta Cooker, Electric	3/4"	0' - 6"				1"	0' - 6"					(2) connections required, one set for each tank; Filtered water from Item 46
55	1	Hand Sink, Welded								1 1/2"	2' - 0"			
55A	1	4" Deck Mount Mixing Faucet	1/2"	3' - 0"	1/2"	3' - 0"	110 °F							Pressure: 20 - 125 psi, Temperature: 40 °F - 140 °F, Flow Rate: 24.60 GPM @ 60 psi.
57	1	Drop-In Sink	1/2"	3' - 0"	1/2"	3' - 0"	120 °F	1 1/2"	2' - 0"					
67	1	Hand Sink	1/2"	3' - 0"	1/2"	3' - 0"	110 °F			1 1/2"	2' - 0"			
69	1	Three-Compartment Sink						1 1/2"	1' - 6"					Three (3) drains required
70	2	Wall Mount Swing Faucet	1/2"	3' - 2"	1/2"	3' - 2"	120 °F							Pressure: 20 - 125 psi, Temperature: 40 °F - 140 °F, Flow Rate: 23.09 GPM @ 60 psi
74	1	Dishwasher, Conveyor Type			3/4"	5' - 1"	140 °F	1 1/2"	0' - 6 1/2"					
74B	1	Dishwasher Vent, Unload End						1 1/2"	0' - 0"					
75	1	Pre-Rinse Faucet	1/2"	3' - 2"	1/2"	3' - 2"	120 °F							
76	1	Waste Disposer	1/2"	1' - 0"						2"	0' - 8"			
83	1	Evaporator Coil, Ref						3/4"	8' - 0"					Interconnect to Item 84
85	1	Evaporator Coil, Fzr						3/4"	8' - 0"					Interconnect to Item 86
92	1	Water Filter Assembly	3/8"	6' - 6"										Interconnect to Items 07,09
93	1	Water Filter Assembly, Drinking Water	3/8"	2' - 0"										Interconnect to Item 94
94	1	Deck Mount Station w/ Pedestal Type Glass Filler	1/2"	3' - 0"				1 1/4"	2' - 8"					Filtered water from Item 93
95	1	Drop-In Sink	1/2"	3' - 0"	1/2"	3' - 0"	120 °F	1 1/2"	2' - 0"					
98	1	Ice Storage Bin Series						3/4"	0' - 6"					
99	1	Ice Maker - Modular Crescent Cuber - Remote Air Cooled	3/8"	4' - 0"				3/4"	3' - 11"					Filtered water from Item 100
100	1	Water Filter Assembly, Ice Cuber	1/2"	6' - 6"										Interconnect to Item 99
104	2	Drainboard Cabinet						1 1/2"	2' - 3 1/2"					
105	2	Combo Ice Bin						1 1/2"	1' - 2"					Second drain connection 3/4" dia @12" AFF required
107	2	Single Bowl Sink	3/8"	2' - 5"	3/8"	2' - 5"	120 °F	1 1/2"	1' - 10 11/16"					
109	1	Dishwasher, Undercounter	1/2"	0' - 2"				5/8"	0' - 2"					
110	2	Hand Sink	3/8"	2' - 5"	3/8"	2' - 5"	110 °F			1 1/2"	1' - 10"			
113A	1	Drop In, Drink Rail						1/2"	3' - 6"					
120	1	Ice Bin						1 1/2"	1' - 2"					
121	1	Drainboard Cabinet						1 1/2"	2' - 3 1/2"					
122	1	Blender Station	3/8"	2' - 5"	3/8"	2' - 5"	110 °F	1 1/2"	1' - 2"					
128	1	Carbonator	3/8"	4' - 0"										

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NOTES

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- ### ELECTRICAL NOTES
- ELECTRICAL PLAN SHOWS ROUGH-IN AND CONNECTION LOCATIONS WITH CAPACITIES - SEE ROUGH-IN DRAWINGS FURNISHED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR FOR ACTUAL ROUGH-IN LOCATIONS
  - ELECTRICAL SYSTEM IS DESIGNED FOR \_\_\_\_\_ VOLTS, \_\_\_\_\_ PHASE, \_\_\_\_\_ HERTZ, \_\_\_\_\_ WIRE SYSTEM.
  - DIVISION 26 SHALL FURNISH AND INSTALL ALL JUNCTION BOXES, RECEPTACLES, COVER PLATES, PULL BOXES, CONDUIT AND WIRING EXCEPT WHERE NOTED.
  - ALL CONDUIT RUNS INDICATED FOR REFRIGERATION, DRINK AND LIQUOR SYSTEM LINES SHALL BE FURNISHED AND INSTALLED BY DIVISION 26 - CONDUIT SHALL HAVE 24" MINIMUM RADIUS BENDS. REFER TO BUILDING WORKS PLAN FOR ROUTING AND DETAILS.
  - DIVISION 26 TO FURNISH & INSTALL SAFETY DISCONNECT SWITCHES WHERE REQUIRED. REFER TO ELECTRICAL SCHEDULE & CONTRACT DOCUMENTS. SDS TO BE S/S OR ALUMINUM.
  - FSE CONTRACTOR SHALL FURNISH AND INSTALL ALL ELECTRICAL WORK FOR FABRICATED EQUIPMENT ITEMS (CHEF'S COUNTER, TABLES, ETC.) AS NOTED. COMPLETE WITH JUNCTION BOXES, CONDUIT, SURFACE MOUNTED ELECTRIC BOXES, COVER PLATES, ELECTRIC RACEWAYS AND CIRCUIT BREAKER PANEL, WHEN SPECIFIED. DIVISION 26 SHALL PULL WIRING AND MAKE FINAL CONNECTION.
  - FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH & INSTALL VAPOR PROOF VENTILATOR LIGHTS COMPLETE WITH LAMPS - INTERCONNECTING CONDUIT, WIRING AND WALL SWITCH FURNISHED AND INSTALLED BY DIVISION 26.
  - ADDITIONAL CONVENIENCE RECEPTACLES, TELEPHONE AND INTERCOM JACKS SHALL BE LOCATED BY THE ARCHITECT.
  - FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH & INSTALL DISPOSER SWITCH - DIVISION 26 SHALL FURNISH AND INSTALL INTERCONNECTING CONDUIT AND WIRING BETWEEN SWITCH AND DISPOSER AND COMPONENTS.
  - DIVISION 26 TO FURNISH & INSTALL ALL INTERCONNECTING CONDUIT & WIRING BETWEEN MICROSWITCH FURNISHED WITH FIRE SUPPRESSION SYSTEM SUPPLIED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR. CONTRACTORS FURNISHED BY DIVISION 26.
  - DIVISION 26 TO FURNISH & INSTALL SHUNT TRIP TYPE BREAKER DISCONNECT TO FOOD SERVICE EQUIPMENT UNDERNEATH EXHAUST VENTILATOR. COORDINATE SHUNT TRIP BREAKER REQUIREMENTS WITH FOOD SERVICE EQUIPMENT CONTRACTOR.
  - DIVISION 26 TO FURNISH & INSTALL ALL INTERCONNECTION CONDUIT AND WIRING (2 WIRE 24 VDC) BETWEEN ALARM PANEL AND COLD STORAGE ROOM ALARM THERMOSTAT - PANEL AND THERMOSTAT FURNISHED AND INSTALLED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR.
  - PRE - FABRICATED COLD STORAGE ROOMS ARE FURNISHED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR COMPLETE WITH SPLICE BOXES, LIGHT FIXTURES, LAMPS, LIGHT SWITCHES AND DOOR HEATERS - DIVISION 26 TO INSTALL SAME AND SHALL FURNISH AND INSTALL INTERCONNECTING CONDUIT, WIRING, SEAL - OFFS, SEALANT AND MAKE ALL FINAL CONNECTIONS.
  - DIVISION 26 TO FURNISH & INSTALL ALL INTERCONNECTING CONDUIT AND WIRING BETWEEN FOOD SERVICE EQUIPMENT CONTRACTOR FURNISHED LOW TEMP COLD STORAGE ROOM EVAPORATOR TERMINAL BLOCK, SWITCH, FAN DOOR SWITCH AND COMPRESSOR CONTROL PANEL.
  - DIVISION 26 TO FURNISH & INSTALL ALL INTERCONNECTING CONDUIT AND WIRING BETWEEN FOOD SERVICE EQUIPMENT CONTRACTOR FURNISHED LOW TEMP COLD STORAGE ROOM EVAPORATOR TERMINAL BLOCK, ROOM THERMOSTAT, LIQUID LINE SOLENOID VALVE, FAN DOOR SWITCH/RELAY, EVAPORATOR COIL DRAIN LINE HEAT TAPE AND COMPRESSOR CONTROL PANEL.
  - DIVISION 26 TO FURNISH & INSTALL EMPTY CONDUIT WITH J-BOXES FOR INSTALLATION OF OWNER SUPPLIED ELECTRONIC CASH CONTROL SYSTEM. DIVISION 26 TO VERIFY INSTALLATION IN ACCORDANCE WITH OWNER'S REQUIREMENTS AND MANUFACTURER'S INSTRUCTIONS.

Electrical Notes  
1/4" = 1'-0"

- ### ELECTRICAL CONNECTION LEGEND
- DUPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
  - SIMPLEX RECEPT., 20-AMP, 120-VOLT GROUND TYPE, HORIZONTAL MOUNT
  - SPECIAL PURPOSE OUTLET, 120-VOLT GROUND TYPE, HORIZONTAL MOUNT
  - ◀ SPECIAL PURPOSE OUTLET, 120/208-VOLT AS INDICATED, GROUND TYPE, HORIZONTAL MOUNT
  - J JUNCTION BOX WITH CONDUIT, STUB AS INDICATED FOR DIRECT CONNECTION
  - DROP CORD WITH TWIST LOCK
  - E STUB-UP/ DFA MAIN FEED AS INDICATED. TERMINATES AS JUNCTION BOX (SEE ABOVE).
  - JD J-BOX DATA
  - - - FIELD WIRING
  - SAFETY DISCONNECT SWITCH (SDS)
  - ◀ TELEPHONE JACK
  - SWITCH
  - MANUAL PULL (FIRE SUPPRESSION SYSTEM)
  - AFF ABOVE FINISHED FLOOR
  - DFA DOWN FROM ABOVE
  - BTC BRANCH TO CONNECTION
  - C.O. CONVENIENCE OUTLET
  - E.C. ELECTRICAL CONTRACTOR
  - NIC NOT IN CONTRACT

Electrical Legend  
1/4" = 1'-0"

**NOTE:**  
ONLY EQUIPMENT SPECIFIC ELECTRICAL REQUIREMENTS ARE SHOWN ON THIS DRAWING. ANY ADDITIONAL ELECTRICAL DEVICES/CONNECTIONS AS SHOWN ON THE ELECTRICAL CONTRACT DRAWINGS MUST BE PROVIDED AND INSTALLED BY ELECTRICAL SUBCONTRACTOR.

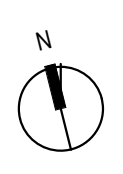
Specific Elec. Requirements  
1/4" = 1'-0"

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DIMENSIONED DRAWINGS TO BE PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR AFTER AWARD OF CONTRACT DURING CONSTRUCTION PHASE.

Disclaimer Note  
1/4" = 1'-0"



SEE ELECTRICAL SCHEDULE SHEET K1.5

CONTRACTOR

CONSULTANT

ISSUE DATES  
03/22/2019 100% SCHEMATIC DESIGN  
07/26/2019 75% DESIGN DEVELOPMENT  
09/03/2019 100% DESIGN DEVELOPMENT  
12/13/2019 50% CONSTRUCTION DOCUMENTS  
02/10/2020 75% CONSTRUCTION DOCUMENTS  
04/16/2020 ISSUED FOR PERMIT  
05/01/2020 ISSUED FOR CONSTRUCTION  
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ELECTRICAL SCHEDULE												
ITEM NUMBER	QTY	DESCRIPTION	VOLTS	CYCLE	PHASE	FL AMPS	HP	WATTS	HEIGHT AFF	CONNECTION TYPE	CONN PLUG NEMA	ELECTRICAL REMARKS
02	1	POS Terminal	120.0 V	60 Hz	1	10.0 A			4' - 6"	Cord and Plug	NEMA 5-15P	
05	2	Coffee Grinder	120.0 V	60 Hz	1	11.0 A		1320 W	4' - 0"	Cord and Plug	NEMA 5-15P	
07	2	Coffee Brewer, Double	208.0 V	60 Hz	1	27.4 A		5700 W	3' - 4"	Direct Connection		120/208V required
08	2	Drop In Soda/Ice Dispenser	115.0 V	60 Hz	1	5.0 A		575 W	2' - 0"	Direct Connection		
09	2	Iced Tea Brewer	120.0 V	60 Hz	1	14.0 A		1700 W	4' - 0"	Cord and Plug	NEMA 5-15P	
10	2	Undercounter Refrigerator	115.0 V	60 Hz	1	2.6 A		299 W	1' - 0"	Cord and Plug	NEMA 5-15P	
11	1	Espresso Machine	208.0 V	60 Hz	1	24.2 A		2000 W	3' - 6"	Cord and Plug		
15	1	Slicer, Automatic	115.0 V	60 Hz	1	2.5 A	1/2		4' - 0"	Cord and Plug	NEMA 5-15P	
16	1	40 Quart Mixer	208.0 V	60 Hz	3	6.2 A	2		2' - 11 11/16"	Cord and Plug	NEMA L15-20P	
18	1	Refrigerator	115.0 V	60 Hz	1	8.0 A		920 W	7' - 0"	Cord and Plug	NEMA 5-15P	
19	1	Undercounter Refrigerator with Drawers	115.0 V	60 Hz	1	3.3 A		380 W	1' - 0"	Cord and Plug	NEMA 5-15P	
26	1	Modular Crescent Cuber Ice Maker, Remote Air Cooled	208.0 V	60 Hz	1	12.5 A		2600 W	8' - 2"	Direct Connection		
26A	1	Remote Condenser, Ice Maker	115.0 V	60 Hz	1	23.0 A		2645 W	3' - 2"	Direct Connection		Connection to ice maker
30	1	Modular Cubelet Ice Machine - Remote Air-Cooled	115.0 V	60 Hz	1	15.2 A		1748 W	5' - 9 7/8"	Direct Connection		
30A	1	Remote Condenser, Ice Flaker	115.0 V	60 Hz	1	23.0 A		2645 W	1' - 2"	Direct Connection		Connection to ice maker
37	4	Hot Holding Cabinet	120.0 V	60 Hz	1	15.0 A	0	1800 W	4' - 0"	Cord and Plug	NEMA 5-20P	
39	1	Batch Freezer, Counter-Top	115.0 V	60 Hz	1	15.0 A	1.93		4' - 0"	Cord and Plug		
40	2	Fire Suppression System	120.0 V	60 Hz	1	20.0 A			8' - 0"	Direct Connection		
41A	1	Exhaust Hood	120.0 V	60 Hz	1	15.0 A			8' - 6"	Direct Connection		Lights, see hood drawings for details
41B	1	Exhaust Hood	120.0 V	60 Hz	1	15.0 A			8' - 6"	Direct Connection		Lights, see hood drawings for details
41C	1	Exhaust Hood	120.0 V	60 Hz	1	15.0 A			8' - 6"	Direct Connection		Lights, see hood drawings for details
41D	1	Exhaust Hood	120.0 V	60 Hz	1	15.0 A			8' - 6"	Direct Connection		Lights, see hood drawings for details
43	1	Tilting Kettle, Electric	480.0 V	60 Hz	3	21.7 A		18000 W	2' - 8"	Direct Connection		
44	1	Hot Top Range with Standard Oven, Electric	480.0 V	60 Hz	3	30.3 A		21900 W	0' - 9"	Direct Connection		
45	1	Electrical Combi-steamr 6 x 2/1 GN on 6 x 2/1 GN	480.0 V	60 Hz	3	31.5 A		44600 W	2' - 6"	Direct Connection		Second connection required for top oven section
47	1	Pasta Cooker, Electric	208.0 V	60 Hz	3	55.6 A		20000 W	0' - 6"	Direct Connection		
48	1	Six Burner Range with Convection Oven, Electric	480.0 V	60 Hz	3	28.1 A		21600 W	0' - 9"	Direct Connection		
49	1	36" Electrical Salamander Broiler	480.0 V	60 Hz	3	8.1 A		4500 W	5' - 8"	Direct Connection		
50	2	Electric Fryer	480.0 V	60 Hz	3	27.0 A		2200 W	0' - 11"	Cord and Plug	NEMA 15-60P	
51	1	Griddle, Table Top, Electric	208.0 V	60 Hz	3	36.2 A		13050 W	2' - 3"	Direct Connection		
52	1	Low Profile Refrigerated Equipment Stand w/ Drawers	115.0 V	60 Hz	1	3.0 A		345 W	1' - 0"	Cord and Plug	NEMA 5-15P	
53	1	Char Brioler, Electric	208.0 V	60 Hz	3	27.6 A		9900 W	2' - 3"	Direct Connection		
54	3	POS Remote Printer	120.0 V	60 Hz	1	10.0 A	-	0 W	4' - 6"	Cord and Plug	NEMA 5-15P	Verify power and data requirements
56	1	Mega Top Sandwich Refrigerator	115.0 V	60 Hz	1	6.0 A		690 W	1' - 0"	Cord and Plug	NEMA 5-15P	
58	2	Dual Heat Lamp with Lights	208.0 V	60 Hz	1	17.6 A		3230 W	3' - 11"	Direct Connection		120/208v - Neutral required
60	2	Undercounter Refrigerator	115.0 V	60 Hz	1	2.6 A		299 W	1' - 0"	Cord and Plug	NEMA 5-15P	
61	4	Heat Lamp w/Retractable Cord	120.0 V	60 Hz	1	3.1 A		375 W	9' - 0"	Direct Connection		Verify ceiling height
62	1	Dual Heat Lamp with Lights	208.0 V	60 Hz	1	19.4 A		3600 W	3' - 11"	Direct Connection		120/208v - Neutral required
65	1	Sandwich Top Refrigerator	115.0 V	60 Hz	1	2.6 A		299 W	1' - 0"	Cord and Plug	NEMA 5-15P	
74	1	Dishwasher, Conveyor Type	480.0 V	60 Hz	3	33.0 A	3.3	18000 W	5' - 3"	Direct Connection		
74A	1	Dishwasher, Booster Heater, Internal	480.0 V	60 Hz	3	14.0 A		12000 W	0' - 8"			
76	1	Waste Disposer	208.0 V	60 Hz	3	6.6 A	2	2375 W	1' - 0"	Direct Connection		
81	1	Baquet Hot Holding Cart	120.0 V	60 Hz	1	13.8 A	0	1656 W	4' - 0"	Cord and Plug	NEMA 5-15P	
82	1	Walk In Refrigerator	120.0 V	60 Hz	1	15.0 A			8' - 0"	Direct Connection		Lights, controls, heater
82A	1	Walk In Freezer	120.0 V	60 Hz	1	15.0 A			8' - 0"	Direct Connection		Lights, controls, heater
83	1	Evaporator Coil, Ref	120.0 V	60 Hz	1	3.6 A	-	0 W	7' - 8"	Direct Connection		-
84	1	Condensing Unit, Ref	208.0 V	60 Hz	1	9.8 A	2.0		1' - 0"	Direct Connection		
85	1	Evaporator Coil, Fzr	208.0 V	60 Hz	1	8.8 A	-	0 W	7' - 8"	Direct Connection		-
86	1	Condensing Unit, Freezer	208.0 V	60 Hz	1	15.0 A	2.5		1' - 0"	Direct Connection		
91	1	Beer Line Chiller	240.0 V	60 Hz	1	10.1 A	0.75		9' - 0"	Cord and Plug	NEMA 6-20P	
99	1	Ice Maker - Modular Crescent Cuber - Remote Air Cooled	208.0 V	60 Hz	1	12.5 A		2600 W	6' - 2"	Direct Connection		
99A	1	Remote Condenser, Ice Maker	115.0 V	60 Hz	1	23.0 A		2645 W	1' - 2"	Direct Connection		Connection to ice maker
109	1	Dishwasher, Undercounter	208.0 V	60 Hz	1	32.0 A	1	8 W	0' - 2"	Direct Connection		
111	1	Mug Froster	120.0 V	60 Hz	1	6.0 A	1/3		0' - 2"	Cord and Plug	NEMA 5-15P	
112	1	Back Bar Cooler	120.0 V	60 Hz	1	5.7 A	1/4		0' - 6"	Cord and Plug	NEMA 5-15P	
114	2	Back Bar Cooler	120.0 V	60 Hz	1	5.7 A	1/4		0' - 6"	Cord and Plug	NEMA 5-15P	
122	1	Blender Station	120.0 V	60 Hz	1	15.0 A			1' - 4"	Cord and Plug	NEMA 5-15P	Mount receptacle to underside of blender shelf
123	1	Bar Blender	120.0 V	60 Hz	1	8.0 A		560 W	1' - 0"	Cord and Plug		Power from Item 122, receptacle mounted below shelf
125	2	POS/Cash Register	120.0 V	60 Hz	1	15.0 A			4' - 0"	Cord and Plug	NEMA 5-15P	Verify power and data requirements
128	1	Carbonator	120.0 V	60 Hz	1	15.0 A			5' - 0"	Cord and Plug	NEMA 5-15P	

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NOTES

CONTRACTOR

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ISSUE DATES

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MECHANICAL CONNECTION SCHEDULE													
ITEM NUMBER	QTY	DESCRIPTION	EXHAUST				MAKE UP AIR					MECHANICAL REMARKS	
			VENT WIDTH	VENT DEPTH	VOLUME	STATIC PRESS	EXHAUST HT	VENT WIDTH	VENT DEPTH	VOLUME	STATIC PRESS		MU HEIGHT
74	1	Dishwasher, Conveyor Type	0' - 4"	1' - 4"	200 CFM	0.25 in-wg	6' - 0"						LOAD END
74B	1	Dishwasher Vent, Unload End	0' - 4"	1' - 4"	400 CFM	0.25 in-wg	0' - 0"						

SEE SHEETS K1.8-K1-10 FOR EXHAUST HOOD EXHAUST AND SUPPLY DATA

Keynote Legend	
Key Value	Keynote Text
C	GENERAL CONTRACTOR TO PROVIDE 4" DEEP DEPRESSION TO RECEIVE STAINLESS STEEL FLOOR TROUGH BY FOOD SERVICE EQUIPMENT CONTRACTOR. SEE FLOOR TROUGH DETAIL.
E	ARCHITECT TO SPECIFY 4"x4"x48" HIGH #16 GA. STAINLESS STEEL CORNER GUARDS TO GENERAL CONTRACTOR FOR INSTALLATION.
F	GENERAL CONTRACTOR TO INSURE ALL WALLS ARE PROPERLY REINFORCED TO SUPPORT ALL WALL MOUNTED EQUIPMENT.
J	RUN CONDUIT BELOW SLAB OR ABOVE FINISHED CEILING AND SUPPORT AS REQUIRED DIVISION 16 TO PROVIDE EMPTY 6" DIA. METAL CONDUIT FOR RUN OF BEVERAGE LINES FROM SODA/BEER SYSTEM TO SODA/BEER DISPENSING LOCATIONS. ALL BENDS TO BE EASY SWEEP (NO 90 DEGREE BENDS, SEE DETAIL).
K	FOOD SERVICE EQUIPMENT CONTRACTOR TO COORDINATE LOCATIONS OF ALL CEILING HUNG EQUIPMENT (VENTILATORS, UTENSIL RACKS, ETC.) WITH GENERAL CONTRACTOR TO INSURE NO INTERFERENCE BETWEEN PIPING, CONDUIT, DUCTWORK, LIGHTS, ETC. AND SECURING OF FOOD SERVICE EQUIPMENT TO BUILDING SLAB/STRUCTURE OCCURS.
T	FULL LENGTH ADD STAINLESS STEEL WALL FLASHING.
U	REFRIGERATION LINE TO REMOTE REFRIGERATION UNIT.
W	COORDINATE FINISHED CEILING HEIGHT WITH OVERALL HEIGHT OF EQUIPMENT (ABOVE FINISHED FLOOR) AT THIS LOCATION.
Y	RECESS FOR FLUSH WALL MOUNTED REMOTE FIRE PULL STATION.

NOTES

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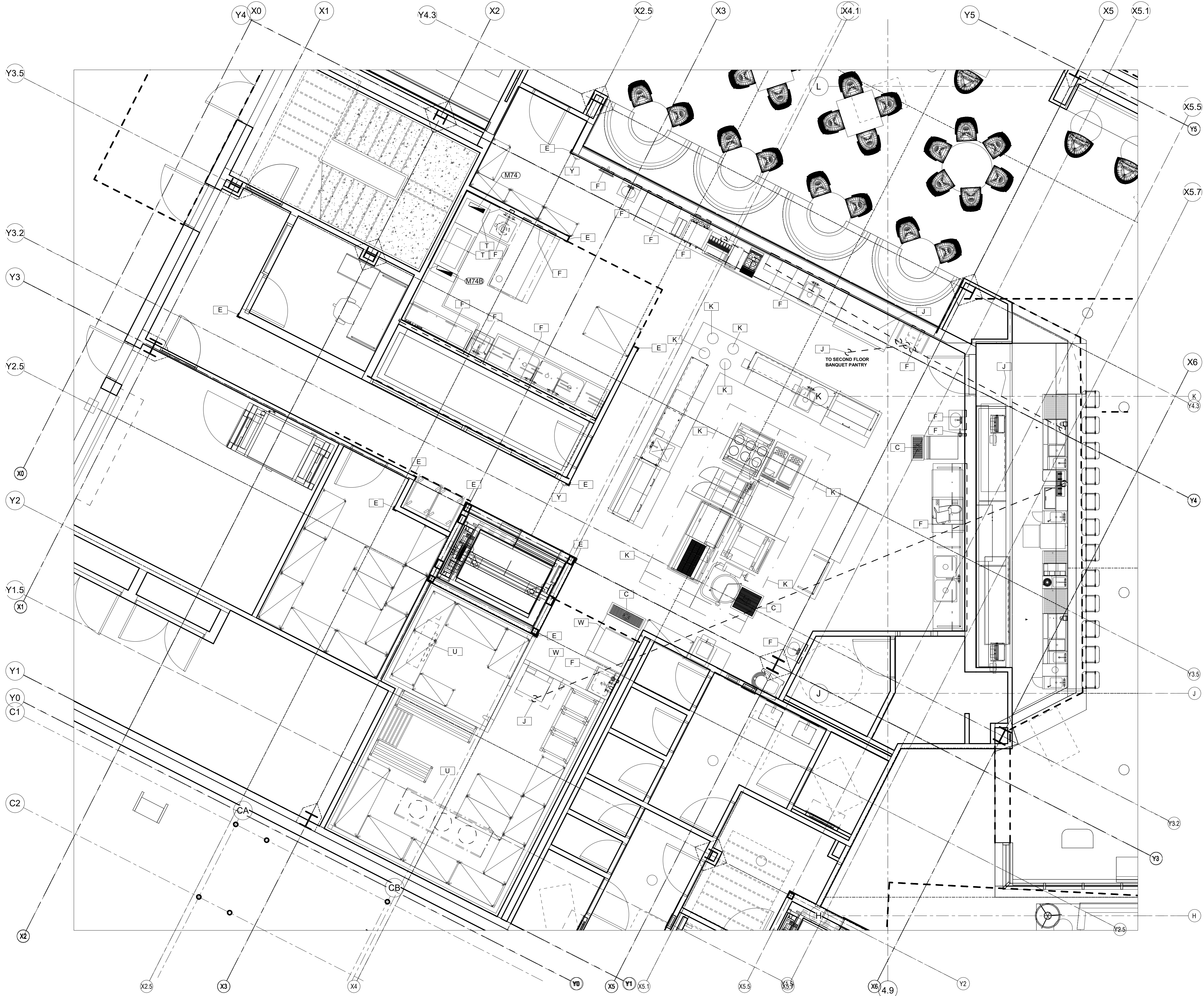
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Frederick Fisher and Partners  
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150 West 28th St, Suite 1802, New York, NY 10001

Kitchen  
Equipment  
Special  
Conditions  
SCALE: 1/4" = 1'-0"

K1.6



1 LEVEL 1 (4) SPECIAL CONDITIONS  
1/4" = 1'-0"

MECHANICAL CONNECTION  
LEGEND

EXHAUST DUCT CONNECTION

MAKE-UP AIR DUCT CONNECTION

DIRECT VENT, ATMOSPHERIC

EXHAUST AIR CEILING GRILL

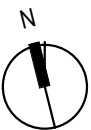
Mechanical Legend  
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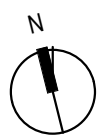
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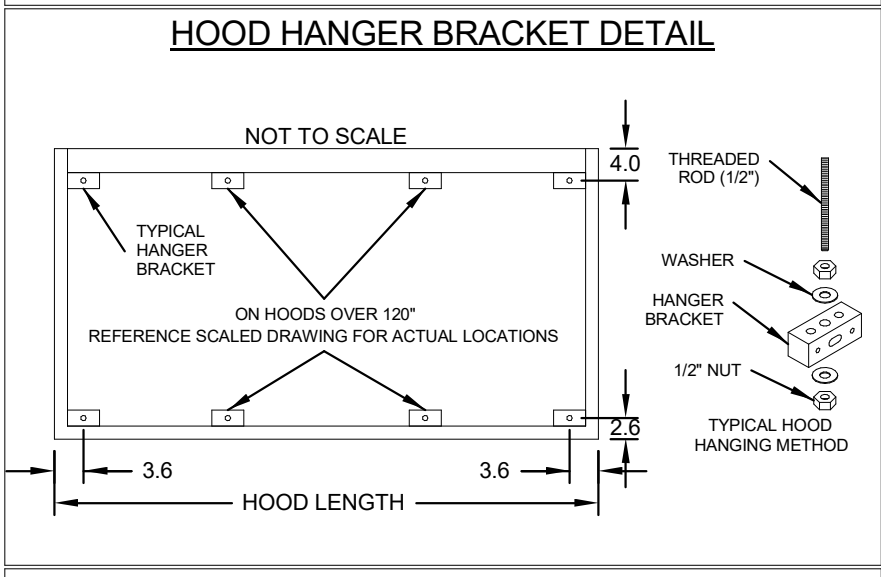
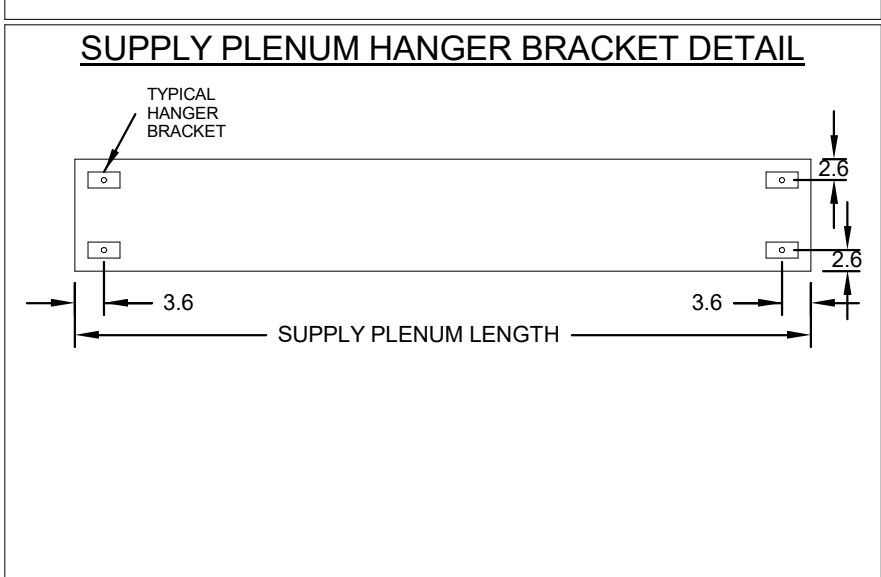
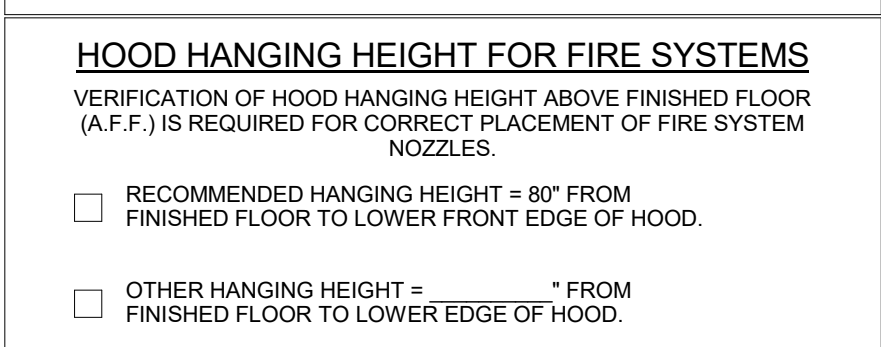
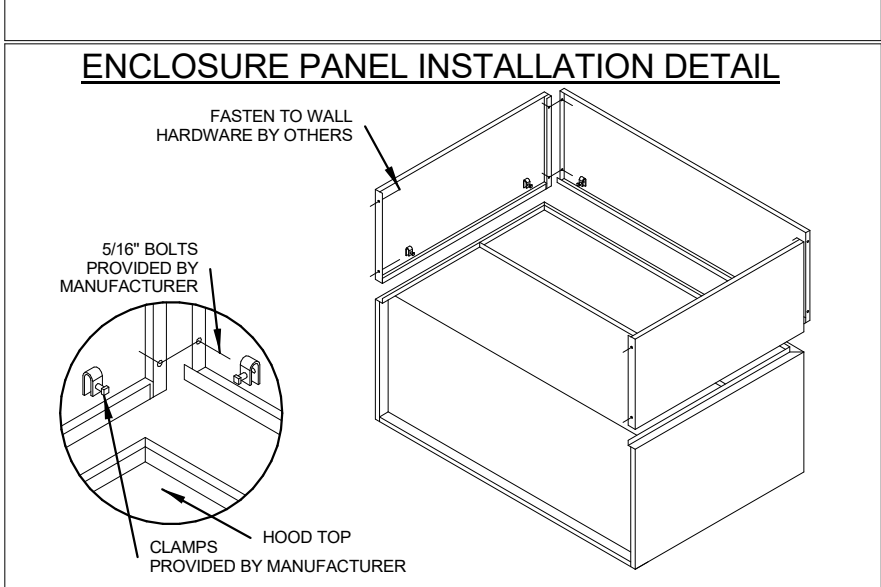
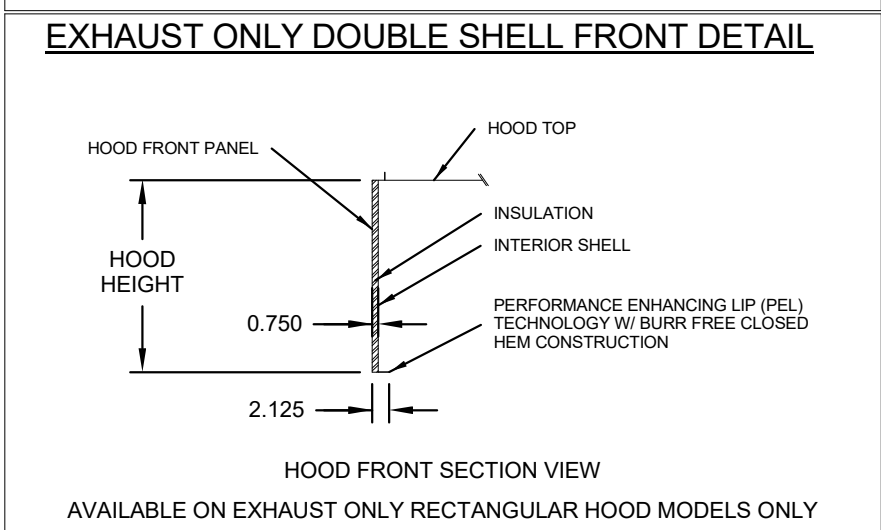
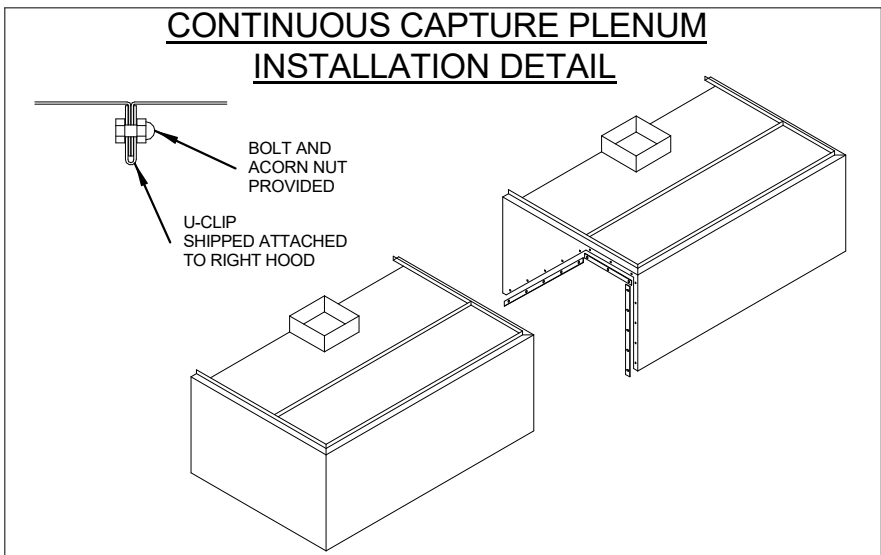
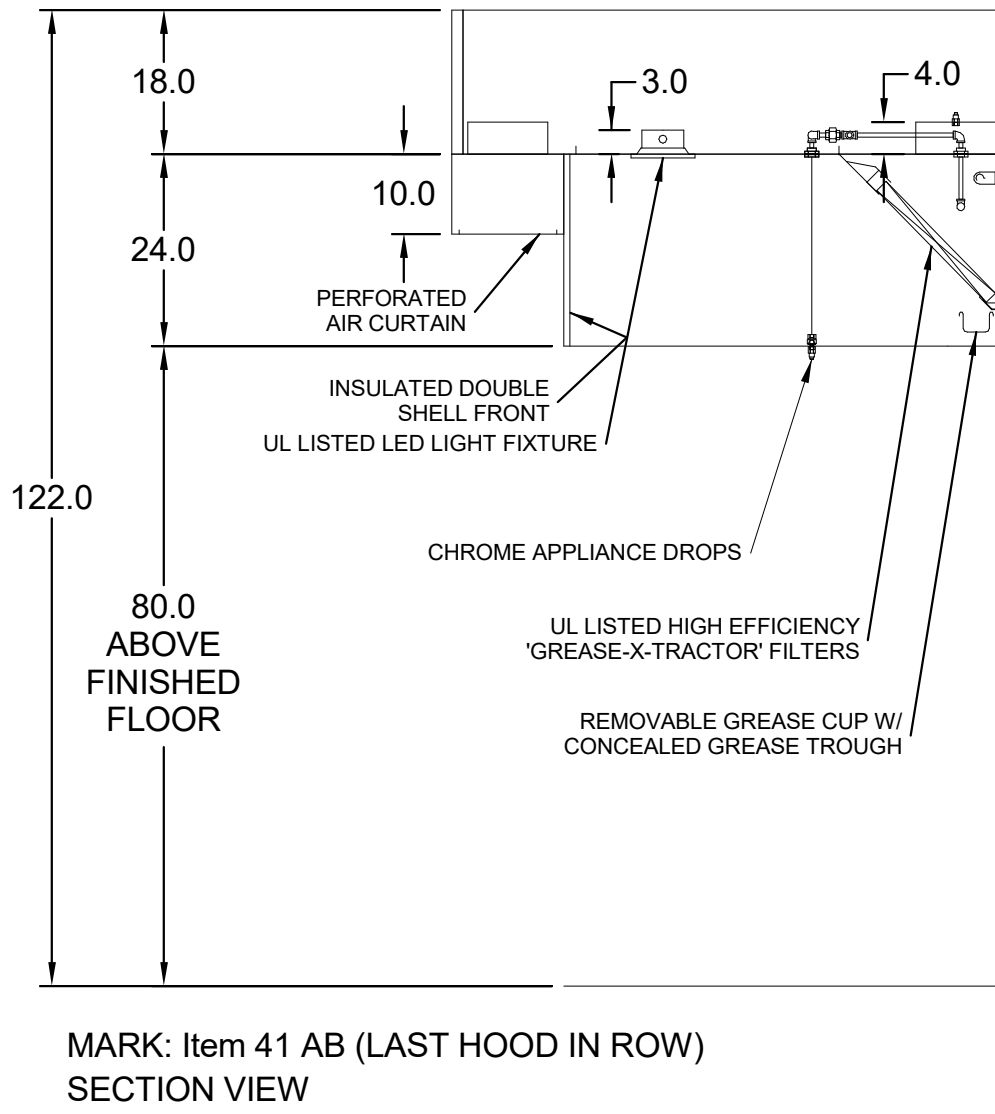
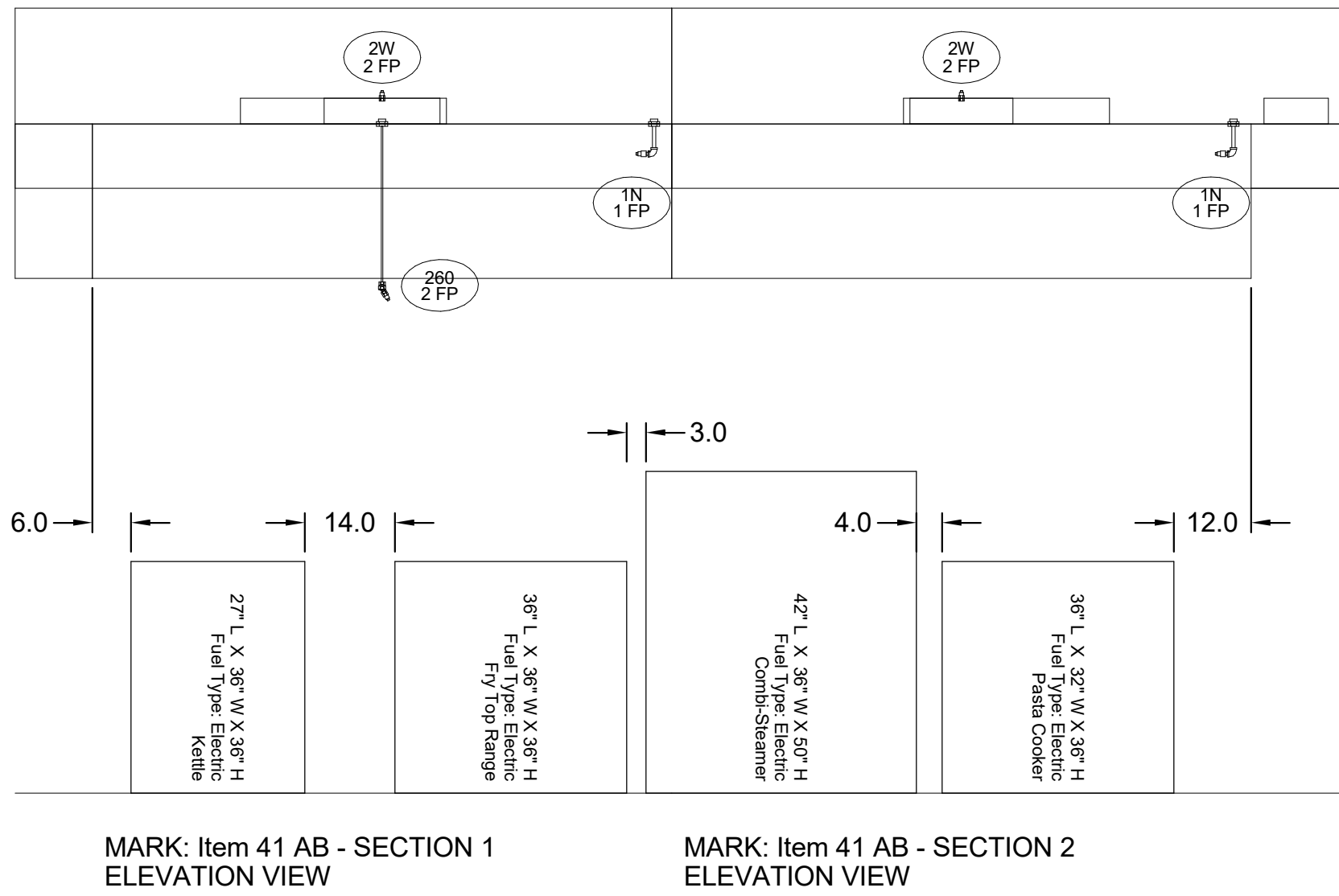
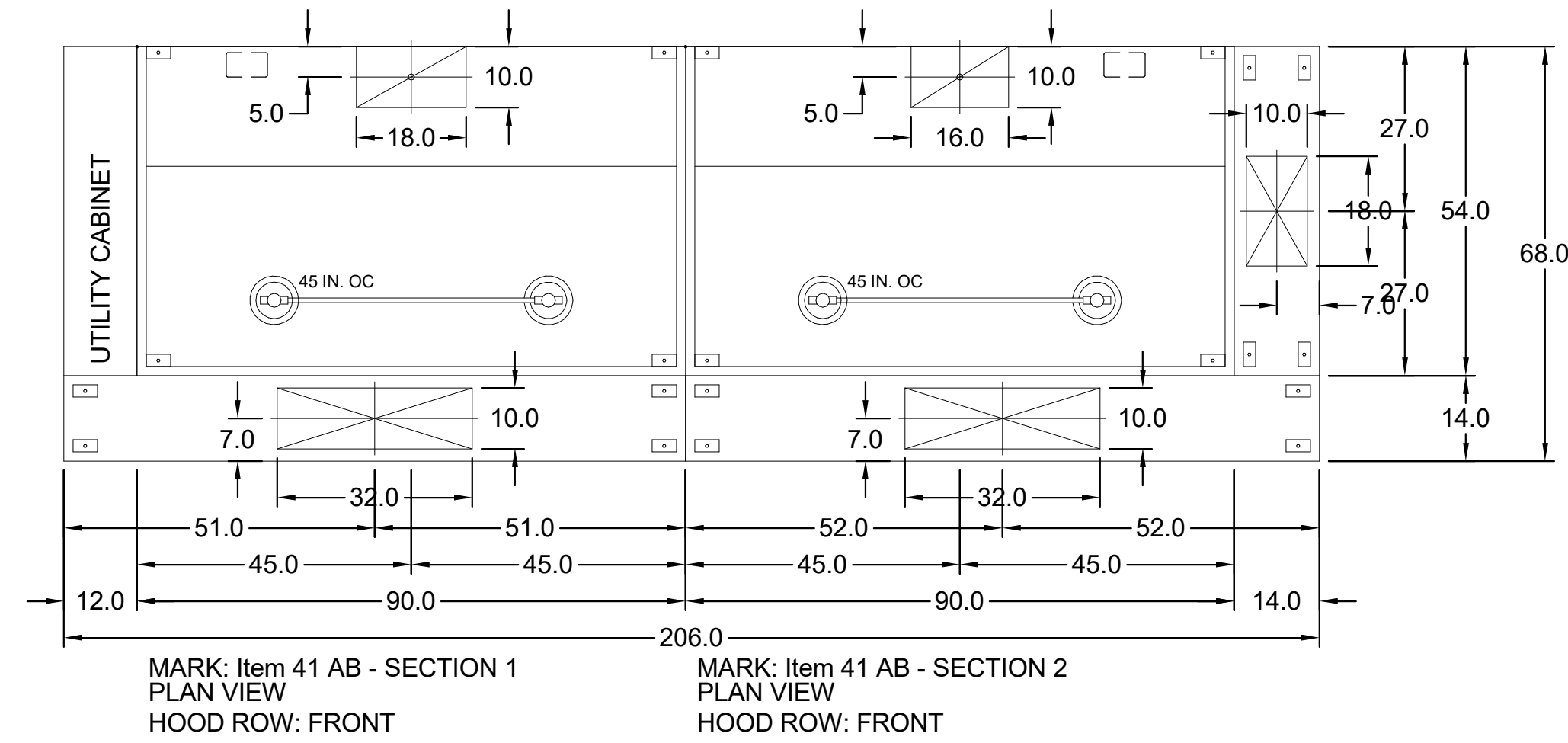
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HOOD INFORMATION																	
HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	COOKING LOAD / DUTY RATING	TOTAL CFM	EXHAUST COLLAR(S)					SUPPLY		TOTAL WEIGHT LBS.	SECTION LOCATION
			LENGTH	WIDTH	HEIGHT				WIDTH	LENGTH	DIA.	CFM	S.P.	MUA CFM	AC CFM		
1	ITEM 41 A&B	XXDW-90-S	90	54	24	4,300 SS 100%	4;HEAVY	1875	10	18		1875	0.61	1118		4,330	LEFT
2	ITEM 41 A&B	XXDW-90-S	90	54	24	4,300 SS 100%	4;HEAVY	1688	10	16		1688	0.553	1732		4,330	RIGHT

HOOD INFORMATION													
HOOD NO.	MARK	LIGHTING DETAILS			GREASE FILTRATION DETAILS			UTILITY CABINET(S)					
		FIXTURE TYPE	BULB / LAMP INFO	QTY	FOOT CANDLES	TYPE / MODEL MATERIAL	QTY	SIZE (IN.)	LOCATION	FIRE SYSTEM	SIZE	MODEL	CONTROLS
1	ITEM 41 A&B	ROUND LED		2	91.86	X-TRACTOR STAINLESS STEEL	3	16	LEFT				
2	ITEM 41 A&B	ROUND LED		2	91.86	X-TRACTOR STAINLESS STEEL	2	20					

SUPPLY PLENUM INFORMATION																			
HOOD NO.	MARK	POS.	TYPE	SIZE (IN.)			INSULATED	DAMPER(S)	LED LIGHT(S)		TOTAL CFM	COLLARS							
				L	W	H			SUPPLIED	QTY		TYPE	MOUNTING	QTY	W	L	DIA.	CFM	S.P.
1	ITEM 41 A&B	FRONT	ASP	102	14	10	NO	YES	NO		1118	MUA	FACTORY	1	10	32	1118	0.08	503
2	ITEM 41 A&B	FRONT	ASP	104	14	10	NO	YES	NO		1140	MUA	FACTORY	1	10	32	1140	0.08	513
2	ITEM 41 A&B	RIGHT	ASP	54	14	10	NO	YES	NO		592	MUA	FACTORY	1	10	18	592	0.08	474

HOOD OPTIONS  
UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625  
18 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED  
CONTINUOUS CAPTURE  
FACTORY MOUNTED EXHAUST COLLAR(S)  
FILTER REMOVAL TOOL INCLUDED - QTY 1  
HOOD ROW IS FRONT SIDE OF DOUBLE ISLAND CONFIGURATION  
PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY  
STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH



PROJECT  
9/30/2019

MARK

INN AT VASSAR R.1

ITEM 41 AB

K VENT INC  
9; DAVID HAYES  
DHAYES@KVENT.COM 9;  
(732)353-6201

ACCUREX

1 Hood 1  
1/2" = 1'-0"





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HOOD INFORMATION																	
HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	COOKING LOAD / DUTY RATING	TOTAL CFM	EXHAUST COLLAR(S)					SUPPLY		TOTAL WEIGHT LBS.	SECTION LOCATION
			LENGTH	WIDTH	HEIGHT				WIDTH	LENGTH	DIA.	CFM	S.P.	MUA CFM	AC CFM		
1	ITEM 41 C&D	XXDW-90-S	90	54	24	4,300 SS 100%	4;HEAVY	1875	10	18		1875	0.61	2153		4,330	LEFT
2	ITEM 41 C&D	XXDW-90-S	90	54	24	4,300 SS 100%	4;HEAVY	2554	9	25		2554	0.953	1390		4,330	RIGHT

HOOD INFORMATION												
HOOD NO.	MARK	LIGHTING DETAILS			GREASE FILTRATION DETAILS			UTILITY CABINET(S)				
		FIXTURE TYPE	QUANTITY	FOOT CANDLES	TYPE / MODEL	QUANTITY	SIZE (IN.)	LOCATION	FIRE SYSTEM	SIZE	MODEL	CONTROLS
1	ITEM 41 C&D	ROUND LED	2	91.86	X-TRACTOR STAINLESS STEEL	3	16 X 20					
2	ITEM 41 C&D	ROUND LED	2	91.86	X-TRACTOR STAINLESS STEEL	3	16 X 20	RIGHT	ANSUL R102	12		

SUPPLY PLENUM INFORMATION																			
HOOD NO.	MARK	POS.	TYPE	SIZE (IN.)			INSULATED	DAMPER(S)	LED LIGHT(S)		TOTAL CFM	COLLARS							
				L	W	H			SUPPLIED	QTY		TYPE	MOUNTING	QTY	W	L	DIA.	CFM	S.P.
1	ITEM 41 C&D	FRONT	ASP	104	14	10	NO	YES	NO		1417	MUA	FACTORY	1	10	40	1417	0.12	510
1	ITEM 41 C&D	LEFT	ASP	54	14	10	NO	YES	NO		736	MUA	FACTORY	1	10	22	736	0.12	482
2	ITEM 41 C&D	FRONT	ASP	102	14	10	NO	YES	NO		1390	MUA	FACTORY	1	10	40	1390	0.12	500

HOOD OPTIONS

UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625

18 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED

CONTINUOUS CAPTURE

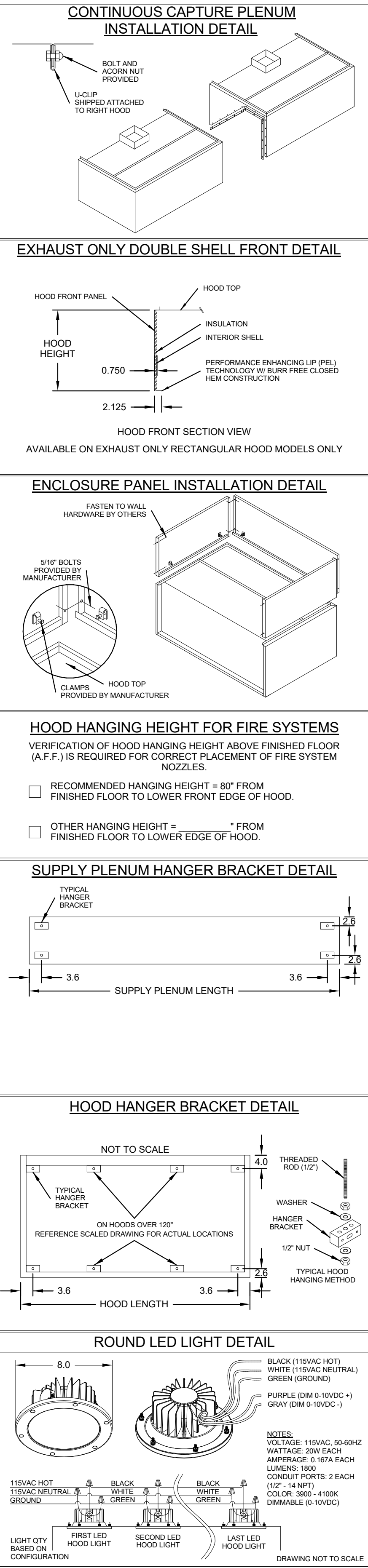
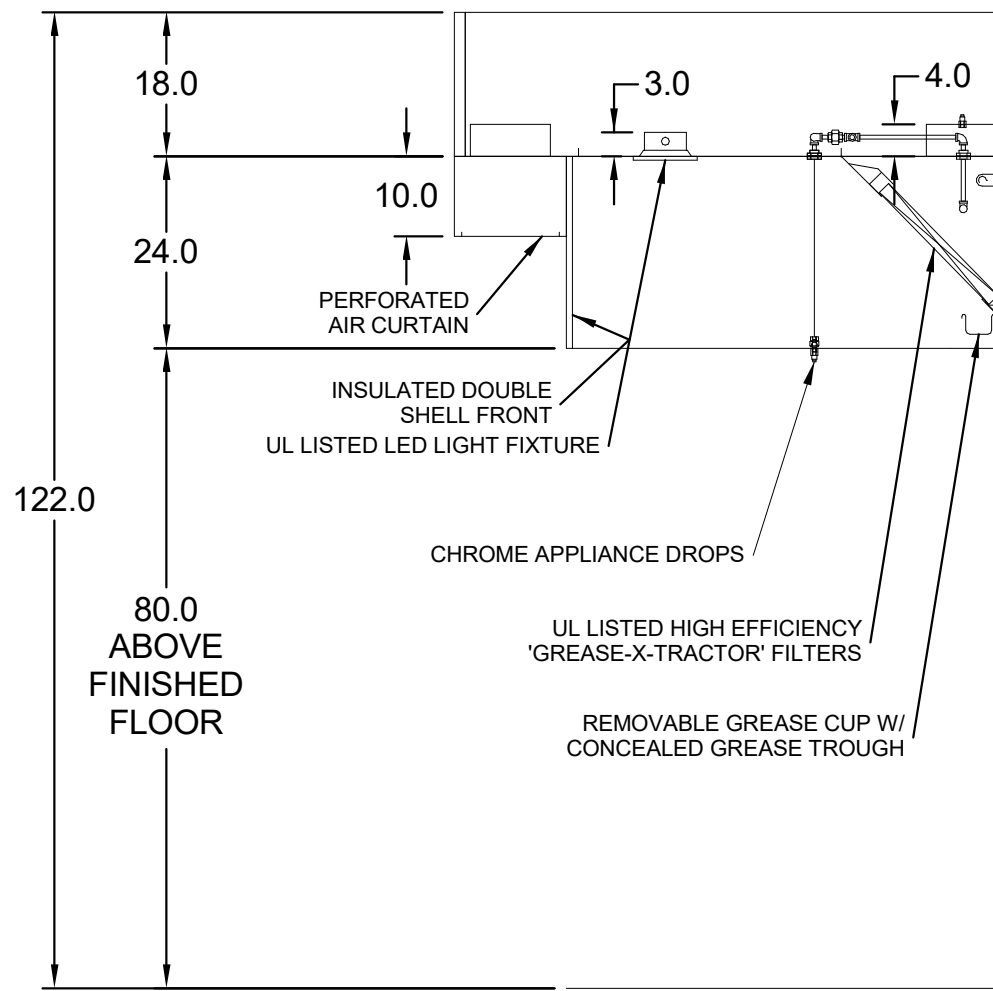
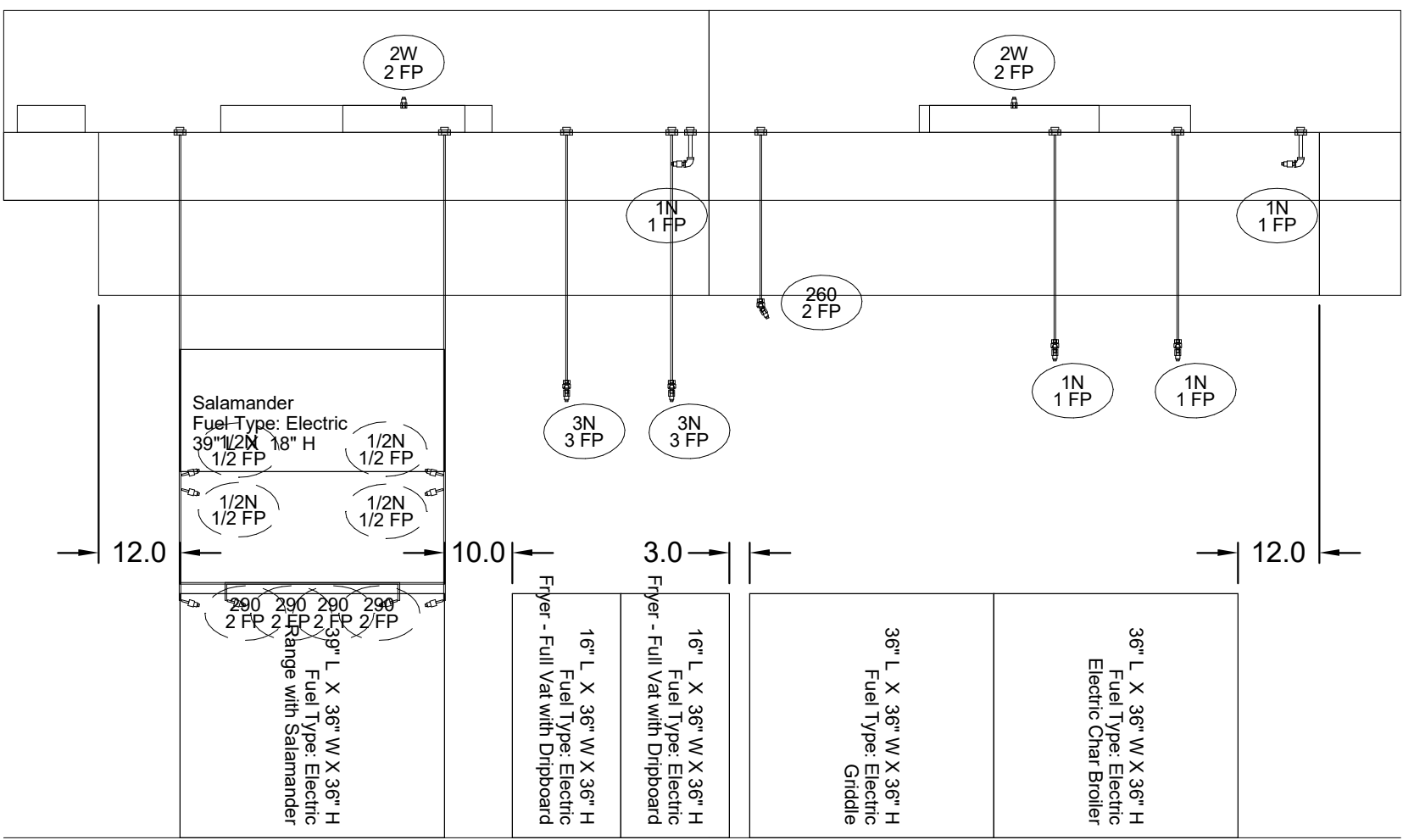
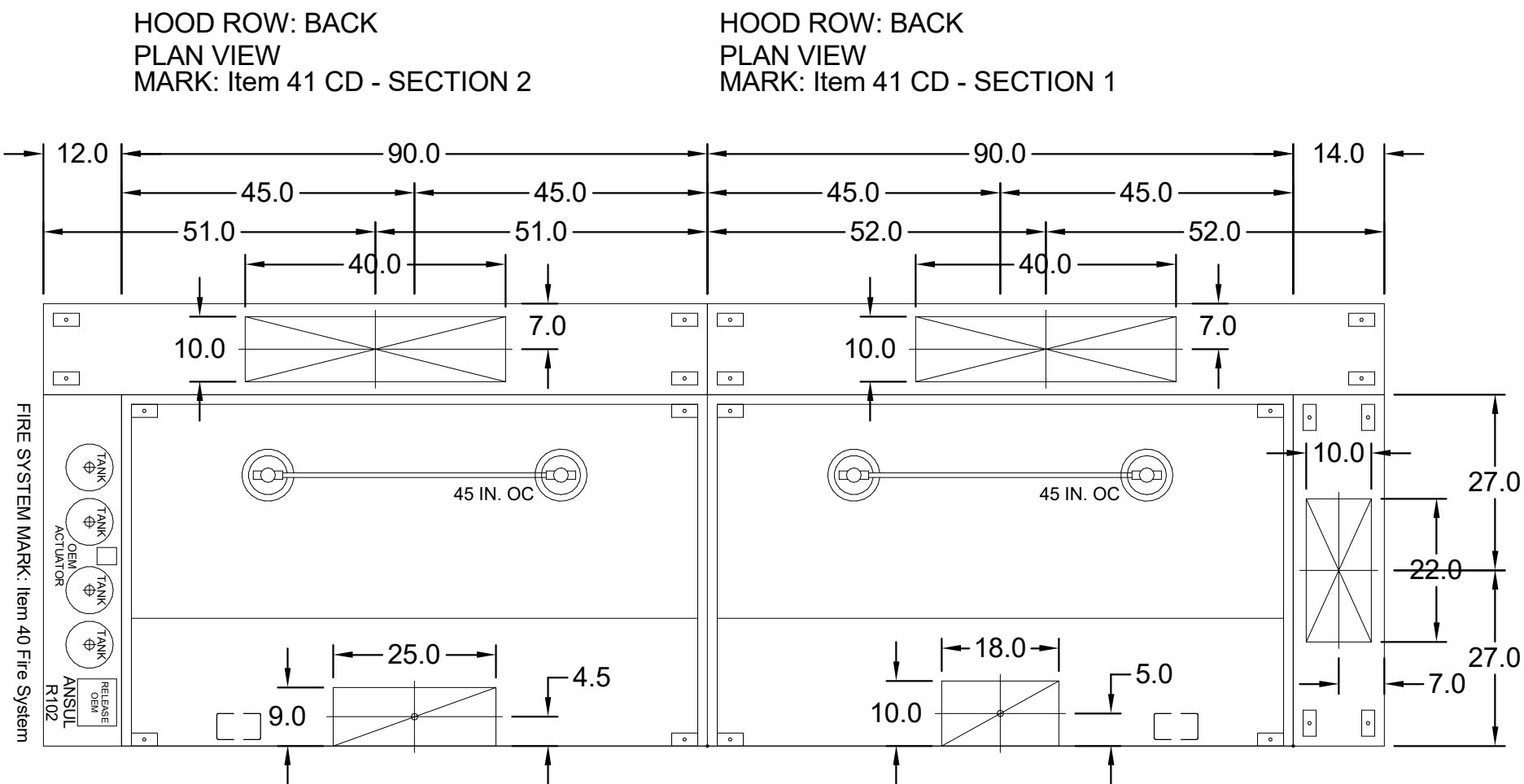
FACTORY MOUNTED EXHAUST COLLAR(S)

FILTER REMOVAL TOOL INCLUDED - QTY 1

HOOD ROW IS BACK SIDE OF DOUBLE ISLAND CONFIGURATION

PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY

STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH



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PROJECT  
9/30/2019

MARK

INN AT VASSAR R.1

ITEM 41 CD

UL NSF

K VENT INC  
97 DAVID HAYES  
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(732)353-4201



NOTES

VASSAR COLLEGE INN & INSTITUTE  
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COLLEGE AND RAYMOND AVENUE POUGHKEEPSIE, NY

CONTRACTOR

CONSULTANT

ISSUE DATES

03/20/2019 10% SCHEMATIC DESIGN

07/20/2019 75% DESIGN DEVELOPMENT

09/03/2019 100% DESIGN DEVELOPMENT

12/13/2019 50% CONSTRUCTION DOCUMENTS

02/10/2020 70% CONSTRUCTION DOCUMENTS

04/10/2020 ISSUED FOR PERMIT

05/01/2020 ISSUED FOR CONSTRUCTION

07/01/2020 GMP SET

12/10/2020 FINAL GMP SET

06/21/2021 BID SET

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150 West 28th St, Suite 3502, New York, NY 10001

Exhaust Hood  
Schedule and  
Details

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

K1.9



1 Hood 3  
1/2" = 1'-0"

FIRE SYSTEM INFORMATION						
MARK	MODEL	LOCATION	FLOW POINTS		SUPPLY LINE	DETECTION
			HOODS	PCU		
ITEM 40 FIRE SYSTEM	ANSUL R-102 WET CHEMICAL	CABINET – RIGHT END OF ITEM 41 C&D	34 UTILIZED 44 AVAILABLE		CONTINUOUS	FUSIBLE LINK
			MARK(S) PROTECTED BY FIRE SYSTEM			
			ITEM 41 A&B SECTION 1			
			ITEM 41 A&B SECTION 2			
			ITEM 41 C&D SECTION 1			
			ITEM 41 C&D SECTION 2			

FIRE SYSTEM OPTIONS AND ACCESSORIES  
FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)  
CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED  
K-CLASS PORTABLE FIRE EXTINGUISHER - QTY OF 2  
METAL BLOW-OFF CAPS - INCLUDED  
HOOD SUPPRESSION AGENT - INCLUDED - 12 GAL. - [(4) 3.0 TANK(S)]  
REMOTE PULL STATION - STANDARD - INSTALLATION AT SINGLE POINT OF EGRESS

Activation Sequence

When pull station is pulled or the fusible link is broken, the microswitch is triggered:

1. Mechanical gas valve is shut, stopping the flow of gas to the cooking equipment
2. The building fire alarm is triggered
3. Makeup air unit is shut off
4. Exhaust fan will stay ON
5. Electrical outlets under the hood controlling cooking equipment are shut off
6. Suppression agent is released from tanks

ANSUL R102 (WET CHEMICAL) FIRE PROTECTION SYSTEM - MODEL FS5C

**CONTROL PANEL**

**NOTES:**

WET CHEMICAL FIRE PROTECTION SYSTEM TO BE ANSUL R-102, DESIGNED IN COMPLIANCE WITH UL 300 REQUIREMENTS.

- VERIFICATION OF ALL COOKING EQUIPMENT MAKE, MODEL AND LOCATION REQUIRED FOR ALL FIRE PROTECTION SYSTEMS.
- ALL FIRE SYSTEM PIPING IS STANDARDLY TO THE RIGHT END OF THE HOOD UNLESS A WALL IS LOCATED ON THE RIGHT END.
- ANSUL AUTOMAN RELEASE TO BE LOCATED WITHIN 60" OF HOOD.

THE BASIC FIRE SYSTEM WILL INCLUDE THE FOLLOWING:

- GAS SHUT-OFF VALVE, IF REQUIRED, TO BE SUPPLIED BY MANUFACTURER (UP TO 2" DIAMETER AS STANDARD), AND INSTALLED BY A LICENSED PLUMBER.
- MICRO SWITCH TO BE SUPPLIED BY MANUFACTURER FOR CONNECTION TO, BUT NOT LIMITED TO, BUILDING ALARM SYSTEMS, EXHAUST AND SUPPLY FANS AND ELECTRICAL POWER SHUT DOWN. FIELD WIRING AND CONNECTIONS TO BE PERFORMED BY A LICENSED ELECTRICIAN.

THE BASIC FIRE SYSTEM DOES NOT INCLUDE THE FOLLOWING:

- FULL DUMP TEST OTHER THAN WHAT IS SPECIFIED PER THE INSTALLATION MANUAL, OR TO SATISFY A STATE OR LOCAL CODE. PERMIT AND TESTING FEES ARE NOT INCLUDED UNLESS NOTED UNDER THE EQUIPMENT SCHEDULE FOR THE FIRE SYSTEM.
- MORE THAN TWO TRIPS TO THE JOBSITE OR SPECIAL TRANSPORTATION, OR OVERNIGHT LODGING REQUIREMENTS IN REMOTE AREAS. NORMAL TRAVEL DISTANCE IS FIRST 50 MI. (80.2 KM) FROM OFFICE.
- SPECIAL CLASSES OR ADDITIONAL LABOR FOR ACCESS TO SECURITY SENSITIVE AREAS.
- INSTALLATION OF GAS SHUT-OFF VALVE.
- SPECIAL DRAWINGS REQUIRED TO SATISFY STATE OR LOCAL CODE, PLAN EXAMINATION FEES, PE OR PS APPROVAL STAMP.
- UNION LABOR, GOVERNMENT LABOR, OR PREVAILING WAGES REQUIRED FOR FINAL FIELD HOOK-UP.
- ANY AND ALL ELECTRICAL COMPONENTS/CONNECTIONS REQUIRED TO SHUT DOWN FANS, SHUT OFF DEVICE FOR ELECTRIC COOKING EQUIPMENT (SHUNT TRIP BREAKER), OR ACTIVATE AN ALARM SYSTEM, ETC.
- ANY DISMANTLING OR REASSEMBLY REQUIRED TO GAIN ACCESS TO THE FIRE SUPPRESSION PIPING LOCATED ON THE TOP OF THE HOOD.
- ROUGH-IN HIDDEN CONDUIT FOR REMOTE PULL STATION OR GAS VALVE (FLUSH MOUNTED PULL STATION).
- INSTALLATION OF MORE THAN (1) REMOTE PULL STATIONS OR DISTANCES GREATER THAN 30 FT (9.1M).
- PARTS OR LABOR REQUIRED TO CORRECT PIPING DUE TO COOKING EQUIPMENT CHANGES OR DEVIATION FROM PLANS, OR ANY CHARGES FOR MISSING OR ADDITIONAL PARTS OTHER THAN THOSE INDICATED ON THE FIRE SUPPRESSION DETAIL.

**WIRING DIAGRAMS**  
WIDPOT MICRO SWITCH

DEPT SWITCHES PROVIDED BY MANUFACTURER MAY BE WIRED PER TYPICAL EXAMPLES SHOWN. VERIFY WITH LOCAL CODES AND EQUIPMENT SUPPLIED AS THE CONNECTION NEEDED FOR YOUR INSTALLATION.

**CONNECTION TO BUILDINGS ALARM**

**CONNECTION TO COOKING EQUIPMENT SHUT DOWN**

**CONNECTION TO FAN SHUT DOWN**

**NOTES:**

- 1. \_\_\_\_\_ DENOTES FIELD INSTALLATION.
- 2. \_\_\_\_\_ DENOTES FACTORY INSTALLATION.
- 3. DO NOT USE BLACK WIRE ON SHUNT-TRIP SWITCH IN NORMAL INSTALLATION. BLACK WIRE TO BE USED ONLY FOR EXTERNOUS ALARM, LIGHT CIRCUITS, ETC.

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9/30/2019

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MARK

ITEM 40 FIRE SYSTEM



NOTES

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Exhaust Hood  
Fire System  
Details

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

K1.10

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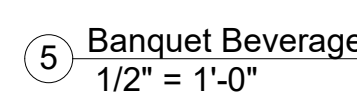
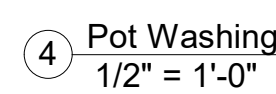
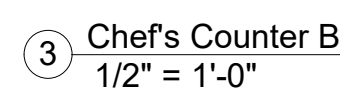
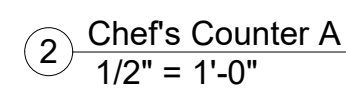
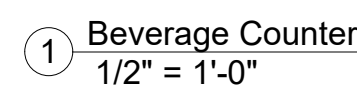
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ISSUE DATES

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07/26/2019	75% DESIGN DEVELOPMENT
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02/10/2020	70% CONSTRUCTION DOCUMENTS
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**Frederick Fisher** and **Partners**

## Kitchen Equipment Elevations

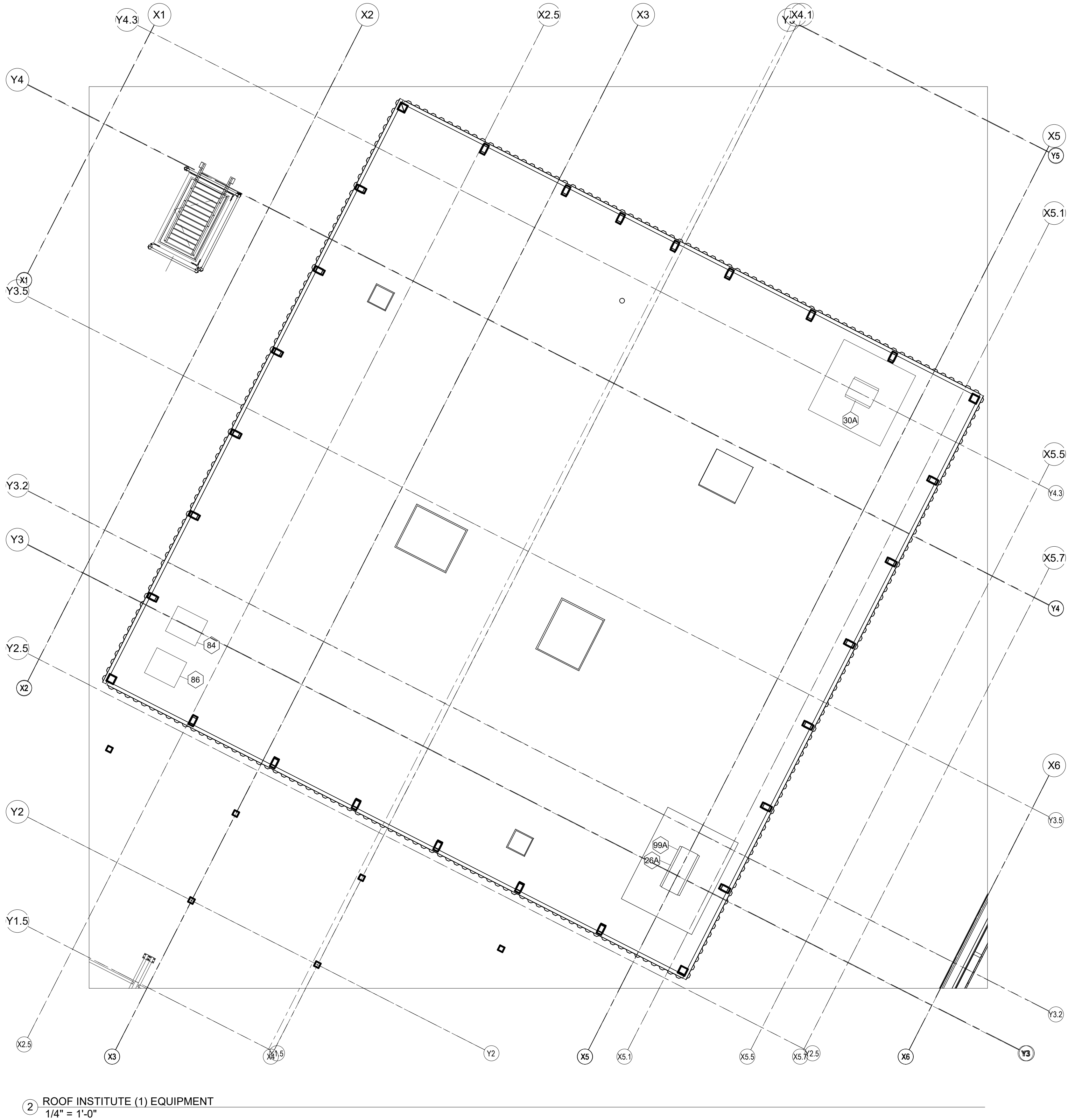
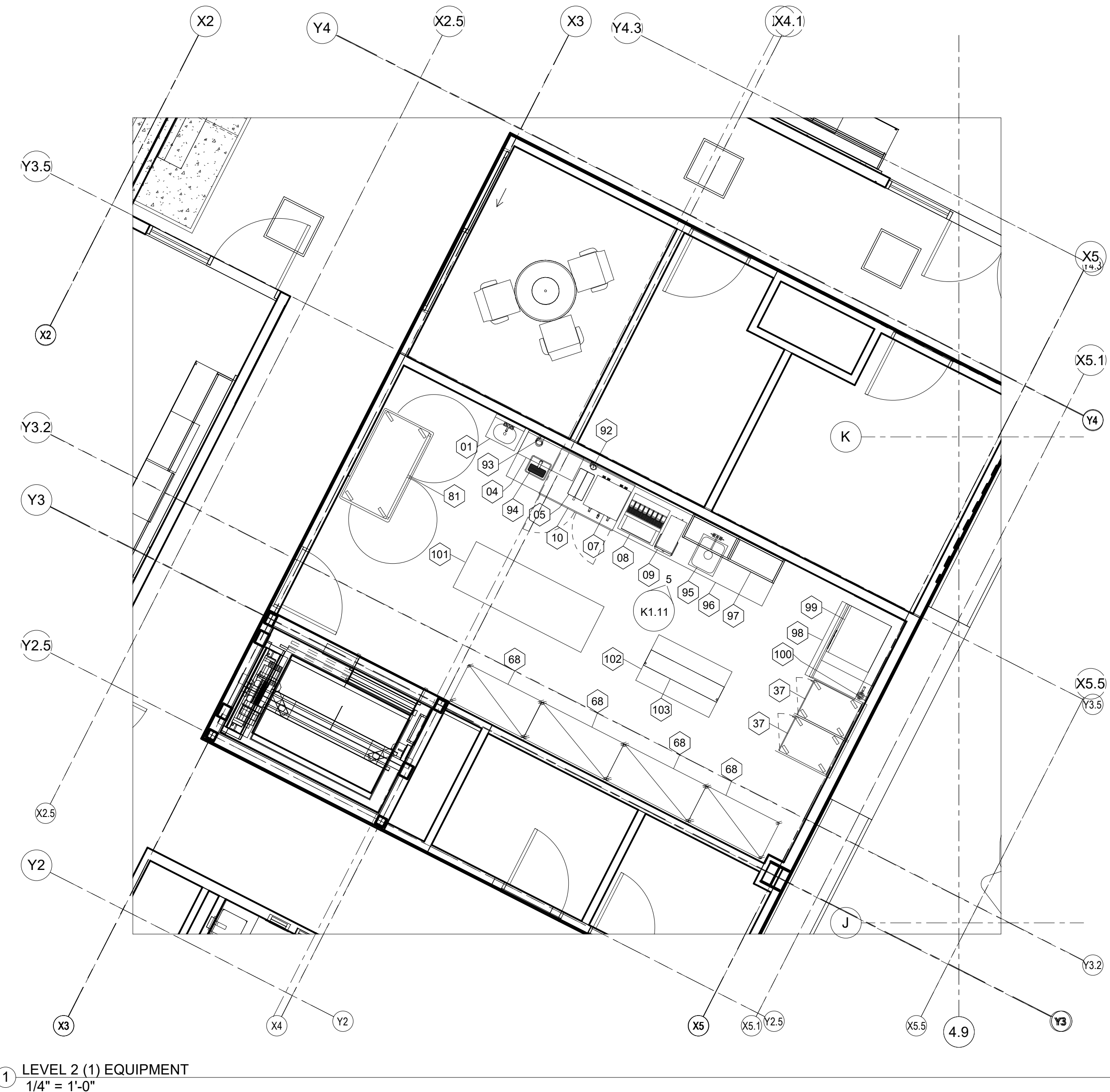
SCALE: 1/2" = 1'-0"

K1.11





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SEE EQUIPMENT SCHEDULE SHEET K1.0

TO ASSURE ACCURATE PROPOSALS  
THESE PLANS MUST BE BID WITH THE  
COMPLETE FOODSERVICE EQUIPMENT  
SPECIFICATIONS INCLUDING GENERAL  
AND SPECIFIC CONDITIONS PREPARED BY  
THE FOODSERVICE CONSULTANT  
MANUFACTURER DATA (CUT SHEETS)  
INDICATE REPRESENTATIVE EQUIPMENT  
SELECTION ONLY AND ARE NOT TO BE  
CONSIDERED SPECIFICATIONS.

THIS DRAWING IS INTENDED TO PROVIDE  
INFORMATION TO BE INCLUDED ON THE  
ARCHITECTS / ENGINEERS DOCUMENTS.  
IT IS NOT INTENDED AND SHOULD NOT  
BE USED FOR CONSTRUCTION.

FOOD SERVICE EQUIPMENT CONTRACTOR  
SHALL VERIFY ALL FIELD CONDITIONS &  
DIMENSIONS & BE RESPONSIBLE FOR  
FIELD FIT & QUALITY OF WORK. NO  
ALLOWANCES SHALL BE MADE ON BEHALF  
OF THE FSE CONTRACTOR FOR ANY ERROR  
OR NEGLIGENCE ON THEIR PART.

DIMENSIONED DRAWINGS TO BE PROVIDED  
BY FOOD SERVICE EQUIPMENT CONTRACTOR  
AFTER AWARD OF CONTRACT DURING  
CONSTRUCTION PHASE.



NOTES

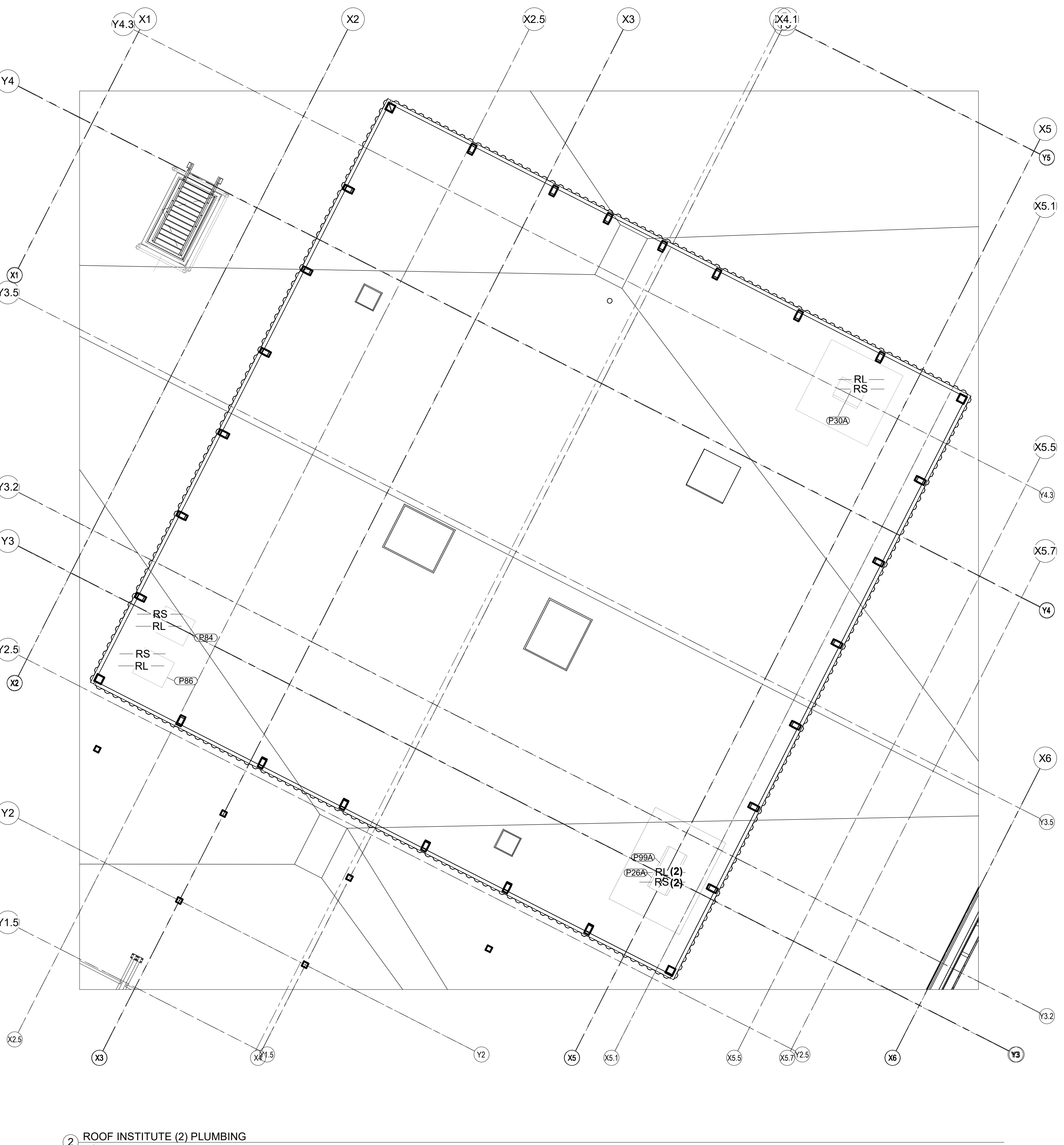
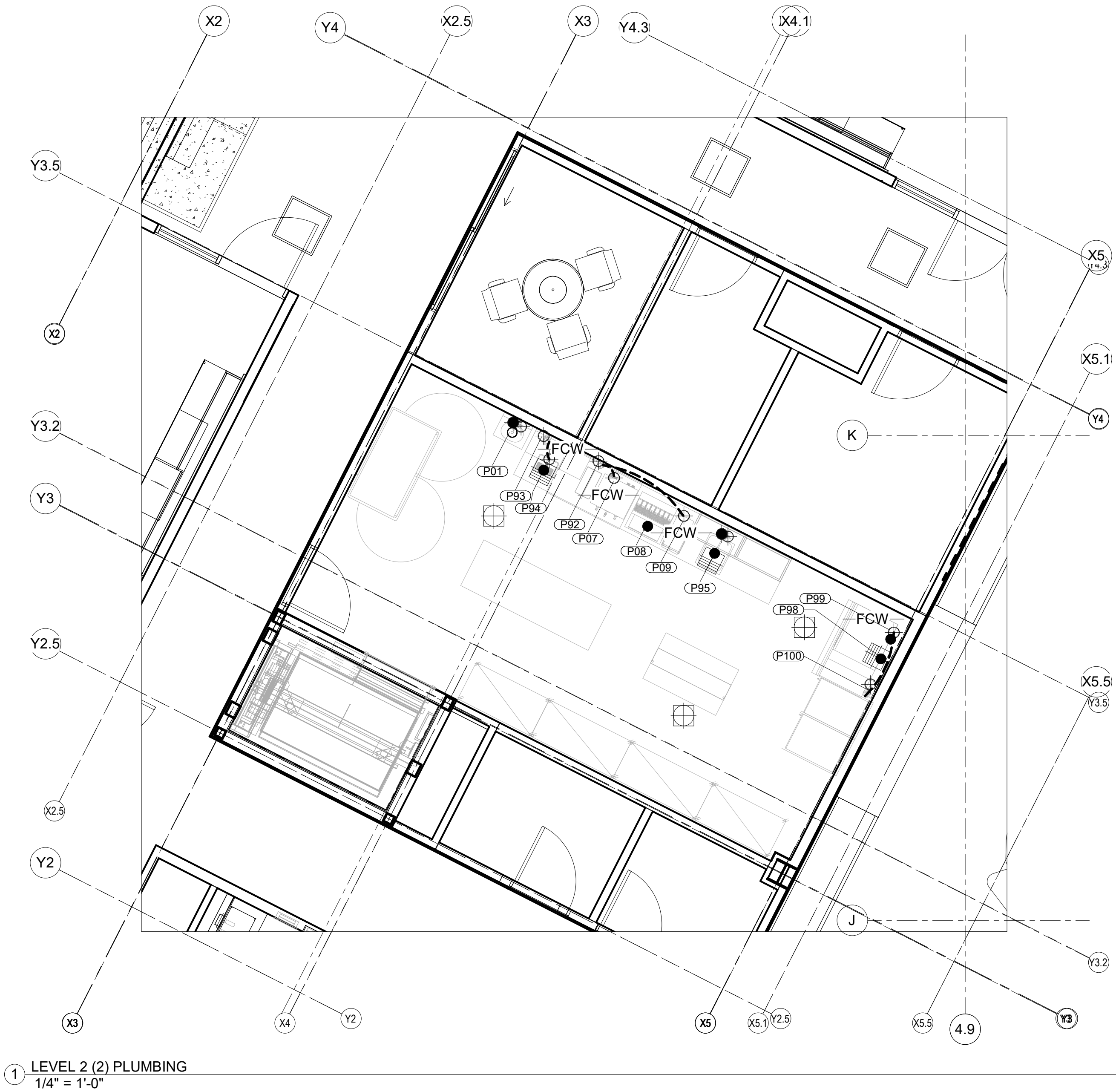
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PLUMBING NOTES

1. PLUMBING PLANS SHOWS ROUGH-IN AND CONNECTION LOCATIONS WITH CAPACITIES - SEE ROUGH-IN DRAWINGS FURNISHED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR FOR ACTUAL ROUGH-IN LOCATIONS.
2. ROUGH-INS FOR WATER, WASTE, FUEL, GAS AND STEAM SERVICES SHALL EXTEND 6" (220 MM) BEYOND FINISH WALLS AND ABOVE FINISH FLOORS OR EQUIPMENT PADS - ALL FLOOR PENETRATIONS SHALL BE SEALED WATER TIGHT.
3. WATER PRESSURE IN FOOD, SERVICE AND BEVERAGES AREAS SHOULD BE 50 PSIG. (344,750 N/M) MAXIMUM - WATER PRESSURE AT DISH MACHINES, BOOSTER HEATERS, GLASS AND UTENSIL WASHERS TO BE 25 PSIG (172,375 MM).
4. STEAM PRESSURE FOR FOOD SERVICE EQUIPMENT TO TO BE \_\_\_\_\_ UNLESS INDICATED OTHERWISE ON PLAN.
5. DIVISION 22 SHALL FURNISH AND INSTALL ALL NECESSARY VALVES, TRAPS, TAIL PIECES, LINE STRAINERS, PRESSURE REDUCING VALVES AND VACUUM BREAKERS AND CONNECT ALL WATER, FUEL GAS, STEAM AND WASTE LINES TO FOOD SERVICE EQUIPMENT.
6. DIVISION 22 TO PROVIDE GAS SERVICES AT EQUIPMENT TO MAINTAIN AN 8" WATER COLUMN. FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE GAS PRESSURE REGULATORS AS REQUIRED BY CODE AND A.G.A. FOR INSTALLATION BY DIVISION 22 IN LINE BETWEEN BUILDING SERVICES AND EQUIPMENT.
7. DIVISION 22 SHALL INSTALL & CONNECT ALL FAUCETS AND DRAINS FURNISHED WITH FOOD SERVICE AND BEVERAGE EQUIPMENT.
8. DIVISION 22 SHALL FURNISH & INSTALL ALL INDIRECT WASTE LINES FROM FOOD SERVICE AND BEVERAGE EQUIPMENT (EXCEPT EVAPORATOR COILS IN COLD STORAGE ROOMS) TO FLOOR SINKS AND INSULATE WASTE LINES FROM ICE BINS, EVAPORATORS AND BAIN MARIES.
9. FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH & INSTALL FIRE SUPPRESSION SYSTEM. FSE CONTRACTOR SHALL FURNISH & DIVISION 22 SHALL INSTALL NORMALLY OPEN MECHANICALLY ACTIVATED OR ELECTRICAL SOLENOID GAS SHUT-OFF VALVE ABOVE SUSPENDED CEILING TILE.
10. WHERE PERMITTED BY LOCAL CODE, FLOOR SINKS SHALL BE INSTALLED FLUSH WITH FINISH FLOOR WITH GRATE COVER AS INDICATED.
11. THIS PLUMBING PLAN IS INTENDED TO SHOW DRAINAGE REQUIREMENTS FOR FOODSERVICE EQUIPMENT ONLY. IT IS THE PLUMBING ENGINEER'S RESPONSIBILITY TO CONFIRM DRAIN TYPE, CAPACITY & ELEVATION TO SATISFY LOCAL CODE REQUIREMENTS.
12. SEWAGE AND LIQUID WASTES (ROOF DRAINS) ARE TO BE CARRIED TO THE SEWER IN A MANNER THAT PROTECTS THE PREMISES. THE PERSONNEL AND CONTENTS WITHIN THE ESTABLISHMENT FROM CONTAMINATION. THE PLUMBING ENGINEER IS TO DESIGN WASTE PIPING SYSTEMS THAT CONFORM TO LOCAL HEALTH CODE REQUIREMENTS. PARTICULAR ATTENTION NEEDS TO BE GIVEN TO ANY LOCAL REQUIREMENTS PREVENTING WASTE PIPING (EXPOSED OR CONCEALED) FROM BEING ROUTED OVERHEAD IN AREAS USED FOR FOOD STORAGE, PREPARATION, SERVICE, WAREWASHING AND TRANSPORTATION.
13. GENERAL PURPOSE AREA DRAINS SHALL BE LOCATED AND SPECIFIED BY THE PLUMBING ENGINEER. THIS IS OF PARTICULAR IMPORTANCE WHEN LOCAL CODES REQUIRE THAT DRAINS ACCEPTING INDIRECT WASTE BE SET ABOVE THE FINISHED FLOOR.
14. DIVISION 22 TO RUN WASTES TO GREASE INTERCEPTOR PER LOCAL CODES. GREASE INTERCEPTOR, IF REQUIRED, IS TO BE SIZED AND LOCATED BY THE PLUMBING ENGINEER. WASTE ROUGH-IN FOR DISCHARGE PIPING FROM A SURFACE MOUNTED GREASE INTERCEPTOR IS TO BE DIMENSIONED BY THE PLUMBING ENGINEER.
15. DIVISION 22 SHALL INSTALL WATER FILTER SYSTEMS PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR TO SERVICE ICE MAKERS, COFFEE MAKERS/URNS, SODA SYSTEMS, STEAMERS, ETC.
16. FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE, DIVISION 22 TO INSTALL, FLEXIBLE CONNECTORS FOR FOOD SERVICE & BEVERAGE EQUIPMENT REQUIRING GAS, WATER & STEAM CONNECTIONS. REFER TO PLUMBING SCHEDULE AND CONTRACT DOCUMENTS.

PLUMBING CONNECTION LEGEND

- HOT WATER
- ⊕ COLD WATER
- GAS
- STEAM SUPPLY
- ▷ STEAM RETURN
- DIRECT WASTE
- INDIRECT WASTE
- ⊕ AREA FLOOR DRAIN
- ⊕ FLOOR DRAIN WITH ATTACHED FUNNEL
- ⊕ FLOOR SINK WITH HALF GRATE UNLESS NOTED OTHERWISE
- FIELD CONNECTIONS
- CWS --- CONDENSER WATER SUPPLY
- CWR --- CONDENSER WATER RETURN
- FCW --- FILTERED COLD WATER
- RL --- REFRIGERANT LIQUID
- RS --- REFRIGERANT SUCTION
- AFF --- ABOVE FINISHED FLOOR
- DFA --- DOWN FROM ABOVE
- BTC --- BRANCH TO CONNECTION
- P.C. --- PLUMBING CONTRACTOR
- NIC --- NOT IN CONTRACT

○ Plumbing Legend  
1/4" = 1'-0"

○ Plumbing Notes  
1/4" = 1'-0"

NOTE:  
ONLY EQUIPMENT SPECIFIC PLUMBING REQUIREMENTS ARE SHOWN ON THIS DRAWING. ANY ADDITIONAL PLUMBING DEVICES/CONNECTIONS AS SHOWN ON THE PLUMBING CONTRACT DRAWINGS MUST BE PROVIDED AND INSTALLED BY PLUMBING SUBCONTRACTOR.

○ Specific Plumb. Requirements  
1/4" = 1'-0"

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DIMENSIONED DRAWINGS TO BE PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR AFTER AWARD OF CONTRACT DURING CONSTRUCTION PHASE.

○ Disclaimer Note  
1/4" = 1'-0"



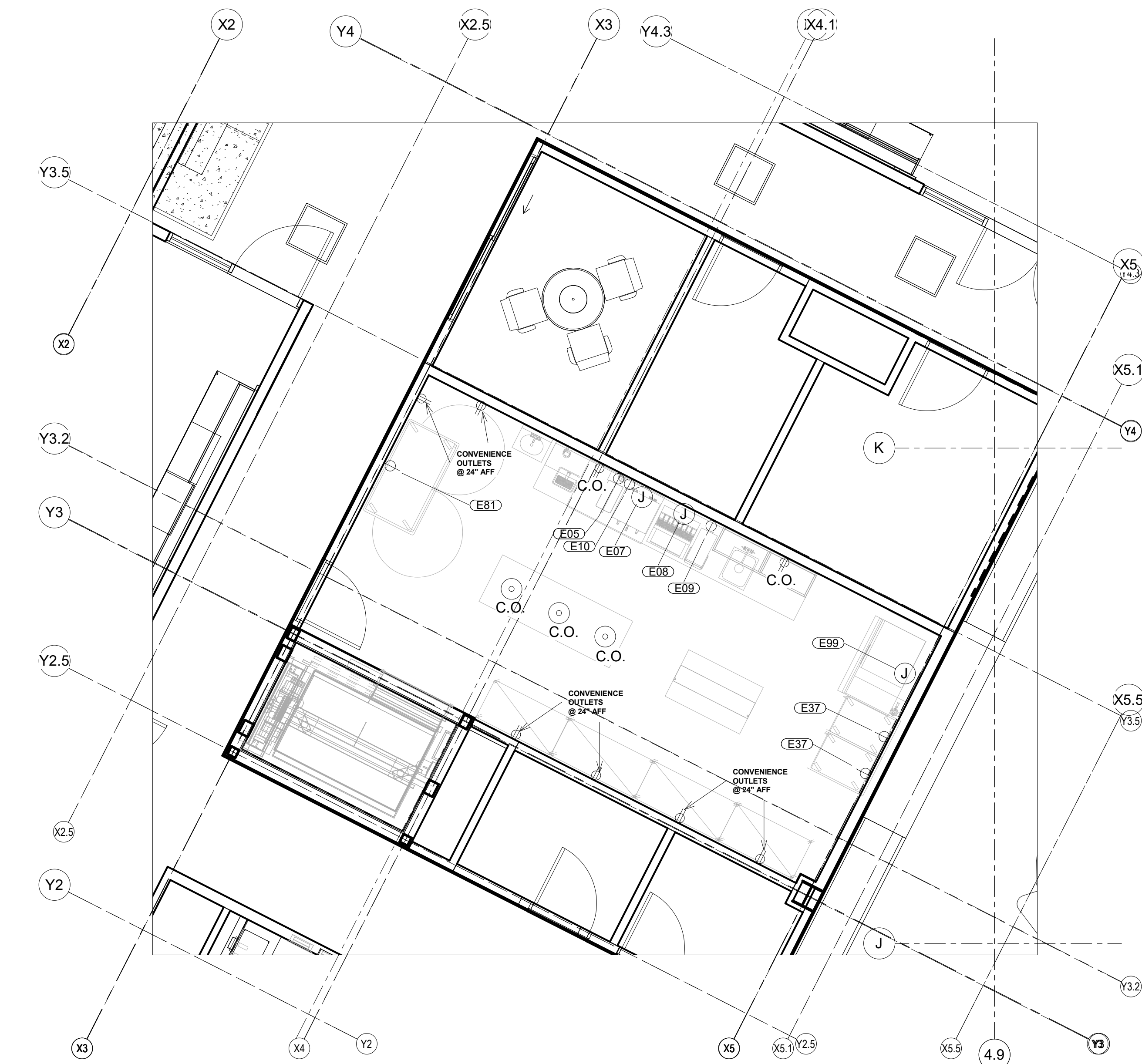
NOTES

CONTRACTOR

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












① LEVEL 2 (3) ELECTRICAL  
1/4" = 1'-0"

## ELECTRICAL NOTES

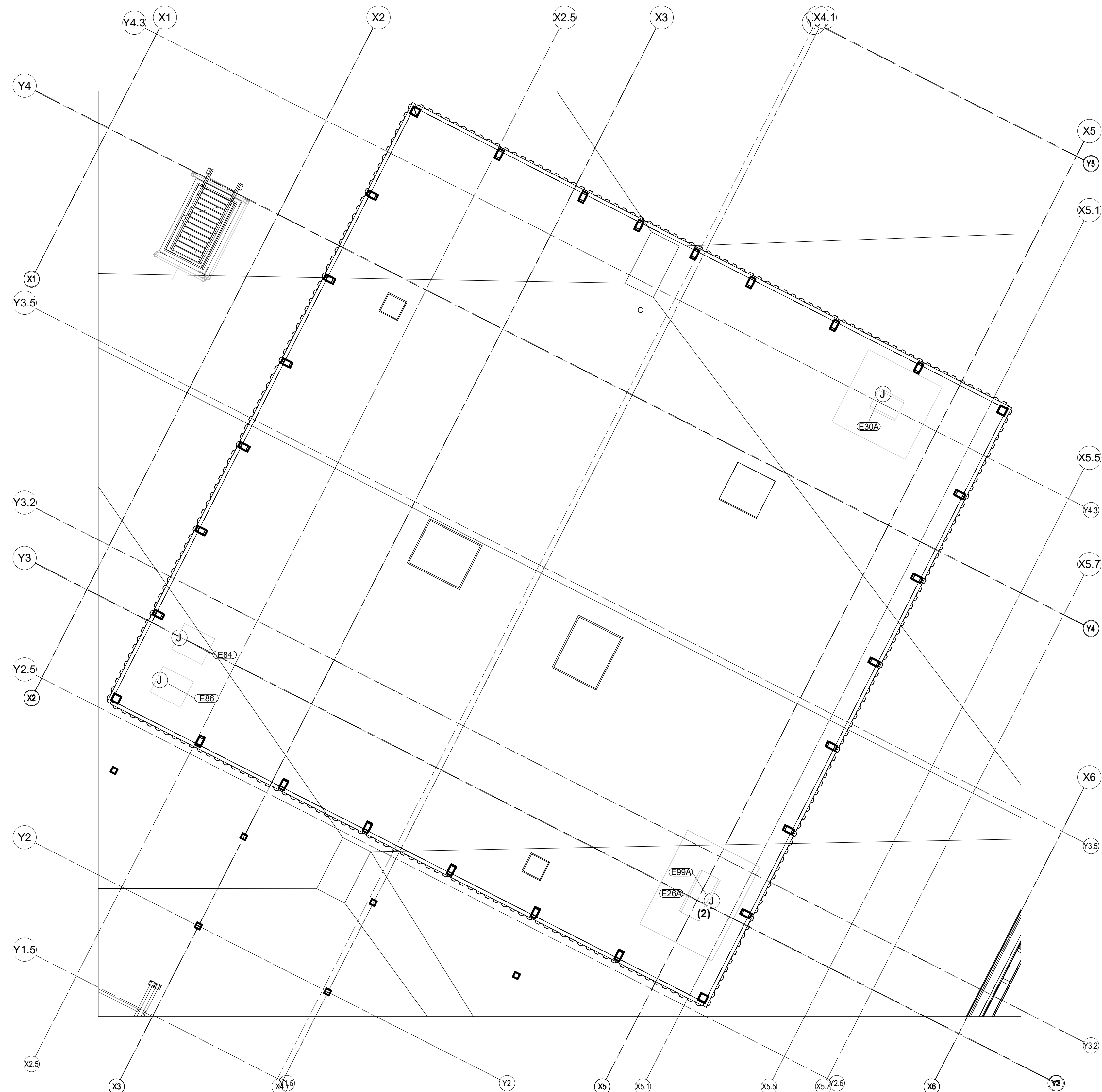
- |     |  |
|-----|--|
|     | ELECTRICAL PLAN SHOWS ROUGH-IN AND CONNECTION LOCATIONS WITH CAPACITIES - SEE ROUGH-IN DRAWINGS FURNISHED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR FOR ACTUAL ROUGH-IN LOCATIONS   |
| 2.  | ELECTRICAL SYSTEM IS DESIGNED FOR _____ VOLTS, _____ PHASE, _____ HERTZ, _____ WIRE SYSTEM.  |
| 3.  | DIVISION 26 SHALL FURNISH AND INSTALL ALL JUNCTION BOXES, RECEPTABLES, COVER PLATES, PULL BOXES, CONDUIT AND WIRING EXCEPT WHERE NOTED.  |
| 4.  | ALL CONDUIT RUNS INDICATED FOR REFRIGERATION, DRINK AND LIQUOR SYSTEM LINES SHALL BE FURNISHED AND INSTALLED BY DIVISION 26 - CONDUIT SHALL HAVE 24" MINIMUM RADIUS BENDS. REFER TO BUILDING WORKS PLAN FOR ROUTING AND DETAILS.   |
| 5.  | DIVISION 26 TO FURNISH & INSTALL SAFETY DISCONNECT SWITCHES WHERE REQUIRED. REFER TO ELECTRICAL SCHEDULE & CONTRACT DOCUMENTS. SDS TO BE SIS OR ALUMINUM.  |
| 6.  | FSE CONTRACTOR SHALL FURNISH AND INSTALL ALL ELECTRICAL WORK FOR FABRICATED EQUIPMENT ITEMS (CHEFS COUNTER, TABLES, ETC.) AS NOTED. COMPLETE WITH JUNCTION BOXES, CONDUIT, SURFACE MOUNTED ELECTRIC BOXES, COVER PLATES, ELECTRIC RACEWAYS AND CIRCUIT BREAKER PANEL. WHEN SPECIFIED, DIVISION 26 SHALL PULL WIRING AND MAKE FINAL CONNECTION. |
| 7.  | FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH & INSTALL VAPOR PROOF VENTILATOR LIGHTS COMPLETE WITH LAMPS - INTERCONNECTING CONDUIT, WIRING AND WALL SWITCH FURNISHED AND INSTALLED BY DIVISION 26.  |
| 8.  | ADDITIONAL CONVENIENCE RECEPTABLES, TELEPHONE AND INTERCOM JACKS SHALL BE LOCATED BY THE ARCHITECT.  |
| 9.  | FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH & INSTALL DISPOSER SWITCH - DIVISION 26 SHALL FURNISH AND INSTALL INTERCONNECTING CONDUIT AND WIRING BETWEEN SWITCH AND DISPOSER AND COMPONENTS.   |
| 10. | DIVISION 26 TO FURNISH & INSTALL ALL INTERCONNECTING CONDUIT & WIRING BETWEEN MICROSWITCH FURNISHED WITH FIRE SUPPRESSION SYSTEM SUPPLIED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR, CONTRACTORS FURNISHED BY DIVISION 26.  |
| 11. | DIVISION 26 TO FURNISH & INSTALL SHUNT TRIP TYPE BREAKER DISCONNECT TO FOOD SERVICE EQUIPMENT UNDERNEATH EXHAUST VENTILATOR. COORDINATE SHUNT TRIP BREAKER REQUIREMENTS WITH FOOD SERVICE EQUIPMENT CONTRACTOR.  |
| 12. | DIVISION 26 TO FURNISH & INSTALL INTERCONNECTING CONDUIT AND WIRING (2 WIRE 24 VDC) BETWEEN ALARM PANEL AND COLD STORAGE ROOM ALARM THERMOSTAT - PANEL AND THERMOSTAT FURNISHED AND INSTALLED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR.  |
| 13. | PRE - FABRICATED COLD STORAGE ROOMS ARE FURNISHED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR COMPLETE WITH SPICE BOXES, LIGHT FIXTURES, LAMPS, LIGHT SWITCHES AND DOOR HEATERS - DIVISION 26 TO INSTALL SAME AND SHALL FURNISH AND INSTALL INTERCONNECTING CONDUIT, WIRING, SEAL - OFFS, SEALANT AND MAKE ALL FINAL CONNECTIONS.                 |
| 14. | DIVISION 26 TO FURNISH & INSTALL ALL INTERCONNECTING CONDUIT AND WIRING BETWEEN FOOD SERVICE EQUIPMENT CONTRACTOR FURNISHED LOW TEMP COLD STORAGE ROOM EVAPORATOR TERMINAL BLOCK, SWD, FAN DOOR SWITCH AND COMPRESSOR CONTROL PANEL.   |
| 15. | DIVISION 26 TO FURNISH & INSTALL ALL INTERCONNECTING CONDUIT AND WIRING BETWEEN FOOD SERVICE EQUIPMENT CONTRACTOR FURNISHED LOW TEMP COLD STORAGE ROOM EVAPORATOR TERMINAL BLOCK, ROOM THERMOSTAT, LIQUID LINE SOLENOID VALVE, FAN DOOR SWITCH/RELAY, EVAPORATOR COIL DRAIN LINE HEAT TAP AND COMPRESSOR CONTROL PANEL.                        |
| 16. | DIVISION 26 TO FURNISH & INSTALL EMPTY CONDUIT WITH 4-BOXES FOR INSTALLATION OF OWNER SUPPLIED ELECTRONIC CASH CONTROL SYSTEM. DIVISION 26 TO VERIFY INSTALLATION IN ACCORDANCE WITH OWNERS REQUIREMENTS AND MANUFACTURER'S INSTRUCTIONS.  |

Electrical Notes  
1/4" = 1'-0"

## ELECTRICAL CONNECTION LEGEND

- |   |  |
|---|--|
|  | DUPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT                  |
|  | SIMPLEX RECEPT., 20-AMP, 120-VOLT GROUND TYPE, HORIZONTAL MOUNT                  |
|  | SPECIAL PURPOSE OUTLET, 120-VOLT GROUND TYPE, HORIZONTAL MOUNT                   |
|  | SPECIAL PURPOSE OUTLET, 120/208-VOLT AS INDICATED, GROUND TYPE, HORIZONTAL MOUNT |
|  | JUNCTION BOX WITH CONDUIT, STUB AS INDICATED FOR DIRECT CONNECTION               |
|  | DROP CORD WITH TWIST LOCK  |
|  | STUB-UP/DFA MAIN FEED AS INDICATED. TERMINATES AS JUNCTION BOX (SEE ABOVE).      |
|  | J-BOX DATA   |
|  | FIELD WIRING   |
|  | SAFETY DISCONNECT SWITCH (SDS)   |
|  | TELEPHONE JACK   |
|  | SWITCH   |
|  | MANUAL PULL (FIRE SUPPRESSION SYSTEM)  |
| AFF   | ABOVE FINISHED FLOOR   |
| DFA   | DOWN FROM ABOVE  |
| BTC   | BRANCH TO CONNECTION   |
| C.O.  | CONVENIENCE OUTLET   |
| E.C.  | ELECTRICAL CONTRACTOR  |
| NIC   | NOT IN CONTRACT  |

○ Electrical Legend  
1/4" = 1'-0"



② ROOF INSTITUTE (3) ELECTRICAL  
1/4" = 1'-0"

THIS DRAWING IS INTENDED TO PROVIDE INFORMATION TO BE INCLUDED ON THE ARCHITECTS / ENGINEERS DOCUMENTS. IT IS NOT INTENDED AND SHOULD NOT BE USED FOR CONSTRUCTION.

FOOD SERVICE EQUIPMENT CONTRACTOR SHALL VERIFY ALL FIELD CONDITIONS & DIMENSIONS & BE RESPONSIBLE FOR FIELD FIT & QUALITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF THE FSE CONTRACTOR FOR ANY ERROR OR NEGLIGENCE ON THEIR PART.

DIMENSIONED DRAWINGS TO BE PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR AFTER AWARD OF CONTRACT DURING CONSTRUCTION PHASE.

**NOTE:**

ONLY EQUIPMENT SPECIFIC ELECTRICAL REQUIREMENTS ARE SHOWN ON THIS DRAWING. ANY ADDITIONAL ELECTRICAL DEVICES/CONNECTIONS AS SHOWN ON THE ELECTRICAL CONTRACT DRAWINGS MUST BE PROVIDED AND INSTALLED BY ELECTRICAL SUBCONTRACTOR.

Disclaimer Note  
1/4" = 1'-0"

○ Specific Elec. Requirements  
1/4" = 1'-0"

## NOTES

VASSAR COLLEGE INN & INSTITUTE  
18003.00

CONTRACT OF

CONSULTANT

### ISSUE DATES

03/22/2019	100% SCHEMATIC DESIGN
07/29/2019	75% DESIGN DEVELOPMENT
09/03/2019	100% DESIGN DEVELOPMENT
12/13/2019	50% CONSTRUCTION DOCUMENTS
02/10/2020	75% CONSTRUCTION DOCUMENTS
04/15/2020	ISSUED FOR PERMIT
05/01/2020	ISSUED FOR CONSTRUCTION
07/01/2020	GMP SET
12/18/2020	FINAL GMP SET
06/21/2021	BID SET

# Frederick Fisher and Partners

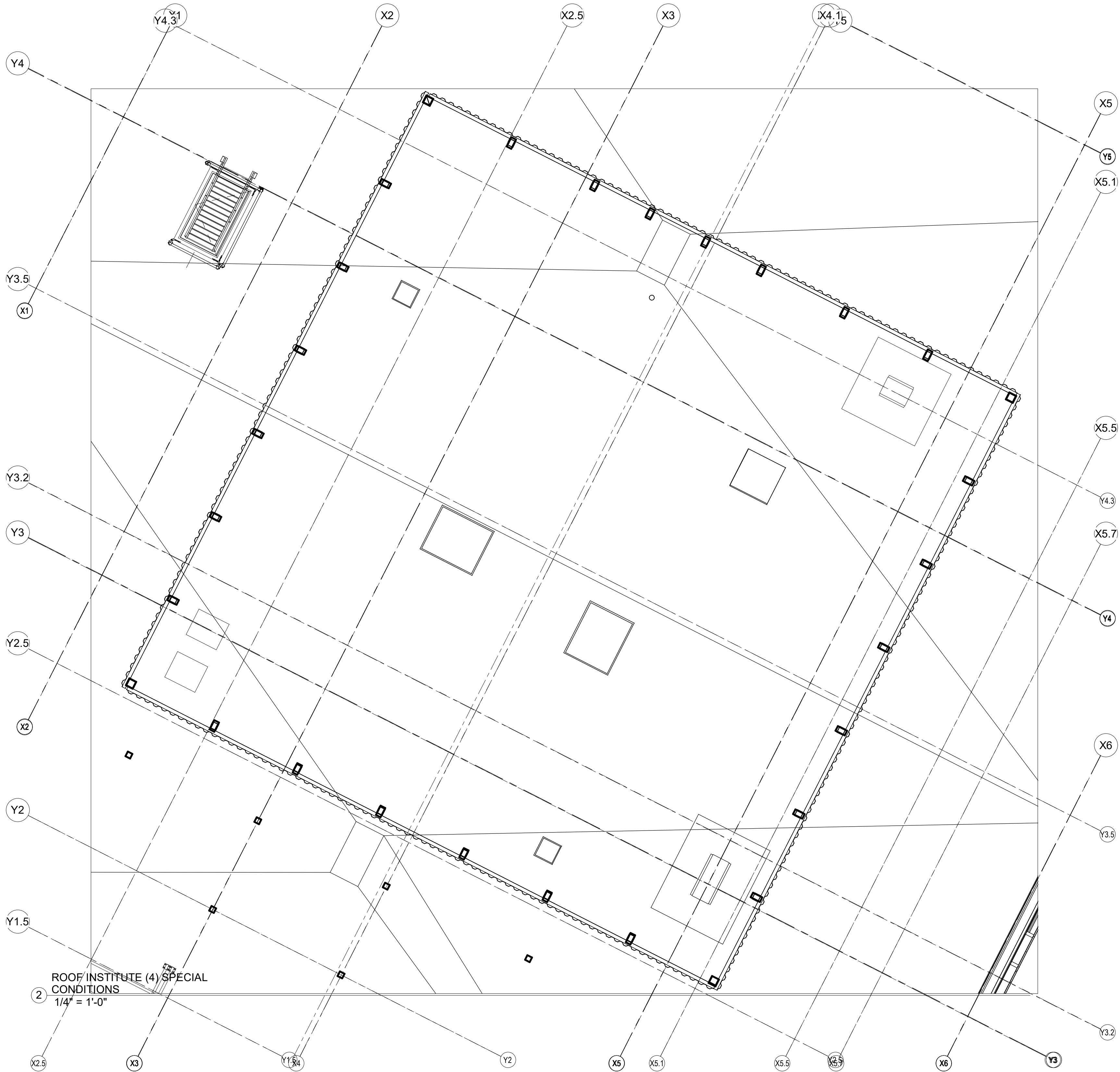
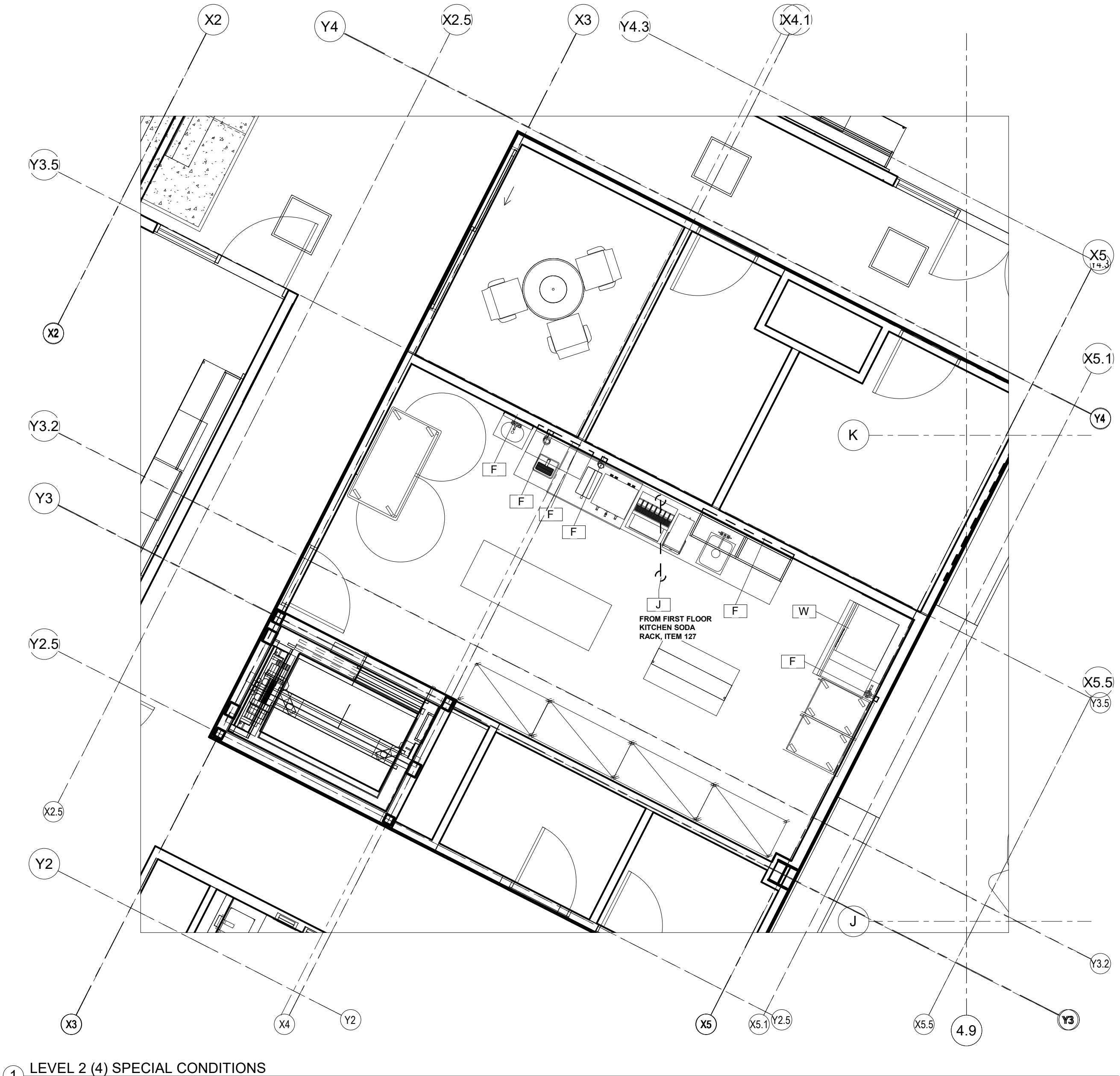
## Kitchen Equipment Electrical Spot Connection Plan

SCALE: 1/4" = 1'-0"

## K2.3



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Keynote Legend	
Key Value	Keynote Text
C	GENERAL CONTRACTOR TO PROVIDE 4" DEEP DEPRESSION TO RECEIVE STAINLESS STEEL FLOOR TROUGH BY FOOD SERVICE EQUIPMENT CONTRACTOR. SEE FLOOR TROUGH DETAIL.
E	ARCHITECT TO SPECIFY 4"x4"x48" HIGH #16 GA. STAINLESS STEEL CORNER GUARDS TO GENERAL CONTRACTOR FOR INSTALLATION.
F	GENERAL CONTRACTOR TO INSURE ALL WALLS ARE PROPERLY REINFORCED TO SUPPORT ALL WALL MOUNTED EQUIPMENT.
J	RUN CONDUIT BELOW SLAB OR ABOVE FINISHED CEILING AND SUPPORT AS REQUIRED DIVISION 16 TO PROVIDE EMPTY 6" DIA. METAL CONDUIT FOR RUN OF BEVERAGE LINES FROM SODA/BEER SYSTEM TO SODA/BEER DISPENSING LOCATIONS. ALL BENDS TO BE EASY SWEEP (NO 90 DEGREE BENDS, SEE DETAIL).
K	FOOD SERVICE EQUIPMENT CONTRACTOR TO COORDINATE LOCATIONS OF ALL CEILING HUNG EQUIPMENT (VENTILATORS, UTENSIL RACKS, ETC.) WITH GENERAL CONTRACTOR TO INSURE NO INTERFERENCE BETWEEN PIPING, CONDUIT, DUCTWORK, LIGHTS, ETC. AND SECURING OF FOOD SERVICE EQUIPMENT TO BUILDING SLAB/STRUCTURE OCCURS.
T	FULL LENGTH ADD STAINLESS STEEL WALL FLASHING.
U	REFRIGERATION LINE TO REMOTE REFRIGERATION UNIT.
W	COORDINATE FINISHED CEILING HEIGHT WITH OVERALL HEIGHT OF EQUIPMENT (ABOVE FINISHED FLOOR) AT THIS LOCATION.
Y	RECESS FOR FLUSH WALL MOUNTED REMOTE FIRE PULL STATION.

NOTES ONLY APPLICABLE WHERE SHOWN

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DIMENSIONED DRAWINGS TO BE PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR AFTER AWARD OF CONTRACT DURING CONSTRUCTION PHASE.

Disclaimer Note  
1/4" = 1'-0"



NOTES

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COLLEGE AND RAYMOND AVENUE POUGHKEEPSIE, NY

CONTRACTOR

CONSULTANT

ISSUE DATES  
03/20/2019 100% SCHEMATIC DESIGN  
07/20/2019 75% DESIGN DEVELOPMENT  
09/03/2019 100% DESIGN DEVELOPMENT  
12/13/2019 50% CONSTRUCTION DOCUMENTS  
02/10/2020 70% CONSTRUCTION DOCUMENTS  
04/15/2020 ISSUED FOR PERMIT  
05/01/2020 ISSUED FOR CONSTRUCTION  
07/01/2020 GMP SET  
12/15/2020 FINAL GMP SET  
06/21/2021 BID SET

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150 West 28th St, Suite 1802, New York, NY 10001

Kitchen  
Equipment  
Special  
Conditions  
Plan

SCALE: 1/4" = 1'-0"

K2.4