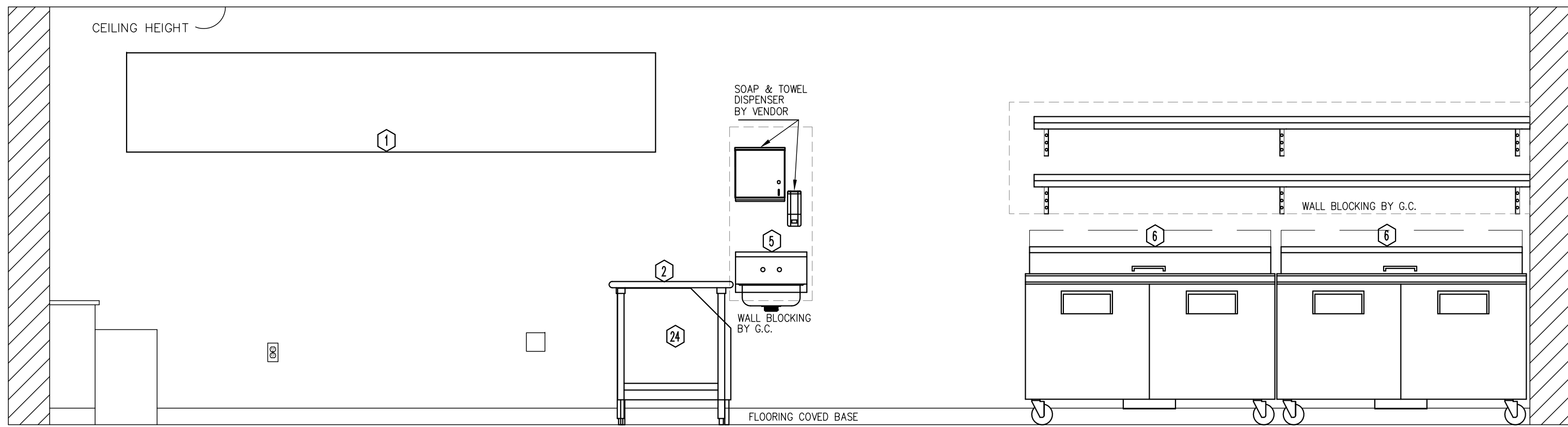
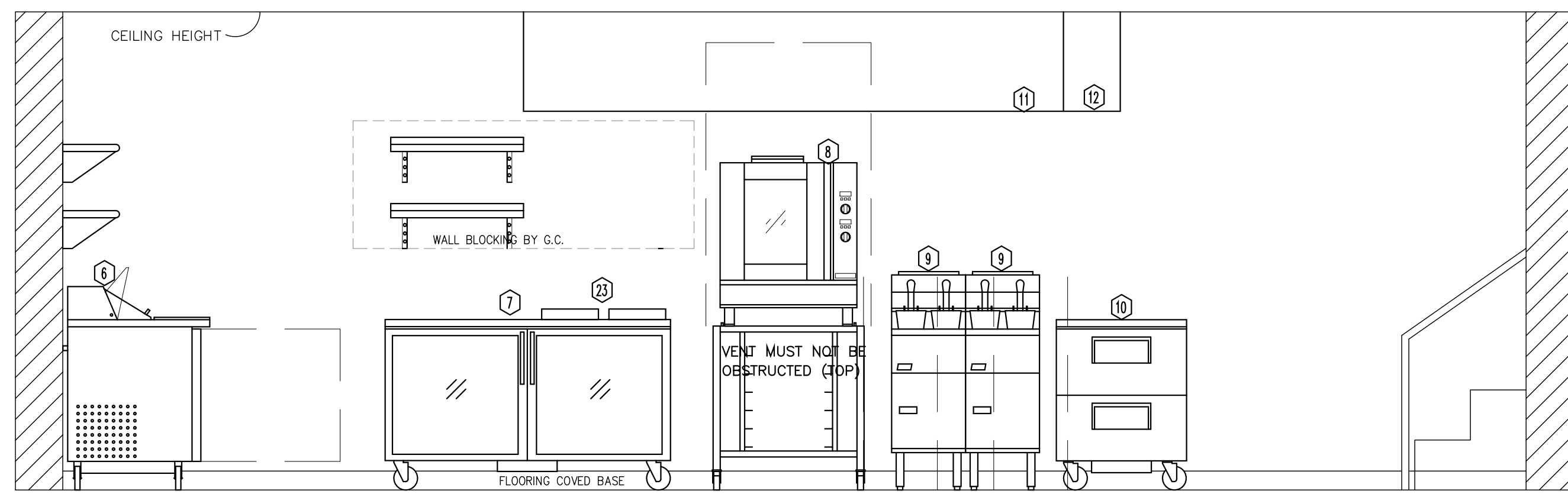


SCHEDULE OF EQUIPMENT

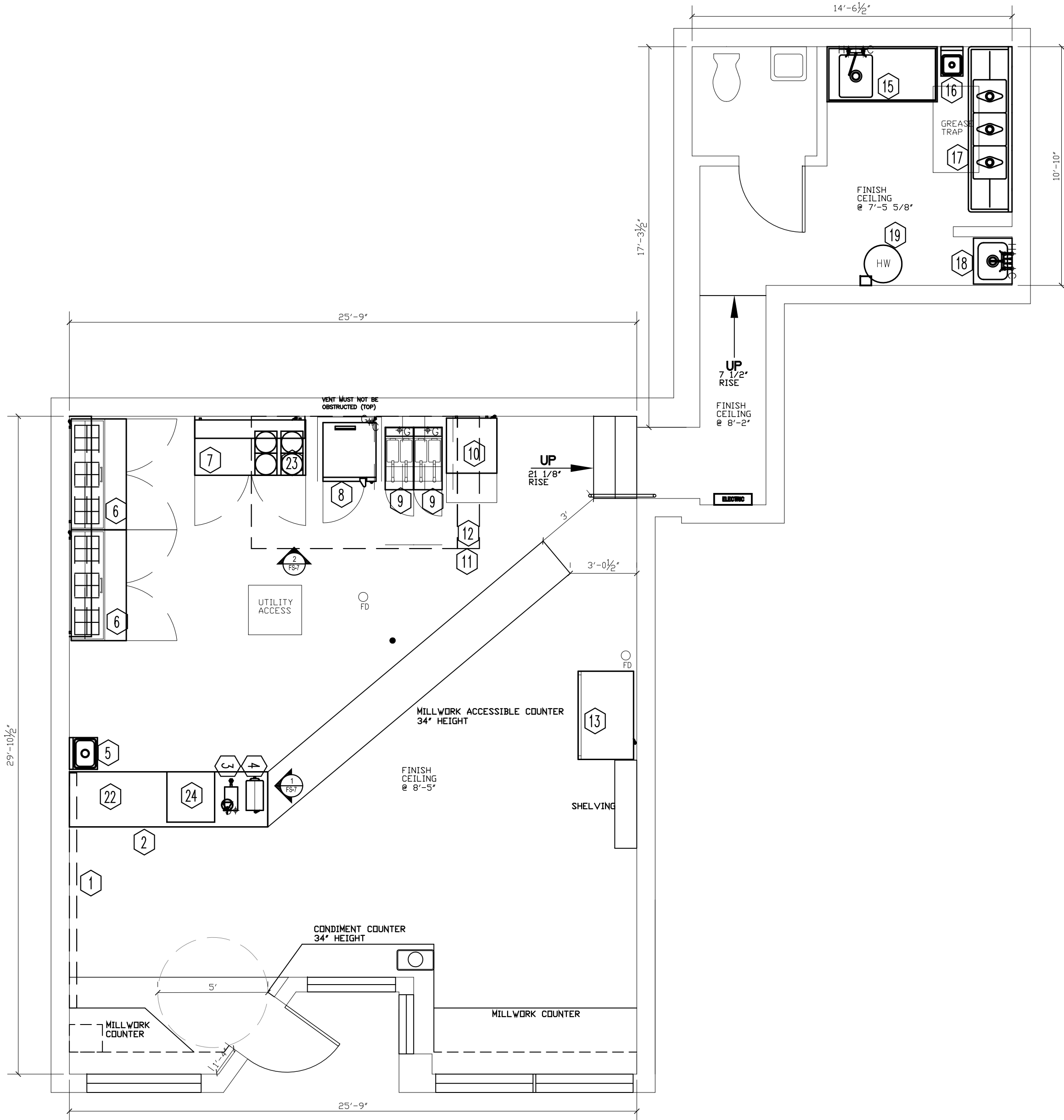
ITEM	QT.	DESCRIPTION	ELECTRICAL				CONN.	TYPE	AFF.	WATER		WASTE		GAS		EXHAUST			MAKE-UP		MANUFACTURER	MODEL	REMARKS
			AMPS	EA.	KW	EA.				HP	EA.	VOLTS	COLD	HOT	DIRECT	INDIRECT	INDIRECT	SIZE	MBTU	EA.			
1	1	MENU DISPLAY	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	BY OTHERS	NOT IN FOODSERVICE CONTRACT	VERIFY UTILITY REQUIREMENTS WITH OWNER
2	1	STAINLESS STEEL COUNTER	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	EAGLE	T30108B	-
3	1	HOT WATER DISPENSER	19.5	-	-	-	208/1	JB	30"	1/4"	30"	-	-	-	-	-	-	-	-	-	BUNN-O-MATIC	H5-E-0000	-
4	1	COFFEE GRINDER	5.0	-	-	-	120/1	SR	30"	-	-	-	-	-	-	-	-	-	-	-	-	-	
5	1	HAND SINK	-	-	-	-	-	-	-	1/2"	1/2"	24"	1-1/2"	18"	-	-	-	-	-	-	KROWNE METAL	HS-26	-
6	2	SANDWICH TOP REFRIGERATOR	7.8	-	1/3	-	115/1	SR	14"	-	-	-	-	-	-	-	-	-	-	TRUE	TSSU-60-16	-	
7	1	UNDERCOUNTER REFRIGERATOR	5.1	-	1/6	-	115/1	SR	14"	-	-	-	-	-	-	-	-	-	-	TRUE	TUC-60G	-	
8	1	CONVECTION OVEN	1.0	-	-	-	120/1	SR	48"	3/4"	44"	-	-	-	-	1/2"	33	NAT	40"	-	MOFFATT	G32D5	-
9	2	FRYER	-	-	-	-	-	-	-	-	-	-	-	-	-	3/4"	110	NAT	12"	-	PITCO	S614S	-
10	1	UNDERCOUNTER REFRIGERATOR	3.9	-	1/6	-	115/1	SR	14"	-	-	-	-	-	-	-	-	-	-	TRUE	TUC-27D-2	-	
11	1	EXHAUST HOOD	5.0	-	-	-	120/1	JB	DFA	-	-	-	-	-	-	-	-	-	-	-	-	-	
12	1	FIRE SUPPRESSION SYSTEM	5.0	-	-	-	120/1	JB	DFA	-	-	-	-	-	-	-	-	-	-	ANSUL	-	-	
13	1	SELF SERVE REFRIGERATOR	12.0	-	-	-	208/230/1	SR	14"	-	-	-	-	-	-	-	-	-	-	TRUE	TAC-48G	-	
14	-	SPARE NUMBER	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
15	1	EXISTING PREP TABLE WITH SINK	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	EXISTING EQUIPMENT	TO REMAIN	NO WORK TO THIS ITEM, TO REMAIN IN PLACE	
16	1	EXISTING HAND SINK	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	EXISTING EQUIPMENT	TO REMAIN	NO WORK TO THIS ITEM, TO REMAIN IN PLACE	
17	1	EXISTING 3 COMPARTMENT SINK	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	EXISTING EQUIPMENT	TO REMAIN	NO WORK TO THIS ITEM, TO REMAIN IN PLACE	
18	1	EXISTING MOP SINK WITH FAUCET	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	EXISTING EQUIPMENT	TO REMAIN	NO WORK TO THIS ITEM, TO REMAIN IN PLACE	
19	1	EXISTING HOT WATER HEATER	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	EXISTING EQUIPMENT	TO REMAIN	NO WORK TO THIS ITEM, TO REMAIN IN PLACE	
20	2	3/4" GAS DISCONNECT HOSE	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	T&S BRASS	HG-4D-36K	-	
21	1	1/2" GAS DISCONNECT HOSE	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	T&S BRASS	HG-4C-36K	-	
22	1	POS SYSTEM	15.0	-	-	-	120/1	DR	48"	-	-	-	-	-	-	-	-	-	-	BY OWNER	NOT IN FOODSERVICE CONTRACT	VERIFY LOCATION AND UTILITY REQUIREMENTS WITH OWNER, G.C. TO PROVIDE CONDUIT FOR DATA AND COMMUNICATION	
23	2	INDUCTION RANGE WARMERS	22.0	-	-	-	200-240/1	-	-	-	-	-	-	-	-	-	-	-	-	COOKTEK	MODEL NO. MC2502F	-	
24	1	ICE MAKER	9.7	-	-	-	115/1	-	-	-	-	-	-	-	-	-	-	-	-	SCOTSMAN	MODEL NO. CU2026SA-1	-	



1 ELEVATION
SCALE: 1/2" = 1'



2 ELEVATION
SCALE: 1/2" = 1'



NOTES

MECHANICAL AND ELECTRICAL CONTRACTOR MUST CHECK OWNER'S PRESENT EQUIPMENT BEING RE-USED, EQUIPMENT SUBSTITUTED FOR SPECIFIED TYPE OR MANUFACTURER OR THAT EQUIPMENT MARKED BY VENDOR WHICH IS BEING SUPPLIED BY OTHERS SO THAT THE SERVICE REQUIREMENTS ARE CORRECTLY TYPED, ADEQUATELY SIZED, & ROUGHED IN PROPERLY (LOCATION, HEIGHT & CONNECTION TYPE) SO AS TO MINIMIZE THE AMOUNT OF MATERIALS & FITTINGS NEEDED FOR FINAL HOOK-UP RESULTING IN A NEAT AND ORDERLY LOOKING JOB.

ALL LABOR, SWITCHES, DISCONNECTS & FITTINGS REQUIRED FOR FINAL CONNECTION OF EQUIPMENT AS NECESSARY TO COMPLY WITH ALL CODES, INCLUDING ALL INTERFERING TO BE FURNISHED BY ELECTRICAL CONTRACTOR UNLESS STATED OTHERWISE.

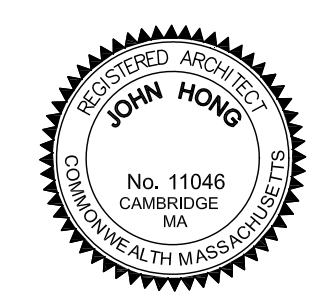
ALL LABOR, VALVES, TRAPS, TAILPIECES, STRAINERS, PRESSURE REDUCING VALVES, & FITTINGS REQUIRED FOR FINAL CONNECTION OF EQUIPMENT AS NECESSARY TO COMPLY WITH ALL CODES, INCLUDING ALL INTERCONNECTIONS TO BE FURNISHED BY MECHANICAL CONTRACTOR UNLESS OTHERWISE STATED.

MECHANICAL CONTRACTOR TO PROVIDE REMOVABLE 12" SECTION OF PIPE IN MAIN GAS SUPPLY LINE IN AN ACCESSIBLE AREA FOR INSTALLATION OF EITHER MECH. OR ELEC. CONTROLLED GAS SHUTOFF-VALVE, FURNISHED AS PART OF THE FIRE PROTECTION SYSTEM AND INSTALLED BY THE PLUMBING CONTRACTOR.

ABBREVIATIONS KEY		
ELECTRICAL	PLUMBING	GENERAL APPLICATION
V VOLTAGE	HW HOT WATER	AFF ABOVE FINISHED FLOOR
PH PHASE	CW COLD WATER	BFF BELOW FINISHED FLOOR
AMP AMPERAGE	DW DIRECT WASTE	BTC BRANCH TO CONNECTION
KW KILOWATT	IW INDIRECT WASTE	DFA DROP FROM ABOVE
HP HORSEPOWER	G GAS	CL CENTERLINE
SR SIMPLEX RECEPTACLE	BTU BRITISH THERMAL UNIT	NIC NOT IN CONTRACT
DR DUPLEX RECEPTACLE	S STEAM INLET	
JB JUNCTION BOX	SR STEAM RETURN	PROJECT PERSONNEL
CP CORD & PLUG	FS FLOOR SINK	ARCH ARCHITECT
DC DIRECT CONNECTION	FD FLOOR DRAIN	ID INTERIOR DESIGNER
	FFD FUNNEL FLOOR DRAIN	MEP MECHANICAL ENGINEERING FIRM
MECHANICAL	WF WATER FILTER	FSC FOODSERVICE CONSULTANT
CFM CUBIC FEET PER MINUTE		KEC KITCHEN EQUIPMENT CONTRACTOR
SP STATIC PRESSURE		MW MILLWORK CONTRACTOR
FSS FIRE SUPPRESSION SYSTEM		

TRADES KEY				
GC	EC	PC	HVAC	KEC
GENERAL CONTRACTOR	ELECTRICAL CONTRACTOR	PLUMBING CONTRACTOR	HEATING, VENTILATION & AIR-CONDITIONING CONTRACTOR	KITCHEN EQUIPMENT CONTRACTOR

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



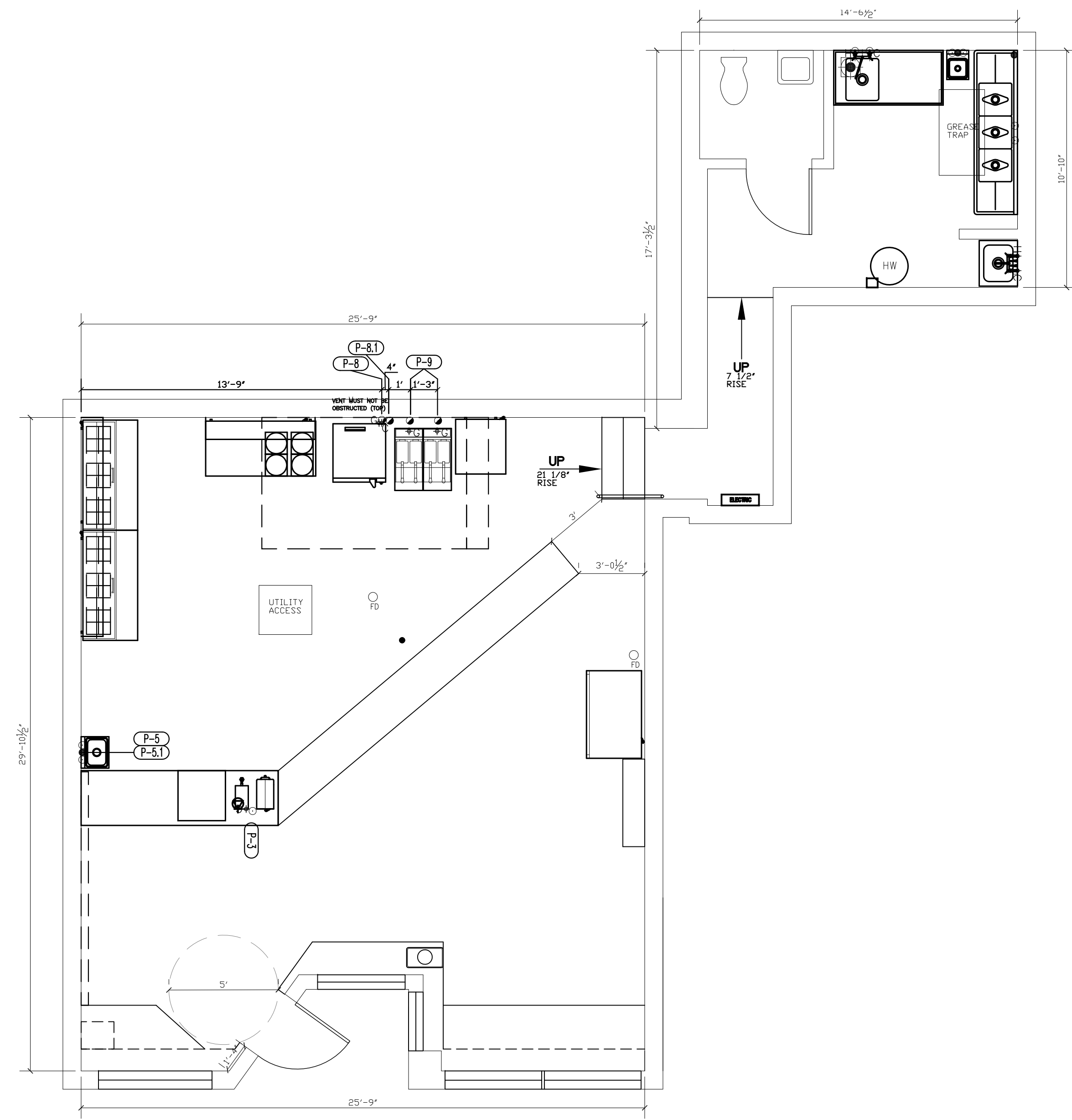
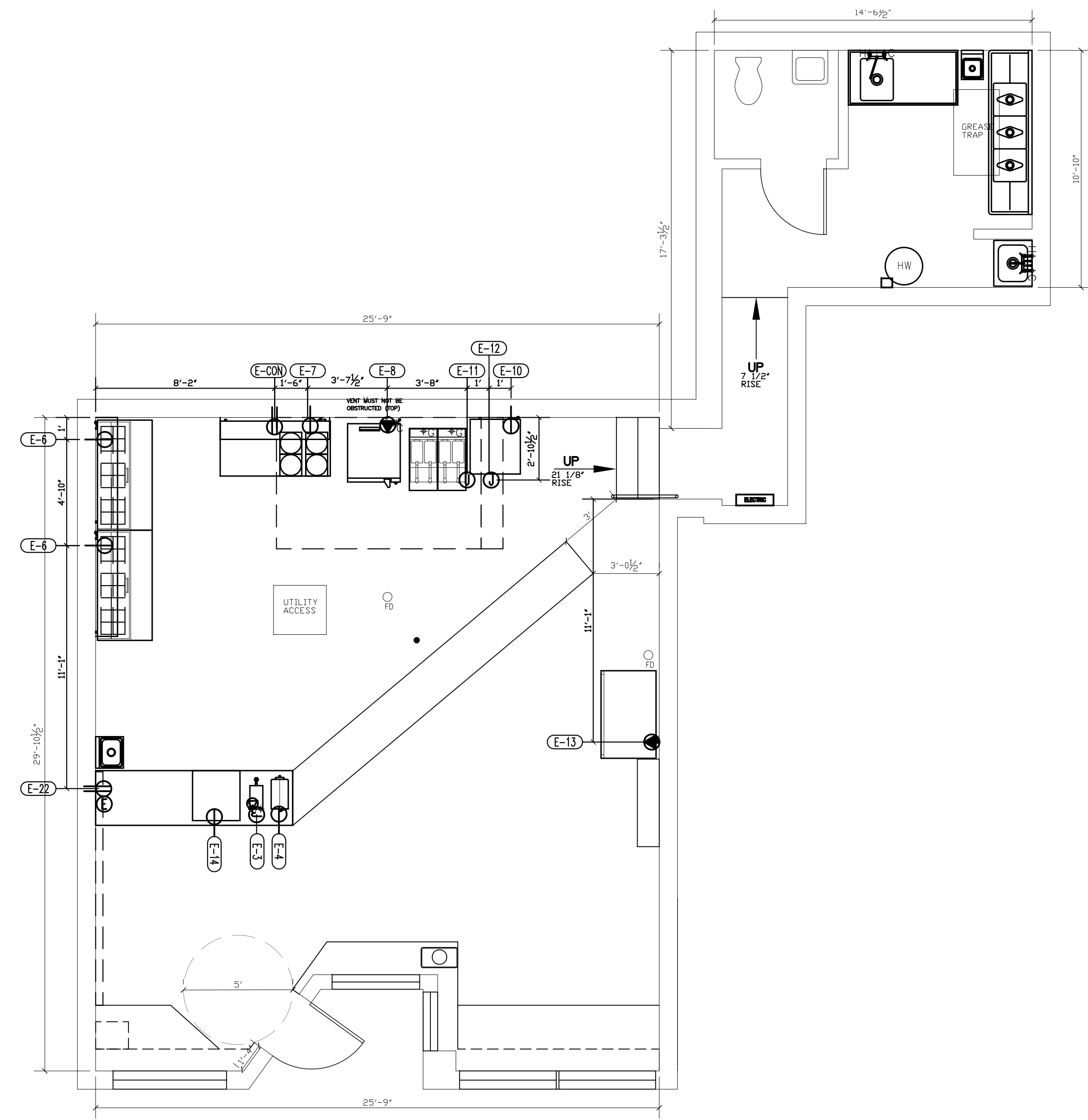
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Revisions	

Drawn by KYH	Checked by 	Date Issued 04/10/2013	
		Date Printed 04/17/2013	

CLOVER FOOD LAB
6 HARVARD STREET
BROOKLINE VILLAGE, 02445
FOODSERVICE EQUIPMENT
LAYOUT, SCHEDULE AND ELEVATIONS
PROJECT # 1318
FS-1



ELECTRICAL CONNECTION LEGEND

- DUPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SIMPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, 208/240-VOLT, AS INDICATED, GROUND TYPE, HORIZONTAL MOUNT
- JUNCTION BOX
- ELECTRICAL CONDUIT, STUB AS INDICATED, FOR DIRECT CONNECTION
- FLOOR/CEILING RECEPTACLE AS INDICATED
- FIELD WIRING, EXPOSED RIGID WATERTIGHT CONDUIT
- FIELD WIRING, CONCEALED IN WALL, FLOOR OR CEILING

ELECTRICAL CONNECTION SCHEDULE

- E-CON 120/1 - 20.0 AMPS - DR - STUB OUT 48" AFF - CONVENIENCE OUTLET
- E-3 208/1 - 19.5 AMPS - JB - STUB OUT 30" AFF - BTC - HOT WATER DISPENSER
- E-4 120/1 - 5.0 AMPS - SR - STUB OUT 30" AFF - VERIFY UTILITY WITH OWNER - COFFEE GRINDER
- E-6 (2)115/1 - (2)7.8 AMPS - (2)1/3 HP - (2)SR - STUB OUT 14" AFF - SANDWICH TOP REFRIGERATOR
- E-7 115/1 - 5.1 AMPS - 1/5 HP - SR - STUB OUT 14" AFF - UNDERCOUNTER REFRIGERATOR
- E-8 120/1 - 1.0 AMPS - SR - STUB OUT 48" AFF - CONVECTION OVEN
- E-10 115/1 - 3.9 AMPS - 1/6 HP - SR - STUB OUT 14" AFF - UNDERCOUNTER REFRIGERATOR
- E-11 120/1 - 15.0 AMPS - JB - DFA - BTC - LIGHTS - ELECTRICIAN RESPONSIBLE FOR ALL INTER-WIRING BETWEEN CONTROL SWITCHES AND FANS AND LIGHTS - EXHAUST HOOD
- E-12 120/1 - 10.0 AMPS - JB - DFA - BTC - ELECTRICIAN TO INTER-WIRE FIRE SUPPRESSION SYSTEM TO BUILDING ALARM SYSTEM - FIRE SUPPRESSION SYSTEM
- E-13 208/230/1 - 12.0 AMPS - 1 HP - SR - STUB OUT 14" AFF - SELF SERVE REFRIGERATOR
- E-14 115/1 - 15.0 AMPS - 1 HP - SR - STUB OUT 14" AFF - ICE CUBER
- E-15 115/1 - 15.0 AMPS - 1 HP - SR - STUB OUT 14" AFF - ICE CUBER

ELECTRICAL NOTES

-THIS PLAN SHOWS ELECTRICAL REQUIREMENTS FOR FOOD SVC. EQUIP. ONLY, FOR ALL OTHER REQUIREMENTS SUCH AS INTERIOR AND EXTERIOR LIGHTING, TOILET FACILITIES, EXHAUST FANS, WALL OUTLETS & PHONES, SEE ARCHITECT'S PLANS.
 -ELECTRICIAN TO DO ALL ROUGH-INS AND MAKE ALL FINAL CONNECTIONS TO EQUIPMENT. ELECTRICIAN TO FURNISH ALL TRIM, ACCESSORIES, DISCONNECTS, CONTACTORS, SWITCHES, RELAYS, ETC. AS REQ'D.
 -ELECTRICIAN TO ACCOMMODATE ALL PREVAILING LOCAL ELECTRICAL CODES, AS REQUIRED
 -ALL CONVEIENCE OUTLETS TO BE MOUNTED HORIZONTALLY, LOCATIONS BY ARCHITECT, PROVIDED AND SUPPLIED BY ELECTRICIAN
 -ALL WIRING AND CONDUIT TO BE CONCEALED.
 -ELECTRICIAN TO INSTALL AND INTERWIRE COLD STORAGE, EVAPORATOR COILS, VAPORPROOF LIGHTS AND TEMPERATURE ALARMS
 -ELECTRICIAN TO SEAL ALL PENETRATIONS INTO WALK-IN COOLERS AND FREEZERS, ETC.
 -CONTRACTOR TO MAKE ALLOWANCES FOR ANY APPLIED FINISH ADHERED TO CONNECTIONS FROM ALL HOODS TO EXHAUST SYSTEMS
 -ELECTRICAL CONTRACTOR TO VERIFY ALL REQUIREMENTS AND CONNECTIONS FOR OWNER AND VENDOR SUPPLIED EQUIPMENTS WITH OWNER
 -ELECTRICAL CONTRACTOR TO VERIFY ALL REQUIREMENTS AND CONNECTIONS FOR ALL EXISTING EQUIPMENT

PLUMBING LEGEND

- HW-HOT WATER, OR CW-COLD WATER
- GAS
- WASTE, DIRECT-CONNECTED UNLESS NOTED
- FLOOR DRAIN
- FLOOR DRAIN W/ATTACHED FUNNEL
- FLOOR SINK WITH HALF GRATE UNLESS NOTED
- FIELD CONNECTIONS

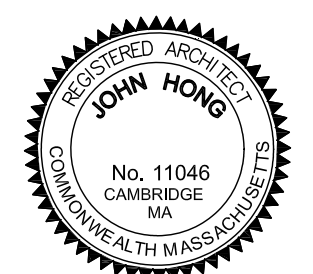
PLUMBING CONNECTION SCHEDULE

- P-3 1/4" - CW - STUB OUT 30" AFF - BTC - HOT WATER DISPENSER
- P-5 USE EXISTING WATER CONNECTIONS - BTC - HAND SINK
- P-5.1 USE EXISTING WASTE CONNECTION - BTC - HAND SINK
- P-8 3/4" - CW - STUB OUT 44" AFF - BTC - THROUGH WATER FILTER - CONVECTION OVEN
- P-8.1 1/2" - G @ 33 MBTU - STUB OUT 40" AFF - BTC - CONVECTION OVEN
- P-9 (2)3/4" - G @ 110 MBTU EACH - STUB OUT 12" AFF - BTC - FRYER

PLUMBING NOTES

-THIS PLAN SHOWS PLUMBING REQUIREMENTS FOR FOOD SERVICE EQUIPMENT ONLY. FOR OTHER REQUIREMENTS, SUCH AS TOILET FACILITIES AND AREA FLOOR DRAINS OTHER THAN SHOWN FOR CODE REASONS, SEE ARCHITECT'S PLANS.
 -PLUMBER TO DO ALL ROUGH-INS AND MAKE ALL FINAL CONNECTIONS TO EQUIPMENT.
 -PLUMBER TO FURNISH ALL TRIM, ACCESSORIES, VALVES, PRESSURE REGULATORS, P-TRAPS, GREASE TRAPS AND BACKFLOW PREVENTION SYSTEM DEVICES, ETC.
 -ALL PREVAILING LOCAL PLUMBING CODES TO BE ACCOMMODATED.
 -PLUMBER TO PROVIDE GREASE RECEPTOR AS CODE REQUIRES. PLUMBER TO SIZE AND FURNISH GREASE TRAP PER SPEC'S
 -PLUMBER TO EXTEND ALL INDIRECT WASTE LINES FROM ICE MACHINES, STEAM TABLES, ETC. TO THE NEAREST FLOOR DRAIN/SINK, AS REQ'D.
 -PLUMBER TO RUN ALL LINES FOR DISHWASHER TIGHT TO EQUIPMENT TO ASSURE MAXIMUM FLOOR TO EQUIP. CLEARANCE
 -PLUMBER TO FURNISH AND INSTALL CONDUITS AND SLEEVES FOR SODA LINES
 -PLUMBING CONTRACTOR TO VERIFY ALL REQUIREMENTS AND CONNECTIONS FOR OWNER AND VENDOR SUPPLIED EQUIPMENT WITH OWNER
 -PLUMBING CONTRACTOR TO INSTALL EITHER MECH. OR ELEC. CONTROLLED GAS SHUTOFF-VALVE, FURNISHED AS PART OF THE FIRE PROTECTION SYSTEM.

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



CLOVER FOOD LAB
 6 HARVARD STREET
 BROOKLINE VILLAGE, 02445
FOODSERVICE EQUIPMENT
ELECTRICAL & PLUMBING ROUGH-IN

FS-2

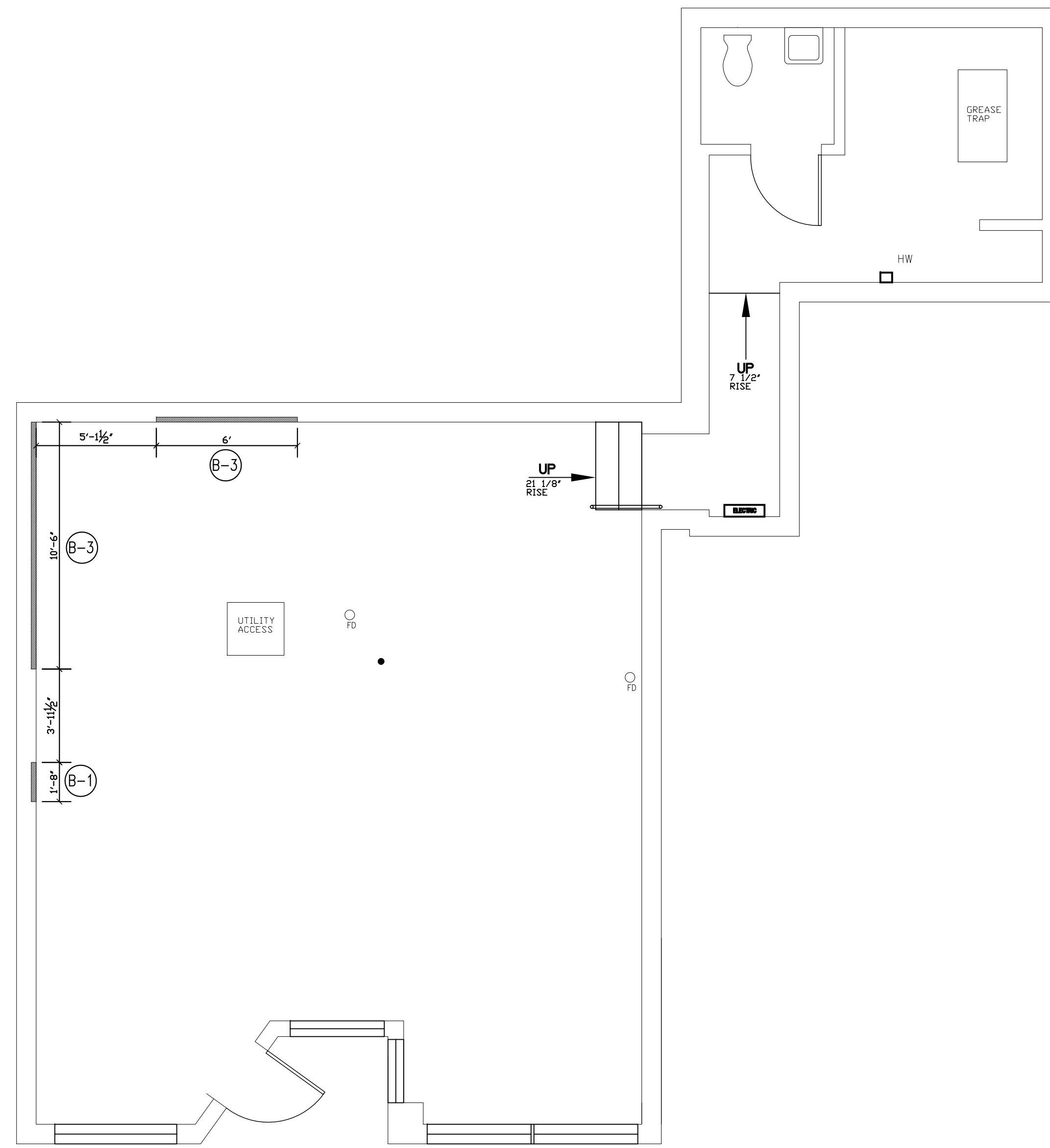
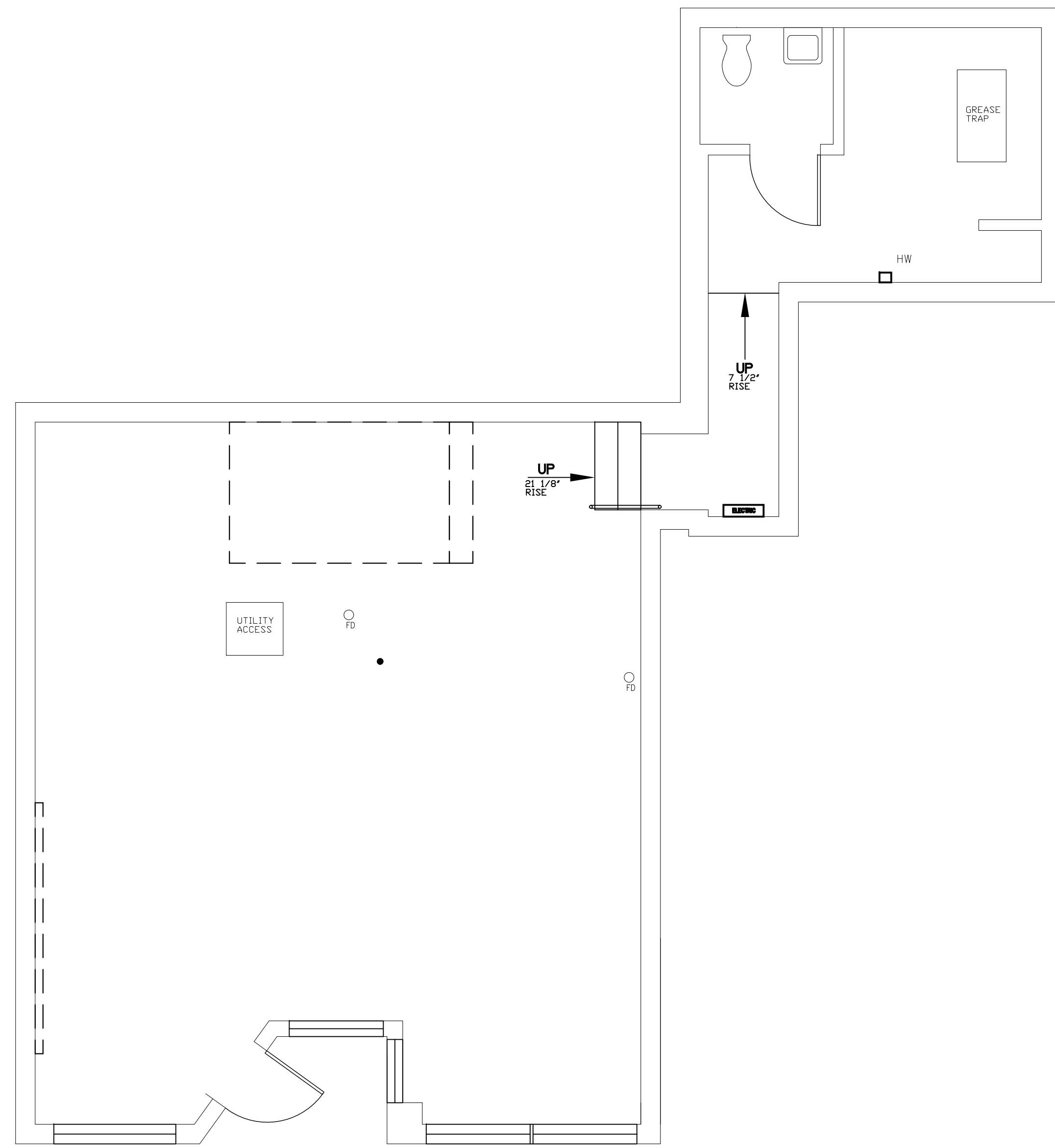
Revisions	Drawn by	Checked by	Date Issued	Date Printed
	KYH		04/10/2013	04/17/2013

- SCHEMATIC DESIGN
- DESIGN DEVELOPMENT
- REVIEW
- CONSTRUCTION
- NOT FOR CONSTRUCTION




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PROJECT # 1318



MECHANICAL LEGEND

-  EXHAUST DUCT CONNECTION
-  MAKE-UP AIR DUCT CONNECTION
-  DIRECT VENT, GRAVITY TYPE

MECHANICAL CONNECTION SCHEDULE

- M-11 EXHAUST COLLAR - EXHAUST HOOD
- M-11.1 SUPPLY COLLAR - EXHAUST HOOD

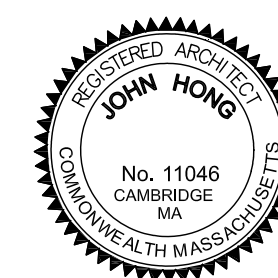
VENTILATION NOTES

-KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE ALL HANGING MATERIALS FOR EXHAUST HOOD
 -MECHANICAL CONTRACTOR SHALL CONNECT EXHAUST HOOD TO DUCT WORK
 -ALL EXHAUST AND SUPPLY AIR FANS, AND FAN CONTROLS BY OTHERS - VERIFY WITH MECHANICAL CONTRACTOR
 -KITCHEN EQUIPMENT CONTRACTOR SHALL HANG HOODS AND PROVIDE STAINLESS STEEL CLOSURE PANELS FROM TOP OF HOOD TO 2" ABOVE FINISHED CEILING HEIGHT

SPECIAL CONDITIONS NOTES

NOTE A: GENERAL CONTRACTOR TO INSURE ALL WALLS ARE PROPERLY REINFORCED TO SUPPORT WALL MOUNTED EQUIPMENT:
 B-1, 3/4" PLYWOOD BACKING 30" AFF TO 72" AFF
 B-2, 3/4" PLYWOOD BACKING 44" AFF TO 56" AFF
 B-3, 3/4" PLYWOOD BACKING 51" AFF TO 78" AFF
 B-4, 3/4" PLYWOOD BACKING 68" AFF TO 96" AFF
 B-5, 3/4" PLYWOOD BACKING 84" AFF TO 108" AFF

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



CLOVER FOOD LAB
 6 HARVARD STREET
 BROOKLINE VILLAGE, 02445
FOODSERVICE EQUIPMENT
 MECHANICAL AND SPECIAL CONDITIONS

FS-3

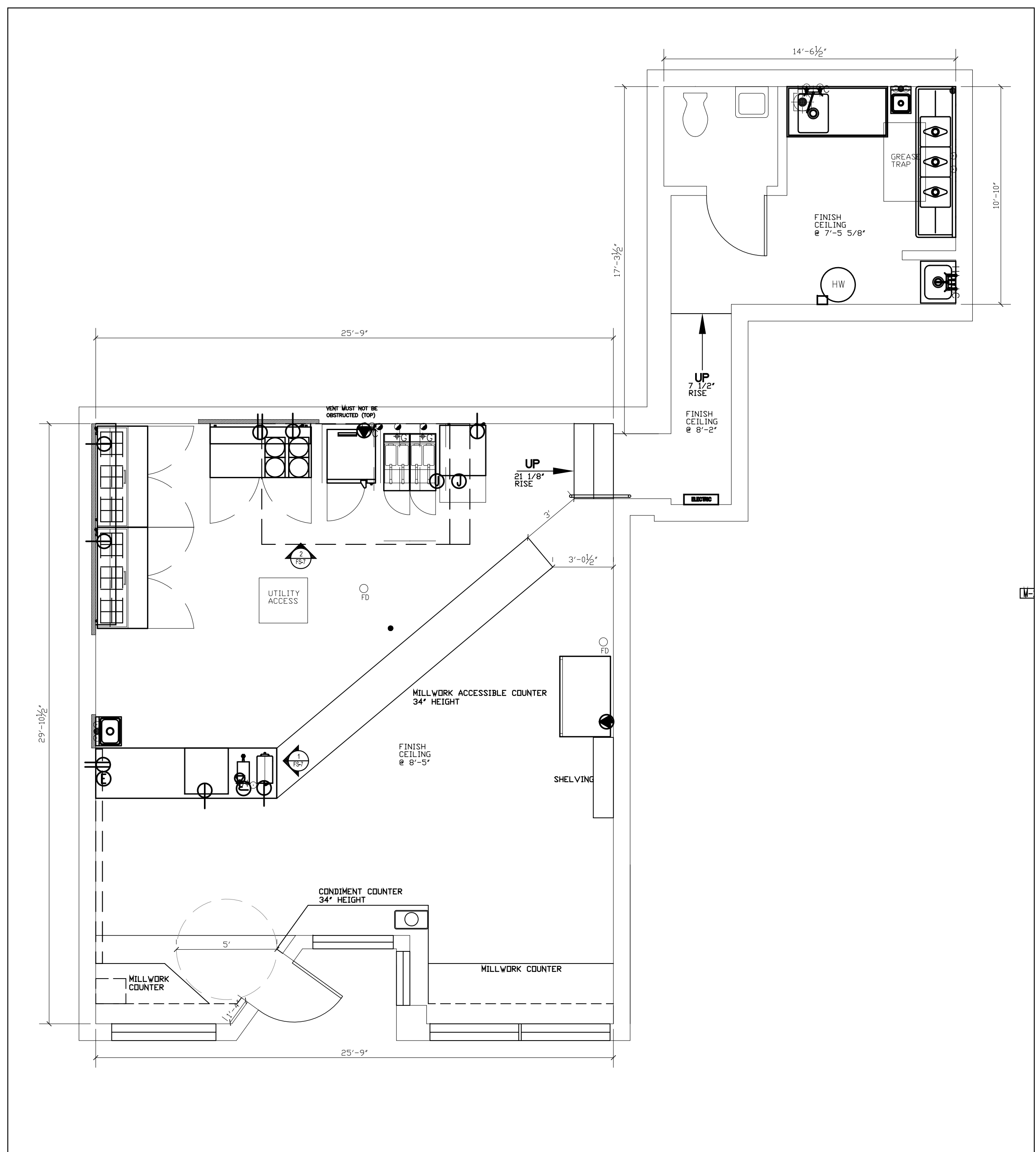
PROJECT # 1318

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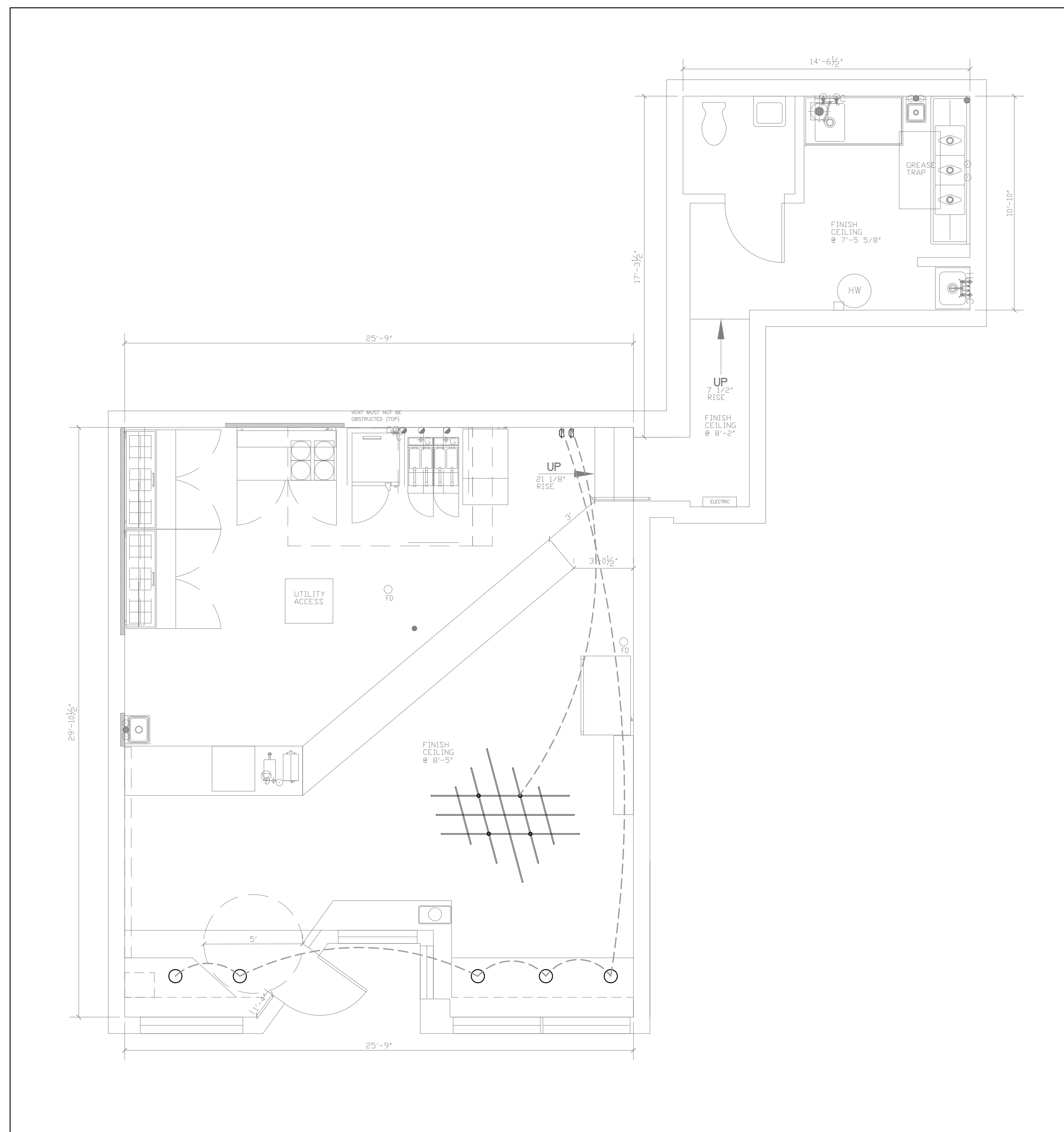
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<input type="checkbox"/>	CONSTRUCTION
<input type="checkbox"/>	NOT FOR CONSTRUCTION

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1 GROUND FLOOR PLAN
3/8" = 1"



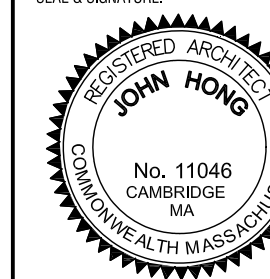
2 GROUND FLOOR RCP
3/8" = 1"

PROJECT:
CLOVER BROOKLINE
RESTAURANT

PROJECT ADDRESS:
6 HARVARD STREET
BROOKLINE VILLAGE, 02445

DWG TITLE:
NEW WORK PLAN
AND REFLECTED CEILING
PLANS

SEAL & SIGNATURE:



DATE:
PROJECT No.: 0304
DWG BY: AM
CHK BY: JK, JP
DWG No.:

DOB No.: PAGE No.: