



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.

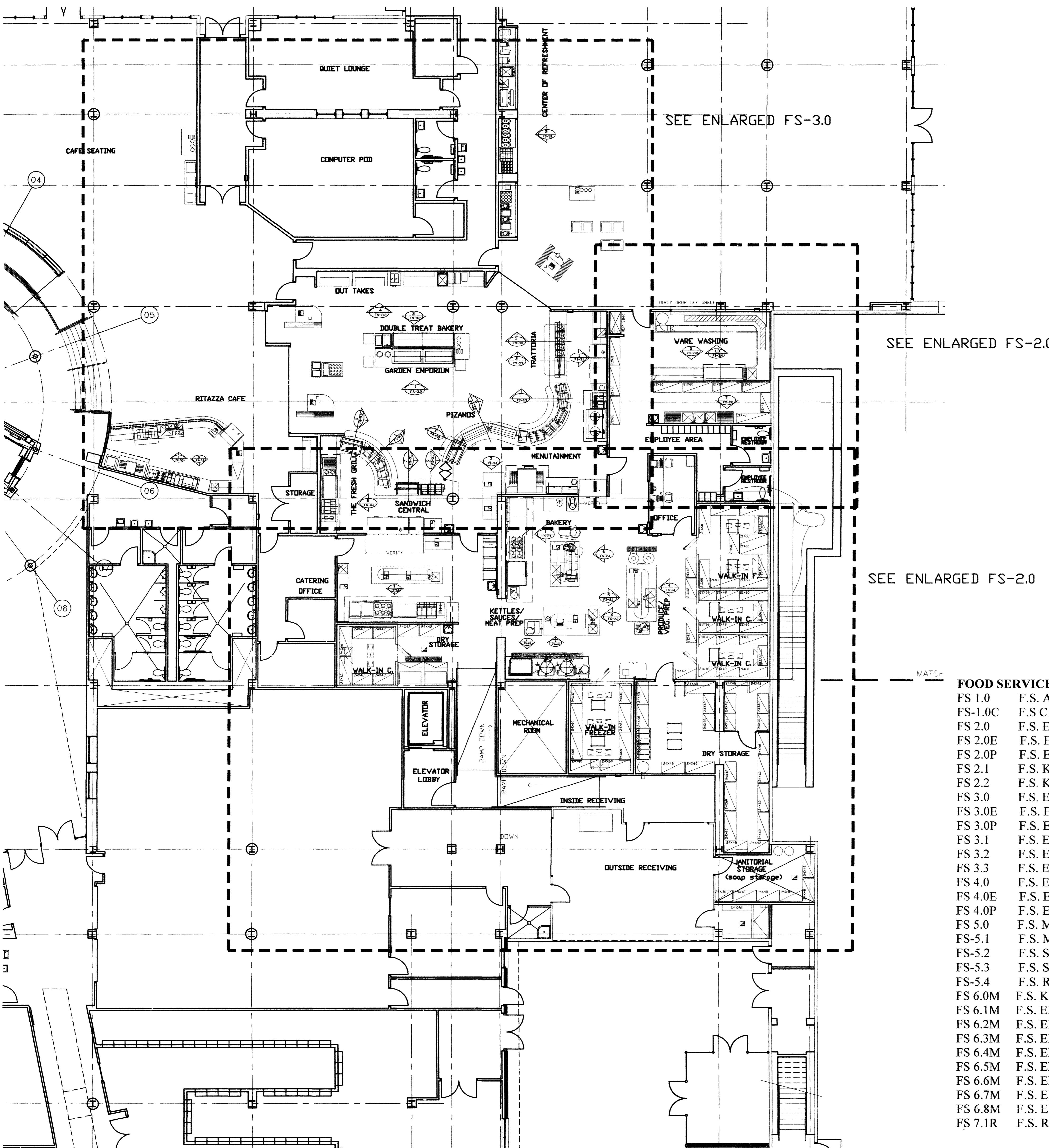
ALL OTHER TERMS AND CONDITIONS OF THE RFP REMAIN UNCHANGED.



Designing to Shape the Future

FOODSERVICE GENERAL NOTES

1. ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE SEE SHEET FS-3.1 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 SHOW FOR REFERENCE ONLY SEE ARCHITECTURAL PLANS & SPECIFICATIONS
4. REPORT ALL DISCREPANCIES
5. ALL DIMENSIONS ARE FINISHED DIMENSIONS, UNLESS OTHERWISE NOTED



1 FOOD SERVICE AREA FLOOR PLAN

FS-1.0

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

FOOD SERVICE SHEET INDEX:

- FS 1.0 F.S. AREA FLOOR PLAN
- FS-1.0C F.S. CHASE-WAY PLAN
- FS 2.0 F.S. ENLARGED KITCHEN
- FS 2.0E F.S. ENLARGED KITCHEN ELECTRICAL ROUGH-IN PLAN
- FS 2.0P F.S. ENLARGED KITCHEN PLUMBING ROUGH-IN PLAN
- FS 2.1 F.S. KITCHEN ELEVATIONS, SECTIONS AND DETAILS
- FS 2.2 F.S. KITCHEN ELEVATIONS, SECTIONS AND DETAILS
- FS 3.0 F.S. ENLARGED SERVERY / RITAZZI CAFE
- FS 3.0E F.S. ENLARGED SERVERY / RITAZZI CAFE ELECTRICAL ROUGH-IN PLAN
- FS 3.0P F.S. ENLARGED SERVERY / RITAZZI CAFE PLUMBING ROUGH-IN PLAN
- FS 3.1 F.S. ELEVATIONS, SECTIONS, AND DETAILS
- FS 3.2 F.S. ELEVATIONS, SECTIONS, AND DETAILS
- FS 3.3 F.S. ELEVATIONS, SECTIONS, AND DETAILS
- FS 4.0 F.S. ENLARGED BANQUET AND CATERING FLOOR PLAN
- FS 4.0E F.S. ENLARGED BANQUET AND CATERING ELECTRICAL ROUGH-IN PLAN
- FS 4.0P F.S. ENLARGED BANQUET AND CATERING PLUMBING ROUGH-IN PLAN
- FS 5.0 F.S. MAIN KITCHEN EQUIPMENT SCHEDULE
- FS-5.1 F.S. MAIN KITCHEN EQUIPMENT SCHEDULE
- FS-5.2 F.S. SERVERY/RITAZZI CAFE EQUIPMENT SCHEDULE
- FS-5.3 F.S. SERVERY/RITAZZI CAFE EQUIPMENT SCHEDULE
- FS-5.4 F.S. RITAZZI CAFE/BANQUET EQUIPMENT SCHEDULE
- FS 6.0M F.S. KITCHEN EXHAUST HOODS
- FS 6.1M F.S. EXHAUST HOOD H-1A & HOOD H-1B
- FS 6.2M F.S. EXHAUST HOOD H-2
- FS 6.3M F.S. EXHAUST HOOD H-3A & HOOD H-3B
- FS 6.4M F.S. EXHAUST HOOD H-4 & HOOD H-5
- FS 6.5M F.S. EXHAUST HOOD H-6
- FS 6.6M F.S. EXHAUST HOOD H-7
- FS 6.7M F.S. EXHAUST HOOD H-8
- FS 6.8M F.S. EXHAUST HOOD H-10
- FS 7.1R F.S. REFRIGERATION PLAN

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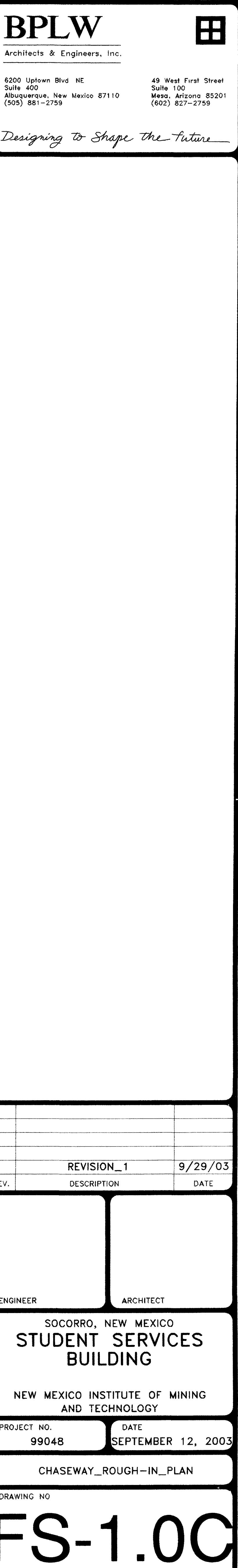
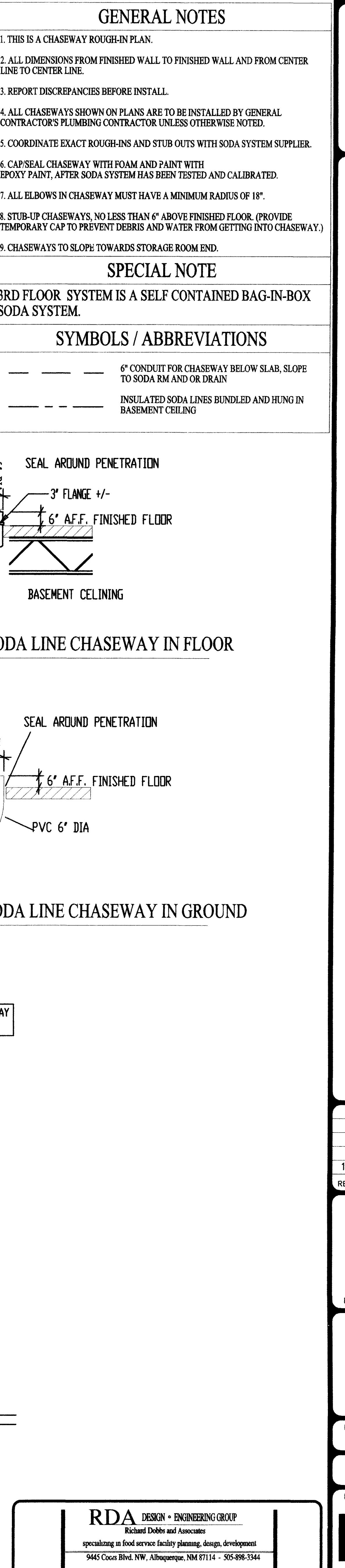
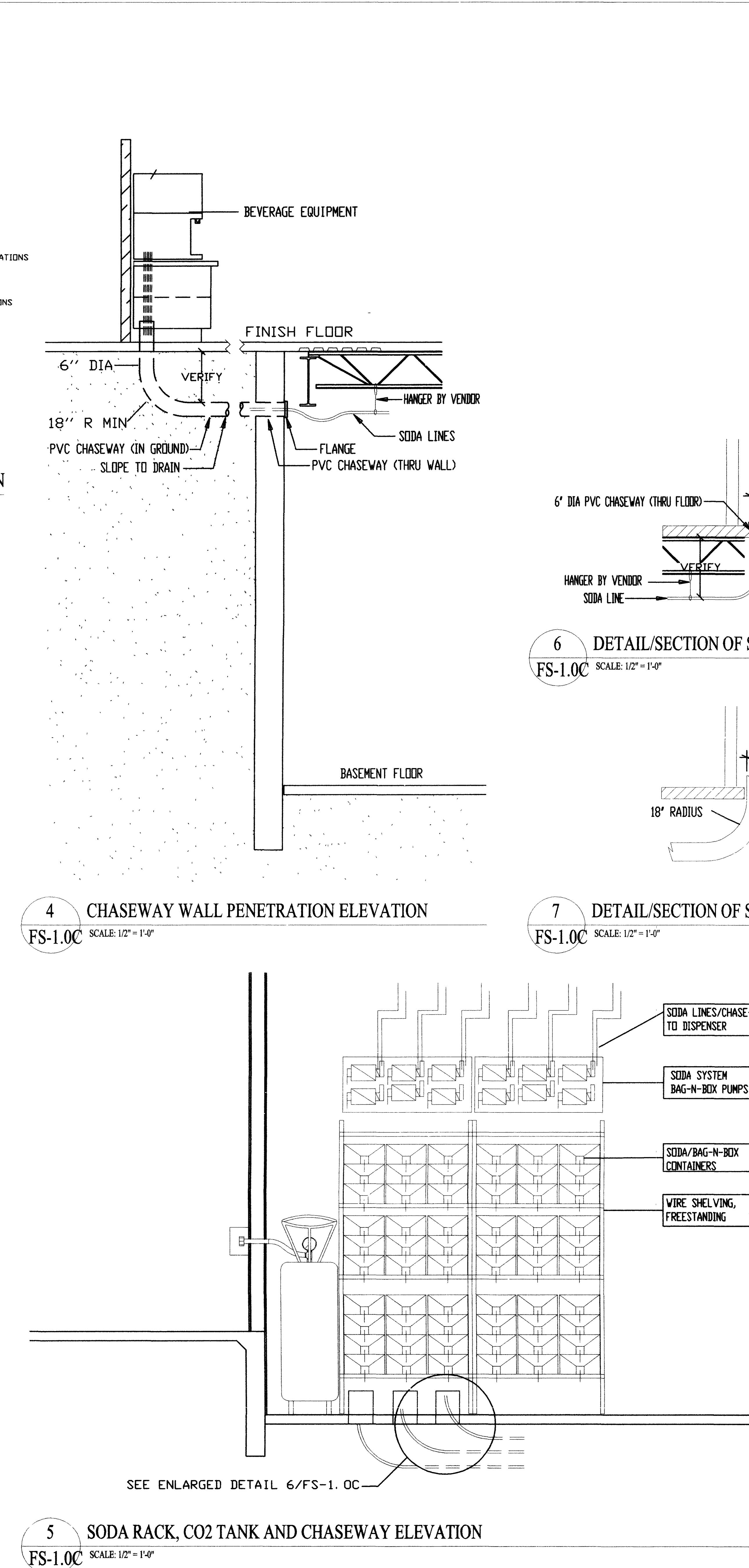
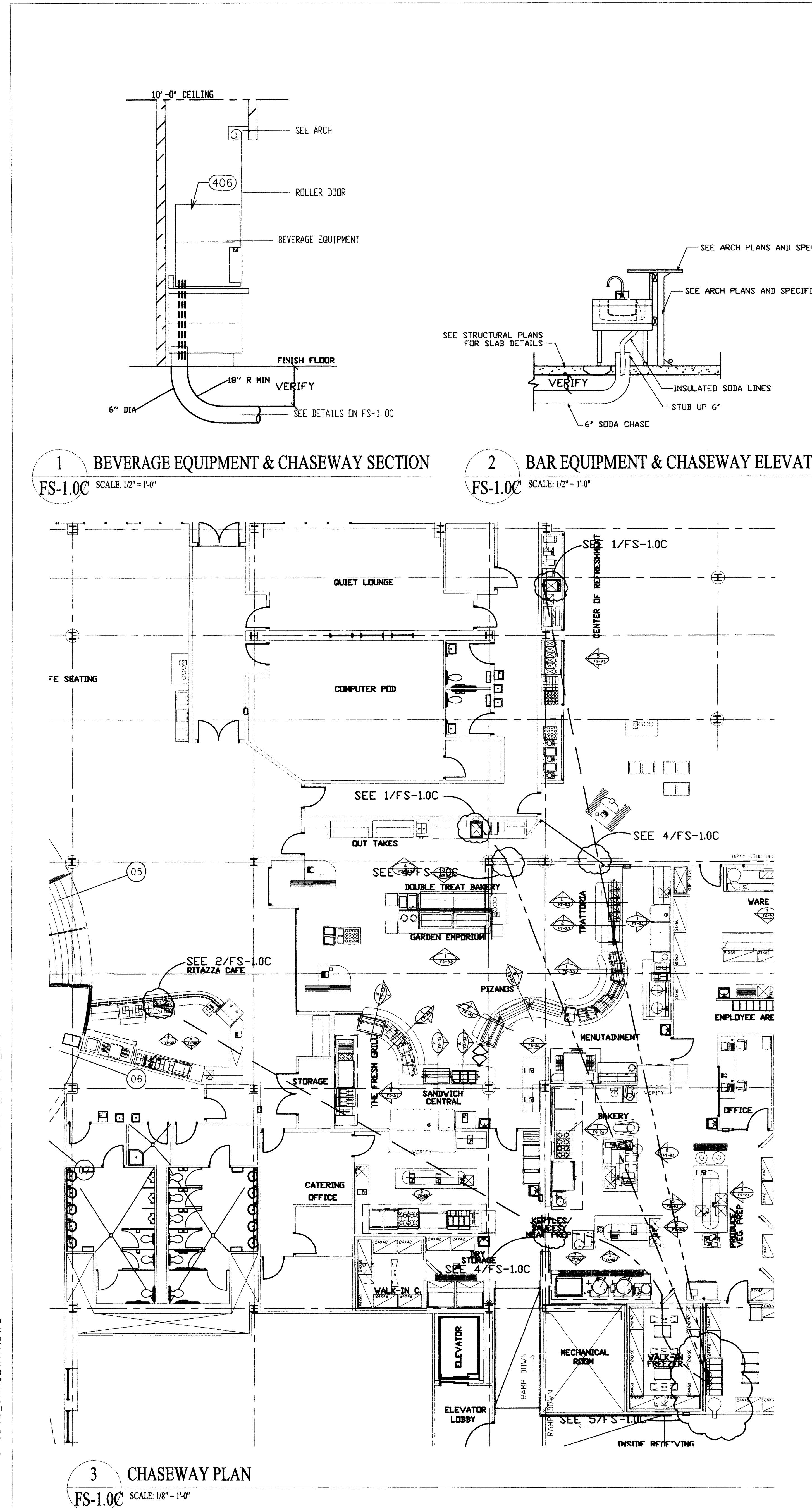
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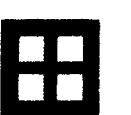
FOOD_SERVICE_AREA_FLOOR_PLAN

DRAWING NO.

RDA DESIGN + ENGINEERING GROUP
Richard Dobb and Associates
specializing in food service facility planning, design, development
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FS-1.0





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(602) 821-2759

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DETAILS ON:

24 INSULATED SLAB
32A REFRIGERATION SYSTEM ON ROOF
32A REFRIGERATION SYSTEM ON ROOF
47 REFRIGERATION SYSTEM ON ROOF
17A REFRIGERATION SYSTEM ON ROOF
33 ROOF PENETRATIONS FOR REFRIG LINES
48 ROOF PENETRATIONS FOR REFRIG LINES
180 ROOF PENETRATIONS FOR REFRIG LINES

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

ENLARGED_KITCHEN_FLOOR_PLAN

DRAWING NO. FS-2.0

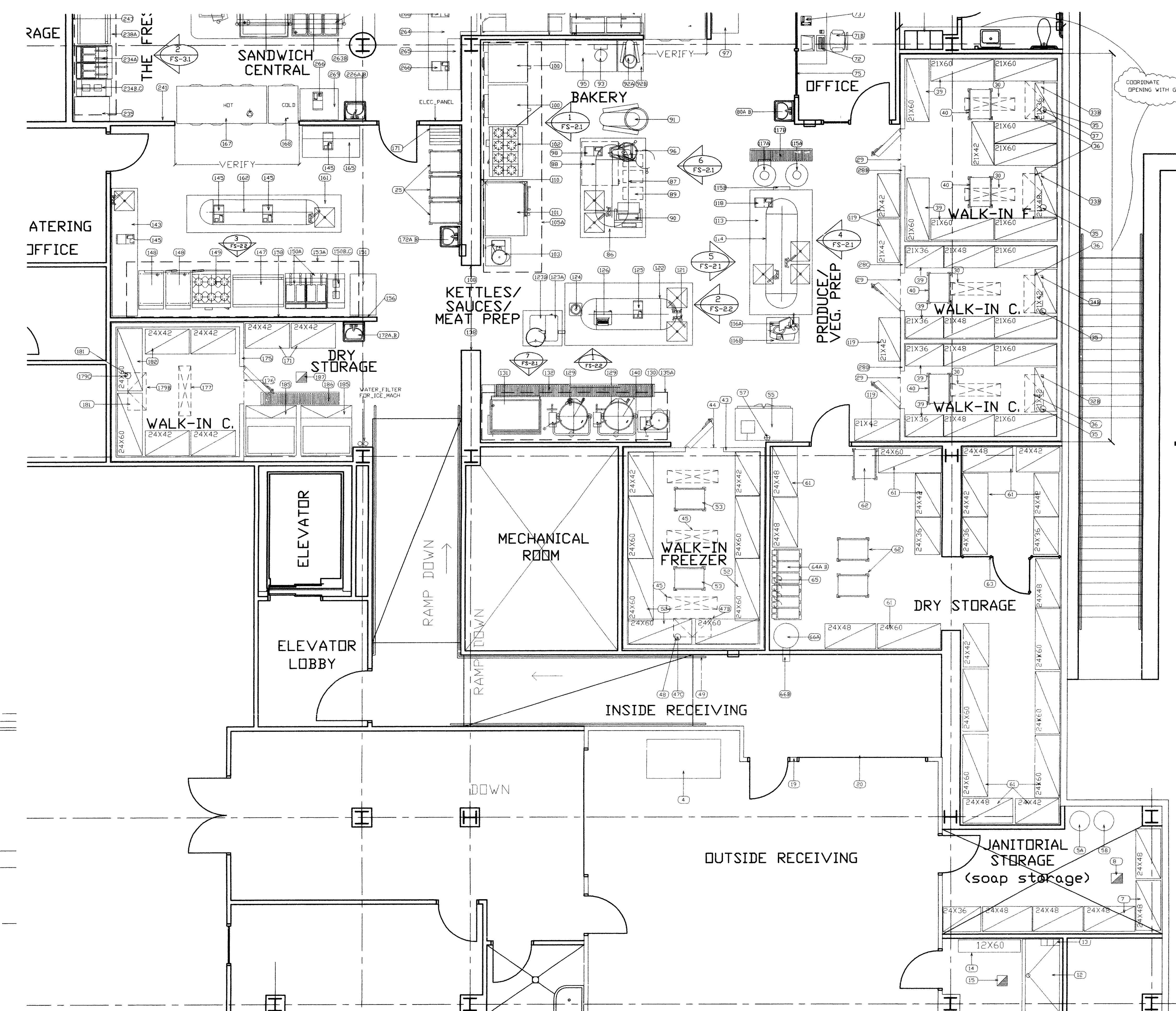
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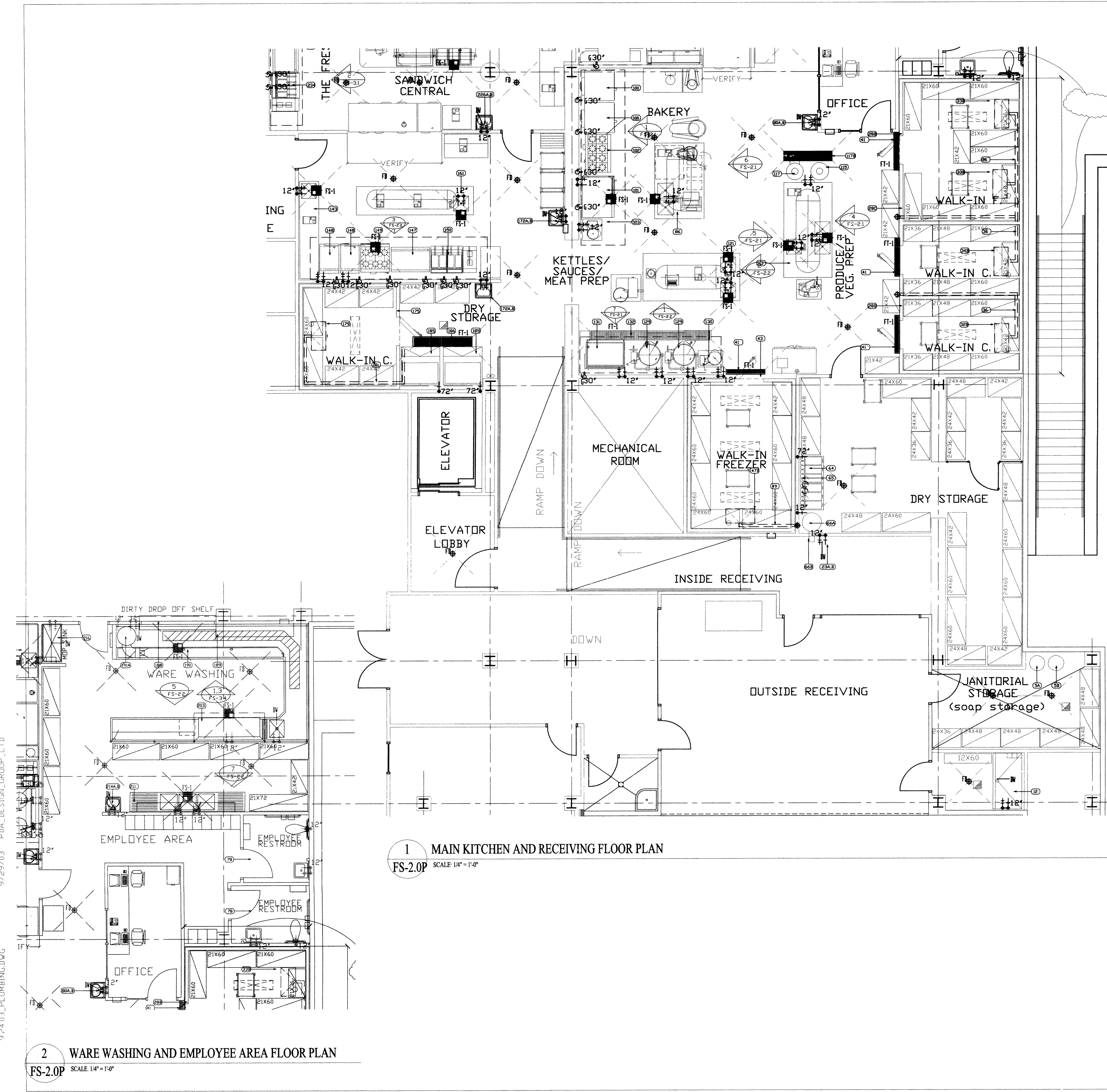
DATE SEPTEMBER 29, 2003

DRAWING NO. FS-2.0



1
FS-2.0
SCALE: 1/4" = 1'-0"

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



GENERAL NOTES

1 ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE SEE SHEET FS-3 FOR EQUIPMENT SOURCE & UTILITIES
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REMARKS COLUMNS SEE NOTES (#--)

1. WALL BACKING, BLOCKING, REINFORCEMENTS REQUIRED TO HOLD, SUPPORT OR SUSPEND EQUIPMENT GEN. CONTR. TO PROVIDE AND INSTALL ALL REQUIRED BACKING IN WALLS FOR WALL MOUNTED EQUIPMENT AND RACKING ABOVE CEILING TO SUSPEND 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 PANS. SEE MECH. ENGR. PLANS AND SPECIFICATIONS FOR FULL DETAILS AND OTHER REQUIREMENTS
4. CASH REGISTER COMPUTER (P.S.) POINT OF SALE SYSTEM. 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.

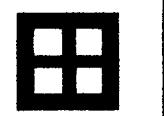
SEE ARCH = SEE ARCHITECTURAL PLANS AND SPECIFICATIONS
SEE MECH = SEE MECHANICAL ENGINEERS PLANS AND SPECIFICATIONS
SEE ELEC = SEE ELECTRICAL ENGINEERS PLANS AND SPECIFICATIONS

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. ALL CONTRACTORS SHALL MAKE 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. AND MECHANICAL SUB-CONTR. IN ACCORDANCE WITH MECHANICAL ENGINEERING PLANS AND SPECIFICATIONS AND IN ACCORDANCE WITH NFPA-50, 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 SHALL BE 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

CL-MOT	CL-MOT	FS-1
CV-1	CV-1	FS-2
CV-2	CV-2	FS-3
CV-3	CV-3	FS-4
CV-4	CV-4	FS-5
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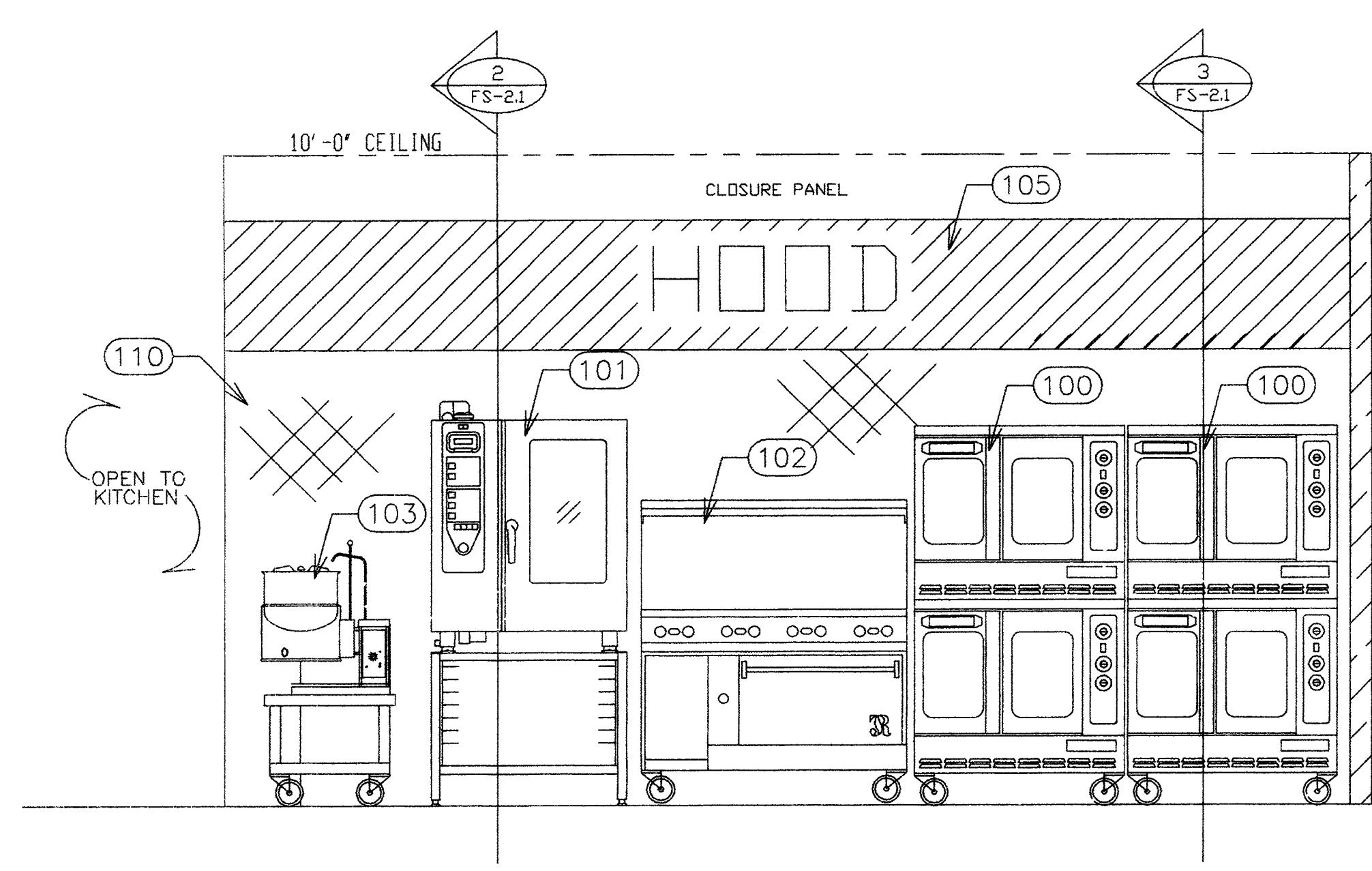
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Phoenix, Arizona 85201
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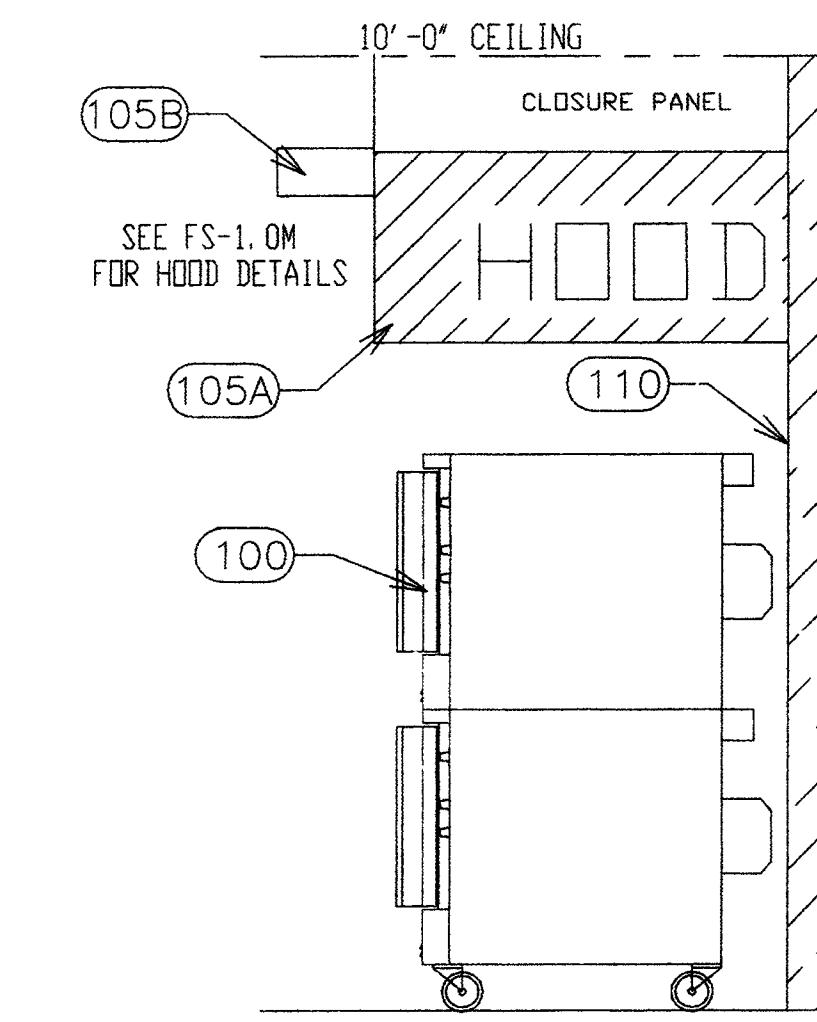
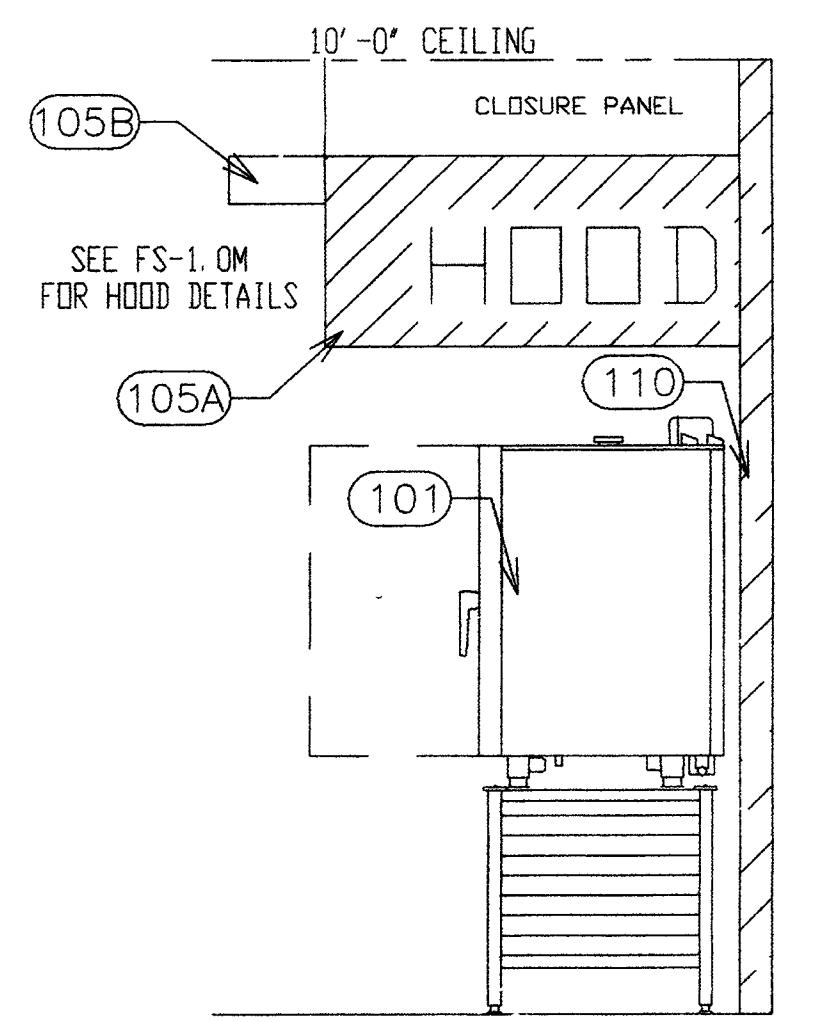
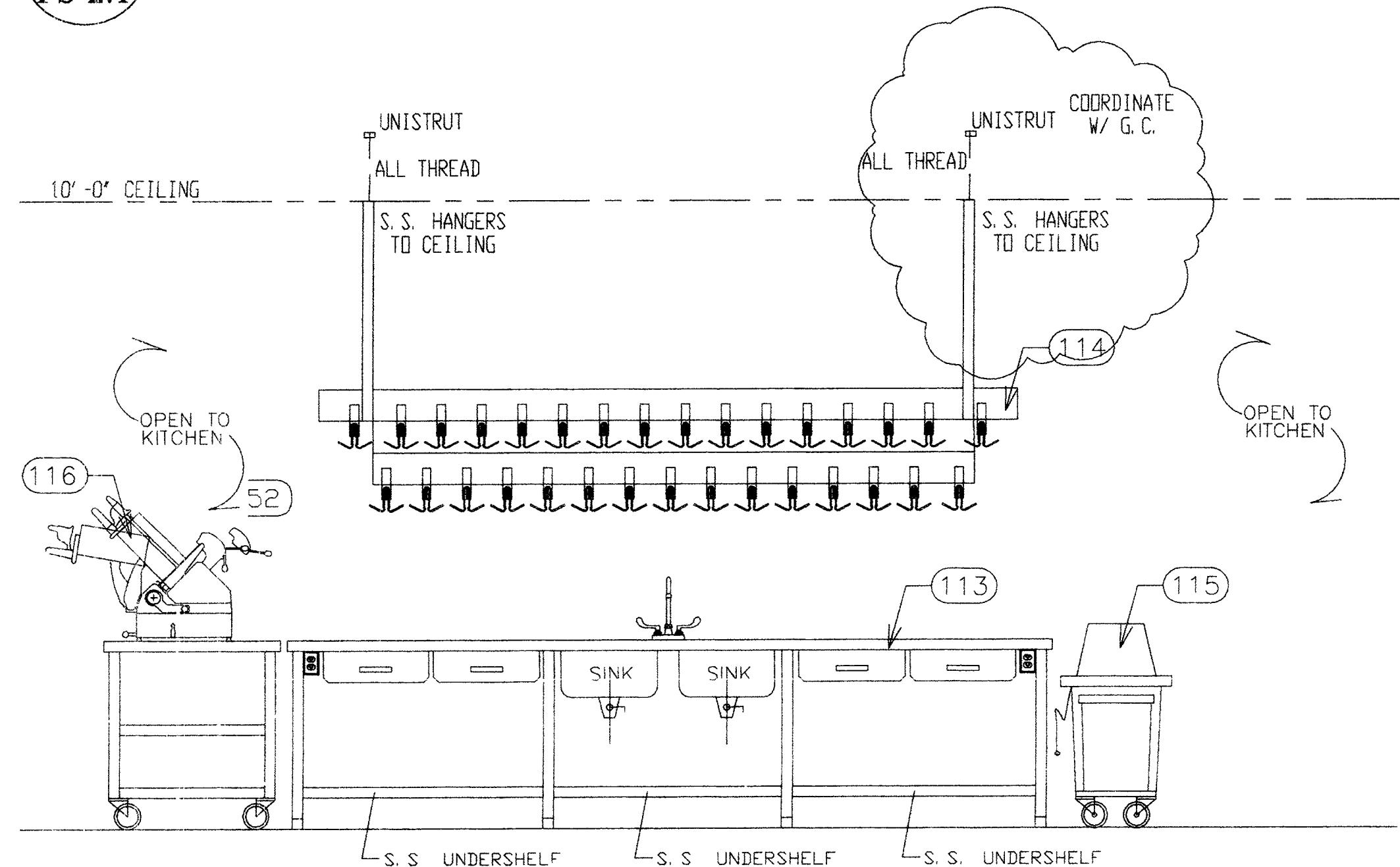
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FOODSERVICE GENERAL NOTES

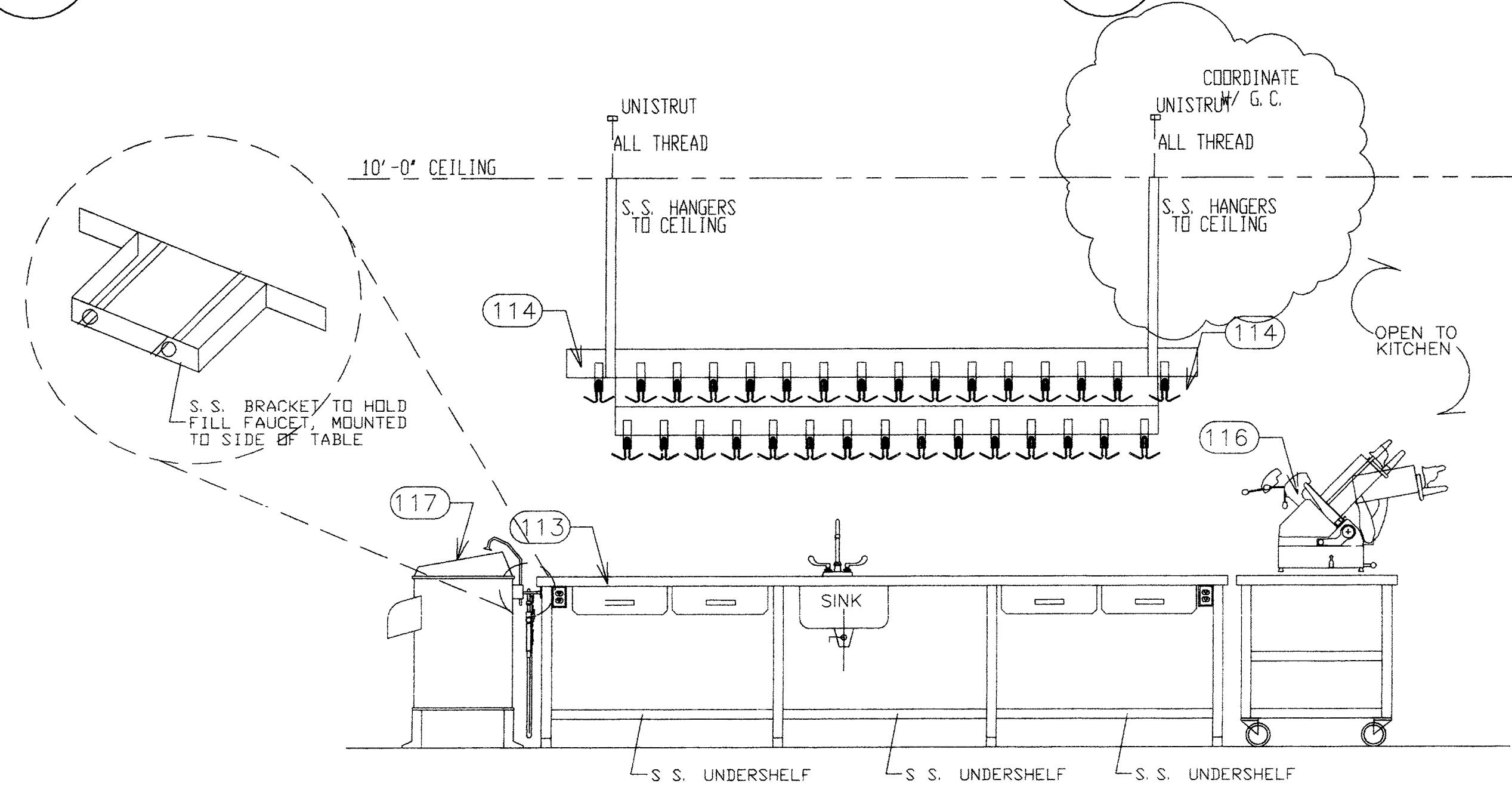
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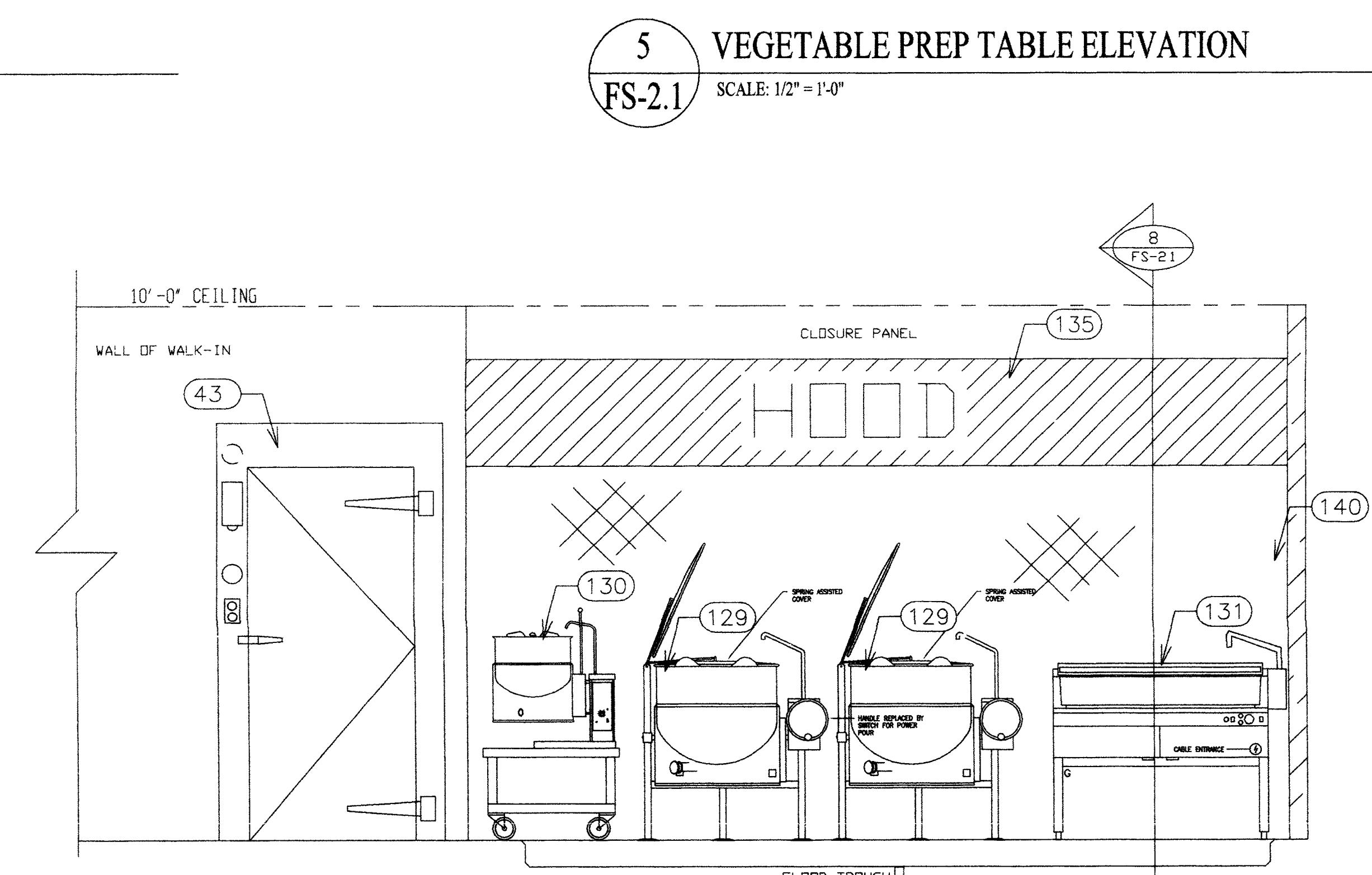
1 BAKERY COOK LINE ELEVATION
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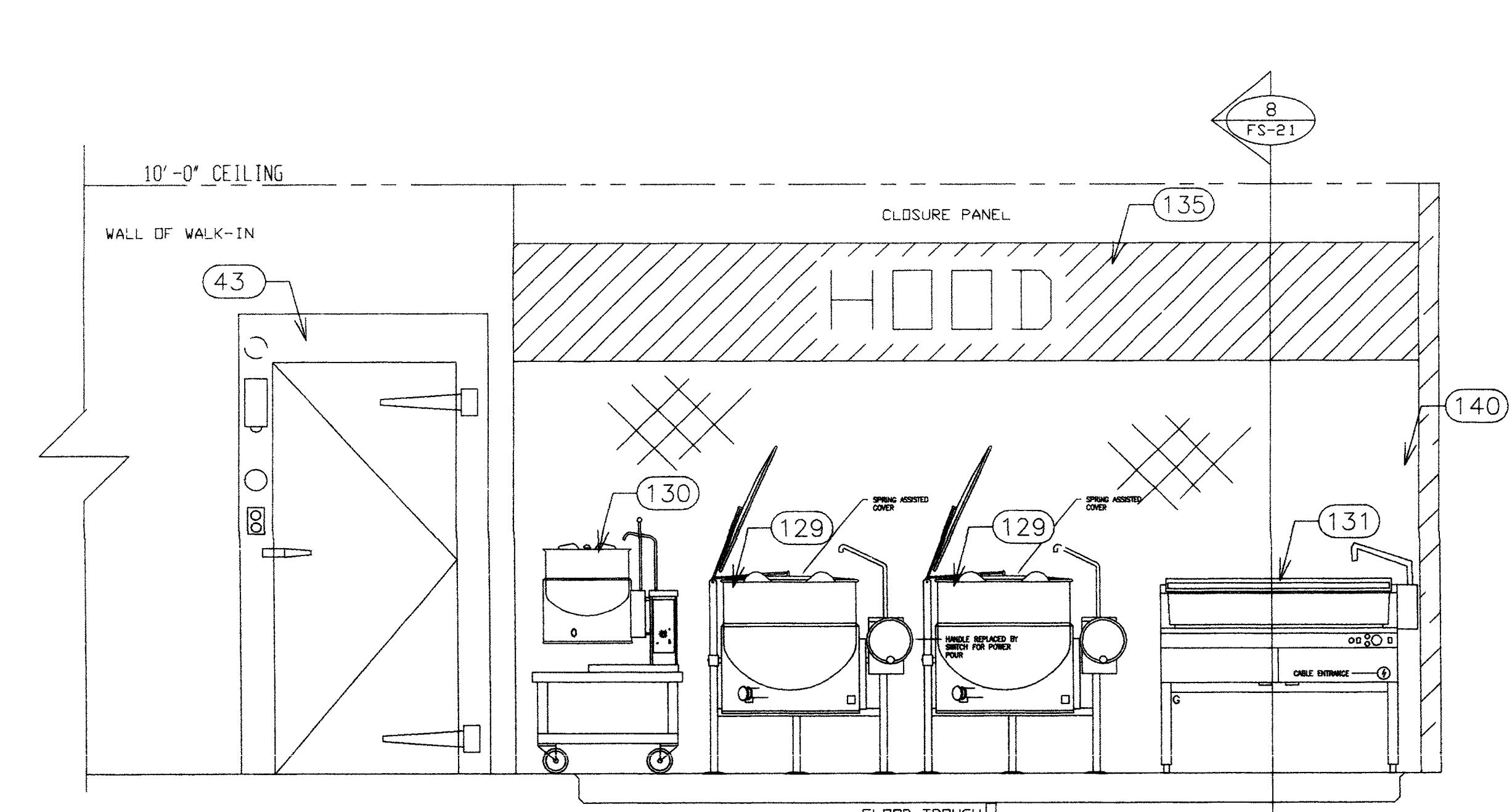
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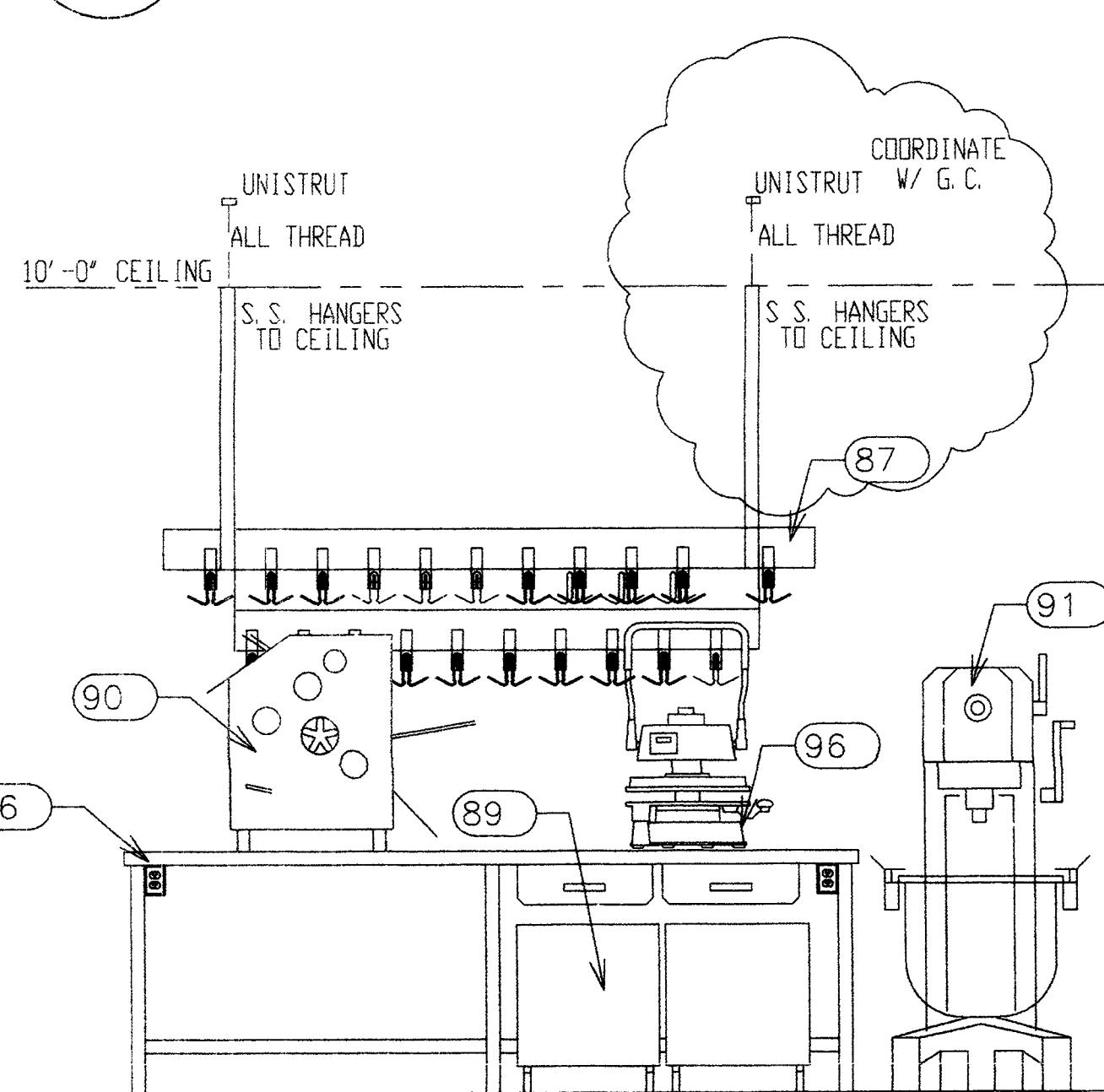
3 BAKERY COOK LINE SECTION
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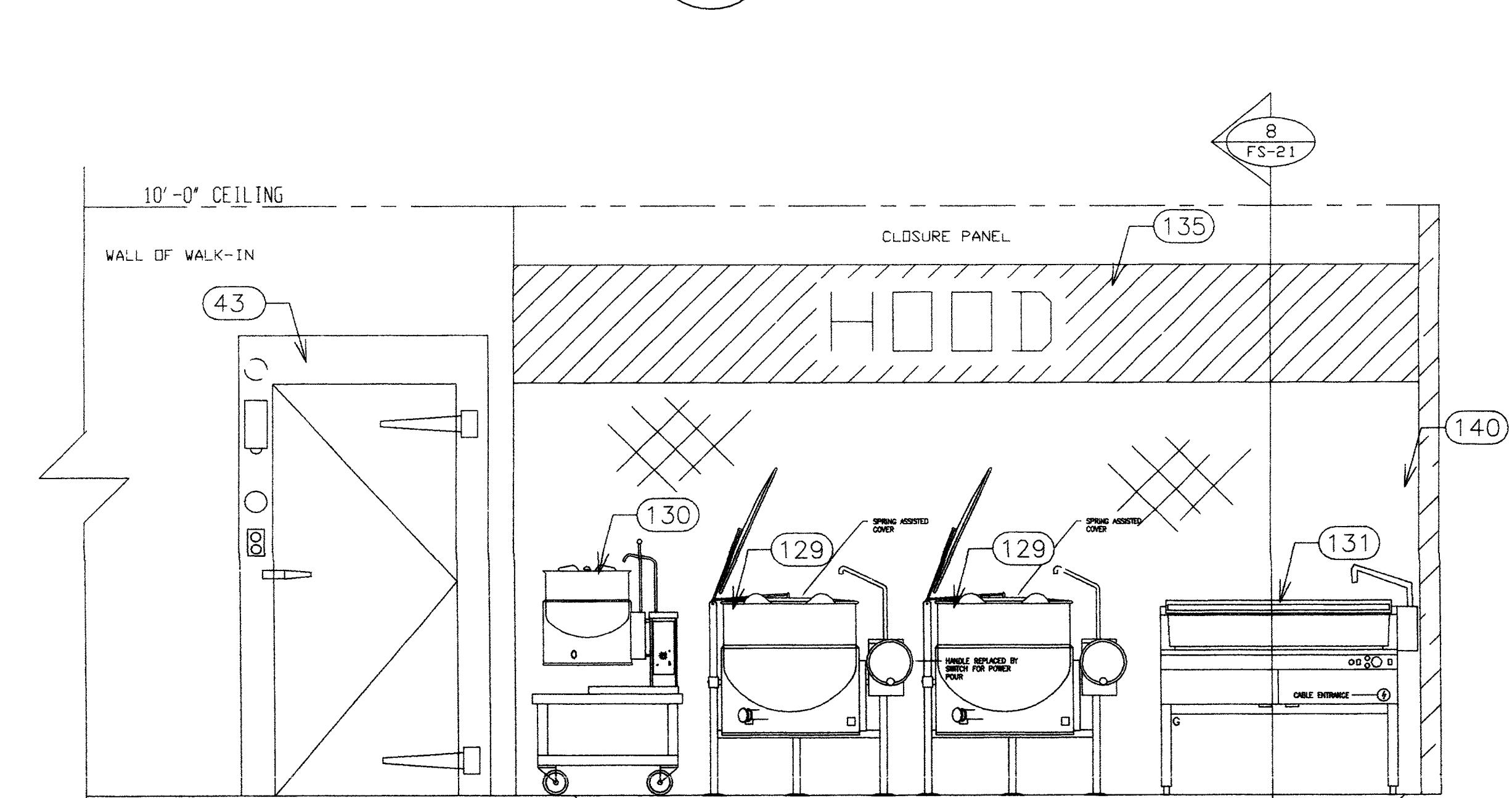
4 VEGETABLE PREP TABLE ELEVATION
FS-2.1



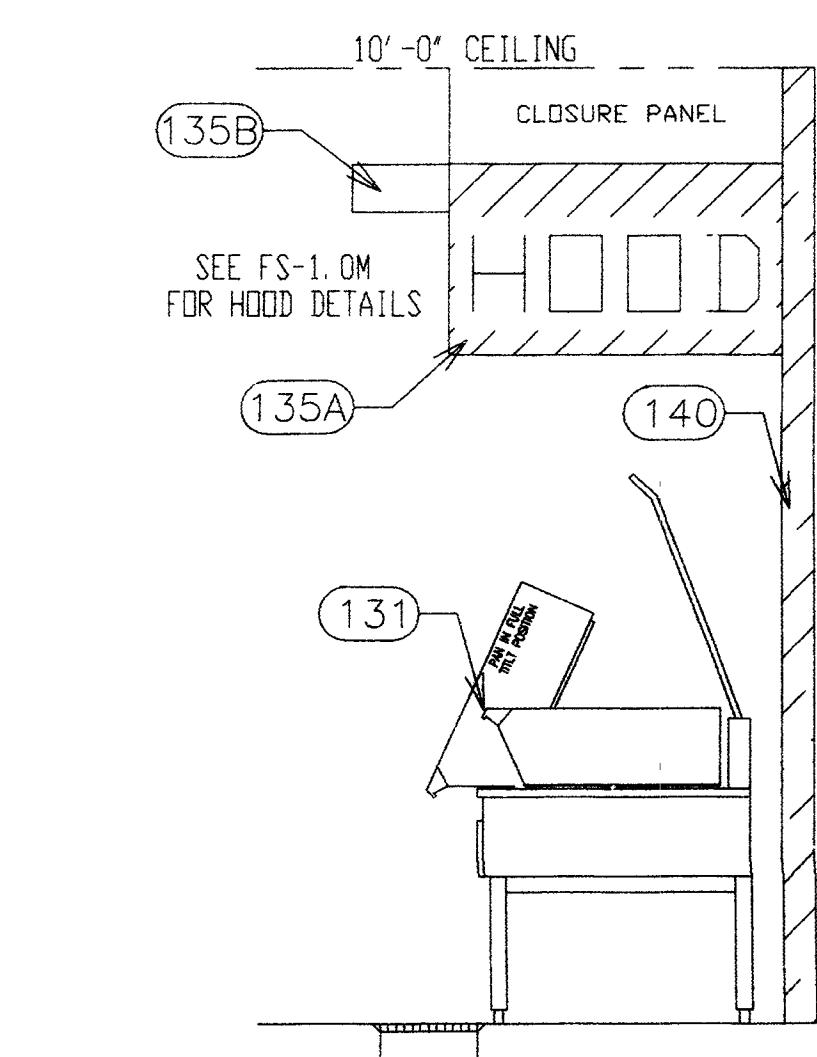
5 VEGETABLE PREP TABLE ELEVATION
FS-2.1



6 BAKERY TABLE ELEVATION
FS-2.1



7 KETTLES/SAUCES/MEAT PREP ELEVATION
FS-2.1



8 KETTLES/SAUCES/MEAT PREP SECTION
FS-2.1

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1 REVISION_1 9/29/03
REV. DESCRIPTION DATE

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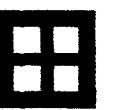
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STUDENT SERVICES
BUILDING

NEW MEXICO INSTITUTE OF MINING
AND TECHNOLOGY

PROJECT NO. 99048 DATE SEPTEMBER 29, 2003

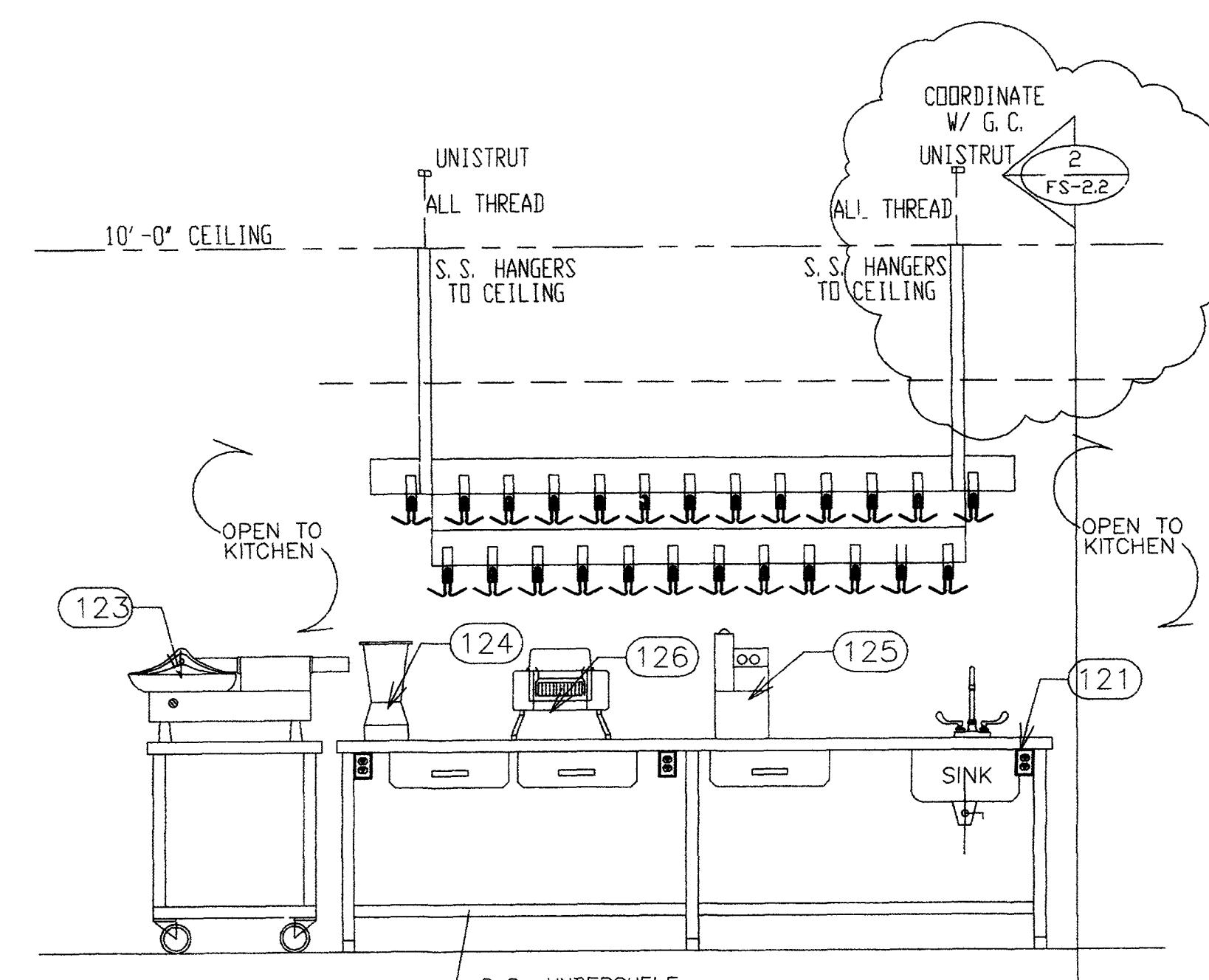
KITCHEN_ELEVATIONS

DRAWING NO. FS-2.1

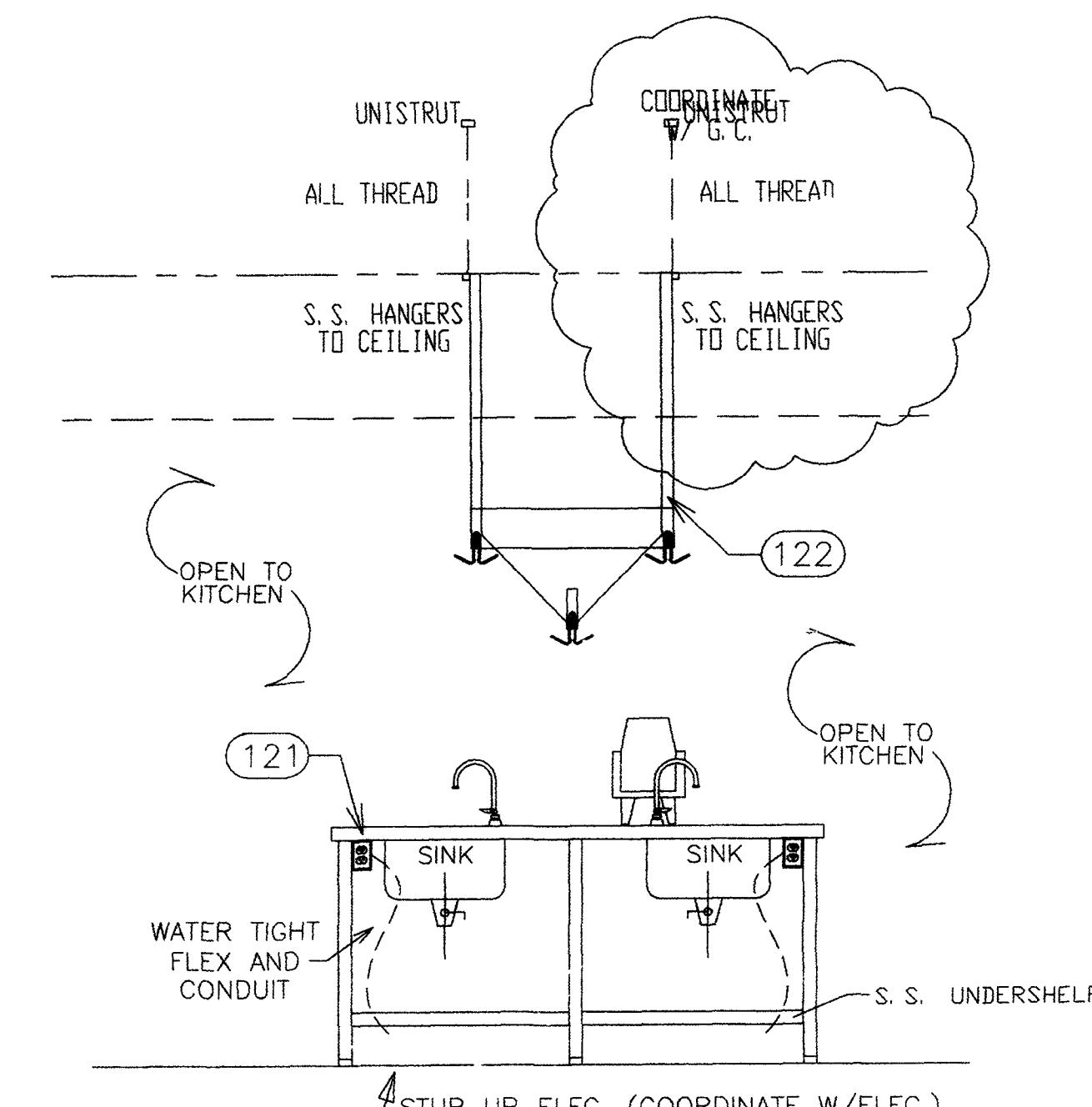


FOODSERVICE GENERAL NOTES

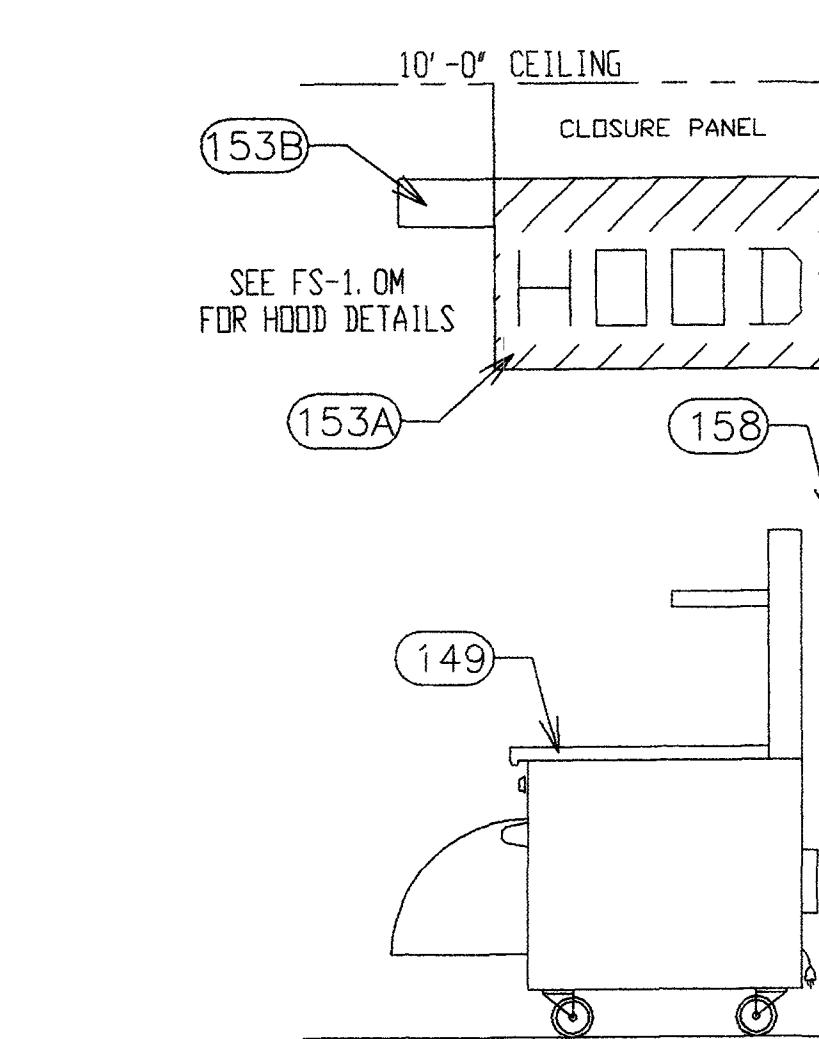
- ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE SEE SHEET FS-5 FOR EQUIPMENT SOURCE & UTILITIES
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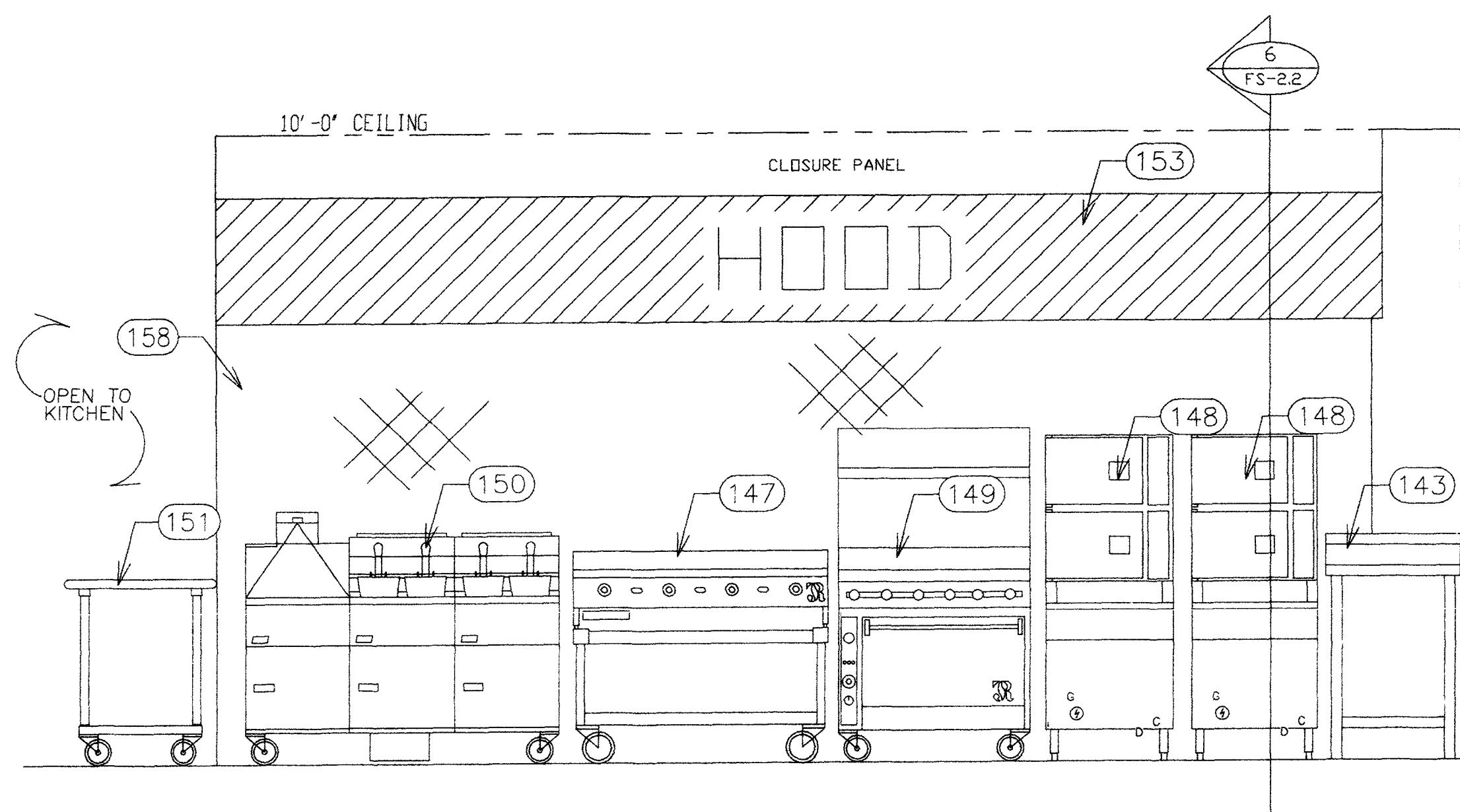
1 KETTLES/SAUCES/MEAT PREP TABLE ELEVATION
FS-2.2
SCALE: 1/2" = 1'-0"



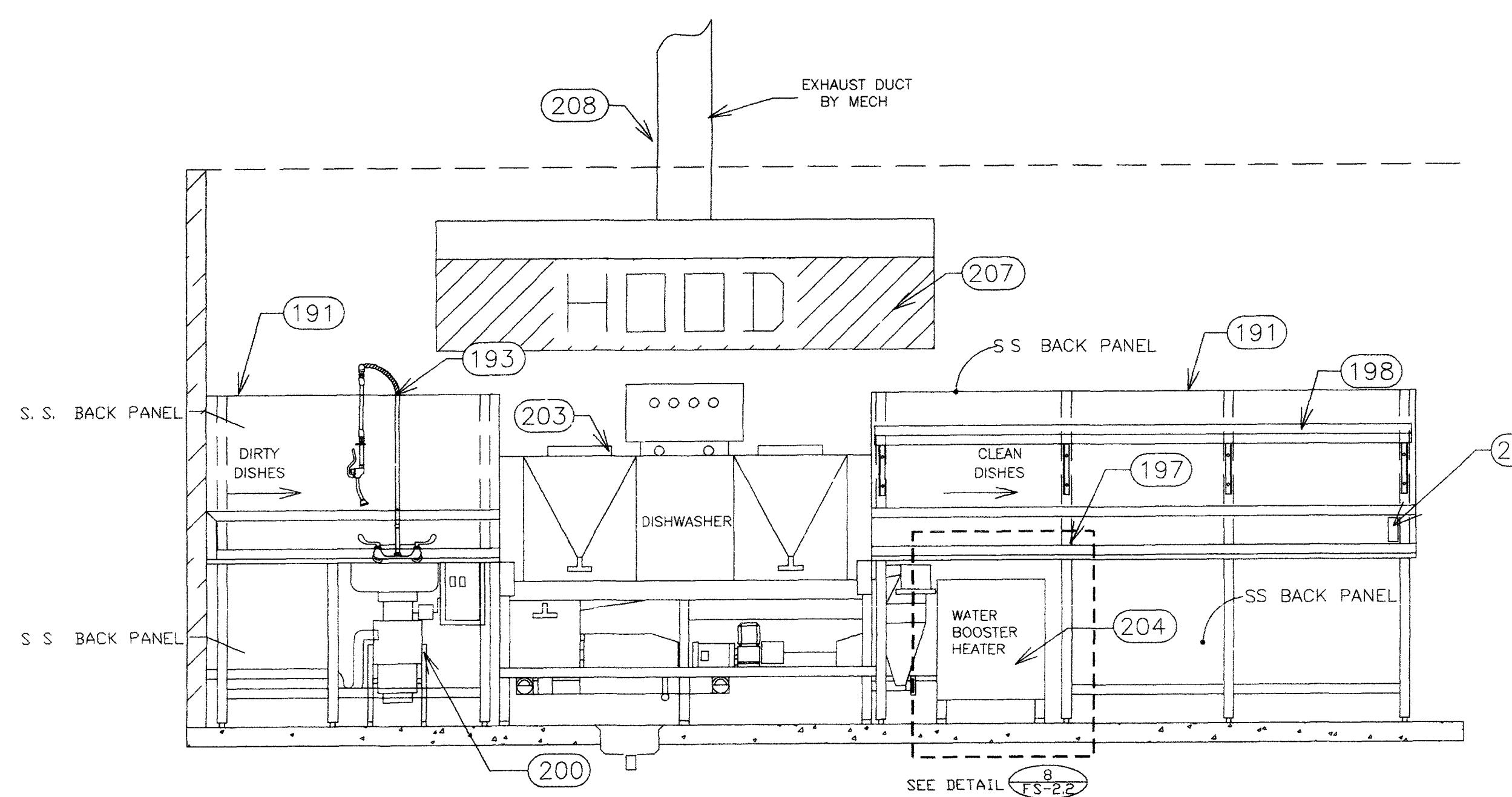
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FS-2.2
SCALE: 1/2" = 1'-0"



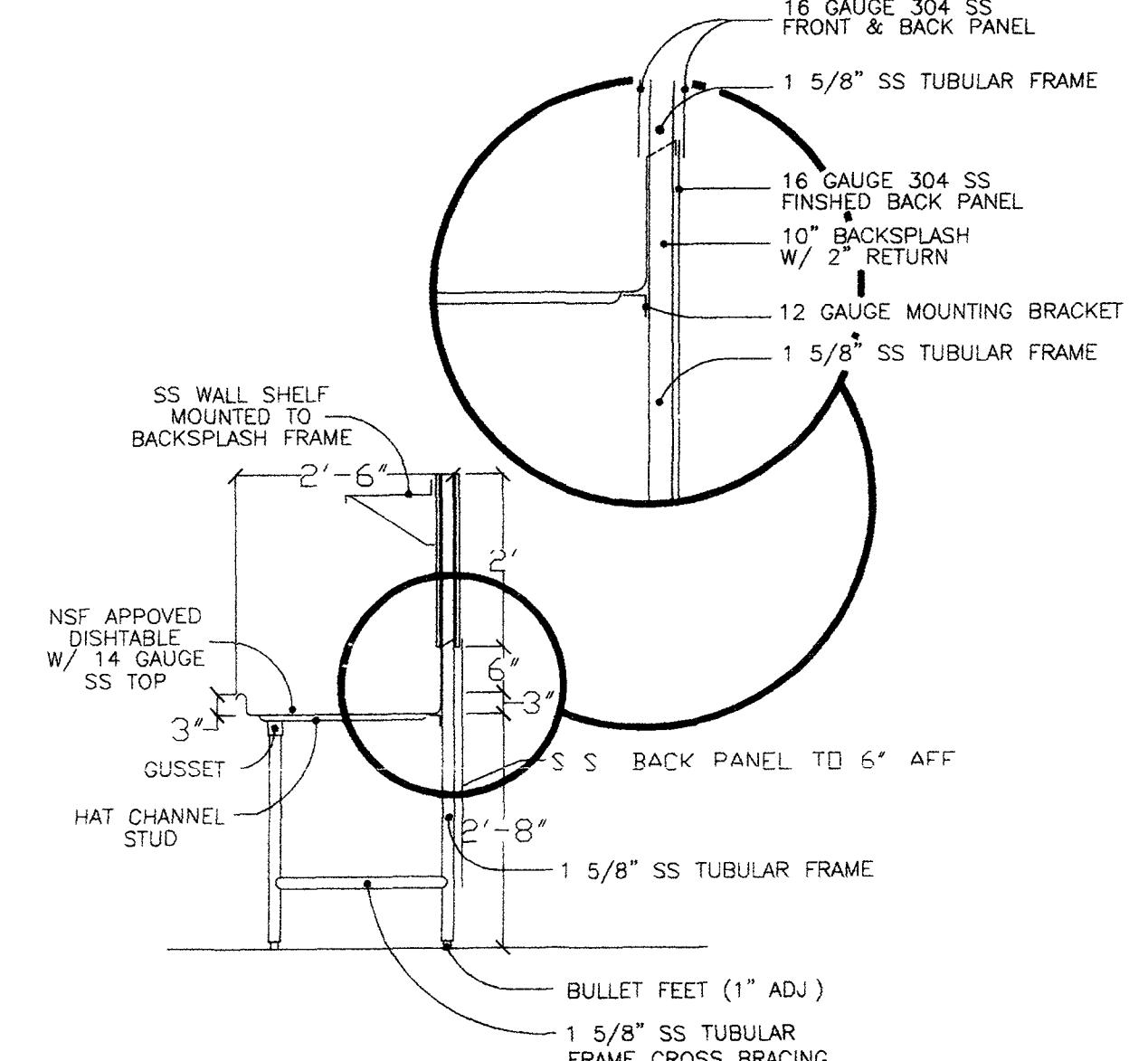
4 SUPPORT COOK LINE SECTION
FS-2.2
SCALE: 1/2" = 1'-0"



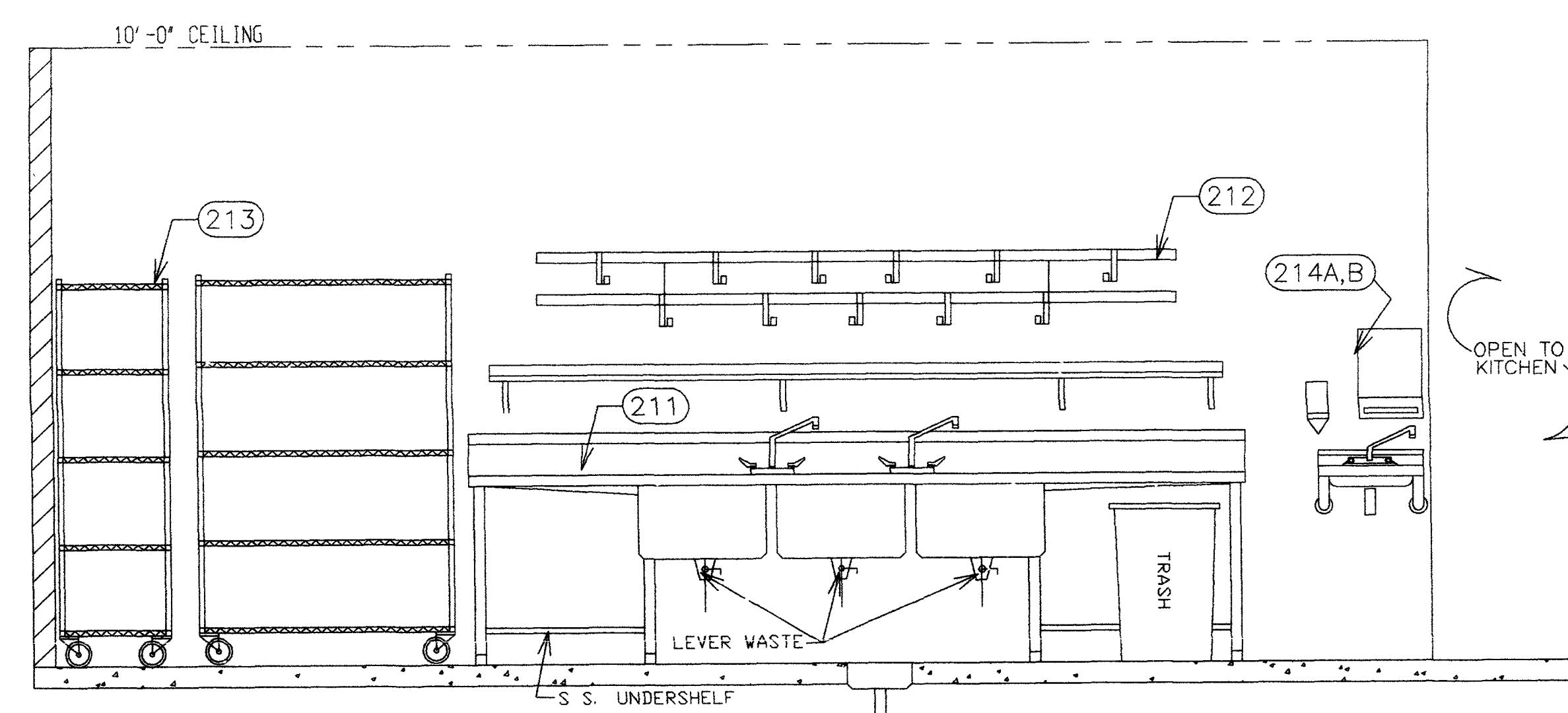
3 SUPPORT COOK LINE ELEVATION
FS-2.2
SCALE: 1/2" = 1'-0"



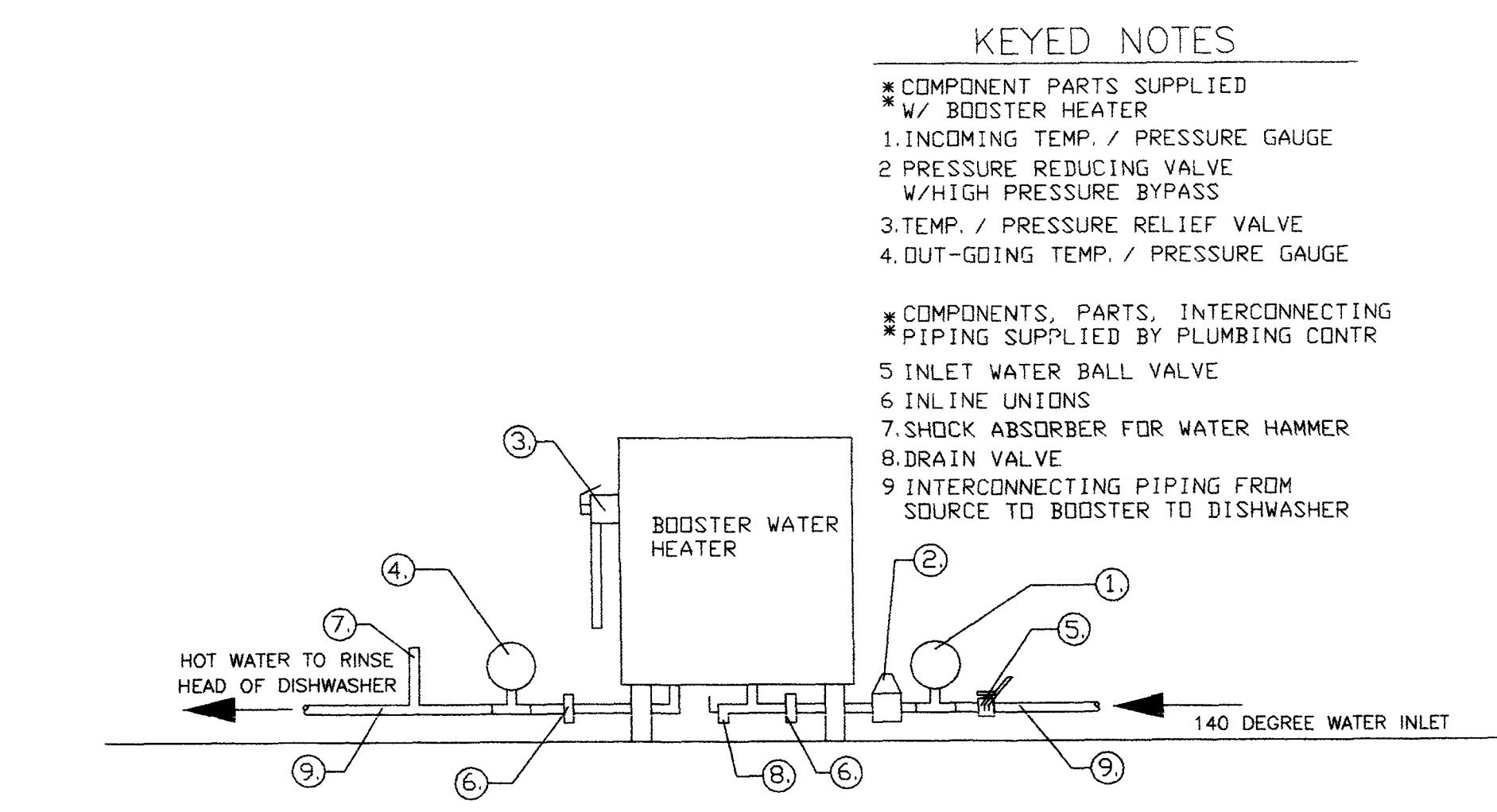
5 WARE WASHING ELEVATION
FS-2.2
SCALE: 1/2" = 1'-0"



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, 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

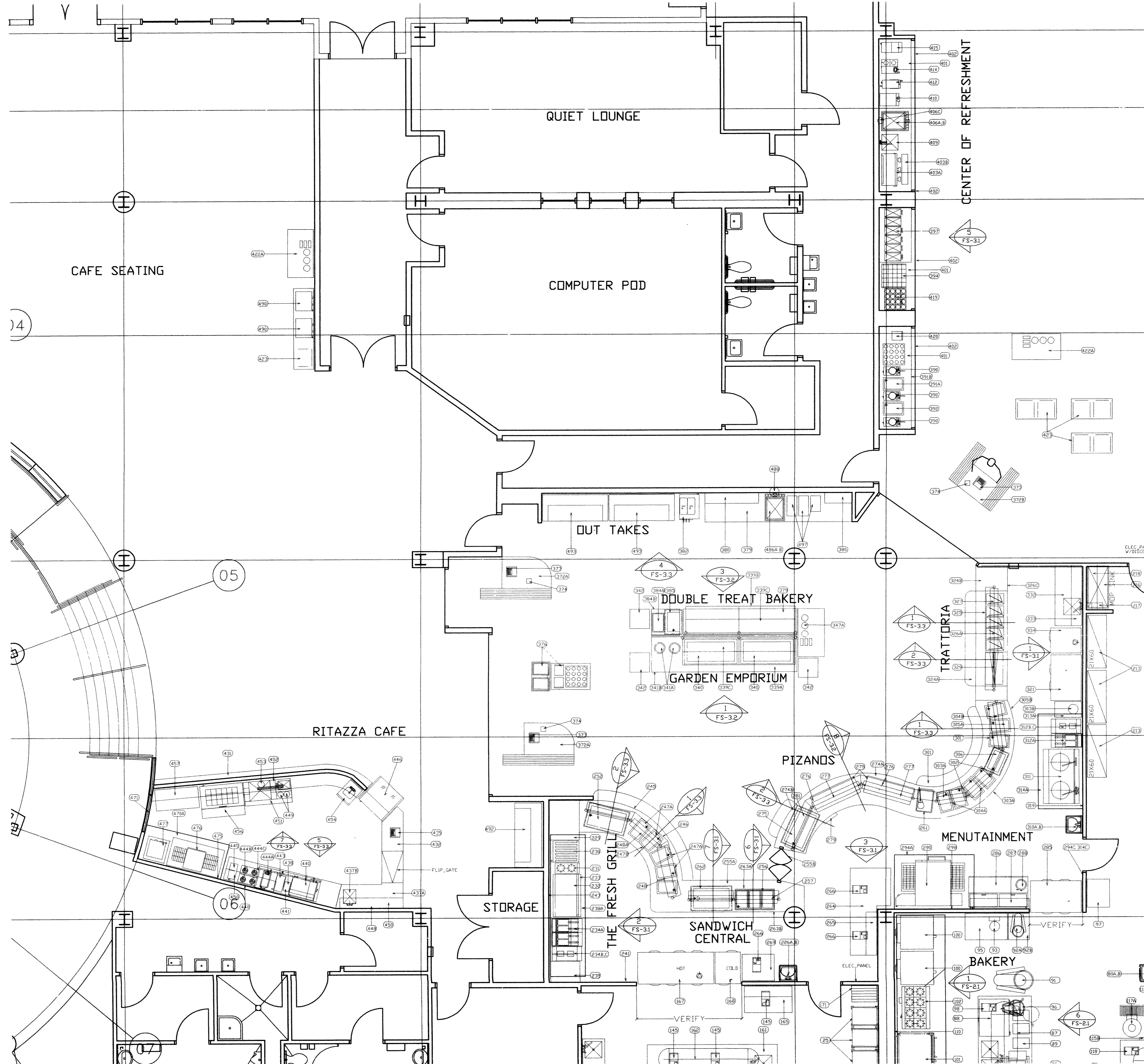
SOURCE TO BOOSTER TO DISHWASHER

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1	REVISION_1	9/29/03
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SOCORRO, NEW MEXICO		
STUDENT SERVICES BUILDING		
NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY		
PROJECT NO.	99048	DATE SEPTEMBER 29, 2003

KITCHEN_ELEVATIONS
DRAWING NO.
FS-2.2

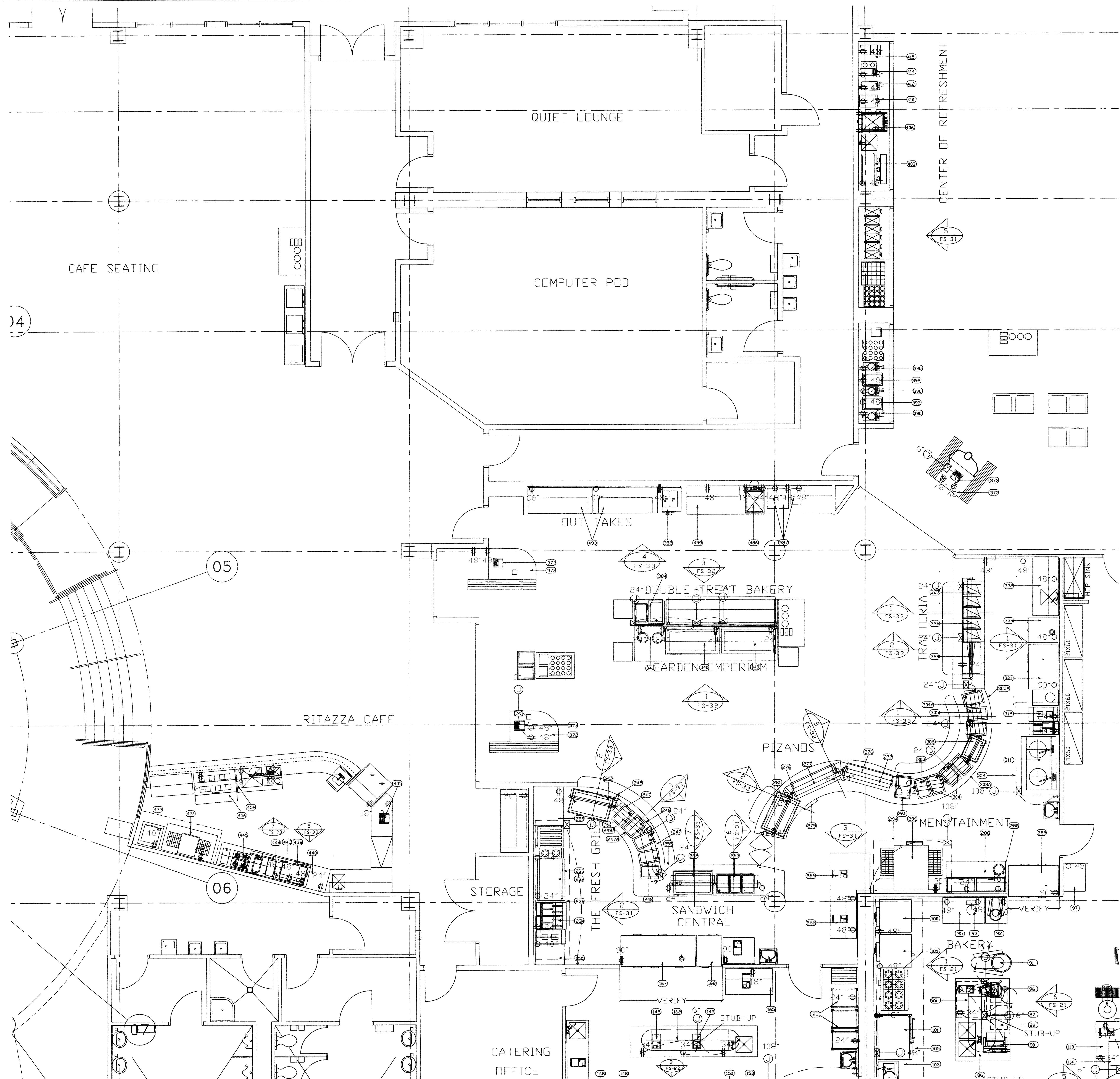


1
ENLARGED RITAZZI CAFE AND SERVERY FLOOR PLAN
SCALE: 1/4" = 1'-0"

BPLW		Architects & Engineers, Inc.
6200 Uptown 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		
FOODSERVICE GENERAL NOTES		
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1 REVISION_1 REV.		9/29/03 DATE
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SOCORRO, NEW MEXICO STUDENT SERVICES BUILDING		
NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY		
PROJECT NO. 99048		DATE SEPTEMBER 29, 2003
ENLARGED_RITAZZI_CAFE_AND SERVERY_FLOOR_PLAN		
DRAWING NO.		FS-3.0

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1 CANTEEN AND SERVERY ELECTRIC ROUGH-IN PLAN
FS-3.0E SCALE: 1/4" = 1'-0"

GENERAL NOTES

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5. ALL DIMENSIONS ARE FINISHED DIMENSIONS, UNLESS OTHERWISE NOTED.

REMARKS COLUMNS SEE NOTES (#--)

- WALL BACKING, BLOCKING, REINFORCEMENTS REQUIRED TO HOLD, SUPPORT OR SUSPEND EQUIPMENT GEN CONTR. 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 SHOP DRAWINGS SHOWING REQUIRED LOCATIONS AND WEIGHT OF EQUIPMENT.
- FIRE SUPPRESSION SYSTEMS SHALL BE SPECIFIED TO BE SUPPLIED WITH GAS SHUT-OFF VALVE AUTOMATIC 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.
- 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.
- 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 BEHIND WALK-INS, INSTALLATION TO BE PER DETAIL & MPG 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 CONTRACTOR
- 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 BY GENERAL CONTR. MECHANICAL SUB-CONTR. IN ACCORDANCE WITH MECHANICAL ENGINEERS PLANS AND SPECIFICATIONS AND IN ACCORDANCE WITH NFPA-16, FIRE CODES AND ALL LOCAL CODES
- WATER CONNECTIONS: FINAL AND INTER-CONNECTIONS TO BE MADE 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.) TO VERIFY ALL UTILITIES ARE PROVIDED WITH ALL MATERIALS AND CONTRACTOR AND SUPPLIER PROVIDE TECHNICAL SUPPORT, COORDINATING WITH GENERAL CONTR. AND HIS SUB-CONTR. FINAL CONNECTION REQUIREMENTS

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

SERVERY AND RITAZZI CAFE
ELECTRICAL ROUGH-IN PLAN

DRAWING NO.

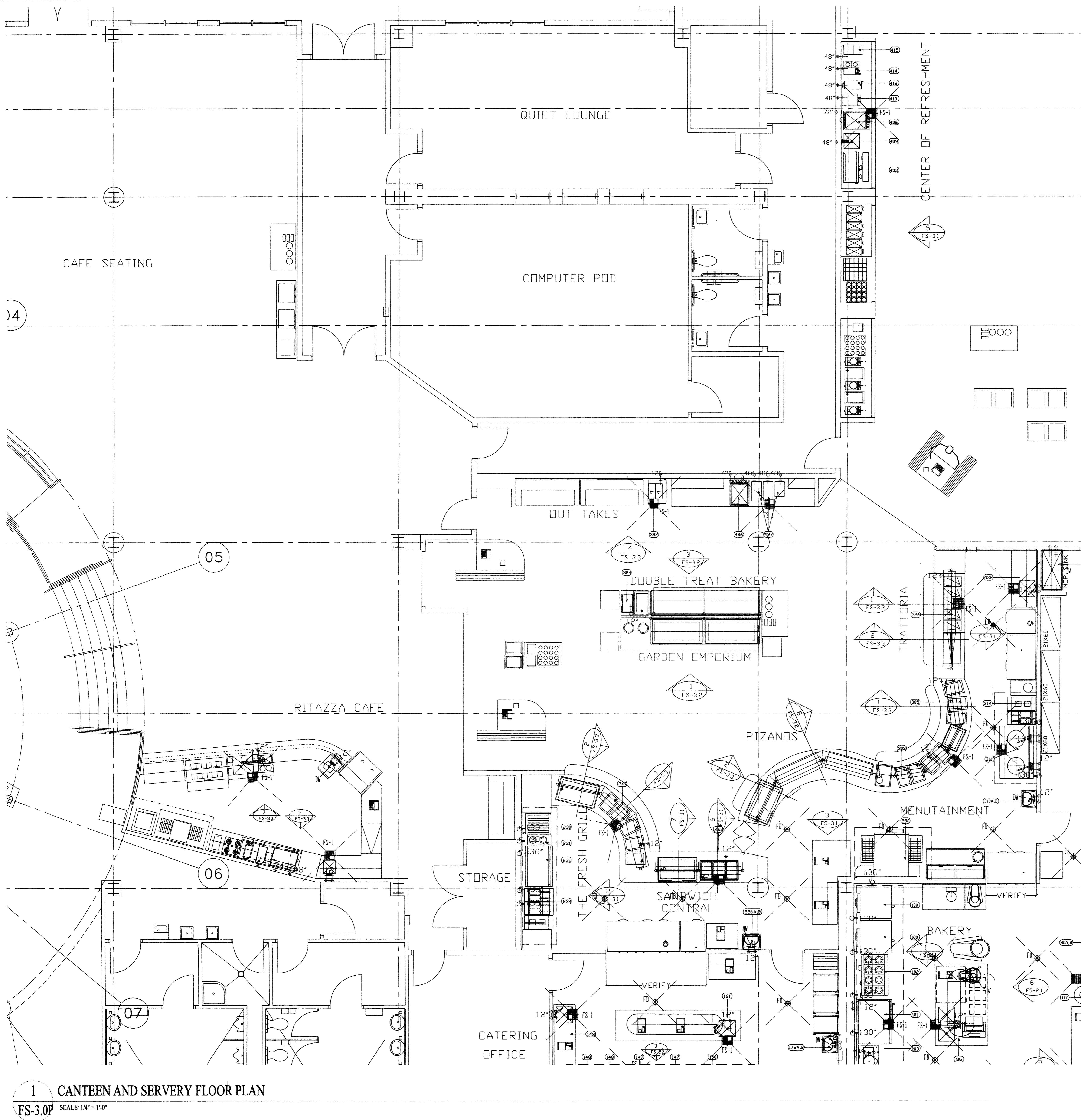
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- FIRE SUPPRESSION SYSTEMS SHALL BE SPECIFIED TO BE SUPPLIED WITH GAS SHUT-OFF VALVE, AUTOMATIC TYPE, IN CASE OF A COOKING OR HOOD FIRE. IT SHALL BE SUPPLIED WITH THE FIRE SYSTEM AND INSTALLED IN A ACCESSIBLE LOCATION BY GEN CONTR PLUMBING CONTR.
- 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
- CASH REGISTER, COMPUTER (P.O.S.), POINT OF SALE SYSTEMS: GEN CONTR. ELBC. 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.
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- 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).

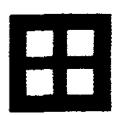
- MATERIAL CONNECTIONS TO FOODSERVICE EQUIPMENT (PLUMBING, ELECTRICAL, MECHANICAL) ARE THE RESPONSIBILITY OF THE EQUIPMENT SUPPLIER (GENERAL CONTRACTOR AND HIS SUB-CONTRACTORS (PLUMBING, ELECTRICAL, MECHANICAL SUB-CONTRACTORS), TO INCLUDE ALL MATERIALS REQUIRED TO MAKE THOSE FINAL AND INTER-CONNECTIONS
- DIRECT WASTE AND IN-DIRECT WASTE LINES ARE NOT SUPPLIED WITH EQUIPMENT
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- PLUMBING CONTR. IN-DIRECT WASTE LINES ARE TO EXTEND TO F.S. (FLOOR SINKS) WITH NO REDUCTION IN LINE SIZE
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- 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 MADE 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 PER PLANS AND SPECIFICATIONS. CONTRACTORS ARE REQUIRED TO GET ALL REQUIRED PERMITS "PRIOR" TO PERFORMING AND WORK SPECIFIED ARE REQUIRED TO 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	CEMENT	HSC	FS-1
CDW	CAN. WASH, WASH. SINK, VITRACET, VITRACON BREAKER	CV	FS-2
DW	DIRECT WASTE CONNECTION	HV	FS-3
EL	ELBOW	G	FS-4
FS-1	FLUSH SINK, WITH REMOVABLE 1/4" GRATE	FD	FS-5
FS-2	FLUSH SINK, WITH REMOVABLE 3/4" GRATE	FD	FS-6
FS-3	FLUSH SINK, WITH REMOVABLE 1/2" GRATE	FD	FS-7
FS-4	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-8
FS-5	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-9
FS-6	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-10
FS-7	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-11
FS-8	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-12
FS-9	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-13
FS-10	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-14
FS-11	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-15
FS-12	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-16
FS-13	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-17
FS-14	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-18
FS-15	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-19
FS-16	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-20
FS-17	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-21
FS-18	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-22
FS-19	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-23
FS-20	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-24
FS-21	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-25
FS-22	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-26
FS-23	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-27
FS-24	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-28
FS-25	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-29
FS-26	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-30
FS-27	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-31
FS-28	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-32
FS-29	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-33
FS-30	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-34
FS-31	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-35
FS-32	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-36
FS-33	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-37
FS-34	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-38
FS-35	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-39
FS-36	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-40
FS-37	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-41
FS-38	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-42
FS-39	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-43
FS-40	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-44
FS-41	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-45
FS-42	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-46
FS-43	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-47
FS-44	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-48
FS-45	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-49
FS-46	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-50
FS-47	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-51
FS-48	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-52
FS-49	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-53
FS-50	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-54
FS-51	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-55
FS-52	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-56
FS-53	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-57
FS-54	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-58
FS-55	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-59
FS-56	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-60
FS-57	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-61
FS-58	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-62
FS-59	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-63
FS-60	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-64
FS-61	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-65
FS-62	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-66
FS-63	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-67
FS-64	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-68
FS-65	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-69
FS-66	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-70
FS-67	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-71
FS-68	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-72
FS-69	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-73
FS-70	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-74
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FS-74	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-78
FS-75	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-79
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FS-77	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-81
FS-78	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-82
FS-79	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-83
FS-80	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-84
FS-81	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-85
FS-82	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-86
FS-83	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-87
FS-84	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-88
FS-85	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-89
FS-86	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-90
FS-87	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-91
FS-88	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-92
FS-89	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-93
FS-90	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-94
FS-91	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-95
FS-92	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-96
FS-93	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-97
FS-94	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-98
FS-95	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-99
FS-96	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-100
FS-97	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-101
FS-98	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-102
FS-99	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-103
FS-100	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-104
FS-101	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-105
FS-102	FLUSH SINK, WITH REMOVABLE 1/2" ANTI-SLIP GRATE	FD	FS-106
FS-103	FLUSH SINK, WITH REMOVABLE 3/4" ANTI-SLIP GRATE	FD	FS-107
FS-104	FLUSH SINK, WITH REMOVABLE 1/4" ANTI-SLIP GRATE	FD	FS-108
FS-105</			



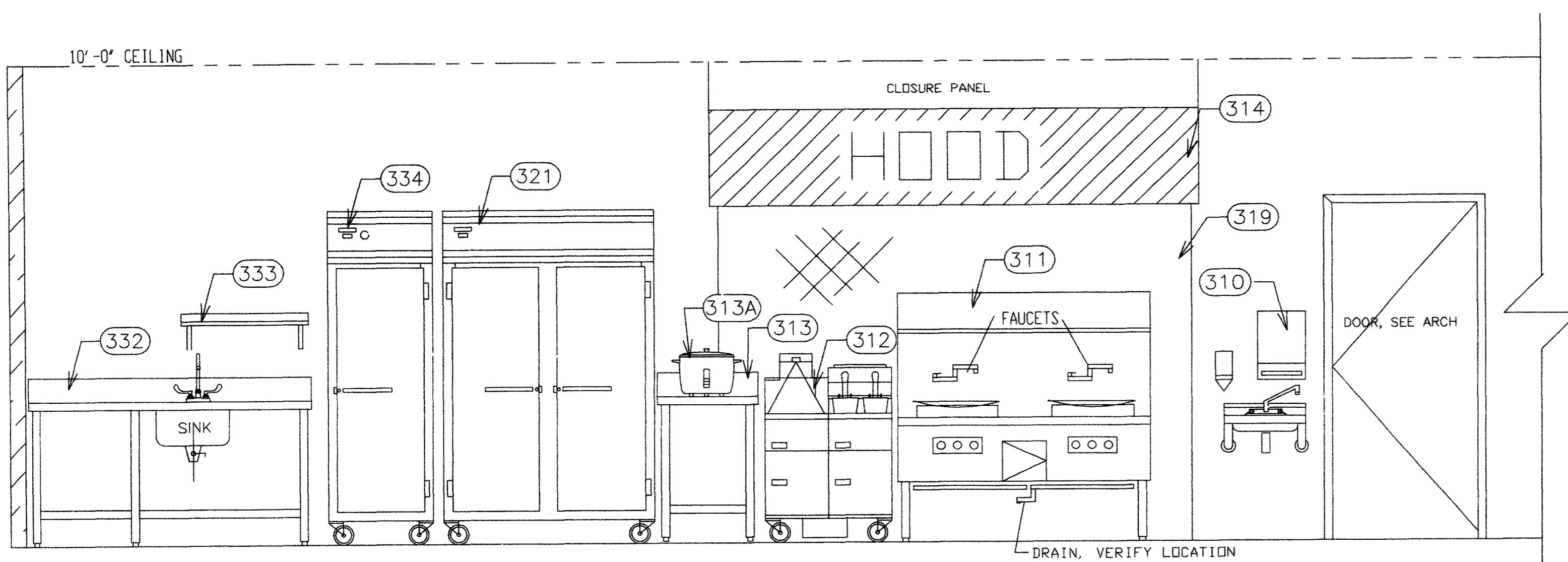
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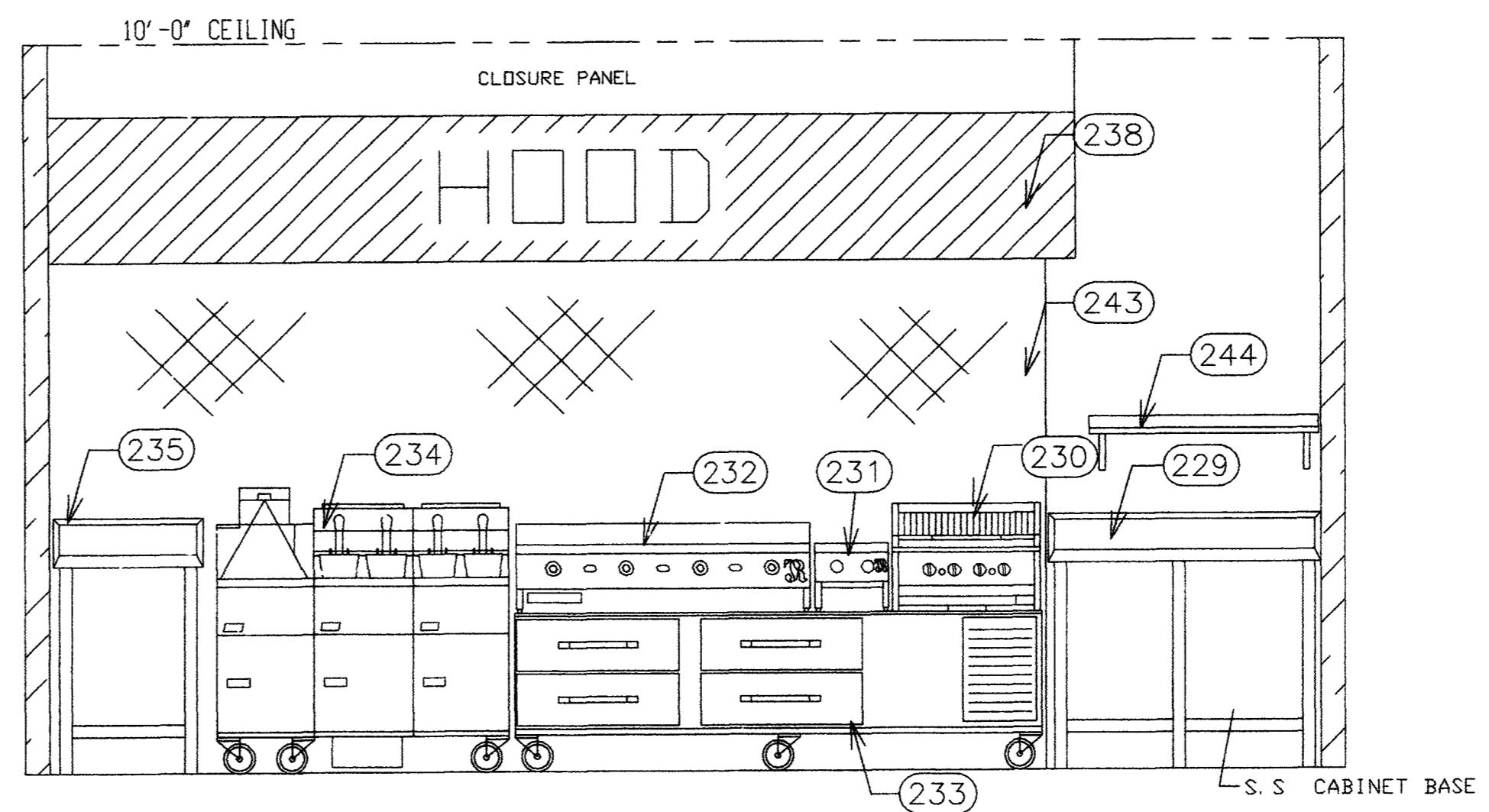
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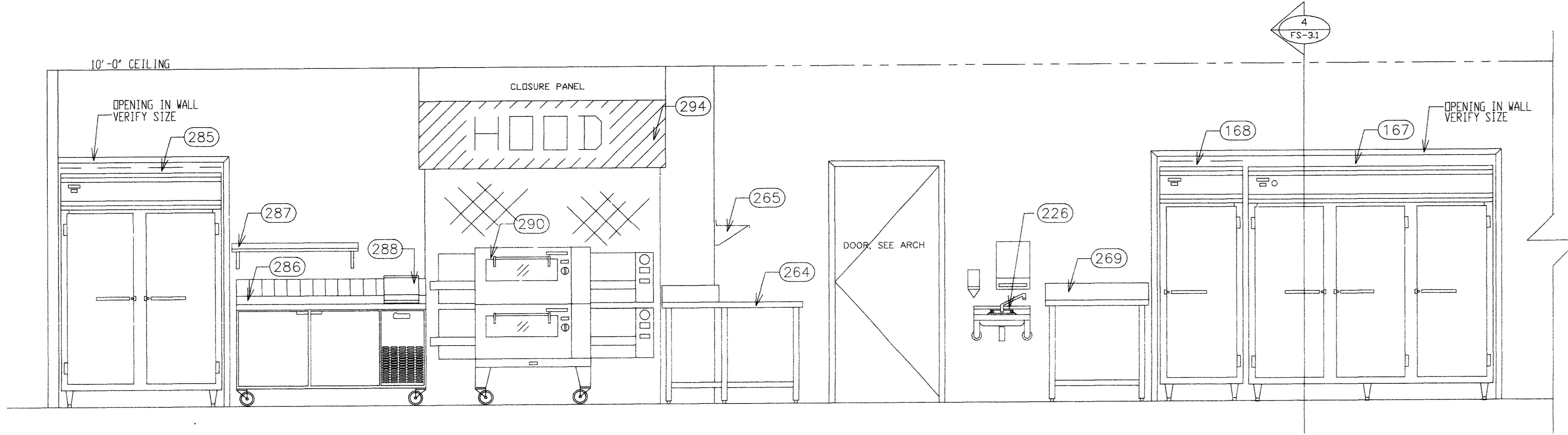
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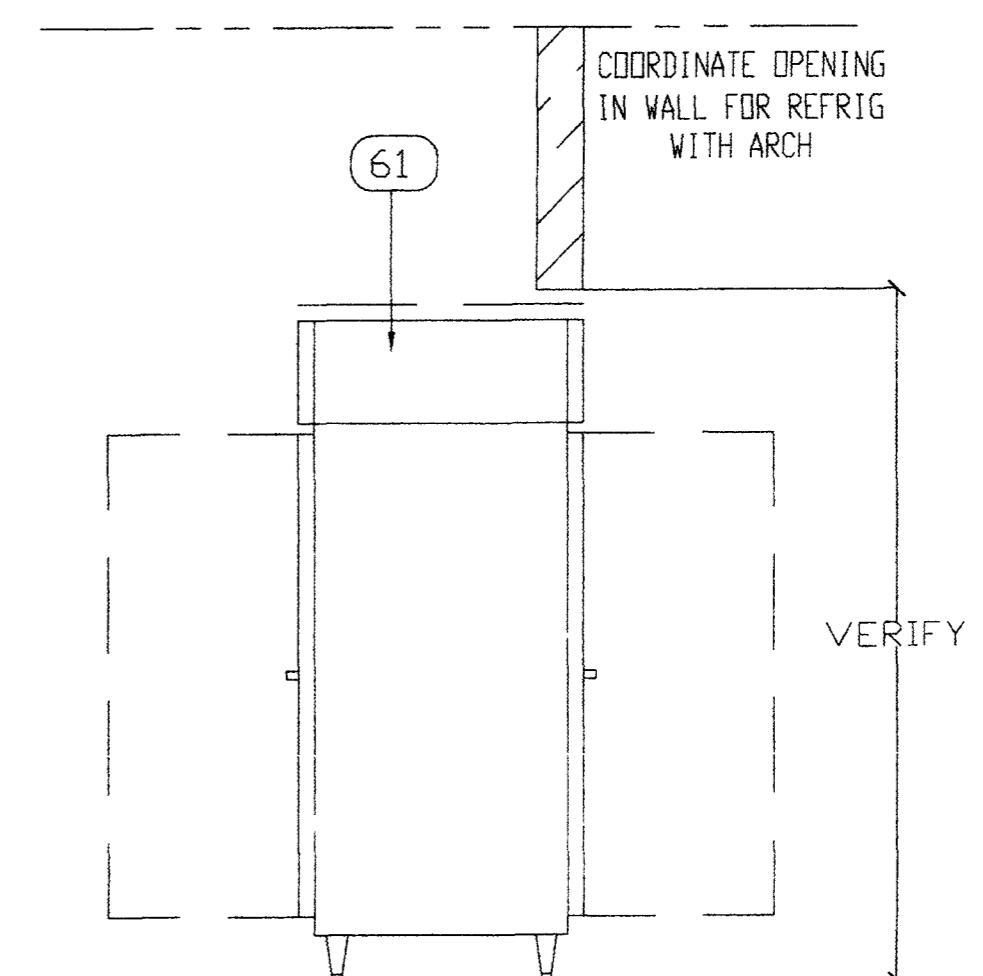
1 TRATTORIA AND MENUTAINMENT COOK LINE ELEVATION
FS-3.1 SCALE: 1/2" = 1'-0"



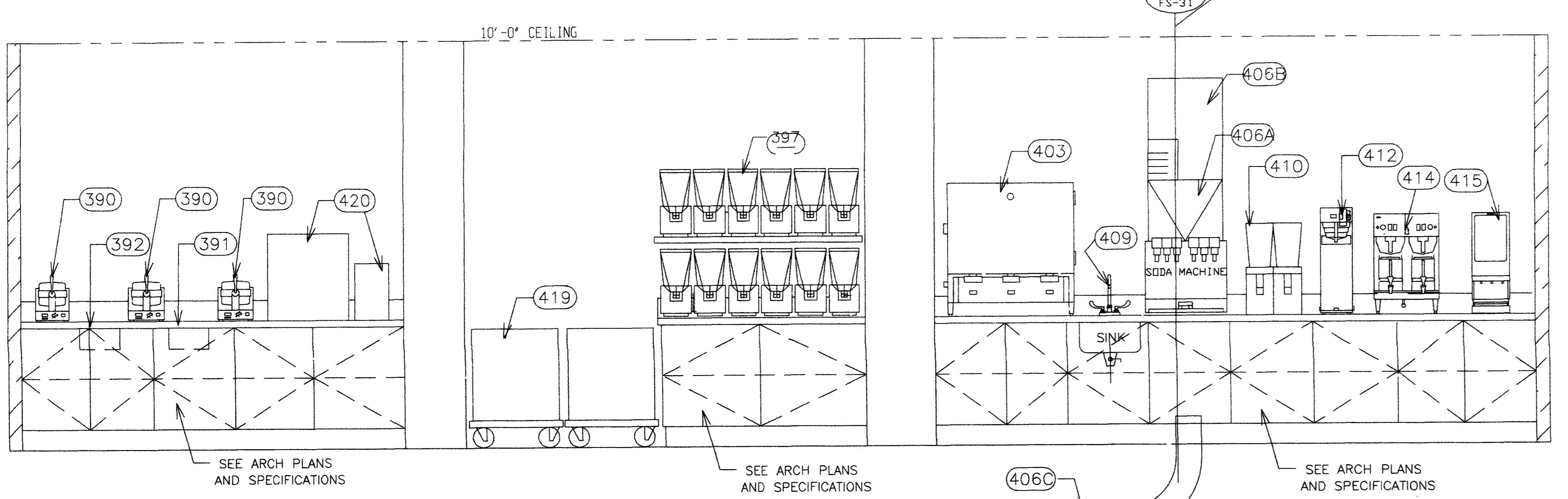
2 THE FRESH GRILL COOK LINE ELEVATION
FS-3.1 SCALE: 1/2" = 1'-0"



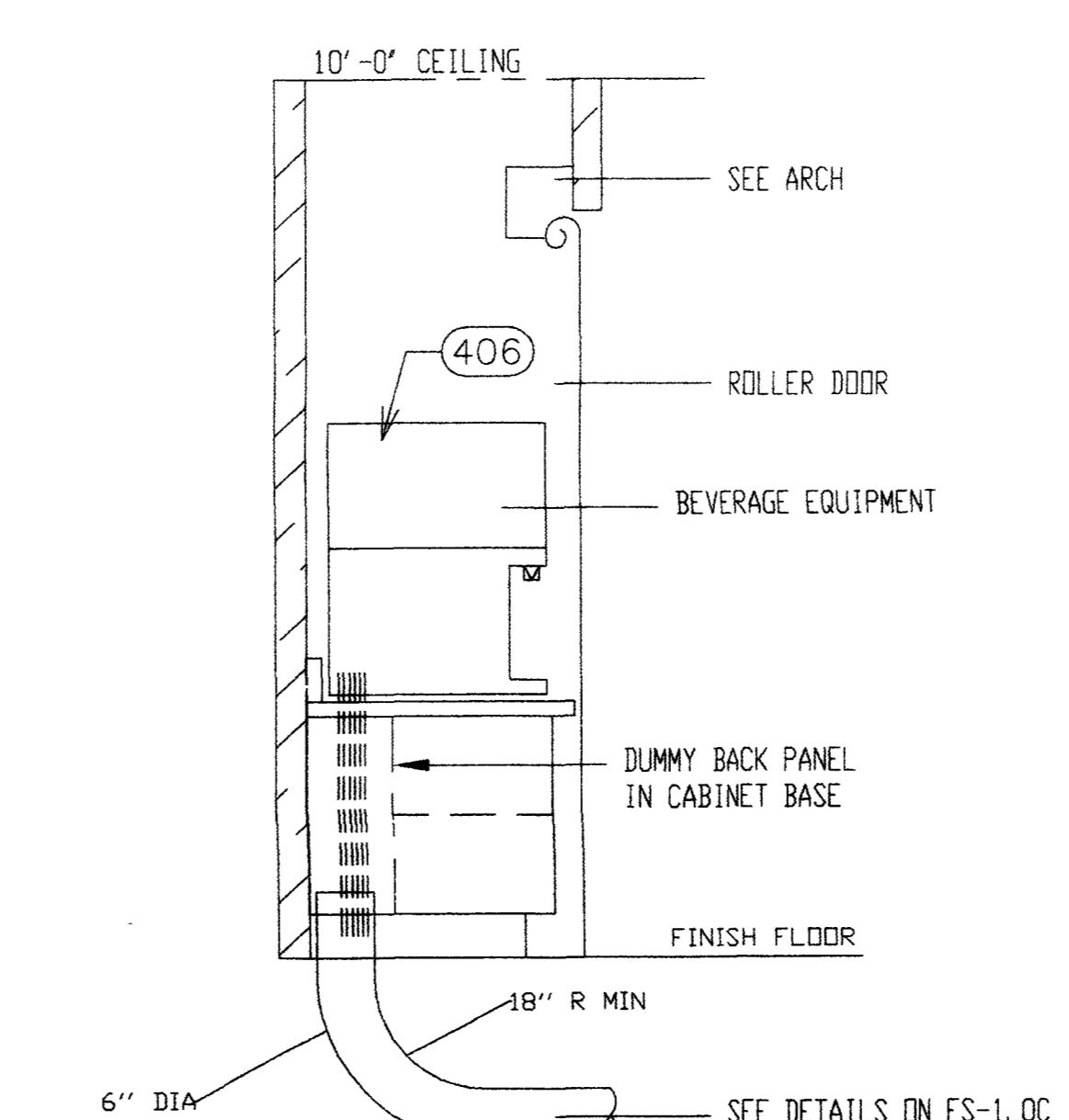
3 PIZANOS COOK LINE AND SANDWICH CENTRAL BACK COUNTER ELEVATION
FS-3.1 SCALE: 1/2" = 1'-0"



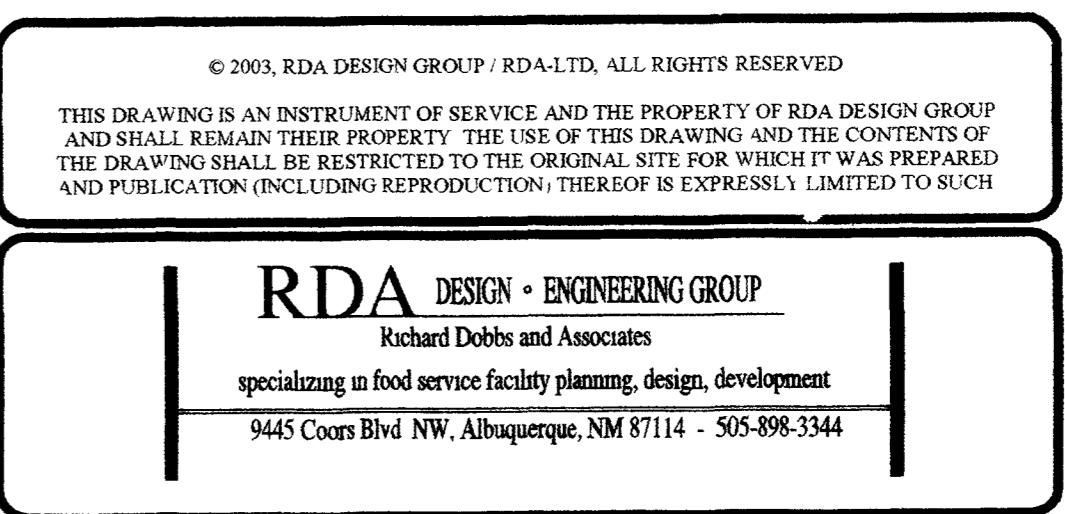
4 PASS THRU SECTION
FS-3.1 SCALE: 1/2" = 1'-0"



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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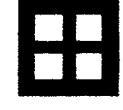
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PROJECT NO. 99048 DATE SEPTEMBER 29, 2003

SERVERY_ELEVATIONS

DRAWING NO. FS-3.1

FS-3.1



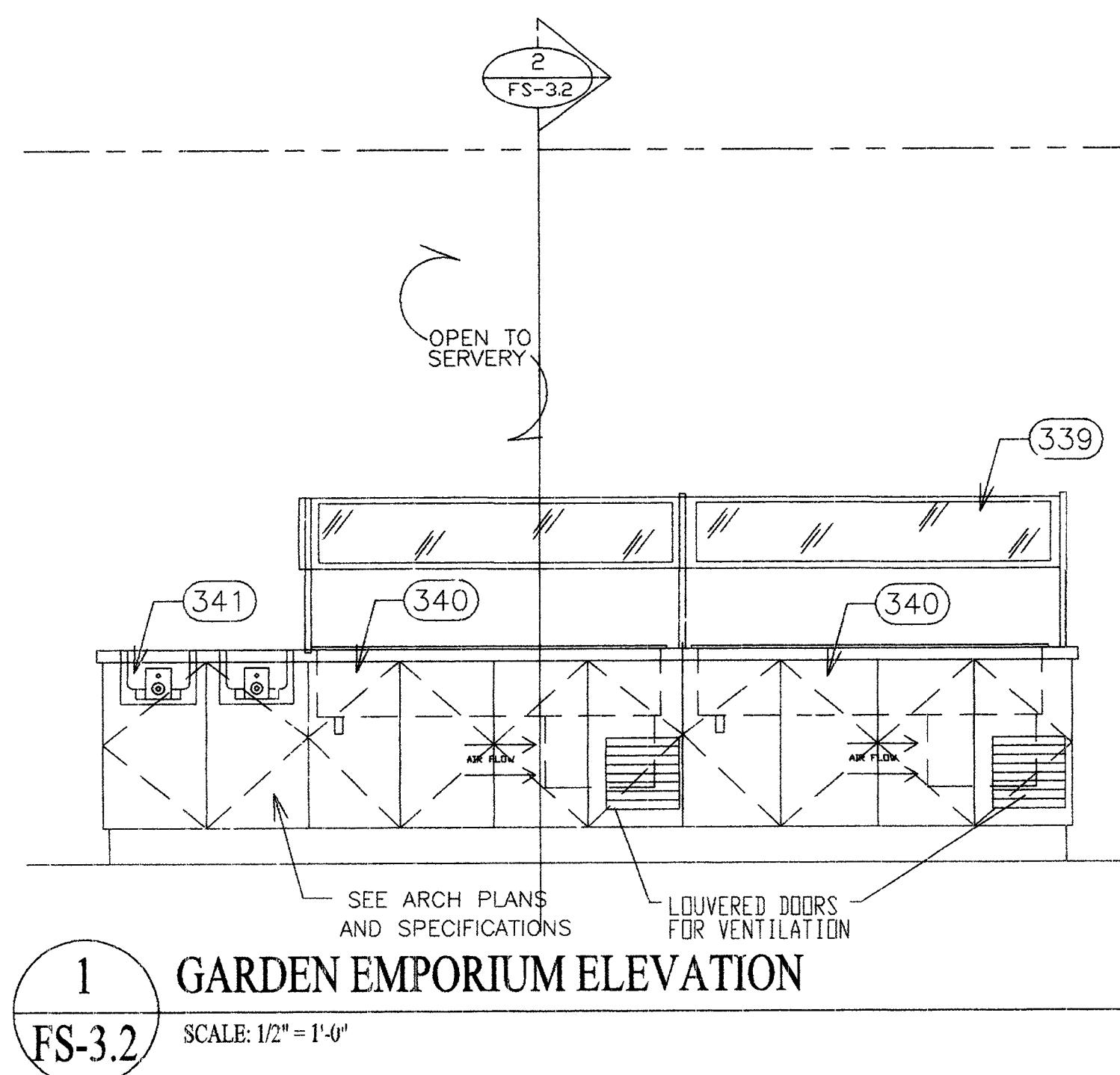
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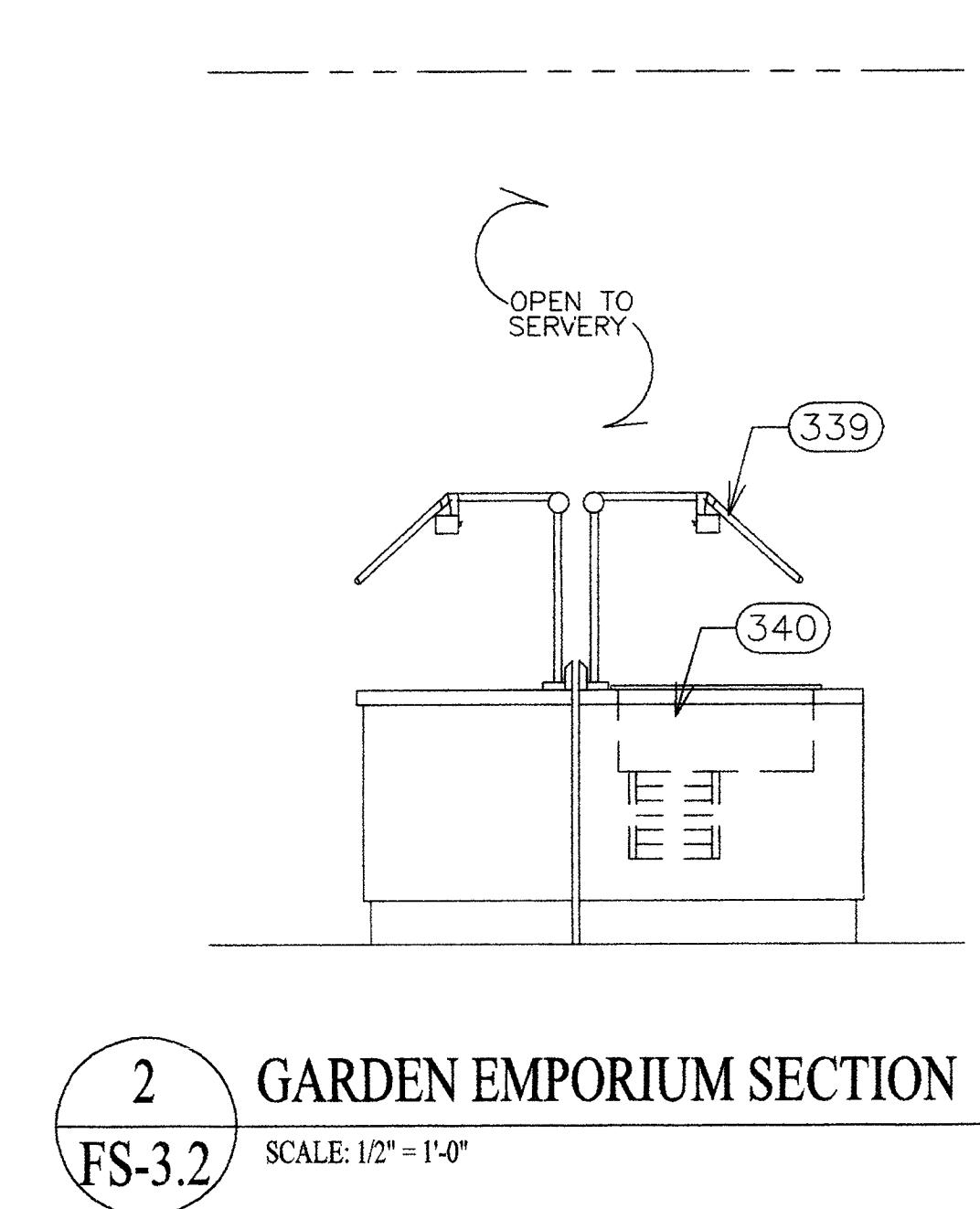
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1 GARDEN EMPORIUM ELEVATION

FS-3.2

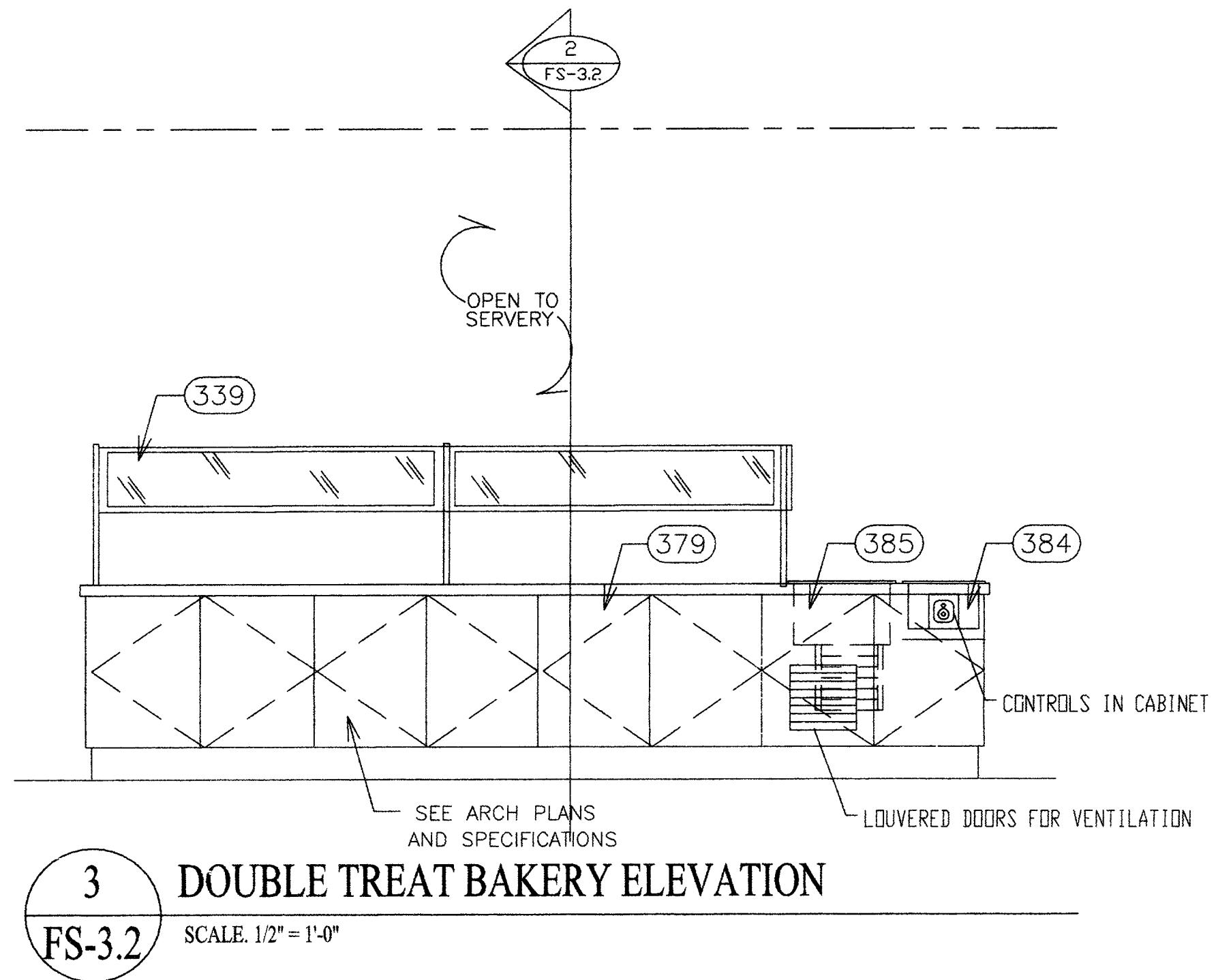
SCALE: 1/2" = 1'-0"



2 GARDEN EMPORIUM SECTION

FS-3.2

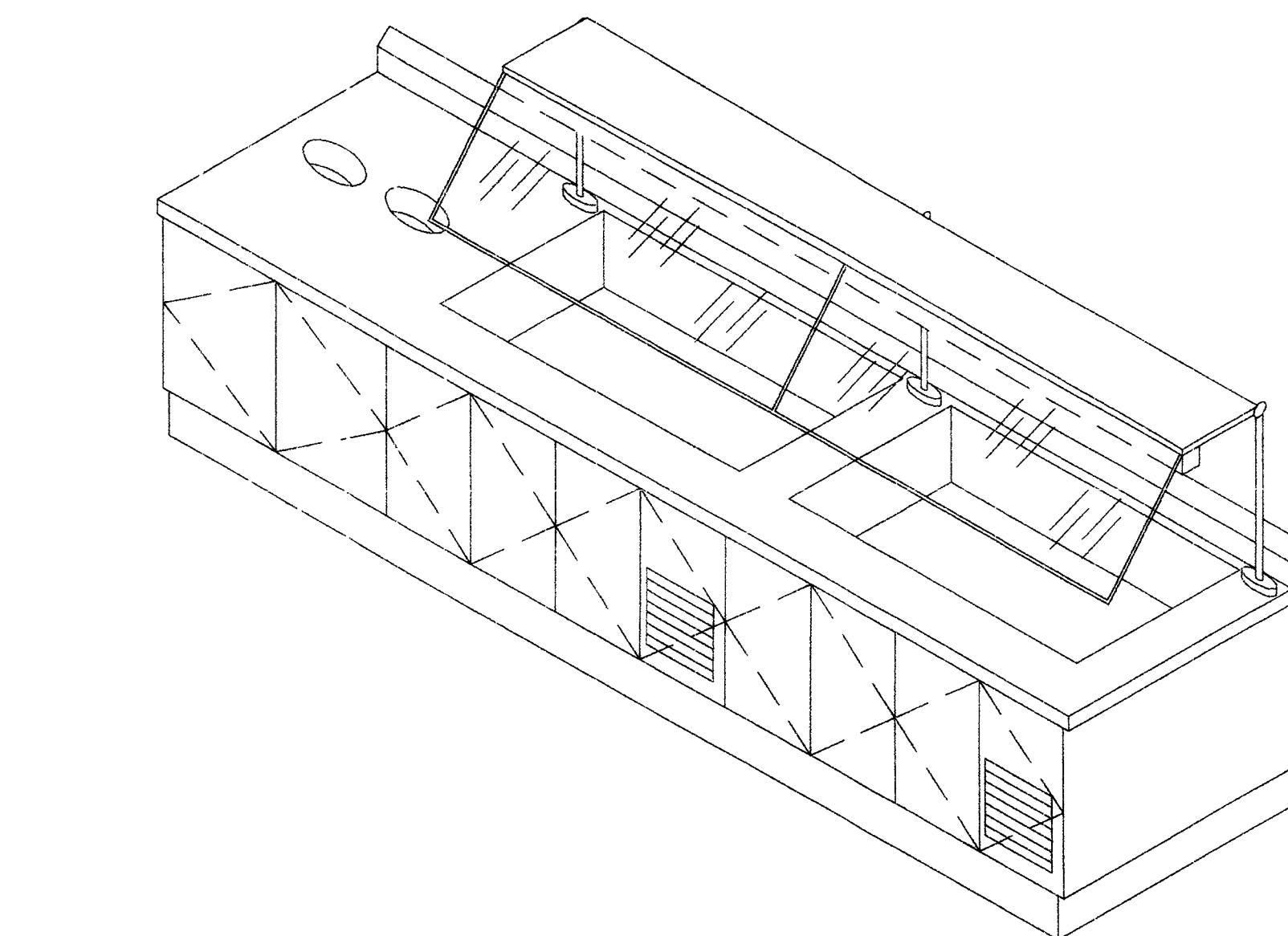
SCALE: 1/2" = 1'-0"



3 DOUBLE TREAT BAKERY ELEVATION

FS-3.2

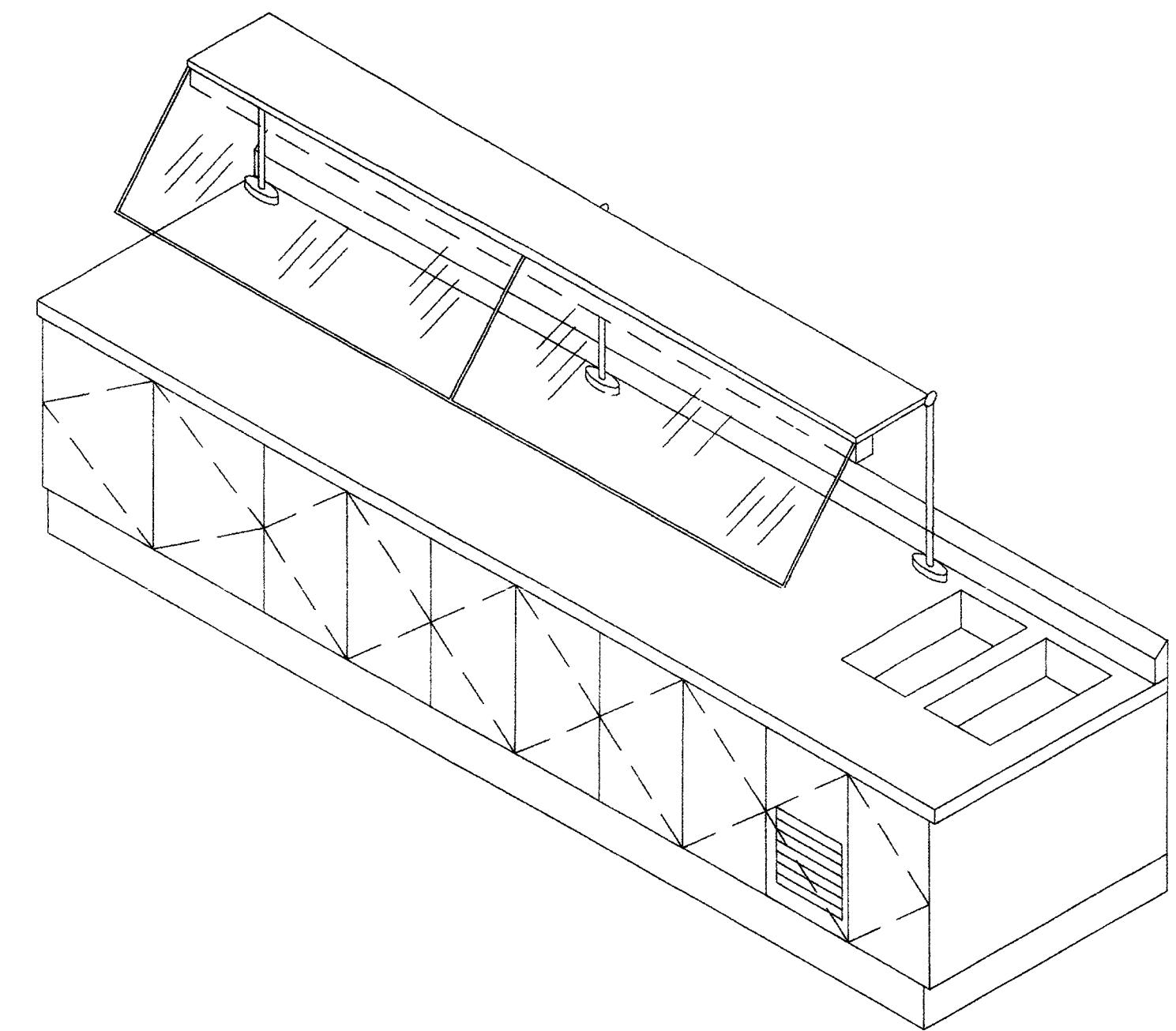
SCALE: 1/2" = 1'-0"



4 GARDEN EMPORIUM ISOMETRIC

FS-3.2

SCALE 1/2" = 1'-0"

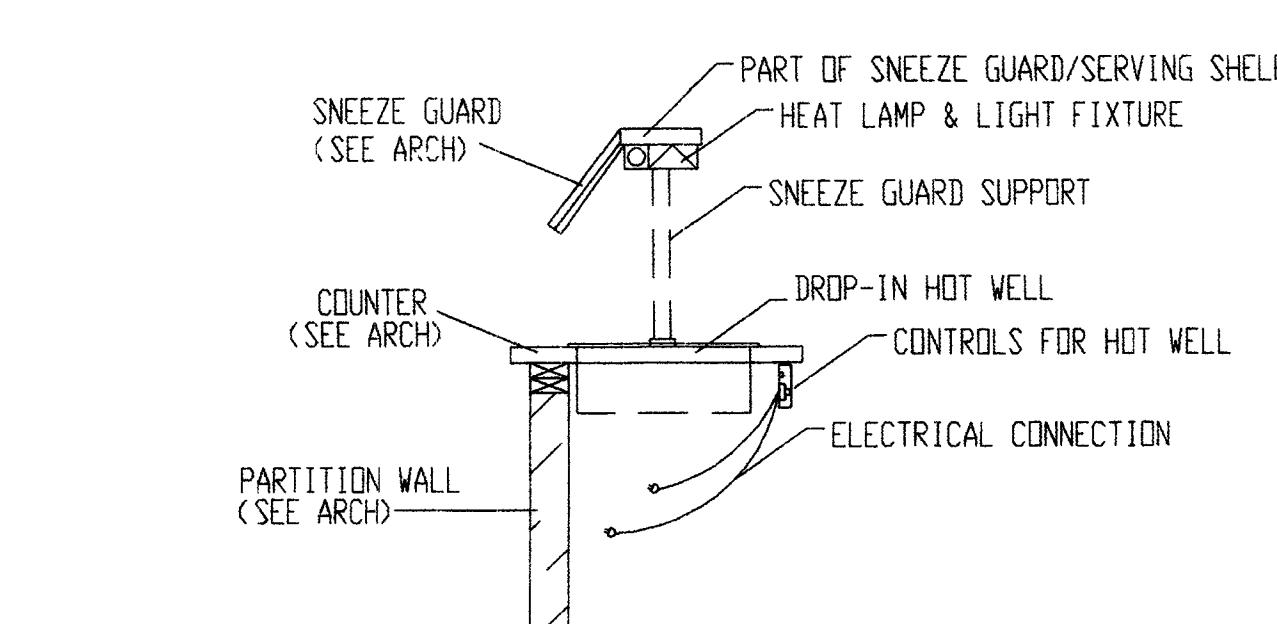


5 DOUBLE TREAT BAKERY ISOMETRIC

FS-3.2

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

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

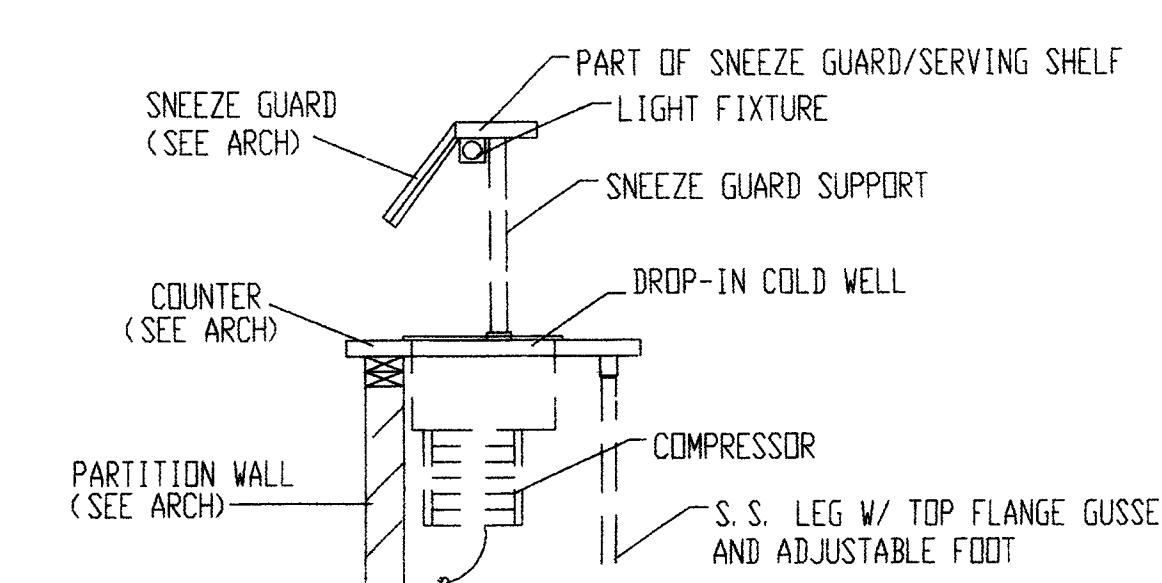


6 HOT WELL SECTION W/ NO TRAY SLIDE

FS-3.2

SCALE: NOT TO SCALE

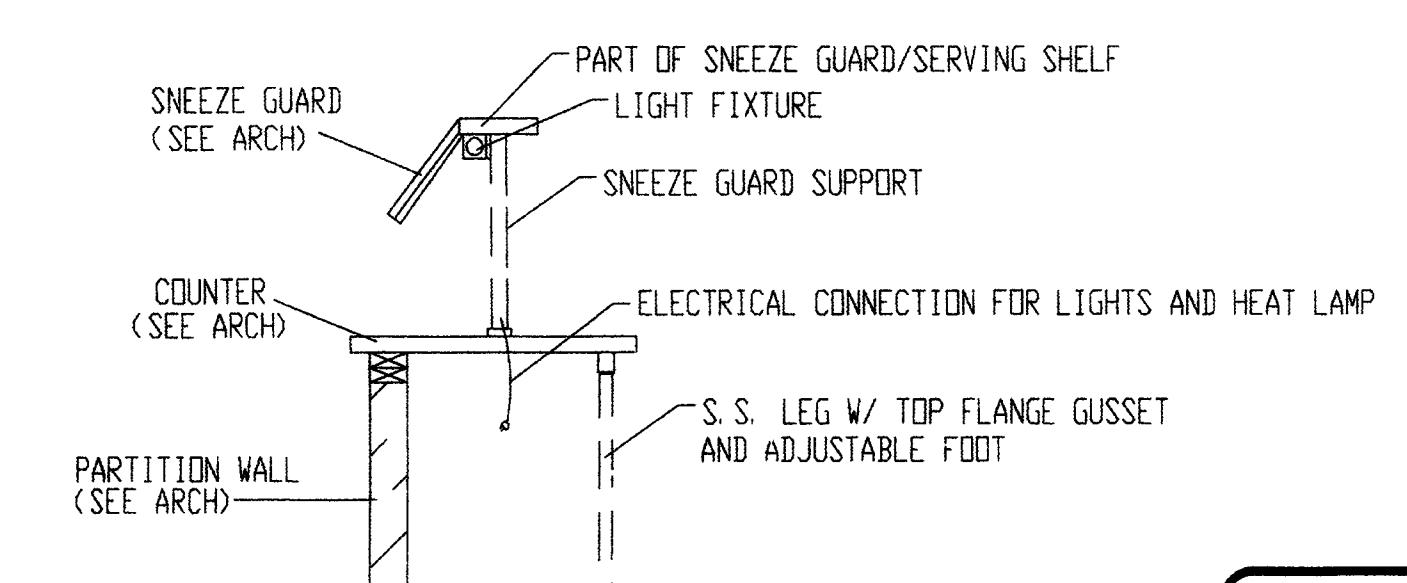
*COORDINATE CUT-OUT FOR DROP IN WITH G.C.



7 COLD WELL SECTION W/ NO TRAY SLIDE

FS-3.2

SCALE: NOT TO SCALE

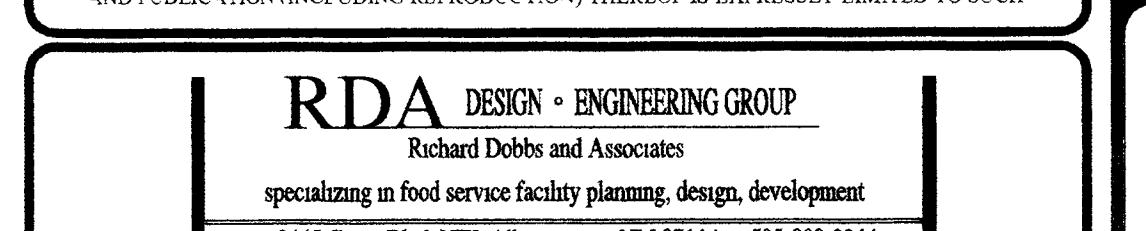


8 SOLID TOP SECTION W/ NO TRAY SLIDE

FS-3.2

SCALE: NOT TO SCALE

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1 REVISION_1 9/29/03

REV. DESCRIPTION DATE

ENGINEER ARCHITECT

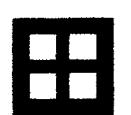
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STUDENT SERVICES
BUILDINGNEW MEXICO INSTITUTE OF MINING
AND TECHNOLOGY

PROJECT NO. 99048 DATE SEPTEMBER 29, 2003

SERVTRY_DETAILS_AND_ELEVATIONS

DRAWING NO. FS-3.2

FS-3.2



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FOODSERVICE GENERAL NOTES

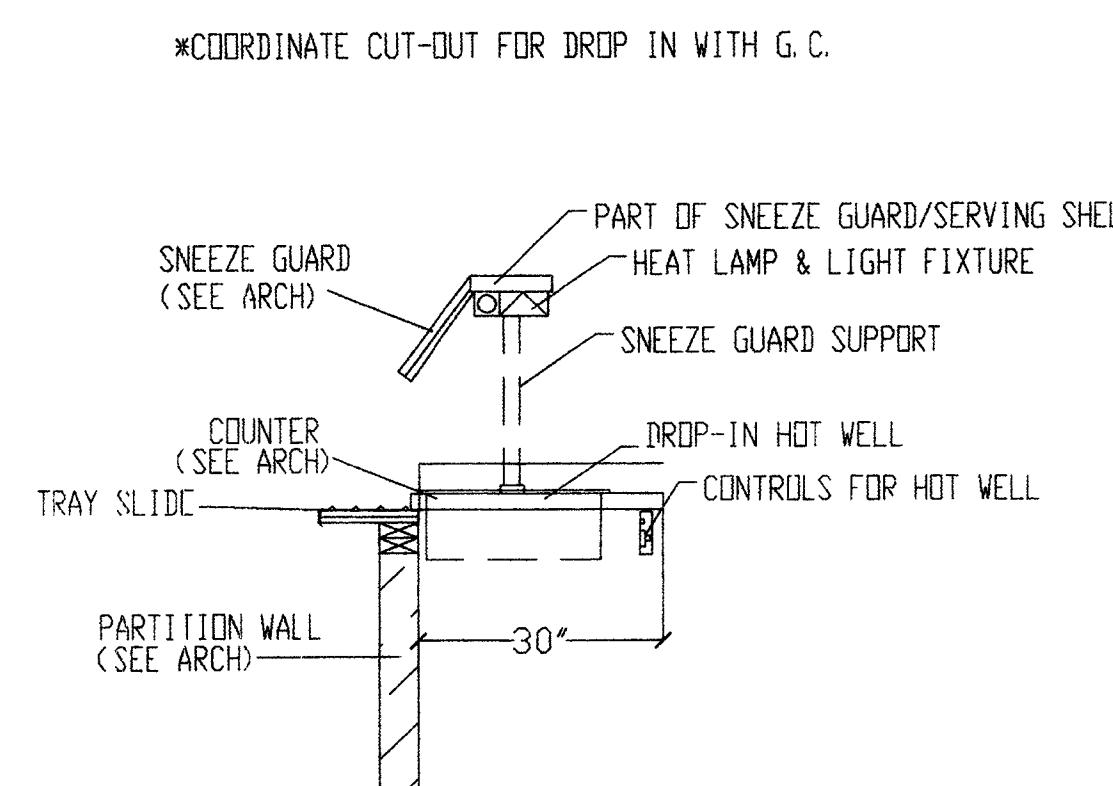
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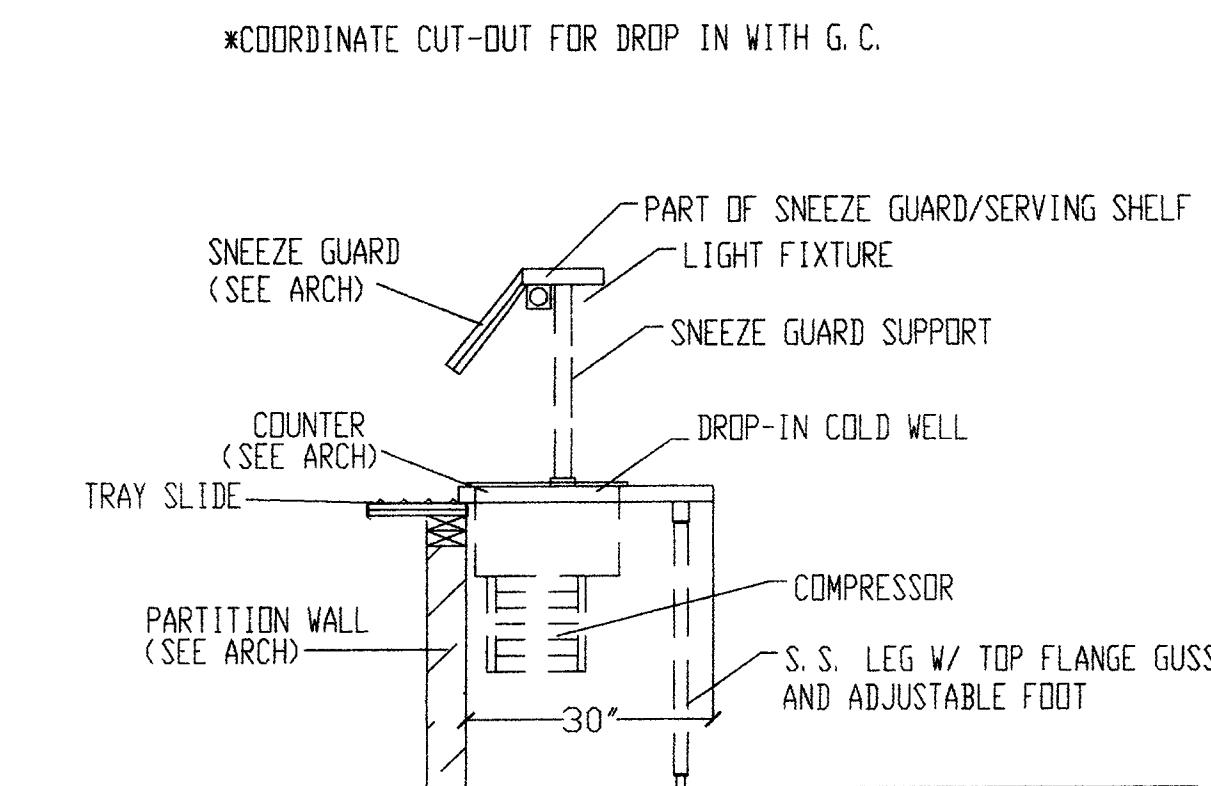
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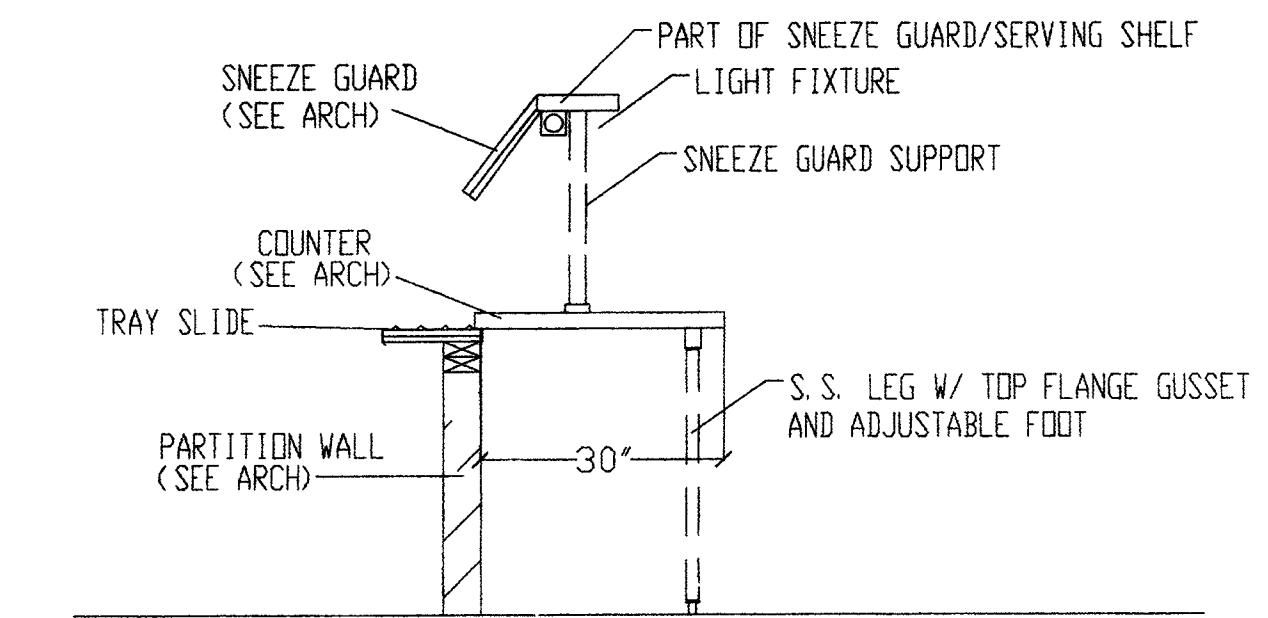
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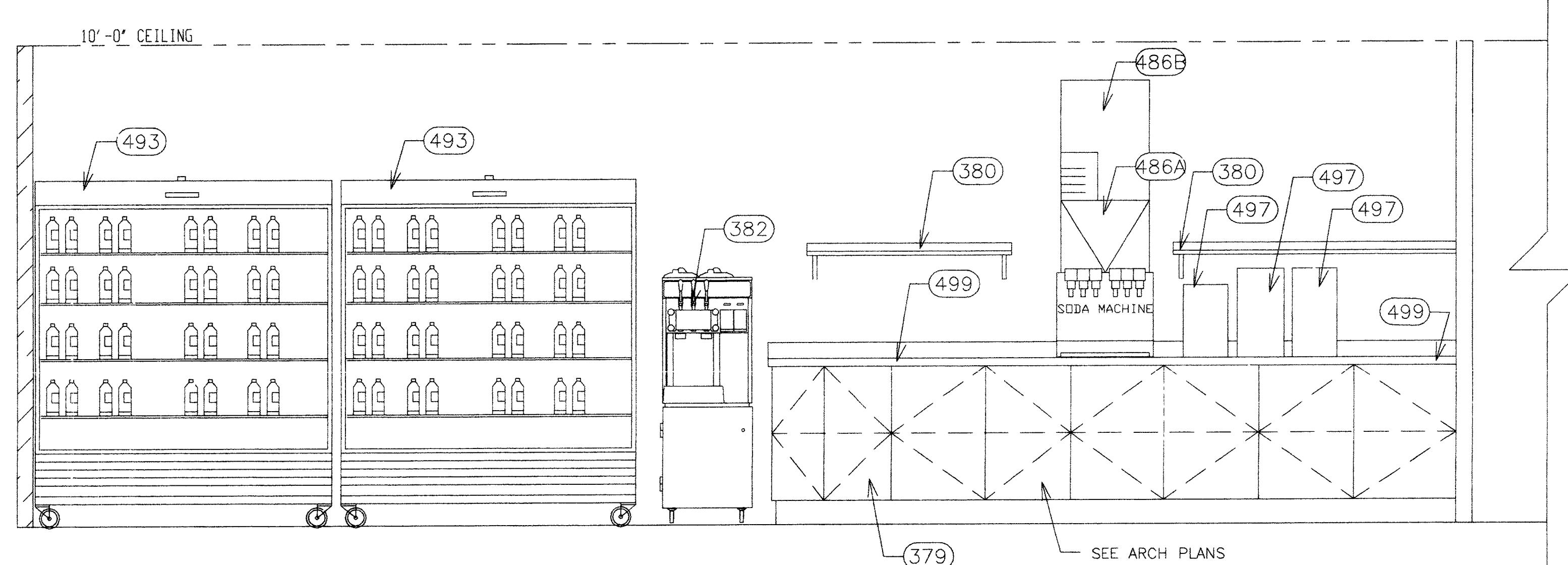
1 HOT FOOD WELL SECTION W/TRAY SLIDE
FS-3.3
SCALE: NOT TO SCALE



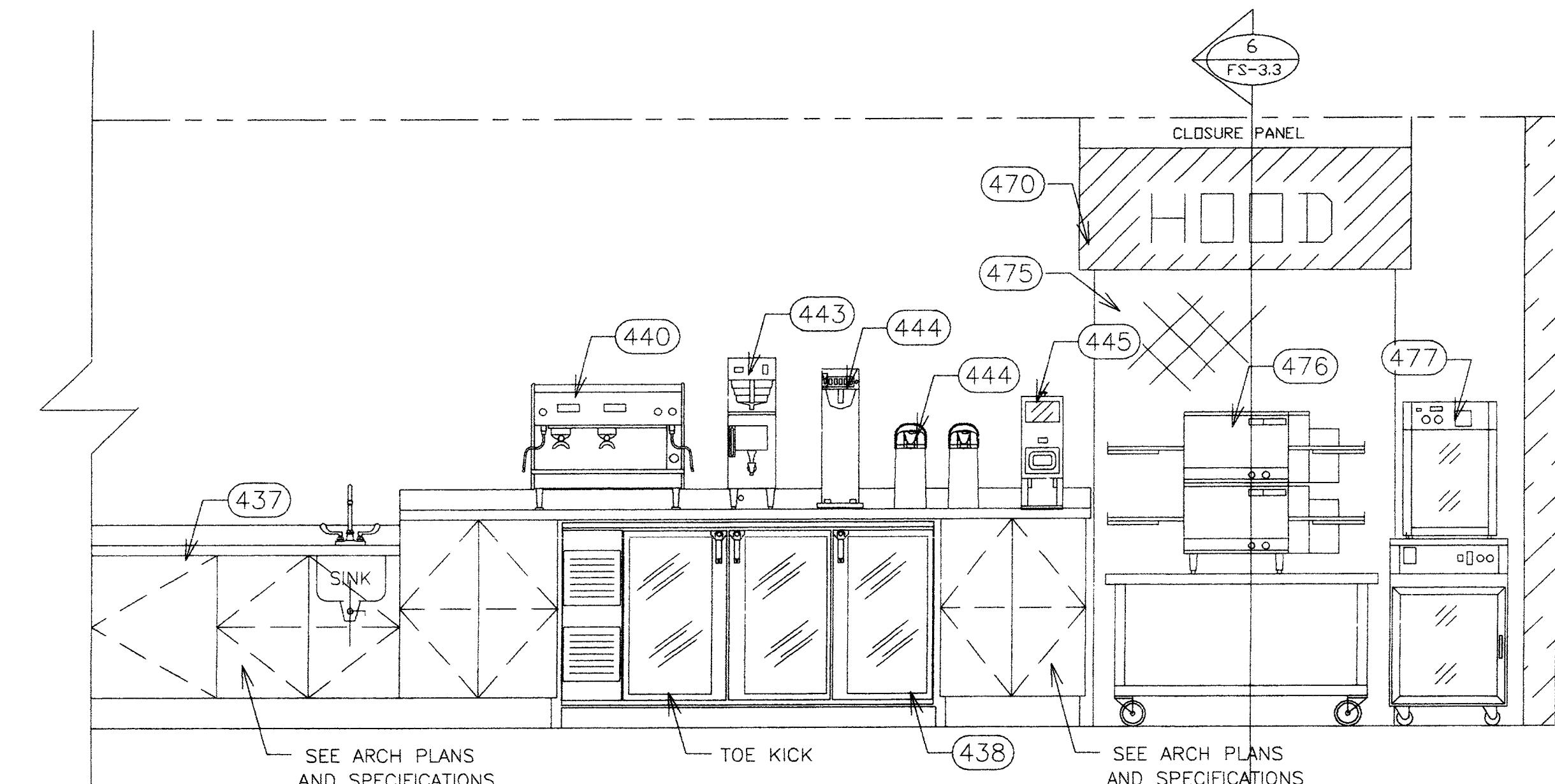
2 COLD FOOD WELL SECTION W/TRAY SLIDE
FS-3.3
SCALE: NOT TO SCALE



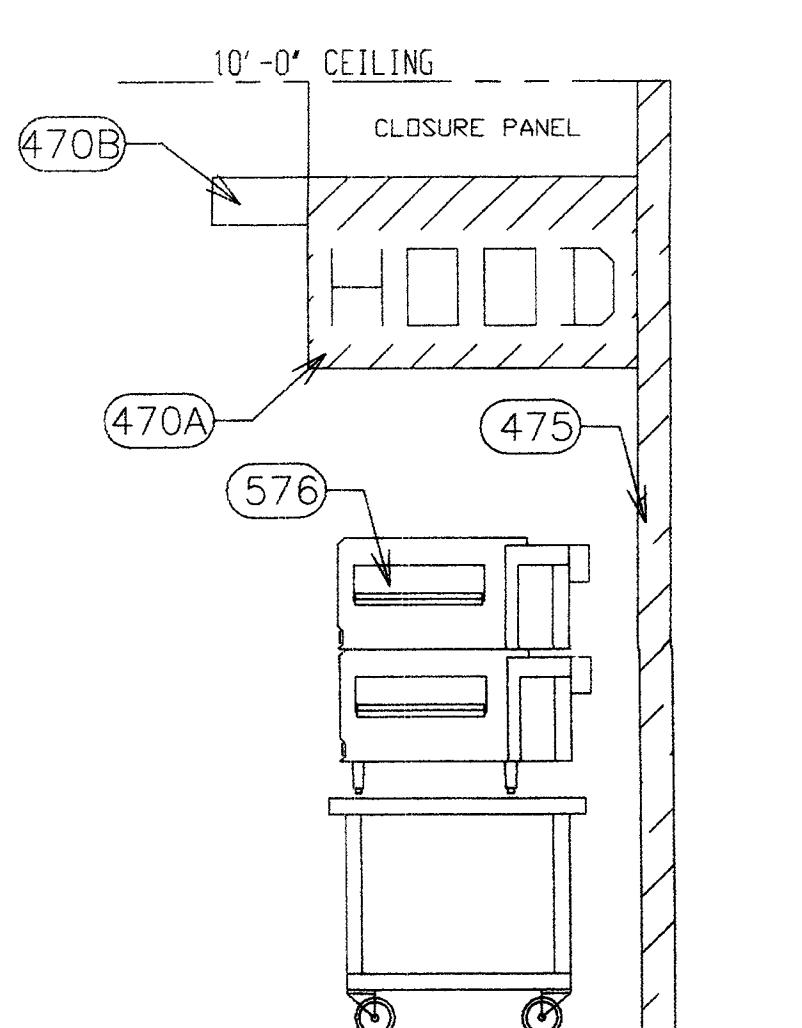
3 COLD FOOD WELL SECTION W/TRAY SLIDE
FS-3.3
SCALE: NOT TO SCALE



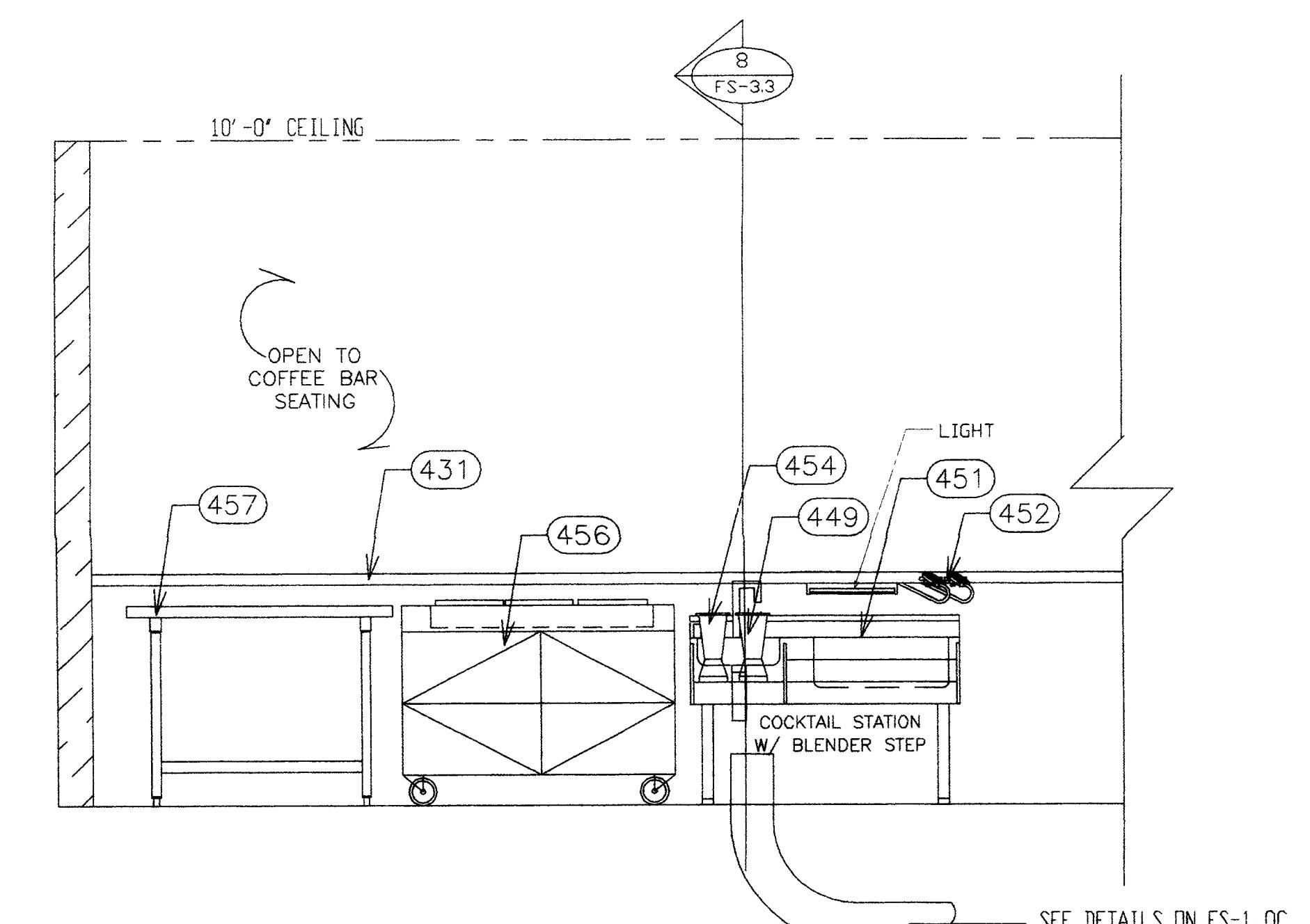
4 OUT TAKES ELEVATION
FS-3.3
SCALE: 1/2" = 1'-0"



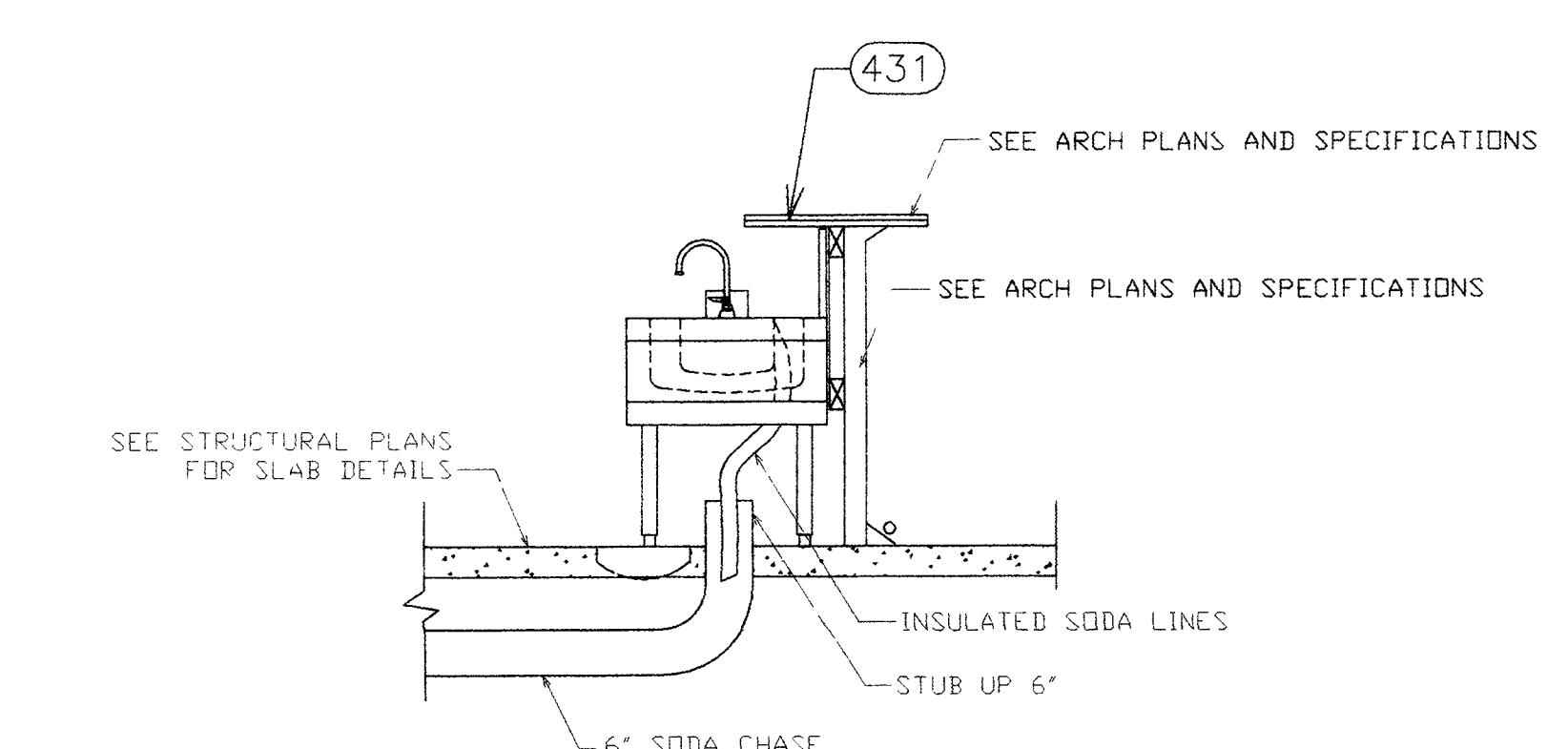
5 RITAZZA CAFE BACK COUNTER ELEVATION
FS-3.3
SCALE 1/2" = 1'-0"



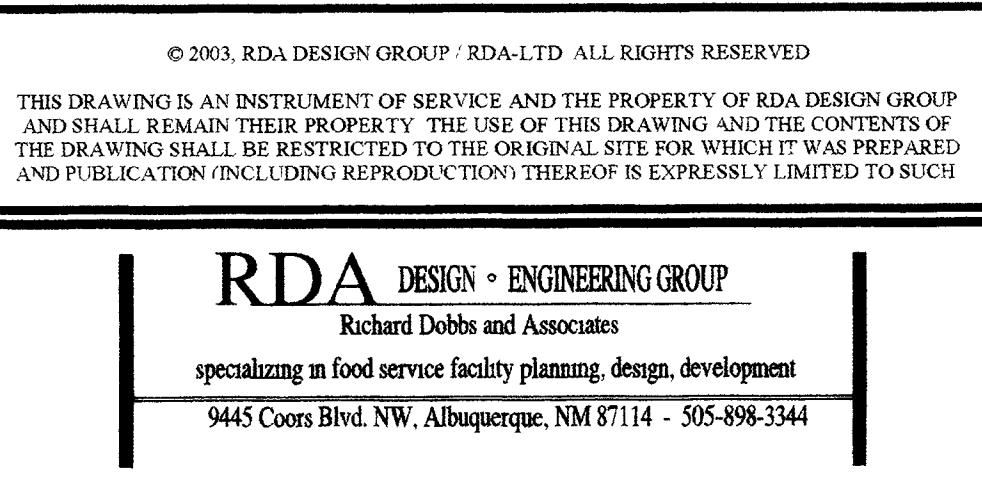
6 RITAZZA CAFE PIZZA OVEN SECTION
FS-3.3
SCALE: 1/2" = 1'-0"



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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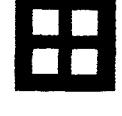
NEW MEXICO INSTITUTE OF MINING
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PROJECT NO. 99048 DATE SEPTEMBER 29, 2003

OUT_TAKES_AND_RITAZZI_CAFE_ELEVATIONS

DRAWING NO.

FS-3.3



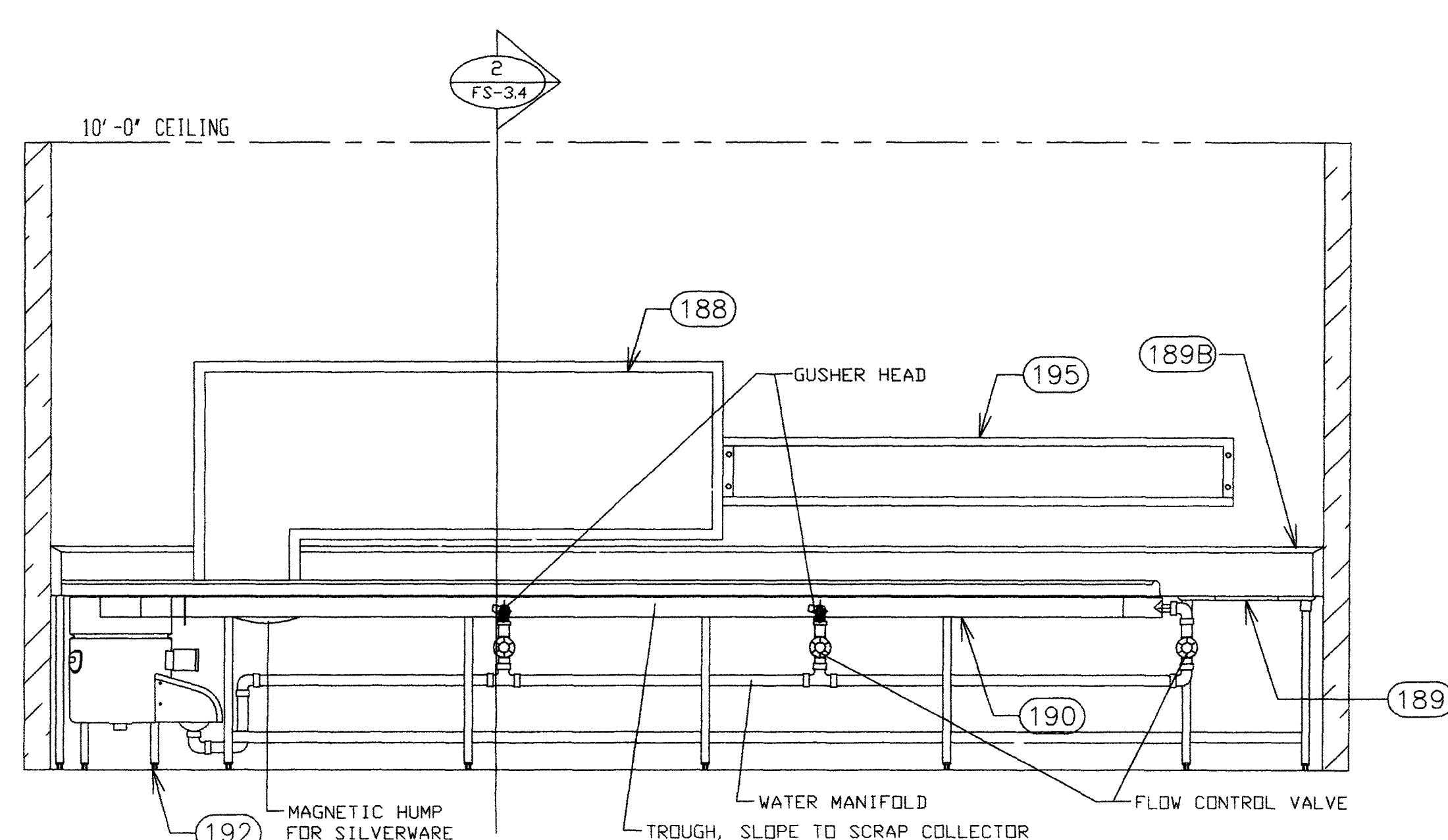
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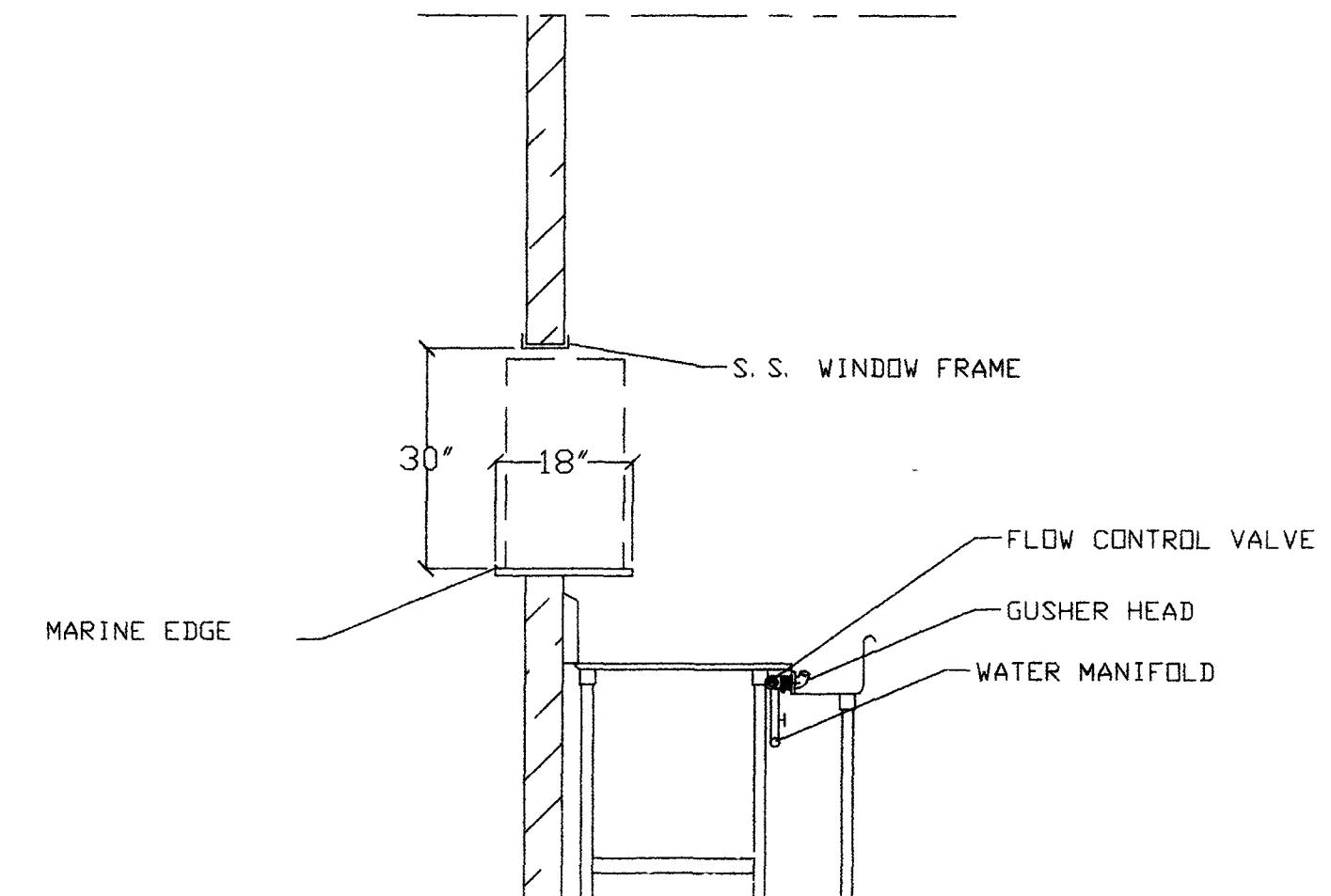
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FOODSERVICE GENERAL NOTES

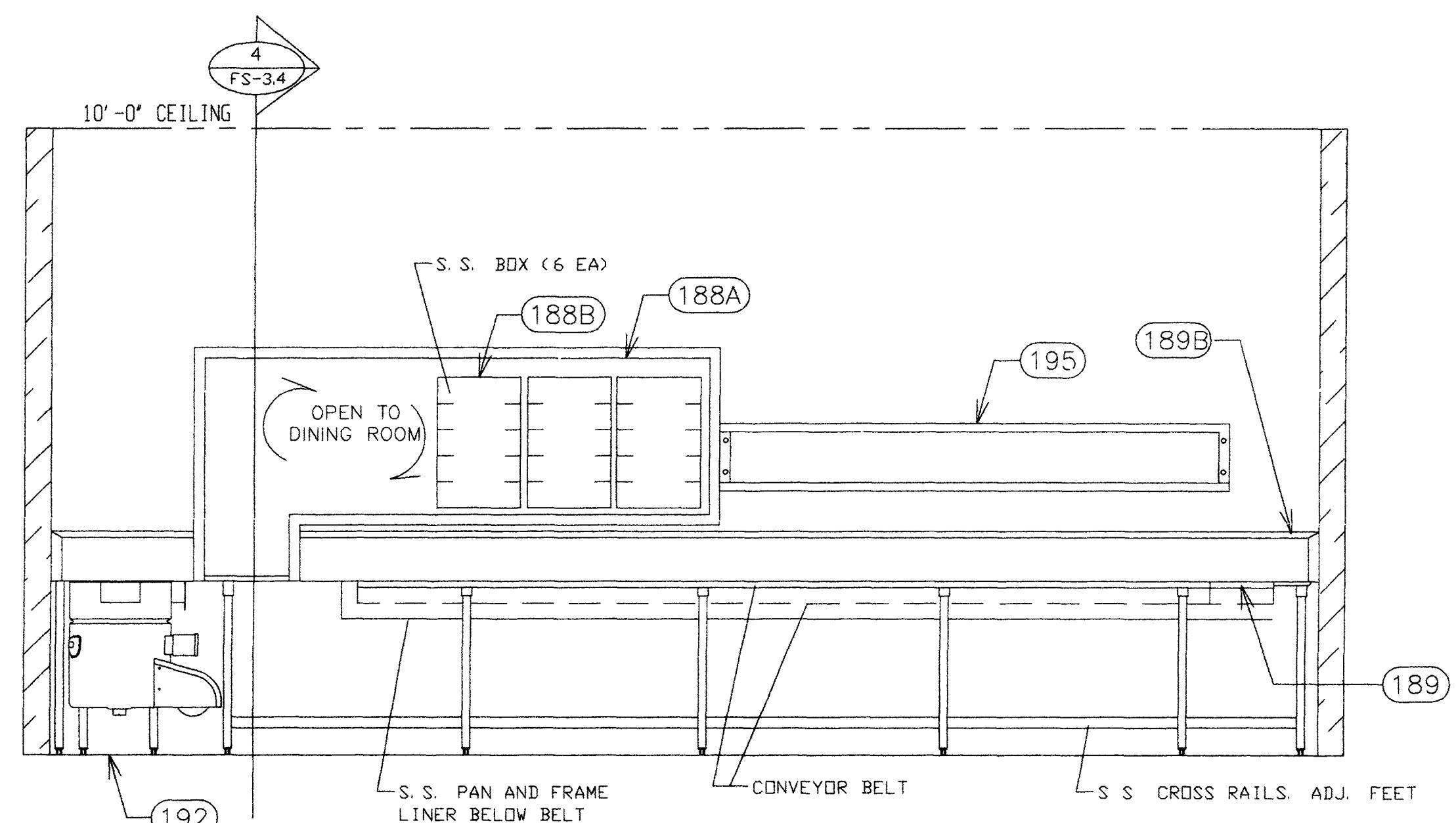
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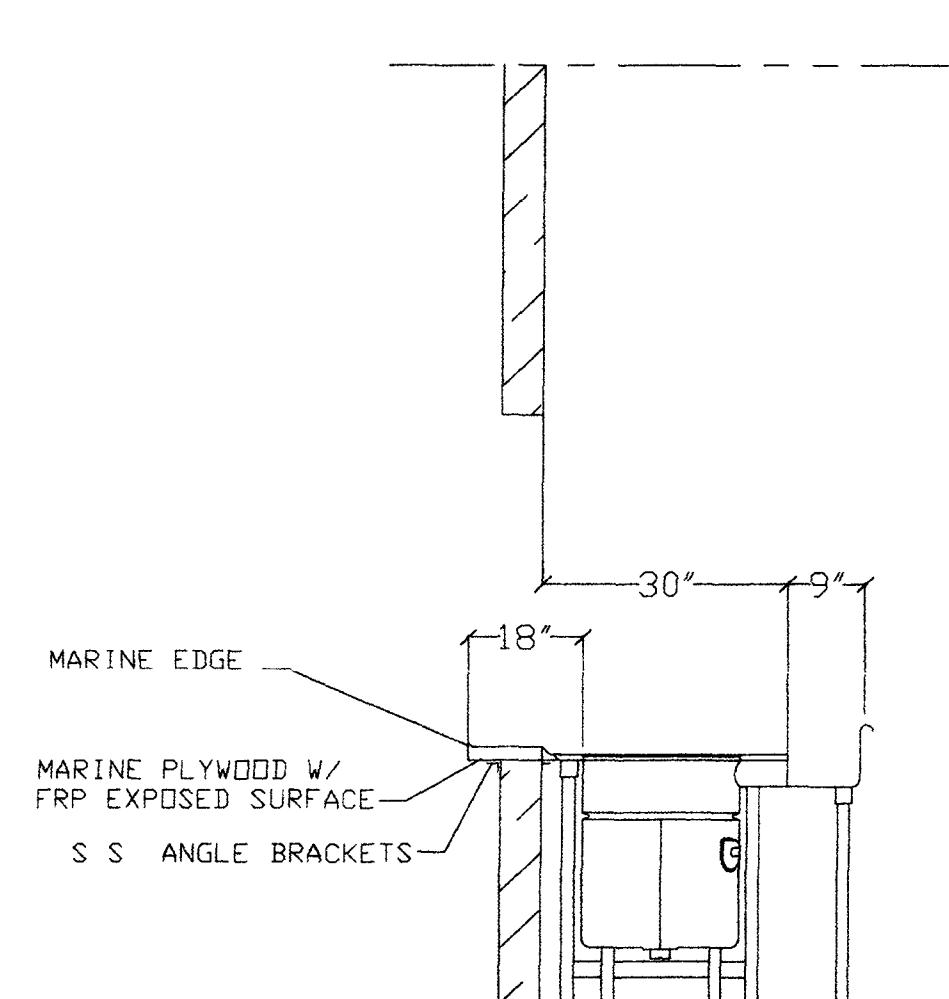
1 WARE WASHING ELEVATION
FS-3.4
SCALE: NOT TO SCALE



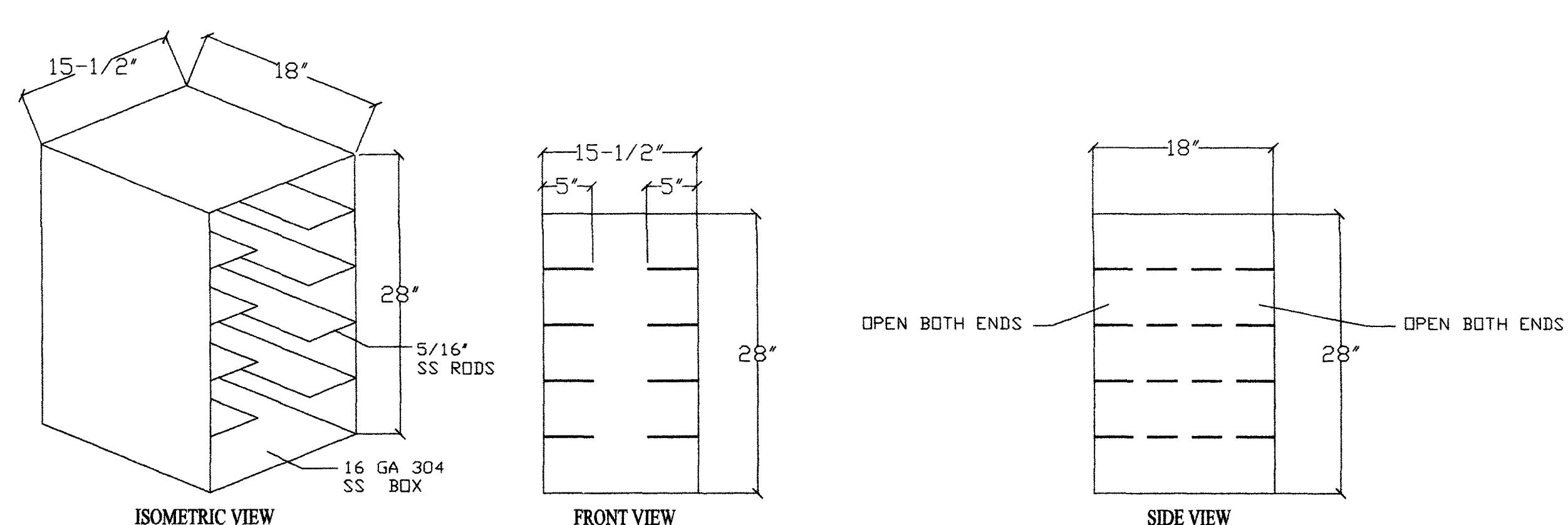
2 WARE WASHING SECTION
FS-3.4
SCALE: NOT TO SCALE



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"

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9/29/03
9/29/03
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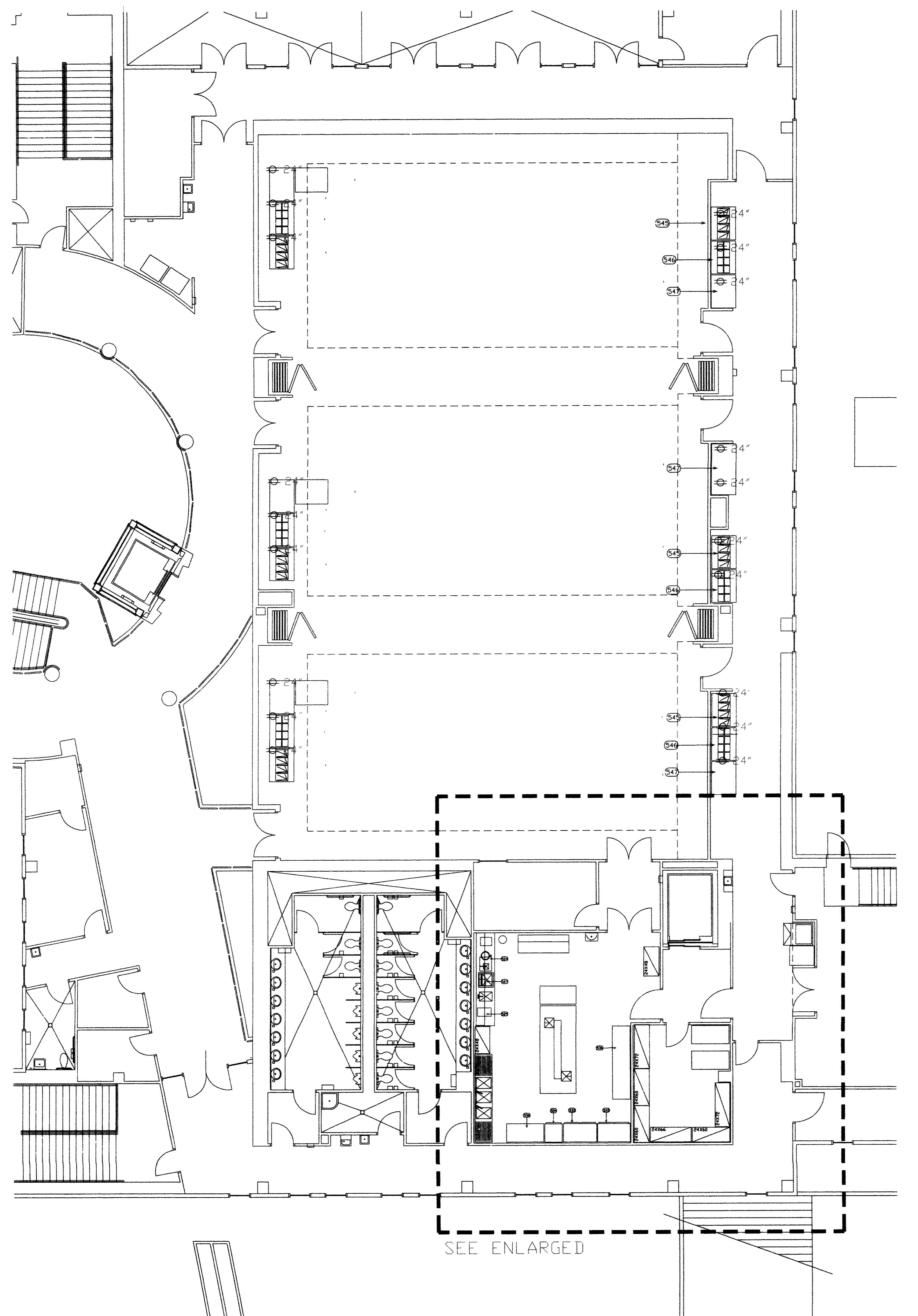
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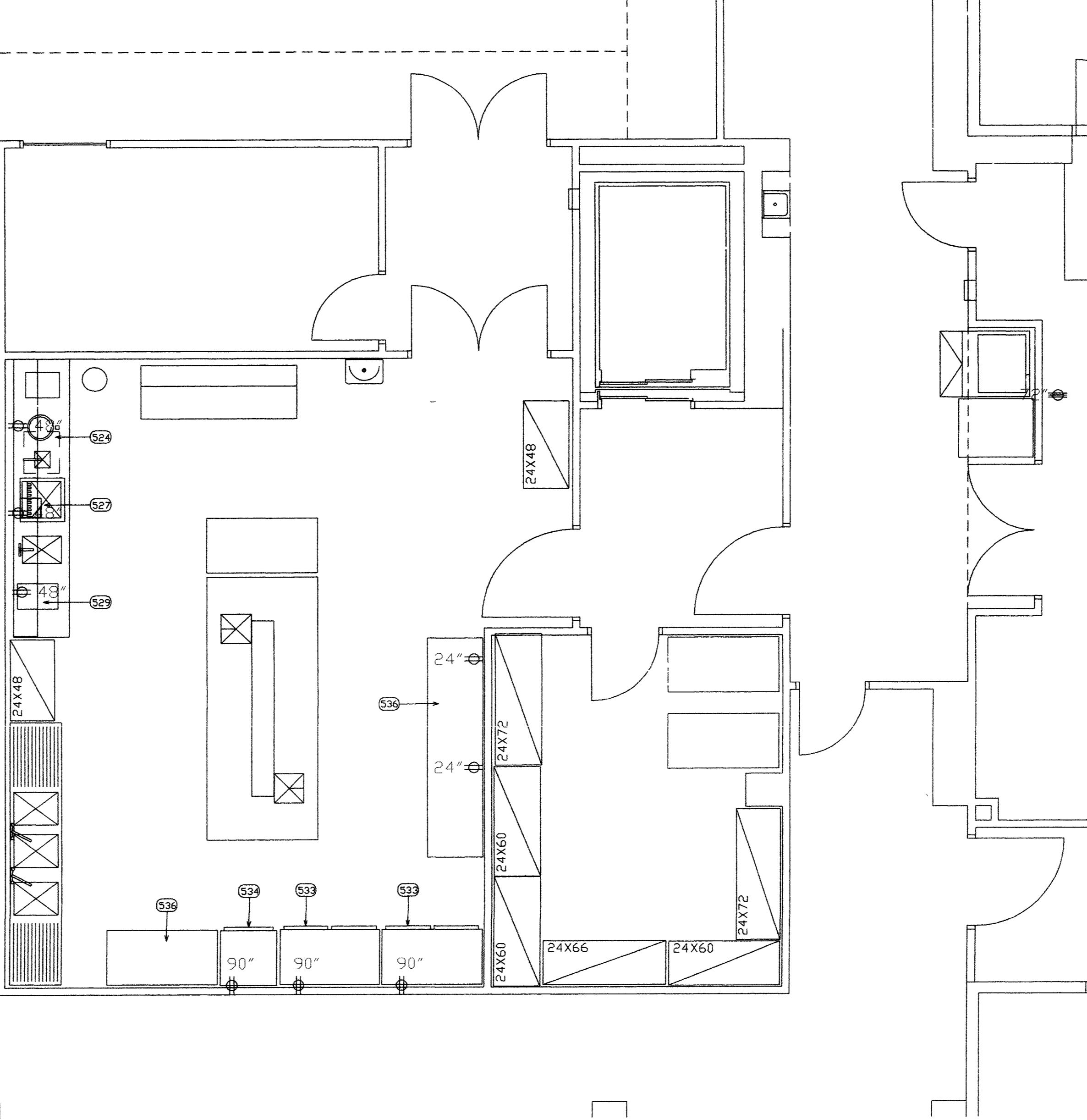
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FS-3.4



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 (# -)

- WALL BACKING, BLOCKING, REINFORCEMENTS REQUIRED TO HOLD, SUPPORT OR SUSPEND EQUIPMENT GEN CONTR. 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 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 ACCESSIBLE 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 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
- CASH REGISTER, COMPUTER/POS 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.
- 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.

FINAL CONNECTIONS TO UTILITIES: (ELECTRICAL, PLUMBING AND MECHANICAL)

- ALL FINAL CONNECTIONS TO FOODSERVICE EQUIPMENT (PLUMBING, ELECTRICAL, MECHANICAL) AND ALTERNATE CONNECTIONS AND INTER-CONNECTIONS ARE BY GENERAL CONTRACTOR. ALL OTHER CONTRACTORS SHALL MAKE FINAL CONNECTIONS TO EQUIPMENT SUPPLIED BY GENERAL CONTRACTOR. SEE MECH. ENGR. PLANS AND SPECIFICATIONS FOR DETAILS ON 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 BY GENERAL CONTRACTOR. SEE MECH. ENGR. PLANS AND SPECIFICATIONS AND LOCAL CODES
- WATER CONNECTIONS: FINAL AND INTER-CONNECTIONS TO BE MADE 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 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

1	REVISION_1	9/29/03
REV.	DESCRIPTION	DATE

ENGINEER ARCHITECT

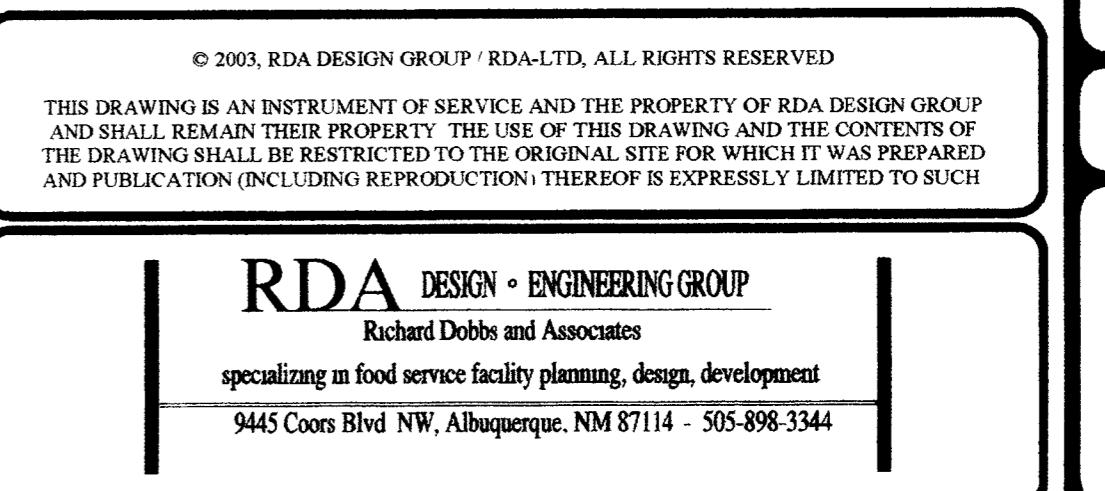
SOCORRO, NEW MEXICO
STUDENT SERVICES
BUILDING

NEW MEXICO INSTITUTE OF MINING
AND TECHNOLOGY

PROJECT NO. 99048 DATE SEPTEMBER 12, 2003

BANQUET/CATERING
ELECTRICAL_ROUGH-IN_PLAN

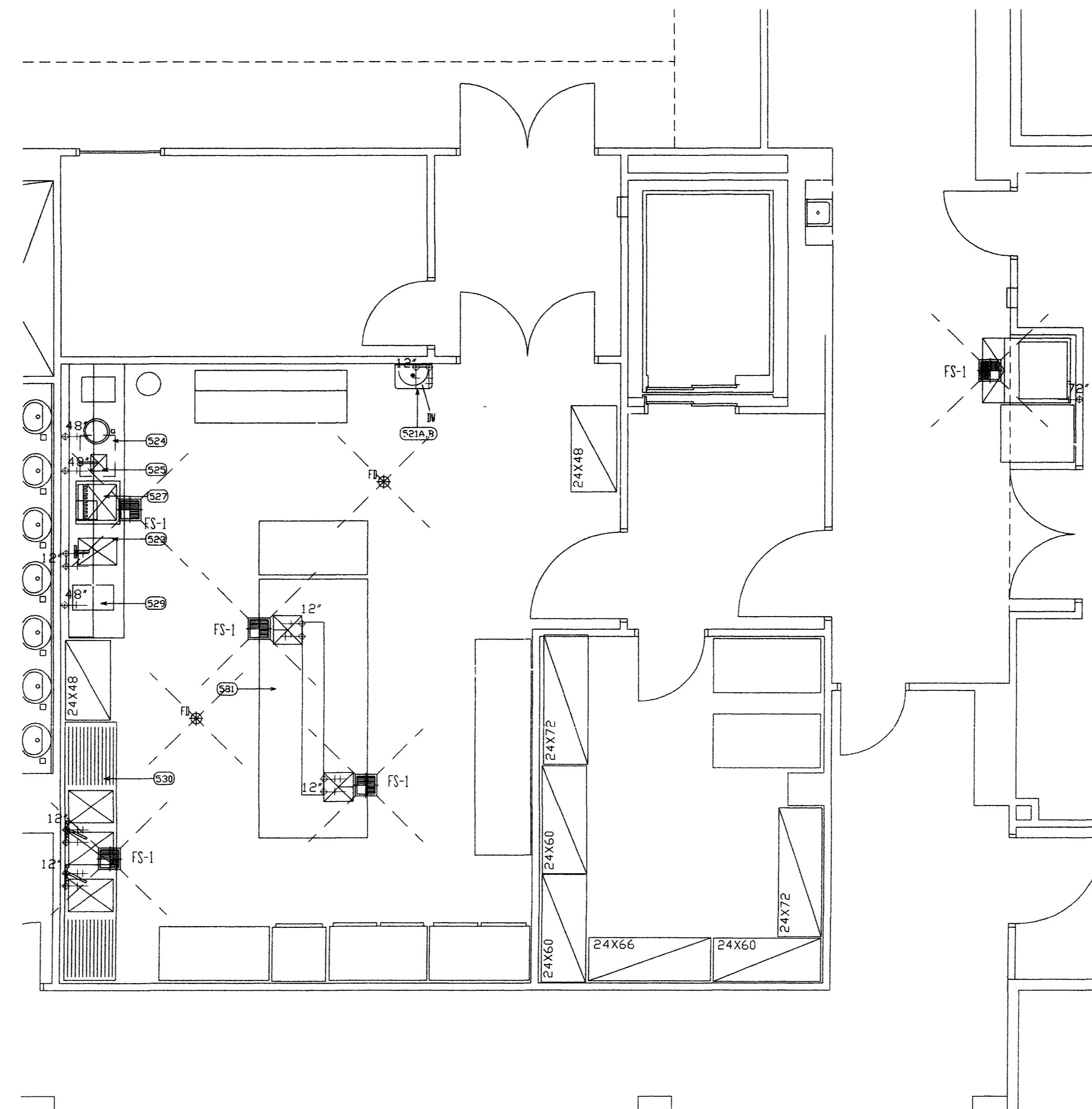
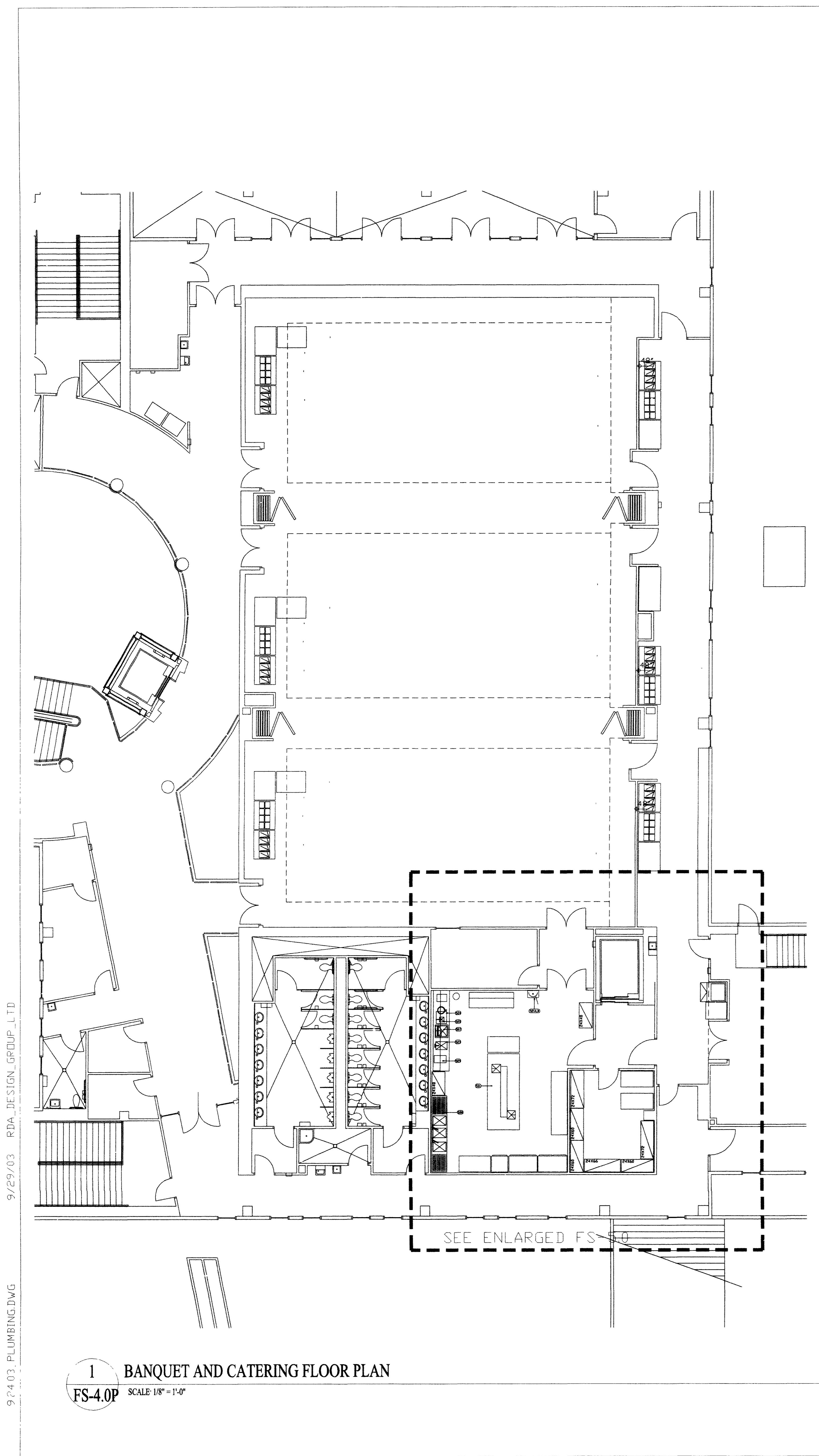
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FS-4.0E

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GENERAL NOTES

- ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE SEE SHEET FS-3 FOR EQUIPMENT SOURCE & UTILITIES
- THIS DRAWING IS PROVIDED FOR REFERENCE ONLY
- ALL WORK AND OTHER EQUIPMENT SUPPLIED BY OTHERS IS SHOW FOR REFERENCE ONLY. SEE ARCHITECTURAL PLANS & SPECIFICATIONS
- REPORT ALL DISCREPANCIES
- ALL DIMENSIONS ARE FINISHED DIMENSIONS, UNLESS OTHERWISE NOTED.

REMARKS COLUMNS SEE NOTES (# --)

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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

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- 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 MADE BY GENERAL CONTR. PLUMBING CONTR.
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SYMBOLS / ABBREVIATIONS

CL:	CLAMP
DN:	CAN WASH, WINE RACK, KITCHEN, WHIRLPOOL BREAKER
DW:	DIRECT WASTE CONNECTION
FS:	FLUSH SINK
FS-1:	FLUSH SINK WITH REMOVABLE 3/4" GRATE
FS-2:	FLUSH SINK WITH REMOVABLE 1/2" GRATE
FS-3:	FLUSH SINK WITH REMOVABLE 1/2" GRATE
G:	GAS VALVE
HB:	HOB, RIB, WHIRLPOOL BREAKER
HD:	DISCHARGE LINE
MG:	HOLDING, BATH TUB, WHIRLPOOL BREAKER
W:	WINE TOWER, AND SO HO
WH:	WATER HEATER

SLOPE FLOOR TO DRAIN

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ENGINEER ARCHITECT
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NEW MEXICO INSTITUTE OF MINING
AND TECHNOLOGY

PROJECT NO. 99048 DATE SEPTEMBER 29, 2003

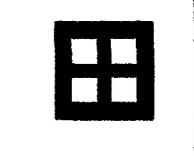
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PLUMBING, ROUGH-IN, PLAN

DRAWING NO.

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Designing To Shape The Future

FOOD SERVICE EQUIPMENT SCHEDULE NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY																							
ITEM	AB	QTY	MECHANICAL				ELECTRICAL																
			DESCRIPTION	SOURCE	POWER	INSTALLED	REMARKS GENERAL	SIZE	STU'S	HOT SIZE	COLD SIZE	WASTE DIRECT/INDIRECT	REMARKS&MECH	VOLTAGE & PHASE	H.P.	K.W.	AMPS	CONNECT	DISCHARGE	LOCATIONS	REMARKS&ELEC		
121	A	1EA	KETTLE/SAUCE/MEAT PREP - 182	BY K.E.C.	BY K.E.C.				1/2"	1/2"		IN-DR		120/1	A	A	DIRECT	34' AFF	STUB-UP FROM FLOOR				
122	A	1EA	POT RACK, ISLAND STYLE, CEILING HUNG	BY K.E.C.	BY K.E.C.	NOTE #1									119/1	1	12.8	CAP	36' AFF	PLUG-INTO TABLE			
123	A	1EA	BUFFALO CHOPPER	BY K.E.C.	BY K.E.C.										119/1	3	15	CAP	36' AFF	PLUG-INTO TABLE			
124	A	1EA	CART, FOR BUFFALO CHOPPER, MOBILE	BY K.E.C.	BY K.E.C.										120/1	1	12	CAP	36' AFF	PLUG-INTO TABLE			
125	A	1EA	FOOD BLENDER, CS-10, 1 GALLON, COUNTER MODEL	BY K.E.C.	BY K.E.C.										119/1	1/2	7.8	CAP	36' AFF	PLUG-INTO TABLE			
126	A	1EA	MEAT TENDERIZER, COUNTER, MODEL	BY K.E.C.	BY K.E.C.										119/1								
127			NOT USED																				
128			NOT USED																				
129	2EA		KETTLE, 40 GALLON, SELF. CONTAINED, ELEC., FLOOR	BY K.E.C.	BY K.E.C.				1/2"	1/2"		IN-DR	TO TRENCH DRAIN	208/3	14.8	41	DIRECT	30' AFF	EACH				
130			KETTLE, 12 GALLON, SELF. CONTAINED, ELEC WITH STAND,	BY K.E.C.	BY K.E.C.				1/2"	1/2"		IN-DR	TO TRENCH DRAIN	208/3			VERIFY	DIRECT	30' AFF	VERIFY			
131			MITTEN, FOR PAN, TILTING, 40 GALLON, GAS FIRED, WITH FILL FAUCET	BY K.E.C.	BY K.E.C.				3/4"	200K	1/2"	1/2"	IN-DR	TO TRENCH DRAIN	119/1	3		DIRECT	27' AFF	CONTROLS ONLY			
132	1EA		FLOOR TROUGH, WITH SUBWAY GRATE	BY G.C.	BY G.C.	SEE MECH									120/1								
133			NOT USED																				
134			NOT USED																				
135	A	1EA	EXHAUST HOOD, STAINLESS STEEL, WALL MOUNT	BY K.E.C.	BY K.E.C.										120/1	300W		DIRECT	10' AFF	LIGHTS ONLY			
136	A	1EA	EXTERNAL MAKE-UP AIR PLenum (NOT SHOWN)	BY K.E.C.	BY K.E.C.																		
137	A	1EA	EXHAUST DUCT FIRE SHAFT, ROOF PENETRATION & CURB (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH																	
138	A	1EA	CONTROLS FOR EXHAUST/MAKE-UP FANS	BY K.E.C.	BY K.E.C.	SEE MECH																	
139	A	1EA	CONTROLS FOR EXHAUST/MAKE-UP FANS (REMOTE)	BY K.E.C.	BY K.E.C.	W/ELEC. & MECH.																	
140	B	1EA	FIRE SUPPRESSION SYSTEM FOR EXHAUST HOOD (NOT SHOWN)	BY K.E.C.	BY K.E.C.																		
141			FIRE SYSTEM-GAS SHUT-OFF VALVE (NOT SHOWN)	BY K.E.C.	BY G.C.	VERIFY SIZE																	
142			NOT USED																				
KITCHEN 2 - 121																							
SUPPORT COOK LINE - 121																							
143	1EA		STAINLESS STEEL COUNTER WITH SINK	BY K.E.C.	BY K.E.C.				1/2"	1/2"		IN-DR		120/1			DIRECT	48' AFF	CONV OUTLETS				
144			NOT USED												120/1	20	CAP	48' AFF	FUTURE				
145	4EA		ELECTRICAL APPLIANCES			FUTURE	BY OWNER																
146			NOT USED																				
147	1EA		GROOVED, GRIDOLE, GAS MODEL, WITH STAND	BY K.E.C.	BY K.E.C.				3/4"	98K													
148	2EA		CONVECTION STEAMER	BY K.E.C.	BY K.E.C.				3/4"	200K	(Q1/2")	IN-DR	500-K TOTAL	119/1	5	CAP	20' AFF	CONTROLS ONLY					
149	A	1EA	BAKER STOVE	BY K.E.C.	BY K.E.C.				3/4"	120K					119/1	1/2	A	CAP	27' AFF				
R1	150	A	1EA												120/1		1.7	CAP	24' AFF				
R1	150	B	1EA												119/1	7	CAP	24' AFF					
R1	150	C	1EA												119/1	800W	8	CAP	24' AFF				
151	1EA		STAINLESS LANDING TABLE	BY K.E.C.	BY K.E.C.																		
152			NOT USED																				
153	A	1EA	EXHAUST HOOD, STAINLESS, WALL MOUNT TYPE, NFPA-106, LISTED	BY K.E.C.	BY G.C.										120/1	500W		DIRECT	10' AFF	LIGHTS ONLY			
154	B	1EA	EXTERNAL MAKE-UP AIR PLenum, STAINLESS (NOT SHOWN)	BY K.E.C.	BY K.E.C.																		
155	A	1EA	EXHAUST FAN AND DUCT WORK (NOT SHOWN)	BY MECH	BY MECH	SEE MECH																	
156	A	1EA	EXHAUST DUCT FIRE SHAFT, ROOF PENETRATION & CURB (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH																	
157	A	1EA	MAKE-UP AIR SYSTEM, TEMPERED (NOT SHOWN)	BY MECH	BY MECH	SEE MECH																	
158	A	1EA	CONTROLS FOR EXHAUST/MAKE-UP FANS (REMOTE, NOT MOUNTED ON HOOD)	BY K.E.C.	BY K.E.C.	W/ELEC. & MECH.																	
159	A	1EA	FIRE SUPPRESSION SYSTEM FOR EXHAUST HOOD (NOT SHOWN)	BY K.E.C.	BY K.E.C.	SEE ARCH																	
160			NOT USED																				
161	1EA		ASSEMBLY COUNTERTOP, STAINLESS STEEL, ISLAND STYLE,	BY K.E.C.	BY K.E.C.				1/2"	1/2"		IN-DR		120/1			DIRECT	34' AFF	STUB-UP FROM FLOOR				
162	1EA		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																		

		FOOD SERVICE EQUIPMENT SCHEDULE NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY					MECHANICAL				ELECTRICAL								
ITEM	A/B	QTY	DESCRIPTION	SOURCE PROVIDED BY	INSTALLED BY	REMARKS GENERAL	GAS	WATER	DRAINS	REMARKS	VOLTAGE & PHASE	H.P.	K.W.	AMP'S	CONNECT DIRECT C&P	LOCATION	REMARKS/ELEC		
							SIZE	BTU'S 1000'S	HOT SIZE	COLD SIZE	WASTE DIRECT IN-DIRECT								
	369		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	CASHER 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						120/1			A	C&P	24" AFF	STUB-UP/ISLAND	
R1	372	B 1 EA	CASHER 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						120/1			A	C&P	24" AFF	STUB UP/ISLAND	
	373	3 EA	POS CASH REGISTERS	BY OWNER	BY VENDOR	SEE ARCH						120V			7	C&P	48" AFF	SEE SPECIAL SYS	
	374	3 EA	CREDIT CARD/PIN NUMBER SALES MACHINE	BY OWNER	BY VENDOR	SEE ARCH						120/1			A	C&P	24" AFF	SEE SPECIAL SYS	
	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	MILLWORK COUNTER, WITH CABINET BASE	BY G.C.	BY G.C.	SEE ARCH						120/1			A	C&P	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			208/1			14.8L/22.2R	C&P	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 PANLE 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			C&P		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	C&P	48" AFF	
	391	A 1 EA	HOT FOOD WELL, DROP-IN, 12X20	BY K.E.C.	BY K.E.C.				IN-DIRECT			120/1			825W	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	C&P		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	MILLWORK COUNTER WITH CABINET BASE	BY G.C.	BY G.C.	SEE ARCH				IN-DIRECT		120/1			A	C&P	48" AFF	CONV.OUTLETS	
	402	2 EA	ROLL DOWN DOOR	BY G.C.	BY G.C.	SEE ARCH						VERIFY			A			SEE ARCH	
R1	403	A 1 EA	MILK DISPENSER (3 COMPARTMENT), COUNTER MODEL	BY K.E.C	BY K.E.C.				IN-DIRECT		115/1	1/5		2.7	C&P	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		120/1			9.5	C&P	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		120/1	1/2		15.0	C&P	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		1/2"					115/1	1/8	300W	3.3			VERIFY</	

MARKS COLUMNS. SEE NOTES

ALL 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 SHOP DRAWINGS SHOWING REQUIRED LOCATIONS AND WEIGHT OF EQUIPMENT.

FE SUPPRESSION SYSTEMS: SHALL BE SPECIFIED TO BEE SUPPLIED WITH GAS SHUTOFF VALVE, AUTOMATIC TYPE, IN CASE OF A COOKING HOOD FIRE IT SHALL BE SUPPLIED WITH THE FIRE SYSTEM AND INSTALLED IN AN ACCESSIBLE LOCATION BY GENERAL CONTRACTOR, PLUMBING CONTRACTOR.

CONTROLS FOR KITCHEN EXHAUST SYSTEMS: GENERAL CONTRACTOR, ELECTRICAL CONTRACTOR SHALL PROVIDE AND INSTALL CONTROL SWITCHES IN WALLS IN AN ACCESSIBLE LOCATION (NOT ON HOOD CANOPY) CONTROLS FOR HOOD/ CANOPY LIGHTS, EXHAUST FANS, MAKE-UP AIR FANS SEE MECH ENGINEER PLANS AND SPECIFICATIONS FOR FULL DETAILS AND OTHER REQUIREMENTS.

SH REGISTER, COMPUTER/P O S (POINT OF SALE SYSTEMS): GENERAL CONTRACTOR, ELECTRICAL CONTRACTOR TO PROVIDE ISOLATED CIRCUITS FOR EQUIPMENT AND PROVIDE INTER-CONNECTING CONDUIT FOR COMPUTER INTER-CONNECTING CABES, CONSULT WITH OWNERS, SUPPLIER AND ARCHITECTURAL/ELECTRICAL SPECIAL SYSTEMS PLAN.

GENERAL CONTRACTOR, ELECTRICAL CONTRACTOR TO INTER-CONNECT HARDWARE, SEE FOODSERVICE EQUIPMENT SUBMITTALS FOR DETAILS OF REMOTE COMPONENTS AND CONNECTION REQUIREMENTS.

GENERAL CONTRACTOR, PLUMBING CONTRACTOR TO INTER-CONNECT HARDWARE, SEE FOODSERVICE EQUIPMENT SUBMITTALS FOR DETAILS OF COMPONENTS AND CONNECTION REQUIREMENTS.

VERIFY WITH SUPPLIER/ VENDOR, EQUIPMENT SUPPLIER ALL SIZES AND CAPACITY REQUIREMENTS

ELECTRICAL CORD AND PLUGS: GENERAL CONTRACTOR TO PROVIDE AND INSTALL CORD AND PLUG ON EQUIPMENT

ARCH. = SEE ARCHITECTURAL PLANS AND SPECS.
MECH. = SEE MECHANICAL ENGINEERS PLANS AND SPECS.
ELEC. = SEE ENGINEERS PLANS AND SPECS.

COLUMNS: (PROVIDED BY)

OWNER SUPPLIED EQUIPMENT AND FURNISHINGS (N.I.C.) NOT INCLUDED IN K.E.C. CONTRACT TO SUPPLY, IT IS THE GENERAL CONTRACTOR'S RESPONSIBILITY TO MAKE FINAL CONNECTIONS OF OWNER FURNISHED EQUIPMENT, UNLESS OTHERWISE NOTED HEREIN. (EXAMPLE: BY OWNER, INSTALLED, ETC.)

NOT IN (K.E.C.) KITCHEN EQUIPMENT CONTRACTOR/FOODSERVICE EQUIPMENT CONTRACTOR TO SUPPLY NOTE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR CONNECTIONS WITH OTHER DIVISIONS.

KITCHEN EQUIPMENT CONTRACTOR/SUPPLIER RESPONSIBLE FOR ALL EQUIPMENT SPECIFIED AND LISTED AS BY K.E.C.

GENERAL CONTRACTOR OR ONE OF HIS SUBCONTRACTORS, INCLUDING BUT NOT LIMITED TO ELECTRICAL, PLUMBING AND MECHANICAL CONTRACTORS, STRUCTURAL, FRAMING, CABINET MAKERS, ROOFERS, ETC

PLUMBER: PLUMBING CONTRACTOR (BY P.C.) UNDER GENERAL CONTRACTOR.

MECHANICAL: MECHANICAL CONTRACTOR UNDER GENERAL CONTRACTOR.

ELECTRICAL: ELECTRICAL CONTRACTOR (BY E.C.) UNDER GENERAL CONTRACTOR.

OWNER: VENDOR SUPPLIED EQUIPMENT TO OWNER, UNLESS OTHERWISE NOTED.

NOTES

IS A FOODSERVICE EQUIPMENT UTILITY SCHEDULE, SHOWING FOODSERVICE EQUIPMENT UTILITY REQUIREMENTS FOR SPECIFIED FOODSERVICE EQUIPMENT

INFORMATION HEREIN HAS BEEN COLLECTED FROM EQUIPMENT MANUFACTURERS DATA SPEC SHEETS. THE MANUFACTURERS HAVE RESERVED THE RIGHT TO CHANGE SPECIFICATIONS AND UTILITY REQUIREMENTS ("WITHOUT-NOTICE") THEREFORE IT IS THE RESPONSIBILITY OF THE FOODSERVICE EQUIPMENT SUPPLIER AND ALL OTHER SUPPLIERS TO VERIFY ALL REQUIREMENTS WITH THE MANUFACTURERS AND REPORT ALL DISCREPANCIES/ CHANGES TO THE GENERAL CONTRACTOR.

DISCREPANCIES BETWEEN THIS FOODSERVICE EQUIPMENT UTILITY SCHEDULE, ARCHITECTURAL, ENGINEERING, ELECTRICAL, MECHANICAL, PLUMBING AND OTHERS WITH INTEREST SHALL BE REPORTED.

NOTED IN THE SOURCE COLUMN AS BY OTHER THAN THE K.E.C. ARE PROVIDED BY OTHERS AND ARE NOT PART OF THE K.E.C. (FOODSERVICE EQUIPMENT SUPPLIER/CONTRACTOR RESPONSIBILITY TO SUPPLY OR NOT, UNLESS OTHERWISE NOTED AND AGREED TO THESE ITEMS ONLY LISTED FOR REFERENCE AND NEED TO BE VERIFIED BY THEIR SUPPLIER)

DIMENSIONS GIVEN ON THE FOODSERVICE PLANS NEED TO BE CHECKED AND FIELD VERIFIED BEFORE ORDERING ANY EQUIPMENT OR FOR FABRICATION

DIMENSIONS GIVEN ON THE FOODSERVICE PLANS ARE ("FINISHED") DIMENSIONS AND ARE FROM FINISHED WALL TO FINISHED WALL, OR FROM FINISHED WALL TO CENTER LINE AND/OR CENTER LINE TO CENTER LINE

DISCREPANCIES NEED TO BE REPORTED BEFORE WORK BEGINS

SOURCE OF EQUIPMENT AND OR MATERIALS, AND/OR LABOR DISCREPANCIES NEEDS TO BE REPORTED BEFORE ANY WORK BEGINS

EQUIPMENT SUPPLIERS SHALL BE RESPONSIBLE FOR RECEIVING, CHECKING, DELIVERY, UNCRATING, ASSEMBLY AND COORDINATING INPLACE EQUIPMENT THEY SUPPLY

CONNECTIONS TO UTILITIES, (ELECTRICAL, PLUMBING & MECHANICAL)

CONNECTIONS AND INTER-CONNECTIONS: TO FOODSERVICE EQUIPMENT ARE BY GENERAL CONTRACTOR AND HIS SUBCONTRACTORS (ELECTRICAL, PLUMBING & MECHANICAL) TO PROVIDE ALL MATERIALS REQUIRED TO MAKE THOSE FINAL CONNECTIONS AND INTER-CONNECTIONS

WASTE AND INDIRECT WASTE: LINES ARE NOT SUPPLIED WITH UTILITY LABOR AND MATERIAL FOR DRAIN LINES ARE TO BE PROVIDED BY GENERAL CONTRACTOR PLUMBING CONTRACTOR. DRAIN WASTE LINES ARE TO EXTEND TO F.S. (FLOOR SINKS) WITH NO REDUCTION IN LINE SIZE

EQUIPMENT: LABOR AND MATERIALS TO MAKE FINAL CONNECTIONS TO EQUIPMENT IS TO BE MADE BY GENERAL CONTRACTOR AND IS TO BE PER MANUFACTURERS INSTRUCTIONS AND LOCAL CODES

HOOD/CANOPY: KITCHEN COOKING EXHAUST HOOD/CANOPY IS PROVIDED BY GENERAL CONTRACTOR MECHANICAL CONTRACTOR IN ACCORDANCE WITH NFPA-96, FIRE CODES AND ALL LOCAL CODES

CONNECTIONS: FINAL CONNECTIONS TO BE MADE BY GENERAL CONTRACTOR PLUMBING CONTRACTOR PLUMBING CONTRACTOR TO PROVIDE ALL STOPS INTER-CONNECTING MATERIALS TO MAKE CONNECTIONS WITHOUT REDUCTIONS IN THE LINE SIZES AND PER MANUFACTURERS SPECIFICATIONS AND LOCAL CODES

PERMITS: ALL CONTRACTORS SHALL BE LICENSED TO WORK SPECIFIED AND ARE REQUIRED TO GET ALL REQUIRED PERMITS PRIOR TO AND DURING WORK SPECIFIED AND HAVE ALL PERTINENT AND ACCEPTED BY AUTHORIZED INSPECTORS

FOODSERVICE EQUIPMENT SUPPLIER (KITCHEN EQUIPMENT) CONTRACTOR SHALL VERIFY ALL UTILITY REQUIREMENTS WITH CONTRACTOR AND HIS SUBCONTRACTOR AND PLUMBING CONTRACTOR SHALL PROVIDE FINAL CONNECTIONS

Designing to Shape the Future

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49 West First Street
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1

REVISION 1

9/29/03

REVISION	DESCRIPTION	DATE
V.		

ENGINEER  ARCHITECT

NEW MEXICO INSTITUTE OF MINING

AND TECHNOLOGY

99048 SEPTEMBER 29, 2003
SERVERY/RITAZZI_CAFE

EQUIPMENT SCHEDULE

ES 5.2

FS-5.5

11. *Leucosia* (Leucosia) *leucostoma* (Fabricius) (Fig. 11)

Designing to Shape the Future

FOOD SERVICE EQUIPMENT SCHEDULE NEW MEXICO INSTITUTE OF MINING AND TECHNOLOGY							MECHANICAL					ELECTRICAL						
							GAS	WATER	DRAINS	REMARKS		VOLTAGE & PHASE	H.P.	K.W.	AMP'S	CONNECT DIRECT C&P	LOCATIONS	REMARKS/ELEC
REVISION	ITEM	A/B	QTY	DESCRIPTION	SOURCE PROVIDED BY	INSTALLED BY	REMARKS GENERAL	SIZE	BTU'S 1000'S	HOT SIZE	COLD SIZE	WASTE DIRECT IN-DIRECT	REMARKS/MECH					
				RITAZZI CAFÉ - 114														
				COFFEE BAR - 114														
431	1 EA			FRONT BAR TOP AND SUPPORT (42" H.)	BY G.C.	BY G.C.	SEE ARCH											
432	1 EA			FRONT BAR TOP (CASHIER COUNTER) (42" AND 36" H.)	BY G.C.	BY G.C.	SEE ARCH											
433				NOT USED														
434				NOT USED														
435	1 EA			CASH REGISTER/P.O.S. SYSTEM	BY OWNER	BY VENDOR								120V		7	C&P	48" AFF SEE SPECIAL SYSTEM
436				NOT USED														
R1	437	A	1 EA	BACK COUNTER, COUNTER TOP AND ENCLOSED CABINET BASE, MILLWORK, WITH SINK	BY G.C.	BY G.C.	SEE ARCH	1/2"	1/2"	IN-DIR								
R1	437	B	1 EA	SINK, DROP-IN WITH FAUCET	BY K.E.C.	BY K.E.C.	COORDINATE W/ G.C.	1/2"	1/2"	IN-DIR								
438	1 EA			REFRIGERATOR, UNDER BACK BAR COUNTER REFRIGERATOR	BY K.E.C.	BY K.E.C.				IN-DIR				115/1	1/3	8.8	C&P	24" AFF
439				NOT USED														
440	1 EA			ESPRESSO/CAPPUCCINO MACHINE, 2 GROUP, COUNTER	BY OWNER	BY VENDOR		1/2"	IN-DIR					208/1		0 00	C&P	48" AFF VERIFY
441	1 EA			GRINDER FOR ESPRESSO	BY OWNER	BY VENDOR								120/1	00		C&P	48" AFF VERIFY
442				NOT USED														
443	1 EA			TEA BREWER, COUNTER MODEL	BY OWNER	BY VENDOR		1/2"	IN-DIR					120/1		1785W	14.87	C&P 48" AFF
R1	444	A	1 EA	COFFEE BREWER, COUNTER MODEL	BY OWNER	BY VENDOR		1/2"	IN-DIR					120/208-1		5880W	28 56	C&P 48" AFF
R1	444	B	LOT	AIR POTS	BY OWNER	BY OWNER												
R1	444	C	1 EA	HOLDER FOR AIR POTS	BY OWNER	BY OWNER												
445	1 EA			COFFEE GRINDER, COUNTER MODEL	BY OWNER	BY VENDOR								120/1	00		C&P	48" AFF VERIFY
R1	446	1 EA		PAstry DISPLAY CASE	BY K.E.C.	BY K.E.C.												
447				NOT USED														
448	1 EA			MENU BOARD	BY OWNER	BY OWNER	SEE ARCH							120/1		300W	C&P	96" AFF
449	2 EA			BLENDERS, ELEC.	BY OWNER	BY OWNER										7.5 A	C&P	18" AFF
450	LOT			WALL SHELVES FOR PACKAGE FOOD DISPLAY	BY G.C.	BY G.C.	SEE ARCH											
451	1 EA			SMOOTHIE MIX STATION, W/SINK	BY K.E.C.	BY K.E.C.		1/2"	1/2"	IN-DIR				120V			C&P	18" AFF
452	1 EA			SODA GUN	BY OWNER	BY VENDOR				1/2"								
453	1 EA			CHASEWAY FOR SODA LINES	BY G.C.	BY G.C.												
454	1 EA			HAND SINK W/BUILT-IN SOAP AND TOWEL DISPENSER	BY K.E.C.	BY K.E.C.		1/2"	1/2"	IN-DIR		120 V			20A	C&P	18" AFF CONV. OUTLET	
R1	456	1 EA		PIZZA MAKE TABLE, REFRIGERATED	BY K.E.C.	BY K.E.C.								115/1	1/4	5.2		24" AFF
R1	457	1 EA		STAINLESS STEEL PIZZA CUTTING TABLE	BY K.E.C.	BY K.E.C.												
458				NOT USED														
459				NOT USED														
460				NOT USED														
461				NOT USED														
462				NOT USED														
463				NOT USED														
464				NOT USED														
465				NOT USED														
466				NOT USED														
467				NOT USED										115/1	1/3	7.4	C&P	24" AFF
468				NOT USED														
470	A	1 EA		EXHAUST HOOD, STAINLESS, WALL MOUNT, NFPA-96, UL	BY K.E.C.	BY K.E.C.								120/1		300W	DIRECT	108" AFF LIGHT ONLY
470	B	1 EA		EXTERNAL RETURN AIR PLENUM, STAINLESS, W/PERFORATED FRONT PANEL	BY K.E.C.	BY K.E.C.												
471	1 EA			CONTROLS FOR EXHAUST/MAKE-UP FANS	BY K.E.C.	BY K.E.C.	COORDINATE W/ ELEC & MECH							120/208/-				SEE ELECTRICAL
472	A	1 EA		EXHAUST FAN AND DUCT WORK (NOT SHOWN)	BY MECH	BY MECH	SEE MECH								VERIFY			SEE MECHANICAL
472	B	1 EA		EXHAUST DUCT FIRE SHAFT, ROOF PENETRATION & CURB (NOT SHOWN)	BY G.C.	BY G.C.	SEE ARCH											
473	1 EA			MAKE-UP AIR SYSTEM, TEMPERED (NOT SHOWN)	BY MECH	BY MECH	SEE MECH								VERIFY			SEE MECHANICAL
474	A	1 EA		FIRE SUPPRESSION SYSTEM FOR EXHAUST HOOD (NOT SHOWN)	BY K.E.C.	BY K.E.C.												
474	B	1 EA		FIRE SYSTEM-GAS SHUT-OFF VALVE (NOT SHOWN)	BY K.E.C.	BY G.C.	VERIFY SIZE								VERIFY W/MECH			
475	1 EA			STAINLESS STEEL WALL COVERING	BY K.E.C.	BY K.E.C.												
476	1 EA			PIZZA CONVEYOR OVEN, COUNTER MODEL DOUBLE STACKED W/STAND	BY K.E.C.	BY K.E.C.								(2) 280/1		5600KW	27	C&P 48" AFF
R1	477	1 EA		HEATED DISPLAY CABINET WITH HOLDING CABINET BASE	BY K.E.C.	BY K.E.C.								(2) 120		1470W	12.3	C&P 48" AFF
478				NOT USED														
479				NOT USED														
480				NOT USED														
481				NOT USED														
				OUT TAKES - 116														
R1	482			NOT USED														
R1	483			NOT USED														
484				NOT USED														
485				NOT USED														
486	A	1 EA		SODA & ICE DISPENSER COUNTER MODEL, WITH ICE MAKER	BY K.E.C.	BY K.E.C.		1/2"	IN-DIR					120/1		2.5	C&P	48" AFF
R1	486	B	1 EA	ICE MACHINE, ON TOP OF DISPENSER														

ES COLUMNS: SEE NOTES

ACKING, BLOCKING, REINFORCEMENTS REQUIRED TO HOLD, SUPPORT OR SUSPEND EQUIPMENT GENERAL CONTRACTOR TO E AND INSTALL ALL REQUIRED BACKING IN WALLS FOR WALL ED EQUIPMENT AND BACKING ABOVE CEILING TO SUSPEND ENT SPECIFIED HEREIN KITCHEN EQUIPMENT SUPPLIER SHALL BE SHOP DRAWINGS SHOWING REQUIRED LOCATIONS AND T OF EQUIPMENT

UPPRESSION SYSTEMS SHALL BE SPECIFIED TO BEE SUPPLIED AS SHUTOFF VALVE, AUTOMATIC TYPE, IN CASE OF A COOKING OD FIRE. IT SHALL BE SUPPLIED WITH THE FIRE SYSTEM AND ED IN AN ACCESSIBLE LOCATION BY GENERAL CONTRACTOR, NG CONTRACTOR

OLS FOR KITCHEN EHXAUST SYSTEMS GENERAL CONTRACTOR, RICAL CONTRACTOR SHALL PROVIDE AND INSTALL CONTROL ES IN WALLS IN AN ACCESSIBLE LOCATION (NOT ON HOOD Y) CONTROLS FOR HOOD/ CANOPY LIGHTS, EXHAUST FANS, UP AIR FANS SEE MECH ENGINEER PLANS AND SEPCIFICATIONS LL DETAILS AND OTHER REQUIREMENTS

REGISTER, COMPUTER/P.O.S (POINT OF SALE SYSTEMS) AL CONTRACTOR, ELECTRICAL CONTRACTOR TO PROVIDE ED CIRCUITS FOR EQUIPMENT AND PROVIDE INTER- CTING CONDUIT FOR COMPUTER INTER-CONNECTING CABES, LT WITH OWNERS, SUPPLIER AND ARCHITECTURAL/ELECTRICAL L SYSTEMS PLAN

AL CONTRACTOR, ELECTRAL CONTRACTOR TO INTER-CONNECT ARE, SEE FOODSERVICE EQUIPMENT SUBMITTALS FOR DETAILS MOTE COMPONENTS AND CONNECTION REQUIRMENTS

AL CONTRACTOR, PLUMBING CONTRACTOR TO INTER-CONNECT ARE, SEE FOODSERVICE EQUIPMENT SUBMITTALS FOR DETAILS MONENTS AND CONNECTION REQUIREMENTS

WITH SUPPLIER/ VENDOR, EQUIPMENT SUPPLIER ALL SIZES AND REQUIREMENTS

EICAL CORD AND PLUGS GENERAL CONTRACTOR TO PROVIDE STALL CORD AND PLUG ON EQUIPMENT

- = SEE ARCHITECTURAL PLANS AND SPECS
- = SEE MECHANICAL ENGINEERS PLANS AND SPECS.
- = SEE ENGINEERS PLANS AND SPECS

MNS: (PROVIDED BY)

OWNER SUPPLIED EQUIPMENT AND FURNISHINGS (N.I.C.) NOT . CONTRACT TO SUPPLY, IT IS THE GENERAL CONTRACTORS TY TO MAKE FINAL CONNECTIONS OF OWNER FURNISHED UNLESS OTHERWISE NOTED HEREIN. (EXAMPLE. BY OWNER, ALLED, ETC)

K.E.C.) KITCHEN EQUIPMENT CONTRACTOR/FOODSERVICE CONTRACT TO SUPPLY NOTE: GENERAL CONTRACTOR SHALL OTHER DIVISIONS.

KITCHEN EQUIPMENT CONTRACTOR/SUPPLIER RESPONSIBLE FOR LL EQUIPMENT SPECIFIED AND LISTED AS BY K.E.C

GENERAL CONTRACTOR OR ON OF HIS SUBCONTRACTORS T NOT LIMITED TO ELECTRICAL, PLUMBING AND MECHANICAL S, STRUCTURAL, FRAMING, CABINET MAKERS, ROOFERS, ETC.

PLUMBING CONTRACTOR (BY P.C.) UNDER GENERAL

AL MECHANICAL CONTRACTOR UNDER GENERAL

AL. ELECTRICAL CONTRACTOR (BY E.C.) UNDER GENERAL

ENDOR SUPPLIED EQUIPMENT TO OWNER, UNLESS OTHERWISE ER

OTES

FOODSERVICE EQUIPMENT UTILITY SCHEDULE, SHOWING RVICE EQUIPMENT UTILITY REQUIREMENTS FOR SPECIFIED RVICE EQUIPMENT

FORMATION HEREIN HAS BEEN COLLECTED FROM EQUIPMENT CSTRUCTURES DATA SPEC SHEETS. THE MANUFACTURERS HAVE ED THE RIGHT TO CHANGE SPECIFICATIONS AND UTILITY MENTS ("WITHOUT-NOTICE") THEREFORE IT IS THE SIBILITY OF THE FOODSERVICE EQUIPMENT SUPPLIER AND ALL SUPPLIERS TO VERIFY ALL REQUIREMENTS WITH THE CSTRUCTURES AND REPORT ALL DISCREPANCIES/ CHANGES D TO THE GENERAL CONTRACTOR

REPANCIES BETWEEN THIS FOODSERVICE EQUIPMENT UTILITY E, ARCHITECTURAL, ENGINEERING, ELECTRICAL, MECHANICAL, G AND OTHERS WITH INTEREST SHALL BE REPORTED

OTED IN THE SOURCE COLUMN AS BY OTHER THAN THE K E C ARE BY OTHERS AND ARE NOT PART OF THE K.E.C. (FOODSERVICE NT SUPPLIER/CONTRACTOR RESPONSIBILITY TO SUPPLY OR UNLESS OTHERWISE NOTED AND AGREED TO THESE ITEMS Y LISTED FOR REFERENCE AND NEED TO BE VERIFIED BY THEIR R

NSIONS GIVEN ON THE FOODSERVICE PLANS NEED TO BE AND FIELD VERIFIED BEFORE ORDERING ANY EQUIPMENT OR FABRICATION

NSIONS GIVEN ON THE FOODSERVICE PLANS ARE ("FINISHED") NS AND ARE FROM FINISHED WALL TO FINISHED WALL, OR FINISHED WALL TO CENTER LINE AND/OR CENTER LINE TO CENTER

REPANCIES NEED TO BE REPORTED BEFORE WORK BEGINS OF EQUIPMENT AND OR MATERIALS, AND/OR LABOR ACIES NEEDS TO BE REPORTED BEFORE ANY WORK BEGINS

NT SUPPLIERS SHALL BE RESPONSIBLE FOR RECEIVING, DELIVERY, UNCRATING, ASSEMBLY AND COORDINATING INPLACE EQUIPMENT THEY SUPPLY

CTIONS TO UTILITIES:
(PLUMBING & MECHANICAL)

INNECTIONS AND INTER-CONNECTIONS: TO FOODSERVICE RE BY GENERAL CONTRACTOR AND HIS TORS (ELECTRICAL, PLUMBING & MECHANICAL) TO MATERIALS REQUIRED TO MAKE THOSE FINAL S AND INTER-CONNECTIONS

E AND INDIRECT WASTE: LINES ARE NOT SUPPLIED WITH LABOR AND MATERIAL FOR DRAIN LINES ARE TO BE GENERAL CONTRACTORS PLUMBING CONTRACTOR ETE LINES ARE TO EXTEND TO F S (FLOOR SINKS) WITH NO LINE SIZE

NT: LABOR AND MATERIALS TO MAKE FINAL CONNECTIONS MENT IS TO BE MADE BY GENERAL CONTRACTOR NTRACTOR AND IS TO BE PER MANUFACTURERS ATIONS AND LOCAL CODES

DICANOPY: KITCHEN COOKING EXHAUST HOOD/CANOPY ED BY GENERAL CONTRACTOR MECHANICAL IN ACCORDANCE WITH NFPA-96, FIRE CODES AND ALL

CTIONS: FINAL CONNECTIONS TO BE MADE BY GENERAL PLUMBING CONTRACTOR PLUMBING CONTRACTOR TO TOPS INTER-CONNECTING MATERIALS TO MAKE S WITHOUT REDUCTIONS IN THE LINE SIZES AND PER SPECIFICATIONS AND LOCAL CODES

PERMITS: ALL CONTRACTORS SHALL BE LICENSED TO R WORK SPECIFIED AND ARE REQUIRED TO GET ALL REQUIRED OR TO PERFORMING WORK SPECIFIED AND HAVE ALL TESTED AND ACCEPTED BY AUTHORIZED INSPECTORS

EQUIPMENT SUPPLIER (KITCHEN EQUIPMENT): SHALL VERIFY ALL UTILITY REQUIREMENTS WITH TRACTOR AND HIS SUBCONTRACTOR AND S. SHALL PROVIDE FINAL CONNECTIONS

1	REVISION 1	9/29/03
REV.	DESCRIPTION	DATE

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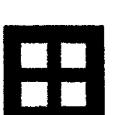
PROJECT NO. DATE
99048 SEPTEMBER 29, 200

RITAZZI_CAFÉ/BANQUET EQUIPMENT SCHEDULE

DRAWING NO.

ES54

105.4

**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.

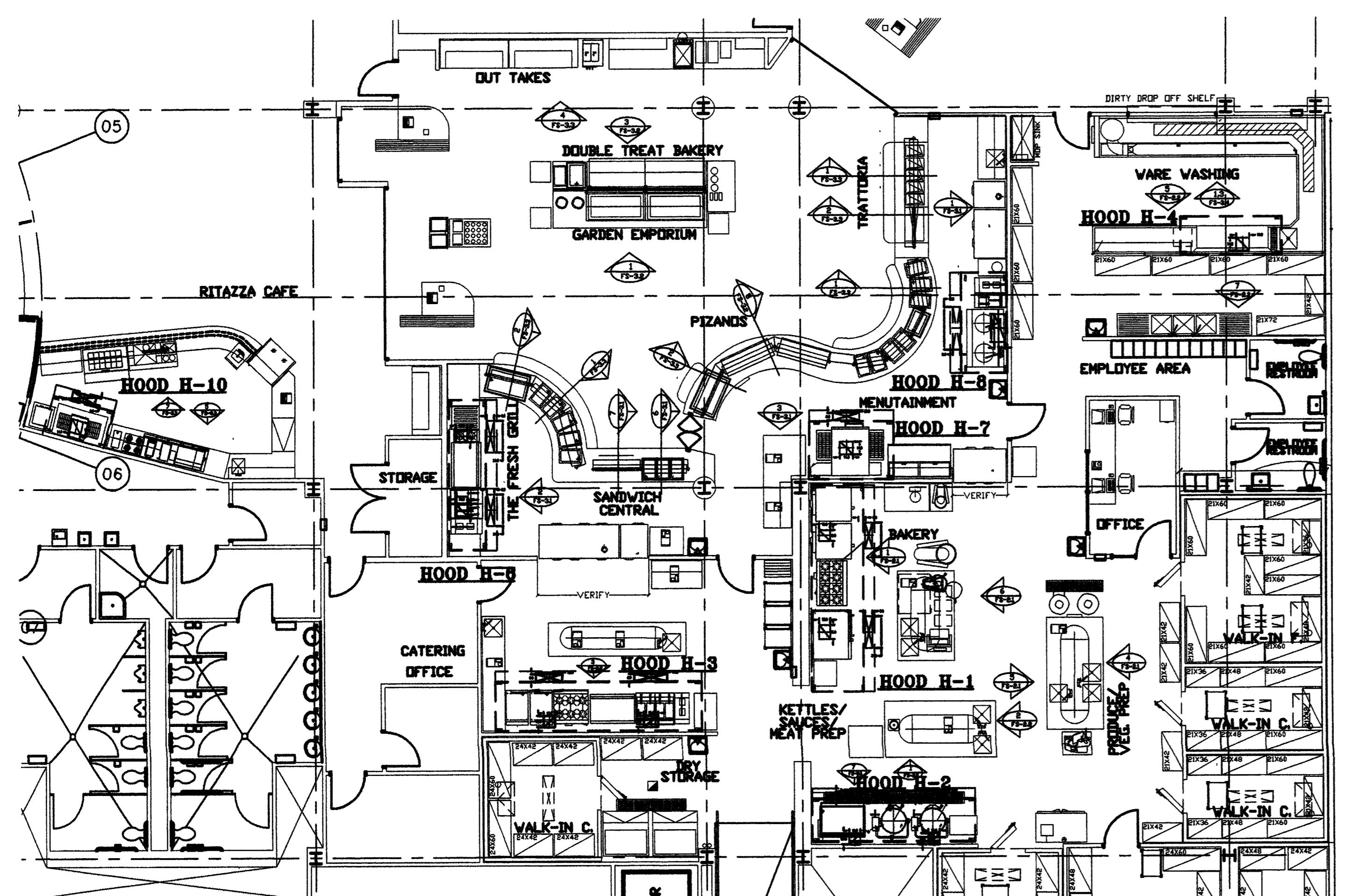
REPORT ALL DISCREPANCIES BEFORE PERFORMING ANY WORK.

HOOD INFORMATION

ITEM NO.	FS NO.	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM				SUPPLY PLENUM				HOOD CONSTRUCTION	HOOD CONFIGURATION	END TO END	ROW	
					TOTAL EXH. CFM	WIDTH	LENGTH	RISER(S)	TOTAL SUP. CFM	WIDTH	LENGTH	RISER(S)					
H-1A	105	GHEW-8.33-S TYPE 1	100"	N/A Deg.	2008	12"	15"	1606	0.612	1606	8"	34"	850	0.270	304 SS WHERE EXPOSED	LEFT	N/A
H-1B	105	GHEW-8.62-S TYPE 1	107"	N/A Deg.	1783	12"	12"	1783	0.802	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-8.00-S TYPE 1	108"	N/A Deg.	2325	12"	15"	1860	0.763	1860	8"	34"	985	0.320	304 SS WHERE EXPOSED	LEFT	N/A
H-3B	153	GHEW-8.00-S TYPE 1	108"	N/A Deg.	1868	12"	12"	1858	0.836	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	1280	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	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	1287	8"	28"	834	0.270	304 SS WHERE EXPOSED	N/A	N/A

1 HOOD INFORMATION

FS-1.0M

**2 ENLARGED 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 UL CLASSIFIED BAFFLE TYPE FILTERS OR 3/16" 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 STAINLESS 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.

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 STAINLESS 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:

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

1 REVISION_1 9/29/03
REV. DESCRIPTION DATE

ENGINEER ARCHITECT

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

PROJECT NO. 99048 DATE SEPTEMBER 12, 2003

MECHANICAL/HOOD_PLAN

DRAWING NO.

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Richard Dobb and Associates
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FS-6.0M



GENERAL NOTES:

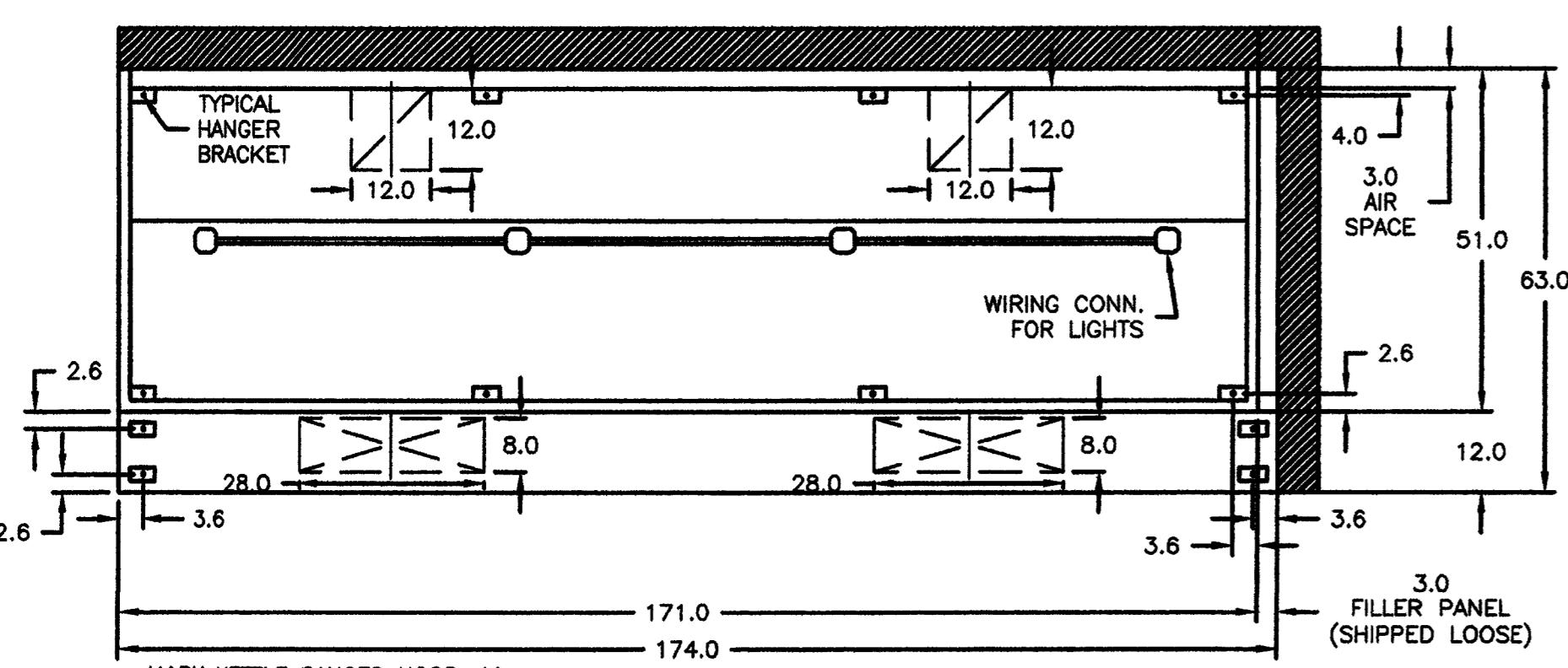
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ALL ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE

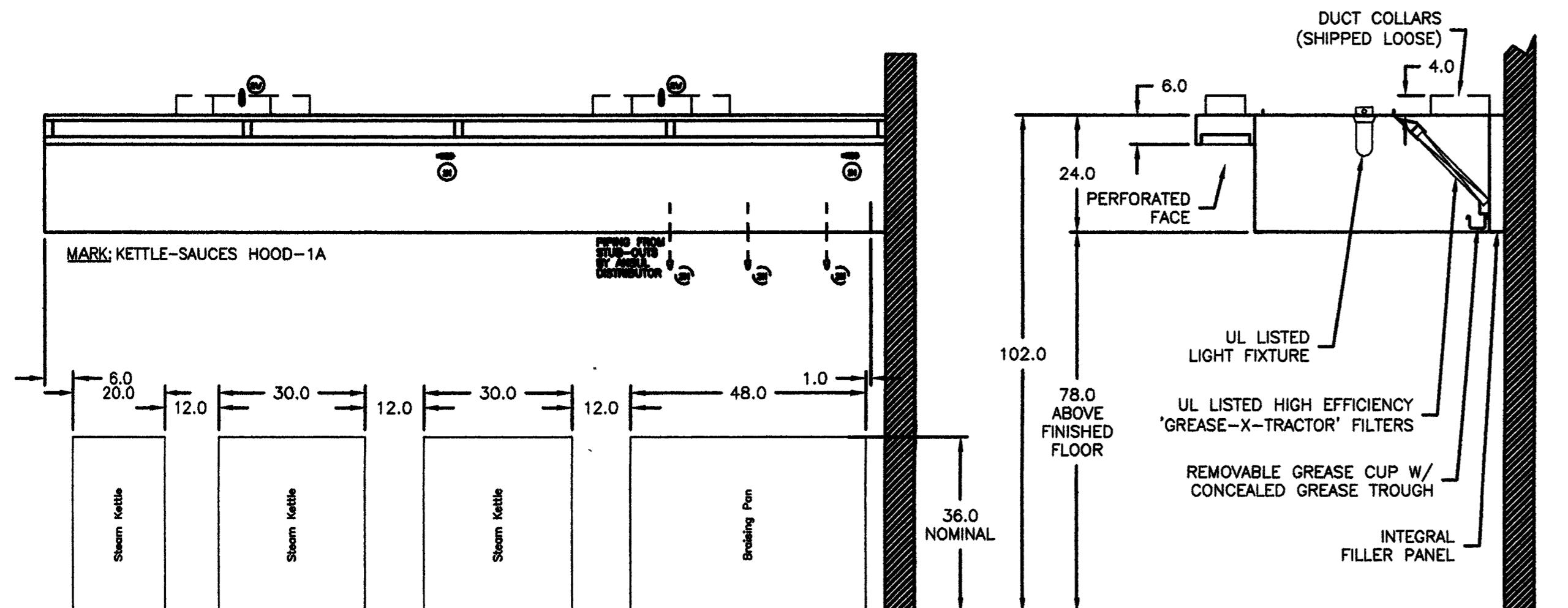
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Drawing No. C105608

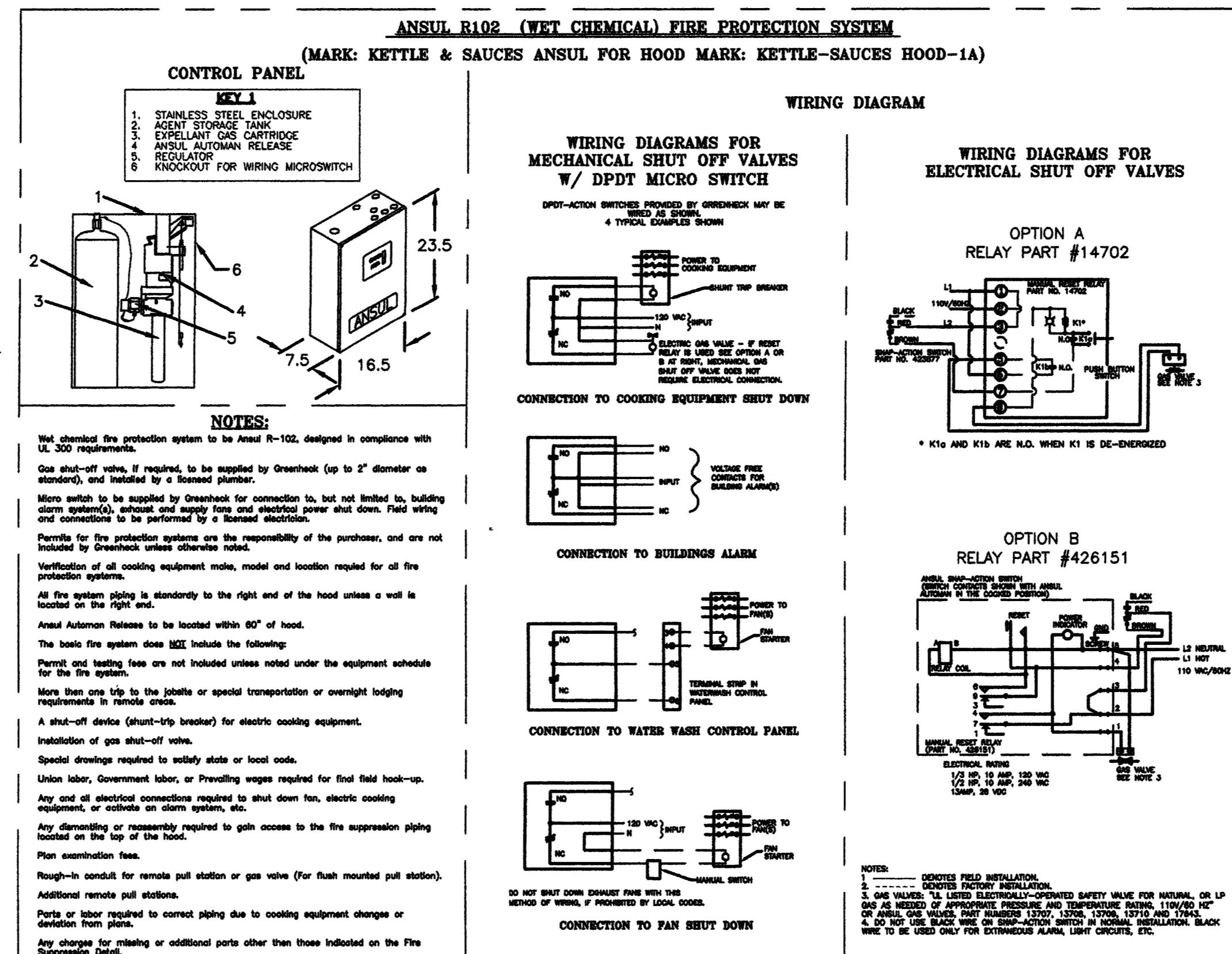


HOOD PLAN VIEW

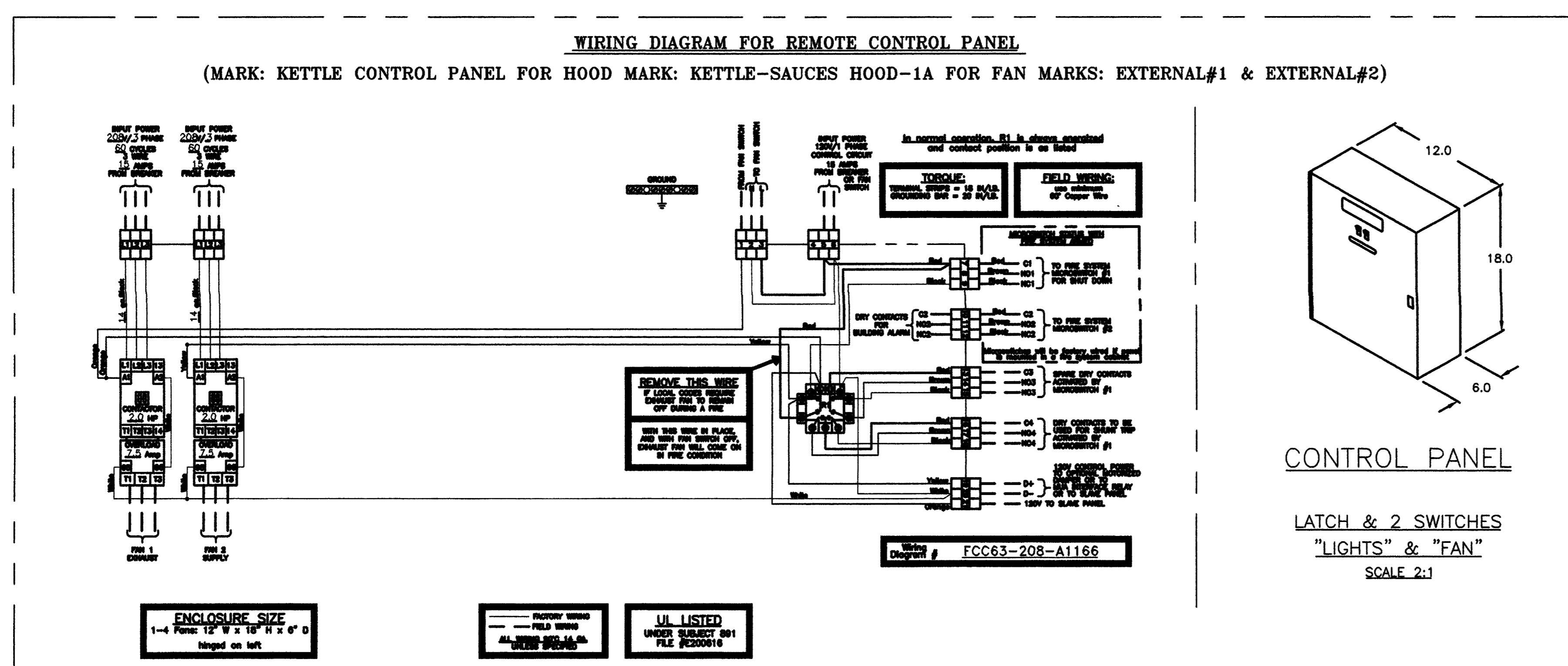


HOOD ELEVATION VIEW

HOOD SECTION VIEW



EQUIPMENT SCHEDULE				
KITCHEN HOOD		MARK: KETTLE-SAUCE HOOD-1A QTY. 1		
MODEL NO.	LENGTH (IN)	WIDTH (IN)	HEIGHT (IN)	WEIGHT (LB)
GHEW-14.25-S	171	51	24	527
PERFORMANCE	VOLUME (CFM)	SP. (IN. H2O)	DUCT COLLAR (IN.)	DUCT LENGTH (IN.)
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 ANSU	FFSC	MECHANICAL	1 1/2"	15
WITH CHROME APPLIANCE DROPS				
FOR HOOD MARKS: KETTLE-SAUCE 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
16 GAUGE 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 (LD LIGHTS, FANS, COMBINED, SHIPPED LOOSE)				
REMOTE MTD. (MOUNTING FLANGE INCLUDED)				



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, 2003	
REV	DESCRIPTION	DATE
JAS		
APPROVED AS SUBMITTED		
APPROVED AS NOTED		
REJECTED - REVISE AND RESUBMIT		
X		
1/2" = 1'		
C10560B		

FS-6.2M

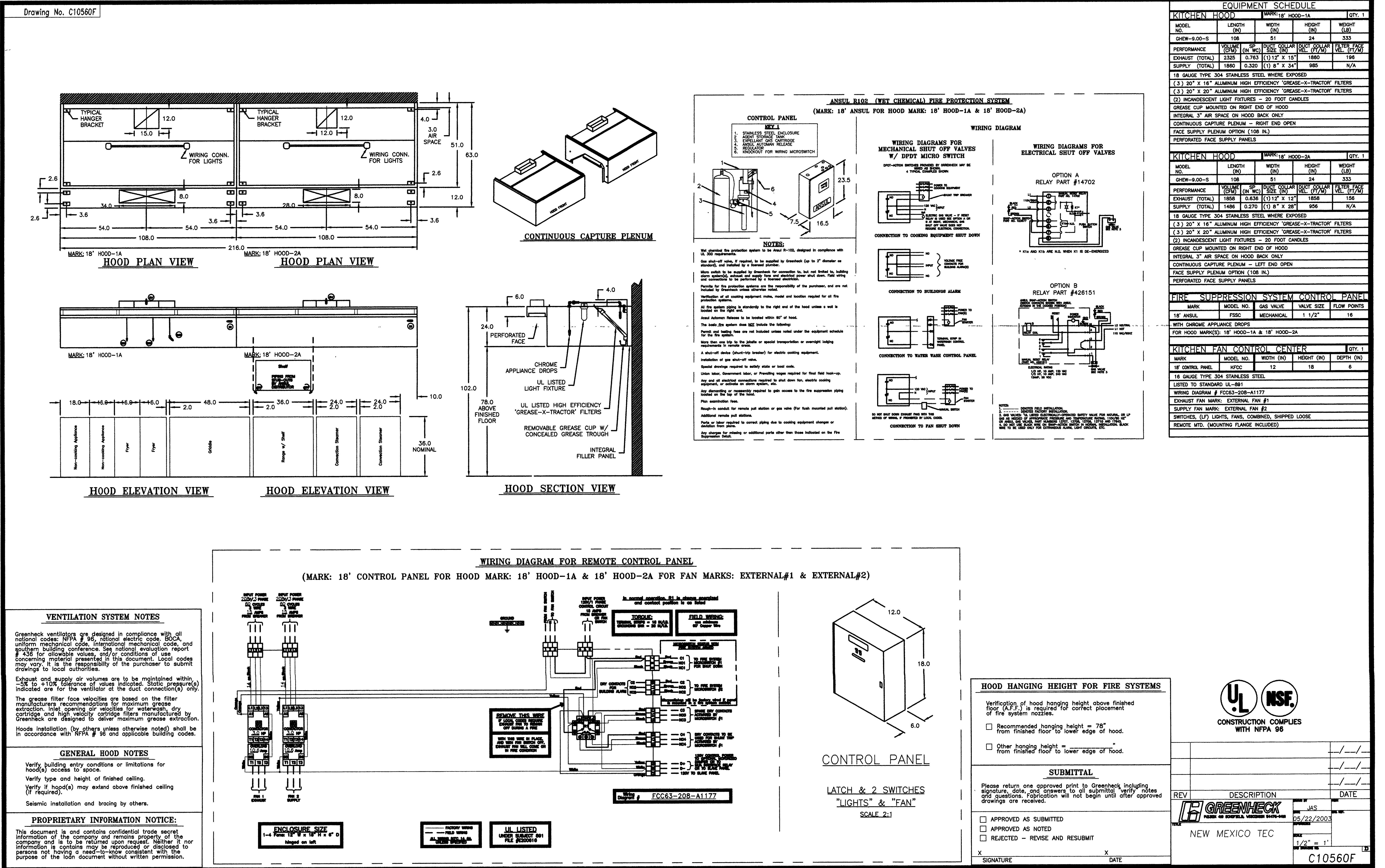
GENERAL NOTES:

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ALL ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE

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GENERAL NOTES:

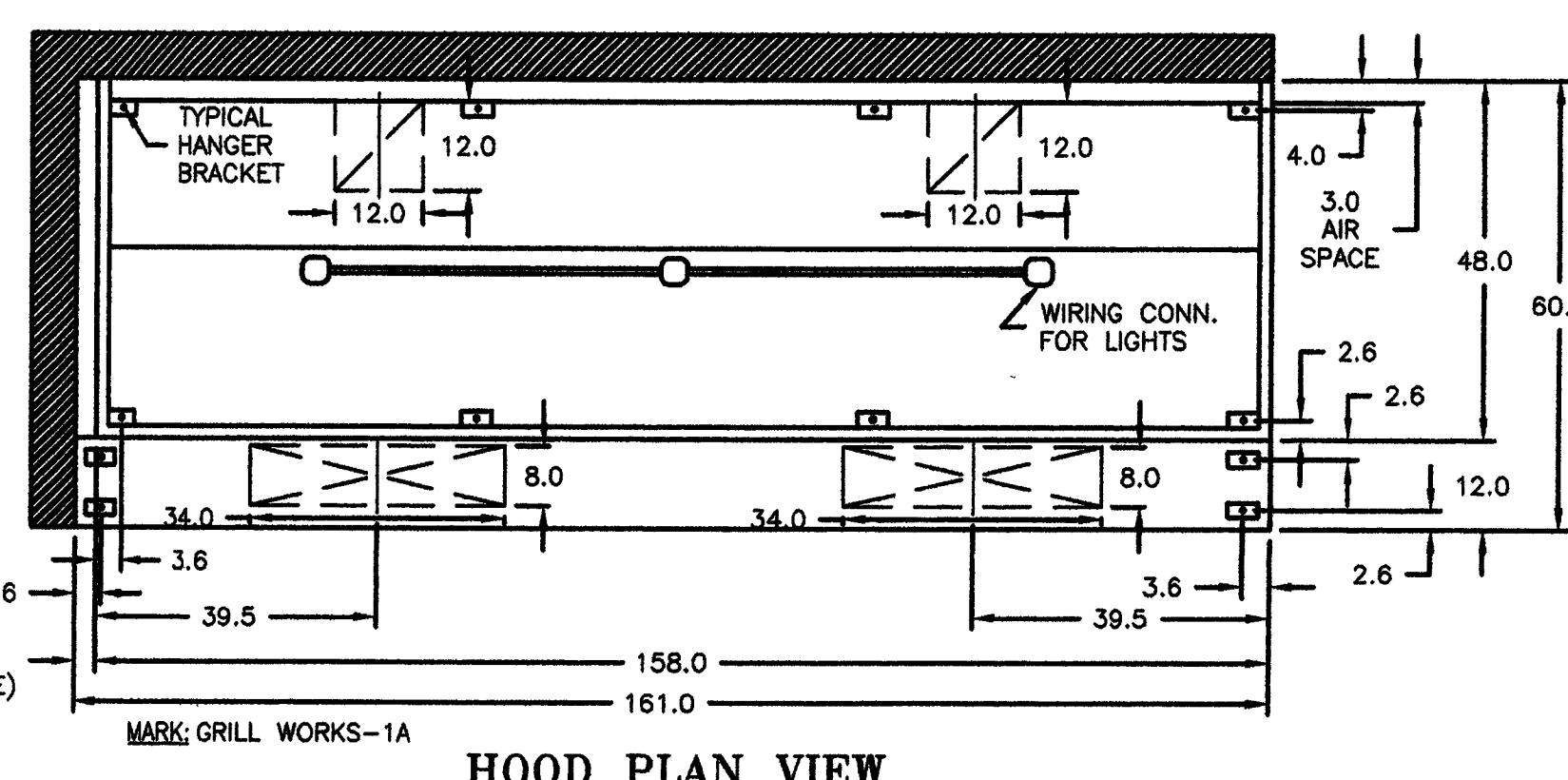
THIS IS A FOODSERVICE EQUIPMENT LAYOUT PLAN.

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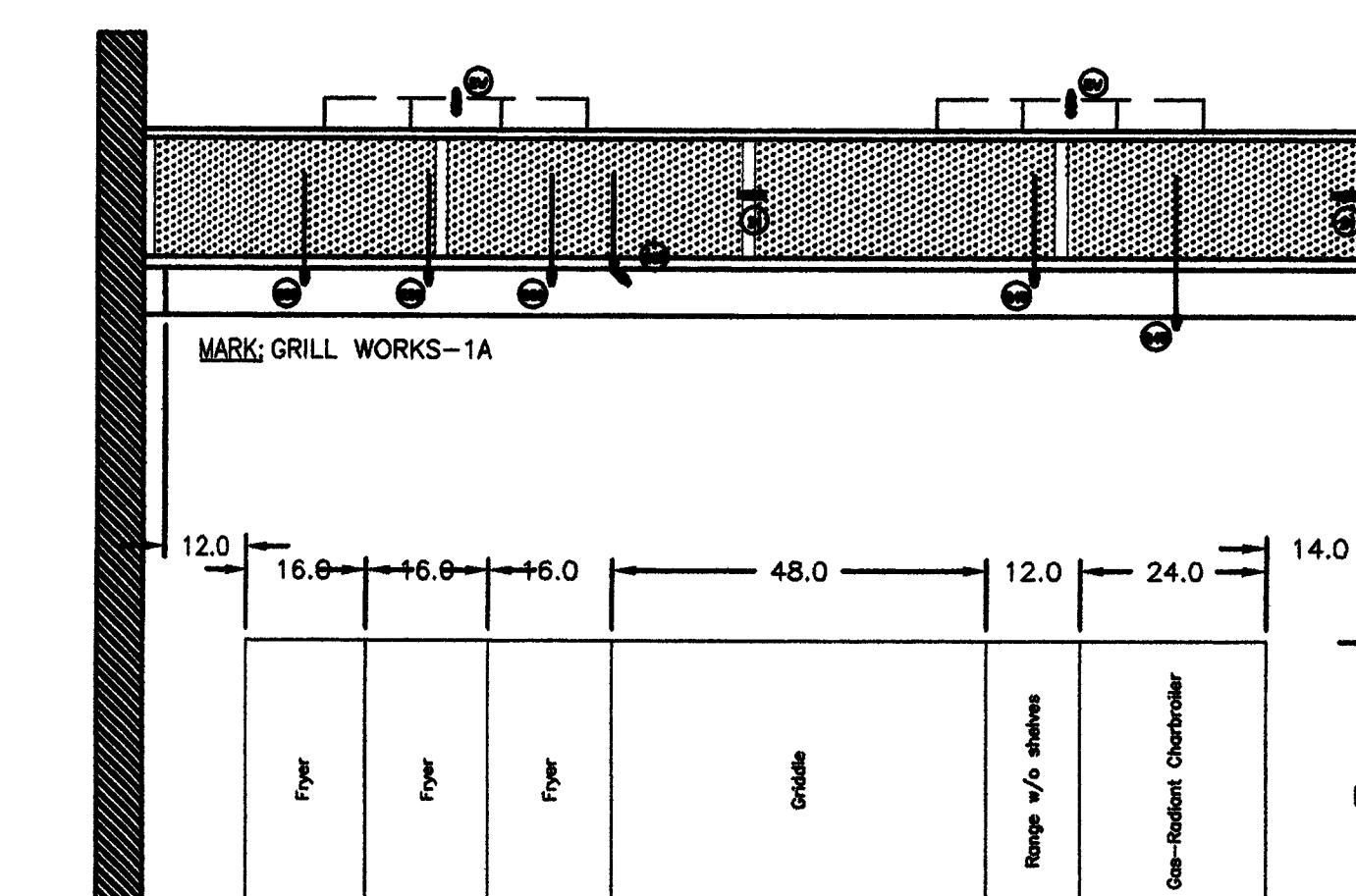
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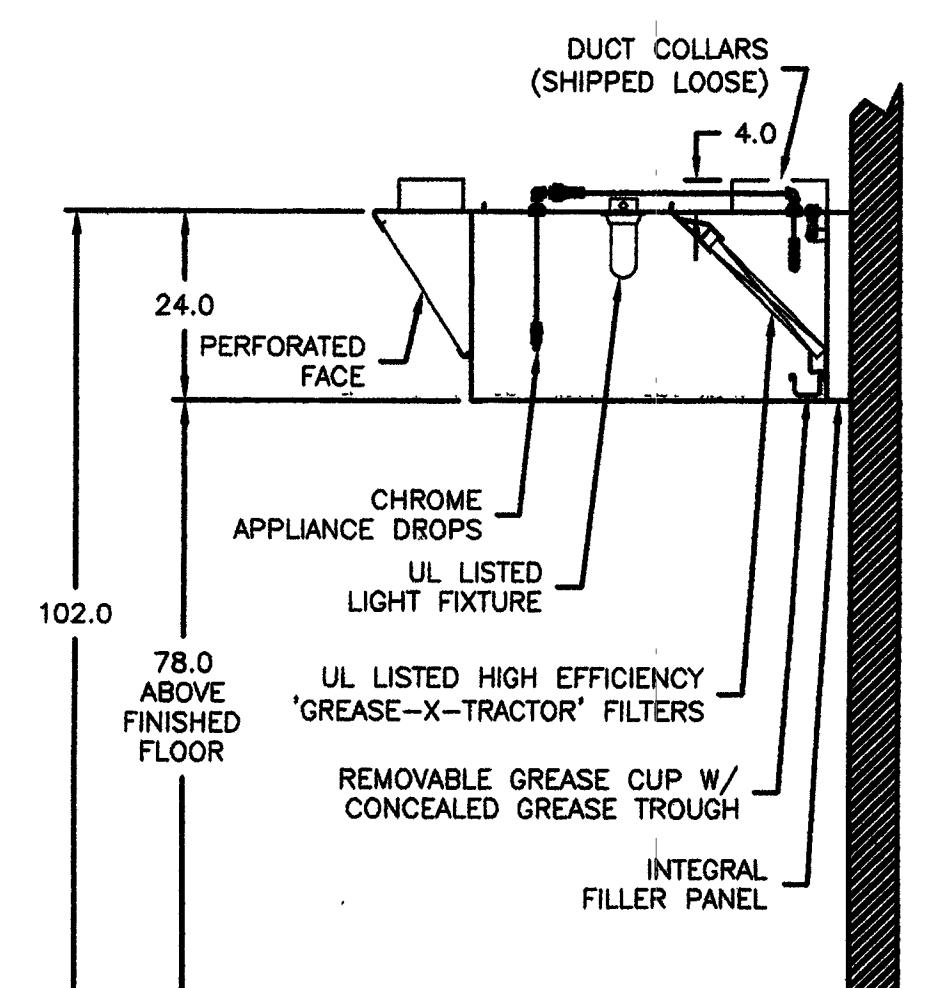
Drawing No. C10560D



HOOD PLAN VIEW

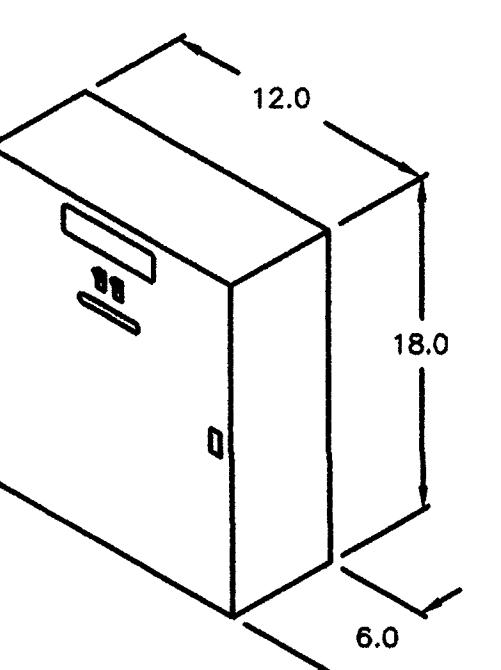
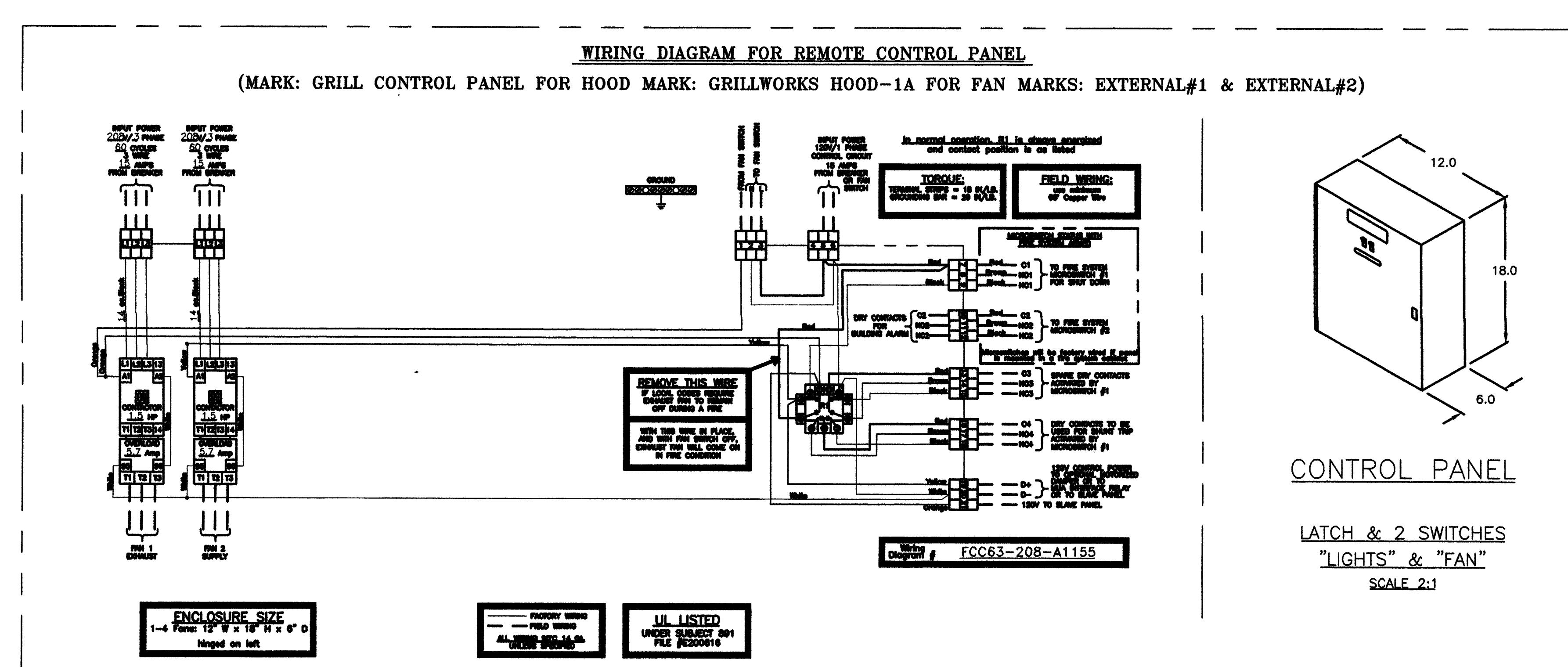
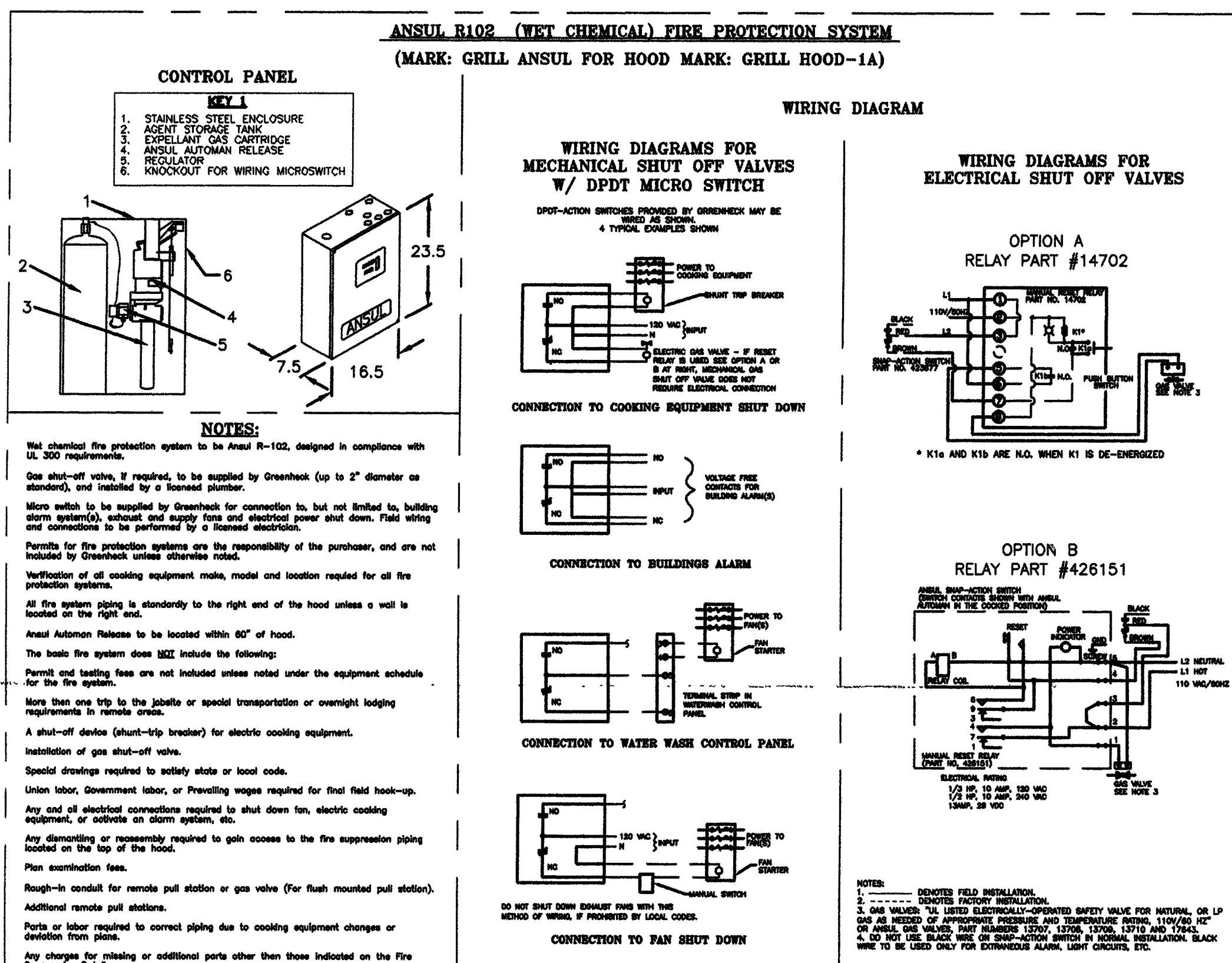


HOOD ELEVATION VIEW



HOOD SECTION VIEW

EQUIPMENT SCHEDULE				
KITCHEN HOOD		MARK: GRILL WORKS-1A		QTY. 1
MODEL NO.	LENGTH (IN)	WIDTH (IN)	HEIGHT (IN)	WEIGHT (LB)
GHEW-13.17-S	158	48	24	461
PERFORMANCE	VOLUME (CFM)	SP (IN WC)	DUCT COLLAR SIZE (IN)	DUCT COLLAR VEL. (FT/M) FILTER FACE VEL. (FT/M)
EXHAUST (TOTAL)	3756	0.858	(2) 12" X 12"	1878 217
SUPPLY (TOTAL)	3005	0.320	(2) 8" X 34"	795 N/A
18 GAUGE TYPE 304 STAINLESS STEEL WHERE EXPOSED				
(1) 20" X 16" ALUMINUM HIGH EFFICIENCY 'GREASE-X-TRACTOR' FILTERS				
(7) 20" X 20" ALUMINUM HIGH EFFICIENCY 'GREASE-X-TRACTOR' FILTERS				
(3) INCANDESCENT LIGHT FIXTURES - 20 FOOT CANDLES				
GREASE CUP MOUNTED ON RIGHT END OF HOOD				
INTEGRAL 3" AIR SPACE ON HOOD BACK ONLY				
DUCT COLLARS SHIPPED LOOSE				
3" FILLER PANEL - BACK & LEFT END				
FACE SUPPLY PLENUM OPTION (161 IN.)				
PERFORATED FACE SUPPLY PANELS				
FIRE SUPPRESSION SYSTEM CONTROL PANEL				
MARK	MODEL NO.	GAS VALVE	VALVE SIZE	FLOW POINTS
GRILL WORKS ANSUL	FSSC	MECHANICAL	1 1/2"	18
WITH CHROME APPLIANCE DROPS				
FOR HOOD MARK(S): GRILL WORKS-1A				
TESTING FEE INCLUDED				
KITCHEN FAN CONTROL CENTER				QTY. 1
MARK	MODEL NO.	WIDTH (IN)	HEIGHT (IN)	DEPTH (IN)
CANTEEN CONTROL PANEL	KFCC	12	18	6
16 GAUGE TYPE 304 STAINLESS STEEL				
LISTED TO STANDARD UL-891				
WIRING DIAGRAM # FCC63-208-A1155				
EXHAUST FAN MARK: EXTERNAL FAN #1				
SUPPLY FAN MARK: EXTERNAL FAN #2				
SWITCHES, (LF) LIGHTS, FANS, COMBINED, SHIPPED LOOSE				
REMOTE MTD. (MOUNTING FLANGE INCLUDED)				

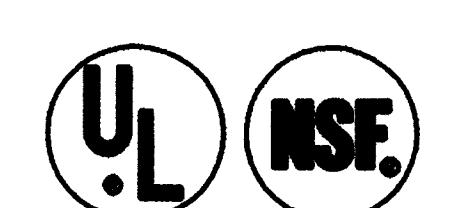


CONTROL PANEL

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 = _____ "



CONSTRUCTION COMPLIES

REV	DESCRIPTION	DATE
	 GREENHECK 1000 KIRKWOOD AVENUE, MILWAUKEE, WISCONSIN 53210-3438	DRAWN BY JAS DATE 05/22/2003 1/2" = 1' C10560D
TITLE NEW MEXICO TEC		D

FS-6.5M



GENERAL NOTES:

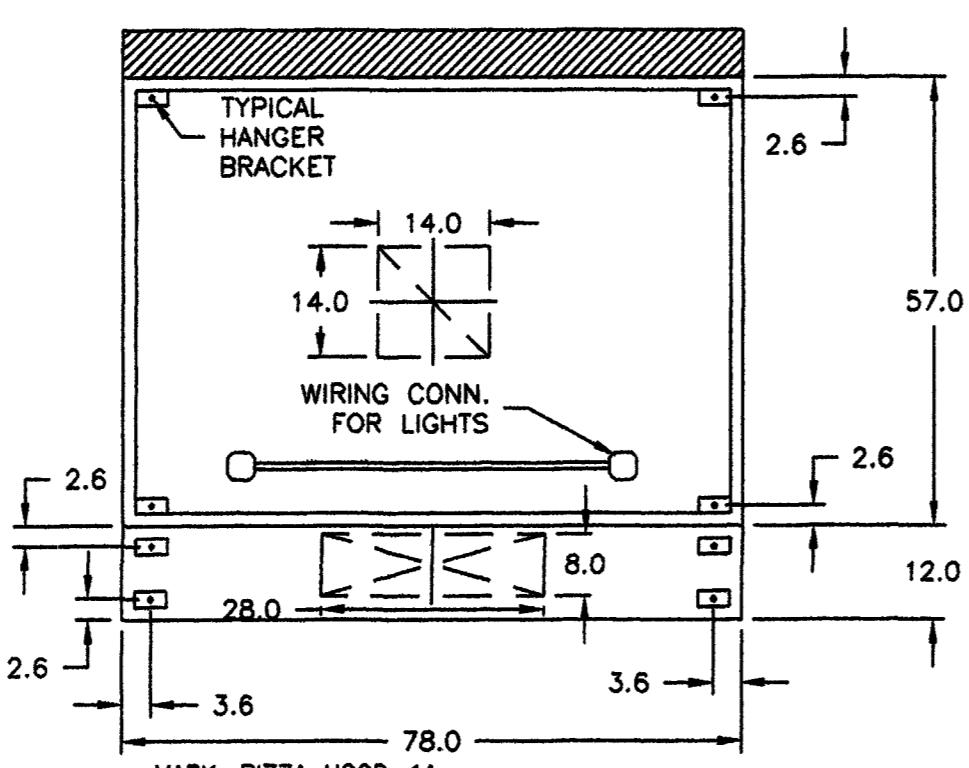
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ALL ITEM NUMBERS REFER TO FOODSERVICE EQUIPMENT SCHEDULE

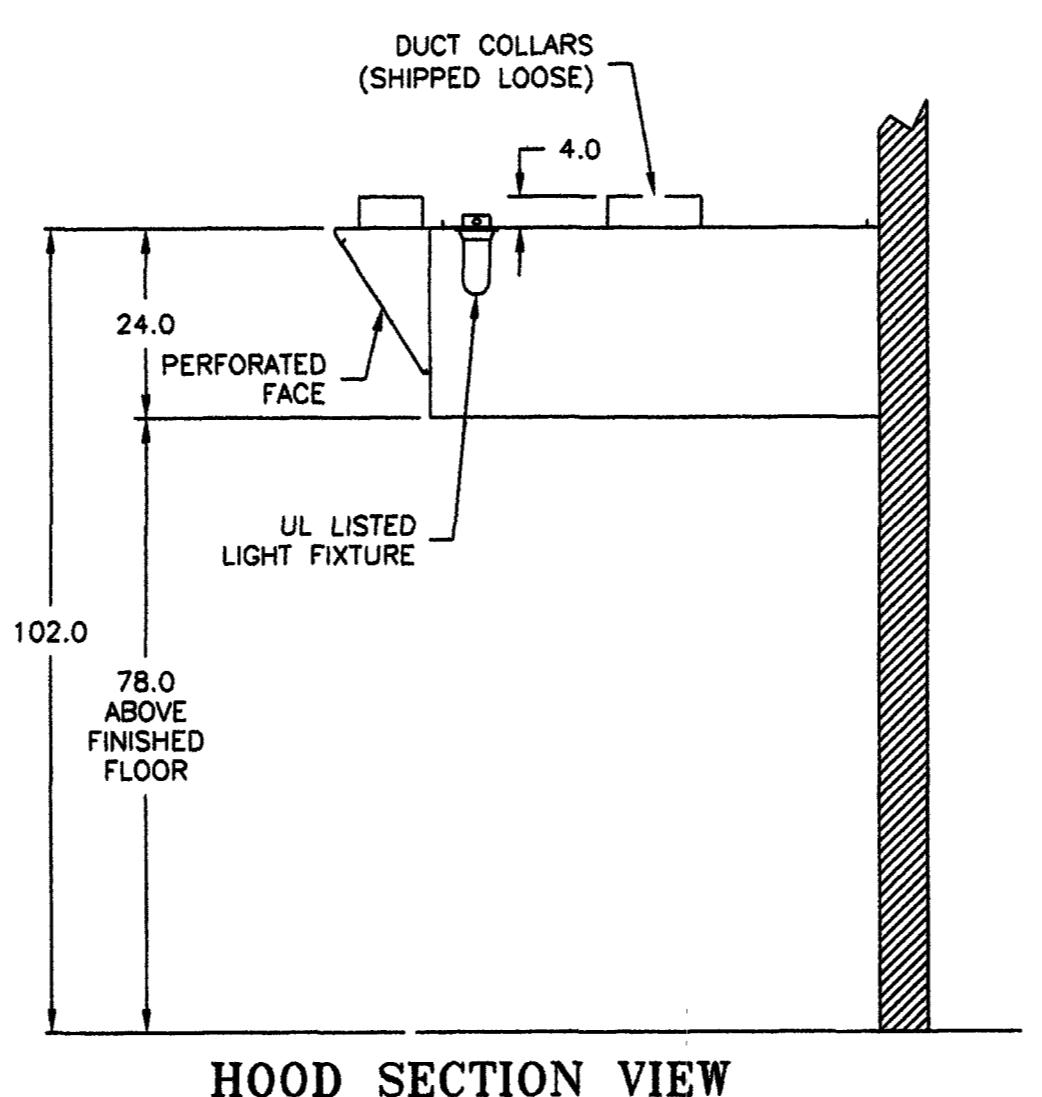
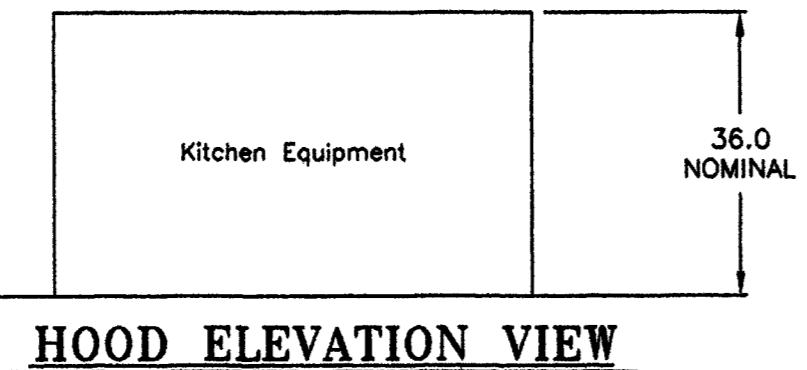
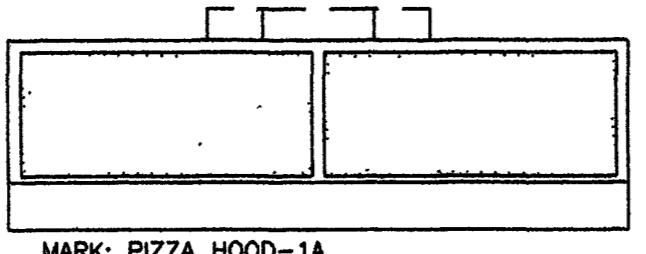
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Drawing No. C10560H



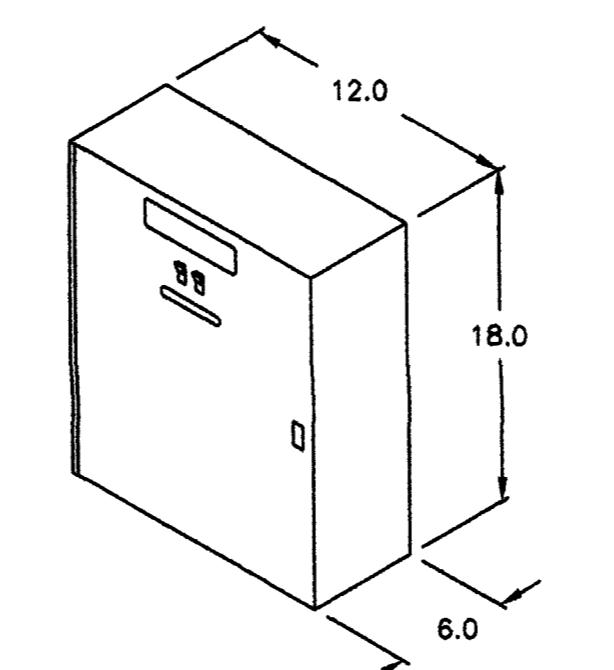
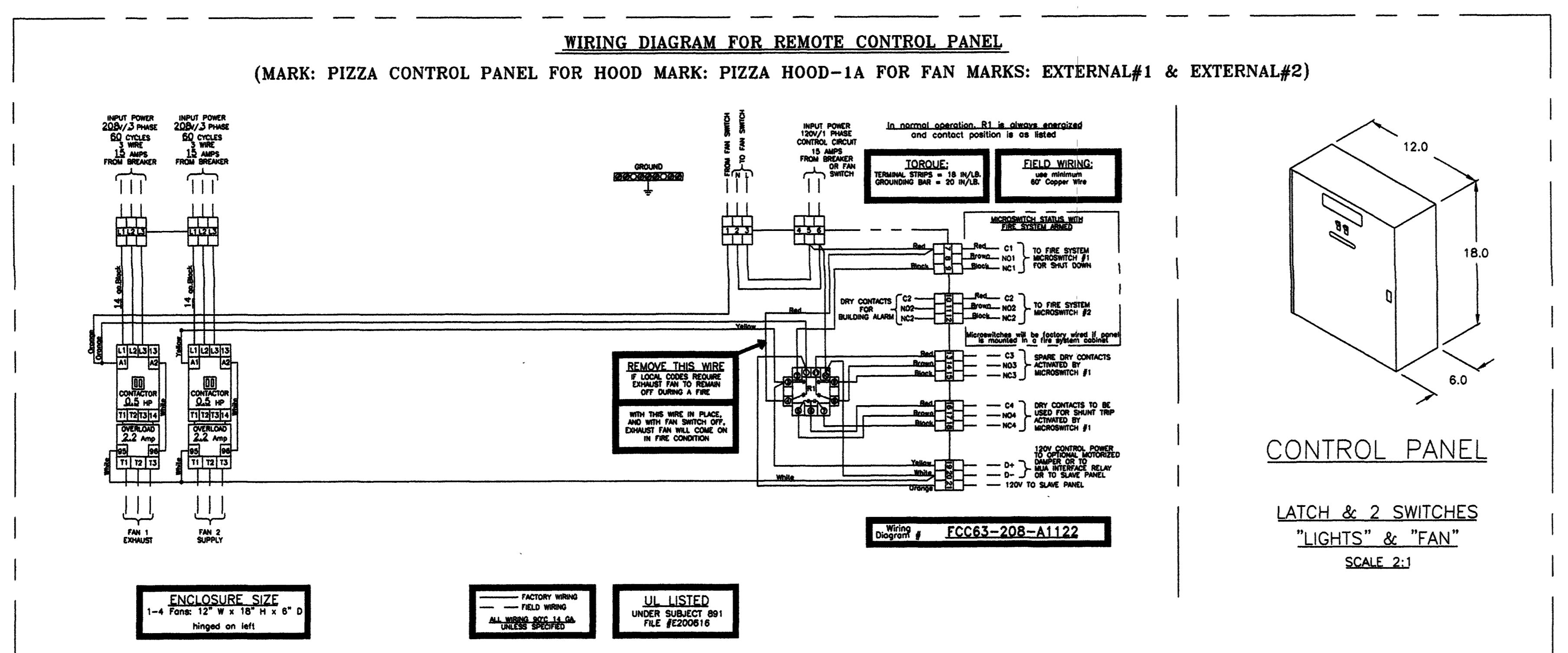
HOOD PLAN VIEW



HOOD SECTION VIEW

EQUIPMENT SCHEDULE					
KITCHEN HOOD		MARK: PIZZA HOOD-1A		QTY. 1	
MODEL NO.		LENGTH (IN)	WIDTH (IN)	HEIGHT (IN)	WEIGHT (LB)
GO-6.50-S	78	57	24	1	
PERFORMANCE	VOLUME (CFM)	SP. VEL. (IN/SEC)	DUCT COLLAR VEL. (IN/SEC)	DUCT COLLAR VEL. (IN/SEC)	FILTER FACE VEL. (IN/SEC)
EXHAUST (TOTAL)	1600	0.168	(1) 14" X 14"	1176	1176
SUPPLY (TOTAL)	1280	0.270	(1) 20" 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					
KITCHEN FAN CONTROL CENTER		MARK: KFCC		QTY. 1	
MARK	MODEL NO.	WIDTH (IN)	HEIGHT (IN)	DEPTH (IN)	
WASHDOWN 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)					



CONTROL PANEL

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

CONSTRUCTION COMPLIES
WITH NFPA 96

1 REVISION_1 9/29/03

REV. DESCRIPTION DATE

ENGINEER ARCHITECT

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

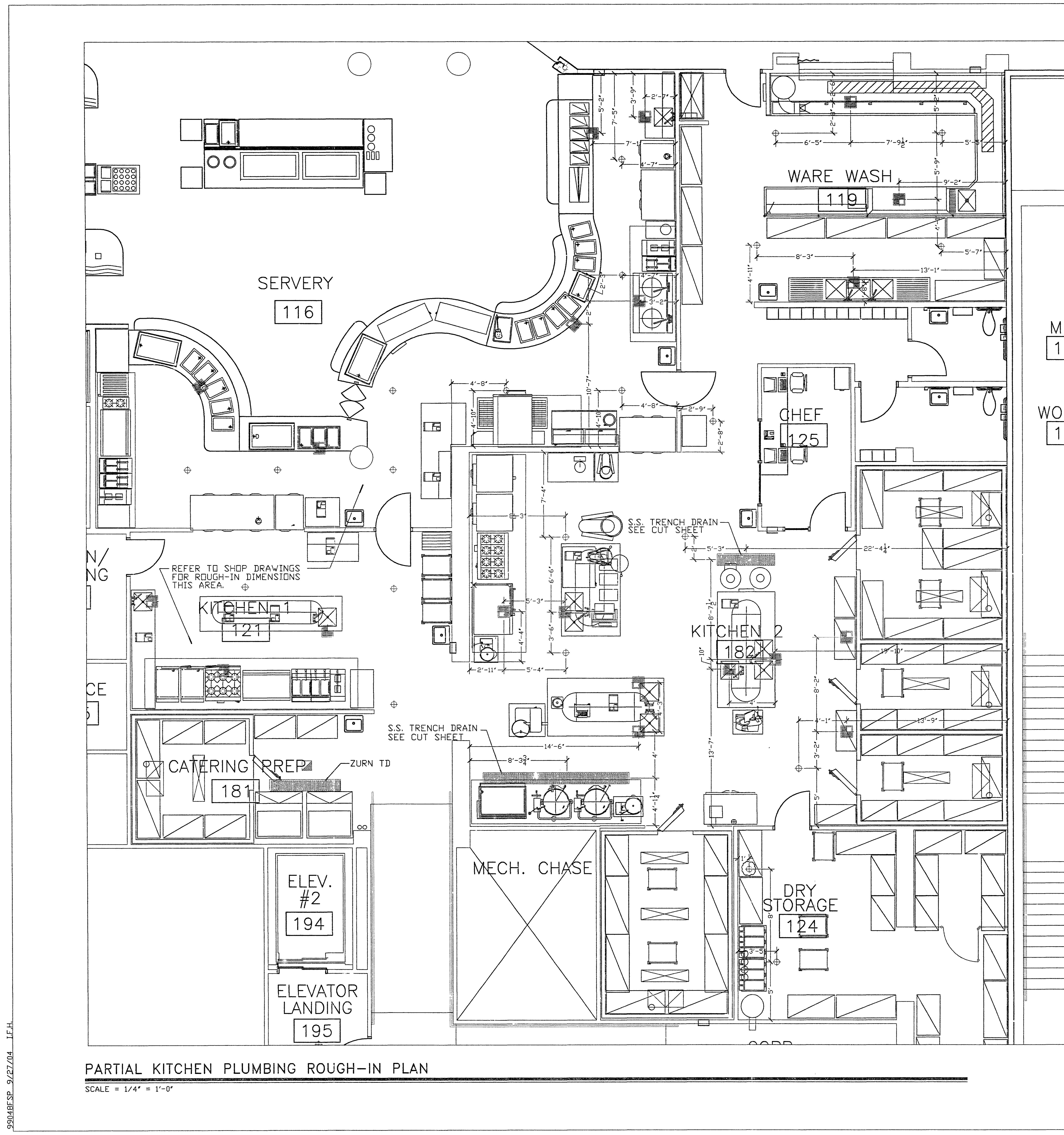
PROJECT NO. 99048 DATE SEPTEMBER 12, 2003

H-7, HOOD SHOP DRAWING
FOR ITEM #294

DRAWING NO.

FS-6.6M

REV. DESCRIPTION DATE
05/22/2003 JAS
TYPING
H-7, HOOD SHOP DRAWING
FOR ITEM #294
1/2" = 1'
C10560H



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REV. DESCRIPTION DATE

ENGINEER ARCHITECT

SOCORRO, NEW MEXICO
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AND TECHNOLOGY

PROJECT NO. DATE
99048 SEPTEMBER 15, 2003

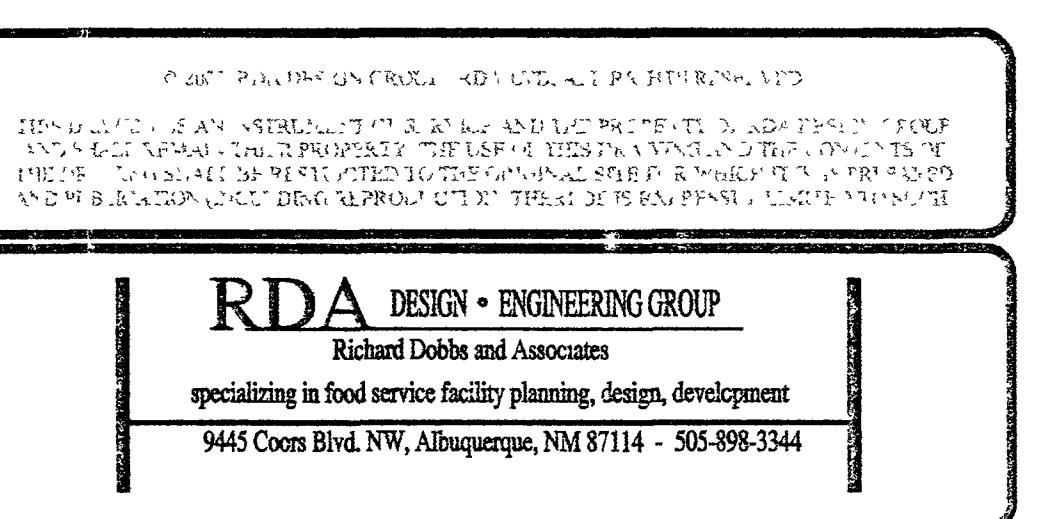
KITCHEN PLUMBING REVISIONS

DRAWING NO.

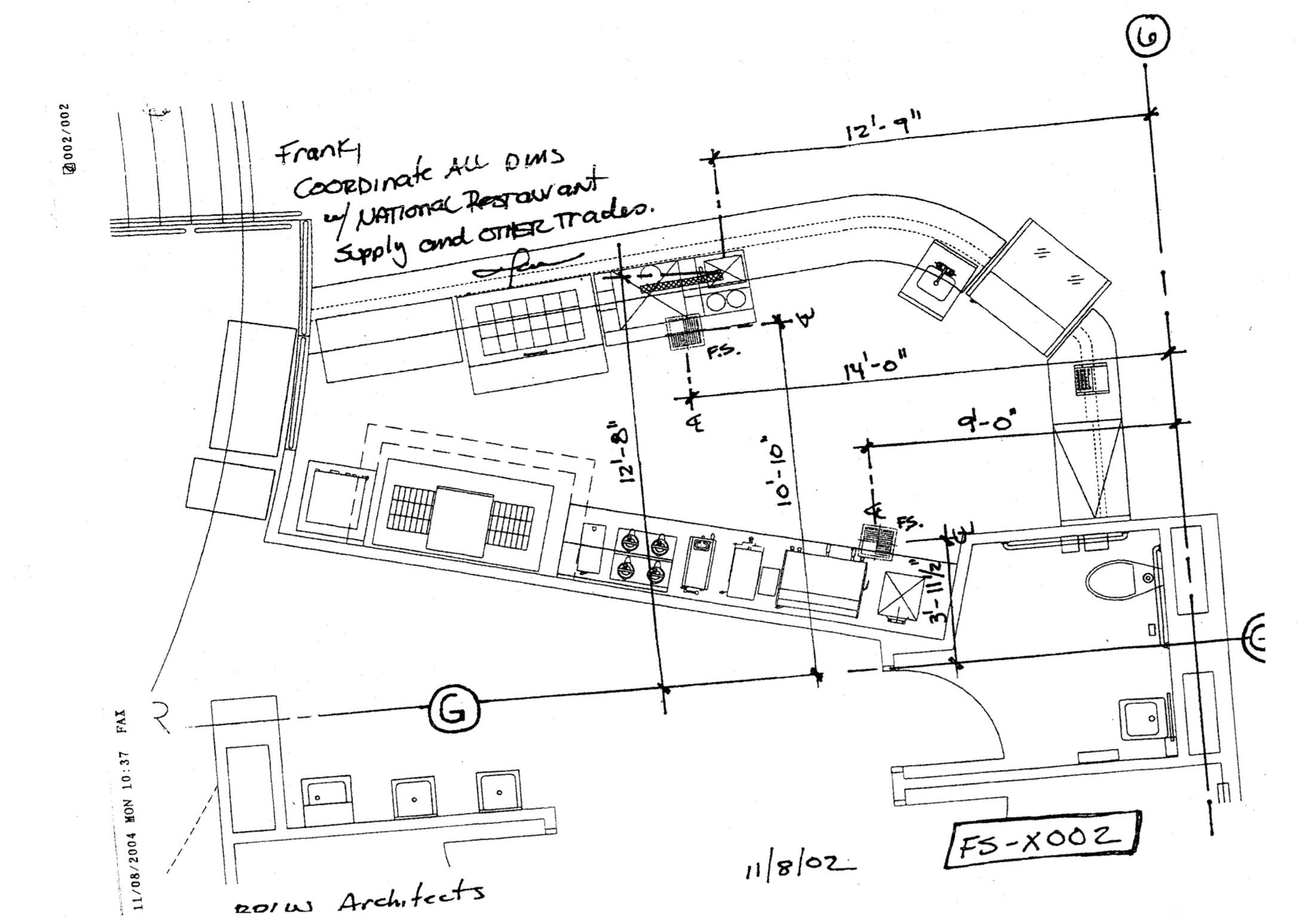
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ES-X01

RFB #996



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FS-X02

