

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

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**FULLER
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**ARCHITECTS
PLANNERS**

S.E.D. CONTROL NUMBER:
48-06-01-06-0-001-026

PROJECT:
BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETERIA ADDITION & RELATED WORK
20 FARM TO MARKET ROAD BREWSTER, NY 10999

DRAWING TITLE:
FOOD SERVICE EQUIPMENT PLAN

11-29-2023	D.D. SUBMISSION
06-31-2023	S.D. SUBMISSION
DATE	ISSUED TO
SHEET SIZE 30"x42"	DRAWING NO. FS.1
SCALE AS NOTED	
DRAWN BY F & D	FILE NO. 23505.02

EQUIPMENT SCHEDULE

ITEM NO	EQUIPMENT CATEGORY	QTY	HOT WATER SIZE (IN)	COLD WATER SIZE (IN)	DIRECT DRAIN SIZE (IN)	INDIRECT DRAIN SIZE (IN)	SAFETY SIZE (IN)	MBTUH	HP	KW	AMPS	PLUG DIRECT	VOLTS	PHASE	NEMA	MANUFACTURER	MODEL NUMBER	EQUIPMENT REMARKS
1	RACK, CAN	2														NEW AGE INDUSTRIAL	1256CK	
2	STORAGE SHELVING, 22" W	LOT														FERMOD	6611/R1	
3	DUNNAGE RACK(S), 22" W	3														FERMOD	1R35C12	
4	WALK-IN FREEZER	1									15.0	X 120	1			THERMAL RITE	CUSTOM	
5	REFRIGERATION TO ITEM #4	1				3/4					11.9	X 208	3			RDT POLARCRAFT	PCL035ZCT3A	COMPRESSOR UNIT
6	AIR CURTAIN, UNHEATED	2							0.2	0.3	3.4	X 120	1	5-15P		BERNER	BELO130	EVAPORATOR COILS UNIT
7	SPARE NUMBER	-																
8	STORAGE SHELVING, 22" W	LOT														FERMOD	6611/R1	
9	RACK, PAN	6														NEW AGE INDUSTRIAL	1331	
10	WALK-IN COOLER	1									15.0	X 120	1			THERMAL RITE	PCM009ZCT3A	
11	REFRIGERATION TO ITEM #10	1									5.2	X 208	3			RDT POLARCRAFT	BELO095	COMPRESSOR UNIT
12	FIRE EXTINGUISHER, WALL MNTD.	1									1.8	X 120	1			ANSUL	K-CLASS	EVAPORATOR COILS UNIT
13	HAND SINK, WALL MNTD.	1	1/2	1/2	1-1/2											IMC/TEDDY	WS-1D	
14	SPARE NUMBER	-																
15	HOSE REEL WITH GUN	1	1/2	1/2												T&S BRASS	B-7132-05	
16	EYE WASH STATION, WALL MNTD.	1	1/2	1/2	1-1/4											GUARDIAN	G1750P	
17	FILTER SYSTEM FOR ITEM #19/20	1		1/2												3M PURIFICATION	SGLP200-CL-BP	
18	S.S. WALL PANEL(S), 204"L	1														CAPTIVE AIRE	CUSTOM	
19	OVEN-STEAMER, COMBI, GAS	1	3/4		2	3/4	106.5			0.9	12.0	X 208	1	6-20P		RATIONAL	ICP-6 FULL NG	C.W. PIPED FROM ITEM #17
20	OVEN-STEAMER, COMBI, GAS	1	3/4		2	3/4	106.5			0.9	12.0	X 208	1	6-20P		RATIONAL	ICP-6 FULL NG	C.W. PIPED FROM ITEM #17
21	SPARE NUMBER	-																
22	OVEN, CONVECTION, GAS	1				3/4	120				9.8	X 120	1	5-15P		GARLAND	MCO-GS-20-S	
23	FLOOR TROUGH	1			4											IMC/TEDDY	FT-2430-SG	
24	KETTLE, STEAM JACKETED	1	1/2	1/2		3/4	140				10.0	X 120	1	5-15P		CLEVELAND RANGE	KGL-40-T	
25	RANGE, HEAVY DUTY, GAS	1				3/4	184				0.1	X 120	1	5-15P		GARLAND	MST44R-E	
26	EXHAUST HOOD, TYPE I	1														ALL DATA ON FANS, DUCTS, POWER, SWITCHES, ETC... BY M.E.P. 3,000 C.F.M.	CAPTIVE AIRE	CUSTOM
27	SUPPLY PLENUM, MAKE-UP AIR	1														ALL DATA ON FANS, DUCTS, POWER, SWITCHES, ETC... BY M.E.P. 2,500 C.F.M.	CAPTIVE AIRE	CUSTOM
28	SPARE NUMBER	-																
29	EXHAUST HOOD, CONTROL PANEL	1									15.0	X 120	1			CAPTIVE AIRE	CUSTOM	
30	FIRE PROTECTION SYSTEM	1									15.0	X 120	1			CAPTIVE AIRE	UL-300 (R-102)	
31	ADA HAND SINK, WALL MNTD.	1	1/2	1/2	1-1/2											IMC/TEDDY	ADA-WS-1D	
32	3-COMPARTMENT SINK, POTWASH	1	1/2	1/2	1-1/2											IMC/TEDDY	SCS-34-2028-24RL	
33	S.S. REMOV. RACK GUIDE	1			1-1/2													
34	STORAGE SYSTEM, WALL MNTD.	1														IMC/TEDDY	CUSTOM	
35	SPARE NUMBER	-														EAGLE GROUP/ METAL MASTERS	WAL-STOR	
36	DOOR-TYPE WAREWASHER, VENTLESS	1	3/4		1						46.0	X 208	3			CHAMPION INDUSTRIES	DH6000T-VHR	
37	CLEAN DISH TABLE	1	1/2								12.0	X 120	1	5-15P				DRAIN TEMPERING KIT
38	RACK SHELF, WALL MNTD.	1														IMC/TEDDY	SCDT-96	
39	REFRIGERATOR, PASS-THRU	1									10.5	X 120	1	5-15P		NEW AGE	52924	
40	ADA WORK TABLE W/ SINK	1	1/2	1/2	1-1/2						12.0	X 120	1	5-15R		UTILITY REFRIGERATOR	PT-R-30-SS-2S-2S-D	
41	OVERSHELF, SPLASH MNTD.	1									12.0	X 120	1	5-15R		IMC/TEDDY	CUSTOM	
42	SPARE NUMBER	-														IMC/TEDDY	TBV-1-12102	
43	WORK TABLE W/ SINK	1	1/2	1/2	1-1/2						12.0	X 120	1	5-15R		IMC/TEDDY	CUSTOM	
44	OVERSHELF, SPLASH MNTD.	1									12.0	X 120	1	5-15P		IMC/TEDDY	TBV-1-1251	
45	SLICER, FOOD	1							0.5	3.0	3.0	X 120	1	5-15P		GLOBE FOOD EQUIPMENT	G12A	
46	WORK TABLE	1									12.0	X 120	1	5-15R		IMC/TEDDY	CUSTOM	
47	OVERSHELF, SPLASH MNTD.	1									12.0	X 120	1	5-15R		IMC/TEDDY	TBV-1-12102	
48	2-COMPARTMENT, PREP. TABLE	1	1/2	1/2	1-1/2						12.0	X 120	1	5-15R		IMC/TEDDY	CUSTOM	
49	SPARE NUMBER	-			1-1/2													
50	OVERSHELF, SPLASH MNTD.	1														IMC/TEDDY	TBV-1-1251	
51	REFRIGERATOR, PASS-THRU	1									10.5	X 120	1	5-15P		UTILITY REFRIGERATOR	PT-R-30-SS-2S-2S-D	
52	CABINET, HEATED, ROLL-THRU	2								1.5	13.0	X 120	1	5-20P		UTILITY REFRIGERATOR	RTHC-30-SS-1S-1S-H	
53	REFRIGERATOR, ROLL-THRU	2							0.5	10.2	10.2	X 120	1	5-15P		UTILITY REFRIGERATOR	RTR-30-SS-1S-1S-H	
54	WORK COUNTER, STORAGE BASE	1									12.0	X 120	1	5-15R		IMC/TEDDY	CUSTOM	
55	WORK COUNTER, STORAGE BASE	1									12.0	X 120	1	5-15R		IMC/TEDDY	CUSTOM	
56	SPARE NUMBER	-																
57	HAND SINK, BUILT-IN	1	1/2	1/2	1-1/2											IMC/TEDDY	CUSTOM	
58	POT/ PAN RACK, PORTABLE	4														METRO	PR48VX3	
59	MILK COOLER	2									2.7	X 120	1	5-15P		TRUE MFG.	TMC-49-S-SS-HC	
60	HOT FOOD COUNTER	2				1					10.8	X 208	1	6-15P		LTI	SIM-TW-4-60	
61	FOOD PROTECTOR(S), ADJUSTABLE	2									1.0	X 120	1			PREMIER METAL & GLASS	TM2N-A	
62	FLAT TOP COUNTER	2									12.0	X 120	1	5-15R		LTI	SIM-ST-28	
63	SPARE NUMBER	-																
64	COLD FOOD COUNTER	2				1			0.2	7.1	7.1	X 120	1	5-15P		LTI	SIM-TA-60	
65	FOOD PROTECTOR(S), ADJUSTABLE	2									1.0	X 120	1			PREMIER METAL & GLASS	TM2N-A	
66	FLAT TOP COUNTER	2														LTI	SIM-ST-28	
67	CASHER COUNTER	2									12.0	X 120	1	5-15R		LTI	SIM-CSE-28	
68	NOVELTY CASE, ICE CREAM	2							0.2	3.5	3.5	X 120	1	5-15P		BEVERAGE-AIR	NC43-1-W	
69	TRAY SLIDE, V-RIBBED, 9"W	LOT														LTI	CUSTOM	
70	SPARE NUMBER	-																

GENERAL CONTRACTOR NOTES:

- UNLESS OTHERWISE INDICATED, KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) IS A SUBCONTRACTOR TO THE GENERAL CONTRACTOR.
- GENERAL CONTRACTOR TO COORDINATE FINAL LOCATION OF CONDENSING UNITS WITH KITCHEN EQUIPMENT CONTRACTOR, ARCHITECT AND OWNER.
- GENERAL CONTRACTOR TO VERIFY WITH ARCHITECT AND STRUCTURAL ENGINEER THAT THE ROOF WILL SUPPORT THE CONDENSING UNITS IN THE FINAL LOCATIONS.
- 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).
- 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.
- IF WALLS ARE FIRE RATED, GENERAL CONTRACTOR TO USE METAL STUDS FOR WALL BLOCKING IN PLACE OF PLYWOOD.

GENERAL MECHANICAL NOTES:

- ROUGH-INS SHOWN ON THE FOOD SERVICE DRAWINGS ARE FOR EQUIPMENT BEING SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR ONLY. ADDITIONAL ROUGH-INS SHOWN OR NOT SHOWN ON THESE DRAWINGS FOR EQUIPMENT BEING RELOCATED, RE-USED OR SUPPLIED BY OTHERS WILL HAVE TO BE VERIFIED BY GENERAL CONTRACTOR PRIOR TO ROUGH-INS BEING INSTALLED.
- 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.
- OWNER AND/OR ARCHITECT IS TO SUBMIT THIS PLAN SET TO LOCAL HEALTH DEPARTMENT FOR APPROVAL UNLESS OTHERWISE SPECIFIED.
- 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.
- KITCHEN EQUIPMENT CONTRACTOR TO SET IN PLACE, EQUIPMENT AT THE SITE IN ACCORDANCE WITH THESE PLANS AND TERMS OF CONTRACT WITH OWNER.
- 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.
- 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:

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

PLUMBING CONTRACTOR NOTES:

- PLUMBING ROUGH-INS SHOWN ON THE FOOD SERVICE DRAWINGS ARE "POINT OF CONNECTION" OR "CONNECTED LOAD" DRAWINGS ONLY. REFER TO ENGINEERING DRAWINGS FOR FURTHER DETAILS & INFORMATION.
- FURNISH & INSTALL SHUT-OFF VALVES ON THE INLET SIDE OF THE COLD & HOT WATER LINES SERVING EACH PIECE OF EQUIPMENT.
- IF WATER PRESSURE AT THE EQUIPMENT AREA EXCEEDS 50 POUNDS FLOW PRESSURE OWNER OR HIS CONTRACTOR MUST INSTALL A PRESSURE REDUCING VALVE ON BOTH THE MAIN HOT WATER & COLD WATER SUPPLY LINES SERVING THE AREA.
- FLOW PRESSURE TO DISHWASHER (OR ITS AUXILIARY HOT WATER BOOSTER HEATER IF ONE IS USED) MUST NOT EXCEED 20 POUNDS.
- OWNER OR THEIR CONTRACTOR MUST PROVIDE AN ADEQUATE SUPPLY OF 110° F HOT WATER, MINIMUM, TO ALL COOKING EQUIPMENT, DISHWASHER, BOOSTER HEATER, WORK SINKS, HAND SINKS, ETC.
- IF WATER EXCEEDS TEN GRAINS OF HARDNESS, EXCESSIVE LIME, IRON, ALKALINE, ETC., CONDITIONS ARE PRESENT, PROPER WATER CONDITIONING EQUIPMENT MUST BE INSTALLED ON THE MAIN WATER LINES SERVING THIS FOOD SERVICE FACILITY. ALL WATER CONDITIONING EQUIPMENT SHALL BE FURNISHED, INSTALLED & MAINTAINED BY OTHERS.
- 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.
- 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.
- FURNISH & INSTALL GREASE TRAP(S) AS REQUIRED OR AS INDICATED ON ENGINEERING CONTRACT DOCUMENTS.
- FURNISH & INSTALL GAS SHUT-OFF VALVE IN GAS MAIN FEEDING ALL COOKING EQUIPMENT PRIOR TO ANY TEES OR GAS LOOP FEEDING COOKING EQUIPMENT. GAS SHUT-OFF VALVE IS RECOMMENDED TO BE INSTALLED IN ACCESSIBLE CEILING SPACE OR BELOW FLOOR WITH ACCESS TO VALVE.
- FURNISH & INSTALL FLOOR DRAINS AND/OR FLOOR SINKS AS PER LOCAL CODE HAVING JURISDICTION AND OWNERS REQUEST.
- 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 ON MAIN LINE FEEDING KITCHEN EQUIPMENT EXCEEDS 14" W.C. FURNISH & INSTALL GAS PRESSURE REDUCING VALVE ON MAIN GAS LINE, SO THAT THE PRESSURE IS EQUAL TO 14" W.C. EXCESSIVE GAS PRESSURE TO THE EQUIPMENT CAN DAMAGE THE EQUIPMENT AND CAUSE PERSONAL INJURY.
- FURNISH & INSTALL ALL WATER LINES, DRAIN LINES, GAS LINES, MANIFOLDS, SHUT-OFF/GATE VALVES, PRESSURE REDUCING VALVES, BACKFLOW PREVENTERS, VACUUM BREAKERS, ETC. OR ANY OTHER PLUMBING DEVICE REQUIRED TO MAKE EQUIPMENT OPERATIONAL. THIS IS NOT PART OF THE KITCHEN EQUIPMENT CONTRACTORS SCOPE OF WORK UNLESS OTHERWISE SPECIFIED.
- EXTEND ALL WATER LINES, DRAIN LINES & ASSOCIATED VALVES FOR DROP-IN

HOOD INFORMATION - JOB#6202127

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM				TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG			
										WIDTH	LENG	HEIGHT	DIA			CFM	VEL	SP	END TO END
1	26, 27 - L	6024 ND-2-PSP-F	CAPTIVEAIRE	8' 0"	450 DEG	I	MEDIUM	188	1500		4"	14"	1500	1403	-0.646"	1200	430 SS 100%	LEFT	ALONE
2	26, 27 - R	6024 ND-2-PSP-F	CAPTIVEAIRE	8' 0"	450 DEG	I	MEDIUM	188	1500		4"	14"	1500	1403	-0.646"	1300	430 SS 100%	RIGHT	ALONE

HOOD INFORMATION

HOOD NO	TAG	TYPE	FILTER(S)				LIGHT(S)				UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WEIGHT	
			QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM	SIZE	ELECTRICAL			SWITCHES
1	26, 27 - L	CAPTRATE SOLID FILTER	5	16"	16"	85% SEE FILTER SPEC	2	RECESSED ROUND	NO						YES	505 LBS	
2	26, 27 - R	CAPTRATE SOLID FILTER	5	16"	16"	85% SEE FILTER SPEC	2	RECESSED ROUND	NO	RIGHT	12"x60"x24"	TANK FS	40/40	DCV-1111	1 LIGHT 1 FAN	YES	839 LBS

HOOD OPTIONS

HOOD NO	TAG	FIELD WRAPPER	18.00"	HIGH	FRONT, LEFT.	OPTION	
1	26, 27 - L	BACKSPLASH	80.00"	HIGH X 204.00"	LONG	430 SS VERTICAL.	
		LEFT VERTICAL END PANEL	27"	TOP WIDTH,	21"	BOTTOM WIDTH, 80"	HIGH INSULATED 430 SS.
2	26, 27 - R	FIELD WRAPPER	18.00"	HIGH	FRONT, RIGHT.	OPTION	
		RIGHT VERTICAL END PANEL	27"	TOP WIDTH,	21"	BOTTOM WIDTH, 80"	HIGH INSULATED 430 SS.

FOR QUESTIONS, CALL THE
N. NJ & S. NY
REGION 69
PHONE: (201) 669 - 4982
EMAIL: reg69@captiveaire.com

PERFORATED SUPPLY PLENUM(S)

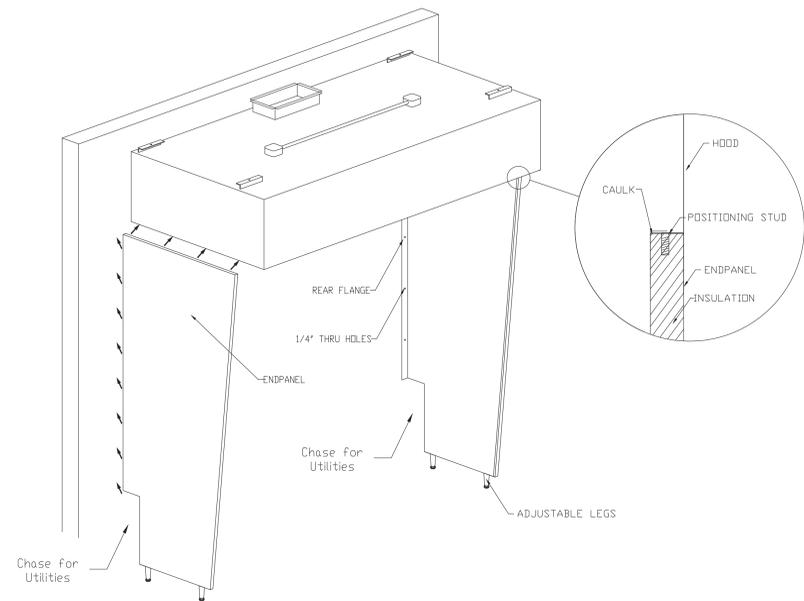
HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)				
							WIDTH	LENG	DIA	CFM	SP
1	26, 27 - L	Front	96"	18"	6"	MUA	12"	24"		600	0.162"
						MUA	12"	24"		600	0.162"
2	26, 27 - R	Front	108"	18"	6"	MUA	12"	24"		650	0.162"
						MUA	12"	24"		650	0.162"

FIRE SYSTEM INFORMATION - JOB#6202127

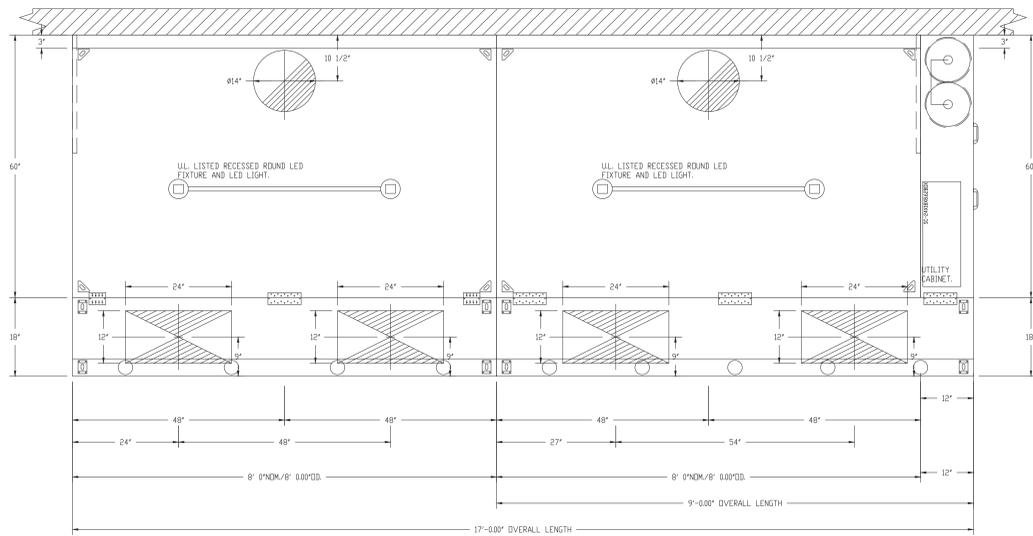
FIRE SYSTEM NO	TAG	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1	30	TANK FS	4.0/4.0	26	FIRE CABINET RIGHT	RIGHT, HOOD 2

GAS VALVE(S)

FIRE SYSTEM NO	TAG	TYPE	SIZE	SUPPLIED BY
1	30	SC ELECTRICAL	2.000	CAPTIVEAIRE SYSTEMS

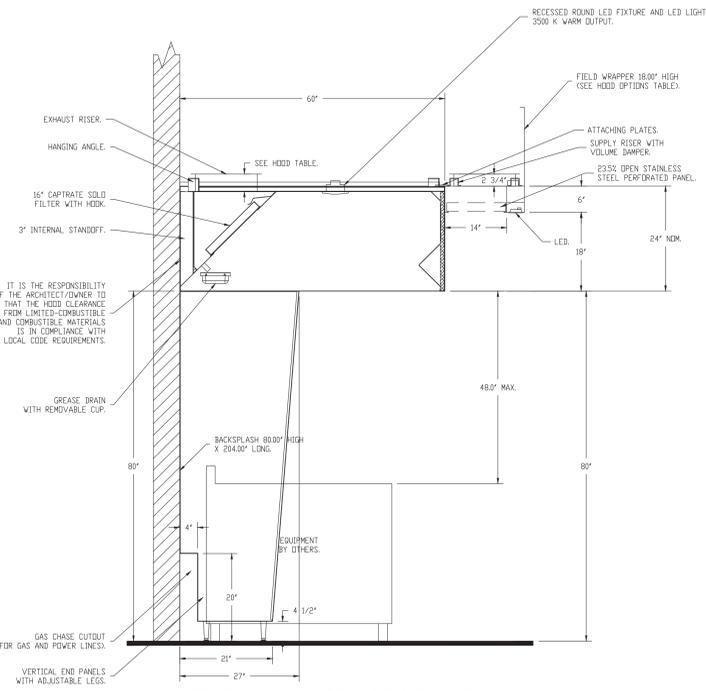


ND-2 VERTICAL ENDPANEL



PLAN VIEW - HOOD #1 (26, 27 - L)
8' 0.00" LONG 6024ND-2-PSP-F

PLAN VIEW - HOOD #2 (26, 27 - R)
8' 0.00" LONG 6024ND-2-PSP-F



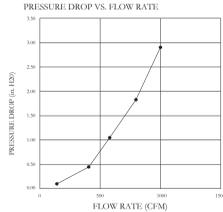
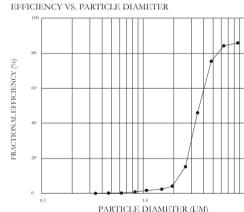
SECTION VIEW - MODEL 6024ND-2-PSP-F
HOOD - #1 (26, 27 - L)
HOOD - #2 (26, 27 - R)

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

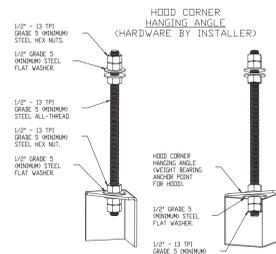
SPECIFICATION: CAPTRATE® GREASE-STOP® SOLID FILTER

THE CAPTRATE GREASE-STOP SOLID FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-Baffle DESIGN IN CONJUNCTION WITH A SLOTTED REAR Baffle DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY. FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S). UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

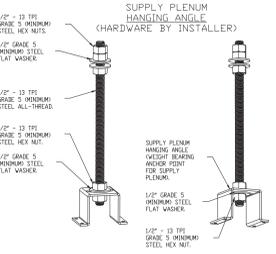
GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE. THE CAPTRATE GREASE-STOP SOLID WAS TESTED TO ASTM STANDARD ASTM F2519-05. MANUFACTURER APPROVED FOR USE IN SLIGHT FUEL APPLICATIONS AS A SPARK ARRESTER.



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



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

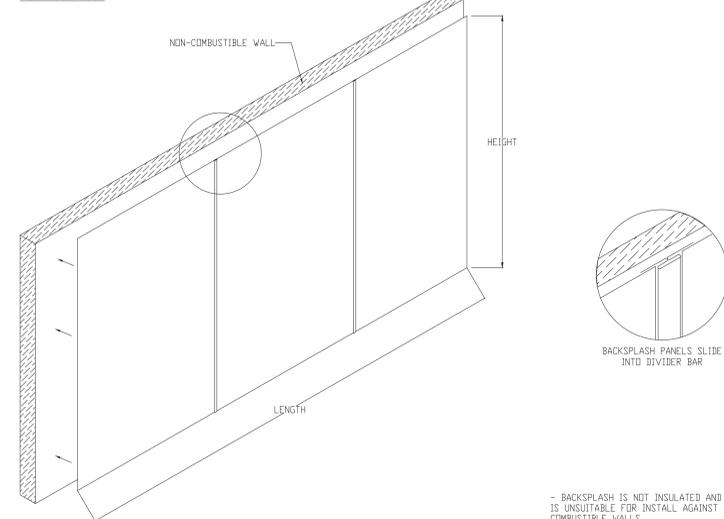


ASSEMBLY INSTRUCTIONS
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION ABOVE CEILING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

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH

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

BACKSPLASH



BACKSPLASH IS NOT INSULATED AND IS UNSUITABLE FOR INSTALL AGAINST COMBUSTIBLE WALLS

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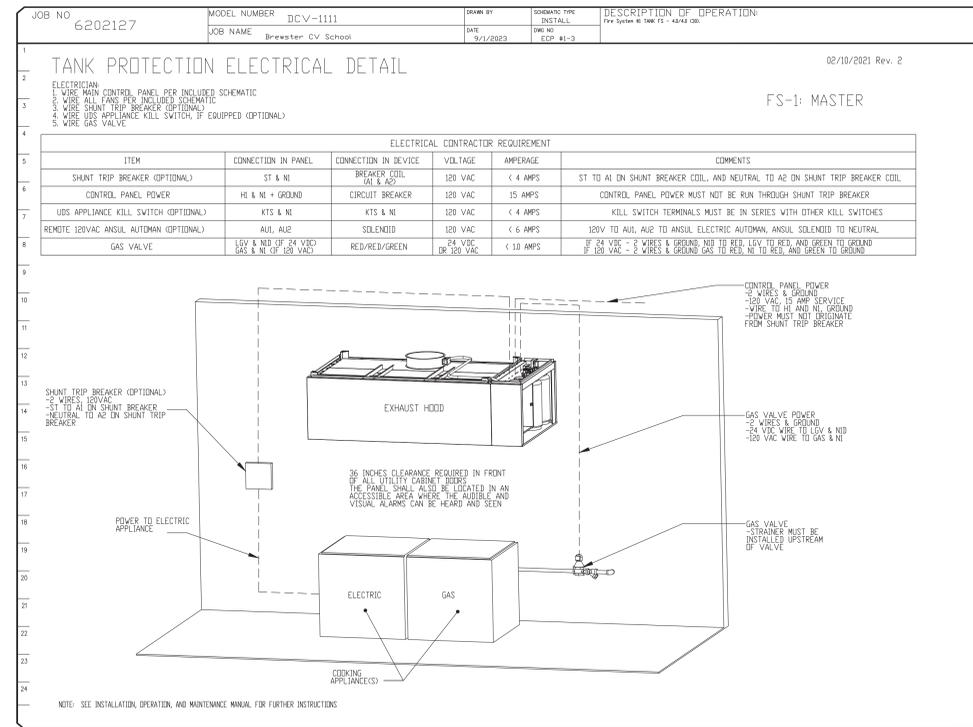
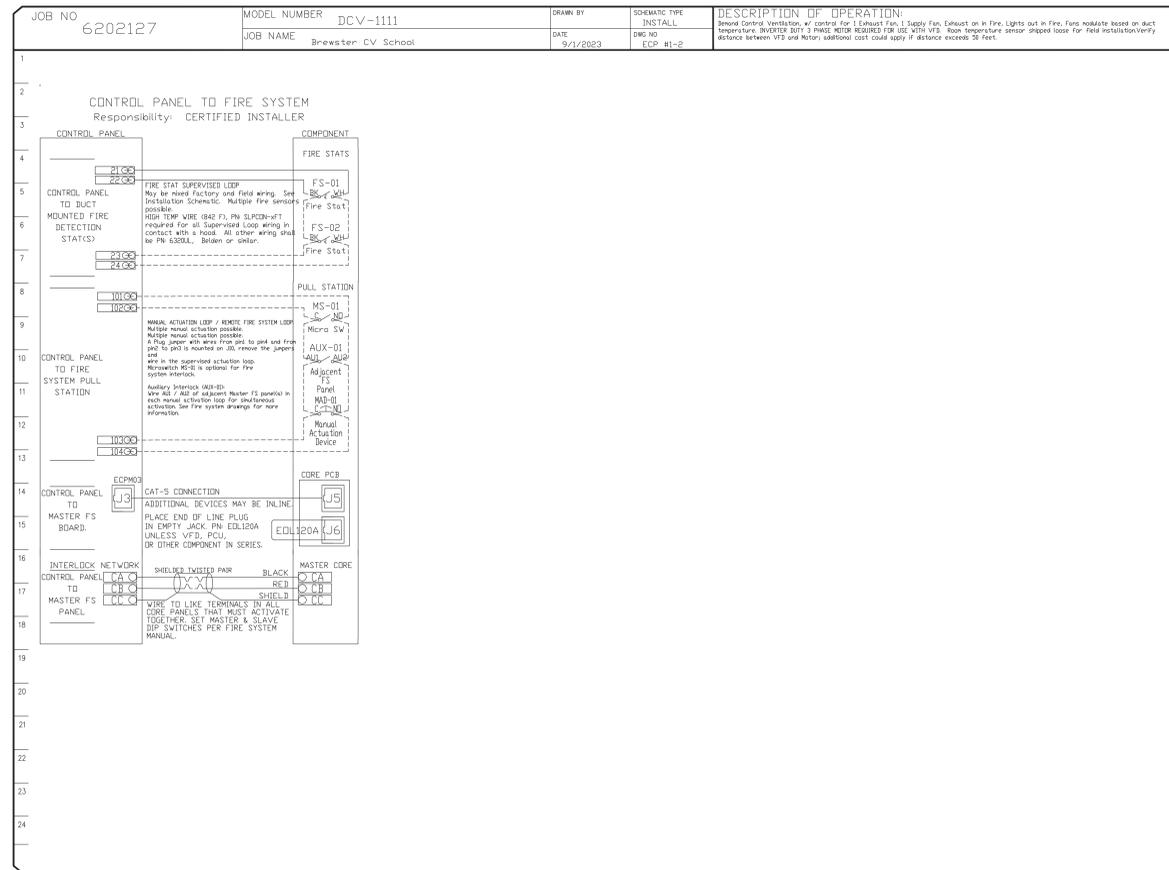
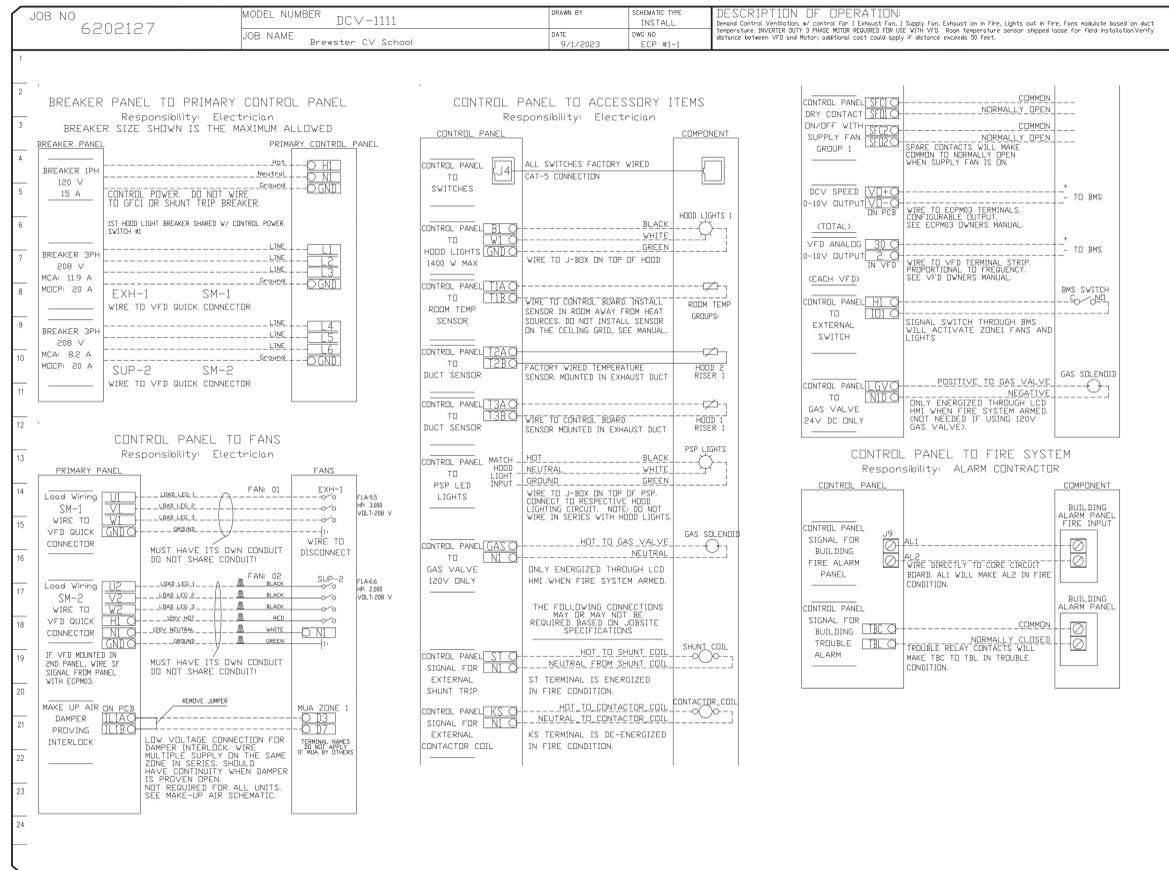
S.E.D. CONTROL NUMBER:
48-06-01-06-0-001-026

PROJECT: BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETERIA ADDITION & RELATED WORK
20 FARM TO MARKET ROAD BREWSTER, NY 10909
DRAWING TITLE: FOOD SERVICE EXHAUST HOOD PLAN,
DETAILS & SCHEDULE

11-29-2023	D.D. SUBMISSION
06-31-2023	S.D. SUBMISSION
DATE	ISSUED TO
SHEET SIZE 30"x42"	DRAWING NO.
SCALE AS NOTED	FS.3
DRAWN BY F & D	FILE NO. 23505.02

NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY		TYPE	Φ	HP	VOLTS	FLA
1	29	DCV-1111	UTILITY CABINET RIGHT	UTILITY CABINET RIGHT	1 LIGHT	SMART CONTROLS DCV	EXHAUST	3	3.000	208	9.5
				HOOD # 2	1 FAN		SUPPLY	3	2.000	208	6.6

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



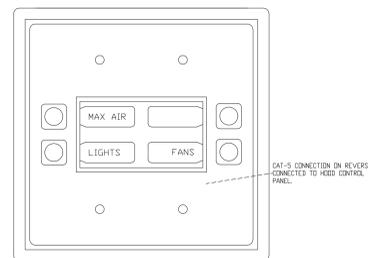
DEMAND CONTROL VENTILATION SYSTEM

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

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

The Demand Control Ventilation System complies with IMC 507.1.1 by interlocking with cooking appliances through means of a heat sensor to automatically activate exhaust fans during cooking operations. Demand control ventilation systems are capable of modulating exhaust and make up air fan speeds per the requirements outlined in IECC 403.2.8.

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



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S.E.D. CONTROL NUMBER:
 48-06-01-06-0-001-026

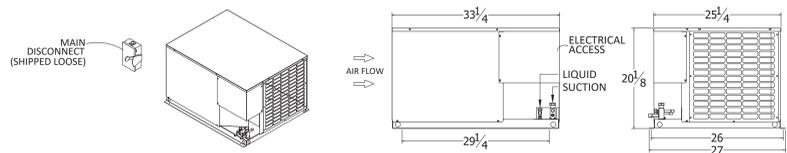
PROJECT:
 BREWSTER CENTRAL SCHOOL DISTRICT
 C.V. STARR INTERMEDIATE SCHOOL
 CAFETERIA ADDITION & RELATED WORK
 20 FABRI TO MARKET ROAD BREWSTER, NY 10899

DRAWING TITLE:
 FOOD SERVICE EXHAUST HOOD WIRING DIAGRAMS

11-29-2023	D.D. SUBMISSION
06-31-2023	S.D. SUBMISSION
DATE	ISSUED TO
SHEET SIZE	DRAWING NO.
30"x42"	FS.4
SCALE	AS NOTED
DRAWN BY	FILE NO.
F & D	23505.02

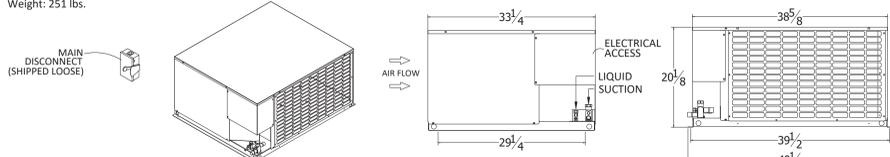
ITEM NO. 11 WALK-IN COOLER

Model No. - PCM0092CT3A
Qty. 1
Type: Outdoor Air Cooled
Voltage: 208/60/3
Refrigerant: R-448a
HP: 0.9
Weight: 189 lbs.



ITEM NO. 5 WALK-IN FREEZER

Model No. PCL0352CT3A
Qty. 1
Type: Outdoor Air Cooled
Voltage: 208/60/3
Refrigerant: R-448a
HP: 3.5
Weight: 251 lbs.



ENGINEERING SUMMARY

CONDENSING UNIT ITEM #	SYSTEM	ITEM #	DESCRIPTION	FIXTURES				CONDENSING UNIT COMPRESSOR						EVAPORATOR COILS						REFRIGERANT LINE																	
				TEMP °F		REQ'D FIXTURE BTU/H	REFRIG. R.	MODEL NO.	H.P.	RATING @ 60 HZ			REC. CAP. (lbs)	ITEM #	MODEL NO.	QTY	FAN MOTORS @ 60 HZ			HEATERS @ 60 HZ			ACCESSORIES		SIZES (IN)		TOTAL SYSTEM LOAD	MCA	MOPD								
				INT.	SUCT.					RLA	V	PH					90	TYPE	RLA	V	PH	O.C.	ECOSMART	CONTROL QTY	TSTAT	T-SOL VALVE				EXP. VALV.	SUCT.	LIQUID	LINE RUN (FT)	TYPE			
11	A	10	WALK-IN COOLER	35	25	9762	448A	PCM0092CT3A	0.9	5.2	208	3	10200	Z	8.0	11.1	BEL0095	1	1.8	115	1	13.7	208	1	ELEC	ECOSMART	1	F	F	EF	5/8	3/8	100	M	5.2	15.0	15
5	B	4	WALK-IN FREEZER	-10	-20	10964	448A	PCL0352CT3A	3.5	11.9	208	3	11600	Z	15.0	5.1	BEL0130	1	1.5	208	1	13.7	208	1	ELEC	ECOSMART	1	F	F	EF	1-1/8	1/2	100	M	11.9	20.0	25

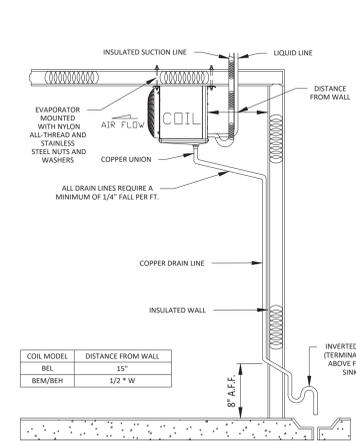
ALL EVAPORATOR COILS WILL REQUIRE A HOUSE POWER SUPPLY

UL LISTED

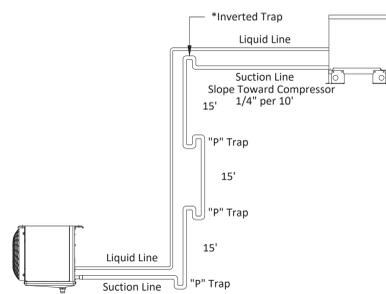
NOTE: IT IS THE INSTALLING CONTRACTORS RESPONSIBILITY TO FOLLOW ALL APPLICABLE CODES AND CURRENT REFRIGERATION INDUSTRY STANDARDS AND PRACTICES WHEN DETERMINING LINE SIZES, AND INSTALLING AND STARTING UP RDT EQUIPMENT.

COMPRESSOR TYPE Z SCROLL H HERMETIC S SEMI-HERMETIC D DISCUS	DEFROST TYPE O.C. OFF CYCLE ELEC ELECTRIC	LINE TYPE M MAIN B BRANCH T TRUNK	EVAPORATOR ACCESSORIES EF EEV FACTORY EQUIPPED ON EVAP TF TXV FACTORY EQUIPPED ON EVAP O PROVIDED BY OTHERS L LOOSE (FIELD INSTALLATION)
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EVAPORATOR MOUNTING DETAIL (TYPICAL)

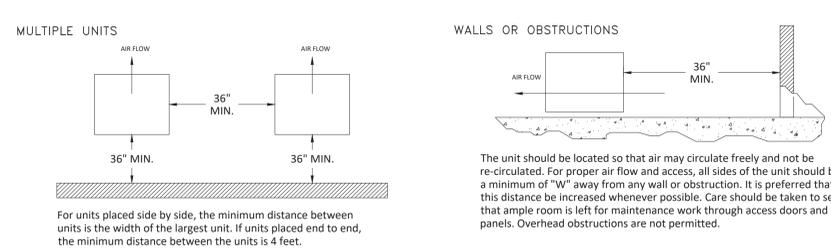


SUCTION LINE VERTICAL RISE DETAIL



- Install trap every transition from horizontal to vertical.
- Insulate suction lines with 3/4" wall Armaflex insulation.
- All joints brazed with minimum 15% silver content brazing rod.
- Install "P" trap on suction line every 15' vertical rise.
- Not to exceed 45' vertically over all.
- If compressor is above the evaporator, install inverted trap on top of the rise to prevent oil from seeping down when fixture(s) is turned off.

CLEARANCE REQUIREMENTS: PC SERIES (TYPICAL)



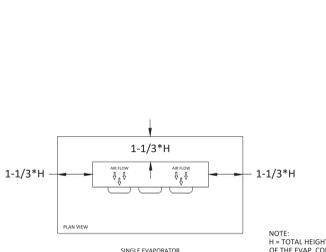
- EACH CONDENSING UNIT EQUIPPED WITH:**
- MAIN DISCONNECT (SHIPPED LOOSE)
 - DEMAND DEFROST CONTROLLERS
 - POWDER COATED STEEL CABINET
 - CRANKCASE HEATERS
 - HEAD PRESSURE CONTROL VALVE
 - DUAL PRESSURE CONTROL
 - LIQUID LINE DRIER & SIGHT GLASS
 - SUCTION LINE FILTER
 - EEV'S & SUCTION TRANSDUCERS ON COILS
 - HEATED & INSULATED RECEIVERS

EVAPORATOR DETAILS - MODEL BEL

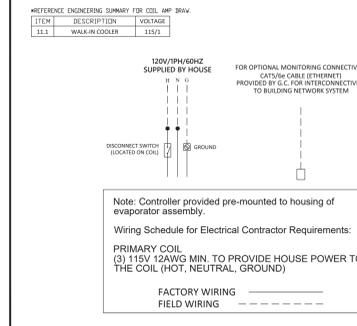
AIR DEFROST Size	DIMENSIONS (Inches)				CONNECTIONS (Inches)			Approx. Net Wt. Lbs.	ELECTRICAL DATA		
	A	B	C	D	Coil Inlet	Suction	Drain		Qty. Motors	EC Motor Fan Amps	Heater Amps
095	45-1/2	33-1/4	-	-	1/2 OD	5/8 OD	3/4 MPPT	51	2	1.8	1.0

ELECTRIC DEFROST	DIMENSIONS (Inches)				CONNECTIONS (Inches)			Approx. Net Wt. Lbs.	ELECTRICAL DATA				
	A	B	C	D	Coil Inlet	Suction	Drain		Qty. Motors	EC Motor Fan Amps	Heater Amps as wired for		
130	61-1/2	49-1/4	-	-	1/2 OD	7/8 OD	3/4 MPPT	71	3	1.5	13.7	8.5	6.8

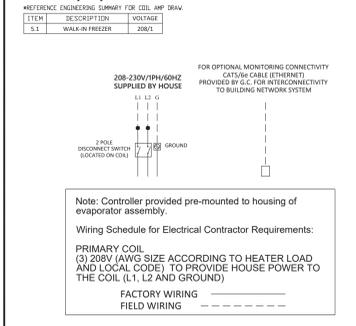
EVAPORATOR PLACEMENT & CLEARANCE REQUIREMENTS (I.E. - BEL)



WIRING DIAGRAM - ECO-SMART - AKOAI1E DEMAND DEFROST CONTROLLER FOR WALK-IN COOLER WITH ONE COIL 115/60/1



WIRING DIAGRAM - ECO-SMART - AKOB1EE DEMAND DEFROST CONTROLLER FOR WALK-IN FREEZER WITH ONE COIL 208-230/60/1



POLARCRAFT SERIES ENGINEERING SPECIFICATIONS

Single compressor, outdoor, air cooled. The refrigeration package shall be a pre-engineered and factory-assembled unit, trade name "Polarcraft", as manufactured by Refrigeration Design Technologies, 1808 FM Road 66, P.O. Box 622, Wauvatche, Texas 75167; Phone: (972) 937-3215; Fax: (972) 937-0970.

1. Air-Cooled Refrigeration System
The RDT UL Listed "Air-Cooled" Refrigeration system shall be housed in a weather-protected compact steel frame. The entire housing shall be powder-coated steel. The unit shall include an air-cooled aluminum fin copper tube condenser. The exterior housing shall feature a one piece grille for air flow. Lifting points shall be integrated in the framing component. Condenser fan motors shall be mounted within the enclosure. An optional hail guard is available.

Each unit shall be equipped with a high efficiency fan motor(s), sight glass, liquid filter/drier, liquid line inlet and outlet valve. Each unit shall be equipped with a head pressure regulator for low ambient conditions.

Condensing unit shall contain a scroll type compressor assembled to operate with the refrigerant specified for both medium and low temperature applications.

2. Evaporator Coils
A. Evaporator coils shall be direct expansion type fabricated of copper tubes with aluminum fins.
B. All evaporator coils shall be provided with solenoid valve, thermostatic or electronic expansion valve and thermostat.

3. Pre-Piping
All refrigerant lines shall be extended to outside of the housing in a neat and orderly manner. All tubing shall be securely supported and anchored with non-corrosive coated clamps.

All joints must be brazed.

1. Control Panel
The package shall have a factory-mounted and pre-wired control panel, with main disconnect (non fused) where required, circuit breakers, contactors wired for single point power connection.

General Information
Contractors shall verify all dimensions onsite and coordinate with other trades.

General contractor shall prepare the platform, curbed openings and weatherproofing the unit after installation.

Refrigeration Contractor
All copper tubing to be refrigerant grade. A.C.R. or type "L".
Brazing should be used for all refrigerant piping. Silver solder or soft solder is not acceptable.

All piping to be pressure tested with nitrogen at 300 psi. After the condensing unit and coil have been connected the balance of the system shall be leak tested with the valves open at 200 psi.

The complete system shall be evacuated with a vacuum pump. Each unit should be charged tested and adjusted to assure operation.

Contractor should provide and install the drain-line heater in freezer. Heater shall be connected by electrical contractor. Seal all penetrations through the walk-in units with foam.

Electrical Contractor
Electrical contractor to provide power for refrigeration package and connect control and defrost system as called for in the wiring diagram.

Electrical contractor to connect drain-line heater in the freezer.

All electrical wiring and installation shall be in accordance with the wiring diagram and local codes. Seal all penetrations through the walk-in units with foam.

Plumbing Contractor
Plumbing contractor to provide copper drain lines for walk-in refrigerator and freezer, pitched 1/4" per foot of run. Trap drain-line outside of refrigerated space to avoid entrance of warm, moist air.

All plumbing installation shall be in accordance with local codes.

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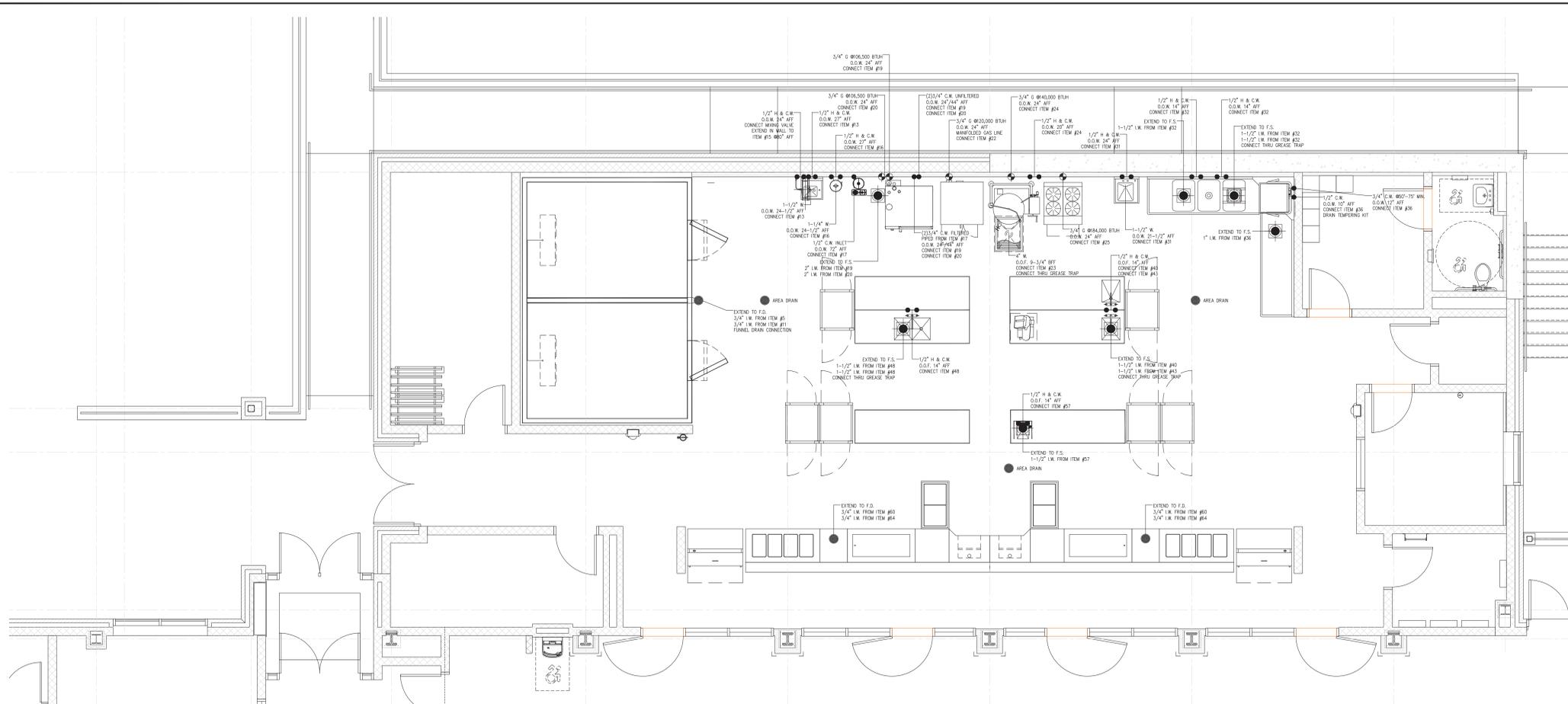
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S.E.D. CONTROL NUMBER:
48-06-01-06-001-026

PROJECT: BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETERIA ADDITION & RELATED WORK
DRAWING TITLE: FOOD SERVICE REFRIGERATION DATA

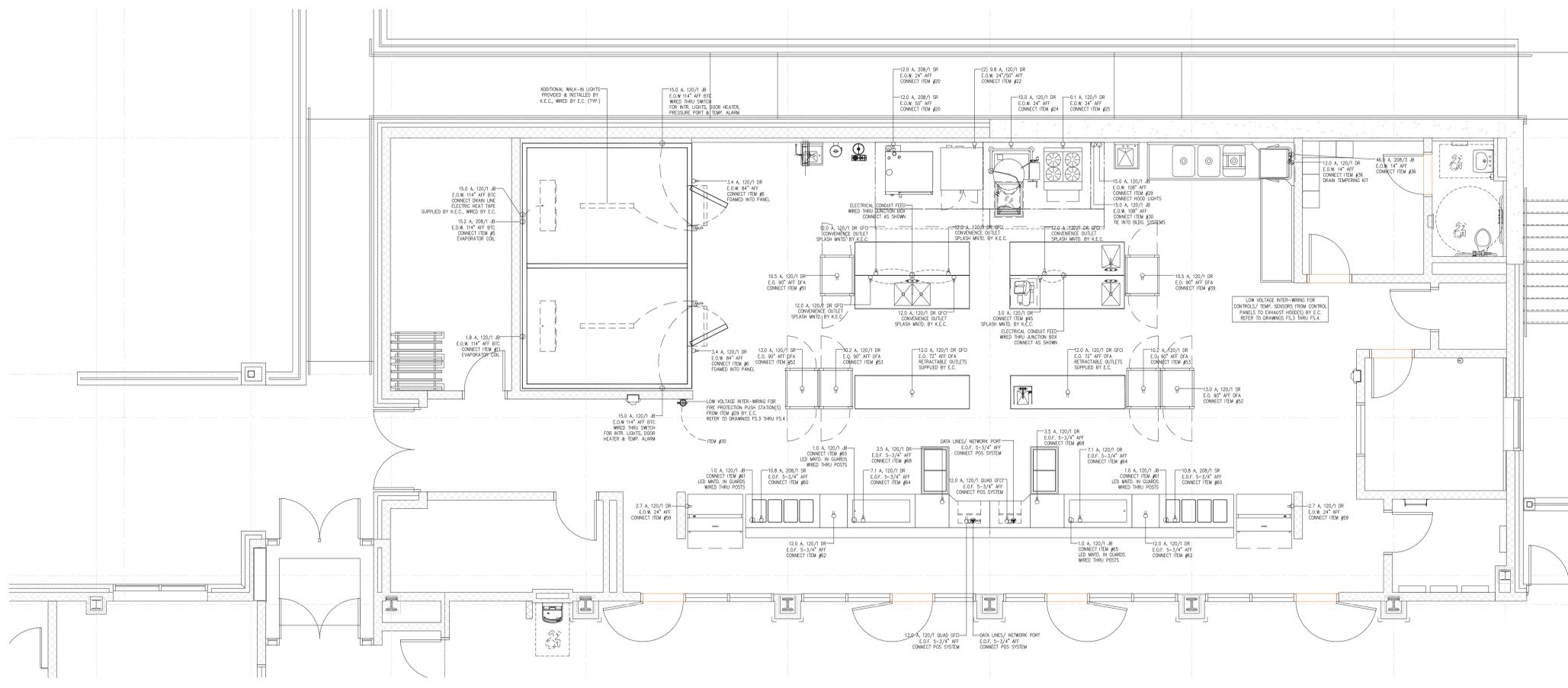
11-29-2023 D.D. SUBMISSION
08-31-2023 S.D. SUBMISSION
DATE ISSUED TO:
SHEET SIZE 30"x42"
SCALE AS NOTED FS.5
DRAWN BY F & D FILE NO. 23505.02



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

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

PLUMBING NOTES:
 1) P.C. TO PROVIDE HUB DRAINS FOR ALL INDIRECT WASTE LINES AND RETAIN AIR GAPS AS REQUIRED.
 2) P.C. TO CHECK ALL CONDITIONS AND VERIFY ALL DIMENSIONS PRIOR TO WORK.



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

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

ELECTRICAL NOTES:
 1) ALL WALL OUTLETS ARE FROM AFF TO BOTTOM OF BOX.
 2) E.C. TO CHECK ALL CONDITIONS AND VERIFY ALL DIMENSIONS PRIOR TO WORK.

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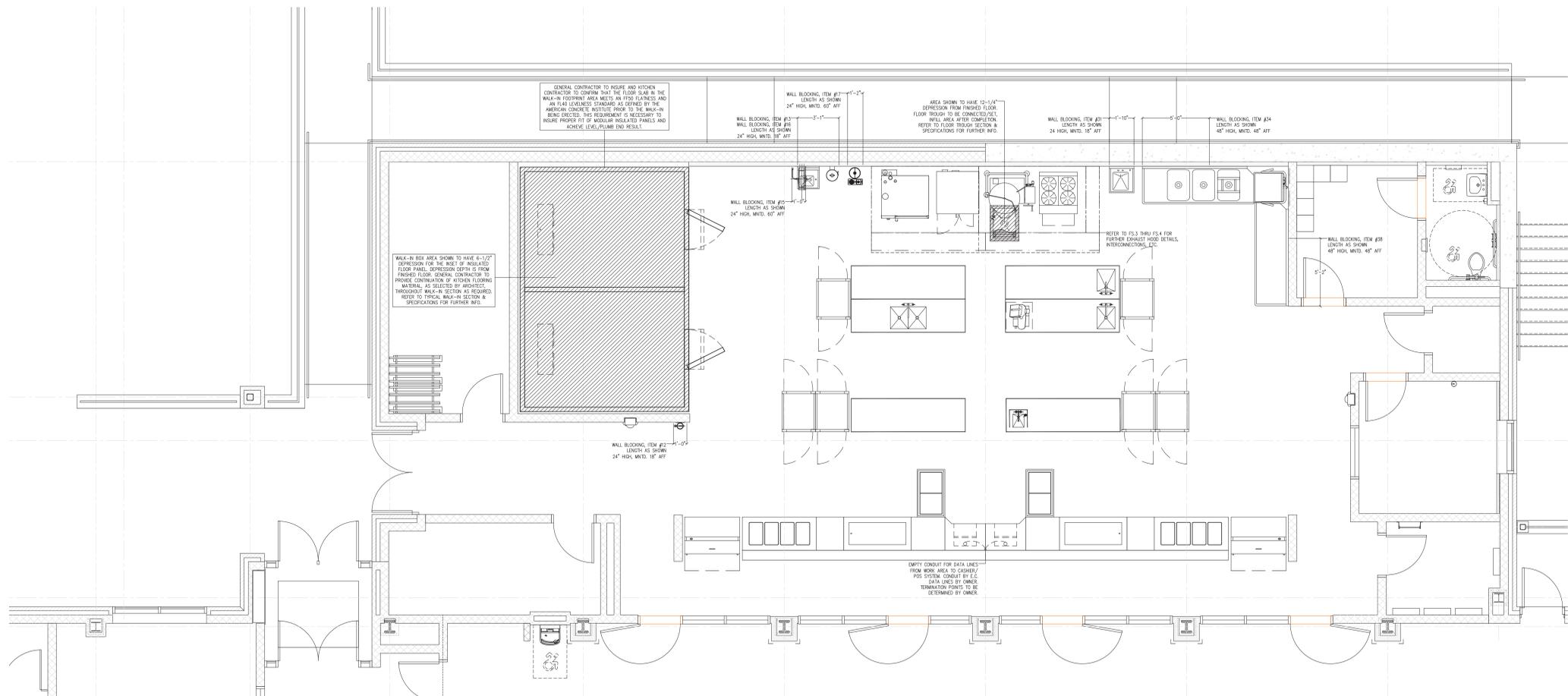
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S.E.D. CONTROL NUMBER:
 48-06-01-06-0-001-026

PROJECT:
 BREWSTER CENTRAL SCHOOL DISTRICT
 C.V. STARR INTERMEDIATE SCHOOL
 CAFETERIA ADDITION & RELATED WORK
 20 FARM TO MARKET ROAD BREWSTER, NY 10899

DRAWING TITLE:
 FOOD SERVICE UTILITY
 CONNECTIONS PLAN & NOTES

11-29-2023	D.D. SUBMISSION
06-31-2023	S.D. SUBMISSION
DATE	ISSUED TO
SHEET SIZE 30"x42"	DRAWING NO. FS.6
SCALE AS NOTED	
DRAWN BY F & D	FILE NO. 23505.02



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

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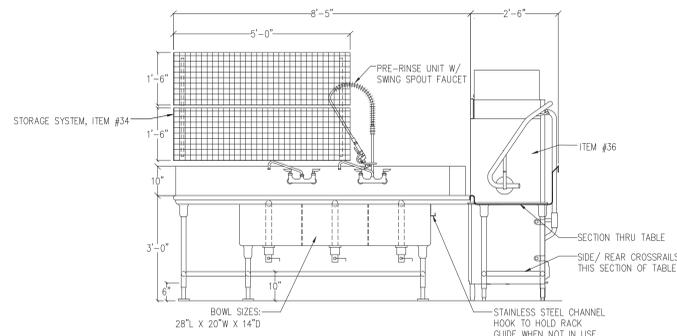
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PLANNERS**

S.E.D. CONTROL NUMBER:
48-06-01-06-0-001-026

PROJECT:
BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETERIA ADDITION & RELATED WORK
20 FARM TO MARKET ROAD BREWSTER, NY 10999

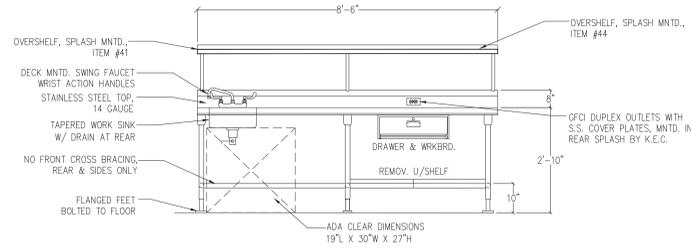
DRAWING TITLE:
FOOD SERVICE SPECIAL
CONDITIONS PLAN & NOTES

11-29-2023	D.D. SUBMISSION
06-31-2023	S.D. SUBMISSION
DATE	ISSUED TO
SHEET SIZE 30"x42"	DRAWING NO.
SCALE AS NOTED	FS.7
DRAWN BY F & D	FILE NO. 23505.02



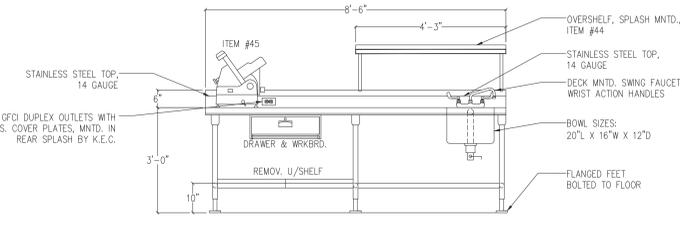
ELEVATION OF ITEM #32

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



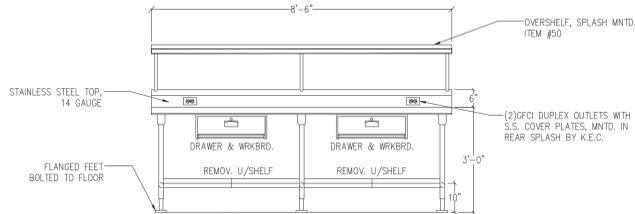
ELEVATION OF ITEM #40

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



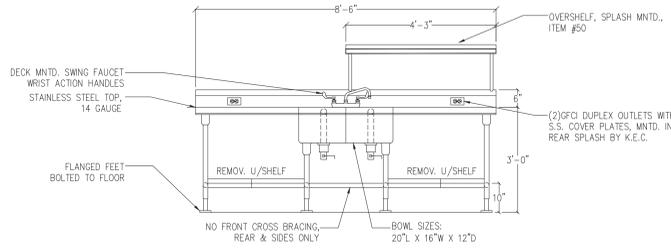
ELEVATION OF ITEM #43

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



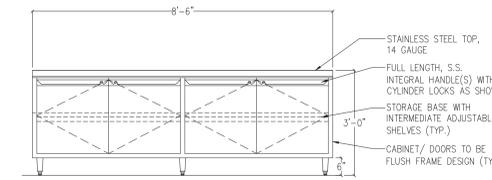
ELEVATION OF ITEM #46

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



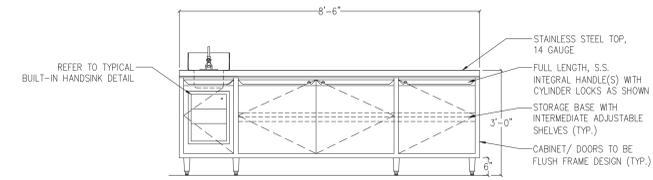
ELEVATION OF ITEM #48

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



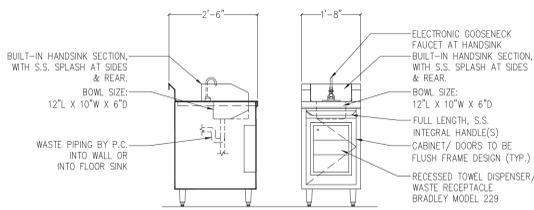
ELEVATION OF ITEM #54

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



ELEVATION OF ITEM #55

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



TYP. BUILT-IN HANDSINK

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

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ARCHITECTS
PLANNERS

S.E.D. CONTROL NUMBER:
48-06-01-06-0-001-026

PROJECT:
BREWSTER CENTRAL SCHOOL DISTRICT
C.V. STARR INTERMEDIATE SCHOOL
CAFETERIA ADDITION & RELATED WORK
20 FARM TO MARKET ROAD BREWSTER, NY 10899

DRAWING TITLE:
FOOD SERVICE ELEVATIONS,
SECTIONS & DETAILS

11-29-2023	D.D. SUBMISSION
06-31-2023	S.D. SUBMISSION
DATE	ISSUED TO
SHEET SIZE 30"x42"	DRAWING NO. FS.8
SCALE AS NOTED	FILE NO. 23505.02
DRAWN BY F & D	

