

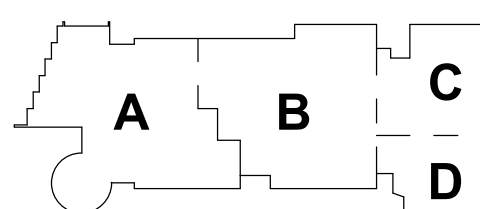
**Northeast
Metropolitan
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Vocational High School**

Wakefield, MA 01880

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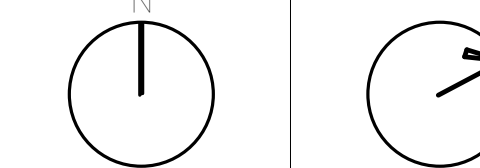
MSBA DESIGN
DEVELOPMENT
SUBMISSION

August 4, 2022



KEY PLAN

PROJECT NORTH MAGNETIC NORTH



**FOODSERVICE
EQUIPMENT
OVERALL PLAN**

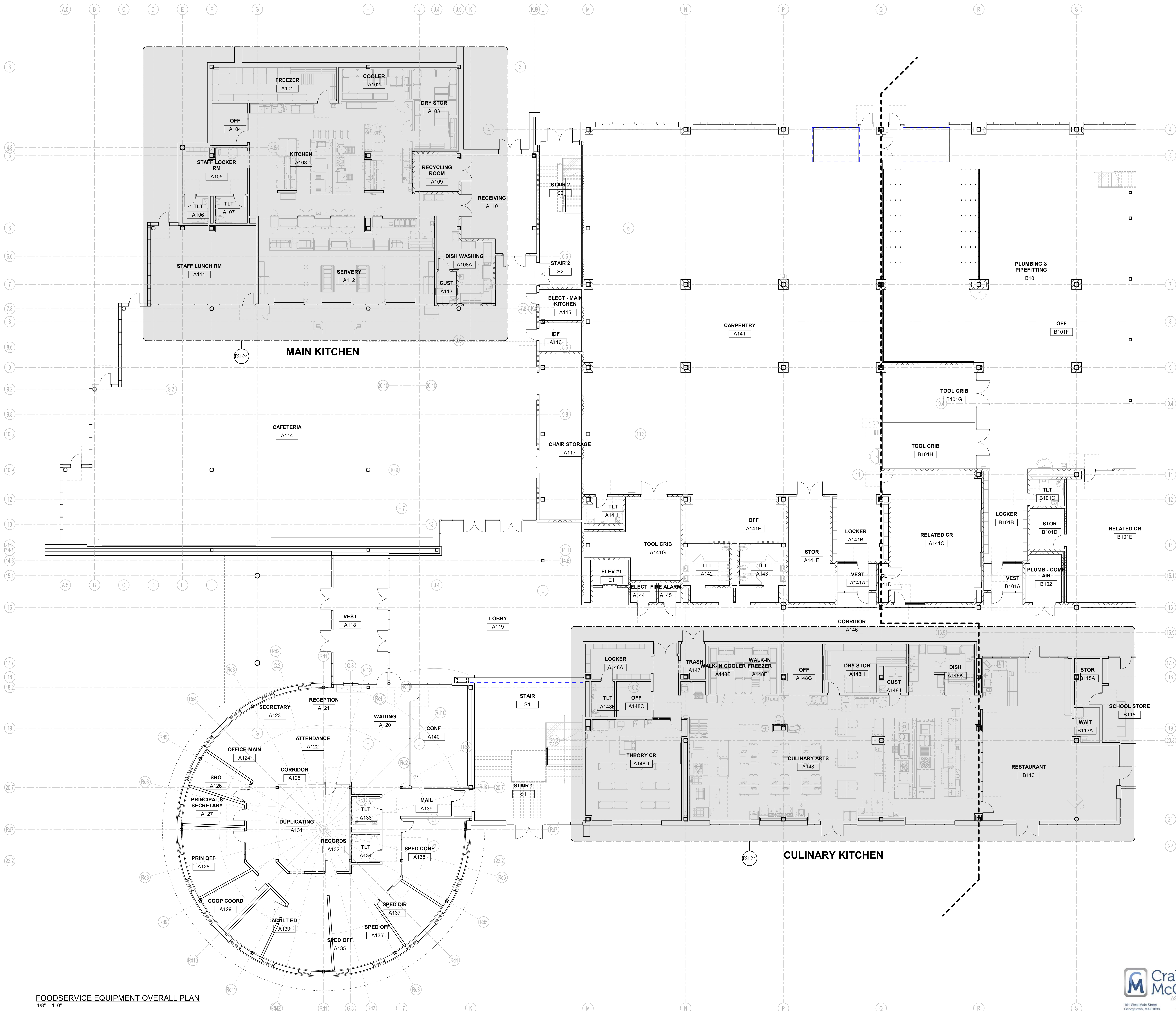
Scale: 1/8" = 1'-0"

Job No.: 20202

Drawn By: RM

Date: August 4, 2022

FS1-1-1A



MAIN KITCHEN - SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS					
Item	Qty	Description	Plumbing	Electrical	Mechanical / Equipment Remarks
A01	17	Storage Shelving, Five-Tier			
A02	7	Dunnage Rack			
A03	24	Mobile Shelving Unit, Four-Tier			
A04	6	Dunnage Rack, Mobile			
A05	8	Pan Rack, Mobile			
A06	5	Utility Cart			
A07	1	Walk-in Cooler		1.1 KW - 120/1 (lights, temp. monitor/alarm, etc); Low voltage wiring from temperature monitor to BMS	Requires floor recess by GC
A08	1	Walk-in Freezer		1.3 KW - 120/1 (lights, temp. monitor/alarm, etc); Low voltage wiring from temperature monitor to BMS; 20 A circuit - 120/1 DR (drain line heater)	Requires floor recess by GC
A09a	1	Cooler Remote Condensing Unit		11.9 A - 1.5 HP - 20/3	Mounted roof - Coordinate final location
A09b	1	Cooler Evaporator Coil	1" IW to FD by KEC	1.8 A - 120/1; Low voltage wiring from evaporator coil controller to BMS	Remote refrigeration from Item A12a
A09c	1	Freezer Remote Condensing Unit		11.9 A - 2.5 HP - 20/3	Mounted roof - Coordinate final location
A09d	1	Freezer Evaporator Coil	1" IW to FD by KEC	9.5 A - 20/1; Low voltage wiring from evaporator coil controller to BMS	Remote refrigeration from Item A12c
A09e	1	Freezer Remote Condensing Unit		11.9 A - 2.5 HP - 20/3	Mounted roof - Coordinate final location
A09f	1	Freezer Evaporator Coil	1" IW to FD by KEC	11.9 A - 20/1; Low voltage wiring from evaporator coil controller to BMS	Remote refrigeration from Item A12e
A10	1	-Spare Number-			
A11	1	-Spare Number-			
A12	1	Three-Compartment Sink	(2) 3/4" 120" FH&CW; (3) 2" W manifold thru GI by PC		
A13	1	Wall Shelf			
A14	1	Disposer Control Panel		3.3 A - 2 HP - 20/3	Requires wall blocking by GC in non-masonry walls
A15	1	Disposer	(2) 1/2" CW; 2" W	Power from Item A13	Panel includes integral line disconnect SW
A16	1	Hose Reel Assembly	1/2" H&CW		Requires wall blocking by GC in non-masonry walls
A17	1	Warewasher, Door-Type, Ventless	3/4" CW (55 F temp); 5/8" IW to FS	24 A - 48/3	Unit provided with drain water tempering system
A18	1	Clean Ware Table			
A19	3	Hand Sink	1/2" H&CW; 1-1/2" W		Requires wall blocking by GC in non-masonry walls
A20	3	Waste Bin (by Owner)			
A21	1	-Spare Number-			
A22	1	-Spare Number-			
A23	4	Mobile Work Table			
A24	5	Waste Barrel (by Owner)			
A25	1	Work Table			
A26	1	Cook's Work Table with Sink & Overshelf	1/2" H&CW (stub-up); 2" IW to FS	20 A circuit - 120/1 mounted DR by KEC; 20 A circuit - 120/1 wall mounted convenience DR (3) 20 A circuit - 120/1 mounted DR by KEC; 20 A circuit - 120/1 wall mounted convenience DR 15 A circuit - 120/1 (See Note XXX) Cable from Item A27	Control for Items A37 & A38; System processor with EXH VFD mounted in hood cabinet Cable supplied with system
A27	1	Ventilator Demand Control System			
A27a	1	Ventilator Control Interface Screen			
A27b	1	Room Temperature Sensor		Wiring from Item A27	
A28	1	Fire Suppression System		120/1; J-box for connection to building alarm system & equipment shutdown	Protection for Items A37 & A38; Mounted in hood cabinet
A29	1	Mobile Oven Rack			
A30	1	Combination Oven/Steamer on Stand	3/4" G @ 160 MBTU (from Item A39); 3/4" filtered CW (from Item A39); 2" IW to FS	15 A - 120/1 - C&P (from Item A39)	
A31	1	Double Connection Oven	3/4" G @ 100 MBTU (from Item A39)	(2) 8 A - 120/1 - C&P (from Item A39)	
A32	1	Conveyor Oven on Stand	3/4" G @ 40 MBTU (from Item A39)	7 A - 120/1 - C&P (from Item A39)	
A33	1	Ten-Pan Steamer	3/4" G @ 84 MBTU (from Item A39); 3/8" filtered CW (from Item A39); 1-1/2" IW to FS	2 A - 120/1 (from Item A39)	
A34	1	Forty-Gallon Tilting Braising Pan	1/2" G @ 144 MBTU (from Item A39) 1/2" H&CW (from Item A39)	5 A - 120/1 (from Item A39)	
A35	1	Six-Burner Range with Oven	3/4" G @ 215 MBTU (from Item A39)	0.1 A - 120/1 - C&P (from Item A39)	
A36	1	Forty-Gallon Tilting Kettle	1/2" G @ 100 MBTU (from Item A39); 1/2" H&CW (from Item A39)	5 A - 120/1 (from Item A39)	
A37	1	Exhaust Ventilator		Power to lights from Item A27	EXH 2,800 total CFM thru (2) 12" diameter collars @ -0.620" SP; Coordinate support from structure above for hood hangers by KEC
A38	1	Exhaust Ventilator		Power to lights from Item A27	EXH 3,300 total CFM thru (2) 14" diameter collars @ -0.651" SP; Coordinate support from structure above for hood hangers by KEC
A39	1	Utility Distribution System (UDS)	2" G @ 843 MBTU (1,700 MBTU system capacity); 3/4" HW; 3/4" CW; 3/4" filtered CW (from Item A49)	50 A circuit - 120/20/3	All electrical connectors and flexible water connectors to associated equipment provided with system by KEC. (Field connections by Related Trades)
A40	2	Floor Pan & Grate			Requires floor depression by GC
A41	1	-Spare Number-	3" W conn 7" BFF		
A42	1	-Spare Number-			
A43	2	Drop Cord with Inline GFCI		20 A circuit - 120/1	Provided by KEC, mounted and wired by EC; Includes inline GFCI
A44	2	Mobile Equipment Stand			
A45	1	Automatic Slicer		5.6 A - 120/1 - C&P (from Item A43)	
A46	1	Twenty-Quart Mixer		8 A - 120/1 - C&P (from Item A43)	
A47	1	Cook's Work Table with Sink & Overshelf	1/2" H&CW (stub-up); 2" IW to FS	(2) 20 A circuit - 120/1 wall mounted convenience DR	
A48	1	Work Table		(2) 20 A circuit - 120/1 wall mounted convenience DR	
A49	1	Water Filter Assembly	3/4" CW		PC to branch filtered water output piping to Item A39
A50	1	-Spare Number-			
A51	1	-Spare Number-			
A52	1	Food Processor		12 A - 120/1 - C&P	
A53	1	Prep Table with Sinks	1/2" H&CW; (2) 2" IW to FS	20 A circuit - 120/1 wall mounted convenience DR	

MAIN KITCHEN - SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS					
Item	Qty	Description	Plumbing	Electrical	Mechanical / Equipment Remarks
A54	1	Wall Shelf			Requires wall blocking by GC in non-masonry walls
A55	1	Water Filter Assembly	3/8" CW		
A56	1	EXISTING Coffee Brewer	1/4" filtered CW (from Item A55)	13.5 A - 120/1 - C&P	Verify all utility requirements for existing equipment
A57	1	Microwave Oven		13.5 A - 120/1 - C&P	
A58	1	Work Table		20 A circuit - 120/1 wall mounted convenience DR	
A59	6	Staff Locker, Three-Tier (by GC)			Requires wall blocking by GC in non-masonry walls
B01	1	Warming Cabinet, Pass-Thru		6.3 A - 20/1 - C&P (NEMA 6-20P)	
B02	1	Mobile Work Table		(2) 20 A circuit - 120/1 wall mounted convenience DR	
B03	1	Refrigerator, Pass-Thru		6.5 A - 120/1 - C&P	
B04	1	Mobile Work Table		(2) 20 A circuit - 120/1 wall mounted convenience DR	
B05	1	Hot Holding Cabinet, Pass-thru		13 A - 20/1 - C&P (NEMA 6-20P)	
B06	1	Warming Cabinet, Pass-Thru		6.3 A - 20/1 - C&P (NEMA 6-20P)	
B07	1	Refrigerator, Pass-Thru		6.5 A - 120/1 - C&P	
B08	1	Work Table		20 A circuit - 120/1 wall mounted convenience DR	
B09	1	Conveyor Toaster		13.8 A - 120/1 - C&P	
B10	4	Panini Grill, Aluminum Plate		6.5 A - 20/1 - C&P (NEMA 6-15P)	
B11	1	Hand Sink	1/2" H&CW; 1-1/2" W		Requires wall blocking by GC in non-masonry walls
B12	1	Waste Bin (by Owner)			
B13	1	-Spare Number-			
B14	1	-Spare Number-			
B15	1	Prep Top Refrigerator		3 A - 120/1 - C&P	
B16	3	Trash Bin (by Owner)			
B17	2	Fill Faucet	1/2" HW (stub-up)		
B18	1	Hot Food Well Assembly, Drop-In	1/2" IW manifold to FS	8.7 A - 20/1 - C&P (from mounted NEMA 6-15R at Item B19)	
B19	1	Deli Serving Counter		20 A circuit - 120/1 mounted DR by KEC (stub-up); 15 A circuit - 20/1 mounted NEMA 6-15R by KEC (stub-up)	
B19a	1	Full-Service Glass Food Protector Case			
B19b	1	Full-Service Glass Food Protector Case			
B20	1	Air Screen Grab & Go Display Refrigerator		16 A - 120/1 - C&P (from mounted NEMA LS-20R at Item B25)	
B21	1	-Spare Number-			
B22	1	-Spare Number-			
B23	2	Two-Tier Heated Shelf		15.1 A - 120/1 - C&P (from mounted DR at item B25)	
B24	1	Heated Surface, Drop-In		7.1 A - 120/1 - C&P (from mounted DR at item B25)	
B25	1	Hot Grab & Go Serving Counter		(3) 20 A circuit - 120/1 mounted DR by KEC (stub-up); 20 A circuit - 120/1 mounted NEMA LS-20R by KEC (stub-up)	
B25a	1	Convertible Glass Food Protector w/ Warmer		5.3 A - 20/1 (stub-up)	
B26	1	Air Screen Grab & Go Display Refrigerator		16 A - 120/1 - C&P (from mounted NEMA LS-20R at Item B27)	
B27	1	Entire Serving Counter		(3) 20 A circuit - 120/1 mounted DR by KEC (stub-up); 20 A circuit 120/1 mounted NEMA LS-20R by KEC (stub-up)	
B27a	1	Two-Tier Glass Food Display Case			
B27b	1	Full-Service Glass Food Protector Case			
B28	1	Cold Pan, Drop-In	1" IW to FS	3.8 A - 120/1 - C&P (from mounted DR at Item B27)	
B29	1	Hot Food Well Assembly, Drop-In	1/2" IW to FS	17.3 A - 3.6 KW - 20/1 (stub-up)	
B30	1	-Spare Number-			
B31	1	-Spare Number-			
B32	2	Display Rack (by Owner's Vendor)			
B33	2	Milk Cooler		3.3 A - 120/1 - C&P	
B34	2	Traffic Barrier Bollard (set of three)			
B35	1	Salad Bar Counter		(2) 20 A circuit - 120/1 mounted DR by KEC (stub-up)	
B35a	1	Double-Sided Self-Serve Glass Food Protector w/ Lights		8 A - 120/1 (stub-up)	Includes LED power supply and switch to be mounted below counter
B36	1	Cold Pan, Drop-In	1" IW to FS	8.7 A - 120/1 - C&P (from mounted DR at Item B35)	
B37	1	Salad Bar Counter		(3) 20 A circuit - 120/1 mounted DR by KEC (stub-up)	
B37a	1	Double-Sided Self-Serve Glass Food Protector w/ Lights		5 A - 120/1 (stub-up)	Includes LED power supply and switch to be mounted below counter
B38	1	Cold Pan, Drop-In	1" IW to FS	8.7 A - 120/1 - C&P (from mounted DR at Item B37)	
B39	2	Mobile Condiment Counter			
B40	2	Mobile Cashier Stand			
B41	2	Cashier Terminal (by Owner)		120/1 - C&P (floor receptacle); Data Cable (floor receptacle)	
B42	1	-Spare Number-			
B43	1	-Spare Number-			
B44	1	Mop Sink & Service Faucet (by PC)	1/2" H&CW; Drain in floor		Install on sub-floor prior to finished floor
B45	1	Mop Rack/Shelf			Requires wall blocking by GC in non-masonry walls
B46	1	Storage Shelving, Five-Tier			
B47	1	Mobile Shelving Unit, Four-Tier			
B48	1	Clean Ware Table			
B49	1	Warewasher, Rack Conveyor	1/2" HW; 1/2" CW (drain tempering); 2" IW to FS	68 A - 48/3; J-box for EXH fan control wiring to interlock with warewasher operation	200 & 400 CFM thru (2) 4" x 16" vents @ 0.25" SP; Unit provided with drain water tempering system
B50	2	Stainless Steel Exhaust Duct			
B51	1	Hose Reel Assembly	1/2" H&CW		Requires wall blocking by GC in non-masonry walls
B52	1	Solid Tray Table with Scrap Sink & Integral Pass-Thru Window Frame	2" W		
B53	1	Roll-Down Shutter			Requires wall blocking by GC in non-masonry walls
B54	1	Waste Barrel (by Owner)			
B55	1	Hand Sink	1/2" H&CW; 1-1/2" W		Requires wall blocking by GC in non-masonry walls
B56	1	Waste Bin (by Owner)			

SCHEDULE NOTES

- UTILITIES SHOWN IN THESE SCHEDULES ARE SPECIFIC TO THE PRIME MANUFACTURER LISTED IN THE WRITTEN SPECIFICATION SECTION 11.400. IF EQUIPMENT FROM AN ALTERNATE MANUFACTURER IS PROVIDED, IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO COORDINATE AND SUBMIT TO THE PROJECT DESIGN TEAM FOR REVIEW.
- UTILITIES LISTED ON THIS SCHEDULE FOR OWNER FURNISHED OR VENDOR SUPPLIED EQUIPMENT ARE ESTIMATES ASSUMED FOR ENGINEERING PURPOSES ONLY. IT IS THE RESPONSIBILITY OF THE OWNER TO PROVIDE EQUIPMENT CUT SHEETS OF THIS EQUIPMENT TO CRABTREE-MCGRATH ASSOCIATES PRIOR TO CONSTRUCTION.
- INSTALLING SUB-CONTRACTORS MUST NOTIFY CRABTREE-MCGRATH ASSOCIATES IF A UTILITY REQUIREMENT LISTED ON THIS EQUIPMENT SCHEDULE IS NOT AVAILABLE.
- REFER TO THE ABBREVIATIONS NOTES PROVIDED ON THIS SHEET FOR CLARIFICATION OF ABBREVIATIONS USED WITHIN THIS EQUIPMENT SCHEDULE.

Abbreviations used:

A	Amperes	EXH	Exhaust	IW	Indirect waste
AFF	Above finished floor	FD	Flow drain	KEC	Kitchen Equip. Contractor
BFF	Below finished floor	FFD	Fumed floor drain	KW	Kilowatt
BTC	Branch to connection	FHW	Fahrenheit hot water	MBTU	BTU per hour/1000
C&P	Cord & plug provided	FS	Floor sink	MUA	Make-up air
CFM	Cubic feet per minute	G	Gas	PC	Plumbing Contractor
CR	Condensate return	GC	General Contractor	QD	Quick disconnect
CW	Cold water	GI	Grease interceptor	SP	Static pressure (WG)
DFA	Drop from above	HP	Horsepower	SR	Single receptacle
DR	Duplex receptacle	HW	Hot water	SS	Seam supply
EC	Electrical contractor	H&CW	Hot & cold water	W	Waste (direct connection)



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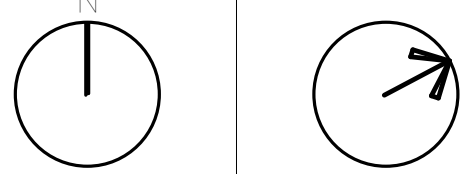
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August 4, 2022

PROJECT NORTH MAGNETIC NORTH



MAIN KITCHEN
FOODSERVIC E
EQUIPMENT
SCHEDULE

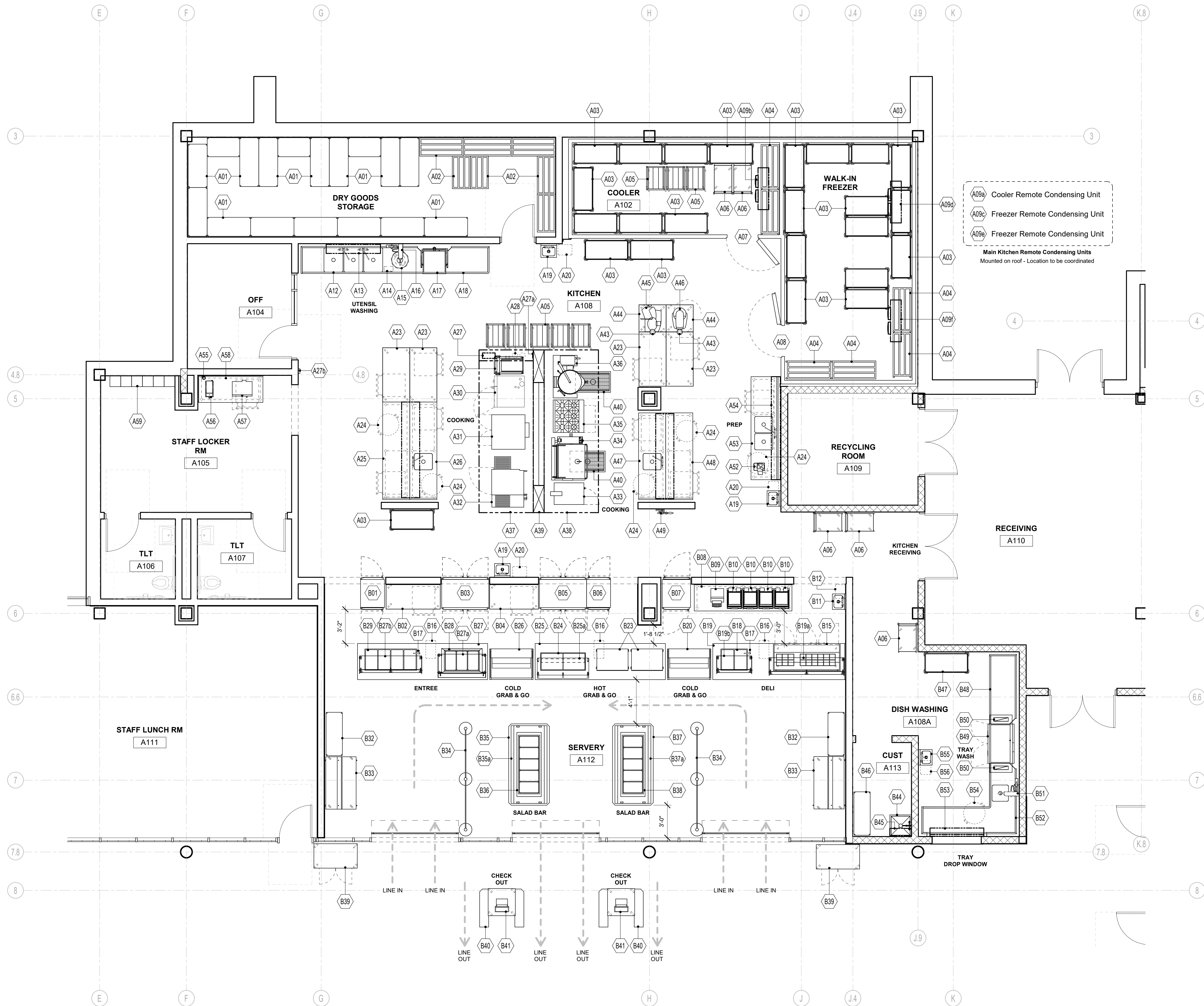
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Job No.: 20202

Drawn By: RM

Date: August 4, 2022

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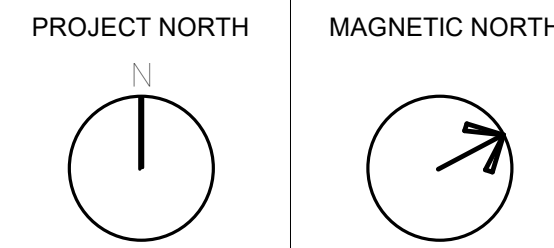
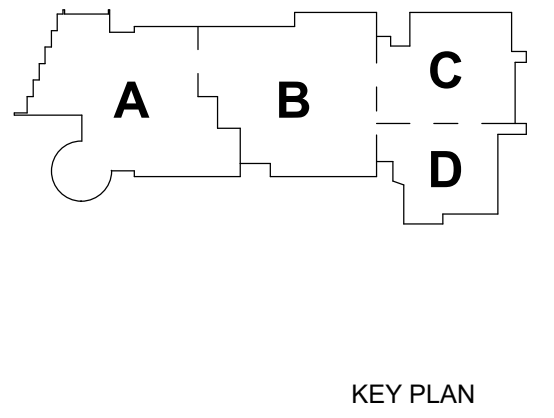


MAIN KITCHEN - FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"

- PLAN NOTES**
- 1) IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO FIELD VERIFY THE DELIVERY PATH OF ALL EQUIPMENT WITHIN THEIR SCOPE WITH BUILDING CONDITIONS PRIOR TO ORDERING TO CONFIRM ALL EQUIPMENT FITS WITHIN THE DESIGNATED SPACE AS LOCATED ON PLANS.
 - 2) KITCHEN EQUIPMENT CONTRACTOR SHALL COORDINATE WITH THE GENERAL CONTRACTOR AS NECESSARY FOR OPENINGS IN BUILDING, WALL LEAVE OUTS, DOOR WIDTHS AND HEADER HEIGHTS REQUIRED FOR DELIVERY AND INSTALLATION MEANS.
 - 3) FINISHES TO ALL WALLS, FLOORS AND CEILINGS ARE TO BE PROVIDED BY THE GENERAL CONTRACTOR AS SPECIFIED BY THE PROJECT ARCHITECT TO MEET THE REQUIREMENTS OF THE LOCAL HEALTH DEPARTMENT.
 - 4) REVISIONS TO THESE PLANS DUE TO FIELD CONDITIONS MUST BE SUBMITTED TO THE PROJECT DESIGN TEAM FOR REVIEW AND APPROVAL PRIOR TO PROCEEDING WITH CONSTRUCTION.
 - 5) FLOORING MATERIAL SPECIFIED BY THE ARCHITECT MUST BE PROVIDED WITH A COVERED BASE AT ALL WALLS TO INCLUDE THE INTERIOR AND EXTERIOR OF WALK-IN REFRIGERATED ROOMS.
 - 6) ALL FOODSERVICE EQUIPMENT AND CUSTOM FABRICATED ITEMS MUST MEET THE STANDARDS OF THE NATIONAL SANITATION FOUNDATION AND SHALL BE LABELED ACCORDINGLY.

Abbreviations used:

A	Ampere	EXH	Exhaust	IW	Indirect waste
AFF	Above finished floor	FD	Floor drain	KEC	Kitchen Equip. Contractor
BFF	Below finished floor	FHD	Funnel floor drain	KW	Kilowatt
BTC	Branch to connection	FHW	Fahrenheit hot water	MBTU	BTU per hour/1000
C&P	Cord & plug provided	FS	Floor sink	MUA	Make-up air
CFM	Cubic feet per minute	G	Gas	PC	Plumbing Contractor
CR	Condensate return	GC	General Contractor	QD	Quick disconnect
CW	Cold water	GI	Grease interceptor	SP	Static pressure (WG)
DFA	Drop from above	HP	Horsepower	SR	Single receptacle
DR	Duplex receptacle	HW	Hot water	SS	Sicum supply
EC	Electrical contractor	H&CW	Hot & cold water	W	Waste (direct connection)



**MAIN KITCHEN
FOODSERVICE
EQUIPMENT
PLAN**

**Northeast
Metropolitan
Regional
Vocational High
School**

Wakefield, MA 01880

CULINARY KITCHEN - SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS				
Item	Qty	Description	Plumbing	Electrical Mechanical / Equipment Remarks
C01	1	Mobile Insulated Ice Cart		
C02	1	Water Filter Assembly	1/2" CW	Requires wall blocking by GC in non-masonry walls; PC to branch filtered CW supply piping to Item C03
C03	1	Ice Maker with Bin	3/8" filtered CW (from Item C02); 1/2" & 3/4" IW to FS	11.5 A - 120/1
C04	1	Floor Pan & Grate	3" W conn 7" BFF	Requires floor depression by GC
C05	1	Walk-in Cooler		1.1 KW - 120/1 (lights, temp. monitoring, etc); Low voltage wiring from temperature monitor to BMS
C06	1	Walk-in Freezer		1.3 KW - 120/1 (lights, temp. monitoring, etc); Low voltage wiring from temperature monitor to BMS; 20 A circuit - 120/1 DR (drain line heater)
C07a	1	Cooler Remote Condensing Unit		5.5 A - 1/2 HP - 208/3
C07b	1	Cooler Evaporator Coil	1" IW to FD by KEC	Remote refrigeration from Item C07a
C07c	1	Freezer Remote Condensing Unit		11.9 A - 2.5 HP - 208/3
C07d	1	Freezer Evaporator Coil	1" IW to FD by KEC	Remote refrigeration from Item C07c
C08	18	Mobile Shelving Unit, Four-Tier		2.5 A - 208/1; Low voltage wiring from evaporator coil controller to BMS
C09	4	Pan Rack, Mobile		
C10	3	Utility Cart		
C11	1	-Spare Number-		
C12	1	-Spare Number-		
C13	4	Dunnage Rack		
C14	12	Storage Shelving, Five-Tier		
C15	1	Mop Sink & Service Faucet (by PC)	1/2" H&CW; Drain in floor	Install on sub-floor prior to finished floor
C16	1	Mop Rack/Shelf		Requires wall blocking by GC in non-masonry walls
C17	1	Front Load Clothes Washer		30 A circuit - 120/240/1 - C&P
C18	1	Front Load Clothes Dryer	1/2" H&CW; Standpipe W	20 A circuit - 120/1 - C&P
C19	1	-Spare Number-		
C20	1	-Spare Number-		
C21	1	Three-Compartment Sink	(2) 3/4" 120" FH&CW; (3) 2" W manifold thru GI by PC	
C22	1	Wall Shelf		
C23	1	Hand Sink	1/2" H&CW; 1-1/2" W	Requires wall blocking by GC in non-masonry walls
C24	1	Waste Bin (by Owner)		
C25	1	Eye/Face Wash	1/2" H&CW; 1-1/2" W	Requires wall blocking by GC in non-masonry walls
C26	1	Water Filter Assembly	3/4" CW	
C27	1	Detergent Storage Cabinet		
C28	1	Clean Ware Table		
C29	1	Warewasher, Rack Conveyor	1/2" HW; 1/2" CW (drain tempering); 2" IW to FS	68 A - 480/3; J-box for EXH fan control wiring to interlock with warewasher operation
C30	2	Stainless Steel Exhaust Duct		200 & 400 CFM thru (2) 4" x 16" vents @ 0.25" SP; Unit provided with drain water tempering system
C31	1	Solid Ware Table with Soap Sink	2" W	
C32	1	Hose Reel Assembly	1/2" H&CW	
C33	1	Double-Sided Rack Shelf		Requires wall blocking by GC in non-masonry walls
C34	3	Waste Barrel (by Owner)		PC to branch filtered CW supply piping to Items G05, G08 & G11
C35	1	-Spare Number-		
C36	1	-Spare Number-		
D01	1	Dual Temp. Refrigerator/Freezer, Reach-In		6.5 A - 120/1 - C&P; 9.1 A - 120/1 - C&P
D02	1	Pan Rack, Mobile		
D03	1	Microwave Oven		13 A - 120/1 - C&P
D04	1	Work Counter with Sink	1/2" H&CW; 2" IW to FS	(2) 20 A circuit - 120/1 wall mounted convenience DR
D06	1	Waste Bin (by Owner)		
D07	1	Hand Sink	1/2" H&CW; 1-1/2" W	
D08	1	-Spare Number-		
D09	1	-Spare Number-		
D10	1	Demonstration Counter		Requires wall blocking by GC in non-masonry walls
D11	1	Two-Burner/Griddle Range with Oven	3/4" G @ 135 MBTU (stub-up); QD	(3) 20 A circuit - 120/1 (stub-up) mounted DR by KEC
D12	1	Exhaust Ventilator		0.1 A - 120/1 - C&P (from Item D10) Power to lights from Item D13
D13	1	Ventilator Demand Control System		15 A circuit - 120/1 (See Note XXX) Cable from Item D13
D13a	1	Ventilator Control Interface Screen		Control for Item D12; System processor provided with EXH VFD
D13b	1	Room Temperature Sensor		Cable supplied with system
D14	1	Fire Suppression System		120/1 J-box for connection to building alarm system & equipment shutdown
D15	12	Mobile Work Table		
E01	4	Pan Rack, Mobile		
E02	1	Ventilator Demand Control System		15 A circuit - 120/1 (See Note XXX) Cable from Item F19
E02a	1	Ventilator Control Interface Screen		Wiring from Item F19
E02b	1	Room Temperature Sensor		120/1 J-box for connection to building alarm system & equipment shutdown
E03	1	Fire Suppression System		Protection for Item E04; Mounted in hood cabinet
E04	1	Exhaust Ventilator		EXH: 2,362 CFM thru a 16" diameter collar @ -0.812" SP; Coordinate support from structure above for hood hangers by KEC
E05	1	Stainless Steel Wall Flashing		
E06	1	Donut Fryer	3/4" G @ 120 MBTU; QD	0.7 A - 120/1 - C&P
E07	1	Double Convection Oven	3/4" G @ 100 MBTU; QD	(2) 8 A - 120/1 - C&P
E08	1	Six-Burner Range with Oven	3/4" G @ 215 MBTU; QD	0.1 A - 120/1 - C&P
E09	1	-Spare Number-		
E10	1	-Spare Number-		
E11	3	Mobile Double Oven Rack		
E12	1	Water Filter Assembly	3/4" CW	
E13	1	Rotating Double Rack Oven	1/2" filtered CW (from Item E12); 1/2" IW to FS	64 A - 480/3; 15 A - 120/1; J-box for EXH fan control wiring to interlock with oven operation
E14	1	Roll-in Proofing Cabinet	1/2" filtered CW (from Item E12); 1/2" IW to FS	18 A - 208/3
E15	2	Mobile Work Table		
E16	1	Maple Top Work Bench		
E17	1	Utensil Rack, Gelling Mount		
E18	1	Dough Divider/Rounder		8 A - 120/1 - C&P
E19	1	-Spare Number-		
E20	1	-Spare Number-		
E21	6	Free-Quart Mixer (three units on shelf below)		2.9 A - 120/1 - C&P (from convenience outlets)
E22	1	Storage Shelving, Four-Tier		
E23	1	Eye/Face Wash	1/2" H&CW; 1-1/2" W	Requires wall blocking by GC in non-masonry walls; Provided with thermostatic mixing valve assembly for installation by PC
E24	1	Existing Thirty-Quart Mixer		5.7 A - 3/4 HP - 208/1
E25	1	Single Bar Utility Rack, Wall Mounted		Requires wall blocking by GC in non-masonry walls
E26	1	Fill Faucet	1/2" H&CW	
E27	1	Sixty-Quart Mixer		10 A - 2.7 HP - 208/3
E28	1	-Spare Number-		
E29	1	-Spare Number-		
E30	12	Drop Cord Reel (by EC)		20 A circuit - 120/1 - C&P
E31	12	Maple Top Work Bench		Requires mounting support in ceiling by GC
E32	12	Dough Scale (by FF&E)		
E33	24	Mobile Ingredient Bin		
E34	1	Silur, Bread		6.2 A - 120/1 - C&P
E35	1	Waste Barrel (by Owner)		
E36	1	Prep Table with Sinks	1/2" H&CW; (2) 2" IW to FS	(2) 20 A circuit - 120/1 wall mounted convenience DR
E37	1	Wall Shelf		
E38	1	ADA Compliant Hand Sink	1/2" H&CW; 1-1/2" W	Requires wall blocking by GC in non-masonry walls
E39	1	Waste Bin (by Owner)		
E40	1	Mobile Shelving Unit, Four-Tier		
E41	1	Mobile Equipment Stand		
E42	1	-Spare Number-		
E43	2	Twenty-Quart Mixer		8 A - 120/1 - C&P
E44	1	-Spare Number-		
E45	2	Mobile Equipment Stand		

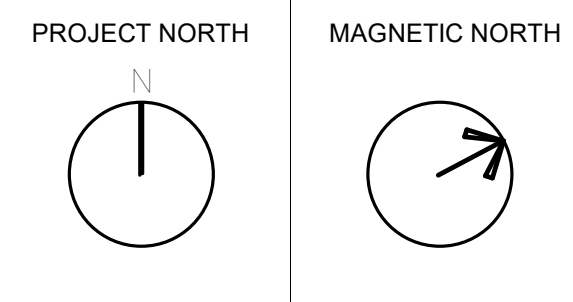
CULINARY KITCHEN - SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS				
Item	Qty	Description	Plumbing	Electrical Mechanical / Equipment Remarks
F01	6	Work Table		
F02	3	Drop Cord Reel (by EC)		20 A circuit - 120/1 - C&P
F03	2	Utility Cart		Requires mounting support in ceiling by GC
F04	1	ADA Compliant Prep Station Table with Sink	1/2" H&CW; 1-1/2" IW to FS	(3) 20 A circuit - 120/1 wall mounted convenience DR
F05	1	Water Filter Assembly	3/4" CW	
F06	1	Hand Sink	1/2" H&CW; 1-1/2" W	PC to branch filtered water output piping to Item F15
F07	1	Waste Bin (by Owner)		Requires wall blocking by GC in non-masonry walls
F08	1	Mobile Work Table		
F09	1	Cook's Work Table with Sink & Overshelf	1/2" H&CW; 2" IW to FS	(3) 20 A circuit - 120/1 mounted DR by KEC; 20 A circuit - 120/1 wall mounted convenience DR
F10	1	Mobile Work Table		
F11	1	-Spare Number-		
F12	1	-Spare Number-		
F13	1	Exhaust Ventilator		Power to lights from Item F19
F14	1	Exhaust Ventilator		Power to lights from Item F19
F15	1	Utility Distribution System (UDS)	2" G @ 1,499 MBTU (looped service) (2,350 MBTU system capacity); 3/4" HW; 3/4" CW; 3/4" filtered CW (from Item F05)	80 A circuit - 120/208/3
F16	1	Exhaust Ventilator		Power to lights from Item F19
F17	1	Exhaust Ventilator		Power to lights from Item F19
F18	1	Fire Suppression System		120/1 J-box for connection to building alarm system & equipment shutdown
F19	1	Ventilator Demand Control System		15 A circuit - 120/1 (See Note XXX)
F19a	1	Ventilator Control Interface Screen		Control for Items F13, F14, F16 & F17; System processor provided with EXH VFD mounted in hood cabinet
F19b	1	Room Temperature Sensor		Cable from Item F19
F20	1	-Spare Number-		Cable supplied with system
F21	1	-Spare Number-		
F22	1	Double Twenty-Quart Tilling Kettle	1/2" G @ 200 MBTU (from Item F15); 1/2" filtered CW (from Item F15); 1/2" HW (from Item F15); 1-1/4" IW to FS	1 A - 120/1 (from Item F15)
F23	1	Forty-Quart Kettle With Drain Cart Stand	1/2" G @ 52 MBTU (from Item F15); 1/2" H&CW (from Item F15)	1 A - 120/1 (from Item F15)
F24	1	Forty-Gallon Tilling Braising Pan	1/2" G @ 144 MBTU (from Item F15); 1/2" H&CW (from Item F15)	5 A - 120/1 (from Item F15)
F25	1	Six-Burner Range with Oven	3/4" G @ 215 MBTU (from Item F15)	0.1 A - 120/1 - C&P (from Item F15)
F26	1	Double Stacked Smoker Oven	3/4" G @ 215 MBTU (from Item F15)	(2) 16 A - 120/1 - C&P (from Item F15)
F27	1	Combination Oven on Mobile Stand	3/4" G @ 115 MBTU (from Item F15); 3/4" filtered CW (from Item F15); 2" IW to FS	12 A - 120/1 - C&P (from Item F15)
F28	1	Ten-Pan Steamer	3/4" G @ 84 MBTU (from Item F15); 3/8" filtered CW (from Item F15); 1-1/2" IW to FS	2 A - 120/1 (from Item F15)
F29	1	Convection Oven	3/4" G @ 50 MBTU (from Item F15)	8 A - 120/1 - C&P (from Item F15)
F30	1	Fill Faucet	1/2" H&CW (from Item F15)	
F31	1	Six-Burner Range with Oven & Backshelf Broiler	1" G @ 252 MBTU (from Item F15)	0.1 A - 120/1 - C&P (from Item F15)
F32	1	Heavy Duty Underfired Broiler	3/4" G @ 95 MBTU (from Item F15)	
F33	1	Griddle Range with Oven & Backshelf Broiler	1" G @ 132 MBTU (from Item F15)	0.1 A - 120/1 - C&P (from Item F15)
F34	1	Fryer Assembly with Dump Station & Filter Drawer	3/4" G @ 160 MBTU (from Item F15)	0.7 A - 120/1 - C&P (from Item F15); 7 A - 120/1 - C&P (from Item F15)
F35	1	Floor Pan & Grate	3" W conn 7" BFF	
F36	1	-Spare Number-		Requires floor depression by GC
F37	1	-Spare Number-		
F38	1	Cheff's Counter Assembly with Double Overshelf & Load Center		200 A - 120/208/3 (to mounted load center by KEC)
F39	1	Work Sink (Part of Assembly)	1/2" H&CW (stub-up); 2" IW to FS	
F40	1	Prep Top Refrigerator (Part of Assembly)		9 A - 120/1 - C&P (from Item F38)
F41	1	Steam Table, Three-Wall (Part of Assembly)	1/2" HW (stub-up); 1" IW to FS	15.9 A - 208/1 (from Item F38)
F42	1	Prep Top Refrigerator (Part of Assembly)		9 A - 120/1 - C&P (from Item F38)
F43	1	Work Top Freezer (Part of Assembly)		12 A - 120/1 - C&P (from Item F38)
F44	1	Hand Sink (Part of Assembly)	1/2" H&CW (stub-up); 1-1/2" W	
F45	3	Heat Lamp, Shelf Mount		6.7 A - 208/1 (from Item F38)
F46	1	Pizza Oven		17.5 A - 208/1 - C&P (NEMA 6-30P) (from Item F38)
F47	1	Dispenser & Faucet	1/2" CW; 1-1/4" IW to FS	
F48	3	POS Printer (by Owner)		3 A - 120/1 - C&P (from Item F38); Data cable
F49	2	Pop-Up Toaster		12.5 A - 208/1 - C&P (NEMA 6-15P) (from Item F38)
F50	1	Warmer, Drawer Type		3.3 A - 208/1 (from Item F38)
F51	2	Soup Well, Drop-In	1/2" IW manifold to FS	3.8 A - 120/1 - C&P (from Item F38)
F52	1	Hot Food Well, Drop-In	1/2" IW to FS	1.24 KW - 208/1 - C&P (NEMA 6-15P) (from Item F38)
F53	1	Ice Cream Dipping Cabinet		5.7 A - 120/1 - C&P (from Item F38)
F54	1	-Spare Number-		
F55	1	-Spare Number-		
F56	1	ADA Compliant Hand Sink	1/2" H&CW; 1-1/2" W	Requires wall blocking by GC in non-masonry walls
F57	1	Waste Bin (by Owner)		
F58	1	Wall Shelf		
F59	1	Prep Table with Sinks	1/2" H&CW; (2) 2" IW to FS	(2) 20 A circuit - 120/1 wall mounted convenience DR
F60	2	Waste Barrel (by Owner)		
G01	1	Cafe Counter		(2) 20 A circuit - 120/1 mounted DR by KEC; 20 A circuit - 120/1 mounted NEMA LS-15R by KEC; 20 A circuit - 120/1 wall mounted convenience DR
G02	1	Waste Bin (by Owner)		
G03	1	Paper Towel Dispenser, Drop-In		
G04	1	Undermount Hand Sink with Faucet & Soap Dispenser	1/2" H&CW; 1-1/2" W	
G05	1	Coffee Brewer (by Owner's Vendor)	3/8" filtered CW (from Item C26)	27.4 A - 120/208/1
G06	1	Pre-Rinse Unit With Auto-On Faucet	1/2" H&CW	
G07	1	Undermount Work Sink	2" IW to FS	
G08	1	Hot Water Dispenser	1/4" filtered CW (from Item C26)	19.5 A - 208/1
G09	1	Ice Dispenser, Manual Fill	3/4" IW to FS	2.5 A - 120/1
G10	1	Trash Bin (by Owner)		
G11	1	Espresso Machine (by Owner's Vendor)	3/8" filtered CW (from Item C26); 3/4" IW to FS	30 A - 208/1
G12	1	Refrigerator, Undercounter		2 A - 120/1 - C&P
G13	1	Cashier Terminal (by Owner)	120/1 - C&P (from mounted DR at Item G18); Data Cable (stub-up)	
G14	1	Refrigerated Service Case		9.8 A - 120/1 - C&P (from mounted NEMA LS-15R at Item G01)
G15	1	Non-Refrigerated Service Case		0.7 A - 120/1 - C&P (from mounted DR at Item G01)
G16	1	-Spare Number-		
G17	1	-Spare Number-		
G18	1	Refrigerator, Reach-In		6.5 A - 120/1 - C&P
G19	1	Wall Station Counter		(4) 20 A circuit - 120/1 mounted DR by KEC; 20 A circuit - 120/1 mounted NEMA LS-15R by KEC; (2) 20 A circuit - 120/1 wall mounted convenience DR
G20	3	Wall Cabinets		
G21	1	Warmer, Drawer Type		3.3 A - 208/1
G22	1	Cashier Terminal (by Owner)	120/1 - C&P; Data Cable	
H01	2	Ice Maker with Bin	1/2" CW; (2) 3/4" IW to FS	20 A circuit - 120/1
H02	1	Walk-In Freezer		(2) 20 A circuit - 120/1
H03	1	Freezer Remote Refrigeration System	1" IW to FD	20 A circuit - 208/3; 20 A circuit - 208/1

SCHEDULE NOTES

- UTILITIES SHOWN IN THESE SCHEDULES ARE SPECIFIC TO THE PRIME MANUFACTURER LISTED IN THE WRITTEN SPECIFICATION SECTION 1.400K. IF EQUIPMENT FROM AN ALTERNATE MANUFACTURER IS PROVIDED, IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO COORDINATE AND SUBMIT TO THE PROJECT DESIGN TEAM FOR REVIEW.
- UTILITIES LISTED ON THIS SCHEDULE FOR OWNER FURNISHED OR VENDOR SUPPLIED EQUIPMENT ARE ESTIMATES ASSUMED FOR ENGINEERING PURPOSES ONLY. IT IS THE RESPONSIBILITY OF THE OWNER TO PROVIDE EQUIPMENT CUT SHEETS OF THIS EQUIPMENT TO CRABTREE-MCGRATH ASSOCIATES PRIOR TO CONSTRUCTION.
- INSTALLING SUB-CONTRACTORS MUST NOTIFY CRABTREE-MCGRATH ASSOCIATES IF A UTILITY REQUIREMENT LISTED ON THIS EQUIPMENT SCHEDULE IS NOT AVAILABLE.
- REFER TO THE ABBREVIATIONS NOTES PROVIDED ON THIS SHEET FOR CLARIFICATION OF ABBREVIATIONS USED WITHIN THIS EQUIPMENT SCHEDULE.

Abbreviations used:

A	Amperes	EXH	Exhaust	IW	Indirect waste
AFF	Above finished floor	FD	Floor drain	KEC	Kitchen Equip. Contractor
BFF	Below finished floor	FFD	Fumed floor drain	KW	Kilowatt
BTC	Branch to connection	FWH	Fahrenheit hot water	MBTU	BTU per hour/1000
C&P	Cord & plug provided	FS	Floor sink	MUA	Make-up air
CFM	Cubic feet per minute	G	Gas	PC	Plumbing Contractor
CR	Condensate return	QC	Quick disconnect	SP	Static pressure (WG)
CW	Cold water	GC	General Contractor	SR	Single receptacle
DJA	Drop from above	GI	Grease interceptor	SS	Seam supply
DR	Duplex receptacle	HP	Horsepower	W	Waste (direct connection)
EC	Electrical contractor	H&CW	Hot & cold water		



**CULINARY
KITCHEN
FOODSERVICE
EQUIPMENT
SCHEDULE**

Scale:
Job No.: 2022
Drawn By: RM
Date: August 4, 2022

FS1-3-0

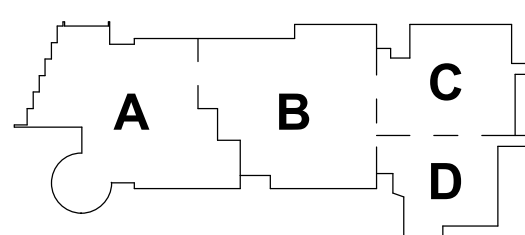
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Vocational High School**

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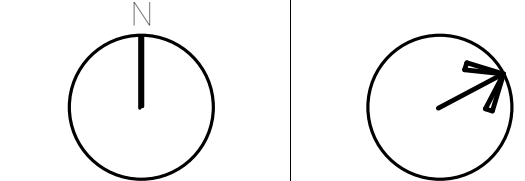
MSBA DESIGN
DEVELOPMENT
SUBMISSION

August 4, 2022



KEY PLAN

PROJECT NORTH MAGNETIC NORTH



**CULINARY
KITCHEN
FOODSERVICE
EQUIPMENT
PLAN**

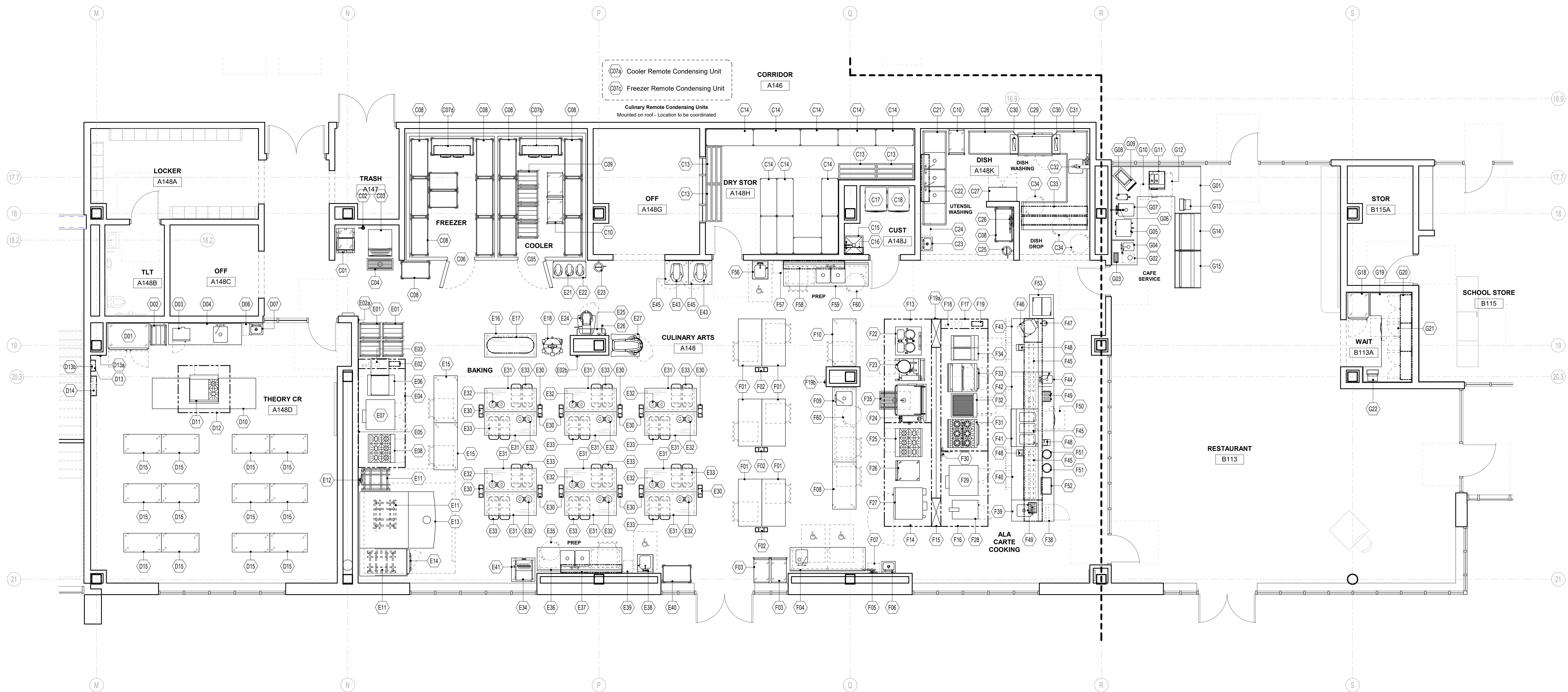
Scale: 1/4" = 1'-0"

Job No.: 20202

Drawn By: RM

Date: August 4, 2022

FS1-3-1



CULINARY KITCHEN - FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"

- PLAN NOTES**
- 1) IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO FIELD VERIFY THE DELIVERY PATH OF ALL EQUIPMENT WITHIN THEIR SCOPE WITH BUILDING CONDITIONS PRIOR TO ORDERING TO CONFIRM ALL EQUIPMENT FITS WITHIN THE DESIGNATED SPACE AS LOCATED ON PLANS.
 - 2) KITCHEN EQUIPMENT CONTRACTOR SHALL COORDINATE WITH THE GENERAL CONTRACTOR AS NECESSARY FOR OPENINGS IN BUILDING, WALL LEAVE OUTS, DOOR WIDTHS AND HEADER HEIGHTS REQUIRED FOR DELIVERY AND INSTALLATION MEANS.
 - 3) FINISHES TO ALL WALLS, FLOORS AND CEILINGS ARE TO BE PROVIDED BY THE GENERAL CONTRACTOR AS SPECIFIED BY THE PROJECT ARCHITECT TO MEET THE REQUIREMENTS OF THE LOCAL HEALTH DEPARTMENT.
 - 4) REVISIONS TO THESE PLANS DUE TO FIELD CONDITIONS MUST BE SUBMITTED TO THE PROJECT DESIGN TEAM FOR REVIEW AND APPROVAL PRIOR TO PROCEEDING WITH CONSTRUCTION.
 - 5) FLOORING MATERIAL SPECIFIED BY THE ARCHITECT MUST BE PROVIDED WITH A COVERED BASE AT ALL WALLS TO INCLUDE THE INTERIOR AND EXTERIOR OF WALK-IN REFRIGERATED ROOMS.
 - 6) ALL FOODSERVICE EQUIPMENT AND CUSTOM FABRICATED ITEMS MUST MEET THE STANDARDS OF THE NATIONAL SANITATION FOUNDATION AND SHALL BE LABELED ACCORDINGLY.

Abbreviations used:			
A	Amps	EXH	Exhaust
AFF	Above finished floor	FD	Floor drain
BFF	Below finished floor	FHD	Furnace hot water
BTC	Branch to connection	FHW	Fahrenheit hot water
CBP	Cord & plug provided	FS	Floor sink
CFM	Cubic feet per minute	G	Gas
CR	Condensate return	GC	General Contractor
CW	Cold water	GI	Grease interceptor
DFA	Drop from above	HP	Horsepower
DR	Duplex receptacle	HW	Hot water
EC	Electrical contractor	H&CW	Hot & cold water
		IW	Indirect waste
		KEC	Kitchen Equip. Contractor
		KW	Kilowatt
		MBTU	BTU per hour/1000
		MUA	Make-up air
		PC	Plumbing Contractor
		QD	Quick disconnect
		SP	Static pressure (WG)
		SR	Single receptacle
		SS	Steam supply
		W	Waste (direct connection)