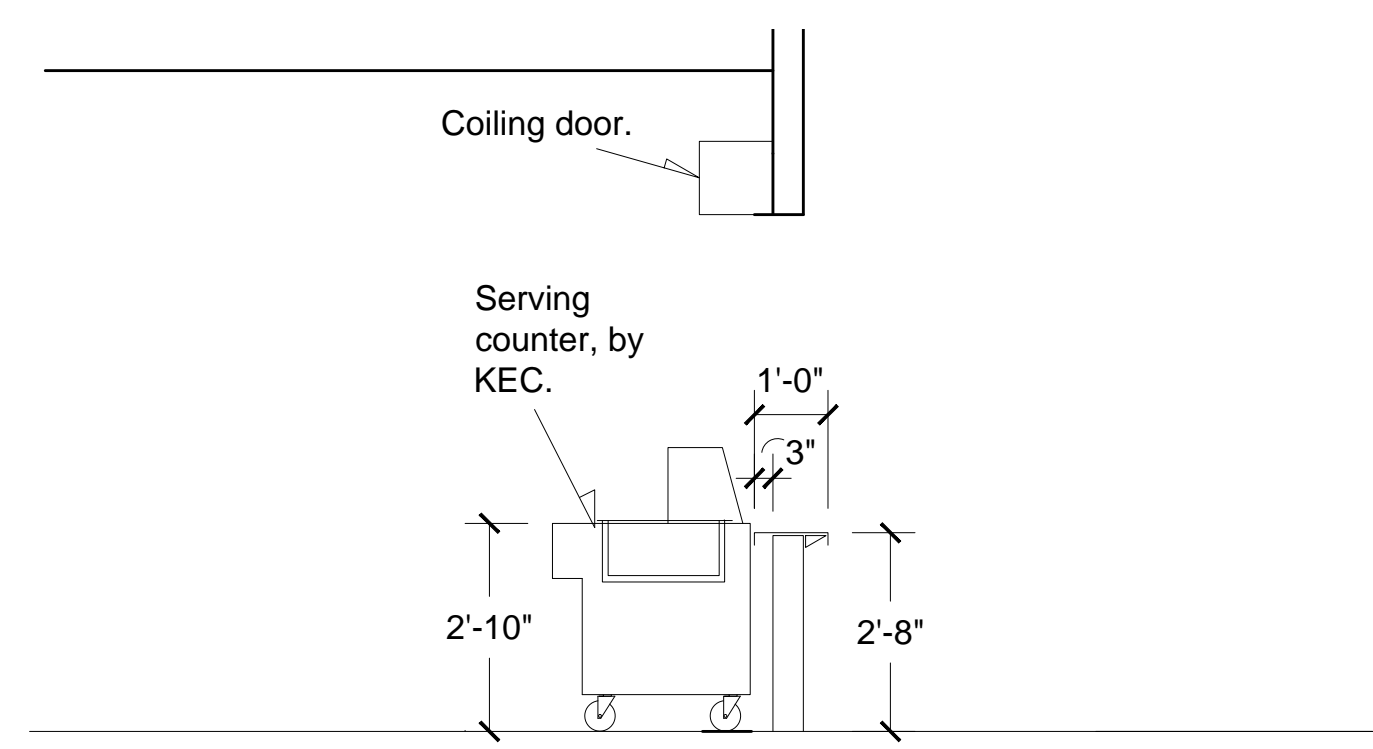


EQUIPMENT		SCHEDULE		
ITEM #	QTY.	DESCRIPTION	NOTES	PROVIDED BY
1	NIC	EXHAUST HOOD	EXISTING	OWNER
2	NIC	STEAMER, 6 PAN		OWNER
3	1	KETTLE, TILTING	STAND	KEC
4	NIC	CONVECTION OVEN	EXISTING	OWNER
5	2	HOT FOOD WELLS, 4 PAN	MOBILE, CASTERS	KEC
6	1	REFRIGERATOR, LOW HEIGHT	CASTERS	KEC
7	1	TRAY SLIDE, FLAT		KEC
END OF ITEMS				
LEGEND: KEC = Kitchen Equipment Contractor NIC = Not In Kitchen Contract GC = General Contractor				

NOTE: Existing range shall be removed to make room for the new tilting kettle (item #3).
 Range shall remain the property of Jeffco Schools. No disposal of the range shall be made, without instruction from Jeffco Schools.

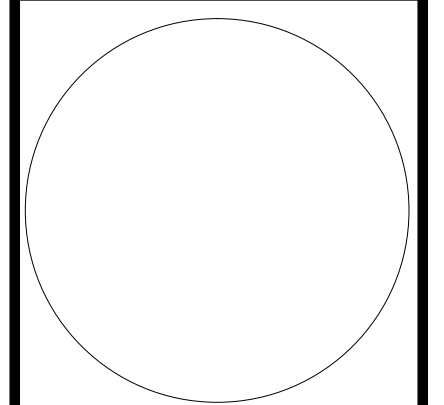
1 KITCHEN EQUIPMENT LAYOUT
 1/4" = 1'-0"



Section S-1: Servery pass through area

KEC shall pay special attention to the 3" overhang of the tray side, on the kitchen side. This gap is to accommodate water supply valves and electrical cord and plugs.

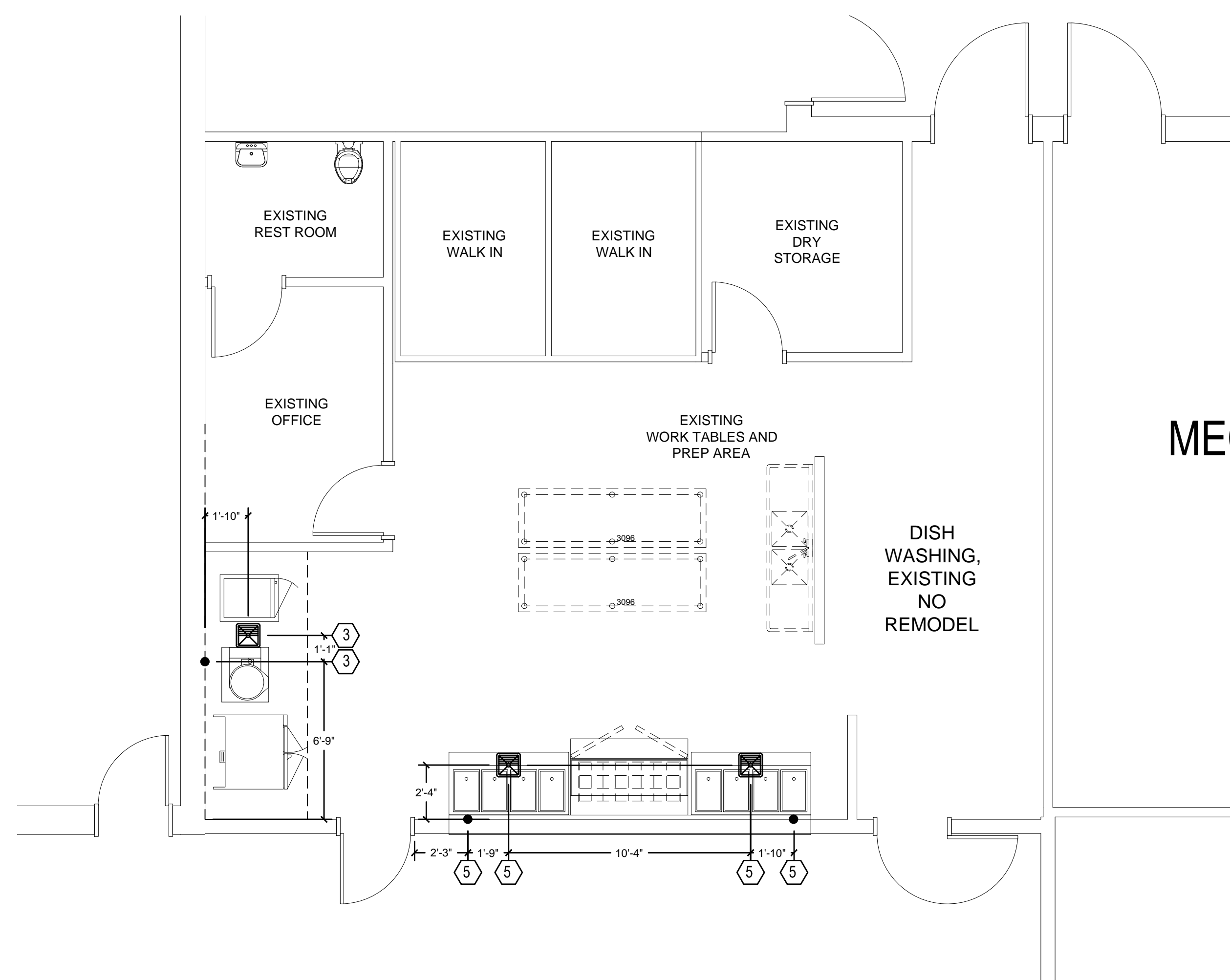
2 SECTION
 No Scale



REVISION	DATE
BID SET	
Project Number	16100-00
Date	08.04.2016
Drawn By	BLJ
Checked By	LAJ
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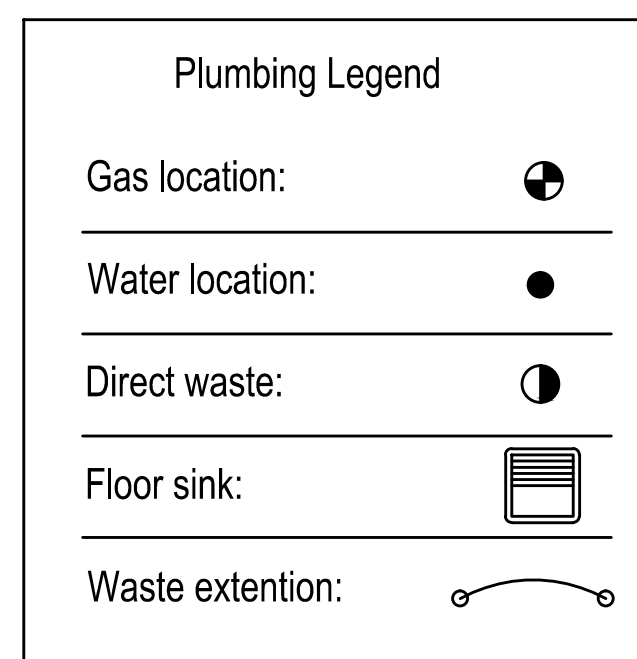
Sheet Name
 KITCHEN EQUIPMENT LAYOUT



ITEM #	QTY.	EQUIPMENT DESCRIPTION	PLUMBING					SCHEDULE		NOTES
			AFF	HOT WATER	COLD WATER	INDIRECT WASTE	DIRECT WASTE	FLOOR SINK	GAS	
1	NIC	EXHAUST HOOD	-							
2	NIC	STEAMER, 6 PAN	-							
3	1	KETTLE, TILTING	-	1/2	1/2	2		2		EXTEND INDIRECT WASTE TO FLOOR SINK
4	NIC	CONVECTION OVEN	-							
5	2	HOT FOOD WELLS, 4 PAN	-	1/2		2		2		EXTEND INDIRECT WASTE TO FLOOR SINK
6	1	REFRIGERATOR, LOW HEIGHT	-							
7	1	TRAY SLIDE, FLAT	-							
END	OF	ITEMS								

LEGEND:
 OOF = Out Of Floor AFF = Above Finished Floor OOC = Out Of Ceiling NIC = Not In kitchen Contract KEC = Kitchen Equipment Contractor GC = General Contractor
 STND = Standard Height

1 KITCHEN PLUMBING
 1/4" = 1'-0"



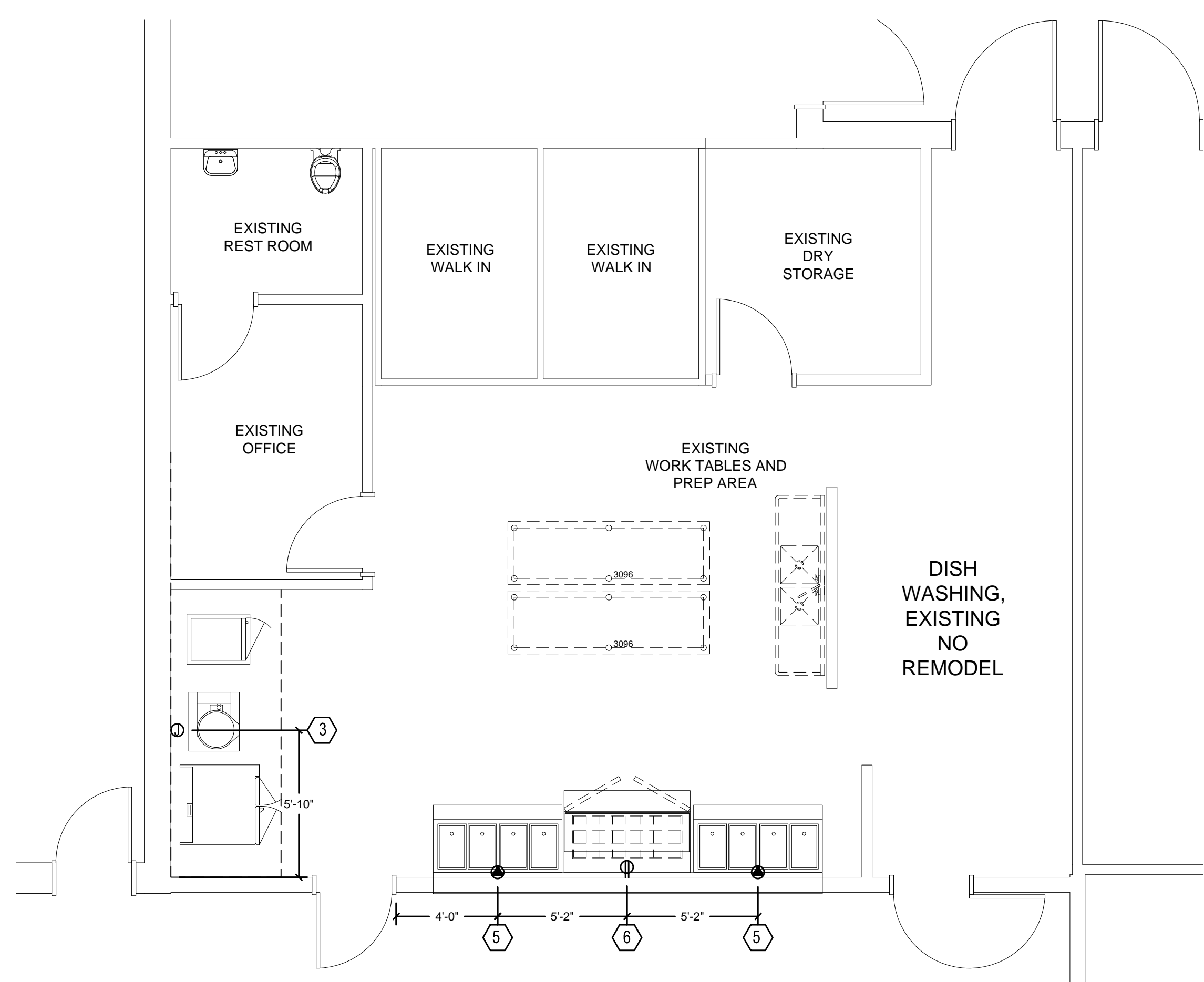
NOTE: Floor sinks shown as required for indirect drained equipment. Refer to architectural drawings for specific floor drains, CO, etc.

REVISION	DATE
BID SET	

Project Number	16100.00
Date	08.04.2016
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Sheet Name
 KITCHEN PLUMBING

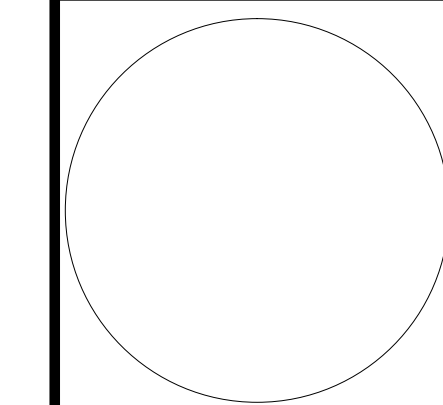


1 KITCHEN ELECTRICAL
 1/4" = 1'-0"

Electrical Legend	
Duplex outlet:	
Junction box:	
Special power outlet:	

EQUIPMENT		ELECTRICAL SCHEDULE					NOTES
ITEM #	QTY.	DESCRIPTION	AFF	VOLT	AMP	PHASE	
1	NIC	EXHAUST HOOD	-				
2	NIC	STEAMER, 6 PAN	-				
3	1	KETTLE, TILTING	24	208	30	3	
4	NIC	CONVECTION OVEN	-				
5	2	HOT FOOD WELLS, 4 PAN	24	208	18	1	SUPPLIED W/ CORD AND PLUG NEMA L6-30
6	1	REFRIGERATOR, LOW HEIGHT	12	115	7	1	SUPPLIED W/ CORD AND PLUG
7	1	TRAY SLIDE, FLAT	-				
END OF ITEMS							

LEGEND:
 OOF = Out Of Floor AFF = Above Finished Floor OOC = Out Of Ceiling NIC = Not In kitchen Contract KEC = Kitchen Equipment Contractor
 GC = General Contractor ROOF = Exterior roof of building EXT = Exterior of building

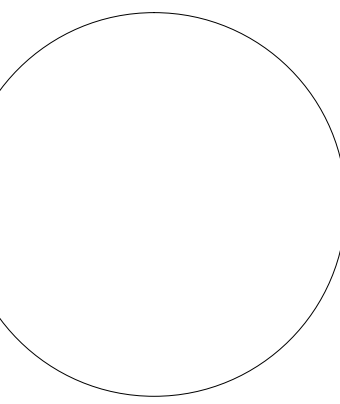


REVISION	DATE
BID SET	

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Sheet Name	KITCHEN ELECTRICAL
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REVISION DATE

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Sheet Name
KITCHEN GENERAL NOTES

FS-501

GENERAL NOTES

Certain items are listed in the Itemized Equipment Specification as supplied by KEC and installed by G.C. Failure to observe / include these specifications in the G.C. bid does NOT obviate the G.C. responsibility to fulfill / perform to these specifications. Not all portions of the following information apply to all projects. Please request clarification, if questions arise.

It will be the responsibility of the G.C. and all trades to inspect the job site, review and familiarize themselves with the relevant kitchen equipment drawings, health department requirements, schematics, cut sheets, specification documents, contract documents, etc. The submission of proposals by the G.C. and subcontractors will be construed as evidence that they have familiarized themselves with the kitchen project in total. Claims made subsequent to the proposals for additional materials and labor because of difficulties encountered, will not be recognized if they could have been foreseen had proper examination been made.

The KEC food service drawings are provided for reference and are the opinion of Kitchen Tech only. All items are to be verified with the Architect, Interior Designers, Engineers and or Ownership as required. At no time are the KEC Food Service drawings to be used for construction purposes or referenced as construction documents.

PLUMBING:

All utility points shown on these drawing shall be roughed in at the designated location and shall be concealed behind / inside the walls. All drain lines to be run 6" AFF with no open Uni-strut, supports, wire ties, etc. Flex gas disconnect and restraint cables supplied by the KEC are installed by G.C. Hand sinks supplied by the KEC are installed by G.C. The G.C. is responsible to flush / sanitize all debris metal filings from the water supply lines prior to installation of faucets, pot/kettle fillers, hand sinks, etc. All damage due to foreign material entering fixture seats and washers is the responsibility of the G.C. G.C. is to provide all required backflow prevention devices as required by code. All floor sinks must be located as to allow access for cleaning / clean out and 1/2 exposure of floor sink from equipment edge, without causing a trip hazard. All floor sink grates are to be flush with the finished floor. All floor sinks should be 12"x12"x8" porcelain or stainless steel, to allow for proper capture of large quantities of discharge water from dish machines and 3 compartment sinks. All hand sinks should be located as not to interfere with adjacent equipment placement. Some municipalities now require solids interceptors to be installed downstream of garbage disposal units. This interceptor shall be specified by the mechanical engineer, furnished and installed by the mechanical contractor. Relocation of hand sinks due to improper placement is the responsibility of the plumbing contractor. It is the responsibility of the plumbing engineer(s) to determine size and location of the grease interceptor and which kitchen drains, hand sinks, floor sinks, etc., must drain to it as per code. It is the responsibility of the plumbing contractor and/or engineer(s) to obtain Health Department approval for existing floor drains, floor sinks, etc., which they intend to reuse and may not comply with current codes. The KEC supplies only items called out in the equipment purchase contract. Commercial dish machines require a 140 degree hot water supply. It is the responsibility of the plumbing engineer to ensure 140 degree water is available to the dish machine when activated. The KEC does not supply plumbing parts, fittings, brackets, mounts, couplings, sleeves, supplies, etc. unless specified. When the KEC supplies a range mounted salamander broiler, the plumber is responsible to hard pipe both gas supplies to a common connection point, with individual gas regulators run to each unit. In this installation configuration, only one flex gas line is needed. All gas fired equipment will require the manufacturers supplied gas regulator, to be installed by the GC. GC to supply any alternate, high pressure, etc. regulators required to make the equipment operational. Alternate regulator installation may void manufacturers warranty, please consult with the manufacturer for specific details. All gas lines are to be run concealed inside walls. Commercial foodservice equipment manufacturers reserve the right to make periodic changes to their products, regarding gas volume and pressure requirements, without changing their specification sheets and without notifying the food service consultant or the end user. While every effort is made to ensure accurate utility information, at no time will Kitchen Tech be responsible for equipment manufacturer changes to utility service requirements.

ELECTRICAL:

All utility points shown on these drawing shall be roughed in at the designated location and shall be concealed behind / inside the walls. All above and below ceiling electrical must be complete prior to equipment installation. This includes but is not limited to pulling of wire, outlet installation and trimming of outlets. Direct connect wire must be pulled to the job and ready for connection to equipment. All locations and cabling requirements for Point of Sale, telephone service, CAT-5e, etc. is the responsibility of the electrical engineer / contractor to coordinate with with the operator / owner. The KEC does not supply any electrical parts or supplies. GFCI's are required as per code. It is the responsibility of the electrical engineer and/or electrical contractor to coordinate the specific electrical requirements of all owner supplied equipment and/or existing equipment. Commercial foodservice equipment manufacturers reserve the right to make periodic changes to their products, regarding voltage and amperage requirements, without changing their specification sheets and without notifying the foodservice consultant or the end user. While every effort is made to ensure accurate utility information, at no time will Kitchen Tech be responsible for equipment manufacturer changes to utility service requirements. All cord reels shall be Hubbell model number HLCB25163C, unless unacceptable due to code. GC shall submit alternate cord reels for review and approval.

WALK IN COOLER / FREEZER:

The walk in cooler and freezer is supplied with temperature monitoring system, adjacent to the entry door. This system may be connected to the building monitoring system in the event of temperature rise inside the cooler / freezer. Interconnection of the supplied monitoring system and any related items or equipment to make it operational, is the responsibility of the GC. Refrigerant leak detection and or alarm equipment as required by code, is the responsibility of the GC. All mechanical, electrical or plumbing connections are the responsibility of the GC. The only items which will be provided by the KEC are specifically called out in the contract documents and/or equipment specification.

GARAGE DOORS / LARGE COILING DOORS:

Any doors which open from a cafeteria or eating area to the exterior of the building (outside) may require an air curtain, in order to meet health dept. requirements. This should be coordinated with mechanical and health dept. requirements.

ELECTRICAL CONTROL PANEL:

When the Electrical Control Panel (ECP) is not provided by the KEC, the GC shall provide the ECPI. Please refer to the project specification documents pertaining to the exhaust hood and ECP. The ECP controls exhaust fans, MUA, electrical below the hood, etc. in the event the fire suppression system is triggered. No electrical disconnects, relays, shunt trip breakers, etc. supplied by the KEC or fire suppression contractor. The coordinated function and wiring of the ECP is the responsibility of the electrical engineer, electrical contractor and GC. The fire suppression control cabinet is not the ECP and is not a suitable enclosure for the ECP. This system must be operational for final Building / Fire Dept. inspection, prior to final health department inspection. It is recommended that the electrical engineer complete a schematic showing the interconnect system as part of the electrical engineering drawings.

FIRE SUPPRESSION SYSTEM:

When the KEC supplies the fire suppression system it will include the fire suppression control cabinet w/ dry contactors (microswitches), piping of the exhaust hood w/ nozzles and chrome sleeves, plenum piping, manual gas valve, manual pull station adjacent to kitchen exit as per code, one K class fire extinguisher and one final inspection. This inspection will be conducted after the ECP interconnect system is fully operational. The GC is responsible to provide any additional electrical contactors as needed for additional connections. The control and j-box for the manual pull station shall be supplied by GC and location coordinated with the fire suppression installer. The manual gas valve will be supplied to the plumber during construction for installation in the gas supply line prior to the equipment. This valve shall be installed above ceiling (with suitable inspection access panels), within 10' of the exhaust hood and in a place easily accessible for regulatory inspectors.

CONDENSATE HOOD:

When a condensate hood is specified for the project, a manual wall mounted switch shall be provided as control for the roof top fan. The switch shall be located adjacent to the dish machine, in the dish washing area. The electrical engineer shall coordinate this function.

LIGHTING IN KITCHEN AREA:

Health department Foot Candle (F.C.) lighting requirements are as follows:

- Kitchen and Bar areas:**
Min. of 50 F.C. at work surface or at 36" AFF.
- Utensil / equipment storage and lav:**
Min. of 20 F.C.
- Walk in cooler / freezer:**
Min. of 10 F.C.

KITCHEN FINISHES: (recommended)

Walls: FRP (fiberglass reinforced plastic) panels installed from floor to ceiling are recommended, in a light color or white which will easily show dirt or soil. Walls consisting of finished drywall with a painted surface (epoxy or otherwise) are not recommended due ease of damage from long term cleaning, scrubbing or chipping of wall surface.

Ceilings: White, vinyl coating gypsum panels are recommended above all foodservice and bar areas.
Floors: Quarry tile (non slip, sealed and sealed grout) is recommended. Epoxy flooring below heat generating equipment (ovens, ranges, steamers, etc.) is NOT RECOMMENDED. Heat in these areas can exceed 200 degrees Fahrenheit and exceed the auto-ignition levels of the epoxy flooring.
 Any variation from these recommendations may require samples be submitted to the health department for approval. It is the responsibility of the general contractor and/or architect to supply the KEC with alternate samples for submittal.

HVAC:

All hanging of hoods, ductwork runs, welding, fire wrap, etc. must be complete prior to equipment installation. When the KEC's contract includes supplying the exhaust hoods and or condensate hoods, it does NOT include installation, hanging, fans, switches, controls, ductwork, welding, roof penetrations, fire wrap, Electrical Control Panel, shunt trip breakers, interlock, or other items to make these systems operational, unless specifically called out in the KEC contract documents.

WALL SHELVES AND WALL MOUNTED EQUIPMENT :

Unless detailed / noted otherwise, all wall mounted equipment / shelving will be mounted directly to the wall studs and does not require internal wall backing. Heavy gauge metal wall studs will be required to ensure proper load handling.

FINISHED WALL DIMENSIONS & CUSTOM FABRICATED ITEMS:

Owner and or GC shall make the kitchen area available for field measurement of finished walls (including stud, drywall, joint compound, FRP, etc) a minimum of 7 weeks prior to the scheduled installation date for the kitchen equipment. If finished wall dimensions are not available at that time, the owner and GC take full responsibility to provide this information in writing to the KEC. If the dimensions provided to the KEC are incorrect, the owner and or GC shall be responsible for any additional cost of changing the building, the equipment or both.

KITCHEN EQUIPMENT INSTALLATION:

Installation is defined as equipment delivery to job site, assemble / setup, move in to place and make ready for final connection by the G.C. It does not include any type of mechanical, electrical, plumbing work or instruction how to perform.

Prior to the kitchen equipment installation all construction, mechanical, electrical, plumbing and HVAC must be 100% complete, other than equipment needing only final connection. Ceiling tiles and light fixtures installed with all above ceiling work/inspections complete. Walls to be completely finished as per architectural specifications (epoxy or FRP paneling). Floor to be set, sealed, cured and ready for heavy use. All floor sink covers/grates shall be in place prior to equipment being set in place to avoid an unsafe work environment. Health Department construction inspection has been completed. Under the above stated conditions the install process will take approximately 10-15 working days to complete prior to final health department inspection. Weekend, holiday and or after hours work is not included unless specifically called out in the installation contract. Significant delays should be anticipated/scheduled when the above noted conditions are not complete at the time of KEC installation.

The G.C. shall provide a dumpster suitable for all trash removal generated by the kitchen equipment installation process. All exterior paving and concrete work providing access to the kitchen area must be complete, prior to equipment installation or G.C. shall provide alternate unimpeded access. The G.C. shall provide finished floor/carpet protection to facilitate moving heavy kitchen equipment from the nearest street level entrance to the kitchen area. GC shall provide clear, unobstructed ingress and egress from the kitchen area. In the event the kitchen is located above or below street level and the elevators / lifts are not yet operational or certified for use, the GC shall provide at their cost, all lifts, attended elevator access, additional manpower, etc. to facilitate movement of the kitchen equipment from street level to the kitchen location. Stairs are not considered acceptable ingress and egress from the kitchen area.

USED OR OWNER SUPPLIED EQUIPMENT:

When the owner supplies any new or used equipment outside the KEC equipment purchase contract and or the commercial kitchen is being remodeled where existing equipment will be reused in the new design, the owner is fully responsible for disconnecting, moving, storage, staging, delivery, repair, modification, cleaning, refurbishment, installation, final connection, start up, calibration, health department and regulatory compliance of those items, unless specifically called out in the equipment purchase contract. It is the responsibility of the electrical engineer and or electrical contractor to coordinate the specific electrical requirements of all owner supplied equipment and or existing equipment.

All dimensions referenced or shown are measured from finished surfaces.

All kitchen equipment is strictly prohibited from being used as a work surface by any and all trades. Failure to observe this restriction will result in all damages being charged back to the respective subcontractor / trade. All equipment will be set in place once as per kitchen design schematic for connection by the respective trades. Equipment which is moved for any reason must be returned to its original location.

COMPLIANCE TO NOTES:

The KEC equipment contract and all notes contained herein supersede any and all verbal conversation with the KEC regarding responsibility to perform work or supply any part or item. Any issues which contradict these notes are to be submitted in writing to the architect, KEC and owner for review. An approval or denial will be supplied in writing to the GC or the respective trade making the request. At no time will any on site request of the KEC be construed as an obligation on the part of the KEC. Requests made of the KEC which are outside the scope of the KEC contract will not be accepted as cause for work delays. All trades are responsible for taking whatever steps are necessary to complete their scope of work in a timely manner.

WARRANTY:

All warranties are provided and serviced by the respective manufacturers and or warranty repair service agents. This information can be found in the Operation & Maintenance documents provided by the KEC. Projects in outlying, rural or in areas outside the service agents service area, should be aware that most warranties will NOT cover additional fees for travel outside the standard service area. The end user / customer will be fully responsible for any and all "out of area" travel expenses. It is recommended BEFORE engaging a service agent, the end user / customer ask about additional travel fees not covered by the factory warranty.

