

Sheet Issue Current Revision
Date Revision Description Sheet Number COVER SHEET & INDEX 02.24.2023 PR 022 GENERAL SPECIFICATIONS 1 of 3 02.24.2023 GENERAL SPECIFICATIONS 2 of 3 02.24.2023 GENERAL SPECIFICATIONS 3 of 3 02.24.2023 CUSTOM CONSTRUCTION DETAILS 02.24.2023 CAF'E EQUIPMENT PLAN & SCHEDULE 02.24.2023 02.24.2023 PR 022 CAF'E ELECTRICAL PLAN & SCHEDULE PR 022 02.24.2023 CAF'E PLUMBING/MECH PLAN & SCHEDULES CAF'E ELEVATIONS 02.24.2023 PR 022 MANUFACTURES EXHAUST HOOD DRAWINGS 02.24.2023 MANUFACTURES EXHAUST HOOD DRAWINGS 02.24.2023 02.24.2023 MANUFACTURES EXHAUST HOOD DRAWINGS 02.24.2023 MANUFACTURES EXHAUST HOOD DRAWINGS MANUFACTURES EXHAUST HOOD DRAWINGS 02.24.2023 02.24.2023 MANUFACTURES EXHAUST HOOD DRAWINGS MANUFACTURES EXHAUST HOOD DRAWINGS 02.24.2023 MANUFACTURES EXHAUST HOOD DRAWINGS 02.24.2023 MANUFACTURE CONVEYOR DRAWING 02.24.2023 MANUFACTURES WALK-IN DRAWINGS 02.24.2023

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COVER SHEET &

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DESCRIPTION OF WORK

- Extent of foodservice equipment work is indicated on drawings and by provisions of this section, including schedules, equipment specification sheets and manufacture data sheets and associated with either drawings and/or this section.
- Refer to Division 22 sections for required drain traps, steam traps, atmosphere vents, valves, pipes and pipefittings, ductwork, and other materials necessary to complete mechanical hookup of foodservice equipment.
- foodservice equipment.
- Refer to Division 6 sections for millwork, tops, sneeze guards, wood counters, service stations, hutches, bar tops, counter die walls, and all other special millwork conditions as noted on drawings and/or in specifications; not work of this

Refer to Division - 26 sections for wiring, disconnects, and other materials necessary to complete electrical hookup of

RELATED WORK

See Appendix D for itemized equipment specifications and manufacture data sheet for all itemized equipment identified on the drawings and schedule.

WORK INCLUDED 1.3

- Cooperate in every way with other contractors in order that whole installation may result in the highest grade possible.
- Furnish all valves, faucets, reducing pressure valves, relief valves, sink wastes, tailpieces, strainer, back flow preventers and other specialty items as required for proper operation of specified equipment and as hereinafter specified, and included in this work.
- Make all necessary cut-outs and knock-outs where required on equipment to accommodate electrical receptacles, switches or other electrical outlets and equipment, together with such cut-outs as required for passage of gas or
- Stack and remove rubbish waste material, crating, etc., resulting from work and not needed, keeping the premises at all times in a satisfactory condition. Upon completion of the installation, thoroughly clean all equipment so that it is ready for use by owner.
- All refrigeration work required to provide for a complete installation of all specified items. To include all piping, all insulation of suction lines, all heat tracing of freezer drain lines, all hangers as required. See Section 114000, 3.05 for additional requirements.
- Furnish and install stainless steel riser ducts fully welded (seamless) from dishwasher exhaust connection to a point 6"
- above ceiling for connection to exhaust system by mechanical contractor. THE CONTRACTOR PERFORMING THIS WORK SHALL be factory certified for handling and installation of Corian
- products when required.
- provide fire stops as required to meet local building codes.
- THE CONTRACTOR PERFORMING THIS WORK is to coordinate with the Owners Vendor/Supplier of the bulk CO2 System for location, piping valves, tanks, fills, connectors, regulators to run a functioning system. The Owners Vendor of the bulk CO2 System is to furnish and pull the lines from the fill station, to the tanks, to the beverage pump rooms.

Furnish and install all beverage raceways and conduits as specified to include all floor, wall and ceiling penetrations and

- Refurbishment of existing equipment: To clean and remove all grease and debris, internal and external. Replace all gaskets, trim strips. Verify proper operation by actually connecting unit and verifying operational status.
- The contractor performing this work is to provide architect, construction manager and or general contractor with all requirements for wall and ceiling mounted equipment and other supports as required to include dimension location plan.
- Repair of all damage to building resulting from work of this section.

SUBCONTRACTORS

See General and Supplementary Conditions for requirements of subcontractors, or as specifically specified in 114000.

QUALITY ASSURANCE

- All specially fabricated equipment is to be fabricated by a reputable custom fabricator, who is listed with the National Sanitation Foundation, and has been in business for at least 5 years as a manufacturer of equipment of the type
- Bids must be based on equipment of manufacturers specified. See equipment specification sheets.
- As areas of work are substantially complete, the firm responsible for the design documents shall provide a punch list of work to be completed for the responsible contractor to correction and or completion within 10 working days.

CODES AND STANDARDS

- NSF Standards: Comply with applicable National Sanitation Foundation (NSF) standards and recommended criteria. Provide each principal item of foodservice equipment with a NSF "Seal of Approval."
- UL Labels: Where available, provide UL Labels on prime electrical components of foodservice equipment. Provide UL recognized marking" on other items with electrical components, signifying listing by UL, where available.
- ANSI Standards: Comply with applicable ANSI standards for electric powered and gas-burning appliances, for piping to compressed gas cylinders, and for plumbing fittings including vacuum breakers and air gaps to prevent siphonage in water piping.
- NFPA Codes: Install foodservice equipment in accordance with the following National Fire Protection (NFPA) Codes: 1. NFPA 54 - National Fuel Gas Code
- 2. NFPA 70 National Electrical Code 3. NFPA 96 - Removal of Smoke and Grease-Laden Vapors from Commercial Cooking
- ASME Boiler Code: Construct steam generating and closed steam heating equipment to comply with American Society of Mechanical Engineers (ASME) Boiler and Pressure Vessel Code; Section IV for units not exceeding 15 psi or 250
- Health Code: Install foodservice equipment in accordance with local health department applicable regulations. Rulings and interpretations of the state and local enforcing agencies shall be considered a part of the regulations and shall include fees for licensing of equipment and necessary signatures and notaries on foodservice drawings as may be

GENERAL RELATED CONDITIONS

- In each item of equipment hereinafter specified under the "Schedule of Items of Equipment," these specifications shall only identify each respective item by name and number, as well as list various component parts provided for same. Therefore, it shall be intended that these respective items and their component parts shall be of material (mounted where applicable) constructed and furnished in strict accordance to that described in the general specifications for these items and integrally constructed where applicable.
- It shall also be intended that where buy-out (pre-fabricated) items are specified, same shall be definitely furnished with all the accessories as normally furnished by manufacturer for these items. Also in strict accordance with current manufacturers engineering data sheet for each respective item.

EXAMINATION OF PLANS AND SPECIFICATIONS, INTERPRETATIONS

- Plans and specifications are furnished for the use of the contractor responsible for the work preparing an itemized cost estimate and indicate the design intent of the project.
- All discrepancies such as but not limited to drafting errors, quantities, descriptions, utilities information, model numbers, etc., are to be addressed in the form of a written RFI to the Architect of record.
- Interpretation of this documents in section 140000 and all foodservice drawings is the sole responsibility of the author of this specification section

COORDINATION

and the Foodservice Consultant.

- It shall be the responsibility of the CONTRACTOR PERFORMING THIS WORK to keep up to date with progress made in the field and installation of all necessary utility roughins required to accommodate all equipment specified, and as shown on drawings, and to make as many visits to the job site as is necessary to check and assure that all roughins are being properly installed to accommodate this equipment
- THE CONTRACTOR PERFORMING THIS WORK is responsible for the field verification and coordination of delivery access into and through the construction site. Verifying clearances, access points, sizes and weight of elevator restrictions for all foodservice equipment. If necessary, the contractor performing this work is to modify foodservice equipment to fit and reassemble once the equipment gets to its final location.
- CONTRACTOR RESPONSIBLE FOR THIS WORK is to cooperate with all trades so that the end results of his work will be a satisfactory, approved and accepted installation. Written reports of each visit shall be sent promptly to the Architect

PART 1 - GENERAL

- Progress of construction is of paramount importance in executions of this project. CONTRACTOR RESPONSIBLE FOR THIS WORK is to carry out his work so that no delay in the completion of this project is incurred CONTRACTOR RESPONSIBLIE FOR THIS WORK is to procure all specified equipment and coordinate installation as required by project schedule.
- MODIFICATIONS/RESET OF EXISTING EQUIPMENT (IF ANY)
 - All equipment noted in the specification as "Existing/Reset" shall be modified and relocated as specified and shown on
 - Bidders shall carefully examine the specifications and projects site including location and condition of existing equipment to determine cost for each "Existing/Reset" and "Existing/Modify" item to cover removal, modification (including materials), and transportation to site, cleaning, inspection for damage, repair and resetting. Coordinate locations of existing equipment with owner.
 - Each "Existing/Reset" item shall be clean, in good repair and operable when reset.

RESERVATIONS AND CONDITIONS

- It is the intent of this specification to complete the installation of all equipment covered herein in all phases ready for operation. Contractor shall carefully examine the plans and the specifications for building construction contracts and determine there from the extent of his operations in all respects. All labor and materials not included in building construction contracts necessary to accomplish this intent are hereby included in this contract.
- CONTRACTOR RESPONSIBLE FOR THIS WORK shall attend first job meeting and subsequent job meetings when required for purpose of coordinating his work with other trades.
- All equipment shall be received at the building fully protected. It will be the responsibility of the CONTRACTOR RESPONSIBLE FOR THIS WORK to protect the equipment until completely installed and accepted.
- CONTRACTOR RESPONSIBLE FOR THIS WORK shall do all things and furnish all material necessary to carry out the full intent and meaning of these specifications.
- All labor and materials required by the building trades necessary to accomplish this intent are hereby included in the appropriate trade contract.

SUBMITTALS: Product Data, Utility Rough-In Drawings, Shop Drawings

- In addition to the following requirements, see Division 1
- CONTRACTOR RESPONSIBLIE FOR THIS WORK is to procure all specified equipment and coordinate installation as required by project schedule. Manufacturer's name, cuts, descriptive data, rated capacities and other information necessary for approval before ordering or purchasing. All cuts are to be accompanied by a lead sheet marked with item number, electrical, plumbing and mechanical characte 2. All item numbers are to be represented in the specification book to include spare numbers, fabricated items, items by
- 3. Specification book is to be an original document produced by the CONTRACTOR RESPONSIBLE FOR THIS WORK and cannot contain photocopies of contract document 4. Equipment specification books are to be furnished to Architect for approval before ordering or purchasing.
- CONTRACTOR RESPONSIBLE FOR THIS WORK is to submit Rough-in Drawings consisting of the following: 1. All submissions for review and approval will be based on the published project schedule and submit to Architect (required amount of shops established in Section 01330).
- All Drawings are to be in 1/4" scale. 3. Rough-in drawings showing locations of mechanical, refrigerant piping, plumbing, steam and electrical connections with elevations and sections of special equipment for use of respective trades, masonry bases, housekeeping pads,

depressed floors, positions of walls, requirements for ceiling hangers and any and all special information necessary for

- complete and correct correlation of various trades and satisfactory installation of all equipment shown on drawings. CONTRACTOR RESPONSIBLE FOR THIS WORK is to submit Shop Drawings consisting of the following: Shall submit fabrication shop drawings, prior to fabrication, to the architect for approval by JME Hospitality (see Division 01300 for amount of sets required). 3/4" scale shop drawings showing plan and elevations, 1 1/2" scale sections
- covering all fabricated items of work, drawings are to show location of equipment to be coordinated with item. (Example: Boosters mounted to underside of dishtables. Garbage disposals under sink compartment. The verbiage "by others" is not acceptable and should be defined by trade.) 2. Is responsible for all field coordination prior to fabrication of custom equipment (and purchase and delivery of buy-out
- If information requested above has been provided by Foodservice Consultant for purpose of expediting the project, the CONTRACTOR RESPONSIBLE FOR THIS WORK shall review all drawings and fully coordinate information provided with the equipment being provided and address all discrepancies and/or drafting errors so that the project is not
- All submittals should be provided electronically. After all review comments and approvals are completed, submittals will be sent back for distribution, (as specified by Division 01300 of General Specifications), electronically.
- Foodservice submittal documents are to be signed by CONTRACTOR RESPONSIBLE FOR THIS WORK to indicate they have been reviewed and coordinated with submittals by electrical, plumbing, mechanical, millwork or other trades. and meet all contract requirements. Foodservice Submittal Documents, which are not stamped and approved by CONTRACTOR RESPONSIBLE FOR THIS WORK, will be returned to the CONTRACTOR RESPONSIBLE FOR THIS WORK as "NOT REVIEWED". The CONTRACTOR RESPONSIBLE FOR THIS WORK will be required to resubmit after review, as stated above.

1.13 BASE BIDS AND SUBSTITUTIONS

- Base bids shall be for furnishing all equipment and material as specified. Failure to furnish bids exactly as specified may disqualify bidder. However, bidders may quote on substitute products by listing them on a separate line in the bid form and the additional cost or credit. All potential substitutions shall be submitted for approval or rejection prior to the submission of bids. All requests must be submitted five (5) working days prior to bid date. No substitution after the bid date will be accepted.
- Acceptance of proposed substitution is entirely at the discretion of Owner or his Representative, and subject to the following qualifications: 1. Equal in quality of materials used, in structural strength and details of construction.
- 2. Equal in performance, in productivity, size, and utility requirements. 3. Equal in finish, or in characteristics permitting specified finish to be applied.
- 4. Availability of replacement parts and maintenance service.
- The cost of all proposed substitutions shall include all money required to incorporate the substitutions into the project to include design fees if they apply.

Late requests for additional monies for substitutions will not be considered.

- Any variation or modification shall be the sole responsibility of the CONTRACTOR RESPONSIBLE FOR THIS WORK.
- The CONTRACTOR RESPONSIBLE FOR THIS WORK shall be responsible for all costs associated with the substituted item involving extended review by the Foodservice Consultant, Architect, Engineer, Interior Design consultant and any and all additional parties involved. Costs are to be totaled and deducted from subsequent requests for payment until the total cost has been paid to the appropriate parties.

SAMPLES 1.14

> CONTRACTOR RESPONSIBLE FOR THIS WORK shall supply the Architect or his designee with samples of fabricated equipment, such as corner of table with a rolled or inverted "V" edge, corner of dish table, overshelf, drawer assembly, table leg with foot and gusset, etc. In place of this requirement, CONTRACTOR RESPONSIBLE FOR THIS WORK can provide locations within a 50-mile radius of this project where Foodservice Consultant can physically inspect actual items of fabrication.

MAINTENANCE DATA: 1.15

- Submit for approval for Owner's use, six bound sets and one electronic version of operating and maintenance instructions containing complete description, wiring diagrams, operating data and other information pertaining to the proper operation and up-keep of the various items of mechanical equipment having motors or other moving parts.
- Include names, addressed and telephone numbers of authorized service agencies for all items with mechanical

DELIVERY, STORAGE, AND HANDLING:

- Deliver foodservice equipment in factory-fabricated containers designed to protect equipment and finish until final installation. Make arrangements to receive equipment at project site, or to hold in warehouse until delivery can be made to job site. Coordinate all site deliveries with construction manager.
- Store foodservice equipment in original containers, and in location to provide adequate protection to equipment while not interfering with other construction operations.

PART 1 - GENERAL

Handle foodservice equipment carefully to avoid damage to component enclosures, and finish. Do not install damaged foodservice equipment; return damaged components to equipment manufacturer, and replace as required.

1.17 UTILITIES AVAILABLE:

- Electric Voltage: 120/208/480 volt, 60 cycle, 1 & 3 pH., 4 wire.
- Water Pressure: 40 to 50 pounds, Plumbing Contractor is to provide pressure reducing devices applicable to the

Hot Water: 140 degrees, unless otherwise specified.

CONTRACTOR RESPONSIBLE FOR THIS WORK is to verify all utilities and order correct utilities as a part of the

GENERAL CHARACTERISTICS OF ELECTRICAL EQUIPMENT:

Electrically operated equipment is to be listed by Underwriters Labs., Inc. Motors: Up to an including 1/2 H.P., shall be 120/60/1.

Motors: over 1/2 H.P., 208/60/3, unless otherwise noted.

Ranges, food warmers, etc., over 1.5 k.w., 208/60/3, unless otherwise specified. Electrically heated equipment, etc., 1.5 and under, 120/60/1.

Single phase. Electrical plug-in units with 3 wire cords; 3 wire cap

Three phase. Electrical plug-in units with 4 wire cords; 4 wire cap.

Motor driven equipment: equipped with starting switch

Motors: equipped with overload protection.

- Wiring on fixtures, including operating switches and pilots, furnished by CONTRACTOR RESPONSIBLE FOR THIS
- Submit in writing to Architect for approval, schedule showing proposed electrical characteristics of each piece of quipment and disconnect means provided.
- Punch holes for and install hood lights and concealed conduits, however, interconnection of same, including control switch, wiring, etc., by the assigned contractor.

PART 2 - PRODUCTS

GENERAL:

- Equipment installed for test purposes shall not come within the category of successful commercial operation.
- Architect and/or Foodservice Consultant shall be privileged to inspect material and fabrication at the CONTRACTOR RESPONSIBLE FOR THIS WORK's facilities at any time.
- Before proceeding with shop work, CONTRACTOR RESPONSIBLE FOR THIS WORK is to coordinate with General Contractor and do field measurements. Where required dimensions are not immediately obtainable and delay in waiting for these dimensions would cause work to be seriously delayed, the matter shall be referred to Architect for a decision. In obtaining measurements, CONTRACTOR RESPONSIBLE FOR THIS WORK shall consider work requirements of

other trades, and equipment designed and fabricated to provide necessary clearance for surrounding and adjoining

- CONTRACTOR RESPONSIBLE FOR THIS WORK is responsible for making any and all necessary adjustments to complete his work in a workmanlike manner, as approved by JME Hospitality. Dimensions as indicated on drawings and specifications are approximate, and are to be adjusted if and where necessary to suit job conditions and field
- Tops of tables, shelves, tops and exterior panels of cabinets, counters, doors, and drainboards. etc., to be constructed of a single sheet of metal. Where size of equipment requires more than one sheet of metal, sheets butt joined with joints continuously welded full length. No joints less than 18" from an edge or end of a piece of equipment. In addition, all joints shall have battens or stiffeners welded to jointed material, ground smooth and polished.
- Appliances of rigid construction are to be free from objectionable vibration and quiet in operation.
- Electrical heating elements shall conform to latest standards of National Electrical Manufacturer's Association and Underwriters Labs., Inc., where applicable standards have been set up by such agencies.
- Motors of ample power to operate machines for which designated under full load operating conditions without exceeding nameplate ratings. Horsepower requirements on driven equipment determined by manufacturer, based on normal operation of maximum capacity. Provide access and ventilation as required.
- Motors drip-proof, splash proof or totally enclosed type, having two-hour duty cycle and ball bearings (except small timing motors which may have sleeve bearings). All motors shall have windings impregnated to resist moisture. Motors located where adjacent to deposits of dust, lint, etc., totally enclosed type.
- All manufacturer purchased items (buyout items) shall have all exposed exterior surfaces finished with type 304, #4 finish, stainless steel panels. Any questions are to be referred to JME Hospitality for clarification.

All pre-manufactured equipment shall be NSF and UL approved and display the proper identification

QUALIFIED FABRICATORS

4. Classic Stainless 214-467-8700

- Qualifications: Minimum five (5) years' experience in similar work and listed with the National Sanitation Foundation
- Authorized Equipment Fabricators: The following companies are approved custom stainless steel equipment fabricators; request for substitutions can be made per Section 01600. 1. Carbone Metal Fabricators 888-806-4263 2. All Southern Fabricators 800-878-2732 3. Stainless Fixtures 909-622-1615

Sinks that are integral with drainboards shall be fabricated and constructed of same gauge and material as drainboard

Sinks that are integral with table or counter tops may be fabricated or die formed. 1. Fabricated sinks shall be of same gauge and material as top.

2. Die formed sinks shall be not less than 18 Ga. stainless steel.

- All interior vertical and horizontal corners shall be NSF coved. Partitions between adjacent sink compartments shall be continuously welded radius top closure.
- Exterior front of multiple compartment sinks shall be continuous.

5F-1SLX08A, or approved equal, unless specified otherwise.

5AFL112 12" spout, or approved equal, unless specified otherwise.

3. All pre-rinse assemblies shall be polished chrome plated

Bottom of all sink compartments shall be pitched to insure complete drainage to waste opening.

WASTES AND OVERFLOWS:

Sinks to have T&S B-3950 lever waste with stainless steel strainer and brass reducer, or equal, unless otherwise specified. to be furnished by KEC and installed by CONTRACTOR RESPONSIBLE FOR THIS WORK.

WATER INLET LOCATION:

to prevent such siphoning.

Located in all cases above the positive water level to prevent siphoning of liquid into water system. Wherever conditions require water inlet below such level, a suitable type of vacuum breaker shall be placed on fixture and form part of same

1. Deck mounted mixing faucet assemblies shall be T&S 5F-8DLS12A with 12" swing spout and w/ B-0199-01-F10 low lead Aerator 1.0 gpm, or approved equal, unless specified otherwise. 2. Splash mounted mixing faucet assemblies for pot sinks shall be T&S B-0231 with 12" swing spout w/ B-0199-01-F10 low lead Aerator 1.0 gpm, or approved equal, unless specified otherwise. . Splash mounted mixing faucet assemblies for preparation and utility sinks shall be T&S B-0231-02 with 12" swing spout w/ B-0199-01-F10 low lead Aerator 1.0 gpm, or approved equal, unless specified otherwise.

5. All faucet assemblies shall be polished chromium plated Pre-Rinse Assemblies 1. Splash mounted pre-rinse assemblies for dishtables shall be T&S B-0133 with wall bracket B-0109-01, or approved equal, unless specified otherwise. 2. Splash mounted pre-rinse assemblies for pot sinks or prep tables shall be T&S B-0133 with wall bracket B-0109-01 and

4. Single filler faucets, when specified or shown, for hot food units, bain maries and steam tables, shall be T&S

PITCH AND DRAINAGE: Wherever a fixture is used with waste or drain outlet, surface shall have distinct pitch towards outlet. Drainboards and tables that contain or adjoin sinks shall have a definite pitch towards sinks. Where necessary, surfaces creased and grooved to give a definite pitch.

SANITATION:

All custom built equipment constructed in accordance with standard No. 2 of National Sanitation Foundation Testing Laboratory, manufactured by a company approved by said Foundation and carrying their stamp of approval. CONTRACTOR RESPONSIBLE FOR THIS WORK must have "Registered" numbered seal on NSF approval. All refrigerated equipment is to meet NSF7 standard and be labeled accordingly.

MATERIALS USED FOR CUSTOM FABRICATION

all doors; all keyed alike unless specified otherwise.

Fabricated items are to be of all stainless steel construction, including legs frame, back and sides unless specified otherwise. Stainless Steel: All new, first grade material; gauges as specified or shown; 18-8, type 304, No. 4 finish, ASTM A 167.

1. Locks: All metal cabinet doors and drawers shall be furnished with Component Hardware cylinder locks model P30-4750, model P30-4782 or approved equal, all keyed alike unless specified otherwise. CONTRACTOR RESPONSIBLE FOR THIS WORK to coordinate with owner's needs. 2. All wood cabinet doors and drawers shall be furnished with Component Hardware cylinder locks model P30-4750, or approved equal, all keyed alike unless specified otherwise. 3. All refrigerated and heated cabinets of the reach-in and roll-in type shall be furnished with heavy-duty cylinder locks on

4. Catches: For all cabinet doors, shall be Component Hardware model M30-5920 self-aligning Magnetic, or approved equal, unless specified. Doors and Drawer Pulls: a) For metal cabinet doors and drawers shall be stainless steel round recessed type, Component Hardware model P60-1010, or approved equal, unless shown or specified otherwise.

b) For metal sliding doors, shall be stainless steel recessed type Component Hardware model P62-1014, or approved

equal, unless shown or specified otherwise.

Hinges for metal cabinet doors shall be heavy-duty concealed pivot hinge of stainless steel or cadmium plated, unless shown or specified otherwise 2. Hinges for wood cabinet doors shall be heavy-duty concealed pivot hinge to harmonize with cabinet finish, unless shown or specified otherwise.

Casters shall be heavy duty Component Hardware Series CMS (expanding stem), CMP (plate), CMT (threading stem), or approved equal, medium duty, bright zinc or chrome plated, ball bearing type with grease-proof rubber, neoprene or polyurethane tires. Wheels shall be 5" in diameter with minimum width treads of 1-1/4" and a minimum load capacity of 250 pounds per caster. Furnish with wheel brakes and Component Hardware C60-Series, or approved equal, rubber

All hardware shall be identifiable for manufacturer.

Stainless Steel Wall covering

PART 2 - PRODUCTS

Where required, wall covering shall be of 20 Ga. stainless steel affixed to wall with heavy-duty, heat resistant adhesive. Covering shall be fabricated from maximum width sheets for minimum amount of vertical joints and shall be sealed with Component Hardware model M90-1012 NSF listed aluminum colored silicone sealant, or approved equal, and capped with one inch wide "T" molding, without exposed screws or fasteners. Continuous layer of adhesive to be applied with a 1/4" notch trowel. Where wall flashing includes capping of wall ends, capping shall be fabricated from 16 Ga. stainless steel. Extend from unfinished floor, behind cove base to 6" above finished ceiling or as specified.

EQUIPMENT CONSTRUCTION AND STANDARDS:

REFRIGERATORS AND REFRIGERATION UNITS:

GI refers to "Galvanized Iron;" and FD refers to "Floor Drain."

Where initials SS are used, they refer to "Stainless Steel;" CP refers to "Chrome Plated;" NIC refers to "Not In Contract;"

All refrigerated equipment, refrigerators and freezers, shall be started and adjusted to maintain required temperatures, charged with approved CFC free refrigerant, DuPont 134A, or 404A as required. All refrigerators are to meet current NSF7 standard and be labeled as such

All reach-in refrigerators, freezers, hot food warmers, etc., to have keyed-alike locks with additional locking hasps. CONTRACTOR RESPONSIBLE FOR THIS WORK must request this at time of placing order to avoid correction at a later date at CONTRACTOR RESPONSIBLE FOR THIS WORK's expense.

CONTRACTOR RESPONSIBLE FOR THIS WORK is to provide one year's free service for all types of refrigerators and refrigeration equipment. Free service furnished for period of guarantee on all compressors, unit coolers, controls, etc., same to include adjustments and repairs, irrespective of cause, whether mechanical, operational or manufacturing - at no additional cost to Owner. Five (5) year warranty provided on all compressors

Undercounted Refrigerators

1. Outer casing shall be constructed of 18 Ga, steel, inner lines shall be of 20 Ga, stainless steel with #2B finish, unless 2. Refrigerator shall be fully insulated with 2" minimum thickness of urethane or Styrofoam between outer casing and inner

unless shown otherwise, molded gray vinyl latex door gasket shall be attached to perimeter of doors with concealed

liner at top, bottom and sides, including doors. 3. Entire perimeter of door opening shall be faced with 1/8" black Bakelite thermal breaker strip approximately the width of mullion. Breaker strip at doorsill shall be faced with 16 Ga. stainless steel. 4. Door shall be constructed with 18 Ga. stainless steel outer casing and 20 Ga. stainless steel, #2B finish, inner lining,

5. Drawer fronts shall be of same materials as specified for doors. Insulation shall be of same material as used in refrigerator walls and shall be a minimum of 1" in thickness. Drawers shall be provided with Component Hardware

model P60-1010, or approved equal, flush style pulls. 6. All refrigerators shall be furnished with one 40 watt incandescent appliance light bulb and socket for each mullion connected in parallel with automatic door switch mounted in each door opening; full set of Component Hardware/Keil

T21 Series stainless steel removable pilasters and Component Hardware/Keil T30 Series stainless steel shelf clips, or approved equal, for each wire shelf per compartment; one Component Hardware/Keil T19-6142, or equal, exterior reading, flush mounted dial type thermometer with-40 to +60 degree F. Range. 7. All electrical wiring, including service for built-in evaporator coil fan shall be run in flexible conduit within refrigerator walls

and shall terminate in external J-box mounted on end or rear of refrigerator cabinet in an accessible location for final 8. Hardware for doors shall be Component Hardware/Keil R42-288X Series self-closing, edgemount hinge and Component Hardware/Keil R25 Series cylinder-locking, magnetic latch, or approved equal, (all locks keyed alike). 9. Where cutouts in refrigerator tops are specified shown on detailed drawings, raw edges of cut metal and insulation shall be covered with stainless steel sleeve. Counter top shall be turned down into opening to overlap sleeve with thermal barrier installed between. A stainless steel expanded metal guard shall be furnished for the full length and width of opening, with sides attached to underside of refrigerator interior, with closed bottom of guard located 6-1/2 inches below

Remote refrigeration system rack systems are to include but are not limited to the following items: 1. This complete operation system to have a factory mounted and pre-wired control panel integral with the rack. Panel to have main disconnect switch, compressor circuit breakers, fuses, contactors and time clocks wired for single point

2. System to include compressors, evaporators, refrigerant and refrigeration piping, controls and accessories required to

1-5/8 O.D. 16 Ga. stainless steel tubular-type with stainless steel bullet shaped feet having minimum vertical adjustment

Gussets welded to 14 Ga. stainless steel 4" X 1" channels to underside on which they appear, coved finish. Crossrails

2.11 LEGS AND CROSSRAILS:

> of 1-1/2" without showing threading or adjusting bolts. Feet fully enclosed on bottom. Adjustment of feet by means of a threaded shank attached to foot and screwed into a properly secured threaded member inside of leg. Construction of leg such that it shall fit over shank of foot so no liquid or other material can work their way into legs or foot. Tops of legs attached to Component Hardware model A18-0206-C enclosed conical gussets of 14 Ga. stainless steel.

1-1/2" O.D. 14 Ga. stainless steel coped and welded to legs approximately 10" A.F.F. or as specified.

same as heretofore described for back of sink, and having 3" high curbing at front and ends not adjacent to walls and finished with integral 1-1/2" diameter 180 degree roll, unless otherwise specified.

DRAINBOARDS:

Drainboards continuously welded to sinks. Drainboards 30" long or less shall have 1-1/2" 16 Ga. stainless steel tubular braces secured to underside near front and

14 Ga. stainless steel full width of sink carried up approximately 12" at back and where adjacent to wall and finished

welded to stainless steel gusset at leg anchor. All others to have legs and cross bracing with full length and width

undershelf as specified for tables.

TABLES WITH BAKER TOPS

TABLES WITH STAINLESS STEEL TOPS: Tops of 14 Ga. stainless steel 1 piece construction with all edges turned down into 2" integral 180-degree roll with all

Table tops thoroughly cross-braced with 4" X 1" stainless steel channel stiffeners 14 Ga. welded to underside. All cross braces spaced not over 24" o.c.

corners rounded to 2" radius forming a bullnosed corner. Corner welded and polished smooth.

Tabletops adjoining walls shall have back splash carried up approximately 6" and returned 1", down 1" at top and ends. Intersections of table top and raised edge coved to 3/4" radius.

1-5/8" OD tubular frame construction with fixed shelf at 10" AFF on 1" tubular cross rail as specified.

Top to be constructed of 3" thick maple hard wood with 4" x 1" stainless steel channel sub frame connected to base.

1-5/8" OD tubular frame construction with fixed shelf at 10" AFF on 4" x 1" stainless steel channel sub frame fully welded Backsplash to be 6" high x 1" thick maple hard wood with 3/4 cove at table juncture where required on all tables butted

TABLES WITH BUTCHER TOPS 2.15

Top to be constructed of 1-1/2" thick white poly cutting surface with 4" x 1" stainless steel channel sub frame connected 1-5/8"OD tubular frame construction with fixed shelf at 10" AFF on 4" x 1" stainless steel channel sub frame fully welded

Back splash to be 6" high x 1" deep stainless steel with 3/4" cove and 3" stainless steel flat surface.

Top to be removable for cleaning.

OVERSHELF: 2.16

16 Ga. polished stainless steel with all edges turned down and finished in a 1-1/2" diameter 180-degree roll - corners bullnosed, welded one piece construction Shelves supported by 1-1/4" O.D. 14 Ga. stainless steel tubular uprights, tapered at top and flared at bottom, secured to top with Component Hardware J57-7125 expanding fastener system, or approved equal. Uprights spaced approximately 42" on center not to interfere with tabletop proper. When uprights are located in other areas in addition to

UNDERSHELVES:

16 Ga. polished stainless steel full length and width of table with all edges turned down into 2" wide channel. In way of table legs, shelf notched to fit with Component Hardware A37 Series undershelf brackets in a neat, workmanlike manner to eliminate unsanitary crevices. Undershelves reinforced on underside with welded 4" X 1" longitudinal channels of 14 Ga. stainless steel. All signs of welding on shelf surface to be removed.

exposed edges with corners bullnosed, welded. Top secured to counter base by means of concealed stainless steel

hairline joints. Panels and trim secured to interior framing by means of concealed welded studs, nuts and washers.

CAFETERIA COUNTER: 2.18 Of size and shape as shown. Top of 14 Ga. polished stainless steel rolled down in a 2" diameter 180-degree roll on all

each end of table then they shall be cantilevered.

Base constructed with interior framing of 1-1/2" X 1-1/2" X 1/8" stainless steel angle with all joints welded. Angle framework concealed on the interior with 18 Ga. polished stainless steel sheathing. Exterior facing of base cabinet and ends to have sheathing of Formica paneling laminated to 3/4" thick solid core, exterior grade marine plywood, color of paneling selected by Architect. Each panel approximately 4'0" long, full height of counter and splined

Interior of all available space provided with bottom and intermediate shelf of 16 Ga. stainless steel turned up approximately 2" at rear and ends, and down 1-1/2" in 1/2" channel shape at front.

studs, nuts and washers. Angle frame under top sheathed with sound deadening material.

Mounted on Component Hardware A48 Series 6" high Stainless steel adjustable legs or casters as specified.

801 South Spring Street

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McClelland Consulting Engineers, Inc. 1580 E STEARNS ST FAYETTEVILLE, AR 72703

115 ST. JOHNS PLACE BROOKLYN, NY 11217 P: 917.553.5586 STRUCTURAL

P: 479.443.2377

LANDSCAPE

900B SOUTH WALTON BLVD, STE 27 BENTONVILLE, AR 72712 P: 479.407.0945 MEPF + LOW VOLTAGE Henderson Engineers

8345 LENEXA DRIVE, STE 300

Martin/Martin Consulting Engineers

SUSTAINABILITY 224 SOUTH MICHIGAN AVENUE CHICAGO, IL 60604 P: 312.360.4121

TWO TWELVE

SIGNAGE + WAYFINDING

236 W. 27th ST., SUITE 802

I ENEXA. KS 66214

P: 913.660.6187

NEW YORK, NY 10001 P: 212.254.6670 FOOD SERVICE JME HOSPITALITY 9595 SIX PINES DR., SUITE 8210 THE WOODLANDS, TX 77380 P: 609.641.2222

WATER FEATURES

ANAHEIM, CA 92806

P: 714.637.4747 IRRIGATION WC3 DESIGN 11A ROBINSON MANOR BLVD. MCKEES ROCK, PA 14136 P: 844.231.7042

2150 S. TOWNE CENTER, SUITE 100

PSW Job Number:

Bentonville, AR

100% CD

Issue Date:

NUMBER DATE DESCRIPTION

REVISIONS

GENERAL

FS01-0.0.0A

PART 2 - PRODUCTS - CONTINUED

- All openings in top flanged downward approximately 1" around their entire perimeter. Top cut out for and provided with
- 2.19 TRAY SLIDE:
 - Of size, shape, hereinafter specified and/or shown on drawings, installed where shown, 1'-0" wide, 1" O.D. tubular stainless steel construction with 4 tubes. Provide with Component Hardware J19-4964 8-Ga. stainless steel four-rail brackets @ 36" on center or less.
 - In general, unit mounted on Component Hardware J19-4964 8-Ga. stainless steel, four-rail ornamental tray slide brackets, or equal, secured to front trim in a concealed manner with welded concealed studs.

2.20

18 Ga. stainless steel with 14 Ga. stainless steel facing. Front of 314 Ga. polished stainless steel and extended on both sides of drawer body to conceal slides and shall have corners welded. Front provided with recessed stainless steel drawer pulls; 18 Ga. stainless steel die-formed, easily removable, drawer bowl, lock. Vertical and horizontal corners

2.21 COUNTER AND CABINETS WITH SEMI-ENCLOSED BASE:

- Top of 14 Ga. polished stainless steel finished 1/2" above working level with 2" diameter 180 degree roll, bullnosed corners on all exposed sides. Where adjacent to wall, top carried up approximately 12" (or as specified hereinafter and shown) and returned 1" at top and ends towards wall with corners welded forming a continuous unit. Top fastened to cabinet by means of welded and concealed studs.
- Cabinet below top to have 18 Ga. stainless steel enclosure. Front stiles of cabinet channel shaped. This channel fully enclosed inside of cabinet. Top reinforced by means of horizontal framework of stainless steel 1-1/2" X 1-1/2" X 1/2" angle with cross braces not more than 18" o.c. Framework of all welded construction and intermediate shelves in cabinet of 16 Ga. stainless steel turned up on all sides to eliminate crevices at shelf surface. Front edge of shelf channel shaped. Shelf surface reinforced by means of 16 Ga. stainless steel channel stiffeners spaced on not more than 24" o.c. Mounted on Component Hardware A48 Series 6" stainless steel adjustable legs, or as herein before shown and specified.

2.22 **VENTING OVER DISHWASHER:**

- Hood to feature NSF construction. Body to be 18 Ga. stainless steel, type 304 18/8, and polished to a #4 satin finish with #8 highlighting. All external seams will be continuously welded and ground smooth so that the hood will be moisture proof. Integral condensate gutter included around entire inside perimeter of bottom of hood with a stainless steel drain spud welded in.
- Straight Extensions Ducting to feature NSF construction. Body to be 18 GA stainless steel, type 304 18/8, and polished to a #4 satin finish with #8 highlighting. All external seams will be continuously welded and ground smooth so that the hood will be moisture proof. Duct connection to be 6" above finished ceiling. CONTRACTOR RESPONSIBLE FOR THIS WORK to provide stainless steel escutcheon at ceiling penetration.

2.23 FIRE PROTECTION SYSTEM:

CONTRACTOR RESPONSIBLE FOR THIS WORK to furnish drawings of hood fire protection system, signed and sealed by an engineer licensed in the state of this installation. Furnish said drawings in a timely manner to state or local authorities as required for review. This shall apply where new or existing/modified fire suppression systems are

- Each ventilator to be a high velocity centrifugal grease extractor with a single air inlet opening above, adjacent and parallel to the top of the cooking equipment being ventilated.
- Ventilator to contain one or more removable "extractor inserts" with a grease extraction efficiency not less than of 93% when operated at design conditions. Extractor inserts to be constructed of stainless steel and contain full-length self-draining baffles. Extractor inserts to be easily removable with the use of an extractor removal tool or by hand, for periodic cleaning. Ventilator to be provided with two (2) extractor tools if required. The grease-collecting gutter at the bottom of the extractor housing to slope to one end to a removable stainless steel grease-collecting container
- CONTRACTOR RESPONSIBLE FOR THIS WORK is to furnish drawings of hood and hood fire protection system, signed and sealed by an engineer licensed in the state of this installation. Furnish said drawings in a timely manner to state or local authorities as required for review.
- Ventilator to operate at air quantities as shown on plans. Thermostatic damper at duct collar. Upon activation at 350 degrees F, the damper shall close in the direction of airflow. Thermostatic is to be normally closed.
- Ventilators shall be furnished as shown on drawing and described in the Equipment Specification Book Supplemental
- Ventilator to be equipped with hanging brackets at front and rear, for suspending from overhead structure. Hoods are to
- be hung as per local code requirements with regard to seismic zone.

The ventilator shall be all stainless steel construction, not less than 18 Ga., type 304. All exposed surfaces shall be

- Ventilator to be equipped with recessed LED lighting fixtures complete with LED lamps rated to 176 degrees F (80 legrees C) for cooking hood applications. Light fixtures to be factory pre-wired to a single connection point. CONTRACTOR RESPONSIBLE FOR THIS WORK to provide required tubes or bulbs as specified.
- Ventilator to be U.L. Listed and recognized by BOCA, ICBO, NSF and be in accordance with all recommendations of NFPA Standard 96. Ventilator to meet all local code requirements.

2.25 HOT BAIN MARIE

- A.Constructed by fabrication.
- B.Interior to be 14 Ga. stainless steel plate. Corners to be rounded 3/4" radius, ground smooth and polished, fully welded to 1" turned-down counter top. Bottom pitched to 1" drain connection with ball valve.
- C.Bottom fitted with 16 Ga. stainless steel sectional false bottom, sections not to exceed 15", fitted with 3/4" holes spaced 2" O.C. False bottom to be 1-1/2" high with slanted channel edges.
- D.Bain Marie to have auto fill port located 4" below top of counter with 1" overflow at 2" below counter top provided with 1/2" back flow preventer. Auto fill to be electronic level sensor style. 120 volt, 1ph power with 1/2" solenoid valve.
- E.Steam heated units to be equipped with Robert Shaw thermostatic controls (includes probe, well, steam control valve,
- etc. as required).
- F.Electrically heated units to be equipped with Hatco bain marie heater of size indicated on drawings. Provided with low-water cut-off, thermostatic control and pilot light.
- G.Units to be of size, shape, and depth as shown on plan. Sized to accommodate full complement of standard sized Seco drop-in pans. CONTRACTOR RESPONSIBLE FOR THIS WORK to weld 1/8" thick stainless steel adapter bar tabs to inside of counter top turn-down to support adapter bars as supplied by CONTRACTOR RESPONSIBLE FOR
- H.Each individual panel shall have a flame spread rating of 25 or less, and have a smoke All four exterior sides and bottom to be insulated with 1-1/2" thick fiberglass and clad with 2- Ga. stainless steel I.CONTRACTOR RESPONSIBLE FOR THIS WORK to install finished bain marie into counter top. CONTRACTOR RESPONSIBLE FOR THIS WORK to inter-connect finished bain marie, into fill, thermostatic controls etc. As required
- J.For direct steam heated bain marie and/or serving counter, provide Fully welded stainless steel 1" pipe with 4 pass

ICE BINS AND COLD PANS

- Inner lining shall be constructed of 18-Ga. stainless steel, and outer casing shall be of 18-Ga. stainless steel, unless
- All ice bins and cold pans shall be fully insulated with 2-inch minimum thickness of urethane or Styrofoam between outer
- Ice bins and cold pans shall be isolated from tops of supporting fixtures by means of thermal barrier.
- Furnish 16-Ga. stainless steel perforated false bottom raised one inch above bin or pan bottom.

and to coordinate installation of bain marie with custom fabricated counter.

Furnish one-inch drain and extend to floor sink, plumber to provide

WALK-IN COOLERS AND FREEZERS

- Acceptable manufacturers are as specified
- Walk-In Coolers and Freezers shall be designed with modular panels to facilitate easy assembly and disassembly for relocation and for the expansion of the coolers or freezers at a later date. The prefabricated, sectionally constructed panels shall be metal clad
- Prefabricated Panel Construction
- 1. The panels shall consist of interior and exterior metal skins precisely formed with steel dies and roll-form equipment and thoroughly checked with gauge for uniformity and accuracy. The insulation shall be "Foamed-In Place" rigid urethane and when completely heat cured, shall bind tenaciously to the metal skins and form a ridged four (4) inch thick insulated panel. The urethane insulation must also adhere to the cam-action locking devices. All panels shall have 100% "Foamed-In Place" urethane insulation and have no internal wood, metal or high-density urethane structural members. To insure that all joints are airtight and vapor proof, all panel edges must have a "Foamed-In Place" double tongue and groove edge on all sides which are of the same density as the rest of the panel. A flexible vinyl gasket, which is also "Foamed-In Place" shall extend around the interior and exterior perimeter of each male edge. This gasket shall not be glued or stapled. Gaskets shall be resistant to damage from oil, grease, water, detergents and sunlight, and must be
- NSF approved and shall be flame retardant. The use of Refrigerant 12 as blowing agent is specifically prohibited.
- 3. Wall panels shall be made in 11-1/2", 23", 34 1/2" and 46" widths. 4. Door panels shall be in either a 46", 57-1/2" or 69" wide panel.
- 5. Corner panels shall measure either 12" x 12", 15" x 15" The corners shall be a precise 90 degree angle to assure maximum strength and perfect alignment.
- 6. Floor panels when specified shall measure 11-1/2", 23", 34 1/2", or 46". The floor sections shall be made to support a uniformly distributed load up to and including 600 lbs. per square foot. And to be constructed as to meet labor NSF

PART 2 - PRODUCTS - CONTINUED

- 7. When a floor is not specified the walk-in shall be supplied with an extruded PVC insulated floor screed. This screed shall match the double tongue and groove design of the wall panels and must cam lock securely. Mitered corners shall be thermally fused and polished. Screeds shall be easily anchored to the building floor without the use of exposed
- 8. All panels must be interchangeable for fast and easy installation.
- D. D.Finish 1. The wall panels shall be .040 smooth white aluminum on interior and 22-Ga, stainless steel. No. 4 finish type 304 exterior walls. (Where exposed; stucco aluminum along wall).
- 2. The floor when specified shall have 14- Ga. stainless steel on the interior and on the exterior. 3. The door shall be stainless steel with 48" high diamond plate kick panel on exterior and interior.

Panel Locking Devices

- 1. Cam-action locking devices shall be accurately and precisely positioned in the panels to assure a positive joint. Where wall panels are jointed together there shall be a minimum of three (3) locking devices. These locking devices shall consist of a cam-action rotating locking arm in the tongue edge. This locking arm shall engage a steel rod, which is firmly anchored, in the groove edge. This action will draw all tongue and groove joints firmly and tightly together. Each section of the locking device shall have sufficient surface to assure permanent and rigid anchoring. The locking device shall be bonded in the urethane foam without need of additional anchorage arrangements. Both the locking arm and the steel rod shall be housed in steel pockets and "Foamed-In Place". The steel pockets shall have a flange on each side to give additional rigidity.
- 2. All locking of sections shall be performed from the interior by means of a hex wrench, which is furnished with the cooler or freezer. The wrench holes shall be recessed and covered with a stainless steel plug button. The plug buttons shall be flush with the metal skin of the panel. Surface mounted steel or plastic buttons will not be accepted.

F.Insulation

- Insulation shall be rigid urethane "Foamed-In Place". The thermal conductivity factor (K) shall not exceed 0.118 BTU per hour, per square foot, per degree Fahrenheit, per inch. Overall coefficient of heat transfer (U-factor) shall not be more than .029 for 4" walls. The R-Factor shall have a value of 34. Insulation shall have 97% closed cell structure and
- average in-place density of 2.3 lbs. per cubic foot. 2. The insulation must retain dimensional stability in an operating temperature range of -40 degrees F.(-40.OC) to 250 degrees F. dry heat (121.2C).

G.Walk-In Doors Manufacturer's standard door shall be flush mounted. Both door section and door leaf shall be of similar construction as wall panels. Doors shall be of the size and swing as shown on the drawings; all walk in doors are to be 79" in height 2. A heavy duty 14 Ga. steel C channel of ADDISON POWER H BRACE style construction shall be "Foamed-In Place"

around the entire door opening to secure hardware and prevent racking and warping. This steel structure when used in

- conjunction with the FRP doorjamb shall form a rigid frame that eliminates thermal transfer from the exterior to the interior of the panel thus reducing the requirement for additional anti-condensate heaters. 3. Each door leaf shall consist of a heavy 4" wide, .250" thick, thermally fused and polished PVC perimeter into which the interior and exterior metal skins are secured and shall create a thermal break between metal facings. In addition, the PVC frame shall include a RIBBED channel around the inside perimeter into which the magnetic gasket shall mate and be firmly held. Each door leaf must also include interior 14 Ga. steel C channels across the entire face of the door at hinge and latch stress points. Two additional are to be "Foamed-In-Place" behind the interior face to accept protector plates when required and to increase strength and rigidity. Interior steel plates for securing additional hardware (i.e., foot treadles, door closures, etc.) shall be a standard part of the door construction. Securing hardware into wood blocks
- will not be accepted. 4. The door sections shall have a frame, which is made of a pultruded FRP (Fiberglass Reinforced Plastic) material that provides both strength and durability. This FRP frame shall have a channel molded into it, which will accept the
- anti-sweat heater and allow easy replacement of the heater. 5. Each freezer door shall have a single anti-condensate heater and shall be concealed behind the stainless steel edge of the dooriamb on all sides to prevent condensation and frost formation. This heater shall be easily accessible for replacement or service. No heater shall be required around the perimeter of the door leaf. Applications of 35 degrees F. And above shall not require a door heater unless specified. 6. A solar thermometer shall be mounted on the door panel. It shall provide temperature readings in a minimum range of
- -40 degrees F. To +99 degrees F. And be accurate to + or 1 degree F. When a threshold is required it shall be made of 12- Ga. stainless steel and must be an integral part of the door section.
- The threshold must be installed by the factory and shall be of a universal design, which will allow the door section to be moved from one location to another without any preparation by installers.
- H. Door Hardware
- Component Hardware/Keil W60 Series door hinges shall be of cam-lift design and shall be heavy-duty chrome plated with steel pins and nylon bushings. Hinges shall have a minimum 9" strap and shall be installed in sufficient numbers to carry twice the weight of the door. Provide three (3) door hinges.
 - Component Hardware/Keil W38 Series door latches with W28 Series Inside Safety Releases shall be constructed of similar materials and finish as the door hinge. The latch shall be designed to open the door easily. The inside safety release features shall comply with OSHA standards.
- Gaskets For Walk-In Doors
- A vinyl gasket with a magnetic core using Christmas Tree type construction shall mate with the top edge and along both sides of the door. The magnetic force of the gasket shall be ample enough to keep the door in a closed position and form a tight seal. The bottom edge of the door shall contain a flexible double wiper gasket of black, FDA approved, 50
- J. Lighting
- Each entrance door shall be provided with an LED vapor proof light fixture complete with LED lamp with integral motion sensor on the interior of the door section. The light shall have a coated glass shatterproof globe. A neon pilot light and toggle switch shall be flush mounted on the exterior of the door section and shall have a stainless steel cover. The door panel and door leaf shall be U.L. approved in its entirety, including all mounted accessories. 2. For safety reasons the vapor proof incandescent light shall be capable of accepting up to a 100-watt appliance bulb (not
- 3. The vapor proof light shall have a dual intensity attenuator, which shall dim the 100-watt bulb to 16 watts when the light switch is placed in the off position. This will provide a continuous dim glow of light inside the walk-in. 4. One additional LED vapor proof light fixture complete with LED lamp with integral motion sensor shall be provided for be provided for every 100 sq. feet of floor space per box. This will always be in addition to the light specified in J.1. Additional lights shall be furnished to the electrical contractor for this installation as part of the electrical work for this
- Housekeeping And Safety Procedure

Each door panel shall have a metal housekeeping and safety release procedure placard and shall be attached with pop-rivets to the metal skin of the door leaf. This placard must be in a highly visible location.

Installation And Maintenance Instructions

A complete set of instructions covering both the maintenance and the installation of the cooler or freezer shall be

- NSF Approval
 - Construction shall be of a design approved by the National Sanitation Foundation and shall carry the NSF Label of Approval mounted on each door section.
- N. U.L. Electric approval All door sections shall be wired electrically in such a manner and design so as to be approved by Underwriters
- Laboratories and each door section shall carry the U.L. Listing Mark.
- 25 Flame Spread Classified**
 - Each individual panel shall have a flame spread rating of 25 or less, and have a smoke development of 400 or less. Each section shall have affixed to it a label stating the above ratings. (Class 1 composite panel). Approval of core rated material only, does not constitute a finished product and therefore does not satisfy the requirements of the various state and local building codes. **This rating is not intended to reflect hazards presented by this or any other material under actual fire conditions. (See U.L. Classified Building Materials Index)
- P. P. Toxicity
- Upon exposure to fire the material shall not produce products of decomposition or combustion that are more toxic than those given off by wood or paper when decomposing or burning under comparable conditions.
- 1. 1.The manufacturer shall warrant that the cooler or freezer sections shall be free from defects in material and workmanship under normal use and service and shall be obligated to repair or replace F.O.B., any section which proves to be defective within the period of ten years from the date of original shipment. This warranty shall not include labor or 2. 2. This warranty shall not apply to equipment, which in the CONSULTANT'S opinion, has been subjected to misuse,
- misapplied, or improperly installed.
- R.Ceiling Panel Support Systems 1. 1. When the dimensions of an insulated room are such that a single span top panel is not applicable, it must be
- supported using an interior or exterior beam or must be supported by all thread rods attached to the building superstructure. Regardless of which method is used all beams and "C" channels shall be aluminum. Wood and steel structures, which cause added maintenance requirements, shall not be acceptable. 2. 2.Foodservice contractor shall be responsible for the complete installation of the walk-in box structure, except as noted
- Fire suppression contractor shall provided all documents for plan review and permitting. Walk in interior area is to
- comply with Fire protection codes for automatic fire suppression system installation. The Fire suppression system submittal provided by the fire protection contractor with all required calculation and engineer seals plans.

UTILITY DISTRIBUTION SYSTEM

- Stainless steel, self-contained Utility Distribution System (UDS) of size and shape as shown on the kitchen layout drawings. The system shall be completely pre-wired and pre-piped to a single connection point for electrical, gas, cold water, hot water, steam supply and condensate return as required by the food equipment specified. All plumbing and electrical services shall include a minimum of 25 over-capacity for future changes in food equipment.
- Code Compliance: The UDS shall be U.L. listed under the category "Commercial Appliance Outlet Center" and manufactured in accordance with the National Electrical Code (NEC), National Electrical Manufacturers Association (NEMA), National Fire Protection Association (NFPA) pamphlet number 96 & 54, Uniform Plumbing Code (UPC), American Society of Mechanical Engineers (ASME), National Sanitation Foundation (NSF), and Occupational Safety and Health Administration (OSHA) using only U.L. listed, Bureau of Mines rated, AGA certified and CGA certified components.
- The UDS shall be completely pre-wired and pre-plumbed to one final connection point for the following services:
- 2.29 OWNER'S VENDOR SUPPLIED ITEMS (i.e. Coffee, tea, hand wash soap and towel dispensers, etc.) CONTRACTOR RESPONSIBLE FOR THIS WORK is to fully coordinate all owner furnished items, verify utility requirements and indicate on shop drawings and utility rough-ins, as required. To be installed prior to any health
- 2.30 SODA/JUICE SYSTEMS (if indicated on the plan and in the Equipment Schedule)
 - Soda/ice juice dispensers are to be furnished by owner's vendor or as described in contract documents and are to be provided and installed before any health inspections
- BEVERAGE CONDUIT AND RACEWAY

PART 2 - PRODUCTS - CONTINUED

- Acceptable manufacturer: Kelly Bevway, phone (877) 753-0600, fax (312) 733-6971, or equal.
- All beverage raceway to be size to accept multiple beverage runs for soda, beer and liquor
- Raceway to be constructed of 14 & 16 Ga. stainless steel with removable cover
- All conduit to be minimum of 6" O.D. tubing. See drawings for size and material.

and coordinate with all trades as to routing of raceway and/or conduit

The CONTRACTOR RESPONSIBLE FOR THIS WORK is to provide shop drawing indicating all starting and ending points with access and pull points indicated on drawing and a note as to the content of raceway or conduit shown

Size and routing as per design drawings. The CONTRACTOR RESPONSIBLE FOR THIS WORK is to verify all routing

- Unless specified otherwise.
- BEER DISPENSING TOWER/SYSTEM (if indicated on the plan and in the Equipment Schedule)
 - Draft Beer System sized as per manufacturer's requirements to include all necessary components for a complete
- LIQUOR SYSTEM (if indicated on the plan and in the Equipment Schedule)
- 1. Tubing shall comply with applicable FDA and NSF codes and regulations for the product it carries. 2. Tubing shall be new, FDA approved, virgin material, i.e. polyethylene, polypropylene-lined, polyethylene Teflon line or Mylar coated polyethylene as selected by the Owner. Contractor to submit samples for approval before ordering and installing tubing.
- B. B. Tubing and fittings 1. Provide all tubing, fittings, valves and insulation for a complete and operating system.
- 2. Select flex tubing sized to accommodate types and numbers of flavors for application and location. 3. Tubing lengths are to be maximum uninterrupted by joints connectors or splices except as necessary as required by the plan and distribution of the product.
- 4. Clean, pressure test and repair leaks prior to the introduction of product. 5. Fittings are to be stainless steel or brass as required by application. 6. Fittings are to be located in accessible locations for repair and service.
- 7. Where possible, system components shall be factory assembled and "wet" and pressure checked. 8. Select tubing and fittings to carry product without taste distortion with approval of the Owner.
- C.Equipment Criteria
- 1. 5' x 2' Metro shelving unit to be 6'6" in height and holding three shelves of forty (40) bottles for a total of one hundred twenty (120) bottles per rack. Non-pressurized rack assemblies allow the bottles to be replaced without disruption to the 2. Each pump rail is 5' x 6" and to be wall mounted so as to feed from manifolds and pumped directly into exit chases. 3. Easybar power supply, for each of the four systems, to have U.P.S. back-up supplied by Easybar. Two systems can operate from one (1) dedicated circuit with isolated ground. Diagram and Spec's as follows for equipment: a) U.P.S. - wall mount (6" x 6" x 8")
- b) Electronic Box (two per system) wall mount (14" x 9" x 4") c) Power Supply - wall mount (12" x 6" x 6") 4. Each station to consist of necessary 16 brand dispensing guns with remote solenoids, holder cups & drains and electronics required for a complete system. 5. Pressurize system with a sanitary, oil-less air compressor (s) with sufficient reserve capacity to maintain constant air
- pressure when compressor is in "off cycle" 6. Air filtration systems with moister drains and solenoid valves to deliver consistent sanitary pressure to the system.
- 7. Waterproof dispensing guns with stainless steel flex hose and drip cup-holder with drain. 8. Dispensing manifold and solenoid valve package. 9. Positive displacement pumps with a diaphragm chamber to prevent air contact with product. 10. Logic/software package capable of the following:
- a) Fully functional interface capability POS system, central control and computer are furnished by the Owner. b) Cocktail program capability c) Electronic switching with and "on/off" feature so that a short in the system is recognized and the product flow is shut off. The pump must function only on demand with a check valve capability to reserve system. d) Single station isolation.
- e) Three (3) pre-programmed portion and price levels controlled from a central control computer management control station with lock-out for bartender station. f) Programmable management systems reports by station, units, time, network, and price. System and reports to be functionally interfaced with remote computer listed in paragraph K below. g) System of station security lock out. h) Power spike and surge protection.
- 11. One microsoft compatible computer for inventory control with suitable memory with reserve, RAM with expandability, disk drives, cables and connectors for a complete working system for the following: a) PC Anywhere software. b) Liquor system software to answer the following reports of what, when, who and how much c) Modem with interface and software. d) Fully functional interface capability with software in paragraph C.10-a. above. e) One printer with compatible software f) Assembly to be located in the pump room as indicated on contract drawings.

PART 3 - EXECUTION

- UTILITIES, STORAGE AND SPECIAL HANDLING
 - General Contractor shall provide and pay for the temporary power and light, openings and storage space to permit scheduled delivery of equipment. See Section 01500 for further clarification.
 - The CONTRACTOR RESPONSIBLE FOR THIS WORK shall verify door openings. passages and conditions at the building. All special handling equipment charges shall be
- - Verify all pertinent dimensions of the building and examine conditions affecting proper execution of this section. Evaluate access to various areas for moving in of equipment and coordinate with GC
 - Verify water pressure requirements and coordinate required reducing valve with plumbing contractor. Reducing valve to be furnished and installed by plumbing contractor.
 - Inspect flooring and raised concrete bases, wall finishes; verify existence of required mechanical and electrical rough-ins; check painting, ceiling installation and all kitchen
- Coordinate with project superintendent for the proper sequence for installation of
- Sweep clean all floor areas and tops of raised concrete bases before setting equipment in place; remove any spillage or foreign matter.
- **EQUIPMENT CONNECTIONS**
- Equipment shall be complete with connection terminals as standardized by equipment manufacturers, except where specified otherwise, for others to make plumbing, electrical
- Indirect water lines for buy-out and fabricated items shall be furnished and extended to drain locations by the PC. Indirect waste lines shall be hard copper tubing, covered with insulation when extended from ice storage bins, ice bins or other equipment where "sweating" may occur.
- C. All exposed utility lines, valves, gauges, tubing and conduit, including mounting brackets,
- All gaps, joints and seams between fixtures and walls, ceiling and floor, shall be completely closed and sealed with stainless steel trim and strips, welding, Component Hardware model M90-1012 NSF listed aluminum colored silicone sealant or equivalent) or
- 1. Sealant is not permissible in joints or seams, which exceed 1/4" in width. 2. Wood fixtures shall be scribed to exactly fit floor and wall surfaces and shall not be
- All hollow sections shall be sealed
- All exposed ends of backsplashes shall be capped with stainless steel, welded, ground
- Fixtures resting on concrete bases shall be set into a mastic bed to eliminate crevices
- Where applicable, ends of all fixtures, splash backs and shelves shall be finished flush to
- All copper tubing to be refrigerant grade type "L". Joints for all hard copper tubing shall be sweat type fittings (mechanical bend is not acceptable). Suction lines to be insulated

with 1/2" wall plastic insulation for coolers and 3/4" wall insulation for freezers.

- All suction lines with 15 ft. or more vertical rise are to be trapped for proper oil return.
- SIL-FDS. (Soft solder shall not be used for refrigerant piping).

D. For steel to copper connections, use silver solder. For copper-to-copper connections, use

- All completed refrigeration systems must be evacuated to 500 microns or less with
- G. Furnish and install a 6-watt per 1 ft, 230V heater tape on walk-in freezer drains. H. All coils supplied by others must have expansion valves compatible with the refrigerant

Refrigerant to be 134A or 404A or equal as required by environmental laws.

- paid by the CONTRACTOR RESPONSIBLE FOR THIS WORK.
- CONDITIONS AND PREPARATION
 - equipment.
- equipment and wall finish.
- ventilation and refrigeration connections.
- shall be chrome plated, stainless steel or sheathed in stainless steel.
- TRIMMING AND SEALING EQUIPMENT
- shimmed. Tops are to be installed level and securely fastened to bases.'
- smooth and polished.
- between fixtures and bases and caulked after installation has been completed.

walls or adjoining fixtures.

used on each system.

- The CONTRACTOR RESPONSIBLE FOR THIS WORK is responsible for the complete installation of all remote refrigeration components to include, but not limited to piping, insulation, control wiring, start-up, service, as required for a complete and operational

REFRIGERATION INSTALLATION AND PIPING

- All piping shall be pressure tested with nitrogen at 300 PSI.
- vacuum pump.
- All field-piping supports are to have plastic insulation between clamps and piping, no copper to steel contact permitted.

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115 ST. JOHNS PLACE BROOKLYN, NY 11217 P: 917.553.5586 STRUCTURAL

LANDSCAPE

Martin/Martin Consulting Engineers 900B SOUTH WALTON BLVD, STE 27 BENTONVILLE, AR 72712 P: 479.407.0945 MEPF + LOW VOLTAGE

8345 LENEXA DRIVE, STE 300 LENEXA, KS 66214 P: 913.660.6187 SUSTAINABILITY 224 SOUTH MICHIGAN AVENUE

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Henderson Engineers

TWO TWELVE 236 W. 27th ST., SUITE 802 NEW YORK, NY 10001 P: 212.254.6670 FOOD SERVICE JME HOSPITALITY

P: 609.641.2222

WATER FEATURES

2150 S. TOWNE CENTER, SUITE 100 ANAHEIM, CA 92806 P: 714.637.4747 IRRIGATION WC3 DESIGN

11A ROBINSON MANOR BLVD.

MCKEES ROCK, PA 14136

P: 844.231.7042

9595 SIX PINES DR., SUITE 8210

THE WOODLANDS, TX 77380

PSW Job Number:

Bentonville, AR

100% CD

Issue Date:

REVISIONS

NUMBER DATE DESCRIPTION

FS01-0.0.0B

PART 3 - EXECUTION

3.6 CLEANING

- A. After completion of installation, and completion of other major work in foodservices areas, remove protective coverings, if any, and clean foodservice equipment, internally and externally. Restore exposed and semi-exposed finishes to remove abrasions and other damages; polish exposed-metal surfaces and touch-up painted surfaces. Replace work, which cannot be successfully restored.
- B. Prior to date of substantial completion on foodservice equipment work, buff exposed stainless steel finishes lightly, using power buffer and polishing rouge or grit of No. 400 or
- 3.7 ADJUSTMENT OF EQUIPMENT AND DEMONSTRATION
- A. Turn on all mechanical equipment, test for leaks, poor connections, inadequate or faulty performance and correct if necessary; adjust for proper operation.
- B. All thermostatically controlled equipment with automatic features shall be operated for a sufficient length of time to verify controls are functioning as intended.
- C. At a time and date, selected by the Owner, the Equipment Contractor shall arrange for a demonstration to be conducted by representatives of the various equipment manufacturers, with Equipment Contractor in attendance.
- D. Provide start-up and performance check of all equipment by an authorized manufacturer's representative.
- 3.8 GUARANTEE
 - A. CONTRACTOR RESPONSIBLE FOR THIS WORK shall guarantee in writing his workmanship, material and equipment for a period of one year from date of certificate of operation by building department, and shall remedy any defect due to faulty workmanship or materials which may appear within guarantee period. Manufacturer's instruction manuals on equipment, etc., turned over to Architect in duplicate, bound in a folder and marked accordingly.
- B. Upon receipt of notice of failure of any part, during the guarantee period, the affected part or parts shall be replaced promptly at no cost to the owner.
- C. In the event the replacement of an entire item is required, the Owner shall have the option of full use of the defective equipment until a replacement has been delivered and completely installed.
- D. All repairs and replacements shall be made at a time satisfactory to the Owner.
- E. Extended warranties shall be provided as specifically specified.
- 3.9 OPERATING INSTRUCTIONS
- A. CONTRACTOR RESPONSIBLE FOR THIS WORK shall leave all items of equipment in good, operating condition, and furnish the services of a "Qualified" competent manufacturer's representative to instruct Owner's employees in proper use and care of equipment. Representative on call for as long a period as is necessary to assure Owner that such instruction is thoroughly understood.
- B. CONTRACTOR RESPONSIBLE FOR THIS WORK or his qualified manufacturer's representative, thereafter, shall make all necessary calls during warranty period. CONTRACTOR RESPONSIBLE FOR THIS WORK must include this service in bid.
 B.CONTRACTOR RESPONSIBLE FOR THIS WORK or his qualified manufacturer's representative, thereafter, shall make all necessary calls during warranty period.

CONTRACTOR RESPONSIBLE FOR THIS WORK must include this service in bid.

- 3.10 FOODSERVICE EQUIPMENT SCHEDULE
 - See JME Hospitality Foodservice Equipment Schedule FS-SCH (or appropriate drawing).
- 3.11 KITCHEN EQUIPMENT NOTES
- A. In each item of equipment hereinafter specified under the "Schedule of Items of Equipment," these specifications shall only identify each respective item by name and number, as well as list various component parts provided for same.
- B. It shall be intended that these respective items and their component parts shall be of material (mounted where applicable) constructed and furnished in strict accordance to that described in the general specifications for these items and integrally constructed where applicable. It shall also be intended that where buy-out (prefabricated) items are specified, same shall be definitely furnished with all the accessories as normally furnished by manufacturer for these items. Also in strict accordance with current manufacturers engineering data sheet for each respective item.
- C. All cooking equipment shall have stainless steel exterior (front, sides).
- D. All gas-fired equipment to have rear gas connects where applicable.
- E. Provide POSI-SET devices at all rear casters of gas fired mobile cooking line equipment located below exhaust hoods.
- F. Provide T & S Brass quick disconnect kit assembly with double swivels and cable restrainer cables on all gas fried mobile equipment located below the exhaust hoods. Kit to include, but not limited to, Safe-T-Link Gas Connectors with Swivelink Fittings, Posi-Set, Sure-Link Restraining Cables. Cable restraints are to be attached to wall with wall blocking, CONTRACTOR RESPONSIBLE FOR THIS WORK to coordinate location

PART 4 - EQUIPMENT SPECIFICATIONS...

See Specification book for itemixed equipment specification

Equipment Specification Sheet with Manufacturer Data Sheets Listed by Item Number

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MEPF + LOW VOLTAGE

SUSTAINABILITY SOM 224 SOUTH MICHIGAN AVENUE CHICAGO, IL 60604 P: 312.360.4121

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WATER FEATURES
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IRRIGATION
WC3 DESIGN
11A ROBINSON MANOR BLVD.
MCKEES ROCK, PA 14136
P: 844.231.7042

PSW Job Number:

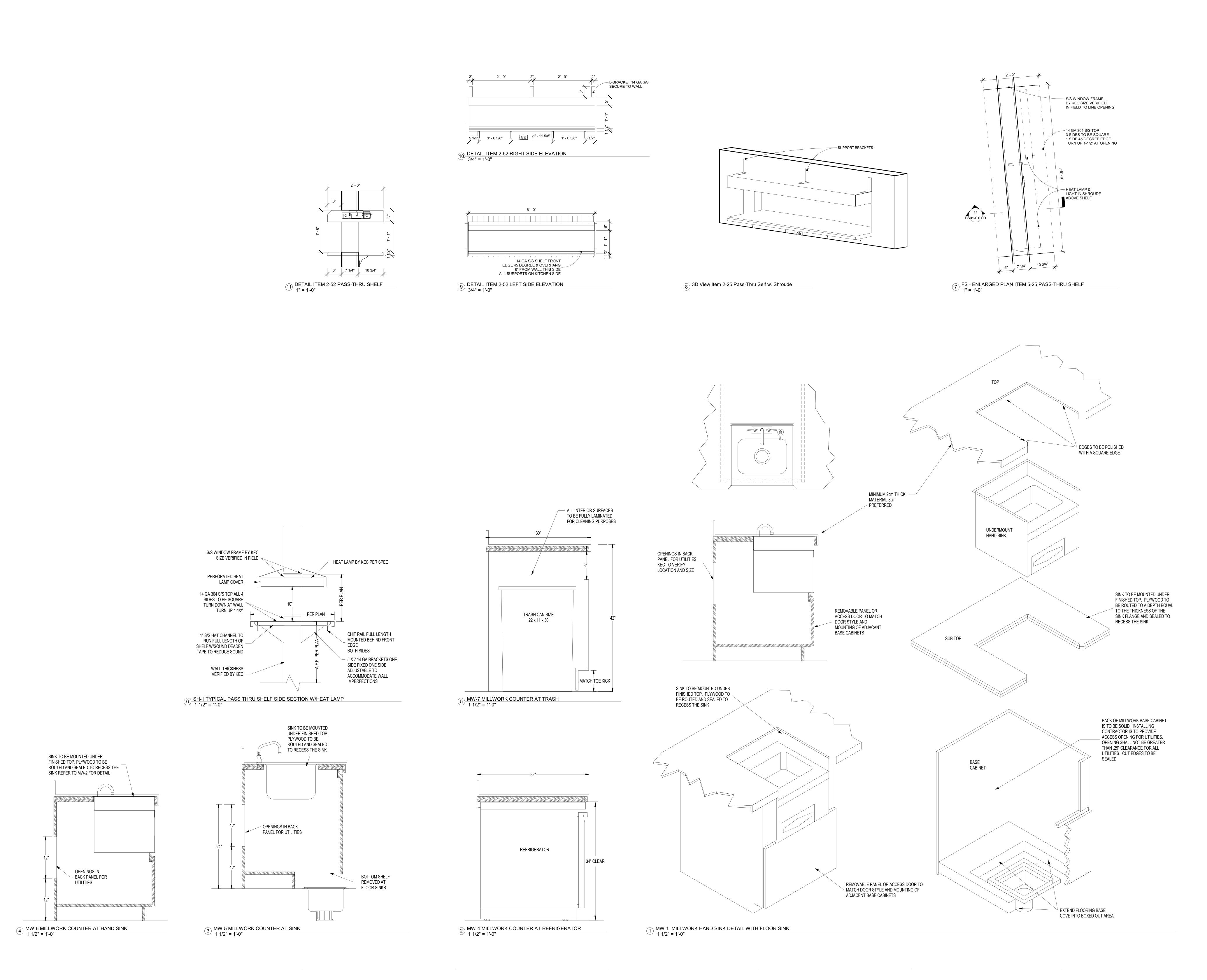
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Bentonville, AR

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Issue Date:
02.24.2023

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NUMBER DATE DESCRIPTION

Contents:
GENERAL
SPECIFICATIONS



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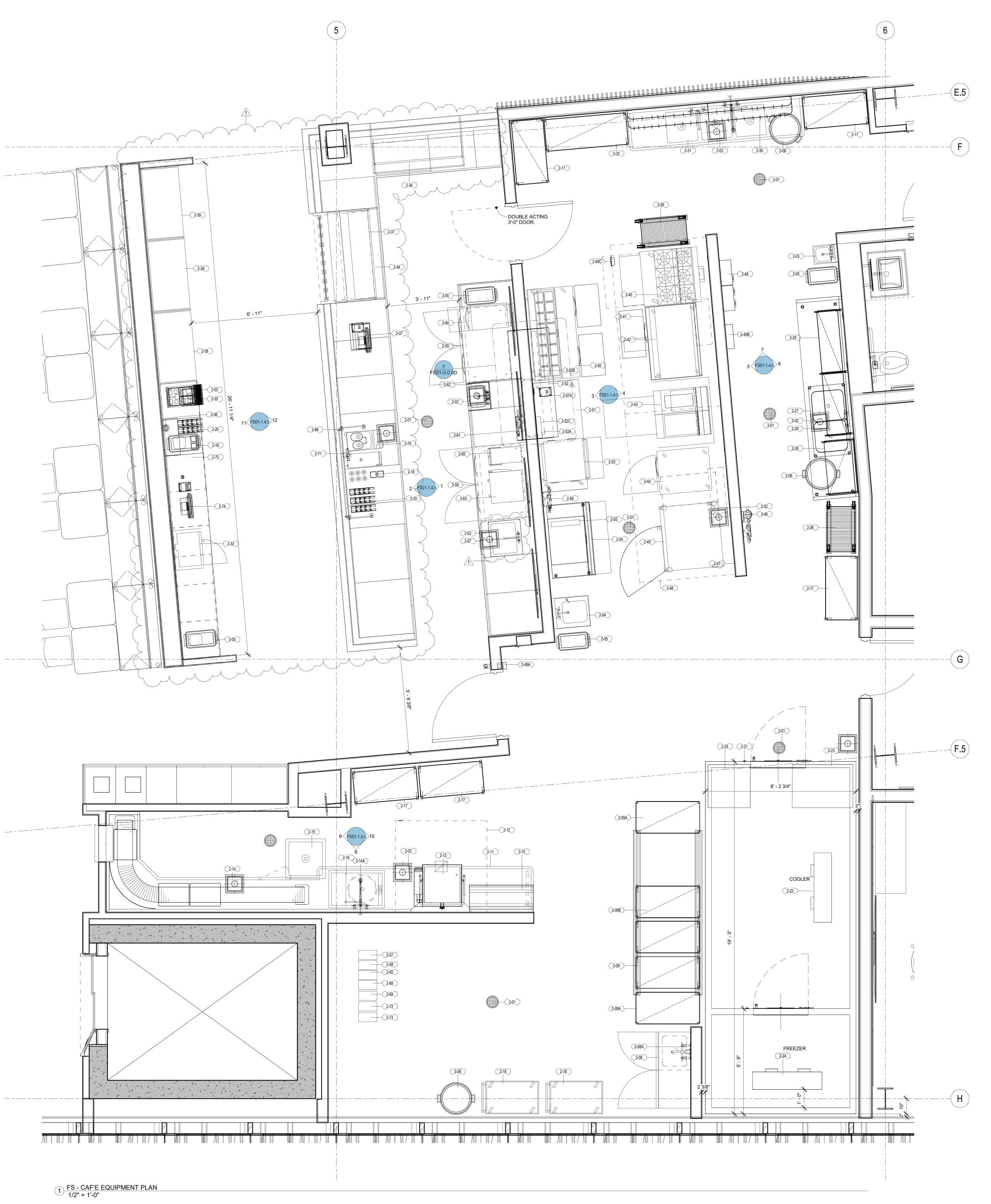
REVISIONS

NUMBER DATE DESCRIPTION

Contents:
CUSTOM
CONSTRUCTION
DETAILS

FS01-0.0.0D

				02- Equipment Schedule		
Revisions			· ·	Model	Manufacturer	Type Comments
	2-01 2-02	10	Area Drain Floor Sink	N.I.C.	By Plumbing Contractor By Plumbing Contractor	Supplied & Installed by P.C. Supplied & Installed by P.C.
	2-03	1	Hand Sink	7-PS-84	Advance Tabco	cappined a metaned by 1 .c.
	2-04	1	Hand Sink ADA	7-PS-41	Advance Tabco	
	2-05	5	Trash Can Bound	3540-GRAY	Rubbermaid	
PR 022	2-06 2-07	3	Trash Can, Round POS w/Chit & Cash Drawer	FG263200GRAY BY OWNER	Rubbermaid N.I.C.	
TROLL	2-07A	1	Chit Printer	BY OWNER	NIC	
	2-08	1	Mop Sink Cabinet	9-OPC-84DL	Advance Tabco	
	2-08A	1	8" Service Sink Faucet	B-0655-BSTP	T&S Brass and Bronze Works, Inc.	
	2-09 2-09A	2	Shelving, High Density Track Kit Wire Storage Shelving	TTS9NA 1842NK4	Metro METRO	
	2-09A	3	Mobil Wire Storage Shelving	1842NK4	METRO	5 TIER 74" POSTS, CASTERS
	2-10	1	Dishtable, Sorting Shelf	DT-6R-22	Advance Tabco	,
	2-11	1	Clean Dishtable	DTC-S30-48L	Advance Tabco	
	2-12 2-13	1	Condensate Hood Dishwasher, Deer Type	CH-C-W-60-ND-60 AM16T-ASR	Caddy Corp. HOBART	
	2-13	1	Dishwasher, Door Type Soiled Dishtable with Landing Shelf	Custom	Caddy Corp.	w/Faucet 5PR-8W10 T&S Brass
	2-14A	2	Pre-Rinse Faucet	5PR-8W10	T&S Brass and Bronze Works, Inc.	
	2-15	1	Soak Sink	9-FSS-20	Advance Tabco	
	2-16	1	Pot/Pan Scrap Basin	P914	SALVAJOR	E TIED 74" DOOTO OACTEDO
	2-17 2-18	5	Mobil Wire Storage Shelving Service Cart	1842NK4 BC235110	METRO CAMBRO	5 TIER 74" POSTS, CASTERS
	2-10	4	STRAW HOLDER	50200110	By Owners Vender	
	2-20		4 Hole Cup/Lid Holder		By Owners Vendor	
	2-21	1	Walk-In Cooler/Freezer	CUSTOM	Ballys	Reinforced ceiling for Condensating Units
	2-22	1	Evaporator Coil (Cooler) Freezer Condenser-Wtr	BLP209MA-S1D BXZA015L8-IT3C	Ballys-Coax	
	2-23 2-24	1	Evaporator Coil (Freezer)	BLP105LE-S2D	Ballys-Coax Ballys-Coax	
	2-25	1	Cooler Condenser-Wtr	BXZAOO8H8-IT3C	Ballys-Coax	
	2-26	2	18x30 PrepMate	MS1830-FSNK	METRO	NK4 Finish
	2-27	1	Prep Table w/ Sinks	SMPT30144	EAGLE	w/ Faucet B-0231 T&S Brass
	2-28 2-29	2	36" Smart Grid Wire Wall Shelf	WG1836K4 SWU30K4 SW23C/AW23C	Metro METRO	Provide all parts for a worknig system 1442NK4
	2-30	1	Pot Rack, Wall Mount	SW-108	Advance Tabco	17721117
	2-31	1	3 Comp Sink	94-23-60-24RL	Advance Tabco	w/Faucets B-0231 & 5PR-8W10 T&S Brass
DD 000	2-32	1	Mobil Wire Storage Shelving	2154NK4	METRO	5 TIER 74" POST
PR 022 PR 022	2-33 2-34	2	Microwave Oven -NEW- Ambient Service Case -NEW-	RCS10TS VisiBond Box	Amana RPI Industries	
PR 022	2-34	1	Fresh Brew Coffee Machine -NEW-	A800 FB	FRANKE	
PR 022	2-36	1	High Flow Water Filtration System -NEW-	HF160-CLXS	3M	
PR 022	2-37	1	Refrigerated Case, Self Contained -NEW-	SCCB60R-CD-UC	RPI Industries	
PR 022	2-38	1	Self-Serve Slim Line Merchandiser, Ambient -NEW-	SCRFC6060D	RPI Industries	
PR 022	2-39 2-40	2	Self-Serve Slim Line Merchandiser, Refrigerated -NEW- 36" Range w/ Convenction Owen Base	SCRFC6060R P36A-BBB	RPI Industries SOUTHBEND	
	2-41	1	Griddle Stand, Refrigerator	D48GN	Continental Refrigerator	
	2-42	1	Griddle Heavy Duty	HDG-48	SOUTHBEND	
	2-43	1	Fryer Battery of 2	2-SSHLV14-2/FD	Pitco	Computer Control
	2-44 2-45	1	Freezer, Reach-In Combi-steamer (10 x 2/1 GN / 20 x 1/1 GN)	1FENSSHD iCombi Pro 10-2/1 G	Continental Refrigerator RATIONAL AG	w/ Stand 60.31.104
	2-45	1	Water Filter	EV9797-22	PENTAIR	Interconnect w/ Item 2-45
	2-47	1	S/S Wall Flashing	Custom	Fabrication	LENGTH PER PLAN
	2-48	1	Exhaust Hood	PB-C-W-111-ND-63	Caddy Corp.	w/EcoAzur & Ansul
	2-49	1	Fire Protections System	R102/UL300	ANSUL IME Apoul	
	2-49A 2-49B	1	Ansul Remote Fire Pull Station EcoAzur Processor Panel	FIRE PULL ecoAzur Processor Panel	JME Ansul EcoAzur	Interconnect to hood
	2-49B 2-49C	1	CT Keypad	CT Keypad	EcoAzur	toroumout to mood
PR 022	2-50	(1)	Sandwich Unit, Refrigerated	D60N16-FB-D	Continental Refrigerator	
	2-51	1	Work Table	FSS-306	Advance Tabco	
	2-52 2-52A	1	Pass-Thru Shelf w Heat Lamp Heat Lamp	24x72 + shroude GRAHL-36	Fabrication HATCO CORPORATION	
	2-52A 2-52B	1	Display Light	HL-30-2	HATCO CORPORATION	
	2-53	1	Oven, Microwave/Convection, Combi	i5-9500-14-DL	Turbochef	
	2-54	1	Bin, Ice	950-48	Follett	
	2-55	1	Ice Machine, Water Cooled Water Filter	MC1030MW-32	Scotsman Ice	
PR 022	2-56 2-57	1	Pickup Pod + To-Go, Contactless -DELETED-	EV9324-02	PENTAIR	
PR 022	2-58	1	Drop-In Hot Wells -DELETED-			
	2-59	2	Undercounter Refrigerator	SW48N-U	Continental Refrigerator	
	2-60	1	Tea Brewer	36700.0009	BUNN	
	2-61 2-62	1	Water Filter Drop In Hand Sink	QC7I TWIN 4FC5-S 7-PS-42	EVERPURE ADVANCE TABCO	SOAP & TOWEL DISPENSERS INCLUDE
	2-63	1	Coffee Maker	51200.01	BUNN	- 5 & TOTTLE DIST ENGLISH INCLUDE
	2-64	1	Oven, Microwave/Convection, Combi	I1-9500-1(Sota)	Turbochef	
PR 022	2-65	1	Sneeze Gaurd -DELETED-	DE00.004.11	DOI	
	2-66	1	Sneeze Guard	DECO-331-N	Advance Tabce	
PR 022	2-67 2-68	1	Drop-In Sink Blender -DELETED-	DI-1-2012	Advance Tabco	
PR 022	2-69	1	Drop-In Cold Well -DELETED-			
	2-70	1	Espresso Machine	43400.05	BUNN	
D	2-71	1	Water Filter	QC7I SINGLE 4FC5-S	EVERPURE	
PR 022 PR 022	2-72 2-73	1	Ambient/Refrigerated Service/Self-Service Case -DELETED-Self-Service Refrigerated Merchandiser -DELETED-			
PR 022	2-73	1	Self Pay POS w/Chit & Scanner -NEW-	BY OWNER	N.I.C.	
	• •	2	Micro Market - NEW-	Custom	RPI	



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OTL 2150 S. TOWNE CENTER, SUITE 100 ANAHEIM, CA 92806 P: 714.637.4747 IRRIGATION **WC3 DESIGN** 11A ROBINSON MANOR BLVD.

MCKEES ROCK, PA 14136

P: 844.231.7042

PSW Job Number:

100% CD Issue Date: 02.24.2023

 NUMBER
 DATE
 DESCRIPTION

 1
 01.08.2024
 PR 022

General Electrical Notes

- 1. Electrical contractor is required to utilize the approved food service contractor's coordination shop drawings for rough-in of all services.
- 2. All Electrical outlets shown on the plan are for the fixtures specified as furnished by the kitchen equipment supplier. For further bldg. electrical requirement (telephone, clocks, sighs etc.) see
- engineering plans
 3. Electrician to connect all electrical equipment and fixtures and do all interconnecting (field) wiring required as indicted in the specifications, on the drawings, in the specialty equipment shop drawings. To include all power and control wiring.
- 4. All electrical outlet cover plates are to be Stainless steel and are to be furnished by the electrician, as well as the receptacle, unless otherwise specified in the item specifications.
- 5. All Disconnect switches required are to be furnished and installed by the electrician. 6. All work to be performed in full accordance with all
- applicable code related to hook-up, installation and wiring of equipment. 7. Fixture mounted J-boxes are empty boxes welded into the splash, electrician and data contractor will be
- responsible running wires to the box and providing receptacles and faceplates. 8. Receptables mounted in the wall to be horizontal
- unless otherwise noted. 9. Make all necessary cut-outs and knock-outs where required on equipment to accommodate electrical receptacles, switches or other electrical outlets and equipment.

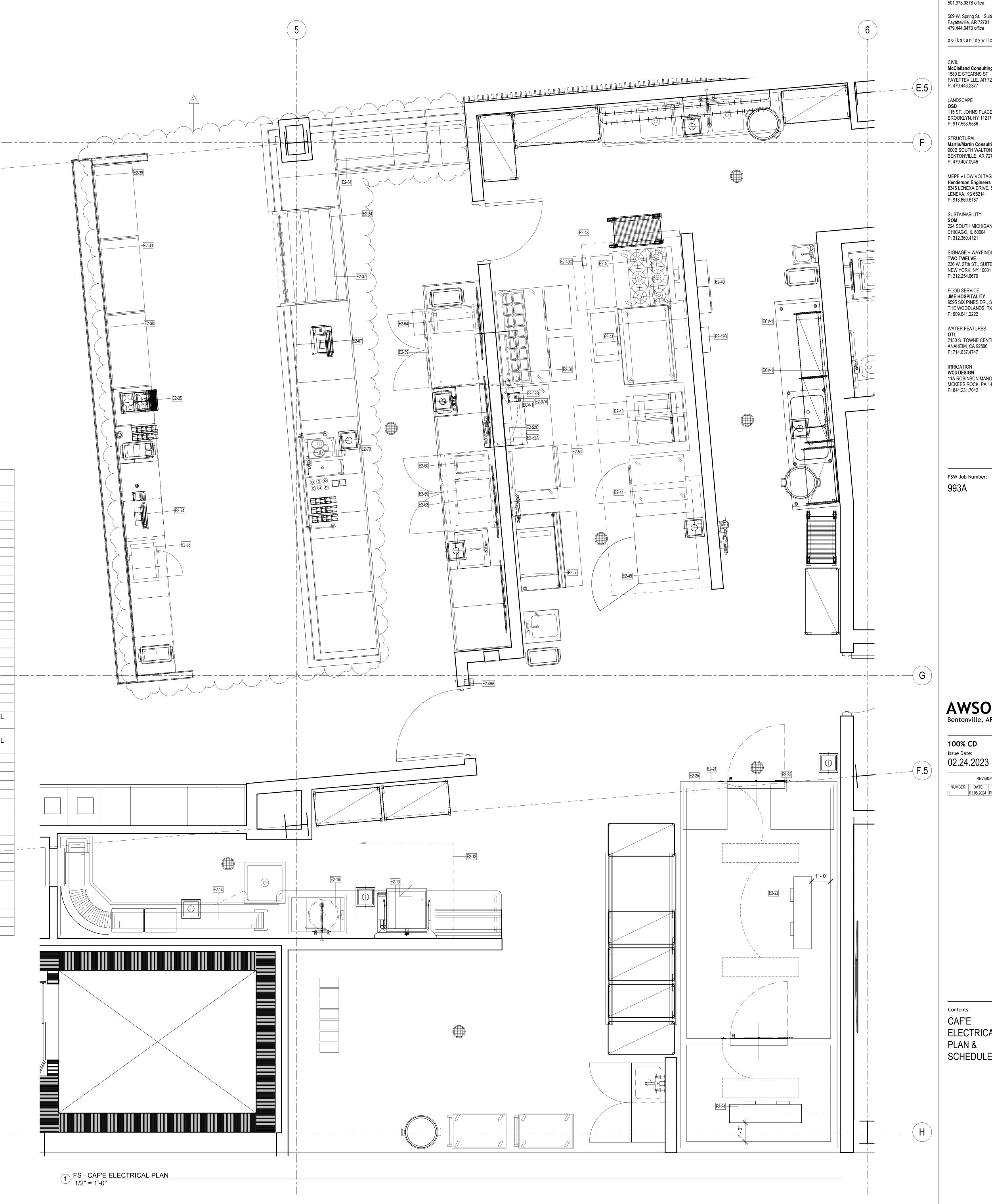
GENERAL ELECTRICAL WALK -IN NOTES:

Walk-in Cooler and Freezer Electrical Notes:

- 1. Kitchen Equipment Contractor (KEC) to provide all Walk In lights to the Electrical contractor for installation. 2. Lights to be surface mounted and power dropped through the top of walk-in coolers and freezer ceilings
- internal to light fixture. 3. No exposed conduit is permitted inside walk in cooler.
- 4. Electrical contractor is to insulate and seal the inside and outside of all penetration for wiring
- 5. Electrical contractor is to provide all materials and labor to install all lights provided and wire to the connection point indicated on walk-in cooler approved
- shop drawings. 6. Electrical Contractor is to furnish and install heat tracing on all indirect waste lines run inside freezer
- 7. Electrical Contractor to furnish all labor and material
- required to extend and connect all electrical services from point of rough in "junction box" to specified
- equipment.

 8. Electrical contractor is responsible for all field wiring as noted on manufacture installation drawings

						02-E	Electrical	Schedule		
Revisions	E-Item #	CQ	' '	FL Amps		Phase	-	RI HT	Data	
	2-07		POS w/Chit & Cash Drawer	15.00 A	120 V	1	5-15P	2' - 0"	Y	2' - 0" CIRCUIT SIZE - Grommets in Millwork
	2-07A	1	Chit Printer	15.00 A	120 V	1	5-15P	4' - 0"	Υ	4' - 0" CIRCUIT
	2-12	1	Condensate Hood	0.20 A	120 V	1	D	9' - 0"		FOR LIGHTS - drop from above
	2-13	1	Dishwasher, Door Type	53.50 A		3	D	1' - 1"		
	2-14	1	Soiled Dishtable with Landing Shelf	15.00 A	120 V	1	D	4"		Stub up from below
	2-16	1	Pot/Pan Scrap Basin	3.20 A	208 V	3	D	1' - 6"		
	2-21	1	Walk-In Cooler/Freezer	15.00 A	120 V	1	D	9' - 6"		FOR LIGHTS
	2-22	1	Evaporator Coil (Cooler)	2.00 A	120 V	1	D	9' - 0"		
	2-23	1	Freezer Condenser-Wtr	7.40 A	208 V	3	D	12' - 0"		
	2-24	1	Evaporator Coil (Freezer)	0.60 A	208 V	1	D	9' - 0"		SECOND CONNECTION FOR HEAT TAPE BY E.C. 120V/1/60 15AMPS
	2-25	1	Cooler Condenser-Wtr	5.20 A	208 V	3	D	12' - 0"		
PR 022	2-33	1	Microwave Oven -NEW-	13.00 A	120 V	1	5-15P	2' - 0"		Mounts in cabinet base.
PR 022	2-34	2	Ambient Service Case -NEW-	4.50 A	120 V	1	5-15P	2' - 0"		Mounts in cabinet base.
PR 022	2-35	1	Fresh Brew Coffee Machine -NEW-	24.20 A	208 V	1	L6-30R	1' - 8"	Y	2' - 0" PROVIDED WITH CORD & PLUG, ORDER NUMBER 1T310650
PR 022	2-37	1	Refrigerated Case, Self Contained -NEW-	14.00 A	208 V	1	L14-20P			Mounts in cabinet base.
PR 022	2-38	1	Self-Serve Slim Line Merchandiser, Ambient -NEW-	0.40 A	120 V	1	5-15P	1' - 6"		
PR 022	2-39	2	Self-Serve Slim Line Merchandiser, Refrigerated -NEW-	12.20 A	120208 V	1	L14-30P			115/208 4 WIRE
	2-40	1	36" Range w/ Convenction Owen Base	2.70 A	208 V	1	5-20P	2' - 0"		
	2-41	1	Griddle Stand, Refrigerator	2.50 A	115 V	1	5-15P	2' - 0"		
	2-43	1	Fryer Battery of 2	2.80 A	208 V	1	D	2' - 0"		
	2-44	1	Freezer, Reach-In	7.60 A	120 V	1	5-15P	6' - 10"		
	2-45	1	Combi-steamer (10 x 2/1 GN / 20 x 1/1 GN)	15.00 A	208 V	1	D	4' - 0"		
	2-48	1	Exhaust Hood	15.00 A	120 V	1	D			For Lights
	2-49	1	Fire Protections System	20.00 A	120 V	1		10' - 0"		EC TO PROVIDE ALL REQUIRED INTERCONNECTIONS; EC TO PROVIDE OCTAGON JUNCTION BOX AND 1" CONDUIT INSIDE WALL FOR REMOTE ANSUL PULL
	2-49A	1	Ansul Remote Fire Pull Station					4' - 6"		EC TO PROVIDE OCTAGONAL JUNCTION BOX AND 1" CONDUIT INSIDE WALL FOR REMOTE ANSUL PULL, 2 WIRE CONNECTION TO ANSUL CABINET, REFER TO ANSUL NOTES
	2-49B	1	EcoAzur Processor Panel	15.00 A	120 V	1	D	10' - 0"	Υ	10' - 0" Refer to Hood Details for connection Details
	2-49C	1	CT Keypad							
PR 022	2-50	(1)	Sandwich Unit, Refrigerated	5.80 A	115 V	1	5-15P	2' - 0"		
	2-52A	Ĭ	Heat Lamp	5.30 A	208 V	1	D	6' - 0"		120/208V-980W, Mounts in Pass-thur shelf shroude, Remote Control 2-52C
	2-52B	1	Display Light	2.00 A	120 V	1	D	6' - 0"		Mounts in Pass-Thru Shelf shroude
	2-53	1	Oven, Microwave/Convection, Combi	30.00 A	208 V	3	15-30P	2' - 0"		
	2-55	1	Ice Machine, Water Cooled	11.00 A	208 V	1	D	5' - 10"		
PR 022	2-57	1	Pickup Pod + To-Go, Contactless -DELETED-							
PR 022	2-58	1	Drop-In Hot Wells -DELETED-							
	2-59	2	Undercounter Refrigerator	2.50 A	115 V	1	5-15P	2' - 0"		
	2-60	1	Tea Brewer	14.40 A	120 V	1	5-15P	2' - 0"		
	2-63	1	Coffee Maker	28.30 A	120208 V	1	D	2' - 0"		
	2-64	1	Oven, Microwave/Convection, Combi	30.00 A	208 V	1	6-20P	2' - 0"		
PR 022	2-68	1	Blender -DELETED-							
PR 022	2-69	1	Drop-In Cold Well -DELETED-							
	2-70	1	Espresso Machine	30.00 A	208 V	1	D	2' - 0"		
PR 022	2-72	1	Ambient/Refrigerated Service/Self-Service Case -DELETED-							
PR 022	2-73	1	Self-Service Refrigerated Merchandiser -DELETED-							
PR 022	2-74	1	Self Pay POS w/Chit & Scanner -NEW-	15.00 A	120 V	1	5-15P	2' - 0"	Υ	2' - 0" CIRCUIT SIZE - Grommets in Millwork
	CV-1	<u> </u>	Convenience Outlet 48"AFF	20.00 A	~ •	•	J 131		•	



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P: 479.407.0945 MEPF + LOW VOLTAGE Henderson Engineers 8345 LENEXA DRIVE, STE 300 LENEXA, KS 66214 P: 913.660.6187 SUSTAINABILITY 224 SOUTH MICHIGAN AVENUE

SIGNAGE + WAYFINDING TWO TWELVE 236 W. 27th ST., SUITE 802 NEW YORK, NY 10001 P: 212.254.6670 FOOD SERVICE JME HOSPITALITY 9595 SIX PINES DR., SUITE 8210

THE WOODLANDS, TX 77380 P: 609.641.2222 WATER FEATURES 2150 S. TOWNE CENTER, SUITE 100 ANAHEIM, CA 92806 P: 714.637.4747

IRRIGATION WC3 DESIGN 11A ROBINSON MANOR BLVD. MCKEES ROCK, PA 14136 P: 844.231.7042

PSW Job Number:

AWSOM
Bentonville, AR

100% CD Issue Date:
 NUMBER
 DATE
 DESCRIPTION

 1
 01.08.2024
 PR 022

CAF'E ELECTRICAL PLAN & SCHEDULE

									02- Exhaust Schedule	
Item #	Qty	Description	EX Total CFM	EX Width	EX Depth	EX S.P.	Ex CFM	EX RI HT	EX Width 2 EX Depth 2 EX S.P. 2 EX CFM 2 EX RI HT 2	Mechanical Remarks
2-12	1	Condensate Hood		7"	8"	0.25 in-wg	750 CFM	9' - 0"		
2-48	1	Exhaust Hood	4533 CFM	1' - 9"	10"	1.00 in-wg	2590 CFM	9' - 0"	10" 1' - 4" 1.00 in-wg 1943 CFM 9' - 0"	

	02-Mechanical Refrigeration Schedule													
M-Item					Ref RI	CW Supply	CW Supply	CW Return	CW Return		CW Maxi	CW Min		
#	CQ	Description	LIQUID	SUCTION	HT	Size	RI HT	Size	RI HT	CW Flow	Press	Pres	Mechanical Remarks	
2-22	1	Evaporator Coil (Cooler)	3/8	7/8										
2-23	1	Freezer Condenser-Wtr	3/8	5/8		1/2"	12' - 0"	1/2"	12' - 0"	3.60 GPM	120.00 psi			
2-24	1	Evaporator Coil (Freezer)	3/8	5/8										
2-25	1	Cooler Condenser-Wtr	3/8	5/8		1/2"	12' - 0"	1/2"	12' - 0"	1.80 GPM	120.00 psi			
2-55	1	Ice Machine, Water Cooled				3/8"	5' - 6"	1/2"	0"	2.80 GPM	80.00 psi	20.00 psi		

							02	-Plumbi	ng Sche	edule							
Revisions	P-Item #	CQ	Description	HW Size	HW Temp	HW RI HT	CW Size	CW RI	FW Size	FW RI HT	IW Size	DW Size	DW RI HT	Gas Size	I I	Gas RI HT	Plumbing Remarks
	2-01	7	Area Drain														See plumbing drawing s for drain connection size
	2-02	10	Floor Sink														See plumbing drawing s for drain connection size
	2-03	1	Hand Sink	1/2"	105 °F	1' - 6"	1/2"	1' - 6"				1 1/2"	1' - 8"				w/ Soap & Paper towel Dispenser
	2-04	1	Hand Sink ADA	1/2"	105 °F	1' - 6"	1/2"	1' - 6"				1 1/2"	1' - 8"				w/ Soap & Paper towel Dispenser
	2-08	1	Mop Sink Cabinet									2"	2 3/4"				
	2-08A	1	8" Service Sink Faucet	1/2"	120 °F	3' - 0"	1/2"	3' - 0"									
	2-12	1	Condensate Hood								1/2"						
	2-13	1	Dishwasher, Door Type	3/4"	110 °F	1' - 0"					1 1/2"						
	2-14	1	Soiled Dishtable with Landing Shelf	1/2"	120 °F	4"	1/2"	4"			1 1/2"						Stub up from below
	2-14A	2	Pre-Rinse Faucet	1/2"	120 °F	1' - 6"	1/2"	1' - 6"									Pressure: 20 - 125 psi, Temp: 40°F - 140°F, Flow Rate: 1.42 GPM @ 60 psi, Add-On Faucet 4.62 GPN
	2-16	1	Pot/Pan Scrap Basin	1/2"	120 °F	1' - 6"	1/2"	1' - 6"				2"	0"				
	2-22	1	Evaporator Coil (Cooler)								3/4"						
	2-24	1	Evaporator Coil (Freezer)								3/4"						
	2-27	1	Prep Table w/ Sinks	1/2"	120 °F	1' - 6"	1/2"	1' - 6"			2"						
	2-31	1	3 Comp Sink	1/2"	120 °F	1' - 6"	1/2"	1' - 6"			2"						
PR 022	2-35	1	Fresh Brew Coffee Machine -NEW-						3/8"	1' - 6"	3/4"						PROVIDED WITH WATER CONNECTION HOSE.
PR 022	2-36	1	High Flow Water Filtration System -NEW-				3/4"	1' - 6"									Interconnect w/ Item 2-35
PR 022	2-39	2	Self-Serve Slim Line Merchandiser, Refrigerated -NEW-														
	2-40	1	36" Range w/ Convenction Owen Base											1"	243000.0 Btu/h 2	2' - 6"	GAS CONNECTION 6" +/-1" FROM RIGHT SIDE
	2-42	1	Griddle Heavy Duty											3/4"	120000.0 Btu/h 2	2' - 6"	
	2-43	1	Fryer Battery of 2											3/4"	145000.0 Btu/h 2	2' - 6"	
	2-45	1	Combi-steamer (10 x 2/1 GN / 20 x 1/1 GN)				3/4"	3' - 6"				2"		3/4"	1520000.0 Btu/h 4	4' - 6"	Two water connections
	2-46	1	Water Filter				3/4"	5' - 6"									Interconnect w/ Item 2-45
	2-54	1	Bin, Ice								1"						
	2-55	1	Ice Machine, Water Cooled						3/8"	5' - 0"	3/4"						
	2-56	1	Water Filter				3/4"	5' - 6"									Interconnect w/ Item 2-55
PR 022	2-58	1	Drop-In Hot Wells -DELETED-														
	2-60	1	Tea Brewer						1/2"	1' - 6"							
	2-61	1	Water Filter				3/4"	1' - 6"									Interconnect w/ Item 2-60, 2-63
	2-62	1	Drop In Hand Sink	1/2"	105 °F	1' - 6"	1/2"	1' - 6"				1 1/2"	2' - 0"				
	2-63	1	Coffee Maker						3/8"	1' - 6"							
	2-67	1	Drop-In Sink	1/2"	120 °F	1' - 6"	1/2"	1' - 6"			1 1/2"						
PR 022	2-69	1	Drop-In Cold Well -DELETED-														
	2-70	1	Espresso Machine						3/8"	1' - 6"	5/8"						
	2-71	1	Water Filter				3/8"	1' - 6"									Interconnect w/ Item 2-70

GENERAL PLUMBING NOTES:

- Plumbing contractor is required to utilize the approved food service contractor's coordination shop drawings for rough-in of all services.

 2. All plumbing outlets and requirements shown on this
- plan are for fixtures and equipment specified as furnished by kitchen equipment supplier, for any additional building plumbing requirements, see engineers plans.

 3. Kitchen Equipment Contractor is to provide all loose
- control valves to the plumbing contractor for 4. Plumbing Contractor is to provide all pipe and fittings to properly install all final connections for the rough point

plumbing fixtures (Faucets, waste and overflow valves,

- identified on the KEC approved rough in shop drawings to the equipment item identified on contract 5. Plumbing Contractor is to furnish and install all material and piping to run all indirect waste lines as required by specified equipment and KEC approved rough in shop
- 6. All plumbing installation of interconnections services is to meet local health codes and final inspection of the
- local health department. 7. Plumbing contractor is to make all corrections and or modifications as may be required by local health
- inspector at time of final inspection. 8. All indirect waste lines are to have the piping trimmed on a 45⁰ angle at point of discharge 9. Unless specified by code all drain lines for disposers
- shall by-pass grease interceptors 10. Insulation Contractor is to provide 1" wall thickness insulation with PVC jacket and PVC fitting covers on all heat traced drain lines in walk-in freezers.
- 11. Plumber to connect all water lines, gas lines, waste lines, etc. To fully connect all equipment and run condensate lines from units to drains and these lines to be no smaller than the stub out of the fixture.
- 12. Plumber to provide gate valves on all Water and gas lines, all valves, cutoffs, backflow Prevention devices, traps, hydrostatic shock eliminators, pressure
- regulators and material Necessary to connect all lines, unless otherwise Specified in the item specifications 13. Plumbing contractor to verify utility requirements for existing equipment w/owner or at job sire prior to
- installation unless otherwise noted 14. Make all necessary cut-outs and knock-outs where
- required on equipment to accommodate as required for passage of gas or plumbing lines, etc. 15. All work to be performed in full accordance with all

applicable codes relating to installation and Hook-up of

PLUMBING DETAIL LINE KEY:

SUPPLY LINE NOTATION: -----WASTE LINE NOTATION:

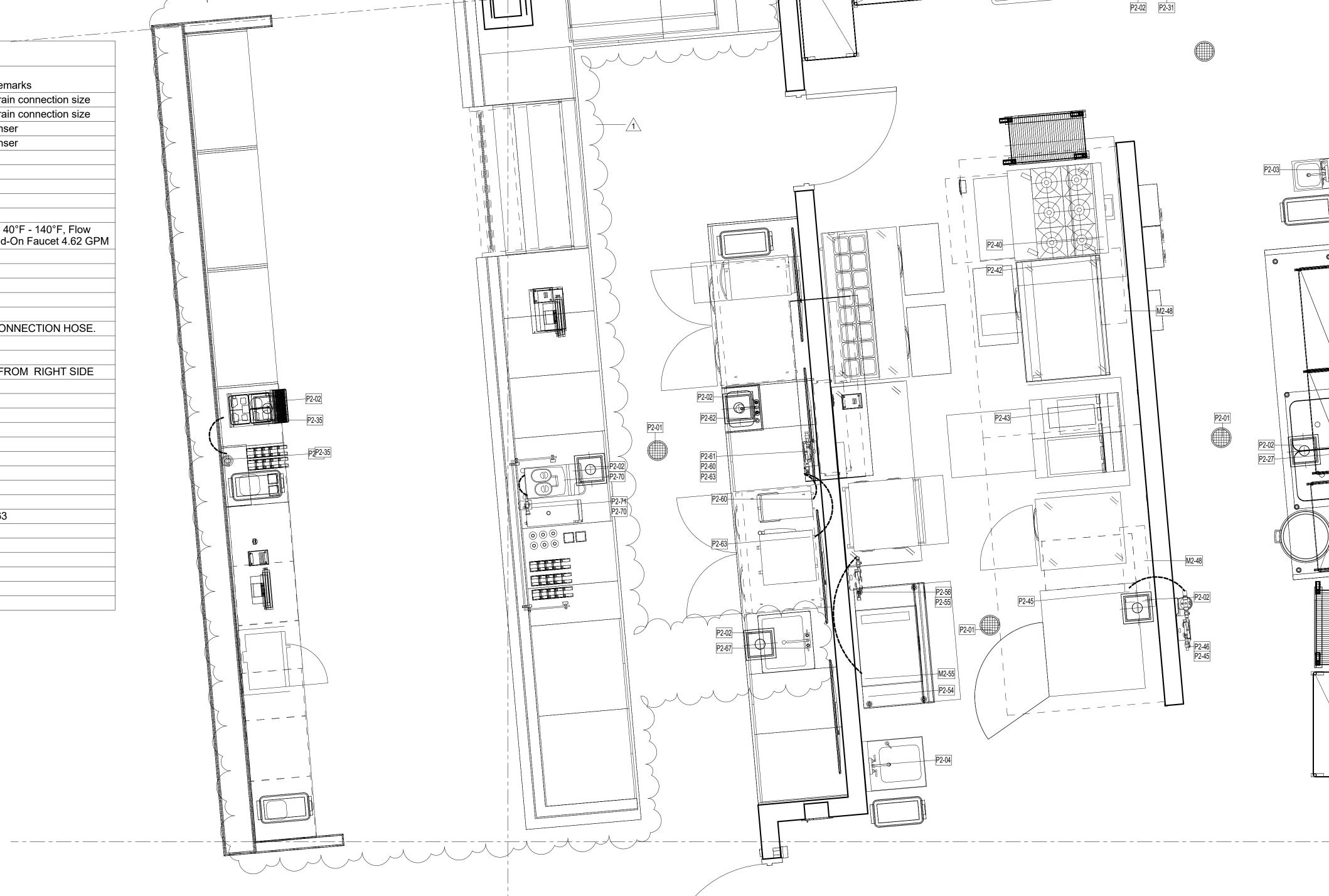
DETAIL LINES INDICATE REQUIRED CONNECTIONS BETWEEN EQUIPMENT, FINAL LOCATION AND ROUTE TO BE DETERMINED AND FIELD VERIFIED BY PLUMBING CONTRACTOR.

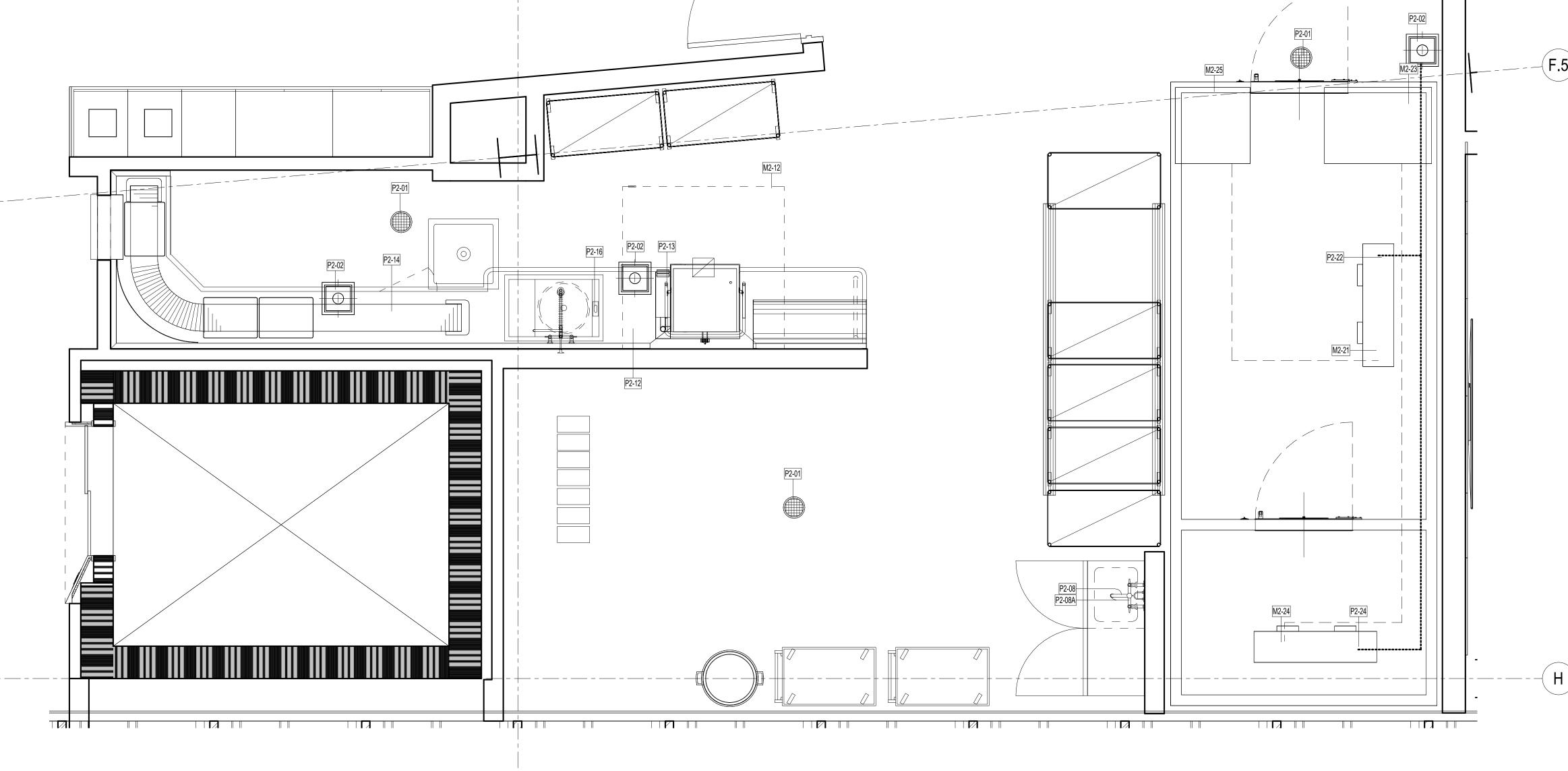
GENERAL MECHANICAL NOTES

- 1. All refrigeration work required to provide for a complete installation of all specified items. To
- include all piping, all insulation of suction lines, all hangers as required. See Section 114000, 3.05 for
- additional requirements. 2. Furnish and install stainless steel riser ducts fully

to exhaust system by mechanical contractor.

welded (seamless) from dishwasher exhaust connection to a point 6" above ceiling for connection





1) FS - CAF'E PLUMBING/MECHANICAL PLAN 1/2" = 1'-0"

| POLK STANLEY

801 South Spring Street Little Rock, AR 72201 501.378.0878 office 509 W. Spring St. | Suite 150 Fayetteville, AR 72701 479.444.0473 office polkstanleywilcox.com

McClelland Consulting Engineers, Inc. 1580 E STEARNS ST FAYETTEVILLE, AR 72703 P: 479.443.2377 LANDSCAPE 115 ST. JOHNS PLACE

P: 917.553.5586 STRUCTURAL Martin/Martin Consulting Engineers 900B SOUTH WALTON BLVD, STE 27 BENTONVILLE, AR 72712 P: 479.407.0945

BROOKLYN, NY 11217

MEPF + LOW VOLTAGE Henderson Engineers 8345 LENEXA DRIVE, STE 300 LENEXA, KS 66214 P: 913.660.6187 SUSTAINABILITY 224 SOUTH MICHIGAN AVENUE CHICAGO, IL 60604 P: 312.360.4121 SIGNAGE + WAYFINDING TWO TWELVE

236 W. 27th ST., SUITE 802 NEW YORK, NY 10001 P: 212.254.6670 FOOD SERVICE JME HOSPITALITY 9595 SIX PINES DR., SUITE 8210 THE WOODLANDS, TX 77380 P: 609.641.2222 WATER FEATURES

2150 S. TOWNE CENTER, SUITE 100 ANAHEIM, CA 92806 P: 714.637.4747 IRRIGATION WC3 DESIGN 11A ROBINSON MANOR BLVD. MCKEES ROCK, PA 14136

P: 844.231.7042

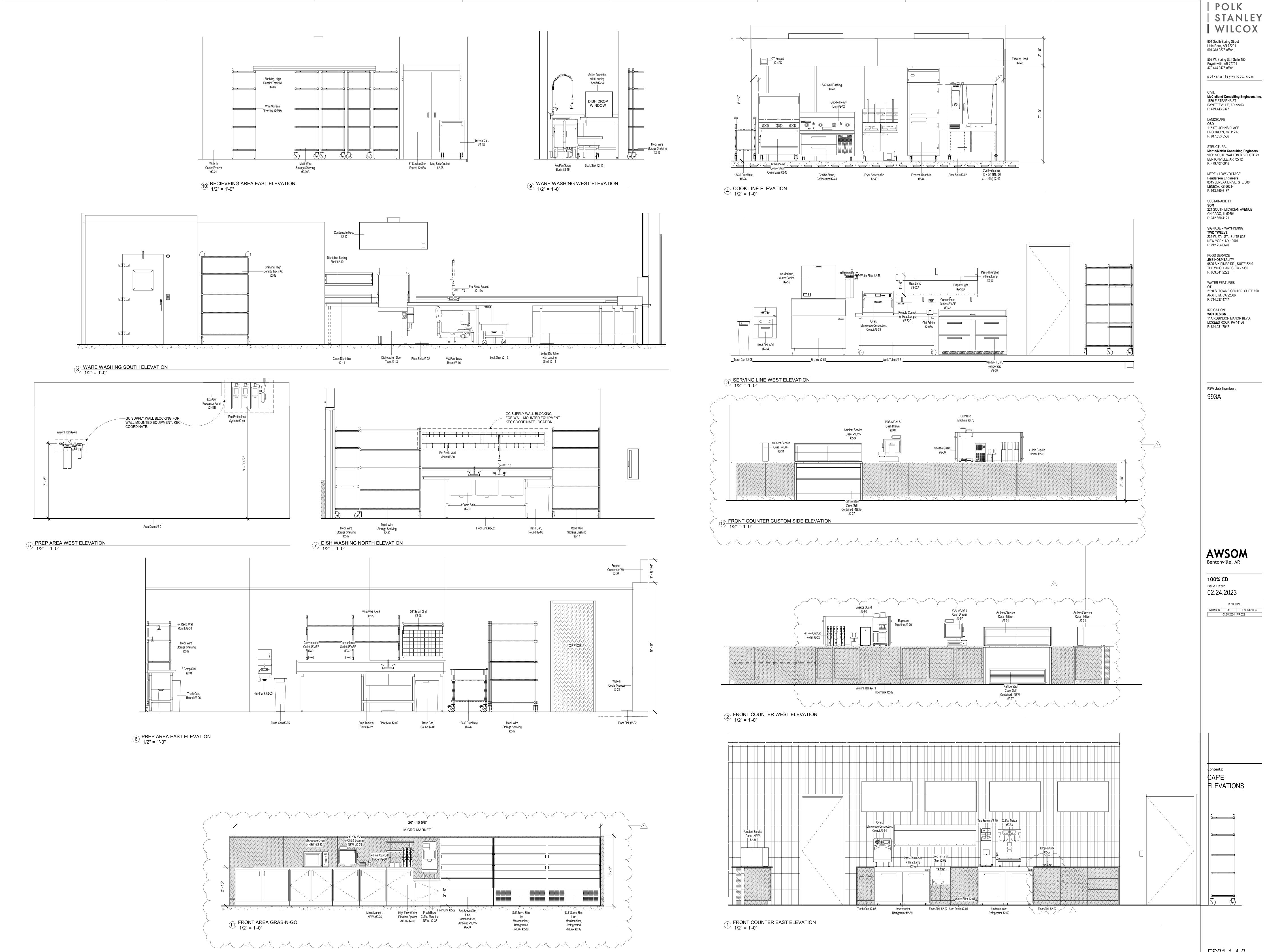
PSW Job Number:

Bentonville, AR

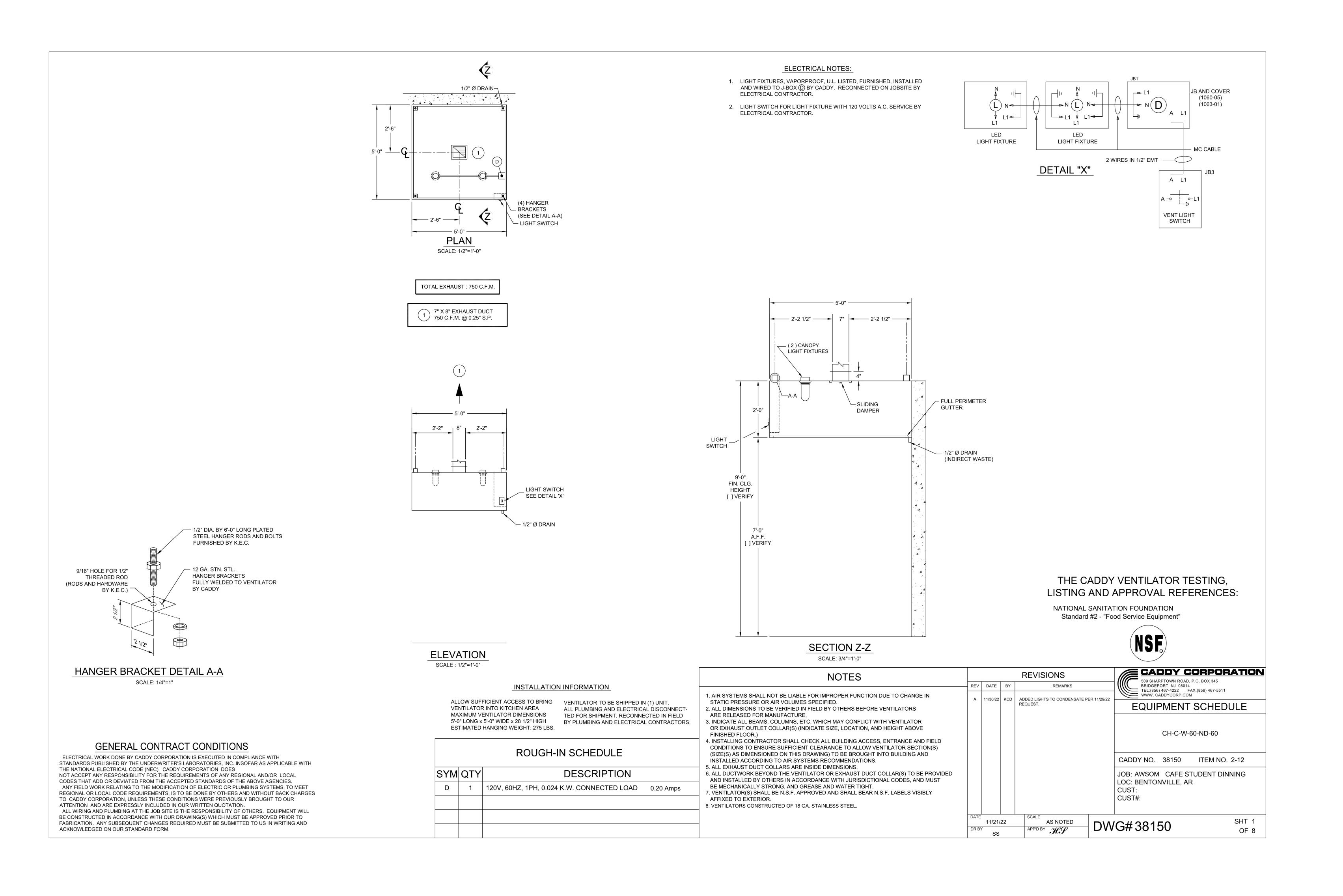
100% CD Issue Date: 02.24.2023 NUMBERDATEDESCRIPTION101.08.2024PR 022

PLAN & SCHEDULES

FS01-1.0.2



FS01-1.4.0



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TWO TWELVE

WATER FEATURES
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MCKEES ROCK, PA 14136
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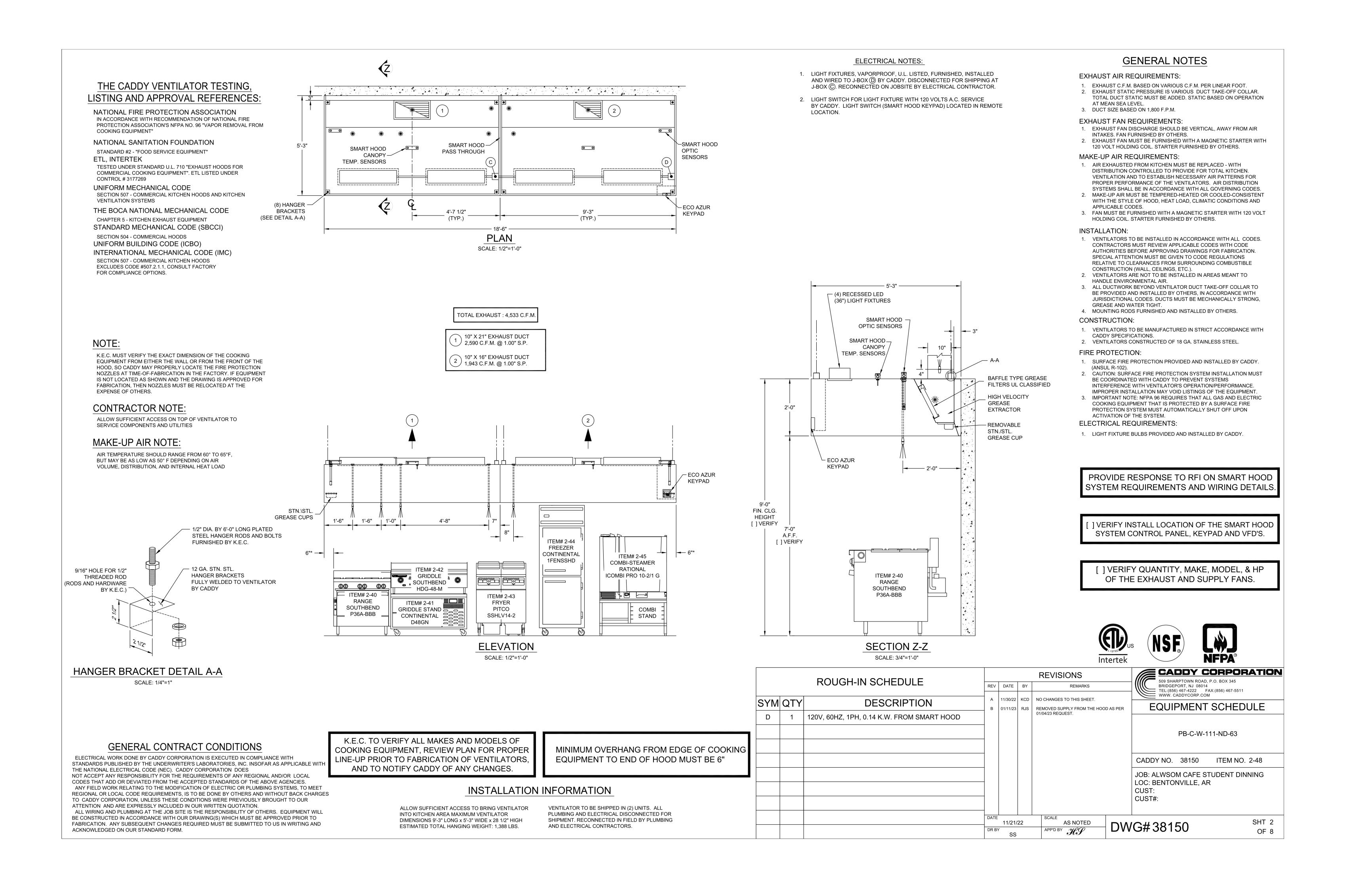
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REVISIONS

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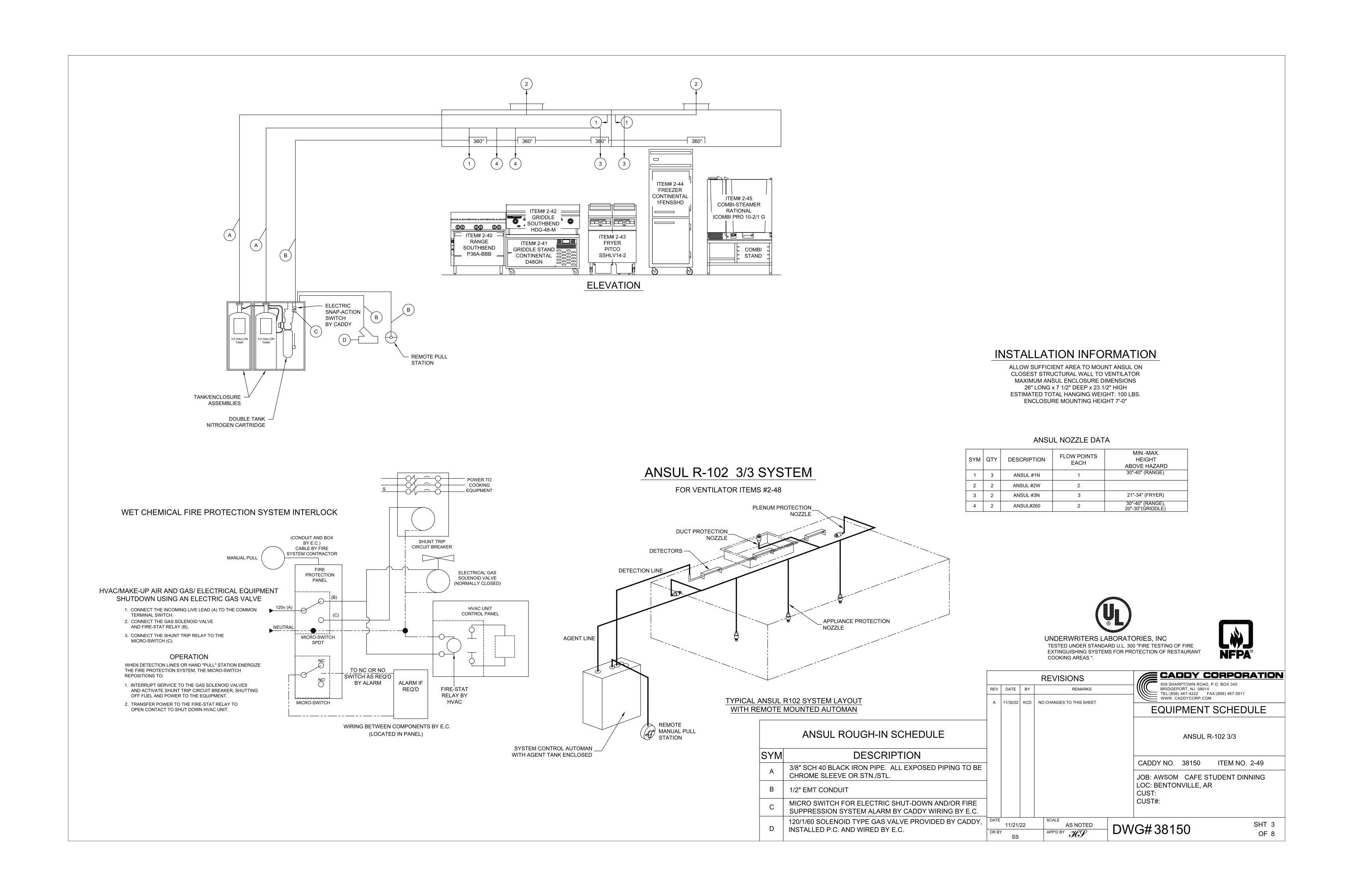
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REVISIONS

Contents:

MANUFACTURES
EXHAUST HOOD

DRAWINGS



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NUMBER DATE DESCRIPTION



PROJECT: ########## #################

> SMARTHOOD LITE PROCESSOR (PP-1) HOOD 2-48 SYSTEM #1:

REPRESENTATIVE: KITCHEN ENERGY SOLUTIONS

_		
	PAGE	DESCRIPTION
	1	INDEX & GENERAL NOTES
	2	EQUIPMENT OVERVIEW
	3	SYSTEM #1 FIELD WIRING (TYPICAL)
	4	SYSTEM #1 VFD AND MD FIELD WIRING
	5	SYSTEM #1 HOOD SENSOR NETWORK

LEGEND

TL-1 $X_1 \bigotimes_{X_2}$ LED INDICATOR - PANEL MOUNT

XX AA ZZ FUSED DIN-RAIL TERMINAL BLOC XX , ZZ DIN-RAIL CIRCUIT BREAKER

XXX DIN-RAIL TERMINAL BLOC

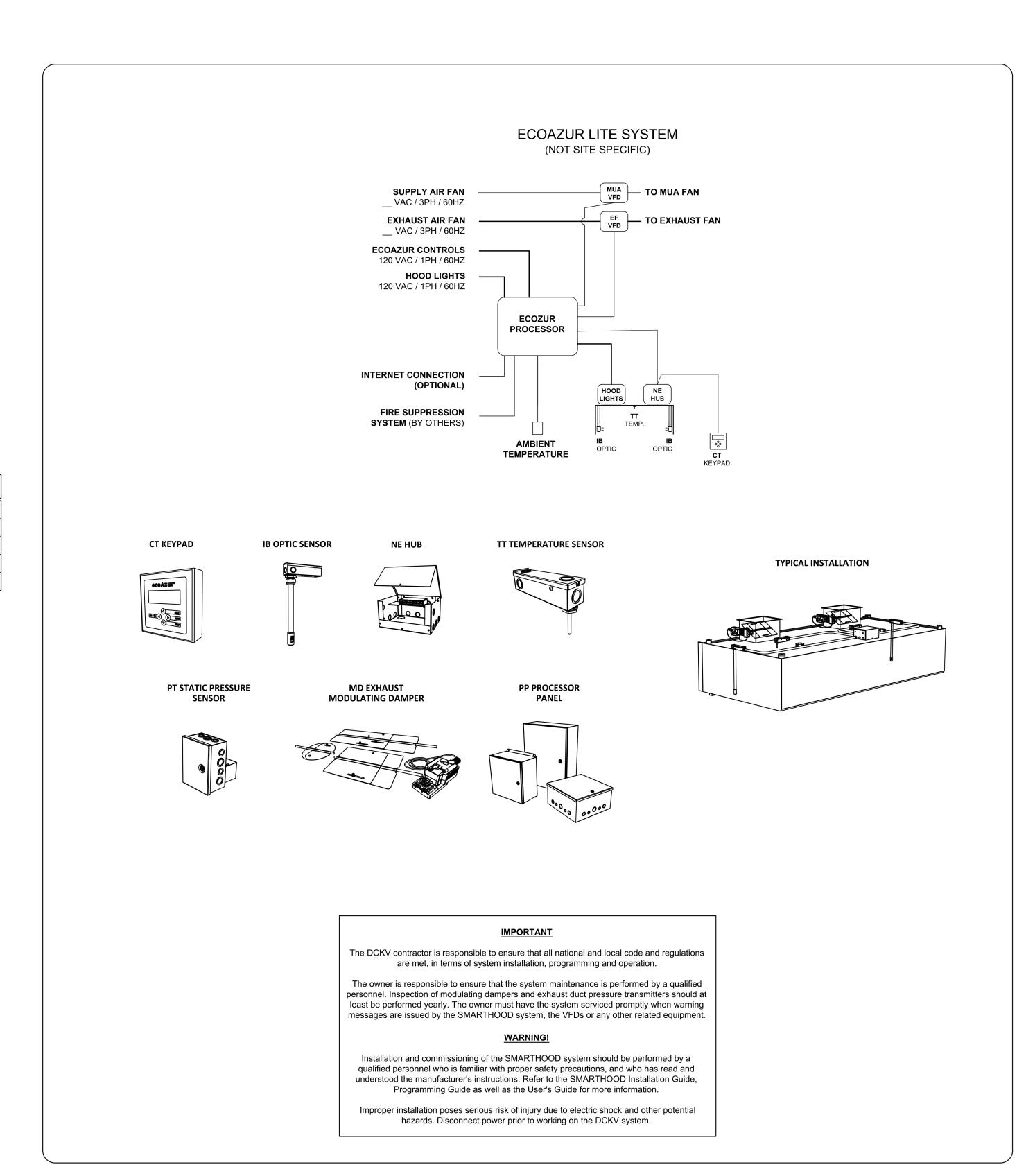
XX PANEL DEVICE TERMINAL BLOC x FIELD DEVICE TERMINAL BLOC

SMARTHOOD NETWORK PORT (RJ45) CONNECT TO SMARTHOOD COMPONENTS ONLY
ETHERNET 10/100 NETWORK PORT (RJ45)
DO NOT CONNECT TO SMARTHOOD

COMPONENTS! xx — WIRE REFERENCE

PANEL CHASSIS CONNECTION

 \perp GROUND





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LANDSCAPE **OSD** 115 ST. JOHNS PLACE BROOKLYN, NY 11217 P: 917.553.5586

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Henderson Engineers 8345 LENEXA DRIVE, STE 300

LENEXA, KS 66214 P: 913.660.6187 SUSTAINABILITY 224 SOUTH MICHIGAN AVENUE CHICAGO, IL 60604 P: 312.360.4121

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PSW Job Number:

AWSOM
Bentonville, AR

100% CD Issue Date: 02.24.2023 NUMBER DATE DESCRIPTION

CADDY CORPORATION

509 SHARPTOWN ROAD, P.O. BOX 345

BRIDGEPORT, NJ 08014

TEL:(856) 467-4222 FAX:(856) 467-5511

WWW. CADDYCORP.COM

EQUIPMENT SCHEDULE

SMART HOOD

SHT 4

OF 8

CADDY NO. 38150 ITEM NO.

LOC: BENTONVILLE, AR

CUST#:

DWG#38150

JOB: AWSOM CAFE STUDENT DINNING

REVISIONS

A 11/30/22 KCD NO CHANGES TO THIS SHEET

REMARKS

REV DATE BY

EQUIPMENT OVERVIEW

SMARTHOOD PROCESSORS / EXHAUST FANS / SUPPLY FANS / MODULATING DAMPERS / VAV BOXES

SMARTH	OOD PROCESSOR PANEL	SUPPLY	Y FAN(S)	EXHAU	ST FAN(S)	HOOD	EXHAUST	SUPF
ID	M/N	ID	CFM	ID	CFM	ID	CFM	CFN
PP-1	V4PPLTE3	MUA	-	EF	-	HOOD 2-48	-	-

REQUEST FOR INFORMATION

VARIABLE FREQUENCY DRIVES (VFD)

FAN	ID	MODEL NUMBER	POWER	VOLTAGE
MUA	MUA-VFD	UNKNOWN	HP	V/3PH/60HZ
EF	EF-VFD	UNKNOWN	HP	V/3PH/60HZ

REQUEST FOR INFORMATION

PROCESSOR PANEL SPECIFICATIONS

M/N: V4PPLTE3

DESC.: SMARTHOOD LITE PROCESSOR
4 OUTPUT CHANNELS

ELECTRICAL RATING:
INPUT 1: DCKV
120 / 230 VAC,1 PH, 50-60 HZ, 0.5 A
INPUT2: HOOD LIGHTS
120 / 230 VAC,1 PH, 50-60 HZ, 6 A
(MAXIMUM LOAD RATING)

OUTPUT1:HOOD LIGHTS
120 / 230 VAC,1 PH, 50-60 HZ, 6 A
(MAXIMUM LOAD RATING)

ENCLOSURE TYPE: NEMA 1

DIMENSIONS: 12" x 12" x 6"
305 MM x 305 MM x 152 MM
(H x W x D)

			REVISIONS		CADDY CORPORATION 509 SHARPTOWN ROAD, P.O. BOX 345
REV	DATE	BY	REMARKS		BRIDGEPORT, NJ 0801,4 TEL:(856) 467-4222 FAX:(856) 467-5511 WWW. CADDYCORP.COM
A	11/30/22	KCD	NO CHANGES TO THIS SHEET		EQUIPMENT SCHEDULE
					SMART HOOD
					CADDY NO. 38150 ITEM NO.
					JOB: AWSOM CAFE STUDENT DINNING LOC: BENTONVILLE, AR CUST: CUST#:
DATE	11/21/	22	AS NOTED	ראים	G#38150 SHT 5
DR B	SS		APP'D BY H		OF 8

| POLK | STANLEY | WILCOX

801 South Spring Street
Little Rock, AR 72201
501.378.0878 office

509 W. Spring St. | Suite 150
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479.444.0473 office

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900B SOUTH WALTON BLVD, STE 27

OSD 115 ST. JOHNS PLACE

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JME HOSPITALITY
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THE WOODLANDS, TX 77380

P: 609.641.2222

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OTL

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ANAHEIM, CA 92806
P: 714.637.4747

IRRIGATION
WC3 DESIGN
11A ROBINSON MANOR BLVD.
MCKEES ROCK, PA 14136
P: 844.231.7042

PSW Job Number:

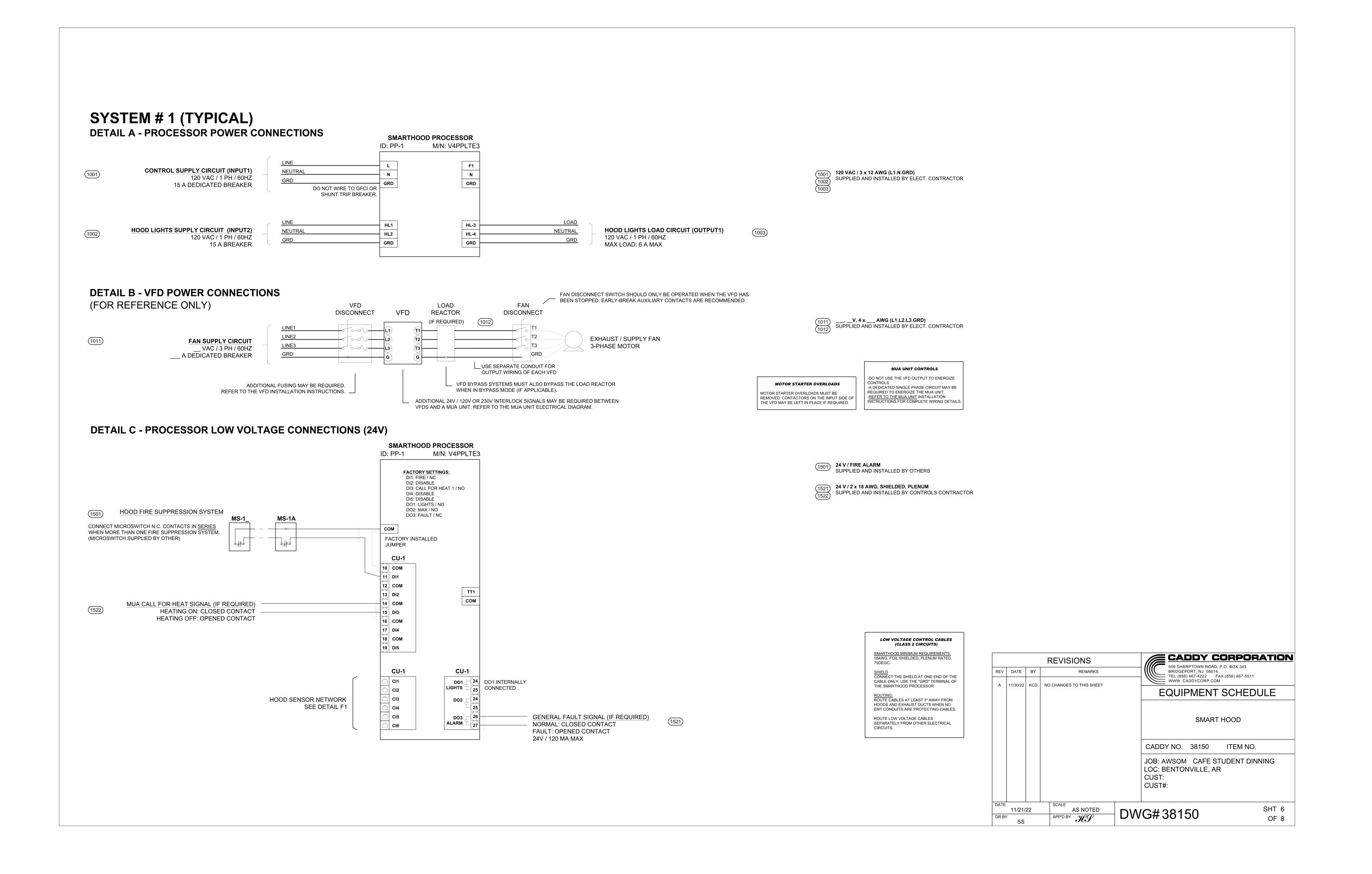
AWSOM
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REVISIONS

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MANUFACTURES
EXHAUST HOOD
DRAWINGS



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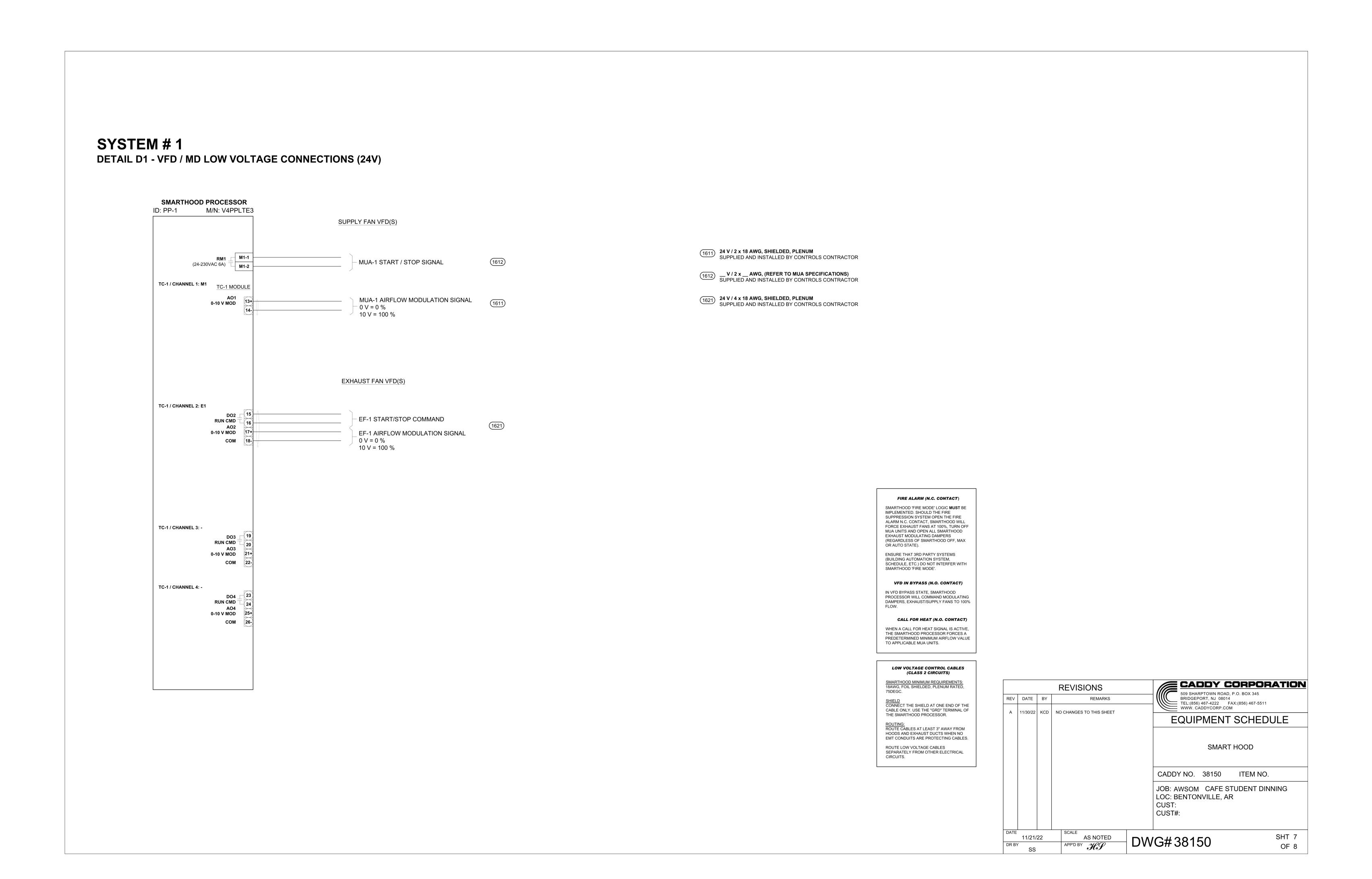
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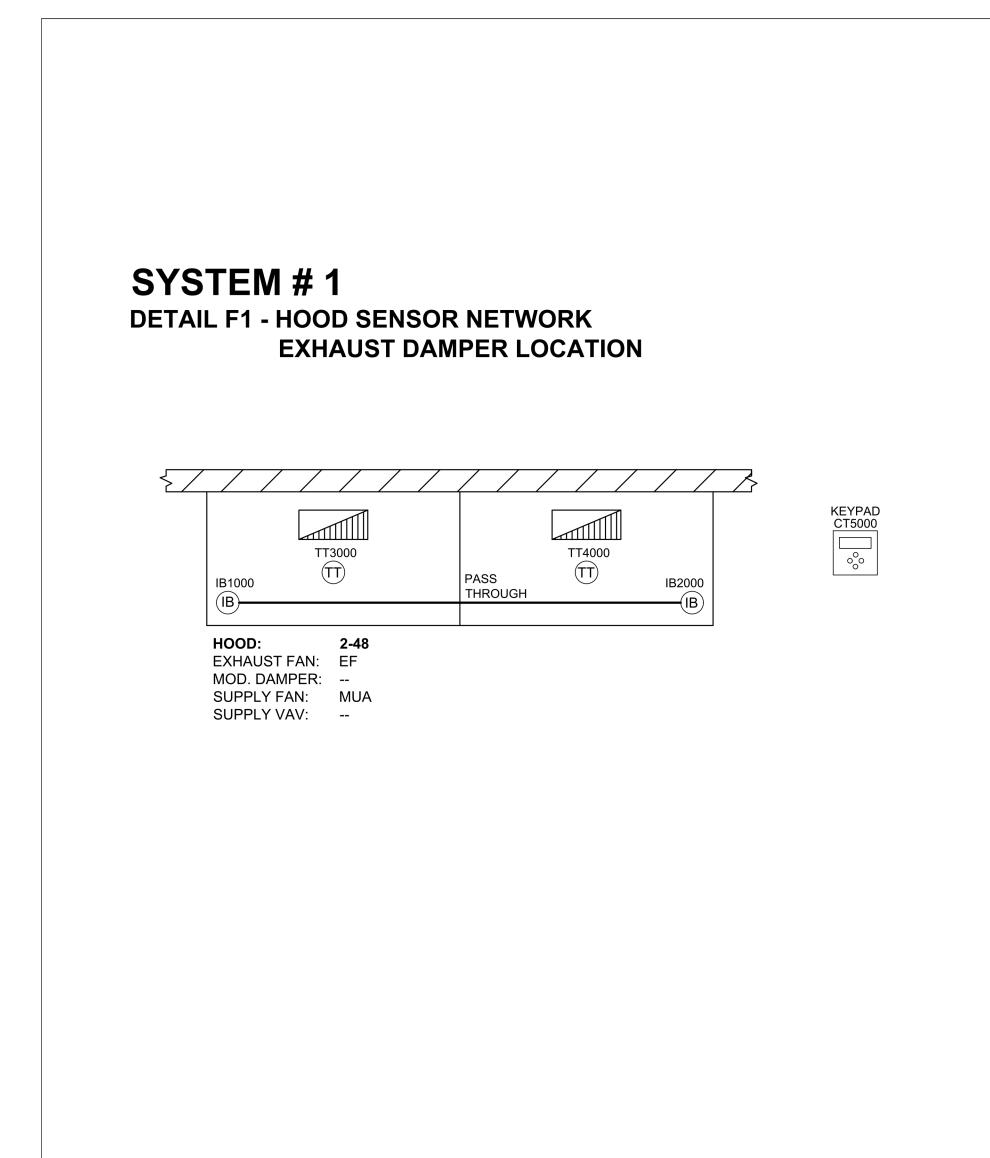
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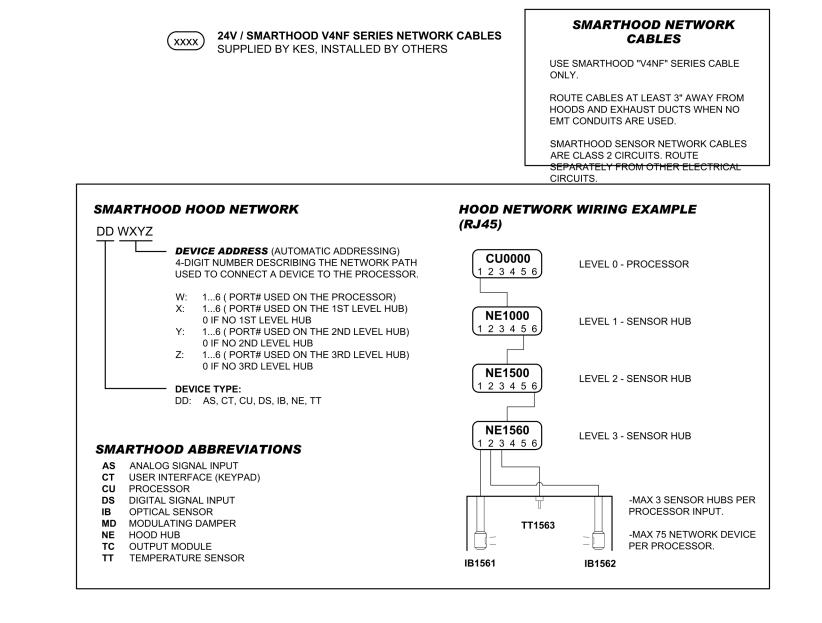
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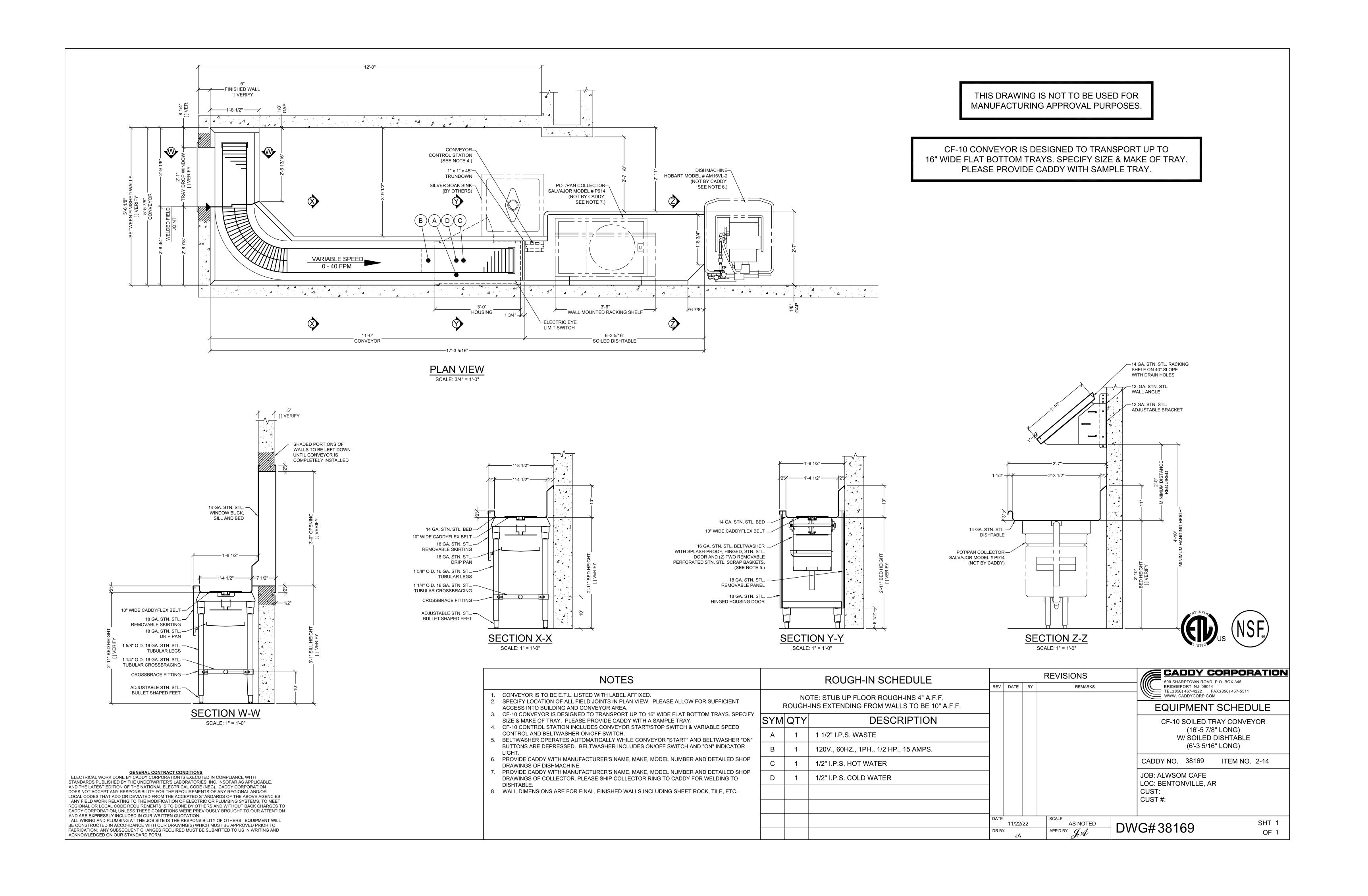
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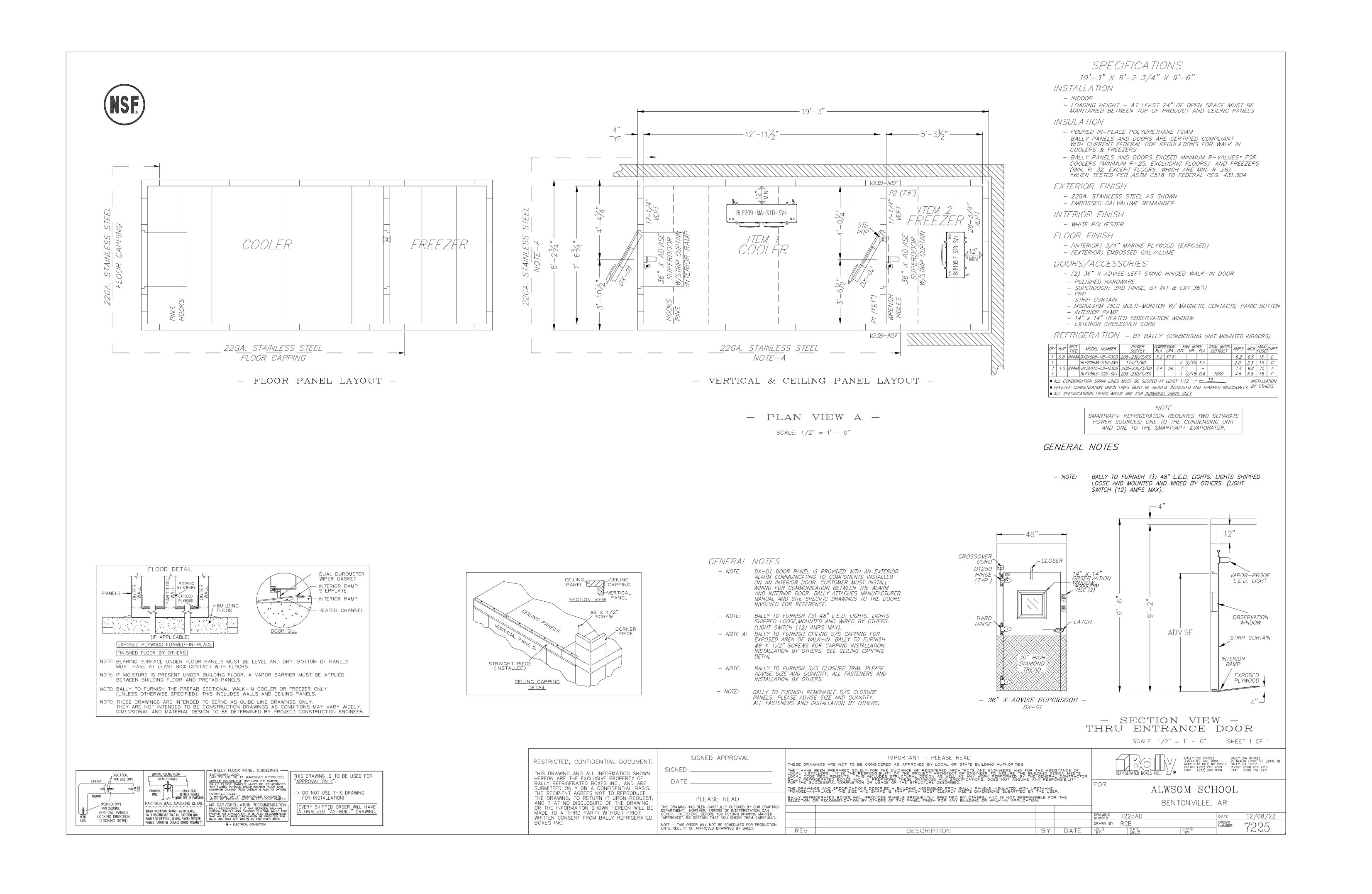
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