



| BEVERAGE STATION<br>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          |
| B1                                     | SINK, HAND WITH SOAP DISPENSER | 1   | 1/2                 | 1/2                  | 1-1/2                  |                       |               |       |      |     |      |      |        | 120   | 1     | 5-15R | EAGLE GROUP/METAL MASTERS | HSA-10-FDPS  |                            |
| B2                                     | WORK COUNTER W/ SINK           | LOT | 1/2                 | 1/2                  |                        | 2                     |               |       |      |     | 15.0 | X    |        | 120   | 1     | 5-15R | EMI NEW JERSEY            | CUSTOM       |                            |
| B3                                     | TRASH RECEPTACLE               | 1   |                     |                      |                        |                       |               |       |      |     |      |      |        |       |       |       | RUBBERMAID                | FG354000GRAY |                            |
| B4                                     | ICE MAKER W/ BIN               | 1   |                     | 1/2                  |                        | 3/4                   |               |       |      |     | 5.2  | X    |        | 120   | 1     | 5-15P | HOSHIZAKI AMERICA         | KM-101BAH    | C.W. PIPED FROM ITEM #B5.1 |
| B5                                     | DROP-IN, WATER & ICE STATION   | 1   |                     | 1/2                  |                        | 1                     |               |       |      |     |      |      |        |       |       |       | DELFIELD                  | 204-P        | C.W. PIPED FROM ITEM #B5.1 |
| B5.1                                   | FILTER SYSTEM, WALL MNTD.      | 1   |                     | 3/4                  |                        |                       |               |       |      |     |      |      |        |       |       |       | EVERPURE                  | EV9328-05    |                            |
| B6                                     | BAG-IN-BOX SYSTEM, BEVERAGE    | 1   |                     | 1/2                  |                        |                       |               |       |      |     | 15.0 | X    |        | 120   | 1     | 5-15P | VENDOR SUPPLIED           | CUSTOM       |                            |
| B7                                     | TOASTER, CONVEYOR              | 1   |                     |                      |                        |                       |               |       |      |     | 15.0 | X    |        | 120   | 1     | 5-15P | HATCO                     | TQ-10        |                            |
| B8                                     | S.S. WALL CABINET(S)           | 3   |                     |                      |                        |                       |               |       |      |     |      |      |        |       |       |       | EMI NEW JERSEY            | CUSTOM       |                            |
| B9                                     | REFRIGERATED BASE, 2-DOOR      | 1   |                     |                      |                        |                       |               |       |      |     | 15.0 | X    |        | 120   |       | 5-15P | EMI NEW JERSEY            | CUSTOM       |                            |
| B10                                    | COFFEE URN, AUTOMATIC          | 1   |                     | 1/4                  |                        |                       |               |       |      | 7.5 | 20.0 | X    |        | 208   | 3     |       | CURTIS CO., WILBUR        | RU-300-12    | C.W. PIPED FROM ITEM #B14  |
| B11                                    | FREEZER, REACH-IN              | 1   |                     |                      |                        |                       |               |       | 0.75 |     | 6.8  | X    |        | 120   | 1     | 5-15P | TRUE FOOD SERVICE         | STR1F-2HS-HC |                            |
| B12                                    | REFRIGERATOR, REACH-IN         | 1   |                     |                      |                        |                       |               |       | 0.5  |     | 9.1  | X    |        | 120   | 1     | 5-15P | TRUE FOOD SERVICE         | STR2R-4HS-HC |                            |
| B13                                    | CART, UTILITY                  | 2   |                     |                      |                        |                       |               |       |      |     |      |      |        |       |       |       | LAKESIDE                  | 422          |                            |
| B14                                    | FILTER SYSTEM, WALL MNTD.      | 1   |                     | 3/4                  |                        |                       |               |       |      |     |      |      |        |       |       |       | EVERPURE                  | SO-MC SYSTEM |                            |

| DISHROOM AREA<br>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        |
| D1                                  | SOILED DISHTABLE               | 1   |                                                                       |                      |                        |                       |               |       |    |    |      |      |        |       |       |      | EMI NEW JERSEY             | CUSTOM       |                          |
| D2                                  | PRE-WASH SINK, BUILT-IN        | 1   | 1/2                                                                   | 1/2                  |                        | 2                     |               |       |    |    |      |      |        |       |       |      | EMI NEW JERSEY             | CUSTOM       |                          |
| D3                                  | SCRAP CHUTE, BUILT-IN          | 1   |                                                                       |                      |                        |                       |               |       |    |    |      |      |        |       |       |      | EMI NEW JERSEY             | CUSTOM       |                          |
| D4                                  | TRASH RECEPTACLE               | 3   |                                                                       |                      |                        |                       |               |       |    |    |      |      |        |       |       |      | RUBBERMAID                 | FG352600GRAY |                          |
| D5                                  | RACK SHELF, TABLE MNTD.        | 1   |                                                                       |                      |                        |                       |               |       |    |    |      |      |        |       |       |      | EMI NEW JERSEY             | CUSTOM       |                          |
| D6                                  | ROLLER TABLE, GRAVITY FED      | 1   |                                                                       |                      |                        | 1                     |               |       |    |    |      |      |        |       |       |      | EMI NEW JERSEY             | CUSTOM       |                          |
| D7                                  | SPARE NUMBER                   | -   |                                                                       |                      |                        |                       |               |       |    |    |      |      |        |       |       |      |                            |              |                          |
| D8                                  | WAREWASHER, RACK CONVEYOR      | 1   | 1/2                                                                   | 1/2                  |                        | 2                     |               |       |    |    | 15.0 | 27.9 | X      | 480   | 3     |      | HOBERT US FOODSERVICE      | CL44e-E-LR   | MACHINE ELEC. CONNECTION |
|                                     |                                |     |                                                                       |                      |                        |                       |               |       |    |    | 30.0 | 40.1 | X      | 480   | 3     |      |                            |              | BOOSTER ELEC. CONNECTION |
| D9                                  | WATER SOFTENING SYSTEM         | 1   |                                                                       | 3/4                  |                        | 1/2                   |               |       |    |    |      |      |        |       |       |      | HOBERT US FOODSERVICE      | WS-55        | INTERCONNECT TO ITEM #D8 |
| D10                                 | EXHAUST HOOD, TYPE II          | 1   | ALL DATA ON FANS, DUCTS, POWER, SWITCHES, ETC... BY M.E.P. 900 C.F.M. |                      |                        |                       |               |       |    |    |      |      |        |       |       |      | CAPTIVE AIRE               | CUSTOM       |                          |
| D11                                 | ROLLER TABLE, GRAVITY FED      | 1   |                                                                       |                      |                        | 1                     |               |       |    |    |      |      |        |       |       |      | EMI NEW JERSEY             | CUSTOM       |                          |
| D12                                 | CLEAN DISHTABLE                | 1   |                                                                       |                      |                        |                       |               |       |    |    |      |      |        |       |       |      | EMI NEW JERSEY             | CUSTOM       |                          |
| D13                                 | DISH DOLLY, ADJUSTABLE         | 2   |                                                                       |                      |                        |                       |               |       |    |    |      |      |        |       |       |      | METRO                      | PCD11A       |                          |
| D14                                 | SPARE NUMBER                   | -   |                                                                       |                      |                        |                       |               |       |    |    |      |      |        |       |       |      |                            |              |                          |
| D15                                 | DOLLY, GLASS RACK              | 2   |                                                                       |                      |                        |                       |               |       |    |    |      |      |        |       |       |      | CHANNEL MANUFACTURING      | GRD          |                          |
| D16                                 | DRYING RACK, PORTABLE          | 3   |                                                                       |                      |                        |                       |               |       |    |    |      |      |        |       |       |      | EAGLE GROUP/METAL MASTERS  | QDR2448-E    |                          |
| D17                                 | 3-COMPARTMENT SINK, POTWASH    | 1   | 3/4                                                                   | 3/4                  |                        | (2)2                  |               |       |    |    |      |      |        |       |       |      | EMI NEW JERSEY             | CUSTOM       |                          |
|                                     |                                |     | 3/4                                                                   | 3/4                  |                        | 2                     |               |       |    |    |      |      |        |       |       |      |                            |              |                          |
| D18                                 | STORAGE SYSTEM, WALL MNTD.     | 2   |                                                                       |                      |                        |                       |               |       |    |    |      |      |        |       |       |      | EAGLE GROUP/ METAL MASTERS | WAL-STOR     |                          |
| D19                                 | S.S. CHEMICAL CABINET          | 1   |                                                                       |                      |                        |                       |               |       |    |    |      |      |        |       |       |      | EMI NEW JERSEY             | CUSTOM       |                          |
| D20                                 | SINK, HAND WITH SOAP DISPENSER | 1   | 1/2                                                                   | 1/2                  | 1-1/2                  |                       |               |       |    |    |      |      |        |       |       |      | EAGLE GROUP/METAL MASTERS  | HSA-10-FDPS  |                          |
| D21                                 | HOSE REEL W/ GUN               | 1   | 1/2                                                                   |                      |                        |                       |               |       |    |    |      |      |        |       |       |      | FISHER                     | 29629        |                          |

| KITCHEN<br>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         |
| K1                            | S.S. CHEMICAL CABINET(S)       | 3   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | EMI NEW JERSEY             | CUSTOM                   |                           |
| K2                            | STORAGE SHELVING, HIGH DENSITY | LOT |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | EAGLE GROUP/ METAL MASTERS | MASTER-TRAK              |                           |
| K3                            | SINK, MOP                      | 1   | 1/2                                                                     | 1/2                  | 2                      |                       |               |       |     |     |      |      |        |       |       |         | EAGLE GROUP/METAL MASTERS  | F2820-12                 |                           |
| K4                            | RACK, CAN, FIRST IN-FIRST OUT  | 1   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | CHANNEL MANUFACTURING      | CSR-156M                 |                           |
| K5                            | STORAGE SHELVING, PORTABLE     | LOT |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | EAGLE GROUP/ METAL MASTERS | QPF-2142E-GL             |                           |
| K6                            | CENTRAL FILTER SYSTEM          | 1   |                                                                         | 3/4                  |                        | 3/4                   |               |       |     |     | 0.1  | X    |        | 120   | 1     | 5-15P   | A.J. ANTUNES/ROUNDUP       | VZNA41V-T5               |                           |
| K7                            | SPARE NUMBER                   | -   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         |                            |                          |                           |
| K8                            | WALK-IN FREEZER                | 1   |                                                                         |                      |                        |                       |               |       |     |     | 15.0 | X    |        | 120   | 1     |         | NOR-LAKE                   | CUSTOM                   |                           |
| K9                            | REFRIGERATION TO ITEM #K8      | 1   |                                                                         |                      |                        |                       |               |       | 2.5 |     | 17.6 | X    |        | 208   | 3     |         | NOR-LAKE                   | LAWD250RL-3              |                           |
|                               |                                |     |                                                                         |                      |                        | 3/4                   |               |       |     |     | 13.0 | X    |        | 208   | 1     |         | NOR-LAKE                   | SE-36-120B-DE            |                           |
| K10                           | SPARE NUMBER                   | -   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         |                            |                          |                           |
| K11                           | RACK, DUNNAGE                  | 2   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | EAGLE GROUP/METAL MASTERS  | PD3622                   |                           |
| K12                           | STORAGE SHELVING, PORTABLE     | LOT |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | EAGLE GROUP/ METAL MASTERS | QPF-2142E-GL             |                           |
| K13                           | WALK-IN COOLER                 | 1   |                                                                         |                      |                        |                       |               |       |     |     | 15.0 | X    |        | 120   | 1     |         | NOR-LAKE                   | CUSTOM                   |                           |
| K14                           | SPARE NUMBER                   | -   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         |                            |                          |                           |
| K15                           | REFRIGERATION TO ITEM #K13     | 1   |                                                                         |                      |                        |                       |               |       | 2.0 |     | 12.0 | X    |        | 208   | 3     |         | NOR-LAKE                   | NAWD200RL-3              |                           |
|                               |                                |     |                                                                         |                      |                        | 3/4                   |               |       |     |     | 1.8  | X    |        | 120   | 1     |         | NOR-LAKE                   | SA28-134B-AE             |                           |
| K16                           | SPARE NUMBER                   | -   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         |                            |                          |                           |
| K17                           | RACK, DUNNAGE                  | 2   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | EAGLE GROUP/METAL MASTERS  | PD3622                   |                           |
| K18                           | STORAGE SHELVING, PORTABLE     | LOT |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | EAGLE GROUP/ METAL MASTERS | QPF-2142E-GL             |                           |
| K19                           | DRYING RACK, PORTABLE          | 5   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | EAGLE GROUP/METAL MASTERS  | QDR2448-E                |                           |
| K20                           | ADA HAND SINK, WALL MNTD.      | 1   | 1/2                                                                     | 1/2                  | 1-1/2                  |                       |               |       |     |     |      |      |        |       |       |         | EAGLE GROUP/METAL MASTERS  | HSAP-14-ADA-FW           |                           |
| K21                           | HOSE REEL W/ GUN               | 1   | 1/2                                                                     |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | FISHER                     | 29629                    |                           |
| K22                           | 2-COMPARTMENT, PREP. TABLE     | 1   | 1/2                                                                     | 1/2                  |                        | (2)2                  |               |       |     |     | 15.0 | X    |        | 120   | 1     | 5-15R   | EMI NEW JERSEY             | CUSTOM                   |                           |
| K23                           | STORAGE SYSTEM, WALL MNTD.     | 1   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | EAGLE GROUP/ METAL MASTERS | WAL-STOR                 |                           |
| K24                           | REFRIGERATED BASE, 2-DOOR      | 1   |                                                                         |                      |                        |                       |               |       |     |     | 15.0 | X    |        | 120   | 1     | 5-15P   | EMI NEW JERSEY             | CUSTOM                   |                           |
| K25                           | SLICER, FOOD                   | 1   |                                                                         |                      |                        |                       |               |       |     | 0.5 |      |      |        |       |       |         | HOBERT US FOODSERVICE      | HS9-1                    |                           |
| K26                           | CAN RACK, PORTABLE             | 1   |                                                                         |                      |                        |                       |               |       |     |     | 5.6  | X    |        | 120   | 1     | 5-15P   | CHANNEL MANUFACTURING      | CSR-3M                   |                           |
| K27                           | BIN, ICE                       | 1   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | MANITOWOC ICE              | B-570                    |                           |
| K28                           | SPARE NUMBER                   | -   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         |                            |                          |                           |
| K29                           | ICE MAKER                      | 1   |                                                                         | 3/8                  |                        | 1/2                   |               |       |     |     | 14.4 | X    |        | 120   | 1     |         | MANITOWOC ICE              | ID-0522A                 | C.W. PIPED FROM ITEM #K6  |
| K30                           | MIXER, FLOOR                   | 1   |                                                                         |                      |                        |                       |               |       | 2.7 |     | 18.0 | X    |        | 208   | 1     |         | HOBERT US FOODSERVICE      | HL600                    |                           |
| K31                           | ADA WORK TABLE W/ SINK         | 1   | 1/2                                                                     | 1/2                  |                        | 2                     |               |       |     |     | 15.0 | X    |        | 120   | 1     | 5-15R   | EMI NEW JERSEY             | CUSTOM                   |                           |
| K32                           | OVERSHELF, SPLASH MNTD.        | 1   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | EMI NEW JERSEY             | CUSTOM                   |                           |
| K33                           | CAN OPENER                     | 2   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | EDLUND                     | S-11                     |                           |
| K34                           | CUTTER/MIXER                   | 1   |                                                                         |                      |                        |                       |               |       | 0.5 |     | 12.0 | X    |        | 120   | 1     | 5-15P   | ROBOT COUPE                | R301 Ultra               |                           |
| K35                           | SPARE NUMBER                   | -   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         |                            |                          |                           |
| K36                           | BIN, INGREDIENT                | 3   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | CAMBRO                     | IBS20148                 |                           |
| K37                           | BLENDER                        | 1   |                                                                         |                      |                        |                       |               |       |     |     | 15.0 | X    |        | 120   | 1     | 5-20P   | VITA-MIX                   | 36019-QUIETON            |                           |
| K38                           | CHILLER/FREEZER, BLAST         | 1   |                                                                         |                      |                        |                       | 3/4           |       | 1.5 |     | 10.0 | X    |        | 208   | 3     | L15-20P | AMERICAN PANEL             | AP12BCF110-3             |                           |
| K39                           | WORK COUNTER W/ SINK           | 1   | 1/2                                                                     | 1/2                  |                        |                       |               |       |     |     | 15.0 | X    |        | 120   | 1     | 5-15R   | EMI NEW JERSEY             | CUSTOM                   |                           |
| K40                           | OVERSHELF, SPLASH MNTD.        | 1   |                                                                         |                      |                        | 2                     |               |       |     |     |      |      |        |       |       |         | EMI NEW JERSEY             | CUSTOM                   |                           |
| K41                           | REFRIGERATED BASE, 2-DOOR      | 1   |                                                                         |                      |                        |                       |               |       |     |     | 15.0 | X    |        | 120   | 1     | 5-15P   | EMI NEW JERSEY             | CUSTOM                   |                           |
| K42                           | SPARE NUMBER                   | -   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         |                            |                          |                           |
| K43                           | POT RACK, CEILING MOUNT        | 1   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | EMI NEW JERSEY             | CUSTOM                   |                           |
| K44                           | TRASH RECEPTACLE               | 1   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | RUBBERMAID                 | FG354000GRAY             |                           |
| K45                           | OVEN, CONVECTION, GAS          | 1   |                                                                         |                      |                        |                       | 3/4           | 180   |     |     | 8.9  | X    |        | 120   | 1     | 5-15P   | SOUTHBEND                  | GS/25CCH                 |                           |
|                               |                                |     |                                                                         |                      |                        |                       |               |       |     |     | 8.9  | X    |        | 120   | 1     | 5-15P   |                            |                          |                           |
| K46                           | STEAMER, CONVECTION            | 1   |                                                                         | 3/8                  |                        | 1-1/2                 | 3/4           | 220   |     |     | 5.0  | X    |        | 120   | 1     |         | CLEVELAND RANGE            | 24CGM200                 | C.W. PIPED FROM ITEM #K47 |
|                               |                                |     |                                                                         | 3/8                  |                        |                       |               |       |     |     |      |      |        |       |       |         |                            |                          |                           |
| K47                           | HARDNESS FILTER, WATER         | 1   |                                                                         | 3/4                  |                        |                       |               |       |     |     | 0.1  | X    |        | 120   | 1     | 5-15P   | A.J. ANTUNES/ROUNDUP       | HRS-200 WITH WATER METER | C.W. PIPED FROM ITEM #K6  |
| K48                           | FLOOR TROUGH                   | 1   |                                                                         |                      | 4                      |                       |               |       |     |     |      |      |        |       |       |         | MADE TO DRAIN              | DT-1836                  |                           |
| K49                           | SPARE NUMBER                   | -   |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         |                            |                          |                           |
| K50                           | TILT SKILLET                   | 1   | 1/2                                                                     | 1/2                  |                        |                       | 3/4           | 91    |     |     | 1.8  | X    |        | 120   | 1     | 5-15P   | CLEVELAND RANGE            | SQL30TR                  | C.W. PIPED FROM ITEM #K6  |
| K51                           | FLOOR TROUGH                   | 1   |                                                                         |                      | 4                      |                       |               |       |     |     |      |      |        |       |       |         | MADE TO DRAIN              | DT-1836                  |                           |
| K52                           | KETTLE, STEAM JACKETED         | 1   | 1/2                                                                     | 1/2                  |                        |                       | 3/4           | 140   |     |     | 10.0 | X    |        | 120   | 1     | 5-15P   | CLEVELAND RANGE            | KGL-40-T                 | C.W. PIPED FROM ITEM #K6  |
| K53                           | S.S. WALL PANEL(S)             | LOT |                                                                         |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | CAPTIVE AIRE               | CUSTOM                   |                           |
| K54                           | EXHAUST HOOD, TYPE I           | 1   | ALL DATA ON FANS, DUCTS, POWER, SWITCHES, ETC... BY M.E.P. 3,100 C.F.M. |                      |                        |                       |               |       |     |     |      |      |        |       |       |         | CAPTIVE AIRE               | CUSTOM                   |                           |



| 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 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.

ITEM #K9  
(37"L X 37"W X 22"H)  
351 LBS.

ITEM #K15  
(37"L X 27"W X 22"H)  
269 LBS.

2.5 HP, 208/3, JB  
(17.6 AMPS)  
E.O. 6" ABOVE ROOF

2.0 HP, 208/3, JB  
(12.0 AMPS)  
E.O. 6" ABOVE ROOF

\*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).

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 CONNECTIONS PLAN- MAIN KITCHEN  
SCALE: 1/4"=1'-0"

BRAEMAR ASSISTED  
CARE LIVING FACILITY  
MONTEBELLO, NEW YORK

| REVISIONS |             |
|-----------|-------------|
| DATE      | DESCRIPTION |
| ##-##-##  | xxxxxx      |
| ##-##-##  | xxxxxx      |
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DRAWING TITLE:  
FOOD SERVICE  
UTILITY CONNECTIONS  
PLAN & NOTES

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

DRAWN BY:  
BJF

REVIEWED BY:  
RRA

DRAWING NO:  
**FS.3**

DATE:  
JANUARY 24, 2020

JOB NUMBER:  
#####



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.

[illegible]

**BRAEMAR ASSISTED  
CARE LIVING FACILITY**  
MONTEBELLO, NEW YORK

MONTEBELLO, NEW YORK

DRAWING TITLE:

FOOD SERVICE  
UTILITY CONNECTIONS  
PLAN & NOTES

|                      |                  |                     |
|----------------------|------------------|---------------------|
| SCALE:<br>1/4"=1'-0" | DRAWN BY:<br>BJF | REVIEWED BY:<br>RRA |
|----------------------|------------------|---------------------|

# FS.4

|       |                  |             |       |
|-------|------------------|-------------|-------|
| DATE: | JANUARY 24, 2020 | JOB NUMBER: | ##### |
|-------|------------------|-------------|-------|



**BRAEMAR ASSISTED  
CARE LIVING FACILITY**  
MONTEBELLO, NEW YORK

|       |                  |             |       |
|-------|------------------|-------------|-------|
| DATE: | JANUARY 24, 2020 | JOB NUMBER: | ##### |
|-------|------------------|-------------|-------|

HOOD INFORMATION - Job#2875137

| HOOD NO. | TAG       | MODEL       | LENGTH   | MAX. COOKING TEMP. | EXHAUST PLENUM |       |        |        | MUA CFM | AC CFM | HOOD CONSTRUCTION | END TO END | HOOD CONSTRUCTION |
|----------|-----------|-------------|----------|--------------------|----------------|-------|--------|--------|---------|--------|-------------------|------------|-------------------|
|          |           |             |          |                    | TOTAL EXH. CFM | WIDTH | LENGTH | HEIGHT |         |        |                   |            |                   |
| 1        | K54, 55 L | ND-2-ACSP-F | 7' 1.50" | 450                | 1500           | 18"   | 14"    | 4"     | 1500    | -0575" | 1500              | 404        | 304 SS 1800       |
| 2        | K54, 55 R | ND-2-ACSP-F | 7' 1.50" | 450                | 1500           | 18"   | 14"    | 4"     | 1500    | -0564" | 1500              | 404        | 304 SS 1800       |
| 3        | K68, 69 L | ND-2-ACSP-F | 6' 1.50" | 600                | 2000           | 18"   | 21"    | 4"     | 2000    | -0760" | 1700              | 404        | 304 SS 1800       |
| 4        | K68, 69 R | ND-2-ACSP-F | 6' 1.50" | 600                | 1900           | 18"   | 18"    | 4"     | 1900    | -0656" | 1700              | 404        | 304 SS 1800       |
| 5        | 310       | ND-2-ACSP-F | 7' 6.00" | 700                | 900            |       |        |        | 4"      | 10"    | 450               | -0501"     | 0                 |

HOOD INFORMATION

| HOOD NO. | TAG       | TYPE                 | FILTER(S) | QTY. | HEIGHT | LENGTH               | EFFICIENCY # 9 MICRONS | QTY.      | TYPE | WIRE GUARD | LOCATION | SIZE        | FIRE SYSTEM | HOOD HANGING WEIGHT |
|----------|-----------|----------------------|-----------|------|--------|----------------------|------------------------|-----------|------|------------|----------|-------------|-------------|---------------------|
|          |           |                      |           |      |        |                      |                        |           |      |            |          |             |             |                     |
| 1        | K54, 55 L | Captrate Solo Filter | 5         | 20"  | 16"    | 93% See Filter Spec. | 4                      | 10" x 10" | ND   |            | Left     | 12"x60"x30" | YES         | 798 LBS             |
| 2        | K54, 55 R | Captrate Solo Filter | 6         | 20"  | 16"    | 93% See Filter Spec. | 4                      | 10" x 10" | ND   |            |          |             | YES         | 650 LBS             |
| 3        | K68, 69 L | Captrate Solo Filter | 6         | 20"  | 16"    | 93% See Filter Spec. | 4                      | 10" x 10" | ND   |            |          |             | YES         | 671 LBS             |
| 4        | K68, 69 R | Captrate Solo Filter | 6         | 20"  | 16"    | 93% See Filter Spec. | 4                      | 10" x 10" | ND   |            |          |             | YES         | 627 LBS             |
| 5        | 310       |                      |           |      |        |                      |                        |           |      |            |          |             | NO          | 200 LBS             |

HOOD OPTIONS

| HOOD NO. | TAG       | OPTION                                                                              |
|----------|-----------|-------------------------------------------------------------------------------------|
| 1        | K54, 55 L | FIELD WRAPPER 12.00" High Front, Left                                               |
|          |           | BACKSLASH 80.00" High X 19.50" Long 304 SS Vertical                                 |
|          |           | BALANCE DAMPERS                                                                     |
|          |           | STRUCTURAL FRONT PANEL                                                              |
| 2        | K54, 55 R | LEFT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 304 SS  |
|          |           | WALL END CAP 120.00" High X 7.00" Wall Width, 2.00" Legs 304 SS                     |
|          |           | FIELD WRAPPER 12.00" High Front, Right                                              |
|          |           | BALANCE DAMPERS                                                                     |
| 3        | K68, 69 L | RIGHT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 304 SS |
|          |           | FIELD WRAPPER 12.00" High Front, Left                                               |
|          |           | BACKSLASH 80.00" High X 19.50" Long 304 SS Vertical                                 |
|          |           | BALANCE DAMPERS                                                                     |
| 4        | K68, 69 R | STRUCTURAL FRONT PANEL                                                              |
|          |           | LEFT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 304 SS  |
|          |           | WALL END CAP 120.00" High X 7.00" Wall Width, 2.00" Legs 304 SS                     |
|          |           | FIELD WRAPPER 12.00" High Front, Right                                              |
| 5        | 310       | FIELD WRAPPER 12.00" High Front, Left, Right                                        |

Fire System Information - Job#2875137

| FIRE SYSTEM NO. | TAG | TYPE       | SIZE     | FLOW POINTS | SYSTEM          | LOCATION IN HOOD |
|-----------------|-----|------------|----------|-------------|-----------------|------------------|
| 1               | K57 | Ansul R102 | 34/30/30 | 10          | Wall Mount Left | N/A              |

GAS VALVE(S)

| FIRE SYSTEM NO. | TAG | TYPE       | SIZE  | SUPPLIED BY |
|-----------------|-----|------------|-------|-------------|
| 1               | K57 | Mechanical | 2.000 | Distributor |

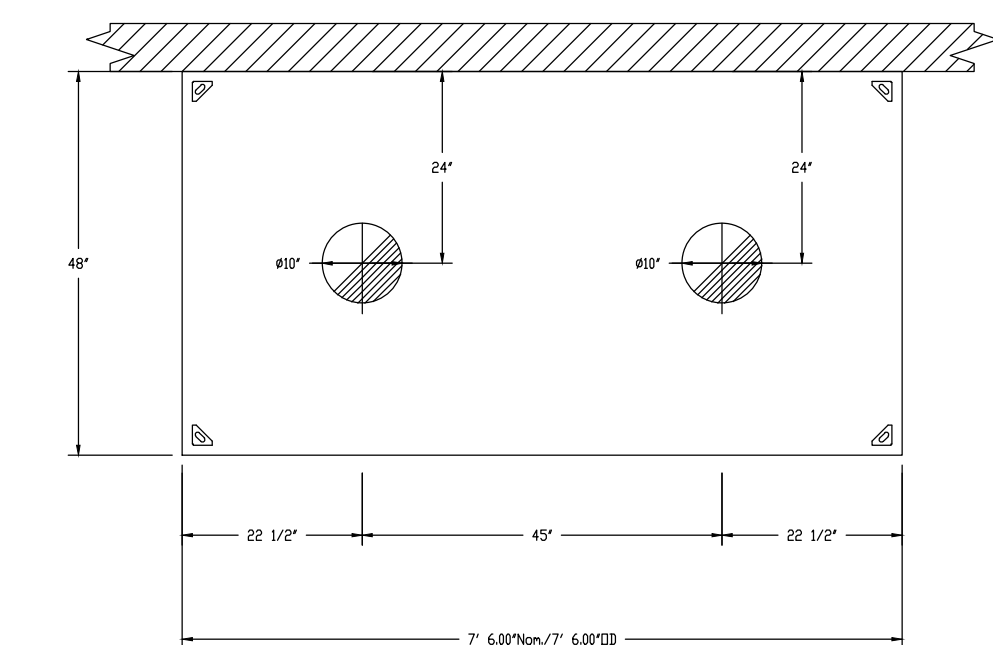
SPECIFICATIONS

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.

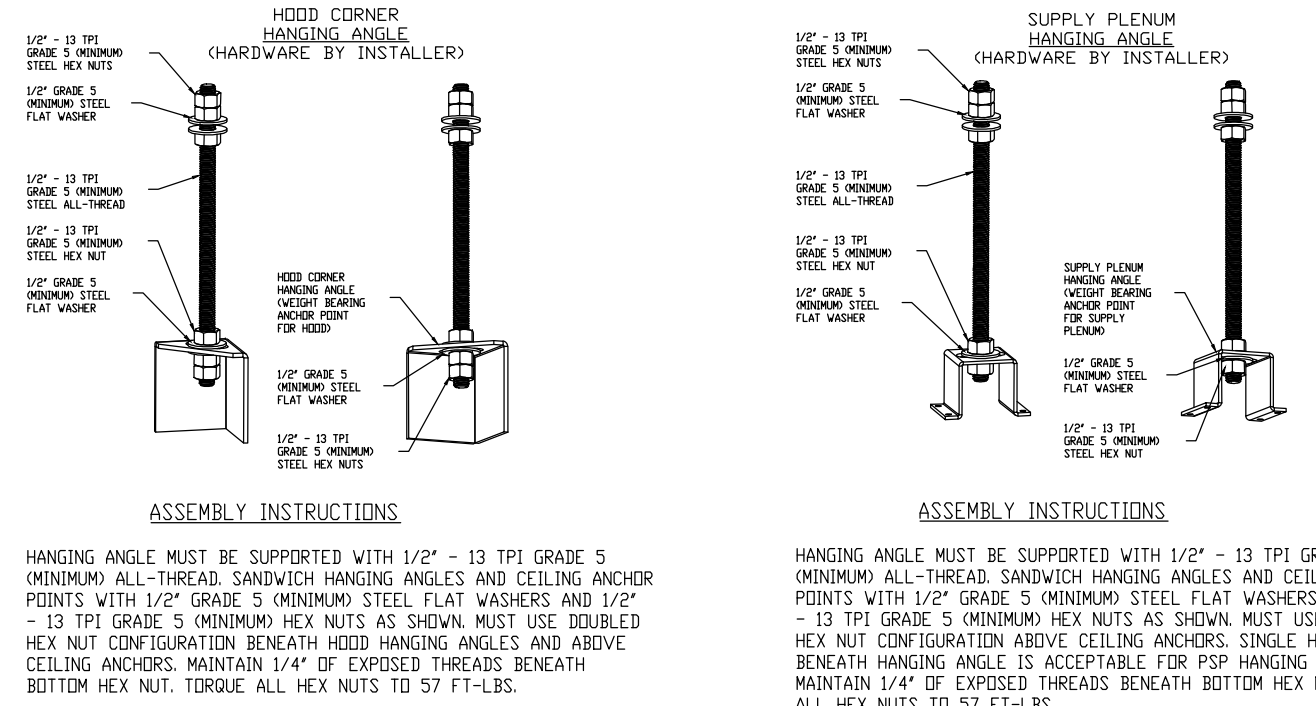
THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND ACTUATION WITH LOCAL OR REMOTE MANUAL ACTUATION. ACCESSORIES SHALL BE AVAILABLE FOR MECHANICAL, OR ELECTRICAL GAS LINE SHUT-OFF APPLICATIONS.

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.

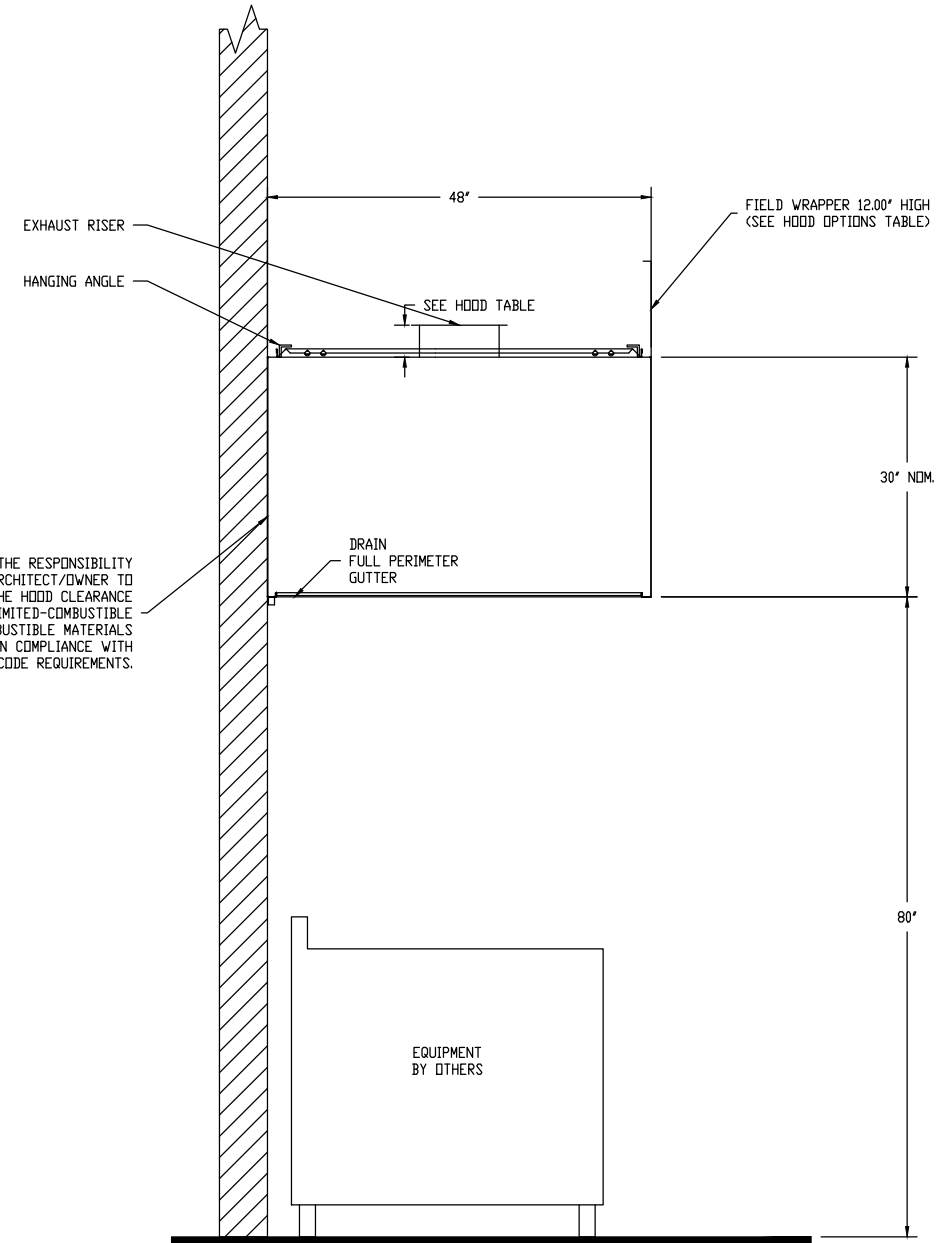


PLAN VIEW - Hood #5 (D10)  
7' 6.00" LONG 4830VHB-G



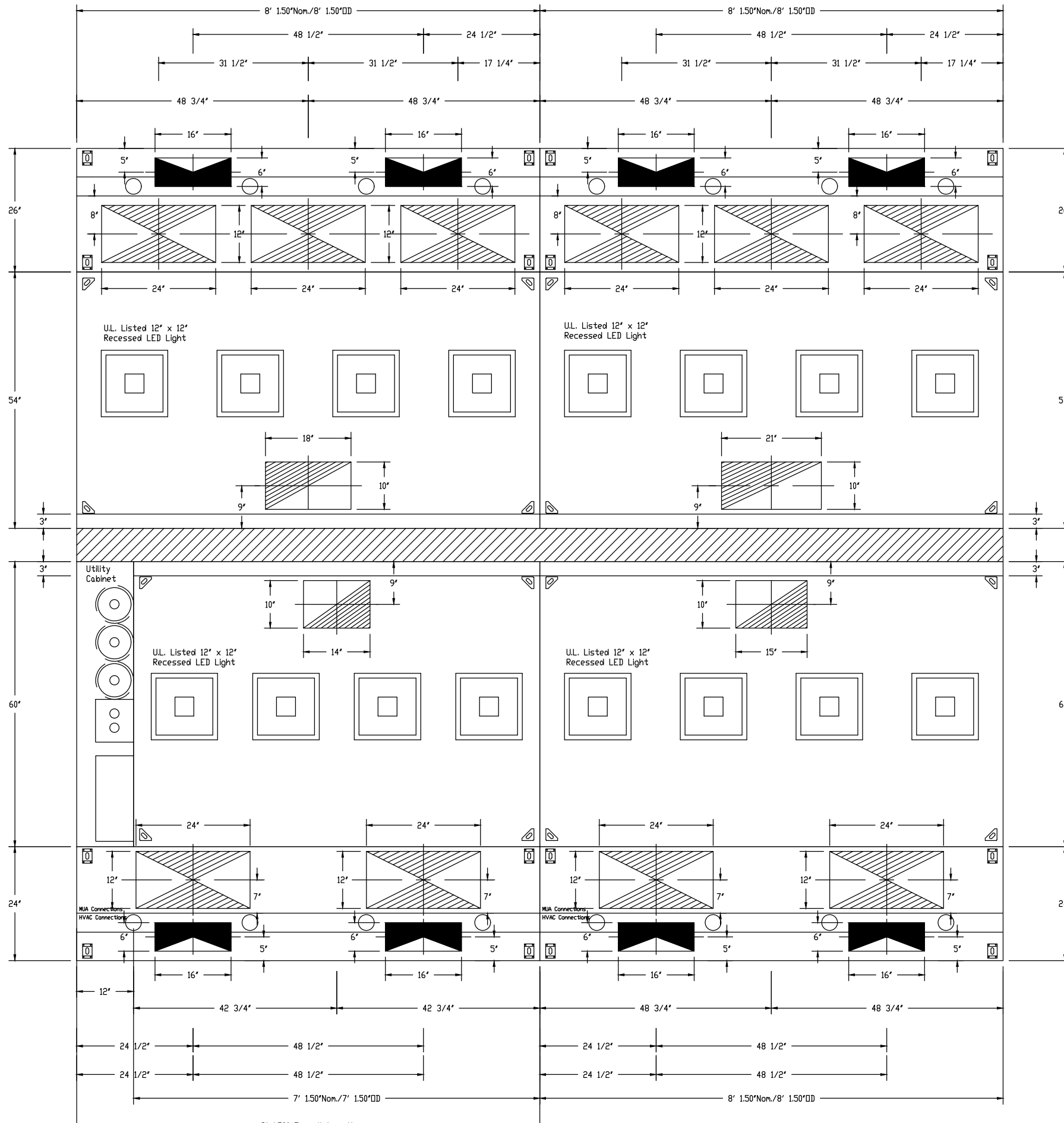
ETL LISTING DESCRIPTION BLOCK THE CAPTIVE AIR MODEL ND-2 HAS BEEN E.T.L. TESTED, LISTED, AND APPROVED TO EXHAUST A MINIMUM OF 150 CFM PER LINEAR FOOT OVER 450 DEGREE COOKING EQUIPMENT

ETL LISTING DESCRIPTION BLOCK THE CAPTIVE AIR MODEL ND-2 HAS BEEN E.T.L. TESTED, LISTED, AND APPROVED TO EXHAUST A MINIMUM OF 200 CFM PER LINEAR FOOT OVER 600 DEGREE COOKING EQUIPMENT



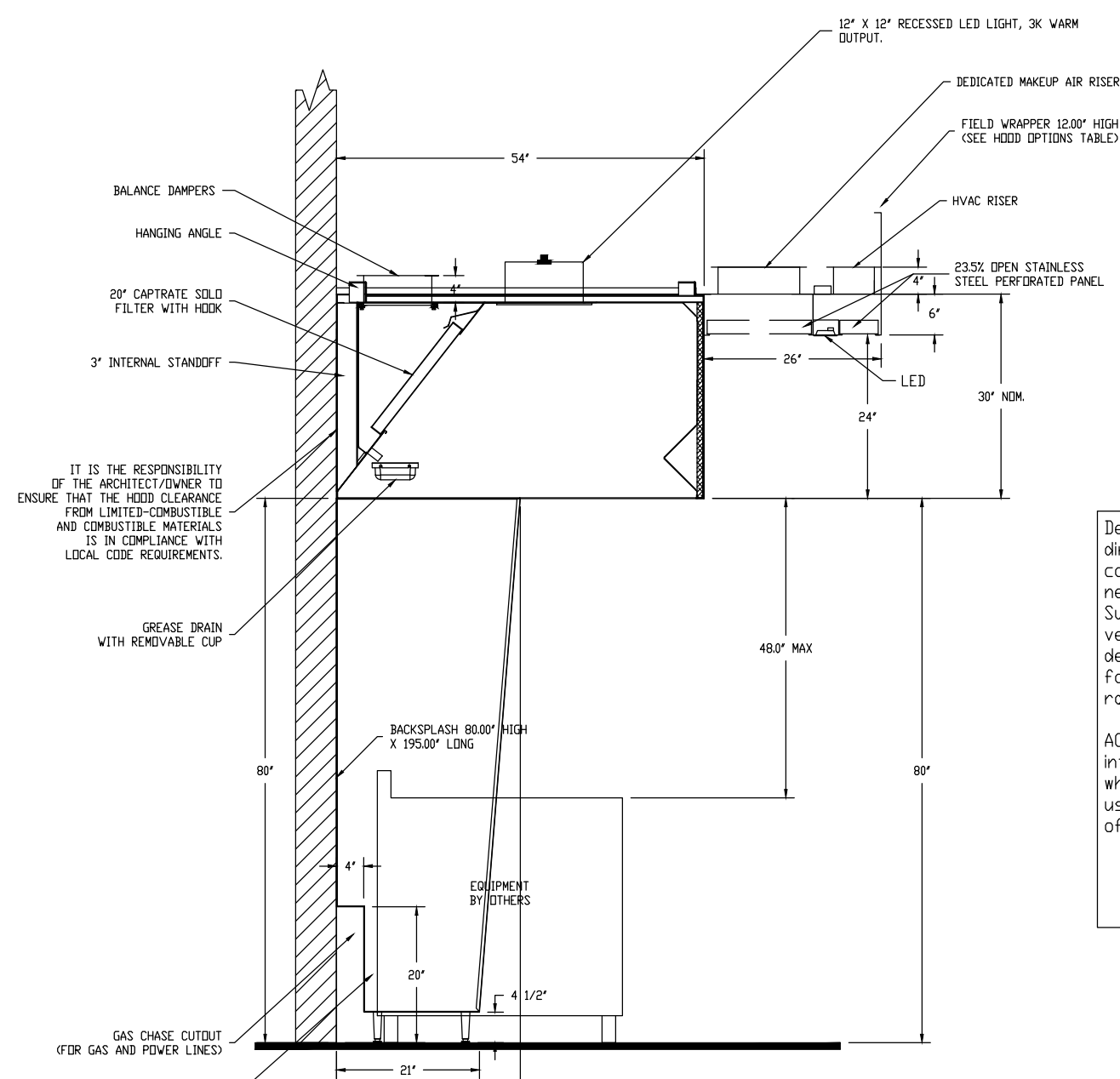
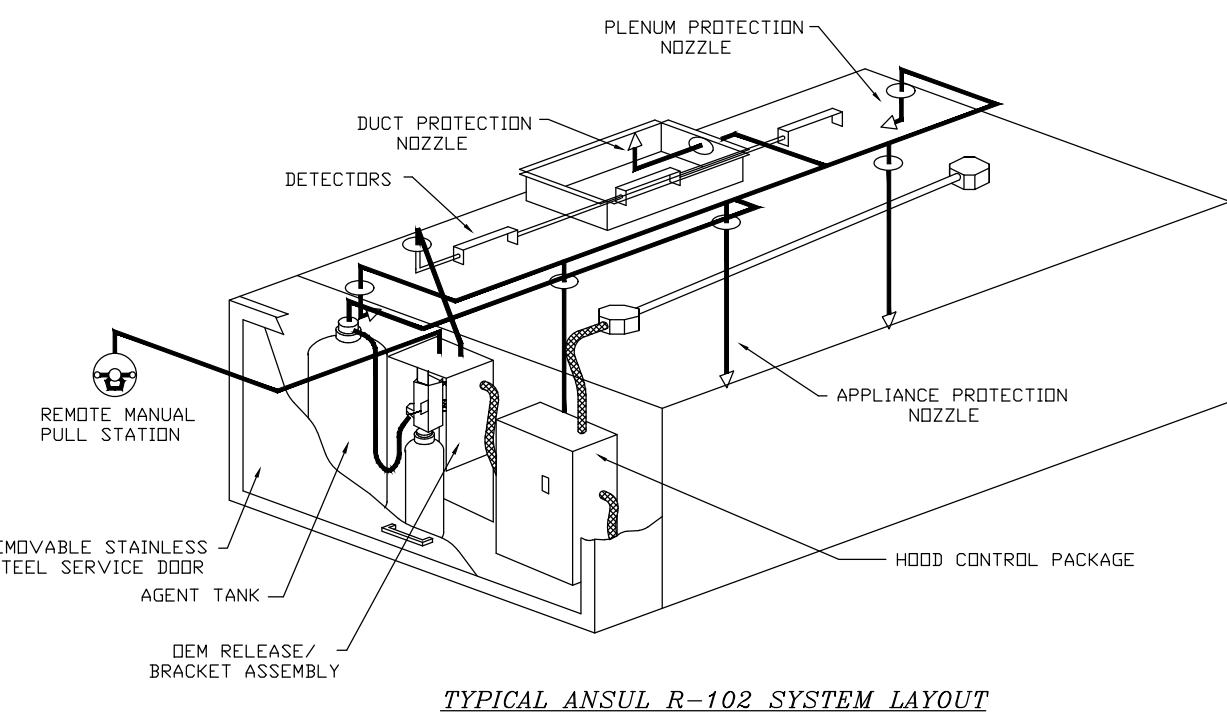
SECTION VIEW - MODEL 4830VHB-G  
HOOD - #5 (D10)

PLAN VIEW - Hood #4 (K68, 69 R)  
8' 1.50" LONG 5430ND-2-ACSP-F

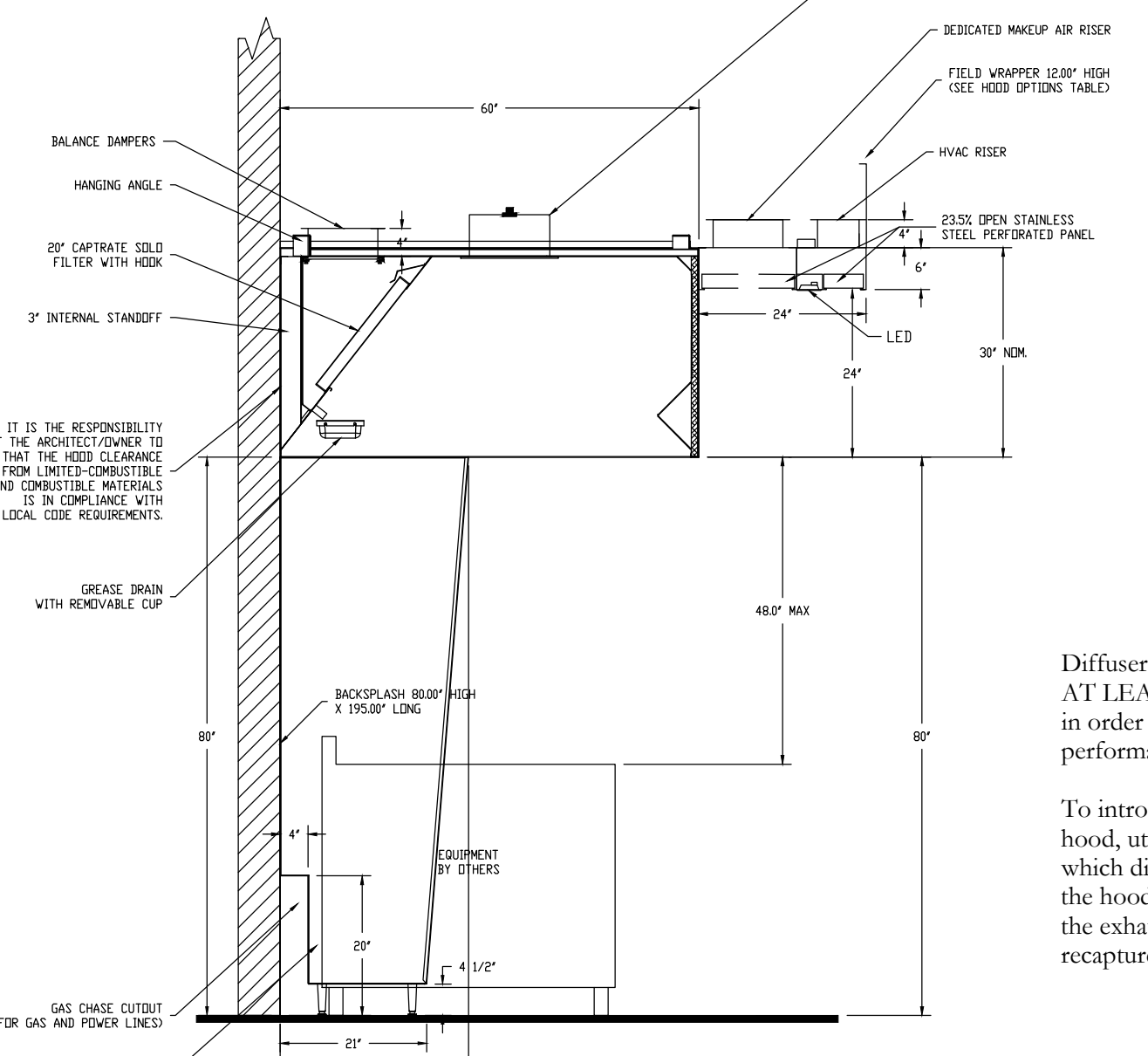


PLAN VIEW - Hood #1 (K54, 55 L)  
7' 1.50" LONG 6030ND-2-ACSP-F

PLAN VIEW - Hood #2 (K54, 55 R)  
8' 1.50" LONG 6030ND-2-ACSP-F



SECTION VIEW - MODEL 5430ND-2-ACSP-F  
HOOD - #3 (K68, 69 L)  
HOOD - #4 (K68, 69 R)



SECTION VIEW - MODEL 6030ND-2-ACSP-F  
HOOD - #1 (K54, 55 L)  
HOOD - #2 (K54, 55 R)

Diffusers are recommended to be placed AT LEAST 10-ft from the exhaust hood in order to prevent hampering the exhaust performance of the hood.

To introduce HVAC air near the exhaust hood, utilize a AC-SPD hood accessory, which distributes the air along the front of the hood at a slow velocity to not disrupt the exhaust rate but also aid in the recapture of the dedicated Makeup Air.

| REVISIONS | DATE     | DESCRIPTION |
|-----------|----------|-------------|
| 1         | ##-##-## | XXXXXX      |
| 1         | ##-##-## | XXXXXX      |

# BRAEMAR ASSISTED CARE LIVING FACILITY

MONTEBELLO, NEW YORK

DRAWING TITLE  
FOOD SERVICE  
EXHAUST HOOD DETAILS,  
NOTES & DIAGRAMS

SCALE  
AS NOTED

DRAWN BY:  
BJF

REVIEWED BY:  
RRA

DRAWING NO.

## FS.6

DATE  
JANUARY 24, 2020

JOB NUMBER  
#####

System Design Verification (SDV)

If ordered, CAS Service will perform a System Design Verification (SDV) once all equipment has had a complete start up per the Operation and Installation Manual. Typically, the SDV will be performed after all inspections are complete.

Any field related discrepancies that are discovered during the SDV will be brought to the attention of the general contractor and corresponding trades on site. These issues will be documented and Forwarded to the appropriate sales office. If CAS Service has to resolve a discrepancy that is a field issue, the general contractor will be notified and billed for the work. Should a return trip be required due to any field related discrepancy that cannot be resolved during the SDV, there will be additional trip charges.

During the SDV, CAS Service will address any discrepancy that is the fault of the manufacturer. Should a return trip be required, the general contractor and appropriate sales office will be notified. There will be no additional charges for manufacturer discrepancies.



| NO. | TAG    | PACKAGE # | LOCATION             | SWITCHES                      |          | OPTION             | FANS CONTROLLED |   |       |      |      |
|-----|--------|-----------|----------------------|-------------------------------|----------|--------------------|-----------------|---|-------|------|------|
|     |        |           |                      | LOCATION                      | QUANTITY |                    | TYPE            | Φ | H.P.  | VOLT | FLA  |
| 1   | K58,59 | DCV-1111  | Utility Cabinet Left | 08 - Ship Loose w/<br>Prewire | 1 Light  | Smart Controls DCV | Exhaust         | 3 | 7,500 | 208  | 21.1 |
|     |        |           |                      |                               | 1 Fan    |                    | Supply          | 3 | 7,500 | 208  | 21.1 |

JOB NO  
2875137

MODEL NUMBER  
TCV-1111

JOB NAME  
Braemar Assisted Living

DRAWN BY  
DATE  
1/3/2017

INSTALL  
SCHEMATIC TYPE  
DWG NO  
ECP #1-1

DESCRIPTION OF OPERATION:  
Demand Control Ventilation, w/ Control for: 1 Exhaust Fan, 1 Supply Fan, Exhaust on In, Lights on In, Fans module based on duct temperature. INVERTER DUTY THREE PHASE MOTOR REQUIRED. Room temperature sensor shipped loose for field installation. Verify distance between VFD and Motor; additional cost could apply if distance exceeds 50 feet.

### BREAKER PANEL TO CONTROL PANEL

Responsibility: Electrician

BREAKER SIZE SHOWN IS THE MAXIMUM ALLOWED

| BREAKER PANEL                                            | WIRING                         | CONTROL PANEL        |
|----------------------------------------------------------|--------------------------------|----------------------|
| BREAKER 1PH<br>120 V<br>15 A                             | Hot<br>Neutral<br>Ground       | OHIO<br>ONNO<br>ONNO |
| CONTROL POWER. DO NOT WIRE TO SHUNT TRIP BREAKER.        |                                |                      |
| 1ST HOOD LIGHT BREAKER SHARED W/ CONTROL POWER SWITCH #1 | LINE<br>LINE<br>LINE<br>Ground | 1<br>2<br>3<br>ONNO  |
| BREAKER 3PH<br>208 V<br>MCA: 26.4 A<br>MDCP: 40 A        | LINE<br>LINE<br>LINE<br>Ground | 4<br>5<br>6<br>ONNO  |
| BREAKER 3PH<br>208 V<br>MCA: 26.4 A<br>MDCP: 40 A        | LINE<br>LINE<br>LINE<br>Ground | 7<br>8<br>9<br>ONNO  |
| EXH-1 SM-1<br>WIRE TO VFD QUICK CONNECTOR                |                                |                      |
| SUP-2 SM-2<br>WIRE TO VFD QUICK CONNECTOR                |                                |                      |

### CONTROL PANEL TO ACCESSORY ITEMS

Responsibility: Electrician

| CONTROL PANEL                                                | WIRING                                                                                             | COMPONENT                                              |
|--------------------------------------------------------------|----------------------------------------------------------------------------------------------------|--------------------------------------------------------|
| CONTROL PANEL TO FIRE SYSTEM MICROSWITCH                     | WIRE C1 TO COMMON (1). WIRE A1 TO NORMALLY CLOSED (2). C1 TO A1 SHOULD HAVE CONTINUITY WHEN ARMED. | MICROSWITCH 1<br>4-NO OFF<br>1-C 2-NC                  |
| IF MORE THAN ONE FIRE SYSTEM, WIRE IN SERIES AS SHOWN        |                                                                                                    | MS-1 4-NO OFF<br>1-C 2-NC<br>MS-2 4-NO OFF<br>1-C 2-NC |
| CONTROL PANEL TO KILL SWITCH LOOP                            | 120V SIGNAL THROUGH KILL SWITCH LOOP. SWITCH SHOULD BE CLOSED IN NORMAL STATE AND OPEN IN ALARM.   | ANSUL CARTRIDGE SW<br>2-NC<br>1-C 4-NO                 |
| IF MORE THAN ONE ANSUL CARTRIDGE SW, WIRE IN SERIES AS SHOWN |                                                                                                    | CR-1 2-NC<br>1-C 4-NO<br>CR-2 2-NC<br>1-C 4-NO         |
| CONTROL PANEL TO REMOTE MOUNTED SWITCHES                     | WIRE DIRECTLY TO CONTROL BOARD CAT-5 CONNECTION                                                    | HMI 1<br>EOL 120A 2                                    |
| CONTROL PANEL TO HOOD LIGHTS 1400 W MAX                      | WIRE TO J-BOX ON TOP OF HOOD                                                                       | HOOD LIGHTS 1<br>BLACK<br>WHITE<br>GREEN               |
| CONTROL PANEL TO WORLD WIDE WEB                              | CAT-5 ETHERNET CONNECTION                                                                          | ROUTER                                                 |
| CONTROL PANEL TO KITCHEN TEMP SENSOR                         | WIRE TO CONTROL BOARD. SENSOR MOUNTED IN ROOM AWAY FROM HEAT SOURCES. SEE MANUAL                   | ROOM TEMP                                              |
| CONTROL PANEL TO DUCT SENSOR                                 | FACTORY WIRED TEMPERATURE SENSOR. MOUNTED IN EXHAUST DUCT                                          | HOOD 1 RISER 1                                         |
| CONTROL PANEL TO DUCT SENSOR                                 | WIRE TO CONTROL BOARD. SENSOR MOUNTED IN EXHAUST DUCT                                              | HOOD 2 RISER 1                                         |

### CONTROL PANEL TO FANS

Responsibility: Electrician

| CONTROL PANEL                                                                                                                                             | WIRING                                                                       | FANS                                       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------|--------------------------------------------|
| Load Wiring SM-1 WIRE TO VFD QUICK CONNECTOR                                                                                                              | LOAD LEG 1<br>LOAD LEG 2<br>GROUND                                           | FAN: 01 EXH-1<br>FLA211 HP 7500 VOLT 208 V |
| Load Wiring SM-2 WIRE TO VFD QUICK CONNECTOR                                                                                                              | LOAD LEG 1<br>LOAD LEG 2<br>LOAD LEG 3<br>120V HOT<br>120V NEUTRAL<br>GROUND | FAN: 02 SUP-2<br>FLA211 HP 7500 VOLT 208 V |
| MUST HAVE ITS OWN CONDUIT DO NOT SHARE CONDUIT                                                                                                            |                                                                              |                                            |
| EACH MUST HAVE ITS OWN METAL CONDUIT. WIRE TO PROVIDED CONDUIT DROPS.                                                                                     |                                                                              |                                            |
| MAKE UP AIR DAMPER PROVING INTERLOCK                                                                                                                      | REMOVE JUMPER<br>ON PCB<br>11A<br>11B                                        | IN MUA #1<br>11A<br>11B                    |
| LOW VOLTAGE CONNECTION FOR DAMPER INTERLOCK. SHOULD HAVE CONTINUITY WHEN DAMPER IS PROVEN OPEN.<br>NOT REQUIRED FOR ALL UNITS. SEE MAKE-UP AIR SCHEMATIC. |                                                                              |                                            |

### WIRING CONNECTIONS

| CONTROL PANEL                                  | WIRING                                                                                                                  | COMPONENT                                                                                                                                                                                                                            |
|------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| CONTROL PANEL TO DUCT SENSOR                   | WIRE TO CONTROL BOARD. SENSOR MOUNTED IN EXHAUST DUCT                                                                   | HOOD 3 RISER 1                                                                                                                                                                                                                       |
| CONTROL PANEL TO DUCT SENSOR                   | WIRE TO CONTROL BOARD. SENSOR MOUNTED IN EXHAUST DUCT                                                                   | HOOD 4 RISER 1                                                                                                                                                                                                                       |
| CONTROL PANEL TO PSP SENSOR                    | WIRE TO CONTROL BOARD. SENSOR MOUNTED IN SUPPLY PLENUM                                                                  | HOOD 1 PSP TEMP                                                                                                                                                                                                                      |
| CONTROL PANEL TO AC-PSP SENSOR                 | WIRE TO CONTROL BOARD. SENSOR MOUNTED IN AC PLENUM                                                                      | HOOD 1 AC TEMP                                                                                                                                                                                                                       |
| CONTROL PANEL TO MATCH HOOD LIGHT INPUT        | HOT<br>NEUTRAL<br>GROUND                                                                                                | BLACK<br>WHITE<br>GREEN                                                                                                                                                                                                              |
| CONTROL PANEL TO PSP LED LIGHTS                | WIRE TO J-BOX ON TOP OF PSP. CONNECT TO RESPECTIVE HOOD LIGHTING CIRCUIT. NOTE: DO NOT WIRE IN SERIES WITH HOOD LIGHTS. | PSP LIGHTS                                                                                                                                                                                                                           |
| CONTROL PANEL TO GAS VALVE 120V ONLY           | HOT TO GAS VALVE<br>NEUTRAL                                                                                             | GAS SOLENOID                                                                                                                                                                                                                         |
| CONTROL PANEL TO SHUNT COIL                    | WIRE TO SHUNT COIL. ST TERMINAL IS ENERGIZED IN FIRE CONDITION.                                                         | SHUNT COIL                                                                                                                                                                                                                           |
| CONTROL PANEL TO SPARE FIRE SYSTEM DRY CONTACT | COMMON<br>NORMALLY OPEN<br>NORMALLY CLOSED                                                                              | SPARE CONTACTS WILL MAKE C2 TO AR2 WHEN SYSTEM IS ARMED. THEY ARE USED TO DISABLE EQUIPMENT OR PROVIDE SIGNALS OUT FOR BUILDING FIRE ALARM WHICH MUST BE WIRE DIRECTLY TO THE ANSUL ALARM INITIATING SWITCH LOCATED IN ANSUL AUTOMAN |
| CONTROL PANEL TO DRY CONTACT                   | COMMON<br>NORMALLY OPEN<br>NORMALLY CLOSED                                                                              | SPARE CONTACTS WILL MAKE C2 TO AR2 WHEN SYSTEM IS ARMED. THEY ARE USED TO DISABLE EQUIPMENT OR PROVIDE SIGNALS OUT FOR BUILDING FIRE ALARM WHICH MUST BE WIRE DIRECTLY TO THE ANSUL ALARM INITIATING SWITCH LOCATED IN ANSUL AUTOMAN |
| CONTROL PANEL TO SUPPLY FAN GROUP 1            | COMMON<br>NORMALLY OPEN<br>NORMALLY CLOSED                                                                              | SPARE CONTACTS WILL MAKE C2 TO AR2 WHEN SYSTEM IS ARMED. THEY ARE USED TO DISABLE EQUIPMENT OR PROVIDE SIGNALS OUT FOR BUILDING FIRE ALARM WHICH MUST BE WIRE DIRECTLY TO THE ANSUL ALARM INITIATING SWITCH LOCATED IN ANSUL AUTOMAN |
| DCV SPEED 0-10V OUTPUT                         | V+<br>V-<br>ON PCB                                                                                                      | TO BMS                                                                                                                                                                                                                               |
| (TOTAL)                                        |                                                                                                                         |                                                                                                                                                                                                                                      |

Controls shall be capable of reducing exhaust and supply airflow quantities by 20% 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.

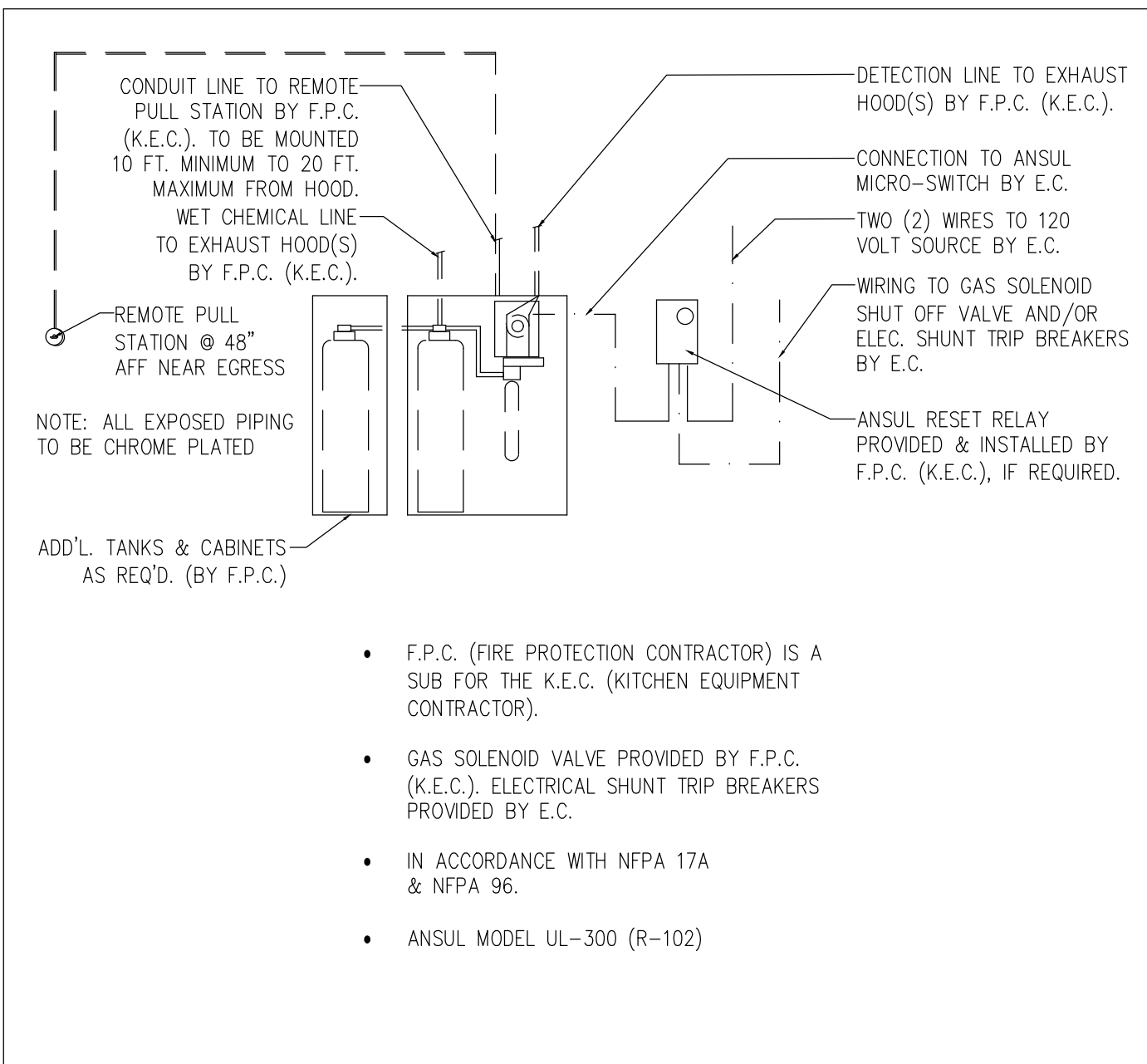
The Demand Control Ventilation System complies with IMC 2009 507.2.1.1 by interlocking with cooking appliances through means of a heat sensor to automatically activate exhaust fans during cooking operations.

[illegible]

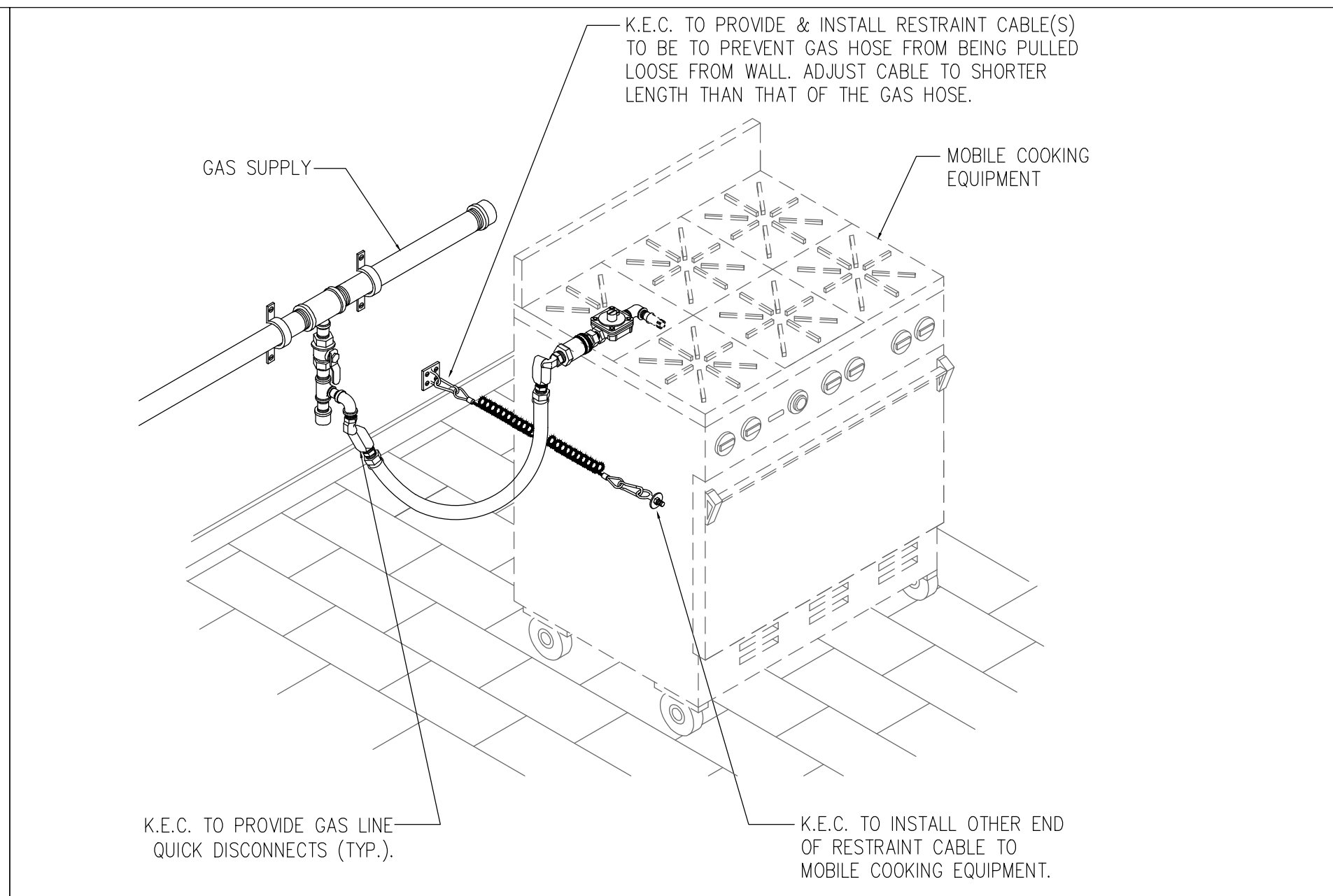
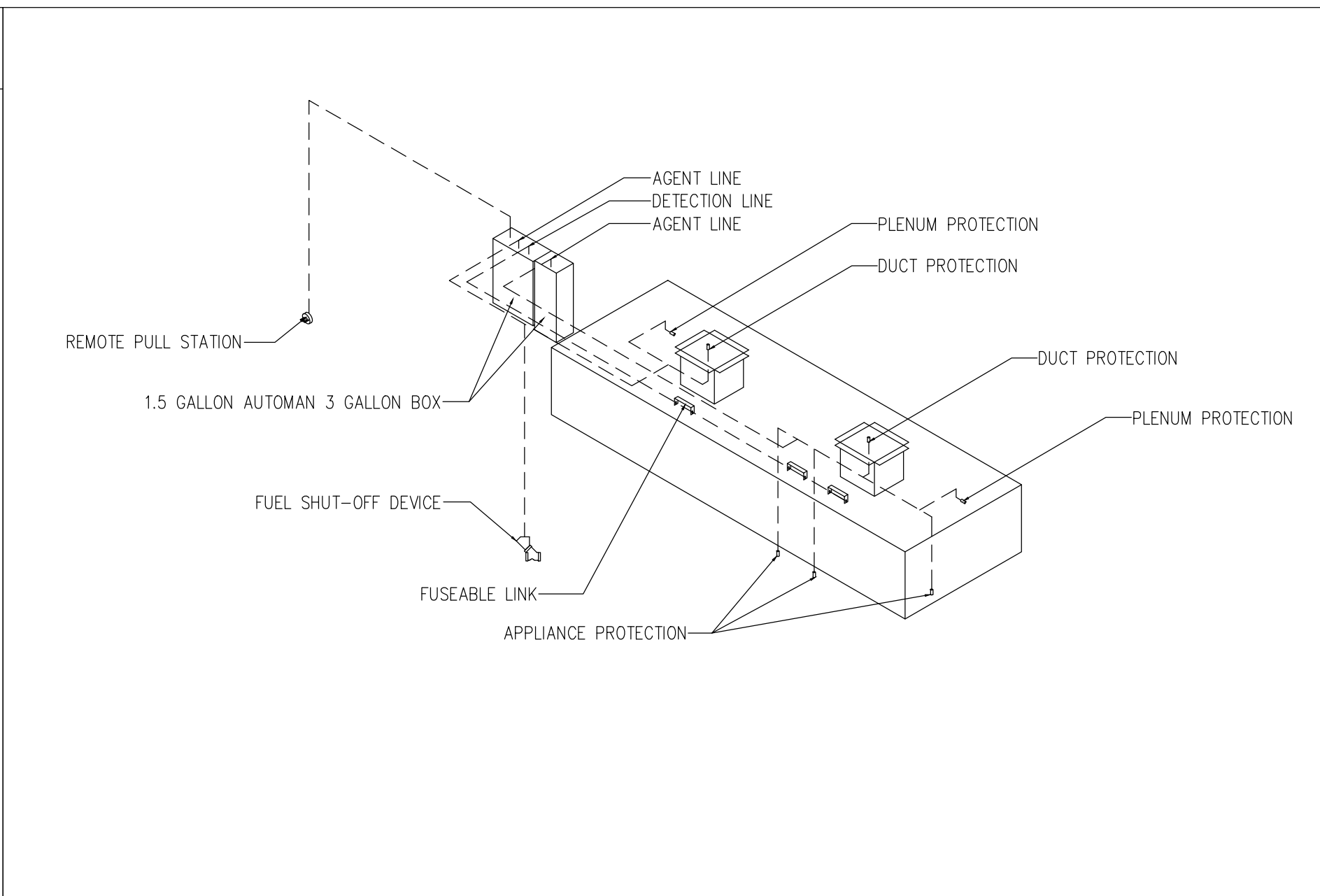
**BRAEMAR ASSISTED  
CARE LIVING FACILITY**  
MONTEBELLO, NEW YORK

|                                                                                                                                                                                                                                                                                                                                                                                  |             |              |        |             |                  |          |     |     |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|--------------|--------|-------------|------------------|----------|-----|-----|
| DRAWING TITLE:                                                                                                                                                                                                                                                                                                                                                                   |             |              |        |             |                  |          |     |     |
| <b>FOOD SERVICE</b><br><b>EXHAUST HOOD DETAILS,</b><br><b>NOTES &amp; DIAGRAMS</b>                                                                                                                                                                                                                                                                                               |             |              |        |             |                  |          |     |     |
| <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; padding: 5px;">SCALE:</td> <td style="width: 33%; padding: 5px;">DRAWING BY:</td> <td style="width: 33%; padding: 5px;">REVIEWED BY:</td> </tr> <tr> <td style="padding: 5px;">AS NOTED</td> <td style="padding: 5px;">BJF</td> <td style="padding: 5px;">RRA</td> </tr> </table> |             |              | SCALE: | DRAWING BY: | REVIEWED BY:     | AS NOTED | BJF | RRA |
| SCALE:                                                                                                                                                                                                                                                                                                                                                                           | DRAWING BY: | REVIEWED BY: |        |             |                  |          |     |     |
| AS NOTED                                                                                                                                                                                                                                                                                                                                                                         | BJF         | RRA          |        |             |                  |          |     |     |
| DRAWING NO.                                                                                                                                                                                                                                                                                                                                                                      |             |              |        |             |                  |          |     |     |
| <span style="font-size: 48pt; font-weight: bold;">FS.7</span>                                                                                                                                                                                                                                                                                                                    |             |              |        |             |                  |          |     |     |
| <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; padding: 5px;">DATE:</td> <td style="width: 33%; padding: 5px;">JOB NUMBER:</td> </tr> <tr> <td style="padding: 5px;">JANUARY 24, 2020</td> <td style="padding: 5px;">#####</td> </tr> </table>                                                                                   |             |              | DATE:  | JOB NUMBER: | JANUARY 24, 2020 | #####    |     |     |
| DATE:                                                                                                                                                                                                                                                                                                                                                                            | JOB NUMBER: |              |        |             |                  |          |     |     |
| JANUARY 24, 2020                                                                                                                                                                                                                                                                                                                                                                 | #####       |              |        |             |                  |          |     |     |





- 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

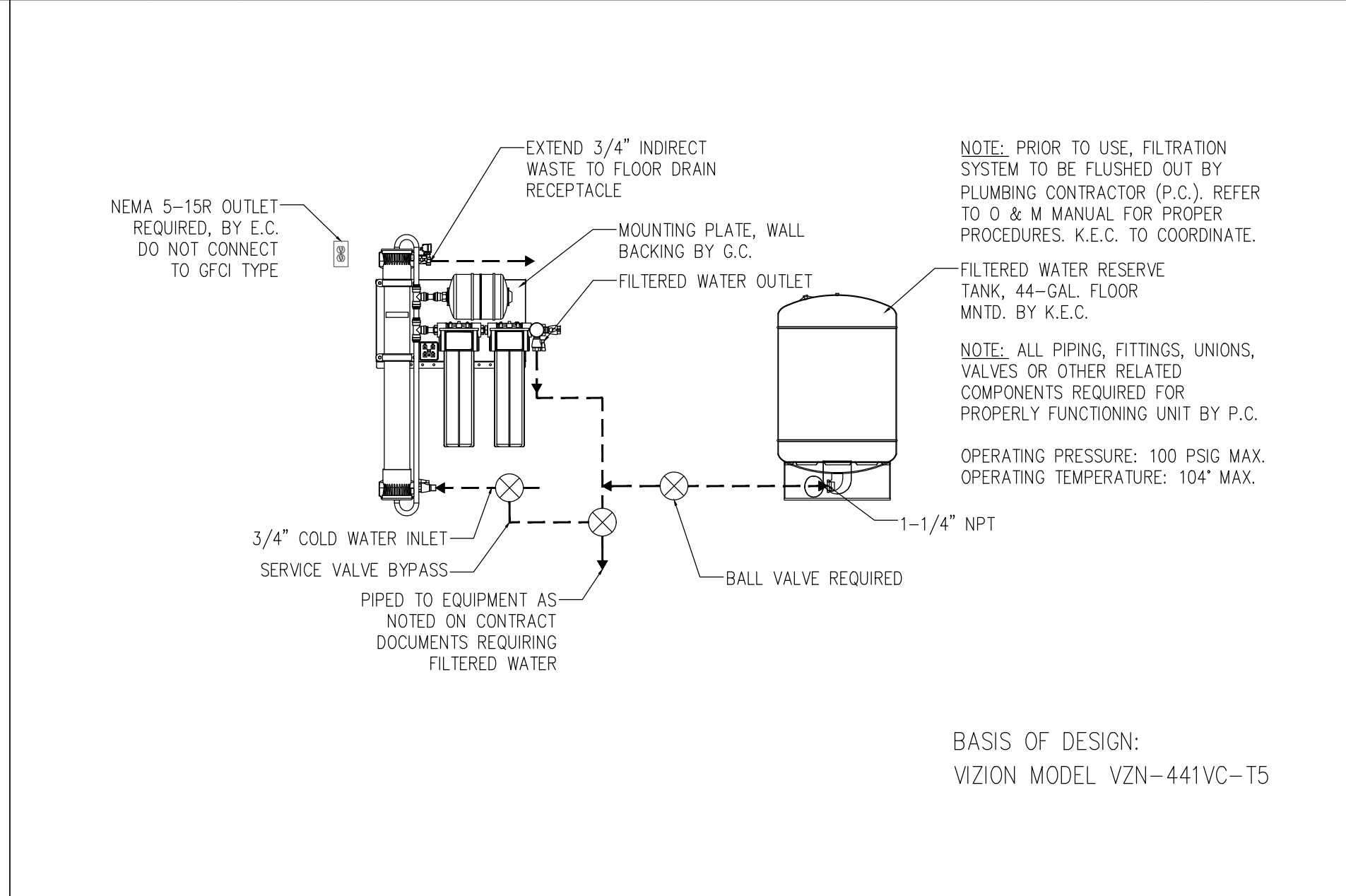
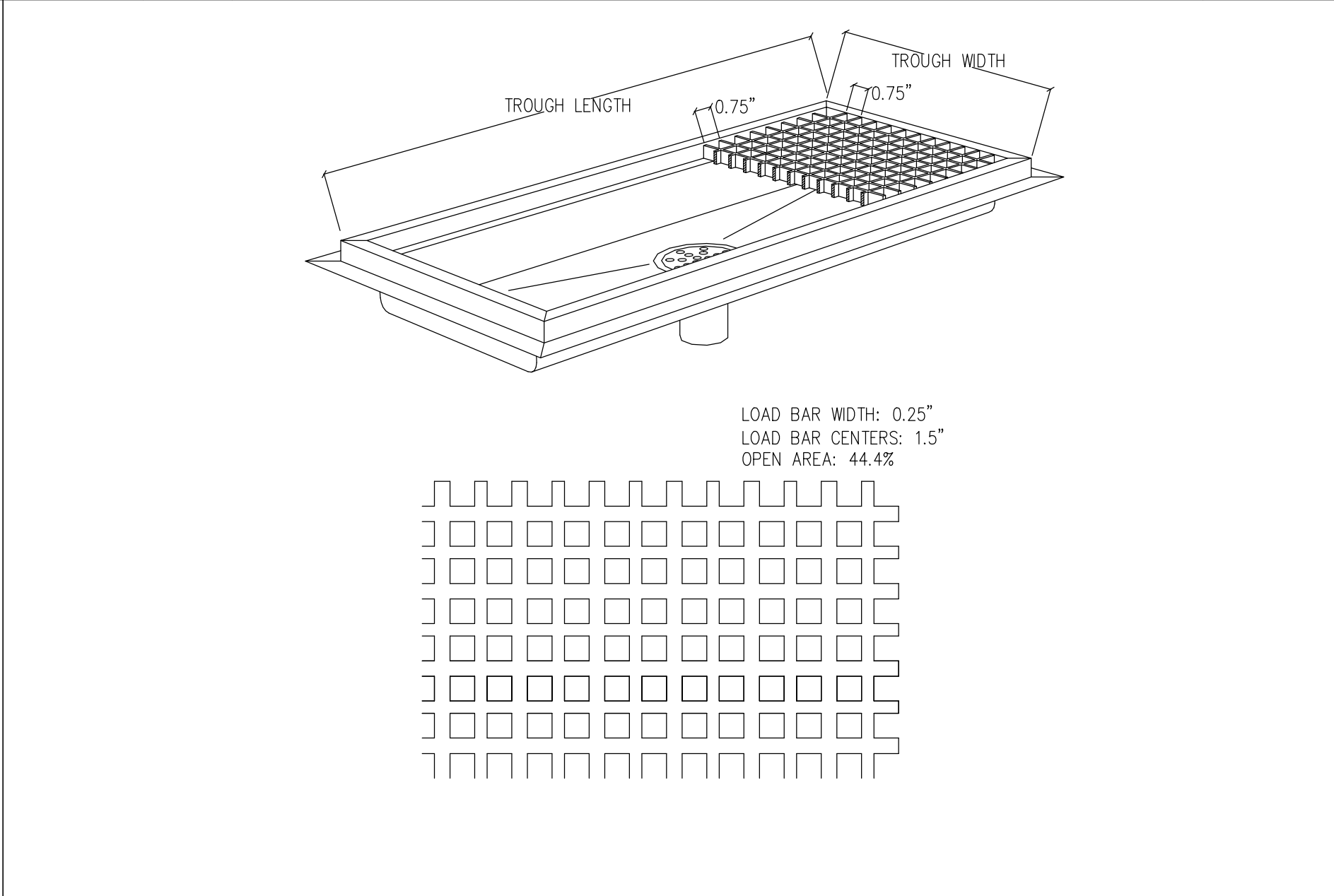
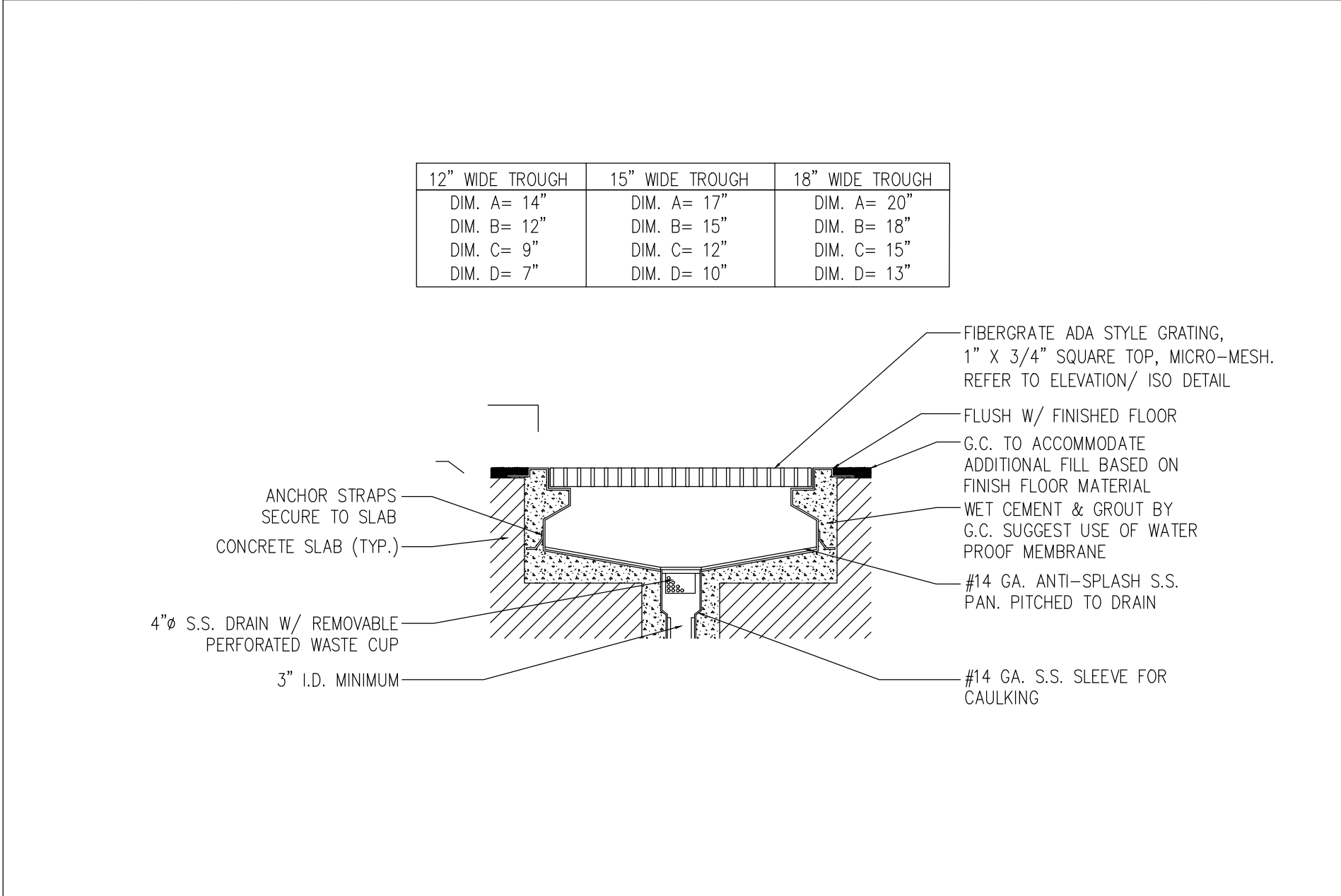
**FIRE PROTECTION SYSTEM INSTALL**

SCALE:  
N.T.S.

TYPICAL  
DETAIL

**QUICK DISCONNECT GAS ASSEMBLY**

SCALE:  
N.T.S.



TYPICAL  
DETAIL

**FLOOR TROUGH- SECTION VIEW**

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

TYPICAL  
DETAIL

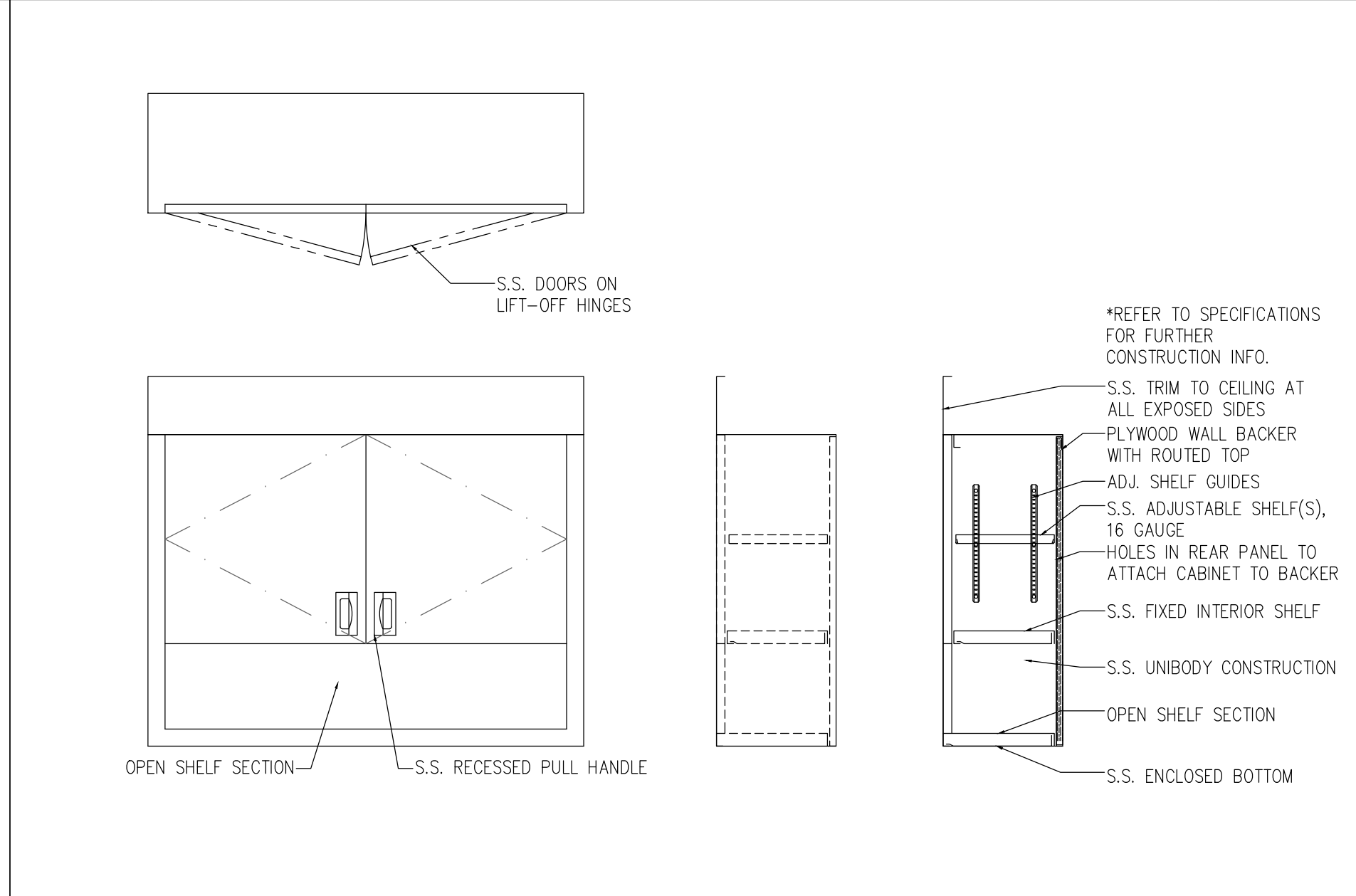
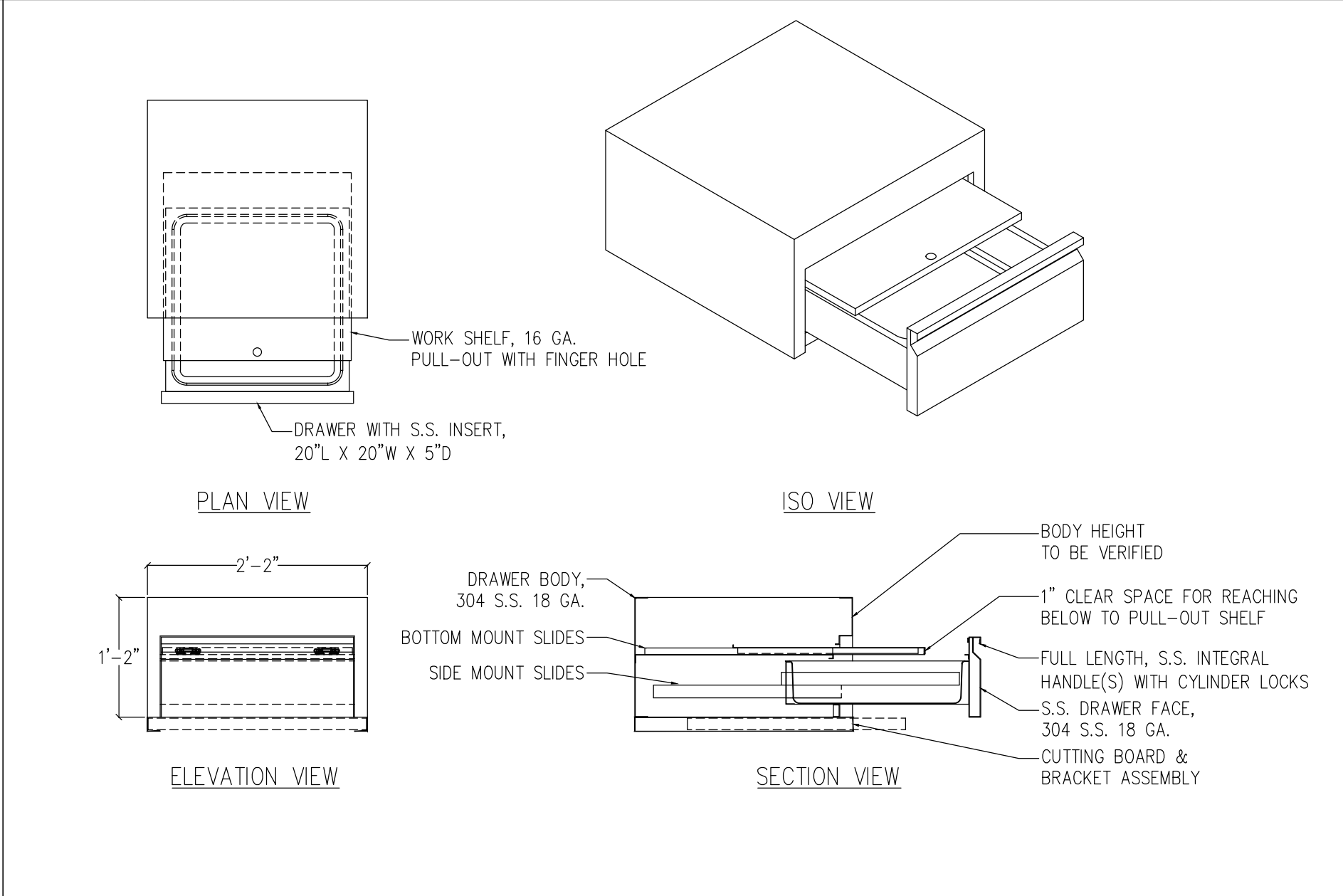
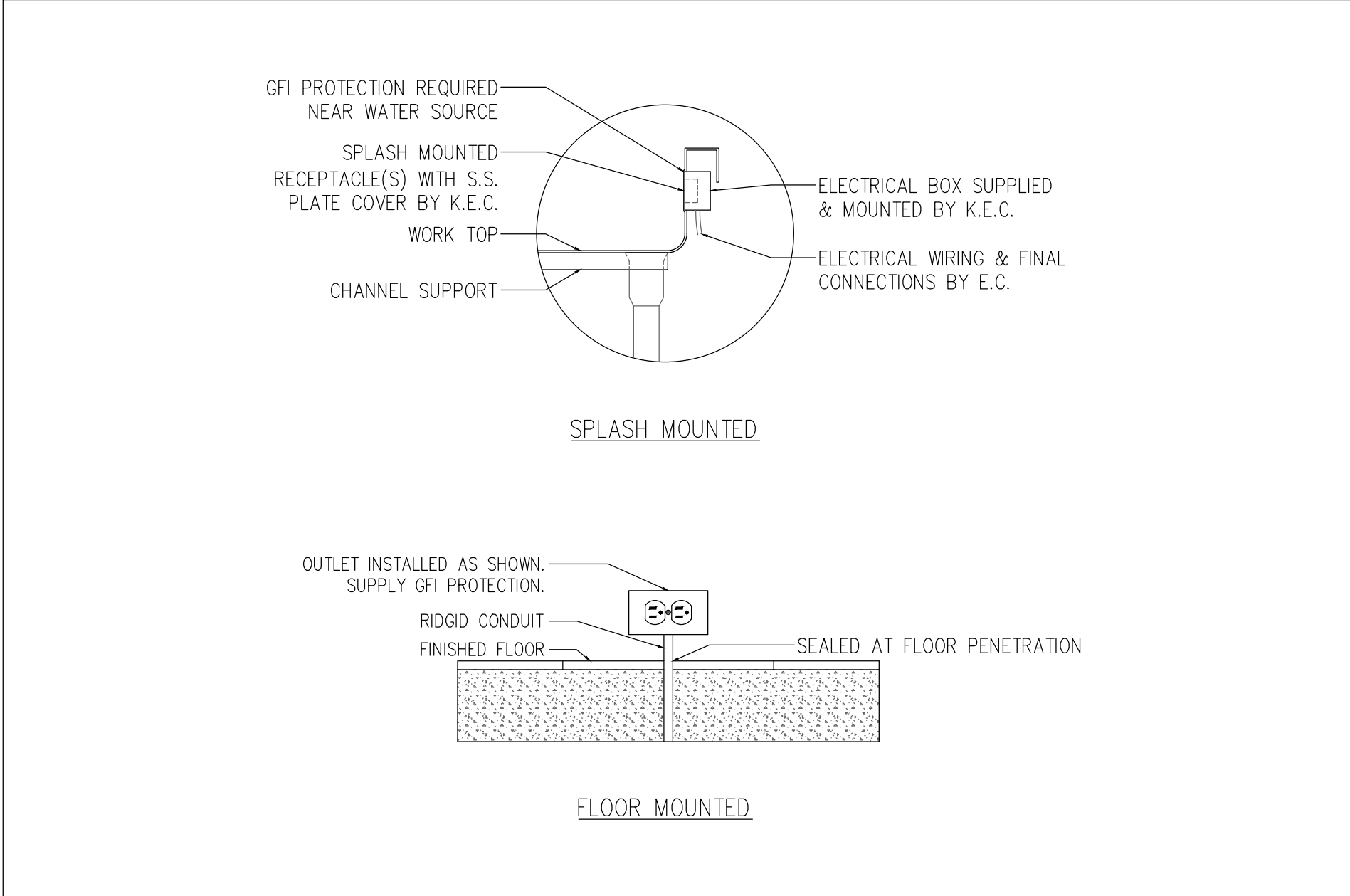
**FLOOR TROUGH- ELEVATION/ ISO VIEW**

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

TYPICAL  
DETAIL

**CENTRAL WATER FILTRATION SYSTEM**

SCALE:  
N.T.S.



TYPICAL  
DETAIL

**ELECTRICAL OUTLETS**

SCALE:  
N.T.S.

TYPICAL  
DETAIL

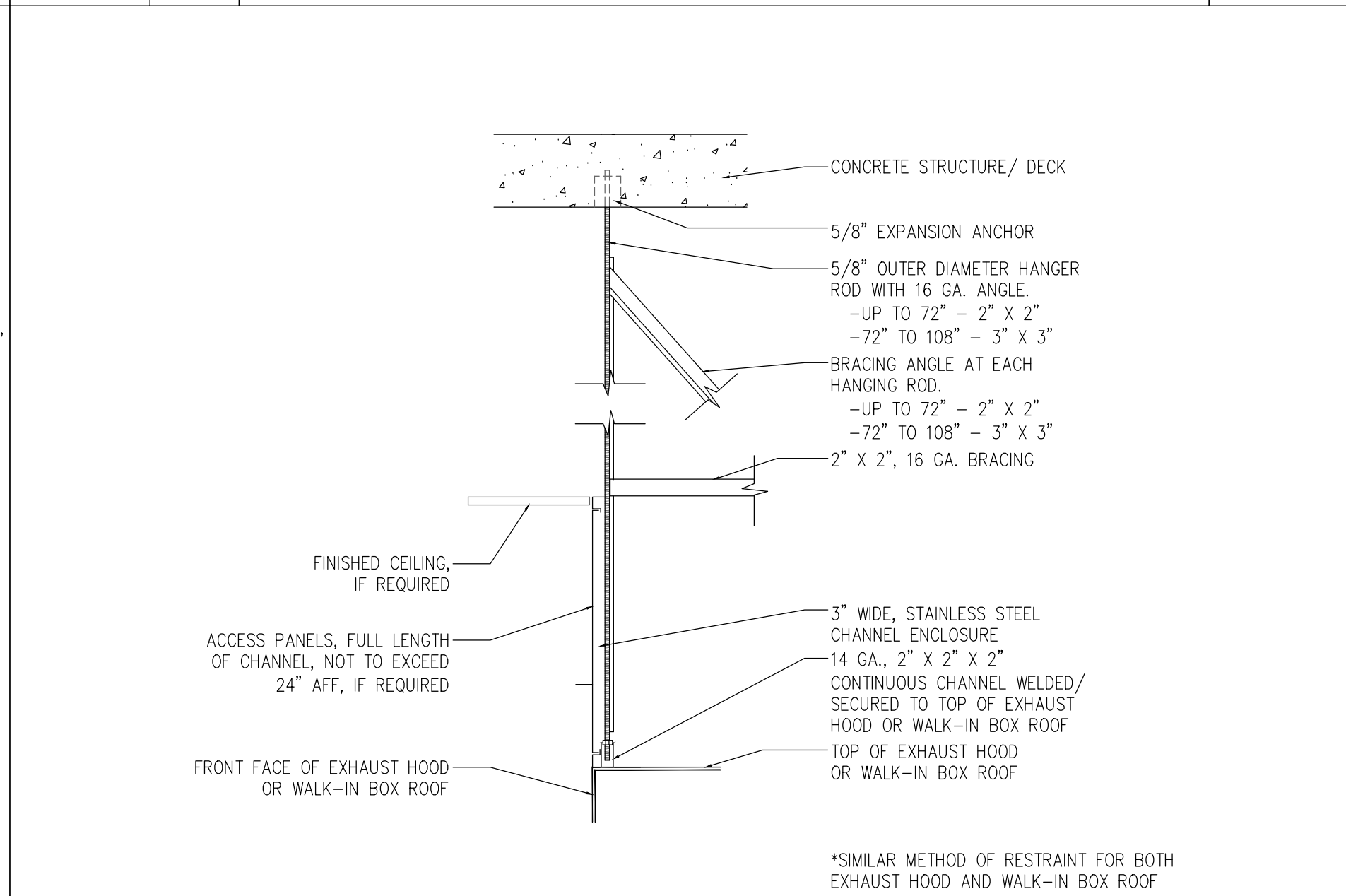
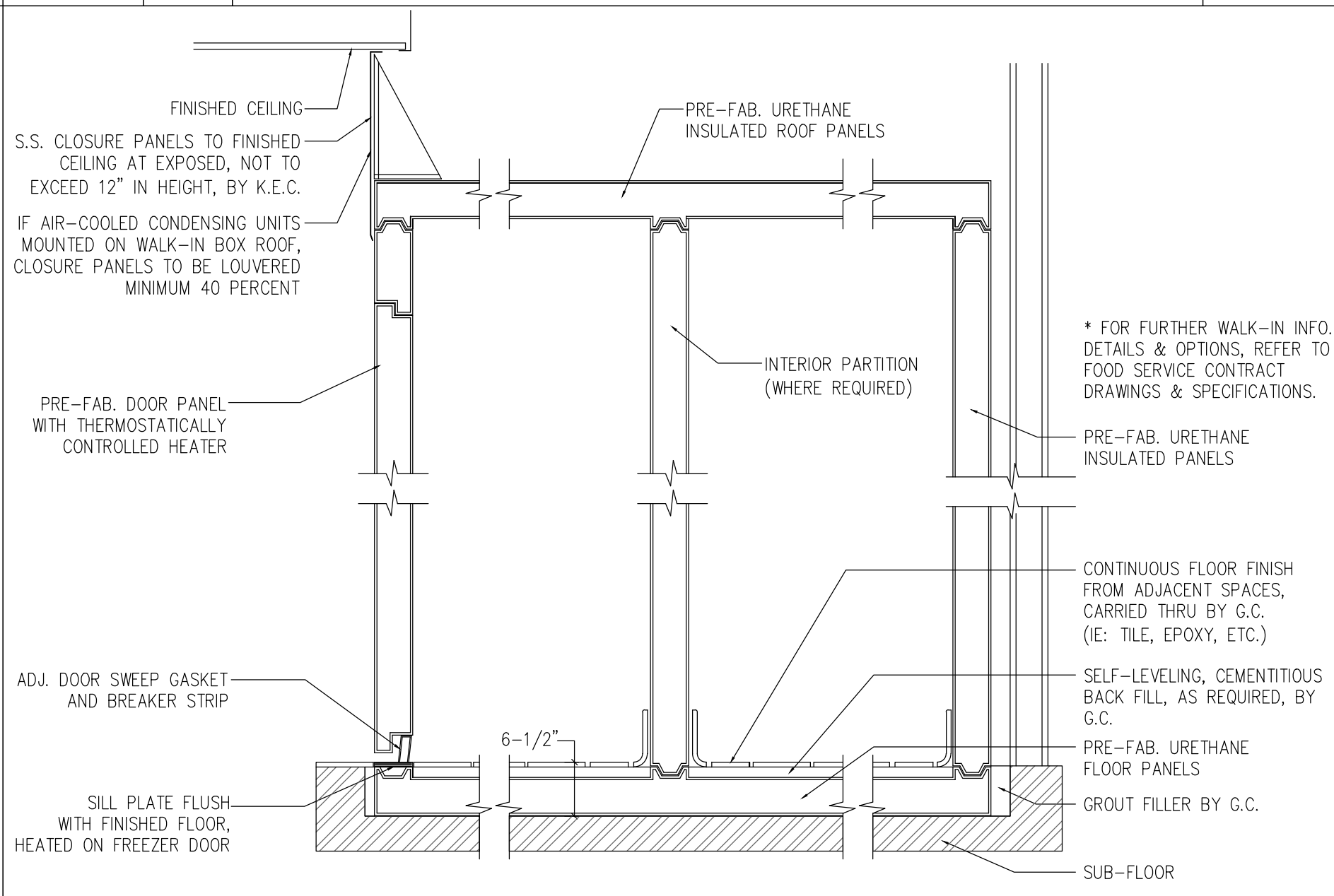
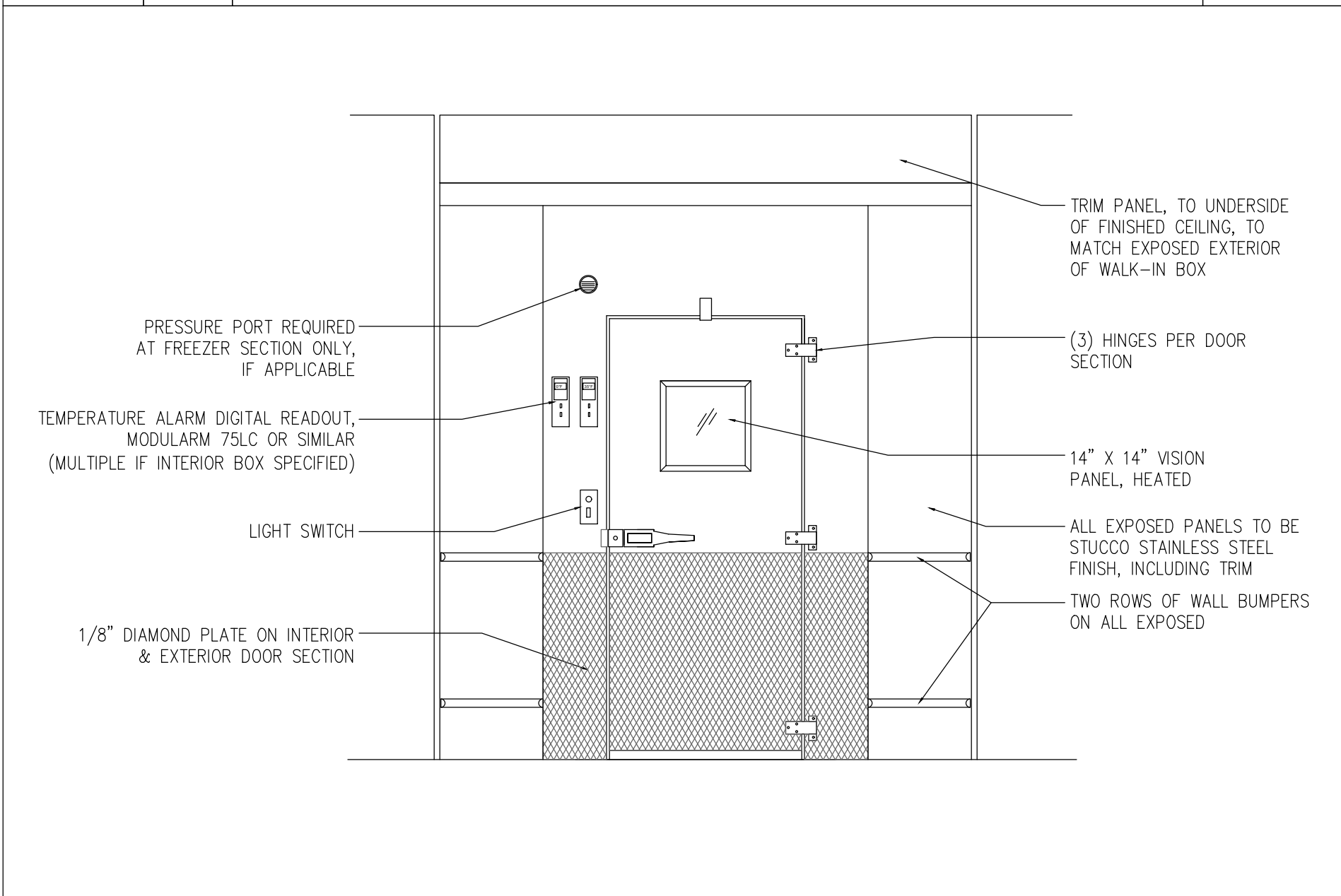
**WORK DRAWER**

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

TYPICAL  
DETAIL

**WALL CABINET**

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



TYPICAL  
DETAIL

**WALK-IN DOOR SECTION**

SCALE:  
N.T.S.

TYPICAL  
DETAIL

**SECTION THRU WALK-IN DEPRESSED**

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

TYPICAL  
DETAIL

**SEISMIC RESTRAINT SECTION**

SCALE:  
N.T.S.

| REVISIONS |             |  |
|-----------|-------------|--|
| DATE      | DESCRIPTION |  |
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**BRAEMAR ASSISTED  
CARE LIVING FACILITY**  
MONTEBELLO, NEW YORK

FOOD SERVICE  
TYPICAL DETAILS & NOTES

SCALE:  
AS NOTED

DRAWN BY:  
BJF

REVIEWED BY:  
RRA

FS.9

DATE:  
JANUARY 24, 2020

JOB NUMBER:  
#####

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:

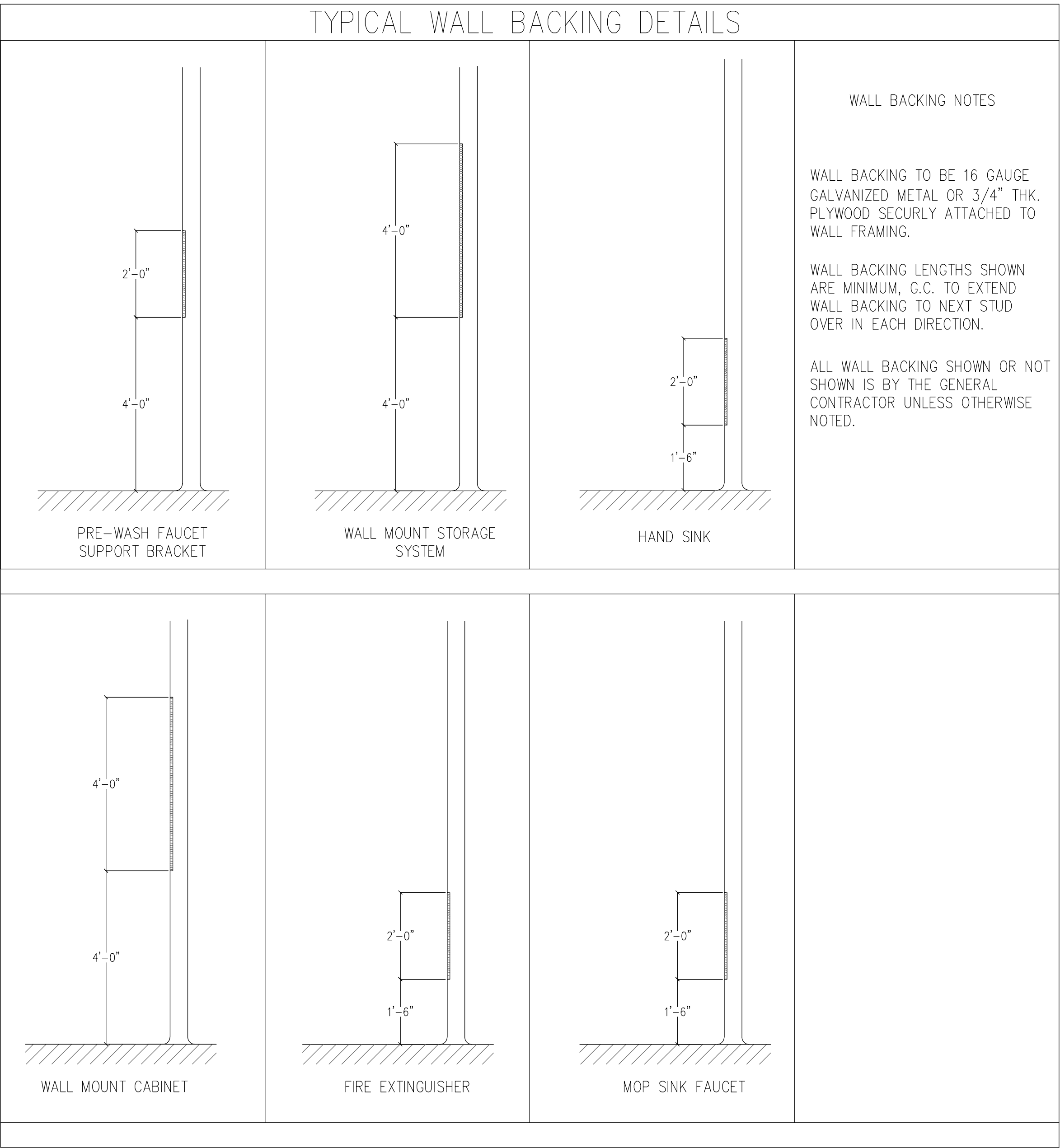
1. ROUGH-INS SHOWN ON THE ROUGH-IN DRAWINGS ARE FOR EQUIPMENT BEING SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR ONLY. ADDITIONAL ROUGH-INS SHOWN OR NOT SHOWN ON THESE DRAWINGS FOR EQUIPMENT BEING RELOCATED, RE-USED OR SUPPLIED BY OTHERS WILL HAVE TO BE VERIFIED BY GENERAL CONTRACTOR PRIOR TO ROUGH-INS BEING 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.

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.

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 SERVING 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 120° F HOT WATER, MINIMUM, TO ALL COOKING EQUIPMENT, DISHWASHER, BOOSTER HEATER, WORK SINKS, HAND SINKS, ETC...
5. IF WATER EXCEEDS TEN GRAINS OF HARDNESS, EXCESSIVE LIME, IRON, ALKALINE, ETC... CONDITIONS ARE PRESENT, PROPER WATER CONDITIONING EQUIPMENT MUST BE INSTALLED ON THE MAIN WATER LINES SERVING THIS FOOD SERVICE FACILITY. ALL WATER CONDITIONING EQUIPMENT SHALL BE FURNISHED, INSTALLED AND MAINTAINED BY OTHERS.
6. 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.
7. 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).
8. 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.
9. PLUMBING CONTRACTOR TO PROVIDE FLOOR DRAINS AND/OR FLOOR SINKS AS PER LOCAL CODE HAVING JURISDICTION AND OWNERS REQUEST.
10. 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.
11. INTERCONNECTIONS BETWEEN BOOSTER HEATER AND DISHWASHER AS WELL AS GENERATOR AND STEAM EQUIPMENT TO BE PROVIDED BY THE PLUMBING CONTRACTOR.
12. PLUMBING CONTRACTOR TO VERIFY, FURNISH AND INSTALL REQUIRED PLUMBING ROUGH-INS FOR ALL EQUIPMENT BEING SUPPLIED.



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MONTEBELLO, NEW YORK

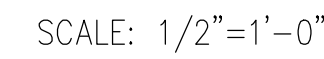
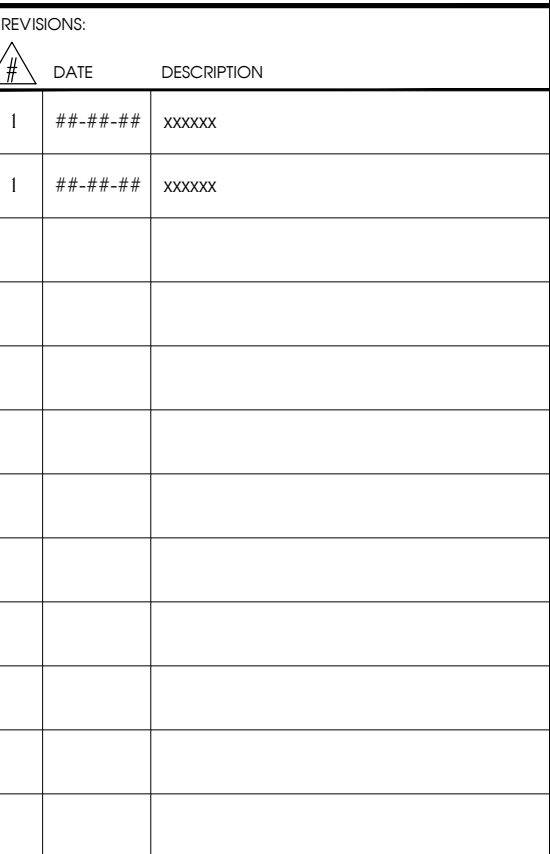
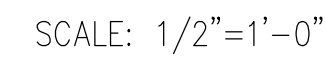
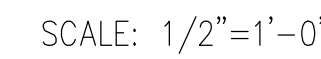
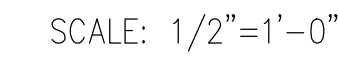
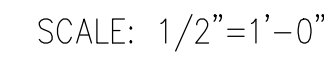
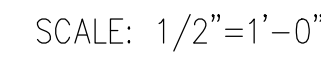
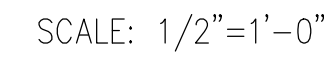
FOOD SERVICE TYPICAL  
DETAILS & NOTES CONTINUED

|                    |                  |                     |
|--------------------|------------------|---------------------|
| SCALE:<br>AS NOTED | DRAWN BY:<br>BJF | REVIEWED BY:<br>RRA |
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DRAWING NO.

FS.10

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|---------------------------|----------------------|
| DATE:<br>JANUARY 24, 2020 | JOB NUMBER:<br>##### |
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**BRAEMAR ASSISTED  
CARE LIVING FACILITY**  
MONTEBELLO, NEW YORK

MONTEBELLO, NEW YORK

FS.11

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|-------|------------------|-------------|-------|
| DATE: | JANUARY 24, 2020 | JOB NUMBER: | ##### |
|-------|------------------|-------------|-------|