



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

EQUIPMENT PLAN- KITCHEN STORAGE
SCALE: 1/4"=1'-0"

BRAEMAR ASSISTED
CARE LIVING FACILITY
MONTEBELLO, NEW YORK

REVISIONS		
DATE	DESCRIPTION	
6/3/2022	ISSUE FOR BID	

DRAWING TITLE		
FOOD SERVICE EQUIPMENT PLAN		
SCALE: 1/4"=1'-0"	DRAWN BY: BJF	REVIEWED BY: RAA
DRAWING NO.		
FS.1		
DATE: JUNE 3, 2022	JOB NUMBER: #####	

BEVERAGE STATION 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	NEUA	Manufacturer	Model Number	Equipment Remarks
B1	SINK, HAND WITH SOAP DISPENSER	1	1/2	1/2	1-1/2												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															RUBBERMAD	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	EV9528-05	
B6	BAO-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	1	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																		
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	SOLED 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	RAK' 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 30.0	27.9 40.1	X X	480 480	3 3		HOBERT US FOODSERVICE	CL44e-E-LR	MACHINE ELEC. CONNECTION
D9	WATER SOFTENER FOR ITEM #D8	1	3/4								0.1	X	120	1	5-15P	ANTUNES	4650HW-12DAY	BOOSTER ELEC. CONNECTION
D10	EXHAUST FAN, 1/2" DIA	1			1/2								900 C.F.M.					INTERCONNECT TO ITEM #D8
D11	ROLLER TABLE, GRAVITY FED	1				1										CAPTIVE AIRE	CUSTOM	
D12	CLEAN DISHTABLE	1														EMI NEW JERSEY	CUSTOM	
D13	DISH DOLLY, ADJUSTABLE	2														EMI NEW JERSEY	CUSTOM	
D14	SPARE NUMBER	-														METRO	PCD11A	
D15	DOLLY, GLASS RACK	2																
D16	DRYING RACK, PORTABLE	3														CHANNEL MANUFACTURING	GRD	
D17	3-COMPARTMENT SINK, POTWASH	1	3/4	3/4		(2)2	2									EAGLE GROUP/METAL MASTERS	QDR2448-E	
D18	STORAGE SYSTEM, WALL MNTD.	2														EMI NEW JERSEY	CUSTOM	
D19	S.S. CHEMICAL CABINET	1														EAGLE GROUP/ METAL MASTERS	WAL-STOR	
D20	SINK, HAND WITH SOAP DISPENSER	1	1/2		1-1/2											EMI NEW JERSEY	CUSTOM	
D21	HOSE REEL W/ GUN	1	1/2													EAGLE GROUP/METAL MASTERS	HSA-10-FDPS	
																FISHER	29629	

KITCHEN																		
EQUIPMENT SCHEDULE																		
Item No	Equipment Category	Qty	Hot Water Size (in)	Cold Water Size (in)	Direct Drain Size (in)	Air 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	V2N441V-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	LAWD25ORL-3	
											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									15.0	X	120	1		EAGLE GROUP/ METAL MASTERS	QPF-2142E-GL	
K13	WALK-IN COOLER	1														NOR-LAKE	CUSTOM	
K14	SPARE NUMBER	-																
K15	REFRIGERATION TO ITEM #K13	1							2.0		12.0	X	208	3		NOR-LAKE	NAWD20ORL-3	
											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)						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		5.6	X	120	1	5-15P	HOBERT US FOODSERVICE	HS9-1	
K26	CAN RACK, PORTABLE	1														CHANNEL MANUFACTURING	CSR-3M	
K27	BIN, ICE	1				3/4										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																

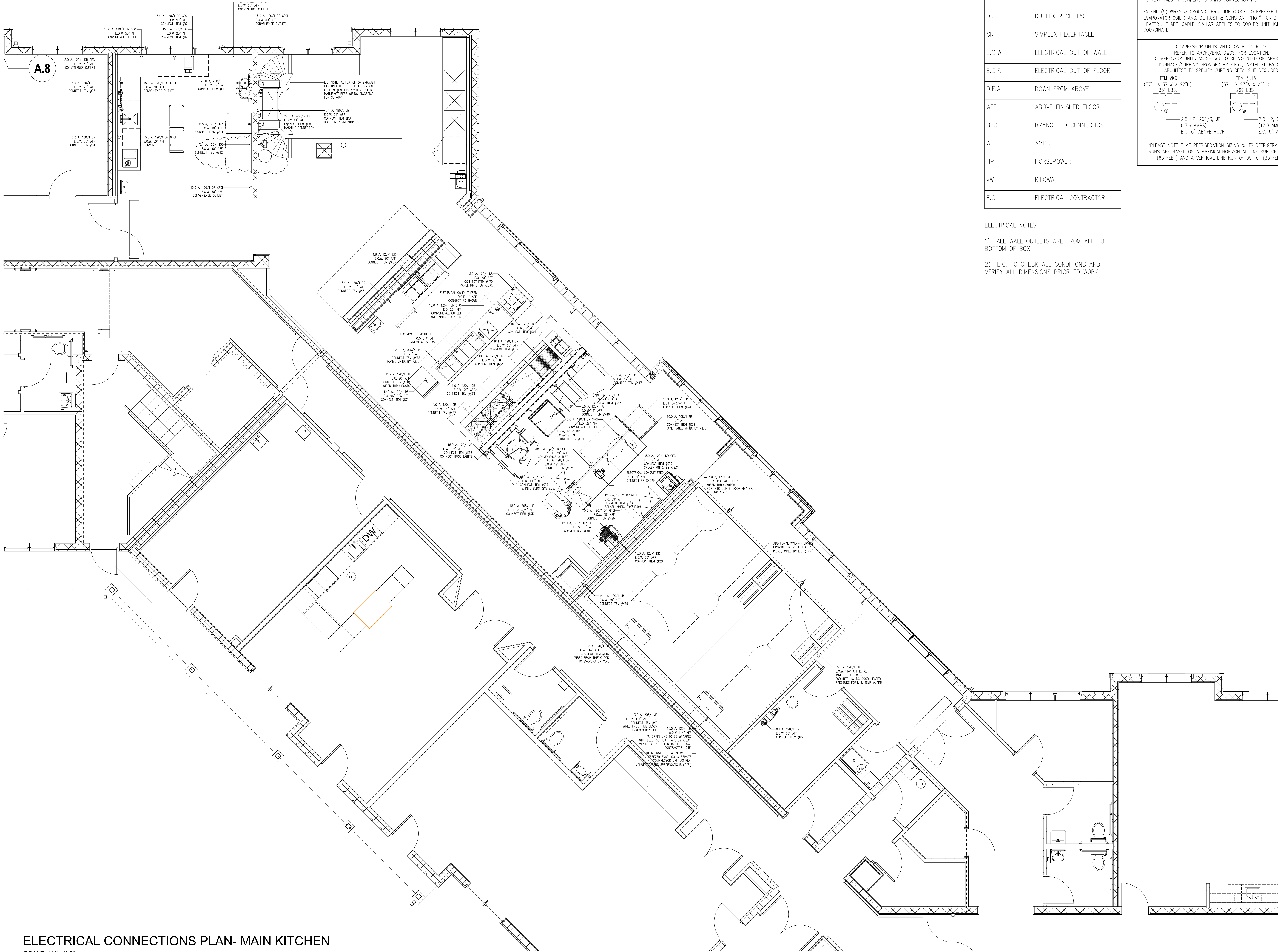
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**BRAEMAR ASSISTED
CARE LIVING FACILITY**
MONTEBELLO, NEW YORK

MONTEBELLO, NEW YORK

SCALE: N.T.S.	DRAWN BY: BJF	REVIEWED BY: RRA
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DATE:	JUNE 3, 2022	JOB NUMBER:	#####
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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.

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

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

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.

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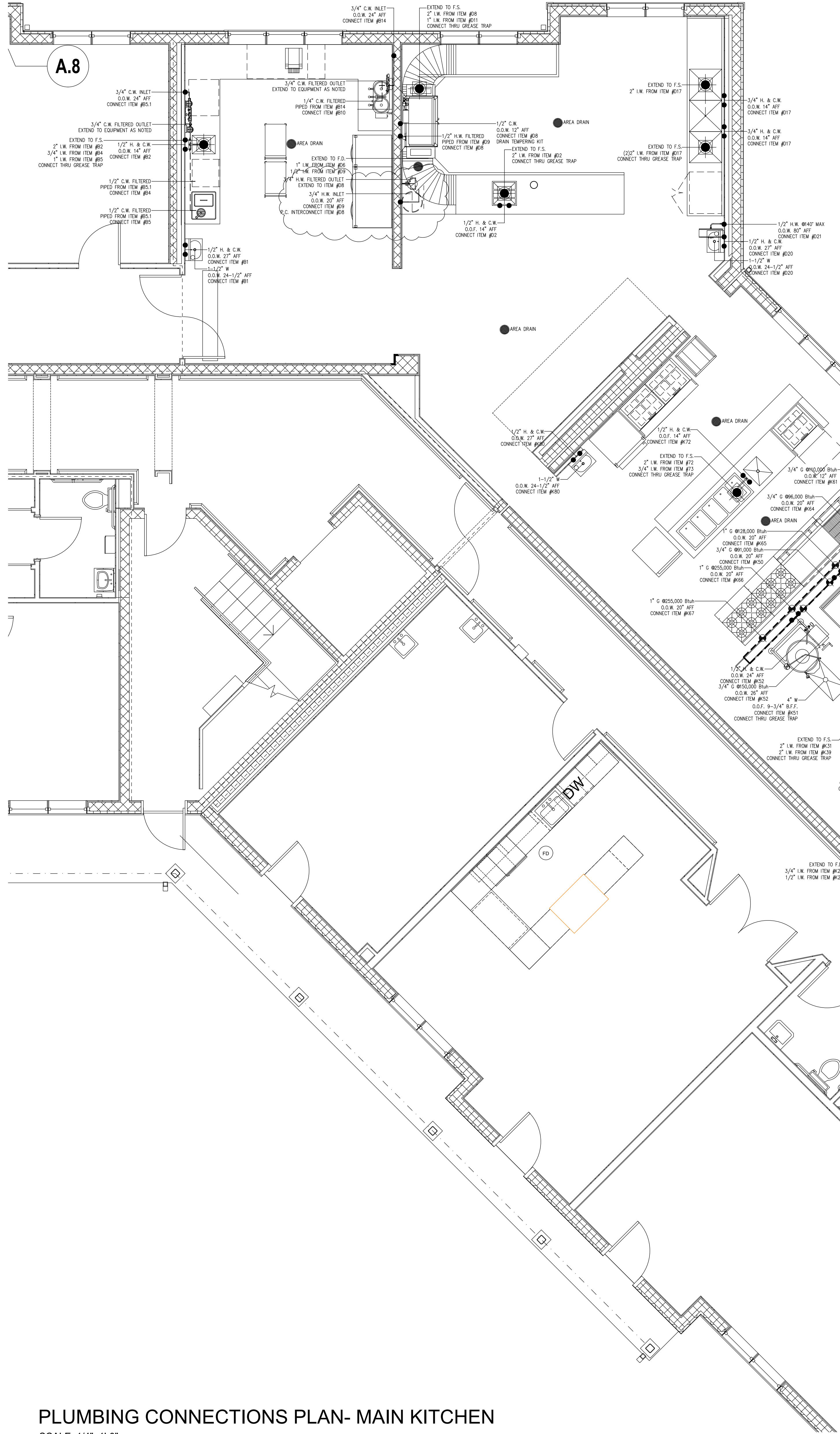
BRAEMAR ASSISTED
CARE LIVING FACILITY
MONTEBELLO, NEW YORK

DRAWING TITLE:
FOOD SERVICE
UTILITY CONNECTIONS
PLAN & NOTES

SCALE: 1/4"=1'-0"	DRAWN BY: BJF	REVIEWED BY: RRA
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DRAWING NO.:
FS.3

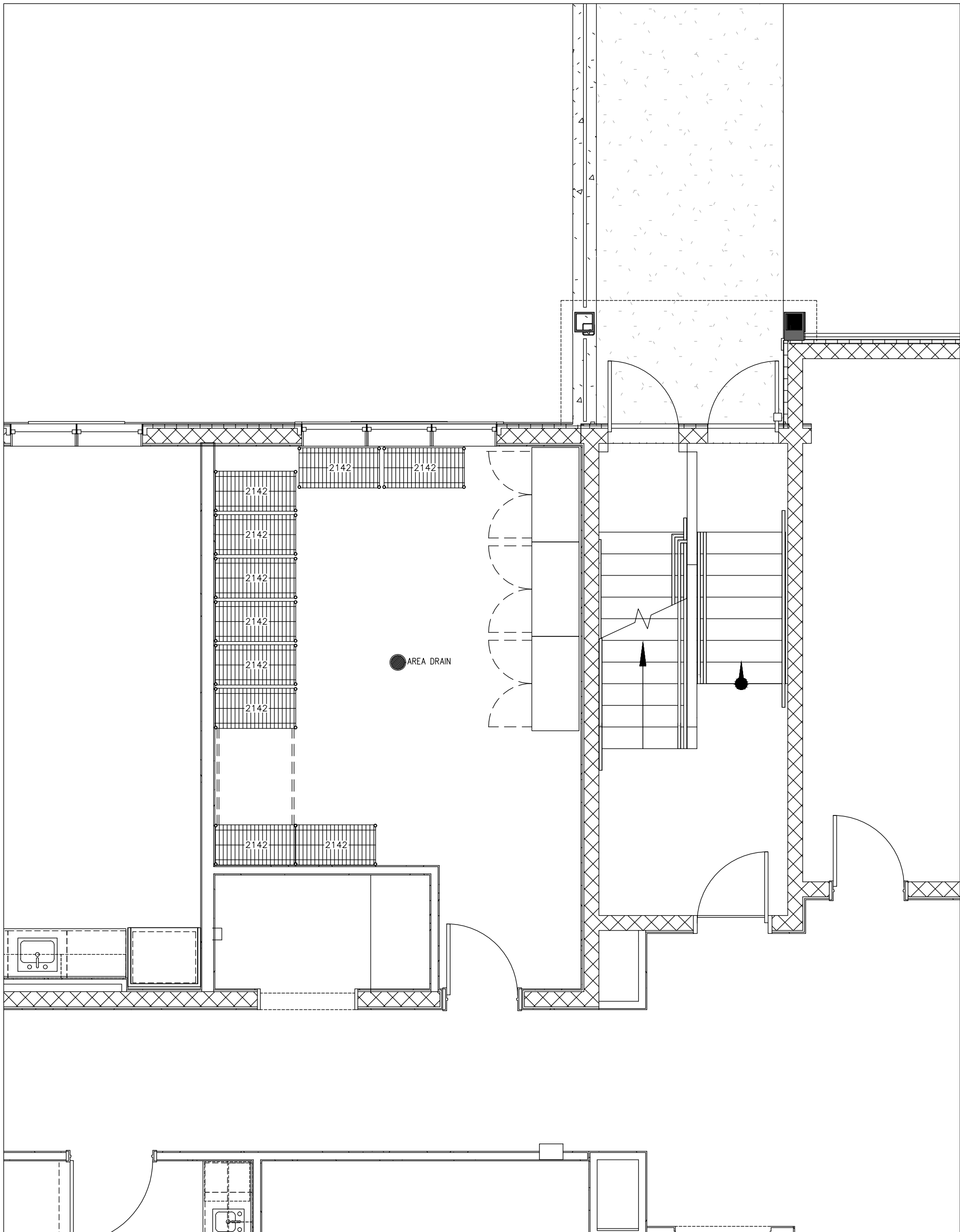
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PLUMBING CONNECTIONS PLAN- MAIN KITCHEN
SCALE: 1/4"=1'-0"

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

BRAEMAR ASSISTED
CARE LIVING FACILITY
MONTEBELLO, NEW YORK

REVISION	DATE	DESCRIPTION
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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.4		
DATE: JUNE 3, 2022	JOB NUMBER: #####	



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

DATE:	JUNE 3, 2022	JOB NUMBER:	#####
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HOOD INFORMATION - Job#2875137

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM				MUA CFM	AC CFM	HOOD CONSTRUCTION	END TO END	ADV.				
					TOTAL EXH. CFM	WIDTH	LENGTH	HEIGHT									
1	K54, 55 L	669 ND-2-ACSP-F	7' 1.50"	450 Deg	1500	18"	14"	4"	1500	-0575"	1500	404	304 SS 1800	LEFT	ALONE		
2	K54, 55 R	669 ND-2-ACSP-F	7' 1.50"	450 Deg	1600	18"	14"	4"	1600	-0564"	1500	404	304 SS 1800	RIGHT	ALONE		
3	K68, 69 L	669 ND-2-ACSP-F	6' 1.50"	600 Deg	2000	18"	21"	4"	2000	-0769"	1700	404	304 SS 1800	LEFT	ALONE		
4	K68, 69 R	669 ND-2-ACSP-F	6' 1.50"	600 Deg	1900	18"	18"	4"	1900	-0656"	1700	404	304 SS 1800	RIGHT	ALONE		
5	310	669 VH-C	7' 6.00"	700 Deg	900				4"	10"	450	-0501"	0	0	304 SS 1800	ALONE	ALONE

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"x20"	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 19.00" 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 19.00" Long 304 SS Vertical
		BALANCE DAMPERS
4	K68, 69 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
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

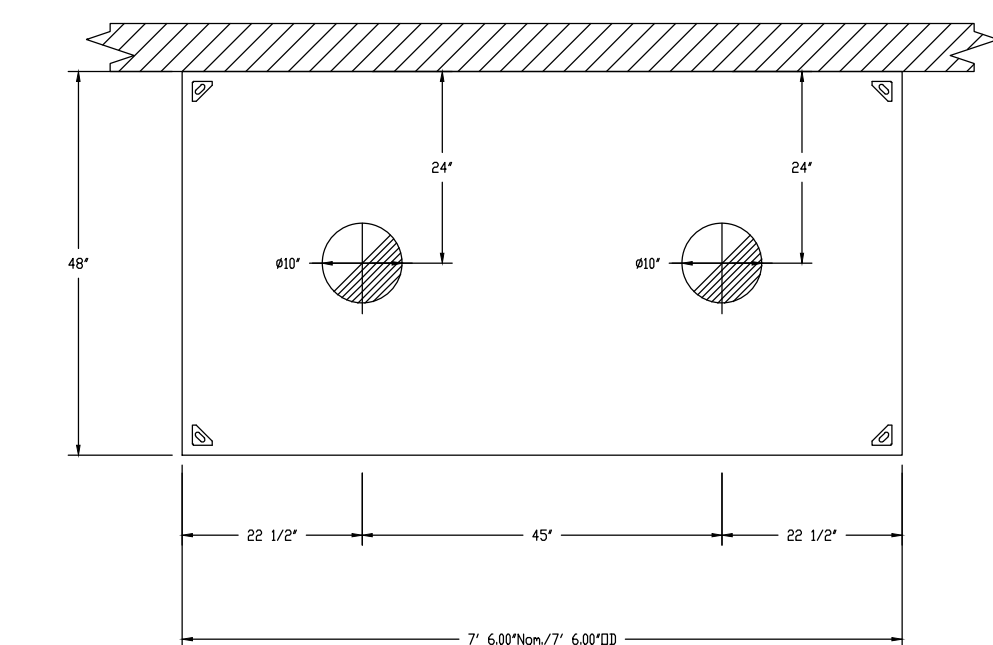
SPECIFICATIONS

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, THE UL.

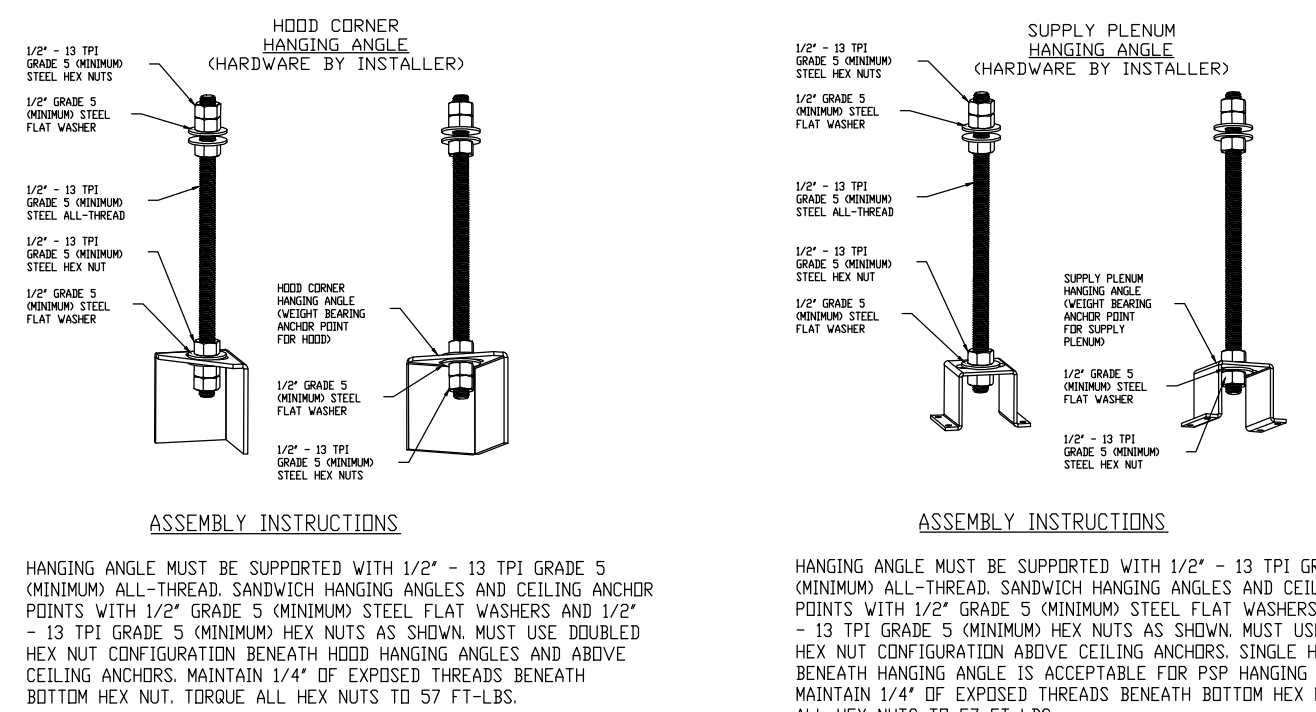
THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND ACTUATION WITH LOCAL OR REMOTE MANUAL ACTUATION. ACCESSORIES SHALL BE AVAILABLE FOR MECHANICAL, OR ELECTRICAL GAS LINE SHUT-OFF APPLICATIONS.

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.



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

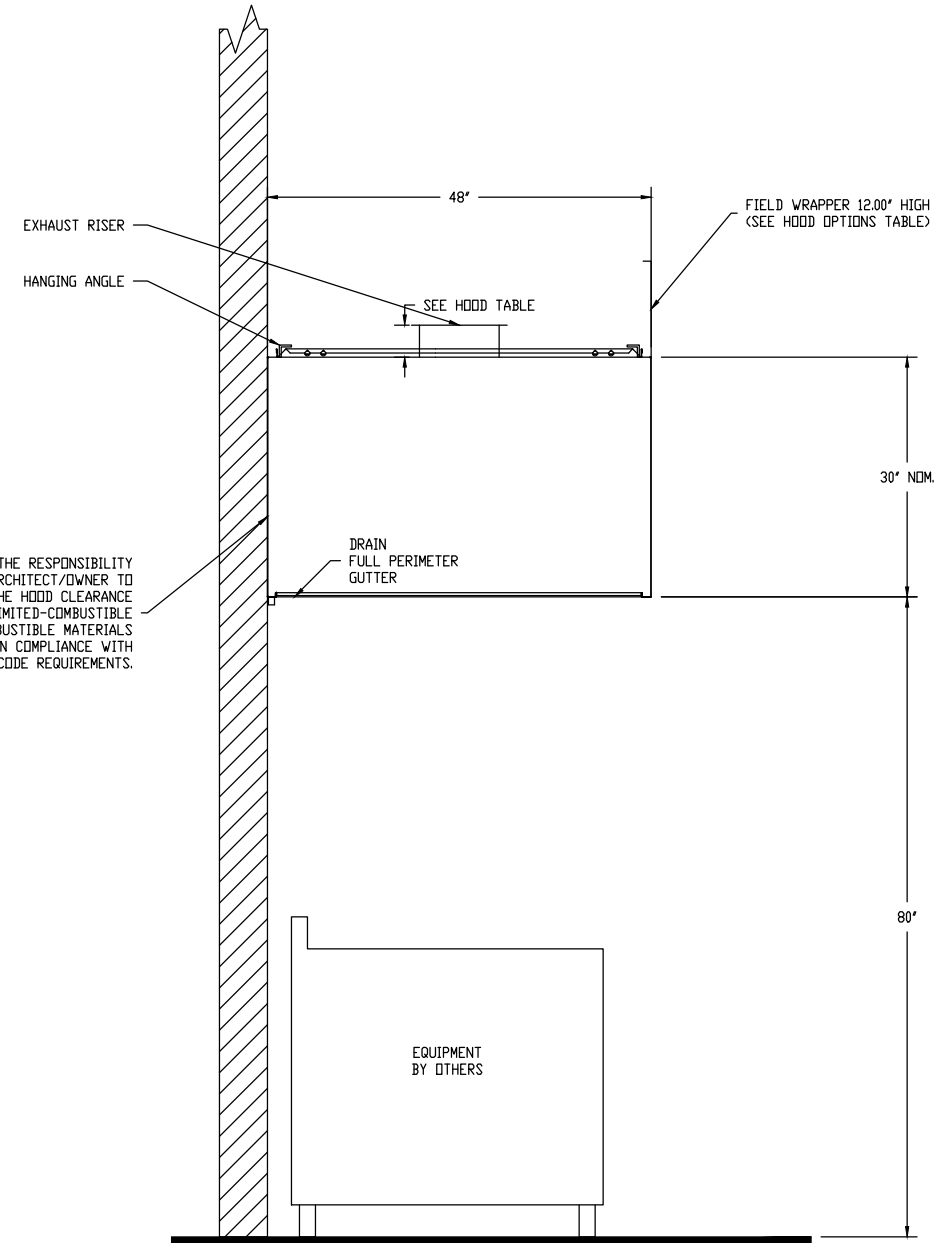


ETL LISTING DESCRIPTION BLOCK THE CAPTIVE AIR MODEL

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

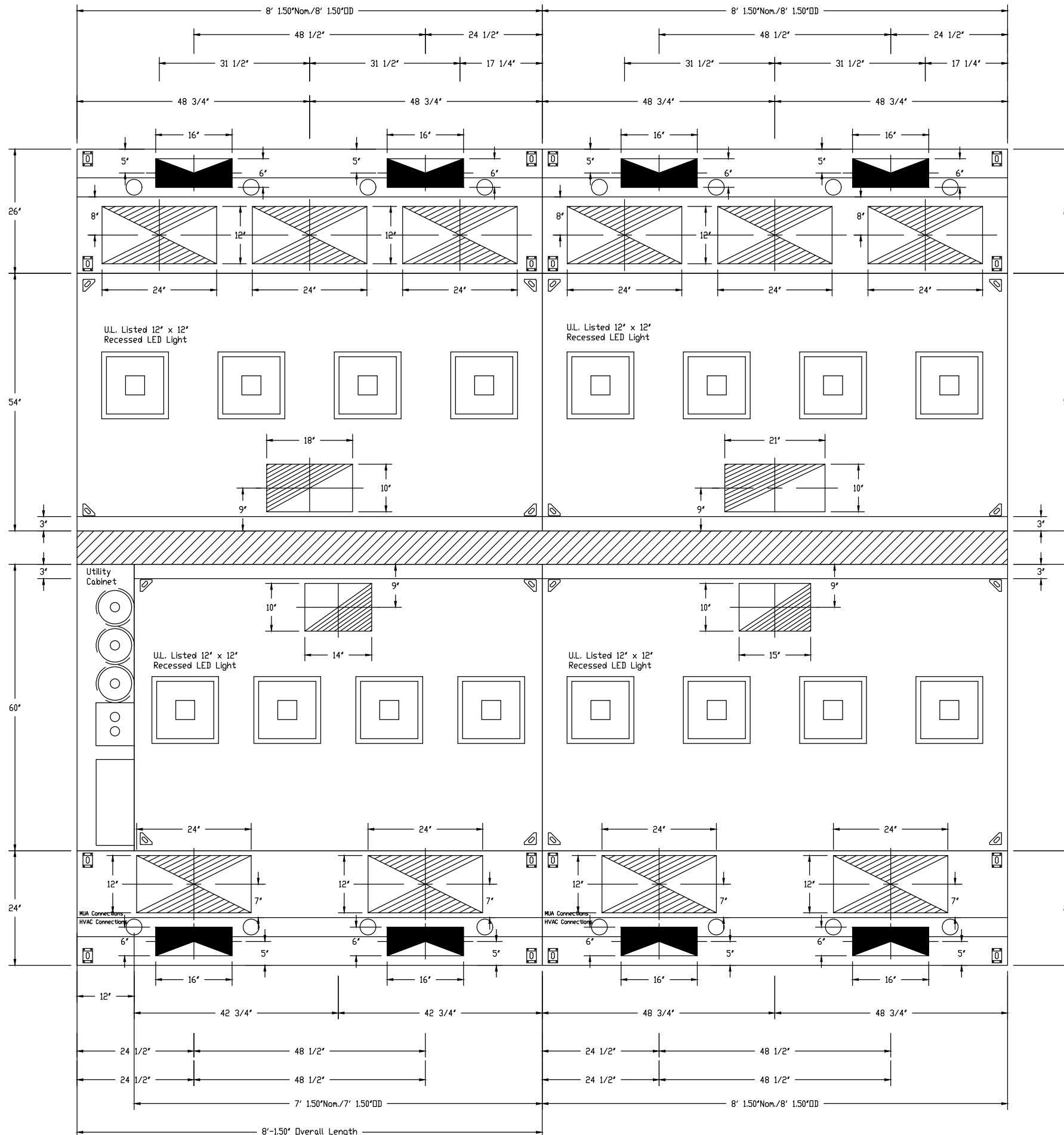
ETL LISTING DESCRIPTION BLOCK THE CAPTIVE AIR MODEL

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



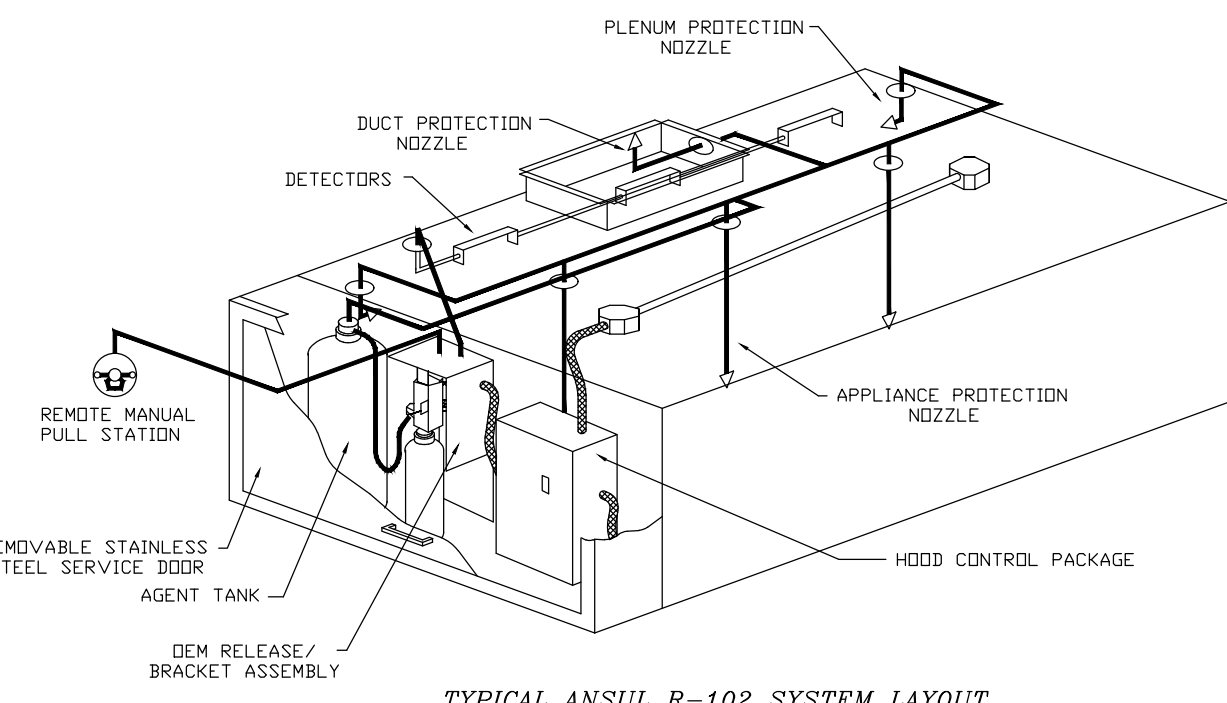
SECTION VIEW - MODEL 4830VHB-G
HOOD - #5 (D10)

PLAN VIEW - Hood #4 (K68, 69 R)
8' 1.50\"/>

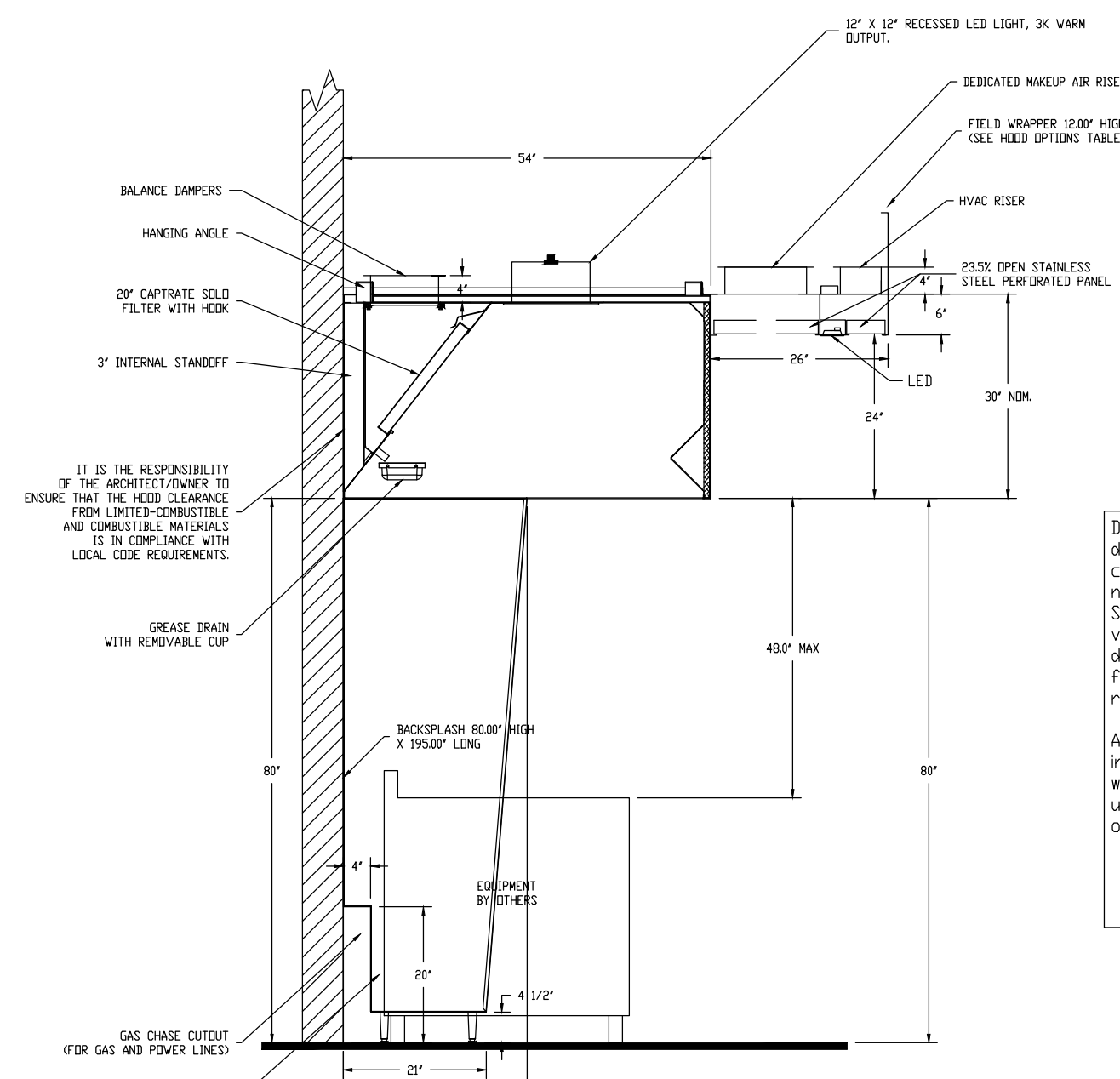


PLAN VIEW - Hood #1 (K54, 55 L)
7' 1.50\"/>

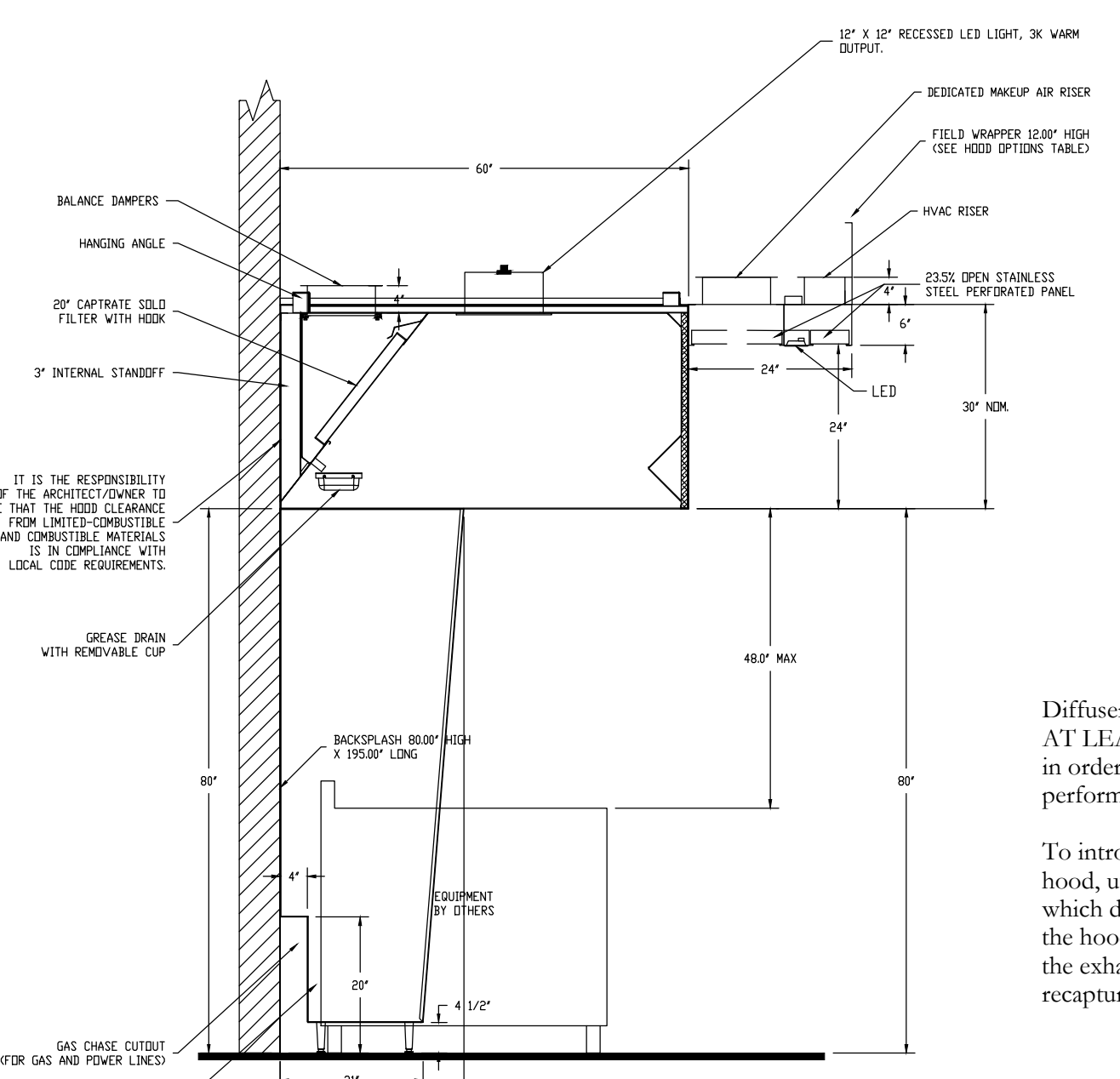
PLAN VIEW - Hood #2 (K54, 55 R)
8' 1.50\"/>



TYPICAL ANSUL R-102 SYSTEM LAYOUT



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.

SPECIFICATION CAPTRATE® GREASE-STEP® SOLID FILTER

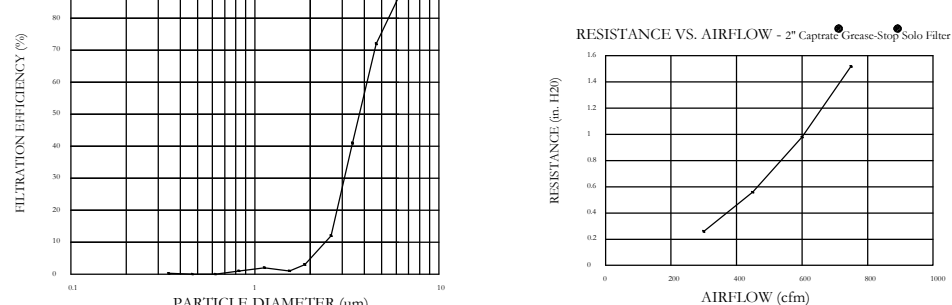
THE CAPTRATE GREASE-STEP SOLID FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-Baffle DESIGN IN CONJUNCTION WITH A SLOTTED REAR Baffle DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNELS.

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 90% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 10 INCHES OF WATER GAUGE.

THE CAPTRATE GREASE-STEP WAS TESTED TO ASTM STANDARD ASTM F2519-05.



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:

- NSF STANDARD 96
- UL STANDARD 96A
- INT. MECH. CODE (IMC)
- ULC-5049



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.

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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
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DRAWINGS NO.

FS.6

DATE JUNE 3, 2022	JOB NUMBER #####
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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/ Prewire	1 Light	Smart Controls DCV	Exhaust	3	7,500	208	21.1
					1 Fan		Supply	3	7,500	208	21.1

DEMAND CONTROL VENTILATION SYSTEM

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.

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

DRAWING TITLE		
FOOD SERVICE EXHAUST HOOD DETAILS, NOTES & DIAGRAMS		
SCALE:	DRAWN BY:	REVIEWED BY:
A5 NOTED	BJF	RRR
DRAWING NO.		
FS.7		
DATE:	JOB NUMBER:	
JUNE 3, 2022	#####	

JOB NO

2875137

MODEL NUMBER

DCV-1111

JOB NAME

Braemar Assisted Living

DRAWN BY

SCHMATIC TYPE

INSTALL

DESCRIPTION OF OPERATION:

Demand Control Ventilation, w/ control Fan, 1 Exhaust Fan, 1 Supply Fan, Exhaust on in Fire, Lights out in Fire, Fans modulate 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.

1

2

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23

24

VFD ANALOG
0-10V OUTPUT

30
2

IN VFD

(EACH VFD)

CONTROL PANEL

TO
EXTERNAL
SWITCH

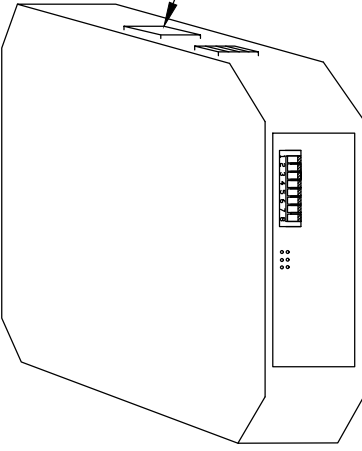
WIRE TO VFD TERMINAL STRIP.
PROPORTIONAL TO FREQUENCY.
SEE VFD OWNERS MANUAL.

TO BMS

BMS SWITCH

SIGNAL SWITCH THROUGH BMS
WILL ACTIVATE ZONE1 FANS AND
LIGHTS

Field Connection to Router or Ethernet Switch
OR Factory Wired Connection to Cellular Kit



CASlink Monitor and Control

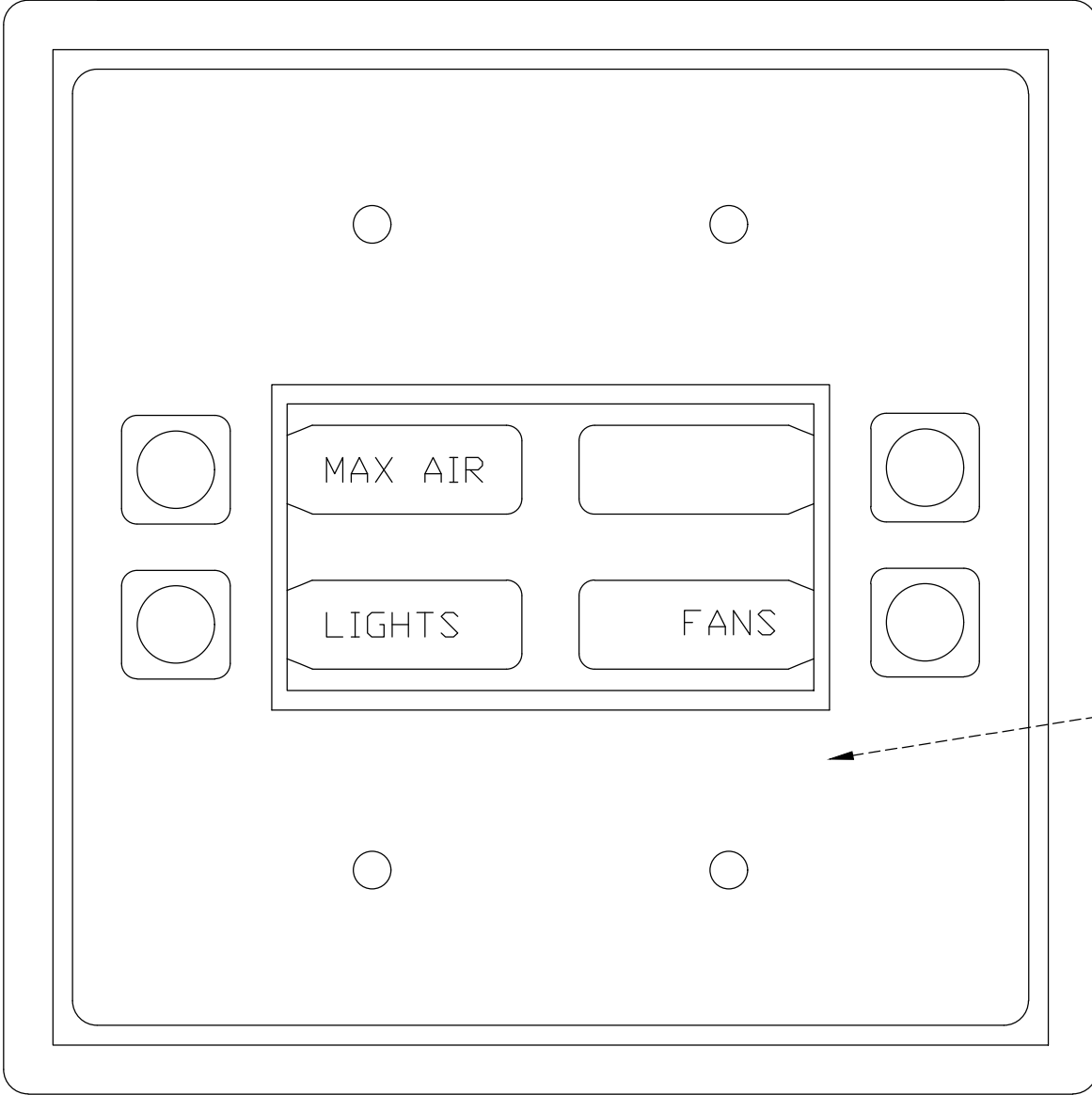
- Hood control panel to support communications to cloud-based Building Management System.

- 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 PACKAGE INTERFACE

WALL MOUNT IN STANDARD DOUBLE GANG BOX



CAT-5 CONNECTION ON REVERSE.
CONNECTED TO HOOD CONTROL
PANEL.

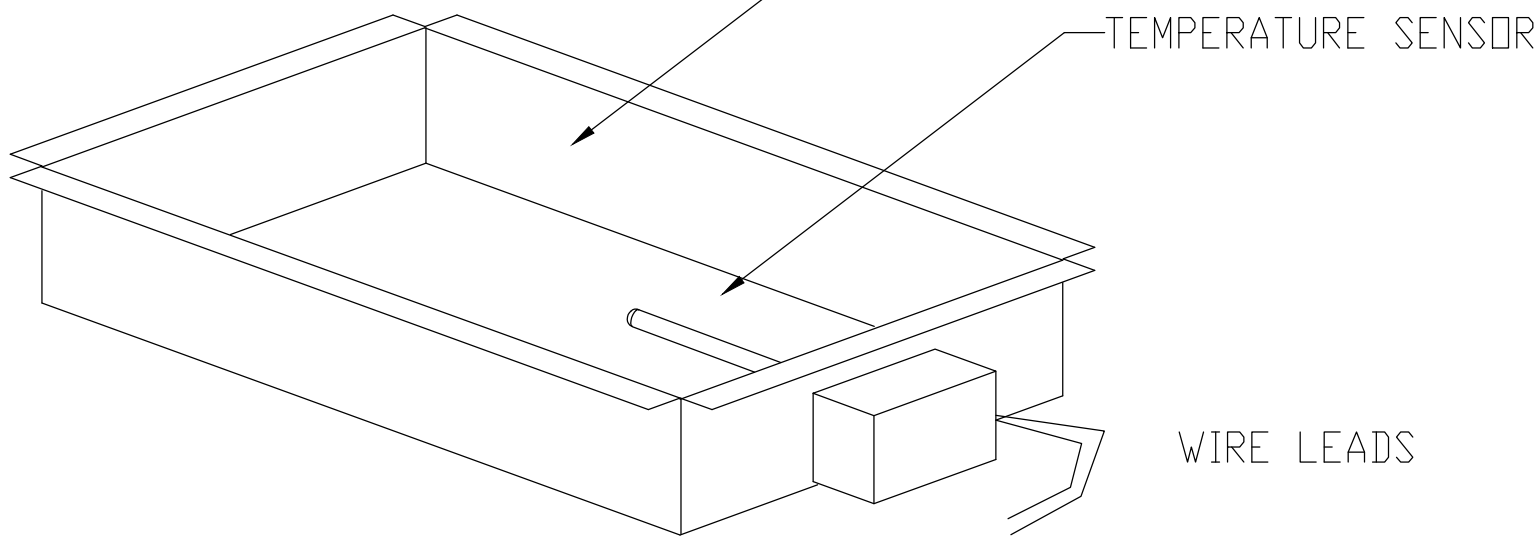
MONITORING AND CONTROL POINTS LIST

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

HOOD EXHAUST COLLAR

TEMPERATURE SENSOR

WIRE LEADS



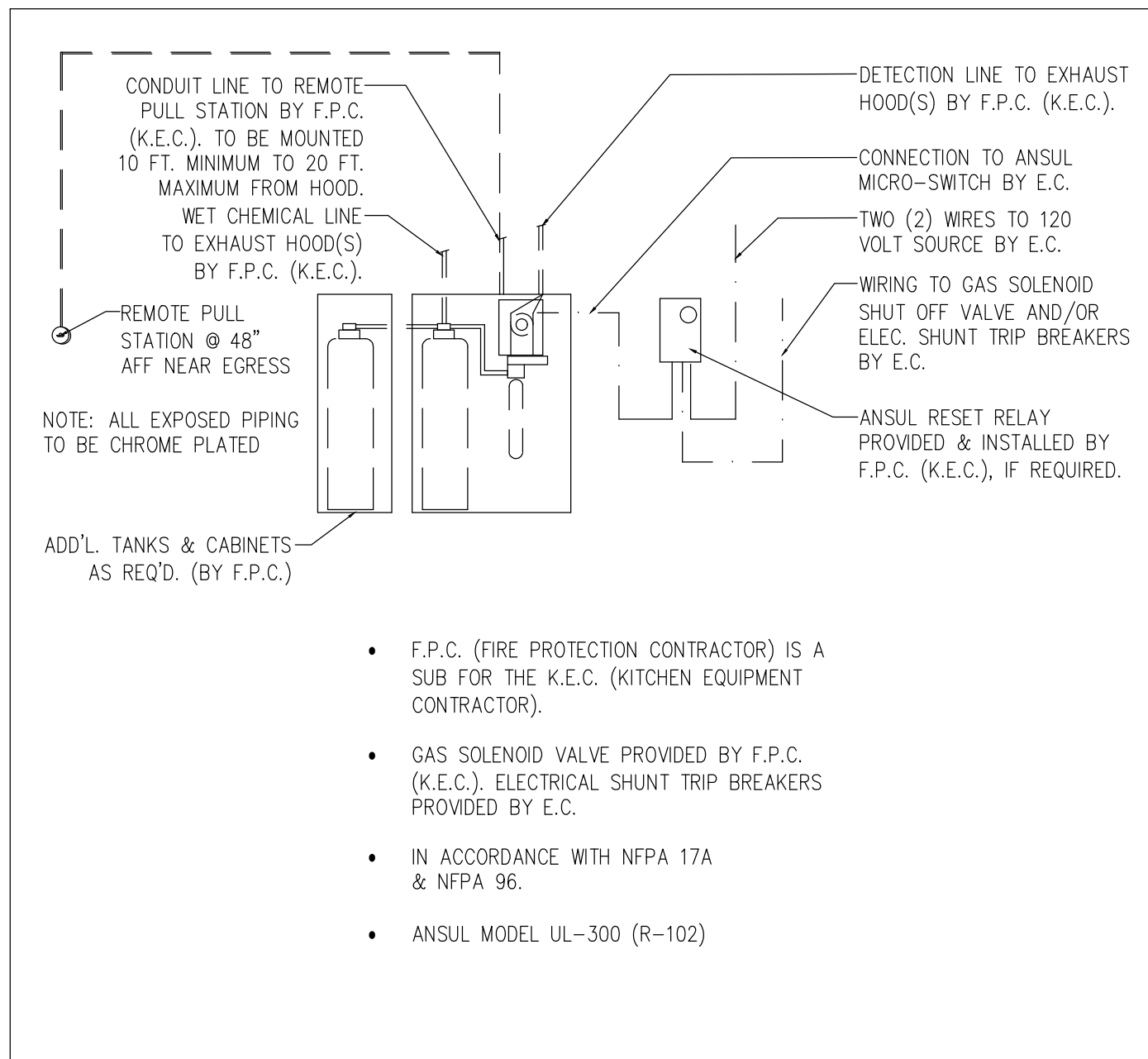
BRAEMAR ASSISTED
CARE LIVING FACILITY
MONTEBELLO, NEW YORK

FOOD SERVICE
EXHAUST HOOD DETAILS,
NOTES & DIAGRAMS

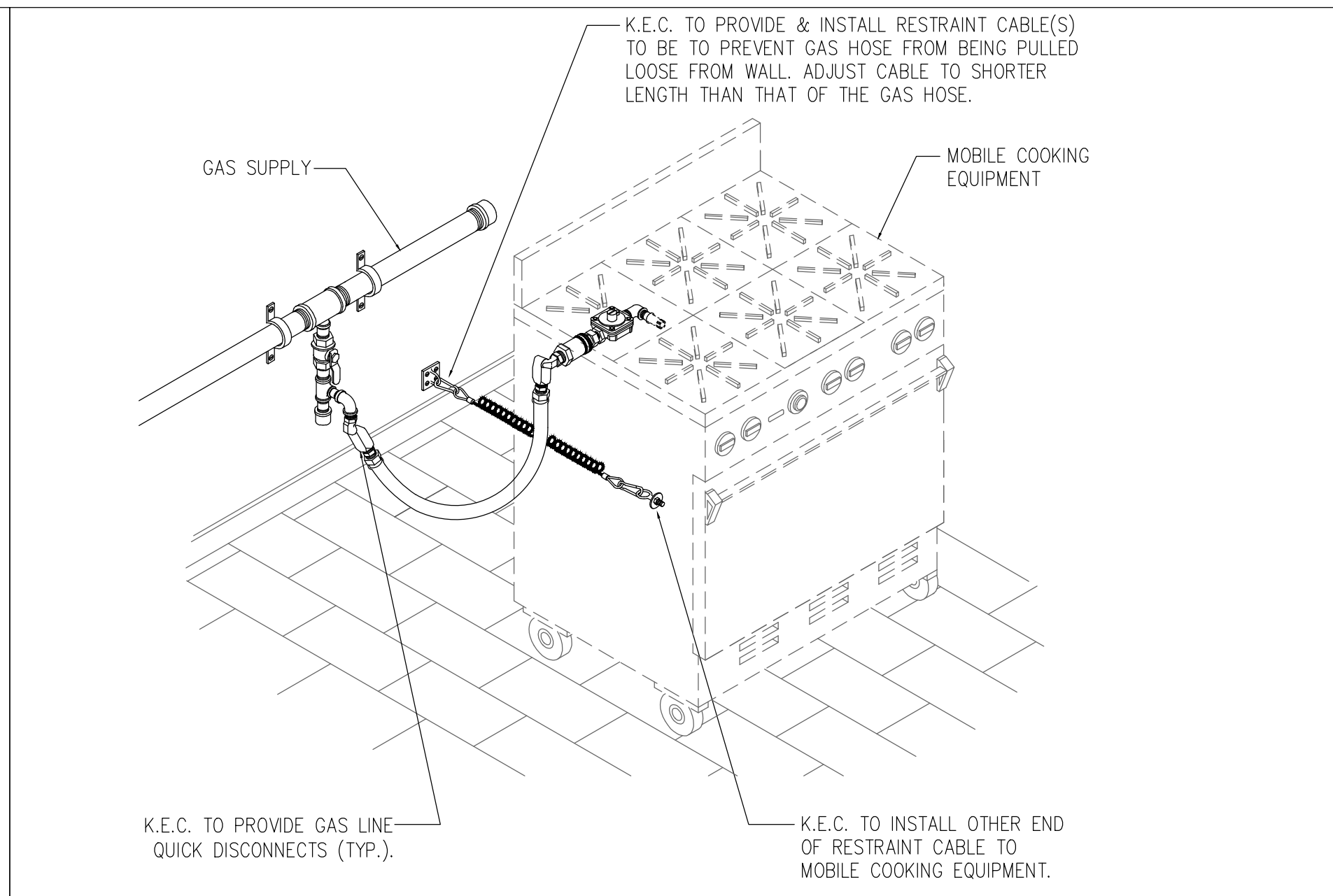
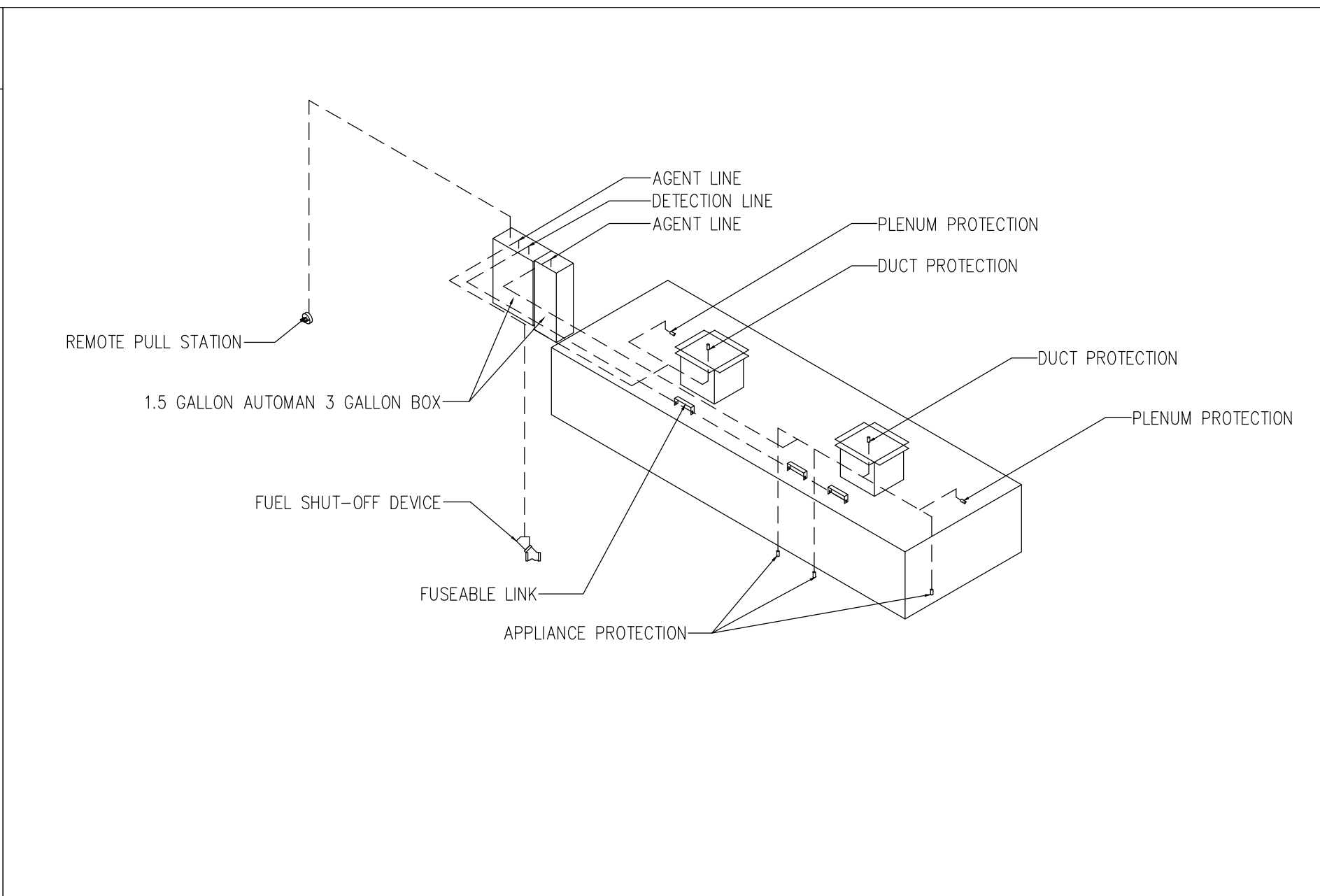
SCALE: AS NOTED	DRAWN BY: BJF	REVIEWED BY: RRA
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FS.8

DATE: JUNE 3, 2022	JOB NUMBER: #####
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- FIRE PROTECTION SYSTEM**
SEQUENCE OF OPERATION
- SYSTEM IS ENGAGED BY FUSEBLE 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

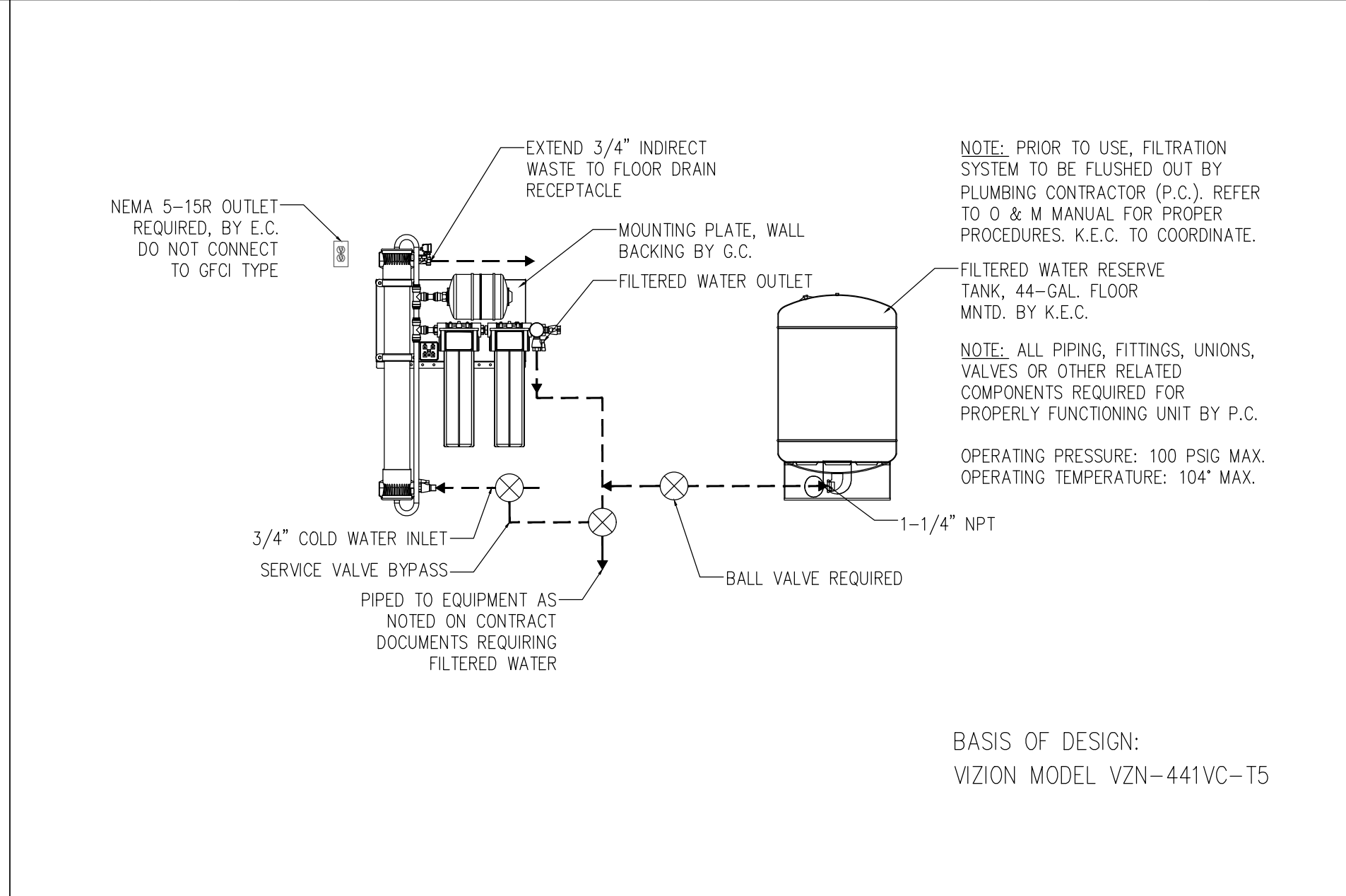
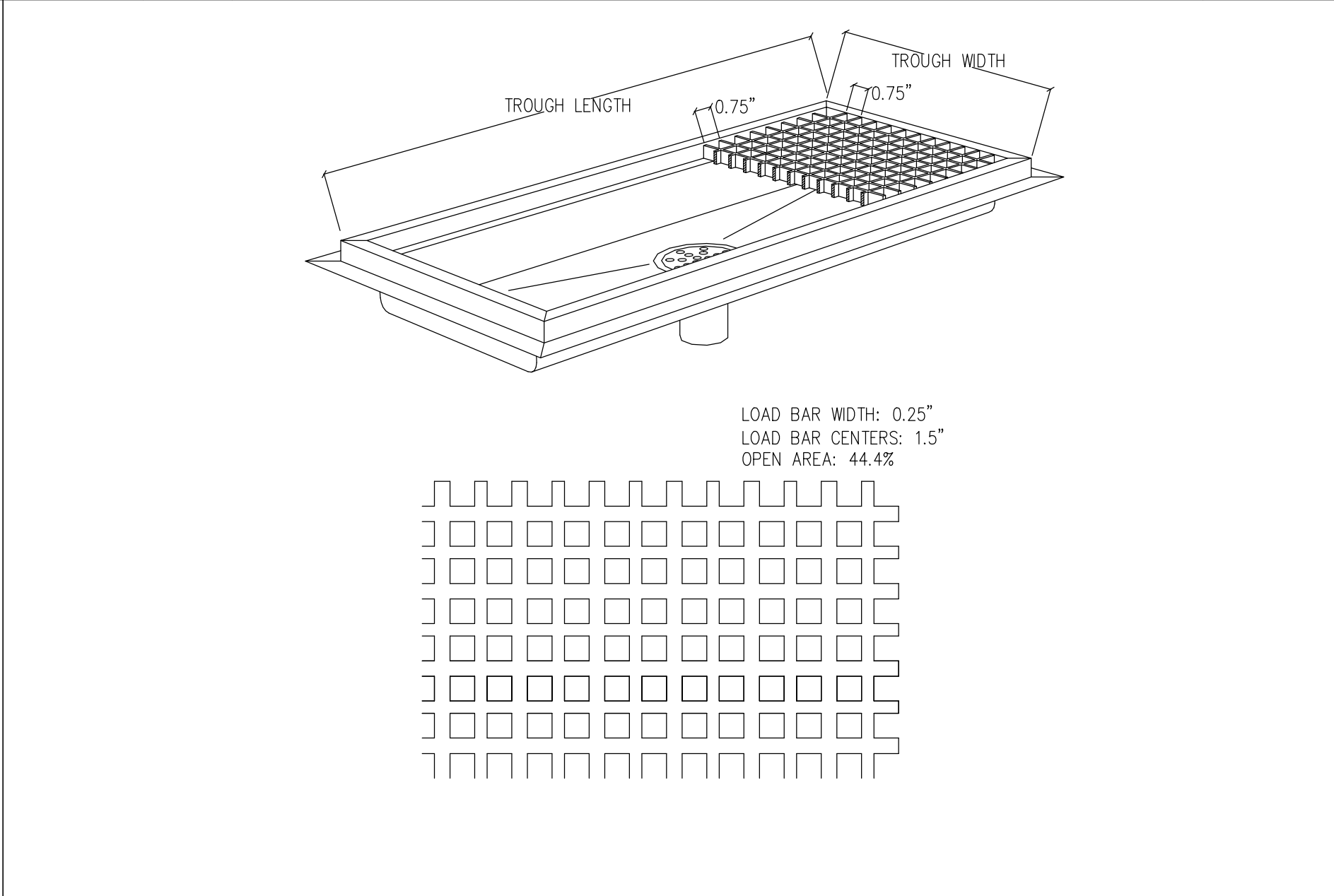
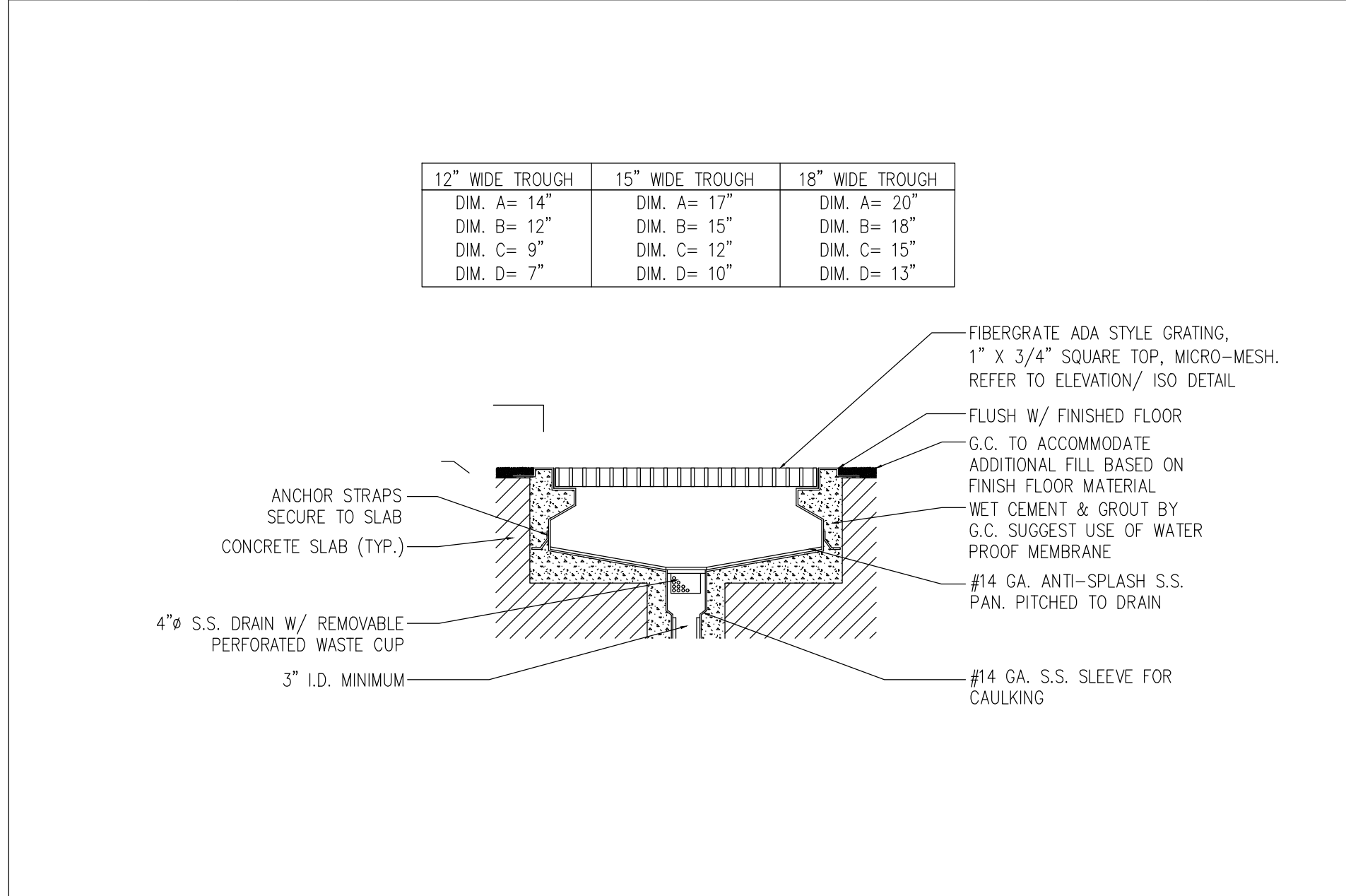
FIRE PROTECTION SYSTEM INSTALL

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

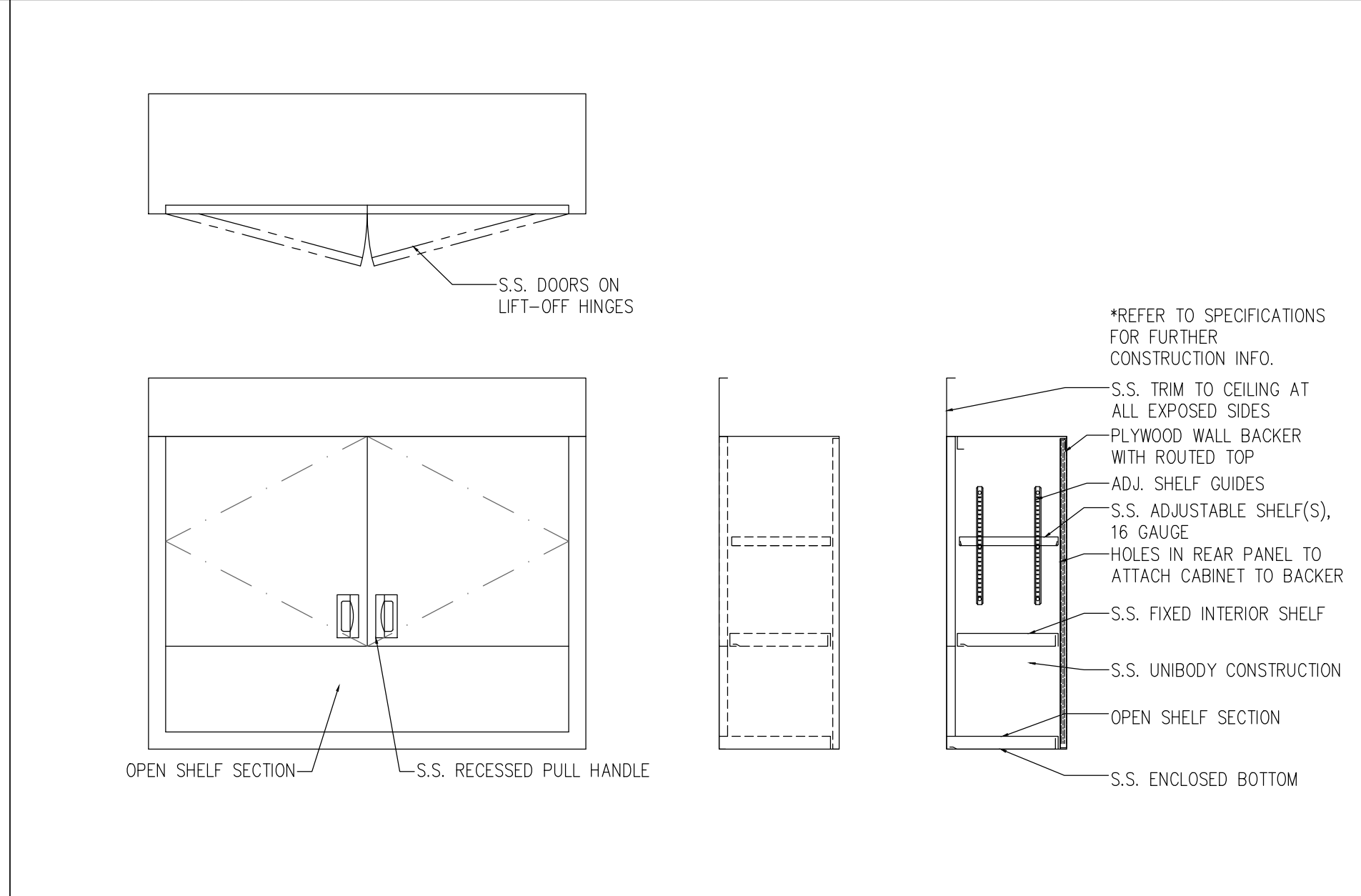
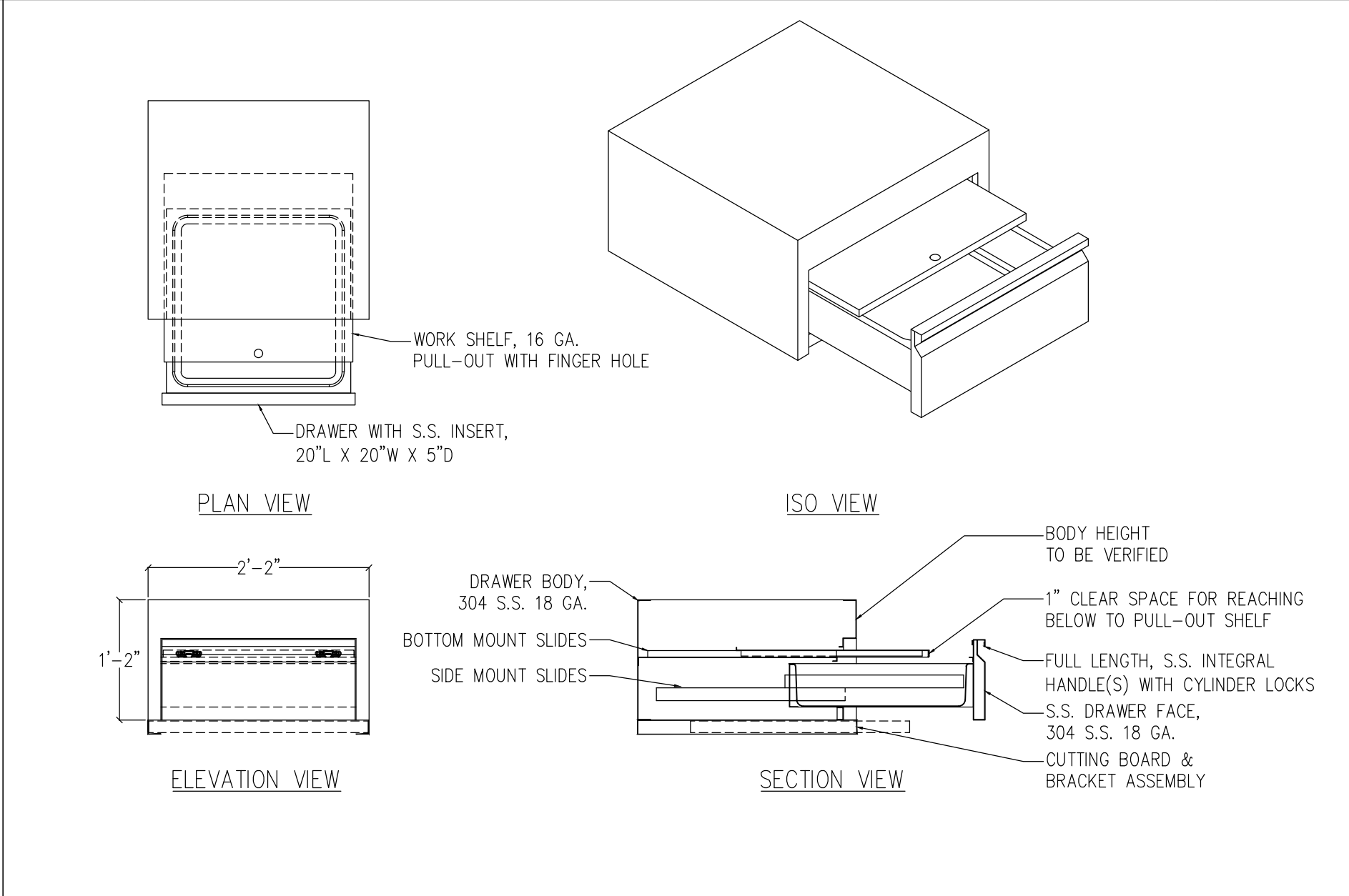
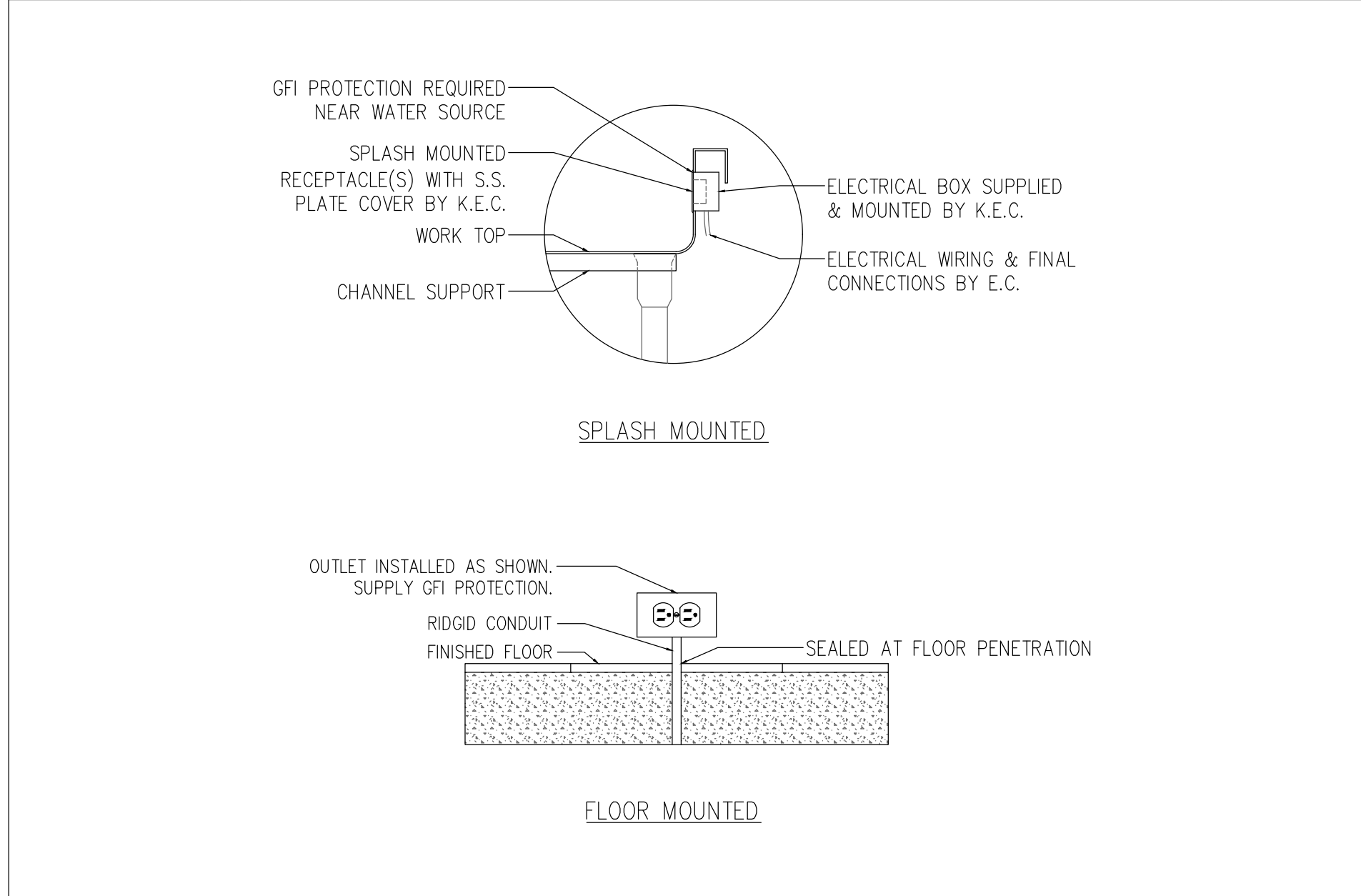
FLOOR TROUGH- ELEVATION/ ISO VIEW

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

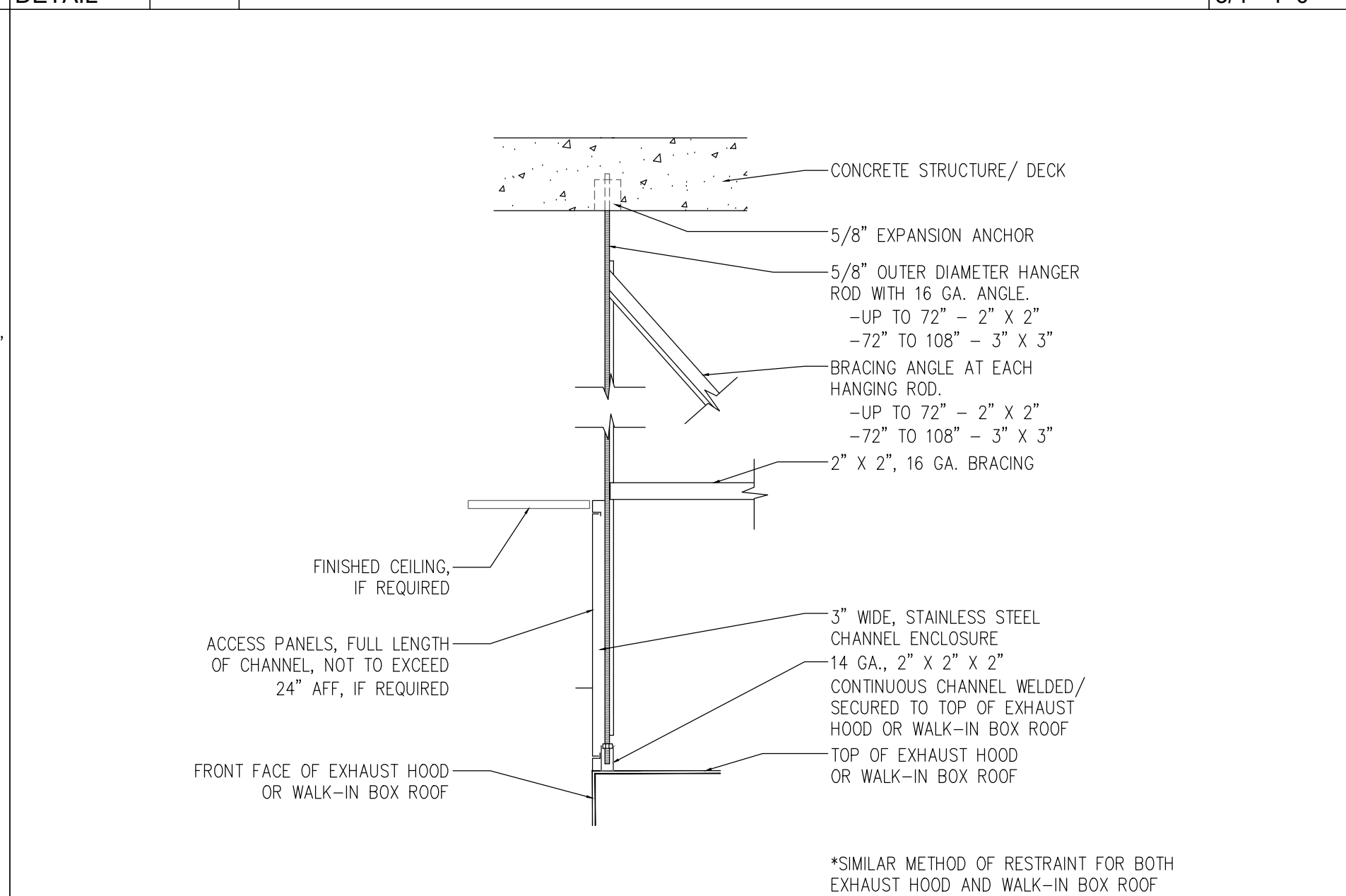
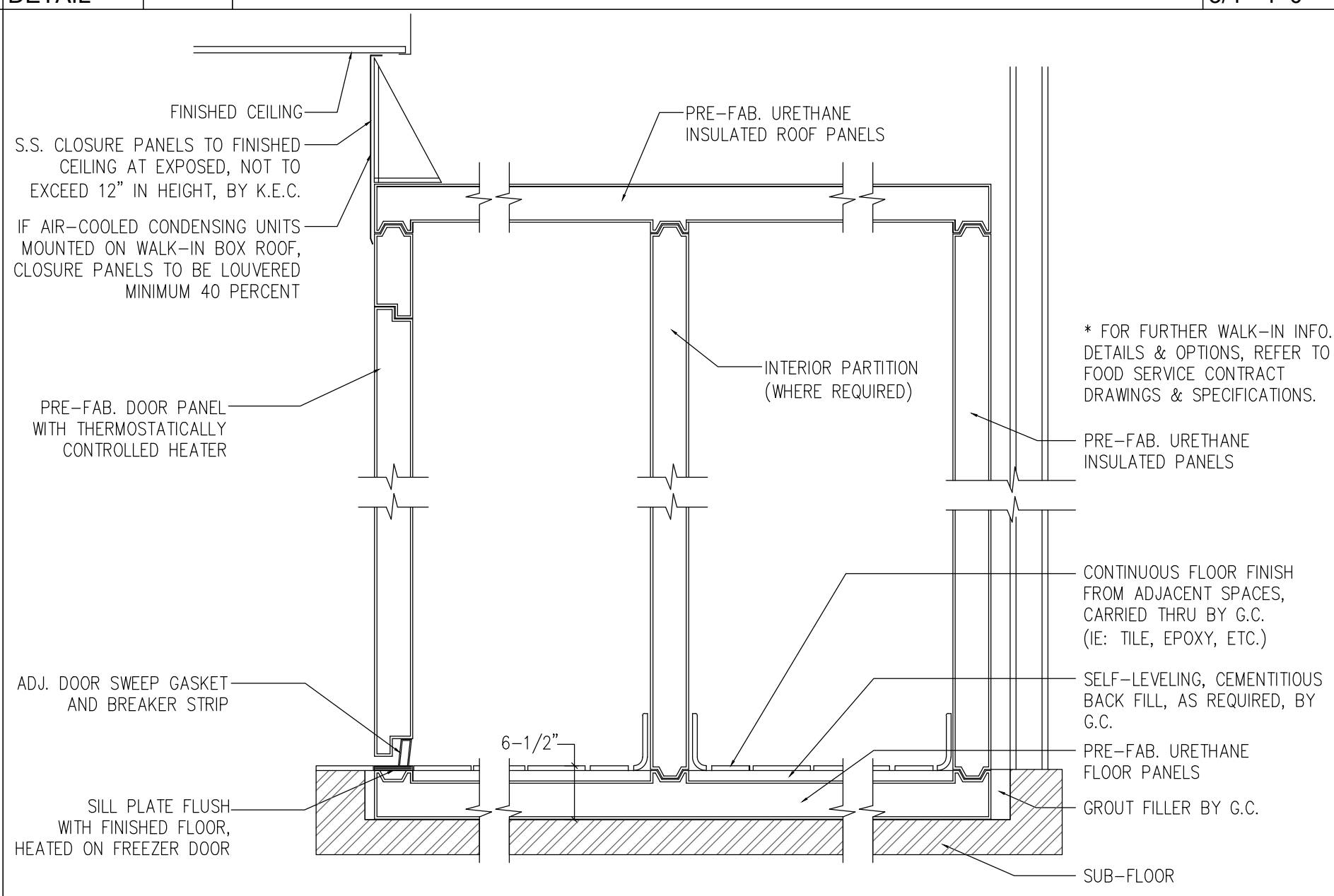
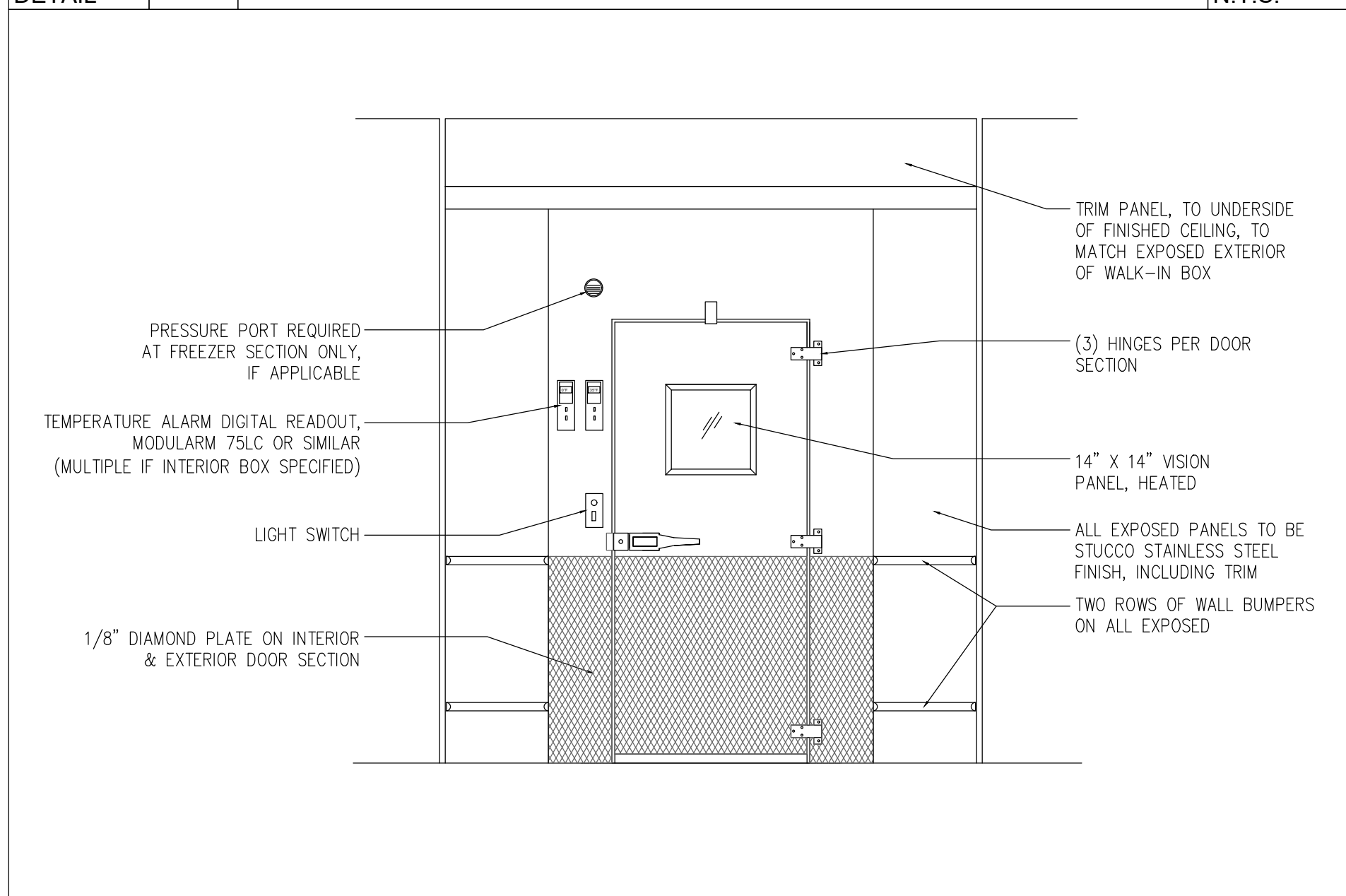
WORK DRAWER

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	
6/3/2022	ISSUE FOR BID	

BRAEMAR ASSISTED CARE LIVING FACILITY MONTEBELLO, NEW YORK

DRAWING TITLE		
FOOD SERVICE TYPICAL DETAILS & NOTES		
SCALE: AS NOTED	DRAWN BY: BJF	REVIEWED BY: RRA
DRAWING NO.		
FS.9		
DATE: JUNE 3, 2022	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:

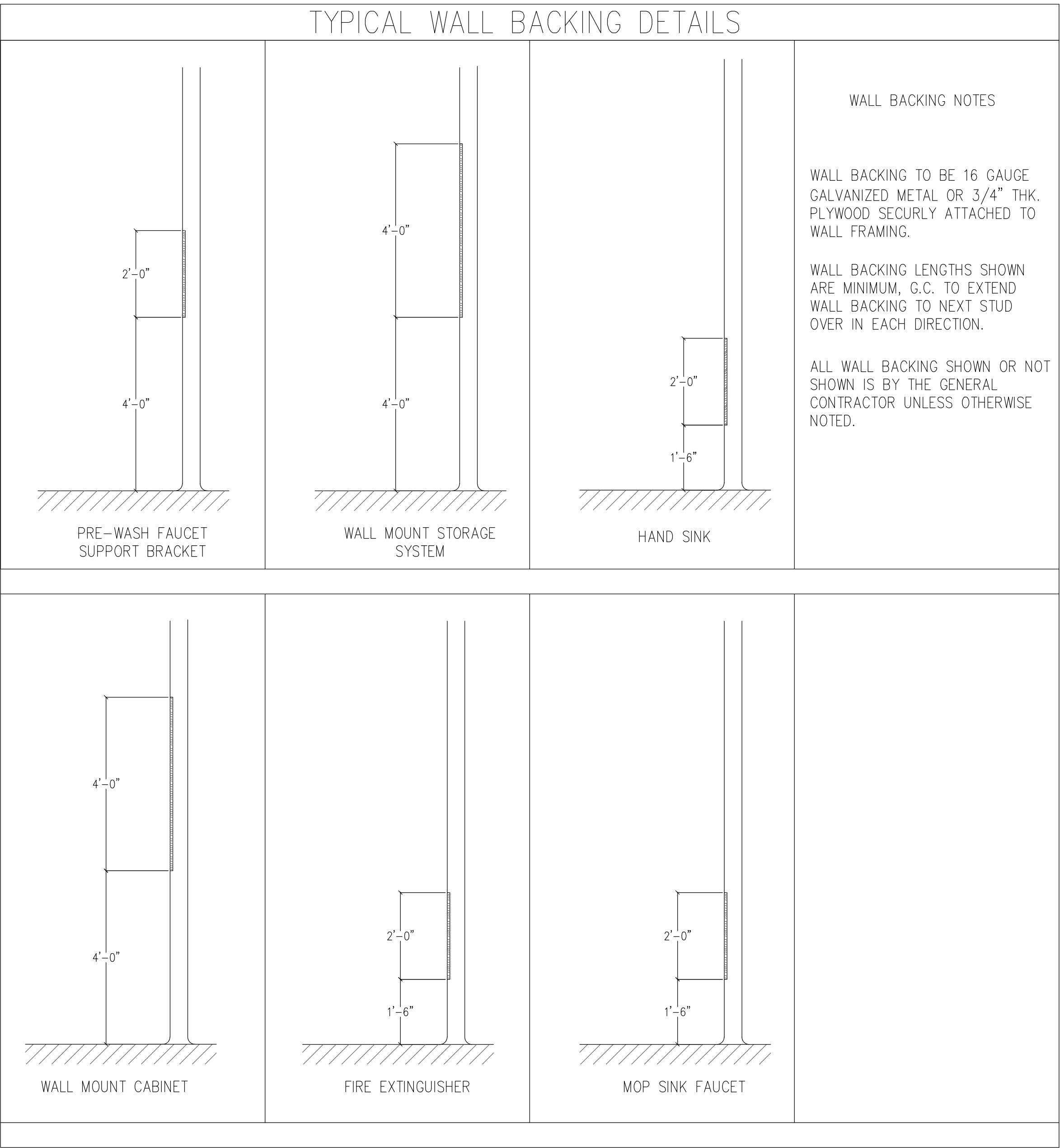
1. ROUGH-INS SHOWN ON THE ROUGH-IN DRAWINGS ARE FOR EQUIPMENT BEING SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR ONLY. ADDITIONAL ROUGH-INS SHOWN OR NOT SHOWN ON THESE DRAWINGS FOR EQUIPMENT BEING RELOCATED, RE-USED OR SUPPLIED BY OTHERS WILL HAVE TO BE VERIFIED BY GENERAL CONTRACTOR PRIOR TO ROUGH-INS BEING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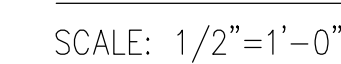
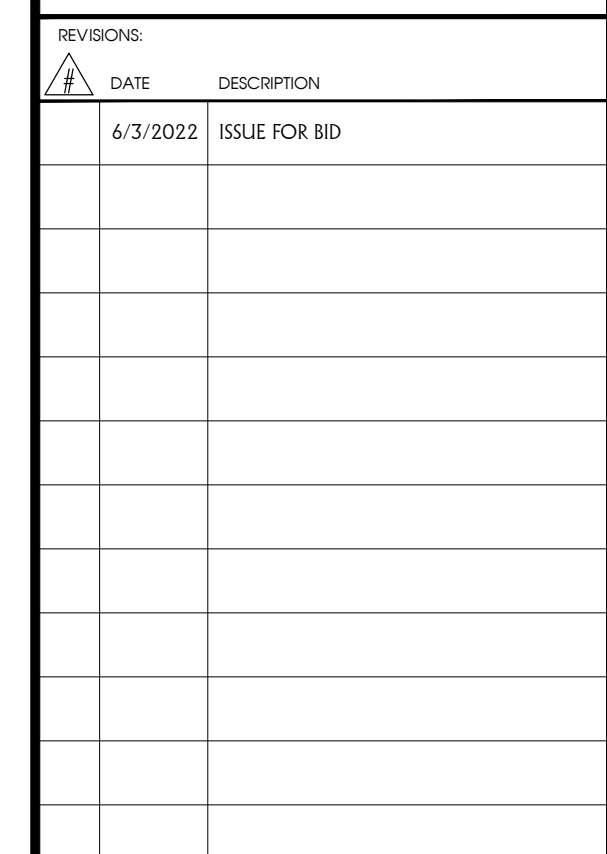
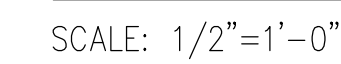
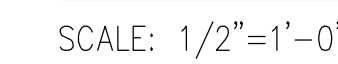
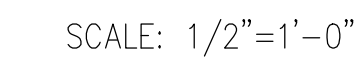
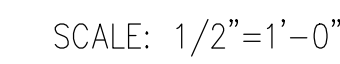
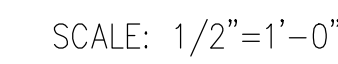
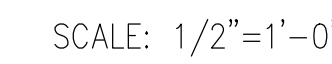
FOOD SERVICE TYPICAL
DETAILS & NOTES CONTINUED

SCALE: AS NOTED	DRAWN BY: BJF	REVIEWED BY: RRA
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DRAWING NO.

FS.10

DATE: JUNE 3, 2022	JOB NUMBER: ###
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**BRAEMAR ASSISTED
CARE LIVING FACILITY**
MONTEBELLO, NEW YORK

FS.11

DATE:	JUNE 3, 2022	JOB NUMBER:	#####
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