

DENVER CHRISTIAN SCHOOLS  
DINING COMMONS & RENOVATION  
3898 S. TELLER  
LAKEWOOD, CO 80235

ord | coplan | macht  
ARCHITECTURE  
LANDSCAPE ARCHITECTURE  
PLANNING  
INTERIOR DESIGN

EQUIPMENT SCHEDULE			
ITEM NUMBER	QTY	DESCRIPTION	STATUS
1	2	Dry storage shelving	A
2	2	Cabinet, heated holding	A
3	1	Refrigerator, existing	G
4	1	Hand sink	G
5	2	Serving line, cold wells, 3 pan w/ tray slide and breath guard	A
6	2	Serving line, hot wells, 4 pan w/ tray slide and breath guard	A
7	1	Utility station	A
8	1	-Spare Number-	
9	1	-Spare Number-	
10	1	-Spare Number-	
11	2	Merchandiser, refrigerated self serve	A
12	2	Salad bar w/ tray slides and breath guard	A
13	2	Cashier station	A
14	2	Ice Machine/Dispenser	A

STATUS LEGEND	
A	IN CONTRACT
B	EXISTING
C	EXISTING/ RELOCATE
D	EXISTING/ MODIFY
E	EXISTING/ RELOCATE/ MODIFY
F	BY PRODUCT SUPPLIER/ VENDOR
G	BY OWNER/ OPERATOR
H	SPECIFIED BY ARCH./ INT. DESIGNER
I	SPECIFIED BY ENGINEER
J	FUTURE

THIS DRAWING IS INTENDED TO PROVIDE INFORMATION TO BE INCLUDED ON THE ARCHITECTS / ENGINEERS DOCUMENTS. IT IS NOT INTENDED AND SHOULD NOT BE USED FOR CONSTRUCTION.

FOOD SERVICE EQUIPMENT CONTRACTOR SHALL VERIFY ALL FIELD CONDITIONS & DIMENSIONS & BE RESPONSIBLE FOR FIELD FIT & QUALITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF THE FSE CONTRACTOR FOR ANY ERROR OR NEGLECT ON THEIR PART.

DIMENSIONED DRAWINGS TO BE PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR AFTER AWARD OF CONTRACT DURING CONSTRUCTION PHASE.

TO ASSURE ACCURATE PROPOSALS  
THESE PLANS MUST BE BID WITH THE  
COMPLETE FOODSERVICE EQUIPMENT  
SPECIFICATIONS INCLUDING GENERAL  
AND SPECIFIC CONDITIONS PREPARED BY  
THE FOODSERVICE CONSULTANT.  
MANUFACTURER DATA (CUT SHEETS)  
INDICATE REPRESENTATIVE EQUIPMENT  
SELECTION ONLY AND ARE NOT TO BE  
CONSIDERED SPECIFICATIONS.

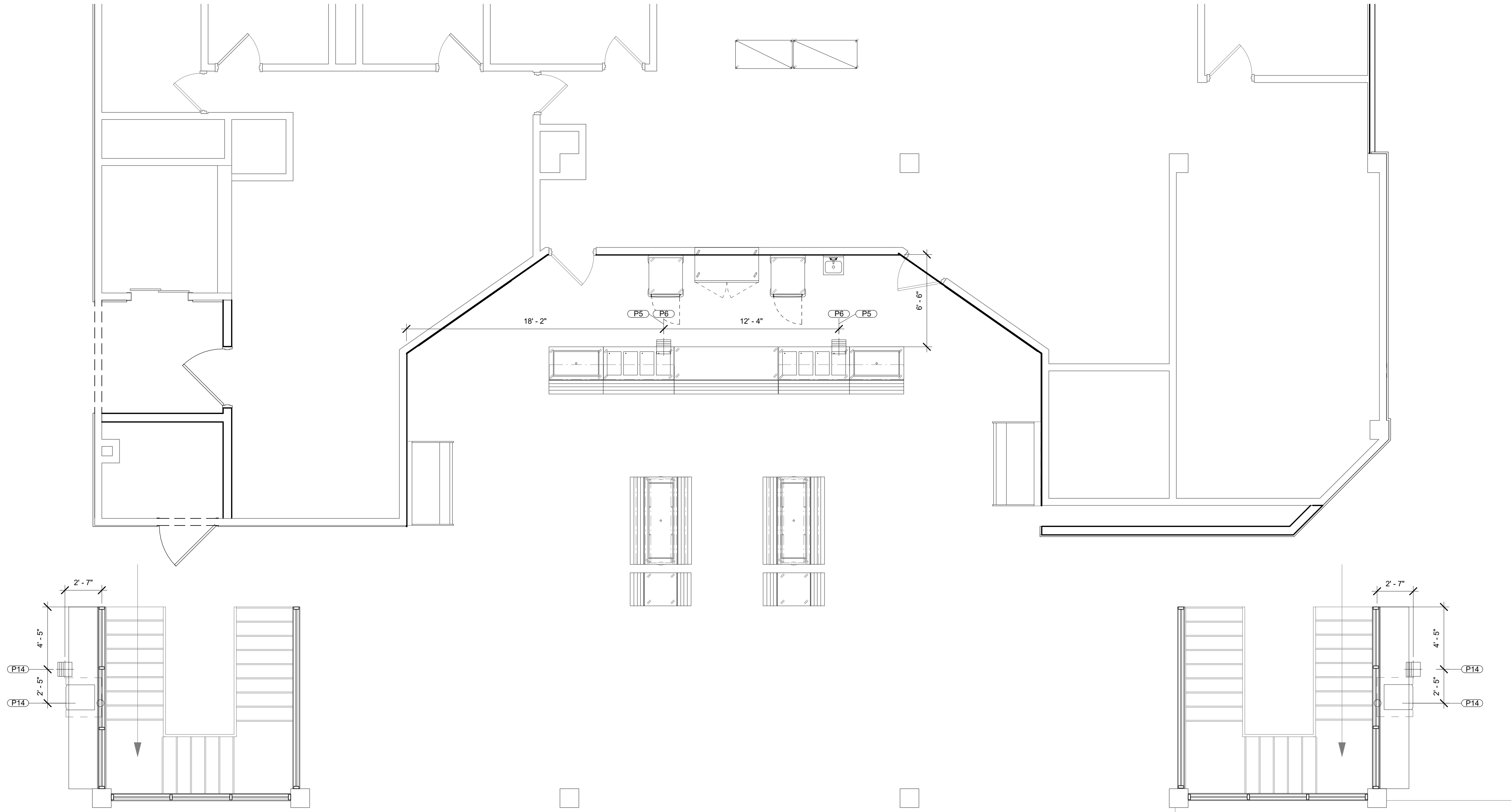
 Cut Sheet Disclaimer  
1/4" = 1'-0"

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No.	Date	Revision
Project Name		
TRAINING COMMONS & RENOVATION		
Project Number		
21036.000		
Date (YYYY/MM/DD)		
02/03/17		
Drawn By	Checked By	
WJ	DKH	
Drawing		
Kitchen Equipment Layout		

FS101

CONTRACT DOCUMENTS



1 Kitchen Plumbing  
1/4" = 1'-0"

### PLUMBING CONNECTION LEGEND

- HW-HOT WATER, OR CW-COLD WATER  
GA
- STEAM
- ▽ STEAM RETURN
- WASTE, DIRECT-CONNECTED UNLESS NOTED "OPEN HUB"
- ⊞ FLOOR DRAIN
- ⊞ FLOOR DRAIN WITH ATTACHED FUNNEL
- ⊞ FLOOR SINK WITH HALF GRATE UNLESS NOTED OTHERWISE
- FIELD CONNECTIONS
- CWS— CONDENSER WATER SUPPLY
- CWR— CONDENSER WATER RETURN
- FCW— FILTERED COLD WATER
- RL— REFRIGERANT LIQUID
- RS— REFRIGERANT SUCTION
- AFF ABOVE FINISHED FLOOR
- DFA DOWN FROM ABOVE
- BTC BRANCH TO CONNECTION
- P.C. PLUMBING CONTRACTOR
- NIC NOT IN CONTRACT

Plumbing Legend  
1/4" = 1'-0"

PLUMBING SCHEDULE									
ITEM NUMBER	QTY	DESCRIPTION	HOT WATER		COLD WATER		INDIRECT WASTE	DIRECT WASTE	RI HT +AFF
			SIZE	TEMP	SIZE				
5	2	Serving line, cold wells, 3 pan w/ tray slide and breath guard					3/4"		Out of floor
6	2	Serving line, hot wells, 4 pan w/ tray slide and breath guard					3/4"		Out of floor
14	2	Ice Machine/Dispenser			1/2"		3/4"		18"

### PLUMBING

- PLUMBING PLANS SHOWS ROUGH-IN AND CONNECTION LOCATIONS WITH CAPACITIES - SEE ROUGH-IN DRAWINGS FURNISHED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR FOR ACTUAL ROUGH-IN LOCATIONS.
- ROUGH-INS FOR WATER, WASTE, FUEL GAS AND STEAM SERVICES SHALL EXTEND 6" (220 MM) BEYOND FINISH WALLS AND ABOVE FINISH FLOORS OR EQUIPMENT PADS - ALL FLOOR PENETRATIONS SHALL BE SEALED WATER TIGHT.
- WATER PRESSURE IN FOOD, SERVICE AND BEVERAGES AREAS SHOULD BE 50 PSIG. (344,750 N/M) MAXIMUM - WATER PRESSURE AT DISHMACHINES, BOOSTER HEATERS, GLASS AND UTENSIL WASHERS TO BE 25 PSIG (172,375 N/M).
- STEAM PRESSURE FOR FOOD SERVICE EQUIPMENT TO TO BE \_\_\_\_\_ UNLESS INDICATED OTHERWISE ON PLAN.
- DIVISION 22 SHALL FURNISH AND INSTALL ALL NECESSARY VALVES, TRAPS, TAIL PIECES, LINE STRAINERS, PRESSURE REDUCING VALVES AND VACUUM BREAKERS AND CONNECT ALL WATER, FUEL GAS, STEAM AND WASTE LINES TO FOODSERVICE EQUIPMENT.
- DIVISION 22 TO PROVIDE GAS SERVICES AT EQUIPMENT TO MAINTAIN AN 8" WATER COLUMN. FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE GAS PRESSURE REGULATORS AS REQUIRED BY CODE AND A.G.A. FOR INSTALLATION BY DIVISION 22 IN LINE BETWEEN BUILDING SERVICES AND EQUIPMENT.
- DIVISION 22 SHALL INSTALL & CONNECT ALL FAUCETS AND DRAINS FURNISHED WITH FOOD SERVICE AND BEVERAGE EQUIPMENT.
- DIVISION 22 SHALL FURNISH & INSTALL ALL INDIRECT WASTE LINES FROM FOOD SERVICE AND BEVERAGE EQUIPMENT (EXCEPT EVAPORATOR COILS IN COLD STORAGE ROOMS) TO FLOOR SINKS AND INSULATE WASTE LINES FROM ICE BINS, EVAPORATORS AND BAIN MARIES.
- FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH & INSTALL FIRE SUPPRESSION SYSTEM. FSE CONTRACTOR SHALL FURNISH & DIVISION 22 SHALL INSTALL NORMALLY OPEN MECHANICALLY ACTIVATED OR ELECTRICAL SOLENOID GAS SHUT-OFF VALVE ABOVE SUSPENDED CEILING TILE.
- WHERE PERMITTED BY LOCAL CODE, FLOOR SINKS SHALL BE INSTALLED FLUSH WITH FINISH FLOOR WITH GRATE COVER AS INDICATED.
- THIS PLUMBING PLAN IS INTENDED TO SHOW DRAINAGE REQUIREMENTS FOR FOODSERVICE EQUIPMENT ONLY. IT IS THE PLUMBING ENGINEER'S RESPONSIBILITY TO CONFIRM DRAIN TYPE, CAPACITY & ELEVATION TO SATISFY LOCAL CODE REQUIREMENTS.
- SEWAGE AND LIQUID WASTES (ROOF DRAINS) ARE TO BE CARRIED TO THE SEWER IN A MANNER THAT PROTECTS THE PREMISES, THE PERSONNEL AND CONTENTS WITHIN THE ESTABLISHMENT FROM CONTAMINATION. THE PLUMBING ENGINEER IS TO DESIGN WASTE PIPING SYSTEMS THAT CONFORM TO LOCAL HEALTH CODE REQUIREMENTS. PARTICULAR ATTENTION NEEDS TO BE GIVEN TO ANY LOCAL REQUIREMENTS PREVENTING WASTE PIPING (EXPOSED OR CONCEALED) FROM BEING ROUTED OVERHEAD IN AREAS USED FOR FOOD STORAGE, PREPARATION, SERVICE, WAREWASHING AND TRANSPORTATION.
- GENERAL PURPOSE AREA DRAINS SHALL BE LOCATED AND SPECIFIED BY THE PLUMBING ENGINEER. THIS IS OF PARTICULAR IMPORTANCE WHEN LOCAL CODES REQUIRE THAT DRAINS ACCEPTING INDIRECT WASTE BE SET ABOVE THE FINISHED FLOOR.
- DIVISION 22 TO RUN WASTES TO GREASE INTERCEPTOR PER LOCAL CODES. GREASE INTERCEPTOR, IF REQUIRED, IS TO BE SIZED AND LOCATED BY THE PLUMBING ENGINEER. WASTE ROUGH-IN FOR DISCHARGE PIPING FROM A SURFACE MOUNTED GREASE INTERCEPTOR IS TO BE DIMENSIONED BY THE PLUMBING ENGINEER.
- DIVISION 22 SHALL INSTALL WATER FILTER SYSTEMS PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR TO SERVICE ICE MAKERS, COFFEE MAKERS/ URNS, SODA SYSTEMS, STEAMERS, ETC.
- FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE , DIVISION 22 TO INSTALL, FLEXIBLE CONNECTORS FOR FOODSERVICE & BEVERAGE EQUIPMENT REQUIRING GAS, WATER & STEAM CONNECTIONS. REFER TO PLUMBING SCHEDULE AND CONTRACT DOCUMENTS.

Plumbing Notes  
1/4" = 1'-0"

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## DENVER CHRISTIAN SCHOOLS DINING COMMONS & RENOVATION

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LANDSCAPE ARCHITECTURE  
PLANNING  
INTERIOR DESIGN

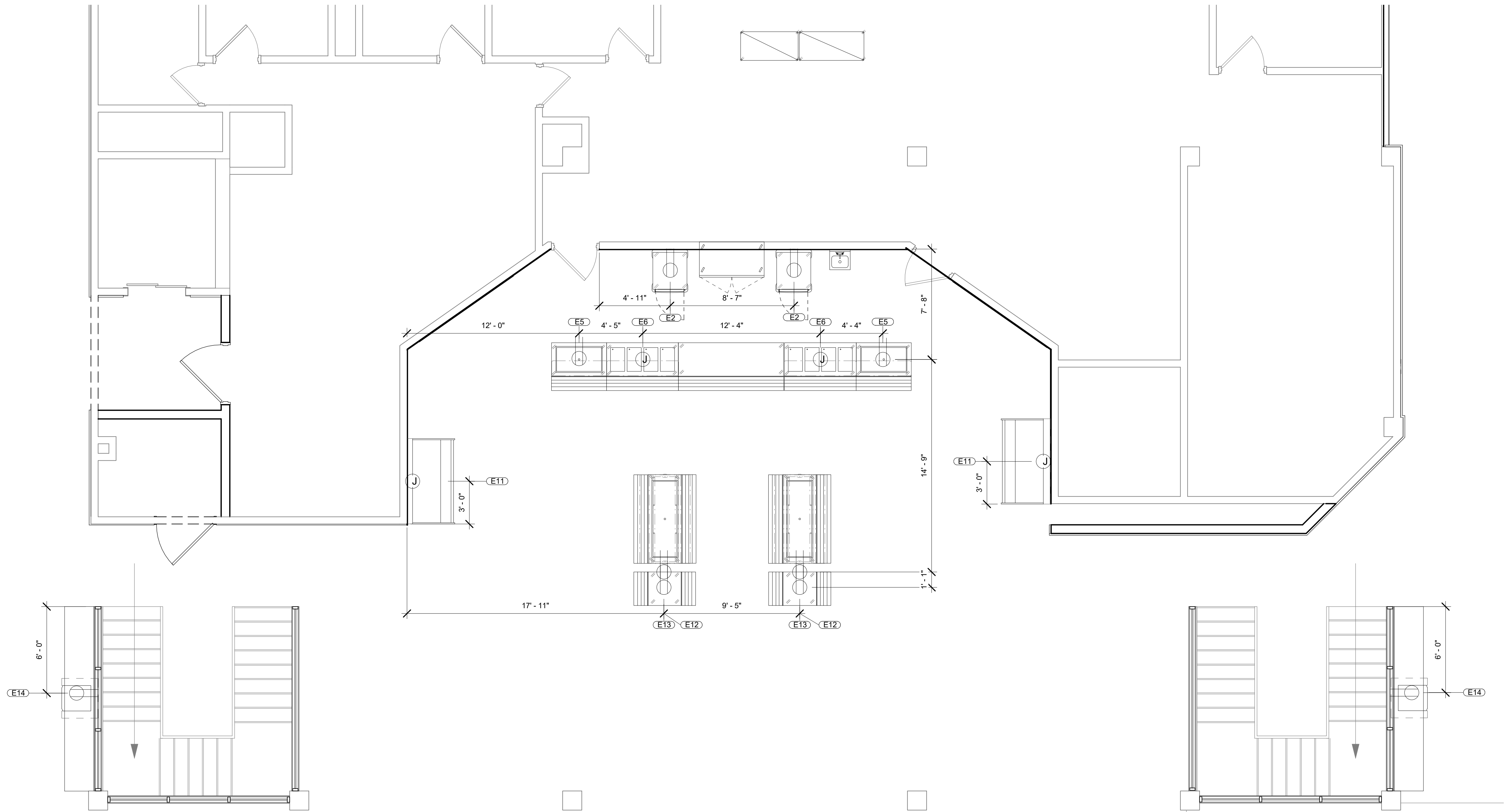
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221036.000  
Date (YYYY/MM/DD)  
2021/03/17  
Drawn By Checked By  
BLJ DKH  
Drawing  
Kitchen Plumbing

# FS102

CONTRACT DOCUMENTS

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1 3 Kitchen Electrical  
1/4" = 1'-0"

ELECTRICAL SCHEDULE									
ITEM NUMBER	QTY	DESCRIPTION	VOLTS	PHASE	FL AMPS	CONN PLUG	RI HT +AFF	EL CONN TYPE	REMARKS
2	2	Cabinet, heated holding	120 V	1	17 A	NEMA 5-20P	18"		
5	2	Serving line, cold wells, 3 pan w/ tray slide and breath guard	120 V	1	5 A	NEMA 5-15P	Out of floor		
6	2	Serving line, hot wells, 4 pan w/ tray slide and breath guard	208 V	1	20 A		Out of floor		
11	2	Merchandiser, refrigerated self serve	208 V	1	30 A		18"		
12	2	Salad bar w/ tray slides and breath guard	115 V	1	7 A	NEMA 5-15P	Out of floor		
13	2	Cashier station	120 V	1	10 A		Out of floor		
14	2	Ice Machine/Dispenser	115 V	1	15 A	NEMA 5-15P	18"		

### ELECTRICAL CONNECTION LEGEND

- DUPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SIMPLEX RECEPT., 20-AMP, 120-VOLT
- SPECIAL PURPOSE OUTLET, 120-VOLT
- ◀ SPECIAL PURPOSE OUTLET, 120/208-VOLT AS INDICATED, GROUND TYPE, HORIZONTAL MOUNT
- JUNCTION BOX WITH CONDUIT, STUB AS INDICATED FOR DIRECT CONNECTION
- DROP CORD WITH TWIST LOCK
- STUB-UP/ DFA MAIN FEED AS INDICATED. TERMINATES AS JUNCTION BOX (SEE ABOVE).
- J-BOX DATA
- FIELD WIRING
- SAFETY DISCONNECT SWITCH (SDS)
- ◀ TELEPHONE JACK
- SWITCH
- MANUAL PULL (FIRE SUPPRESSION SYSTEM)
- AFF ABOVE FINISHED FLOOR
- DFA DOWN FROM ABOVE
- BTC BRANCH TO CONNECTION
- C.O. CONVENIENCE OUTLET
- E.C. ELECTRICAL CONTRACTOR
- NIC NOT IN CONTRACT

Electrical Legend  
1/4" = 1'-0"

### ELECTRICAL

- ELECTRICAL PLAN SHOWS ROUGH-IN AND CONNECTION LOCATIONS WITH CAPACITIES - SEE ROUGH-IN DRAWINGS FURNISHED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR FOR ACTUAL ROUGH-IN LOCATIONS
- ELECTRICAL SYSTEM IS DESIGNED FOR \_\_\_\_\_ VOLTS, \_\_\_\_\_ PHASE, \_\_\_\_\_ HERTZ, \_\_\_\_\_ WIRE SYSTEM.
- DIVISION 26 SHALL FURNISH AND INSTALL ALL JUNCTION BOXES, RECEPTACLES, COVER PLATES, PULL BOXES, CONDUIT AND WIRING EXCEPT WHERE NOTED.
- ALL CONDUIT RUNS INDICATED FOR REFRIGERATION, DRINK AND LIQUOR SYSTEM LINES SHALL BE FURNISHED AND INSTALLED BY DIVISION 26 - CONDUIT SHALL HAVE 24" MINIMUM RADIUS BENDS. REFER TO BUILDING WORKS PLAN FOR ROUTING AND DETAILS.
- DIVISION 26 TO FURNISH & INSTALL SAFETY DISCONNECT SWITCHES WHERE REQUIRED. REFER TO ELECTRICAL SCHEDULE & CONTRACT DOCUMENTS. SDS TO BE SIS OR ALUMINUM.
- FSE CONTRACTOR SHALL FURNISH AND INSTALL ALL ELECTRICAL WORK FOR FABRICATED EQUIPMENT ITEMS (CHEF'S COUNTER, TABLES, ETC.) AS NOTED. COMPLETE WITH JUNCTION BOXES, CONDUIT, SURFACE MOUNTED ELECTRIC BOXES, COVER PLATES, ELECTRIC RACEWAYS AND CIRCUIT BREAKER PANEL, WHEN SPECIFIED. DIVISION 26 SHALL PULL WIRING AND MAKE FINAL CONNECTION.
- FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH & INSTALL VAPOR PROOF VENTILATOR LIGHTS COMPLETE WITH LAMPS - INTERCONNECTING CONDUIT, WIRING AND WALL SWITCH FURNISHED AND INSTALLED BY DIVISION 26.
- ADDITIONAL CONVENIENCE RECEPTACLES, TELEPHONE AND INTERCOM JACKS SHALL BE LOCATED BY THE ARCHITECT.
- FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH & INSTALL DISPOSER SWITCH - DIVISION 26 SHALL FURNISH AND INSTALL INTERCONNECTING CONDUIT AND WIRING BETWEEN SWITCH AND DISPOSER AND COMPONENTS.
- DIVISION 26 TO FURNISH & INSTALL ALL INTERCONNECTING CONDUIT & WIRING BETWEEN MICROSWITCH FURNISHED WITH FIRE SUPPRESSION SYSTEM SUPPLIED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR. CONTRACTORS FURNISHED BY DIVISION 26.
- DIVISION 26 TO FURNISH & INSTALL SHUNT TRIP TYPE BREAKER DISCONNECT TO FOOD SERVICE EQUIPMENT UNDERNEATH EXHAUST VENTILATOR. COORDINATE SHUNT TRIP BREAKER REQUIREMENTS WITH FOOD SERVICE EQUIPMENT CONTRACTOR.
- DIVISION 26 TO FURNISH & INSTALL INTERCONNECTION CONDUIT AND WIRING (2 WIRE 24 VDC) BETWEEN ALARM PANEL AND COLD STORAGE ROOM ALARM THERMOSTAT - PANEL AND THERMOSTAT FURNISHED AND INSTALLED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR.
- PRE - FABRICATED COLD STORAGE ROOMS ARE FURNISHED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR COMPLETE WITH SPLICE BOXES, LIGHT FIXTURES, LAMPS, LIGHT SWITCHES AND DOOR HEATERS - DIVISION 26 TO INSTALL SAME AND SHALL FURNISH AND INSTALL INTERCONNECTING CONDUIT, WIRING, SEAL - OFFS, SEALANT AND MAKE ALL FINAL CONNECTIONS.
- DIVISION 26 TO FURNISH & INSTALL ALL INTERCONNECTING CONDUIT AND WIRING BETWEEN FOOD SERVICE EQUIPMENT CONTRACTOR FURNISHED LOW TEMP COLD STORAGE ROOM EVAPORATOR TERMINAL BLOCK, SWITCH, FAN DOOR SWITCH AND COMPRESSOR CONTROL PANEL.
- DIVISION 26 TO FURNISH & INSTALL ALL INTERCONNECTING CONDUIT AND WIRING BETWEEN FOOD SERVICE EQUIPMENT CONTRACTOR FURNISHED LOW TEMP COLD STORAGE ROOM EVAPORATOR TERMINAL BLOCK, ROOM THERMOSTAT, LIQUID LINE SOLENOID VALVE, FAN DOOR SWITCH/RELAY, EVAPORATOR COIL DRAIN LINE HEAT TAP AND COMPRESSOR CONTROL PANEL.
- DIVISION 26 TO FURNISH & INSTALL EMPTY CONDUIT WITH J-BOXES FOR INSTALLATION OF OWNER SUPPLIED ELECTRONIC CASH CONTROL SYSTEM. DIVISION 26 TO VERIFY INSTALLATION IN ACCORDANCE WITH OWNER'S REQUIREMENTS AND MANUFACTURER'S INSTRUCTIONS.

Electrical Notes  
1/4" = 1'-0"

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No. Date Revision

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DINING COMMONS &  
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BLJ DKH  
Drawing  
Kitchen Electrical

FS103

CONTRACT DOCUMENTS

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303.835.2018

DENVER CHRISTIAN SCHOOLS  
DINING COMMONS & RENOVATION  
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ARCHITECTURE  
LANDSCAPE ARCHITECTURE  
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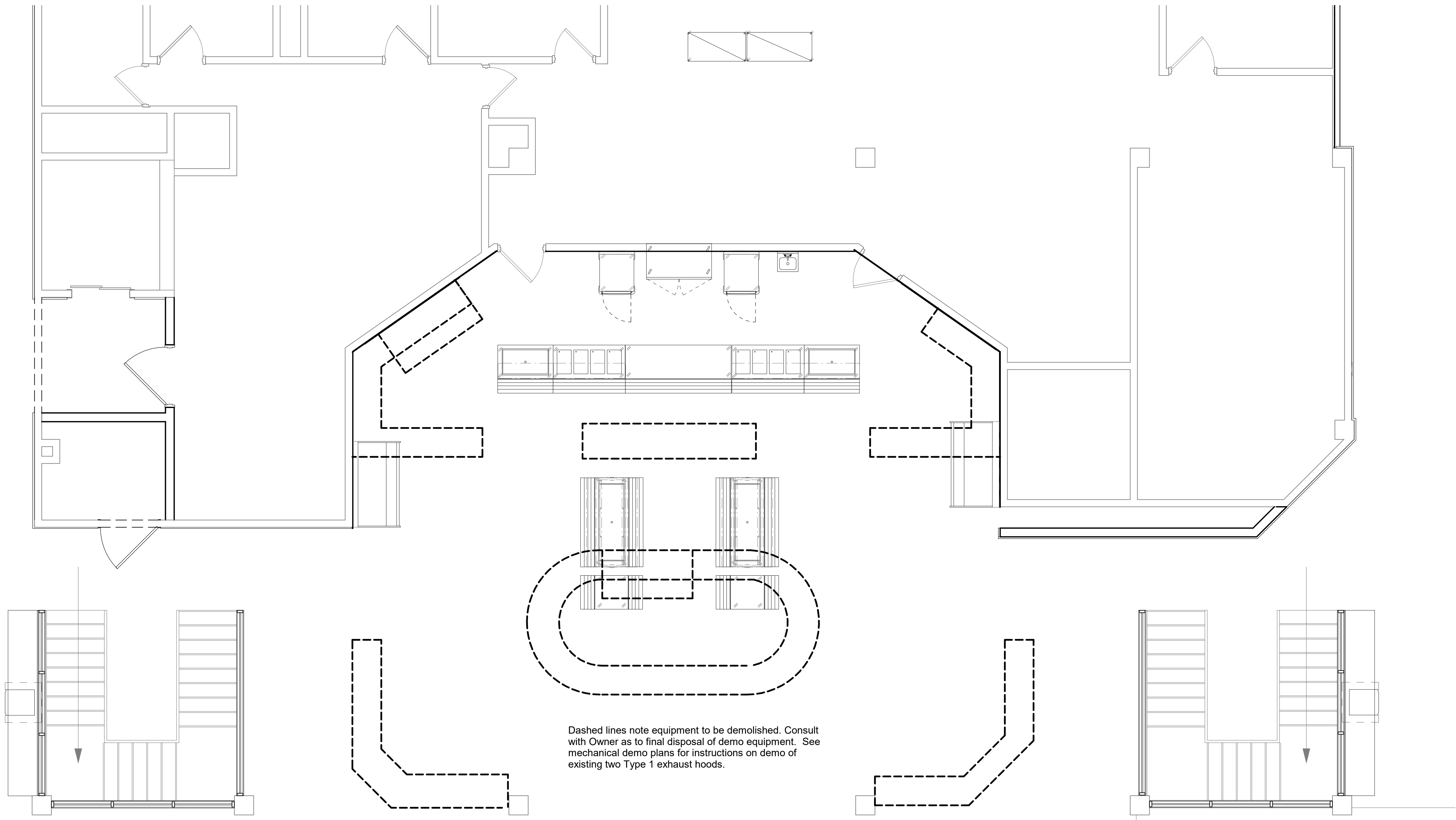
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21/03/17	
Drawn By	Checked By
ALJ	DKH
Drawing	
Kitchen Demo Plan	

FS104

CONTRACT DOCUMENTS

Hord Coplan Macht, Inc.



① 4 Kitchen Demo Plan  
1/4" = 1'-0"

Dashed lines note equipment to be demolished. Consult with Owner as to final disposal of demo equipment. See mechanical demo plans for instructions on demo of existing two Type 1 exhaust hoods.