

FS-10

CASHIER

49

48

42

41

47

SERVING

129A
SV T F A2

5
FS-11

4
FS-10

46

41

45

PROVIDE
SUPPORT
IN WALL

18

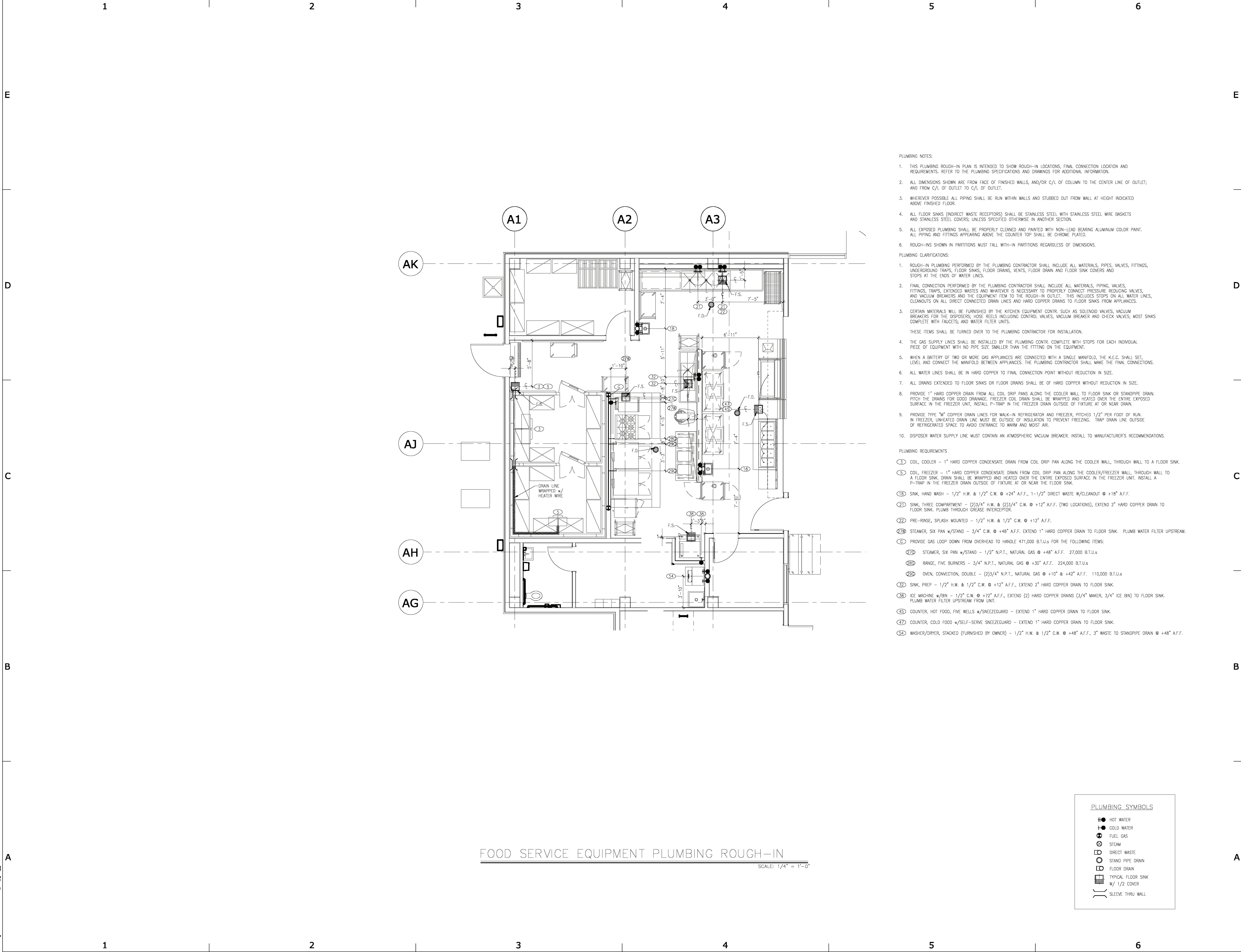
44

39



ROLL-DO
AT OPEN
BY ARCH
HEAD @





PLUMBING NOTES:

1. THIS PLUMBING ROUGH-IN PLAN IS INTENDED TO SHOW ROUGH-IN LOCATIONS, FINAL CONNECTION LOCATION AND REQUIREMENTS. REFER TO THE PLUMBING SPECIFICATIONS AND DRAWINGS FOR ADDITIONAL INFORMATION.
2. ALL DIMENSIONS SHOWN ARE FROM FACE OF FINISHED WALLS, AND/OR C/L OF COLUMN TO THE CENTER LINE OF OUTLET; AND FROM C/L OF OUTLET TO C/L OF OUTLET.
3. WHEREVER POSSIBLE ALL PIPING SHALL BE RUN WITHIN WALLS AND STUBBED OUT FROM WALL AT HEIGHT INDICATED ABOVE FINISHED FLOOR.
4. ALL FLOOR SINKS (INDIRECT WASTE RECEPTORS) SHALL BE STAINLESS STEEL WITH STAINLESS STEEL WIRE BASKETS AND STAINLESS STEEL COVERS; UNLESS SPECIFIED OTHERWISE IN ANOTHER SECTION.
5. ALL EXPOSED PLUMBING SHALL BE PROPERLY CLEANED AND PAINTED WITH NON-LEAD BEARING ALUMINUM COLOR PAINT. ALL PIPING AND FITTINGS APPEARING ABOVE THE COUNTER TOP SHALL BE CHROME PLATED.
6. ROUGH-INS SHOWN IN PARTITIONS MUST FALL WITH-IN PARTITIONS REGARDLESS OF DIMENSIONS.

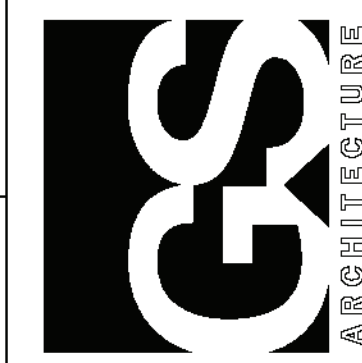
PLUMBING CLARIFICATIONS:

1. ROUGH-IN PLUMBING PERFORMED BY THE PLUMBING CONTRACTOR SHALL INCLUDE ALL MATERIALS, PIPES, VALVES, FITTINGS, UNDERGROUND TRAPS, FLOOR SINKS, FLOOR DRAINS, VENTS, FLOOR DRAIN AND FLOOR SINK COVERS AND STOPS AT THE ENDS OF WATER LINES.
 2. FINAL CONNECTION PERFORMED BY THE PLUMBING CONTRACTOR SHALL INCLUDE ALL MATERIALS, PIPING, VALVES, FITTINGS, TRAPS, EXTENDED WASTES AND WHATEVER IS NECESSARY TO PROPERLY CONNECT PRESSURE REDUCING VALVES, AND VACUUM BREAKERS AND THE EQUIPMENT ITEM TO THE ROUGH-IN OUTLET. THIS INCLUDES STOPS ON ALL WATER LINES, CLEANOUTS ON ALL DIRECT CONNECTED DRAIN LINES AND HARD COPPER DRAINS TO FLOOR SINKS FROM APPLIANCES.
 3. CERTAIN MATERIALS WILL BE FURNISHED BY THE KITCHEN EQUIPMENT CONTR. SUCH AS SOLENOID VALVES, VACUUM BREAKERS FOR THE DISPOSERS, HOSE REELS INCLUDING CONTROL VALVES, VACUUM BREAKER AND CHECK VALVES, MOST SINKS COMPLETE WITH FAUCETS; AND WATER FILTER UNITS.
- THESE ITEMS SHALL BE TURNED OVER TO THE PLUMBING CONTRACTOR FOR INSTALLATION.
4. THE GAS SUPPLY LINES SHALL BE INSTALLED BY THE PLUMBING CONTR. COMPLETE WITH STOPS FOR EACH INDIVIDUAL PIECE OF EQUIPMENT WITH NO PIPE SIZE SMALLER THAN THE FITTING ON THE EQUIPMENT.
 5. WHEN A BATTERY OF TWO OR MORE GAS APPLIANCES ARE CONNECTED WITH A SINGLE MANFOLD, THE K.E.C. SHALL SET, LEVEL AND CONNECT THE MANFOLD BETWEEN APPLIANCES. THE PLUMBING CONTRACTOR SHALL MAKE THE FINAL CONNECTIONS.
 6. ALL WATER LINES SHALL BE IN HARD COPPER TO FINAL CONNECTION POINT WITHOUT REDUCTION IN SIZE.
 7. ALL DRAINS EXTENDED TO FLOOR SINKS OR FLOOR DRAINS SHALL BE OF HARD COPPER WITHOUT REDUCTION IN SIZE.
 8. PROVIDE 1" HARD COPPER DRAIN FROM ALL COIL DRIP PANS ALONG THE COOLER WALL TO FLOOR SINK OR STANDPIPE DRAIN. PITCH THE DRAINS FOR GOOD DRAINAGE. FREEZER COIL DRAIN SHALL BE WRAPPED AND HEATED OVER THE ENTIRE EXPOSED SURFACE IN THE FREEZER UNIT, INSTALL P-TRAP IN THE FREEZER DRAIN OUTSIDE OF FIXTURE AT OR NEAR DRAIN.
 9. PROVIDE TYPE "M" COPPER DRAIN LINES FOR WALK-IN REFRIGERATOR AND FREEZER, PITCHED 1/2" PER FOOT OF RUN. IN FREEZER, UNHEATED DRAIN LINE MUST BE OUTSIDE OF INSULATION TO PREVENT FREEZING. TRAP DRAIN LINE OUTSIDE OF REFRIGERATED SPACE TO AVOID ENTRANCE TO WARM AND MOIST AIR.
 10. DISPOSER WATER SUPPLY LINE MUST CONTAIN AN ATMOSPHERIC VACUUM BREAKER. INSTALL TO MANUFACTURER'S RECOMMENDATIONS.

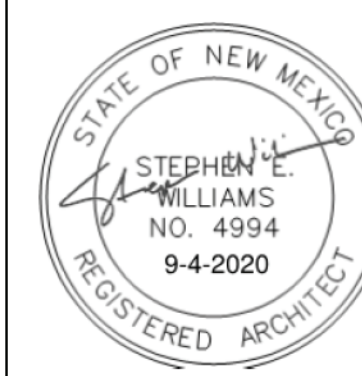
PLUMBING REQUIREMENTS

- ③ COIL, COOLER - 1" HARD COPPER CONDENSATE DRAIN FROM COIL DRIP PAN ALONG THE COOLER WALL, THROUGH WALL TO A FLOOR SINK.
- ⑤ COIL, FREEZER - 1" HARD COPPER CONDENSATE DRAIN FROM COIL DRIP PAN ALONG THE COOLER/FREEZER WALL, THROUGH WALL TO A FLOOR SINK. DRAIN SHALL BE WRAPPED AND HEATED OVER THE ENTIRE EXPOSED SURFACE IN THE FREEZER UNIT. INSTALL A P-TRAP IN THE FREEZER DRAIN OUTSIDE OF FIXTURE AT OR NEAR THE FLOOR SINK.
- ⑬ SINK, HAND WASH - 1/2" H.W. & 1/2" C.W. @ +24" A.F.F., 1-1/2" DIRECT WASTE W/CLEANOUT @ +18" A.F.F.
- ⑭ SINK, THREE COMPARTMENT - (2) 3/4" H.W. & (2) 3/4" C.W. @ +12" A.F.F. (TWO LOCATIONS), EXTEND 2" HARD COPPER DRAIN TO FLOOR SINK. PLUMB THROUGH GREASE INTERCEPTOR.
- ⑰ PRE-RINSE, SPLASH MOUNTED - 1/2" H.W. & 1/2" C.W. @ +12" A.F.F.
- ⑲ STEAMER, SIX PAN w/STAND - 3/4" C.W. @ +48" A.F.F. EXTEND 1" HARD COPPER DRAIN TO FLOOR SINK. PLUMB WATER FILTER UPSTREAM.
- ⑳ PROVIDE GAS LOOP DOWN FROM OVERHEAD TO HANDLE 471,000 B.T.U.s FOR THE FOLLOWING ITEMS:
 - ⑳ STEAMER, SIX PAN w/STAND - 1/2" N.P.T., NATURAL GAS @ +48" A.F.F. 27,000 B.T.U.s
 - ㉑ RANGE, FIVE BURNERS - 3/4" N.P.T., NATURAL GAS @ +30" A.F.F. 224,000 B.T.U.s
 - ㉒ OVEN, CONVECTION, DOUBLE - (2) 3/4" N.P.T., NATURAL GAS @ +10" & +42" A.F.F. 110,000 B.T.U.s
- ㉓ SINK, PREP - 1/2" H.W. & 1/2" C.W. @ +12" A.F.F., EXTEND 2" HARD COPPER DRAIN TO FLOOR SINK.
- ㉔ ICE MACHINE w/BN - 1/2" C.W. @ +72" A.F.F., EXTEND (2) HARD COPPER DRAINS (3/4" MAKER, 3/4" ICE BIN) TO FLOOR SINK. PLUMB WATER FILTER UPSTREAM FROM UNIT.
- ㉕ COUNTER, HOT FOOD, FIVE WELLS w/SNEEZEGUARD - EXTEND 1" HARD COPPER DRAIN TO FLOOR SINK.
- ㉖ COUNTER, COLD FOOD w/SELF-SERVE SNEEZEGUARD - EXTEND 1" HARD COPPER DRAIN TO FLOOR SINK.
- ㉗ WASHER/DRYER, STACKED (FURNISHED BY OWNER) - 1/2" H.W. & 1/2" C.W. @ +48" A.F.F., 3" WASTE TO STANDPIPE DRAIN @ +48" A.F.F.

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HOLLOMAN ELEMENTARY SCHOOL
PSFA PROJECT NO. P19-001
ALAMOGORDO PUBLIC SCHOOLS
750 ARNOLD AVE HOLLOWMAN AFB, NM 88330

| |
|----------------------------|
| PROJECT NO: 5396.00 |
| DRAWN BY: |
| CHECKED BY: |
| © GREER-STAFFORD/S&F, INC. |
| SHEET TITLE |
| FOOD SERVICE EQUIPMENT |
| PLUMBING ROUGH-IN |

DRAWING SHEET
FS-3

A



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PSFA PROJECT NO. P19-001
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750 ARNOLD AVE HOLLoman AFB, NM 88330

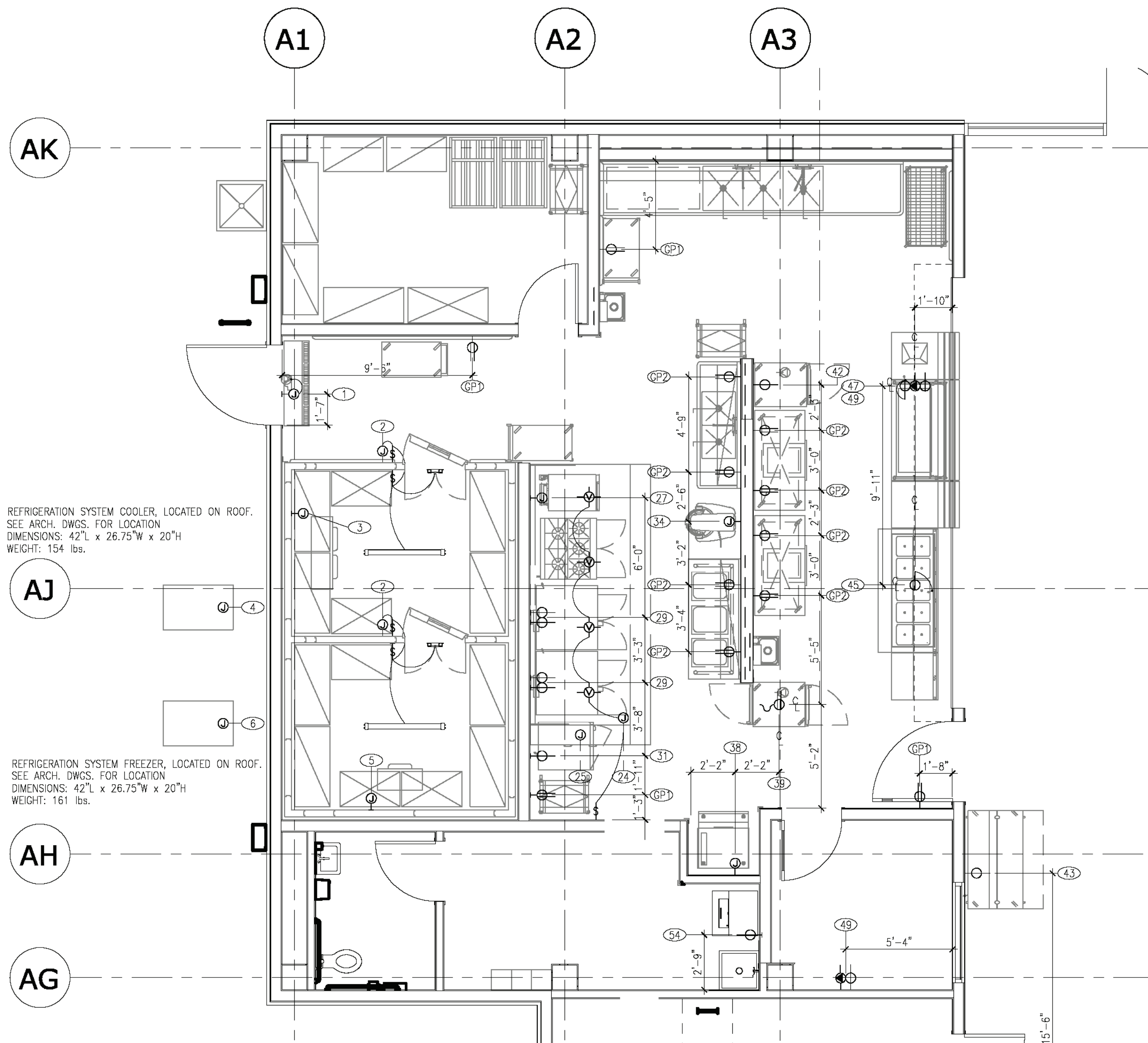
2020.06.12

ISSUE:

PROJECT NO: 5396.00
DRAWN BY:
CHECKED BY:
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SHEET TITLE
FOOD SERVICE EQUIPMENT
ELECTRICAL ROUGH-IN

DRAWING SHEET

FS-4



FOOD SERVICE EQUIPMENT ELECTRICAL ROUGH-IN

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

ELECTRICAL NOTES:

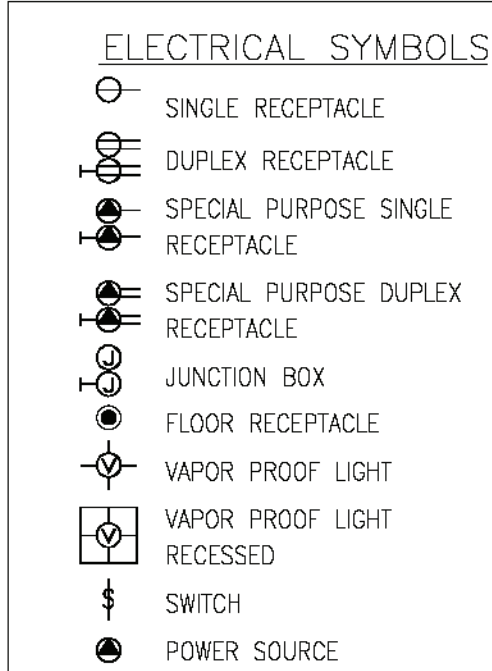
1. THIS PLAN IS INTENDED TO SHOW ROUGH-IN LOCATIONS, FINAL CONNECTION POSITIONS AND LOAD REQUIREMENTS. REFER TO THE ELECTRICAL PLANS FOR ADDITIONAL INFORMATION.
2. ALL DIMENSIONS SHOWN ARE FROM FACE OF FINISHED WALL AND/OR COLUMN, TO THE CENTER LINE OF OUTLET; AND FROM CENTER LINE OF OUTLET TO CENTER LINE OF OUTLET.
3. OUTLET ELEVATION DIMENSIONS SHOWN ARE FROM FINISHED FLOOR TO CENTER LINE OF OUTLET.
4. ALL ROUGH-INS SHALL BE RUN WITHIN WALLS, ABOVE CEILING AND TERMINATING AT LOCATIONS SHOWN ON PLAN WITH FLUSH J-BOX OR RECEPTACLE AT ELEVATIONS INDICATED. WHERE NOTED TO STUB-UP FROM FLOOR THE ROUGH-IN SHALL BE A WATER PROOF STUB 6" MINIMUM ABOVE FINISHED FLOOR.
5. CONTRACTOR SHALL PROVIDE STAINLESS STEEL COVER PLATES FOR ALL OUTLETS IN KITCHEN AND SERVING AREA.
6. CONTRACTOR SHALL FULLY CONNECT ALL FOODSERVICE EQUIPMENT AND FIXTURES.
7. CONTRACTOR SHALL PROVIDE SERVICE, WIRING, CONDUIT, DISCONNECTS, ETC., AND INSTALL ALL SWITCHES AND ELECTRICAL COMPONENTS AS REQUIRED.
8. CONTRACTOR SHALL COMPLY WITH ALL CODES RELATED TO INSTALLATION, WIRING, AND HOOK-UP OF FOODSERVICE EQUIPMENT.
9. THE SYMBOLS ON THIS PLAN ARE TO INDICATE TYPE OF CONNECTION ONLY, PROVIDE CIRCUITS AND CONDUIT RUNS AS SHOWN ON THE ELECTRICAL PLANS.
10. ROUGH-INS SHOWN IN PARTITIONS MUST FALL WITHIN PARTITIONS REGARDLESS OF DIMENSIONS.
11. ALL CONDUIT OR FLEX SHALL BE MAINTAINED 6" ABOVE FINISHED FLOOR.
12. CONTRACTOR SHALL LEAVE 6' OF EXTRA WIRE THRU OUTLET TO MAKE A CONTINUOUS CONNECTION TO THE APPLIANCE.
13. CODE REQUIRES A POWER SHUT-DOWN ON COOKING EQUIPMENT WHEN FIRE PROTECTION SYSTEM TRIPS. ELECTRICAL ENGINEER SHALL SPECIFY THE SHUNT TRIPS OR SIMILAR DEVICES AND CONTRACTOR SHALL SUPPLY AND INSTALL, UNLESS THEY ARE SPECIFIED AND INSTALLED AS PART OF A FURNISHED ITEM.
14. ELECTRICAL CONTRACTOR SHALL COMPLETE THE WIRING FROM THE EXHAUST FAN TO THE VENT FAN CONTROL CIRCUIT ON THE CONTROL PANEL OF THE DISH MACHINE.
15. MAINTAIN EXISTING ELECTRICAL RECEPTACLES FOR ALL EXISTING EQUIPMENT LABELED EXISTING/TO REMAIN. ANY EXISTING ELECTRICAL RECEPTACLES AND BOXES LOCATED ON WALLS SHALL REMAIN IN PLACE UNLESS OTHERWISE SPECIFIED.

ELECTRICAL CLARIFICATIONS:

1. ELECTRICAL ROUGH-INS ARE CONSIDERED TO BE CONDUIT, WIRING, JUNCTION BOXES, PULL BOXES, OTHER OUTLETS SUPPLIED IN WALL, DOWN FROM CEILING OR UP FROM THE FLOOR AT THE POINTS INDICATED ON THE ELECTRICAL AND REFRIGERATION PLANS.
2. WHEN THE EQUIPMENT IS A HEAVY POWER USER AND REQUIRES A DIRECT CONNECTION USING FLEX OR WATER TIGHT THE ELECTRICAL CONTRACTOR SHALL (WHEN PULLING WIRE) LEAVE FOUR TO SIX FEET OF EXTRA WIRE TO MAKE THE FINAL CONNECTION WITHOUT A BREAK.
3. FINAL CONNECTIONS FROM THE ROUGH-IN LOCATION TO THE EQUIPMENT SHALL INCLUDE ALL CONDUIT, WIRING, SWITCHES, CONNECTORS, FUSES, TERMINALS, BOXES, SUPPORTS, FLEX OR WHATEVER IS REQUIRED BY SPECIFICATIONS, CODES OR GOOD WORKMANSHIP TO COMPLETE THE CONNECTION.
4. ANY ITEMS FURNISHED BY K.E.C. CONSIDERED KITCHEN EQUIPMENT REQUIRING FINAL CONNECTIONS INCLUDE WIRING THRU, SWITCHES, CONTROL PANELS, SOLENOIDS, ETC. SHALL BE COMPLETED BY THE ELECTRICAL CONTRACTOR.
5. LIGHTING IN EXHAUST HOOD, WALK-IN COOLERS AND FREEZERS ARE FURNISHED BY THE K.E.C. TO THE ELECTRICAL CONTRACTOR FOR INSTALLATION.
6. THE ELECTRICAL CONTRACTOR SHALL FINISH WIRING TO THE WALK-IN COOLERS AND COILS, DOOR HEATER WIRES, HEATED PRESSURE VENTS OF WALK-IN COOLERS AND FREEZERS AND ALL WIRING BETWEEN THE CONDENSER/HOT COMPRESSORS AND COOLING COILS.
7. AIR SOLENS REQUIRE WIRING THRU A DOOR ACTUATED MICRO SWITCH.
8. PROVIDE POWER SOURCE TO CONDENSER AREA FOR CONDENSERS AND AUTOMATIC DEFOST SYSTEMS AS LISTED IN REFRIGERATION SCHEDULE, VERIFY LOCATION OF POWER AT CONDENSER LOCATION WITH ARCHITECT.
9. PROVIDE 4 - WIRE COLOR CODED SERVICE FROM FREEZER CONDENSER AND TIME CLOCK TO FREEZER BLOWER COIL IN FIXTURE FOR AUTOMATIC POWER SOURCE TO STOP CONDENSER BLOWER COIL FAN AND START HEATERS IN BLOWER COIL.

ELECTRICAL REQUIREMENTS

- ① AIR SCREEN, 48" - 120 V., 1 PH., 7.5 A., 3/4 H.P., J.B. @ +90° A.F.F., WIRED TO DOOR ACTUATED MICRO-SWITCH.
- ② WALK-IN, COOLER/FREEZER - 120 V., 1 PH., 1.0 K.W., J.B. DOWN FROM OVERHEAD FOR LIGHTS & HEATER WIRE.
- ③ COIL, COOLER - 120 V., 1 PH., 1.6 A., 3-WIRE SYSTEM, J.B. DOWN FROM OVERHEAD FOR BLOWER FANS, DOOR HEATER AND LIGHTS.
- ④ REFRIGERATION SYSTEM, COOLER - 208 V., 3 PH., 9.3 A., PROVIDE POWER SOURCE AT CONDENSER LOCATION, VERIFY EXACT LOCATION W/ARCH. DWGS.
- ⑤ COIL, FREEZER - 208 V., 1 PH., 13.0 A., 4-WIRE SYSTEM, J.B. DOWN FROM OVERHEAD FOR BLOWER FANS, ELECTRIC DETROIT HEATERS, DRAIN HEATERS, PRESSURE HEATER, DOOR HEATER, PROVIDE 1" TRY CONDUIT FOR 4-WIRE INTERCONNECTION FROM FREEZER BLOWER COIL TO REFRIGERATION SYSTEM AT REMOTE LOCATION.
- ⑥ REFRIGERATION SYSTEM, FREEZER - 208 V., 3 PH., 12.3 A., PROVIDE POWER SOURCE AT CONDENSER LOCATION, VERIFY EXACT LOCATION W/ARCH. DWGS.
- ⑦ HOOD, EXHAUST - 120 V., 1 PH., 1.0 K.W., J.B. DOWN FROM OVERHEAD TO TOP OF HOOD (LIGHTS PRE-WIRED TO J.B.), WIRED TO CONTROL PANEL MOUNTED ON WALL FOR LIGHTS.
- ⑧ FIRE SUPPRESSION SYSTEM - 120 V., 1 PH., 15.0 A., DEDICATED CIRCUIT, J.B. DOWN FROM OVERHEAD TO CONTROL PANEL MOUNTED ON HOOD.
- ⑨ STEAMER, SIX PAN W/STAND - 120 V., 1 PH., 5.0 A., J.B. @ +36° A.F.F.
- ⑩ OVEN, CONVECTION, DOUBLE - (2) 120 V., 1 PH., 6.0 A. EA, S.R. @ +30° & +60° A.F.F.
- ⑪ CABINET, HEATED, HOLDING, MOBILE - 120 V., 1 PH., 12.0 A., S.R. @ +72° A.F.F.
- ⑫ MIXER, 40 QUART - 208 V., 3 PH., 5.6 A., 1-1/2 H.P., J.B. @ +24° A.F.F.
- ⑬ ICE MACHINE W/BIN - 120 V., 1 PH., 15.2 A., S.R. @ +72° A.F.F.
- ⑭ CABINET, HEATED, ONE SECTION, PASS-THRU - 208 V., 1 PH., 7.2 A., J.B. DOWN FROM OVERHEAD TO +90° A.F.F., CORD & PLUG.
- ⑮ REFRIGERATOR, ONE SECTION, REACH-IN - 120 V., 1 PH., 5.5 A., S.R. @ +90° A.F.F., CORD & PLUG.
- ⑯ MILK COOLER, PORTABLE - 120 V., 1 PH., 7.4 A., S.R. @ +12° A.F.F.
- ⑰ COUNTER, HOT FOOD, FIVE WELLS W/SNEEZEGUARD - 120 V., 1 PH., 16.5 A., STUB-UP J.B. @ +6° A.F.F., WIRED TO LOW PROFILE DOGHOUSE RECEPTACLE.
- ⑱ COUNTER, COLD FOOD W/SELF-SERVE SNEEZEGUARD - 208 V., 1 PH., 5.2 A., STUB-UP S.R. @ +6° A.F.F., WIRED TO LOW PROFILE DOGHOUSE RECEPTACLE.
- ⑲ POS REGISTER (FURNISHED BY OWNER) - 120 V., 1 PH., 5.0 A., J.B. STUB-UP @ +6° A.F.F., WIRED TO LOW PROFILE DOGHOUSE RECEPTACLE, REQUIRES DEDICATED CIRCUIT AND DATALINE.
- ⑳ WASHER/DRYER, STACKED (FURNISHED BY OWNER) - 120/208 V., 1 PH., 30.0 A., J.B. @ +48° A.F.F.
- ㉑ GENERAL PURPOSE - 120 V., 1 PH., 20.0 A., D.R. @ +24° A.F.F.
- ㉒ GENERAL PURPOSE - 120 V., 1 PH., 20.0 A., D.R. @ +48° A.F.F.
- ㉓ GENERAL PURPOSE - 120 V., 1 PH., 20.0 A., J.B. DOWN FROM OVERHEAD WIRED TO POWER CORD REEL W/DUPLEX RECEPTACLE.

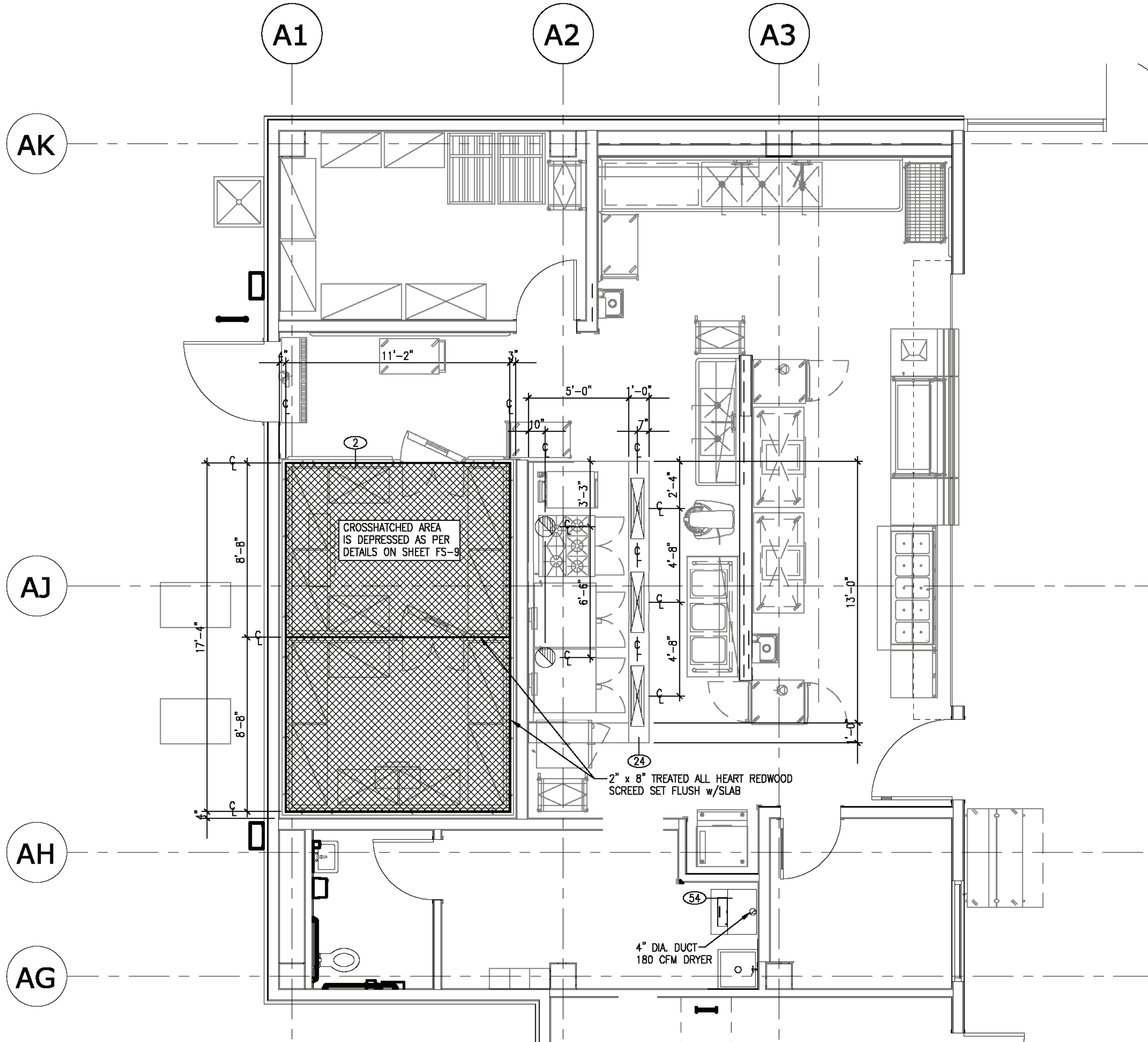


REFRIGERATION NOTES:

- WHERE LOCAL CODES OR CONDITIONS CAUSE RELOCATION OF CONDENSER TO BE OTHER THAN DESIGNATED ON PLAN OBTAIN PRIOR APPROVAL FROM ARCHITECT.
- PROVIDE 6 MIL. PLASTIC VAPOR BARRIER, FULL 4" SLAB URETHANE INSULATION IN SUB-FLOOR AND 2" X 8" HEART REDWOOD SLEEPERS WHERE INDICATED ON PLAN AND IN ACCORDANCE WITH THE SECTION DRAWINGS.
- FURNISH TO ARCHITECT SHOP DRAWINGS FURNISHED BY THE MANUFACTURER PRIOR TO POURING OF SLAB. DRAWINGS MUST BE APPROVED BY ARCHITECT.
- FOR ADDITIONAL INFORMATION ON REFRIGERATION INSTALLATION REFER TO SECTION 11400 IN GENERAL SPECIFICATIONS.

REFRIGERATION GENERAL NOTES:

- GENERAL CONTRACTOR
 - CONTRACTORS SHALL VERIFY ALL DIMENSIONS AND COORDINATE WITH OTHER TRADES.
 - GENERAL CONTRACTOR SHALL COORDINATE LOCATION OF ROOF PAD OR RAISED CONCRETE PAD FOR REFRIGERATION SYSTEM.
 - GENERAL CONTRACTOR SHALL INSTALL, PREPARE AND WEATHER PROOF THE ROOF PAD PLATFORM/CONCRETE PAD AND CURBED OPENINGS FOR THE REFRIGERATION SYSTEM.
- REFRIGERATION CONTRACTOR
 - ALL COPPER TUBING TO BE REFRIGANT GRADE A, C, R, OR TYPE "L".
 - SILVER SOLDER AND/OR SIL-FLOS SHALL BE USED FOR ALL REFRIGERANT PIPING. SIFT SOLDER IS NOT ACCEPTABLE.
 - ALL PIPING TO BE PRESSURE TESTED WITH NITROGEN AT 300 P.S.I. AFTER THE CONDENSING UNIT AND COIL HAVE BEEN CONNECTED. THE BALANCE OF THE SYSTEM SHALL BE LEAK TESTED WITH ALL VALVES OPEN.
 - THE COMPLETE SYSTEM SHALL BE EVACUATED WITH VACUUM PUMP.
 - CHARGE, TEST AND ADJUST EACH UNIT TO BE IN AN OPERATIONAL SYSTEM.
 - REFRIGERATION CONTRACTOR TO PROVIDE AND INSTALL DRAIN-LIKE HEATER IN FREEZER TO BE CONNECTED BY ELECTRICAL CONTRACTOR.
- ELECTRICAL CONTRACTOR
 - ELECTRICAL CONTRACTOR TO PROVIDE POWER FOR REFRIGERATION PACKAGE AND CONNECT CONTROL AND DEFROST SYSTEM AS CALLED FOR IN THE WIRING DIAGRAM.
 - ELECTRICAL CONTRACTOR TO PROVIDE 4-WIRE COLOR CODED SERVICE FROM THE TIME CLOCK AT THE REFRIGERATION PACKAGE TO BLOWER COIL IN FUTURE FOR AUTOMATIC DEFROST.
 - ELECTRICAL CONTRACTOR TO CONNECT DRAIN-LIKE HEATER IN FREEZER.
 - ALL ELECTRICAL WIRING AND INSTALLATION SHALL BE IN ACCORDANCE WITH THE WIRING DIAGRAM AND LOCAL CODES.
- PLUMBING CONTRACTOR
 - PLUMBING CONTRACTOR TO PROVIDE TYPE "M" COPPER DRAIN LINES FOR WALK-IN REFRIGERATION AND FREEZER, PITCHED 1/2" PER FOOT OF RUN. IN FREEZER, UNTRAPPED DRAIN LINE MUST BE OUTSIDE OF INSULATION TO PREVENT FREEZING. TRAP DRAIN LINE OUTSIDE OF REFRIGERATED SPACE TO AVOID ENTRANCE OF WARM AND MOIST AIR.
 - REFRIGERATION CONTRACTOR TO PROVIDE INDIVIDUAL DRAIN LINE FOR EACH EVAPORATOR UNLESS OTHERWISE CALLED FOR.
 - ALL PLUMBING INSTALLATION SHALL BE IN ACCORDANCE WITH LOCAL CODES.



VENTILATION NOTES

- UNISTRUT SUPPORTS AND THREADED HANGER RODS SHALL BE SUPPLIED BY THE CONTRACTOR. CONTRACTOR TO PROVIDE ACCESS OPENINGS, HOLES, CORE DRILLING OR STRUCTURAL SUPPORT FOR THE UNISTRUT OR HANGER RODS.
- ALL EXHAUST DUCTS SHALL BE 16 GAUGE STEEL, TOTALLY WELDED AND WATER TIGHT.
- TRANSITION OF DUCT TO HOOD SHALL BE ACCOMPLISHED BY THE CONTRACTOR AND SHALL BE ALL WELDED.
- ALL ROOF-OPENINGS TO CODE SHALL BE ACCOMPLISHED BY CONTRACTOR PRIOR TO ROOFING APPLICATION.
- HOOD SHALL BE FIELD MEASURED TO FIT SNUGLY BETWEEN WALLS. EXCESSIVE SILICONE FILLER OR TRIM WILL NOT BE ACCEPTABLE.
- WHERE LIGHTS ARE SPECIFIED, PROVIDE THE TYPE OF LIGHT FIXTURES AS SPECIFIED AND PRE-WIRE THESE FIXTURES TO A JUNCTION BOX IN OR ON THE HOOD WHERE SHOWN ON PLAN READY FOR FINAL CONNECTION BY CONTRACTOR. PROVIDE SWITCHES AND WIRING TO CONTROL LIGHTS.
- CONTRACTOR SHALL SUBMIT HOOD SUPPRESSION SYSTEM PLANS AND OBTAIN APPROVAL PRIOR TO INSTALLATION.
- THE ACTUATION OF THE FIRE EXTINGUISHING SYSTEM SHALL AUTOMATICALLY SHUT DOWN THE FUEL OR ELECTRICAL POWER SUPPLY TO THE COOKING EQUIPMENT. THE FUEL AND ELECTRICAL SUPPLY RESET SHALL BE MANUAL.
- THE VENTILATION SYSTEM IN CONNECTION WITH HOODS SHALL BE OPERATED AT THE REQUIRED RATE OF AIR MOVEMENT, AND CLASSIFIED GREASE FILTERS SHALL BE IN PLACE WHEN THE EQUIPMENT UNDER THE KITCHEN GREASE HOOD IS USED.
- WHERE GREASE EXTRACTORS ARE INSTALLED, THEY SHALL BE IN OPERATION WHEN THE EQUIPMENT UNDER THE KITCHEN GREASE HOOD IS USED.

EXHAUST VENTILATOR SPECIFICATION

| | | | | |
|-----------------------|---|-----------------------|------------------|----------------|
| SIZE: | LENGTH 13'-0" | WIDTH 5'-0" | HEIGHT 2'-6" | ITEM 24 |
| TYPE: | MFG. CAPTIVEAIRE | MODEL 6030-ND-Z-PSP-F | WEIGHT 954 lbs | |
| CONSTRUCTION: | 18 GA. STAINLESS STEEL MINIMUM, ALL WELDED. | | | |
| EXHAUST DUCT SIZE: | LENGTH 12' | DIA. 12" | WIDTH 8" | QUANTITY 2 |
| MAKE-UP DUCT SIZE: | LENGTH 36' | DIA. 12" | WIDTH 8" | QUANTITY 3 |
| EXHAUST REQUIREMENTS: | 1200 C.F.M. EA. | Ø 12" | F.P.M. EA. Ø 12" | 0.504 S.P. EA. |
| MAKE-UP REQUIREMENTS: | 640 C.F.M. EA. | Ø 12" | F.P.M. EA. Ø 12" | 0.157 S.P. EA. |
| VAPOR PROOF LIGHT: | QUANTITY 4 | INCANDESCENT | FLUORESCENT | |

FILTERS: FILTERS TO BE U.L. LISTED GREASE EXTRACTORS, S/S CONST.

| | | | | |
|--------------|----------------------------|-----|---|----|
| ACCESSORIES: | HANGER RODS | YES | X | NO |
| | GREASE RECEPTACLE | YES | X | NO |
| | 18 GA. S/S WALL FLASHING | YES | X | NO |
| | 3" AIR SPACE BEHIND HOOD | YES | X | NO |
| | DUCT COLLARS (MAKE-UP AIR) | YES | X | NO |
| | FIRE DAMPERS (MAKE-UP AIR) | YES | X | NO |
| | FIRE SUPPRESSION SYSTEM | YES | X | NO |
| | LIGHTS PRE-WIRED TO J.B. | YES | X | NO |

COMMENTS: ALL WELDED CONSTRUCTION. E.T.L. LISTED TYPE (I) EXHAUST VENTILATOR

FOOD SERVICE EQUIPMENT EXHAUST AND DEPRESSION PLAN

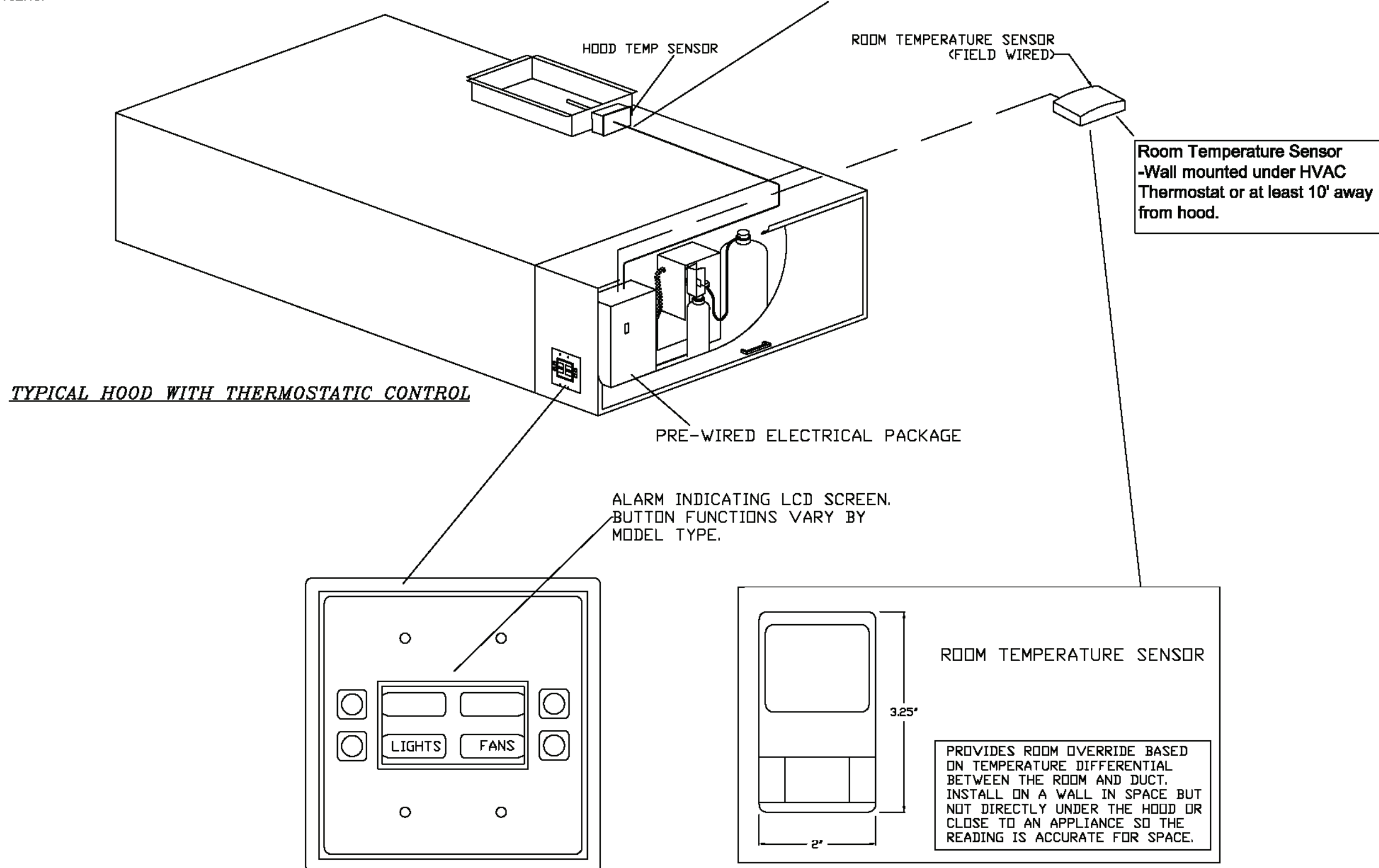
SCALE: 1/4" = 1'-0"



SECTION VIEW - MODEL 6030ND-2-PSP-F
HOOD - #1 (24)

THE TEMPERATURE SENSOR INTERLOCK OPTION COMPLIES WITH IMC 507.2.1.1 AND NFPA 96 11.1.1 BY INTERLOCKING WITH COOKING APPLIANCES THROUGH MEANS OF A HEAT SENSOR TO AUTOMATICALLY ACTIVATE EXHAUST FANS DURING COOKING OPERATIONS.

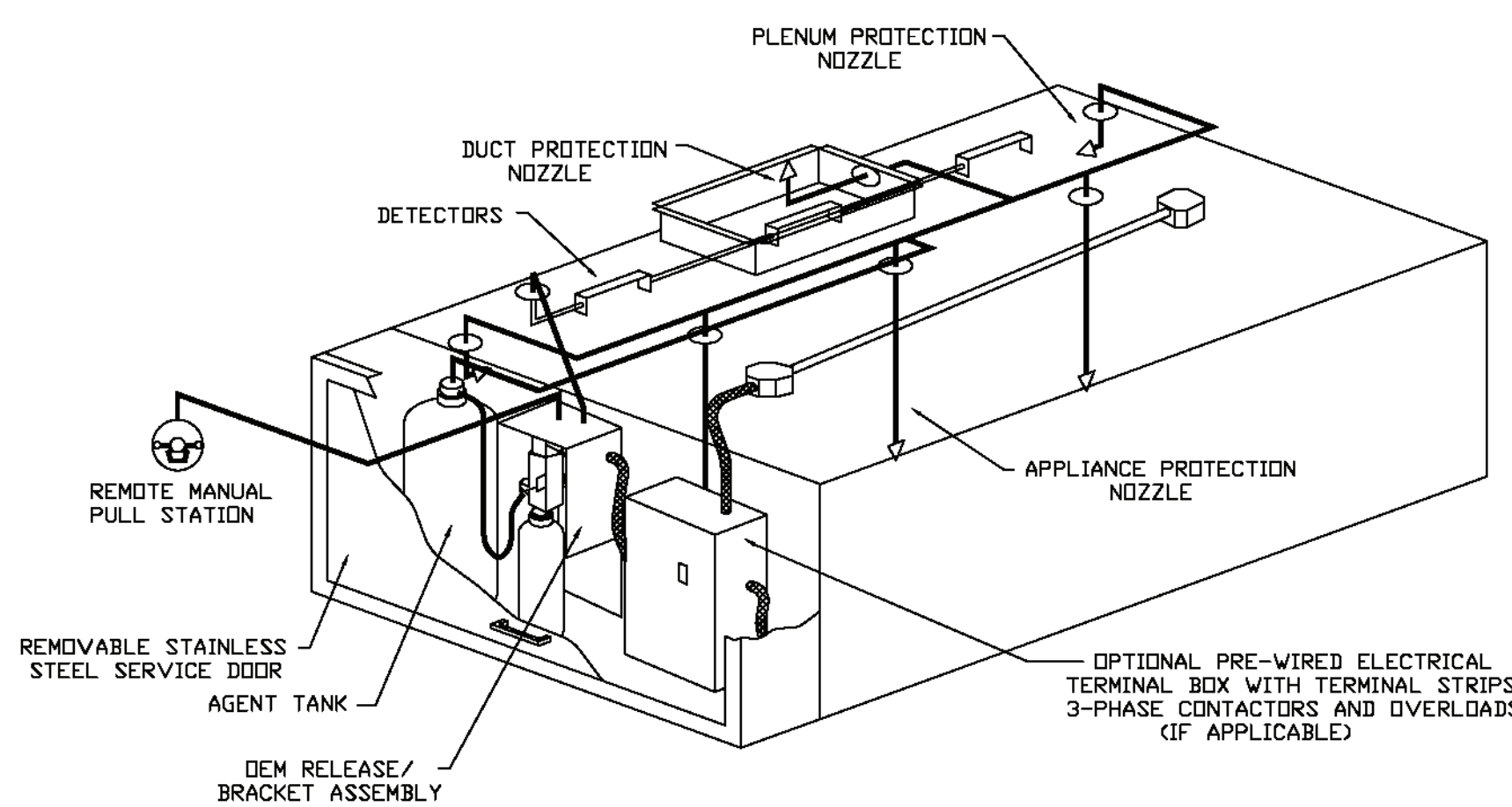
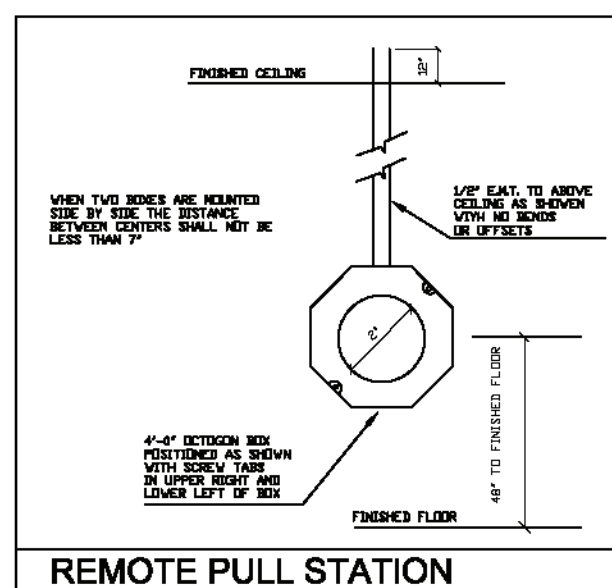
IF EXHAUST RISER IS FIELD CUT OR MULTIPLE HOODS
ARE INSTALLED, THE DUCT STAT/STATS
WILL BE WIRED IN THE FIELD BY CONTRACTOR



| NO. | TAG | PACKAGE # | LOCATION | SWITCHES | | OPTION | FANS CONTROLLED | | | | |
|-----|-----|-----------|----------------------|--------------------------|------------------|--------------------|-----------------|---|-------|-------|-----|
| | | | | LOCATION | QUANTITY | | TYPE | # | H.P. | VOLTS | FLA |
| 1 | | DCV-1111 | Utility Cabinet Left | 08 - Smp Loose w/ Preins | 1 Light 1 Fan | Smart Controls DCV | Exhaust | 3 | 2,000 | 208 | 8.3 |
| | | | | | | | Supply | 3 | 2,000 | 208 | 8.3 |

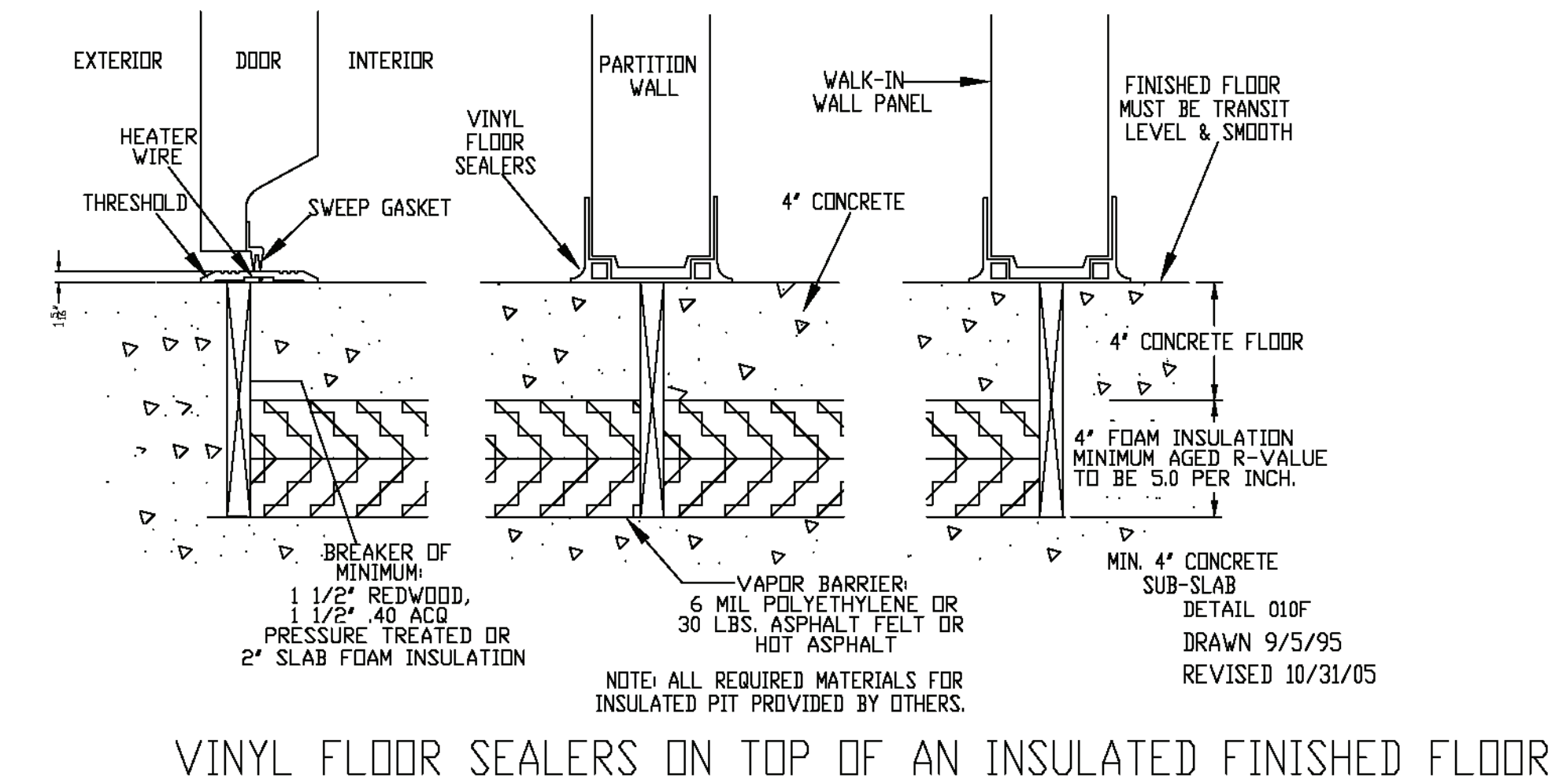
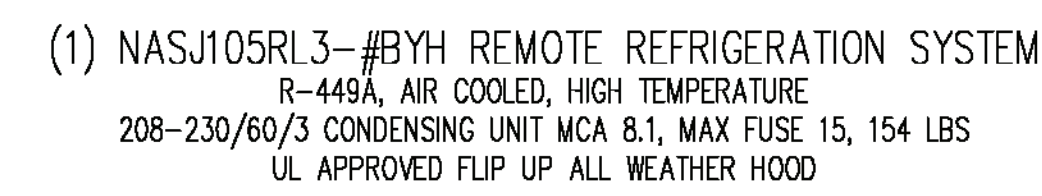
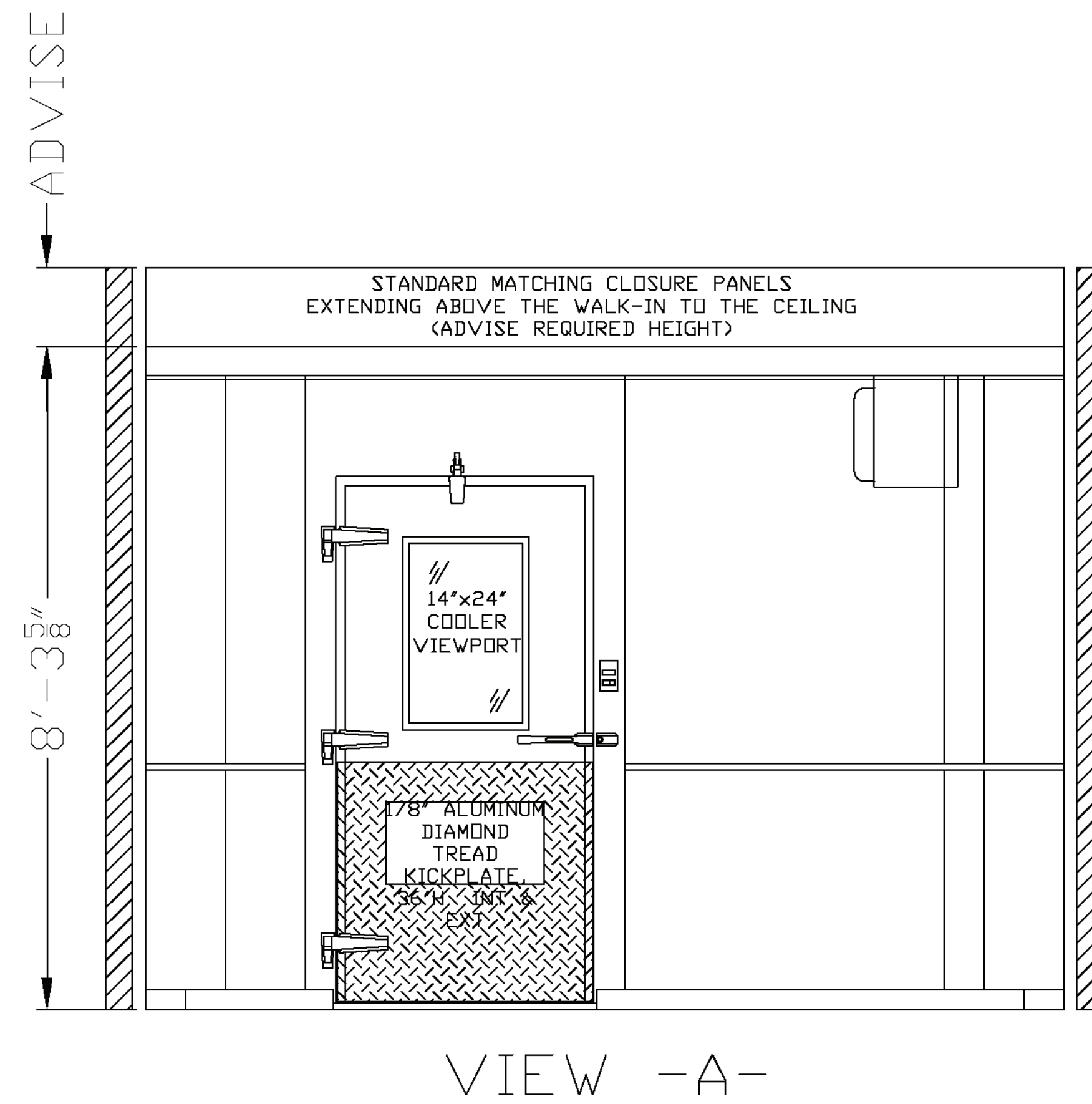
| FIRE SYSTEM NO. | Tag | TYPE | SIZE | FLOW POINTS | INSTALLATION | |
|-----------------------|-----|------------|------|----------------|-------------------|------------------|
| | | | | | SYSTEM | LOCATION ON HOOD |
| 1 | | Ansul R102 | 3.0 | 4 | Fire Cabinet Left | Left |

| QTY. BY FACTORY | QTY. BY DIST. | KEY NUMBER - PART DESCRIPTION | TAG | QTY. SYSTEM NO. |
|------------------------------------|---------------|---|-----|-----------------|
| 1 | 0 | 0 - 0 - 43-15735 AIR CYLINDER ASSEMBLY - Air Cylinder and Tubing for Mechanical Gas Valves densol Part #15735 | | |
| 1 | 0 | 0 - 0 - Tank Strap Tank Strap - used for ANSUL Tanks | | |
| 1 | 0 | 0 - 0 - UCTANKBRACKET Tank Bracket for Fire system tank installation in utility cabinets | | |
| 1 | 0 | 1 - 1 - AT - 3.0 TANK(H1B) - 3.0 Gallon SS Tank (for use with Automan Release, Actuator, or SS Enclosure (UL/ULC) Macola # 01-429862 | | |
| 1 | 0 | 3 - 3 - ANS-NEW REGULATED RELEASE - Ansul Regulated Mechanical Release/Bracket Assembly, DEM, R-102, Cartridge Detection Included, Ansul Part # 79493 | | |
| 1 | 0 | 5 - 5 - LIQ-30 AGENT - Ansulx Low PH Wet Chemical Agent, 3 Gallon (UL) 79372 | | |
| 1 | 0 | 7 - 7 - 101-20 CARTRIDGE - Carbon Dioxide 101-20, 3 Gallon Cartridge (R-102) | | |
| 1 | 0 | 10 - 10 - T LINK LINK - Test Link (1 test link) Ansul Part # 24916, Macola # 20-24916 | | |
| 1 | 0 | 11 - 11 - MICRO-SDA MICROSWITCH KIT- Includes 2 switches and Mounting Hardware, Single Dual Electric Switch, One Standard Switch, the Alarm Duty Switch Ansul Part # 437155, Macola # 09-437155 | | |
| 1 | 0 | 27 - 27 - QPSA-1/2" PULLEY SEAL - 1/2" Hood Seal (UL) Ansul Part # 423253, Macola # 32-79768 | | |
| 1 | 0 | 34 - 34 - RPS-A REMOTE PULL STATION - Red Composite (without wire rope) 434618 Old Macola #06-48352 | | |
| 2 | 0 | 35 - 35 - PE-LT PULLEY ELBOW - Low Temp. Pulley Elbow, Set Screw Type Ansul Part # 415670, Macola # 11-415671 | | |
| 2 | 0 | 36 - 36 - PE-HT PULLEY ELBOW - High Temp Pulley Elbow, Compression Type, Ansul Part # 423581, Macola # 10-45771 | | |
| ADDITIONAL PARTS TO BE DETERMINED. | | | | |

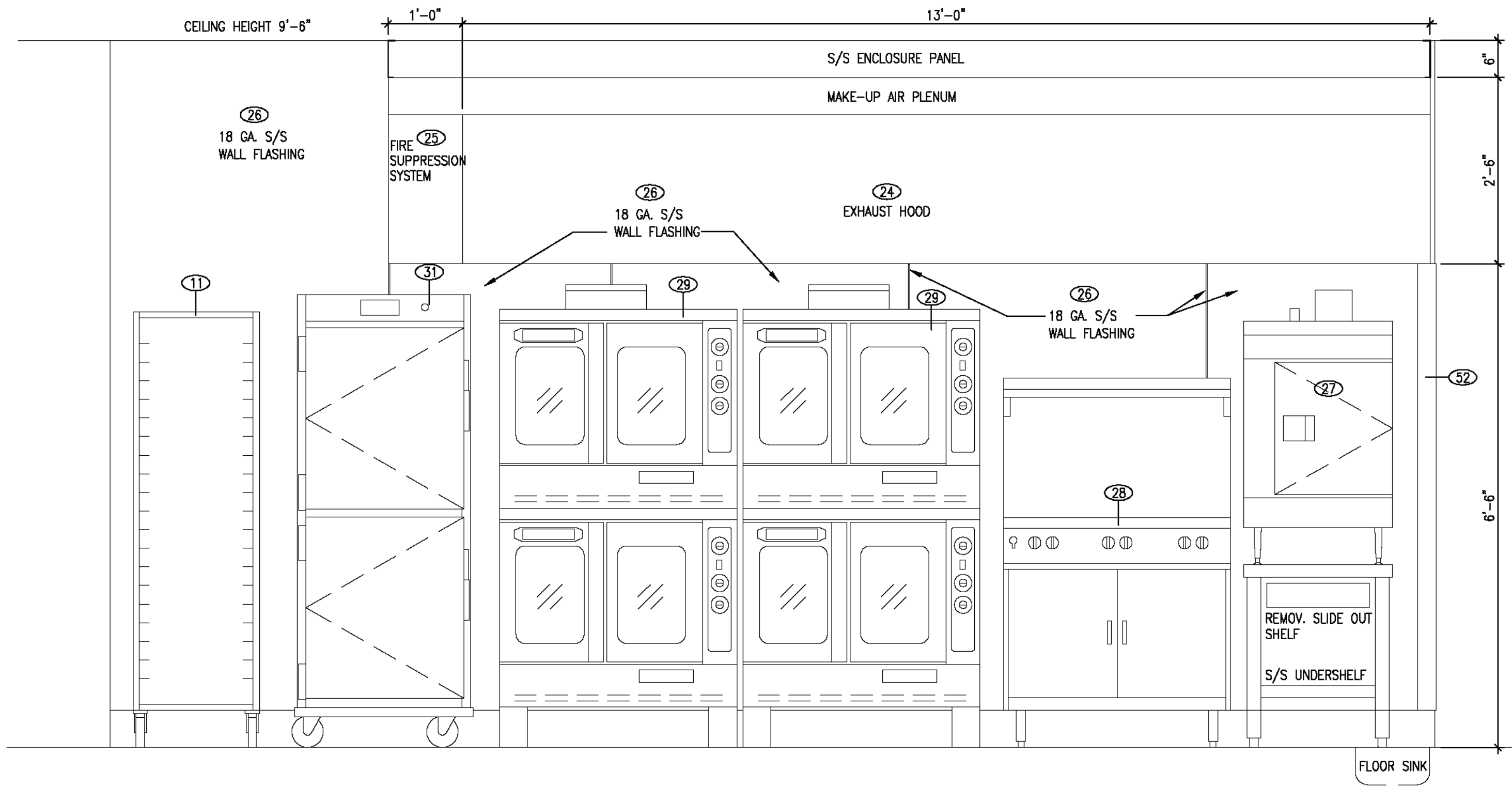


TYPICAL ANSUL R-102 SYSTEM LAYOUT

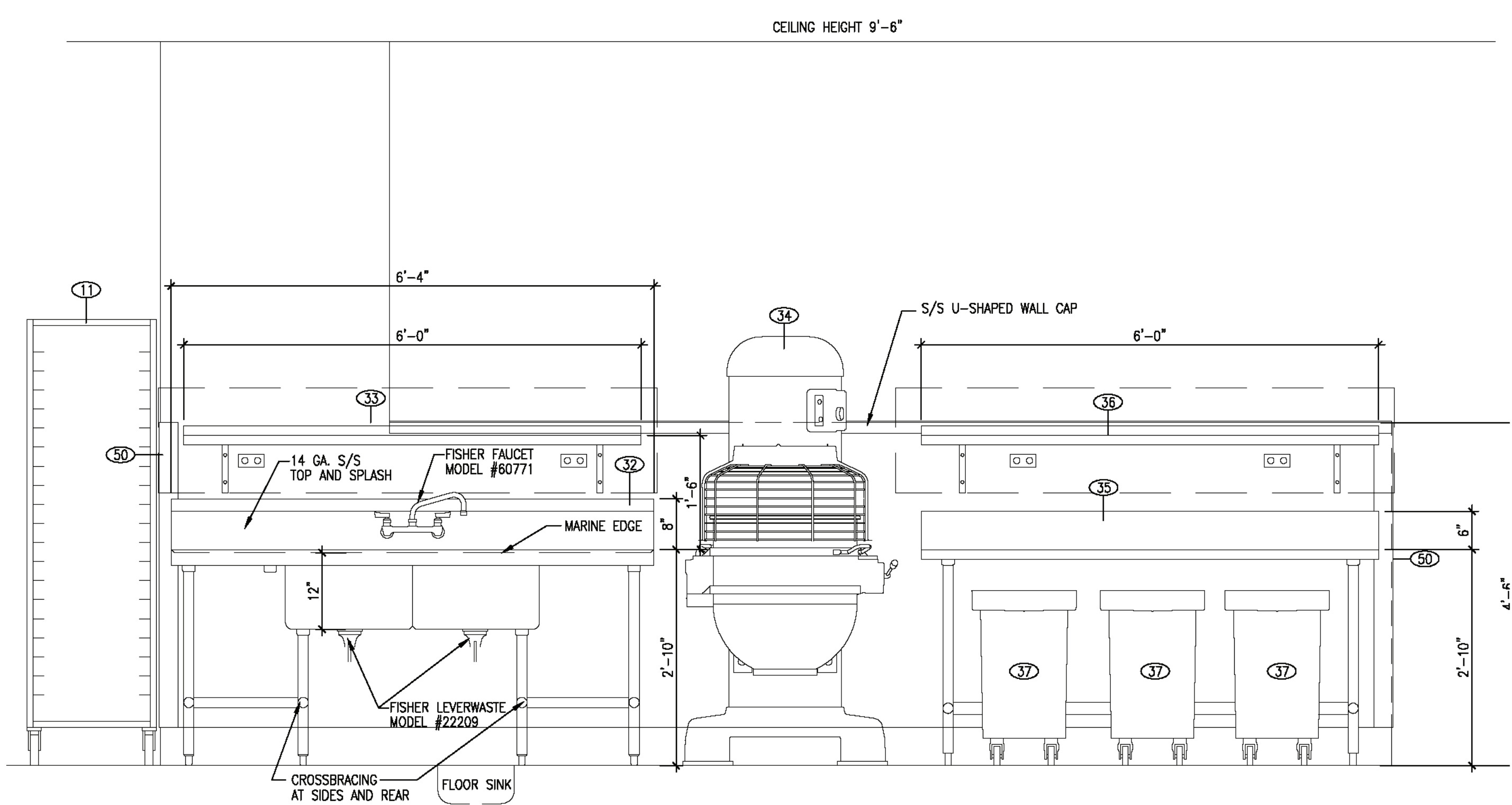
ACTUAL FIRE SYSTEM PIPING SCHEMATIC TO BE PROVIDED BY
CONTRACTED FIRE SYSTEM DISTRIBUTOR AT TIME OF PERMITTING



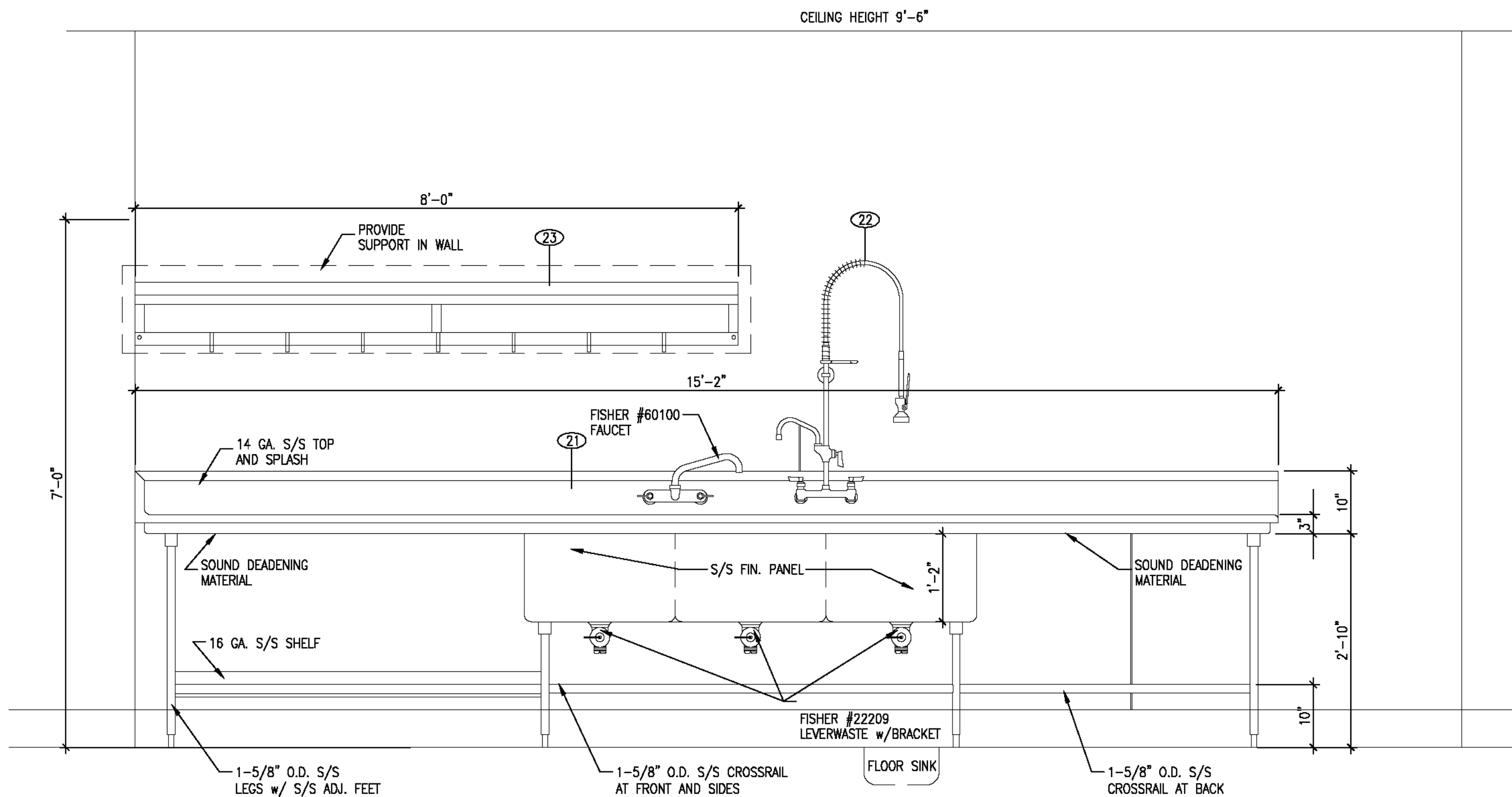
SCALE: NOT TO SCALE



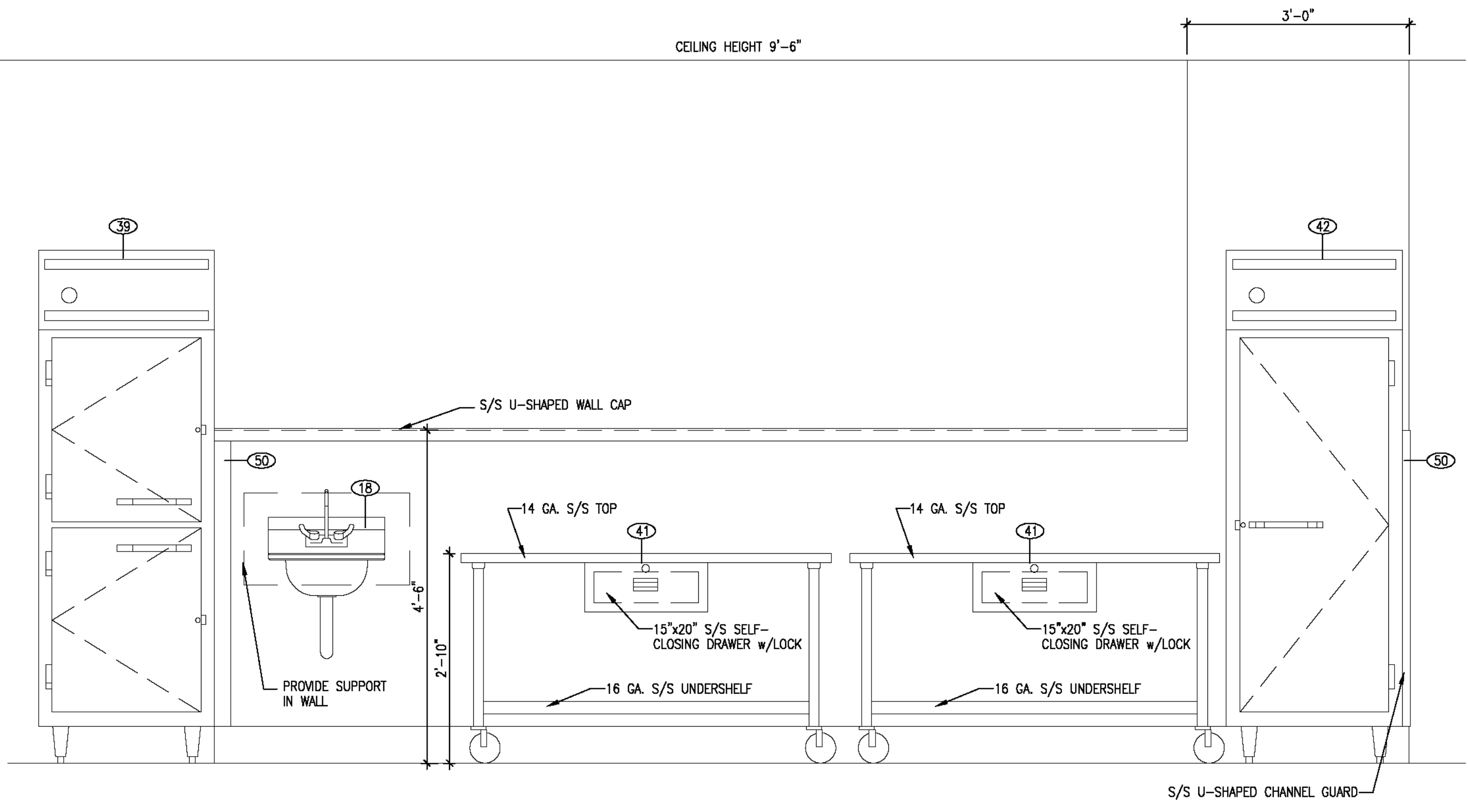
1 ELEVATION AT EXHAUST HOOD
FS-10 SCALE: 3/4" = 1' - 0"



2 ELEVATION AT PREP SINK
FS-10 SCALE: 3/4" = 1' - 0"



3 ELEVATION AT THREE COMPARTMENT SINK
FS-10 SCALE: 3/4" = 1' - 0"

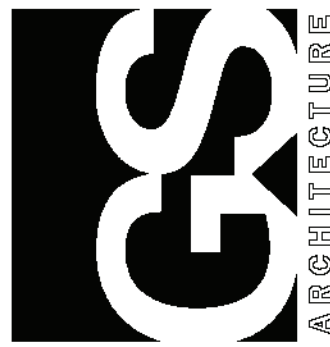


4 ELEVATION AT PREP TABLES
FS-10 SCALE: 3/4" = 1' - 0"

FOOD SERVICE EQUIPMENT ELEVATIONS

SCALE: 3/4" = 1'-0"

GREER STAFFORD/S&F ARCHITECTURE, INC.
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PSFA PROJECT NO. P19-001
ALAMOGORDO PUBLIC SCHOOLS
750 ARNOLD AVE HOLLoman AFB, NM 88330

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FOOD SERVICE EQUIPMENT
ELEVATIONS

DRAWING SHEET

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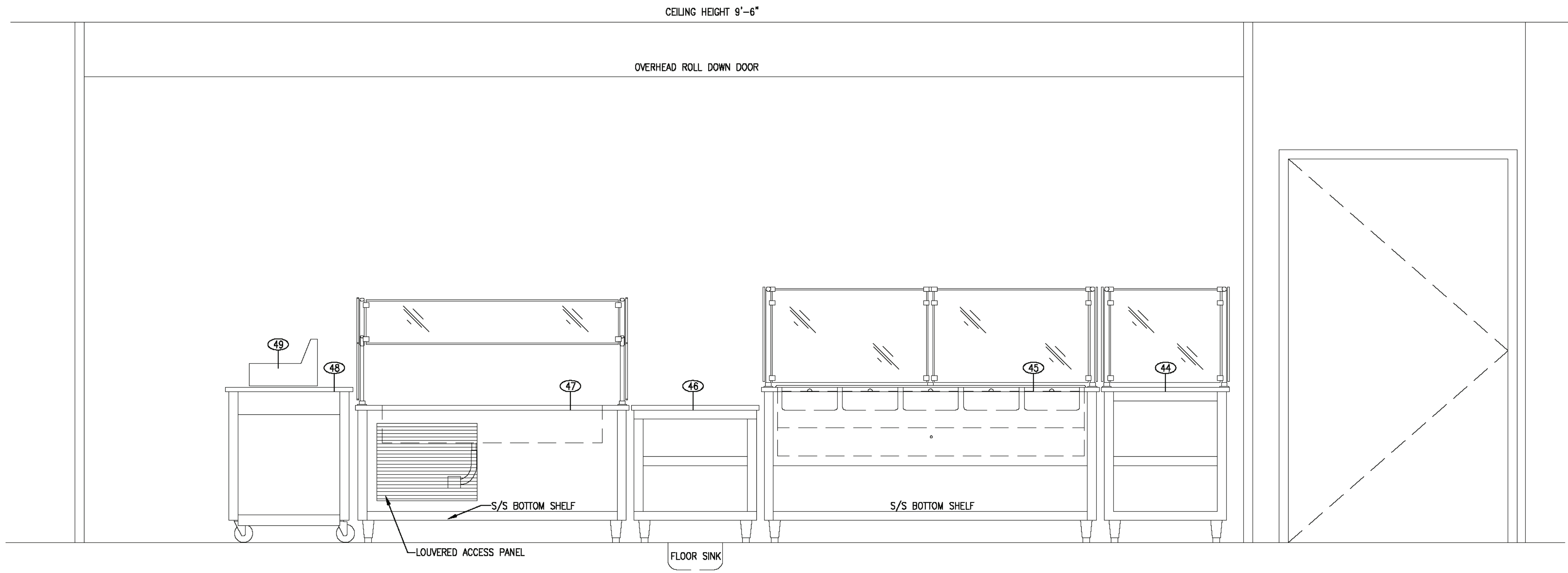
2

3

4

5

6



5 ELEVATION AT SERVING LINE
FS-11 SCALE: 3/4" = 1' - 0"

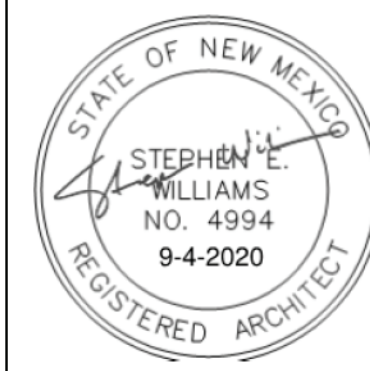
FOOD SERVICE EQUIPMENT ELEVATIONS

SCALE: 3/4" = 1'-0"

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