JOSEPH THOMPSON ARCHITECT
108 N DIVISION STREET, SUITE 100, PEEKSKILL, NEW YORK 10566

Project: **Peekskill Firehouse Kitchen Incubator**
701 Washington Street
Peekskill, New York 10566

Date: June 25, 2025

RE: **BID ADDENDUM 003**

The items set forth herein, whether of omission, addition, substitution or clarification are to be included in and form a part of the construction documents for the project listed above.

The purpose of this addendum is to provide:

- Summary of questions presented during the two pre-bid project meetings held on May 14, 2025 and June 17, 2025.
- Responses to Requests for Clarification
- Extend the bid due date from Tuesday, July 1 at 11:00 AM until Tuesday, July 7, 2025 at 11:00 AM.

Pre-Bid Meeting Q&A:

1. What is the purpose of the kitchen incubator?

   The Peekskill Firehouse Kitchen Incubator (PFKI) is a multi-governmental model of economic development – repurposing the former Centennial Hose Station Fire House (c.1979) into a Commercial Kitchen Incubator to facilitate start-up and expanding food businesses. Building on the NY Metropolitan Market Area's burgeoning demand for local, fresh, organic, artisanal and culturally diverse food offerings, the Incubator will provide access to affordable licensed commercial kitchen capacity for Peekskill and the Westchester County's "food-preneurs".

   The Incubator Project will contain 5 licensed fully complying commercial kitchens, storage and related support auxiliary operations available for lease to food entrepreneurs which can be wholesale providers of food, direct food retailers, caterers, food truck operators, farmer markets sellers, or restaurants. The Incubator will also offer various types of technical assistance and training for food businesses and workforce development. The facility is proposed to be able to offer services to its clients twenty-four hours a day, seven days a week.

2. Is there a list of permits required for the project?

   Please refer to Project Manual Section 011200a: Required Permits and Approvals

3. Are there requirements for MWBE participation?

   Yes, please refer to Project Manual Section 015600 Affirmative Action which specifies:

   *The minimum contract award value to MWBEs by the General Work Contractor shall be a minimum of Two Hundred and Ninety-Eight Thousand Five Hundred Dollars ($285,900).

   *Requirement established for compliance with NYSESD (New York State Empire State Development) Grant.

   The project is also required to comply with all EDA (Economic Development Administration) requirements as specified in Project Manual Section 002113 Instruction to Bidders that also references additional documents contained in the Project Manual:

   - Standard Terms and Conditions for Construction Projects dated March 22, 2021
   - Specific Award Conditions (Project #01-01-15338)

4. Are prevailing wages required?

   Yes, rates are included in the Project Manual Section 007346 and can be accessed on the New York State Department of Labor website:

   PRC#: **2024012733**

   Project Title: **Peekskill FH Kitchen Incubator**

5. Is the project tax exempt?

   No, but a Form ST-124 Certificate of Capital Improvement may be filed.

6. Is there information available on the existing underground oil tank?

   Please find a DEC Record of Spill Closure date May 14, 2001 from a prior existing tank attached. This would indicate that the current underground tank was installed circa 2001.

7. What is the existing roofing and is the warranty still active?

The existing roofing is a black membrane roof in good condition. The warranty is no longer active.

8. Will the GC need to coordinate all necessary filings with the Department of Labor for the asbestos abatement work?

   Yes, the General Work Contractor is required to ensure full compliance with all applicable 12 NYCRR Part 56/ Department of Labor "Rule 56" requirements. Work to be performed by a qualified asbestos abatement contractor.

9. The storage container noted to be removed as indicated on note #32 on drawing sheet AD2.01 is no longer present. Should that scope be omitted from the bid?

   Yes

10. Can the new commercial kitchen hoods be hung from the trusses?

    New hoods shall ne anchored to the new framed walls. Contractor shall submit a shop drawing depicting the hood installation with proposed suspended weights specified for review by the Structural Engineer of Record prior to installation. While it is not anticipated, should it be determined that any additional reinforcing is required a change order for the additional work shall be considered.

11. Are there limits on working hours?

    Contractors must perform work in conformance with the City of Peekskill Noise Code (Chapter 391) Section 391-5.B:

    Construction activities. No person shall undertake or permit any building or construction activity which produces sound, including but not limited to the delivery or transfer of construction materials, supplies and equipment and the clearing and removal of trees or other site preparation work, which sound is audible upon any other property in the City, except only as follows:

    1. *Permitted Monday through Friday, except holidays, during the hours of 8:00 a.m. to 8:00 p.m.*

    2. *Permitted Saturdays, except holidays, during the hours of 9:00 a.m. to 5:00 p.m.*

12. Can the bid due date be extended to provide additional time that will aid in the interest of providing more competitive bids?

    Yes, an extension of the bid due date can be considered and will be included in a forthcoming addendum should it be decided.

Requests for Clarification

1. There is a discrepancy between he model 3-bay sink listed on the equipment schedule on drawing sheet A4.01 and Specification Section 11400. Should the bid be based on the plans or specifications?

   Kitchen Equipment specifications shall be per drawing sheets A4.01 and A4.02. Please find a revised project manual section 11400 attached that indicates as such.

2. Is there a Project Labor Agreement established for the project?

   No.

3. Is there a “not to exceed” value for the bid bond?

   No. Bid bond value shall be for 5% of the bid value as specified in Project Manual Section 002113 Instructions to Bidders.

4. Will utilization of SDVOB certified vendors qualify toward the MWBE requirements.

   No.

5. Is there a specification for the freight lift?

   Freight lift shall be a Hydraulic VRC (Vertical Reciprocating Conveyor) lift with a capacity of 6,000 pounds as manufactured by Autoquip or equal.

6. Are Division 12 specifications available?

   No. Furnishings will not be part of the General Work Scope with the exception of a grid type bicycle rack shall as manufactured by ULINE or equal be furnished and installed in the area identified on the Site Plan Please by the General Work Contractor. Please find a revised Project Manual Section 000002 Index to Specifications attached.

7. What type of railings are required for the interior stairs?

   Please provide pipe railing as specified on drawings.

8. What is the size of the existing waste line the new plumbing is specified to connect to?

   4” diameter. Please find original 1979 construction drawings for the building attached for reference.

9. Detail 2/ A3.02 calls for mechanically fastened TPO while Specification Section 075323 calls for 060 EPDM. Please clarify which is required?

   Contractor may bid either system.

Attachments:

1. Revised Project Manual Section 000002 Index to Specifications dated June 25, 2025 (5 pages).
2. Revised Project Manual Section 003113 “Project Schedule” dated June 25, 2025 (1 page)
3. NYS DEC Spill Closure Report dated May 14, 2001 (1 page).
4. Revised Project Manual Specification Section 11400 Food Service Equipment dated June 25, 2025 (22 Pages).
5. Pre-Bid Meeting Sign-in Sheet dated May 14, 2025 (1 page)
6. Pre-Bid Meeting Sign-In Sheet dated June 17, 2025 (1 page)
7. Original 1978 Construction Drawings (17 Sheets)

Prepared By:
Joseph G. Thompson, RA, M. Arch, NCARB, LEED AP, CSBA, CDT

End of Addendum # 3

Index to Specifications- VOLUME 1 (of 2)

Index to Specifications- VOLUME 2 (of 2)

DIVISION #1 - GENERAL REQUIREMENTS

DIVISION 02 – EXISTING CONDITIONS

DIVISION 03 – CONCRETE

DIVISION 04 – MASONRY

DIVISION 05 – METALS

DIVISION 06 – WOOD, PLASTICS, AND COMPOSITES

DIVISION 7 – THERMAL AND MOISTURE PROTECTION

DIVISION 8 – OPENINGS

DIVISION 9 – FINISHES

DIVISION 10 – SPECIALTIES

DIVISION 11 – EQUIPMENT

DIVISION 22 – PLUMBING

DIVISION 23 – HEATING, VENTILATION, AND AIR CONDITIONING

DIVISION 26 – ELECTRICAL

End of Index

Section 003113: Project Schedule

Bids Due (All Contracts)……June 9, 2025

Bids Qualification……..Week of June 9, 2025

PFDC Board Approval of Contracts……June 13, 2025

Obtain EDA Authorization to Award Contracts……June 16- July 11, 2025

Award Contracts (All Contracts)……July 14, 2025

Start of Work……July 21, 2025

Substantial Completion ……March 23, 2026

Architect Write Punch List……March 24, 2025

Perform Punch List……..March 25-April 15, 2025

Kitchen Equipment Install (Contracts 2 & 3)…… March 25-April 15, 2025

Physical Completion of all work……..*April 16. 2025

*Liquidated Damages shall apply for any delay to complete per schedule as indicated in the Instructions to Bidders Section 002113 Item 7.B.

SPILL CLOSURE - NYSDEC

NEW YORK STATE DEPARTMENT OF ENVIRONMENTAL CONSERVATION

Spill Incidents Database Search Details

Spill Record

Administrative Information

DEC Region: 3
Spill Number: 0101689

Spill Date/Time

Spill Date: 05/14/2001 **Spill Time:** 11:00:00 AM
Call Received Date: 05/14/2001 **Call Received Time:** 12:15:00 PM

Location

Spill Name: FIRE HOUSE
Address: 701 WASHINGTON ST
City: PEEKSKILL **County:** Westchester

Spill Description

Material Spilled	Amount Spilled	Resource Affected
#2 fuel oil	UNKNOWN	Soil

Cause: Tank Failure
Source: Institutional, Educational, Gov., Other
Waterbody:

Record Close

Date Spill Closed: 01/29/2007

"Date Spill Closed" means the date the spill case was closed by the case manager in the Department of Environmental Conservation (the Department). The spill case was closed because either, a) the records and data submitted indicate that the necessary cleanup and removal actions have been completed and no further remedial activities are necessary, or b) the case was closed for administrative reasons (e.g., multiple reports of a single spill consolidated into a single spill number). The Department however reserves the right to require additional remedial work in relation to the spill, if in the future it determines that further action is necessary.

If you have questions about this reported incident, please contact the Regional Office where the incident occurred.

SECTION 114000 – FOODSERVICE EQUIPMENT

PART 1 - GENERAL

1.1 GENERAL REQUIREMENTS

A. Work of this Section shall conform to the requirements of the Contract Documents including drawings and general provisions of the Contract, General and Supplementary Conditions and Division 01 Specification Sections.

1.2 BIDS

A. Kitchen Equipment Contractor (KEC) is a primer-contractorand is to provide and install all items listed in this section and as detailed on food service drawings.

B. Any denotation to specific trade responsibility (ie: Kitchen Equipment Contractor (KEC), Electrical Contractor (EC), Plumbing Contractor (PC), etc.) mentioned shall fall under the scope of the General Contractor (GC). The GC is responsible to hire all necessary sub-contractors.

C. General Contractor (GC) shall make all final electrical, plumbing and exhaust connections. The Kitchen Equipment Contractor (KEC) shall perform initial startup and testing of equipment.

D. Substitutions: When a product or material is specified by name and or model number, as noted in these specifications, such specifications establishes the standard type and quality considered most satisfactory for the particular purpose in the building. The bid proposal therefore should be based thereon, so that all bidders bid under the same conditions. Another product or material of the same type that meets the requirements may be submitted for consideration as a substitute only under the following conditions:
   1. Requests for substitution must be submitted in writing at least ten (10) days before the date set for the receipt of bids for review and approval by the design professional. If the substitution is found to be equivalent, all bidders will be notified prior to the receipt of bids.
   2. In providing substitution requests, the bidder must prove equivalence of the substitution and furnish detailed specifications and catalog cuts or drawings. Failure to identify exceptions or deviations from equipment specified must be interpreted to indicate that the product offered complies with the specification in every respect.

E. Owner, Architect and Food Service Consultant reserves right to waive any informality, or reject any or all bids and any parts thereof, or to accept that bid as a whole or part that in his judgment is for the best interest of Owner. All bids to have on Contractor's letterhead itemized cost of each item of equipment, otherwise bid will be rejected.

F. Contract documents convey a method of construction for custom fabrication; however this may or may not be the appropriate method based on selected fabricators industry knowledge and standards. It will be the responsibility of the selected fabricator to interpret and apply appropriate methods of construction for full functionality of custom fabrication.

1.3 WORK INCLUDED

A. KEC shall coordinate with other trades or sub-contractors in order that whole installation may result in the highest grade possible.

B. KEC shall provide and install only such valves, traps, faucets, shut-offs, reducing pressure valves, relief valves and other specialty items required within equipment and as hereinafter specified.

C. KEC shall make all necessary cut-outs and knock-outs where required on equipment to accommodate electrical receptacles, switches or other electrical outlets and equipment, together with such cut-outs as required for passage of gas or plumbing piping, etc.

D. KEC shall stack and remove rubbish waste material, crating, etc., resulting from work and keep the premises clean at all times. Upon completion of the installation, thoroughly and finally clean all equipment ready for use.

1.4 POWER AVAILABLE

A. Electric Voltage: 120/208/480 volt, 60 cycle, 1 & 3 ph.

B. Water Pressure: Typical Food Service Equipment range 25 to 90 PSI, if required, pressure reducing valves provided by Plumbing Contractor.

C. Water Temperature(s):
1. 110°-120° Fahrenheit max at hand washing sinks, work sinks and preparation sinks.
2. 120°-140° Fahrenheit max at 3-compartment pot sink, dishwashers and hose reel assembly.
3. 110°-120° Fahrenheit max at cooking equipment with faucet assembly.

D. Gas Pressure: Typical Food Service Equipment range 5” W.C. to 10” W.C., if required, a gas pressure reducing valve at main feed, prior to equipment connection, to be provided by Plumbing Contractor.

1.5 GENERAL CHARACTERISTICS OF EQUIPMENT

A. Electrically Operated
1. Electrically operated equipment to be listed by Underwriters Labs., Inc.
2. Motors: Up to and including 3/4 horsepower, shall be 120/60/1.
3. Motors: Over 3/4 horsepower, 208/60/3, unless otherwise indicated.
4. Ranges, food warmers, etc., over 2.0 kW, 208/60/1 or 208/60/3, unless otherwise indicated.
5. Electrically heated equipment, etc., 2.0 kW and under, 120/60/1.
6. 1 ph. electrical plug-in units with 3 wire cords; 3 wire cap.
7. 3 ph. electrical plug-in units with 4 wire cords; 4 wire cap.
8. Motor driven equipment: equipped with starting switch.
9. Motors: equipped with overload protection.
10. Wiring on fixtures, including operating switches and pilots, furnished by Kitchen Equipment Contractor.

B. Submit in writing to Architect and Food Service Consultant for approval, schedule showing proposed electrical characteristics of each piece of equipment and disconnect means provided.

C. Punch holes for, and install hood and walk-in cooler/freezer lights and concealed conduits. The interconnection of same, including control switch, wiring, inter-wiring between sections, etc., by Electrical Contractor.

1.6 WORK EXCLUDED FROM THIS DIVISION

A. The following work is to be performed by other trades or sub-contractors and is not the responsibility of the Kitchen Equipment Contractor. The GC is responsible to hire all necessary sub-contractors.

1. Electrical Contractor
   a. Make connections to all food service equipment as shown.
   b. Furnish disconnect switches.
   c. Interconnecting of all exhaust hood lights, switches, control packages, interfaces, etc. including inter-wiring between sections of exhaust hoods.
   d. Interconnecting of control switches as required on equipment shown, and all other components which come as part of any equipment shown on plan.
   e. Interconnecting of any equipment, including, but not limited to, walk-in coolers/ freezers monitoring, exhaust hood monitoring and/ or fire protection monitoring with building management systems.
   f. Review all manufacturer approved installation methods/ diagrams and comply for proper installation of equipment being furnished.

2. Plumbing Contractor
   a. Make hot and cold water, waste and gas connections to all kitchen equipment shown, furnishing all necessary shut-offs, traps, backflow preventers, vacuum breakers, grease traps, drain line runs, etc.
   b. Install all faucets, pot fillers, filters and pressure regulators as furnished by Kitchen Equipment Contractor.
   c. Interconnecting of any and all other components that come as part of any other equipment shown.
   d. Provide floor drains and floor sinks where shown and indirect piping to floor drains and floor sinks as indicated on drawings.
   e. Review all manufacturer approved installation methods/ diagrams and comply for proper installation of equipment being furnished.

3. Ventilation Contractor
   a. Furnish size, shape and location of vent collars for exhaust hood and make connections to these collars.

4. General Contractor
   a. Provide and/or coordinate all work to the floors, walls and ceilings of the space.
   b. Provide wall blocking where required and as indicated on food service drawings.

1.7 SUB-CONTRACTORS TO KITCHEN EQUIPMENT CONTRACTOR

A. Fire Protection Contractor for the wet chemical protection system within exhaust hood systems only and Refrigeration Contractor for the remote refrigeration packages for walk-in coolers/ freezers, rack systems, etc. are typical sub-contractors to the Kitchen Equipment Contractor.

B. KEC to provide the name and addresses of all sub-contractors furnished to Architect/Owner and Food Service Consultant at time of submitting shop drawings. Selection of sub-contractors must be approved by them; and if in their judgment any fail to prosecute work in strict accordance with drawings and contract, after due notice from Owner or his agent, shall discharge same, but this in no way releases Kitchen Equipment Contractor from his obligations and responsibility under the contract.

C. Every sub-contractor bound by terms and provisions of the contract so far as applicable to his work. Nothing contained herein shall create any contractual relations between any sub-contractor and Owner.

D. Kitchen Equipment Contractor fully responsible to Owner for acts and omissions of his/ her sub-contractors.

1.8 SHOP DRAWINGS, ETC.

A. Immediately upon award of Contract and within 4 weeks, submit to Architect/Owner and Food Service Consultant, drawings for approval. Submit 1/4" scale rough-in drawings showing locations of plumbing and electrical connections with all requirements indicated at point of connection; use of a legend or numbered connection plan will be cause for drawing rejection. Prior to fabrication, submit to Architect for approval 1/2" scale shop drawings showing plan, elevations and isometric views covering all items of work. Drawings to show dimensions and details of construction, installation and relations to adjoining and related work where same requires cutting or close fitting. Show reinforcement, anchorage, etc., required for complete installation. After correction and approval of above, submit sets for record, then afterwards as many additional copies as required by client.

B. Submit in same manner as above, drawings showing masonry bases, depressed floors, positions of walls, requirements for ceiling hangers, wall blocking, and any other special conditions necessary for complete and correct correlation of various trades for satisfactory installation of all equipment shown on drawings.

C. Manufacturer's names, cuts, descriptive data, analysis of tests, rated capacities and other information necessary for approval of standard manufactured articles and equipment furnished to Architect/Owner and Food Service Consultant for approval before ordering or purchasing. This submission made in same manner as above. All cuts marked with item number, mechanical characteristics, accessories furnished and bound in folders.

1.9 GENERAL

A. No machine or equipment acceptable from any manufacturer not having had equipment of approximately the same type and design as that specified operating successfully for at least 5

years. Machines installed for test purposes shall not come within the category of successful commercial operation.

B. Architect/Owner and/or Food Service Consultant privileged to inspect material and fabrication at Kitchen Equipment Contractor's or its sub-contractors factory at any time.

C. Before proceeding with shop work, Kitchen Equipment Contractor to verify all measurements at premises. Where required dimensions are not immediately obtainable and delay in waiting for these dimensions would cause work to be seriously delayed, the matter shall be referred to Architect for a decision. In obtaining measurements, Kitchen Equipment Contractor shall consider work requirements of other trades and equipment designed and fabricated to provide necessary clearance for surrounding and adjoining work.

D. Kitchen Equipment Contractor responsible for making any and all necessary adjustments to complete his work in a workmanlike manner, as approved by Architect/Owner.

E. Dimensions as indicated on drawings and specifications are approximate, and are to be adjusted if and where necessary to suit job conditions and field measurements.

F. Tops of tables, shelves, tops and exterior panels of cabinets, counters, doors, drainboards, etc., to be constructed of a single sheet of metal. Where size of equipment requires more than 1 sheet of metal, sheets butt joined with joints continuously welded full length. No joints less than 18" from an edge or end of a piece of equipment. In addition, all joints shall have battens or stiffeners welded to jointed material, ground smooth and polished.

G. Appliances of rigid construction free from objectionable vibration and quiet in operation.

H. Electrical heating elements shall conform to latest standards of National Electrical Manufacturer's Association and Underwriters Labs., Inc., where applicable standards have been set up by such agencies.

I. Motors of ample power to operate machines for which designated under full load operating conditions without exceeding nameplate ratings. Horsepower requirements on driven equipment determined by manufacturer, based on normal operation of maximum capacity.

J. Motors drip-proof, splash-proof or totally enclosed type, having two-hour duty cycle and ball bearings (except small timing motors which may have sleeve bearings). All motors shall have windings impregnated to resist moisture. Motors located where adjacent to deposits of dust, lint, etc., totally enclosed type.

K. It is the responsibility of the Kitchen Equipment Contractor to supply and mount all electrical outlets, switches, controls, etc. within table/counter back splashes, aprons, panels, etc. and to provide stainless steel cover plates as required. Furthermore, it is the responsibility of the Electrical Contractor, in coordination with the Kitchen Equipment Contractor, to make final interconnections within table/counter interior to junction boxes, outlets, switches, controls, etc. for equipment indicated.

1.10 STAINLESS STEEL (S.S.)

A. Where S.S. is specified, it shall be Type 304, nickel bearing iron alloy, containing approximately 17.0% to 19% chromium, 8% to 10% nickel, not more than 0.2% carbon, and not more than 2.0% of other alloying elements; designed being austenitic (non-magnetic).

B. S.S. free from scale with all surfaces polished to a high commercial finish. All welding and exposed welds hereinafter specified, must be ground down and polished smooth to a #4 finish so that no evidence of welding will appear. Unexposed welds on underside of counter or tables ground smooth and treated with an acid solution to remove weld discoloration and oxidization and to arrest corrosion.

C. Undersides of all counters, work tables, sinks, drain boards, etc., after fabrication, to have one (1) heavy coat of sound deadening material applied as allowed by local codes.

D. Gauges for sheet iron and sheet metal, U.S. Standard.

E. Rivets, welds, bolts, screws, nuts and washers to be steel except where brass or S.S. is fastened, in which case they shall be brass or S.S., respectively. Where dissimilar metals are fastened, welds, bolts, rivets, screws, nuts and washers, highest grade metal. Spacing and extent of welds, rivets, bolts and screws such as to insure suitable fastening and prevent bulging of metals fastened.

1.11 SANITATION

A. All custom built equipment constructed in accordance with standard No. 2, 4 & 7 of National Sanitation Foundation Testing Laboratory, manufactured by a company approved by N.S.F. and carry their stamp of approval. Kitchen Equipment Contractor must have "Registered" numbered seal of N.S.F. approval.

1.12 OPERATING INSTRUCTIONS

A. Kitchen Equipment Contractor shall leave all items of equipment in good, operating condition and furnish the services of a "qualified" competent manufacturer's representative to instruct Owner's employees in proper use and care of equipment. Representative on call for as long a period as is necessary to assure Owner that such instruction is thoroughly understood.

B. Kitchen Equipment Contractor shall be responsible for scheduling of equipment demonstrations and/or training and shall provide a detailed list of expected dates, times and manufacturer’s representative to be present (in attendance) for each piece of equipment.

C. Kitchen Equipment Contractor or his qualified manufacturer's representative, thereafter, shall make all necessary calls during warranty period.

1.13 SAMPLES

A. After Award of Contract, when requested, Kitchen Equipment Contractor shall supply Architect with samples of fabricated equipment, such as corner of table with a rolled or inverted "V"

edge, corner of dish table, overshelf, drawer assembly, table leg with foot and gusset, or as specifically requested.

1.14 GUARANTEE

A.

B. Kitchen Equipment Contractor shall guarantee, as part of the bid and/or contract, workmanship, material and equipment for a period of 1 year from date of equipment final install and project turnover to Owner, and shall remedy any defect due to faulty workmanship or materials which may appear within guarantee period.

C. Manufacturer's operation and maintenance manuals on equipment, etc., turned over to the Owner in duplicate, bound in a folder and marked accordingly.

1.15 EQUIPMENT CONSTRUCTION AND STANDARDS

A. Where initials S.S. are used, they refer to "stainless steel;" C.P. refers to "chrome plated;" N.I.C. refers to "not in contract;" G.I. refers to "galvanized iron;" F.D. refers to "floor drain", and F.S. refers to "floor sink."

1.16 WASTES AND OVERFLOWS

A. Sinks to have the following waste and overflow assemblies:
1. For 1-1/2" NPT: Fisher model 74043 or approved alternate. Lever handle waste outlet with overflow assembly, 3-1/2" sink opening, self-centering stainless steel face flange with flat strainer, 12 gpm max flow rate, stainless steel lever handle with ball, overflow head with stainless steel faceplate and chrome plated cast red brass drain body.
2. For 2" NPT: Fisher model 74043 or approved alternate. Lever handle waste outlet with overflow assembly, 3-1/2" sink opening, self-centering stainless steel face flange with flat strainer, 12 gpm max flow rate, stainless steel lever handle with ball, overflow head with stainless steel faceplate and chrome plated cast red brass drain body.

1.17 WATER INLET LOCATION

A. Located in all cases above the positive water level to prevent siphoning of liquid into water system. Wherever conditions require water inlet below such level, a suitable type of vacuum breaker shall be placed on fixture and form part of same to prevent such siphoning.

B. All faucets furnished by Kitchen Equipment Contractor as specified. Traps furnished by Plumbing Contractor.

1.18 PITCH AND DRAINAGE

A. Wherever a fixture is used with waste or drain outlet, surface shall have distinct pitch towards outlet. Drainboards and tables that contain or adjoin sinks shall have a definite pitch towards sinks. Where necessary, surfaces creased and grooved to give a definite pitch.

1.19 SINKS

A. #14 gauge S.S. interior corners rounded to 1" radius horizontally and vertically, forming a cove in bottom. All joints butt edged. Sink sizes given, inside measurements.

B. B. Bottom of each compartment creased to center and fitted with a rotary drain as described in section 1.16, hereinbefore specified. Waste lever not to protrude beyond body of sink. Sinks to have overflows installed by Kitchen Equipment Contractor.

C. Overflow to consist of 1-1/2" chrome plated brass strainer plate, fitted in back of each compartment at proper level directly connected to waste outlet with 1-1/2" chrome plated brass pipe.

D. Back of sink extended integrally approximately 12" above working level, back 2-1/4" on 45° angle towards rear and then flanged down 1" and punched to accommodate faucets.

E. Front and both ends, unless otherwise specified and shown, finished on top edge, 3" above working level, with 1-1/2" diameter, 180° welded integral roll. Exterior corners rounded to a 2-1/2" radius, all integrally welded.

F. Sinks and drainboards finished on front and back edges only and left with straight edge on ends, so that drainboards may be welded thereto, forming integral units with top edge of rolled rim curbing formed on one horizontal plane across front to unit though surfaces of drainboards pitched to sinks.

G. Multiple compartment sinks divided with double wall #14 gauge S.S. partitions, all corners rounded same as corners in sinks, continuously welded in place.

H. Back, bottom and front of one continuous piece with no overlapping joints or open spaces between compartments.

1.20 SINK BOWL BUILT INTO TABLE TOP

A. Sink constructed integral with table top #14 gauge S.S. having all interior corners coved vertically and horizontally forming a cove in bottom. To have overflow, lever waste outlet, etc…, as hereinbefore specified for sinks in spec section 1.19.

B. All joints butt edged and welded, ground and polished, so that no evidence of welding will appear. All sink sizes inside measurements. Table top where shown, punched to receive deck type combination faucets, provided by Kitchen Equipment Contractor.

1.21 FAUCET AND BASKET DRAIN ASSEMBLY

A. Sinks to have the following faucet assemblies:
1. 3-Compartment Sink, Potwash:
a. 1 ea. Fisher model 74306 or approved alternate. Pre-Rinse assembly with 1.3 gpm flow rate or less, splash/ wall mount, 8" centers, add-on faucet 12" stainless steel tubular swing spout with 4" wrist blade handles, 36" flexible gooseneck hose with

spray head, stainless steel spring with wall bracket, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Deck mount assembly model 75485.

b. 1 ea. Fisher model 60798 or approved alternate. Faucet with 2.2 gpm flow rate or less, splash/ wall mount with 4" wrist blade handles, 8" centers, 12" stainless steel tubular swing spout, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Deck mount assembly model 57665.

2. 2-Compartment Sink, Preparation:
   a. 1 ea. Fisher model 57665 or approved alternate. Faucet with 2.2 gpm flow rate or less, deck mount with 4" wrist blade handles, 8" centers, 12" stainless steel tubular swing spout, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Splash/ wall mount assembly model 60798.

3. Work Sink (Built-in, Welded-In):
   a. 1 ea. Fisher model 57665 or approved alternate. Faucet with 2.2 gpm flow rate or less, deck mount with 4" wrist blade handles, 8" centers, 12" stainless steel tubular swing spout, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Splash/ wall mount assembly model 60798.

4. Hand Sink:
   a. 1 ea. Fisher model 58696 or approved alternate. Faucet with 2.2 gpm flow rate or less, deck mount with 4" wrist blade handles, 4" centers, 6" stainless steel swivel gooseneck spout, compression valves, 1/2" NPT female inlets, ADA compliant, NO LEAD and NSF approved. Splash/ wall mount assembly model 62650.

B. All plumbing fixtures shall be certified CSA, ASME A112.18.1/CSA B125.1, AB1953/HSC 116875, Vermont Bill S152, NSF/ANSI 61 sec 9, annex F and G, NSF/ANSI 372 low lead content, ASTM F2324.

1.22 DRAINBOARDS

A. #14 gauge S.S. full width of sink carried up approximately 12" at back and where adjacent to wall and finished same as heretofore described for back of sink, and having 3" high curbing at front and ends not adjacent to walls and finished with integral 1-1/2" diameter 180° roll, unless otherwise specified.

B. Drainboards continuously welded to sinks.

C. Drainboards 30" long or less shall have 1-1/2" #16 gauge S.S. tubular braces secured at underside near front and welded to S.S. gusset at leg anchor. All others to have legs and cross bracing with full length and width undershelf as specified for tables.

1.23 TABLES WITH S.S. TOPS

A. Tops of #14 gauge S.S. 1 piece construction with all edges turned down into 2" integral 180° roll with all corners rounded to 2" radius forming a bullnosed corner. Corner welded and polished smooth.

B. Table tops thoroughly cross braced with 4" x 1" S.S. channel stiffeners #14 gauge welded to underside. All cross braces spaced not over 24" on center.

C. Table tops adjoining walls or adjacent equipment carried up approximately 6" and returned 1", down 1" at top and ends. Intersections of table top and raised edge coved to 1" radius. Where backsplash is exposed, it shall have finished S.S. back.

D. It is the responsibility of the K.E.C. to supply and mount all electrical outlets, switches, controls, etc. within table/counter back splashes, aprons, panels, etc. and to provide S.S. cover plates as required. Furthermore, it is the responsibility of the Electrical Contractor, in coordination with the Kitchen Equipment Contractor, to make final interconnections within table/counter interior to junction boxes, outlets, switches, controls, etc. for equipment indicated, if required.

1.24 LEGS AND CROSSRAILS

A. 1-5/8" O.D. #14 gauge S.S. tubular-type with S.S. bullet shaped feet having minimum vertical adjustment of 1-1/2" without showing threading or adjusting bolts. Feet fully enclosed on bottom. Adjustment of feet by means of a threaded shank attached to foot and screwed into a properly secured threaded member inside of leg. Construction of leg such that it shall fit over shank of foot so no liquid or other material can work their way into legs or foot.

B. Tops of legs attached to enclosed conical gussets of heavy gauge S.S. Gussets welded to #14 gauge S.S. 4" x 1" channels to underside on which they appear. Crossrails 1-1/2" O.D. #14 gauge S.S. coped and welded to legs approximately 10" A.F.F. or as specified.

1.25 OVERSHELF - TABLE TYPE

A. #16 gauge polished S.S. with all edges turned down and finished in a 1-1/2" diameter 180° roll - corners bullnosed, welded 1 piece construction.

B. Shelves supported by 1" O.D. #14 gauge S.S. tubular uprights, tapered at top and flared at bottom, secured to table top with concealed inner tie rods, bolts and nuts. Uprights spaced approximately 42" on center not to interfere with table top proper. When uprights are located in other areas in addition to each end of table then they shall be cantilevered.

1.26 OVERSHELF - WALL TYPE

A. #16 gauge polished S.S. with back edge turned up 2", remaining ends turned down in 1-1/2" diameter 180° roll with corners bullnosed welded, ground and polished.

B. Shelves supported by #12 gauge S.S. cantilever brackets. Shelf spaced 1" from walls when in place and secured to same with C.P. toggle bolts. Undersides secured to brackets with concealed welded studs, nuts and washers. Brackets spaced approximately 42" on center.

1.27 UNDERSHELVES

A. #16 gauge polished S.S. full length and width of table with all edges turned down into 2" wide channel. In way of table legs, shelf notched to fit contour of legs and fitted to same in neat, workmanlike manner to eliminate unsanitary crevices, fully welded, ground and polished.

B. Undershelves reinforced on underside with welded 4" x 1" longitudinal channels of #14 gauge S.S. where applicable. All signs of welding on shelf surface removed.

1.28 DRAWERS

A. Of #18 gauge S.S. all interior corners coved to a 1" radius both vertically and horizontally. All welds ground and polished to a uniform finish.

B. Front of #14 gauge polished S.S. and will extend on both sides of drawer body to conceal slides, corners welded, ground and polished. Space between drawer front and body fully enclosed at bottom, back and both sides by means of a #20 gauge S.S. filler, spot welded to drawer front and body, to provide a fully sealed, vermin-proof enclosure. Drawer front provided with a 5" C.H.G. # P46-1010 S.S. pull handle fastened in place by means of a concealed screws.

C. Drawer slides of #14 gauge S.S. fitted with 4 case hardened ball bearing rollers. Track attached to drawer is to have upper edge channel shaped to fit contour of roller rim to provide a positive drawer guide and prevent jarring. This drawer track firmly spot-welded to body. Outer track provided with auto stops to lock without the use of tools.

D. Where specified, drawer provided with removable synthetic carving board. Carving board is to slide into enclosure under drawer made of #14 gauge S.S. and extending across underside of carving board, with both sides turned up and welded to slide assembly. The 2 sides provided with #14 gauge S.S. angles with stops at rear fastened in place 1/8" above top surface of carving board to provide guide and storage compartment when carving board is not in use. Carving board is to measure approximately 21" x 21" x 1" thick.

E. Tool drawer 20" x 20" x 5" deep, bread drawer 20" x 20" x 10" deep. All drawers to have 4 pin paracentric keyed-alike built-in locks same as sliding and hinged doors. C.P. where exposed.

1.29 NOT USED

1.30 EXHAUST HOOD

A. Exhaust Hood material, construction, etc. to be in conformance with IMC section 507.

B. Dimensions approximately as shown on contract drawings and mounted at 80" A.F.F. to underside of hood. Final dimensions to be determined in field by Kitchen Equipment Contractor.

C. Proper anchorages, etc..., installed in ceiling joists, slab, etc..., by Kitchen Equipment Contractor prior to final finish of ceiling.

D. Body of #18 gauge stainless steel front, back and sides; straight as indicated on contract drawings. All joints to be flush welded. Where field joints occur, provide a pair of transverse frames, butted together and securely fastened following contour of hood structure.

E. Bottom rim of hood attached to channel of #14 gauge STAINLESS STEEL with mitered welded corners and butted field joints. Cross section inside of channel to measure approximately 2-1/2" horizontally, flanged upward tightly against interior lining of hood.

F. Above dishwashing machine, kettles and steamers or non-grease producing equipment, hood provided with sloped baffle at back arranged at 45° angle of #18 gauge stainless steel. Baffles to have sliding dampers of #16 gauge stainless steel mounted in #14 gauge stainless steel channel tracks. Each damper to have stainless steel handle fastened with concealed bolts.

G. Above ranges, ovens, fryers, griddles, etc. or grease producing equipment, hood provided with built-in filters at back extending full length and arranged at an angle of 45° easily removable without use of tools. Filters to be approximately 20" x 20" x 2" thick, of STAINLESS STEEL and expanded metal construction or as further indicated on contract drawings. Filters set into #14 gauge STAINLESS STEEL filter frame, bottom of which is integrally installed with back of hood and grease gutter for easy cleaning. Quantity and size of openings in plenum chamber as indicated in contract documents.

H. Hood(s) provided with STAINLESS STEEL hanger brackets, welded to top of hood, spaced not more than 36" on center.

I. Section of hood below ceiling or soffit, enclosed with vertical facing of #18 gauge STAINLESS STEEL. Panels not to exceed 36" in width, easily removable where required, provided with recessed finger grip or similar. Where panels meet at vertical joints flanged inward 1" to form a hairline joint. Channel extended 2" beyond perimeter of hood and provided with concealed full length angle member of 2" x 2" x 3/16" G.I. with clips for bolting to hanger angles, spaced approximately 36” on center. Hanger angles attached to 2" x 2" x 3/16" angle frame fastened to ceiling slab. Panels held in place at ceiling with 2" x 2" x 1/8" STAINLESS STEEL angle trim all around.

J. Hood(s) provided with recessed or flush vapor-proof LED light fixtures, approximately 12" X 12" style or 48" strip style, pre-mounted by manufacturer. Light fixture with bulb(s), as provided by specified exhaust hood manufacturer, refer to Part 2 Products. All wiring and interconnections by Electrical Contractor.

K. All exhaust hood controls, switches, etc... to be mounted @ 48" AFF. This is to be the maximum height allowed.

L. All wiring and interconnections for controls, switches, fans, solenoid, shunt trips, etc… by Electrical Contractor. This includes any requirements to and from remote panels, switches and control packages.

M. Must be tested and comply with the most current codes (or per local jurisdiction) UL-710, International Mechanical Code (IMC), and NFPA 96.

1.31 NOT USED

1.32 FIRE PROTECTION SYSTEM

A. The system shall be a pre-engineered cartridge-operated type R-102 system utilizing Liquid Ansulex agent, with a Fixed Nozzle distribution network. It shall be furnished and installed in compliance with UL Standard 1254, UL Standard 300, NFPA 96-2008 and any prevailing statutes or codes including automatic shut-down of all cooking appliances per code section 44 of NFPA 17A-27-2002.

B. System to provide connection to building Fire Alarm System per NFPA 17A; Section 3-2.1.5.

C. Fire protection remote pull stations mounted @ 48" AFF, located 10 ft. minimum to 20 ft. maximum from exhaust hood(s).

D. The extinguishing agent shall be a specifically formulated aqueous solution of organic salts contained in a S.S. tank with 3 gallons minimum capacity, and able to withstand test pressure of 330 PSI. A welded S.S. bracket shall be provided for mounting the tank.

E. The regulator releases mechanism shall be capable of providing sufficient expellant gas to discharge enough agent to meet the minimum nozzle discharge requirements. The mechanism shall have a visual indicator of "fired" condition. This mechanism shall be capable of being operated by fusible link detection, remote manual release and local manual release. The mechanism should be housed in a S.S. enclosure with cover containing identifications thereon.

F. Each discharge nozzle to be listed with UL approval for placement and size. Each nozzle shall have a rubber blow-off cap to keep the nozzle tip orifice free of cooking grease build-up. All exposed piping to be chrome plated finish, and there shall be no exposed threads.

G. Kitchen Equipment Contractor to furnish mechanical (electrical) gas valve, up to 3" in size and coordinate the install/provisions to shut-off all fuel supplies to all cooking appliances beneath Type I exhaust hood upon activation of system. If electrical gas valve is to be utilized, Kitchen Equipment Contractor to furnish reset relay push button.

It is the responsibility of the Plumbing Contractor to install, coordinate and make any provisions necessary for complete operation of gas valve.

It is the responsibility of the Electrical Contractor to furnish and install electrical wiring, relays, etc... and make any provisions necessary for complete operation of gas valve. In addition, Electrical Contractor to furnish and install automatic equipment necessary to shut-off all electric beneath Type I exhaust hood upon activation of system.

H. Kitchen Equipment Contractor to furnish and install a Class K Fire Extinguisher, dedicated to each room where a Type I exhaust hood is installed.

I. Upon completion of installation, the installer to perform a wet chemical test or at the time of the test, the authority having jurisdiction may allow the Contractor to use flushing concentrate and water solution. However, whichever is permitted, it must be in compliance with Code. This test shall activate the entire system, except the agent supply tank, which will be substituted by the test tank of like pressure and size. Following a satisfactory test, the original tank shall be

replaced. The system shall then be certified to be in working order and all authorities shall be so advised in writing. Provide Owner with copies of all satisfaction/acceptance tests.

J. The system to be furnished and installed by a factory distributor in accordance with the manufacturer's instructions. This shall include mounting of the system units, manual releases, nozzles, actuating devices, and the running of all pipe and control tubing applicable to the R-102 system. If and when requested, submittal drawings concerning the fire system shall have affixed the seal and signature of a licensed engineer for the State in which they are to be installed. A 1-year service contract and maintenance program to be provided.

K. Kitchen Equipment Contractor is required to submit a copy of the hood suppression system shop drawing to the local authority having jurisdiction for approval, as well as submission to the Architect. In addition, shop drawings when submitted, must be signed and sealed by an engineer licensed to practice in the State where the system is to be installed.

1.33 DISH TABLES - SOILED AND CLEAN

A. #14 gauge polished S.S. with exposed edges finished in 3" high curbing with a 1-1/2" diameter, 180° rolled trim at top, corners bullnosed, welded. Where adjacent to wall, top carried up 12" integrally at top and ends. All joints in top welded and free of buckles and weld marks. When applicable, where top (also raised back), adjoins dishwashing machine, same flanged down 1" into machine and secured water tight, backsplash in this area brought forward diagonally to machine to form a baffle. Tops thoroughly cross braced with 4" x 1" channel stiffeners of #14 gauge S.S. and welded to underside. Cross bracing approximately 24" on center, running front to back. All corners in top rounded to 1" radius, vertically and horizontally.

1.34 NOT USED

1.35 NOT USED

1.36 NOT USED

1.37 NOT USED

1.38 NOT USED

1.39 SERVING COUNTER

A. Of size and shape as shown. Top of #14 gauge polished S.S. rolled down in a 2" diameter 180° roll on all exposed edges with corners bullnosed, welded. Top secured to counter base by means of concealed S.S. studs, nuts and washers. Angle frame under top sheathed with sound deadening material.

B. Base constructed with interior framing of 1-1/2" x 1 1/2" x 1/8" galvanized steel angle with all joints welded.

C. Angle framework concealed on the interior with #18 gauge polished S.S. sheathing. Exterior facing of base cabinet and ends to have sheathing of Plastic Laminate paneling laminated to 3/4" thick solid core, exterior grade marine plywood, panel length not to exceed 36". Color and style of paneling selected by Architect. Each panel of length as indicated, full height of counter and splined hairline joints. Panels and trim secured to interior framing by means of concealed welded studs, nuts and washers. Or constructed of alternate materials as detailed on drawings.

D. Interior of all available space provided with bottom and intermediate shelf of #16 gauge S.S. turned up approximately 2" at rear and ends, and down 1-1/2", and in 1/2" channel shape at front.

E. Mounted on masonry base, height as indicated on drawings or 6" high 14 gauge S.S. legs with S.S. removable toe base, where indicated. All openings in top flanged downward approximately 1" around their entire perimeter. Top cut out for and provided with equipment as hereafter specified.

F. It is the responsibility of the K.E.C. to supply and mount all electrical outlets, switches, controls, etc. within table/counter back splashes, aprons, panels, etc. and to provide S.S. cover plates as required. Furthermore, it is the responsibility of the Electrical Contractor, in coordination with the Kitchen Equipment Contractor, to make final interconnections within serving counter interior to junction boxes, outlets, switches, controls, etc. for equipment indicated, if required.

1.40 NOT USED

1.41 HOT FOOD SECTION

A. Top #14 gauge polished S.S. integral and continuous with counter and top, provided with 12" x 20" openings as shown.

B. Each opening to have #14 gauge S.S. well measuring approximately 6-1/2" deep. Where top is flanged down into well, fitted with a breaker strip on 4 sides of opening. When and where food wells are used with drains, all drains are to be interpiped with 1-1/2" C.P. or S.S. piping by Kitchen Equipment Contractor, and extended to common point near floor drain for Plumbing Contractor to make indirect waste connections. Kitchen Equipment Contractor to furnish and install C.P. or S.S. shut-off valve extending for easy access.

C. Each well heated as hereinafter specified, dry-moist type electric heater with individual thermostatic control and pilot light. Thermostat dials and pilot lights attached on attendant's side recessed into a panel installed inside of plate shelf areas or apron mounted as shown. All electric food wells connected to a common heavy toggle switch. Wiring concealed.

D. Food wells to have bottom of housing fitted with sectional removable #16 gauge G.I. bottoms for access to wiring and elements. Counter base under hot food section to be lined with #18 gauge S.S.

E. Each hot food section provided with the following #20 gauge Polar Ware Classic Anti-Jam inserts and covers: two S12104 pans with two 1/2 size lift-off covers and provide one dome-

type 12" x 20" lift-off cover for each opening; two S12106 pans, three S12066 pans, four S20124 pans; four S12102 pans, four S20122 pans.

1.42 NOT USED

1.43 NOT USED

1.44 NOT USED

1.45 NOT USED

1.46 NOT USED

1.47 COUNTER AND CABINETS WITH SEMI-ENCLOSED BASE

A. Top of #14 gauge polished S.S. finished 1/2" above working level with 2" diameter 180° roll, bullnosed corners on all exposed sides. Where adjacent to wall, top carried up approximately 6" (or as specified hereinafter and shown) and returned 1" at top and ends towards wall with corners welded forming a continuous unit. Top fastened to cabinet by means of welded and concealed studs.

B. Cabinet below top to have #18 gauge S.S. enclosure. Front stiles of cabinet channel shaped. This channel fully enclosed inside of cabinet. Top reinforced by means of horizontal framework of S.S. 1-1/2" x 1-1/2" x 1/8" angle with cross braces not more than 18" on center Framework of all welded construction and intermediate shelves in cabinet of #16 gauge S.S. turned up on all sides to eliminate crevices at shelf surface. Front edge of shelf channel shaped. Shelf surface reinforced by means of #16 gauge S.S. channel stiffeners spaced on not more than 24" on center. Mounted on 6" S.S. adjustable legs, or as hereinbefore shown and specified.

1.48 NOT USED

1.49 DOORS

A. Whether sliding or hinged type, not less than 1/2" thick overall, double paneled having 3/8" sound-deadening material between #16 gauge S.S. front and #18 gauge S.S. back, reinforced between panels by wide channels, running height of door and made of same material. Panels jointed with continuous welding. Doors and vent openings to have back panel boxed around vent opening and welded to front panel. Doors dust proof and entire front face without seams or joints.

B. Sliding doors mounted on ball bearing type rollers, sliding in dust proof #14 gauge S.S. tracks overhead, fastened so as to eliminate vibration and jarring when doors are rolled. Doors fitted with limit stops. Bottom guide of #14 gauge S.S. for doors, open and flat, lining up with lower shelf of cabinet - slots so arranged that crumbs or dirt accumulating in the cabinet will drop to

the floor when cabinet is cleaned. Recessed handles solid material, not stamped, of S.S. welded to front panel. Finger grips of ample depth to comfortably pull the door. Doors provided with keyed-alike S.S. faced cylinder locks, built-in flush.

C. Hinged type doors flush fitting, unless otherwise specified, resting tightly against rabbetted frame. Hinged doors provided with Klein Model #Y-48 (or approved equal) keyed-alike S.S. faced cylinder locks with Model #12230-SM (or approved equal) handles. In case of pair of doors, each individually controlled as outlined and is to close against rubber bumpers.

D. Outer edges smooth, free from burrs, projections and fins. Excess welded metal removed by precision grinding and polishing.

1.50 REFRIGERATORS AND REFRIGERATION UNITS

A. Reach-in refrigerators, freezers, and refrigerated units, as shown unless otherwise specified, furnished by Kitchen Equipment Contractor. They shall meet all requirements as set forth for individual item number and complete with self-contained or remote compressors and motors. Cooling coils blower type, unless otherwise called for, provided with initial charge of approved CFC free refrigerant. Plumbing Contractor responsible for extending refrigerator drain line, where required, to spill into adjacent floor drain in approved manner. Extended drain line not less than 3/4" I.D. and C.P. or S.S. tubing.

B. All refrigerated equipment, refrigerators and freezers, whether walk-in or reach-in, started and adjusted to maintain required temperatures, charged with approved refrigerant as required.

C. All reach-in refrigerators, freezers, hot food warmers, etc., to have keyed-alike locks. Kitchen Equipment Contractor must request this at time of placing order to avoid correction at a later date at Kitchen Equipment Contractor's expense.

D. Kitchen Equipment Contractor to provide 1 year's free service for all types of refrigerators and refrigeration equipment. Service to include all compressors, unit coolers, controls, etc., to include adjustments and repairs, irrespective of cause, whether mechanical, operational or manufacturing at no additional cost to Owner. Additionally, five (5) year warranty provided on all compressors, parts only or replacement.

1.51 NOT USED

1.52 MILLWORK EQUIPMENT

A. General Description: Woodwork to be minimum 3/4" marine grade plywood throughout. Woodwork counters shall be constructed to support the full weight of operating appliances without any deflection of the counter top. Where cut-outs are required in counter tops, appropriate framing needs to be provided around the cut-out to fully support the top in level position.

All miter joints shall be tight with no gaps or open spaces. Filling of miter joints with crack filler prior to finishing is not acceptable. Loose joints shall be hairline, flat, in single plane,

with no exposed screws, nails or other fasteners. All dimensions, reveals and joints shall be held exact.

All fixtures shall be assembled in single and complete units as the dimensions will permit shipment to and installation at the building. Large pieces requiring sections construction shall have their parts accurately fitted and aligned with each other, and provided with ample screws, glue and bolt blocks, tongues, grooves and splines, dowels, mortises and tenons, screws, bolts or suitable means of concealed fastening, as required to render the work of substantial, rigid and permanently secured in proper position.

Sufficient additional material shall be allowed to permit accurate scribing to walls, floors and related work, and due allowance made wherever possible for such shrinkage as may develop after installation. Single and sectional units shall be provided with adequate cleating, blocking, crating and other forms of protection as required to prevent damage, soiling and deterioration during transit, delivery, storage and handling.

Framing and blocking members shall be assembled with bolted and screwed connection and should be secured to the structural backing with cinch, expansion screws or toggle bolts, as required; spaced and installed to ensure ample strength and rigidity. Rails and stiles shall be mortised and tenoned, work neatly mitered and membered, all butt joints made flush and smooth, and all permanent joints made up with water resistant glue. All fixtures shall be assembled without face screws or nails, except where it may be necessary to attach trim items. All face screws or nails that are necessary shall be countersunk and plastic wood or wood plugs used to cover head and the plug neatly touched up. The heads of all screws used in any assembly shall be countersunk below the surface.

B. Joints: Mortise and tenon, spline, dowel and/or pin block and glue work to avoid use of nails wherever practical. Make butt joints with an approved device of prevention of separation of members. Blind nail and conceal.

C. Plastic Laminate (HDPL): Plastic laminate shall be bonded to all exposed surfaces with contact cement fast bond #30, as manufactured by 3-M Products Company, or equal, to minimum 3/4" fir faced plywood applied under high pressure. Reject plastic laminate or plastic backing shall be used to prevent warping, unless otherwise specified. All edges shall be carefully sanded to smooth finish, removing burns, nicks and cut marks.
   1. Plastic laminate joints shall be finished without wavy and unsightly joints. Joints need not be mitered except if specified. Hand sand edges to a slight chamfer.

D. Doors, Hinged: Hinged doors shall be fabricated of 3/4" thick plywood with plywood full perimeter edging with plastic laminate on face and self-edging on exposed sides. Door hinges, pulls and catches shall be supplied and installed as detailed. All doors to have minimum of 3 concealed, heavy duty, European hinges per section.
   1. Provide S.S. channel trim on the perimeter of the door to guard plastic laminate from chipping.

E. Doors, Sliding: Sliding doors shall be fabricated of solid core plywood with hardwood edges and constructed similar to hinged doors. Doors shall be mounted on E-Z Glides track. Doors shall be removable without the use of tools. Rubber stops shall be provided concealed in end stile or mullion.

F. Doors, Tambour Sliding: Tambour sliding doors shall be fabricated of individual hardwood slats, 3/8" by 3/4" round on 2 edges and glued to 20 ounce duck canvas or reject elastic vinyl plastic or equal and shall be provided with hardwood end stile with integral door pull. Track shall be lined with laminated plastic or equally smooth surface and guides at top and bottom shall be fabricated hardwood. Provide lock-pin for sliding doors.

G. Access Panels/Louver Panels:
1. Access Panels: Shall be fabricated of 3/4" thick marine grade plywood and shall be fabricated to be removable for access. Each access panel shall be provided with 2 magnetic catches at top and (2) 3/16" positioning pins at bottom (unless otherwise specified or detailed on drawings).
2. Louvered Panels: Are required in woodwork at all locations where proper ventilation is necessary for the efficient performance and operation (exhaust and/or supply) of the food service equipment compressor.
   Types (when specified):
   a. Louvered panel spaced to conceal equipment yet provide adequate ventilation.
   b. Kitchen Equipment Contractor to coordinate size, quantity and location of louvered opening for sufficient ventilation of food service equipment. Refer to drawing details for cut-outs and spacing.
3. Unless otherwise directed, panels shall be powder coated to match laminate selection.

H. Louvered Doors: Must have concealed hardware to resemble access panels. Doors to have nylon roller friction type heavy duty catch and heavy duty concealed S.S. adjustable hinge.
1. Plastic laminate fronts: provide kiln dried pine shutter type slats. Wood to be free of knots with smooth grain, epoxy painted to match laminate selection. No raw wood surfaces will be acceptable. Paint or laminate as needed between slats.
2. Slats to be fixed, positioned to conceal equipment from sight.
3. Provide black color screening/mesh on rear of door with protective edges to prevent tearing.

I. Drawers: Drawers shall have dovetail construction, well glued and blocked. Fronts shall be not less than 3/4" thick marine grade plywood. Sides and back shall be 1/2" thick fabricated of Birch, Maple or Sycamore except where extension slides are used, in which case the side shall be 5/8" thick. Bottom shall be milled into fronts and sides. Drawers shall be provided with suitable stops. Provide pulls as detailed or specified.
1. The inside surfaces of all drawers shall receive one coat of Penetrating Primer and one coat of glass lacquer.

J. Painted Finishes: Painted finishes shall have exposed surfaces free from defects and blemishes that would show after being finished, regardless of grade specific. All surfaces specified to receive paint or enamel finish shall receive one crosscoat of lacquer type undercoat. The undercoat shall be of appreciable different color than that of the finish coat, and of proper ground color with relation to the finish coat. After the undercoat has been thoroughly dried, surfaces shall be sanded smooth and two coats of enamel shall be applied. Back painting shall be provided for all cabinet and woodwork prior to installation.

K. Interior and Wall Shelves: Cabinet interiors and wall shelves shall be laminated as specified under Section C, Plastic Laminate.

L. Granite Tops:

1. Size, shape and installed where shown on drawings. These are fabricated items and are to be constructed as per manufacturer's requirements and as further detailed on contract drawings.
2. Color and finish shall be selected by the Architect, and physical properties shall confirm to manufacturer's standard specifications for foodservice application. The material shall be homogenous; and not of a composite construction.
3. Granite shall be 3/4" thick with 1-1/4" face for counter tops unless otherwise specified.
4. Angle frame under top sheathed with sound deadening material.
5. General installed to conform to manufacturers standard details in order to maintain product warranty, i.e. cut outs for drop-in equipment.

M. Solid Surface:
1. Size, shape and installed where shown on drawings. These are fabricated items and are to be constructed as per manufacturer's requirements and as further detailed on contract drawings.
2. Color and finish shall be selected by the Architect, and physical properties shall confirm to manufacturer's standard specifications for foodservice application. The material shall be homogenous; and not of a composite construction.
3. Solid Surface to be minimum 1/2" thick silicone mounted to 3/4" thick grade plywood if required as per manufacturer's recommendations.
4. Top secured to counter construction by means of concealed S.S. studs, nuts and washers.
5. Angle frame under top sheathed with sound deadening material.
6. General installed to conform to manufacturers standard details in order to maintain product warranty, i.e. cut outs for drop-in equipment.

PART 2 - PRODUCTS

Refer to drawing sheets A4.01 and A4.02 for equipment specifications.

PART 3 - EXECUTION

3.1 GENERAL RELATED CONDITIONS

A. In each item of equipment hereinafter specified under the "Equipment Schedule," these specifications shall only identify each respective item by name and number, as well as list various component parts provided for same.

B. Therefore, it shall be intended that these respective items and their component parts shall be of material (mounted where applicable) constructed and furnished in strict accordance to that described in the general specifications for these items and integrally constructed where applicable.

C. It shall also be intended that where buy-out (pre-fabricated) items are specified, same shall be definitely furnished with all the accessories as normally furnished by manufacturer for these items. Also in strict accordance with current manufacturer's engineering data sheet for each respective item.

3.2 SPECIAL NOTES

A. It shall be the responsibility of Kitchen Equipment Contractor to keep up to date with progress made in field on installation of all necessary roughing to adequately and properly operate and accommodate all equipment furnished by Kitchen Equipment Contractor and as shown on drawings, to make as many visits to the job site as is necessary to check and assure that all roughing is being properly installed to accommodate this equipment. Include this service in bid.

B. Kitchen Equipment Contractor to cooperate with all trades so that the end results of his work will be a satisfactory, approved and accepted installation. Written reports of each visit shall be sent promptly to the Architect and the Food Service Consultant.

3.3 COORDINATION

A. Procedure of construction is of paramount importance in executions of this project. Kitchen Equipment Contractor to carry on his work so that no delay in his operations or those of any other contractors occurs at any time.

B. Kitchen Equipment Contractor to verify with Architect as to opening date of the food service area, and schedule his fabrication and purchasing of equipment so that all will be in readiness, installed, connected, tested, demonstrated, etc., in ample time prior to the scheduled opening date.

3.4 DELIVERY AND INSTALLATION

A. Shall mean and intend that Kitchen Equipment Contractor shall deliver and assemble all equipment of contract in 1 piece in required locations in building, ready for water, waste, gas, electric and ventilating connections required by other contractors. Any pieces of equipment may be delivered sectionally, but all working surfaces butt-welded, ground and polished on premises so that upon completion, such item of equipment will have true, smooth, even and continuous surfaces. Butt joining and filling with solder not permitted. Kitchen Equipment Contractor must verify door sizes, delivery platform, elevator size, etc., effecting delivery to food service areas for all items of equipment.

3.5 RESERVATIONS AND CONDITIONS

A. It is the intent of this specification to complete the installation of all equipment covered herein in all phases ready for operation. Contractor shall carefully examine the plans and specifications for building construction contracts and determine therefrom the extent of his operations in all respects. All labor and materials not included in building construction contracts necessary to accomplish this intent are hereby included in this contract.

B. Kitchen Equipment Contractor shall attend job meetings when required for purpose of coordinating his work with other trades.

C. All equipment shall be received at the building fully protected. It will be the responsibility of the Kitchen Equipment Contractor to protect the equipment until completely installed and accepted.

3.6 EXISTING EQUIPMENT (RELOCATED AND/OR REINSTALLED)

A. Prior to submission of bid for equipment listed in Schedule of Equipment, Kitchen Equipment Contractor shall visit the existing facilities and associated areas to survey all existing equipment intended to be reused (or not used) to determine the extent of his/her work.

B. Kitchen Equipment Contractor responsible for verifying all reusable equipment's sizing, utility and mechanical requirements, prior to release of any custom fabrication or equipment associated with it. Additionally, all makes, models, etc…of said equipment to be verified by the Kitchen Equipment Contractor.

C. Bid shall include the cost of dismantling and moving, all reusable equipment to a temporary storage location designated by the Owner. In the event that the Owner cannot provide temporary storage, the Kitchen Equipment Contractor shall move all reusable existing equipment to his/her storage facility. When the facility is ready to receive equipment, the Kitchen Equipment Contractor shall deliver and set in place all new equipment, as well as all reusable existing equipment.

D. Kitchen Equipment Contractor shall submit separate price for the removal from the premises all old, not reused kitchen equipment as identified by Owner and/or contract documents. Disposal of all such equipment shall be at the discretion of Kitchen Equipment Contractor, but shall be removed from the premises immediately when available. If price is not acceptable, the equipment shall remain the property of Owner.

E. When new areas are completed, Kitchen Equipment Contractor shall locate all new and reusable existing equipment in their respective locations, assemble and set in place, as shown on drawings, left ready for necessary final connections by respective trades. Conditions listed in the specifications under "Delivery and Installation" shall apply to all reusable existing equipment.

F. Rough-in drawings and all other necessary drawings and information covering the proper installation of all reusable existing equipment shall be submitted by Kitchen Equipment Contractor.

G. All necessary plumbing, electrical, mechanical, etc…disconnections associated with reusable equipment shall be completed by the respective trades.

END OF SECTION 114000-36

Peekskill Firehouse Kitchen Incubator
Pre-Bid Walk-Through
701 Washington Street Peekskill, NY
May 14, 2025 10:30 AM
ATTENDANCE SHEET

NAME	COMPANY	CONTRACT BIDDING ON	Tel. No.	Email
DAVID EYMOLD	SAM TELL COMPANIES	FOODSERVICE	212-244-0008, 1257	DEYMOLD@SAMTELL.COM
Cristhian Conde	Limitless Golden Construction	Asphalt / GG	914-330-2039	limitlessgc16@gmail.com
Matt Rudolf				
Alan Kravitz				
Kathyn Gregory				
Joe Thompson				

Peekskill Firehouse Kitchen Incubator
701 Washington Street, Peekskill, New York 01566

Pre-Bid Walk-Thru Sign-In Sheet

June 17, 2025 @11:00 AM

Name	Company	Contract/ Trade	Phone	Email
Ryan DeVita	Fairfield Electric	Electric	914-419-4194	rdevita@fairfieldelectric.com
Norbert Andryszak	VanEtten Contracting LLC	Site	914-489-0763	norbert@vecontract.com
Pete Best-Hall	Iron Sword	GC	914-403-6891	p.besthall@ironswordllc.com
Eric Feelgenzer	Feelgenzer Engineering LLP	Engineer	845-343-1481	edf@FEELP.com
Vincent Riverso	ABM HVAC	MEC.	914 747 0910	VRIVERSO@ABMHVAC.com
Kenny Bonikos	Eastern HVAC Systems Co.	HVAC/R	914-420-1364	Kennybonikos@Gmail.Com.
Adelo Ramirez	Gemelos Renovation	GC	914-393-2406	AdeloRamirez@gemelos-LLC.com
Craig Haase	Clean Harbors Environmental	Environmental	782-902-1943	Haase.Craig@cleanharbors.com
Chris Chippa	Holt Construction	GC	914-539-2623	cchippa@holtcc.com
Keyi Creeden	Holt Const.	G-C.	845 5907938	KCReeden@HoltCC.com

RIDGE STREET

LOOMIS AVENUE

WASHINGTON STREET

BROOK

LEDGE ROCK

S31°08'40"W 356.23'

N31°08'40"E 352.61'

S58°51'20"E 300.00'

N63°51'W 170'

N62°15'W 183.07'

STONE BOX CULVERT 7.0' x 4.5'

STONE BOX CULVERT

ASPHALT CONCRETE PAVEMENT

1 STORY CONCRETE BLOCK BUILDING

CEDAR FENCE

CONC. WALK

CURB

GUARD RAIL

SLATE

CONCRETE

ASPHALT

LIGHT POLE

ASPHALT CONCRETE PAVEMENT (PARKING LOT) NOW OR FORMERLY HENRY SMITH & EDWARD ROBBINS

WATER MAIN

M.H.

W.V.

HYD.

POLE

ANCHOR

MAC GUTTER

HEAD WALL

EL BOX

C.B. TOP 126.68

C.B. TOP 128.43

B.M.
HYDRANT
N.W. NUT-TOP FLANGE
ELEV.: 130.78

AREA = 2.363 ACRES

TOPOGRAPHICAL SURVEY OF PROPERTY SITUATE IN THE CITY OF PEEKSKILL WESTCHESTER COUNTY NEW YORK

SCALE: 1"=20' DATE: JUNE 21, 1977

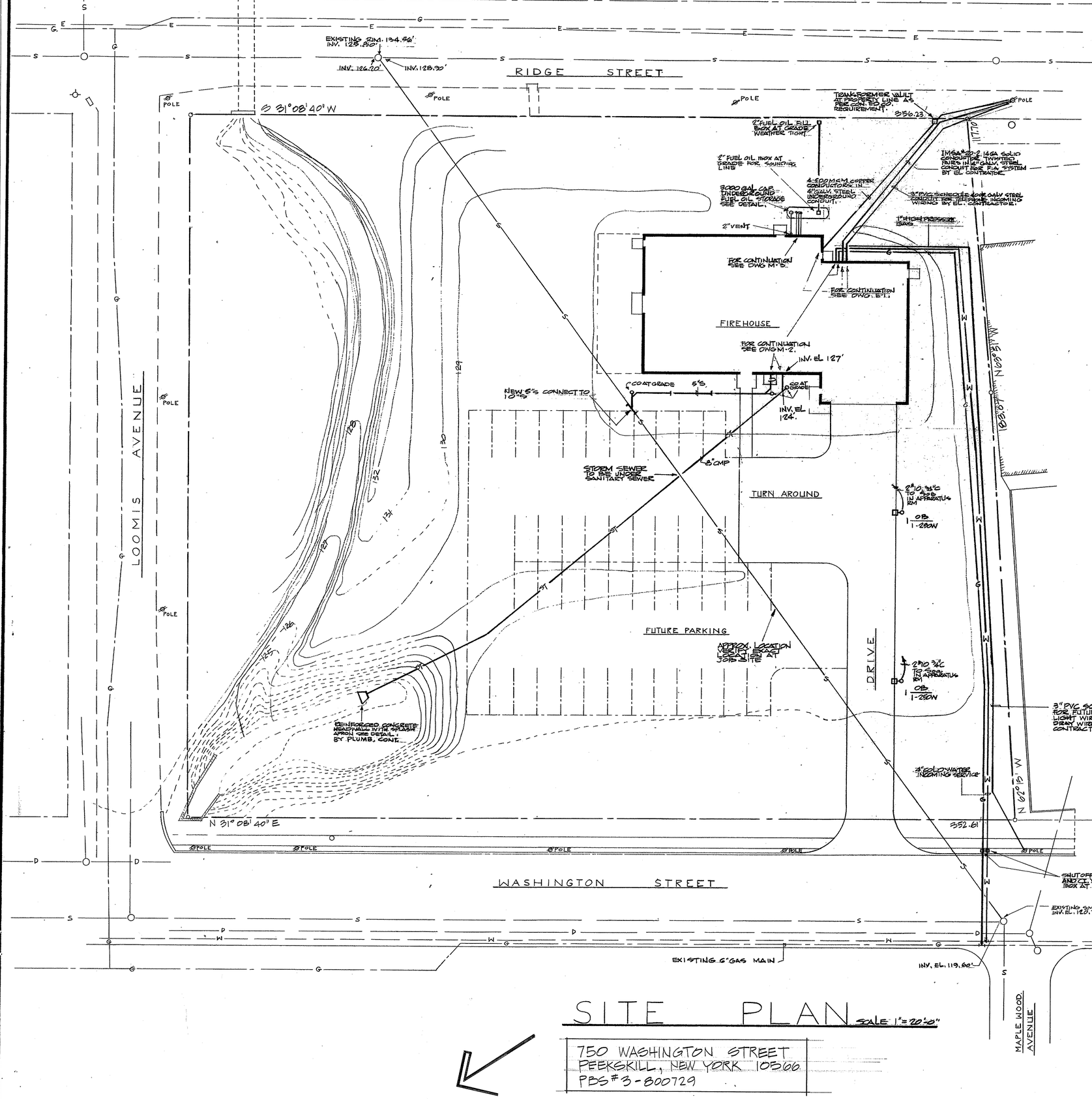
CONTOURS ~ 1 FT. INTERVALS
DATUM USED ~ MEAN SEA LEVEL

PREPARED FOR THE CITY OF PEEKSKILL

SURVEYED & PREPARED BY
ALEXANDER BUNNEY
LAND SURVEYOR, P.C.
20 WOODSBRIDGE RD.
KATONAH, N.Y., 10536

N.Y.S. LIC. Nº 28694

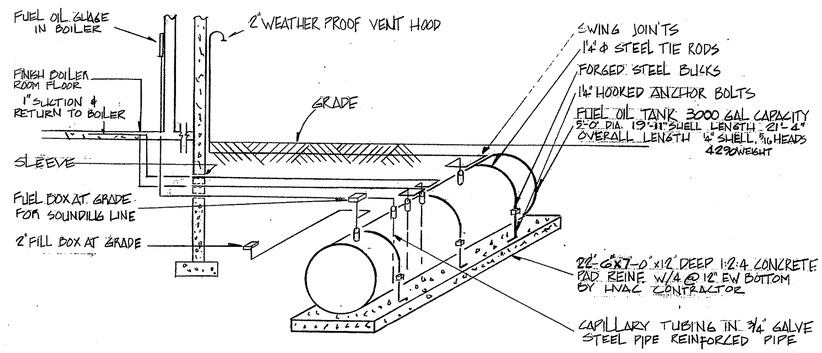
T 726-7
P 17-100



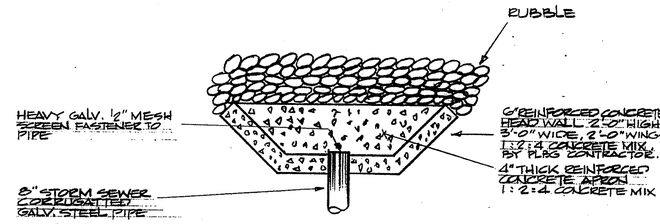
SITE PLAN

SCALE 1"=20'-0"

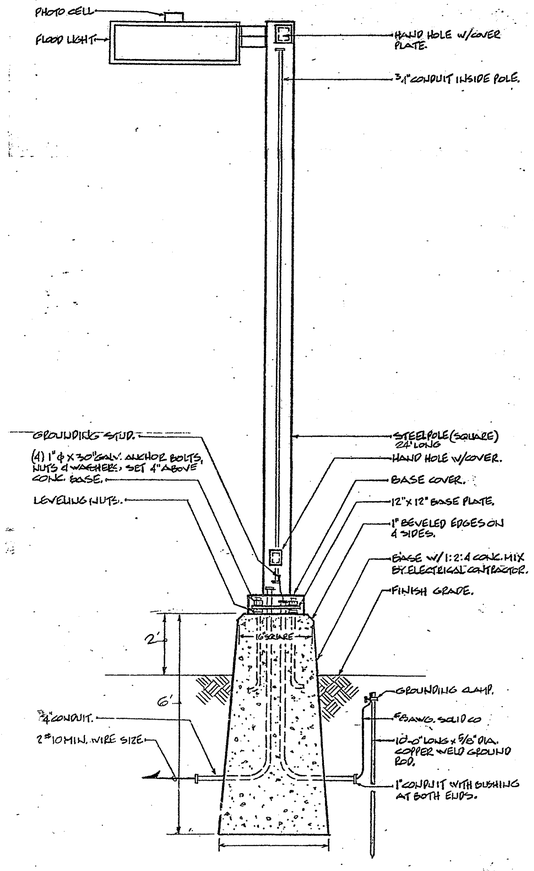
750 WASHINGTON STREET
PEEKSKILL, NEW YORK 10566
PBS #3-800729



UNDERGROUND FUEL OIL STORAGE TANK DETAIL (NOT TO SCALE)



REINFORCE CONCRETE HEADWALL WITH SPLASH APRON DETAIL (NOT TO SCALE)



TYPICAL POLE DETAIL LONG POLE

NOT TO SCALE

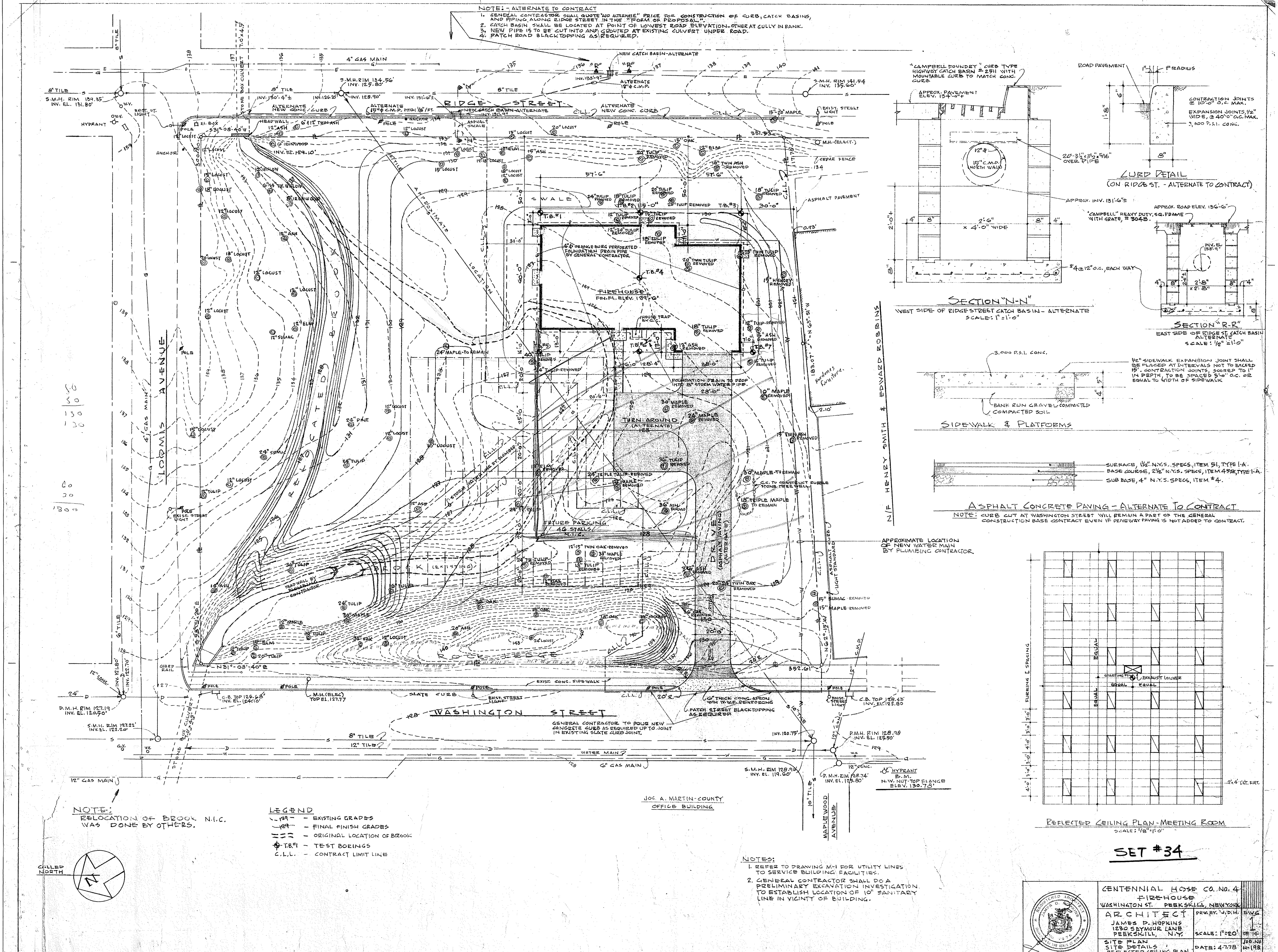
PROJECT:
CENTENNIAL HOSE CO NO. 4 FIREHOUSE
WASHINGTON ST PEEKSKILL, NEW YORK

TITLE:
H.V.A.C. PLBG AND ELECT. SITE PLAN

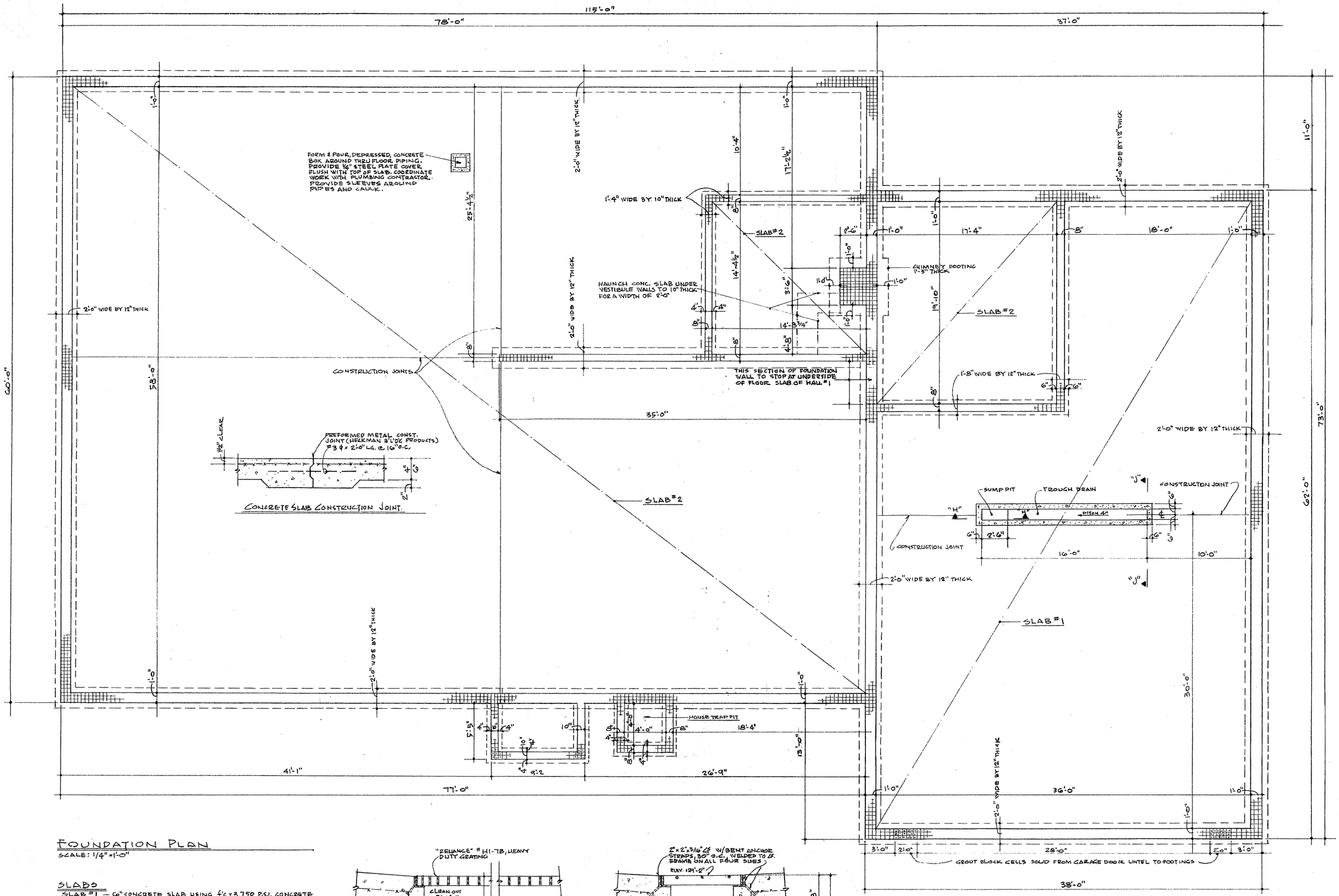
SCALE: AS INDICATED
DRAWN BY: T.C.H
CHECKED BY:
DATE: 4.7.78
DRAWING NO.: M-1
9 OF 14

JAMES D. HOPKINS ARCHITECT
1230 SEYMOUR LANE
PEEKSKILL, NEW YORK.

ROGER W. BILLHARZ, P.E.
CONSULTING ENGINEER
65 SOUTH BROADWAY, TARRYTOWN, N.Y. 10591



NOTE: - ALTERNATE TO CONTRACT
1. GENERAL CONTRACTOR SHALL QUOTE "ADD ALTERNATE" PRICE FOR CONSTRUCTION OF CURB, CATCH BASINS, AND PIPING ALONG RIDGE STREET IN THE "FORM OF PROPOSAL."
2. CATCH BASIN SHALL BE LOCATED AT POINT OF LOWEST ROAD ELEVATION - OTHER AT GULLY IN BANK.
3. NEW PIPE IS TO BE CUT INTO AND GROUTED AT EXISTING CULVERT UNDER ROAD.
4. PATCH ROAD BLACKTOPPING AS REQUIRED.
RIDGE STREET
4" GAS MAIN
NEW CATCH BASIN-ALTERNATE
ALTERNATE NEW CONC. CURB
LOOMIS AVENUE
RELOCATED BROOK
FIREHOUSE
FIN. FL. ELEV. 129'-6"
TURN AROUND (ALTERNATE)
FUTURE PARKING 46 STALLS N.I.C.
DRIVE (ASPHALT PAVING) (ALTERNATE)
BROOK (EXISTING)
ROCK LEDGE
WASHINGTON STREET
GENERAL CONTRACTOR TO POUR NEW CONCRETE CURBS AS REQUIRED UP TO JOINT IN EXISTING SLATE CURB JOINT.
PATCH STREET BLACKTOPPING AS REQUIRED
APPROXIMATE LOCATION OF NEW WATER MAIN BY PLUMBING CONTRACTOR
N/F HENRY SMITH & EDWARD ROBBINS
MAPLEWOOD AVENUE
JOS. A. MARTIN-COUNTY OFFICE BUILDING
NOTE: RELOCATION OF BROOK N.I.C. WAS DONE BY OTHERS.
LEGEND
129 - EXISTING GRADES
129 - FINAL FINISH GRADES
- ORIGINAL LOCATION OF BROOK
T.B.#1 - TEST BORINGS
C.L.L. - CONTRACT LIMIT LINE
CALLED NORTH
NOTES:
1. REFER TO DRAWING M-1 FOR UTILITY LINES TO SERVICE BUILDING FACILITIES.
2. GENERAL CONTRACTOR SHALL DO A PRELIMINARY EXCAVATION INVESTIGATION TO ESTABLISH LOCATION OF 10" SANITARY LINE IN VICINITY OF BUILDING.
SECTION "N-N"
WEST SIDE OF RIDGE STREET CATCH BASIN - ALTERNATE
SCALE: 1"=1'-0"
CURB DETAIL
(ON RIDGE ST. - ALTERNATE TO CONTRACT)
SECTION "R-R"
EAST SIDE OF RIDGE ST. CATCH BASIN ALTERNATE
SCALE: 1/2"=1'-0"
SIDEWALK & PLATFORMS
1/2" SIDEWALK EXPANSION JOINT SHALL BE PLACED AT INTERVALS NOT TO EXCEED 15'. CONTRACTION JOINTS, SCORED TO 1" IN DEPTH, TO BE SPACED 5'-0" O.C. OR EQUAL TO WIDTH OF SIDEWALK
BANK RUN GRAVEL COMPACTED
COMPACTED SOIL
ASPHALT CONCRETE PAVING - ALTERNATE TO CONTRACT
SURFACE, 1 1/2" N.Y.S. SPECS, ITEM 51, TYPE 1-A.
BASE COURSE, 2 1/2" N.Y.S. SPECS, ITEM 45SK, TYPE 1-A.
SUB BASE, 4" N.Y.S. SPECS, ITEM #4.
NOTE: CURB CUT AT WASHINGTON STREET WILL REMAIN A PART OF THE GENERAL CONSTRUCTION BASE CONTRACT EVEN IF DRIVEWAY PAVING IS NOT ADDED TO CONTRACT.
REFLECTED CEILING PLAN - MEETING ROOM
SCALE: 1/8"=1'-0"
SET #34
CENTENNIAL HOSE CO. NO. 4
FIREHOUSE
WASHINGTON ST. PEEKSKILL, NEW YORK
ARCHITECT
JAMES D. HOPKINS
1230 SEYMOUR LANE
PEEKSKILL, N.Y.
SITE PLAN
SITE DETAILS
REFLECTED CEILING PLAN
SCALE: 1"=20'
DATE: 4-7-78



FOUNDATION PLAN

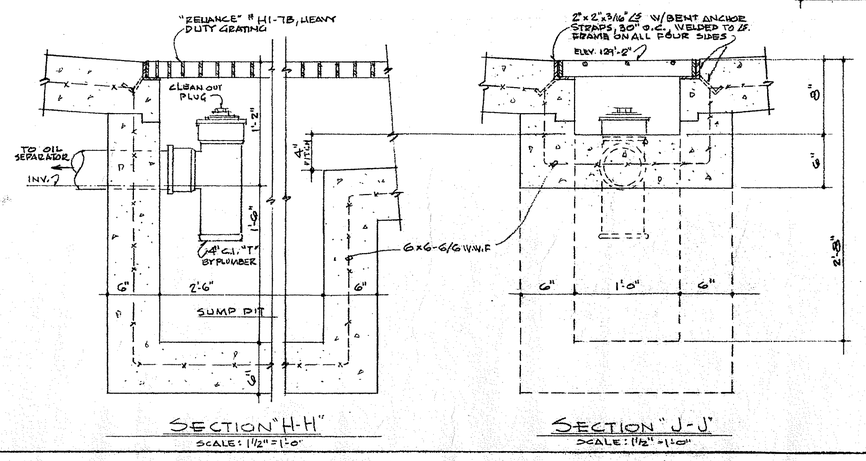
SCALE: 1/4" = 1'-0"

SLABS

SLAB #1 – 6" CONCRETE SLAB USING f'c = 3,750 P.S.I. CONCRETE, REINFORCED WITH 6x6 - 4/4 W.W.F., SPECIFIED VAPOR BARRIER, 6" MINIMUM THICKNESS OF COMPACTED BANK RUN GRAVEL.

SLAB #2 – 4" CONCRETE SLAB USING f'c = 3,000 P.S.I. CONCRETE, REINFORCED WITH 6x6 - 6/6 W.W.F., SPECIFIED VAPOR BARRIER, 6" MINIMUM THICKNESS OF COMPACTED BANK RUN GRAVEL.

CONCRETE SLAB CONSTRUCTION JOINT



SECTION "H-H"
SCALE: 1½" = 1'-0"

SECTION "J-J"
SCALE: 1½" = 1'-0"

NOTE:
1. STEP FOOTINGS AS SHOWN ON ELEVATIONS & CROSS SECTIONS.

CENTENNIAL HOSE CO. NO. 4 FIREHOUSE
WASHINGTON ST. PEEKSKILL, NEW YORK

ARCHITECT
JAMES D. HOPKINS
1230 SEYMOUR LANE
PEEKSKILL, N.Y.

DRW. BY: J.D.H
SCALE: AS NOTED
DATE: 4.7.78

DWG. 2 OF 14
JOB NO H-198

FOUNDATION PLAN DETAILS

GROUND FLOOR PLAN (SCALE: 1/4"=1'-0")

SECOND FLOOR PLAN (SCALE: 1/4"=1'-0")

(SEE GR. FLOOR PLAN ABOVE)

LEGEND

- FACE BRICK
- CONCRETE BLOCK
- WOOD STUDS
- INSULATION
- (1) — DOOR NUMBER
- (2) — WINDOW NUMER
- A.F.F. — HT. ABOVE FINISH FLOOR
- N.I.C. — NOT IN CONTRACT
- HOUSE PHONE JCT. BOX
- VOCALARM JCT. BOX
- T.T. — TOILET TISSUE
- S.N. — SANITARY NAPKIN DISPOSAL
- M. — MIRROR
- S.D. — SOAP DISPENSER
- P.T. — PAPER TOWEL DISPENSER
- W.B. — WASTE BASKET
- FL.DR. — FLOOR DRAIN
- AUDIOVISUAL ALARM WIRED INTO VOCALARM SYSTEM FIREALDEM GONG

DETAIL "Q"

NOTES:

1. ALL STEEL LINTELS TO BEAR 8" ON MASONRY UNLESS OTHERWISE NOTED.
2. ▨ - ALL SHADED PARTITIONS ARE TO STOP AGAINST UNDERSIDE OF METAL ROOF DECKING. VOIDS CAUSED BY CORRUGATIONS OF DECKING SHALL BE GROUTED AT MASONRY PARTITIONS AND FILLED WITH INCOMBUSTIBLE INSULATION AT STUD PARTITIONS. AT ALL STUD PARTITIONS PROVIDE 1/2" FIRE RATED GYPSUM BOARD ON BOTH SIDES OF PARTITION FROM FLOOR TO DECKING, EXCEPT STUD PARTITIONS ENCLOSING KITCHEN WHICH SHALL HAVE 2-5/8" LAYERS OF FIRE RATED GYPSUM BOARD ON BOTH SIDES OF PARTITIONS. ANY PIPING PASSING THRU THESE WALLS SHALL BE PROVIDED WITH PIPE SLEEVES AND CAULKED - THESE SLEEVES & CAULKING BY MECHANICAL & ELECTRICAL CONTRACTORS.

CENTENNIAL HOSE CO. NO. 4
FIREHOUSE
WASHINGTON ST PEEKSKILL, NEW YORK

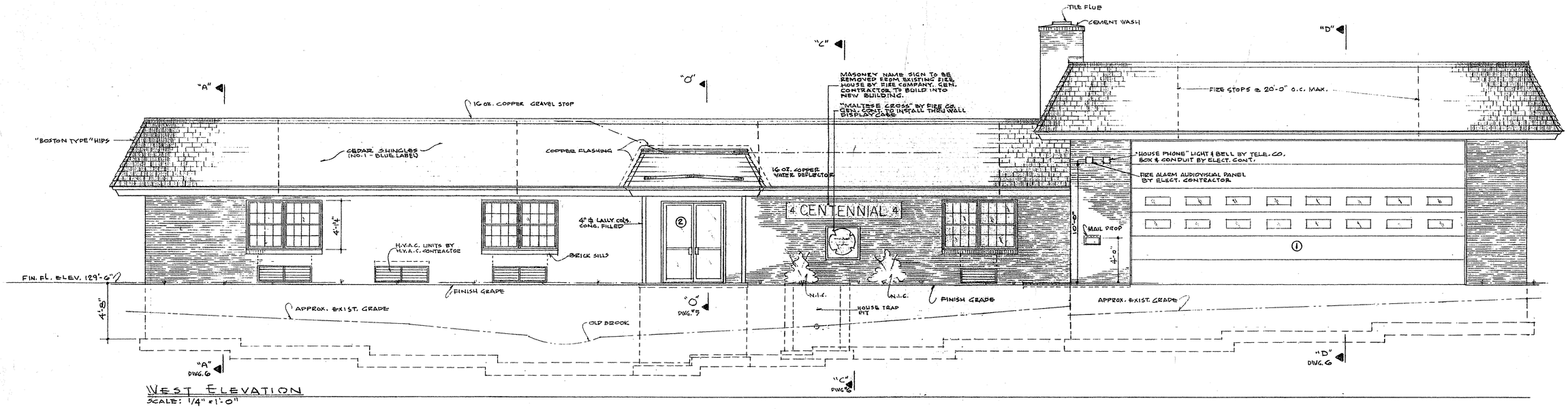
ARCHITECT
JAMES D. HOPKINS
1230 SEYMOUR LANE
PEEKSKILL, N.Y.

DRW. BY J.D.H.
SCALE: 1/4"=1'-0"
DATE: 4.7.78

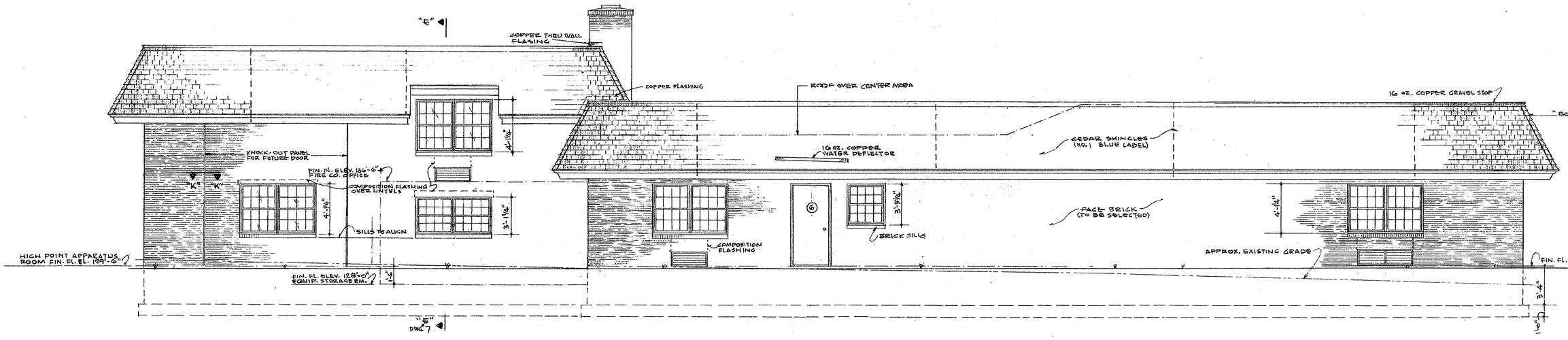
DWG. 3 OF 14

FLOOR PLANS
LEGEND

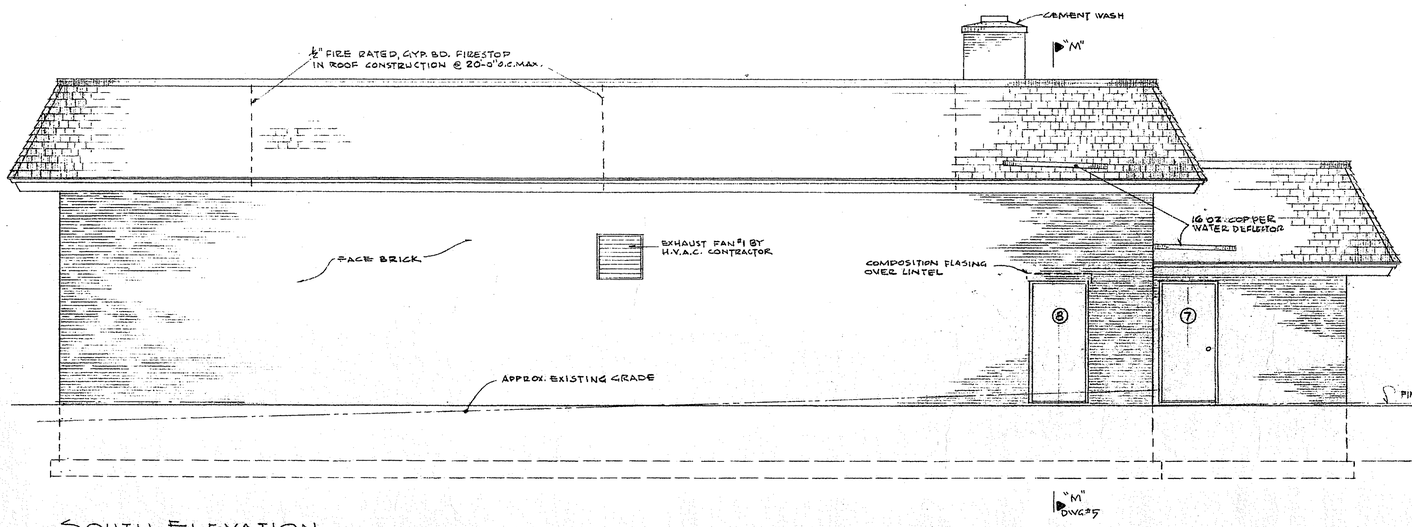
JOB NO. H-198



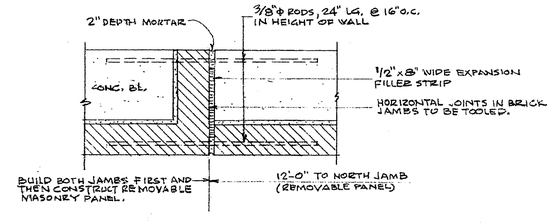
WEST ELEVATION
SCALE: 1/4" =1'-0"



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



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



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

NOTE:
PROVIDE COMPOSITION FLASHING OVER ALL THRU WALL H.V.A.C. UNITS

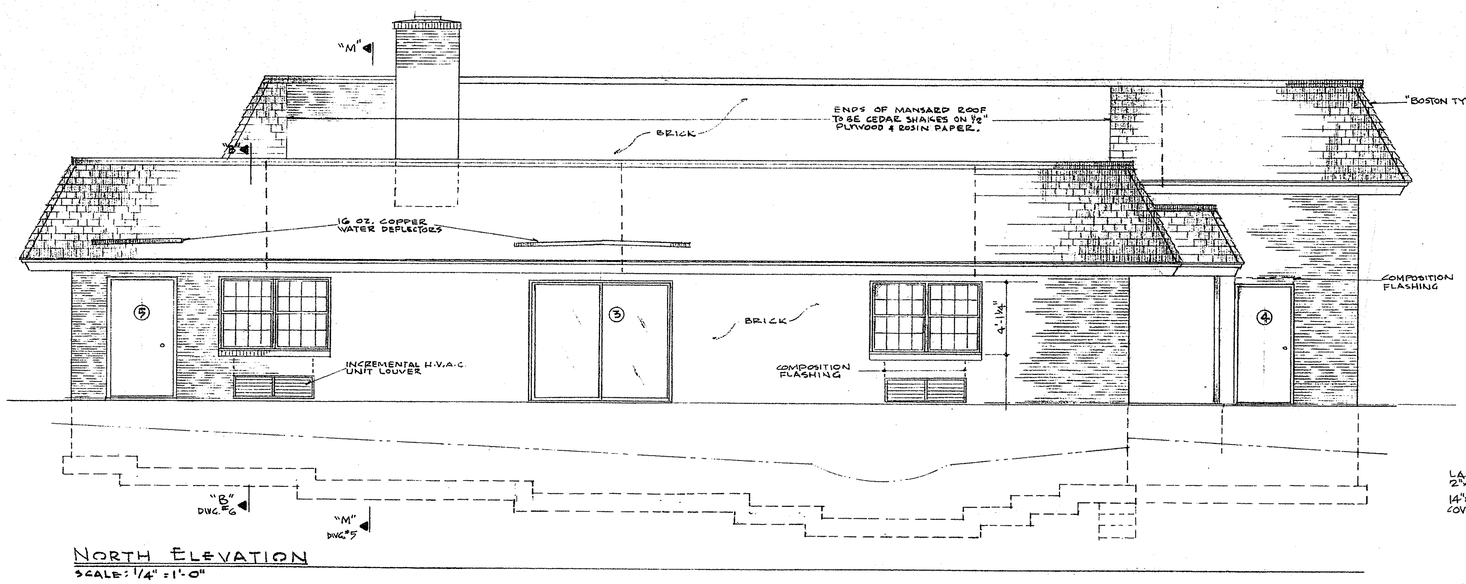
CENTENNIAL HOSE CO. NO. 4
FIREHOUSE
WASHINGTON ST. PEEKSKILL, NEW YORK

ARCHITECT
JAMES D. HOPKINS
1230 SEYMOUR LANE
PEEKSKILL, N.Y.

DRW. BY: J.D.H.
SCALE: 1/4"=1'-0"
DATE: 4.7.78

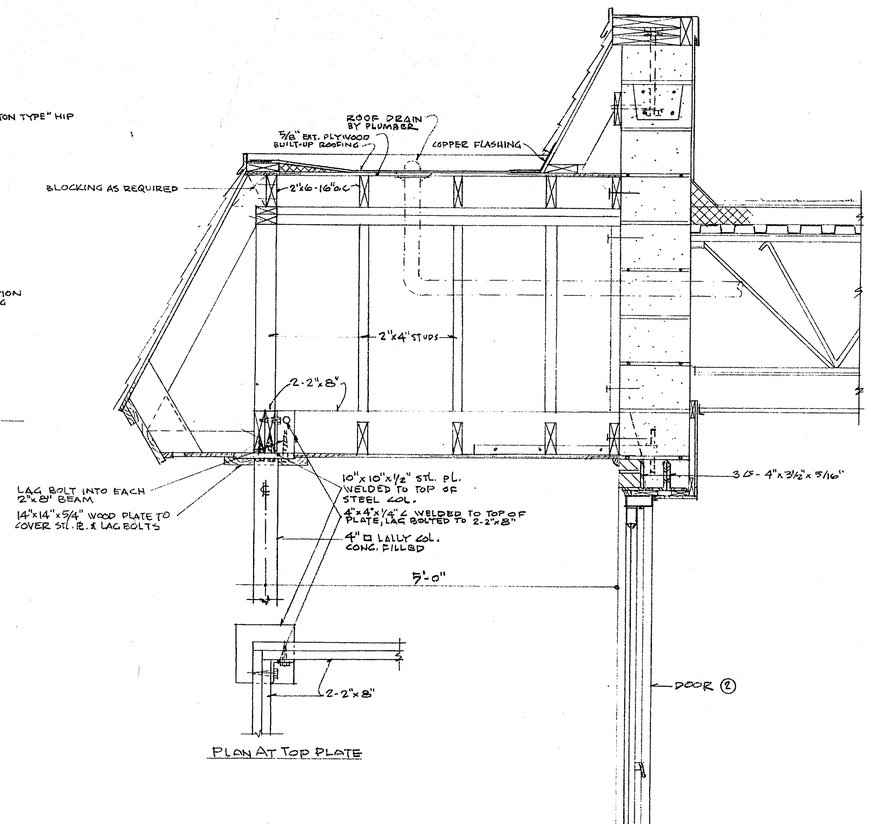
DWG. 4 OF 14
JOB NO. H-198

ELEVATIONS

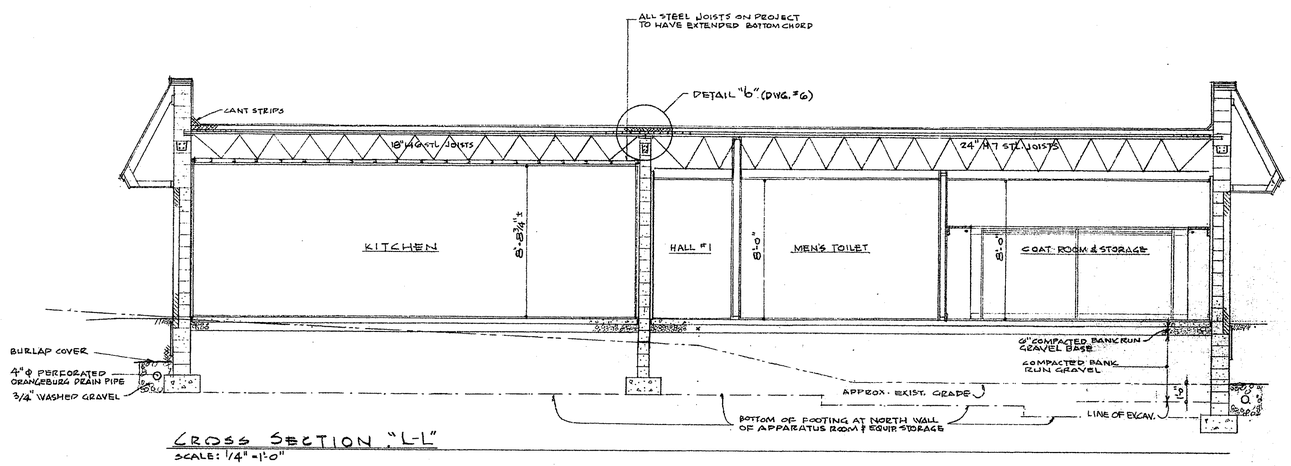


NORTH ELEVATION

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

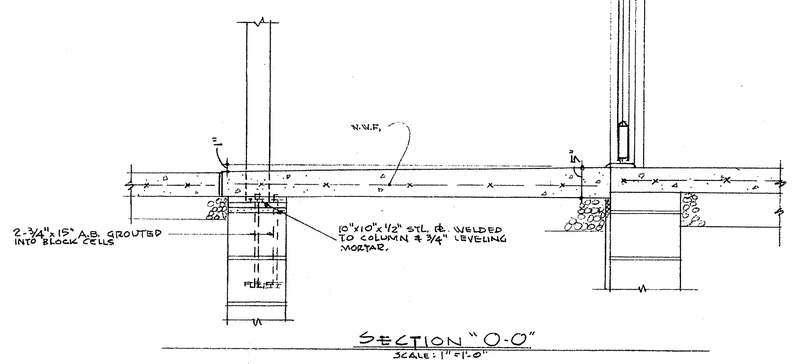


PLAN AT TOP PLATE



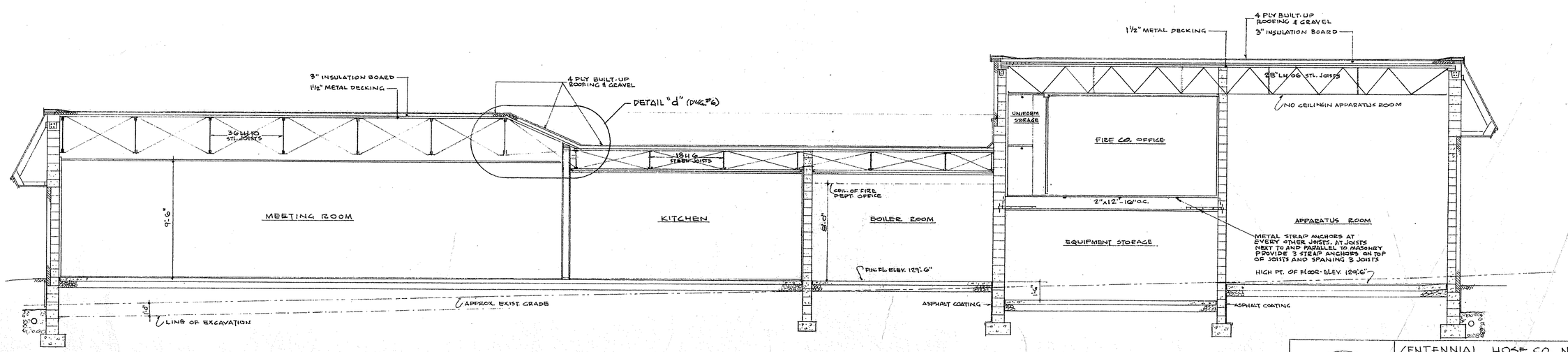
CROSS SECTION "L-L"

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



SECTION "O-O"

SCALE: 1" = 1'-0"



CROSS SECTION "M-M"

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

CENTENNIAL HOSE CO. NO. 4
FIREHOUSE.
WASHINGTON ST. PEEKSKILL, NEW YORK

ARCHITECT
JAMES D. HOPKINS
1230 SEYMOUR LANE
PEEKSKILL, N.Y.

ELEVATION
CROSS SECTIONS
DETAILS

DRW. BY: J.D.H.
SCALE: AS NOTED
DATE: 4-7-78

DWG. 5 OF 14
JOB NO. H-198

ROOF CURBS BY H.V.A.C. CONTRACTOR

1/2" ϕ A.B.

7"x4"x3/8" ∠ WELDED TO STRUCTURAL MEMBERS

TYPICAL FRAMING FOR EXHAUST FAN O'G's & ROOF TOP A/C UNIT

GALV. SHEET METAL CLOSURE STRIP TACK WELDED TO METAL DECKING.

1/4" BENT PLATE CONTINUOUS WELDED TO TOP CHORD OF STEEL JOIST.

66°±

36 LH10

2'-6¾"

TACK WELD

1½" ROLLED STL. C's @4'-0" & 2'-0" SPACED TO SUIT LIGHTING PATTERN. SEE DWG #1.

18 HG

ANCHOR BLOCKING @4'-0" o.c.

2½" METAL NAILABLE STUDS @ 16" o.c.

24 H7 AT FRONT OF 8'1 DG.

6'-0"

2 LAYERS OF 5/8" TYPE 'X' FIRE RATED GYPSUM BD.

HUNG CEIL. AT 8'-0"

DETAIL "d" (DWG. #5)

SCALE: 1" = 1'-0"

½"

7⅝" x 12" x ⅜" STEEL PLATE WITH 2-1/2" ϕ x 8" LG., WITH HOOKED ENDS, ANCHORS WELD TO R. & GROUTED INTO BOND BEAM. WELD STEEL JOISTS TO PLATE. PROVIDE 7/8" LEVELING MORTAR UNDER PLATE. AFTER JOISTS HAVE BEEN WELDED, BRICK UP BETWEEN JOISTS UP TO METAL DECKING

18 HG

2-¾ϕ CONTIN.

24 H7

10'-2" A.F.F.

BOND BEAM GROUTED WITH 3,000 P.S.I. CONC.

TOP 2 COURSES OF BLOCK TO BE GROUTED SOLID

KITCHEN

HALL #1

DETAIL "b" (DWG. #5)

SCALE: 1" = 1'-0"

4 LINES OF CROSS BRIDGING WITH JOIST ANCHORS CAST INTO MASONRY WALLS

17'-10¾" A.F.F. (ELEV. 129'-6")

28 LH 06 STL. JOISTS

10 WF 45 WITH 11½" x 5/16" STL. PL. FULL LENGTH, WELDED TO BOTTOM FLANGE OF BEAM.

ALUMINUM (WHITE BAKED FINISH) & FELT STOP

2-¾" ϕ x 15" LG. A.B.

2"x12" SPIKED TO 2"x10"'s

7⅝"x12"x⅜" STEEL BEARING PLATE WITH ½" ϕ x 9" HOOKED END ANCHOR RODS WELDED TO PLATE AND CAST INTO MASONRY. PROVIDE 7/8" LEVELING MORTAR BED UNDER PLATE.

2-2"x10" ANCHORED TO WALL WITH ¾" ϕ x 14" LONG ANCHOR BOLTS, AT 4'-0" o.c., CAST INTO MASONRY

GROUT & BRICK IN SOLID BETWEEN JOISTS AFTER INSTALLATION, INCL. VOIDS OF METAL DECKING!

1½"x12" FIBER CANT STRIP.

4 PLY BUILT-UP ROOFING & GRAVEL

3" INSULATION BOARD

1½" GALVANIZED METAL DECKING

16 OZ. COPPER COPING

GRAVEL STOP

2"x6" LEDGERS ANCHORED TO WALL W/ ¾" ϕ x 10" LG. A.B. AT 4'-0" o.c. GROUTED INTO MASONRY WALL.

2-F4 RODS CONTINUOUS & AROUND CORNERS LAP 15", GROUT 3,000 P.S.I

TOP 2 COURSES OF BLOCK GROUTED SOLID

36 LH 10 STL. JOIST

EXTENDED BOTTOM CHORD

5/8" EXTERIOR GRADE PLYWOOD

ROSIN PAPER

CEDAR "PERFECTION" SHINGLES LAID 5" TO WEATHER, NO. 1, BLUE LABEL

2"x6"-16"o.c.

PROVIDE 1/2" FIRE RATED GYP. BOARD FIRE STOPS WITHIN ALL ROOF CONSTRUCTIONS. STOPS TO BE 20'-0" O.C. MAX. SEE BUILDING ELEVATIONS.

PLYWOOD GUSSET BOTH SIDES WITH FILLER BLOCKS

5/4" WHITE PINE, PAINTED

60°

2"x4"-16" o.c.

2"

2"

2'-0"

1/4 ϕ WOOD

3/8" EXT. GRADE PLYWOOD, PAINTED

2" CONTINUOUS ALUM. SOFFIT VENT W/SCREENING

13'-2¾" A.F.F. (ELEV. 129'-6")

7'-4"

9'-6"

12'-8"

ALL EXTERIOR WALLS OF BLOCK THAT RECEIVES FURRING & GYP. BOARD SHALL RECEIVE A SPRAY COAT OF ASPHALTIC MASTIC

5/4 FURRING @ 16" o.c. WITH FIRE STOPPING.

1/2" GYPSUM BOARD

STANDARD "DUROWALL" REINFORCING @ 16" o.c.

AT ALL EXTERIOR BUILDING WALLS VOID CONC. BLOCK CELLS SHALL BE INSULATED WITH WATER REPELLENT MASONRY LOOSE VERMICULITE FROM ONE BLOCK COURSE BELOW FINISH FLOOR UP FULL HEIGHT OF WALL.

4" HIGH VINYL COVE BASE

VINYL ASBESTOS TILE

BASE FABRIC (COMPOSITION) FLASHING, "NERVASTRAL" SEAL-PROF H-D 0.02" THICK CEMENTED WITH NERVA-PLASTIC CEMENT.

4"

12"

ENTIRE EXTERIOR OF BUILDING TO RECEIVE COAT OF ASPHALTIC MASTIC DOWN & OVER FOOTINGS OR FOR A DEPTH OF 3'-4" IF FOOTING IS LOWER

1"x 2'-0" STYROFOAM, TYPE "SM" INSULATION AROUND PERIPHERY OF BUILDING

VAPOR BARRIER

BANK RUN GRAVEL, COMPACTED

THIS TOP COURSE OF BLOCK AROUND PERIPHERY OF BLDG TO BE GROUTED SOLID.

BURLAP

6"

12"

6"

4" PERFORATED CRANEBURG DRAIN PIPE

8" OF ¾" WASHED GRAVEL ALL THE WAY AROUND

2-F4 ϕ RODS

12"

DEPTH VARIES

SECTION "A-A"

SCALE: 1" = 1'-0"

7 LINES OF CROSS BRIDGING WITH JOIST ANCHORS GROUTED INTO MASONRY WALLS.

36 LH10

3 L's - 5" x 3½" x 5/16" BEAR 8" AT JAMBS

FULL HT. SCREEN

4'-1¼" BASIC UNIT HEIGHT

2 L's - 4" x 3½" x 5/16"

1"

FABRIC FLASHING

14 - 4" x 4" x 5/16"

INCREMENTAL H.V.A.C. UNIT

SECTION "B-B"

SCALE: 1" = 1'-0"

½" d. GLASS SET IN MASTIC

CAULK

¼" x 3/4" FLAT ALUM. BAR

MACH. BOLT (ALUM.)

2"x2" ALUM. "T"

3/4" PINE (PAINTED)

CAULK

BRICK

¼" SHIM

DETAIL "C"

SCALE: FULL SIZE

CORNERS TO BE MITERED

3-2"x12"

SOLDER

16 OZ. COPPER COPING

BLOCK AS REQUIRED

BASE FLASHING

7⅝" x 12" x ⅜" STL. PLATE W/ 2-½" ϕ x 8" HOOKED ENDS ANCHOR RODS WELDED TO PLATE & GROUTED INTO MASONRY. PROVIDE 7/8" LEVELING MORTAR UNDER PLATE

2'-0"

1¼"

2½"

24 H7

10'-8" A.F.F. (ELEV. 129'-6")

FIRE COMPANY INSCRIBED STONE. IF THICKER THAN WALL PROJECT FRONT OUT FROM WALL.

1'-4"

3/4" BIRCH PLYWOOD SHELF WITH HARDWOOD EDGE

FABRIC FLASHING

3 L's - 4" x 3½" x 5/16"

1½" O.D., HVY. WALL, CHROME COAT ROD W/ MID-POINT SUPPORT

3/4" BIRCH PLYWOOD DIVIDERS WITH HARDWD EDGE

MALTESE CROSS BY FIRE COMPANY

3/4" PLYWOOD DOOR W/ HINGES, HANDLE AND DOOR CATCH

2'-8" x 2'-8"

DETAIL "C"

2'-0"

12'-0"

12"

SECTION "C-C"

SCALE: 1" = 1'-0"

2"x2"x¼" ∠ W/BENT STRAP ANCHORS @ 30" o.c. WELDED TO ∠ RETURN ENDS AT MASONRY WALLS.

HIGH POINT H. ELEV 129'-6"

12"

SECTION "D-D"

SCALE: 1" = 1'-0"

CENTENNIAL HOSE CO. NO. 4
FIRE HOUSE
WASHINGTON ST. PEEKSKILL, NEW YORK

ARCHITECT
JAMES D. HOPKINS
1230 SEYMOUR LANE
PEEKSKILL, N.Y

PPW. BY: J.D.H.

SCALE: 1"=1'-0" & F.S.

DATE: 4-7-78

DWG. 6 OF 14

JOB NO 74-198

WALL SECTIONS

TOP OF METAL DECKING

28 LH OG STL. JOIST

1½" E's @ 4'-0" o.c.-LOCATION TO SUIT LIGHTING PATTERN

5/4" FURRING

½" GYPSUM BD.

3 LS - 5"x3½"x5/16"

3/4" x 2'-0" WIDE BIRCH VENEERED PLYWOOD SHELVES WITH HARDWOOD EDGE

METAL STANDARDS & BRACKETS - HEAVY DUTY

4'-1¼"

2 LS - 4"x3½"x5/16"

1" RIGID BD. INSULATION

FABRIC FLASHING

1 L - 4"x4"x5/16"

INCREMENTAL H.V.A.C. UNIT

FIRE CO. OFFICE

CLOSET #2

3/8" UNDERLAYMENT
3/4" PLYWOOD

VINYL ASB. TILE

2"x8"-16" o.c.

VINYL ASB. TILE

3 LS - 5"x3½"x5/16" FLASHING

BOTTOM OF 2"x12" FLOOR JOISTS

2"x12"-16" o.c.

3" MOULDING

17'-10¾"

3'-1¼"

6'-0"

MAIN FL. - ELEV. 129'-6"

6" 1'-0" 6"

12"

DOOR (9)

DOOR (11)

EQUIPMENT STORAGE

1½" ϕ PIPE RAILING RETURNED AT ENDS (BOTH SIDES)

4" WIDE, C.I., ABRASIVE SURFACE, SAFETY NOSINGS

#4 ϕ

HIGH PT. OF APPARATUS RM. FL. - ELEV. 129'-6"

CLOSURE PIECE AT END OF STL. J.

2'-3½"

1'-0"

ASPHALT COATING

SECTION "E-E"
SCALE: 1"=1'-0"

SECTION "F-F"

1½"

4"

1½"

17'-10¾"

17'-4 A.F.F. (ELEV. 129'-6")

28 LH OG STL. JOIST

EXTENDED BOTTOM CHORD

2"x4" @ 16"

½" FIRE RATED GYP. BD.

½" FIRE RATED GYP. BD.

½" GYP. BD.

½" GYP. BOARD

16 OZ. COPPER CAP FLASHING

BASE FLASHING

⅛" V.A. TILE
3/8" PLYWOOD
4" VINYL BASE

PLATFORM TO ALIGN WITH TOP OF SHELF IN UNIFORM STOR. CLOSET

2"x4" @ 16" o.c.

2-2"x6"

2"x4" @ 16" o.c.

1½" E

3 LS - 4"x3½"x¼"

EAST END OF THIS LINTEL TO BEAR 12" ON MASONRY WALL.

DOOR (24)

CLOSET #2

CLOSURE PC AT END OF J.

2"x8"

METAL HANGERS

2-2"x12"

4"x3"x¼" L

1½" ϕ GAL. PIPE RAILING RETURNED AT ENDS, BOTH WALLS PAINTED. (BOTH SIDES OF STAIR)

7'-0"

J" CLIP

2 LAYERS OF 5/8" TYPE 'X' FIRE RATED, GYPSUM BOARD, ON METAL FURRING

RUBBER 1/8" SAFETY TREADS, WITH GRIT STRIPS

9½"

7½"

11½"

JULIUS BLUM, #330 C.I. PIPE BRACKETS

12" E 10.6
1¼"x1¼"x⅛" L

STEEL PAN TREADS & RISERS

4"x4"x¼" L

SECTION "G-G"
SCALE: 1"=1'-0"

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SCALE: 1"=1'-0"
DATE: 4-7-78

DWG. 7 OF 14

JOB NO. H-198

WALL SECTIONS
DETAILS

INTERIOR FINISH SCHEDULE

SPACE	FLOOR MATERIAL	FLOOR FINISH	BASE MATERIAL	BASE FINISH	WALLS MATERIAL	WALLS FINISH	CEILING MATERIAL	CEILING FINISH	CEIL HT.	REMARKS
APPARATUS ROOM	CONCRETE SLAB ON GRADE	STEEL TROWEL, HARDNER, AND CLEAR SEALER	—	—	CONCRETE BLOCK	NONE *	EXPOSED STEEL BAR JOISTS AND METAL DECKING	PAINT	17'-9" ±	* CONTRACTOR SHALL SUBMIT ALTERNATE PRICE FOR APPLYING VITREOUS COATING ON ALL MASONRY WALLS OF THIS ROOM, FROM FLOOR TO UNDERSIDE OF METAL ROOF DECKING
EQUIPMENT STORAGE	CONCRETE SLAB ON GRADE	STEEL TROWEL HARDNER, AND CLEAR SEALER	4" HIGH VINYL COVE BASE	COLOR TO BE SELECTED	CONCRETE BLOCK & 1/2" TYPE 'X' FIRE RATED GYPSUM BD. ON STUDS	PAINT	2-5/8" LAYERS OF TYPE 'X' GYPSUM BD. ON JOISTS & UNDERSIDE OF STAIRS	PAINT	7'-4"±	
DRIVER'S BED ROOM	"	1/8" VINYL ASBESTOS TILE OF COLOR TO BE SELECTED	4" HIGH VINYL COVE BASE	COLOR TO BE SELECTED	1/2" GYPSUM BD. ON STUDS ℄ ON 3/4" FURRING AT MASONRY WALLS	PAINTED	2'x4' SUSPENDED LAY-IN ACOUSTICAL TILE & 1 1/2" FURRING. T.S.	WHITE FACTORY FINISHED	8'-0"	
DRIVER'S TOILET	"	CERAMIC MOSAIC FLOOR TILE OF COLORS TO BE SELECTED	"BEIGHT" GLAZED TILE COVE BASE	COLOR TO BE SELECTED	1/2" GYP. BOARD WITH FULL HEIGHT "BEIGHT" GLAZED CERAMIC TILE	TILE COLOR TO BE SELECTED	"	WHITE FACTORY FINISHED	8'-0"	EXIT ONLY—NO OUTSIDE HARDWARE
WOMEN'S TOILET	"	"	"	"	"	"	"	"	"	HALL #1 & #2 WALLS TO BE 1/2" FIRE RATED GYPSUM BOARD.
MEN'S TOILET	"	"	"	"	"	"	"	"	"	HALL #1 WALL TO BE 1/2" FIRE RATED GYPSUM BOARD, AND ALSO AT WALL AT MEETING ROOM.
COAT ROOM & STORAGE	"	1/8" VINYL ASBESTOS TILE OF COLOR TO BE SELECTED	4" HIGH VINYL COVE BASE	COLOR TO BE SELECTED	1/2" GYPSUM BD. * ON STUDS ℄ ON 3/4" FURRING AT MASONRY WALLS	PAINTED	"	"	"	1/2" FIRE RATED GYP. BD. AT SHADED PARTITION
VESTIBULE #1	"	"	"	"	" *	"	"	"	"	* " " " " " " " "
MEETING ROOM	"	"	"	"	" * AT KITCHEN WALL INSTALL 2-LAYERS OF 5/8" TYPE 'X' GYPSUM BD.	PAINTED	"	"	9'-6"	* AT MEN'S RM. WALL (SHADED) PROVIDE 1/2" FIRE RATED GYPSUM BOARD.
TROPHY CASE	3/4" BIRCH VENEERED PLY-WOOD	STAINED & VARNISHED	—	—	3/4" BIRCH & VENEERED PLY-WOOD, 1/4" POLISHED PLATE GLASS	STAINED & VARNISHED	3/4" BIRCH VENEERED PLY-WOOD	STAINED & VARNISHED	—	SEE DETAILS ON THIS DRAWING. PROVIDE ALL GLASS & ALL REQUIRED HARDWARE. # PROVIDE 1/2" FIRE RATED GYP. BD. ON BOTH SIDES OF SOUTH, EAST & WEST WALLS.
KITCHEN	CONCRETE SLAB ON GRADE	EPOXY RESIN FLOORING OF COLOR TO BE SELECTED	6" HIGH VINYL COVE BASE	COLOR TO BE SELECTED	2-5/8" LAYERS OF TYPE 'X' GYP. BD. ON STUD WALLS ℄ ON 5/4" FURRING AT MASONRY WALLS.	PAINTED ENAMEL	2-5/8" LAYERS OF TYPE 'X' GYP. BOARD ON 2'x4" METAL SCREW STUDS @ 16" O.C.	PAINTED ENAMEL	8'-8¼" ±	
CLOSET #1	"	"	4" HIGH VINYL COVE BASE	"	1/2" GYPSUM BD. ON STUDS. *	"	"	"	"	* NORTH WALL TO HAVE 2-5/8" LAYERS OF FIRE RATED GYPSUM BOARD.
FIRE DEPT. OFFICE	"	1/8" VINYL ASBESTOS TILE OF COLOR TO BE SELECTED	"	"	2-5/8" LAYERS OF TYPE 'X' GYP. BD. ON STUDS, 1/2" GYP BD. ON 5/4" FURRING AT MASONRY WALLS. *	"	2'x4' SUSPENDED LAY-IN ACOUSTICAL TILE & 1 1/2" FURRING T.S.	WHITE FACTORY FINISHED	8'-0"	
BOILER ROOM	"	STEEL TROWEL & CLEAR SEALER	—	—	CONCRETE BLOCK	NONE	2-5/8" LAYERS OF TYPE 'X' GYP. BD. ON 2 1/2" METAL SCREW STUDS @ 16" O.C.	PAINT	8'-8¾" ±	
VESTIBULE #2	"	"	—	—	"	"	"	PAINT	8'-8¾" ±	
HALL # 1	"	1/8" VINYL ASBESTOS TILE OF COLOR TO BE SELECTED	4" HIGH VINYL COVE BASE	COLOR TO BE SELECTED	1/2" TYPE 'X' FIRE RATED GYP. BD. ON 5/4" FURRING AT MASONRY & ON STUDS	PAINTED	2'x4' SUSPENDED LAY-IN ACOUSTICAL TILE & 1 1/2" FURRING T.S.	WHITE FACTORY FINISHED	8'-0"	
HALL # 2	"	"	"	"	"	"	"	"	8'-0"	
STAIRS	CONCRETE TREADS ON METAL PAN.	1/8" RUBBER TREADS WITH GRIT STRIPS, COLOR TO BE SELECTED	STEEL T'S & METAL PAN STAIR RISERS.	PAINTED	1/2" TYPE 'X' FIRE RATED GYP. BOARD ON STUDS ℄ 5/4" FURRING *	"	1/2" TYPE 'X' FIRE RATED GYP. BD. ON 2'x4" ANCHORED TO STL. JOISTS & WIRE TI.	PAINTED	8'-2" +	* 1/2" FIRE RATED GYPSUM BOARD SHALL BE INSTALLED ON BOTH SIDES OF STUD WALLS ENCLOSING STAIR WELL.
CLOSET #2	3/8" PLYWOOD UNDER-LAYMENT OVER 3/4" PLYWOOD	1/8" VINYL ASBESTOS TILE OF COLOR TO BE SELECTED	4" HIGH VINYL COVE BASE	COLOR TO BE SELECTED	1/2" GYPSUM BOARD ON STUDS. EXPOSED CONCRETE BLOCK *	"	1/2" GYPSUM BD. ON 2'x4" ANCHORED TO STL. JOISTS	PAINTED	7'-4" ±	* 1/2" FIRE RATED GYPSUM BOARD ON NORTH WALL.
FIRE CO. OFFICE	"	"	"	"	1/2" GYPSUM BD. ON STUDS ℄ ON 5/4" FURRING AT * MASONRY WALLS	PAINTED	2'x4' SUSPENDED LAY-IN ACOUST. TILE & 1 1/2" FURRING T.S.	WHITE FACTORY FINISHED	8'-1" ±	* 1/2" FIRE RATED GYPSUM BOARD ON WEST WALL.
UNIFORM STORAGE	"	"	"	"	"	"	1/2" GYPSUM BOARD ON 2'x4" (LAID FLAT) ANCHORED TO STL. JOISTS	PAINTED	8'-2" +	* CLOSET PORTION OVER STAIR TO HAVE 1/2" FIRE RATED GYPSUM BOARD ON ALL WALLS.

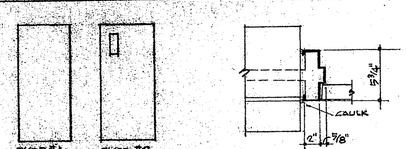
NOTES: 1. ALL EXTERIOR MASONRY WALLS RECEIVING GYPSUM BOARD ON FURRING SHALL BE SPRAY COATED WITH ASPHALTIC MASTIC BEFORE APPLYING FURRING.
2. GENERAL CONTRACTOR SHALL NOTE "ADD ALTERNATE" FOR INTERIOR PAINTING. INTERIOR ITEMS SHOWN ON SCHEDULE TO BE PAINTED ARE ITEMS TO BE INCLUDED.

DOOR SCHEDULE

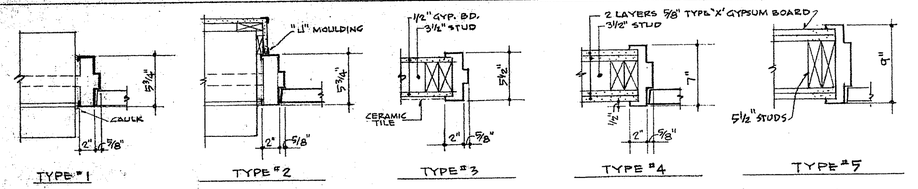
NO.	DOOR SIZE	DOOR THICKNESS	DOOR GLAZING	DOOR TYPE	DOOR MATERIAL	DOOR FINISH	SADDLE	BUCK TYPE	BUCK MATERIAL	BUCK FINISH	CLOSER	UNDERCUT	LOUVER	LOCK OR LOCK SET	REMARKS
①	2'-8" x 12'-0"	2"	GLASS HEAD	SEE ELEV.	STEEL & GLASS	FACTORY FINISH	STEEL ∠.	6	WOOD, BRICK & ALUM.	PAINT	SEE SPECS FOR CONTROLS	—	—	—	
②	PAIR 2'-0" x 6'-8"	1¾"	LHR	11	ALUM. & GLASS	"	ALUM. WEATHER PROOF	B¾ A½	ALUMINUM	FACTORY FINISHED	CL-4	FOR ALUM. SADDLE			
③	3'-1½" x 6'-10½"	"	SLID-ING	"	WOOD & GLASS	PERMA-SHIELD	ALUMINUM	MANU.	WOOD	PERMA-SHIELD	—	—			ANDERSON "PERMA-SHIELD" WHITE, GLIDING DOOR, PS-8068-DK, INSULATING GLASS, & SCREEN
④	3'-0" x 6'-8"	"	LHR	1	HOLL. METAL	PAINT	ALUM. WEATHER PROOF	1	HOLL. METAL	PAINT	CL-1	FOR ALUM. SADDLE			
⑤	3'-0" x 6'-8"	"	LH	1	"	"	"	2	"	"	CL-2				
⑥	3'-0" x 6'-8"	"	LH	1	"	"	"	2	"	"	—				
⑦	3'-0" x 6'-8"	"	"	1	"	"	"	2	"	"	—				
⑧	3'-0" x 6'-8"	"	RHR	1	"	"	"	1	"	"	CL-2				EXIT ONLY—NO OUTSIDE HARDWARE
⑨	3'-0" x 6'-8"	"	RH	1	"	"	"	1	"	"	CL-3				1½ HR. FIRE RATED DOOR & BUCK
⑩	3'-0" x 6'-8"	"	RHR	2	"	"	"	2	"	"	"				1½ HR. FIRE RATED DOOR & BUCK
⑪	2'-6" x 6'-8"	"	RH	1	"	"	—	2	"	"	CL-2				1½ HR. FIRE RATED DOOR & BUCK
⑫	2'-6" x 6'-8"	"	LH	1	"	"	—	1	"	"	"				1½ HR. FIRE RATED DOOR & BUCK
⑮	3'-0" x 6'-8"	"	"	3	"	"	MARBLE	3	"	"	"	1½"	12" x 12"		3/4 HR. FIRE RATED DOOR & BUCK
⑭	3'-0" x 6'-8"	"	RH	1	"	"	—	3	"	"	CL-3				3/4 HR. FIRE RATED DOOR & BUCK
⑮	2'-6" x 6'-8"	"	LH	3	"	"	MARBLE	3	"	"	—	1½"	12" x 12"		
⑯	3'-6" x 6'-8"	"	RH	3	"	"	—	3	"	"	CL-3		12" x 24"		3/4" HR. FIRE RATED DOOR & BUCK
⑰	3'-0" x 6'-8"	"	"	3	"	"	MARBLE	3	"	"	CL-2	1½"	12" x 12"		3/4 HR. FIRE RATED DOOR & BUCK
⑱	3'-0" x 6'-8"	"	"	2&3	"	"	—	2	"	"	CL-3		24" x 24"		1½ HR. FIRE RATED DOOR & BUCK
⑲	3'-0" x 6'-8"	"	RHR	1	"	"	—	4	"	"	CL-3				1½ HR. FIRE RATED DOOR & BUCK
⑳	1'-6" x 6'-8"	"	RHR	1	"	"	—	3	"	"	—				
㉑	2'-6" x 6'-8"	"	LH	2&3	"	"	—	5	"	"	CL-3		18" x 18"		1½ HR. FIRE RATED DOOR & BUCK
㉒	6'-0" x 3'-6"	—	BALL-ING	SLAT	STAINLESS STEEL	FACTORY FINISHED	STAINLESS STL. SILL	7	STAINLESS STEEL	FACTORY FINISHED	MANUAL & FUSIBLE LINK			THUMB TURN	COOKSON, MODEL FD10-ST, PUSH UP 1½ HR. FIRE RATED DOOR & BUCK
⑬	2'-0" x 6'-8"	1¾"	LHR	1	HOLL. METAL	PAINT	—	3	HOLL. METAL	PAINT	—				
⑭	3'-0" x 6'-8"	"	RH	1	"	"	—	3	"	"	CL-3				3/4 HR. FIRE RATED DOOR & BUCK
㉕ ㉖	6'-0" x 8'-0"	"	BI-FOLD	1	WOOD - BIRCH VENEER	STAIN & VARN.	—	8	"	"	—				PROVIDE GRANTS 1260 LINE BI-FOLD TRACK H.D.W. PROVIDE WOOD FASCIA PIECE TO COVER TRACK.

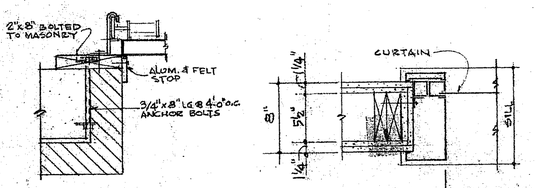
NOTES:
1. ALL EXTERIOR DOORS TO BE WEATHER STRIPPED ON FOUR EDGES.
2. DOORS 9 & 10 TO HAVE WEATHER STRIPPED SADDLES.
3. ALL SWINGING DOORS TO HAVE RUBBER BUMPER SILENCERS.
4. SADDLES UNDER DOORS 9 & 10 TO BE SET IN MASTIC.

CLOSERS
CL-1 — WITH HOLD OPEN
CL-2 — WITHOUT HOLD OPEN
CL-3 — HOLD OPEN WITH FUSIBLE LINK
CL-4 — BY DOOR MANUFACTURER



DOOR TYPES

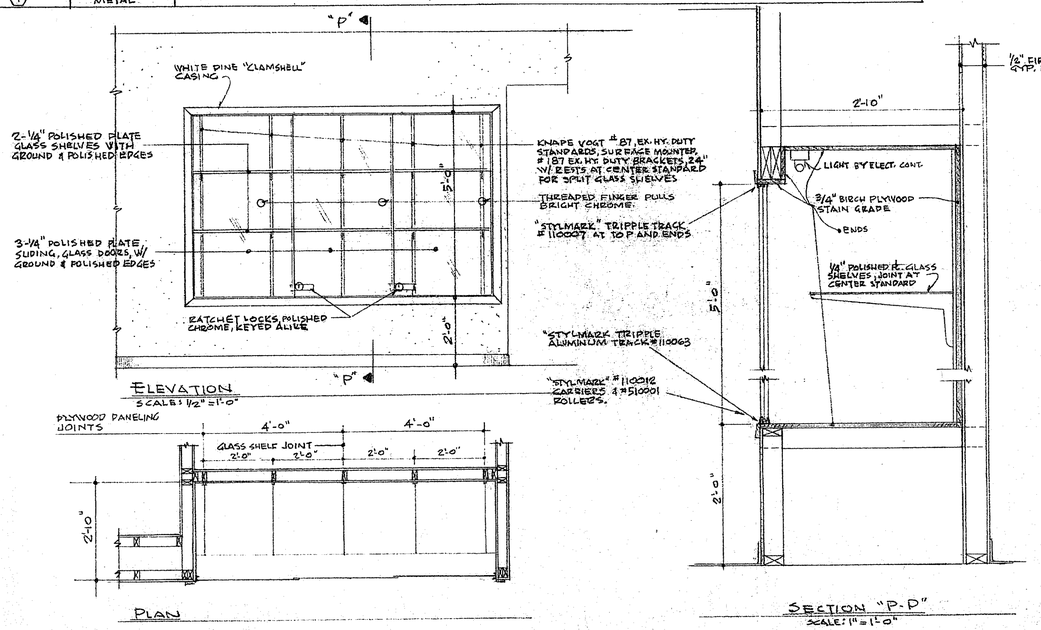


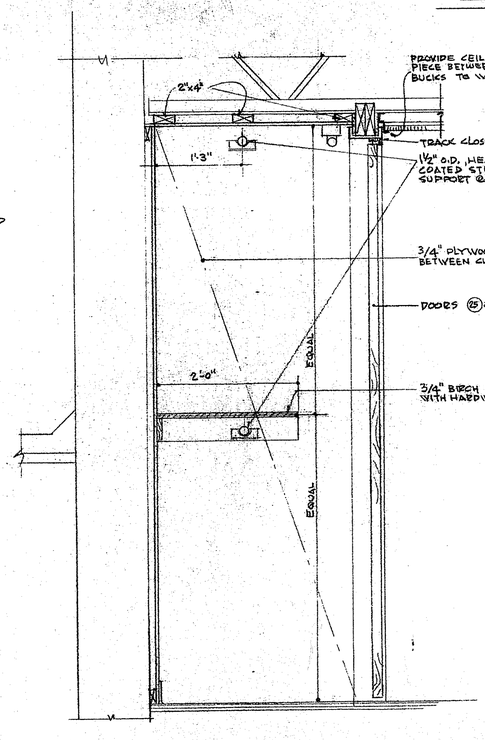


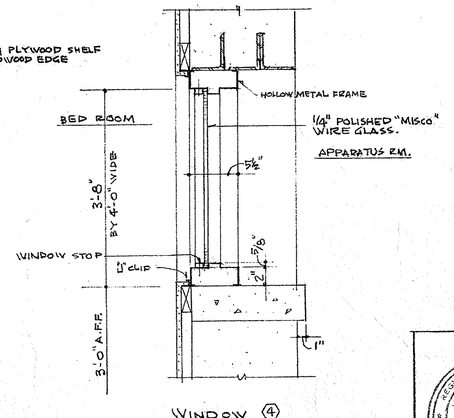
DOOR BUCK TYPES

WINDOW SCHEDULE

NO.	TYPE	WINDOW NO. (MANUFACTURER'S)	BASIC UNIT DIMENSION	ROUGH OPENING DIMENSION	GLASS	SCREENS	SNAP IN GRILLES	MANUFACTURER
①	PERMA-SHIELD "NARROLINE"	PAIR 30310	6'-3 5/16" x 4'-1¼"	6'-3 5/16" x 4'-1 1/8"	INSULATING GLASS	FULL HEIGHT	TYPE # 88	ANDERSEN OR APPROVED EQUAL
②	"	3032	3'-1 5/16" x 3'-5¼"	3'-2 1/8" x 3'-5 1/8"	" "	" "	" "	"
③	"	PAIR 30210	6'-3 5/16" x 3'-1¼"	6'-3 5/16" x 3'-1 1/8"	" "	" "	" "	"
④	HOLLOW METAL	SEE DETAIL ON THIS SHEET						







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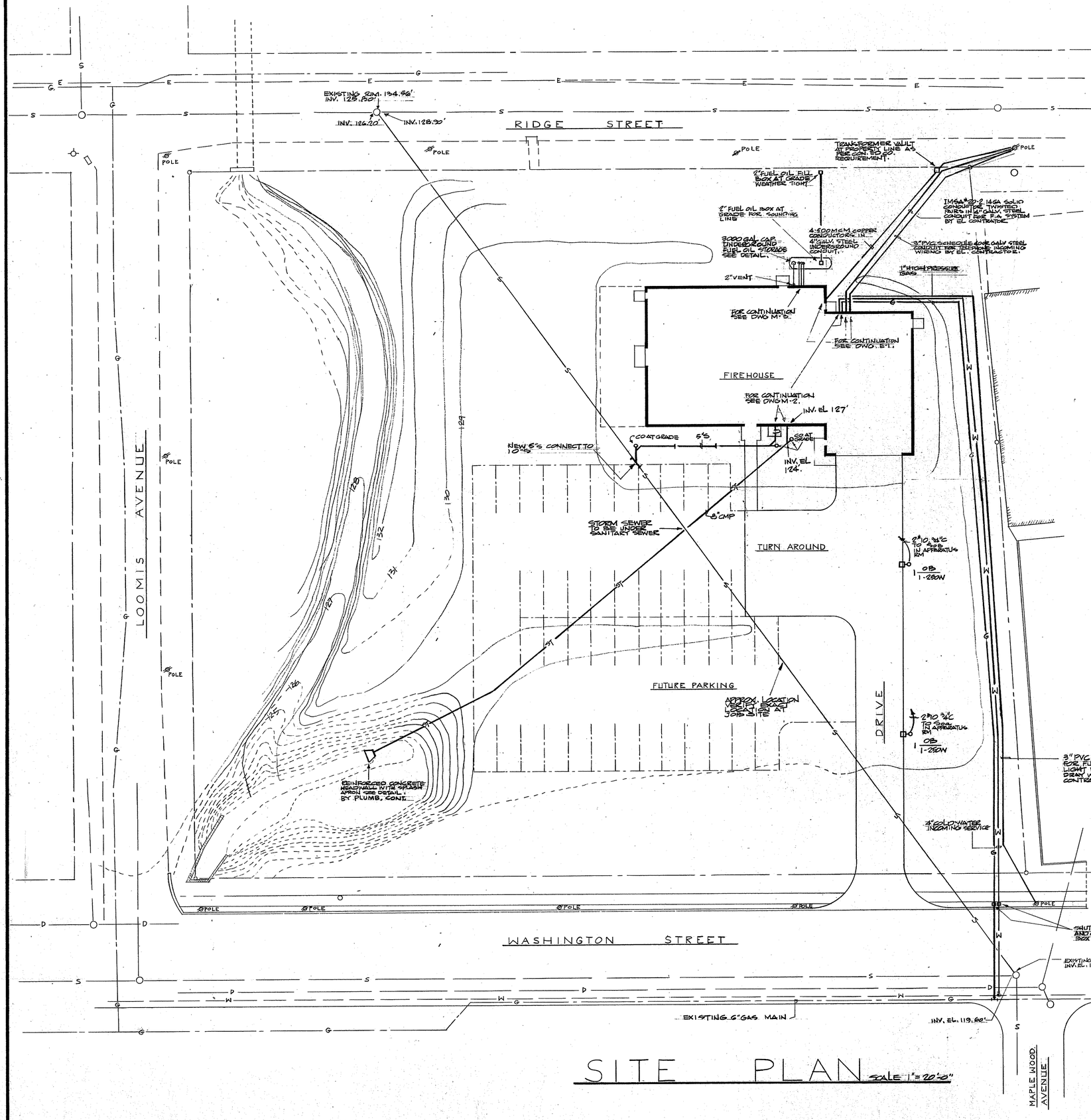
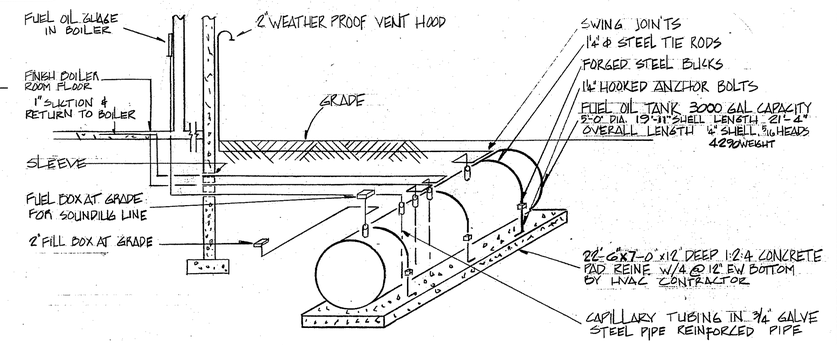
DRW. BY. J.D.H.
SCALE: AS NOTED
DATE: 4-7-78

DWG. 8 OF 14.
JOB NO. H-198

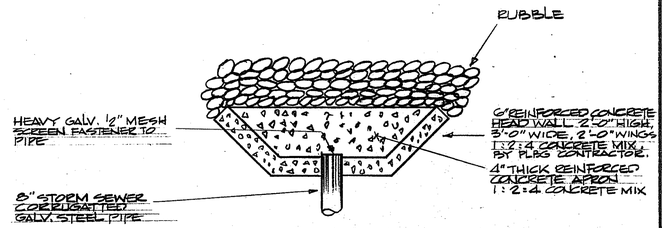
FINISH, DOOR, & WINDOW SCHEDULES DETAILS



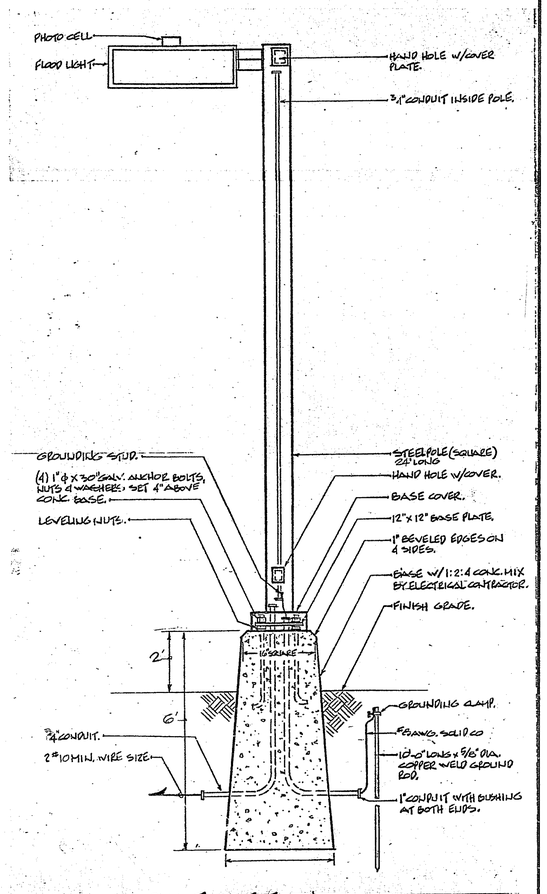
SITE PLAN SCALE 1"=20'-0"



UNDERGROUND FUEL OIL STORAGE TANK DETAIL (NOT TO SCALE)



REINFORCE CONCRETE HEADWALL WITH SPLASH APRON DETAIL (NOT TO SCALE)



TYPICAL POLE DETAIL LONG POLE

NOT TO SCALE

PROJECT:
CENTENNIAL HOSE CO NO. 4 FIREHOUSE
WASHINGTON ST PEEKSKILL, NEW YORK

TITLE:
H.V.A.C. PLBG AND ELECT. SITE PLAN

SCALE AS INDICATED
DRAWN BY T.C.H
CHECKED BY
DATE 4-7-78
DRAWING NO. M-1
9 OF 14

JAMES D. HOPKINS, ARCHITECT
1230 SEYMOUR LANE
PEEKSKILL, NEW YORK.

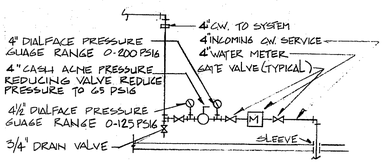
ROGER W. BILLHARZ, P.E.
CONSULTING ENGINEER
65 SOUTH BROADWAY, TARRYTOWN, N.Y. 10591

LICENSED PROFESSIONAL ENGINEER ROGER W. BILLHARZ No. 34469 STATE OF NEW YORK

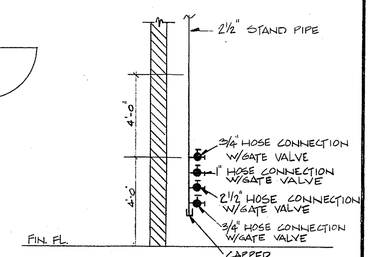
PLUMBING FIXTURE CONNECTION SCHEDULE

MARK	FIXTURE	SOIL OR WASTE	VENT	COLD WATER	HOT WATER
P-1	WATER CLOSET (WC)	4"S	2"	1¼"	—
P-2	LAVATORIES (L)	1½"W	1½"	½"	½"
P-3	URINAL (U)	2"S	1½"	1"	—
P-4	SERVICE SINK (SS)	3"W	1½"	¾"	¾"
P-5	SINK (N.I.C.)	1½"	1½"	½"	½"
P-6	DRINKING FOUNTAIN & COOLER	1½"	1½"	½"	—

PLUMBING FIXTURE P-5 NOT IN PLUMBING CONTRACT



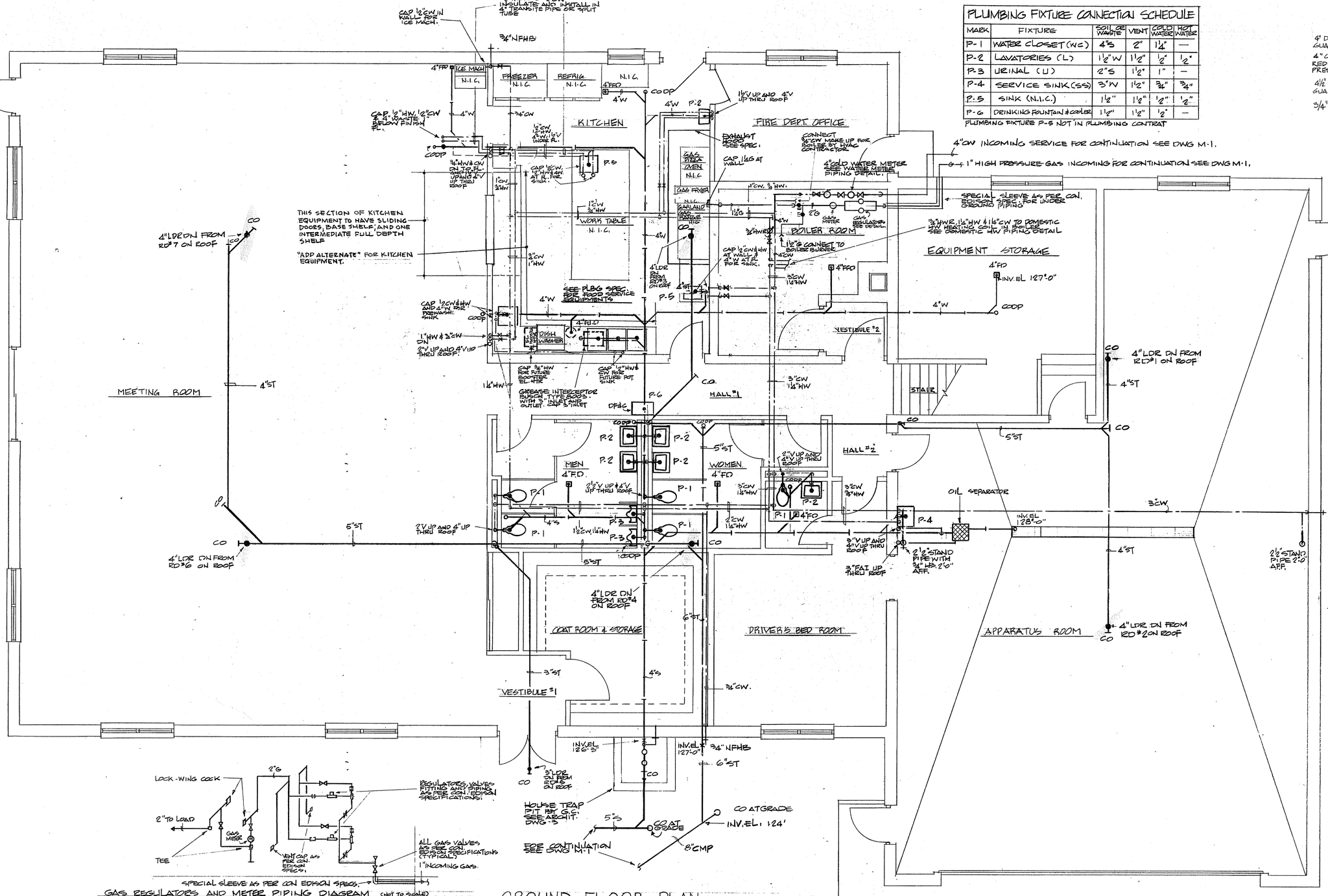
WATER METER PIPING DIAGRAM



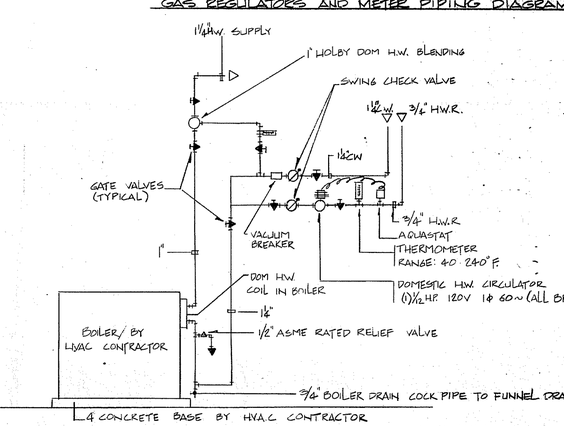
PIPE TREE PIPING DIAGRAM

PLUMBING SYMBOLS

- COLD WATER (C.W.) PIPING
- HOT WATER (H.W.) PIPING
- HOT WATER RECIRCULATING (H.W.R.) PIPING
- SOIL (S) OR WASTE (W) PIPING
- VENT (V) PIPING
- L.D.R. LEADER STORM DRAINAGE PIPING
- GATE VALVE
- CHECK VALVE
- THERMOMETER, MERCURY, 9" SCALE, RANGE: 40°-240°F
- CIRCULATOR
- XHCI EXTRA HEAVY CAST IRON PIPING
- P-4 PLUMBING FIXTURE DESIGNATION
- C.O. CLEAN OUT
- COOP CLEAN OUT DECK PLATE
- I.W. INDIRECT WASTE
- F.D. FLOOR DRAIN
- F.F.D. FUNNEL FLOOR DRAIN
- —G— GAS PIPE
- —ST— STORM PIPING
- —NFHB NON FREEZE HOSE BIBB
- N.I.C. NOT IN CONTRACT

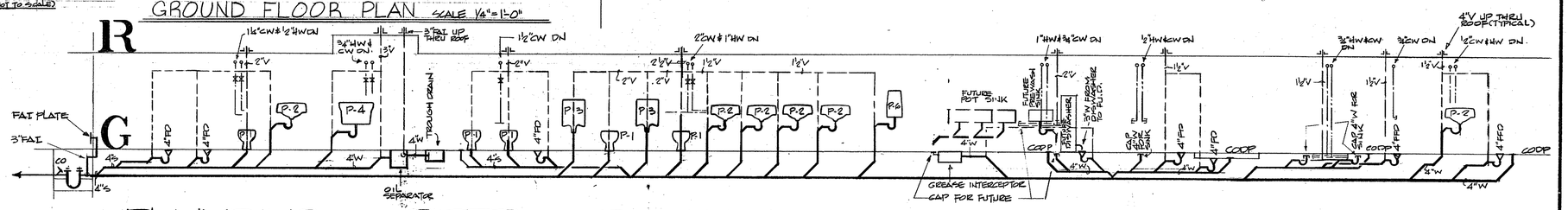


GROUND FLOOR PLAN SCALE 1/4"=1'-0"

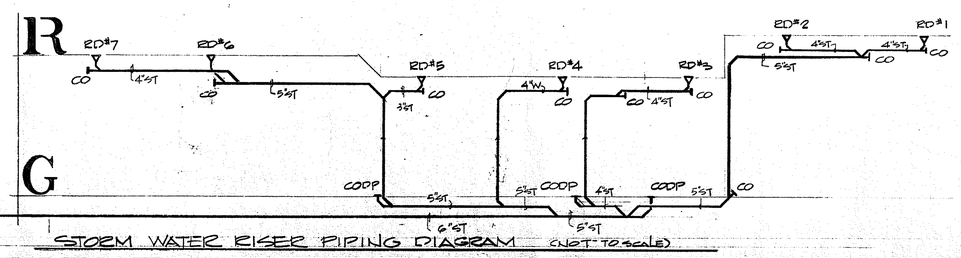


GAS REGULATORS AND METER PIPING DIAGRAM (NOT TO SCALE)

DOMESTIC HOT WATER PIPING DIAGRAM N.T.S.



PLUMBING RISER DIAGRAM (NOT TO SCALE)



STORM WATER RISER PIPING DIAGRAM (NOT TO SCALE)

PROJECT:
CENTENNIAL HOSE CO NO. 4 FIREHOUSE
WASHINGTON ST. PEEKSKILL, NEW YORK

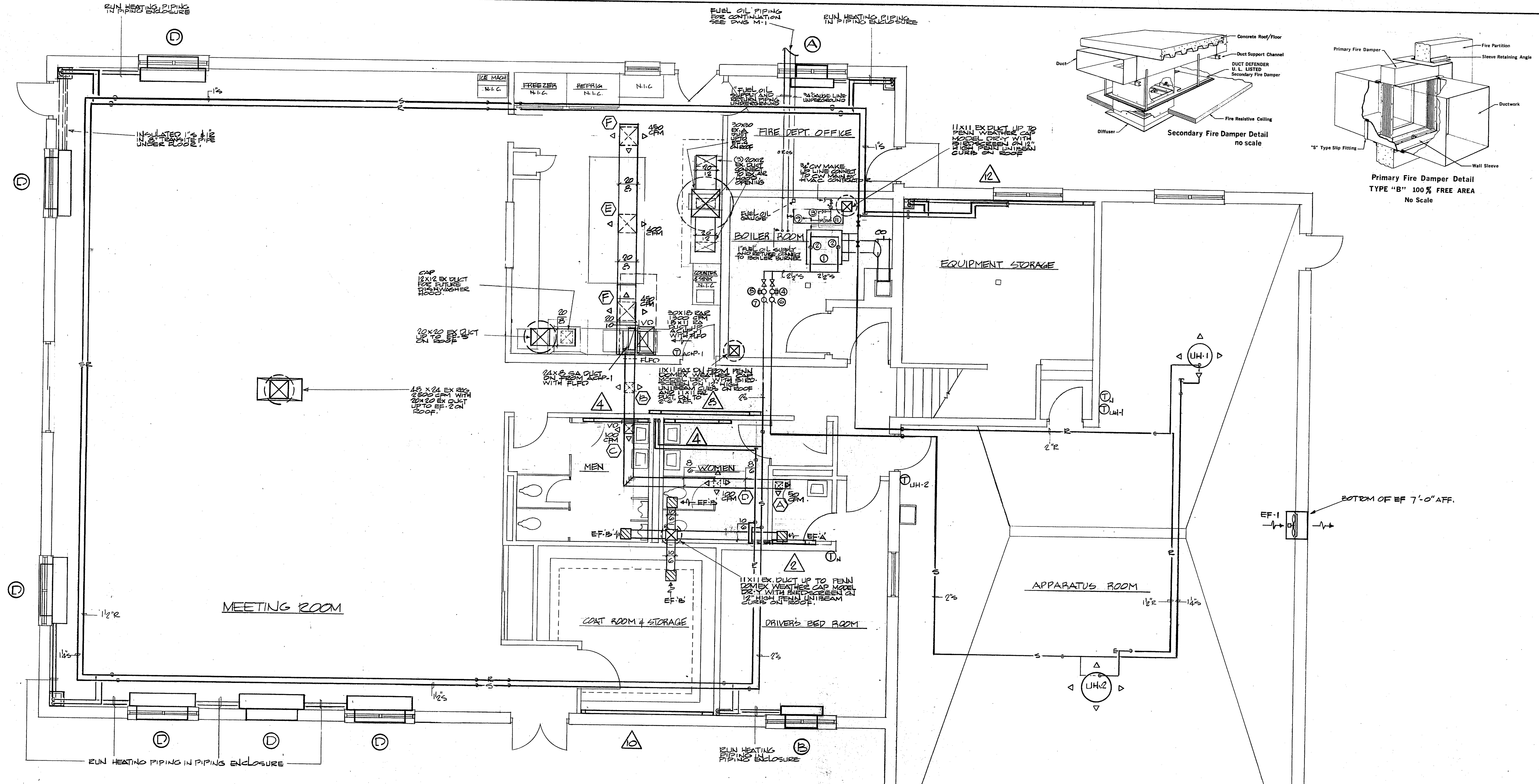
TITLE: PLUMBING GROUND FLOOR PLAN

SCALE: AS INDICATED
DRAWN BY: TCH
CHECKED BY: RWB
DATE: 4-7-78
DRAWING NO.: M-2
10 OF 14

JAMES D. HOPKINS, ARCHITECT
1230 SEYMOUR LANE
PEEKSKILL, NEW YORK.

ROGER W. BILLHARZ, P.E.
CONSULTING ENGINEER
65 SOUTH BROADWAY, TARRYTOWN, N.Y. 10591

LICENSED PROFESSIONAL ENGINEER ROGER W. BILLHARZ No. 34469 STATE OF NEW YORK



Secondary Fire Damper Detail
no scale

Primary Fire Damper Detail
TYPE "B" 100% FREE AREA
No Scale

GROUND FLOOR PLAN scale 1/4"=1'-0"

FINNED-TUBE RADIATION SCHEDULE

MARK	PIPE SIZE	FIN SIZE (ALUM)	FIN/FT	TIERS HI	INSTALLED ENCLOSURE	ACTIVE LENGTH	RATING BTU/HR/FT	TOTAL RATING BTU/HR	VULCAN MODEL & STYLE	REMARKS
2	1 1/4"C	3 1/4" x 3 1/4" x .020"	40	1	16	2	880	1760	LINOVECTOR DF	
4	↓	↓	↓	↓	↓	4	↓	3520	↓	
8	↓	↓	↓	↓	↓	8	↓	7040	↓	
10	↓	↓	↓	↓	↓	10	↓	8800	↓	
12	↓	↓	↓	↓	↓	12	↓	10560	↓	

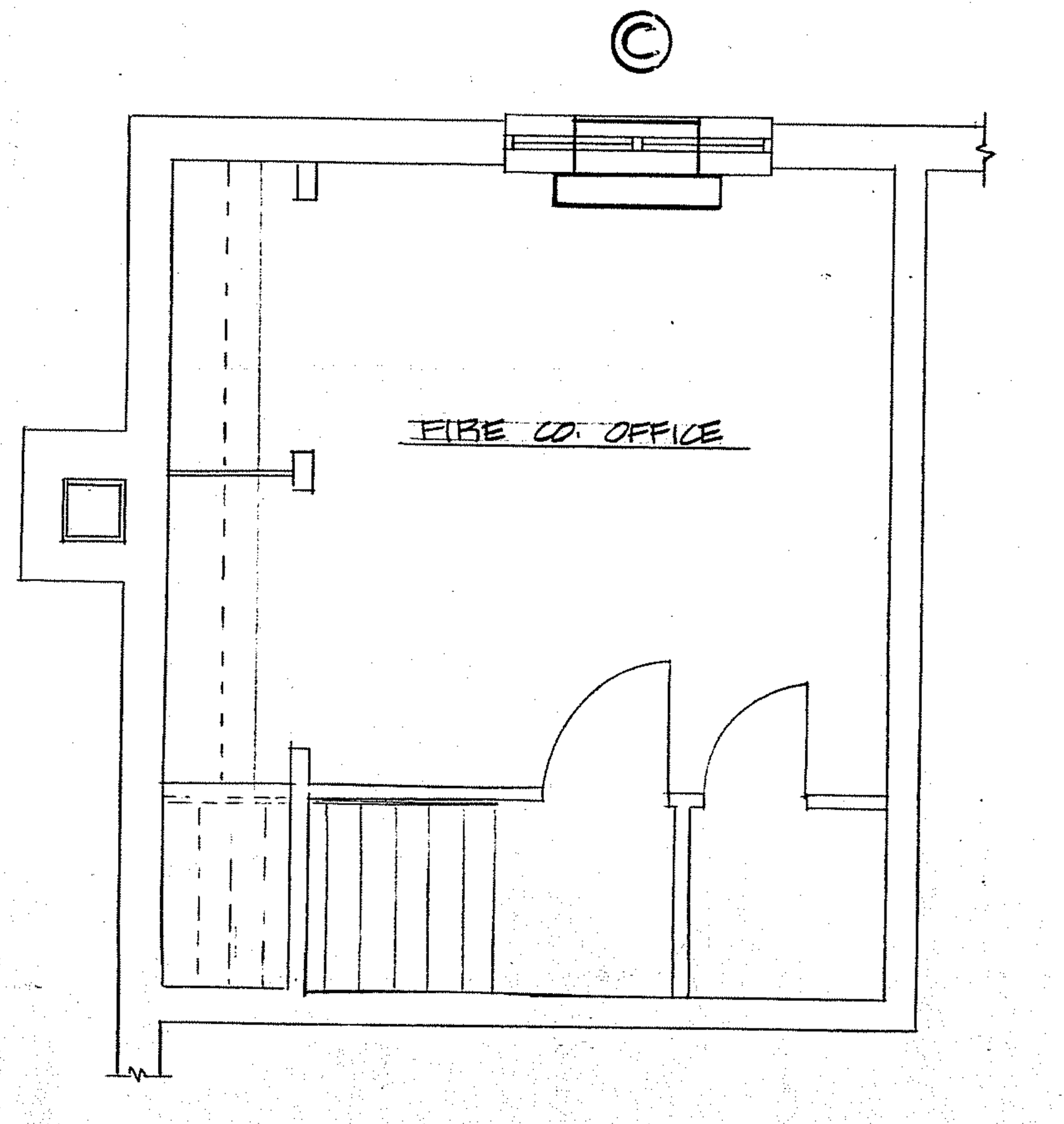
UNIT HEATER SCHEDULE

MARK	Mbh	CFM	MOTOR DATA HP	RPM	ELECT. CHAR.	E.A.T. °F	E.W.T. °F	GPM	P.D FT. OF WATER	F.A.T °F	McQUAY MODEL No.	REMARKS
UH-1	54.8	1340	1/12	1050	120V, 1Φ, 60Hz	60°F	190°F	8	.40	99.6	DH-80	WITH No.2 RADIAL DEFLECTOR
UH-2	147.1	4010	1/2	1725	208V, 3Φ, 60Hz	60°F	190°F	22	1.37	95.2	DH-200	WITH No.4 ANEMOSTAT

COPPER TUBING FOR COILS SHALL BE CUPRO-NICKEL, MINIMUM WALL THICKNESS .025"

EXHAUST FAN SCHEDULE

MARK	CFM	S.P.	RPM	HP	TIP SPEED	ELECT. CHAR	WALL OR ROOF OPENING	CONSTRUCTION	MANUFACT. MODEL No.	REMARKS
EF-A	100	1/8"	1050	1/25	—	120V, 1Φ, 60Hz	—	STEEL	PENN VENT. Z-6	
EF-B	200	1/8"	1050	1/10	—	120V, 1Φ, 60Hz	—	STEEL	PENN VENT. Z-8	
EF-1	2579	1/8"	700	1/6	—	120V, 1Φ, 60Hz	31"x31"	ALUMINUM	COOK APB-24P2B	
EF-2	2525	1/8"	580	1/4	3040	120V, 1Φ, 60Hz	21"x21"	ALUMINUM	PENN VENT. DOMEX CB-18	
EF-3	865	3/8"	780	1/4	3370	120V, 1Φ, 60Hz	21"x21"	ALUMINUM	PENN VENT FUME-X FMX-14B	
EF-4	3845	3/4"	690	1	4425	120V, 1Φ, 60Hz	31"x31"	ALUMINUM	PENN VENT FUME-X FMX-24B	



SECOND FLOOR PLAN scale 1/4"=1'-0"

PROJECT: CENTENNIAL HOSE CO NO. 4 FIREHOUSE
WASHINGTON ST. PEEKSKILL, NEW YORK

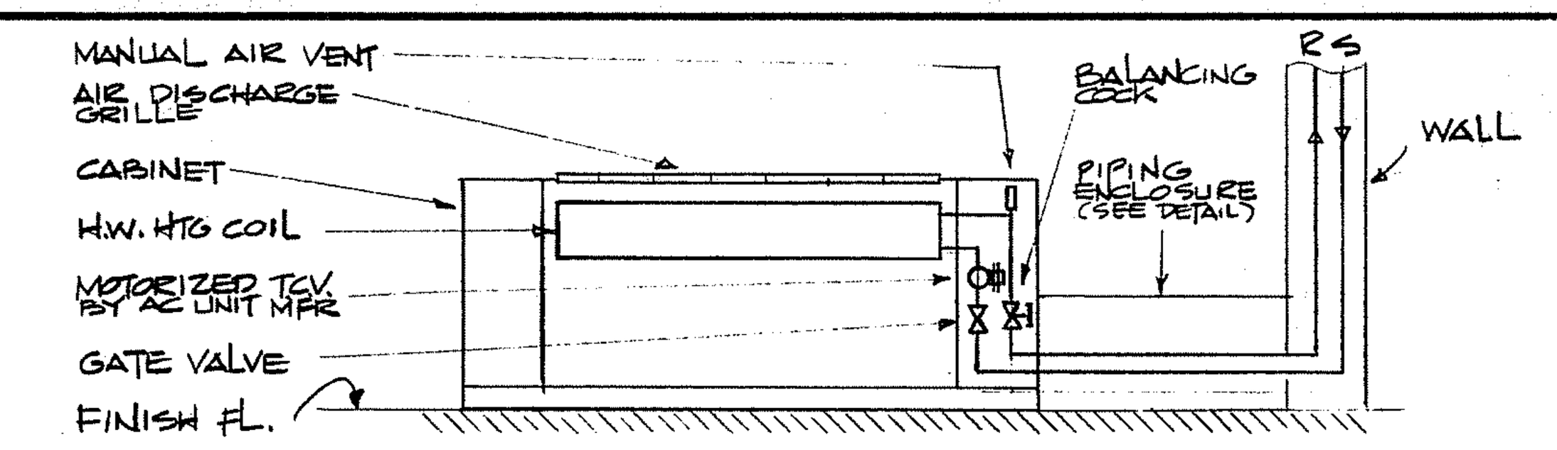
TITLE: HVAC GROUND FLOOR PLAN SECOND FLOOR PLAN

JAMES D. HOPKINS, ARCHITECT
1230 SEYMOUR LANE
PEEKSKILL, NEW YORK.

ROGER W. BILLHARZ, P.E.
CONSULTING ENGINEER
65 SOUTH BROADWAY, TARRYTOWN, N.Y. 10591

SCALE: AS INDICATED
DRAWN BY: T.C.H
CHECKED BY: RWB
DATE: 4·7·78
DRAWING NO.: M-3

PACKAGED TERMINAL AIR CONDITIONING UNIT SCHEDULE																				
MARK	COOLING PERFORMANCE DATA								COMPRESSOR	VENT	ELECT. CHAR.			HEATING DATA				AUXILIARY	SINGER	REMARKS
	BTU/HR	ROOMSIDE BLOWER CFM	TOTAL WATTS	TOTAL F.L.A.	ROOMSIDE D.B.	ROOMSIDE W.B.	OUTDOOR D.B.	OUTDOOR W.B.	MOTOR HP	CFM	V	Φ	HZ	BTU/HR	H.W. INLET TEMP	EAT	GPM	ELECTRIC HEATER	MODEL No.	
(A)	9000	270	1520	7.9	80°F	67°F	95°F	75°F	1	50	208	1	60	11750	190°F	65°F	1.25	1 KW	K-10	
(B)	11700	320	1770	9.3	↓	↓	↓	↓	1 1/4	60	↓	↓	↓	12502	190°F	65°F	1.25	1 KW	K-12	
(C)	14100	380	2220	11.4	↓	↓	↓	↓	1 1/2	70	↓	↓	↓	14570	190°F	65°F	1.25	1 KW	K-15	
(D)	27000	700	4400	21.0	↓	↓	↓	↓	2 1/2	210	↓	↓	↓	24180	190°F	65°F	3	2 KW	C-30	

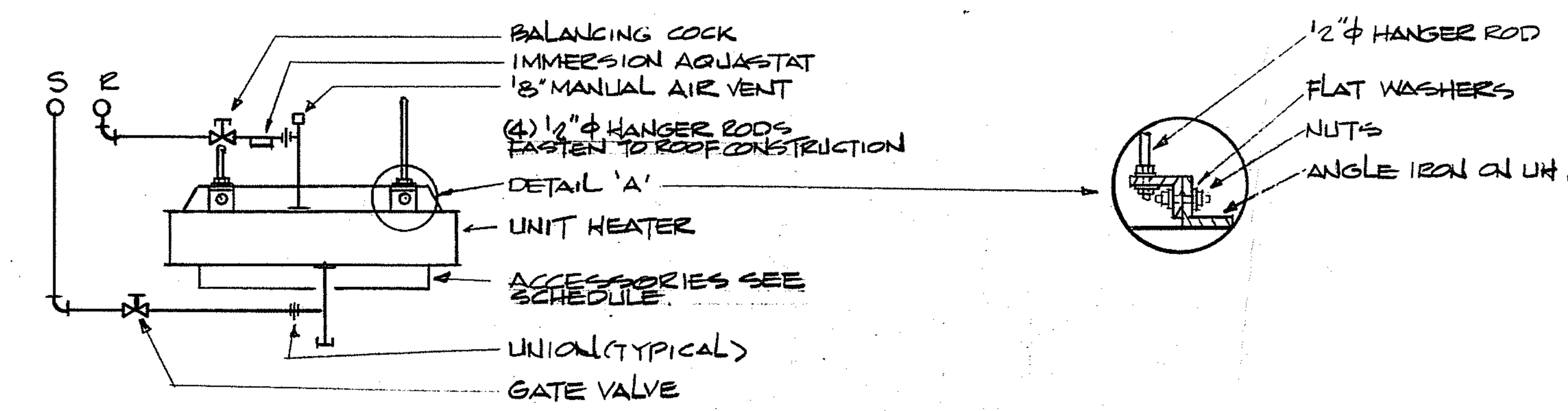


PTAC UNIT HW HEATING PIPING DETAIL
(NOT TO SCALE)

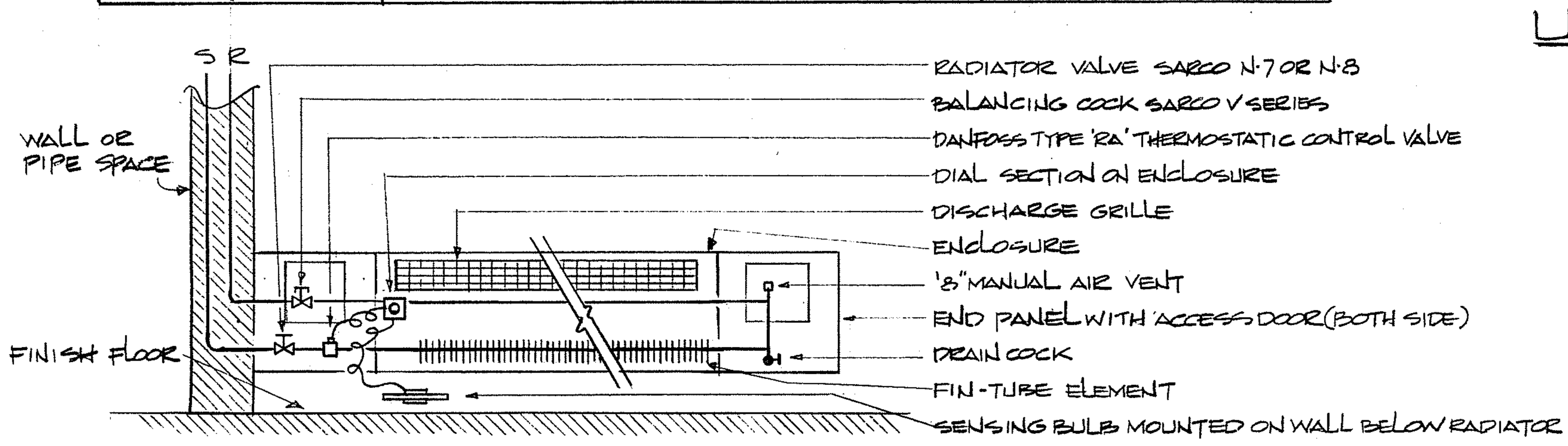
AIR DIFFUSER SCHEDULE				
MARK	CFM	AIR DISTRIBUTION PATTERN	BARBER COLMAN MODEL No.	REMARKS
(A)	50	△ ⊠ ▷	SFSJ00606000627	
(B)	100	◁ ⊠ ▷	SFSJ00606000427	
(C)	100	△ ⊠ ▷	SFSJ00606000627	
(D)	100	◁ △ ⊠ ▽ ▷	SFSJ00606000027	
(E)	400	◁ ⊠ ▷	SFSJ001515000427	WITH SECONDARY F.D.
(F)	450	◁ △ ⊠ ▷	SFSJ001515000227	WITH SECONDARY F.D.

RETURN AIR REGISTER AND EXHAUST AIR REGISTER SHALL BE BARBER COLMAN TYPE 'GERV'

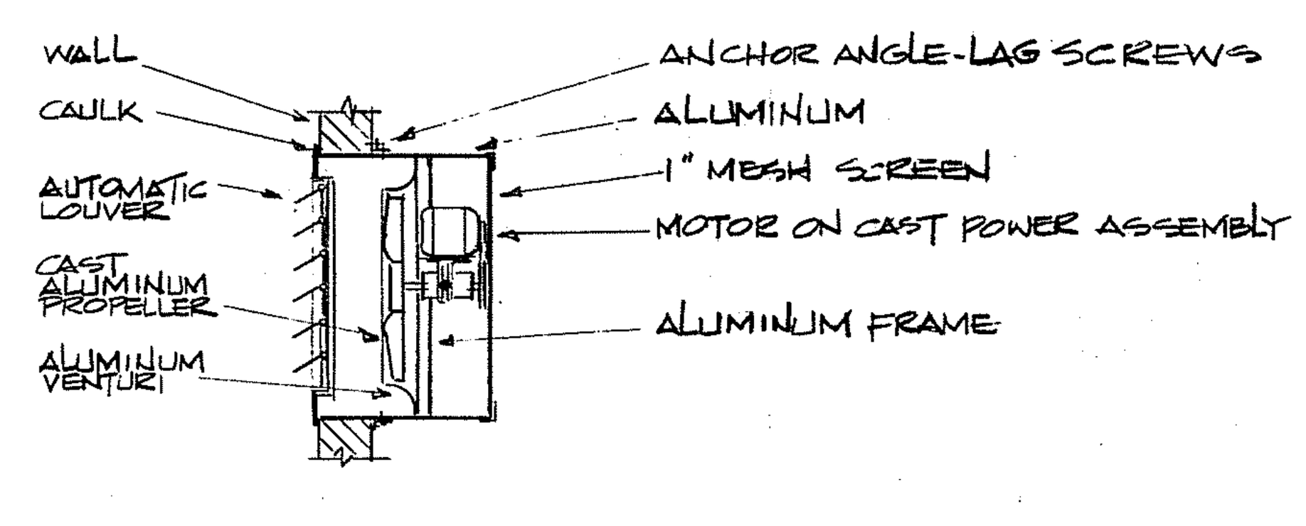
GALVANIZED SHEET METAL DUCTWORK SCHEDULE			
U.S. STD GAUGE	MAXIMUM SIZE	TYPE OF TRANSVERSE JOINT CONNECTION	BRACING
24	UP TO 24"	S. DRIVE POCKET OR 1" BAR SLIPS 7'-10" ON CENTER	NONE
	25" TO 30"	S. DRIVE POCKET OR 1" BAR SLIPS 7'-10" ON CENTER	1"x1"x1/8" ANGLES 4' FROM JOINT
22	31" TO 40"	S. DRIVE POCKET OR 1" BAR SLIPS 7'-10" ON CENTER	1"x1"x1/8" ANGLES 4' FROM JOINT
	41" TO 60"	1 1/2" ANGLES CONNECTION OR BAR SLIPS WITH 1 3/8"x1/8" BAR REINFORCING ON 7'-10" CENTER	1 1/2"x1 1/2"x1/8" ANGLES 4' FROM JOINT



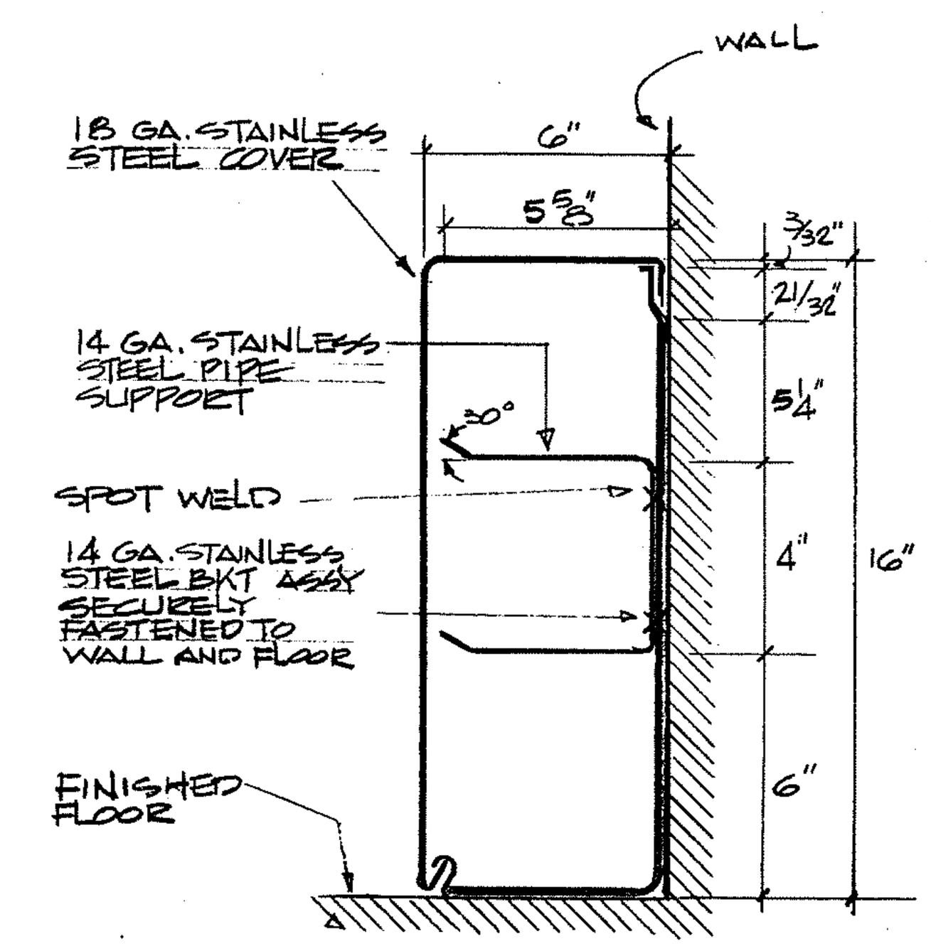
UNIT HEATER PIPING DIAGRAM (NOT TO SCALE)



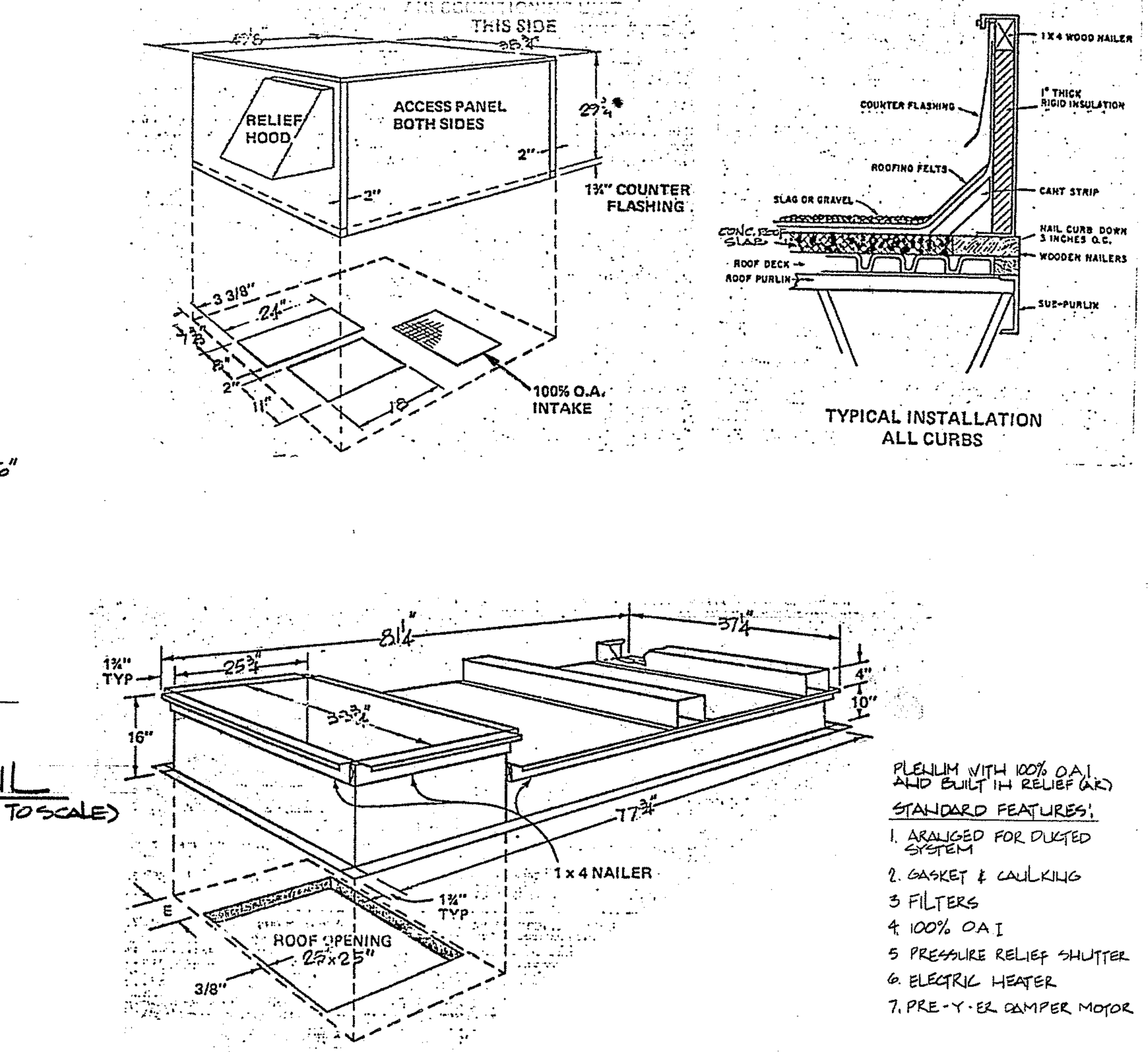
FINNED TUBE RADIATION PIPING DIAGRAM (NOT TO SCALE)



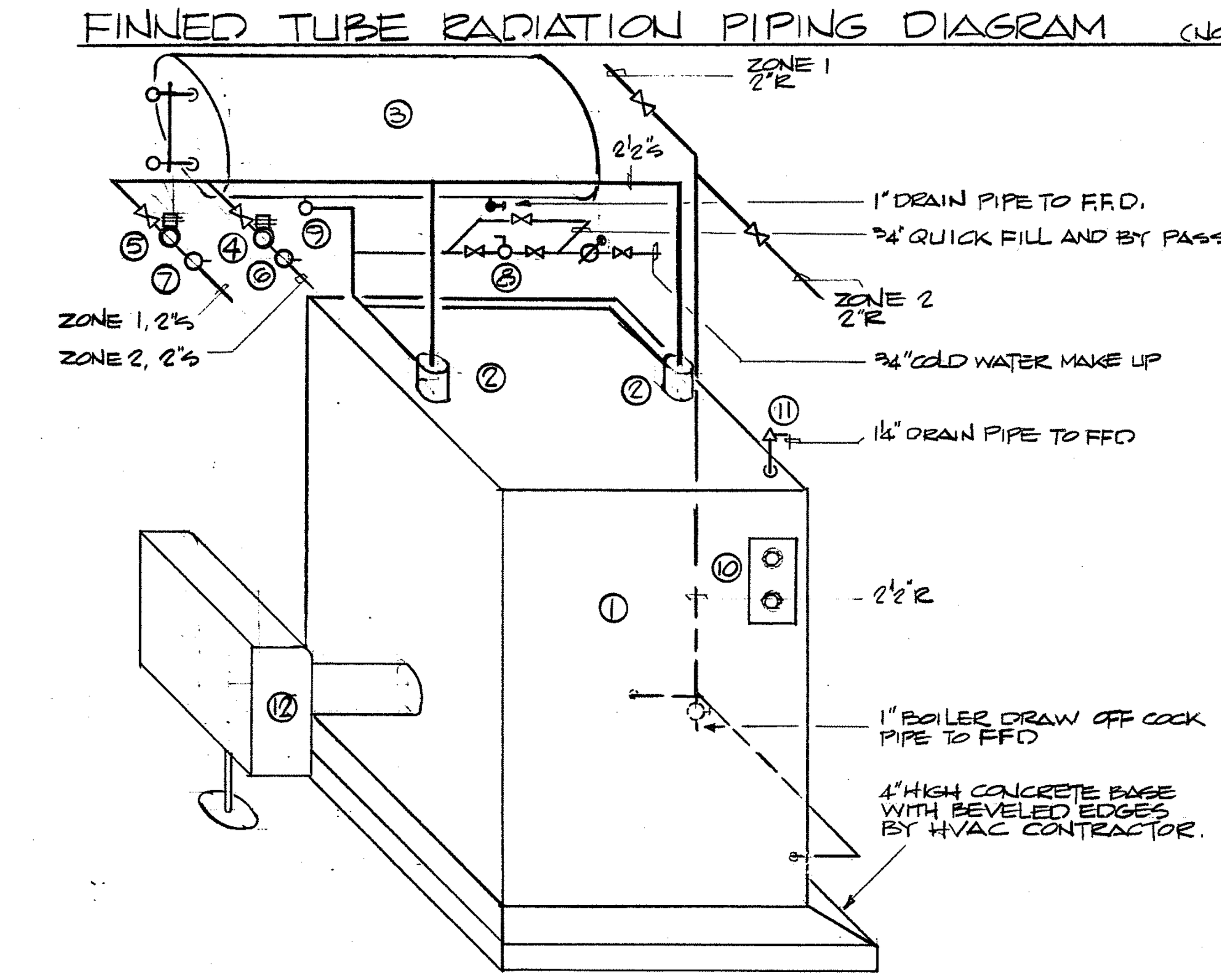
WALL MOUNT EXHAUST FAN DETAIL
TYPICAL FOR EF · (NOT TO SCALE)



PIPING ENCLOSURE DETAIL
TYPICAL FOR BRANCH HEATING PIPING (NOT TO SCALE)



· A.C.H.P. UNIT ROOF CURB & PLENUM DETAIL N.T.S. ·



HOT WATER HEATING BOILER PIPING DIAGRAM
(NOT TO SCALE)

BOILER EQUIPMENT SCHEDULE

(1) COMBINATION LIGHT OIL FIRED AND GAS FIRED HOT WATER HEATING BOILER-BURNER UNIT H.B. SMITH MODEL No. GO 2500L-W-6 GROSS IBR RATING 600 MBH, NET IBR RATING 521.7 MBH.

(2) B & G ABF 2 1/2" BOILER AIRTROL FITTING.

(3) ASME COMPRESSION TANK WITH GAUGE GLASS & COCKS B & G SIZE 40, CAPACITY 40 GALLONS, 16 1/4"Φ x 53" LONG.

(4) B & G SERIES 60 IN-LINE PUMP MODEL 1 1/2" AA CAPACITY 30 GPM @ 12' HEAD, 1/4 HP 120V, 1Φ, 60HZ, 1750 RPM.

(5) B & G SERIES 60 IN-LINE PUMP MODEL 1 1/2" AA CAPACITY 27 GPM @ 18' HEAD, 1/3 HP 120V, 1Φ, 60HZ, 1750 RPM.

(6)(7) B & G TRIPLE DUTY VALVE MODEL No. 3DS-2, 175 PSIG WORKING PRESSURE & 300°F. OPERATING TEMPERATURE

(8) B & G PRESSURE REDUCING VALVE MODEL No. B-7 SET AT 12 PSIG, 3/4" BRASS.

(9) B & G ATF-16 TANK AIRTROL FITTING

(10) DOMESTIC HOT WATER HEATER H.B SMITH MODEL SMR 140-25 RATED AT 18.6 GPM BOILER WATER 200°F, 100°F PER MINUTE TEMPERATURE RISE,

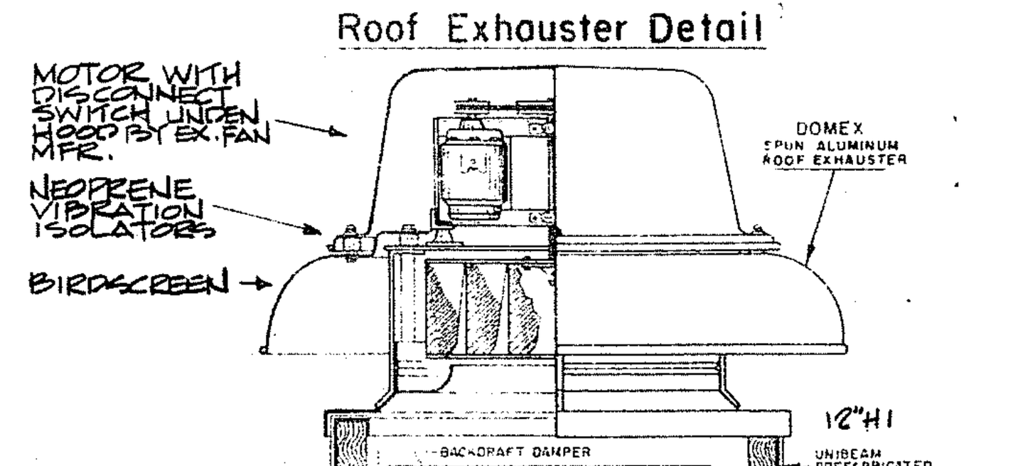
(11) ASME RELIEF VALVE B & G MODEL No. 750-30

(12) COMBINATION LIGHT OIL FIRED AND GAS FIRED BOILER BURNER PEABODY GORDON-PIATT TYPE R MODEL R6-9-GO-03-GP201V-B-F-1-E2-UL CAPACITY 8 GPH #2 OIL SET TO BURN 5.65 GPH #2 OIL AND 1120 MBH NATURAL GAS, BLOWER MOTOR 1/3 HP, 3450 RPM 120V, 1Φ, 60HZ, BURNER SHALL BE LOW FIRESTART FORCED DRAFT BURNER.

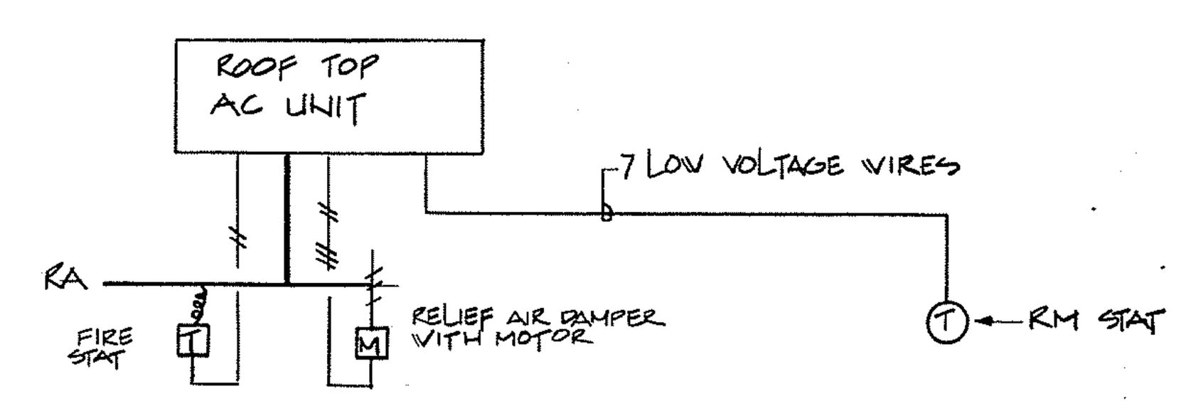
· H.V.A.C. SYMBOLS ·

- S SUPPLY HOT WATER HEATING PIPING
- R RETURN HOT WATER HEATING PIPING
- UH UNIT HEATER
- BTU BRITISH THERMAL UNIT
- MBH THOUSAND BTU PER HOUR
- CFM CUBIC FEET PER MINUTE (AIR)
- ACHP AIR CONDITIONING (HEAT PUMP)
- EF EXHAUST FAN
- (A) PACKAGE TERMINAL AIR CONDITIONING UNIT
- (T) THERMOSTAT
- V.D. VOLUME DAMPER
- M.D. MOTORIZED DAMPER
- FLFD FUSIBLE LINK FIRE DAMPER
- (A) AIR DIFFUSER
- RAR RETURN AIR REGISTER
- —/— RETURN AIR (RA) OR EXHAUST AIR (EX.A)
- F.A.I. FRESH AIR INTAKE
- T.C.V. TEMPERATURE CONTROL VALVE
- △ HOT WATER HEATING FINNED-TUBE RADIATION
- ◁ SUPPLY AIR (SA)
- HP HORSE POWER
- HVAC HEATING VENTILATING AND AIR CONDITIONING
- GATE VALVE
- BALANCING COCK
- SWING CHECK VALVE
- REG REGISTER
- TC TIME CLOCK.
- T_N NITE THERMOSTAT

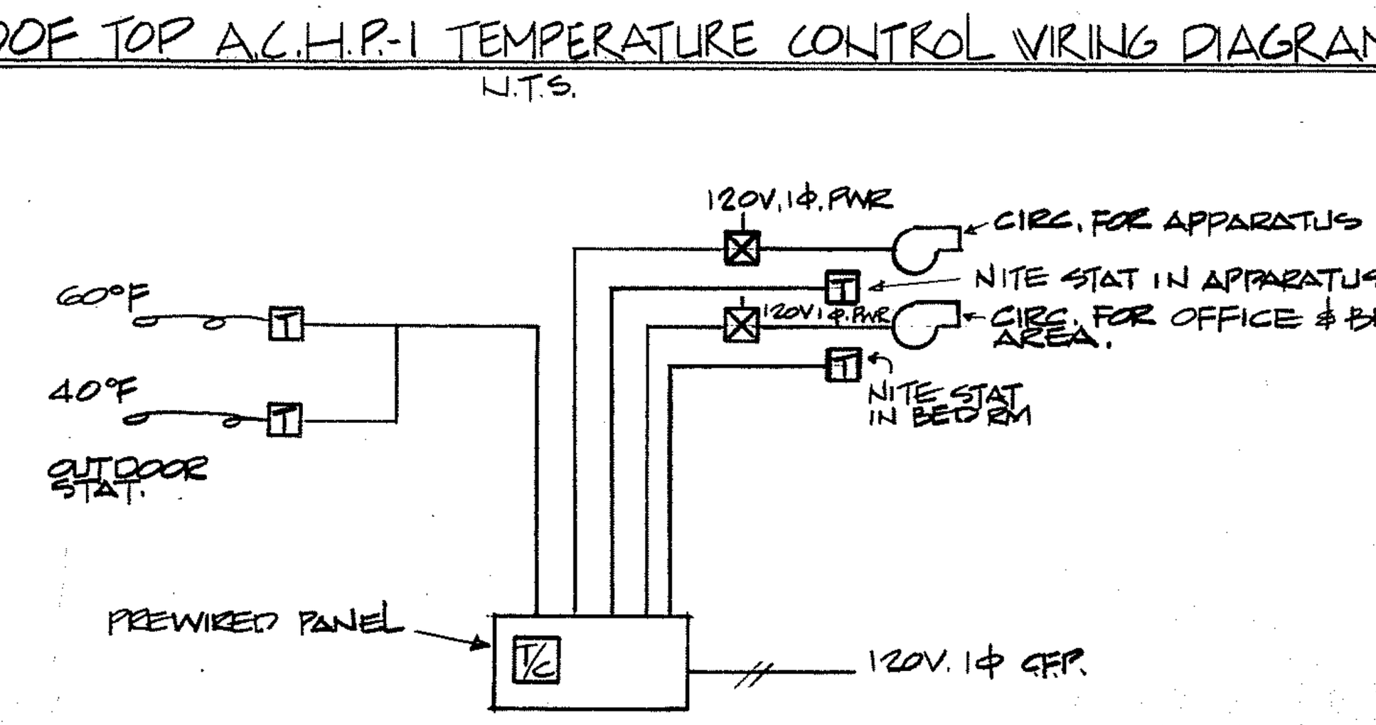
Roof Exhauster Detail



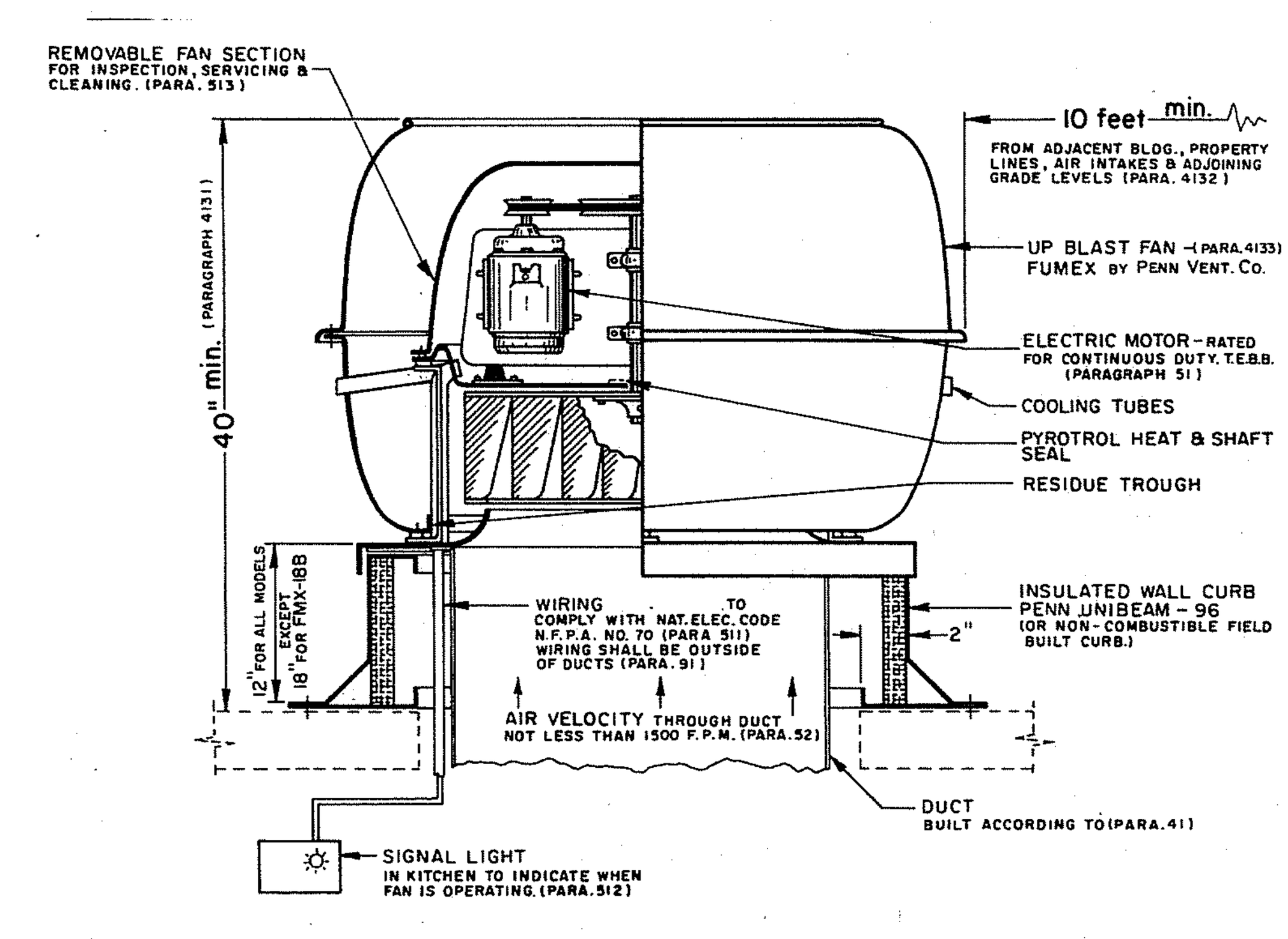
H.W. HEATING BRANCH PIPING SCHEDULE	
G.P.M.	PIPING SIZE
0-1.5	1/2"
1.6-4	3/4"
4.1-7	1"
7.1-15	1 1/4"



· ROOF TOP A.C.H.P.-1 TEMPERATURE CONTROL WIRING DIAGRAM ·
N.T.S.



H.W. CIRCULATORS TEMPERATURE CONTROL DIAGRAM
(NOT TO SCALE)



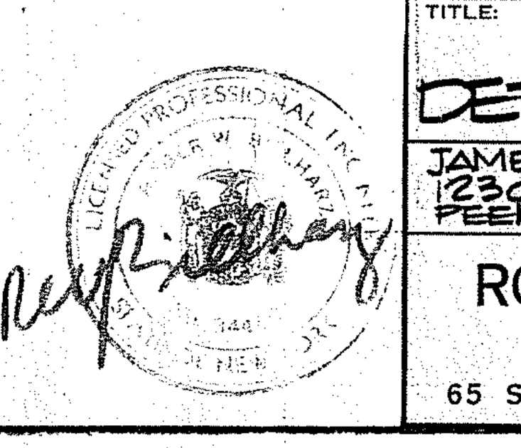
ROOF EXHAUSTER DETAIL (Per N.F.P.A. 96)
TYPICAL FOR EF-3 AND EF-4 (NOT TO SCALE)

HEAT PUMP AIR CONDITIONING UNIT SCHEDULE

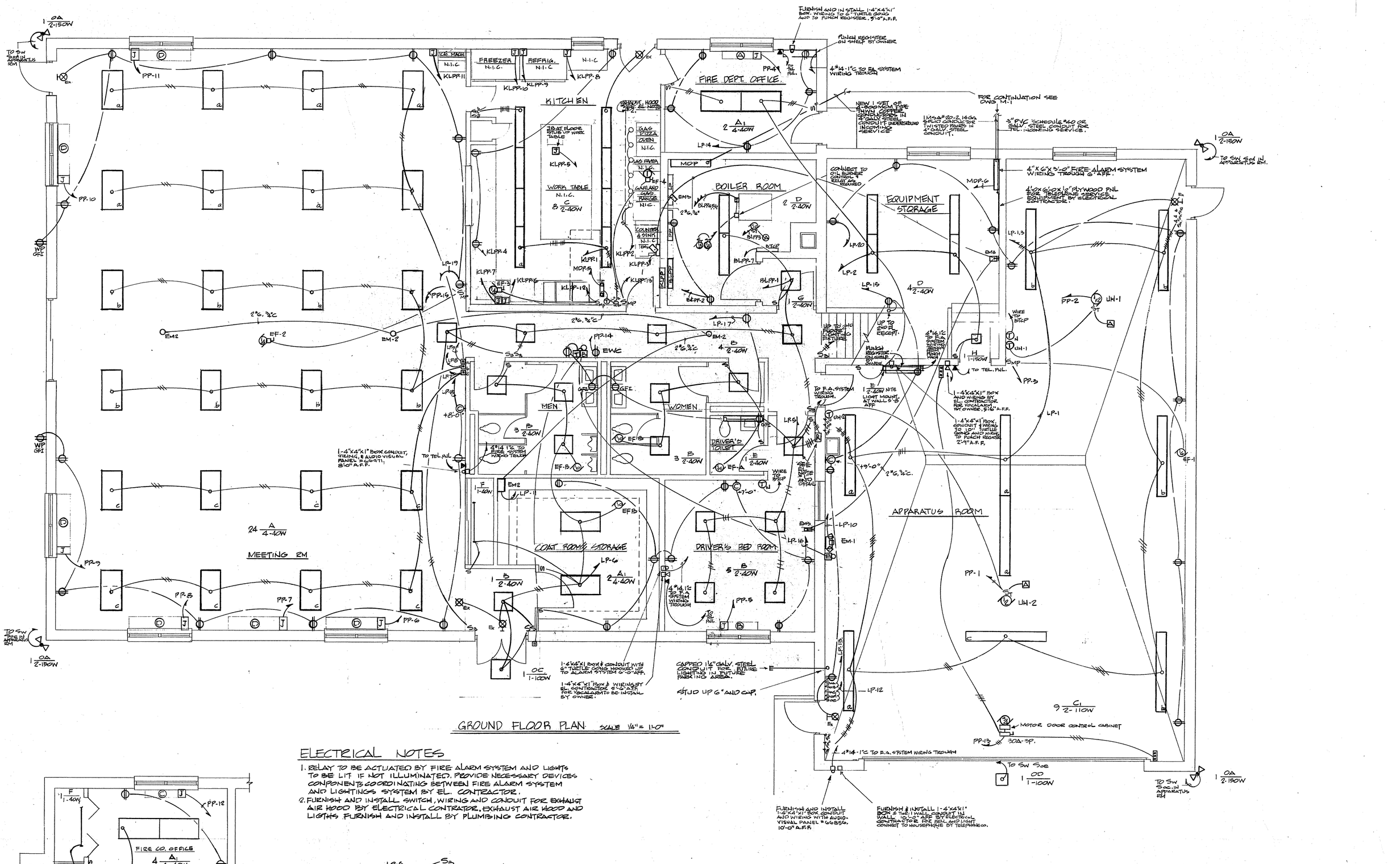
MARK	COOLING DATA: CAP. MBH SENS	CAP. MBH TOT	INDOOR AIR FAN CFM	INDOOR AIR FAN NO.	INDOOR AIR FAN EXT. S.P.	OUTDOOR AIR FAN CFM	OUTDOOR AIR FAN NO.	COND E.A.T.	EVAP. AIR DB/WB	INDOOR COIL TOT. FACE AREA SQFT	INDOOR COIL ROWS	INDOOR COIL FINS/IN	OUTDOOR COIL TOT. FACE AREA SQFT	OUTDOOR COIL ROWS	OUTDOOR COIL FINS/IN	REFRIG	INDOOR AIR FILTER NO.	INDOOR AIR FILTER SIZE (IN)
ACHP-1	30.7	38.2	1564	1	.4	—	1	95°F	80°F/67°F	4.58	3	13	18.8	2	17	R-22	1	20x25x1 10x20x1

MARK	ELECTRICAL DATA: INDOOR AIR FAN HP	V	Φ	HZ	FLA	RPM	OUTDOOR AIR FAN HP	V	Φ	HZ	FLA (EA)	RPM	COMPRESSOR KW	RLA	V/Ph	RPM
ACHP-1	1/3	200	1	60	3.9	4 SPEED MOTOR	1/4	200	1	60	2.2	1050	5.6	15	200/3	3500

MARK	ELECTRIC RESISTANCE HEATER NO. KW EA	TOT KW	TOT CAP MBH	FLA	V	Φ	HZ	STAGE	INTEGRATED HEATING RATING @ 10°F CAP MBH	KW	MFR. MODEL NO. CARRIER	ROOF OPNG IN	OPER. WT. W/ROOF CURB (LBS)	MIN. WIRE AMPS	MAX. FUSE AMPS	No. OF POINTS OF WIRING	REMARKS
ACHP-1	2-7.5	15	52.6	41.6	208	3	60	2	16.5	3.7	50MQ037 OR 50YQ037	25x25	613	77	95	2	



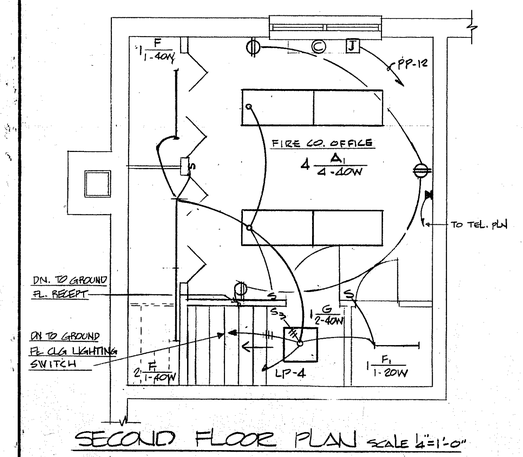
PROJECT:		
CENTENNIAL HOSE CO NO. 4 FIREHOUSE WASHINGTON ST. PEEKSKILL, NEW YORK.		
TITLE: HVAC DETAIL AND SCHEDULE	SCALE	AS INDICATED
	DRAWN BY	T.C.H
	CHECKED BY	RWB
JAMES D. HOPKINS ARCHITECT 1230 SEYMOUR LANE PEEKSKILL, NEW YORK.	DATE	4-7-78
ROGER W. BILLHARZ, P.E. CONSULTING ENGINEER 65 SOUTH BROADWAY, TARRYTOWN, N.Y. 10591	DRAWING NO.	M-4 12 OF 14



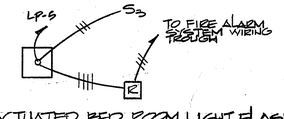
GROUND FLOOR PLAN SCALE 1/4" = 1'-0"

ELECTRICAL NOTES

1. RELAY TO BE ACTUATED BY FIRE ALARM SYSTEM AND LIGHTS TO BE LIT IF NOT ILLUMINATED. PROVIDE NECESSARY DEVICES COMPONENTS COORDINATING BETWEEN FIRE ALARM SYSTEM AND LIGHTINGS SYSTEM BY EL. CONTRACTOR.
2. FURNISH AND INSTALL SWITCH, WIRING AND CONDUIT FOR EXHAUST AIR HOOD BY ELECTRICAL CONTRATOR. EXHAUST AIR HOOD AND LIGHTS FURNISH AND INSTALL BY PLUMBING CONTRACTOR.



SECOND FLOOR PLAN SCALE 1/4"=1'-0"



FIRE ALARM ACTUATED BED ROOM LIGHT FLASHING WIRING DIAGRAM
(NOT TO SCALE) (SEE EL. NOTE #1)

PROJECT:
CENTENNIAL HOSE CO NO. 4 FIREHOUSE
WASHINGTON ST. PEEKSKILL, NEW YORK.

TITLE:
ELECTRICAL GROUND FLOOR PLAN SECOND FLOOR PLAN

SCALE: AS INDICATED
DRAWN BY: T.C.H
CHECKED BY: RWB
DATE: 4.7.78
DRAWING NO.: E-1
13 OF 14

JAMES D. HOPKINS, ARCHITECT
1295 SEYMOUR LANE
PEEKSKILL, NEW YORK.

ROGER W. BILLHARZ, P.E.
CONSULTING ENGINEER
65 SOUTH BROADWAY, TARRYTOWN, N.Y. 10591

PANEL SCHEDULE 208Y/120V 3Φ 4W COPPER BUS

PANEL DESIGNATION	CKT. No.	SERVICE TO	CIRCUIT BREAKERS FRAME SIZE	TRIP RTG	POLES	FEEDERS NO. OF WIRE	AWG SIZE	COND SIZE	REMARKS
LP 100A MAINS SQ.'D' NQOB BOLTED CIR. BKR'S	1-11	LIGHTS	EQB	20A	1	2	12	3/4"	
	12	OUTSIDE LIGHTS	EQB	20A	1	2	12	3/4"	
	13	OUTSIDE LIGHTS	EQB	20A	1	2	10	3/4"	
	14-20	DUPLEX RECEPTACLES	EQB	20A	1	2	12	3/4"	
	21-30	SPARES	EQB	20A	1				
PP 225A MAINS SQ 'D' NQOB BOLTED CIR. BKR'S	1	UH-2	EQB	15A	3	3	12	3/4"	1/2HP, 208V. 3Φ
	2	UH-1		15A	1	2			1/12HP, 120V, 1Φ
	3	EF-1		15A	1	2			1/6HP, 120V, 1Φ.
	4	A/C UNIT Ⓐ		20A	2	2			
	5	A/C UNIT Ⓑ		20A	2	2			
	6	A/C UNIT Ⓓ		50A	2	2	10		
	7								
	8								
	9								
	10								
	11								
	12	A/C UNIT Ⓒ		30A	2	2	12		
	13	DOOR MOTOR		15A	3	3	12		3/4HP. 208V. 3Φ
	14	DF & C		15A	1	2	12		1/4HP, 120V, 1Φ
	15	EF-2		15A	1	2	12		1/4HP, 120V, 1Φ
	16,17	SPARES		30A	3				
	18,19	SPARES		30A	2				
	20-24	SPARES		20A	1				
BLPP 100A MAINS SQ 'D' NQOB BOLTED CIR. BKR'S	1	LIGHTS	EQB	20	1	2	12	3/4"	
	2	DUPLEX RECEPTACLES		20	1	2			
	3	DOMESTIC HW. CIRC.		15	1	2			1/12HP 120V, 1Φ
	4	BOILER BURNER		20	1	2			1/3HP 120V, 1Φ
	5	H.W. HEATING CIRC.		20	1	2			1/3HP 120V. 1Φ
	6	HW HEATING CIRC		20	1	2			1/4HP 120V. 1Φ
	7	TEMP. CONTROL PANEL		20	1	2	12	3/4"	
	8	SPARE		30	3				
	9	SPARE		30	2				
	10-14	SPARES	EQB	20	1				
KLPP 225A MAINS SQ 'D' NQOB BOLTED CIR. BKR'S	1	LIGHTS	EQB	20A	1	2	12	3/4"	
	2	HOOD LIGHTS							
	3	EMERGENCY LIGHTS							
	4	DUPLEX RECEPTACLES							
	5	J.B. AT FLOOR							
	6	DISHWASHER		50A	3	4	6	1 1/4"	1HP 208V, 3Φ MOTOR & 5KW EL. HEATER.
	7	D/W EL BOOSTER HEATER		60A	3	4	6	1 1/4"	15KW
	8	J.B. FOR FUTURE EQUIP.		20A	1	2	12	3/4"	
	9	J.B. FOR FUTURE REFRIG.		30A	2	2	10	3/4"	
	10	J.B. FOR FUTURE FREEZER		30A	2	2	10	3/4"	
	11	J.B FOR ICE MACHINE		30A	2	2	10	3/4"	
	12	DISHWASHER E.F.		15A	1	2	12	3/4"	1/4HP, 120V, 1Φ.
	13	RANGE HOOD E.F.		15A	3	2	12	3/4"	1HP, 208V, 3Φ,
	14	SPARE		30A	3				
	15,16	SPARES		30A	2				
	17-19	SPARES		20A	1				

LIGHTING FIXTURE SCHEDULE

MARK	DESCRIPTION	LAMPS No	WATT & TYPE	MOUNTING	MANUF. & CATALOG No.	REMARKS
A	2x4 FLOATING DOOR LAY-IN TROFFER WITH .125 VIRGIN ACRYLIC DOOR FRAME RECESSED 1/2" WHITE ALUMINUM WITH DIMMING BALLASTS.	4	F40CW	RECESSED	2GB440RWA12 .125-DIM-LITHONIA	
A1	SAME AS "A" BUT WITHOUT DIMMING BALLASTS	4	F40CW	RECESSED	2GB440RWA12 .125 LITHONIA	
B	SAME AS "A" WITHOUT DIMMING BALLASTS BUT 2'x2'	2	F40CW	RECESSED	2GB2U40RWA12 .125- LITHONIA	
C	DMR TYPE WITH ACRYLIC LENS & LATCHES AND A FIBERGLASS HOUSING	2	F40CW	SURFACE	DLL 240 A LITHONIA	
C1	SAME AS "C" BUT 8' HIGH OUTPUT	2	F96T12CWHO	SURFACE	DLL 296 HO LITHONIA	
D	4 FOOT INDUSTRIAL FIXTURE WITH PORCELAIN REFLECTOR & 10% UPLIGHT.	2	F40 CW	SURFACE	AF 10-240 PO	
E	VANITY BATHROOM LIGHT	2	F40CW	WALL MOUNTED	ART METAL W-1241	
Ex	UNIVERSAL EXIST SIGN WITH ALUMINUM STENCIL FACE & BATTERY PACK		INCLUDED	SURFACE, CEILING & WALL	LITHONIA ESIR-EL	
OA	SHALL BE DOUBLE FLOODLIGHT WITH 150 WATT HIGH PRESSURE SODIUM LAMP	2	LU150/BD	BRACKET ON OUTSIDE WALL	2/BZS-150-C WIDE LITE-VBI	
OB	24' SQUARE TAPERED POLYESTER COATED POLE-FACTORY BAKED-ON DARK BRONZE COATING POVCO # GWA-24-DBP 250W LUCALUX DOWLIGHT-DUST TIGHT	1	LU 250/BU/HOR	POLE	WIDE-LITE # S8S-250-WRB-DB -PCM-1	
OC	100 WATT LUCALOX RECESSED 2x2 SUITABLE FOR DAMP LOCATION	1	LU 100/HOR	RECESSED	WIDE-LITE # SR2S-100D-WRB	
F	4' LONG DIE FORMED AND CONSTRUCTED FROM HEAVY GAUGE COLD-ROLLED STEEL, SNAP IN PRESSURE LOCK LAMPHOLDERS. BAKED WHITE ENAMEL FINISHED.	1	F-40CW	SURFACE	LITHONIA C140	
F1	SAME AS 'F' BUT 2' STRIP.	1	F20T12	SURFACE	LITHONIA C120	
G	2x2 REMOVABLE EXTRUDED ALUMINUM DOOR FRAME WITH GASKET AND 0.125 ACRYLIC PRISMATIC LENS	2	F 40 U	SURFACE	LITHONIA 2M 2U40MRWA12	
EM1	12 VOLT BATTERY UNITS SHALL BE FURNISHED WITH MOUNTING BRACKETS, ELECTROLYTE AMMETER AND VOLTMETER AND 2 RATE TRICKLE BATTERY CHARGER	3	28W	WALL SURFACE	DUAL-LITE 12EDN 290-3-V-C-SST-MON-LD WITH 3-NF-500/28 WATTS HEADS.	
EM2	SAME AS 'EM1' WITHOUT MOUNT HEADS ON THE UNIT BUT WITH 3 REMOTE HEADS.	3	18W	WALL SURFACE	DUAL-LITE 12EDN 290-3-V-C-SST-MON-LD WITH REMOTE HEADS EXT-122	
EM3	EMERGENCY CYLINDER SYSTEM WITH REMOTE HEAD.	4	18W-11-02	WALL SURFACE	DUAL-LITE CPL-2-4 WITH 4-EXT-S55B-CPL REMOTE HEAD	
H	1'x1' 20 GA FORMED STEEL HOUSING WITH BAKED ON WHITE ENAMEL FINISH. CORNING C73 TEMPERED LENS	1	100W INCAND.	RECESSED	ART METAL 15-15 TL-AA	
OD	100 WATT LUCALOX RECESSED FIXTURE SUITABLE FOR DAMP LOCATION	1	LU100/BU/HOR	RECESSED	WIDE-LITE #S21S-100D	

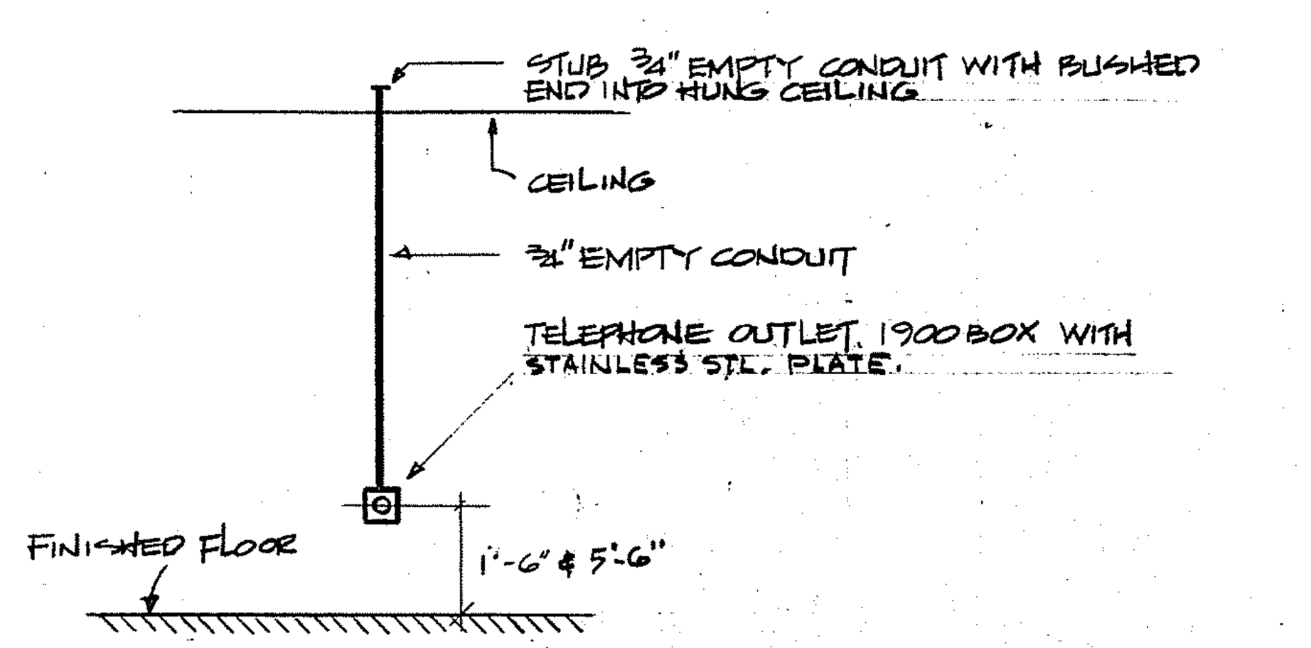
MAIN DISTRIBUTION PANEL "MDP"

400A MAINS MAIN C[...] 208Y/120V 3Φ 4W COPP[...] [...]EAKER SQ "D" I LINE [...]NEL BOARD TO BE BRACED FOR 100000A

CIRCUIT No.	SERVICE TO	CIRCUIT BREAKERS FRAME SIZE	TRIP AMPS	POLES	FEED[ERS] No. of WIRES	WI[RE] SIZ[E] AW[G]	[...]D. [...]E	REMARKS
	MAIN CIRCUIT BREAKER	LH	400A	3	4	500	"	65000 SYM. I.C.
1	LP LIGHTS AND RECEPTACLES	FH	100A	3	4	2		65000 SYM I.C.
2	PP POWER PANELBOARD	KH	150A	3	4	1/0	"	65000 SYM I.C.
3	BLPP BOILER RM LIGHTS & POWER	FH	60A	3	4	6		65000 SYM I.C.
4	KLPP KITCHEN LIGHTS & POWER	KH	150A	3	4	1/0		65000 SYM I.C
5	ACHP-1	KH	90A	3	4	4		
6	F.A. SYSTEM WIRING TROUGH	FH	20A	1	2	12		
7	SPARE	FH	100A	3				
8	SPARE	FA	60A	2				

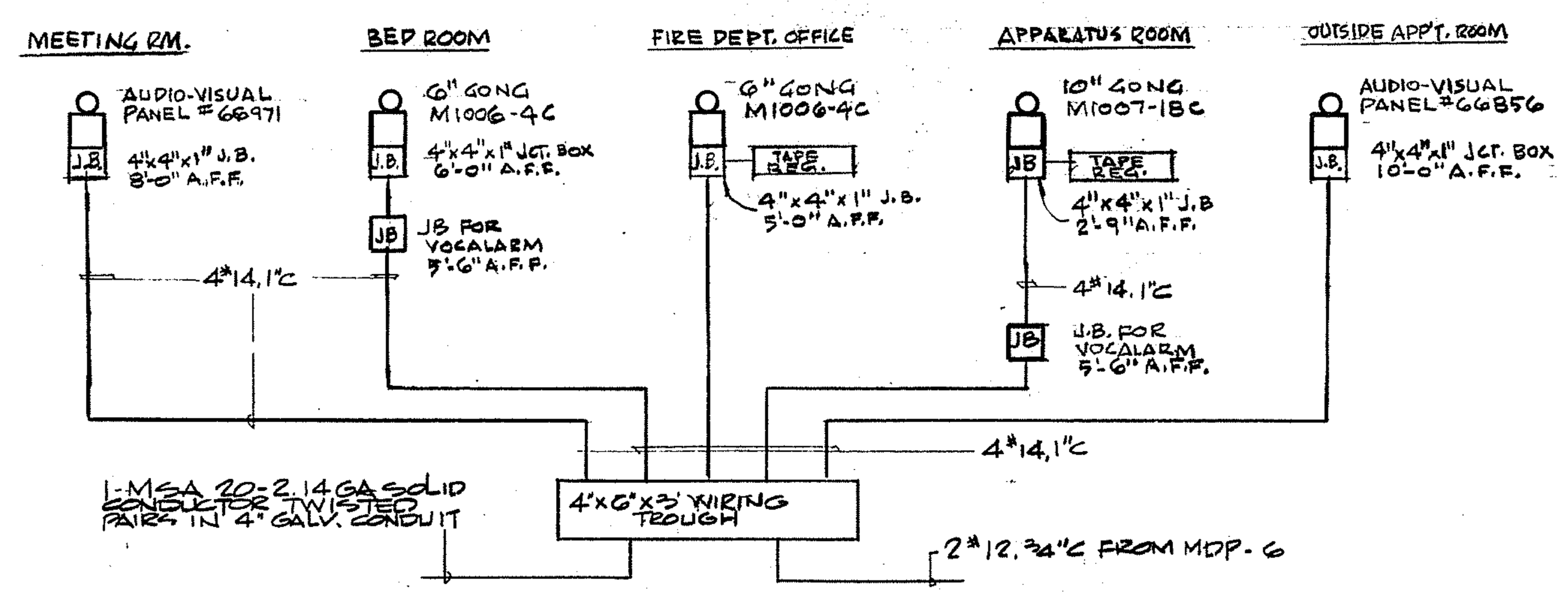
SYMBOL LIST

- CEILING MOUNTED FLUORESCENT LIGHTING FIXTURE & OUTLET. LOWER CASE LETTERS DENOTES SWITCH CONTROL
- WALL MOUNTED FLUORESCENT LIGHTING FIXTURE & OUTLET
- CEILING MOUNTED INCANDESCENT LIGHTING FIXTURE & OUTLET
- WALL BRACKETED INCANDESCENT LIGHTING FIXTURE & OUTLET
- EXIT SIGN LIGHTING FIXTURE & OUTLET. DIRECTIONAL ARROWS WERE INDICATED
- S_a SINGLE POLE SWITCH
- S^3_a 3 WAY SWITCH
- S^4_a 4 WAY SWITCH — LOWER CASE LETTERS DENOTE LIGHT CONTROL
- S_{TP} THERMAL OVERLOAD SWITCH WITH PILOT LIGHT WERE INDICATED
- DISCONNECT SWITCH 30A-3P UNFUSED UNLESS NOTED OTHERWISE
- SEM BOILER BURNER EMERGENCY DISCONNECT SWITCH
- MAGNETIC STARTER
- COMBINATION MAGNETIC STARTER & UNFUSED DISCONNECT SWITCH
- MOTOR NUMERAL INDICATES HORSE POWER
- DUPLEX CONVENIENCE WALL RECEPTACLE, 125V, 20A 2P-3W GROUNDING TYPE
- SIMPLEX WALL RECEPTACLE, 120V, 20A 2P-3W GROUNDING TYPE
- JUNCTION BOX (J.B.)
- CONDUIT RUN IN CEILING
- CONDUIT RUN IN FLOOR
- BRANCH CIRCUIT HOMERUN. ARROWS DENOTE NUMBER OF CIRCUITS. TICK MARKS DENOTE NUMBER OF #12 AWG WIRES WHEN MORE THAN TWO
- A.F.F. ABOVE FINISHED FLOOR
- N.I.C. NOT IN ELECTRIC CONTRACT
- W.P. WEATHER PROOF
- F.B.O. FURNISHED BY OTHERS
- V.P. VAPOR PROOF
- E.C. EMPTY CONDUIT
- 2'-0" MOUNTING HEIGHT ABOVE FINISHED FLOOR
- Ⓣ THERMOSTAT
- Ⓐ AQUASTAT
- TELEPHONE WALL OUTLET. RUN 3/4" EMPTY CONDUIT (E.M.T.) TO TELEPHONE BOARD IN STORAGE ROOM
- Ⓒ CLOCK HANGER RECEPTACLE
- GFI GROUND FAULT INTERRUPTER RECEPTACLE
- Ⓡ RELAY
- FLUORESCENT WALL BOX CONTROLS UNIVERSAL # 502A-A & E 20F - DIMMERS
- Ⓣ TRANSFORMER
- Ⓑ BUTTON FOR DOOR BELL
- DOOR BELL.
- 5 B / 2·40W — LIGHTING FIXTURE TYPE (MARK); No. OF LAMPS AND WATTAGE LAMPE; No. OF LIGHTING FIXTURES
- EWC ELECTRIC WATER COOLER.
- $Ⓣ_N$ NITE THERMOSTAT
- F.A. FIRE ALARM SYSTEM
- N.I.C. NOT IN CONTRACT.

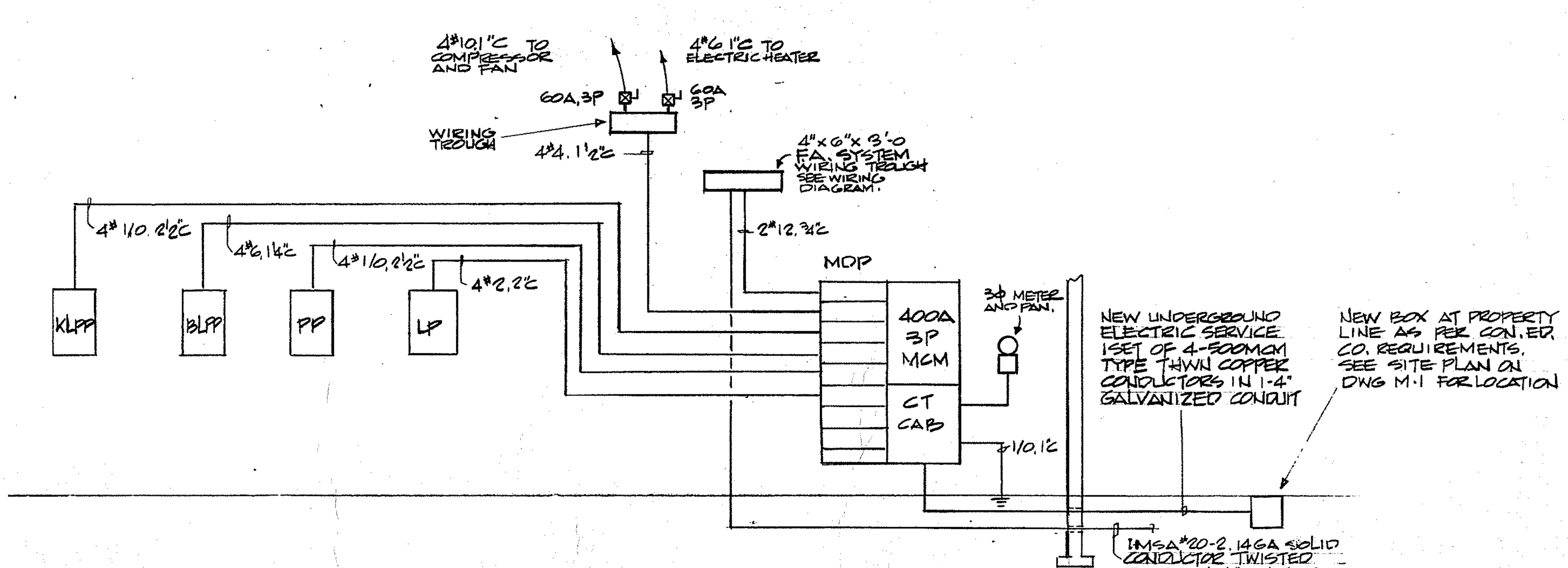


TELEPHONE OUTLET INSTALLATION DETAIL (NOT TO SCALE)

VERIFY LOCATION OF ALL TELEPHONE OUTLETS



FIRE ALARM SYSTEM WIRING DIAGRAM
(NOT TO SCALE)



ELECTRICAL RISER DIAGRAM — NOT TO SCALE

PROJECT: CENTENNIAL HOSE CO NO. 4 FIREHOUSE
WASHINGTON ST. PEEKSKILL, NEW YORK

TITLE: ELECTRICAL SCHEDULE AND DETAIL

JAMES D. HOPKINS ARCHITECT
1230 SEYMOUR LANE
PEEKSKILL, NEW YORK.

ROGER W. BILLHARZ, P.E.
CONSULTING ENGINEER
65 SOUTH BROADWAY, TARRYTOWN, N.Y. 10591

SCALE: AS INDICATED
DRAWN BY: T.C.H.
CHECKED BY: RWB
DATE: 4.7.78
DRAWING NO. E-2

GROUND FLOOR PLAN (SCALE: 1/4"=1'-0")

SECOND FLOOR PLAN (SCALE: 1/4"=1'-0")
(SEE GR. FLOOR PLAN ABOVE)

LEGEND

- FACE BRICK
- CONCRETE BLOCK
- WOOD STUDS
- INSULATION
- ① — DOOR NUMBER
- ② — WINDOW NUMBER
- A.F.F. — HT. ABOVE FINISH FLOOR
- N.I.C. — NOT IN CONTRACT
- HOUSE PHONE JCT. BOX
- VOCALARM JCT. BOX
- T.T. — TOILET TISSUE
- S.N. — SANITARY NAPKIN DISPOSAL
- M. — MIRROR
- S.D. — SOAP DISPENSER
- P.T. — PAPER TOWEL DISPENSER
- W.B. — WASTE BASKET
- FL.DR. — FLOOR DRAIN
- AUDIOVISUAL ALARM WIRED INTO VOCALARM SYSTEM
- FIREALARM GONG

NOTES:

1. ALL STEEL LINTELS TO BEAR 8" ON MASONRY UNLESS OTHERWISE NOTED.
2. [redacted] - ALL SHAPED PARTITIONS ACE TO STOP AGAINST UNDERS OF METAL ROOF DECKING. VOIDS CAUSED BY CORRUGATIONS DECKING SHALL BE GROUTED AT MASONRY PARTITIONS AND FIL WITH INCOMBUSTIBLE INSULATION AT STUD PARTITIONS. AT ALL PARTITIONS PROVIDE 1/2" FIRE RATED GYPSUM BOARD ON BOTH OF PARTITION FROM FLOOR TO DECKING, EXCEPT STUD PARTIT ENCLOSING KITCHEN WHICH SHALL HAVE 2-5/8" LAYERS OF F RATED GYPSUM BOARD ON BOTH SIDES OF PARTITIONS. ANY P PASSING THRU THESE WALLS SHALL BE PROVIDED WITH PIP SLEEVES AND CAULKED - THESE SLEEVES & CAULKING BY ME & ELECTRICAL CONTRACTORS.

THROUGH-WALL PARAPET DRAIN
THUNDERBIRD COPPER SCUPPER POS.R.A.N.H. OR EQUAL. EXTEND THROUGH MANSARD WITH ROOF 2" BEYOND SHINGLES.

CENTENNIAL HOSE CO. NO. 4
FIREHOUSE
WASHINGTON ST PEEKSKILL, NEW YORK

ARCHITECT
JAMES D. HOPKINS
1230 SEYMOUR LANE
PEEKSKILL, N.Y.

DRW. BY J.D.H.
SCALE: 1/4"=1'-0"
DWG. 3 OF 14

FLOOR PLANS
LEGEND

DATE: 4.7.78
JOB NO. H-198