

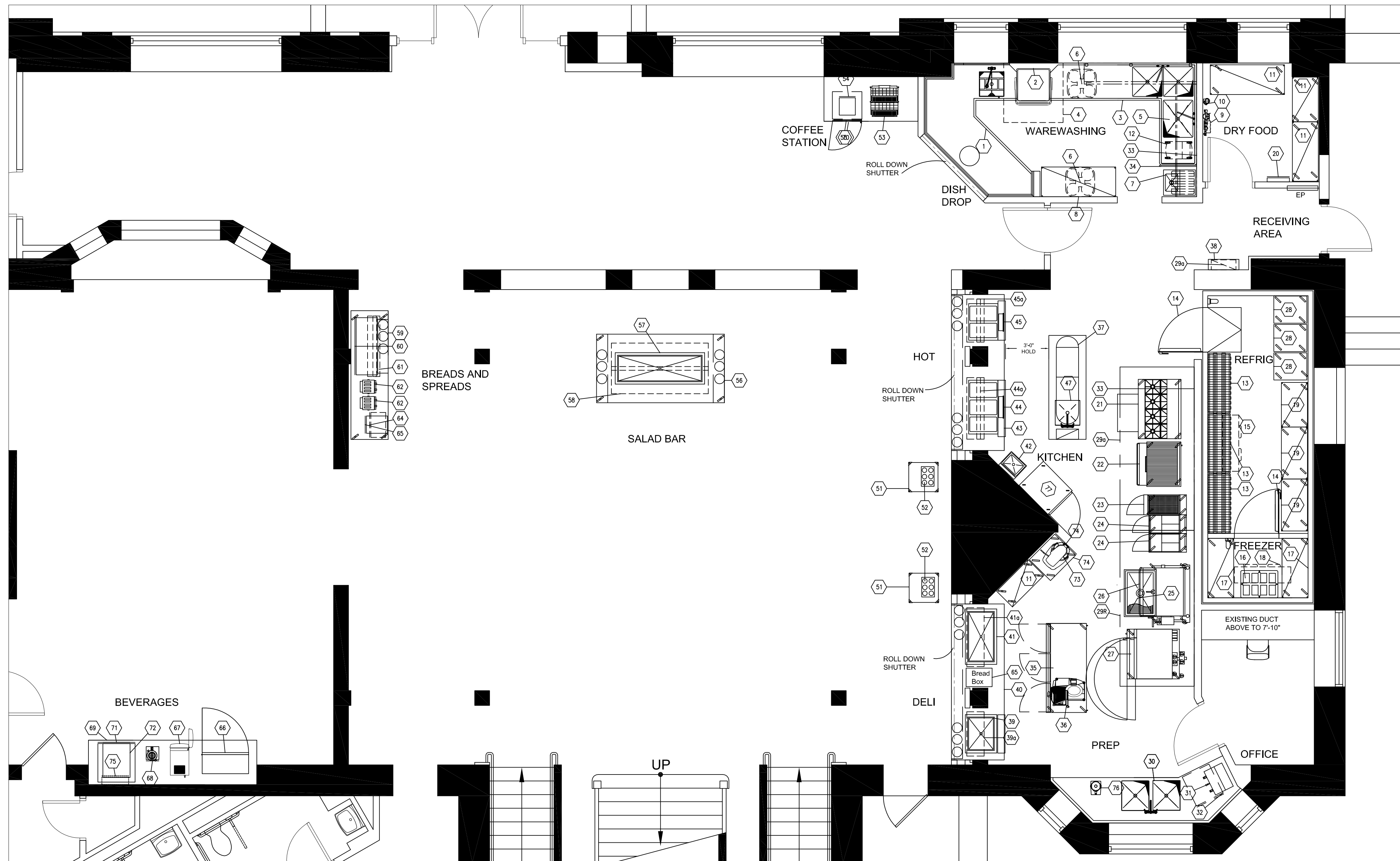
EAGLE HILL SCHOOL
HARDWICK HOUSE
ADDITIONS & ALTERATIONS

GREENWICH • CONNECTICUT



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ISSUED FOR PERMIT



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

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 (F.S.E.C) SHALL VERIFY ALL FIELD CONDITIONS AND DIMENSIONS & BE RESPONSIBLE FOR FIELD FIT & QUALITY OF WORK. NO ALLOWANCES SHALL BE MADE ON BEHALF OF THE F.S.E.C. 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.

NOTE: ALL IDEAS, DESIGNS, ARRANGEMENTS AND PLANS INDICATED OR REPRESENTED BY THIS DRAWING ARE OWNED BY AND ARE THE PROPERTY OF KAeyer, GARMENT & DAVIDSON ARCHITECTS, PC (KG&D), AND WERE CREATED, EVOLVED AND DEVELOPED FOR USE ON, AND IN CONNECTION WITH, THE SPECIFIED PROJECT. NONE OF SUCH IDEAS, DESIGNS, ARRANGEMENTS OR PLANS SHALL BE USED BY OR DISCLOSED TO ANY PURPOSE WHATSOEVER WITHOUT THE WRITTEN PERMISSION OF KG&D.

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Professional Seal

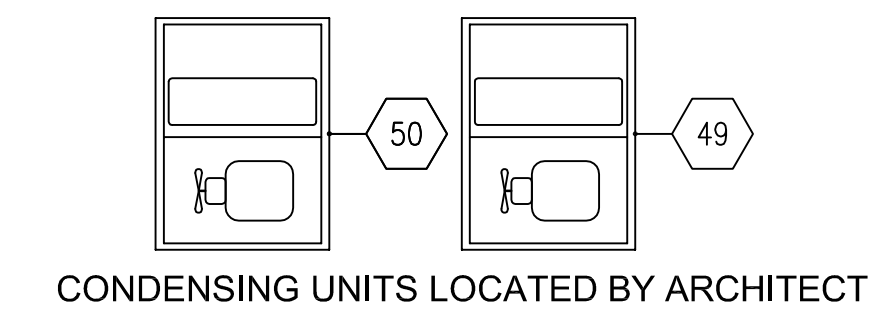
ENVIRONMENTAL NOTES

- 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, SMOOTH, WASHABLE 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.
- ROLL DOWN SUPPRESSION SYSTEMS SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH U.L., NFPA AND LOCAL BUILDING CODES.
- PORTABLE ROLL DOWN EXTINGUISHERS SHALL BE PROVIDED WITHIN A 30-FOOT TRAVEL DISTANCE OF COMMERCIAL COOKING EQUIPMENT. COOKING EQUIPMENT INVOLVING VEGETABLE OR ANIMAL OILS AND FATS SHALL BE PROTECTED BY A CLASS-K RATED PORTABLE ROLL DOWN EXTINGUISHER. PORTABLE ROLL DOWN EXTINGUISHERS ARE SPECIFIED BY THE ARCHITECT.
- 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

ItemNo	Quantity	Category	Equipment Remarks
1	1	DISHTABLE, SOILED, LEFT-RIGHT	
2	1	DISHWASHER, DOOR TYPE	
3	1	DISHTABLE, CLEAN	
4	1	CONDENSATE HOOD	
5	1	SINK, THREE COMPARTMENT	
6	2	PLATE DOLLY	
7	1	MOP SINK	
8	1	SHELVING	
9	1	WATER FILTER ASSEMBLY FOR ITEM # 31 & 32	
10	1	WATER FILTER ASSEMBLY FOR ITEM # 27	
11	LOT	SHELVING W/ CASTERS	
12	1	MOP BUCKET	BY OWNER/OPERATOR
13	3	DUNNAGE SHELF W/ CASTERS	
14	1	WALK-IN COOLER/FREEZER	
15	1	REFRIGERATION COIL, MED TEMP	
16	1	DUNNAGE RACK	
17	1	SPARE NUMBER	
18	1	REFRIGERATION COIL, LOW TEMP	
19	LOT	SHELVING UNIT W/CASTERS	
20	1	MOP BROOM HOLDER	
21	1	RANGE, 48", 8 OPEN BURNERS	
22	1	CHARBROILER	
23	1	FRYER DUMP STATION	
24	2	FRYER	
25	1	FLOOR TROUGH	
26	1	TILTING SKILLET, GAS	
27	1	CONVECTION OVEN	
27	1	COMBI OVEN STEAMER	
28	3	PAN RACK, BUN	
29	1	EXHAUST HOOD, WALL MOUNTED-L & R	
29A	1	EXHAUST HOOD FAN & LIGHT CONTROL BOX	
30	1	TABLE W/2-SINKS	
31	1	COFFEE BREWER	BY PRODUCT SUPPLIER
32	1	ICE FLAKER WITH BIN	
33	LOT	WALL SHELVING	
34	1	S/S PARTITION	
35	1	REFRIGERATED WORK TOP	
36	1	MEAT SLICER	EXISTING/RELOCATE
37	1	POT & PAN RACK, CEILING MOUNTED	
38	1	FIRE SUPPRESSION SYSTEM	

39	1	COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED	
39A	1	SNEEZE GUARD	
40	1	DELI COUNTER W/ PLATE SHELF	
41	1	COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED	
41A	1	SNEEZE GUARD	
42	1	HAND SINK	
43	1	HOT COUNTER W/ PLATE SHELF	
44	1	DROP-IN HOT WELL	
44A	1	SNEEZE GUARD WITH HEAT LAMP	
45	1	DROP-IN HOT WELL	
45A	1	SNEEZE GUARD WITH HEAT LAMP	
46		SPARE NUMBER	
47	1	TABLE W/ SINK	
48		SPARE NUMBER	
49	1	REMOTE CONDENSER UNIT, AIR COOLED	
50	1	REMOTE CONDENSING UNIT, AIR COOLED	
51	2	SHELVING UNIT	
52	2	FLATWARE HOLDER	
53	1	AIRPOT SERVING RACK	BY OWNER/OPERATOR
54	1	CONDIMENT CADDY, COUNTERTOP ORGANIZER	BY OWNER/OPERATOR
55	1	COUNTER- COFFEE STATION	
56	1	COUNTER-SALAD BAR ISLAND	
57	1	COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED	
58	1	SNEEZE GUARD WITH LED LIGHT	
59	1	COUNTER, BREADS AND SPREADS	
60	1	COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED	
61	1	SNEEZE GUARD WITH LED LIGHT	
62	2	POP-UP TOASTER	
63		SPARE NUMBER	
64	1	MICROWAVE OVEN	EXISTING/RELOCATE
65	1	BREAD DISPLAY CASE	BY OWNER/OPERATOR
66	1	MILK DISPENSER	
67	1	JUICE DISPENSER	BY PRODUCT SUPPLIER
68	1	BEVERAGE DISPENSER, NON-INSULATED	BY OWNER
69	1	COUNTER, BEVERAGE	
70	1	REACH-IN UNDERCOUNTER REFRIGERATOR	
71	1	ICE & WATER DISPENSER	
72	1	ICE FLAKER	EXISTING/RELOCATE
73	1	PLANETARY MIXER	EXISTING/RELOCATE
74	1	EQUIPMENT STAND	
75	1	WATER FILTER ASSEMBLY FMIOR ITEM # 67 & 72	



CONDENSING UNITS LOCATED BY ARCHITECT

3	03-31-16	ISSUED FOR PERMIT
2	03-18-16	ARCH. REVIEW COMMISSION
1	02-5-16	ARCH. REVIEW COMMISSION

EQUIPMENT PLAN

Job No.	2015-1009	Sheet No.	
Date	03/31/16		
Scale	1/4"=1'-0"		
Drawn/Checked	FB / JL		

KA-1

REFER TO DETAIL SHEETS KA-5 AND KA-6 AND KA-7 FOR ADDITIONAL INFORMATION