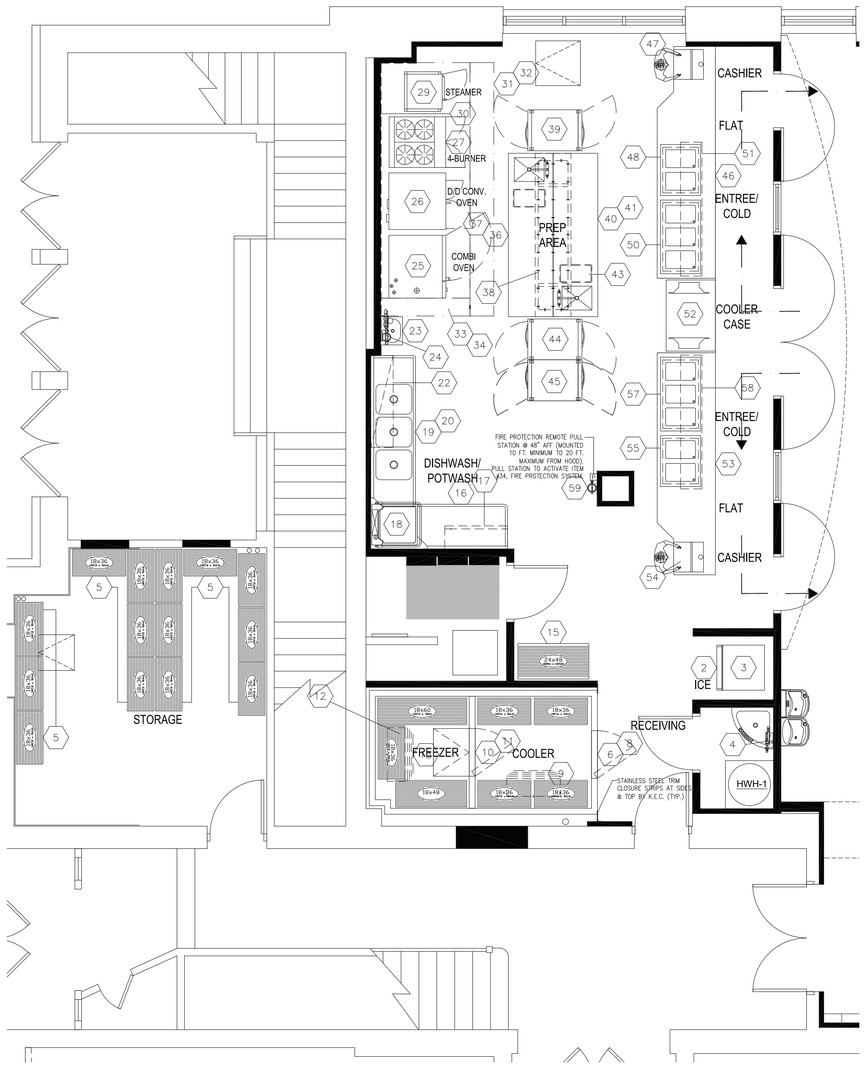

FOOD SERVICE EQUIPMENT PLAN
SCALE: 1/4"=1'-0"

EQUIPMENT SCHEDULE

ITEM NO	EQUIPMENT CATEGORY	QTY	HOT WATER SIZE (IN)	COLD WATER SIZE (IN)	DIRECT DRAIN SIZE (IN)	INDIR DRAIN SIZE (IN)	GAS SIZE (IN)	MBTUH	HP	KW	AMPS	PLUG	DIRECT	VOLTS	PHASE	NEMA	MANUFACTURER	MODEL NUMBER	EQUIPMENT REMARKS
1	SPARE NUMBER	–																	
2	BIN, ICE	1				1											ITV ICE MAKERS	BIN S-500	
3	ICE CUBE MACHINE, AIR COOLED	1		3/4		1					15.0		X	120	1		ITV ICE MAKERS	SPIKA MS 500 A1F	C.W. PIPED FROM ITEM #4
4	FILTER SYSTEM FOR ITEM #3	1		3/4													ITV ICE MAKERS	CS-102-K	
5	STORAGE SHELVING, PORTABLE	14															EAGLE GROUP/ METAL MASTERS	QPF-1848E-GL	
6	WALK-IN COOLER	1									15.0		X	120	1		NOR-LAKE	CUSTOM	
7	SPARE NUMBER	–																	
8	REFRIGERATION TO ITEM #6	1				3/4			1.0		8.1		X	208	3		NOR-LAKE	NASJ105RL3	
											1.6		X	120	1		NOR-LAKE	WL6A094SDAS	
9	STORAGE SHELVING, PORTABLE	4															EAGLE GROUP/ METAL MASTERS	QPF-1836E-GL	
10	WALK-IN FREEZER	1									15.0		X	120	1		NOR-LAKE	CUSTOM	
11	REFRIGERATION TO ITEM #10	1							1.0		10.9		X	208	3		NOR-LAKE	LASJ105RL3	
						3/4					6.6		X	208	1		NOR-LAKE	WL6E049DDAS	
12	SAFETY FLOORING, FULLY WELDED	LOT															HIGH PERFORMANCE FLOORS	PROTECT-ALL	
13	STORAGE SHELVING, PORTABLE	3															EAGLE GROUP/ METAL MASTERS	QPF-1860E-GL	
14	SPARE NUMBER	–																	
15	DRYING RACK, PORTABLE	1															EAGLE GROUP/ METAL MASTERS	QDR-2448E-GL	
16	DISHTABLE, STRAIGHT	1															EMI NEW JERSEY	CUSTOM	
17	RACK SHELF, WALL MNTD.	1															EMI NEW JERSEY	CUSTOM	
18	WAREWASHER, DOOR TYPE, VENTLESS	1	1/2	1/2		1-1/2			1.0	14.6	51.8		X	208	3		JACKSON WWS	TEMPSTAR HH-E	
19	3-COMPARTMENT SINK, POTWASH	1	1/2	1/2		(2)2											EMI NEW JERSEY	CUSTOM	
			1/2	1/2		2													
20	S.S. RACK GUIDE, REMOVABLE	1															EMI NEW JERSEY	CUSTOM	
21	SPARE NUMBER	–																	
22	STORAGE SYSTEM, WALL MNTD.	1															EAGLE GROUP/ METAL MASTERS	WAL-STOR	
23	SINK, HAND WITH SOAP DISPENSER	1	1/2	1/2	1-1/2												EAGLE GROUP/METAL MASTERS	HSA-10-FDPS	
24	FILTER SYSTEM FOR ITEM #25	1		3/4													RATIONAL USA	1900.1150US	
25	OVEN-STEAMER, COMBI, GAS.	1		3/4		2	1	152			3.9	X		208	1	6-15P	RATIONAL USA	B128206.19E	C.W. PIPED FROM ITEM #24
				3/4															
26	OVEN, CONVECTION, GAS	1					1	120	0.8		9.4	X		120	1	5-15P	GARLAND	MCO-GS-20-S	
									0.8		9.4	X		120	1	5-15P			
27	RANGE, HEAVY DUTY, GAS	1					3/4	180			0.1	X		120	1	5-15P	GARLAND	MST44R-E	
28	SPARE NUMBER	–																	
29	STEAMER, ATMOSPHERIC	1		3/4		3/4	1/2	120			1.0	X		120	1	5-15P	ACCUTEMP PRODUCTS	N612016060 DBL	
				3/4		3/4					1.0	X		120	1	5-15P			
30	S.S. WALL PANEL(S), 216"L	LOT															CAPTIVE AIRE	CUSTOM	
31	EXHAUST HOOD, TYPE I	1	ALL DATA ON FANS, DUCTS, POWER, SWITCHES, ETC... BY M.E.P. 2,600 C.F.M.														CAPTIVE AIRE	CUSTOM	
32	SUPPLY PLENUM, MAKE-UP AIR	1	ALL DATA ON FANS, DUCTS, POWER, SWITCHES, ETC... BY M.E.P. 2,150 C.F.M.														CAPTIVE AIRE	CUSTOM	
33	EXHAUST HOOD, CONTROL PANEL	1									15.0		X	120	1		CAPTIVE AIRE	CUSTOM	
34	FIRE PROTECTION SYSTEM, BUILT-IN	1									15.0		X	120	1		CAPTIVE AIRE	UL-300 (R-102)	
35	SPARE NUMBER	–																	
36	WORK TABLE W/ SINK	1	1/2	1/2		2					15.0	X		120	1	5-15R	EMI NEW JERSEY	CUSTOM	
37	OVERSHELF, SPLASH MNTD.	1															EMI NEW JERSEY	CUSTOM	
38	POT RACK, CEILING MNTD.	1															EMI NEW JERSEY	CUSTOM	
39	CABINET, HEATED, PASS-THRU	1								1.5	7.2	X		208	1	6-15P	TRUE MANUFACTURING CO., INC.	STR1HPT-2HS-2HS	
40	WORK COUNTER W/ SINK	1	1/2	1/2		2					15.0	X		120	1	5-15R	EMI NEW JERSEY	CUSTOM	
41	OVERSHELF, SPLASH MNTD.	1															EMI NEW JERSEY	CUSTOM	
42	SPARE NUMBER	–																	
43	TRASH RECEPTACLE, SLIM JIM	3															RUBBERMAID	1971258	
44	REFRIGERATOR, PASS-THRU	1							0.2	0.4	3.8	X		120	1	5-15P	TRUE MANUFACTURING CO., INC.	STR1RPT-2HS-2HS-HC	
45	CABINET, HEATED, PASS-THRU	1								1.5	7.2	X		208	1	6-15P	TRUE MANUFACTURING CO., INC.	STR1HPT-2HS-2HS	
46	SERVING COUNTER	1															EMI NEW JERSEY	CUSTOM	
47	CASHIER SECTION, BUILT-IN	1															EMI NEW JERSEY	CUSTOM	
48	DROP-IN, HOT/COLD UNIT	1				3/4					12.7	X		120	1	5-20P	LTI	QSCHP-2-H	
49	SPARE NUMBER	–																	
50	DROP-IN, HOT/COLD UNIT	1				3/4					12.0	X		120/208	1	14-20P	LTI	DI-QSCHP-3-H	
51	FOOD PROTECTOR(S), ADJUSTABLE	1									1.0		X	120	1		PREMIER METAL & GLASS	TM2N-A	
52	REFRIGERATED SELF-SERVICE CASE	1									16.0	X		120	1	5-20P	STRUCTURAL CONCEPTS	NR4847RSSV	
53	SERVING COUNTER	1															EMI NEW JERSEY	CUSTOM	
54	CASHIER SECTION, BUILT-IN	1															EMI NEW JERSEY	CUSTOM	
55	DROP-IN, HOT/COLD UNIT	1				3/4					12.7	X		120	1	5-20P	LTI	QSCHP-2-H	
56	SPARE NUMBER	–																	
57	DROP-IN, HOT/COLD UNIT	1				3/4					12.0	X		120/208	1	14-20P	LTI	DI-QSCHP-3-H	
58	FOOD PROTECTOR(S), ADJUSTABLE	1									1.0		X	120	1		PREMIER METAL & GLASS	TM2N-A	
59	FIRE EXTINGUISHER, WALL MNTD.	1															ANSUL	K-CLASS	

-FOOD SERVICE EQUIPMENT IS BEING PURCHASED AND INSTALLED UNDER A SEPARATE CONTRACT DIRECTLY WITH THE OWNER. THE EQUIPMENT IS NOT PART OF THE GENERAL CONSTRUCTION (GC) SCOPE OF WORK AND IS PROVIDED FOR REFERENCE ONLY AND FOR COORDINATION PURPOSES.

-ALL PRIME CONTRACTORS SHALL REVIEW THE FOOD SERVICE DRAWINGS, FS.1 THRU FS.7, AND ARE RESPONSIBLE FOR ALL WORK ITEMS CALLED OUT AS BEING BY THEIR SPECIFIC TRADE (IE: ELECTRICAL, PLUMBING, MECHANICAL, GENERAL, ETC.) & AS ADDITIONALLY NOTED IN THE 114000 SECTION OF THE CONTRACT SPECIFICATIONS. THE OWNER'S EQUIPMENT INSTALLER WILL NOT BE MAKING FINAL CONNECTIONS, ALL FINAL CONNECTIONS OF EQUIPMENT SHALL BE BY THE PRIME CONTRACTS UNDER THIS PROJECT. ALL PRIME CONTRACTORS ARE RESPONSIBLE FOR COORDINATION WITH ONE ANOTHER AND WITH THE OWNERS KITCHEN INSTALLER.

Date 1/10/20
Checked
Drawn

MICHAEL J. McGOVERN, R.A.
License No. 022257-1
Title REGISTERED ARCHITECT

Revisions:
1 ISSUE TO BID 11/23/20

LAN ASSOCIATES LLP
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252 MAIN STREET, GOSHEN, NEW YORK 10924 (845)615-0350

NYSED PROJECT # 66-07-01-03-0-005-020

FOOD SERVICE EQUIPMENT PLAN & SCHEDULE

2019 BOND REFERENDUM
CHATSWORTH AVENUE ELEMENTARY SCHOOL
MAMARONECK UNION FREE SCHOOL DISTRICT
CHATSWORTH AVENUE, LARCHMONT, NY 10538

Job No. 4.1092.72.03
File No.

FS.1

HOOD INFORMATION – Job#4089852

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	APPLIANCE DUTY	DESIGN CFM/ft	TOTAL EXH. CFM	EXHAUST PLENUM RISER(S) WIDTH	LENG.	HEIGHT	DIA.	CFM	VEL.	S.P.	TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG. END TO END	ROW
1	31, 32 L	6024 ND-2-PSP-F	6' 6"	450 Deg.	Medium	200	1300			4"	12"	1300	1655	-0.591"	1100	304 SS 100%	LEFT	ALONE
2	31, 32 R	6024 ND-2-PSP-F	6' 8"	450 Deg.	Medium	195	1300			4"	12"	1300	1655	-0.591"	1050	304 SS 100%	RIGHT	ALONE

HOOD INFORMATION

HOOD NO.	TAG	FILTER(S) TYPE	QTY.	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	LIGHT(S) QTY.	TYPE	WIRE GUARD	UTILITY CABINET(S) LOCATION	SIZE	FIRE SYSTEM TYPE	FIRE SYSTEM SIZE	ELECTRICAL MODEL #	SWITCHES QUANTITY	FIRE SYSTEM PIPING	HOOD HANGING WGHT
1	31, 32 L	Captrate Solo Filter	4	20"	16"	85% See Filter Spec.	3	Recessed	NO	Left	12"x60"x24"	Ansul R102	3.0	DCV-1111	1 Light 1 Fan	YES	613 LBS
2	31, 32 R	Captrate Solo Filter	4	20"	16"	85% See Filter Spec.	3	Recessed	NO							YES	414 LBS

HOOD OPTIONS

HOOD NO.	TAG	OPTION
1	31, 32 L	FIELD WRAPPER 18.00" High Front, Left
		BACKSPLASH 120.00" High X 216.00" Long 304 SS Vertical
		BALANCE DAMPERS
		STRUCTURAL FRONT PANEL
		RISER SENSOR INSTALL 6IN PLEN
		LEFT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 304 SS
2	31, 32 R	FIELD WRAPPER 18.00" High Front, Right
		RIGHT SIDESPLASH 80.00" High X 23.00" Long 304 SS Vertical
		RIGHT END STANDOFF (FINISHED) 1" Wide 60" Long Insulated
		BALANCE DAMPERS
		STRUCTURAL FRONT PANEL
		RISER SENSOR INSTALL 6IN PLEN

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S) WIDTH	LENG.	DIA.	CFM	S.P.
1	31, 32 L	Front	90"	18"	6"	MUA	12"	20"		550	0.165"
						MUA	12"	20"		550	0.165"
2	31, 32 R	Front	81"	18"	6"	MUA	12"	20"		525	0.151"
						MUA	12"	20"		525	0.151"

Fire System Information – Job#4089852

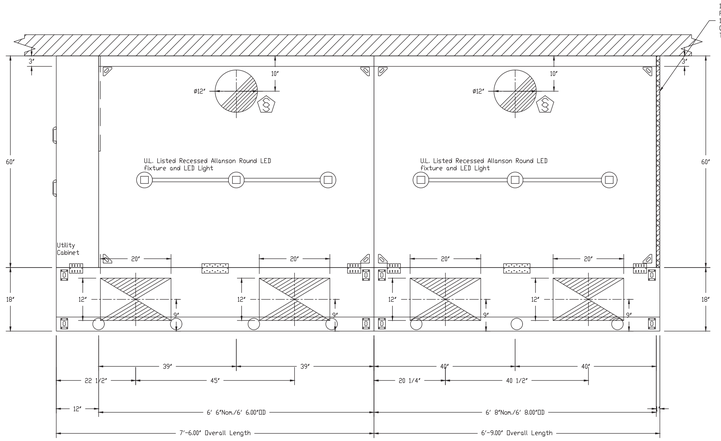
FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLOW POINTS	INSTALLATION SYSTEM	INSTALLATION LOCATION ON HOOD
1	34	Ansul R102	3.0	4	Fire Cabinet Left	Left

ETL LISTING DESCRIPTION BLOCK
THE CAPTIVE AIRE MODEL
ND-2 HAS BEEN E.T.L.
TESTED, LISTED, AND
APPROVED TO EXHAUST
A MINIMUM OF 150 CFM PER
LINEAR FOOT OVER 450
DEGREE COOKING EQUIPMENT

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH

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

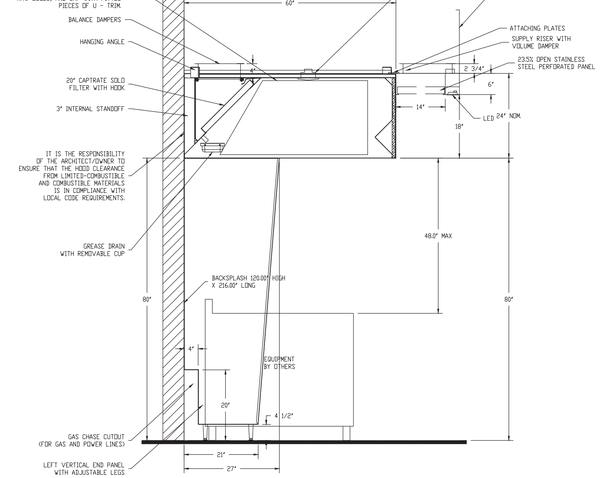
IMC 2015
SECTIONS 506, 507, & 508



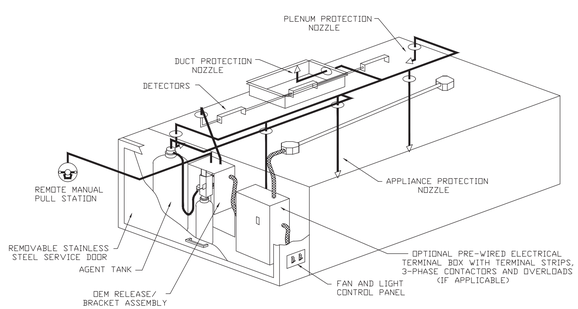
PLAN VIEW – Hood #1 (31, 32 L)
6' 6.00" LONG 6024ND-2-PSP-F

PLAN VIEW – Hood #2 (31, 32 R)
6' 8.00" LONG 6024ND-2-PSP-F

Continuous Capture	
Hood No.	Location
1	Right
2	Left



SECTION VIEW – MODEL 6024ND-2-PSP-F
HOOD – #1 (31, 32 L)
HOOD – #2 (31, 32 R)



TYPICAL ANSUL R-102 SYSTEM LAYOUT

SPECIFICATIONS

THE RESTAURANT FIRE SUPPRESSION SYSTEM SHALL BE THE PRE-ENGINEERED TYPE WITH A FIXED NOZZLE AGENT DISTRIBUTION NETWORK. IT SHALL BE LISTED WITH UNDERWRITERS LABORATORIES, INC. (UL)

THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND ACTUATION WITH LOCAL OR REMOTE MANUAL ACTUATION. ACCESSORIES SHALL BE AVAILABLE FOR MECHANICAL OR ELECTRICAL GAS LINE SHUT-OFF APPLICATIONS.

THE EXTINGUISHING AGENT SHALL BE A POTASSIUM CARBONATE, POTASSIUM ACETATE-BASED FORMULATION DESIGNED FOR FLAME KNOCKDOWN AND SECUREMENT OF GREASE RELATED FIRES. IT SHALL BE AVAILABLE IN PLASTIC CONTAINERS WITH INSTRUCTIONS FOR LIQUID AGENT HANDLING AND USAGE.

THE REGULATED RELEASE MECHANISM SHALL BE COMPATIBLE WITH A FUSIBLE LINK DETECTION SYSTEM. THE FUSIBLE LINK SHALL BE SELECTED AND INSTALLED ACCORDING TO THE OPERATING TEMPERATURE IN THE VENTILATING SYSTEM. THE FUSIBLE LINK SHALL BE SUPPORTED BY A DETECTOR BRACKET/ LINKAGE ASSEMBLY.

SPECIFICATION: CAPTRATE® GREASE-STOP® SOLID FILTER

THE CAPTRATE GREASE-STOP SOLID FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-BAFFLE DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAFFLE DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

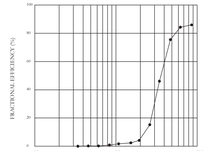
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

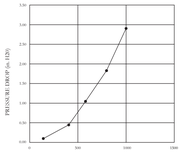
GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 95% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.

THE CAPTRATE GREASE-STOP SOLID WAS TESTED TO ASTM STANDARD ASTM F2519-05. MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER.

EFFICIENCY VS. PARTICLE DIAMETER



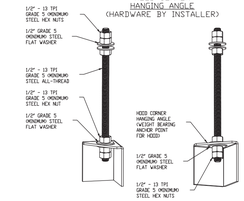
PRESSURE DROP VS. FLOW RATE



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
NFPA #96
NSF STANDARD #2
UL STANDARD #1046
INT. MECH. CODE (IMC)
ULC-S649

VERIFY CEILING HEIGHT
_____' _____"
Height required to verify hood will fit and to size the enclosure panels (wrappers)

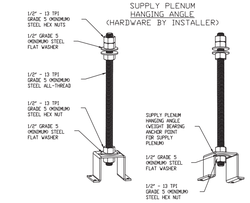
HOOD CORNER HANGING ANGLE (HARDWARE BY INSTALLER)



ASSEMBLY INSTRUCTIONS

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

SUPPLY PLENUM HANGING ANGLE (HARDWARE BY INSTALLER)



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Date	1/10/20
Checked	
Drawn	

MICHAEL J. McGOVERN, R.A.
License No. 022257-1
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Revisions:

#	
1	ISSUE TO BID 11/23/20

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NYSED PROJECT # 66-07-01-03-0-005-020

FOOD SERVICE EXHAUST HOOD SCHEDULE, DETAILS, & NOTES

2019 BOND REFERENDUM
CHATSWORTH AVENUE ELEMENTARY SCHOOL
MAMARONECK UNION FREE SCHOOL DISTRICT
CHATSWORTH AVENUE, LARCHMONT, NY 10538

Job No. 4.1092.72.03

File No.

FS.2

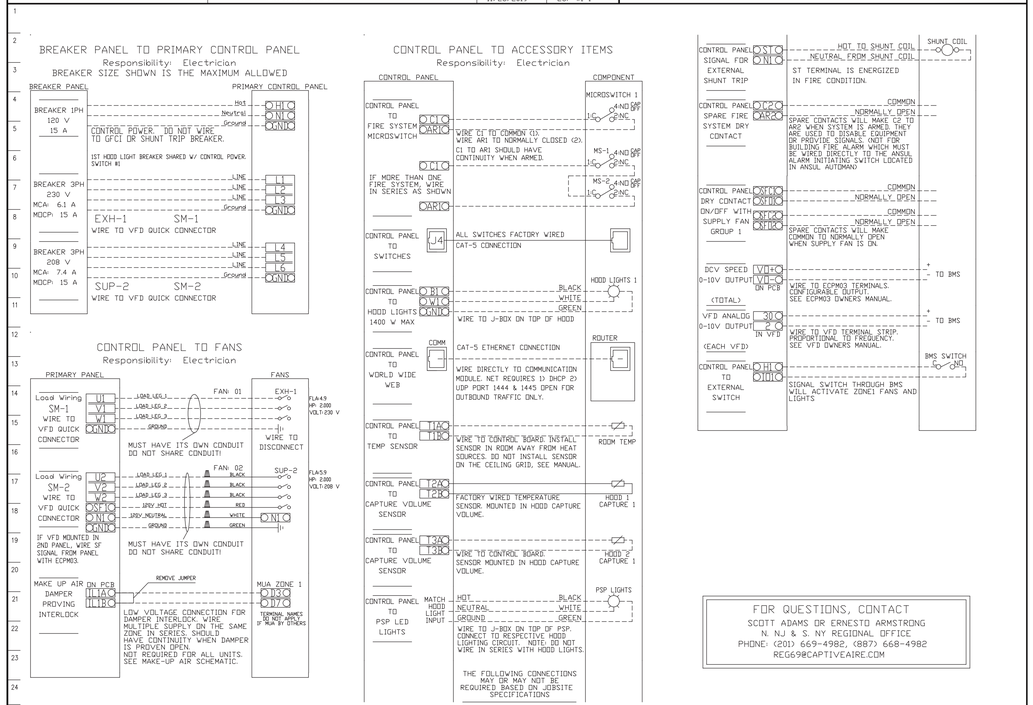
ELECTRICAL PACKAGE – Job#4089852

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY		TYPE	Φ	H.P.	VOLT	FLA
1	33	DCV-1111	Utility Cabinet Left	03 - Utility Cabinet Left	1 Light	Smart Controls DCV	Exhaust	3			
				Hood # 1	1 Fan		Supply	3			

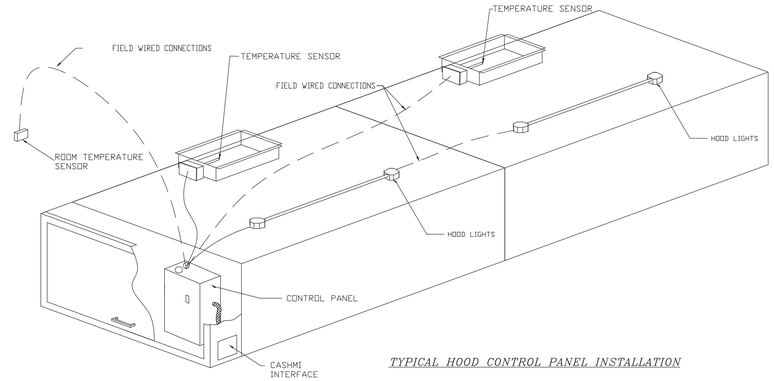
FAN MOTOR INFORMATION TO BE DETERMINED. INVERTER DUTY 3-PHASE MOTORS REQUIRED. FANS TO BE RUN OFF VFD'S PROVIDED BY & LOCATED INSIDE HOOD CONTROL PACKAGE.

JOB NO	MODEL NUMBER	DRAWN BY	SCHEMATIC TYPE
4089852	DCV-1111		INSTALL
JOB NAME	Chatsworth ES	DATE 11/26/2019	DWG NO ECP #1-1

DESCRIPTION OF OPERATION: Demand Control Ventilation, to control the 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate based on duct temperature. INVERTER DUTY 3 PHASE MOTOR REQUIRED FOR USE WITH VFD. Room temperature sensor shipped loose for field installation.Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 Feet.



FOR QUESTIONS, CONTACT
SCOTT ADAMS OR ERNESTO ARMSTRONG
N. NJ & S. NY REGIONAL OFFICE
PHONE: (201) 669-4982, (887) 668-4982
REG69@CAPTIVEAIRE.COM



TYPICAL HOOD CONTROL PANEL INSTALLATION

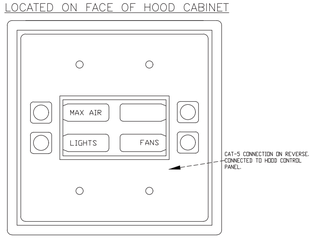
DEMAND CONTROL VENTILATION SYSTEM

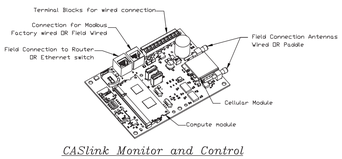
Controls shall be capable of reducing exhaust and supply airflow quantities by using a modulating speed control system. High and Low speeds shall be adjustable by variable frequency drives. A temperature switch in the exhaust duct shall control airflow set point. A MAX airflow override button shall be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

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

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

HOOD CONTROL PACKAGE INTERFACE
with LCD Screen
LOCATED ON FACE OF HOOD CABINET





CASlink Monitor and Control

- *Hood control panel to support communications to cloud-based Building Management System.*
- *Hood Control Panel to allow cloud-based Building Management System to monitor real time parameters outlined as MONITOR in the points list.*
- *Hood Control Panel to allow cloud-based Building Management System to control parameters outlined as CONTROL in the points list.*
- *Hood Control Panel to allow cloud-based Building Management System to implement SYSTEM ECONOMIZER control strategies for fully integrated Building Management.*

MONITORING AND CONTROL POINTS LIST

DCV Packages	Function
Room Temperature	MONITOR
Duct Temperature(s)	MONITOR
MUA Discharge Temperature	MONITOR
Kitchen RTU Discharge Temperature	MONITOR
Fan Speed	MONITOR
Fan Amperage	MONITOR
Fan Power	MONITOR
VFD Faults	MONITOR
Controller Faults	MONITOR
Fan Faults	MONITOR
Fan Status	MONITOR
PCU Faults	MONITOR
PCU Filter Clog Percentages	MONITOR
Fire Condition	MONITOR
CORE Fire System	MONITOR
Building Pressures	MONITOR
Prep Time Button	MONITOR & CONTROL
Fans Button	MONITOR & CONTROL
Lights Button	MONITOR & CONTROL
Wash Button	MONITOR & CONTROL

Sequence of Operations:

The hood control panel is capable of operating in one or more of the following states at any given time:

- Automatic: The system operates based on the differential between room temperature and the temperature at the hood cavity or exhaust duct collar. Fans activate at a configurable temperature differential threshold. Depending on the job configuration each fan zone can be configured as static or dynamic. These terms refer to whether a variable motor (such as EC Motors or VFD driven motors) modulate with temperature. If the panel is equipped with variable speed fans and the zone is defined as "dynamic", these will modulate within a user-defined range based on the temperature differential. Panels equipped with variable speed fans and a fan zone defined as "static", fans will run at a set speed calculated for the drive. Demand control ventilation systems are capable of modulating exhaust and make up air fan speeds per the requirements outlined in IECC 403.2.8.

- Manual: The system operates based on human input from an HMI.

- Schedule: A weekly schedule can be set to run fans for a specified period throughout the day. There are three occupied times per day to allow for the user to set up a time that is suitable to their needs. Any time that is within the defined occupied time, the system will run at modulation mode and follow the fan procedure algorithm based on temperature during this time. During unoccupied time, the system will have an extra offset to prevent unintended activation of the system during a time where the system is not being occupied.

- Other: The system operates based on the input from an external source (DDC, BMS or hard-wired interlock)

Date 1/10/20
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Revisions:
1 ISSUE TO BID 11/23/20

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NYSED PROJECT # 66-07-01-03-0-005-020

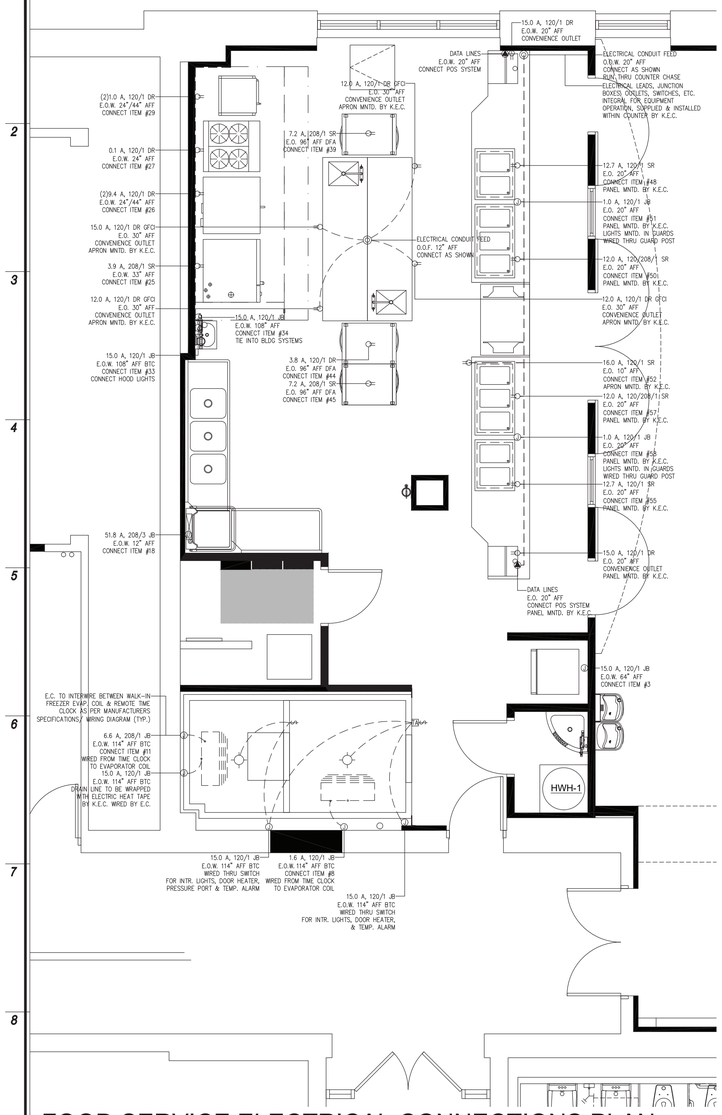
FOOD SERVICE EXHAUST HOOD SCHEDULE, DETAILS, & NOTES(CONT'ND)

2019 BOND REFERENDUM
CHATSWORTH AVENUE ELEMENTARY SCHOOL
MAMARONECK UNION FREE SCHOOL DISTRICT
CHATSWORTH AVENUE, LARCHMONT, NY 10538

Job No. 4.1092.72.03

File No.

FS.3



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

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

ELECTRICAL NOTES:

1) ALL WALL OUTLETS ARE FROM AFF TO BOTTOM OF BOX.

2) E.C. TO CHECK ALL CONDITIONS AND VERIFY ALL DIMENSIONS PRIOR TO WORK.

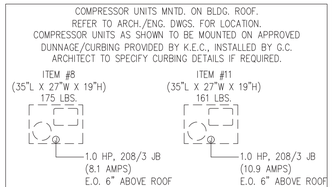
ELECTRICAL CONTRACTOR NOTES:

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

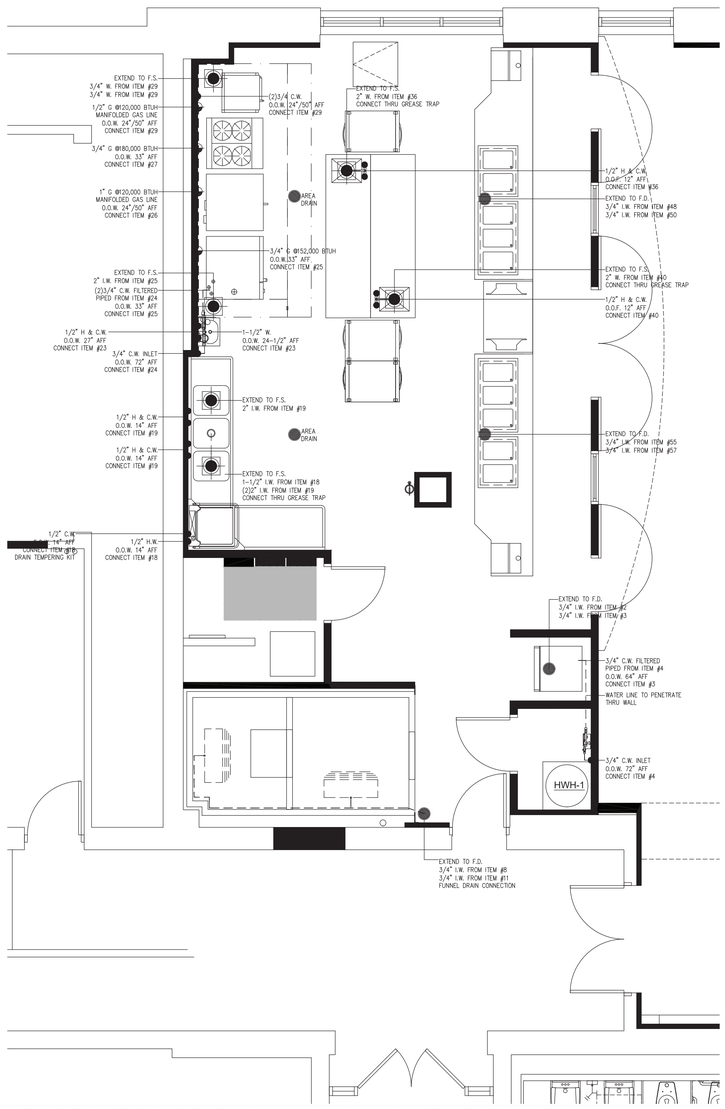
ELECTRICAL CONTRACTOR (E.C.) NOTE:
ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL FUSED DISCONNECT SWITCH WHERE REQUIRED, AS WELL AS CONDUIT AND WIRING FROM SAME TO TERMINALS IN CONDENSING UNITS CONNECTION POINT.

EXTEND (5) WIRES & GROUND THRU TIME CLOCK TO FREEZER UNIT EVAPORATOR COIL (FANS, DEFROST & CONSTANT "HOT" FOR DRAIN LINE HEATER). IF APPLICABLE, SIMILAR APPLIES TO COOLER UNIT, K.E.C. TO COORDINATE.

COMPRESSOR UNITS MNTD. ON BLDG. ROOF.
REFER TO ARCH./ENG. DWGS. FOR LOCATION.
COMPRESSOR UNITS AS SHOWN TO BE MOUNTED ON APPROVED DUNNAGE/CURBING PROVIDED BY K.E.C., INSTALLED BY G.C.
ARCHITECT TO SPECIFY CURBING DETAILS IF REQUIRED.



*PLEASE NOTE THAT 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).



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

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

PLUMBING NOTES:

1) P.C. TO PROVIDE HUB DRAINS FOR ALL INDIRECT WASTE LINES AND RETAIN AIR GAPS AS REQUIRED.

2) P.C. TO CHECK ALL CONDITIONS AND VERIFY ALL DIMENSIONS PRIOR TO WORK.

PLUMBING CONTRACTOR NOTES:

1. SHUT-OFF VALVES ON THE INLET SIDE OF THE COLD AND HOT WATER LINES SERVING EACH PIECE OF EQUIPMENT ARE TO BE FURNISHED AND INSTALLED BY THE PLUMBING CONTRACTOR.
2. IF WATER PRESSURE AT THE EQUIPMENT AREA EXCEEDS 50 POUNDS FLOW PRESSURE OWNER OR HIS CONTRACTOR MUST INSTALL A PRESSURE REDUCING VALVE ON BOTH THE MAIN HOT WATER AND COLD WATER SUPPLY LINES SERVICING THE AREA.
3. FLOW PRESSURE TO DISHWASHER (OR ITS AUXILIARY HOT WATER BOOSTER HEATER IF ONE IS USED) MUST NOT EXCEED 25 POUNDS.
4. OWNER OR HIS CONTRACTOR MUST PROVIDE AN ADEQUATE SUPPLY OF 110° F HOT WATER, MINIMUM, TO ALL COOKING EQUIPMENT, DISHWASHER, BOOSTER HEATER, WORK SINKS, HAND SINKS, ETC...
5. 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.
6. CHECK WITH LOCAL CODES TO DETERMINE WHAT EQUIPMENT IS TO BE PIPED THROUGH A GREASE TRAP. EQUIPMENT NOTED ON FOOD SERVICE CONTRACT DRAWINGS ARE REQUIRED/ RECOMMENDED AND SHOULD BE VERIFIED FOR COMPLIANCE BY THE PLUMBING CONTRACTOR (GREASE TRAP(S) TO BE PROVIDED BY PLUMBING CONTRACTOR).
7. PLUMBING CONTRACTOR TO INSTALL MECHANICAL GAS SHUT-OFF VALVE IN GAS MAIN FEEDING ALL COOKING EQUIPMENT PRIOR TO ANY TEES OR GAS LOOP FEEDING COOKING EQUIPMENT. MECHANICAL SHUT-OFF VALVE IS RECOMMENDED TO BE INSTALLED IN ACCESSIBLE CEILING SPACE OR BELOW FLOOR WITH ACCESS TO VALVE.
8. PLUMBING CONTRACTOR TO PROVIDE FLOOR DRAINS AND/OR FLOOR SINKS AS PER LOCAL CODE HAVING JURISDICTION AND OWNERS REQUEST.
9. PLUMBING CONTRACTOR IS TO REVIEW ALL CATALOG DATA PROVIDED AS PART OF THE FOOD SERVICE CONTRACT DOCUMENTS TO ESTABLISH THE NECESSARY GAS PRESSURE TO THE KITCHEN EQUIPMENT. IF GAS PRESSURE TO KITCHEN EQUIPMENT IS HIGHER THAN REQUIRED, A PRESSURE REGULATOR IS TO BE PROVIDED BY THE PLUMBING CONTRACTOR OR BY THE GAS COMPANY. THE GAS PRESSURE REGULATOR MUST BE INSTALLED PRIOR TO THE GAS FEEDING ANY KITCHEN EQUIPMENT. EXCESSIVE GAS PRESSURE TO THE EQUIPMENT CAN DAMAGE THE EQUIPMENT AND CAUSE PERSONAL INJURY.
10. PLUMBING CONTRACTOR TO VERIFY, FURNISH AND INSTALL REQUIRED PLUMBING ROUGH-INS FOR ALL EQUIPMENT BEING SUPPLIED.

NYSED PROJECT # 66-07-01-03-0-005-020

Date 1/10/20
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MICHAEL J. McGOVERN, R.A.
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Revisions:
ISSUE TO BID 11/23/20

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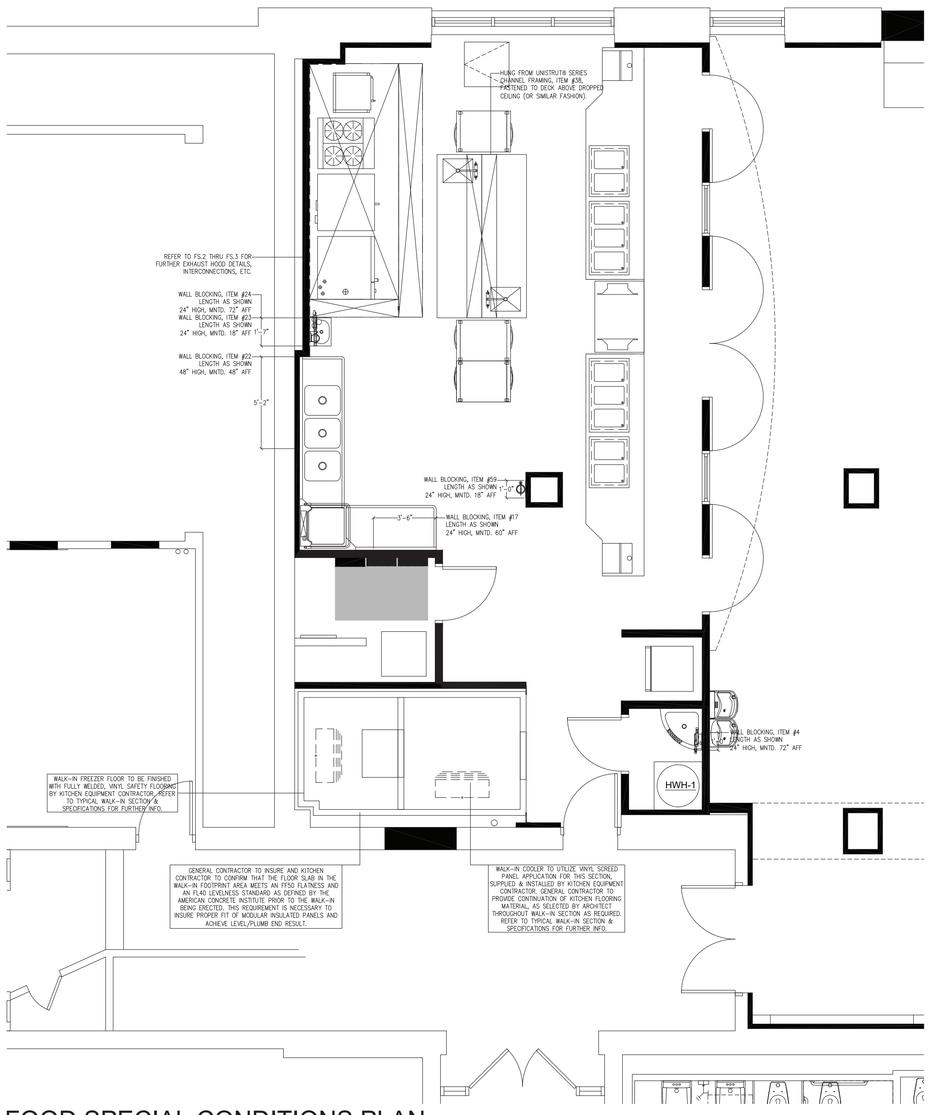
FOOD SERVICE UTILITY CONNECTION
PLANS & NOTES

2019 BOND REFERENDUM
CHATSWORTH AVENUE ELEMENTARY SCHOOL
MAMARONECK UNION FREE SCHOOL DISTRICT
CHATSWORTH AVENUE, LARCHMONT, NY 10538

Job No. 4.1092.72.03
File No.

FS.4



FOOD SPECIAL CONDITIONS PLAN
SCALE: 1/4"=1'-0"

GENERAL CONTRACTOR NOTES:

1. GENERAL CONTRACTOR TO COORDINATE FINAL LOCATION OF CONDENSING UNITS WITH KITCHEN EQUIPMENT CONTRACTOR, ARCHITECT AND OWNER.
2. GENERAL CONTRACTOR TO VERIFY WITH ARCHITECT AND STRUCTURAL ENGINEER THAT THE ROOF WILL SUPPORT THE CONDENSING UNITS IN THE FINAL LOCATIONS.
3. 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).
4. 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.
5. 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 ROUGH-IN DRAWINGS ARE FOR EQUIPMENT BEING SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR ONLY. ADDITIONAL ROUGH-INS SHOWN OR NOT SHOWN ON THESE DRAWINGS FOR EQUIPMENT BEING RELOCATED, RE-USED OR SUPPLIED BY OTHERS WILL HAVE TO BE VERIFIED BY GENERAL CONTRACTOR PRIOR TO ROUGH-INS BEING INSTALLED.
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.

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NYSED PROJECT # 66-07-01-03-0-005-020

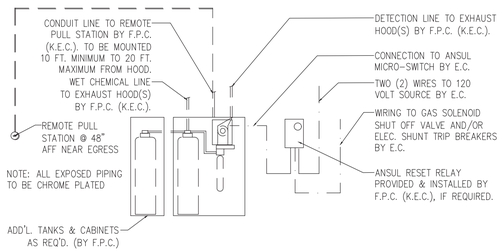
FOOD SERVICE SPECIAL CONDITIONS PLAN & NOTES

2019 BOND REFERENDUM
ELEMENTARY SCHOOL
CHATSWORTH AVENUE
UNION FREE SCHOOL DISTRICT
MAMARONECK
CHATSWORTH AVENUE, LARCHMONT, NY 10538

Job No. 4.1092.72.03

File No.

FS.5

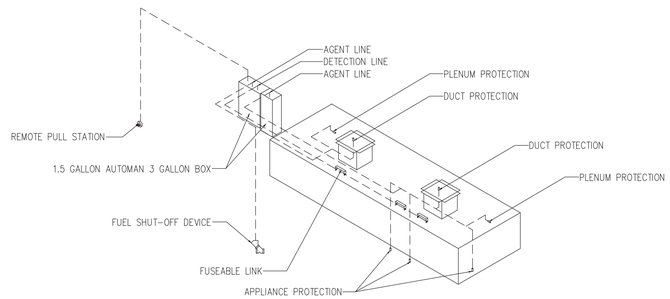


- F.P.C. (FIRE PROTECTION CONTRACTOR) IS A SUB FOR THE K.E.C. (KITCHEN EQUIPMENT CONTRACTOR).
- GAS SOLENOID VALVE PROVIDED BY F.P.C. (K.E.C.). ELECTRICAL SHUNT TRIP BREAKERS PROVIDED BY E.C.
- IN ACCORDANCE WITH NFPA 17A & NFPA 96.
- ANSUL MODEL UL-300 (R-102)

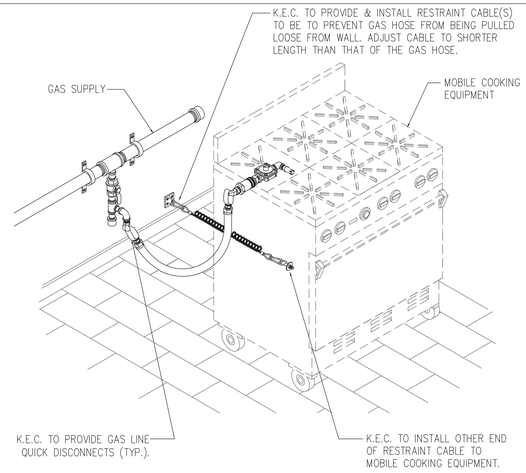
FIRE PROTECTION SYSTEM SEQUENCE OF OPERATION

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

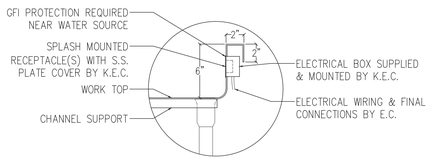
TYPICAL DETAIL | FIRE PROTECTION SYSTEM | SCALE: N.T.S.



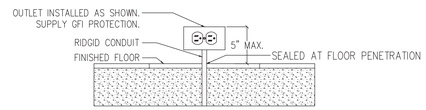
TYPICAL DETAIL | FIRE PROTECTION SYSTEM INSTALL | SCALE: N.T.S.



TYPICAL DETAIL | QUICK DISCONNECT GAS ASSEMBLY | SCALE: N.T.S.

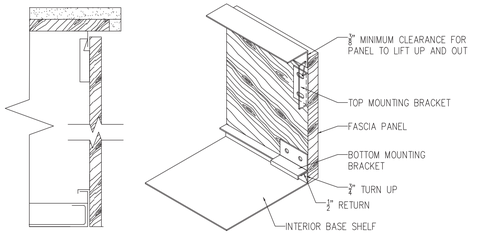


SPLASH MOUNTED

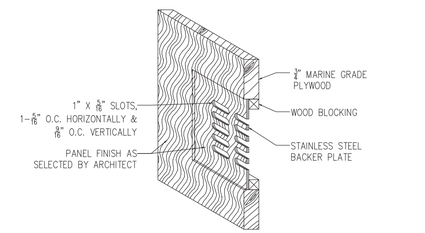


FLOOR MOUNTED

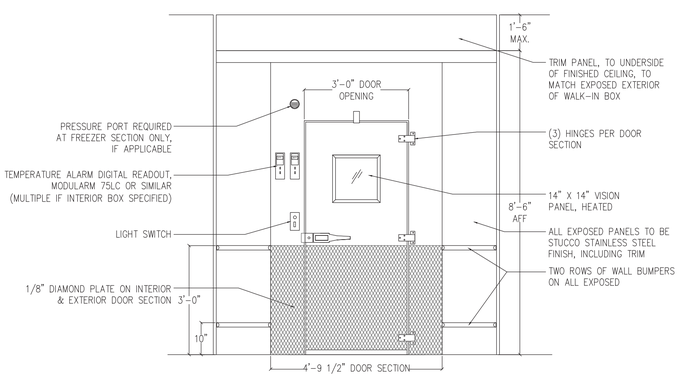
TYPICAL DETAIL | ELECTRICAL OUTLETS | SCALE: N.T.S.



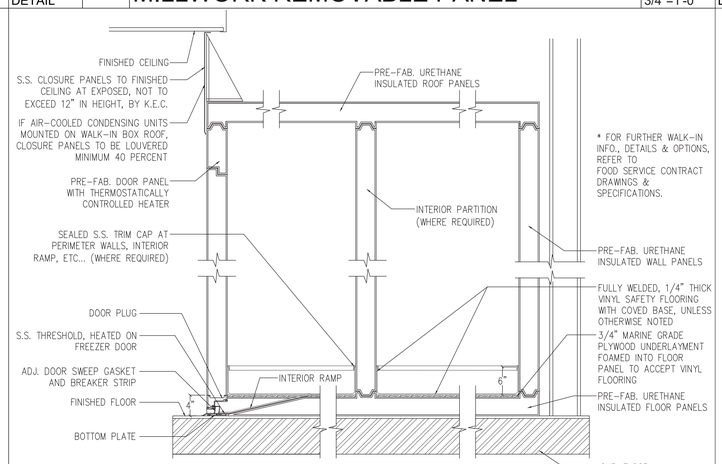
TYPICAL DETAIL | MILLWORK REMOVABLE PANEL | SCALE: 3/4"=1'-0"



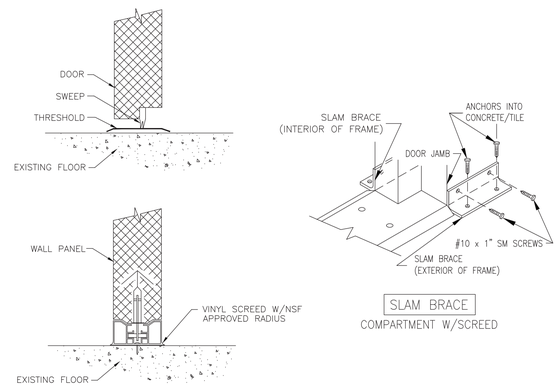
TYPICAL DETAIL | MILLWORK LOUVERED PANEL | SCALE: 3/4"=1'-0"



TYPICAL DETAIL | WALK-IN DOOR SECTION | SCALE: N.T.S.



TYPICAL DETAIL | SECTION THRU WALK-IN WITH RAMP | SCALE: 3/4"=1'-0"



SLAM BRACE
COMPARTMENT W/SCREED

TYP. SCREED APPLICATION WALK-IN COOLER

SCALE: NOT TO SCALE

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NYSED PROJECT # 66-07-01-03-0-005-020

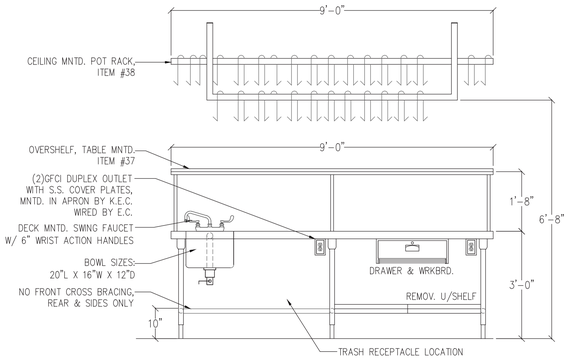
FOOD SERVICE TYPICAL DETAILS

2019 BOND REFERENDUM
CHATSWORTH AVENUE ELEMENTARY SCHOOL
MAMARONECK UNION FREE SCHOOL DISTRICT
CHATSWORTH AVENUE, LARCHMONT, NY 10538

Job No. 4.1092.72.03

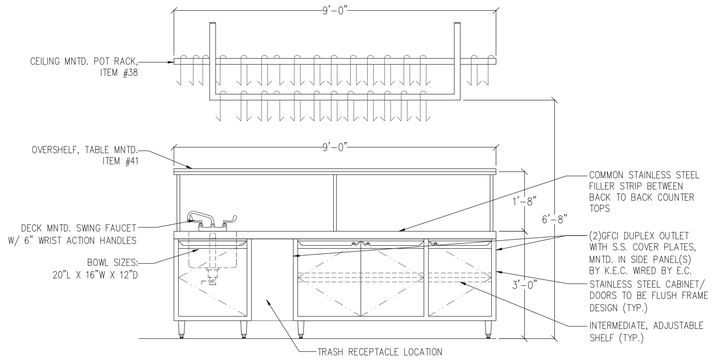
File No.

FS.6



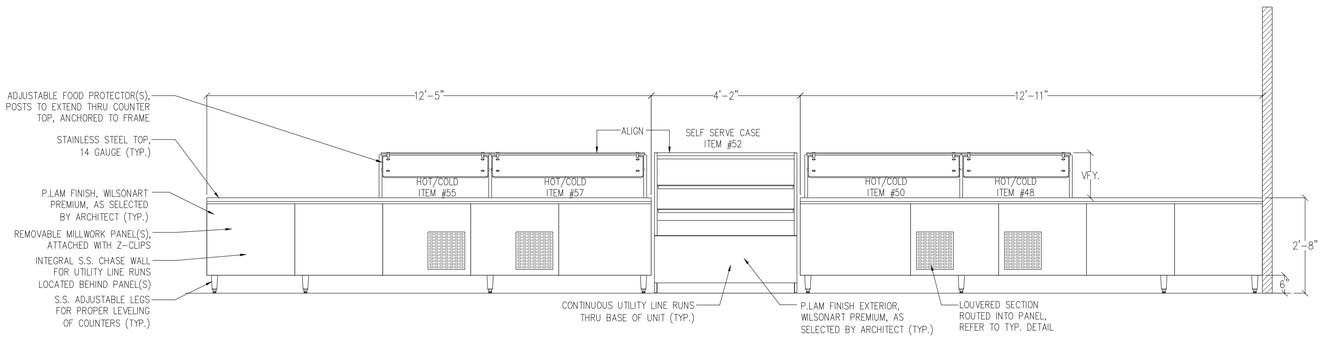
ELEVATION OF ITEM #36

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



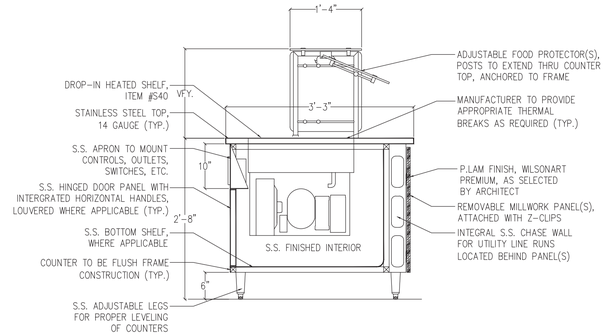
ELEVATION OF ITEM #40

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



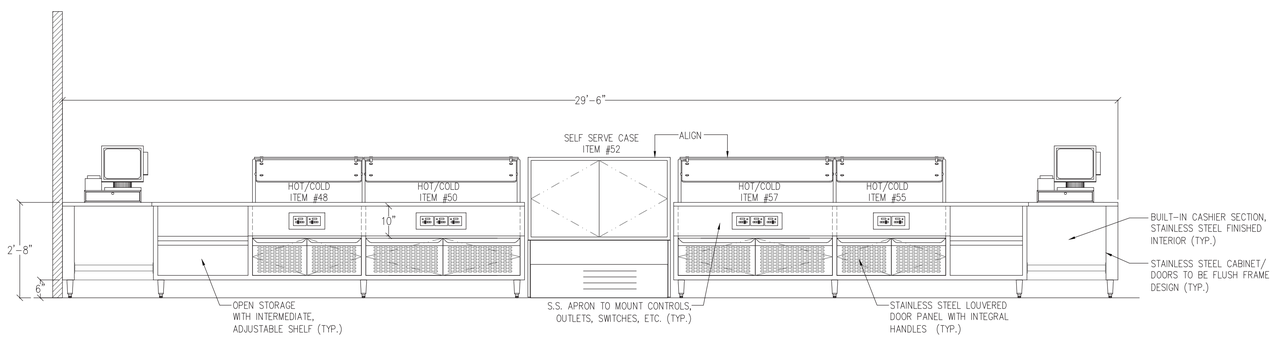
ELEVATION OF SERVING COUNTER

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



TYP. SECTION AT SERVING COUNTER

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



ELEVATION OF SERVING COUNTER

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

Date 1/10/20
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MICHAEL J. McGOVERN, R.A.
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Revisions:

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NYSED PROJECT # 66-07-01-03-0-005-020

FOOD SERVICE ELEVATIONS, SECTIONS & DETAILS

2019 BOND REFERENDUM
CHATSWORTH AVENUE ELEMENTARY SCHOOL
MAMARONECK UNION FREE SCHOOL DISTRICT
CHATSWORTH AVENUE, LARCHMONT, NY 10538

Job No. 4.1092.72.03

File No.

FS.7