NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

201 Fullerton Ave, Newburgh, NY 12550
ISSUED FOR BID: 4/15/2024

CSARCH - ARCHITECTS & M.E. ENGINEERS
ME ENGINEERING - PLUMBING & TECHNOLOGY ENGINEERS
PASSERO ASSOCIATES - CIVIL & STRUCTURAL ENGINEERS
FOOD SERVICE DESIGN STUDIOS - FOOD SERVICE DESIGNER
AVL DESIGNS,INC. - AUDIO VISUAL
JACOBS PROJECT MANAGEMENT CO. - PROJECT MANAGER

STATE EDUCATION DEPARTMENT PROJECT CONTROL NUMBER:
44-16-00-01-0-053-001

THE DESIGN OF THIS PROJECT CONFORMS TO APPLICABLE PROVISIONS OF THE NEW YORK STATE UNIFORM FIRE PREVENTION AND BUILDING CODE, THE NEW YORK STATE ENERGY CONSERVATION CONSTRUCTION CODE, AND THE MANUAL OF PLANNING STANDARDS OF THE NEW YORK STATE EDUCATION DEPARTMENT.

CSArch PROJECT NO. 108-2303

VICINITY MAP NTS

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DI000 GENERAL NOTES, LEGENDS AND ABBREVIATIONS

PIPING AND INSTRUMENTATION DIAGRAM DRAWINGS
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MECHANICAL GENERAL DRAWING
MG000 GENERAL NOTES, LEGENDS AND ABBREVIATIONS

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TR312 PHOTO LAB RIGGING SYSTEM UPPER LEVEL MOVEABLE TRACK PLAN - AREA '3'
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TR504 STUDIO & PHOTO LAB RIGGING SYSTEM DETAILS - AREA '3'
TR505 STUDIO & PHOTO LAB RIGGING SYSTEM DETAILS - AREA '3'
TR506 STUDIO & PHOTO LAB RIGGING SYSTEM DETAILS - AREA '3'
TR507 STUDIO & PHOTO LAB RIGGING SYSTEM DETAILS - AREA '3'
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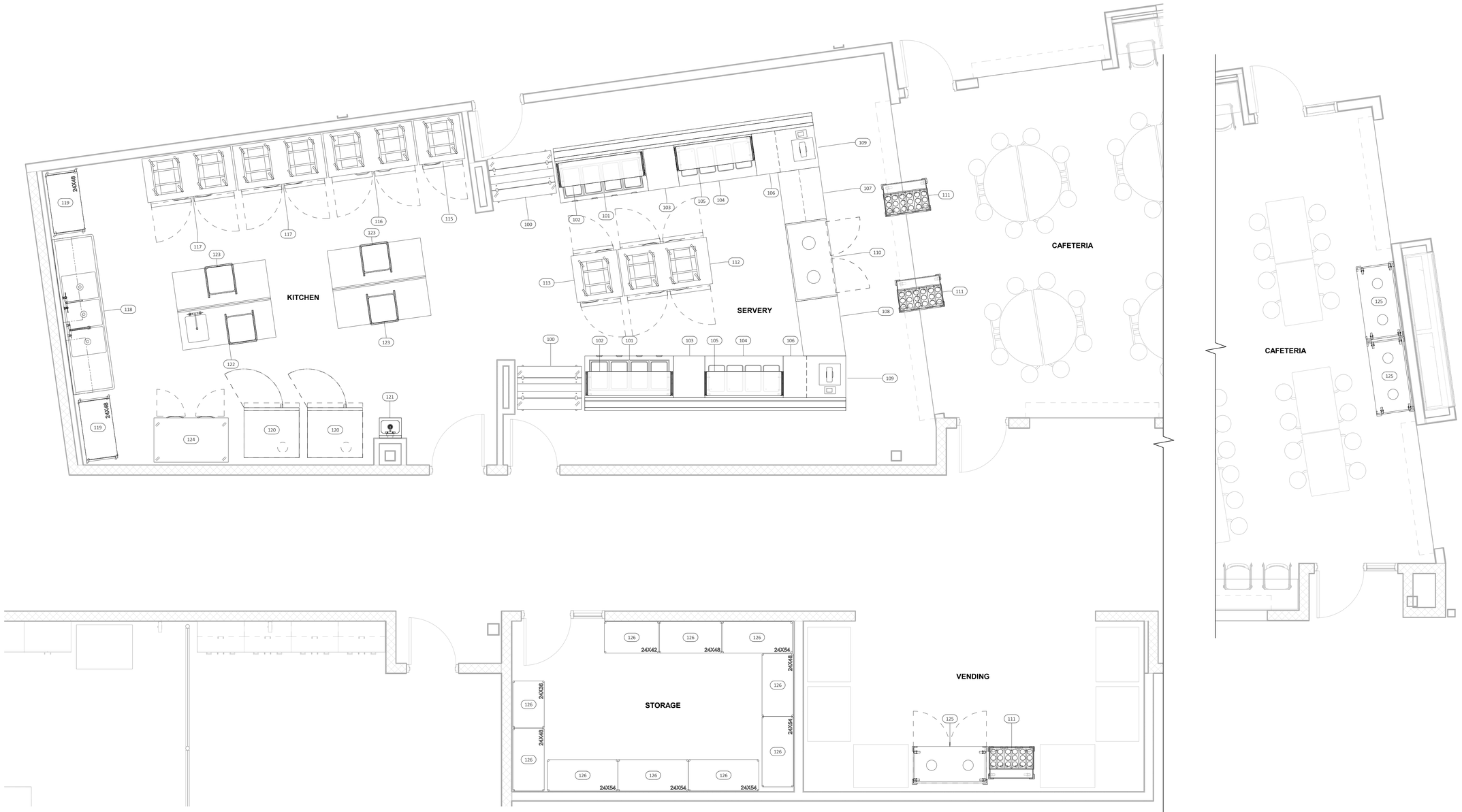
REGISTERED ARCHITECT DONALD L. PECKHAM STATE OF NEW YORK 019854

REGISTRATION EXPIRATION DATE: 12/31/2026

VOLUME 3 OF 4



1 FOODSERVICE EQUIPMENT PLAN - CAFE
3/8" = 1'-0"

FOOD SERVICE EQUIPMENT SCHEDULE - CAFE			
ITEM NO.	QTY.	CATEGORY	REMARKS
100	2	MILK COOLER	NEW
101	2	HOT FOOD STATION	NEW
102	2	BREATH GUARD	NEW
103	2	UTILITY COUNTER	NEW
104	2	COLD FOOD STATION	NEW
105	2	BREATH GUARD	NEW
106	2	UTILITY COUNTER	NEW
107	1	CONDIMENT COUNTER	NEW
108	1	CONDIMENT COUNTER	NEW
109	2	CASHIER STATION	NEW
110	1	TRASH STATION	NEW
111	3	SILVERWARE CART	NEW
112	1	ROLL-THRU REFRIGERATOR	NEW
113	1	ROLL-THRU HEATED CABINET	NEW
114	1	SPARE NUMBER	SPARE
115	1	ROLL-IN HEATED CABINET	NEW
116	1	ROLL-IN HEATED CABINET	NEW
117	2	ROLL-IN REFRIGERATOR	NEW
118	1	THREE COMPARTMENT SINK	NEW
119	2	POT & PAN RACK	NEW
120	2	VENTLESS COMBI OVEN	NEW
121	1	HAND SINK	NEW
122	1	PREP TABLE	NEW
123	3	WORK TABLE	NEW
124	1	REACH-IN FREEZER	NEW
125	3	TRASH STATION	NEW
126	10	DRY STORAGE SHELVING	NEW

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w w w . c s a r c h p c . c o m
CSARCH

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PEARSON 019884 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

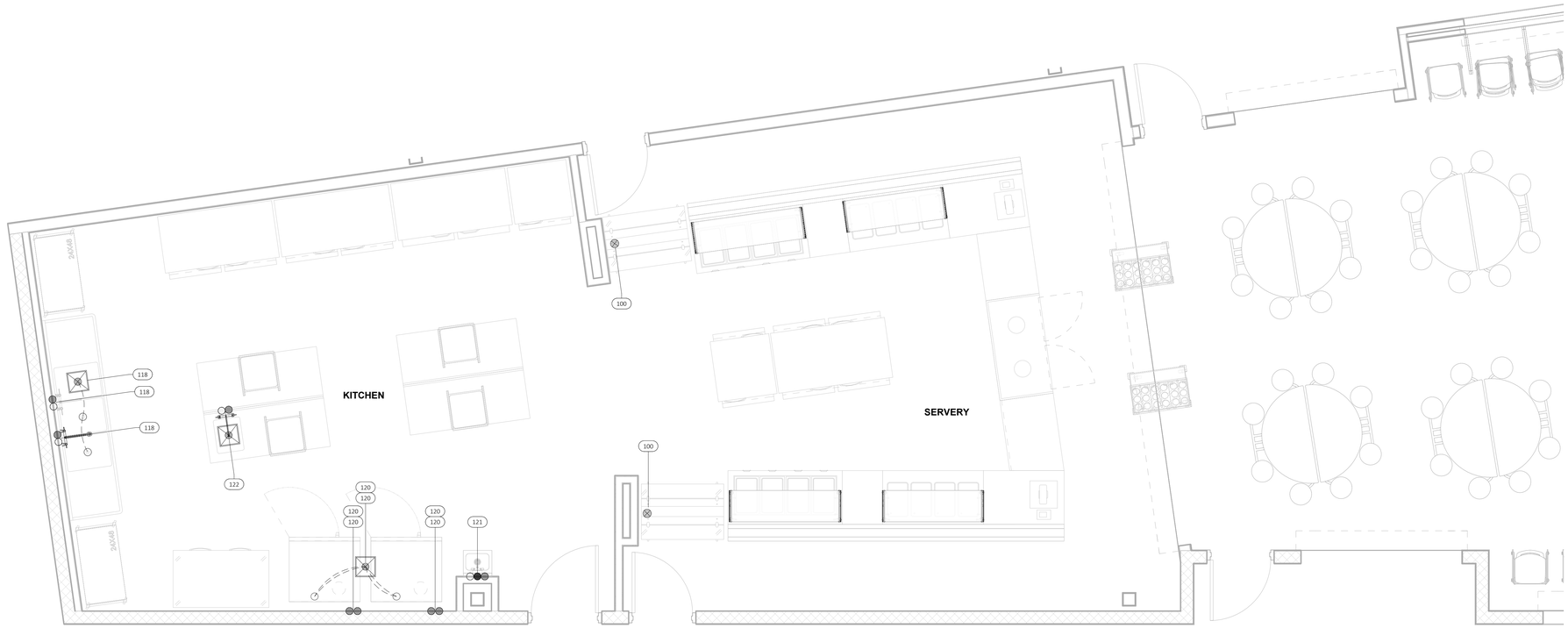
Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
FOODSERVICE EQUIPMENT PLAN - CAFE

Sheet No.
CTE FS100

CONSTRUCTION DOCUMENTS

C:\Users\DanielChef\Tech\FSDS - Jon Woods - Active Projects\Newburgh CTE - #21-518\Drawings\Current Drawing Sheets\20-138_Newburgh ESCD CTE Center_FSDS_R22.rvt



1 FOODSERVICE PLUMBING PLAN - CAFE
3/8" = 1'-0"

FOOD SERVICE PLUMBING SCHEDULE - CAFE

ITEM NO.	QTY.	CATEGORY	HW SIZE	CW SIZE	WATER AFF.	DW SIZE	DW AFF.	IW SIZE	REMARKS
100	2	MILK COOLER						3/4"	IW TO FLOOR DRAIN
118	1	THREE COMPARTMENT SINK	1/2"	1/2"	15"			2"	(2) HW/CW CONNECTIONS REQUIRED; (3) IW TO FLOOR SINK
120	2	VENTLESS COMBI OVEN		3/4"				2"	(2) CW CONNECTIONS REQUIRED; (2) IW TO FLOOR SINK
121	1	HAND SINK	1/2"	1/2"	24"	1 1/2"	18"		4" OC
122	1	PREP TABLE	1/2"	1/2"	4"			2"	STUB UP FROM FLOOR; IW TO FLOOR SINK

PLUMBING NOTES

1. ALL CONNECTIONS SHOWN ARE RELATIVE TO FOOD SERVICE EQUIPMENT ONLY.
2. GENERAL WATER PRESSURE IN KITCHEN AREA NOT TO EXCEED 50 PSI.
3. PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
4. K.E.C. TO SUPPLY AND INSTALL ALL FIXTURES AND FAUCETS AS SPECIFIED IN EQUIPMENT SPECIFICATIONS. PLUMBING CONTRACTOR SHALL CONNECT ALL PLUMBING COMPONENTS TO MAKE FINAL CONNECTIONS.
5. FAUCETS, WATER FILTERS, GATE VALVES, WATER HAMMER ARRESTORS, BACK FLOW PREVENTORS, PRESSURE REDUCING VALVES, AND ANY OTHER SPECIFIED PLUMBING COMPONENTS, WILL BE MOUNTED AND INSTALLED BY THE PLUMBING CONTRACTOR.
6. DO NOT RUN ANY EXPOSED LINES WHERE POSSIBLE.
7. PLUMBING CONTRACTOR TO FURNISH AND INSTALL GAS SHUT OFF VALVES AS REQUIRED AT POINT OF CONNECTION WITH EQUIPMENT.
8. GENERAL GAS PRESSURE IN KITCHEN TO BE VERIFIED BY THE PLUMBING CONTRACTOR. VERIFY PRESSURE WITH K.E.C. TO RELATED EQUIPMENT.
9. PLUMBING CONTRACTOR IS REQUIRED TO MOUNT AND INSTALL ALL GAS REGULATORS, GAS PRESSURE REDUCING VALVES, AND GAS HOSES SUPPLIED BY THE K.E.C. UNLESS OTHERWISE NOTED.
10. PLUMBING CONTRACTOR TO VERIFY THAT ALL FLOOR SINKS, FLOOR DRAINS, AND WASTES CONFORM TO LOCAL CODES.
11. DIRECT ALL INDIRECT WASTE TO FLOOR SINKS OR DRAINS AS REQUIRED BY LOCAL CODES.
12. THE K.E.C. SHALL PROVIDE PRE-ASSEMBLED REMOTE REFRIGERATION COMPONENTS AS REQUIRED BY THE EQUIPMENT SPECIFICATIONS. KE.C. TO INSTALL CONNECT, CHARGE REFRIGERATION LINES AND SYSTEMS, AND RUN AND TEST SYSTEMS FOR PROPER OPERATION.
13. K.E.C. TO PROVIDE AND INSTALL DRAIN LINES FROM EVAPORATOR TO FLOOR DRAIN PROVIDED BY PLUMBING CONTRACTOR.
14. PLUMBING CONTRACTOR TO INSTALL GAS SHUT OFF VALVE FOR FIRE SUPPRESSION SYSTEM PROVIDED BY K.E.C.

*REFER TO ARCHITECT'S PLUMBING DRAWINGS FOR ADDITIONAL BUILDING PLUMBING REQUIREMENTS.

PLUMBING LEGEND

ABBR.	DESCRIPTION	SYMBOL
CW	COLD WATER	●
HW	HOT WATER	○
W	DIRECT WASTE	●
IW	INDIRECT WASTE	○
FD	FLOOR DRAIN	⊗
FS	FLOOR SINK	⊠
	GAS CONNECTION LP/NG	∿
ACH	ABOVE COUNTER HEIGHT	
AFF	ABOVE FINISHED FLOOR	
BFF	BELOW FINISHED FLOOR	
MBTUH	THOUSAND BTU PER HOUR	

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT EDWARD L. PECKHAM STATE OF NEW YORK 019855
REGISTRATION EXPIRATION DATE: 12/31/2024

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Issued for Bid:	04/15/2024

Sheet Title
FOODSERVICE PLUMBING PLAN - CAFE

Sheet No.
CTE FS101

CONSTRUCTION DOCUMENTS

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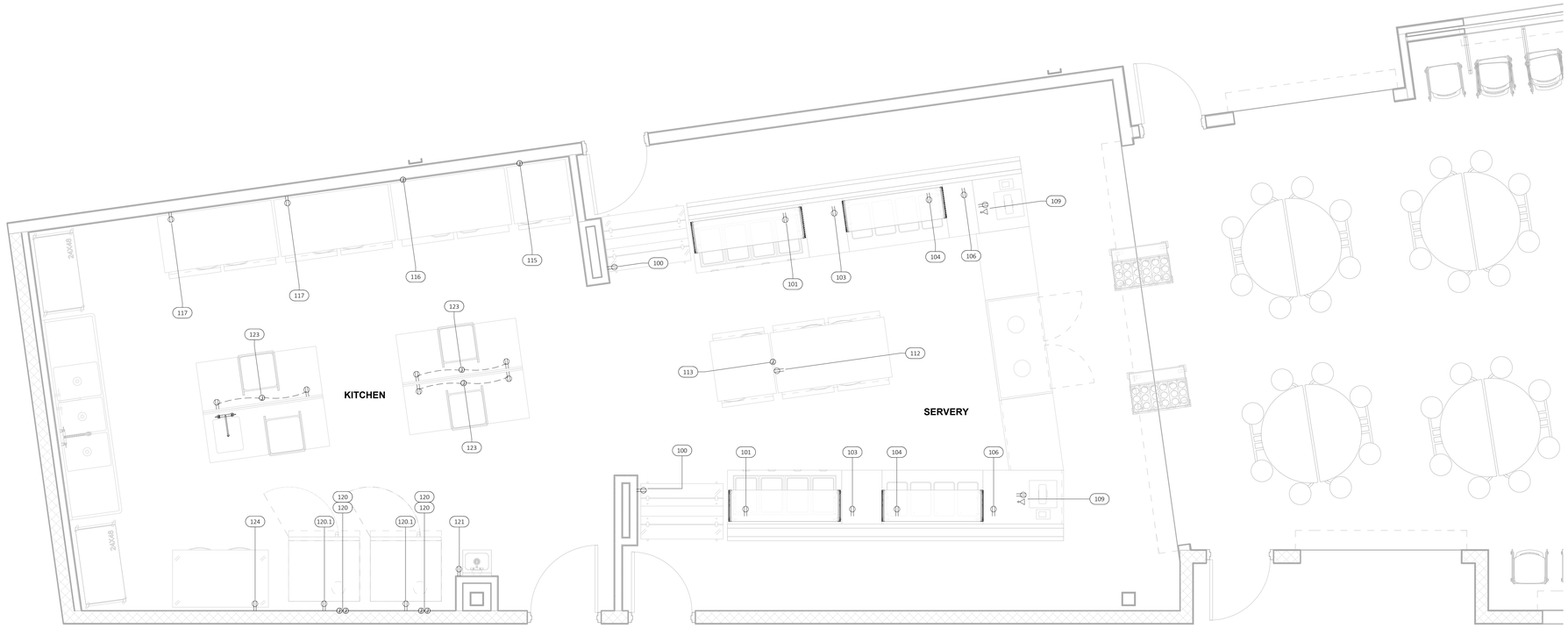
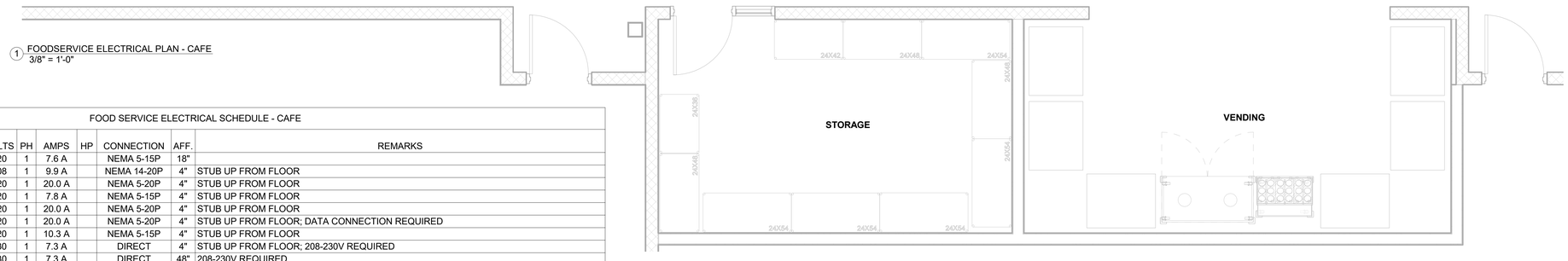


1 FOODSERVICE ELECTRICAL PLAN - CAFE
3/8" = 1'-0"



FOOD SERVICE ELECTRICAL SCHEDULE - CAFE

ITEM NO.	QTY.	CATEGORY	VOLTS	PH	AMPS	HP	CONNECTION	AFF.	REMARKS
100	2	MILK COOLER	120	1	7.6 A		NEMA 5-15P	18"	
101	2	HOT FOOD STATION	208	1	9.9 A		NEMA 14-20P	4"	STUB UP FROM FLOOR
103	2	UTILITY COUNTER	120	1	20.0 A		NEMA 5-20P	4"	STUB UP FROM FLOOR
104	2	COLD FOOD STATION	120	1	7.8 A		NEMA 5-15P	4"	STUB UP FROM FLOOR
106	2	UTILITY COUNTER	120	1	20.0 A		NEMA 5-20P	4"	STUB UP FROM FLOOR
109	2	CASHIER STATION	120	1	20.0 A		NEMA 5-20P	4"	STUB UP FROM FLOOR; DATA CONNECTION REQUIRED
112	1	ROLL-THRU REFRIGERATOR	120	1	10.3 A		NEMA 5-15P	4"	STUB UP FROM FLOOR
113	1	ROLL-THRU HEATED CABINET	230	1	7.3 A		DIRECT	4"	STUB UP FROM FLOOR; 208-230V REQUIRED
115	1	ROLL-IN HEATED CABINET	230	1	7.3 A		DIRECT	48"	208-230V REQUIRED
116	1	ROLL-IN HEATED CABINET	230	1	13.9 A	1/4	DIRECT	48"	208-230V REQUIRED
117	2	ROLL-IN REFRIGERATOR	120	1	9.4 A	1/2	NEMA 5-15P	48"	
120	2	VENTLESS COMBI OVEN	240	3	124.0 A		DIRECT	48"	(2) CONNECTIONS REQUIRED; 208-240V REQUIRED
120.1	2	CONDENSATE HOOD	120	1	1.6 A		NEMA 5-15P	48"	
121	1	HAND SINK	120	1	1.0 A		NEMA 5-15P	18"	
123	3	WORK TABLE	120	1	30.0 A		DIRECT	4"	STUB UP FROM FLOOR: BRANCH CONNECTION TO (2) OUTLETS MOUNTED IN BACKSPLASH
124	1	REACH-IN FREEZER	120	1	9.4 A		NEMA 5-15P	48"	

ELECTRICAL NOTES

1. ALL CONNECTIONS SHOW RELATIVE TO FOOD SERVICE EQUIPMENT ONLY.
2. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
3. ELECTRICAL CONTRACTOR TO BRANCH CONNECTIONS AS REQUIRED.
4. K.E.C. TO SUPPLY ALL FIXTURES AND COMPONENTS SPECIFIED IN EQUIPMENT SPECIFICATIONS. ELECTRICAL CONTRACTOR SHALL INSTALL AND CONNECT ALL ELECTRICAL COMPONENTS TO MAKE FINAL CONNECTIONS UNLESS OTHERWISE NOTED.
5. SWITCHES, STARTERS, LOCK-OUT DEVICES, DISCONNECTS, AND ANY OTHER REQUIRED ELECTRICAL COMPONENTS, WILL BE MOUNTED AND INSTALLED BY THE ELECTRICAL CONTRACTOR AND SHALL MEET ALL O.S.H.A. AND CODE REQUIREMENTS.
6. DO NOT RUN ANY EXPOSED LINES WHERE POSSIBLE.
7. ALL MAIN BREAKER PANELS, DISCONNECT SWITCHES, RECEPTACLES, AND RECEPTACLE COVER PLATES ARE TO BE PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
8. ELECTRICAL CONTRACTOR IS TO PROVIDE AND PERFORM WIRING BETWEEN THE FIRE SUPPRESSION SYSTEM, MICRO-SWITCHES, COOKING EQUIPMENT, AND BUILDING'S FIRE ALARM SYSTEM. SHUNT TRIP CIRCUITRY WILL BE REQUIRED TO SHUT DOWN COOK LINE IF AN EMERGENCY.
9. K.E.C. IS TO PROVIDE AND INSTALL ALL DRAIN LINE HEATER CABLE ON WALK-IN FREEZER DRAIN LINES.
10. K.E.C. IS RESPONSIBLE TO INSTALL AND MAKE ELECTRICAL CONNECTIONS FOR ANY ADDITIONAL LIGHTING, TIME CLOCKS, OR OTHER ELECTRICAL ACCESSORIES SPECIFIED FOR THE WALK-IN UNITS.
11. ELECTRICAL CONTRACTOR TO PROVIDE ELECTRICAL SERVICE FOR THE WALK-IN DOOR HEATERS, LIGHTS, EVAPORATORS AND CONDENSERS, AND PROVIDE ELECTRICAL DISCONNECTS AT CONDENSERS.
12. THE K.E.C. SHALL PROVIDE PRE-ASSEMBLED REMOTE REFRIGERATION COMPONENTS AS REQUIRED BY THE EQUIPMENT SPECIFICATIONS. K.E.C. TO INSTALL, CONNECT, CHARGE REFRIGERATION LINES AND SYSTEMS, AND RUN AND TEST FOR PROPER OPERATION.
13. VERIFY FINAL EQUIPMENT REQUIREMENTS PRIOR TO INSTALLATION. REVISIONS TO EQUIPMENT MAY AFFECT THE ELECTRICAL CONTRACTOR'S SCOPE OF WORK OR MATERIAL REQUIREMENTS.

*REFER TO ARCHITECT'S ELECTRICAL DRAWINGS FOR ADDITIONAL BUILDING ELECTRICAL REQUIREMENTS.

ELECTRICAL LEGEND

ABBR.	DESCRIPTION	SYMBOL
DIRECT	ELECTRICAL CONNECTION	
DR	DUPLEX RECEPTACLE	
SR1	SINGLE RECEPTACLE (120V)	
SR2	SINGLE RECEPTACLE (208V)	
	FIRE SUPPRESSION PULL BOX	
JB	JUNCTION BOX	
SW	SWITCH	
E	UDS ELECTRICAL	
FS	UDS FIRE FUEL SHUT-OFF	
F	HOOD FAN CONTROL	
L	HOOD LIGHT CONTROL	
POS	CAT5 DATA CABLE	
V	VOLTAGE	
KW	KILOWATTS	
HP	HORSEPOWER	
A	AMPERE	
AFF	ABOVE FINISHED FLOOR	
DFA	DOWN FROM ABOVE	

VERIFICATION NOTE

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2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT EDWARD L. PROCTOR 019853 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

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Drawn By:	DL
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Sheet Title
FOODSERVICE ELECTRICAL PLAN - CAFE

Sheet No.
CTE FS102

CONSTRUCTION DOCUMENTS

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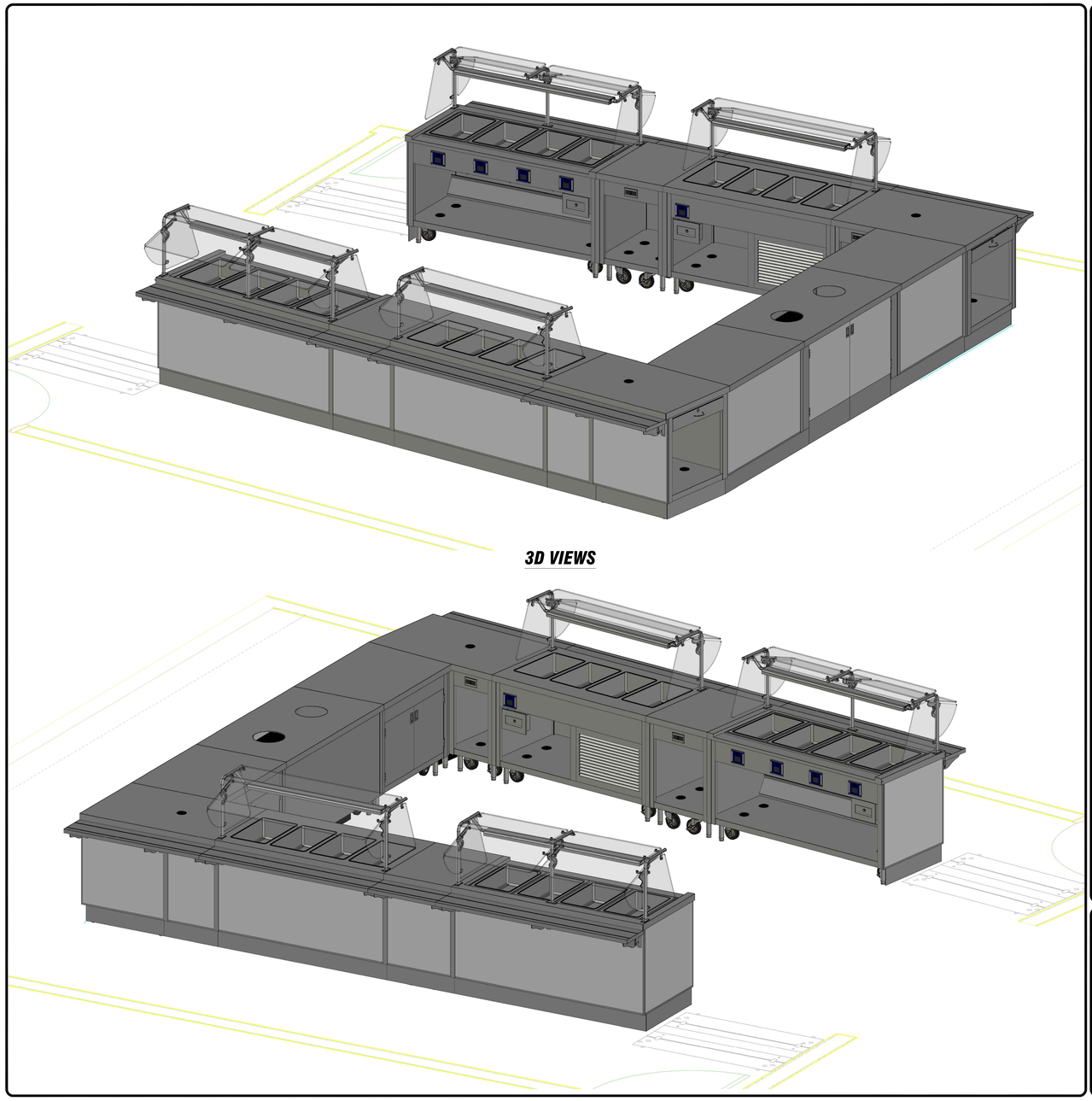


3D VIEWS

STANDARD SERVING SYSTEM PRACTICES

SOLID SURFACE TOPS AND TRAY SLIDES

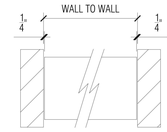
- ALL SOLID SURFACE TOPS AND TRAY SLIDES, WITH FIELD SEAMS, ***WILL SHIP LOOSE***, WHEN SPANNING MORE THAN ONE UNIT.
- SOLID SURFACE TOPS AND TRAY SLIDES SPECIFIC TO SINGLE UNIT WILL SHIP INSTALLED.
- SOLID SURFACE TOPS AND TRAY SLIDES REQUIRE A ***CERTIFIED*** INSTALLER, SPECIFIC TO THE BRAND, TO SEAM THE UNITS IN THE FIELD DURING PRODUCT INSTALLATION.

STAINLESS STEEL TOPS AND TRAY SLIDES

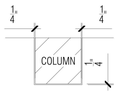
- THE MAXIMUM CONTINUOUS STAINLESS STEEL TOP LENGTH IS 144" [12'-0"], BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
- THE MAXIMUM CONTINUOUS STAINLESS STEEL TRAY SLIDE LENGTH IS 144" [12'-0"], BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
- BOLTED OR WELDED FIELD JOINTS ARE REQUIRED, AT ALL MITERED TRAY SLIDE CORNERS.

ALLOWANCE FOR FIELD CONDITIONS

- FACTORY TO ALLOW ¼" AT ALL WALLS, COLUMNS, AND PASS THROUGH WINDOWS FOR FIT. ***(SEE WALL TO WALL AND COLUMN EXAMPLES)***



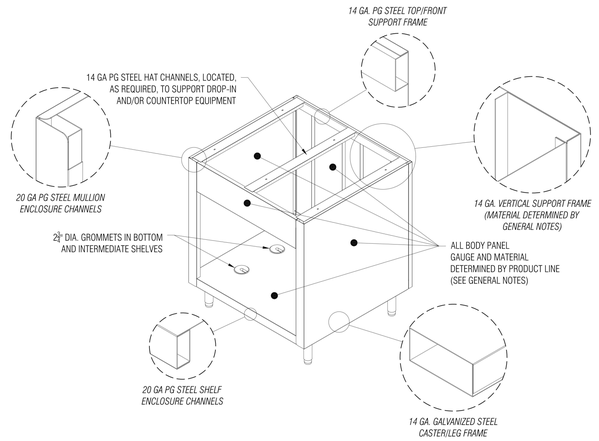
WALL TO WALL EXAMPLE



COLUMN EXAMPLE

ELECTRICAL

- ALL 15 AMP (NEMA #5-15R) AND 20 AMP (NEMA #5-20R) RECEPTACLES SHALL BE GFCI (GROUND FAULT CIRCUIT INTERRUPTER) TYPE RECEPTACLES PER DUKE MANUFACTURING STANDARD. ***UNLESS SPECIFICALLY NOTED OTHERWISE*** ON THE DRAWING. ***(SEE SYMBOL LEGEND)***



STANDARD CHANNEL BODY CONSTRUCTION

SYMBOL LEGEND

DESCRIPTION	*SYMBOL*	*DESCRIPTION*	*SYMBOL*	*DESCRIPTION*	*SYMBOL*
SIMPLEX RECEPTACLE		DUPLEX GFCI RECEPTACLE (NEMA 5-15R & 5-20R ONLY)		ELEC. CORD AND PLUG	
KICKPLATE LOCATION	K	LAMINATE LOCATION	L	DECOR PANEL LOCATION	DP
EQUIPMENT TAG	#	FIELD JOINT LOCATION	FJ	2½" GROMMET LOCATION	
VIEW TAG	VIEW NUMBER / PAGE NUMBER — 1 PLAN / X SCALE — VIEW NAME / VIEW SCALE			COMPRESSOR WITH REMOVABLE GRILLE	
VIEW ARROWS	X / X			VIEW NUMBER / PAGE NUMBER	

VERIFICATION NOTE

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Project Title

NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PECKHAM 21984 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

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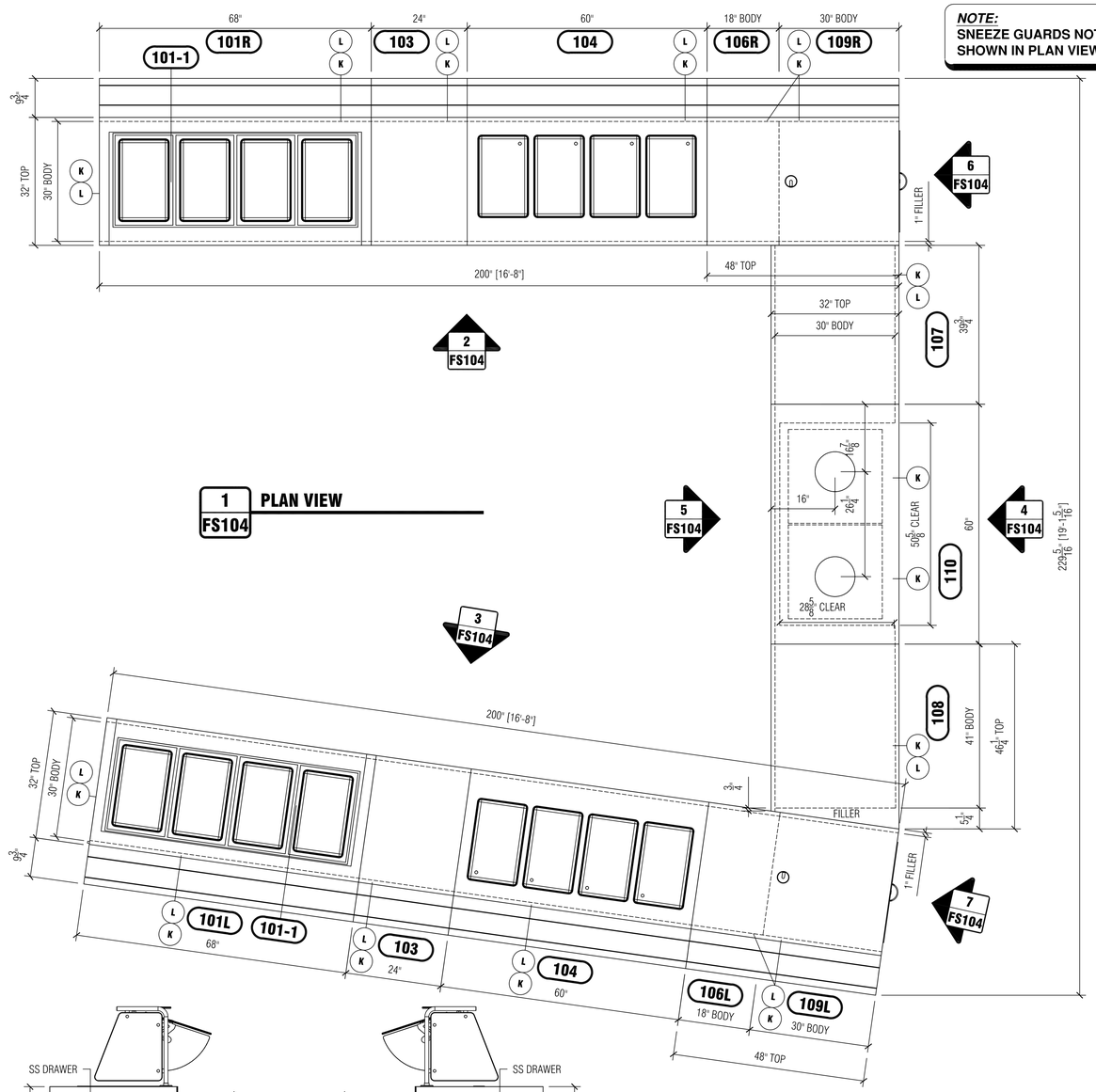
Sheet Title

SERVING LINE DETAILS

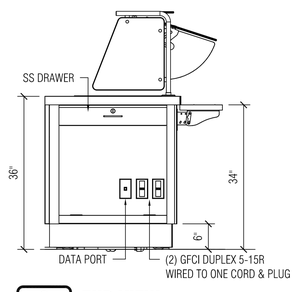
Sheet No.

CTE FS103

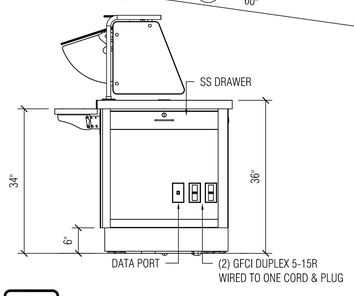
CONSTRUCTION DOCUMENTS



1 FS104 PLAN VIEW

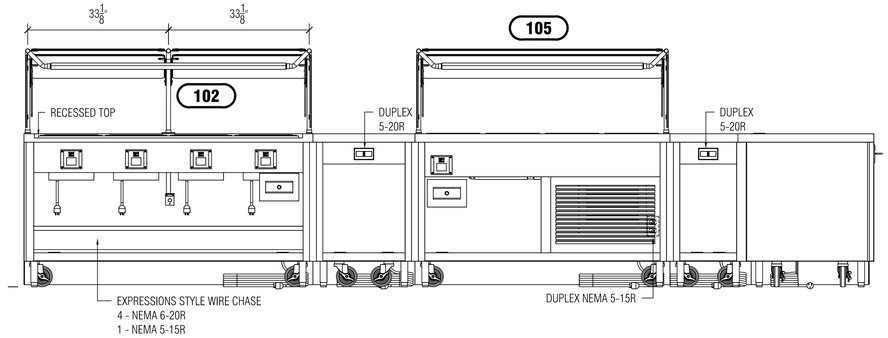


6 FS104 END VIEW

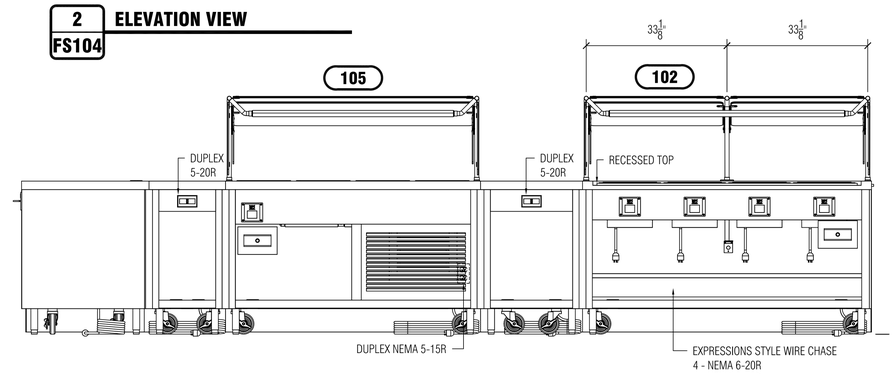


7 FS104 END VIEW

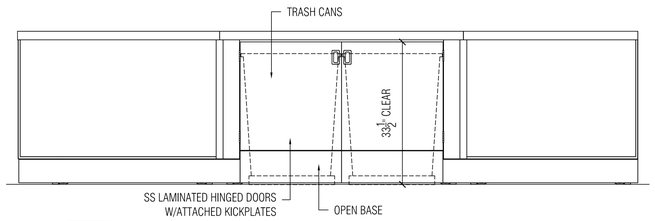
NOTE:
SNEEZE GUARDS NOT SHOWN IN PLAN VIEW



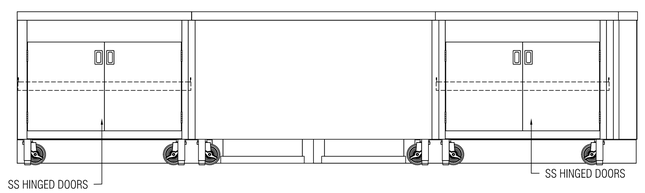
2 FS104 ELEVATION VIEW



3 FS104 ELEVATION VIEW



4 FS104 ELEVATION VIEW



5 FS104 ELEVATION VIEW

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT
RICHARD L. PEARSON
019884
STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

Drawn By:	DA
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Sheet Title
SERVING LINE DETAILS

Sheet No.
CTE FS104

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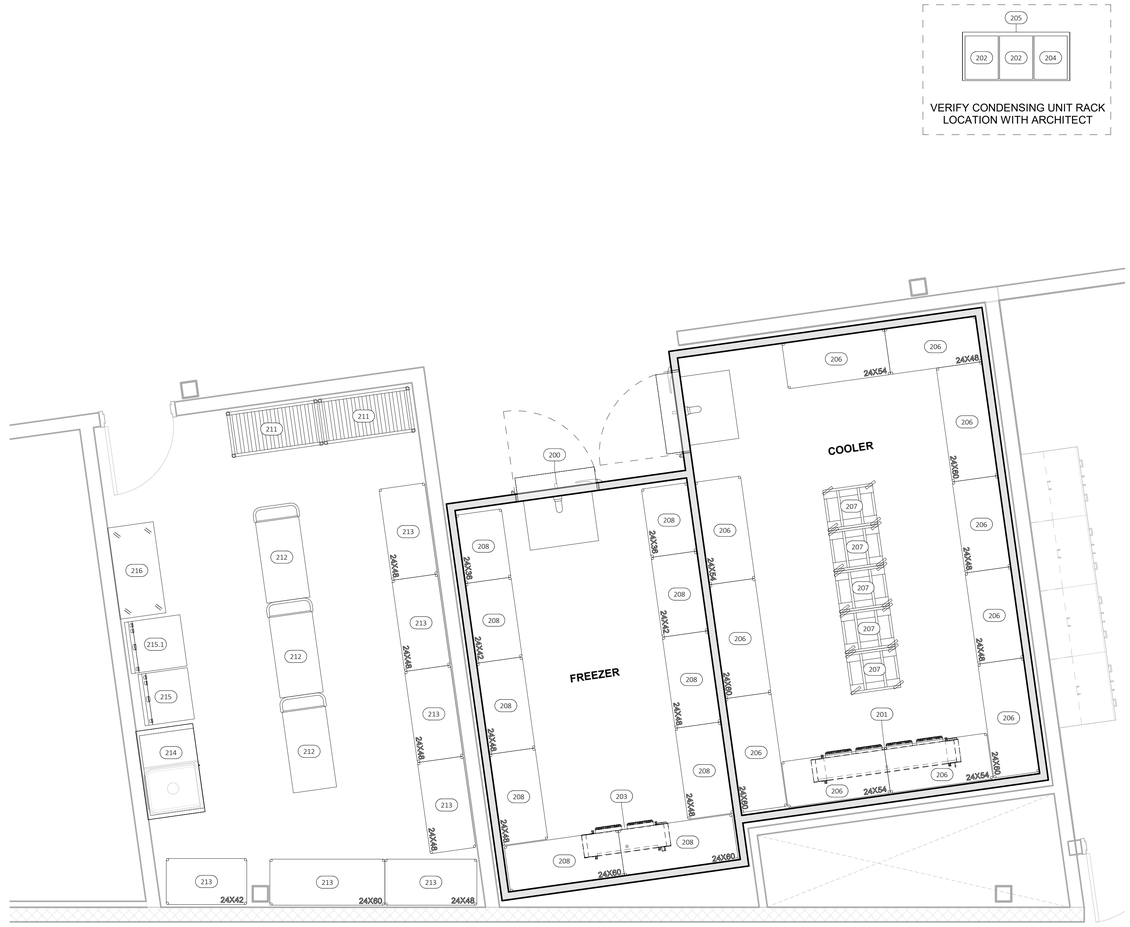

1 FOODSERVICE EQUIPMENT PLAN - STORAGE
3/8" = 1'-0"

FOOD SERVICE EQUIPMENT SCHEDULE - STORAGE			
ITEM NO.	QTY.	CATEGORY	REMARKS
200	1	WALK-IN COOLER / FREEZER	NEW
200.1	2	AIR CURTAIN	NEW
201	1	WALK-IN COOLER EVAPORATOR COIL	NEW
202	2	WALK-IN COOLER CONDENSER	NEW
203	1	WALK-IN FREEZER EVAPORATOR COIL	NEW
203.1	1	FREEZER DRAIN LINE HEATER	NEW
204	1	WALK-IN FREEZER CONDENSER	NEW
205	1	REFRIGERATION RACK SYSTEM	NEW
206	11	WALK-IN COOLER SHELVING	NEW
207	5	SHEET PAN RACK	NEW
208	10	WALK-IN FREEZER SHELVING	NEW
209	1	SPARE NUMBER	SPARE
210	1	SPARE NUMBER	SPARE
211	2	PLATFORM TRUCK	NEW
212	3	UTILITY CART	NEW
213	7	DRY STORAGE SHELVING	NEW
214	1	MOP SINK CABINET	NEW
215	1	WASHER MACHINE	N.I.C. - BY OTHERS
215.1	1	DRYER MACHINE	N.I.C. - BY OTHERS
216	1	LINEN TABLE	NEW

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PEDERSEN 019884 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

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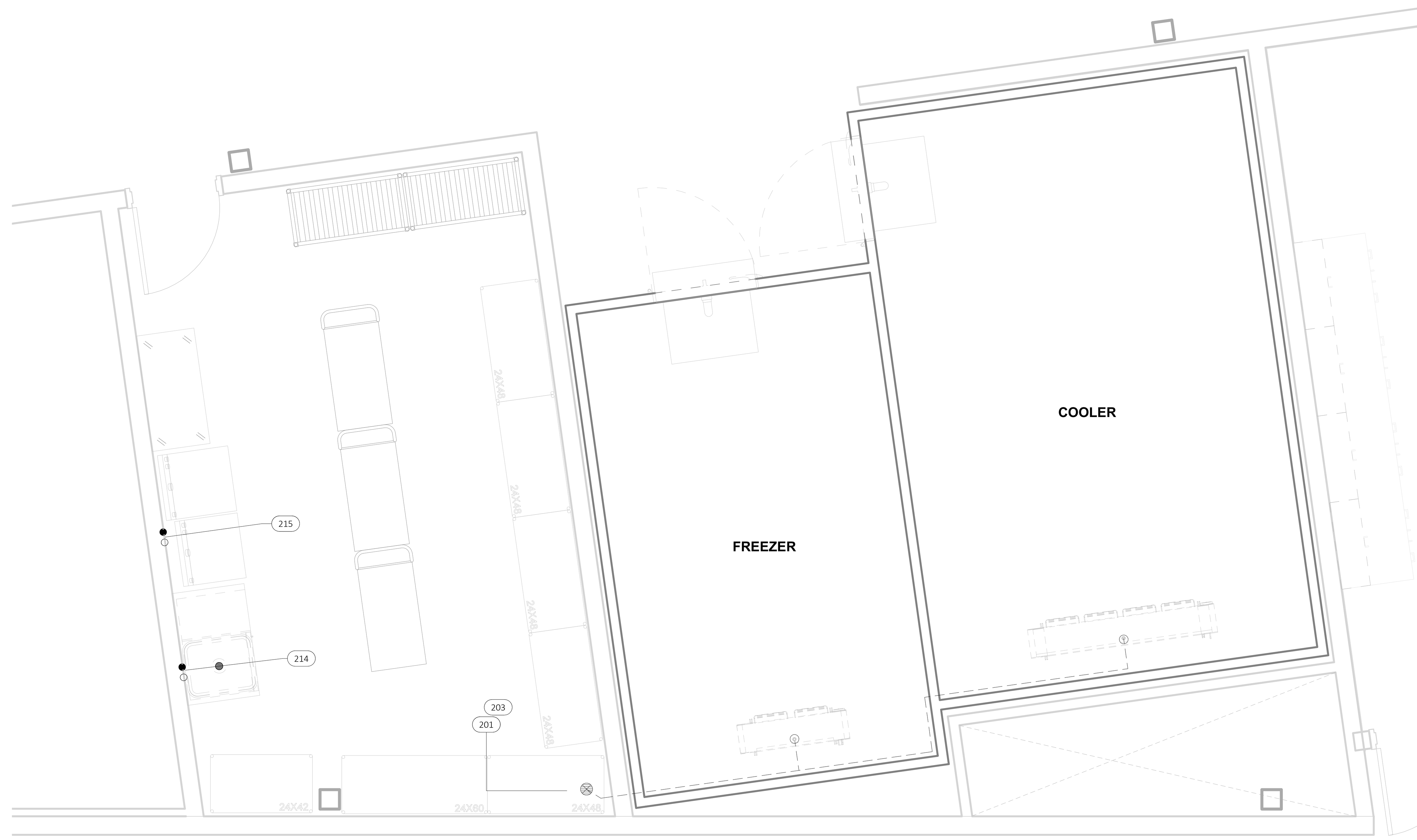
Sheet Title
FOODSERVICE EQUIPMENT PLAN - STORAGE

Sheet No.
CTE FS200

CONSTRUCTION DOCUMENTS



(1) FOODSERVICE PLUMBING PLAN - STORAGE
3/8" = 1'-0"

FOODSERVICE PLUMBING SCHEDULE - STORAGE									
ITEM NO.	QTY.	CATEGORY	HW SIZE	CW SIZE	WATER AFF.	DW SIZE	DW AFF.	IW SIZE	REMARKS
201	1	WALK-IN COOLER EVAPORATOR COIL						3/4"	IW TO FLOOR DRAIN
203	1	WALK-IN FREEZER EVAPORATOR COIL						3/4"	IW TO FLOOR DRAIN
214	1	MOP SINK CABINET	3/4"	3/4"	36"	2"	4"		8" OC
215	1	WASHER MACHINE							N.I.C. VERIFY PLUMBING REQUIREMENTS WITH OWNER

PLUMBING NOTES

1. ALL CONNECTIONS SHOWN ARE RELATIVE TO FOOD SERVICE EQUIPMENT ONLY.
2. GENERAL WATER PRESSURE IN KITCHEN AREA NOT TO EXCEED 50 PSI.
3. PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
4. K.E.C. TO SUPPLY AND INSTALL ALL FIXTURES AND FAUCETS AS SPECIFIED IN EQUIPMENT SPECIFICATIONS. PLUMBING CONTRACTOR SHALL CONNECT ALL PLUMBING COMPONENTS TO MAKE FINAL CONNECTIONS.
5. FAUCETS, WATER FILTERS, GATE VALVES, WATER HAMMER ARRESTORS, BACK FLOW PREVENTORS, PRESSURE REDUCING VALVES, AND ANY OTHER SPECIFIED PLUMBING COMPONENTS, WILL BE MOUNTED AND INSTALLED BY THE PLUMBING CONTRACTOR.
6. DO NOT RUN ANY EXPOSED LINES WHERE POSSIBLE.
7. PLUMBING CONTRACTOR TO FURNISH AND INSTALL GAS SHUT OFF VALVES AS REQUIRED AT POINT OF CONNECTION WITH EQUIPMENT.
8. GENERAL GAS PRESSURE IN KITCHEN TO BE VERIFIED BY THE PLUMBING CONTRACTOR. VERIFY PRESSURE WITH K.E.C. TO RELATED EQUIPMENT.
9. PLUMBING CONTRACTOR IS REQUIRED TO MOUNT AND INSTALL ALL GAS REGULATORS, GAS PRESSURE REDUCING VALVES, AND GAS HOSES SUPPLIED BY THE K.E.C. UNLESS OTHERWISE NOTED.
10. PLUMBING CONTRACTOR TO VERIFY THAT ALL FLOOR SINKS, FLOOR DRAINS, AND WASTES CONFORM TO LOCAL CODES.
11. DIRECT ALL INDIRECT WASTE TO FLOOR SINKS OR DRAINS AS REQUIRED BY LOCAL CODES.
12. THE K.E.C. SHALL PROVIDE PRE-ASSEMBLED REMOTE REFRIGERATION COMPONENTS AS REQUIRED BY THE EQUIPMENT SPECIFICATIONS. KE.C. TO INSTALL CONNECT, CHARGE REFRIGERATION LINES AND SYSTEMS, AND RUN AND TEST SYSTEMS FOR PROPER OPERATION.
13. K.E.C. TO PROVIDE AND INSTALL DRAIN LINES FROM EVAPORATOR TO FLOOR DRAIN PROVIDED BY PLUMBING CONTRACTOR.
14. PLUMBING CONTRACTOR TO INSTALL GAS SHUT OFF VALVE FOR FIRE SUPPRESSION SYSTEM PROVIDED BY K.E.C.

*REFER TO ARCHITECT'S PLUMBING DRAWINGS FOR ADDITIONAL BUILDING PLUMBING REQUIREMENTS.

PLUMBING LEGEND

ABBR.	DESCRIPTION	SYMBOL
CW	COLD WATER	●
HW	HOT WATER	○
W	DIRECT WASTE	●
IW	INDIRECT WASTE	○
FD	FLOOR DRAIN	⊗
FS	FLOOR SINK	⊠
	GAS CONNECTION LP/NG	◐
ACH	ABOVE COUNTER HEIGHT	
AFF	ABOVE FINISHED FLOOR	
BFF	BELOW FINISHED FLOOR	
MBTUH	THOUSAND BTU PER HOUR	

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

C:\Users\Dan\ChefTech\FSDS - Jon Woods - Active Projects\Newburgh CTE - #21-518\Drawings\Current Drawing Sheets\20-138_Newburgh ESCD CTE Center_FSDS_R22.rvt

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FOOD SERVICE FSDS DESIGN STUDIOS
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www.teamfsds.com | 315-498-9446

Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PECKHAM 019884 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

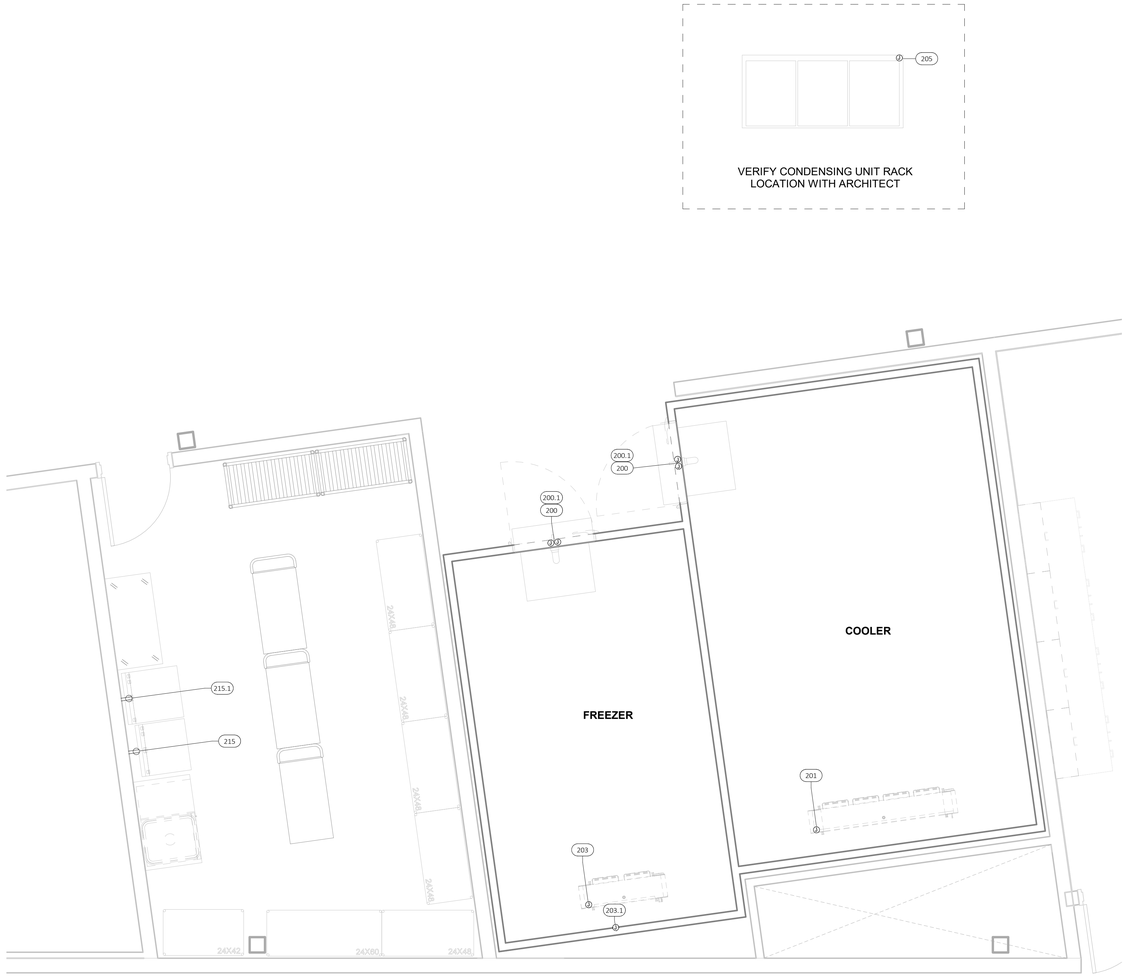
#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
FOODSERVICE PLUMBING PLAN - STORAGE

Sheet No.
CTE FS201

CONSTRUCTION DOCUMENTS



1 FOODSERVICE ELECTRICAL PLAN - STORAGE
3/8" = 1'-0"

FOOD SERVICE ELECTRICAL SCHEDULE - STORAGE

ITEM NO.	QTY.	CATEGORY	VOLTS	PH	AMPS	HP	CONNECTION	AFF.	REMARKS
200	1	WALK-IN COOLER / FREEZER	120	1	15.00 A		DIRECT	DFA	(2) CONNECTIONS REQUIRED
200.1	2	AIR CURTAIN	120	1	15.00 A		DIRECT	DFA	(2) CONNECTIONS REQUIRED
201	1	WALK-IN COOLER EVAPORATOR COIL	208	1	4.40 A		DIRECT	DFA	
203	1	WALK-IN FREEZER EVAPORATOR COIL	208	1	13.70 A		DIRECT	DFA	
203.1	1	FREEZER DRAIN LINE HEATER	120	1	11.90 A		DIRECT	78"	
205	1	REFRIGERATION RACK SYSTEM	208	3	41.70 A		DIRECT		REFERENCE REFRIGERATION RACK DRAWINGS FOR DETAILS
215	1	WASHER MACHINE	120	1	15.00 A			18"	N.I.C. VERIFY ELECTRICAL REQUIREMENTS WITH OWNER
215.1	1	DRYER MACHINE	240	1	30.00 A			18"	N.I.C. VERIFY ELECTRICAL REQUIREMENTS WITH OWNER

ELECTRICAL NOTES

1. ALL CONNECTIONS SHOW RELATIVE TO FOOD SERVICE EQUIPMENT ONLY.
2. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
3. ELECTRICAL CONTRACTOR TO BRANCH CONNECTIONS AS REQUIRED.
4. K.E.C. TO SUPPLY ALL FIXTURES AND COMPONENTS SPECIFIED IN EQUIPMENT SPECIFICATIONS. ELECTRICAL CONTRACTOR SHALL INSTALL AND CONNECT ALL ELECTRICAL COMPONENTS TO MAKE FINAL CONNECTIONS UNLESS OTHERWISE NOTED.
5. SWITCHES, STARTERS, LOCK-OUT DEVICES, DISCONNECTS, AND ANY OTHER REQUIRED ELECTRICAL COMPONENTS, WILL BE MOUNTED AND INSTALLED BY THE ELECTRICAL CONTRACTOR AND SHALL MEET ALL O.S.H.A. AND CODE REQUIREMENTS.
6. DO NOT RUN ANY EXPOSED LINES WHERE POSSIBLE.
7. ALL MAIN BREAKER PANELS, DISCONNECT SWITCHES, RECEPTACLES, AND RECEPTACLE COVER PLATES ARE TO BE PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
8. ELECTRICAL CONTRACTOR IS TO PROVIDE AND PERFORM WIRING BETWEEN THE FIRE SUPPRESSION SYSTEM, MICRO-SWITCHES, COOKING EQUIPMENT, AND BUILDING'S FIRE ALARM SYSTEM. SHUNT TRIP CIRCUITRY WILL BE REQUIRED TO SHUT DOWN COOK LINE IF AN EMERGENCY.
9. K.E.C. IS TO PROVIDE AND INSTALL ALL DRAIN LINE HEATER CABLE ON WALK-IN FREEZER DRAIN LINES.
10. K.E.C. IS RESPONSIBLE TO INSTALL AND MAKE ELECTRICAL CONNECTIONS FOR ANY ADDITIONAL LIGHTING, TIME CLOCKS, OR OTHER ELECTRICAL ACCESSORIES SPECIFIED FOR THE WALK-IN UNITS.
11. ELECTRICAL CONTRACTOR TO PROVIDE ELECTRICAL SERVICE FOR THE WALK-IN DOOR HEATERS, LIGHTS, EVAPORATORS AND CONDENSERS, AND PROVIDE ELECTRICAL DISCONNECTS AT CONDENSERS.
12. THE K.E.C. SHALL PROVIDE PRE-ASSEMBLED REMOTE REFRIGERATION COMPONENTS AS REQUIRED BY THE EQUIPMENT SPECIFICATIONS. K.E.C. TO INSTALL, CONNECT, CHARGE REFRIGERATION LINES AND SYSTEMS, AND RUN AND TEST FOR PROPER OPERATION.
13. VERIFY FINAL EQUIPMENT REQUIREMENTS PRIOR TO INSTALLATION. REVISIONS TO EQUIPMENT MAY AFFECT THE ELECTRICAL CONTRACTOR'S SCOPE OF WORK OR MATERIAL REQUIREMENTS.

*REFER TO ARCHITECT'S ELECTRICAL DRAWINGS FOR ADDITIONAL BUILDING ELECTRICAL REQUIREMENTS.

ELECTRICAL LEGEND

ABBR.	DESCRIPTION	SYMBOL
DIRECT	ELECTRICAL CONNECTION	
DR	DUPLEX RECEPTACLE	
SR1	SINGLE RECEPTACLE (120V)	
SR2	SINGLE RECEPTACLE (208V)	
	FIRE SUPPRESSION PULL BOX	
JB	JUNCTION BOX	
SW	SWITCH	
E	UDS ELECTRICAL	
FS	UDS FIRE FUEL SHUT-OFF	
F	HOOD FAN CONTROL	
L	HOOD LIGHT CONTROL	
POS	CAT5 DATA CABLE	
V	VOLTAGE	
KW	KILOWATTS	
HP	HORSEPOWER	
A	AMPERE	
AFF	ABOVE FINISHED FLOOR	
DFA	DOWN FROM ABOVE	

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT
ARNOLD L. PRZEPIORA
019884
STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DISCRIPTION

Drawn By:	DL
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Proj. #:	44-16-00-01-0-053-001
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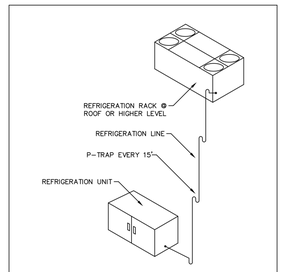
Issued for Bid:	04/15/2024

Sheet Title
FOODSERVICE ELECTRICAL PLAN - STORAGE

Sheet No.
CTE FS202

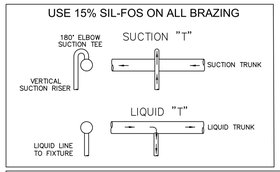
CONSTRUCTION DOCUMENTS

TYPICAL PIPING FOR VERTICAL RISERS



TYPICAL BRANCH PIPING FOR TEE'S

USE 15% SIL-FOS ON ALL BRAZING



GENERAL NOTES

GENERAL

1. CONTRACTORS SHALL VERIFY ALL DIMENSIONS AND COORDINATE WITH OMNI TEMP REFRIGERATION.
2. REFER TO ALL NOTES ON THIS PLAN. ROUTING OF REFRIGERATION TUBING IS FURNISHED AS A GUIDE. IT WILL BE NECESSARY TO COPE WITH CONSTRUCTION CONDITIONS.
3. ALL CORED HOLES REQUIRED ON JOB ARE TO BE PROVIDED BY GENERAL CONTRACTOR.
4. ALL CORED HOLES SHALL BE FIREPROOFED AS REQUIRED BY LOCAL CODES BY GENERAL CONTRACTOR.
5. MINIMUM OF 30" CLEARANCE FOR ACCESSIBILITY AROUND COMPRESSOR RACK NEEDED FOR SERVICEABILITY. MINIMUM OF 30" CLEARANCE IN FRONT OF ELECTRICAL PANEL.
6. AFTER INSTALLATION OF REFRIGERATION LINES, GENERAL CONTRACTOR SHALL BACKFILL THE PITCH POCKET AS REQUIRED.

REFRIGERATION

NOTE: ALL COILS SUPPLIED WITH EXPANSION VALVES, THERMOSTATS AND SOLENOID VALVES MOUNTED AND PRE-WIRED IN EACH COIL SUPPLIED BY OMNI TEMP REFRIGERATION (UNLESS OTHERWISE NOTED ON PRINTS).

1. ALL COPPER TUBING TO BE REFRIGERANT GRADE ACAR TYPE "L" (CLEANED & DEHYDRATED). JOINTS FOR ALL HARD COPPER TUBING SHALL BE SWEAT TYPE FITTINGS. SUCTION LINES TO BE INSULATED WITH 3/4" ARMAFLEX (S0S0) WALL INSULATION FOR COOLERS AND 1" ARMAFLEX (S0S0) WALL INSULATION FOR FREEZERS.
2. ALL SUCTION LINES WITH 15FT. OR MORE VERTICAL RISE, ARE TO BE TRAPPED FOR PROPER OIL RETURN.
3. FOR STEEL TO COPPER CONNECTIONS, USE SILVER SOLDER. FOR COPPER TO COPPER CONNECTIONS, USE SIL-FOS. (SOFT SOLDER SHALL NOT BE USED FOR REFRIGERANT PIPING).
4. ALL ROUGH-IN PIPING SHALL BE PRESSURE TESTED WITH DRY NITROGEN AT 300 PSI FOR AND HOLD FOR A MINIMUM OF 48 HOURS. AFTER ALL FINAL PIPING CONNECTIONS OF COMPRESSOR RACK AND EVAPORATOR COILS HAVE BEEN COMPLETED, PRESSURIZE WITH DRY NITROGEN TO 125 PSI FOR A MINIMUM OF 24 HOURS FOR FINAL PRESSURE TEST.
5. ALL COMPLETED REFRIGERATION SYSTEMS MUST BE EVACUATED TO 500 MICRONS OR LESS WITH VACUUM PUMP.
6. FURNISH AND INSTALL A 8 WATT PER 1FT. 230V. HEATER TAPE ON WALK-IN FREEZER DRAINS.
7. ALL COILS SUPPLIED BY OTHERS MUST HAVE EXPANSION VALVES COMPATIBLE WITH THE REFRIGERANT USED ON EACH SYSTEM.
8. ALL FIELD PIPING SUPPORTS ARE TO HAVE PLASTIC BUSHINGS BETWEEN CLAMPS AND PIPING. NO COPPER TO STEEL CONTACT PERMITTED.
9. OMNI TEMP NOT RESPONSIBLE FOR FIELD WIRING.

SAFETY CAUTION: EACH SYSTEM AND EVAPORATOR IS SHIPPED UNDER NITROGEN PRESSURE. USE CAUTION AND EXERCISE SAFETY AT ALL TIMES WHEN CUTTING LINES ON EVAPORATORS AND REFRIGERATION RACK.

ELECTRICAL

1. ELECTRICAL CONTRACTOR (DIVISION 16) IS TO PROVIDE POWER FOR REFRIGERATION RACK AND ALL COILS. ELECTRICAL CONNECTION REQUIRED FOR RACK CONTROL PANEL AND DEFROST SYSTEMS AS PER THE WIRING DIAGRAM.
2. ELECTRICAL CONTRACTOR (DIVISION 16) TO PROVIDE 5-WIRE COLOR CODED SERVICE FROM THE TIMECLOCKS AT THE REFRIGERATION PACKAGE TO BLOWER COILS IN THE FIXTURE FOR AUTOMATIC DEFROST, UNLESS THE BLUEPRINT INDICATES OTHERWISE.
3. ALL ELECTRICAL WIRES AND INSTALLATIONS SHALL BE IN ACCORDANCE WITH THE WIRING DIAGRAM AND LOCAL CODES.
4. ELECTRICAL CONTRACTOR (DIVISION 16) TO PROVIDE ANY DISCONNECT SWITCH NEEDED BY LOCAL CODES.
5. FOR 6" H.I. ITEMS, THERMOSTAT AND SOLENOID WIRED TO COIL BY FIELD ELECTRICIAN.
6. FIELD ELECTRICIAN TO CONNECT COPPER ELECTRICAL LINES TO RACK SYSTEM.

PLUMBING

1. PLUMBING CONTRACTOR (DIVISION 15) TO PROVIDE HARD ACAR OR TYPE "L" COPPER CONDENSATE DRAIN LINES FOR ALL EVAPORATORS IN FREEZERS AND REFRIGERATORS. PITCH TO BE MINIMUM OF 1/2" PER FOOT OF RUN IN FREEZERS. DRAIN LINES IN FREEZERS MUST BE INSULATED TO PREVENT FREEZING. DRAIN LINES MUST BE TRAPPED OUTSIDE OF BOX. TO AVOID ENTRANCE OF WARM AIR. PROVIDE INDIVIDUAL DRAIN LINES FOR EACH EVAPORATOR. UNLESS OTHERWISE INDICATED.
2. PLUMBING CONTRACTOR (DIVISION 15) TO VERIFY THE METHOD USED AND LOCATION FOR FIXTURE DRAINS. WHEN REQUIRED. INSTALLATION OF DRAIN LINES IN WALL SHOULD BE DONE BEFORE THE WALL IS CLOSED OFF.

REMOTE REFRIGERATION EQUIPMENT SCHEDULE

OmniTeam, Inc.
Refrigeration Products
4380 Ayers Avenue
Vernon, CA 90058
(800) 423-9660 (Toll-Free)
(562) 862-7466 (Fax)

Project Name: Newburgh CTE Dist (#21-518)
Rack Item Number: 205
Project Location: Newburgh, NY
Project Notes: Revised Layout
Consultant Firm: FSDS
Consultant: Dan Lloyd
Consultant Representative: Wilson Marketing

Proposal #:
Design #: D2105007B

(REVISED) Date: 04/24/23
Designed By: A.J.

OmniTeam Model: OTB2-AC-H-3-0-3-4
Equipment: Multi-Compressor Rack
Condenser Type: Air-Cooled
Size of Rack Frame: 60"L x 34"W x 33"H
Weight of Rack: 780 Lbs.
Weight of Coil(s): 339 Lbs.

Power Supply: 115/208-230V/3Ph/60Hz with a Neutral Wire for 115v
Connected Load: 37.4 Amps
Minimum Ampacity: 41.7 Amps
Max Overload Size: 50.0 Amps

			FIXTURE INFORMATION				COMPRESSOR INFORMATION							COIL INFORMATION											
ITEM NUMBER	SYSTEM ID	FIXTURE DESCRIPTION	FIXTURE MBTU/HR	FIXTURE TEMP F	SUCTION TEMP F	REFRIGERANT	COMPRESSOR MODEL	COMP HORSEPOWER	COMP RELAY	COMPRESSOR LRA	COMP VOLTAGE/PH	COMP CAP MBTU/HR	TYPE OF DEFROST	QUNTITY	COIL MODEL OR MFG	EACH FAN AMPS	TOTAL FAN AMPS	FAN VOLTAGE/PH	EACH HEATER AMPS	TOTAL HEATER AMPS	HEATER VOLTAGE/PH	SUPPLIED BY OTHER	SUPPLIED BY OMNI	SYSTEM OPTIONS
202204	A	Walk-In Freezer #200	13.9	-10	-20	448a	ZF15K4E-TF5	5.00	17.0	123.0	208/3	16.3	D	1	KLP316VE-S2D	1.8	1.8	208/1	11.9	11.9	208/1		X	SDS/KE2
201202	B1	Walk-In Cooler #200	15.4	35	25	448a	ZB15KCE-TF5	2.00	8.0	55.0	208/3	16.1	D	1	KMP232MA-S2D	4.4	4.4	208/1					X	SDS/KE2
---	B2	100% Automatic Back-up			25	448a	ZB15KCE-TF5	2.00	8.0	55.0	208/3	16.1			Dual Circuiting								X	

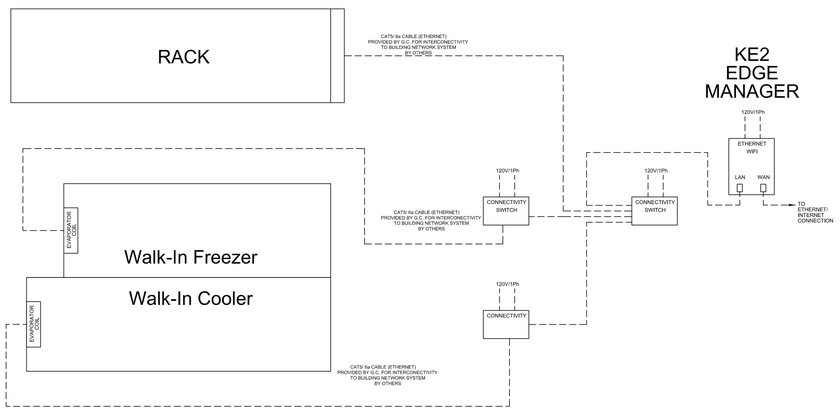
RACK FEATURES	RACK FEATURES ELECTRICAL INFORMATION			
1-Heated Cabinet			1.5	208/1
1-Condenser Fan Motor		0.25	2.2	208/1
1-Condenser Fan Motor		0.25	2.2	208/1

Rack Design Notes:
- A voltage variation of +/- 10% of nameplate utilization voltage is acceptable.
- Type of defrost for the systems are: "A" (off-cycle) air defrost, "E" electric defrost, "G" gas defrost.
- Each (compressor) system is supplied with a crankcase heater and head pressure controls factory installed.
- Low temperature (compressor) system(s) are supplied with suction line accumulator factory installed.
- All compressors and coated condensers are sized to operate at an air ambient of 100°F.
- All evaporator coils supplied by Omni with matching thermostats (t'stat), solenoid & expansion valves along with "EC" motors (WI's only) factory installed.
- Walk-in coil(s) supplied with "SmartSpeed" for low energy consumption (savings).
- Electrical contractor to provide power for medium and low temperature evaporator coils. Power from building. Provide separate power source for each evaporator.
- Walk-In(s) with 'Electric Defrost' no longer requires inter-connecting wire to the rack, a direct 208-volt power source is needed.
- Cooler coil to have dual circuits to allow even air distribution throughout the walk-in cooler
- Each coil to have wifi connectivity as well as Cat5 (ethernet) cable to switch (provided by Omni) for internet monitoring.
- Lead-Lag (back-up) design with even run time for walk-in cooler compressor alarm incase a compressor fails to alert for immediate service (dry contacts provided for BMS system).
- Low ambient package consists of heated receiver cabinet(s) or blanket wrapped receivers based on t'sat settings
- Refrigeration design is based on a maximum line run of 100' for (each system) liquid and suction lines. This includes a vertical allowance of 15'.
- The information disclosed herein was originated by and is the property of OmniTeam Inc. and except for rights expressly granted to the customer, OmniTeam Inc. reserves all patent, property, design, use, sale, manufacturing and reproduction rights thereto.

Kitchen Equipment Contractor (or his Refrigeration Contractor) Notes:
- It is the installing contractors responsibility to follow all applicable codes & current refrigeration industry standards and practices when determining line sizes, installation and start-up of OmniTeam equipment.

⚠ WARNING NOTICE:
1) Refrigeration installer must have nitrogen flowing through all pipes during all brazing.
2) OmniTeam, Inc.will not pay for any damage in the solenoid(s) or expansion valve(s), caused by scale in the pipe.

KE2 EDGE MANAGER MONITORING SYSTEM FOR ONE RACK

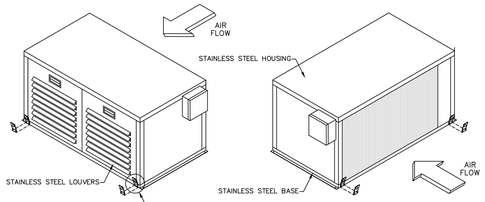


OMNI TEMP REFRIGERATION RACK

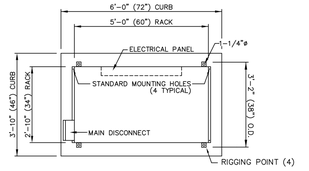
ETL LISTED
CONFORMS TO UL STD 1995
UNION MADE
OmniTemp

RACK OVERALL DIMENSIONS		
LENGTH (INCHES)	WIDTH (INCHES)	HEIGHT (INCHES)
68	38	33

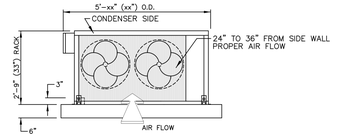
MODEL: OTB2-AC-H



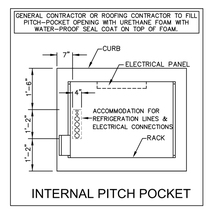
ISOMETRIC



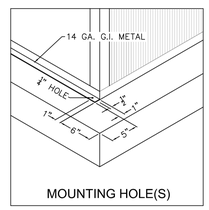
PLAN VIEW



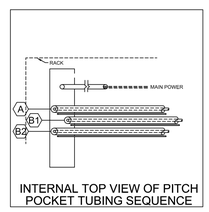
ELEVATION



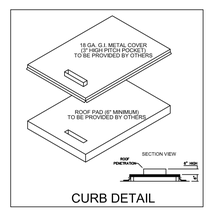
INTERNAL PITCH POCKET



MOUNTING HOLE(S)



INTERNAL TOP VIEW OF PITCH POCKET TUBING SEQUENCE



CURB DETAIL

VERIFICATION NOTE

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3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PROCTOR STATE OF NEW YORK 013984
REGISTRATION EXPIRATION DATE: 12/31/2026

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Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

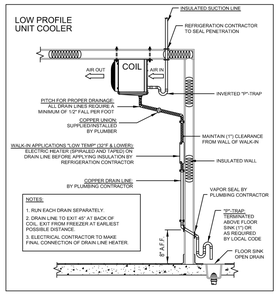
Sheet Title
REFRIGERATION DETAILS

Sheet No.
CTE FS203

CONSTRUCTION DOCUMENTS

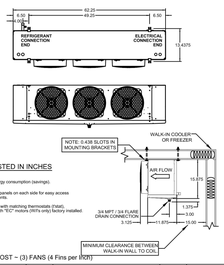
C:\Users\DanLCheff\tech\FSDS - Jon Woods - Active Projects\Newburgh CTE - #21-518\Drawings\Current Drawing Sheets\20-138_Newburgh ESCD CTE Center_FSDS_R22.rvt

CONDENSATE DRAIN LINES



EVAPORATOR COIL SPECIFICATIONS

LOW PROFILE UNIT COOLER



DIMENSIONAL DATA LISTED IN INCHES

* "SmartSpeed" fan motors for low energy consumption (savings).

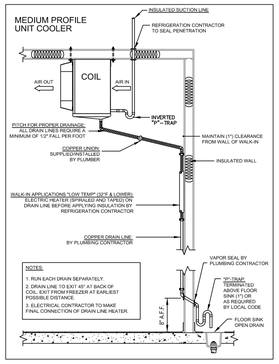
* Calcinet design features front access panels on each side for easy access to electrical and refrigeration components.

* All evaporator coils supplied by Omis with matching thermostats (Yatel), solenoid & expansion valves along with TEV" motors (90% only) factory installed.

ELECTRIC DEFROST – (3) FANS (4 Fins per inch)

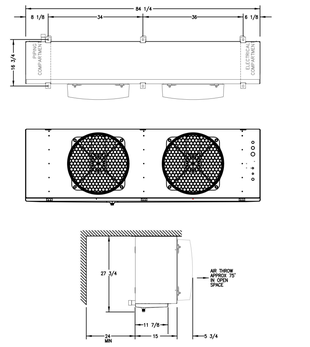
MODEL SERIES	LOW TEMP 4 FPI	VOLTAGE 208/230V 1PH OR 460V 3PH	SmartSpeed	CONNECTIONS (INCHES) NOT FOR FIELD PIPING		APPROX.	ELECTRICAL POWER SUPPLY CONNECTION	
	ELECTRIC DEFROST	(New Gen D)	ECM	SUCTION CONNECTION (ID) SWEAT	DISTRIBUTOR INLET SIZE	SHIP WGT. LBS.	FROM BUILDING	FROM RACK
KLP 316	VE	52D	YES	1-1/8	1/2	115	YES	NO

CONDENSATE DRAIN LINES



EVAPORATOR COIL SPECIFICATIONS

MEDIUM PROFILE UNIT COOLER



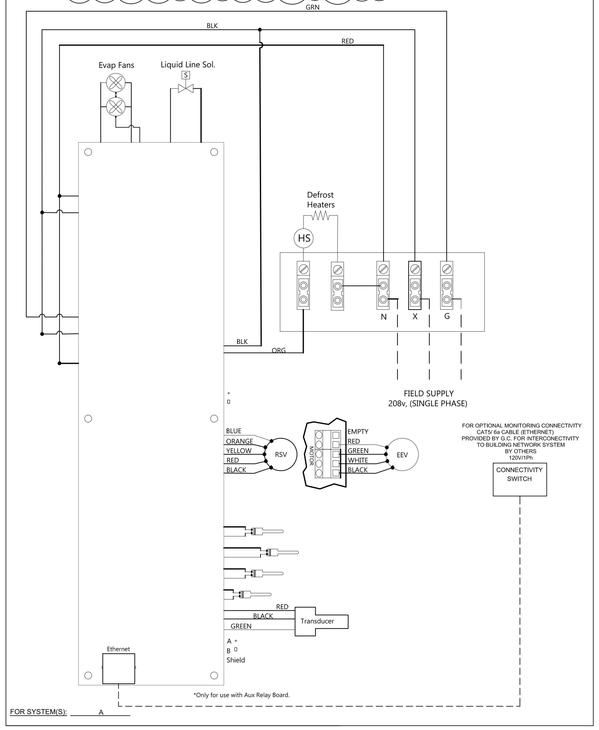
AIR DEFROST – (2) FANS

MODEL SERIES	MEDIUM TEMP	VOLTAGE 208/230V 1PH OR 460V 3PH (EC)	DESIGN	SmartSpeed	CONNECTIONS (INCHES) NOT FOR FIELD PIPING		APPROX.	ELECTRICAL POWER SUPPLY CONNECTION	
	AIR DEFROST		GENERATION	ECM	SUCTION CONNECTION (ID) SWEAT	DISTRIBUTOR IN-ET SIZE	SHIP WGT. LBS.	FROM BUILDING	FROM RACK
KMP 232	MA	52	D	YES	1-1/8	5/8	224	YES	NO

KE2 DEFROST CONTROLLER FOR WALK-IN FREEZER

ITEM	SYSTEM	DESCRIPTION	QTY.	FAN AMP	VOLTAGE	HEATER AMP	VOLTAGE
204	A	Walk-In Freezer #203	1	1.8	208/1	11.9	208/1

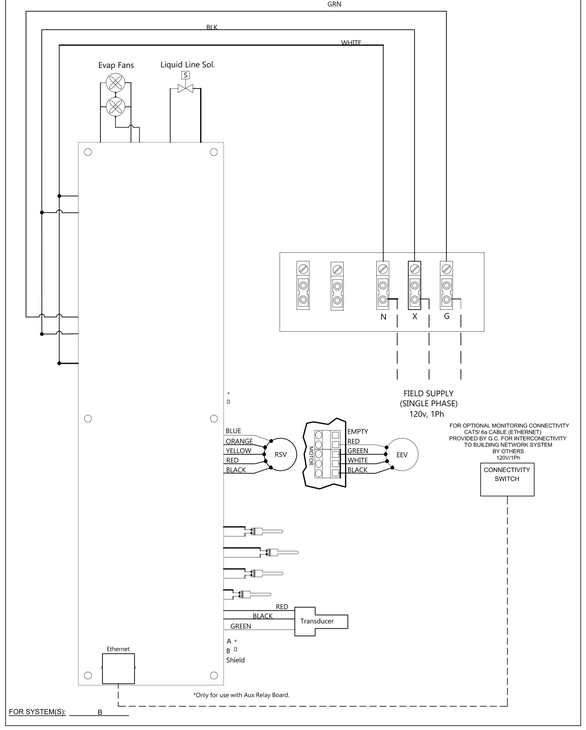
★PLEASE NOTE SEPARATE POWER SUPPLY REQUIRED FOR DRAIN LINE HEATER 120v/1ph
DRAIN LINE REQUIREMENT 6 WATTS PER FOOT



FOR SYSTEM(S): A

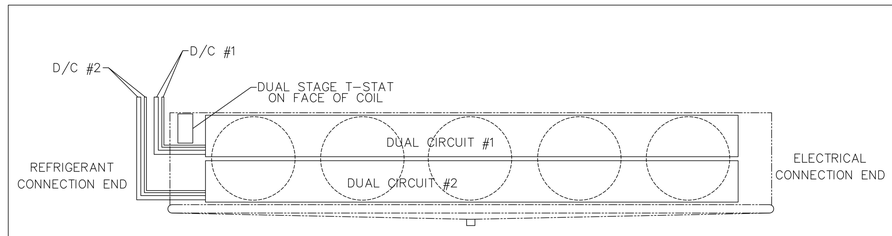
KE2 DEFROST CONTROLLER FOR WALK-IN COOLER

ITEM	SYSTEM	DESCRIPTION	QTY.	FAN AMP	VOLTAGE
202	B	Walk-In Cooler #201	1	4.4	115/1



FOR SYSTEM(S): B

DUAL CIRCUIT REFERENCE DETAIL FOR WALK-IN EVAPORATOR COIL(S)



VERIFICATION NOTE

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RAYMOND L. PECORA 019844 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

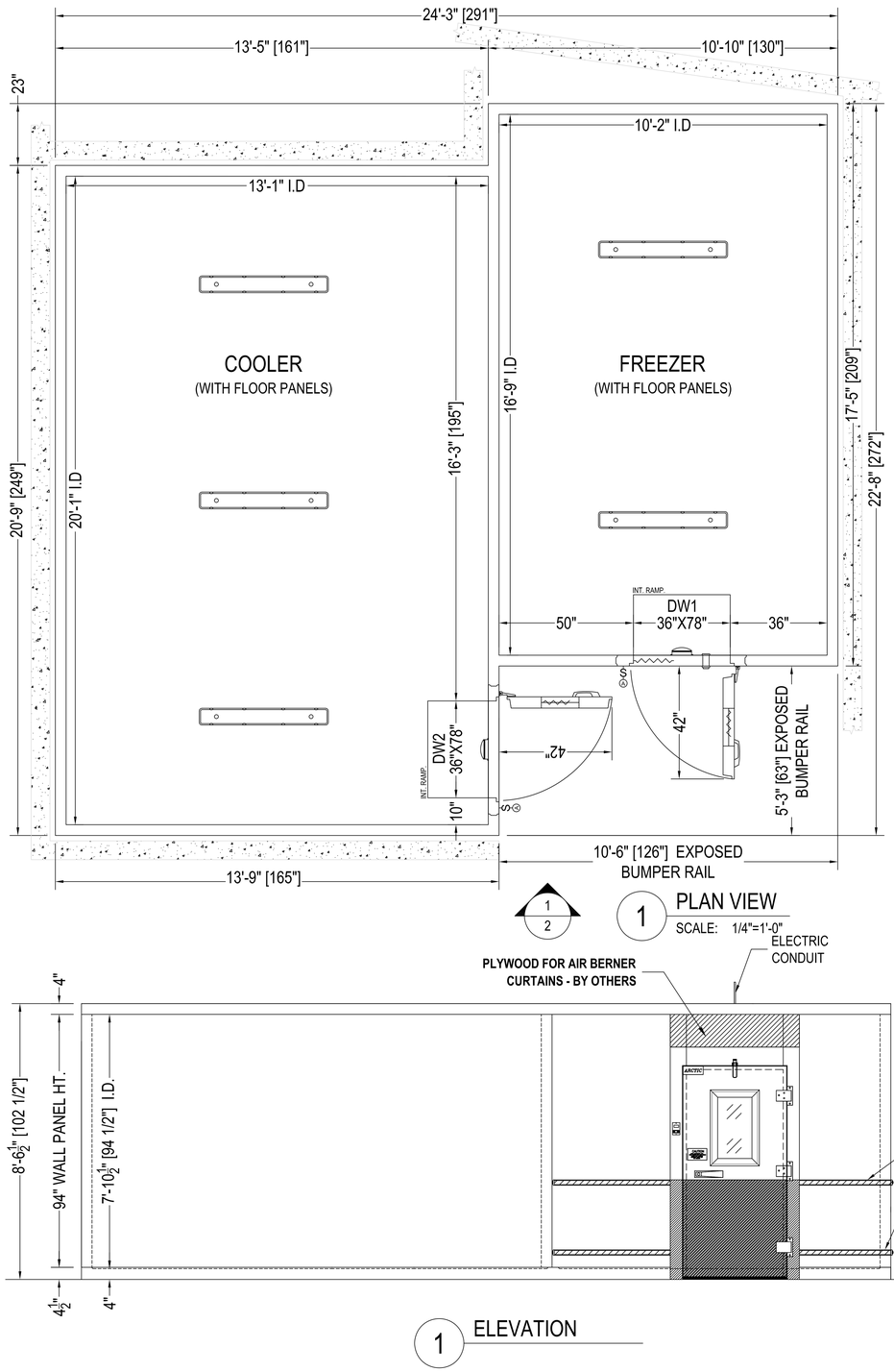
#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JM
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
REFRIGERATION DETAILS

Sheet No.
CTE FS204

CONSTRUCTION DOCUMENTS



1 PLAN VIEW

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

1 ELEVATION

REFRIGERATION SYSTEM BY OTHERS

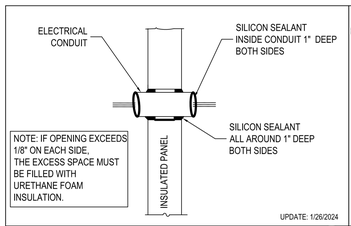
* THE K.E.C. IS RESPONSIBLE TO INSPECT AND ACCEPT BUILDING FLOOR SLAB / DEPRESSION PRIOR TO INSTALLING THE WALK-IN UNIT.

* NOTIFY THE G.C. IN WRITING, IF THE SLAB IS UNACCEPTABLE FOR A PROPER INSTALLATION OF THE UNIT.

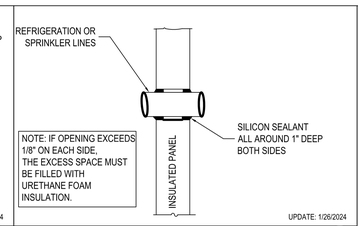
* K.E.C. IS RESPONSIBLE FOR FINAL ACCEPTANCE OF WALK-IN INSTALLATION.

COOLER/FREEZER GENERAL SPECIFICATIONS

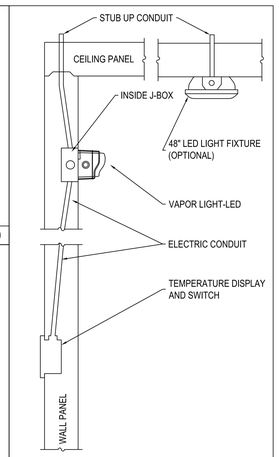
FINISHES	INTERIOR WALLS: WHITE STUCCO ALUMINUM INTERIOR CEILING: WHITE STUCCO ALUMINUM EXPOSED EXTERIOR: BEADED STAINLESS STEEL UNEXPOSED EXTERIOR: STANDARD FINISH
PANELS	ALL FOAMED PANELS ARE 4"
FLOOR	CONSTRUCTION TYPE: RAMP FINISH: STAINLESS STEEL
DOOR HARDWARE & ACCESSORIES	• 3 HINGES PER DOOR • HYDRAULIC DOOR CLOSURE • FRAME HEATER • PRESSURE RELIEF VENTS • 14"X24" HEATED VISION WINDOW • VAPOR PROOF LED LIGHT FIXTURE • CONTROL/ MONITOR SYSTEM • 36"H DOOR KICK-PLATE ON EXTERIOR/ INTERIOR • POWER AIR CURTAIN • PULL TYPE DOOR LATCH WITH CYLINDER LOCK AND SAFETY RELEASE
WALK-IN ACCESSORIES	• WALL TRIM • CEILING ENCLOSURE TRIM • NON-SKID STRIPS FOR FLOOR AISLES • LOW TEMPERATURE LED LIGHT FIXTURES • DOUBLE RAIL BUMPER RAIL
REFRIGERATION	MANUFACTURER: OMNI-TEMP



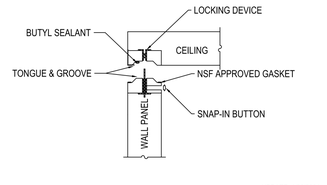
ELECTRICAL CONDUIT PENETRATION (1)



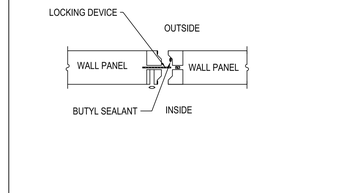
REFRIGERATION OR SPRINKLER LINES PENETRATION (2)



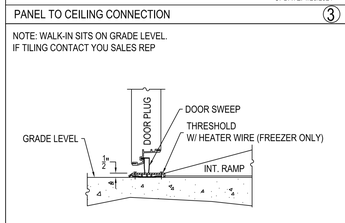
DOOR DETAIL STUB UP CONDUIT (7)



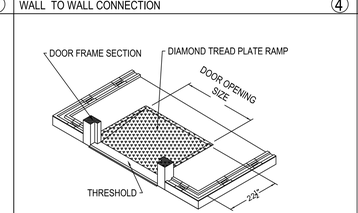
PANEL TO CEILING CONNECTION (3)



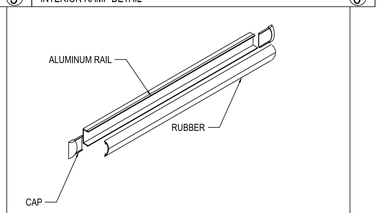
WALL TO WALL CONNECTION (4)



DOOR PLUG DETAIL FOR INTERIOR RAMP (5)



INTERIOR RAMP DETAIL (6)



BOSTON RETAIL SERIES 2000 2" BUMPER RAIL (8)

VERIFICATION NOTE

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Project Title

NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PECKHAM 21884 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
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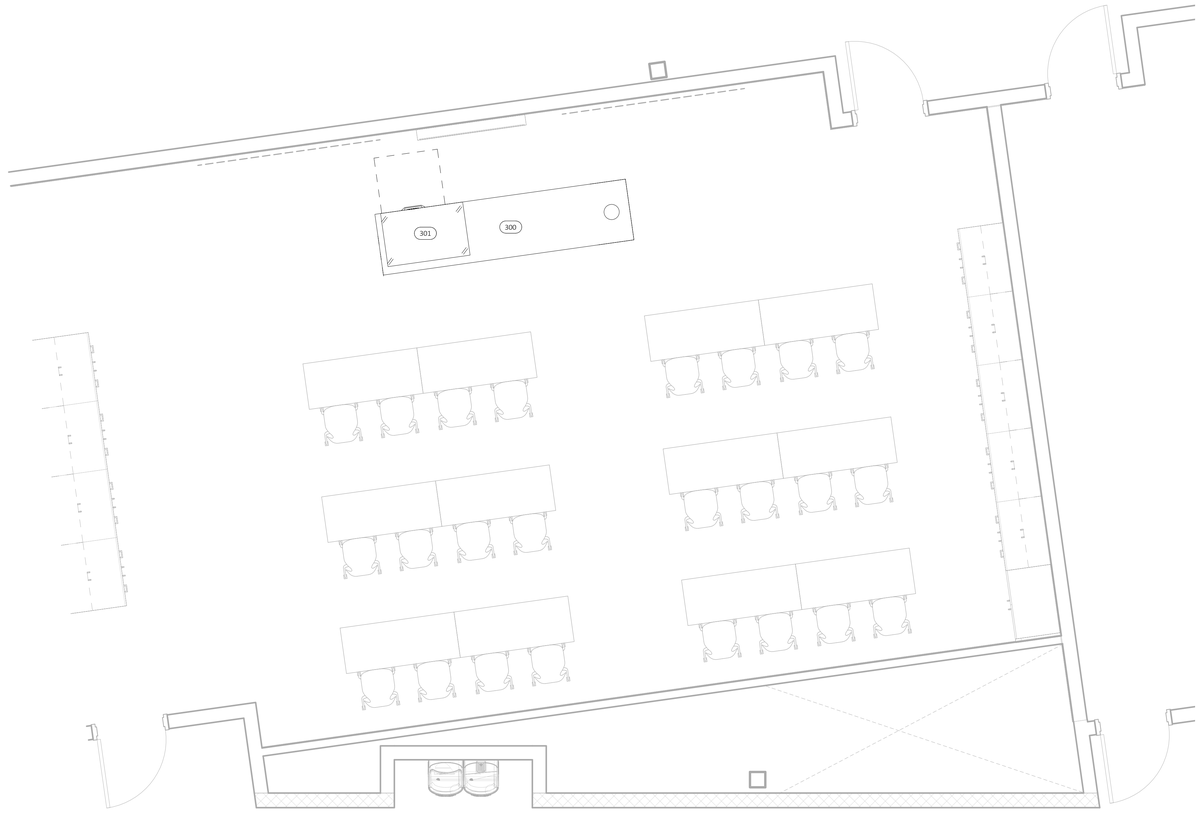
Sheet Title

WALK-IN DETAIL DRAWING

Sheet No.

CTE FS205

CONSTRUCTION DOCUMENTS



1 FOODSERVICE EQUIPMENT PLAN - CLASSROOM
3/8" = 1'-0"

FOOD SERVICE EQUIPMENT SCHEDULE - CLASSROOM			
ITEM NO.	QTY.	CATEGORY	REMARKS
300	1	TEACHER'S WORK STATION	NEW
301	1	TEACHER'S REFRIGERATED STATION	NEW

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT
EDWARD L. PECKHAM
STATE OF NEW YORK
#19385
REGISTRATION EXPIRATION DATE: 12/31/2024

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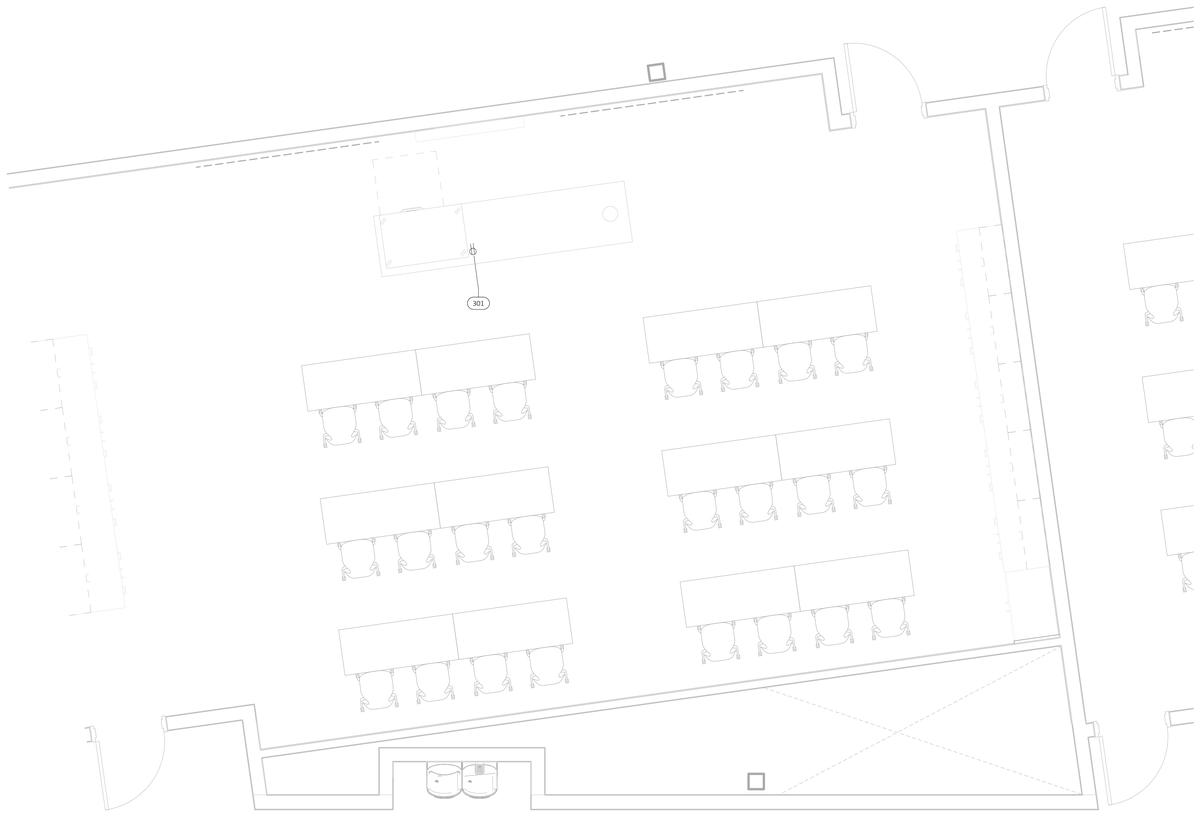
Issued for Bid:	04/15/2024

Sheet Title
FOODSERVICE EQUIPMENT PLAN - CLASSROOM

Sheet No.
CTE FS300

CONSTRUCTION DOCUMENTS



1 FOODSERVICE ELECTRICAL PLAN - CLASSROOM
3/8" = 1'-0"

FOOD SERVICE ELECTRICAL SCHEDULE - CLASSROOM

ITEM NO.	QTY.	EQUIPMENT CATEGORY	VOLTS	PHASE	AMPS	HP	CONNECTION TYPE	ELEC. AFF	ELECTRICAL REMARKS
301	1	TEACHER'S REFRIGERATED STATION	120	1	3.40 A	1/4	NEMA 5-15P	4"	STUB UP FROM FLOOR; SEE ARCHITECTURAL DRAWINGS FOR ADDITIONAL CONNECTION LOCATION

ELECTRICAL NOTES

1. ALL CONNECTIONS SHOW RELATIVE TO FOOD SERVICE EQUIPMENT ONLY.
2. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
3. ELECTRICAL CONTRACTOR TO BRANCH CONNECTIONS AS REQUIRED.
4. K.E.C. TO SUPPLY ALL FIXTURES AND COMPONENTS SPECIFIED IN EQUIPMENT SPECIFICATIONS. ELECTRICAL CONTRACTOR SHALL INSTALL AND CONNECT ALL ELECTRICAL COMPONENTS TO MAKE FINAL CONNECTIONS UNLESS OTHERWISE NOTED.
5. SWITCHES, STARTERS, LOCK-OUT DEVICES, DISCONNECTS, AND ANY OTHER REQUIRED ELECTRICAL COMPONENTS, WILL BE MOUNTED AND INSTALLED BY THE ELECTRICAL CONTRACTOR AND SHALL MEET ALL O.S.H.A. AND CODE REQUIREMENTS.
6. DO NOT RUN ANY EXPOSED LINES WHERE POSSIBLE.
7. ALL MAIN BREAKER PANELS, DISCONNECT SWITCHES, RECEPTACLES, AND RECEPTACLE COVER PLATES ARE TO BE PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
8. ELECTRICAL CONTRACTOR IS TO PROVIDE AND PERFORM WIRING BETWEEN THE FIRE SUPPRESSION SYSTEM, MICRO-SWITCHES, COOKING EQUIPMENT, AND BUILDING'S FIRE ALARM SYSTEM. SHUNT TRIP CIRCUITRY WILL BE REQUIRED TO SHUT DOWN COOK LINE IF AN EMERGENCY.
9. K.E.C. IS TO PROVIDE AND INSTALL ALL DRAIN LINE HEATER CABLE ON WALK-IN FREEZER DRAIN LINES.
10. K.E.C. IS RESPONSIBLE TO INSTALL AND MAKE ELECTRICAL CONNECTIONS FOR ANY ADDITIONAL LIGHTING, TIME CLOCKS, OR OTHER ELECTRICAL ACCESSORIES SPECIFIED FOR THE WALK-IN UNITS.
11. ELECTRICAL CONTRACTOR TO PROVIDE ELECTRICAL SERVICE FOR THE WALK-IN DOOR HEATERS, LIGHTS, EVAPORATORS AND CONDENSERS, AND PROVIDE ELECTRICAL DISCONNECTS AT CONDENSERS.
12. THE K.E.C. SHALL PROVIDE PRE-ASSEMBLED REMOTE REFRIGERATION COMPONENTS AS REQUIRED BY THE EQUIPMENT SPECIFICATIONS. K.E.C. TO INSTALL, CONNECT, CHARGE REFRIGERATION LINES AND SYSTEMS, AND RUN AND TEST FOR PROPER OPERATION.
13. VERIFY FINAL EQUIPMENT REQUIREMENTS PRIOR TO INSTALLATION. REVISIONS TO EQUIPMENT MAY AFFECT THE ELECTRICAL CONTRACTOR'S SCOPE OF WORK OR MATERIAL REQUIREMENTS.

*REFER TO ARCHITECT'S ELECTRICAL DRAWINGS FOR ADDITIONAL BUILDING ELECTRICAL REQUIREMENTS.

ELECTRICAL LEGEND

ABBR.	DESCRIPTION	SYMBOL
DIRECT	ELECTRICAL CONNECTION	
DR	DUPLEX RECEPTACLE	
SR1	SINGLE RECEPTACLE (120V)	
SR2	SINGLE RECEPTACLE (208V)	
	FIRE SUPPRESSION PULL BOX	
JB	JUNCTION BOX	
SW	SWITCH	
E	UDS ELECTRICAL	
FS	UDS FIRE FUEL SHUT-OFF	
F	HOOD FAN CONTROL	
L	HOOD LIGHT CONTROL	
POS	CATS DATA CABLE	
V	VOLTAGE	
KW	KILOWATTS	
HP	HORSEPOWER	
A	AMPERE	
AFF	ABOVE FINISHED FLOOR	
DFA	DOWN FROM ABOVE	

VERIFICATION NOTE

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PRESSMAN 021984 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

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CSArch Proj. #:	108-2303
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Sheet Title
FOODSERVICE ELECTRICAL PLAN - CLASSROOM

Sheet No.
CTE FS301

CONSTRUCTION DOCUMENTS

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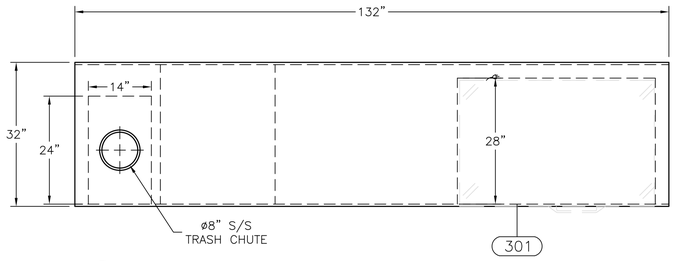
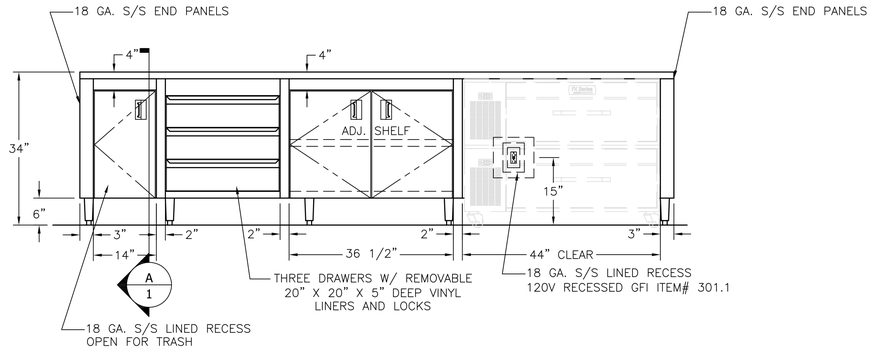
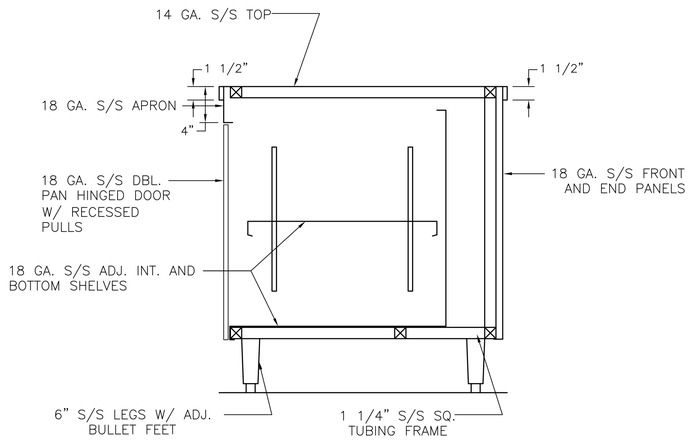


1 PLAN VIEW

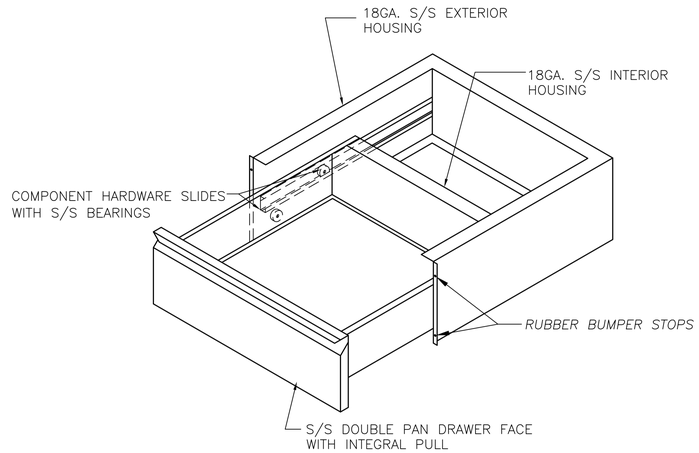


1 ELEVATION



A SECTION
Scale: 1 1/2" = 1'

ITEM# 300 S/S COUNTER ONE (1) REQ'D.



DRAWER DETAIL

VERIFICATION NOTE

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT EDWARD L. PROCTOR 019885 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2024

#	DATE	DESCRIPTION

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CSArch Proj. #:	108-2303
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Sheet Title
WORK STATION DETAILS

Sheet No.
CTE FS302

CONSTRUCTION DOCUMENTS

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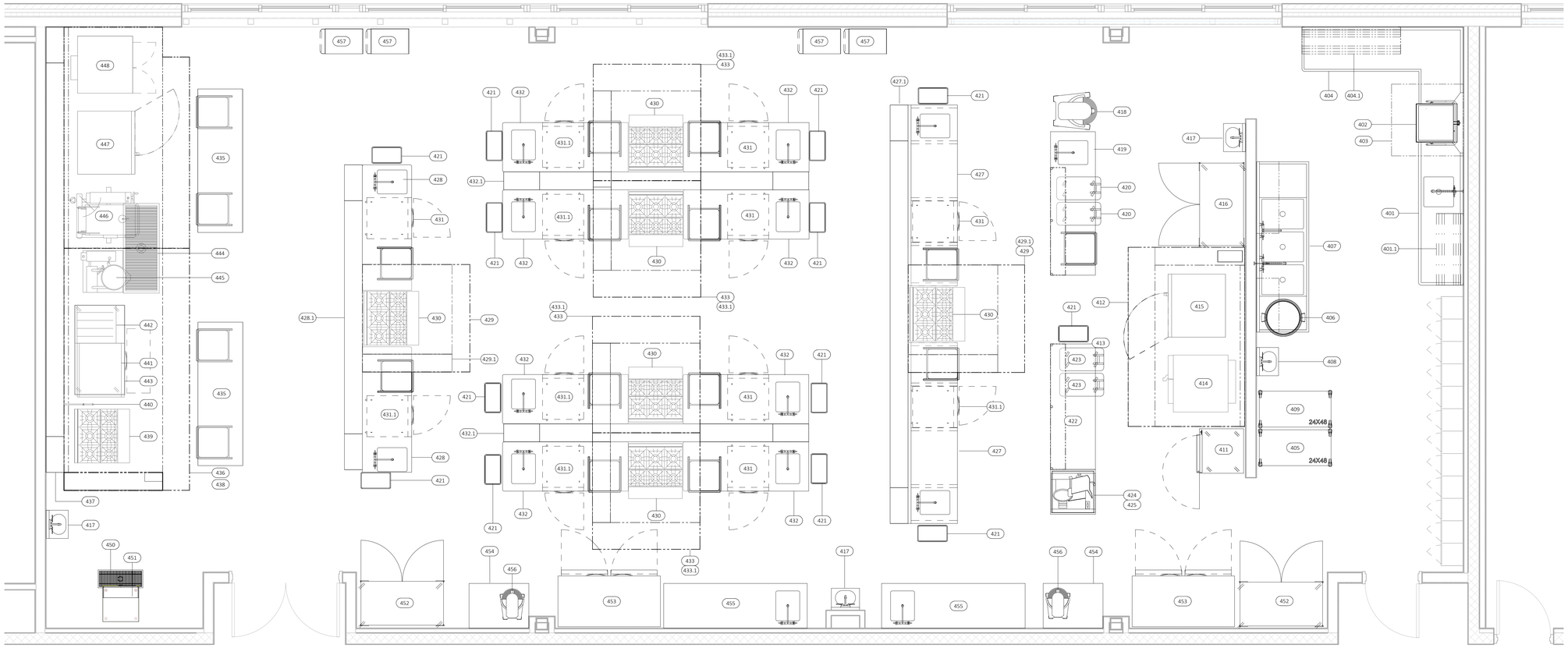

1 FOODSERVICE EQUIPMENT PLAN - CULINARY LAB
3/8" = 1'-0"

FOOD SERVICE EQUIPMENT SCHEDULE - CULINARY			
ITEM NO.	QTY.	CATEGORY	REMARKS
400	1	SPARE NUMBER	SPARE
401	1	SOILED DISHTABLE	NEW
401.1	1	DISHTABLE SORTING SHELF	NEW
402	1	DISHWASHER	NEW
402.1	1	INTERNAL BOOSTER HEATER	NEW
403	1	CONDENSATE HOOD	NEW
404	1	CLEAN DISHTABLE	NEW
404.1	1	DISHTABLE SORTING SHELF	NEW
405	1	POT AND PAN RACK	NEW
406	1	TRASH CAN	NEW
407	1	THREE COMPARTMENT SINK	NEW
408	1	HAND SINK	NEW
409	1	POT AND PAN RACK	NEW
410	1	SPARE NUMBER	SPARE
411	1	PROOFING CABINET	NEW
412	1	EXHAUST HOOD	NEW
413	1	FIRE SUPPRESSION SYSTEM	NEW
414	1	CONVECTION OVEN	NEW
415	1	COMBI OVEN	NEW
416	1	SECURITY STORAGE	NEW
417	3	HAND SINK	NEW
418	1	MIXER	NEW
419	1	PREP TABLE W/ MARBLE TOP	NEW
420	2	INGREDIENT BIN	NEW
421	13	TRASH CAN	NEW
422	1	WORK TABLE W/ MARBLE TOP	NEW
423	2	INGREDIENT BIN	NEW
424	1	SLICER	NEW
425	1	SLICER CART	NEW
426	1	SPARE NUMBER	SPARE
427	2	STUDENT WORK STATION	NEW
427.1	1	UTILITY WALL SYSTEM	NEW
428	2	STUDENT WORK STATION	NEW
428.1	1	UTILITY WALL SYSTEM	NEW

FOOD SERVICE EQUIPMENT SCHEDULE - CULINARY			
ITEM NO.	QTY.	CATEGORY	REMARKS
429	2	EXHAUST HOOD	NEW
429.1	2	FIRE SUPPRESSION SYSTEM	NEW
430	6	RANGE	NEW
431	6	UNDERCOUNTER REFRIGERATOR	NEW
431.1	6	UNDERCOUNTER REFRIGERATOR	NEW
432	8	STUDENT WORK STATION	NEW
432.1	2	UTILITY WALL SYSTEM	NEW
433	4	EXHAUST HOOD	NEW
433.1	4	FIRE SUPPRESSION SYSTEM	NEW
434	1	SPARE NUMBER	SPARE
435	2	WORK TABLE	NEW
436	1	EXHAUST HOOD	NEW
437	1	UTILITY WALL SYSTEM	NEW
438	1	FIRE SUPPRESSION SYSTEM	NEW
439	1	RANGE	NEW
440	1	POT FILLER	NEW
441	1	GRIDDLE	NEW
442	1	CHARBOILER	NEW
443	1	REFRIGERATED EQUIPMENT STAND	NEW
444	1	FLOOR TROUGH	NEW
445	1	KETTLE	NEW
446	1	TILTING BRAISING PAN	NEW
447	1	COMBI OVEN	NEW
448	1	CONVECTION OVEN	NEW
449	1	SPARE NUMBER	SPARE
450	1	FLOOR TROUGH	NEW
451	1	ICE MACHINE	NEW
452	2	MOBILE SECURITY STORAGE	NEW
453	2	ROLL-IN REFRIGERATOR	NEW
454	2	WORK TABLE	NEW
455	2	PREP TABLE	NEW
456	2	MIXER	NEW
457	4	UTILITY CART	NEW

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT
JEREMIAH L. PROSACCO
019883
STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

Drawn By:	DL
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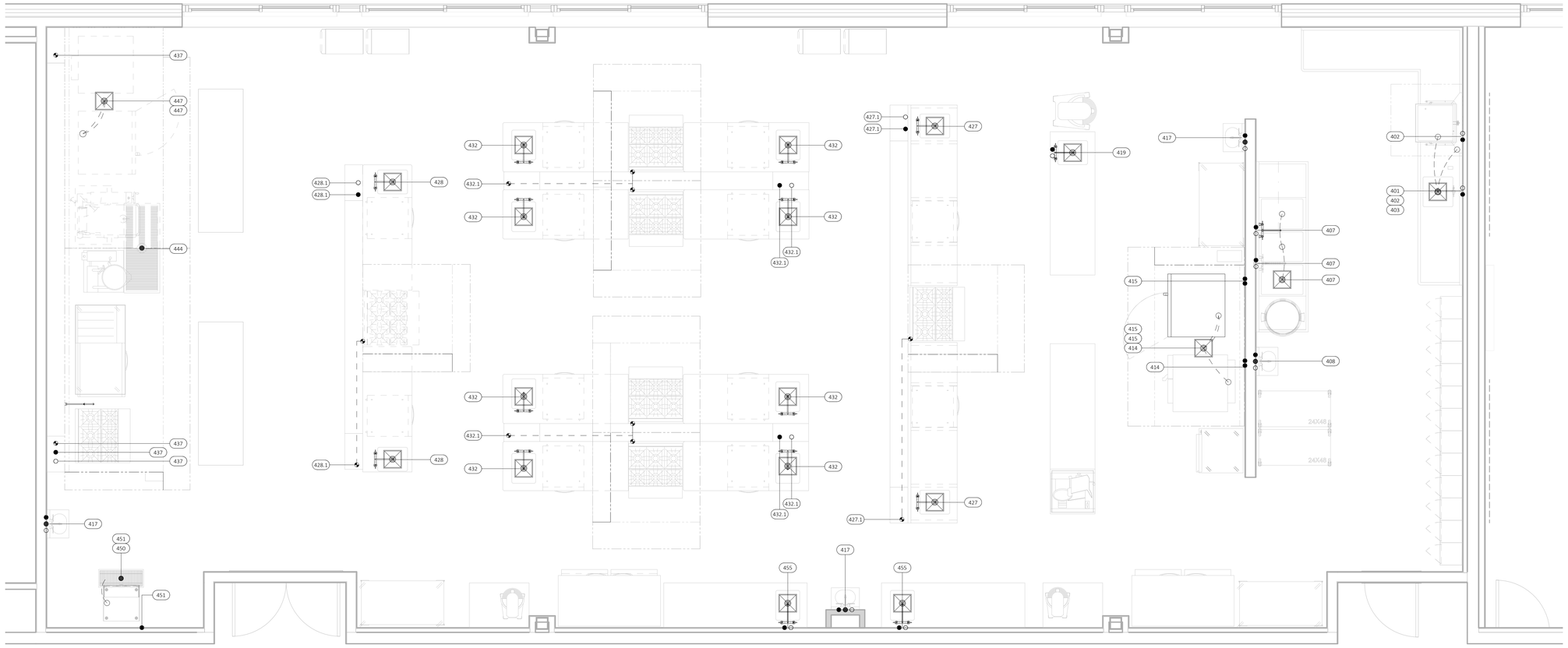
Sheet Title
FOODSERVICE EQUIPMENT PLAN - CULINARY

Sheet No.
CTE FS400

CONSTRUCTION DOCUMENTS



1 FOODSERVICE PLUMBING PLAN - CULINARY LAB
3/8" = 1'-0"

FOOD SERVICE PLUMBING SCHEDULE - CULINARY

ITEM NO.	QTY.	CATEGORY	HW SIZE	CW SIZE	WATER AFF.	DW SIZE	DW AFF.	IW SIZE	GAS SIZE	MBTUH	GAS AFF.	REMARKS
401	1	SOILED DISHTABLE	1/2"	1/2"	15"			2"				8" O.C. IW TO FLOOR SINK
402	1	DISHWASHER	3/4"	3/4"	15"			2"				IW TO FLOOR SINK; DRAIN WATER TEMPERING KIT
403	1	CONDENSATE HOOD						1/2"				IW TO FLOOR SINK
407	1	THREE COMPARTMENT SINK	1/2"	1/2"	15"			2"				(2) CW, HW REQUIRED; (3) IW TO FLOOR SINK
408	1	HAND SINK	1/2"	1/2"	21"	1 1/2"	24"					MOUNT AND SEAL TO WALL
414	1	CONVECTION OVEN		3/4"	48"			1 1/2"				(2) CW CONNECTIONS ; IW TO FLOOR SINK
415	1	COMBI OVEN		3/4"				2"				(2) CW CONNECTIONS REQUIRED; (2) IW TO FLOOR SINK
417	3	HAND SINK	1/2"	1/2"	21"	1 1/2"	24"					MOUNT AND SEAL TO WALL
419	1	PREP TABLE W/ MARBLE TOP	1/2"	1/2"	4"			1 1/2"				IW TO FLOOR SINK
427	2	STUDENT WORK STATION	1/2"	1/2"	15"			2"				IW TO FLOOR SINK; WATER FROM ITEM 428.1
427.1	1	UTILITY WALL SYSTEM	3/4"	3/4"	4"				1"	260,000	4"	
428	2	STUDENT WORK STATION	1/2"	1/2"	15"			2"				IW TO FLOOR SINK; WATER FROM ITEM 428.1
428.1	1	UTILITY WALL SYSTEM	3/4"	3/4"	4"				1"	260,000	4"	
430	6	RANGE							1"	260,000	24"	CONNECTION FROM UDS SYSTEM
432	8	STUDENT WORK STATION	1/2"	1/2"	15"			2"				IW TO FLOOR SINK; WATER FROM ITEM 432.1
432.1	2	UTILITY WALL SYSTEM	3/4"	3/4"	4"				1"	520,000	4"	

FOOD SERVICE PLUMBING SCHEDULE - CULINARY

ITEM NO.	QTY.	CATEGORY	HW SIZE	CW SIZE	WATER AFF.	DW SIZE	DW AFF.	IW SIZE	GAS SIZE	MBTUH	GAS AFF.	REMARKS
437	1	UTILITY WALL SYSTEM	3/4"	1 1/4"	108"				1 1/2"	770,000	DFA	CONNECTIONS DOWN FROM ABOVE; GAS CONNECTIONS LOOPED
439	1	RANGE							1"	260,000	24"	CONNECT TO UDS SYSTEM
440	1	POT FILLER		1/2"	48"							CONNECT TO UDS SYSTEM
441	1	GRIDDLE							3/4"	75,000	24"	CONNECT TO UDS SYSTEM
442	1	CHARBOILER							3/4"	58,000	24"	CONNECT TO UDS SYSTEM
444	1	FLOOR TROUGH				4"	4"					
445	1	KETTLE	1/2"	1/2"					1/2"	52,000		CONNECT TO UDS SYSTEM
446	1	TILTING BRAISING PAN	1/2"	1/2"					1/2"	65,000		CONNECT TO UDS SYSTEM
447	1	COMBI OVEN		3/4"				2"				CONNECT TO UDS SYSTEM; (2) IW TO FLOOR SINK
448	1	CONVECTION OVEN							3/4"	90,000		CONNECT TO UDS SYSTEM
450	1	FLOOR TROUGH				4"	4"					
451	1	ICE MACHINE		3/8"	18"			3/4"				IW TO FLOOR TROUGH
455	2	PREP TABLE	1/2"	1/2"	15"			2"				IW TO FLOOR SINK

PLUMBING NOTES

1. ALL CONNECTIONS SHOWN ARE RELATIVE TO FOOD SERVICE EQUIPMENT ONLY.
2. GENERAL WATER PRESSURE IN KITCHEN AREA NOT TO EXCEED 50 PSI.
3. PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
4. K.E.C. TO SUPPLY AND INSTALL ALL FIXTURES AND FAUCETS AS SPECIFIED IN EQUIPMENT SPECIFICATIONS. PLUMBING CONTRACTOR SHALL CONNECT ALL PLUMBING COMPONENTS TO MAKE FINAL CONNECTIONS.
5. FAUCETS, WATER FILTERS, GATE VALVES, WATER HAMMER ARRESTORS, BACK FLOW PREVENTORS, PRESSURE REDUCING VALVES, AND ANY OTHER SPECIFIED PLUMBING COMPONENTS, WILL BE MOUNTED AND INSTALLED BY THE PLUMBING CONTRACTOR.
6. DO NOT RUN ANY EXPOSED LINES WHERE POSSIBLE.
7. PLUMBING CONTRACTOR TO FURNISH AND INSTALL GAS SHUT OFF VALVES AS REQUIRED AT POINT OF CONNECTION WITH EQUIPMENT.
8. GENERAL GAS PRESSURE IN KITCHEN TO BE VERIFIED BY THE PLUMBING CONTRACTOR. VERIFY PRESSURE WITH K.E.C. TO RELATED EQUIPMENT.
9. PLUMBING CONTRACTOR IS REQUIRED TO MOUNT AND INSTALL ALL GAS REGULATORS, GAS PRESSURE REDUCING VALVES, AND GAS HOSES SUPPLIED BY THE K.E.C. UNLESS OTHERWISE NOTED.
10. PLUMBING CONTRACTOR TO VERIFY THAT ALL FLOOR SINKS, FLOOR DRAINS, AND WASTES CONFORM TO LOCAL CODES.
11. DIRECT ALL INDIRECT WASTE TO FLOOR SINKS OR DRAINS AS REQUIRED BY LOCAL CODES.
12. THE K.E.C. SHALL PROVIDE PRE-ASSEMBLED REMOTE REFRIGERATION COMPONENTS AS REQUIRED BY THE EQUIPMENT SPECIFICATIONS. KE.C. TO INSTALL CONNECT, CHARGE REFRIGERATION LINES AND SYSTEMS, AND RUN AND TEST SYSTEMS FOR PROPER OPERATION.
13. K.E.C. TO PROVIDE AND INSTALL DRAIN LINES FROM EVAPORATOR TO FLOOR DRAIN PROVIDED BY PLUMBING CONTRACTOR.
14. PLUMBING CONTRACTOR TO INSTALL GAS SHUT OFF VALVE FOR FIRE SUPPRESSION SYSTEM PROVIDED BY K.E.C.

*REFER TO ARCHITECT'S PLUMBING DRAWINGS FOR ADDITIONAL BUILDING PLUMBING REQUIREMENTS.

PLUMBING LEGEND

ABBR.	DESCRIPTION	SYMBOL
CW	COLD WATER	●
HW	HOT WATER	○
W	DIRECT WASTE	●
IW	INDIRECT WASTE	○
FD	FLOOR DRAIN	⊗
FS	FLOOR SINK	⊠
	GAS CONNECTION LP/NG	↯
ACH	ABOVE COUNTER HEIGHT	
AFF	ABOVE FINISHED FLOOR	
BFF	BELOW FINISHED FLOOR	
MBTUH	THOUSAND BTU PER HOUR	

VERIFICATION NOTE

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2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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FOODSERVICE PLUMBING PLAN - CULINARY

Sheet No.
CTE FS401

CONSTRUCTION DOCUMENTS

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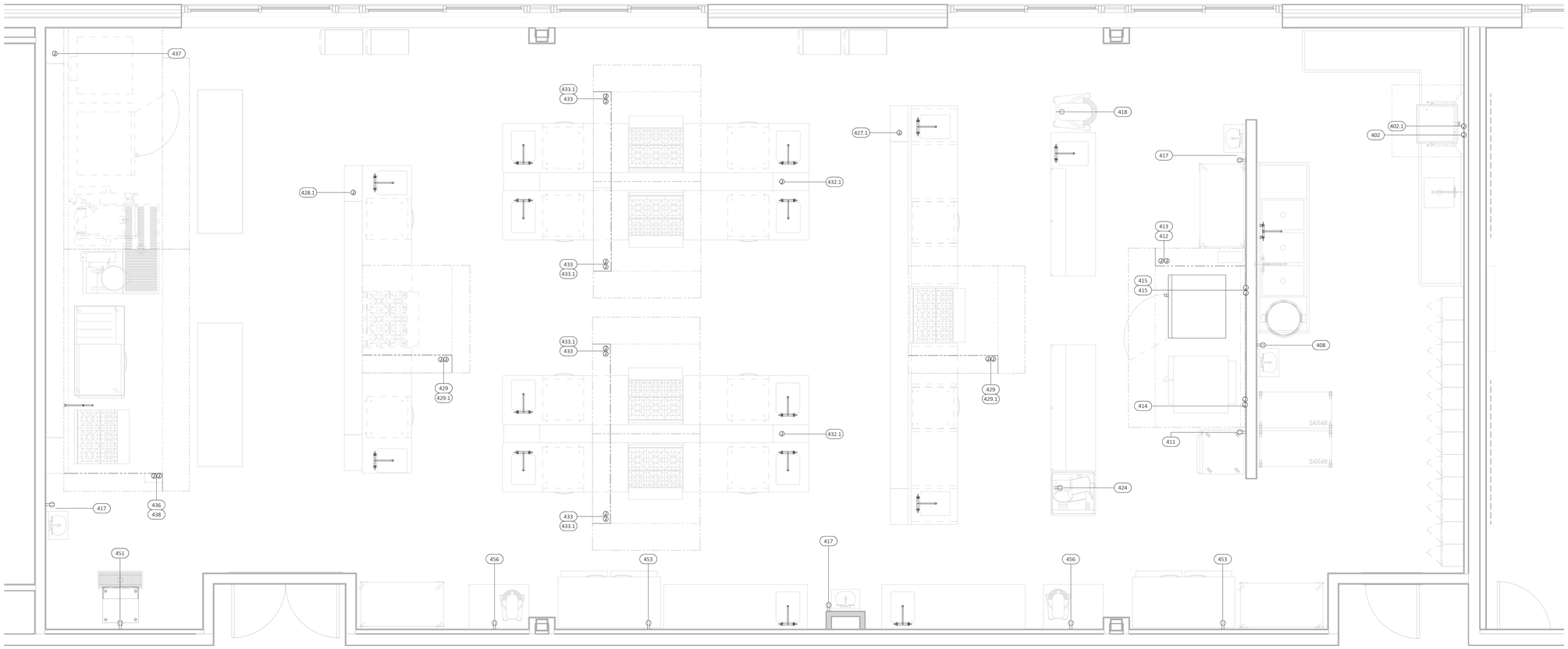

2 FOODSERVICE ELECTRICAL PLAN - CULINARY LAB
3/8" = 1'-0"

FOOD SERVICE ELECTRICAL SCHEDULE - CULINARY

ITEM NO.	QTY.	EQUIPMENT CATEGORY	VOLTS	PH	AMPS	HP	CONNECTION	AFF	REMARKS
402	1	DISHWASHER	208	3	26.9 A		DIRECT	24"	208-240V REQUIRED
402.1	1	INTERNAL BOOSTER HEATER	208	3	25.6 A		DIRECT	24"	208-240V REQUIRED
408	1	HAND SINK	120	1	1.0 A		NEMA 5-15P	15"	
411	1	PROOFING CABINET	120	1	13.8 A		NEMA 5-15P	48"	
412	1	EXHAUST HOOD	120	1	15.0 A		DIRECT	DFA	
413	1	FIRE SUPPRESSION SYSTEM	120	1	20.0 A		DIRECT	DFA	
414	1	CONVECTION OVEN	208	3	38.0 A	3/4	DIRECT	48"	(2) CONNECTIONS REQUIRED
415	1	COMBI OVEN	240	3	124.0 A		DIRECT	48"	(2) CONNECTIONS REQUIRED; 208-240V REQUIRED
417	3	HAND SINK	120	1	1.0 A		NEMA 5-15P	15"	
418	1	MIXER	208	3	7.0 A	2	L15-20P	DFA	CORD TO COME DOWN FROM ABOVE
424	1	SLICER	120	1	2.0 A	1/2	NEMA 5-15P	DFA	CORD TO COME DOWN FROM ABOVE
427.1	1	UTILITY WALL SYSTEM	120	1	60.0 A		DIRECT	4"	BRANCH TO OUTLETS ON WALL. (2) ADDITIONAL DCR'S ON WALL
428.1	1	UTILITY WALL SYSTEM	120	1	60.0 A		DIRECT	4"	BRANCH TO OUTLETS ON WALL. (2) ADDITIONAL DCR'S ON WALL
429	2	EXHAUST HOOD	120	1	15.0 A		DIRECT	DFA	
429.1	2	FIRE SUPPRESSION SYSTEM	120	1	20.0 A		DIRECT	DFA	
431	6	UNDERCOUNTER REFRIGERATOR	120	1	2.5 A	1/5	NEMA 5-15P		CONNECT TO UDS SYSTEM

FOOD SERVICE ELECTRICAL SCHEDULE - CULINARY

ITEM NO.	QTY.	EQUIPMENT CATEGORY	VOLTS	PH	AMPS	HP	CONNECTION	AFF	REMARKS
431.1	6	UNDERCOUNTER REFRIGERATOR	120	1	2.5 A	1/5	NEMA 5-15P		CONNECT TO UDS SYSTEM
432.1	2	UTILITY WALL SYSTEM	120	1	60.0 A		DIRECT	4"	BRANCH TO OUTLETS ON WALL. (2) ADDITIONAL DCR'S ON WALL
433	4	EXHAUST HOOD	120	1	15.0 A		DIRECT	DFA	
433.1	4	FIRE SUPPRESSION SYSTEM	120	1	20.0 A		DIRECT	DFA	
436	1	EXHAUST HOOD	120	1	15.0 A		DIRECT	DFA	
437	1	UTILITY WALL SYSTEM	208	3	200.0 A		DIRECT	4"	
438	1	FIRE SUPPRESSION SYSTEM	120	1	20.0 A		DIRECT	DFA	
443	1	REFRIGERATED EQUIPMENT STAND	120	1	4.2 A	1/4	NEMA 5-15P		CONNECT TO UDS SYSTEM
445	1	KETTLE	120	1	1.0 A		NEMA 5-15P		CONNECT TO UDS SYSTEM
446	1	TILTING BRAISING PAN	120	1	5.0 A		NEMA 5-15P		CONNECT TO UDS SYSTEM
447	1	COMBI OVEN	240	3	124.0 A		DIRECT		CONNECT TO UDS SYSTEM
448	1	CONVECTION OVEN	120	1	8.0 A		NEMA 5-15P		CONNECT TO UDS SYSTEM
451	1	ICE MACHINE	120	1	11.9 A		NEMA 5-15P	18"	
453	2	ROLL-IN REFRIGERATOR	120	1	9.4 A	0.5	NEMA 5-15P	90"	
456	2	MIXER	120	1	6.0 A	1/2	NEMA 5-15P	48"	

ELECTRICAL NOTES

1. ALL CONNECTIONS SHOW RELATIVE TO FOOD SERVICE EQUIPMENT ONLY.
2. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT.
3. ELECTRICAL CONTRACTOR TO BRANCH CONNECTIONS AS REQUIRED.
4. K.E.C. TO SUPPLY ALL FIXTURES AND COMPONENTS SPECIFIED IN EQUIPMENT SPECIFICATIONS. ELECTRICAL CONTRACTOR SHALL INSTALL AND CONNECT ALL ELECTRICAL COMPONENTS TO MAKE FINAL CONNECTIONS UNLESS OTHERWISE NOTED.
5. SWITCHES, STARTERS, LOCK-OUT DEVICES, DISCONNECTS, AND ANY OTHER REQUIRED ELECTRICAL COMPONENTS, WILL BE MOUNTED AND INSTALLED BY THE ELECTRICAL CONTRACTOR AND SHALL MEET ALL O.S.H.A. AND CODE REQUIREMENTS.
6. DO NOT RUN ANY EXPOSED LINES WHERE POSSIBLE.
7. ALL MAIN BREAKER PANELS, DISCONNECT SWITCHES, RECEPTACLES, AND RECEPTACLE COVER PLATES ARE TO BE PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
8. ELECTRICAL CONTRACTOR IS TO PROVIDE AND PERFORM WIRING BETWEEN THE FIRE SUPPRESSION SYSTEM, MICRO-SWITCHES, COOKING EQUIPMENT, AND BUILDING'S FIRE ALARM SYSTEM. SHUNT TRIP CIRCUITRY WILL BE REQUIRED TO SHUT DOWN COOK LINE IF AN EMERGENCY.
9. K.E.C. IS TO PROVIDE AND INSTALL ALL DRAIN LINE HEATER CABLE ON WALK-IN FREEZER DRAIN LINES.
10. K.E.C. IS RESPONSIBLE TO INSTALL AND MAKE ELECTRICAL CONNECTIONS FOR ANY ADDITIONAL LIGHTING, TIME CLOCKS, OR OTHER ELECTRICAL ACCESSORIES SPECIFIED FOR THE WALK-IN UNITS.
11. ELECTRICAL CONTRACTOR TO PROVIDE ELECTRICAL SERVICE FOR THE WALK-IN DOOR HEATERS, LIGHTS, EVAPORATORS AND CONDENSERS, AND PROVIDE ELECTRICAL DISCONNECTS AT CONDENSERS.
12. THE K.E.C. SHALL PROVIDE PRE-ASSEMBLED REMOTE REFRIGERATION COMPONENTS AS REQUIRED BY THE EQUIPMENT SPECIFICATIONS. K.E.C. TO INSTALL, CONNECT, CHARGE REFRIGERATION LINES AND SYSTEMS, AND RUN AND TEST FOR PROPER OPERATION.
13. VERIFY FINAL EQUIPMENT REQUIREMENTS PRIOR TO INSTALLATION. REVISIONS TO EQUIPMENT MAY AFFECT THE ELECTRICAL CONTRACTOR'S SCOPE OF WORK OR MATERIAL REQUIREMENTS.

*REFER TO ARCHITECT'S ELECTRICAL DRAWINGS FOR ADDITIONAL BUILDING ELECTRICAL REQUIREMENTS.

ELECTRICAL LEGEND

ABBR.	DESCRIPTION	SYMBOL
DIRECT	ELECTRICAL CONNECTION	
DR	DUPLEX RECEPTACLE	
SR1	SINGLE RECEPTACLE (120V)	
SR2	SINGLE RECEPTACLE (208V)	
	FIRE SUPPRESSION PULL BOX	
JB	JUNCTION BOX	
SW	SWITCH	
E	UDS ELECTRICAL	
FS	UDS FIRE FUEL SHUT-OFF	
F	HOOD FAN CONTROL	
L	HOOD LIGHT CONTROL	
POS	CAT5 DATA CABLE	
V	VOLTAGE	
KW	KILOWATTS	
HP	HORSEPOWER	
A	AMPERE	
AFF	ABOVE FINISHED FLOOR	
DFA	DOWN FROM ABOVE	

VERIFICATION NOTE

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2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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Sheet Title
FOODSERVICE ELECTRICAL PLAN - CULINARY

Sheet No.
CTE FS402

CONSTRUCTION DOCUMENTS

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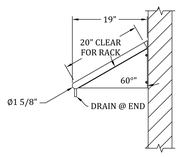
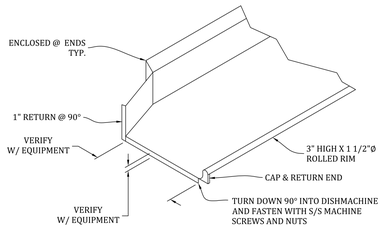
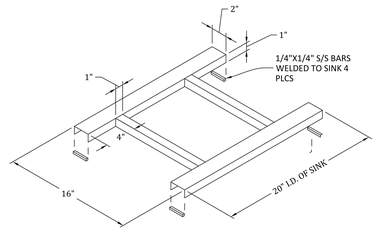


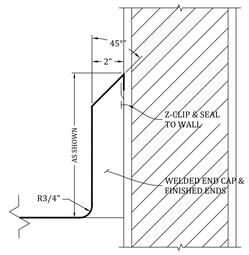
SLANTED RACK SHELF DETAIL
N.T.S.



DISH MACHINE CONNECTION DETAIL
N.T.S.



RACK SLIDE DETAIL
MAKE QNTY. (1)



BACK SPLASH DETAIL
N.T.S.

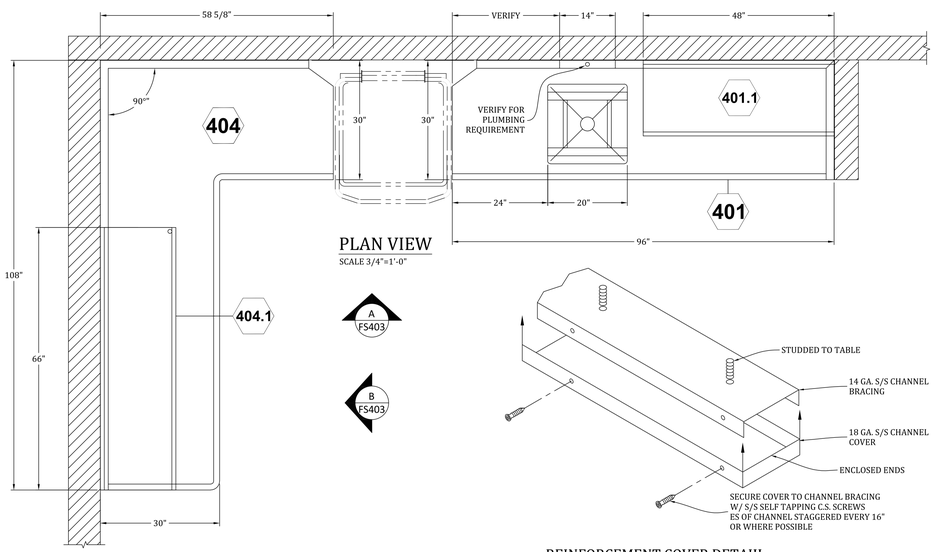
ITEM #401 SOILED DISH TABLE QNTY. (1)
ITEM #401.1 SLANTED RACK SHELF QNTY. (1)
ITEM #404 CLEAN DISH TABLE QNTY. (1)
ITEM #404.1 SLANTED RACK SHELF QNTY. (1)

GENERAL NOTES:

1. TOPS & SINKS TO BE 14 GA. S/S
2. LEGS TO BE 1 5/8 DIA. 16 GA. S/S
3. CROSS BRACING TO BE 1 1/4" DIA. 16 GA. S/S
4. UNDER SHELF TO BE 16 GA. S/S
5. FRAME TO BE 1" X 4" X 1" 14 GA. S/S CHANNEL ENCLOSED PER DETAIL
6. SOUND DEADENING "TACKY TAPE" APPLIED BETWEEN TOP AND FRAMING
7. BRUSH ON SOUND DEADENING TO UNDERSIDE OF BASIN

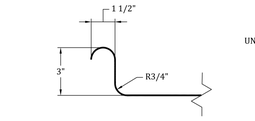
MATERIAL LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
401,404	10	A20-0206	C.H. S/S HEAVY DUTY LEG GUSSET
401,404	6	A10-0851	C.H. S/S BULLET FOOT
401,404	4	A10-0854-C	C.H. S/S FLANGE FOOT
401	1	D36-2080	C.H. FREE FLOW WASTE

CUSTOMER BUYOUT LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
402	1	VERIFY	DISH MACHINE

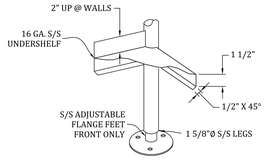


PLAN VIEW
SCALE 3/4"=1'-0"

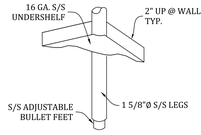
REINFORCEMENT COVER DETAIIL
NT.S.



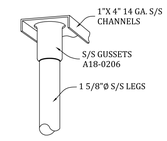
ROLLED RIM DETAIL
N.T.S.



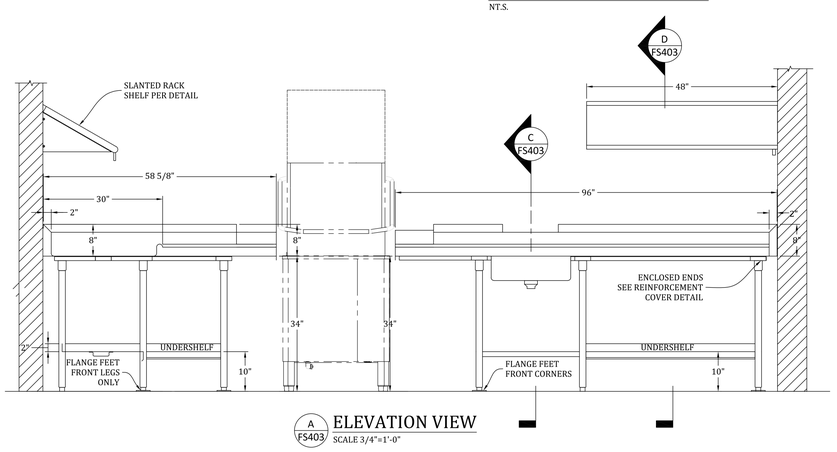
FLANGE FEET DETAIL
N.T.S.



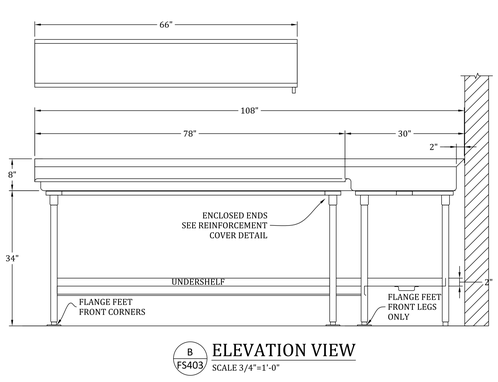
UNDER SHELF DETAIL
N.T.S.



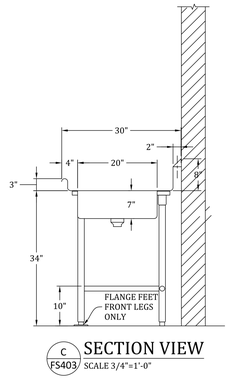
GUSSET / LEG DETAIL
N.T.S.



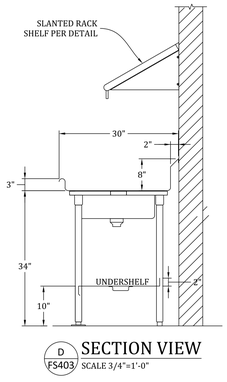
A FS403 ELEVATION VIEW
SCALE 3/4"=1'-0"



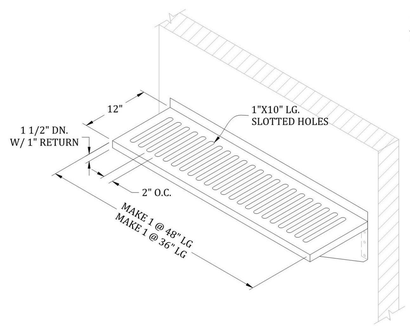
B FS403 ELEVATION VIEW
SCALE 3/4"=1'-0"



C FS403 SECTION VIEW
SCALE 3/4"=1'-0"

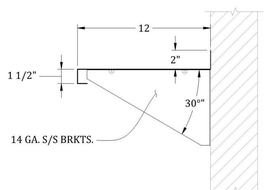


D FS403 SECTION VIEW
SCALE 3/4"=1'-0"



12A GA. S/S SLOTTED WALL SHELF DETAIL
N.T.S.

GENERAL NOTES:
1) VERIFY & COORDINATE WALL BLOCKING & MOUNTING HEIGHT W/ OWNER



SECTION DETAIL
N.T.S.

VERIFICATION NOTE

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RENARD L. PRZASNYSKI 019884 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

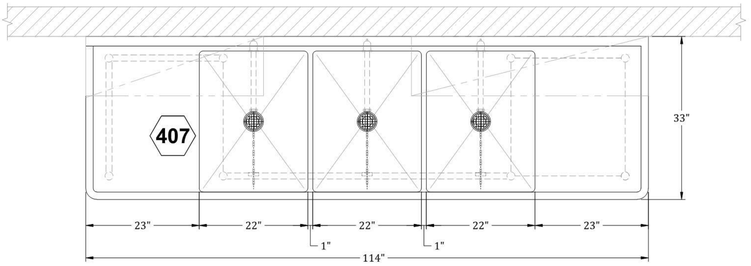
#	DATE	DISCRIPTION

Drawn By:	DL
Checked By:	JM
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

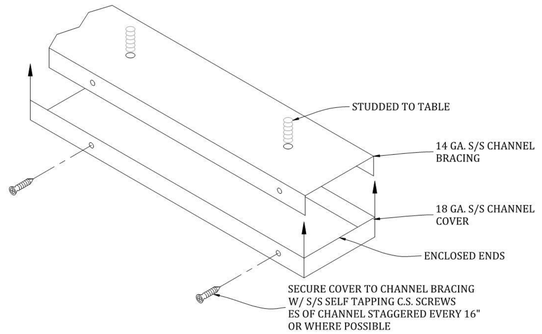
Sheet Title
FABRICATION DETAILS

Sheet No.
CTE FS403

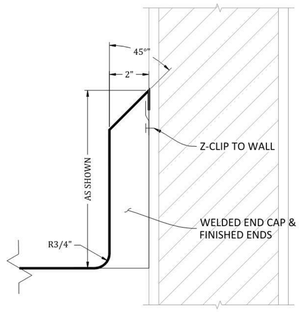
CONSTRUCTION DOCUMENTS



PLAN VIEW
SCALE 1"=1'-0"



REINFORCEMENT COVER DETAIIL
NT.S.



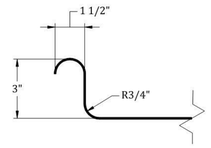
BACK SPLASH DETAIL
N.T.S.

ITEM #407 3-COMPARTMENT SINK QNTY. (1)
ITEM #407A SLOTTED WALL SHELF QNTY. (1)
ITEM #407B SLOTTED WALL SHELF QNTY. (1)

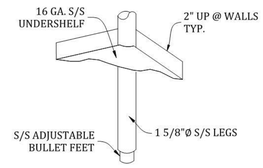
1. TOP AND SINKS TO BE 14 GA. S/S
2. LEGS TO BE 1 5/8 DIA. 16 GA. S/S
3. CROSS BRACING TO BE 1 1/4" DIA. 16 GA. S/S
4. UNDER SHELF TO BE 16 GA. S/S
5. FRAME TO BE 1" X 4" X 1" 14 GA. S/S CHANNEL ENCLOSED PER DETAIL
6. SOUND DEADENING "TACKY TAPE" APPLIED BETWEEN TOP AND FRAMING
7. BRUSH-ON SOUND DEADENING ON UNDERSIDE OF BASIN

MATERIAL LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
407	8	A18-0206	C.H. S/S HEAVY DUTY LEG GUSSET
407	6	A10-0851	C.H. S/S BULLET FOOT
407	2	A10-0854-C	C.H. S/S ADJUSTABLE FLANGE FOOT
407	3	22306	FISHER LEVER WASTE W/ OVERFLOW

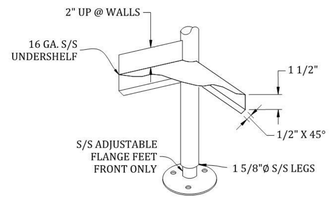
CUSTOMER BUYOUT LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
-	2	VERIFY	T&S SPLASH MOUNT FAUCET 8" O.C.



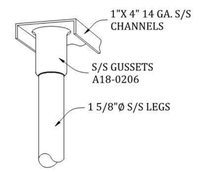
ROLLED RIM DETAIL
N.T.S.



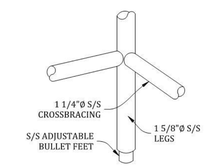
UNDER SHELF DETAIL
N.T.S.



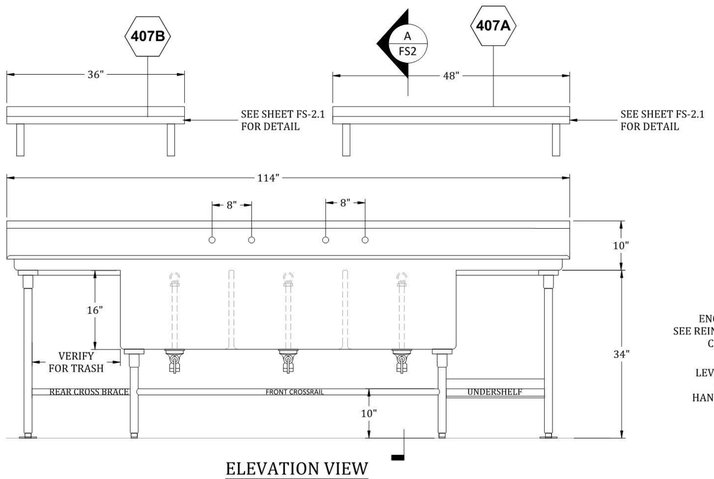
FLANGE FEET DETAIL
N.T.S.



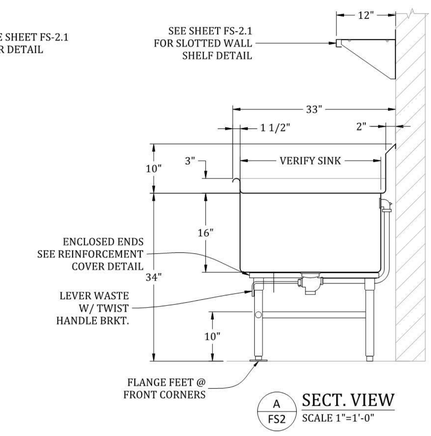
GUSSET / LEG DETAIL
N.T.S.



LEG / CROSS RAIL DETAIL
N.T.S.



ELEVATION VIEW
SCALE 1"=1'-0"



A
FS2
SECT. VIEW
SCALE 1"=1'-0"

VERIFICATION NOTE

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PROSACCO 019883 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

Drawn By:	DL
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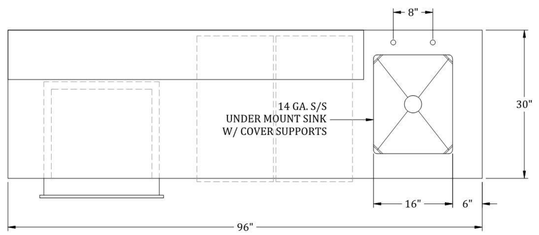
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

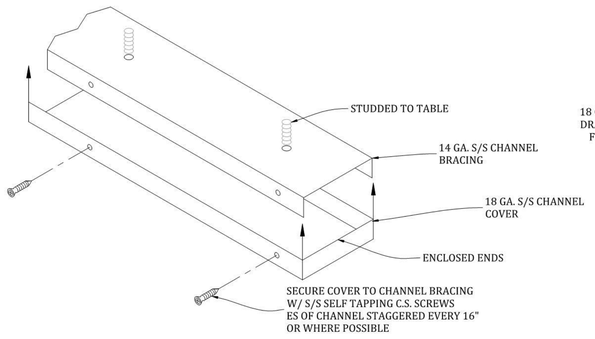
Sheet Title
FABRICATION DETAILS

Sheet No.
CTE FS404

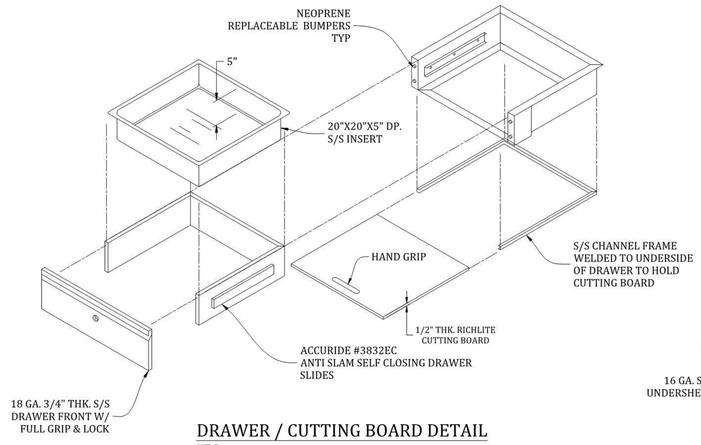
CONSTRUCTION DOCUMENTS



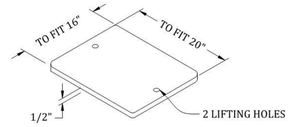
PLAN VIEW
SCALE 1"=1'-0"



REINFORCEMENT COVER DETAIIL
NT.S.



DRAWER / CUTTING BOARD DETAIL
NT.S.



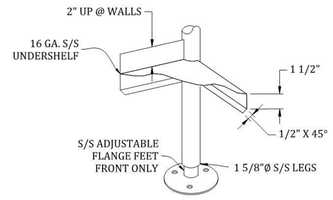
POLY SINK COVER DETAIL
MAKE QNTY. (1)

ITEM #419 BAKERS PREP TABLE W/ OVER SHELF QNTY. (1)

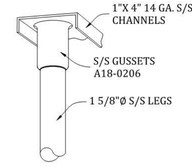
1. TOP TO BE 3CM MARBLE W/ SQR. EASED EDGE
2. LEGS TO BE 1 5/8 DIA. 16 GA. S/S
3. CROSS BRACING TO BE 1 1/4" DIA. 16 GA. S/S
4. UNDER SHELF TO BE 16 GA. S/S
5. FRAME TO BE 1" X 4" X 1" 14 GA. S/S CHANNEL ENCLOSED PER DETAIL
6. BRUSH-ON SOUND DEADENING ON UNDERSIDE OF BASIN

NSF

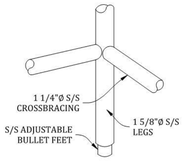
MATERIAL LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
419	8	A18-0206	C.H. S/S HEAVY DUTY LEG GUSSET
419	6	A10-0851	C.H. S/S BULLET FOOT
419	2	A10-0854-C	C.H. S/S ADJUSTABLE FLANGE FOOT



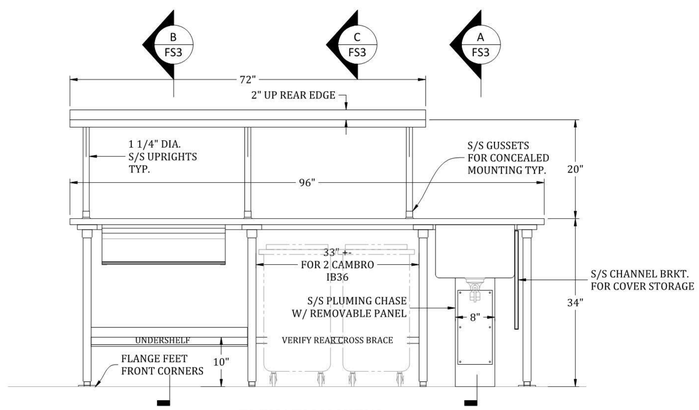
FLANGE FEET DETAIL
N.T.S.



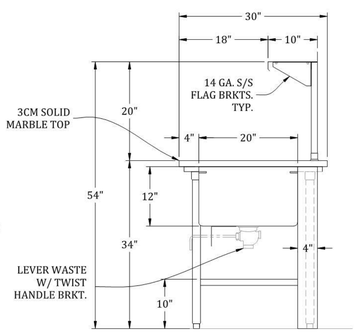
GUSSET / LEG DETAIL
N.T.S.



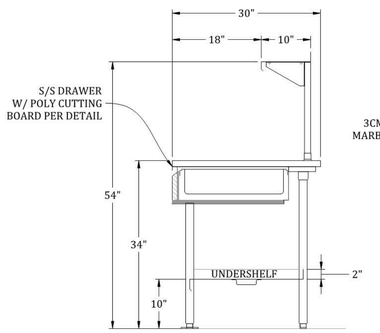
LEG / CROSS RAIL DETAIL
N.T.S.



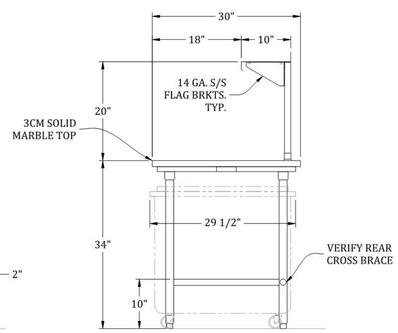
ELEVATION VIEW
SCALE 1"=1'-0"



A FS3 SECT. VIEW
SCALE 1"=1'-0"



B FS3 SECT. VIEW
SCALE 1"=1'-0"



C FS3 SECT. VIEW
SCALE 1"=1'-0"

VERIFICATION NOTE

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PECKHAM 21954 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
FABRICATION DETAILS

Sheet No.
CTE FS405

CONSTRUCTION DOCUMENTS

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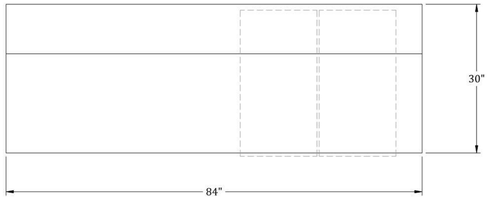


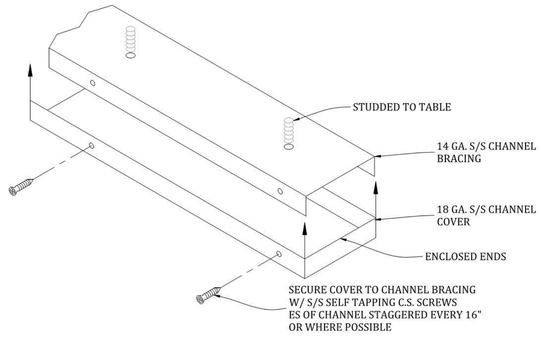
PLAN VIEW
SCALE 1"=1'-0"

ITEM #422 BAKERS TABLE QNTY. (1)

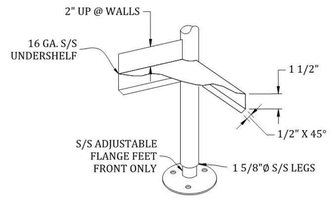
1. TOP TO BE 3CM MARBLE W/ SQR. EASED EDGE
2. LEGS TO BE 1 5/8 DIA. 16 GA. S/S
3. CROSS BRACING TO BE 1 1/4" DIA. 16 GA. S/S
4. UNDER SHELF TO BE 16 GA. S/S
5. FRAME TO BE 1" X 4" X 1" 14 GA. S/S CHANNEL ENCLOSED PER DETAIL
6. SOUND DEADENING "TACKY TAPE" APPLIED BETWEEN TOP AND FRAMING

NSF

MATERIAL LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
422	6	A18-0206	C.H. S/S HEAVY DUTY LEG GUSSET
422	4	A10-0851	C.H. S/S BULLET FOOT
422	2	A10-0854-C	C.H. S/S ADJUSTABLE FLANGE FOOT



REINFORCEMENT COVER DETAIIL
N.T.S.



FLANGE FEET DETAIL
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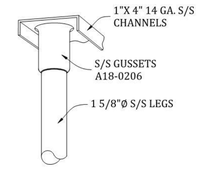

GUSSET / LEG DETAIL
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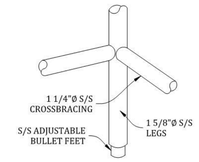
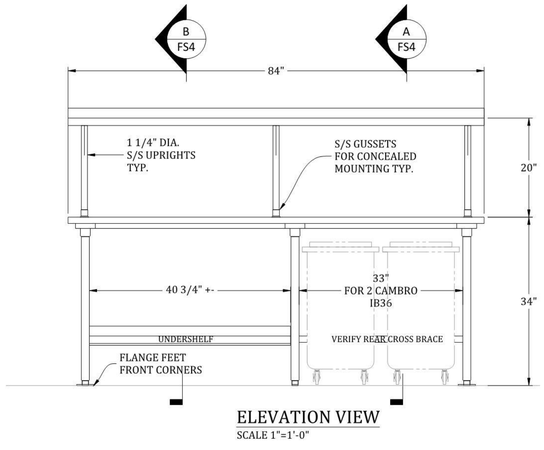
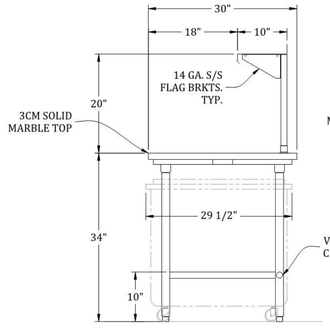


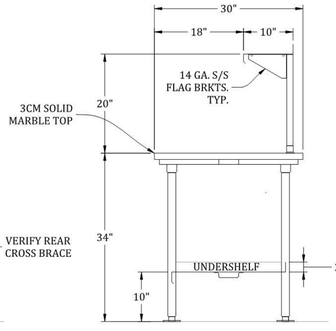
LEG / CROSS RAIL DETAIL
N.T.S.



ELEVATION VIEW
SCALE 1"=1'-0"



A FS4 SECT. VIEW
SCALE 1"=1'-0"



B FS4 SECT. VIEW
SCALE 1"=1'-0"

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RAYMOND L. PECORA 019844 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DISCRIPTION

Drawn By:	DL
Checked By:	JM
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
FABRICATION DETAILS

Sheet No.
CTE FS406

CONSTRUCTION DOCUMENTS

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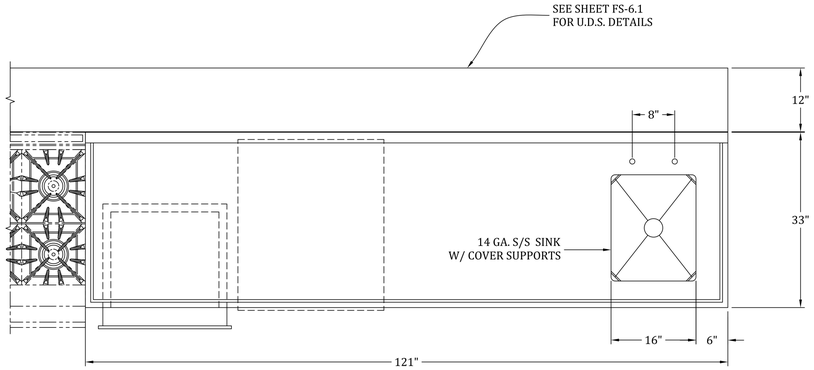
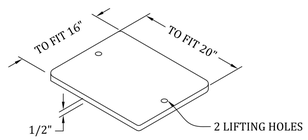
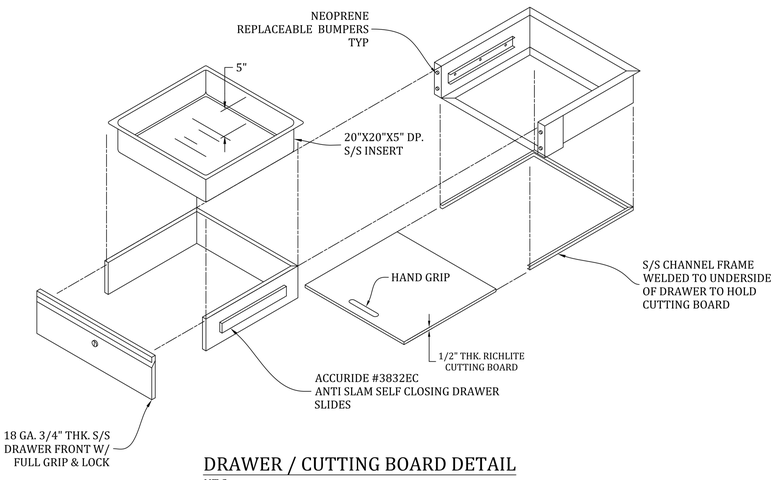


PLAN VIEW
SCALE 1"=1'-0"

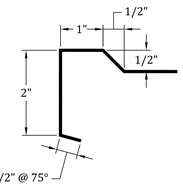
PLAN VIEW
SCALE 1"=1'-0"



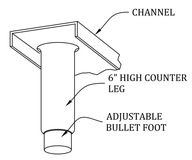
POLY SINK COVER DETAIL
MAKE QNTY. (1)



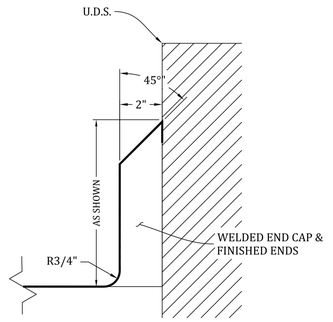
DRAWER / CUTTING BOARD DETAIL
NT.S.



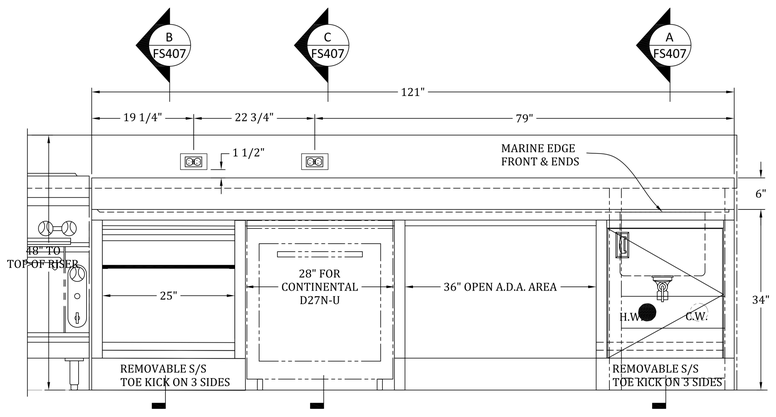
TOP EDGE DETAIL



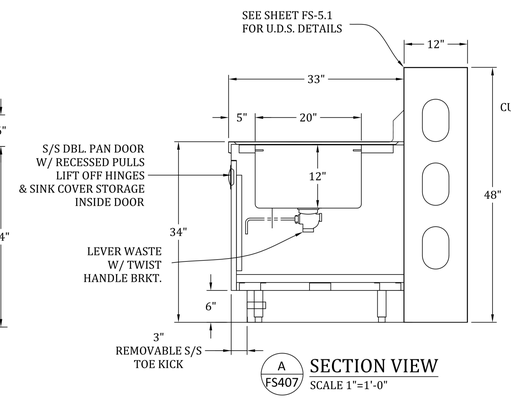
6" LEG DETAIL
N.T.S.



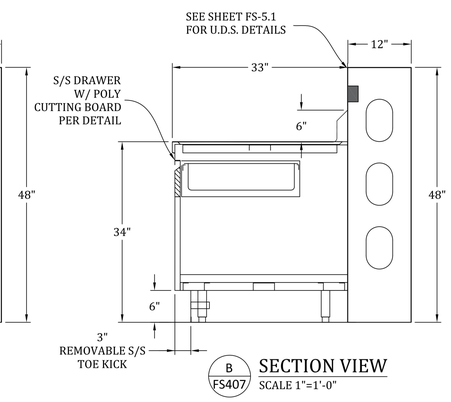
BACK SPLASH DETAIL
N.T.S.



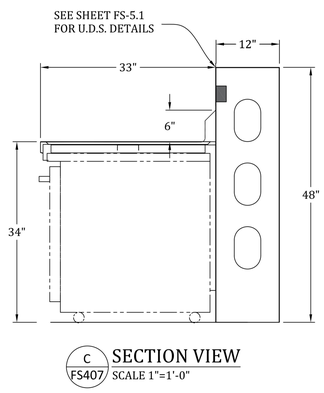
ELEVATION VIEW
SCALE 1"=1'-0"



A FS407 SECTION VIEW
SCALE 1"=1'-0"



B FS407 SECTION VIEW
SCALE 1"=1'-0"



C FS407 SECTION VIEW
SCALE 1"=1'-0"

#427 S/S STUDENT STATION / QNTY. (1 LEFT 1 RIGHT)

GENERAL NOTES:
1. TOP TO BE 14 GA. S/S
2. SHELVES TO BE 16 GA. S/S
3. CABINET TO BE 18 GA. S/S "UNIBODY" CONSTRUCTION W/ OPEN BACK
4. SOUND DEADENING "TACKY TAPE" APPLIED BETWEEN TOP AND CABINET
5. BRUSH ON SOUND DEADENING TO UNDERSIDE OF BASIN
6. ALL DIMENSIONS TO BE V.I.F.

MATERIAL LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
427	8	A10-0851	S/S CABINET LEG W/ADJ. BULLET FOOT

CUSTOMER BUYOUT LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
431.1, 431.2	1 EA.	D27N-U	U.C. REFRIGERATOR

VERIFICATION NOTE

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2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
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Liverpool, NY 13088
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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT
ARNOLD L. PECKHAM
013984
STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JM
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
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Sheet No.
CTE FS407

CONSTRUCTION DOCUMENTS

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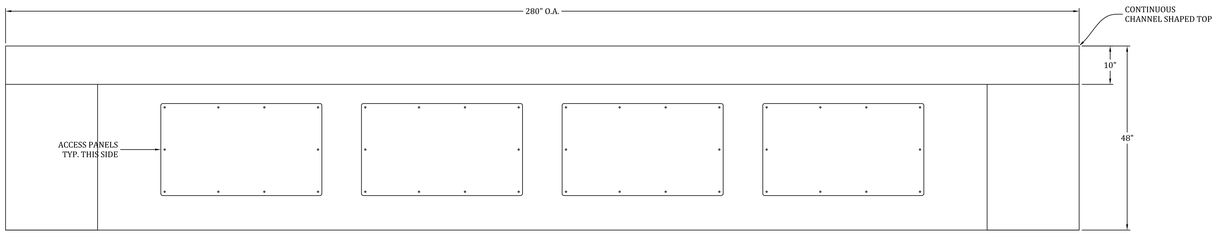


E2 / FS408 ELEVATION VIEW
SCALE 3/4"=1'-0"

#S/S U.D.S. @ COUNTER #427 / QNTY. 1

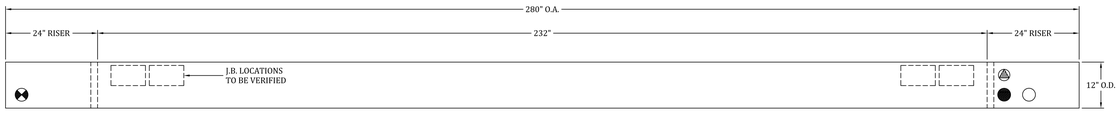
GENERAL NOTES:

1. TOP TO BE REMOVABLE 16 GA. S/S W/ ALL EDGES TURNED DN. & WELDED
2. U.D.S. BODY TO BE 18 GA. S/S PAN CONSTRUCTION
3. CHANNEL STIFFENERS TO BE 14 GA. S/S W/ CUT OUTS FOR UTILITIES
4. ACCESS PANELS TO BE 18 GA. S/S
5. ALL DIMENSIONS, ELEC. , GAS LINES , & PLUMBING TO BE V.I.F.
6. ALL WIRING & PLUMBING BY OTHERS

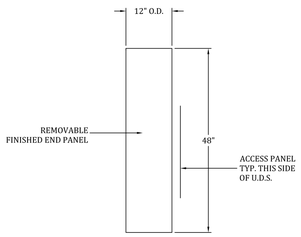
(4) 120V/15A/DUPLEX
(DUPLEX CONVENIENCE OUTLET)
WIRING BY OTHERS

G.F.I. DETAIL
N.T.S.

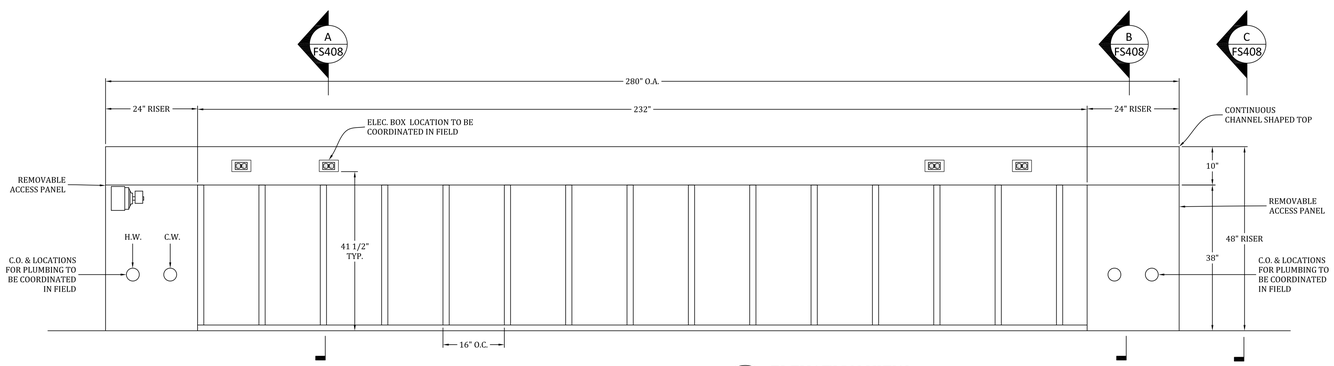
E2 / FS408



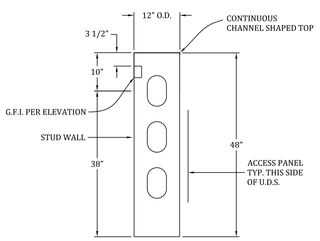
E1 / FS408 TOP DOWN PLAN VIEW
SCALE 3/4"=1'-0"



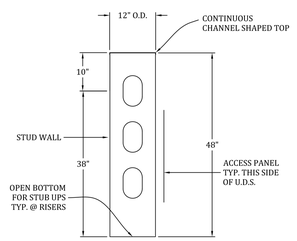
C / FS408 SECT. VIEW
SCALE 3/4"=1'-0"



E1 / FS408 ELEVATION VIEW
SCALE 3/4"=1'-0"



A / FS408 SECT. VIEW
SCALE 3/4"=1'-0"



B / FS408 SECT. VIEW
SCALE 3/4"=1'-0"

VERIFICATION NOTE

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PROCTOR 031985 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
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Sheet No.
CTE FS408

CONSTRUCTION DOCUMENTS

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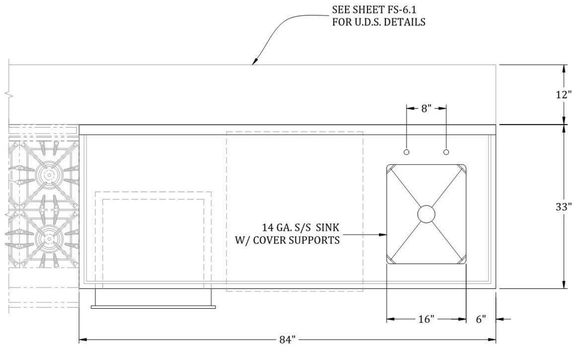
#428 S/S STUDENT STATION / QNTY. 1 AS SHOWN 1 OPP. SHOWN

GENERAL NOTES:

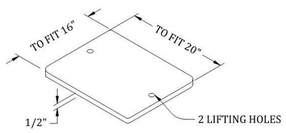
1. TOP TO BE 14 GA. S/S
2. SHELVES TO BE 16 GA. S/S
3. CABINET TO BE 18 GA. S/S "UNIBODY" CONSTRUCTION W/ OPEN BACK
4. SOUND DEADENING "TACKY TAPE" APPLIED BETWEEN TOP AND CABINET
5. BRUSH ON SOUND DEADENING TO UNDERSIDE OF BASIN
6. ALL DIMENSIONS TO BE V.I.F.

MATERIAL LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
428	8	A10-0851	S/S CABINET LEG W/ADJ. BULLET FOOT

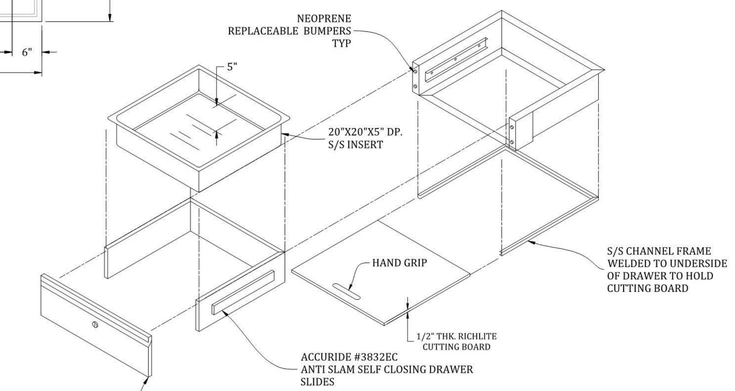
CUSTOMER BUYOUT LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
431.1	1	VERIFY	U.C. REFRIGERATOR



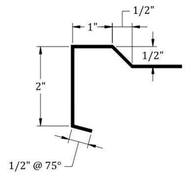
PLAN VIEW
SCALE 1"=1'-0"



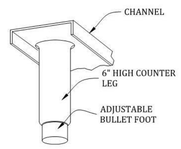
POLY SINK COVER DETAIL
MAKE QNTY. (1)



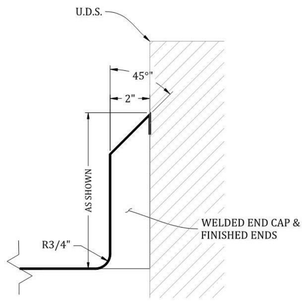
DRAWER / CUTTING BOARD DETAIL
NT.S.



TOP EDGE DETAIL



6" LEG DETAIL
N.T.S.



BACK SPLASH DETAIL
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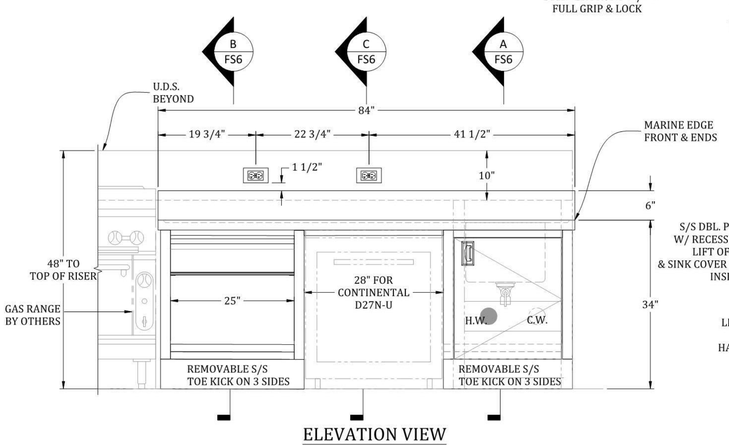
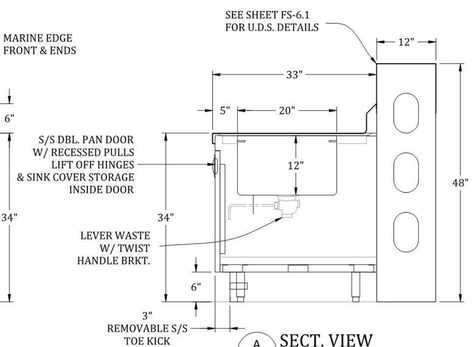
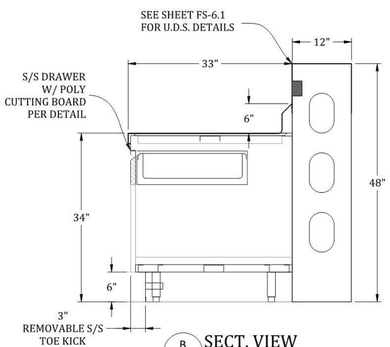


ELEVATION VIEW
SCALE 1"=1'-0"



A FS6 SECT. VIEW
SCALE 1"=1'-0"



B FS6 SECT. VIEW
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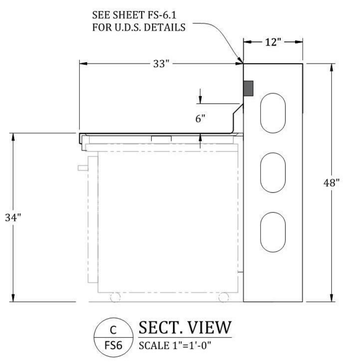

C FS6 SECT. VIEW
SCALE 1"=1'-0"

VERIFICATION NOTE

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PECORA STATE OF NEW YORK 029063
REGISTRATION EXPIRATION DATE: 12/31/2024

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
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Sheet No.
CTE FS409

CONSTRUCTION DOCUMENTS

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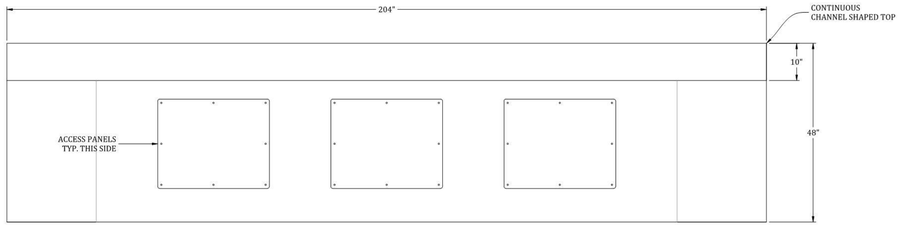


E2 FS6.1 ELEVATION VIEW
SCALE 3/4"=1'-0"

#S/S U.D.S. @ COUNTER #428 / QNTY. 1

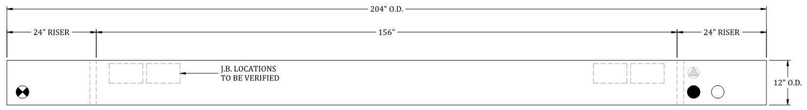
GENERAL NOTES:

1. TOP TO BE REMOVABLE 16 GA. S/S W/ ALL EDGES TURNED DN. & WELDED
2. U.D.S. BODY TO BE 18 GA. S/S PAN CONSTRUCTION
3. CHANNEL STIFFENERS TO BE 14 GA. S/S W/ CUT OUTS FOR UTILITIES
4. ACCESS PANELS TO BE 18 GA. S/S
5. ALL DIMENSIONS, ELEC. , GAS LINES , & PLUMBING TO BE V.I.F.
6. ALL WIRING & PLUMBING BY OTHERS

(4) 120V/15A/DUPLEX
(DUPLEX CONVENIENCE OUTLET)
WIRING BY OTHERS

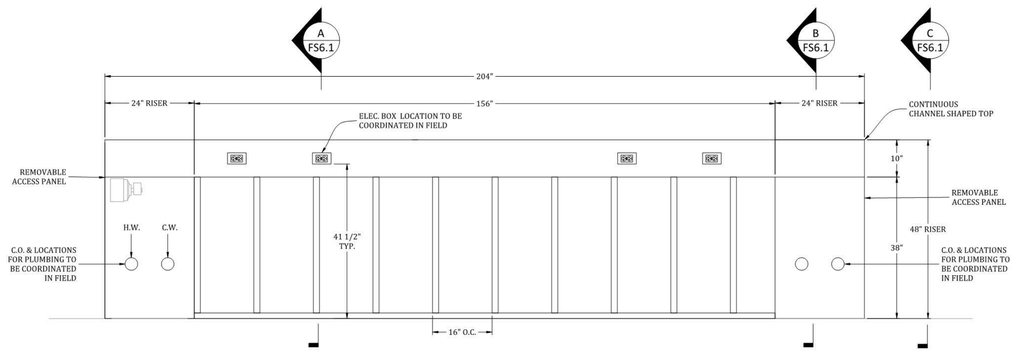
G.F.I. DETAIL
N.T.S.

E2 FS6.1

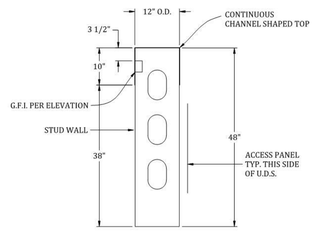


E1 FS6.1 TOP DOWN PLAN VIEW
SCALE 3/4"=1'-0"

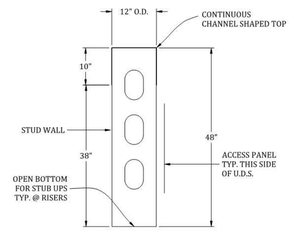
C FS6.1 SECT. VIEW
SCALE 3/4"=1'-0"



E1 FS6.1 ELEVATION VIEW
SCALE 3/4"=1'-0"



A FS6.1 SECT. VIEW
SCALE 3/4"=1'-0"



B FS6.1 SECT. VIEW
SCALE 3/4"=1'-0"

VERIFICATION NOTE

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT
RICHARD L. PROCTOR
019884
STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

Drawn By:	DA
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
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Sheet Title
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CTE FS410

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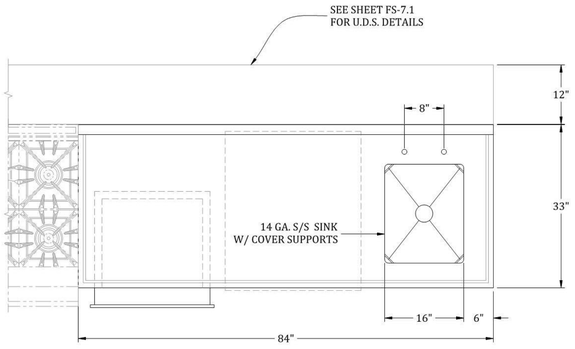
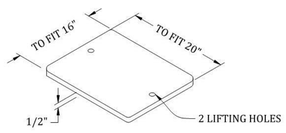
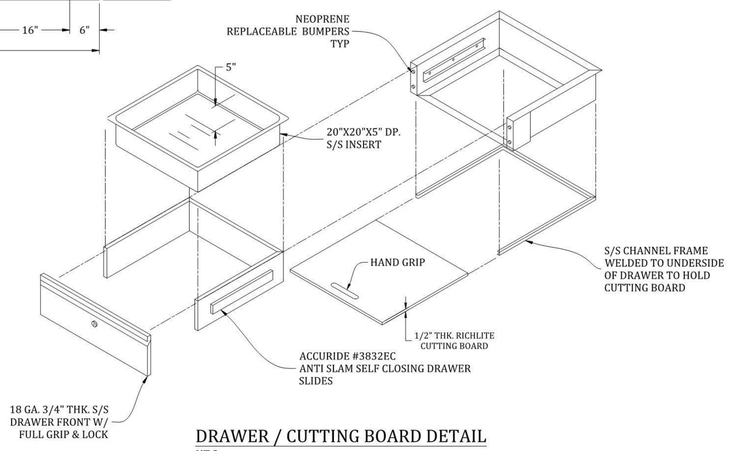
#432 S/S STUDENT STATION / QNTY. 4 AS SHOWN 4 OPP. SHOWN



PLAN VIEW
SCALE 1"=1'-0"



POLY SINK COVER DETAIL
MAKE QNTY. (1)



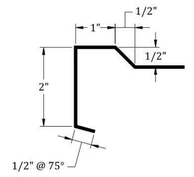
DRAWER / CUTTING BOARD DETAIL
NT.S.

GENERAL NOTES:

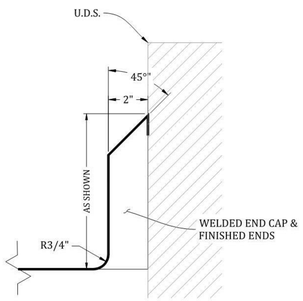
1. TOP TO BE 14 GA. S/S
2. SHELVES TO BE 16 GA. S/S
3. CABINET TO BE 18 GA. S/S "UNIBODY" CONSTRUCTION W/ OPEN BACK
4. SOUND DEADENING "TACKY TAPE" APPLIED BETWEEN TOP AND CABINET
5. BRUSH ON SOUND DEADENING TO UNDERSIDE OF BASIN
6. ALL DIMENSIONS TO BE V.I.F.

MATERIAL LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
428	8	A10-0851	S/S CABINET LEG W/ADJ. BULLET FOOT

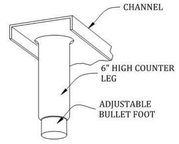
CUSTOMER BUYOUT LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
431.1	1	VERIFY	U.C. REFRIGERATOR



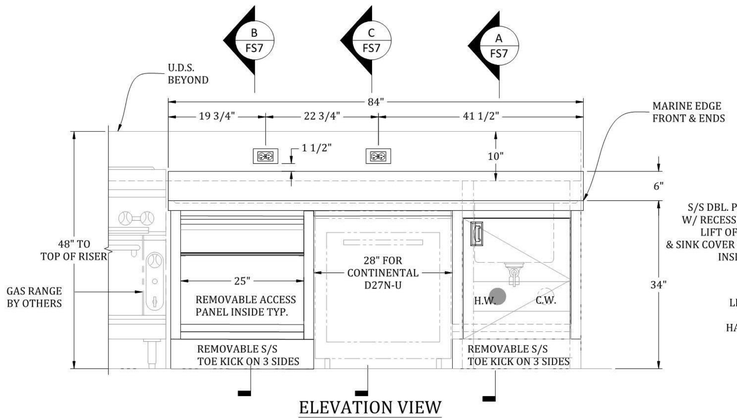
TOP EDGE DETAIL



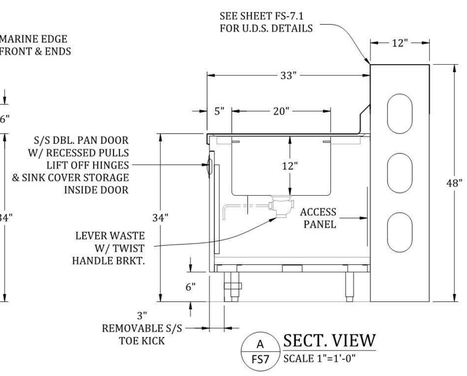
BACK SPLASH DETAIL
N.T.S.



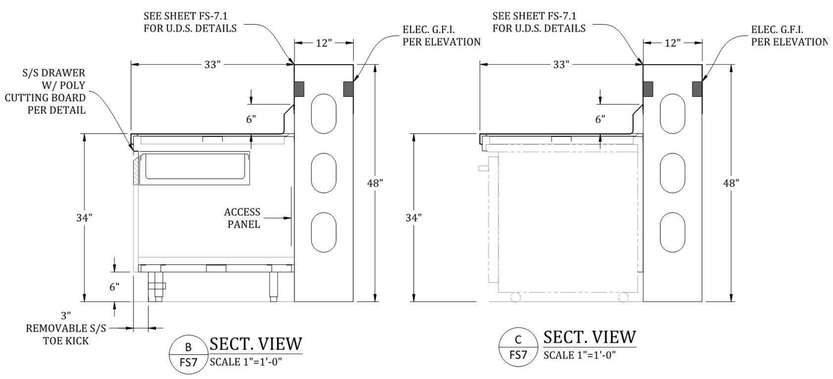
6" LEG DETAIL
N.T.S.



ELEVATION VIEW
SCALE 1"=1'-0"



A FS7 SECT. VIEW
SCALE 1"=1'-0"



B FS7 SECT. VIEW
SCALE 1"=1'-0"

C FS7 SECT. VIEW
SCALE 1"=1'-0"

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PRESSLER STATE OF NEW YORK 049063
REGISTRATION EXPIRATION DATE: 12/31/2024

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
FABRICATION DETAILS

Sheet No.
CTE FS411

CONSTRUCTION DOCUMENTS

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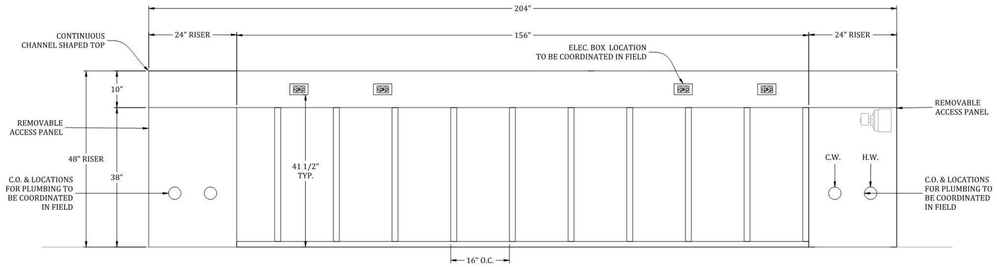
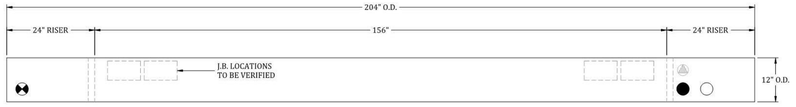
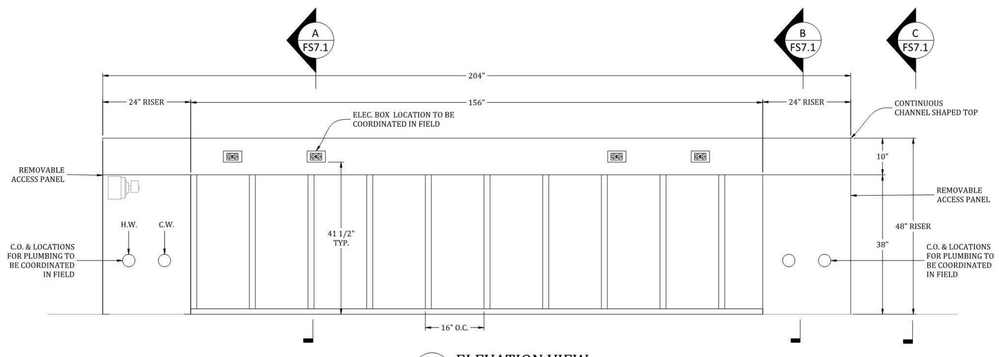


E2 FS7.1 ELEVATION VIEW
SCALE 3/4"=1'-0"

E2 FS7.1



E1 FS7.1 TOP DOWN PLAN VIEW
SCALE 3/4"=1'-0"



E1 FS7.1 ELEVATION VIEW
SCALE 3/4"=1'-0"

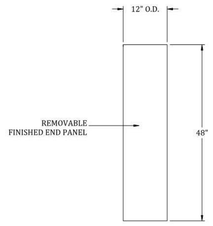
#S/S U.D.S. @ COUNTER #432 / QNTY. 2

GENERAL NOTES:

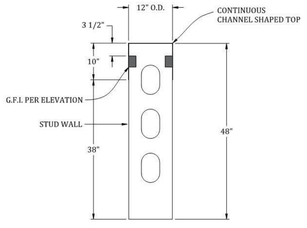
1. TOP TO BE REMOVABLE 16 GA. S/S W/ ALL EDGES TURNED DN. & WELDED
2. U.D.S. BODY TO BE 18 GA. S/S PAN CONSTRUCTION
3. CHANNEL STIFFENERS TO BE 14 GA. S/S W/ CUT OUTS FOR UTILITIES
4. ACCESS PANELS TO BE 18 GA. S/S
5. ALL DIMENSIONS, ELEC. , GAS LINES , & PLUMBING TO BE V.I.F.
6. ALL WIRING & PLUMBING BY OTHERS

(8) 120V/15A/DUPLEX
(DUPLEX CONVENIENCE OUTLET)
WIRING BY OTHERS

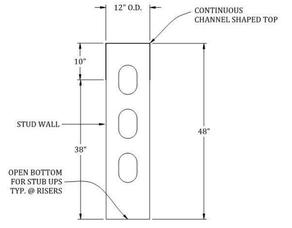
G.F.I. DETAIL
N.T.S.



C FS7.1 SECT. VIEW
SCALE 3/4"=1'-0"



A FS7.1 SECT. VIEW
SCALE 3/4"=1'-0"



B FS7.1 SECT. VIEW
SCALE 3/4"=1'-0"

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT EDWARD L. PECKHAM 019885 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2024

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
FABRICATION DETAILS

Sheet No.
CTE FS412

CONSTRUCTION DOCUMENTS

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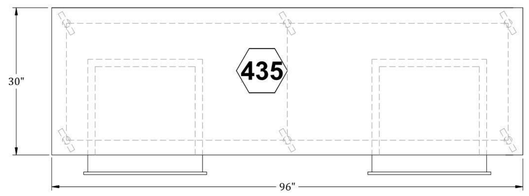
ITEM #435 PREP TABLE QNTY 2

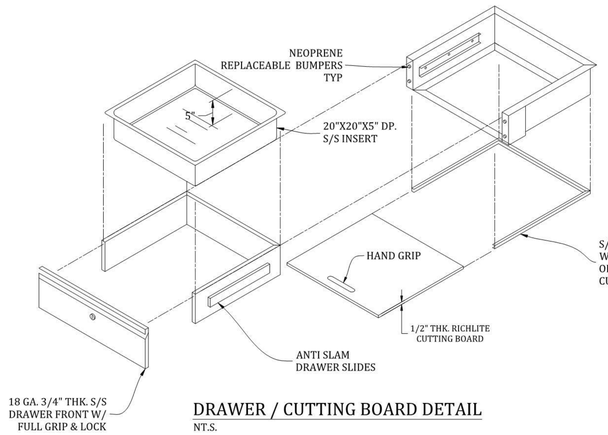
GENERAL NOTES:

1. TOPS TO BE 14 GA. S/S
2. LEGS TO BE 1 5/8 DIA. 16 GA. S/S
3. UNDER SHELF TO BE 16 GA. S/S
4. FRAME TO BE 1" X 4" X 1" S/S CHANNEL ENCLOSED PER DETAIL
5. SOUND DEADENING "TACKY TAPE" APPLIED BETWEEN TOP AND FRAMING

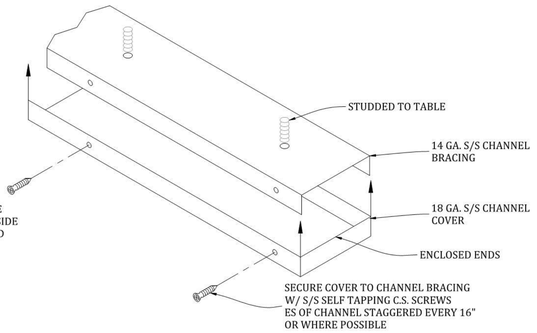
MATERIAL LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
435	6 EA.	A18-0206	C.H. S/S HEAVY DUTY LEG GUSSET
435	6 EA.	C23-3451	C.H. SWIVEL STEM CASTER WITH BRAKE



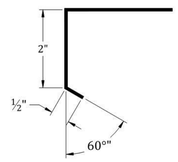
PLAN VIEW
SCALE 1"=1'-0"



DRAWER / CUTTING BOARD DETAIL
NT.S.



REINFORCEMENT COVER DETAIIL
NT.S.



TOP EDGE DETAIL

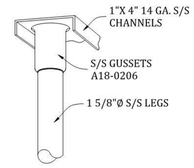
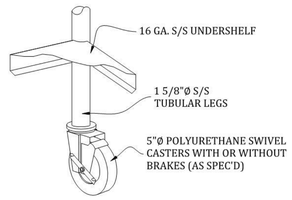
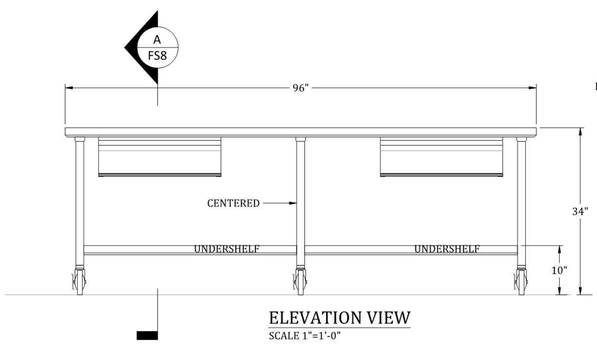


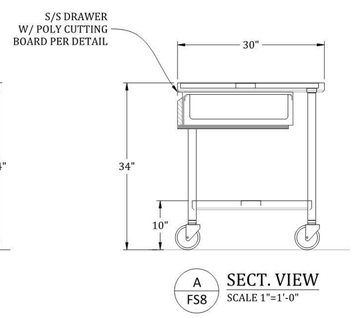
TABLE / LEG DETAIL
N.T.S.



CASTER DETAIL



ELEVATION VIEW
SCALE 1"=1'-0"



A FS8 SECT. VIEW
SCALE 1"=1'-0"

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
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Liverpool, NY 13088
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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT
EDWARD L. PROCTOR
No. 019857
STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2024

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
FABRICATION DETAILS

Sheet No.
CTE FS413

CONSTRUCTION DOCUMENTS

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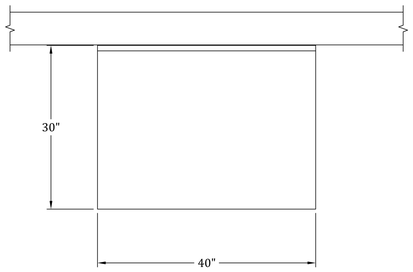
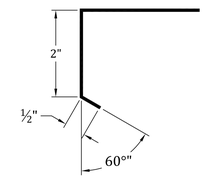
ITEM #454 PREP TABLE QNTY. (2)

1. TOP TO BE 3CM MARBLE W/ SQR. EASED EDGE
2. LEGS TO BE 1 5/8 DIA. 16 GA. S/S
3. UNDER SHELF TO BE 16 GA. S/S
4. FRAME TO BE 1" X 4" X 1" 14 GA. S/S CHANNEL ENCLOSED PER DETAIL
5. SOUND DEADENING "TACKY TAPE" APPLIED BETWEEN TOP AND FRAMING

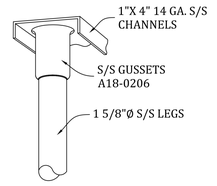
MATERIAL LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
454	4	A18-0206	C.H. S/S HEAVY DUTY LEG GUSSET
454	4	A10-0851	C.H. S/S BULLET FOOT



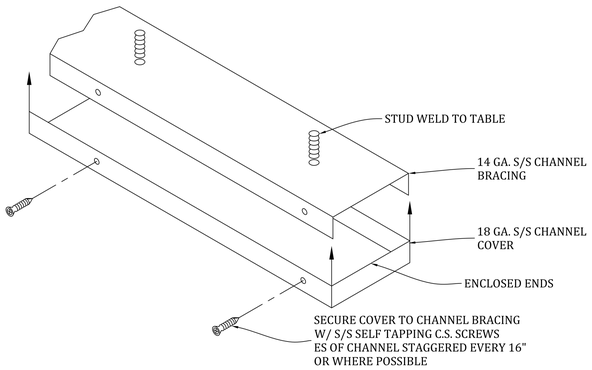
PLAN VIEW
SCALE 1"=1'-0"



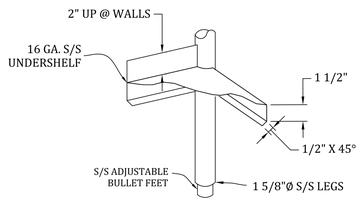
TOP EDGE DETAIL



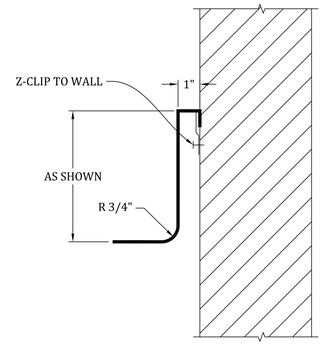
GUSSET / LEG DETAIL
N.T.S.



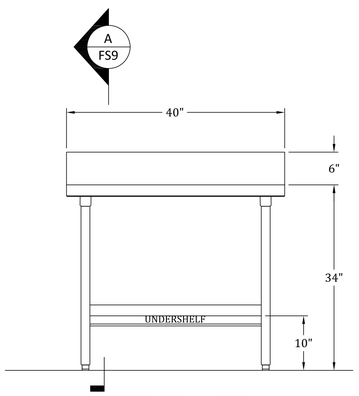
REINFORCEMENT COVER DETAIIL
NT.S.



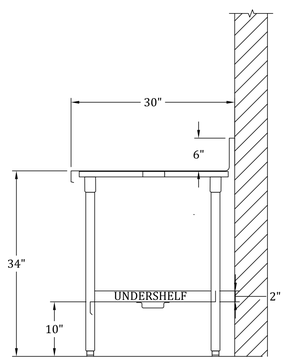
LEG / UNDER SHELF DETAIL
N.T.S.



BACK SPLASH DETAIL
N.T.S.



ELEVATION VIEW
SCALE 1"=1'-0"



A FS9 SECT. VIEW
SCALE 1"=1'-0"

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
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1000 7th North Street, Suite 820
Liverpool, NY 13088
www.fsdsmfds.com | 315-488-9446

Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RANDELL PIPPIN 019084 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DISCRIPTION

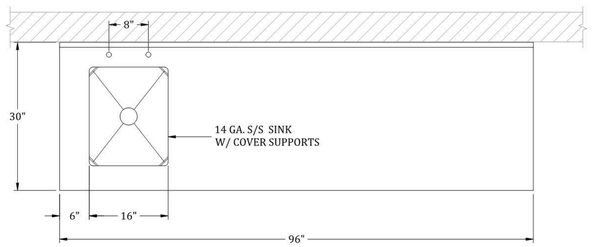
Drawn By:	DJ
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
FABRICATION DETAILS

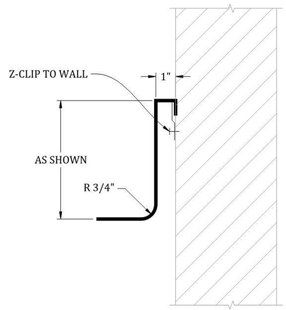
Sheet No.
CTE FS414

CONSTRUCTION DOCUMENTS

C:\Users\Dan\Chieftech\FSDS - Jon Woods - Active Projects\Newburgh CTE - #21-518\Drawings\Current Drawing Sheets\20-138_Newburgh ESCO CTE Center_FSDS_R22.rvt



PLAN VIEW
SCALE 1"=1'-0"



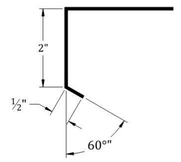
BACK SPLASH DETAIL
N.T.S.

ITEM #455 PREP TABLE QNTY. (1) AS SHOWN (1) OPP. SHOWN

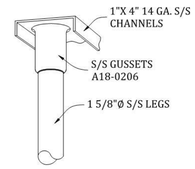
1. TOP TO BE 3CM MARBLE W/ SQR. EASED EDGE
2. LEGS TO BE 1 5/8 DIA. 16 GA. S/S
3. CROSS BRACING TO BE 1 1/4" DIA. 16 GA. S/S
4. UNDER SHELF TO BE 16 GA. S/S
5. FRAME TO BE 1" X 4" X 1" 14 GA. S/S CHANNEL ENCLOSED PER DETAIL
6. SOUND DEADENING "TACKY TAPE" APPLIED BETWEEN TOP AND FRAMING
7. BRUSH-ON SOUND DEADENING ON UNDERSIDE OF BASIN

NSF

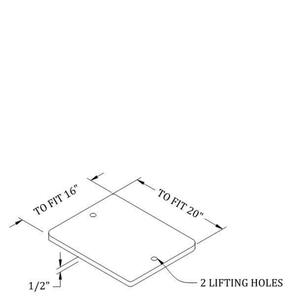
MATERIAL LIST			
ITEM	QTY	VENDOR #	DESCRIPTION
455	6	A18-0206	C.H. S/S HEAVY DUTY LEG GUSSET
455	4	A10-0851	C.H. S/S BULLET FOOT
455	2	A10-0854-C	C.H. S/S ADJUSTABLE FLANGE FOOT



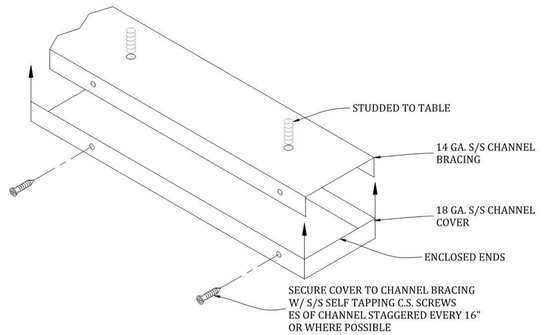
TOP EDGE DETAIL



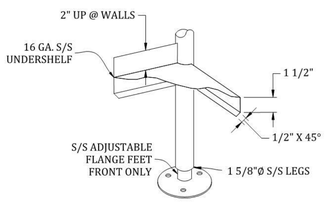
GUSSET / LEG DETAIL
N.T.S.



POLY SINK COVER DETAIL
MAKE QNTY. (1)



REINFORCEMENT COVER DETAIIL
NT.S.



FLANGE FEET DETAIL
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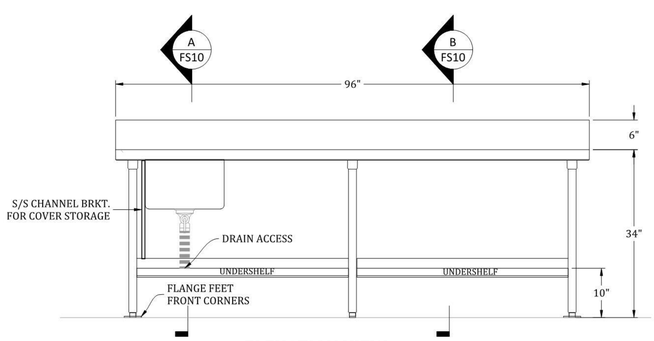
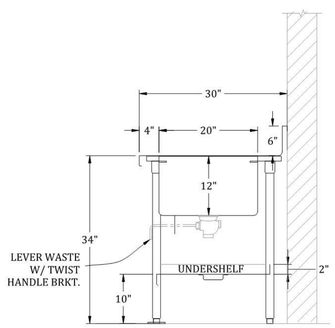
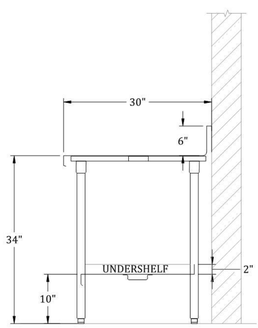


ELEVATION VIEW
SCALE 1"=1'-0"



A FS10 SECT. VIEW
SCALE 1"=1'-0"



B FS10 SECT. VIEW
SCALE 1"=1'-0"

VERIFICATION NOTE

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3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PROCHILO 21954 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2024

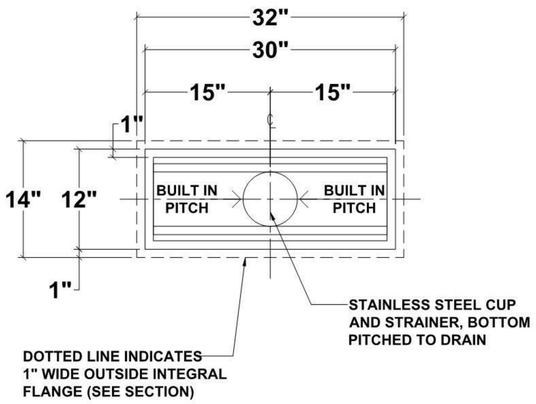
#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

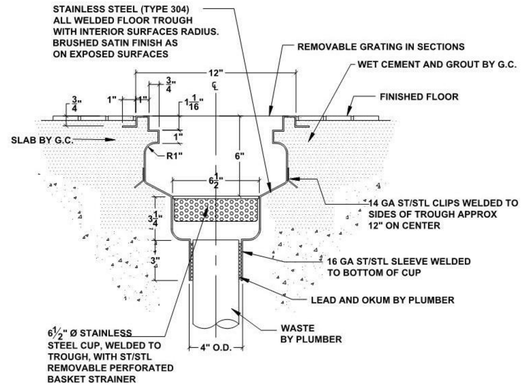
Sheet Title
FABRICATION DETAILS

Sheet No.
CTE FS415

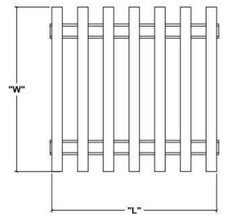
CONSTRUCTION DOCUMENTS

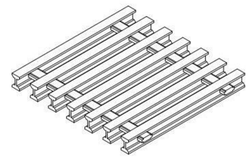


PLAN ITEM #450 (1 REQ'D)



SECTION THRU MODEL "ASFT" STAINLESS STEEL TROUGH





ISOMETRIC DETAIL OF GRATING MODEL "PFG" ADA – BLUE

NOTES:
1. STANDARD IS 14 GAUGE STAINLESS STEEL.
2. REVIEWER MUST VERIFY EXACT LOCATION OF WASTE ON THESE DRAWINGS.
3. FLOOR PENETRATION TO BE AT LEAST 4" LARGER THEN OVERALL TROUGH.
4. ANY CHANGE MAY AFFECT PRICE

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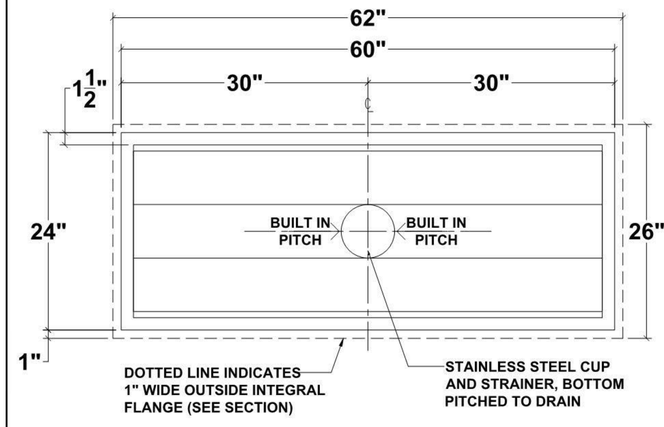
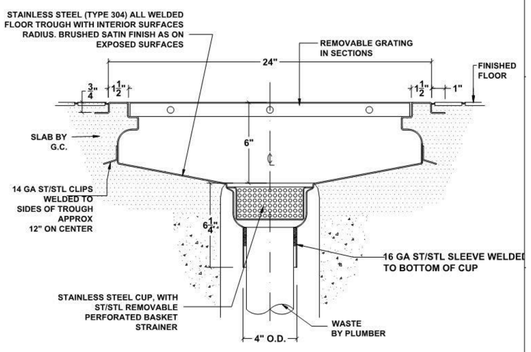
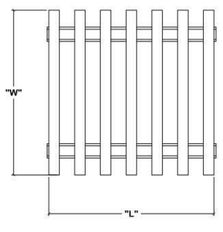
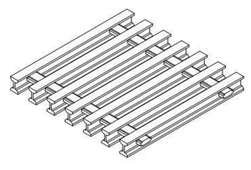


PLAN ITEM #444 (1 REQ'D)



SECTION THRU MODEL "ASFT" STAINLESS STEEL TROUGH





ISOMETRIC DETAIL OF GRATING MODEL "PFG" ADA – BLUE

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4. ANY CHANGE MAY AFFECT PRICE

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Liverpool, NY 13088
www.teamfsds.com | 315-488-9446

Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT EDWARD L. PROCHILO STATE OF NEW YORK 019855
REGISTRATION EXPIRATION DATE: 12/31/2024

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
FABRICATION DETAILS

Sheet No.
CTE FS416

CONSTRUCTION DOCUMENTS

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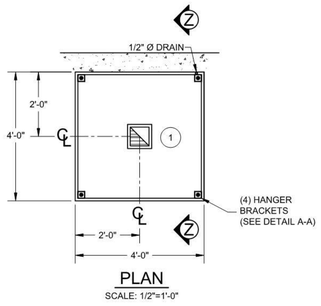
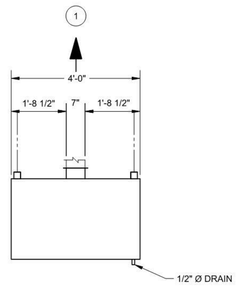


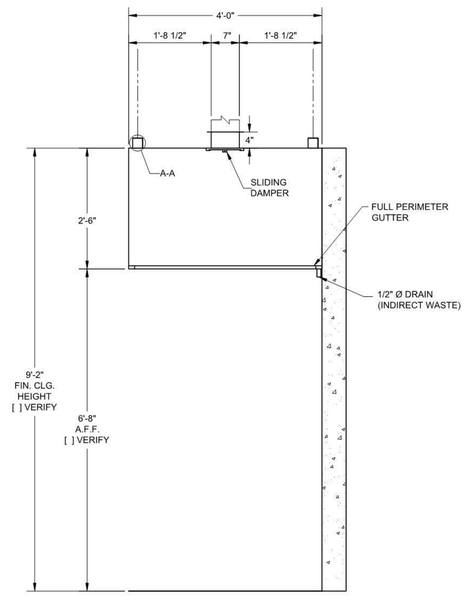
PLAN

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

TOTAL EXHAUST : 600 C.F.M.

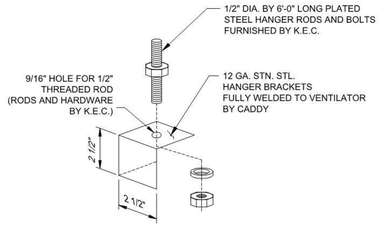
1 7" X 7" EXHAUST DUCT
600 C.F.M. @ 0.25" S.P.





SECTION Z-Z

SCALE: 3/4"=1'-0"



HANGER BRACKET DETAIL A-A

SCALE: 1/4"=1"

ELEVATION

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

GENERAL CONTRACT CONDITIONS

ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITER'S LABORATORIES, INC. INSOFAR AS APPLICABLE WITH THE NATIONAL ELECTRICAL CODE (NEC). CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES.

ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS, IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.

ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA
MAXIMUM VENTILATOR DIMENSIONS
4'-0" LONG x 4'-0" WIDE x 28 1/2" HIGH
ESTIMATED HANGING WEIGHT: 220 LBS.

VENTILATOR TO BE SHIPPED IN (1) UNIT.
ALL PLUMBING AND ELECTRICAL DISCONNECT-TED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

NOTES

1. AIR SYSTEMS SHALL NOT BE LIABLE FOR IMPROPER FUNCTION DUE TO CHANGE IN STATIC PRESSURE OR AIR VOLUMES SPECIFIED.
2. ALL DIMENSIONS TO BE VERIFIED IN FIELD BY OTHERS BEFORE VENTILATORS ARE RELEASED FOR MANUFACTURE.
3. INDICATE ALL BEAMS, COLUMNS, ETC. WHICH MAY CONFLICT WITH VENTILATOR OR EXHAUST OUTLET COLLAR(S) (INDICATE SIZE, LOCATION, AND HEIGHT ABOVE FINISHED FLOOR.)
4. INSTALLING CONTRACTOR SHALL CHECK ALL BUILDING ACCESS, ENTRANCE AND FIELD CONDITIONS TO ENSURE SUFFICIENT CLEARANCE TO ALLOW VENTILATOR SECTION(S) (SIZE(S) AS DIMENSIONED ON THIS DRAWING) TO BE BROUGHT INTO BUILDING AND INSTALLED ACCORDING TO AIR SYSTEMS RECOMMENDATIONS.
5. ALL EXHAUST DUCT COLLARS ARE INSIDE DIMENSIONS.
6. ALL DUCTWORK BEYOND THE VENTILATOR OR EXHAUST DUCT COLLAR(S) TO BE PROVIDED AND INSTALLED BY OTHERS IN ACCORDANCE WITH JURISDICTIONAL CODES, AND MUST BE MECHANICALLY STRONG, AND GREASE AND WATER TIGHT.
7. VENTILATOR(S) SHALL BE N.S.F. APPROVED AND SHALL BEAR N.S.F. LABELS VISIBLY AFFIXED TO EXTERIOR.
8. VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL.

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

NATIONAL SANITATION FOUNDATION
Standard #2 - "Food Service Equipment"

NSF

VERIFICATION NOTE

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Project Title

NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PROSSER 019963 STATE OF NEW YORK

REGISTRATION EXPIRATION DATE: 12/31/2024

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title

EXHAUST HOOD DETAILS

Sheet No.

CTE FS417

CONSTRUCTION DOCUMENTS

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THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

NATIONAL FIRE PROTECTION ASSOCIATION
IN ACCORDANCE WITH RECOMMENDATION OF NATIONAL FIRE PROTECTION ASSOCIATION'S NFPA NO. 96 "VAPOR REMOVAL FROM COOKING EQUIPMENT"

NATIONAL SANITATION FOUNDATION
STANDARD #2 - "FOOD SERVICE EQUIPMENT"

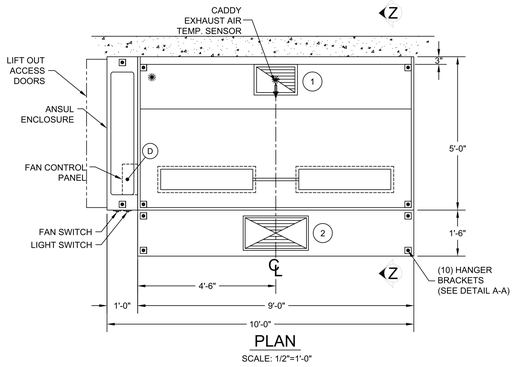
ETL, INTERTEK
TESTED UNDER STANDARD U.L. 710 "EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT". ETL LISTED UNDER CONTROL # 3177269

UNIFORM MECHANICAL CODE
SECTION 507 - COMMERCIAL KITCHEN HOODS AND KITCHEN VENTILATION SYSTEMS

THE BOCA NATIONAL MECHANICAL CODE
CHAPTER 5 - KITCHEN EXHAUST EQUIPMENT

STANDARD MECHANICAL CODE (SBCCI)
SECTION 504 - COMMERCIAL HOODS

UNIFORM BUILDING CODE (ICBO)
INTERNATIONAL MECHANICAL CODE (IMC)
SECTION 507 - COMMERCIAL KITCHEN HOODS
EXCLUDES CODE #507.2.1.1, CONSULT FACTORY FOR COMPLIANCE OPTIONS.



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

NOTE:
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

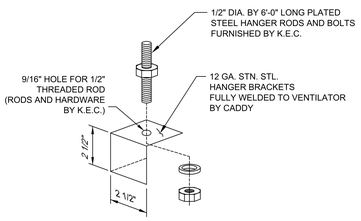
CONTRACTOR NOTE:
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:
AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65°F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

TOTAL EXHAUST : 1,890 C.F.M.
TOTAL SUPPLY : 1,512 C.F.M.

1 10" X 15" EXHAUST DUCT 1,890 C.F.M. @ 0.75" S.P.	2 12" X 24" SUPPLY DUCT 1,512 C.F.M. @ 0.20" S.P.

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



HANGER BRACKET DETAIL A-A
SCALE: 1/4"=1"

GENERAL CONTRACT CONDITIONS
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ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT, REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

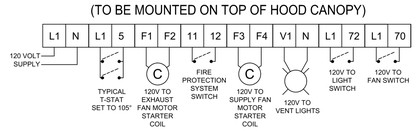
MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"

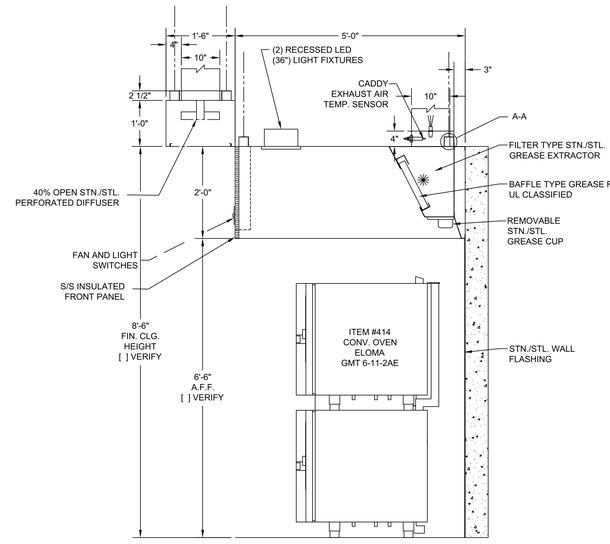
INSTALLATION INFORMATION
ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA MAXIMUM VENTILATOR DIMENSIONS 10'-0" LONG x 5'-0" WIDE x 2ft 1/2" HIGH ESTIMATED TOTAL HANGING WEIGHT: 960 LBS.

VENTILATOR TO BE SHIPPED IN (2) UNITS. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

ELECTRICAL NOTES:
1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO CADDY FAN CONTROL PANEL (D) BY CADDY.
2. 120 VOLTS 15 AMP. A.C. SERVICE BY ELECTRICAL CONTRACTOR TO CADDY FAN CONTROL PANEL.
3. INTERCONNECTION FROM CADDY FAN CONTROL PANEL TERMINALS TO EXHAUST FAN MOTOR STARTER, SUPPLY FAN MOTOR STARTER, AND FIRE PROTECTION SYSTEM SWITCH BY ELECTRICAL CONTRACTOR.

FAN CONTROL PACKAGE
(TO BE MOUNTED ON TOP OF HOOD CANOPY)





SECTION Z-Z
SCALE: 3/4"=1'-0"

ROUGH-IN SCHEDULE

SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.07 K.W. CONNECTED LOAD

GENERAL NOTES

EXHAUST AIR REQUIREMENTS:
1. EXHAUST C.F.M. BASED ON 210 C.F.M. PER LINEAR FOOT.
2. EXHAUST STATIC PRESSURE IS 0.75" W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
3. DUCT SIZE BASED ON 1,800 F.P.M.

EXHAUST FAN REQUIREMENTS:
1. EXHAUST FAN DISCHARGE SHOULD BE VERTICAL, AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
2. EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

MAKE-UP AIR REQUIREMENTS:
1. AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN. VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
2. MAKE-UP AIR MUST BE TEMPERED-HEATED OR COOLED-CONSISTENT WITH THE STYLE OF HOOD, HEAT LOAD, CLIMATIC CONDITIONS AND APPLICABLE CODES.
3. FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

INSTALLATION:
1. VENTILATORS TO BE INSTALLED IN ACCORDANCE WITH ALL CODES. CONTRACTORS MUST REVIEW APPLICABLE CODES WITH CODE AUTHORITIES BEFORE APPROVING DRAWINGS FOR FABRICATION. SPECIAL ATTENTION MUST BE GIVEN TO CODE REGULATIONS RELATIVE TO CLEARANCES FROM SURROUNDING COMBUSTIBLE CONSTRUCTION (WALL, CEILINGS, ETC.).
2. VENTILATORS ARE NOT TO BE INSTALLED IN AREAS MEANT TO HANDLE ENVIRONMENTAL AIR.
3. ALL DUCTWORK BEYOND VENTILATOR DUCT TAKE-OFF COLLAR TO BE PROVIDED AND INSTALLED BY OTHERS, IN ACCORDANCE WITH JURISDICTIONAL CODES. DUCTS MUST BE MECHANICALLY STRONG, GREASE AND WATER TIGHT.
4. MOUNTING RODS FURNISHED AND INSTALLED BY OTHERS.

CONSTRUCTION:
1. VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
2. VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL.

FIRE PROTECTION:
1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY (ANSUL R-102).
2. CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID LISTINGS OF THE EQUIPMENT.
3. IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.

ELECTRICAL REQUIREMENTS:
1. LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY CADDY.

VERIFICATION NOTE
1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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Liverpool, NY 13088
www.fsdsmfsds.com | 315-488-9446

Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RENARD L. PRZEPIORA 019884 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

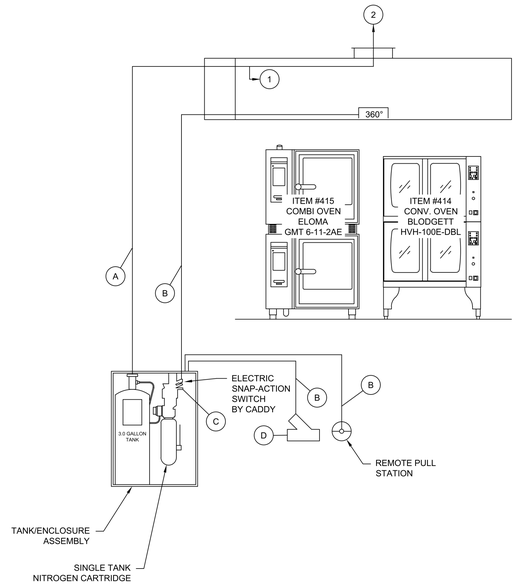
#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
EXHAUST HOOD DETAILS

Sheet No.
CTE FS418

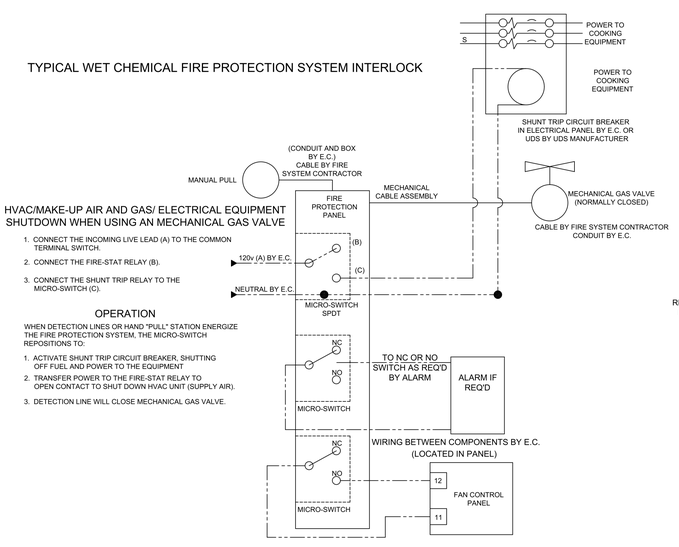
CONSTRUCTION DOCUMENTS



INSTALLATION INFORMATION

ALLOW SUFFICIENT AREA TO MOUNT ANSUL ON
CLOSEST STRUCTURAL WALL TO VENTILATOR
MAXIMUM ANSUL ENCLOSURE DIMENSIONS
16 1/2" LONG x 7 1/2" DEEP x 23 1/2" HIGH
ESTIMATED TOTAL HANGING WEIGHT: 75 LBS.
ENCLOSURE MOUNTING HEIGHT 7'-0"

TYPICAL WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK



HVAC/MAKE-UP AIR AND GAS/ ELECTRICAL EQUIPMENT SHUTDOWN WHEN USING AN MECHANICAL GAS VALVE

1. CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
2. CONNECT THE FIRE-STAT RELAY (B).
3. CONNECT THE SHUNT TRIP RELAY TO THE MICRO-SWITCH (C).

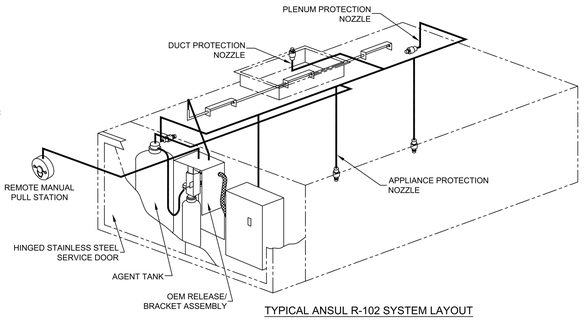
OPERATION

WHEN DETECTION LINES OR HAND "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

1. ACTIVATE SHUNT TRIP CIRCUIT BREAKER, SHUTTING OFF FUEL AND POWER TO THE EQUIPMENT.
2. TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT TO SHUT DOWN HVAC UNIT (SUPPLY AIR).
3. DETECTION LINE WILL CLOSE MECHANICAL GAS VALVE.

ANSUL R-102 3 SYSTEM

FOR VENTILATOR ITEMS #412



TYPICAL ANSUL R-102 SYSTEM LAYOUT

ANSUL ROUGH-IN SCHEDULE

SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE. ALL EXPOSED PIPING TO BE CHROME SLEEVE OR STN./STL.
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR FIRE SUPPRESSION SYSTEM ALARM BY CADDY WIRING BY E.C.
D	UP TO 2" MECHANICAL TYPE GAS VALVE FURNISHED BY SUB CONTRACTOR AND INSTALLED BY P.C. ([ ] VERIFY SIZE).

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	1	ANSUL #1N	1	
2	1	ANSUL #2W	2	

UNDERWRITERS LABORATORIES, INC
TESTED UNDER STANDARD U.L. 300 "FIRE TESTING OF FIRE EXTINGUISHING SYSTEMS FOR PROTECTION OF RESTAURANT COOKING AREAS ".

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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Liverpool, NY 13088
www.teamfsds.com | 315-488-9446

Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

EDWARD L. PROCHNAL
REGISTERED ARCHITECT
STATE OF NEW YORK
#19985
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
EXHAUST HOOD DETAILS

Sheet No.
CTE FS419

CONSTRUCTION DOCUMENTS

C:\Users\Dan\Chef Tech\FSDS - Jon Woods - Active Projects\Newburgh CTE - #21-518\Drawings\Current Drawing Sheets\20-138_Newburgh ESCD CTE Center_FSDS_R22.rvt

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

NATIONAL FIRE PROTECTION ASSOCIATION
IN ACCORDANCE WITH RECOMMENDATION OF NATIONAL FIRE PROTECTION ASSOCIATION'S NFPA NO. 96 "VAPOR REMOVAL FROM COOKING EQUIPMENT"

NATIONAL SANITATION FOUNDATION
STANDARD #2 - "FOOD SERVICE EQUIPMENT"

ETL, INTERTEK
TESTED UNDER STANDARD U.L. 710 "EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT". ETL LISTED UNDER CONTROL # 3177269

UNIFORM MECHANICAL CODE
SECTION 507 - COMMERCIAL KITCHEN HOODS AND KITCHEN VENTILATION SYSTEMS

THE BOCA NATIONAL MECHANICAL CODE
CHAPTER 5 - KITCHEN EXHAUST EQUIPMENT

STANDARD MECHANICAL CODE (SBCCI)
SECTION 504 - COMMERCIAL HOODS

UNIFORM BUILDING CODE (ICBO)

INTERNATIONAL MECHANICAL CODE (IMC)
SECTION 507 - COMMERCIAL KITCHEN HOODS
EXCLUDES CODE #507.2.1.1, CONSULT FACTORY FOR COMPLIANCE OPTIONS.

NOTE:

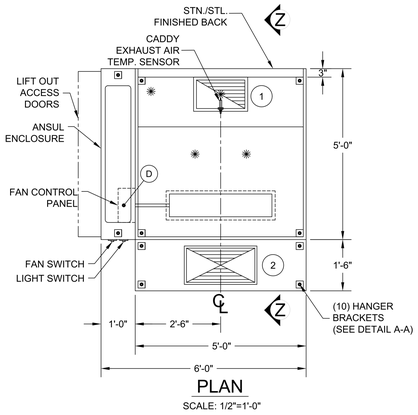
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

CONTRACTOR NOTE:

ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

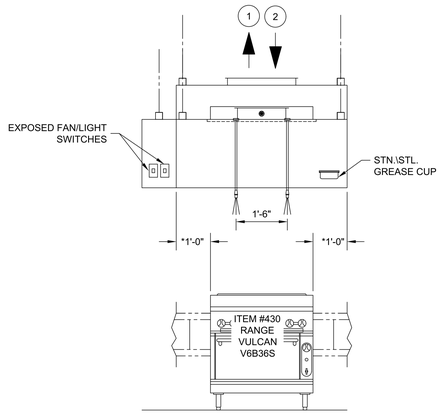
MAKE-UP AIR NOTE:

AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65°F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

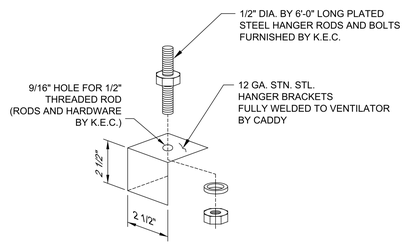


PLAN
SCALE: 1/2"=1'-0"

TOTAL EXHAUST : 2,100 C.F.M.	
TOTAL SUPPLY : 1,680 C.F.M.	
1 10" X 17" EXHAUST DUCT 2,100 C.F.M. @ 1.00" S.P.	2 12" X 24" SUPPLY DUCT 1,680 C.F.M. @ 0.20" S.P.



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



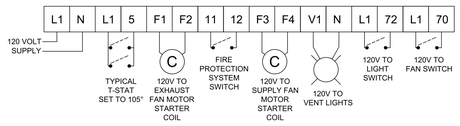
HANGER BRACKET DETAIL A-A
SCALE: 1/4"=1"

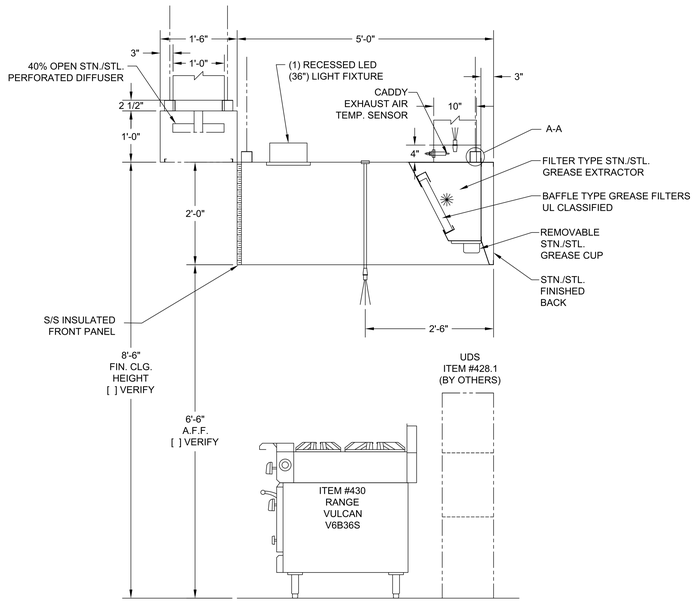
ELECTRICAL NOTES:

1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO CADDY FAN CONTROL PANEL (D) BY CADDY.
2. 120 VOLTS 15 AMP, A.C. SERVICE BY ELECTRICAL CONTRACTOR TO CADDY FAN CONTROL PANEL.
3. INTERCONNECTION FROM CADDY FAN CONTROL PANEL TERMINALS TO EXHAUST FAN MOTOR STARTER, SUPPLY FAN MOTOR STARTER, AND FIRE PROTECTION SYSTEM SWITCH BY ELECTRICAL CONTRACTOR.

FAN CONTROL PACKAGE

(TO BE MOUNTED IN ANSUL CABINET)





SECTION Z-Z
SCALE: 3/4"=1'-0"

ROUGH-IN SCHEDULE		
SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.034 K.W. CONNECTED LOAD

GENERAL CONTRACT CONDITIONS

ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITER'S LABORATORIES, INC. INSOFAR AS APPLICABLE WITH THE NATIONAL ELECTRICAL CODE (NEC). CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES. ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS, IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.
ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT, REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA MAXIMUM VENTILATOR DIMENSIONS 6'-0" LONG x 5'-0" WIDE x 28 1/2" HIGH ESTIMATED TOTAL HANGING WEIGHT: 600 LBS.

VENTILATOR TO BE SHIPPED IN (2) UNITS. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

GENERAL NOTES

EXHAUST AIR REQUIREMENTS:
1. EXHAUST C.F.M. BASED ON 420 C.F.M. PER LINEAR FOOT.
2. EXHAUST STATIC PRESSURE IS 1.00" W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
3. DUCT SIZE BASED ON 1,800 F.P.M.

EXHAUST FAN REQUIREMENTS:
1. EXHAUST FAN DISCHARGE SHOULD BE VERTICAL, AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
2. EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

MAKE-UP AIR REQUIREMENTS:
1. AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
2. MAKE-UP AIR MUST BE TEMPERED-HEATED OR COOLED-CONSISTENT WITH THE STYLE OF HOOD, HEAT LOAD, CLIMATIC CONDITIONS AND APPLICABLE CODES.
3. FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

INSTALLATION:
1. VENTILATORS TO BE INSTALLED IN ACCORDANCE WITH ALL CODES. CONTRACTORS MUST REVIEW APPLICABLE CODES WITH CODE AUTHORITIES BEFORE APPROVING DRAWINGS FOR FABRICATION. SPECIAL ATTENTION MUST BE GIVEN TO CODE REGULATIONS RELATIVE TO CLEARANCES FROM SURROUNDING COMBUSTIBLE CONSTRUCTION (WALL, CEILINGS, ETC.).
2. VENTILATORS ARE NOT TO BE INSTALLED IN AREAS MEANT TO HANDLE ENVIRONMENTAL AIR.
3. ALL DUCTWORK BEYOND VENTILATOR DUCT TAKE-OFF COLLAR TO BE PROVIDED AND INSTALLED BY OTHERS, IN ACCORDANCE WITH JURISDICTIONAL CODES. DUCTS MUST BE MECHANICALLY STRONG, GREASE AND WATER TIGHT.
4. MOUNTING RODS FURNISHED AND INSTALLED BY OTHERS.

CONSTRUCTION:
1. VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
2. VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL.

FIRE PROTECTION:
1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY (ANSUL R-102).
2. CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID LISTINGS OF THE EQUIPMENT.
3. IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.

ELECTRICAL REQUIREMENTS:
1. LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY CADDY.

2 REQUIRED

Intertek NSF NFPA

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
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Liverpool, NY 13088
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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT
RICHARD L. PECKHAM
STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2024

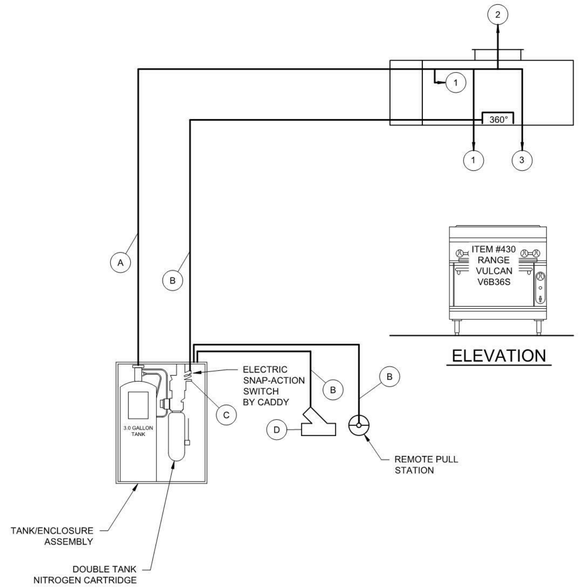
#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

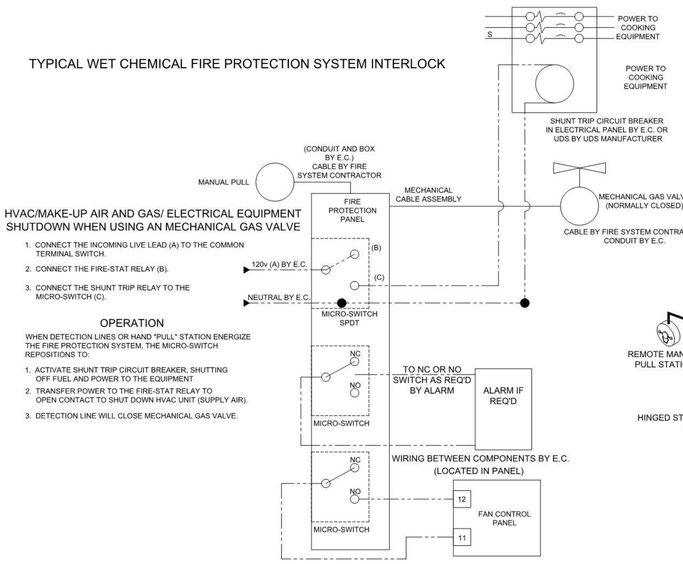
Sheet Title
EXHAUST HOOD DETAILS

Sheet No.
CTE FS420

CONSTRUCTION DOCUMENTS



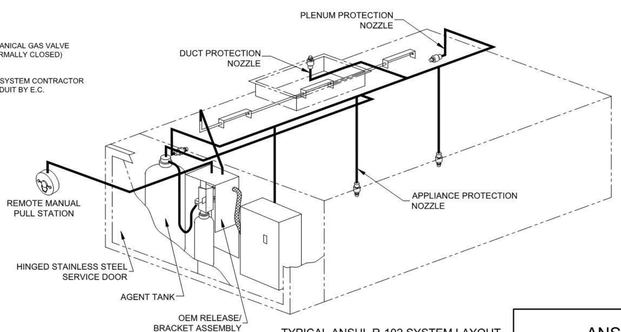
2 REQUIRED



TYPICAL WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK

ANSUL R-102 3 SYSTEM

FOR VENTILATOR ITEMS #429



TYPICAL ANSUL R-102 SYSTEM LAYOUT

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	2	ANSUL #1N	1	30"-40" (RANGE)
2	1	ANSUL #2W	2	
3	1	ANSUL #260	2	30"-40" (RANGE)

UNDERWRITERS LABORATORIES, INC
TESTED UNDER STANDARD U.L. 300 "FIRE TESTING OF FIRE EXTINGUISHING SYSTEMS FOR PROTECTION OF RESTAURANT COOKING AREAS ".

ANSUL ROUGH-IN SCHEDULE

SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE. ALL EXPOSED PIPING TO BE CHROME SLEEVE OR STN./STL.
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR FIRE SUPPRESSION SYSTEM ALARM BY CADDY WIRING BY E.C.
D	UP TO 2" MECHANICAL TYPE GAS VALVE FURNISHED BY SUB CONTRACTOR AND INSTALLED BY P.C. ([ ] VERIFY SIZE).

VERIFICATION NOTE

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www.teamfsds.com | 315-488-9446

Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PROCHNOW 21954 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2024

V.	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
EXHAUST HOOD DETAILS

Sheet No.
CTE FS421

CONSTRUCTION DOCUMENTS

C:\Users\Dan\Chef Tech\FSDS - Jon Woods - Active Projects\Newburgh CTE - #21-51\8\Drawings\Current Drawing Sheets\20-138_Newburgh ESCD CTE Center_FSDS_R22.rvt

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

NATIONAL FIRE PROTECTION ASSOCIATION
IN ACCORDANCE WITH RECOMMENDATION OF NATIONAL FIRE PROTECTION ASSOCIATION'S NFPA NO. 96 "VAPOR REMOVAL FROM COOKING EQUIPMENT"

NATIONAL SANITATION FOUNDATION
STANDARD #2 - "FOOD SERVICE EQUIPMENT"

ETL, INTERTEK
TESTED UNDER STANDARD U.L. 710 "EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT". ETL LISTED UNDER CONTROL # 3177269

UNIFORM MECHANICAL CODE
SECTION 507 - COMMERCIAL KITCHEN HOODS AND KITCHEN VENTILATION SYSTEMS

THE BOCA NATIONAL MECHANICAL CODE
CHAPTER 5 - KITCHEN EXHAUST EQUIPMENT

STANDARD MECHANICAL CODE (SBCCI)
SECTION 504 - COMMERCIAL HOODS

UNIFORM BUILDING CODE (ICBO)
INTERNATIONAL MECHANICAL CODE (IMC)
SECTION 507 - COMMERCIAL KITCHEN HOODS
EXCLUDES CODE #507.2.1.1, CONSULT FACTORY FOR COMPLIANCE OPTIONS.

NOTE:

K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

CONTRACTOR NOTE:

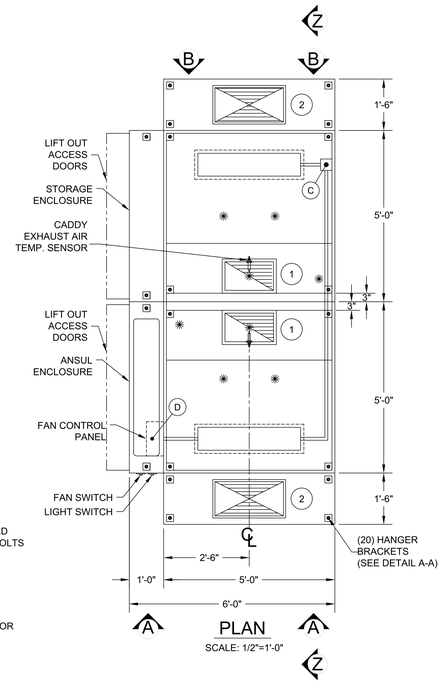
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:

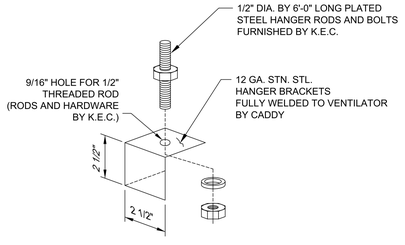
AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65°F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

TOTAL EXHAUST : 4,200 C.F.M.
TOTAL SUPPLY : 3,360 C.F.M.

(1) 10" X 17" EXHAUST DUCTS 2,100 C.F.M. EACH @ 1.00" S.P.	(2) 12" X 24" SUPPLY DUCTS 1,680 C.F.M. EACH @ 0.20" S.P.



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

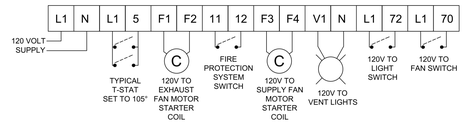


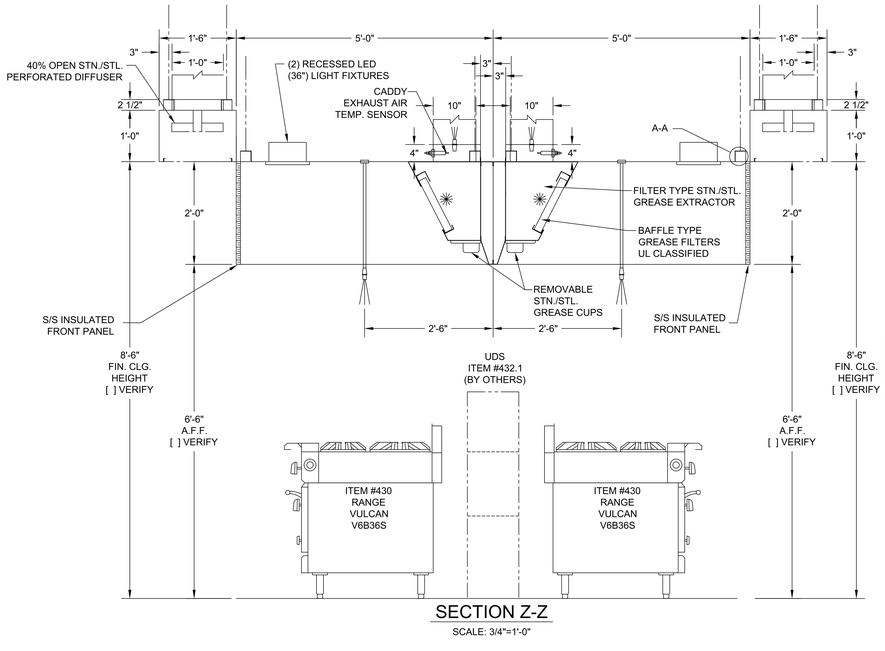
HANGER BRACKET DETAIL A-A
SCALE: 1/4"=1"

ELECTRICAL NOTES:

1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO CADDY FAN CONTROL PANEL Ⓓ BY CADDY. DISCONNECTED FOR SHIPPING AT J-BOX Ⓒ. RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
2. 120 VOLTS 15 AMP. A.C. SERVICE BY ELECTRICAL CONTRACTOR TO CADDY FAN CONTROL PANEL.
3. INTERCONNECTION FROM CADDY FAN CONTROL PANEL TERMINALS TO EXHAUST FAN MOTOR STARTER, SUPPLY FAN MOTOR STARTER, LIGHT SWITCH, FAN SWITCH, AND FIRE PROTECTION SYSTEM SWITCH BY ELECTRICAL CONTRACTOR.

FAN CONTROL PACKAGE
(TO BE MOUNTED IN ANSUL CABINET)





SECTION Z-Z
SCALE: 3/4"=1'-0"

GENERAL NOTES

EXHAUST AIR REQUIREMENTS:
1. EXHAUST C.F.M. BASED ON 420 C.F.M. PER LINEAR FOOT.
2. EXHAUST STATIC PRESSURE IS 1.00" W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
3. DUCT SIZE BASED ON 1,800 F.P.M.

EXHAUST FAN REQUIREMENTS:
1. EXHAUST FAN DISCHARGE SHOULD BE VERTICAL, AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
2. EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

MAKE-UP AIR REQUIREMENTS:
1. AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN. VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
2. MAKE-UP AIR MUST BE TEMPERED-HEATED OR COOLED-CONSISTENT WITH THE STYLE OF HOOD, HEAT LOAD, CLIMATIC CONDITIONS AND APPLICABLE CODES.
3. FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

INSTALLATION:
1. VENTILATORS TO BE INSTALLED IN ACCORDANCE WITH ALL CODES. CONTRACTORS MUST REVIEW APPLICABLE CODES WITH CODE AUTHORITIES BEFORE APPROVING DRAWINGS FOR FABRICATION. SPECIAL ATTENTION MUST BE GIVEN TO CODE REGULATIONS RELATIVE TO CLEARANCES FROM SURROUNDING COMBUSTIBLE CONSTRUCTION (WALL, CEILINGS, ETC.).
2. VENTILATORS ARE NOT TO BE INSTALLED IN AREAS MEANT TO HANDLE ENVIRONMENTAL AIR.
3. ALL DUCTWORK BEYOND VENTILATOR DUCT TAKE-OFF COLLAR TO BE PROVIDED AND INSTALLED BY OTHERS, IN ACCORDANCE WITH JURISDICTIONAL CODES. DUCTS MUST BE MECHANICALLY STRONG, GREASE AND WATER TIGHT.
4. MOUNTING RODS FURNISHED AND INSTALLED BY OTHERS.

CONSTRUCTION:
1. VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
2. VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL.

FIRE PROTECTION:
1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY (ANSUL R-102).
2. CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID LISTINGS OF THE EQUIPMENT.
3. IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.

ELECTRICAL REQUIREMENTS:
1. LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY CADDY.

2 REQUIRED

GENERAL CONTRACT CONDITIONS

ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITER'S LABORATORIES, INC. INSOFAR AS APPLICABLE WITH THE NATIONAL ELECTRICAL CODE (NEC). CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES.

ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS, IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.

ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT, REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA MAXIMUM VENTILATOR DIMENSIONS 6'-0" LONG x 5'-0" WIDE x 28 1/2" HIGH ESTIMATED TOTAL HANGING WEIGHT: 1,200 LBS.

VENTILATOR TO BE SHIPPED IN (4) UNITS. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

ROUGH-IN SCHEDULE

SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.07 K.W. CONNECTED LOAD

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

Intertek NSF NFPA

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CSARCH

Consultant
FSDS FOOD SERVICE DESIGN STUDIOS
1000 7th North Street, Suite 820
Liverpool, NY 13088
www.teamfsds.com | 315-488-9446

Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JM
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
EXHAUST HOOD DETAILS

Sheet No.
CTE FS422

CONSTRUCTION DOCUMENTS

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

NATIONAL FIRE PROTECTION ASSOCIATION
IN ACCORDANCE WITH RECOMMENDATION OF NATIONAL FIRE PROTECTION ASSOCIATION'S NFPA NO. 96 "VAPOR REMOVAL FROM COOKING EQUIPMENT"

NATIONAL SANITATION FOUNDATION
STANDARD #2 - "FOOD SERVICE EQUIPMENT"

ETL, INTERTEK
TESTED UNDER STANDARD U.L. 710 "EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT". ETL LISTED UNDER CONTROL # 3177269

UNIFORM MECHANICAL CODE
SECTION 507 - COMMERCIAL KITCHEN HOODS AND KITCHEN VENTILATION SYSTEMS

THE BOCA NATIONAL MECHANICAL CODE
CHAPTER 5 - KITCHEN EXHAUST EQUIPMENT

STANDARD MECHANICAL CODE (SBCCI)
SECTION 504 - COMMERCIAL HOODS

UNIFORM BUILDING CODE (ICBO)

INTERNATIONAL MECHANICAL CODE (IMC)
SECTION 507 - COMMERCIAL KITCHEN HOODS
EXCLUDES CODE #507.2.1.1, CONSULT FACTORY FOR COMPLIANCE OPTIONS.

NOTE:

K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

CONTRACTOR NOTE:

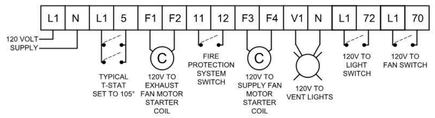
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:

AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65°F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

FAN CONTROL PACKAGE

(TO BE MOUNTED IN ANSUL CABINET)

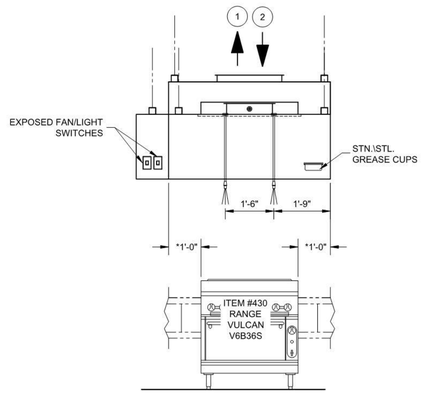


ELECTRICAL NOTES:

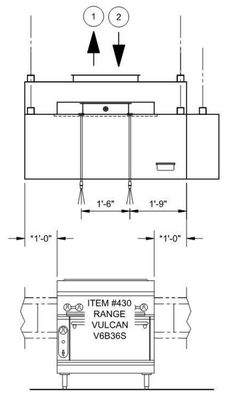
1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO CADDY FAN CONTROL PANEL Ⓓ BY CADDY. DISCONNECTED FOR SHIPPING AT J-BOX Ⓒ. RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
2. 120 VOLTS 15 AMP. A.C. SERVICE BY ELECTRICAL CONTRACTOR TO CADDY FAN CONTROL PANEL.
3. INTERCONNECTION FROM CADDY FAN CONTROL PANEL TERMINALS TO EXHAUST FAN MOTOR STARTER, SUPPLY FAN MOTOR STARTER, LIGHT SWITCH, FAN SWITCH, AND FIRE PROTECTION SYSTEM SWITCH BY ELECTRICAL CONTRACTOR.

TOTAL EXHAUST : 4,200 C.F.M.
TOTAL SUPPLY : 3,360 C.F.M.

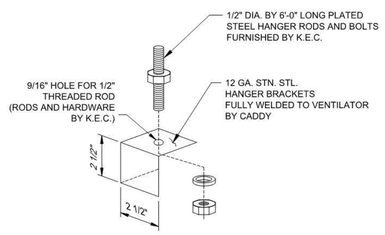
(1) 10" X 17" EXHAUST DUCTS 2,100 C.F.M. EACH @ 1.00" S.P.	(2) 12" X 24" SUPPLY DUCTS 1,680 C.F.M. EACH @ 0.20" S.P.



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



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



HANGER BRACKET DETAIL A-A
SCALE: 1/4"=1"

GENERAL CONTRACT CONDITIONS

ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITER'S LABORATORIES, INC. INSOFAR AS APPLICABLE WITH THE NATIONAL ELECTRICAL CODE (NEC). CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES.
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K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT, REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

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INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA MAXIMUM VENTILATOR DIMENSIONS 6'-0" LONG x 5'-0" WIDE x 28 1/2" HIGH
ESTIMATED TOTAL HANGING WEIGHT: 1,200 LBS.

VENTILATOR TO BE SHIPPED IN (4) UNITS. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

ROUGH-IN SCHEDULE

SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.07 K.W. CONNECTED LOAD

GENERAL NOTES

EXHAUST AIR REQUIREMENTS:

1. EXHAUST C.F.M. BASED ON 420 C.F.M. PER LINEAR FOOT.
2. EXHAUST STATIC PRESSURE IS 1.00" W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
3. DUCT SIZE BASED ON 1,800 F.P.M.

EXHAUST FAN REQUIREMENTS:

1. EXHAUST FAN DISCHARGE SHOULD BE VERTICAL, AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
2. EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

MAKE-UP AIR REQUIREMENTS:

1. AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
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4. MOUNTING RODS FURNISHED AND INSTALLED BY OTHERS.

CONSTRUCTION:

1. VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
2. VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL.

FIRE PROTECTION:

1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY (ANSUL R-102).
2. CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID LISTINGS OF THE EQUIPMENT.
3. IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.

ELECTRICAL REQUIREMENTS:

1. LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY CADDY.

2 REQUIRED

Intertek NSF NFPA

VERIFICATION NOTE

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19 Front St. - Newburgh - New York 12550-7601
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www.csarchpc.com
CSARCH

Consultant
FOOD SERVICE FSDS DESIGN STUDIOS
1000 7th North Street, Suite 820
Liverpool, NY 13088
www.teamfsds.com | 315-488-9446

Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PROCIDA STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2024

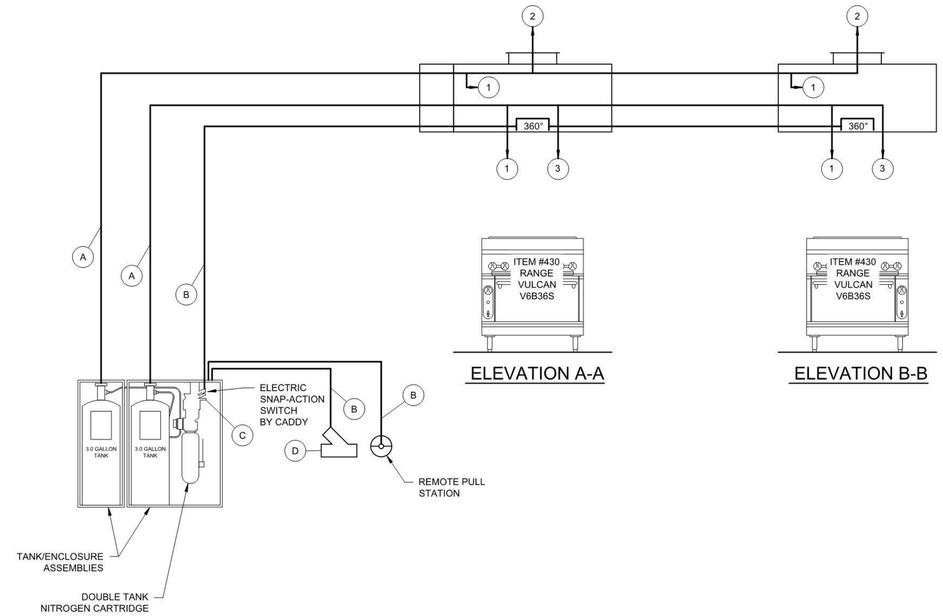
#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

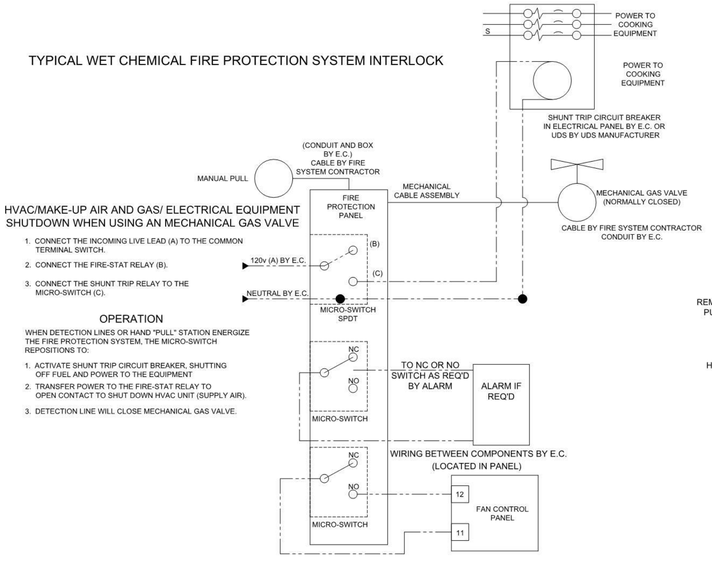
Sheet Title
EXHAUST HOOD DETAILS

Sheet No.
CTE FS423

CONSTRUCTION DOCUMENTS

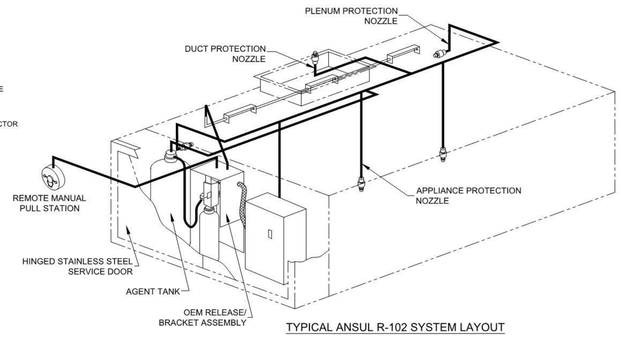


2 REQUIRED



ANSUL R-102 3/3 SYSTEM

FOR VENTILATOR ITEMS #433



TYPICAL ANSUL R-102 SYSTEM LAYOUT

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	4	ANSUL #1N	1	30"-40" (RANGE)
2	2	ANSUL #2W	2	
3	2	ANSUL #260	2	30"-40" (RANGE)

UNDERWRITERS LABORATORIES, INC
TESTED UNDER STANDARD U.L. 300 "FIRE TESTING OF FIRE EXTINGUISHING SYSTEMS FOR PROTECTION OF RESTAURANT COOKING AREAS ".

ANSUL ROUGH-IN SCHEDULE

SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE. ALL EXPOSED PIPING TO BE CHROME SLEEVE OR STN./STL.
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR FIRE SUPPRESSION SYSTEM ALARM BY CADDY WIRING BY E.C.
D	UP TO 2" MECHANICAL TYPE GAS VALVE FURNISHED BY SUB CONTRACTOR AND INSTALLED BY P.C. ([ ] VERIFY SIZE).

VERIFICATION NOTE

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PROPPE 019984 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

Drawn By:	DJ
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
EXHAUST HOOD DETAILS

Sheet No.
CTE FS424

CONSTRUCTION DOCUMENTS

C:\Users\Dan\ChefTech\FSDS - Jon Woods - Active Projects\Newburgh CTE - #21-518\Drawings\Current Drawing Sheets\20-138_Newburgh ESCD CTE Center_FSDS_B22.rvt

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

NATIONAL FIRE PROTECTION ASSOCIATION
IN ACCORDANCE WITH RECOMMENDATION OF NATIONAL FIRE PROTECTION ASSOCIATION'S NFPA NO. 96 "VAPOR REMOVAL FROM COOKING EQUIPMENT"

NATIONAL SANITATION FOUNDATION
STANDARD #2 - "FOOD SERVICE EQUIPMENT"

ETL, INTERTEK
TESTED UNDER STANDARD U.L. 710 "EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT". ETL LISTED UNDER CONTROL # 3177269

UNIFORM MECHANICAL CODE
SECTION 507 - COMMERCIAL KITCHEN HOODS AND KITCHEN VENTILATION SYSTEMS

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EXCLUDES CODE #507.2.1.1, CONSULT FACTORY FOR COMPLIANCE OPTIONS.

NOTE:

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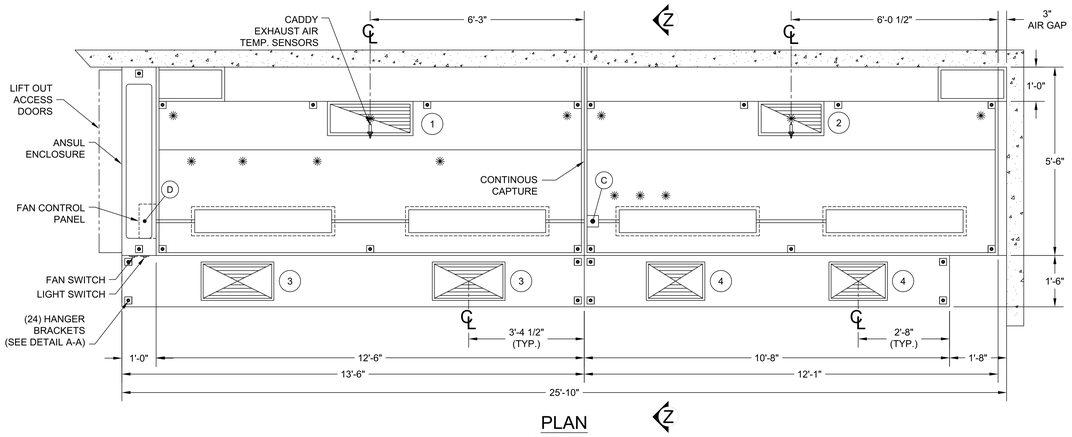
CONTRACTOR NOTE:

ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

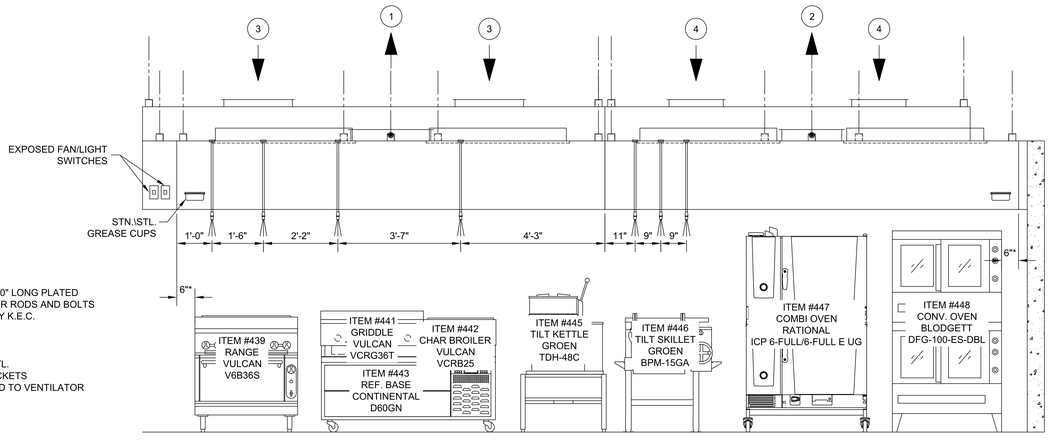
MAKE-UP AIR NOTE:

AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65°F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD



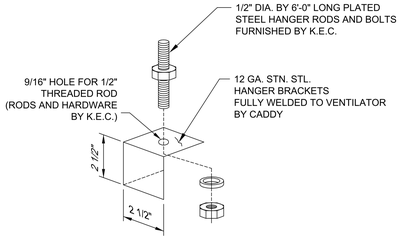
PLAN

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



ELEVATION

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



HANGER BRACKET DETAIL A-A

SCALE: 1/4"=1"

ELECTRICAL NOTES:

1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO CADDY FAN CONTROL PANEL(D) BY CADDY. DISCONNECTED FOR SHIPPING AT J-BOX (C). RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
2. 120 VOLTS 15 AMP. A.C. SERVICE BY ELECTRICAL CONTRACTOR TO CADDY FAN CONTROL PANEL.
3. INTERCONNECTION FROM CADDY FAN CONTROL PANEL TERMINALS TO EXHAUST FAN MOTOR STARTER, SUPPLY FAN MOTOR STARTER, LIGHT SWITCH, FAN SWITCH, AND FIRE PROTECTION SYSTEM SWITCH BY ELECTRICAL CONTRACTOR.

TOTAL EXHAUST : 6,038 C.F.M.	
TOTAL SUPPLY : 4,830 C.F.M.	

(1) 10" X 28" EXHAUST DUCT 3,500 C.F.M. @ 1.00" S.P.	(3) 12" X 24" SUPPLY DUCTS 1,400 C.F.M. EACH @ 0.20" S.P.
(2) 10" X 21" EXHAUST DUCT 2,538 C.F.M. @ 0.75" S.P.	(4) 12" X 19" SUPPLY DUCTS 1,015 C.F.M. EACH @ 0.20" S.P.

GENERAL NOTES

EXHAUST AIR REQUIREMENTS:
1. EXHAUST C.F.M. BASED ON VARIOUS C.F.M. PER LINEAR FOOT.
2. EXHAUST STATIC PRESSURE IS VARIOUS W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
3. DUCT SIZE BASED ON 1,800 F.P.M.

EXHAUST FAN REQUIREMENTS:
1. EXHAUST FAN DISCHARGE SHOULD BE VERTICAL, AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
2. EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

MAKE-UP AIR REQUIREMENTS:
1. AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN. VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
2. MAKE-UP AIR MUST BE TEMPERED-HEATED OR COOLED-CONSISTENT WITH THE STYLE OF HOOD, HEAT LOAD, CLIMATIC CONDITIONS AND APPLICABLE CODES.
3. FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

INSTALLATION:
1. VENTILATORS TO BE INSTALLED IN ACCORDANCE WITH ALL CODES. CONTRACTORS MUST REVIEW APPLICABLE CODES WITH CODE AUTHORITIES BEFORE APPROVING DRAWINGS FOR FABRICATION. SPECIAL ATTENTION MUST BE GIVEN TO CODE REGULATIONS RELATIVE TO CLEARANCES FROM SURROUNDING COMBUSTIBLE CONSTRUCTION (WALL, CEILINGS, ETC.).
2. VENTILATORS ARE NOT TO BE INSTALLED IN AREAS MEANT TO HANDLE ENVIRONMENTAL AIR.
3. ALL DUCTWORK BEYOND VENTILATOR DUCT TAKE-OFF COLLAR TO BE PROVIDED AND INSTALLED BY OTHERS, IN ACCORDANCE WITH JURISDICTIONAL CODES. DUCTS MUST BE MECHANICALLY STRONG, GREASE AND WATER TIGHT.
4. MOUNTING RODS FURNISHED AND INSTALLED BY OTHERS.

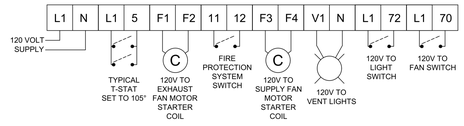
CONSTRUCTION:
1. VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
2. VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL.

FIRE PROTECTION:
1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY (ANSUL R-102).
2. CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID LISTINGS OF THE EQUIPMENT.
3. IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.

ELECTRICAL REQUIREMENTS:
1. LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY CADDY.

FAN CONTROL PACKAGE

(TO BE MOUNTED IN ANSUL CABINET)



Intertek NSF NFPA

GENERAL CONTRACT CONDITIONS

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ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS, IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.

ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT, REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA MAXIMUM VENTILATOR DIMENSIONS 13'-6" LONG x 5'-6" WIDE x 28 1/2" HIGH ESTIMATED TOTAL HANGING WEIGHT: 2,376 LBS.

VENTILATOR TO BE SHIPPED IN (4) UNITS. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

ROUGH-IN SCHEDULE

SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.14 K.W. CONNECTED LOAD

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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Consultant
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Liverpool, NY 13088
www.fsdsmfds.com | 315-488-9446

Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PRESTON STATE OF NEW YORK 24960
REGISTRATION EXPIRATION DATE: 12/31/2026

NO.	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
EXHAUST HOOD DETAILS

Sheet No.
CTE FS425

CONSTRUCTION DOCUMENTS

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

NATIONAL FIRE PROTECTION ASSOCIATION
IN ACCORDANCE WITH RECOMMENDATION OF NATIONAL FIRE PROTECTION ASSOCIATION'S NFPA NO. 96 "VAPOR REMOVAL FROM COOKING EQUIPMENT"

NATIONAL SANITATION FOUNDATION
STANDARD #2 - "FOOD SERVICE EQUIPMENT"

ETL, INTERTEK
TESTED UNDER STANDARD U.L. 710 "EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT". ETL LISTED UNDER CONTROL # 3177269

UNIFORM MECHANICAL CODE
SECTION 507 - COMMERCIAL KITCHEN HOODS AND KITCHEN VENTILATION SYSTEMS

THE BOCA NATIONAL MECHANICAL CODE
CHAPTER 5 - KITCHEN EXHAUST EQUIPMENT

STANDARD MECHANICAL CODE (SBCCI)
SECTION 504 - COMMERCIAL HOODS

UNIFORM BUILDING CODE (ICBO)
INTERNATIONAL MECHANICAL CODE (IMC)
SECTION 507 - COMMERCIAL KITCHEN HOODS
EXCLUDES CODE #507.2.1.1, CONSULT FACTORY FOR COMPLIANCE OPTIONS.

NOTE:

K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

CONTRACTOR NOTE:

ALLOW SUFFICIENT ACCESS ON TOP QF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:

AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65°F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

TOTAL EXHAUST : 6,038 C.F.M.
TOTAL SUPPLY : 4,830 C.F.M.

(1) 10" X 28" EXHAUST DUCT 3,500 C.F.M. @ 1.00" S.P.	(3) 12" X 24" SUPPLY DUCTS 1,400 C.F.M. EACH @ 0.20" S.P.
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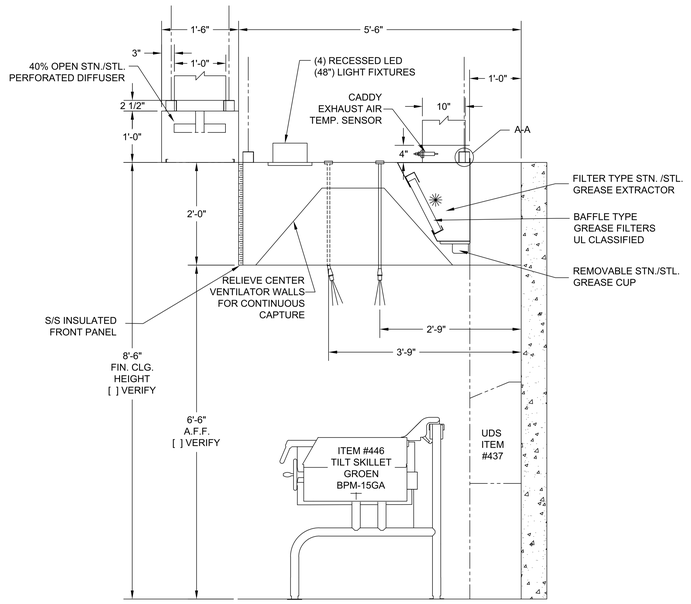
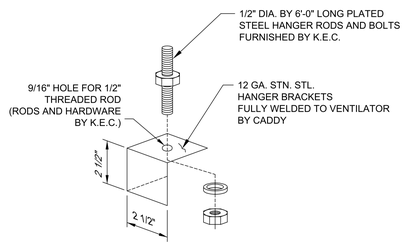


SECTION Z-Z
SCALE: 3/4"=1'-0"



HANGER BRACKET DETAIL A-A
SCALE: 1/4"=1"

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3. INTERCONNECTION FROM CADDY FAN CONTROL PANEL TERMINALS TO EXHAUST FAN MOTOR STARTER, SUPPLY FAN MOTOR STARTER, LIGHT SWITCH, FAN SWITCH, AND FIRE PROTECTION SYSTEM SWITCH BY ELECTRICAL CONTRACTOR.

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1. EXHAUST C.F.M. BASED ON VARIOUS C.F.M. PER LINEAR FOOT.
2. EXHAUST STATIC PRESSURE IS VARIOUS W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
3. DUCT SIZE BASED ON 1,800 F.P.M.

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CONSTRUCTION:
1. VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
2. VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL.

FIRE PROTECTION:
1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY (ANSUL R-102).
2. CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID LISTINGS OF THE EQUIPMENT.
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ELECTRICAL REQUIREMENTS:
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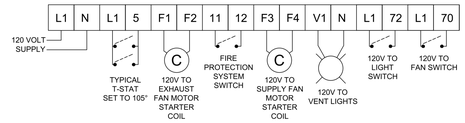
FAN CONTROL PACKAGE
(TO BE MOUNTED IN ANSUL CABINET)



Intertek NSF NFPA

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Consultant
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Liverpool, NY 13088
www.teamfsds.com | 315-488-9446

Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PROVENZA STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2024

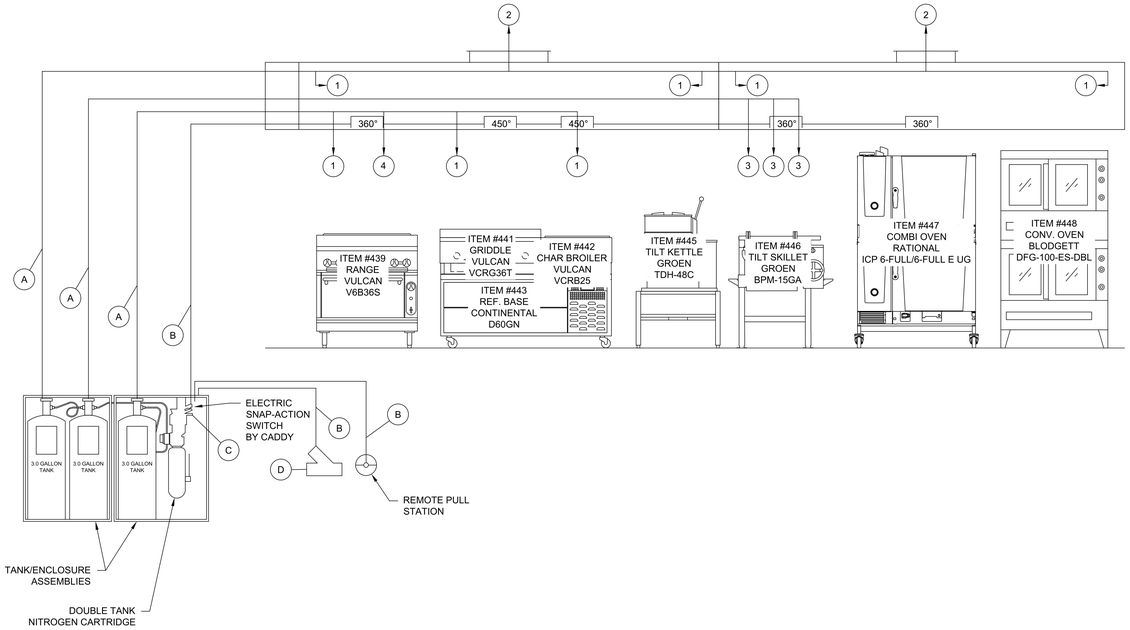
Δ	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

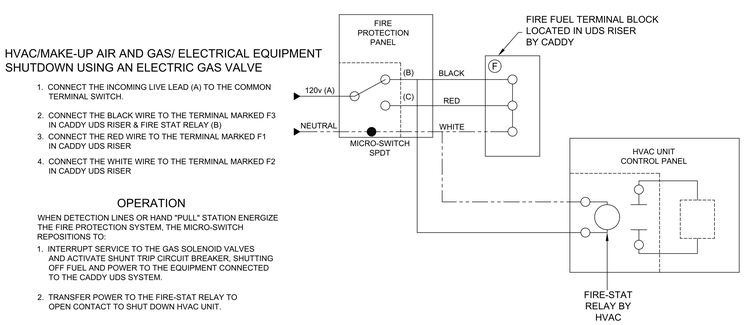
Sheet Title
EXHAUST HOOD DETAILS

Sheet No.
CTE FS426

CONSTRUCTION DOCUMENTS



WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK



HVAC/MAKE-UP AIR AND GAS/ ELECTRICAL EQUIPMENT SHUTDOWN USING AN ELECTRIC GAS VALVE

1. CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
2. CONNECT THE BLACK WIRE TO THE TERMINAL MARKED F3 IN CADDY UDS RISER & FIRE STAT RELAY (B)
3. CONNECT THE RED WIRE TO THE TERMINAL MARKED F1 IN CADDY UDS RISER
4. CONNECT THE WHITE WIRE TO THE TERMINAL MARKED F2 IN CADDY UDS RISER

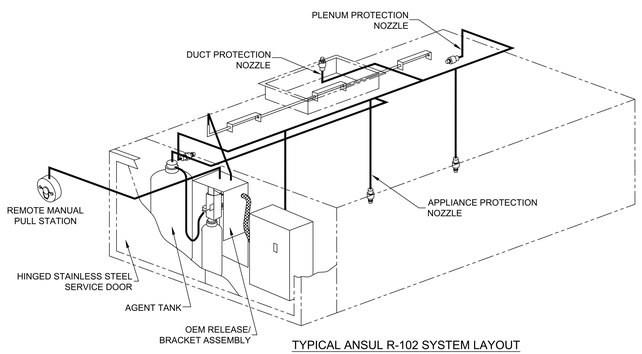
OPERATION

WHEN DETECTION LINES OR HAND "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

1. INTERRUPT SERVICE TO THE GAS SOLENOID VALVES AND ACTIVATE SHUNT TRIP CIRCUIT BREAKER, SHUTTING OFF FUEL AND POWER TO THE EQUIPMENT CONNECTED TO THE CADDY UDS SYSTEM.
2. TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT TO SHUT DOWN HVAC UNIT.

ANSUL R-102 3/3/3 SYSTEM

FOR VENTILATOR ITEMS #436



TYPICAL ANSUL R-102 SYSTEM LAYOUT

ANSUL ROUGH-IN SCHEDULE

SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE. ALL EXPOSED PIPING TO BE CHROME PLATED OR STN./STL.
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR ALARM BY CADDY WIRING BY E.C.
D	120/1/6 SOLENOID TYPE GAS VALUE PROVIDED AND INSTALLED BY CADDY (LOCATED IN UDS RISER ITEM #437).

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	7	ANSUL #1N	1	15"- 40" (CHARBROILER) 35"- 40" (GRIDDLE), 30"-40" (RANGE)
2	2	ANSUL #2W	2	
3	3	ANSUL #3N	3	21"-34" (TILT SKILLET)
4	1	ANSUL #260	2	30"-40" (RANGE)

UNDERWRITERS LABORATORIES, INC
TESTED UNDER STANDARD U.L. 300 "FIRE TESTING OF FIRE EXTINGUISHING SYSTEMS FOR PROTECTION OF RESTAURANT COOKING AREAS ".

VERIFICATION NOTE

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RICHARD L. PROCHNA 21954 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2024

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Issued for Bid:	04/15/2024

Sheet Title
EXHAUST HOOD DETAILS

Sheet No.
CTE FS427

CONSTRUCTION DOCUMENTS

C:\Users\Dan\Chef Tech\FSDS - Jon Woods - Active Projects\Newburgh CTE - #21-51\8\Drawings\Current Drawing Sheets\20-138_Newburgh ESCD CTE Center_FSDS_R22.rvt

AT TIME OF UDS MANUFACTURING,
RATIONAL #1900.1154US
TO BE FURNISHED AND INSTALLED BY CADDY.

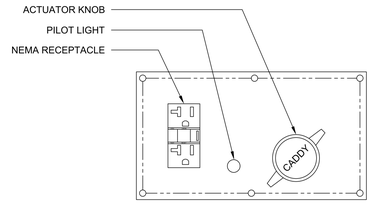
K.E.C. TO VERIFY WITH COOKING EQUIPMENT MANUFACTURER THAT THEIR ITEMS WILL OPERATE ADEQUATELY WHILE CONNECTED TO A GFI RECEPTACLE, IF APPLICABLE. IF IT DOES NOT, CADDY MUST BE NOTIFIED PRIOR TO FABRICATION

* - AT TIME OF UDS MANUFACTURING,
RATIONAL #1900.1154US
CONNECTED WITH A HOSE TO THE U.D.S BY CADDY.

ALL UTILITIES INCLUDE 25%
OVER-CAPACITY FOR FUTURE EXPANSION

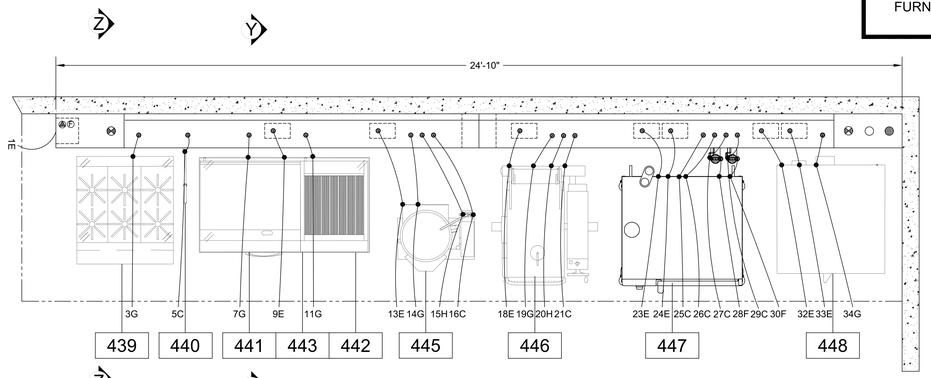
T & S BRASS MODEL # B-0581 FAUCET TO BE FURNISHED BY K.E.C. AND INSTALLED BY CADDY AT TIME OF MANUFACTURING.

36" CLEARANCE REQUIRED FOR CONTROL PANEL



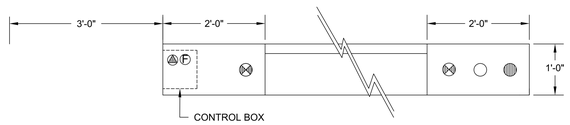
TYPICAL CADDY CONNECTION PLATE

PLATE ASSEMBLY HOUSING INCLUDES PILOT LIGHT, POINT OF USE CIRCUIT BREAKER WITH ACTUATOR KNOB, AND NEMA G.F.I. RECEPTACLE. SHALL BE 5" x 9" AND MOUNTED AS SHOWN.(RECEPTACLE COVER NOT SHOWN.)



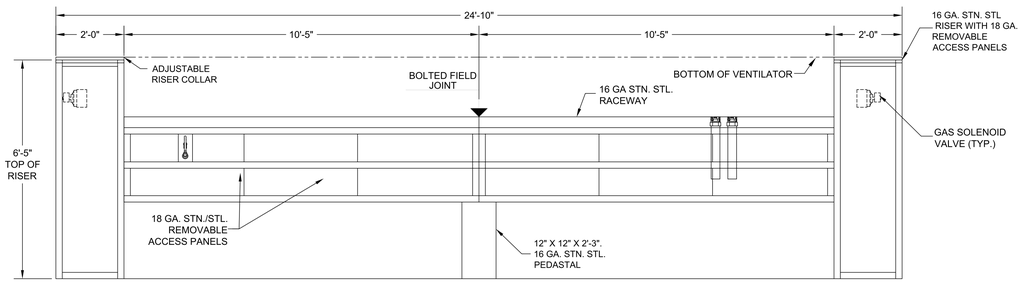
PLAN VIEW

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



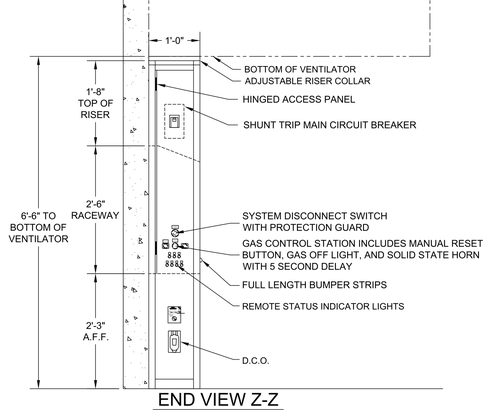
RISER DETAIL

SCALE: 3/4" = 1'-0"



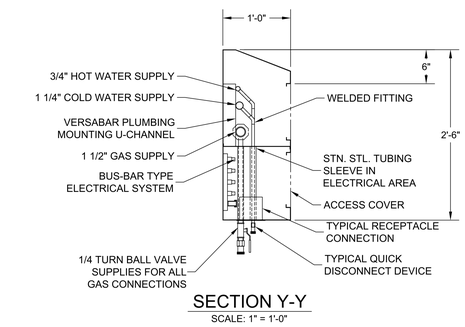
ELEVATION VIEW

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



END VIEW Z-Z

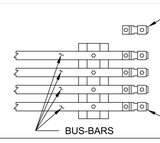
SCALE: 3/4" = 1'-0"



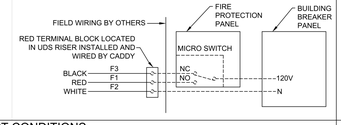
SECTION Y-Y

SCALE: 1" = 1'-0"

TYPICAL ELECTRICAL SERVICE CONNECTION



FIRE-FUEL SHUT-OFF FIELD WIRING DETAIL



NOTES

1. THIS UNIT IS TO BE SHIPPED IN ONE (2) PIECE(S) AS SHOWN IN PLAN VIEW. [ ] VERIFY FOR ENTRANCE INTO BUILDING AND UNIT AREA.
2. [ ] VERIFY ROUGHING SCHEDULE.
3. NAT'L SANITATION FOUNDATION-STANDARD #2-"FOOD SERVICE EQUIPMENT". UNIFORM BUILDING CODE (ICBO). ETL LISTED, CONTROL # 3177269.
4. ALL "VERIFIES" ON THIS DRAWING MUST BE CONFIRMED. YOUR FABRICATION APPROVAL SHALL INDICATE YOUR ACCEPTANCE AS SHOWN.
5. ELECTRICAL CONTRACTOR MUST ROUGH-IN UP TO THE BUS-BAR CONNECTION LUGS. APPROXIMATE 36" A.F.F.

ROUGH-IN SCHEDULE

SYM	QTY	DESCRIPTION	PLEASE SPECIFY CEILING	PLEASE SPECIFY FLOOR
▲	1	120\208V, 3Ø, 60Hz.,200 AMPS MAIN SERVICE		
⋈	2	1 1/2" LOOPED GAS SUPPLY (750 MBTU)		
●	1	3/4" HOT WATER SUPPLY		
○	1	1 1/4" COLD WATER SUPPLY		
F	1	FIRE FUEL SHUT-OFF (SEE DETAIL)		

GENERAL CONTRACT CONDITIONS

ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITER'S AND THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC). CADDY LABORATORIES, INC. INSOFAR AS APPLICABLE, CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES.

ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.

ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

CODE COMPLIANCE

THE UTILITY DISTRIBUTION SYSTEM SHALL BE ETL LISTED UNDER THE CATEGORY "UTILITY DISTRIBUTION SYSTEM" AND MANUFACTURED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC), NATIONAL ELECTRICAL MANUFACTURER'S ASSOCIATES (NEMA), NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) PAMPHLET NUMBER 96 AND 54, UNIFORM PLUMBING CODE (UPC), AMERICAN SOCIETY OF MECHANICAL ENGINEERS (ASME), NATIONAL SANITATION FOUNDATION (NSF), AND OCCUPATIONAL SAFETY AND HEALTH ADMINISTRATION (OSHA) USING ONLY U.L. LISTED, BUREAU OF MINES RATES, AGA CERTIFIED AND CGA CERTIFIED COMPONENTS.

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT RAYMOND L. PECORA 019844 STATE OF NEW YORK
REGISTRATION EXPIRATION DATE: 12/31/2026

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JM
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
EXHAUST HOOD DETAILS

Sheet No.
CTE FS428

CONSTRUCTION DOCUMENTS

CONNECTION LEGEND

E=ELECTRICAL	G=GAS	SS=SUPERSWIVEL	CF=CIMFAST
S=STEAM SUPPLY	R=STEAM RETURN	DS=DOUBLE SUPERSWIVEL	GF=GROUND FAULT
H=HOT WATER	C=COLD WATER	QD=QUICK DISCONNET	HC=HARD CONN.

SCHEDULE OF UTILITY CONNECTIONS

CONN. NO.	ITEM NO.	EQUIPMENT DESCRIPTION	ELECTRICAL							GAS			STEAM			WATER 60 PSI (MAX.)			CONNECTIONS			PRESTIGE SHUT-OFF	COILED RESTRAINT HOSES
			KW	AMPS	VOLTS		BREAKER AMPS	NEMA NO.	OUTLET NO.	BTU'S PER HOUR	IPS	TRANSITION SIZE	LBS PER HOUR AT 40 PSI	SUPPLY IPS	RETURN IPS	HOT	COLD	FILTER SIZE	CONNECTION TYPE	CONN. LENGTH	CONN. STYLE		
1E		U.D.S. DUPLEX CONVENIENCE OUTLET	1.5	12	120	1	15	5-15R	5262												GF	X	
2		SPARE NUMBER																					
3G	439	RANGE, VULCAN, V6B36S								260,000	1 1/4"								HOSE	6'-0"	QD	X	X
4		SPARE NUMBER																					
5C	440	POT FILLER, T & S BRASS, B-0581															1/2"		DIRECT		HC		
6		SPARE NUMBER																					
7G	441	GRIDDLE, VULCAN, VCRG36T								75,000	3/4"								HOSE	6'-0"	QD	X	X
8		SPARE NUMBER																					
9E	443	REF. BASE, CONTINENTAL, D60GN	0.50	4.2	120	1	20	5-20R	5362										CORD & PLUG	6'-0"	GF	X	
10		SPARE NUMBER																					
11G	442	CHAR-BROILER, VULCAN, VCRB25								58,000	3/4"								HOSE	6'-0"	QD	X	X
12		SPARE NUMBER																					
13E	445	TILT KETTLE, GROEN, TDH-48C	0.12	1	120	1	20	5-20R	5362										CORD & PLUG	6'-0"	GF	X	
14G	445	TILT KETTLE, GROEN, TDH-48C								52,000	3/4"								HOSE	6'-0"	QD	X	X
15H	445	TILT KETTLE, GROEN, TDH-48C														1/2"			HOSE	6'-0"	QD		
16C	445	TILT KETTLE, GROEN, TDH-48C															1/2"		HOSE	6'-0"	QD		
17		SPARE NUMBER																					
18E	446	TILT SKILLET, GROEN, BPM-15GC	0.6	5	120	1	20	5-20R	5362										CORD & PLUG	6'-0"	GF	X	
19G	446	TILT SKILLET, GROEN, BPM-15GC								65,000	3/4"								HOSE	6'-0"	QD	X	X
20H	446	TILT SKILLET, GROEN, BPM-15GC														1/2"			HOSE	6'-0"	QD		
21C	446	TILT SKILLET, GROEN, BPM-15GC															1/2"		HOSE	6'-0"	QD		
22		SPARE NUMBER																					
23E	447	COMBI OVEN, RATIONAL, ICP 6-FULL/6-FULL E UG	22.4	62.2	208	3	70	NONE	NONE										DIRECT	6'-0"	HC	X	
24E	447	COMBI OVEN, RATIONAL, ICP 6-FULL/6-FULL E UG	22.4	62.2	208	3	70	NONE	NONE										DIRECT	6'-0"	HC	X	
25C	447	COMBI OVEN, RATIONAL, ICP 6-FULL/6-FULL E UG															3/4"		HOSE	6'-0"	QD		
26C	447	COMBI OVEN, RATIONAL, ICP 6-FULL/6-FULL E UG															3/4"		HOSE	6'-0"	QD		
27C	447	WATER FILTER, RATIONAL, 1900.1154US															1/2"		HOSE	6'-0"	QD		
28F	447	COMBI OVEN, RATIONAL, ICP 6-FULL/6-FULL E UG																3/4"	HOSE	6'-0"	QD		
29C	447	WATER FILTER, RATIONAL, 1900.1154US															1/2"		HOSE	6'-0"	QD		
30F	447	COMBI OVEN, RATIONAL, ICP 6-FULL/6-FULL E UG																3/4"	HOSE	6'-0"	QD		
31		SPARE NUMBER																					
32E	448	CONVECTION OVEN, BLODGEET, DFG-100-ES-DBL	0.96	8	120	1	20	5-20R	5362										CORD & PLUG	6'-0"	GF	X	
33E	448	CONVECTION OVEN, BLODGEET, DFG-100-ES-DBL	0.96	8	120	1	20	5-20R	5362										CORD & PLUG	6'-0"	GF	X	
34G	448	CONVECTION OVEN, BLODGEET, DFG-100-ES-DBL								90,000	3/4"								HOSE	6'-0"	QD	X	X

ALL UTILITIES INCLUDE 25% OVER-CAPACITY FOR FUTURE EXPANSION

K.E.C. TO VERIFY WITH COOKING EQUIPMENT MANUFACTURER THAT THEIR ITEMS WILL OPERATE ADEQUATELY WHILE CONNECTED TO A GFI RECEPTACLE, IF APPLICABLE. IF IT DOES NOT, CADDY MUST BE NOTIFIED PRIOR TO FABRICATION

CADDY TO PROVIDE FLEX FOR ANY CONNECTION OVER 60 AMPS UNLESS PLUG TYPE IS VERIFIED

NOTE: MAIN CIRCUIT BREAKER FURNISHED AND INSTALLED BY CADDY.

NOTE: PLEASE SPECIFY MAKE, MODEL NUMBER, ELECTRICAL AND PLUMBING CHARACTERISTICS OF ALL ITEMS PLUGGING INTO RACEWAY.

NOTE: ALL UDS COMPONENTS AND CONNECTION POINTS ARE DESIGNED FOR COPPER WIRE.

GENERAL CONTRACT CONDITIONS

ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITER'S LABORATORIES, INC. INSOFAR AS APPLICABLE WITH THE NATIONAL ELECTRICAL CODE (NEC). CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES.

ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS, IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.

ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

ALL UTILITIES
DOWN FROM ABOVE
[ ] VERIFY

ELECTRICAL CONTRACT REQUIREMENTS

1. INSPECT FOR LOOSE CONNECTIONS (CAUSED BY SHIPPING) AND TIGHTEN AS REQUIRED.
2. PROVIDE AND INSTALL MAIN SERVICE FEEDER AND OVERCURRENT PROTECTION DEVICES RATED AT A CONTINUOUS OPERATING LOAD FOR EACH ELECTRICAL ROUGHING. SIZES INDICATED HAVE BEEN CALCULATED AT 125% OF THEIR CONTINUOUS LOAD. THIS ALLOWS FOR DERATING PER N.E.C.
3. INSTALL ELECTRICAL SERVICE FROM STUB-IN LOCATION (SEE SHEET 1) TO CADDY TERMINALS, PROVIDE CONDUIT AND WIRING.
4. PROVIDE AND INSTALL 120V 1PH FIRE-FUEL SHUT-OFF CIRCUIT IN 1/2" CONDUIT FROM FIRE EXTINGUISHING SYSTEM IN BUILDING TO RED TERMINAL BLOCK IN CADDY UTILITY DISTRIBUTION SYSTEM. CIRCUIT POWER AND BREAKER SUPPLIED BY OTHERS EXTERNAL OF RACEWAY.

PLUMBING CONTRACT REQUIREMENTS

1. PROVIDE AND INSTALL SERVICE SUPPLY PIPES FROM STUB-IN LOCATION TO PIPES IN CADDY ENERGY DISTRIBUTION SYSTEM FOR EACH PLUMBING ROUGHING.
2. INSTALL CADDY HOSE ASSEMBLIES FROM CADDY ENERGY DISTRIBUTION SYSTEM TO APPROPRIATE PIECES OF EQUIPMENT PER THIS SUBMISSION DRAWING. PROVIDE AND INSTALL NECESSARY PLUMBING FITTINGS TO PRESENT A NEAT APPEARANCE AND TO INSURE THAT CADDY HOSE ASSEMBLIES DO NOT TOUCH THE FLOOR.
3. TEST INTERNAL PIPING SYSTEM FOR LEAKS (CAUSED BY SHIPPING) AND TIGHTEN AS REQUIRED.
4. PROVIDE AND INSTALL PRESSURE REGULATORS FOR APPROPRIATE EQUIPMENT, IF NECESSARY.

INSTALLATION NOTES:

GENERAL CONDITIONS:

1. ALL U.D.S. ELECTRIC AND PLUMBING WORK COMPLIES WITH THE FOLLOWING CODES: UNDERWRITERS LABORATORY STANDARDS, NATIONAL ELECTRICAL CODE, NATIONAL FIRE PROTECTION ASSOCIATION (NFPA), NO. 54, AND NO. 96, AMERICAN GAS ASSOCIATION, AND OCCUPATIONAL SAFETY AND HEALTH ADMINISTRATION.
2. ANY VARIANCES WITH CODES LISTED ABOVE MUST BE MADE KNOWN TO U.D.S. MANUFACTURER PRIOR TO FABRICATION.
3. SIZE OF BUS-BARS ON TOTAL CONNECTED LOAD AS SHOWN IN SCHEDULE, U.D.S. MANUFACTURER MUST BE NOTIFIED, PRIOR TO FABRICATION, IF ADDITIONAL LOADS ARE REQUIRED; IT WILL BE THE OPTION OF THE U.D.S. MANUFACTURER TO ACCEPT OR REJECT THE CHANGES.
4. U.D.S. MANUFACTURER WILL VOID ALL GUARANTEES, AND WILL NOT BE HELD RESPONSIBLE FOR CONTINUED SAFE ELECTRICAL OPERATION, IF FOOD SERVICE EQUIP. CONTRACTOR ADDS ELECTRICAL ASSEMBLIES EXCEEDING BUS-BAR CAPACITY, AFTER UTILITY DISTRIBUTION SYSTEM HAS LEFT THE FACTORY.
5. THE UTILITY DISTRIBUTION SYSTEMS EXTERNAL ENCLOSURE SHALL BE FABRICATED FROM NO. 16 GAUGE , NO.304 STAINLESS STEEL HAVING A NO. 4 FINISH UNLESS OTHERWISE SPECIFIED.
6. GROUND FAULT INTERRUPTION FOR PERSONNEL PROTECTION TO BE PROVIDED FOR SINGLE POLE BREAKERS 120 1 PHASE 20 AMPS BY U.D.S. MANUFACTURER.
7. PLUMBING TRANSITIONS FROM U.D.S. MANUFACTURER SUPPLIED GAS HOSES TO F.S.E.C. VERIFIED EQUIPMENT SHALL BY INSTALLED ON HOSES AT TIME OF FABRICATION.

FOOD SERVICE EQUIP. CONTRACTOR:

1. VERIFY MAKE MODEL AND UTILITY REQUIREMENTS FOR ALL EQUIPMENT LISTED ON SCHEDULE, ALSO SUBMIT CUT SHEETS.
2. INDICATE FIELD JOINT LOCATION(S), IF REQUIRED, TO ACCOMMODATE FOR BUILDING ENTRANCE, AND INSTALLATION AREA.
3. VERIFY ALL ROUGH-IN REQUIREMENTS OF UTILITY DISTRIBUTION SYSTEM.
4. INDICATE ELECTRICAL REQUIREMENTS FOR VENTILATOR EXHAUST AND SUPPLY BLOWER(S).
5. ALL U.D.S. MANUFACTURERS DRAWINGS MUST BE SUBMITTED TO LOCAL ELECTRICAL AND PLUMBING AGENCIES FOR APPROVAL PRIOR TO FABRICATION.
6. THE DIMENSIONS SHOWN, UNLESS CORRECTED, SHALL BE DEEMED CORRECT UPON RECEIPT OF APPROVAL DRAWING(S).
7. ASSEMBLE AND SET UTILITY DISTRIBUTION SYSTEM.
8. REMOVE AND REPLACE ALL ACCESS PANELS AND ENCLOSURES SO FIELD SPLICES AND CONNECTIONS CAN BE MADE BY OTHER TRADES.
9. CONNECT GAS OPERATED FOOD SERVICE EQUIPMENT WITH EQUIPMENT RETRAINING DEVICES AS PROVIDED WITH THE UTILITY DISTRIBUTION SYSTEM AND ADJUST HOSE LENGTH SO RETAINERS OPERATE EFFECTIVELY.

ELECTRICAL CONTRACTOR:

1. PROVIDE AND INSTALL ELECTRICAL SERVICE TO U.D.S. TERMINAL BLOCKS OR CONNECTING LUGS AS INDICATED ON OUR DRAWINGS.
2. CONNECT ALL ELECTRICAL FIELD JOINTS (WHICH INCLUDE RECONNECTING QUICK DISCONNECT SNAP PLUG-IN CONNECTORS FOR CONTROL WIRING AND BOLT IN BUS-BAR SPLICES SUPPLIED WITH THE U.D.S. WHEN APPLICABLE).
3. CONNECT FROM FIRE EXTINGUISHING SYSTEMS MICRO-SWITCH OR RELAY TO U.D.S. TERMINAL STRIP.
4. RECONNECT MAIN FEED WIRE SEALTIGHT AND ENCLOSURED WIRES FROM MAIN CIRCUIT BREAKER TO RACEWAY BUS-BAR FOLLOWING WIRING COLOR CODE.
5. CONNECT ALL ELECTRICAL ASSEMBLIES TO FOOD SERVICE EQUIPMENT JUNCTION BOXES, AND TO UTILITY DISTRIBUTION SYSTEM.
6. INSPECT FOR, AND TIGHTEN ANY LOOSE CONNECTIONS CAUSED BY SHIPPING.
7. CONNECT LOAD SIDE OF OPTIONAL MAGNETIC STARTER(S) IN VERTICAL CHASE TO EXHAUST AND SUPPLY FAN MOTOR(S).
8. CONNECT VENTILATOR LIGHT SWITCH(ES) IN VERTICAL CHASE TO JUNCTION BOX(ES) ON VENTILATOR.
9. PROVIDE FIELD SERVICE ENTRANCE KNOCKOUTS AS REQUIRED.
10. PROVIDE PROPER SERVICE FEEDS AND NECESSARY OVER CURRENT PROTECTION DEVICES IN ACCORDANCE WITH APPLICABLE CODES.
11. ALL CORDS WITH PLUGS ARE LIMITED BY CODES IN MOST AREAS TO 6'-0" MAXIMUM IN LENGTH. WHERE THIS IS EXCEEDED THE ELECTRICIAN MUST EXTEND THE FEEDS TO ACCOMMODATE THIS CONDITION.

PLUMBING CONTRACTOR:

1. PROVIDE AND INSTALL U.D.S. FLEXIBLE DRAIN LINE(S) FROM VENTILATOR TO FLOOR FUNNEL TYPE DRAIN(S).
2. CONNECT ALL INCOMING SERVICE PIPING TO VERTICAL CHASE AS SHOWN ON U.D.S. MANUFACTURERS DRAWINGS.
3. CONNECT ALL PLUMBING FIELD JOINTS IN UTILITY DISTRIBUTION SYSTEM.
4. CONNECT ALL FLEXIBLE HOSE ASSEMBLIES TO FOOD SERVICE EQUIPMENT, AND TO UTILITY DISTRIBUTION SYSTEM.
5. INSPECT FOR, AND TIGHTEN ANY LOOSE PLUMBING CONNECTIONS CAUSED BY SHIPPING.
6. PROVIDE ALL NECESSARY FITTINGS AND REDUCERS REQUIRED TO OPERATE EQUIPMENT SERVICED BY UTILITY DISTRIBUTION SYSTEM.
7. ALL HOSES ARE LIMITED BY CODE IN MOST AREAS TO 6'-0" MAXIMUM LENGTH. WHERE THIS IS EXCEEDED THE PLUMBER MUST EXTEND THE FEEDS TO ACCOMMODATE THIS CONDITION.
8. PLUMBING MATERIAL REQUIRED TO CONNECT FROM THE COOKING EQUIPMENT TO THE U.D.S. HOSES SHALL BE FURNISHED AND INSTALLED BY THE PLUMBING CONTRACTOR. THE U.D.S. MANUFACTURER IS NOT RESPONSIBLE FOR THIS EXPENSE.
9. PRESSURE CHECK ALL PLUMBING LINES AFTER ALL OF THE U.D.S. FIELD JOINTS HAVE BEEN MADE UP. THE U.D.S. MANUFACTURER IS NOT RESPONSIBLE FOR THIS CHECK OUT OR ANY INCURRED EXPENSES.
10. CONNECT ALL PLUMBING TRANSITIONS ON U.D.S. MANUFACTURER SUPPLIED HOSES TO F.S.E.C. VERIFIED EQUIPMENT.

EQUIPMENT NOTES:

A. 120/208 3 PHASE POWER MUST BE THE WYE STYLE CONFIGURATION (DELTA CONFIGURATION WOULD NOT APPLY).

B. MAIN BREAKER INSIDE U.D.S. IS TO HAVE A SHUNT TRIP OPTION.

C. ALL WIRING TO BE COPPER THHN.

VERIFICATION NOTE

1. ALL UTILITY INFORMATION SHOWN ON THESE DRAWINGS ARE DEEMED TO BE ACCURATE AT THE TIME OF CREATION.
2. EQUIPMENT MANUFACTURER'S RESERVE THE RIGHT TO CHANGE OR UPDATE THE EQUIPMENT REQUIREMENTS. THE CONSULTANT AND/OR ARCHITECT ARE NOT RESPONSIBLE FOR ANY OF THESE CHANGES.
3. THE FOOD SERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE TO VERIFY ALL DIMENSIONS AND UTILITY INFORMATION PRIOR TO ORDERING AND INSTALLATION. THIS CONTRACTOR IS TO PROVIDE ALL TRADES WITH THE MOST CURRENT INFORMATION AT ALL TIMES.

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

REGISTERED ARCHITECT EDWARD L. PROCHAL STATE OF NEW YORK 019805
REGISTRATION EXPIRATION DATE: 12/31/2024

#	DATE	DESCRIPTION

Drawn By:	DL
Checked By:	JW
Proj. #:	44-16-00-01-0-053-001
CSArch Proj. #:	108-2303
Issued for Bid:	04/15/2024

Sheet Title
EXHAUST HOOD DETAILS

Sheet No.
CTE FS429

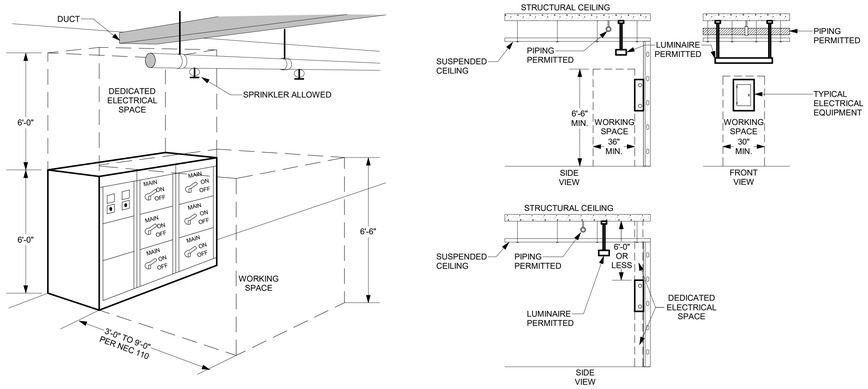
CONSTRUCTION DOCUMENTS

FIRE PROTECTION SYMBOL LIST

SYMBOL	DESCRIPTION
NTS	NOT TO SCALE
(E)	EXISTING
(ETR)	EXISTING TO REMAIN
AFF	ABOVE FINISHED FLOOR
GC	GENERAL CONTRACTOR
MC	MECHANICAL CONTRACTOR
PC	PLUMBING CONTRACTOR
EC	ELECTRICAL CONTRACTOR
FC	FLUSHING CONNECTION
(E)	EXISTING PIPING
	NEW PIPING
FP	FIRE PROTECTION SERVICE (FP)
S	SPRINKLER MAIN/BRANCH PIPING (S)
D	SPRINKLER DRAIN PIPING (D)
	ELBOW DOWN
	45°OFFSET
	ELBOW UP
	BOTTOM/TEE CONNECTION
	TOP TEE CONNECTION
	PIPE CONTINUATION
	FLUSHING CONNECTION
	STANDARD SPRAY QUICK RESPONSE UPRIGHT SPRINKLER
	SEMI RECESSED PENDENT SPRINKLER HEAD
	DRAIN VALVE
	CHECK VALVE
	RELIEF VALVE
	BACKFLOW PREVENTER (BFP)
	SHUT-OFF VALVE WITH TAMPER SWITCH (TS)
	ALARM CHECK VALVE WITH TRIM (ACV)
	WATER MOTOR GONG
	FIRE DEPARTMENT CONNECTION (FDC)

FIRE PROTECTION GENERAL NOTES

#	General Note
A	THE WORK COVERED CONSISTS OF FURNISHING ALL LABOR AND MATERIAL NECESSARY TO INSTALL, COMPLETE AND MAKE READY FOR CONTINUOUS OPERATION OF THE FIRE PROTECTION SYSTEM, APARATUS AND EQUIPMENT FOR THIS PROJECT, AS SHOWN ON THESE DRAWINGS, AND INCLUDED IN THE PROJECT SPECIFICATIONS.
B	THIS PROJECT IS "DESIGN BUILD". THESE DRAWINGS AND SPECIFICATIONS ARE INTENDED TO INDICATE MINIMUM WORK AND MINIMUM STANDARDS FOR EQUIPMENT, MATERIALS AND PROCEDURES.
C	ANY AND ALL PERMITS REQUIRED FOR INSTALLATION OF ANY MATERIAL SHALL BE OBTAINED BY THE SPRINKLER CONTRACTOR AS PART OF THE WORK, INCLUDING ALL FEES OR EXPENSES INCURRED.
D	ROUTING OF SPRINKLER MAINS, BRANCHLINES AND SPRINKLERS SHALL BE THOROUGHLY COORDINATED BY THE SPRINKLER CONTRACTOR WITH OTHER TRADES AND BUILDING STRUCTURES PRIOR TO SUBMISSION OF COORDINATED SHOP DRAWINGS, ORDERING OF FABRICATED PIPING AND INSTALLATION.
E	THE SPRINKLER CONTRACTOR SHALL PERFORM A NEW HYDRANT FLOW TEST AND SHALL BASE THE HYDRAULIC CALCULATIONS ON THESE RESULTS.
F	PRESSURE TEST ALL NEW PIPING AND ALARMS PER NFPA 13 2017 ED. COMPLETE AND FILE ALL REPORTS AND CERTIFICATIONS REQUIRED. SUBMIT TO OWNER COPIES OF ALL REPORTS AND CERTIFICATIONS, TOGETHER WITH A COPY OF NFPA 25 2015 ED.
G	ALL SPRINKLER SYSTEM PIPING IS TO BE CONCEALED ABOVE CEILINGS UNLESS OTHERWISE NOTED.
H	SPRINKLER INSTALLED IN AREAS WITH NO FINISHED CEILING SHALL BE LOCATED AS HIGH AS POSSIBLE. SPRINKLERS SUBJECT TO PHYSICAL DAMAGE, OR WITH A DEFLECTOR ELEVATION OF 7'-6" AFF OR LESS, SHALL BE INSTALLED WITH APPROVED AND LISTED SPRINKLER GUARDS.
I	WHERE SPRINKLER PIPING IS TO BE LEFT EXPOSED, THE SPRINKLER CONTRACTOR CLEAN PIPING AND MAKE READY FOR PAINTING.
J	THE SPRINKLER CONTRACTOR SHALL PROVIDE SPRINKLER PROTECTION UNDER ALL MECHANICAL DUCTWORK OR OTHER OBSTRUCTION IN EXCESS OF 4'0" IN WIDTH, IN EXPOSED STRUCTURE AREAS, IN ACCORDANCE WITH NFPA 13 2015 ED.
K	ALL PIPING THROUGH CONCRETE FLOORS AND FIRE RATED WALLS OR PARTITIONS SHALL BE PROVIDED WITH SLEEVE AND FIRE STOPPING WITH UL RATED ASSEMBLIES OF EQUAL FIRE RATING.
L	THE FIRE SPRINKLER CONTRACTOR SHALL BE RESPONSIBLE FOR THE REMOVAL, STORAGE AND CUTTING OF ANY CEILING TILES TO ACCOMMODATE SPRINKLERS AND PIPING. THE SPRINKLER CONTRACTOR SHALL ALSO REINSTALL THE CEILING TILES UPON COMPLETION OF THE WORK AND REPLACE ANY DAMAGED TILES.
M	THE SPRINKLER CONTRACTOR SHALL DELIVER MATERIAL TO THE JOB, UNLOAD AND STORE MATERIALS IN A LOCATION AS DETERMINED BY THE OWNERS REPRESENTATIVE.
N	THE SPRINKLER CONTRACTOR SHALL MAINTAIN THE WORK PREMISES FREE FROM ACCUMULATION OF WASTE MATERIAL OR REFUSED COVERED BY THIS WORK. AT THE COMPLETION OF THE WORK, REMOVE ALL SURPLUS MATERIALS, TOOLS, ECT. AND LEAVE THE PREMISES CLEAN.
O	THESE SPRINKLER DRAWINGS ARE DIAGRAMATIC AND SHOWN AS A REPRESENTATIVE DESIGN ONLY. THE CONTRACTOR SHALL VISIT THE SITE, READ ALL DRAWINGS, AND MAKE DETAILED NOTES OF NECESSARY OFFSETS REQUIRED FOR INSTALLATION OF THE WORK.
P	THE CONTRACTOR SHALL INSTALL A SINGLE AIR VENT WITH A MINIMUM 1/2" CONNECTION, AUTOMATIC, LOCATED NEAR THE FURETHEST HIGH POINT OF THE SYSTEM.



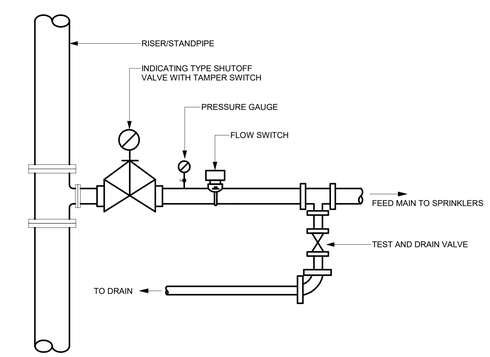
DETAIL NOTES:

A. ELECTRICAL EQUIPMENT INCLUDES PANELS, TRANSFORMERS, DISCONNECTS, STARTERS, MOTOR CONTROL CENTERS, SWITCHGEAR, ADJUSTABLE SPEED DRIVES, AND FUSED SWITCHES (THIS ALSO APPLIES TO ELECTRICAL GEAR MOUNTED DIRECTLY ON MECHANICAL EQUIPMENT).

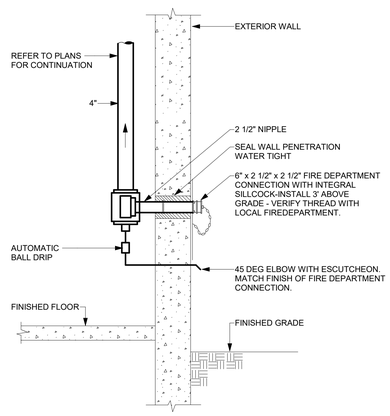
B. DEDICATED ELECTRICAL SPACE IS DEFINED BY NEC 110.

C. NO PIPING OR DUCTWORK MAY BE INSTALLED IN DEDICATED ELECTRICAL SPACE OR WORKING SPACE.

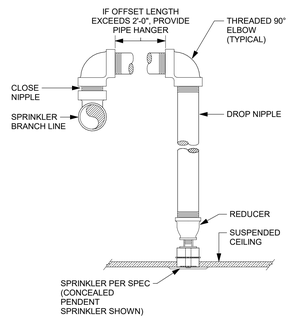
5 PIPING OVER ELECTRICAL EQUIPMENT DETAIL
FP001 NOT TO SCALE



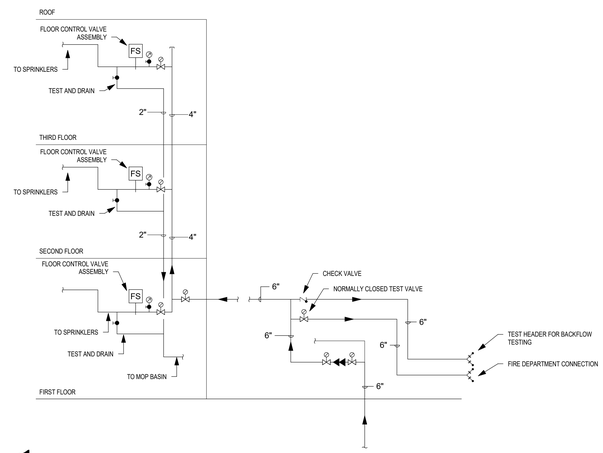
4 SPRINKLER FLOOR CONTROL ASSEMBLY DETAIL
FP001 NOT TO SCALE



3 FIRE DEPARTMENT CONNECTION DETAIL
FP001 NOT TO SCALE



2 RETURN BEND DETAIL
FP001 NOT TO SCALE



1 FIRE SPRINKLER RISER
FP001 1/8" = 1'-0"

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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

Project Title

MICHAEL K. TURNER — STATE OF NEW YORK — 071881 — LICENSED PROFESSIONAL ENGINEER
Reg. Exp: 05/31/2024
Cert. of Auth: 0018443

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Sheet Title
FIRE PROTECTION NOTES, SYMBOLS AND SCHEDULES

Sheet No.
CTE FP001

CONSTRUCTION DOCUMENTS

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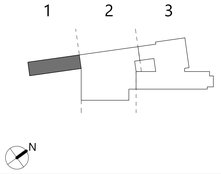
1 FIRST FLOOR - AREA 1 - FIRE PROTECTION PLAN
FP111 1/8" = 1'-0"

FP111 DRAWING NOTES

1 DRY PENDENT SPRINKLERS TO BE USED IN VESTIBULES AND AREAS OPEN TO THE EXTERIOR

KEY PLAN



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PARTIAL FIRST FLOOR - AREA 1 - FIRE PROTECTION

Sheet No.
CTE FP111

CONSTRUCTION DOCUMENTS

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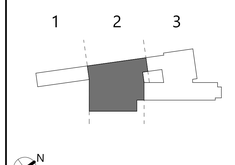
1 FIRST FLOOR - AREA 2 - FIRE PROTECTION PLAN

FP112 1/8" = 1'-0"

FP112 DRAWING NOTES

1. 6" FIRE SERVICE WATER FROM BELOW
2. FULL FORWARD FLOW TEST HEADER (SHOWN OFFSET FOR CLARITY)
3. FIRE DEPARTMENT CONNECTION. VERIFY THREAD AND TYPE WITH LOCAL FIRE DEPARTMENT (SHOWN OFFSET FOR CLARITY)
4. NORMALLY CLOSED BUTTERFLY VALVE WITH TAMPER SWITCH
5. CHECK VALVE WITH AUTO DRIP
6. 6" WATTS 007DCDA DOUBLE CHECK DETECTOR BACKFLOW ASSEMBLY
7. FLOOR CONTROL VALVE ASSEMBLY FOR PAINT BOOTH AND MIXING ROOM. BUTTERFLY VALVE WITH TAMPER SWITCH, PRESSURE GAUGE, FLOW SWITCH AND TEST VALVE. ROUTE DRAIN TO EXTERIOR
8. PROVIDE SIDEWALL SPRINKLERS AS REQUIRED IN DUCTWORK IN ACCORDANCE WITH NFPA 13 26.4.2. COORDINATE WITH HVAC AND PAINTBOOK DUCTWORK FOR EXACT LOCATIONS

KEY PLAN



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PARTIAL FIRST FLOOR - AREA 2 - FIRE PROTECTION

Sheet No.
CTE FP112

CONSTRUCTION DOCUMENTS

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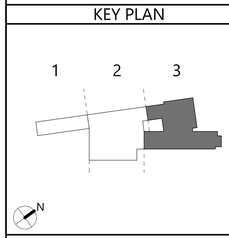
FP113 DRAWING NOTES

1 4" FIRE PROTECTION MAIN UP
2 4" FLOOR CONTROL VALVE ASSEMBLY FOR FIRST FLOOR. BUTTERFLY CONTROL VALVE WITH TAMPER SWITCH, PRESSURE GAUGE, FLOW SWITCH AND TEST&DRAIN. ROUTE DRAIN TO DISCHARGE OVER MOP BASIN
3 4" SPRINKLER UP TO GYM ROOF

1 FIRST FLOOR - AREA 3 - FIRE PROTECTION PLAN
FP113 1/8" = 1'-0"

KEY PLAN



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PARTIAL FIRST FLOOR - AREA 3 - FIRE PROTECTION

Sheet No.
CTE FP113

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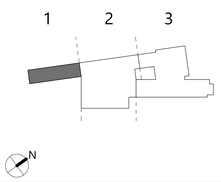
1 SECOND FLOOR - AREA 1 - FIRE PROTECTION PLAN
FP121 1/8" = 1'-0"

KEY PLAN



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Sheet Title
PARTIAL SECOND FLOOR - AREA 1 - FIRE PROTECTION

Sheet No.
CTE FP121

CONSTRUCTION DOCUMENTS

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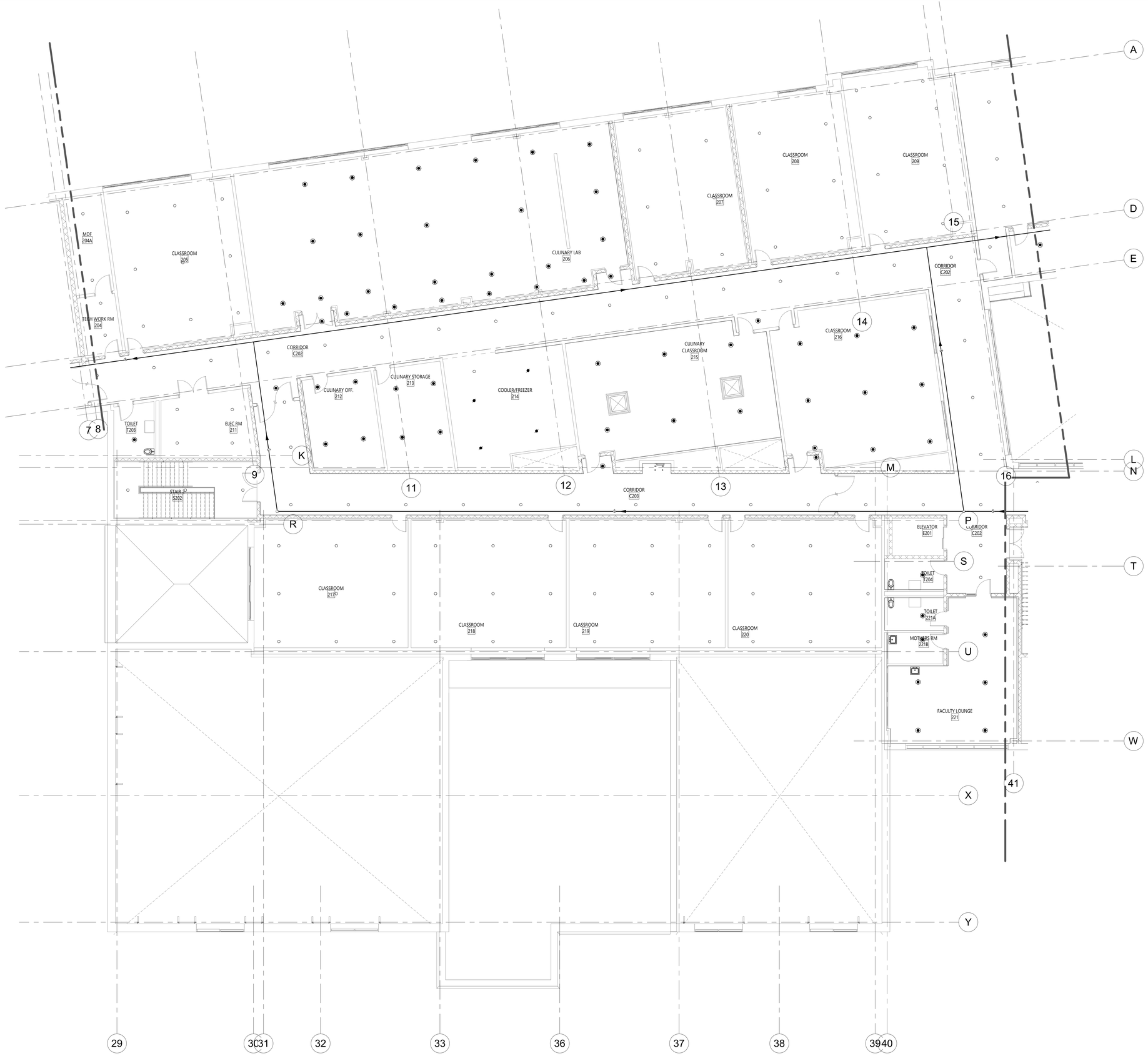
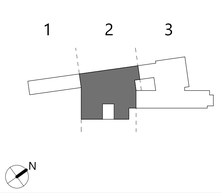


1 SECOND FLOOR - AREA 2 - FIRE PROTECTION PLAN
FP122 1/8" = 1'-0"

KEY PLAN



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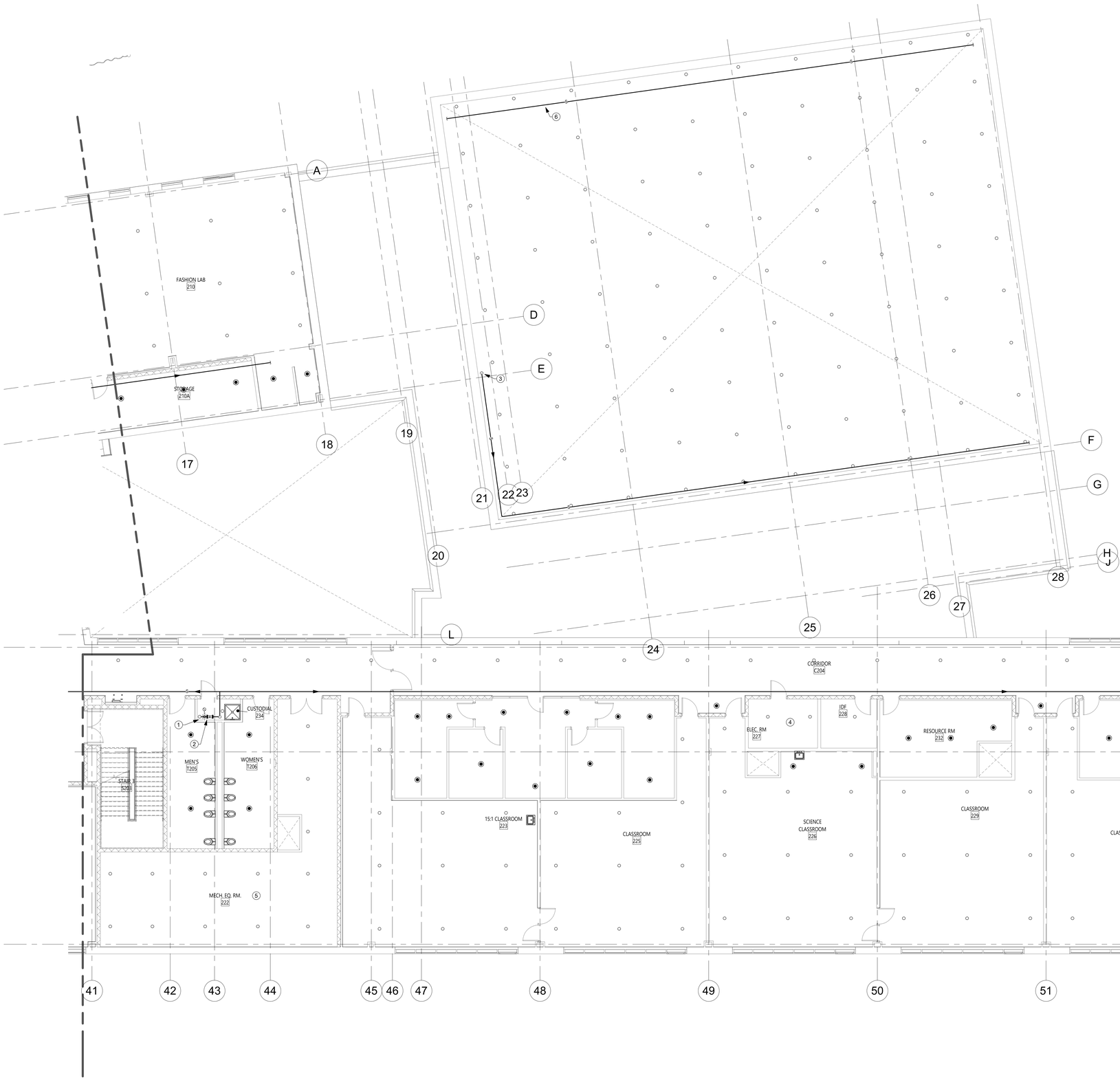
Sheet Title
PARTIAL SECOND FLOOR - AREA 2 - FIRE PROTECTION

Sheet No.
CTE FP122

CONSTRUCTION DOCUMENTS

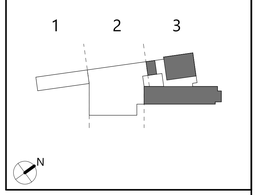
FP123 DRAWING NOTES

1. 4" FIRE PROTECTION MAIN UP AND DOWN
2. 4" FLOOR CONTROL VALVE ASSEMBLY FOR SECOND FLOOR. BUTTERFLY CONTROL VALVE WITH TAMPER SWITCH, PRESSURE GAUGE, FLOW SWITCH AND TEST&DRAIN. ROUTE DRAIN TO DISCHARGE OVER MOP BASIN
3. 4" SPRINKLER MAIN FROM LOWER LEVEL OF GYM
4. SPRINKLER PIPING TO BE INSTALLED IN COORDINATION WITH ELECTRICAL EQUIPMENT
5. HIGH TEMPERATURE SPRINKLERS TO BE INSTALLED IN MECHANICAL AND UTILITY ROOMS
6. SECONDARY SPRINKLER MAIN FOR GYM



1 SECOND FLOOR - AREA 3 - FIRE PROTECTION PLAN
FP123 1/8" = 1'-0"

KEY PLAN



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Sheet Title
PARTIAL SECOND FLOOR - AREA 3 - FIRE PROTECTION

Sheet No.
CTE FP123

CONSTRUCTION DOCUMENTS

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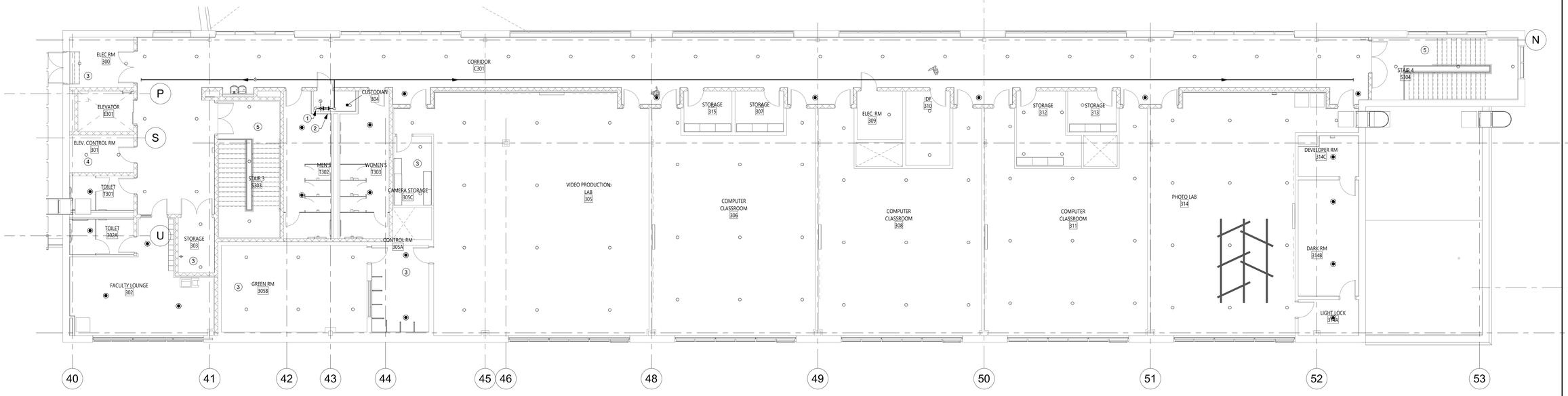
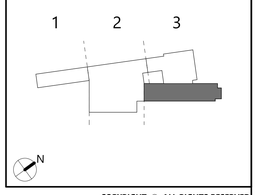
FP131 DRAWING NOTES

1. 4" FIRE PROTECTION MAIN DOWN; 4" FIRE PROTECTION MAIN UP
2. 4" FLOOR CONTROL VALVE ASSEMBLY FOR THIRD FLOOR. BUTTERFLY CONTROL VALVE WITH TAMPER SWITCH, PRESSURE GAUGE, FLOW SWITCH AND TEST&DRAIN. ROUTE DRAIN TO DISCHARGE OVER MOP BASIN
3. SPRINKLER PIPING TO BE INSTALLED IN COORDINATION WITH ELECTRICAL EQUIPMENT
4. HIGH TEMPERATURE SPRINKLERS TO BE INSTALLED IN ELEVATOR MACHINE ROOMS
5. INTERMEDIATE TEMPERATURE SPRINKLER INSTALLED AT TOP OF STAIRS



1 THIRD FLOOR - AREA 3 - FIRE PROTECTION PLAN
FP131 1/8" = 1'-0"

KEY PLAN



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Sheet Title
PARTIAL THIRD FLOOR - AREA 3 - FIRE PROTECTION

Sheet No.
CTE FP131

CONSTRUCTION DOCUMENTS

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PLUMBING EQUIPMENT CONNECTION SCHEDULE

TAG NO.	DESCRIPTION	LOCATION	BODY	STRAINER	MANUFACTURER AND REMARKS
FD-A	FLOOR DRAIN	FINISHED AREAS	CAST IRON	NICKEL BRONZE	JAY R SMITH FIG 2010C-A
FD-B	FLOOR DRAIN	UNFINISHED AREAS	CAST IRON	POLISHED BRONZE	JAY R SMITH FIG 2010C-A WITH 1/2 GRATE
FD-C	FLOOR DRAIN	UNFINISHED AREAS	CAST IRON	POLISHED BRONZE	JAY R SMITH FIG 2010C-A WITH WASTE FUNNEL
TD-A	TRENCH DRAIN	OUTSIDE RAMP	HDPE	-HPS	ZURN Z883 WITH HEEL PROOF STAINLESS STEEL SLOTTED GRATE

GREASE INTERCEPTOR SCHEDULE

NO.	LOCATION	GPM FLOW RATE	GREASE CAP.	CONNECTION		DESIGN MAKE
				INLET	OUTLET	
GT-1	FOOD SERVICE 115A	50 GPM	108 GAL	3"	3"	BIG DIPPER W-500-IS POINT OF USE AUTOMATIC GREASE REMOVAL SYSTEM

PLUMBING FIXTURE CONNECTION SCHEDULE

SEE PLUMBING SPECIFICATIONS FOR COMPLETE FIXTURE INFORMATION

TAG NO.	DESCRIPTION	COLD WATER	HOT WATER	WASTE	SANITARY	VENT	REMARKS
WC-A	WATER CLOSET	1"	-	-	3"	2"	AMERICAN STANDARD 2257.101, WALL MOUNT, SLOAN SENSOR OPERATED FLUSHOMETER (FV-A); CHURCH 9500SCC OPEN FRONT, LESS COVER
WC-B	WATER CLOSET ADA	1"	-	-	3"	2"	AMERICAN STANDARD 2257.101, WALL MOUNT, SLOAN SENSOR OPERATED FLUSHOMETER (FV-A); CHURCH 9500SCC OPEN FRONT, LESS COVER
WC-B	WATER CLOSET ADA	1"	-	-	3"	2"	AMERICAN STANDARD 2257.101, WALL MOUNT, SLOAN SENSOR OPERATED FLUSHOMETER W/BEDPAN WASHER(FV-B); CHURCH 9500SCC OPEN FRONT, LESS COVER
LV-A	LAVATORY	1/2"	1/2"	1-1/2"	-	1-1/2"	SLOAN AER-DEC SINK, 1 STATION, F-A SENSOR FAUCET, HARDWIRED, WITH SOAP DISPENSER AND HAND DRYER
LV-B	LAVATORY	1/2"	1/2"	1-1/2"	-	1-1/2"	SLOAN AER-DEC SINK, 3 STATION, F-A SENSOR FAUCET, HARDWIRED, WITH SOAP DISPENSER AND HAND DRYER
LV-C	LAVATORY	1/2"	1/2"	1-1/2"	-	1-1/2"	SLOAN AER-DEC SINK, 4 STATION, F-A SENSOR FAUCET, HARDWIRED, WITH SOAP DISPENSER AND HAND DRYER
SK-A	SINK	1/2"	1/2"	1-1/2"	-	1-1/2"	ELKAY LR2219, SINGLE S/S DROP-IN, CHICAGO FAUCET (F-B), GOOSENECK SPOUT, MANUAL CLOSE WITH WRISTBLADE FAUCETS, 1.6 GPM
SK-B	SINK ADA	1/2"	1/2"	1-1/2"	-	1-1/2"	ELKAY LRAD221955, SINGLE S/S DROP-IN, ADA OFFSET TAILPIECE, CHICAGO FAUCET (F-B), GOOSENECK SPOUT, MANUAL WITH WRISTBLADE FAUCETS, 1.6 GPM
SK-C	SINK ADA WITH EYE WASH	1/2"	1/2"	1-1/2"	-	1-1/2"	ELKAY LRAD221955, SINGLE S/S DROP-IN, ADA OFFSET TAILPIECE, CHICAGO FAUCET (F-B), GOOSENECK SPOUT, MANUAL WITH WRISTBLADE FAUCETS, 1.6 GPM W/EEW-B
SK-D	SINK - UTILITY	1/2"	1/2"	1-1/2"	-	1-1/2"	ELKAY SS, TWO COMPARTMENT FLOOR SINK, 30" X 26" X 44" E2C16X20-0X, EXPOSED YOKE WALL-MOUNT UTILITY FAUCET 8251.076
SK-E	SINK - UTILITY	1/2"	1/2"	1-1/2"	-	1-1/2"	ELKAY SS, SINGLE COMPARTMENT FLOOR SINK, 27" X 27-1/2" X 14" SS81242, EXPOSED YOKE WALL-MOUNT UTILITY FAUCET 8251.076
SK-F	SINK ADA - EPOXY	1/2"	1/2"	1-1/2"	-	1-1/2"	ELKAY LRAD221955, SINGLE S/S DROP-IN, ADA OFFSET TAILPIECE, CHICAGO FAUCET (F-B), GOOSENECK SPOUT, MANUAL WITH WRISTBLADE FAUCETS, 1.6 GPM
SK-G	SINK ADA WITH EYE WASH - EPOXY	1/2"	1/2"	1-1/2"	-	1-1/2"	ELKAY LRAD221955, SINGLE S/S DROP-IN, ADA OFFSET TAILPIECE, CHICAGO FAUCET (F-B), GOOSENECK SPOUT, MANUAL WITH WRISTBLADE FAUCETS, 1.6 GPM W/EEW-B
EWC-A	WATER COOLER	1/2"	-	1-1/2"	-	1-1/2"	ELKAY EZH20 BOTTLE FILLING STATION & BI-LEVEL ADA COOLER, FILTERED, REFRIGERATED, STAINLESS -LZSTL8WSSK
EWC-B	WATER COOLER	1/2"	-	1-1/2"	-	1-1/2"	ELKAY SINGLE LEVEL ADA COOLER, FILTERED, REFRIGERATED, STAINLESS - LZS8S
BF-A	BOTTLE FILLER	1/2"	-	1-1/2"	-	1-1/2"	ELKAY EZH20 ADA BOTTLE FILLER, FILTERED, REFRIGERATED, STAINLESS - LZ8WSSSMC
MB-A	MOP BASIN	1/2"	1/2"	3"	-	2"	FIAT MSB, MOLDED STONE, 36" X 36" X 12", T&S BRASS B-0665-BSTP WALL MOUNTED FAUCET, BUCKET HOOK, HOSE END, VACUUM BREAKER
MB-B	MOP BASIN	1/2"	1/2"	3"	-	2"	FIAT MSB, MOLDED STONE, 24" X 24" X 10", T&S BRASS B-0665-BSTP WALL MOUNTED FAUCET, BUCKET HOOK, HOSE END, VACUUM BREAKER
EEW-A	EYE WASH	1/2"	1/2"	1-1/2"	-	1-1/2"	BRADLEY S19224 WALL MOUNT EYE WASH, S19-2000 EFX8 MIXING VALVE AND TEMPERATURE GAUGE
EEW-B	EYE WASH	1/2"	1/2"	1-1/2"	-	1-1/2"	BRADLEY S19274E SWING ACTIVATED EYE WASH, S19-2000 EFX8 MIXING VALVE AND TEMPERATURE GAUGE

PLUMBING GENERAL NOTES

#	Note
A	THESE NOTES ARE APPLICABLE TO THE FULL SET OF CONTRACT DRAWINGS
B	EXISTING CONDITIONS ARE TAKEN FROM FIELD OBSERVATIONS AND PRIOR CONSTRUCTION DOCUMENTS WHEN AVAILABLE. THE LOCATIONS SHOWN MUST BE CONSIDERED APPROXIMATE. OTHER SUCH WORK MAY EXIST, HOWEVER LOCATION AND SIZE ARE NOT PRESENTLY KNOWN.
C	WHEN EXISTING CONSTRUCTION IS DAMAGED BY WORK BY THIS CONTRACTOR, REPAIR AND/OR REPLACE WITH SIMILAR MATERIALS AS MUCH AS POSSIBLE, SUBJECT TO ARCHITECTS APPROVAL.
D	DISPOSE OF ALL DEMOLITION AND/OR OTHER WASTE MATERIALS CAUSE BY WORK OF THIS CONTRACTOR. LEGALLY DISPOSE ALL MATERIALS TO A LOCATION OFF SITE.
E	COORDINATE AND SCHEDULE WORK AND SHUTDOWNS WITH THE OWNER AND OTHER TRADES PRIOR TO DEMOLITION.
F	ALL EXISTING PIPING TO REMAIN SHALL BE RECONNECTED TO ACTIVE SERVICE PIPING.
G	ALL PIPING TO BE REMOVED SHALL BE REMOVED BACK TO ACTIVE SERVICE PIPING AND CAPPED. VALVE AND CAP ALL WATER PIPING. REMOVE ALL INACTIVE PIPING UNLESS OTHER WISE NOTED.
H	ALL PIPING TO BE REMOVED AND IN A WALL TO REMAIN MAY BE ABANDONED IN PLACE UNLESS NOTED.
I	PATCH HOLES IN EXISTING CONSTRUCTION LEFT BY THE REMOVAL OF PIPING OR EQUIPMENT WITH MATERIALS TO MATCH EXISTING CONSTRUCTION. MAINTAIN FIRE SMOKE RATING.
J	DEMOLITION SHALL INCLUDE, BUT NOT LIMITED TO: PIPING, VALVES, FIXTURES, EQUIPMENT, HANGERS, SUPPORTS AND INSULATION, EXCEPT ASBESTOS.
K	REMOVE EXISTING CONSTRUCTION IN THE WAY OF NEW WORK. PROTECT BUILDINGS AND FURNISHINGS FROM DAMAGE.
L	WHERE NEW WORK IS TO BE INSTALLED ABOVE AN EXISTING CEILING, PROVIDE FOR THE REMOVAL OF THE CEILING. UPON COMPLETION OF WORK, REPAIR ALL DAMAGED CEILING SURFACES, REPLACE ALL DAMAGED TILES.
M	SLEEVE AND SEAL ALL WALL AND FLOOR PENETRATIONS. PROVIDE FIRESTOPPING FOR ALL PENETRATIONS.
N	MAINTAIN SERVICE CLEARANCES OF ALL EQUIPMENT. ADVISE OTHER TRADES OF REQUIRED CLEARANCES.
O	PROVIDED FOR THE DRAINAGE AND REFILLING OF PIPING SYSTEMS, INCLUDING AIR REMOVAL, RESETTING OF FLUSH VALVES, FLUSHING SYSTEMS OF DIRT AND SCALE CAUSED BY SHUTDOWNS AND STARTUPS.
P	REFER TO EQUIPMENT/FIXTURE SCHEDULE FOR FINAL CONNECTION SIZES.
Q	PROVIDE CLEANOUTS AT THE BASE OF ALL STORM, SANITARY AND WASTE STACKS.
R	PITCH 4" AND LARGER SANITARY AND WASTE PIPING AT 1/8" PER FOOT UNLESS NOTED OTHERWISE. FOR SANITARY AND WASTE PIPING 3" AND SMALLER, PITCH AT 1/4" PER FOOT UNLESS NOTED OTHERWISE.
S	COORDINATE LOCATION AND ELEVATION OF STORM AND SANITARY LATERALS AND WATER SERVICE PIPING WITH THE SITE CONTRACTOR. NO ALLOWANCES WILL BE MADE FOR ADDITIONAL COST DUE TO THE CONTRACTORS FAILURE TO COORDINATE TERMINATION POINTS. THE PLUMBING CONTRACTOR IS RESPONSIBLE FOR THE FINAL CONNECTIONS TO THE SITE UTILITIES.
T	MINIMUM SIZE OF WASTE PIPING BELOW SLAB SHALL BE 3" EXCEPT PIPING SERVING FLOOR DRAINS SHALL BE 4". MINIMUM SIZE OF VENT PIPING BELOW SLAB SHALL BE 2" UNLESS NOTED OTHERWISE.
U	PITCH 4" AND LARGER STORM PIPING AT 1/4" PER FOOT UNLESS NOTED OTHERWISE.

PLUMBING SYMBOL LIST

SYMBOL	DESCRIPTION
	POINT OF CONNECTION
NTS	NOT TO SCALE
(E)	EXISTING
(ETR)	EXISTING TO REMAIN
AFF	ABOVE FINISHED FLOOR
BFF	BELOW FINISHED FLOOR
VTR	VENT THRU ROOF
GC	GENERAL CONTRACTOR
MC	MECHANICAL CONTRACTOR
PC	PLUMBING CONTRACTOR
EC	ELECTRICAL CONTRACTOR
	NEW PIPING LOCATED ABOVE FLOOR/SLAB
	NEW PIPING LOCATED BELOW FLOOR/SLAB
	COLD WATER PIPING (CW)
	HOT WATER PIPING (HW)
	HOT WATER RECIRCULATING PIPING (HWR)
140	140° HOT WATER PIPING (HW)
140	140° HOT WATER RECIRCULATING PIPING (HWR)
W	WATER SERVICE - EXTERIOR
SAN	SANITARY SEWER PIPING
GW	GREASE WASTE PIPING (GW)
V	VENT PIPING (V)
ST	STORM WATER SEWER PIPING (ST)
ST(2)	SECONDARY STORM WATER SEWER PIPING (ST(2))
G	NATURAL GAS PIPING (G)
CA	COMPRESSED AIR PIPING (CA)
	ELBOW DOWN
	45°OFFSET
	ELBOW UP
	BOTTOM/TEE CONNECTION
	TOP TEE CONNECTION
	"P" TRAP
	PIPE CONTINUATION
	CAP OR PLUG
	DECK PLATE CLEANOUT (DPCO)
	WALL PLATE CLEANOUT (WPCO)
	CLEANOUT (CO)
	FLOOR DRAIN (FD) / FLOOR SINK (FS)
	ROOF DRAIN
	WALL HYDRANT (WH) / HOSE BIBB (HB)
	STRAINER
M	WATER METER
	CATCH BASIN
	SHUT OFF VALVE
	BALANCING VALVE
	CHECK VALVE
	SOLENOID VALVE
	PIPE GUIDE
	UNION
	BACKFLOW PREVENTER (BFP)
	SHOCK ABSORBER (SA)
	RECIRCULATION PUMP
	THERMOMETER
	PRESSURE GAUGE
X	DRAWING KEYNOTE

PUMP SCHEDULE

NO.	LOCATION	SERVICE	GPM	HEAD FT WATER	MOTOR				TYPE	DESIGN MAKE
					HP	VOLTAGE	PHASE	RPM		
PP-1	PLUMBING 105	DOM. HOT WATER	3.5	24.7	1/8	115	1	3250	IN LINE	TACO IL009-FS
PP-2	PLUMBING 105	DOM. HOT WATER	1	6.1	1/8	115	1	3250	IN LINE	TACO IL009-FS
PP-3	PLUMBING 105	DOM. HOT WATER	1	11.6	1/8	115	1	3250	IN LINE	TACO IL009-FS
PP-4	CLOSET 136	DOM. HOT WATER	0.25	5	1/8	115	1	3250	IN LINE	TACO IL009-FS
SP-1	E101 SHAFT	SUMP	50	15	1/2	115	-	-	SUMP	ELV280 WITH CONTROL PANEL AND ALARM

AIR COMPRESSOR SCHEDULE

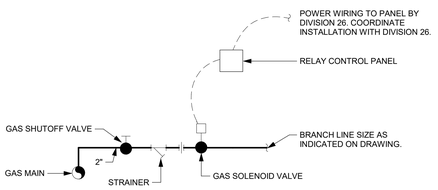
NO.	LOCATION	SERVICE	ACFM	MAX PRESSURE	MOTOR			TYPE	DESIGN MAKE
					HP	VOLTAGE	PHASE		
AC-1	PLUMBING 105	AUTO SHOP	51.0	175	15	230	3	RECIPRO	RAND 7100E15 WITH DRYER, FILTER AND SEPERATOR

EXPANSION TANK SCHEDULE

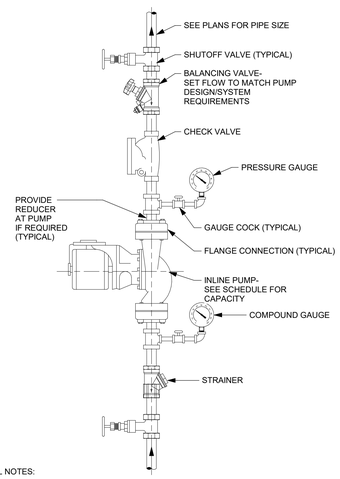
TAG NO.	LOCATION	SERVICE	MAXIMIUM SYSTEM PRESSURE (PSI)	TANK VOLUME (GALS.)	ACCEPTANCE FACTOR	MANUFACTURER AND REMARKS
ET-1	PLUMBING EQ ROOM 105	DOMESTIC HOT WATER	150	23.0	0.49	AMTROL ST-42VC-DD ASME
ET-2	WATER HEATER CLOSET 136	DOMESTIC HOT WATER	150	2.0	0.45	AMTROL ST-5C-DD ASME

NATURAL GAS WATER HEATER SCHEDULE

TAG NO.	LOCATION	VENT SIZE (MIN)	STORAGE CAPACITY (GAL)	GPH RECOVERY @ 100°F RISE	NATURAL GAS CFH	REFERENCE MANUFACTURER
GWH-1 LOCKER RM	WATER CLOSET 136	4"	119	349	300	AOSMITH BTH-300A
GWH-2 CULLINARY	PLUMBING RM 105	4"	120	882	750	AOSMITH BTHS-750A
GWH-3A BUILDING	PLUMBING RM 105	4"	100	582	250	AOSMITH BTH-250A
GWH-3B BUILDING	PLUMBING RM 105	4"	100	582	250	AOSMITH BTH-250A
GWH-4 VET/COSMO	PLUMBING RM 105	4"	119	349	300	AOSMITH BTH-300A



4 CLASSROOM GAS PIPING SHUT-OFF DETAIL
P001 NOT TO SCALE



DETAIL NOTES:

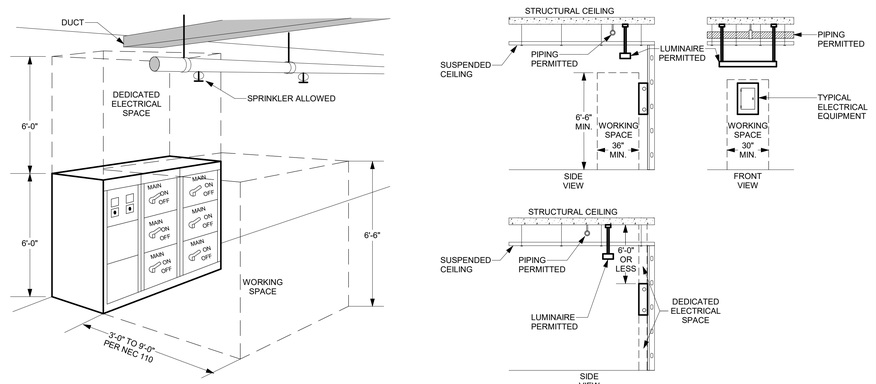
A. PRESSURE GAUGES - SELECT GAUGE RANGE TO PLACE MAXIMUM SYSTEM OPERATING PRESSURE IN MIDDLE THIRD OF RANGE.

B. PROVIDE UNION ON PUMP INLET AND OUTLET IF PUMP IS NOT FLANGED.

C. INSTALL PUMP WITH SHAFT HORIZONTAL. PIPING MAY BE INSTALLED VERTICAL, AS SHOWN, OR HORIZONTAL DEPENDING ON SITE CONDITIONS.

D. INSTALL CHECK VALVE HORIZONTALLY OR VERTICALLY WITH FLOW UPWARD.

3 INLINE PUMP DETAIL
P001 NOT TO SCALE



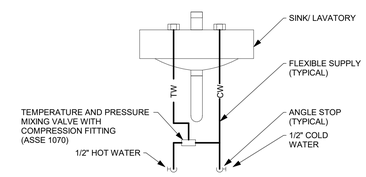
DETAIL NOTES:

A. ELECTRICAL EQUIPMENT INCLUDES PANELS, TRANSFORMERS, DISCONNECTS, STARTERS, MOTOR CONTROL CENTERS, SWITCHGEAR, ADJUSTABLE SPEED DRIVES, AND FUSED SWITCHES (THIS ALSO APPLIES TO ELECTRICAL GEAR MOUNTED DIRECTLY ON MECHANICAL EQUIPMENT).

B. DEDICATED ELECTRICAL SPACE IS DEFINED BY NEC 110.

C. NO PIPING OR DUCTWORK MAY BE INSTALLED IN DEDICATED ELECTRICAL SPACE OR WORKING SPACE.

2 PIPING OVER ELECTRICAL EQUIPMENT DETAIL
P001 NOT TO SCALE



DETAIL NOTE:

A. PROVIDE A MIXING VALVE FOR EACH HAND SINK AND LAVATORY.

B. MIXING VALVE SHALL BE ADJUSTED TO DELIVER TEMPERED WATER AT 105°F.

1 POINT OF USE MIXING VALVE DETAIL
P001 NOT TO SCALE

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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING
Project Title

STATE OF NEW YORK · MICHAEL R. BURGESS · 027881 · LICENSED PROFESSIONAL ENGINEER
Reg. Exp: 05/31/2024
Cert. of Auth: 0018443

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PLUMBING NOTES, SYMBOLS AND SCHEDULES

Sheet No.
CTE P001

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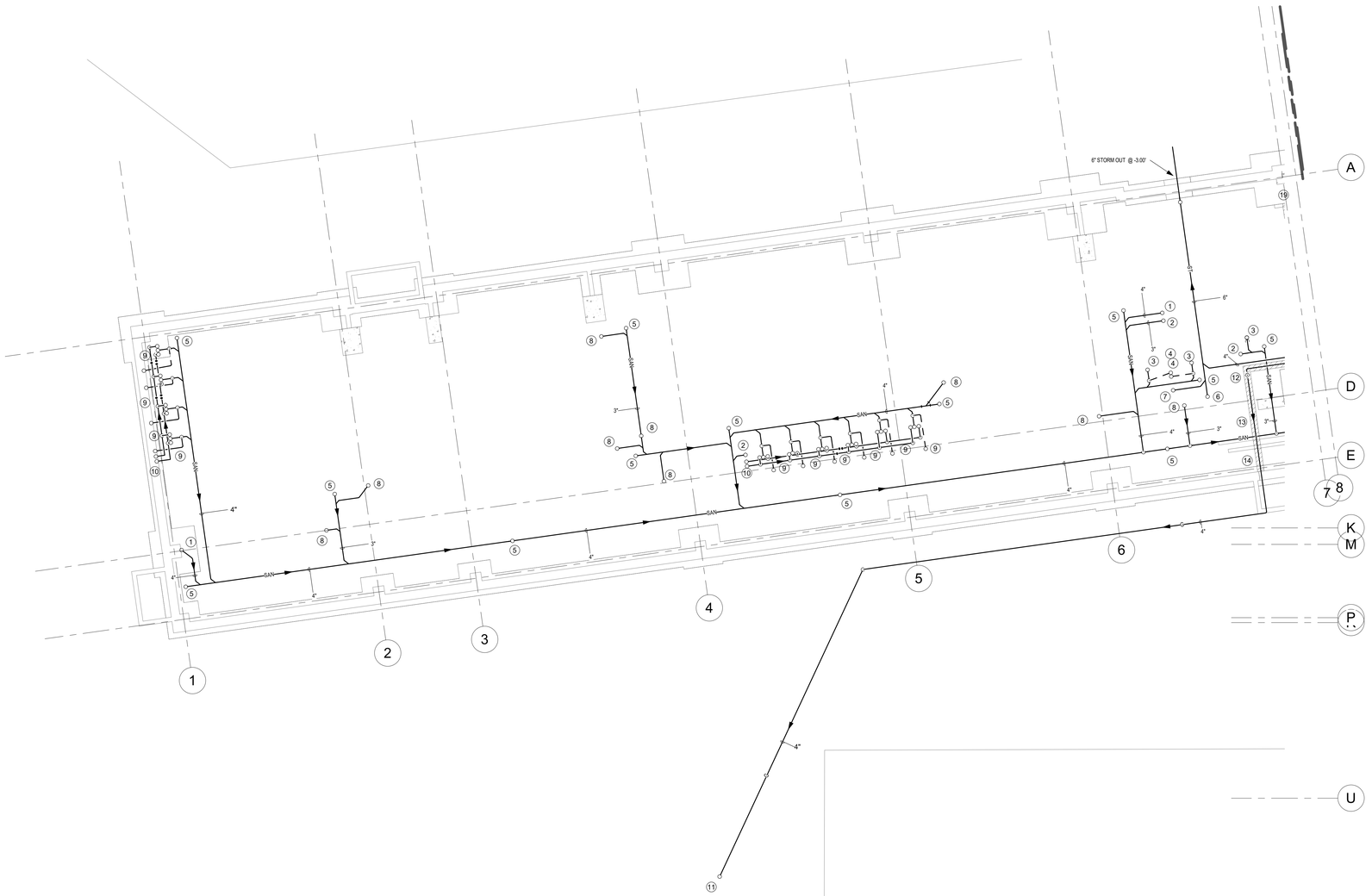
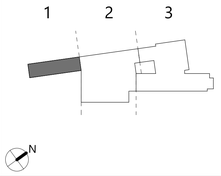


1 UNDERSLAB - AREA 1 - PLUMBING
P100 1/8" = 1'-0"

P100 DRAWING NOTES

1 4" SANITARY UP
2 3" SANITARY UP
3 3" SANITARY WITH P-TRAP UP
4 1-1/2" VENT UP
5 SANITARY UP TO CLEAN OUT
6 STORM UP TO CLEAN OUT
7 6" PRIMARY STORM UP
8 2" SANITARY UP
9 2" SANITARY WITH P-TRAP UP, 1-1/2" VENT UP; 1/2" HOT AND COLD WATER UP
10 1" HOT AND COLD WATER UP
11 4" NATURAL GAS GENERATOR SUPPLY UP
12 2" VENT UP FROM GAS PIPE TRENCH
13 UNDERSLAB GAS PIPING IN CONCRETE TRENCH PROVIDED BY OTHERS. PROVIDE 2" VENT FROM TOP OF TRENCH UP TO ROOF
14 PROVIDE WATERTIGHT AND SEALED PIPE SLEEVE AT GAS PENETRATION THROUGH FOUNDATION WALL. EXTEND SLEEVE 1" BEYOND FOUNDATION ON BUILDING SIDE, AND 4" ON EXTERIOR.

KEY PLAN



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Project Title
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NEW CTE BUILDING

STATE OF NEW YORK
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Sheet Title
PARTIAL UNDERSLAB PLAN - AREA 1 - PLUMBING

Sheet No.
CTE P100

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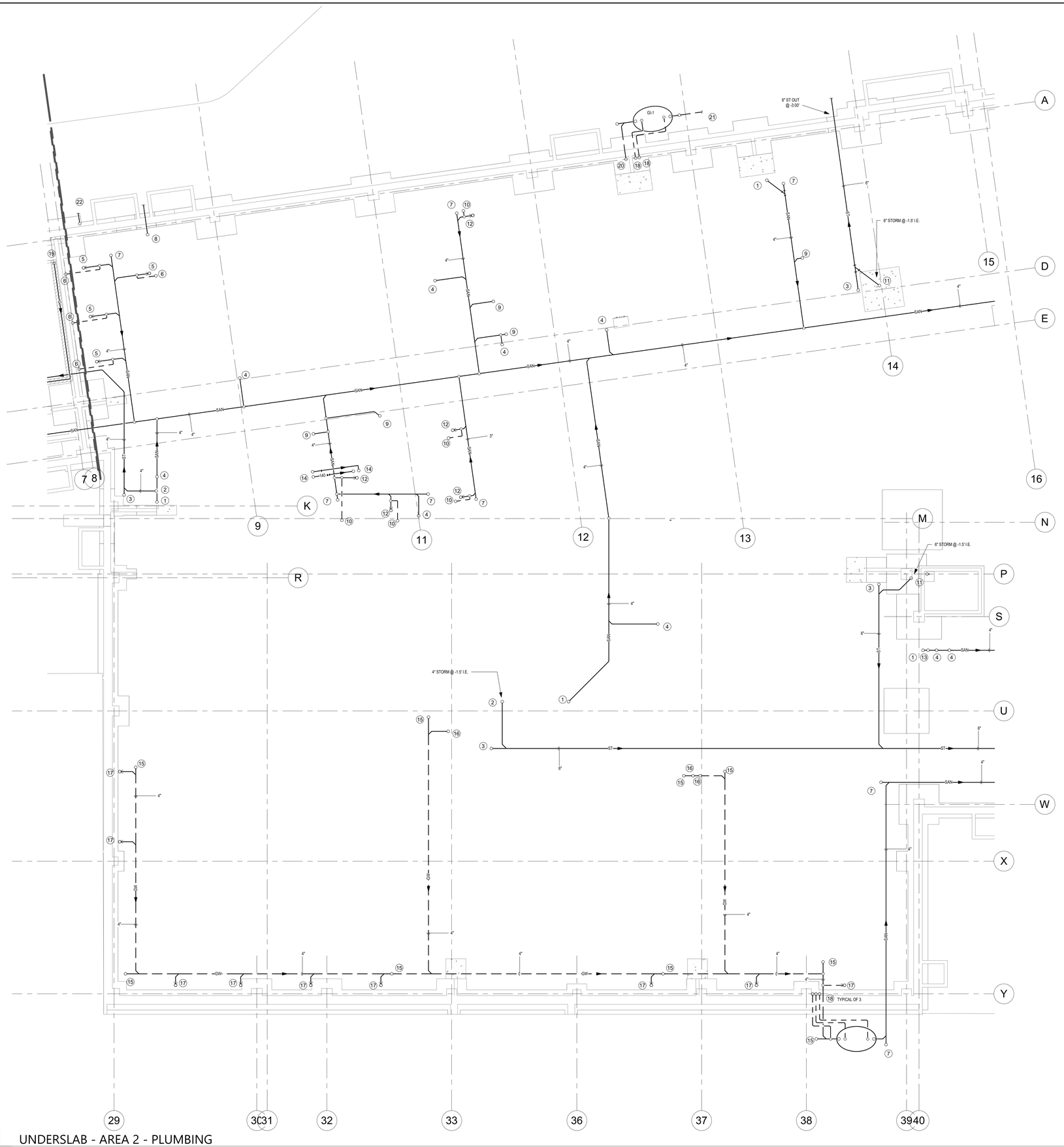
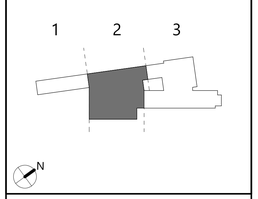


1 UNDERSLAB - AREA 2 - PLUMBING
P101 1/8" = 1'-0"

P101 DRAWING NOTES

1 4" SANITARY UP
2 4" PRIMARY STORM UP
3 STORM UP TO DECKPLATE CLEAN OUT
4 2" SANITARY UP
5 4" SANITARY WITH P-TRAP UP
6 2" VENT UP
7 SANITARY UP TO DECKPLATE CLEAN OUT
8 6" COMBINED DOMESTIC/ FIRE WATER SERVICE UP
9 3" SANITARY UP
10 1-1/2" VENT UP
11 6" STORM UP
12 3" SANITARY WITH P-TRAP UP
13 4" VENT UP
14 1/2" HOT AND COLD WATER UP
15 OIL WASTE UP TO CLEAN OUT
16 2" OIL WASTE UP
17 4" OIL WASTE WITH P-TRAP UP TO TRENCH DRAIN
18 3" VENT UP
19 4" NATURAL GAS GENERATOR SUPPLY UP
20 4" GREASE WASTE UP
21 SANITARY FROM GREASE INTERCEPTOR TO SITE
22 MEDIUM PRESSURE NATURAL GAS SERVICE FROM UTILITY COMPANY

KEY PLAN



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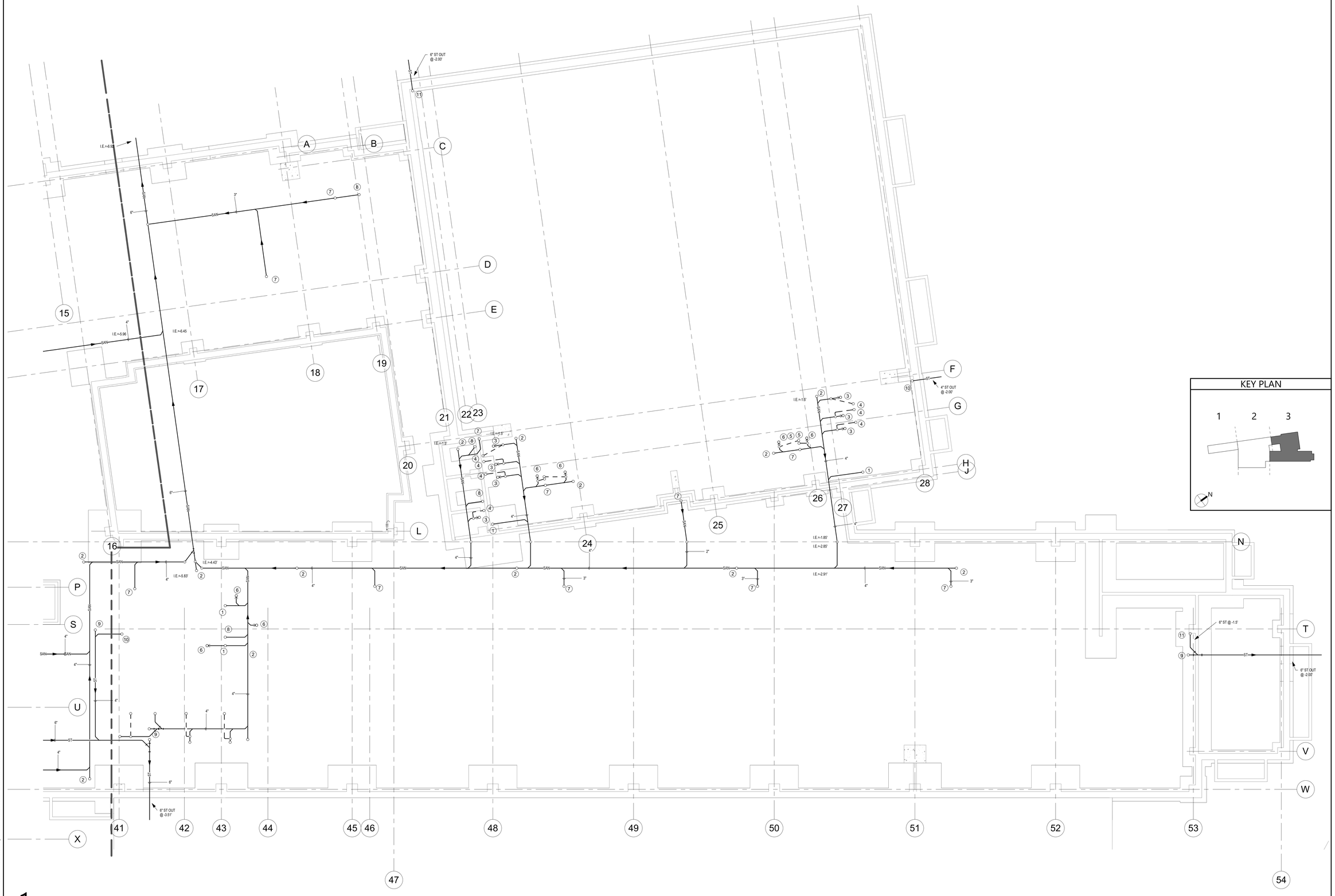
PARTIAL UNDERSLAB PLAN - AREA 2 - PLUMBING

Sheet No.
CTE P101

CONSTRUCTION DOCUMENTS

P102 DRAWING NOTES

1 4" SANITARY UP
2 SANITARY UP TO DECKPLATE CLEAN OUT
3 2" WITH P-TRAP UP TO FLOOR DRAIN
4 1-1/2" VENT UP
5 2" VENT UP
6 3" SANITARY WITH P-TRAP UP
7 2" SANITARY UP
8 3" SANITARY UP
9 STORM UP TO DECKPLATE CLEAN OUT
10 4" PRIMARY STORM UP
11 6" PRIMARY STORM UP



KEY PLAN

1 UNDERSLAB - AREA 3 - PLUMBING
P102 1/8" = 1'-0"

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PARTIAL UNDERSLAB PLAN - AREA 3 - PLUMBING

Sheet No.
CTE P102

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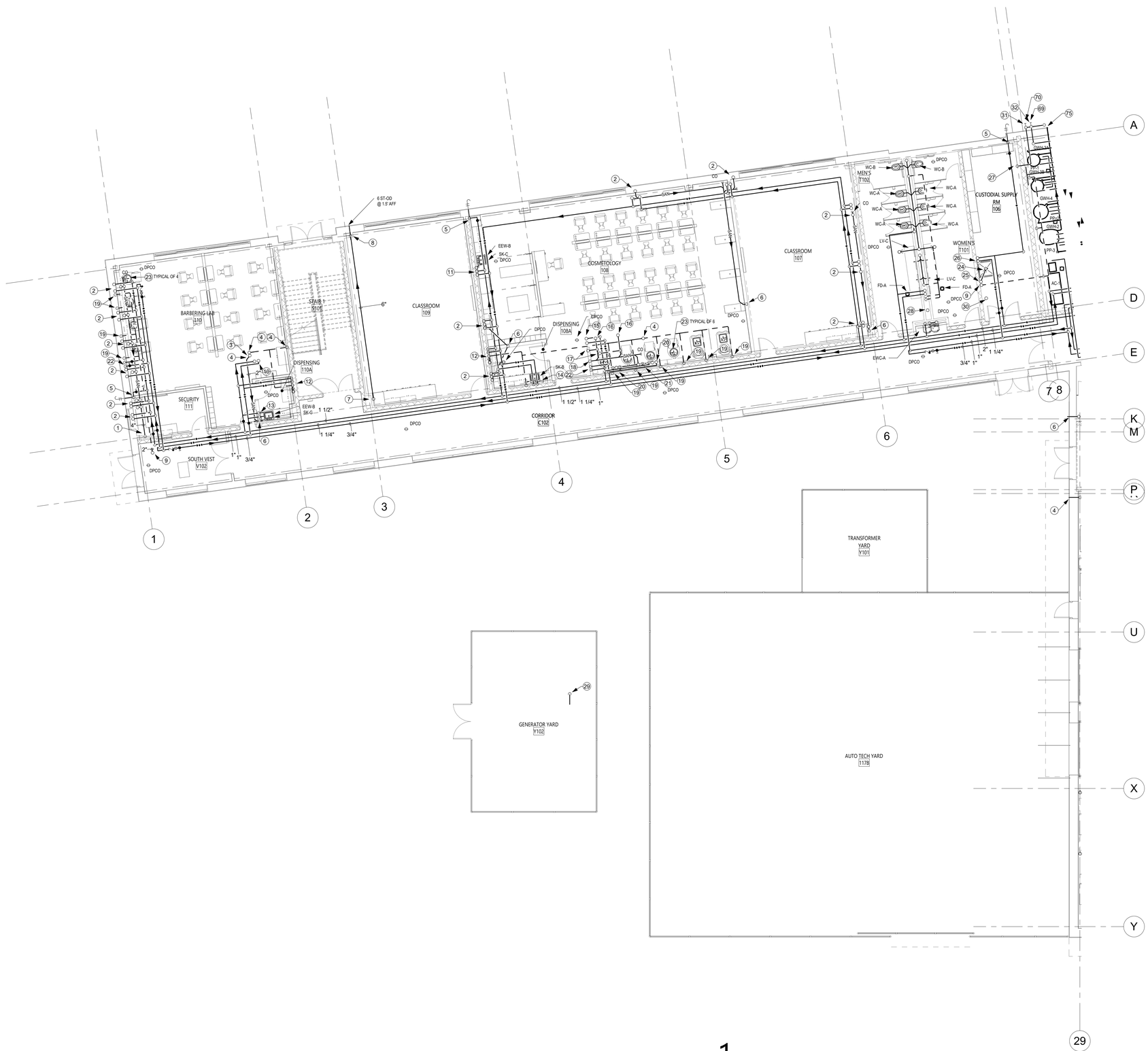
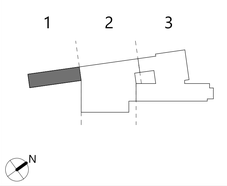


1 FIRST FLOOR - AREA 1 - PLUMBING PLAN
P111 1/8" = 1'-0"

P111 DRAWING NOTES

1 4" SANITARY DOWN
2 1-1/2" SANITARY UP; 1/2" HOT AND COLD WATER UP TO MIXING VALVE/ FAUCET SUPPLIES
3 2" SANITARY UP
4 2" VENT UP
5 3/4" COLD WATER DROP DOWN TO FROST FREE WALL HYDRANT
6 2" SANITARY DOWN
7 6" SECONDARY STORM UP
8 6" SECONDARY STORM DROP TO 1'-6" ABOVE GRADE AT EXTERIOR AND DISCHARGE OVER SPLASH BLOCK BY OTHERS. PROVIDE DOWNSPOUT AT EXTERIOR TERMINATION
9 2" VENT UP
10 1/2" HOT AND COLD WATER RISE TO MIXING VALVE/ FAUCET SUPPLIES
11 1-1/2" SANITARY UP, 2" SANITARY DOWN; 1/2" HOT AND COLD WATER DROP AND UP TO MIXING VALVE/ FAUCET SUPPLIES
12 1-1/2" SANITARY DROP, 2" DOWN, 1-1/2" VENT RISE. P-TRAP IN WALL; 1/2" HOT AND COLD WATER DROP TO WASHING MACHINE SUPPLY BOX
13 1/2" HOT AND COLD WATER DROP TO MIXING VALVE/ FAUCET SUPPLIES
14 1-1/2" SANITARY DROP, 2" DOWN, 1-1/2" VENT RISE; 1/2" HOT AND COLD WATER DROP TO MIXING VALVE/ FAUCET SUPPLIES
15 1/2" HOT AND COLD WATER UP TO SHOWER MIXING VALVE
16 2" WITH P-TRAP UP TO FLOOR DRAIN
17 1-1/2" VENT UP
18 3" SANITARY DOWN
19 2" VENT RISE
20 1-1/2" SANITARY UP; 1/2" HOT AND COLD WATER UP TO MIXING VALVE/ FAUCET SUPPLIES
21 3" SANITARY UP, 1" COLD WATER UP TO FLUSH VALVE
22 1" HOT AND COLD WATER DROP DOWN TO UNDERSLAB FOR SALON CHAIRS
23 2" SANITARY DOWN IN FLOOR WITH P-TRAP; 1/2" HOT AND COLD WATER RISE. PROVIDE HAIR TRAP SIMILAR TO STRIEM SIDEKICK PIONT OF USE SIDE ACCESS SOLIDS INTERCEPTOR IN SALON CHAIR DRAIN PIPING
24 3" SANITARY WITH P-TRAP UP
25 3" SANITARY DOWN, 3" VENT UP
26 1/2" HOT AND COLD WATER DROP AND UP
27 4" NATURAL GAS GENERATOR SUPPLY DOWN
28 6" PRIMARY STORM UP AND DOWN
29 4" NATURAL GAS TO GENERATOR
30 2" VENT UP FROM GAS PIPE TRENCH
31 NATURAL GAS SHUTOFF VALVE FOR GENERATOR
32 NATURAL GAS SHUTOFF VALVE FOR BUILDING

KEY PLAN



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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

STATE OF NEW YORK
MICHAEL R. SUNDMAN
077887
LICENSED PROFESSIONAL ENGINEER
Reg. Exp. 05/31/2024
Cert. of Auth. 0018443

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Sheet Title
PARTIAL FIRST FLOOR PLAN - AREA 1 - PLUMBING

Sheet No.
CTE P111

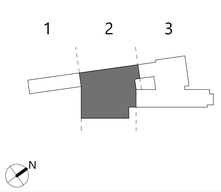
CONSTRUCTION DOCUMENTS

1 FIRST FLOOR - AREA 2 - PLUMBING PLAN
P112 1/8" = 1'-0"

P112 DRAWING NOTES

1 6" PRIMARY STORM UP
2 6" SECONDARY STORM UP
3 6" PRIMARY STORM DOWN
4 6" SECONDARY STORM DROP TO 1'-6" ABOVE GRADE AT EXTERIOR AND DISCHARGE OVER SPLASH BLOCK BY OTHERS. PROVIDE DOWNSPOUT AT EXTERIOR TERMINATION
5 3" VENT UP
6 4" SECONDARY STORM DROP TO 1'-6" ABOVE GRADE AT EXTERIOR AND DISCHARGE OVER SPLASH BLOCK BY OTHERS. PROVIDE DOWNSPOUT AT EXTERIOR TERMINATION
7 4" PRIMARY STORM UP
8 4" SECONDARY STORM UP
9 6" PRIMARY STORM UP AND DOWN
10 6" SECONDARY STORM UP, 6" DROP DOWN TO 1'-6" ABOVE GRADE AT BUILDING EXTERIOR AND TERMINATE WITH HINGED DOWNSPOUT COVER
11 4" PRIMARY STORM UP AND DOWN
12 4" SANITARY UP AND DOWN; 1" SANITARY DROP AND UP TO FLUSH VALVES
13 2" SANITARY UP, 2" SANITARY DOWN; 1/2" HOT AND COLD WATER DROP AND UP TO MIXING VALVE/ FAUCET SUPPLIES
14 1-1/2" SANITARY UP; 1/2" HOT AND COLD WATER UP TO MIXING VALVE/ FAUCET SUPPLIES
15 4" AND 4" VENT SANITARY UP AND DOWN; 1" SANITARY DROP AND UP TO FLUSH VALVES
16 2" SANITARY DOWN
17 1-1/2" SANITARY UP; 1/2" COLD WATER UP
18 1-1/2" SANITARY DROP, 2" DOWN, 1-1/2" VENT RISE; 1/2" HOT AND COLD WATER DROP TO MIXING VALVE/ FAUCET SUPPLIES
19 1-1/2" SANITARY DROP IN WALL, 1-1/2" VENT RISE
20 3" SANITARY DOWN, 2" VENT RISE
21 1-1/4" COLD WATER AND 1/2" HOT WATER DROP; ROUTE IN CHASE - 1" COLD WATER TO FLUSH VALVE, 1/2" HOT AND COLD WATER TO MIXING VALVE/ FAUCET SUPPLIES
22 3/4" COLD WATER DROP DOWN TO FROST FREE WALL HYDRANT
23 1" HOT AND 1-1/4" COLD WATER DROP. ROUTE IN CHASE TO MIXING VALVE/ FAUCET SUPPLIES, BOTTLE FILLER AND EYE WASH STATION. PROVIDE EMERGENCY MIXING VALVE AND THERMOMETER IN VISIBLE LOCATION AT EYE WASH STATION. ROUTE 1/2" TEPID WATER FROM MIXING VALVE TO EYE WASH
24 3/4" HOT AND 1" COLD WATER DROP. ROUTE IN CHASE TO MIXING VALVE/ FAUCET SUPPLIES, BOTTLE FILLER AND EYE WASH STATION. PROVIDE EMERGENCY MIXING VALVE AND THERMOMETER IN VISIBLE LOCATION AT EYE WASH STATION. ROUTE 1/2" TEPID WATER FROM MIXING VALVE TO EYE WASH
25 2" SANITARY DOWN, ROUTE IN CHASE TO FIXTURE TRAPS
26 3" SANITARY DOWN, 2" VENT RISE; 1" COLD WATER DROP
27 1-1/2" SANITARY DROP, 1-1/2" VENT RISE; 1/2" HOT AND COLD WATER DROP TO MIXING VALVE/ FAUCET SUPPLIES
38 3" VENT RISE
39 4" GREASE WASTE DOWN
40 3" GREASE WASTE WITH P-TRAP UP TO FLOOR SINK
41 1/2" HOT AND COLD WATER UP
42 3/4" HOT AND COLD WATER UP
43 2" VENT RISE
44 1/2" HOT AND COLD WATER DROP
45 1-1/2" SANITARY DROP, 2" SANITARY IN WALL, 1-1/2" VENT RISE
46 1-1/2" SANITARY DROP, 2" DOWN, 1-1/2" VENT RISE, P-TRAP IN WALL; 1/2" HOT AND COLD WATER DROP TO WASHING MACHINE SUPPLY BOX
47 2" SANITARY DOWN, 2" VENT RISE
48 1" HOT AND COLD WATER DROP, ROUTE IN WALL. PROVIDE 1/2" HOT AND COLD TO WASH TUB SUPPLIES.
49 1-1/2" SANITARY WITH P-TRAP TO EACH WASH TUB. PROVIDE HAIR TRAP SIMILAR TO STRIEM SIDEKICK PIONT OF USE SIDE ACCESS SOLIDS INTERCEPTOR IN DRAIN PIPING
50 2" VENT UP
51 3" SANITARY WITH P-TRAP UP
52 1-1/2" VENT UP
53 1/2" COLD WATER CONNECTION TO EACH COMBI UNIT SUPPLY. ROUTE DRAIN CONNECTION AND DISCHARGE WITH DOWN TURNED ELBOW 1" ABOVE FLOOD RIM OF FLOOR SINK
54 1/2" HOT AND COLD WATER RISE. 1-1/2" DRAIN FROM FIXTURE TO DISCHARGE 1" OVER FLOOR SINK
55 1/2" HOT AND COLD WATER DROP TO FAUCET SUPPLIES. ROUTE 1-1/2" WASTE TO FLOOR MOUNTED AUTOMATIC GREASE TRAP
56 3" SANITARY DOWN
57 1-1/2" SANITARY, 1/2" HOT AND COLD WATER UP
58 MEDIUM PRESSURE NATURAL GAS SERVICE FROM UTILITY COMPANY
59 2" NATURAL GAS RISE
60 4" NATURAL GAS UP TO ROOF
61 3/4" COMPRESSED AIR DROP DOWN TO REGULATOR STATION AND CONNECT TO TIRE CHANGING EQUIPMENT
62 3/4" COMPRESSED AIR DROP DOWN TO REGULATOR STATION AND CONNECT TO WHEEL BALANCING EQUIPMENT
64 3/4" COMPRESSED AIR DROP DOWN TO HOSE REEL - REELCRAFT S6500LP - 3/8" X 50' HEAVY DUTY HOSE REEL WITH BUMPER STOPS
65 1" COMPRESSED AIR UP
66 1/2" COMPRESSED AIR DROP DOWN TO AIR HOSE REEL
67 1/2" COMPRESSED AIR DROP DOWN TO AIR HOSE REEL
68 1-1/2" PUMPED DISCHARGE RISE FROM SUMP PUMP
69 NATURAL GAS SHUTOFF VALVE FOR BUILDING
70 NATURAL GAS SHUTOFF VALVE FOR GENERATOR
71 1/2" COLD WATER DROP DOWN TO SUPPLY BOX IN WALL FOR REFRIGERATOR
72 6" DOMESTIC COLD WATER TO FIRE PROTECTION SYSTEM
73 COMPRESSED AIR UP
74 3" SOLENOID VALVE FOR NATURAL GAS SHUT DOWN. COORDINATE WITH FIRE SUPPRESSION CONTRACTOR FOR ACTIVATION WITH HOOD SUPPRESSION SYSTEM ACTIVATION
75 6" COMBINED DUCTED EXHAUST AIR TO HOT WATER HEATERS
76 6" COMBINED DUCTED SUPPLY AIR TO HOT WATER HEATERS

KEY PLAN



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M/E PROJECT: 233139.00

Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

STATE OF NEW MEXICO
MICHAEL T. MARTIN
017881
REGISTERED PROFESSIONAL ENGINEER
Reg. Exp: 05/31/2024
Cert. of Auth: 001R443

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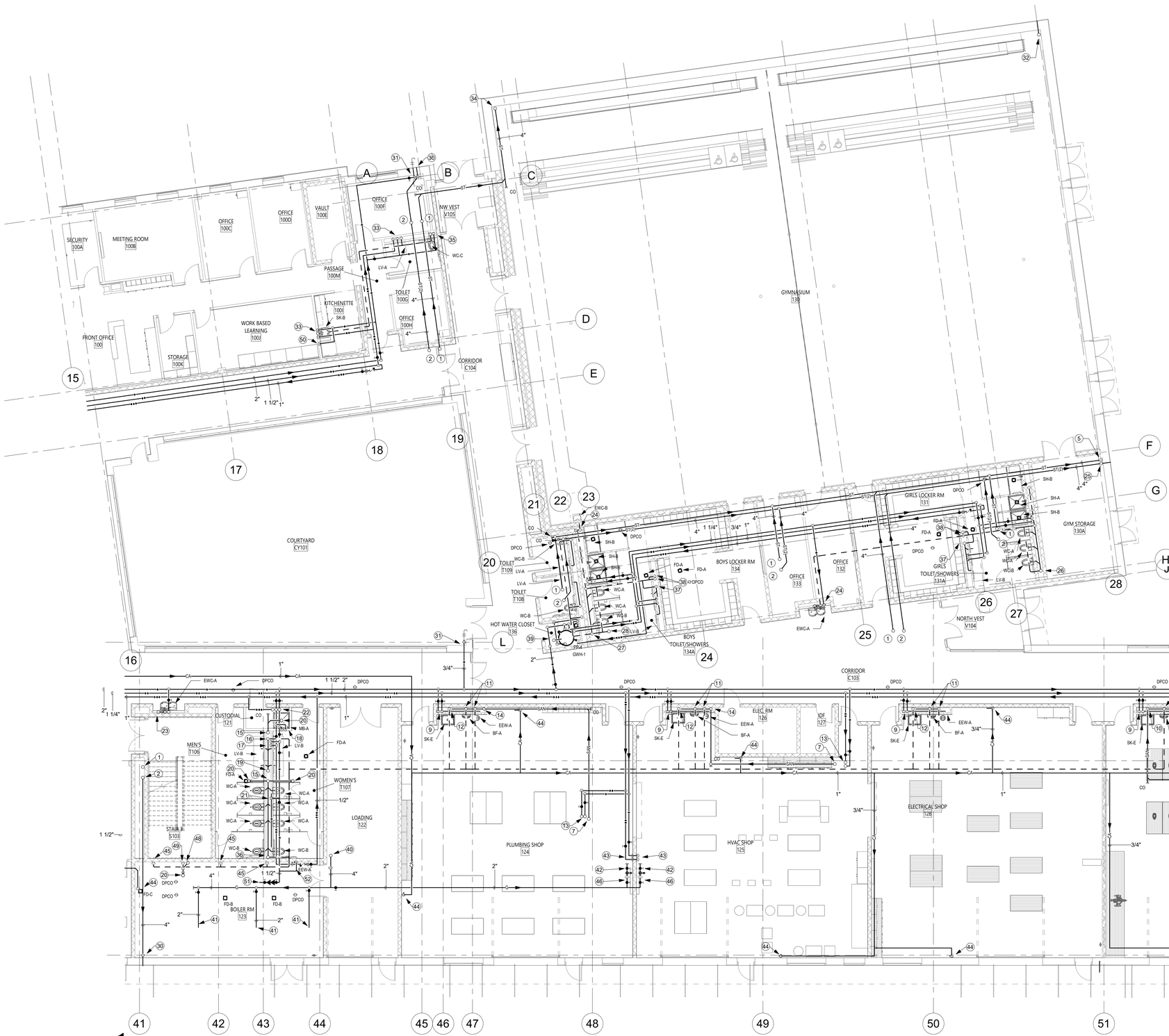
Sheet Title
PARTIAL FIRST FLOOR PLAN - AREA 2 - PLUMBING

Sheet No.
CTE P112

CONSTRUCTION DOCUMENTS

Autodesk Docs://NECSD - New CTE Bldg/233139_NECSD_CTE_PL_CENTRAL_R22.rvt

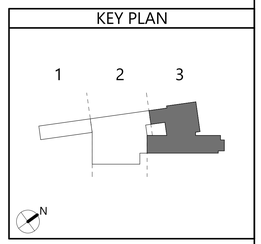


1 FIRST FLOOR - AREA 3 - PLUMBING PLAN
P113 1/8" = 1'-0"

P113 DRAWING NOTES

1 4" PRIMARY STORM UP
2 4" SECONDARY STORM UP
3 6" PRIMARY STORM UP
4 6" SECONDARY STORM UP
5 6" PRIMARY STORM DOWN
6 3/4" COLD WATER UP TO FROST FREE ROOF HYDRANT
7 1-1/2" SANITARY UP
8 1" COLD, 1" HOT AND 3/4" HOT WATER RECIRCULATION UP
9 3/4" HOT AND COLD WATER DROP. ROUTE IN CHASE TO MIXING VALVE/ FAUCET SUPPLIES, BOTTLE FILLER AND EYE WASH STATION. PROVIDE EMERGENCY MIXING VALVE AND THERMOMETER IN VISIBLE LOCATION AT EYE WASH STATION. ROUTE 1/2" TEPID WATER FROM MIXING VALVE TO EYE WASH STATION
10 1-1/2" SANITARY IN WALL, 2" SANITARY DROP
11 1-1/2" SANITARY DROP, 1-1/2" VENT RISE
12 1-1/2" SANITARY DROP, 2" SANITARY DOWN, 1-1/2" VENT RISE
13 1/2" HOT AND COLD WATER UP TO MIXING VALVE/ FAUCET SUPPLIES
14 1-1/2" SANITARY DROP
15 4" SANITARY UP AND DOWN
16 2" SANITARY DROP, 2" VENT RISE
17 3/4" HOT AND COLD WATER DROP. ROUTE IN CHASE AND PROVIDE 1/2" HOT AND COLD TO MIXING VALVES/ FAUCET SUPPLIES
18 1/2" HOT AND COLD WATER DROP
19 3" SANITARY UP AND DOWN
20 3" SANITARY WITH P-TRAP UP
21 1-1/2" COLD WATER RISE. ROUTE IN CHASE AND PROVIDE 1" CW AT EACH FLUSH VALVE
22 1-1/2" COLD WATER, 1" HOT AND 3/4" HOT WATER RETURN UP
23 2" SANITARY UP AND DOWN; 1/2" COLD WATER DROP AND 1/2" COLD WATER UP. 1-1/2" P-TRAP IN WALL
24 2" SANITARY DOWN; 1/2" COLD WATER DROP, 1-1/2" P-TRAP IN WALL
25 6" SECONDARY STORM DROP DOWN TO 1'-6" ABOVE GRADE AT BUILDING EXTERIOR AND TERMINATE WITH HINGED DOWNSPOUT COVER
26 4" SANITARY DROP, 4" SANITARY DOWN, 4" VENT RISE, 4" VENT THROUGH ROOF
27 4" SANITARY DROP, 4" SANITARY DOWN, 4" VENT RISE
28 4" VENT UP, 4" VENT THROUGH ROOF
30 4" SECONDARY STORM DROP TO 1'-6" ABOVE GRADE AT EXTERIOR AND DISCHARGE OVER SPLASH BLOCK BY OTHERS. PROVIDE DOWNSPOUT AT EXTERIOR TERMINATION
31 3/4" COLD WATER DROP DOWN TO FROST FREE WALL HYDRANT
32 6" SECONDARY STORM UP, 6" DROP DOWN TO 1'-6" ABOVE GRADE AT BUILDING EXTERIOR AND TERMINATE WITH HINGED DOWNSPOUT COVER
33 1-1/2" SANITARY DROP, 2" SANITARY DOWN, 1-1/2" VENT RISE; 1/2" HOT AND COLD WATER DROP DOWN TO MIXING VALVE/FAUCET SUPPLIES
34 6" PRIMARY STORM UP AND DOWN
35 3" SANITARY DOWN, 3" VENT RISE, 3" VENT THROUGH ROOF; 1" COLD WATER DROP TO FLUSH VALVE
36 4" SANITARY DROP, 4" VENT RISE, 4" VENT UP
37 1-1/2" SANITARY DROP, 2" SANITARY DOWN, 1-1/2" VENT RISE; 1/2" HOT AND COLD WATER DROP DOWN TO MIXING VALVE/FAUCET SUPPLIES
38 1-1/2" VENT RISE
39 2" NATURAL GAS UP
40 4" NATURAL GAS UP
41 2" NATURAL GAS TO BOILERS
42 2" NATURAL GAS NIPPLE AND THREADED CAP FOR FUTURE USE BY SCHOOL
43 1/2" HOT AND COLD WATER DROP DOWN WITH BALL VALVE IN DROP AND THREADED CAP ON PIPE END FOR FUTURE USE BY SCHOOL
44 1/2" COMPRESSED AIR DROP DOWN TO AIR HOSE REEL
45 2" VENT RISE
46 2" NATURAL GAS CLASSROOM SHUTOFF VALVE. COORDINATE WITH EC FOR SWITCH AND RELAY PANEL LOCATIONS
47 1-1/2" COLD WATER WITH CONTROL VALVE TO MODEL BPS-9X4 BOOSTER PUMP SYSTEM MOUNTED ON WALL SHELF. ROUTE 1" COLD WATER WITH STRAINER AND SOLENOID VALVE FOR SPRAY NOZZLE ACTIVATION.
48 1-1/2" VENT UP
49 3" SANITARY DOWN
50 1/2" COLD WATER DROP DOWN TO SUPPLY BOX IN WALL FOR REFRIGERATOR
51 PC TO PROVIDE 1-1/2" COLD WATER WITH REDUCED PRESSURE BACKFLOW PREVENTER TO BOILER MAKEUP WATER BY MC
52 1/2" HOT AND COLD WATER DROP DOWN TO EMERGENCY EYE WASH. DISCHARGE TO FLOOR. MOUNT EMERGENCY MIXING VALVE AND THERMOMETER ON WALL ABOVE EYE WASH STATION

KEY PLAN



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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

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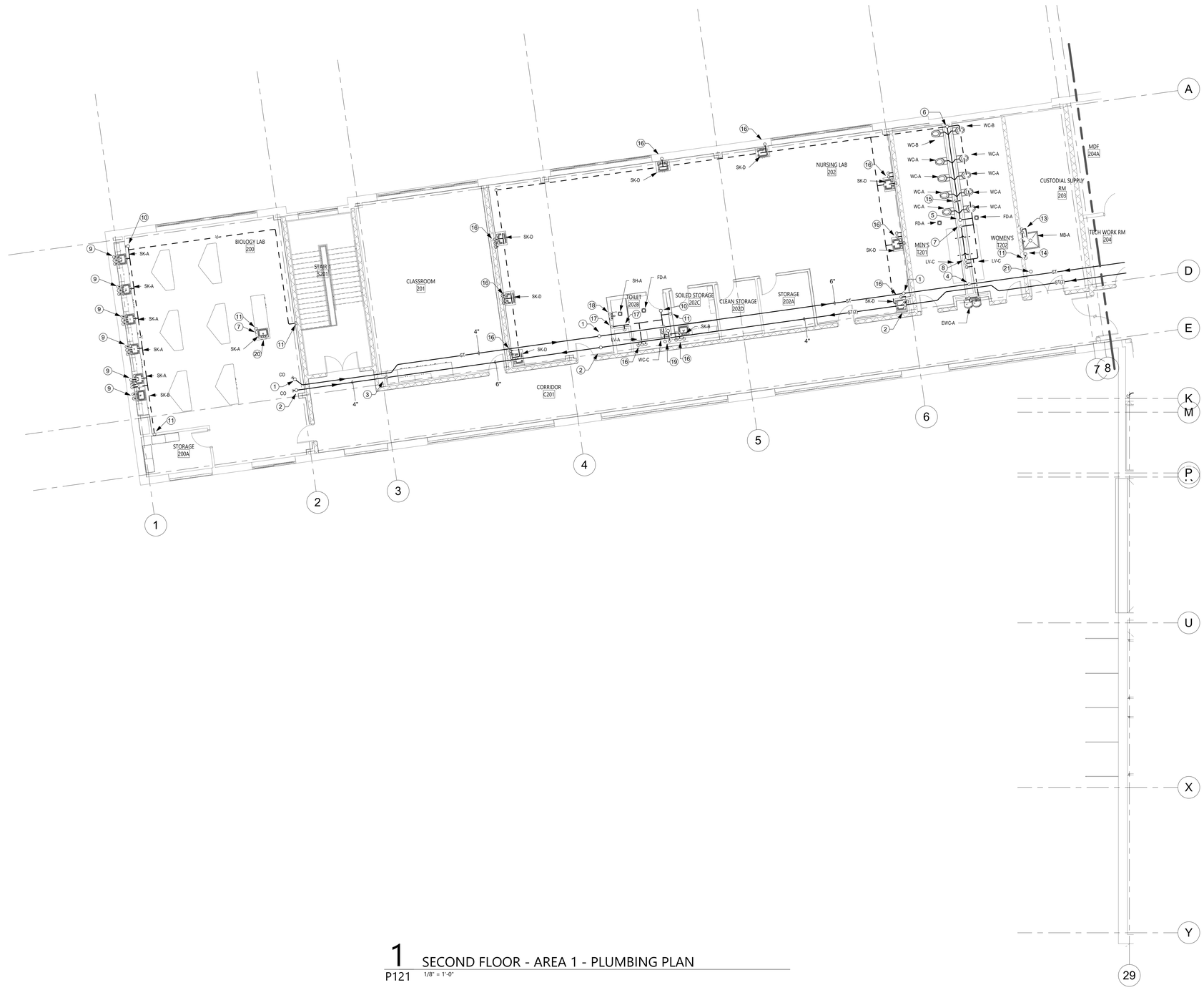
Sheet Title
PARTIAL FIRST FLOOR PLAN - AREA 3 - PLUMBING

Sheet No.
CTE P113

CONSTRUCTION DOCUMENTS

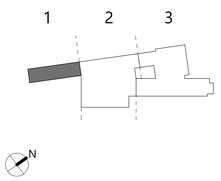


1 SECOND FLOOR - AREA 1 - PLUMBING PLAN
P121 1/8" = 1'-0"

P121 DRAWING NOTES

1 4" PRIMARY STORM UP
2 4" SECONDARY STORM UP
3 6" SECONDARY STORM DOWN
4 6" PRIMARY STORM DOWN
5 4" SANITARY DOWN, 4" VENT RISE
6 4" VENT DOWN, 4" VENT RISE; 4" VENT THROUGH ROOF
7 2" SANITARY DOWN, 2" VENT RISE
8 2" SANITARY DROP, 2" VENT RISE
9 1-1/2" SANITARY DOWN, 1-1/2" VENT RISE; 1/2" HOT AND COLD WATER RISE TO MIXING VALVE/ FAUCET SUPPLIES
10 3" VENT UP, 3" VENT THROUGH ROOF
11 2" VENT RISE
13 1/2" HOT AND COLD WATER RISE
14 3" RISE, 3" VENT THROUGH ROOF
15 1-1/4" COLD WATER RISE. ROUTE IN CHASE AND PROVIDE 1" CW AT EACH FLUSH VALVE
16 1-1/2" SANITARY DOWN, 1-1/2" VENT RISE; 1/2" HOT AND COLD WATER RISE TO MIXING VALVE/ FAUCET SUPPLIES
17 1-1/2" VENT RISE
18 1/2" HOT AND COLD WATER RISE TO SHOWER CONTROL VALVE
19 3" SANITARY DOWN, 2" VENT RISE, 1" COLD WATER RISE
20 1/2" HOT AND COLD WATER RISE TO MIXING VALVE/ FAUCET SUPPLIES
21 4" VENT THROUGH ROOF; 2" VENT RISE

KEY PLAN



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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

STATE OF NEW YORK
WILLIAM A. GUNNAM
017881
LICENSED PROFESSIONAL ENGINEER
Reg. Exp: 05/31/2024
Cert. of Auth: 001R443

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Sheet Title
PARTIAL SECOND FLOOR PLAN - AREA 1 - PLUMBING

Sheet No.
CTE P121

CONSTRUCTION DOCUMENTS

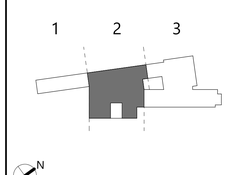
Autodesk Docs://NECSD - New CTE Bldg/233139_NECSD_CTE_PL_CENTRAL_R22.rvt

1 SECOND FLOOR - AREA 2 - PLUMBING PLAN
P122 1/8" = 1'-0"

P122 DRAWING NOTES

1 4" PRIMARY STORM UP
2 4" SECONDARY STORM UP
3 4" PRIMARY STORM DOWN
4 4" SECONDARY STORM DOWN
5 6" PRIMARY STORM DOWN
6 6" SECONDARY STORM DOWN
7 4" PRIMARY STORM DOWN
8 4" VENT UP, 4" VENT THROUGH ROOF
9 2" SANITARY DOWN, 2" VENT RISE
10 4" SANITARY DOWN, 4" VENT RISE
11 3" VENT UP AND DOWN
12 1/2" HOT AND COLD WATER RISE TO MIXING VALVE/ FAUCET SUPPLIES. PROVIDE 1-1/2" INDIRECT DRAIN FROM FIXTURE ABOVE TO FLOOR SINK AND DISCHARGE 1" ABOVE FINISH FLOOR ELEVATION.
13 3" VENT UP, 3" VENT THROUGH ROOF
14 1-1/2" SANITARY DOWN, 1-1/2" VENT RISE; 1/2" HOT AND COLD WATER RISE TO MIXING VALVE/ FAUCET SUPPLIES.
15 3/4" HOT AND COLD WATER RISE TO FIXTURE SUPPLIES. PROVIDE 1-1/2" INDIRECT DRAIN FROM FIXTURE ABOVE TO FLOOR SINK AND DISCHARGE 1" ABOVE FINISH FLOOR ELEVATION.
16 3/4" HOT AND COLD WATER RISE; 1/2" HOT AND COLD WATER TO MIXING VALVE/ FAUCET SUPPLIES. PROVIDE 1-1/2" INDIRECT DRAIN FROM FIXTURE ABOVE TO FLOOR SINK AND DISCHARGE 1" ABOVE FINISH FLOOR ELEVATION.
17 1/2" HOT AND COLD WATER TO MIXING VALVE/ FAUCET SUPPLIES. PROVIDE 1-1/2" INDIRECT DRAIN FROM FIXTURE ABOVE TO FLOOR SINK AND DISCHARGE 1" ABOVE FINISH FLOOR ELEVATION.
18 4" SANITARY, 4" VENT, 1" COLD WATER UP
19 1-1/2" SANITARY UP; 1/2" HOT AND COLD WATER UP TO MIXING VALVE/ FAUCET SUPPLIES
20 1-1/2" SANITARY DROP, 2" SANITARY DOWN; 1/2" HOT AND COLD WATER DROP TO MIXING VALVE/ FAUCET SUPPLIES. 1/2" HOT AND COLD WATER DOWN
21 1-1/2" SANITARY DOWN, 1-1/2" VENT RISE; 1/2" HOT AND COLD WATER RISE TO MIXING VALVE/ FAUCET SUPPLIES
22 1-1/2" SANITARY DOWN, 1-1/2" VENT RISE, P-TRAP IN WALL; 1/2" COLD WATER RISE
23 1-1/2" SANITARY DOWN, 1-1/2" VENT RISE, P-TRAP IN WALL; 1/2" HOT AND COLD WATER RISE TO WASHING MACHINE SUPPLY BOX
24 1-1/2" VENT RISE; 3/4" HOT AND COLD WATER RISE
25 3/4" COLD WATER UP TO FROST FREE ROOF HYDRANT
26 2" VENT RISE
27 1-1/2" VENT RISE
28 ROUTE 3/4" INDIRECT WASTE DRAIN FROM COOLER/FREEZER AND DISCHARGE ABOVE FLOOR DRAIN WITH FUNNEL ATTACHMENT
29 3" VENT UP AND DOWN, 3" VENT THROUGH ROOF
30 4" SECONDARY STORM DOWN
31 1/2" COLD WATER RISE TO ICE MACHINE. ROUTE 3/4" DRAIN TO FLOOR TROUGH
32 2" NATURAL GAS RISE TO UTILITY WALL SYSTEM. PROVIDE SOLENOID VALVE FOR AUTOMATIC SHUT OFF. COORDINATE WITH HOOD FIRE SUPPRESSION SYSTEM.
33 1-1/2" COLD AND 3/4" HOT WATER UP TO UTILITY WALL SYSTEM
34 1-1/4" DRAIN FROM EACH SINK BAY TO 2" SANITARY DISCHARGE 1" ABOVE FLOOR SINK. 3/4" HOT AND COLD WATER RISE; ROUTE TO EACH FAUCET SUPPLY
35 1/2" COLD WATER CONNECTION TO EACH COMBI UNIT SUPPLY. ROUTE DRAIN CONNECTION AND DISCHARGE WITH DOWN TURNED ELBOW 1" ABOVE FLOOD RIM OF FLOOR SINK
36 3/4" HOT AND COLD WATER RISE. ROUTE HOT AND COLD TO EACH FAUCET SUPPLY
37 2" NATURAL GAS RISE. PROVIDE SOLENOID VALVE IN COORDINATION WITH SUPPRESSION SYSTEM IN HOOD
38 2" NATURAL GAS ON ROOF TO PAINT BOOTH AHU
39 2" NATURAL GAS UP ON ROOF TO HIGHER ROOF LEVEL
40 4" NATURAL GAS UP AND DOWN
41 1" COMPRESSED AIR RISE
42 1/2" DROP DOWN TO HOSE REEL
43 2" NATURAL GAS TO MAU-A-119.2
44 2" NATURAL GAS TO MAU-A-119.1
45 1/2" COLD WATER DROP DOWN AND UP TO SUPPLY BOX IN WALL FOR REFRIGERATOR

KEY PLAN



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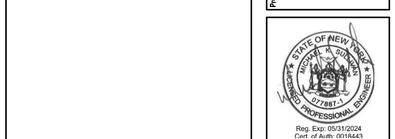
M/E PROJECT: 233139.00

NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

Project Title



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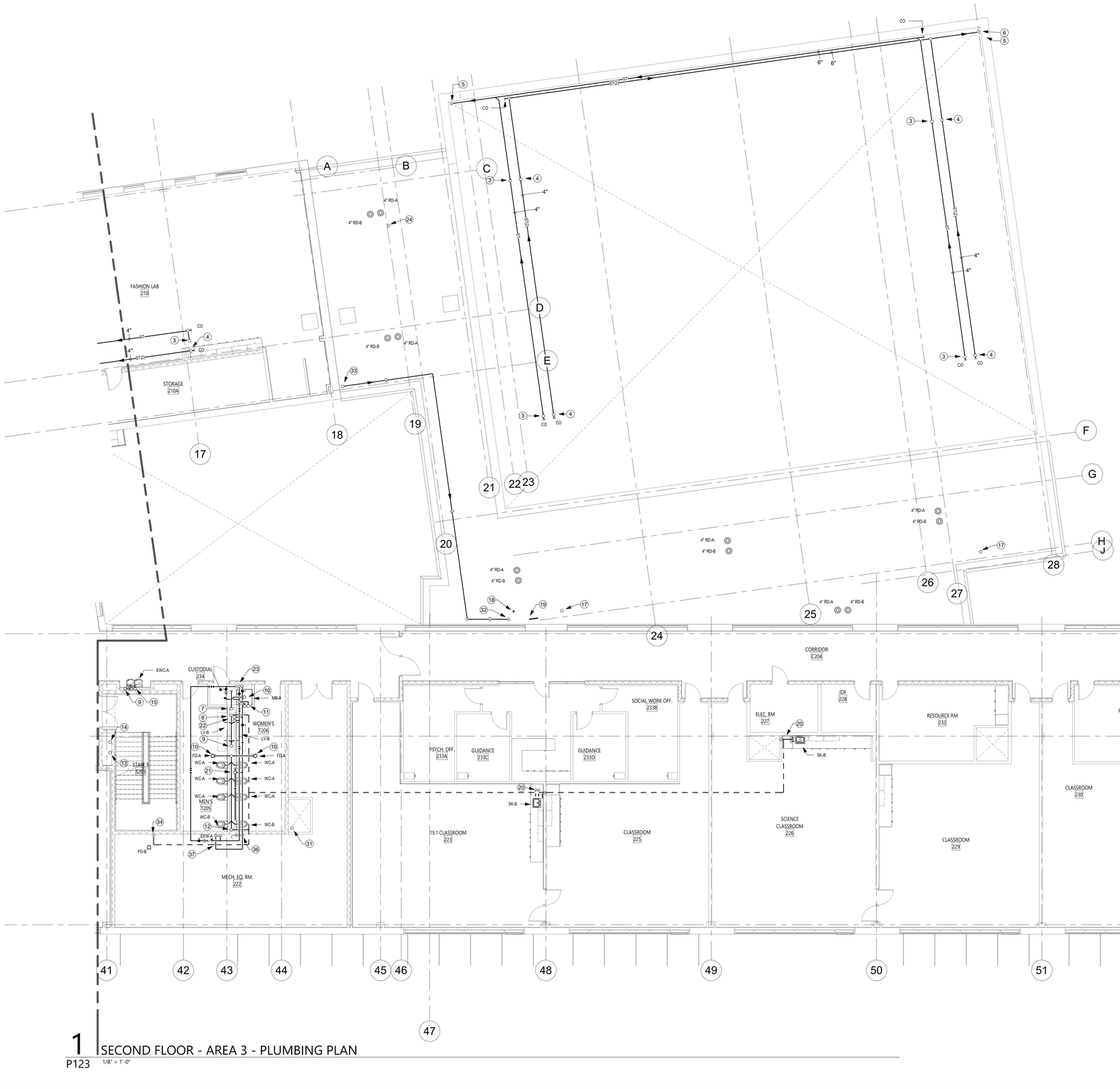
PARTIAL SECOND FLOOR PLAN - AREA 2 - PLUMBING

Sheet No.
CTE P122

CONSTRUCTION DOCUMENTS

Autodesk Docs://NECSD - New CTE Bldg/233139_NECSD_CTE_PL_CENTRAL_R22.rvt



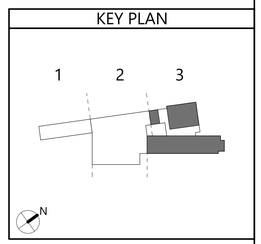
1 SECOND FLOOR - AREA 3 - PLUMBING PLAN

P123 1/8" = 1'-0"

P123 DRAWING NOTES

1 6" PRIMARY STORM UP
2 6" SECONDARY STORM UP
3 4" PRIMARY STORM UP
4 4" SECONDARY STORM UP
5 6" PRIMARY STORM DOWN
6 6" SECONDARY STORM DOWN
7 4" SANITARY UP AND DOWN
8 2" SANITARY DROP, 2" VENT RISE
9 2" SANITARY UP AND DOWN
10 3" SANITARY WITH P-TRAP UP
11 1/2" HOT AND COLD WATER DROP AND UP
12 4" VENT UP AND DOWN
13 4" SECONDARY STORM UP AND DOWN
14 4" PRIMARY STORM UP AND DOWN
15 1/2" COLD WATER UP AND DOWN; 1/2" COLD WATER TO FIXTURE SUPPLY VALVE
16 3/4" COLD WATER FROST FREE ROOF HYDRANT
17 4" VENT THROUGH ROOF
18 4" HOT WATER EXHAUST AIR WITH DOWN TURNED ELBOW
19 4" HOT WATER HEATER AIR INTAKE WITH ELBOW TURNED DOWN
20 1-1/2" SANITARY DOWN, 1-1/2" VENT RISE; 1/2" HOT AND COLD WATER RISE FROM BELOW
21 1-1/2" COLD WATER DROP AND UP. ROUTE IN CHASE AND PROVIDE 1" CW AT EACH FLUSH VALVE
22 3/4" HOT AND COLD WATER DROP AND UP. ROUTE IN CHASE AND PROVIDE 1/2" HW & CW TO EACH FAUCET SUPPLY
23 1-1/2" COLD AND 1" HOT WATER; 3/4" HOT RETURN WATER RISE WITH BALANCING STATION
24 3" VENT THROUGH ROOF
25 1-1/2" SANITARY, 1/2" HOT AND COLD WATER UP
26 3/4" COLD WATER UP TO FROST FREE ROOF HYDRANT
27 3" VENT UP, 3" VENT THROUGH ROOF
28 1-1/2" SANITARY DOWN, 1-1/2" VENT RISE, 1/2" HOT AND COLD WATER DROP TO MIXING VALVE/ FAUCET SUPPLIES
29 2" SANITARY DOWN, 1-1/2" VENT RISE, 1/2" HOT AND COLD WATER DROP TO MIXING VALVE/ FAUCET SUPPLIES
30 1" COLD WATER, 1" HOT WATER AND 3/4" HOT WATER RETURN RISE
31 4" NATURAL GAS UP AND DOWN
32 2" NATURAL GAS DOWN
33 2" NATURAL GAS UP
34 1-1/2" VENT RISE
35 1/2" COLD WATER UP
36 3/4" DROP WITH SHUTOFF VALVE TO INTERIOR HOSE BIB
37 1/2" HOT AND COLD WATER DROP DOWN TO EMERGENCY EYE WASH. DISCHARGE TO FLOOR. MOUNT EMERGENCY MIXING VALVE AND THERMOMETER ON WALL ABOVE EYE WASH STATION

KEY PLAN



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M/E PROJECT: 23139.00

NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

Project Title

STATE OF NEW YORK
MICHAEL K. SUNDAY
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LICENSED PROFESSIONAL ENGINEER
Reg. Exp: 05/31/2024
Cert. of Auth: 0018443

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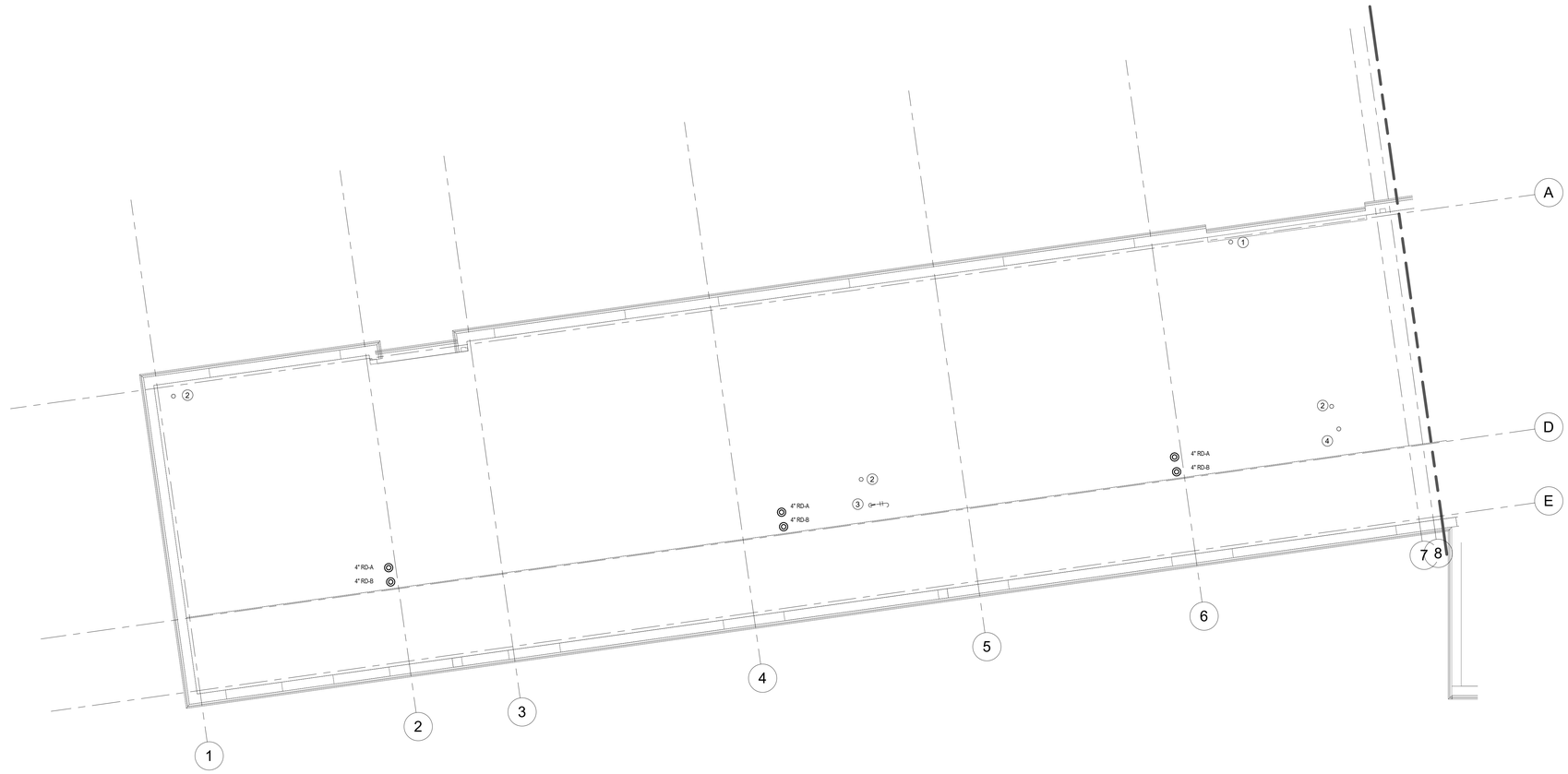
Sheet Title
PARTIAL SECOND FLOOR PLAN - AREA 3 - PLUMBING

Sheet No.
CTE P123

CONSTRUCTION DOCUMENTS

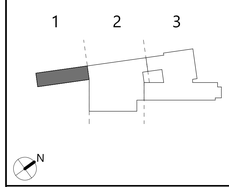


1 THIRD FLOOR - AREA 1 - PLUMBING PLAN
P131 1/8" = 1'-0"

P131 DRAWING NOTES

1 4" VENT THROUGH ROOF
2 3" VENT THROUGH ROOF
3 3/4" COLD WATER FROST FREE ROOF HYDRANT
4 4" VENT THROUGH ROOF FROM GAS VENT

KEY PLAN



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Sheet Title
PARTIAL THIRD FLOOR PLAN - AREA 1 - PLUMBING

Sheet No.
CTE P131

CONSTRUCTION DOCUMENTS

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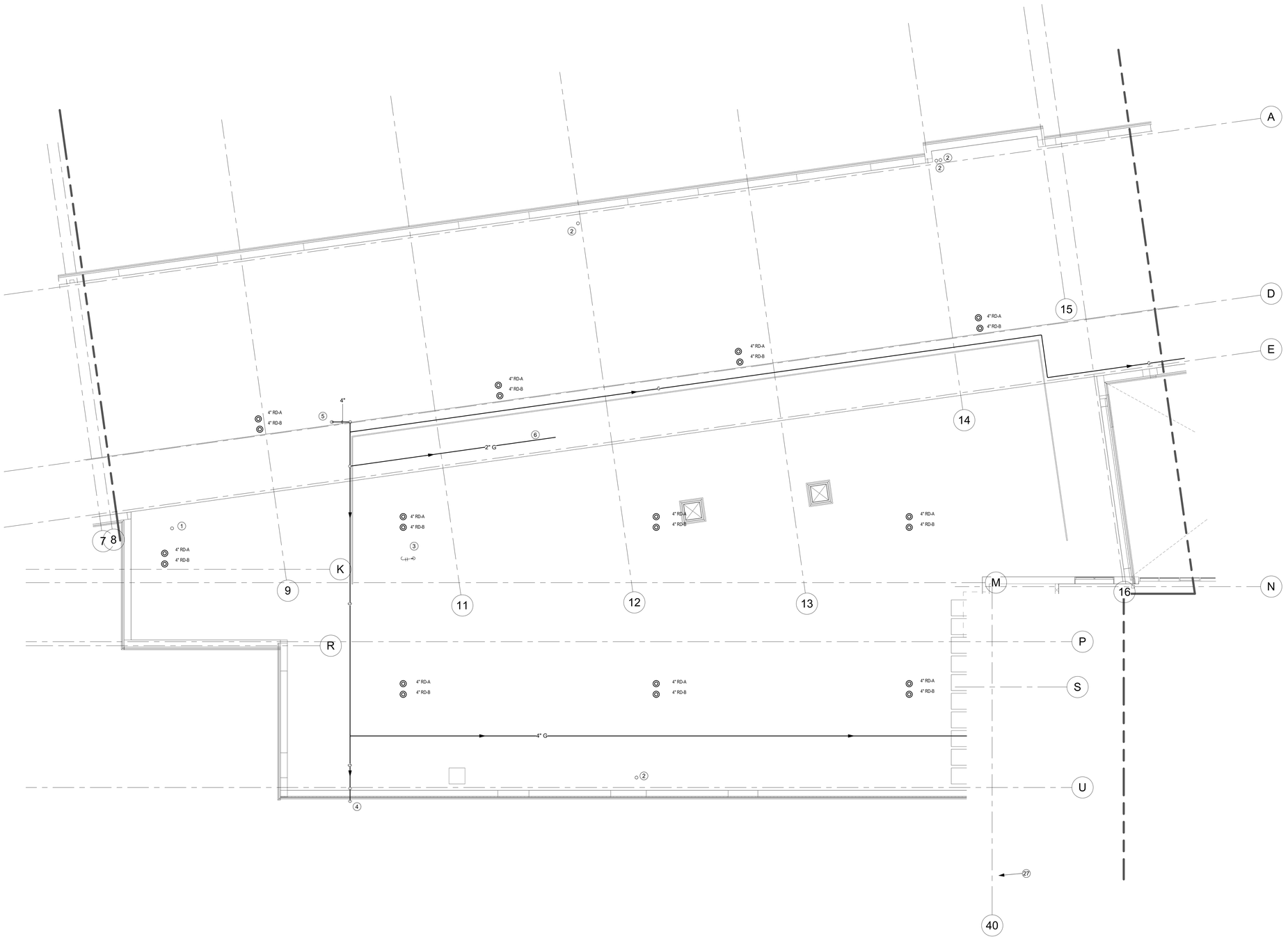
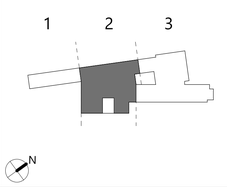
P132 DRAWING NOTES

1 4" VENT THROUGH ROOF
2 3" VENT THROUGH ROOF
3 3/4" COLD WATER FROST FREE ROOF HYDRANT
4 2" NATURAL GAS DOWN
5 4" NATURAL GAS DOWN
6 2" NATURAL GAS ON ROOF TO MAU-D-206.1 AND MAU-E-206.2



1 THIRD FLOOR - AREA 2 - PLUMBING PLAN
P132 1/8" = 1'-0"

KEY PLAN



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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
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Sheet Title
PARTIAL THIRD FLOOR PLAN - AREA 2 - PLUMBING

Sheet No.
CTE P132

CONSTRUCTION DOCUMENTS

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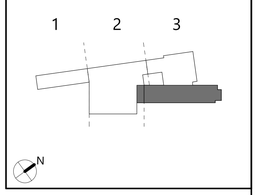
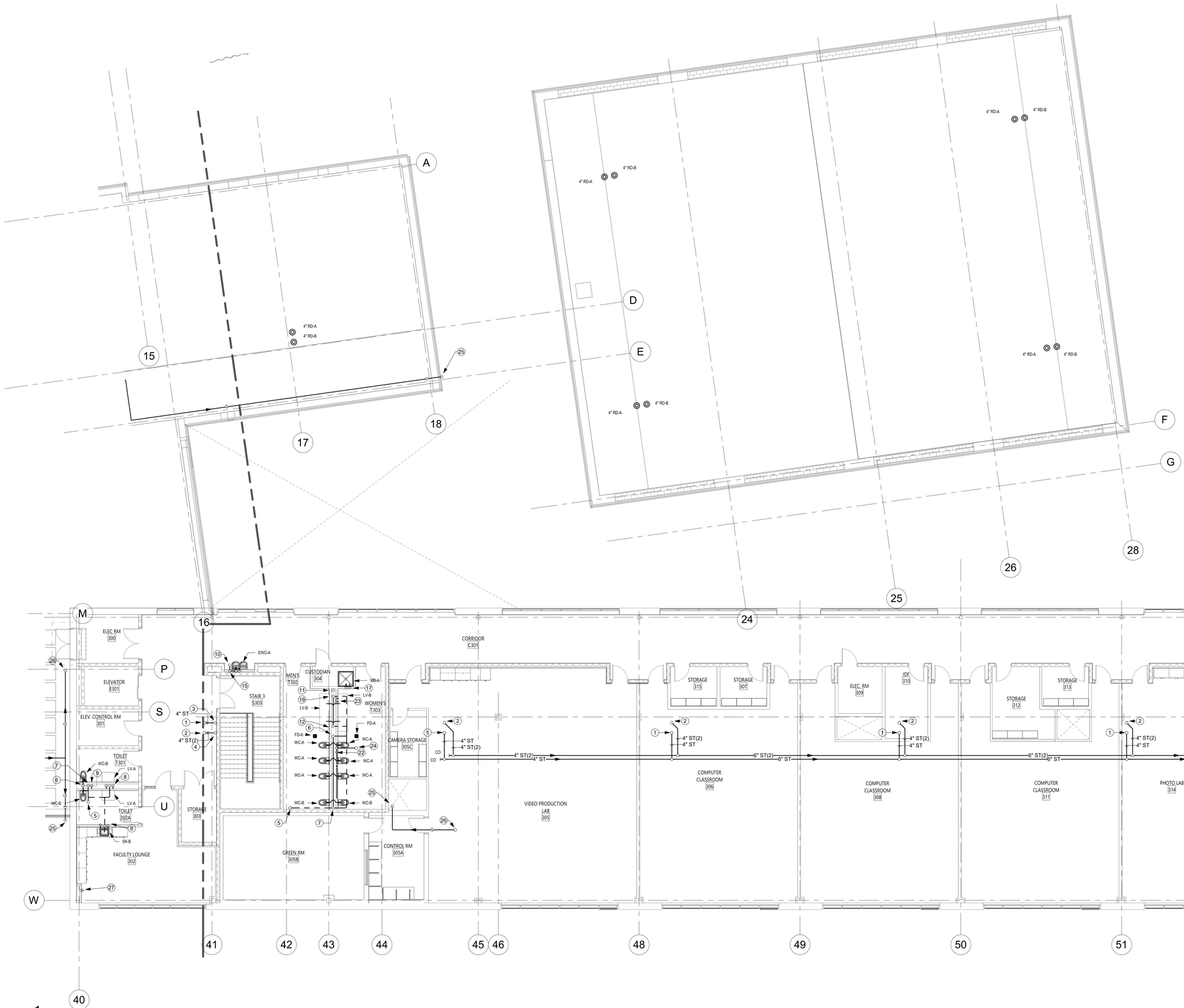
P133 DRAWING NOTES

1 4" PRIMARY STORM UP
2 4" SECONDARY STORM UP
3 4" PRIMARY STORM DOWN
4 4" SECONDARY STORM DOWN
5 4" VENT UP, 4" VENT THROUGH ROOF
6 4" SANITARY DOWN, 4" VENT RISE
7 4" VENT RISE
8 2" SANITARY DOWN, 2" VENT RISE; 1/2" HOT AND COLD WATER FROM BELOW
9 1" COLD WATER FROM BELOW
10 3" RISE, 3" VENT THROUGH ROOF
11 4" SANITARY DOWN, 4" VENT RISE, 4" VENT THROUGH ROOF
12 2" SANITARY DOWN, 2" VENT RISE
13 4" PRIMARY STORM DOWN
14 4" SECONDARY STORM DOWN
15 2" SANITARY DOWN, 2" VENT RISE; 1/2" COLD WATER FROM BELOW TO FIXTURE SUPPLY VALVE
16 2" VENT RISE
17 1/2" HOT AND COLD WATER FROM BELOW
18 2" SANITARY DOWN, 2" VENT RISE; 1/2" HOT AND COLD WATER FROM BELOW. ROUTE 1/2" HOT AND COLD TO FAUCET AND 1/2" HOT AND COLD TO EMERGENCY MIXING VALVE. PROVIDE THERMOMETER BELOW COUNTER; ROUTE 1/2" TEPID WATER TO EYE WASH
19 2" SANITARY DROP, 2" VENT RISE
20 3/4" COLD WATER FROST FREE ROOF HYDRANT
21 3" VENT THROUGH ROOF
22 1-1/2" COLD WATER RISE. ROUTE IN CHASE AND PROVIDE 1" CW AT EACH FLUSH VALVE
23 3/4" HOT AND COLD WATER RISE. ROUTE IN CHASE AND PROVIDE 1/2" HW & CW TO EACH FAUCET SUPPLY
24 3/4" COLD WATER UP TO FROST FREE ROOF HYDRANT
25 2" NATURAL GAS DOWN
26 4" NATURAL GAS UP
27 1/2" COLD WATER RISE TO SUPPLY BOX FOR REFRIGERATOR

KEY PLAN





1 THIRD FLOOR - AREA 3 - PLUMBING PLAN
P133 1/8" = 1'-0"

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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

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Sheet Title
PARTIAL THIRD FLOOR PLAN - AREA 3 - PLUMBING

Sheet No.
CTE P133

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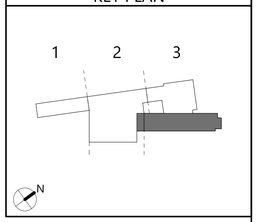
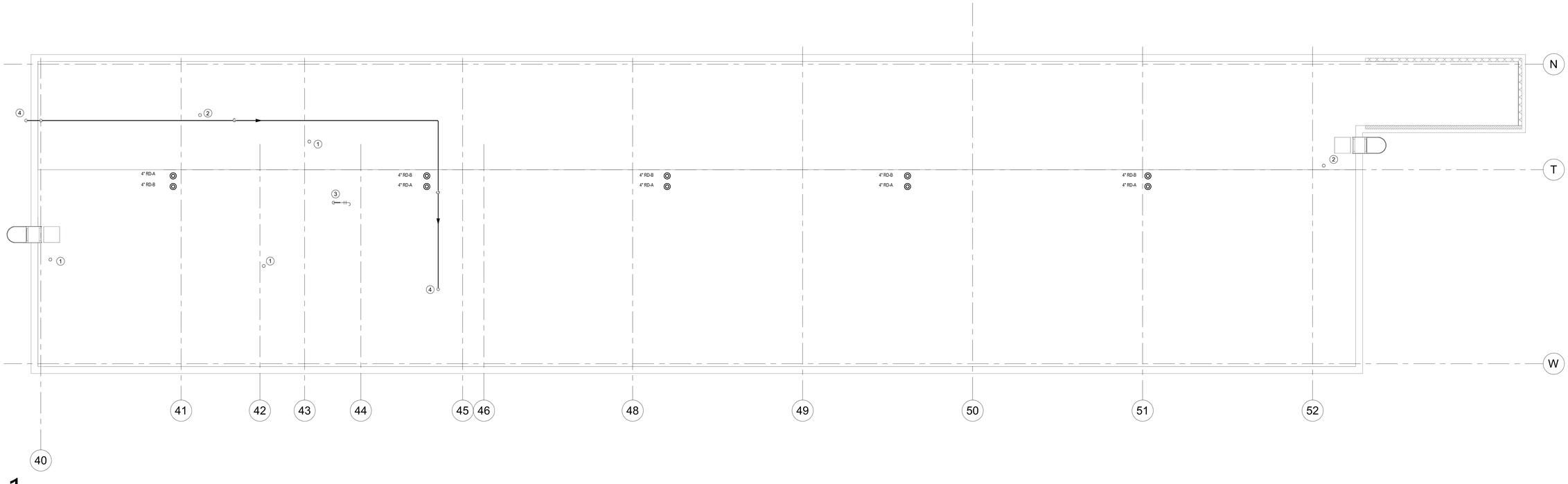
P201 DRAWING NOTES

1 4" VENT THROUGH ROOF
2 3" VENT THROUGH ROOF
3 3/4" COLD WATER FROST FREE ROOF HYDRANT
4 4" NATURAL GAS DOWN

KEY PLAN





1 HIGH ROOF - AREAS 2 & 3
P201 1/8" = 1'-0"

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Project Title
NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

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PARTIAL ROOF PLAN - AREAS 2 & 3 - PLUMBING

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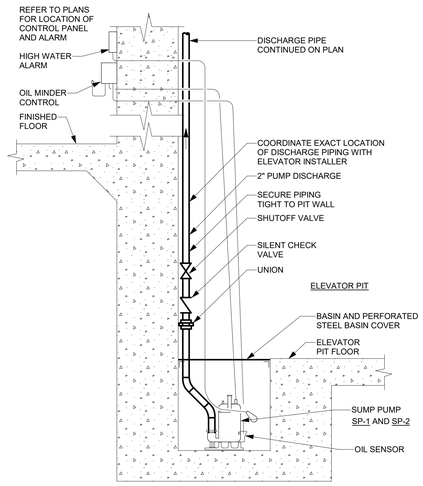
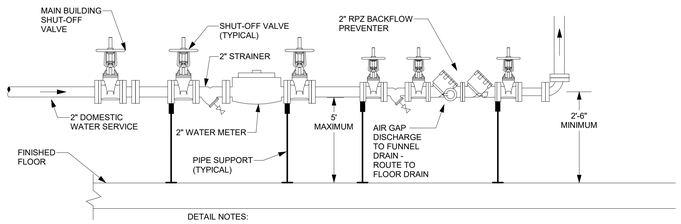


10 ELEVATOR SUMP PUMP DETAIL - BASIN IN SHAFT

P301 NOT TO SCALE



DETAIL NOTES:

A. PROVIDE PROPER SUPPORTS FOR BACKFLOW PREVENTERS, WATER METER AND PIPING.

B. PROVIDE 8" CLEARANCE BEHIND BACKFLOW PREVENTERS, 1'-0" ABOVE AND 2'-6" CLEARANCE IN FRONT OF DEVICES.

C. THE INSTALLATION OF FIXED AIR GAP FITTINGS ARE NOT ACCEPTABLE FOR USE ON DRAIN LINES. PROVIDE FUNNEL DRAINS AS INDICATED.

D. PAINT SUPPORTS WITH ONE (1) PRIMER AND TWO (2) FINISH COATS OF COLOR AS SPECIFIED.

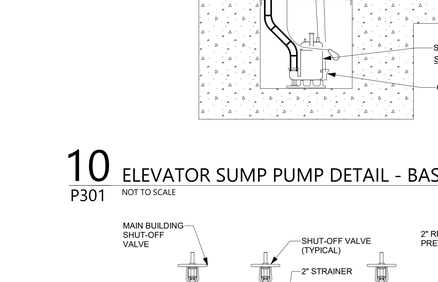
E. PROVIDE FIXED PLATFORM SHOULD THE UPPER BACKFLOW PREVENTER BE INSTALLED HIGHER THAN 5'-0" ABOVE FINISHED FLOOR. HEIGHT OF UPPER BACKFLOW PREVENTER FROM TOP OF PLATFORM SHALL NOT EXCEED 5'-0".

F. HEAT AND LIGHT ARE PROVIDED IN THE AREA OF THE BACKFLOW PREVENTERS.

G. PROVIDE SPOOL PIECES AT INLET AND OUTLET OF METER AS RECOMMENDED BY METER MANUFACTURER.

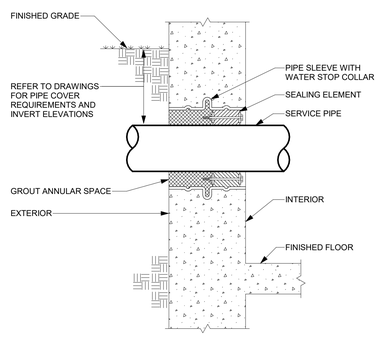
7 DOMESTIC WATER SERVICE ENTRANCE DETAIL

P301 NOT TO SCALE



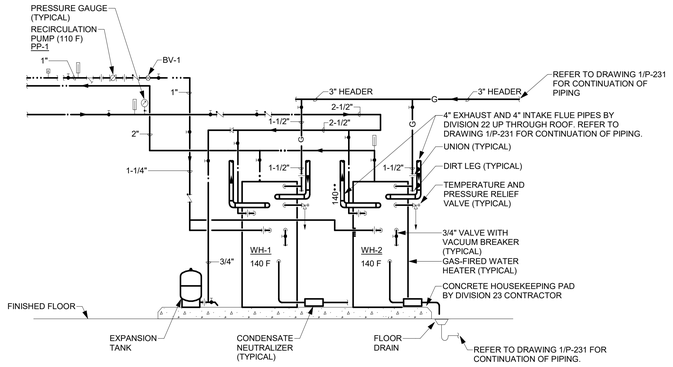
4 THERMAL EXPANSION TANK DETAIL

P301 NOT TO SCALE



3 PIPE THRU NEW EXTERIOR WALL DETAIL

P301 NOT TO SCALE



DETAIL NOTES:

A. INSTALL PIPING TO ALLOW FOR FUTURE REMOVAL OF WATER HEATERS.

B. RELIEF VALVE DISCHARGE PIPE SIZE SHALL MATCH VALVE OUTLET SIZE - TERMINATE ABOVE FLOOR DRAIN WITH CODE REQUIRED AIR GAP.

C. REFER TO EXPANSION TANK DETAIL FOR EQUIPMENT INSTALLATION SCHEMATIC.

D. PROVIDE AQUASTAT AT FURTHEST POINT WITH DOMESTIC HOT WATER DISTRIBUTION SYSTEM, OR AS SHOWN ON FLOOR PLANS, AND PROVIDE NECESSARY WIRING TO INTERLOCK WITH HEATER CONTROLS.

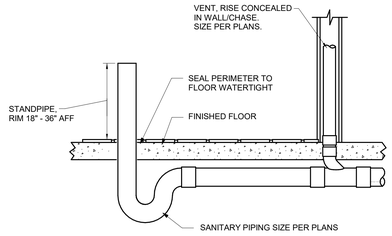
E. PIPING CONFIGURATION BASED ON CONDENSING WATER HEATER.

F. FLUE PIPING SHALL BE AL29-AC STAINLESS STEEL WITH SEALED JOINTS FOR CATEGORY 4 APPLIANCE.

G. PROVIDE WITH CONDENSATE NEUTRALIZER. CONNECT 3/4" CPVC PIPING TO WATER HEATERS AND NEUTRALIZER. TERMINATE CONDENSATE DRAIN ABOVE FLOOR DRAIN WITH CODE REQUIRED AIR GAP.

9 WATER HEATER SCHEMATIC

P301 NOT TO SCALE



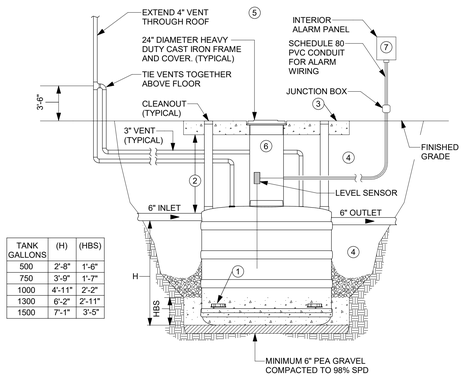
DETAIL NOTES:

A. PROVIDE TRAP GUARD FITTING.

B. SEE ARCHITECTURAL PLANS FOR FLOOR FINISHES AND SLOPES

6 ELEVATOR SUMP PUMP DISCHARGE STANDPIPE

P301 NTS



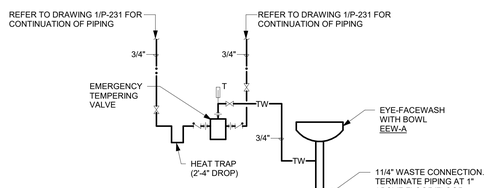
TANK GALLONS	(H)	(HBS)
500	2'-8"	1'-6"
750	3'-9"	1'-7"
1000	4'-11"	2'-2"
1300	6'-2"	2'-11"
1500	7'-1"	3'-5"

DETAIL NOTES:

1. POUR 3000 PSI CONCRETE READY MIX ANTI-BUOYANCY SLAB 1'-0" ALL AROUND THE SEPARATOR CELLS. ENSURE THAT ANCHOR BRACKETS ON SIDE OF TANK ARE COVERED.
2. 2'-7" MINIMUM DEPTH.
3. PROVIDE REINFORCED CONCRETE RELIEVING SLAB PER MANUFACTURERS DETAIL.
4. PROVIDE PEA GRAVEL COMPACTED TO 98% SPD.
5. REFER TO MANUFACTURERS INSTALLATION DETAILS FOR FURTHER REQUIREMENTS.
6. EXTENSION COLLAR WITH SIKAFLEX FIBERGLASS CAULKING.
7. POWER WIRING BY DIVISION 26. ALL OTHER WIRING BY DIVISION 22.

2 GREASE INTERCEPTOR DETAIL

P301 NOT TO SCALE



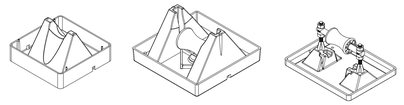
8 EMERGENCY SHOWER/EYEWASH DETAIL

P301 NOT TO SCALE

ROOF PIPE SUPPORTS					
TYPE	NOMINAL PIPE SIZE INCHES	MAXIMUM O.D. INCHES	MAX. WT. PER STAND LBS.	CLEARANCE BELOW PIPE INCHES	NOTES
1	1 1/2"	1.9"	80	2.3 - 5.3"	1, 3
2	3"	3.75"	100	2.2 - 6.2"	2
3	3"	5"	100	2.75 - 7"	

NOTES:

1. WITHOUT ROLLER.
2. 1 OR 2 SPACER UNITS MAY BE STACKED FOR MORE CLEARANCE, EACH 2" HIGH.
3. UNITS MAY BE STACKED UP TO 3 HIGH FOR MORE CLEARANCE, ADD 1 1/2" E ACH.



TYPE 1 TYPE 2 TYPE 3

DETAIL NOTES:

A. PROVIDE PIPE SUPPORTS FOR PIPING ON ROOF. SEE TABLE ABOVE FOR TYPES.

B. GAS PIPING LOCATED ON ROOF SHALL BE SUPPORTED AT ALL TURNS AND EVERY 8'-0" FOR PIPING 1" AND LESS IN SIZE, AND EVERY 10'-0" FOR ALL OTHER SIZES. PITCH PIPING AS SPECIFIED.

C. CENTER THE PIPE STAND BELOW THE PIPE AND PLACE THE PIPE GENTLY IN THE CRADLE. PROVIDE ROOFING MANUFACTURER'S RUBBER MEMBRANE PROTECTIVE PADS BELOW EACH PIPE SUPPORT.

D. FOR BUILT-UP AND STONE BALLASTED ROOFS - REMOVE ALL LOOSE AGGREGATE FROM A 1'-0" SQUARE AREA BELOW THE PIPE STAND BEFORE INSTALLING THE PROTECTIVE PAD.

E. ALL GAS PIPING LOCATED ON THE ROOF SHALL BE CLEANED, PRIMED AND PAINTED WITH ONE (1) PRIMER AND TWO (2) FINISH COATS OF COLOR SPECIFIED.

5 GAS PIPING ROOF SUPPORT DETAIL

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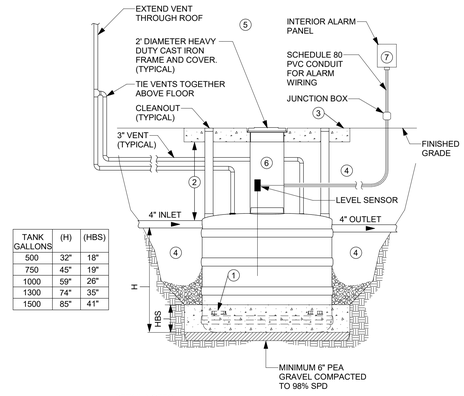

TANK GALLONS	(H)	(HBS)
500	32"	18"
750	45"	19"
1000	59"	26"
1300	74"	35"
1500	85"	41"

DETAIL NOTES:

1. POUR 3000 PSI CONCRETE READY MIX ANTI-BUOYANCY SLAB 12" ALL AROUND THE SEPARATOR CELLS. ENSURE THAT ANCHOR BRACKS ON SIDE OF TANK ARE COVERED.
2. 2'-7" MINIMUM DEPTH.
3. PROVIDE REINFORCED CONCRETE RELIEVING SLAB PER MANUFACTURERS DETAIL.
4. PROVIDE PEA GRAVEL COMPACTED TO 98% SPD.
5. REFER TO MANUFACTURERS INSTALLATION DETAILS FOR FURTHER REQUIREMENTS.
6. EXTENSION COLLAR WITH SIKAFLEX FIBERGLASS CAULKING.
7. POWER WIRING BY ELECTRICAL CONTRACTOR ALL OTHER WIRING BY PLUMBING CONTRACTOR.

1 OIL SEPARATOR DETAIL (500-1500 GALLON FIBERGLASS)

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Consultant ME ENGINEERING

M/E PROJECT: 23139.00

NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

Project Title

STATE OF NEW YORK MICHAEL R. SUNNARBORG 077881 LICENSED PROFESSIONAL ENGINEER

Reg. Exp: 05/31/2024
Cert. of Auth: 0018443

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Sheet Title

PLUMBING DETAILS

Sheet No.

CTE P301

CONSTRUCTION DOCUMENTS

ABBREVIATIONS

HB	HOSE BIB
HC	HEATING COIL
HD	HEAD
HP	HORSEPOWER
HRWR	HEAT RECOVERY WATER RETURN
HV	HOSE VALVE
HVU	HEATING/VENTILATION UNIT
HW	HOT WATER
HWR	HEATING HOT WATER RETURN
ID	INSIDE DIAMETER
IMB	ICE MACHINE BOX
IN	INCH
INV	INVERT
IW	INDIRECT WASTE
IWC	INCHES OF WATER COLUMN
K	KETTLE
KW	KILOWATT
KWH	KILOWATT HOUR
LAT	LEAVING AIR TEMPERATURE
LAV	LAVATORY
LBS	POUNDS
LDR	LEADER
LF	LINEAR FOOT
LFT	LEAVING FLUID TEMPERATURE
LPG	LIQUEFIED PETROLEUM GAS
LRA	LOCKED ROTOR AMPERES
LVC	LABORATORY VACUUM
LWCO	LOW WATER CUT OFF
LWT	LEAVING WATER TEMPERATURE
MAU	MAKE UP AIR UNIT
MAX	MAXIMUM
MBH	THOUSAND BTU PER HOUR
MC	MECHANICAL CONTRACTOR
MCA	MINIMUM CIRCUIT AMPACITY
MFR	MANUFACTURER
MFS	MAXIMUM FUSE SIZE
MFW	MECHANICAL FEED WATER
MIN	MINIMUM
MOCP	MAXIMUM OVERCURRENT PROTECTION
MPS	MEDIUM PRESSURE STEAM (16-59 PSIG)
MSB	MOP SINK BASIN
NC	NORMALLY CLOSED; NEW CONNECTION
NEMA	NATIONAL ELECTRICAL MANUFACTURERS ASSOCIATION
NFGH	NON-FREEZE GROUND HYDRANT
NFPA	NATIONAL FIRE PROTECTION ASSOCIATION
NFRH	NON-FREEZE ROOF HYDRANT
NFWH	NON-FREEZE WALL HYDRANT
NG	NATURAL GAS
NIC	NOT IN CONTRACT
NO	NORMALLY OPEN
NOM	NOMINAL
NTS	NOT TO SCALE
O2	OXYGEN
OA	OUTSIDE AIR
OD	OUTSIDE DIAMETER
OS&Y	OUTSIDE SPINDLE & YOKE
OSHA	OCCUPATIONAL SAFETY AND HEALTH ADMINISTRATION
OVF	OVERFLOW
OWS	OIL WATER SEPARATOR
P	PUMP
PC	PLUMBING CONTRACTOR
PD	PRESSURE DROP
PDI	PLUMBING AND DRAINAGE INSTITUTE
PE	POLYETHYLENE
PEX	CROSS LINKED POLYETHYLENE
PFHX	PLATE & FRAME HEAT EXCHANGER
PG	PRESSURE GAUGE
PH	PHASE
PIV	POST INDICATOR VALVE
PLBG	PLUMBING
POC	POINT OF CONNECTION
PPR	POLYPROPYLENE RANDOM
PRV	PRESSURE REDUCING VALVE
PSF	POUNDS PER SQUARE FOOT
PSI	POUNDS PER SQUARE INCH
PSIG	POUNDS PER SQUARE INCH WATER GAUGE
PT	PRESSURE TANK
PV	PLUG VALVE
PVC	POLYVINYL CHLORIDE
RA	RETURN AIR
RD	ROOF DRAIN
RECIRC	RECIRCULATION
RFM	RADIANT FLOOR MANIFOLD
RM	ROOM
RP	RADIANT PANEL
RPBP	REDUCED PRESSURE BACKFLOW PREVENTER
RPM	REVOLUTIONS PER MINUTE
RPZ	REDUCED PRESSURE ZONE ASSEMBLY
RTU	ROOFTOP UNIT
RWH	RECESSED WALL HYDRANT
SA	SUPPLY AIR
SAN	SANITARY WASTE
SF	SQUARE FEET
SH	SHOWER
SK	SINK
SP	SUBMERSIBLE PUMP
SS	SAFETY SHOWER
ST	STORM
STHX	SHELL & TUBE HEAT EXCHANGER
TD	TRENCH DRAIN
THRU	THROUGH
TMS	THERMOSTATIC MIXING STATION
TMV	THERMOSTATIC MIXING VALVE
TS	TAMPER SWITCH
TW	TEPID WATER
TYP	TYPICAL
UD	UTILITY DISTRIBUTION
UG	UNDERGROUND
UH	UNIT HEATER
UR	URINAL
UV	UNIT VENTILATOR
V	VENT
VB	VACUUM BREAKER
VFD	VARIABLE FREQUENCY DRIVE
VLV	VALVE
VTR	VENT THRU ROOF
W	WASTE
WB	WET BULB TEMPERATURE
WC	WATER CLOSET
WCO	WALL CLEAN OUT
WD	WASHER/DRYER
WF	WASH FOUNTAIN
WG	WATER GAUGE
WH	WALL HYDRANT
WHA	WATER HAMMER ARRESTOR
WMB	WASHER MACHINE BOX
WOG	WATER OIL GAS

ABBREVIATIONS

3BS	3 BAY SINK
AAV	AIR ADMITTANCE VALVE
ABS	ACRYLONITRILE BUTADIENE STYRENE
ABV	ABOVE
AC	AIR COMPRESSOR
ACU	AIR CONDITIONING UNIT
ACCU	AIR COOLED CONDENSING UNIT
AD	ACCESS DOOR
ADA	AMERICAN WITH DISABILITIES ACT
ADT	ACID DILUTION TANK
AFF	ABOVE FINISHED FLOOR
AFG	ABOVE FINISHED GRADE
AGA	AMERICAN GAS ASSOCIATION
AHU	AIR HANDLING UNIT
AL	ALUMINUM
AMP	AMPERE(S)
ANSI	AMERICAN NATIONAL STANDARDS INSTITUTE
ANT	ACID NEUTRALIZATION TANK
AP	ACCESS PANEL
APD	AIR PRESSURE DROP
AS	AIR SEPARATOR
ASHRAE	AMERICAN SOCIETY OF HEATING, REFRIGERATING AND AIR-CONDITIONING ENGINEERS
ASME	AMERICAN SOCIETY OF MECHANICAL ENGINEERS
ASPE	AMERICAN SOCIETY OF PLUMBING ENGINEERS
ASTM	AMERICAN SOCIETY FOR TESTING AND MATERIALS
AT	AIR TERMINAL UNIT
AV	ACID VENT
B	BOILER
BAS	BUILDING AUTOMATION SYSTEM
BCU	BLOWER COIL UNIT
BEL	BELOW
BF	BARRIER FREE
BFF	BELOW FINISHED FLOOR
BFG	BELOW FINISHED GRADE
BFP	BACK FLOW PREVENTER
BHP	BRAKE HORSEPOWER
BOD	BOTTOM OF DUCT
BOP	BOTTOM OF PIPE
BOS	BOTTOM OF STEEL
BPHX	BRAISED PLATE HEAT EXCHANGER
BTU	BRITISH THERMAL UNIT
BTUH	BRITISH THERMAL UNIT PER HOUR
BWV	BACK WATER VALVE
CA	COMPRESSED AIR
CB	CATCH BASIN
CD	CONDENSATE
CF	CUBIC FEET
CFH	CUBIC FEET PER HOUR
CFM	CUBIC FEET PER MINUTE
CH	CHILLER
CI	CAST IRON
CISPI	CAST IRON SOIL PIPE INSTITUTE
CLG	CEILING
CO	CLEAN OUT
CON	CONDENSATE
CONV	CONVECTOR
COP	CLEAN OUT PLUG
COV	COMBINATION OVEN
CPVC	CHLORINATED POLYVINYL CHLORIDE
CTW	COOLING TOWER
CTE	CONNECT TO EXISTING
CU	CONDENSING UNIT
CUH	CABINET UNIT HEATER
CWP	COLD WORKING PRESSURE
CWR	CONDENSER WATER RETURN
CWV	COMBINATION WASTE AND VENT
DB	DECIBELS
DDC	DIRECT DIGITAL CONTROLS
DCA	DOUBLE CHECK ASSEMBLY
DEG	DEGREE(S)
DF	DRINKING FOUNTAIN
DFU	DRAINAGE FIXTURE UNIT(S)
DHR	DOMESTIC HOT WATER RECIRCULATION
DIA	DIAMETER
DN	DOWN
DR	DISH RETURN
DRP	DOMESTIC RECIRCULATION PUMP
DRS	DISH RETURN WITH SINK
DS	DOWN SPOUT
DW	DISH WASHER
DWV	DRAINAGE, WASTE AND VENT
DWET	DOMESTIC WATER EXPANSION TANK
DWH	DOMESTIC WATER HEATER
EA	EXHAUST AIR
EAT	ENTERING AIR TEMPERATURE
EC	ELECTRICAL CONTRACTOR
ECM	ELECTRONICALLY COMMUTATED MOTOR
ELEV	ELEVATION
EF	EXHAUST FAN
EFT	ENTERING FLUID TEMPERATURE
ERU	ENERGY RECOVERY UNIT
ERV	ENERGY RECOVERY VENTILATOR
ERW	ENERGY RECOVERY WHEEL
ESP	EXTERNAL STATIC PRESSURE
ET	EXPANSION TANK
ETMV	EMERGENCY THERMOSTATIC MIXING VALVE
EUH	ELECTRIC UNIT HEATER
EW	EYE WASH
EWC	ELECTRIC WATER COOLER
EWH	ELECTRIC WATER HEATER
EWT	ENTERING WATER TEMPERATURE
EXR	EXISTING TO REMAIN
F	FAN
FCO	FLOOR CLEAN OUT
FCU	FAN COIL UNIT
FD	FLOOR DRAIN
FFE	FINISHED FLOOR ELEVATION
FGE	FINISHED GRADE ELEVATION
FLA	FULL LOAD AMPERES
FLR	FLOOR
FP	FIRE PROTECTION
FPD	FLUID PRESSURE DROP
FPM	FEET PER MINUTE
FRAC	FRACTIONAL
FS	FLOOR SINK
FT	FEET
FTH	FEET HEAD
FTR	FIN TUBE RADIATOR
GA	GAUGE
GAL	GALLON(S)
GALV	GALVANIZE(D)
GCO	GRADE CLEAN OUT
GEN	GENERATOR
GM	GAS METER
GPC	GALLONS PER CYCLE
GPF	GALLONS PER FLUSH
GPH	GALLONS PER HOUR
GPM	GALLONS PER MINUTE
GPR	GAS PRESSURE REGULATOR
GT	GREASE TRAP
GV	GRAVITY VENTILATOR
GW	GREASE WASTE

GENERAL NOTES

1. THOROUGHLY COORDINATE ALL WORK ASSOCIATED WITH ALL DEVICES FURNISHED BY AND WORK EXECUTED BY "OTHER" CONTRACTORS.

2. BEFORE SUBMITTING SHOP DRAWINGS, VERIFY VOLTAGES AVAILABLE FOR MECHANICAL EQUIPMENT WITH ELECT. CONTRACTOR. VERIFY PROVISION OF ALL STARTERS & DISCONNECT SWITCHES.

3. BEFORE ROUGHING-IN WALLS, THE MECHANICAL CONTRACTOR SHALL COORDINATE WITH THE GENERAL CONTRACTOR AND ARCHITECT, THE LOCATIONS OF ALL THERMOSTATS AND SWITCHES.

4. BEFORE FABRICATING ANY DUCTWORK, COORDINATE LOCATION AND SIZE WITH PLUMBING PIPING, ELECTRICAL CONDUITS, RECESSED LIGHT FIXTURES, SPRINKLER PIPES, ETC. PLANS ARE SCHEMATIC AND ARE NOT SHOP DRAWINGS. ALSO SEE SPECIFICATIONS. VERIFY LOCATION OF CEILING DIFFUSERS, REGISTERS AND GRILLES WITH THE ARCHITECTURAL REFLECTED CEILING PLANS. VERIFY FINAL LOCATIONS WITH THE ARCHITECT.

5. ALL CONDUITS, PIPING & DUCTWORK SHALL BE CONCEALED ABOVE CEILINGS AND IN CHASES, UNLESS NOTED OTHERWISE. CONDUITS, PIPING AND DUCTWORK SHALL BE ROUTED THROUGH & BETWEEN BAR JOISTS & BETWEEN BEAMS (WITH OFFSETS AS NEEDED) WHERE REQUIRED BY SPACE RESTRICTIONS AND MATERIALS PROVIDED BY OTHER CONTRACTORS.

6. PROVIDE RADIUS ELBOWS AT ALL CHANGES IN DIRECTION IN SUPPLY, RETURN AND EXHAUST DUCTWORK WHERE POSSIBLE, AS PER THE SCHEMATIC DETAILS. WHERE CONDITIONS DO NOT PERMIT THE USE OF RADIUS ELBOWS, SQUARE ELBOWS SHALL BE USED WITH TURNING VANES. TURNING VANES SHALL BE AIRFOIL TYPE, ONLY, IN ACCORDANCE WITH SMACNA DETAILS.

7. PROVIDE MANUAL VOLUME DAMPER IN LOW PRESSURE BRANCH SUPPLY, RETURN OR EXHAUST DUCTS TO EACH GRILLE, DIFFUSER, REGISTER, ETC. UNLESS NOTED OTHERWISE (WHERE BRANCH DUCT IS LOCATED ABOVE HARD CEILING, PROVIDE O.B.D. IN AIR TERMINAL DEVICES.) DAMPER SHALL BE AS CLOSE TO MAIN DUCT AS POSSIBLE. PROVIDE MANUAL VOLUME DAMPERS AT OTHER LOCATIONS INDICATED ON PLANS AND AS DIRECTED BY SPECIFICATIONS. SEE SCHEMATIC DUCT DETAILS ON THE DRAWINGS. PROVIDE ACCESS TO ALL DAMPER QUADRANT LOCKS.

8. MECHANICAL CONTRACTOR SHALL CAREFULLY COORDINATE HIS WORK WITH THE DIMENSIONS OF THE CHASE WALLS, WITH OTHER CONTRACTORS, AND WITH THE GEN. CONTRACTOR. TO PROVIDE ADEQUATE CLEARANCES FOR ELBOWS, MITERED TEES, FIRE DAMPER SLEEVES, ETC., AS REQ'D. FOR FIRE PENETRATION SEALANTS OR DAMPERS.

9. INSTALL ALL DUCTS THRU ALL 1-HOUR, 2-HOUR, & 4-HOUR RATED WALLS AND ALL SMOKE PARTITIONS TO LEAVE A MINIMUM OF 2 INCHES ABOVE THE DUCTS, SUCH THAT THE GENERAL CONTRACTOR CAN SEAL THE WALL ABOVE THE DUCTS. DO NOT INSTALL FLEXIBLE DUCT THROUGH RATED WALLS OR SMOKE PARTITIONS.

10. ALL FIRE DAMPERS SHALL BE INSTALLED IN COMPLETE ACCORDANCE WITH THE MFR'S. & U.L. LISTING AND INSTALLATION INSTRUCTIONS. DAMPERS SHALL HAVE SPECIFIC U.L. LISTING FOR THE CONSTRUCTION IN WHICH THEY ARE INSTALLED. PROVIDE FIRE DAMPERS WITH BLADES OUT OF THE AIRSTREAM IN HIGH & MEDIUM PRESSURE DUCTS, AND ALL LOW PRESSURE DUCTS THAT ARE 10 INCHES, OR LESS, IN HEIGHT OR WIDTH. PROVIDE STATIC FIRE DAMPERS IN AIR SYSTEMS THAT SHUTDOWN ON SMOKE DETECTION. PROVIDE DYNAMIC FIRE DAMPERS IN AIR SYSTEMS THAT OPERATE FOR SMOKE REMOVAL.

11. PROVIDE HINGED ACCESS DOORS AT ALL MOTOR OPERATED DAMPERS, FIRE DAMPERS, UPSTREAM HEATING COILS, SMOKE DETECTORS, AND OTHER ITEMS REQUIRING MAINTENANCE. DUCT ACCESS DOORS MIN. 14"x14" OR 14"x DUCT SIZE -2". WHERE ACCESS DOOR IS ABOVE A HARD (INACCESSIBLE) CEILING, PROVIDE 24"x24" ACCESS DOOR IN CEILING (WILCOR STYLE DW, MOD. 3203-019 OR APPROVED EQUAL)

12. PIPE, CONDUIT AND DUCT OPENINGS THROUGH WALLS AND SLABS AROUND AND ABOVE MECHANICAL EQUIPMENT ROOMS SHALL BE PACKED WITH MINERAL WOOL AND SEALED.

13. ALL PIPING, CONDUIT AND DUCT OPENINGS IN RATED PARTITIONS AND FLOORS SHALL BE SEALED PER THE SPECIFICATIONS AND FIRE PENETRATION SYSTEM SCHEDULE.

14. PROVIDE ESCUTCHEON PLATES WHERE DUCTS OR PIPES PENETRATE CEILINGS OR WALLS IN FINISHED AREAS & WHERE EXPOSED TO VIEW. ESCUTCHEONS FOR DUCTS SHALL BE CONSTRUCTED OF THE SAME MATERIAL AS DUCT. PIPE ESCUTCHEONS SHALL BE CHROME-PLATED BRASS.

15. ALL DUCT SIZES SHOWN REPRESENT THE FREE AREA OF THE DUCT.

16. PROVIDE ALL AUXILIARY STEEL REQUIRED FOR PIPING AND EQUIPMENT SUPPORT.

17. ROUND BRANCH DUCT CONNECTIONS TO TRUNK DUCTWORK SHALL BE BELLMOUTH CONFIGURATIONS, EXCEPT DUCTWORK DOWNSTREAM OF VARIABLE VOLUME TERMINAL UNITS MAY HAVE SPIN-IN TAPS WITH VOLUME DAMPERS.

18. MOUNT ALL THERMOSTATS, CO2 SENSORS AND SWITCHES AT 48" ABOVE FINISHED FLOOR TO THE CENTERLINE OF THE OPERABLE PART OF MECHANISM (NOT TO BOTTOM OF UNIT).

19. ALL CONCRETE EQUIPMENT PADS ARE TO BE 6" THICK AND EXTEND 6" BEYOND THE BASE OF THE UNIT/UNITS IT SERVES.

SYSTEM ABBREVIATIONS

CD	CONDENSATE
CHWR	CHILLED WATER RETURN
CHWS	CHILLED WATER SUPPLY
CWR	CONDENSER WATER RETURN
CWS	CONDENSER WATER SUPPLY
DTR	DUAL TEMPERATURE RETURN
DTS	DUAL TEMPERATURE SUPPLY
E	EXHAUST
FOR	FUEL OIL RETURN
FOS	FUEL OIL SUPPLY
GCHR	GLYCOL CHILLED WATER RETURN
GCHS	GLYCOL CHILLED WATER SUPPLY
GHWR	GLYCOL HOT WATER RETURN
GHWS	GLYCOL HOT WATER SUPPLY
HWW	MAKE-UP WATER
HPS	HIGH PRESSURE STEAM
HRWR	HEAT RECOVERY WATER RETURN
HRWS	HEAT RECOVERY WATER SUPPLY
HWR	HEATING HOT WATER RETURN
HWS	HEATING HOT WATER SUPPLY
LPS	LOW PRESSURE STEAM
MPS	MEDIUM PRESSURE STEAM
RL	REFRIGERANT LIQUID
RS	REFRIGERANT SUCTION
RV	REFRIGERANT RELIEF VENT
SCD	STEAM CONDENSATE
DCW	DOMESTIC COLD WATER
DHW	DOMESTIC HOT WATER
DHR	DOMESTIC HOT WATER RECIRC
HW140	DOMESTIC 140 HOT WATER
HWR140	DOMESTIC 140 HOT WATER RECIRC
FP	FIRE SUPPRESSION
NG	NATURAL GAS
LPG	PROPANE
OIL	OIL
SAN	SANITARY WASTE
ST	STORM
V	VENT
TW	TEMPERED WATER
TWR	TEMPERED WATER RECIRCULATION
VAC	VACUUM
AV	ACID VENT
AW	ACID WASTE
LCA	LABORATORY COMPRESSED AIR
LVAC	LABORATORY VACUUM
LV	LABORATORY VENT
LW	LABORATORY WASTE

SYMBOLS

	PROPOSED WORK (THICK LINE)
	EXISTING (HALFTONE, THIN LINE)
	DEMOLITION WORK (DASHED, THICK LINE)
	POINT OF CONNECT/DISCONNECT
	CONTINUATION
OS	OCCUPANCY SENSOR
S	SWITCH
B	BOILER SHUT DOWN
G	EMERGENCY GAS SHUT DOWN
GS	GAS SENSOR
CD	CARBON DIOXIDE SENSOR
CO	CARBON MONOXIDE SENSOR
PS	PRESSURE SENSOR
TS	TEMPERATURE SENSOR
T	THERMOSTAT
H	HUMIDISTAT
	2-WAY CONTROL VALVE
	3-WAY CONTROL VALVE
	MANUAL BALANCING VALVE
	PIC VALVE
	BALL VALVE
	BUTTERFLY VALVE
	CHECK VALVE
	PRESSURE REDUCING VALVE
	RELIEF VALVE
	SOLENOID VALVE
	STRAINER
	STRAINER WITH BLOWDOWN BALL VALVE
	UNION
	MANUAL AIR VENT
	TRIPLE DUTY VALVE
	FLOW DIRECTION
	INLINE PUMP
	AUTOMATIC AIR VENT
	PRESSURE GAUGE
	THERMOMETER
	PETES PLUG
	PLUG VALVE
	THERMOSTATIC BALANCING VALVE
	THERMOSTATIC MIXING VALVE
M	WATER METER
	GATE VALVE
	HOSE END BALL VALVE
	OS&Y VALVE
	SUCTION DIFFUSER

SYMBOLS

	CONTROL WIRING - INTERCONNECTION
F	FLOW METER
FS	FLOW SWITCH
	LOW WATER CUTOFF
P	PRESSURE SENSOR
	FLUID TEMPERATURE SENSOR
M	MOISTURE SENSOR
	AIR FLOW MEASURING STATION
	FREEZESTAT
H	HUMIDITY SENSOR
	SMOKE DETECTOR
	STATIC PRESSURE SENSOR
T	TEMPERATURE SENSOR
	FACE AND BYPASS DAMPER
	MOTORIZED DAMPER
	MOTORIZED DAMPER - MIXED AIR
HW	COIL - HOT WATER
HWH	COIL - PUMPED HOT WATER
CW	COIL - CHILLED WATER
HW/CW	COIL - DUAL TEMP
DX	COIL - DX
RF	FAN - RETURN
SF	FAN - SUPPLY
EF	FAN - EXHAUST
RF/EF	FAN - RETURN/EXHAUST
FURNACE	FURNACE

POINTS

AI/AF	ANALOG IN - AIR FLOW
AI/AT	ANALOG IN - AIR TEMPERATURE
AI/DPS	ANALOG IN - DIFFERENTIAL PRESSURE SENSOR
AI/FM	ANALOG IN - FLOW METER
AI/FT	ANALOG IN - FLUID TEMPERATURE
AI/H	ANALOG IN - HUMIDITY
AI/FP	ANALOG IN - WATER PRESSURE
AI/ZSA	ANALOG IN - ZONE SETPOINT ADJUST
AO/D	ANALOG OUT - DAMPER
AO/FCV	ANALOG OUT - FLOW CONTROL VALVE
AO/GV	ANALOG OUT - GAS VALVE
AO/PI	ANALOG OUT - PRESSURE INDICATOR
AO/SP	ANALOG OUT - SPEED
AO/TCV	ANALOG OUT - TEMPERATURE CONTROL VALVE
BI/AC	BINARY IN - ALARM CONTACT
BI/CA	BINARY IN - COMMON ALARM
BI/DES	BINARY IN - DAMPER END SWITCH
BI/F	BINARY IN - FAULT
BI/FL	BINARY IN - FLOW
BI/FR	BINARY IN - FREEZESTAT
BI/LSH	BINARY IN - LEVEL SWITCH HIGH
BI/LSL	BINARY IN - LEVEL SWITCH LOW
BI/LWCO	BINARY IN - LOW WATER CUT OFF
BI/M	BINARY IN - MOISTURE SENSOR
BI/SD	BINARY IN - SMOKE DETECTOR
BI/ST	BINARY IN - STATUS
BO/D	BINARY OUT - DAMPER
BO/E	BINARY OUT - ENABLE
BO/MIV	BINARY OUT - MOTORIZED ISOLATION VALVE
BO/OC	BINARY OUT - OPEN/CLOSE COMMAND
BO/SS	BINARY OUT - START/STOP

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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

Project Title

STATE OF NEW YORK
TAGHON ROBERT NELSON
097797
LICENSED PROFESSIONAL ENGINEER
Expires : 06/30/2025

#	DATE	DESCRIPTION

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Sheet Title

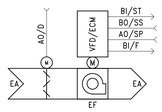
GENERAL NOTES, LEGENDS AND ABBREVIATIONS

Sheet No.

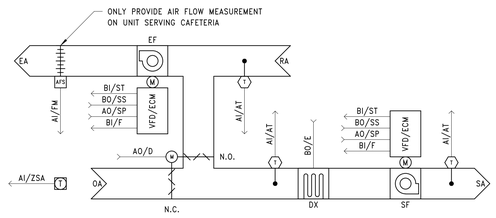
CTE DJ000

CONSTRUCTION DOCUMENTS

Autodesk Docs://NECSD - New CTE Bldg/108-2303 NECSD CTE - MEP.rvt

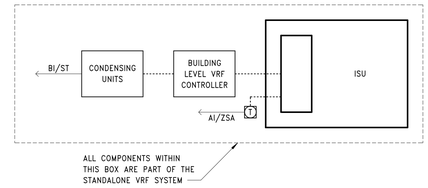


18 FAN
DJ101 NTS



17 ROOF TOP UNIT
DJ101 NTS

VRF SYSTEM NOTES:
1. PROVIDE ALL PARTS, LABOR, COMPONENTS, CONTROLS, ELECTRICAL CONNECTIONS, ASSOCIATED PIPING, DUCTWORK AND WIRING AS REQUIRED BY THE MANUFACTURER, TO ENSURE A FULLY OPERATIONAL, STANDALONE SYSTEM.
2. INTEGRATE THE FOLLOWING POINTS SHOWN IN THE SCHEMATIC TO THE BMS THROUGH BACNET INTERFACE INCLUDING BUT NOT LIMITED TO:
   - CONDENSING UNIT STATUS
   - ROOM TEMPERATURE SETPOINT ADJUST, AS READ BY VRF MANUFACTURER FURNISHED THERMOSTAT, CAPABLE OF CONTROLING OTHER MECHANICAL EQUIPMENT AS REQUIRED.
   - INDOOR SPLIT UNIT (OR LEV KIT) STATUS (NOT SHOWN)
3. FOR UNITS IN CORRIDOR, PROVIDE DUCT MOUNTED OA DAMPER.



16 VRF
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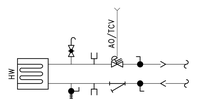
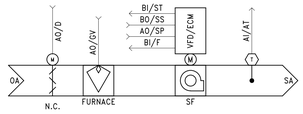
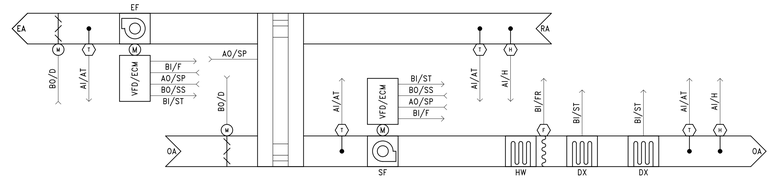


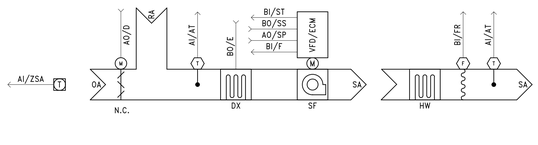
15 HOT WATER COIL
DJ101 NTS



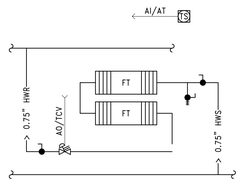
14 MAKE UP AIR UNIT
DJ101 NTS



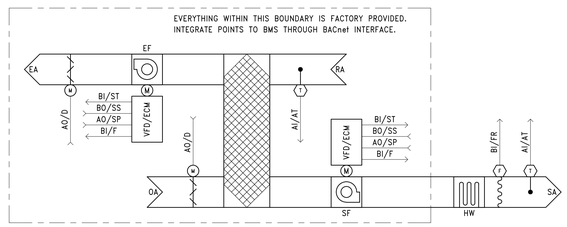
13 ENERGY RECOVERY UNIT
DJ101 NTS



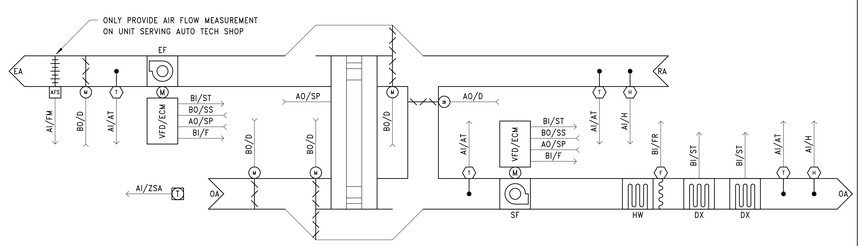
12 VRF UNIT WITH DUCTED HEATING COIL
DJ101 NTS



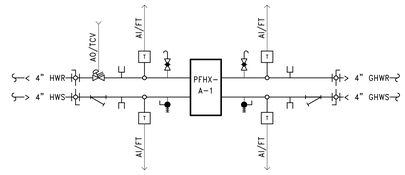
11 FINNED TUBE
DJ101 NTS



10 ENERGY RECOVERY VENTILATOR
DJ101 NTS

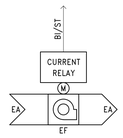


9 ENERGY RECOVERY UNIT WITH RECIRCULATION
DJ101 NTS

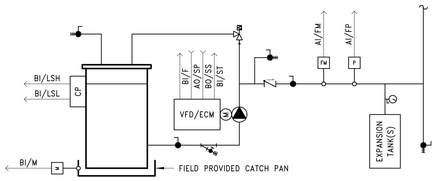


8 HEAT EXCHANGER
DJ101 NTS

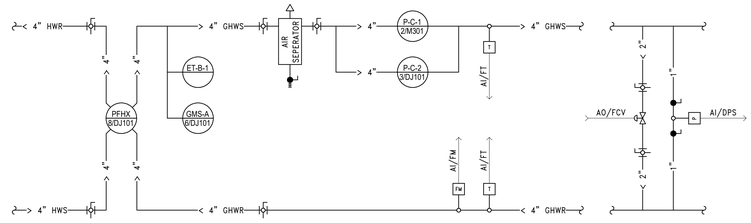
PROVIDE ON THE FOLLOWING SYSTEMS:
1. AUTO TECH SHOP: VEHICLE EXHAUST SYSTEM FAN
2. AUTOBODY SHOP: PAINT BOOTH FAN
3. CONSTRUCTION SHOP: DUST COLLECTOR FAN
4. WELDING SHOP: FUME CAPTURE FAN
5. CULINARY LAB: HOOD FANS



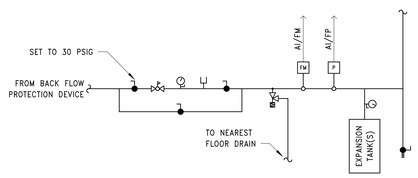
7 FAN CURRENT RELAY
DJ101 NTS



6 GLYCOL MANAGEMENT SYSTEM
DJ101 NTS



5 GLYCOL HOT WATER SYSTEM
DJ101 NTS



4 EXPANSION TANK
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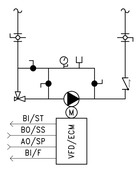
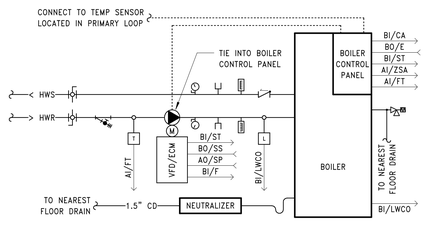
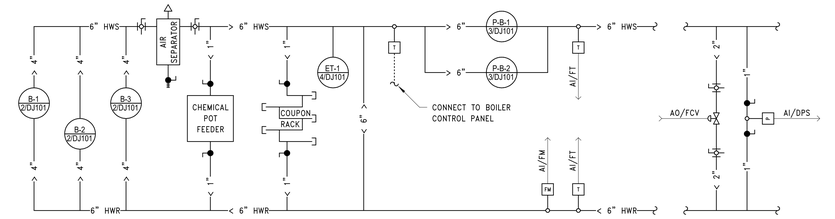


3 PUMP
DJ101 NTS



2 BOILER
DJ101 NTS



1 HEATING PLANT
DJ101 NTS

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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

Project Title

STATE OF NEW YORK · ZACHARY ROBERT SMITH · LICENSED PROFESSIONAL ENGINEER · 097797
Expires : 06/30/2025

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MECHANICAL PID

Sheet No.
CTE DJ101

CONSTRUCTION DOCUMENTS

GENERAL NOTES

1. THOROUGHLY COORDINATE ALL WORK ASSOCIATED WITH ALL DEVICES FURNISHED BY AND WORK EXECUTED BY "OTHER" CONTRACTORS.

2. BEFORE SUBMITTING SHOP DRAWINGS, VERIFY VOLTAGES AVAILABLE FOR MECHANICAL EQUIPMENT WITH ELECT. CONTRACTOR. VERIFY PROVISION OF ALL STARTERS & DISCONNECT SWITCHES.

3. BEFORE ROUGHING-IN WALLS, THE MECHANICAL CONTRACTOR SHALL COORDINATE WITH THE GENERAL CONTRACTOR AND ARCHITECT, THE LOCATIONS OF ALL THERMOSTATS AND SWITCHES.

4. BEFORE FABRICATING ANY DUCTWORK, COORDINATE LOCATION AND SIZE WITH PLUMBING PIPING, ELECTRICAL CONDUITS, RECESSED LIGHT FIXTURES, SPRINKLER PIPES, ETC. PLANS ARE SCHEMATIC AND ARE NOT SHOP DRAWINGS. ALSO SEE SPECIFICATIONS. VERIFY LOCATION OF CEILING DIFFUSERS, REGISTERS AND GRILLES WITH THE ARCHITECTURAL REFLECTED CEILING PLANS. VERIFY FINAL LOCATIONS WITH THE ARCHITECT.

5. ALL CONDUITS, PIPING & DUCTWORK SHALL BE CONCEALED ABOVE CEILINGS AND IN CHASES, UNLESS NOTED OTHERWISE. CONDUITS, PIPING AND DUCTWORK SHALL BE ROUTED THROUGH & BETWEEN BAR JOISTS & BETWEEN BEAMS (WITH OFFSETS AS NEEDED) WHERE REQUIRED BY SPACE RESTRICTIONS AND MATERIALS PROVIDED BY OTHER CONTRACTORS.

6. PROVIDE RADIUS AT ELBOWS AT ALL CHANGES IN DIRECTION IN SUPPLY, RETURN AND EXHAUST DUCTWORK WHERE POSSIBLE, AS PER THE SCHEMATIC DETAILS. WHERE CONDITIONS DO NOT PERMIT THE USE OF RADIUS ELBOWS, SQUARE ELBOWS SHALL BE USED WITH TURNING VANES. TURNING VANES SHALL BE AIRFOIL TYPE, ONLY, IN ACCORDANCE WITH SMACNA DETAILS.

7. PROVIDE MANUAL VOLUME DAMPER IN LOW PRESSURE BRANCH SUPPLY, RETURN OR EXHAUST DUCTS TO EACH GRILLE, DIFFUSER, REGISTER, ETC. UNLESS NOTED OTHERWISE (WHERE BRANCH DUCT IS LOCATED ABOVE HARD CEILING, PROVIDE O.B.D. IN AIR TERMINAL DEVICES.) DAMPER SHALL BE AS CLOSE TO MAIN DUCT AS POSSIBLE. PROVIDE MANUAL VOLUME DAMPERS AT OTHER LOCATIONS INDICATED ON PLANS AND AS DIRECTED BY SPECIFICATIONS. SEE SCHEMATIC DUCT DETAILS ON THE DRAWINGS. PROVIDE ACCESS TO ALL DAMPER QUADRANT LOCKS.

8. MECHANICAL CONTRACTOR SHALL CAREFULLY COORDINATE HIS WORK WITH THE DIMENSIONS OF THE CHASE WALLS, WITH OTHER CONTRACTORS, AND WITH THE GEN. CONTRACTOR. TO PROVIDE ADEQUATE CLEARANCES FOR ELBOWS, MITERED TEES, FIRE DAMPER SLEEVES, ETC., AS REQ'D. FOR FIRE PENETRATION SEALANTS OR DAMPERS.

9. INSTALL ALL DUCTS THRU ALL 1-HOUR, 2-HOUR, & 4-HOUR RATED WALLS AND ALL SMOKE PARTITIONS TO LEAVE A MINIMUM OF 2 INCHES ABOVE THE DUCTS, SUCH THAT THE GENERAL CONTRACTOR CAN SEAL THE WALL ABOVE THE DUCTS. DO NOT INSTALL FLEXIBLE DUCT THROUGH RATED WALLS OR SMOKE PARTITIONS.

10. ALL FIRE DAMPERS SHALL BE INSTALLED IN COMPLETE ACCORDANCE WITH THE MFR'S. & U.L. LISTING AND INSTALLATION INSTRUCTIONS. DAMPERS SHALL HAVE SPECIFIC U.L. LISTING FOR THE CONSTRUCTION IN WHICH THEY ARE INSTALLED. PROVIDE FIRE DAMPERS WITH BLADES OUT OF THE AIRSTREAM IN HIGH & MEDIUM PRESSURE DUCTS, AND ALL LOW PRESSURE DUCTS THAT ARE 10 INCHES, OR LESS, IN HEIGHT OR WIDTH. PROVIDE STATIC FIRE DAMPERS IN AIR SYSTEMS THAT SHUTDOWN ON SMOKE DETECTION. PROVIDE DYNAMIC FIRE DAMPERS IN AIR SYSTEMS THAT OPERATE FOR SMOKE REMOVAL.

11. PROVIDE HINGED ACCESS DOORS AT ALL MOTOR OPERATED DAMPERS, FIRE DAMPERS, UPSTREAM HEATING COILS, SMOKE DETECTORS, AND OTHER ITEMS REQUIRING MAINTENANCE. WHERE ACCESS DOOR IS ABOVE A HARD (INACCESSIBLE) CEILING, PROVIDE 24"x24" ACCESS DOOR IN CEILING (MILCOR STYLE DW, MOD. 3203-019 OR APPROVED EQUAL)

12. PIPE, CONDUIT AND DUCT OPENINGS THROUGH WALLS AND SLABS AROUND AND ABOVE MECHANICAL EQUIPMENT ROOMS SHALL BE PACKED WITH MINERAL WOOL AND SEALED.

13. ALL PIPING, CONDUIT AND DUCT OPENINGS IN RATED PARTITIONS AND FLOORS SHALL BE SEALED PER THE SPECIFICATIONS AND FIRE PENETRATION SYSTEM SCHEDULE.

14. PROVIDE ESCUTCHEON PLATES WHERE DUCTS OR PIPES PENETRATE CEILINGS OR WALLS IN FINISHED AREAS & WHERE EXPOSED TO VIEW. ESCUTCHEONS FOR DUCTS SHALL BE CONSTRUCTED OF THE SAME MATERIAL AS DUCT. PIPE ESCUTCHEONS SHALL BE CHROME-PLATED BRASS.

15. ALL DUCT SIZES SHOWN REPRESENT THE FREE AREA OF THE DUCT.

16. PROVIDE ALL AUXILIARY STEEL REQUIRED FOR PIPING AND EQUIPMENT SUPPORT.

17. ROUND BRANCH DUCT CONNECTIONS TO TRUNK DUCTWORK SHALL BE BELLMOUTH CONFIGURATIONS, EXCEPT DUCTWORK DOWNSTREAM OF VARIABLE VOLUME TERMINAL UNITS MAY HAVE SPIN-IN TAPS WITH VOLUME DAMPERS.

18. MOUNT ALL THERMOSTATS, CO2 SENSORS AND SWITCHES AT 48" ABOVE FINISHED FLOOR TO THE CENTERLINE OF THE OPERABLE PART OF MECHANISM (NOT TO BOTTOM OF UNIT).

19. ALL CONCRETE EQUIPMENT PADS ARE TO BE 6" THICK AND EXTEND 6" BEYOND THE BASE OF THE UNIT/UNITS IT SERVES.

20. THE ANNULAR SPACE AROUND PENETRATING DUCT IS PROTECTED WITH AN APPROVED NONCOMBUSTIBLE MATERIAL THAT RESISTS THE FREE PASSAGE OF FLAME AND THE PRODUCTS OF COMBUSTION.

21. ALL SMOKE DAMPERS HAVE INTEGRAL DUCT SMOKE DETECTORS.

SYMBOLS

	PROPOSED WORK (THICK LINE)
	EXISTING (HALFTONE, THIN LINE)
	DEMOLITION WORK (DASHED, THICK LINE)
	POINT OF CONNECT/DISCONNECT
	CONTINUATION
	SUPPLY DUCT RISE
	RETURN DUCT RISE
	EXHAUST DUCT RISE
	DUCT WORK
	LINED DUCTS
	FLEX DUCT
	RISE UP
	DROP DOWN
	T UP
	T DOWN
S	SWITCH
B	BOILER SHUT DOWN
G	EMERGENCY GAS SHUT DOWN
GS	GAS SENSOR
CD	CARBON DIOXIDE SENSOR
CO	CARBON MONOXIDE SENSOR
PS	PRESSURE SENSOR
TS	TEMPERATURE SENSOR
T	THERMOSTAT
H	HUMIDISTAT
	FIRE DAMPER
	SMOKE DAMPER
	FIRE/SMOKE DAMPER
SD	SMOKE DETECTOR
	MOTORIZED DAMPER
	VOLUME DAMPER
	2-WAY CONTROL VALVE
	3-WAY CONTROL VALVE
	MANUAL BALANCING VALVE
	PIC VALVE
	BALL VALVE
	BUTTERFLY VALVE
	CHECK VALVE
	PRESSURE REDUCING VALVE
	RELIEF VALVE
S	SOLENOID VALVE
	STRAINER
	STRAINER WITH BLOWDOWN BALL VALVE
	UNION
	MANUAL AIR VENT
	TRIPLE DUTY VALVE
>	FLOW DIRECTION
	INLINE PUMP
	AUTOMATIC AIR VENT
	PRESSURE GAUGE
	THERMOMETER
	PETES PLUG

SYSTEM ABBREVIATIONS

—CD—	CONDENSATE
—CHWR—	CHILLED WATER RETURN
—CHWS—	CHILLED WATER SUPPLY
—CWR—	CONDENSER WATER RETURN
—CWS—	CONDENSER WATER SUPPLY
—DTR—	DUAL TEMPERATURE RETURN
—DTS—	DUAL TEMPERATURE SUPPLY
—E—	EXHAUST
—FOR—	FUEL OIL RETURN
—FOS—	FUEL OIL SUPPLY
—GCHR—	GLYCOL CHILLED WATER RETURN
—GCHS—	GLYCOL CHILLED WATER SUPPLY
—GHWR—	GLYCOL HOT WATER RETURN
—GHWS—	GLYCOL HOT WATER SUPPLY
—HWW—	MAKE-UP WATER
—HPS—	HIGH PRESSURE STEAM
—HRWR—	HEAT RECOVERY WATER RETURN
—HRWS—	HEAT RECOVERY WATER SUPPLY
—HWR—	HEATING HOT WATER RETURN
—HWS—	HEATING HOT WATER SUPPLY
—LPS—	LOW PRESSURE STEAM
—MPS—	MEDIUM PRESSURE STEAM
—RLS—	REFRIGERANT LINESET
—RL—	REFRIGERANT LIQUID
—RS—	REFRIGERANT SUCTION
—RV—	REFRIGERANT RELIEF VENT
—SCD—	STEAM CONDENSATE

ABBREVIATIONS

ACU	AIR CONDITIONING UNIT
ACCU	AIR COOLED CONDENSING UNIT
AHU	AIR HANDLING UNIT
APD	AIR PRESSURE DROP
ARCH	ARCHITECT / ARCHITECTURAL
AS	AIR SEPARATOR
AT	AIR TERMINAL UNIT
BAS	BUILDING AUTOMATION SYSTEM
BCC	BRANCH CIRCUIT CONTROLLER
BCU	BLOWER COIL
B	BOILER
BHP	BRAKE HORSEPOWER
BPHX	BRAISED PLATE HEAT EXCHANGER
BTUH	BRITISH THERMAL UNITS PER HOUR
CFM	CUBIC FEET PER MINUTE
CH	CHILLER
CON	CONDENSATE
CONV	CONVECTOR
CTW	COOLING TOWER
CU	CONDENSING UNIT
CUH	CABINET UNIT HEATER
DB	DECIBELS
DDC	DIRECT DIGITAL CONTROLS
DS	DUCT SILENCER
DWET	DOMESTIC WATER EXPANSION TANK
EA	EXHAUST AIR
EAT	ENTERING AIR TEMPERATURE
EFT	ENTERING FLUID TEMPERATURE
ERU	ENERGY RECOVERY UNIT
ERV	ENERGY RECOVERY VENTILATOR
ERW	ENERGY RECOVERY WHEEL
ESP	EXTERNAL STATIC PRESSURE
ET	EXPANSION TANK
EUH	ELECTRIC UNIT HEATER
EXR	EXISTING TO REMAIN
F	FAN
FCU	FAN COIL UNIT
FLA	FULL LOAD AMPERES
FOB	FLAT ON BOTTOM
FPD	FLUID PRESSURE DROP
FPM	FEET PER MINUTE
FTR	FIN TUBE RADIATOR
GPM	GALLONS PER MINUTE
GV	GRAVITY VENTILATOR
HC	HEATING COIL
HP	HORSEPOWER
HVU	HEATING/VENTILATION UNIT
IN	INCH
ISU	INDOOR SPLIT UNIT
KW	KILOWATT
LAT	LEAVING AIR TEMPERATURE
LFT	LEAVING FLUID TEMPERATURE
MAU	MAKE UP AIR UNIT
MAX	MAXIMUM
MBH	THOUSAND BTU PER HOUR
MCA	MINIMUM CIRCUIT AMPACITY
MD	MOTORIZED DAMPER
MFS	MAX FUSE SIZE
MIN	MINIMUM
MOCP	MAXIMUM OVERCURRENT PROTECTION
MPS	MEDIUM PRESSURE STEAM (16-59 PSIG)
NOM	NOMINAL
OA	OUTSIDE AIR
ODP	OXYGEN DEPLETION SENSOR
P	PUMP
PD	PRESSURE DROP
PFHX	PLATE & FRAME HEAT EXCHANGER
PSIG	POUNDS PER SQUARE INCH WATER GAUGE
RA	RETURN AIR
RFM	RADIANT FLOOR MANIFOLD
RP	RADIANT PANEL
RPM	REVOLUTIONS PER MINUTE
RTU	ROOFTOP UNIT
SA	SUPPLY AIR
SP	STATIC PRESSURE
STHX	SHELL & TUBE HEAT EXCHANGER
UH	UNIT HEATER
UV	UNIT VENTILATOR
VAV	VARIABLE AIR VOLUME UNIT
VFD	VARIABLE FREQUENCY DRIVE
WB	WET BULB TEMPERATURE
WG	WATER GAUGE

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NEWBURGH ENLARGED CITY SCHOOL DISTRICT NEW CTE BUILDING

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ZACHARY ROBERT NELSON — STATE OF NEW YORK — 097797 — LICENSED PROFESSIONAL ENGINEER

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Sheet Title
GENERAL NOTES, LEGENDS AND ABBREVIATIONS

Sheet No.
CTE MG000

CONSTRUCTION DOCUMENTS

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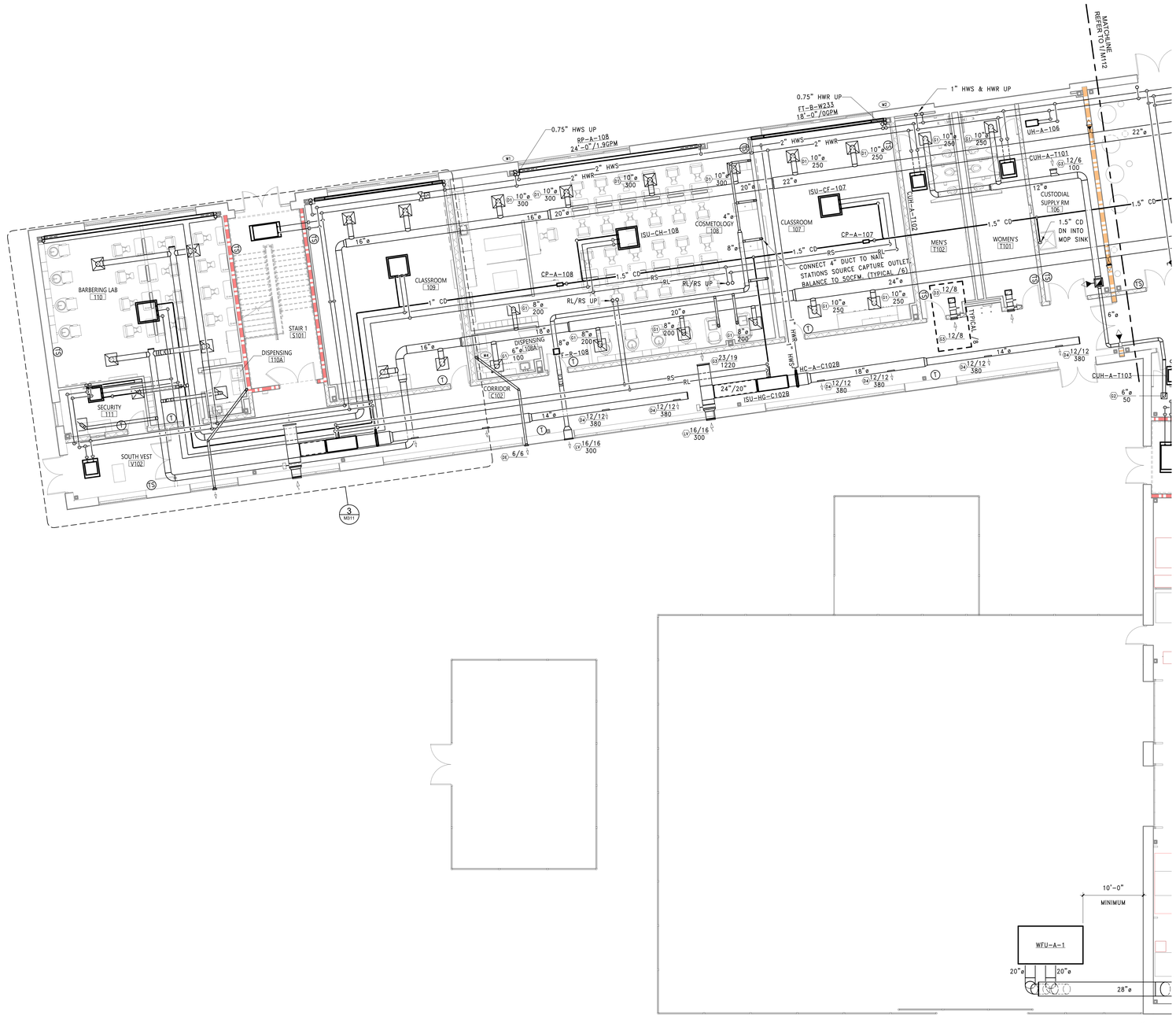
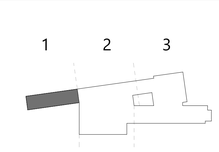


1 FIRST FLOOR PLAN - AREA '1'
M111 1/8" = 1'-0"

KEY NOTES

M1	1" TAP OFF MAIN AND 0.75" HWR UP AND DOWN TO FINNED TUBE. ROUTE PIPING UP IN STUD CAVITY TO AVOID STRUCTURAL BEAM.
M2	1" TAP OFF MAIN AND 0.75" HWS UP AND DOWN TO FINNED TUBE. ROUTE PIPING UP IN STUD CAVITY TO AVOID STRUCTURAL BEAM.
M4	PROVIDE 4" SMOOTH DUCT DRYER EXHAUST SYSTEM WITH CODE REQUIRED CLEANOUT ON RISER. ELBOWS TO BE 4" DIAMETER 8" LONG RADIUS STYLE.

KEY PLAN



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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
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Sheet Title
FIRST FLOOR PLAN - AREA '1'

Sheet No.
CTE M111

CONSTRUCTION DOCUMENTS

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KEY NOTES

M1	1" TAP OFF MAIN AND 0.75" HWR UP AND DOWN TO FINNED TUBE. ROUTE PIPING UP IN STUD CAVITY TO AVOID STRUCTURAL BEAM.
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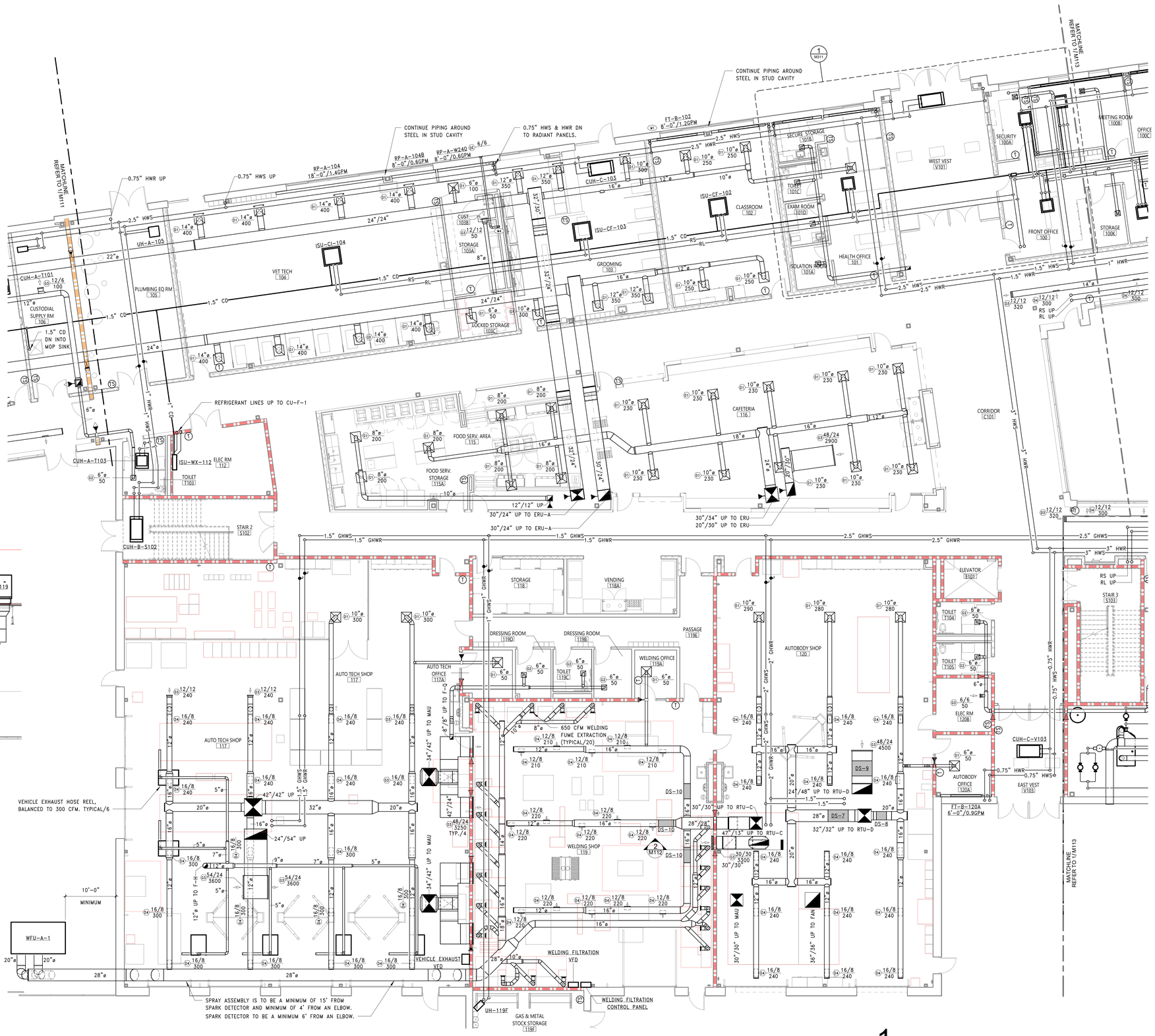

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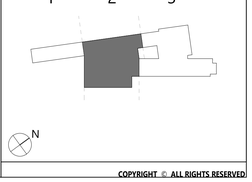

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Sheet Title

FIRST FLOOR PLAN - AREA '2'

Sheet No.

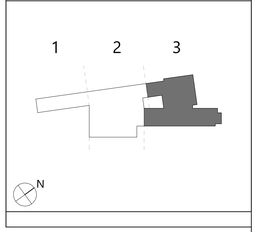
CTE M112

CONSTRUCTION DOCUMENTS

1 FIRST FLOOR PLAN - AREA '3'
M113 1/8" = 1'-0"

KEY NOTES

KEY PLAN



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Sheet Title

FIRST FLOOR PLAN - AREA '3'

Sheet No.

CTE M113

CONSTRUCTION DOCUMENTS

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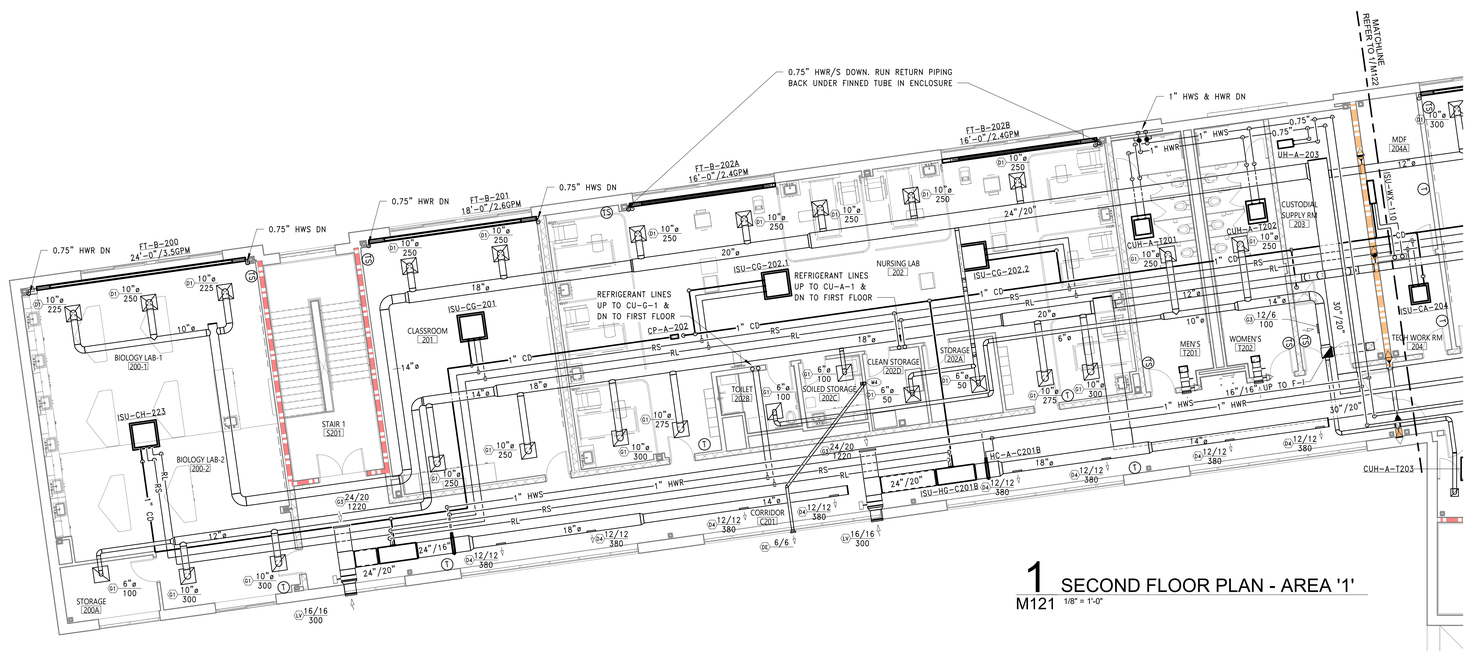
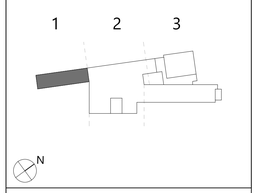
KEY NOTES

M4	PROVIDE 4" SMOOTH DUCT DRYER EXHAUST SYSTEM WITH CODE REQUIRED CLEANOUT ON RISER. ELBOWS TO BE 4" DIAMETER 8" LONG RADIUS STYLE.



1 M121 SECOND FLOOR PLAN - AREA '1'
1/8" = 1'-0"

KEY PLAN



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Sheet Title
SECOND FLOOR PLAN - AREA '1'

Sheet No.
CTE M121

CONSTRUCTION DOCUMENTS

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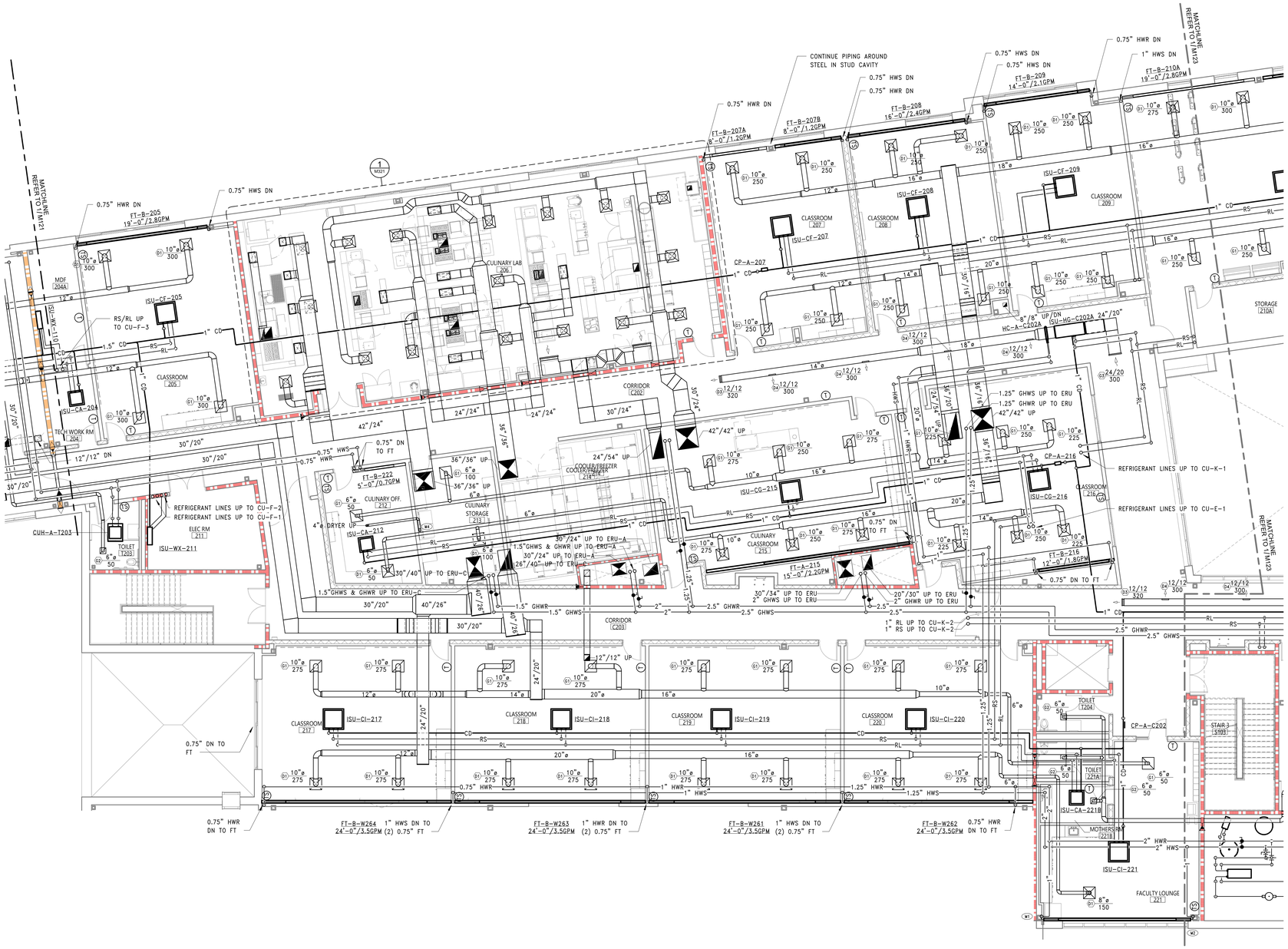
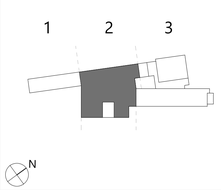
KEY NOTES

M1	1" TAP OFF MAIN AND 0.75" HWR UP AND DOWN TO FINNED TUBE. ROUTE PIPING UP IN STUD CAVITY TO AVOID STRUCTURAL BEAM.
M2	1" TAP OFF MAIN AND 0.75" HWS UP AND DOWN TO FINNED TUBE. ROUTE PIPING UP IN STUD CAVITY TO AVOID STRUCTURAL BEAM.
M4	PROVIDE 4" SMOOTH DUCT DRYER EXHAUST SYSTEM WITH CODE REQUIRED CLEANOUT ON RISER. ELBOWS TO BE 4" DIAMETER 8" LONG RADIUS STYLE.



1 SECOND FLOOR PLAN - AREA '2'
M122 1/8" = 1'-0"

KEY PLAN



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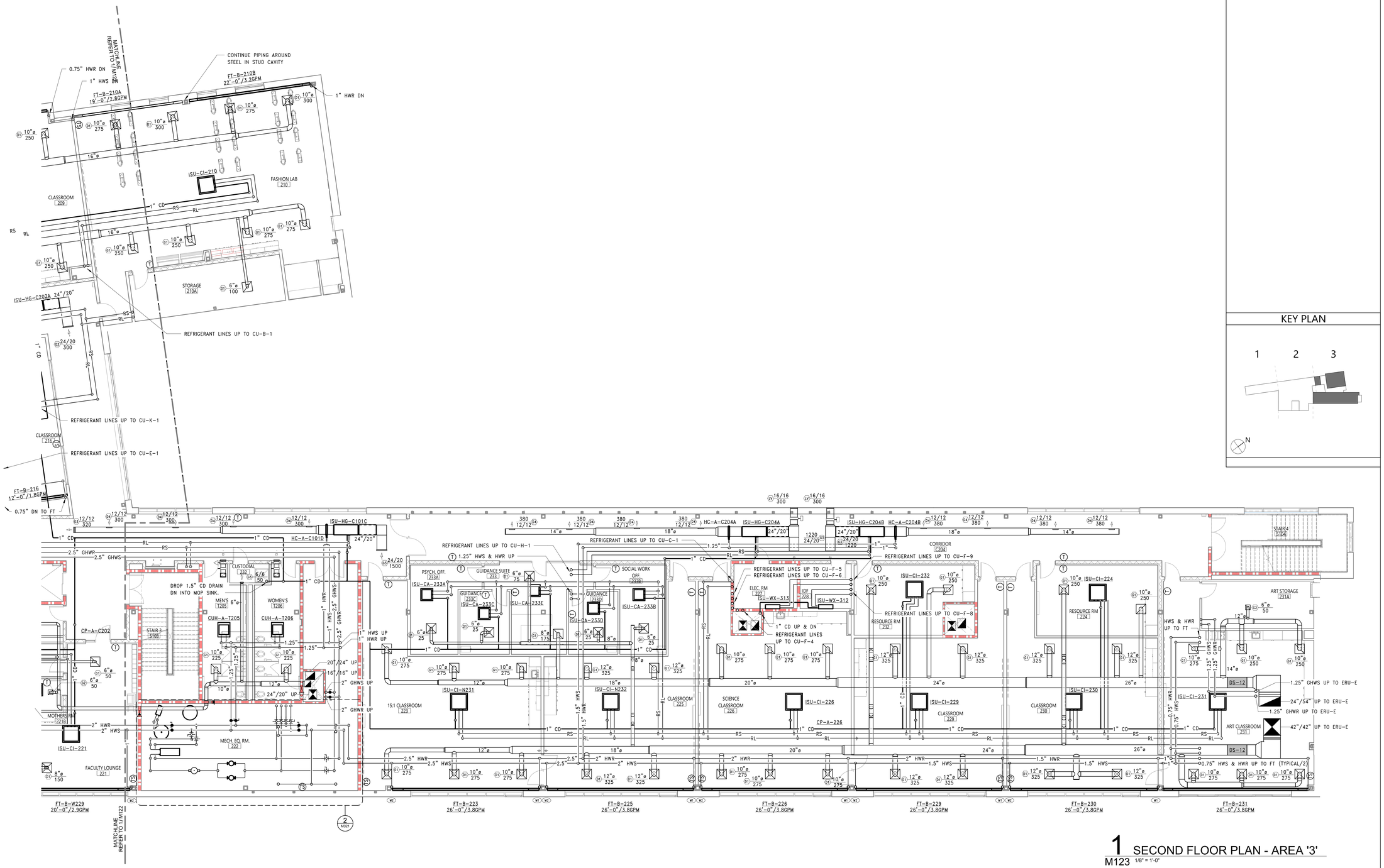
Sheet Title
SECOND FLOOR PLAN - AREA '2'

Sheet No.
CTE M122

CONSTRUCTION DOCUMENTS



1 SECOND FLOOR PLAN - AREA '3'
M123 1/8" = 1'-0"

KEY NOTES

M1	1" TAP OFF MAIN AND 0.75" HWR UP AND DOWN TO FINNED TUBE. ROUTE PIPING UP IN STUD CAVITY TO AVOID STRUCTURAL BEAM.
M2	1" TAP OFF MAIN AND 0.75" HWS UP AND DOWN TO FINNED TUBE. ROUTE PIPING UP IN STUD CAVITY TO AVOID STRUCTURAL BEAM.

KEY PLAN

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CSArch Proj. #:	108-2303
Construction Documents:	01/29/24

Sheet Title

SECOND FLOOR PLAN - AREA '3'

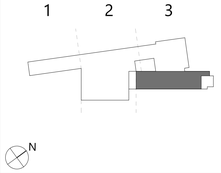
Sheet No.

CTE M123

CONSTRUCTION DOCUMENTS

KEY NOTES

KEY PLAN



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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

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Expires : 06/30/2025

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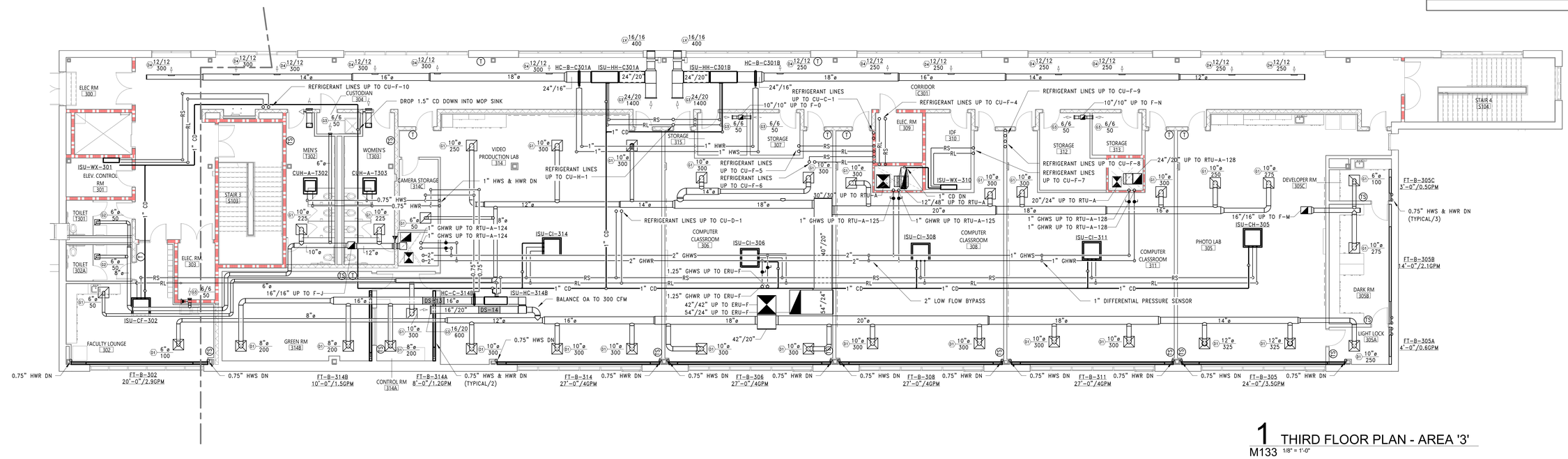
Sheet Title

THIRD FLOOR PLAN - AREA '3'

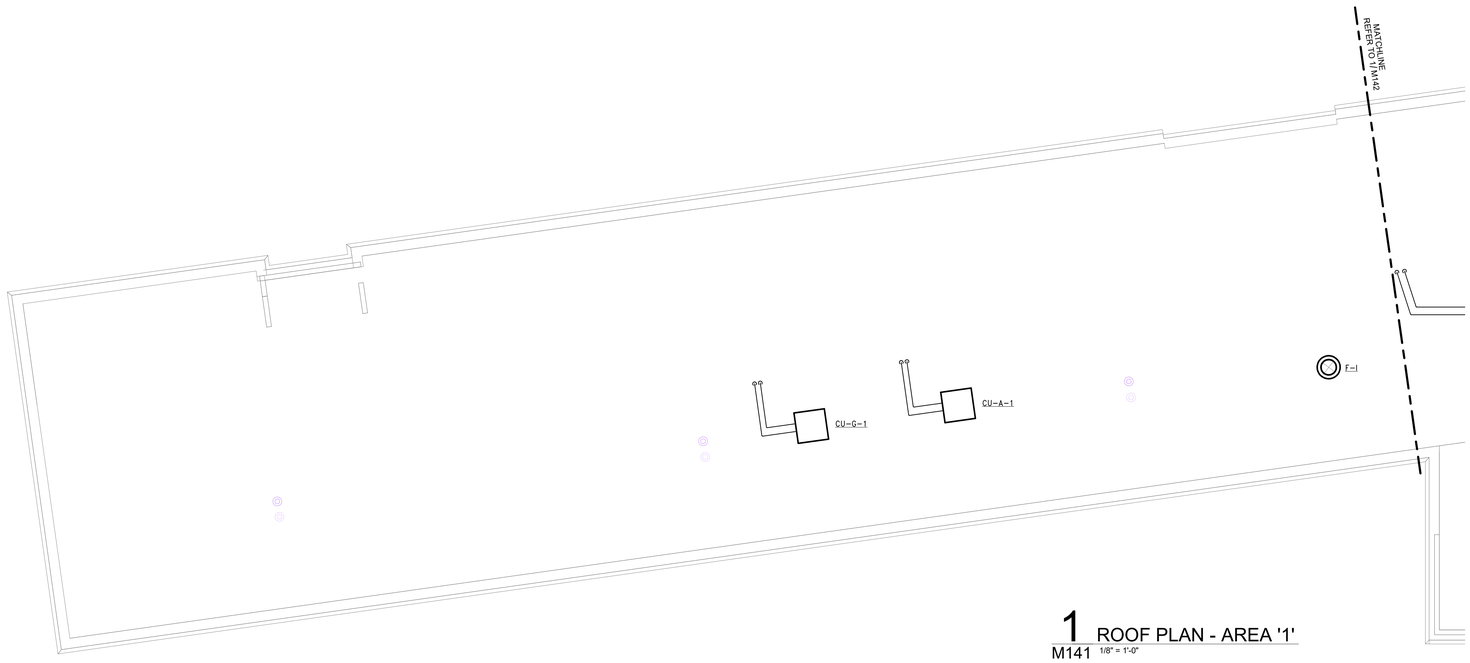
Sheet No.

CTE M133

CONSTRUCTION DOCUMENTS



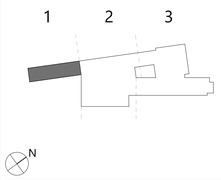
1 THIRD FLOOR PLAN - AREA '3'
M133 1/8" = 1'-0"



1 ROOF PLAN - AREA '1'
M141 1/8" = 1'-0"

KEY NOTES

KEY PLAN



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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

Project Title

STATE OF NEW YORK
ZACHARY ROBERT GOSTYLA
097797
LICENSED PROFESSIONAL ENGINEER
Expires : 06/30/2025

#	DATE	DESCRIPTION

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Sheet Title
ROOF PLAN - AREA '1'

Sheet No.
CTE M141

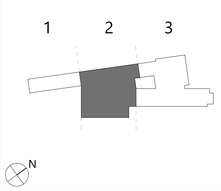
CONSTRUCTION DOCUMENTS

Autodesk Docs://NECSD - New CTE Bldg/108-2303 NECSD CTE - MEP.rvt

1 ROOF PLAN - AREA '2'
M142 1/8" = 1'-0"

KEY NOTES

KEY PLAN



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Consultant

NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

Project Title

ZACHARY ROBERT WILSON
STATE OF NEW YORK
097797
LICENSED PROFESSIONAL ENGINEER
Expires : 06/30/2025

#:	DATE	DESCRIPTION

Drawn By:
Checked By:
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Sheet Title
ROOF PLAN - AREA '2'

Sheet No.
CTE M142

CONSTRUCTION DOCUMENTS

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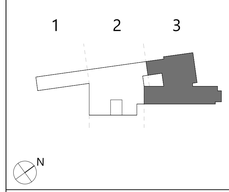
1 ROOF PLAN - AREA '3'
M143 1/8" = 1'-0"

KEY NOTES

KEY PLAN



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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

Project Title

STATE OF NEW YORK
ZACHARY ROBERT MASSEY
LICENSED PROFESSIONAL ENGINEER
097797
Expires : 06/30/2025

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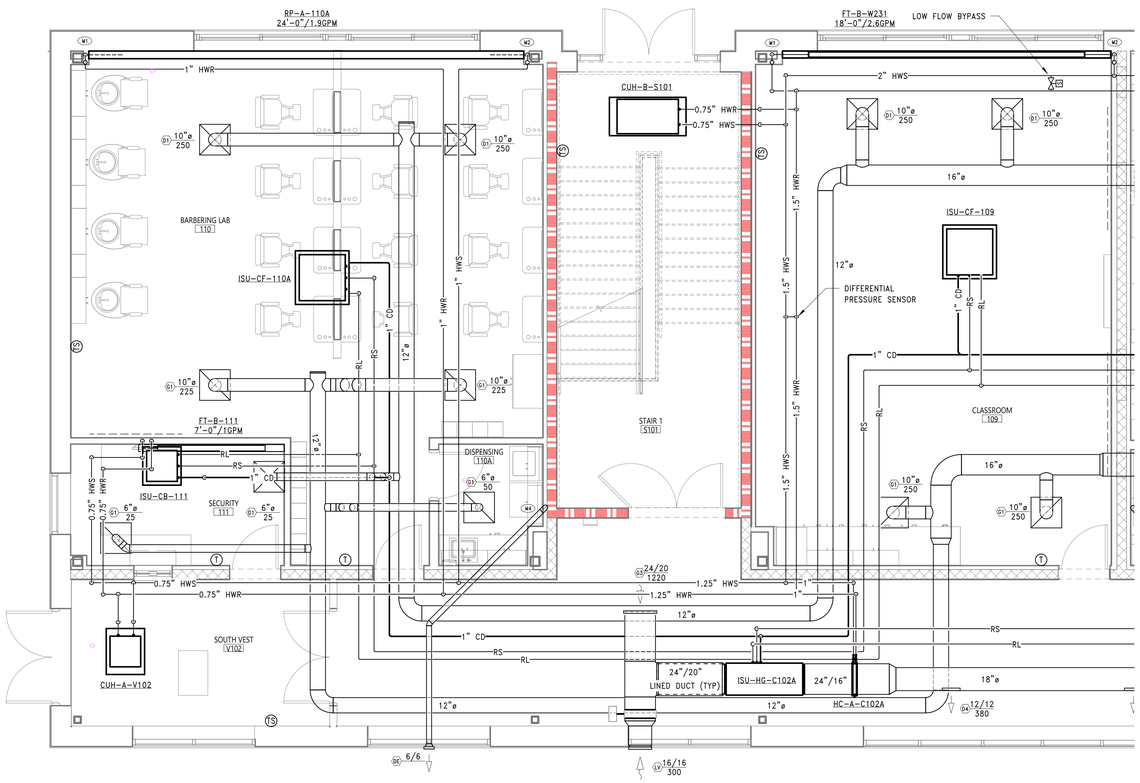
Sheet Title
ROOF PLAN - AREA '3'

Sheet No.
CTE M143

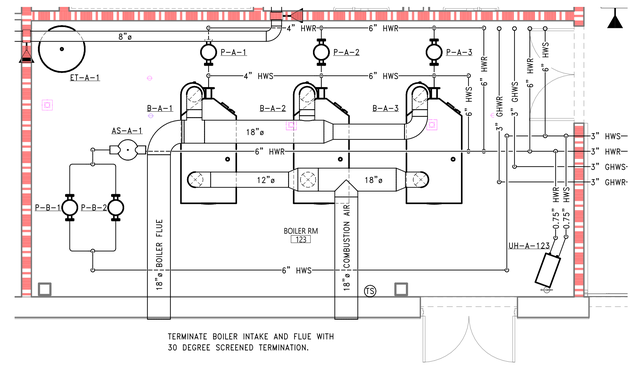
CONSTRUCTION DOCUMENTS

Autodesk Docs://NECSD - New CTE Bldg/108-2303 NECSD CTE - MEP.rvt

KEY NOTES	
M1	1" TAP OFF MAIN AND 0.75" HWR UP AND DOWN TO FINNED TUBE. ROUTE PIPING UP IN STUD CAVITY TO AVOID STRUCTURAL BEAM.
M2	1" TAP OFF MAIN AND 0.75" HWS UP AND DOWN TO FINNED TUBE. ROUTE PIPING UP IN STUD CAVITY TO AVOID STRUCTURAL BEAM.
M4	PROVIDE 4" SMOOTH DUCT DRYER EXHAUST SYSTEM WITH CODE REQUIRED CLEANOUT ON RISER. ELBOWS TO BE 4" DIAMETER 8" LONG RADIUS STYLE.

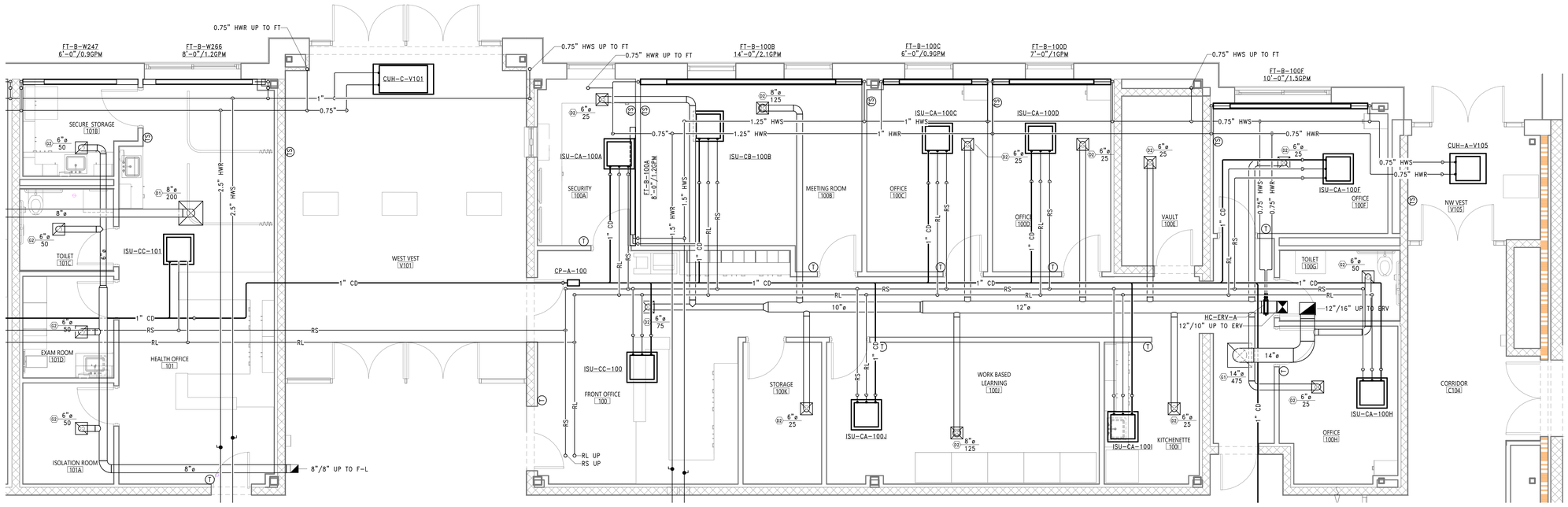


3 ENLARGED PARTIAL FIRST FLOOR AREA 1
M311 1/4" = 1'-0"



TERMINATE BOILER INTAKE AND FLUE WITH 30 DEGREE SCREENED TERMINATION.

2 ENLARGED BOILER ROOM PLAN
M311 1/4" = 1'-0"



1 ENLARGED MAIN OFFICE PLAN
M311 1/4" = 1'-0"

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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

ZACHARY ROBERT WILSON
LICENSED PROFESSIONAL ENGINEER
097797
Expires : 06/30/2025

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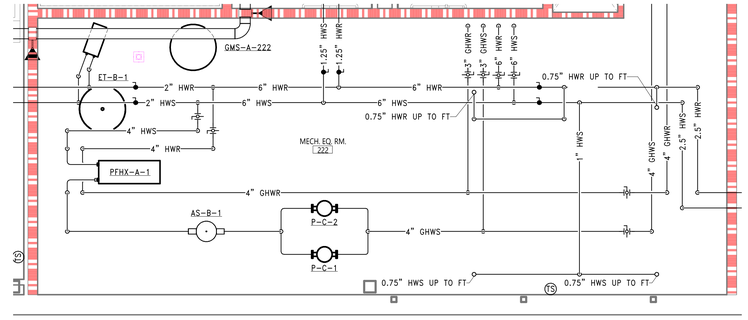
Sheet Title
ENLARGED FIRST FLOOR PLANS

Sheet No.
CTE M311

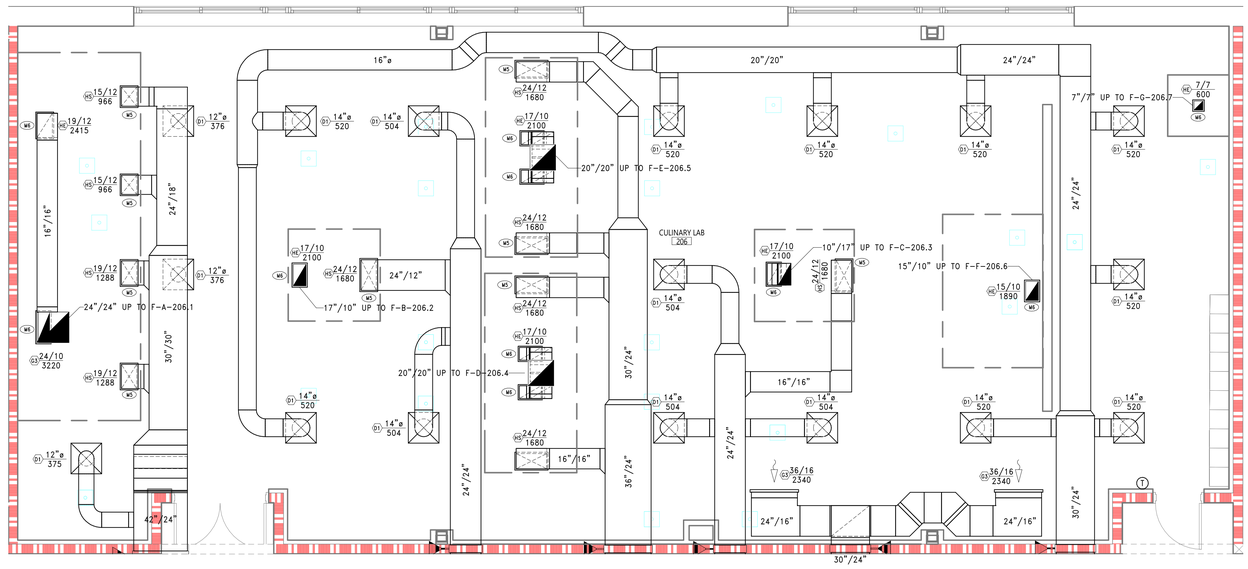
CONSTRUCTION DOCUMENTS

Autodesk Docs://NECSD - New CTE Bldg/108-2303 NECSD CTE - MEP.rvt

KEY NOTES	
M5	MAKEUP AIR SUPPLY CONNECTION TO KITCHEN HOOD.
M6	EXHAUST AIR CONNECTION TO KITCHEN HOOD.



2 ENLARGED MECHANICAL ROOM
M321 1/4" = 1'-0"



1 ENLARGED CULINARY LAB PLAN
M321 1/4" = 1'-0"

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Project Title

NEWBURGH ENLARGED CITY SCHOOL DISTRICT NEW CTE BUILDING

ZACHARY ROBERT GUNTHER
LICENSED PROFESSIONAL ENGINEER
097797
STATE OF NEW YORK
Expires : 06/30/2025

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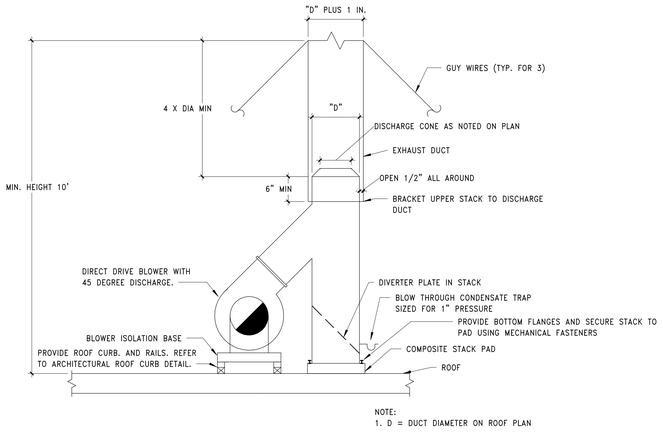
Sheet Title

ENLARGED SECOND FLOOR PLANS

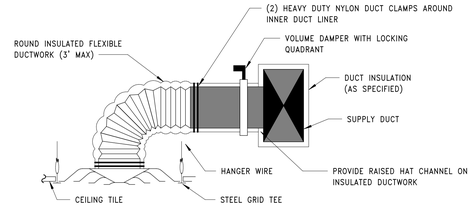
Sheet No.

CTE M321

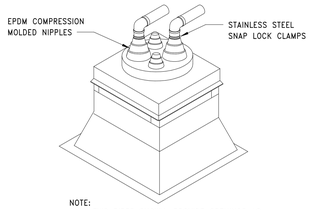
CONSTRUCTION DOCUMENTS



8 ROOF MOUNTED EXHAUST STACK F-H-177
M601 NTS

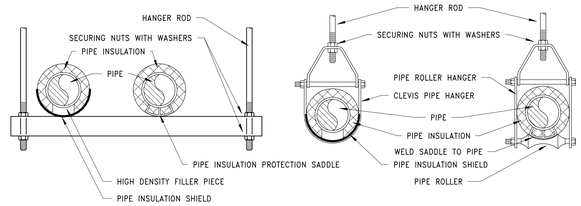


4 DIFFUSER CONNECTION
M601 NTS

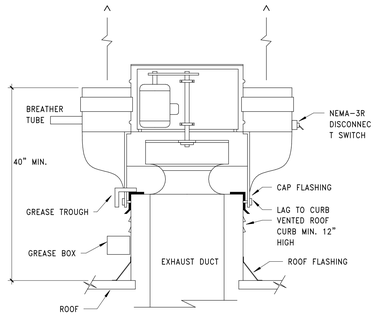


NOTE:
ONLY TWO PIPES SHOWN, PROVIDE OPENINGS AS NECESSARY. COORDINATE WITH OTHER TRADES.

7 PIPE PORTAL
M601 NTS

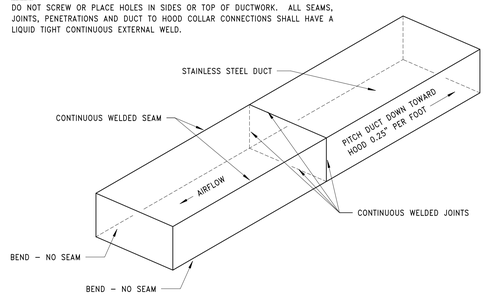


3 PIPE HANGERS
M601 6" = 1'-0"

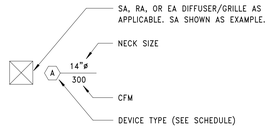


6 GREASE FAN
M601 1/4" = 1'-0"

NOTE:
DO NOT SCREW OR PLACE HOLES IN SIDES OR TOP OF DUCTWORK. ALL SEAMS, JOINTS, PENETRATIONS AND DUCT TO HOOD COLLAR CONNECTIONS SHALL HAVE A LIQUID TIGHT CONTINUOUS EXTERNAL WELD.



2 GREASE HOOD EXHAUST DUCT
M601 1/8" = 1'-0"



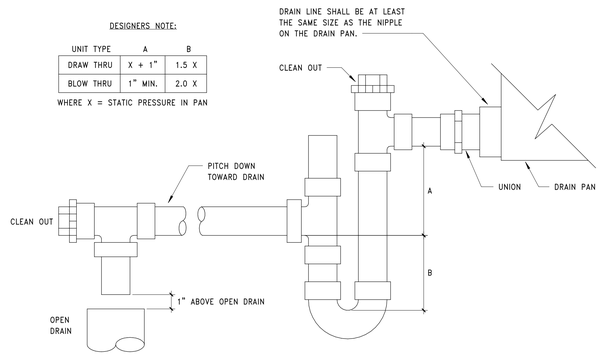
NOTES:
1. ALL INTERNAL PARTS WHICH MAY BE EXPOSED TO VIEW SHALL HAVE A FLAT BLACK FINISH.
2. DELETE OPPOSED-BLADE DAMPERS AT DEVICES MOUNTED AT FIRE DAMPERS.
3. TRANSITION FROM DUCT SIZE TO NECK SIZE AS REQUIRED.
4. ALL DIFFUSERS, REGISTERS AND GRILLES ARE POWDER COATED WHITE UNLESS OTHERWISE SPECIFIED.
5. PROVIDE BALANCING DAMPERS IN DUCT AT ALL DIFFUSERS/GRILLES REQUIRING BALANCED CFM VALUE. WHERE SPECIFIED AS SUCH, INTEGRAL DIFFUSER/GRILLE DAMPERS SHALL BE PROVIDED.

5 DIFFUSER/GRILLE TAG
M601 NTS

DESIGNERS NOTE:

UNIT TYPE	A	B
DRAW THRU	X + 1"	1.5 X
BLOW THRU	1" MIN.	2.0 X

WHERE X = STATIC PRESSURE IN PAN



1 AHU CONDENSATE PIPING
M601 NTS

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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

Project Title

ZACHARY ROBERT SHAUGHNESSY
LICENSED PROFESSIONAL ENGINEER
097757
STATE OF NEW YORK
Expires : 06/30/2025

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Sheet Title
DETAILS

Sheet No.
CTE
M601

CONSTRUCTION DOCUMENTS

Autodesk Docs://NECSD - New CTE Bldg/108-2303 NECSD CTE - MEP.rvt

VRF SYSTEMS

CONDENSING UNIT	TAG	CS DX Total Cooling MBH (Number)	CS DX Total Cooling Btu/hr
CU-A-1	ISU-CA-204	5.8	0.5 ton
CU-A-1	ISU-CB-111	7.5	0.6 ton
CU-A-1	ISU-CF-107	24	2.0 ton
CU-A-1	ISU-CF-109	24	2.0 ton
CU-A-1	ISU-CF-110A	24	2.0 ton
CU-A-1	ISU-CF-205	24	2.0 ton
CU-A-1	ISU-CG-201	30	2.5 ton
CU-A-1	ISU-CG-202.1	30	2.5 ton
CU-A-1	ISU-CG-202.2	30	2.5 ton
CU-A-1	ISU-CH-108	36	3.0 ton
CU-A-1	ISU-CH-223	36	3.0 ton
CU-A-1			22.6 ton
CU-B-1	ISU-CA-100A	5.8	0.5 ton
CU-B-1	ISU-CA-100C	5.8	0.5 ton
CU-B-1	ISU-CA-100D	5.8	0.5 ton
CU-B-1	ISU-CA-100F	5.8	0.5 ton
CU-B-1	ISU-CA-100H	5.8	0.5 ton
CU-B-1	ISU-CA-100I	5.8	0.5 ton
CU-B-1	ISU-CA-100J	5.8	0.5 ton
CU-B-1	ISU-CB-100B	7.5	0.6 ton
CU-B-1	ISU-CC-100	12	1.0 ton
CU-B-1	ISU-CC-101	12	1.0 ton
CU-B-1	ISU-CF-102	24	2.0 ton
CU-B-1	ISU-CF-103	24	2.0 ton
CU-B-1	ISU-CF-207	24	2.0 ton
CU-B-1	ISU-CF-208	24	2.0 ton
CU-B-1	ISU-CF-209	24	2.0 ton
CU-B-1	ISU-CI-104	48	4.0 ton
CU-B-1	ISU-CI-210	48	4.0 ton
CU-B-1			24.0 ton
CU-C-1	ISU-CA-233A	5.8	0.5 ton
CU-C-1	ISU-CA-233B	5.8	0.5 ton
CU-C-1	ISU-CA-233C	5.8	0.5 ton
CU-C-1	ISU-CA-233D	5.8	0.5 ton
CU-C-1	ISU-CA-233E	5.8	0.5 ton
CU-C-1	ISU-CI-224	48	4.0 ton
CU-C-1	ISU-CI-226	48	4.0 ton
CU-C-1	ISU-CI-229	48	4.0 ton
CU-C-1	ISU-CI-230	48	4.0 ton
CU-C-1	ISU-CI-231	48	4.0 ton
CU-C-1	ISU-CI-232	48	4.0 ton
CU-C-1	ISU-CI-N231	48	4.0 ton
CU-C-1	ISU-CI-N232	48	4.0 ton
CU-C-1			34.4 ton
CU-D-1	ISU-CF-302	24	2.0 ton
CU-D-1	ISU-CH-305	36	3.0 ton
CU-D-1	ISU-CI-306	48	4.0 ton
CU-D-1	ISU-CI-308	48	4.0 ton
CU-D-1	ISU-CI-311	48	4.0 ton
CU-D-1	ISU-CI-314	48	4.0 ton
CU-D-1	ISU-HC-314B	12	1.5 ton
CU-D-1			22.5 ton
CU-E-1	ISU-CA-212	5.8	0.5 ton
CU-E-1	ISU-CA-221B	5.8	0.5 ton
CU-E-1	ISU-CG-215	30	2.5 ton
CU-E-1	ISU-CG-216	30	2.5 ton
CU-E-1	ISU-CI-217	48	4.0 ton
CU-E-1	ISU-CI-218	48	4.0 ton
CU-E-1	ISU-CI-219	48	4.0 ton
CU-E-1	ISU-CI-220	48	4.0 ton
CU-E-1	ISU-CI-221	48	4.0 ton
CU-E-1			26.0 ton
CU-F-1	ISU-WX-112	30	2.5 ton
CU-F-1			2.5 ton
CU-F-2	ISU-WX-211	30	2.5 ton
CU-F-2			2.5 ton
CU-F-3	ISU-WX-110	30	2.5 ton
CU-F-3			2.5 ton
CU-F-4	ISU-WX-126	30	2.5 ton
CU-F-4			2.5 ton
CU-F-5	ISU-WX-127	30	2.5 ton
CU-F-5			2.5 ton
CU-F-7	ISU-WX-310	30	2.5 ton
CU-F-7			2.5 ton
CU-F-8	ISU-WX-312	20	2.5 ton
CU-F-8			2.5 ton
CU-F-9	ISU-WX-313	30	2.5 ton
CU-F-9			2.5 ton
CU-F-10	ISU-WX-301		2.5 ton
CU-F-10			2.5 ton
CU-G-1	ISU-HG-C102A	48	4.0 ton
CU-G-1	ISU-HG-C102B	48	4.0 ton
CU-G-1	ISU-HG-C103	48	4.0 ton
CU-G-1	ISU-HG-C201A	48	4.0 ton
CU-G-1	ISU-HG-C201B	48	4.0 ton
CU-G-1			20.0 ton
CU-H-1	ISU-HG-C204A	48	4.0 ton
CU-H-1	ISU-HG-C204B	48	4.0 ton
CU-H-1	ISU-HH-C301A	54	4.5 ton
CU-H-1	ISU-HH-C301B	54	4.5 ton
CU-H-1			17.0 ton
CU-K-1	ISU-HG-C101A	48	4.0 ton
CU-K-1	ISU-HG-C202A	48	4.0 ton
CU-K-1			8.0 ton
CU-K-2	ISU-HG-C101B	48	4.0 ton
CU-K-2	ISU-HG-C101C	48	4.0 ton
CU-K-2			8.0 ton

AIR COOLED CONDENSING UNIT SCHEDULE

TAG	NOMINAL TONS	REFIGERANT	EER	ELECTRICAL DATA						WEIGHT (LBS)	MANUFACTURER	MODEL	NOTES
				VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH				
CU-A-1	22	R410A	10	480	3	–	42.1	45	FACTORY PROVIDED	1,800	DAIKIN APPLIED	REYQ264AAYDA	1
CU-B-1	24	R410A	10.3	480	3	–	46.8	50	FACTORY PROVIDED	2,000	DAIKIN APPLIED	REYQ288AAYDA	1
CU-C-1	26	R410A	10.2	480	3	–	50.4	60	FACTORY PROVIDED	2,000	DAIKIN APPLIED	REYQ312AAYDA	1
CU-D-1	22	R410A	10	480	3	–	42.1	45	FACTORY PROVIDED	1,800	DAIKIN APPLIED	REYQ264AAYDA	1
CU-E-1	24	R410A	10.3	480	3	–	46.8	50	FACTORY PROVIDED	2,000	DAIKIN APPLIED	REYQ288AAYDA	1
CU-F-1	2.5	R410A	9.85	480	3	–	16.6	20	FACTORY PROVIDED	250	DAIKIN APPLIED	FTX30WVJU9RK30WMVJU9	2
CU-F-2	2.5	R410A	9.85	480	3	–	16.6	20	FACTORY PROVIDED	250	DAIKIN APPLIED	FTX30WVJU9RK30WMVJU9	2
CU-F-3	2.5	R410A	9.85	480	3	–	16.6	20	FACTORY PROVIDED	250	DAIKIN APPLIED	FTX30WVJU9RK30WMVJU9	2
CU-F-4	2.5	R410A	9.85	480	3	–	16.6	20	FACTORY PROVIDED	250	DAIKIN APPLIED	FTX30WVJU9RK30WMVJU9	2
CU-F-5	2.5	R410A	9.85	480	3	–	16.6	20	FACTORY PROVIDED	250	DAIKIN APPLIED	FTX30WVJU9RK30WMVJU9	2
CU-F-6	2.5	R410A	9.85	480	3	–	16.6	20	FACTORY PROVIDED	250	DAIKIN APPLIED	FTX30WVJU9RK30WMVJU9	2
CU-F-7	2.5	R410A	9.85	480	3	–	16.6	20	FACTORY PROVIDED	250	DAIKIN APPLIED	FTX30WVJU9RK30WMVJU9	2
CU-F-8	2.5	R410A	9.85	480	3	–	16.6	20	FACTORY PROVIDED	250	DAIKIN APPLIED	FTX30WVJU9RK30WMVJU9	2
CU-F-9	2.5	R410A	9.85	480	3	–	16.6	20	FACTORY PROVIDED	250	DAIKIN APPLIED	FTX30WVJU9RK30WMVJU9	2
CU-F-10	2.5	R410A	9.85	480	3	–	16.6	20	FACTORY PROVIDED	250	DAIKIN APPLIED	FTX30WVJU9RK30WMVJU9	2
CU-G-1	22	R410A	11.6	480	3	–	32.5	35	FACTORY PROVIDED	1,200	DAIKIN APPLIED	RXYQ192AAYDA	1
CU-H-1	22	R410A	11.6	480	3	–	32.5	35	FACTORY PROVIDED	1,200	DAIKIN APPLIED	RXYQ192AAYDA	1
CU-J-1	4	R410A	9.5	208	1	–	6.5	15	FACTORY PROVIDED	250	DAIKIN APPLIED	RZQ48TAVJUA	2
CU-K-1	8	R410A	10.3	480	3	–	20.6	25	FACTORY PROVIDED	750	DAIKIN APPLIED	RXYQ96AAYDA	1
CU-K-2	8	R410A	10.3	480	3	–	20.6	25	FACTORY PROVIDED	750	DAIKIN APPLIED	RXYQ96AAYDA	1

NOTES:
1. SINGLE POINT POWER CONNECTION WITH INTEGRAL DISCONNECT AND GFCI CONTINENCE OUTLET.
2. POWERS INDOOR UNIT.

INDOOR SPLIT UNIT SCHEDULE

TAG	DX COOLING TOT. MBH	REFIGERANT	CFM	OA CFM	ELECTRICAL DATA						MANUFACTURER	MODEL	NOTES
					VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH			
ISU-CA	5800.0 Btu/h	R410A	300	0	208	1	–	0.3	15	FIELD	DAIKIN APPLIED	FXZQ05TAVJU	
ISU-CB	7500.0 Btu/h	R410A	307	0	208	1	–	0.3	15	FIELD	DAIKIN APPLIED	FXZQ07TAVJU	
ISU-CC	12000.0 Btu/h	R410A	353	0	208	1	–	0.4	15	FIELD	DAIKIN APPLIED	FXZQ12TAVJU	
ISU-CF	24000.0 Btu/h	R410A	777	0	208	1	–	0.7	15	FIELD	DAIKIN APPLIED	FXFQ24TVJU	
ISU-CG	30000.0 Btu/h	R410A	1112	0	208	1	–	1.3	15	FIELD	DAIKIN APPLIED	FXFQ30TVJU	
ISU-CH	36000.0 Btu/h	R410A	1165	0	208	1	–	1.5	15	FIELD	DAIKIN APPLIED	FXFQ36TVJU	
ISU-CI	48000.0 Btu/h	R410A	1218	0	208	1	–	1.8	15	FIELD	DAIKIN APPLIED	FXFQ48TVJU	
ISU-HC	18000.0 Btu/h	R410A	600	300	208	1	–	4.9	15	FACTORY PROVIDED	DAIKIN APPLIED	FXTQ18TAVJUA	
ISU-HG	48000.0 Btu/h	R410A	1520	300	208	1	–	6.5	15	FACTORY PROVIDED	DAIKIN APPLIED	FXTQ48TAVJUD	
ISU-HH	54000.0 Btu/h	R410A	1800	400	208	1	–	8.6	15	FACTORY PROVIDED	DAIKIN APPLIED	FXTQ54TAVJUD	
ISU-WX	30000.0 Btu/h	R410A	635	0	208	1	–		15	FIELD	DAIKIN APPLIED	FXAQ24PVJU	1

NOTES:
1. POWERED FROM OUTDOOR UNIT.

DUCTED HOT WATER COIL SCHEDULE

TAG	CFM	APD (in. WC)	EAT (F)	LAT (F)	EFT (F)	LFT (F)	GPM	MBH	FPD (FT)	WIDTH (IN)	HEIGHT (IN)	MANUFACTURER	MODEL	NOTES
HC-A-C201A	1520	0.14	56	95	150	120	4.3	64	.1	24	16	DAIKIN APPLIED	5WL0803A	
HC-A-C102A	1520	0.14	56	95	150	120	4.3	64	.1	24	16	DAIKIN APPLIED	5WL0803A	
HC-A-C201B	1520	0.14	56	95	150	120	4.3	64	.1	24	16	DAIKIN APPLIED	5WL0803A	
HC-A-C204B	1520	0.14	56	95	150	120	4.3	64	.1	24	16	DAIKIN APPLIED	5WL0803A	
HC-A-C204A	1520	0.14	56	95	150	120	4.3	64	.1	24	16	DAIKIN APPLIED	5WL0803A	
HC-A-C102B	1520	0.14	56	95	150	120	4.3	64	.1	24	16	DAIKIN APPLIED	5WL0803A	
HC-A-C101A	1520	0.14	56	95	150	120	4.3	64	.1	24	16	DAIKIN APPLIED	5WL0803A	
HC-A-C101B	1520	0.14	56	95	150	120	4.3	64	.1	24	16	DAIKIN APPLIED	5WL0803A	
HC-A-C202A	1520	0.14	56	95	150	120	4.3	64	.1	24	16	DAIKIN APPLIED	5WL0803A	
HC-A-C101D	1520	0.14	56	95	150	120	4.3	64	.1	24	16	DAIKIN APPLIED	5WL0803A	
HC-A-C103	1520	0.14	56	95	150	120	4.3	64	.1	24	16	DAIKIN APPLIED	5WL0803A	
HC-B-C301A	1800	0.15	55	95	150	120	5.2	77.8	.2	24	16	DAIKIN APPLIED	5WL0803A	
HC-B-C301B	1800	0.15	55	95	150	120	5.2	77.8	.2	24	16	DAIKIN APPLIED	5WL0803A	
HC-C-314B	600	0.04	70	95	150	120	1.1	16.2	.1	16	16	DAIKIN APPLIED	5WH0702A	
HC-ERV-A	525	0.1	70	95	150	120	1.1	14.4	.1	12	10	DAIKIN APPLIED	5WH0602A	
HC-ERV-B	1100	0.12	70	95	150	120	2.1	30.2	.2	16	12	DAIKIN APPLIED	5WL0702A	

UNIT HEATER SCHEDULE

TAG	UNIT TYPE	FLUID	FAN DATA				HEATING COIL DATA							ELECTRICAL DATA						MANUFACTURER	MODEL	NOTES
			CFM	ESP (In. Wg)	HP	MOTOR CONTROLLER	EAT (F)	LAT (F)	EFT (F)	LFT (F)	GPM	FPD (FT)	MBH	VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH			
UH	EXPOSED	30% GLYCOL	370	0	1/25	ECM	65	115	150	124	1.5	2.4	20.1	115	1	.53	–	20	FACTORY PROVIDED	AIREDALE	WSH 22SB01FA	
UH-A	EXPOSED	WATER	370	0	1/25	ECM	65	109	150	115	1	1.1	17.6	115	1	.53	–	20	FACTORY PROVIDED	AIREDALE	WSH 22SB01FA	

CABINET UNIT HEATER SCHEDULE

TAG	UNIT TYPE	FAN DATA				HEATING COIL DATA							ELECTRICAL DATA						MANUFACTURER	MODEL	NOTES
		CFM	ESP (In. Wg)	HP	MOTOR CONTROLLER	EAT (F)	LAT (F)	EFT (F)	LFT (F)	GPM	FPD (FT)	MBH	VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH			
CUH-A	CEILING RECESSED	327	0	.25	ECM	65	100	150	135	1.8	.2	12.5	120	15	3.7	–	20	FACTORY PROVIDED	AIREDALE	WCC0035SALLL110E00	
CUH-B	CEILING EXPOSED	827	0	.25	ECM	65	104	150	113	2	.2	35.1	120	4	7.4	–	20	FACTORY PROVIDED	AIREDALE	WCC0085OALLL210E00	
CUH-C	CEILING RECESSED	827	0	.25	ECM	65	104	150	113	2	.2	35.1	120	5	7.4	–	20	FACTORY PROVIDED	AIREDALE	WCC0085BALLL210E00	

ROOFTOP UNIT SCHEDULE

TAG	SERVICE	SUPPLY FAN DATA								POWER EXHAUST FAN HP	HEATING COIL DATA								COOLING DATA						ELECTRICAL DATA							WEIGHT (LBS)	MANUFACTURER	MODEL	NOTES
		CFM	OA CFM	EVENT MODE OA CFM	ESP (In. Wg)	RPM	BHP	HP	MOTOR CONTROLLER		FLUID	APD (in.WC)	EAT (F)	LAT (F)	EFT (F)	LFT (F)	GPM	MBH	FPD (FT)	NOMINAL TONS	AMBIENT TEMPERATURE	EAT DB (F)	EAT WB (F)	LAT DB (F)	LAT WB (F)	VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH				
RTU-A-124	PLUMBING SHOP 124	2000	1000		1.5	1838	2.19	8	ECM	2.3	30% GLYCOL	0.08	30	95	145	103	6.7	140	1.2	7.5	95	83.5	68.8	54.4	54.4	480	3	20.2	21.9	25	FACTORY PROVIDED	3,500	DAIKIN APPLIED	DPS007A	
RTU-A-125	HVAC SHOP 125	2000	1000		1.5	1838	2.19	8	ECM	2.3	30% GLYCOL	0.08	30	95	145	103	6.7	140	1.2	7.5	95	83.5	68.8	54.4	54.4	480	3	20.2	21.9	25	FACTORY PROVIDED	3,500	DAIKIN APPLIED	DPS007A	
RTU-A-128	ELECTRICAL SHOP 128	2000	1000		1.5	1838	2.19	8	ECM	2.3	30% GLYCOL	0.08	30	95	145	103	6.7	140	1.2	7.5	95	83.5	68.8	54.4	54.4	480	3	20.2	21.9	25	FACTORY PROVIDED	3,500	DAIKIN APPLIED	DPS007A	
RTU-B-129	CONSTRUCTION SHOP 129	3000	1450		1.5	1995	2.98	8	ECM	4.3	30% GLYCOL	0.18	37	95	145	103	9	188	1.4	12	95	83.2	68.6	53.0	53.0	480	3	27.9	29.9	35	FACTORY PROVIDED	3,500	DAIKIN APPLIED	DPS012A	
RTU-C-119	WELDING SHOP 119	3300	1400		1.5	2053	3.27	8	ECM	4.3	30% GLYCOL	0.21	41	95	145	103	9.5	193	1.6	12	95	82.2	67.9	53.5	53.5	480	3	27.9	29.9	35	FACTORY PROVIDED	3,500	DAIKIN APPLIED	DPS012A	
RTU-D-120	AUTOBODY SHOP 120	4500	2700		1.5	2003	5.01	7.5	FACTORY VFD	8.0	30% GLYCOL	0.32	24	95	145	103	17.5	353	1.0	20	95	85.2	70.1	52.3	52.3	480	3	52.0	59.5	80	FACTORY PROVIDED	5,000	DAIKIN APPLIED	DPS020A	
RTU-E-130.1	GYMNASIUM 130	9000	1550	2750	1.5	1848	11.5	15	FACTORY VFD	2x4	30% GLYCOL	1.01	50	95	145	109	24.3	437	2.1	28	95	80.2	66.3	54.2	54.2	480	3	72.4	78.1	100	FACTORY PROVIDED	5,500	DAIKIN APPLIED	DPS028A	
RTU-E-130.2	GYMNASIUM 130	9000	1550	2750	1.5	1848	11.5	15	FACTORY VFD	2x4	30% GLYCOL	1.01	50	95	145	109	24.3	437	2.1	28	95	80.2	66.3	54.2	54.2	480	3	72.4	78.1	100	FACTORY PROVIDED	5,500	DAIKIN APPLIED	DPS028A	
RTU-F-206	CULINARY LAB 206	4680	2490		1.5	2038	5.25	7.5	FACTORY VFD	4.3	30% GLYCOL	0.34	43	95	145	104	12.8	263	0.8	16	95	81.8	67.5	54.6	54.6	480	3	42.4	48.1	70	FACTORY PROVIDED	5,000	DAIKIN APPLIED	DPS020A	

PACKAGED ENERGY RECOVERY UNIT SCHEDULE

TAG	SERVICE	SUPPLY FAN DATA						EXHAUST FAN DATA					HEATING COIL DATA								DX COIL DATA						ENERGY RECOVERY SECTION DATA									ELECTRICAL DATA							WEIGHT (LBS)	MANUFACTURER	MODEL	NOTES
																											WINTER			SUMMER																
		CFM	OA CFM	ESP (In. Wg)	RPM	BHP	HP	CFM	ESP (In. Wg)	RPM	BHP	HP	FLUID	APD (in.WC)	EAT (F)	LAT (F)	EFT (F)	LFT (F)	GPM	MBH	FPD (FT)	REFRIGERANT	APD (in. WC)	EAT DB (F)	EAT WB (F)	LAT DB (F)	LAT WB (F)	SENS. MBH	TOT. MBH	OA TEMP DB (F)	RA TEMP DB (F)	LAT DB (F)	OA TEMP DB (F)	OA TEMP WB (F)	RA TEMP DB (F)	RA TEMP WB (F)	LAT DB (F)	LAT WB (F)	VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH	MOTOR CONTROLLER				
ERU-A-1.1	FIRST FLOOR AREA 1	6125	6125	1.5	1566	6.63	7.5	5625	1.0	2160	3.33	8	30% GLYCOL	0.52	44	96.7	145	111	20.1	343	4.2	R410A	0.29	82.3	69.6	53.9	53.9	186	300	2	70	44.1	92	75	75	62.5	82.3	69.6	480	3	63.4	69.1	90	FACTORY PROVIDED	FACTORY VFD, ECM	5,500	DAIKIN APPLIED	DPS025A	
ERU-B-1.2	CAFETERIA	3300	3300	1.5	1856	2.39	8	2900	1.0	1843	0.72	2.3	30% GLYCOL	0.15	57	95	145	110	9.6	169	4.6	R410A	0.15	83.5	69.8	52.7	52.7	91	145	2	70	36.9	92	75	75	62.5	83.5	69.8	480	3	25.6	27.6	35	FACTORY PROVIDED	ECM	5,500	DAIKIN APPLIED	DPS012A	
ERU-C-2.1	SECOND FLOOR AREA 1	5500	5500	1.5	1506	5.78	7.5	5300	1.0	1408	2.92	4	30% GLYCOL	0.45	45	97.1	145	109	17.1	309	3.2	R410A	0.26	81.9	69.4	54.6	54.6	164	259	2	70	45.3	92	75	75	62.5	81.9	69.4	480	3	49.0	56.5	80	FACTORY PROVIDED	FACTORY VFD, ECM	5,500	DAIKIN APPLIED	DPS020A	
ERU-D-2.2	SECOND FLOOR AREA 2	4300	4300	1.5	1917	4.39	7.5	4300	1.0	2282	2.13	4.3	30% GLYCOL	0.3	48	100.2	145	106	12.4	241.5	3.4	R410A	0.22	81.0	68.6	54.9	54.9	122	187	2	70	47.8	92	75	75	62.5	81.0	68.6	480	3	42.2	48.1	70	FACTORY PROVIDED	FACTORY VFD, ECM	5,500	DAIKIN APPLIED	DPS016A	
ERU-E-2.3	SECOND FLOOR AREA 3	4600	4600	1.5	1989	4.86	7.5	4600	1.0	1254	2.10	4	30% GLYCOL	0.33	47	97.4	145	105	11.8	248.5	2.0	R410A	0.24	81.2	68.8	55.1	55.1	131	201	2	70	47.3	92	75	75	62.5	81.2	68.8	480	3	41.8	47.5	70	FACTORY PROVIDED	FACTORY VFD, ECM	5,500	DAIKIN APPLIED	DPS018A	
ERU-F-3.3	THIRD FLOOR AREA 3	3800	3800	1.5	1345	3.59	5	3800	1.0	2092	1.69	4.3	30% GLYCOL	0.24	49	98.7	145	103	9.8	205	1.3	R410A	0.18	80.7	68.3	52.8	52.8	115	181	2	70	48.9	92	75	75	62.5	80.7	68.3	480	3	39.3	45.0	60	FACTORY PROVIDED	FACTORY VFD, ECM	5,500	DAIKIN APPLIED	DPS016A	
ERU-G-117	AUTO TECH SHOP 117	7500	4500	1.5	1756	9.72	15	4500	1.0	1890	2.44	8	30% GLYCOL	0.75	52	97.6	145	113	23.3	372.6	5.3	R410A	0.40	80.2	67.3	54.4	54.4	211	300	2	70	51.9	92	75	75	62.5	80.2	67.3	480	3	71.4	77.1	100	FACTORY PROVIDED	FACTORY VFD, ECM	5,500	DAIKIN APPLIED	DPS025A	

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NEW CTE BUILDING

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Sheet Title
OWNER FURNISHED EQUIPMENT SCHEDULES

Sheet No.
CTE M901

CONSTRUCTION DOCUMENTS

PUMP SCHEDULE

TAG	SERVICE	TYPE	GPM	PRESSURE (FT)	RPM	BHP	HP	MOTOR CONTROLLER	ELECTRICAL DATA						MANUFACTURER	MODEL	NOTES
									VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH			
P-A-1	BOILER	INLINE	250	25	1760	–	3	INTEGRAL VFD	480	3	4.8	–	15	FACTORY PROVIDED	TACO	SKV4007D	
P-A-2	BOILER	INLINE	250	25	1760	–	3	INTEGRAL VFD	480	3	4.8	–	15	FACTORY PROVIDED	TACO	SKV4007D	
P-A-3	BOILER	INLINE	250	25	1760	–	3	INTEGRAL VFD	480	3	4.8	–	15	FACTORY PROVIDED	TACO	SKV4007D	
P-B-1	HEATING WATER	INLINE	500	95	1760	15.2	20	INTEGRAL VFD	480	3	27.0	–	60	FACTORY PROVIDED	TACO	SKS4011D	
P-B-2	HEATING WATER	INLINE	500	95	1760	15.2	20	INTEGRAL VFD	480	3	27.0	–	60	FACTORY PROVIDED	TACO	SKS4011D	
P-C-1	GLYCOL	INLINE	220	80	1760	5.74	7.5	INTEGRAL VFD	480	3	11.0	–	20	FACTORY PROVIDED	TACO	SKS3009D	
P-C-2	GLYCOL	INLINE	220	80	1760	5.74	7.5	INTEGRAL VFD	480	3	11.0	–	20	FACTORY PROVIDED	TACO	SKS3009D	

FIN TUBE SCHEDULE

BUILDING	TAG	ELEMENT						ENCLOSURE			MANUFACTURER	MODEL	NOTES
		PIPE DIAMETER (IN)	# OF ROWS	ELEMENT WIDTH (IN)	ELEMENT HEIGHT (IN)	EAT (F)	AVG. FLUID TEMP. (F)	BTU/FT	WIDTH (IN)	HEIGHT (IN)	DESCRIPTION			
CTE	FT-A	0.75	2	4.25	4.25	70	140	1470	6	20	TOP OUTLET, STAMPED LOUVERS	STERLING	JVB-RD20	
CTE	FT-B	0.75	2	4.25	4.25	70	150	1470	6	20	TOP OUTLET, STAMPED LOUVERS	STERLING	JVB-RD24	

GLYCOL MANAGEMENT SYSTEM SCHEDULE

TAG	VOLUME (GAL)	RELIEF VALVE (PSIG)	MOTOR HP	ELECTRICAL DATA						MANUFACTURER	MODEL	NOTES
				VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH			
GMS-A-222	55	30	1/3	120	1	–	9.0	20	FACTORY PROVIDED	SKIDMORE	S-55-100-2-PEFS	

DUST COLLECTOR SCHEDULE

TAG	FILTER AREA (SQ FT)	CFM	ESP (In. Wg)	HP	VOLTAGE	PHASE	DISCONNECT SWITCH	WEIGHT (LBS)	MANUFACTURER	MODEL	NOTES
DC-A-1	720	5600	14	20	480	3	FIELD PROVIDED	6,000	STERNVENT	DKPL72020H	1

WELDING FILTRATION UNIT SCHEDULE

TAG	FILTER AREA (SQ FT)	CFM	ESP (In. Wg)	HP	VOLTAGE	PHASE	DISCONNECT SWITCH	WEIGHT (LBS)	MANUFACTURER	MODEL	NOTES
WFU-A-1	(12) X 323	13000	15	(2) X 20	480	3	FIELD PROVIDED	4850	LINCOLN ELECTRIC	PRISM 12	1

NOTES:
1. PROVIDE EXHAUST DUCT SILENCER ON UNIT.

AIR AND DIRT SEPARATOR SCHEDULE

TAG	SERVICE	FLOW	FPD (FT)	MANUFACTURER	MODEL	NOTES
AS-A-1	HEATING WATER	500	3.6	TACO	4906ADR-125	
AS-B-1	GLYCOL	220	3.7	TACO	4904ADR-125	

HYDRONIC RADIATOR PANEL SCHEDULE

TAG	PIPE DIAMETER (IN)	EAT (F)	AVG. FLUID TEMP. (F)	BTU/FT	WIDTH (IN)	HEIGHT (IN)	DESCRIPTION	MANUFACTURER	MODEL	NOTES
RP-A	0.75	70	135	1193	6	14	RADIANT PANEL	RUNTAL	R2F6	

DIFFUSER & GRILLE SCHEDULE

TAG	SYSTEM TYPE	SHAPE	NOMINAL SIZE	MATERIAL	FINISH	MOUNTING	ACCESSORIES	MANUFACTURER	MODEL	NOTES
D1	SUPPLY DIFFUSER	SQUARE	24"x24"	STEEL	WHITE POWDER COAT	CEILING		TITUS	OMNI	
D2	SUPPLY DIFFUSER	SQUARE	12"X12"	STEEL	WHITE POWDER COAT	CEILING		TITUS	OMNI	
D3	SUPPLY GRILLE	RECTANGULAR	NECK SIZE + 2"	ALUMINUM	WHITE POWDER COAT	WALL AND RECTANGULAR DUCT		TITUS	300FL	
D4	SUPPLY GRILLE	RECTANGULAR	NECK SIZE + 2"	ALUMINUM	WHITE POWDER COAT	ROUND DUCT		TITUS	S300FL	
DE	DRYER EXHAUST	RECTANGULAR	6"x6"	STEEL	WHITE POWDER COAT	WALL	DAMPER	FAMCO	DWVG	
G1	RETURN GRILLE	SQUARE	24"x24"	STEEL	WHITE POWDER COAT	CEILING		TITUS	OMNI	
G2	RETURN GRILLE	SQUARE	12"X12"	STEEL	WHITE POWDER COAT	CEILING		TITUS	OMNI	
G3	RETURN GRILLE	RECTANGULAR	NECK SIZE + 2"	ALUMINUM	WHITE POWDER COAT	WALL AND RECTANGULAR DUCT		TITUS	3FL	
HE	HOOD EXHUAST CONNECTION	–	–	–	–	–	–	–	–	
HS	HOOD SUPPLY CONNECTION	–	–	–	–	–	–	–	–	

CONDENSATE PUMP SCHEDULE

TAG	SERVICE	GPH	PRESSURE (FT)	TANK VOLUME (GAL)	HP	MOTOR CONTROLLER	ELECTRICAL DATA						MANUFACTURER	MODEL	NOTES
							VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH			
CP-A-108	CONDENSATE	48	10	0.5	1/30	FLOAT	120	1	1.5	–	20	FIELD	LITTLE GIANT	VCMA-20UL	
CP-A-202	CONDENSATE	48	10	0.5	1/30	FLOAT	120	1	1.5	–	20	FIELD	LITTLE GIANT	VCMA-20UL	
CP-A-207	CONDENSATE	48	10	0.5	1/30	FLOAT	120	1	1.5	–	20	FIELD	LITTLE GIANT	VCMA-20UL	
CP-A-100	CONDENSATE	48	10	0.5	1/30	FLOAT	120	1	1.5	–	20	FIELD	LITTLE GIANT	VCMA-20UL	
CP-A-216	CONDENSATE	48	10	0.5	1/30	FLOAT	120	1	1.5	–	20	FIELD	LITTLE GIANT	VCMA-20UL	
CP-A-C202	CONDENSATE	48	10	0.5	1/30	FLOAT	120	1	1.5	–	20	FIELD	LITTLE GIANT	VCMA-20UL	
CP-A-226	CONDENSATE	48	10	0.5	1/30	FLOAT	120	1	1.5	–	20	FIELD	LITTLE GIANT	VCMA-20UL	
CP-A-107	CONDENSATE	48	10	0.5	1/30	FLOAT	120	1	1.5	–	20	FIELD	LITTLE GIANT	VCMA-20UL	

FAN SCHEDULE

TAG	SERVICE	TYPE	FAN DATA						ELECTRICAL DATA						MANUFACTURER	MODEL	NOTES
			CFM	ESP (In. Wg)	RPM	BHP	HP	MOTOR CONTROLLER	VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH			
F-A-206.1	KITCHEN HOOD	UP BLAST	5635	1.0	873	1.72	2	INTEGRAL ECM	480	3	7.2	9	15	FACTORY PROVIDED	GREENHECK	CUE-240-VG	
F-B-206.2	KITCHEN HOOD	UP BLAST	2100	1.0	1100	0.58	1	INTEGRAL ECM	480	3	3.2	4	15	FACTORY PROVIDED	GREENHECK	CUE-180HP-VG	
F-C-206.3	KITCHEN HOOD	UP BLAST	2100	1.0	1100	0.58	1	INTEGRAL ECM	480	3	3.2	4	15	FACTORY PROVIDED	GREENHECK	CUE-180HP-VG	
F-D-206.4	KITCHEN HOOD	UP BLAST	2400	1.0	1667	0.89	1	INTEGRAL ECM	480	3	1.8	2.2	15	FACTORY PROVIDED	GREENHECK	CUE-140-VG	
F-E-206.5	KITCHEN HOOD	UP BLAST	2400	1.0	1667	0.89	1	INTEGRAL ECM	480	3	1.8	2.2	15	FACTORY PROVIDED	GREENHECK	CUE-140-VG	
F-F-206.6	KITCHEN HOOD	UP BLAST	1890	1.0	1059	0.51	1	INTEGRAL ECM	480	3	3.2	4	15	FACTORY PROVIDED	GREENHECK	CUE-180HP-VG	
F-G-206.7	DISHWASHER HOOD	UP BLAST	600	0.5	1066	0.11	1	INTEGRAL ECM	480	3	3.2	4	15	FACTORY PROVIDED	GREENHECK	CUE-160XP-VG	
F-H-117	VEHICLE EXHAUST	UP BLAST	1800	4.5	3100	1.8	3	FACTORY VFD	480	3	4.8	–	15	FIELD PROVIDED	MONOXIVENT	BI-120	
F-I	AREA 1 BATHROOMS	DOWN BLAST	1400	0.75	1360	0.29	1/2	INTEGRAL ECM	115	1	6.6	8.2	15	FACTORY PROVIDED	GREENHECK	G-130-VG	
F-J	AREA 3 BATHROOMS	DOWN BLAST	2050	0.75	1704	0.56	3/4	INTEGRAL ECM	115	1	10	12.5	20	FACTORY PROVIDED	GREENHECK	G-130-VG	
F-K-115A	FOOD SERV. STORAGE 115A	DOWN BLAST	400	0.75	1646	0.12	1/6	INTEGRAL ECM	115	1	2.8	3.5	15	FACTORY PROVIDED	GREENHECK	G-095-VG	
F-L	HEALTH OFFICE	DOWN BLAST	200	0.75	1566	0.09	1/4	INTEGRAL ECM	115	1	3.8	4.8	15	FACTORY PROVIDED	GREENHECK	G-097-VG	
F-M	DARK ROOM	DOWN BLAST	375	0.75	1638	0.12	1/6	INTEGRAL ECM	115	1	2.8	3.5	15	FACTORY PROVIDED	GREENHECK	G-095-VG	
F-N	3RD FLOOR STORAGE ROOMS	DOWN BLAST	100	0.5	1122	0.03	1/4	INTEGRAL ECM	115	1	3.8	4.8	15	FACTORY PROVIDED	GREENHECK	G-097-VG	
F-O	3RD FLOOR STORAGE ROOMS	DOWN BLAST	100	0.5	1122	0.03	1/4	INTEGRAL ECM	115	1	3.8	4.8	15	FACTORY PROVIDED	GREENHECK	G-097-VG	
F-P	AREA 3 TOILET ROOMS	DOWN BLAST	150	0.5	1238	0.05	1/4	INTEGRAL ECM	115	1	3.8	4.8	15	FACTORY PROVIDED	GREENHECK	G-097-VG	
F-Q	SHOP DRESSING ROOMS	DOWN BLAST	150	0.5	1238	0.05	1/4	INTEGRAL ECM	115	1	3.8	4.8	15	FACTORY PROVIDED	GREENHECK	G-097-VG	
F-R-108	MANICURE STATIONS	INLINE	300	0.5	1358	0.1	1/10	INTEGRAL ECM	120	1	1.5	1.9	15	FACTORY PROVIDED	GREENHECK	CSP-A390-VG	

PLATE & FRAME HEAT EXCHANGER SCHEDULE

TAG	SERVICE	MBH	HEAT SOURCE						HEAT SYNC						NOMINAL DIMENSIONS (IN)	# PLATES	WEIGHT (LBS)	MANUFACTURER	MODEL	NOTES
			FLUID	EFT (F)	LFT (F)	FPD (FT)	GPM	FOULING FACTOR	FLUID	EFT (F)	LFT (F)	FPD (FT)	GPM	FOULING FACTOR						
PFHX-A-1	GLYCOL	4200	WATER	150	119	16.2	280	0.066	30% GLYCOL	105	145	14.3	220	0.066	26"/45".73"	69	2411	ALFA LAVAL	AQ6T-BFG	

HEATING HOT WATER EXPANSION TANK SCHEDULE

TAG	SERVICE	TYPE	ACCEPTANCE (GAL)	VOLUME (GAL)	DIAMETER / HEIGHT	SYSTEM FILL (PSIG)	RELIEF VALVE (PSIG)	MANUFACTURER	MODEL	NOTES
ET-A-1	HEATING WATER	FULL ACCEPTANCE BLADDER	106	106	24"/73"	30	75	AMTROL	ST-449C	
ET-B-1	GLYCOL	FULL ACCEPTANCE BLADDER	80	80	24"/59"	30	75	AMTROL	ST-448C	

BOILER SCHEDULE

TAG	INPUT MBH	OUTPUT MBH	FUEL	GPM	TURN DOWN RATIO	EFT (F)	LFT (F)	RELIEF VALVE (PSIG)	AFUE (%)	VENT DIAMETER (IN)	INTAKE DIAMETER (IN)	FPD (FT)	ELECTRICAL DATA						MANUFACTURER	MODEL	NOTES
													VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH			
B-A-1	3999	3843	NAT	250	20:1	120	150	75	96.1	12	12		480	3	6	7.5	20	FIELD PROVIDED	LOCHINVAR	FCB4000	
B-A-3	3999	3843	NAT	250	20:1	120	150	75	96.1	12	12		480	3	6	7.5	20	FIELD PROVIDED	LOCHINVAR	FCB4000	
B-A-2	3999	3843	NAT	250	20:1	120	150	75	96.1	12	12		480	3	6	7.5	20	FIELD PROVIDED	LOCHINVAR	FCB4000	

MAKEUP AIR UNIT SCHEDULE

TAG	SERVICE	SUPPLY FAN DATA							FURNACE DATA					ELECTRICAL DATA							WEIGHT (LBS)	MANUFACTURER	MODEL	NOTES
		TYPE	CFM	OA CFM	ESP (In. Wg)	RPM	BHP	HP	FUEL	EAT (F)	LAT (F)	INPUT MBH	OUTPUT MBH	VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH	MOTOR CONTROLLER				
MAU-A-119.2	WELDING	INDIRECT FIRED	6500	6500	0.75	1395	2.6	3	NAT	-10	82	800	634	480	3	–	7.2	15	FACTORY PROVIDED	–	2,000	GREENHECK	IGX-P120-H32-MF	
MAU-A-119.1	WELDING	INDIRECT FIRED	6500	6500	0.75	1395	2.6	3	NAT	-10	82	800	634	480	3	–	7.2	15	FACTORY PROVIDED	–	2,000	GREENHECK	IGX-P120-H32-MF	
MAU-C-129	DUST COLLECTION	INDIRECT FIRED	5600	5600	0.75	1255	1.93	3	NAT	-10	84	700	567	480	3	–	7.2	15	FACTORY PROVIDED	–	2,000	GREENHECK	IGX-P120-H32-MF	
MAU-D-206.1	CULINARY	DIRECT FIRED	5635	5635	0.75	1252	2.34	3	NAT	-10	83	615	566	480	3	–	6.2	15	FACTORY PROVIDED	–	1,000	GREENHECK	DGX-P122-H22-D1	
MAU-E-206.2	CULINARY	DIRECT FIRED	12600	12600	0.75	1744	8.26	10	NAT	-10	83	1376	1266	480	3	–	17.7	30	FACTORY PROVIDED	–	1500	GREENHECK	DGX-P125-H32-D3	

PACKAGED ENERGY RECOVERY VENTILATOR SCHEDULE

TAG	SERVICE	SUPPLY FAN					EXHAUST FAN DATA					MOTOR CONTROLLER	ENERGY RECOVERY SECTION DATA						ELECTRICAL DATA						WEIGHT (LBS)	MANUFACTURER	MODEL	NOTES
		CFM	ESP (In. Wg)	RPM	BHP	HP	CFM	ESP (In. Wg)	RPM	BHP	HP		WINTER			SUMMER			VOLTAGE	PHASE	FLA	MCA	MOCP	DISCONNECT SWITCH				
													OA TEMP DB (F)	RA TEMP DB (F)	LAT DB (F)	OA TEMP DB (F)	OA TEMP WB (F)	RA TEMP DB (F)	RA TEMP WB (F)	LAT DB (F)	LAT WB (F)							
ERV-A	OFFICES	525	0.5	–	–	1/2	525	0.5	–	–	1/2	INTEGRAL ECM	2	70	50	92	75	75	62.5	80	70	208	1	1.73	3.9	15	FACTORY PROVIDED	750	RENEWAIRE	HE10RTV	
ERV-B	LOCKER ROOMS	1100	0.5	–	–	1	1100	0.5	–	–	1	INTEGRAL ECM	2	70	50	92	75	75	62.5	80	70	208	1	3.4	7.7	15	FACTORY PROVIDED	750	RENEWAIRE	HE1.5XRTV	

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NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

Project Title

STATE OF NEW YORK
ZACHARY ROBERT WILLIAMSON
097797
LICENSED PROFESSIONAL ENGINEER
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SCHEDULES

Sheet No.
CTE M902

CONSTRUCTION DOCUMENTS

Autodesk Docs://NECSD - New CTE Bldg/108-2303 NECSD CTE - MEP.rvt

VENTILATION SCHEDULE

ZONE	ROOM #	ROOM NAME	Space Type	AREA (Az)	PEOPLE PER 1000SF	OCC. (Pz)	OA PER PERSON (Rp)	OA PER AREA (Ra)	OA (Vbz)	EFF. (Ez)	ZONE OA (Voz)	EA FROM FIXTURES	EA/SF	EA	NOTES
CORRIDORS	C101	CORRIDOR	Public Spaces – Corridor	6,361		0	0	0.06 CFM/SF	382	0.8	478	0	0	0	
CORRIDORS	C102	CORRIDOR	Public Spaces – Corridor	1,566		0	0	0.06 CFM/SF	94	0.8	118	0	0	0	
CORRIDORS	C103	CORRIDOR	Public Spaces – Corridor	2,083		0	0	0.06 CFM/SF	125	0.8	157	0	0	0	
CORRIDORS	C104	CORRIDOR	Public Spaces – Corridor	749		0	0	0.06 CFM/SF	45	0.8	57	0	0	0	
CORRIDORS	C201	CORRIDOR	Public Spaces – Corridor	1,435		0	0	0.06 CFM/SF	86	0.8	108	0	0	0	
CORRIDORS	C202	CORRIDOR	Public Spaces – Corridor	3,477		0	0	0.06 CFM/SF	209	0.8	261	0	0	0	
CORRIDORS	C203	CORRIDOR	Public Spaces – Corridor	1,247		0	0	0.06 CFM/SF	75	0.8	94	0	0	0	
CORRIDORS	C204	CORRIDOR	Public Spaces – Corridor	1,714		0	0	0.06 CFM/SF	103	0.8	129	0	0	0	
CORRIDORS	C301	CORRIDOR	Public Spaces – Corridor	2,856		0	0	0.06 CFM/SF	171	0.8	215	0	0	0	
CORRIDORS											1617			0	
ERU–A–1.1	101	HEALTH OFFICE	Offices – Office Spaces	419	5	2	5	0.06 CFM/SF	36	0.8	45	0	0	0	
ERU–A–1.1	102	CLASSROOM	Education – Classroom (Age 9 Plus)	781	35	27	10	0.12 CFM/SF	367	0.8	459	0	0	0	
ERU–A–1.1	103	GROOMING	Specialty Shops – Pet shops (animal care)	987	10	10	8	0.18 CFM/SF	252	0.8	315	0	0.9	889	
ERU–A–1.1	103A	STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	242		0	0	0.12 CFM/SF	29	0.8	37	0	0	0	
ERU–A–1.1	103B	CUST.	Public Spaces – Toilet Rooms – public	14		0	0	0.00 CFM/SF	0	0.8	0	50	0	50	
ERU–A–1.1	103C	LOCKED STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	92		0	0	0.12 CFM/SF	11	0.8	14	0	0	0	
ERU–A–1.1	104	VET TECH	Specialty Shops – Pet shops (animal care)	1,795	10	18	8	0.18 CFM/SF	458	0.8	573	0	0.9	1616	
ERU–A–1.1	107	CLASSROOM	Education – Classroom (Age 9 Plus)	770	35	27	10	0.12 CFM/SF	362	0.8	453	0	0	0	
ERU–A–1.1	108	COSMETOLOGY	Specialty Shops – Beauty Salons	1,551	25	39	20	0.12 CFM/SF	962	0.8	1202	0	0.6	931	
ERU–A–1.1	108A	DISPENSING	Specialty Shops – Beauty Salons	79	25	2	20	0.12 CFM/SF	49	0.8	62	0	0.6	48	
ERU–A–1.1	109	CLASSROOM	Education – Classroom (Age 9 Plus)	774	35	27	10	0.12 CFM/SF	364	0.8	455	0	0	0	
ERU–A–1.1	110	BARBERING LAB	Specialty Shops – Barber	842	25	21	8	0.06 CFM/SF	208	0.8	261	0	0.5	422	
ERU–A–1.1	110A	DISPENSING	Specialty Shops – Barber	51	25	1	8	0.06 CFM/SF	13	0.8	16	0	0.5	26	
ERU–A–1.1	111	SECURITY	Offices – Office Spaces	110	5	1	5	0.06 CFM/SF	9	0.8	12	0	0	0	
ERU–A–1.1											3904			3982	
ERU–B–1.2	115	FOOD SERV. AREA	Food and Beverage Service – Cafeteria, fast food	681	100	68	8	0.18 CFM/SF	633	0.8	792	0	0	0	
ERU–B–1.2	115A	FOOD SERV. STORAGE	Food and Beverage Service – Kitchens (cooking)	567	20	11	8	0.12 CFM/SF	153	0.8	192	0	0.7	398	
ERU–B–1.2	116	CAFETERIA	Food and Beverage Service – Cafeteria, fast food	1,809	100	181	8	0.18 CFM/SF	1683	0.8	2104	0	0	0	
ERU–B–1.2											3088			398	
ERU–C–2.1	200–1	BIOLOGY LAB–1	Education – Science Laboratories	676	25	17	10	0.18 CFM/SF	291	0.8	364	0	1	676	
ERU–C–2.1	200–2	BIOLOGY LAB–2	Education – Science Laboratories	571	25	14	10	0.18 CFM/SF	246	0.8	307	0	1	572	
ERU–C–2.1	200A	STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	90		0	0	0.12 CFM/SF	11	0.8	14	0	0	0	
ERU–C–2.1	201	CLASSROOM	Education – Classroom (Age 9 Plus)	775	35	27	10	0.12 CFM/SF	364	0.8	456	0	0	0	
ERU–C–2.1	202	NURSING LAB	Education – Classroom (Age 9 Plus)	2,075	35	73	10	0.12 CFM/SF	975	0.8	1220	0	0	0	
ERU–C–2.1	202A	STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	94		0	0	0.12 CFM/SF	11	0.8	15	0	0	0	
ERU–C–2.1	202C	SOILED STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	68		0	0	0.12 CFM/SF	8	0.8	11	0	0	0	
ERU–C–2.1	202D	CLEAN STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	75		0	0	0.12 CFM/SF	9	0.8	12	0	0	0	
ERU–C–2.1	205	CLASSROOM	Education – Classroom (Age 9 Plus)	884	35	31	10	0.12 CFM/SF	415	0.8	520	0	0	0	
ERU–C–2.1	217	CLASSROOM	Education – Classroom (Age 9 Plus)	855	35	30	10	0.12 CFM/SF	402	0.8	503	0	0	0	
ERU–C–2.1	218	CLASSROOM	Education – Classroom (Age 9 Plus)	865	35	30	10	0.12 CFM/SF	407	0.8	509	0	0	0	
ERU–C–2.1	219	CLASSROOM	Education – Classroom (Age 9 Plus)	869	35	30	10	0.12 CFM/SF	409	0.8	511	0	0	0	
ERU–C–2.1	220	CLASSROOM	Education – Classroom (Age 9 Plus)	854	35	30	10	0.12 CFM/SF	401	0.8	502	0	0	0	
ERU–C–2.1	221	FACULTY LOUNGE	Offices – Conference Rooms	639	50	32	5	0.06 CFM/SF	198	0.8	248	0	0	0	
ERU–C–2.1											5192			1248	
ERU–D–2.2	207	CLASSROOM	Education – Classroom (Age 9 Plus)	780	35	27	10	0.12 CFM/SF	367	0.8	459	0	0	0	
ERU–D–2.2	208	CLASSROOM	Education – Classroom (Age 9 Plus)	770	35	27	10	0.12 CFM/SF	362	0.8	453	0	0	0	
ERU–D–2.2	209	CLASSROOM	Education – Classroom (Age 9 Plus)	785	35	27	10	0.12 CFM/SF	369	0.8	462	0	0	0	
ERU–D–2.2	210	FASHION LAB	Education – Classroom (Age 9 Plus)	1,862	35	65	10	0.12 CFM/SF	875	0.8	1095	0	0	0	
ERU–D–2.2	210A	STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	304		0	0	0.12 CFM/SF	37	0.8	46	0	0	0	
ERU–D–2.2	212	CULINARY OFF.	Offices – Office Spaces	288	5	1	5	0.06 CFM/SF	24	0.8	31	0	0	0	
ERU–D–2.2	213	CULINARY STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	308		0	0	0.12 CFM/SF	37	0.8	47	0	0	0	
ERU–D–2.2	214	COOLER/FREEZER	Storage – Refrigerated Warehouses/freezers	546		0	10	0.00 CFM/SF	0	0.8	0	0	0	0	
ERU–D–2.2	215	CULINARY CLASSROOM	Education – Classroom (Age 9 Plus)	1,022	35	36	10	0.12 CFM/SF	480	0.8	601	0	0	0	
ERU–D–2.2	216	CLASSROOM	Education – Classroom (Age 9 Plus)	1,065	35	37	10	0.12 CFM/SF	500	0.8	626	0	0	0	
ERU–D–2.2											3820			0	
ERU–E–2.3	223	15:1 CLASSROOM	Education – Classroom (Age 9 Plus)	1,175	35	41	10	0.12 CFM/SF	552	0.8	691	0	0	0	
ERU–E–2.3	224	RESOURCE RM	Education – Classroom (Age 9 Plus)	369	35	13	10	0.12 CFM/SF	173	0.8	217	0	0	0	
ERU–E–2.3	225	CLASSROOM	Education – Classroom (Age 9 Plus)	961	35	34	10	0.12 CFM/SF	452	0.8	565	0	0	0	
ERU–E–2.3	226	SCIENCE CLASSROOM	Education – Classroom (Age 9 Plus)	1,181	35	41	10	0.12 CFM/SF	555	0.8	694	0	0	0	
ERU–E–2.3	229	CLASSROOM	Education – Classroom (Age 9 Plus)	1,046	35	37	10	0.12 CFM/SF	492	0.8	615	0	0	0	
ERU–E–2.3	230	CLASSROOM	Education – Classroom (Age 9 Plus)	1,058	35	37	10	0.12 CFM/SF	497	0.8	622	0	0	0	
ERU–E–2.3	231	ART CLASSROOM	Education – Art Classroom	1,104	20	22	10	0.18 CFM/SF	419	0.8	525	0	0.7	773	
ERU–E–2.3	231A	ART STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	230		0	0	0.12 CFM/SF	28	0.8	35	0	0	0	
ERU–E–2.3	232	RESOURCE RM	Education – Classroom (Age 9 Plus)	319	35	11	10	0.12 CFM/SF	150	0.8	188	0	0	0	
ERU–E–2.3	233	GUIDANCE SUITE	Offices – Reception Areas	269	30	8	5	0.06 CFM/SF	57	0.8	71	0	0	0	
ERU–E–2.3	233A	PSYCH. OFF.	Offices – Office Spaces	209	5	1	5	0.06 CFM/SF	18	0.8	23	0	0	0	
ERU–E–2.3	233B	SOCIAL WORK OFF.	Offices – Office Spaces	203	5	1	5	0.06 CFM/SF	17	0.8	22	0	0	0	
ERU–E–2.3	233C	GUIDANCE	Offices – Office Spaces	134	5	1	5	0.06 CFM/SF	11	0.8	15	0	0	0	
ERU–E–2.3	233D	GUIDANCE	Offices – Office Spaces	134	5	1	5	0.06 CFM/SF	11	0.8	15	0	0	0	
ERU–E–2.3											4298			773	
ERU–F–3.3	302	FACULTY LOUNGE	Offices – Conference Rooms	433	50	22	5	0.06 CFM/SF	134	0.8	168	0	0	0	
ERU–F–3.3	305	PHOTO LAB	Education – Computer Lab	1,353	25	34	10	0.12 CFM/SF	501	0.8	626	0	0	0	
ERU–F–3.3	305A	LIGHT LOCK	Public Spaces – Corridor	80		0	0	0.06 CFM/SF	5	0.8	7	0	0	0	
ERU–F–3.3	306	COMPUTER CLASSROOM	Education – Computer Lab	1,265	25	32	10	0.12 CFM/SF	468	0.8	586	0	0	0	
ERU–F–3.3	308	COMPUTER CLASSROOM	Education – Computer Lab	1,150	25	29	10	0.12 CFM/SF	425	0.8	532	0	0	0	
ERU–F–3.3	311	COMPUTER CLASSROOM	Education – Computer Lab	1,135	25	28	10	0.12 CFM/SF	420	0.8	525	0	0	0	
ERU–F–3.3	314	VIDEO PRODUCTION LAB	Education – Computer Lab	1,954	25	49	10	0.12 CFM/SF	723	0.8	904	0	0	0	
ERU–F–3.3	314A	CONTROL RM	Education – Media Center	184	25	5	10	0.12 CFM/SF	68	0.8	86	0	0	0	
ERU–F–3.3	314B	GREEN RM	Education – Media Center	467	25	12	10	0.12 CFM/SF	173	0.8	216	0	0	0	
ERU–F–3.3	314C	CAMERA STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	96		0	0	0.12 CFM/SF	12	0.8	15	0	0	0	
ERU–F–3.3											3665			0	
ERU–G–117	117	AUTO TECH SHOP	Storage – Repair Garages, Enclosed Parking garages	5,700		0	0	0.00 CFM/SF	0	0.8	0	0	0.75	4276	
ERU–G–117	117A	AUTO TECH OFFICE	Offices – Office Spaces	92	5	0	5	0.06 CFM/SF	8	0.8	10	0			
ERU–G–117											10			4276	

NOTES:

1. FOR THE GYMNASIUM OCCUPANCY NOTED IN TABLE IS BASED ON POSTED MAXIMUM FOR "EVENT MODE".
2. FOR "NORMAL MODE":
   - GYM VENTILATION CALCULATION: (6,303 SF x 0.18 CFM/SF + 60 OCC x 20 CFM/OCC) / 0.8 = 2,919 CFM
   - SPECTATOR AREA BASED VENTILATION CALCULATION (NO OCCUPANCY): (1,965 SF x 0.06 CFM/SF) / 0.8 = 148 CFM
   - TOTAL VENTILATION = 2,919 CFM + 148 CFM = 3,067 CFM

VENTILATION SCHEDULE

ZONE	ROOM #	ROOM NAME	Space Type	AREA (Az)	PEOPLE PER 1000SF	OCC. (Pz)	OA PER PERSON (Rp)	OA PER AREA (Ra)	OA (Vbz)	EFF. (Ez)	ZONE OA (Voz)	EA FROM FIXTURES	EA/SF	EA	NOTES
CORRIDORS	C101	CORRIDOR	Public Spaces – Corridor	6,361		0	0	0.06 CFM/SF	382	0.8	478	0	0	0	
CORRIDORS	C102	CORRIDOR	Public Spaces – Corridor	1,566		0	0	0.06 CFM/SF	94	0.8	118	0	0	0	
CORRIDORS	C103	CORRIDOR	Public Spaces – Corridor	2,083		0	0	0.06 CFM/SF	125	0.8	157	0	0	0	
CORRIDORS	C104	CORRIDOR	Public Spaces – Corridor	749		0	0	0.06 CFM/SF	45	0.8	57	0	0	0	
CORRIDORS	C201	CORRIDOR	Public Spaces – Corridor	1,435		0	0	0.06 CFM/SF	86	0.8	108	0	0	0	
CORRIDORS	C202	CORRIDOR	Public Spaces – Corridor	3,477		0	0	0.06 CFM/SF	209	0.8	261	0	0	0	
CORRIDORS	C203	CORRIDOR	Public Spaces – Corridor	1,247		0	0	0.06 CFM/SF	75	0.8	94	0	0	0	
CORRIDORS	C204	CORRIDOR	Public Spaces – Corridor	1,714		0	0	0.06 CFM/SF	103	0.8	129	0	0	0	
CORRIDORS	C301	CORRIDOR	Public Spaces – Corridor	2,856		0	0	0.06 CFM/SF	171	0.8	215	0	0	0	
CORRIDORS											1617			0	
ERU–A–1.1	101	HEALTH OFFICE	Offices – Office Spaces	419	5	2	5	0.06 CFM/SF	36	0.8	45	0	0	0	
ERU–A–1.1	102	CLASSROOM	Education – Classroom (Age 9 Plus)	781	35	27	10	0.12 CFM/SF	367	0.8	459	0	0	0	
ERU–A–1.1	103	GROOMING	Specialty Shops – Pet shops (animal care)	987	10	10	8	0.18 CFM/SF	252	0.8	315	0	0.9	889	
ERU–A–1.1	103A	STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	242		0	0	0.12 CFM/SF	29	0.8	37	0	0	0	
ERU–A–1.1	103B	CUST.	Public Spaces – Toilet Rooms – public	14		0	0	0.00 CFM/SF	0	0.8	0	50	0	50	
ERU–A–1.1	103C	LOCKED STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	92		0	0	0.12 CFM/SF	11	0.8	14	0	0	0	
ERU–A–1.1	104	VET TECH	Specialty Shops – Pet shops (animal care)	1,795	10	18	8	0.18 CFM/SF	458	0.8	573	0	0.9	1616	
ERU–A–1.1	107	CLASSROOM	Education – Classroom (Age 9 Plus)	770	35	27	10	0.12 CFM/SF	362	0.8	453	0	0	0	
ERU–A–1.1	108	COSMETOLOGY	Specialty Shops – Beauty Salons	1,551	25	39	20	0.12 CFM/SF	962	0.8	1202	0	0.6	931	
ERU–A–1.1	108A	DISPENSING	Specialty Shops – Beauty Salons	79	25	2	20	0.12 CFM/SF	49	0.8	62	0	0.6	48	
ERU–A–1.1	109	CLASSROOM	Education – Classroom (Age 9 Plus)	774	35	27	10	0.12 CFM/SF	364	0.8	455	0	0	0	
ERU–A–1.1	110	BARBERING LAB	Specialty Shops – Barber	842	25	21	8	0.06 CFM/SF	208	0.8	261	0	0.5	422	
ERU–A–1.1	110A	DISPENSING	Specialty Shops – Barber	51	25	1	8	0.06 CFM/SF	13	0.8	16	0	0.5	26	
ERU–A–1.1	111	SECURITY	Offices – Office Spaces	110	5	1	5	0.06 CFM/SF	9	0.8	12	0	0	0	
ERU–A–1.1											3904			3982	
ERU–B–1.2	115	FOOD SERV. AREA	Food and Beverage Service – Cafeteria, fast food	681	100	68	8	0.18 CFM/SF	633	0.8	792	0	0	0	
ERU–B–1.2	115A	FOOD SERV. STORAGE	Food and Beverage Service – Kitchens (cooking)	567	20	11	8	0.12 CFM/SF	153	0.8	192	0	0.7	398	
ERU–B–1.2	116	CAFETERIA	Food and Beverage Service – Cafeteria, fast food	1,809	100	181	8	0.18 CFM/SF	1683	0.8	2104	0	0	0	
ERU–B–1.2											3088			398	
ERU–C–2.1	200–1	BIOLOGY LAB–1	Education – Science Laboratories	676	25	17	10	0.18 CFM/SF	291	0.8	364	0	1	676	
ERU–C–2.1	200–2	BIOLOGY LAB–2	Education – Science Laboratories	571	25	14	10	0.18 CFM/SF	246	0.8	307	0	1	572	
ERU–C–2.1	200A	STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	90		0	0	0.12 CFM/SF	11	0.8	14	0	0	0	
ERU–C–2.1	201	CLASSROOM	Education – Classroom (Age 9 Plus)	775	35	27	10	0.12 CFM/SF	364	0.8	456	0	0	0	
ERU–C–2.1	202	NURSING LAB	Education – Classroom (Age 9 Plus)	2,075	35	73	10	0.12 CFM/SF	975	0.8	1220	0	0	0	
ERU–C–2.1	202A	STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	94		0	0	0.12 CFM/SF	11	0.8	15	0	0	0	
ERU–C–2.1	202C	SOILED STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	68		0	0	0.12 CFM/SF	8	0.8	11	0	0	0	
ERU–C–2.1	202D	CLEAN STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	75		0	0	0.12 CFM/SF	9	0.8	12	0	0	0	
ERU–C–2.1	205	CLASSROOM	Education – Classroom (Age 9 Plus)	884	35	31	10	0.12 CFM/SF	415	0.8	520	0	0	0	
ERU–C–2.1	217	CLASSROOM	Education – Classroom (Age 9 Plus)	855	35	30	10	0.12 CFM/SF	402	0.8	503	0	0	0	
ERU–C–2.1	218	CLASSROOM	Education – Classroom (Age 9 Plus)	865	35	30	10	0.12 CFM/SF	407	0.8	509	0	0	0	
ERU–C–2.1	219	CLASSROOM	Education – Classroom (Age 9 Plus)	869	35	30	10	0.12 CFM/SF	409	0.8	511	0	0	0	
ERU–C–2.1	220	CLASSROOM	Education – Classroom (Age 9 Plus)	854	35	30	10	0.12 CFM/SF	401	0.8	502	0	0	0	
ERU–C–2.1	221	FACULTY LOUNGE	Offices – Conference Rooms	639	50	32	5	0.06 CFM/SF	198	0.8	248	0	0	0	
ERU–C–2.1											5192			1248	
ERU–D–2.2	207	CLASSROOM	Education – Classroom (Age 9 Plus)	780	35	27	10	0.12 CFM/SF	367	0.8	459	0	0	0	
ERU–D–2.2	208	CLASSROOM	Education – Classroom (Age 9 Plus)	770	35	27	10	0.12 CFM/SF	362	0.8	453	0	0	0	
ERU–D–2.2	209	CLASSROOM	Education – Classroom (Age 9 Plus)	785	35	27	10	0.12 CFM/SF	369	0.8	462	0	0	0	
ERU–D–2.2	210	FASHION LAB	Education – Classroom (Age 9 Plus)	1,862	35	65	10	0.12 CFM/SF	875	0.8	1095	0	0	0	
ERU–D–2.2	210A	STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	304		0	0	0.12 CFM/SF	37	0.8	46	0	0	0	
ERU–D–2.2	212	CULINARY OFF.	Offices – Office Spaces	288	5	1	5	0.06 CFM/SF	24	0.8	31	0	0	0	
ERU–D–2.2	213	CULINARY STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	308		0	0	0.12 CFM/SF	37	0.8	47	0	0	0	
ERU–D–2.2	214	COOLER/FREEZER	Storage – Refrigerated Warehouses/freezers	546		0	10	0.00 CFM/SF	0	0.8	0	0	0	0	
ERU–D–2.2	215	CULINARY CLASSROOM	Education – Classroom (Age 9 Plus)	1,022	35	36	10	0.12 CFM/SF	480	0.8	601	0	0	0	
ERU–D–2.2	216	CLASSROOM	Education – Classroom (Age 9 Plus)	1,065	35	37	10	0.12 CFM/SF	500	0.8	626	0	0	0	
ERU–D–2.2											3820			0	
ERU–E–2.3	223	15:1 CLASSROOM	Education – Classroom (Age 9 Plus)	1,175	35	41	10	0.12 CFM/SF	552	0.8	691	0	0	0	
ERU–E–2.3	224	RESOURCE RM	Education – Classroom (Age 9 Plus)	369	35	13	10	0.12 CFM/SF	173	0.8	217	0	0	0	
ERU–E–2.3	225	CLASSROOM	Education – Classroom (Age 9 Plus)	961	35	34	10	0.12 CFM/SF	452	0.8	565	0	0	0	
ERU–E–2.3	226	SCIENCE CLASSROOM	Education – Classroom (Age 9 Plus)	1,181	35	41	10	0.12 CFM/SF	555	0.8	694	0	0	0	
ERU–E–2.3	229	CLASSROOM	Education – Classroom (Age 9 Plus)	1,046	35	37	10	0.12 CFM/SF	492	0.8	615	0	0	0	
ERU–E–2.3	230	CLASSROOM	Education – Classroom (Age 9 Plus)	1,058	35	37	10	0.12 CFM/SF	497	0.8	622	0	0	0	
ERU–E–2.3	231	ART CLASSROOM	Education – Art Classroom	1,104	20	22	10	0.18 CFM/SF	419	0.8	525	0	0.7	773	
ERU–E–2.3	231A	ART STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	230		0	0	0.12 CFM/SF	28	0.8	35	0	0	0	
ERU–E–2.3	232	RESOURCE RM	Education – Classroom (Age 9 Plus)	319	35	11	10	0.12 CFM/SF	150	0.8	188	0	0	0	
ERU–E–2.3	233	GUIDANCE SUITE	Offices – Reception Areas	269	30	8	5	0.06 CFM/SF	57	0.8	71	0	0	0	
ERU–E–2.3	233A	PSYCH. OFF.	Offices – Office Spaces	209	5	1	5	0.06 CFM/SF	18	0.8	23	0	0	0	
ERU–E–2.3	233B	SOCIAL WORK OFF.	Offices – Office Spaces	203	5	1	5	0.06 CFM/SF	17	0.8	22	0	0	0	
ERU–E–2.3	233C	GUIDANCE	Offices – Office Spaces	134	5	1	5	0.06 CFM/SF	11	0.8	15	0	0	0	
ERU–E–2.3	233D	GUIDANCE	Offices – Office Spaces	134	5	1	5	0.06 CFM/SF	11	0.8	15	0	0	0	
ERU–E–2.3											4298			773	
ERU–F–3.3	302	FACULTY LOUNGE	Offices – Conference Rooms	433	50	22	5	0.06 CFM/SF	134	0.8	168	0	0	0	
ERU–F–3.3	305	PHOTO LAB	Education – Computer Lab	1,353	25	34	10	0.12 CFM/SF	501	0.8	626	0	0	0	
ERU–F–3.3	305A	LIGHT LOCK	Public Spaces – Corridor	80		0	0	0.06 CFM/SF	5	0.8	7	0	0	0	
ERU–F–3.3	306	COMPUTER CLASSROOM	Education – Computer Lab	1,265	25	32	10	0.12 CFM/SF	468	0.8	586	0	0	0	
ERU–F–3.3	308	COMPUTER CLASSROOM	Education – Computer Lab	1,150	25	29	10	0.12 CFM/SF	425	0.8	532	0	0	0	
ERU–F–3.3	311	COMPUTER CLASSROOM	Education – Computer Lab	1,135	25	28	10	0.12 CFM/SF	420	0.8	525	0	0	0	
ERU–F–3.3	314	VIDEO PRODUCTION LAB	Education – Computer Lab	1,954	25	49	10	0.12 CFM/SF	723	0.8	904	0	0	0	
ERU–F–3.3	314A	CONTROL RM	Education – Media Center	184	25	5	10	0.12 CFM/SF	68	0.8	86	0	0	0	
ERU–F–3.3	314B	GREEN RM	Education – Media Center	467	25	12	10	0.12 CFM/SF	173	0.8	216	0	0	0	
ERU–F–3.3	314C	CAMERA STORAGE	Retail Stores, Sales Floor and Showroom Floors – Storage	96		0	0	0.12 CFM/SF	12	0.8	15	0	0	0	
ERU–F–3.3											3665			0	
ERU–G–117	117	AUTO TECH SHOP	Storage – Repair Garages, Enclosed Parking garages	5,700		0	0	0.00 CFM/SF	0	0.8	0	0	0.75	4276	
ERU–G–117	117A	AUTO TECH OFFICE	Offices – Office Spaces	92	5	0	5	0.06 CFM/SF	8	0.8	10	0			
ERU–G–117											10			4276	

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Project Title

NEWBURGH ENLARGED CITY SCHOOL DISTRICT
NEW CTE BUILDING

STATE OF NEW YORK
ZACHARY ROBERT MALISON
097797
LICENSED PROFESSIONAL ENGINEER
Expires : 06/30/2025

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Sheet Title

VENTILATION SCHEDULE

Sheet No.

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CONSTRUCTION DOCUMENTS

Autodesk Docs://NECSD - New CTE Bldg/108-2303 NECSD CTE - MEP.rvt