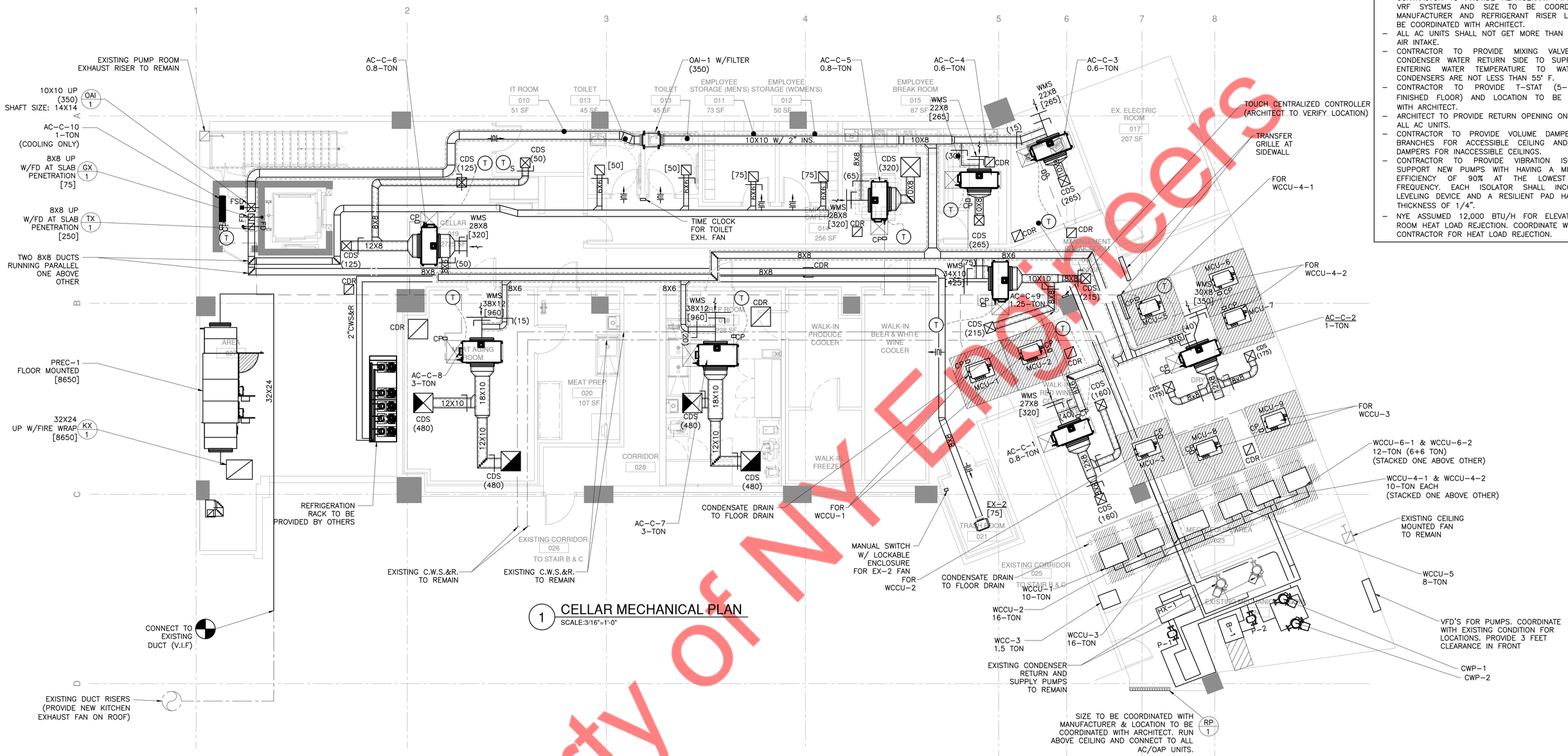

1 CELLAR MECHANICAL PLAN
SCALE:3/16"=1'-0"

GENERAL NOTES:
- CONTRACTOR TO PROVIDE ACCESS PANEL AS PER MECHANICAL SPECIFICATIONS AND ALL HVAC SYSTEMS AND COORDINATE LOCATION WITH ARCHITECT.
- CONTRACTOR TO PROVIDE REFRIGERANT PIPING FOR ALL VRF SYSTEMS AND SIZE TO BE COORDINATED WITH MANUFACTURER AND REFRIGERANT RISER LOCATIONS TO BE COORDINATED WITH ARCHITECT.
- ALL AC UNITS SHALL NOT GET MORE THAN 20% OUTSIDE AIR INTAKE.
- CONTRACTOR TO PROVIDE MIXING VALVE FOR VRF CONDENSER WATER RETURN SIDE TO SUPPLY PIPE TO ENTERING WATER TEMPERATURE TO WATER COOLED CONDENSERS ARE NOT LESS THAN 55° F.
- CONTRACTOR TO PROVIDE T-STAT (5-FEET ABOVE FINISHED FLOOR) AND LOCATION TO BE COORDINATED WITH ARCHITECT.
- ARCHITECT TO PROVIDE RETURN OPENING ON CEILING FOR ALL AC UNITS.
- CONTRACTOR TO PROVIDE VOLUME DAMPER FOR ALL BRANCHES FOR ACCESSIBLE CEILING AND CORPORATE DAMPERS FOR INACCESSIBLE CEILINGS.
- CONTRACTOR TO PROVIDE VIBRATION ISOLATORS TO SUPPORT NEW PUMPS WITH HAVING A MIN. ISOLATION EFFICIENCY OF 90% AT THE LOWEST DISTURBING FREQUENCY. EACH ISOLATOR SHALL INCORPORATE A LEVELING DEVICE AND A RESILIENT PAD HAVING A MIN. THICKNESS OF 1/4".
- NYE ASSUMED 12,000 BTU/H FOR ELEVATOR MACHINE ROOM HEAT LOAD REJECTION. COORDINATE WITH ELEVATOR CONTRACTOR FOR HEAT LOAD REJECTION.

NOTES :
- PROVIDE CLEAN OUT AT ALL ELBOWS AND BOTTOM OF RISER AND EVERY 15 FEET HORIZONTAL KITCHEN EXHAUST DUCT.
- COMMERCIAL KITCHEN GREASE DUCTS SHALL BE DESIGNED FOR THE TYPE OF COOKING APPLIANCE AND HOOD SERVED.
- KITCHEN EXHAUST DUCT SHALL BE CONSTRUCTED OF 0.1046-INCH NO.12 GAGE STEEL.
- JOINTS, SEAMS AND PENETRATIONS OF GREASE DUCTS SHALL BE MADE WITH A CONTINUOUS LIQUID TIGHT WELD OR BRAZE MADE IN THE EXTERNAL SURFACE IF THE DUCT SYSTEMS.
- DUCT TO EXHAUST FAN CONNECTIONS SHALL BE FLANGED, GASKETED AND BOLTED TO THE INLET OF THE FAN FOR SIDE-INLET UTILITY FANS AND SHALL BE FLANGED, GASKETED AND BOLTED TO THE INLET AND OUTLET OF THE FAN FOR INLINE FANS. APPROVED FLEXIBLE CONNECTIONS MAY BE PROVIDED.
- A VIBRATION ISOLATION CONNECTOR FOR CONNECTING A DUCT TO A FAN SHALL CONSIST OF NON-COMBUSTIBLE PACKING IN A METAL SLEEVE JOINT OF APPROVED DESIGN OR SHALL BE A COATED-FABRIC FLEXIBLE DUCT CONNECTOR LISTED AND LABELED FOR THE APPLICATION. VIBRATION ISOLATION CONNECTORS SHALL BE INSTALLED ONLY AT THE CONNECTION OF A DUCT TO A FAN INLET OR OUTLET.
- PRIOR TO THE USE OR CONCEALMENT OF ANY PORTION OF A GREASE DUCT SYSTEM, A LEAKAGE TEST SHALL BE PERFORMED. DUCT SHALL BE CONSIDERED TO BE CONCEALED WHERE INSTALLED IN SHAFTS OR COVERED BY COATINGS OR WRAPS THAT PREVENT THE DUCTWORK FROM VISUALLY INSPECTED ON ALL SIDE. THE DUCT INSTALLER SHALL BE RESPONSIBLE FOR PROVIDING THE NECESSARY EQUIPMENT AND PERFORMING THE GREASE DUCT LEAKAGE TEST. THE DUCT LEAKAGE TEST SHALL BE PERFORMED FOR ALL THE DUCT SYSTEMS, INCLUDING THE DUCT-TO-DUCT CONNECTION. THE DUCTWORK SHALL BE PERMITTED TO BE TESTED IN SECTIONS, PROVIDED THAT EVERY JOINT IS TESTED (IF TEST IS FAILED, CONTRACTOR TO PROVIDE NEW KITCHEN EXHAUST DUCT).
- PROVIDE SMOKE TEST TO PROOF TIGHTNESS OF THE GREASE DUCT.
- GREASE DUCT BRACING AND SUPPORTS SHALL BE OF NON-COMBUSTIBLE MATERIAL SECURELY ATTACHED TO THE STRUCTURE AND DESIGNED TO CARRY GRAVITY AND SEISMIC LADS WITHIN THE STREET LIMITATIONS OF THE NEW YORK CITY BUILDING CODE. BOLTS, SCREWS, RIVETS AND OTHER MECHANICAL FASTENERS SHALL NOT PENETRATE DUCT WALLS.
- CONTRACTOR TO CONNECT DISH WASHER HOOD TO KITCHEN EXHAUST DUCT WITH THE PITCH TO DISH HOOD AND PROVIDE A FUSIBLE LINK FIRE DAMPER OF THE SAME GAGE AS THE HOOD EXHAUST DUCT SHALL BE ADDED AT THE POINT OF CONNECTION OF THE BRANCH DUCT TO THE EXHAUST DUCT. THE FIRE DAMPER SHALL BE CLOSED AUTOMATICALLY UPON THE PENETRATION OF THE FIRE-EXTINGUISHING SYSTEM, AND THE BRANCH DUCT SHALL BE MADE IN EITHER THE TOP OR SIDES OF THE MAIN DUCT IN A MANNER TO PREVENT GREASE FROM FLOWING INTO THE BRANCH DUCT.
- THE DUCT SYSTEMS SERVING TYPE-1 HOOD SHALL SLOPE NOT LESS THAN ONE-FORTH UNIT VERTICAL IN 12 UNITS HORIZONTAL (2% SLOPE) TOWARD THE HOOD OR AN APPROVED GREASE RESERVOIR. WHERE HORIZONTAL DUCTS EXCEED 75 FEET IN LENGTH, THE SLOPE SHALL NOT BE LESS THAN ONE UNIT VERTICAL IN 12 UNITS HORIZONTAL (8.3% SLOPE).
- A RESIDUE TRAP SHALL BE PROVIDED AT THE BASE OF EACH VERTICAL RISER WITH PROVISION FOR CLEANOUT IN ACCORDANCE WITH NFPA 96.
- CLEANOUT OPENINGS SHALL BE PROVIDED AT EVERY CHANGE IN DIRECTION, WITHIN 3 FEET OF THE EXHAUST FAN.
- CLEANOUT OPENINGS SHALL BE EQUIPPED WITH TIGHT-FITTING DOORS CONSTRUCTED OF STEEL HAVING A THICKNESS NOT LESS THAN THAT REQUIRED FOR THE DUCT. DOORS SHALL BE EQUIPPED WITH A SUBSTANTIAL METHOD OF LATCHING, SUFFICIENT TO HOLD THE DOOR TIGHTLY CLOSED. DOOR ASSEMBLIES SHALL HAVE A GASKET OR SEALANT THAT IS NON-COMBUSTIBLE AND LIQUID TIGHT DNA SHALL NOT HAVE FASTENERS THAT PENETRATED THE DUCT.
- THE CLEANOUTS FOR HORIZONTAL GREASE DUCT SHALL BE LOCATED ON THE SIDE OF THE DUCT WITH THE OPENING NOT LESS THAN 1.5" ABOVE THE BOTTOM OF THE DUCT AND NOT LESS THAN 1" BELOW THE TOP OF THE DUCT.
- A GREASE DUCT SERVING THE TYPE-1 HOOD THAT PENETRATED A CEILING, WALL OR FLOOR SHALL BE ENCLOSED FROM THE FIRE POINT OF PENETRATION TO THE OUTLET TERMINAL. DUCT ENCLOSURES SHALL HAVE A FIRE-RESISTANCE RATING NOT LESS THAN THAT OF THE FIRE-RESISTANCE RATED ASSEMBLY PENETRATED BUT NEED NOT EXCEED 2 HOURS.
- KITCHEN-EXHAUST OUTLETS SHALL BE LOCATED NOT LESS THAN 10 FEET HORIZONTALLY FROM PARTS OF THE SAME OR CONTIGUOUS BUILDINGS, ADJACENT BUILDINGS AND ADJACENT PROPERTY LINE. THIS EXHAUST OUTLETS SHALL BE LOCATED NOT LESS THAN 10 FEET HORIZONTALLY FROM AND NOT LESS THAN 3 FEET ABOVE AIR INTAKE OPENINGS INTO ANY BUILDING.
- ALL EXISTING STEAM LINES TO REMAIN.
- KITCHEN EXHAUST FAN TO BE PROVIDED BY BASE BUILDING.
- HEAT EXCHANGER HX-2 TO BE MOUNTED IN THE CEILING.

GENERAL NOTES:
- CONTRACTOR TO PROVIDE ACCESS PANEL AS PER MECHANICAL SPECIFICATIONS AND ALL HVAC SYSTEMS AND COORDINATE LOCATION WITH ARCHITECT.
- CONTRACTOR TO PROVIDE REFRIGERANT PIPING FOR ALL VRF SYSTEMS AND SIZE TO BE COORDINATED WITH MANUFACTURER AND REFRIGERANT RISER LOCATIONS TO BE COORDINATED WITH ARCHITECT.
- ALL AC UNITS SHALL NOT GET MORE THAN 20% OUTSIDE AIR INTAKE.
- ALL EXTERIOR LOUVERS TO BE 10 FEET ABOVE GRADE LEVEL AND PROVIDE BIRDSCREEN WITH 2" INSULATION PLENUM AND REQUIRED DAMPERS AS MECHANICAL FLOOR PLANS. SEE ARCHITECTURAL PLANS FOR EXACT DETAILS OF PENETRATION TO EXTERIOR WALL.
- ALL OPENINGS AND PENETRATIONS TO EXTERIOR WALL AND FIRE RATED WALL/CEILING/FLOOR SHALL BE FIRE PROOFING,SEALED AND WEATHER/WATER PROOFING.
- CONTRACTOR TO PROVIDE T-STAT (5-FEET ABOVE FINISHED FLOOR) AND LOCATION TO BE COORDINATED WITH ARCHITECT.
- ARCHITECT TO PROVIDE RETURN OPENING ON CEILING FOR ALL AC UNITS.
- CONTRACTOR TO PROVIDE VOLUME DAMPER FOR ALL BRANCHES FOR ACCESSIBLE CEILING AND CORPORATE DAMPERS FOR INACCESSIBLE CEILINGS.
- ALL OUTSIDE AIR INTAKE DUCT SHALL BE BALANCE AS PER CFM DESIGNED ON THIS PROJECT AND NOTED FOR EACH BRANCH.
- CONTRACTOR TO BLOCK DIFFUSERS AT KITCHEN ROOM TO THE CABINETRY. COORDINATE WITH LATEST FOOD SERVICE PLAN FOR KITCHEN ROOM.
- ALL MOTORIZED DAMPERS AT EXTERIOR WALLS SHALL BE INTERLOCKED TO DEDICATED HVAC UNIT TO BE SHUT OFF WHEN UNIT IS NOT WORKING OR OFF.
- MAKE-UP AIR UNIT FOR KITCHEN HOOD SHALL BE INTERLOCKED WITH KITCHEN EXHAUST FAN.
- ELEVATOR SHALL HAVE SMOKE DETECTOR LOCATED ON TOP AND CONNECTED TO MOTORIZED DAMPER AND INTERLOCKED WITH EX-3 FAN AND 100% FULLY OPEN WHEN SMOKE DETECTOR IS TRIGGERED.
- EX-3 FAN SHOULD BE ENCLOSED WITHIN 2-HR FIRE RATED ENCLOSURE.
- ALL BOTTOM OF OUTSIDE AIR INTAKE LOUVERS SHALL BE LOCATED 10'-0" ABOVE GRADE LEVEL.

1 FIRST FLOOR MECHANICAL PLAN
SCALE:3/16"=1'-0"

KEY NOTE :
1. KITCHEN HOODS TO BE PROVIDED BY OTHERS.
2. PROVIDE MANUAL SHUTOFF NEXT TO ELEVATOR CONTROL PANEL AND UL LISTED FOR EX-3 AND CONNECT TO FIRE ALARM PANEL. SMOKE CONTROL SYSTEM SHALL ACTIVATE INDIVIDUAL COMPONENTS (FAN AND DAMPERS) TO PREVENT PHYSICAL DAMAGE TO FAN,DAMPERS, DUCTS AND OTHER EQUIPMENT.
3. PROVIDE BORDER TYPE-22 (TAPE AND SPACKLE) FOR LDS-1 & LDR-1.

NOTES :
- PROVIDE CLEAN OUT AT ALL ELBOWS AND BOTTOM OF RISER AND EVERY 15 FEET HORIZONTAL KITCHEN EXHAUST DUCT.
- COMMERCIAL KITCHEN GREASE DUCTS SHALL BE DESIGNED FOR THE TYPE OF COOKING APPLIANCE AND HOOD SERVED.
- KITCHEN EXHAUST DUCT SHALL BE CONSTRUCTED OF 0.1046-INCH NO.12 GAGE STEEL.
- JOINTS, SEAMS AND PENETRATIONS OF GREASE DUCTS SHALL BE MADE WITH A CONTINUOUS LIQUID TIGHT WELD OR BRAZE MADE IN THE EXTERNAL SURFACE IF THE DUCT SYSTEMS.
- DUCT TO EXHAUST FAN CONNECTIONS SHALL BE FLANGED, GASKETED AND BOLTED TO THE INLET OF THE FAN FOR SIDE-INLET UTILITY FANS AND SHALL BE FLANGED, GASKETED AND BOLTED TO THE INLET AND OUTLET OF THE FAN FOR INLINE FANS. APPROVED FLEXIBLE CONNECTIONS MAY BE PROVIDED.
- A VIBRATION ISOLATION CONNECTOR FOR CONNECTING A DUCT TO A FAN SHALL CONSIST OF NON-COMBUSTIBLE PACKING IN A METAL SLEEVE JOINT OF APPROVED DESIGN OR SHALL BE A COATED-FABRIC FLEXIBLE DUCT CONNECTOR LISTED AND LABELED FOR THE APPLICATION. VIBRATION ISOLATION CONNECTORS SHALL BE INSTALLED ONLY AT THE CONNECTION OF A DUCT TO A FAN INLET OR OUTLET.
- PRIOR TO THE USE OR CONCEALMENT OF ANY PORTION OF A GREASE DUCT SYSTEM, A LEAKAGE TEST SHALL BE PERFORMED. DUCT SHALL BE CONSIDERED TO BE CONCEALED WHERE INSTALLED IN SHAFTS OR COVERED BY COATINGS OR WRAPS THAT PREVENT THE DUCTWORK FROM VISUALLY INSPECTED ON ALL SIDE. THE DUCT INSTALLER SHALL BE RESPONSIBLE FOR PROVIDING THE NECESSARY EQUIPMENT AND PERFORMING THE GREASE DUCT LEAKAGE TEST. THE DUCT LEAKAGE TEST SHALL BE PERFORMED FOR ALL THE DUCT SYSTEMS, INCLUDING THE DUCT-TO-DUCT CONNECTION. THE DUCTWORK SHALL BE PERMITTED TO BE TESTED IN SECTIONS, PROVIDED THAT EVERY JOINT IS TESTED (IF TEST IS FAILED, CONTRACTOR TO PROVIDE NEW KITCHEN EXHAUST DUCT).
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- GREASE DUCT BRACING AND SUPPORTS SHALL BE OF NON-COMBUSTIBLE MATERIAL SECURELY ATTACHED TO THE STRUCTURE AND DESIGNED TO CARRY GRAVITY AND SEISMIC LADS WITHIN THE STREET LIMITATIONS OF THE NEW YORK CITY BUILDING CODE. BOLTS, SCREWS, RIVETS AND OTHER MECHANICAL FASTENERS SHALL NOT PENETRATE DUCT WALLS.
- CONTRACTOR TO CONNECT DISH WASHER HOOD TO KITCHEN EXHAUST DUCT WITH THE PITCH TO DISH HOOD AND PROVIDE A FUSIBLE LINK FIRE DAMPER OF THE SAME GAGE AS THE HOOD EXHAUST DUCT SHALL BE ADDED AT THE POINT OF CONNECTION OF THE BRANCH DUCT TO THE EXHAUST DUCT. THE FIRE DAMPER SHALL BE CLOSED AUTOMATICALLY UPON THE PENETRATION OF THE FIRE-EXTINGUISHING SYSTEM, AND THE BRANCH DUCT SHALL BE MADE IN EITHER THE TOP OR SIDES OF THE MAIN DUCT IN A MANNER TO PREVENT GREASE FROM FLOWING INTO THE BRANCH DUCT.
- THE DUCT SYSTEMS SERVING TYPE-1 HOOD SHALL SLOPE NOT LESS THAN ONE-FORTH UNIT VERTICAL IN 12 UNITS HORIZONTAL (2% SLOPE) TOWARD THE HOOD OR AN APPROVED GREASE RESERVOIR. WHERE HORIZONTAL DUCTS EXCEED 75 FEET IN LENGTH, THE SLOPE SHALL NOT BE LESS THAN ONE UNIT VERTICAL IN 12 UNITS HORIZONTAL (8.3% SLOPE).
- A RESIDUE TRAP SHALL BE PROVIDED AT THE BASE OF EACH VERTICAL RISER WITH PROVISION FOR CLEANOUT IN ACCORDANCE WITH NFPA 96.
- CLEANOUT OPENINGS SHALL BE PROVIDED AT EVERY CHANGE IN DIRECTION, WITHIN 3 FEET OF THE EXHAUST FAN.
- CLEANOUT OPENINGS SHALL BE EQUIPPED WITH TIGHT-FITTING DOORS CONSTRUCTED OF STEEL HAVING A THICKNESS NOT LESS THAN THAT REQUIRED FOR THE DUCT. DOORS SHALL BE EQUIPPED WITH A SUBSTANTIAL METHOD OF LATCHING, SUFFICIENT TO HOLD THE DOOR TIGHTLY CLOSED. DOOR ASSEMBLIES SHALL HAVE A GASKET OR SEALANT THAT IS NON-COMBUSTIBLE AND LIQUID TIGHT DNA SHALL NOT HAVE FASTENERS THAT PENETRATED THE DUCT.
- THE CLEANOUTS FOR HORIZONTAL GREASE DUCT SHALL BE LOCATED ON THE SIDE OF THE DUCT WITH THE OPENING NOT LESS THAN 1.5" ABOVE THE BOTTOM OF THE DUCT AND NOT LESS THAN 1" BELOW THE TOP OF THE DUCT.
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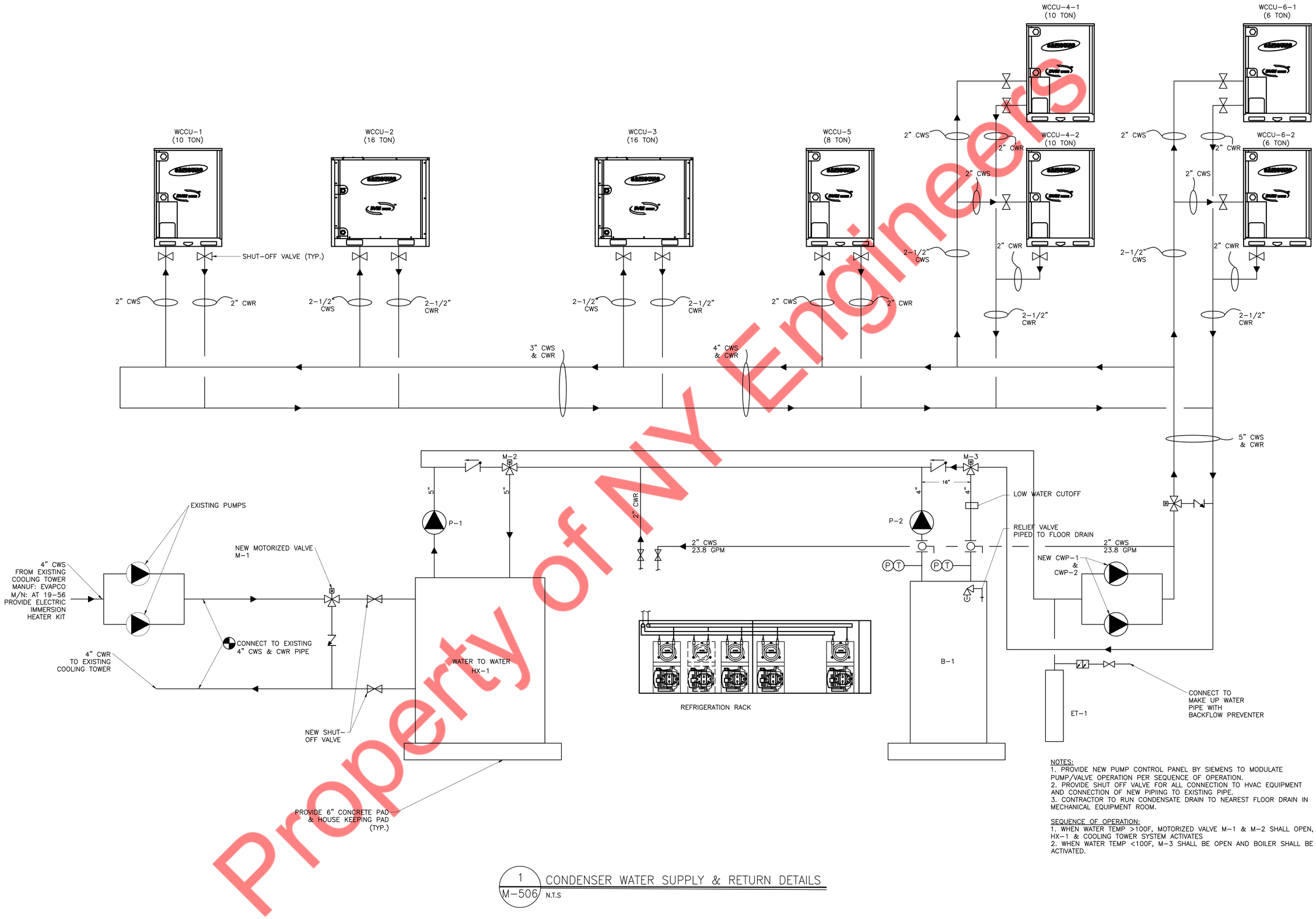
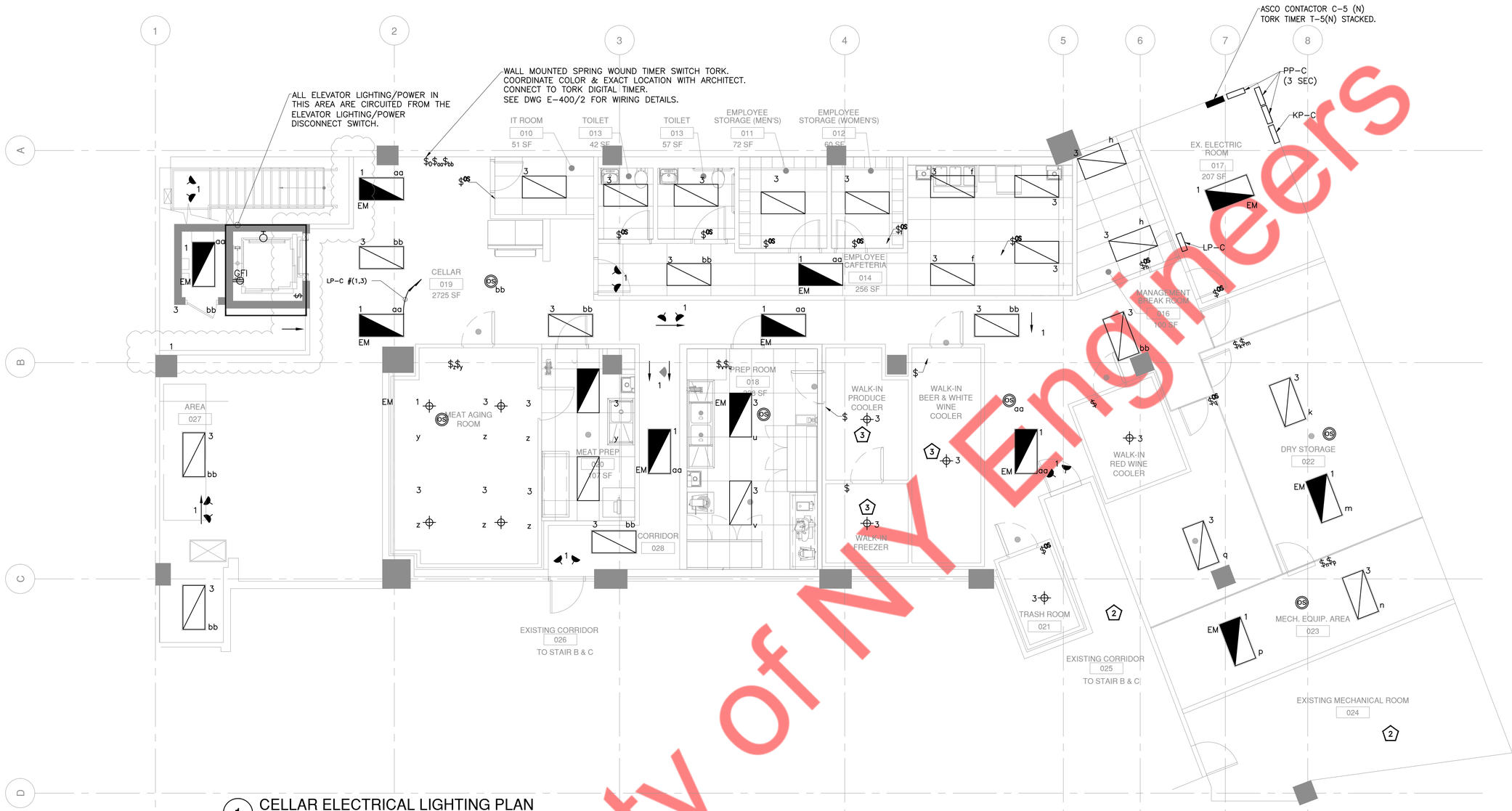
- KITCHEN-EXHAUST OUTLETS SHALL BE LOCATED NOT LESS THAN 10 FEET HORIZONTALLY FROM PARTS OF THE SAME OR CONTIGUOUS BUILDINGS, ADJACENT BUILDINGS AND ADJACENT PROPERTY LINE. THIS EXHAUST OUTLETS SHALL BE LOCATED NOT LESS THAN 10 FEET HORIZONTALLY FROM AND NOT LESS THAN 3 FEET ABOVE AIR INTAKE OPENINGS INTO ANY BUILDING.
- KITCHEN EXHAUST FAN TO BE PROVIDED BY BASE BUILDING.



NOTES:
1. PROVIDE NEW PUMP CONTROL PANEL BY SIEMENS TO MODULATE PUMP/VALVE OPERATION PER SEQUENCE OF OPERATION.
2. PROVIDE SHUT OFF VALVE FOR ALL CONNECTION TO HVAC EQUIPMENT AND CONNECTION OF NEW PIPIING TO EXISTING PIPE.
3. CONTRACTOR TO RUN CONDENSATE DRAIN TO NEAREST FLOOR DRAIN IN MECHANICAL EQUIPMENT ROOM.

SEQUENCE OF OPERATION:
1. WHEN WATER TEMP >100F, MOTORIZED VALVE M–1 & M–2 SHALL OPEN, HX–1 & COOLING TOWER SYSTEM ACTIVATES
2. WHEN WATER TEMP <100F, M–3 SHALL BE OPEN AND BOILER SHALL BE ACTIVATED.

1 / M–506 CONDENSER WATER SUPPLY & RETURN DETAILS
N.T.S



1 CELLAR ELECTRICAL LIGHTING PLAN

SCALE: 3/16"=1'-0"

KEYED WORK NOTES:

2. LIGHTING AND POWER IN THIS AREA ARE NOT IN OUR SCOPE.
3. COORDINATE FIXTURES AND ASSOCIATED WIRING IN THIS AREA WITH FREEZER MANUFACTURER.

LIGHTING DRAWING NOTES:

1. REFER TO DWG. E-001.00 FOR ELECTRICAL GENERAL NOTES, SYMBOL LIST & ABBREVIATIONS, DWG. E-002.00 FOR ELECTRICAL NOTES AND DWGS. E-003.00 FOR ELECTRICAL SPECIFICATIONS.
2. CIRCUITING FOR LIGHTING FIXTURES IN ROOMS WITH ROCKER SWITCHES SHALL BE CONTROLLED BY DESIGNATED SWITCHES. IF SPECIFIC DESIGNATION IS NOT INDICATED, ALL LIGHTING FIXTURES IN ROOM/AREA SHALL BE CONTROLLED BY THE SWITCH INDICATED.
3. ALL LIGHTING IN CELLAR IS CONTROLLED BY TIME CLOCK.
4. ALL BRANCH CIRCUIT HOMERUNS SHALL BE CIRCUITED TO PANEL LP-C, CIRCUIT NUMBER(S) INDICATED, UNLESS OTHERWISE NOTED.
5. COORDINATE WITH ARCHITECT FOR FINISHES, LUMINAIRE TYPES, AND FINAL MAKE/MODEL FOR EACH LIGHT FIXTURE.
6.
7. REFER SHEET E-001.00 FOR LIGHT FIXTURE SCHEDULE.

ALL ELEVATOR LIGHTING/POWER IN THIS AREA ARE CIRCUITED TO THE ELEVATOR LIGHTINGPOWER DISCONNECT SWITCH PROVIDED IN THE EMR ROOM

KITCHEN 102

MAIN DINING 100

MAIN DINING RM 100

PDR 105

MENS BATHROOM 103

WOMENS BATHROOM 104

ENTRY 106

BAR 101

LP-1

J.B FOR SIGNAGE LIGHTING. CIRCUIT FROM "LP-1"

LUTRON DIMMING PANEL

ASCO CONTACTOR C-5 (N) TORK TIMER T-5(N) STACKED.

QUANTUM LIGHT MANAGEMENT HUB

PROPOSED LIGHTING CONTROL ROOM.

ALL LIGHTING IN THIS AREA EXCEPT THE BATTERY PACKS ARE POWERED BY DIMMING PANEL.

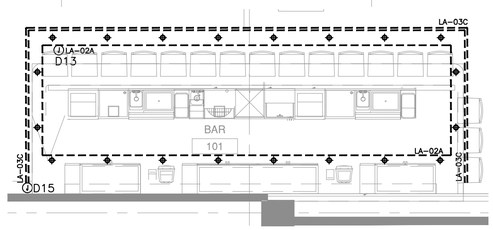
REFER LIGHTING PART PLAN FOR LED STRIP LIGHT CIRCUITING IN THE BAR AREA.

WALL MOUNTED SPRING WOUND TIMER SWITCH TORK. COORDINATE COLOR & EXACT LOCATION WITH ARCHITECT. CONNECT TO TORK DIGITAL TIMER. SEE DWG E-400/2 FOR WIRING DETAILS.

KEYPAD (TYP.)

1 FIRST FLOOR ELECTRICAL LIGHTING PLAN

SCALE: 3/16"=1'-0"



2 LIGHTING PART PLAN (BAR AREA)

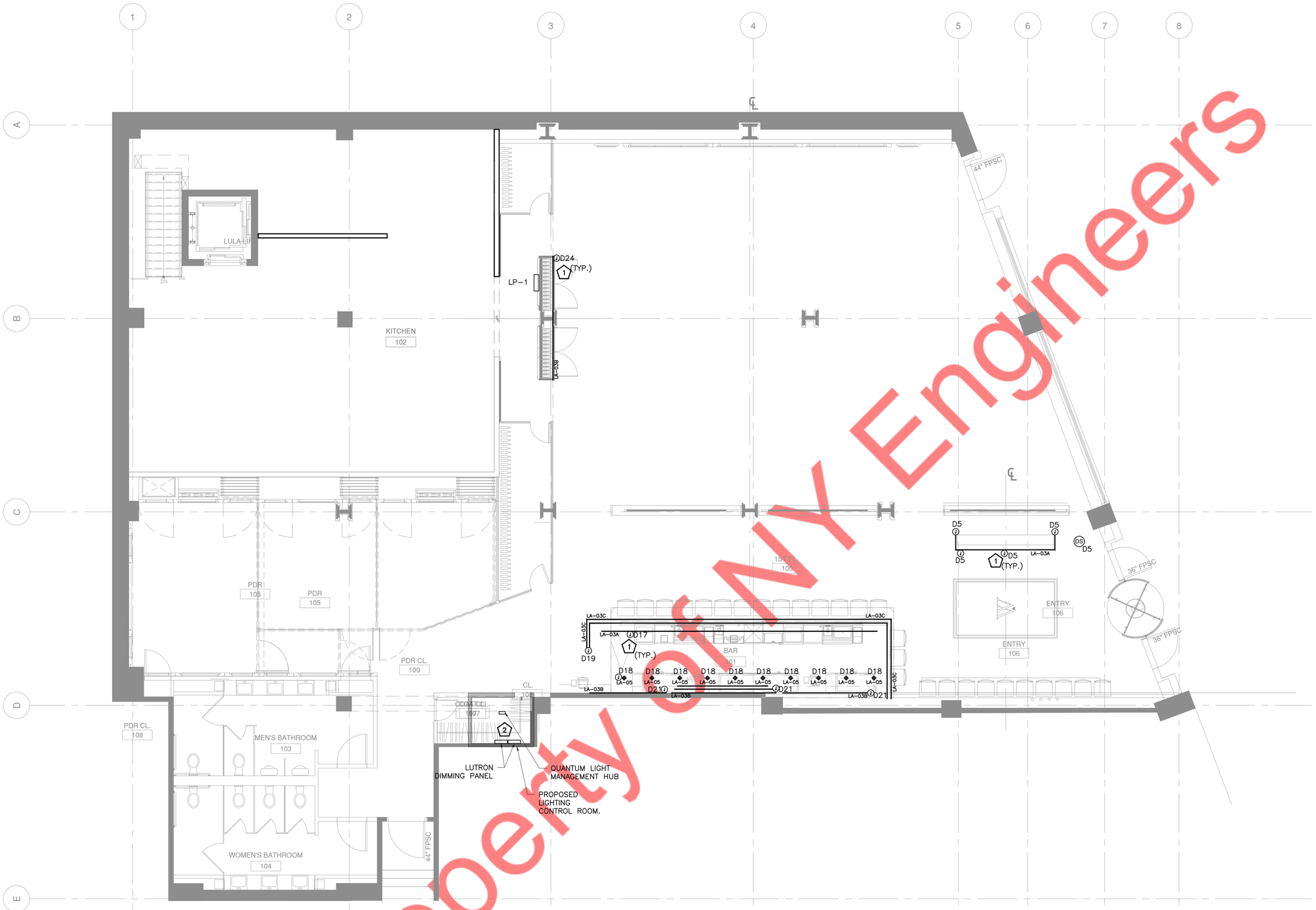
SCALE: 3/16"=1'-0"

KEYED WORK NOTES:

1. REFER SHEET E-401.00 FOR THE LED DRIVER CONNECTION DETAILS.
2. CONTRACTOR TO COORDINATE THE EXACT MODEL AND FINISH OF DIMMING PANEL WITH ARCHITECT.
3. COORDINATE EXACT LOCATION OF KEYPAD WITH ARCHITECT/OWNER.

LIGHTING DRAWING NOTES:

1. REFER TO DWG. E-001.00 FOR ELECTRICAL GENERAL NOTES, SYMBOL LIST & ABBREVIATIONS, DWG. E-002.00 FOR ELECTRICAL NOTES AND DWGS. E-003.00 FOR ELECTRICAL SPECIFICATIONS.
2. CIRCUITING FOR LIGHTING FIXTURES IN ROOMS WITH ROCKER SWITCHES SHALL BE CONTROLLED BY DESIGNATED SWITCHES. IF SPECIFIC DESIGNATION IS NOT INDICATED, ALL LIGHTING FIXTURES IN ROOM/AREA SHALL BE CONTROLLED BY THE SWITCH INDICATED.
3. ALL BRANCH CIRCUIT HOMERUNS SHALL BE CIRCUITED TO PANEL LP-1, CIRCUIT NUMBER(S) INDICATED, UNLESS OTHERWISE NOTED.
4. COORDINATE WITH ARCHITECT FOR FINISHES, LUMINAIRE TYPES, AND FINAL MAKE/MODEL FOR EACH LIGHT FIXTURE.
5.
6. CONTRACTOR TO REFER THE SCHEDULE OF LIGHTING CONSULTANT FOR EXACT LIGHT FIXTURE ZONING, WATTAGES AND DIMMING DETAILS.
7. ALL LIGHTING IN FIRST FLOOR TO BE CONTROLLED BY TIME CLOCK.



1 FIRST FLOOR FURNITURE LIGHTING PLAN

SCALE: 3/16"=1'-0"

KEYED WORK NOTES:

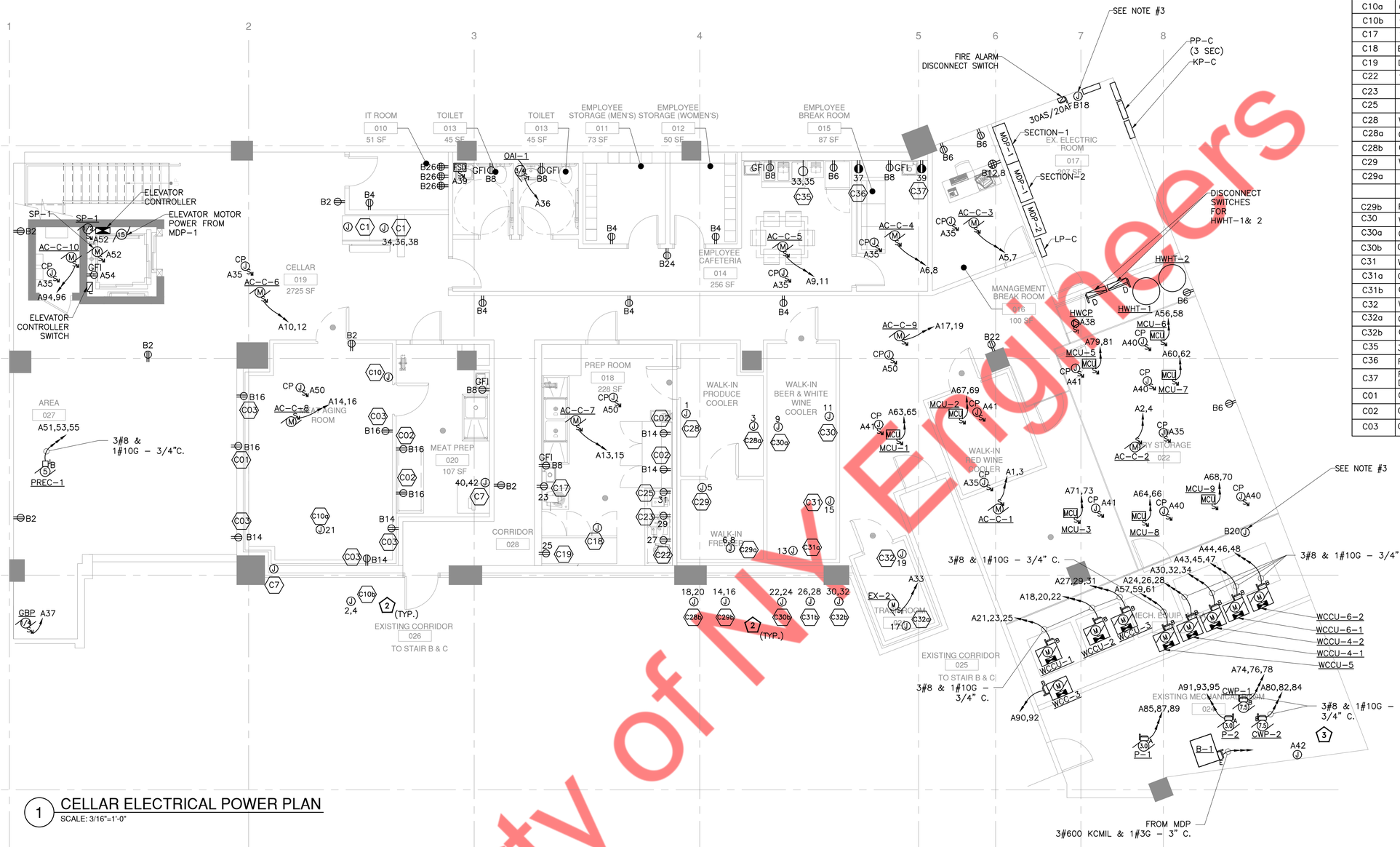
1. REFER SHEET E-401.00 FOR THE LED DRIVER CONNECTION DETAILS.
2. CONTRACTOR TO COORDINATE THE EXACT MODEL AND FINISH OF DIMMING PANEL WITH ARCHITECT.

LIGHTING DRAWING NOTES:

1. REFER TO DWG. E-001.00 FOR ELECTRICAL GENERAL NOTES, SYMBOL LIST & ABBREVIATIONS, DWG. E-002.00 FOR ELECTRICAL NOTES AND DWGS. E-003.00 FOR ELECTRICAL SPECIFICATIONS.
2. ALL BRANCH CIRCUIT HOMERUNS SHALL BE CIRCUITED TO DIMMING PANEL, CIRCUIT NUMBER(S) INDICATED, UNLESS OTHERWISE NOTED.
3. COORDINATE WITH ARCHITECT FOR FINISHES, LUMINAIRE TYPES, AND FINAL MAKE/MODEL FOR EACH LIGHT FIXTURE.
4. CONTRACTOR TO REFER THE SCHEDULE OF LIGHTING CONSULTANT FOR EXACT LIGHT FIXTURE ZONING & WATTAGES.

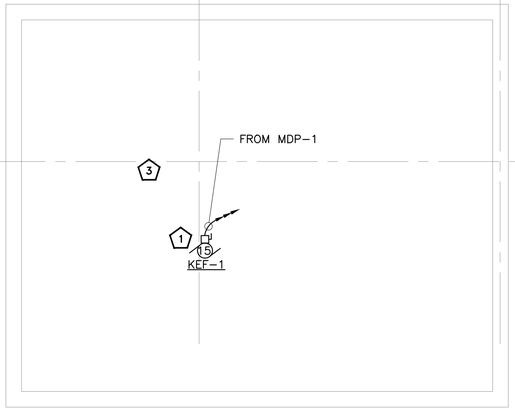
KITCHEN EQUIPMENT SCHEDULE

ITEM No.	DESCRIPTION	VOLT	PHASE	AMPS	CONNECTION
C1	ICE MAKER	208	3	16.0	J.B
C7	MEAT SAW	208	1	–	J.B
C10	WALK–IN MEAT AGING	120	1	16.0	J.B
C10a	COOLER EVAPORATOR COIL	120	1	2.0	J.B
C10b	COOLER CONDENSING UNIT	208	1	16.1	J.B
C17	12 QT MIXER	120	1	6.0	5–15P
C18	EXHAUST HOOD	–	–	–	–
C19	DBL STACKED CONV.OVEN	120	1	6.0	5–15P
C22	12 QT MIXER	120	1	5.0	5–15P
C23	MEAT SLICER	120	1	2.5	5–15P
C25	FOOD PROCESSOR	120	1	16.0	REC.
C28	WALK–IN PRODUCE COOLER	120	1	16.0	J.B
C28a	COOLER EVAPORATOR COIL	120	1	2.0	J.B
C28b	COOLER CONDENSING UNIT	208	1	8.5	J.B
C29	WALK–IN FREEZER	120	1	16.0	J.B
C29a	FREEZER EVAPORATOR COIL	208	1	1.0	J.B
		208	1	8.2	J.B
C29b	FREEZER CONDENSING UNIT	208	1	16.1	J.B
C30	WALK–IN BEER COOLER	120	1	16.0	J.B
C30a	COOLER EVAPORATOR COIL	120	1	1.0	J.B
C30b	COOLER CONDENSING UNIT	208	1	12.6	J.B
C31	WALK–IN RED WINE STORAGE	120	1	16.0	J.B
C31a	COOLER EVAPORATOR COIL	120	1	1.0	J.B
C31b	COOLER CONDENSING UNIT	208	1	12.6	J.B
C32	WALK–IN TRASH COOLER	120	1	16	J.B
C32a	COOLER EVAPORATOR COIL	120	1	2.0	J.B
C32b	COOLER CONDENSING UNIT	208	1	12.6	J.B
C35	3–HOT FOOD WELL COUNTER	208	1	13.0	6–20P
C36	REACH–IN REF	115	1	5.5	5–15P
C37	FILTERED COLD WATER DISPENSER	120	1	8.0	5–15P
C01	CONVENIENCE RECEPTACLE	115	1	16.0	5–20P
C02	CONVENIENCE RECEPTACLE	115	1	16.0	5–20P
C03	CONVENIENCE RECEPTACLE	115	1	16.0	5–20P



1 CELLAR ELECTRICAL POWER PLAN

SCALE: 3/16"=1'-0"



2 ROOF PART PLAN

SCALE: 3/16"=1'-0"

FOOD SERVICE NOTES:

WORK DESCRIBED IN THESE NOTES IS TO BE PERFORMED UNDER THE ELECTRICAL PORTION OF THE SPECIFICATION:

1. THIS DRAWING LOCATES FINAL ELECTRICAL POINTS OF CONNECTION FOR EACH FOOD SERVICE EQUIPMENT ITEM. IT DOES NOT INDICATE UTILITY ROUGH–IN LOCATIONS. LOCATIONS, SIZES AND HEIGHTS ABOVE THE FLOOR ARE APPROXIMATELY AS THEY WILL OCCUR ON THE EQUIPMENT ITEMS SHOWN. THE DESIGN OF SYSTEMS TO ACCOMMODATE REQUIREMENTS IS TO BE IN ACCORDANCE WITH APPLICABLE CODES AND MEET WITH THE APPROVAL OF ALL GOVERNING AUTHORITIES.

2. UTILITIES SHOWN ARE FOR FOOD SERVICE EQUIPMENT ITEMS ONLY. THIS DRAWING MUST BE USED IN CONJUNCTION WITH THE ELECTRICAL DRAWINGS FOR OTHER REQUIRED UTILITIES.

3. FOR EXACT LOCATION AND MOUNTING HEIGHTS OF ALL POWER, VOICE/DATA OUTLETS AND KITCHEN EQUIPMENT REFER TO FOOD SERVICE SHOP DRAWINGS PROVIDED BY BARPLEX FOOD SERVICE CONSULTANT NJ. 07407.

4. CIRCUITS ARE DESIGNATED BY THE NUMBER SHOWN ADJACENT TO EACH HOMERUN. PROVIDE CONDUITS, WIRES, ARMORED CABLE, AND BOXES REQUIRED TO ENERGIZE THE EQUIPMENT AS INDICATED IN THE PANEL SCHEDULES & DRAWING.

5. CIRCUIT NUMBERS INDICATED ARE FOR REFERENCE ONLY. FIELD CONDITIONS PREVAIL.

6. ALL BRANCH WIRING SHALL BE RUN CONCEALED IN WALLS AND ABOVE HUNG CEILING, U.O.N.

7. CONCEAL ALL UTILITIES IN WALLS AND STUB–OUT OF WALLS AS REQUIRED CONNECTIONS. DO NOT STUB OUT OF THE FLOOR AND/OR RUN EXPOSED ON THE FACE OF THE WALL, U.O.N.

8. EXPOSED CONDUIT TO BE RIGID GALVANIZED STEEL.

9. PROVIDE COMPUTER GRADE, CLEAN, GROUND SERVICE FOR POINT OF SALE (POS) EQUIPMENT, AND/OR ELECTRONIC POS AND/OR CASH REGISTERS. PROVIDE EMPTY CONDUIT BETWEEN POS AND/OR CASH REGISTER LOCATIONS AND CENTRAL OFFICE LOCATION, ETC. VERIFY EXACT LOCATIONS WITH OWNER. VERIFY ALL RECEPTACLE TYPES WITH FOOD SERVICE EQUIPMENT VENDOR BEFORE ORDERING.

10. PROVIDE ALL CORDS AND PLUGS TO MATCH RECEPTACLE TYPES FOR ALL EQUIPMENT.

11. SEE DWG. E–501 FOR ELECTRICAL RISER DIAGRAM AND DWGS. E–601 & E–602 FOR PANEL SCHEDULES.

12. ALL BRANCH CIRCUITS ASSIGNED TO RECEPTACLES, JUNCTION BOXES AND EQUIPMENT SHALL BE CIRCUITED TO NEW PANELBOARDS "KP–C", AS NOTED IN THE CIRCUIT LEGEND.

13. REFER TO DWG. E–001.00 FOR ELECTRICAL GENERAL NOTES, SYMBOL LIST & ABBREVIATIONS AND E–002.00 & E–003 FOR ELECTRICAL SPECIFICATIONS.

14. FOR ADDITIONAL POWER NOTES, SEE ARCHITECTURAL AND FOOD SERVICE VENDOR DWGS.

15. ALL RECEPTACLE OUTLETS & LIGHT SWITCHES IN KITCHEN AREA SHALL HAVE STAINLESS STEEL COVER PLATES.

16. ALL OUTLETS LOCATED AT 18" & BELOW IN KITCHEN AREA SHALL BE WATERPROOF. COORDINATE WITH ARCHITECT AND KITCHEN CONSULTANT.

17. ELECTRICAL CONTRACTOR TO PROVIDE DISCONNECT SWITCH FOR ALL HARDWIRED DEVICES AS PER CODE.

18. POKE THRU SLAB AND RUN CEILING OF FLOOR BELOW FOR ALL KITCHEN EQUIPMENT IN OPEN AREAS. INCLUDE ALL OVERTIME COSTS IN BID PRICE.

KEYED WORK NOTES:

1. KITCHEN EXHAUST FAN (KEF–1) ON ROOF SHALL BE WIRED VIA KITCHEN HOOD CONTROL PANEL. CO–ORDINATE KITCHEN HOOD MANUFACTURER FOR DETAILS.
2. CONTRACTOR TO FIELD VERIFY THE EXACT LOCATION OF CONDENSING UNITS FOR THE WALK–IN.
3. CONTRACTOR SHALL PROVIDE SUBMETERING TO METER EXISTING BRANCH CIRCUITS SERVING COOLING TOWER (ON ROOF) AND ASSOCIATED CONDENSER WATER PUMPS LOCATED IN MECHANICAL EQUIPMENT ROOM 025). PROVIDE SUBMETERING AS PER BASE BUILDING STANDARD. CONTRACTOR SHALL INCLUDE IN HIS BID, WIRING FROM METERED EQUIPMENT TO CENTRAL METERING CONTROLLER AS DIRECTED BY LL.

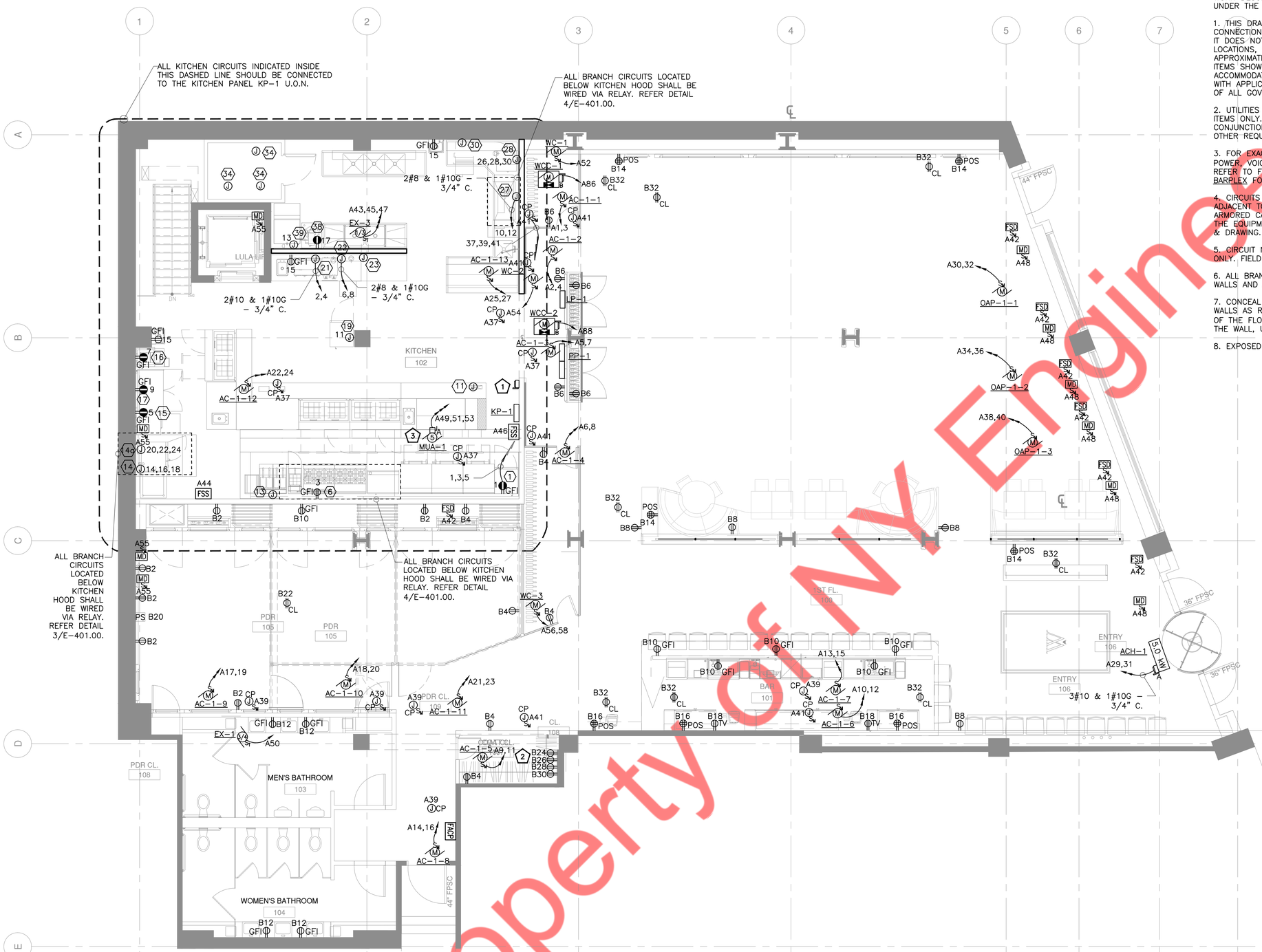
CIRCUIT LEGEND

ALL CIRCUITS SHOWN ON THIS DWG. SHALL BE CONNECTED TO NEW PANELBOARDS WITH THE FOLLOWING PREFIXES, U.O.N.:

PP–C (CIRCUITING DENOTED # WITH PREFIX 'A')
LP–C (CIRCUITING DENOTED # WITH PREFIX 'B')

POWER DRAWING NOTES:

1. ALL BRANCH CIRCUITS HOMERUNS ASSIGN INDICATED ON THIS PLAN SHALL BE CIRCUITED TO NEW PANELS "LP–C" & "PP–C", CIRCUIT NUMBER INDICATED, U.O.N.
2. REFER TO DWG. E–001.00 FOR ELECTRICAL GENERAL NOTES, SYMBOL LIST & ABBREVIATIONS, AND TO FOR ADDITIONAL ELECTRICAL SPECIFICATIONS.
3. CONNECT TO MECHANICAL EQUIPMENT AS DIRECTED IN FIELD.
4. ELECTRICAL CONDUIT UPTO ROOF FOR THE KEF–1 TO BE INSTALLED ALONGSIDE EXISTING DUCT RISER.
5. ALL KITCHEN EQUIPMENTS IN THIS PARTICULAR FLOOR PLAN ARE CIRCUITED TO PANEL "KP–C"
6. ELECTRICAL CONTRACTOR TO FIELD VERIFY THE EXACT LOCATION OF THE ON/OFF SWITCH FOR THE KITCHEN EXHAUST FAN AND PROVIDE ¾" CONDUIT W/ 3#10 FOR CONTROL WIRING.



1 FIRST FLOOR ELECTRICAL POWER PLAN
SCALE: 3/16"=1'-0"

FOOD SERVICE NOTES:

WORK DESCRIBED IN THESE NOTES IS TO BE PERFORMED UNDER THE ELECTRICAL PORTION OF THE SPECIFICATION:

1. THIS DRAWING LOCATES FINAL ELECTRICAL POINTS OF CONNECTION FOR EACH FOOD SERVICE EQUIPMENT ITEM. IT DOES NOT INDICATE UTILITY ROUGH–IN LOCATIONS. LOCATIONS, SIZES AND HEIGHTS ABOVE THE FLOOR ARE APPROXIMATELY AS THEY WILL OCCUR ON THE EQUIPMENT ITEMS SHOWN. THE DESIGN OF SYSTEMS TO ACCOMMODATE REQUIREMENTS IS TO BE IN ACCORDANCE WITH APPLICABLE CODES AND MEET WITH THE APPROVAL OF ALL GOVERNING AUTHORITIES.

2. UTILITIES SHOWN ARE FOR FOOD SERVICE EQUIPMENT ITEMS ONLY. THIS DRAWING MUST BE USED IN CONJUNCTION WITH THE ELECTRICAL DRAWINGS FOR OTHER REQUIRED UTILITIES.

3. FOR EXACT LOCATION AND MOUNTING HEIGHTS OF ALL POWER, VOICE/DATA OUTLETS AND KITCHEN EQUIPMENT REFER TO FOOD SERVICE SHOP DRAWINGS PROVIDED BY BARPLEX FOOD SERVICE CONSULTANT NJ. 07407.

4. CIRCUITS ARE DESIGNATED BY THE NUMBER SHOWN ADJACENT TO EACH HOMERUN. PROVIDE CONDUITS, WIRES, ARMORED CABLE, AND BOXES REQUIRED TO ENERGIZE THE EQUIPMENT AS INDICATED IN THE PANEL SCHEDULES & DRAWING.

5. CIRCUIT NUMBERS INDICATED ARE FOR REFERENCE ONLY. FIELD CONDITIONS PREVAIL.

6. ALL BRANCH WIRING SHALL BE RUN CONCEALED IN WALLS AND ABOVE HUNG CEILING, U.O.N.

7. CONCEAL ALL UTILITIES IN WALLS AND STUB–OUT OF WALLS AS REQUIRED CONNECTIONS. DO NOT STUB OUT OF THE FLOOR AND/OR RUN EXPOSED ON THE FACE OF THE WALL, U.O.N.

8. EXPOSED CONDUIT TO BE RIGID GALVANIZED STEEL.

9. PROVIDE COMPUTER GRADE, CLEAN, GROUND SERVICE FOR POINT OF SALE (POS) EQUIPMENT, AND/OR ELECTRONIC POS AND/OR CASH REGISTERS. PROVIDE EMPTY CONDUIT BETWEEN POS AND/OR CASH REGISTER LOCATIONS AND CENTRAL OFFICE LOCATION, ETC. VERIFY EXACT LOCATIONS WITH OWNER. VERIFY ALL RECEPTACLE TYPES WITH FOOD SERVICE EQUIPMENT VENDOR BEFORE ORDERING.

10. PROVIDE ALL CORDS AND PLUGS TO MATCH RECEPTACLE TYPES FOR ALL EQUIPMENT.

11. SEE DWG. E–501 FOR ELECTRICAL RISER DIAGRAM AND DWGS. E–601 & E–602 FOR PANEL SCHEDULES.

12. ALL BRANCH CIRCUITS ASSIGNED TO RECEPTACLES, JUNCTION BOXES AND EQUIPMENT SHALL BE CIRCUITED TO NEW PANELBOARDS "KP–C", AS NOTED IN THE CIRCUIT LEGEND.

13. REFER TO DWG. E–001.00 FOR ELECTRICAL GENERAL NOTES, SYMBOL LIST & ABBREVIATIONS AND E–002.00 & E–003 FOR ELECTRICAL SPECIFICATIONS.

14. FOR ADDITIONAL POWER NOTES, SEE ARCHITECTURAL AND FOOD SERVICE VENDOR DWGS.

15. ALL RECEPTACLE OUTLETS & LIGHT SWITCHES IN KITCHEN AREA SHALL HAVE STAINLESS STEEL COVER PLATES.

16. ALL OUTLETS LOCATED AT 18" & BELOW IN KITCHEN AREA SHALL BE WATERPROOF. COORDINATE WITH ARCHITECT AND KITCHEN CONSULTANT.

17. ELECTRICAL CONTRACTOR TO PROVIDE DISCONNECT SWITCH FOR ALL HARDWIRED DEVICES AS PER CODE.

18. POKE THRU SLAB AND RUN CEILING OF FLOOR BELOW FOR ALL KITCHEN EQUIPMENT IN OPEN AREAS. INCLUDE ALL OVERTIME COSTS IN BID PRICE.

KITCHEN EQUIPMENT SCHEDULE

ITEM No.	DESCRIPTION	VOLT	PHASE	AMPS	CONNECTION
1	REF REACH–IN	115	1	5.5	5–15P
6	PASTA COOKER–GAS	120	1	2.0	5–15P
11	CHEF'S COUNTER	208	3	200	DIS.SW
13	EXHAUST HOOD	–	–	–	J.B
14	ELECTRIC OVEN	208	3	60	J.B
14a	ELECTRIC STEAMER	208	3	35	J.B
15	REF FISH	115	1	6.9	5–15P
16	ICE CREAM CABINET	120	1	6.3	5–15P
17	REF WORKTOP	115	1	6.5	5–15P
19	REF REACH–IN	115	1	5.5	5–15P
21	MACHINE, ESPRESSO & COFFEE	208	1	23	J.B
22	COFFEE MAKER	240	1	29.1	J.B
23	WARMER	–	–	–	–
27	DISH WASHER	208	1	32	J.B
28	ELECTRIC WATER HEATER	208	3	83.3	J.B
30	U.C GLASSWAHSER	–	–	–	–
34	WALK–IN–COOLER	–	–	–	–
38	20 QT MIXER	115	1	8.2	5–15P
39	ICE MAKER	120	1	9.7	J.B

KEYED WORK NOTES:

1. 200A NON FUSED DISCONNECT SWITCH FOR THE CHEF'S COUNTER.
2. COORDINATE WITH A/V CONTRACTOR AND PROVIDE CONNECTION TO THE POWER AMPLIFIERS. REFER PANEL SCHEDULE E–602.00 FOR THE CIRCUIT DETAILS. EXACT LOCATION TO BE COORDINATED WITH THE A/V CONTRACTOR.
3. "MUA–1" SHALL BE WIRED VIA KITCHEN HOOD CONTROL PANEL. CO–ORDINATE WITH KITCHEN HOOD MANUFACTURER FOR DETAILS.

CIRCUIT LEGEND

ALL CIRCUITS SHOWN ON THIS DWG. SHALL BE CONNECTED TO NEW PANELBOARDS WITH THE FOLLOWING PREFIXES, U.O.N.:

PP–1 (CIRCUITING DENOTED # WITH PREFIX 'A')
LP–1 (CIRCUITING DENOTED # WITH PREFIX 'B')

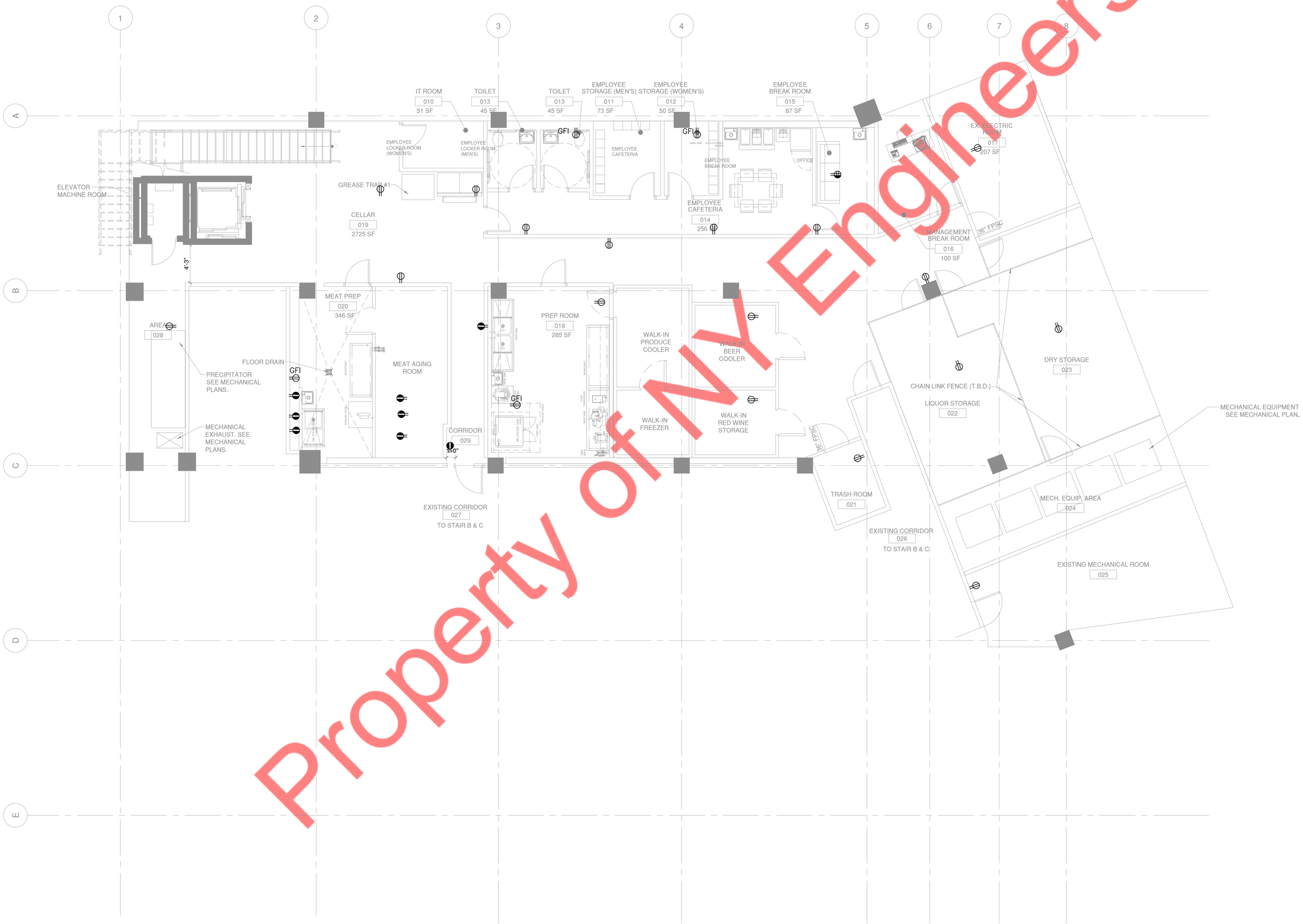
GENERAL NOTES:

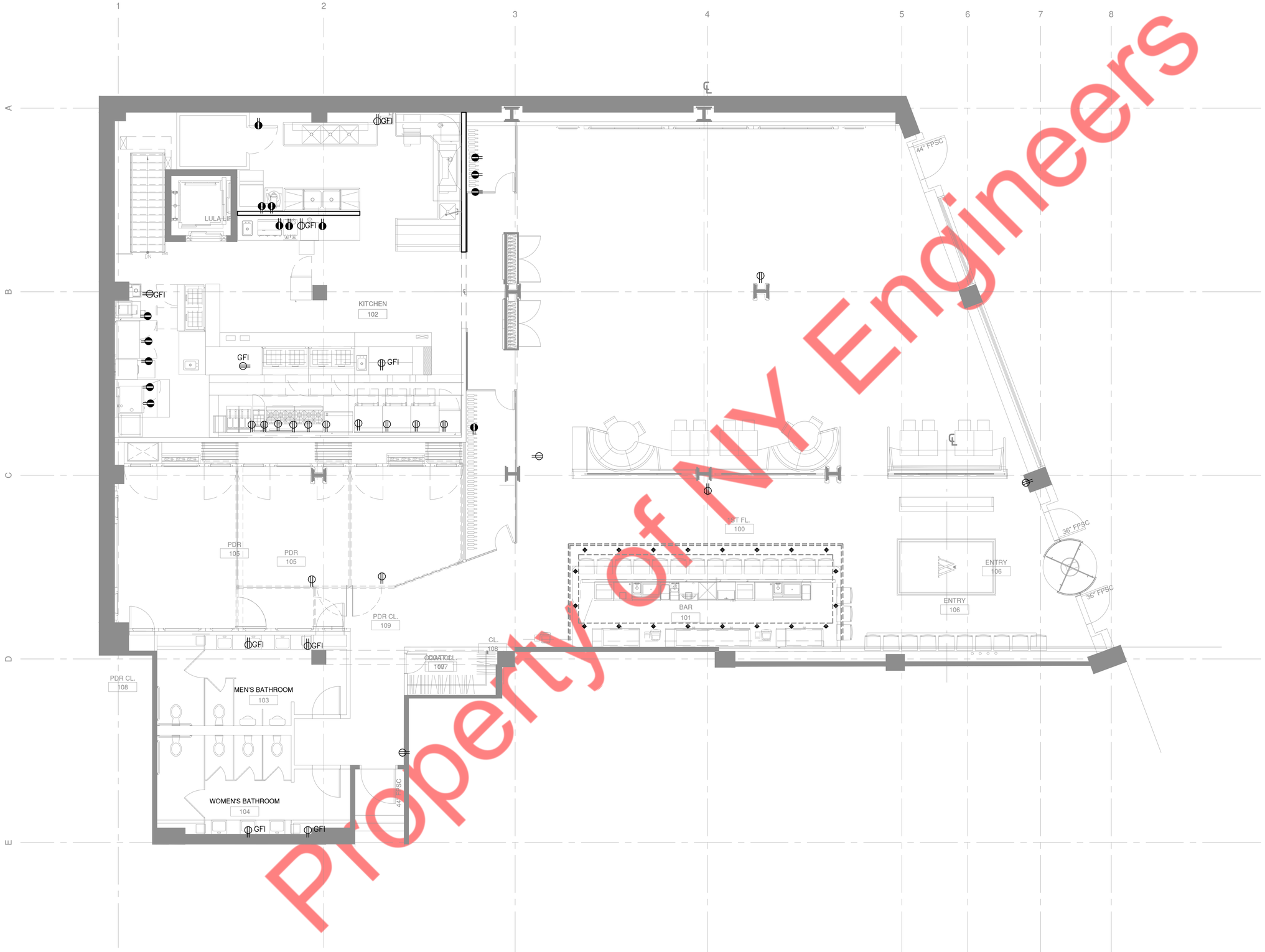
1. FOR THE KITCHEN EQUIPMENT NAMES REFER TO THE FOOD SERVICE KITCHEN EQUIPMENT SCHEDULE IN THIS SHEET. THE NUMBERS INDICATED IN THE HEXAGON REFERS TO THE ITEM NUMBERS IN THE FOOD SERVICE EQUIPMENT SCHEDULE.
2. THE KITCHEN PANEL "KP–1" IS STAINLESS PANEL BOX AND COVER

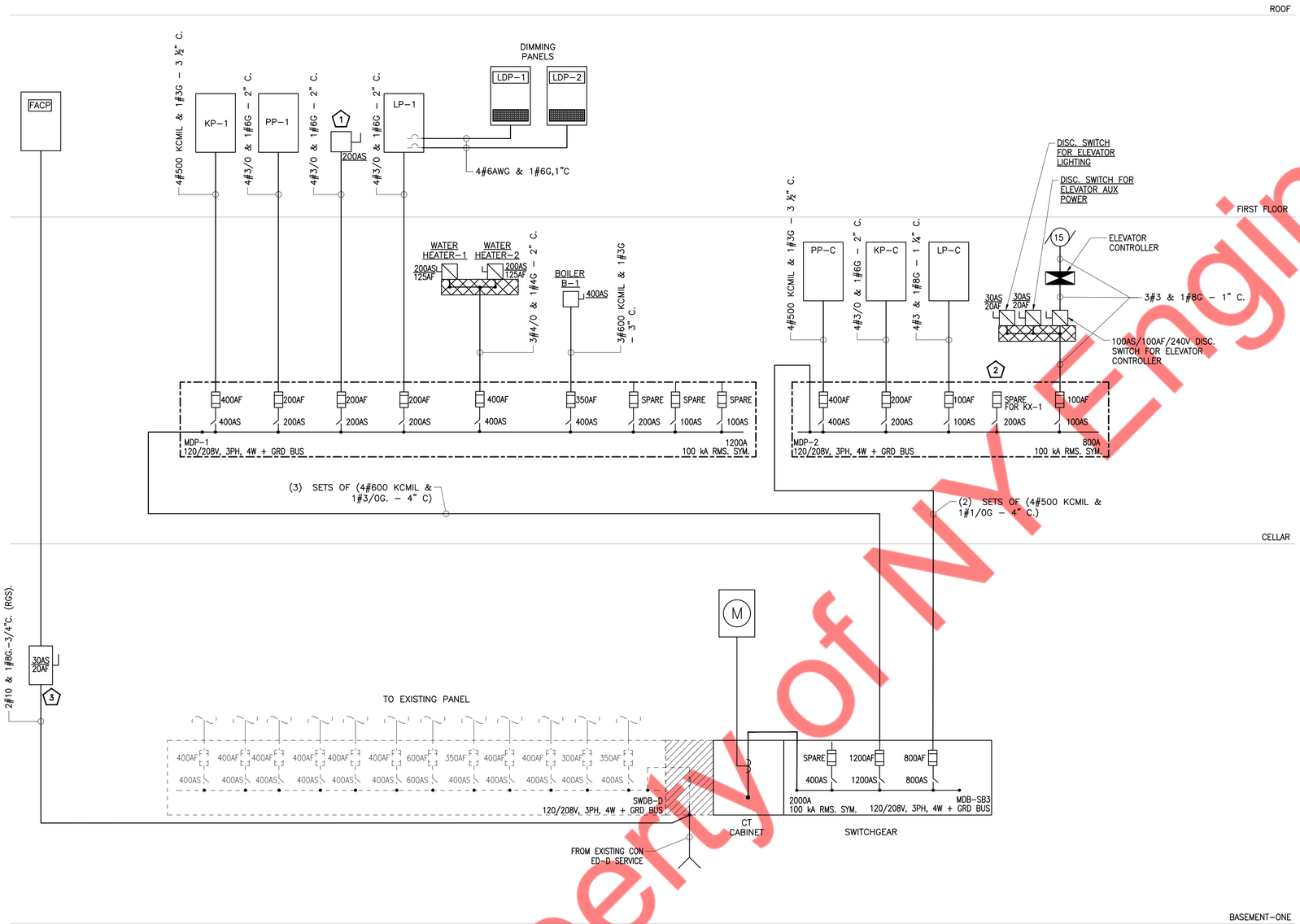
POWER DRAWING NOTES:

1. ALL BRANCH CIRCUITS HOMERUNS ASSIGN INDICATED ON THIS PLAN SHALL BE CIRCUITED TO NEW PANELS "LP–1" & "PP–1", CIRCUIT NUMBER INDICATED, U.O.N.

2. REFER TO DWG. E–001.00 FOR ELECTRICAL GENERAL NOTES, SYMBOL LIST & ABBREVIATIONS, AND TO FOR ADDITIONAL ELECTRICAL SPECIFICATIONS.

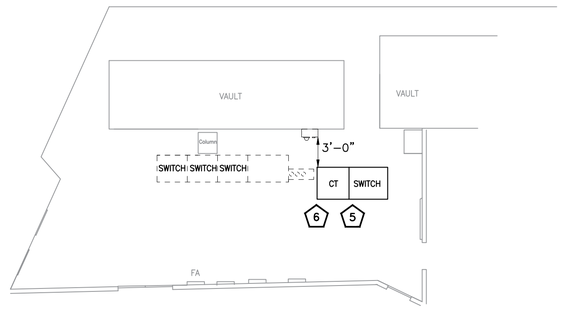






ELECTRICAL ONE-LINE DIAGRAM

N.T.S.

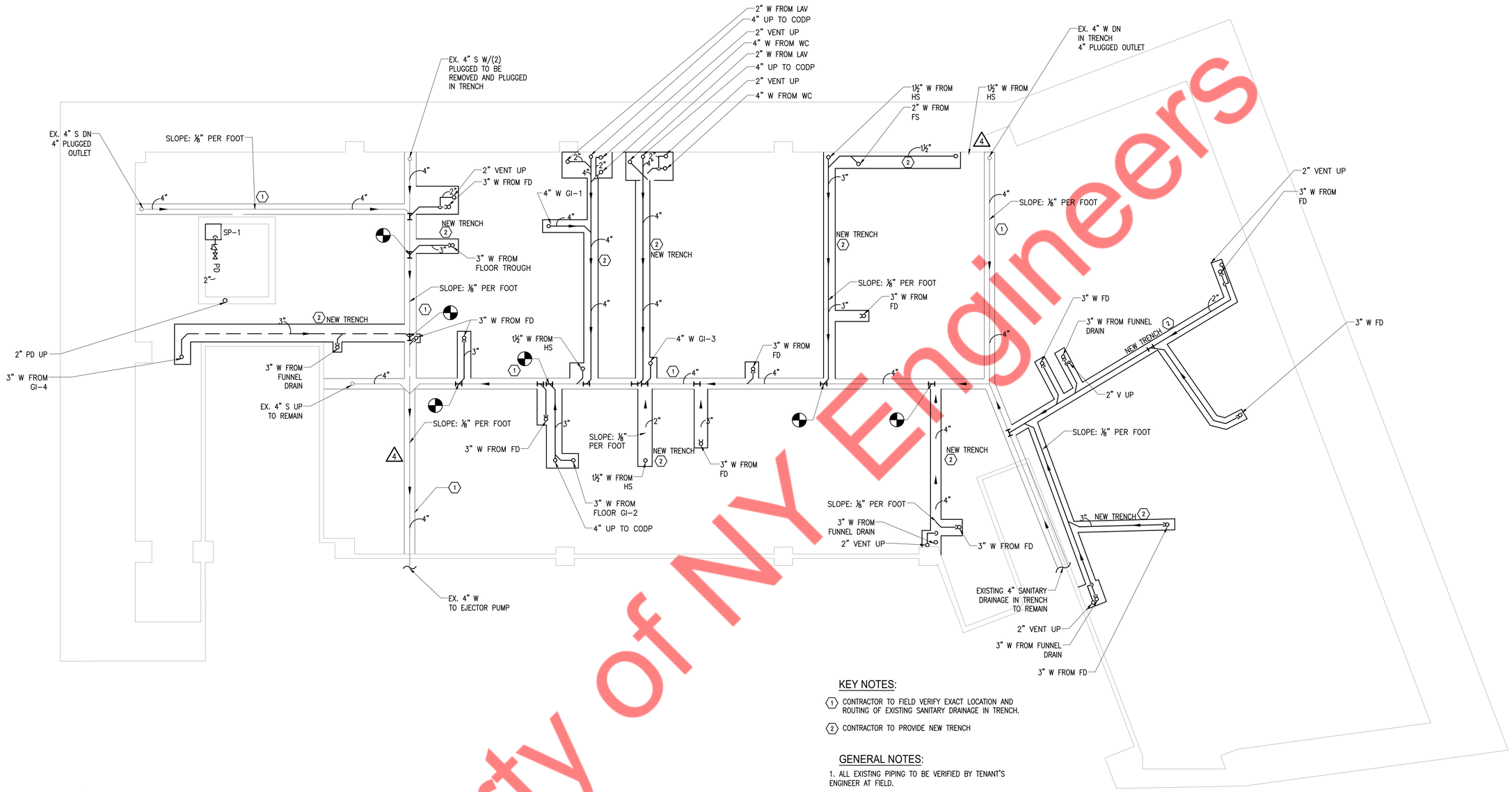


BASEMENT-ONE PARTIAL ELECTRICAL ROOM PLAN

Scale: 1/8" = 1'-0"

KEYED WORK NOTES:

1. DISCONNECT SWITCH FOR THE CHEF COUNTER.
2. SPARE SWITCH FOR TERMINATION OF FEEDER TO KITCHEN EXHAUST FAN BY LANDLORD.
3. TAP FOR FIRE ALARM SYSTEM SHALL BE MADE AFTER C.T'S AND BEFORE FIRST SERVICE SWITCH.
5. 208V/120V,3PH,4W 2000A SWITCHGEAR AND CT CABINET.
6. ADD SIGNAGE STATING ENERGY METER BEHIND.



KEY NOTES:

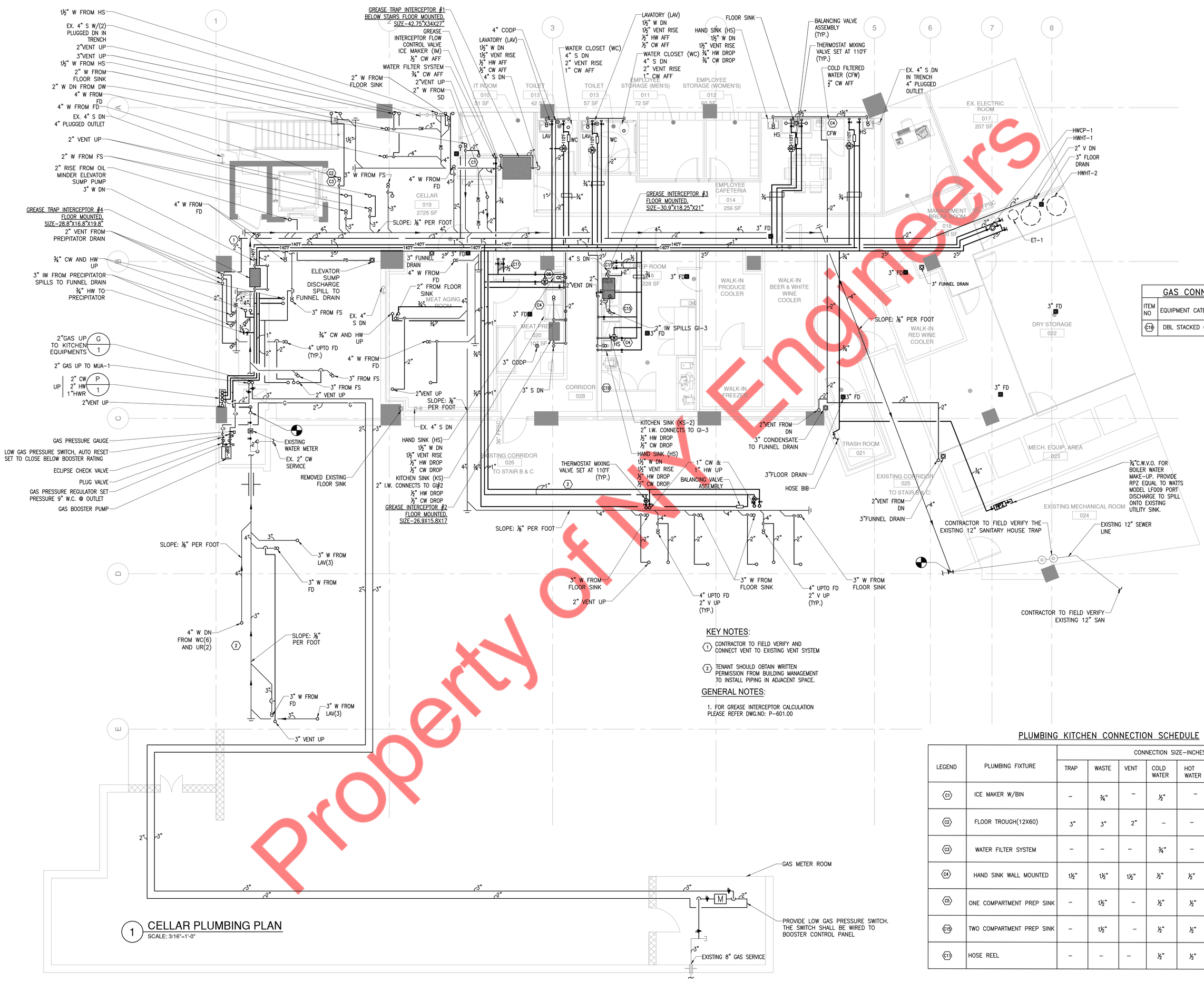
1. CONTRACTOR TO FIELD VERIFY EXACT LOCATION AND ROUTING OF EXISTING SANITARY DRAINAGE IN TRENCH.
2. CONTRACTOR TO PROVIDE NEW TRENCH

GENERAL NOTES:

1. ALL EXISTING PIPING TO BE VERIFIED BY TENANT'S ENGINEER AT FIELD.

1 UNDERGROUND PLUMBING PLAN

SCALE: 3/16"=1'-0"



1 CELLAR PLUMBING PLAN

SCALE: 3/16"=1'-0"

KEY NOTES:

1. CONTRACTOR TO FIELD VERIFY AND CONNECT VENT TO EXISTING VENT SYSTEM
2. TENANT SHOULD OBTAIN WRITTEN PERMISSION FROM BUILDING MANAGEMENT TO INSTALL PIPING IN ADJACENT SPACE.

GENERAL NOTES:

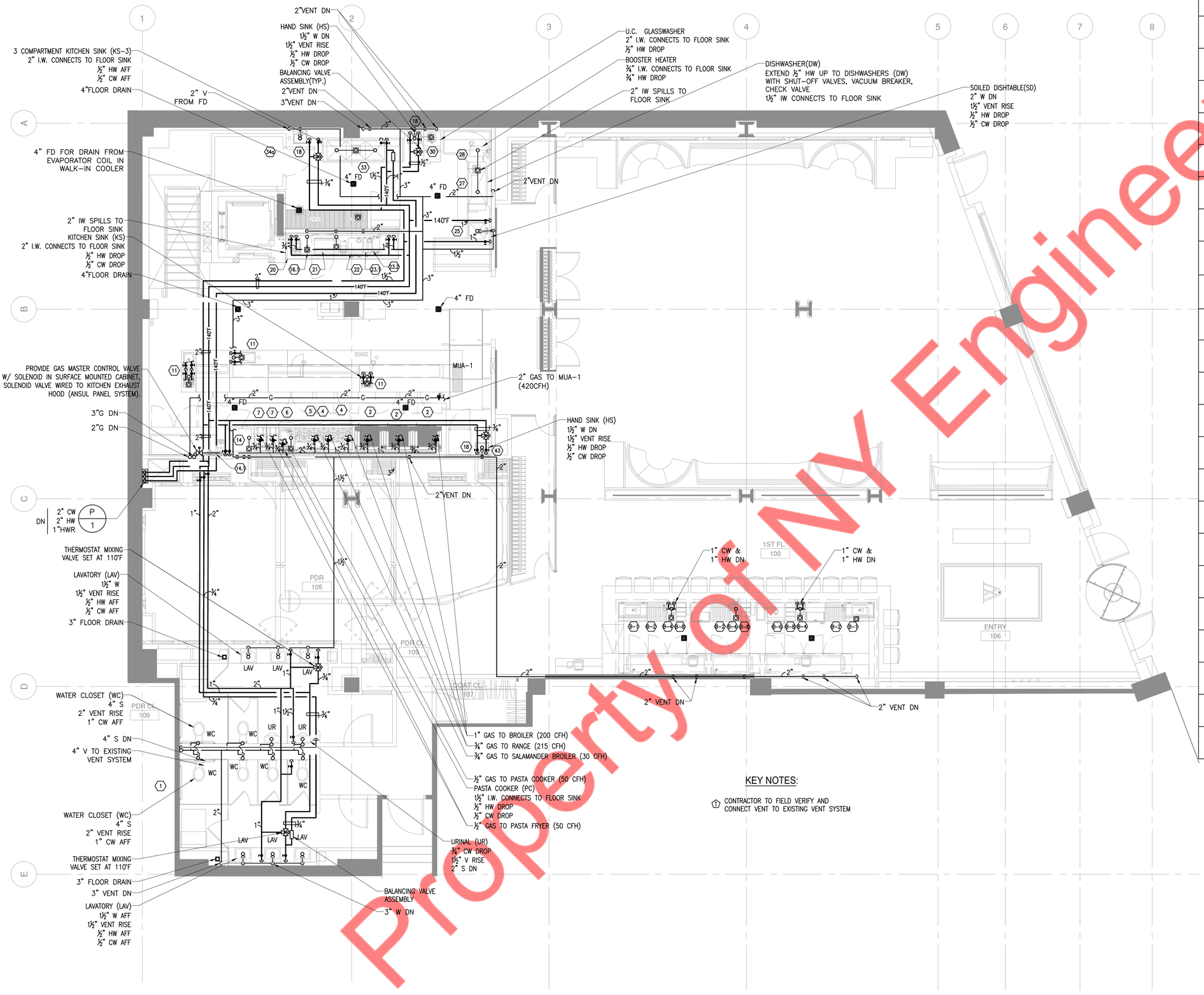
1. FOR GREASE INTERCEPTOR CALCULATION PLEASE REFER DWG.NO: P-601.00

GAS CONNECTION SCHEDULE

ITEM NO	EQUIPMENT CATEGORY	GAS SIZE	MBTUH
C19	DBL STACKED CONV. OVEN	¾"	55

PLUMBING KITCHEN CONNECTION SCHEDULE

LEGEND	PLUMBING FIXTURE	CONNECTION SIZE-INCHES					
		TRAP	WASTE	VENT	COLD WATER	HOT WATER	REMARKS
C1	ICE MAKER W/BIN	–	¾"	–	½"	–	¾" I.W SPILLS TO FS 2" VENT TO FS
C2	FLOOR TROUGH(12X60)	3"	3"	2"	–	–	P-TRAP
C3	WATER FILTER SYSTEM	–	–	–	¾"	–	–
C4	HAND SINK WALL MOUNTED	1½"	1½"	1½"	½"	½"	P-TRAP
C5	ONE COMPARTMENT PREP SINK	–	1½"	–	½"	½"	1½" I.W SPILLS TO FS 2" VENT TO FS
C15	TWO COMPARTMENT PREP SINK	–	1½"	–	½"	½"	1" I.W SPILLS TO FS 2" VENT TO FS
C11	HOSE REEL	–	–	–	½"	½"	



KEY NOTES:

① CONTRACTOR TO FIELD VERIFY AND CONNECT VENT TO EXISTING VENT SYSTEM

PLUMBING KITCHEN CONNECTION SCHEDULE

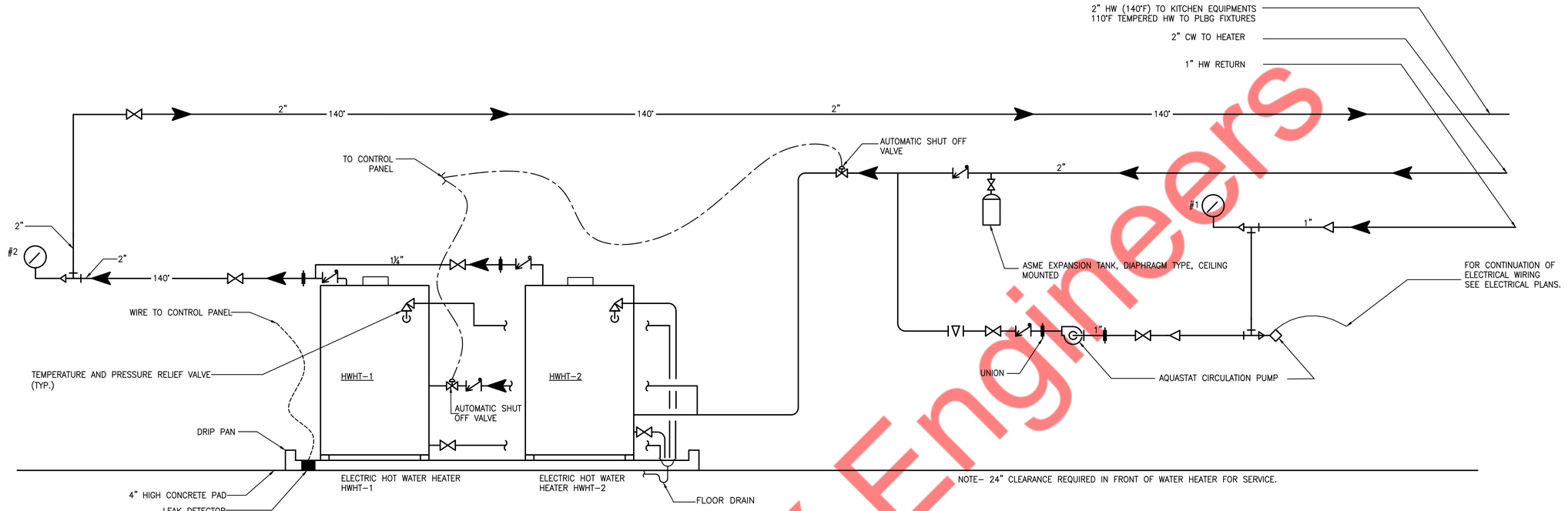
LEGEND	PLUMBING FIXTURE	CONNECTION SIZE–INCHES					
		TRAP	WASTE	VENT	COLD WATER	HOT WATER	REMARKS
6	PASTA COOKER, GAS	–	1"	–	½"	½"	1" I.W SPILLS TO FS 2" VENT TO FS
11	CHEF'S COUNTER	–	1½"	–	½"	½"	1½" I.W SPILLS TO FS 2" VENT TO FS
14	OVEN–STEAMER	–	2"	–	¾"	–	2" I.W SPILLS TO FS 2" VENT TO FS
16	DIPPERWELL W/FAUCET	–	1½"	–	½"	–	1½" I.W SPILLS TO FS
18	HAND SINK	1½"	1½"	1½"	½"	½"	P–TRAP
20	BEVERAGE COUNTER	–	1½"	–	½"	½"	1½" I.W SPILLS TO FS 2" VENT TO FS
21	MACHINE, ESPRESSO	–	1"	–	½"	–	1" I.W SPILLS TO FS 2" VENT TO FS
22	COFFEE MAKER	–	–	–	½"	–	–
23	DISPENSER, HOT WATER	–	–	–	½"	–	–
23.2	COFFEE MAKER, SATELLITE	–	–	–	½"	–	–
25	SOILED DISHTABLE	2"	2"	1½"	½"	½"	P–TRAP
27	DISHWASHER	–	1½"	–	–	½"	1½" I.W SPILLS TO FS 2" VENT TO FS
28	BOOSTER HEATER	–	¾"	–	–	¾"	¾" I.W SPILLS TO FS
30	U.C GLASSWAHSER	–	–	–	–	½"	2" I.W SPILLS TO FS 2" VENT TO FS
33	THREE COMPARTMENT SINK	–	1½"	–	½"	½"	1½" I.W SPILLS TO FS 2" VENT TO FS
34	COOLER EVAPORATOR COIL	–	–	–	–	–	¾" I.W SPILLS TO FD
43	HOSE REEL	–	–	–	½"	½"	–
8-1	UNDERBAR ICE BIN W/COLD PLATE	–	½"	–	–	–	½" W SPILLS TO FS 2" VENT TO FS
8-2	UNDERBAR GLASS RACK	–	1"	–	–	–	1" I.W SPILLS TO FS 2" VENT TO FS
8-4	UNDERBAR BLENDER STATION	–	1½"	–	½"	½"	1½" I.W SPILLS TO FS 1½" VENT TO FS
8-6	GLASSWASHER(DOOR TYPE)	–	2"	–	–	½"	2" I.W SPILLS TO FS 2" VENT TO FS
8-8	UNDERBAR HANDSINK	–	1½"	–	½"	½"	1½" I.W SPILLS TO FS 2" VENT TO FS

NOTE: CONTRACTOR TO COORDINATE WITH ARCHITECTURAL DRAWINGS FOR ALL PLUMBING FIXTURES SPECIFICATIONS AND MOUNTING HEIGHT INSTALLATION.

GAS CONNECTION SCHEDULE

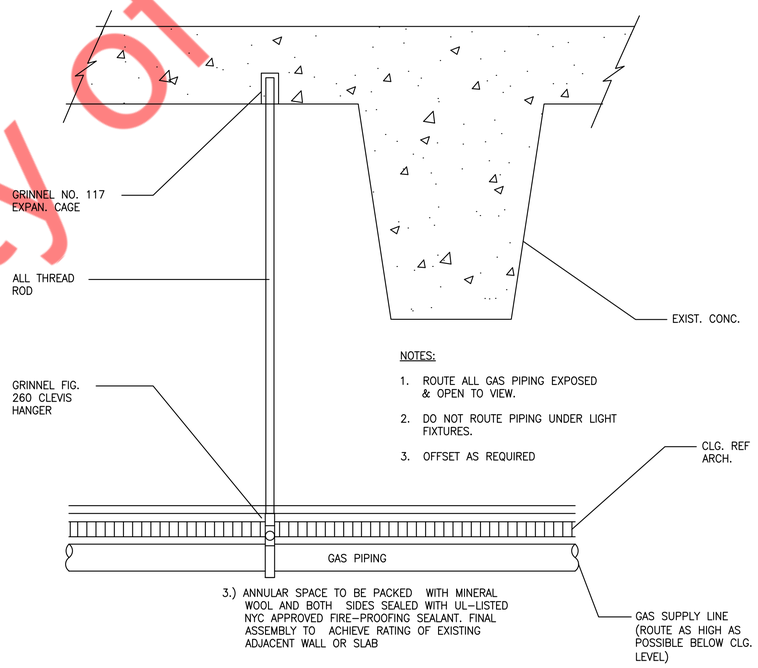
ITEM NO	EQUIPMENT CATEGORY	GAS SIZE	MBTUH
2	BROILER, OVER–FIRED/GAS	1"	200
4	RANGE, RESTAURANT, GAS	¾"	215
5	SALAMANDER BROILER, GAS	¾"	30
6	PASTA COOKER, GAS	½"	50
7	FRYER, DEEP FAT, GAS	¾"	120

1 FIRST FLOOR PLUMBING PLAN
SCALE: 3/16"=1'-0"



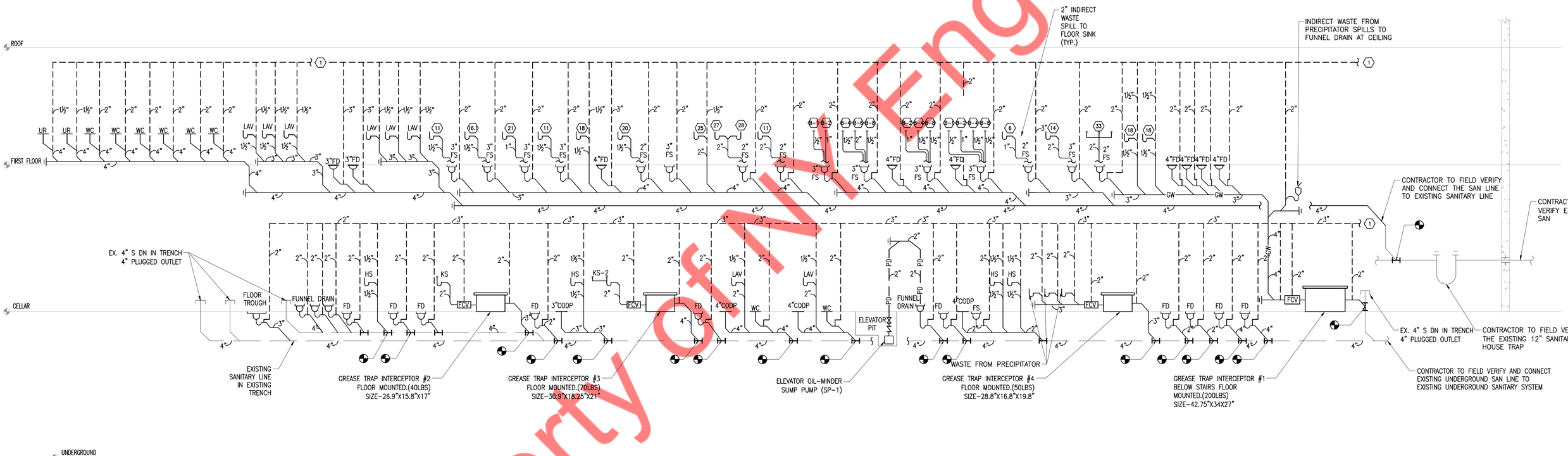
1
P–502 N.T.S

TYPICAL WATER HEATER PIPING SCHEMATIC



2
P–502 N.T.S

GAS PIPE SUPPORT DETAIL



KEY NOTES:

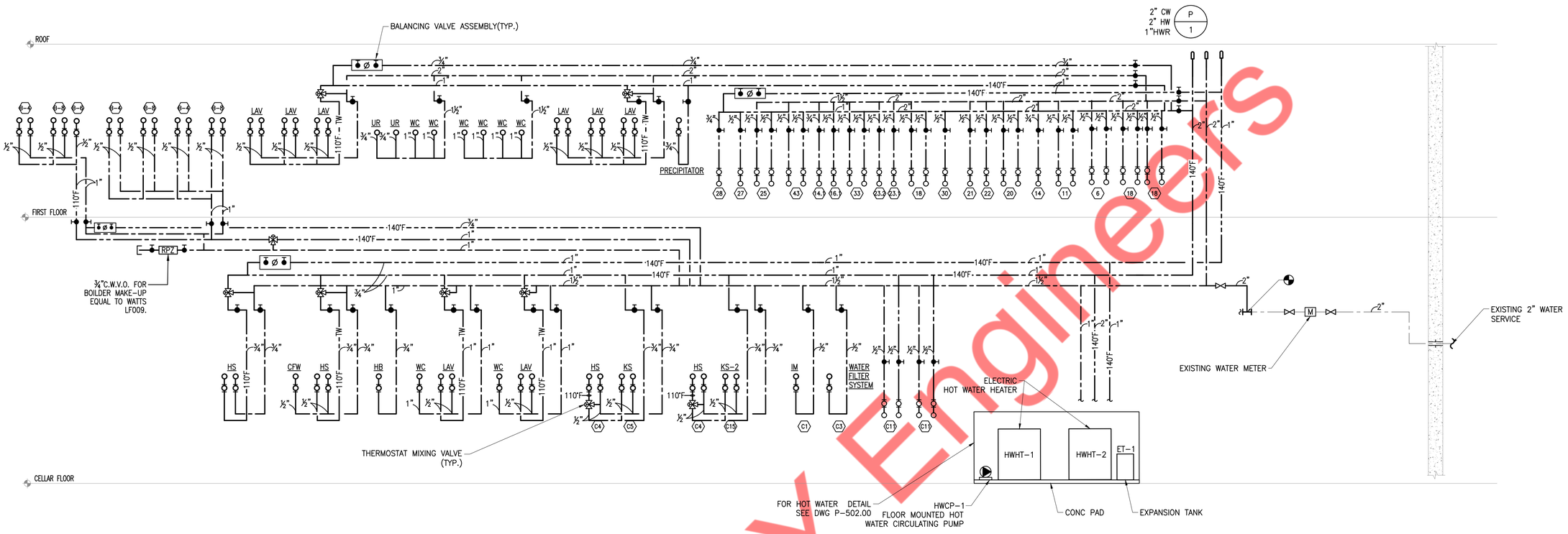
1. CONTRACTOR TO FIELD VERIFY AND CONNECT VENT TO EXISTING VENT SYSTEM

1 SANITARY RISER DIAGRAM

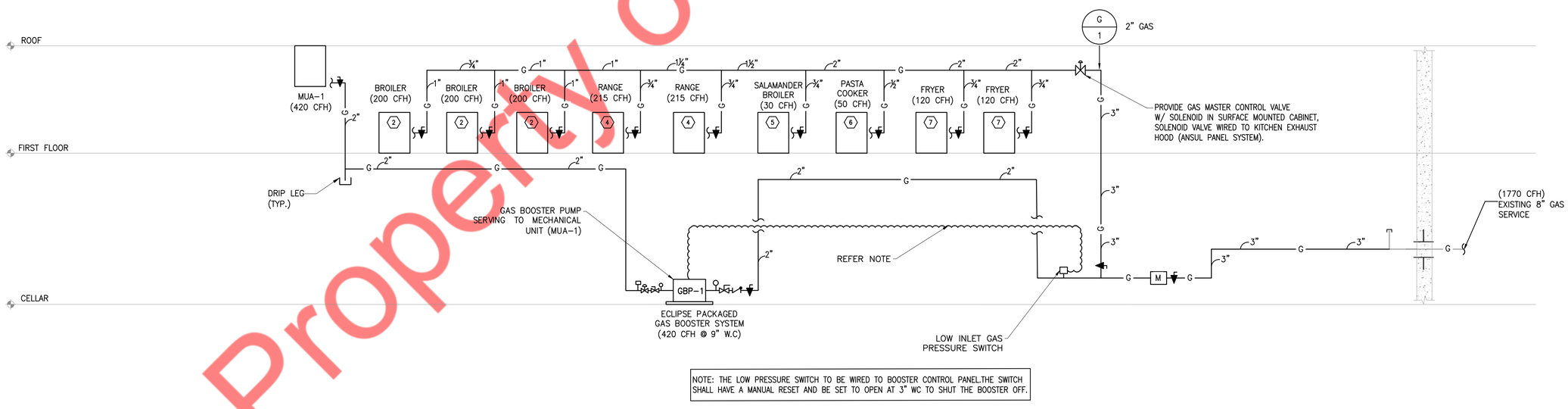
N.T.S.

GENERAL NOTES:

1. FOR THE KITCHEN EQUIPMENT NAMES PLEASE REFER TO THE KITCHEN EQUIPMENT SCHEDULE. THE NUMBERS INDICATED IN THE HEXAGON REFERS TO THE ITEM NUMBERS IN KITCHEN CONNECTION SCHEDULE.(DWG-102)
2. TENANT SHOULD OBTAIN WRITTEN PERMISSION FROM BUILDING MANAGEMENT TO INSTALL PIPING IN ADJACENT SPACE.
3. FOR GREASE INTERCEPTOR CALCULATION PLEASE REFER DWG.NO: P-601.00



1 WATER RISER DIAGRAM
N.T.S.

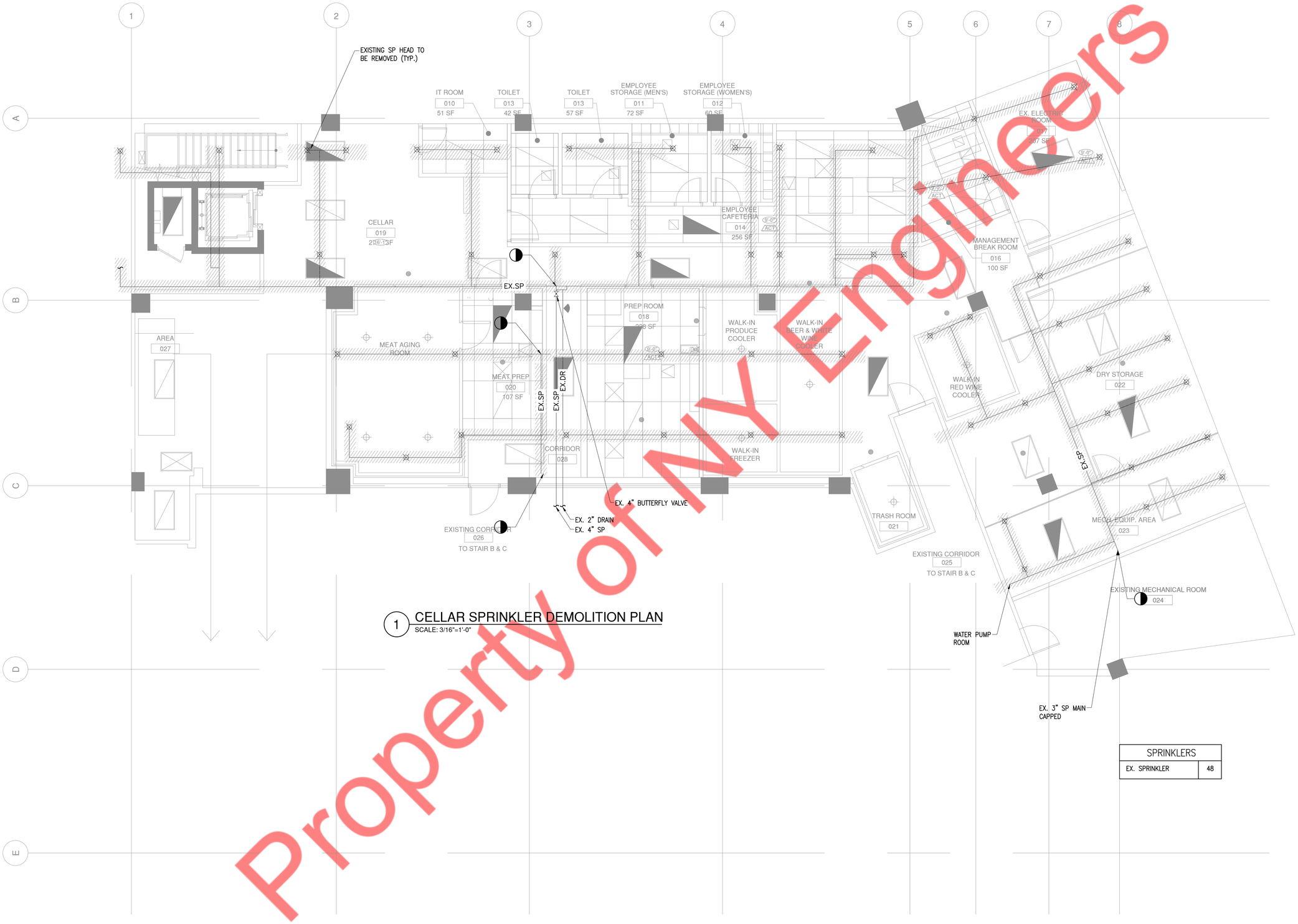


NOTE: THE LOW PRESSURE SWITCH TO BE WIRED TO BOOSTER CONTROL PANEL.THE SWITCH SHALL HAVE A MANUAL RESET AND BE SET TO OPEN AT 3" WC TO SHUT THE BOOSTER OFF.

2 GAS RISER DIAGRAM
N.T.S.

GENERAL NOTES:

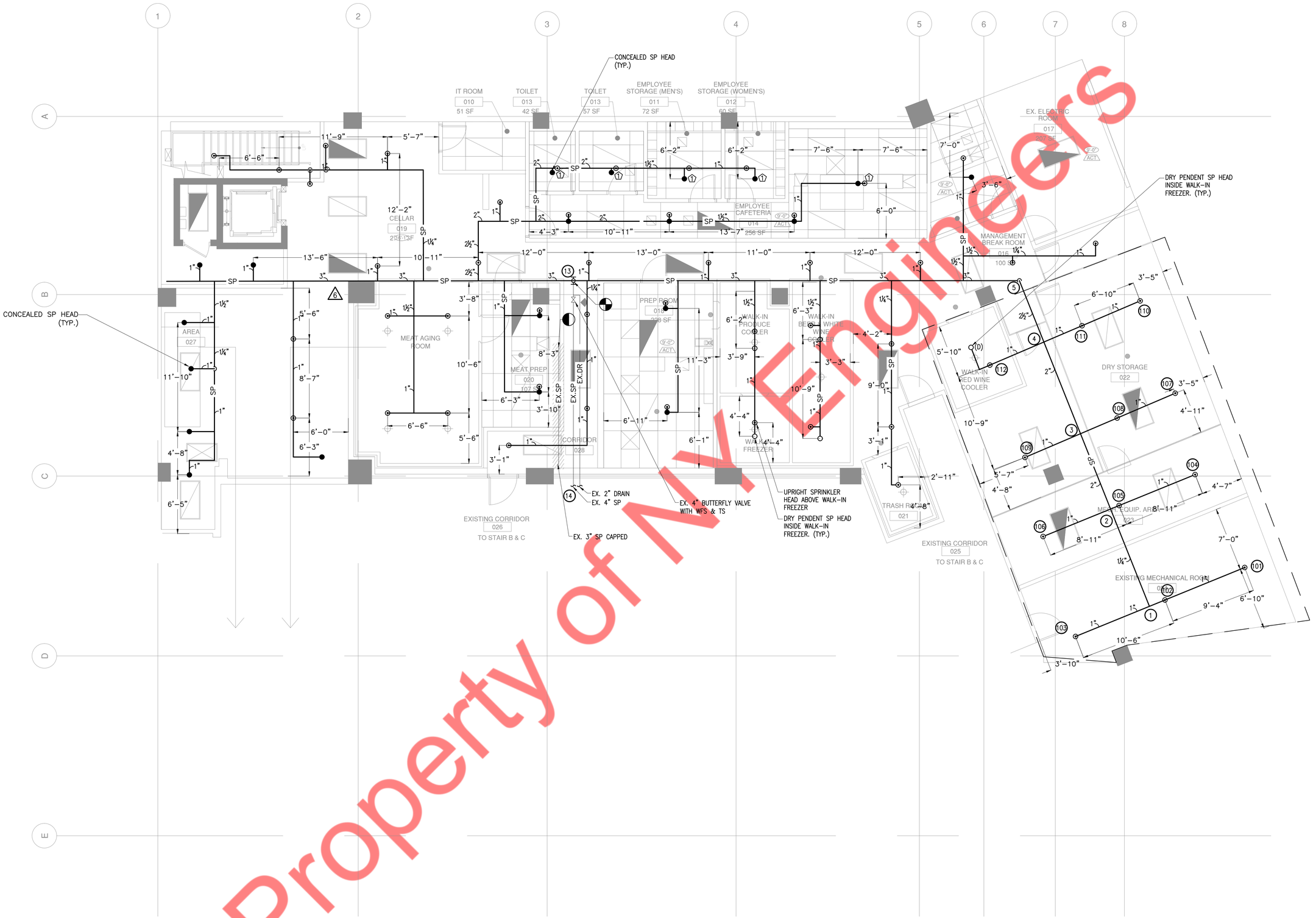
1. FOR THE KITCHEN EQUIPMENT NAMES PLEASE REFER TO THE FOOD SERVICE KITCHEN EQUIPMENT SCHEDULE. THE NUMBERS INDICATED IN THE HEXAGON REFERS TO THE ITEM NUMBERS IN KITCHEN CONNECTION SCHEDULE.(DWG-102)



1 CELLAR SPRINKLER DEMOLITION PLAN

SCALE: 3/16"=1'-0"

SPRINKLERS	
EX. SPRINKLER	48



1 CELLAR SPRINKLER PLAN
SCALE: 3/16"=1'-0"

KEY NOTES:

① UPRIGHT AND CONCEALED SPRINKLERS ARE PROVIDED ABOVE AND BELOW CEILING RESPECTIVELY AS CEILING HEIGHT IS MORE.

SPRINKLER GENERAL NOTES:

1. EXISTING SPRINKLER SYSTEM TO REMAIN EXCEPT AS INDICATED ON PLAN
2. CONTRACTOR TO FIELD VERIFY LOCATION & SIZES

NOTES:

1. OWNER SHALL NOTIFY FDNY OF FIRE PROTECTION SYSTEM DISCONNECTION BY SUBMITTING A LETTER OF NOTIFICATION.
2. I, MICHAEL TOBIAS, HEREBY CERTIFY THAT THE SYSTEM'S NEWLY CALCULATED HYDRAULIC DEMAND AS PER 2014 CODE DUE TO WORK FILED UNDER THIS APPLICATION IS EQUAL TO OR LESS THAN THE HYDRAULIC DEMAND OF THE EXISTING SYSTEM PRIOR TO CURRENT OR PROPOSED MODIFICATION.

DRY CONCEALED SP HEAD

CONCEALED SP HEAD (TYP.)

UPRIGHT SP HEAD (TYP.)

SPRINKLER ABOVE AND BELOW THE PLENUM (TYP.)

UPRIGHT SP HEAD ABOVE DROPPED CEILINGS(TYP.)

SPRINKLER ABOVE AND BELOW THE PLENUM (TYP.)

DRAFT STOP

KITCHEN 102

MAIN DINING 100

MAIN DINING RM 100

SPRINKLER ABOVE AND BELOW THE PLENUM (TYP.)

UPRIGHT SP HEAD ABOVE DROPPED CEILINGS. (TYP.)

SPRINKLER ABOVE AND BELOW THE PLENUM (TYP.)

SPRINKLER ABOVE AND BELOW THE PLENUM (TYP.)

ANSUL SYSTEM TO BE PROVIDED/FILED/INSTALLED/TESTED AND SIGNED OFF BY FDNY AND SUBMITTED BY ANSUL/HOOD CONTRACTOR. COORDINATE WITH FIRE ALARM VENDOR FOR ALL RELATED CONTACTS.

PDR 105

MENS BATHROOM 103

WOMENS BATHROOM 104

COAT CL. 107

CL. 108

BAR 101

ENTRY 106

EXISTING 3"X3"X6" SPRINKLER SIAMESE CONNECTION TO REMAIN

EXISTING WFS/TS TO REMAIN

CONTRACTOR TO FIELD VERIFY THE EXACT LOCATION AND CONNECT THE NEW SPRINKLER PIPING TO EXISTING MAIN SPRINKLER PIPING (TYP.)

FSP 1 — EXISTING 6" SP CONTRACTOR TO FIELD VERIFY THE EXACT LOCATION AND SIZE

1 FIRST FLOOR SPRINKLER PLAN

SCALE: 3/16"=1'-0"

NOTES:

1. OWNER SHALL NOTIFY FDNY OF FIRE PROTECTION SYSTEM DISCONNECTION BY SUBMITTING A LETTER OF NOTIFICATION.
2. I, MICHAEL TOBIAS, HEREBY CERTIFY THAT THE SYSTEM'S NEWLY CALCULATED HYDRAULIC DEMAND AS PER 2014 CODE DUE TO WORK FILED UNDER THIS APPLICATION IS EQUAL TO OR LESS THAN THE HYDRAULIC DEMAND OF THE EXISTING SYSTEM PRIOR TO CURRENT OR PROPOSED MODIFICATION.