



PROJECT:  
**SCHOOL OF  
 CULINARY ARTS**  
 MONROE COLLEGE  
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 NEW ROCHELLE, NEW YORK

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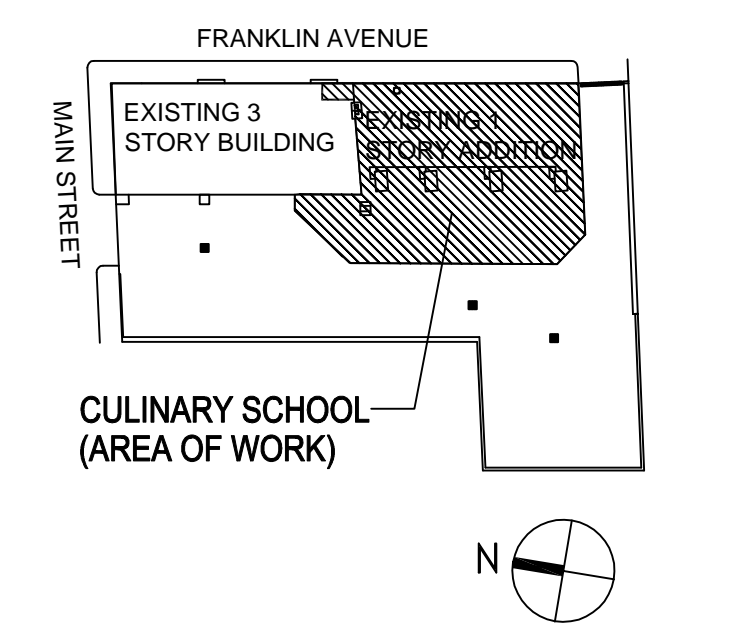
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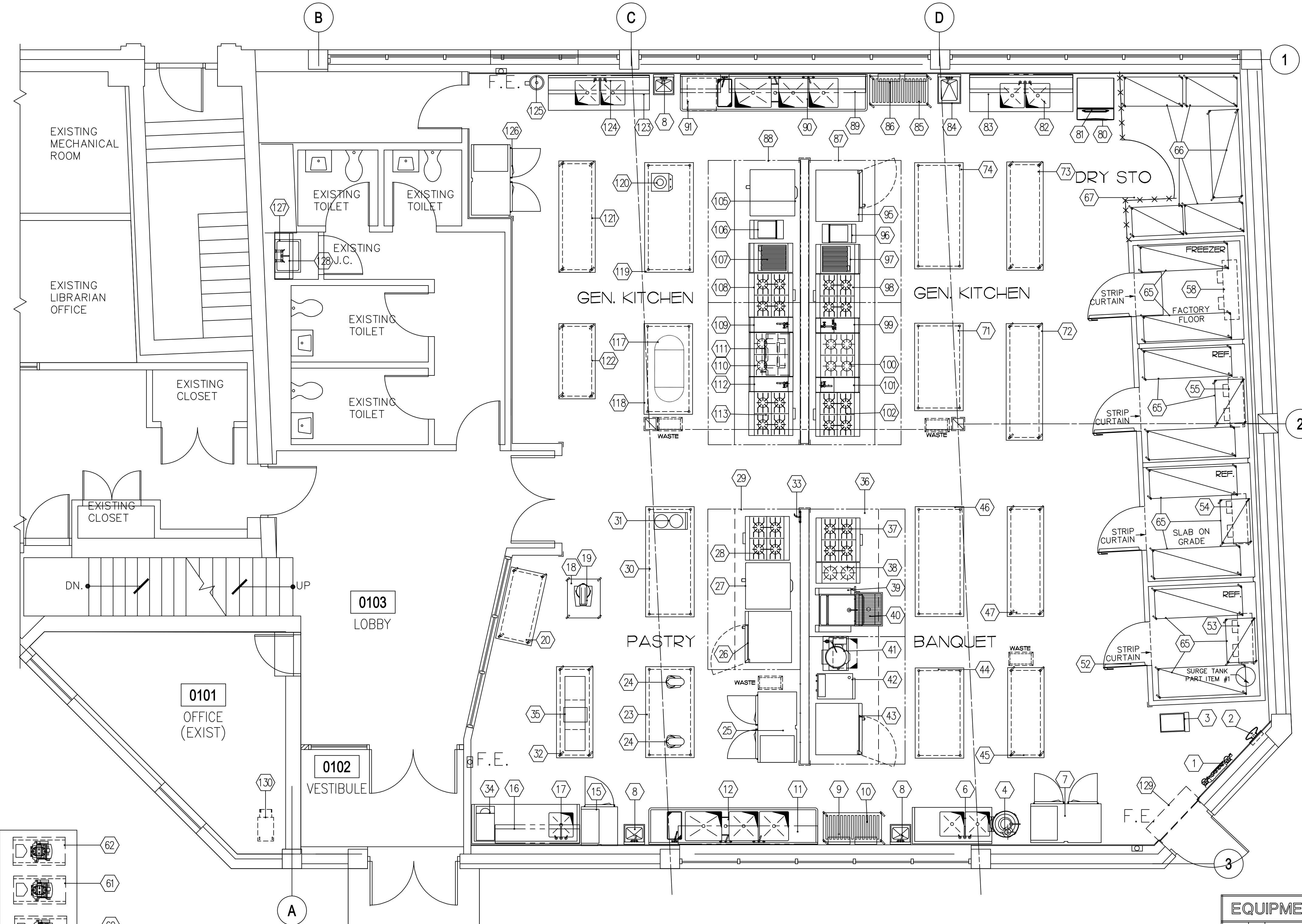
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 Key Plan



Drawing Title:  
**FOODSERVICE  
 EQUIPMENT PLAN**

Drawing No:  
**KA-1**  
 CFL PROJ. NO 1712



**EQUIPMENT SCHEDULE**

MK.	QTY	DESCRIPTION	STAT
29	1	EXHAUST HOOD, WALL MOUNTED	A
30	1	TABLE, ISLAND TYPE	A
31	1	INDUCTION RANGE, COUNTER-TOP	A
32	1	TABLE, ISLAND TYPE	A
33	1	KETTLE & POT FILLER	A
34	1	BATCH FREEZER	A
35	1	SHEETER, REVERSIBLE	A
36	2	EXHAUST HOOD, WALL MOUNTED	A
37	1	RANGE, HEAVY DUTY GAS	A
38	1	RANGE, TWO BURNER	A
39	1	TILT SKILLET, MANUAL TILT, GAS	A
40	1	FLOOR TROUGH	A
41	1	KETTLE W/ STAND	A
42	1	STEAMER, COUNTERTOP, 5 PAN, GAS	A
43	1	COMBI-STEAMER, COUNTERTOP, GAS	A
44	1	TABLE, ISLAND TYPE	A
45	1	TABLE, ISLAND TYPE	A
46	1	TABLE, ISLAND TYPE	A
47	1	TABLE, ISLAND TYPE	A
48	-	- SPARE NUMBER -	-
49	-	- SPARE NUMBER -	-
50	-	- SPARE NUMBER -	-
51	-	- SPARE NUMBER -	-
52	1	COOLER/ FREEZER, MULTI-COMPARTMENT	A
53	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
54	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
55	1	EVAPORATOR COIL, MEDIUM TEMPERATURE	A
56	-	- SPARE NUMBER -	-
57	-	- SPARE NUMBER -	-
58	1	EVAPORATOR COIL, LOW TEMPERATURE	A
59	1	CONDENSING UNIT, AIR COOLED	A
60	1	CONDENSING UNIT, AIR COOLED	A
61	1	CONDENSING UNIT, AIR COOLED	A
62	1	CONDENSING UNIT, AIR COOLED	A
63	-	- SPARE NUMBER -	-
64	-	- SPARE NUMBER -	-
65	LOT	LOT SHELVING	A
66	LOT	LOT SHELVING	A
67	1	SECURITY CAGE	G
68	-	- SPARE NUMBER -	-
69	-	- SPARE NUMBER -	-
70	-	- SPARE NUMBER -	-
71	1	TABLE, ISLAND TYPE	A
72	1	TABLE, ISLAND TYPE	A
73	1	TABLE, ISLAND TYPE	A
74	1	TABLE, ISLAND TYPE	A
75	-	- SPARE NUMBER -	-
76	-	- SPARE NUMBER -	-
77	-	- SPARE NUMBER -	-
78	-	- SPARE NUMBER -	-
79	-	- SPARE NUMBER -	-
80	1	ICE STORAGE BIN	A
81	1	ICE MAKER	A
82	1	TABLE W/2-SINKS	A
83	1	WALL SHELF	A
84	1	HAND SINK, ADA	A
85	1	POT AND PAN RACK	A
86	1	FIRE SUPPRESSION SYSTEM	A
87	1	EXHAUST HOOD, WALL MOUNTED	A
88	1	EXHAUST HOOD, WALL MOUNTED	A
89	1	WALL SHELF	A
90	1	SINK, THREE COMPARTMENT W/SCRAP SINK	A
91	1	DISHWASHER, UNDERCOUNTER	A
92	-	- SPARE NUMBER -	-
93	-	- SPARE NUMBER -	-
94	-	- SPARE NUMBER -	-
95	1	COMBI-STEAMER, COUNTERTOP, GAS	A
96	1	FRYER, FLOOR MODEL, GAS	A
97	1	CHAR-BROILER, GAS	A
98	1	RANGE, HEAVY DUTY GAS	A
99	1	SPREADER CABINET W/ FAUCET	A
100	1	RANGE, 4-BURNER, STORAGE BASE	A
101	1	SPREADER CABINET W/ FAUCET	A
102	1	RANGE, HEAVY DUTY GAS	A
103	-	- SPARE NUMBER -	-
104	-	- SPARE NUMBER -	-
105	1	OVEN, CONVECTION, GAS	A
106	1	FRYER, FLOOR MODEL, GAS	A
107	1	CHAR-BROILER, GAS	A
108	1	RANGE, HEAVY DUTY GAS	A
109	1	SPREADER CABINET W/ FAUCET	A
110	1	RANGE, 4-BURNER, STORAGE BASE	A
111	1	SALAMANDER BROILER	A
112	1	SPREADER CABINET W/ FAUCET	A
113	1	RANGE, HEAVY DUTY GAS	A
114	-	- SPARE NUMBER -	-
115	-	- SPARE NUMBER -	-
116	-	- SPARE NUMBER -	-
117	1	POT & PAN RACK, CEILING MOUNTED	A
118	1	TABLE, ISLAND TYPE	A
119	1	TABLE, ISLAND TYPE	A
120	1	WOK RANGE, INDUCTION FREE-STANDING	A
121	1	TABLE, ISLAND TYPE	A
122	1	TABLE, ISLAND TYPE	A
123	1	WALL SHELF	A
124	1	TABLE W/2-SINKS	A
125	1	EYE WASH STATION	A
126	1	REFRIGERATOR, 2-SECTION	A
127	1	MOP SINK, HEAVY DUTY	A
128	1	WALL SHELF	A
129	1	AIR CURTAIN	A
130	1	FRYER FILTER, UNDER FRYER	A

**EQUIPMENT SCHEDULE**

MK.	QTY	DESCRIPTION	STAT
1	1	CENTRAL WATER TREATMENT UNIT	A
2	1	CLEANING HOSE ASSEMBLY	A
3	1	SCALE W/ MOBILE STAND	A
4	1	PEELER, VEGETABLE W/ DISPOSER	A
5	-	- SPARE NUMBER -	-
6	1	TABLE W/2-SINKS	A
7	1	REFRIGERATOR, 2-SECTION	A
8	3	HAND SINK	A
9	1	FIRE SUPPRESSION SYSTEM	A
10	1	POT AND PAN RACK	A
11	1	WALL SHELF	A
12	1	SINK, THREE COMPARTMENT W/SCRAP SINK	A
13	-	- SPARE NUMBER -	-
14	-	- SPARE NUMBER -	-
15	1	FREEZER, 1-SECTION	A
16	1	WALL SHELF	A
17	1	TABLE W/SINK	A
18	1	MIXER STAND, MOBILE	A
19	1	MIXER, 12-QUART	A
20	1	TABLE, ISLAND TYPE	A
21	-	- SPARE NUMBER -	-
22	-	- SPARE NUMBER -	-
23	1	TABLE, ISLAND TYPE	A
24	2	MIXER, 5-QUART	A
25	1	REFRIGERATOR, 2-SECTION	A
26	1	COMBI-STEAMER, COUNTERTOP, GAS	A
27	1	OVEN, CONVECTION, GAS	A
28	1	RANGE, HEAVY DUTY GAS	A

EQUIPMENT STATUS SCHEDULE  
 A IN CONTRACT  
 B EXISTING TO REMAIN  
 C EXISTING/RELOCATE  
 D EXISTING/RELOCATE/MODIFY  
 E BY PRODUCT SUPPLIER/VENDOR  
 F BY OWNER/OPERATOR  
 G SPECIFIED BY ARCHITECT  
 H BY PLUMBING CONTRACTOR

**ENVIRONMENTAL NOTES**

- GENERAL CONTRACTOR SHALL FURNISH AND INSTALL QUARRY TILE FLOOR IN KITCHEN AND RELATED NET AREAS. THESE AREAS SHALL BE PROVIDED WITH WATERPROOF FLOOR MEMBRANE. QUARRY TILE TO BE INSTALLED IN AN ALTERNATING PATTERN WITH 100% OF TILE BEING SLIP RESISTANT (CARBORUNDUM ADDITIVE) AS DEFINED BY ASTM C1028 (STATIC COEFFICIENT OF FRICTION OF 0.60 OR GREATER). WALL BASES SHALL BE A MINIMUM OF 6" HIGH BASES. INTERIOR WITH FLOOR, SHALL HAVE COVERED CORNERS. GROUTING FOR QUARRY TILE FLOORS IN FOOD PREPARATION AREAS SHALL BE SUPERBRIGHT AS MANUFACTURED BY THE LUPCO CO. OR EQUAL. REMAINING AREAS SHALL BE GROUTED WITH HYDROFLEX OR EQUAL. COLORS AS SELECTED. GROUT COLOR TO MATCH TILE IS RECOMMENDED. IN AREAS WHERE QUARRY TILE CAN NOT BE INSTALLED BECAUSE OF STRUCTURAL RESTRICTIONS, PROVIDE INDUSTRIAL VINYL FLOORING FOR COMMERCIAL KITCHEN APPLICATION.
- 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 MATERIALS 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 16 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 15 SHALL INSTALL STAINLESS STEEL HAND SINKS COMPLETE WITH REGULAR MIXING CONTROLS.
- 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.
- 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 MEANS OF TRIM STRIPS, MELTING, 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.
- 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. & 50% RH.

REMOTE CONDENSING UNITS TO BE LOCATED ON ROOF BY ARCHITECT

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.