

Purchasing Services Office

801 Leroy Place
Socorro, NM 87801
(575) 835-5886

Letter of Addendum

TO: All Offerors

FROM: Meradeth Montoya, Associate Director of Purchasing

DATE: 1/7/2026

RE: RFB Number: RFP 26120016 - Amendment No. 6
Commodity: Food Services

Q1. Is the childcare program a Child and Adult Care Food Program (CACFP) reimbursable program?

A1. No, it currently is not.

Q2. Will you please share the meal plan purchase numbers by plan for the last two (2) years?

A2. This was answered in Addendum 2, Q7.

Q3. Please provide two (2) years of revenue by location, including internal and external catering and summer camps.

A3. Due to contractual obligations, this information cannot be shared.

Q4. We did not tour Tu Taco. Please provide details on this operation.

A4. Tu Taco is a pickup area for food orders. The location is beside the entrance to the all you care to eat dining area and the coffee shop.

Q5. How many billing days are there per semester for meal plans?

A5. This was answered in Addendum 2, Q27.

Q6. What is your targeted override or expense exposure annually?

A6. Addendums to the contract are completed annually as necessary to account for changing food costs; however, there is no set targeted amount. If this question refers to targeted override sales commissions or pricing incentives based on higher sales levels or reduced expenses, those are currently in place.

Q7. Is all the equipment in working condition?

A7. Yes.

Q8. Is vending included?

A8. No.

Q9. Would you be able to provide floor plans or layouts of all the service areas?

A9. Please see the following links:

https://mail.google.com/mail/u/0?ui=2&ik=d9f8d663e2&attid=0.1&permmsgid=msg-f:1853781473680482564&th=19b9f46db5ece104&view=att&disp=safe&realattid=f_mk5w8q0t1&zw

https://mail.google.com/mail/u/0?ui=2&ik=d9f8d663e2&attid=0.2&permmsgid=msg-f:1853781473680482564&th=19b9f46db5ece104&view=att&disp=inline&realattid=f_mk5w8q0n0&zw

Q10. How many service days are there for childcare? What is the current daily, weekly, or semester rate that the University is being charged by your vendor for meal plans, or what is your current sliding scale?

A10. Five (5) days per week during the academic year. While the University cannot speak to the specifics of the current contract, the meal plans for the semester are listed below. Additionally, the daily meal rates are as follows:

Student and Summer Conference Pricing inclusive of taxes:

Breakfast: 10.23

Lunch or Brunch: 11.10

Dinner: 12.51

Public Pricing inclusive of taxes:

Breakfast: 11.05

Lunch or Brunch: 12.28

Dinner: 13.52

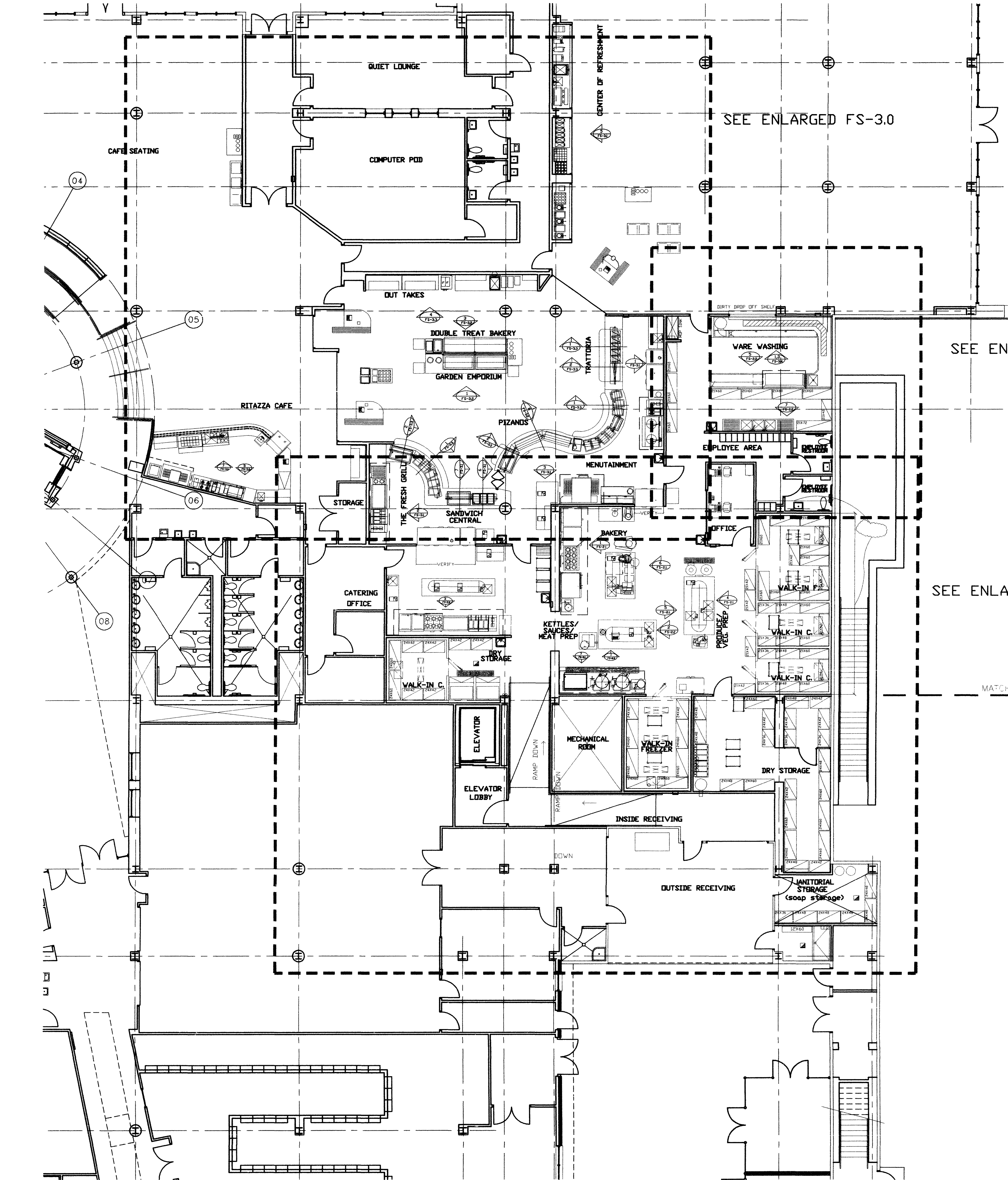
An asterisk denotes the minimum required meal plan for the style of room.

Semester Meal Plans:	
*Bronze – 10 meals per week plus 200 Tech Dollars	\$2,192
Silver – 15 meals per week plus 175 Tech Dollars	\$2,386
Gold – Unlimited meals plus 150 Tech Dollars	\$2,611

Pod Living Plans:	
*Trail Rider – 45 meals per semester plus 200 Tech Dollars	\$773
Prospector – 65 meals per semester plus 100 Tech Dollars	\$837

ALL OFFERORS ARE REQUIRED TO CONFIRM THE RECEIPT OF THIS AMENDMENT IN THEIR RESPONSE.
ALL OTHER TERMS AND CONDITIONS OF THE RFP REMAIN UNCHANGED.

9/24/03 PLAN SET.DWG 9/29/03 RDA DESIGN GROUP, LTD



SEE ENLARGED FS-3.0

SEE ENLARGED FS-2.0

SEE ENLARGED FS-2.0

FOOD SERVICE SHEET INDEX:

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FS 2.0	F.S. ENLARGED KITCHEN
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FS 6.6M	F.S. EXHAUST HOOD H-7
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FS 6.8M	F.S. EXHAUST HOOD H-10
FS 7.1R	F.S. REFRIGERATION PLAN

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Architects & Engineers, Inc.

6200 Uptown Blvd. NE
Suite 400
Albuquerque, New Mexico 87110
(505) 881-2759

49 West First Street
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FOODSERVICE GENERAL NOTES

1. ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE SEE SHEET FS-5.1 FOR EQUIPMENT SOURCE & UTILITIES
2. THIS DRAWING IS PROVIDED FOR REFERENCE ONLY ONLY FOR PLACEMENT OF FOODSERVICE EQUIPMENT
3. MILLWORK AND OTHER EQUIPMENT SUPPLIED BY OTHERS IS SHOWN FOR REFERENCE ONLY SEE ARCHITECTURAL PLANS & SPECIFICATIONS
4. REPORT ALL DISCREPANCIES
5. ALL DIMENSIONS ARE FINISHED DIMENSIONS, UNLESS OTHERWISE NOTED

1 REVISION_1 9/29/03

REV. DESCRIPTION DATE

ENGINEER ARCHITECT

SOCORRO, NEW MEXICO
**STUDENT SERVICES
BUILDING**

NEW MEXICO INSTITUTE OF MINING
AND TECHNOLOGY

PROJECT NO. 99048 DATE SEPTEMBER 29, 2003

FOOD_SERVICE_AREA_FLOOR_PLAN

DRAWING NO.

FS-1.0

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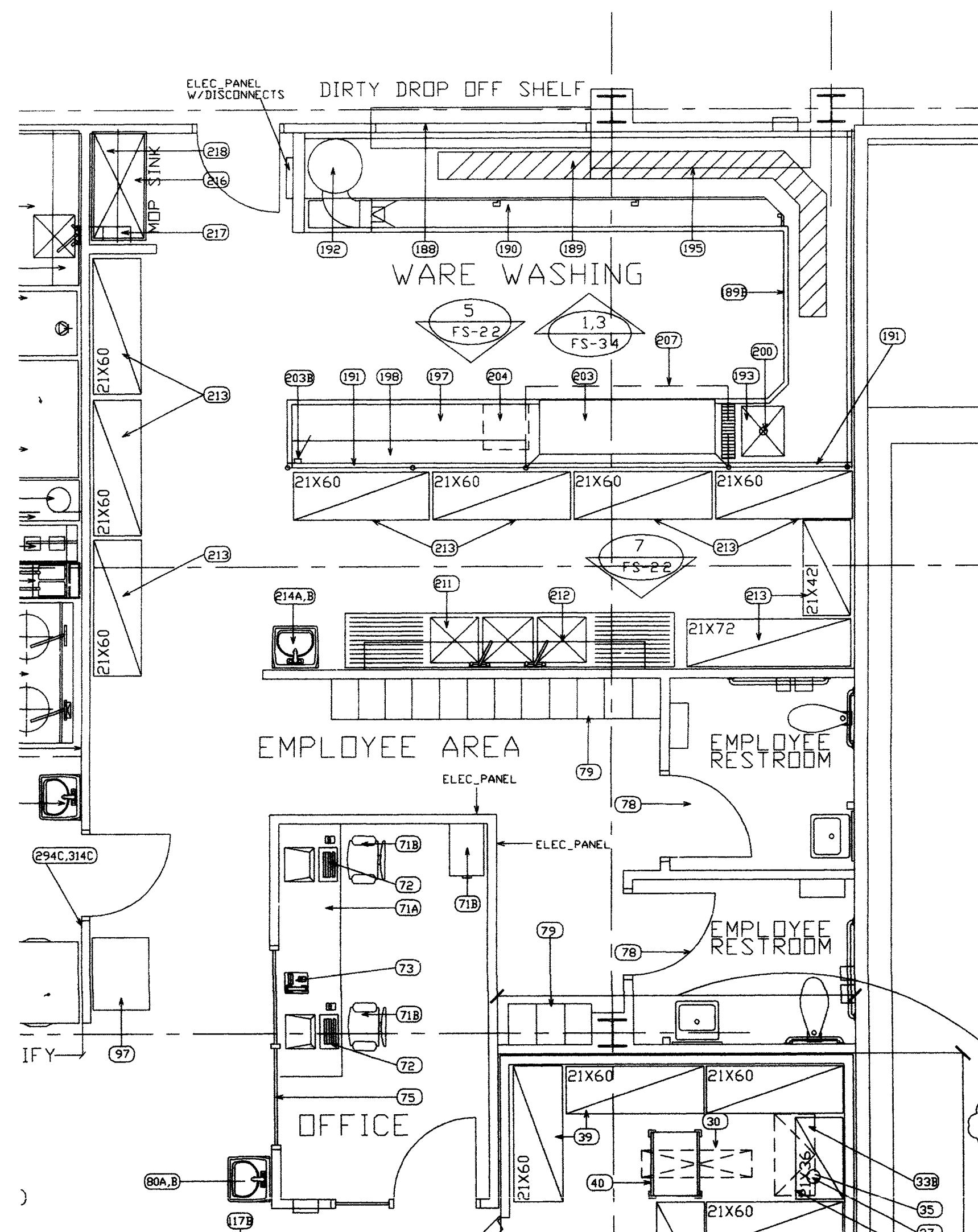
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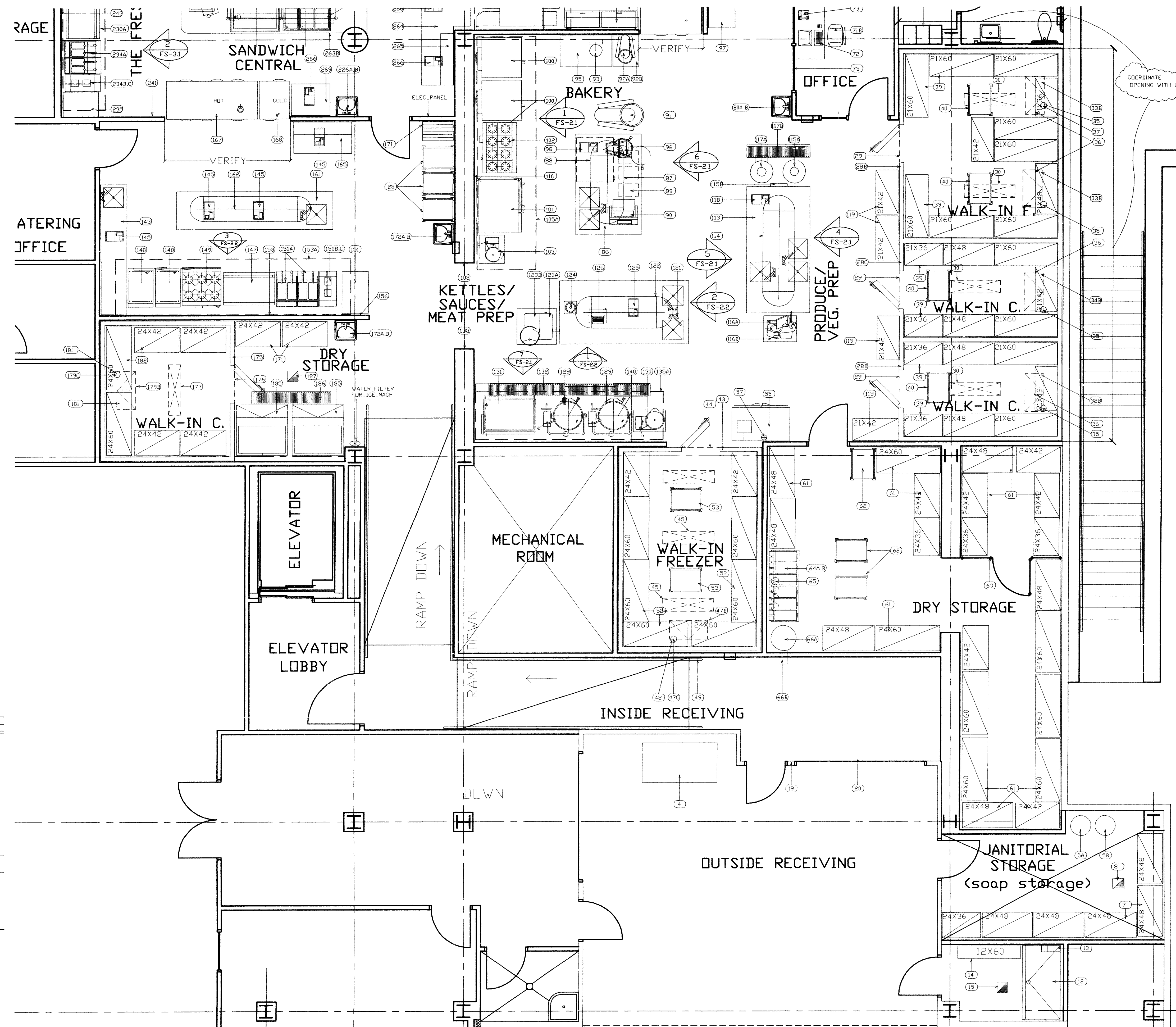
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1 **FOOD SERVICE AREA FLOOR PLAN**
FS-1.0 SCALE: 1/8" = 1'-0"

9.24.03_PLAN_SET.DWG 9/29/03 RDA DESIGN GROUP, LTD



2 WARE WASHING AND EMPLOYEE AREA FLOOR PLAN
FS-2.0 SCALE: 1/4" = 1'-0"



1 MAIN KITCHEN AND RECEIVING FLOOR PLAN
FS-2.0 SCALE: 1/4" = 1'-0"

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6200 Uptown Blvd. NE
Suite 400
Albuquerque, New Mexico 87110
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49 West First Street
Suite 100
Mesquite, Arizona 85201
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DETAILS ON:
24 INSULATED SLAB
32A REFRIGERATION SYSTEM ON ROOF
33A REFRIGERATION SYSTEM ON ROOF
34A REFRIGERATION SYSTEM ON ROOF
47 REFRIGERATION SYSTEM ON ROOF
179A REFRIGERATION SYSTEM ON ROOF
35 ROOF PENETRATIONS FOR REFRIG LINES
48 ROOF PENETRATIONS FOR REFRIG LINES
180 ROOF PENETRATIONS FOR REFRIG LINES

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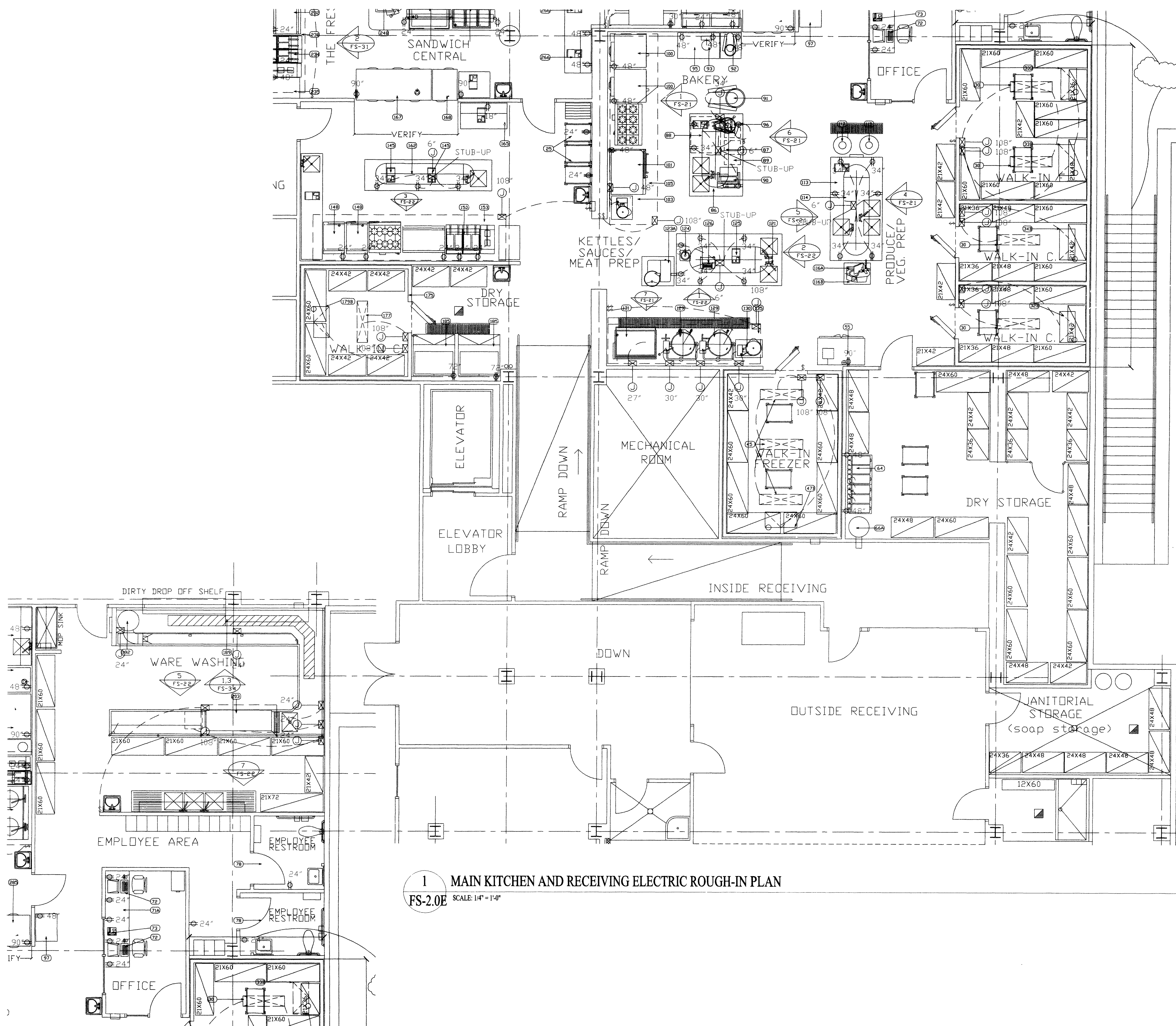
ARCHITECT

SOCORRO, NEW MEXICO
STUDENT SERVICES BUILDING
NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY

PROJECT NO. 99048
DATE SEPTEMBER 29, 2003

ENLARGED_KITCHEN_FLOOR_PLAN

DRAWING NO. **FS-2.0**



1 MAIN KITCHEN AND RECEIVING ELECTRIC ROUGH-IN PLAN
FS-2.0E SCALE: 1/4" = 1'-0"

2 WARE WASHING AND EMPLOYEE AREA ELECTRIC ROUGH-IN PLAN
FS-2.0E SCALE: 1/4" = 1'-0"

GENERAL NOTES

1. ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE SEE SHEET FS-2 FOR EQUIPMENT SOURCE & UTILITIES
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REMARKS COLUMNS SEE NOTES (# --)

1. WALL BACKING, BLOCKING, REINFORCEMENTS REQUIRED TO HOLD, SUPPORT OR SUPPEND EQUIPMENT GEN. CONTR. TO PROVIDE AND INSTALL ALL REQUIRED BACKING IN WALLS FOR WALL MOUNTED EQUIPMENT AND BACKING ABOVE CEILING TO SUPPORT EQUIPMENT. SPECIFIED HEREIN. KITCHEN EQUIPMENT SUPPLIER SHALL PROVIDE SHOP DRAWINGS SHOWING REQUIRED LOCATIONS AND WEIGHT OF EQUIPMENT.
 2. FIRE SUPPRESSION SYSTEMS SHALL BE SPECIFIED TO BE SUPPLIED WITH GAS SHUT-OFF VALVE, AUTO-MATIC TYPE, IN CASE OF A COOKING OR HOOD FIRE. IT SHALL BE SUPPLIED WITH THE FIRE SYSTEM AND INSTALLED IN A ACCESSIBLE LOCATION BY GEN. CONTR. PLUMBING CONTR.
 3. CONTROLS FOR KITCHEN EXHAUST HOOD AND EXHAUST SYSTEMS. GEN. CONTR. ELECTRICAL CONTR. SHALL PROVIDE AND INSTALL CONTROLS SWITCHES IN WALLS IN A ACCESSIBLE LOCATION (NOT ON HOOD/CANOPY) CONTROLS FOR HOOD/CANOPY LIGHTS, EXHAUST FANS, MAKE-UP AIR FANS. SEE MECH. ENGR. PLANS AND SPECIFICATIONS FOR FULL DETAILS AND OTHER REQUIREMENTS
 4. CASH REGISTER, COMPUTER (P.O.S.) POINT OF SALE SYSTEMS: GEN. CONTR. ELEC. CONTR. TO PROVIDE ISOLATED CIRCUITS FOR EQUIPMENT AND PROVIDE INTER-CONNECTING CONDUIT FOR COMPUTER INTER-CONNECTING CABLES. CONSULT WITH OWNERS SUPPLIER AND ARCHITECTURAL/ELECTRICAL SPECIAL SYSTEMS PLAN
 5. GEN. CONTR. ELECTRICAL CONTR. TO INTER-CONNECT COMPONENT HARDWARE. SEE FOODSERVICE EQUIPMENT SUBMITTALS FOR DETAILS ON COMPONENTS AND CONNECTION REQUIREMENTS.
 6. GEN. CONTR. PLUMBING CONTR. TO INTER-CONNECT COMPONENT HARDWARE. SEE FOODSERVICE EQUIPMENT SUBMITTALS FOR DETAILS ON COMPONENTS AND CONNECTION REQUIREMENTS.
 7. VERIFY WITH SUPPLIER/VENDOR. EQUIPMENT SUPPLIER, VERIFY ALL SIZES AND UTILITY REQUIREMENTS
 8. ELECTRICAL CORD AND PLUGS GEN. CONTR. ELEC. CONTR. TO PROVIDE AND INSTALL CORD AND PLUG ON EQUIPMENT
 9. INSULATED SLAB BENEATH WALK-INS. INSTALLATION TO BE PER DETAIL & MFG SHOP DRAWINGS BY K.E.C.
- SEE ARCH. = SEE ARCHITECTURAL PLANS AND SPECIFICATIONS
SEE MECH. = SEE MECHANICAL ENGINEERS PLANS AND SPECIFICATIONS
SEE ELEC. = SEE ELECTRICAL ENGINEERS PLANS AND SPECIFICATIONS

FINAL CONNECTIONS TO UTILITIES:

(ELECTRICAL, PLUMBING AND MECHANICAL).

1. ALL FINAL CONNECTIONS TO FOODSERVICE EQUIPMENT: PLUMBING, ELECTRICAL, MECHANICAL AND ALL FINAL CONNECTIONS AND INTER-CONNECTIONS ARE BY GENERAL CONTRACTOR AND HIS SUB-CONTRACTORS (PLUMBING, ELECTRICAL, MECHANICAL SUB-CONTRACTORS), TO INCLUDE ALL MATERIALS REQUIRED TO MAKE THOSE FINAL AND INTER CONNECTIONS
2. DIRECT WASTE AND IN-DIRECT WASTE LINES ARE NOT SUPPLIED WITH EQUIPMENT
3. LABOR AND MATERIAL FOR DRAIN LINES ARE TO BE SUPPLIED BY GENERAL CONTRACTORS
4. PLUMBING CONTR. IN-DIRECT WASTE LINES ARE TO EXTEND TO F'S (FLOOR SINKS) WITH NO REDUCTION IN LINE SIZE
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7. WATER CONNECTIONS FINAL AND INTER-CONNECTIONS TO BE MAKE BY GENERAL CONTR. PLUMBING CONTR.
8. PLUMBING CONTR. TO SUPPLY ALL STOPS INTER-CONNECTING MATERIALS TO MAKE CONNECTIONS WITHOUT REDUCTIONS IN LINE SIZE AND PER PLANS AND SPECIFICATIONS AND LOCAL CODES
9. LICENSE AND PERMITS ALL CONTRACTORS SHALL BE LICENSED TO PERFORM WORK SPECIFIED AND ARE REQUIRED TO GET ALL REQUIRED PERMITS PRIOR TO PERFORMING AND WORK SPECIFIED AND HAVE ALL WORK INSPECTED AND ACCEPTED BY AUTHORIZED INSPECTORS
10. FOODSERVICE EQUIPMENT SUPPLIER (KITCHEN EQUIPMENT CONTR.) SHALL VERIFY ALL UTILITY REQUIREMENTS WITH GENERAL CONTR. AND HIS SUB-CONTR. AND SHALL PROVIDE TECHNICAL SUPPORT COORDINATING WITH GENERAL CONTR. AND HIS SUB-CONTR. FINAL CONNECTION REQUIREMENTS

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PROJECT NO. 99048 DATE SEPTEMBER 12, 2003

KITCHEN_ELECTRICAL_ROUGH-IN_PLAN

DRAWING NO.

FS-2.0E

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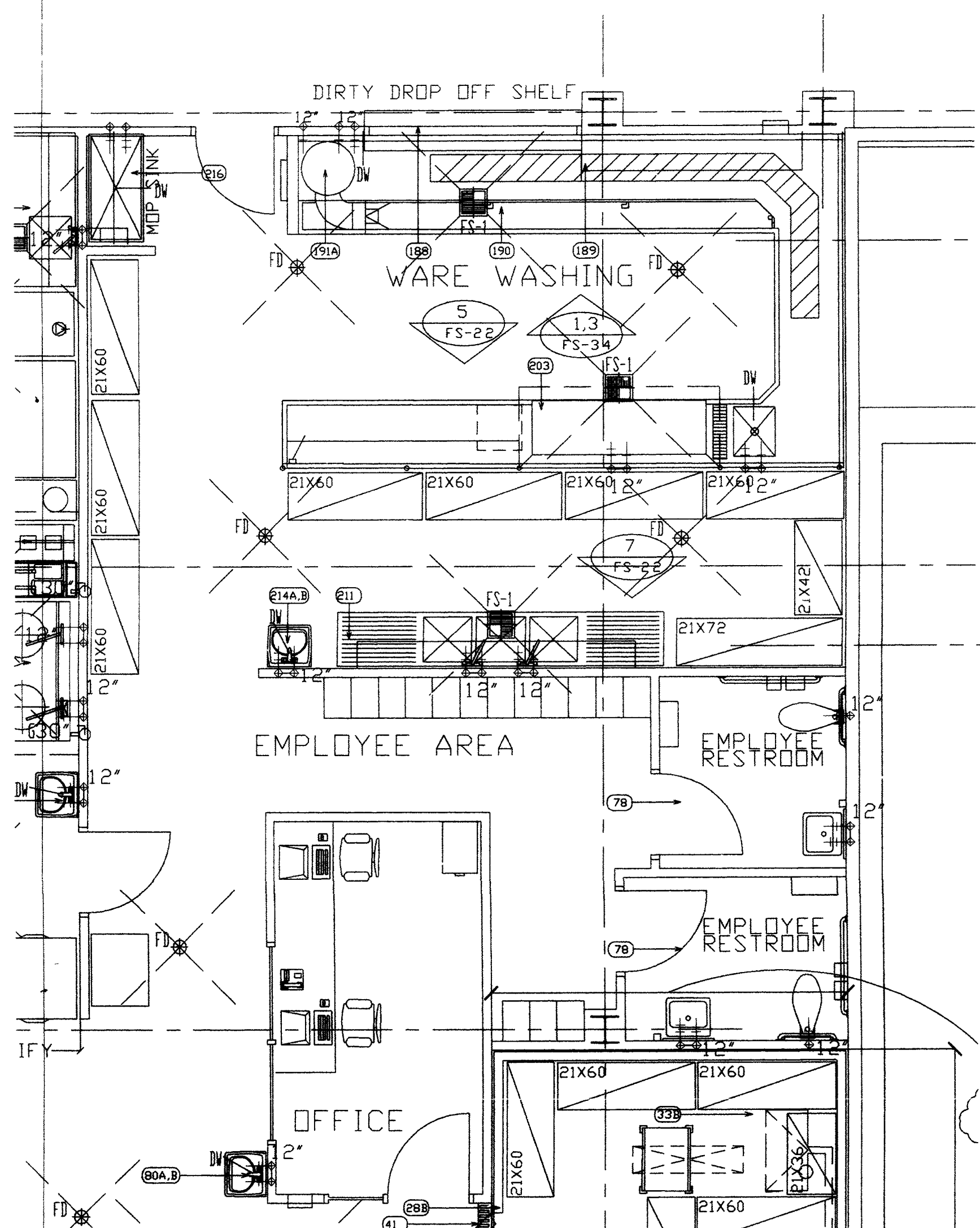
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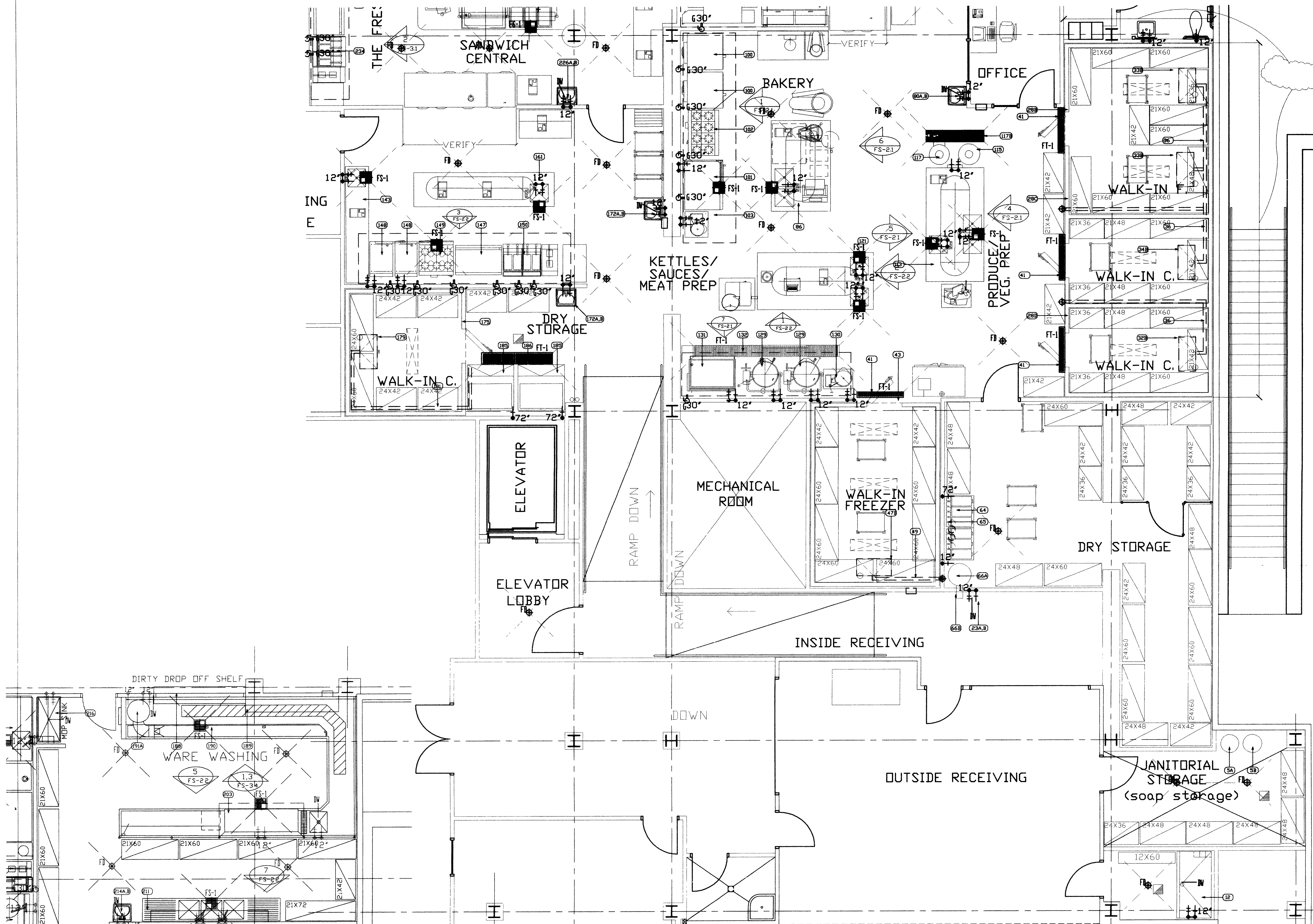
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9/24/03 PLUMBING.DWG



2 WARE WASHING AND EMPLOYEE AREA FLOOR PLAN
FS-2.0P SCALE: 1/4" = 1'-0"



1 MAIN KITCHEN AND RECEIVING FLOOR PLAN
FS-2.0P SCALE: 1/4" = 1'-0"

GENERAL NOTES

- ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE SEE SHEET FS-3 FOR EQUIPMENT SOURCE & UTILITIES
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- SEE ARCH - SEE ARCHITECTURAL PLANS AND SPECIFICATIONS
SEE MECH - SEE MECHANICAL ENGINEERS PLANS AND SPECIFICATIONS
SEE ELEC - SEE ELECTRICAL ENGINEERS PLANS AND SPECIFICATIONS

FINAL CONNECTIONS TO UTILITIES:

(ELECTRICAL, PLUMBING AND MECHANICAL)

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SYMBOLS / ABBREVIATIONS

- CD CULMOUT
CW-1 CULMOUT W/MP BRK, W/INLET, W/INLET BEAKER
DW-1 DIRECT WASTE CONNECTION
F-1 FLOOR DRAIN
F-2 FLOOR DRAIN WITH REMOVABLE 3/4" GATE
F-3 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-4 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-5 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-6 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-7 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-8 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-9 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-10 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-11 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-12 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-13 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-14 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
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F-41 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-42 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-43 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-44 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-45 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
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F-99 FLOOR DRAIN WITH REMOVABLE 1/2" GATE
F-100 FLOOR DRAIN WITH REMOVABLE 1/2" GATE

SLOPE FLOOR TO DRAIN

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(505) 881-2759

49 West First Street
Suite 100
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(505) 827-2759

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PROJECT NO. 99048 DATE SEPTEMBER 29, 2003

KITCHEN_PLUMBING_ROUGH-IN_PLAN

DRAWING NO.

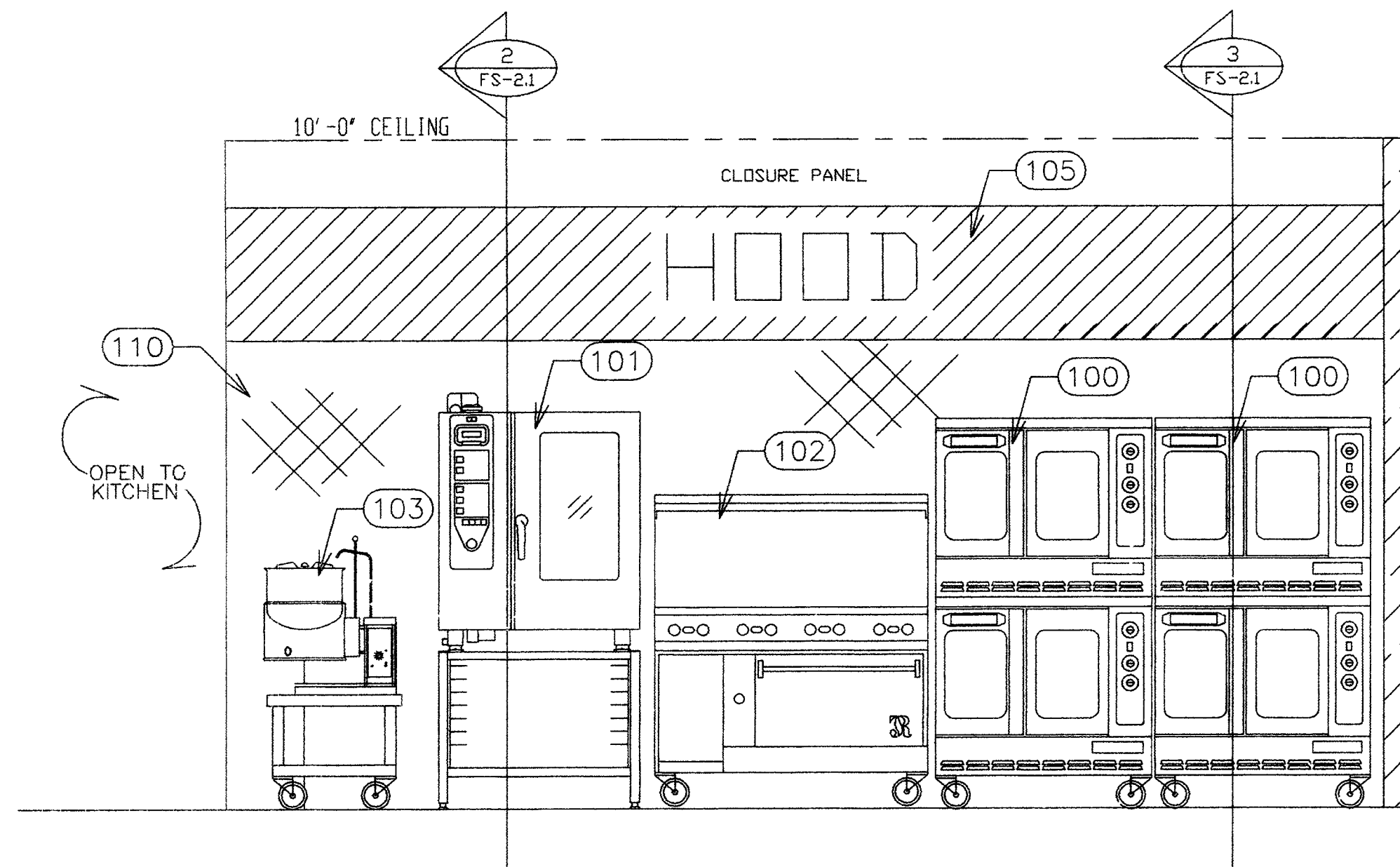
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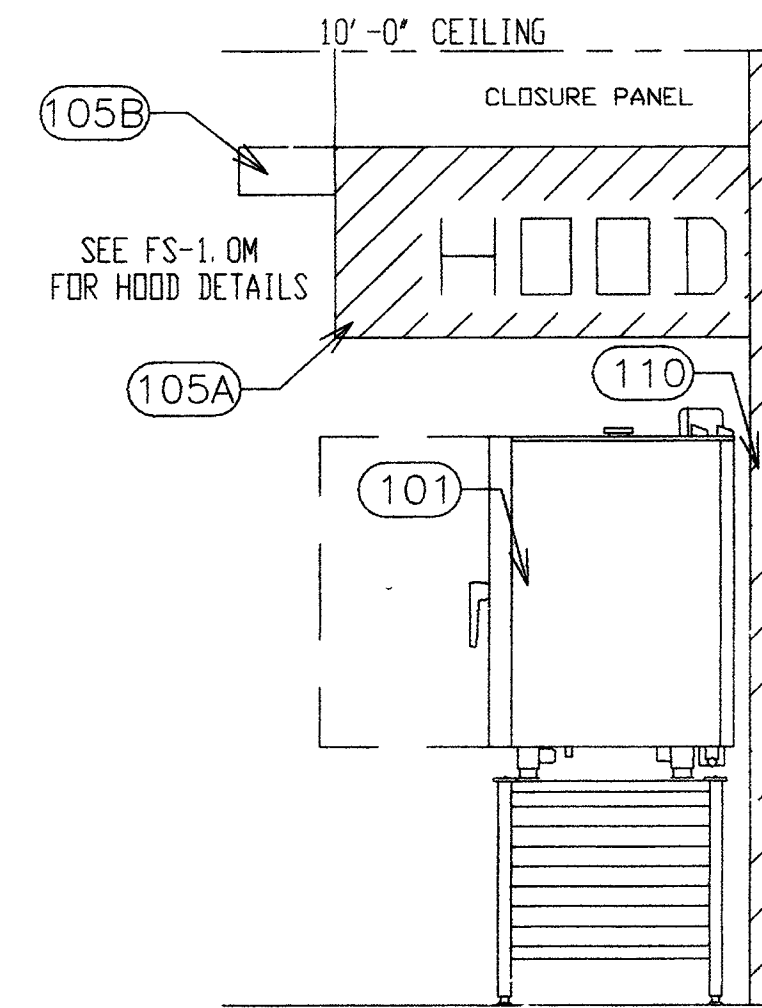
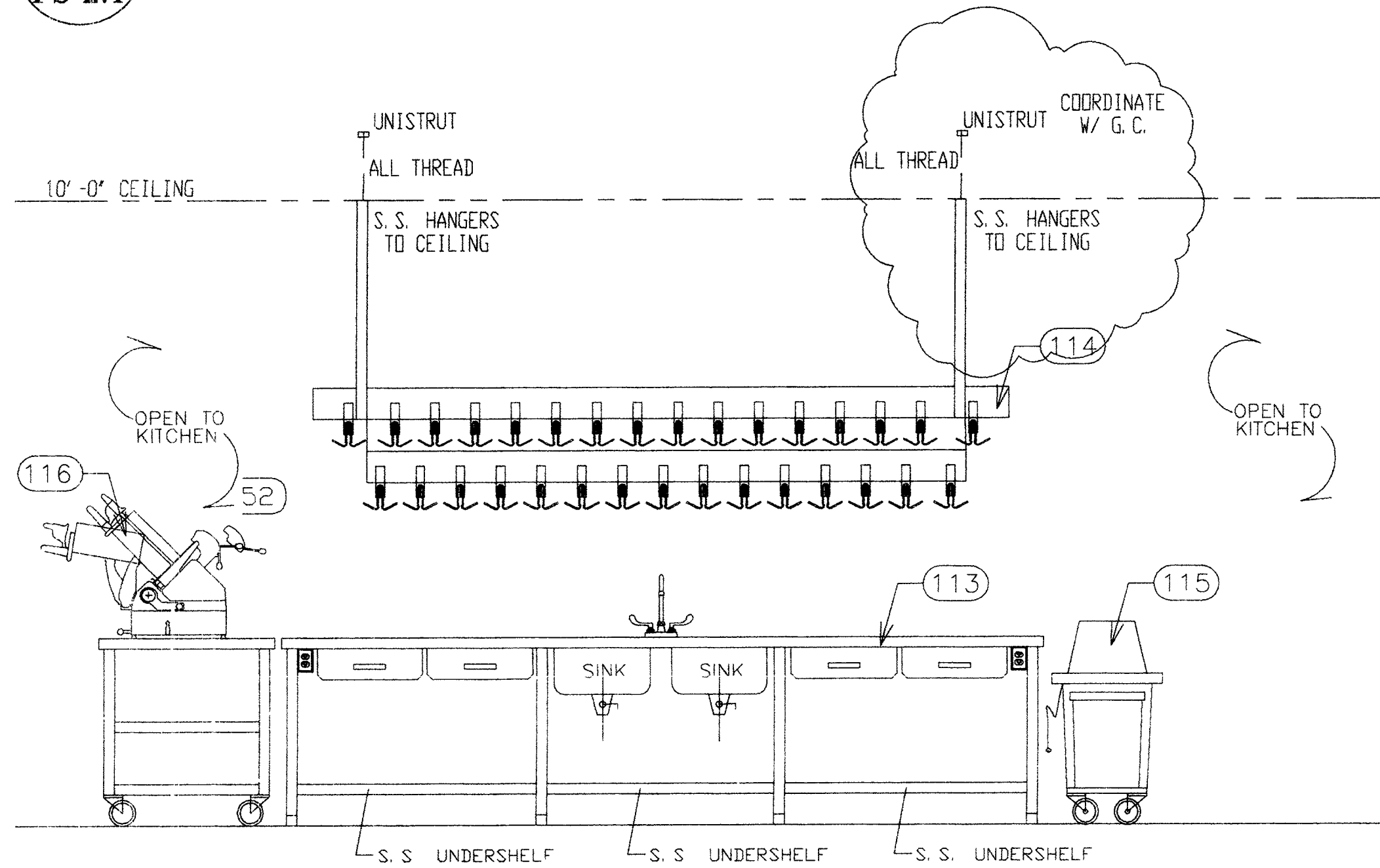
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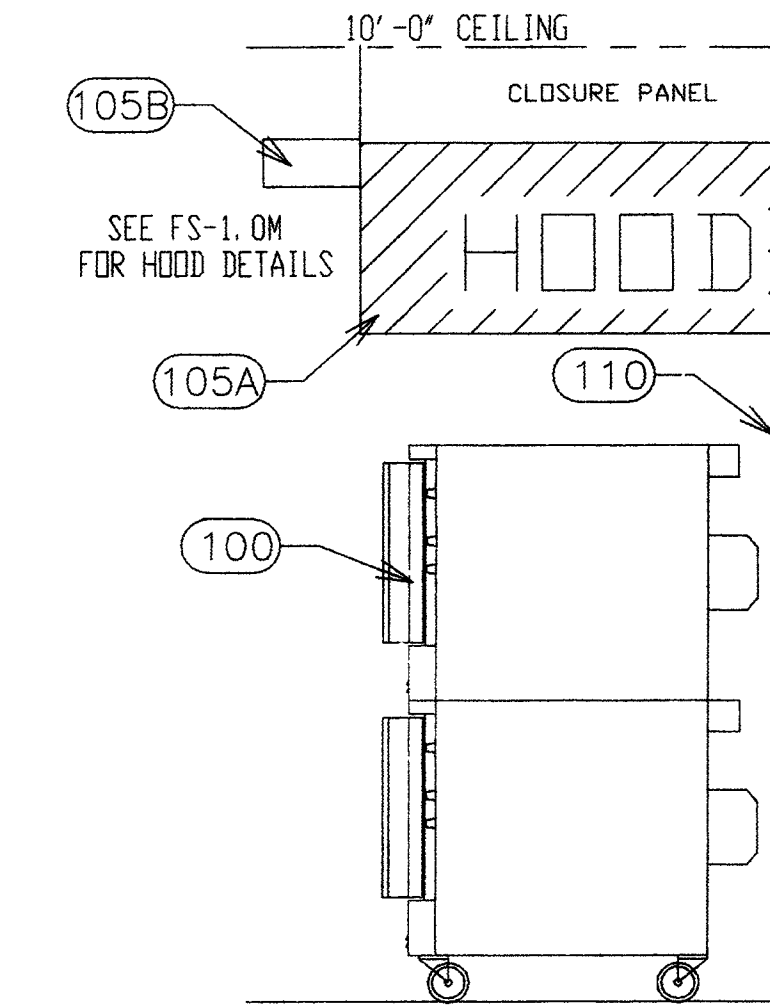
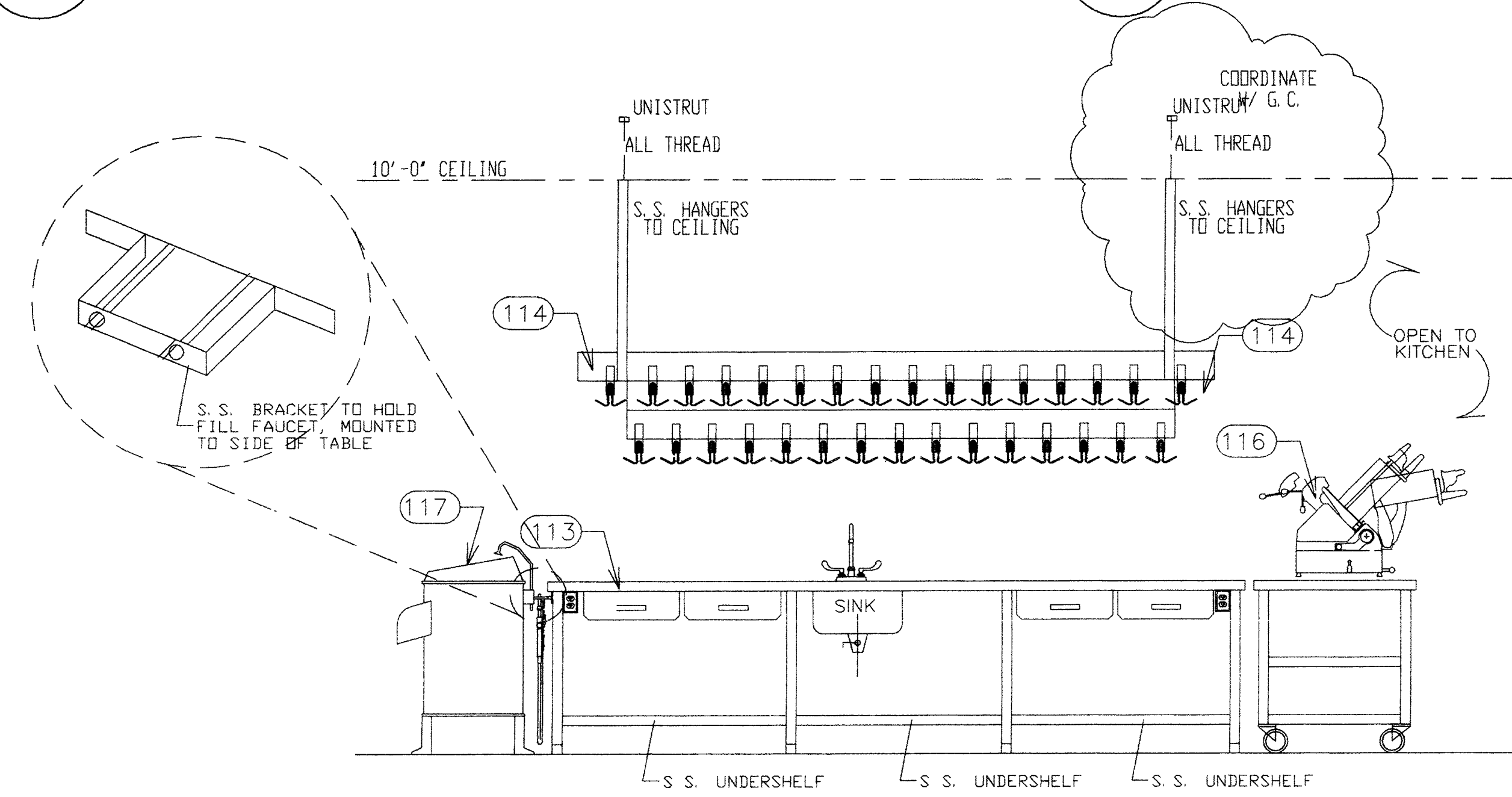
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1 BAKERY COOK LINE ELEVATION
FS-2.1 SCALE: 1/2" = 1'-0"

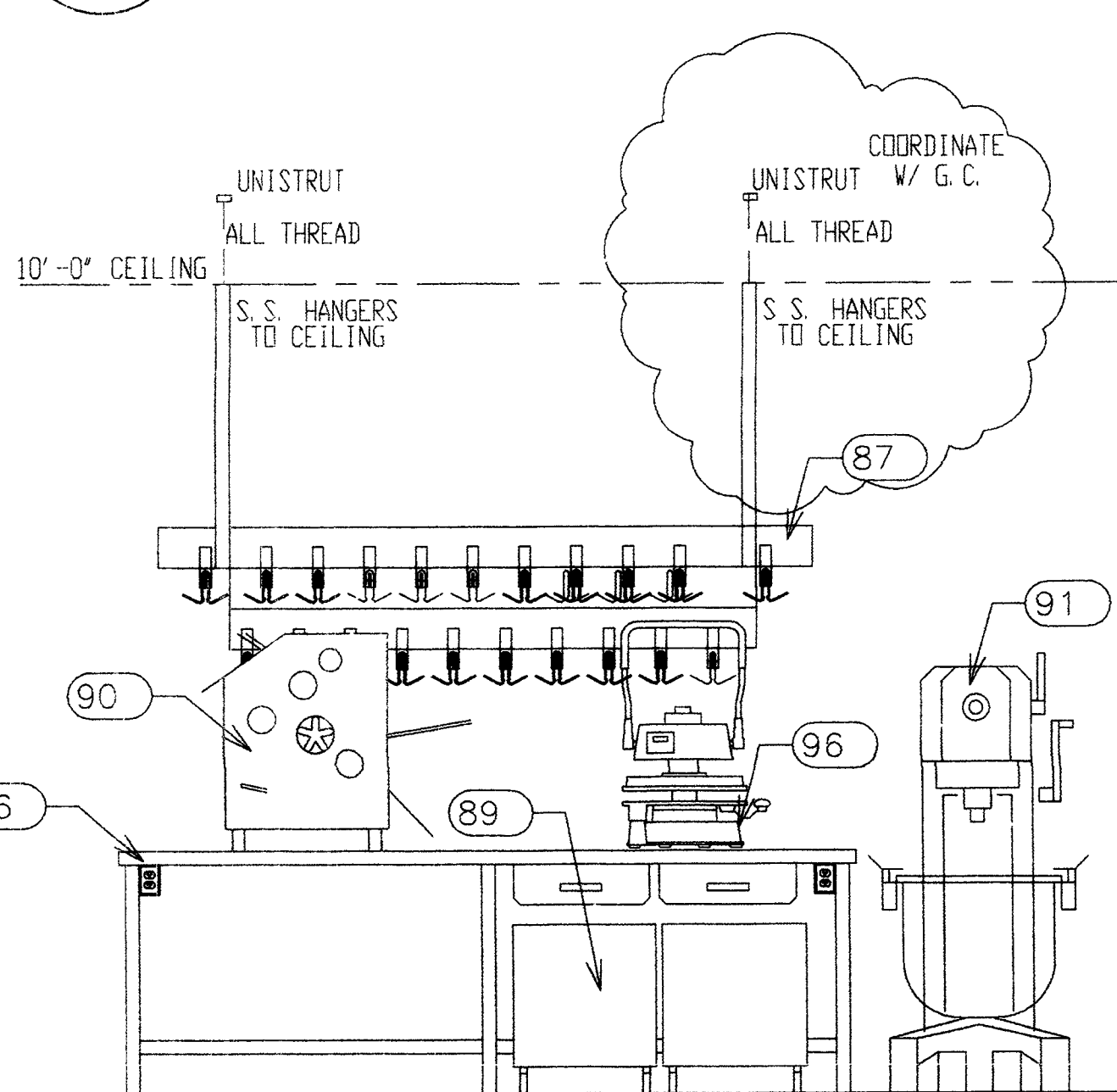


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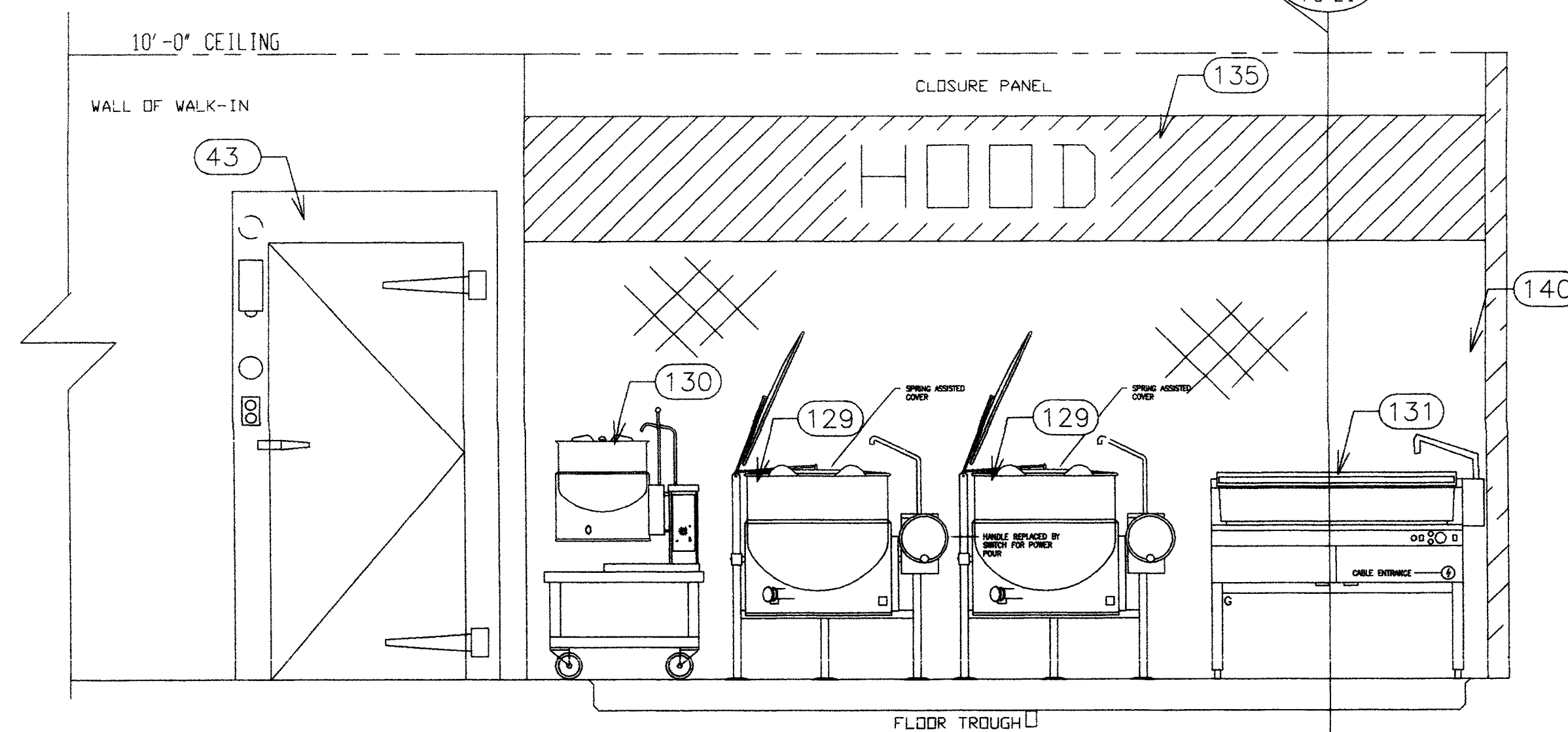


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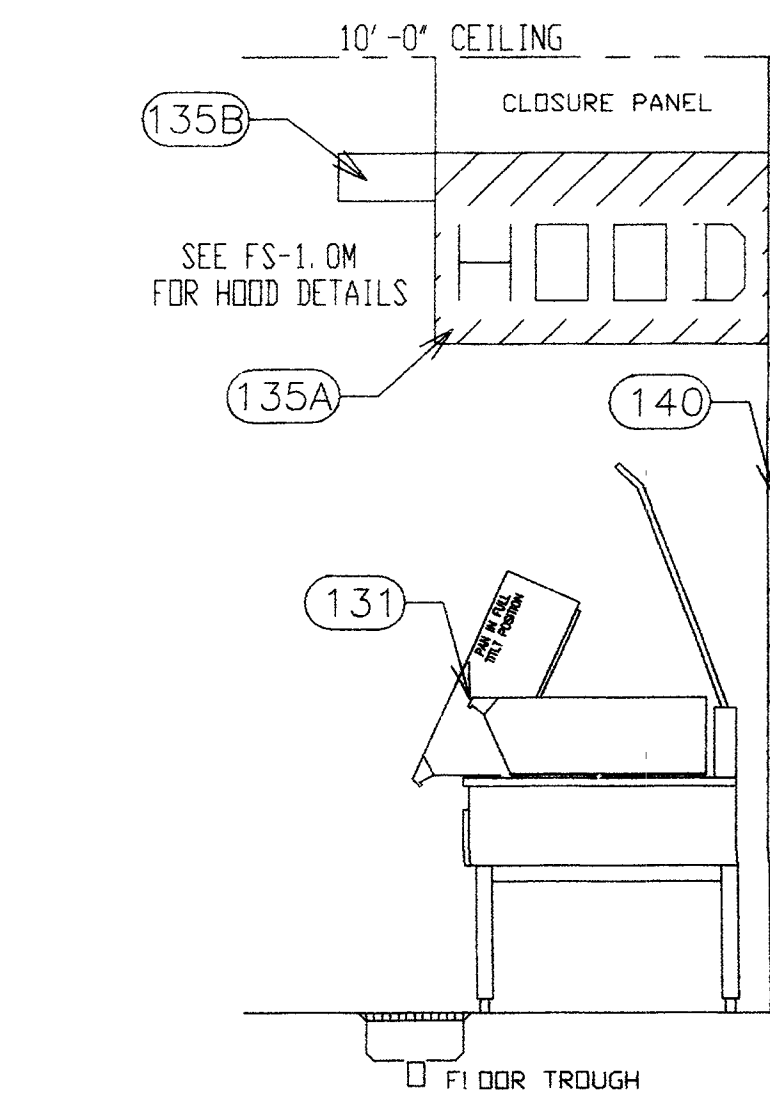
4 VEGETABLE PREP TABLE ELEVATION
FS-2.1 SCALE: 1/2" = 1'-0"



6 BAKERY TABLE ELEVATION
FS-2.1 SCALE: 1/2" = 1'-0"



7 KETTLES/SAUCES/MEAT PREP ELEVATION
FS-2.1 SCALE: 1/2" = 1'-0"



8 KETTLES/SAUCES/MEAT PREP SECTION
FS-2.1 SCALE: 1/2" = 1'-0"

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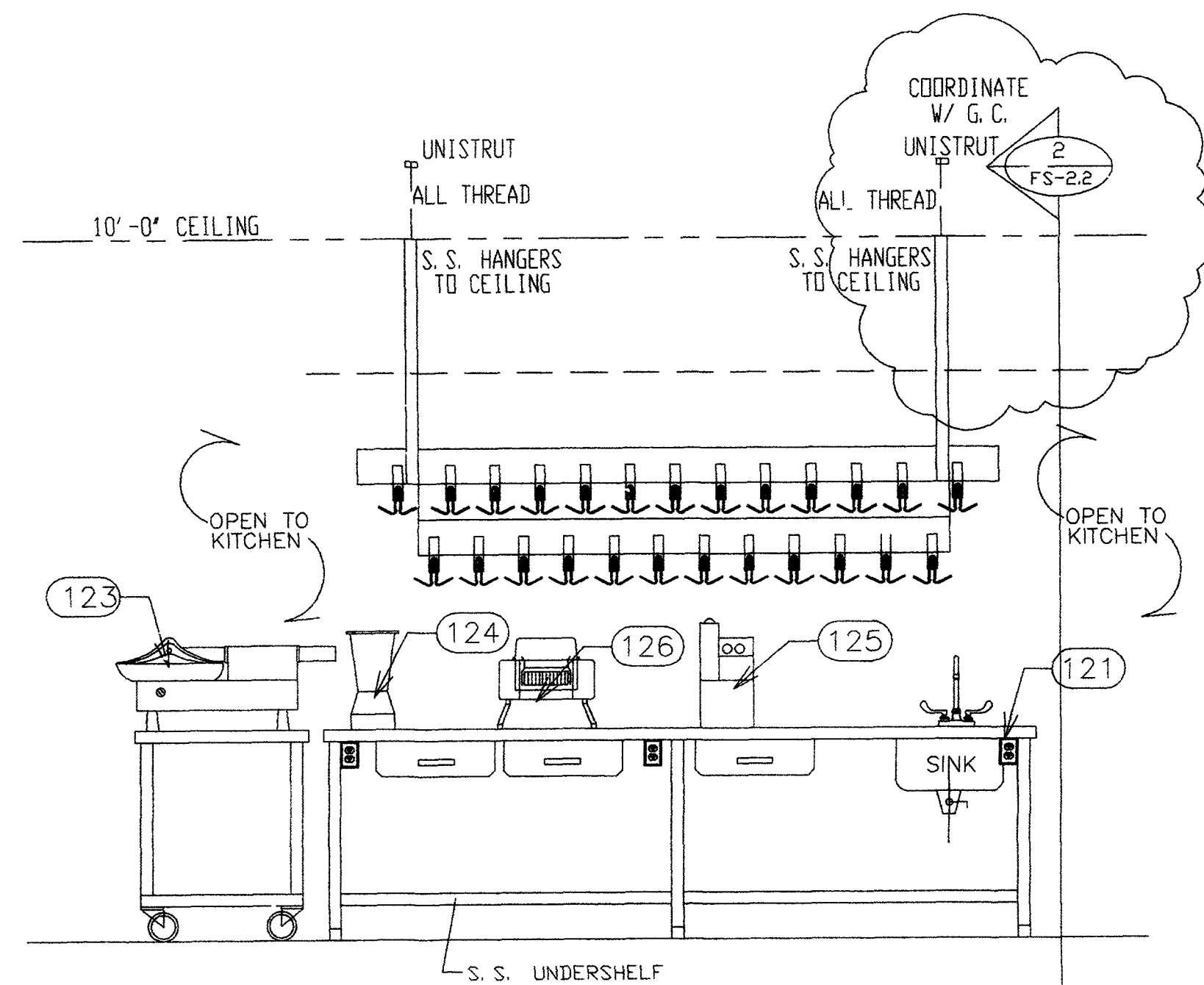
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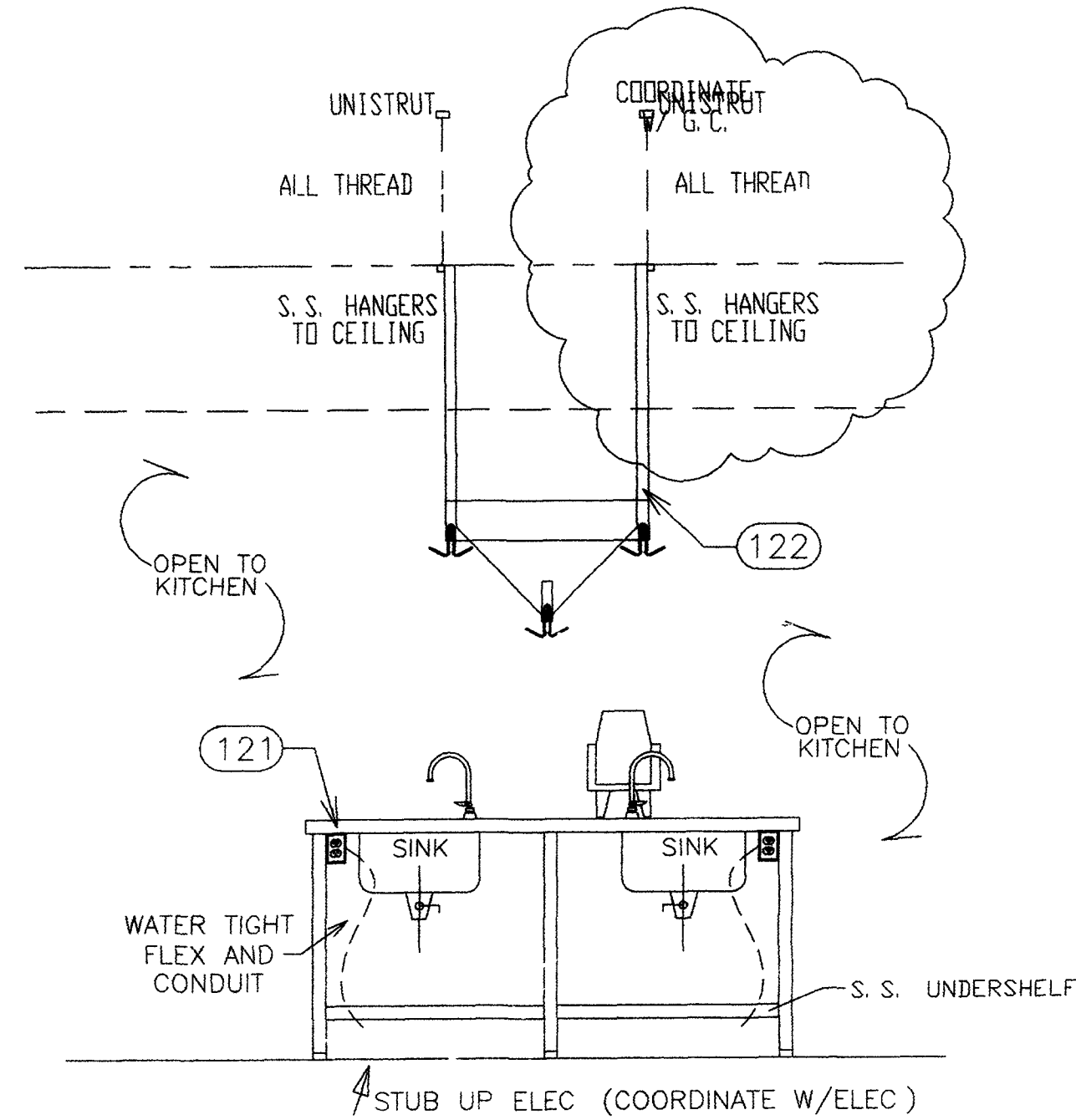
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KITCHEN_ELEVATIONS

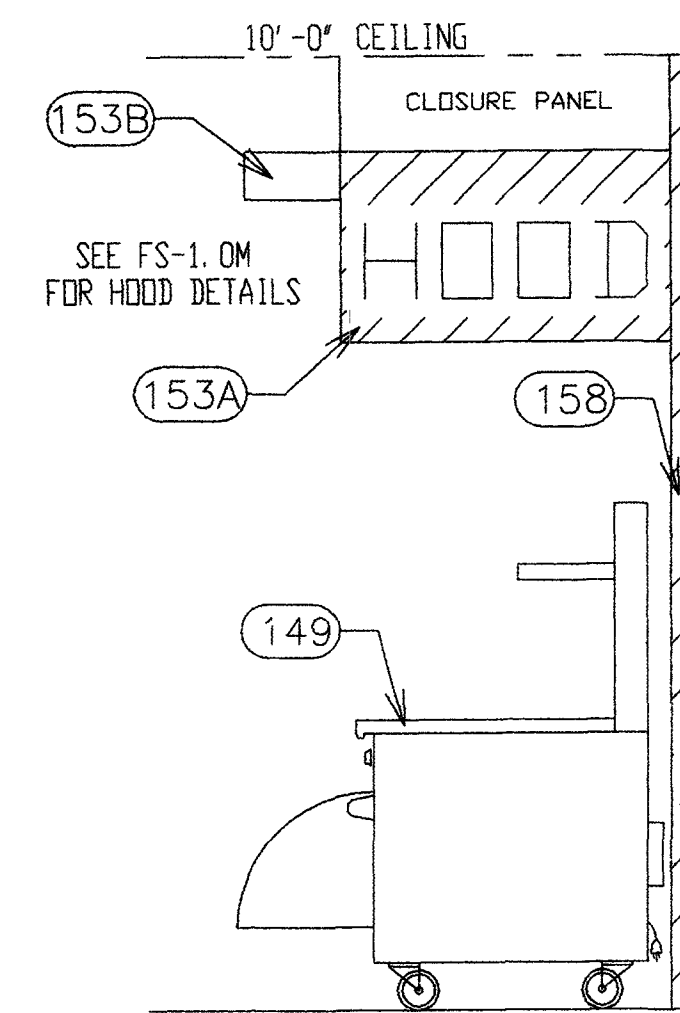
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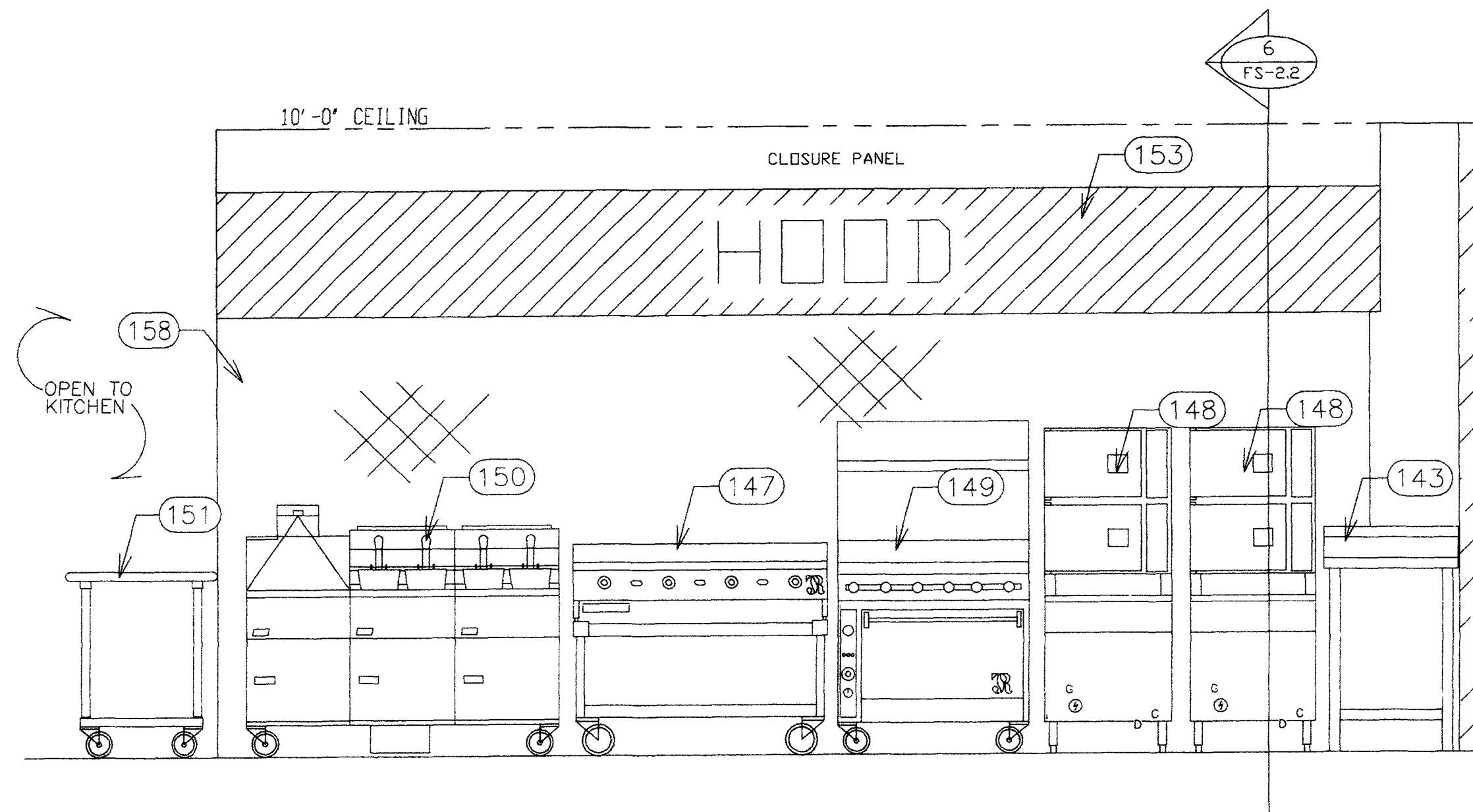
1 KETTLES/SAUCES/MEAT PREP TABLE ELEVATION
FS-2.2 SCALE: 1/2" = 1'-0"



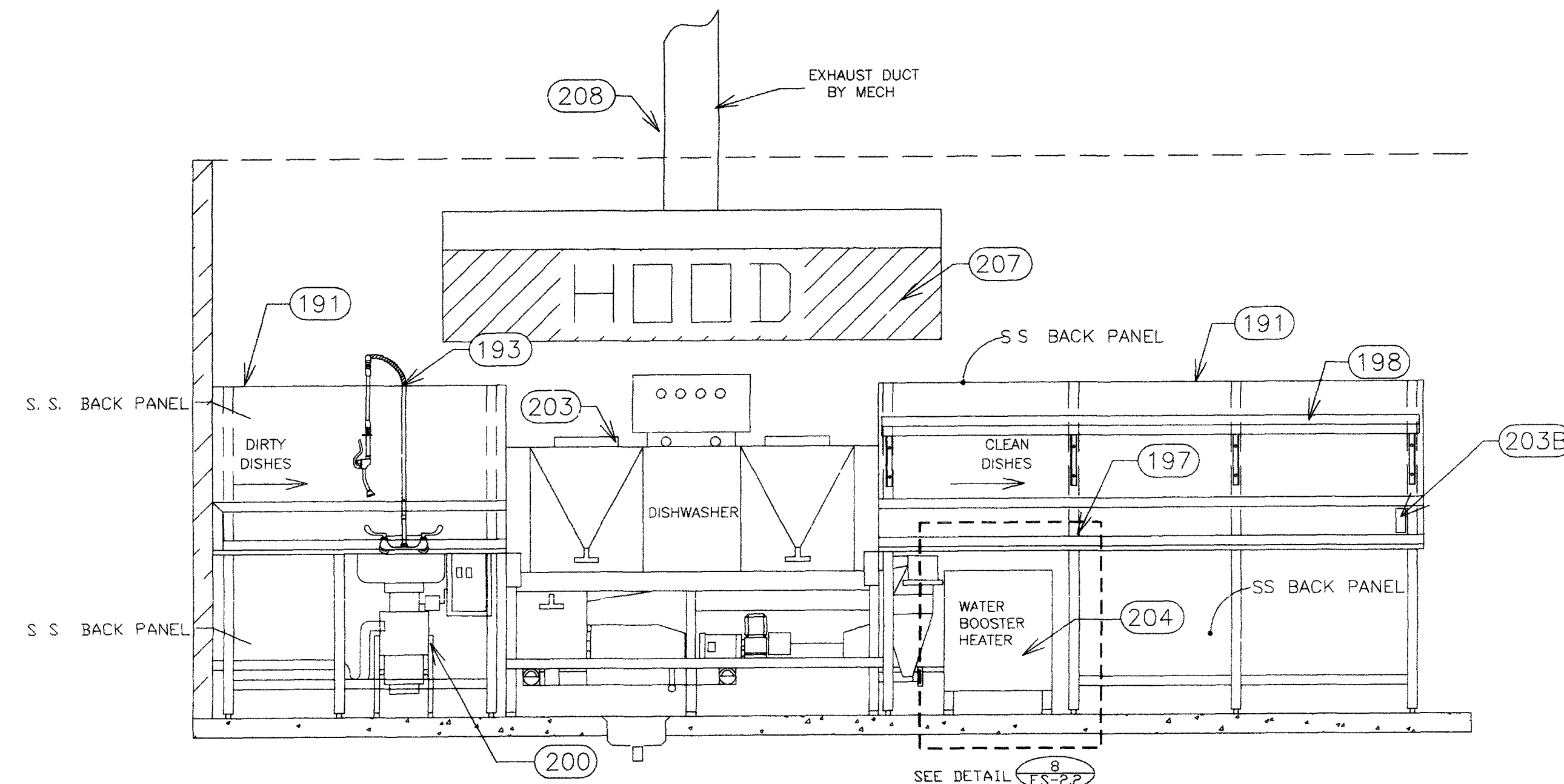
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FS-2.2 SCALE: 1/2" = 1'-0"



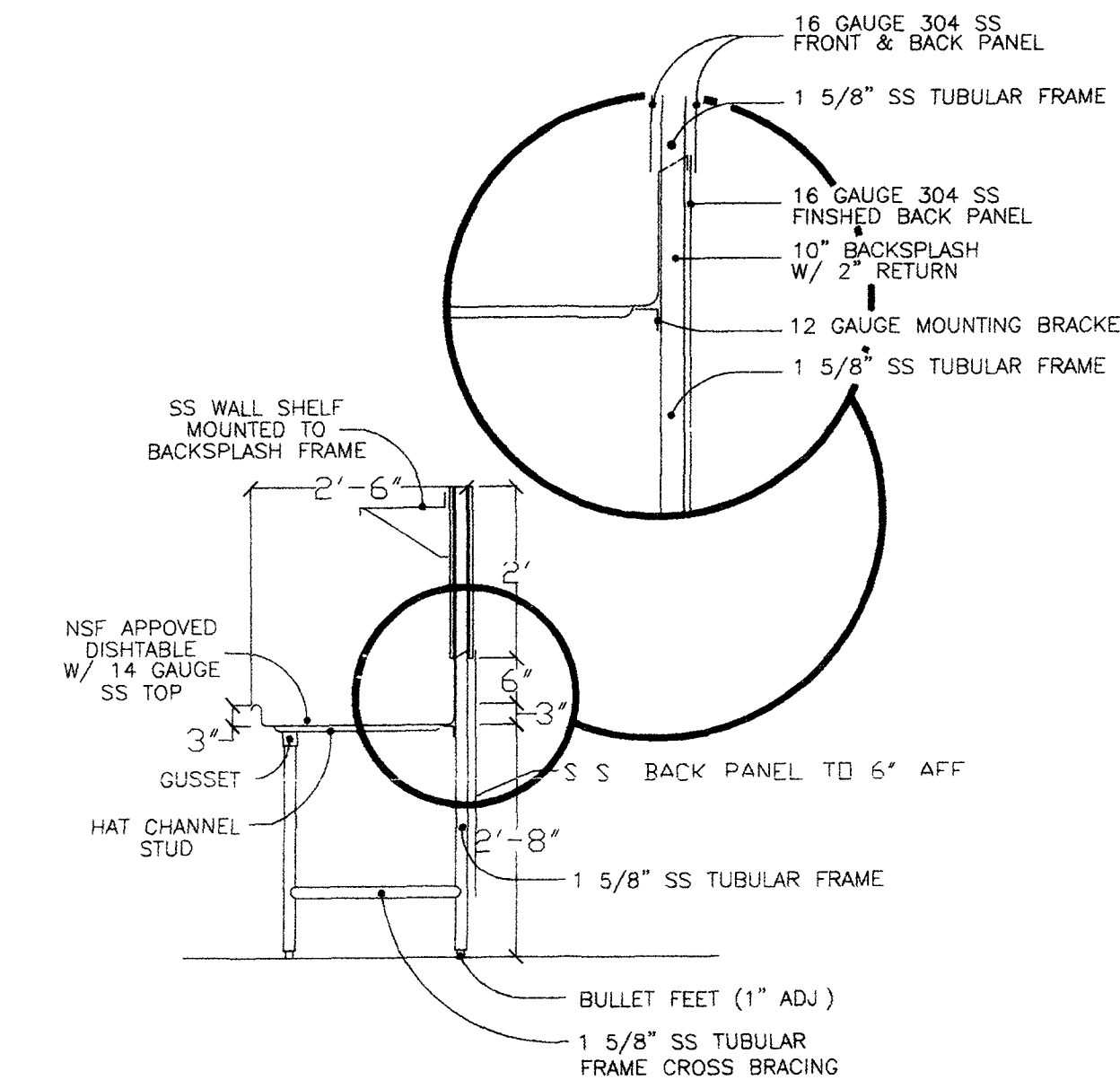
4 SUPPORT COOK LINE SECTION
FS-2.2 SCALE: 1/2" = 1'-0"



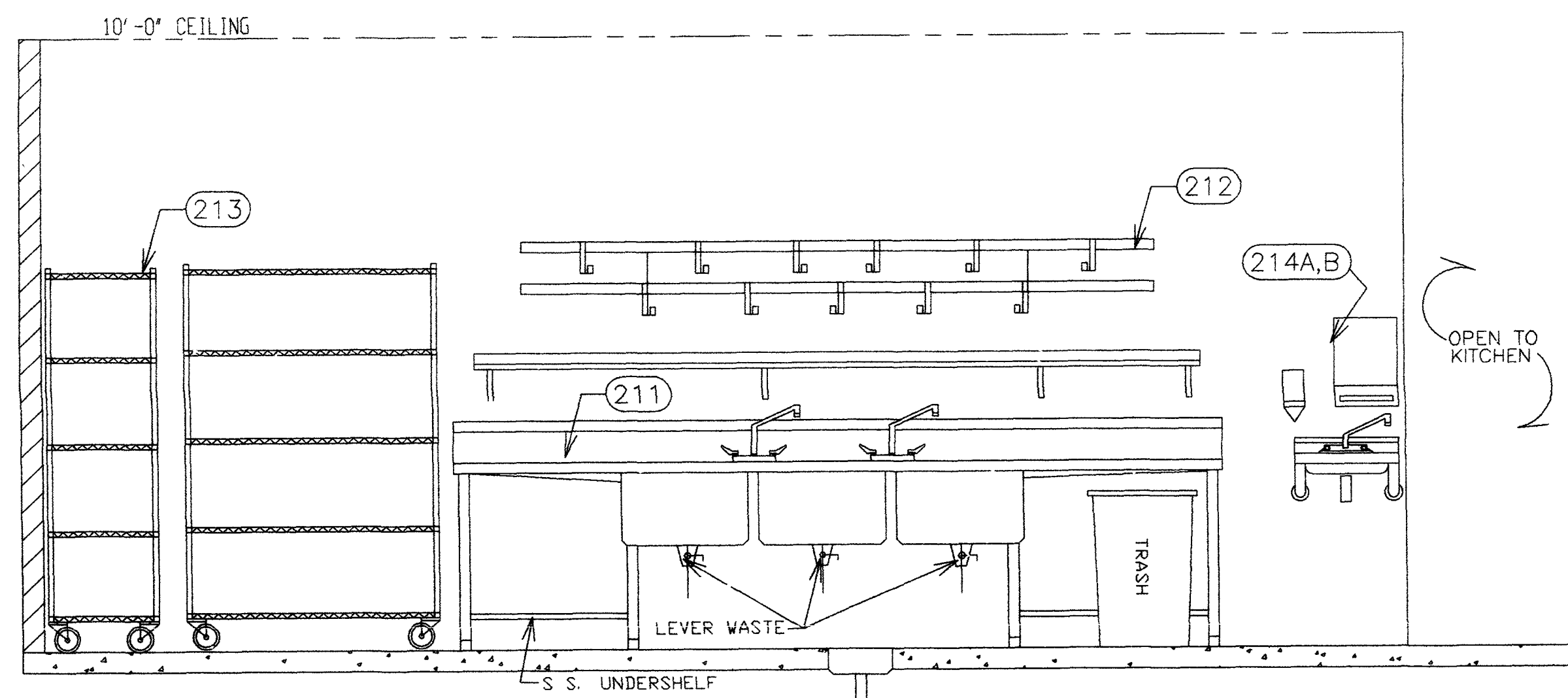
3 SUPPORT COOK LINE ELEVATION
FS-2.2 SCALE: 1/2" = 1'-0"



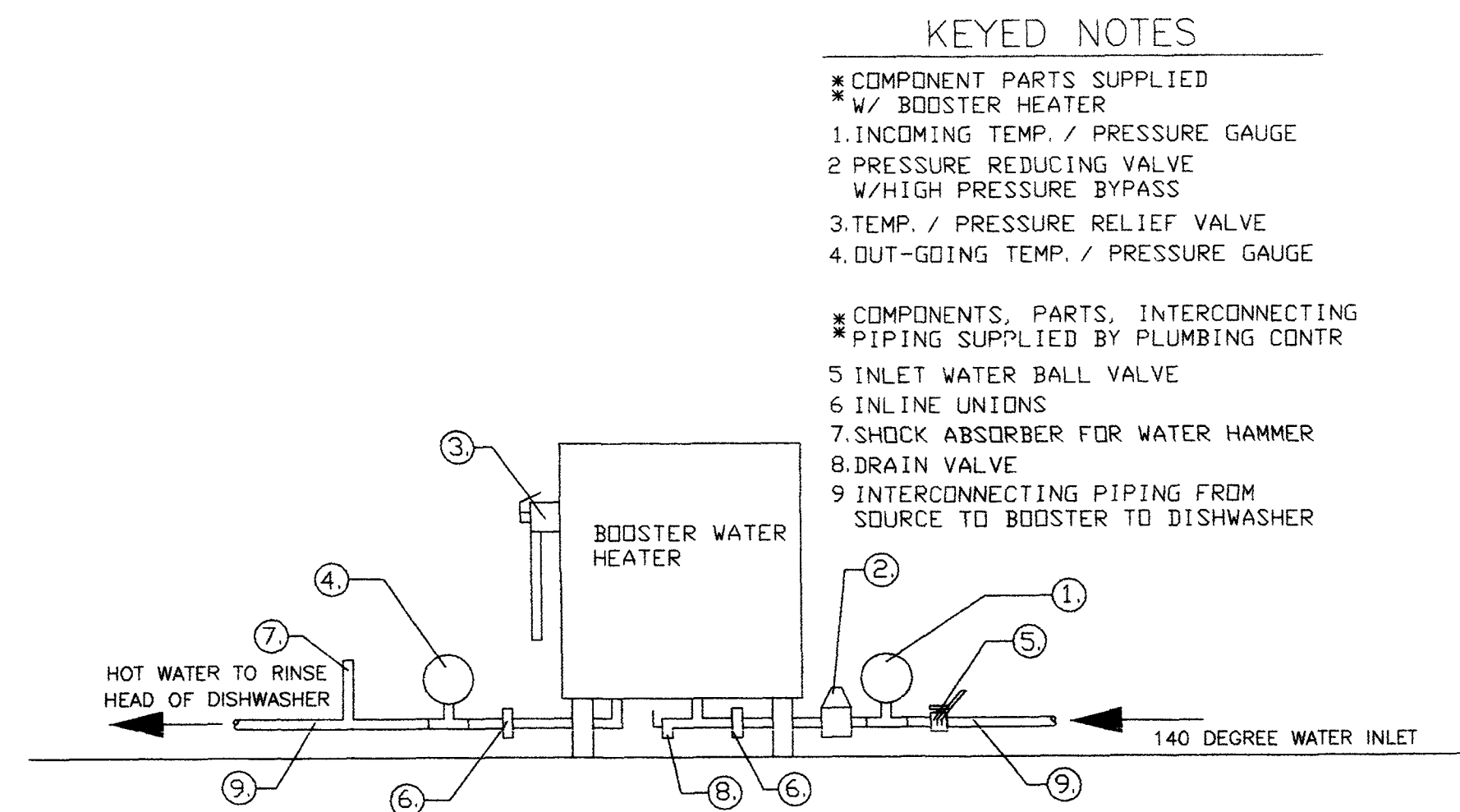
5 WARE WASHING ELEVATION
FS-2.2 SCALE: 1/2" = 1'-0"



6 WARE WASHING ELEVATION
FS-2.2 SCALE: 1/2" = 1'-0"



7 WARE WASHING ELEVATION
FS-2.2 SCALE: 1/2" = 1'-0"



8 BOOSTER HEATER DETAIL
FS-2.2 SCALE: 1/2" = 1'-0"

KEYED NOTES

- * COMPONENT PARTS SUPPLIED W/ BOOSTER HEATER
- 1. INCOMING TEMP. / PRESSURE GAUGE
- 2. PRESSURE REDUCING VALVE W/HIGH PRESSURE BYPASS
- 3. TEMP. / PRESSURE RELIEF VALVE
- 4. OUT-GOING TEMP. / PRESSURE GAUGE

- * COMPONENTS, PARTS, INTERCONNECTING PIPING SUPPLIED BY PLUMBING CONTR
- 5. INLET WATER BALL VALVE
- 6. INLINE UNIONS
- 7. SHOCK ABSORBER FOR WATER HAMMER
- 8. DRAIN VALVE
- 9. INTERCONNECTING PIPING FROM SOURCE TO BOOSTER TO DISHWASHER

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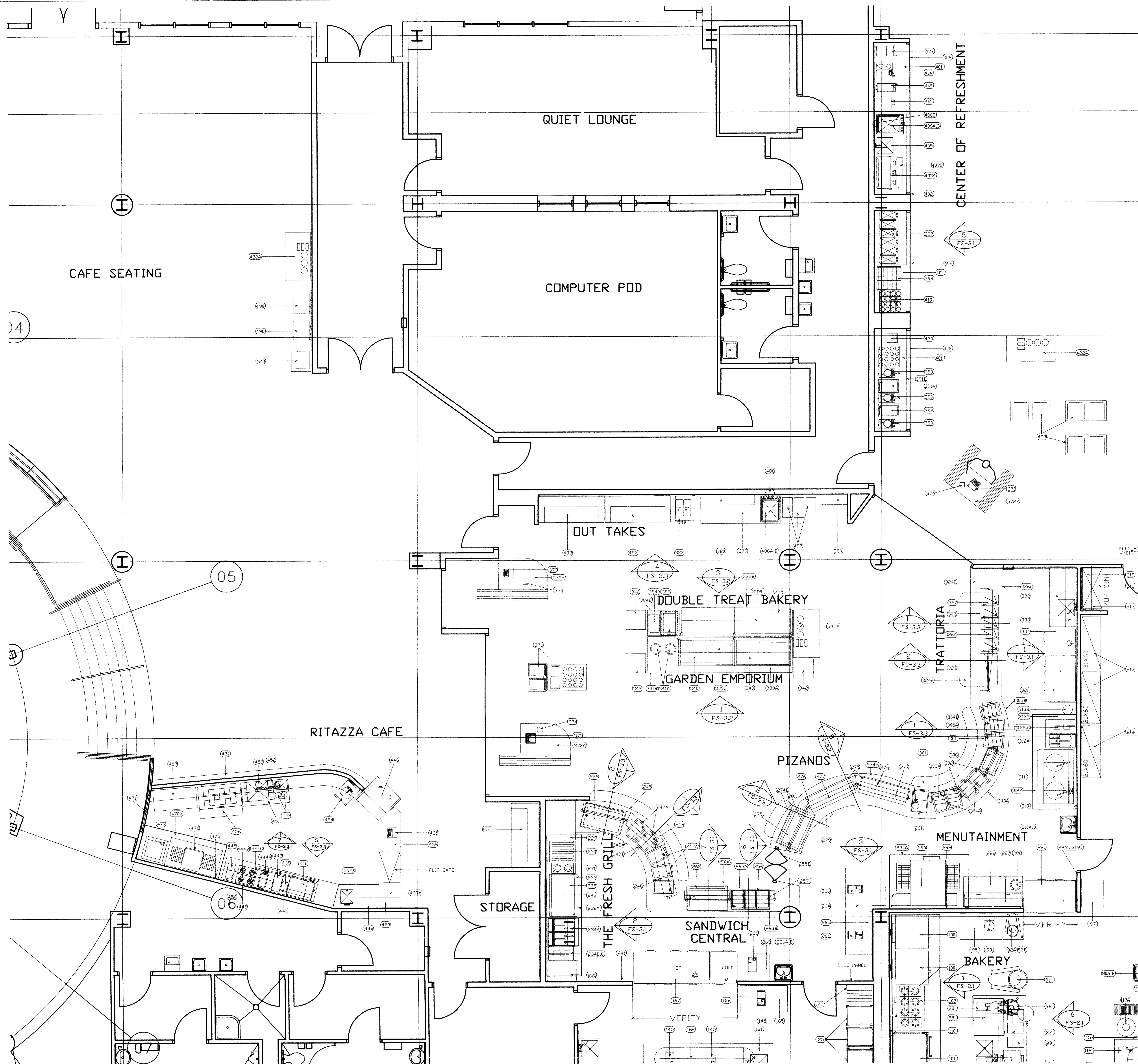
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KITCHEN_ELEVATIONS

DRAWING NO.

FS-2.2

9.08.03_PLAN_SET.DWG 9/12/03 RDA DESIGN GROUP, LTD.



1 ENLARGED RITAZZI CAFE AND SERVERY FLOOR PLAN
FS-3.0 SCALE: 1/4" = 1'-0"

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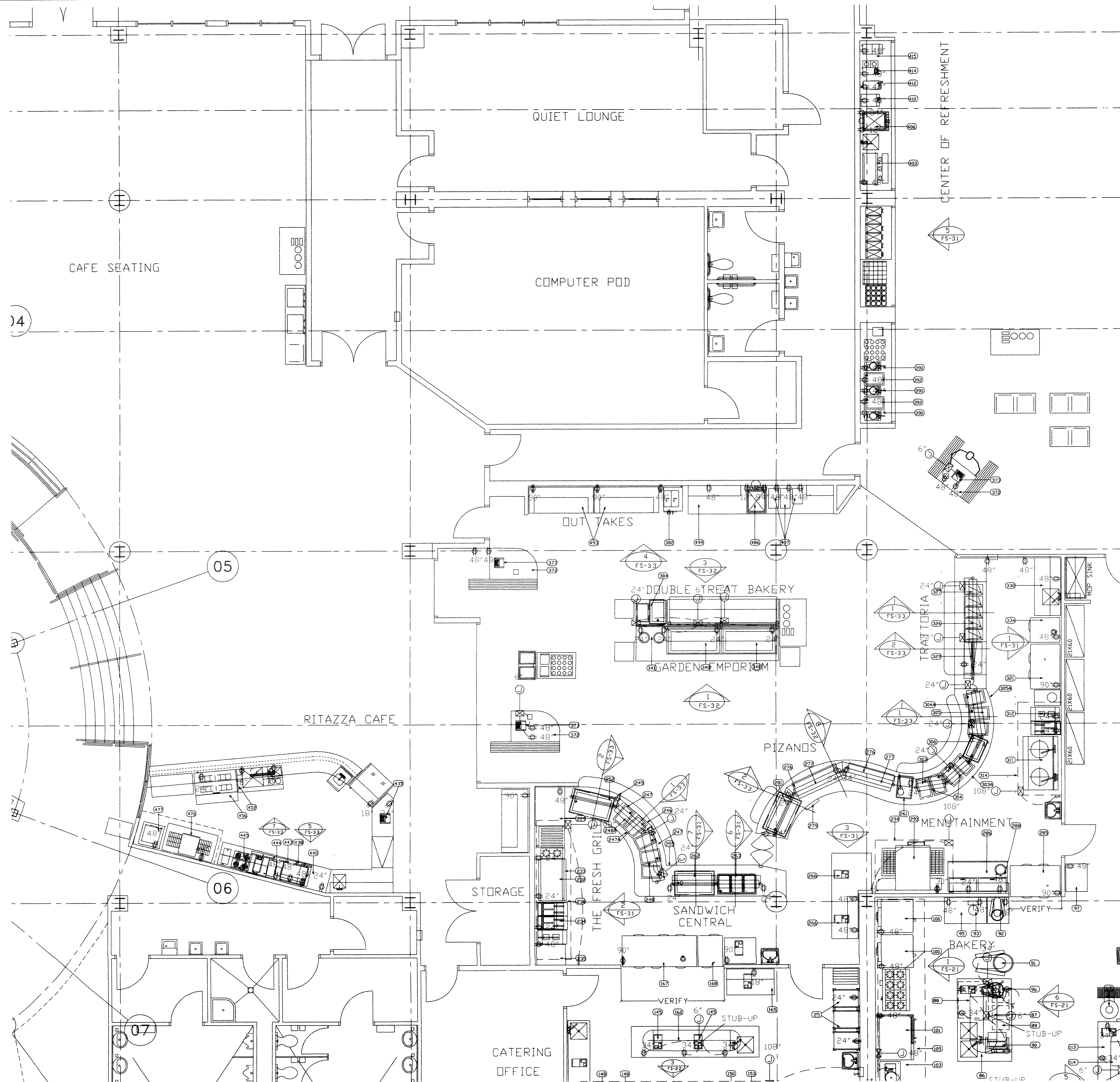
DATE

SEPTEMBER 29, 2003

ENLARGED_RITAZZI_CAFE_AND SERVERY_FLOOR_PLAN

DRAWING NO.

FS-3.0



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REMARKS COLUMNS SEE NOTES (# --)

- WALL BACKING, BLOCKING, REINFORCEMENTS REQUIRED TO HOLD, SUPPORT OR SUPPEND EQUIPMENT GEN. CONTR. TO PROVIDE AND INSTALL ALL REQUIRED BACKING IN WALLS FOR WALL MOUNTED EQUIPMENT AND BACKING ABOVE CEILING TO SUPPEND EQUIPMENT SPECIFIED HEREIN. KITCHEN EQUIPMENT SUPPLIER SHALL PROVIDE SHOP DRAWINGS SHOWING REQUIRED LOCATIONS AND WEIGHT OF EQUIPMENT.
 - FIRE SUPPRESSION SYSTEMS SHALL BE SPECIFIED TO BE SUPPLIED WITH GAS SHUT-OFF VALVE AUTO-MATIC TYPE. IN CASE OF A COOKING OR HOOD FIRE IT SHALL BE SUPPLIED WITH THE FIRE SYSTEM AND INSTALLED IN A ACCESSABLE LOCATION BY GEN. CONTR. PLUMBING CONTR.
 - CONTROLS FOR KITCHEN EXHAUST HOOD AND EXHAUST SYSTEMS. GEN. CONTR. ELECTRICAL CONTR. SHALL PROVIDE AND INSTALL CONTROLS SWITCHES IN WALLS IN A ACCESSABLE LOCATION (NOT ON HOOD/CANOPY) CONTROLS FOR HOOD/CANOPY LIGHTS, EXHAUST FANS, MAKE-UP AIR FANS SEE MECH. ENGR. PLANS AND SPECIFICATIONS FOR FULL DETAILS AND OTHER REQUIREMENTS.
 - CASH REGISTER, COMPUTER(P.O.S.) POINT OF SALE SYSTEMS. GEN. CONTR. ELEC. CONTR. TO PROVIDE ISOLATED CIRCUITS FOR EQUIPMENT AND PROVIDE INTER-CONNECTING CONDUIT FOR COMPUTER INTER-CONNECTING CABLES. CONSULT WITH OWNERS SUPPLIER AND ARCHITECTURAL/ELECTRICAL SPECIAL SYSTEMS PLAN
 - GEN. CONTR. ELECTRICAL CONTR. TO INTER-CONNECT COMPONENT HARDWARE SEE FOODSERVICE EQUIPMENT SUBMITTALS FOR DETAILS ON REMOTE COMPONENTS. AND CONNECTION REQUIREMENTS
 - GEN. CONTR. PLUMBING CONTR. TO INTER-CONNECT COMPONENT HARDWARE SEE FOODSERVICE EQUIPMENT SUBMITTALS FOR DETAILS ON COMPONENTS AND CONNECTION REQUIREMENTS
 - VERIFY WITH SUPPLIER/VENDOR. EQUIPMENT SUPPLIER, VERIFY ALL SIZES AND UTILITY REQUIREMENTS
 - ELECTRICAL CORD AND PLUGS: GEN. CONTR. ELEC. CONTR. TO PROVIDE AND INSTALL CORD AND PLUG ON EQUIPMENT
 - INSULATED SLAB BENEATH WALK-INS, INSTALLATION TO BE PER DETAIL & MFG SHOP DRAWINGS BY K.E.C.
- SEE ARCH. = SEE ARCHITECTURAL PLANS AND SPECIFICATIONS
SEE MECH. = SEE MECHANICAL ENGINEERS PLANS AND SPECIFICATIONS
SEE ELEC. = SEE ELECTRICAL ENGINEERS PLANS AND SPECIFICATIONS

FINAL CONNECTIONS TO UTILITIES:

(ELECTRICAL, PLUMBING AND MECHANICAL).

- ALL FINAL CONNECTIONS TO FOODSERVICE EQUIPMENT (PLUMBING, ELECTRICAL, MECHANICAL) AND ALL FINAL CONNECTIONS AND INTER-CONNECTIONS ARE BY GENERAL CONTRACTOR AND HIS SUB-CONTRACTORS (PLUMBING, ELECTRICAL, MECHANICAL, SUB-CONTRACTORS), TO INCLUDE ALL MATERIALS REQUIRED TO MAKE THOSE FINAL AND INTER-CONNECTIONS.
- DIRECT WASTE AND IN-DIRECT WASTE LINES ARE NOT SUPPLIED WITH EQUIPMENT
- LABOR AND MATERIAL FOR DRAIN LINES ARE TO BE SUPPLIED BY GENERAL CONTRACTORS
- PLUMBING CONTR. IN-DIRECT WASTE LINES ARE TO EXTEND TO F.S. (FLOOR SINKS) WITH NO REDUCTION IN LINE SIZE
- GAS EQUIPMENT: LABOR AND MATERIALS TO MAKE FINAL CONNECTIONS TO GAS EQUIPMENT IS TO BE MADE BY GENERAL CONTR. PLUMBING CONTR. AND IS TO BE PER MANUFACTURERS RECOMMENDATIONS AND LOCAL CODES
- EXHAUST HOOD/CANOPY: KITCHEN COOKING EXHAUST HOOD/CANOPY TO BE INSTALLED BE GENERAL CONTR. MECHANICAL SUB-CONTR. IN ACCORDANCE WITH MECHANICAL ENGINEERING PLANS AND SPECIFICATIONS AND IN ACCORDANCE WITH NFPA 96, FIRE CODES AND ALL LOCAL CODES
- WATER CONNECTIONS: FINAL AND INTER-CONNECTIONS TO BE MAKE BY GENERAL CONTR. PLUMBING CONTR.
- PLUMBING CONTR. TO SUPPLY ALL STOPS INTER-CONNECTING MATERIALS TO MAKE CONNECTIONS WITHOUT REDUCTIONS IN LINE SIZE AND PER PLANS AND SPECIFICATIONS AND LOCAL CODES
- LICENSE AND PERMITS: ALL CONTRACTORS SHALL BE LICENSED TO PERFORM WORK SPECIFIED AND ARE REQUIRED TO GET ALL REQUIRED PERMITS "PRIOR" TO PERFORMING AND WORK SPECIFIED AND HAVE ALL WORK INSPECTED AND ACCEPTED BY AUTHORIZED INSPECTORS
- FOODSERVICE EQUIPMENT SUPPLIER (KITCHEN EQUIPMENT CONTR.) SHALL VERIFY ALL UTILITY REQUIREMENTS WITH GENERAL CONTR. AND HIS SUB-CONTR. AND SHALL PROVIDE TECHNICAL SUPPORT COORDINATING WITH GENERAL CONTR. AND HIS SUB-CONTR. FINAL CONNECTION REQUIREMENTS

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PROJECT NO. 99048 DATE SEPTEMBER 12, 2003

SERVERY_AND_RITAZZI_CAFE
ELECTRICAL_ROUGH-IN_PLAN

DRAWING NO.

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SLOPE FLOOR TO DRAIN

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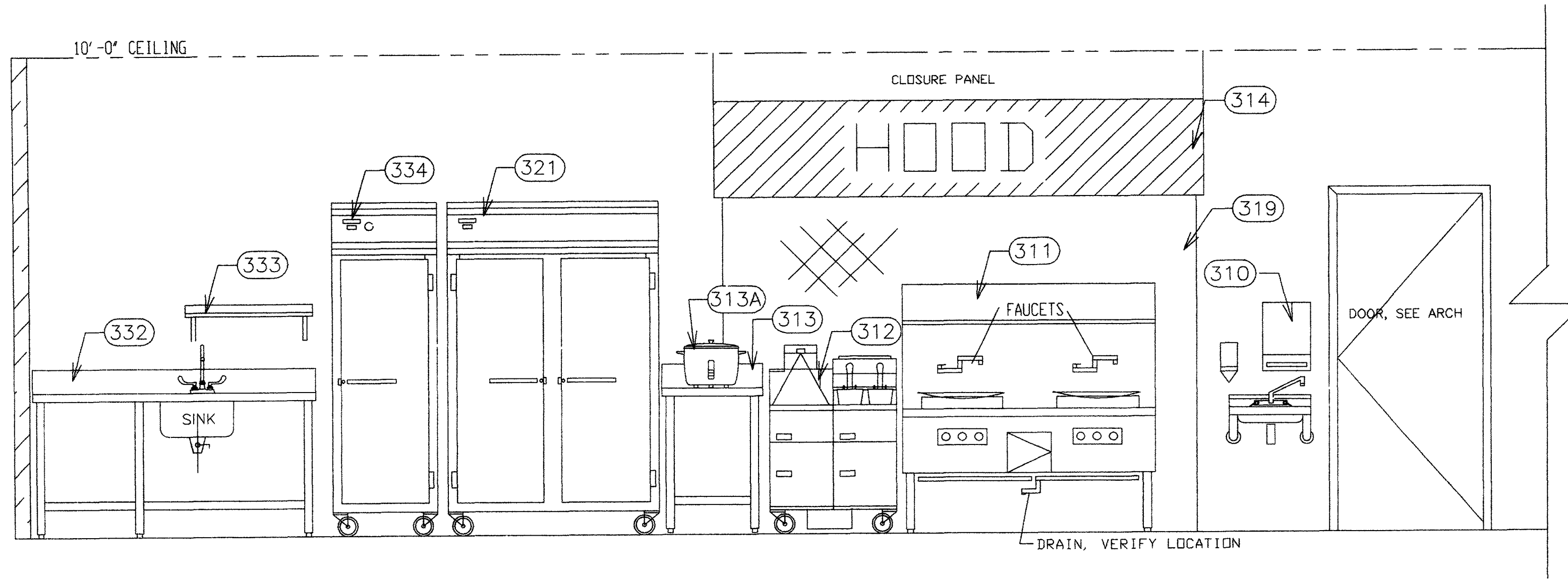
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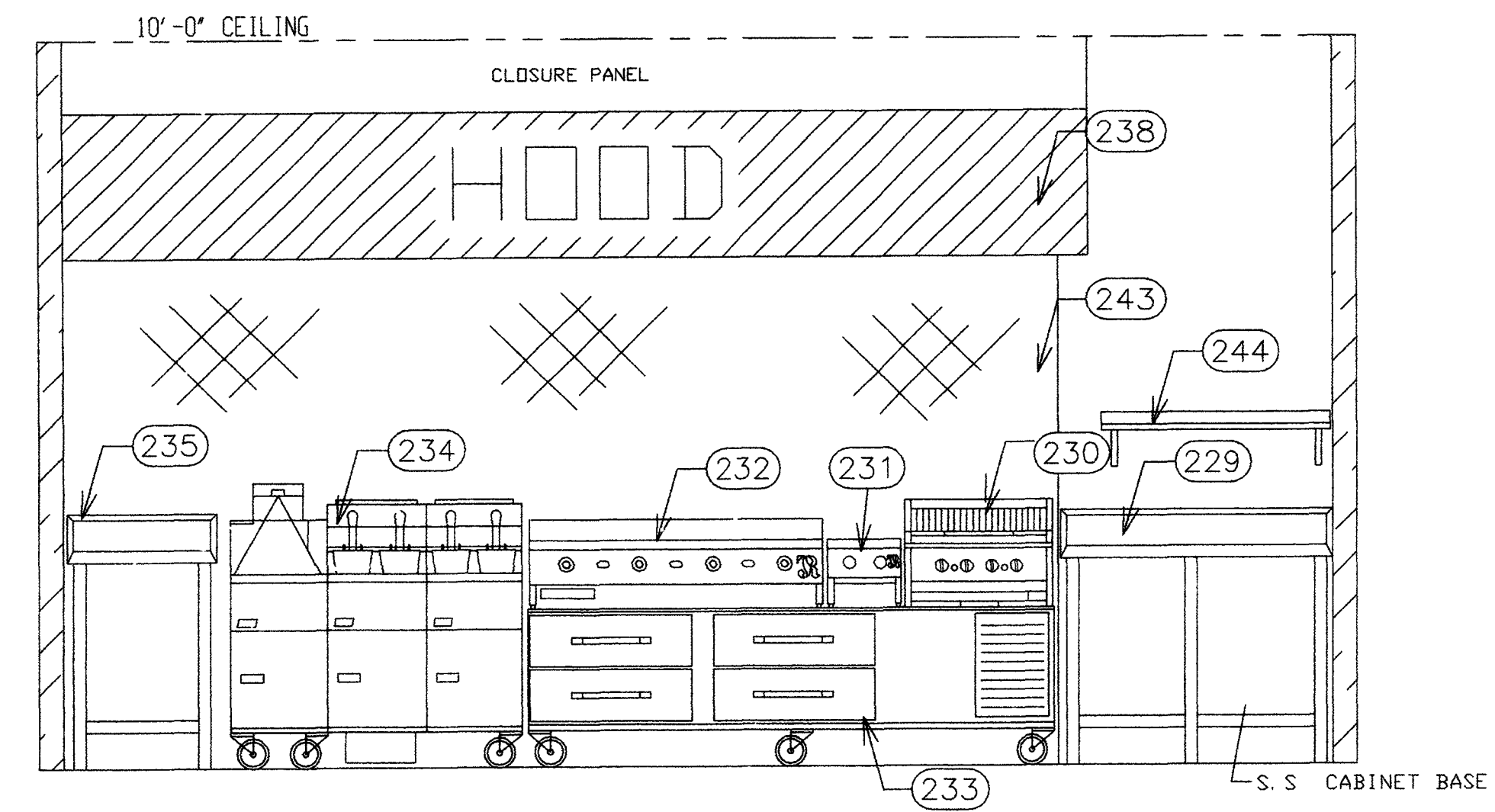
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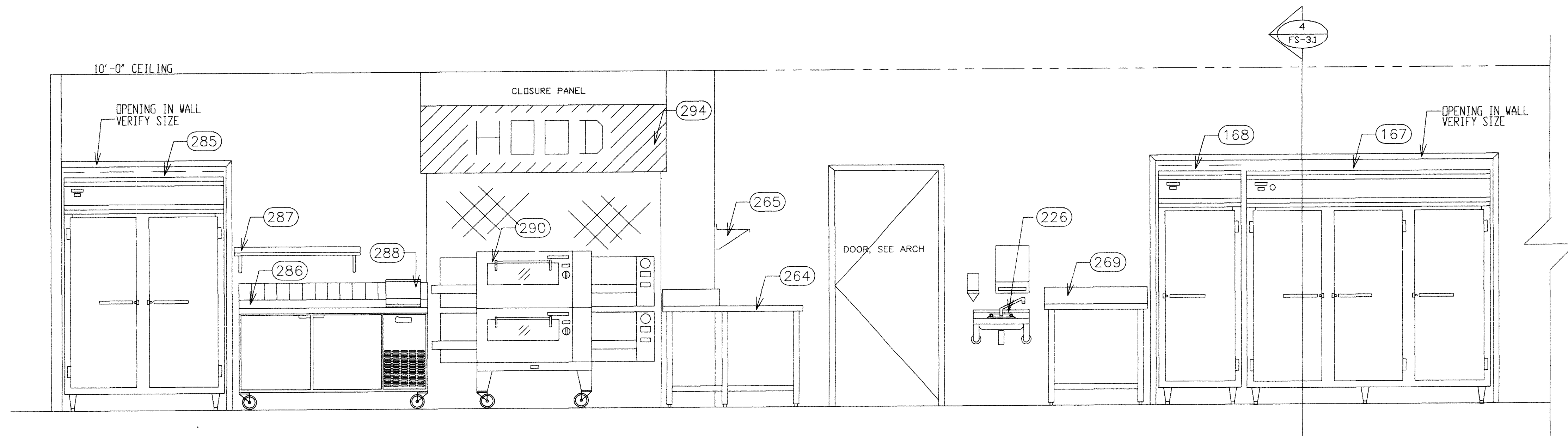
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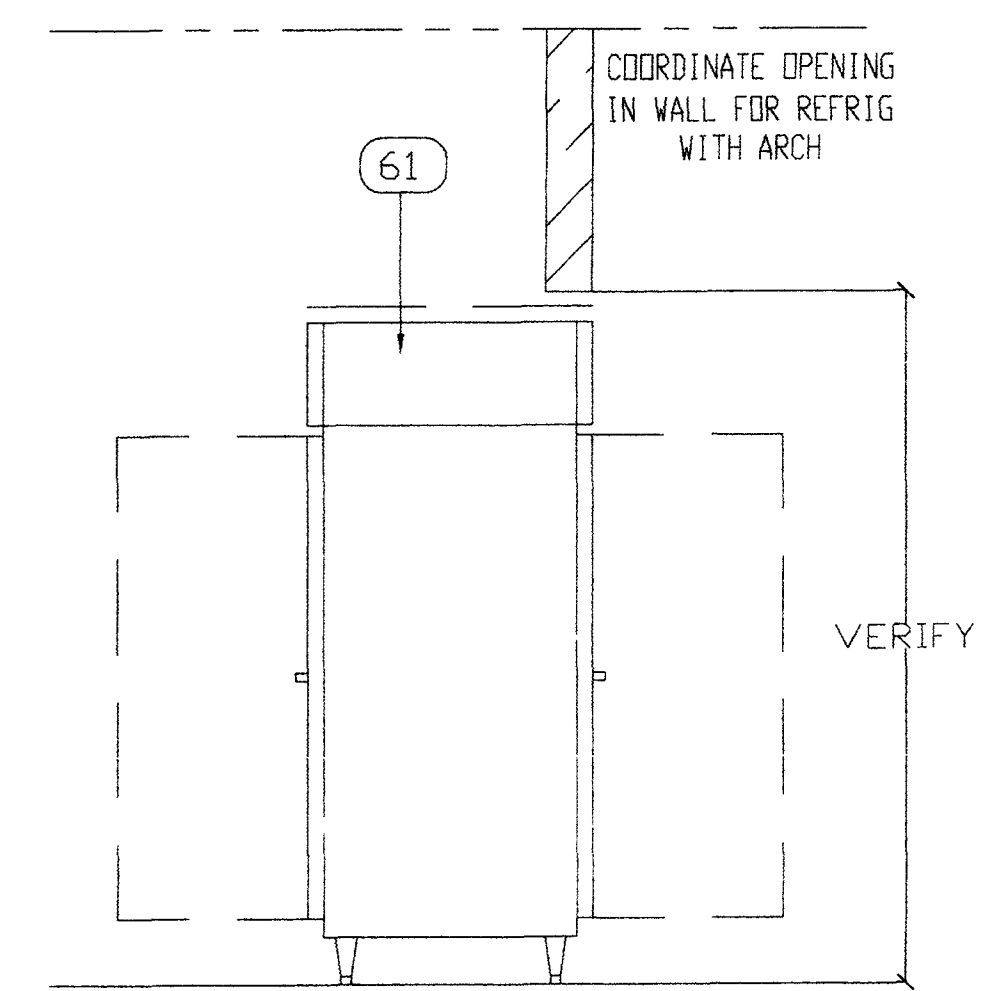
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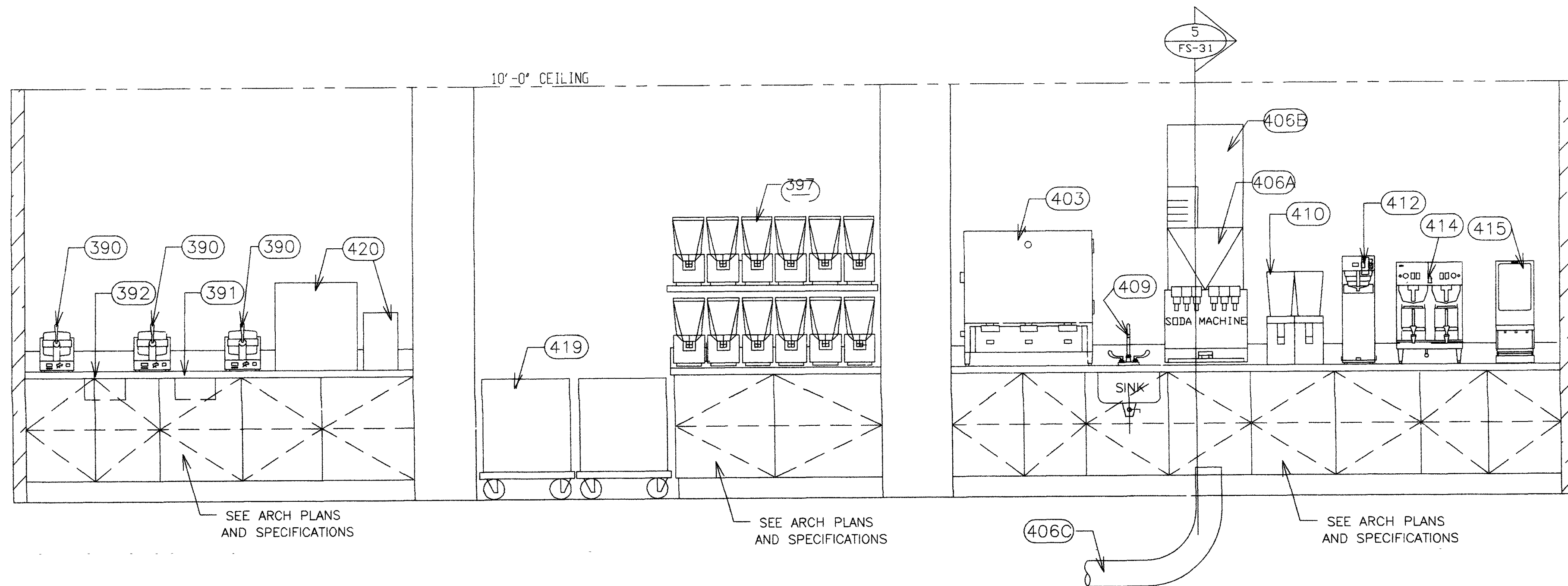
2 THE FRESH GRILL COOK LINE ELEVATION
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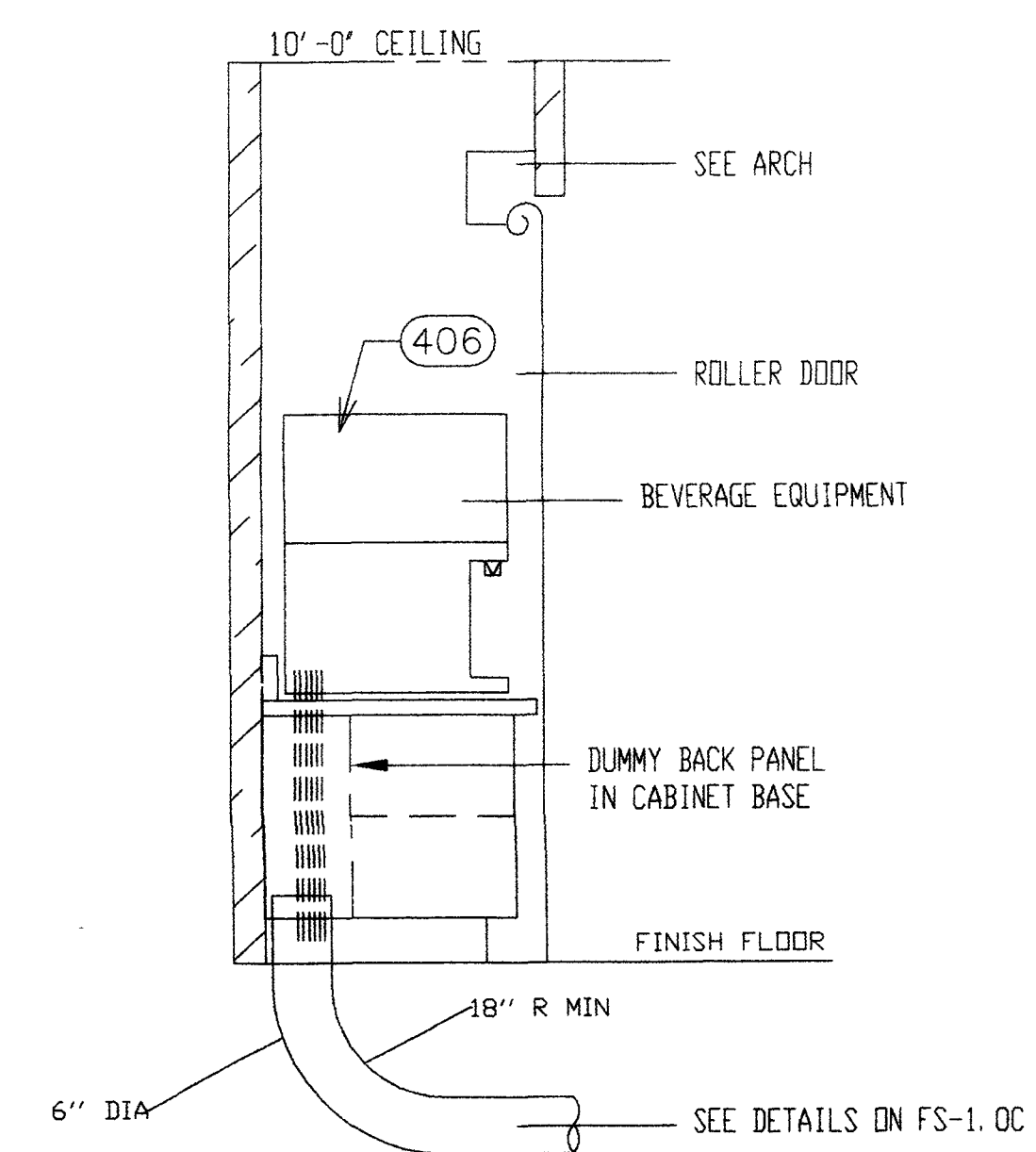
3 PIZANOS COOK LINE AND SANDWICH CENTRAL BACK COUNTER ELEVATION
FS-3.1 SCALE: 1/2" = 1'-0"



4 PASS THRU SECTION
FS-3.1 SCALE: 1/2" = 1'-0"



5 CENTER OF REFRESHMENT ELEVATION
FS-3.1 SCALE: 1/2" = 1'-0"



6 SODA MACHINE SECTION
FS-3.1 SCALE: 1/2" = 1'-0"

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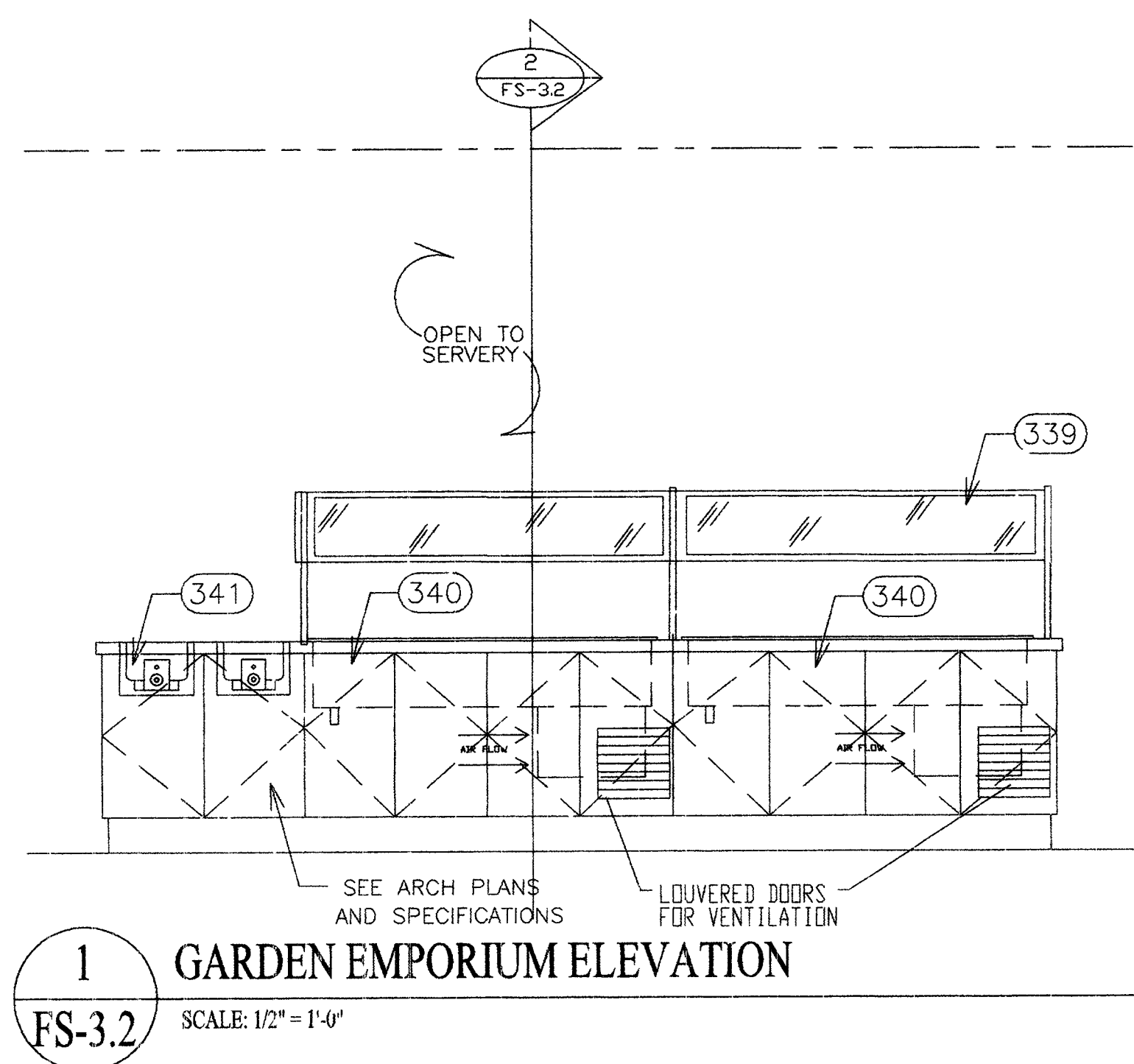
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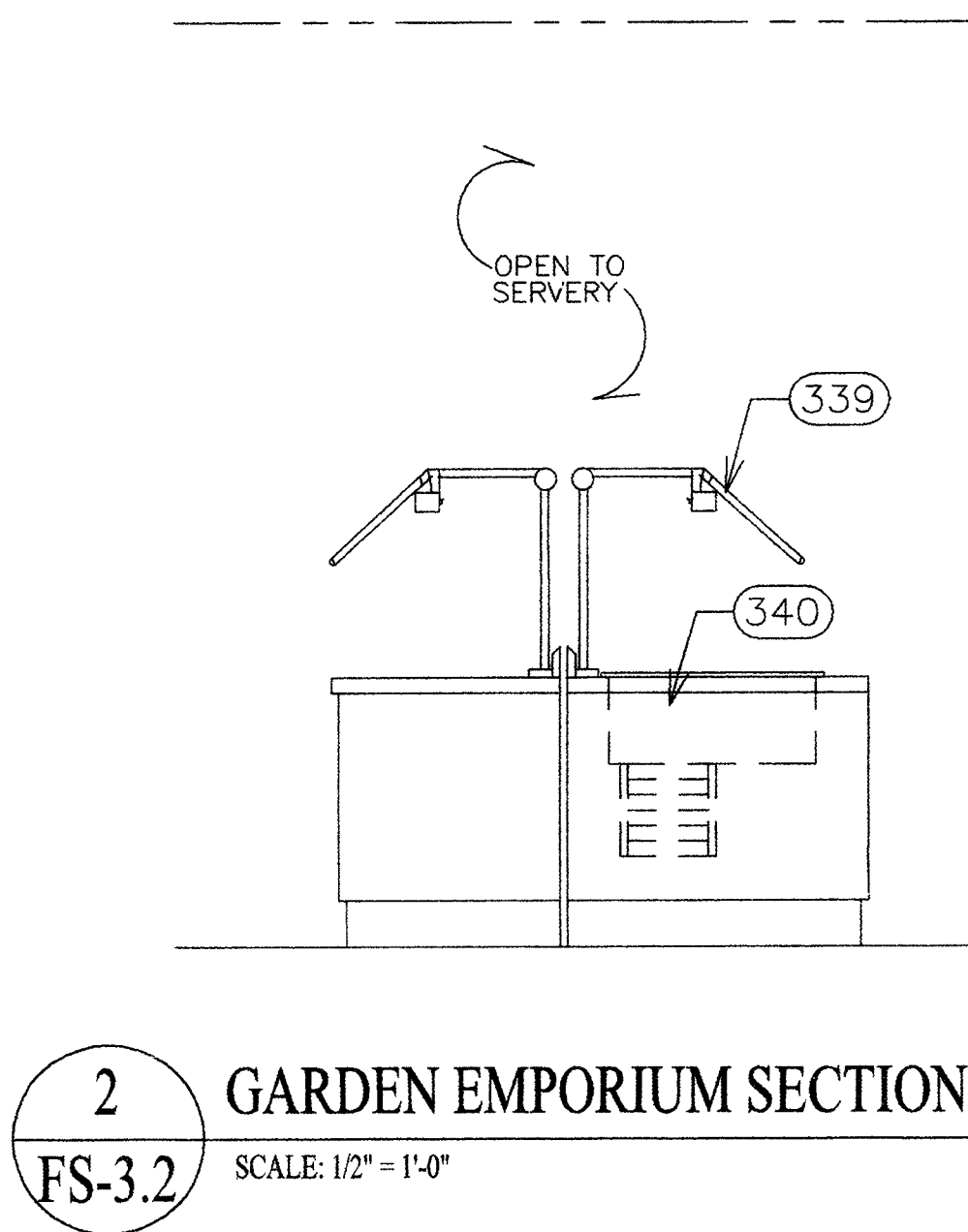
SERVERY_ELEVATIONS

DRAWING NO.
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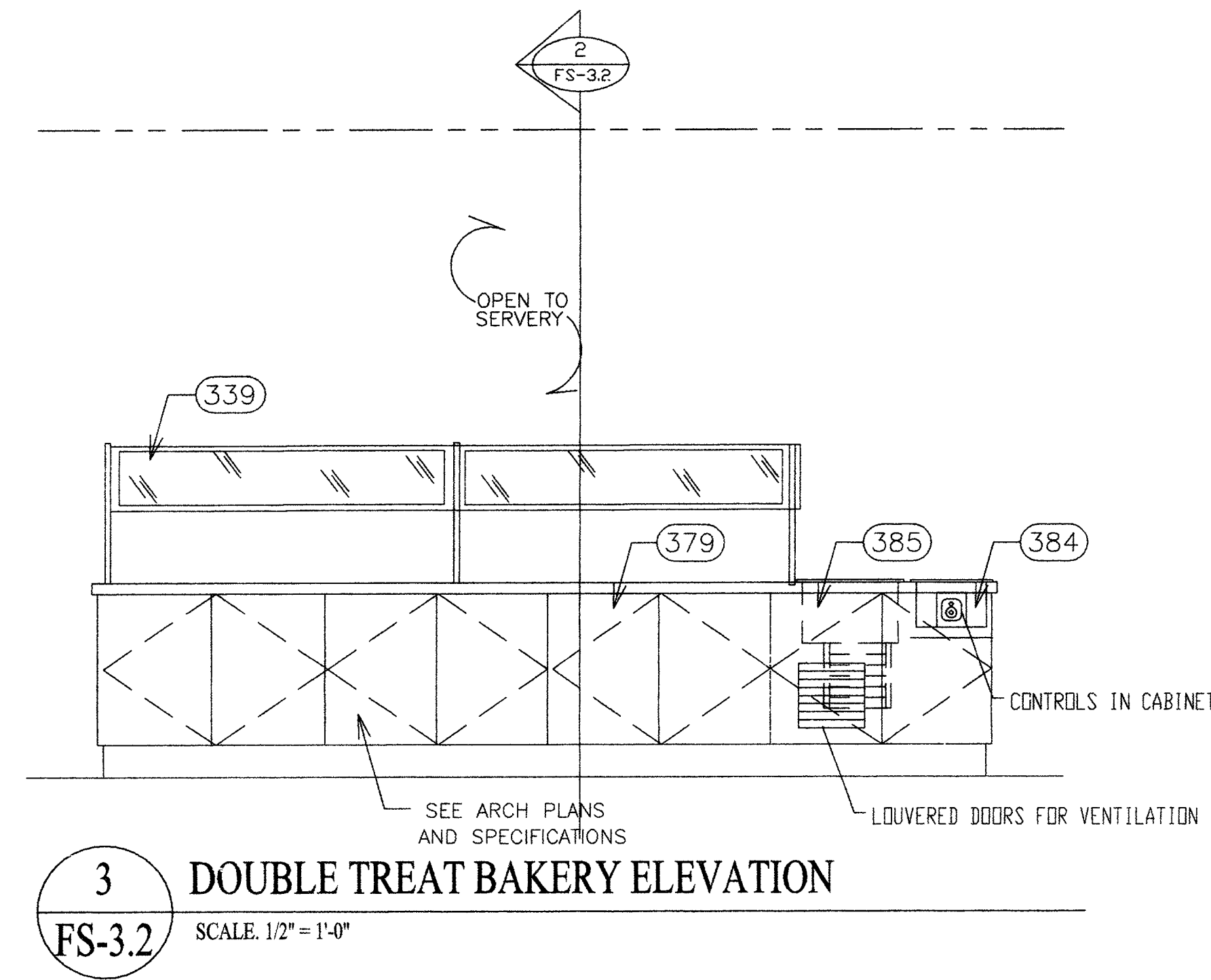
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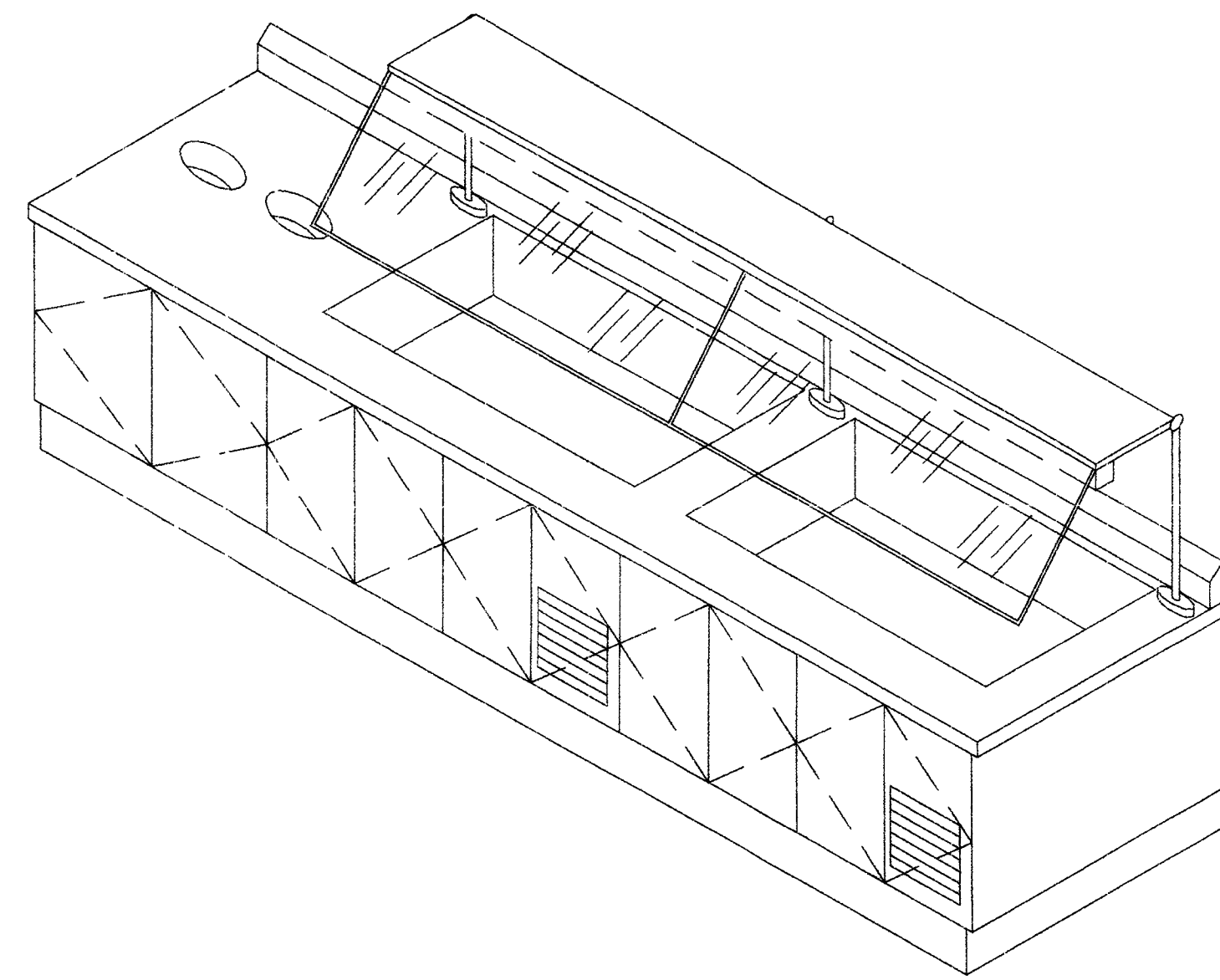
1 GARDEN EMPORIUM ELEVATION
FS-3.2 SCALE: 1/2" = 1'-0"



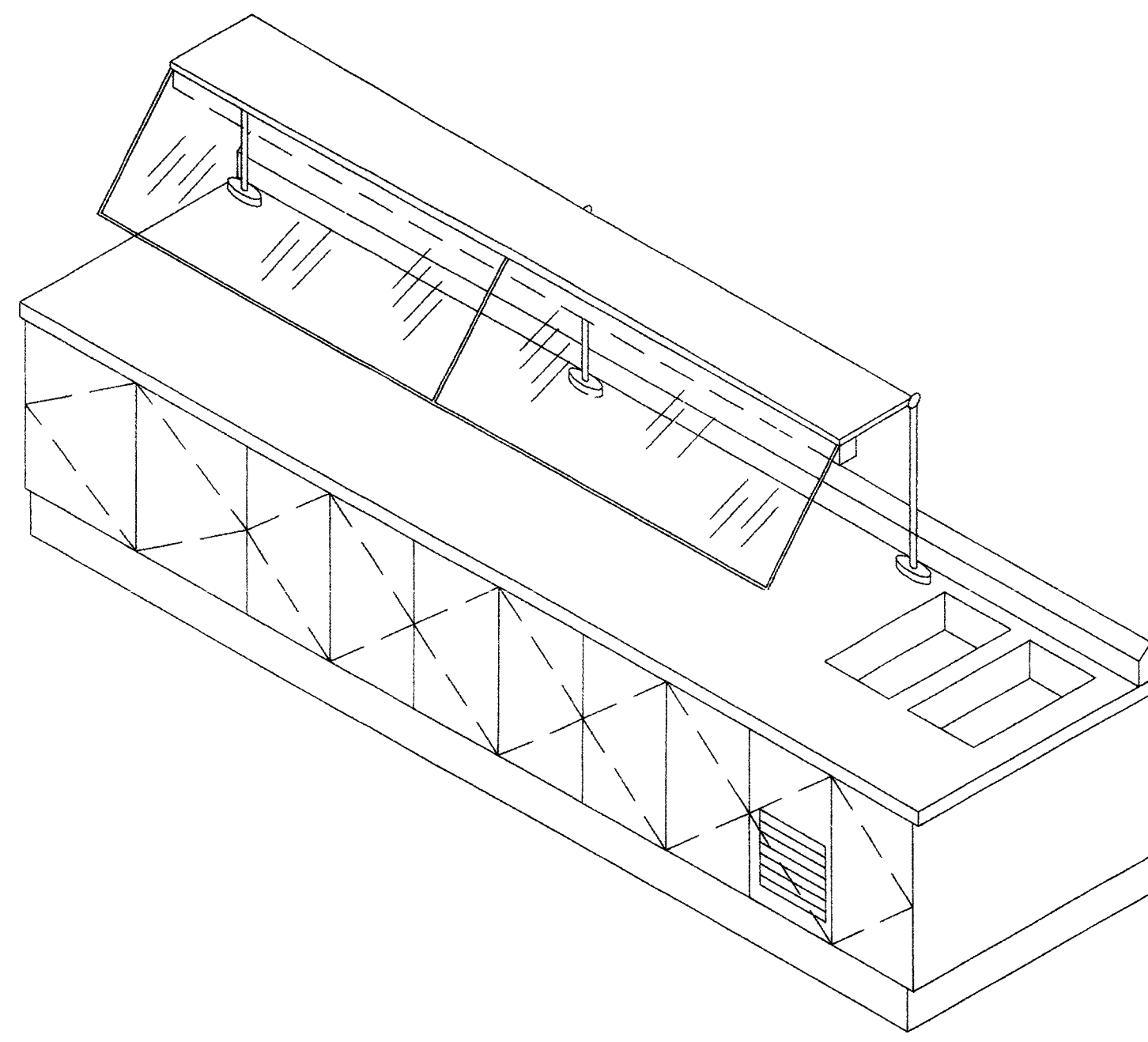
2 GARDEN EMPORIUM SECTION
FS-3.2 SCALE: 1/2" = 1'-0"



3 DOUBLE TREAT BAKERY ELEVATION
FS-3.2 SCALE: 1/2" = 1'-0"

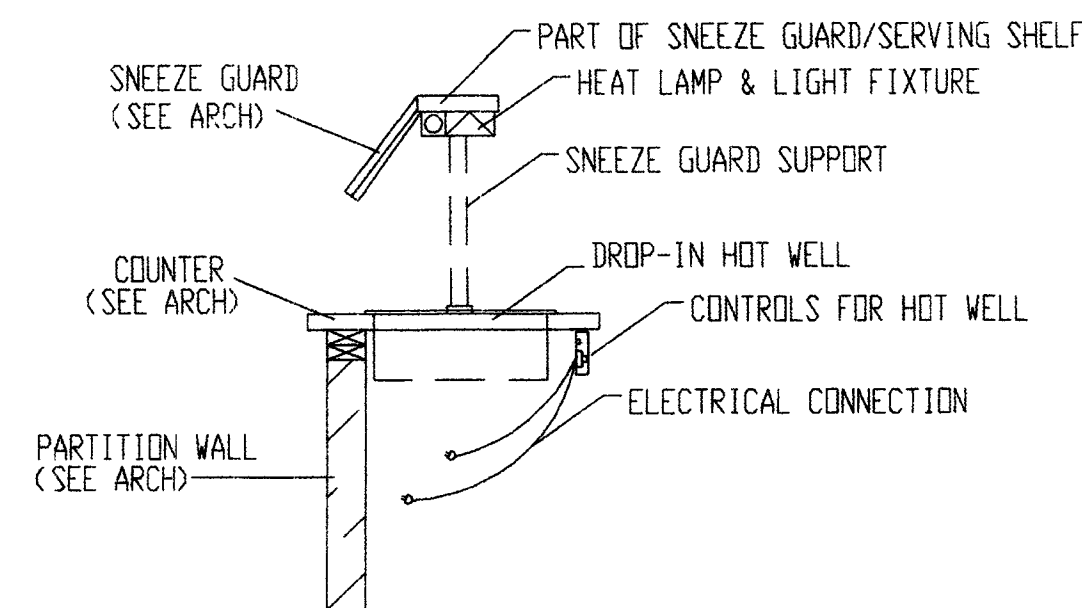


4 GARDEN EMPORIUM ISOMETRIC
FS-3.2 SCALE: 1/2" = 1'-0"



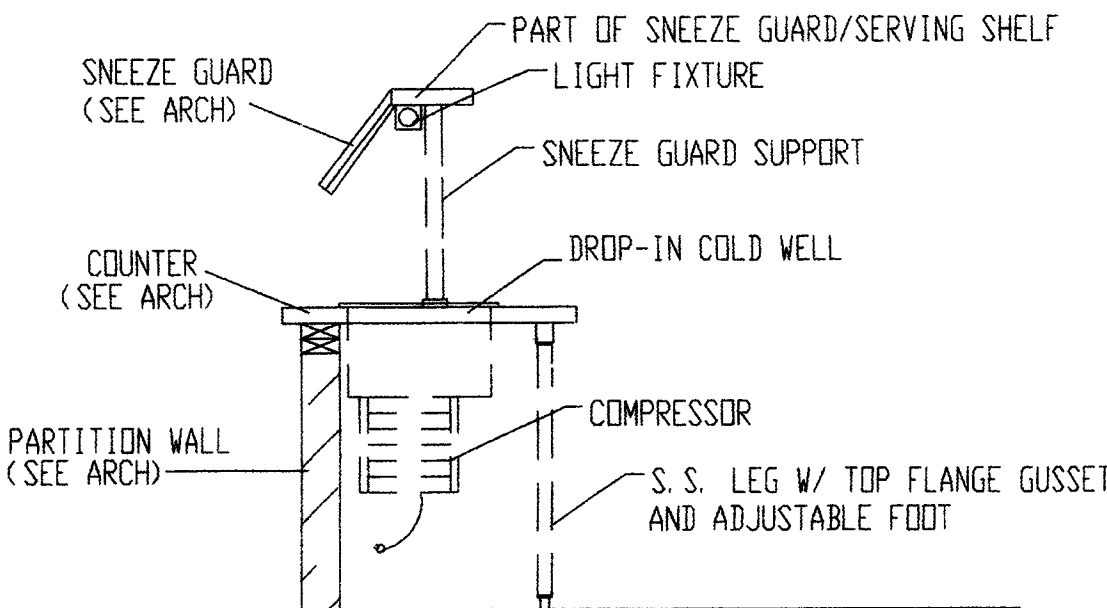
5 DOUBLE TREAT BAKERY ISOMETRIC
FS-3.2 SCALE: 1/2" = 1'-0"

*COORDINATE CUT-OUT FOR DROP IN WITH G.C.

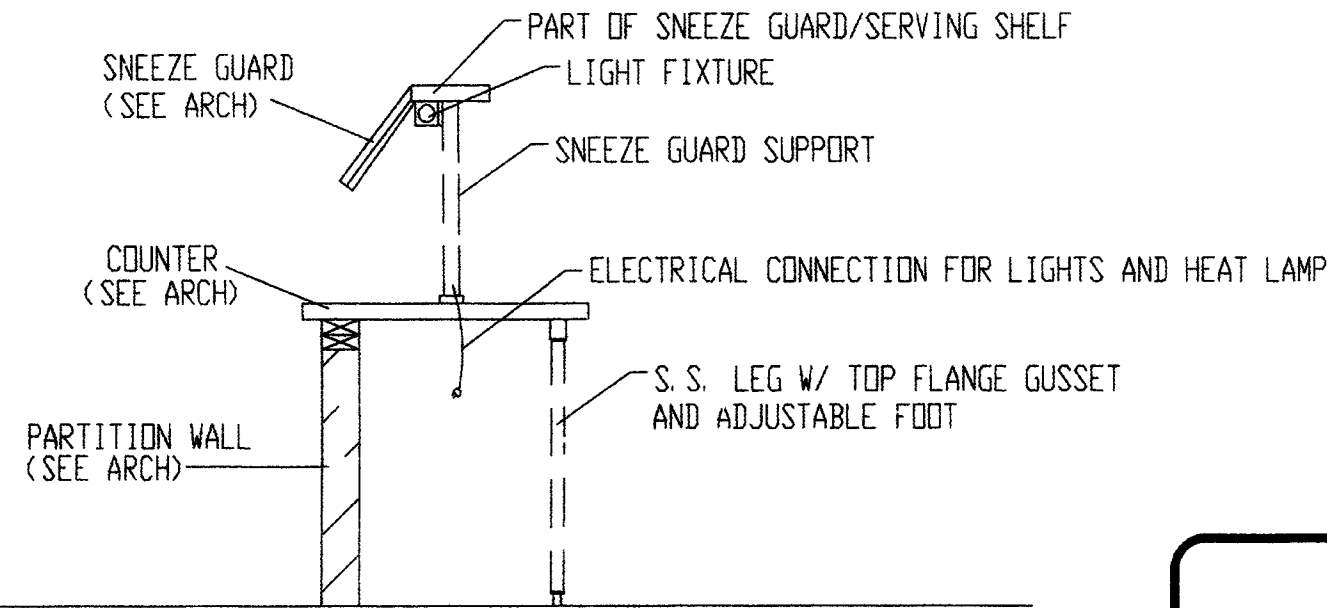


6 HOT WELL SECTION W/ NO TRAY SLIDE
FS-3.2 SCALE: NOT TO SCALE

*COORDINATE CUT-OUT FOR DROP IN WITH G.C.



7 COLD WELL SECTION W/NO TRAY SLIDE
FS-3.2 SCALE: NOT TO SCALE



8 SOLID TOP SECTION W/NO TRAY SLIDE
FS-3.2 SCALE: NOT TO SCALE

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1	REVISION_1	9/29/03

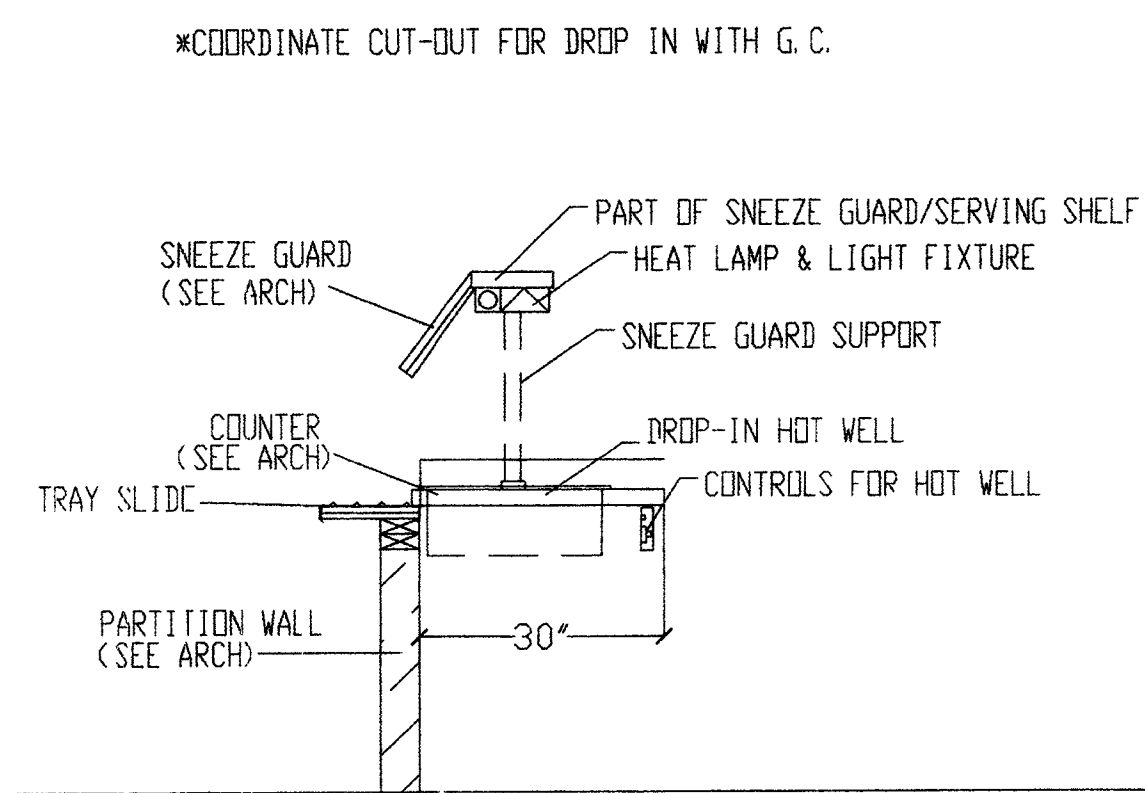
ENGINEER	ARCHITECT
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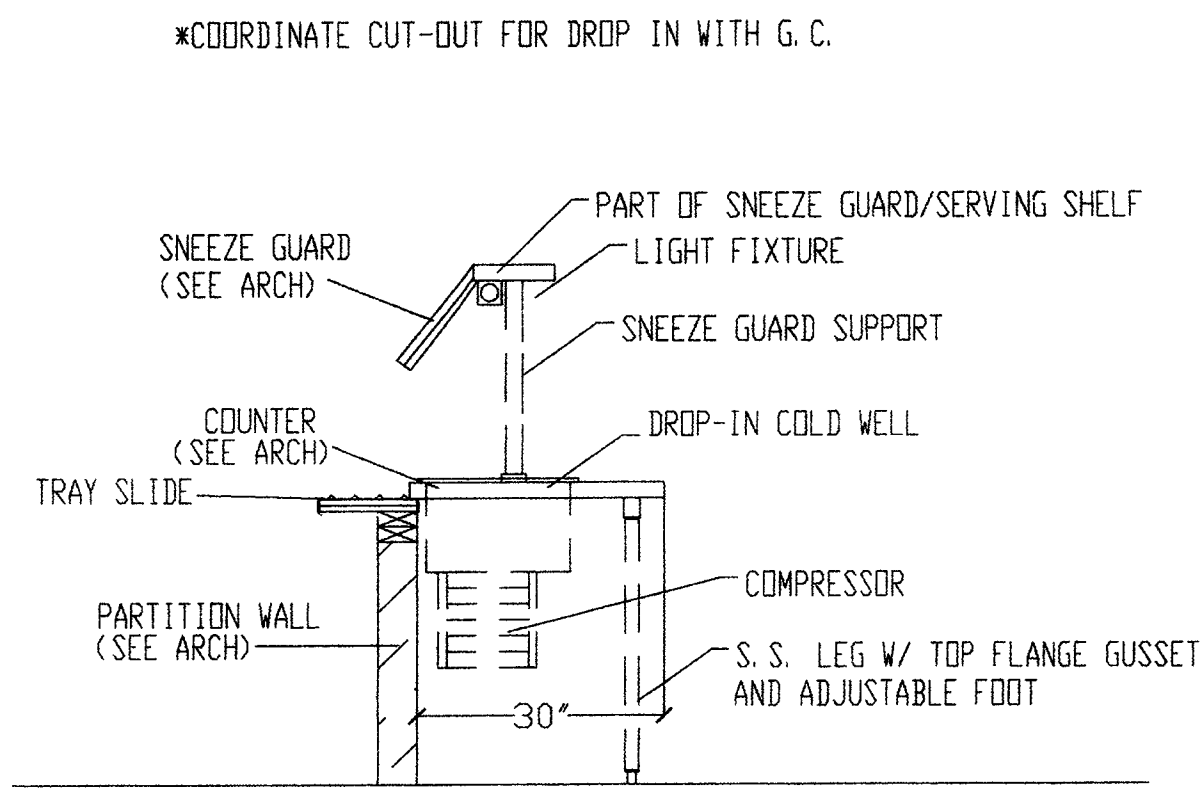
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SERVERY_DETAILS_AND_ELEVATIONS

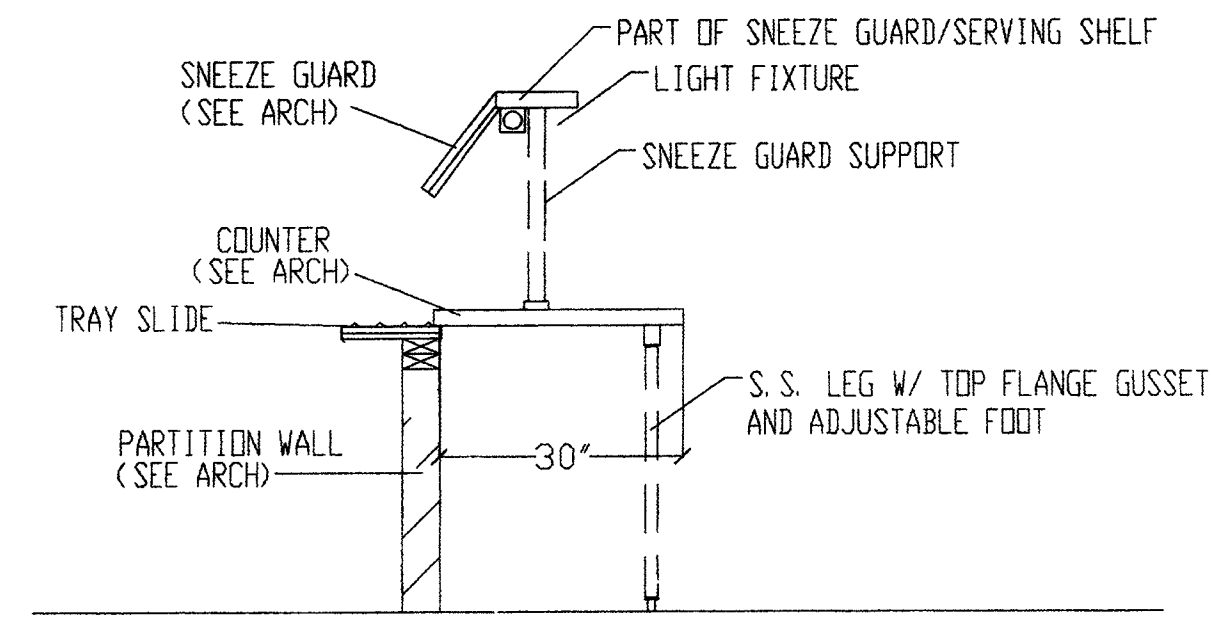
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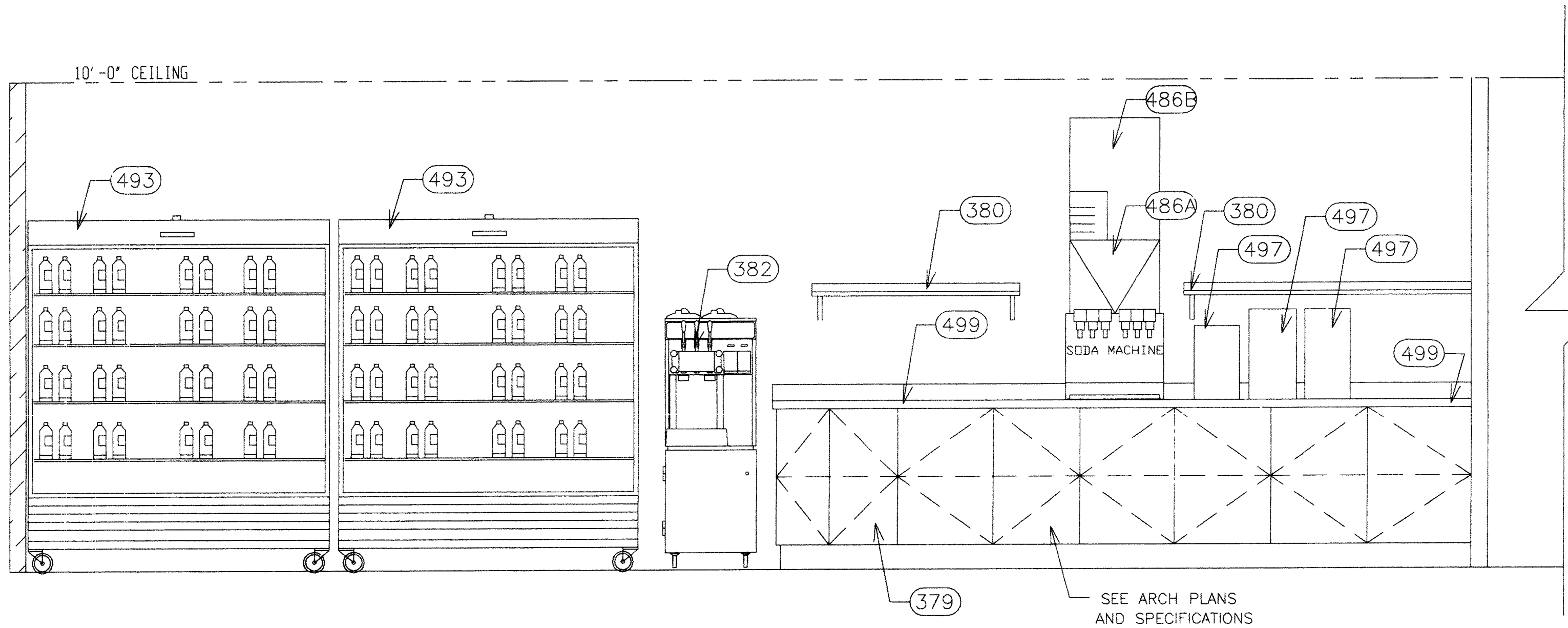
1 HOT FOOD WELL SECTION W/TRAY SLIDE
FS-3.3 SCALE: NOT TO SCALE



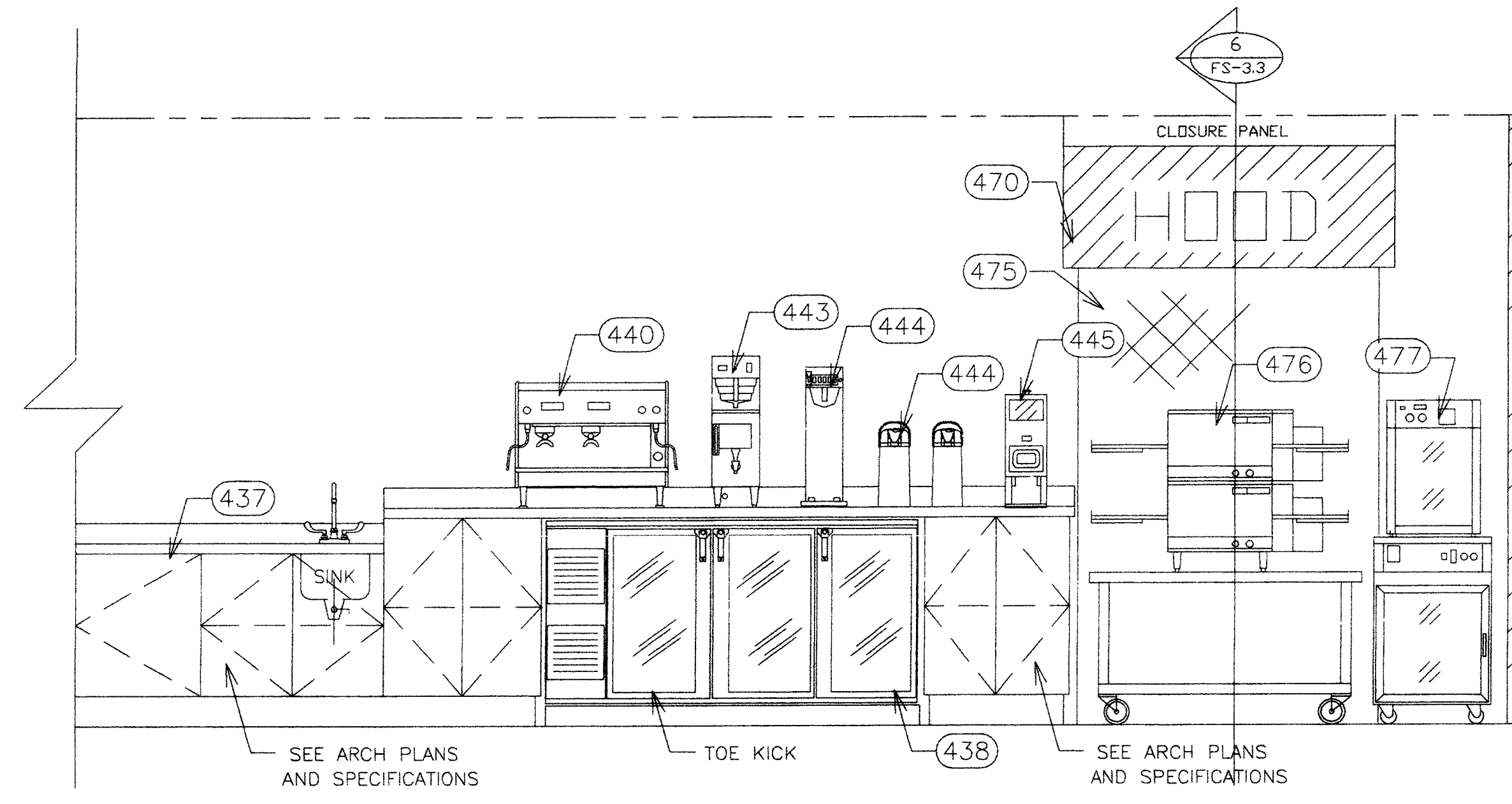
2 COLD FOOD WELL SECTION W/TRAY SLIDE
FS-3.3 SCALE: NOT TO SCALE



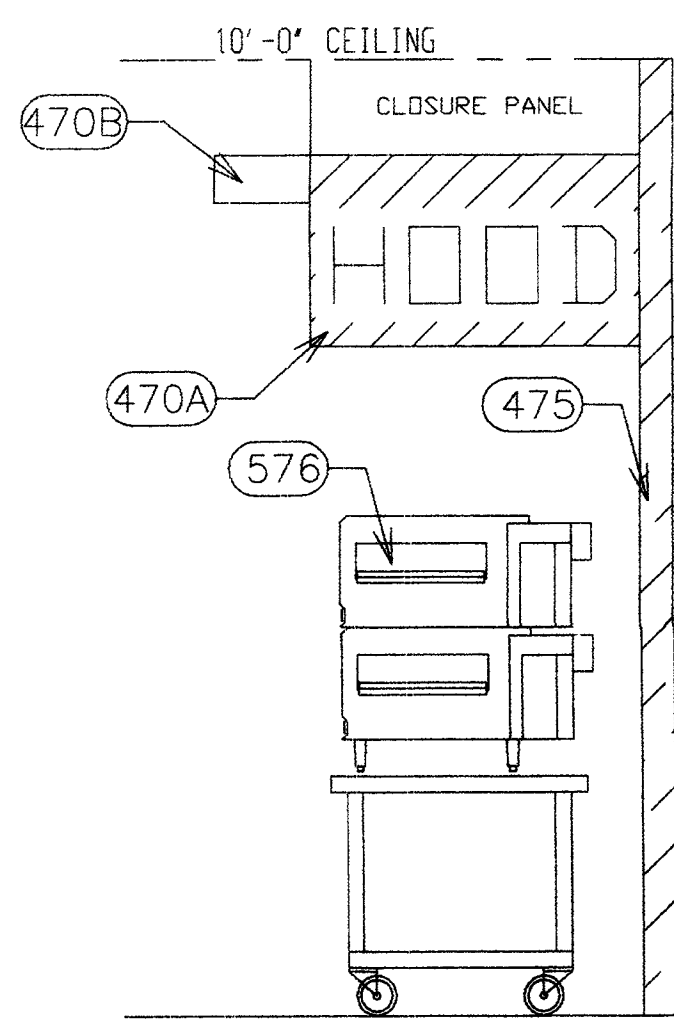
3 COLD FOOD WELL SECTION W/TRAY SLIDE
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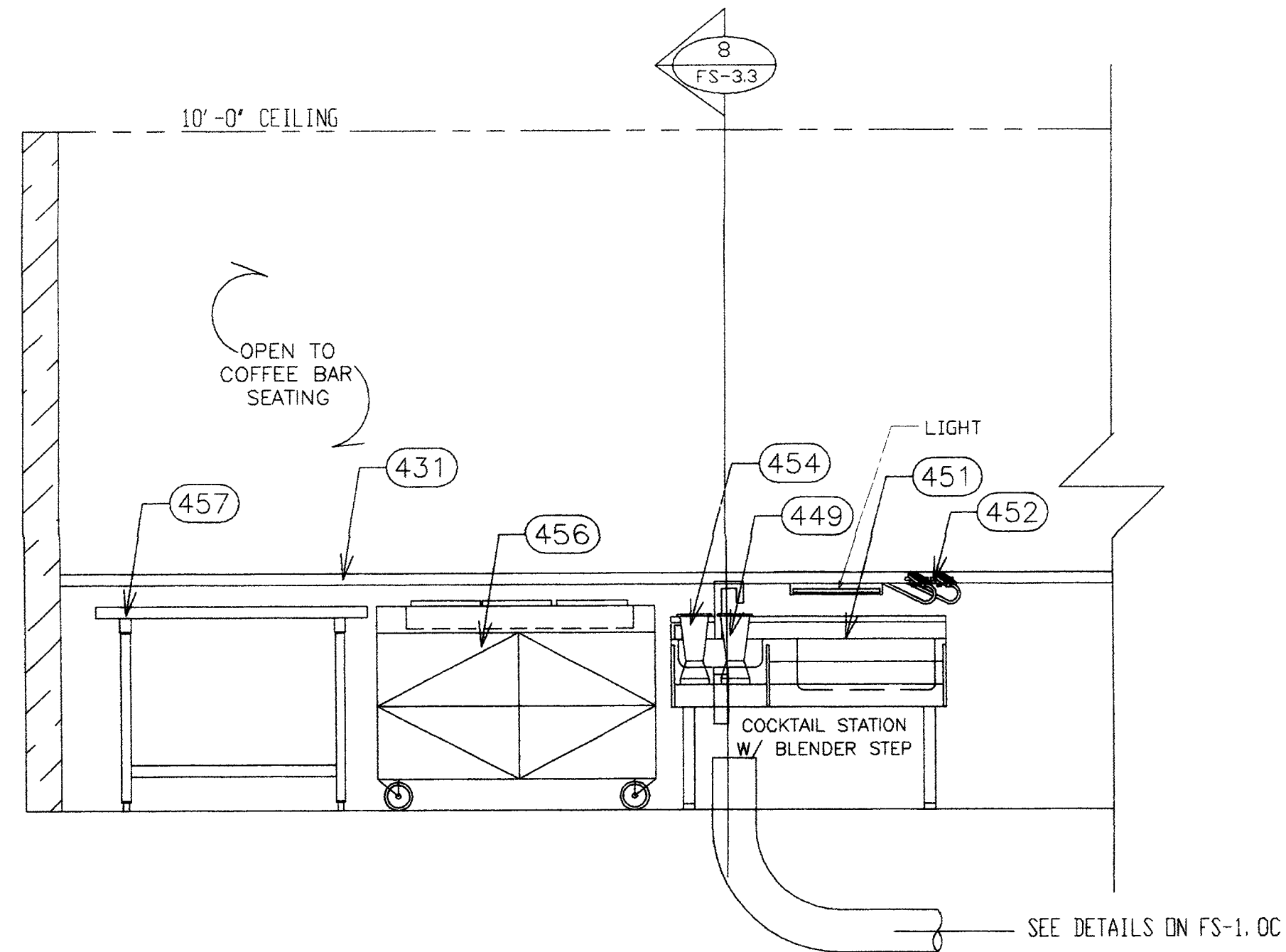
4 OUT TAKES ELEVATION
FS-3.3 SCALE: 1/2" = 1'-0"



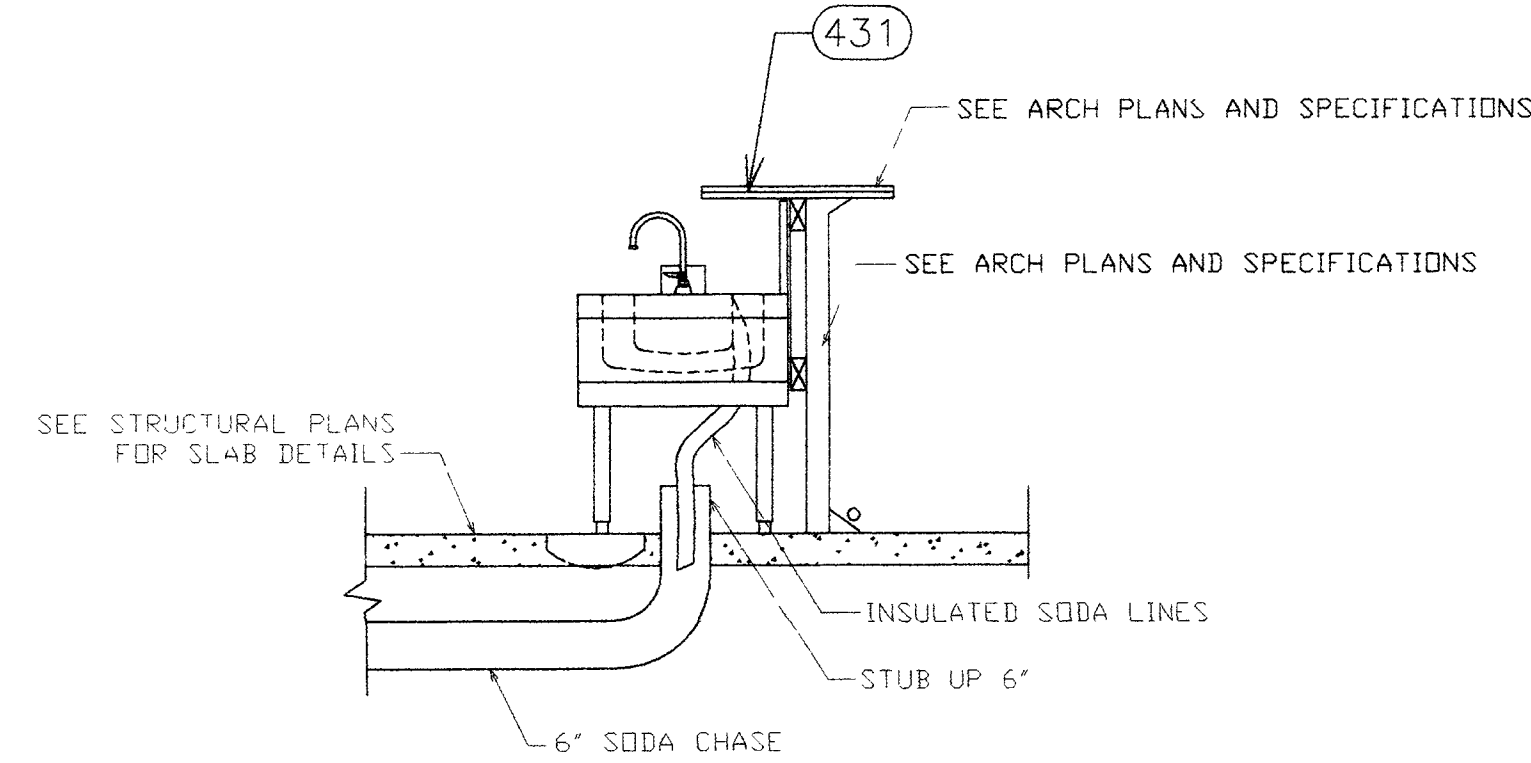
5 RITAZZA CAFE BACK COUNTER ELEVATION
FS-3.3 SCALE: 1/2" = 1'-0"



6 RITAZZI CAFE PIZZA OVEN SECTION
FS-3.3 SCALE: 1/2" = 1'-0"



7 RITAZZA CAFE INSIDE FRONT COUNTER ELEVATION
FS-3.3 SCALE: 1/2" = 1'-0"



8 BAR EQUIPMENT ELEVATION
FS-3.3 SCALE: 1/2" = 1'-0"

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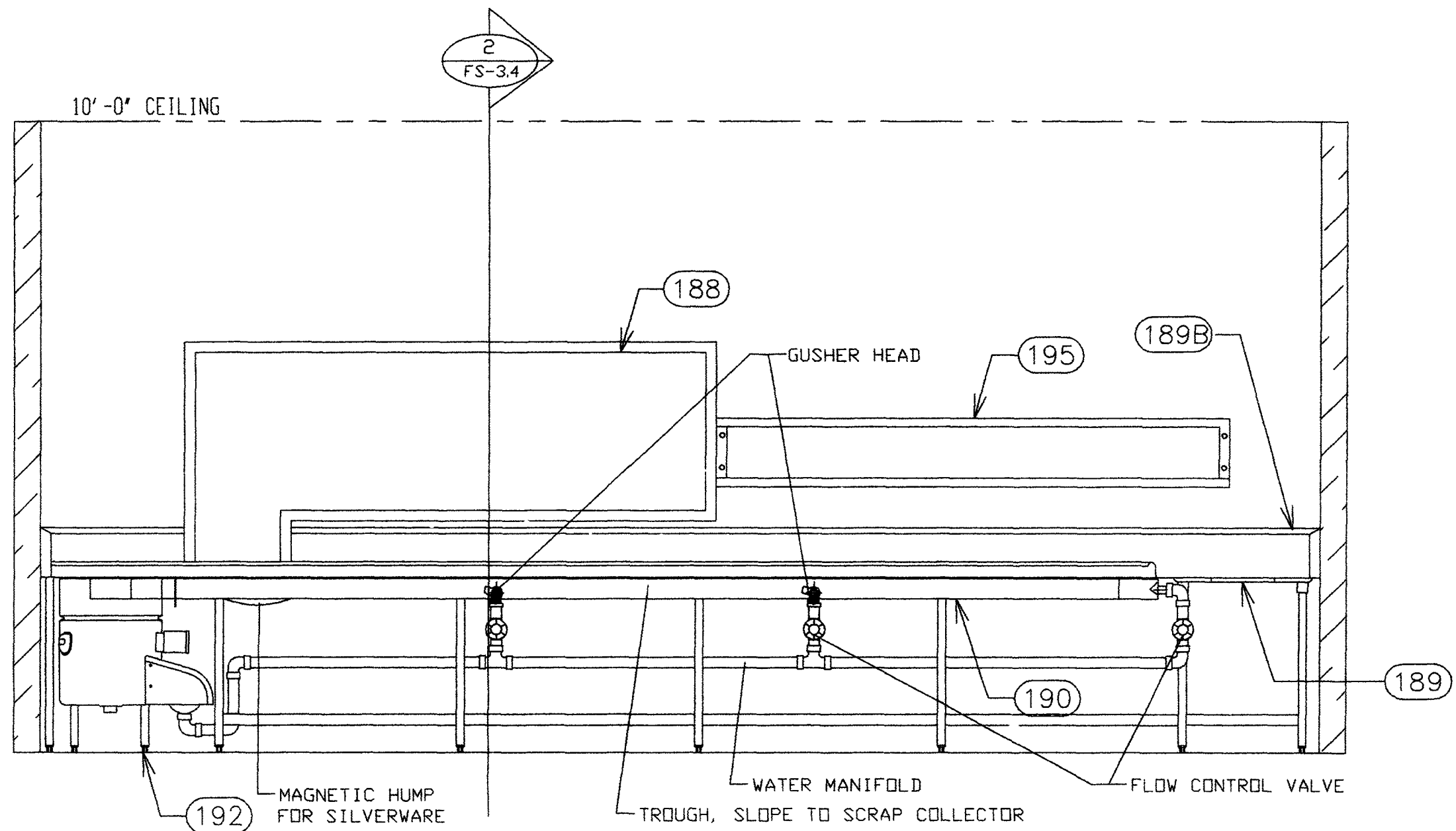
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OUT_TAKES_AND_RITAZZI_CAFE_ELEVATIONS

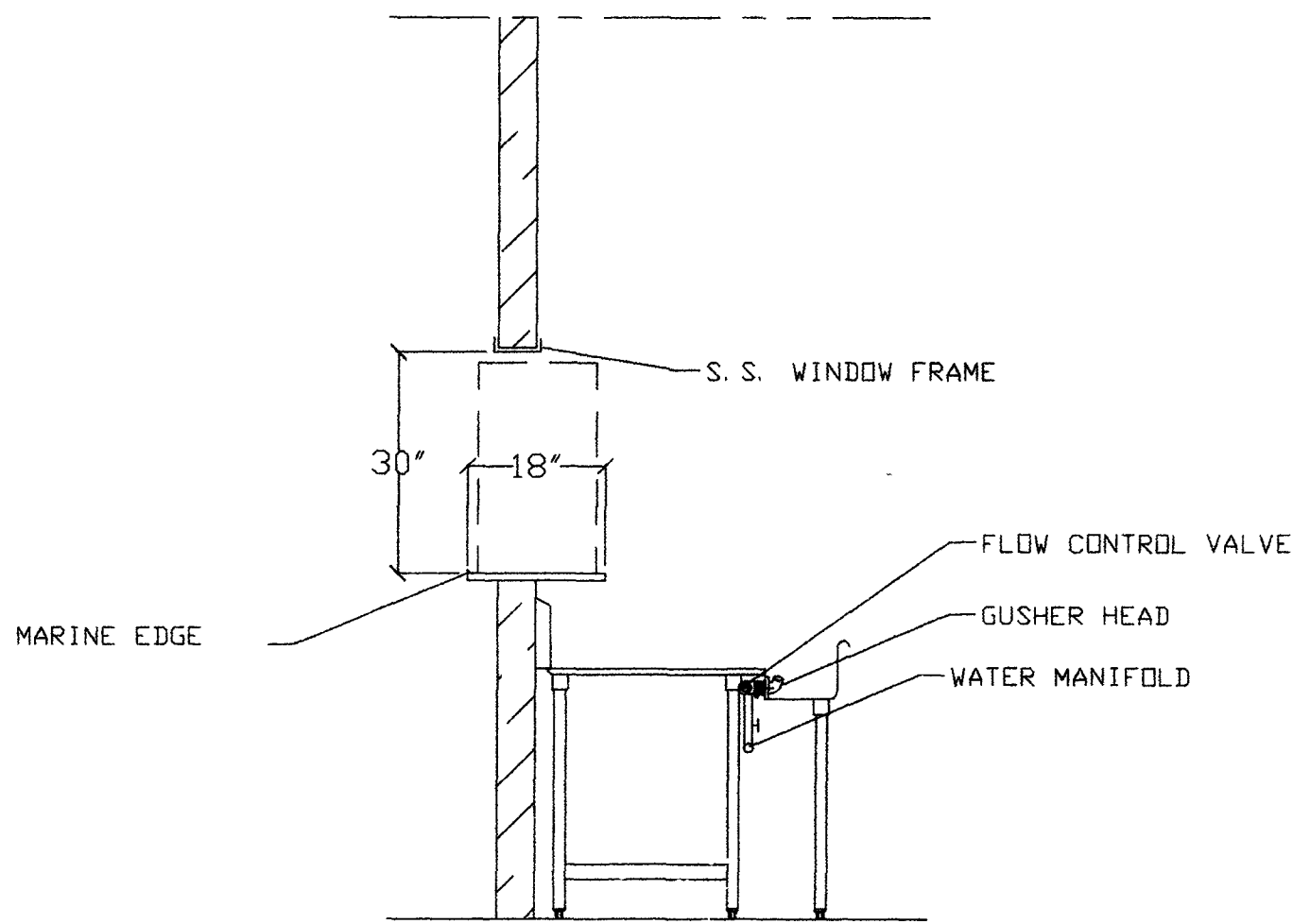
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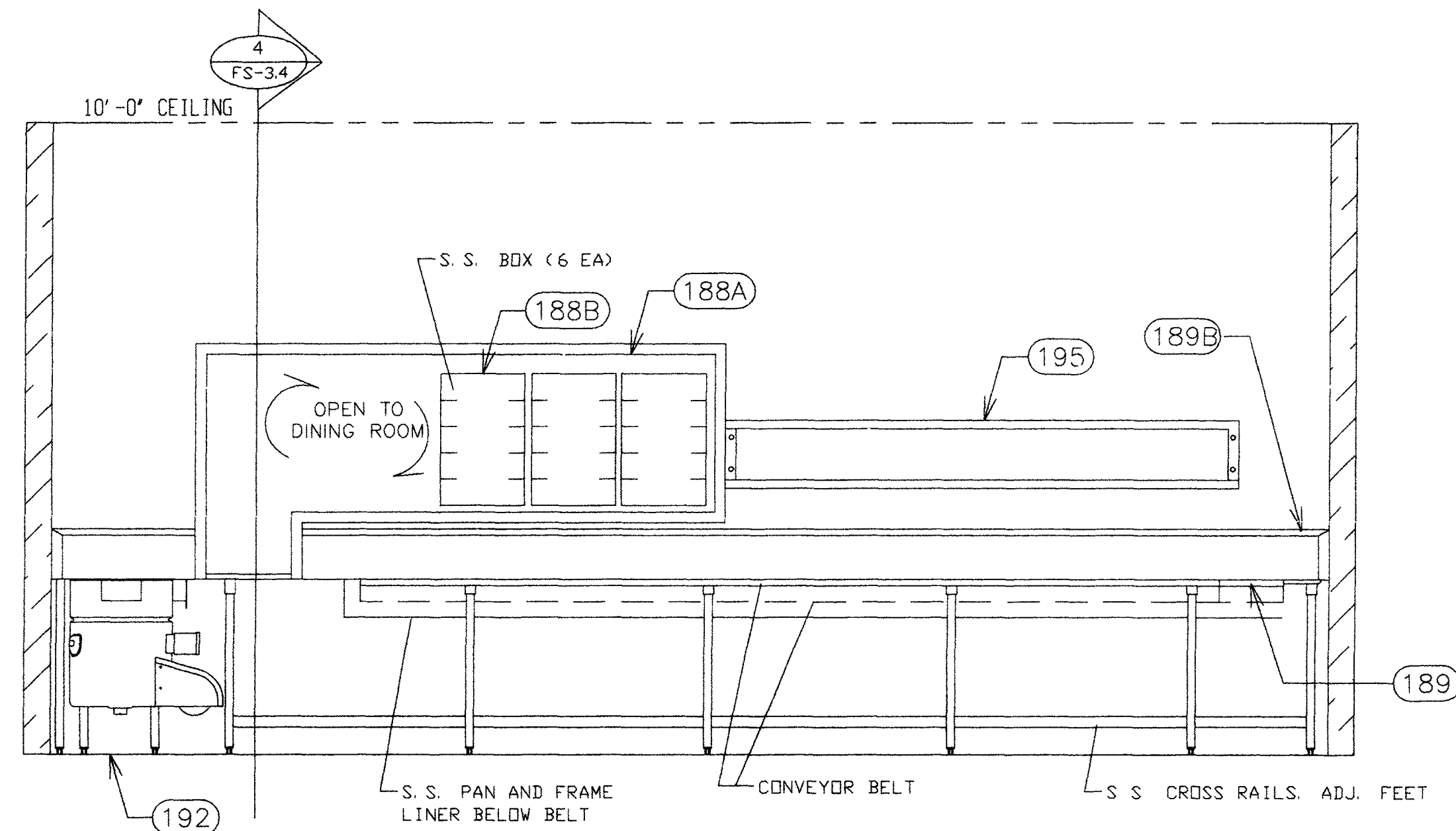
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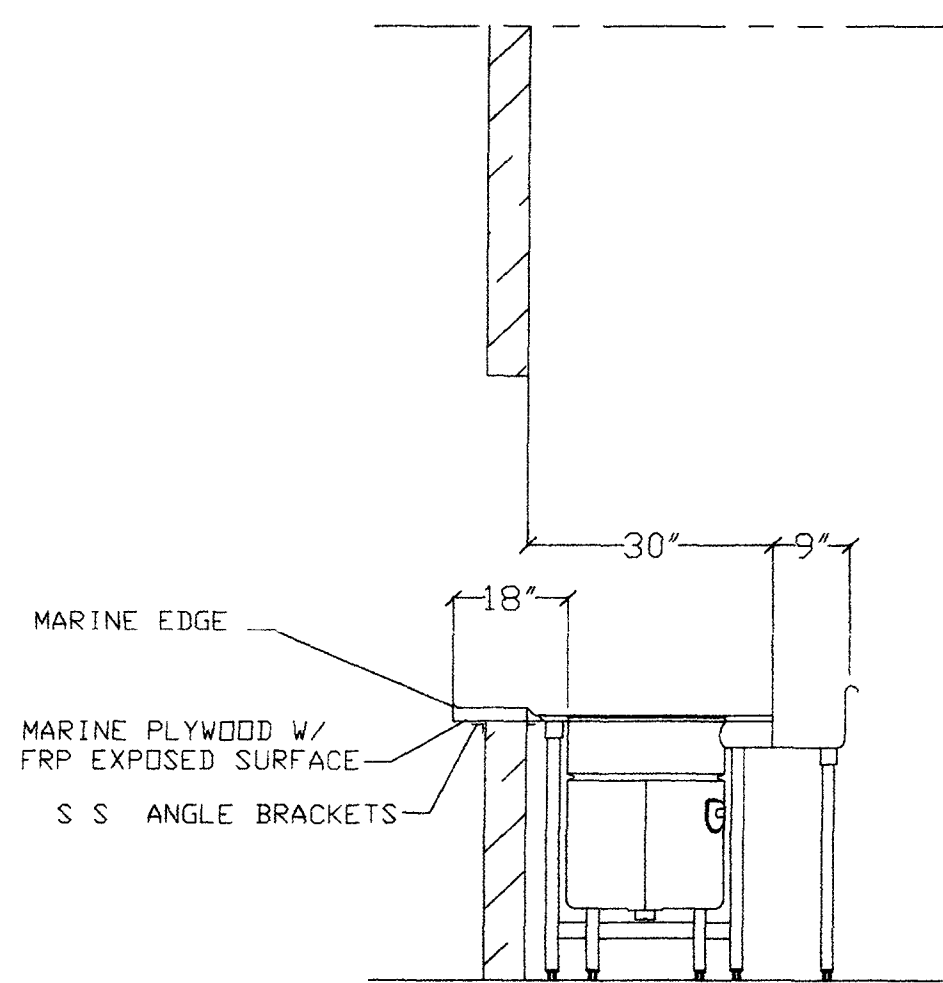
1 WARE WASHING ELEVATION
FS-3.4 SCALE: NOT TO SCALE



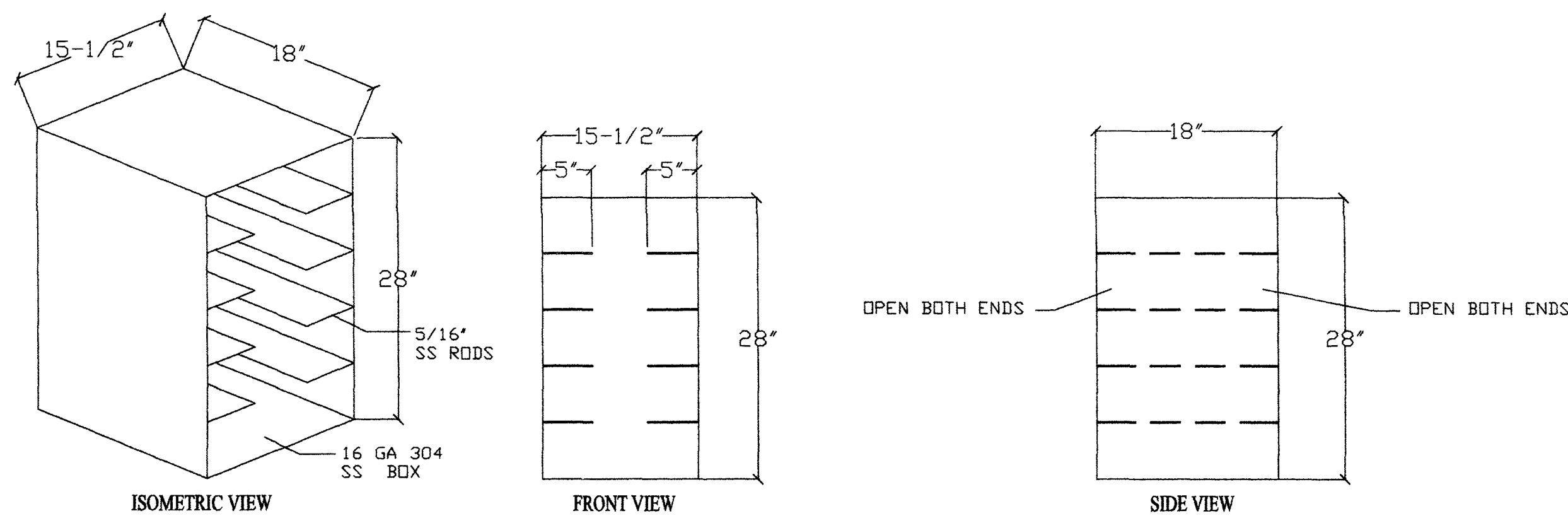
2 WARE WASHING SECTION
FS-3.4 SCALE: NOT TO SCALE



3 WARE WASHING ELEVATION
FS-3.3 SCALE: 1/2" = 1'-0"



4 WARE WASHING SECTION
FS-3.4 SCALE: NOT TO SCALE



5 DIRTY DISH TRAY CARRIERS DETAILS
FS-3.3 SCALE: 1" = 1'-0"

QTY: 6 EA

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WARE_WASHING_ELEVATIONS

DRAWING NO.

FS-3.4

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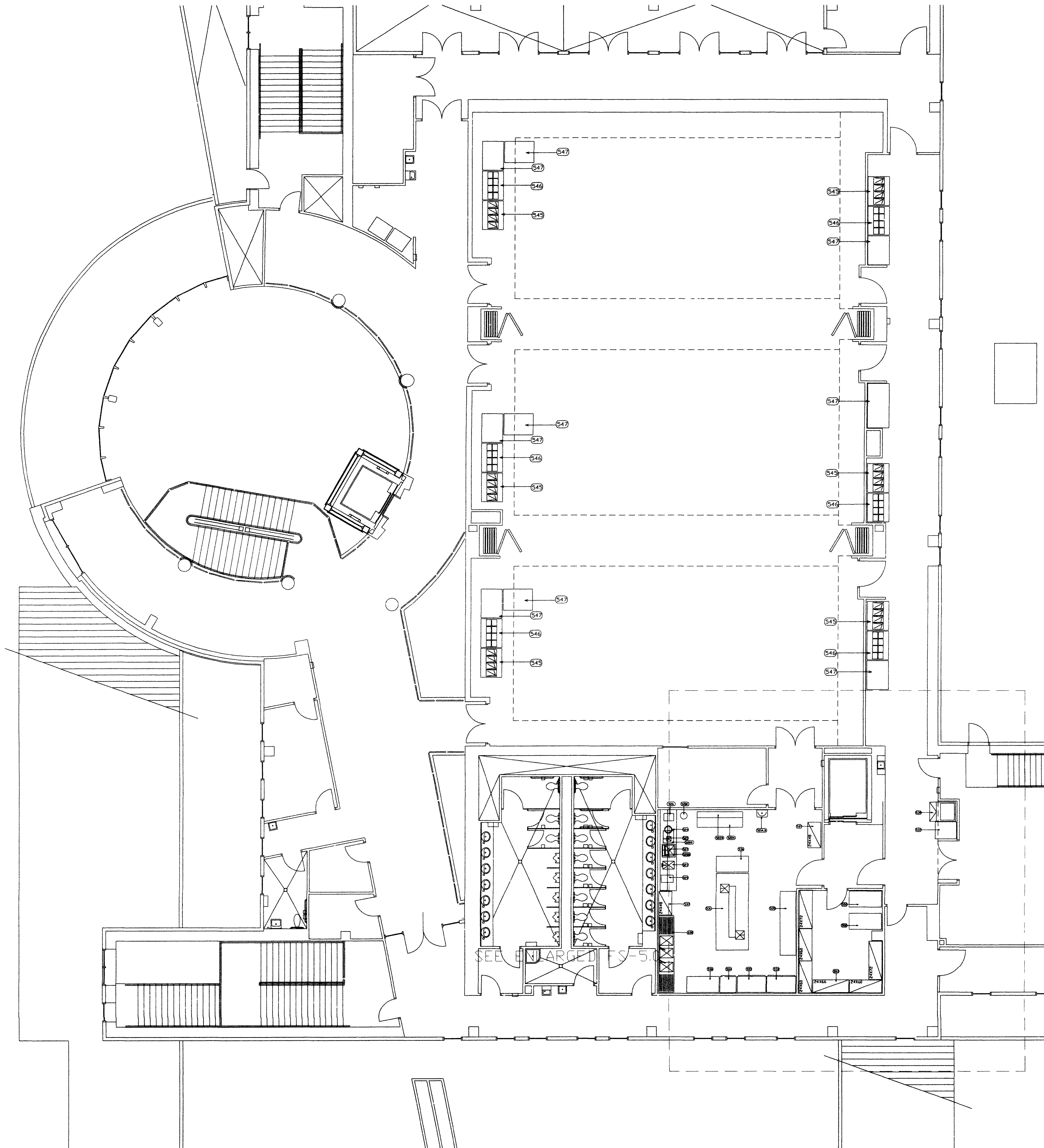
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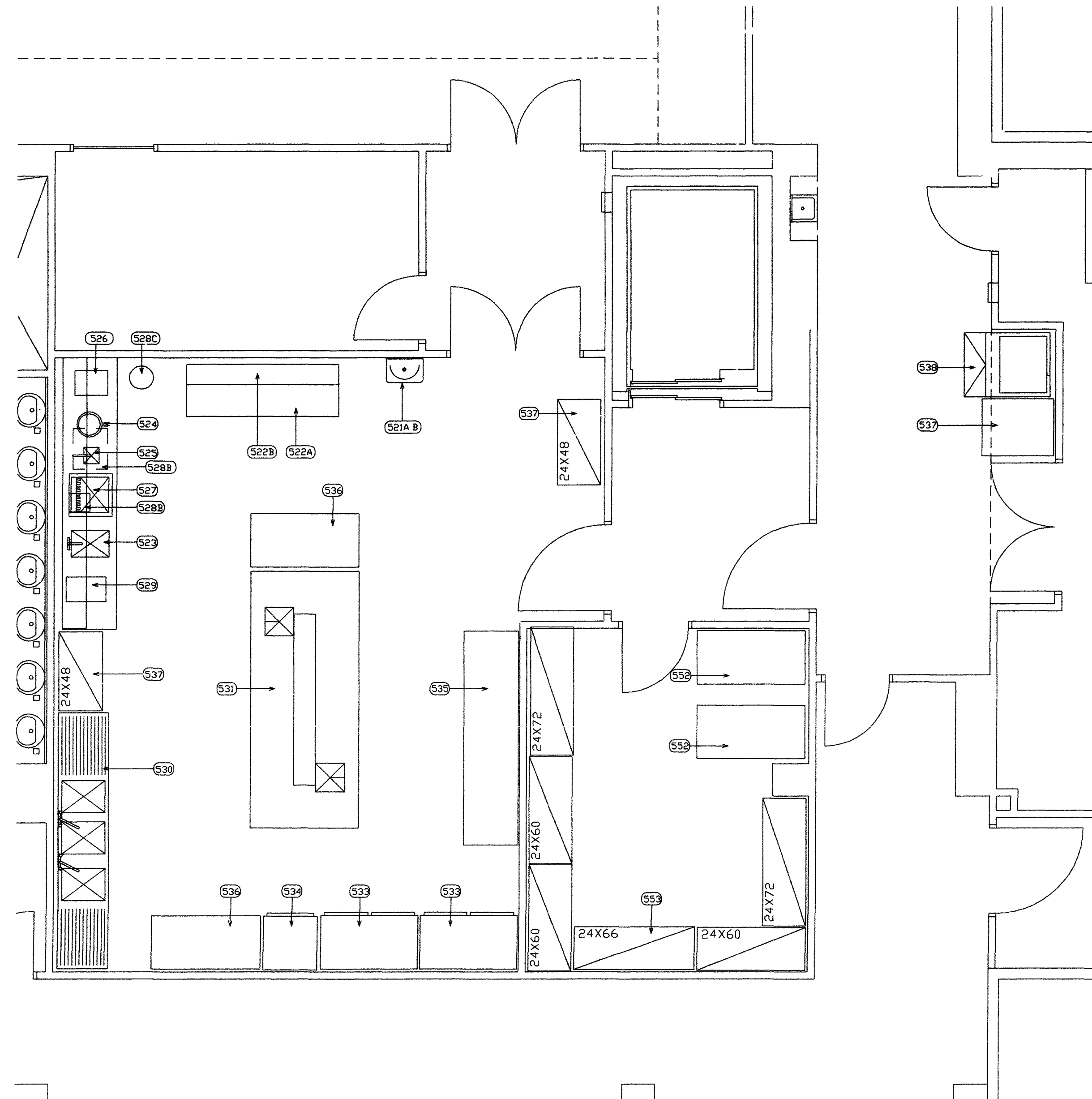
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9:24:07_PLAN_SET.DWG 9/29/03 RDA DESIGN GROUP, LTD



1 BANQUET AND CATERING FLOOR PLAN
SCALE: 1/8" = 1'-0"



2 ENLARGED BANQUET PANTRY FLOOR PLAN
SCALE: 1/4" = 1'-0"

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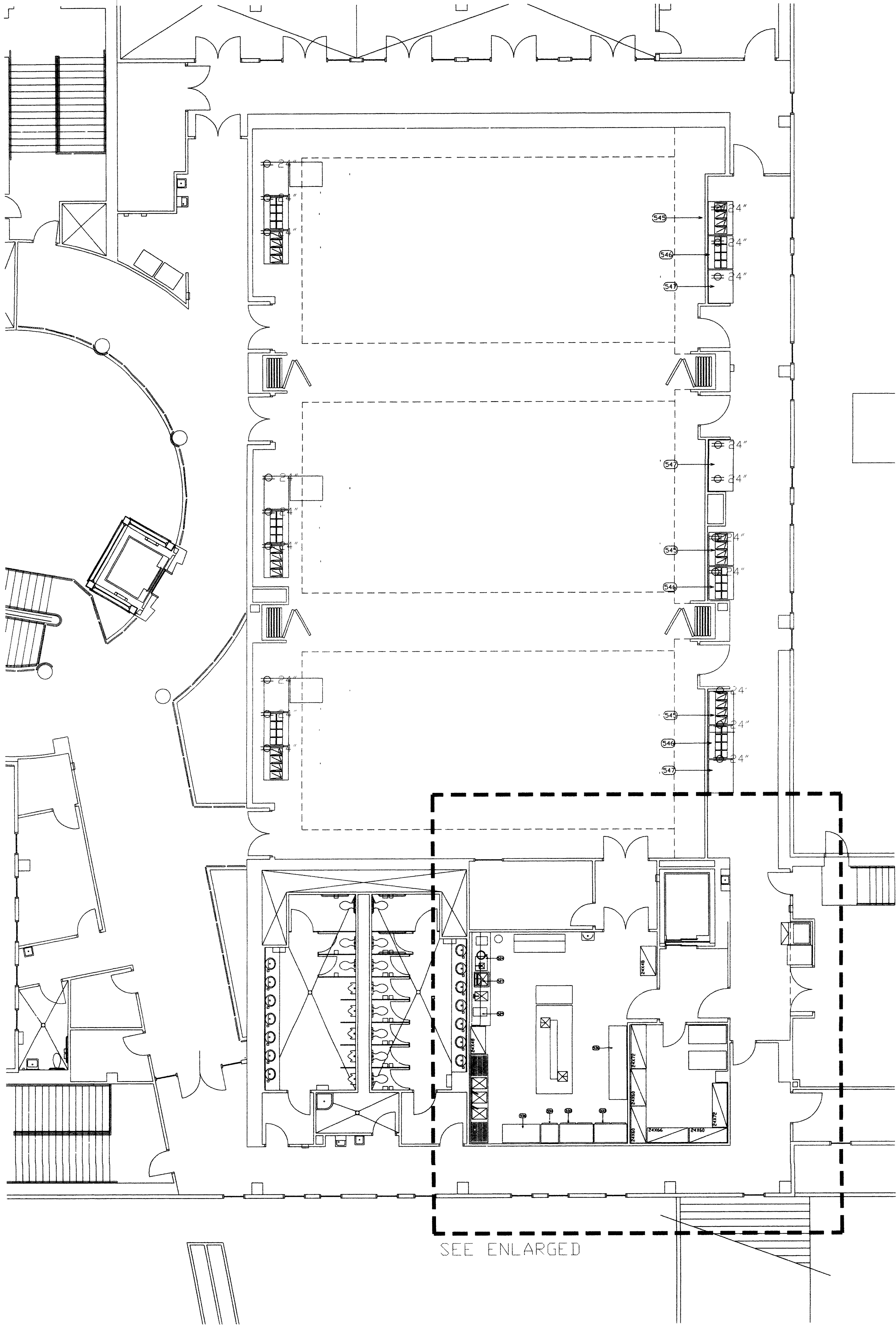
BANQUET_AND_CATERING_FLOOR_PLAN

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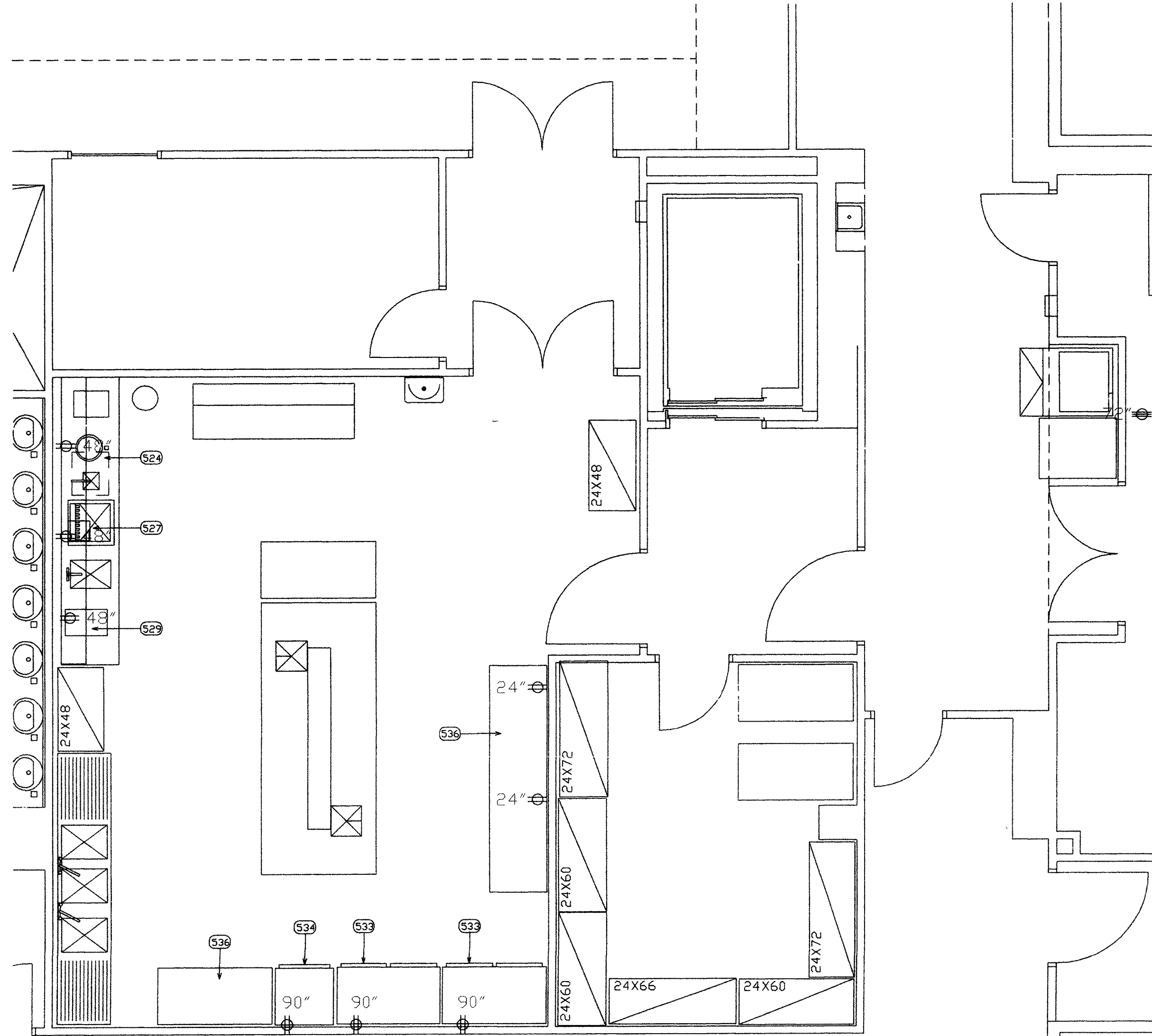
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1 BANQUET AND CATERING ELECTRIC ROUGH-IN PLAN
FS-4.0E SCALE: 1/8" = 1'-0"



2 ENLARGED BANQUET PANTRY ELECTRIC ROUGH-IN PLAN
FS-4.0E SCALE: 1/4" = 1'-0"

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REMARKS COLUMNS SEE NOTES (# --)

1. WALL BACKING, BLOCKING, REINFORCEMENTS REQUIRED TO HOLD, SUPPORT OR SUPPEND EQUIPMENT GEN. CONTR. TO PROVIDE AND INSTALL ALL REQUIRED BACKING IN WALLS FOR WALL MOUNTED EQUIPMENT AND BACKING ABOVE CEILING TO SUPPEND EQUIPMENT SPECIFIED HEREIN. KITCHEN EQUIPMENT SUPPLIER SHALL PROVIDE SHOP DRAWINGS SHOWING REQUIRED LOCATIONS AND WEIGHT OF EQUIPMENT
 2. FIRE SUPPRESSION SYSTEMS SHALL BE SPECIFIED TO BE SUPPLIED WITH GAS SHUT-OFF VALVE, AUTO-MATIC TYPE, IN CASE OF A COOKING OR HOOD FIRE. IT SHALL BE SUPPLIED WITH THE FIRE SYSTEM AND INSTALLED IN A ACCESSABLE LOCATION BY GEN. CONTR. PLUMBING CONTR.
 3. CONTROLS FOR KITCHEN EXHAUST HOOD AND EXHAUST SYSTEMS GEN. CONTR. ELECTRICAL CONTR. SHALL PROVIDE AND INSTALL CONTROLS SWITCHES IN WALLS IN A ACCESSABLE LOCATION (NOT ON HOOD/CANOPY) CONTROLS FOR HOOD/CANOPY LIGHTS, EXHAUST FANS, MAKE-UP AIR FANS. SEE MECH. ENGR. PLANS AND SPECIFICATIONS FOR FULL DETAILS AND OTHER REQUIREMENTS
 4. CASH REGISTER, COMPUTER/(P.O.S.) POINT OF SALE SYSTEMS GEN. CONTR. ELEC. CONTR. TO PROVIDE ISOLATED CIRCUITS FOR EQUIPMENT AND PROVIDE INTER-CONNECTING CONDUIT FOR COMPUTER INTER-CONNECTING CABLES. CONSULT WITH OWNERS SUPPLIER AND ARCHITECTUAL/ELECTRICAL SPECIAL SYSTEMS PLAN.
 5. GEN. CONTR. ELECTRICAL CONTR. TO INTER-CONNECT COMPONENT HARDWARE. SEE FOODSERVICE EQUIPMENT SUBMITTALS FOR DETAILS ON REMOTE COMPONENTS AND CONNECTION REQUIREMENTS
 6. GEN. CONTR. PLUMBING CONTR. TO INTER-CONNECT COMPONENT HARDWARE SEE FOODSERVICE EQUIPMENT SUBMITTALS FOR DETAILS ON COMPONENTS AND CONNECTION REQUIREMENTS
 7. VERIFY WITH SUPPLIER/VENDOR. EQUIPMENT SUPPLIER, VERIFY ALL SIZES AND UTILITY REQUIREMENTS
 8. ELECTRICAL CORD AND PLUGS: GEN. CONTR. ELEC. CONTR. TO PROVIDE AND INSTALL CORD AND PLUG ON EQUIPMENT
 9. INSULATED SLAB BENEATH WALK-INS, INSTALLATION TO BE PER DETAIL & MFG SHOP DRAWINGS BY K.E.C
- SEE ARCH. - SEE ARCHITECTURAL PLANS AND SPECIFICATIONS
SEE MECH. - SEE MECHANICAL ENGINEERS PLANS AND SPECIFICATIONS
SEE ELEC. - SEE ELECTRICAL ENGINEERS PLANS AND SPECIFICATIONS

FINAL CONNECTIONS TO UTILITIES:

(ELECTRICAL, PLUMBING AND MECHANICAL)

1. ALL FINAL CONNECTIONS TO FOODSERVICE EQUIPMENT (PLUMBING, ELECTRICAL, MECHANICAL) AND ALL FINAL CONNECTIONS AND INTER-CONNECTIONS ARE BY GENERAL CONTRACTOR AND HIS SUB-CONTRACTORS (PLUMBING, ELECTRICAL, MECHANICAL, SUB-CONTRACTORS) TO INCLUDE ALL MATERIALS REQUIRED TO MAKE THOSE FINAL AND INTER-CONNECTIONS
2. DIRECT WASTE AND IN-DIRECT WASTE LINES ARE NOT SUPPLIED WITH EQUIPMENT
3. LABOR AND MATERIAL FOR DRAIN LINES ARE TO BE SUPPLIED BY GENERAL CONTRACTORS
4. PLUMBING CONTR. IN-DIRECT WASTE LINES ARE TO EXTEND TO F.S. (FLOOR SINKS) WITH NO REDUCTION IN LINE SIZE
5. GAS EQUIPMENT - LABOR AND MATERIALS TO MAKE FINAL CONNECTIONS TO GAS EQUIPMENT IS TO BE MADE BY GENERAL CONTR. PLUMBING CONTR. AND IS TO BE PER MANUFACTURERS RECOMMENDATIONS AND LOCAL CODES
6. EXHAUST HOOD/CANOPY - KITCHEN COOKING EXHAUST HOOD/CANOPY TO BE INSTALLED BE GENERAL CONTR. MECHANICAL SUB-CONTR. IN ACCORDANCE WITH MECHANICAL ENGINEERING PLANS AND SPECIFICATIONS AND IN ACCORDANCE WITH NFPA-96 FIRE CODES AND ALL LOCAL CODES
7. WATER CONNECTIONS - FINAL AND INTER-CONNECTIONS TO BE MADE BY GENERAL CONTR. PLUMBING CONTR.
8. PLUMBING CONTR. TO SUPPLY ALL STOPS INTER-CONNECTING MATERIALS TO MAKE CONNECTIONS WITHOUT REDUCTIONS IN LINE SIZE AND PER PLANS AND SPECIFICATIONS AND LOCAL CODES
9. LICENSE AND PERMITS: ALL CONTRACTORS SHALL BE LICENSED TO PERFORM WORK SPECIFIED AND ARE REQUIRED TO GET ALL REQUIRED PERMITS "PRIOR" TO PERFORMING AND WORK SPECIFIED AND HAVE ALL WORK INSPECTED AND ACCEPTED BY AUTHORIZED INSPECTORS
10. FOODSERVICE EQUIPMENT SUPPLIER (KITCHEN EQUIPMENT CONTR.) SHALL VERIFY ALL UTILITY REQUIREMENTS WITH GENERAL CONTR. AND HIS SUB-CONTR. AND SHALL PROVIDE TECHNICAL SUPPORT COORDINATING WITH GENERAL CONTR. AND HIS SUB-CONTR. FINAL CONNECTION REQUIREMENTS

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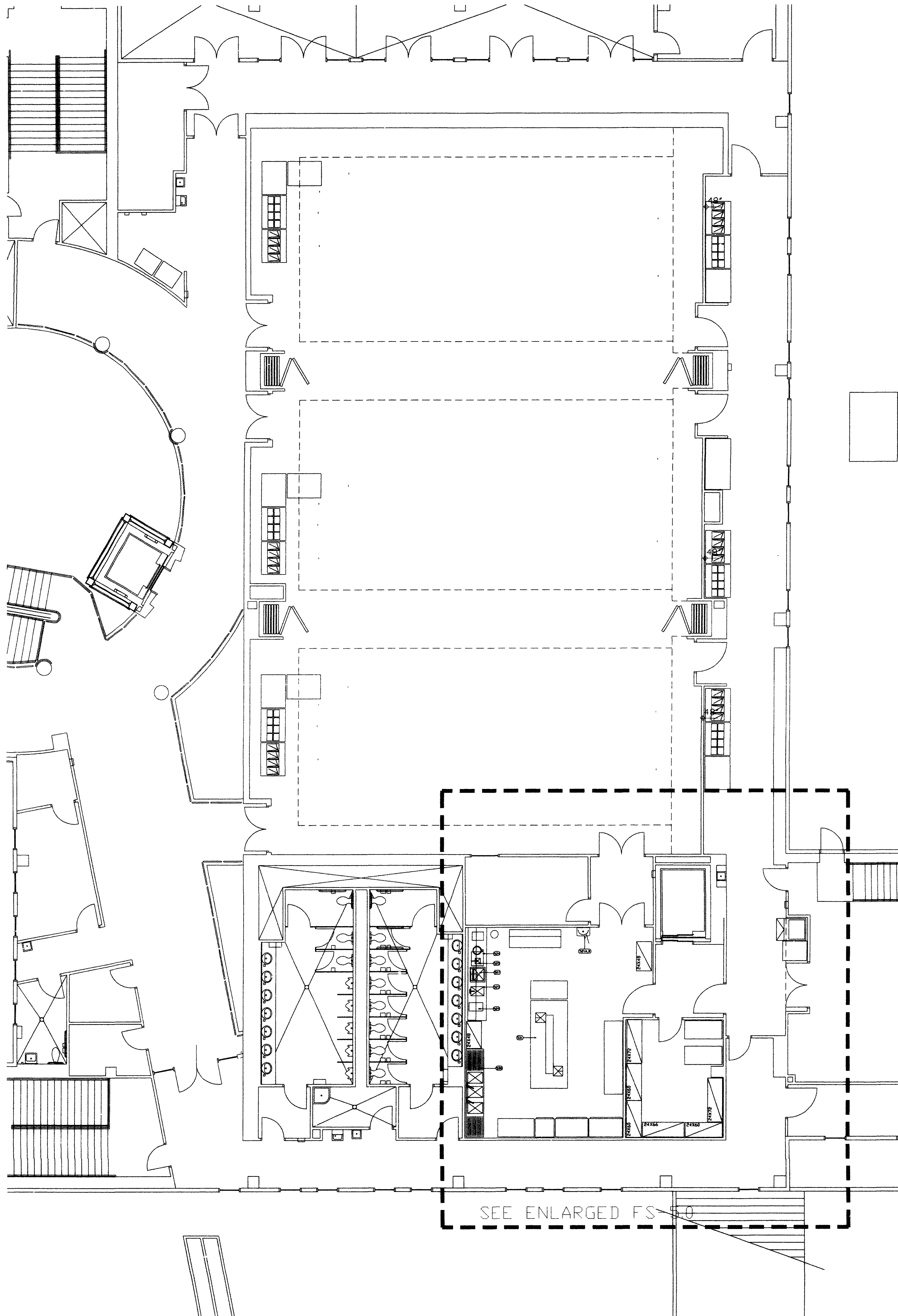
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99048	SEPTEMBER 12, 2003

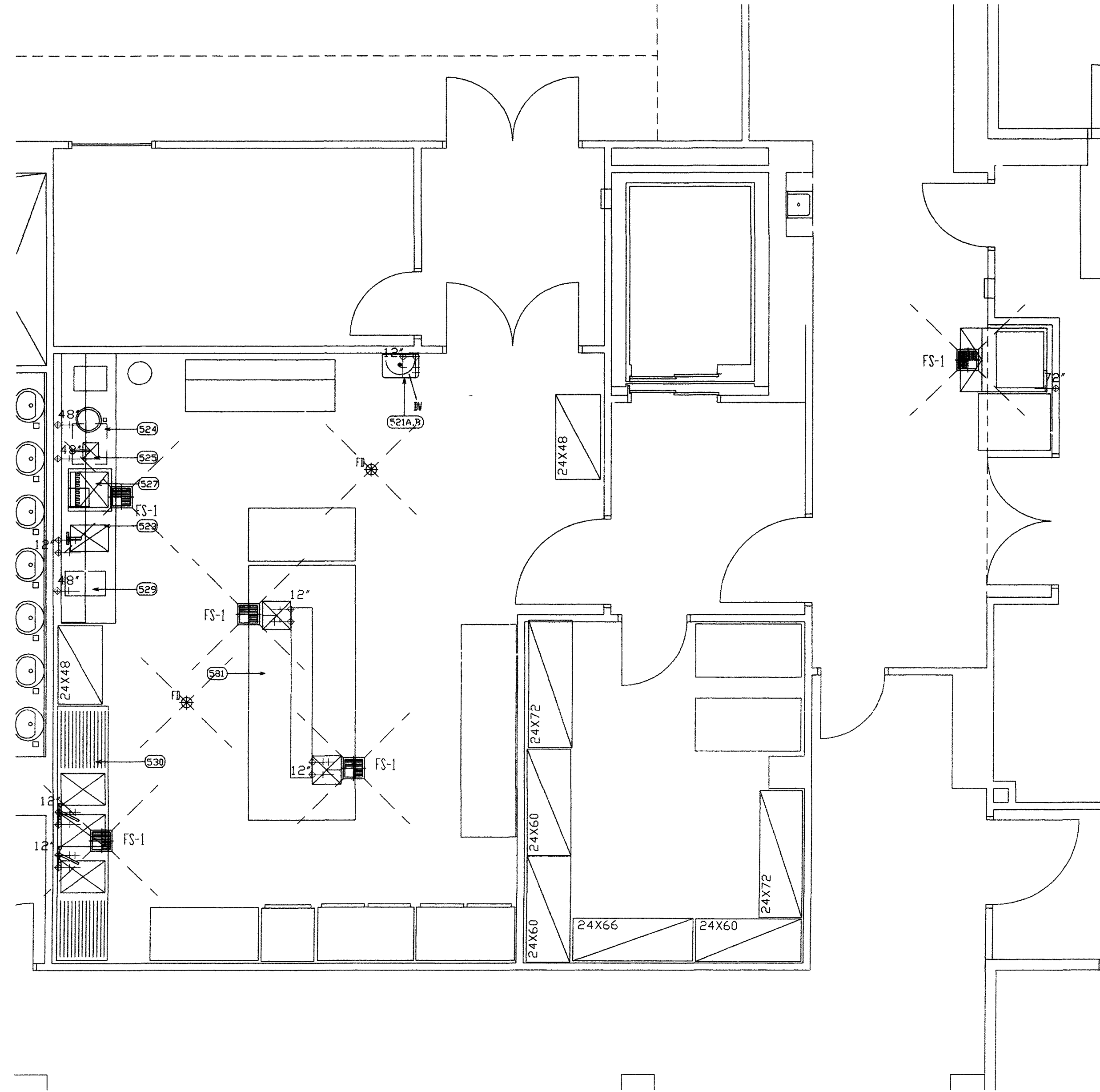
BANQUET/CATERING
ELECTRICAL ROUGH-IN PLAN

DRAWING NO.

FS-4.0E



1 BANQUET AND CATERING FLOOR PLAN
FS-4.0P SCALE: 1/8" = 1'-0"



2 ENLARGED BANQUET PANTRY FLOOR PLAN
FS-4.0P SCALE: 1/4" = 1'-0"

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 3. CONTROLS FOR KITCHEN EXHAUST HOOD AND EXHAUST SYSTEMS. GEN. CONTR. ELECTRICAL CONTR. SHALL PROVIDE AND INSTALL. CONTROLS SWITCHES IN WALLS IN A ACCESSABLE LOCATION (NOT ON HOOD/CANOPY) CONTROLS FOR HOOD/CANOPY LIGHTS, EXHAUST FANS, MAKE-UP AIR FANS. SEE MECH ENGR. PLANS AND SPECIFICATIONS FOR FULL DETAILS AND OTHER REQUIREMENTS.
 4. CASH REGISTER, COMPUTER (P O S) POINT OF SALE SYSTEMS GEN. CONTR. ELEC. CONTR. TO PROVIDE ISOLATED CURCITS FOR EQUIPMENT AND PROVIDE INTER-CONNECTING CONDUIT FOR COMPUTER INTER-CONNECTING CABLES. CONSULT WITH OWNERS SUPPLIER AND ARCHITECTUAL ELECTRICAL SPECIAL SYSTEMS PLAN.
 5. GEN. CONTR. ELECTRICAL CONTR. TO INTER-CONNECT COMPONENT HARDWARE. SEE FOODSERVICE EQUIPMENT SUBMITTALS FOR DETAILS ON COMPONENTS AND CONNECTION REQUIREMENTS
 6. GEN. CONTR. PLUMBING CONTR. TO INTER-CONNECT COMPONENT HARDWARE. SEE FOODSERVICE EQUIPMENT SUBMITTALS FOR DETAILS ON COMPONENTS AND CONNECTION REQUIREMENTS
 7. VERIFY WITH SUPPLIER/VENDOR. EQUIPMENT SUPPLIER, VERIFY ALL SIZES AND UTILITY REQUIREMENTS
 8. ELECTRICAL CORD AND PLUGS GEN. CONTR. ELEC. CONTR. TO PROVIDE AND INSTALL CORD AND PLUG ON EQUIPMENT
 9. INSULATED SLAB BENEATH WALK-INS, INSTALLATION TO BE PER DETAIL & MFG SHOP DRAWINGS BY K.E.C
- SEE ARCH = SEE ARCHITECTURAL PLANS AND SPECIFICATIONS
SEE MECH = SEE MECHANICAL ENGINEERS PLANS AND SPECIFICATIONS
SEE ELEC = SEE ELECTRICAL ENGINEERS PLANS AND SPECIFICATIONS

FINAL CONNECTIONS TO UTILITIES:

(ELECTRICAL, PLUMBING AND MECHANICAL).

1. ALL FINAL CONNECTIONS TO FOODSERVICE EQUIPMENT (PLUMBING, ELECTRICAL, MECHANICAL) AND ALL FINAL CONNECTIONS AND INTER-CONNECTIONS ARE BY GENERAL CONTRACTOR AND HIS SUB-CONTRACTORS (PLUMBING, ELECTRICAL, MECHANICAL SUB-CONTRACTORS), TO INCLUDE ALL MATERIALS REQUIRED TO MAKE THOSE FINAL AND INTER-CONNECTIONS
2. DIRECT WASTE AND IN-DIRECT WASTE LINES ARE NOT SUPPLIED WITH EQUIPMENT
3. LABOR AND MATERIAL FOR DRAIN LINES ARE TO BE SUPPLIED BY GENERAL CONTRACTORS
4. PLUMBING CONTR. IN-DIRECT WASTE LINES ARE TO EXTEND TO F.S. (FLOOR SINKS) WITH NO REDUCTION IN LINE SIZE
5. GAS EQUIPMENT: LABOR AND MATERIALS TO MAKE FINAL CONNECTIONS TO GAS EQUIPMENT IS TO BE MADE BY GENERAL CONTR. PLUMBING CONTR. AND IS TO BE PER MANUFACTURERS RECOMMENDATIONS AND LOCAL CODES.
6. EXHAUST HOOD/CANOPY: KITCHEN COOKING EXHAUST HOOD/CANOPY TO BE INSTALLED BE GENERAL CONTR. MECHANICAL SUB-CONTR. IN ACCORDANCE WITH MECHANICAL ENGINEERING PLANS AND SPECIFICATIONS AND IN ACCORDANCE WITH NFPA-96, FIRE CODES AND ALL LOCAL CODES.
7. WATER CONNECTIONS FINAL AND INTER-CONNECTIONS TO BE MADE BY GENERAL CONTR. PLUMBING CONTR.
8. PLUMBING CONTR. TO SUPPLY ALL STOPS INTER-CONNECTING MATERIALS TO MAKE CONNECTIONS WITHOUT REDUCTIONS IN LINE SIZE AND PER PLANS AND SPECIFICATIONS AND LOCAL CODES.
9. LICENSE AND PERMITS: ALL CONTRACTORS SHALL BE LICENSED TO PERFORM WORK SPECIFIED AND ARE REQUIRED TO GET ALL REQUIRED PERMITS "PRIOR" TO PERFORMING AND WORK SPECIFIED AND HAVE ALL WORK INSPECTED AND ACCEPTED BY AUTHORIZED INSPECTORS
10. FOODSERVICE EQUIPMENT SUPPLIER (KITCHEN EQUIPMENT CONTR.) SHALL VERIFY ALL UTILITY REQUIREMENTS WITH GENERAL CONTR. AND HIS SUB-CONTR. AND SHALL PROVIDE TECHNICAL SUPPORT, COORDINATING WITH GENERAL CONTR. AND HIS SUB-CONTR. FINAL CONNECTION REQUIREMENTS.

SYMBOLS / ABBREVIATIONS

CD - CLEANOUT	HWC - HOT WATER CIRCULATION	FS-1
CV - COLD WATER CONNECTION	HW - HOT WATER	FS-2
FS-1 - FLOOR SINK	G - GAS	FS-3
FS-2 - FLOOR SINK WITH REMOVABLE 1/4" GRATE		
FS-3 - FLOOR SINK WITH REMOVABLE 1/2" GRATE		
FS-4 - FLOOR SINK WITH REMOVABLE 1/2" GRATE		
FS-5 - FLOOR SINK WITH REMOVABLE 1/2" GRATE		
FS-6 - FLOOR SINK WITH REMOVABLE 1/2" GRATE		
FS-7 - FLOOR SINK WITH REMOVABLE 1/2" GRATE		
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FS-98 - FLOOR SINK WITH REMOVABLE 1/2" GRATE		
FS-99 - FLOOR SINK WITH REMOVABLE 1/2" GRATE		
FS-100 - FLOOR SINK WITH REMOVABLE 1/2" GRATE		

SLOPE FLOOR TO DRAIN

1	REVISION_1	9/29/03
REV.	DESCRIPTION	DATE

ENGINEER ARCHITECT

SOCORRO, NEW MEXICO
**STUDENT SERVICES
BUILDING**

NEW MEXICO INSTITUTE OF MINING
AND TECHNOLOGY

PROJECT NO. DATE
99048 SEPTEMBER 29, 2003

BANQUET/CATERING
PLUMBING-ROUGH-IN-PLAN

DRAWING NO.

FS-4.0P

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RDA DESIGN • ENGINEERING GROUP

Richard Dobbs and Associates

specializing in food service facility planning, design, development

9445 Coors Blvd NW, Albuquerque, NM 87114 • 505-896-3344

FOOD SERVICE EQUIPMENT SCHEDULE										MECHANICAL				ELECTRICAL						
NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY										GAS	WATER	DRAINS	REMARKS							
REVISION	ITEM	ASB	QTY	DESCRIPTION	SOURCE PROVIDED BY	INSTALLED BY:	REMARKS GENERAL	SIZE	BTUS/HRS	HOT	COLD	WASTE DIRECT IN-DIRECT	REMARKS/MECH	VOLTAJE & PHASE	H.P.	K.W.	AMPS	CORRECT DIRECT LOSS	LOCATION	REMARKS/ELEC
CAFETERIA-MAIN KITCHEN																				
OUTSIDE RECEIVING AREA COMPOUND - 133																				
1	1EA			DUMPMETER TRASH COMPACTOR (NOT SHOWN)	BY OWNER	BY VENDOR	VERIFY W/VENDOR							2080				DIRECT		VERIFY
2	1EA			GREASE RECYCLE BIN (NOT SHOWN)	BY OWNER	BY VENDOR	VERIFY W/VENDOR													
3	1EA			GREASE TRAP/INTERCEPTOR (IN-GROUND) (NOT SHOWN)	BY G.C.	BY G.C.	SEE MECH													
4	1EA			RECYCLE STORAGE BINS (6000000 BURNING 400)	BY OWNER	BY VENDOR	SEE MECH													
R1	5	A	1EA	OIL RECYCLE SYSTEM STORAGE TANK (NEW OIL)	BY OWNER	BY VENDOR								VERIFY						VERIFY
R1	5	B	1EA	OIL RECYCLE SYSTEM STORAGE TANK (USED OIL)	BY OWNER	BY VENDOR								VERIFY						VERIFY
5	C	1EA		OIL RECYCLE SYSTEM PIPING FROM STORAGE TANK TO CYLINDERS (NOT SHOWN)	BY OWNER	BY VENDOR								VERIFY						VERIFY
5	D	1EA		OIL RECYCLE SYSTEM CHASEWAYS IN WALLS, WALL PENETRATIONS (NOT SHOWN)	BY G.C.	BY G.C.	VERIFY W/VENDOR							VERIFY						VERIFY
6				NOT USED																
CUSTODIAL STORAGE - 131																				
7	LOT			WIRE SHELVING, DUNNAGE SHELVES	BY K.E.C.	BY K.E.C.														
8				ROOM VENTILATION (NOT SHOWN)	BY MECH	BY MECH	SEE MECH							VERIFY						SEE MECH
9				NOT USED																
10				NOT USED																
CUSTODIAL ROOM - 183																				
11				NOT USED																
12	1EA			MOP SINK CONCRETE BASIN TYPE, W/ICUB	BY MECH	BY MECH	SEE MECH				12"	12"	DIRECT	SEE MECH						
13	1EA			MOP RACK WALL MOUNT TYPE	BY G.C.	BY G.C.	SEE ARCH													
14	1EA			WHEELBARROW FOR SOAP, DETERGENT, CHEMICALS	BY K.E.C.	BY K.E.C.														
R1	15	1EA		ROOM VENTILATION	BY MECH	BY MECH	SEE MECH							SEE MECH	VERIFY					SEE MECH
16				NOT USED																
17				NOT USED																
18				NOT USED																
INSIDE RECEIVING AREA - 129																				
19	1EA			DOOR BEL	BY G.C.	BY G.C.	SEE ELEC													SEE ELEC
20	1EA			ROLL-UP DOOR	BY G.C.	BY G.C.	SEE ARCH													SEE ARCH
21	LOT			2-WHEEL DOLLY (NOT SHOWN)	BY OWNER	BY OWNER	NOT SHOWN													
22	LOT			MOBILE 4-WHEEL PALLET DOLLY (NOT SHOWN)	BY OWNER	BY OWNER	NOT SHOWN													
R1	23	A	1EA	HAND SINK WALL MOUNT TYPE	BY OWNER	BY OWNER	DELETE													
R1	23	B	1EA	SOAP AND TOWEL DISPENSER	BY OWNER	BY OWNER	DELETE													
24				NOT USED																
ELEVATOR LOBBY/LANDING AREA - 195																				
25	LOT			HOT/COLD BANQUET CARTS	BY K.E.C.	BY K.E.C.	MOVED, SEE PLANS							1201	1800W	10.5	CAP	24" AFF	EACH CART	
26				NOT USED																
27				NOT USED																
BULK WALK-IN COOLER/FREEZER - 182																				
28	A	1EA		WALK-IN COOLER/FREEZER COMBO BOX, OVERALL SIZE: 18'0" WIDE x 10'0" DEEP	BY K.E.C.	BY K.E.C.	SEE FLOOR PLAN						TRENCH DRAIN	1201						
28	B	1EA		WALK-IN FREEZER	BY K.E.C.	BY K.E.C.	SEE FLOOR PLAN							1201	900W		DIRECT	108" AFF	LIGHTS/DOOR HEATER	
28	C	1EA		WALK-IN COOLER SECTION	BY K.E.C.	BY K.E.C.	SEE FLOOR PLAN							1201	300W		DIRECT	108" AFF	LIGHTS	
28	D	1EA		WALK-IN FREEZER SECTION	BY K.E.C.	BY K.E.C.	SEE FLOOR PLAN							1201	300W		DIRECT	108" AFF	LIGHTS	
29	LOT			INSULATED FLOOR UNDER WALKINS	BY G.C.	BY G.C.	SEE ARCH													
30	1EA			LIGHT FIXTURES 48" LOW TEMP REMOTE	BY G.C.	BY G.C.								1201	600W		DIRECT	108" AFF		
31	LOT			CLOSURE TRIM AND PANELS TO CEILING	BY K.E.C.	BY K.E.C.														
32	A	1EA		REFRIGERATION SYSTEM, MED TEMP, REMOTE, ON ROOF OF BUILDING	BY K.E.C.	BY K.E.C.	ON ROOF							2080	1.5	10	DIRECT	ON ROOF		
32	B	1EA		EVAPORATIVE COIL, IN WALK-IN	BY K.E.C.	BY K.E.C.	IN WALK-IN							2081		2	DIRECT	IN WALK-IN	108" AFF	
33	A	1EA		REFRIGERATION SYSTEM, FREEZER REMOTE, ON ROOF OF BUILDING	BY K.E.C.	BY K.E.C.	ON ROOF							2080	2	9	DIRECT	ON ROOF		
33	B	1EA		EVAPORATIVE COIL, IN FREEZER WALK-IN	BY K.E.C.	BY K.E.C.	IN WALK-IN							2081		2.2	DIRECT	IN WALK-IN	108" AFF	
34	A	1EA		REFRIGERATION SYSTEM, MED TEMP, REMOTE, ON ROOF OF BUILDING	BY K.E.C.	BY K.E.C.	ON ROOF							2080	1.5	10	DIRECT	ON ROOF		
34	B	1EA		EVAPORATIVE COIL, IN WALK-IN	BY K.E.C.	BY K.E.C.	IN WALK-IN							2081		3	DIRECT	IN WALK-IN	108" AFF	
35	3EA			ROOF PENETRATION, CHASEWAYS FOR REFRIG LINES FROM ROOF (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH													
36	1EA			CONDENSATE DRAIN LINES	BY K.E.C.	BY K.E.C.														
37	1EA			HEAT TAPE ON FREEZER CONDENSATE LINES	BY K.E.C.	BY K.E.C.								115	200W		CAP	IN WALK-IN	98" AFF	
38	1EA			HEATED PRESSURE RELIEF PORT ON FREEZER (NOT SHOWN)	BY K.E.C.	BY K.E.C.								115	50W		DIRECT	IN WALK-IN		
39	LOT			WIRE SHELVING IN WALKINS, FREESTANDING	BY K.E.C.	BY K.E.C.														
R1	40	4EA		PAN RACK/MOBILE	BY K.E.C.	BY K.E.C.														
R1	41	4EA		TRENCH DRAIN IN FRONT OF WALK-IN DOORS	BY G.C.	BY G.C.	SEE FLOOR PLAN													
42				NOT USED																
43	1EA			WALK-IN FREEZER BULK STORAGE, 11'-2"W, x 19'-5"L, x 8'-0"H	EXISTING	BY K.E.C.	RELOCATE							1201	200W		DIRECT	108" AFF	ABOVE WALK-IN	
44	1EA			INSULATED FLOOR UNDER WALKINS (KEC TO COORDINATE)	BY G.C.	BY G.C.	SEE ARCH													
45	1EA			LIGHT FIXTURES 48" LOW TEMP REMOTE	BY K.E.C.	BY K.E.C.	NEW							120	200W		DIRECT	108" AFF	IN WALK-IN	
46	LOT			CLOSURE TRIM AND PANELS TO CEILING (NOT SHOWN)	BY K.E.C.	BY K.E.C.	NEW													
47	A	1EA		REFRIGERATION SYSTEM, FREEZER REMOTE, ON ROOF OF BUILDING WITH WEATHER PROOF HOUSING AND CONTROLS (NOT SHOWN)	EXISTING	BY K.E.C.	RELOCATE							2080	3	14.8	DIRECT	ON ROOF		
47	B	1EA		EVAPORATIVE COIL, IN FREEZER WALK-IN	EXISTING	BY K.E.C.	RELOCATE							2081		2.4	DIRECT	IN WALK-IN		
48	1EA			ROOF PENETRATION, CHASEWAYS FOR REFRIG LINES FROM ROOF (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH													
49	1EA			CONDENSATE DRAIN LINES	BY K.E.C.	BY K.E.C.														
50	1EA			HEAT TAPE ON FREEZER CONDENSATE LINES (NOT SHOWN)	BY K.E.C.	BY K.E.C.								115	5W PER FT		DIRECT	98" AFF	IN WALK-IN	
51	1EA			HEATED PRESSURE RELIEF PORT ON FREEZER (PART OF WALK-IN ROOF)	EXISTING	BY K.E.C.	RELOCATE													
52	LOT			WIRE SHELVING IN WALKINS, FREESTANDING	BY K.E.C.	BY K.E.C.														
53	LOT			PAN RACK/MOBILE (NOT SHOWN)	BY K.E.C.	BY K.E.C.														
54				NOT USED																
R1	55	1EA		REFRIGERATOR, RAPID CHILLER, ROLL-IN RACK TYPE, W/ EVAPORATIVE COIL	BY K.E.C.	BY K.E.C.								2080	3.5	23.4	DIRECT			
56				NOT USED																
57	1EA			CONDENSATE DRAIN LINES	BY K.E.C.	BY K.E.C.														
58				NOT USED																
59				NOT USED																
60				NOT USED																

FOOD SERVICE EQUIPMENT SCHEDULE										MECHANICAL				ELECTRICAL								
NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY										GAS	WATER		DRAINS	REMARKS								
REVISION	ITEM	ASB	QTY	DESCRIPTION	SOURCE PROVIDED BY	INSTALLED BY:	REMARKS GENERAL	SIZE	BTU'S /HRS	HOT SIZE	COLD SIZE	WASTE DIRECT IN-DIRECT	REMARKS/MECH	VOLTAJE & PHASE	H.P.	K.W.	AMPS	CORRECT DIRECT CAP	LOCATION	REMARKS/ELEC		
DRY STORAGE - 124																						
	61	LOT		WIRE SHELVING, FREESTANDING	BY K.E.C.	BY K.E.C.																
	62	4EA		CARTS, RACKS, PAN RACKS	BY K.E.C.	BY K.E.C.																
	63	1EA		CHAIN LINK WALL AND GATE	BY G.C.	BY G.C.	SEE ARCH															
BODA/BEVERAGE SYSTEM - 124																						
R1	64	A	1EA	BODA SYSTEM BAG-IN-BOX	BY OWNER	BY VENDOR						12"	F.D.	PROVIDE FLOOR DRAIN	1201			CAP	48" AFF	CONN/OUTLET		
	64	B	1EA	BODAWATER CARBONATOR, ELEC.	BY OWNER	BY VENDOR						12"			1201	1/3	7	CAP	48" AFF			
	65	LOT		BODA LINE CHASE-WAY	BY G.C.	BY G.C.	SEE ARCH/PLUMBING															
	66	A	1EA	BULK-CO2 SYSTEM	BY OWNER	BY VENDOR																
	66	B	1EA	BULK CO-2 FILL VALVE - REMOTER, IN WALL	BY OWNER	BY G.C.	SEE ARCH															
	67			NOT USED																		
	68			NOT USED																		
	69			NOT USED																		
R1	70			NOT USED																		
CHEF'S OFFICE - 125																						
	71	A	LOT	DESK	BY G.C.	BY G.C.	SEE ARCH								1201				24" AFF	CONN/OUTLET		
	71	B	LOT	CHAIRS, FILE CABINETS	BY OWNER	BY OWNER	VERIFY															
	72	2EA		COMPUTER SYSTEM	BY OWNER	BY OWNER	VERIFY								1201			CAP	24" AFF	VERIFY		
	73	LOT		PHONE SYSTEM	BY OWNER	BY VENDOR	SEE ARCH								1201			CAP	24" AFF	VERIFY		
	74	1EA		SAFE (NOT SHOWN)	BY OWNER	BY VENDOR	VERIFY															
	75	1EA		WINDOW	BY G.C.	BY G.C.	SEE ARCH															
	76			NOT USED																		
	77			NOT USED																		
HALL-184																						
	78	2EA		EMPLOYEE REST ROOM	BY G.C.	BY G.C.	SEE ARCH/MECH							SEE ARCH/MECH	1201					SEE ARCH		
	79	LOT		EMPLOYEE LOCKERS	BY G.C.	BY G.C.	SEE ARCH								115V			CAP		CONN/OUTLETS		
	80	A	1EA	HAND SINK, WALL MOUNT TYPE	BY K.E.C.	BY K.E.C.	NOTE #1			12"	12"	DIRECT										
	80	B	1EA	SOAP AND TOWEL DISPENSER	BY OWNER	BY VENDOR																
	81			NOT USED																		
	82			NOT USED																		
	83			NOT USED																		
	84			NOT USED																		
R1	85			NOT USED																		
KITCHEN 1 - 182																						
BAKERY PREP AREA - 182																						
	86	1EA		PREF. TABLE, WITH 2 COMP. SINK, CUSTOM FAB. STAINLESS STEEL, W/DRAWERS SIZE. SEE PLANS	BY K.E.C.	BY K.E.C.				12"	12"	IN-DR		1201				CAP	35" AFF	STUB-UP FROM FLOOR		
	87	1EA		POT RACK, ISLAND STYLE, CEILING HUNG	BY K.E.C.	BY K.E.C.	NOTE #1								115V			3	CAP	27" AFF		
	88	1EA		REFRIGERATOR, UNDER COUNTER	BY K.E.C.	BY K.E.C.														UNDERTABLE		
	89	3EA		INGREDIENT BINS, MOBILE, UNDERCOUNTER	BY OWNER	BY OWNER																
	90	1EA		DOUGH SHEETER	BY K.E.C.	BY K.E.C.								115/1	3/4	10.8	CAP	48" AFF				
	91	1EA		MIXER, 60 QUART FLOOR MODEL	EXISTING	BY K.E.C.	RELOCATE						209V-3		A	DIRECT	48" AFF		VERIFY			
	92	A	1EA	MIXER, 20 QUART, BENCH MODEL	EXISTING	BY K.E.C.	RELOCATE						1201	1/2	8	CAP	48" AFF					
R1	92	B	1EA	MIXER STAND	BY K.E.C.	BY K.E.C.																
	93	1EA		MIXER, 5.5 QUART, COUNTER MODEL	BY K.E.C.	BY K.E.C.								120V	1/2	7	CAP	48" AFF				
	94			NOT USED																		
	95	1EA		WORK TABLE, MOBILE	BY K.E.C.	BY K.E.C.																
	96	1EA		DOUGH-PRO DOUGH PIZZA PRESS, COUNTER MODEL	BY K.E.C.	BY K.E.C.								1201			12.8	CAP	48" AFF			
	97	1EA		PROOFER, SINGLE DOOR, MOBILE	BY K.E.C.	BY K.E.C.								1201	1800W	15.8	CAP	48" AFF				
	98	1EA		APPLIANCE, ELEC.	BY OWNER		FUTURE							1201			20	CAP	48" AFF	FUTURE		
	99			NOT USED																		
	100	2EA		CORRECTION OVEN, DOUBLE STACKED COMBI OVEN/COOKER, WITH STAND	BY K.E.C.	BY K.E.C.		48 3/4"	140K				280A TOTAL	1201	4	13	CAP	48. AFF				
	101	1EA		POT RACK, ISLAND STYLE, CEILING HUNG	BY K.E.C.	BY K.E.C.		34"	24K	1"	3/4"	IN-DR		2093		63	A	CAP	48" AFF	4 PLUGS		
	102	1EA		8 BURNER RANGE, W/FLUE OVEN	BY K.E.C.	BY K.E.C.		34"	230K					120		8	CAP	37" AFF				
	103	1EA		KETTLE, 8 GALLON, SELF. CONTAINED, ELEC., WITH STAND	BY K.E.C.	BY K.E.C.				12"	12"	IN-DR	TO FLOOR TROUGH	2093		VERIFY	VERIFY	DIRECT	27" AFF	VERIFY		
	104			NOT USED																		
	105	A	1EA	EXHAUST HOOD, NFPA-96 & UL LISTED.	BY K.E.C.	BY K.E.C.	COORDINATE W/ G.C.							115V		300W	5	DIRECT	10" AFF	LIGHTS ONLY		
	106	B	1EA	EXTERNAL MAKE-UP AIR	BY K.E.C.	BY K.E.C.	COORDINATE W/ G.C.															
	106	A	1EA	EXHAUST FAN AND DUCT WORK (NOT SHOWN)	BY MECH	BY MECH	SEE MECH							VERIFY				DIRECT	ON ROOF	VERIFY W/MECH		
	106	B	1EA	EXHAUST DUCT FIRE SHUT, ROOF PENETRATION & CURB (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH															
	107	1EA		MAKE-UP AIR SYSTEM, TEMPERED (NOT SHOWN)	BY MECH	BY MECH	SEE MECH							SEE MECH	VERIFY			DIRECT	ON ROOF	VERIFY W/MECH		
	108	1EA		CONTROLS FOR EXHAUST/MAKE-UP FANS (REMOTE, NOT MOUNTED ON HOOD)	BY K.E.C.	BY K.E.C.	COORDINATE W/ ELEC. & MECH							VERIFY				DIRECT		VERIFY W/MECH		
	109	A	1EA	FIRE SUPPRESSION SYSTEM FOR EXHAUST HOOD (NOT SHOWN)	BY K.E.C.	BY K.E.C.	COORDINATE W/ G.C.							GAS VALVE INSTALLED BY GC	1201			DIRECT		CONNECT TO FIRE SYS		
	109	B	1EA	FIRE SYSTEM-GAS SHUT-OFF VALVE (NOT SHOWN) (PROVIDE GAS VALVE TO G.C.)	BY K.E.C.	BY G.C.	VERIFY SIZE /COORDINATE LOCATION							VERIFY SEE MECH						MANUAL		
	110	1EA		STAINLESS STEEL WALL COVERING UNDER HOOD	BY K.E.C.	BY K.E.C.																
	111			NOT USED																		
	112			NOT USED																		
VEGETABLE/PRODUCE PREP - 182																						
	113	1EA		PREF. TABLE, ISLAND STYLE, WITH (5) VEGT PREF-SINKS, STAINLESS STEEL, UNDERCOUNTER	BY K.E.C.	BY K.E.C.	SEE PLANS			12"	12"	IN-DR		1201				DIRECT	34" AFF	CONN/OUTLETS		
	114	1EA		POT RACK, ISLAND STYLE, CEILING HUNG	BY K.E.C.	BY K.E.C.	NOTE #1															
	115	A	1EA	VEGETABLE GRINDER, FLOOR MODEL, MOBILE	BY K.E.C.	BY K.E.C.				12"		IN-DR	TO TRENCH DRAIN	115V		2.7	CAP	34" AFF		PLUG-INTO TABLE		
R1	115	B	1EA	FILLER FALCET, WITH SPRAY	BY K.E.C.	BY K.E.C.				12"		IN-DR	TO TRENCH DRAIN									
	116	A	1EA	FOOD SLICER	BY K.E.C.	BY K.E.C.								115/1	1/4	7.5	CAP	38" AFF		PLUG-INTO TABLE		
	116	B	1EA	SLICER CART, MOBILE, STAINLESS	BY K.E.C.	BY K.E.C.																
R1	117	A	1EA	VEGT PEELER, ELEC., FLOOR MODEL	BY K.E.C.	BY K.E.C.				12"		IN-DR	TO TRENCH DRAIN	115/1	3/4		CAP	34" AFF		PLUG-INTO TABLE		
R1	117	B		FLOOR TROUGH	BY G.C.	BY G.C.																
	118	1EA		APPLIANCE, ELEC			FUTURE								120		20	CAP	34-48"	FUTURE		
	119	LOT		WIRE SHELVING	BY K.E.C.	BY K.E.C.																
	120			NOT USED																		

FOOD SERVICE EQUIPMENT SCHEDULE						MECHANICAL					ELECTRICAL									
NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY						GAS		WATER		DRAIN		REMARKS								
ITEM	QTY	DESCRIPTION	SOURCE PROVIDED BY	INSTALL BY	REMARKS GENERAL	SIZE	BTUS/HRS	HOT	COLD	WASTE DIRECT IN-DIRECT	REMARKS/MECH	VOLUME & PHASE	H.P.	K.W.	AMPS	CONNECT DIRECT CAP	LOCATIONS	REMARKS/ELEC		
KETTLES/SAUCES/MEAT PREP - 182																				
121	1 EA	PREP-TABLE, ISLAND STYLE, WITH 2 COMPT. SINK, STAINLESS STEEL	BY K.E.C.	BY K.E.C.		12"	12"			IN-DR		1201		A	A	DIRECT	34" AFF	STUB-UP FROM FLOOR		
122	1 EA	POT RACK, ISLAND STYLE, CEILING HUNG	BY K.E.C.	BY K.E.C.	NOTE #1															
123	1 EA	BUFFALO CHOPPER	BY K.E.C.	BY K.E.C.								1151	1		12.8	CAP	36" AFF	PLUG-INTO TABLE		
124	1 EA	CART, FOR BUFFALO CHOPPER, MOBILE	BY K.E.C.	BY K.E.C.																
125	1 EA	FOOD BLENDER, GB-10, 1 GALLON, COUNTER MODEL	BY K.E.C.	BY K.E.C.								1201	3		15	CAP	36" AFF	PLUG-INTO TABLE		
126	1 EA	FOOD PROCESSOR, COUNTER MODEL	BY K.E.C.	BY K.E.C.								120V	1		12	CAP	36" AFF	PLUG-INTO TABLE		
126	1 EA	MEAT TENDERIZER, COUNTER, MODEL	BY K.E.C.	BY K.E.C.								1151	1/2		7.8	CAP	36" AFF	PLUG-INTO TABLE		
127		NOT USED																		
128		NOT USED																		
129	2 EA	KETTLE, 40 GALLON, SELF. CONTAINED, ELEC. FLOOR MODEL, WITH FILL FAUCETS	BY K.E.C.	BY K.E.C.		12"	12"			IN-DR	TO TRENCH DRAIN	2083		14.8	41	DIRECT	30" AFF	EACH		
130	1 EA	KETTLE, 12 GALLON, SELF. CONTAINED, ELEC WITH STAND, WITH FILL FAUCETS	BY K.E.C.	BY K.E.C.		12"	12"			IN-DR	TO TRENCH DRAIN	2083			VERFY					
131	1 EA	SKILLET / BRAZING PAN, TILTING, 40 GALLON, GAS FIRED, WITH FILL FAUCET	BY K.E.C.	BY K.E.C.		34"	200K	12"	12"	IN-DR	TO TRENCH DRAIN	1151			3	DIRECT	27" AFF	CONTROLS ONLY		
132	1 EA	FLOOR TROUGH, WITH SUBWAY GRATE	BY G.C.	BY G.C.	SEE MECH					DIRECT	SEE MECH									
133		NOT USED																		
134		NOT USED																		
135	1 EA	EXHAUST HOOD WALL STAINLESS STEEL, WALL MOUNT TYPE, NFPA-96, UL LISTED	BY K.E.C.	BY K.E.C.								1201		300W		DIRECT	108" AFF	LIGHTS ONLY		
136	1 EA	EXTERNAL MAKE-UP AIR PLENUM (NOT SHOWN)	BY K.E.C.	BY G.C.																
136	1 EA	EXHAUST FAN AND DUCT WORK (NOT SHOWN)	BY MECH	BY MECH	SEE MECH												DIRECT	ON ROOF	VERIFY W/MECH	
138	1 EA	EXHAUST DUCT FIRE SHAFT, ROOF PENETRATION & CURB (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH															
137	1 EA	MAKE-UP AIR SYSTEM, TEMPERED (NOT SHOWN)	BY MECH	BY MECH	SEE MECH												DIRECT	ON ROOF	VERIFY W/MECH	
138	1 EA	CONTROLS FOR EXHAUST/MAKE-UP FANS REMOTE, NOT ON HOOD	BY K.E.C.	BY K.E.C.	COORDINATE W/ ELEC. & MECH.												DIRECT	ON ROOF	VERIFY W/MECH	
139	1 EA	FIRE SUPPRESSION SYSTEM FOR EXHAUST HOOD (NOT SHOWN)	BY K.E.C.	BY K.E.C.							GAS VALVE INSTALLED BY GC	1201				CAP		CONNECT TO FIRE SYS		
139	1 EA	FIRE SYSTEM-GAS SHUT-OFF VALVE (NOT SHOWN)	BY K.E.C.	BY G.C.	VERIFY SIZE						VERIFY SEE MECH							MANUAL		
140	1 LOT	STAINLESS STEEL WALL COVERING	BY K.E.C.	BY K.E.C.																
141		NOT USED																		
142		NOT USED																		
KITCHEN 2 - 121																				
SUPPORT COOK LINE - 121																				
143	1 EA	STAINLESS STEEL COUNTER WITH SINK	BY K.E.C.	BY K.E.C.		12"	12"			IN-DR		1201				DIRECT	48" AFF	CONV OUTLETS		
144		NOT USED																		
145	4 EA	ELECTRICAL APPLIANCES	FUTURE	BY OWNER								1201			20	CAP	48" AFF	FUTURE		
146		NOT USED																		
147	1 EA	GROOVED, GRIDDLE, GAS MODEL, WITH STAND	BY K.E.C.	BY K.E.C.		34"	98K													
148	2 EA	CONVECTION STEAMER	BY K.E.C.	BY K.E.C.		34"	280K			(2)12"	IN-DR	800-K TOTAL	1151		5	CAP	30" AFF	CONTROLS ONLY		
149	1 EA	BURNER STOVE	BY K.E.C.	BY K.E.C.		34"	30K					115	1/3		A	CAP	27" AFF			
R1 150	1 EA	FRYER BATTERY SYSTEM, WIDE VAY, (2) FRYERS WITH FULL FILTER SYSTEM AND DUMP STATION	BY K.E.C.	BY K.E.C.		34"	140K					1201			1.7	CAP	24" AFF			
R1 150	1 EA	FILTER SYSTEM, PART OF FRYER SYSTEM	BY K.E.C.	BY K.E.C.								1151			7	CAP	24" AFF			
R1 150	1 EA	HEAT LAMP MOUNTED TO FRYER	BY K.E.C.	BY K.E.C.								1151			8500W	8	CAP	24" AFF		
151	1 EA	STAINLESS LANDING TABLE																		
152		NOT USED																		
153	1 EA	EXHAUST HOOD STAINLESS, WALL MOUNT TYPE, NFPA-96, UL LISTED	BY K.E.C.	BY G.C.								1201		500W		DIRECT	108" AFF	LIGHTS ONLY		
153	1 EA	EXTERNAL MAKE-UP AIR PLENUM, STAINLESS (NOT SHOWN)	BY K.E.C.	BY K.E.C.																
154	1 EA	EXHAUST FAN AND DUCT WORK (NOT SHOWN)	BY MECH	BY MECH	SEE MECH												DIRECT	ON ROOF	VERIFY W/MECH	
154	1 EA	EXHAUST DUCT FIRE SHAFT, ROOF PENETRATION & CURB (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH															
155	1 EA	MAKE-UP AIR SYSTEM, TEMPERED (NOT SHOWN)	BY MECH	BY MECH	SEE MECH												DIRECT	ON ROOF	VERIFY W/MECH	
156	1 EA	CONTROLS FOR EXHAUST/MAKE-UP FANS (REMOTE, NOT MOUNTED ON HOOD)	BY K.E.C.	BY K.E.C.	COORDINATE W/ ELEC. & MECH.												DIRECT	ON ROOF	VERIFY W/MECH	
157	1 EA	FIRE SUPPRESSION SYSTEM FOR EXHAUST HOOD (NOT SHOWN)	BY K.E.C.	BY K.E.C.							GAS VALVE INSTALLED BY GC	1201				DIRECT		CONNECT TO FIRE SYS		
157	1 EA	FIRE SYSTEM-GAS SHUT-OFF VALVE (NOT SHOWN)	BY K.E.C.	BY G.C.	VERIFY SIZE						VERIFY SEE MECH							MANUAL		
158	1 EA	STAINLESS STEEL WALL COVERING UNDER HOOD	BY K.E.C.	BY K.E.C.																
159		NOT USED																		
160		NOT USED																		
161	1 EA	ASSEMBLY COUNTER, STAINLESS STEEL, ISLAND STYLE, W/ SINK	BY K.E.C.	BY K.E.C.		12"	12"			IN-DR		1201				DIRECT	34" AFF	STUB-UP FROM FLOOR		
162	1 EA	POT RACK, CEILING MOUNTED	BY K.E.C.	BY K.E.C.	NOTE #1															
163		NOT USED																		
164		NOT USED																		
165		STAINLESS STEEL TABLE, W/WALL SHELF	BY K.E.C.	BY K.E.C.								1201				CAP	48" AFF	CONV OUTLET		
166		NOT USED																		
167	1 EA	HEATED (HOT FOOD) HOLDING CABINET, 3 DOOR, PASS THRU, ELEC	BY K.E.C.	BY K.E.C.								2081			20.8	CAP	80" AFF			
168	1 EA	COLD FOOD HOLDING CABINET, 1 DOOR, PASS THRU	BY K.E.C.	BY K.E.C.								1151	1/4		7.2	CAP	80" AFF			
169		NOT USED																		
170		NOT USED																		
CATERING PREP - 181																				
171	1 LOT	WIRE SHELVING	BY K.E.C.	BY K.E.C.		12"	12"			DIRECT										
172	1 EA	HAND SINK, WALL MOUNT TYPE	BY K.E.C.	BY K.E.C.	NOTE #1					12"	12"	DIRECT								
172	1 EA	SOAP AND TOWEL DISPENSER	BY OWNER	BY VENDOR																
173		NOT USED																		
174		NOT USED																		
R1 175	1 EA	WALK-IN COOLER SUPPORT WORKING COOLER	BY K.E.C.	BY K.E.C.						IN-DR	TRENCH DRAIN	1201		300W		DIRECT	108" AFF	LIGHTS ONLY		
176	1 EA	INSULATED FLOOR UNDER WALK-IN (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH															
177	1 EA	LIGHT FIXTURES 48" LOW TEMP REMOTE (NOT SHOWN)	BY K.E.C.	BY K.E.C.								120V		100W		DIRECT	108" AFF	INTER-CONNECT TO		
178	1 LOT	CLOSURE TRIM AND PANELS TO CEILING (NOT SHOWN)	BY K.E.C.	BY K.E.C.																
179	1 EA	REFRIGERATION SYSTEM, COOLER, REMOTE, ON ROOF OF BUILDING	BY K.E.C.	BY K.E.C.	ON ROOF							2083	1.1		9.3	DIRECT	ON ROOF			
179	1 EA	EVAPORATIVE COIL IN COOLER, WALK-IN	BY K.E.C.	BY K.E.C.	IN WALK-IN					IN-DR		2081			2.2	DIRECT	108" AFF	IN WALK-IN		
180	1 EA	ROOF PENETRATION, CHASE W/ATS FOR REFRIG LINES FROM ROOF (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH															
181	1 EA	CONDENSATE DRAIN LINES (NOT SHOWN)	BY K.E.C.	BY K.E.C.						IN-DR										
182	1 EA	WIRE SHELVING IN WALK-IN COOLER	BY K.E.C.	BY K.E.C.																
183		NOT USED																		
184		NOT USED																		
185	2 EA	ICE MACHINES, WITH LARGE ICE BINS	BY K.E.C.	BY K.E.C.		12"				IN-DR	TRENCH DRAIN	2081	3.5		28.1	CAP	72" AFF			
186	1 EA	FLOOR TROUGH, W/REMOVABLE SUB-WAY GRATE	BY —	BY MECH	SEE MECH															
187	1 EA	ROOM VENT SYSTEM	BY G.C.	BY MECH	SEE MECH												DIRECT	VERIFY W/MECH		

FOOD SERVICE EQUIPMENT SCHEDULE								MECHANICAL				ELECTRICAL									
NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY								GAS	WATER	DRAINS	REMARKS										
REVISION	ITEM	ASB	QTY	DESCRIPTION	SOURCE PROVIDED BY	INSTALL BY	REMARKS GENERAL	SIZE	BTU'S 1000'S	NOT SIZE	COLD KCB	WASTE DIRECT IN-DIRECT	REMARKS/MECH	VOLTAGE & PHASE	H.P.	K.W.	AMPS	CONNECTION DIRECT / CAP	LOCATIONS	REMARKS/ELEC	
				SERVERY - 116																	
				THE FRESH GRILLE - 116																	
226	A	1	EA	HAND SINK	BY K.E.C.	BY K.E.C.	NOTE # 1			1/2"	1/2"	DIRECT									
228	B	1	EA	SOAP AND TOWEL DISPENSER	BY OWNER	BY VENDOR															
227				NOT USED																	
228				NOT USED																	
229	1	EA	BACK COUNTER, STAINLESS STEEL	BY K.E.C.	BY K.E.C.									120V				C&P	48" AFF	CONV. OUTLET	
230	1	EA	GAS CHAIR BROILER, COUNTER MODEL, GAS	BY K.E.C.	BY K.E.C.			3/4"	80-K												
231	1	EA	2 OPEN BURNER UNIT, COUNTER MODEL, GAS	BY K.E.C.	BY K.E.C.			3/4"	40-K												
232	1	EA	GRIDDLE, THERMOSTAT CONTROLLED, COUNTER MODEL, GAS	BY K.E.C.	BY K.E.C.			3/4"	96-K												
233	1	EA	REFRIGERATED EQUIPMENT STAND, SELF-CONTAINED, MOBILE	BY K.E.C.	BY K.E.C.									120V	1/2	12	C&P	24" AFF			
234	A	1	EA	2 FRYERS WITH BUILT-IN FILTER SYSTEM AND DUMP STATION, GAS	BY K.E.C.	BY K.E.C.		(2) 3/4"	110-K			230-K TOTAL	115V		1.7	C&P	24" AFF				
234	B	1	EA	FILTER SYSTEM, BUILT-INTO FRYER (NOT SHOWN)	BY K.E.C.	BY K.E.C.							115V	1/3	7	C&P	24" AFF				
234	C	1	EA	HEAT LAMP, W/IDUMP STATION, PART OF FRYER SYS (NOT SHOWN)	BY K.E.C.	BY K.E.C.							115V		850W	8	C&P	24" AFF			
235	1	EA	LANDING TABLE	BY K.E.C.	BY K.E.C.								120V				C&P	48" AFF	CONV. OUTLET		
236				NOT USED																	
237				NOT USED																	
238	A	1	EA	EXHAUST HOOD STAINLESS, WALL MOUNT TYPE, NFPA-96, UL LISTED	BY K.E.C.	BY K.E.C.							120V		800W		DIRECT	108" AFF	LIGHTS ONLY		
238	B	1	EA	EXTERNAL MAKE-UP AIR PLENUM, STAINLESS (NOT SHOWN)	BY K.E.C.	BY K.E.C.															
239	A	1	EA	EXHAUST FAN AND DUCT WORK (NOT SHOWN)	BY MECH		SEE MECH						VERIFY		A	A	DIRECT	DN ROOF	VERIFY WMECH		
239	B	1	EA	EXHAUST DUCT FIRE SHAFT, ROOF PENETRATION & CURB (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH														
240	1	EA	MAKE-UP AIR SYSTEM, TEMPERED (NOT SHOWN)	BY MECH	BY MECH	SEE MECH						VERIFY WMECH	VERIFY		A	A	DIRECT	DN ROOF	VERIFY WMECH		
241	1	EA	CONTROLS FOR EXHAUST/MAKE-UP FANS (REMOTE, NOT MOUNTED ON HOOD)	BY K.E.C.	BY K.E.C.	COORDINATE W/ ELEC. & MECH.						SEE MECH	VERIFY		A	A	DIRECT		VERIFY WMECH		
242	A	1	EA	FIRE SUPPRESSION SYSTEM FOR EXHAUST HOOD	BY K.E.C.	BY K.E.C.							VERIFY				DIRECT		CONNECT TO FIRE SYS		
242	B	1	EA	FIRE SYSTEM-GAS SHUT-OFF VALVE (NOT SHOWN)	BY K.E.C.	BY G.C.	VERIFY SIZE													MANUAL	
243	1	EA	STAINLESS STEEL WALL COVERING UNDER HOOD	BY K.E.C.	BY K.E.C.																
244				NOT USED																	
				THE FRESH GRILLE, FRONT COUNTER - 116	BY G.C.	BY G.C.	SEE ARCH														
245	1	EA	SUPPORT STRUCTURE AND COUNTER TOP	BY G.C.	BY G.C.	SEE ARCH															
246	LOT			SNEEZE GUARD	BY K.E.C.	BY K.E.C.							120V					30" AFF	W/ LIGHTS		
247	A	1	EA	HOT FOOD SECTION, WITH (5) SINGLE HOT WELLS, DROP-IN	BY K.E.C.	BY K.E.C.			1/2"		IN-DIRECT		120V		4.80W	23.1	DIRECT	24" AFF	TOTAL FOR 5 WELLS		
R1	B	1	EA	CONTROL PANEL BRACKET AND CONTROL BOX	BY K.E.C.	BY K.E.C.															
R1	248	2	EA	HEAT LAMPS, WITH LIGHTS, MOUNTED UNDER SERVER SHELF	BY K.E.C.	BY K.E.C.							120V		0.85 KW	7.8	DIRECT				
249				NOT USED																	
250				NOT USED																	
251				NOT USED																	
252	1	EA	COLD FOOD SECTION	BY K.E.C.	BY K.E.C.						IN-DIRECT		120V	1/4	4.3	C&P	24" AFF				
253				NOT USED																	
254				NOT USED																	
				SANDWICH CENTRAL, FRONT COUNTER - 116	BY G.C.	BY G.C.	SEE ARCH														
R1	255	A	1	EA	SUPPORT STRUCTURE AND COUNTER TOP	BY G.C.	BY G.C.	SEE ARCH													
R1	256	B	1	EA	HALF DOORS, COUNTER HEIGHT	BY G.C.	BY G.C.	SEE ARCH													
256	LOT			SNEEZE GUARD	BY K.E.C.	BY K.E.C.							120V					30" AFF	W/ LIGHTS		
257	1	EA	HEAT LAMPS, WITH LIGHTS, MOUNTED UNDER SERVER SHELF	BY K.E.C.	BY K.E.C.								120V		0.85 KW	7.8	DIRECT				
R1	258	LOT		STAINLESS STEEL LEG SET	BY K.E.C.	BY K.E.C.															
259				NOT USED																	
260				NOT USED																	
R1	261	1	EA	ROAST BEEF CARVER STATION	BY K.E.C.	BY K.E.C.							120V		250W	2	C&P	24" AFF			
262	1	EA	COLD WELLS DROP-IN	BY K.E.C.	BY K.E.C.						IN-DIR		120V	1/4	4.3	C&P	24" AFF				
R1	263	A	1	EA	HOT WELL DROP-IN (5) WELLS	BY K.E.C.	BY K.E.C.			1/2"	IN-DIR		208V					DIRECT	24" AFF		
R1	263	B	1	EA	CONTROL PANEL BRACKET AND CONTROL BOX	BY K.E.C.	BY K.E.C.														
264	1	EA	BACK COUNTER, STAINLESS STEEL	BY K.E.C.	BY K.E.C.																
265	1	EA	WALL SHELF, STAINLESS	BY K.E.C.	BY K.E.C.																
266	2	EA	ELECTRIC APPLIANCE	FUTURE	FUTURE									120		20	C&P	48" AFF	CONVENIENCE OUTLET		
R1	267	LOT		STAINLESS STEEL LEG SET	BY K.E.C.	BY K.E.C.															
268				NOT USED																	
269	1	EA	BACK COUNTER, STAINLESS STEEL	BY K.E.C.	BY K.E.C.																
270				NOT USED																	
271				NOT USED																	
272				NOT USED																	
273				NOT USED																	
				PIZANOS, SERVERY FRONT COUNTER - 116	BY G.C.	BY G.C.	SEE ARCH														
R1	274	A	1	EA	SUPPORT STRUCTURE AND COUNTER TOP WITHOUT TRAY SLIDE	BY G.C.	BY G.C.	SEE ARCH													
R1	274	B	1	EA	SUPPORT STRUCTURE AND COUNTER TOP WITH TRAY SLIDE	BY G.C.	BY G.C.	SEE ARCH													
275	LOT			SNEEZE GUARD	BY K.E.C.	BY K.E.C.							120V					30" AFF	W/ LIGHTS		
276	2	EA	HEATED PIZZA SERVERS UNIT, COUNTER MODEL, ELEC	BY K.E.C.	BY K.E.C.								120V		420W	3.5	C&P	24" AFF			
277	2	EA	HEAT LAMPS, WITH LIGHTS, MOUNTED UNDER SERVER SHELF	BY K.E.C.	BY K.E.C.								120V		1275 W	10.8	DIRECT	24" AFF	PER SET		
R1	278	LOT		STAINLESS STEEL LEG SET	BY K.E.C.	BY K.E.C.															
279	1	EA	HEATED (HOT FOOD) HOLDING CABINET, UNDER COUNTER TOP, ELEC	BY K.E.C.	BY K.E.C.								120V		1200W	A	C&P	24" AFF			
280				NOT USED																	
281	1	EA	COLD FOOD SERVER SECTION, DROP-IN	BY K.E.C.	BY K.E.C.	VERIFY F WANTED					IN-DIRECT		120V		4.3	C&P	24" AFF				
282				NOT USED																	
283				NOT USED																	
				PIZANOS, COOKING LINE - 116	BY G.C.	BY G.C.	SEE ARCH														
285				REFRIGERATOR, PASS THRU, 2 SECTION	BY K.E.C.	BY K.E.C.		2180					115V	1/3	7.4	C&P	80" AFF				
286	1	EA	REFRIGERATED STARTER TABLE, STAINLESS STEEL	BY K.E.C.	BY K.E.C.								115V	1/3	7.6	C&P	24" AFF				
287	1	EA	WALL SHELF OVER STARTER TABLE	BY K.E.C.	BY K.E.C.																
288	1	EA	HEATED SAUCE CROCK, COUNTER MODEL	BY K.E.C.	BY K.E.C.								120V		1200W	10	C&P	48" AFF			
289				NOT USED																	
290	1	EA	CONVEYOR PIZZA OVEN, DOUBLE STACKED	BY K.E.C.	BY K.E.C.			(2) 3/4"	(2) 120-K			240-K TOTAL	120	HP	W	5	C&P	30" AFF			
291				NOT USED																	
292				NOT USED																	
293				NOT USED																	

FOOD SERVICE EQUIPMENT SCHEDULE										MECHANICAL				ELECTRICAL				REMARKS			
NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY																					
REVISION	ITEM	ASB	QTY	DESCRIPTION	SOURCE PROVIDED BY	INSTALL BY	REMARKS GENERAL	SIZE	BTU'S 1000'S	HOT SIZE	COLD SIZE	WASTE DIRECT IN-DIRECT	REMARKS/MECH	VOLTAGE & PHASE	H.P.	K.W.	AMPS	CONNECTION DIRECT / CAP	LOCATIONS	REMARKS/ELEC	
	284	A	1	EA	EXHAUST HOOD FOR OVER PIZZA OVEN, UL LISTED W/MAKE-UP AIR	BY K.E.C.	BY K.E.C.								1201		300		DIRECT	10' AFF	LIGHTS ONLY
R1	284	B	1	EA	EXTERNAL MAKE-UP AIR PLENUM	BY K.E.C.	BY K.E.C.														
	284	C	1	EA	CONTROLS FOR EXHAUST/MAKE-UP FANS (REMOTE, NOT MOUNTED ON HOOD, NOT SHOWN)	BY K.E.C.	BY K.E.C.	COORDINATE W/ ELEC. & MECH.						VERIFY					DIRECT		VERIFY WMECH
	285	1	EA	EXHAUST FAN AND DUCT WORK (NOT SHOWN)	BY MECH	BY MECH	SEE MECH							VERIFY					DIRECT	ON ROOF	VERIFY WMECH
	286	1	EA	EXHAUST DUCT FIRE SHAFT, ROOF PENETRATION & CURB (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH														
	287	1	EA	MAKEUP AIR SYSTEM, TEMPERED (NOT SHOWN)	BY MECH	BY MECH	SEE MECH					VERIFY	VERIFY WMECH	VERIFY					DIRECT	ON ROOF	VERIFY WMECH
	288	1	EA	STAINLESS STEEL WALL COVERING	BY K.E.C.	BY K.E.C.															
	289			NOT USED																	
	300			NOT USED																	
				MENUTAINMENT FRONT SERVERY LINE - 116																	
R1	301	A	1	EA	SUPPORT STRUCTURE AND COUNTER TOP WITH TRAY SLIDE	BY G.C.	BY G.C.	SEE ARCH													
R1	301	B	1	EA	SUPPORT STRUCTURE AND COUNTER TOP WITHOUT TRAY SLIDE	BY G.C.	BY G.C.	SEE ARCH													
	302			LOT	SNEEZE GUARD	BY K.E.C.	BY K.E.C.								1201				DIRECT		WLGHTS
R1	303	A	1	EA	HOT FOOD SECTION, WITH (4) HOT WELL, BUILT-IN	BY K.E.C.	BY K.E.C.			1/2"		IN-DIRECT			2000		4.80W	23.1	DIRECT	24" AFF	TOTAL FOR 4 WELLS
R1	303	B	1	EA	CONTROL PANEL BRACKET AND CONTROL BOX	BY K.E.C.	BY K.E.C.														
	304	A	2	EA	HEAT LAMP, WITH LIGHTS, MOUNTED OVER HOT WELLS	BY K.E.C.	BY K.E.C.								1201		0.66 KW	5.5	DIRECT		
	304	B	1	EA	HEAT LAMP, WITH LIGHTS, MOUNTED OVER HOT WELLS	BY K.E.C.	BY K.E.C.								1201		0.66 KW	7.8	DIRECT		
R1	305	A	3	EA	HOT FOOD SECTION, WITH (3) HOT WELL, BUILT-IN	BY K.E.C.	BY K.E.C.			1/2"		IN-DIRECT			208				DIRECT	24" AFF	
R1	305	B	1	EA	CONTROL PANEL BRACKET AND CONTROL BOX	BY K.E.C.	BY K.E.C.														
	306	A	1	EA	COLD FOOD SECTION, DROP-IN	BY K.E.C.	BY K.E.C.					IN-DIRECT			120V	1/4		4.3	CAP	24" AFF	
	307			LOT	STAINLESS LEG SET	BY K.E.C.	BY K.E.C.														
	308			NOT USED																	
	309			NOT USED																	
				MENUTAINMENT BACK COUNTER/COOKING LINE - 116																	
	310	A				BY K.E.C.	BY K.E.C.	NOTE #1			1/2"	1/2"	DIRECT								
	310	B	1	EA	SOAP AND TOWEL DISPENSER	BY OWNER	BY VENDOR														
	311	1	EA	GAS WOK RANGE, 2 SECTION	BY K.E.C.	BY K.E.C.		1/25	360-K	1/2"	1/2"	IN DR									
	312	A	1	EA	GAS FRYER WITH DUMP STATION	BY K.E.C.	BY K.E.C.	(2) 3/4	120-K				240-K TOTAL	(2) 120V			3.5	CAP	24" AFF		
	312	B	1	EA	FRYER FILTER SYSTEM, PART OF FRYER SYS. (NOT SHOWN)	BY K.E.C.	BY K.E.C.							120V	1/2		7	CAP	24" AFF		
	312	C	1	EA	HEAT LAMP AND DUMP STATION, PART OF FRYER SYS (NOT SHOWN)	BY K.E.C.	BY K.E.C.							120V		850KW	6.9	CAP	24" AFF		
	313	A	1	EA	LANDING TABLE, STAINLESS	BY K.E.C.	BY K.E.C.														
	313	B	1	EA	RICE COOKER	BY K.E.C.	BY K.E.C.								120V			20	CAP	48" AFF	
	314	A	1	EA	EXHAUST HOOD, STAINLESS STEEL WALL MOUNT, NFPA-96, UL LISTED	BY K.E.C.	BY K.E.C.								1201		500W		DIRECT	10' AFF	LIGHTS ONLY
	314	B	1	EA	EXTERNAL MAKE-UP AIR PLENUM, STAINLESS, W/PERFORATED FRONT FACE PANELS	BY K.E.C.	BY K.E.C.														
	315	A	1	EA	CONTROLS FOR EXHAUST/MAKE-UP FANS, REMOTE, (NOT MOUNTED TO HOOD)	BY MECH	BY MECH	COORDINATE W/ ELEC. & MECH						VERIFY			W	A	DIRECT	ON ROOF	VERIFY WMECH
	315	B	1	EA	EXHAUST FAN AND DUCT WORK (NOT SHOWN)	BY MECH	BY MECH	SEE MECH						VERIFY			W	A	DIRECT	ON ROOF	VERIFY WMECH
	316	1	EA	EXHAUST DUCT FIRE SHAFT, ROOF PENETRATION & CURB (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH														
	317	1	EA	MAKEUP AIR SYSTEM, TEMPERED (NOT SHOWN)	BY MECH	BY MECH	SEE MECH					VERIFY	IN-DIRECT	VERIFY WMECH	VERIFY		W	A	DIRECT	ON ROOF	VERIFY WMECH
	318	A	1	EA	FIRE SUPPRESSION SYSTEM FOR EXHAUST HOOD	BY K.E.C.	BY K.E.C.														CONNECT TO FIRE SYS MANUAL
	318	B	1	EA	FIRE SYSTEM-GAS SHUT-OFF VALVE (NOT SHOWN)	BY K.E.C.	BY G.C.	VERIFY SIZE						VERIFY SIZE W/ MECH							
	319	1	EA	STAINLESS STEEL WALL COVERING	BY K.E.C.	BY K.E.C.															
	320			NOT USED																	
	321	1	EA	REFRIGERATOR, REACH-IN, 2 SECTION	BY K.E.C.	BY K.E.C.										1151	1/3		5.1	CAP	60" AFF
	322			NOT USED																	
	323			NOT USED																	
				TRATORIA, FRONT SERVERY COUNTER - 116																	
R1	324	A	1	EA	SUPPORT STRUCTURE AND COUNTER TOP WITH TRAY SLIDE	BY G.C.	BY G.C.	SEE ARCH													
R1	324	B	1	EA	SUPPORT STRUCTURE AND COUNTER TOP WITHOUT TRAY SLIDE	BY G.C.	BY G.C.	SEE ARCH													
	325			LOT	SNEEZE GUARD	BY K.E.C.	BY K.E.C.								1201				DIRECT	24" AFF	WLGHTS
	326	A	1	EA	HOT FOOD SECTION, WITH (5) HOT WELL, BUILT-IN	BY K.E.C.	BY K.E.C.			1/2"		IN-DIRECT			2083		4.80W	23.1	DIRECT	24" AFF	
R1	326	B	1	EA	CONTROL PANEL BRACKET AND CONTROL BOX	BY K.E.C.	BY K.E.C.														
	327	1	EA	HEAT LAMP, WITH LIGHTS, MOUNTED OVER HOT WELLS	BY K.E.C.	BY K.E.C.									1201		2000W		DIRECT		
R1	328			LOT	STAINLESS STEEL LEG SET	BY K.E.C.	BY K.E.C.														
	329	1	EA	COLD FOOD SECTION	BY K.E.C.	BY K.E.C.						IN-DIRECT			120V			4.3	CAP	24" AFF	
	330			NOT USED																	
				TRATORIA, BACK SUPPORT COUNTER - 116																	
	332	1	EA	BACK COUNTER, STAINLESS WITH SINK	BY K.E.C.	BY K.E.C.				1/2"	1/2"	IN-DIRECT			(3) 1201				CAP	48" AFF	CORRV OUTLETS
	333	1	EA	WALL SHELF, STAINLESS	BY K.E.C.	BY K.E.C.															
	334	1	EA	HEATED HOLDING CABINET, REACH-IN	BY K.E.C.	BY K.E.C.	NOTE #1								1201		1250W	10.8	CAP	48" AFF	
	335			NOT USED																	
	336			NOT USED																	
	337			NOT USED																	
	338			NOT USED																	
				GARDEN EMPORIUM - 116																	
	339	A	1	EA	SALAD BAR REFRIGERATED, WITH (2) REFRIGERATED COLD PANS BUILT-IN, WITH LAMINATED FRONT, BACK AND SIDE PANELS	BY G.C.	BY G.C.	SEE ARCH DETAILS							1201	3/4		15	CAP	STUB-UP	ISLAND COUNTER
	339	B				BY G.C.	BY G.C.														
	339	C	2	EA	SNEEZE GUARD, WITH BUILT-IN LIGHTING	BY K.E.C.	BY K.E.C.	SEE ARCH DETAILS							1201		400W		CAP	STUB-UP	WLGHTS
	340	2	EA	SALAD BAR, DROP-INS, REFRIG. (5) PAN CAPACITY EACH	BY K.E.C.	BY K.E.C.						IN-DIRECT			1201	1/3		4	CAP	STUB-UP	
	341	A	2	EA	SOUP WELLS	BY K.E.C.	BY K.E.C.					IN-DIRECT			120V		600W	6.7	CAP	STUB-UP	
R1	341	B	1	EA	CONTROL PANEL BRACKET AND CONTROL BOX	BY K.E.C.	BY K.E.C.														
	342			3	EA	DISH DOLLY	BY OWNER	BY OWNER													
	343			NOT USED																	
	344			NOT USED																	
	345			NOT USED																	
	346			NOT USED																	
R1	347	A				BY K.E.C.	BY K.E.C.														
R1	348	1	EA	CO2 TANK FOR CONDIMENT COUNTER	BY OWNER	BY OWNER															
	349			NOT USED																	
	350			NOT USED																	
	351			NOT USED																	
	352			NOT USED																	
	353			NOT USED																	
	354			NOT USED																	
	355			NOT USED																	
	356			DELETED																	
	356			NOT USED																	
	357			NOT USED																	
	358			NOT USED																	

FOOD SERVICE EQUIPMENT SCHEDULE										MECHANICAL					ELECTRICAL									
NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY																								
ITEM	QTY	DESCRIPTION	SOURCE PROVIDED BY	INSTALLED BY	REMARKS GENERAL	SIZE	BTU'S	HOT SIZE	COLD SIZE	WASTE DIRECT IN-DIRECT	REMARKS/MECH	VOLTAGE & PHASE	H.P.	K.W.	AMPS	CAPACITANCE DIRECT/IN-DIRECT	LOCATIONS	REMARKS/ELEC						
359		NOT USED																						
360		NOT USED																						
361		NOT USED																						
362		NOT USED																						
363		NOT USED																						
364		NOT USED																						
365		NOT USED																						
366		NOT USED																						
367		NOT USED																						
368		NOT USED																						
369		NOT USED																						
370		NOT USED																						
371		NOT USED																						
CASHIER COUNTER - 116																								
R1	372	A 2 EA CASHIER COUNTER, MODULAR, MOBILE, W/CASH DRAWER, WITH ELECTRICAL DUPLEX RECEPTOR, W/CORD AND PLUG, SOLID STAINLESS TOP, WITH (1) TRAY SLIDE	BY G.C.	BY G.C.	SEE ARCH							120V			A	CAP	24" AFF	STUB-UP/ISLAND						
R1	372	B 1 EA CASHIER COUNTER, MODULAR, MOBILE, W/CASH DRAWER, WITH ELECTRICAL DUPLEX RECEPTOR, W/CORD AND PLUG, SOLID STAINLESS TOP, WITH (2) TRAY SLIDES	BY G.C.	BY G.C.	SEE ARCH							120V			A	CAP	24" AFF	STUB-UP/ISLAND						
	373	3 EA JES CASH REGISTERS	BY OWNER	BY VENDOR	SEE ARCH							120V			7	CAP	48" AFF	SEE SPECIAL 818						
	374	3 EA CREDIT CARD/PIN NUMBER SALES MACHINE	BY OWNER	BY VENDOR	SEE ARCH							120V			A	CAP	24" AFF	SEE SPECIAL 818						
	375	NOT USED																						
	376	2 EA TRAY & SILVERWARE CARTS	BY K.E.C.	BY K.E.C.																				
	377	NOT USED																						
R1	378	NOT USED																						
DOUBLE TREAT BAKERY - 116																								
R1	379	1 EA MILL/WORK COUNTER, WITH CABINET BASE	BY G.C.	BY G.C.	SEE ARCH							120V			A	CAP	48" AFF	CONV OUTLETS						
R1	380	1 EA WALL SHELF, ADJUSTABLE	BY G.C.	BY G.C.	SEE ARCH																			
	381	NOT USED																						
	382	1 EA SOFT SERVICE ICE CREAM MACHINE, TWIN UNIT, FLOOR MODEL	BY K.E.C.	BY K.E.C.					1/2"	IN-DIRECT		208V			14.8/ 22.2R	CAP	48" AFF							
	383	NOT USED																						
R1	384	A 1 EA HOT FOOD WELL, DROP IN	BY K.E.C.	BY K.E.C.						IN-DIRECT		120				DIRECT	24" AFF							
R1	384	B 1 EA CONTROL PANEL BRACKET AND CONTROL BOX	BY K.E.C.	BY K.E.C.																				
	385	1 EA COLD FOOD WELL, DROP IN	BY K.E.C.	BY K.E.C.						IN-DIRECT		120	1/4			CAP	24" AFF							
	386	NOT USED																						
R1	387	NOT USED																						
R1	388	NOT USED																						
CEREAL WAFFLES - 118																								
	389	NOT USED																						
R1	390	3 EA WAFFLES IRON W/ TIMER, COUNTER MODEL	BY K.E.C.	BY K.E.C.								120V		1200W	8.3	CAP	48" AFF							
	391	A 1 EA HOT FOOD WELL, DROP IN, 12X20	BY K.E.C.	BY K.E.C.						IN-DIRECT		120V		850W	A	DIRECT	24" AFF							
R1	391	B 1 EA CONTROL PANEL BRACKET AND CONTROL BOX	BY K.E.C.	BY K.E.C.																				
	392	1 EA COLD FOOD WELL, DROP IN	BY K.E.C.	BY K.E.C.						IN-DIRECT		120V			4.3	CAP	24" AFF							
	393	NOT USED																						
	394	2 EA BOWL RACK, GLASS RACK AND DOLLIES	BY OWNER	BY OWNER																				
	395	NOT USED																						
	396	NOT USED																						
	397	LOT COLD CEREAL DISPENSER BINS, COUNTER MODEL	BY OWNER	BY VENDOR	SEE ARCH																			
	398	NOT USED																						
	399	NOT USED																						
	400	NOT USED																						
MEAL PLAN DINING - 118																								
			BY G.C.	BY G.C.	SEE ARCH																			
CENTER OF REFRESHMENT - 118																								
R1	401	LOT MILL/WORK COUNTER WITH CABINET BASE	BY G.C.	BY G.C.	SEE ARCH					IN-DIRECT		120V			A	CAP	48" AFF	CONV OUTLETS						
	402	2 EA ROLL DOWN DOOR	BY G.C.	BY G.C.	SEE ARCH					VERIFY														
R1	403	A 1 EA MILK DISPENSER (3 COMPARTMENT), COUNTER MODEL	BY K.E.C.	BY K.E.C.						IN-DIRECT		115V	1/5		2.7	CAP	48" AFF							
R1	403	B 1 EA STAINLESS STEEL DRAIN TROUGH	BY K.E.C.	BY K.E.C.																				
	404	NOT USED																						
	405	NOT USED																						
	406	A 1 EA SODA/ICE DISPENSER, COUNTER MODEL	BY K.E.C.	BY K.E.C.					1/2"	IN-DIRECT		120V			8.5	CAP	12" AFF							
	406	B 1 EA ICE MAKER, TOP MOUNTED OVER SODA TOWERS	BY K.E.C.	BY K.E.C.					1/2"	IN-DIRECT		120V	1/2		15.0	CAP	84" AFF							
	406	C SODA LINE CHASE WAY IN FLOOR FROM KITCHEN	BY G.C.	BY G.C.	SEE PLANS																			
	407	NOT USED																						
	408	NOT USED																						
R1	409	1 EA WATER/GLASS FILLER WITH UTILITY SINK	BY K.E.C.	BY K.E.C.	COORDINATE W/ G.C.				1/2"	1/2"	IN-DIRECT													
	410	1 EA JUICE DISPENSER, COUNTER MODEL	BY OWNER	BY VENDOR								115V	1/8	300W	3.3			VERIFY						
	411	NOT USED																						
	412	1 EA ICE TEA DISPENSER, COUNTER MODEL	BY OWNER	BY VENDOR								120V		1200W		CAP	48" AFF	VERIFY						
	413	NOT USED																						
	414	1 EA COFFEE MAKER/DISPENSER	BY OWNER	BY VENDOR						1/2"	IN-DIRECT	120V		1700W	14.10	CAP	48" AFF	VERIFY						
	415	1 EA HOT CHOCOLATE DISPENSER	BY OWNER	BY VENDOR						1/2"		120V		1720W	14		48" AFF	VERIFY						
	416	NOT USED																						
	417	NOT USED																						
	418	NOT USED																						
	419	1 EA GLASS RACK	BY OWNER	BY OWNER																				
	420	1 EA NAPKIN DISPENSER	BY OWNER	BY OWNER																				
	421	NOT USED																						
CONDIMENT COUNTERS IN DINING ROOM - 118																								
R1	422	A 1 EA CONDIMENT COUNTER UNITS, MOBILE W/ BUILT IN PUMPS	BY K.E.C.	BY K.E.C.																				
R1	422	B 1 EA CO2 TANK FOR CONDIMENT COUNTER	BY OWNER	BY VENDOR																				
	423	4 EA TRASH BINS IN DINING ROOM	BY OWNER	BY OWNER																				
	424	NOT USED																						
	425	NOT USED																						
	426	NOT USED																						
	427	NOT USED																						
	428	NOT USED																						
	429	NOT USED																						
	430	NOT USED																						

- REMARKS COLUMNS, SEE NOTE**
- WALL BACKING, BLOCKING, REINFORCEMENTS REQUIRED TO HOLD, SUPPORT OR SUSPEND EQUIPMENT. GENERAL CONTRACTOR TO PROVIDE AND INSTALL ALL REQUIRED BACKING IN WALLS FOR WALL MOUNTED EQUIPMENT AND BACKING ABOVE CEILING TO SUSPEND EQUIPMENT SPECIFIED HEREIN. KITCHEN EQUIPMENT SUPPLIER SHALL PROVIDE IN DRAWINGS SHOWING REQUIRED LOCATIONS AND WEIGHT OF EQUIPMENT.
 - FIRE SUPPRESSION SYSTEMS: SHALL BE SPECIFIED TO BE SUPPLIED WITH GAS SHUTOFF VALVE, AUTOMATIC TYPE, IN CASE OF A COOKING OR

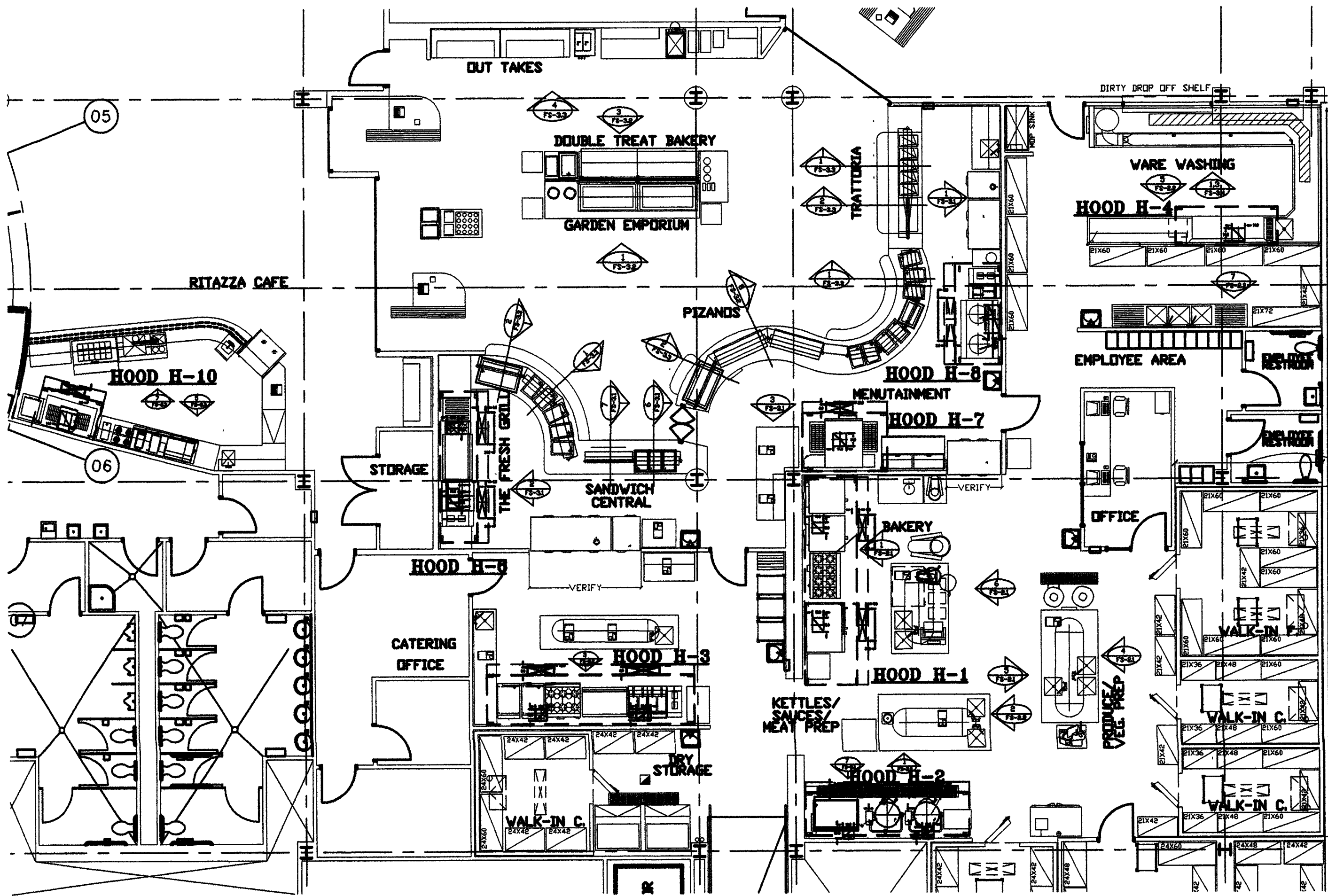
8.19.03_HOOD.DWG 8/19/03 RDA DESIGN GROUP, LTD.

HOOD INFORMATION

ITEM NO.	FS NO.	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM				SUPPLY PLENUM				HOOD CONSTRUCTION	HOOD CONFIGURATION	
					TOTAL EXH. CFM	WIDTH	LENGTH	RISER(S) CFM S.P.	TOTAL SUP. CFM	WIDTH	LENGTH	RISER(S) CFM S.P.		END TO END	ROW
H-1A	105	GHEW-8.33-S TYPE 1	100"	N/A Deg.	2008	12"	15"	1806 0.612	1806	8"	34"	850 0.270	304 SS WHERE EXPOSED	LEFT	N/A
H-1B	105	GHEW-8.92-S TYPE 1	107"	N/A Deg.	1783	12"	12"	1783 0.602	1426	8"	28"	917 0.270	304 SS WHERE EXPOSED	RIGHT	N/A
H-2	135	GHEW-14.25-S TYPE 1	171"	N/A Deg.	3270	12"	12"	1635 0.592	2616	8"	28"	841 0.270	304 SS WHERE EXPOSED	N/A	N/A
H-3A	153	GHEW-9.00-S TYPE 1	108"	N/A Deg.	2325	12"	15"	1880 0.763	1880	8"	34"	985 0.320	304 SS WHERE EXPOSED	LEFT	N/A
H-3B	153	GHEW-9.00-S TYPE 1	108"	N/A Deg.	1858	12"	12"	1858 0.636	1486	8"	28"	956 0.270	304 SS WHERE EXPOSED	RIGHT	N/A
H-4	207	GD2-11.00-S CONDENSATE	132"	N/A Deg.	1600	14"	14"	1176 0.166	0	0"	0"	0 0	304 SS WHERE EXPOSED	N/A	N/A
H-5		DELETED		Deg.											
H-6	238	GHEW-13.16-S TYPE 1	158"	N/A Deg.	3756	12"	12"	1878 0.858	3005	8"	34"	795 0.320	304 SS WHERE EXPOSED	N/A	N/A
H-7	294A	GO-6.50-S TYPE 2	78"	N/A Deg.	1600	14"	14"	1176 0.166	1290	28"	8"	823 0.270	304 SS WHERE EXPOSED	N/A	N/A
H-8	314	GHEW-10.00-S TYPE 1	120"	N/A Deg.	4156	12"	30"	1663 1.231	3325	8"	46"	1301 0.420	304 SS WHERE EXPOSED	N/A	N/A
H-9	N/A	DELETED	DELETED	N/A Deg.	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	DELETED	N/A	N/A
H-10	470	GO-6.0 TYPE 2	72"	N/A Deg.	1621	12"	12"	1621 0.570	1297	8"	28"	834 0.270	304 SS WHERE EXPOSED	N/A	N/A

1 HOOD INFORMATION

FS-1.0M



2 ENLARGEND FOOD SERVICE FLOOR PLAN WITH HOODS

FS-1.0M

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

SPECIFICATIONS FOR HOODS H-1,H-2,H-3,H-6,H-8:

THIS MODEL IS A CANOPY HOOD WITH OPTIONAL FRONT DISCHARGE MAKE-UP AIR THROUGH A FRONT PLENUM

THE HOOD COMPONENTS SHALL BE FABRICATED OF TYPE 304 STAINLESS STEEL, #3 OR #4 POLISH, ON ALL EXPOSED SURFACES. CONSTRUCTION SHALL BE IN ACCORDANCE WITH NFPA 96.

THE HOOD SHALL BE PROVIDED WITH HANGING ANGLES ON EACH END OF THE HOOD. AN ADDITIONAL SET OF HANGING ANGLES WILL BE PROVIDED FOR HOODS GREATER THAN 12 IN LENGTH.

THE HOOD SHALL BE FITTED WITH U.L. CLASSIFIED BAFFLE TYPE FILTERS OR S/STEEL HIGH VELOCITY CARTRIDGE FILTERS. EACH FILTER SHALL BE EASILY REMOVABLE FOR CLEANING. THE FILTERS WILL DRAIN THE GREASE INTO A SLOPED GREASE DRAIN SYSTEM WITH REMOVABLE 1/2 PINT CUP FOR EASY CLEANING.

HOOD LIGHTS SHALL BE U.L. LISTED SUITABLE FOR GREASE HOODS AND SHALL BE SUPPLIED WITH PLASTIC COATED GLOBES. EACH LIGHT WILL ACCOMMODATE UP TO A STANDARD 100 WATT BULB. ALL LIGHTS WILL BE PRE-WIRED TO JUNCTION BOXES ON TOP OF THE HOOD.

HOOD DIMENSIONS SHALL BE AS SHOWN ON DRAWINGS.

SPECIFICATIONS FOR H-4:

THIS MODEL IS A SINGLE WALL TYPE HOOD WITH NO BUILT-IN MAKE-UP AIR CAPABILITIES.

THE HOOD COMPONENTS SHALL BE FABRICATED OF TYPE 304 S/STEEL, #3 OR #4 POLISH, ON ALL EXPOSED SURFACES.

THE HOOD SHALL BE PROVIDED WITH HANGING ANGLES ON EACH END OF THE HOOD.

THE HOOD SHALL BE FITTED WITH A RAIN BAFFLE THAT WILL CONNECT TO DRAIN

NOMINAL HOOD DIMENSIONS SHALL BE AS SHOWN ON DRAWINGS.

GENERAL NOTES:

THIS IS A FOODSERVICE EQUIPMENT LAYOUT PLAN.

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ALL DIMENSIONS GIVEN ON THIS SHEET ARE FINISHED DIMENSIONS.

REPORT ALL DISCREPANCIES BEFORE PERFORMING ANY WORK.

SPECIFICATIONS FOR H-7, H-10:

THIS MODEL IS A SINGLE WALL TYPE HOOD WITH NO BUILT-IN MAKE-UP AIR CAPABILITIES.

THE HOOD COMPONENTS SHALL BE FABRICATED OF TYPE 304 S/STEEL, #3 OR #4 POLISH, ON ALL EXPOSED SURFACES.

THE HOOD SHALL BE PROVIDED WITH HANGING ANGLES ON EACH END OF THE HOOD.

NOMINAL HOOD DIMENSIONS SHALL BE AS SHOWN ON DRAWINGS.

GENERAL SPECIFICATIONS:

SUPPLING CONTRACTOR SHALL PROVIDE ALL MATERIALS TO HANG HOODS & COORDINATE INSTALLATION WITH GENERAL CONTRATOR.

3 SPECIFICATIONS

FS-1.0M

BPLW

Architects & Engineers, Inc.

6200 Uplown Blvd. NE
Suite 400
Albuquerque, New Mexico 87110
(505) 861-2759

49 West First Street
Suite 100
Mesa, Arizona 85201
(602) 827-2759

Designing to Shape the Future

1 REVISION_1 9/29/03

REV. DESCRIPTION DATE

ENGINEER ARCHITECT

SOCORRO, NEW MEXICO
STUDENT SERVICES
BUILDING

NEW MEXICO INSTITUTE OF MINING
AND TECHNOLOGY

PROJECT NO. 99048 DATE SEPTEMBER 12, 2003

MECHANICAL/HOOD_PLAN

DRAWING NO.

FS-6.0M

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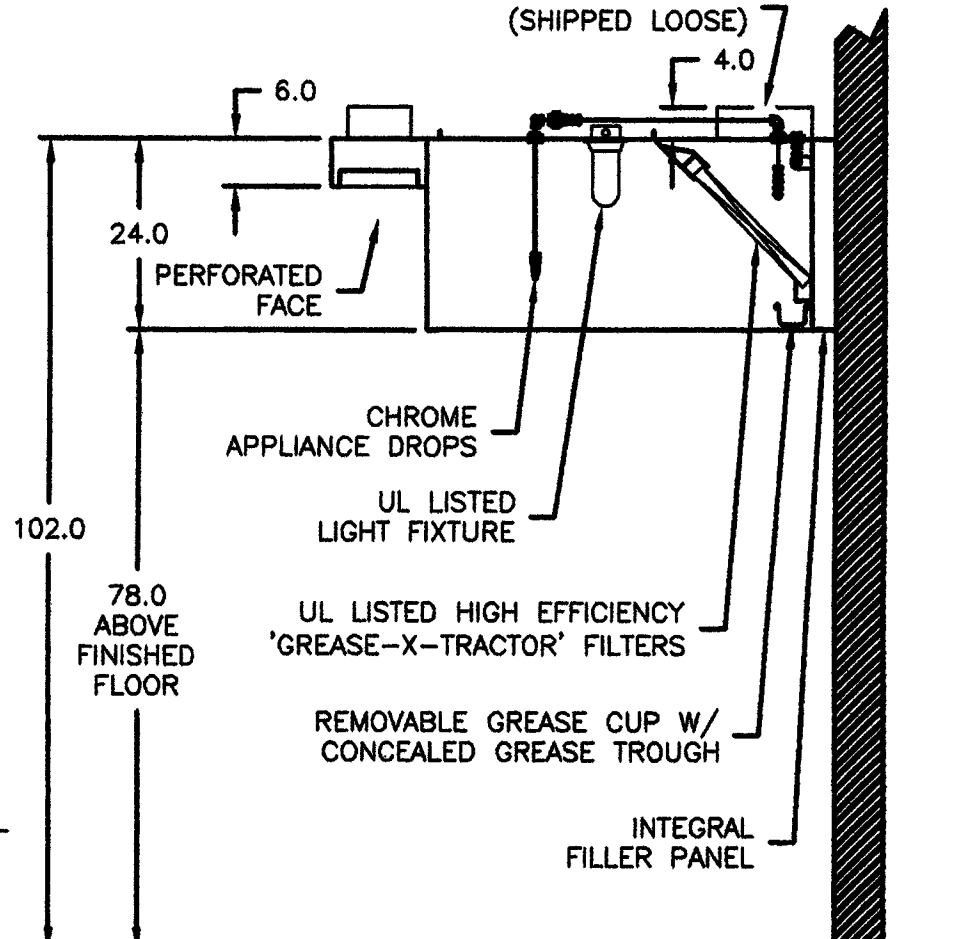
RDA DESIGN • ENGINEERING GROUP

Richard Dobbs and Associates
specializing in food service facility planning, design, development

9445 Coors Blvd. NW, Albuquerque, NM 87114 • 505-898-3344

REPORT ALL DISCREPANCIES BEFORE PERFORMING ANY WORK.

EQUIPMENT SCHEDULE						
KITCHEN HOOD			MARK: BAKERY HOOD-1A		QTY. 1	
MODEL	LENGTH (N)	WIDTH (N)	HEIGHT (N)	WEIGHT (LB)		
GHEW-B-33-S	10	51	24	308		
PERFORMANCE	VOLUME (CFM)	SP (IN. WC)	DUCT COLLAR SIZE (IN.)	DUCT COLLAR VEL. (FPM)	FATER. FACE VEL. (FPM)	
EXHAUST (TOTAL)	2008	0.612	(1)12" x 15"	1606	185	
SUPPLY (TOTAL)	1606	0.270	(1) 8" x 34"	850	N/A	
16 GAUGE TYPE 304 STAINLESS STEEL WHERE EXPOSED						
(1) 20" x 16" ALUMINUM HIGH EFFICIENCY "GREASE-X-TRACTOR" FILTERS						
(2) 20" x 20" ALUMINUM HIGH EFFICIENCY "GREASE-X-TRACTOR" FILTERS						
(2) INCONDESTRUCTIBLE LIGHT FIXTURES - 20 FOOT CANDLES						
GREASE CUP MOUNTED ON RIGHT END OF HOOD						
INTEGRAL 3" AIR SPACE ON HOOD BACK ONLY						
CONTINUOUS CAPTURE PLENUM - RIGHT END OPEN						
DUCT COLLARS SHIPPED LOOSE						
3" FILLER PANEL - BACK						
FACE SUPPLY PLENUM OPTION (110 IN)						
PERFORATED FACE SUPPLY PANELS						
KITCHEN HOOD			MARK: BAKERY HOOD-2A		QTY. 1	
MODEL	LENGTH (N)	WIDTH (N)	HEIGHT (N)	WEIGHT (LB)		
GHEW-B-92-S	10	51	24	330		
PERFORMANCE	VOLUME (CFM)	SP (IN. WC)	DUCT COLLAR SIZE (IN.)	DUCT COLLAR VEL. (FPM)	FATER. FACE VEL. (FPM)	
EXHAUST (TOTAL)	1426	0.608	(1)12" x 12"	1783	157	
SUPPLY (TOTAL)	1426	0.270	(1) 8" x 26"	917	N/A	
16 GAUGE TYPE 304 STAINLESS STEEL WHERE EXPOSED						
(4) 20" x 16" ALUMINUM HIGH EFFICIENCY "GREASE-X-TRACTOR" FILTERS						
(2) 20" x 20" ALUMINUM HIGH EFFICIENCY "GREASE-X-TRACTOR" FILTERS						
(2) INCONDESTRUCTIBLE LIGHT FIXTURES - 20 FOOT CANDLES						
GREASE CUP MOUNTED ON RIGHT END OF HOOD						
INTEGRAL 3" AIR SPACE ON HOOD BACK ONLY						
CONTINUOUS CAPTURE PLENUM - LEFT END OPEN						
DUCT COLLARS SHIPPED LOOSE						
3" FILLER PANEL - BACK & RIGHT END						
FACE SUPPLY PLENUM OPTION (110 IN)						
PERFORATED FACE SUPPLY PANELS						
FIRE SUPPRESSION SYSTEM CONTROL PANEL						
MARK	MODEL	GAS VALVE	VALVE SIZE	FLOW POINTS		
BAKERY ANSUL	PSSC	MECHANICAL	1 1/2"	14		
WITH CHROME APPLICABLE DROPS						
FOR HOOD MARK(S): BAKERY HOOD-1A & BAKERY HOOD-2A						
KITCHEN FAN CONTROL CENTER						QTY. 1
MARK	MODEL	N	WIDTH (N)	HEIGHT (N)	DEPTH (N)	
BAKERY CONTROL PANEL	KFCF		12	18	6	
16 GAUGE TYPE 304 STAINLESS STEEL						
LISTED TO STANDARU UL-961						
WIRING DIAGRAM # FC083-208-A1155						
EXHAUST FAN MARK: EXTERNAI FAN #1						
SUPPLY FAN MARK: EXTERNAI FAN #2						
SWITCHES, 20' LD LIGHTS, FAN COINTEGRATED, SHIPPED LOOSE						
REMOTE MTD. (MOUNTING FLANGE INCLUDED)						



HOOD SECTION VIEW

VENTILATION SYSTEM NOTES

GENERAL HOOD NOTES

PROPRIETARY INFORMATION NOTICE:

HOOD HANGING HEIGHT FOR FIRE SYSTEMS

SUBMITTAL

C10560E

ES-6.1M

GENERAL NOTES:

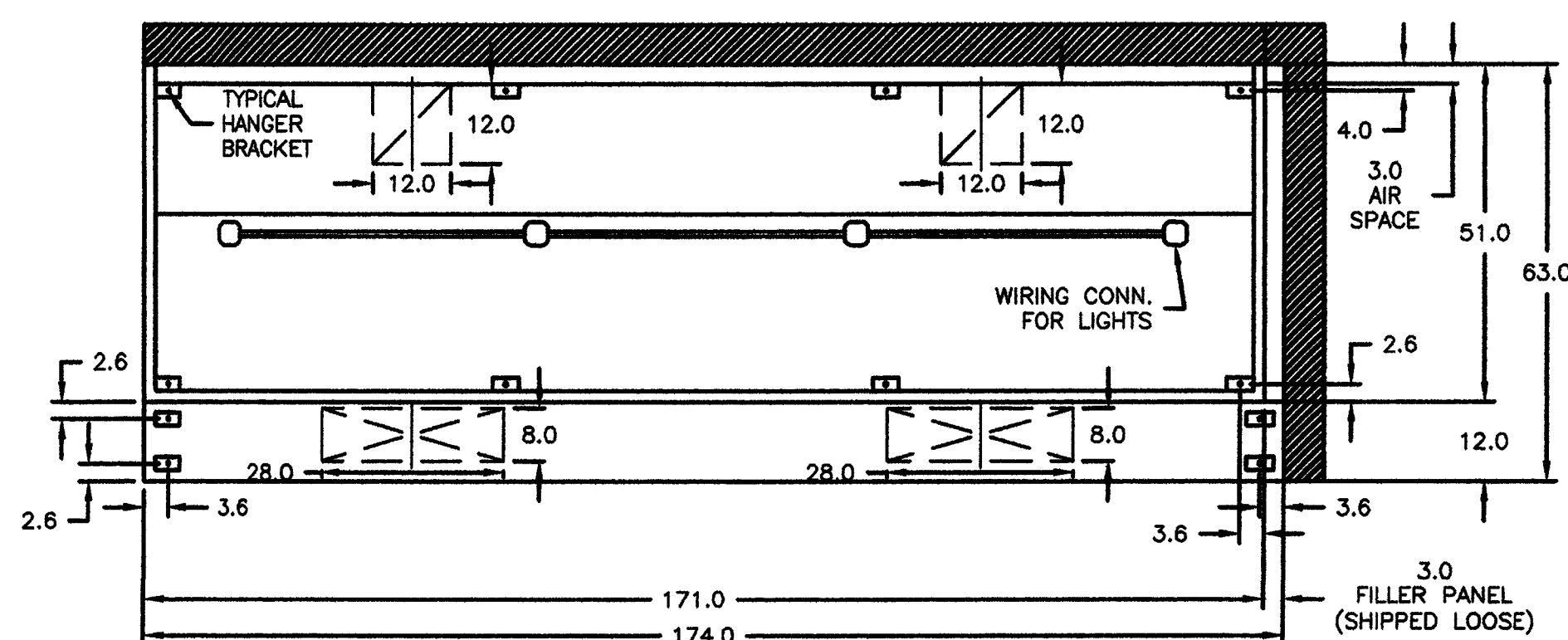
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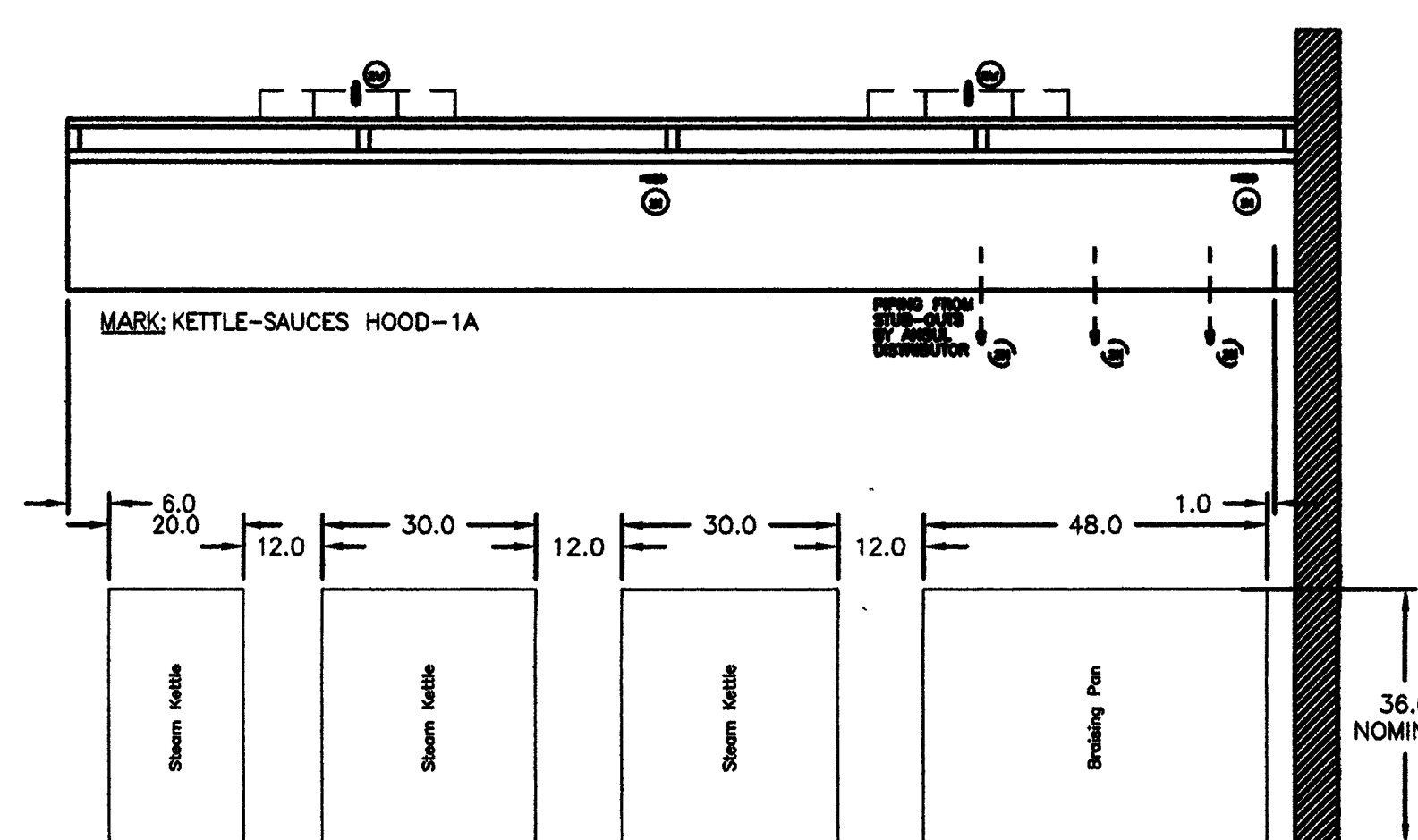
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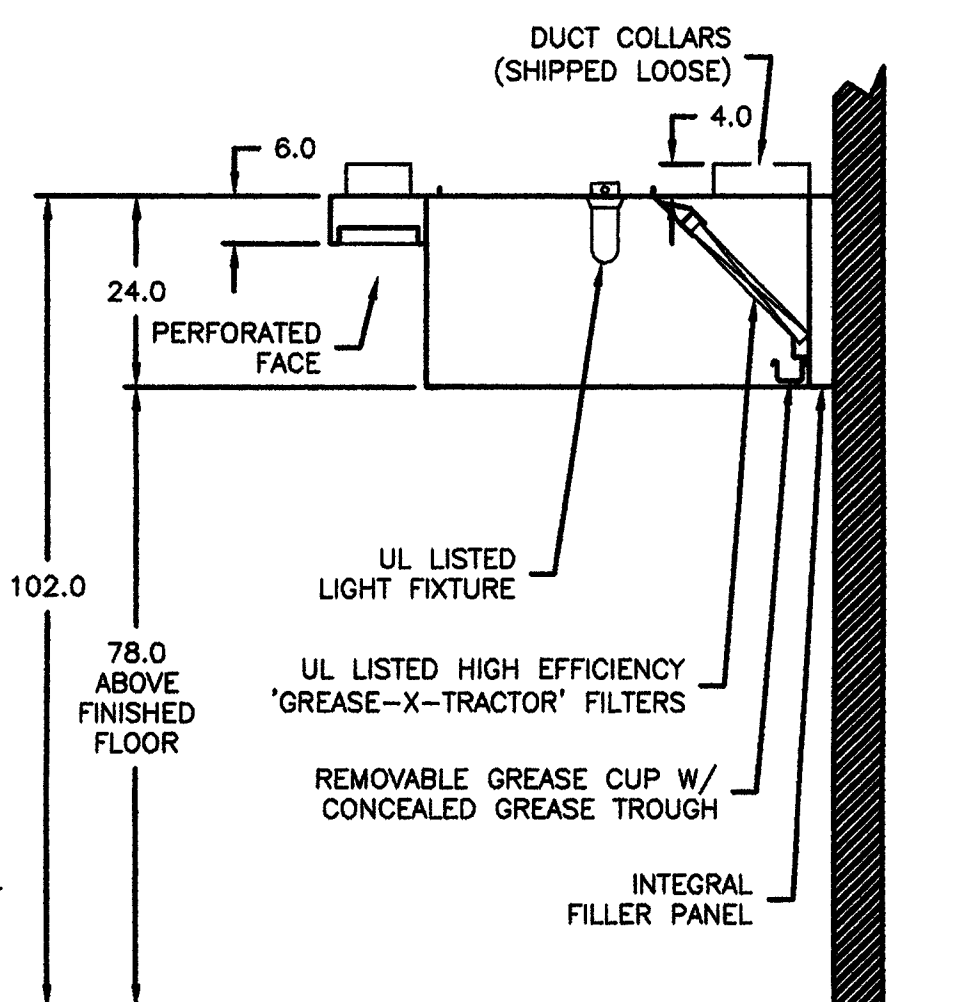
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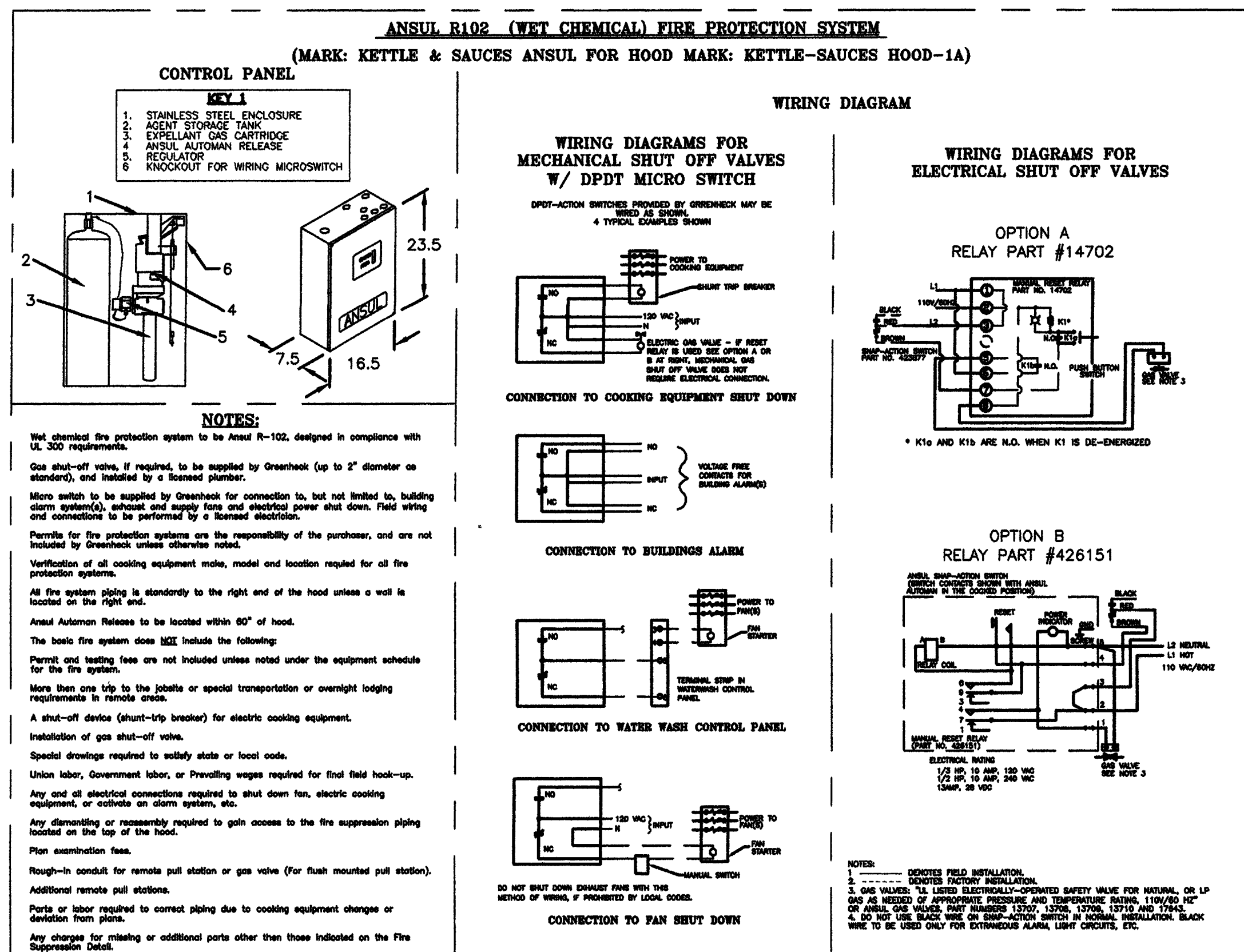
HOOD PLAN VIEW



HOOD ELEVATION VIEW



HOOD SECTION VIEW



EQUIPMENT SCHEDULE				
KITCHEN HOOD				
MODEL NO.	LENGTH (IN)	WIDTH (IN)	HEIGHT (IN)	WEIGHT (LB)
GHEW-14.25-S	171	51	24	527
PERFORMANCE	VOLUME (CFM)	SP. VELOCITY (FPM)	DUCT COLLAR SIZE (IN)	DUCT COLLAR VEL. (FPM)
EXHAUST (TOTAL)	3270	0.592	(2) 12" X 12"	1635
SUPPLY (TOTAL)	2616	0.270	(2) 8" X 28"	841
18 GAUGE TYPE 304 STAINLESS STEEL WHERE EXPOSED				
(7) 20" X 16" ALUMINUM HIGH EFFICIENCY 'GREASE-X-TRACTOR' FILTERS				
(3) 20" X 20" ALUMINUM HIGH EFFICIENCY 'GREASE-X-TRACTOR' FILTERS				
(4) INCANDESCENT LIGHT FIXTURES - 20 FOOT CANDLES				
GREASE CUP MOUNTED ON RIGHT END OF HOOD				
INTERNAL 3" AIR SPACE ON HOOD BACK ONLY				
DUCT COLLARS SHIPPED LOOSE				
3" FILLER PANEL - BACK & RIGHT END				
FACE SUPPLY PLENUM OPTION (174 IN.)				
PERFORATED FACE SUPPLY PANELS				
FIRE SUPPRESSION SYSTEM CONTROL PANEL				
MARK	MODEL NO.	GAS VALVE	VALVE SIZE	FLOW POINTS
KETTLE AND SAUCES ANSUL	FSSC	MECHANICAL	1 1/2"	15
WITH CHROME APPLIANCE DROPS				
FOR HOOD MARK(S): KETTLE-SAUCES HOOD-1A				
TESTING FEE INCLUDED				
KITCHEN FAN CONTROL CENTER				
MARK	MODEL NO.	WIDTH (IN)	HEIGHT (IN)	DEPTH (IN)
KETTLE CONTROL PANEL	KFCC	12	18	6
18 GAUGE TYPE 304 STAINLESS STEEL				
LISTED TO STANDARD UL-891				
WIRING DIAGRAM # FCC63-208-A1166				
EXHAUST FAN MARK: EXTERNAL FAN #1				
SUPPLY FAN MARK: EXTERNAL FAN #2				
SWITCHES, (L) LIGHTS, FANS, COMBINED, SHIPPED LOOSE				
REMOTE MTD. (MOUNTING FLANGE INCLUDED)				

VENTILATION SYSTEM NOTES

Greenheck ventilators are designed in compliance with all national codes: NFPA # 96, national electric code, BOCA uniform mechanical code, international mechanical code, and southern building conference. See national evaluation report # 436 for allowable values, and/or conditions of use concerning material presented in this document. Local codes may vary. It is the responsibility of the purchaser to submit drawings to local authorities.

Exhaust and supply air volumes are to be maintained within -5% to +10% tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.

The grease filter face velocities are based on the filter manufacturers' recommendations for maximum grease extraction. Inlet opening or velocities for waterwash, dry cartridge and high velocity cartridge filters manufactured by Greenheck are designed to deliver maximum grease extraction.

Hoods installation (by others unless otherwise noted) shall be in accordance with NFPA # 96 and applicable building codes.

GENERAL HOOD NOTES

Verify building entry conditions or limitations for hood(s) access to space.

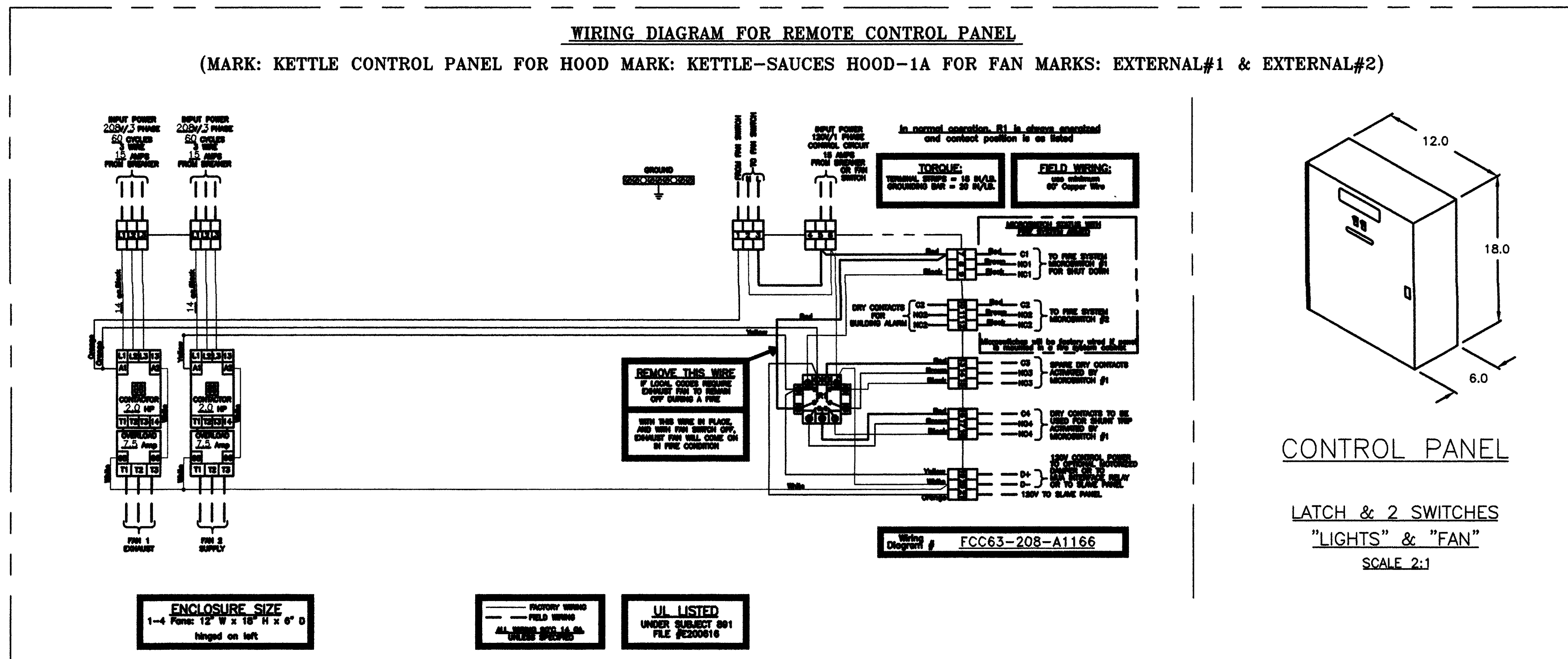
Verify type and height of finished ceiling.

Verify if hood(s) may extend above finished ceiling (if required).

Seismic installation and bracing by others.

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HOOD HANGING HEIGHT FOR FIRE SYSTEMS

Verification of hood hanging height above finished floor (A.F.F.) is required for correct placement of fire system nozzles.

Recommended hanging height = 78" from finished floor to lower edge of hood.

Other hanging height = " from finished floor to lower edge of hood.

SUBMITTAL

Please return one approved print to Greenheck including signature, date, and answers to all submitted verify notes and questions. Fabrication will not begin until after approved drawings are received.

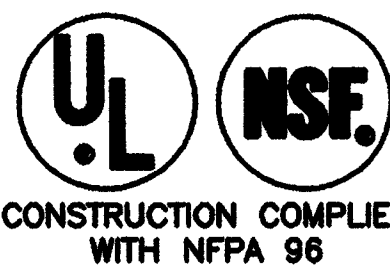
APPROVED AS SUBMITTED

APPROVED AS NOTED

REJECTED - REVISE AND RESUBMIT

SIGNATURE

DATE



REV	DESCRIPTION	DATE
1	DESIGN	05/22/2003
2	REVISED	05/22/2003
3	REVISED	05/22/2003
4	REVISED	05/22/2003
5	REVISED	05/22/2003
6	REVISED	05/22/2003
7	REVISED	05/22/2003
8	REVISED	05/22/2003
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100	REVISED	05/22/2003

SOCORRO, NEW MEXICO
STUDENT SERVICES
BUILDINGNEW MEXICO INSTITUTE OF MINING
AND TECHNOLOGY

PROJECT NO. 99048 DATE SEPTEMBER 12, 2003

H-2, HOOD SHOP DRAWING
FOR ITEM #135

DRAWING NO.

FS-6.2M

Designing to Shape the Future

GENERAL NOTES:

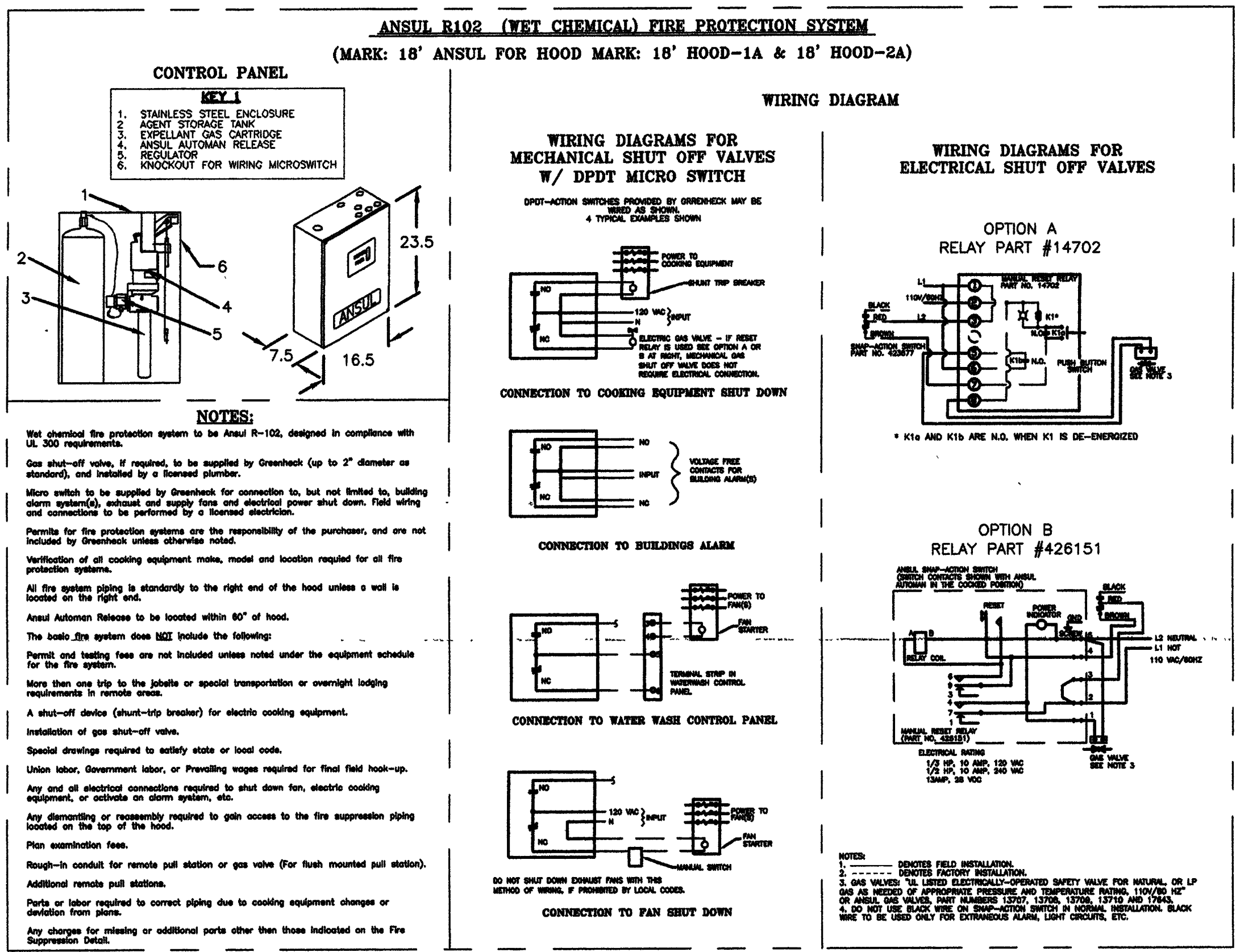
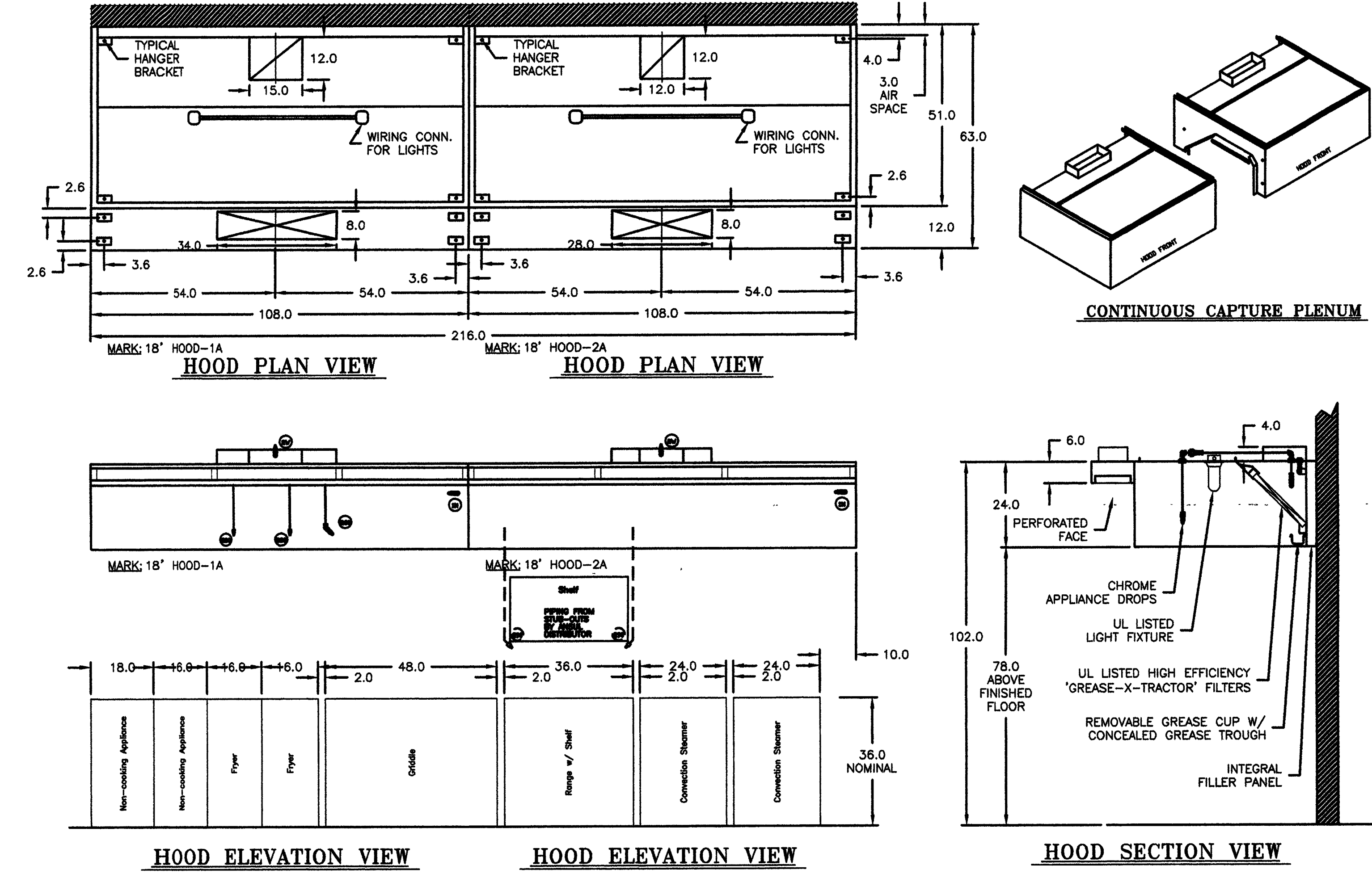
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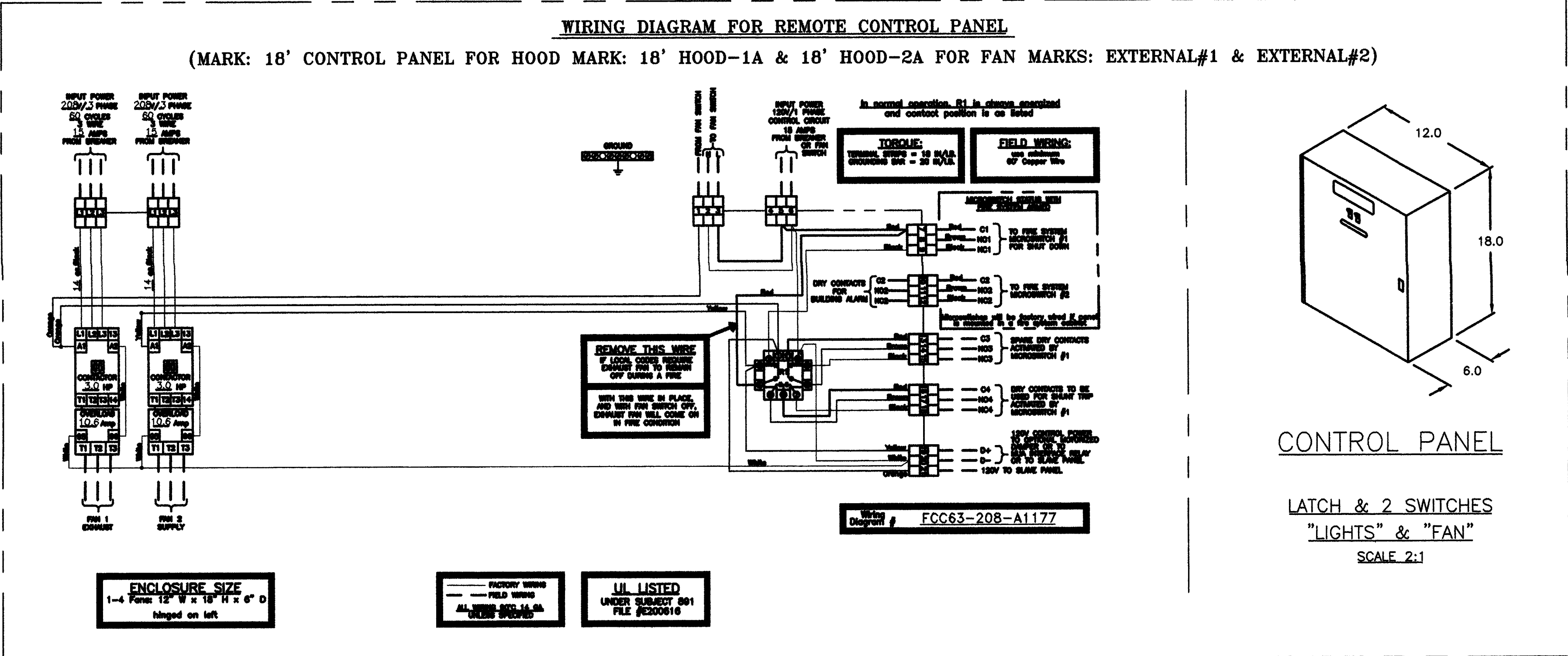


EQUIPMENT SCHEDULE					
KITCHEN HOOD		MARK: 18' HOOD-1A		QTY: 1	
MODEL NO.	LENGTH (IN)	WIDTH (IN)	HEIGHT (IN)	WEIGHT (LB)	
GHEW-9.00-S	108	51	24	333	
PERFORMANCE	VOLUME (CFM)	SP. VELOCITY (IN/WT)	DUCT COLLAR SIZE (IN)	DUCT COLLAR VEL. (FT/M)	FILTER FACE VEL. (FT/M)
EXHAUST (TOTAL)	2325	0.763	(1) 12" X 15"	1860	196
SUPPLY (TOTAL)	1860	0.320	(1) 8" X 34"	985	N/A
18 GAUGE TYPE 304 STAINLESS STEEL WHERE EXPOSED					
(3) 20" X 16" ALUMINUM HIGH EFFICIENCY 'GREASE-X-TRACTOR' FILTERS					
(3) 20" X 20" ALUMINUM HIGH EFFICIENCY 'GREASE-X-TRACTOR' FILTERS					
(2) INCANDESCENT LIGHT FIXTURES - 20 FOOT CANDLES					
GREASE CUP MOUNTED ON RIGHT END OF HOOD					
INTEGRAL 3" AIR SPACE ON HOOD BACK ONLY					
CONTINUOUS CAPTURE PLENUM - RIGHT END OPEN					
FACE SUPPLY PLENUM OPTION (108 IN.)					
PERFORATED FACE SUPPLY PANELS					
KITCHEN HOOD		MARK: 18' HOOD-2A		QTY: 1	
MODEL NO.	LENGTH (IN)	WIDTH (IN)	HEIGHT (IN)	WEIGHT (LB)	
GHEW-9.00-S	108	51	24	333	
PERFORMANCE	VOLUME (CFM)	SP. VELOCITY (IN/WT)	DUCT COLLAR SIZE (IN)	DUCT COLLAR VEL. (FT/M)	FILTER FACE VEL. (FT/M)
EXHAUST (TOTAL)	1858	0.636	(1) 12" X 12"	1858	156
SUPPLY (TOTAL)	1496	0.270	(1) 8" X 28"	656	N/A
18 GAUGE TYPE 304 STAINLESS STEEL WHERE EXPOSED					
(3) 20" X 16" ALUMINUM HIGH EFFICIENCY 'GREASE-X-TRACTOR' FILTERS					
(3) 20" X 20" ALUMINUM HIGH EFFICIENCY 'GREASE-X-TRACTOR' FILTERS					
(2) INCANDESCENT LIGHT FIXTURES - 20 FOOT CANDLES					
GREASE CUP MOUNTED ON RIGHT END OF HOOD					
INTEGRAL 3" AIR SPACE ON HOOD BACK ONLY					
CONTINUOUS CAPTURE PLENUM - LEFT END OPEN					
FACE SUPPLY PLENUM OPTION (108 IN.)					
PERFORATED FACE SUPPLY PANELS					
FIRE SUPPRESSION SYSTEM CONTROL PANEL					
MARK	MODEL NO.	GAS VALVE	VALVE SIZE	FLOW POINTS	
18' ANSUL	FSSC	MECHANICAL	1 1/2"	16	
WITH CHROME APPLIANCE DROPS					
FOR HOOD MARK(S): 18' HOOD-1A & 18' HOOD-2A					
KITCHEN FAN CONTROL CENTER		MARK		QTY: 1	
MODEL NO.	LENGTH (IN)	WIDTH (IN)	HEIGHT (IN)	DEPTH (IN)	
18' CONTROL PANEL	KFCC	12	18	6	
16 GAUGE TYPE 304 STAINLESS STEEL					
LISTED TO STANDARD UL-881					
WIRING DIAGRAM # FCC63-208-A1177					
EXHAUST FAN MARK: EXTERNAL FAN #1					
SUPPLY FAN MARK: EXTERNAL FAN #2					
SWITCHES, (L) LIGHTS, FANS, COMBINED, SHIPPED LOOSE					
REMOTE MTD. (MOUNTING FLANGE INCLUDED)					

VENTILATION SYSTEM NOTES
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Exhaust and supply air volumes are to be maintained within $\pm 5\%$ to $\pm 10\%$ tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.
The grease filter face velocities are based on the filter manufacturers recommendations for maximum grease extraction, inlet opening air velocities for waterwash, dry cartridge and high velocity cartridge filters manufactured by Greenheck are designed to deliver maximum grease extraction. Hoods installation (by others unless otherwise noted) shall be in accordance with NFPA # 96 and applicable building codes.

GENERAL HOOD NOTES
Verify building entry conditions or limitations for hood(s) access to space.
Verify type and height of finished ceiling.
Verify if hood(s) may extend above finished ceiling (if required).
Seismic installation and brocing by others.

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HOOD HANGING HEIGHT FOR FIRE SYSTEMS
Verification of hood hanging height above finished floor (A.F.F.) is required for correct placement of fire system nozzles.
☐ Recommended hanging height = 78" from finished floor to lower edge of hood.
☐ Other hanging height = " from finished floor to lower edge of hood.

SUBMITTAL
Please return one approved print to Greenheck including signature, date, and answers to all submittal verify notes and questions. Fabrication will not begin until after approved drawings are received.
☐ APPROVED AS SUBMITTED
☐ APPROVED AS NOTED
☐ REJECTED - REVISE AND RESUBMIT

X SIGNATURE X DATE

UL NSF
CONSTRUCTION COMPLIES WITH NFPA 96

REV	DESCRIPTION	DATE
1	REVISION_1	9/29/03

NEW MEXICO TEC
JAS
05/22/2003
1/2" = 1"
C10560F

1	REVISION_1	9/29/03
REV.	DESCRIPTION	DATE

ENGINEER ARCHITECT

SOCORRO, NEW MEXICO
STUDENT SERVICES BUILDING

NEW MEXICO INSTITUTE OF MINING
AND TECHNOLOGY

PROJECT NO. 99048 DATE SEPTEMBER 12, 2003

H-3A, H-4B, HOOD SHOP DRAWING FOR ITEM #153

DRAWING NO.

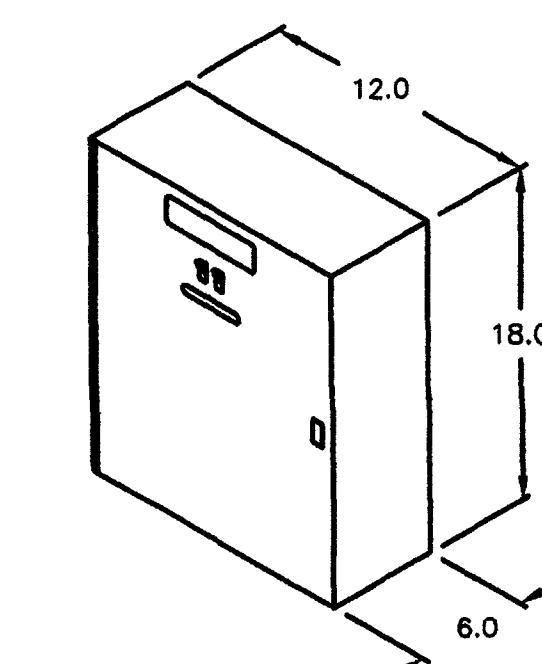
FS-6.3M

THIS IS A FOODSERVICE EQUIPMENT LAYOUT PLAN.

ALL ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE

ALL DIMENSIONS GIVEN ON THIS SHEET ARE FINISHED DIMENSIONS.

REPORT ALL DISCREPANCIES BEFORE PERFORMING ANY WORK.



CONTROL PANEL

LATCH & 2 SWITCHES
"LIGHTS" & "FAN"
SCALE 2:1

VENTILATION SYSTEM NOTES

Greenheck ventilators are designed in compliance with all national codes: NFPA # 96, national electric code, BOCA, uniform mechanical code, international mechanical code, and within building conference, national evaluation report # 436 for allowable values, and/or conditions of use concerning material presented in this document. Local codes may vary, it is the responsibility of the purchaser to submit drawings to local authorities.

Exhaust and supply air volumes are to be maintained within -5% to +10% tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.

The grease filter face velocities are based on the filter manufacturers recommendations for maximum grease extraction. Inlet opening air velocities for waterwash, dry cartridge and high velocity cartridge filters manufactured by Greenheck are designed to deliver maximum grease extraction.

Hoods installation (by others unless otherwise noted) shall be in accordance with NFPA # 96 and applicable building codes.

GENERAL HOOD NOTES

Verify building entry conditions or limitations for hood(s) access to space.

Verify type and height of finished ceiling.

Verify if hood(s) may extend above finished ceiling (if required).

Seismic installation and bracing by others.

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HOOD HANGING HEIGHT FOR FIRE SYSTEMS

Verification of hood hanging height above finished floor (A.F.F.) is required for correct placement of fire system nozzles.

- ☐ Recommended hanging height = 78"
from finished floor to lower edge of hood.
- ☐ Other hanging height = _____"
from finished floor to lower edge of hood.

SUBMITTAL


Please return one approved print to Greenheck, including signature, date, and answers to all submittal verify notes and questions. Fabrication will not begin until after approved drawings are received.

- ☐ APPROVED AS SUBMITTED
☐ APPROVED AS NOTED
☐ REJECTED - REVISE AND RESUBMIT

X	X
SIGNATURE	DATE



CONSTRUCTION COMPLIES
WITH NFPA 96

		/	/	/
		/	/	/
		/	/	/
		/	/	/
REV	DESCRIPTION	DATE		
	GREENHECK FAN & EXHAUST SYSTEMS SINCE 1947	JAS D5/22/2003		
TITLE	NEW MEXICO TEC	SHEET 1/2" = 1' C10560G		

1	REVISION_1	9/29/03
REV	DESCRIPTION	DATE

ENGINEER ARCHITECT

SOCORRO, NEW MEXICO
STUDENT SERVICES
BUILDING

NEW MEXICO INSTITUTE OF MINING
AND TECHNOLOGY

PROJECT NO.	DATE
99048	SEPTEMBER 12, 200

H-4, HOOD SHOP DRAWING
FOR ITEM #207

DRAWING NO.

FS-6.4M

REPORT ALL DISCREPANCIES BEFORE PERFORMING ANY WORK.

FS-6.5M

GENERAL NOTES:

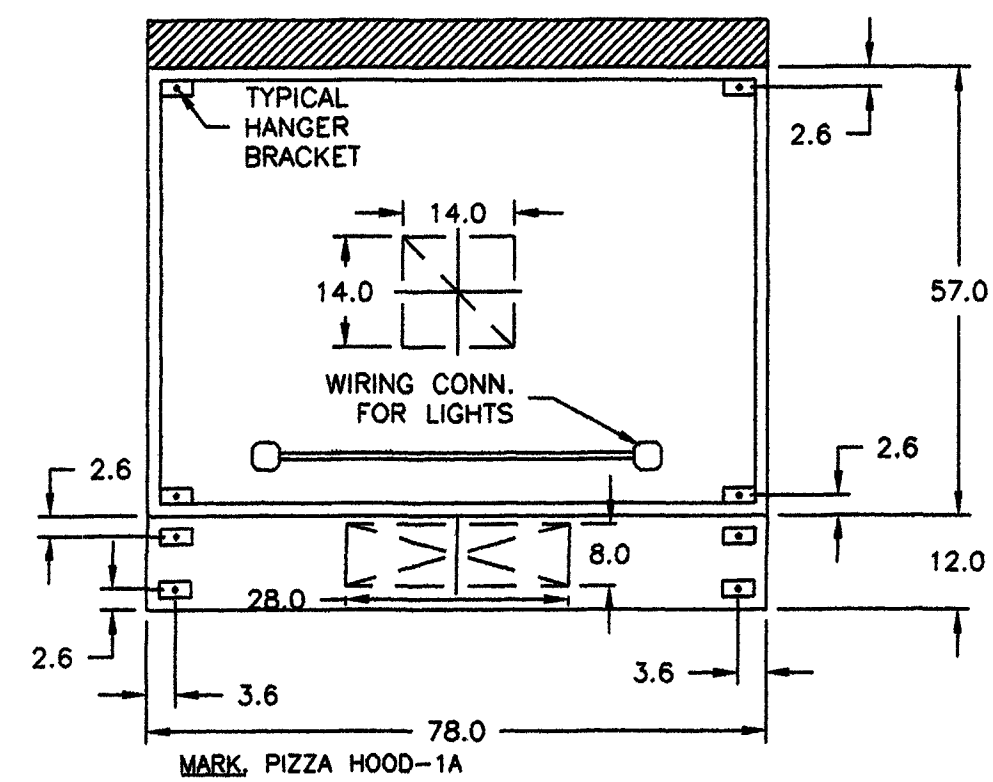
THIS IS A FOODSERVICE EQUIPMENT LAYOUT PLAN.

ALL ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE.

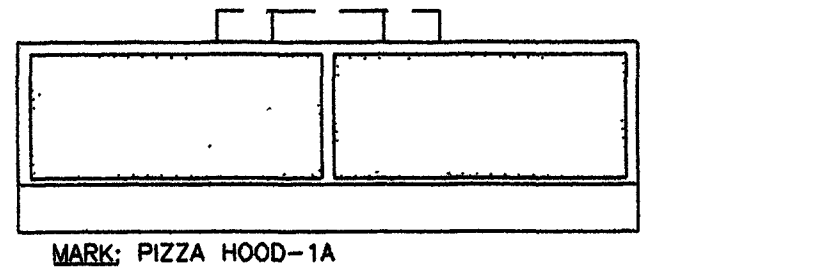
ALL DIMENSIONS GIVEN ON THIS SHEET ARE FINISHED DIMENSIONS.

REPORT ALL DISCREPANCIES BEFORE PERFORMING ANY WORK.

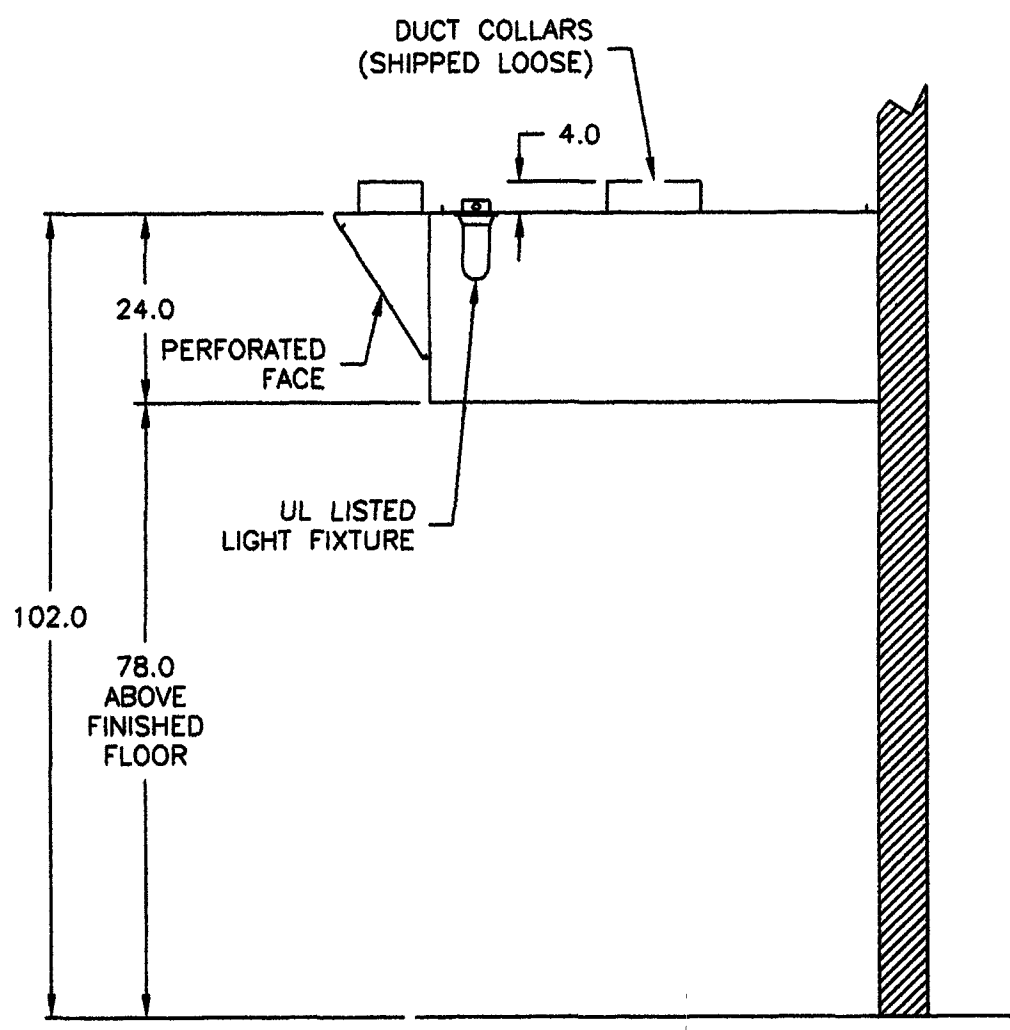
Drawing No. C10560H



HOOD PLAN VIEW



HOOD ELEVATION VIEW

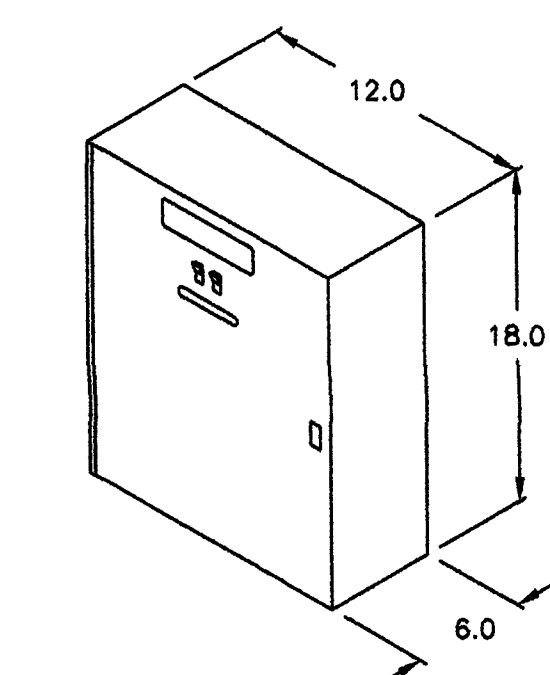
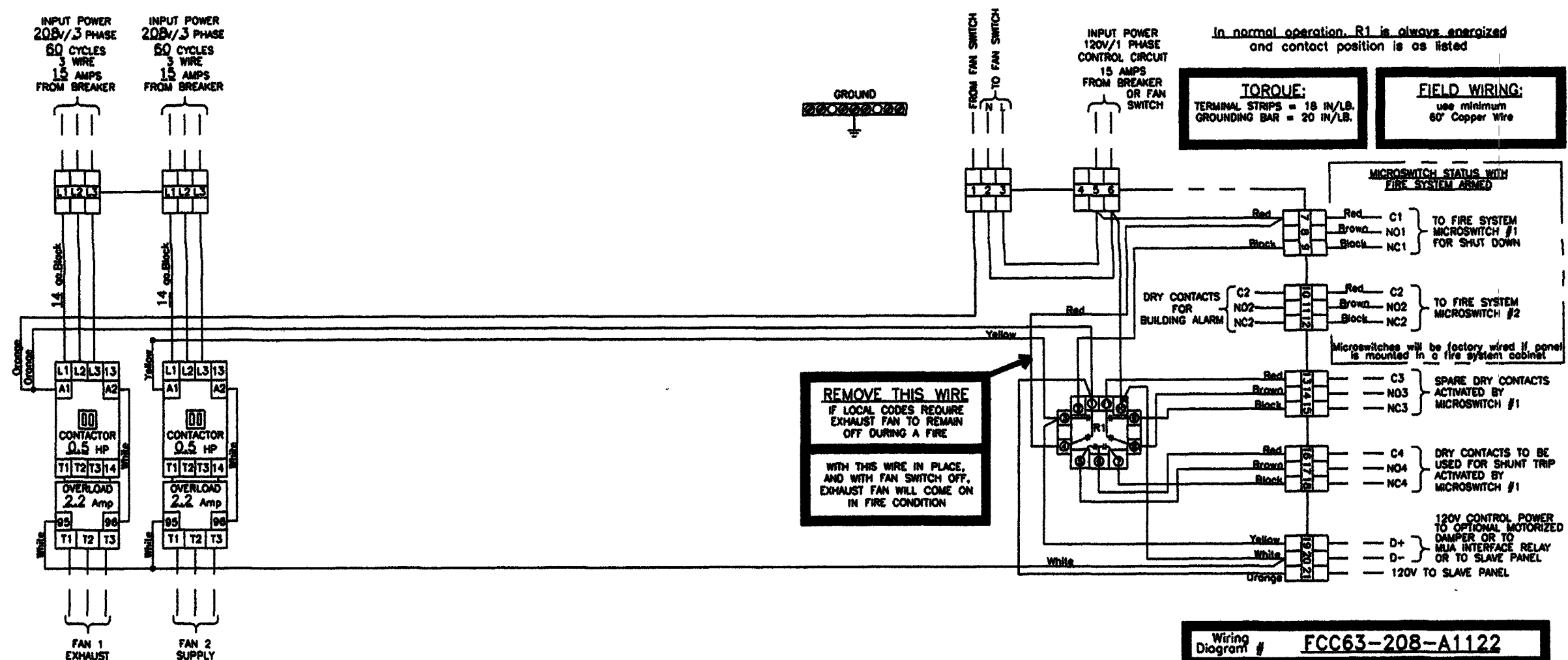


HOOD SECTION VIEW

EQUIPMENT SCHEDULE						
KITCHEN HOOD					MARK: PIZZA HOOD-1A	QTY. 1
MODEL NO.	LENGTH (IN)	WIDTH (IN)	HEIGHT (IN)	WEIGHT (LBS)		
GO-6.50-S	78	57	24	1		
PERFORMANCE						
VOLUME (CFM)	SP (IN WC)	DUCT COLLAR SIZE (IN)	DUCT COLLAR VEL (FT/20)	FILTER FACE VEL (FT/20)		
EXHAUST (TOTAL) 1800	0.198	(1) 14" X 14"	1176	1176		
SUPPLY (TOTAL) 1280						
0.270	(1) 28" X 8"	823	N/A			
18 GAUGE TYPE 304 STAINLESS STEEL WHERE EXPOSED						
(2) INCANDESCENT LIGHT FIXTURES - 20 FOOT CANDLES						
FACE SUPPLY PLENUM OPTION (78 IN.)						
KITCHEN FAN CONTROL CENTER					QTY. 1	
MARK	MODEL NO.	WIDTH (IN)	HEIGHT (IN)	DEPTH (IN)		
WASHWIRE CONTROL PANEL KFCC		12	18	6		
16 GAUGE TYPE 304 STAINLESS STEEL						
LISTED TO STANDARD UL-891						
WIRING DIAGRAM # FCC63-208-A104						
EXHAUST FAN MARK: EXTERNAL FAN #1						
SUPPLY FAN MARK: EXTERNAL FAN #2						
SWITCHES, (LF) LIGHTS, FANS, COMBINED, SHIPPED LOOSE						
REMOTE MTD. (MOUNTING FLANGE INCLUDED)						

WIRING DIAGRAM FOR REMOTE CONTROL PANEL

(MARK: PIZZA CONTROL PANEL FOR HOOD MARK: PIZZA HOOD-1A FOR FAN MARKS: EXTERNAL#1 & EXTERNAL#2)



CONTROL PANEL
LATCH & 2 SWITCHES
"LIGHTS" & "FAN"
SCALE 2:1

HOOD HANGING HEIGHT FOR FIRE SYSTEMS

Verification of hood hanging height above finished floor (A.F.F.) is required for correct placement of fire system nozzles.

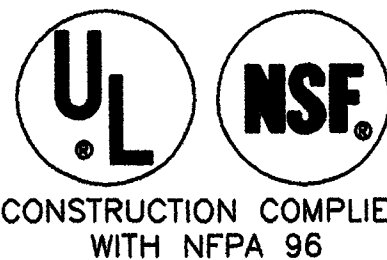
☐ Recommended hanging height = 78" from finished floor to lower edge of hood.

☐ Other hanging height = " from finished floor to lower edge of hood.

SUBMITTAL

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- ☐ APPROVED AS SUBMITTED
- ☐ APPROVED AS NOTED
- ☐ REJECTED - REVISE AND RESUBMIT



REV.	DESCRIPTION	DATE
1	NEW MEXICO TEC	05/22/2003

NEW MEXICO TEC

C10560H

REV.	DESCRIPTION	DATE
1	REVISION_1	9/29/03

ENGINEER ARCHITECT

SOCORRO, NEW MEXICO
STUDENT SERVICES BUILDING

NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY

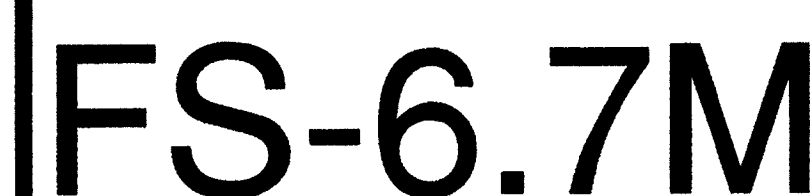
PROJECT NO. 99048 DATE SEPTEMBER 12, 2003

H-7, HOOD SHOP DRAWING FOR ITEM #294

DRAWING NO.

FS-6.6M

REPORT ALL DISCREPANCIES BEFORE PERFORMING ANY WORK.



GENERAL NOTES:

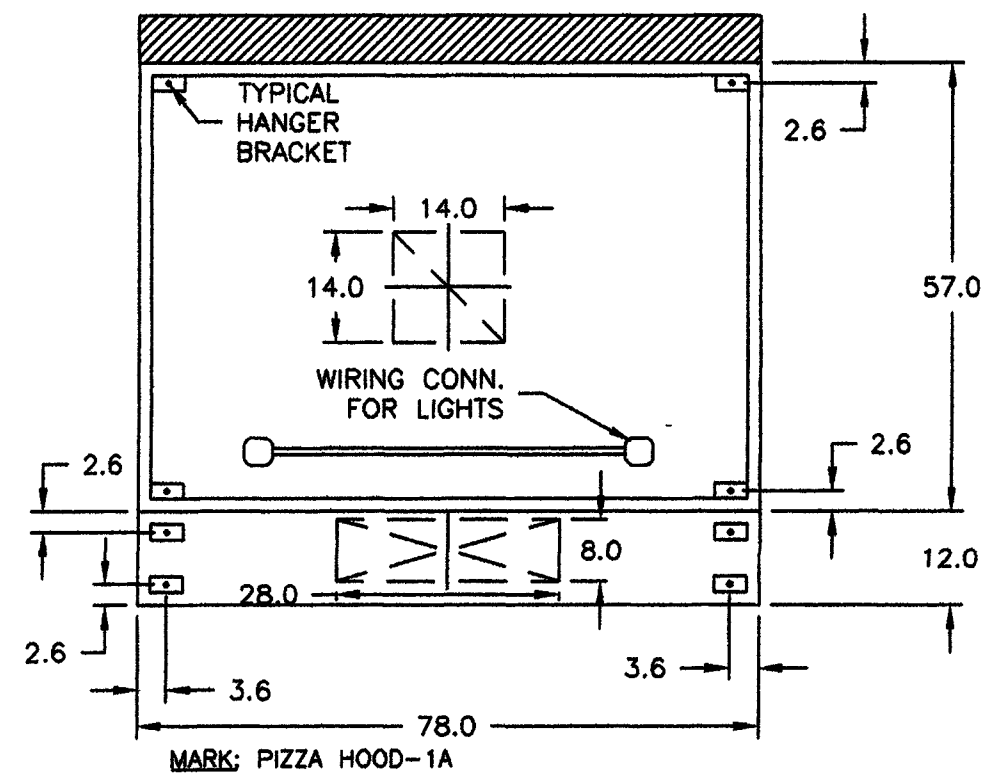
THIS IS A FOODSERVICE EQUIPMENT LAYOUT PLAN.

ALL ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE.

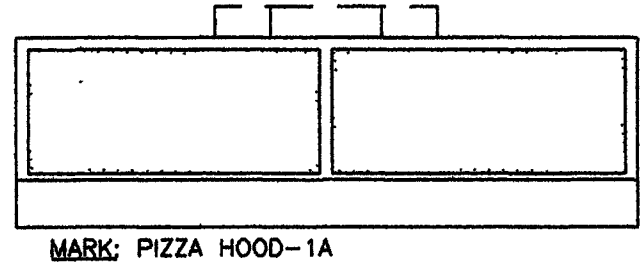
ALL DIMENSIONS GIVEN ON THIS SHEET ARE FINISHED DIMENSIONS.

REPORT ALL DISCREPANCIES BEFORE PERFORMING ANY WORK.

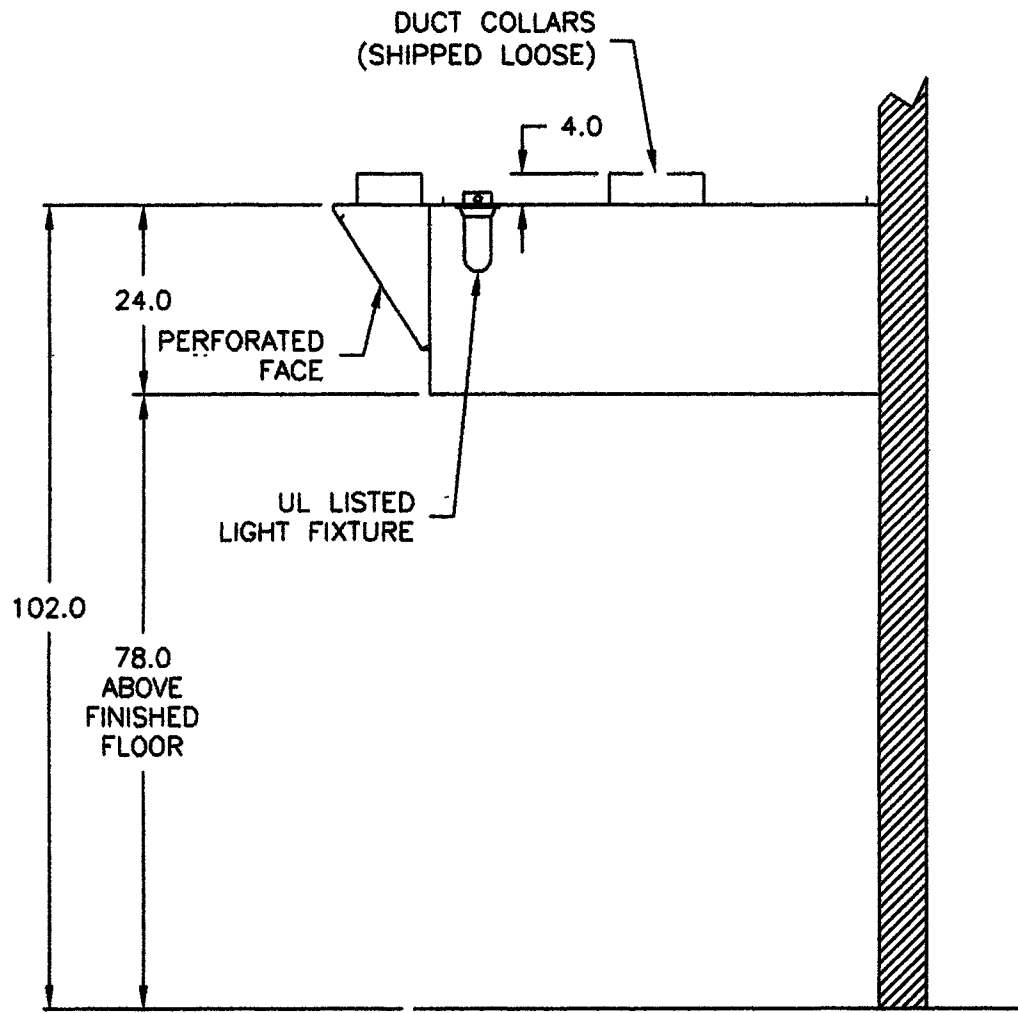
Drawing No. C10560H



HOOD PLAN VIEW



HOOD ELEVATION VIEW

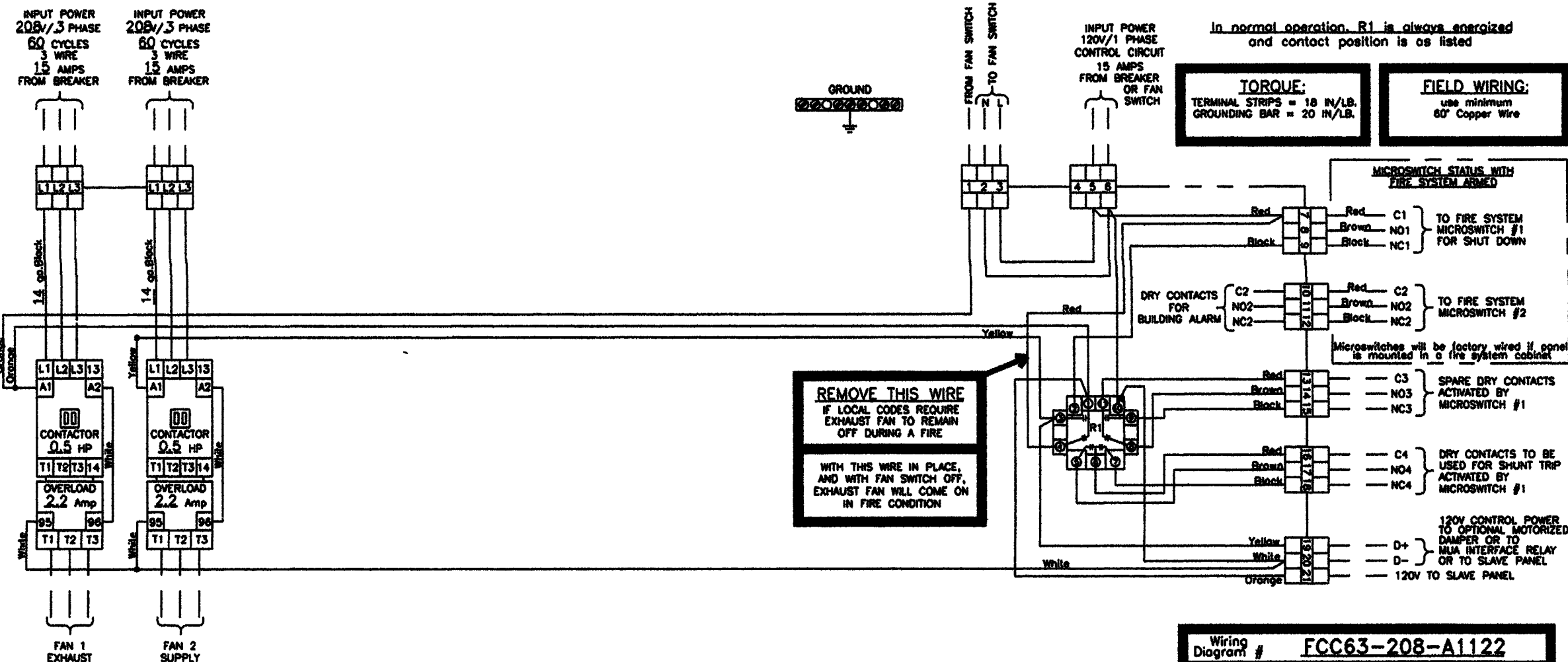


HOOD SECTION VIEW

EQUIPMENT SCHEDULE				
KITCHEN HOOD				
MODEL NO.	LENGTH (IN.)	WIDTH (IN.)	HEIGHT (IN.)	WEIGHT (LB.)
GO-6.50-S	78	57	24	1
PERFORMANCE				
VOLUME (CFM)	EXHAUST (CFM)	DUST COLLAR SIZE (IN.)	DUCT COLLAR VEL. (FT/MIN)	FILTER FACE VEL. (FT/MIN)
1800	0.166	(1) 14" X 14"	1176	1176
SUPPLY (TOTAL)				
1280	0.270	(1) 28" X 8"	823	N/A
18 GAUGE TYPE 304 STAINLESS STEEL WHERE EXPOSED				
(2) INCANDESCENT LIGHT FIXTURES - 20 FOOT CANDLES				
FACE SUPPLY PLENUM OPTION (78 IN.)				
KITCHEN FAN CONTROL CENTER				
MARK	MODEL NO.	WIDTH (IN.)	HEIGHT (IN.)	DEPTH (IN.)
WASHWARE CONTROL PANEL	KFCOC	12	18	6
18 GAUGE TYPE 304 STAINLESS STEEL				
LISTED TO STANDARD UL-891				
WIRING DIAGRAM # FCC63-208-A104				
EXHAUST FAN MARK: EXTERNAL FAN #1				
SUPPLY FAN MARK: EXTERNAL FAN #2				
SWITCHES, (LF) LIGHTS, FANS, COMBINED, SHIPPED LOOSE				
REMOTE MTD. (MOUNTING FLANGE INCLUDED)				

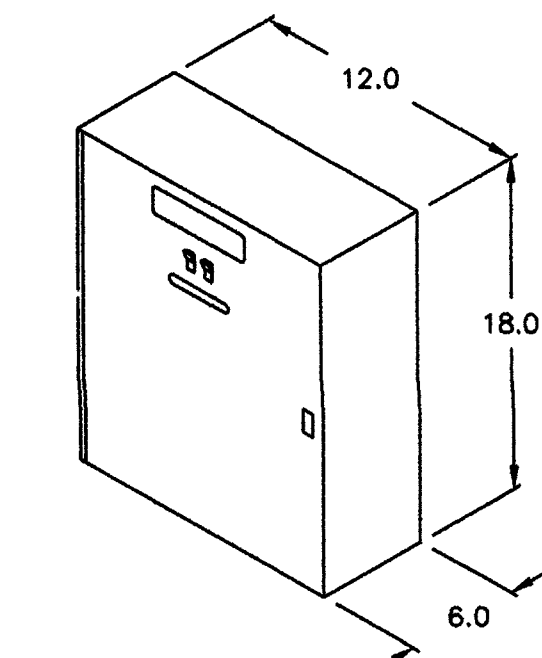
WIRING DIAGRAM FOR REMOTE CONTROL PANEL

(MARK: CANTEN CONTROL PANEL FOR HOOD MARK: CANTEN COOKERY HOOD-1A FOR FAN MARKS: EXTERNAL#1 & EXTERNAL#2)



ENCLOSURE SIZE
1-4 Fan: 12" W x 18" H x 6" D
Hinged on left

UL LISTED
UNDER SUBJECT 891
FILE #E200616



CONTROL PANEL
LATCH & 2 SWITCHES
"LIGHTS" & "FAN"
SCALE 2:1

VENTILATION SYSTEM NOTES

Greenheck ventilators are designed in compliance with all national codes: NFPA # 96, national electric code, BOCA, uniform mechanical code, international mechanical code, and southern building conference. See national evaluation report # 435 for allowable values and/or conditions of use concerning material presented in this document. Local codes may vary. It is the responsibility of the purchaser to submit drawings to local authorities.

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GENERAL HOOD NOTES

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Seismic installation and bracing by others.

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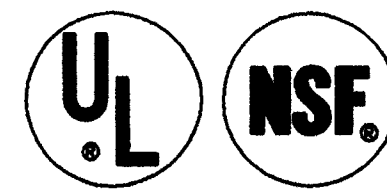
☐ Other hanging height = _____" from finished floor to lower edge of hood.

SUBMITTAL

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☐ APPROVED AS NOTED
☐ REJECTED - REVISE AND RESUBMIT

X SIGNATURE X DATE



CONSTRUCTION COMPLIES WITH NFPA 96

REV.	DESCRIPTION	DATE
1	REVISION_1	9/29/03
GREENHECK NEW MEXICO TEC 1/2" = 1' C10560C		

ENGINEER

ARCHITECT

SOCORRO, NEW MEXICO
STUDENT SERVICES BUILDING

NEW MEXICO INSTITUTE OF MINING
AND TECHNOLOGY

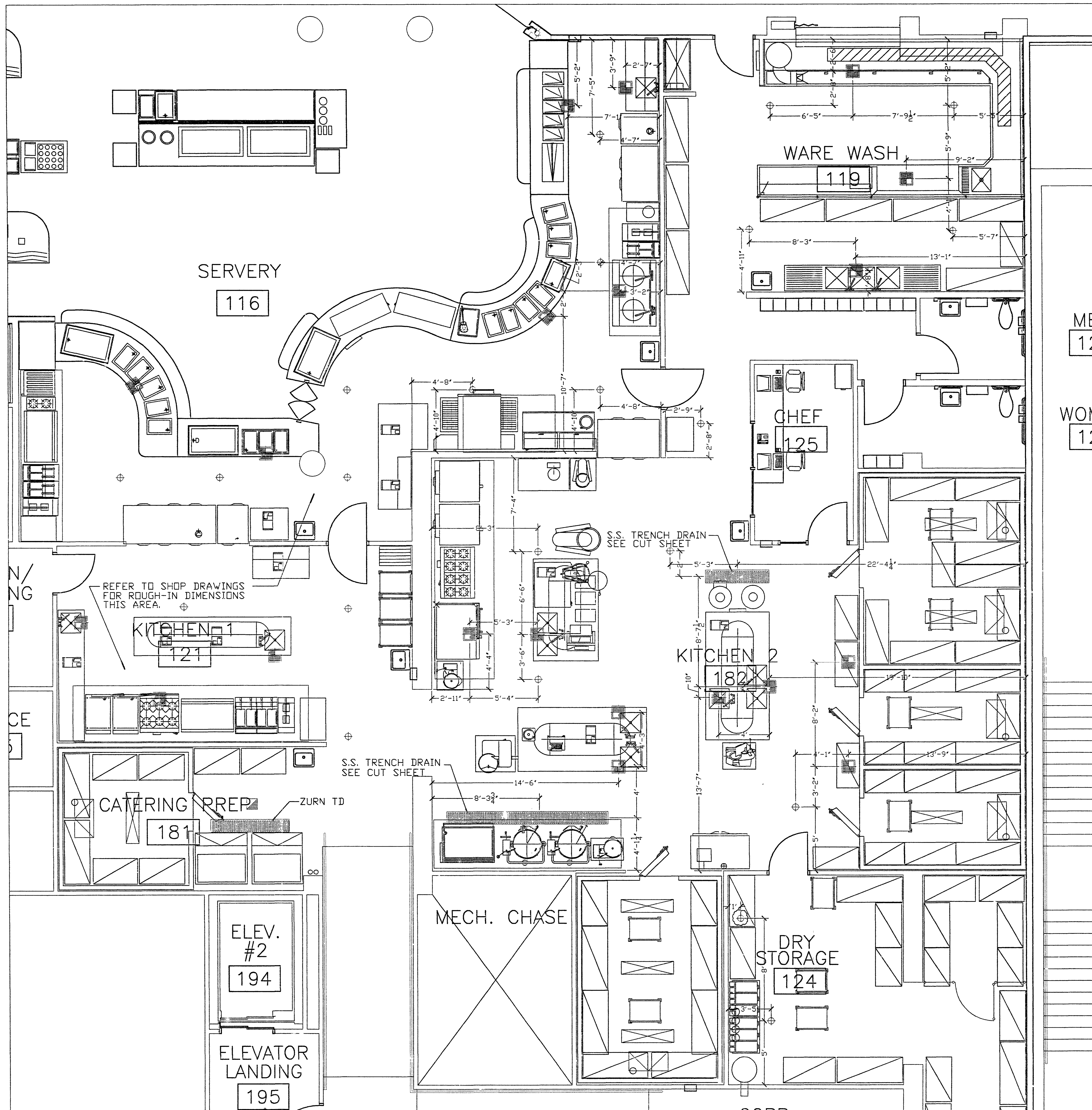
PROJECT NO. 99048 DATE SEPTEMBER 12, 2003

H-10, HOOD SHOP DRAWING
FOR ITEM #470

DRAWING NO.

FS-6.8M

99048F.SP 9/27/04 IEH



PARTIAL KITCHEN PLUMBING ROUGH-IN PLAN

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

Architects & Engineers, Inc.

6200 Uptown Blvd. NE
Suite 400
Albuquerque, New Mexico 87110
(505) 881-2759

49 West First Street
Suite 100
Mesa, Arizona 85201
(602) 827-2759

Designing to Shape the Future

REV.	DESCRIPTION	DATE

ENGINEER ARCHITECT

SOCORRO, NEW MEXICO
STUDENT SERVICES
CENTER

NEW MEXICO INSTITUTE OF MINING
AND TECHNOLOGY

PROJECT NO. 99048 DATE SEPTEMBER 15, 2003

KITCHEN PLUMBING REVISIONS

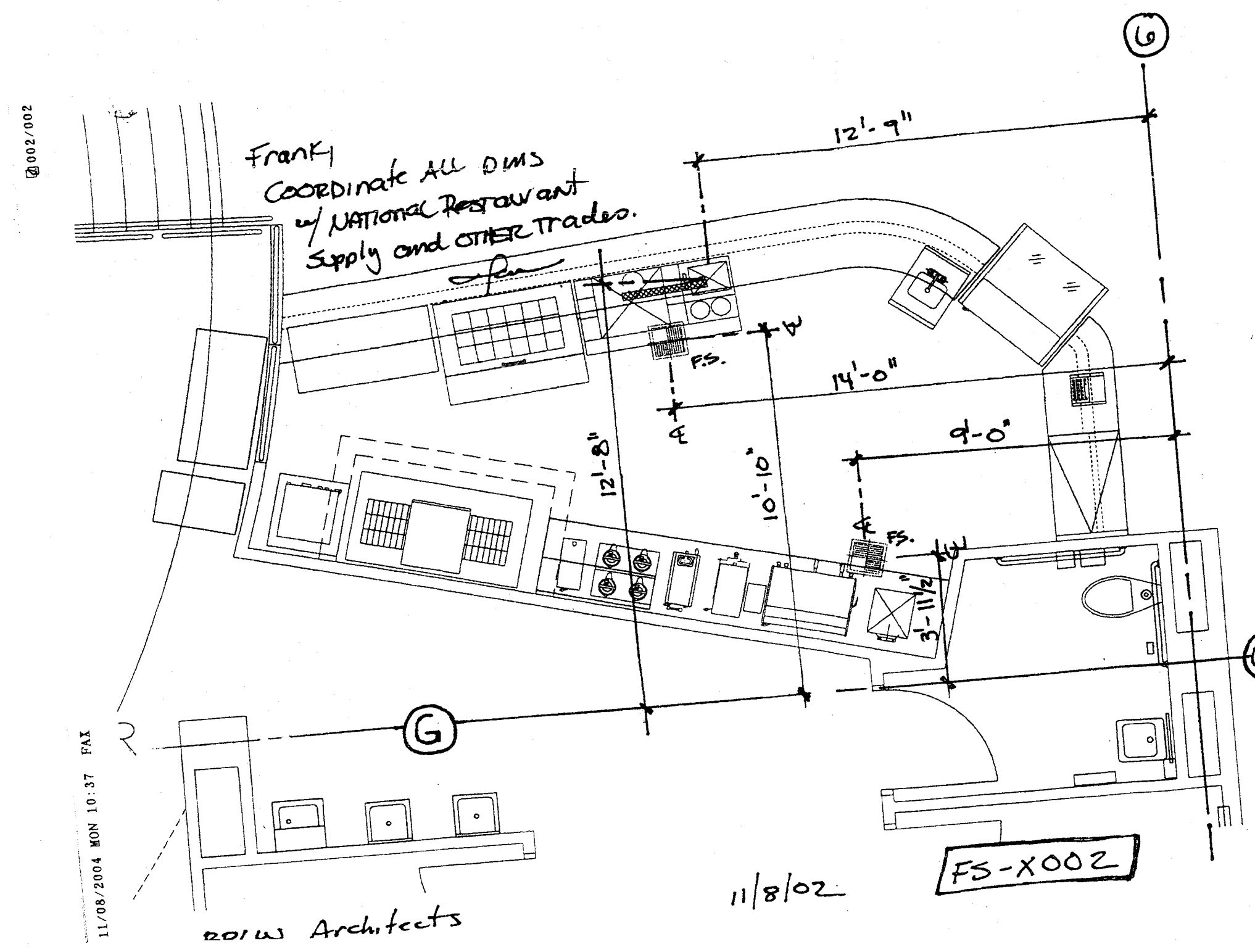
DRAWING NO.

FS-X01

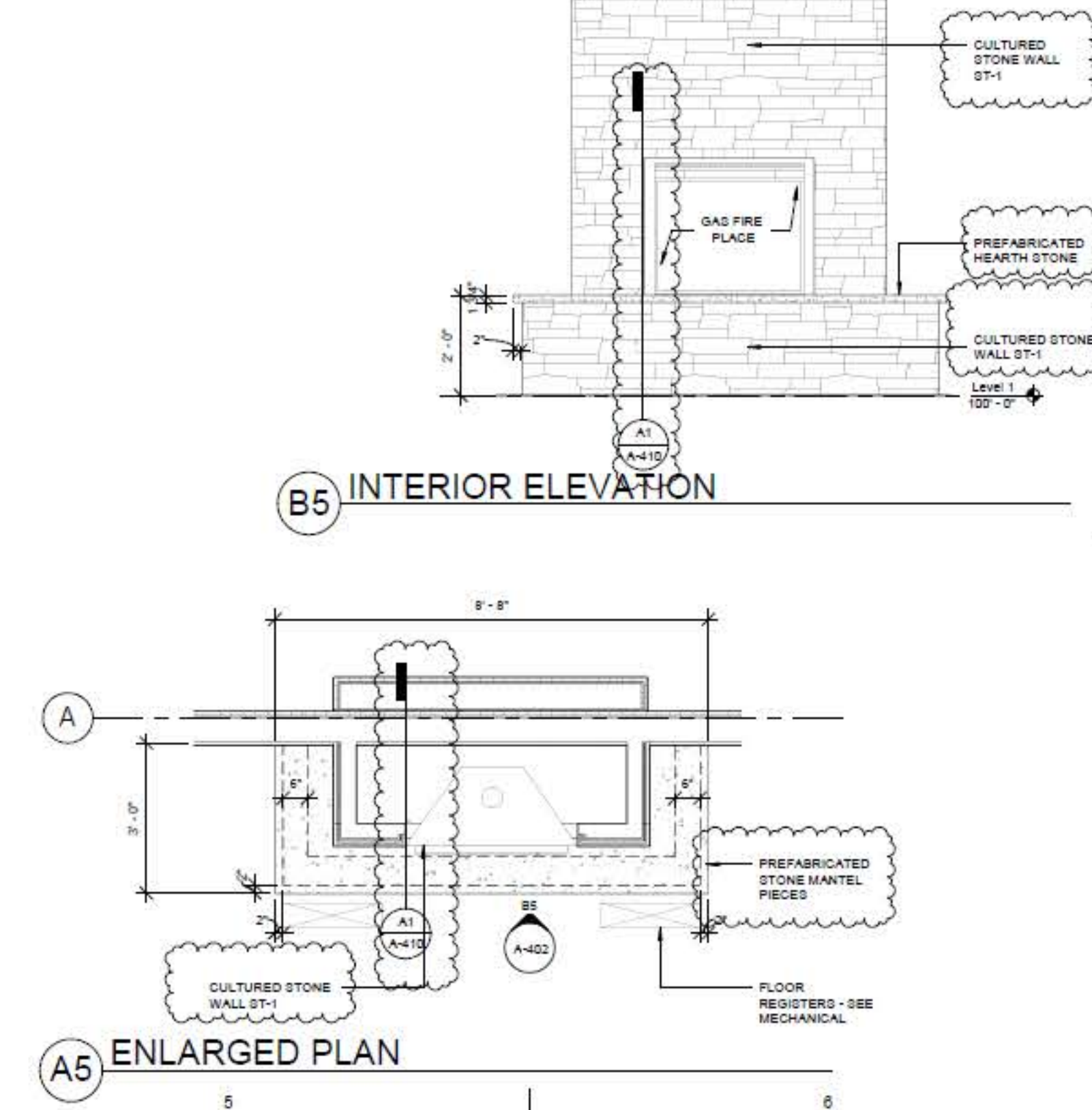
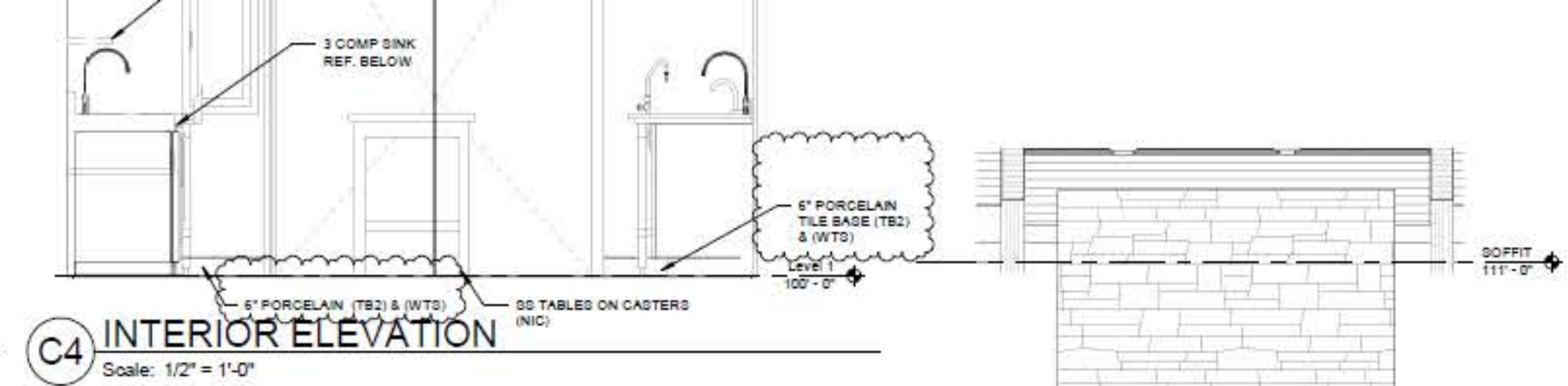
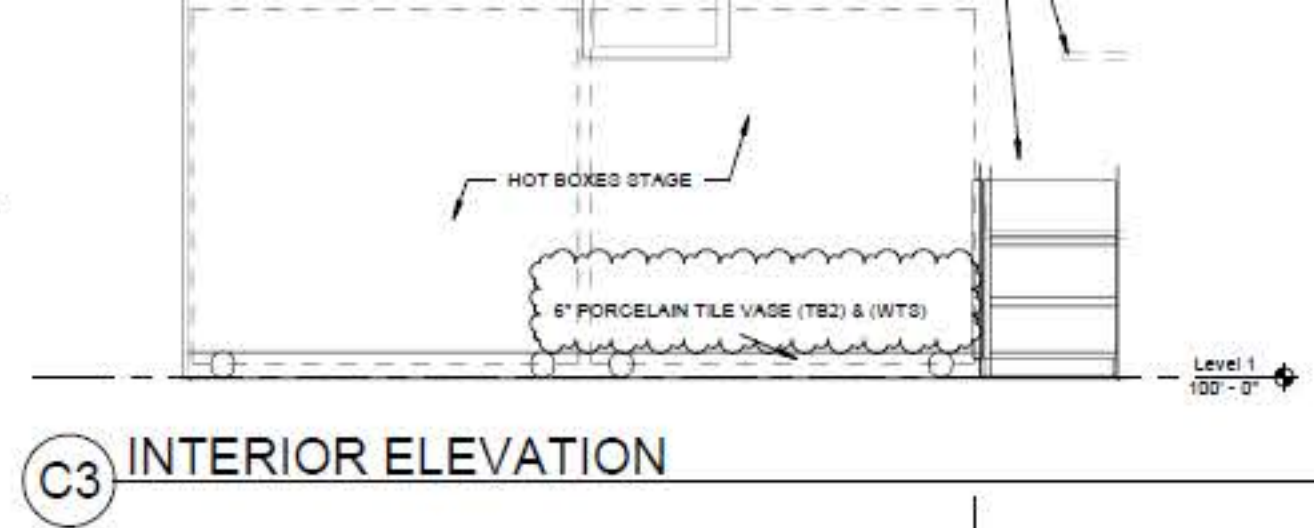
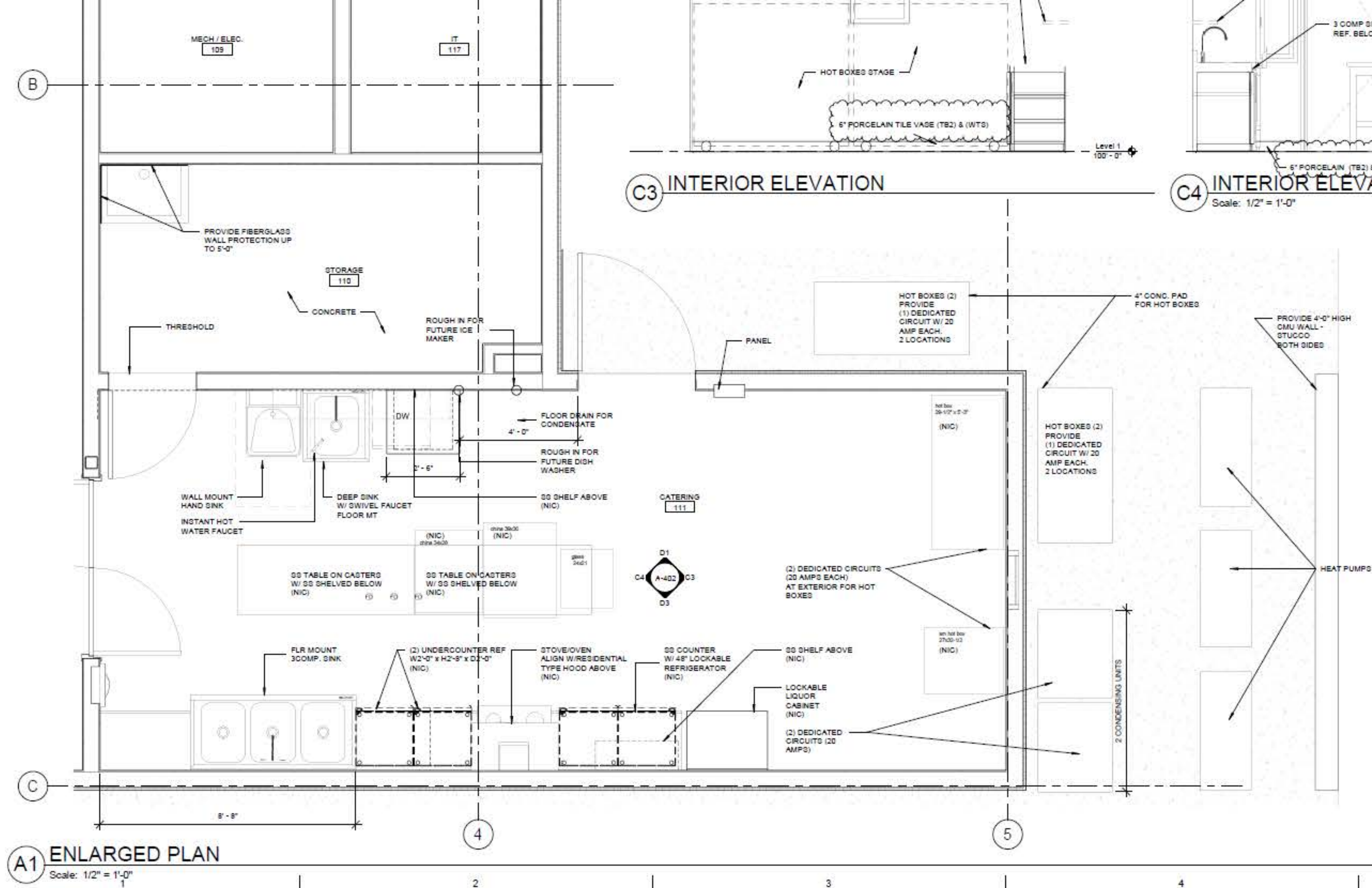
PROJECT PLUMBING ROUGH-IN PLAN
DESIGNED BY: RDA
CHECKED BY: RDA
DATE: 9/27/04

RDA DESIGN • ENGINEERING GROUP
Richard DeBbs and Associates
specializing in food service facility planning, design, development
9445 Coon Blvd. NW, Albuquerque, NM 87114 • 505-898-3344

RFB #996



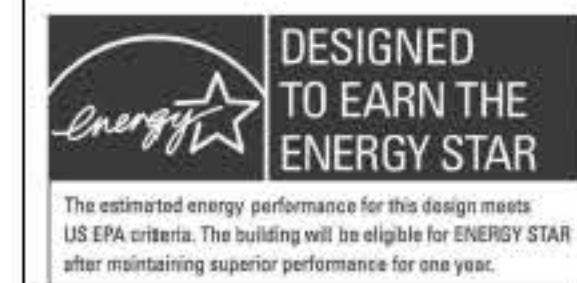
FS-X02



ADDRESS
Olive Lane and
Lopezville Road
Socorro, NM 87801

RECORD DRAWINGS

RECORD DRAWINGS MAY 2022
The Architect has compiled for and delivered to the Owner a set of Record Documents conforming to the construction records of the Contractor as provided to the Architect. This set of documents consists of corrected plans showing the reported location of the work. These Record Drawings have been prepared, in part, based upon information furnished by others. While the information submitted by the Contractor and incorporated by the Architect into the Record Documents is assumed to be reliable, the Architect has not verified the accuracy and/or completeness of the information and shall not be responsible for any errors or omissions which may be incorporated herein as a result. Those relying on these Record Documents are advised to obtain independent verification of their accuracy before applying it for any purpose.



4	05/03/21	ASB 02
Mark	Date	Description
Date	AUGUST 3, 2021	
Project Number	16401	
Drawn By	CH	
Checked By	VHG / CL	
Copyright © PC	VAN H. GILBERT ARCHITECT	
SHEET TITLE		
ENLARGED PLANS		
A-402		
SHEET OF		