

FIRST FLOOR - ZONE C - FOODSERVICE EQUIPMENT PLAN
 1/8" = 1'-0"

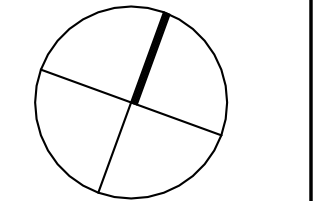


CENTRAL FALLS HIGH SCHOOL
 10 HIGGINSON AVE, CENTRAL FALLS, RI

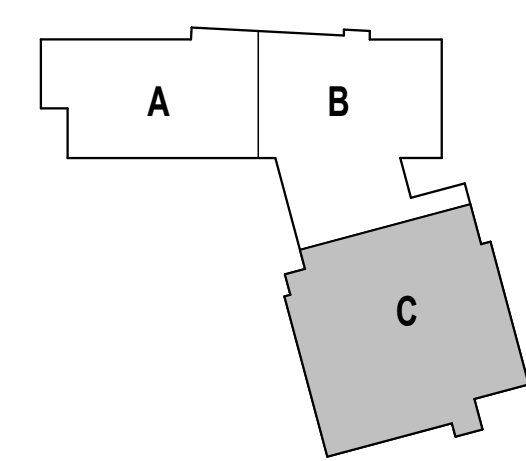
KEYNOTE LEGEND:

100% CONSTRUCTION DOCUMENTS

KEY PLAN NORTH ARROW



KEYPLAN



DRAWING NAME:

FIRST FLOOR -
 ZONE C -
 FOODSERVICE
 EQUIPMENT PLAN

DRAWN BY: RM

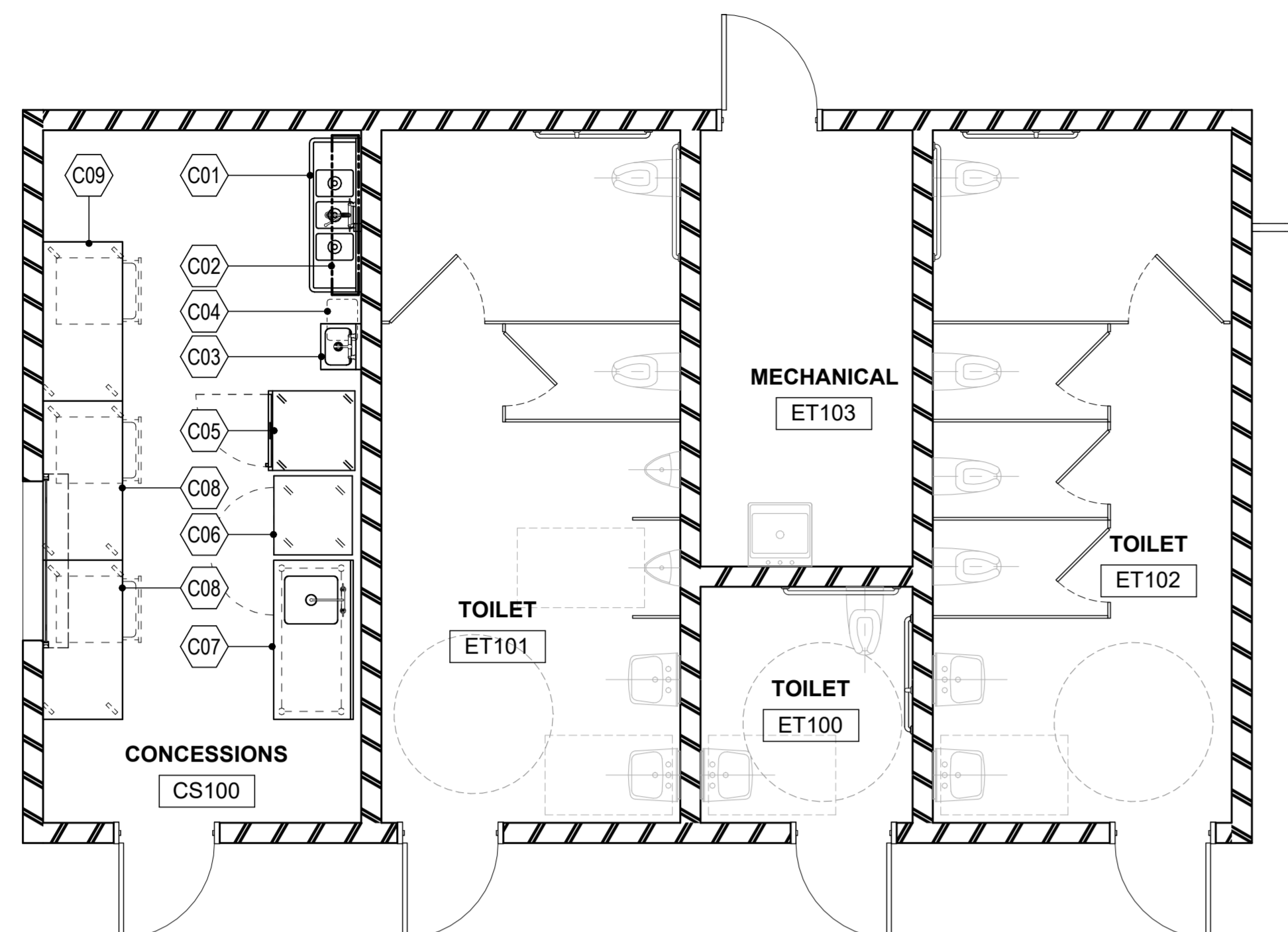
REVIEWED BY: JS

SCALE: AS INDICATED | DRAWING NUMBER:

JOB NO.: 2202.02

DATE: OCTOBER 13, 2023

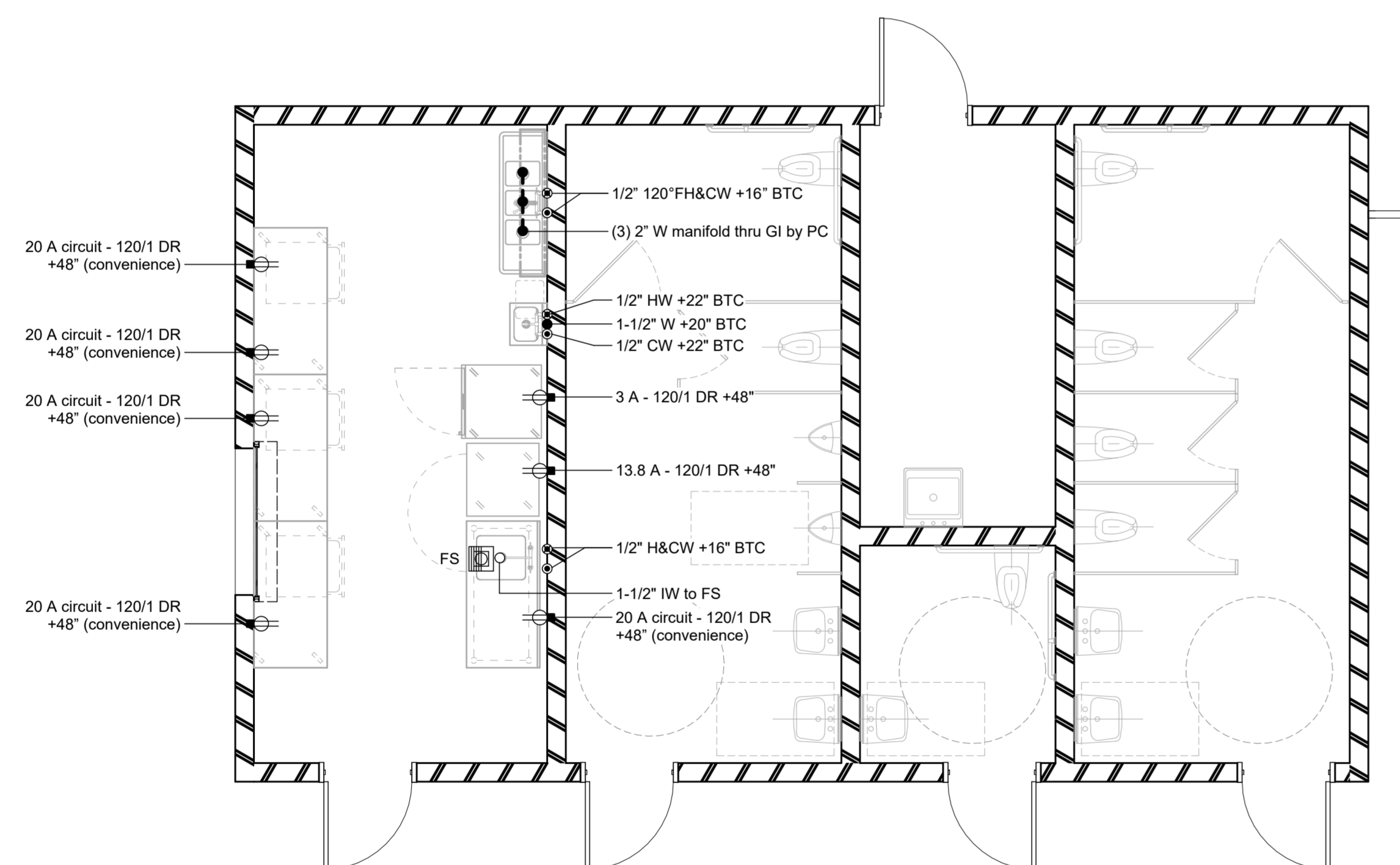
FS1.13



CONCESSIONS FOODSERVICE EQUIPMENT PLAN

1/4" = 1'-0"

SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS					
Item	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	



CONCESSIONS FOODSERVICE EQUIPMENT ROUGH-IN PLAN

1/4" = 1'-0"

Abbreviations used:

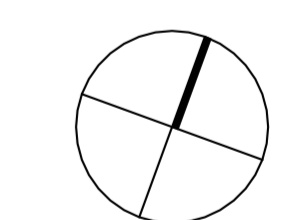
A	Amperes	EXH	Exhaust	IW	Indirect waste
AFF	Above finished floor	FD	Floor drain	KEC	Kitchen Equip. Contractor
BFF	Below finished floor	FFD	Furred floor drain	KV	Kilovolt
BTC	Branch to connection	FHW	Fahrenheit hot water	MBTU	BTU per hour/1000
C&P	Cord & plug provided	FS	Floor sink	MUA	Make-up air
CFM	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)



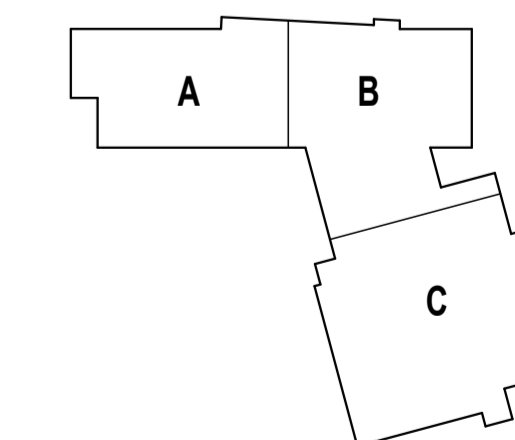
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KEY PLAN NORTH ARROW



KEYPLAN



DRAWING NAME:

CONCESSIONS
FOODSERVICE
EQUIPMENT PLAN

DRAWN BY: _____ Author

REVIEWED BY: _____ Checker

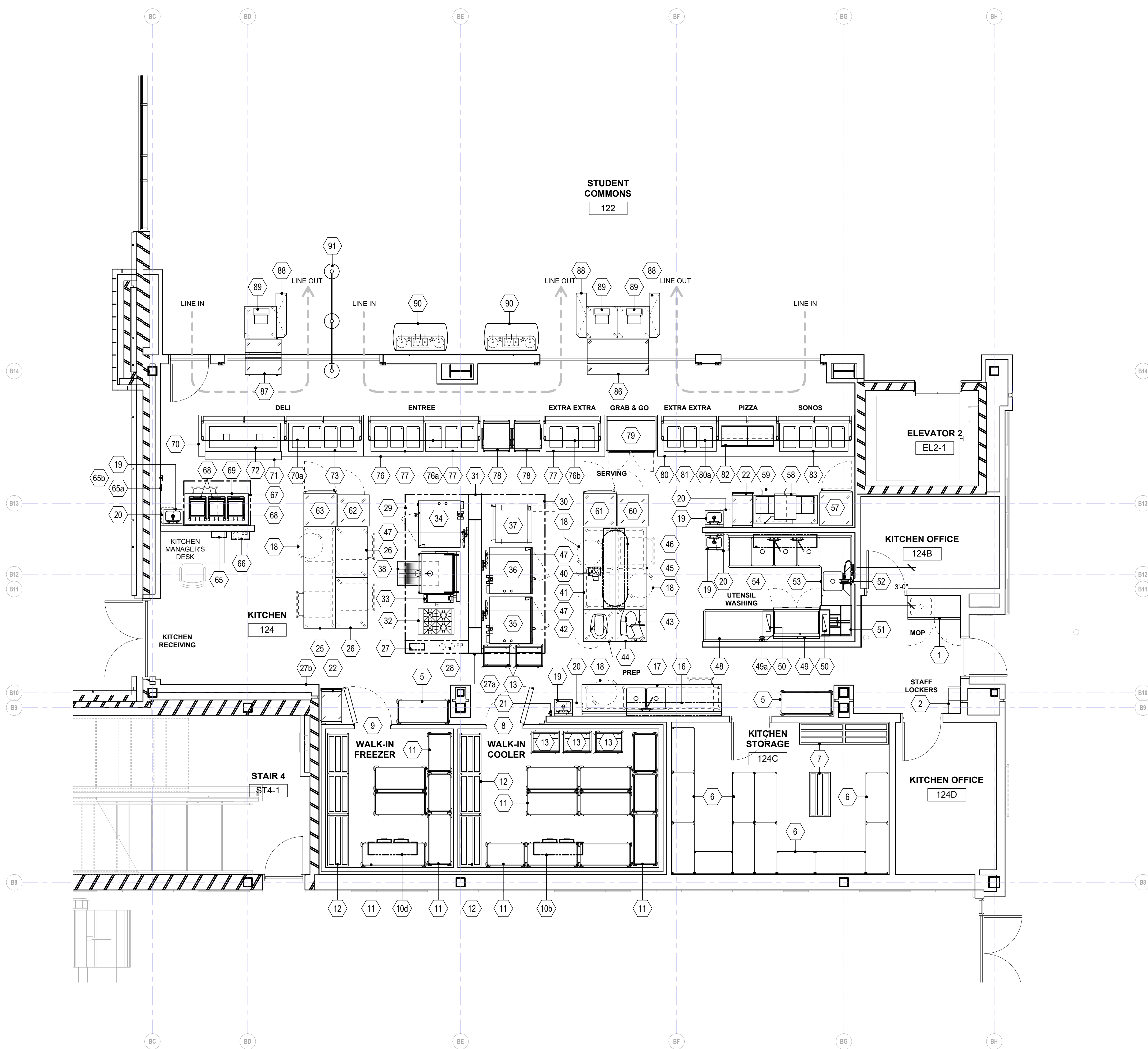
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JOB NO.: 2202.02 | FS1.60
DATE: OCTOBER 13, 2023



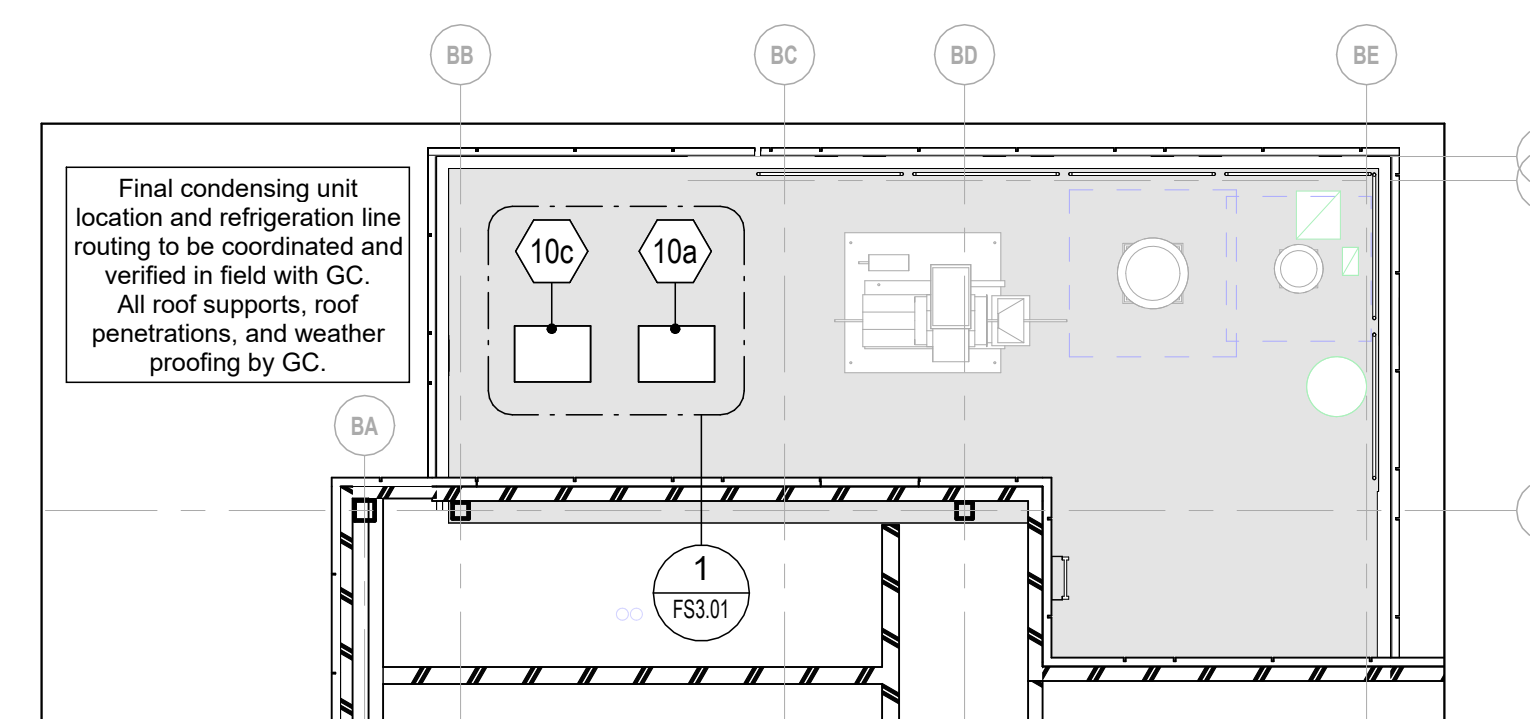
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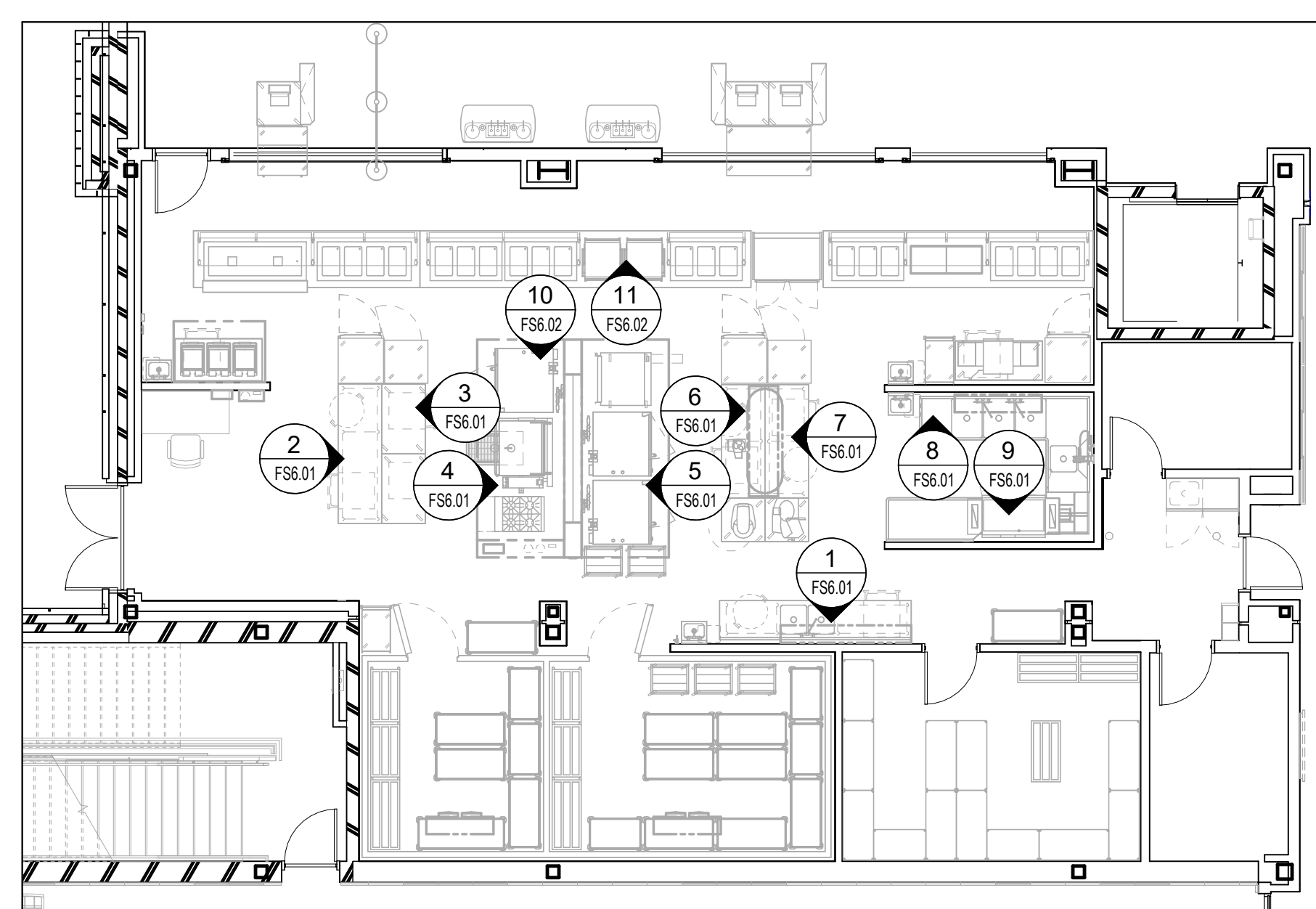
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FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"



1 Detail - Condensing Unit Roof Location Plan
FS2.01 1/8" = 1'-0"



Elevation Key Plan
1/8" = 1'-0"

PLAN NOTES

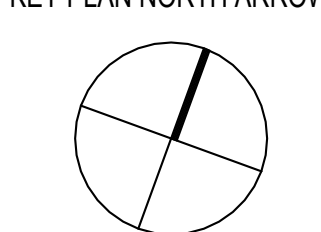
- IT IS THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO FIELD VERIFY THE DELIVERY PATH OF ALL EQUIPMENT WITHIN THEIR SCOPE WITH BUILDING CONDITIONS PRIOR TO ORDERING TO CONFIRM ALL EQUIPMENT FITS WITHIN THE DESIGNATED SPACE AS LOCATED ON PLANS.
- KITCHEN EQUIPMENT CONTRACTOR SHALL COORDINATE WITH THE GENERAL CONTRACTOR AS NECESSARY FOR OPENINGS IN BUILDING, WALL LEAVE OUTS, DOOR WIDTHS AND HEADER HEIGHTS REQUIRED FOR DELIVERY AND INSTALLATION MEANS.
- 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.
- ALL FOODSERVICE EQUIPMENT AND CUSTOM FABRICATED ITEMS MUST MEET THE STANDARDS OF THE NATIONAL SANITATION FOUNDATION AND SHALL BE LABELED ACCORDINGLY.

Abbreviations used:

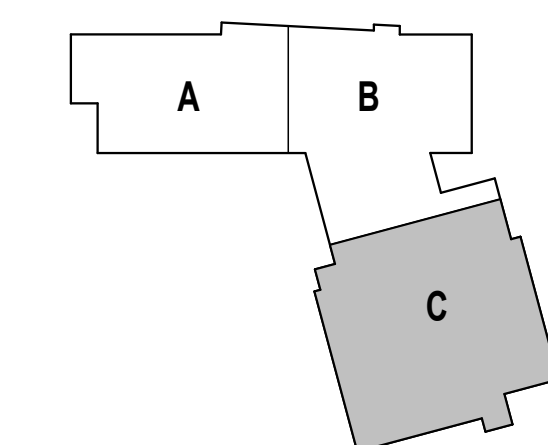
A	Amperes	EXH	Exhaust	IW	Indirect waste
AFF	Above finished floor	FD	Floor drain	KEC	Kitchen Equip. Contractor
BFF	Below finished floor	FFD	Fanned floor drain	KV	Kilovolt
BTC	Branch to connection	FHW	Fahrenheit hot water	MBTU	BTU per hour/1000
C&P	Cord & plug provided	FS	Floor sink	MUA	Make-up air
CFM	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)

100% CONSTRUCTION DOCUMENTS

KEY PLAN NORTH ARROW



KEYPLAN



DRAWING NAME:

**ENLARGED
FOODSERVICE
EQUIPMENT PLAN**

DRAWN BY: RM

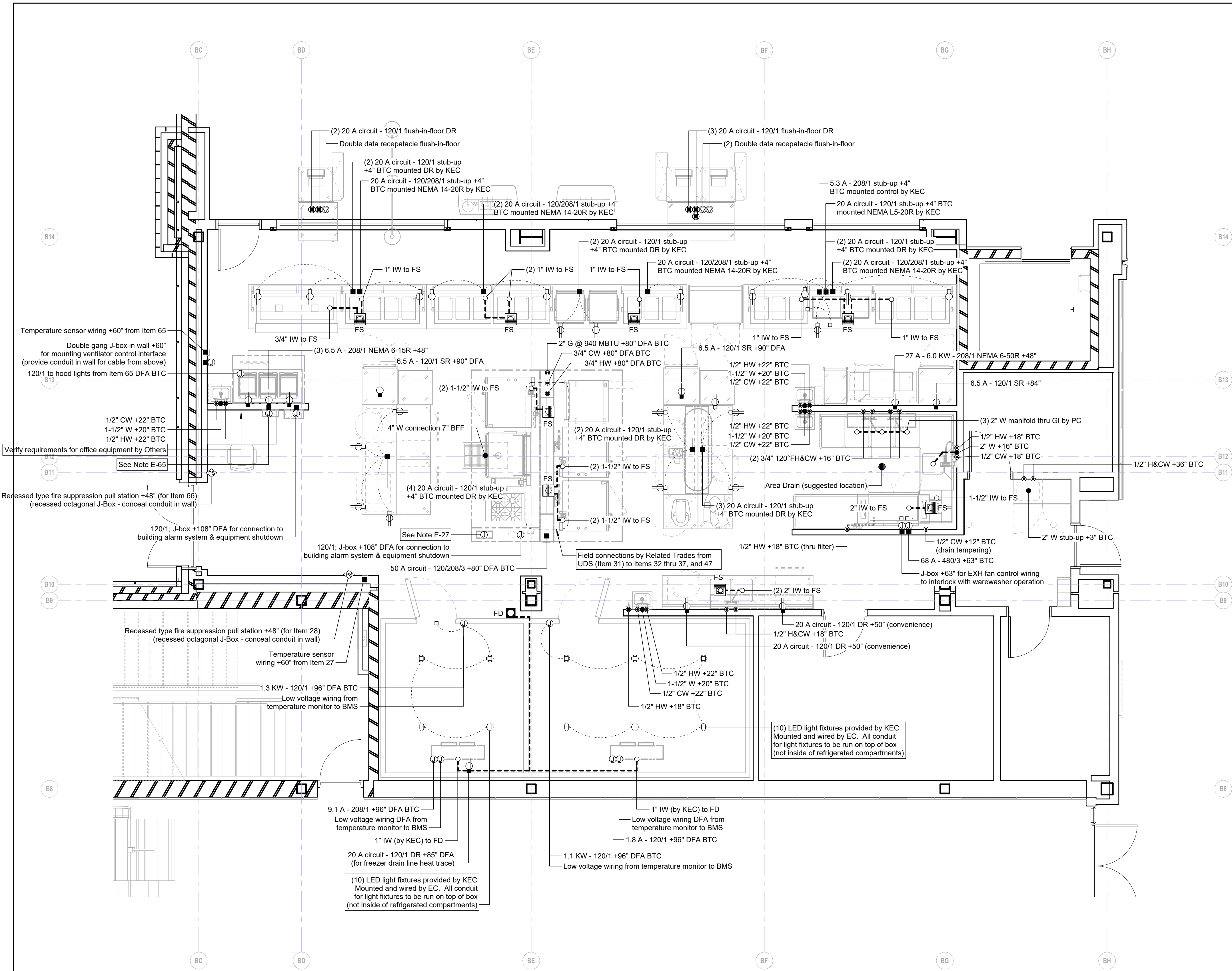
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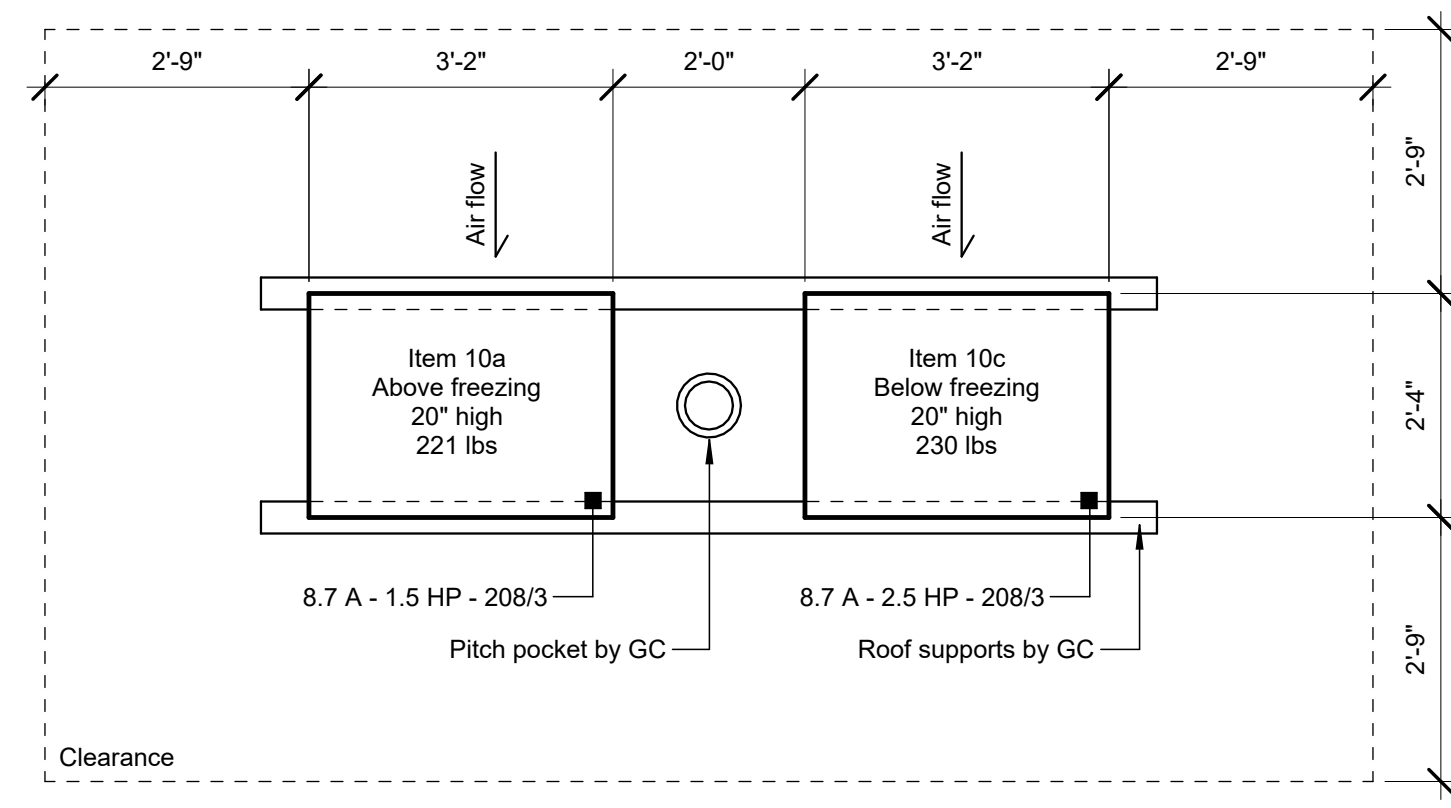
DATE: OCTOBER 13, 2023

FS2.01



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

Mount on roof per Detail 1/FS2.01
Maximum refrigeration line run = 100' (including a 55' maximum vertical run)



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

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 cones from VFD to EXH fan; EC to provide wiring to temp sensors at hoods; EC to provide wiring to room temp sensors (Item 27b); 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 EXH 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. Contractor
BFC	Branch to connection	FFD	Funnel floor drain	KW	Kilowatt
C&P	Cord & plug provided	FHW	Fahrenheit hot water	MBTU	BTU per hour/1000
CFM	Cubic feet per minute	FS	Floor sink	MUA	Make-up air
CR	Condensate return	G	Gas	PC	Plumbing Contractor
CW	Cold water	GC	General Contractor	QD	Quick disconnect
DFA	Drop from above	GI	Grease interceptor	SP	Static pressure (WG)
DR	Duplex receptacle	HP	Horsepower	SR	Single receptacle
EC	Electrical contractor	HW	Hot water	SS	Steam supply
		HACW	Hot & cold water	W	Waste (direct connection)

PLUMBING ROUGH-IN LEGEND

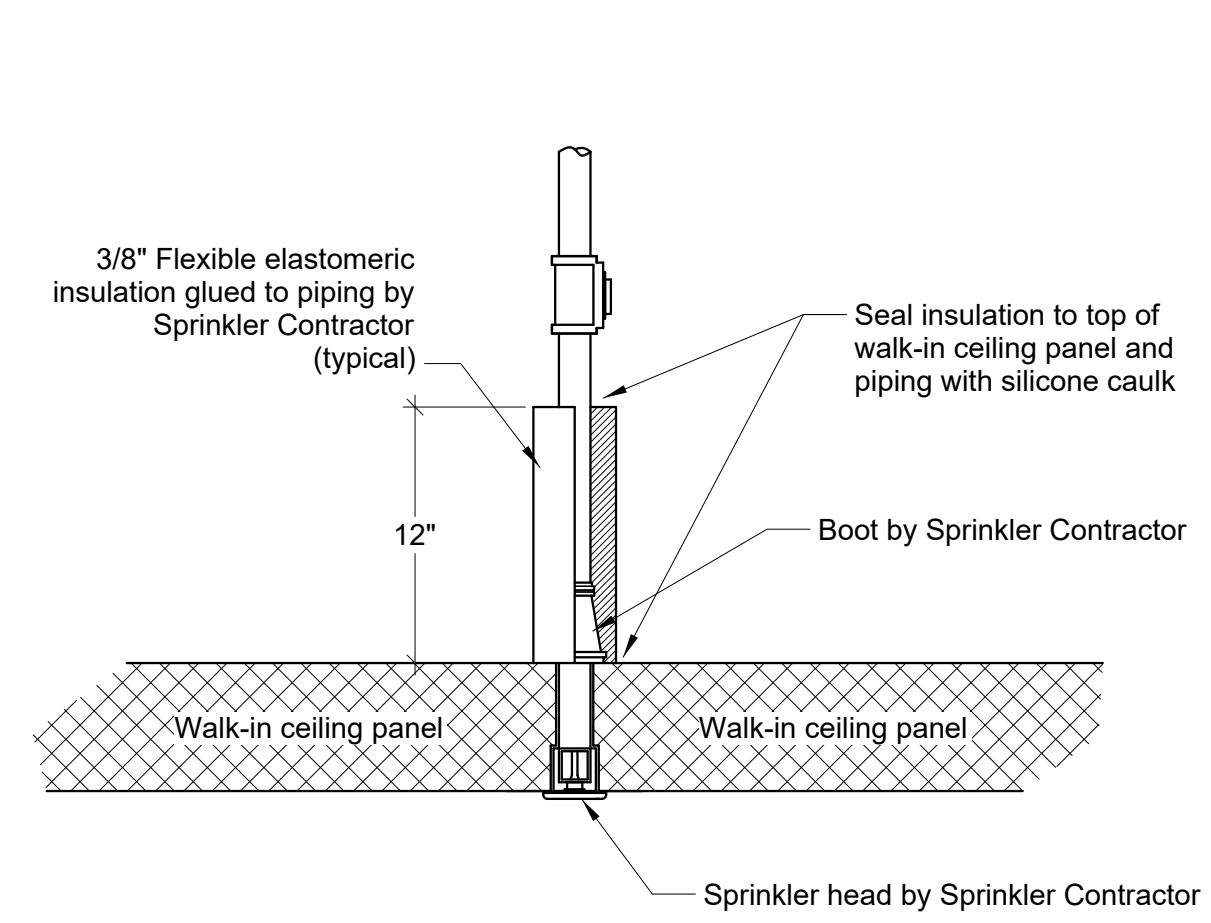
●	HOT WATER
○	COLD WATER
●	WASTE - DIRECT CONNECTED
○	WASTE - INDIRECT
⊙	GAS
⊙	AREA FD (SUGGESTED LOCATION)
⊠	FLOOR DRAIN
⊠	FUNNEL FLOOR DRAIN
⊠	FLOOR SINK
⊠	FLOOR SINK (3/4 GRATE)
⊠	FLOOR SINK (1/2 GRATE)
○	FIELD CONNECTION
○	FIELD CONNECTION
---	FIELD PIPING (WASTE)
---	FIELD PIPING (WATER)

ELECTRICAL ROUGH-IN LEGEND

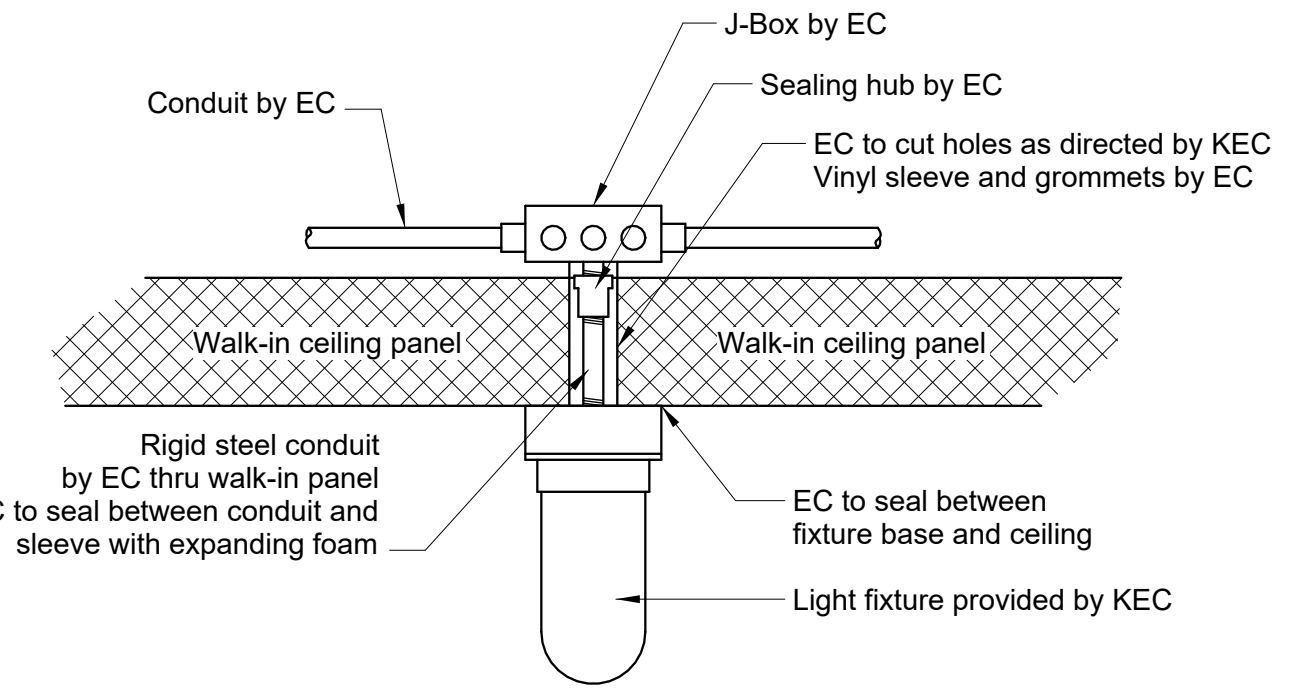
⊠	DUPLEX RECEPTACLE
⊠	DUPLEX RECEPTACLE (TABLE MOUNTED)
⊠	SIMPLEX RECEPTACLE
⊠	SIMPLEX RECEPTACLE (TABLE MOUNTED)
⊠	SPECIAL PURPOSE RECEPTACLE
⊠	FLOOR RECEPTACLE
⊠	JUNCTION BOX
⊠	DROP CORD
⊠	ELECTRICAL CONDUIT
⊠	ELECTRICAL CONNECTION
⊠	SWITCH
⊠	LIGHT FIXTURE
⊠	FIRE PULL STATION
---	FIELD WIRING

- 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 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 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 ESCUTCHEON PLATES AT ALL EXPOSED POINTS WHERE PIPING PENETRATES THE WALL. DRAINS MUST BE "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 FROM 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**
- 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 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 THES 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.
 - 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.



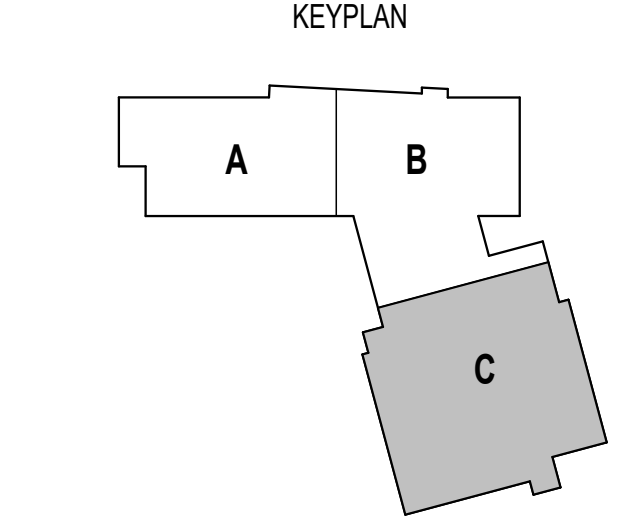
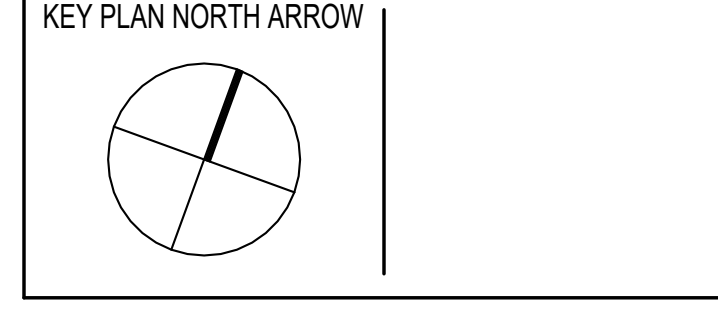
Typical Detail - Refrigerated Room Fire Sprinkler
NTS



- Notes:**
- All light fixture to be furnished by KEC
 - Mounting light fixtures, all conduit and interwiring by EC
 - All conduit to be on exterior of walk-in by EC
 - All penetrations thru walk-in panels to be thoroughly sealed by EC

Typical Detail - Refrigerated Room Light Fixture
NTS

100% CONSTRUCTION DOCUMENTS



DRAWING NAME:
FOODSERVICE EQUIPMENT ROUGH-IN PLAN

DRAWN BY: RM
REVIEWED BY: JS

SCALE: AS INDICATED | DRAWING NUMBER:
JOB NO.: 2202.02 | **FS3.01**
DATE: OCTOBER 13, 2023

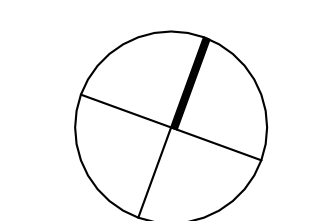


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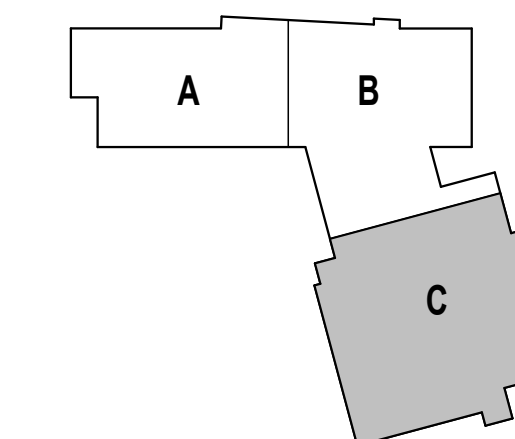
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KEY PLAN NORTH ARROW



KEYPLAN



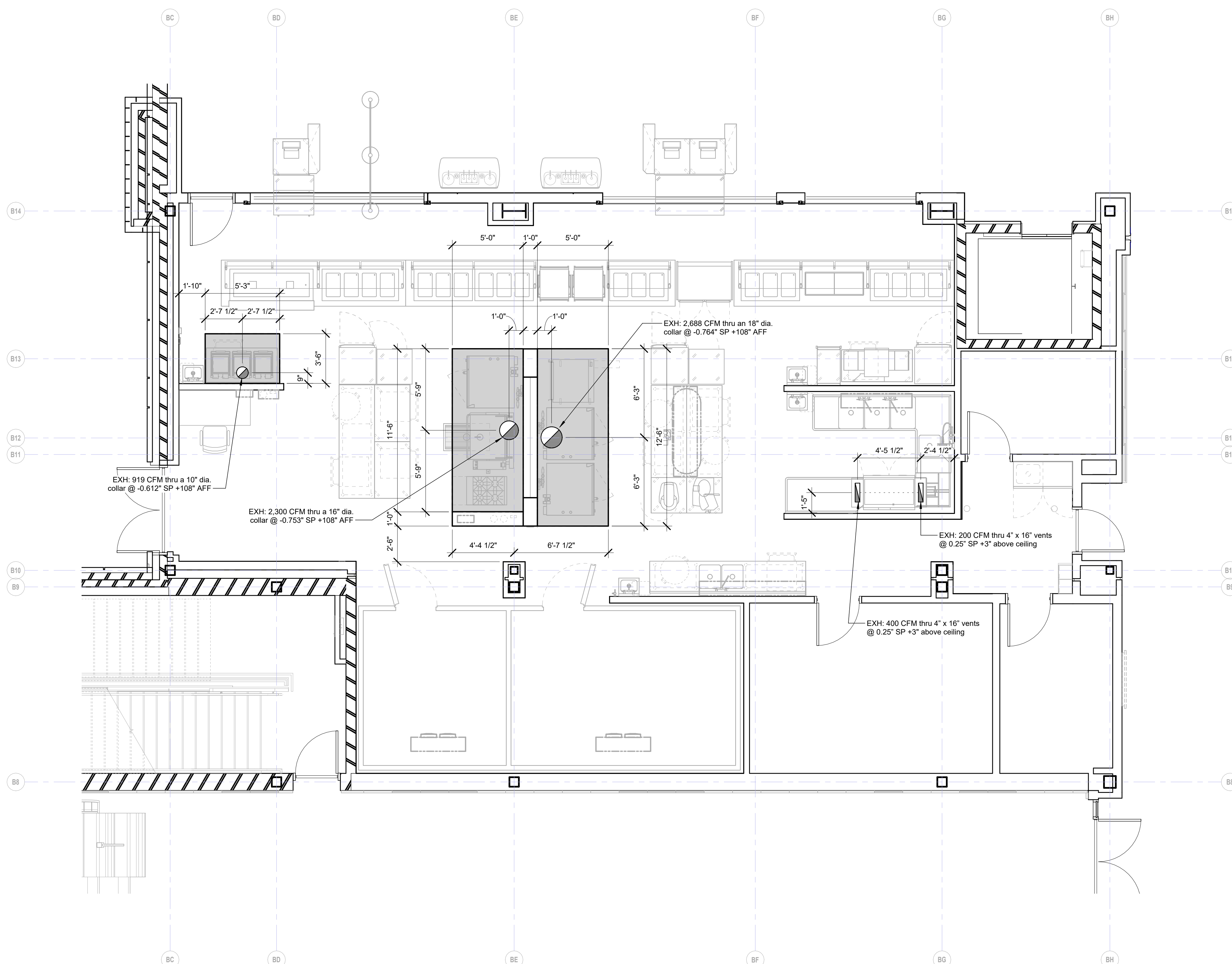
DRAWING NAME:

**FOODSERVICE
EQUIPMENT
VENTILATION
ROUGH-IN PLAN**

DRAWN BY: RM

REVIEWED BY: JS

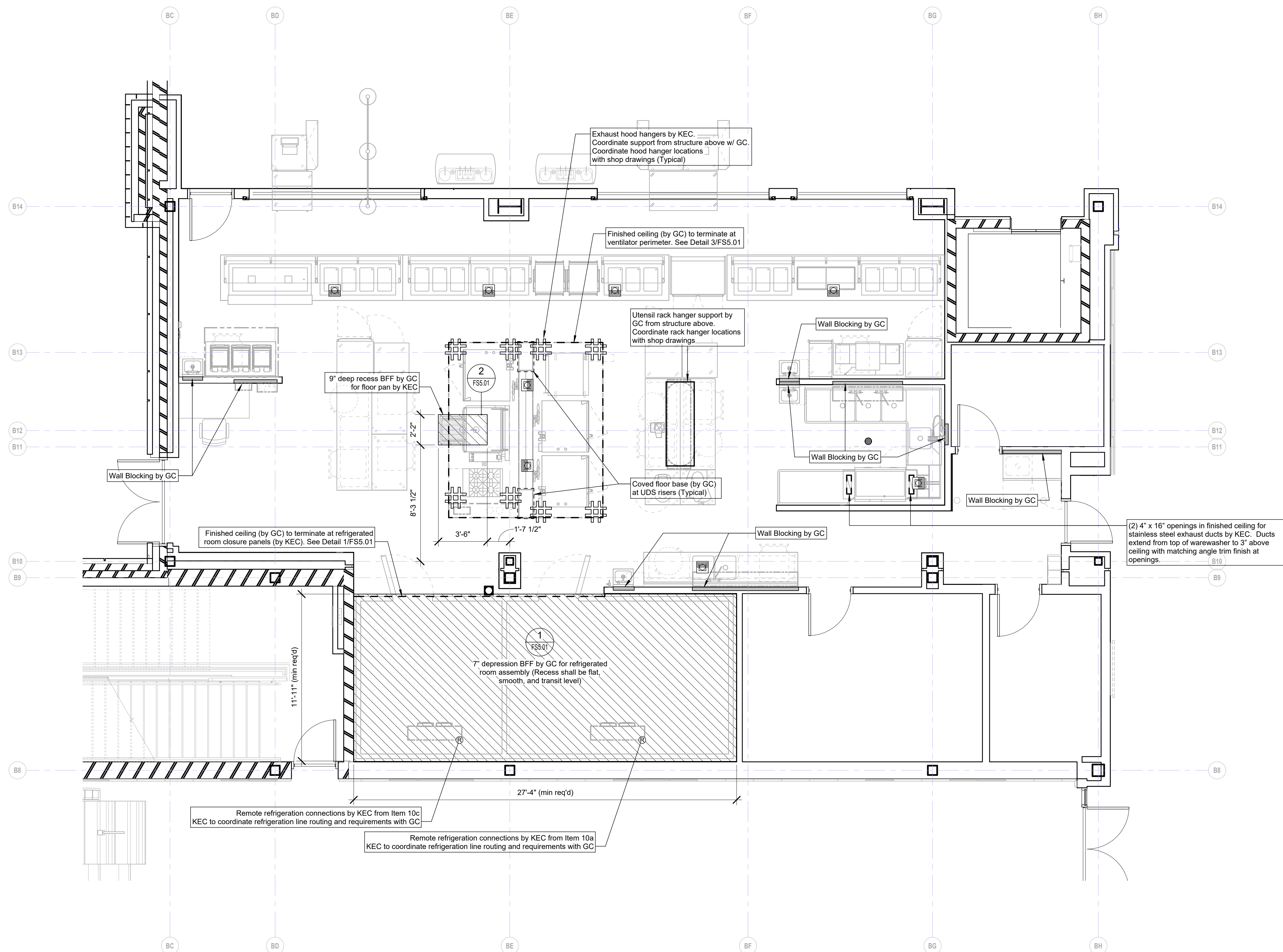
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FOODSERVICE EQUIPMENT VENTILATION ROUGH-IN PLAN
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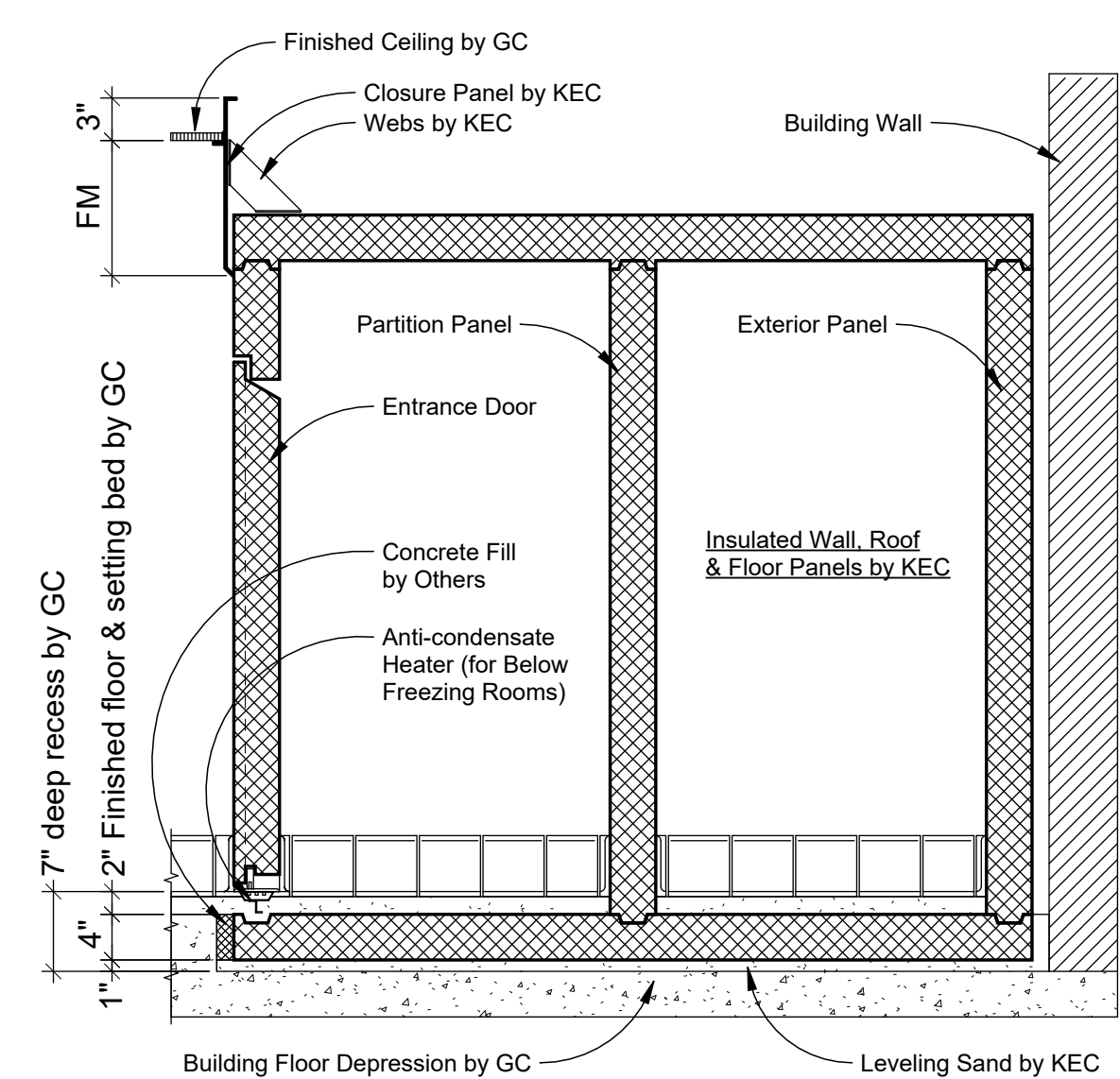
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DR	Duplex receptacle	HW	Hot water	SS	Steam supply
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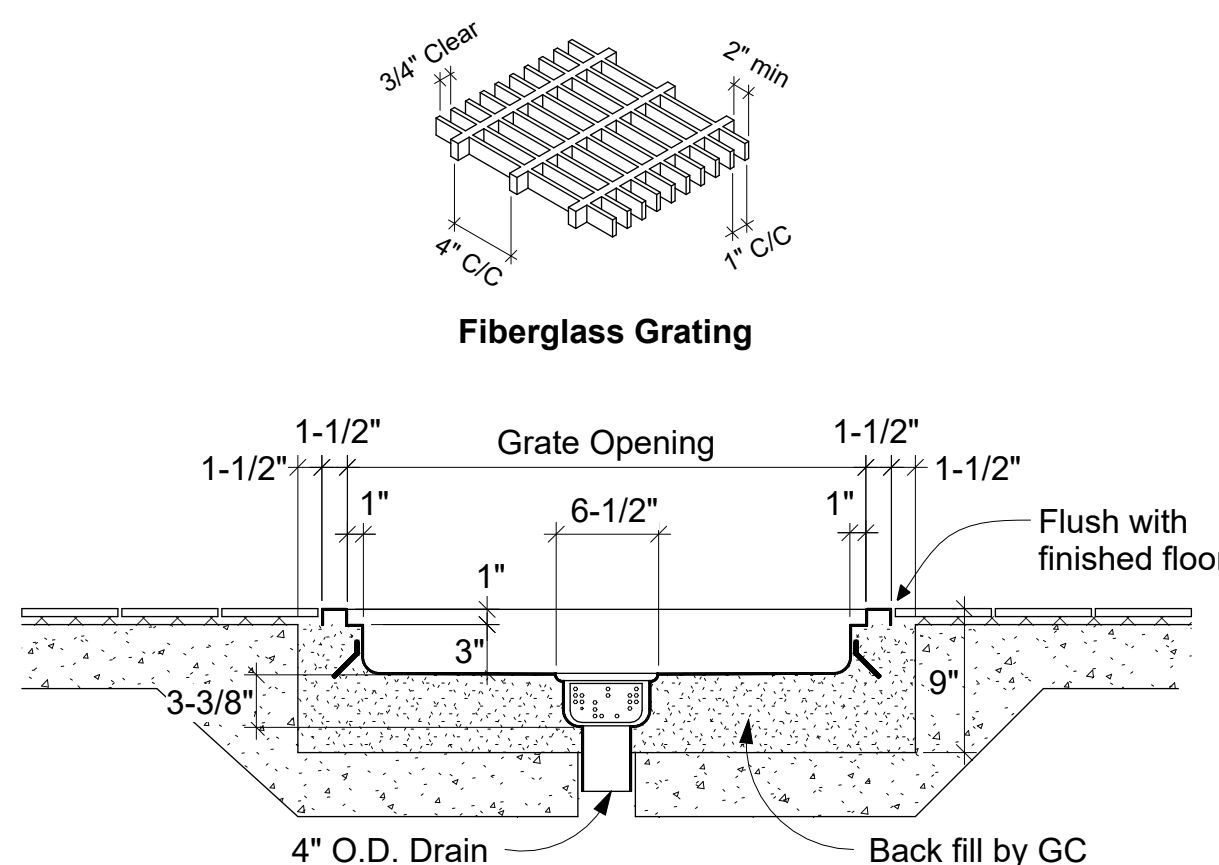


FOODSERVICE EQUIPMENT SPECIAL CONDITIONS PLAN

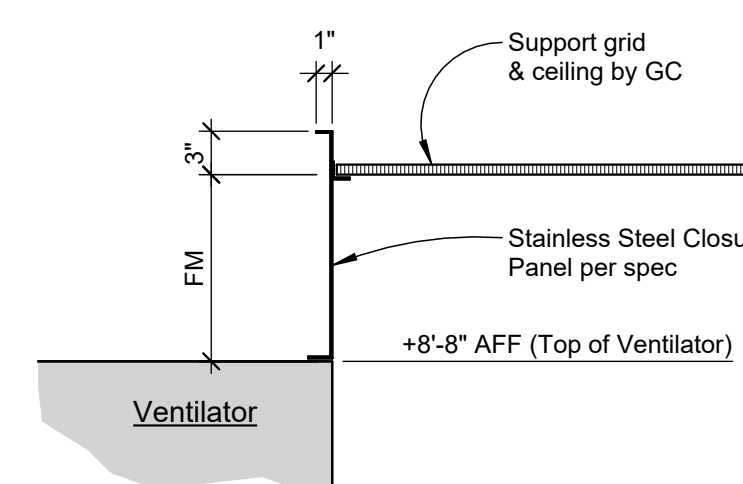
1/4" = 1'-0"



1 Detail - Refrigerated Rooms
FS5.01 NTS



2 Section - Floor Pan & Grate
FS5.01 NTS



3 Detail - Ventilator Ceiling Closure
FS5.01 NTS

SPECIAL CONDITIONS NOTES

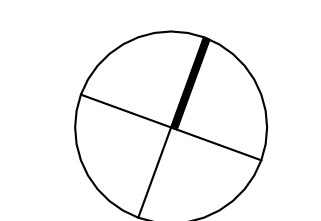
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- WALK-IN REFRIGERATED ROOM SLAB DEPRESSIONS MUST BE SMOOTH AND LEVEL, SIZED AS SHOWN ON PLAN.
- THE GENERAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING WALL BLOCKING AS INDICATED FOR SUPPORTING WALL MOUNTED EQUIPMENT. KITCHEN EQUIPMENT CONTRACTOR SHALL 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'-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 VENTILATION SYSTEM. START-UP AND AIR BALANCING OF THESE SYSTEMS MUST BE COMPLETED BY THE HVAC CONTRACTOR.

Abbreviations used:

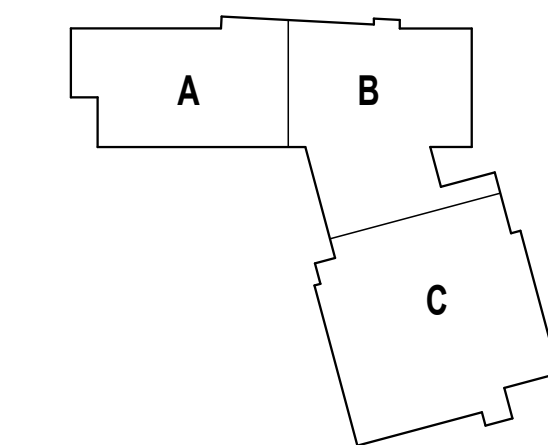
A	Amperes	EXH	Exhaust	IW	Indirect waste
AFF	Above finished floor	FD	Floor drain	KEC	Kitchen Equip. Contractor
BFF	Below finished floor	FFD	Fahrenheit floor drain	KV	Kilovolt
BTC	Branch to connection	FW	Fahrenheit hot water	MBTU	BTU per hour/1000
C&P	Cord & plug provided	FS	Floor sink	MUA	Make-up air
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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KEY PLAN NORTH ARROW



KEYPLAN



DRAWING NAME:

FOODSERVICE EQUIPMENT SPECIAL CONDITIONS PLAN

DRAWN BY: RM

REVIEWED BY: JS

SCALE: AS INDICATED | DRAWING NUMBER:

JOB NO.: 2202.02

DATE: OCTOBER 13, 2023

FS5.01

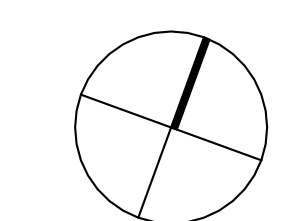


CENTRAL FALLS HIGH SCHOOL
10 HIGGINSON AVE, CENTRAL FALLS, RI

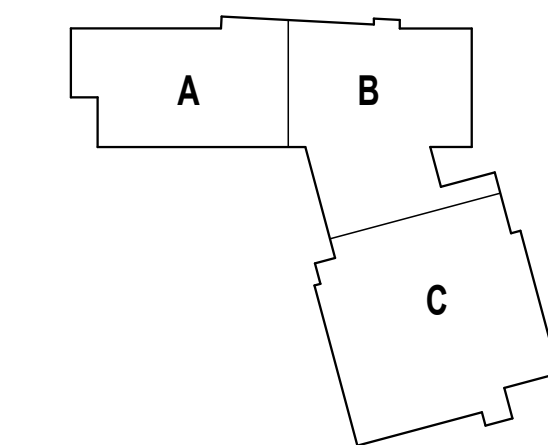
KEYNOTE LEGEND:

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KEY PLAN NORTH ARROW



KEYPLAN



DRAWING NAME:

**FOODSERVICE
EQUIPMENT
ELEVATIONS**

DRAWN BY: RM

REVIEWED BY: JS

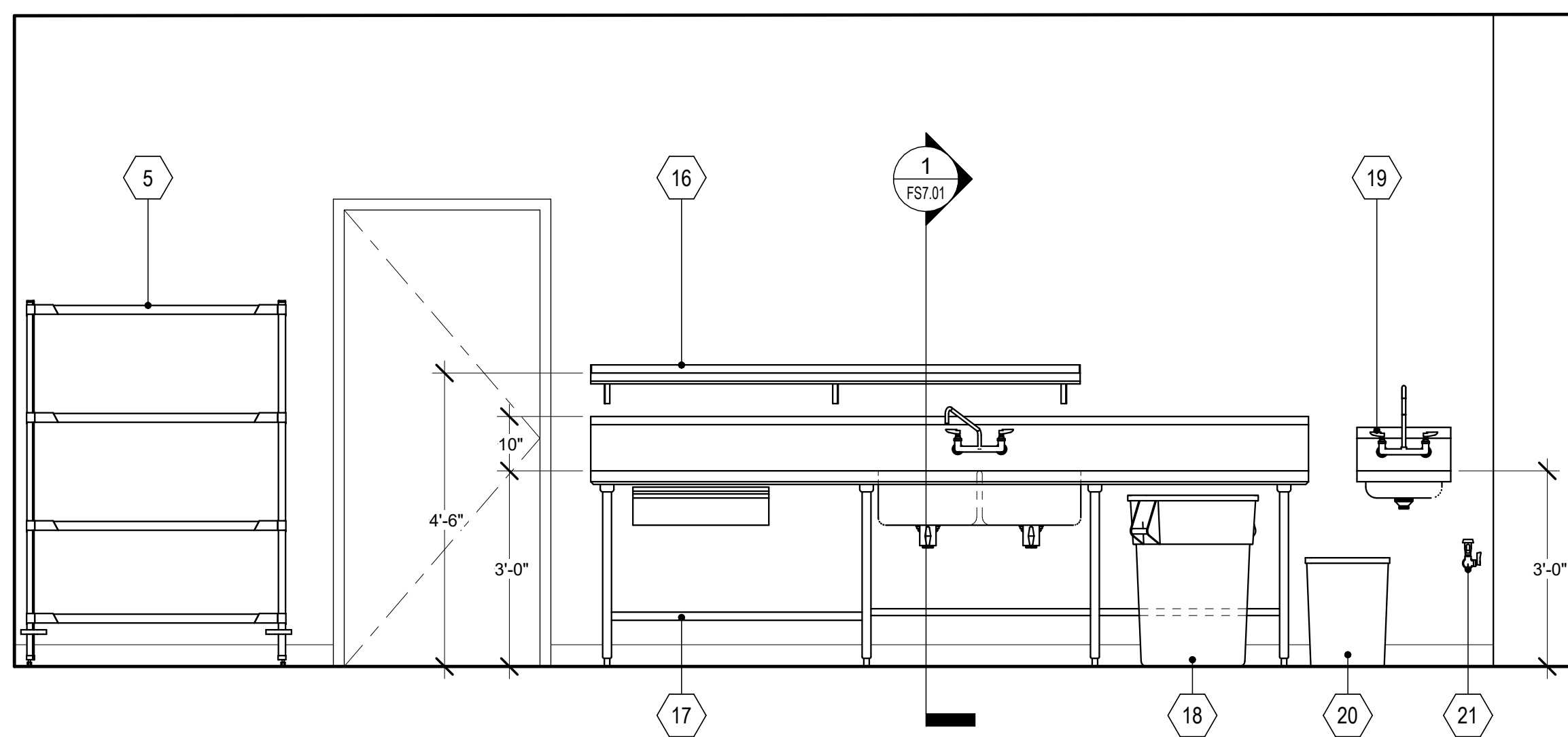
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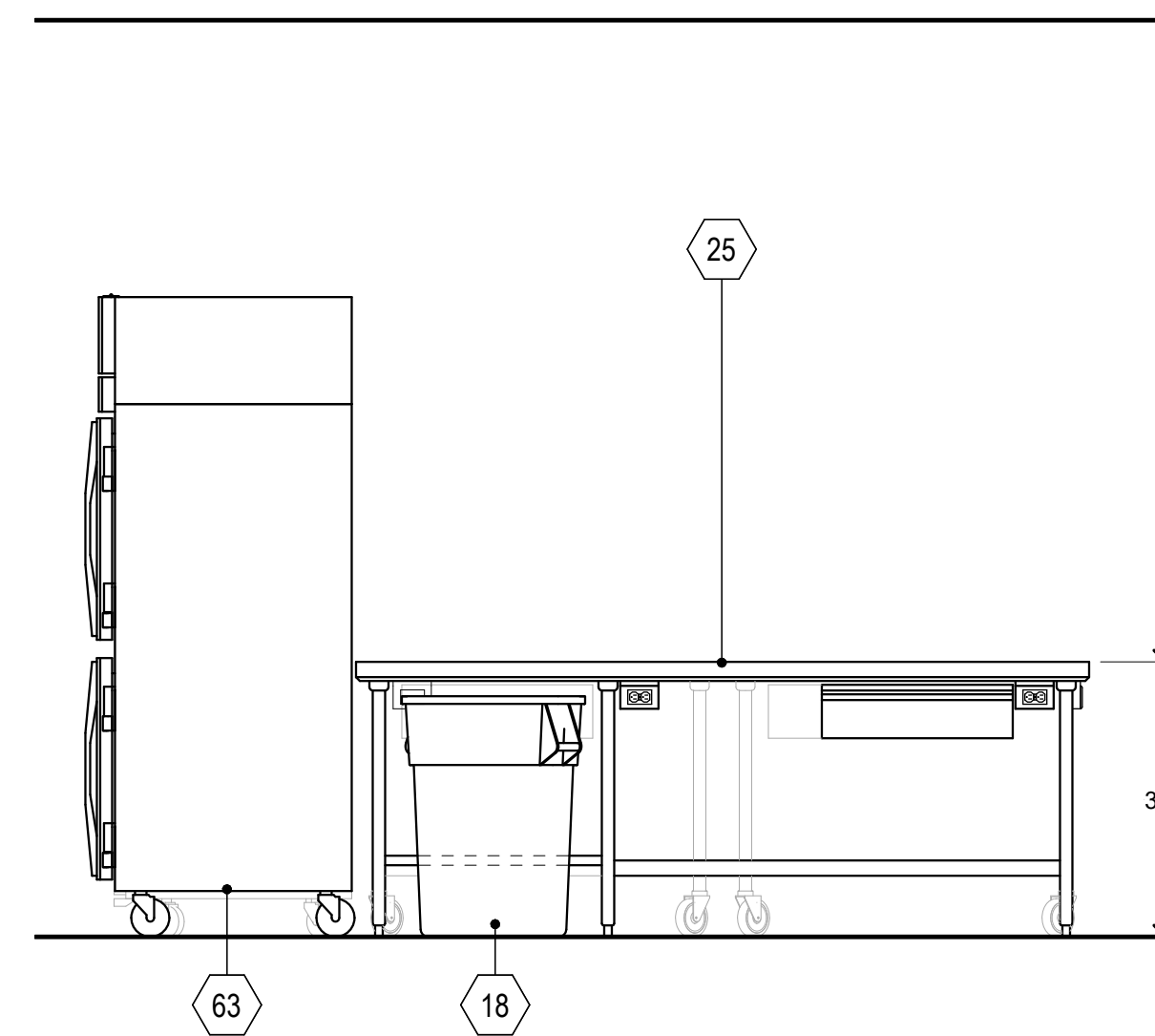
DATE: OCTOBER 13, 2023

FS6.01

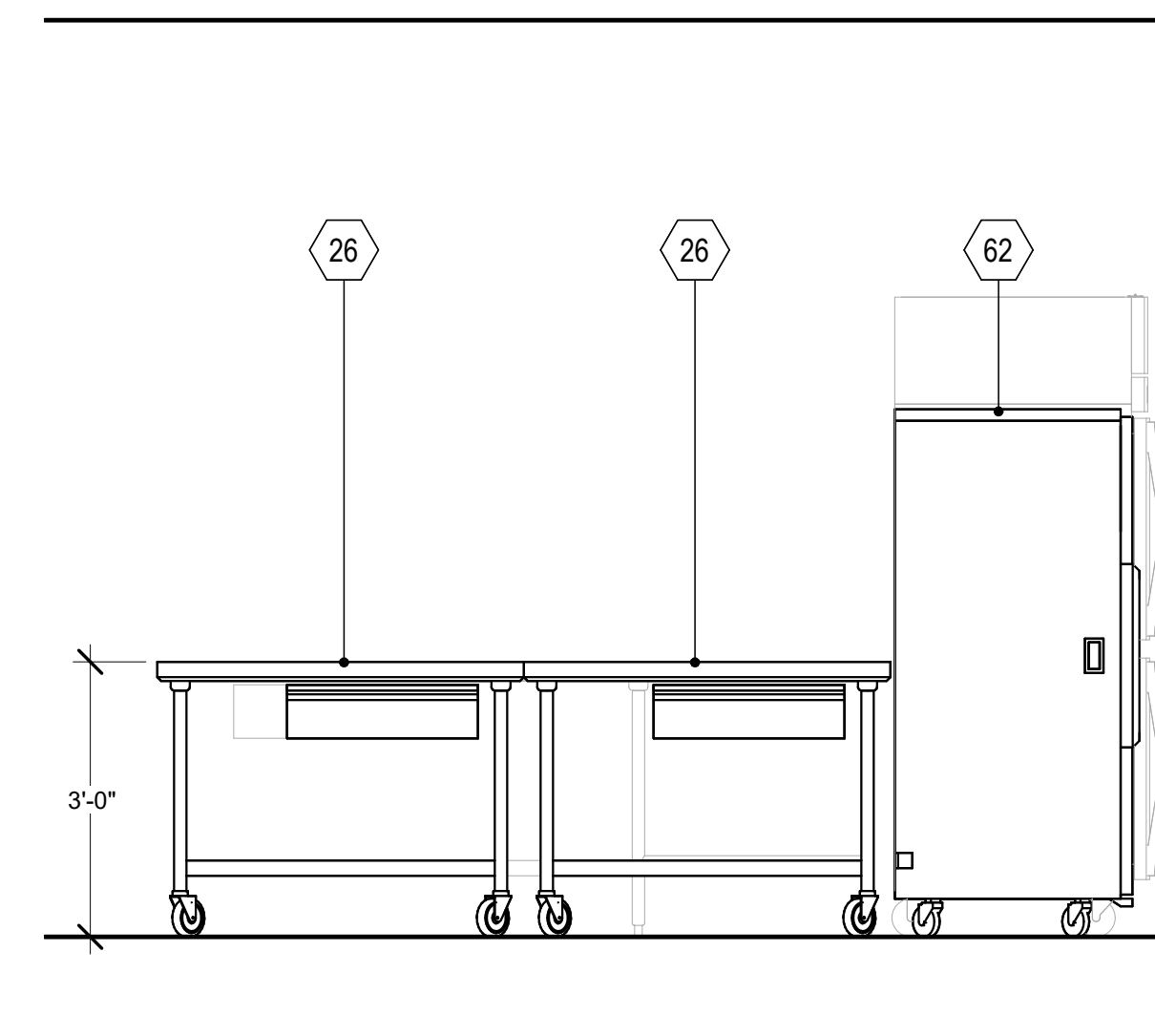
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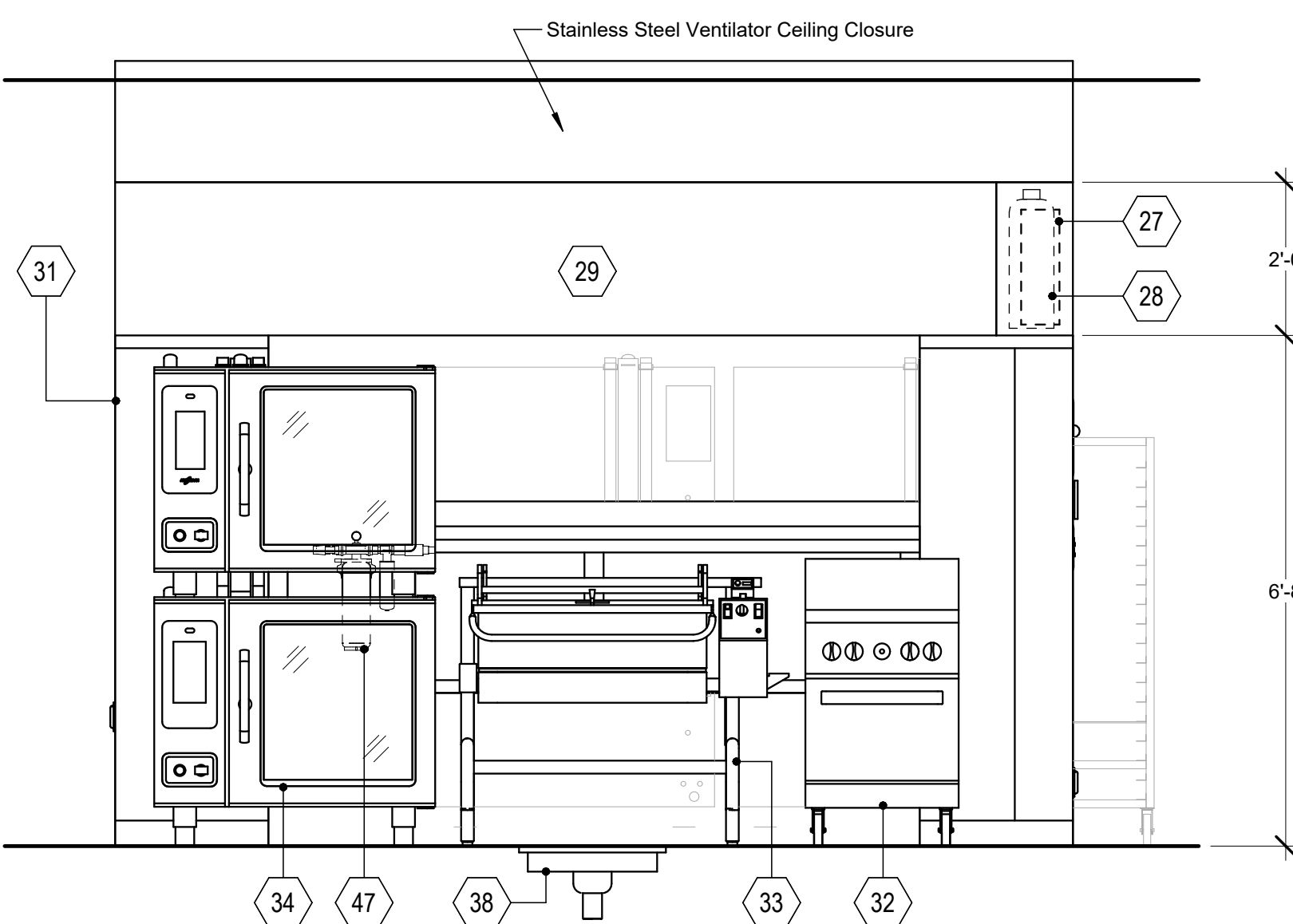
1 Elevation - Prep Table
FS6.01 1/2" = 1'-0"



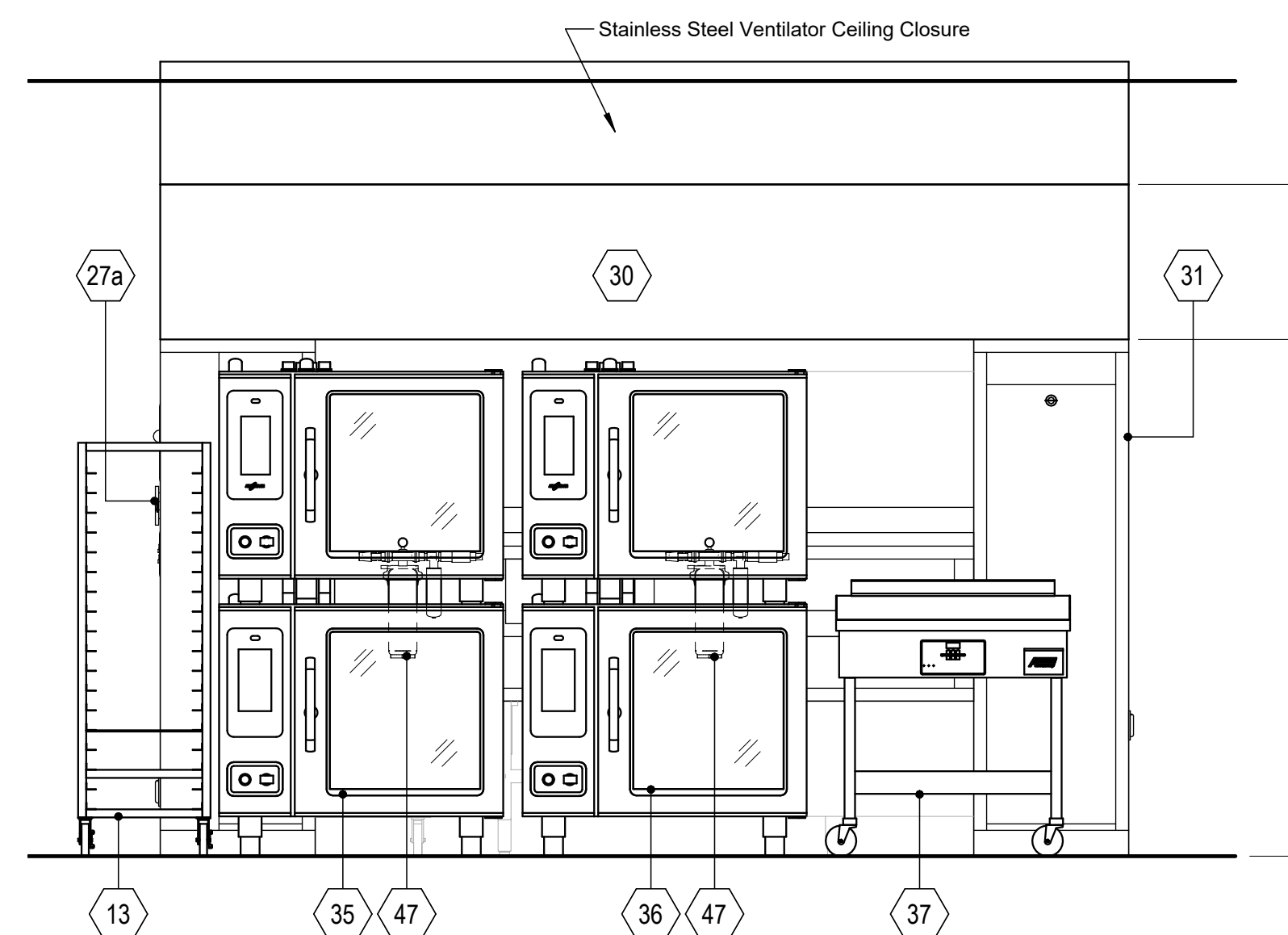
2 Elevation - Work Table
FS6.01 1/2" = 1'-0"



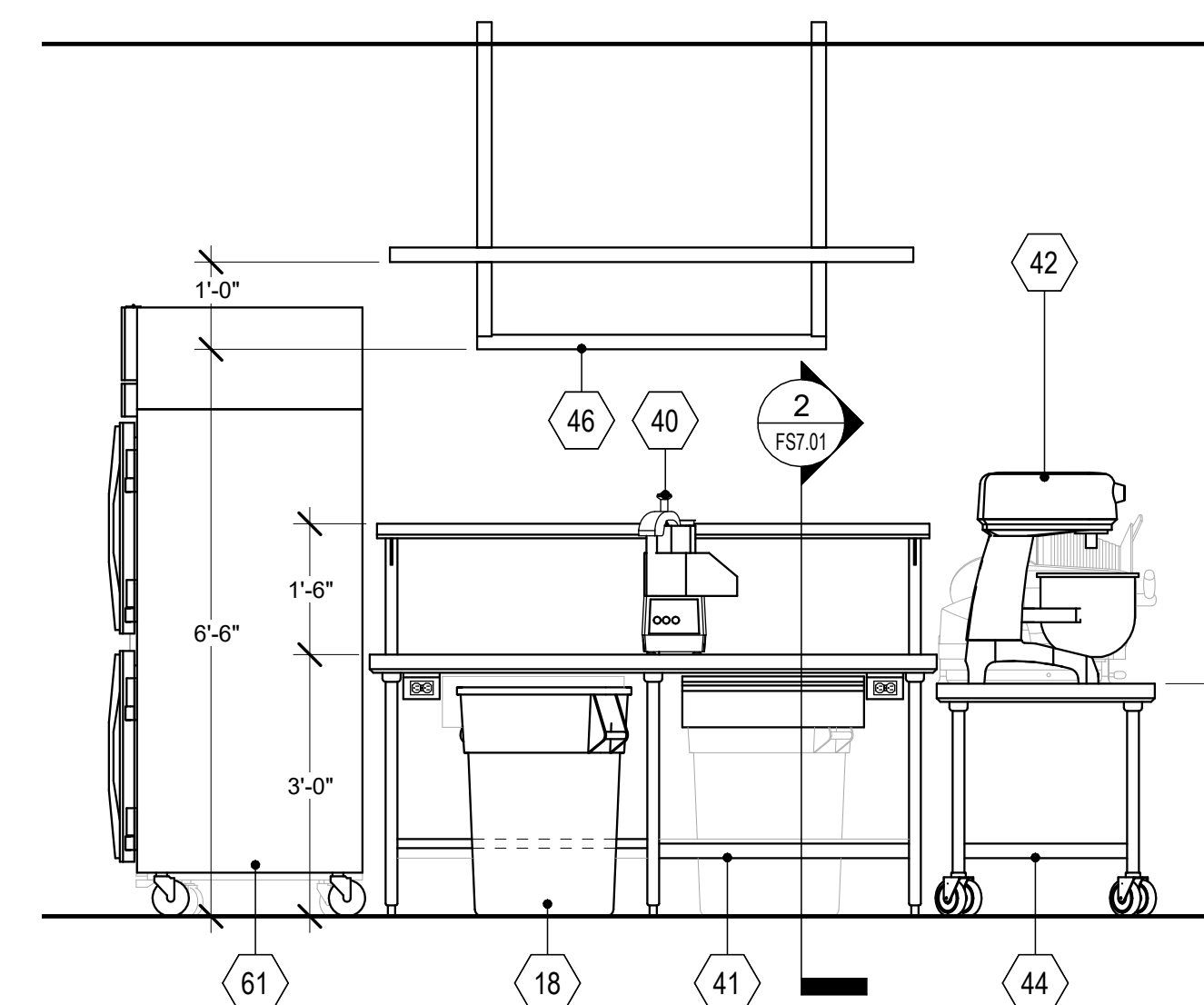
3 Elevation - Mobile Work Tables
FS6.01 1/2" = 1'-0"



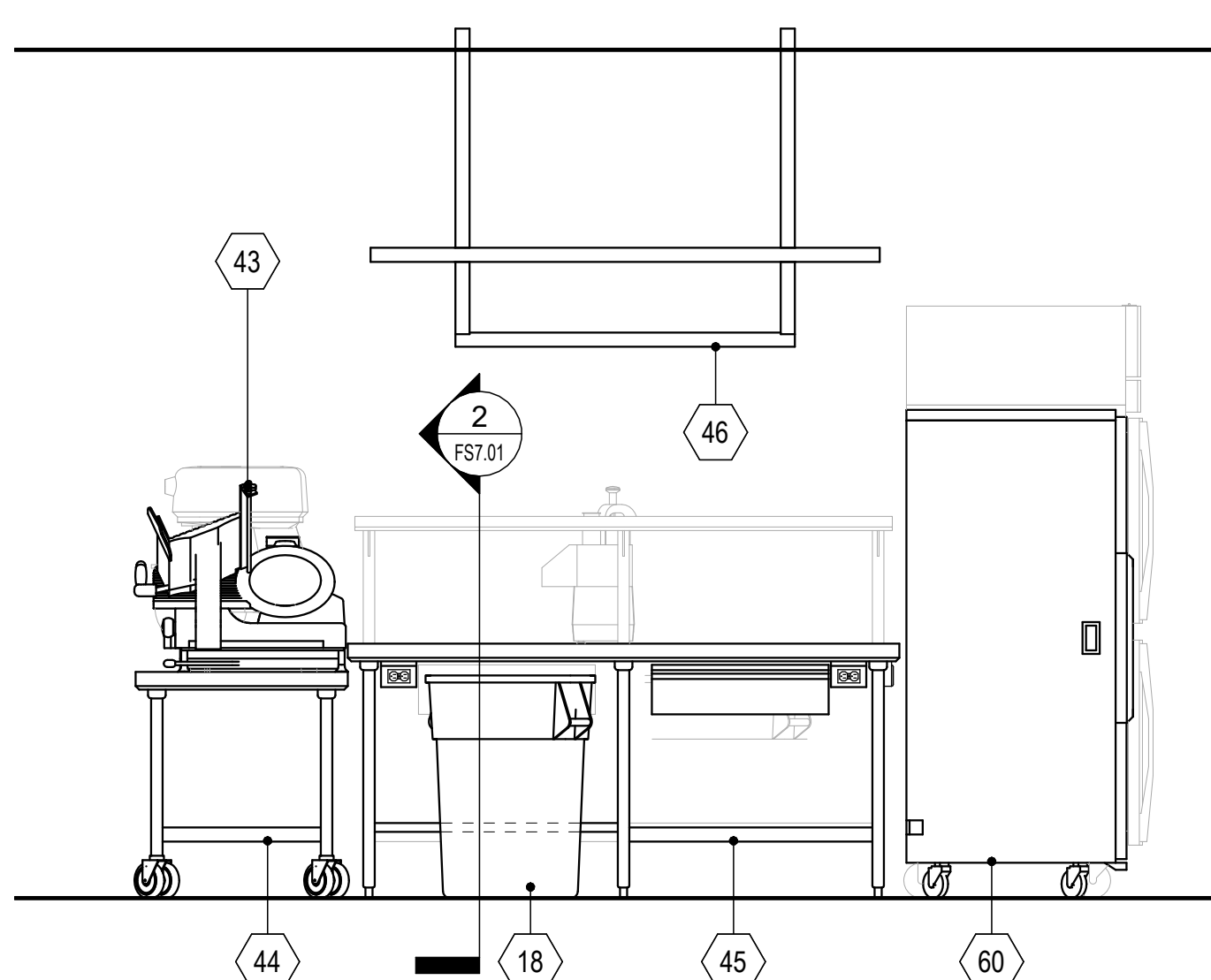
4 Elevation - Cooking Equipment
FS6.01 1/2" = 1'-0"



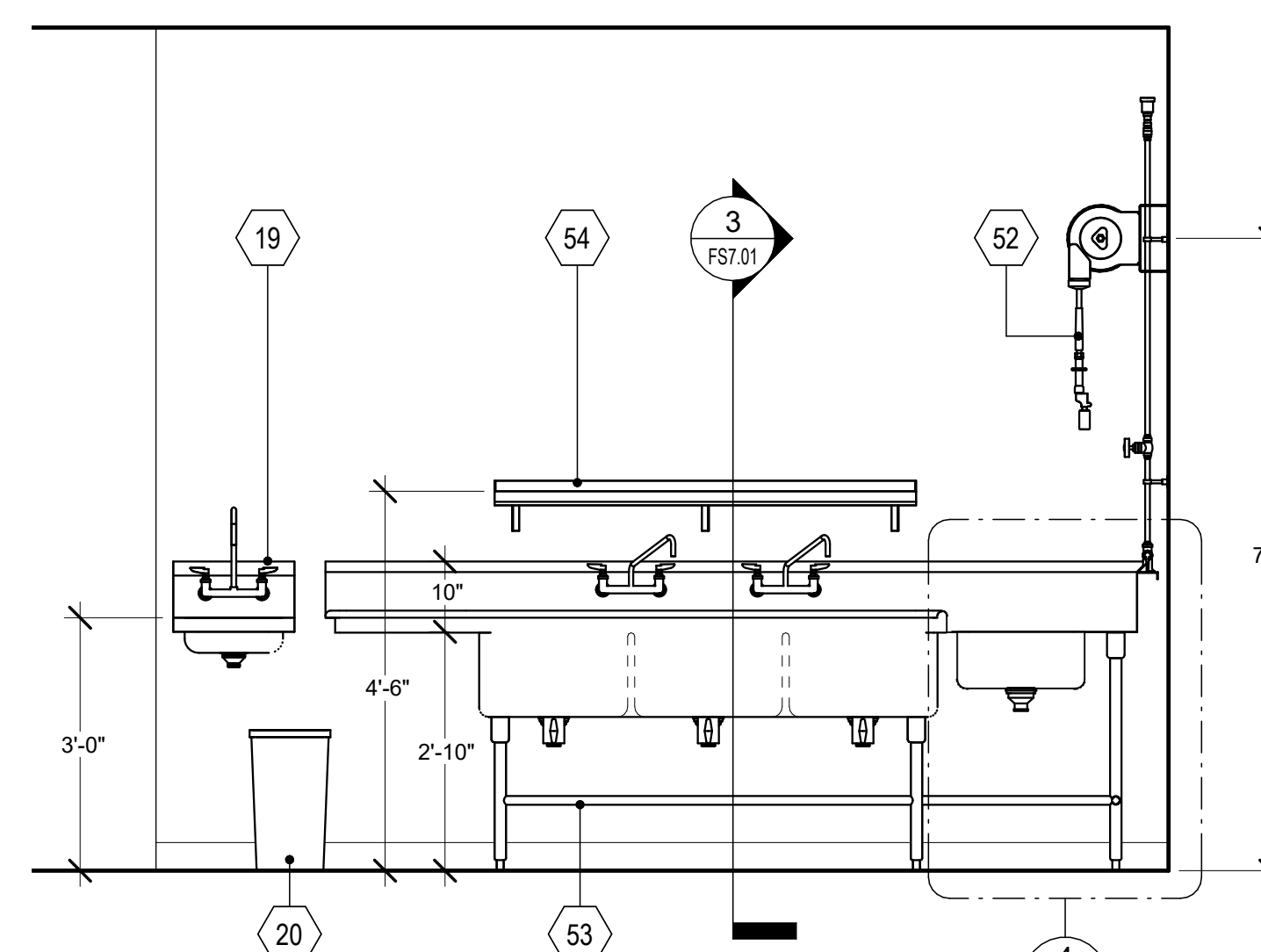
5 Elevation - Cooking Equipment
FS6.01 1/2" = 1'-0"



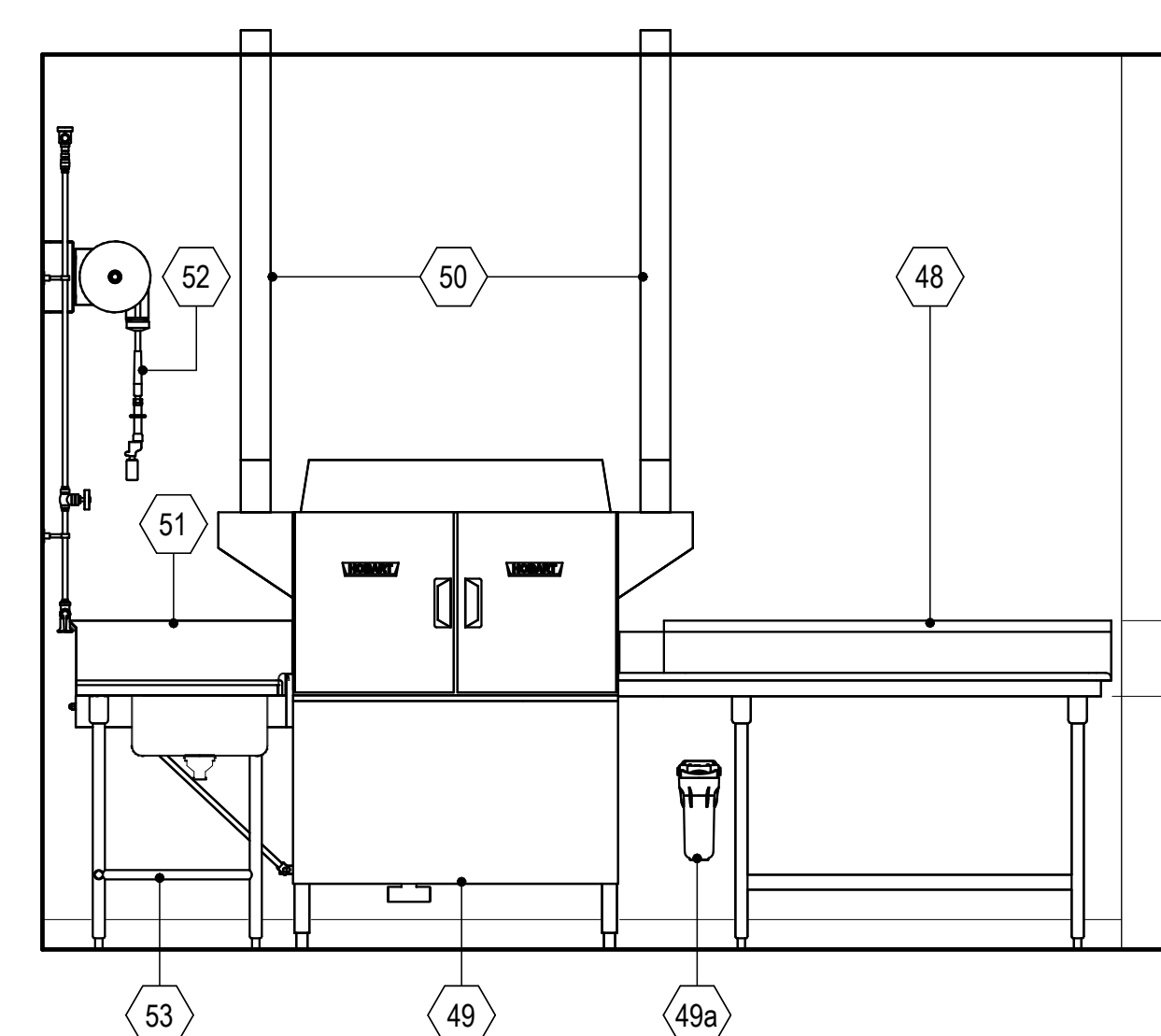
6 Elevation - Cook's Work Table & Equipment Stand
FS6.01 1/2" = 1'-0"



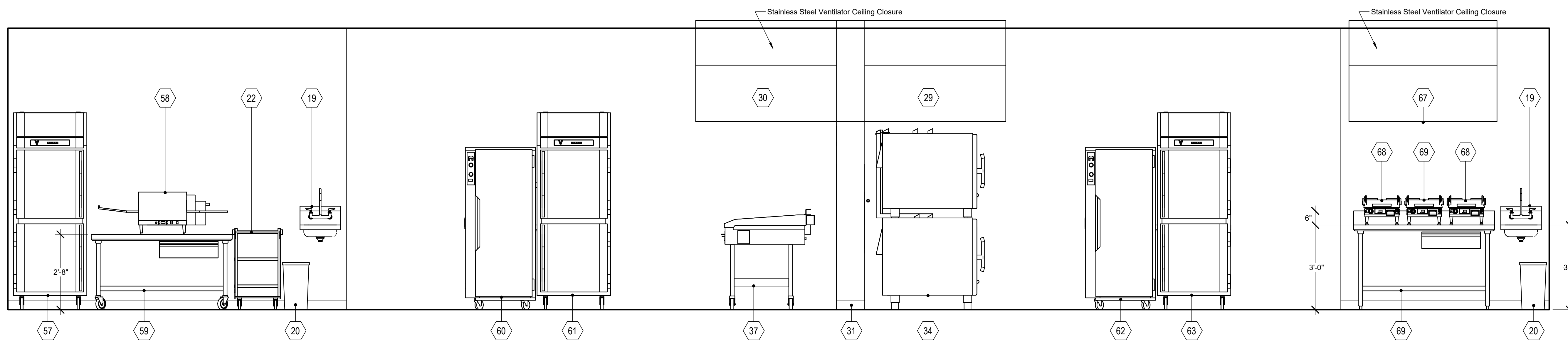
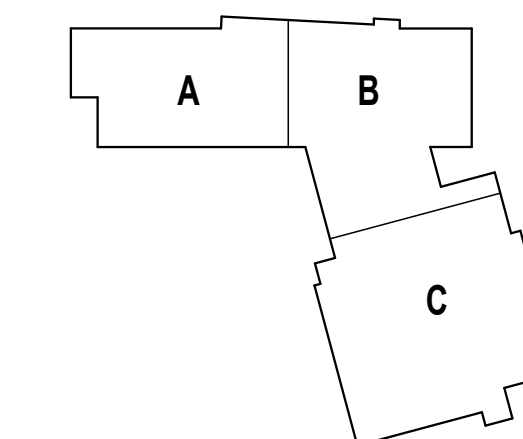
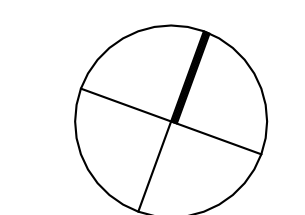
7 Elevation - Work Table
FS6.01 1/2" = 1'-0"



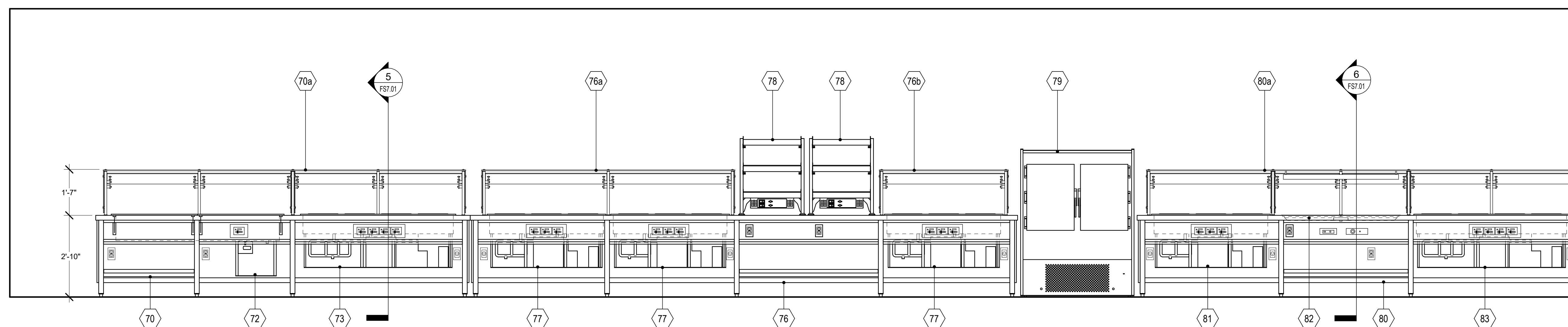
8 Elevation - Three-Compartment Sink
FS6.01 1/2" = 1'-0"



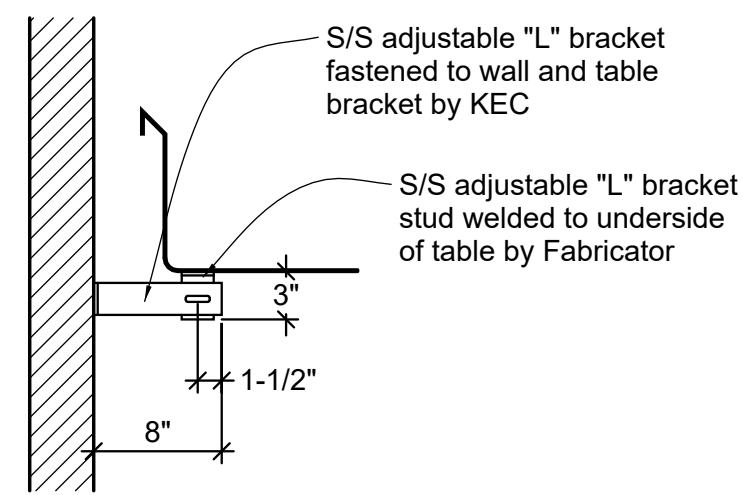
9 Elevation - Ware Washing
FS6.01 1/2" = 1'-0"



10 Elevation - Servery Support
FS6.02 1/2" = 1'-0"

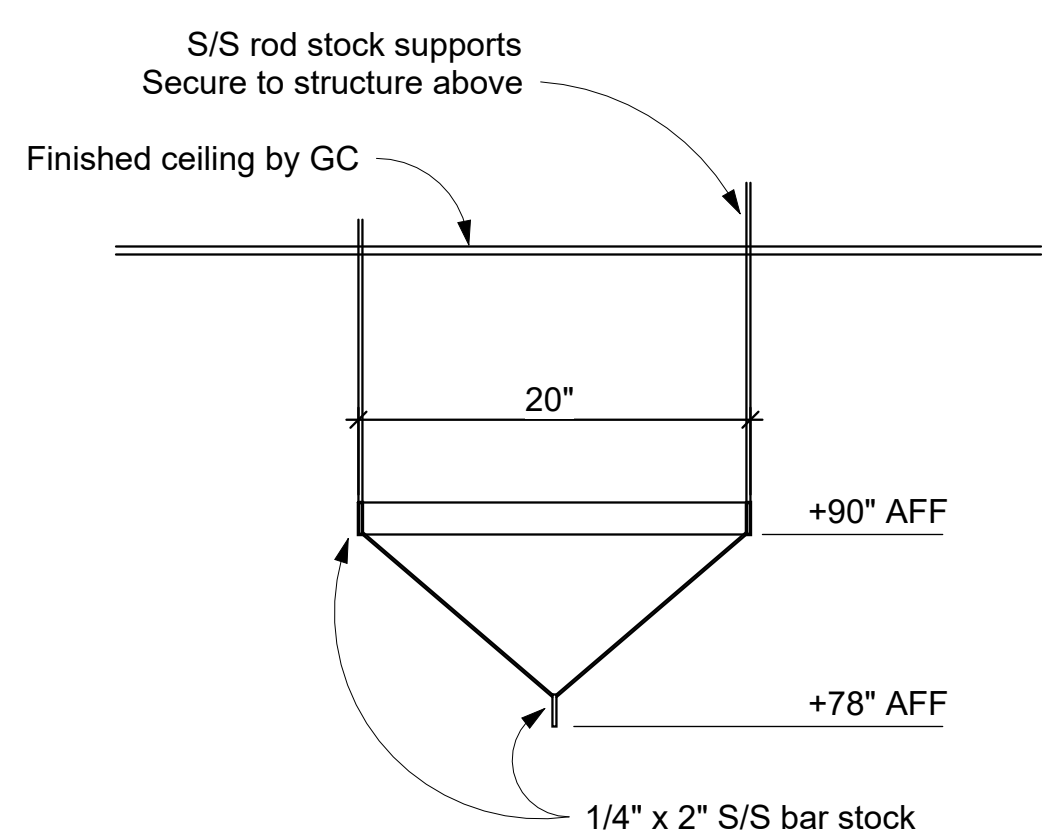


11 Elevation - Serving Counters
FS6.02 1/2" = 1'-0"



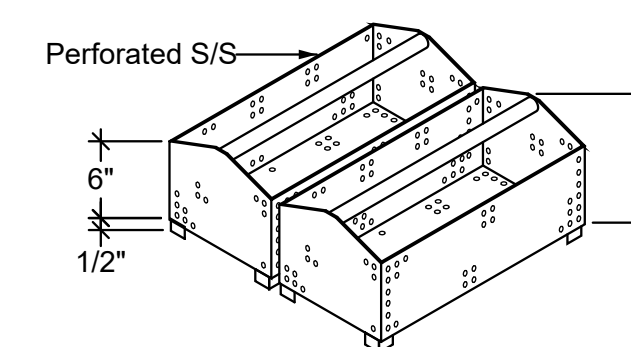
Section - Wall Bracket

NTS



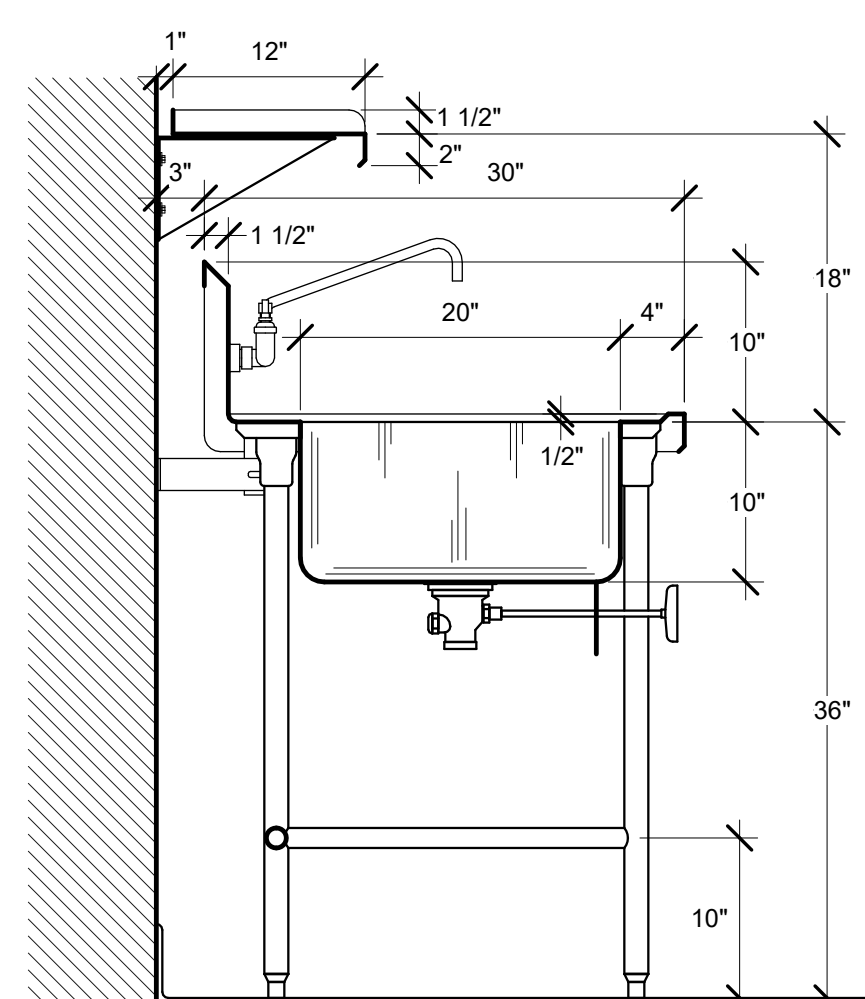
Section - Ceiling Mounted Utensil Rack

NTS



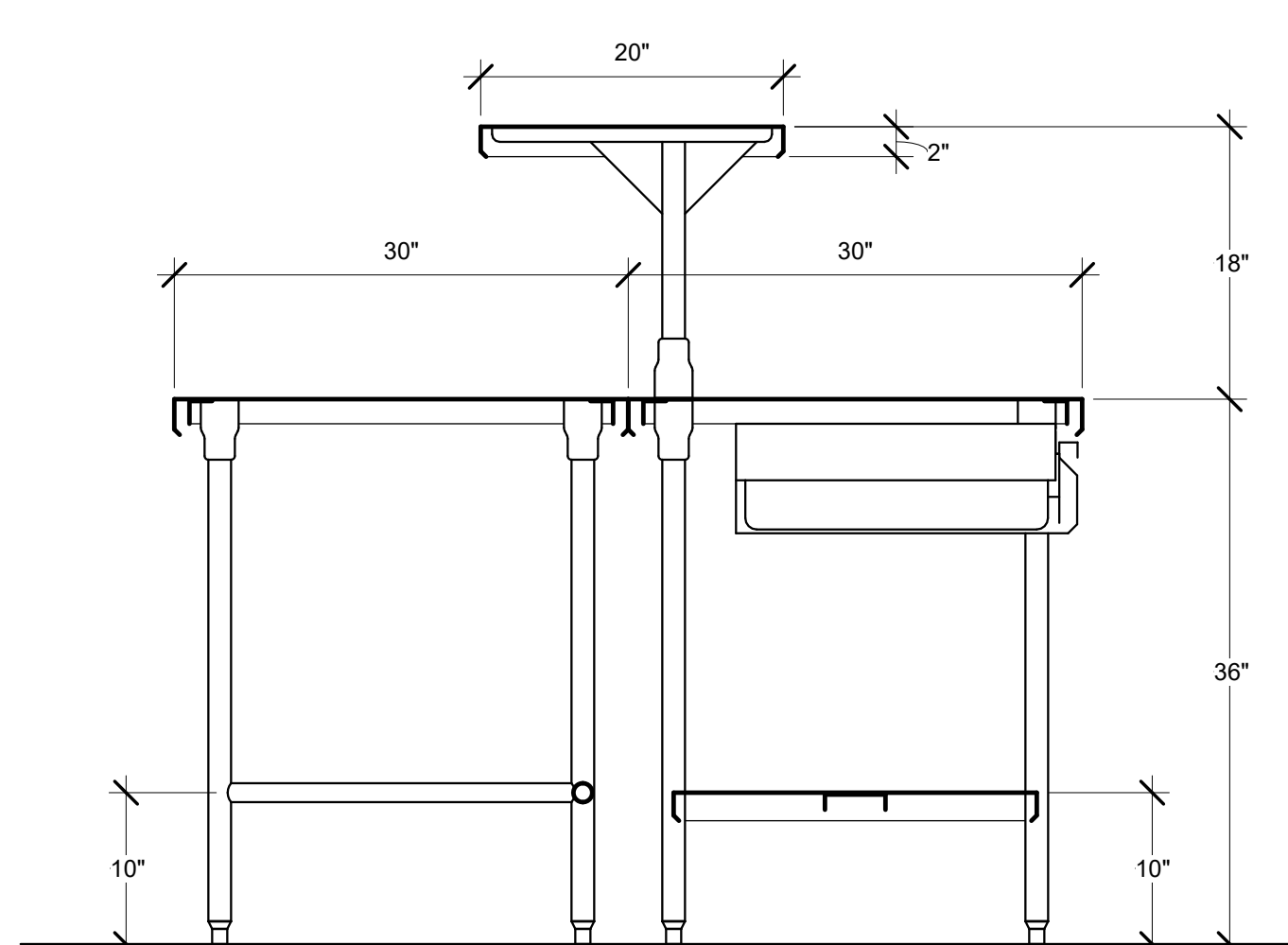
Detail - Scrap Baskets

NTS



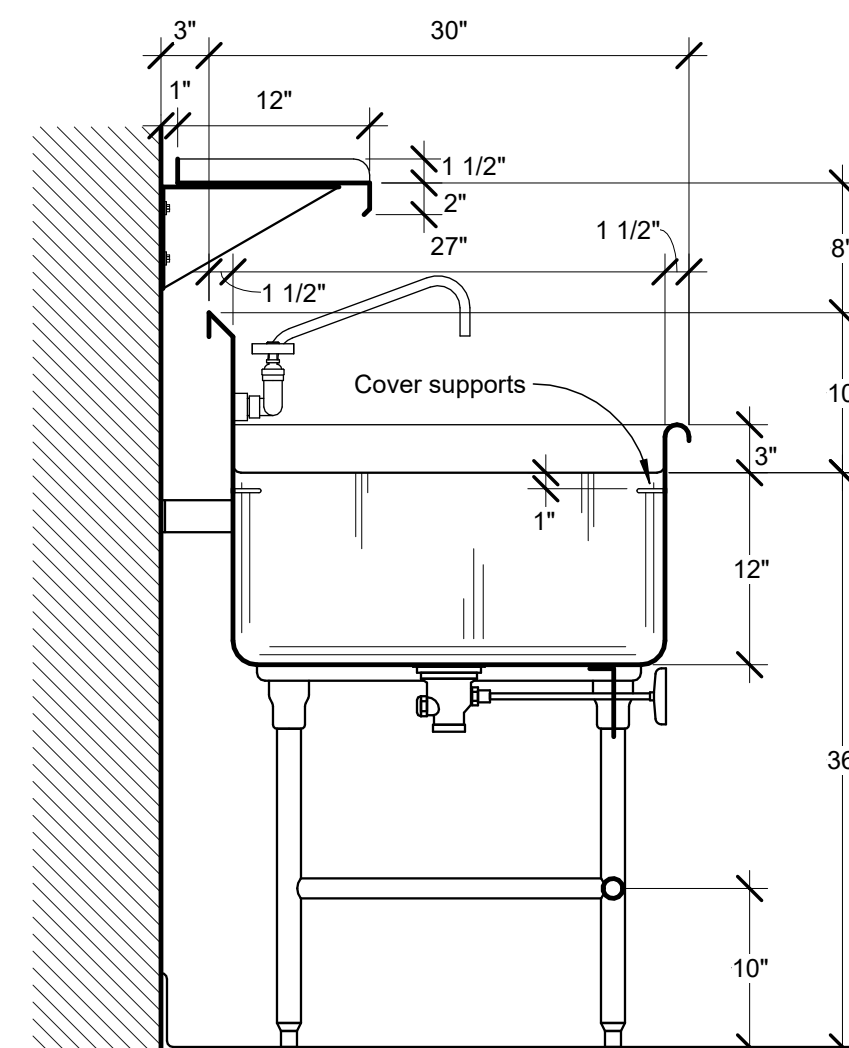
1 Section - Prep Table @ Sink

FST/01 1" = 1'-0"



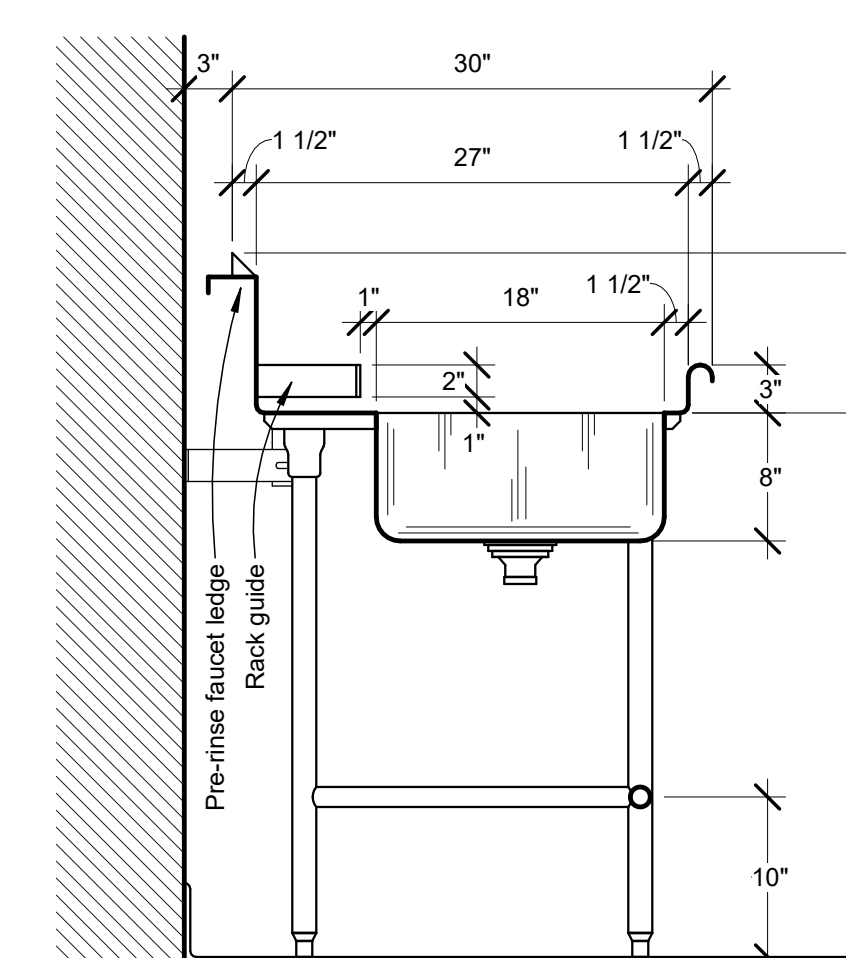
2 Section - Cook's Table

FST/01 1" = 1'-0"



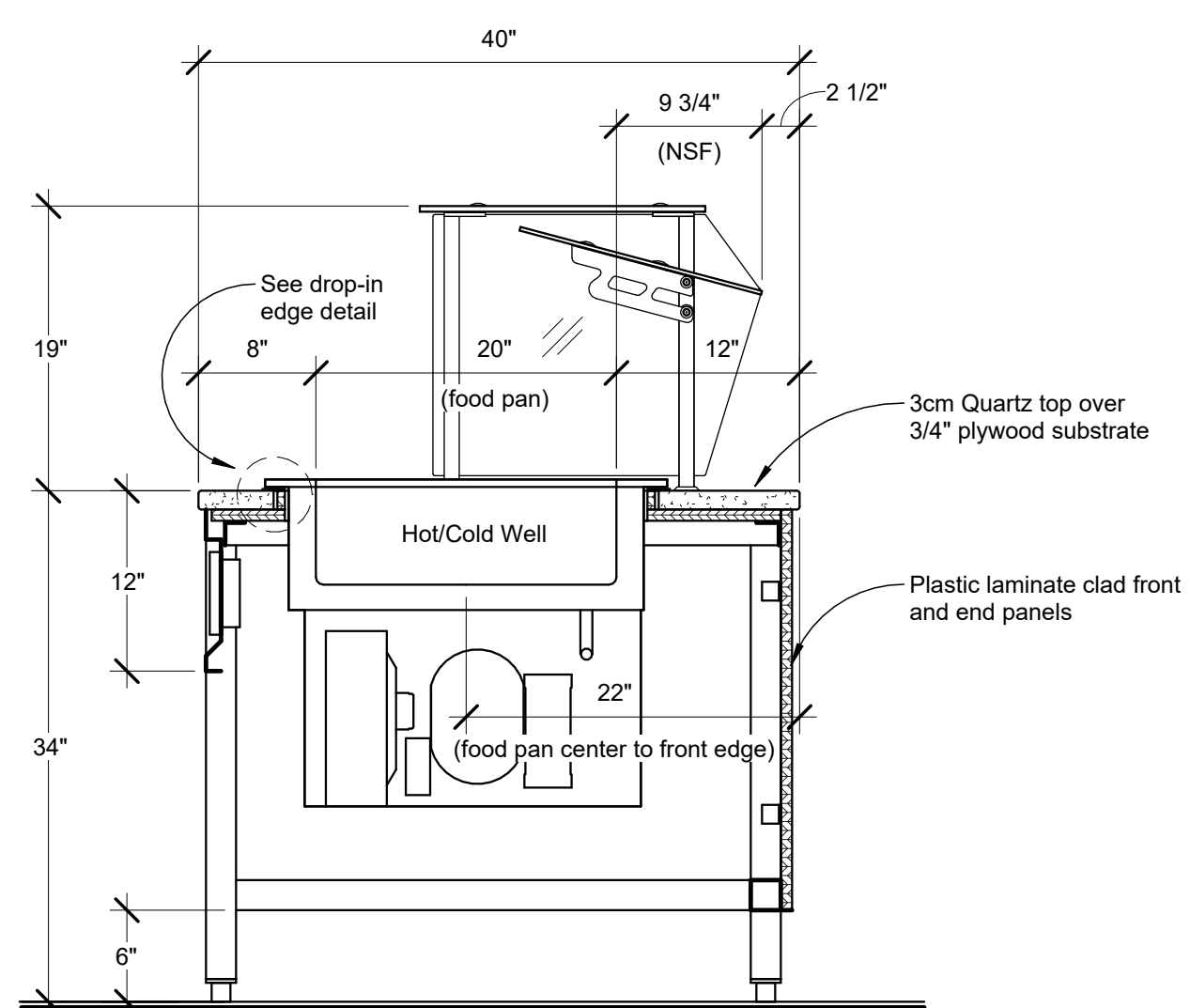
3 Section - Three-Compartment Sink

FST/01 1" = 1'-0"



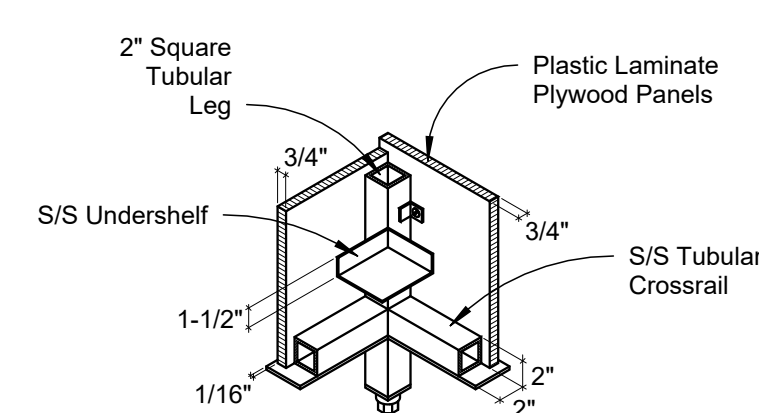
4 Section - Soiled Ware Table @ Scrap Sink

FST/01 1" = 1'-0"



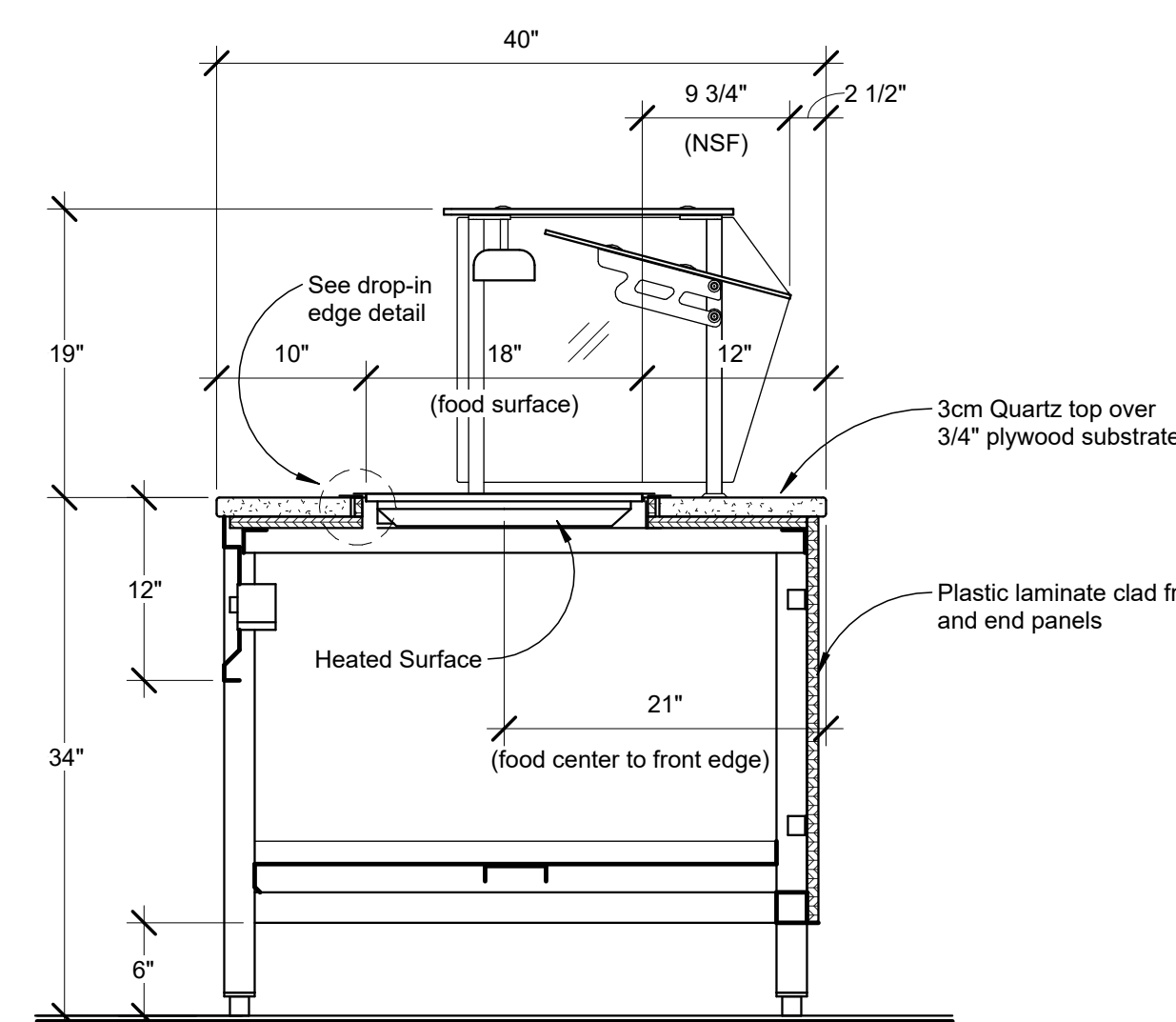
5 Section - Serving Counter @ Hot/Cold Well

FST/01 1" = 1'-0"



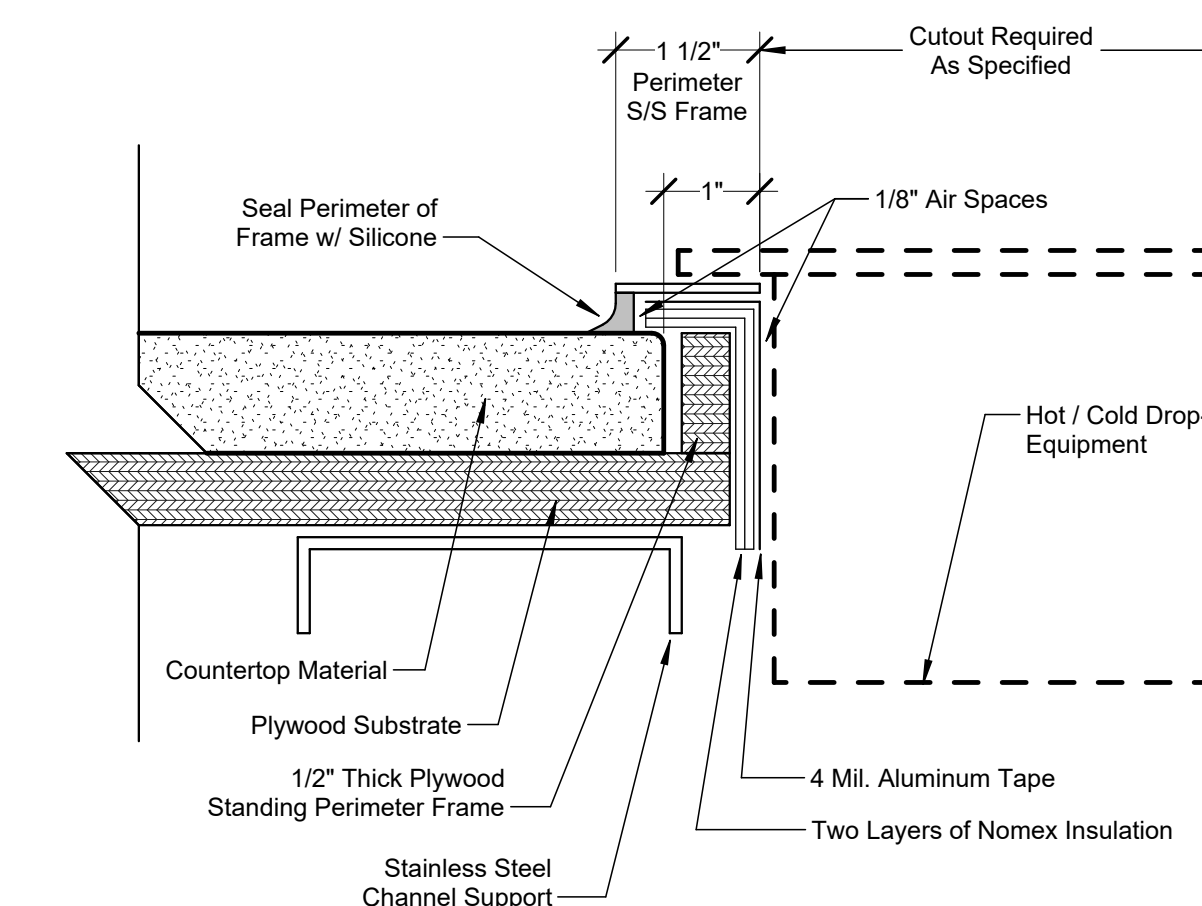
Detail - Serving Counter Corner

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6 Section - Serving Counter @ Heated Surface

FST/01 1" = 1'-0"

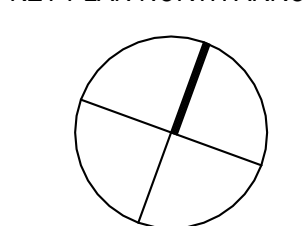


Detail - Counter Cutout Edge @ Drop-In Equipment

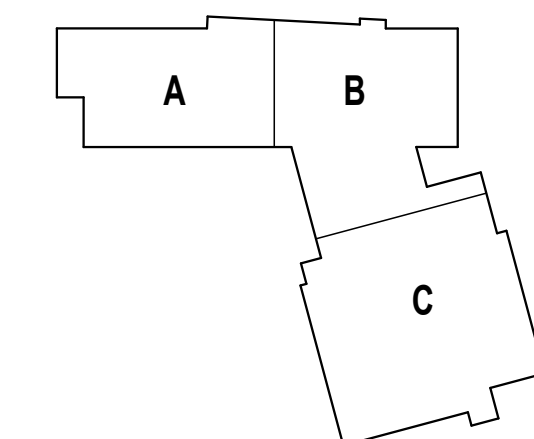
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KEY PLAN NORTH ARROW



KEYPLAN



DRAWING NAME:

**FOODSERVICE
EQUIPMENT
DETAILS**

DRAWN BY: Author

REVIEWED BY: Checker

SCALE: AS INDICATED | DRAWING NUMBER:

JOB NO.: 2202.02

DATE: OCTOBER 13, 2023

FS7.01