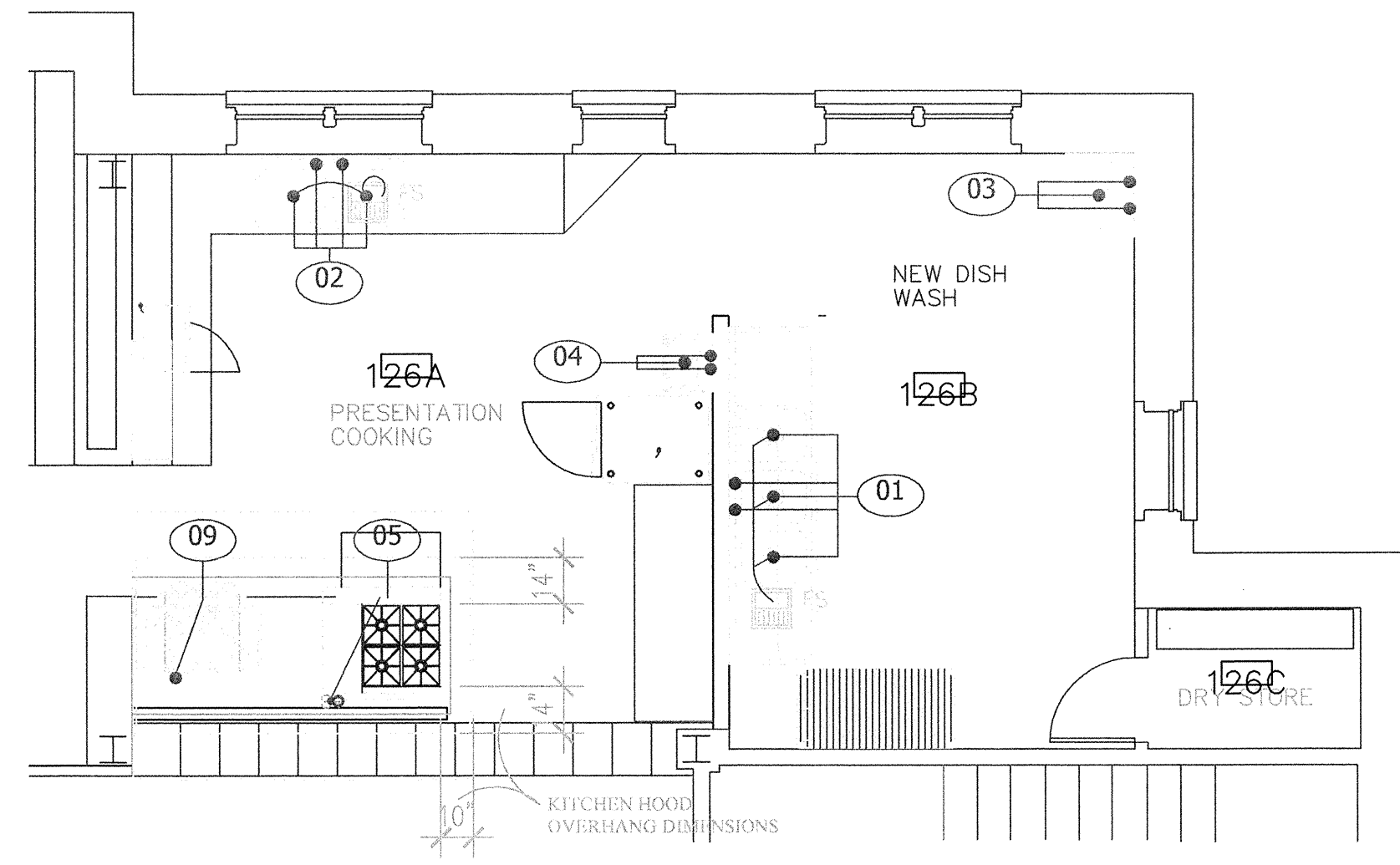
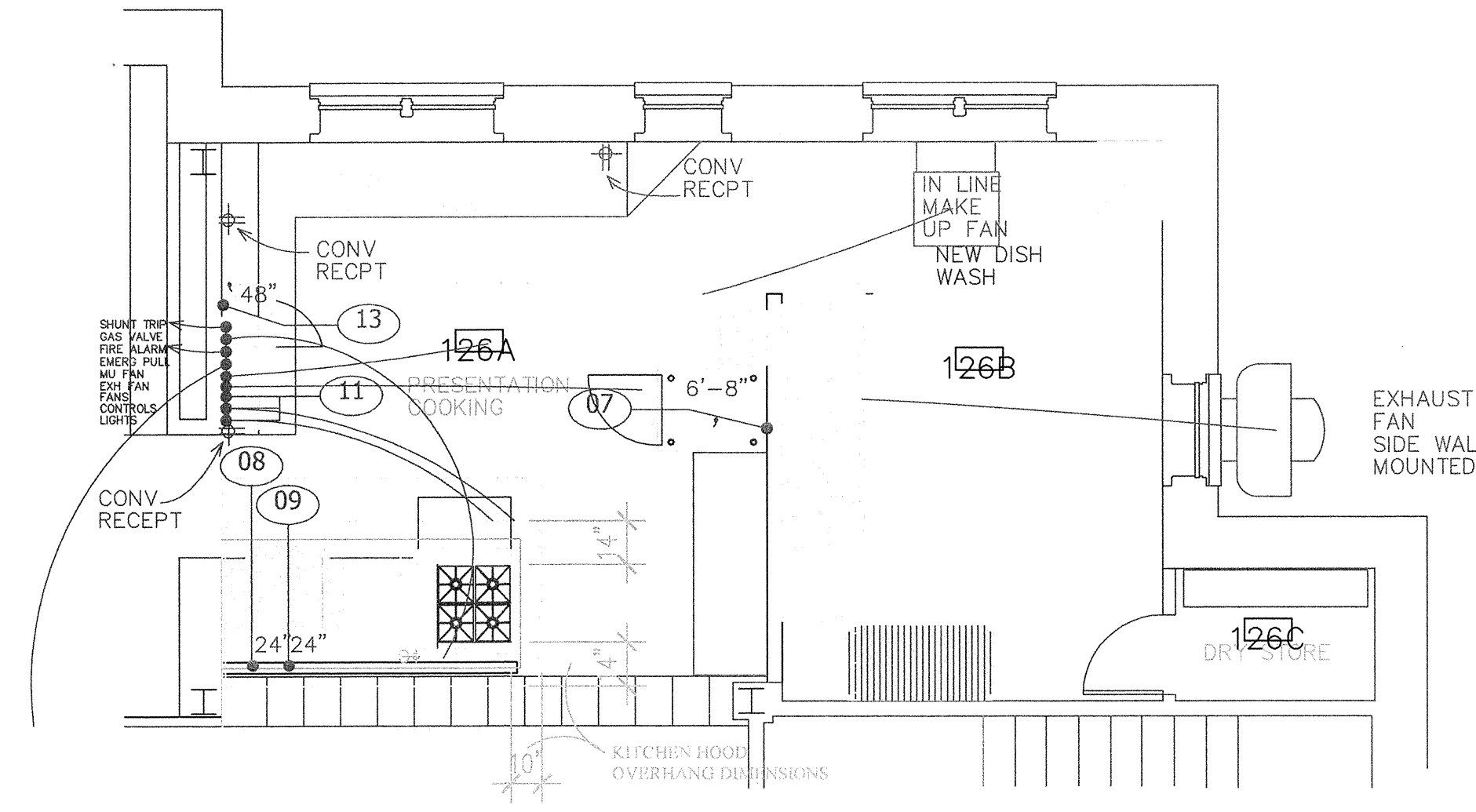


1 FIRST FLOOR KITCHEN EQUIPMENT PLAN
K1.0 SCALE: 1/4"=1'-0"



2 FIRST FLOOR KITCHEN EQUIPMENT PLUMBING PLAN
K1.0 SCALE: 1/4"=1'-0"



3 FIRST FLOOR KITCHEN EQUIPMENT ELECTRICAL PLAN
K1.0 SCALE: 1/4"=1'-0"

PLUMBING NOTES:

- ALL NOTES THAT ARE APPLICABLE TO THIS PROJECT ARE THE RESPONSIBILITY OF THE PARTICIPATING ENGINEERS AND CONTRACTORS.
- ALL FINAL CONNECTIONS SHOWN ON THIS DRAWING ARE ACTUAL REQUIREMENTS OF THE EQUIPMENT AND ARE SHOWN IN THEIR APPROXIMATE LOCATION
 - PLUMBING VENT SIZES AND LOCATIONS ARE TO BE DETERMINED BY THE PLUMBING CONTRACTOR
 - FLOOR DRAINS SHOWN ARE FOR EQUIPMENT USE AND GENERAL CLEANING PURPOSES, AND ARE TO BE OF THE TYPE INDICATED IN SYMBOLS UNLESS OTHERWISE REQUIRED BY LOCAL CODES
 - STOP VALVES SHALL BE PROVIDED IN ALL PIPING TO KITCHEN AND OTHER EQUIPMENT OR FIXTURE AHEAD OF OPERATING LEVER HANDLES OR FAUCETS.
 - FABRICATED EQUIPMENT SHALL BE PRE-PIPED BY FABRICATOR TO POINTS AS INDICATED FOR FIELD CONNECTION BY THE PLUMBING CONTRACTOR
 - WHERE INDIRECT WASTE ARE NOTED, THE PLUMBING ENGINEER IS TO INDICATE SUCH FOR NEAREST EXTENSION TO FLOOR SINK INDIRECT WASTE LINES TO BE RUN IN ACCORDANCE WITH ALL LOCAL CODES
 - ALL GAS ROUGH-INS SHOWN ARE EQUIPMENT CONNECTION POINTS ONLY. THE PLUMBING ENGINEER SHALL DETERMINE MAIN GAS LINE DROPS, SIZES AND ROUTING TO CONNECTION POINTS
 - ALL GAS FIRED EQUIPMENT MUST BE EQUIPPED WITH INDIVIDUAL MANUAL SHUT-OFF VALVES BY PLUMBING CONTRACTOR
 - ALL KITCHEN WASTE WATER TO BE SPILLED TO GREASE TRAP GREASE TRAPS TO BE SPECIFIED BY THE PLUMBING ENGINEER AND INSTALLED BY THE PLUMBING CONTRACTOR
 - PLUMBING CONTRACTOR TO INTERCONNECT KITCHEN EQUIPMENT WITH WATER FILTERS
 - THE INTENT OF THE SPECIFICATIONS AND DRAWINGS REGARDING MECHANICAL, ELECTRICAL, PLUMBING, AND FACTORY PREWIRING AND PREPIPING IS TO HAVE THE FABRICATOR EXTEND TO AND TERMINATE ALL CONNECTIONS FOR ALL EQUIPMENT IN THE LOCATIONS SHOWN IN THE SCHEDULE OF EQUIPMENT AND FLOOR PLAN
 - ALL WORK IS TO BE COMPLETED IN EVERY RESPECT SO THAT THE ITEMS CONCERNED WILL BE FULLY OPERABLE AS SOON AS THE FINAL CONNECTIONS ARE MADE AT THE JOBSITE BY THE APPROPRIATE CONTRACTOR.

- FS DENOTES FLOOR SINK 12" x 12" NOMINAL PLAN DIMENSIONS WITH 1/2 GRATE TYPICAL. FLOOR SINKS ARE SPECIFIED BY THE PLUMBING ENGINEER AND PURCHASED AND INSTALLED BY THE PLUMBING CONTRACTOR
- FD DENOTES FLOOR DRAIN. FLOOR DRAINS ARE SPECIFIED BY THE PLUMBING ENGINEER AND PURCHASED AND INSTALLED BY THE PLUMBING CONTRACTOR
- ALL PLUMBING MUST BE INSTALLED TO BE IN COMPLIANCE WITH THE INTERNATIONAL PLUMBING CODE - 2006 EDITION
- BACK-SIPHONAGE PROTECTION SHALL BE SPECIFIED BY PLUMBING ENGINEER AND INSTALLED BY PLUMBING CONTRACTOR AT THE FOLLOWING LOCATIONS:
EQUIPMENT WITH SUBMERGED WATER INLETS SUCH AS DISPOSALS, WAREWASHERS, SCRAPPING TROUGHS ETC.
AT ALL HOSE CONNECTIONS
AT ALL POTENTIAL CROSS CONNECTIONS
AT ALL CHEMICAL DISPENSING SYSTEMS
USE EXPOSED IN-LINE CONTINUOUS PRESSURE DOUBLE CHECK BACKFLOW PREVENTERS ON WATER SUPPLY LINES TO HOSE REELS, POWER CLEAN-UP EQUIPMENT AND HOSE CONNECTIONS WHERE HOSE NOZZLES OR OTHER CUT-OFF VALVES ARE LOCATED DOWNSTREAM OF THE DEVICE.
- MANUAL SANITIZATION OF UTENSILS AND EQUIPMENT WILL USE APPROVED CHEMICALS IN LIEU OF 170 DEGREE HOT WATER
- WATER FOR FOOD SERVICE OPERATIONS IS HEATED BY WATER HEATERS. THESE WILL BE USED EXCLUSIVELY BY FOOD SERVICE DEVICES. HOT WATER DISTRIBUTION WILL BE THROUGH A RECIRCULATING LOOP SO THAT 140 DEG F WATER IS NEARLY INSTANTLY AVAILABLE AT ALL HOT WATER OUTLETS.
- HAND SINKS WILL BE PROVIDED WITH LEVER HANDLED MIXING VALVES. THESE ARE NOT SELF-CLOSING, SLOW CLOSING OR METEDED DEVICES. HOT WATER AT THESE SINKS MAY BE TEMPERED TO AVOID BURNING BUT MUST BE A MINIMUM OF 110 DEG F
- SLOPE FLOORS TO DRAINS AS INDICATED
SEE ALSO ARCH & STRUCT DRAWINGS
- SINKS IDENTIFIED AS HAND SINKS MUST HAVE 12" HIGH STAINLESS STEEL ATTACHED TO OR ADJACENT TO SINK.
- HOT WATER DEMAND IS BASED ON THE FOLLOWING:

COUNT	ITEM	DESCRIPTION	GAL / ITEM	TOTAL GALLONS
(1)	01	3 COMP UTENSIL SINK (FULL SERVICE)	30	30
(1)	02	2 COMP VEGETABLE SINK	20	20
(1)	03	MOP SINK	20	20
(1)	04	HAND SINK	05	05
			135	TOTAL GALLONS REQD

HEATER CAPACITY EQUALS STORAGE CAPACITY PLUS ONE HOUR RECOVERY RATE (100 DEG RE)

ELECTRICAL NOTES:

- ALL NOTES THAT ARE APPLICABLE TO THIS PROJECT ARE THE RESPONSIBILITY OF THE ENGINEERS AND CONTRACTORS
- ALL FINAL CONNECTIONS SHOWN ON THIS DRAWING ARE THE ACTUAL REQUIREMENTS OF THE EQUIPMENT AND ARE SHOWN IN THEIR APPROXIMATE LOCATION
 - ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL ALL SWITCHES, STARTERS, DISCONNECTS, ETC FOR ALL EQUIPMENT UNLESS NOTED OTHERWISE, ALL DISCONNECTS OR LOCK-OUT DEVICES STARTERS, ETC TO MEET NEC AND OSHA STANDARDS
 - ALL RECEPTACLES SHALL BE GROUNDED PER NEC AND OSHA AND TO HAVE GROUND FAULT CIRCUIT INTERRUPTOR.
 - ELECTRICAL REQUIREMENTS FOR FIRE PROTECTION: GAS SOLENOID AND/OR SHUNT TRIP BREAKERS AND/OR FLOW CONTROL ALARM SWITCHES (FOR WET WATER SYSTEMS) TO BE WIRED THRU LIFE SAFETY SYSTEM BY ELECTRICAL CONTRACTOR
 - WHERE CONNECTION IS SHOWN AS DC (DIRECT CONNECTION) ELECTRICAL CONTRACTOR SHALL CONNECT TO JUNCTION BOX FURNISHED WITH EQUIPMENT
 - EC TO PROVIDE WIRING FROM FAN TO REMOTE SWITCH AND/OR SWITCH ON EXHAUST HOOD
 - CONDUITS ARE SHOWN FOR ROUTING SODA LINES THROUGH NEW CONSTRUCTION. INSTALL WITH LONG SWEEP BENDS AND INSTALL TO COMPLY WITH ALL LOCAL GOVERNING CODES AS TO TYPE AND INSTALLATION REQUIREMENTS.
 - ALL CONDUIT FOR REGISTER SYSTEM, BEVERAGE SYSTEMS AND HOOD PULL STATIONS TO BE SPECIFIED BY THE ELECTRICAL ENGINEER AND PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR
 - IF BEVERAGE LINES ARE RUN ABOVE CEILING WITHOUT CONDUIT, IT WILL BE THE RESPONSIBILITY OF THE SYSTEM MANUFACTURER TO PROVIDE CEILING SUPPORTS AND INSTALLATION OF SUPPORTS TO SECURE LINES
 - THE INTENT OF THE SPECIFICATIONS AND DRAWINGS REGARDING MECHANICAL, ELECTRICAL, PLUMBING AND FACTORY PREWIRING AND PREPIPING IS TO HAVE THE FABRICATOR EXTEND TO AND TERMINATE ALL CONNECTIONS FOR ALL EQUIPMENT IN THE LOCATIONS SHOWN IN THE ROUGH-IN PLANS
 - ALL WORK IS TO BE COMPLETED IN EVERY RESPECT SO THAT THE ITEMS CONCERNED WILL BE FULLY OPERABLE AS SOON AS THE FINAL CONNECTIONS ARE MADE AT THE JOBSITE BY THE APPROPRIATE CONTRACTOR.

- LIGHTING LEVELS MUST ACHIEVE THE FOLLOWING MINIMUM LEVELS:
WORKING SURFACES:
 - IN FOOD PREPARATION AREAS 20 fc
 - BELOW HOODS 20 fc
 - IN MEAT CUTTING ROOMS 20fc
 - IN EQUIPMENT WASHING AREAS 20fc
 - IN UTENSIL WASHING AREAS 20 fc
 - AT HANDWASHING LAVATORIES 20 fc
 - IN TOILET ROOMS 20 fc
 - WALK-IN COOLERS 10 fc @ 30" AFF
 - WALK-IN FREEZERS 10 fc @ 30" AFF
 - DRY STORAGE AREAS 10 fc @ 30" AFF
 - IN ALL OTHER AREAS, INCLUDING DINING ROOMS DURING CLEANING OPERATIONS 10 fc @ 30" AFF
- NO MEAT PROCESSING OR FOOD PROCESSING ACTIVITIES ARE CONDUCTED WITHIN WALK-IN COOLERS / FREEZERS
- LIGHT BULBS IN FOOD PREPARATION AREAS, EQUIPMENT AND UTENSIL WASHING AREAS AND FOOD AND EQUIPMENT STORAGE AREAS (INCLUDING WALK-IN COOLERS / FREEZERS) SHALL BE SHIELDED OR SHATTER RESISTANT
- ABOVE COUNTER CONVENIENCE OUTLETS NOT SPECIFICALLY ASSOCIATED WITH A PIECE OF KITCHEN EQUIPMENT ARE SHOWN ON ELECTRICAL DRAWINGS FOR INSTALLATION BY ELECTRICAL CONTRACTOR
- DENOTES ELECTRICAL DISCONNECTS DESIGNED BY ELECTRICAL ENGINEER AND INSTALLED BY ELECTRICAL CONTRACTOR

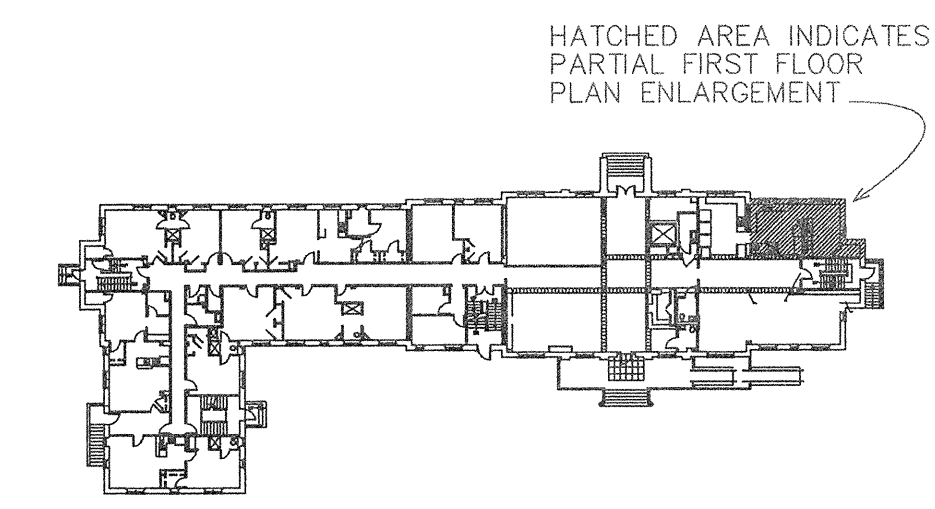
ADDITIONAL MANUFACTURERS FOR EQUIPMENT SCHEDULE BELOW

- Item #1 - Eagle Group/Metal Masters, Duke Manufacturing or equal
- Item #2 - Eagle Group/Metal Masters, Duke Manufacturing or equal
- Item #3 - Eagle Group/Metal Masters, Duke Manufacturing or equal
- Item #4 - Eagle Group/Metal Masters, Duke Manufacturing or equal
- Item #5 - Garland, Hobart US Foodservice or equal
- Item #6 - Eagle Group/Metal Masters, ISS Shelving or equal
- Item #7 - Electrolux Professional North America, Traulsen or equal
- Item #8 - Kenmore Elite, Bosch Home Appliance or equal
- Item #9 - Kenmore Elite, Bosch Home Appliance or equal
- Item #10 & #11 - Greenheck, Select Air Systems or equal
- Item #12 - Eagle Group/Metal Masters, ISS Shelving or equal
- Item #13 - Hobart US Foodservice, ACP, Inc. or equal

EQUIPMENT SCHEDULE (X) ALL COMMERCIAL KITCHEN EQUIPMENT LISTED BELOW ITEMS 1-13 IS TO BE OWNER FURNISHED AND CONTRACTOR INSTALLED.

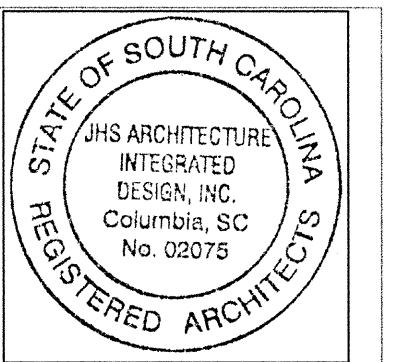
MARK	QTY	DESCRIPTION	MANUFACTURER SEE ABOVE ADDITIONAL MANUF.	MODEL NO	WATER			GAS	ELECTRICAL				REMARKS
					C	H	DR		V	PH	A	HP	
01	1	THREE COMPARTMENT SINK	ADVANCE TABCO OR EQUAL	94-3-54-24RL x K-112	2 (1/2")	1/2"	1 1/2" INDIRECT						PROVIDE CUT OFF VALVE @ 2nd CW FOR CHEMICAL CONNECTION
02	1	DROP IN SINK	ADVANCE TABCO OR EQUAL	DI-2-2012	1/2"	1/2"	1 1/2" INDIRECT						DRAIN AFTER MANIFOLDING
03	1	MOP SINK	ADVANCE TABCO OR EQUAL	9-OP-40 x K-240 x K-298 K-242 x K-245 x K-244	1/2"	1/2"	2" IPS						DRAIN AFTER MANIFOLDING
04	1	HAND SINK, WALL MOUNT	ADVANCE TABCO OR EQUAL	7-PS-87	1/2"	1/2"	1 1/2" IPS						
05	1	GAS RANGE	VULCAN-HART OR EQUAL	G36S-4FT12			3/4" 183K BTU						NOTE 4
06	1	SHELVING UNIT	INTERMETRO INDUSTRIES OR EQ.	(4) 2448NK3 x (4) 74PK3 x (4) CASTERS - TWO LOCKING									
07	1	REFRIGERATOR, REACH IN	VICTORY OR EQUAL	RSA-1D-S7					120	1	6		
08	1	INDUCTION COOKTOP	GE OR EQUAL	PHP960SMSS - STAINLESS STEEL					208	1	42		NOTE 3
09	1	GAS WALL OVEN	GE OR EQUAL	JGRP20SENSS - STAINLESS STEEL			3/4"		120	1	5		NOTE 3 AND NOTE 4
10	1	EXHAUST HOOD	CAPTIVEAIRE OR EQUAL	NDI SERIES WITH PSP MAKE UP AIR				NOTE 1	120	1	15		Lights
								NOTE 2	208	3	8	1 + 1.5	INPUT FOR FANS CONNECT TO EXH FAN CONNECT TO MAKE UP FAN
11	1	HOOD FIRE SUPPRESSION SYSTEM	CAPTIVEAIRE OR EQUAL	ANSUL					120	1	15		CONTROLS "UL 300 LIQUID FIRE SUPPRESSION SYSTEM" IS THE EXTINGUISHING MATERIAL CONNECT TO FIRE ALARM CONNECT TO SHUNT TRIP BREAKERS CONNECT TO GAS SOLENOID CONNECT TO EMERGENCY PULL
12	1	WALL SHELF	ADVANCE TABCO OR EQUAL	WS-15-72									
13	1	MICROWAVE OVEN	PANASONIC OR EQUAL	NE-1054					120	1	14		

- NOTE NO 1: HOODS, DUCT SIZES AND FANS WERE SIZED PRIOR TO FINAL DUCT LAYOUT - HOOD SUPPLIER TO RE-EVALUATE SYSTEM WITH FINAL DUCT LAYOUT AND INCREASE COMPONENT SIZES AND UTILITIES AS NECESSARY TO ACHIEVE AN OPERATING SYSTEM
- NOTE NO 2: GC CO-ORDINATE UTILITY CONNECTIONS, PLACEMENT, SIZE, AND CHARACTERISTICS WITH FINAL SHOP DRAWINGS AND ADJUST BUILDING UTILITIES AS NECESSARY
- NOTE NO 3: CONNECT ELECTRICITY THROUGH SHUNT TRIP BREAKER
- NOTE NO 4: CONNECT GAS THROUGH GAS VALVE CONTROLLED BY ITEM 11



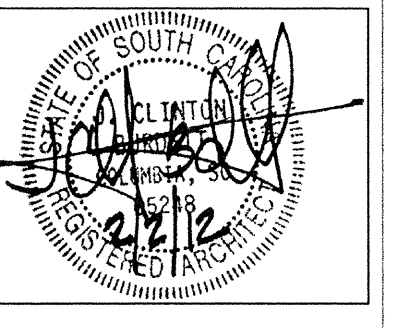
FIRST FLOOR KEY PLAN

Author: In Charge
JCB
Project Number
JCB
Drawing No.
TMP
Date Issued
12/06/11
Revision
No. Date
No. Date
No. Date
No. Date
No. Date
No. Date
Issue Date



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JHS Architecture - Integrated Design



Project: THE UNIVERSITY OF SOUTH CAROLINA MAXCY COLLEGE RENOVATIONS COLUMBIA, SOUTH CAROLINA



Project Number
961
Sheet
K1.0

HOOD INFORMATION

HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP.	TOTAL EXH. CFM	EXHAUST PLENUM RISER(S)					SUPPLY PLENUM RISER(S)					HOOD CONSTRUCTION	HOOD CONFIG.	
					WIDTH	LENG.	DIA.	CFM	S.P.	TOTAL SUP. CFM	WIDTH	LENG.	DIA.	CFM		S.P.	END TO END
1	5424 NDI-PSP-FB	8' 6.00"	400 Deg.	3145	14'	21'		3145	-1.022'	2516					430 SS Where Exposed	ALONE	ALONE

HOOD INFORMATION

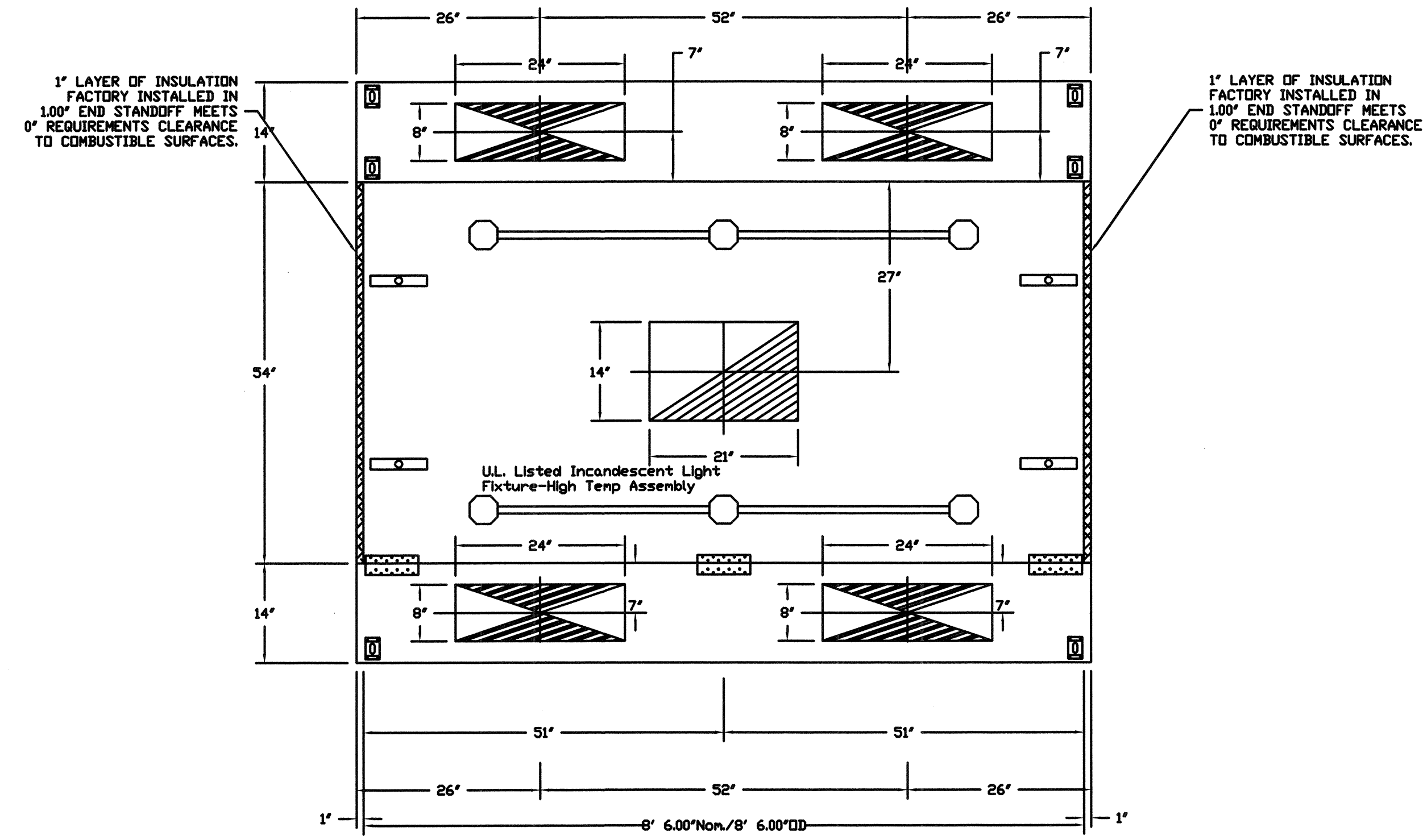
HOOD NO.	FILTER(S)			LIGHT(S)			UTILITY CABINET(S)			FIRE SYSTEM PIPING	HOOD HANGING WGT				
	TYPE	QTY.	HEIGHT	LENGTH	QTY.	TYPE	WIRE GUARD	LOCATION	TYPE			SIZE	MODEL #	QUANTITY	LOCATION
1	Captrate Solo Filter w/	10	16"	20"	6	Incandescent Light Fixt	NO							YES	636 LBS

HOOD OPTIONS

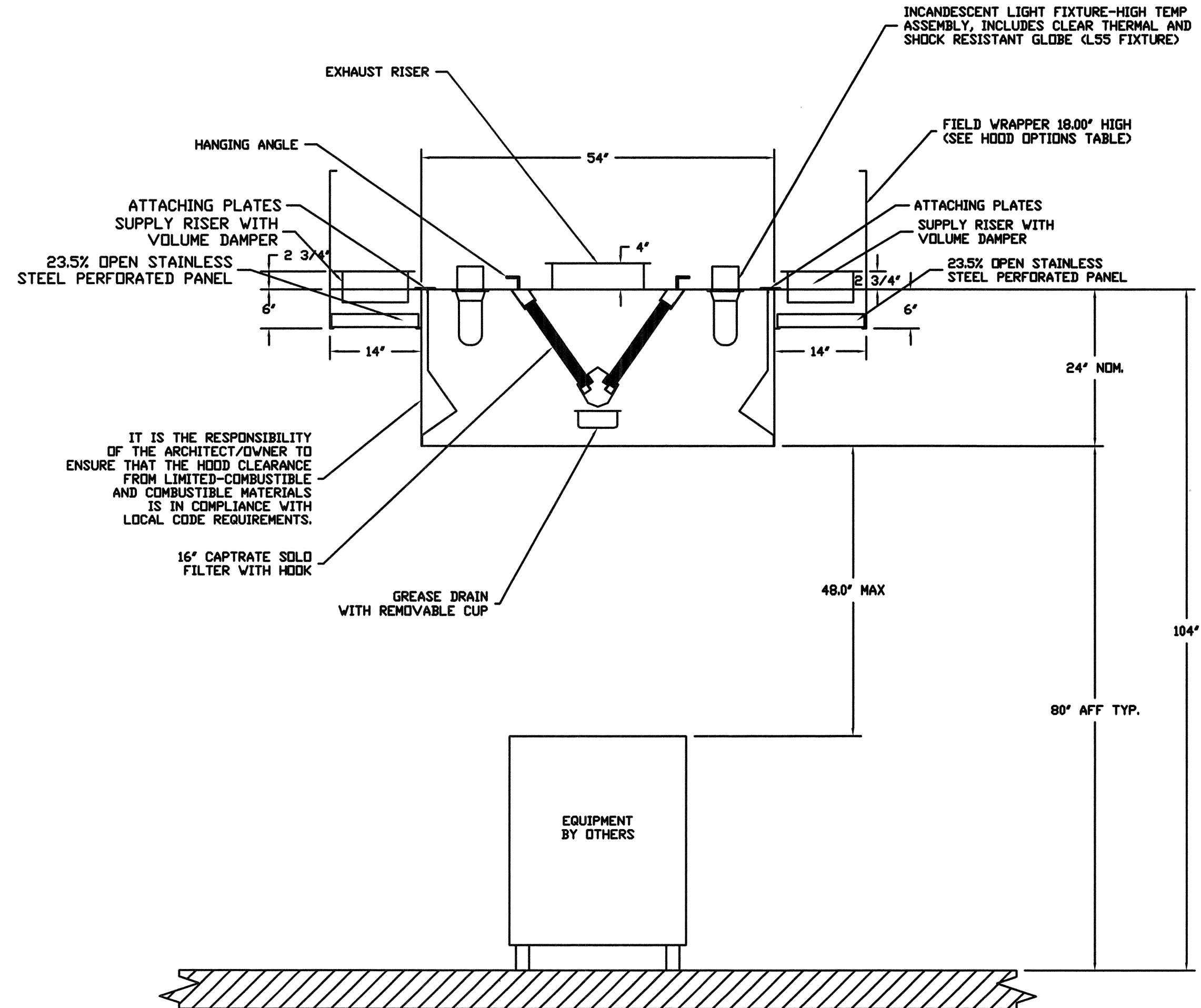
HOOD NO.	OPTION
1	FIELD WRAPPER 18.00' High Front, Left, Right, Back
	LEFT END STANDOFF(FIN/INS- ISLAND) 1' Wide Insulated
	RIGHT END STANDOFF(FIN/INS- ISLAND) 1' Wide Insulated

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	PDS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)				
						WIDTH	LENG.	DIA.	CFM	S.P.
1	Back	104'	14'	6'	MUA	8'	24'		629	0.265'
						8'	24'		629	0.265'
	Front	104'	14'	6'	MUA	8'	24'		629	0.265'
						8'	24'		629	0.265'



PLAN VIEW - Hood #1
8' 6.00" LONG 5424NDI-PSP-FB



SECTION VIEW - MODEL 5424NDI-PSP-FB

THE INFORMATION SHOWN ON SHEETS K3.0 - K3.2 PERTAINS TO KITCHEN EXHAUST HOODS AND ASSOCIATED SYSTEMS PROVIDED BY CAPTIVEAIRE SYSTEMS. THIS CONTRACT INCLUDES THE PURCHASE AND INSTALLATION OF ALL ITEMS SHOWN ON THESE SHEETS CAPTIVEAIRE IS THE BASIS OF DESIGN. ANY REQUEST FOR SUBSTITUTION MUST BE IN WRITING DURING THE BID PROCESS IN ACCORDANCE WITH DIVISION 1 OF THE SPECIFICATIONS. HOOD SYSTEMS MUST BE INSTALLED AND TESTED IN STRICT COMPLIANCE WITH NFPA 96

Partner In Charge
JCB
Project Architect
JCB
Drawn By
TMF
Date Drawn
12/06/11

Revisions

No. Date

No. Date

No. Date

No. Date

No. Date

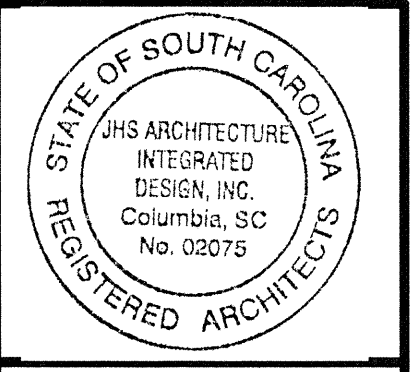
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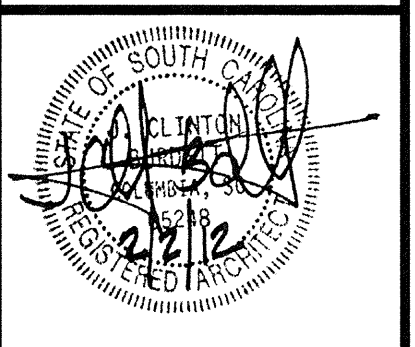
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Project
MAXCY COLLEGE RENOVATION
PROJECT # H27-6073-AC
Sheet Title
FIRST FLOOR UPFIT PLAN

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961
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K3.0

