

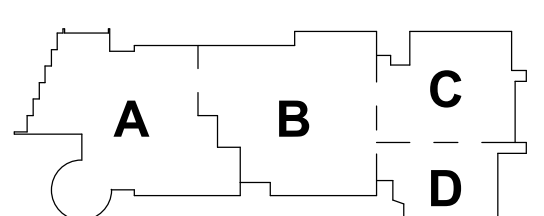
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Wakefield, MA 01880

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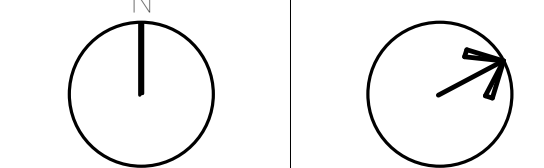
MSBA 60% CD
SUBMISSION

January 13, 2023



KEY PLAN

PROJECT NORTH MAGNETIC NORTH



**FOODSERVICE
EQUIPMENT OVERALL
PLAN**

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

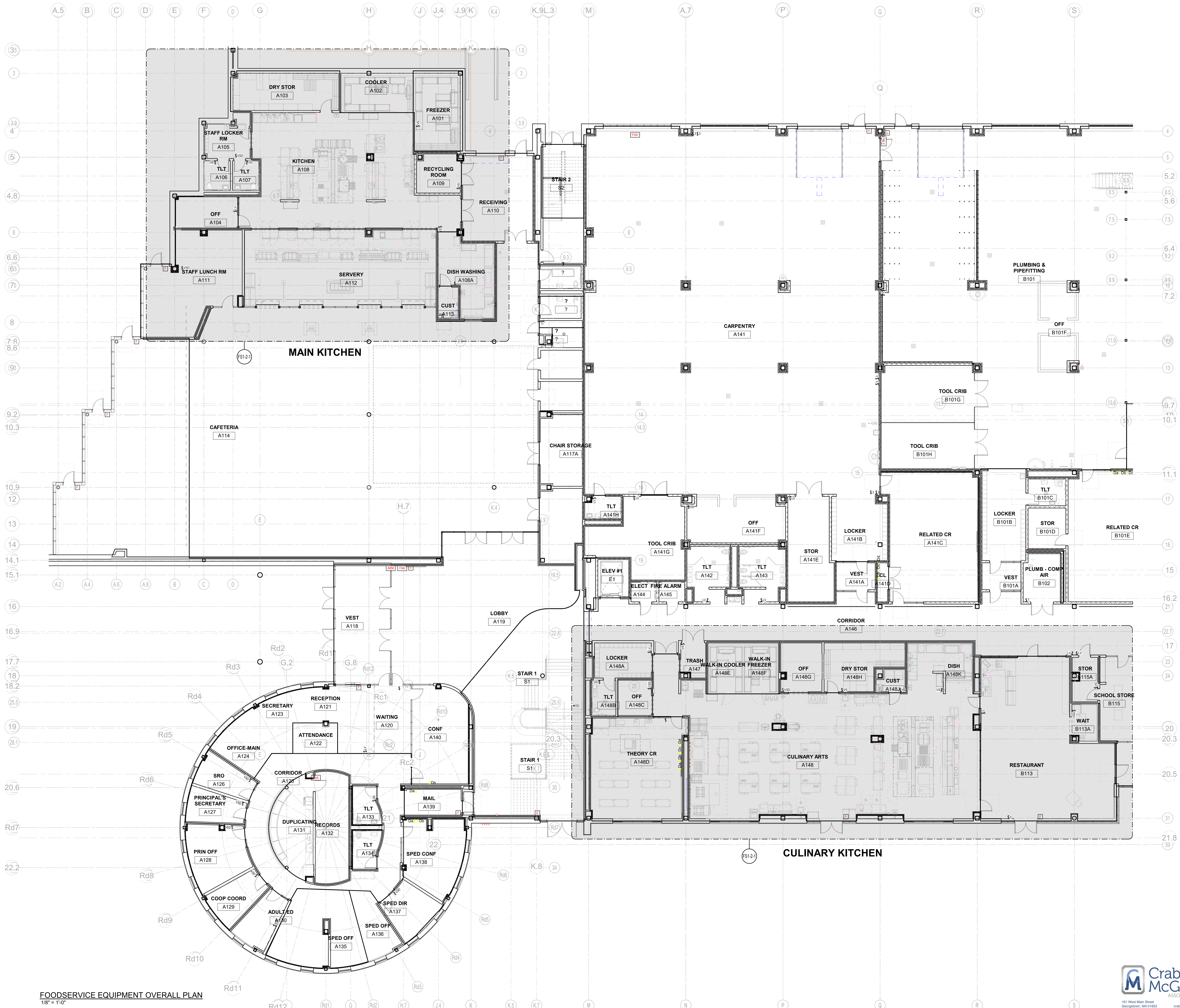
Job No.: 20202

Drawn By: RM

Date: January 13, 2023

FS1-1-1A

FOODSERVICE EQUIPMENT OVERALL PLAN
1/8" = 1'-0"



MAIN KITCHEN - SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS					
Item	Qty	Description	Plumbing	Electrical	Mechanical / Equipment Remarks
A01	13	Storage Shelving, Five-Tier			
A02	7	Dunnage Rack			
A03	23	Mobile Shelving Unit, Four-Tier			
A04	6	Dunnage Rack, Mobile			
A05	8	Pan Rack, Mobile			
A06	5	Utility Cart			
A07	1	Walk-in Cooler			
A08	1	Walk-in Freezer		1.1 KW - 120/1 (lights, temp. monitor/alarm, etc); Low voltage wiring from temperature monitor to BMS	Requires floor recess by GC
A09a	1	Cooler Condensing Unit		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
A09b	1	Cooler Evaporator Coil	1" IW (by KEC) to FD	11.9 A - 1.5 HP - 208/3 1.8 A - 120/1; Low voltage wiring from evaporator coil controller to BMS	Located on Second Floor Roof per Detail 1F51-2-1 Remote refrigeration from Item A12a
A09c	1	Freezer Condensing Unit		11.9 A - 2.5 HP - 208/3 9.5 A - 208/1; Low voltage wiring from evaporator coil controller to BMS	Located on Second Floor Roof per Detail 1F51-2-1 Remote refrigeration from Item A12c
A09d	1	Freezer Evaporator Coil	1" IW (by KEC) to FD	11.9 A - 2.5 HP - 208/3 9.5 A - 208/1; Low voltage wiring from evaporator coil controller to BMS	Located on Second Floor Roof per Detail 1F51-2-1 Remote refrigeration from Item A12e
A09e	1	Freezer Condensing Unit			
A09f	1	Freezer Evaporator Coil	1" IW (by KEC) to FD		
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 - 208/3	Requires wall blocking by GC in non-masonry walls Panel includes integral line disconnect SW
A15	1	Disposer	(2) 1/2" CW; 2" W	Power from Item A13	
A16	1	Hot Water Reel Assembly	1/2" H&CW		Requires wall blocking by GC in non-masonry walls
A17	1	Wet/drywasher, Door-Type, Ventless	3/4" CW (55 F min) (from Item A17a); 1/2" CW (drain tempering); 5/8" IW to FS	24 A - 480/3	Unit provided with drain water tempering system; Latent Heat Output: 6,800 BTU/hr; Sensible Heat Output: 5,000 BTU/hr Requires wall blocking by GC in non-masonry walls
A17a	1	Water Filter Assembly	3/4" CW (55 F min)		
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	3	Mobile Work Table			
A24	5	Waste Barrel (by Owner)			
A25	1	Work Table		20 A circuit - 120/1 mounted DR by KEC; 20 A circuit - 120/1 wall mounted convenience DR	
A26	1	Cook's Work Table with Sink & Overshelf	1/2" H&CW (stub-up); 2" IW to FS	(3) 20 A circuit - 120/1 mounted DR by KEC; 20 A circuit - 120/1 wall mounted convenience DR	
A27	1	Ventilator Demand Control System		15 A circuit - 120/1 (See Note E-A27/FS2-2-1)	Control for Items A37 & A38; System processor with EXH VFD mounted in hood cabinet Cable supplied with system
A27a	1	Ventilator Control Interface Screen		Cable from Item A27	
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, Roll-in	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 Convection 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 - 120/208/3	All electrical connectors and flexible water connectors to associated equipment provided with system by KEC. (Field connections by Related Trades) Requires floor depression by GC
A40	2	Floor Pan & Grate			
A41	1	-Spare Number-			
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		20 A circuit - 120/1 mounted DR by KEC; (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-			

MAIN KITCHEN - SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS					
Item	Qty	Description	Plumbing	Electrical	Mechanical / Equipment Remarks
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	
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 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	2	Hot Holding Cabinet, Pass-Thru		6.3 A - 208/1 - 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		(3) 20 A circuit - 120/1 wall mounted convenience DR	
B05	1	Hot Holding Cabinet, Pass-Thru		13 A - 208/1 - C&P (NEMA 6-20P)	
B06	1	Hot Holding Cabinet, Pass-Thru		6.3 A - 208/1 - C&P (NEMA 6-20P)	
B07	2	Refrigerator, Pass-Thru		6.5 A - 120/1 - C&P	
B08	1	Work Table		(3) 20 A circuit - 120/1 wall mounted convenience DR	
B09	1	-Spare Number-			
B10	1	Panini Grill, Aluminum Plate		6.5 A - 208/1 - 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	Entree Serving Counter		(3) 20 A circuit - 120/1 mounted DR by KEC (stub-up)	
B13a	1	Two-Tier Glass Food Display Case			
B13b	1	Full-Service Glass Food Protector Case			
B14	1	Hot Food Well Assembly, Drop-In	1/2" IW to FS	17.3 A - 3.6 KW - 208/1 (stub-up)	
B15	1	Prep Top Refrigerator		3 A - 120/1 - C&P (from mounted DR at Item B19)	
B16	4	Trash Bin (by Owner)			
B17	3	Fill Faucet	1/2" HW (stub-up)		
B18	1	Hot Food Well Assembly, Drop-In	1/2" IW manifold to FS	8.7 A - 208/1 - 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 - 208/1 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	
B21	1	Cold Pan, Drop-In	1" IW to FS	3.8 A - 120/1 - C&P (from mounted DR at Item B13)	
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)	
B25a	1	Convertible Glass Food Protector w/ Warmer		5.3 A - 208/1 (stub-up)	
B26	1	Air Screen Grab & Go Display Refrigerator		16 A - 120/1 - C&P	
B27	1	Entree Serving Counter		(3) 20 A circuit - 120/1 mounted DR 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 - 208/1 (stub-up)	
B30	1	-Spare Number-			
B31	1	-Spare Number-			
B32	1	-Spare Number-			
B33	2	Milk Cooler		3.3 A - 120/1 - C&P	
B34	2	Traffic Barrier Bollard (set of two)			
B35	1	Salad Bar Counter		(3) 20 A circuit - 120/1 mounted DR by KEC (stub-up)	
B35a	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
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	-Spare Number-			
B38	1	-Spare Number-			
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	Detergent Storage Cabinet			Requires wall blocking by GC in non-masonry walls
B47	1	Mobile Shelving Unit, Four-Tier			
B48	1	Clean Ware Table			
B49	1	EXISTING warewasher, Conveyor Type	3/4" 180°FHW (from Item B49b); 1/2" CW; 1-1/4" IW to FS	95 A - 208/3 (machine & tank heat); 59 A - 208/3 (booster heater)	EXH: 200 & 400 CFM thru (2) 4" x 16" vents @ 0.25" SP; Unit includes drain water tempering system; Verify all utility requirements for existing equipment
B49a	1	Water Filter Assembly	3/4" HW		
B49b	1	Booster Heater, Large Compact	3/4" HW from Item B49a	66.7 A - 208/3	Verify all utility requirements for existing equipment
B50	2	Stainless Steel Exhaust Duct			
B51	1	Hot Water Assembly	1/2" H&CW		Requires wall blocking by GC in non-masonry walls
B52	1	Solled 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 1.4000. 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	Furred 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	Steam supply
EC	Electrical contractor	H&CW	Hot & cold water	W	Waste (direct connection)



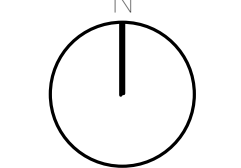
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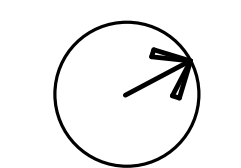
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SUBMISSION

January 13, 2023

PROJECT NORTH



MAGNETIC NORTH



MAIN KITCHEN
FOODSERVIC E
EQUIPMENT
SCHEDULE

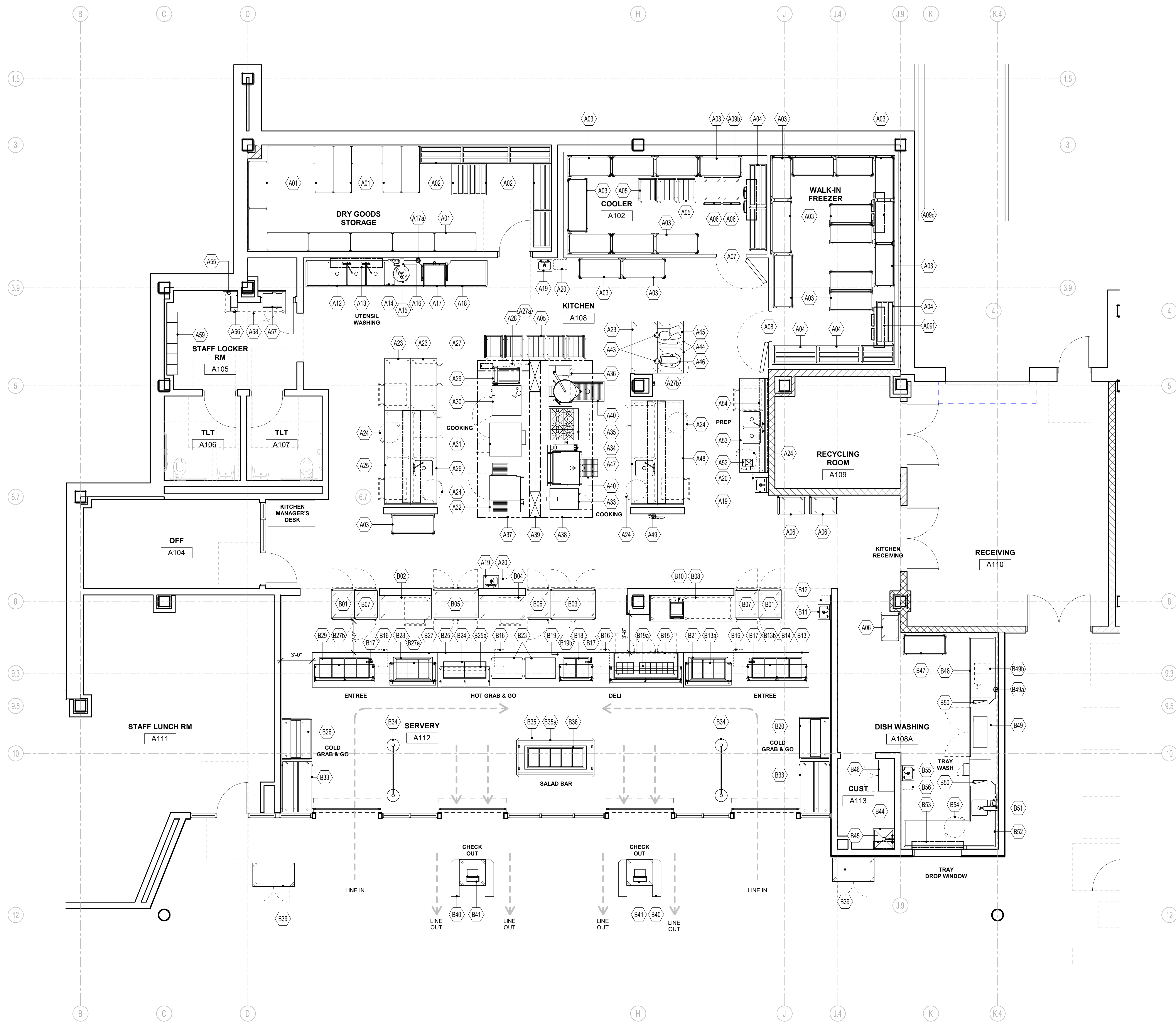
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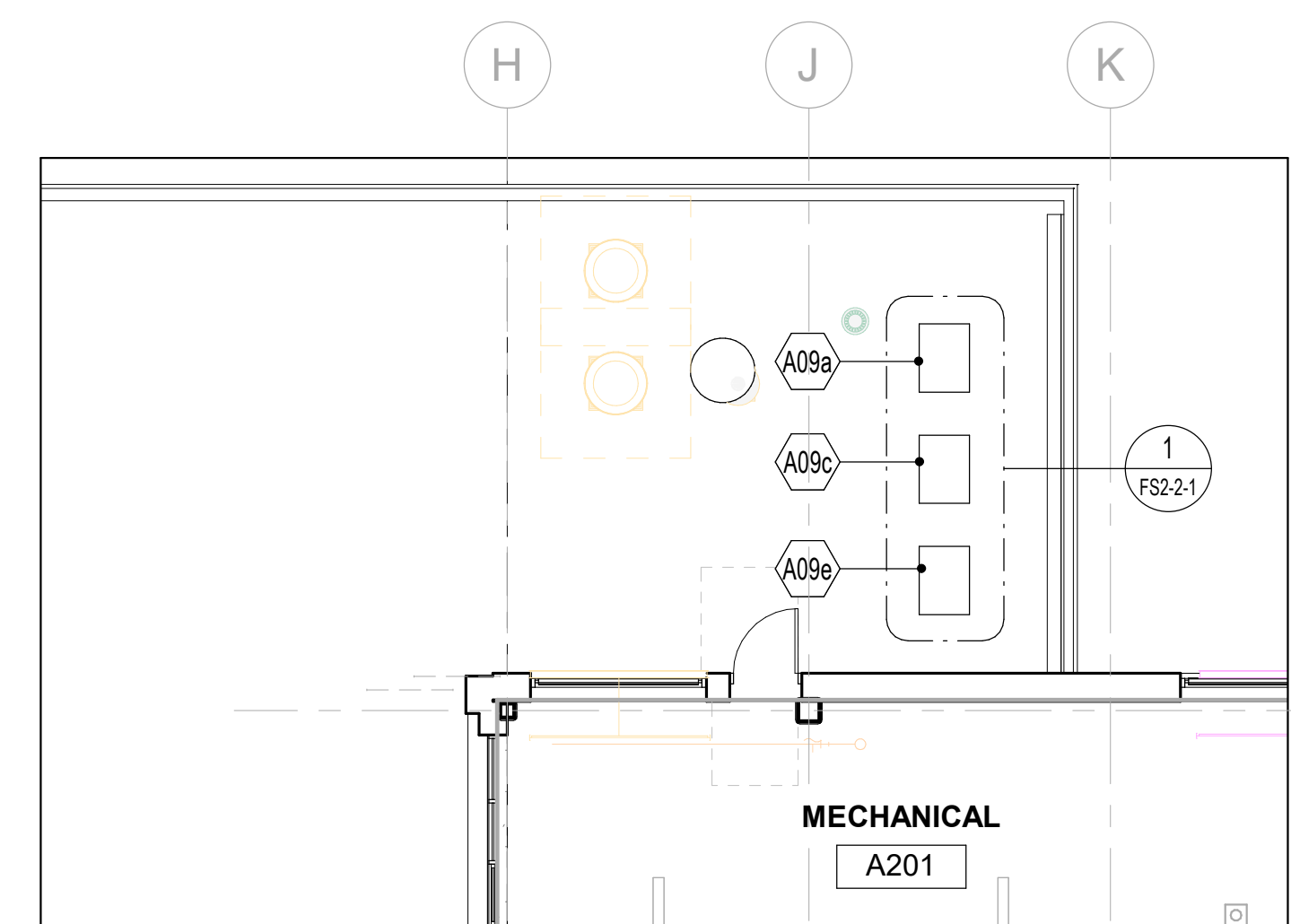
Drawn By: RM

Date: January 13, 2023

FS1-2-0



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

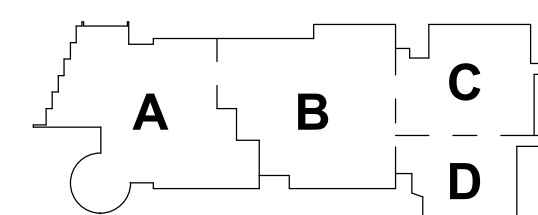


1 Detail - Second Floor Roof Remote Condensing Unit Plan
1/8" = 1'-0"

- 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.

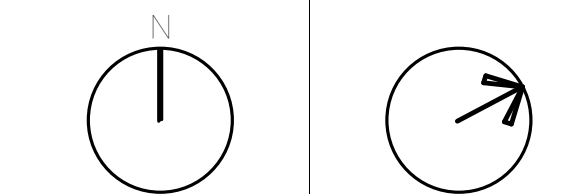
Abbreviations used:

A	Amps	EXH	Exhaust	IW	Indirect waste
AFF	Above finished floor	FD	Floor drain	KEC	Kitchen Equip. Contractor
BFF	Below finished floor	FHW	Fahrenheit hot water	KW	Kilowatt
BTC	Branch to connection	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)



KEY PLAN

PROJECT NORTH MAGNETIC NORTH



Northeast
Metropolitan
Regional
Vocational High
School

Wakefield, MA 01880

CULINARY KITCHEN - SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS				
Item	Qty	Description	Plumbing	Electrical
C01	1	Mobile Insulated Ice Cart		
C02	1	Water Filter Assembly	12" CW	
C03	1	Ice Maker with Bin	3/8" filtered CW (from Item C02); 12" & 3/4" IW to FS	11.5 A - 120/1
C04	1	Floor Pan & Grate	3" W conn 7" BFF	
C05	1	Walk-in Cooler		1.1 KW - 120/1 (lights, temp, monitor/alarm, etc); Low voltage wiring from temperature monitor to BMS
C06	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)
C07a	1	Cooler Condensing Unit		Located on Main Roof per Detail 1/FS1-3-1
C07b	1	Cooler Evaporator Coil	1" IW (by KEC) to FD	1.8 A - 120/1 - C&P
C07c	1	Freezer Condensing Unit		Low voltage wiring from evaporator coil controller to BMS
C07d	1	Freezer Evaporator Coil	1" IW (by KEC) to FD	11.9 A - 2.5 HP - 208/3
C08	18	Mobile Shelving Unit, Four-Tier		9.5 A - 208/1 - C&P
C09	4	Pan Rack, Mobile		Low voltage wiring from evaporator coil controller to BMS
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)	12" H&CW; Drain in floor	
C16	1	Mop Rack/Shelf		
C17	1	Front Load Clothes Washer		30 A circuit - 120/240/1 - C&P
C18	1	Front Load Clothes Dryer	12" 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" H&CW; (3) 2" W manifold thru GI by PC	
C22	1	Wall Shelf		
C23	1	Hand Sink	12" H&CW; 1-1/2" W	
C24	1	Waste Bin (by Owner)		
C25	1	Eye/Face Wash	12" H&CW; 1-1/2" W	
C26	1	Water Filter Assembly	3/4" CW	
C27	1	Detergent Storage Cabinet		
C28	1	Clean Ware Table		
C29	1	Warewasher, Rack Conveyor	12" HW (from Item C29a); 12" CW (drain tempering); 2" IW to FS	68 A - 480/3; J-box for EXH fan control wiring to interlock with warewasher operation
C29a	1	Water Filter Assembly	3/4" HW	
C30	2	Stainless Steel Exhaust Duct		
C31	1	Solled Ware Table with Scrap Sink	2" W	
C32	1	Hose Reel Assembly	12" H&CW	
C33	1	Double-Sided Rack Shelf		
C34	3	Waste Barrel (by Owner)		
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	Monreware Oven		19 A - 120/1 - C&P
D04	1	Work Counter with Sink	12" H&CW; 2" IW to FS	(2) 20 A circuit - 120/1 wall mounted convenience DR
D05	1	-Spare Number-		
D06	1	Waste Bin (by Owner)		
D07	1	Hand Sink	12" H&CW; 1-1/2" W	
D08	1	-Spare Number-		
D09	1	-Spare Number-		
D10	1	Demonstration Counter		(3) 20 A circuit - 120/1 (sub-up) mounted DR by KEC
D11	1	Two-Burner/Giddle Range with Oven	3/4" G @ 135 MBTU (sub-up); QD	0.1 A - 120/1 - C&P (from mounted DR at Item D10)
D12	1	Exhaust Ventilator		Power to lights from Item D13
D13	1	Ventilator Demand Control System		EXH 1,842 CFM thru a 14" diameter collar @ -1.034" SP; Coordinate support from structure above for hood hangers by KEC
D13a	1	Ventilator Control Interface Screen		Control for Item D12; System processor provided with with EXH VFD
D13b	1	Room Temperature Sensor		Cable from Item D13
D14	1	Fire Suppression System		120/1 J-box for connection to building alarm system & equipment shutdown
D15	12	Mobile Work Table		Protection for Item D12
E01	4	Pan Rack, Mobile		
E02	1	Ventilator Demand Control System		15 A circuit - 120/1 (See Note E-E02/FS2-3-1)
E02a	1	Ventilator Control Interface Screen		Cable from Item E02
E02b	1	Room Temperature Sensor		Wiring from Item E02
E03	1	Fire Suppression System		120/1 J-box for connection to building alarm system & equipment shutdown
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 with Filter Drawer	12" G @ 72 MBTU; QD	0.5 A - 120/1 - C&P; 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	12" filtered CW (from Item E12); 1/2" IW to FS	
E14	1	Roll-in Proofer Cabinet	12" 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
E15	2	Mobile Work Table		18 A - 208/3
E16	1	Maple Top Work Bench		
E17	1	Utensil Rack, Ceiling Mount		
E18	1	Dough Divider/Rounder		8 A - 120/1 - C&P
E19	1	-Spare Number-		
E20	1	-Spare Number-		
E21	6	Five-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	12" H&CW; 1-1/2" W	
E24	1	EXISTING Thirty-Quart Mixer		
E25	1	Single Bar Utensil Rack, Wall Mounted		5.7 A - 3/4 HP - 208/1
E26	1	Fill Faucet	12" H&CW	
E27	1	EXISTING Sixty-Quart Mixer		
E28	1	-Spare Number-		10 A - 2.7 HP - 208/3
E29	1	-Spare Number-		
E30	12	Drop Cord Reel (by EC)		20 A circuit - 120/1 - C&P
E31	12	Maple Top Work Bench		
E32	12	Dough Scale (by FF&E)		
E33	24	Mobile Ingredient Bin		
E34	1	Silco, Blended		6.2 A - 120/1 - C&P
E35	1	Waste Barrel (by Owner)		
E36	1	Prep Table with Sinks	12" 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	12" H&CW; 1-1/2" W	
E39	1	Waste Bin (by Owner)		
E40	1	Mobile Shelving Unit, Four-Tier		
E41	1	Mobile Equipment Stand		
E42	1	-Spare Number-		

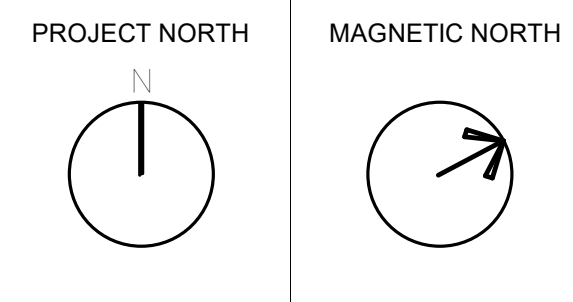
CULINARY KITCHEN - SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS				
Item	Qty	Description	Plumbing	Electrical
E43	2	Twenty-Quart Mixer		8 A - 120/1 - C&P
E44	1	-Spare Number-		
E45	2	Mobile Equipment Stand		
F01	6	Work Table		
F02	3	Drop Cord Reel (by EC)		20 A circuit - 120/1 - C&P
F03	2	Utility Cart		
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	12" H&CW; 1-1/2" W	
F07	1	Waste Bin (by Owner)		
F08	1	Mobile Work Table		
F09	1	Cook's Work Table with Sink	12" H&CW; 2" IW to FS	(3) 20 A circuit - 120/1 mounted DR by KEC
F10	1	Mobile Work Table		20 A circuit - 120/1 wall mounted convenience DR
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 (dipped service) (2,350 MBTU system capacity); 3/4" HW, 3/4" CW, 3/4" filtered CW (from Item F15)	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 E-F19/FS2-3-1)
F19a	1	Ventilator Control Interface Screen		Cable from Item F19
F19b	1	Room Temperature Sensor		Wiring from Item F19
F20	1	-Spare Number-		
F21	1	-Spare Number-		
F22	1	Double Twenty-Quart Tilling Kettle	12" 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	12" G @ 32 MBTU (from Item F15); 1/2" H&CW (from Item F15); 1-1/2" IW to FS	1 A - 120/1 (from Item F15)
F24	1	Forty-Gallon Tilling Braising Pan	12" H&CW (from Item F15); 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 Six-Burner Range with Oven	3/4" G @ 34 MBTU (from Item F15); 3/8" filtered CW (from Item F15); 1-1/2" IW to FS	(2) 18 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 @ 94 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	Connection Oven	12" H&CW (from Item F15)	8 A - 120/1 - C&P (from Item F15)
F30	1	Fill Faucet	12" H&CW (from Item F15)	0.1 A - 120/1 - C&P (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	Groide 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 Filter Drawer	3/4" G @ 160 MBTU (from Item F15)	3.4 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-		
F37	1	-Spare Number-		
F38	1	Chef's Counter Assembly with Double Overshelf & Load Center		200 A circuit - 120/208/3 (to mounted load center by KEC)
F39	1	Work Sink (Part of Assembly)	12" H&CW (sub-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)	12" HW (sub-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)	12" H&CW (sub-up); 1-1/2" W	
F45	3	Heat Lamp, Shelf Mount		6.7 A - 208/1 (from Item F38)
F46	1	Pizza Oven	12" HW; 1-1/4" IW to FS	17.5 A - 208/1 - C&P (NEMA 6-30P) (from Item F38)
F47	1	Dipperwell & Faucet		3 A - 120/1 - C&P (from Item F38); Data Cable
F48	3	POS Printer (by Owner)		12.5 A - 208/1 - C&P (NEMA 6-15P) (from Item F38)
F49	2	Pop-Up Toaster		3.9 A - 120/1 - C&P (from Item F38)
F50	1	Warmer, Drawer Type	12" IW manifold to FS	12.5 A - 208/1 - C&P (NEMA 6-15P) (from Item F38)
F51	2	Soup Well, Drop-In	12" IW manifold to FS	3.9 A - 120/1 - C&P (from Item F38)
F52	1	Hot Food Well, Drop-In	12" 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	12" H&CW; 1-1/2" W	
F57	1	Waste Bin (by Owner)		
F58	1	Wall Shelf		
F59	1	Prep Table with Sinks	12" 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; (2) 20 A circuit - 120/1 wall mounted convenience DR
G02	1	Waste Bin		
G03	1	Paper Towel Dispenser, Drop-In		
G04	1	Undermount Hand Sink with Faucet & Soap Dispenser	12" 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 Add-On Faucet	12" H&CW	
G07	1	Undermount Work Sink	1-1/2" IW to FS	
G08	1	Hot Water Dispenser	1/4" filtered CW (from Item C26)	18.5 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	16 A - 208/1 - C&P (NEMA LS-20R)
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 G16); Data Cable
G14	1	Refrigerated Service Case		9.6 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	Wait Station Counter		(4) 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	12" CW; (2) 3/4" IW to FS	20 A circuit - 120/1
H02	1	Walk-In Freezer		(2) 20 A circuit - 120/1
H03a	1	Cooler Remote Condensing Unit		7.25 A - 208/1
H03b	1	Cooler Evaporator Coil	1" IW to FD	1 A - 120/1
H03c	1	Freezer Remote Condensing Unit		15 A - 208/3
H03d	1	Freezer Evaporator Coil	1" IW to FD	5 A - 208/1

SCHEDULE NOTES

- UTILITIES SHOWN IN THESE SCHEDULES ARE SPECIFIC TO THE PRIME MANUFACTURER LISTED IN THE WRITTEN SPECIFICATION SECTION 1.4000. 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:

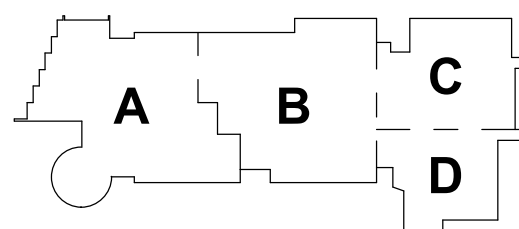
A	Ampere	EXH	Exhaust	IW	Indirect waste
AFF	Above finished floor	FD	Floor drain	KEC	Kitchen Equip. Contractor
BFF	Below finished floor	FFD	Fumed floor drain	KW	Kilowatt
BTC	Branch to connection	FWH	Fahrenheit hot water	MBTU	BTU per hour/1000
C&P	Cord & plug provided	FS	Floor sink	MUA	Make-up air
CFM	Cubic feet per minute	G	Gas	PC	Plumbing Contractor
CR	Condensate return	GC	General Contractor	QD	Quick disconnect
CW	Cold water	GI	Grease interceptor	SP	Static pressure (WG)
D&A	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)



CULINARY KITCHEN
FOODSERVICE
EQUIPMENT
SCHEDULE

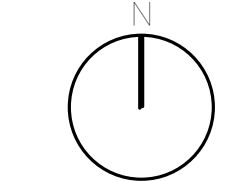
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Date: January 13, 2023

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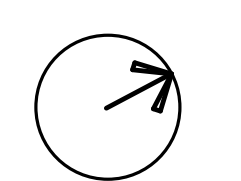


KEY PLAN

PROJECT NORTH



MAGNETIC NORTH



**CULINARY KITCHEN
FOODSERVICE
EQUIPMENT PLAN**

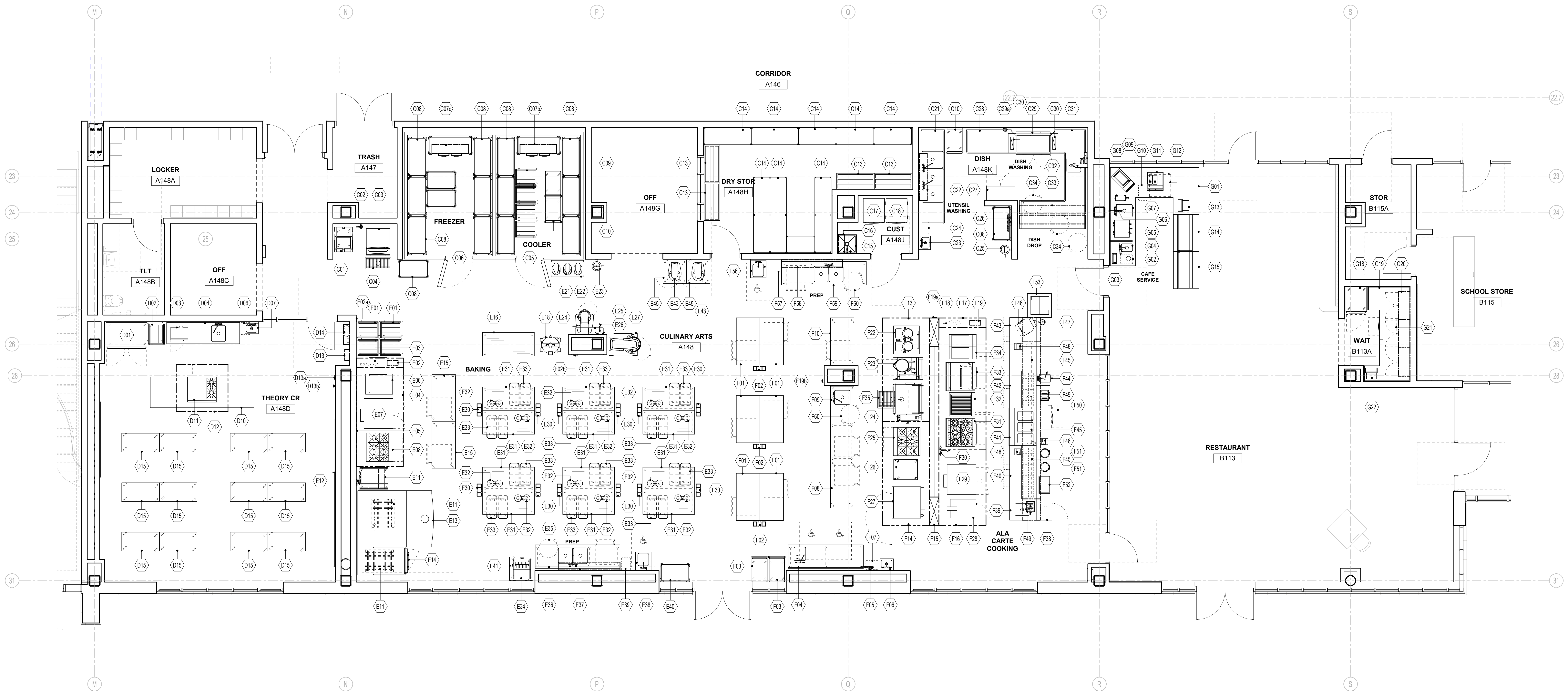
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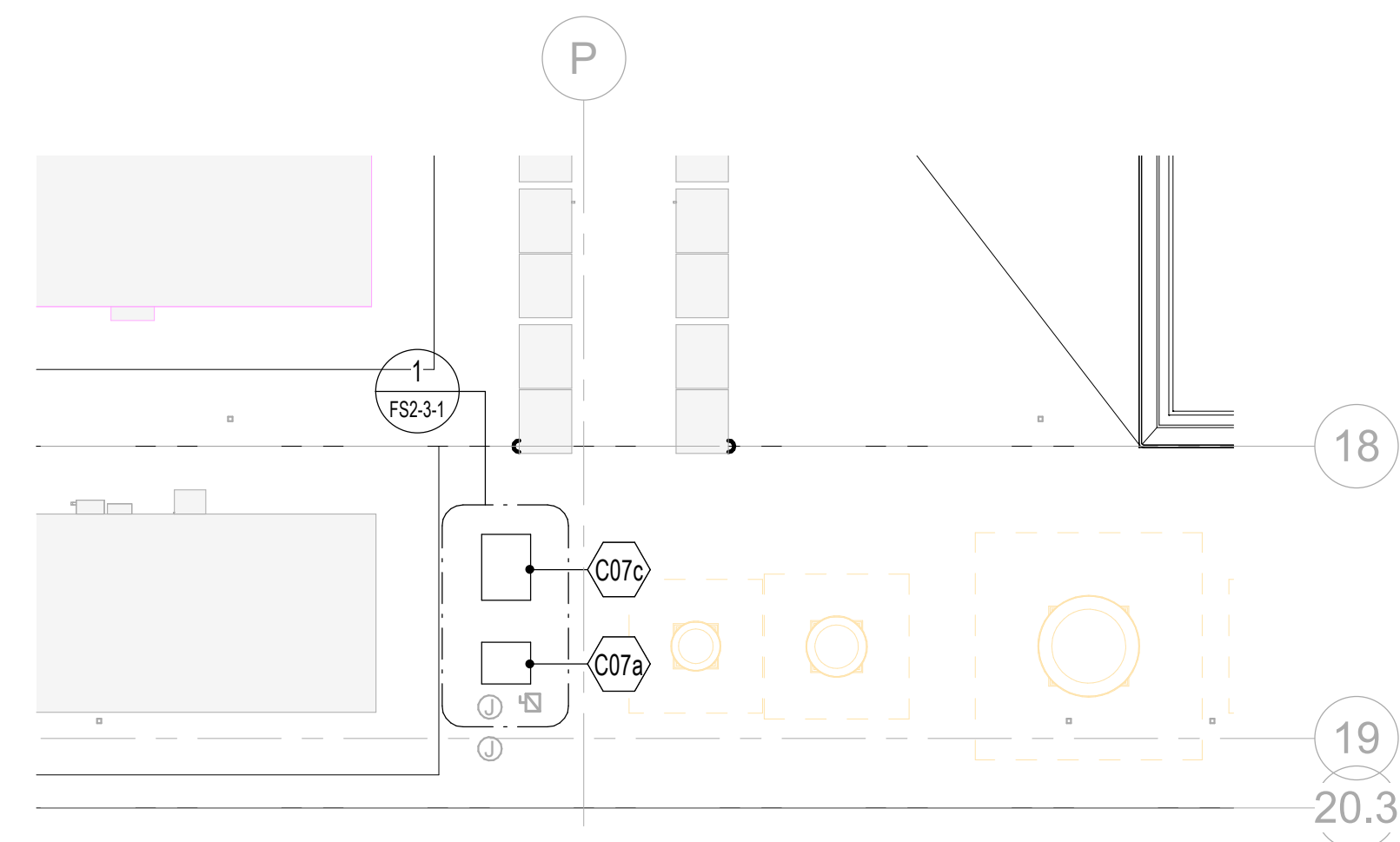
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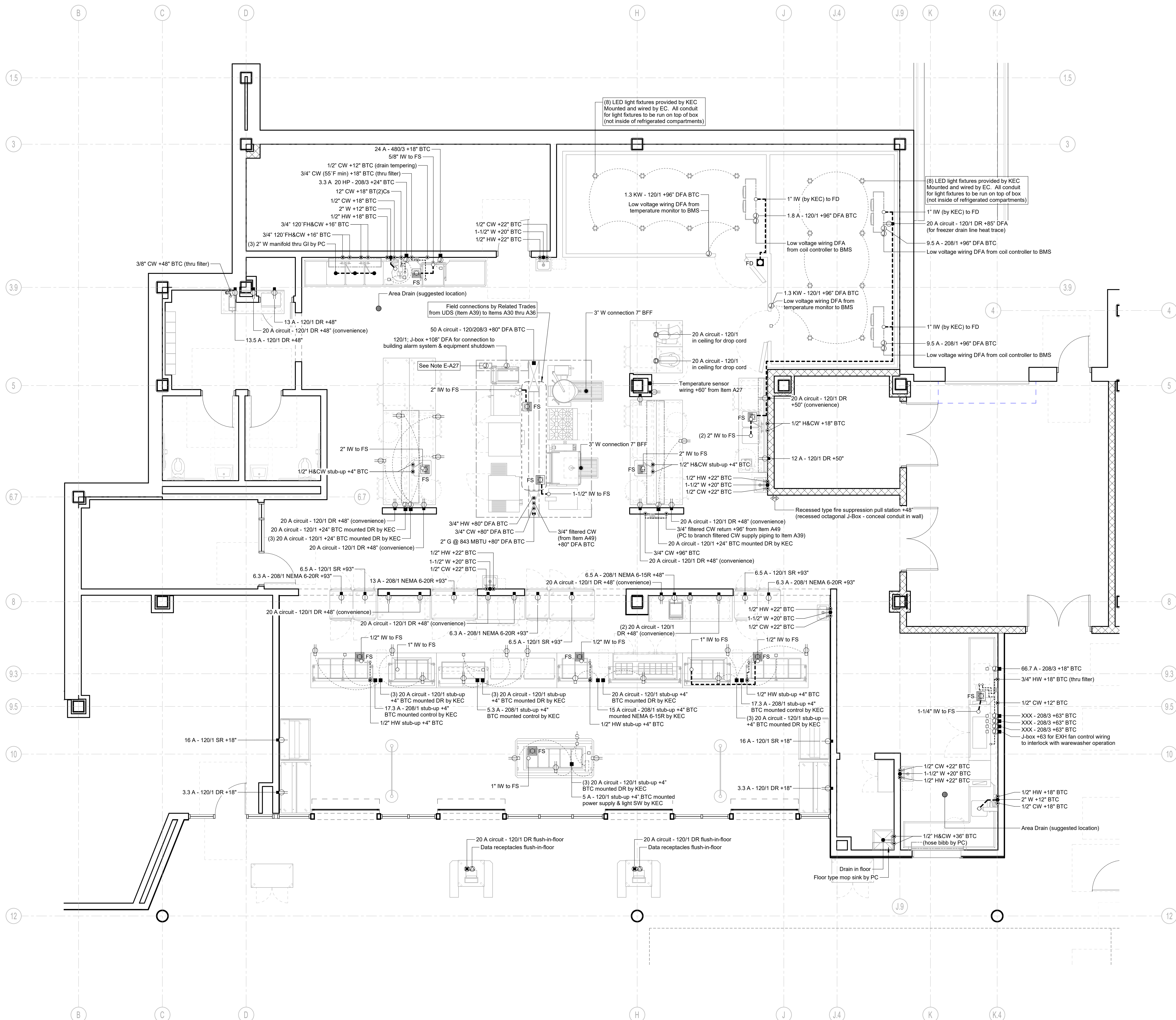
CULINARY KITCHEN - FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"



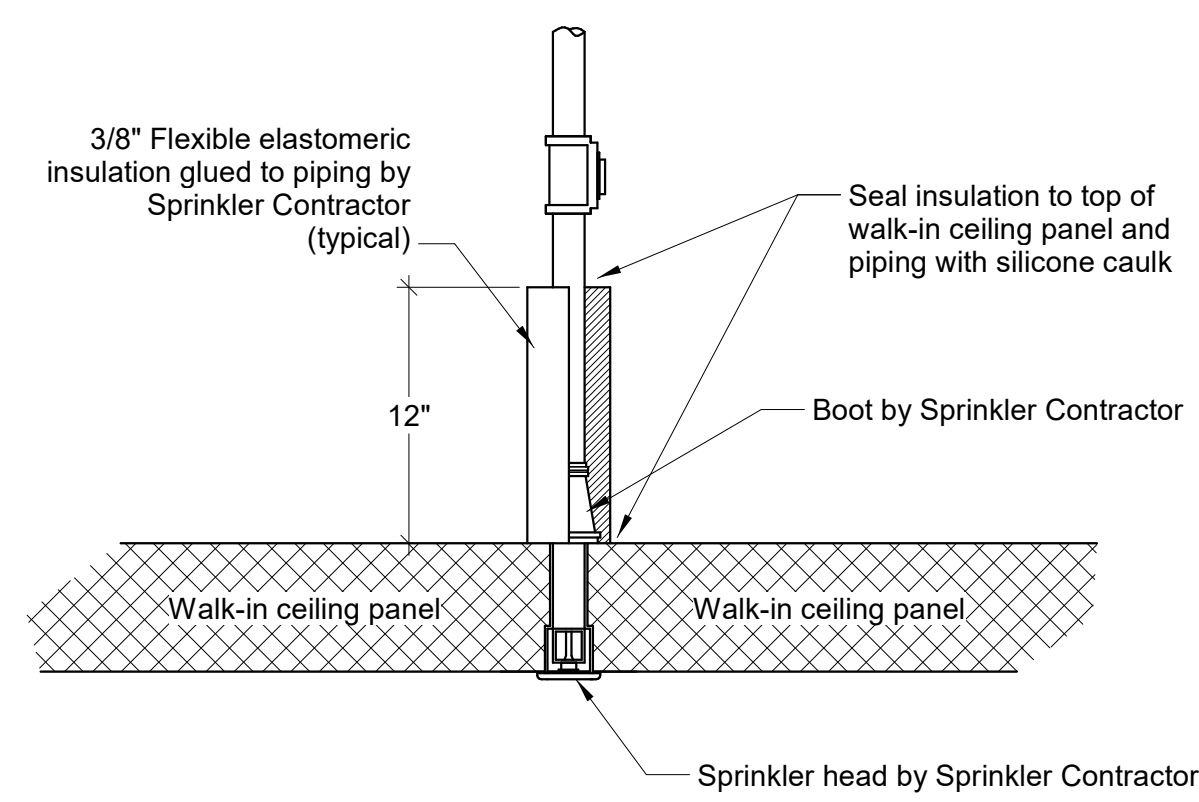
1 Detail - Main Roof Remote Condensing Unit Plan
1/8" = 1'-0"

- 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.

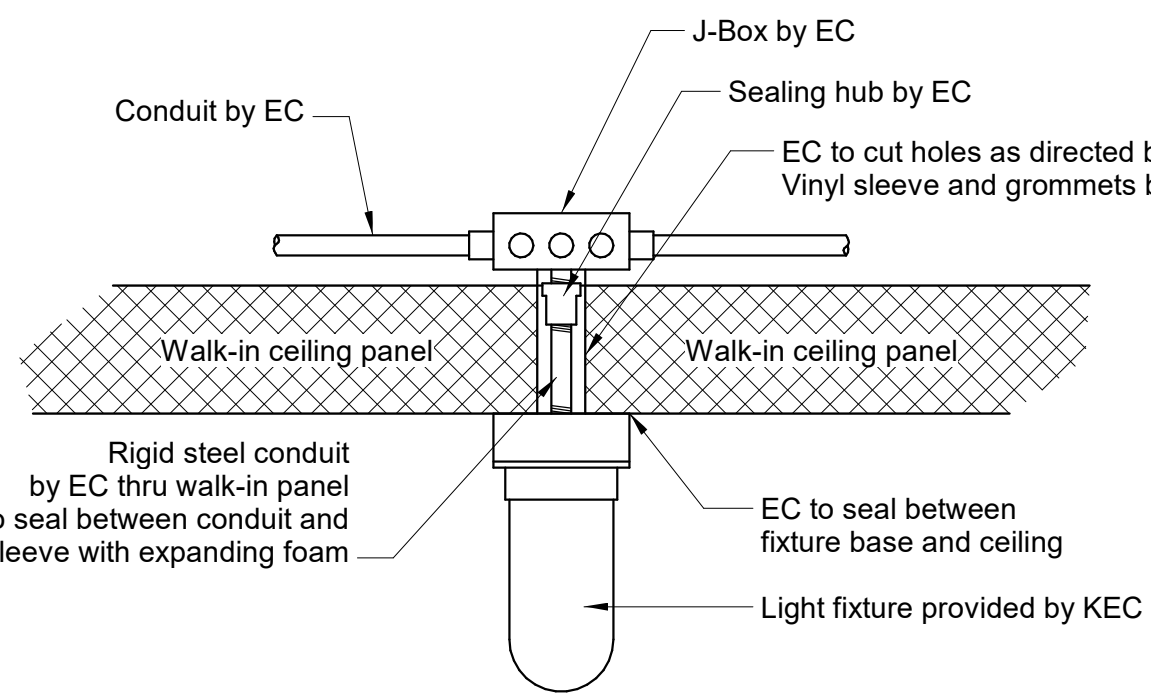
Abbreviations used:			
A	Amps	EXH	Exhaust
AFF	Above finished floor	FD	Floor drain
BFF	Below finished floor	FD	Floor drain
BTC	Branch to connection	FHW	Fahrenheit hot water
C&P	Cord & plug provided	FS	Floor sink
CFM	Cubic feet per minute	G	Gas
CR	Condensate return	GC	General Contractor
CW	Cold water	GI	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)



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

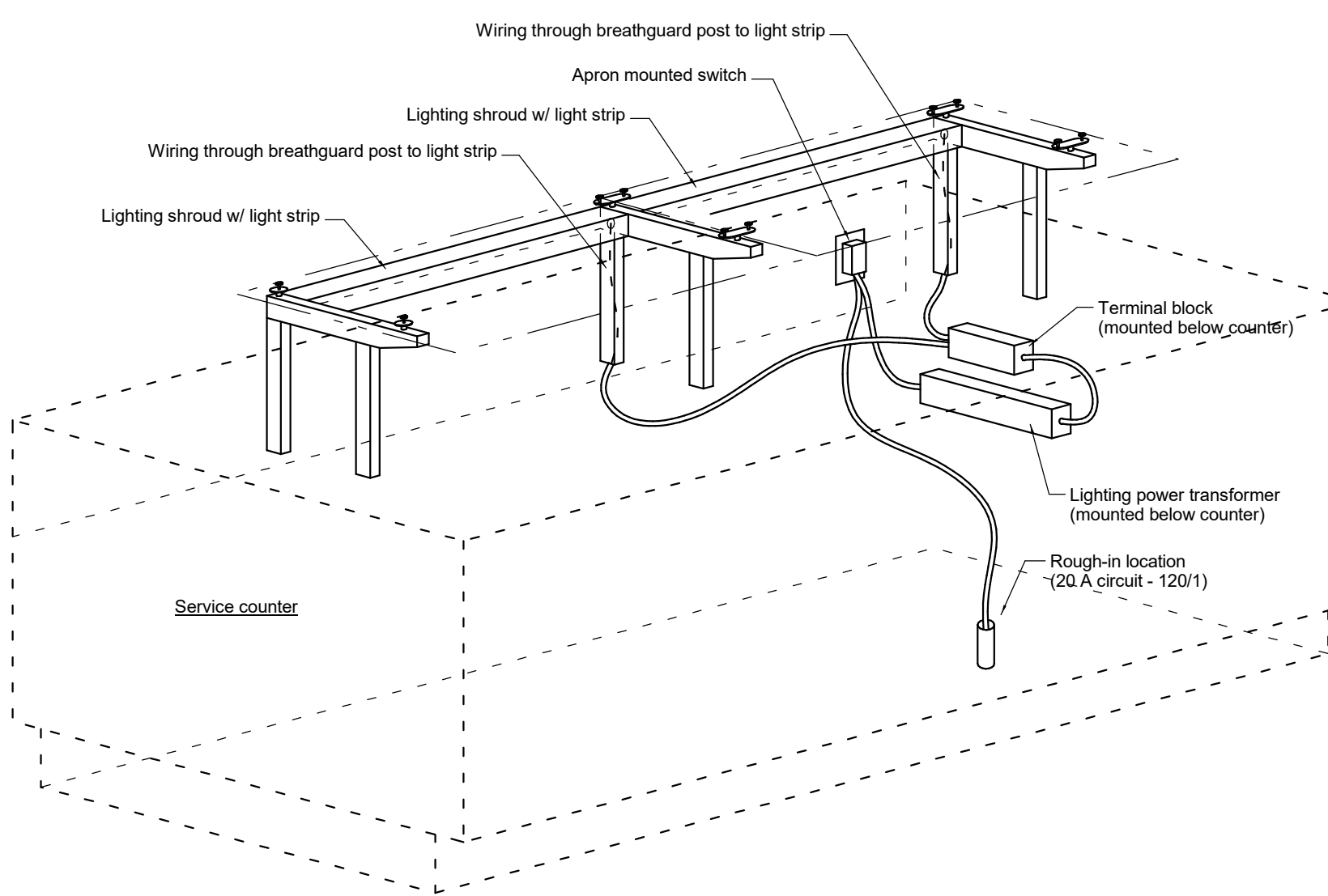
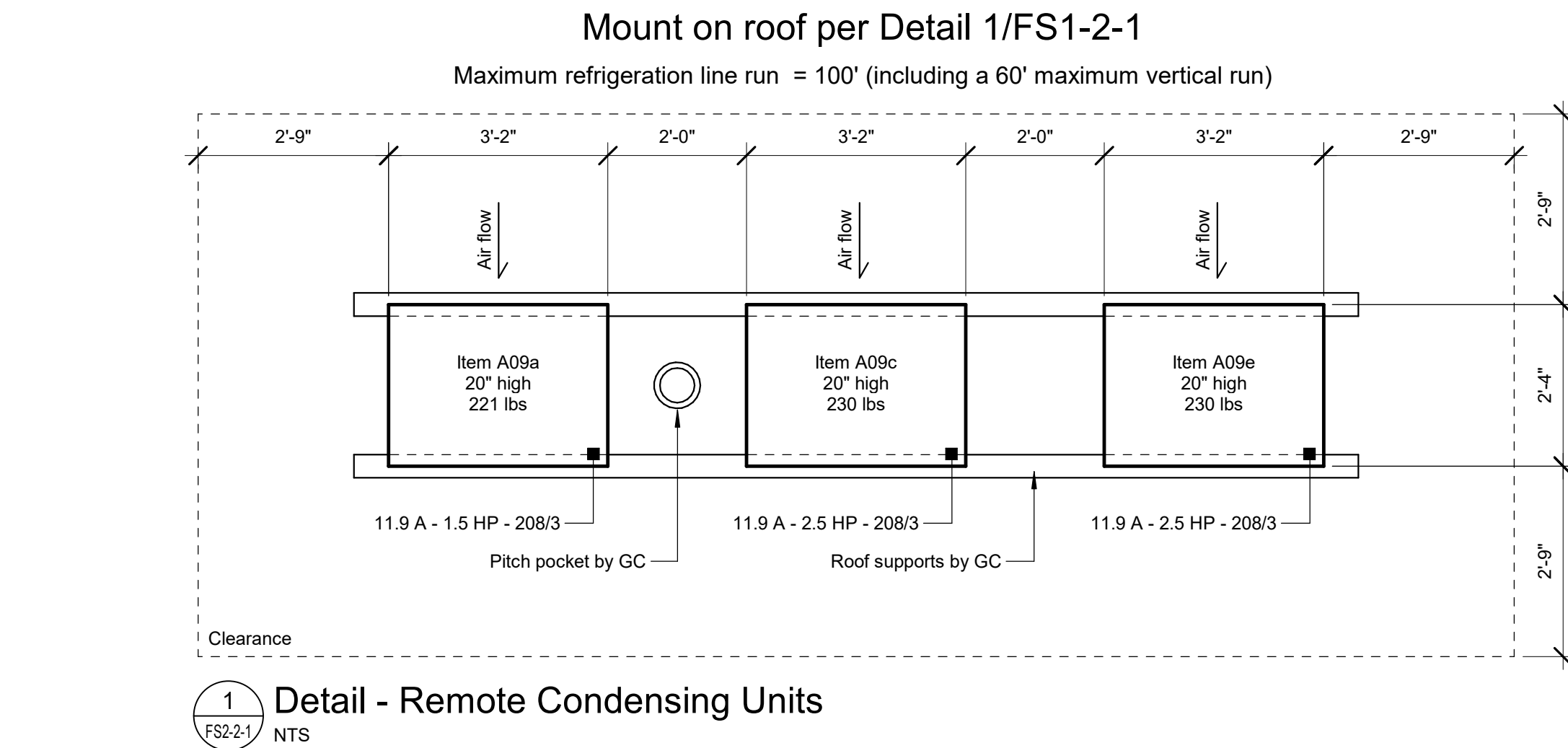


Typical Detail - Refrigerated Room Fire Sprinkler
NTS



Notes:
1. All light fixture to be furnished by KEK
2. Mounting light fixtures, all conduit and interwiring by EC
3. All conduit to be on exterior of walk-in by EC
4. All penetrations thru walk-in panels to be thoroughly sealed by EC

Typical Detail - Refrigerated Room Light Fixture
NTS



Detail - Typical Food Protector Light Fixture Wiring
NTS

Note E-A27
15 A circuit - 120V DFA for conn to ventilator control & hood lights at Items A37 & A38;
Microswitch wiring from fire suppression system (Item A28);
EC to provide CATS connection to remote touch screen (Item A27a - cable supplied with system);
EC to provide high voltage cords from VFD to EHX fan;
EC to provide wiring to temp sensors at hoods;
EC to provide wiring to room temp sensors (Item A27b);
EC to provide wiring from building management system remote control

- PLUMBING NOTES**
- DIMENSIONS ON THIS PLAN ARE PROVIDED FOR DESIGN INTENT. IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO VERIFY AND COORDINATE ALL DIMENSIONS AND HEIGHTS LISTED IN THE FIELD WITH THE EQUIPMENT BEING PROVIDED.
 - PLUMBING CONTRACTOR IS RESPONSIBLE FOR ALL FINAL CONNECTIONS TO EQUIPMENT THAT REQUIRE A BRANCH TO CONNECTION (BTC), OR WHERE PLUMBING INTERCONNECTION IS INDICATED ON THE PLAN WITH A DASHED LINE.
 - PLUMBING CONTRACTOR IS RESPONSIBLE FOR REVIEWING ALL MANUFACTURERS SHOP DRAWINGS AND EQUIPMENT CUT SHEETS SUBMITTED TO CONFIRM SCOPE REQUIREMENTS AND INSTALLATION EXPECTATIONS.
 - ALL FLOOR SINKS AND DRAINS MUST BE PROVIDED AND INSTALLED BY THE PLUMBING CONTRACTOR. AREA DRAINS, IF LOCATED LOCATED ON THESE PLANS, ARE TO BE CONSIDERED RECOMMENDED AREAS. IT IS THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO CONFIRM QUANTITIES AND LOCATIONS OF AREA DRAINS WITH THE LOCAL AUTHORITY HAVING JURISDICTION.
 - FLOOR SINKS LOCATED UNDER COUNTERS WITH LIMITED ACCESSIBILITY MUST BE INSTALLED 50% EXPOSED AND EASILY ACCESSIBLE FOR CLEANING. IF A FLOOR SINK CAN NOT BE INSTALLED 50% EXPOSED, THE UNDER SHELF OF THE CABINET MUST BE FULLY REMOVABLE OR BE PROVIDED WITH AN ACCESS PANEL LARGE ENOUGH TO REMOVE THE DRAIN GRATE FOR CLEANING.
 - CONDENSATE DRAIN LINES FROM WALK-IN REFRIGERATED ROOM EVAPORATOR COILS SHALL BE INSTALLED BY THE KITCHEN EQUIPMENT CONTRACTOR. DRAIN LINES MUST BE COPPER AND INSTALLED 1" OFF THE WALLS WITH A MINIMUM PITCH OF 1/2" PER FOOT. KITCHEN EQUIPMENT CONTRACTOR TO PROVIDE AND INSTALL A COPPER UNION WITHIN 24" OF THE CONNECTION TO THE EVAPORATOR COIL. FOR INSTALLATION OF DRAIN LINES IN A FREEZER, THE DRAIN SHALL EXIT THE FREEZER AT THE EARLIEST DISTANCE POSSIBLE. DRAIN PENETRATIONS THROUGH THE WALK-IN REFRIGERATED ROOM WALL PANEL MUST BE APPROPRIATELY SEALED TO INCLUDE A VAPOR SEAL AND PROVIDED WITH CHROME EXCUTTER PLATES. AT ALL EXPOSED POINTS WHERE PIPING PENETRATES THE WALL DRAINS MUST BE "P" TRAPPED OUTSIDE OF THE REFRIGERATED ROOM WALL TO AVOID ENTRANCE OF WARM AIR AND TERMINATED 1" ABOVE THE FLOOR DRAIN OR AS REQUIRED BY LOCAL CODE.
 - PLUMBING CONTRACTOR TO INSTALL UTILITIES CONCEALED IN WALLS AND STUB-OUT AT TERMINATION POINTS. PLEASE NOTE THAT NOT ALL JURISDICTIONS ALLOW GAS LINES TO BE CONCEALED IN WALL. IT IS THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO VERIFY AND CONFIRM PRIOR TO INSTALLATION.
 - PLUMBING CONTRACTOR IS RESPONSIBLE FOR INSTALLATION OF ALL DRAINS, FAUCETS, PIPING TRAPS, VALVES, SHUT-OFFS, GAUGES, WATER PRESSURE REDUCERS, REGULATORS AND BACKFLOW PREVENTION, ETC. AS REQUIRED BY LOCAL AUTHORITY HAVING JURISDICTION.
 - IT IS THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO FLUSH ALL WATER LINES PRIOR TO FINAL CONNECTION TO FOODSERVICE EQUIPMENT.
 - A MAIN SHUT-OFF GAS VALVE MUST BE INSTALLED BY THE PLUMBING CONTRACTOR LOCATED TO MEET THE REQUIREMENTS OF THE PLUMBING CODE.
 - GAS SUPPLY TO ALL COOKING EQUIPMENT MUST BE PROVIDED WITH AN ELECTRIC OR MECHANICAL SHUT-OFF VALVE. KITCHEN EQUIPMENT CONTRACTOR SHALL FURNISH THE VALVE AND INSTALLATION PERFORMED BY THE PLUMBING CONTRACTOR. VALVE SHALL BE TIED INTO THE FIRE PROTECTION SYSTEM FOR AUTOMATIC SHUT-OFF.
 - THE PLUMBING CONTRACTOR IS RESPONSIBLE FOR LOCATION OF GREASE TRAPS AS REQUIRED BY LOCAL AUTHORITY HAVING JURISDICTION. GREASE TRAPS MUST BE LOCATED IN A MANNER THAT DOES NOT INTERFERE WITH FOODSERVICE EQUIPMENT LAYOUT.

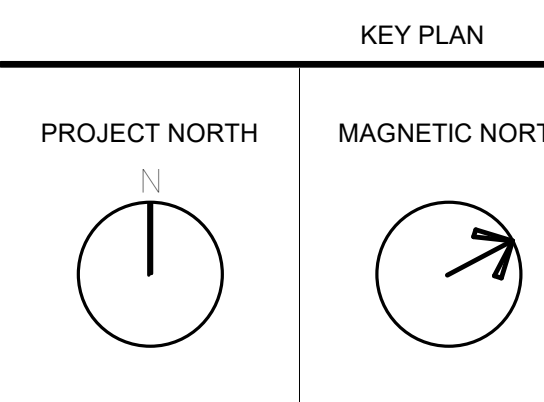
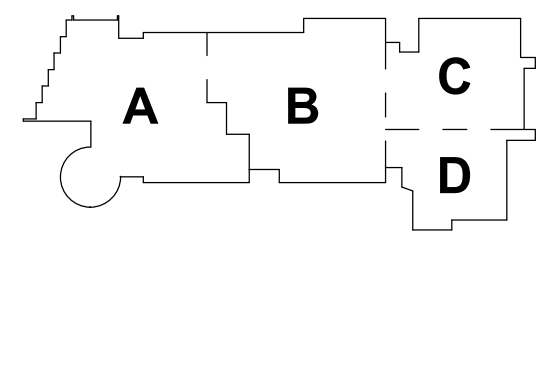
Abbreviations used:			
A	Ampere	EXH	Exhaust
AFF	Above finished floor	FD	Floor drain
BTF	Below finished floor	FDD	Funnel floor drain
BTC	Branch to connection	FW	Fahrenheit hot water
C&P	Cord & plug provided	FS	Floor sink
CFM	Cubic feet per minute	G	Gas
CR	Condensate return	GC	General Contractor
CW	Cold 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	Water (direct connection)		

- ELECTRICAL NOTES**
- DIMENSIONS ON THIS PLAN ARE PROVIDED FOR DESIGN INTENT. IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO VERIFY AND COORDINATE ALL DIMENSIONS AND HEIGHTS LISTED IN THE FIELD WITH THE EQUIPMENT BEING PROVIDED.
 - ELECTRICAL CONTRACTOR IS RESPONSIBLE FOR ALL FINAL CONNECTIONS TO EQUIPMENT THAT REQUIRE A BRANCH TO CONNECTION (BTC), OR WHERE INTER-WIRING IS INDICATED ON THE PLAN IN A DASHED LINE.
 - ELECTRICAL CONTRACTOR IS RESPONSIBLE FOR REVIEWING ALL MANUFACTURERS SHOP DRAWINGS AND EQUIPMENT CUT SHEETS SUBMITTED TO CONFIRM SCOPE REQUIREMENTS AND INSTALLATION EXPECTATIONS.
 - ELECTRICAL PANELS PROVIDED SHALL BE DESIGNED WITH A MINIMUM OF 20% SPARE CAPACITY FOR FUTURE EXPANSION UNLESS OTHERWISE APPROVED BY THE OWNER.
 - ELECTRICAL CONTRACTOR TO INSTALL DROP CORDS AS LOCATED ON PLANS WITH THE CORD ADJUSTED TO HANG 78" ABOVE FINISH FLOOR. PLASTIC WIRE TIES ARE NOT ACCEPTABLE FOR THIS WORK. DROP CORDS MUST BE PROVIDED WITH STRAIN RELIEF.
 - ELECTRICAL CONNECTIONS ON THIS PLAN ARE PROVIDED AS IT RELATES SPECIFICALLY TO FOODSERVICE EQUIPMENT. CONVENIENCE OUTLETS ARE PROVIDED IN SPECIFIC LOCATIONS AS REQUESTED BY OWNER. IT IS THE RESPONSIBILITY OF THE ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL ANY OTHER ELECTRICAL OUTLETS AS REQUIRED TO MEET CODE REQUIREMENTS BY LOCAL AUTHORITY HAVING JURISDICTION.
 - WALK-IN REFRIGERATED ROOM LIGHT FIXTURES ARE TO BE PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR. LIGHTS ARE TO BE MOUNTED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
 - IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO CONFIRM WITH THE WALK-IN REFRIGERATED ROOM MANUFACTURER THAT THE QUANTITY AND LOCATIONS OF THE LIGHTING LAYOUT WILL MEET 20 FOOT CANDLES OF LIGHT AT A DISTANCE OF 30" ABOVE FINISH FLOOR AS REQUIRED IN WALK-IN REFRIGERATED ROOMS BY THE NATIONAL FOOD CODE.
 - DRAIN PIPING WITHIN A WALK-IN FREEZER SHALL BE PROVIDED WITH A DRAIN LINE HEATER AND INSULATION. FINAL CONNECTION OF THE DRAIN LINE HEATER MUST BE PROVIDED BY THE ELECTRICAL CONTRACTOR.
 - ELECTRICAL CONTRACTOR TO INSTALL UTILITIES CONCEALED IN WALLS AND STUB-OUT AT TERMINATION POINTS.
 - ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL WIRING BETWEEN EXHAUST VENTILATORS, AND ASSOCIATED FAN SYSTEMS, CONTROL PANELS, MAGNETIC STARTERS, FIRE SUPPRESSION SYSTEMS, PULL STATIONS, AND SWITCHES AS REQUIRED.
 - CONTROL AND POWER WIRING BETWEEN CONTROL PANELS AND GARBAGE DISPOSALS, WASTE PULPERS, TROUGH COLLECTORS ETC. ARE TO BE PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
 - ELECTRICAL CONTRACTOR MUST PROVIDE ELECTRICAL POWER TO ANY COOKING EQUIPMENT THROUGH A SHUNT TRIP SYSTEM.
 - FOOD PREPARATION AREAS MUST BE PROVIDED WITH 50 FOOT CANDLES OF LIGHTING AS REQUIRED BY THE NATIONAL FOOD CODE.
 - ELECTRICAL CONTRACTOR MUST VERIFY REMOTE FIRE SUPPRESSION PULL STATION LOCATIONS WITH THE LOCAL FIRE INSPECTOR PRIOR TO INSTALLATION.
 - FOODSERVICE EQUIPMENT CAN NOT BLOCK ACCESS TO GFI RECEPTACLES. CRABTREE-McGRATH ASSOCIATES STRONGLY RECOMMENDS THAT THE ELECTRICAL CONTRACTOR PROVIDE GFI PROTECTION AT THE CIRCUIT BREAKER PANEL. THIS WILL ALSO LIMIT NUISANCE TRIPPING THAT IS COMMON WITH COMMERCIAL FOODSERVICE EQUIPMENT.

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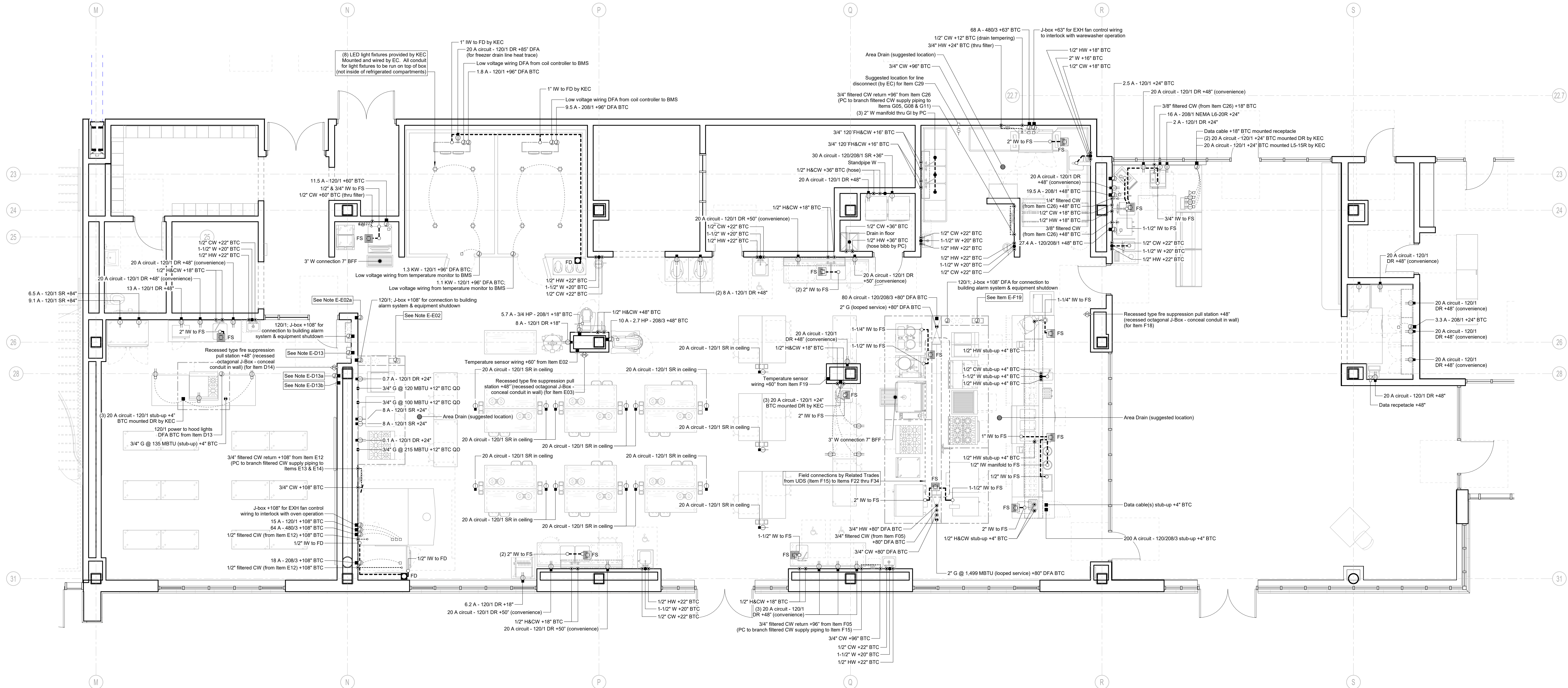
January 13, 2023



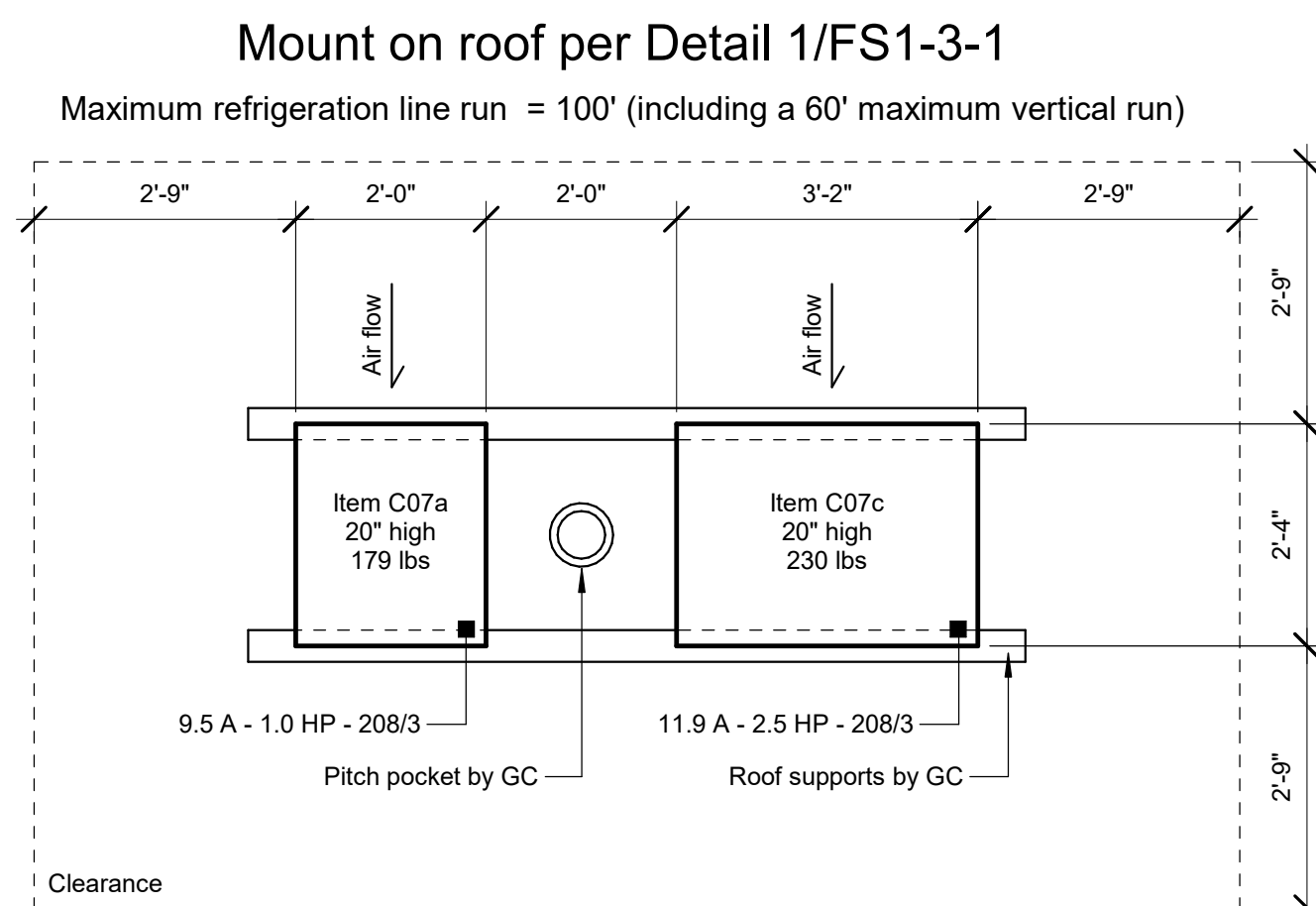
**MAIN KITCHEN
FOODSERVICE
EQUIPMENT ROUGH-IN
PLAN**

Scale: As indicated
Job No.: 20202
Drawn By: RM
Date: January 13, 2023

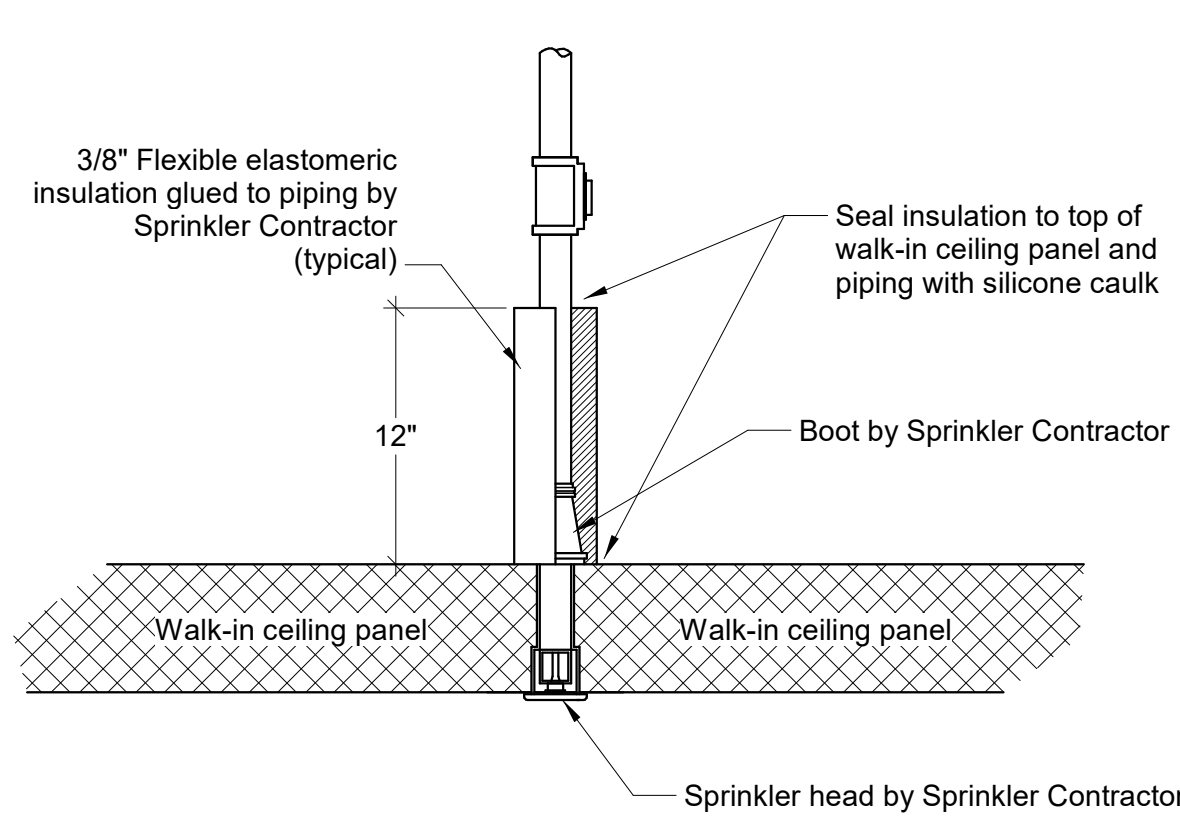
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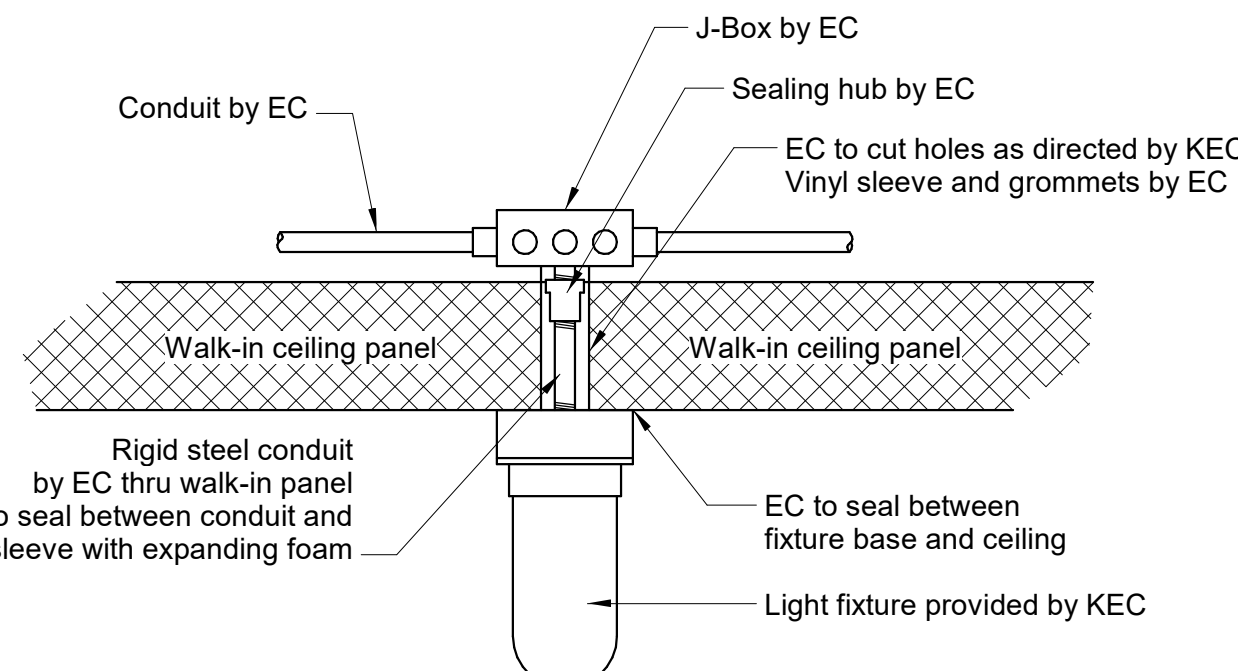
CULINARY KITCHEN - FOODSERVICE EQUIPMENT ROUGH-IN PLAN
1/4" = 1'-0"



Detail 1 - Remote Condensing Units
1/2" = 1'-0"



Typical Detail - Refrigerated Room Fire Sprinkler
NTS



Typical Detail - Refrigerated Room Light Fixture
NTS

Note E-D13

15 A circuit - 120/1 DFA for conn to ventilator control & hood lights at Item D12; Microswitch wiring from fire suppression system (Item D14); EC to provide CA/TS connection to remote touch screen (Item D13a - cable supplied with system); EC to provide high voltage cones from VFD to EHX fan; EC to provide wiring to temp sensors at hood; EC to provide wiring to room temp sensors (Item D13b); EC to provide wiring from building management system remote control

Note E-D13a

Double gang J-box in wall +48" for mounting ventilator control interface (provide conduit in wall for cable from above)

Note E-D13b

Temperature sensor wiring +60" from Item D13

Note E-E02

15 A circuit - 120/1 DFA for conn to ventilator control & hood lights at Item E04; Microswitch wiring from fire suppression system (Item E03); EC to provide CA/TS connection to remote touch screen (Item E02a - cable supplied with system); EC to provide high voltage cones from VFD to EHX fan; EC to provide wiring to temp sensors at hood; EC to provide wiring to room temp sensors (Item E02b); EC to provide wiring from building management system remote control

Note E-E02a

Double gang J-box in wall +48" for mounting ventilator control interface (provide conduit in wall for cable from above)

Note E-F19

15 A circuit - 120/1 DFA for conn to ventilator control & hood lights at Items F13, F14, F16 & F17; Microswitch wiring from fire suppression system (Item F18); EC to provide CA/TS connection to remote touch screen (Item F19a - cable supplied with system); EC to provide high voltage cones from VFD to EHX fan; EC to provide wiring to temp sensors at hood; EC to provide wiring to room temp sensors (Item F19b); EC to provide wiring from building management system remote control



Abbreviations used:			
A	Ampere	EXH	Exhaust
AFF	Above finished floor	FD	Floor drain
BFC	Below finished floor	FDD	Funnel floor drain
BT	Branch to connection	HHW	Fahrenheit hot water
C&P	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	KW	Kitchen Equip. Contractor
KW	Kilowatt	MBTU	BTU per hour/1000
MBTU	BTU per hour/1000	MUA	Make-up air
PC	Plumbing Contractor	QD	Quick disconnect
QD	Quick disconnect	SP	Static pressure (WG)
SR	Single receptacle	SS	Steam supply
W	Waste (direct connection)		

PLUMBING NOTES

- DIMENSIONS ON THIS PLAN ARE PROVIDED FOR DESIGN INTENT. IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO VERIFY AND COORDINATE ALL DIMENSIONS AND HEIGHTS LISTED IN THE FIELD WITH THE EQUIPMENT BEING PROVIDED.
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- PLUMBING CONTRACTOR IS RESPONSIBLE FOR REVIEWING ALL MANUFACTURER'S SHOP DRAWINGS AND EQUIPMENT CUT SHEETS SUBMITTED TO CONFIRM SCOPE REQUIREMENTS AND INSTALLATION EXPECTATIONS.
- ALL FLOOR SINKS AND DRAINS MUST BE PROVIDED AND INSTALLED BY THE PLUMBING CONTRACTOR. AREA DRAINS, IF LOCATED LOCATED ON THESE PLANS, ARE TO BE CONSIDERED RECOMMENDED AREAS. IT IS THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO CONFIRM QUANTITIES AND LOCATIONS OF AREA DRAINS WITH THE LOCAL AUTHORITY HAVING JURISDICTION.
- FLOOR SINKS LOCATED UNDER COUNTERS WITH LIMITED ACCESSIBILITY MUST BE INSTALLED 50% EXPOSED AND EASILY ACCESSIBLE FOR CLEANING. IF A FLOOR SINK CAN NOT BE INSTALLED 50% EXPOSED, THE UNDER SHELF OF THE CABINET MUST BE FULLY REMOVABLE OR BE PROVIDED WITH AN ACCESS PANEL LARGE ENOUGH TO REMOVE THE DRAIN GRATE FOR CLEANING.
- CONDENSATE DRAIN LINES FROM WALK-IN REFRIGERATED ROOM EVAPORATOR COILS SHALL BE INSTALLED BY THE KITCHEN EQUIPMENT CONTRACTOR. DRAIN LINES MUST BE COPPER AND INSTALLED 1" OFF THE WALLS WITH A MINIMUM PITCH OF 1/2" PER FOOT. KITCHEN EQUIPMENT CONTRACTOR TO PROVIDE AND INSTALL A COPPER UNION WITHIN 24" OF THE CONNECTION TO THE EVAPORATOR COIL. FOR INSTALLATION OF DRAIN LINES IN A FREEZER, THE DRAIN SHALL EXIT THE FREEZER AT THE EARLIEST DISTANCE POSSIBLE. DRAIN PENETRATIONS THROUGH THE WALK-IN REFRIGERATED ROOM WALL PANEL MUST BE APPROPRIATELY SEALED TO INCLUDE A VAPOR SEAL AND PROVIDED WITH CHROME EXCUTTER PLATES AT ALL EXPOSED POINTS WHERE PIPING PENETRATES THE WALL. DRAINS MUST BE 7" TRAPPED OUTSIDE OF THE REFRIGERATED ROOM WALL TO AVOID ENTRANCE OF WARM AIR AND CONCEALED 1" ABOVE THE FLOOR DRAIN OR AS REQUIRED BY LOCAL CODE.
- PLUMBING CONTRACTOR TO INSTALL UTILITIES TERMINATED IN WALLS AND STUB-OUT AT TERMINATION POINTS. PLEASE NOTE THAT NOT ALL JURISDICTIONS ALLOW GAS LINES TO BE CONCEALED IN WALL. IT IS THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO VERIFY AND CONFIRM PRIOR TO INSTALLATION.
- PLUMBING CONTRACTOR IS RESPONSIBLE FOR INSTALLATION OF ALL DRAINS, FAUCETS, PIPING TRAPS, VALVES, SHUT-OFFS, GAUGES, WATER PRESSURE REDUCERS, REGULATORS AND BACKFLOW PREVENTION, ETC. AS REQUIRED BY LOCAL AUTHORITY HAVING JURISDICTION.
- IT IS THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO FLUSH ALL WATER LINES PRIOR TO FINAL CONNECTION TO FOODSERVICE EQUIPMENT.
- A MAIN SHUT-OFF GAS VALVE MUST BE INSTALLED BY THE PLUMBING CONTRACTOR LOCATED TO MEET THE REQUIREMENTS OF THE PLUMBING CODE.
- GAS SUPPLY TO ALL COOKING EQUIPMENT MUST BE PROVIDED WITH AN ELECTRIC OR MECHANICAL SHUT-OFF VALVE. KITCHEN EQUIPMENT CONTRACTOR SHALL FURNISH THE VALVE AND INSTALLATION PERFORMED BY THE PLUMBING CONTRACTOR. VALVE SHALL BE TIED INTO THE FIRE PROTECTION SYSTEM FOR AUTOMATIC SHUT-OFF.
- THE PLUMBING CONTRACTOR IS RESPONSIBLE FOR LOCATION OF GREASE TRAPS AS REQUIRED BY LOCAL AUTHORITY HAVING JURISDICTION. GREASE TRAPS MUST BE LOCATED IN A MANNER THAT DOES NOT INTERFERE WITH FOODSERVICE EQUIPMENT LAYOUT.

ELECTRICAL NOTES

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- IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO CONFIRM WITH THE WALK-IN REFRIGERATED ROOM MANUFACTURER THAT THE QUANTITY AND LOCATIONS OF THE LIGHTING LAYOUT WILL MEET 20 FOOT CANDLES OF LIGHT AT A DISTANCE OF 30" ABOVE FINISH FLOOR AS REQUIRED IN WALK-IN REFRIGERATED ROOMS BY THE NATIONAL FOOD CODE.
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- CONTROL AND POWER WIRING BETWEEN CONTROL PANELS AND GARBAGE DISPOSALS, WASTE PULPERS, TROUGH COLLECTORS ETC. ARE TO BE PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
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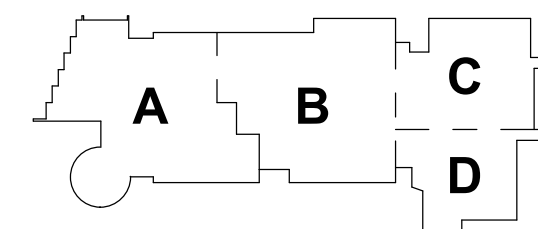
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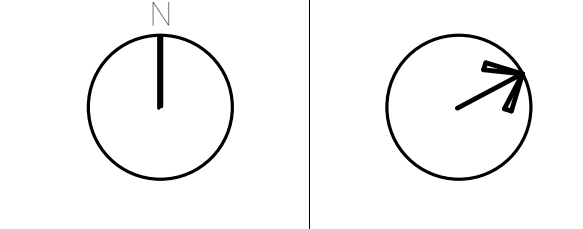
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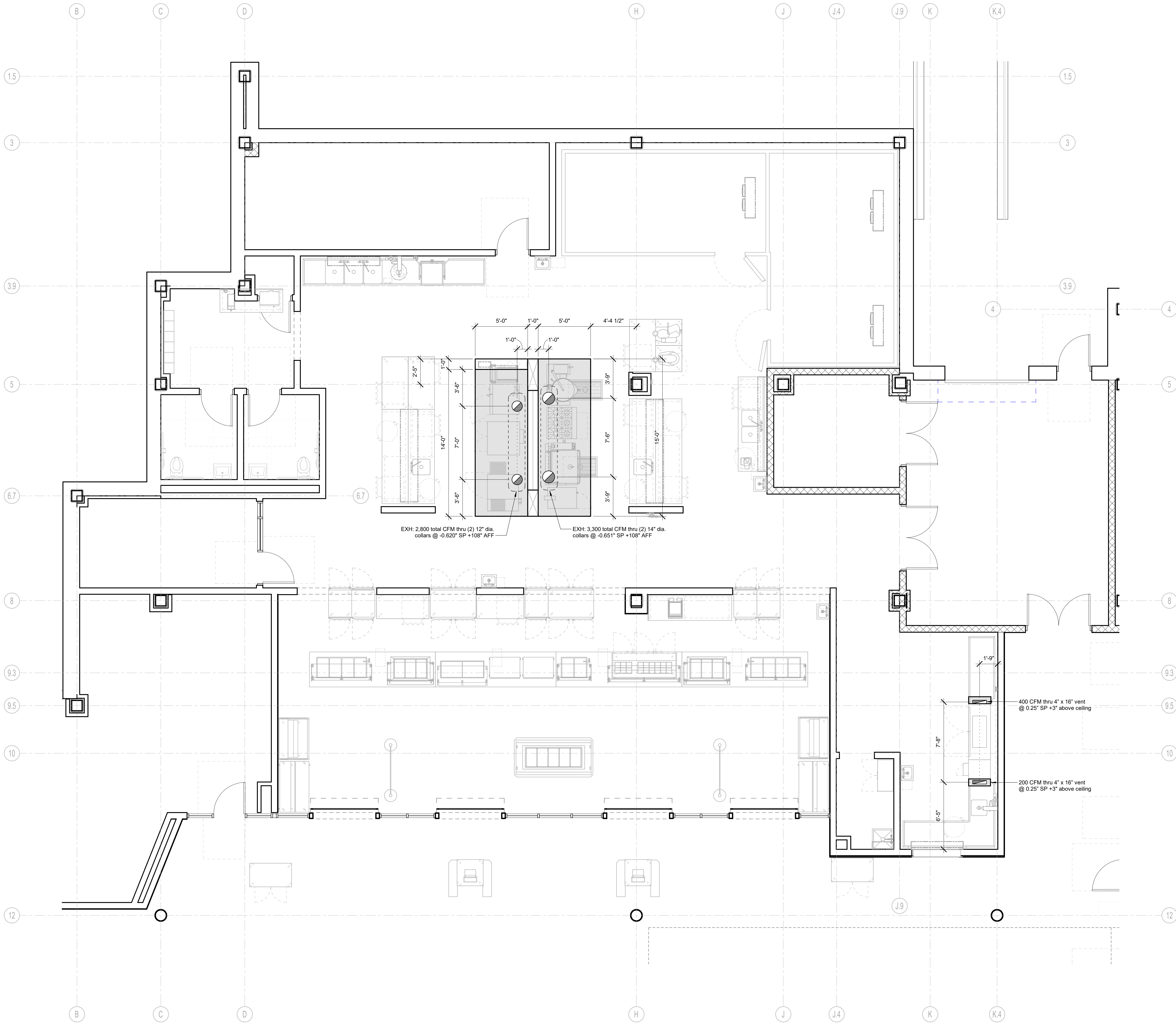
PROJECT NORTH
MAGNETIC NORTH



**CULINARY KITCHEN
FOODSERVICE
EQUIPMENT ROUGH-IN
PLAN**

Scale: As indicated
Job No.: 20202
Drawn By: RM
Date: January 13, 2023

FS2-3-1



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



Abbreviations used:			
A	Ampere	EXH	Exhaust
AFF	Above finished floor	FD	Floor drain
BFF	Below finished floor	FTD	Furnace floor drain
BTC	Branch to connection	FHW	Fahrenheit hot water
C&P	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	Sicam supply
		W	Waste (direct connection)

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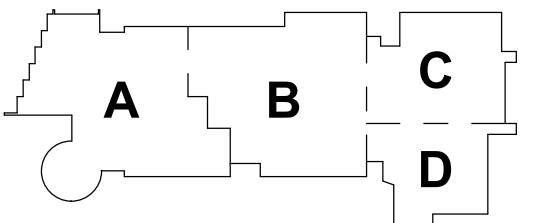
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www.dra-inc.com

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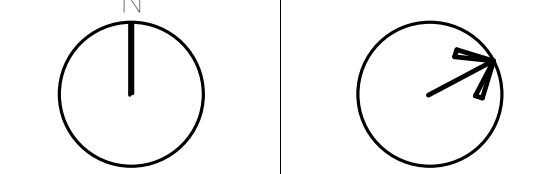
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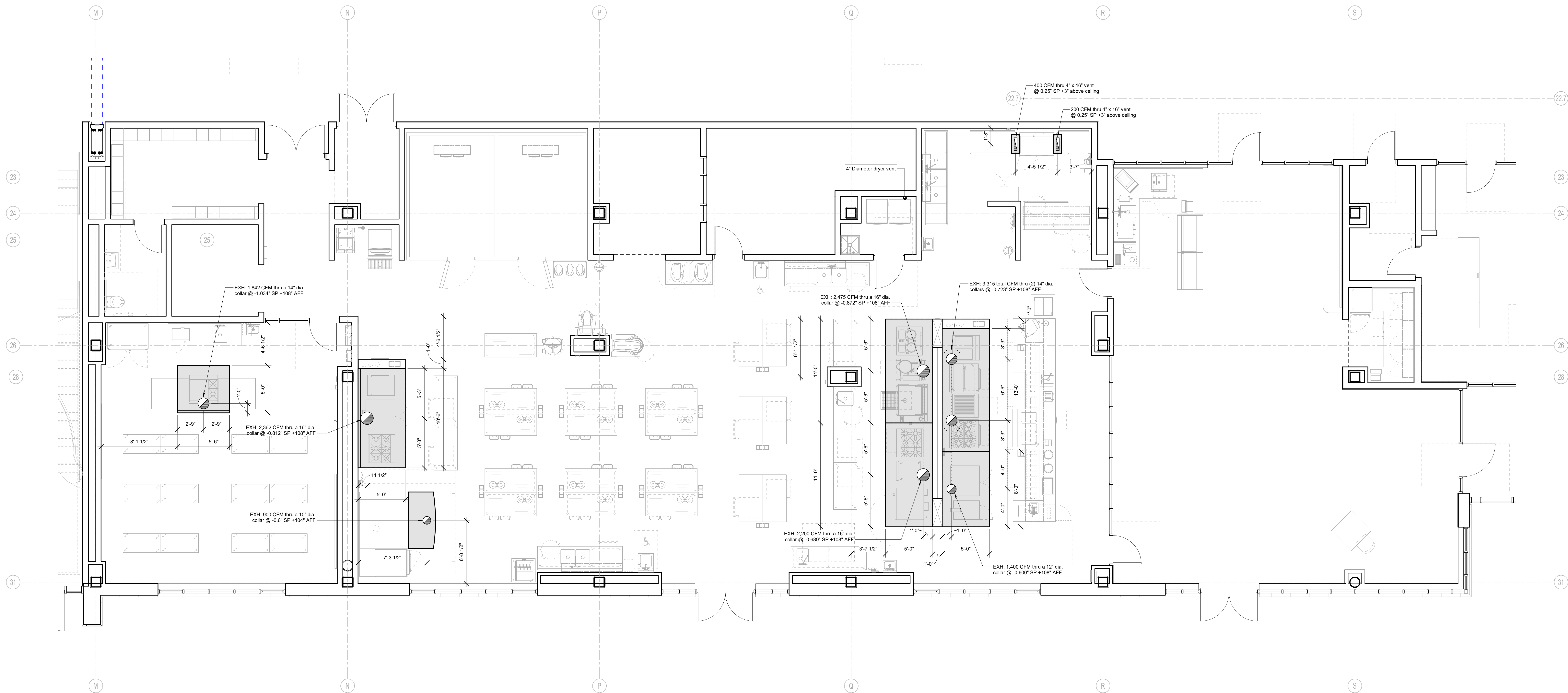
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MAIN KITCHEN
FOODSERVICE
EQUIPMENT
VENTILATION
ROUGH-IN PLAN

Scale: 1/4" = 1'-0"
Job No.: 20202
Drawn By: RM
Date: January 13, 2023

FS3-2-1



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



Abbreviations used:					
A	Amperes	EXH	Exhaust	IW	Indirect waste
AFF	Above finished floor	FD	Floor drain	KEC	Kitchen Equip. Contractor
BFF	Below finished floor	FTD	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
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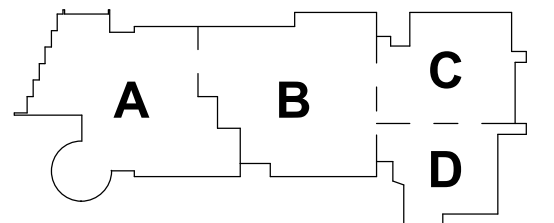
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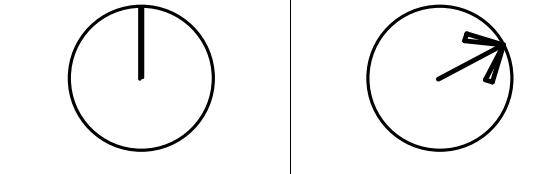
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MSBA 60% CD
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January 13, 2023



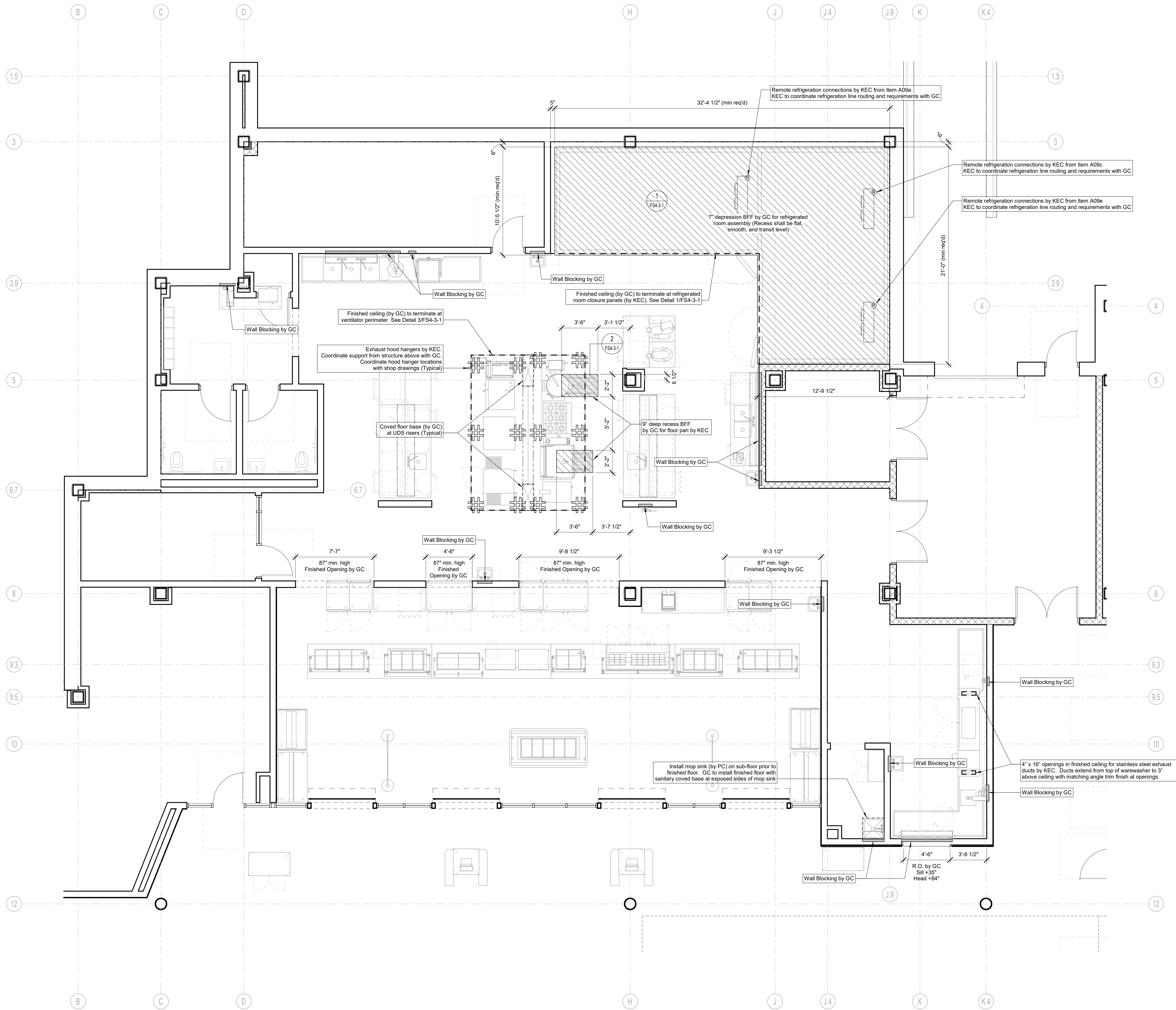
PROJECT NORTH
MAGNETIC NORTH



CULINARY KITCHEN
FOODSERVICE
EQUIPMENT
VENTILATION
ROUGH-IN PLAN

Scale: 1/4" = 1'-0"
Job No.: 20202
Drawn By: RM
Date: January 13, 2023

FS3-3-1



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



Abbreviations used:			
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AFF	Above finished floor	FD	Floor drain
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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)		

SPECIAL CONDITIONS NOTES

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- WALK-IN REFRIGERATED ROOM SLAB DEPRESSIONS MUST BE SMOOTH AND LEVEL, SIZED AS SHOWN ON PLAN.
- THE GENERAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING WALL BLOCKING AS INDICATED FOR SUPPORTING WALL MOUNTED EQUIPMENT. KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY AND COORDINATE ALL LOCATIONS AND HEIGHTS PROVIDED IN THE FIELD.
- WALL FLASHING, WHERE SPECIFIED, MUST BE A MINIMUM OF 20 GAUGE STAINLESS STEEL PROVIDED AND INSTALLED BY THE KITCHEN EQUIPMENT CONTRACTOR. STAINLESS STEEL TO BE CUT IN THE LARGEST SHEETS POSSIBLE TO MINIMIZE JOINTS. ALL SEAMS TO BE COVERED WITH BATTEN STRIPS AND CAP STRIPS PROVIDED AT FLASHING ENDS. PROVIDE CAREFULLY PUNCHED HOLES AT SERVICE LOCATIONS. ALL WALL FLASHING DIMENSIONS MUST BE FIELD VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR PRIOR TO FABRICATION.
- CORNER GUARDS, WHERE SPECIFIED, MUST BE A MINIMUM OF 14 GAUGE STAINLESS STEEL PROVIDED AND INSTALLED BY THE KITCHEN EQUIPMENT CONTRACTOR. BREAK LONG EDGES SO THAT THE GUARDS "HUG" THE WALL AND SECURE TO THE WALL WITH A SUITABLE ADHESIVE. ALL CORNER GUARD DIMENSIONS AND ANGLES MUST BE FIELD VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR PRIOR TO FABRICATION.
- KITCHEN EQUIPMENT CONTRACTOR IS RESPONSIBLE FOR THE INSTALLATION OF THE REMOTE REFRIGERATION LINE RUNS AND COORDINATION OF THE COMPLETE REMOTE REFRIGERATION SYSTEM WITH THE GENERAL CONTRACTOR.
- EXHAUST HOODS MUST BE HUNG AND MOUNTED WITH THE BOTTOM OF THE HOOD AT 6'-0" ABOVE FINISH FLOOR. HVAC CONTRACTOR IS RESPONSIBLE FOR FINAL CONNECTIONS FROM THE EXHAUST HOOD COLLAR TO THE DUCTWORK. FINAL CONNECTIONS SHALL BE FULLY WELDED AND LIQUID TIGHT.
- HVAC CONTRACTOR TO PROVIDE AND INSTALL ALL FANS, DUCTWORK AND CURBS AS REQUIRED FOR A COMPLETE AND FUNCTIONING VENTILATION SYSTEM. START-UP AND AIR BALANCING OF THESE SYSTEMS MUST BE COMPLETED BY THE HVAC CONTRACTOR.

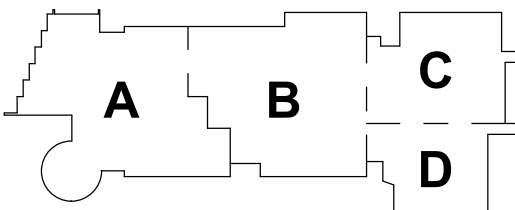
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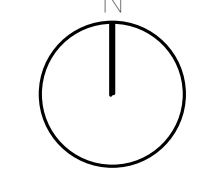
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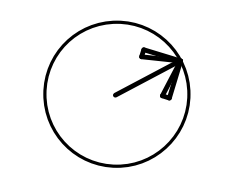


KEY PLAN

PROJECT NORTH



MAGNETIC NORTH

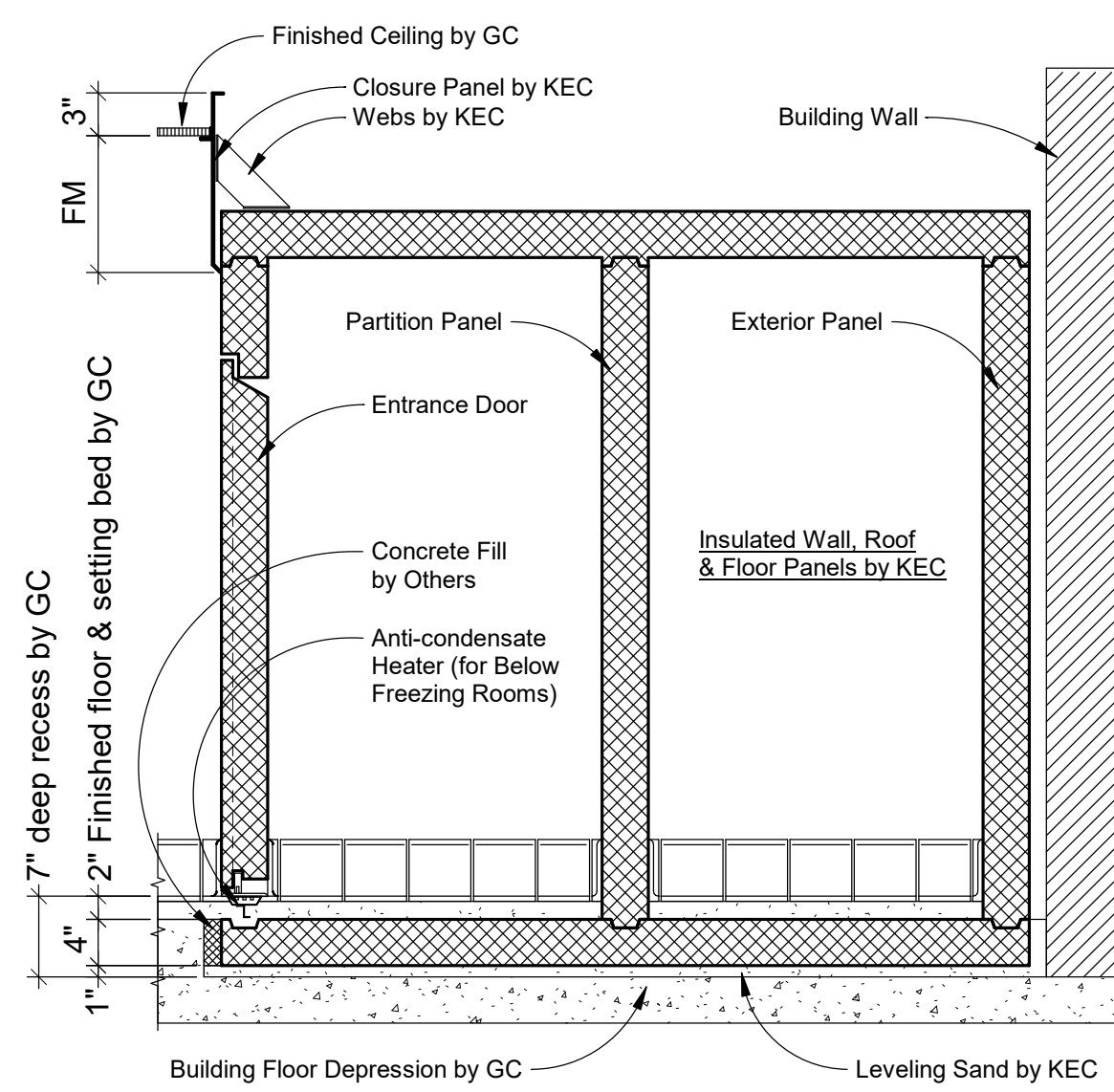
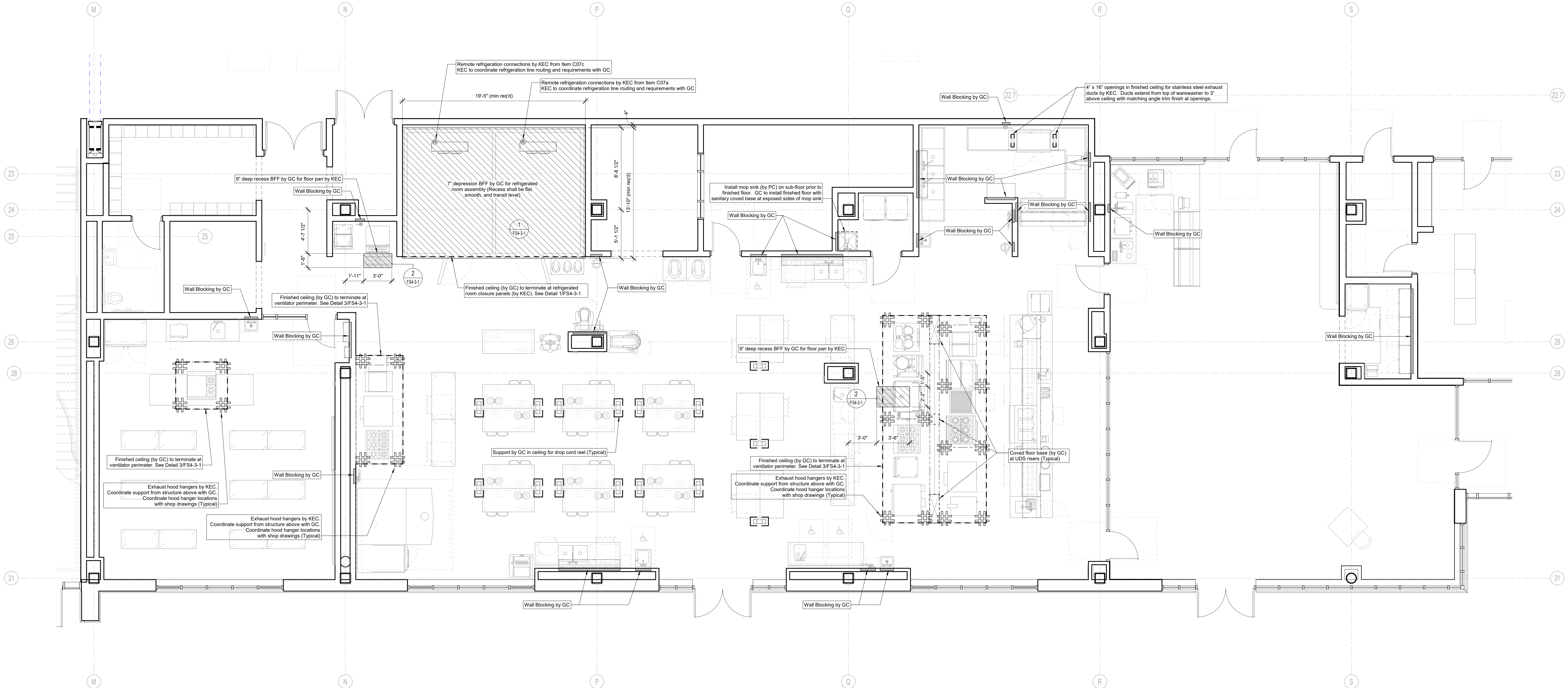


**MAIN KITCHEN
FOODSERVICE
EQUIPMENT BUILDING
CONDITIONS PLAN**

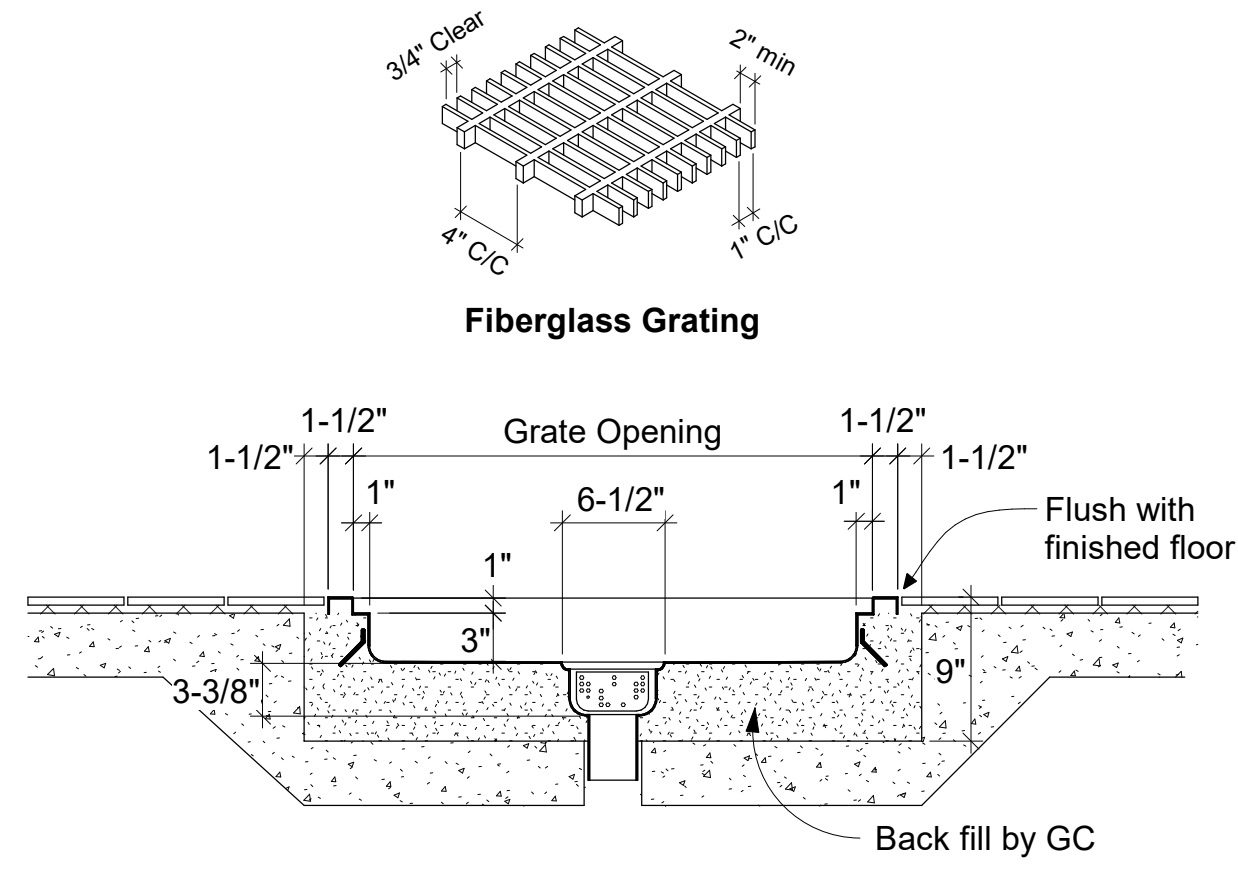
Scale: 1/4" = 1'-0"
Job No.: 20202
Drawn By: RM
Date: January 13, 2023

FS4-2-1

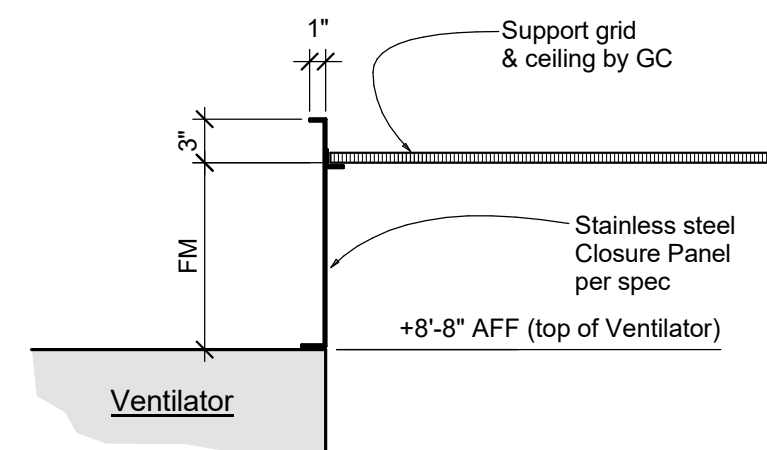
CULINARY KITCHEN - FOODSERVICE EQUIPMENT BUILDING CONDITIONS PLAN
1/4" = 1'-0"



1 Detail - Refrigerated Rooms
FS4-3-1 NTS



2 Section - Floor Pan & Grate
FS4-3-1 NTS



3 Detail - Ceiling Closure Panel
FS4-3-1 NTS



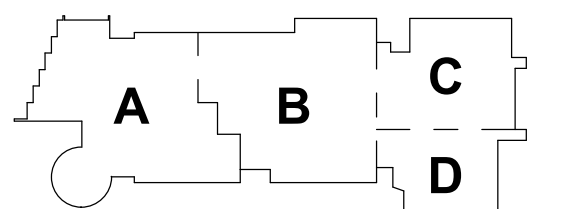
Abbreviations used:			
A	Ampers	EXH	Exhaust
AFF	Above finished floor	FD	Floor drain
BFF	Below finished floor	FD	Funnel floor drain
BTC	Branch to connection	FHW	Fahrenheit hot water
C&P	Cord & plug provided	FS	Floor sink
CFM	Cubic feet per minute	G	Gas
CR	Condensate return	GC	General Contractor
CW	Cold 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
Kilowatt		KBW	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)

SPECIAL CONDITIONS NOTES

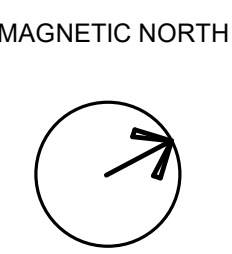
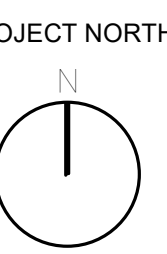
- DIMENSIONS ON THIS PLAN ARE PROVIDED FOR DESIGN INTENT. IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO VERIFY AND COORDINATE ALL DIMENSIONS AND HEIGHTS LISTED IN THE FIELD WITH THE EQUIPMENT BEING PROVIDED.
- WALK-IN REFRIGERATED ROOM SLAB DEPRESSIONS MUST BE SMOOTH AND LEVEL, SIZED AS SHOWN ON PLAN.
- THE GENERAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING WALL BLOCKING AS INDICATED FOR SUPPORTING WALL MOUNTED EQUIPMENT. KITCHEN EQUIPMENT CONTRACTOR SHALL VERIFY AND COORDINATE ALL LOCATIONS AND HEIGHTS PROVIDED IN THE FIELD.
- WALL FLASHING, WHERE SPECIFIED, MUST BE A MINIMUM OF 20 GAUGE STAINLESS STEEL PROVIDED AND INSTALLED BY THE KITCHEN EQUIPMENT CONTRACTOR. STAINLESS STEEL TO BE CUT IN THE LARGEST SHEETS POSSIBLE TO MINIMIZE JOINTS. ALL SEAMS TO BE COVERED WITH BATTEN STRIPS AND CAP STRIPS PROVIDED AT FLASHING ENDS. PROVIDE CAREFULLY PUNCHED HOLES AT SERVICE LOCATIONS. ALL WALL FLASHING DIMENSIONS MUST BE FIELD VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR PRIOR TO FABRICATION.
- CORNER GUARDS, WHERE SPECIFIED, MUST BE A MINIMUM OF 14 GAUGE STAINLESS STEEL PROVIDED AND INSTALLED BY THE KITCHEN EQUIPMENT CONTRACTOR. BREAK LONG EDGES SO THAT THE GUARDS "HUG" THE WALL AND SECURE TO THE WALL WITH A SUITABLE ADHESIVE. ALL CORNER GUARD DIMENSIONS AND ANGLES MUST BE FIELD VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR PRIOR TO FABRICATION.
- KITCHEN EQUIPMENT CONTRACTOR IS RESPONSIBLE FOR THE INSTALLATION OF THE REMOTE REFRIGERATION LINE RUNS AND COORDINATION OF THE COMPLETE REMOTE REFRIGERATION SYSTEM WITH THE GENERAL CONTRACTOR.
- EXHAUST HOODS MUST BE HUNG AND MOUNTED WITH THE BOTTOM OF THE HOOD AT 6'-0" ABOVE FINISH FLOOR. HVAC CONTRACTOR IS RESPONSIBLE FOR FINAL CONNECTIONS FROM THE EXHAUST HOOD COLLAR TO THE DUCTWORK. FINAL CONNECTIONS SHALL BE FULLY WELDED AND LIQUID TIGHT.
- HVAC CONTRACTOR TO PROVIDE AND INSTALL ALL FANS, DUCTWORK AND CURBS AS REQUIRED FOR A COMPLETE AND FUNCTIONING VENTILATION SYSTEM. START-UP AND AIR BALANCING OF THESE SYSTEMS MUST BE COMPLETED BY THE HVAC CONTRACTOR.

MSBA 60% CD
SUBMISSION

January 13, 2023



PROJECT NORTH



**CULINARY KITCHEN
FOODSERVICE
EQUIPMENT BUILDING
CONDITIONS PLAN**

Scale: As indicated
Job No.: 20202
Drawn By: RM
Date: January 13, 2023

FS4-3-1