

NOTE: ALL LEGAL, PERSONAL, ADMINISTRATIVE AND PLANS RELATED TO OR REPRESENTED BY THIS DRAWING ARE OWNED BY AND ARE THE PROPERTY OF KLEINFELDER GARMENT & DAVIDSON ARCHITECTS, PC (KGD) AND HAVE BEEN CREATED, EVOLVED AND DEVELOPED FOR USE ONLY IN CONNECTION WITH THE SPECIFIC PROJECT HEREIN. NO REUSE, REPRODUCTION, REVISIONS OR PLANS SHALL BE USED BY OR ENCLOSED TO ANY PURPOSE WHATSOEVER WITHOUT THE WRITTEN PERMISSION OF KGD.

WRITTEN DIMENSIONS ON THIS DRAWING SHALL HAVE PRECEDENCE OVER SCALED DIMENSIONS. CONTRACTOR SHALL VERIFY AND BE RESPONSIBLE FOR ALL DIMENSIONS AND CONDITIONS ON THE JOB AND THIS OFFICE MUST BE NOTIFIED OF ANY VARIATIONS FROM DIMENSIONS AND CONDITIONS SHOWN BY THESE DRAWINGS. SHOP DETAILS MUST BE SUBMITTED TO THIS OFFICE FOR APPROVAL BEFORE PROCEEDING WITH FABRICATION.

LEGAL NOTICE: ALTERATIONS BY ANY PERSON IN ANY WAY OF ANY ITEM CONTAINED ON THIS DOCUMENT, UNLESS ACTING UNDER THE DIRECTION OF THE LICENSED ARCHITECT WHOSE PROFESSIONAL SEAL IS AFFIXED HERETO, IS A VIOLATION OF TITLE 16, SECTION 240 OF NEW YORK STATE LAW.

©COPYRIGHT KLEINFELDER, GARMENT & DAVIDSON, PC  
 ALL RIGHTS RESERVED

Professional Seal

No.	Date	Issue
5	11/01/2021	ISSUE FOR BID
4	08/24/2021	NYSED ADDENDUM 1
3	07/14/2021	CONST. DOCS - FOR NYSED
2	12/15/2020	DESIGN DEVELOPMENT
1	08/31/2020	SCHEMATIC DESIGN

Sheet Title

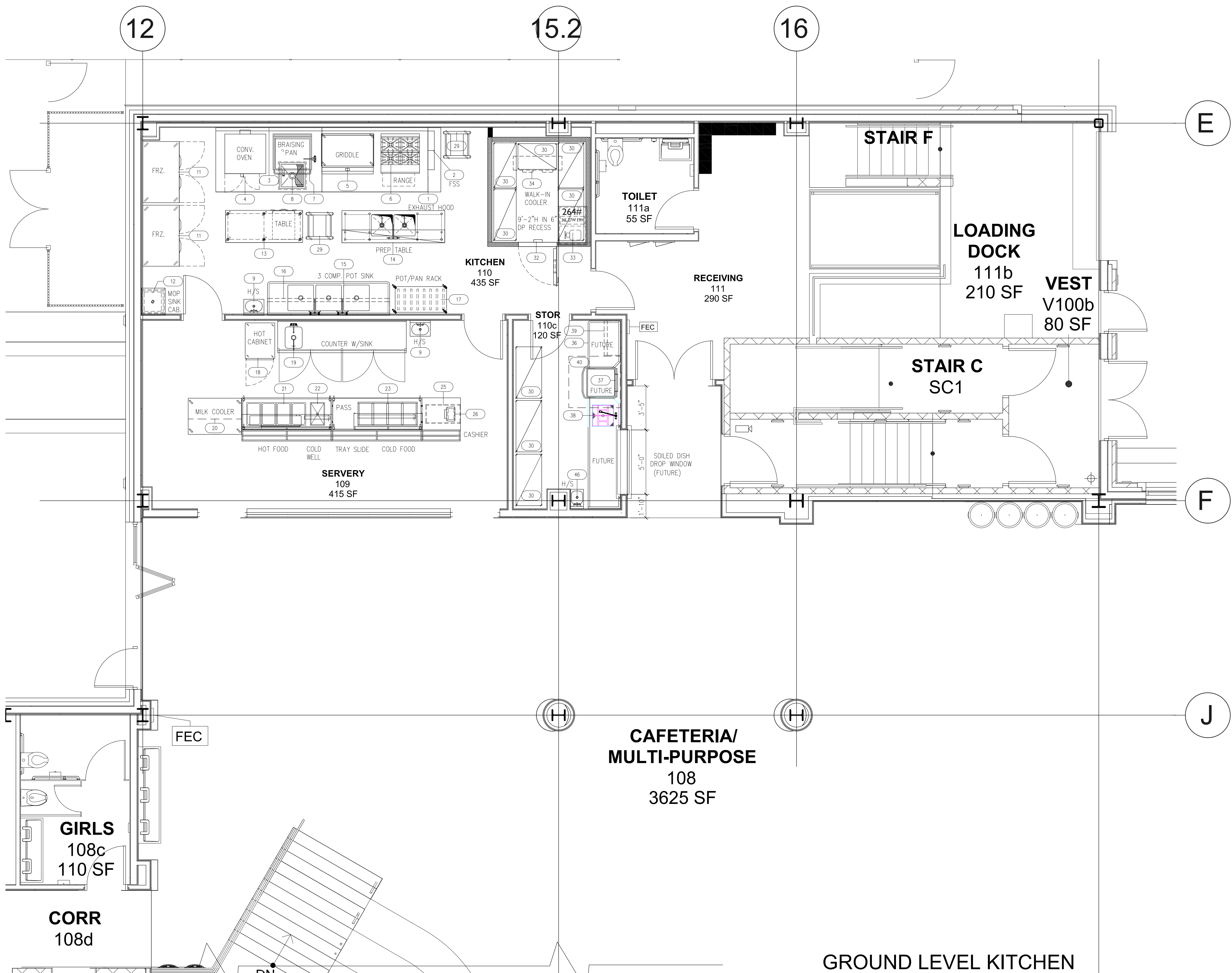
**KITCHEN EQUIPMENT PLAN**

Job No.	Date
2019-1026	06-24-21

Scale: 1/4" = 1'-0" Drawn / Checked

Sheet No.

**KA-1**



ITEM NO	QTY	ITEM NAME	REMARKS	ITEM NO
1	1	EXHAUST HOOD		1
2	1	FIRE SUPPRESSION SYSTEM		2
3	1	WALL FLASHING		3
4	1	CONVECTION OVEN, DOUBLE, GAS		4
5	1	GAS COUNTERTOP GRIDDLE		5
6	1	RANGE, 4 OPEN BURNERS		6
7	1	TILTING SKILLET BRAISING PAN, GAS		7
8	1	FLOOR TROUGH		8
9	2	HAND SINK	SOAP & TOWEL DISP BY OPERATOR	9
10		SPARE NUMBER		10
11	2	REACH-IN FREEZER		11
12	1	MOP SINK CABINET		12
13	1	TABLE, ISLAND TYPE		13
14	1	TABLE WSINKS		14
15	1	THREE (3) COMPARTMENT SINK		15
16	1	SHELF, TWO-TIER, WALL MOUNTED		16
17	1	POT & PAN SHELVING RACK		17
18	1	HOT CABINET, MOBILE		18
19	1	WORK TABLE WSINK		19
20	1	MILK COOLER		20
21	1	SERVING COUNTER, HOT FOOD, ELECTRIC		21
22	1	COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED		22
23	1	SERVING COUNTER, COLD FOOD		23
24		SPARE NUMBER		24
25	1	CASH REGISTER STAND		25
26	1	POS TERMINAL		26
27		SPARE NUMBER		27
28		SPARE NUMBER		28
29	2	UNIVERSAL PAN RACK		29
30	8	SHELVING UNIT		30
31		SPARE NUMBER		31
32	1	WALK IN REFRIGERATION		32
33	1	CONDENSING UNIT, AIR COOLED		33
34	1	REFRIGERATION COIL, MED TEMP		34
35		SPARE NUMBER		35
36	1	DISHWASHER, CLEAN	FUTURE	36
37	1	DISHWASHER, DOOR TYPE	FUTURE	37
38	1	SOILED DISHTABLE	FUTURE	38
39	1	SHELF, WALL MOUNTED	FUTURE	39
40	1	CONDENSATE HOOD	FUTURE	40
41		SPARE NUMBER		41
42		SPARE NUMBER		42
43	1	WALK IN FREEZER		43
44	1	CONDENSING UNIT, AIR COOLED		44
45	1	EVAPORATOR COIL, LOW TEMPERATURE		45
46	1	HAND SINK	FUTURE	46

**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 INSTALL 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.
- PORTABLE FIRE 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 GLASS-K RATED PORTABLE FIRE EXTINGUISHER. PORTABLE FIRE 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.

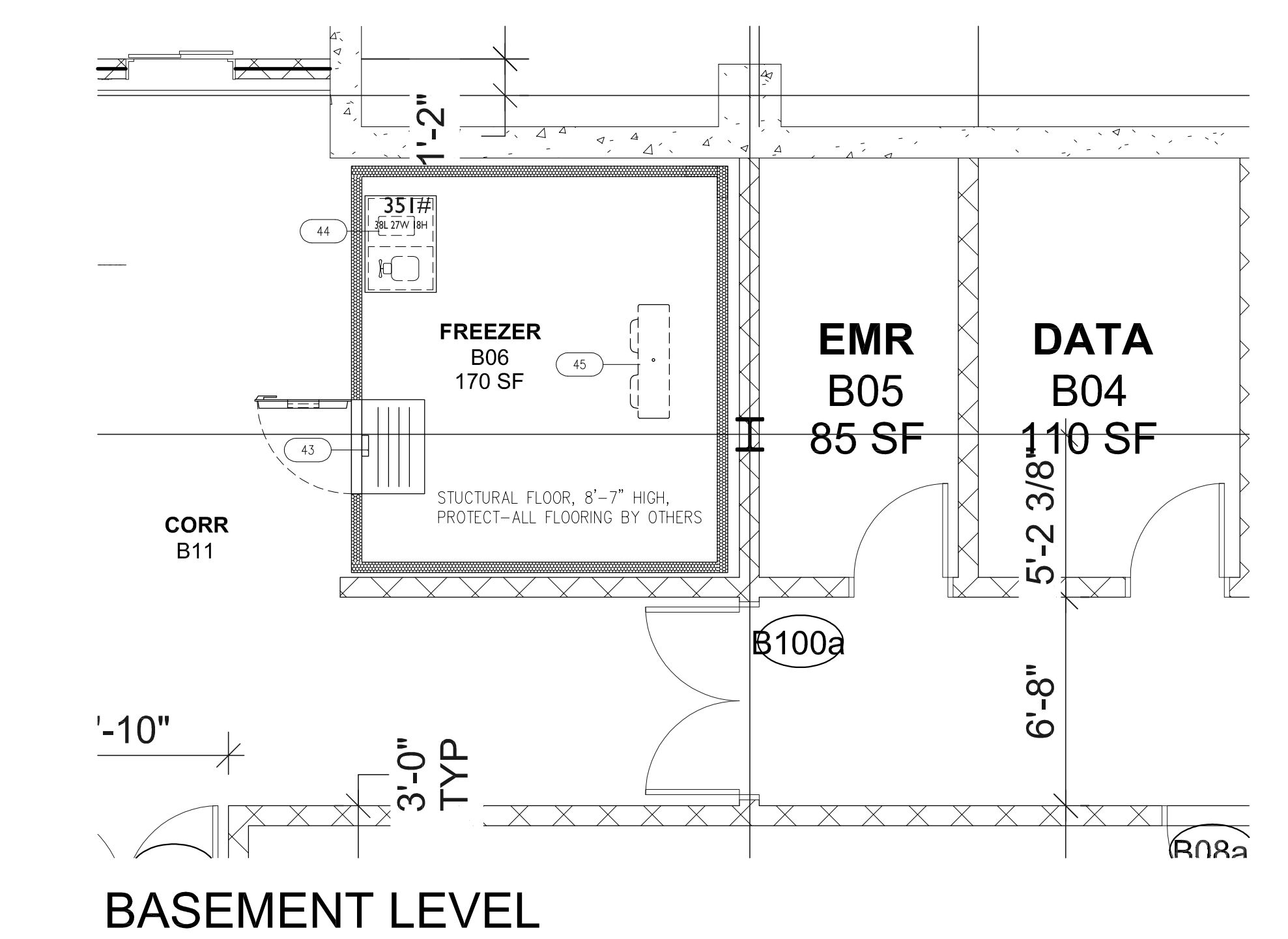
TO ASSURE ACCURATE PROPOSALS THESE PLANS MUST BE BID WITH THE COMPLETE FOODSERVICE EQUIPMENT SPECIFICATIONS INCLUDING GENERAL AND SPECIFIC CONDITIONS PREPARED BY CLEVELANDER FRABLE LAVALEE, INC., MANUFACTURER DATA (CUTSHEETS) INDICATE REPRESENTATIVE EQUIPMENT SELECTION ONLY AND ARE NOT TO BE CONSIDERED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

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.

**Clevelander Frable Lavalee**  
 ARCHITECTS  
 31 WESTMORELAND AVE. WESTFIELD, NJ 07091  
 TEL: 973-697-0600 FAX: 973-697-0671



**BASEMENT LEVEL**