



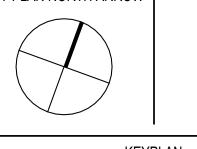
111 Speen Street, Suite 300

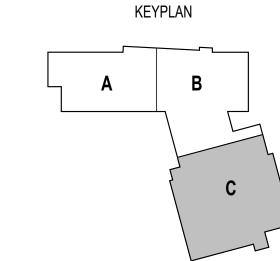




KEYNOTE LEGEND:

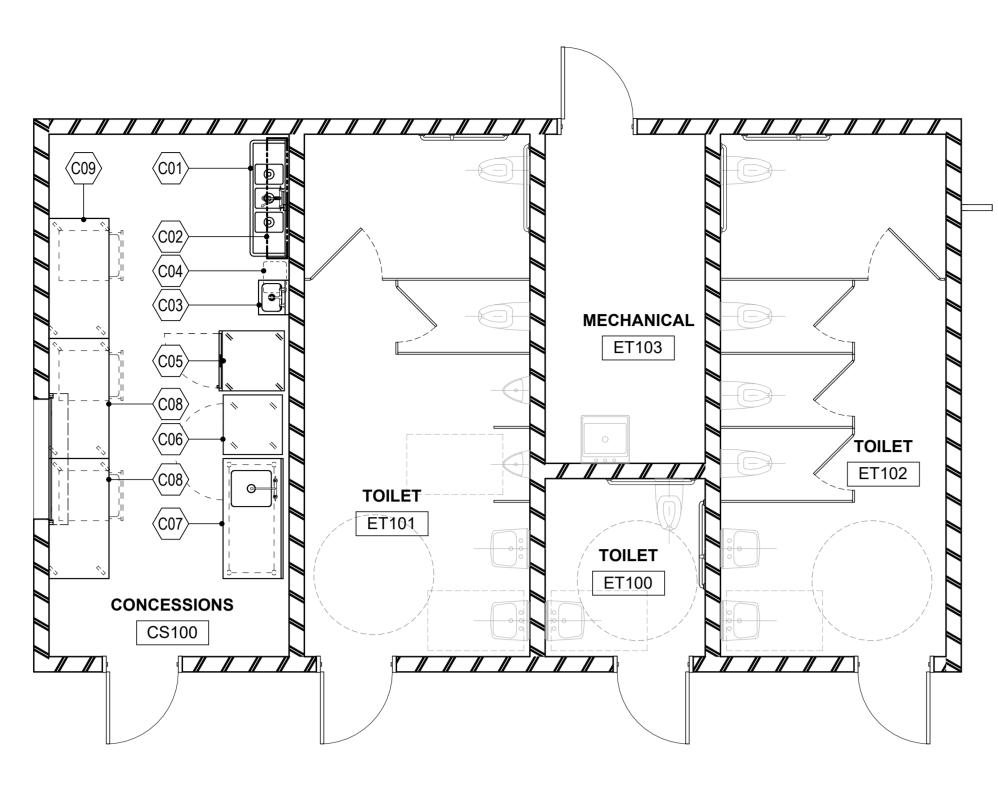
**100% CONSTRUCTION DOCUMENTS** KEY PLAN NORTH ARROW



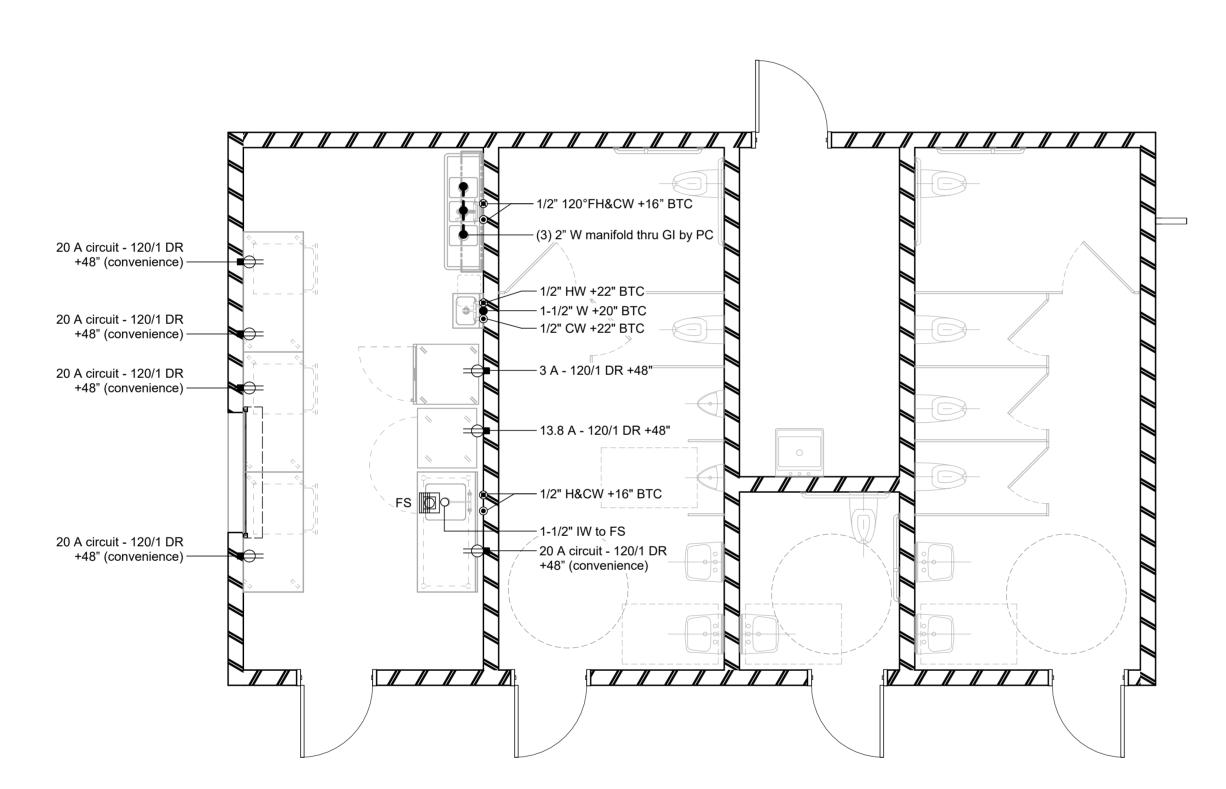


DRAWING NAME: FIRST FLOOR -ZONE C -FOODSERVICE **EQUIPMENT PLAN** 

|         | •          |         |                 |
|---------|------------|---------|-----------------|
| DRAWN   | BY:        |         | RM              |
| REVIEW  | ED BY:     |         | JS              |
| SCALE:  | AS INDIC   | CATED   | DRAWING NUMBER: |
| JOB NO. | .: 2       | 202.02  | FS1.13          |
| DATE:   | OCTOBER 13 | 3, 2023 | 101.10          |



CONCESSIONS FOODSERVICE EQUIPMENT PLAN



CONCESSIONS FOODSERVICE EQUIPMENT ROUGH-IN PLAN

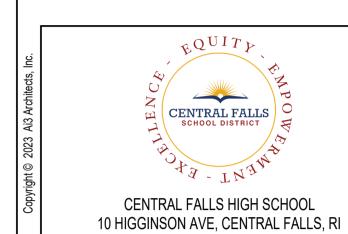
1/4" = 1'-0"

| SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS |     |   |                                       |  |   |  |
|---|-----|---|---------------------------------------|--|---|--|
| em  | Qty | Description                               | Plumbing                              | Electrical   | Mechanical / Equipment Remarks                    |  |
| C01   | 1   | Three-Compartment Sink w/ Pre-Rinse Spray | 1/2" 120°FH&CW (3) 2" W thru GI by PC |  |   |  |
| C02   | 1   | Wall Shelf                                |                                       |  | Requires wall blocking by GC in non-masonry walls |  |
| C03   | 1   | Hand Sink with Faucet                     | 1/2" H&CW 1-1/2" W                    |  | Requires wall blocking by GC in non-masonry walls |  |
| C04   | 1   | Waste Bin (by Owner)                      |                                       |  |   |  |
| C05   | 1   | Refrigerator, Reach-In, Glass Door        |                                       | 3 A - 120/1 - C&P                                    |   |  |
| C06   | 1   | Mobile Hot Food Holding Cabinet           |                                       | 13.8 A - 120/1 - C&P                                 |   |  |
| C07   | 1   | Work Table with Sink                      | 1/2" H&CW 1-1/2" IW to FS             | 20 A circuit - 120/1 wall mounted convenience DR     |   |  |
| C08   | 2   | Mobile Work Table                         |                                       | 20 A circuit - 120/1 wall mounted convenience DR     |   |  |
| C09   | 1   | Mobile Work Table                         |                                       | (2) 20 A circuit - 120/1 wall mounted convenience DR |   |  |



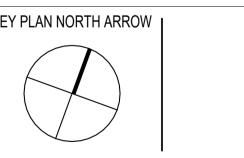
111 Speen Street, Suite 300 508.358.0790

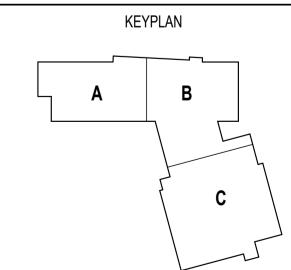




KEYNOTE LEGEND:







| DRAWING NAME:              |  |
|----------------------------|--|
| CONCESSIONS<br>FOODSERVICE |  |

| DRAWN  | IBY:             | Author          |
|--------|------------------|-----------------|
| REVIEV | VED BY:          | Checker         |
| SCALE: | AS INDICATED     | DRAWING NUMBER: |
| JOB NO | 2202.02          | FS1 60          |
| DATE:  | OCTOBER 13, 2023 |                 |

| 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     | 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   | Steam supply              |  |  |
| EC                  | Electrical contractor | LI & CW | Hot & cold water     | W    | Waste (direct connection) |  |  |

| om         | Ot:     | Docarintian   |   | SERVICE EQUIPMENT & CONNECT   |  |
|------------|---------|---|---|---|--|
| 1          | Qty     | Mop Sink Cabinet  | Plumbing 1/2" H&CW 2" W (stub-up)   | Electrical  | Mechanical / Equipment Remarks  Requires wall blocking by GC in non-masonry walls  |
| 3          | 1       | Staff Locker, Three-Tier (by GC) -Spare Number-   |   |   |  |
| 5          | 1       | -Spare Number-<br>Mobile Shelving Unit, Four-Tier   |   |   |  |
| 7          | 12<br>3 | Storage Shelving, Five-Tier  Dunnage Rack   |   |   |  |
| 8          | 1       | Walk-in Cooler  |   | 1.1 KW - 120/1 (lights, temp. monitor/alarm, etc);<br>Low voltage wiring from temperature monitor to BMS                | Requires floor recess by GC  |
| 9          | 1       | Walk-in Freezer   |   | 1.3 KW - 120/1 (lights, temp. monitor/alarm, etc);<br>Low voltage wiring from temperature monitor to BMS;               | Requires floor recess by GC  |
| 10a        | 1       | Cooler Condensing Unit  |   | 20 A circuit - 120/1 DR (drain line heater)<br>8.7 A - 1.5 HP - 208/3   | Located on Roof per Detail 1/FS2.01  |
| 10b        | 1       | Cooler Evaporator Coil  | 1" IW (by KEC) to FD  | 1.8 A - 120/1;<br>Low voltage wiring from evaporator coil controller to BMS   | Remote refrigeration from Item 10a   |
| 10c<br>10d | 1       | Freezer Condensing Unit Freezer Evaporator Coil   | 1" IW (by KEC) to FD  | 8.7 A - 2.5 HP - 208/3<br>9.1 A - 208/1;  | Located on Roof per Detail 1/FS2.01  Remote refrigeration from Item 10c  |
| 11         | 16      | Mobile Shelving Unit, Four-Tier   |   | Low voltage wiring from evaporator coil controller to BMS   |  |
| 12<br>13   | 6<br>5  | Dunnage Rack, Mobile Pan Rack, Mobile   |   |   |  |
| 14<br>15   | 1       | -Spare Number-<br>-Spare Number-  |   |   |  |
| 16<br>17   | 1       | Wall Shelf Prep Table with Sinks  | 1/2" H&CW 2" IW to FS   | (2) 20 A circuit - 120/1 wall mounted DR  | Requires wall blocking by GC in non-masonry walls  |
| 18         | 4       | Waste Barrel (by Owner) Hand Sink   | 1/2" H&CW 1-1/2" W  | (2) 20 A GIOGIT - 120/1 Wall Mounted Dix  | Deguires well blocking by CC in non massang wells  |
| 19         | 4       | Waste Bin (by Owner)  |   |   | Requires wall blocking by GC in non-masonry walls  |
| 21<br>22   |         | Service Faucet Utility Cart   | 1/2" HW   |   |  |
| 23<br>24   | 1       | -Spare Number-  |   |   |  |
| 25<br>26   | 2       | Work Table  Mobile Work Table   |   | (4) 20 A circuit - 120/1 mounted DR by KEC (stub-up)  |  |
| 27<br>!7a  | 1       | Ventilator Demand Control System  Ventilator Control Interface Screen                       |   | 15 A circuit - 120/1 Cable from Item 27   | Control for Items 29 & 30; System processor with EXH VFD mounted in hood cab<br>Cable supplied with system   |
| 27b        | 1       | Room Temperature Sensor   |   | Wiring from Item 27  120/1; J-box for connection to building  | Protection for Items 29 & 30; Mounted in hood cabinet  |
| 28         | 1       | Fire Suppression System   |   | alarm system & equipment shutdown   | EXH: 2,300 CFM thru a 16" diameter collar @ -0.753" SP;  |
| 29         | 1       | Exhaust Ventilator  |   | Power to lights from Item 27  | Coordinate support from structure above for hood hangers by KEC  |
| 30         | 1       | Exhaust Ventilator  Utility Distribution System (UDS)                                       | 2" C @ 040 MPTH /4 450 MPTH   | Power to lights from Item 27  | EXH: 2,688 CFM thru an 18" diameter collar @ -0.764" SP; Coordinate support from structure above for hood hangers by KEC                                 |
| 31         | 7       | Utility Distribution System (UDS)   | 2" G @ 940 MBTU (1,450 MBTU system capacity);<br>3/4" HW; 3/4" CW                       | 50 A circuit - 120/208/3  | All electrical connectors and flexible gas & water connectors to associated equipuper provided with system by KEC. (Field connections by Related Trades) |
| 32<br>33   | 1       | Four-Burner Range with Oven Forty-Gallon Tilting Braising Pan                               | 3/4" G @ 143 MBTU (from Item 31)  1/2" G @ 144 MBTU (from Item 31);                     | 0.1 A - 120/1 - C&P (from Item 31) 5 A - 120/1 (from Item 31)   |  |
| 34         | 1       | EXISTING Double Combination Oven  | 1/2" H&CW (from Item 31) (2) 3/4" G @ 98 MBTU (from Item 31);                           | (2) 6.8 A - 120/1 - C&P (from Item 31)  |  |
|            |         | Double Co. Liv. 11. C   | (2) 3/4" filtered CW (from Item 47);<br>(2) 3/4" CW (from Item 31); (2) 1-1/2" IW to FS | (0) 0.0 4 400(4 0.07 (6 11 0.17   |  |
| 35         | 1       | Double Combination Oven   | (2) 3/4" G @ 98 MBTU (from Item 31);<br>(2) 3/4" filtered CW (from Item 47);            | (2) 6.8 A - 120/1 - C&P (from Item 31)  |  |
| 36         | 1       | Double Combination Oven   | (2) 3/4" CW (from Item 31); (2) 1-1/2" IW to FS<br>(2) 3/4" G @ 98 MBTU (from Item 31); | (2) 6.8 A - 120/1 - C&P (from Item 31)  |  |
|            |         |   | (2) 3/4" filtered CW (from Item 47);<br>(2) 3/4" CW (from Item 31); (2) 1-1/2" IW to FS |   |  |
| 37<br>38   | 1       | Griddle on Mobile Stand Floor Pan & Grate   | 3/4" G @ 65 MBTU (from Item 31)<br>4" W conn 7" BFF                                     | 0.5 A - 120/1 - C&P (from Item 31)  | Requires floor recess by GC  |
| 39<br>40   | 1       | -Spare Number-<br>Food Processor  |   | 12 A - 120/1 - C&P (from mounted DR at Item 41)   |  |
| 41<br>42   | 1       | Cook's Work Table with Overshelf Twenty-Quart Mixer   |   | (2) 20 A circuit - 120/1 mounted DR by KEC (stub-up)<br>8 A - 120/1 - C&P (Item 41)                                     |  |
| 43         | 1       | Automatic Slicer  |   | 5.6 A - 120/1 - C&P (Item 45)   |  |
| 44<br>45   | 1       | Mobile Equipment Stand Work Table   |   | (3) 20 A circuit - 120/1 mounted DR by KEC (stub-up)  |  |
| 46<br>47   | 3       | Utensil Rack, Ceiling Mount Water Filter Assembly   | 3/4" CW (from Item 31)  |   | Requires support by GC from structure above  |
| 48<br>49   | 1       | Clean Ware Table Warewasher, Conveyor Type  | 1/2" filtered HW (from Item 49a);   | 68 A - 480/3  | EXH: 200 & 400 CFM thru (2) 4" x 16" vents @ 0.25" SP;   |
| 49a        | 1       | Water Filter Assembly   | 1/2" CW (drain tempering); 2" IW to FS  |   | Unit includes drain water tempering system  Requires wall blocking by GC in non-masonry walls  |
| 50<br>51   | 2       | Stainless Steel Exhaust Duct Side Loader  | 1-1/2" IW to FS   |   | Duct extends from warewasher to 3" above finished ceiling  |
| 52         | 1       | Hose Reel Assembly Three-Compartment Sink/Soiled Ware Table                                 | 1/2" H&CW<br>(2) 3/4" 120°F H&CW  |   | Requires wall blocking by GC in non-masonry walls  |
| 53         | 1       | Wall Shelf  | 2" W; (3) 2" W manifold thru GI by PC   |   | Requires wall blocking by GC in non-masonry walls  |
| 54<br>55   | 1       | -Spare Number-  |   |   | Requires wall blocking by GC III non-masonly walls   |
| 56<br>57   | 1       | -Spare Number-<br>Refrigerator, Reach-In  |   | 6.5 A - 120/1 - C&P   |  |
| 58<br>59   | 1<br>1  | Conveyor Oven, Ventless  Mobile Oven Stand  |   | 27 A - 6.0 KW - 208/1 - (NEMA 6-50P)  |  |
| 60<br>61   | 1       | Mobile Hot Food Holding Cabinet Refrigerator, Reach-In                                      |   | 13.8 A - 120/1 - C&P (from mounted DR at Item 45)   |  |
| 62<br>63   | 1       | Mobile Hot Food Holding Cabinet Refrigerator, Reach-In                                      |   | 13.8 A - 120/1 - C&P (from mounted DR at Item 25)<br>6.5 A - 120/1 - C&P  |  |
| 64         | 1       | -Spare Number-  |   |   | Control for Itam 67: System and a second with sorter 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1   |
| 65         | 1       | Ventilator Auto-start Control System  |   | 15 A circuit - 120/1  | Control for Item 67; System processor with autostart control in wall mounted cabi<br>Requires wall blocking by GC in non-masonry walls                   |
| 65a<br>65b | 1       | Ventilator Control Interface Screen  Room Temperature Sensor                                |   | Cable from Item 65 Wiring from Item 65  | Cable supplied with system   |
| 66         | 1       | Fire Suppression System   |   | 120/1; J-box for connection to building alarm system & equipment shutdown   | Protection for Item 67; Requires wall blocking by GC in non-masonry walls  |
| 67         | 1       | Exhaust Ventilator  |   | Power to lights from Item 65  | EXH: 919 CFM thru a 10" diameter collar @ -0.612" SP;<br>Coordinate support from structure above for hood hangers by KEC                                 |
| 68<br>69   | 3<br>1  | Panini Grill<br>Work Table  |   | 6.5 A - 208/1 - C&P (NEMA 6-15P)  |  |
| 70         | 1       | Serving Counter   |   | (2) 20 A circuit - 120/1 mounted DR by KEC (stub-up);<br>20 A circuit - 120/208/1 mounted NEMA 14-20R by KEC (stub-up)  |  |
| ′0а<br>71  | 1 1     | Convertible Glass Food Protector Assembly Cutting Board                                     |   |   |  |
| 72<br>73   | 1       | Cold Well, Drop-In Hot/Cold Well Assembly, Drop-In  | 3/4" IW to FS 1" IW to FS   | 8.5 A - 120/1 - C&P (from mounted DR at Item 70) 14.4 A - 120/208/1 - C&P (from mounted NEMA 14-20R at Item 70)         |  |
| 74         | 1       | -Spare Number-  |   | 25,255,7 55. (Hom mounted NEW/Y 17-201) at Item 70)   |  |
| 75<br>76   | 1       | -Spare Number-<br>Serving Counter   |   | (2) 20 A circuit - 120/1 mounted DR by KEC (stub-up);   |  |
| 76a        | 1       | Convertible Glass Food Protector  |   | (3) 20 A circuit - 120/208/1 mounted NEMA 14-20R by KEC (stub-up)   |  |
| 76b<br>77  | 1<br>3  | Convertible Glass Food Protector Hot/Cold Well Assembly, Drop-In                            | 1" IW to FS   | 12 A - 120/208/1 - C&P (from mounted NEMA 14-20R at Item 76)  |  |
| 78<br>79   | 2       | Heated Display Shelf, Two-Tier Refrigerated Self-Service Air Screen Case                    |   | 13.3 A - 120/1 - C&P (from mounted DR at Item 76) 15.3 A - 120/1 - C&P (from mounted NEMA L5-20R at Item 80)            |  |
| 30         | 1       | Serving Counter   |   | 20 A circuit - 120/1 mounted DR by KEC (stub-up);<br>(2) 20 A circuit - 120/208/1 mounted NEMA 14-20R by KEC (stub-up); |  |
| 30a        | 1       | Convertible Glass Food Protector with Warmer  |   | 20 A circuit - 120/1 mounted NEMA L5-20R by KEC (stub-up) 5.3 A - 208/1 (stub-up)                                       |  |
| 81<br>82   | 1       | Hot/Cold Well Assembly, Drop-In Heated Surface, Drop-In                                     | 1" IW to FS   | 12 A - 120/208/1 - C&P (from mounted NEMA 14-20R at Item 80) 7.1 A - 120/1 - C&P (from mounted DR at Item 82)           |  |
| 83<br>84   | 1       | Hot/Cold Well Assembly, Drop-In -Spare Number-  | 1" IW to FS   | 14.4 A - 120/208/1 - C&P (from mounted NEMA 14-20R at Item 80)  |  |
| 85         | 1       | -Spare Number-  |   | 2.2.4.400/4.000//   |  |
| 86<br>87   | 1       | Milk Cooler Milk Cooler   |   | 3.3 A - 120/1 - C&P (floor receptacle) 3 A - 120/1 - C&P (floor receptacle)   |  |
| 88<br>89   | 3       | Mobile Cashier Stand Cashier Terminal (by Owner)  |   | 120/1 - C&P (floor receptacle);   |  |
| 90         |         | Condiment Cart  |   | Data Cable (floor receptacle)   |  |
|            | 1       | Portable Traffic Stanchion (set of three) Range Exhaust Hood with Integral Fire Suppression |   | 15 A circuit - 120/1  | EXH: 500 CFM thru an 8 in. diameter collar @ -0.62" SP;  |
| 91         | 2       | Trailye Exhaust 1000 will illedial File Sillinges in  | I   |   | LALL JOU OF MENING AND III. CHAINEIGH GOMAI (WC. 17)   |

### SCHEDULE NOTES

- 1) UTILITIES SHOWN IN THESE SCHEDULES ARE SPECIFIC TO THE PRIME MANUFACTURER LISTED IN THE WRITTEN SPECIFICATION SECTION 114000. 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.
- 3) INSTALLING SUB-CONTRACTORS MUST NOTIFY CRABTREE-MCGRATH ASSOCIATES IF A UTILITY REQUIREMENT LISTED ON THIS EQUIPMENT SCHEDULE IS NOT AVAILABLE.
- 4) REFER TO THE ABBREVIATIONS NOTES PROVIDED ON THIS SHEET FOR CLARIFICATION OF ABBREVIATIONS USED WITHIN THIS EQUIPMENT SCHEDULE.

| A                      | Amperes               | EXH  | Exhaust              | IW   | Indirect waste            |
|------------------------|-----------------------|------|----------------------|------|---------------------------|
| AFF                    | Above finished floor  | FD   | Floor drain          | KEC  | Kitchen Equip. Contractor |
| BFF                    | Below finished floor  | FFD  | 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          |
| $\mathbf{C}\mathbf{W}$ | 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) |

Abbreviations used:

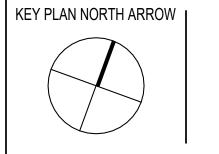




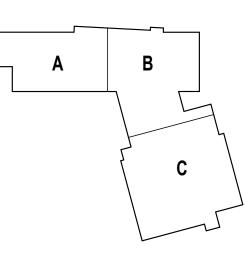


KEYNOTE LEGEND:

100% CONSTRUCTION DOCUMENTS



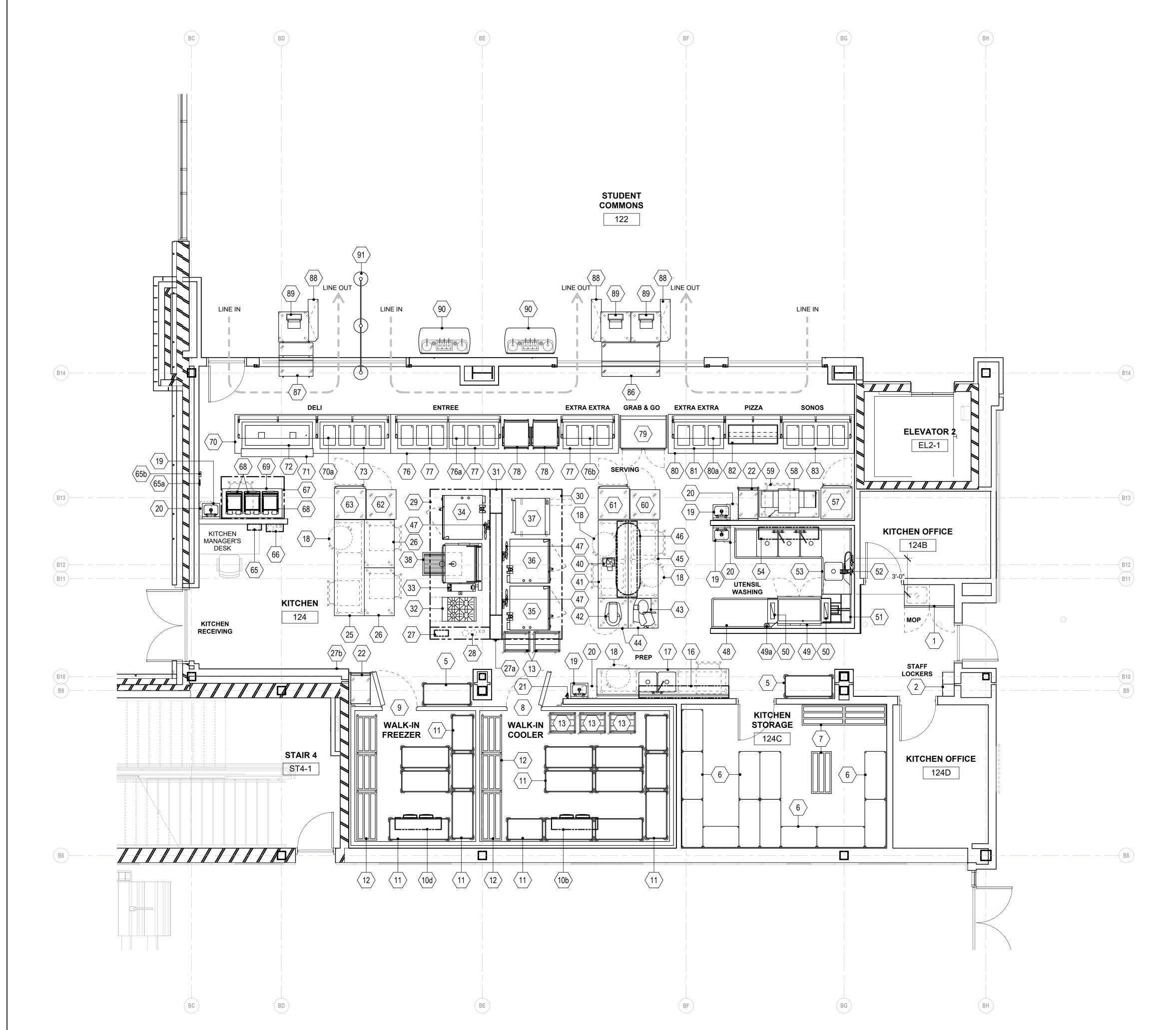
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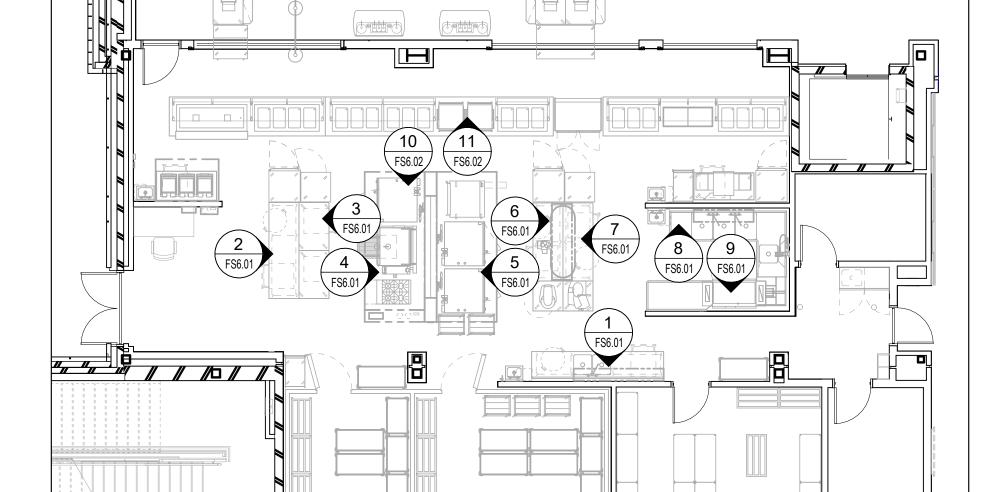


DRAWING NAME:

FOODSERVICE EQUIPMENT SCHEDULE

| DRAWN   | BY:              | RM              |
|---------|------------------|-----------------|
| REVIEW  | ED BY:           | JS              |
| SCALE:  | AS INDICATED     | DRAWING NUMBER: |
| JOB NO. | : 2202.02        | FS2.00          |
| DATE:   | OCTOBER 13, 2023 | 1 02.00         |





Elevation Key Plan

1/8" = 1'-0"

Final condensing unit location and refrigeration line routing to be coordinated and verified in field with GC.

All roof supports, roof penetrations, and weather proofing by GC.

Detail - Condensing Unit Roof Location Plan

1/8" = 1'-0"

### FOODSERVICE EQUIPMENT PLAN

1/4" = 1'-0"

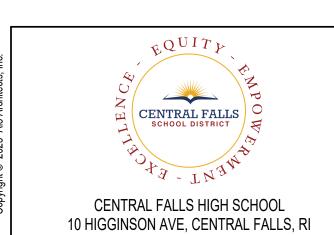
# PLAN NOTES

- 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.
- 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 INSTALL ATION 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.
- 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.
- FLOORING MATERIAL SPECIFIED BY THE ARCHITECT MUST BE PROVIDED WITH A COVED 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                   | Amperes               | EXH  | Exhaust              | IW   | Indirect waste            |  |
| AFF                 | Above finished floor  | FD   | Floor drain          | KEC  | Kitchen Equip. Contractor |  |
| BFF                 | Below finished floor  | FFD  | 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   | Steam supply              |  |
| EC                  | Electrical contractor | H&CW | Hot & cold water     | W    | Waste (direct connection) |  |

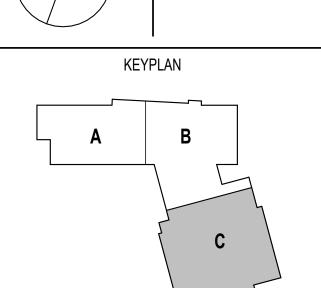






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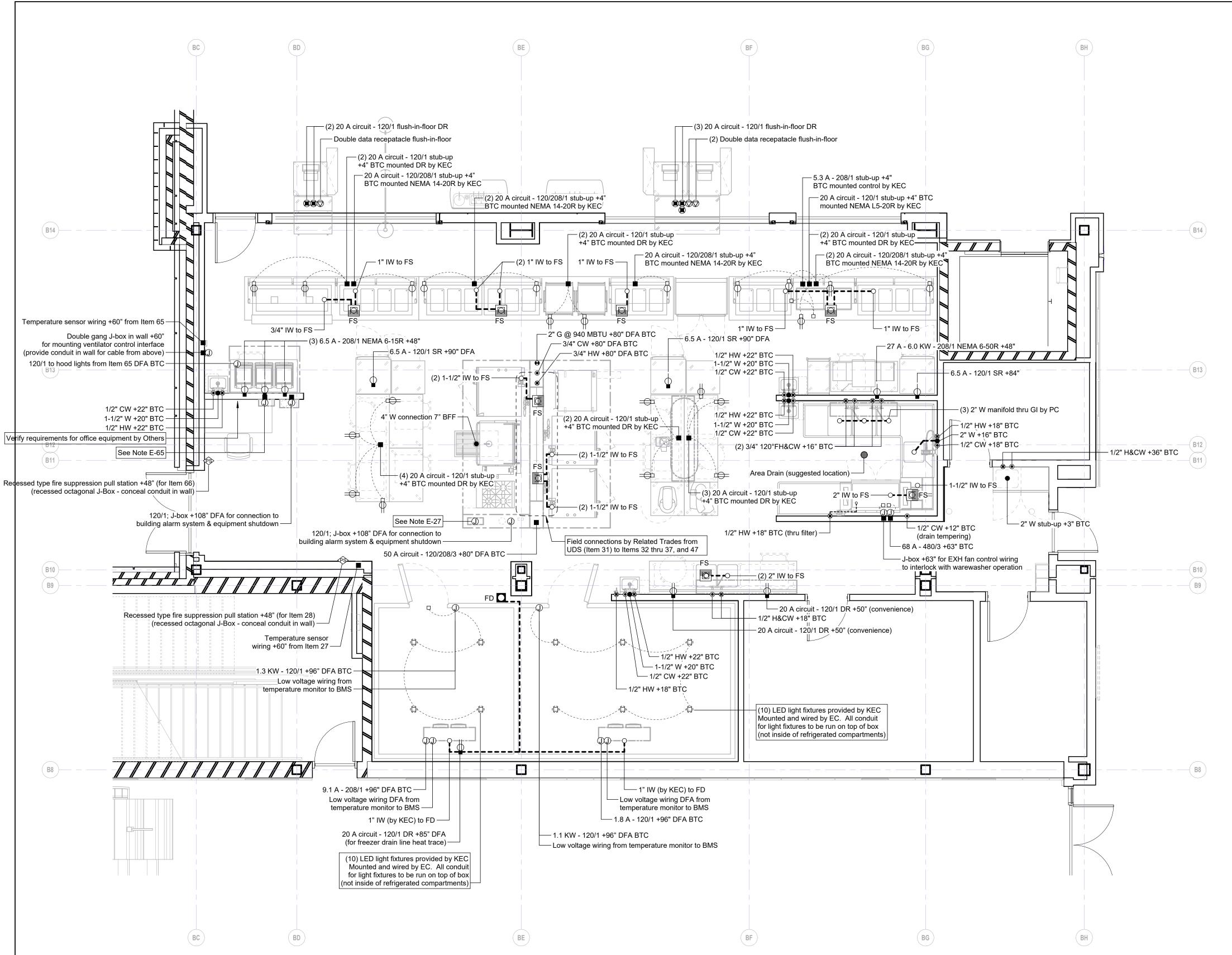
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KEY PLAN NORTH ARROW |



DRAWING NAME:

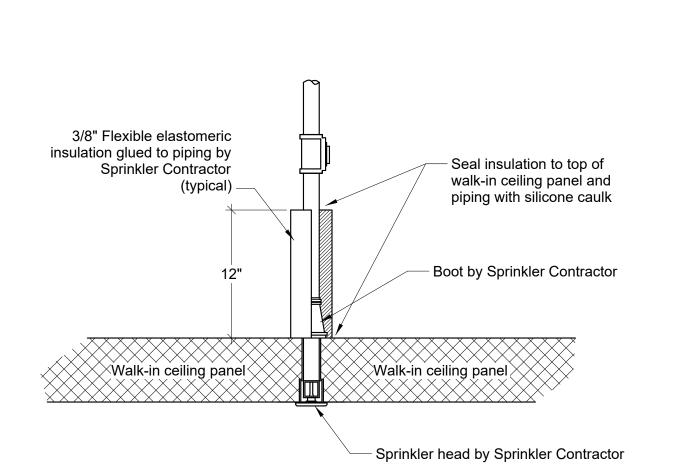
ENLARGED FOODSERVICE EQUIPMENT PLAN

| DRAWN    | BY:              | RM              |
|----------|------------------|-----------------|
| REVIEW   | ED BY:           | JS              |
| SCALE:   | AS INDICATED     | DRAWING NUMBER: |
| JOB NO.: | 2202.02          | FS2 01          |
| DATE:    | OCTOBER 13, 2023 | 1 02.01         |



## FOODSERVICE EQUIPMENT ROUGH-IN PLAN

1/4" = 1'-0"



Typical Detail - Refrigerated Room Fire Sprinkler

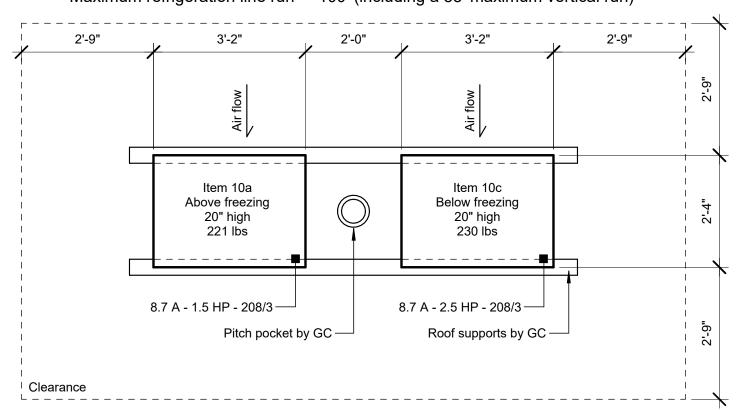
Sealing hub by EC Conduit by EC EC to cut holes as directed by KEC Vinyl sleeve and grommets by EC imesWalk-in ceiling panel ${ imes}$ ∑Walk-in ceiling panel ∑ Rigid steel conduit by EC thru walk-in panel EC to seal between EC to seal between conduit and fixture base and ceiling sleeve with expanding foam - Light fixture provided by KEC 1. All light fixture to be furnished by KEC 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

J-Box by EC

Typical Detail - Refrigerated Room Light Fixture

### Mount on roof per Detail 1/FS2.01

#### Maximum refrigeration line run = 100' (including a 55' maximum vertical run)



Note E-27 15 A circuit - 120/1 DFA for conn to ventilator control & hood lights at Items 29 & 30; Microswitch wiring from fire suppression systems (Item 28); EC to provide CAT5 connection to remote touch screen (Item 27a - cable supplied with system); EC to provide high voltage conns from VFD to EHX fan; EC to provide wiring to temp sensors at hoods; EC to provide wiring to room temp sensors (Item 27b);

FS3.01 1/2" = 1'-0"

1 Detail - Condensing Units

EC to provide wiring from building management system remote control

### Note E-65

15 A circuit - 120/1 DFA for conn to ventilator control & hood lights at Item 67; Microswitch wiring from fire suppression system (Item 66); EC to provide CAT5 connection to remote touch screen (Item 65a - cable supplied with system); EC to provide start/stop relay signal wiring to EHX fan; EC to provide wiring to temp sensors at hood; EC to provide wiring to room temp sensor (Item 66b); EC to provide wiring from building management system remote control

| Abbreviations used: |                       |      |                      |      |                           |
|---------------------|-----------------------|------|----------------------|------|---------------------------|
| A                   | Amperes               | EXH  | Exhaust              | IW   | Indirect waste            |
| AFF                 | Above finished floor  | FD   | Floor drain          | KEC  | Kitchen Equip. Contracto  |
| BFF                 | Below finished floor  | FFD  | 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   | Steam supply              |
| EC                  | Electrical contractor | H&CW | Hot & cold water     | W    | Waste (direct connection) |

## PLUMBING NOTES

LAYOUT.

- 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 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 EOUIPMENT 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 ESCUTCHEON 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.
- (0) 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.
- 2) 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

|   | 1 | WIBING ROOGIT III LEGEND     | EEEOTHIO/IE ROOCH IIV EEGEN |          |                                    |  |  |
|---|---|------------------------------|-----------------------------|----------|------------------------------------|--|--|
|   | • | HOT WATER                    |                             | •        | DUPLEX RECEPTACLE                  |  |  |
|   | • | COLD WATER                   |                             | <b>—</b> | DUPLEX RECEPTACLE (TABLE MOUNTED)  |  |  |
| 1 | • | WASTE - DIRECT CONNECTED     |                             | •        | SIMPLEX RECEPTACLE                 |  |  |
|   | 0 | WASTE - INDIRECT             |                             |          | SIMPLEX RECEPTACLE (TABLE MOUNTED) |  |  |
|   | • | GAS                          |                             |          | SPECIAL PURPOSE RECEPTACLE         |  |  |
|   | • | AREA FD (SUGGESTED LOCATION) |                             |          | FLOOR RECEPTACLE                   |  |  |
|   |   | FLOOR DRAIN                  |                             | 0        | JUNCTION BOX                       |  |  |
|   | • | FUNNEL FLOOR DRAIN           |                             | •        | DROP CORD                          |  |  |
| r |   | FLOOR SINK                   |                             | -        | ELECTRICAL CONDUIT                 |  |  |
|   |   | FLOOR SINK (3/4 GRATE)       |                             |          | FIELD CONNECTION                   |  |  |
|   |   | FLOOR SINK (1/2 GRATE)       |                             | <b>□</b> | SWITCH                             |  |  |
|   | 0 | FIELD CONNECTION             |                             | ٦        | LIGHT FIXTURE                      |  |  |
|   |   |                              | 1                           |          |                                    |  |  |

PLUMBING ROUGH-IN LEGEND | ELECTRICAL ROUGH-IN LEGEND

# **ELECTRICAL NOTES**

FIELD PIPING (WASTE)

FIELD PIPING (WATER)

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.

FIRE PULL STATION

/---- FIELD WIRING

- ELECTRICAL CONTRACTOR IS RESPONSIBLE FOR ALL FINAL CONNECTIONS TO EQUIPMENT THAT REQUIRES 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 MANUFACTURER'S SHOP DRAWINGS AND EQUIPMENT CUT SHEETS SUBMITTED TO CONFIRM SCOPE REQUIREMENTS AND 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 STRAINRELIEF.

ELECTRICAL CONNECTIONS ON THIS PLAN ARE PROVIDED AS IT RELATES SPECIFICALLY

TO FOOD SERVICE 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.
- 9) 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.
- 10) ELECTRICAL CONTRACTOR TO INSTALL UTILITIES CONCEALED IN WALLS AND STUB-OUT AT TERMINATION POINTS.
- I) 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. 12) 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. 13) ELECTRICAL CONTRACTOR MUST PROVIDE ELECTRICAL POWER TO ANY COOKING EQUIPMENT THROUGH A SHUNT TRIP SYSTEM.
- 14) FOOD PREPARATION AREAS MUST BE PROVIDED WITH 50 FOOT CANDLES OF LIGHTING AS REQUIRED BY THE NATIONAL FOOD CODE.
- 15) ELECTRICAL CONTRACTOR MUST VERIFY REMOTE FIRE SUPPRESSION PULL STATION
- LOCATIONS WITH THE LOCAL FIRE INSPECTOR PRIOR TO INSTALLATION. 16) 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

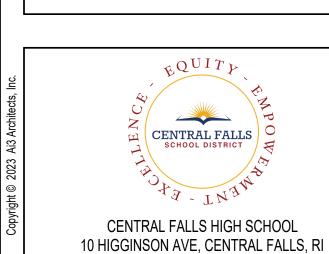
NUISANCE TRIPPING THAT IS COMMON WITH COMMERCIAL FOODSERVICE EQUIPMENT.



Framingham, MA

www.ai3architects.com

161 West Main Street 978.352.8500 Georgetown, MA 01833 crabtree-mcgrath.com

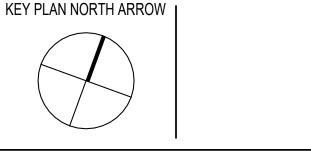


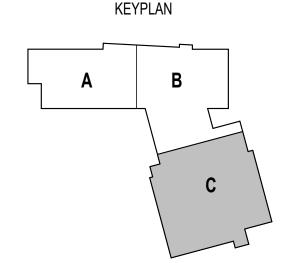
KEYNOTE LEGEND:

111 Speen Street, Suite 300

508.358.0790

**100% CONSTRUCTION DOCUMENTS** 

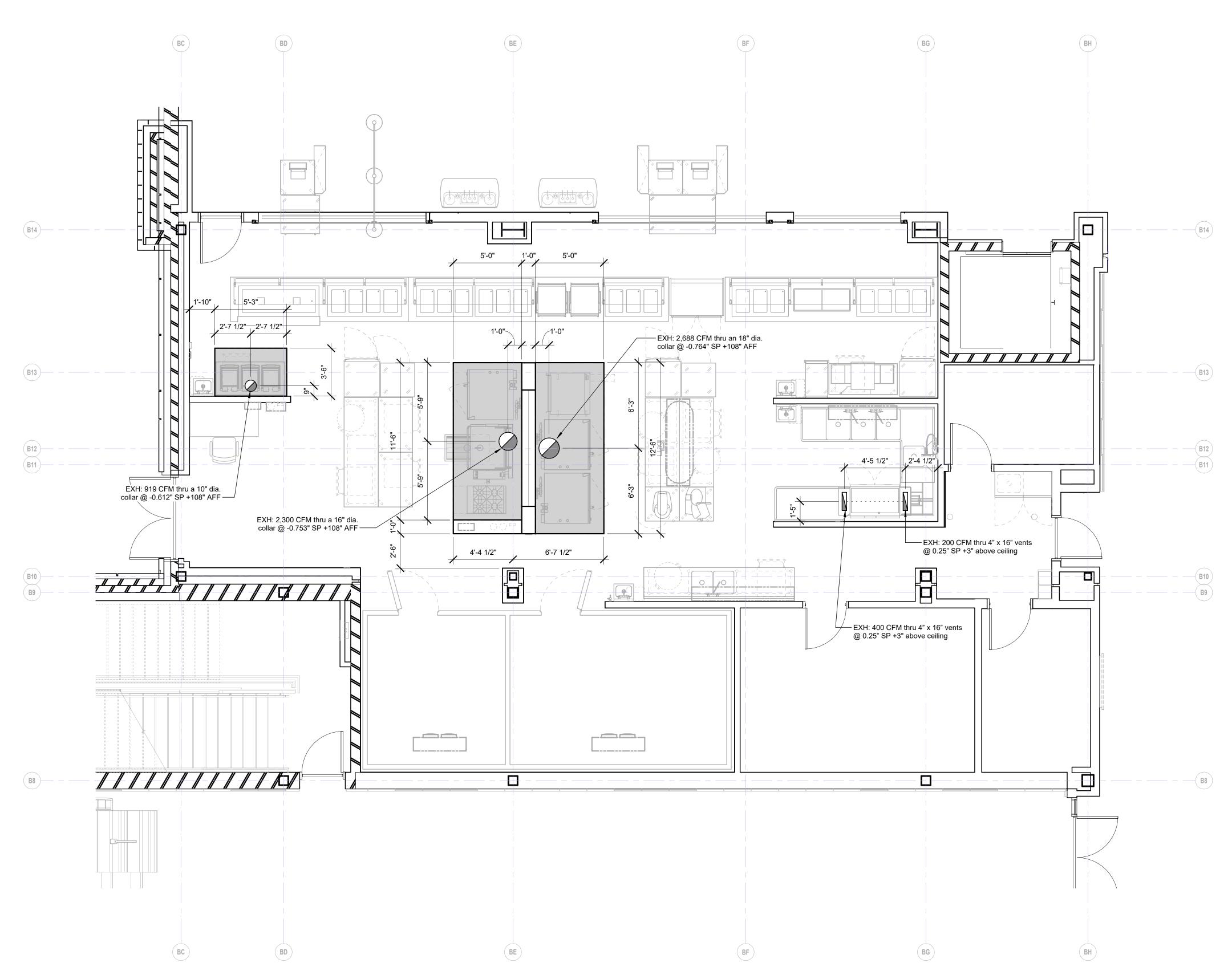




DRAWING NAME:

FOODSERVICE **EQUIPMENT** 

|  | DRAWN   | BY:              | RM              |
|--|---------|------------------|-----------------|
|  | REVIEW  | ED BY:           | JS              |
|  | SCALE:  | AS INDICATED     | DRAWING NUMBER: |
|  | JOB NO. | : 2202.02        | FS3 01          |
|  | DATE:   | OCTOBER 13, 2023 | 1 00.01         |



FOODSERVICE EQUIPMENT VENTILATION ROUGH-IN PLAN

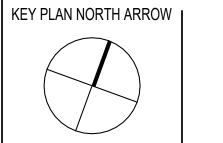




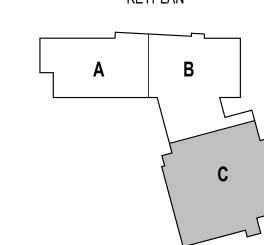


KEYNOTE LEGEND:

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KEYPLAN



DRAWING NAME: FOODSERVICE **EQUIPMENT** VENTILATION

Abbreviations used:

A Amperes

EXH Exhaust

BFF Below finished floor FFD Funnel floor drain KW Kilowatt

BTC Branch to connection FHW Fahrenheit hot water 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

EC Electrical contractor H&CW Hot & cold water W Waste (direct connection)

AFF Above finished floor FD Floor drain

DR Duplex receptacle HW Hot water

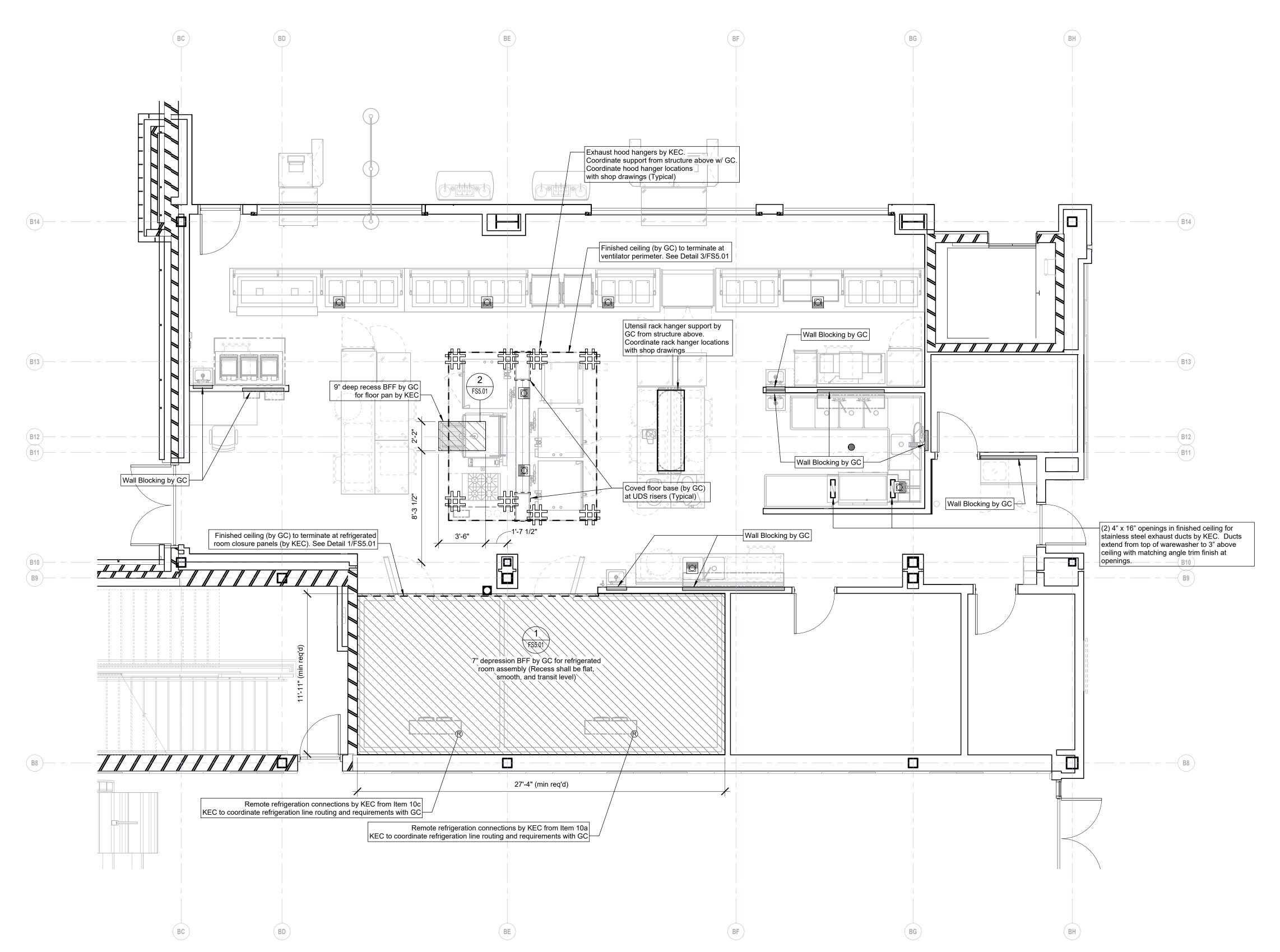
IW Indirect waste

KEC Kitchen Equip. Contractor

PC Plumbing Contractor

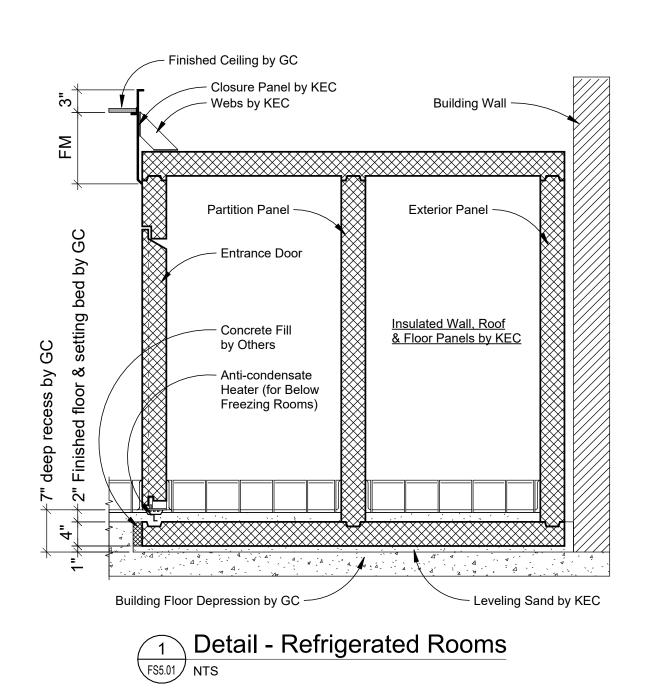
SR Single receptacle
SS Steam supply

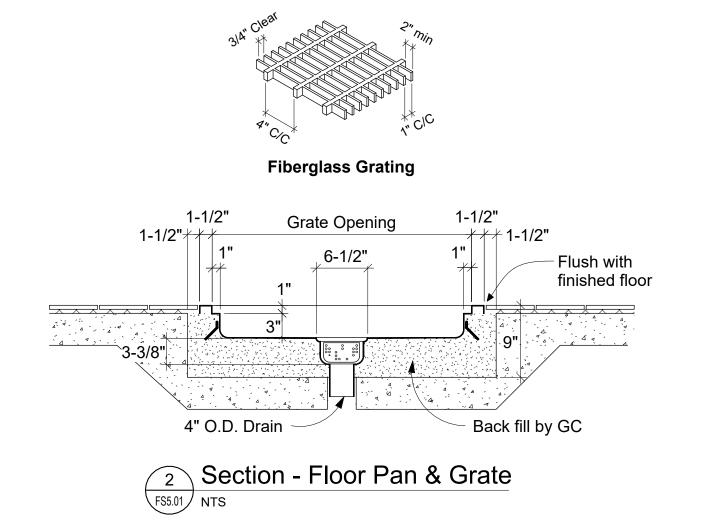
| ROUGH-IN PLAN |              |                 |  |  |
|---------------|--------------|-----------------|--|--|
| DRAWN BY      | · .          | RM              |  |  |
| REVIEWED      | BY:          | JS              |  |  |
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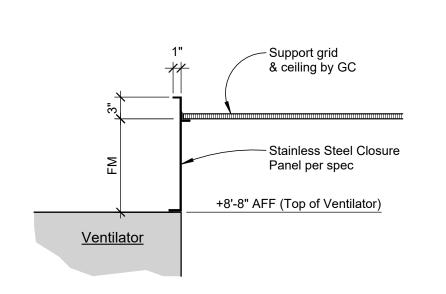


FOODSERVICE EQUIPMENT SPECIAL CONDITIONS PLAN









Detail - Ventilator Ceiling Closure

| SS5.01 | NTS |

### SPECIAL CONDITIONS NOTES

PROVIDED IN THE FIELD.

- 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
- 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 ANDINSTALLED 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 RESPONSIBILE 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'-8" 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 VENTILATIO SYSTEM. START-UP AND AIR

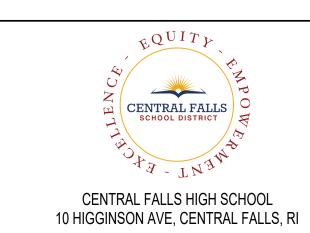
BALANCING OF THESE SYSTEMS MUST BE COMPLETED BY THE HVAC CONTRACTOR.

| Abbre | viations used:        |      |                      |      |                           |
|-------|-----------------------|------|----------------------|------|---------------------------|
| A     | Amperes               | EXH  | Exhaust              | IW   | Indirect waste            |
| AFF   | Above finished floor  | FD   | Floor drain          | KEC  | Kitchen Equip. Contractor |
| BFF   | Below finished floor  | FFD  | 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   | Steam supply              |
| EC    | Electrical contractor | H&CW | Hot & cold water     | W    | Waste (direct connection) |



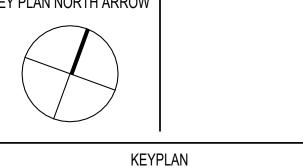
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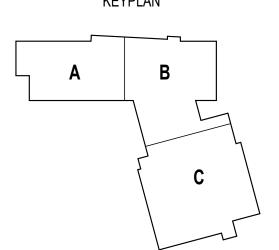




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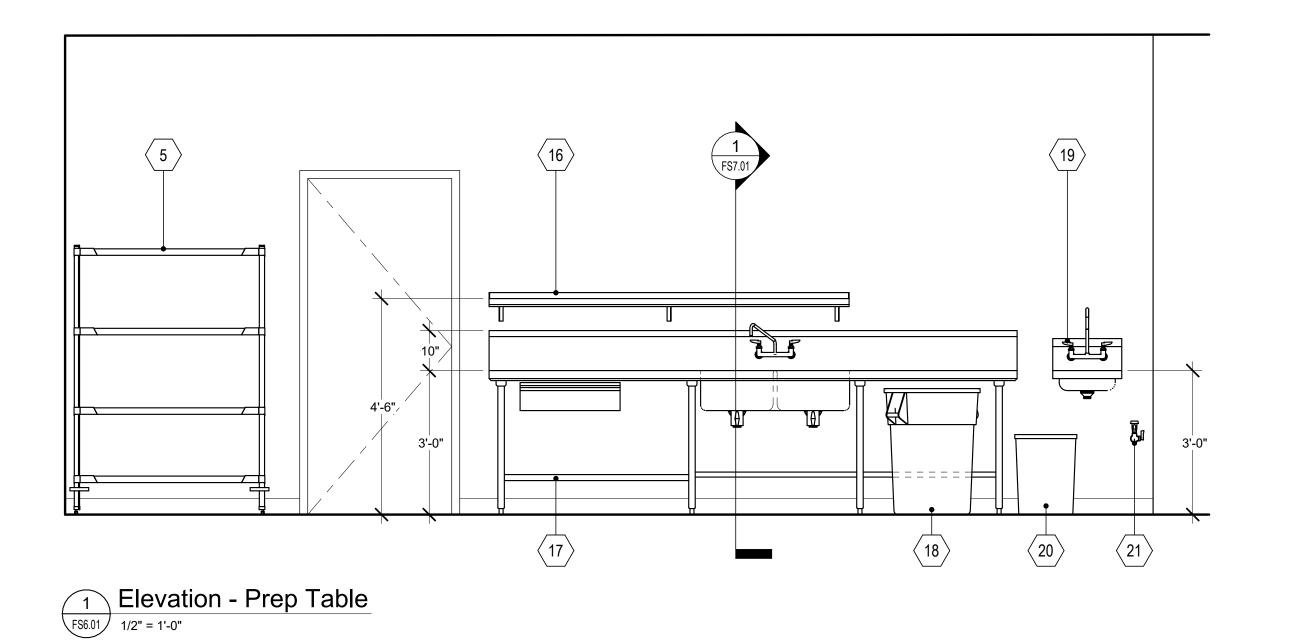
100% CONSTRUCTION DOCUMENTS KEY PLAN NORTH ARROW |

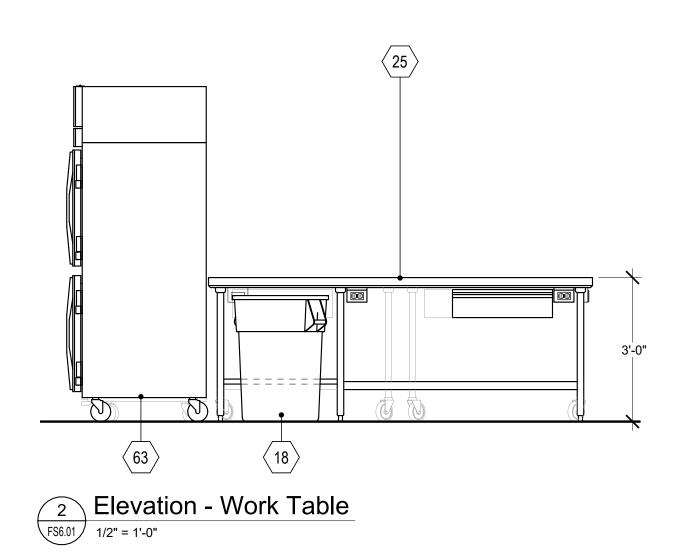


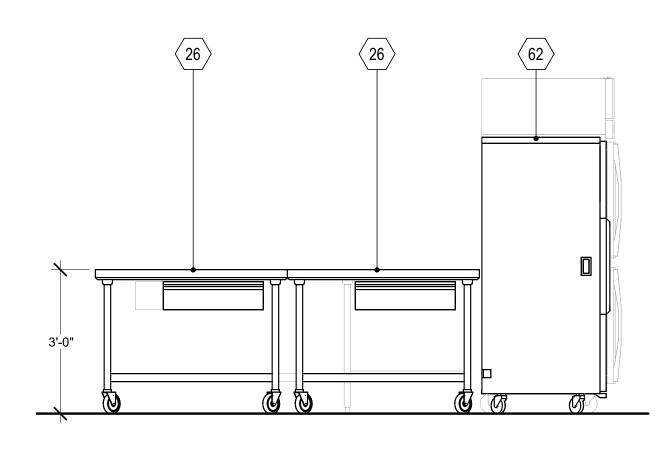


DRAWING NAME: FOODSERVICE **EQUIPMENT** SPECIAL **CONDITIONS PLAN** 

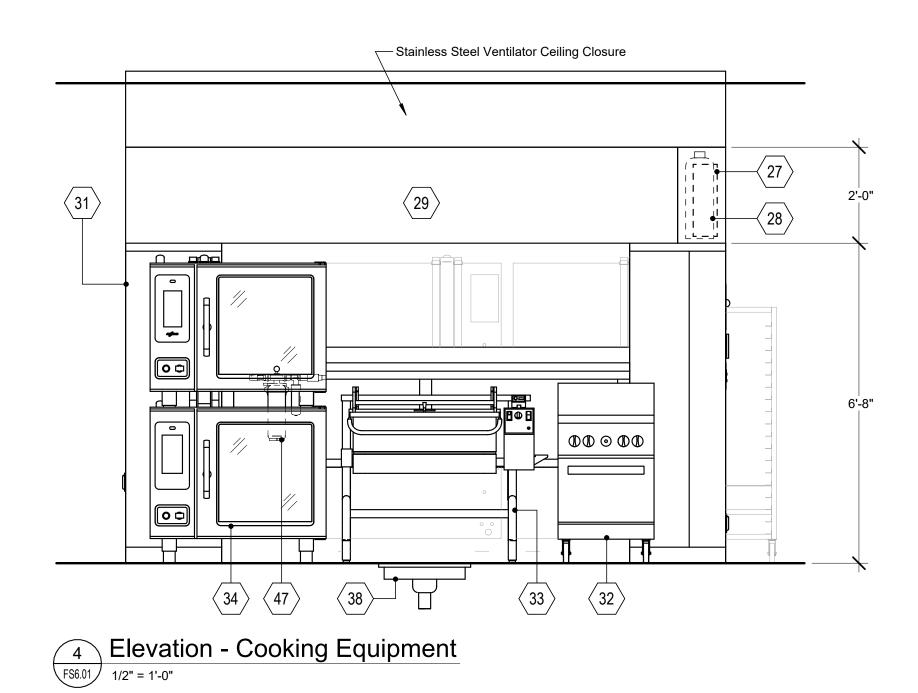
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| SCALE:       | AS INDICATED     | DRAWING NUMBER: |  |  |
| JOB NO.      |                  | FS5.01          |  |  |
| DATE:        | OCTOBER 13, 2023 | 1 00.01         |  |  |

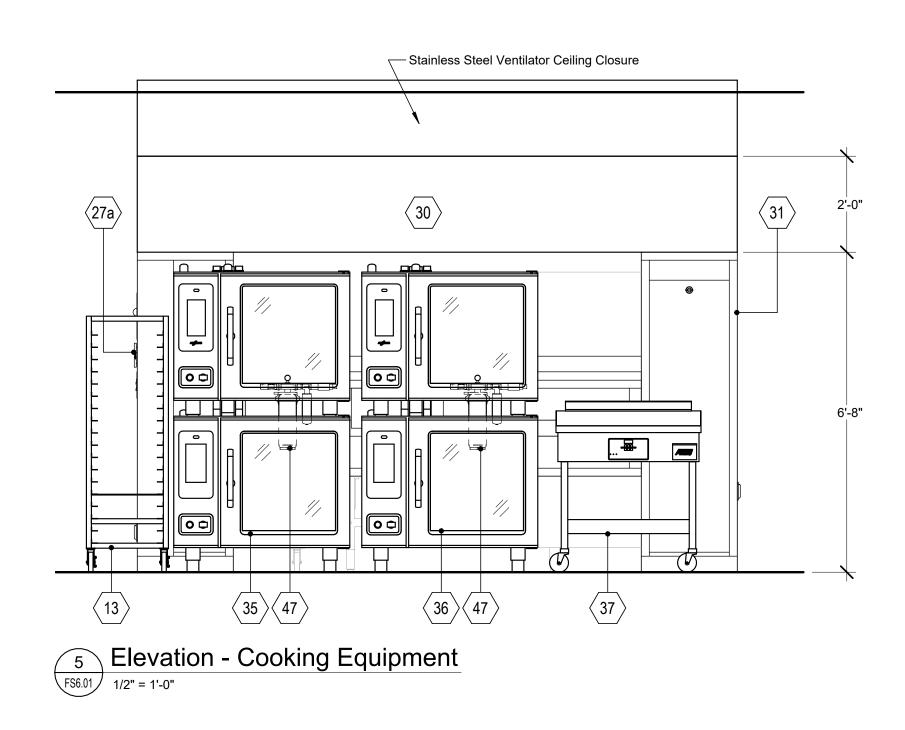


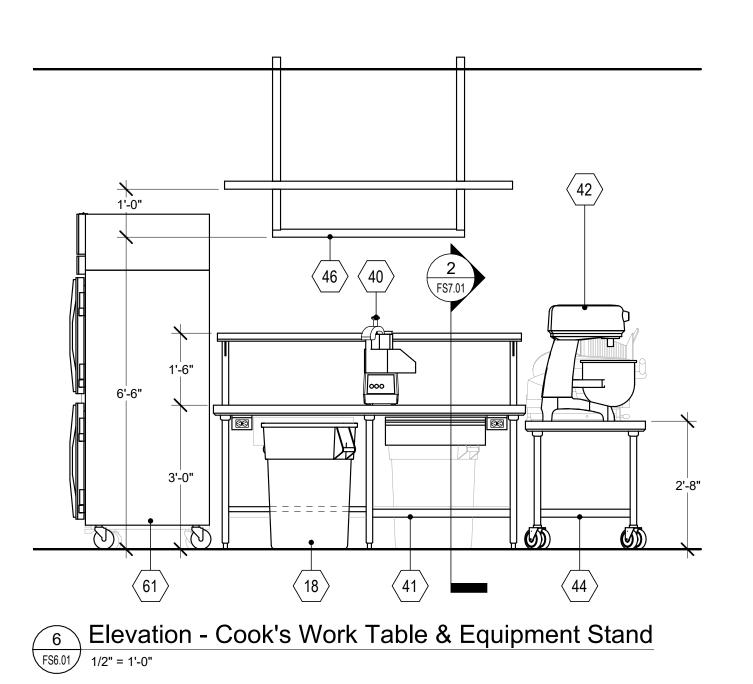


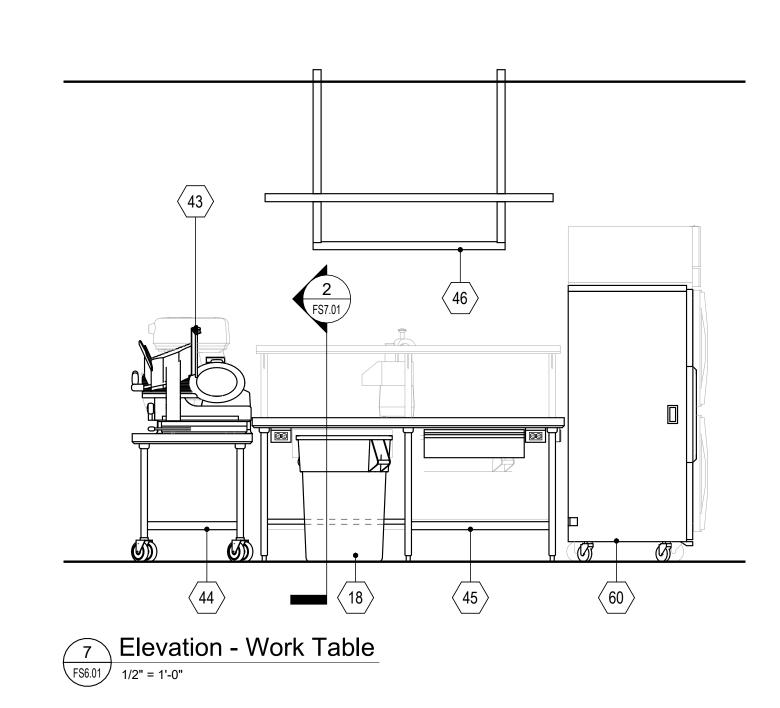


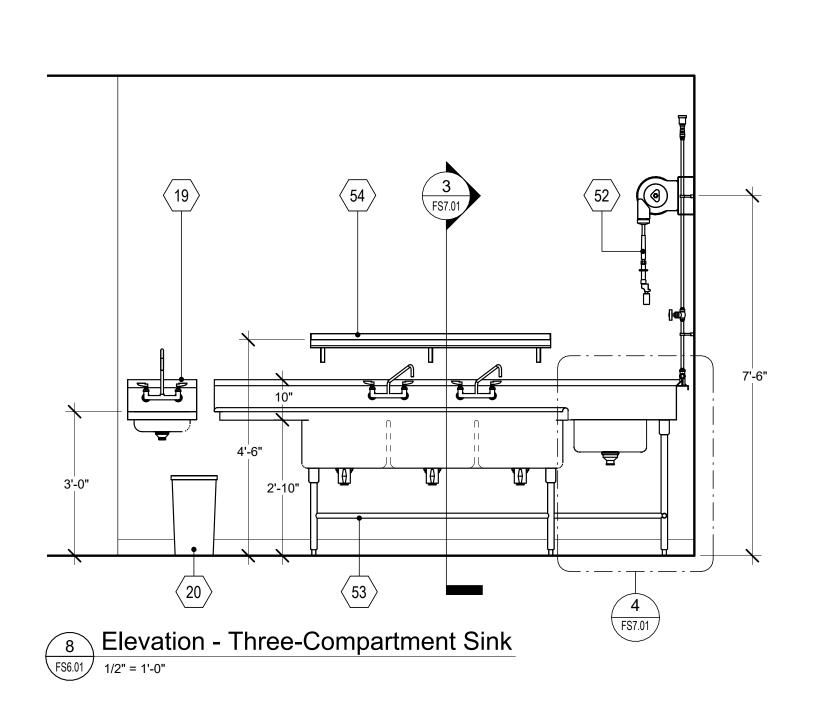


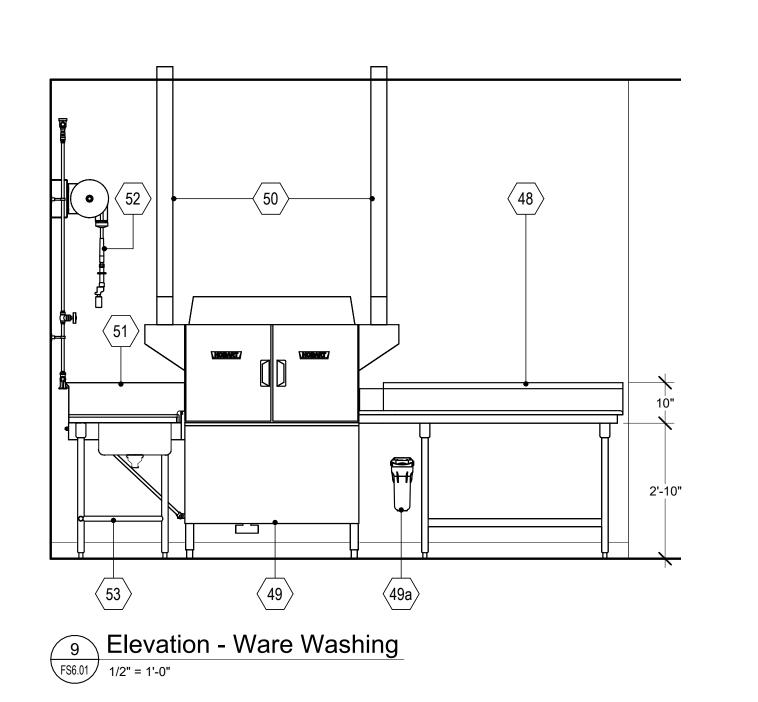


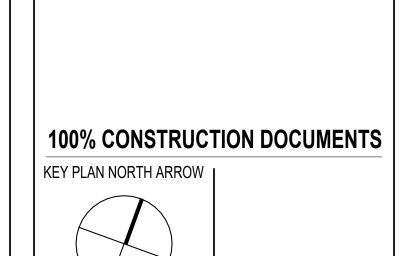












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> 161 West Main Street Georgetown, MA 01833

KEYNOTE LEGEND:

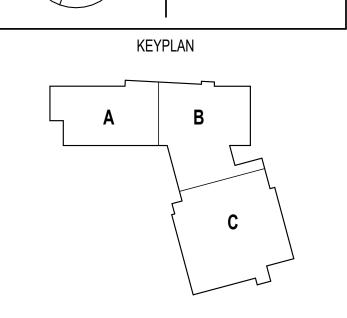
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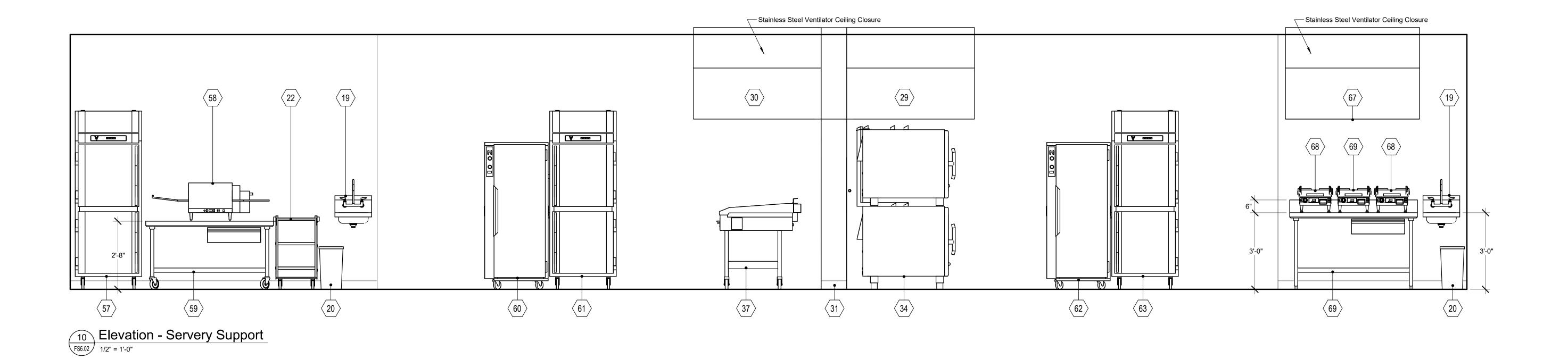
crabtree-mcgrath.com

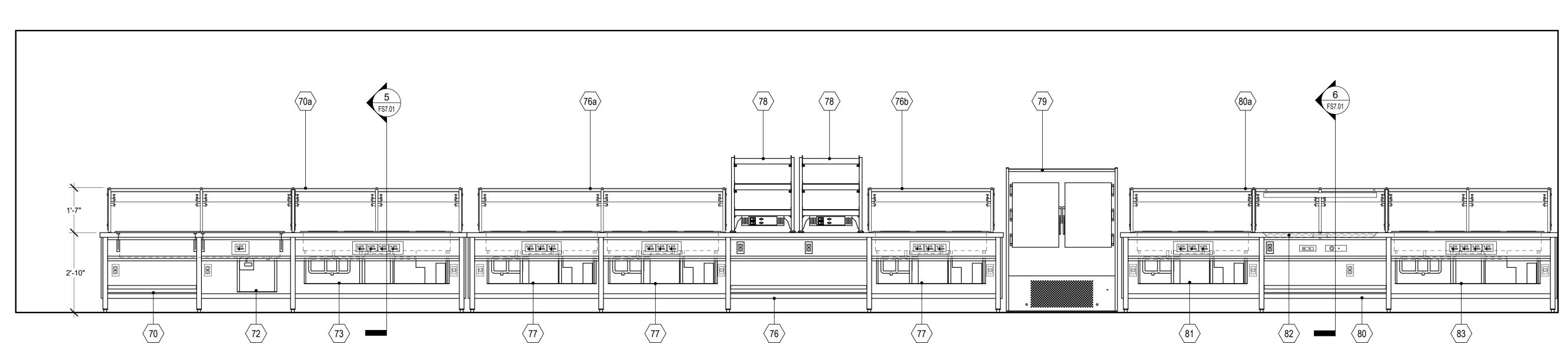


FOODSERVICE
EQUIPMENT
ELEVATIONS

|  | DRAWN BY | :            | RM              |  |  |
|--|----------|--------------|-----------------|--|--|
|  | REVIEWED | BY:          | JS              |  |  |
|  | SCALE:   | AS INDICATED | DRAWING NUMBER: |  |  |
|  | JOB NO.: | 2202.02      | ECC 01          |  |  |

JOB NO.: 2202.02 FS6.01





Elevation - Serving Counters

1/2" = 1'-0"

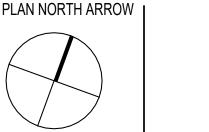


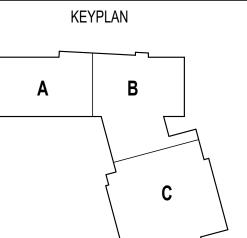




KEYNOTE LEGEND:

100% CONSTRUCTION DOCUMENTS
KEY PLAN NORTH ARROW



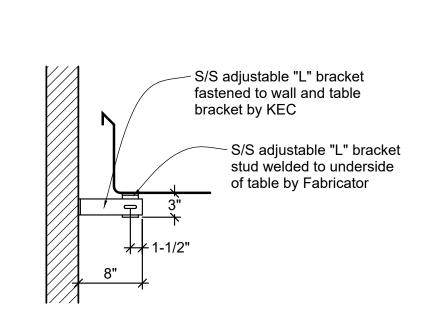


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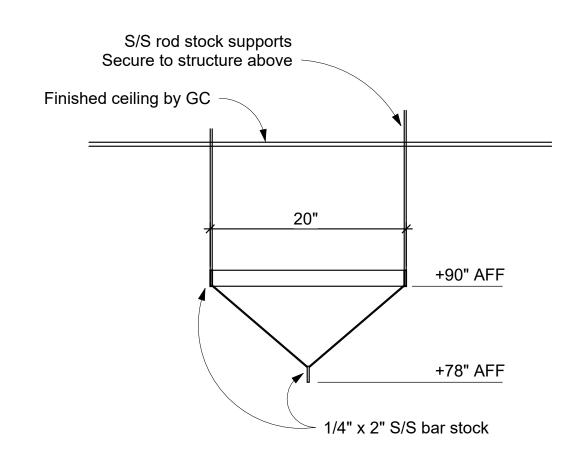
FOODSERVICE EQUIPMENT ELEVATIONS

|  | DRAWN BY: |              |                 |  |  |
|--|-----------|--------------|-----------------|--|--|
|  | REVIEWED  | ) BY:        | JS              |  |  |
|  | SCALE:    | AS INDICATED | DRAWING NUMBER: |  |  |
|  |           |              |                 |  |  |

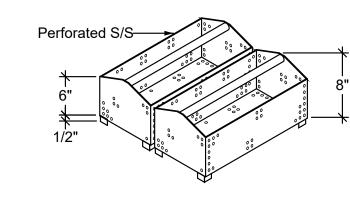
NO.: 2202.02 **FS6.C** 



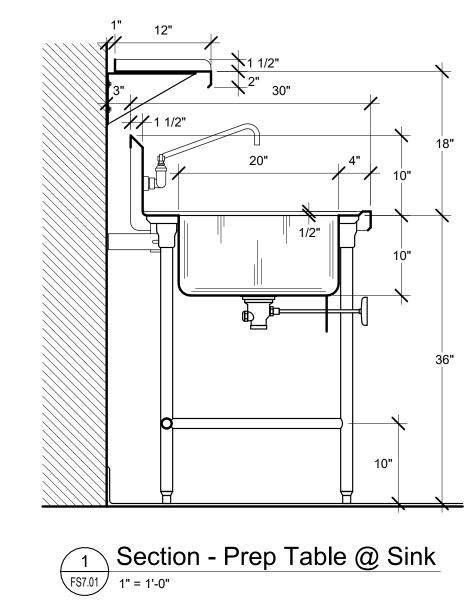
Section - Wall Bracket

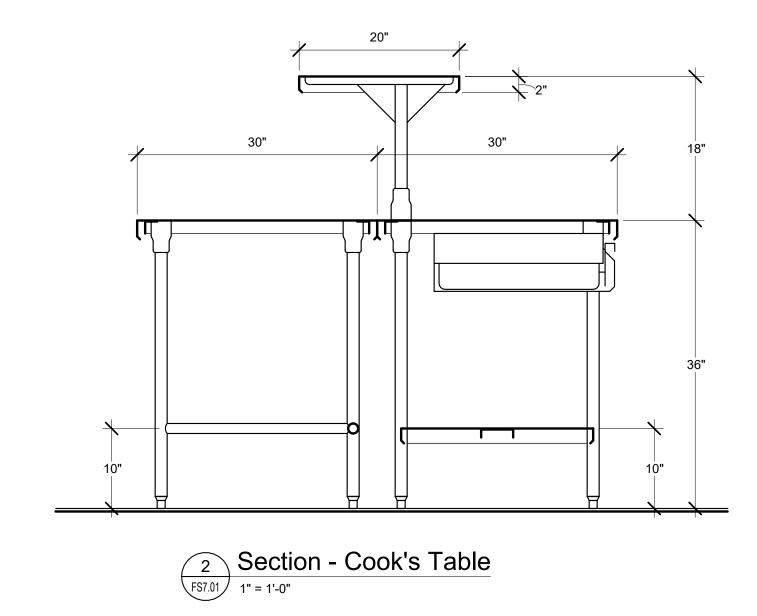


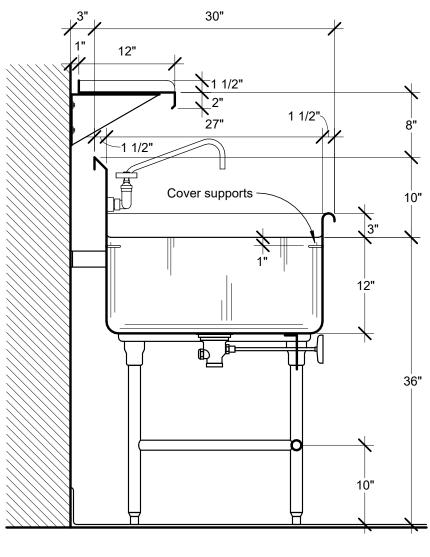
Section - Ceiling Mounted Utensil Rack

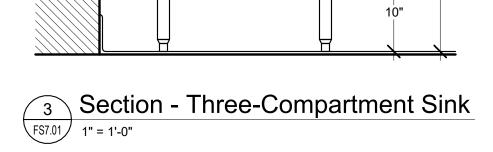


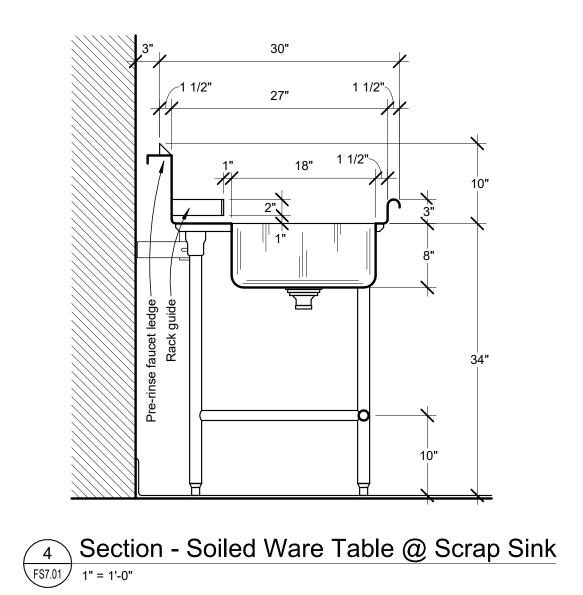
Detail - Scrap Baskets

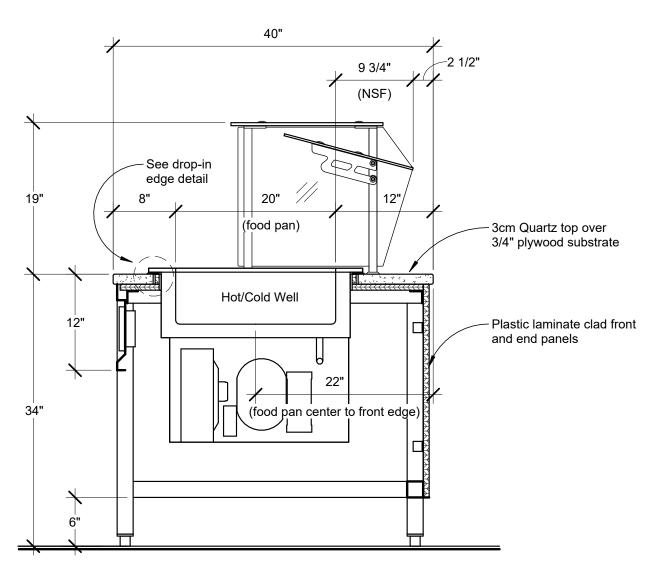


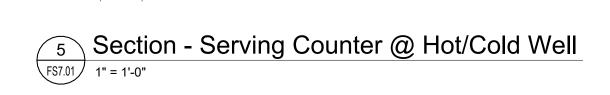


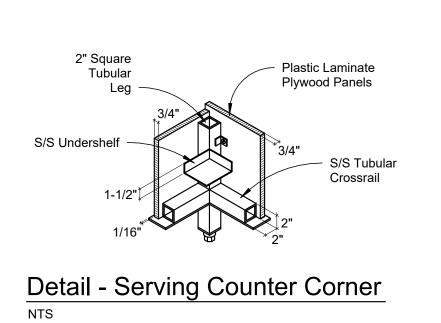


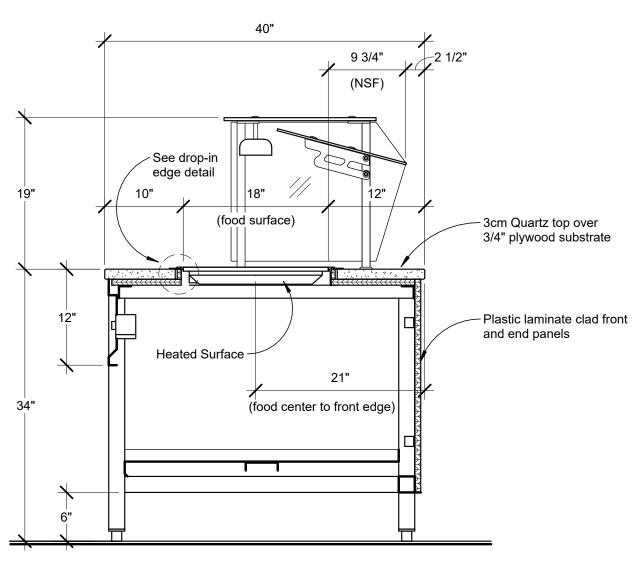




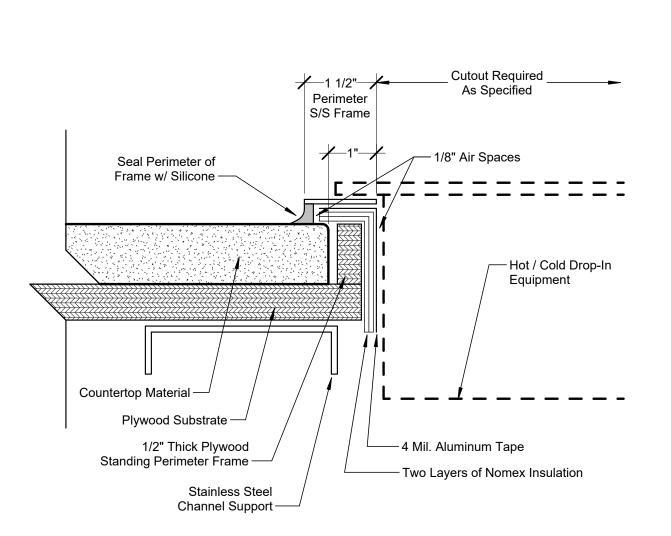








Section - Serving Counter @ Heated Surface



Detail - Counter Cutout Edge @ Drop-In Equipment

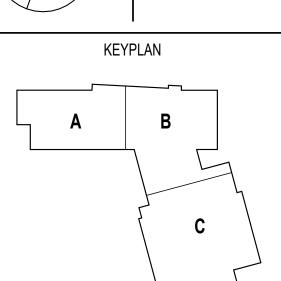






KEYNOTE LEGEND:





FOODSERVICE EQUIPMENT DETAILS

DRAWING NAME:

| DRAWN   | BY:              | Author          |
|---------|------------------|-----------------|
| REVIEW  | ED BY:           | Checker         |
| SCALE:  | AS INDICATED     | DRAWING NUMBER: |
| JOB NO. | : 2202.02        | FS7 01          |
| DATE:   | OCTOBER 13, 2023 | 1 01.01         |