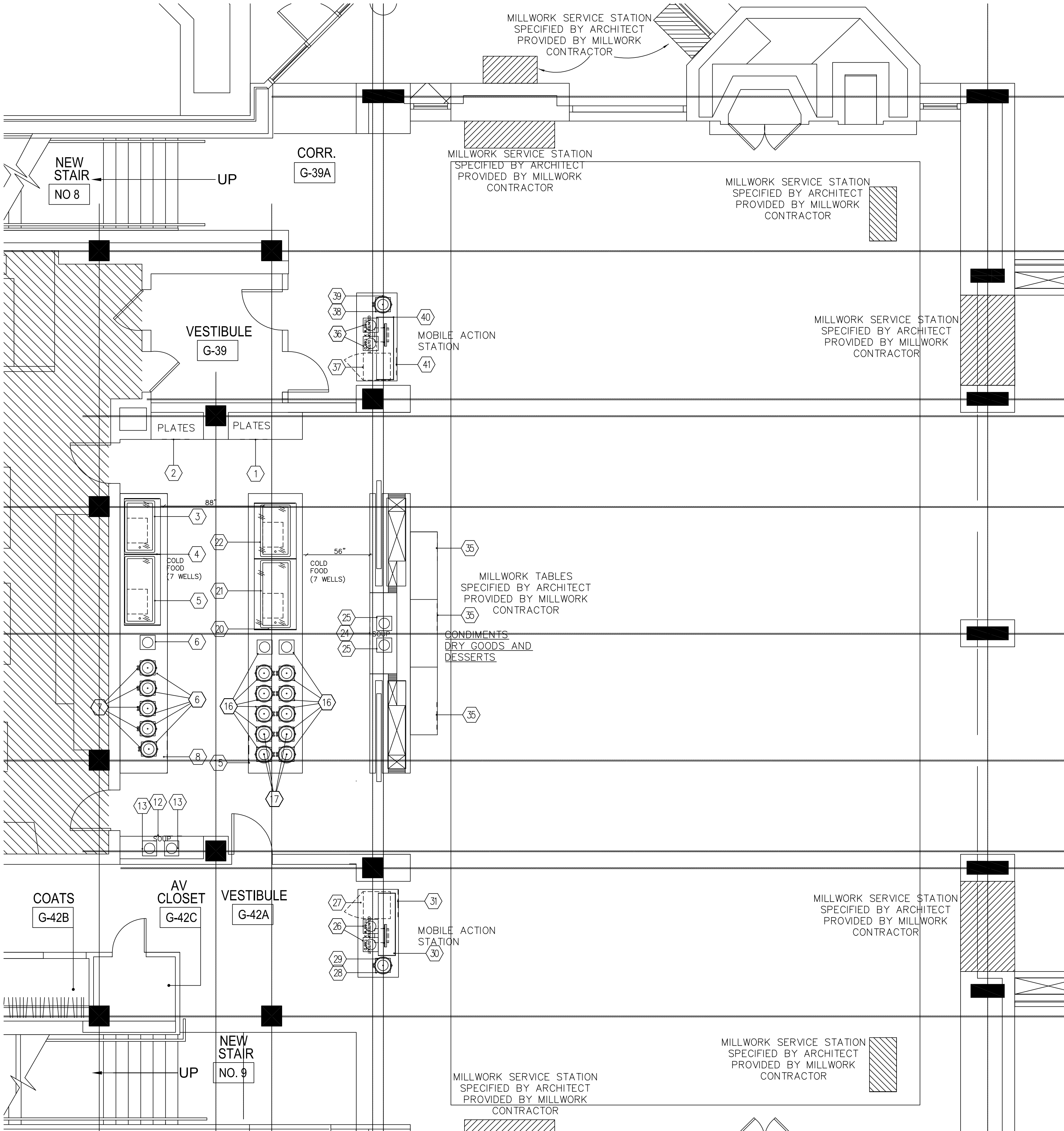
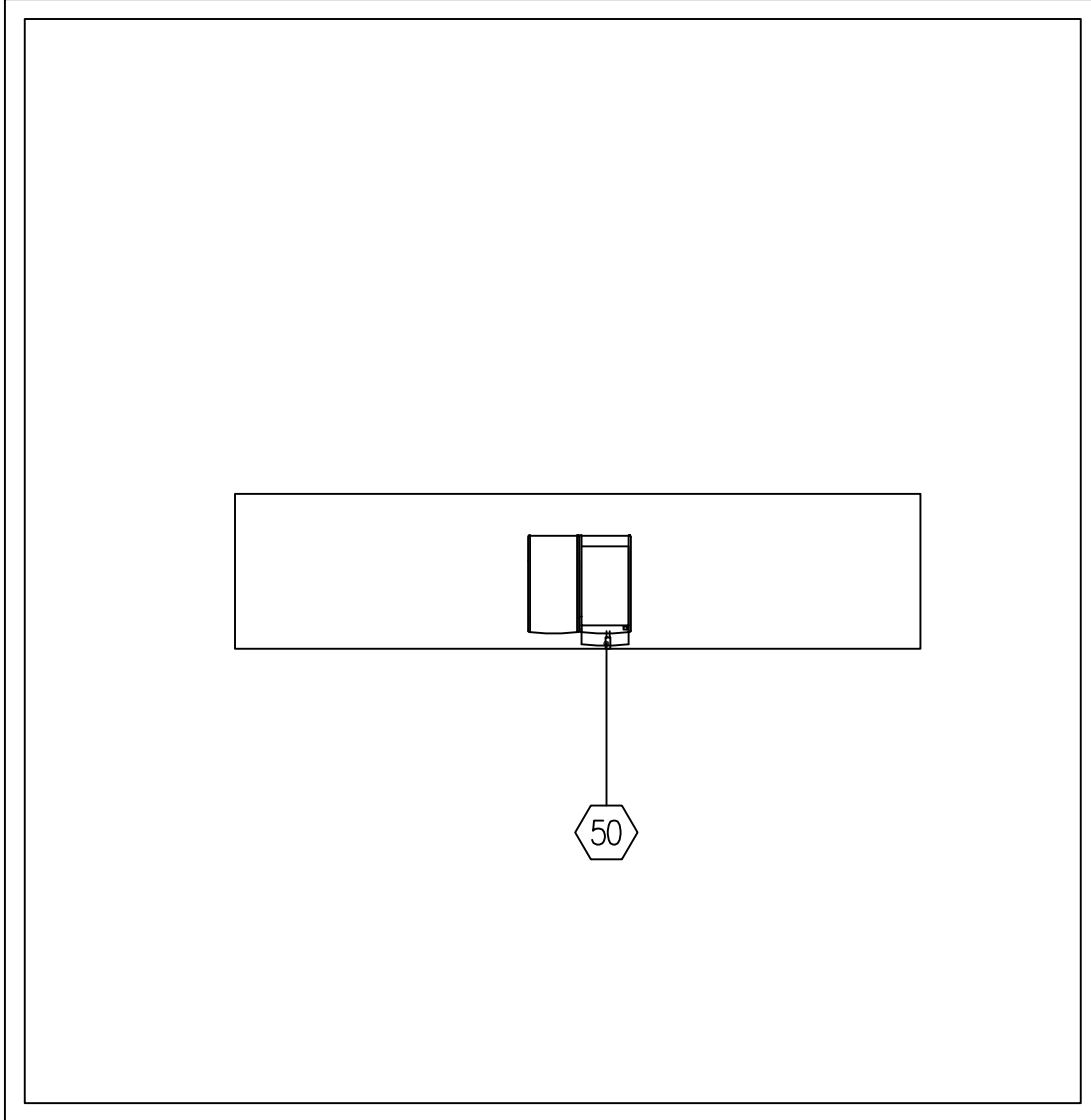


EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STATUS
1	1	COUNTER, MILLWORK	A/H
2	1	COUNTER, MILLWORK	A/H
3	1	COLD PAN, REFRIGERATED SIDE COILS	A
4	1	FOOD SHIELD	A
5	1	COLD PAN, REFRIGERATED SIDE COILS	A
6	6	INDUCTION RANGE, BUILT-IN	A
7	5	CHAFFING DISH & INSERT	A
8	1	COUNTER, MILLWORK	A/H
9	-	- SPARE NUMBER -	
10	-	- SPARE NUMBER -	
11	-	- SPARE NUMBER -	
12	1	COUNTER, MILLWORK	A/H
13	2	INDUCTION RANGE, BUILT-IN	A
14	-	- SPARE NUMBER -	
15	1	COUNTER, MILLWORK	A/H
16	12	INDUCTION RANGE, BUILT-IN	A
17	10	CHAFFING DISH & INSERT	A
18	-	- SPARE NUMBER -	
19	-	- SPARE NUMBER -	
20	1	FOOD SHIELD	A
21	1	COLD PAN, REFRIGERATED SIDE COILS	A
22	1	COLD PAN, REFRIGERATED SIDE COILS	A
23	-	- SPARE NUMBER -	
24	1	COUNTER, MILLWORK	A/H
25	2	INDUCTION RANGE, BUILT-IN	A
26	2	INDUCTION RANGE, BUILT-IN	A
27	1	REFRIGERATOR, UNDERCOUNTER	A
28	1	INDUCTION RANGE, BUILT-IN	A
29	1	CHAFFING DISH & INSERT	A
30	1	FOOD SHIELD	A
31	1	COUNTER, MILLWORK	A/H
32	-	- SPARE NUMBER -	
33	-	- SPARE NUMBER -	
34	-	- SPARE NUMBER -	
35	3	COUNTER, MILLWORK	H
36	2	INDUCTION RANGE, BUILT-IN	A
37	1	REFRIGERATOR UNDERCOUNTER	A
38	1	INDUCTION RANGE, BUILT-IN	A
39	1	CHAFFING DISH & INSERT	A
40	1	FOOD SHIELD	A
41	1	COUNTER, MILLWORK	A/H
50	1	ESPRESSO MACHINE	A



ENVIRONMENTAL NOTES

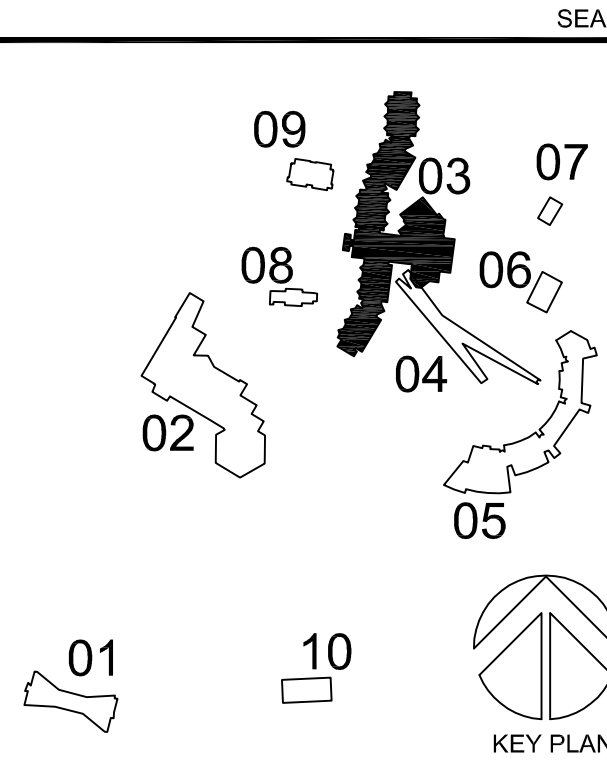
1. THE CONTRACTOR SHALL FURNISH AND INSTALL A TILE FLOOR IN KITCHEN AND RANGE AREA. TILE SHALL BE 12" SQUARE, POLISHED, NON-SKID MEMBRANE, WATER-PROOF, BE INSTALLED WITH 100% OF TILE BEING SLP RESISTANT AS DEFINED BY ASTM C1028 (STATIC COEFFICIENT OF FRICTION OF 1.0 OR GREATER), CROSSWILE "CROSS-GRIP" OR EQUAL, RECOMMENDED. WALL BASES SHALL BE A MINIMUM OF 6" HIGH, BASES, INTEGRAL WITH FLOOR, SHALL HAVE COVED CORNERS, GROUTING FOR THE FLOOR SHALL BE EPOXY TYPE AND COLORED TO MATCH TILE. TILE JOINTS CAN NOT BE INSTALLED BECAUSE OF STRUCTURAL RESTRICTIONS, PROVIDE INDUSTRIAL VINYL FLOORING ("PROTECT-ALL" BY OSGODA PLASTICS) FOR COMMERCIAL KITCHEN APPLICATION. REFER TO ARCHITECTURAL DOCUMENTS FOR SPECIFIC REQUIREMENTS.
2. CEILING AND WALL SURFACES ADJACENT TO, OR OVER, ANY FOOD PREPARATION AREA, INCLUDING KITCHENS, SERVICE AREAS, BARS, ETC., SHALL BE SMOOTH, EASILY CLEANABLE AND LIGHT IN COLOR. ALL MATERIALS AND FINISHES IN THESE AREAS SHOULD BE SUBMITTED TO THE LOCAL HEALTH JURISDICTION FOR PRIOR APPROVAL FOR USE. LAY IN CEILING TILE MUST BE NON-POROUS AND NON-FISSURED MINABORD M4645 AS MANUFACTURED BY ARMSTRONG OR EQUIVALENT. WALLS 24" TO 48" HIGH SHALL BE COMBINATION DISPERSION SYSTEM SIMILAR TO "PRELUDE PLUS" MANUFACTURED BY ARMSTRONG IS RECOMMENDED.
3. DIVISION 26 SHALL PROVIDE ALL GENERAL LIGHTING FIXTURES AND INSTALL COMPLETE WITH LAMPS, WIRING AND SWITCHES. ALL EXPOSED LAMPS IN KITCHEN AREAS MUST BE PLASTICIZED OR SHUTTERED OFF TO PREVENT ACCIDENTS TO PERSONS 6'0" TO 6'6" HIGH.
4. FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH AND DIVISION 22 SHALL INSTALL STAINLESS STEEL HAND SINKS COMPLETE WITH REGULAR MIXING CONTROLS, UNLESS SPECIFIED OTHERWISE. SOAP & TOWEL DISPENSERS AT ALL HAND SINK LOCATIONS TO BE FURNISHED AND INSTALLED BY OWNER, UNLESS SPECIFIED OTHERWISE.
5. ALL INDIRECT WASTE PIPING TO FLOOR SINKS SHALL TERMINATE A MINIMUM OF ONE (1) PIPE DIAETER ABOVE FLOOR.
6. ALL DISH AND GLASS WASHERS SHALL BE FURNISHED WITH A REMOTE SEALED SYSTEM, HOT WATER BOOSTER DELIVERING 180° HOT WATER TO MACHINES UNLESS SPECIFIED OTHERWISE.
7. SPACE BETWEEN ALL UNITS TO WALL, CEILING, FLOORS AND ADJOINING UNITS NOT PORTABLE AND WITH ENCLOSED BOODS SHALL BE COMPLETELY SEALED AGAINST ENTRANCE OF FOOD PARTICLES OR AIR FROM THE KITCHEN. ALL JOINTS SHALL BE SEALED WITH AN APPROPRIATE TYPE OF SEALING SOLDERING, OR MASTIC. MASTIC SHALL BE GENERAL ELECTRIC SILICONE CONSTRUCTION SEALANT SERIES SE1200 IN APPROPRIATE COLOR.
8. ALL EQUIPMENT SITTING ON FLOOR SHALL BE INSTALLED ON MINIMUM 6" HIGH STAINLESS STEEL LEGS WITH ADJUSTABLE SANITARY FEET, UNLESS SPECIFIED OTHERWISE.
9. FIRE SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH ALL NFPA AND LOCAL CODES.
10. THE KITCHEN SHALL BE DESIGNED FOR A MAX. AVERAGE AMBIENT TEMPERATURE OF 85 DEGREES F. CAFETERIA SERVING AREAS SHOULD BE DESIGNED FOR A MAX. 75 DEGREES F. & 55% RH.

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 NEGLIGENCE 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 CLEVENGER
FRABLE LAVALLEE, INC. MANUFACTURER
DATA (CUTSHEETS) INDICATE
REPRESENTATIVE EQUIPMENT SELECTION
ONLY AND ARE NOT TO BE CONSIDERED
SPECIFICATIONS.

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Pe a
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OLD ALBANY POST ROAD
OSSINING, NY 10562

Associate Architect & Interiors:
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450 PARK AVENUE
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Civil / Site:
MCLAREN ENGINEERING GROUP
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PROJECT TITLE:



RE-IMAGINING CROTONVILLE

24 OLD ALBANY POST ROAD
ROSSINING, NY 10562

PROJECT No: 43180.00

DRAWING TITLE:

EQUIPMENT PLAN AND SCHEDULE

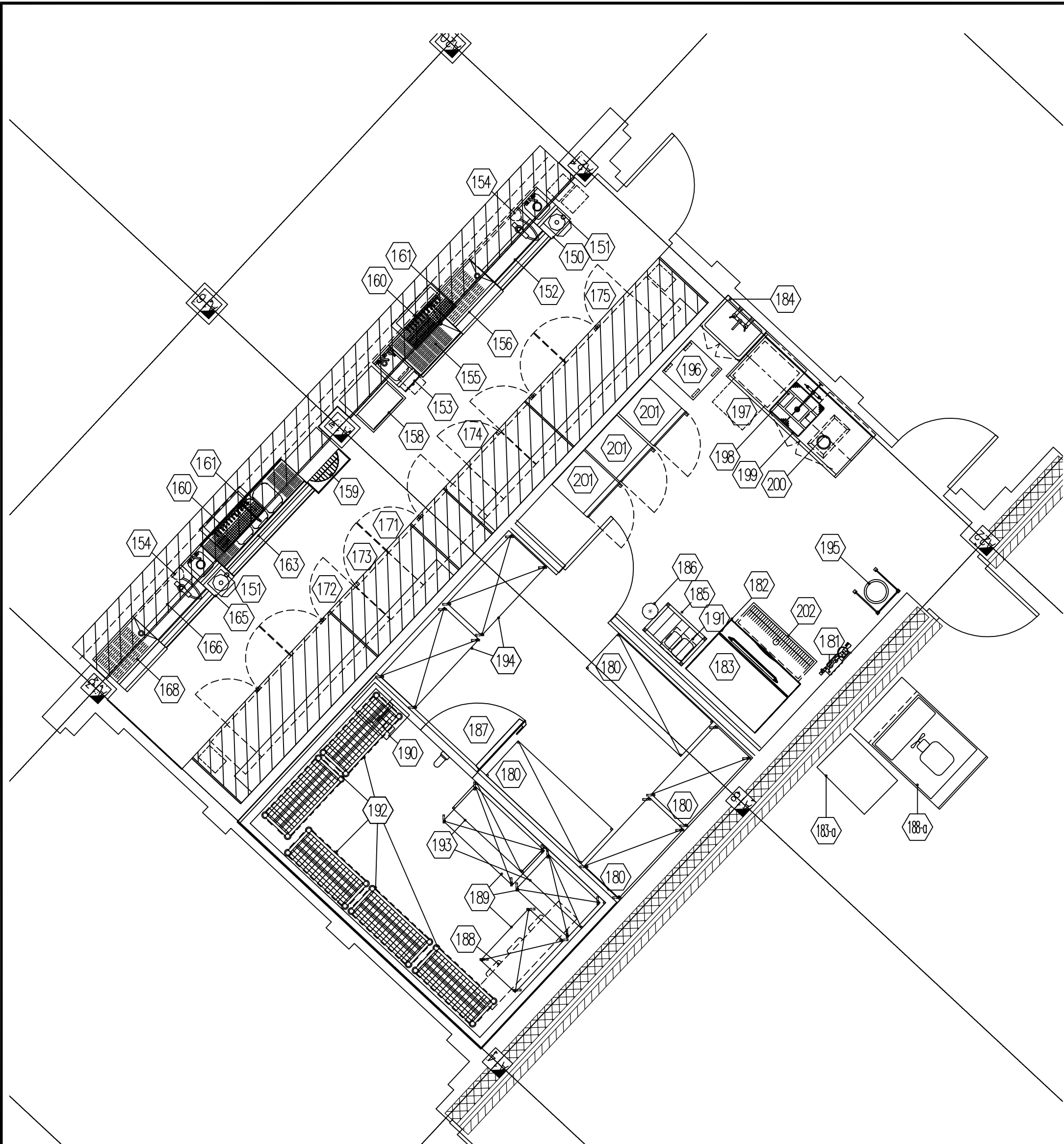
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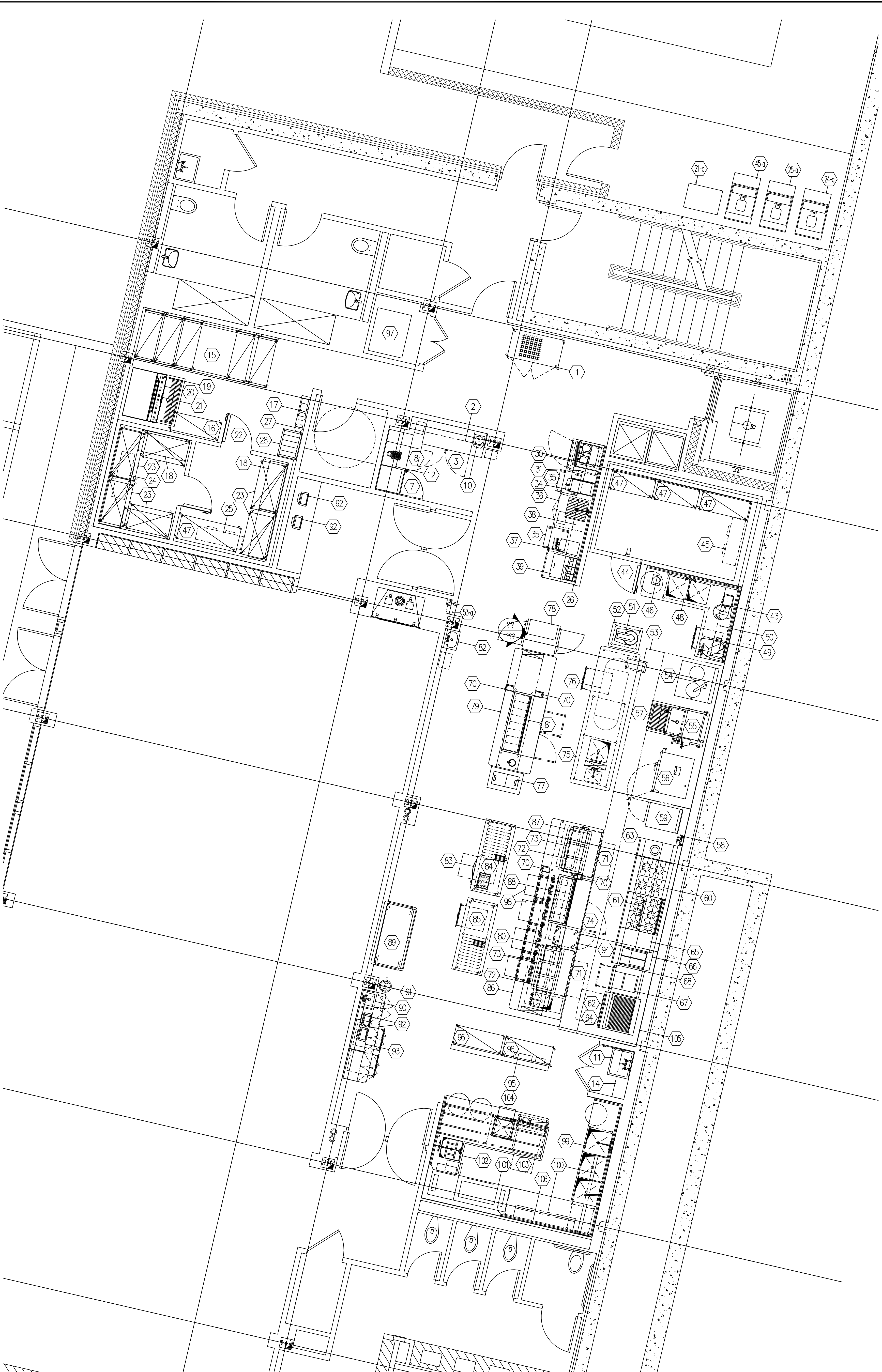
PERMIT & BID SUBMISSION

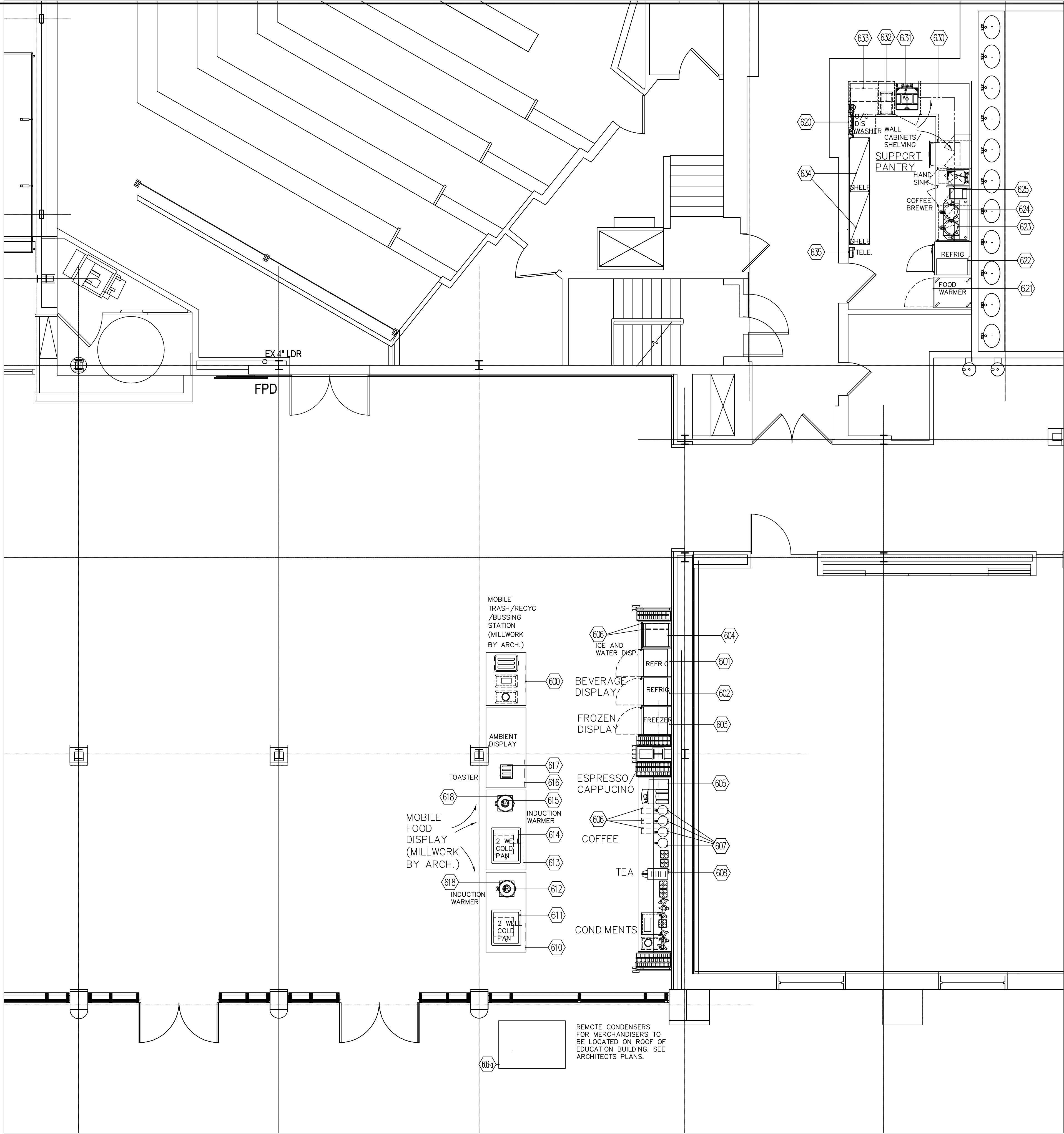
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PROGRESS ISSUE - NOT FOR CONSTRUCTION



EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	STAT
1	1	SECURITY UNIT, MOBILE	A
2	1	WALL CABINET	A
3	1	REFRIGERATOR, BACK BAR	A
4	-	- SPARE NUMBER -	A
5	-	- SPARE NUMBER -	A
6	-	- SPARE NUMBER -	A
7	1	REFRIGERATOR, COUNTERTOP	A
8	1	DRAFT BEER REFRIGERATOR, DISPENSER	A
9	-	- SPARE NUMBER -	A
10	1	BLENDER W/ HOOD	A
11	1	MOP SINK	A
12	1	WALL CABINET	A
13	-	- SPARE NUMBER -	A
14	1	WALL SHELF	A
15	1	HIGH-DENSITY STORAGE SYSTEM	A
16	1	SHELVING UNIT, MOBILE	A
17	1	WATER FILTER	A
18	1	CANTILEVERED WALL SHELVING	A
19	1	FLOOR TROUGH	A
20	1	ICE STORAGE BIN	A
21	1	ICE MAKER	A
22-A	1	REMOTE CONDENSING UNIT	A
23	1	WALK-IN COOLER/ FREEZER	A
24	1	EVAPORATOR COIL, LOW TEMPERATURE	A
24-A	1	CONDENSING UNIT, AIR COOLED	A
25	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
25-A	1	CONDENSING UNIT, AIR COOLED	A
26	1	CARBONATOR	F
27	1	CO2 CYLINDER, 20--LBS.	F
28	1	BAG 'N' BOX RACK	F
29	-	- SPARE NUMBER -	A
30	1	REFRIGERATOR, UNDERCOUNTER	A
31	1	COFFEE BREWER, TWIN, 2 GAL.	F
32	-	- SPARE NUMBER -	A
33	-	- SPARE NUMBER -	A
34	1	ESPRESSO MACHINE	A
35	2	DISH RACK DOLLY	A
36	1	COUNTER W/SINK	F
37	1	ICED TEA BREWER	F
38	1	WALL SHELF	A
39	1	BEVERAGE DISPENSER W/ICE BIN	F
40	-	- SPARE NUMBER -	A
41	-	- SPARE NUMBER -	A
42	-	- SPARE NUMBER -	A
43	1	FOOD CUTTER	A
44	1	WALK-IN COOLER	A
45	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
45-A	1	CONDENSING UNIT, AIR COOLED	A
46	1	FOOD PROCESSOR	A
47	1	LOT SHELVING UNIT, MOBILE	A
48	1	TABLE W/2-SINKS	A
49	1	SLICER	A
50	1	WALL MOUNTED SHELF	A
51	1	MIXER, 20--QUART	A
52	1	MIXER STAND	A
53	1	EXHAUST HOOD	A
53-A	1	EXHAUST SYSTEM AUTOSTART CONTROLLER	A
54	1	KETTLES, MODULAR BASE, GAS	A
55	1	TILT SKILLET, MANUAL, TILT, GAS	A
56	1	COMBI-OVEN, DOUBLE W/ SMOKER	A
57	1	FLOOR TROUGH	A
58	1	KETTLE & POT FILLER	A
59	1	STEAMER, 10 PAN	A
60	1	RANGE, 4-BURNER, W/ OVEN	A
61	1	RANGE, 6-BURNER W/SALAMANDER & OVEN	A
62	1	CHAR-BROILER, RANGE MATCH	A
63	1	RANGE, FRENCH HOT TOP	A
64	1	REFRIGERATED BASE	A
65	1	SPREADER CABINET WITH DOOR	A
66	1	FRYER, SHUT TANK	A
67	1	FRENCH FRY HOLDING STATION	A
68	1	FREEZER, UNDERCOUNTER	A
69	-	- SPARE NUMBER -	A
70	4	POS PRINTER	G
71	2	REFRIGERATED DRAWER	A
72	2	HEAT LAMP W/LIGHTS	A
73	2	HOT FOOD UNIT, DROP-IN	A
74	1	REFRIGERATED PREP TABLE, RAISED RAIL	A
75	1	TABLE W/SINKS	A
76	1	POT & PAN RACK, CEILING MOUNTED	A
77	1	ICE CREAM CABINET	A
78	1	REFRIGERATOR, 1-SECTION PASS--THRU	A
79	1	CHEF'S COUNTER	A
80	1	HEAT LAMP, DUAL	A
81	1	REFRIGERATED PREP TABLE, RAISED RAIL	A
82	1	HAND SINK	A
83	1	DRAWER WARMER, BUILT IN	A
84	1	COUNTER, MOBILE	A
85	1	TABLE, MOBILE	A
86	1	CHEF'S COUNTER W/SINK	A
87	1	HEAT LAMP, DUAL	A
88	1	HEAT LAMP, DUAL	A
89	1	MOBILE BANQUET CABINET, HEATED	A
90	1	COUNTER W/INTEGRAL HAND SINK	A
91	1	EYE/FACE WASH, WALL--MOUNTED	A
92	4	POS TERMINAL	G
93	1	WALL CABINET	A
94	1	WARMING CABINET, UNDERCOUNTER	A
95	1	FIRE SUPPRESSION SYSTEM	A
96	1	LOT SHELVING UNIT, MOBILE	A
97	1	WASTE DISPOSAL SYSTEM	A
98	4	DISH CADDY	A
99	1	3 COMPARTMENT SINK	A
100	2	WALL SHELF, TWO TIER	A
101	1	DISHWASHER, CONVEYOR	A
102	1	DISH TABLE SOILED, W/ PRE-RINSE SINK	A
103	1	DISHWASHER, UNDERCOUNTER	A
104	1	SOAK SINK	A
105	1	WALL FLASHING, STAINLESS STEEL	A
106	1	WALL FLASHING, STAINLESS STEEL	A
107	-	- SPARE NUMBER -	A
108	-	- SPARE NUMBER -	A
109	-	- SPARE NUMBER -	A
110	-	- SPARE NUMBER -	A
111	-	- SPARE NUMBER -	A
112	-	- SPARE NUMBER -	A
113	-	- SPARE NUMBER -	A
114	-	- SPARE NUMBER -	A
150	1	BLENDER STATION W/ DUMP SINK	A
151	2	BLENDER W/ HOOD	A
152	1	ICE CHEST W/COLD PLATE & SPEED RAIL	A
153	1	HAND SINK W/TOWEL DISPENSER	A
154	2	BAR GUN, 8 BUTTON	F
155	1	STORAGE CABINET W/ DRAINBOARD TOP	A
156	1	DRAINBOARD W/ SPEED RAIL	A
157	-	- SPARE NUMBER -	A
158	1	GLASS FROSTER	A
159	1	GLASSWASHER	A
160	2	TWELVE FAUCET DRAFT ARM	A
161	2	BEER DRAINER, RECESSED	A
162	-	- SPARE NUMBER -	A
163	1	3 COMP. SINK W/ SPEED RAIL	A
164	-	- SPARE NUMBER -	A
165	1	BLENDER STATION W/ DUMP SINK	A
166	1	ICE CHEST W/COLD PLATE & SPEED RAIL	A
167	-	- SPARE NUMBER -	A
168	1	DRAINBOARD W/ SPEED RAIL	A
169	-	- SPARE NUMBER -	A
170	-	- SPARE NUMBER -	A
171	1	WINE REFRIGERATOR, BACK BAR	A
172	1	REFRIGERATOR, BACK BAR	A
173	1	BACK BAR CUSTOM CABINET, NON REF.	A
174	1	BACK BAR CUSTOM CABINET, NON REF.	A
175	1	REFRIGERATOR, BACK BAR	A
176	-	- SPARE NUMBER -	A
177	-	- SPARE NUMBER -	A
178	-	- SPARE NUMBER -	A
179	-	- SPARE NUMBER -	A
180	1	LOT SHELVING UNIT	A
181	1	WATER FILTER	A
182	1	ICE STORAGE BIN	A
183	1	ICE MAKER	A
183-A	1	REMOTE CONDENSING UNIT	A
184	1	MOP SINK	A
185	1	BAG 'N' BOX RACK	F
186	1	CO2 CYLINDER, 20--LBS.	F
187	1	WALK-IN KEG AND BEER COOLER	A
188	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
188-A	1	CONDENSING UNIT, AIR COOLED	A
189	1	LOT DUNNAGE PLATFORM	A
190	1	BEER POWER PACK, AIR--COOLED	A
191	1	CARBONATOR	F
192	1	LOT KEG RACK	A
193	1	LOT CANTILEVERED WALL SHELVING	A
194	1	LOT DUNNAGE PLATFORM	A
195	1	KEG LIFT	A
196	1	DISH RACK DOLLY	A
197	1	DISHWASHER, UNDERCOUNTER	A
198	1	WALL CABINET	A
199	1	DISH TABLE W/ PRE-RINSE SINK	A
200	1	RACK SHELF, SOLED, WALL--MOUNTED	A
201	3	WINE REFRIGERATOR	A
202	1	FLOOR TROUGH	A

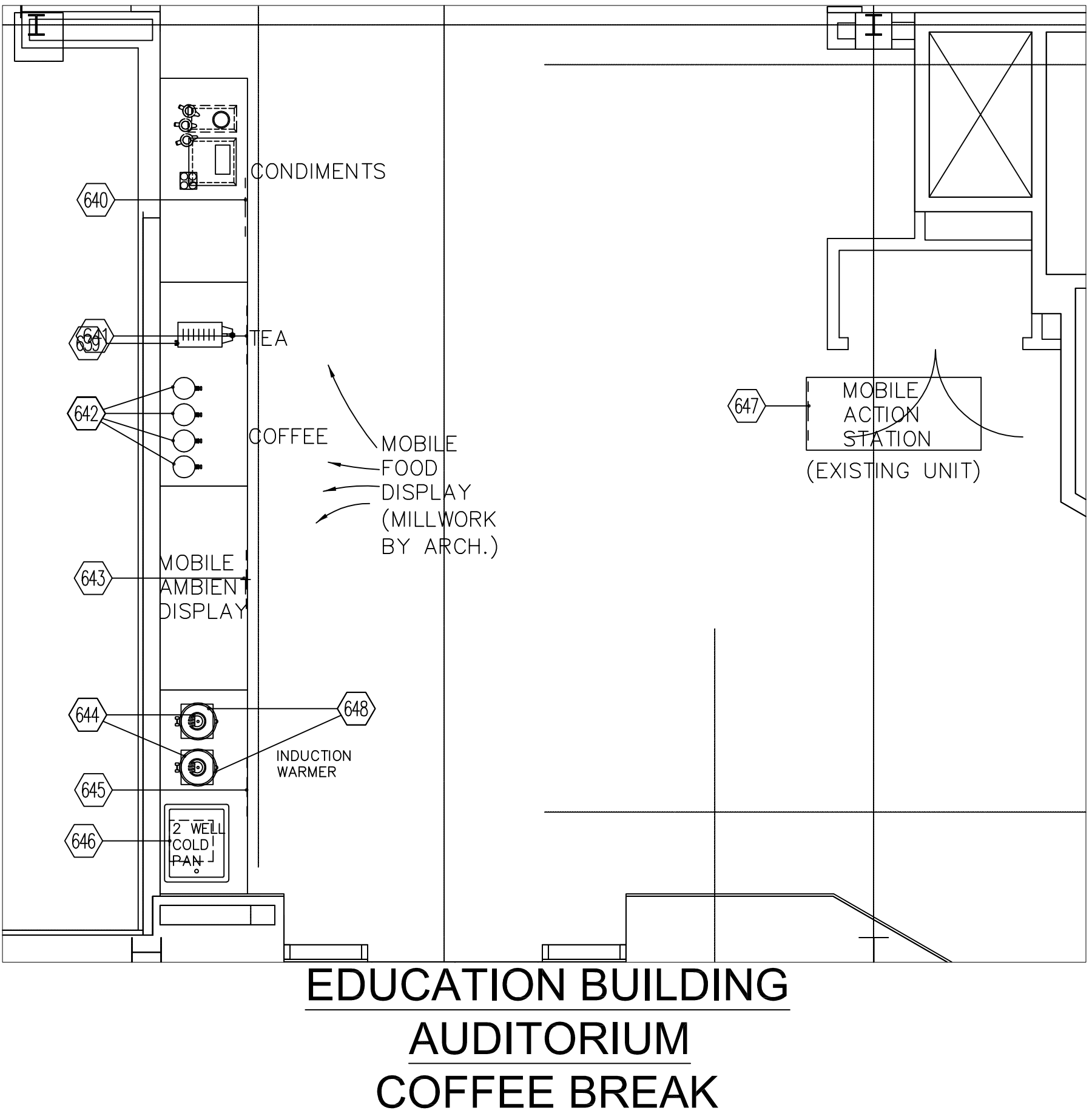




EQUIPMENT SCHEDULE			
MK.	QTY	DESCRIPTION	STAT
600	1	COUNTER, MILLWORK	H
601	1	REFRIGERATOR, MERCHANDISER	A
602	1	REFRIGERATOR, MERCHANDISER	A
603	1	FREEZER, MERCHANDISER	A
603-A	1	REMOTE CONDENSER	A
604	1	ICE MAKER DISPENSER	A
605	1	ESPRESSO MACHINE	A
606	5	CUP DISPENSER	A
607	8	COFFEE SERVER	G
608	1	HOT WATER DISPENSER	A
609	—	— SPARE NUMBER —	
610	1	COUNTER, MILLWORK	H
611	1	COLD PAN, REFRIGERATED SIDE COILS	A
612	1	INDUCTION RANGE, DROP-IN	A
613	1	COUNTER, MILLWORK	H
614	1	COLD PAN, REFRIGERATED SIDE COILS	A
615	1	INDUCTION RANGE, DROP-IN	A
616	1	COUNTER, MILLWORK	H
617	1	TOASTER	G
618	2	CHAFFING DISH & INSERTS	A
619	—	— SPARE NUMBER —	
620	1	WATER FILTER	A
621	1	HOLDING CABINET, FULL HT.	A
622	1	REFRIGERATOR, 1-SECTION	A
623	1	COFFEE BREWER, TWIN, 3 GAL.	A
624	1	WALL CABINET ASSEMBLY	A
625	1	COFFEE GRINDER, SINGLE HOPPER	A
626	—	— SPARE NUMBER —	
627	—	— SPARE NUMBER —	
628	—	— SPARE NUMBER —	
629	—	— SPARE NUMBER —	
630	1	WALL SHELF, TWO TIER	A
631	1	COUNTER WITH SINKS	A
632	1	RACK SHELF, SOILED, WALL-MOUNTED	A
633	1	DISHWASHER, UNDERCOUNTER	A
634	LOT	SHELVING UNIT	A
635	1	TELEPHONE	G
636	—	— SPARE NUMBER —	
637	—	— SPARE NUMBER —	
638	—	— SPARE NUMBER —	
639	1	HOT WATER DISPENSER	A
640	1	COUNTER, MILLWORK	H
641	1	COUNTER, MILLWORK	H
642	8	COFFEE SERVER	A
643	1	COUNTER, MILLWORK	H
644	2	INDUCTION RANGE, DROP-IN	A
645	1	COUNTER, MILLWORK	H
646	1	COLD PAN, REFRIGERATED SIDE COILS	A
647	1	COUNTER, MILLWORK	B
648	2	CHAFFING DISH & INSERTS	A

TO ASSURE ACCURATE PROPOSALS THESE PLANS MUST BE BID WITH THE COMPLETE FOODSERVICE EQUIPMENT SPECIFICATIONS INCLUDING GENERAL AND SPECIFIC CONDITIONS PREPARED BY CLEVELER FRABLE LAVALLEE, INC. MANUFACTURER DATA (OUTSHEETS) INDICATE REPRESENTATIVE EQUIPMENT SELECTION ONLY AND ARE NOT TO BE CONSIDERED SPECIFICATIONS.

STATUS LEGEND	
CODE	STATUS
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 ARCHITECT/INTERIOR DESIGNER
I	SPECIFIED BY ENGINEER
J	FUTURE



ENVIRONMENTAL NOTES

- GENERAL CONTRACTOR SHALL FURNISH AND INSTALL A TILE FLOOR IN KITCHEN AND RELATED WET AREAS. THESE AREAS SHALL BE PROVIDED WITH WATERPROOF FLOOR MEMBRANE. TILE TO BE INSTALLED WITH 100% OF TILE BEING SLIP RESISTANT AS DEFINED BY ASTM C1028 (STATIC COEFFICIENT OF FRICTION OF 1.0 OR GREATER). GROSSVILLE "GROSS-GRIP" OR EQUAL RECOMMENDED. WALL BASES SHALL BE A MINIMUM OF 6" HIGH. BASES, INTEGRAL WITH FLOOR, SHALL HAVE COVER CORNERS. GROUTING FOR TILE FLOORS SHALL BE EPOXY TYPE AND COLORED TO MATCH TILE. IN AREAS WHERE TILE CAN NOT BE INSTALLED BECAUSE OF STRUCTURAL RESTRICTIONS, PROVIDE INDUSTRIAL VINYL FLOORING ("PROTECT-ALL" BY OSCODA PLASTICS) FOR COMMERCIAL KITCHEN APPLICATION. REFER TO ARCHITECTURAL DOCUMENTS FOR SPECIFIC REQUIREMENTS.
- CEILING AND WALL SURFACES ADJACENT TO, OR OVER, ANY FOOD PREPARATION AREA, INCLUDING KITCHENS, SERVICE AREAS, BARS, ETC., SHALL BE SMOOTH, EASILY CLEANABLE AND LIGHT IN COLOR. ANY MATERIALS NOT CLEARLY CONSISTENT WITH THIS REQUIREMENT SHOULD BE SUBMITTED TO THE LOCAL HEALTH JURISDICTION FOR PRIOR APPROVAL FOR USE. LAY IN CEILING TILE MUST BE NON-POROUS AND NON-FISSURED MINABOARD ML#845 AS MANUFACTURED BY ARMSTRONG OR EQUAL. USE 24" X 24" PANELS ONLY. A CORROSION RESISTANT SUSPENSION SYSTEM SIMILAR TO "PRELUDE PLUS" MANUFACTURED BY ARMSTRONG IS RECOMMENDED.
- DIVISION 26 SHALL PROVIDE ALL GENERAL LIGHTING FIXTURES AND INSTALL COMPLETE SHATTERPROOF DESIGNED WITH A MINIMUM OF 50 FOOT CANDLE POWER.
- FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH AND DIVISION 22 SHALL INSTALL STAINLESS STEEL HAND SINKS COMPLETE WITH REGULAR MIXING CONTROLS, UNLESS SPECIFIED OTHERWISE. SOAP & TOWEL DISPENSERS AT ALL HAND SINK LOCATIONS TO BE FURNISHED AND INSTALLED BY OWNER, UNLESS SPECIFIED OTHERWISE.
- ALL INDIRECT WASTE PIPING TO FLOOR SINKS SHALL TERMINATE A MINIMUM OF ONE (1) PIPE DIAMETER ABOVE SINK.
- ALL DISH AND GLASS WASHERS SHALL BE FURNISHED WITH A REMOTE SEALED SYSTEM, HOT WATER BOOSTER DELIVERING 180° HOT WATER TO MACHINES UNLESS SPECIFIED OTHERWISE.
- SPACE BETWEEN ALL UNITS TO WALL, CEILING, FLOORS AND ADJOINING UNITS NOT PORTABLE AND WITH ENCLOSED BOODS SHALL BE COMPLETELY SEALED AGAINST ENTRANCE OF FOOD PARTICLES OR VERMIN BY THE FOODSERVICE EQUIPMENT CONTRACTOR BY MEANS OF TRIM STRIPS, WELDING, SOLDERING, OR MASTIC. MASTIC SHALL BE GENERAL ELECTRIC SILICONE CONSTRUCTION SEALANT SERIES 252000 IN APPROPRIATE COLOR.
- ALL EQUIPMENT SITTING ON FLOOR SHALL BE INSTALLED ON MINIMUM 6" HIGH STAINLESS STEEL LEGS WITH ADJUSTABLE SANITARY FEET, UNLESS SPECIFIED OTHERWISE.
- FIRE SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH U.L., NFPA AND LOCAL BUILDING CODES.
- THE KITCHEN SHALL BE DESIGNED FOR A MAX. AVERAGE AMBIENT TEMPERATURE OF 85 DEGREES F. CATERING SERVING AREAS SHOULD BE DESIGNED FOR A MAX. 75 DEGREES F. & 55% RH.

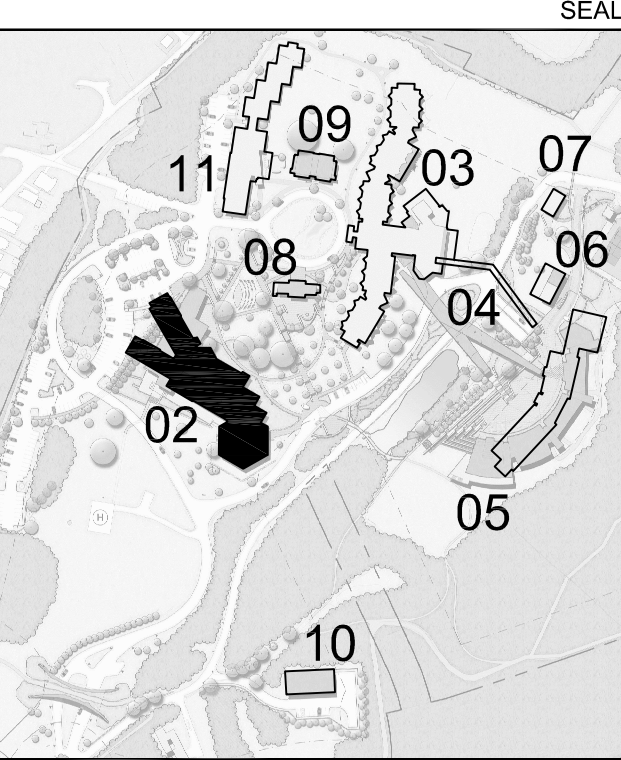
EDUCATION BUILDING CROSS ROADS COFFEE BREAK AND PANTRY

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

NO. DATE REVISION
1 03/12/2013 ISSUE FOR CONSTRUCTION



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WHITE PLAINS, NY 10606

PROJECT TITLE:



RE-IMAGINING CROTONVILLE

24 OLD ALBANY POST ROAD
OSSINING, NY 10562

PROJECT No: 43184.00

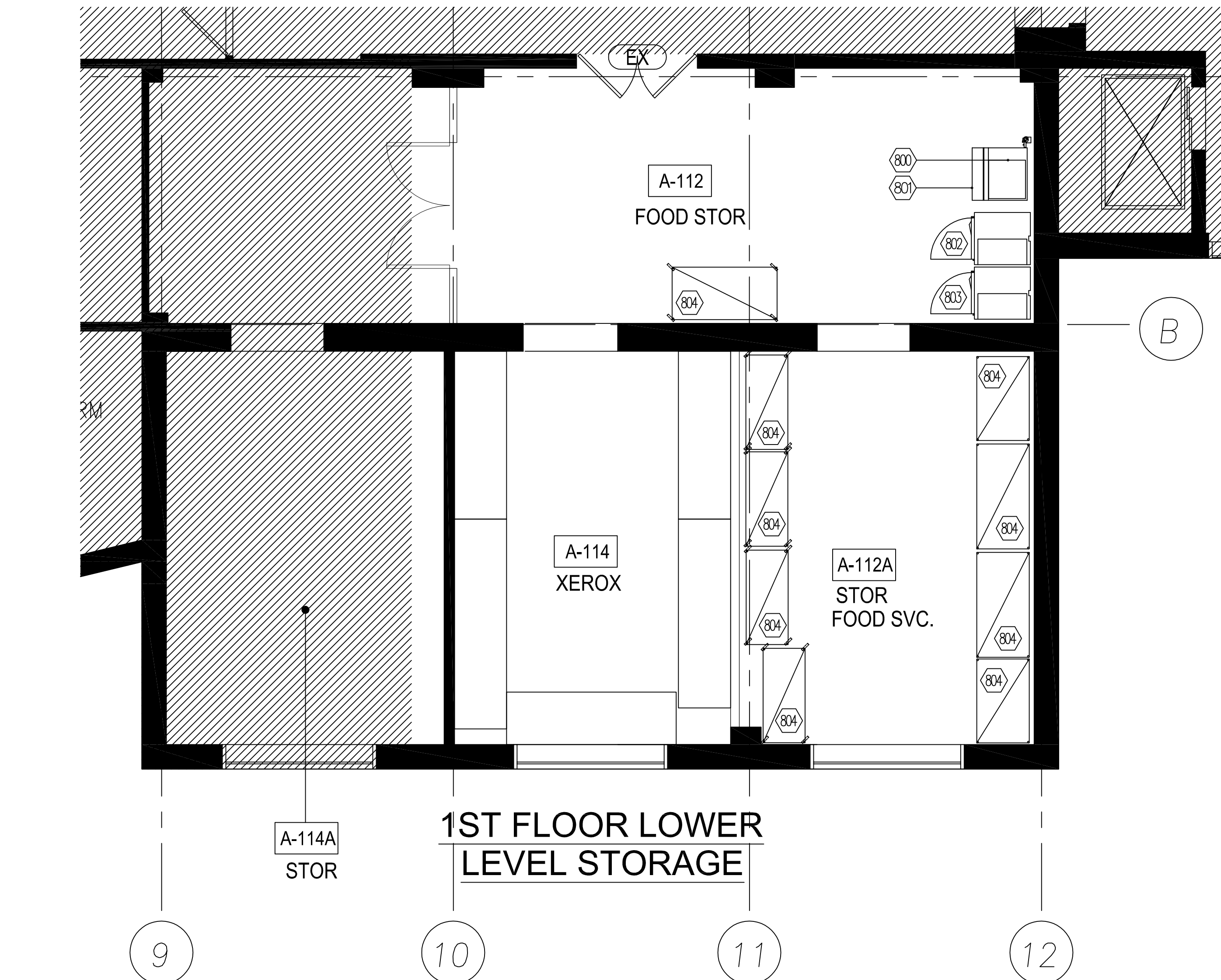
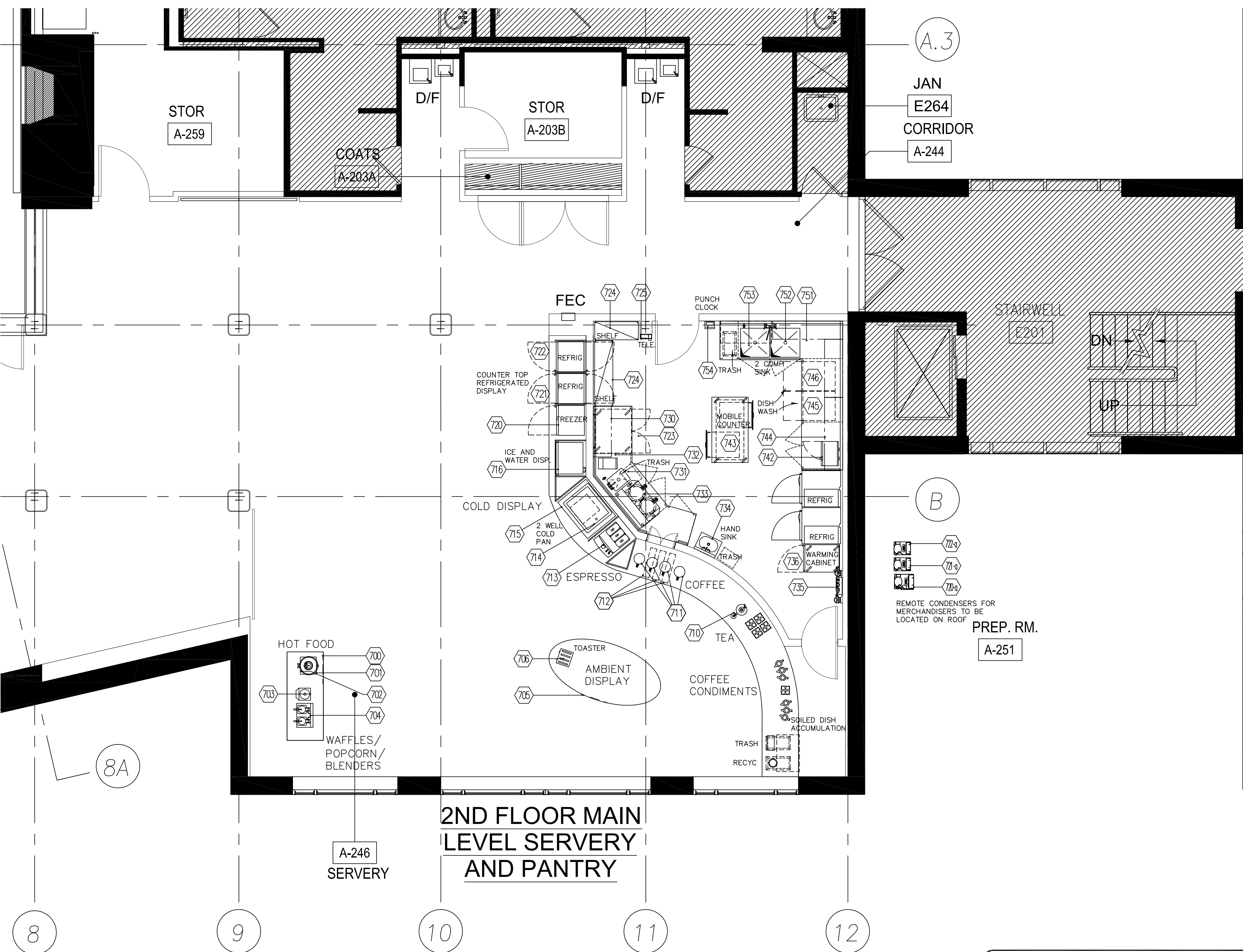
DRAWING TITLE:
FOOD SERVICE EQUIPMENT PLAN
MAIN LEVEL

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

KF-1.02

ISSUE FOR CONSTRUCTION

03/12/2013



JAN
E264
CORRIDOR
A-244

PREP. RM.
A-251

STATUS LEGEND	
CODE	STATUS
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 ARCHITECT/INTERIOR DESIGNER
I	SPECIFIED BY ENGINEER
J	FUTURE

ENVIRONMENTAL NOTES

- GENERAL CONTRACTOR SHALL FURNISH AND INSTALL A TILE FLOOR IN KITCHEN AND RELATED WET AREAS. THESE AREAS SHALL BE PROVIDED WITH WATERPROOF FLOOR MEMBRANE. TILE TO BE INSTALLED WITH 100% OF TILE BEING SLIP RESISTANT AS DEFINED BY ASTM C1028 (STATIC COEFFICIENT OF FRICTION OF 1.0 OR GREATER), CROSSVILLE "CROSS-GRIP" OR EQUAL. RECOMMENDED. WALL BASES SHALL BE A MINIMUM OF 6" HIGH, BASES, INTEGRAL WITH FLOOR, SHALL HAVE COVED CORNERS. GROUTING FOR TILE FLOORS SHALL BE EPOXY TYPE AND COLORED TO MATCH TILE. IN AREAS WHERE TILE CAN NOT BE INSTALLED BECAUSE OF STRUCTURAL RESTRICTIONS, PROVIDE INDUSTRIAL VINYL FLOORING ("PROTECT-ALL" BY OSCODA PLASTICS) FOR COMMERCIAL KITCHEN APPLICATION. REFER TO ARCHITECTURAL DOCUMENTS FOR SPECIFIC REQUIREMENTS.
- CEILING AND WALL SURFACES ADJACENT TO, OR OVER, ANY FOOD PREPARATION AREA, INCLUDING KITCHENS, SERVICE AREAS, BARS, ETC., SHALL BE SMOOTH, EASILY CLEANABLE AND LIGHT IN COLOR. ANY MATERIALS NOT CLEARLY CONSISTENT WITH THIS REQUIREMENT SHOULD BE SUBMITTED TO THE LOCAL HEALTH JURISDICTION FOR PRIOR APPROVAL FOR USE. LAY IN CEILING TILE MUST BE NON-POROUS AND NON-FISSURED MINERBOARD MUEB45 AS MANUFACTURED BY ARMSTRONG OR EQUAL. USE 24" X 24" PANELS ONLY. A CORROSION RESISTANT SUSPENSION SYSTEM SIMILAR TO "PRELUDE PLUS" MANUFACTURED BY ARMSTRONG IS RECOMMENDED.
- DIVISION 26 SHALL PROVIDE ALL GENERAL LIGHTING FIXTURES AND INSTALL COMPLETE WITH LAMPS, WIRING AND SWITCHES. ALL EXPOSED LAMPS IN KITCHEN AREAS MUST BE PLASTICIZED SHATTERPROOF DESIGNED WITH A MINIMUM OF 50 FOOT CANDLE POWER.
- FOOD SERVICE EQUIPMENT CONTRACTOR SHALL FURNISH AND DIVISION 22 SHALL INSTALL STAINLESS STEEL HAND SINKS COMPLETE WITH REGULAR MIXING CONTROLS, UNLESS SPECIFIED OTHERWISE. SOAP & TOWEL DISPENSERS AT ALL HAND SINK LOCATIONS TO BE FURNISHED AND INSTALLED BY OWNER, UNLESS SPECIFIED OTHERWISE.
- ALL INDIRECT WASTE PIPING TO FLOOR SINKS SHALL TERMINATE A MINIMUM OF ONE (1) PIPE DIAMETER ABOVE SINK.
- ALL DISH AND GLASS WASHERS SHALL BE FURNISHED WITH A REMOTE SEALED SYSTEM, HOT WATER BOOSTER DELIVERING 180° HOT WATER TO MACHINES UNLESS SPECIFIED OTHERWISE.
- SPACE BETWEEN ALL UNITS TO WALL, CEILING, FLOORS AND ADJOINING UNITS NOT PORTABLE AND WITH ENCLOSED BODIES SHALL BE COMPLETELY SEALED AGAINST ENTRANCE OF FOOD PARTICLES OR VERMIN BY THE FOODSERVICE EQUIPMENT CONTRACTOR BY MEANS OF TRIM STRIPS, WELDING, SOLDERING OR MASTIC. MASTIC SHALL BE GENERAL ELECTRIC SILICONE CONSTRUCTION SEALANT SERIES SE1200 IN APPROPRIATE COLOR.
- ALL EQUIPMENT SITTING ON FLOOR SHALL BE INSTALLED ON MINIMUM 6" HIGH STAINLESS STEEL LEGS WITH ADJUSTABLE SANITARY FEET, UNLESS SPECIFIED OTHERWISE.
- FIRE SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH U.L., NFPA AND LOCAL BUILDING CODES.
- THE KITCHEN SHALL BE DESIGNED FOR A MAX. AVERAGE AMBIENT TEMPERATURE OF 85 DEGREES F. CAFETERIA SERVING AREAS SHOULD BE DESIGNED FOR A MAX. 75 DEGREES F. & 55% RH.

EQUIPMENT SCHEDULE

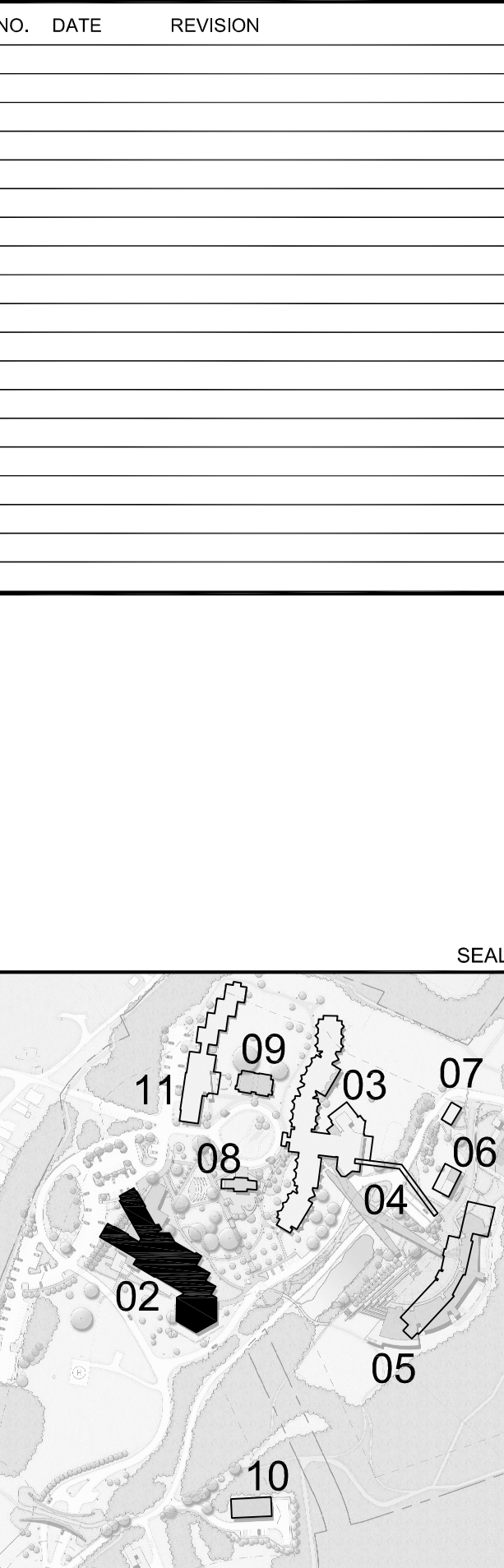
MK.	QTY	DESCRIPTION	STAT
700	1	COUNTER, MILLWORK	H
701	1	INDUCTION WARMER, DROP-IN	A
702	1	CHAFFING DISH & INSERT	A
703	1	BLENDER W/ HOOD	G
704	1	WAFFLE BAKER	G
705	1	COUNTER, MILLWORK	H
706	1	TOASTER	G
707	-	- SPARE NUMBER -	
708	-	- SPARE NUMBER -	
709	-	- SPARE NUMBER -	
710	1	HOT WATER DISPENSER	A
711	4	COFFEE SERVER	G
712	3	CUP DISPENSER	A
713	1	ESPRESSO MACHINE	A
714	1	COLD PAN, REFRIGERATED SIDE COILS	A
715	1	FOOD SHIELD	H
716	1	ICE MAKER DISPENSER	A
717	-	- SPARE NUMBER -	
718	-	- SPARE NUMBER -	
719	-	- SPARE NUMBER -	
720	1	FREEZER, MERCHANDISER	A
720-A	1	REMOTE CONDENSER	A
721	1	REFRIGERATOR, MERCHANDISER	A
721-A	1	REMOTE CONDENSER	A
722	1	REFRIGERATOR, MERCHANDISER	A
722-A	1	REMOTE CONDENSER	A
723	1	REFRIGERATOR, UNDERCOUNTER	A
724	LOT	SHELVING UNIT	A
725	1	TELEPHONE	G
726	-	- SPARE NUMBER -	
727	-	- SPARE NUMBER -	
728	-	- SPARE NUMBER -	
729	-	- SPARE NUMBER -	
730	1	WALL CABINET	A
731	1	COUNTER W/SINK	A
732	1	COFFEE GRINDER, SINGLE HOPPER	C
733	1	COFFEE BREWER, TWIN, 3 GAL.	C
734	1	HAND SINK	A
735	1	WATER FILTER	A
736	1	HOT FOOD CABINET	A
737	-	- SPARE NUMBER -	
738	-	- SPARE NUMBER -	
739	-	- SPARE NUMBER -	
740	1	REFRIGERATOR, 1-SECTION	C
741	1	REFRIGERATOR, 1-SECTION	C
742	1	MICROWAVE OVEN	J
743	1	TABLE, MOBILE	A
744	1	WALL CABINET	E
745	1	DISHWASHER, UNDERCOUNTER	C
746	1	DISHWASHER, UNDERCOUNTER	A
747	-	- SPARE NUMBER -	
748	-	- SPARE NUMBER -	
749	-	- SPARE NUMBER -	
750	-	- SPARE NUMBER -	
751	1	WALL SHELF	A
752	1	COUNTER W/SINKS	A
753	1	RACK SHELF, SOILED, WALL-MOUNTED	A
754	1	PUNCH CLOCK	G
755	-	- SPARE NUMBER -	
756	-	- SPARE NUMBER -	
757	-	- SPARE NUMBER -	
758	-	- SPARE NUMBER -	
759	-	- SPARE NUMBER -	
760	-	- SPARE NUMBER -	
761	-	- SPARE NUMBER -	
762	-	- SPARE NUMBER -	
763	-	- SPARE NUMBER -	
764	-	- SPARE NUMBER -	
800	1	ICE MAKER	C
801	1	ICE BIN	C
802	1	REFRIGERATOR, 1-SECTION	C
803	1	REFRIGERATOR, 1-SECTION	C
804	LOT	SHELVING UNIT	A

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TO ASSURE ACCURATE PROPOSALS THESE PLANS MUST BE BID WITH THE COMPLETE FOODSERVICE EQUIPMENT SPECIFICATIONS INCLUDING GENERAL AND SPECIFIC CONDITIONS PREPARED BY CLEVELAND FRABLE LAVALLEE, INC. MANUFACTURER DATA (CUTSHEETS) INDICATE REPRESENTATIVE EQUIPMENT SELECTION ONLY AND ARE NOT TO BE CONSIDERED SPECIFICATIONS.



designrepublic

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WHITE PLAINS, NY 10606

PROJECT TITLE:



RE-IMAGINING
CROTONVILLE

24 OLD ALBANY POST ROAD
OSSINING, NY 10562

PROJECT No: 43182.00

DRAWING TITLE:

LEARNING CENTER
1ST AND 2ND FLOOR
FOODSERVICE PLAN

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

KG-1A.11

PHASE A SUBMISSION
ISSUED FOR PRICING AND PERMIT
11/12/2012