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993A

AWSOM
Bentonville, AR

100% CD
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02.24.2023

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PART 1 - GENERAL

1.1 DESCRIPTION OF WORK
A. Extent of foodservice equipment work to be indicated on drawings and by provisions of this section, including schedules, equipment specification sheets and manufacturer data sheets and associated with other drawings and/or the section.
B. Refer to Division - 22 sections for required drain traps, steam traps, alternate vents, valves, pipes and pipelittings, ductwork, and other materials necessary to complete mechanical hookups of foodservice equipment.
C. Refer to Division - 25 sections for wiring, disconnects, and other materials necessary to complete electrical hookup of foodservice equipment.
D. 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 section.
1.2 RELATED WORK
See Appendix D for furnished equipment specifications and manufacturer data sheet for all itemized equipment identified on the drawings and schedule.
1.3 WORK INCLUDED
A. Cooperate in every way with other contractors in order that whole installation may result in the highest grade possible.
B. Furnish all valves, faucets, reducing pressure valves, relief valves, sink wastes, tailpipes, 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.
C. 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 plumbing lines, etc.
D. Stack and remove rubbish waste material, crating, etc., resulting from work 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.
E. 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 freer drain lines, all hangers as required. See Section 114000, 3.03 for additional requirements.
F. 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.
G. THE CONTRACTOR PERFORMING THIS WORK SHALL be factory certified for handling and installation of Coran products when required.
H. Furnish and install all beverage raceways and conduits as specified to include all floor, wall and ceiling penetrations and provide the stops as required to meet local building codes.
I. 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 install 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.
J. 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.
K. 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 plans.
L. Repair of all damage to building resulting from this work of this section.
1.4 SUBCONTRACTORS
See General and Supplementary Conditions for requirements of subcontractors, or as specifically specified in 114000.
1.5 QUALITY ASSURANCE
A. 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 specified.
B. Bids must be based on equipment of manufacturers specified. See equipment specification sheets.
C. 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.
1.6 CODES AND STANDARDS
A. 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."
B. 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.
C. 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.
D. 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
E. 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 degrees F (121 degrees C) or
F. 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 required for app.
1.7 GENERAL RELATED CONDITIONS
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. 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.
B. It shall also be intended that where buy-out (pre-fabricated) items are specified, same shall be definitely furnished with all accessories as normally furnished by manufacturer for these items. Also in strict accordance with current manufacturers engineering data sheet for each respective item.
1.8 EXAMINATION OF PLANS AND SPECIFICATIONS, INTERPRETATIONS
A. 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.
B. 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 or record.
C. Interpretation of this documents in section 140000 and all foodservice drawings is the sole responsibility of the author of this specification section.
1.9 COORDINATION
A. 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 rough-ins 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 rough-ins are being properly installed to accommodate this equipment.
B. 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 resemble once the equipment gets to its final location.
C. 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 and the Foodservice Consultant.

PART 1 - GENERAL

D. 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.
E. CONTRACTOR RESPONSIBLE FOR THIS WORK is to procure all specified equipment and coordinate installation as required by project schedule.
1.10 MODIFICATIONS/RESET OF EXISTING EQUIPMENT (IF ANY)
A. All equipment noted in the specification as "Existing/Reset" shall be modified and relocated as specified and shown on the drawings.
B. 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.
C. Each "Existing/Reset" item shall be clean, in good repair and operate when reset.
1.11 RESERVATIONS AND CONDITIONS
A. 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.
B. 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.
C. 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.
D. 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.
E. All labor and materials required by the building trades necessary to accomplish this intent are hereby included in the appropriate trade contract.
1.12 SUBMITTALS- Product Data, Utility Rough-In Drawings, Shop Drawings:
A. In addition to the following requirements, see Division 1
B. CONTRACTOR RESPONSIBLE FOR THIS WORK is to procure all specified equipment and coordinate installation as required by project schedule.
1. Manufacturer's name, code, descriptive data, rated capacities and other information necessary for approval before ordering or purchasing. All cuts are to be accompanied by a lead sheet marking with item number, electrical, plumbing and mechanical details.
2. All item numbers are to be represented in the specification book to include spare numbers, fabricated items, items by owner or others.
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.
C. 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 01300).
2. 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 construction of various trades and satisfactory installation of all equipment shown on drawings.
D. CONTRACTOR RESPONSIBLE FOR THIS WORK is to submit Shop Drawings consisting of the following:
1. 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. 1/2" scale sections covering all fabricated items of work, drawings are to show location of equipment to be coordinated with item. (Example: Bonsters mounted under or underneath of dishables. Garbage disposals under sink compartment. The ventage "by others" is not acceptable and must be defined by trade.)
2. Is responsible for all field coordination prior to fabrication of custom equipment (and purchase and delivery of buy-out equipment).
E. 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 adversely effected.
F. 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.
G. Foodservice submittal documents are to be signed by CONTRACTOR RESPONSIBLE FOR THIS WORK to indicate they have been reviewed and coordinated with architect by electrical, plumbing, mechanical, millwork or other trades, require water inlet below each level, a suitable type of vacuum breaker shall be placed on future and form part of same to prevent such siphoning.
1.13 BASE BIDS AND SUBSTITUTIONS
A. 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.
B. 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.
C. 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.
D. Late requests for additional motives for substitutions will not be considered.
E. Any variation or modification shall be the sole responsibility of the CONTRACTOR RESPONSIBLE FOR THIS WORK.
F. 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.
1.14 SAMPLES
CONTRACTOR RESPONSIBLE FOR THIS WORK shall supply the Architect or his designee with samples of fabricated equipment, such as corner of table with a roller or pedestal top, corner of dish table, overhead drawer assembly, table leg with foot and gasket, etc. To proceed with 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.
1.15 MAINTENANCE DATA:
A. 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.
B. Include names, addresses and telephone numbers of authorized service agencies for all items with mechanical equipment.
1.16 DELIVERY, STORAGE, AND HANDLING:
A. 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.
B. Store foodservice equipment in original containers, and in location to provide adequate protection to equipment while not interfering with other construction operations.
1.17 UTILITIES AVAILABLE:
A. Electric Voltage: 120/208/480 volt, 60 cycle, 1 & 3 ph., 4 wire.
B. Water Pressure: 40 to 50 pounds, Plumbing Contractor is to provide pressure reducing devices applicable to the foodservice equipment.
C. Hot Water: 140 degrees, unless otherwise specified.
D. CONTRACTOR RESPONSIBLE FOR THIS WORK is to verify all utilities and order correct utilities as a part of the equipment requirements.
1.18 GENERAL CHARACTERISTICS OF ELECTRICAL EQUIPMENT:
A. Electrically operated equipment is to be listed by Underwriters Labs., Inc.
B. Motors: To up an including 1/2 H.P., shall be 120/60/1.
C. Motors: over 1/2 H.P., 208/60/3, unless otherwise noted.
D. Ranges, food warmers, etc., over 1.5 k.w., 208/60/3, unless otherwise specified.
E. Electrically heated equipment, etc., 1.5 and under, 120/60/1.
F. Single phase. Electrical plug-in units with 3 wire cords; 3 wire cap.
G. Three phase. Electrical plug-in units with 4 wire cords; 4 wire cap.
H. Motor driven equipment: equipped with starting switch.
I. Motors: equipped with overload protection.
J. Wiring on fixtures, including operating switches and pilots, furnished by CONTRACTOR RESPONSIBLE FOR THIS WORK.
K. Submit in writing to Architect for approval, schedule showing proposed electrical characteristics of each piece of equipment and disconnect means provided.
L. 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

2.1 GENERAL:
A. Equipment installed for test purposes shall not come within the category of successful commercial operation.
B. 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.
C. Before proceeding with shop work, CONTRACTOR RESPONSIBLE FOR THIS WORK is to coordinate with General Contractor and do field measurements. When 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 work.
D. 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 to fit conditions on site and on drawings and field measurements.
E. 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 but 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.
F. Appliances of rigid construction are to be free from objectionable vibration and quiet in operation.
G. 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.
H. 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 easy access and ventilation as specified.
I. Motors dip-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.
J. 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.
K. All pre-manufactured equipment shall be NSF and UL approved and display the proper identification.
2.2 QUALIFIED FABRICATORS
A. Qualifications: Minimum five (5) years' experience in similar work and listed with the National Sanitation Foundation (NSF).
B. 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 888-808-4263
2. All Southern Fabricators 810-875-2132
3. Stainless Fixtures 909-622-1615
4. Classic Stainless 214-467-8700
2.3 SINKS
A. Sinks that are integral with drainboards shall be fabricated and constructed of same gauge and material as drainboard and splash.
B. 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.
C. All interior vertical and horizontal corners shall be NSF coded.
D. Partitions between adjacent sink compartments shall be continuously welded radius top closure.
E. Exterior front of multiple compartment sinks shall be continuous.
F. Bottom of all sink compartments shall be pitched to insure complete drainage to waste opening.
2.4 WASTES AND OVERFLOWS:
Sinks to have T&S B-2950 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.
2.5 WATER INLET LOCATION:
A. LOCATED in all cases above the positive water level to prevent siphoning of liquid into water system. Whenever conditions require water inlet below such level, a suitable type of vacuum breaker shall be placed on future and form part of same to prevent such siphoning.
B. Faucets
1. Deck mounted mixing faucet assemblies shall be T&S SF-30LS12A 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.
3. 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.
4. Single filter faucets, when specified or shown, for hot food units, bain maries and steam tables, shall be T&S SF-3LS10SA, or approved equal, unless specified otherwise.
5. All faucet assemblies shall be polished chromium plated.
C. Pre-Rinse Assemblies
1. Splash mounted pre-rinse assemblies for dishables 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 SAF1.112 1/2" spout, or approved equal, unless specified otherwise.
3. All pre-rinse assemblies shall be polished chrome plated.
2.6 FITCH 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.
2.7 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 NSF standard and be labeled accordingly.
2.8 MATERIALS USED FOR CUSTOM FABRICATION
A. Metal
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.
B. Hardware
1. Locks: All metal cabinet doors and drawers shall be furnished with Component Hardware cylinder locks model P30-4750, model P30-4762 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 all doors; all keyed alike unless specified otherwise.
4. Catches: For all cabinet doors, shall be Component Hardware model M30-592D self-aligning Magnetic, or approved equal, unless specified.
5. 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.
C. Hinges
1. 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.
D. Casters
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 trends 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 drum bumpers.
E. All hardware shall be identifiable for manufacturer.
F. 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 M80-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 finishing includes capping of wall ends, capping shall be fabricated from 18 Ga. stainless steel. Extend from unfinished floor, behind core base to 6" above finished ceiling or as specified.
2.9 EQUIPMENT CONSTRUCTION AND STANDARDS:
Where initials SS are used, they refer to "Stainless Steel"; "CP" refers to "Chrome Plated"; "NIC" refers to "Not in Contract"; "GI" refers to "Galvanized iron"; and "FD" refers to "Floor Drain."
2.10 REFRIGERATORS AND REFRIGERATION UNITS:
A. All refrigerated equipment, refrigerators and freezers, shall be rated and adjusted to maintain required temperatures, charged with approved CFC free refrigerant, DuPont 134a, or 404a as required. All refrigerators are to meet current NSF standard and be labeled as such.
B. All reach-in refrigerators, freezers, hot food warmers, etc., to have keyed- alike locks with additional locking levers. CONTRACTOR RESPONSIBLE FOR THIS WORK must request that its time of placing order to avoid occasion of a later date at CONTRACTOR RESPONSIBLE FOR THIS WORK'S expense.
C. 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. In respect of cause, whether mechanical, operational or manufacturing - at no additional cost to Owner. Five (5) year warranty provided on all compressors.
D. Undercounter Refrigerators
1. Outer casing shall be constructed of 18 Ga. steel, inner liner shall be of 20 Ga. stainless steel with #2B finish, unless shown otherwise.
2. Refrigerator shall be fully insulated with 2" minimum thickness of urethane or Styrofoam between outer casing and inner liner all 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 muffler. Breaker strip at doors shall be faced with 18 Ga. stainless steel.
4. Door shall be constructed with 18 Ga. stainless steel outer casing and 20 Ga. stainless steel, #2B finish, inner lining, unless shown otherwise, molded gray vinyl latex door gasket shall be attached to perimeter of doors when connected fasteners.
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" 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 muffler connected to parallel busbar switches mounted in each door opening; full size of Component Hardware/Kelci T21 Series stainless steel removable plasters and Component Hardware/Kelci T30 Series stainless steel shelf clips, or approved equal, for each shelf per compartment; one Component Hardware/Kelci 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 exterior 1/2" box mounted on end or rear of refrigerator cabinet in an accessible location for final connection.
8. Hardware for doors shall be Component Hardware/Kelci R42-288X Series self-closing, edgearm hinge and Component Hardware/Kelci 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 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 side attached to underside of refrigerator interior, with closed bottom of guard located 6-12 inches below counter top.
E. 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 connection.
2. System to include compressors, evaporators, refrigerant and refrigeration piping, controls and accessories required to complete the system.
2.11 LEGS AND CROSSRAILS:
A. 1-1/2" O.D. 16 Ga. stainless steel tubular type with stainless steel buff shaped feet having minimum vertical adjustment of 1-1/2" without showing threading or adjusting bolts. Feet fully secured 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 enter their way into legs of feet.
B. Tops of legs attached to Component Hardware model A18-0206-C enclosed corner gaskets of 14 Ga. stainless steel. Gaskets welded to 1 1/2" O.D. 14 Ga. stainless steel 4" X 1" channels to underside of table on which they appear, covered finish. Crossrails 1-1/2" O.D. 14 Ga. stainless steel coped and welded to legs approximately 10" A.F.F. or as specified.
2.12 DRAINBOARDS:
A. 14 Ga. stainless steel full width of sink carried up approximately 12" at back and where adjacent to wall and finished same as herebefore described for back of sink, and having 3" high outboard at front and ends not adjacent to walls and finished with integral 1-1/2" diameter 180-degree roll, unless otherwise specified.
B. Drainboards continuously welded to sinks.
C. Drainboards 30" long or less shall have 1-1/2" 18 Ga. stainless steel tubular braces secured to underside near front and welded to stainless steel gusset at leg anchor. All others to have legs and cross bracing with full length and width unless otherwise specified for tables.
2.13 TABLES WITH STAINLESS STEEL TOPS:
A. Tops of 14 Ga. stainless steel 1 piece construction with all edges turned down into 2" integral 180-degree roll with all corners rounded to 2" radius forming a bullnose corner. Corner welded and polished smooth.
B. 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.
C. 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 covered to 3/4" radius.
D. 1-1/2" OD tubular frame construction with fixed shelf at 10" AFF on 1" tubular cross rail as specified.
2.14 TABLES WITH BAKER TOPS
A. Top to be constructed of 3" thick maple hard wood with 4" X 1" stainless steel channel sub frame connected to base.
B. 1-1/2" OD tubular frame construction with fixed shelf at 10" AFF on 4" X 1" stainless steel channel sub frame fully welded to legs.
C. Backsplash to be 6" high x 1" thick maple hard wood with 3/4 cover at table juncture where required on all tables butted to walls.
2.15 TABLES WITH BUTCHER TOPS
A. Top to be constructed of 1-1/2" thick white poly cutting surface with 4" X 1" stainless steel channel sub frame connected to base.
B. 1-1/2" OD tubular frame construction with fixed shelf at 10" AFF on 4" X 1" stainless steel channel sub frame fully welded to legs.
C. Back splash to be 6" high x 1" deep stainless steel with 3/4" cope and 3" stainless steel flat surface.
D. Top to be removable for cleaning.
2.16 OVERSHELF:
A. 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.
B. 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 J57-125 expanding fastener system, or approved equal. Uprights spaced approximately 42" on center to interfere with tabletop proper. When uprights are located in other areas in addition to each end of table then they shall be cantilevered.
2.17 UNDERSHELVS:
A. 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 unsightly creases. 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.
2.18 CAFETERIA COUNTER:
A. Size and shape as shown. Top of 14 Ga. polished stainless steel rolled down in a 2" diameter 180-degree roll on all exposed edges with corners bullnosed, welded. Top secured to counter base by means of concealed stainless steel studs, nuts and washers. Angle frame under top attached with sound deadener material.
B. Base constructed with interior framing of 1-1/2" X 1-1/2" X 1/8" stainless steel angle with all joints welded.
C. Angle framework concealed on the interior with 18 Ga. polished stainless steel sheathing. Exterior facing of base cabinet and ends to have 3/16" stainless steel framing of Formica paneling laminated to 3/4" thick solid core, exterior grade marine plywood, color of paneling selected by Architect. Each panel approximately 40" long, full height of counter and splined halftine joints. Panels and trim secured to interior framing by means of concealed welded studs, nuts and washers.
D. Interior of all available space provided with bottom and intermediate shelf of 18 Ga. stainless steel turned up approximately 2" at rear and ends, and down 1-1/2" in 1/2" channel shape at front.
E. Mounted on Component Hardware A48 Series 6" high Stainless steel adjustable legs or casters as specified.

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 finer.
- 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 fired 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 with GC.

PART 4 - EQUIPMENT SPECIFICATIONS

4.1 Equipment Specification Sheet with Manufacturer Data Sheets Listed by Item Number
See Specification book for itemized equipment specification

801 South Spring Street
Little Rock, AR 72201
501.378.0878 office

509 W. Spring St. | Suite 100
Fayetteville, AR 72701
479.444.0673 office

polkstanleywilcox.com

CIVIL
McClallan Consulting Engineers, Inc.
1586 E STEARNS ST
FAVETTEVILLE, AR 72703
P: 479.443.2372

LANDSCAPE
OSD
115 ST. JOHNS PLACE
BROOKLYN, NY 11217
P: 917.553.5886

STRUCTURAL
Martin Martin Consulting Engineers
806 SOUTH WALTON BLVD, STE 27
BENTONVILLE, AR 72712
P: 479.493.0945

MEPF + LOW VOLTAGE
Henderson Engineers
8346 LENEKA DRIVE, STE 300
LENSIA, MS 39214
P: 913.606.8187

SUSTAINABILITY
SOM
234 SOUTH MORGAN AVENUE
CHICAGO, IL 60604
P: 312.362.4121

SIGNAGE + WAYFINDING
TWO TWELVE
236 W. 23RD ST., SUITE 802
NEW YORK, NY 10001
P: 212.254.9870

FOOD SERVICE
JME HOSPITALITY
8956 SIX PINES DR., SUITE 8210
THE WOODLANDS, TX 77380
P: 409.641.2222

WATER FEATURES
OTL
2150 S. TOWNE CENTER, SUITE 100
ANNHEIM, CA 92805
P: 714.637.4747

IRRIGATION
WC3 DESIGN
114 HORNBOON MANOR BLVD.
MOORESBURG, PA 14136
P: 844.231.7042

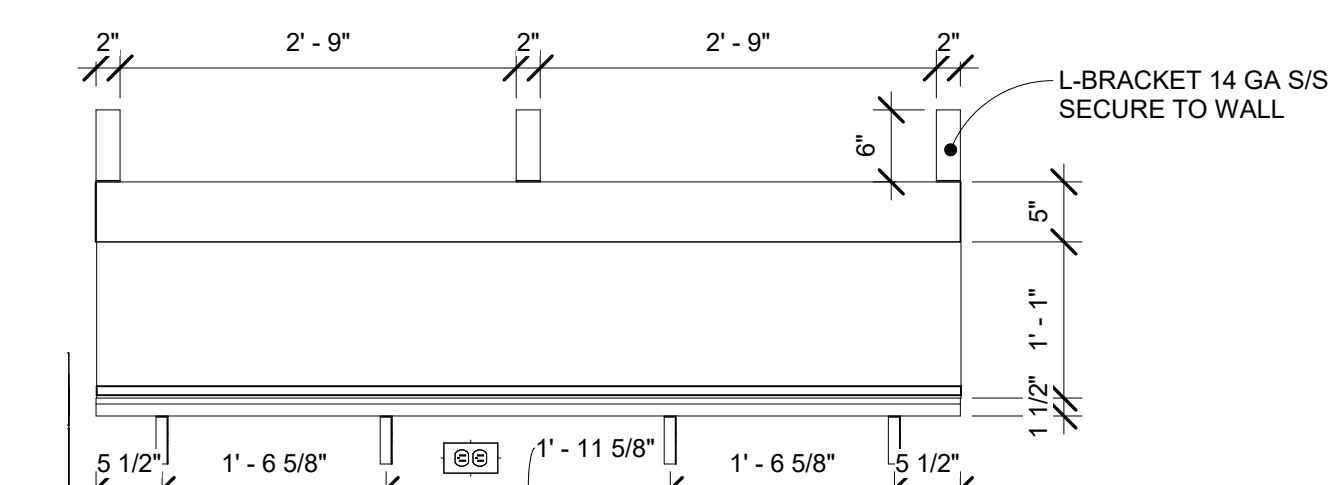
PSW Job Number:
993A

AWSOM
Bentonville, AR

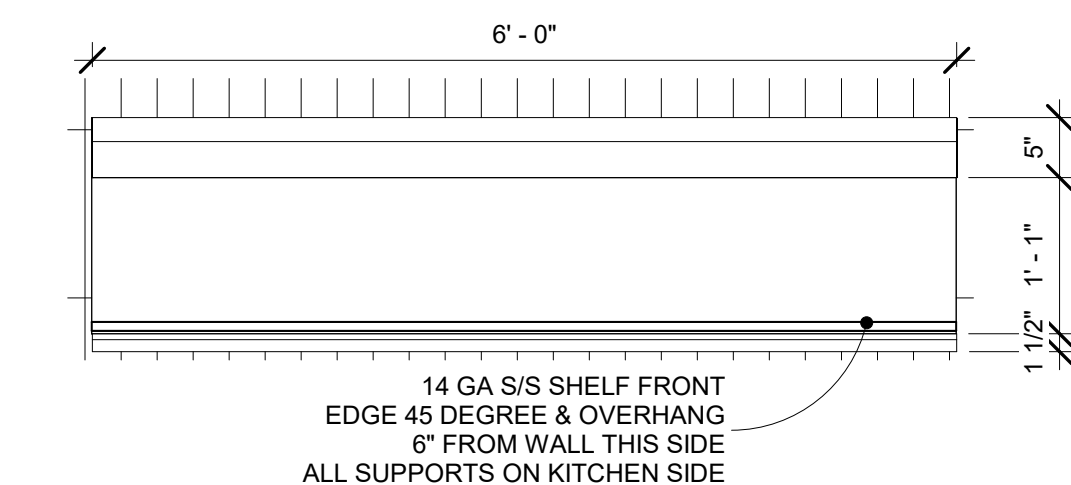
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Issue Date:
02.24.2023

REVISIONS
NUMBER | DATE | DESCRIPTION

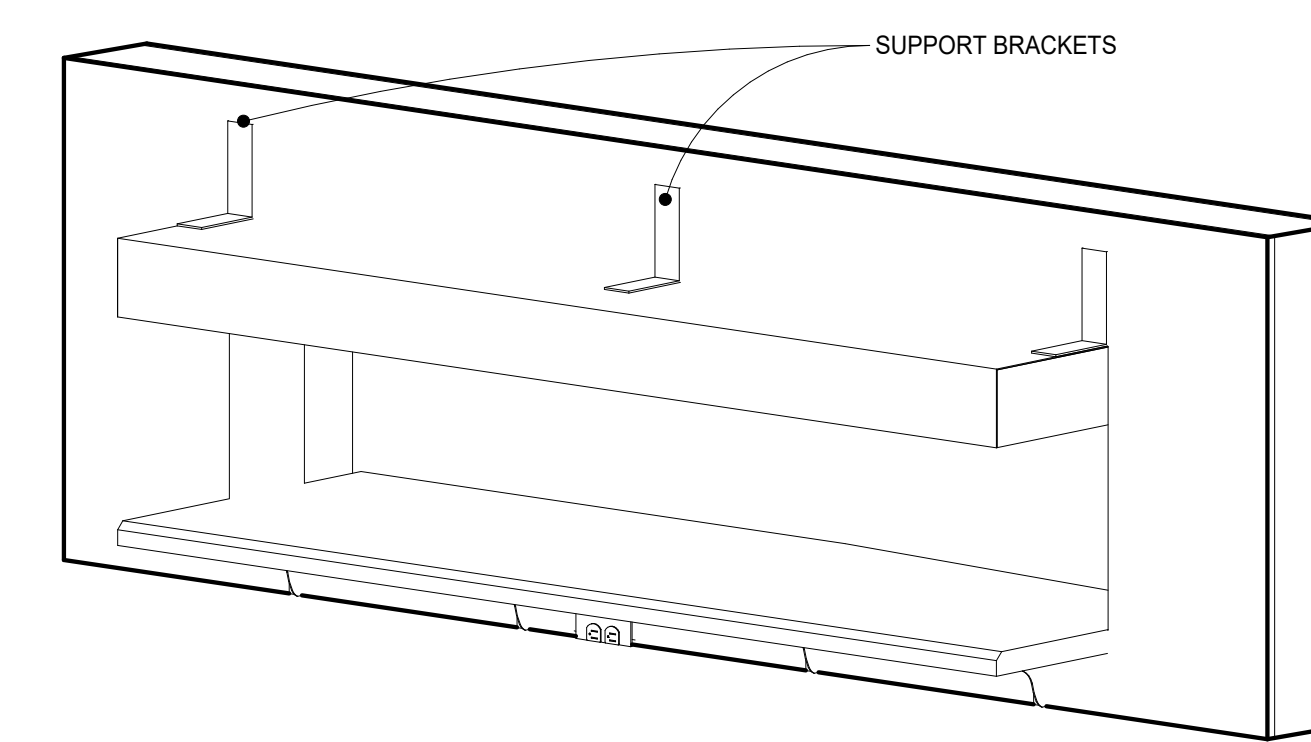
Contents:
**GENERAL
SPECIFICATIONS**
3 of 3



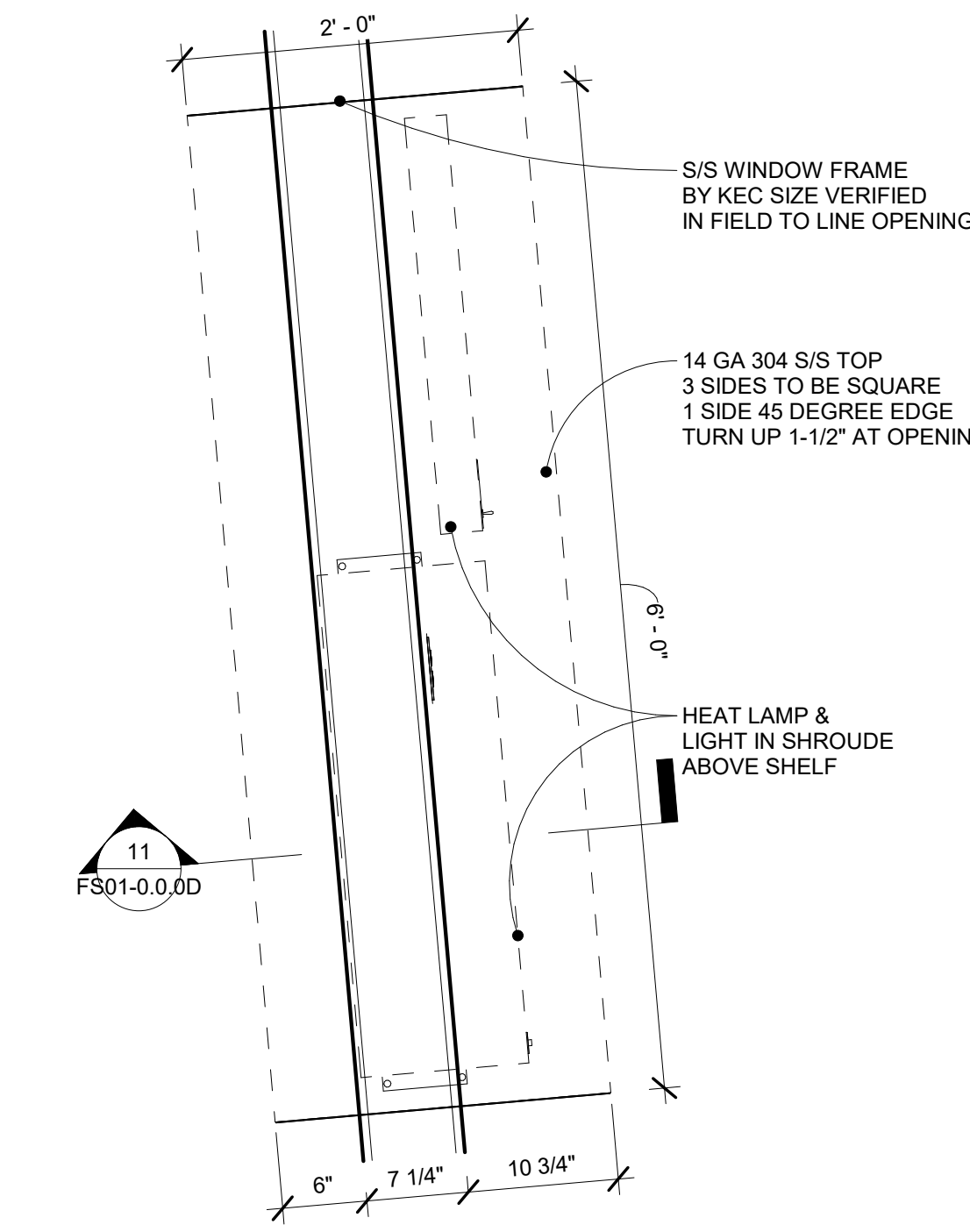
10. DETAIL ITEM 2-52 RIGHT SIDE ELEVATION
3/4" = 1'-0"



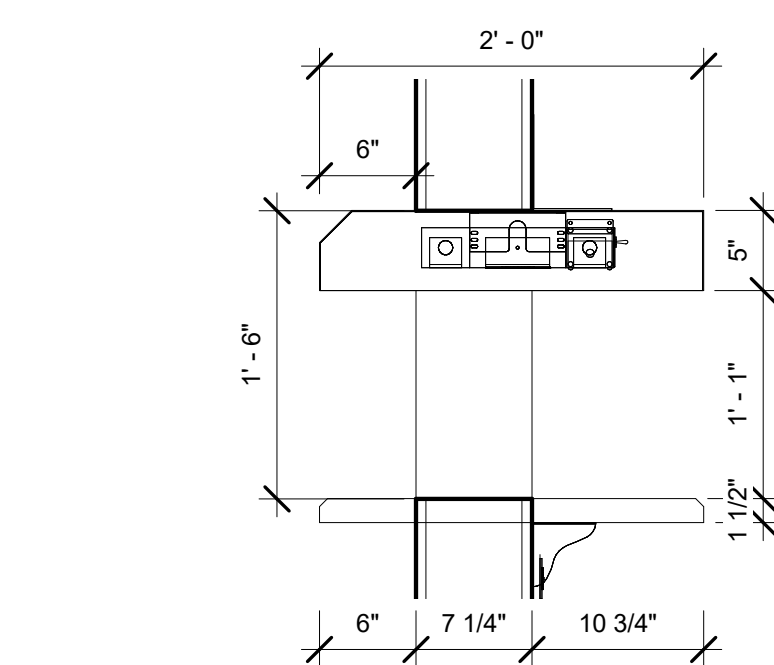
9. DETAIL ITEM 2-52 LEFT SIDE ELEVATION
3/4" = 1'-0"



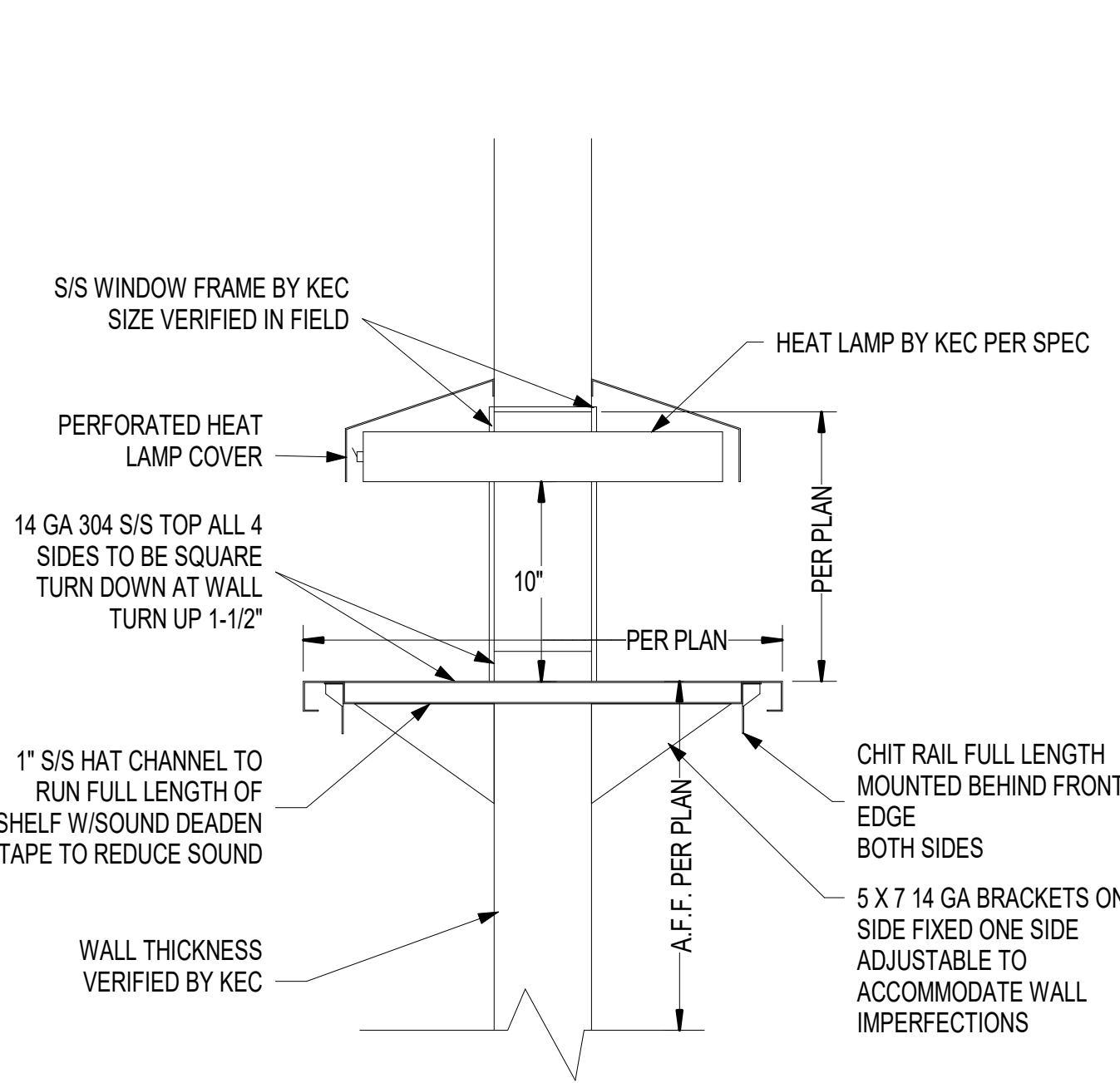
8. 3D View Item 2-25 Pass-Thru Self w. Shroude



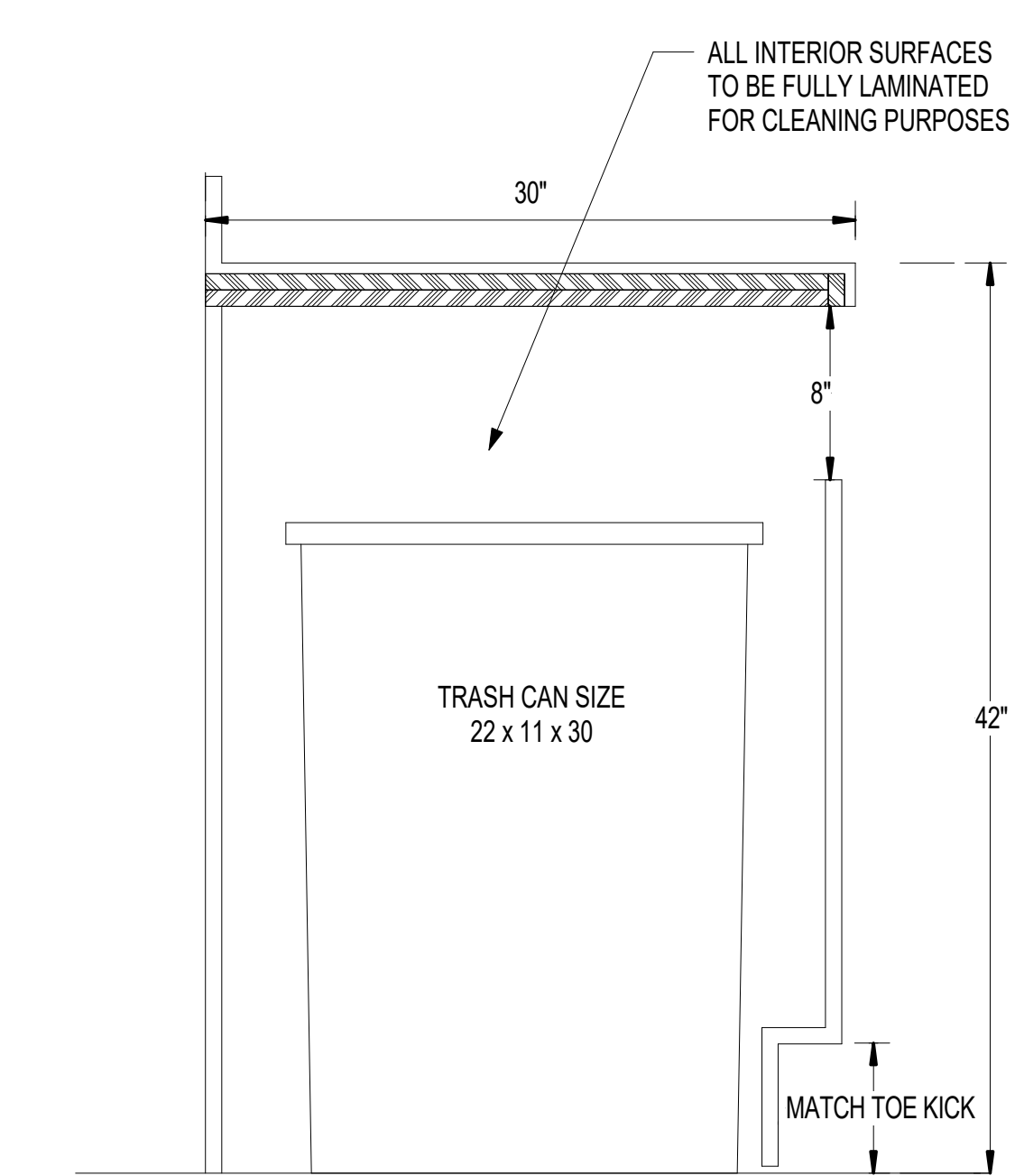
7. FS - ENLARGED PLAN ITEM 5-25 PASS-THRU SHELF
1" = 1'-0"



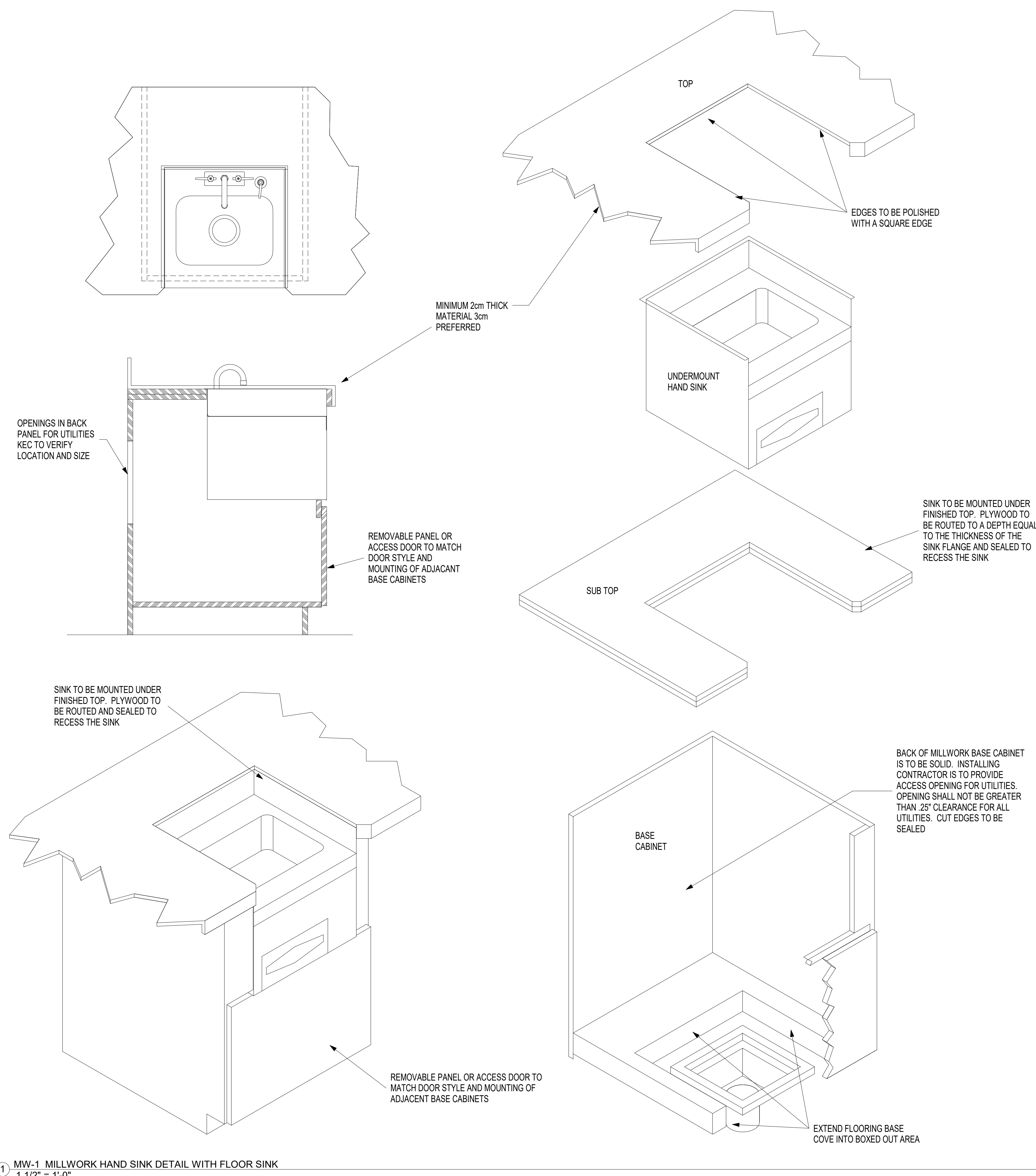
11. DETAIL ITEM 2-52 PASS-THRU SHELF
1" = 1'-0"



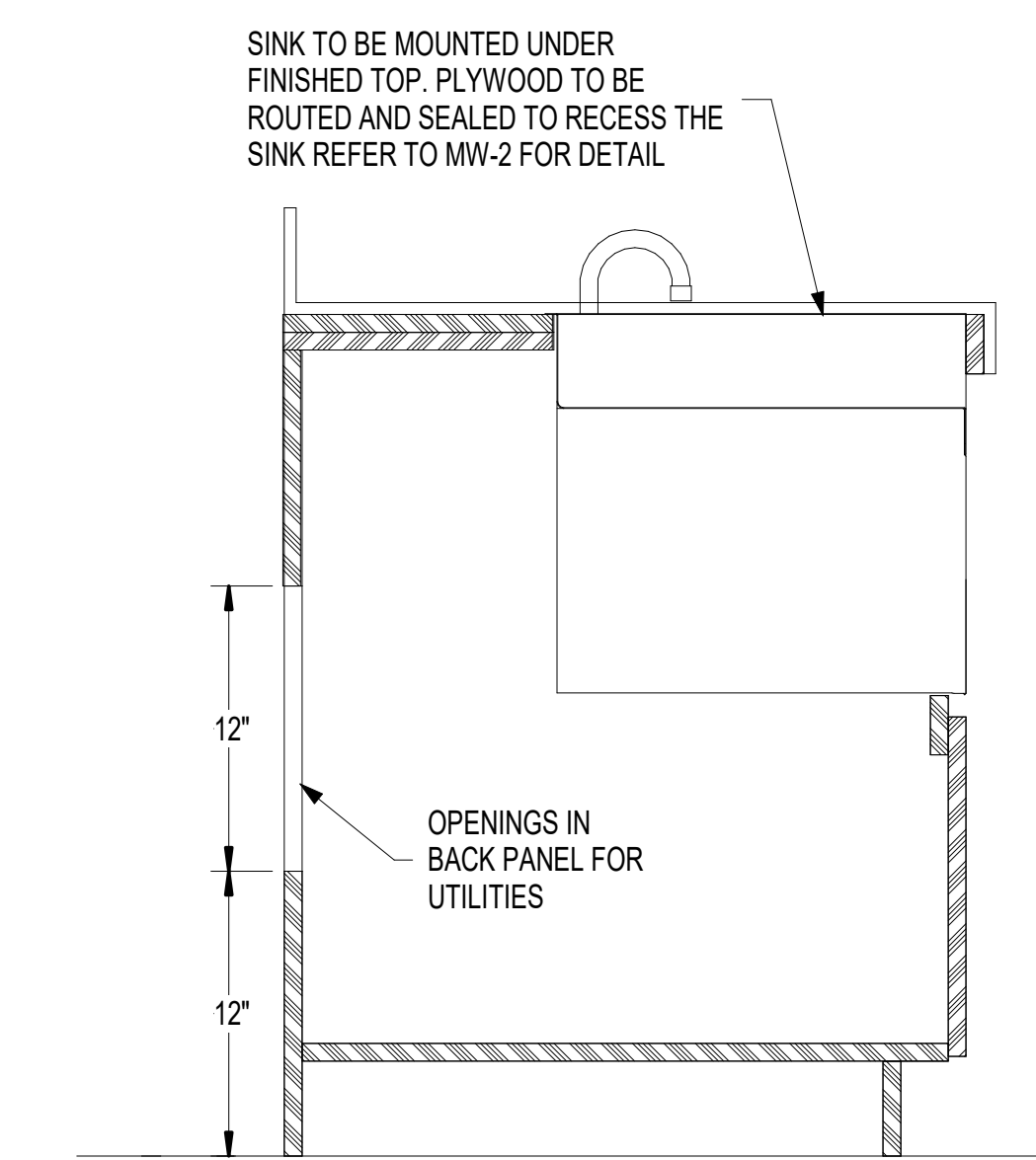
6. SH-1 TYPICAL PASS THRU SHELF SIDE SECTION W/HEAT LAMP
1 1/2" = 1'-0"



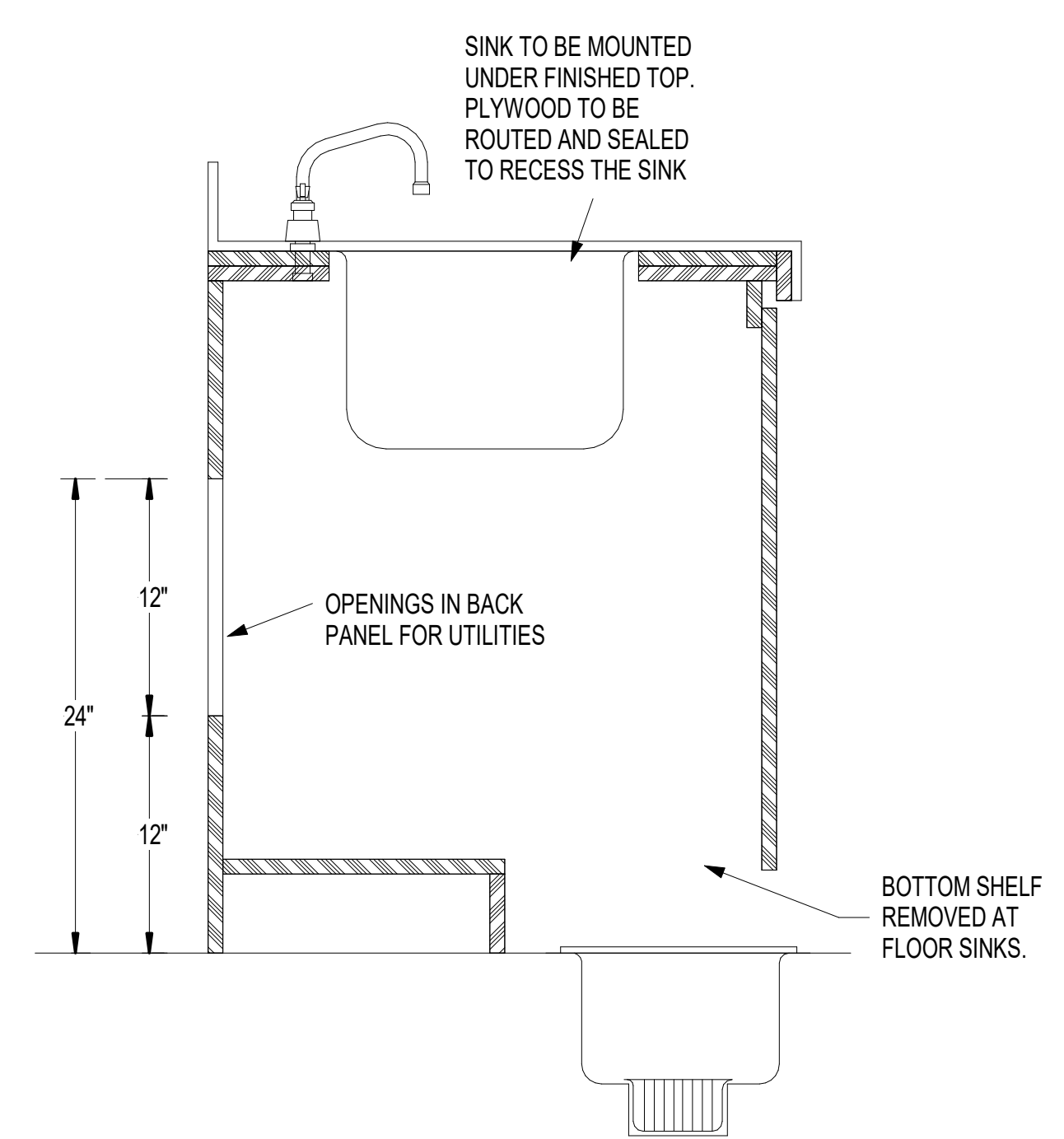
5. MW-7 MILLWORK COUNTER AT TRASH
1 1/2" = 1'-0"



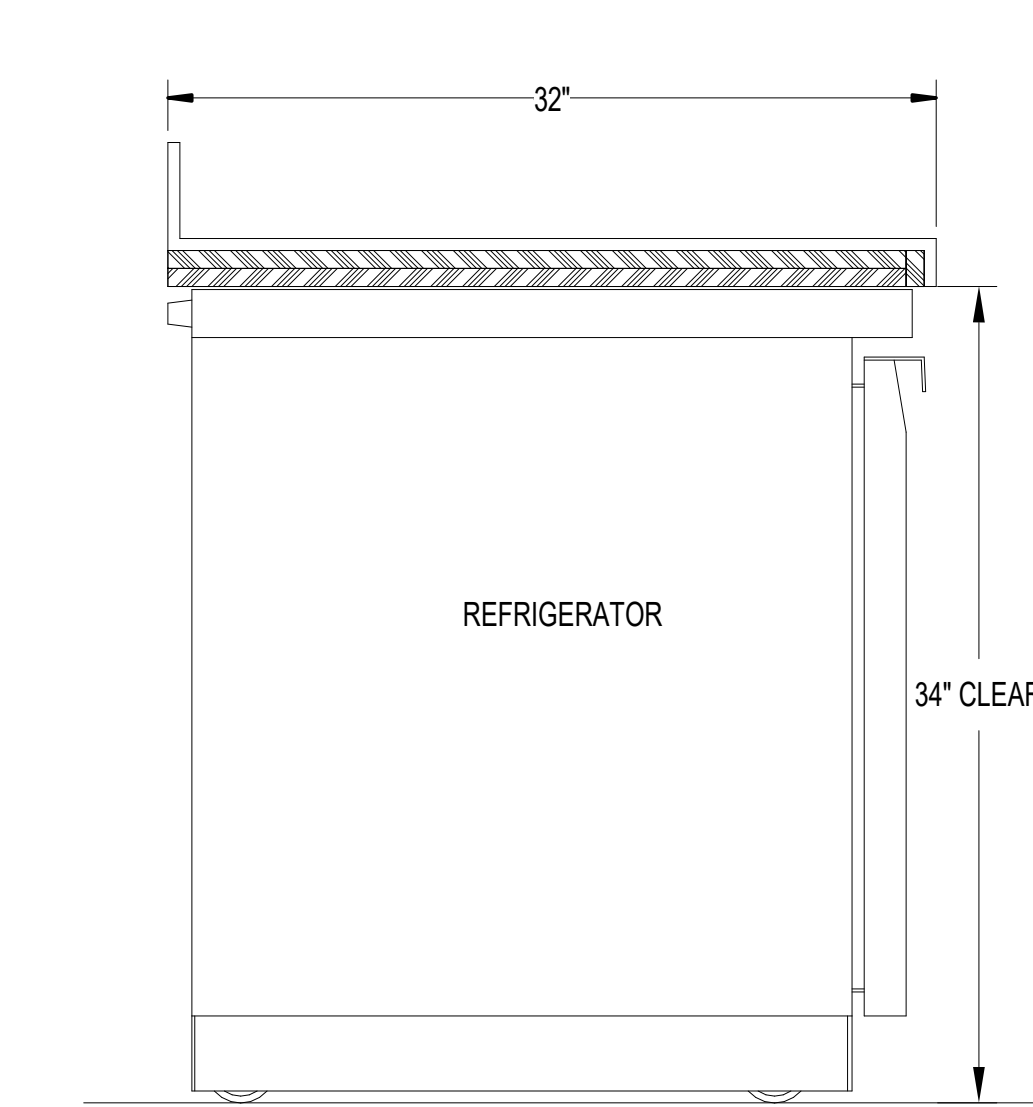
1. MW-1 MILLWORK HAND SINK DETAIL WITH FLOOR SINK
1 1/2" = 1'-0"



4. MW-6 MILLWORK COUNTER AT HAND SINK
1 1/2" = 1'-0"

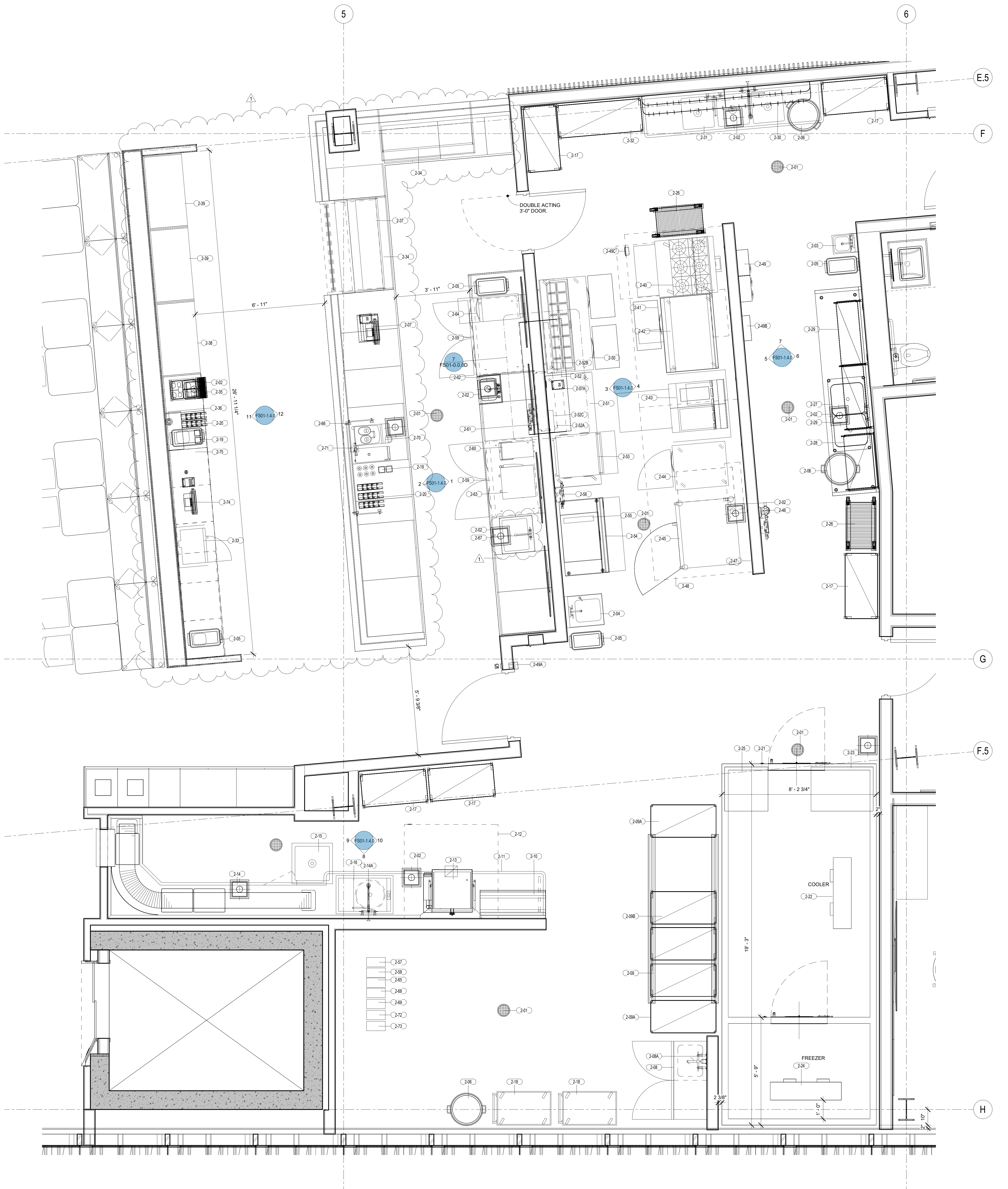


3. MW-5 MILLWORK COUNTER AT SINK
1 1/2" = 1'-0"



2. MW-4 MILLWORK COUNTER AT REFRIGERATOR
1 1/2" = 1'-0"

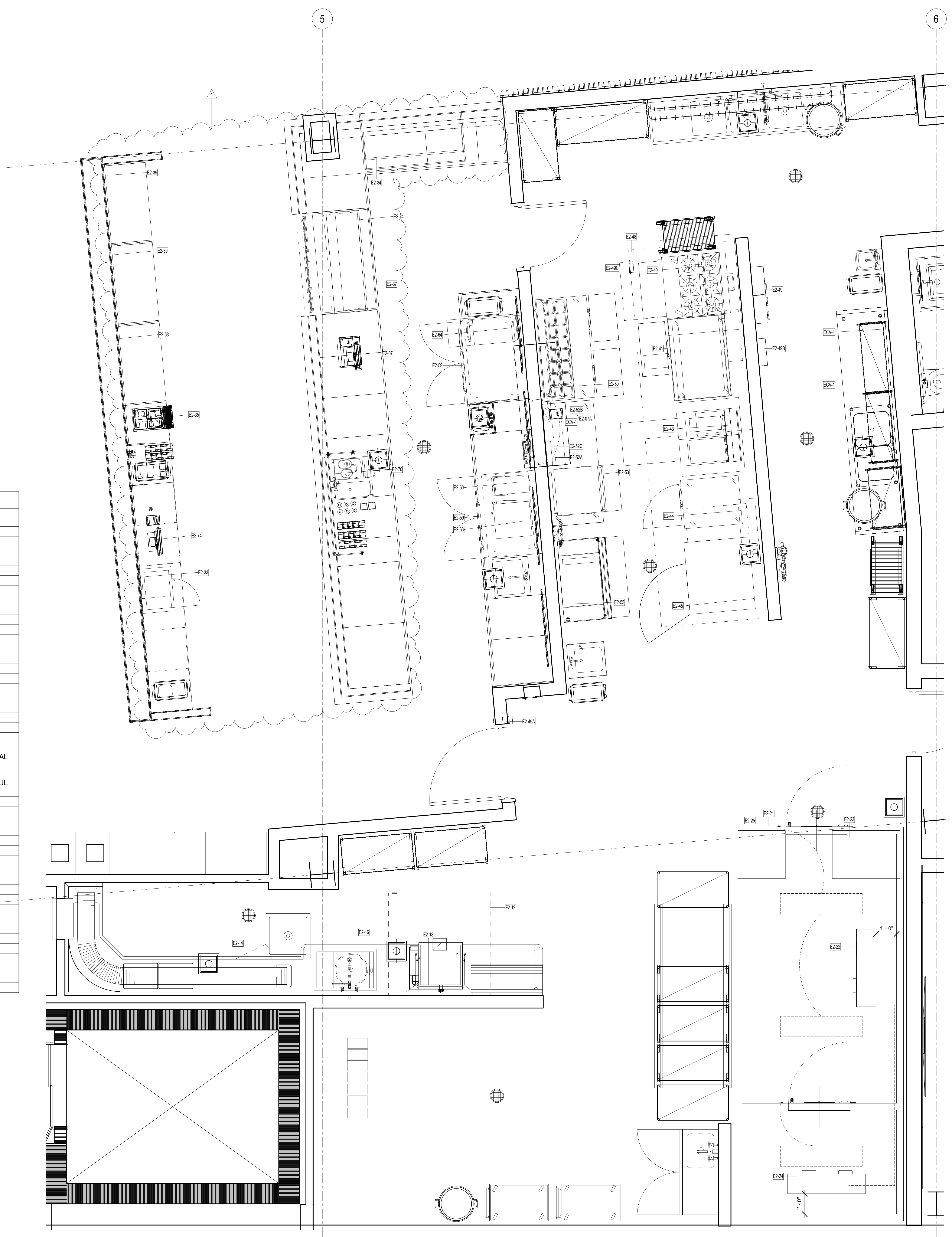
Revisions	Item #	Qty	Description	Model	Manufacturer	Type Comments
	2-01	7	Area Drain	N.I.C.	By Plumbing Contractor	Supplied & Installed by P.C.
	2-02	10	Floor Sink	N.I.C.	By Plumbing Contractor	Supplied & Installed by P.C.
	2-03	1	Hand Sink	7-PS-84	Advance Tabco	
	2-04	1	Hand Sink ADA	7-PS-41	Advance Tabco	
	2-05	5	Trash Can	3540-GRAY	Rubbermaid	
	2-06	3	Trash Can, Round	FC263209GRAY	Rubbermaid	
PR 022	2-07	(1)	POS w/Chit & Cash Drawer	BY OWNER	N.I.C.	
	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	Shelving, High Density Track Kit	TTS9NA	Metro	
	2-09A	2	Wire Storage Shelving	1842NK4	METRO	
	2-09B	3	Mobil Wire Storage Shelving	1842NK4	METRO	5 TIER 74" POSTS, CASTERS
	2-10	1	Dishable, Sorting Shelf	DT-6R-22	Advance Tabco	
	2-11	1	Clean Dishable	DT-C-330-48L	Advance Tabco	
	2-12	1	Condensate Hood	CH-CW-60-ND-60	Caddy Corp.	
	2-13	1	Dishwasher, Door Type	AM16T-ASR	HOBART	
	2-14	1	Soiled Dishable 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	
	2-17	5	Mobil Wire Storage Shelving	1842NK4	METRO	5 TIER 74" POSTS, CASTERS
	2-18	2	Service Cart	BC235110	CAMBRO	
	2-19	4	STRAW HOLDER	By Owners Vendor		
	2-20	5	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)	BLP209MA-S1D	Ballys-Coax	
	2-23	1	Freezer Condenser-Wtr	BXZA015L8-IT3C	Ballys-Coax	
	2-24	1	Evaporator Coil (Freezer)	BLP105LE-S2D	Ballys-Coax	
	2-25	1	Cooler Condenser-Wtr	BXZA008H8-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	1	36" Smart Grid	WG1836K4-SWU30K4	Metro	Provide all parts for a working system
	2-29	2	Wire Wall Shelf	SW22CAW23C	METRO	1442NK4
	2-30	1	Pot Rack, Wall Mount	SW-108	Advance Tabco	
	2-31	1	3 Comp Sink	94-23-60-24RL	Advance Tabco	w/Faucets B-0231 & 5PR-8W10 T&S Brass
	2-32	1	Mobil Wire Storage Shelving	2154NK4	METRO	5 TIER 74" POST
PR 022	2-33	1	Microwave Oven -NEW-	RCS10TS	Amana	
PR 022	2-34	2	Ambient Service Case -NEW-	VisiBond Box	RPI Industries	
PR 022	2-35	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	Self-Serve Slim Line Merchandiser, Refrigerated -NEW-	SCRFC6060R	RPI Industries	
	2-40	1	36" Range w/ Convection Oven Base	P36A-BBB	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-SSHVLV14-2FD	Pitco	Computer Control
	2-44	1	Freezer, Reach-In	1FENSSHD	Continental Refrigerator	
	2-45	1	Combi-steamer (10 x 2/1 GN / 20 x 1/1 GN)	iCombi Pro 10-2/1 G	RATIONAL AG	w/ Stand 60.31.104
	2-46	1	Water Filter	EV9797-22	PENTAIR	Interconnect w/ Item 2-45
	2-47	1	S/S Wall Flushing	Custom		Interconnect w/ Item 2-45
	2-48	1	Exhaust Hood	PE-C-W-111-ND-63	Caddy Corp.	LENGTH PER PLAN
	2-49	1	Fire Protections System	R102JUL300	ANSUL	
	2-49A	1	Ansul Remote Fire Pull Station	FIRE PULL	JME Ansul	
	2-49B	1	EcoAzur Processor Panel	ecoAzur Processor Panel	EcoAzur	Interconnect to hood
	2-49C	1	CT Keypad	CT Keypad	EcoAzur	
PR 022	2-50	(1)	Sandwich Unit, Refrigerated	D60N16-FB-D	Continental Refrigerator	
	2-51	1	Work Table	FSS-306	Advance Tabco	
	2-52	1	Pass-Thru Shelf w/ Heat Lamp	24x72 + shroude	Fabrication	
	2-52A	1	Heat Lamp	GRAHL-36	HATCO CORPORATION	
	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	MC1030MW-32	Scotsman Ice	
	2-56	1	Water Filter	EV9324-02	PENTAIR	
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	SW48N-U	Continental Refrigerator	
	2-60	1	Tee Brewer	36700.0009	BUNN	
	2-61	1	Water Filter	QC71 TWIN 4FC5-S	EVERPURE	
	2-62	1	Drop In Hand Sink	7-PS-42	ADVANCE TABCO	SOAP & TOWEL DISPENSERS INCLUDED
	2-63	1	Coffee Maker	15200.01	BUNN	
	2-64	1	Oven, Microwave/Convection, Combi	I1-9500-1(Sota)	Turbochef	
PR 022	2-65	1	Sneeze Guard -DELETED-			
	2-66	1	Sneeze Guard	DECO-331-N	BSI	
	2-67	1	Drop-In Sink	DI-1-2012	Advance Tabco	
PR 022	2-68	1	Blender -DELETED-			
PR 022	2-69	1	Drop-In Cold Well -DELETED-			
	2-70	1	Espresso Machine	43400.05	BUNN	
	2-71	1	Water Filter	QC71 SINGLE 4FC5-S	EVERPURE	
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-	BY OWNER	N.I.C.	
PR 022	2-75	2	Micro Market -NEW-	Custom	RPI	



1 FS - CAFE EQUIPMENT PLAN
1/2" = 1'-0"

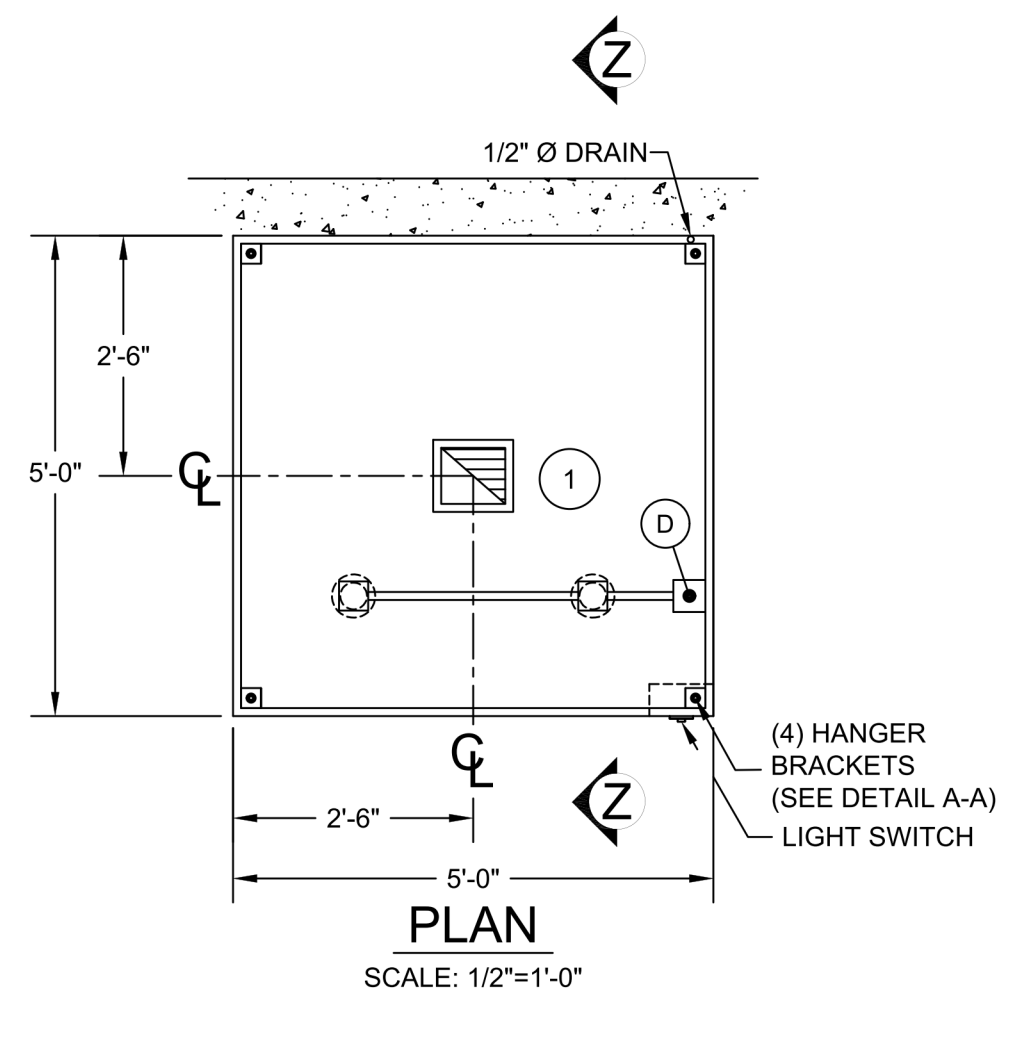
- General Electrical Notes**
- Electrical contractor is required to utilize the approved food service contractor's coordination shop drawings for rough-in of all services.
 - All Electrical outlets shown on the plan are for the fixtures specified as furnished by the kitchen equipment supplier. For further bids, electrical requirement (telephone, clocks, signs etc.) see engineering plans.
 - Electrician to connect all electrical equipment and fixtures and do all interconnecting (field) wiring required as indicated in the specifications, on the drawings, in the specialty equipment shop drawings. To include all power and control wiring.
 - 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.
 - All Disconnect switches required are to be furnished and installed by the electrician.
 - All work to be performed in full accordance with all applicable code related to hook-up, installation and wiring of equipment.
 - 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.
 - Receptables mounted in the wall to be horizontal unless otherwise noted.
 - Make all necessary cutouts and knock-outs where required on equipment to accommodate electrical receptables, switches or other electrical outlets and equipment.

- GENERAL ELECTRICAL WALK-IN NOTES:**
- Walk-in Cooler and Freezer Electrical Notes:**
- Kitchen Equipment Contractor (KEC) to provide all Walk In lights to the Electrical contractor for installation.
 - Lights to be surface mounted and power dropped through the top of walk-in coolers and freezer ceilings internal to light fixture.
 - No exposed conduit is permitted inside walk in cooler.
 - Electrical contractor is to insulate and seal the inside and outside of all penetration for wiring.
 - Electrical contractor is to insulate all materials and labor to install all lights provided and wire to the connection point indicated on walk-in cooler approved shop drawings.
 - Electrical Contractor is to furnish and install heat tracing on all indirect waste lines in inside freezer compartments.
 - 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.
 - Electrical contractor is responsible for all field wiring as noted on manufacturer installation drawings.

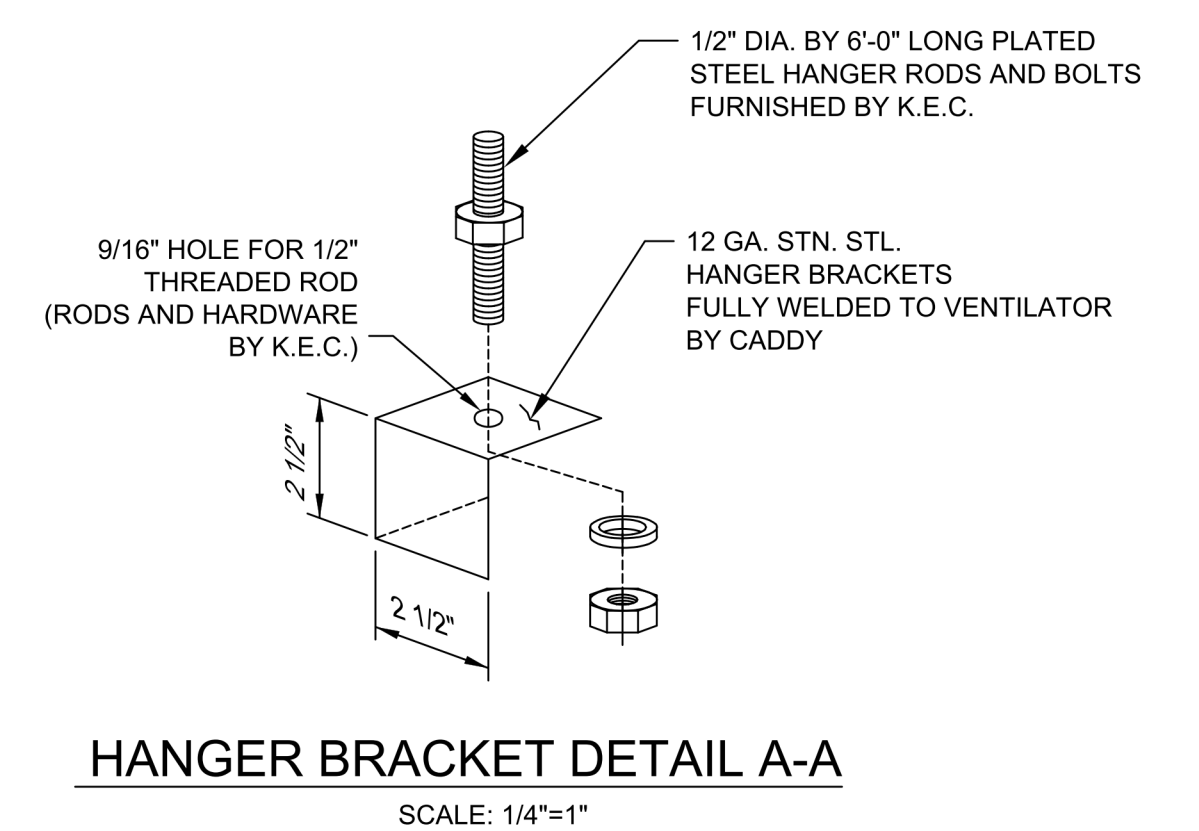
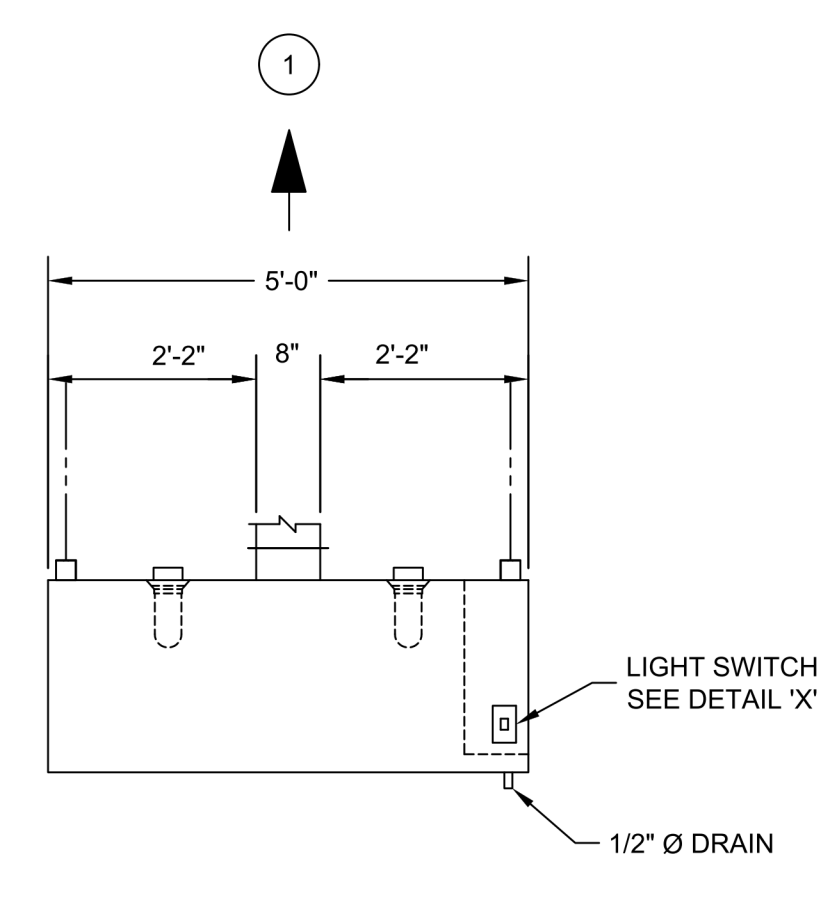


02-Electrical Schedule												
Revisions	E-Item #	CQ	Description	FL Amps	Volts	Phase	D/P	RI HT	Data RI HT	Electrical Remarks		
	2-07	1	POS w/Chit & Cash Drawer	15.00 A	120 V	1	5-15P	2'-0"	Y	2'-0"	CIRCUIT SIZE - Grommets in Millwork	
	2-07A	1	Chit Printer	15.00 A	120 V	1	5-15P	4'-0"	Y	4'-0"	CIRCUIT	
	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	208/240 V	3	D	1'-1"				
	2-14	1	Soiled Dishable with Landing Shelf	15.00 A	120 V	1	D	4"			Stub up from below	
	2-16	1	Pop/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'-0"			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	2'-0"			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	120/208 V	1	L14-30P	1'-6"			115/208 4 WIRE	
	2-40	1	36" Range w/ Convection Oven 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"				
	2-46	1	Exhaust Hood	15.00 A	120 V	1	D				For Lights	
	2-49	1	Fire Protections System	20.00 A	120 V	1	D	10'-0"			EC TO PROVIDE ALL REQUIRED INTERCONNECTIONS. EC TO PROVIDE OCTAGONAL 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"	Y	10'-0"	Refer to Hood Details for connection Details	
	2-49C	1	CT Keypad					2'-0"				
PR 022	2-50	1	Sandwich Unit, Refrigerated	5.80 A	115 V	1	5-15P	2'-0"				
	2-52A	1	Heat Lamp	5.30 A	208 V	1	D	6'-0"			120/208V-980W, Mounts in Pass-thru 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	120/208 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"	Y	2'-0"	CIRCUIT SIZE - Grommets in Millwork	
	CV-1	3	Convenience Outlet 48" AFF	20.00 A	120 V	1		4'-0"			CIRCUIT SIZE, BOX MOUNTED HORIZONTAL	

1 FS - CAFÉ ELECTRICAL PLAN
1/2" = 1'-0"



TOTAL EXHAUST : 750 C.F.M.
1 7' X 8' EXHAUST DUCT
750 C.F.M. @ 0.25" S.P.



INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA. MAXIMUM VENTILATOR DIMENSIONS 5'-0" LONG X 9'-0" WIDE X 28 1/2" HIGH. ESTIMATED HANGING WEIGHT: 275 LBS.

VENTILATOR TO BE SHIPPED IN (1) UNIT. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

ROUGH-IN SCHEDULE

SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.024 K.W. CONNECTED LOAD 0.20 Amps

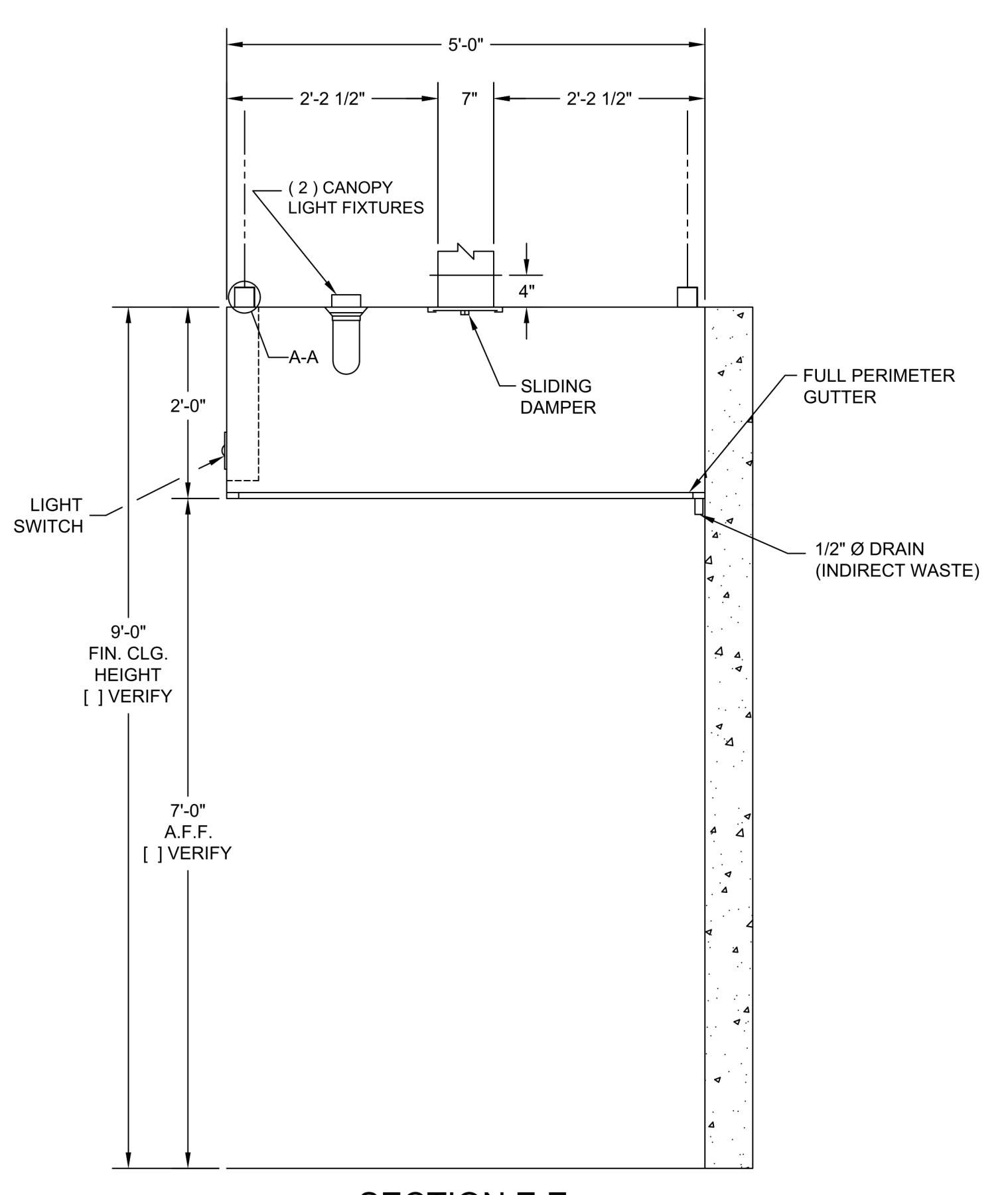
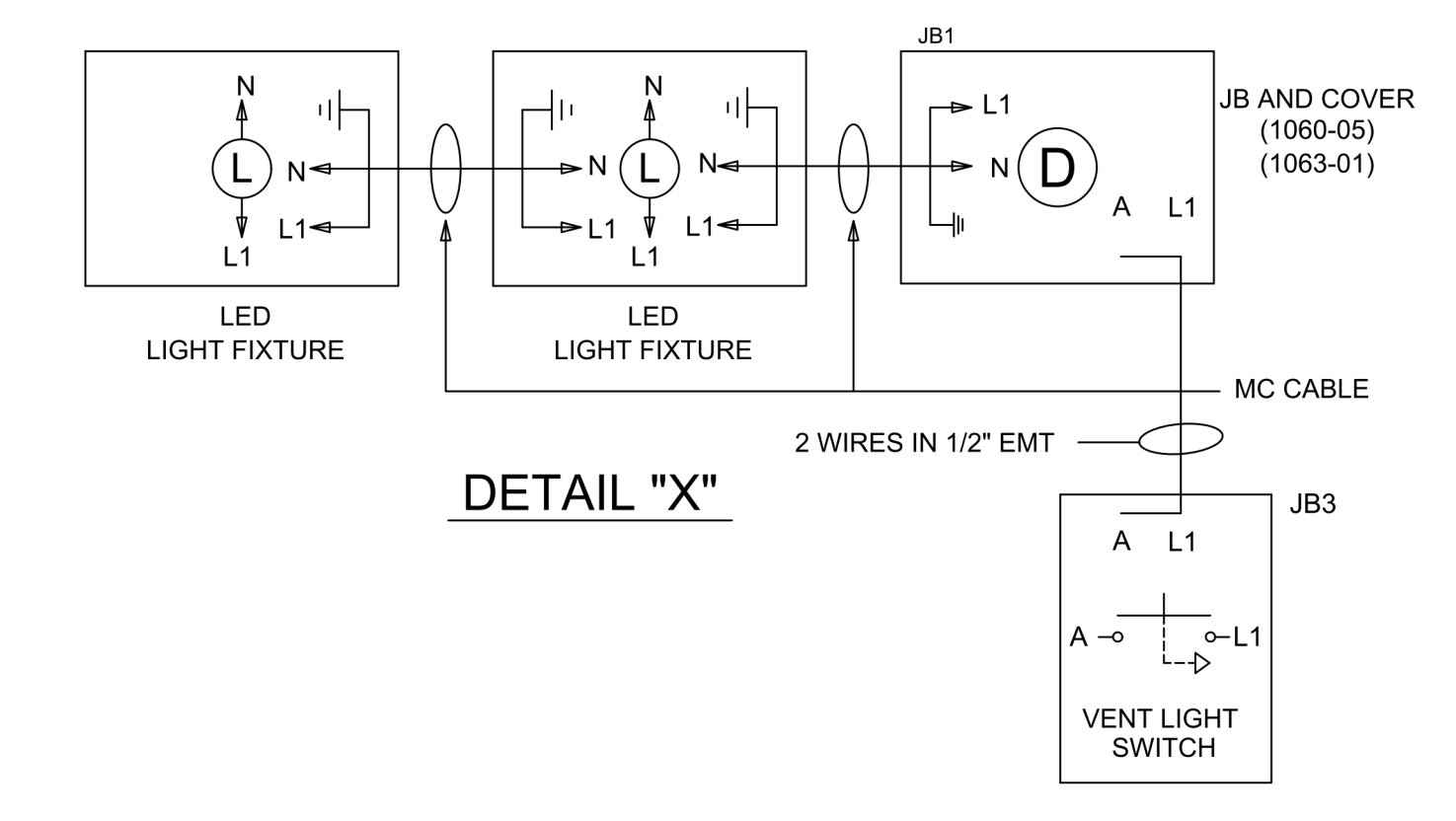
GENERAL CONTRACT CONDITIONS

ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITERS LABORATORIES, INC. INsofar AS APPLICABLE WITH THE NATIONAL ELECTRICAL CODE (NEC). CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATE FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES.

ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS, IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.

ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

- ELECTRICAL NOTES:**
- LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO J-BOX (1) BY CADDY. RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
 - LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY ELECTRICAL CONTRACTOR.



THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:
NATIONAL SANITATION FOUNDATION
Standard #2 - "Food Service Equipment"



509 SHARPTOWN ROAD, P.O. BOX 345
BRIDGEPORT, NJ 08011
TEL: (856) 467-4222 FAX: (856) 467-5611
WWW.CADDYCORP.COM

EQUIPMENT SCHEDULE

CH-C-W-60-ND-60
CADDY NO. 38150 ITEM NO. 2-12
JOB: AWSOM CAFE STUDENT DINNING LOC: BENTONVILLE, AR CUST:

- NOTES**
- AIR SYSTEMS SHALL NOT BE LIABLE FOR IMPROPER FUNCTION DUE TO CHANGE IN STATIC PRESSURE OR AIR VOLUMES SPECIFIED.
 - ALL DIMENSIONS TO BE VERIFIED IN FIELD BY OTHERS BEFORE VENTILATORS ARE RELEASED FOR MANUFACTURE.
 - INDICATE ALL BEAMS, COLUMNS, ETC. WHICH MAY CONFLICT WITH VENTILATOR OR EXHAUST OUTLET COLLAR(S) (INDICATE SIZE, LOCATION, AND HEIGHT ABOVE FINISHED FLOOR.)
 - INSTALLING CONTRACTOR SHALL CHECK ALL BUILDING ACCESS, ENTRANCE AND FIELD CONDITIONS TO ENSURE SUFFICIENT CLEARANCE TO ALLOW VENTILATOR SECTION(S) (SIZE(S) AS DIMENSIONED ON THIS DRAWING) TO BE BROUGHT INTO BUILDING AND INSTALLED ACCORDING TO AIR SYSTEMS RECOMMENDATIONS.
 - ALL EXHAUST DUCT COLLARS ARE INSIDE DIMENSIONS.
 - ALL DUCTWORK BEYOND THE VENTILATOR OR EXHAUST DUCT COLLAR(S) TO BE PROVIDED AND INSTALLED BY OTHERS IN ACCORDANCE WITH JURISDICTIONAL CODES, AND MUST BE MECHANICALLY STRONG, AND GREASE AND WATER TIGHT.
 - VENTILATOR(S) SHALL BE N.S.F. APPROVED AND SHALL BEAR N.S.F. LABELS VISIBLY AFFIXED TO EXTERIOR.
 - VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL.

REVISIONS			
REV	DATE	BY	REMARKS
A	11/06/22	KCD	ADDED LIGHTS TO CONDENSATE PER 11/29/22 REQUEST.

DATE: 11/2/22 SCALE: AS NOTED
DR BY: SS APP'D BY: *[Signature]*

DWG# 38150 SHT 1 OF 8

THE CADDY VENTILATOR TESTING LISTING AND APPROVAL REFERENCES:

NATIONAL FIRE PROTECTION ASSOCIATION
IN ACCORDANCE WITH RECOMMENDATION OF NATIONAL FIRE PROTECTION ASSOCIATION'S NFPA NO. 96 "VAPOR REMOVAL FROM COOKING EQUIPMENT"

NATIONAL SANITATION FOUNDATION
STANDARD #2 - "FOOD SERVICE EQUIPMENT"

ETL, INTERTEK
TESTED UNDER STANDARD U.L. 710 "EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT" - ETL LISTED UNDER CONTROL # 1377299

UNIFORM MECHANICAL CODE
SECTION 507 - COMMERCIAL KITCHEN HOODS AND KITCHEN VENTILATION SYSTEMS

THE BOCA NATIONAL MECHANICAL CODE
CHAPTER 5 - KITCHEN EXHAUST EQUIPMENT
STANDARD MECHANICAL CODE (SBCCI)

SECTION 504 - COMMERCIAL HOODS
UNIFORM BUILDING CODE (UBCO)
INTERNATIONAL MECHANICAL CODE (IMC)
SECTION 507 - COMMERCIAL KITCHEN HOODS
EXCLUDES CODE #507.2.1.1, CONSULT FACTORY FOR COMPLIANCE OPTIONS.

NOTE:

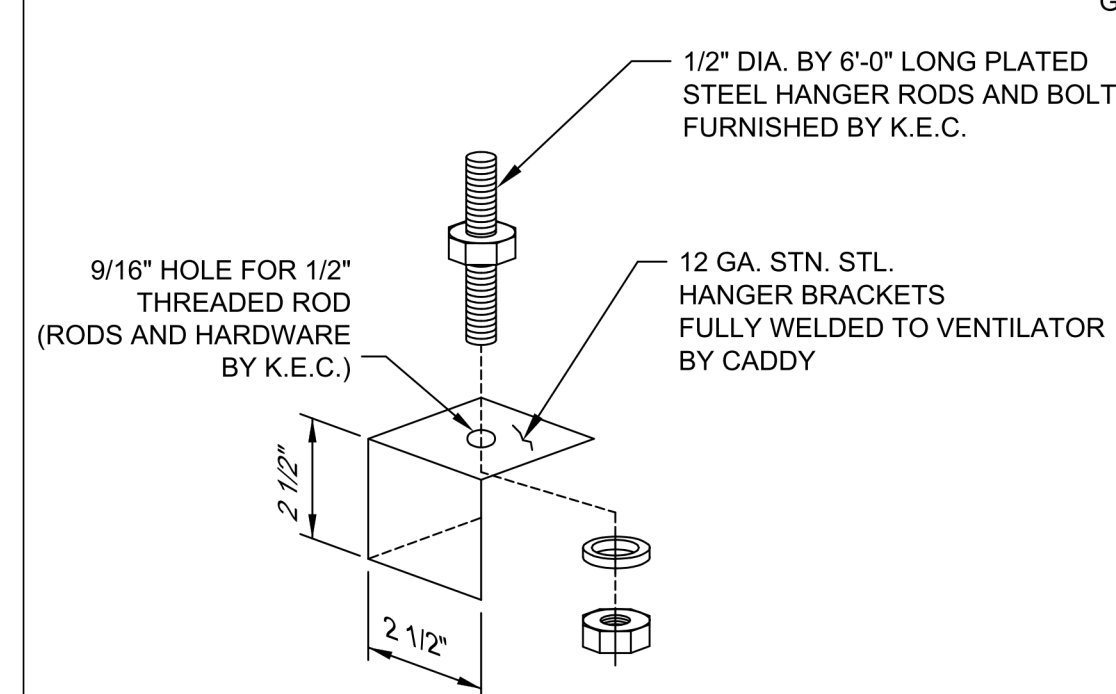
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME OF FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

CONTRACTOR NOTE:

ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:

AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65°F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

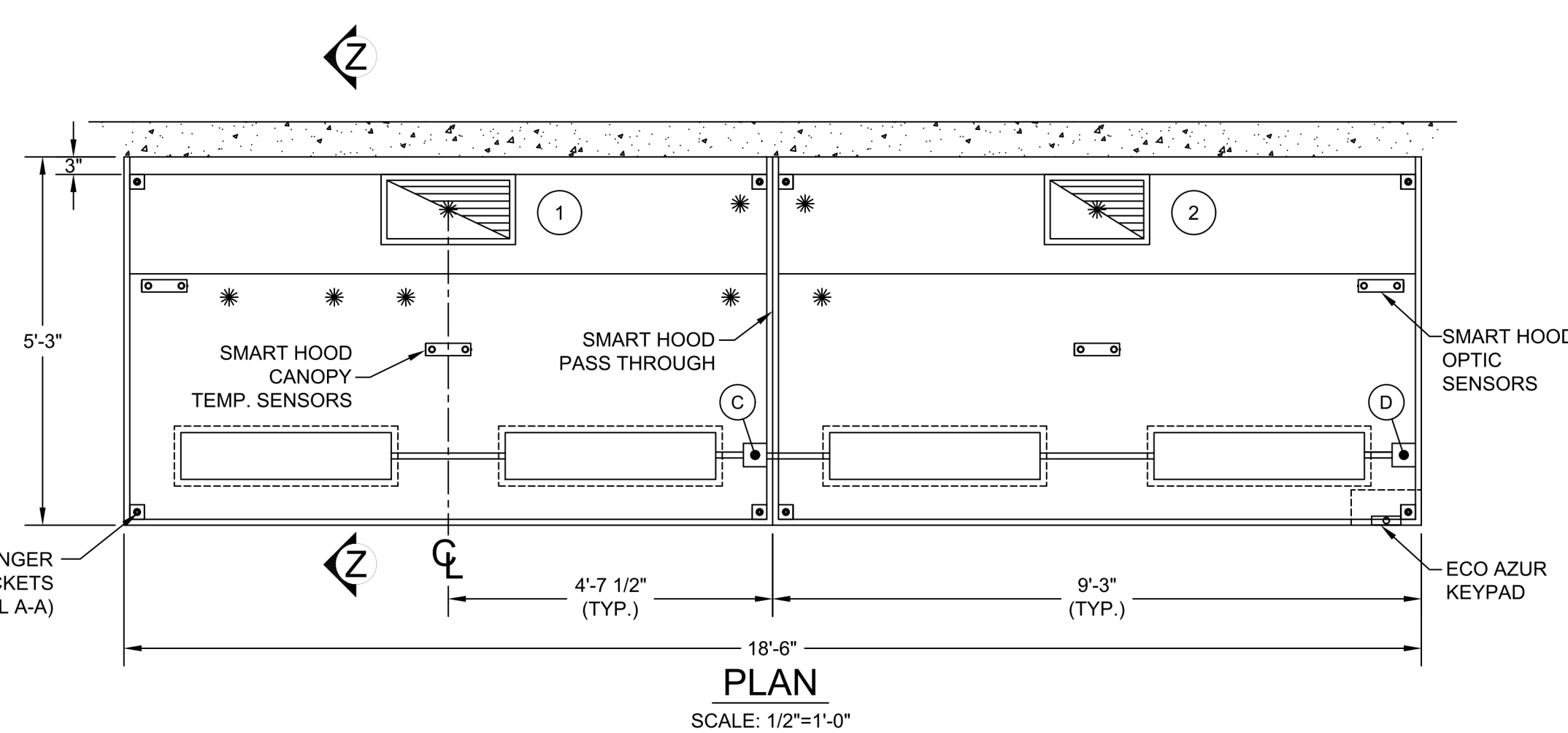


HANGER BRACKET DETAIL A-A

SCALE: 1/4"=1"

GENERAL CONTRACT CONDITIONS

ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITERS LABORATORIES, INC. INsofar AS APPLICABLE WITH THE NATIONAL ELECTRICAL CODE (NEC). CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATE FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES. ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS, IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION. ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT SHALL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

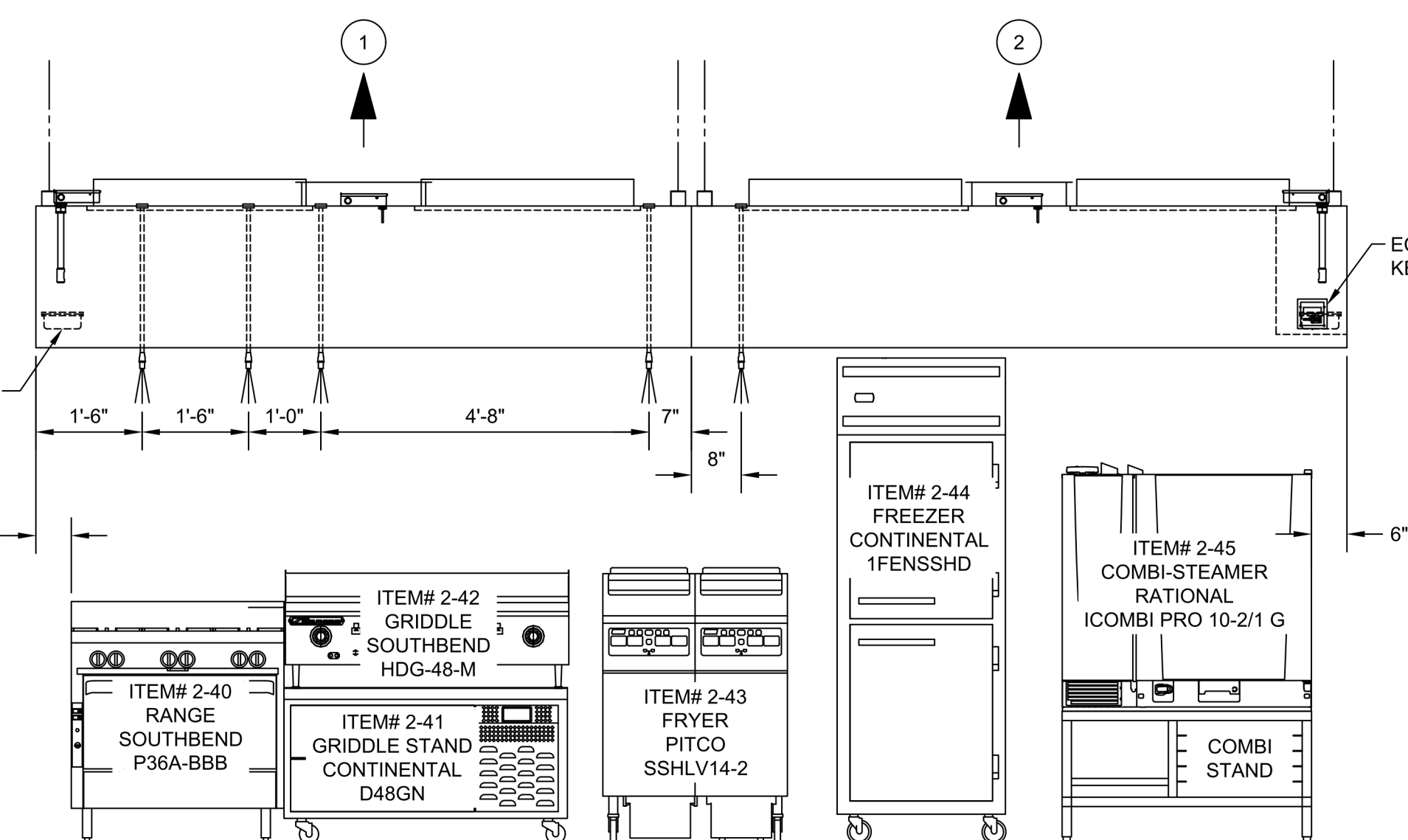


PLAN

SCALE: 1/2"=1'-0"

TOTAL EXHAUST = 4,533 C.F.M.

- 1 10" X 21" EXHAUST DUCT 2,990 C.F.M. @ 1.00" S.P.
- 2 10" X 16" EXHAUST DUCT 1,943 C.F.M. @ 1.00" S.P.



ELEVATION

SCALE: 1/2"=1'-0"

K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT. REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA MAXIMUM VENTILATOR DIMENSIONS 9'-3" LONG x 5'-3" WIDE x 28 1/2" HIGH ESTIMATED TOTAL HANGING WEIGHT: 1,388 LBS.

VENTILATOR TO BE SHIPPED IN (2) UNITS. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

ELECTRICAL NOTES:

1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRE TO J-BOX (C) BY CADDY. DISCONNECTED FOR SHIPPING AT J-BOX (C). RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
2. LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY CADDY. LIGHT SWITCH (SMART HOOD KEYPAD) LOCATED IN REMOTE LOCATION.

GENERAL NOTES

- EXHAUST AIR REQUIREMENTS:**
1. EXHAUST C.F.M. BASED ON VARIOUS C.F.M. PER LINEAR FOOT.
 2. EXHAUST STATIC PRESSURE IS VARIOUS. DUCT TAKE-OFF COLLAR TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
 3. DUCT SIZE BASED ON 1,800 F.P.M.

- EXHAUST FAN REQUIREMENTS:**
1. EXHAUST FAN DISCHARGE SHOULD BE VERTICAL AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
 2. EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

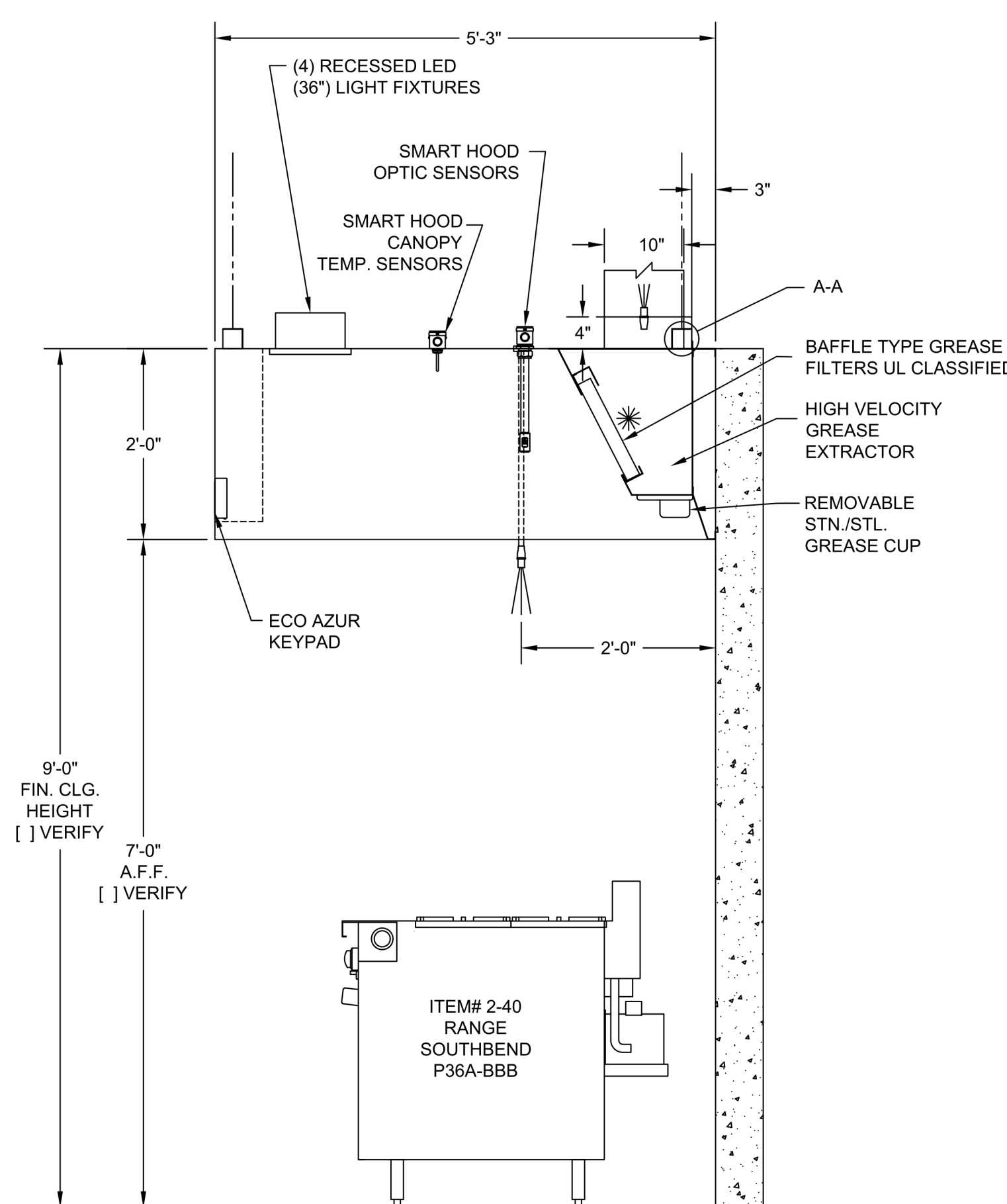
- MAKE-UP AIR REQUIREMENTS:**
1. AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL COVERING CODES.
 2. MAKE-UP AIR MUST BE TEMPERED HEATED OR COOLED CONSISTENT WITH THE STYLE OF HOOD, HEAT LOAD, CLIMATIC CONDITIONS AND APPLICABLE CODES.
 3. FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

- INSTALLATION:**
1. VENTILATORS TO BE INSTALLED IN ACCORDANCE WITH ALL CODES. CONTRACTORS MUST REVIEW APPLICABLE CODES WITH CODE AUTHORITIES BEFORE APPROVING DRAWINGS FOR FABRICATION. SPECIAL ATTENTION MUST BE GIVEN TO CODE REGULATIONS RELATIVE TO CLEARANCES FROM SURROUNDING COMBUSTIBLE CONSTRUCTION (WALL, CEILING, ETC.).
 2. VENTILATORS ARE NOT TO BE INSTALLED IN AREAS MEANT TO HANDLE ENVIRONMENTAL AIR.
 3. ALL DUCTWORK BEYOND VENTILATOR DUCT TAKE-OFF COLLAR TO BE PROVIDED AND INSTALLED BY OTHERS. IN ACCORDANCE WITH JURISDICTIONAL CODES. DUCTS MUST BE MECHANICALLY STRONG, GREASE AND WATER TIGHT.
 4. MOUNTING HOODS FURNISHED AND INSTALLED BY OTHERS.

- CONSTRUCTION:**
1. VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
 2. VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL.

- FIRE PROTECTION:**
1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY. (ANSUL R-102).
 2. CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATORS OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID LISTINGS OF THE EQUIPMENT.
 3. IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.

- ELECTRICAL REQUIREMENTS:**
1. LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY CADDY.



SECTION Z-Z

SCALE: 3/4"=1'-0"

PROVIDE RESPONSE TO RFI ON SMART HOOD SYSTEM REQUIREMENTS AND WIRING DETAILS.

[] VERIFY INSTALL LOCATION OF THE SMART HOOD SYSTEM CONTROL PANEL, KEYPAD AND VFD'S.

[] VERIFY QUANTITY, MAKE, MODEL, & HP OF THE EXHAUST AND SUPPLY FANS.

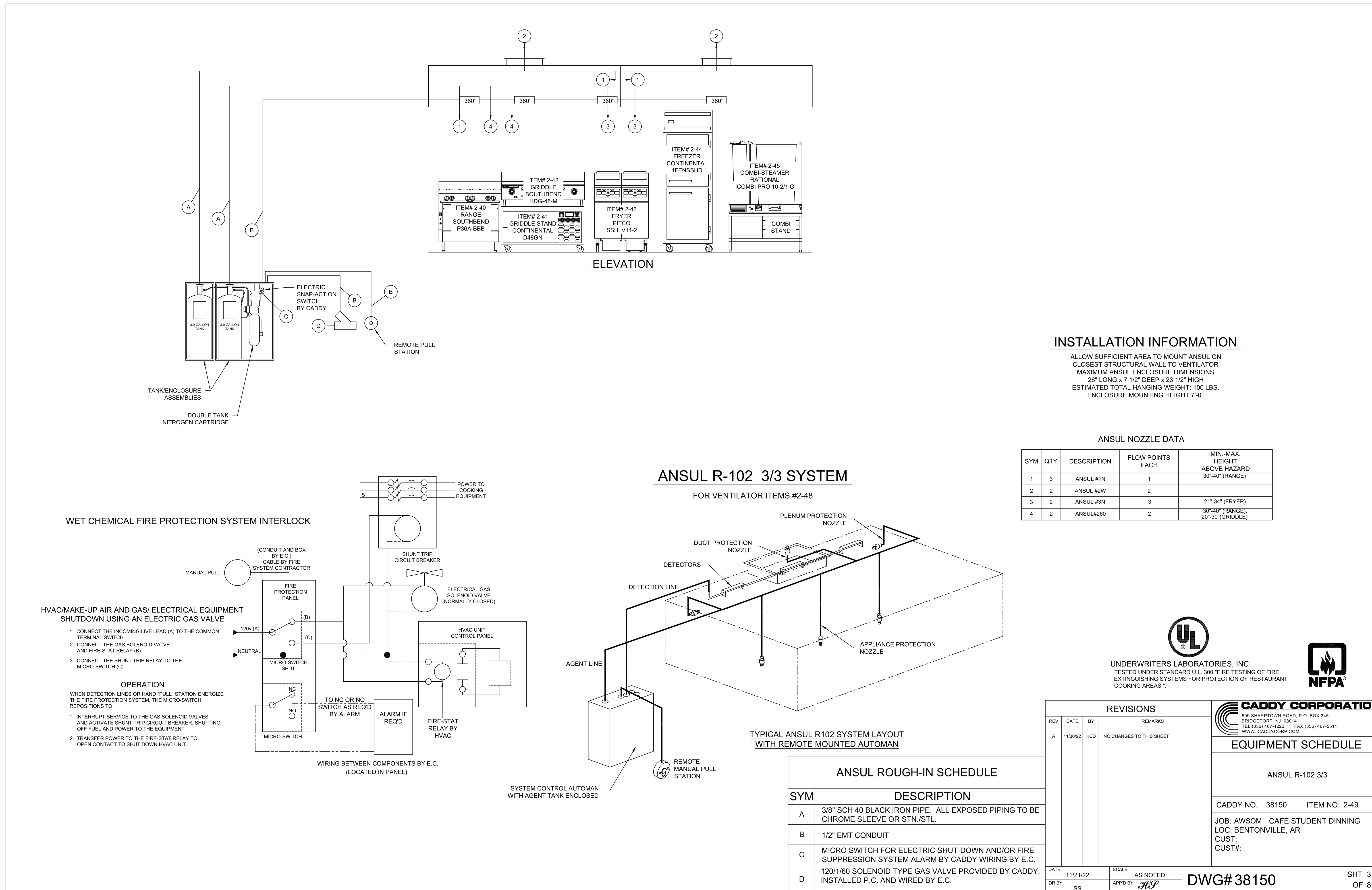


ROUGH-IN SCHEDULE		REVISIONS	
SYM	QTY	REV	DATE
D	1	A	11/02/22
		B	01/11/23

REV	DATE	BY	REMARKS
A	11/02/22	KCD	NO CHANGES TO THIS SHEET.
B	01/11/23	RJS	REMOVED SUPPLY FROM THE HOOD AS PER 010423 REQUEST.

EQUIPMENT SCHEDULE	
PB-C-W-111-ND-63	
CADDY NO. 38150	ITEM NO. 2-48
JOB: ALWSOM CAFE STUDENT DINNING LOC: BENTONVILLE, AR CUST: CUST#:	

DATE: 11/21/22 SCALE: AS NOTED
DR BY: SS APP'D BY: *[Signature]* DWG# 38150 SHT 2 OF 8



EQUIPMENT OVERVIEW
**SMARTHOOD PROCESSORS / EXHAUST FANS / SUPPLY FANS / MODULATING DAMPERS / VAV
BOXES**

SMARTHOOD PROCESSOR ID	PANEL M/N	SUPPLY FAN(S)		EXHAUST FAN(S)		HOOD ID	EXHAUST CFM	SUPPLY CFM
		ID	CFM	ID	CFM			
PP-1	VAPPLTE3	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

MIN: VAPPLTE3
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)
OUTPUT: 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			REMARKS
REV	DATE	BY	
A	11/30/22	KZD	NO CHANGES TO THIS SHEET

100 SHAWBUTOWN ROAD, P.O. BOX 348
BRIDGEPORT, NJ 08014
TEL: (609) 487-4422 FAX: (609) 487-5011
WWW.CADDYCORP.COM

CADDY CORPORATION

EQUIPMENT SCHEDULE

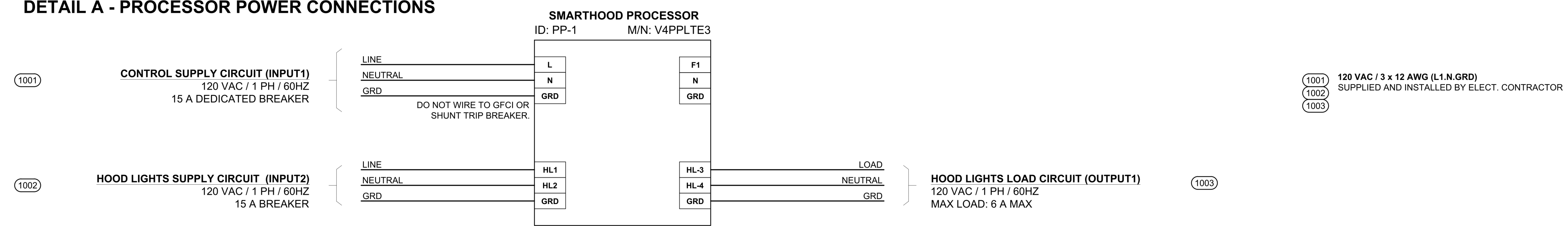
SMART HOOD

CADDY NO. 38150 ITEM NO.

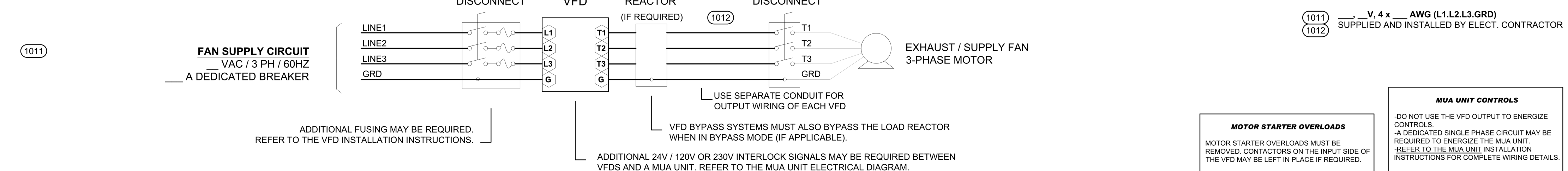
JOB: AWSOM CAFE STUDENT DINNING
LOC: BENTONVILLE, AR
CUST:
CUST#:

DATE	11/21/22	SCALE	AS NOTED	DWG# 38150	SHT 5 OF 8
DR BY	SS	APP'D BY	<i>[Signature]</i>		

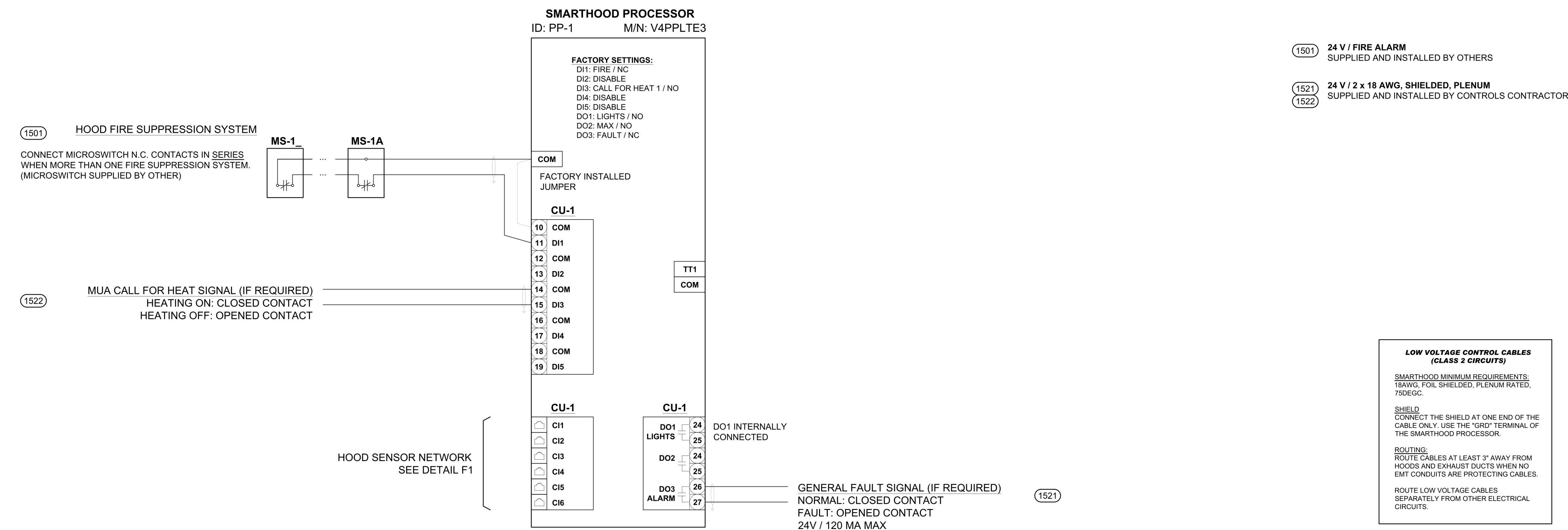
**SYSTEM # 1 (TYPICAL)
DETAIL A - PROCESSOR POWER CONNECTIONS**



**DETAIL B - VFD POWER CONNECTIONS
(FOR REFERENCE ONLY)**



DETAIL C - PROCESSOR LOW VOLTAGE CONNECTIONS (24V)



REVISIONS			REMARKS
REV	DATE	BY	
A	11/09/22	KCD	NO CHANGES TO THIS SHEET

CADDY CORPORATION	
500 SHARPTOWN ROAD, P.O. BOX 345 BRIDGEPORT, NJ 08616 TEL: (908) 453-4022 FAX: (908) 467-5511 WWW.CADDYCORP.COM	
EQUIPMENT SCHEDULE	
SMART HOOD	
CADDY NO. 38150	ITEM NO.
JOB: AWSOM CAFE STUDENT DINNING LOC: BENTONVILLE, AR CUST: CUST#:	

DATE	11/21/22	SCALE	AS NOTED	SHT 6
DR BY	SS	APPR BY	JSP	OF 8

DWG# 38150

PSW Job Number:
993A

AWSOM
Bentonville, AR

100% CD
Issue Date:
02.24.2023

REVISIONS		
NUMBER	DATE	DESCRIPTION

Contents:
**MANUFACTURES
EXHAUST HOOD
DRAWINGS**

