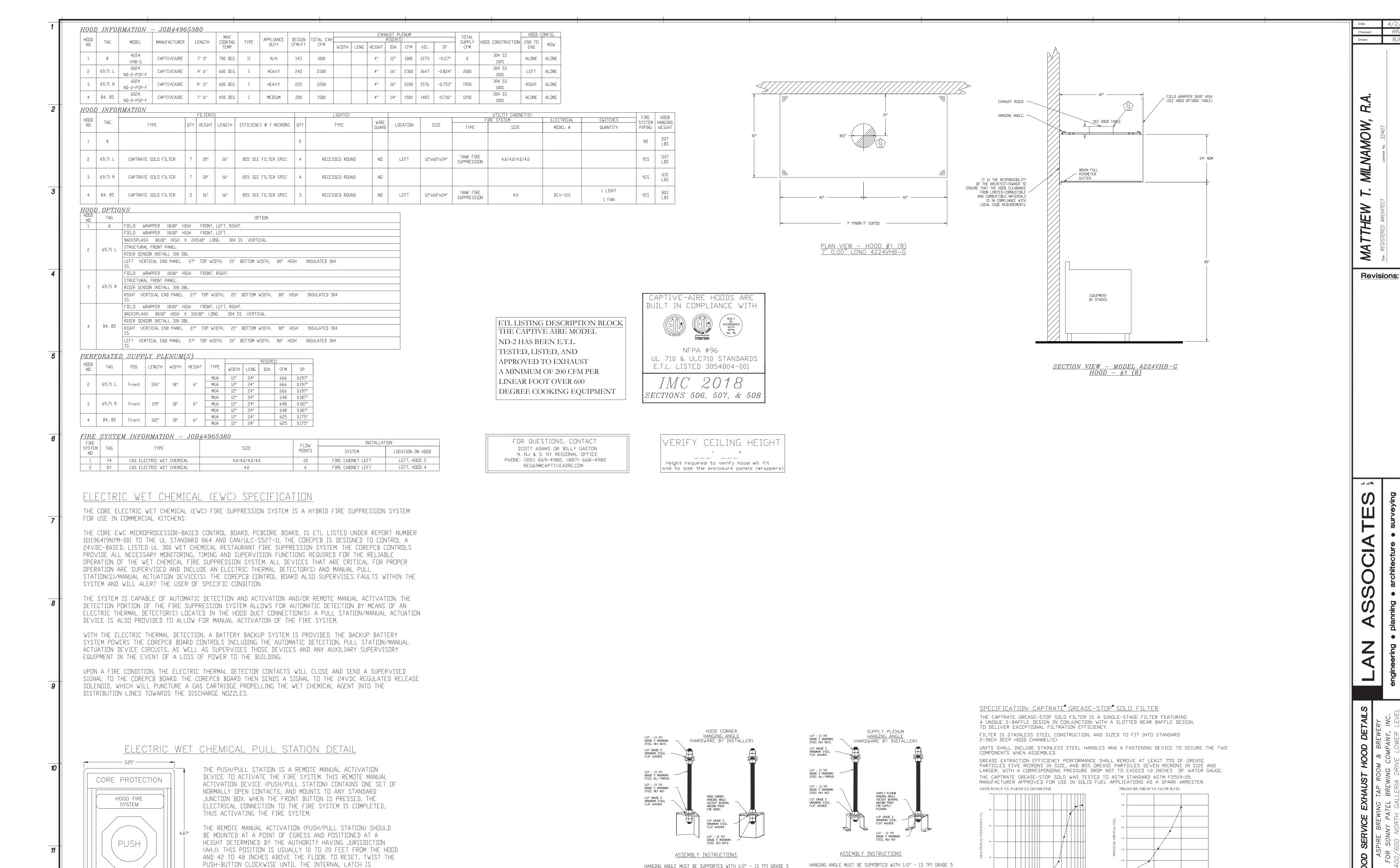


Revisions:

Job No. 4.1552.01 File No. 4155201A701



(MINIMUM) ALL-THREAD. SANDWICH HANGING ANGLES AND CEILING ANCHOR

POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2"

- 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN, MUST USE DOUBLED

HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND ABOVE

CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH

BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

RELEASED.

LIFT HERE

THE CLEAR PROTECTIVE COVER MUST BE INSTALLED TO PROTECT

THE DEVICE FROM ACCIDENTAL ACTIVATIONS. THE COVER IS

PROVIDED AS PART OF THE MANUAL ACTIVATION DEVICE.

(MINIMUM) ALL-THREAD. SANDWICH HANGING ANGLES AND CEILING ANCHOR

- 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN, MUST USE DOUBLED

MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE

PDINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2"

HEX NUT CONFIGURATION ABOVE CEILING ANCHORS. SINGLE HEX NUT

BENEATH HANGING ANGLE IS ACCEPTABLE FOR PSP HANGING ANGLES.

Job No. 4.1552.01 File No. 4155201A70

FLOW RATE (CFM)

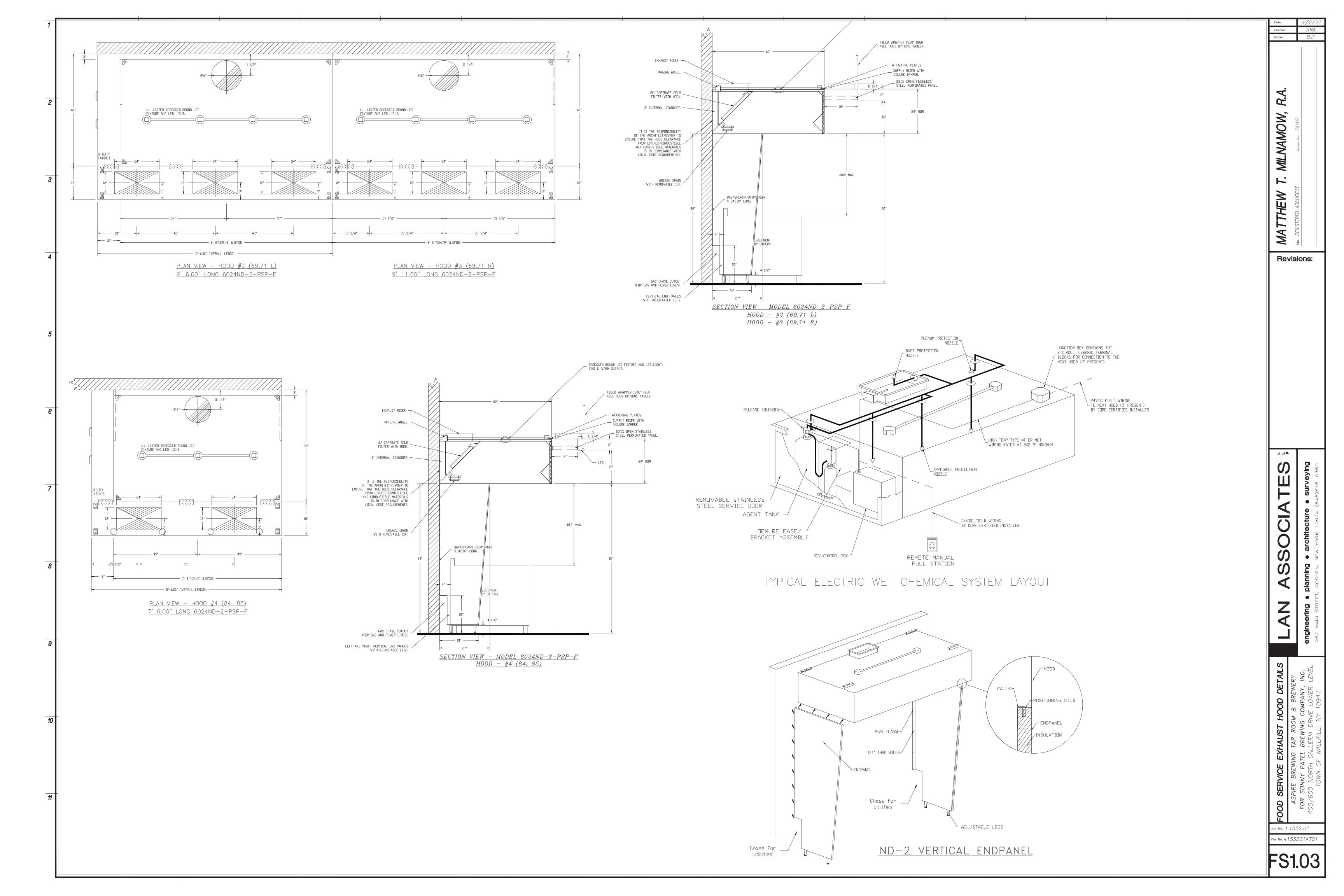
PARTICLE DIAMETER (UM)

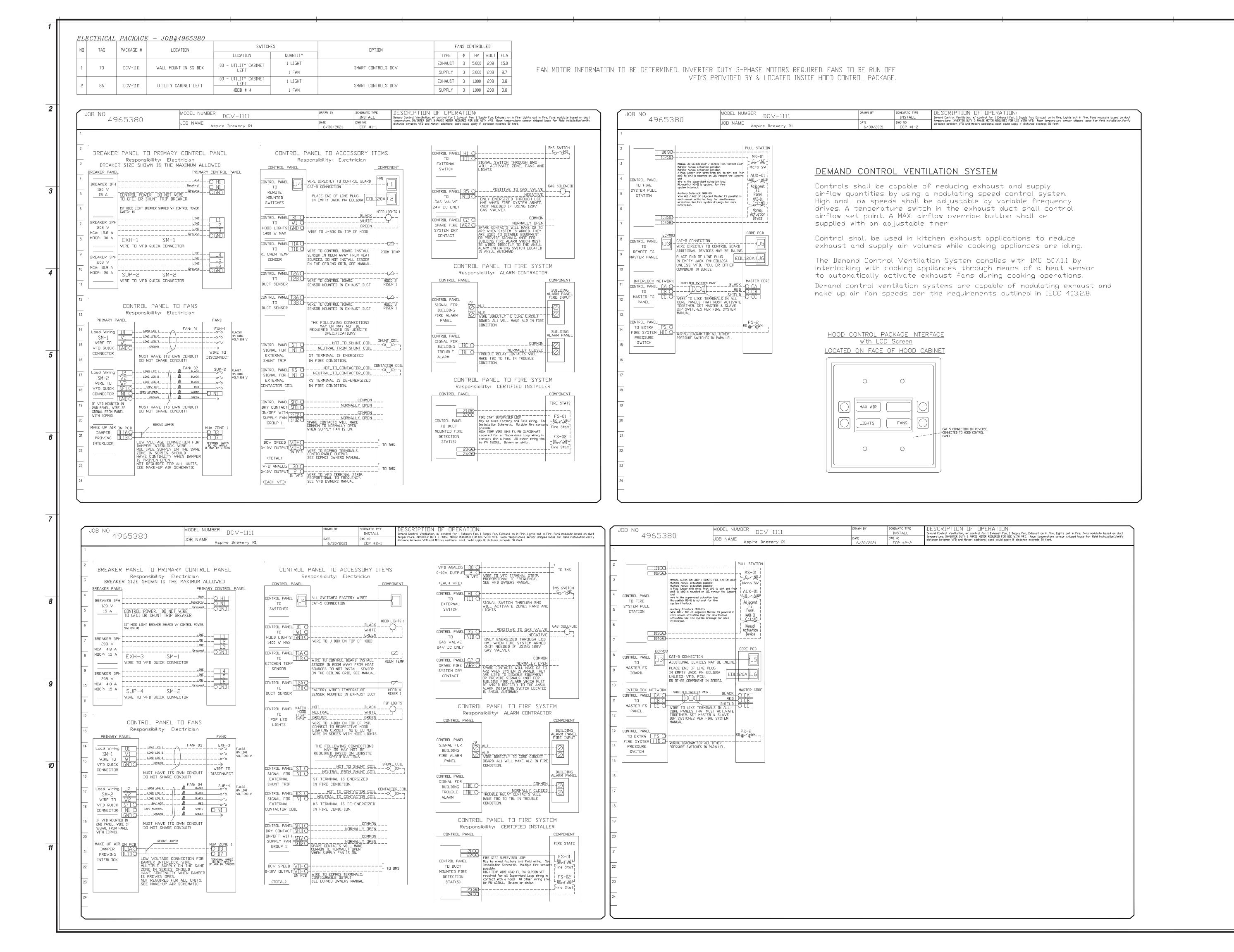
CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:

NSF STANDARD #2.

ULC-S649.

UL STANDARD #1046. INT. MECH. CODE (IMC).





GISTERED ARCHITECT LICENSE NO. 32407

Revisions:

AN ASSOCIATES

BREWING TAP ROOM & BREWERY

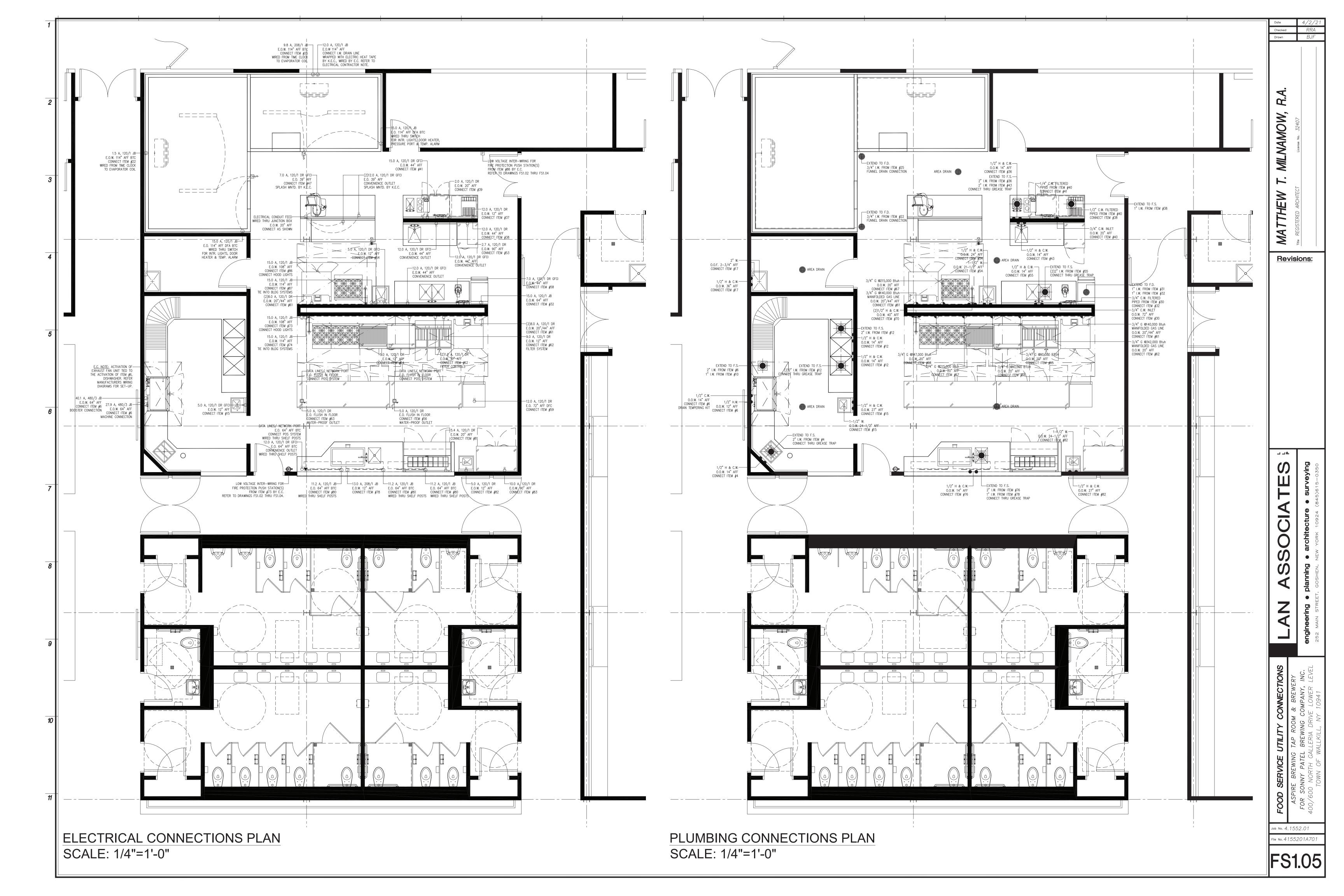
NY PATEL BREWING COMPANY, INC.

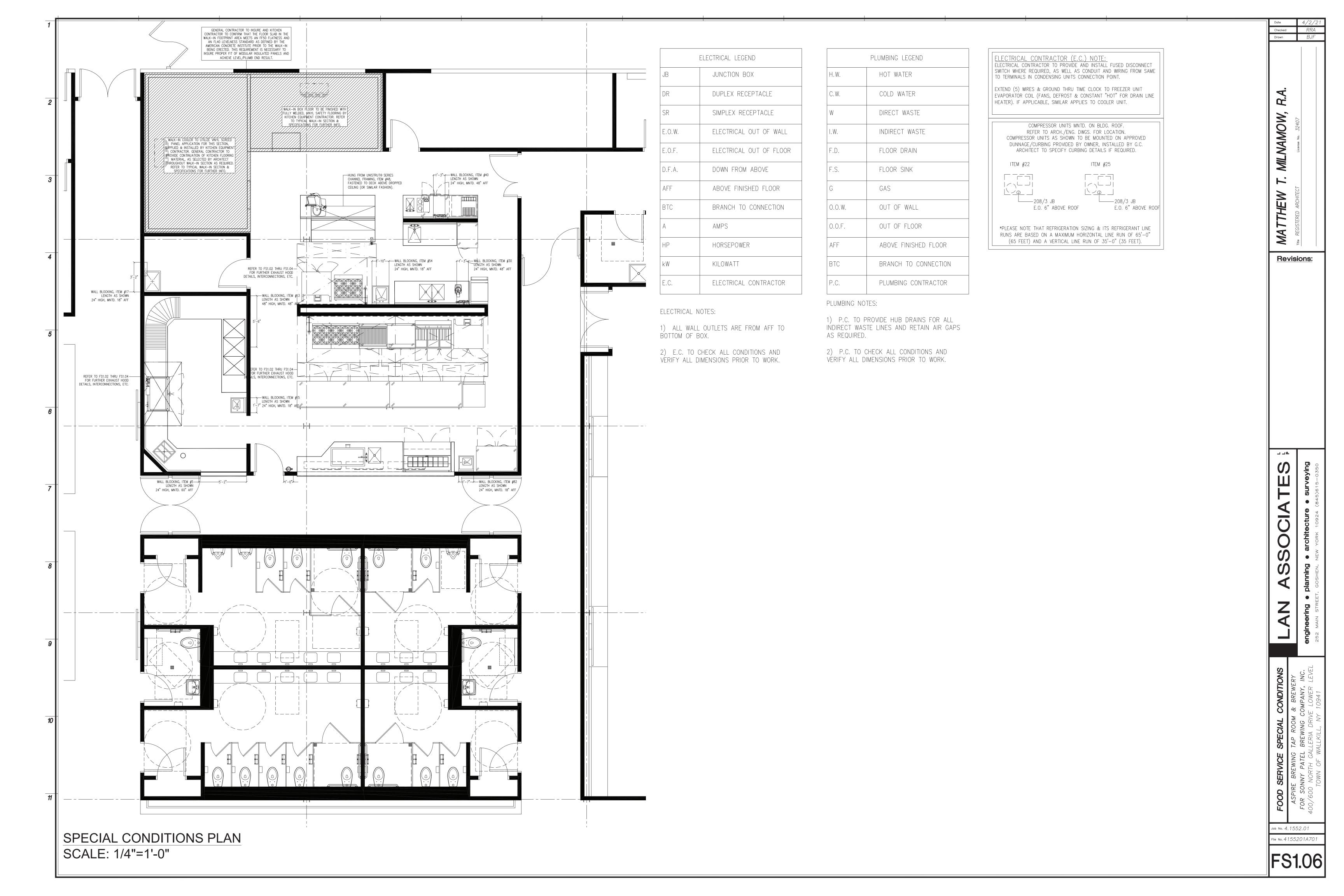
NORTH GALLERIA DRIVE LOWER LEVEL

WWN OF WALLKILL, NY 10941

Job No. 4.1552.01 File No. 4155201A701

FS1.04





GENERAL CONTRACTOR NOTES:

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- 1. UNLESS OTHERWISE INDICATED, KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) IS A SUBCONTRACTOR TO THE GENERAL CONTRACTOR.
- 2. GENERAL CONTRACTOR TO COORDINATE FINAL LOCATION OF CONDENSING UNITS WITH KITCHEN EQUIPMENT CONTRACTOR, ARCHITECT AND OWNER.
- 3. GENERAL CONTRACTOR TO VERIFY WITH ARCHITECT AND STRUCTURAL ENGINEER THAT THE ROOF WILL SUPPORT THE CONDENSING UNITS IN THE FINAL LOCATIONS.
- 4. REFRIGERATION SIZING & ITS REFRIGERANT LINE RUNS ARE BASED ON A MAXIMUM HORIZONTAL LINE RUN OF 65'-0" (65 FEET) AND A VERTICAL LINE RUN OF 35'-0" (35 FEET).
- 5. IF THE CONDENSING UNITS ARE LOCATED MORE THAN 100'-0" AWAY FROM THE WALK-IN BOX, GENERAL CONTRACTOR TO NOTIFY KITCHEN EQUIPMENT CONTRACTOR PRIOR TO INSTALLATION OF ROOF CURBS, PITCH POCKETS AND CONDENSING UNITS.
- 6. IF WALLS ARE FIRE RATED, GENERAL CONTRACTOR TO USE METAL STUDS FOR WALL BLOCKING IN PLACE OF PLYWOOD.

GENERAL MECHANICAL NOTES:

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

PLUMBING CONTRACTOR NOTES:

- 1. PLUMBING ROUGH-INS SHOWN ON THE FOOD SERVICE DRAWINGS ARE "POINT OF CONNECTION" OR "CONNECTED LOAD" DRAWINGS ONLY. REFER TO ENGINEERING DRAWINGS FOR FURTHER DETAILS & INFORMATION.
- 2. FURNISH & INSTALL SHUT-OFF VALVES ON THE INLET SIDE OF THE COLD & HOT WATER LINES SERVING EACH PIECE OF EQUIPMENT.
- 3. IF WATER PRESSURE AT THE EQUIPMENT AREA EXCEEDS 50 POUNDS FLOW PRESSURE OWNER OR HIS CONTRACTOR MUST INSTALL A PRESSURE REDUCING VALVE ON BOTH THE MAIN HOT WATER & COLD WATER SUPPLY LINES SERVICING THE AREA.
- 4. FLOW PRESSURE TO DISHWASHER (OR ITS AUXILIARY HOT WATER BOOSTER HEATER IF ONE IS USED) MUST NOT EXCEED 20 POUNDS.
- 5. OWNER OR THEIR CONTRACTOR MUST PROVIDE AN ADEQUATE SUPPLY OF 110° F HOT WATER, MINIMUM, TO ALL COOKING EQUIPMENT, DISHWASHER, BOOSTER HEATER, WORK SINKS, HAND SINKS, ETC.
- 6. IF WATER EXCEEDS TEN GRAINS OF HARDNESS, EXCESSIVE LIME, IRON, ALKALINE, ETC... CONDITIONS ARE PRESENT, PROPER WATER CONDITIONING EQUIPMENT MUST BE INSTALLED ON THE MAIN WATER LINES SERVING THIS FOOD SERVICE FACILITY. ALL WATER CONDITIONING EQUIPMENT SHALL BE FURNISHED, INSTALLED & MAINTAINED BY OTHERS.
- 7. USING PVC PIPING FOR DRAIN LINES FROM EQUIPMENT THAT DISCHARGES HOT WATER SUCH AS STEAMERS & DISHWASHERS MAY CAUSE THE P.V.C. PIPING TO SOFTEN OR CRACK. IT IS RECOMMENDED THAT METAL (COPPER OR GALVANIZED) PIPING BE USED.
- 8. CHECK WITH LOCAL CODES TO DETERMINE WHAT EQUIPMENT IS TO BE PIPED THROUGH A GREASE TRAP. EQUIPMENT NOTED ON FOOD SERVICE CONTRACT DRAWINGS ARE REQUIRED/ RECOMMENDED AND SHOULD BE VERIFIED FOR COMPLIANCE.
- 9. FURNISH & INSTALL GREASE TRAP(S) AS REQUIRED OR AS INDICATED ON ENGINEERING CONTRACT DOCUMENTS.
- 10. FURNISH & INSTALL MECHANICAL GAS SHUT-OFF VALVE IN GAS MAIN FEEDING ALL COOKING EQUIPMENT PRIOR TO ANY TEES OR GAS LOOP FEEDING COOKING EQUIPMENT. MECHANICAL SHUT-OFF VALVE IS RECOMMENDED TO BE INSTALLED IN ACCESSIBLE CEILING SPACE OR BELOW FLOOR WITH ACCESS TO VALVE.
- 11. FURNISH & INSTALL FLOOR DRAINS AND/OR FLOOR SINKS AS PER LOCAL CODE HAVING JURISDICTION AND OWNERS REQUEST.
- 12. REVIEW ALL CATALOG DATA PROVIDED AS PART OF THE FOOD SERVICE CONTRACT DOCUMENTS TO ESTABLISH THE NECESSARY GAS PRESSURE TO THE KITCHEN EQUIPMENT.
- 13. IF GAS PRESSURE ON MAIN LINE FEEDING KITCHEN EQUIPMENT EXCEEDS 14" W.C. FURNISH & INSTALL GAS PRESSURE REDUCING VALVE ON MAIN GAS LINE, SO THAT THE PRESSURE IS EQUAL TO 14" W.C. EXCESSIVE GAS PRESSURE TO THE EQUIPMENT CAN DAMAGE THE EQUIPMENT AND CAUSE PERSONAL INJURY.
- 14. FURNISH & INSTALL ALL WATER LINES, DRAIN LINES, GAS LINES, MANIFOLDS, SHUT-OFF/GATE VALVES, PRESSURE REDUCING VALVES, BACKFLOW PREVENTERS, VACUUM BREAKERS, ETC. OR ANY OTHER PLUMBING DEVICE REQUIRED TO MAKE EQUIPMENT OPERATIONAL. THIS IS NOT PART OF THE KITCHEN EQUIPMENT CONTRACTORS SCOPE OF WORK UNLESS OTHERWISE SPECIFIED.
- 15. EXTEND ALL WATER LINES, DRAIN LINES & ASSOCIATED VALVES FOR DROP-IN OR BUILT-IN EQUIPMENT WITHIN COUNTERS TO WORKING SIDE FOR EASE OF ACCESSIBILITY & USE.
- 16. FURNISH & INSTALL INTERCONNECTIONS BETWEEN BOOSTER HEATER & DISHWASHER AS WELL AS GENERATOR & STEAM EQUIPMENT.
- 17. VERIFY, FURNISH & INSTALL REQUIRED PLUMBING ROUGH—INS FOR ALL EQUIPMENT BEING SUPPLIED.

ELECTRICAL CONTRACTOR NOTES:

- 1. ELECTRICAL ROUGH—INS SHOWN ON THE FOOD SERVICE DRAWINGS ARE "POINT OF CONNECTION" OR "CONNECTED LOAD" DRAWINGS ONLY. REFER TO ENGINEERING DRAWINGS FOR FURTHER DETAILS & INFORMATION.
- 2. FURNISH & INSTALL REQUIRED CONVENIENCE RECEPTACLES AS PER LOCAL CODE HAVING JURISDICTION AND PER OWNERS REQUESTS/
- 3. VERIFY IF CONVENIENCE RECEPTACLES ARE TO BE GFCI PER LOCAL CODE HAVING JURISDICTION.
- 4. MOUNTING HEIGHTS GIVEN ARE TO CENTERLINE OF DEVICE UNLESS OTHERWISE NOTED.
- 5. FLOOR MOUNTED DEVICES ARE TO BE MOUNTED WITH A 5 3/4" MAXIMUM HEIGHT TO TOP OF BOX.
- 6. FURNISH & INSTALL ALL RECEPTACLES, J-BOXES, SWITCHES, INTER-WIRING, DISCONNECT SWITCHES, MOTOR STARTERS AND/OR TRANSFORMERS OR ANY OTHER ELECTRICAL DEVICE REQUIRED TO MAKE EQUIPMENT OPERATIONAL. THIS IS NOT PART OF THE KITCHEN EQUIPMENT CONTRACTORS SCOPE OF WORK UNLESS OTHERWISE SPECIFIED.
- 7. ALL POWER CONNECTION POINTS UNDER EXHAUST HOODS ARE TO BE SHUT DOWN UPON FIRE SUPPRESSION SYSTEM ACTIVATION PER NFPA 96. FURNISH & INSTALL SHUNT-TRIP BREAKERS FOR THESE CIRCUITS.
- 8. VERIFY, FURNISH AND INSTALL REQUIRED ELECTRICAL ROUGH—INS FOR ALL EQUIPMENT BEING SUPPLIED.

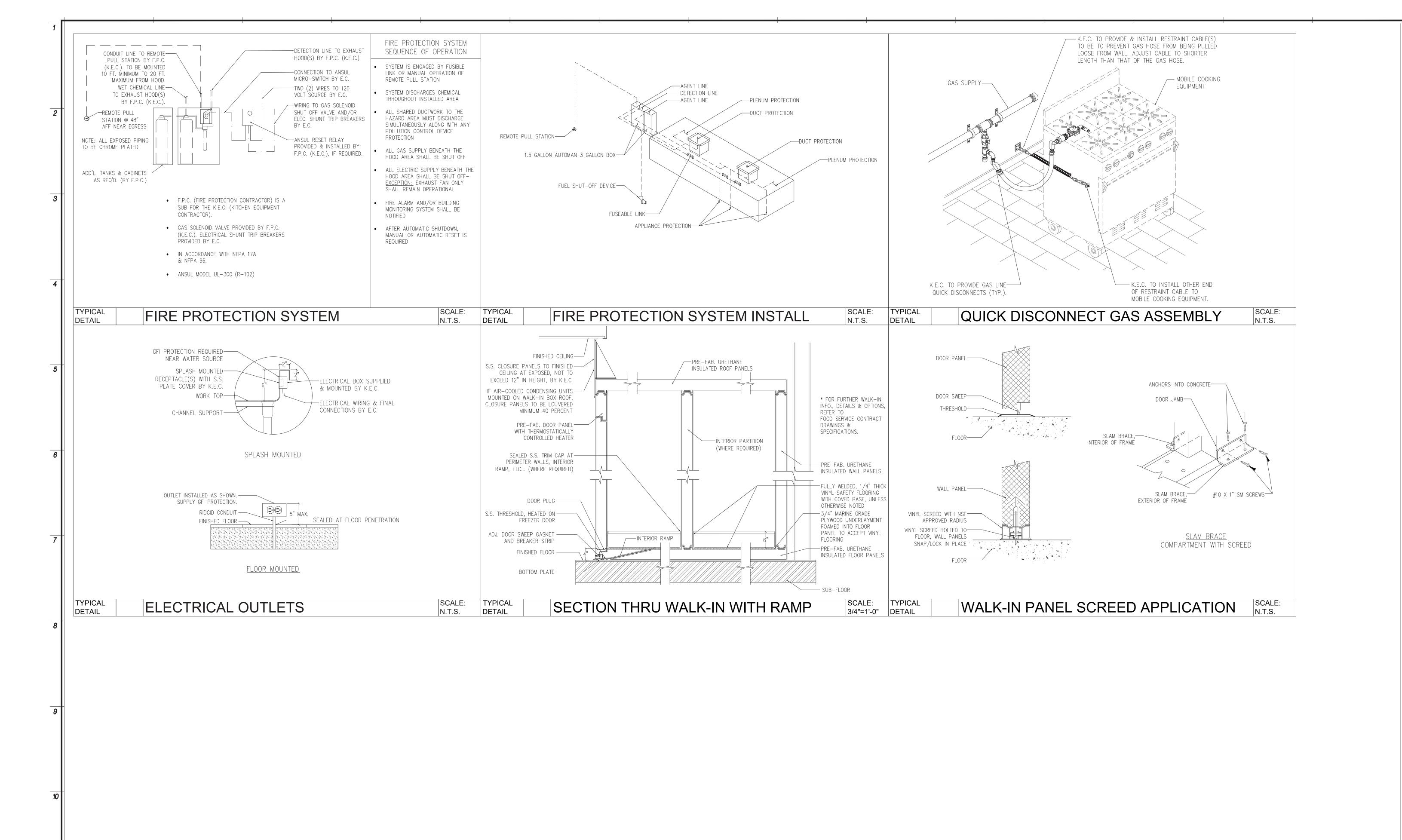
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MILNAMOW,

Revisions:

ASSOCIATES

LAN ASSOCIA

ASPIRE BREWING TAP ROOM & BREWERY
OR SONNY PATEL BREWING COMPANY, INC.
0/600 NORTH GALLERIA DRIVE LOWER LEVEL
TOWN OF WALLKILL, NY 10941

Job No. 4.1552.01 File No. 4155201A701

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