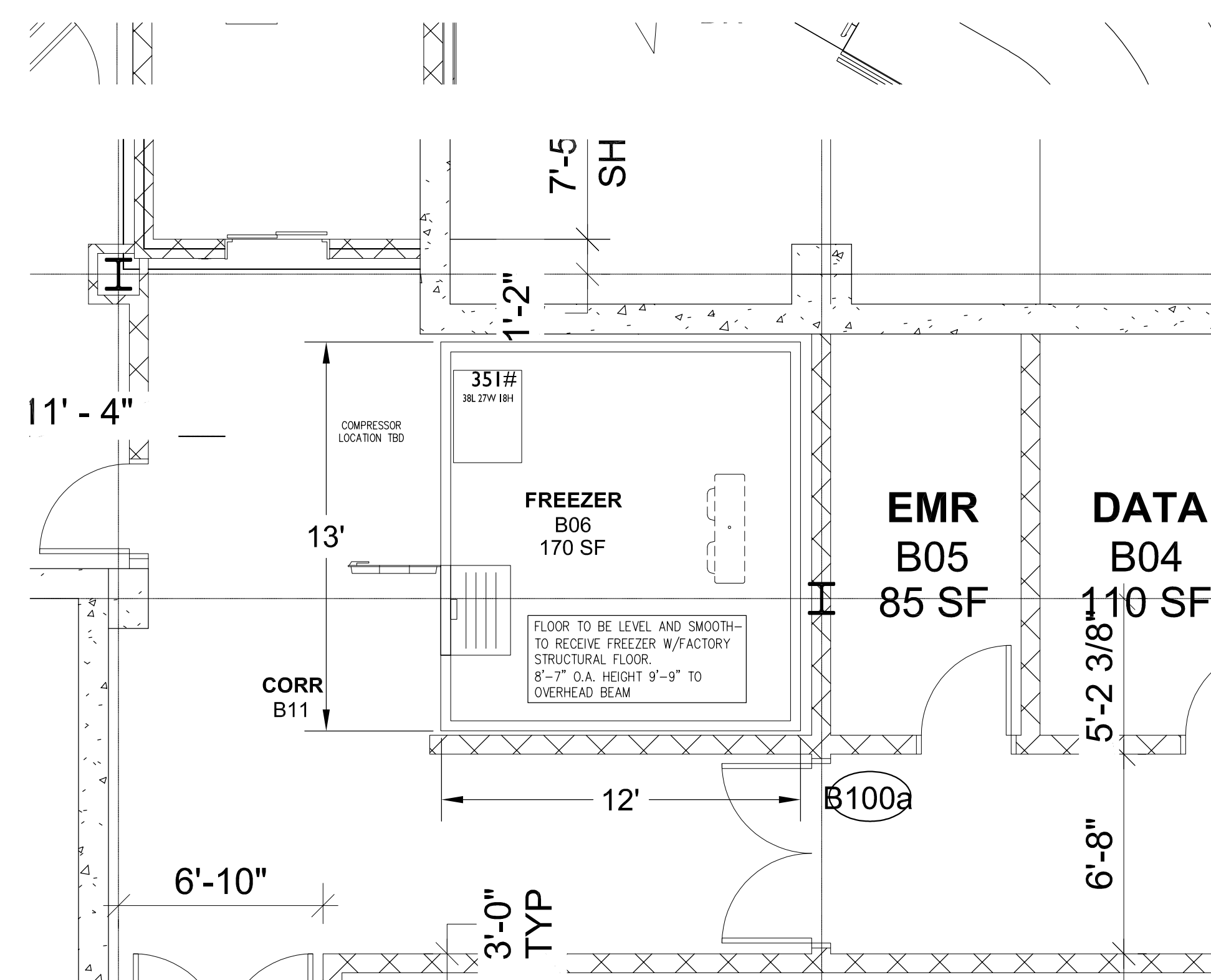
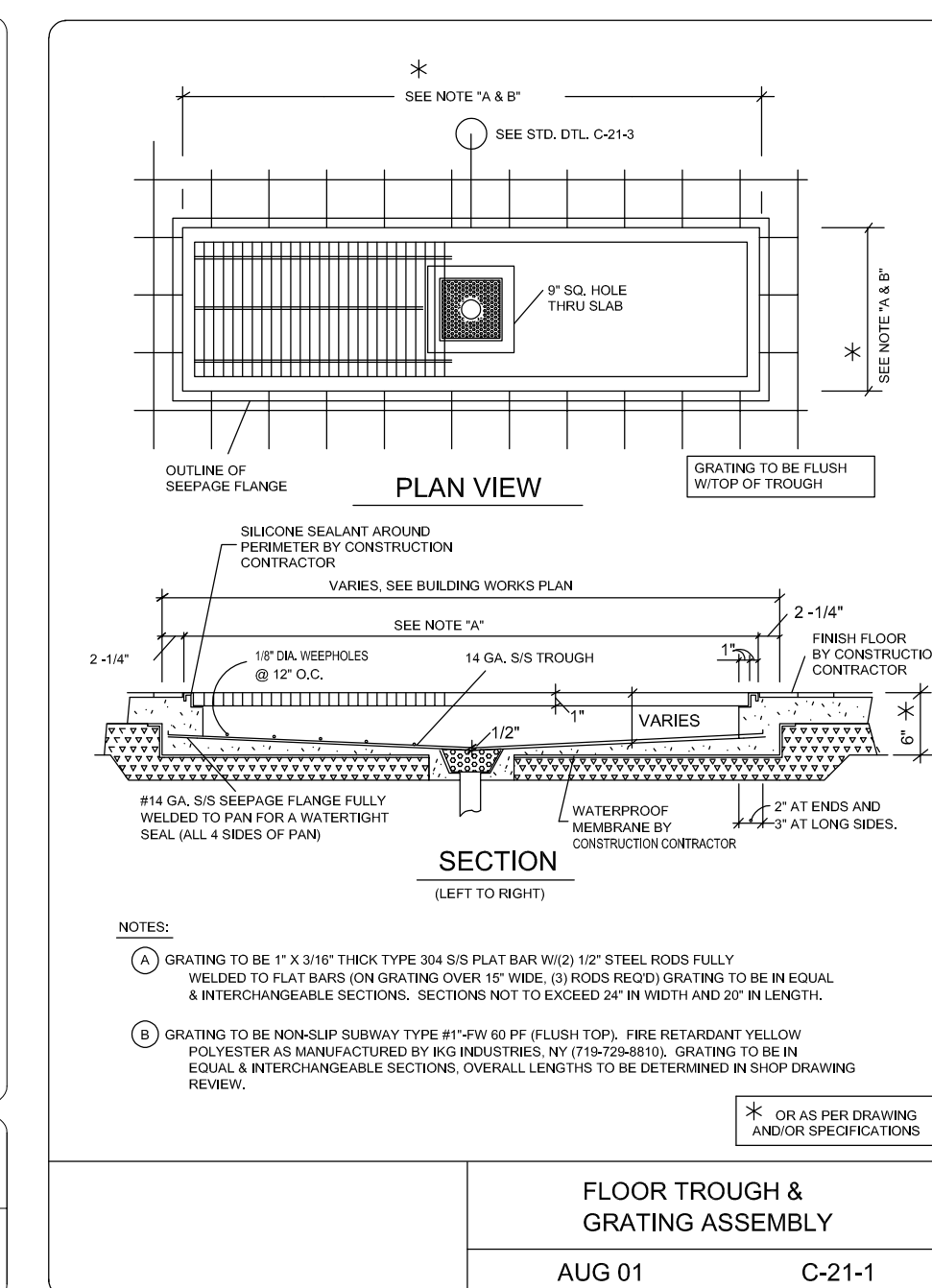
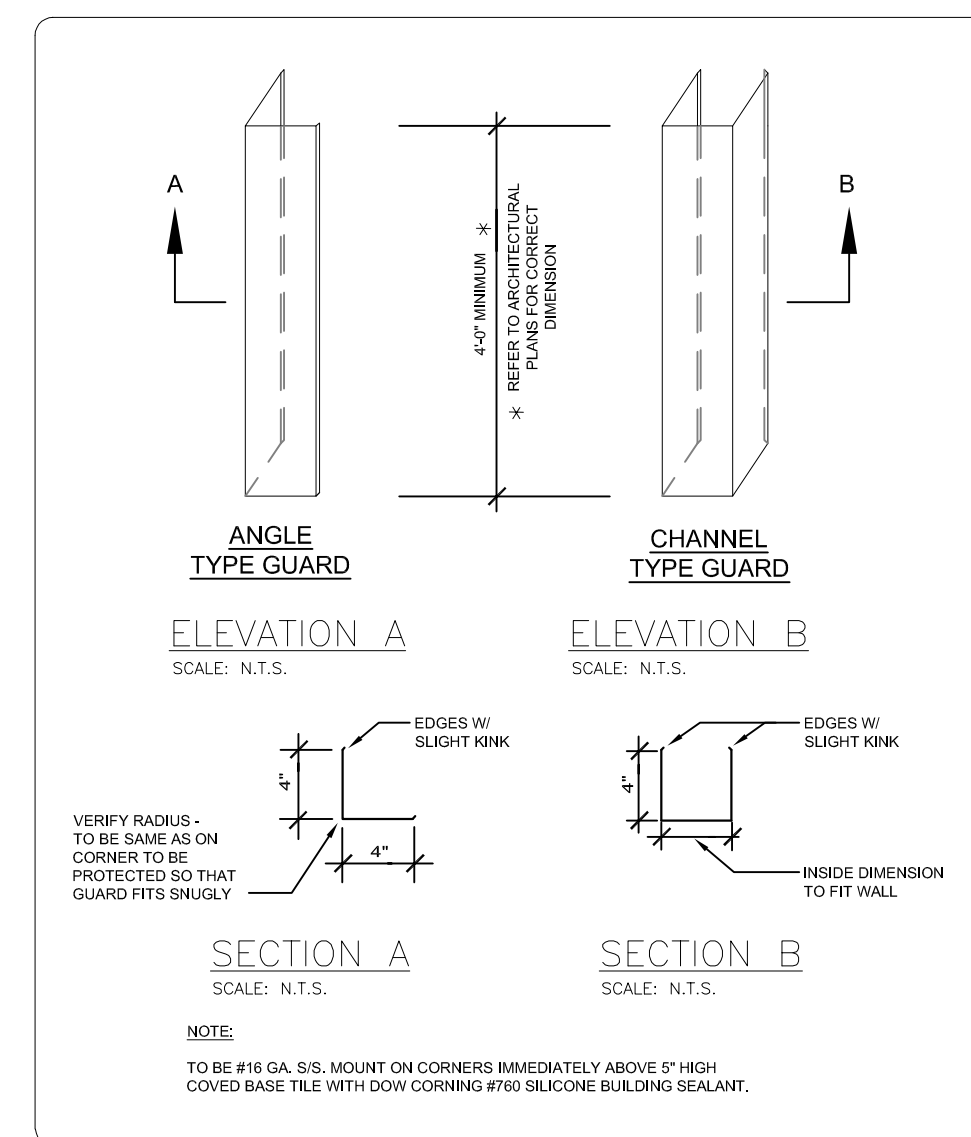


CONDITIONS SCHEDULE								
ITEM NO	QTY	ITEM NAME	EXH DEPTH	EXH WIDTH	EXH (CFM)	EXH (S.P.)	REMARKS	ITEM NO
1	1	EXHAUST HOOD	(2) 10	(2) 17	(2) 1860 EA.	.932		1
40	1	CONDENSATE HOOD (FUTURE)	8	9	600	.25		40



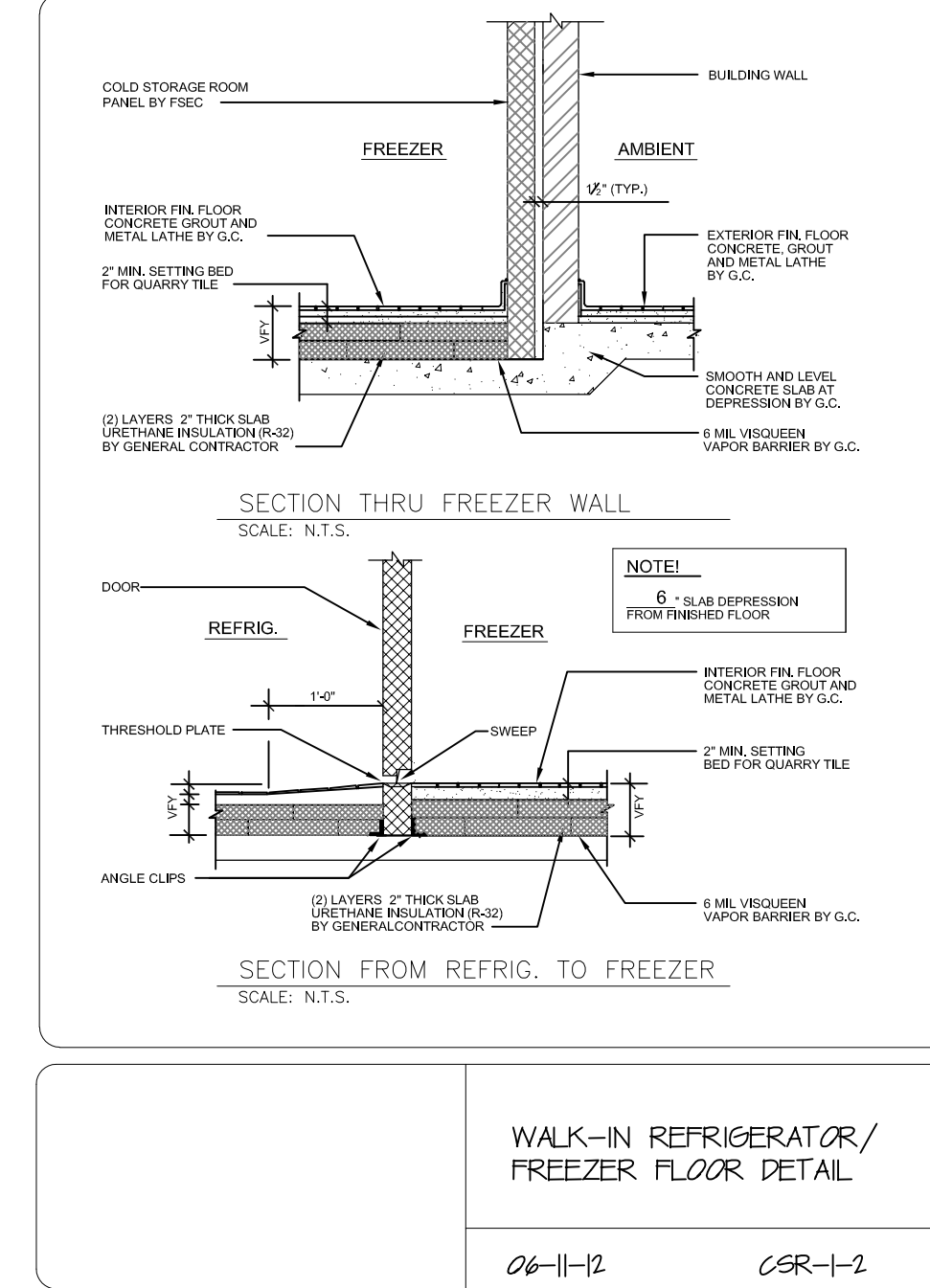
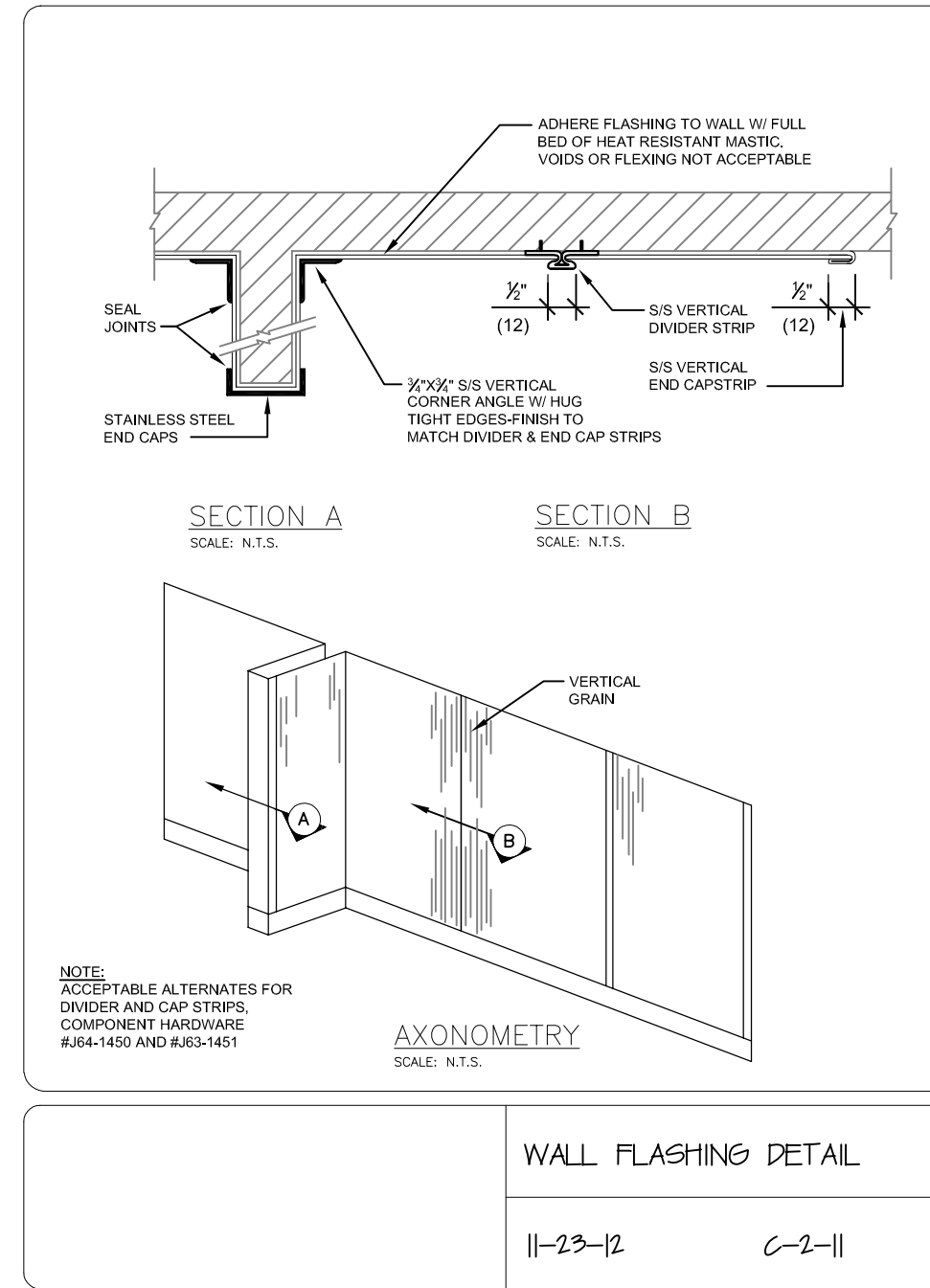
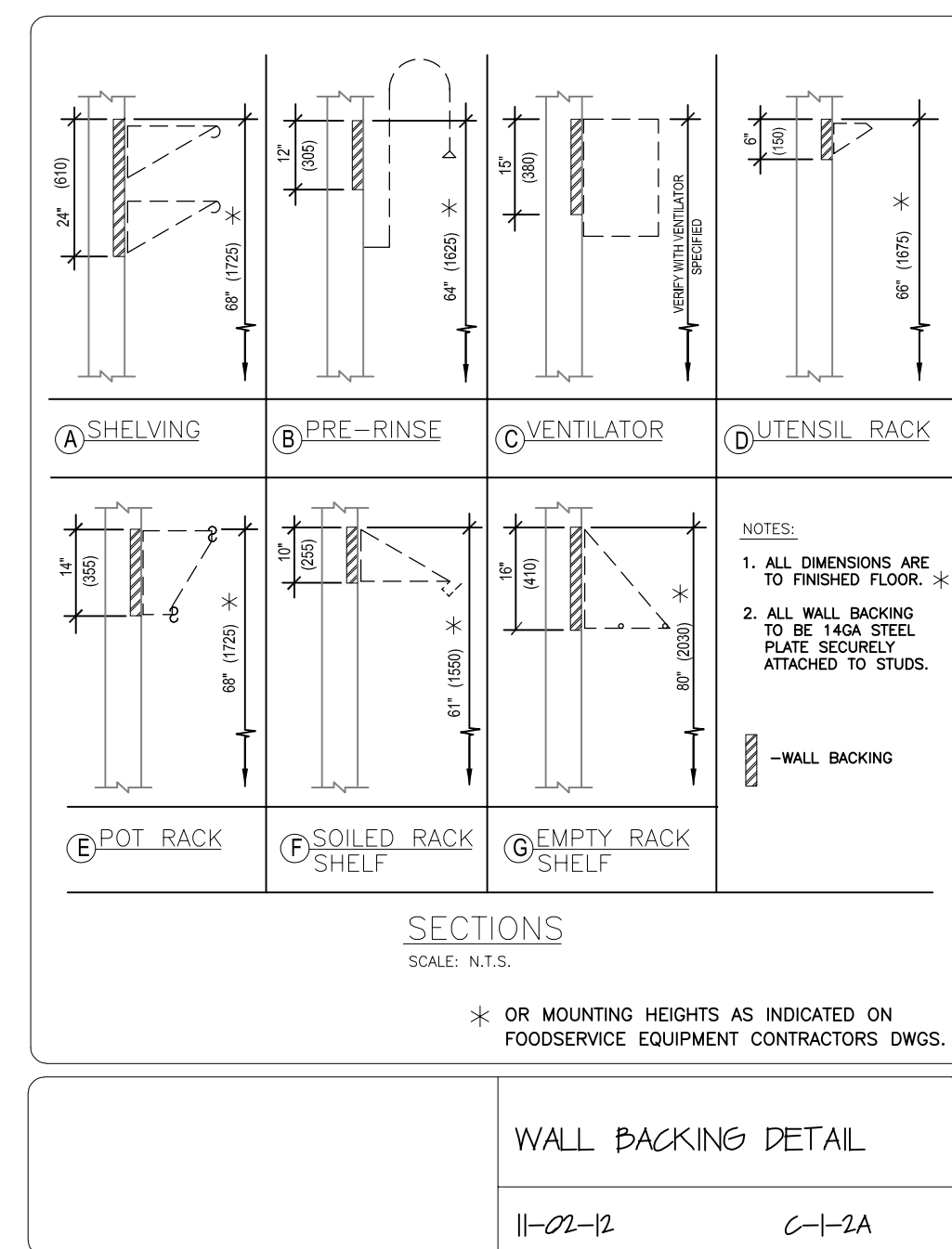
SPECIAL BUILDING CONDITIONS

- A GENERAL CONTRACTOR TO FURNISH AND INSTALL 3"x3"x1/4" (75x75x9) 2" MIN TO UNDER OF STRUCTURAL SLAB ABOVE - COORDINATE INSTALLATION WITH THE FOOD SERVICE EQUIPMENT CONTRACTOR.
- B GENERAL CONTRACTOR TO PROVIDE .6" DEEP DEPRESSION FROM FINISHED FLOOR TO RECEIVE WALK-IN BOX FLOOR INSULATION AND FINISHED FLOOR. SEE WALK-IN BOX DETAILS.
- C GENERAL CONTRACTOR TO PROVIDE .6" DEEP DEPRESSION TO RECEIVE STAINLESS STEEL FLOOR TROUGH BY FOOD SERVICE EQUIPMENT CONTRACTOR. SEE FLOOR TROUGH DETAIL.
- D ARCHITECT TO SPECIFY MILLWORK, TRAVELER AND FRONT. REFER TO ARCHITECT'S DRAWINGS FOR DETAILS.
- E ARCHITECT TO SPECIFY #16 GALV. STAINLESS-STEEL CORNER GUARDS TO GENERAL CONTRACTOR FOR INSTALLATION.
- F GENERAL CONTRACTOR TO INSURE ALL WALLS ARE PROPERLY REINFORCED TO SUPPORT ALL WALL MOUNTED EQUIPMENT.
- G GENERAL CONTRACTOR TO INSURE WALL DEPTH IS SUFFICIENT TO RECEIVE CONTROL PANEL. (ITEM #---) PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR.
- H MILLWORK BASE SPECIFIED BY ARCHITECT TO ACCOMMODATE UTILITY ROUTING.
- I WALL TO BE FINISHED WITH A DURABLE, WASHABLE, NON-POROUS SURFACE. PAINTED DRY WALL IS NOT ACCEPTABLE.
- J DIVISION #8 TO PROVIDE EMPTY 6" DIA. METAL CONDUIT FOR RUN OF BEVERAGE LINES FROM SODA SYSTEM TO SODA DISPENSING LOCATIONS. ALL BENDS TO BE EAST SWEEP (NO 90 DEGREE BENDS).
- K FOOD SERVICE EQUIPMENT CONTRACTOR TO COORDINATE LOCATIONS OF ALL CEILING BLIND EQUIPMENT IDENTIFIERS. UTILITY BENDS, ETC. WITH GENERAL CONTRACTOR TO INSURE NO INTERFERENCE BETWEEN PIPING, CONDUIT, DUCTWORK, LIGHTS, ETC. AND SECTIONING OF FOOD SERVICE EQUIPMENT TO BUILDING SLAB/STRUCTURE OCCURS.
- L GENERAL CONTRACTOR TO PROVIDE CLEAR OPENING IN WALL TO RECEIVE STAINLESS STEEL WINDOW FLASHING. WINDOW FLASHING TO BE INSTALLED BY GENERAL CONTRACTOR. GENERAL CONTRACTOR TO INSTALL FOOD SERVICE EQUIPMENT CONTRACTOR TO COORDINATE. SEE DETAIL THIS SHEET.
- M ARCHITECT TO SPECIFY WALL PROTECTION MOUNTED @ 34" O.C. ABOVE FINISHED FLOOR.
- N ARCHITECT TO SPECIFY 3"x3"x48" HIGH "ACROBYN" CORNER GUARDS. COLOR AND PATTERN TO BE SELECTED BY ARCHITECT.
- O GENERAL CONTRACTOR TO PROVIDE CLEAR OPENING IN WALL TO RECEIVE HEATED AND/OR REFRIGERATED EQUIPMENT BY F.S.E.C. GENERAL CONTRACTOR TO ALLOW 1/2" CLEARANCE ON BOTH SIDES AND TOP(S) OF UNITS). F.S.E.C. TO PROVIDE ALL NECESSARY STAINLESS STEEL TRIM FOR BOTH SIDES OF WALL, UNLESS OTHERWISE DIRECTED BY ARCHITECT.
- P CONCRETE PAD BY GENERAL CONTRACTOR TO BE 6" HIGH AND NOTCHED FOR FLOOR DRAINS. ALL EXPOSED SURFACES TO BE FINISHED SAME AS FINISHED FLOOR. PAD TOPS TO BE SEALED AND WATERPROOF.
- Q CONCRETE PAD BY GENERAL CONTRACTOR TO BE 6" HIGH. ALL EXPOSED SURFACES INCLUDING TOP TO BE FINISHED SAME AS FINISHED FLOOR. TOP TO ACT AS FOOT REST FOR CASHIER.
- R VENTILATION DIVISION TO NOTE EXHAUST AIR GRILL REQUIRED IN THIS AREA TO AID HEAT/MOISTURE BUILD-UP.
- S WALL(S) TO BE LINED WITH "DURROCK" TILE BACKER BOARD, FULL HEIGHT. WALL FINISH TO BE SPECIFIED BY ARCHITECT.
- T STAINLESS STEEL WALL FLASHING. FURNISHED BY FSD CONTRACTOR.
- U REFRIGERATION LINE TO REMOTE REFRIGERATION UNIT.
- V ARCHITECT TO SPECIFY LOUVERED OPENINGS IN MILLWORK BASE CABINET FOR FLOW THROUGH VENTILATION OF SELF-CONTAINED REFRIGERATION SYSTEM. AT THIS LOCATION. REFER TO MANUFACTURER'S RECOMMENDATIONS.
- W COORDINATE FINISHED CEILING HEIGHT WITH OVERALL HEIGHT OF EQUIPMENT (ABOVE FINISHED FLOOR) AT THIS LOCATION.
- X FLOOR FINISH IN FLOORSLIP COOLER (ON GRADE) SPECIFIED BY ARCHITECT. AT MINIMUM, FLOOR TO BE LEVEL, SMOOTH AND SEALED.
- Y ACCESS FOR FLUSH WALL MOUNTED RETE FIRE PULL STATION.
- Z ARCHITECT TO ACCOMMODATE REMOTE ACCESS TO EQUIPMENT IN MILLWORK BASE CABINET PER MANUFACTURER RECOMMENDATIONS.



MECHANICAL REMARKS LEGEND

- M1 DUCTWORK SHALL BE CORROSION-RESISTANT STAINLESS STEEL AND SHALL BE SLOPED TO DRAIN BACK TOWARDS HOOD OR VENT.
- M2 ALL DUCT WORK PER NFPA66. ACCOUNT FOR CLEANOUTS AS REQUIRED.
- M3 REFER TO HVAC ENGINEER / MAKE-UP AIR DELIVERY GUIDELINES NOTE
- M4 REFRIGERATION SUCTION AND LIQUID LINES OF SIZE AND CAPACITY TO SUIT THE REMOTE APPLICATION TO BE PROVIDED AND INSTALLED BY THE F.S.E.C. ARCHITECT/ENGINEER TO ACCOMMODATE ROUTING FROM REMOTE CONDENSER LOCATION TO REFRIGERATED EQUIPMENT LOCATION. F.S.E.C. TO COORDINATE INSTALLATION WITH GC.
- M5 REFER TO MANUFACTURER'S PRELIMINARY SHOP DRAWINGS.



BUILDING WORKS SYMBOLS/NOTES

- NON-COMBUSTIBLE WALL
- MILLWORK BASE BY ARCHITECT
- FINISHED CONCRETE PAD - FOOT REST HEIGHT AS NOTED
- FLOOR DEPRESSION - DEPTH AS NOTED BELOW FINISH FLOOR, SMOOTH & LEVEL
- CORNER GUARD

LEGEND - MECHANICAL CONNECTIONS

- EXHAUST DUCT CONNECTION
- MAKE-UP AIR DUCT CONNECTION
- DIRECT VENT, ATMOSPHERIC
- EXHAUST AIR CEILING GRILL

NOTE TO HVAC ENGINEER:
 MAKE-UP AIR THAT IS NOT INTEGRAL TO THE EXHAUST HOOD SHOULD BE PLANNED AS FOLLOWS:
 NO DIFFUSERS TO EXCEED 150 FPM FACE VELOCITY WITHIN 6'-0" OF THE HOOD FROM ALL SIDES AND NO DIFFUSERS CLOSER THAN 15'-0" ALL SIDES IF THE VELOCITY IS ABOVE 300 FPM.
 MAX VELOCITY OF MUA FROM TRANSFER AIR, DIFFUSERS, ETC. NOT TO EXCEED 75 FPM AT VENTILATOR TIP CROSS. DRAFTS FROM WINDOWS, HALLWAYS, OPENINGS NOT TO EXCEED 50 FPM.

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.

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Professional Seal

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

Sheet Title: **KITCHEN SPECIAL CONDITIONS PLAN**

Job No.	Date
2019-1028	06-24-21

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

Sheet No. **KA-4**