

March 19, 2015

TO: ALL BIDDERS OF RECORD

RE: H59-6060-MJ: Horry Georgetown Grand Strand Culinary Building Construction

ADDENDUM #4

The following items shall take precedence over the drawings and specifications for the above named project and shall become part of the Contract Documents. Where any item called for in the specifications, or indicated on the drawings is not supplemented hereby, the original requirements shall remain in effect. Where any original item is amended, voided, or suspended hereby, the provisions of such item not specifically amended, voided or superseded, shall remain in effect.

PROJECT MANUAL:

OSE Form-00201, STANDARD SUPPLEMENTAL INSTRUCTIONS TO BIDDERS:

At Item 9.9 Other Special Conditions of the Work, add the following sentence:

General Contractors shall be prepared to provide cost breakout of Food Service Equipment and Installation as directed in Project Manual Section 010500-1.2-F, as part of the Statutory Requirements.

Section 010500

Add paragraph 1.2-F, as follows:

F. The EDA grant applied to this project is for building construction only, and does not apply to the purchase and installation of Food Service Equipment.

1. The apparent low-bid General Contractor shall submit to the Owner, within 24 hours of recognition of the apparent low bid, a tabulation of its bid amount separated into two categories as follows:

- 1) Building and Site Construction:
- 2) Food Service Equipment and Installation:
- 3) Total Contract Price (1 + 2):

2. Installation cost for Food Service Equipment shall not include the electrical or mechanical rough-ins for the equipment, but will include associated costs from the electrical or mechanical connection point outward.

Section 051200

Revise items 1.6-A and B to read as follows:

- A. Installer Qualifications: Installer shall be familiar with and able to install steel in accordance with the quality assurance requirements of AISC 360.
- B. Fabrication Qualifications: Fabricator shall be familiar with and able to fabricate steel components in accordance with the quality assurance requirements of AISC 360.

Section 102800

Addendum #2, revised 102800 -2.5 FOLDING SHELVES, in the Project Manual. To that section, add item 2.5-A-7 as follows:

- 7. Alternate Manufacturers:
 - a. Ideal Products Model #FS1714
 - b. Riversedge Products Model #FS5298

Section 114000

In Paragraph 2.6, Item 4-122C, revise "Make" line to read:

Make - Viking FDRB5303(R/L) or equal by Marvel

In Paragraph 2.6, Item 21-129, change quantity to (1)

In Paragraph 2.6, Item 22A-129, change quantity to (4)

In Paragraph 2.6, Item 22A -132, change quantity to (4)

In Paragraph 2.6, Item 32-132, revise "Size" line to read:

Size - (2) 54" x 18" and (4) 36" x 21", all 74-5/8" high; five tier with bottom shelf up 14" clear above floor

In Paragraph 2.6, Item 30-133, change quantity to (3)

In Paragraph 2.6, Item 18-134, change description title from "ACCESSIBLE WORK STATION WITH SINK" to "ACCESSIBLE WORK STATION"

In Paragraph 2.6, Item 23-134, change quantity to (4)

In Paragraph 2.6, Item 30-134, change quantity to (3)

In Paragraph 2.6, Item 1-139, change quantity to (6)

In Paragraph 2.6, Item 10-140A, add line:

Quantity - 2

In Paragraph 2.6, add Item 11-140A as follows:

Item 11-140A

SODA GUN HOLDER/CHASE

Quality - 2

Make - Glastender SHB-6 or equal by Perlick or Micro Matic

Description - Unit shall be all standard construction per the manufacturer's specifications.

Fabricated frame with backslash from all stainless steel, removable cover, front rail and front skirt. Provided with built-in soda gun cradle with drip cup.

In Paragraph 2.6, Item 16-143, change quantity to (2)

Below Paragraph 2.6, Item 40-143, change line "Item 40A-143" to "Item 41A-143"

Below Paragraph 2.6, Item 40-143, change line "Item 40B-143" to "Item 41B-143"

In Paragraph 2.6, Item 55-143, revise "Size" line to read:

Size - 60" x 33" x 36" high to work surface; 43-3/8" overall

In Paragraph 2.6, Item 7-153, revise "Size" line to read:

Size - (2) 60" x 24", (1) 36" x 24", all 74-5/8" high; five tier with bottom shelf up 14" clear above floor

In Paragraph 2.6, Item 10-153, change quantity to (10)

In Paragraph 2.6, Item 18-153, change quantity to (31)

In Paragraph 2.6, Item 19-153, change quantity to (2)

DRAWINGS:

Sheet C-001

Add the following note to Sheet C-001:

"If archeological materials are encountered during construction, the procedures codified at 33 CFR 800.13(b) will apply and the Economic Development Administration, the South Carolina State Historic Preservation Office, and the Catawba Indian Nation shall be contacted immediately. Archeological Materials consist of any items, fifty years or older, which were made or used by man. These items

include, but are not limited to, stone projectile points (arrowheads), ceramic shards, bricks, worked wood, bone and stone, metal and glass objects, and human skeletal remains."

Sheet FS102

On Equipment Schedule, Item 21-129, revise quantity to (1)

On Equipment Schedule, Item 22A-129, revise quantity to (1)

On Equipment Schedule, Item 22A-132, revise quantity to (4)

Sheet FS103

Locate drop cords, Item 13-134, two each on plan over Items 18-134 and the alternate location for 14-134 (as shown on rough-in plan, Sheet FS203)

(revised sheet FS103 attached to this addendum)

Sheet FS104

Locate drop cords, Item 17-143, four each on plan over Items 9, 16, 16A, and 18-143 (as shown on rough-in plan, Sheet FS204)

In Production Kitchen, Room 143, change label for accessible wall mounted hand sink (adjacent to Item 21-143) from 23-155 to 23-143.

In Production Kitchen, Room 143, change label for clean ware table (adjacent to Item 28-143) from 38-155 to 27-143. Length of table changes to 84" per specification.

(revised sheet FS104 attached to this addendum)

Sheet FS105

In Bake Shop, Room 137, change wall mounted hand sink label from 8-137 to 7-137

On Equipment Schedule, Item 1-139, revise quantity to (6)

On Equipment Schedule, Item 10-140A, revise quantity to (2)

On Equipment Schedule, add Item 11-140A, quantity (2), description "Soda gun holder/chase"

(revised sheet FS105 attached to this addendum)

Sheet FS106

Locate drop cords, Item 24-153, three each on plan over Items 25-153 (as shown on rough-in plan, Sheet FS204)

(revised sheet FS106 attached to this addendum)

RESPONSE TO QUESTIONS:

1. Specification section 23 3113 paragraph 2.1.B, Grease duct, is galvanized correct or should this be black steel?

DWG Response: Kitchen Exhaust Ductwork (grease duct) shall be welded galvanized steel, 16 gauge minimum, as specified. Black steel is not an acceptable alternative.

2. Specification section 23 3113 paragraph 2.1.C, what gauge is the SS?

DWG Response: Stainless Steel Ductwork shall be a minimum of 18 gauge.

3. Specification section 23 3113 paragraph 2.1.C, the reflected drawings show no areas that the SS duct will be exposed, in what location are they expecting the SS polish duct?

DWG Response: Refer to sheet M301, detail 4, titled "Warewasher HVAC Section." The section depicts the warewasher and associated ducted exhausts, both above the ceiling and exposed within room 143 Production Kitchen.

4. On sheet A457 exterior door schedule I need the actual hardware set #s for the openings.

Specification is not clear for which hardware headings to use.

See pages 087100-35 & 36 of the Project Manual (the Door/Hardware Index) for assignment of Hardware sets to Exterior and Interior Doors.

5. What size is the wood transom for Tag#s 129A,132A,133A, & 134A? I recommend a 24" transom.

The transom will have the same finish as the door below, and will be 24" high, with concealed fasteners. The schedule has 10' for the height of the door panel, but door panels will be nominally 8' tall. No seal is required between the transom and operable door.

6. Hardware set 17 for tag 140A will not work for this opening.

On page 087100-35, the Project Manual has hardware set #9 for door 140A, not #17.

7. Colored mortar is specified in 042000-6-J. What is the color? There is a price range based on the darkness of the color.

The color of the mortar will match the range of the veneer masonry made from white cement (masonry color range shall be colors based on white cement per Addendum #3). We will not use a contrasting color for mortar, so no dark mortars will be used.

8. Planting Detail 11/L-3 calls out to install Root Growth Barrier at "Locations Where Plant Roots May Come into Contact with Architectural Elements (Foundations, Walls, Sidewalks, Pools, etc.). Is the intention to include locations where roots may come into contact with Curb & Gutter or Header Curb?

Yes, the intent is to install at "Locations Where Plant Roots May Come into Contact with Architectural Elements (Foundations, Walls, Sidewalks, Pools, etc.) or any hardscape elements which can be damaged by root growth.

9. We are bidding culinary arts job and I had a question as to where they want the Biobarrier installed. The only large trees I see are the maples in the islands. Can you give any details as to where they want this product installed?

Landscape Contractor Shall Be Responsible for Installing a Root Growth Barrier in all Locations Where Plant Roots May Come into Contact with Architectural Elements (Foundations, Walls, sidewalks, Pools, Curbs, etc). Provide root barrier at maple trees in parking islands and Crape myrtles near building as well.

10. The "Enlarged Reflected Ceiling Plans", A-123 shows an ellipse at the ceiling of Conference Room 10. There does not seem to be sufficient details in the plans to allow us to know how this ellipse is articulated. Please provide detailing that shows both a plan view and section(s) with labeling such that the ellipse can be built according to best practices and the architectural intent and priced accurately.

See Drawing ASI-001 attached to this addendum (adobe.pdf format)

11. Is a local Building Permit, other than the Building Permit from the Office of State Engineer, to be obtained / paid for by the Contractor?

There is no local building permit required. However, this project is within the city limits of Myrtle Beach, and all contractors and subs must have a city of Myrtle Beach business license, and contractors involved in plumbing, electrical, HVAC and gas must have a City of Myrtle Beach Master Card in their respective trade. Contact the Construction Services Department at 843-918-1111 for further information.

12. The Owner is paying for the water and sewer impact fees. Are "Tap Fees" or other primary connection fees to be paid by the Contractor?

The Owner will pay for tap fees and impact fees and other primary connection fees. (The Owner already has accounts with the utility companies as this building is going onto an existing campus.)

13. The Add. 3 just clarified the wall base issue for Demo Kitchen Rm 122C but it only stated using PTF 12 for floor. The finish legend shows PTF-10 and PTF-12 being used can you asked if PFT-10 is removed or is this a typo.

Both PTF-10 and PTF-12 are used on the floor. Please look at sheet A-722 and view the floor pattern, you can see both tiles sizes are used. PTF-10 is 12"x24" and PTF-12 is 8"x48". This is listed correctly in the finish schedule. The floor tile spec numbers did not change from the Bid Set to this Addendum. PTF-12 is only used as the wall base because we need the 8" height at this tiled floor location.

SUBSTITUTION REQUESTS:

042000

CalStar Brick and Structure Stone is **Not Approved** as an acceptable supplier for this specification.

064023

Biggs Casework, Inc. is **Approved** as an acceptable supplier for this specification.

074213.24

North Clad is **Approved** as an acceptable supplier for this specification.

092400

Parx Armourwall 300 Watermaster w/ drainage mat & Permalath is **Approved** as an acceptable supplier for this specification.

098436

Sky Acoustics SuperCluster Acoustical Cloud is **Not Approved** as an acceptable supplier for this specification.

232114-4

Patterson Pump Air Separator is **Approved** as an acceptable supplier for this specification.

232114-5

Patterson Pump Expansion Tank is **Approved** as an acceptable supplier for this specification.

232500-2

Wheatley Chemical Feeder is **Approved** as an acceptable supplier for this specification.

233400

Captive-Aire Systems is **Approved** as an acceptable supplier for the following items:
BEF-1, BEF-2, DWEF-1, EF1-EF5, GEF-1, KEF1-KEF9, OEF-1,

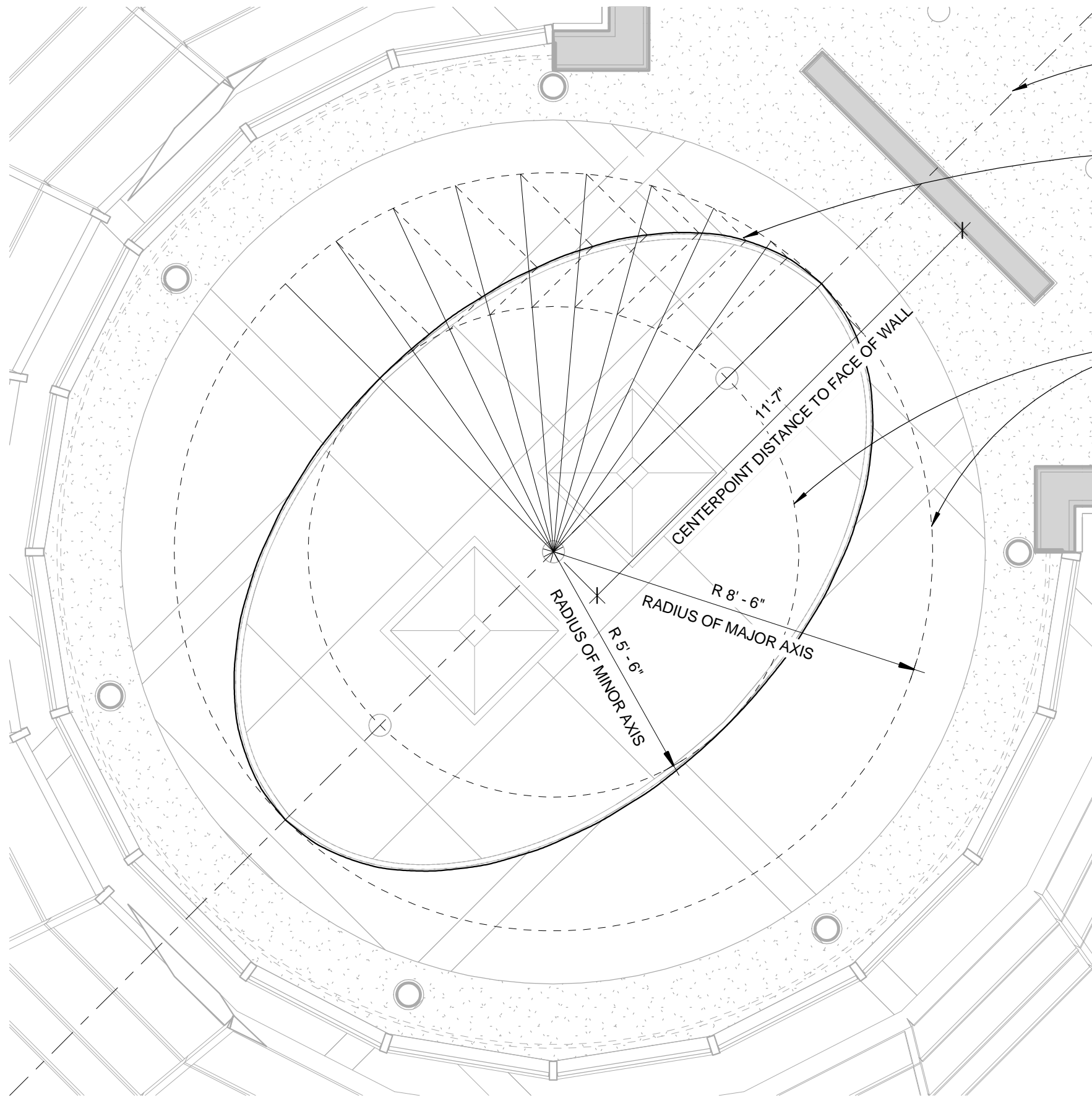
235216

Fulton Endura is **Not Approved** as an acceptable substitute for hot water boiler.

236426-3

Dunham-Bush Air Cooled Chiller is **Not Approved** as an acceptable supplier for this specification.

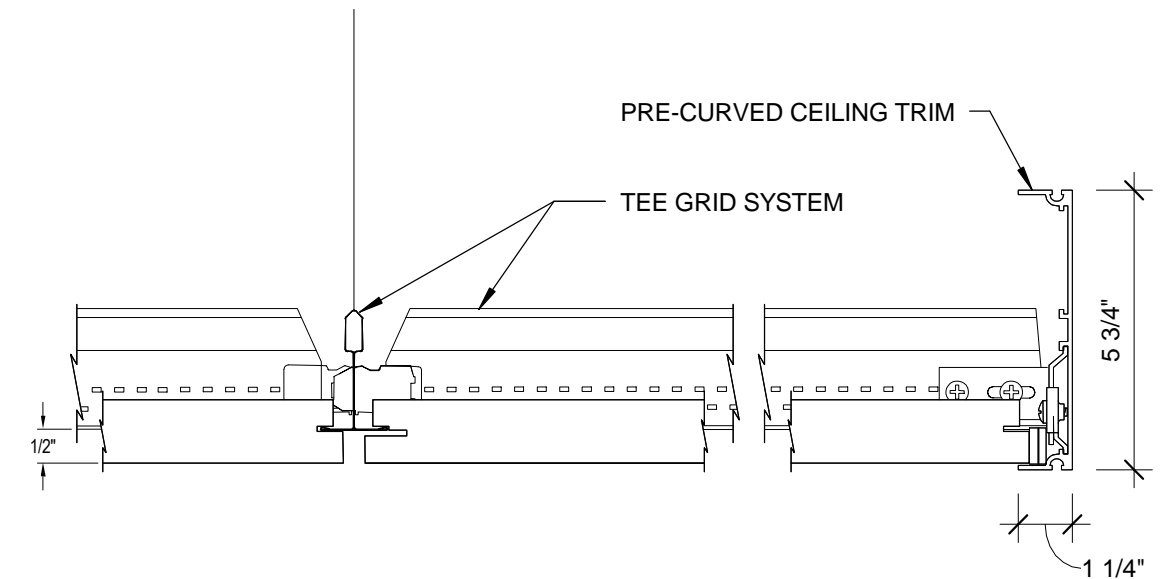
END OF ADDENDUM #4



ROOM CENTERLINE

ELLIPSE LAID OUT USING THE DRAFTSMAN'S METHOD

MAJOR AND MINOR AXIS



3" = 1'-0"

1 ELLIPSE PLAN
3/8" = 1'-0"

LS3P ENGAGE DESIGN TRANSFORM
205 1/2 KING ST. CHARLESTON, SC 29401
TEL. 843.577.4444 FAX 843.722.4789
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MEMBERS OF THE AMERICAN INSTITUTE OF ARCHITECTS

REFERENCE:
PROJECT NAME: CULINARY INSTITUTE OF MYRTLE BEACH
PROJECT NUMBER: 1202-130790
DATE: 03/11/15
DRAWN BY.: WBA
CHECKED BY.: .

HORRY GEORGETOWN
TECHNICAL COLLEGE

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RFI #004

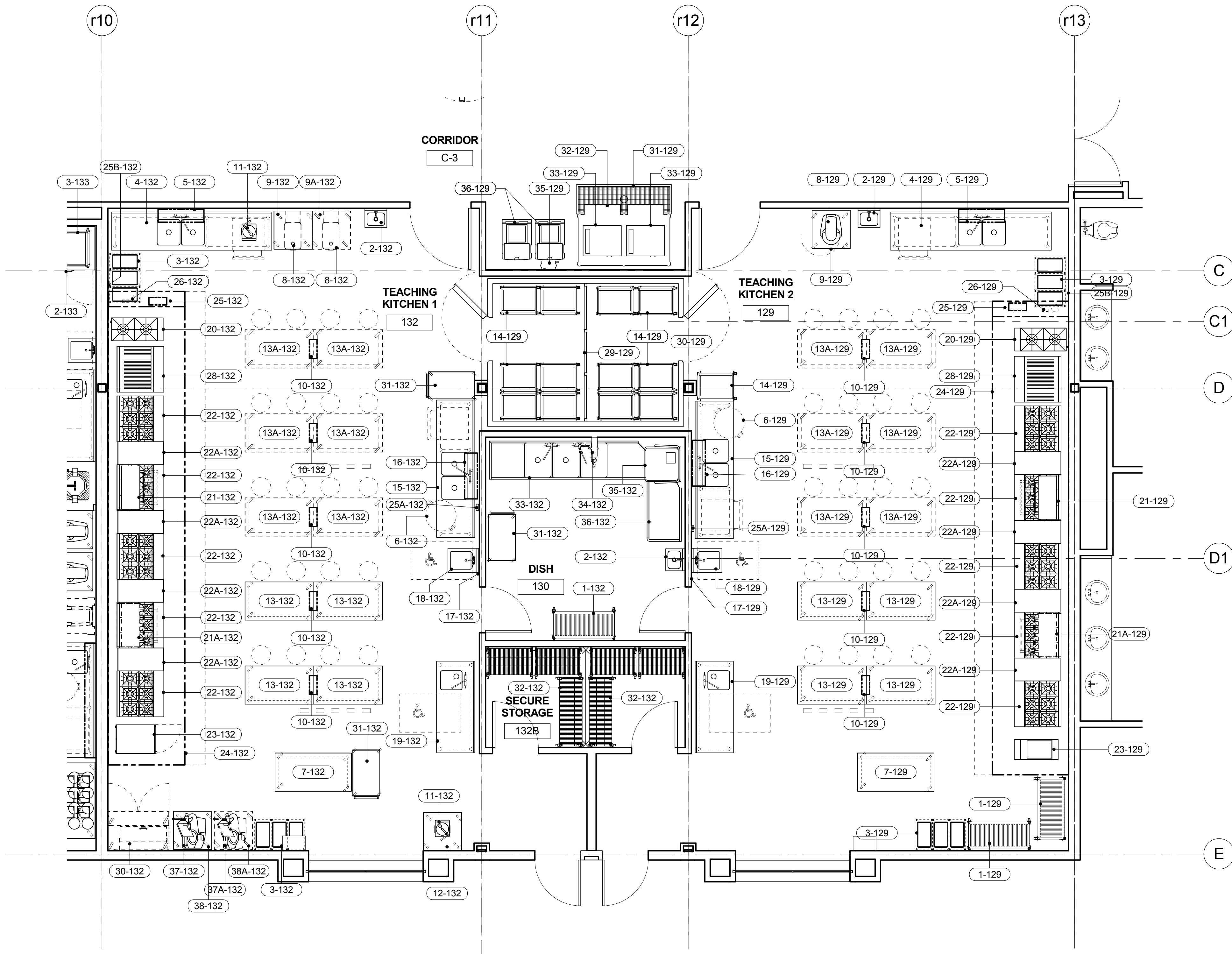
SCALE: As indicated

ASI-001

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C:\Users\benanderson\Documents\HGTC Culinary - INTERIOR_2013_benanderson.rvt

E
D
C
B
A



Rooms 129 & 132 - Teaching Kitchens - FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"

Crabtree McGrath
Associates, Inc.
Food Facilities Planners
161 West Main Street Georgetown, MA 01833
phone 978.352.8500 fax 978.352.8500
www.Crabtree-McGrath.com

Abbreviations used:			
A	Amperes	EXH	Exhaust
AFF	Above finished floor	FD	Floor drain
BFF	Below finished floor	FFD	Funnel floor drain
BTC	Branch to connection	FHW	Fahrenheit hot water
C&P	Cord & plug provided	FS	Floor sink
CFM	Cubic feet per minute	G	Gas
CR	Condensate return	GC	General Contractor
CW	Cold water	GI	Grease interceptor
DFA	Drop from above	HP	Horsepower
DR	Duplex receptacle	HW	Hot water
EC	Electrical contractor	H&CW	Hot & cold water
		IW	Indirect waste
		KEC	Kitchen Equip. Contractor
		KW	Kilowatt
		MBTU	BTU per hour/1000
		MUA	Make-up air
		PC	Plumbing Contractor
		QD	Quick disconnect
		SP	Static pressure (WG)
		SR	Single receptacle
		SS	Steam supply
		W	Waste (direct connection)

Notes: Following apply to all Foodservice Equipment Drawings.
Connections, stub-outs and dimensions shown are to be used for estimating engineering requirements only. No architectural or engineering service is intended or assumed.
The Kitchen Equipment Contractor shall provide accurate 1/2"=1'-0" or 1/4" = 1'-0" stub-out plans showing exact sizes and locations of all service stubs through walls and/or floors. Services of fixtures shall show clear out of walls whenever possible allowing clearance for traps, valves, switches, and the like.
Traps, drainlines, grease interceptors, shut-off valves and connecting piping shall be provided and installed by the Plumbing Sub-Contractor.
Conduit, junction boxes, outlets, disconnects, and connecting wiring shall be provided and installed by the Electrical Sub-Contractor. Intervening of refrigeration components and remote controls such as found on a garbage disposer shall be installed by the Electrical Sub-Contractor.
Blowers, ductwork and duct connections shall be provided and installed by the Heating and Ventilation Sub-Contractor. Controls for such systems shall be provided and installed by the specified sub-contractor.

SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS

Room 132 - Teaching Kitchen 1

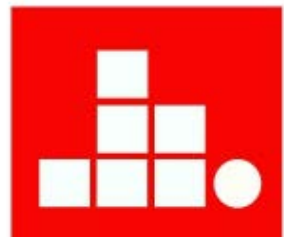
Item	Qty	Description	Plumbing	Electrical
1-132	1	Mobile shelf unit		
2-132	1	Hand sink with hands-free faucet	1/2" H&CW; 1-1/2" W	1 A - 120/1 - C&P (electronic faucet)
3-132	-	spare number		
4-132	1	Prep counter with sinks	1/2" H&CW; 2" IW to FS	(3) 20 A circuit - 120/1 wall mounted DR
5-132	1	Wall shelf		
6-132	1	Waste barrel (by Owner)		
7-132	1	Mobile work table		
8-132	2	FUTURE Meat chopper		1-1/2 HP - 120/1 - C&P
9-132	1	Mobile stand		
9A-132	1	FUTURE Mobile stand		
10-132	5	Drop cord reel		20 A circuit - 120/1
11-132	2	Food processor		9 A - 120/1 - C&P
12-132	1	Mobile stand		
13-132	4	Mobile work table		
13A-132	6	FUTURE Mobile work table		
14-132	-	spare number		
15-132	1	Prep counter with sinks	1/2" H&CW; 2" IW to FS	(2) 20 A circuit - 120/1 wall mounted DR
16-132	1	Wall shelf		
17-132	1	Utility faucet	1/2" HW	
18-132	1	Accessible hand sink	1/2" H&CW; 1-1/2" W	1 A - 120/1 - C&P (electronic faucet)
19-132	1	Accessible work station with sink	1/2" H&CW; 1-1/2" IW to FS	(2) 20 A circuit - 120/1 wall mounted DR
20-132	1	Stock pot range	1/2" G @ 90 MBTU; QD	
21-132	1	Salamander broiler	3/8" G @ 32 MBTU; QD (from Item 22-132)	
21A-132	1	FUTURE Salamander broiler	3/8" G @ 32 MBTU; QD (from Item 22-132)	
22-132	5	Grate top range with oven	1" G @ 220 MBTU; QD	
22A-132	4	Spreader cabinet		
23-132	1	Smoker		6.3 KW - 208/1

SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS (Continued)

Item	Qty	Description	Plumbing	Electrical
24-132	1	Exhaust ventilator		Power for lights from Item 25-132
		COLLARS LEFT: 3,720 total CFM EXH thru (2) 17" x 10" collars @ 0.699" SP		
		COLLARS RIGHT: 3,770 total CFM EXH thru (2) 18" x 10" collars @ 0.713" SP		
		COLLARS LEFT: 3,100 total CFM MUA thru (4) 28" x 12" collars @ 0.244" SP		
		COLLARS RIGHT: 2,972 total CFM MUA thru (4) 28" x 12" collars @ 0.207" SP		
25-132	1	Ventilator control system		20 A circuit - 120/1
25A-132	1	Room temperature sensor		Field wiring from Item 25-132
25B-132	1	Remote LCD control screen		Cable from Item 25-132
26-132	1	Fire suppression system		J-Box for conn to building alarm system & equipment shutdown
27-132	-	spare number		
28-132	1	Char broiler	3/4" G @ 135 MBTU; QD	
29-132	-	spare number		
30-132	1	FUTURE Prep top refrigerator		8.3 A - 120/1 - C&P
31-132	3	Utility carts		
32-132	6	Storage shelving		
33-132	1	The compartment sink	1/2" 120°FH&CW; (3) 2" W thru GI by PC	
34-132	1	Hose reel assembly	1/2" 120°FH&CW	
35-132	1	Warewasher (ventless type)	1/2" HW (110°F min); 1/2" CW (65°F - 90°F max); 1-1/2" IW to FS	45.4 A - 208/3
36-132	1	Clean ware table		
37-132	1	Automatic slicer		5.6 A - 120/1 - C&P
37A-132	1	FUTURE Automatic slicer		5.6 A - 120/1 - C&P
38-132	1	Mobile slicer stand		
38A-132	1	FUTURE Mobile slicer stand		
Room 129 - Teaching Kitchen 2				
1-129	2	Mobile shelf unit		
2-129	1	Hand sink with hands-free faucet	1/2" H&CW; 1-1/2" W	1 A - 120/1 - C&P (electronic faucet)
3-129	6	Waste container on dolly		
4-129	1	Prep counter with sinks	1/2" H&CW; 2" IW to FS	(3) 20 A circuit - 120/1 wall mounted DR
5-129	1	Wall shelf		
6-129	2	Waste barrel (by Owner)		
7-129	1	Mobile work table		
8-129	1	Twenty-quart mixer		8 A - 120/1 - C&P (from drop cord)
9-129	1	Mobile mixer stand		
10-129	5	Drop cord reel		20 A circuit - 120/1
11-129	-	spare number		
12-129	-	spare number		
13-129	4	Mobile work table		
13A-129	6	FUTURE Mobile work table		
14-129	13	Mobile pan racks		
15-129	1	Prep counter with sinks	1/2" H&CW; 2" IW to FS	(2) 20 A circuit - 120/1 wall mounted DR
16-129	1	Wall shelf		
17-129	1	Utility faucet	1/2" HW	
18-129	1	Accessible hand sink	1/2" H&CW; 1-1/2" W	1 A - 120/1 - C&P (electronic faucet)
19-129	1	Accessible work station with sink	1/2" H&CW; 1-1/2" IW to FS	(2) 20 A circuit - 120/1 wall mounted DR
20-129	1	Stock pot range	3/4" G @ 90 MBTU; QD	
21-129	1	Salamander broiler	3/8" G @ 32 MBTU; QD (from Item 22-129)	
21A-129	1	FUTURE Salamander broiler	3/8" G @ 32 MBTU; QD (from Item 22-129)	
22-129	5	Grate top range with oven	1" G @ 220 MBTU; QD	
22A-129	4	Spreader cabinet		
23-129	1	Fryer with filter	3/4" G @ 80 MBTU; QD	6.1 A - 120/1 - C&P
24-129	1	Exhaust ventilator		Power for lights from Item 25-129
		COLLARS LEFT: 3,770 total CFM EXH thru (2) 18" x 10" collars @ 0.713" SP		
		COLLARS RIGHT: 3,720 total CFM EXH thru (2) 17" x 10" collars @ 0.699" SP		
		COLLARS LEFT: 2,813 total CFM MUA thru (4) 28" x 12" collars @ 0.187" SP		
		COLLARS RIGHT: 3,007 total CFM MUA thru (4) 28" x 12" collars @ 0.211" SP		
25-129	1	Ventilator control system		20 A circuit - 120/1
25A-129	1	Room temperature sensor		Field wiring from Item 25-129
25B-129	1	Remote LCD control screen		Cable from Item 25-129
26-129	1	Fire suppression system		J-Box for conn to building alarm system & equipment shutdown
27-129	-	spare number		
28-129	1	Char broiler	3/4" G @ 135 MBTU; QD	
29-129	1	Partition gate		
30-129	1	Walk-in teaching kitchen cooler		1.0 KW - 120/1 (lights, monitor/alarm, etc.)
		evaporator coil	1" IW to FD by KEC	1.8 A - 120/1
31-129	1	Floor trough	3" W conn 7" BFF	
32-129	1	Ice bin	1" IW to FD	
33-129	2	Ice cuber	3/8" CW (from Item 35-129)	10 A - 208/1
		(remote refrigerated)	3/4" IW to FD	
34-129	-	spare number		
35-129	1	Water filter	3/4" CW	
36-129	2	Ice cart		



HORRY-GEORGETOWN
GRAND STRAND
CULINARY ARTS
BUILDING
CONSTRUCTION



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REVISIONS:

No.	Description	Date
1	Addendum #4	3/11/15

OSE PROJECT #: H59-6060-MJ
DATE: OCTOBER 28, 2014
DRAWN BY: RM
CHECKED BY: JS

ROOMS 129 & 132
- TEACHING
KITCHENS
FOODSERVICE
EQUIPMENT PLAN

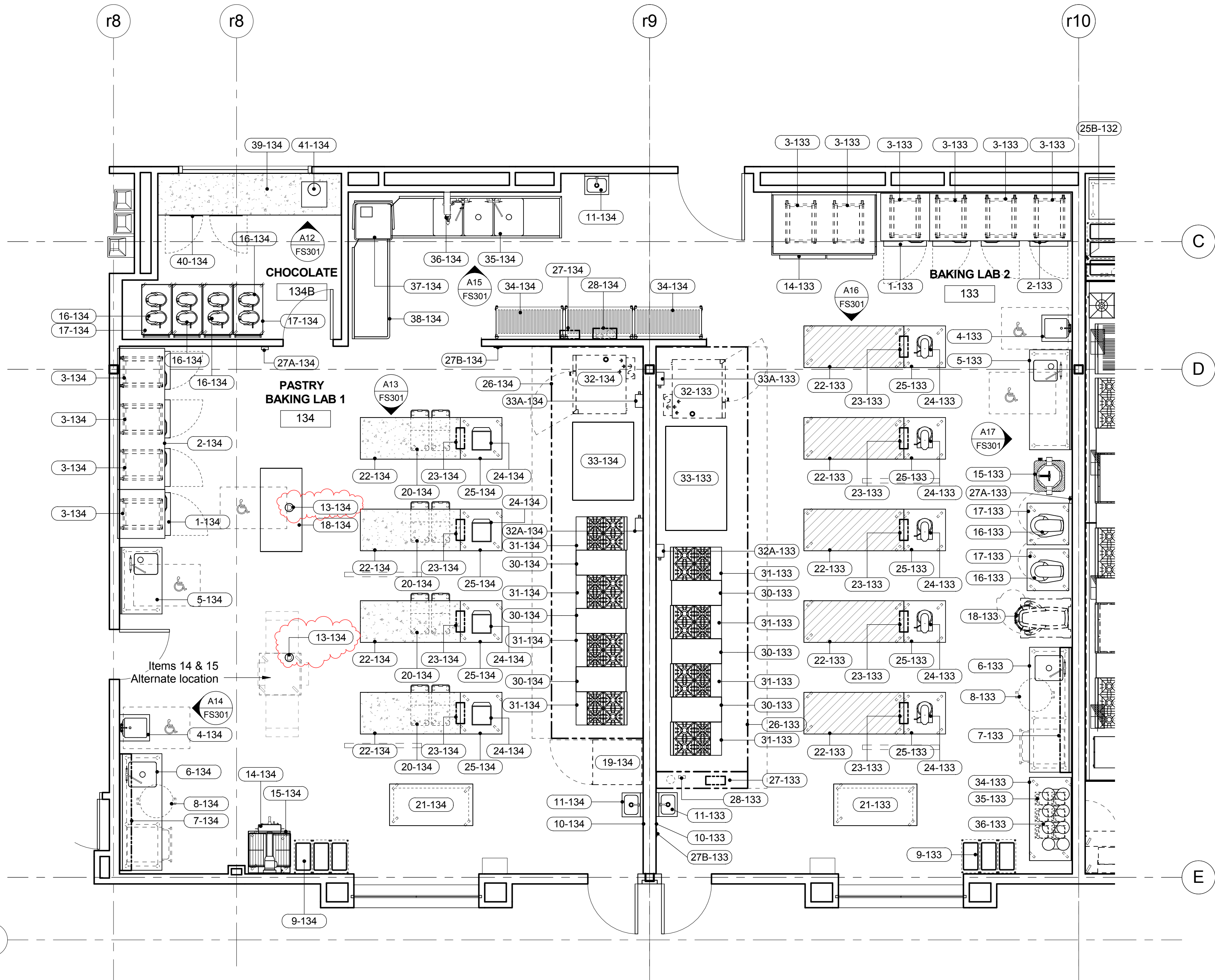
FS102

SOLUTIONS THROUGH LISTENING

SERVICE BY DESIGN

CONSTRUCTION DOCUMENTS

E
D
C
B
A



Rooms 133 & 134 - Baking Labs - FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"

Crabtree McGrath
Associates, Inc.
Food Facilities Planners
161 West Main Street Georgetown, MA 01833
phone 978.352.8500 fax 978.352.8500
www.Crabtree-McGrath.com

Abbreviations used:			
A	Ampere	EXH	Exhaust
AFT	Above finished floor	FD	Floor drain
BFF	Below finished floor	FFD	Funnel floor drain
BTC	Branch to connection	FW	Fahrenheit hot water
C&P	Cord & plug provided	FS	Floor sink
CFM	Cubic feet per minute	G	Gas
CR	Condensate return	GC	General Contractor
CW	Cold water	GI	Grease interceptor
DFA	Drop from above	HP	Horsepower
DR	Duplex receptacle	HW	Hot water
EC	Electrical contractor	H&CW	Hot & cold water
IW	Indirect waste	KEC	Kitchen Equip. Contractor
KW	Kilowatt	MUA	Make-up air
MBTU	BTU per hour/1000	PC	Plumbing Contractor
QD	Quick disconnect	SP	Static pressure (WG)
SR	Single receptacle	SS	Steam supply
W	Waste (direct connection)		

Notes: Following apply to all Foodservice Equipment Drawings.
Connections, stub-outs and dimensions shown are to be used for estimating engineering requirements only. No architectural or engineering service is intended or assumed.

The Kitchen Equipment Contractor shall provide accurate 1/2"x1'-0" or 1/4" = 1'-0" stub-outs plans showing exact sizes and locations of all service stubs through walls and/or floors. Services of fixtures shall show cut-out of walls whenever possible allowing clearance for traps, valves, switches, and the like.

Traps, drainlines, grease interceptors, shut-off valves and connecting piping shall be provided and installed by the Plumbing Sub-Contractor.

Conduit, junction boxes, outlets, disconnects, and connecting wiring shall be provided and installed by the Electrical Sub-Contractor. Intervening of refrigeration components and remote controls such as found on a garbage disposer shall be installed by the Electrical Sub-Contractor.

Blowers, ductwork and duct connections shall be provided and installed by the Heating and Ventilation Sub-Contractor. Controls for such systems shall be provided and installed by the specified sub-contractor.

SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS

Room 134 - Baking Lab 1			
1-134	1	Roll-in freezer	11.5 A - 120/1 - C&P
2-134	1	Roll-in refrigerator	12.8 A - 120/1 - C&P
3-134	4	Mobile pan racks	
4-134	1	Accessible hand sink with hands-free faucet	1/2" H&CW; 1-1/2" W 1 A - 120/1 - C&P (electronic faucet)
5-134	1	Accessible work station with sink	1/2" H&CW; 1-1/2" IW to FS 20 A circuit - 120/1 wall mounted DR
6-134	1	Prep counter with sink	1/2" H&CW; 2" IW to FS (2) 20 A circuit - 120/1 wall mounted DR
7-134	1	Wall shelf	
8-134	1	Waste barrel (by Owner)	
9-134	3	Waste container on dolly	
10-134	1	Utility faucet	1/2" HW
11-134	2	Hand sink with hands-free faucet	1/2" H&CW; 1-1/2" W 1 A - 120/1 - C&P (electronic faucet)
12-134	-	spare number	
13-134	2	Drop cord	20 A circuit - 120/1
14-134	1	EXISTING Dough Sheeter	4 A - 120/1 - C&P (verify)
15-134	1	Mobile stand	
16-134	8	Five-quart mixers	4 A - 120/1 - C&P (from Item 23-130)
17-134	4	Utility carts	
18-134	1	Accessible work station	
19-134	1	FUTURE Blast chiller	10 A - 208/3 - C&P (NEMA L15-20P)
20-134	8	Ingredient bins	
21-134	1	Mobile work table	
22-134	4	Marble top mobile work table	
23-134	4	Drop cord reel	20 A circuit - 120/1
24-134	4	Induction burners	15 A - 120/1 - C&P (from Item 23-134)
25-134	4	Mobile stand	
26-134	1	Exhaust ventilator	Power for lights from Item 27-134 COLLAR LEFT: 2,083 total CFM EXH thru a 19" x 10" collar @ 0.674" SP COLLARS RIGHT: 3,240 total CFM EXH thru (2) 15" x 10" collars @ 0.657" SP COLLARS LEFT: 1,805 total CFM MUA thru (3) 24" x 12" collars @ 0.162" SP COLLARS RIGHT: 2,457 total CFM MUA thru (3) 28" x 12" collars @ 0.215" SP

SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS (Continued)			
Item	Qty	Description	Plumbing Electrical
27-134	1	Ventilator control system	20 A circuit - 120/1
27A-134	1	Room temperature sensor	Field wiring from Item 27-134
27B-134	1	Remote LCD control screen	Cable from Item 27-134
28-134	1	Fire suppression system	J-Box for conn to building alarm system & equipment shutdown
29-134	-	spare number	
30-134	3	Spreader table	
31-134	4	Four-burner range with oven	1" G @ 140 MBTU; QD
32-134	1	FUTURE Double combination oven	(2) 3/4" G @ 105 MBTU; QD; (2) 3/4" CW (from Item 32A-130) (2) 3/4" CW; 2" IW to FS
32A-134	1	Water filter	3/4" CW
33-134	1	Deck oven	1/2" CW (from Item 33A-134); 1/2" IW to FD
33A-134	1	Water filter	3/4" CW
34-134	3	Mobile pot & pan racks	
35-134	1	The compartment sink	1/2" 120°F H&CW; (3) 2" W thru GI by PC
36-134	1	Hose reel assembly	1/2" 120°F H&CW
37-134	1	Washer (ventless type)	1/2" HW (110°F min); 1/2" CW (65°F - 90°F max); 1-1/2" IW to FS
38-134	1	Clean ware table	
39-134	1	Marble top counter	20 A circuit - 120/1 wall mounted DR
40-134	1	Undercounter refrigerator	7.6 A - 120/1 - C&P
41-134	1	Chocolate tempering machine	7 A - 120/1 - C&P
Room 133 - Baking Lab 2			
Item	Qty	Description	Plumbing Electrical
1-133	1	Roll-in freezer	11.5 A - 120/1 - C&P
2-133	1	Roll-in refrigerator	12.8 A - 120/1 - C&P
3-133	6	Mobile pan racks	
4-133	1	Accessible hand sink with hands-free faucet	1/2" H&CW; 1-1/2" W 1 A - 120/1 - C&P (electronic faucet)
5-133	1	Accessible work station with sink	1/2" H&CW; 1-1/2" IW to FS (2) 20 A circuit - 120/1 wall mounted DR
6-133	1	Prep counter with sink	1/2" H&CW; 2" IW to FS (2) 20 A circuit - 120/1 wall mounted DR
7-133	1	Wall shelf	
8-133	1	Waste barrel (by Owner)	
9-133	3	Waste container on dolly	
10-133	1	Utility faucet	1/2" HW
11-133	1	Hand sink with hands-free faucet	1/2" H&CW; 1-1/2" W 1 A - 120/1 - C&P (electronic faucet)
12-133	-	spare number	
13-133	-	spare number	
14-133	1	Roll-in proofer cabinet	1/2" CW; 1/2" IW to FD 35 A - 120/208/1
15-133	1	Dough divider	8 A - 120/1 - C&P
16-133	2	Twenty-quart mixer	8 A - 120/1 - C&P
17-133	2	Mobile mixer stand	
18-133	1	FUTURE Sixty-quart mixer	10 A - 208/3
19-133	-	spare number	
20-133	-	spare number	
21-133	1	Mobile work table	
22-133	5	Maple top mobile work table	
23-133	5	Drop cord reel	20 A circuit - 120/1 - C&P
24-133	5	Eight-quart mixer	5 A - 120/1 - C&P (from Item 23-133)
25-133	5	Mobile mixer stand	
26-133	1	Exhaust ventilator	Power for lights from Item 27-133 COLLARS LEFT: 3,240 total CFM EXH thru (2) 15" x 10" collars @ 0.657" SP COLLAR RIGHT: 2,503 CFM EXH thru a 24" x 10" collar @ 0.699" SP COLLARS LEFT: 2,430 total CFM MUA thru (3) 28" x 12" collars @ 0.211" SP COLLARS RIGHT: 2,145 total CFM MUA thru (3) 28" x 12" collars @ 0.193" SP
27-133	1	Ventilator control system	20 A circuit - 120/1
27A-133	1	Room temperature sensor	Field wiring from Item 27-133
27B-133	1	Remote LCD control screen	Cable from Item 27-133
28-133	1	Fire suppression system	J-Box for conn to building alarm system & equipment shutdown
29-133	-	spare number	
30-133	3	Spreader table	
31-133	4	Four-burner range with oven	1" G @ 140 MBTU; QD
32-133	1	FUTURE Double combination oven	(2) 3/4" G @ 105 MBTU; QD; (2) 3/4" CW (from Item 32A-133) (2) 3/4" CW; 2" IW to FS
32A-133	1	Water filter	3/4" CW
33-133	1	Deck oven	1/2" CW (from Item 34A-133); 1/2" IW to FD
33A-133	1	Water filter	3/4" CW
34-133	1	Mobile work table	(2) 20 A circuit - 120/1 wall mounted DR
35-133	6	Digital scales	(battery)
36-133	4	Balance scales	



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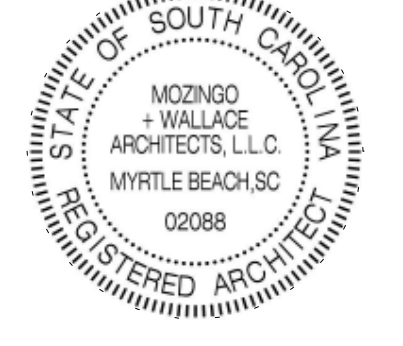


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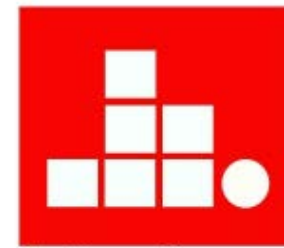
No.	Description	Date
1	Addendum #4	3/11/15

OSE PROJECT #: H59-6060-MJ
DATE: OCTOBER 28, 2014
DRAWN BY: RM
CHECKED BY: JS

**ROOMS 133 & 134
- BAKE LABS
FOODSERVICE
EQUIPMENT PLAN**

FS103

SOLUTIONS THROUGH LISTENING
SERVICE BY DESIGN



Mozingo + Wallace
ARCHITECTS, L.L.C.

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REVISIONS:

No.	Description	Date
1	Addendum #4	3/11/15

OSE PROJECT #: H59-6060-MJ

DATE: OCTOBER 28, 2014

DRAWN BY: Author

CHECKED BY: Checker

**ROOMS 143 &
140C -
PRODUCTION
KITCHEN
FOODSERVICE
EQUIPMENT PLAN
FS104**

SOLUTIONS THROUGH LISTENING

SERVICE BY DESIGN

CONSTRUCTION DOCUMENTS

SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS

Item	Qty	Description	Plumbing	Electrical	Item	Qty	Description	Plumbing	Electrical
1-143	1	Walk-in production kitchen cooler evaporator coil	1" IW to FD by KEC	1.1 KW - 120/1 (lights, monitor/alarm, etc.) 1.8 A - 120/1	45-143	1	Exhaust ventilator COLLAR: 2,625 CFM EXH thru a 25" x 10" collar @ 1.017" SP COLLARS: 1,062 total CFM MUA thru (2) 20" x 12" collars @ 0.155" SP COLLARS: 1,036 total CFM MUA thru (2) 24" x 10" collars @ 0.148" SP		Power for lights from Item 42-143
2-143	1	Walk-in production kitchen freezer evaporator coil	1" IW to FD by KEC	1.3 KW - 120/1 (lights, monitor/alarm, etc.) 20 A circuit - 120/1 (drain line heat trace)					
3-143	9	Mobile pan rack			46-143	1	Fire suppression system		J-Box for conn to building alarm system & equipment shutdown
4-143	5	Mobile shelving							
5-143	1	Pacojet		950 watts - 120/1 - C&P (power from DR at Item 14-143) 20 A circuit - 208/1	47-143	1	Exhaust ventilator COLLARS: 3,120 total CFM EXH thru (2) 14" x 10" collars @ 0.687" SP COLLARS: 1,498 total CFM MUA thru (2) 28" x 12" collars @ 0.181" SP		Power for lights from Item 42-143
6-143	1	FUTURE Batch freezer							
6A-143	1	FUTURE Mobile stand							
7-143	1	Twenty-quart mixer		8 A - 120/1 - C&P (from drop cord)	48-143	1	Exhaust ventilator COLLARS: 3,120 total CFM EXH thru (2) 14" x 10" collars @ 0.687" SP COLLARS: 1,803 total CFM MUA thru (3) 36" x 8" collars @ 0.162" SP COLLARS: 1,704 total CFM MUA thru (4) 26" x 8" collars @ 0.118" SP		Power for lights from Item 42-143
8-143	1	Mobile mixer stand							
9-143	1	Work table							
10-143	2	Wall shelf							
11-143	4	Waste barrel (by Owner)			49-143	1	Fire suppression system		J-Box for conn to building alarm system & equipment shutdown
12-143	3	Hand sink with hands-free faucet	1/2" H&CW; 1-1/2" W	1 A - 120/1 - C&P (electronic faucet)					
13-143	1	Immersion circulator		120/1 - C&P (power from drop cord)	50-143	1	FUTURE Forty-gallon braising pan	1/2" G @ 144 MBTU; 1/2" H&CW	5 A - 120/1
14-143	1	Prep counter	(2) 1/2" H&CW; (2) 2" IW to FS	(4) 20 A circuit - 120/1 wall mounted DR	51-143	1	Floor pan & grate	3" W 7" below floor	
15-143	1	Accessible work station with sink	1/2" H&CW; 1-1/2" IW to FS	(2) 20 A circuit - 120/1 wall mounted DR	52-143	1	EXISTING Double combination oven	(2) 3/4" G @ 105 MBTU; QD; (2) 3/4" CW (from Item 52A-143); (2) 3/4" CW; 2" IW to FS (verify)	(2) 15 A - 120/1 - C&P (verify)
16-143	2	Mobile work tables							
16A-143	2	FUTURE Mobile work tables							
17-143	4	Drop cord		20 A circuit - 120/1					
18-143	1	Vacuum sealer		20 A - 120/1 - C&P (power from drop cord)	52A-143	1	Water filter	3/4" CW	
19-143	1	Mobile stand			53-143	1	Wood fired char broiler		
20-143	9	Mobile storage shelving			54-143	1	Stainless steel wall flashing		
21-143	2	Roll-in heated cabinet		15.5 A - 120/208/1	55-143	1	Pizza prep refrigerator (remote ref)	1/2" IW to FD	5 A - 120/1 - C&P
22-143	4	Roll-in racks			56-143	1	Hearth oven COLLARS: 750 CFM EXH thru a 12" diameter collar @ 0.14" SP EXH fan control wiring to interlock with oven operation (SW by EC)	4 A - 120/1	
23-143	1	Accessible hand sink with hands-free faucet	1/2" H&CW; 1-1/2" W	1 A - 120/1 - C&P (electronic faucet)					
24-143	3	Utility carts			57-143	1	Cooking island suite	1-1/2" G @ 1,039 MBTU	
25-143	1	Three compartment sink	(2) 1/2" 120°FH&CW; (3) 2" W thru GI by PC		58-143	-	spare number		
26-143	1	Wall shelf			59-143	-	spare number		
27-143	1	Clean ware table			60-143	1	Millwork bar (by GC)		
28-143	1	Warewasher	1/2" HW (110°F min); 2" IW to FS	55 A - 208/3 (machine); 83.9 A - 208/3 (booster)	61-143	1	Vertical glass shield (by GC)		
29-143	2	Exhaust ducts COLLARS: 300 & 700 CFM EXH thru 4" x 16" collars @ 0.25" SP. EC to connect exhaust fan control to terminals at warewasher			62-143	1	Refrigerated counter assembly (remote ref)	(2) 1/2" H&CW; 1-1/2" W; 2" IW to FS	(3) 20 A circuit - 120/1 mounted DR by KEC
30-143	1	Soiled ware table with pre-rinse	1/2" H&CW				two-door undercounter refrigerator	1/2" IW to FD	5 A - 120/1
31-143	1	Disposer	1/2" CW; 2" W	6.6 A - 208/3			refrigerator with prep rail	1/2" IW to FD	5 A - 120/1
32-143	1	Rack shelf					three-door undercounter refrigerator with partial prep rail	1/2" IW to FD	5 A - 120/1
33-143	3	Mobile pot & pan racks					two-door undercounter refrigerator with partial prep rail	1/2" IW to FD	5 A - 120/1
34-143	-	spare number							
35-143	-	spare number			63-143	4	Hot food wells (two groups of two)	1" IW to FS per group	2.0 KW - 208/1 (total per group)
36-143	-	spare number			64-143	2	Waste bins (by Owner)		
37-143	1	FUTURE Blast chiller		10 A - 208/3 - C&P (NEMA L15-20P)					
38-143	1	Mobile heated cabinet		13.75 A - 120/1 - C&P					
39-143	1	EXISTING Thirty-quart mixer		9.5 A - 120/1 - C&P (verify)					
40-143	1	Ventilator control system		20 A circuit - 120/1					
40A-143	1	Room temperature sensor		Field wiring from Item 40-143					
40B-143	1	Remote LCD control screen		Cable from Item 40-143					
41-143	1	Ventilator control system		20 A circuit - 120/1					
41A-143	1	Room temperature sensor		Field wiring from Item 41-143					
41B-143	1	Remote LCD control screen		Cable from Item 41-143					
42-143	1	Ventilator control system		20 A circuit - 120/1					
42A-143	1	Room temperature sensor		Field wiring from Item 42-143					
42B-143	1	Remote LCD control screen		Cable from Item 42-143					
43-143	1	Exhaust ventilator COLLAR: 2,260 CFM EXH thru a 21" x 10" collar @ 0.740" SP COLLARS: 1,853 total CFM MUA thru (3) 24" x 12" collars @ 0.171" SP		Power for lights from Item 42-143					
44-143	1	Fire suppression system		J-Box for conn to building alarm system & equipment shutdown					

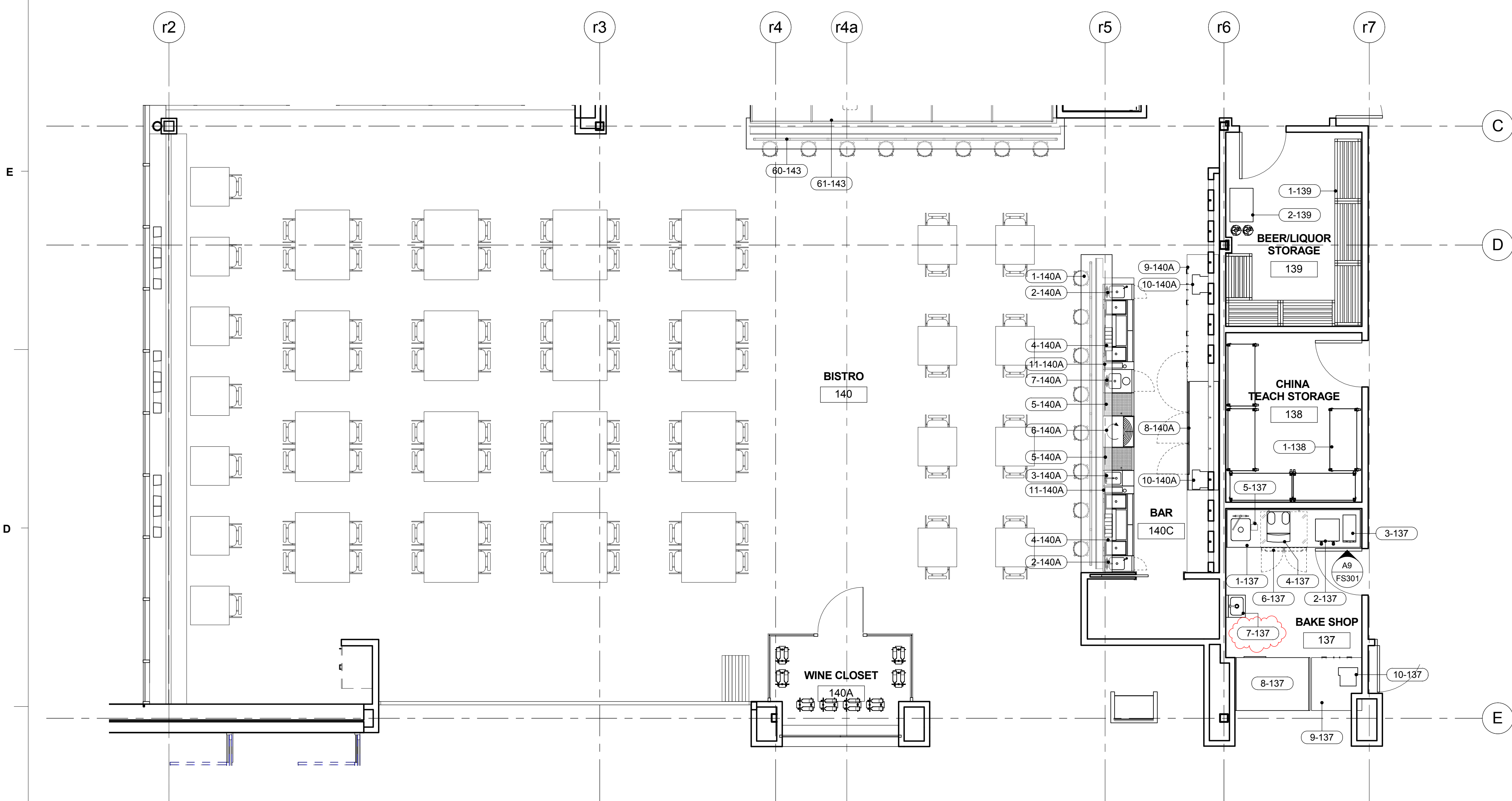
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Abbreviations used:

A	Amperes	EXH	Exhaust	IW	Indirect waste
AFF	Above finished floor	FD	Floor drain	KEC	Kitchen Equip. Contractor
BFF	Below finished floor	FDD	Funnel floor drain	KW	Kilowatt
BTC	Branch to connection	FWH	Fahrenheit hot water	MBTU	BTU per hour/1000
C&P	Cord & plug provided	FS	Floor sink	MUA	Make-up air
CFM	Cubic feet per minute	G	Gas	PC	Plumbing Contractor
CR	Condensate return	GC	General Contractor	QD	Quick disconnect
CW	Cold water	GI	Grease interceptor	SP	Static pressure (WG)
DEA	Drop from above	HP	Horsepower	SR	Single receptacle
DR	Duplex receptacle	HW	Hot water	SS	Steam supply
EC	Electrical contractor	H&CW	Hot & cold water	W	Waste (direct connection)

Notes: Following apply to all Foodservice Equipment Drawings.
Connections, stub-outs and dimensions shown are to be used for estimating engineering requirements only. No architectural or engineering service is intended or assumed.
The Kitchen Equipment Contractor shall provide accurate 1/2"-1/4" or 1/4" = 1'-0" stub-outs plans showing exact sizes and locations of all service stubs through walls and/or floors. Services of fixtures shall shall conn. out of walls whenever possible allowing clearance for traps, valves, switches, and the like.
Traps, drainlines, grease interceptors, shut-off valves and connecting piping shall be provided and installed by the Plumbing Sub-Contractor.
Conduit, junction boxes, outlets, disconnects, and connecting wiring shall be provided and installed by the Electrical Sub-Contractor. Interwiring of refrigeration components and remote controls such as found on a garbage disposer shall be installed by the Electrical Sub-Contractor.
Blowers, ductwork and duct connections shall be provided and installed by the Heating and Ventilation Sub-Contractor. Controls for such systems shall be provided and installed by the specified sub-contractor.

Room 143 - Production Kitchen - FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"



Rooms 137 & 140A - Bake Shop & Bistro Bar - FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"

SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS				
Item	Qty	Description	Plumbing	Electrical
Room 137 - Bake Shop				
1-137	1	Beverage counter with sink	1/2" H&CW; 2" IW to FS	(2) 20 A circuit - 120/1 wall mounted GFI DR
2-137	1	Coffee brewer (by Owner's Vendor)	1/4" CW from Item 5-137	28.6 A - 120/208/1 (verify)
3-137	1	Tea brewer (by Owner's Vendor)	1/4" CW from Item 5-137	13 A - 208/1 (verify)
4-137	1	Espresso machine (by Owner's Vendor)	3/8" CW from Item 5-137 1" IW to FS	30 A - 208/1 - C&P (NEMA 6-50P) (verify)
5-137	1	Water filter	1/2" CW	
6-137	1	Undercounter refrigerator		6.3 A - 120/1 - C&P
7-137	1	Hand sink with hands-free faucet	1/2" H&CW; 1-1/2" W	1 A - 120/1 - C&P (electronic faucet)
8-137	1	Dual temp display case		10.8 A - 120/1 - C&P (requires GFCI at breaker)
9-137	1	Millwork POS station (by GC)		
10-137	1	POS terminal (by Owner)		120/1 - C&P; Data cable
1-138	5	Mobile storage shelving		
1-139	6	Three-tier dunnage racks		
2-139	1	Soda system (by Owner's Vendor)	1/2" CW; FD	20 A circuit - 120/1 - C&P
Room 140A - Bistro Bar				
1-140A	1	Millwork bar (by GC)		
2-140A	2	Underbar hand sink	1/2" H&CW; 1-1/2" IW to FS	
3-140A	1	Underbar blender station	1/2" H&CW; 1-1/2" IW to FS	20 A circuit - 120/1 mounted DR by KEC
4-140A	2	Underbar cocktail station	(3) 1-1/2" IW to FS	
5-140A	2	Underbar drainboard	1-1/2" IW to FS	
6-140A	1	Underbar glass washer	1/2" 140°FHW; 1-1/4" IW to FS	5.4 A - 120/1 - C&P
7-140A	1	Underbar sump sink	1/2" H&CW; 1-1/2" IW to FS	
8-140A	1	Back bar cooler		6.5 A - 120/1 - C&P
9-140A	1	Millwork back bar (by GC)		
10-140A	2	POS terminal (by Owner)		120/1 - C&P; Data cable
11-140A	2	Soda gun holder/chase		

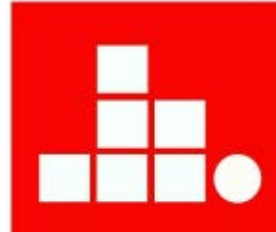
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Abbreviations used:			
A	Amperes	EXH	Exhaust
AF	Above finished floor	FD	Floor drain
BFF	Below finished floor	FFD	Funnel floor drain
BTC	Branch to connection	FW	Fahrenheit hot water
C&P	Cord & plug provided	FS	Floor sink
CFM	Cubic feet per minute	G	Gas
CR	Condensate return	GC	General Contractor
CW	Cold water	GI	Grease interceptor
DFA	Drop from above	HP	Horsepower
DR	Duplex receptacle	HW	Hot water
EC	Electrical contractor	H&CW	Hot & cold water
IW	Indirect waste	KEC	Kitchen Equip. Contractor
KW	Kilowatt	MBTU	BTU per hour/1000
MUA	Make-up air	PC	Plumbing Contractor
QD	Quick disconnect	SP	Static pressure (WG)
SR	Single receptacle	SS	Steam supply
W	Waste (direct connection)		

Notes: Following apply to all Foodservice Equipment Drawings.
Connections, stub-outs and dimensions shown are to be used for estimating engineering requirements only. No architectural or engineering service is intended or assumed.
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Conduit, junction boxes, outlets, disconnects, and connecting wiring shall be provided and installed by the Electrical Sub-Contractor. Interwiring of refrigeration components and remote controls shall be found on a garbage disposer shall be installed by the Electrical Sub-Contractor.
Blowers, ductwork and duct connections shall be provided and installed by the Heating and Ventilation Sub-Contractor. Controls for such systems shall be provided and installed by the specified sub-contractor.



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REVISIONS:

No.	Description	Date
1	Addendum #4	3/11/15

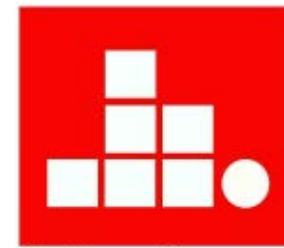
OSE PROJECT #: H59-6060-MJ
DATE: OCTOBER 28, 2014
DRAWN BY: RM
CHECKED BY: Checker

**ROOMS 137 &
140A - BAR &
BAKE SHOP
FOODSERVICE
EQUIPMENT PLAN**

FS105

SOLUTIONS THROUGH LISTENING
SERVICE BY DESIGN

CONSTRUCTION DOCUMENTS



REVISIONS:

No.	Description	Date
1	Addendum #4	3/11/15

OSE PROJECT #: H59-6060-MJ

DATE: OCTOBER 28, 2014

DRAWN BY: RM

CHECKED BY: JS

**ROOM 153 -
CENTRAL
STORAGE
FOODSERVICE
EQUIPMENT PLAN**

FS106

SOLUTIONS THROUGH LISTENING

SERVICE BY DESIGN

CONSTRUCTION DOCUMENTS

SCHEDULE OF FOODSERVICE EQUIPMENT & CONNECTIONS

Item	Qty	Description	Plumbing	Electrical
1-153	1	Hose reel assembly	1/2" H&CW; FD	
2-153	1	Mop sink & faucet (by PC)	1/2" H&CW; Drain in floor	
3-153	1	Mop rack/shelf		
4-153	1	Detergent storage cabinet		
5-153	1	FUTURE Food digester	1/2" H&CW; 3" IW to FS	15 A - 120/1
6-153	5	Recycle bins (by Owner)		
7-153	3	Shelf units		
8-153	-	spare number		
9-153	-	spare number		
10-153	10	Nesting pan racks		
11-153	3	Dunnage platforms		
12-153	10	Storage shelving		
13-153	1	Walk-in curing cooler		1.1 KW - 120/1 (lights, monitor/alarm, etc.)
		evaporator coil	1" IW to FD by KEC	1.8 A - 120/1
14-153	1	Walk-in meat & fish cooler		1.1 KW - 120/1 (lights, monitor/alarm, etc.)
		evaporator coil	1" IW to FD by KEC	2.7 A - 120/1
15-153	1	Walk-in vegetable & dairy cooler		1.1 KW - 120/1 (lights, monitor/alarm, etc.)
		evaporator coil	1" IW to FD by KEC	2.7 A - 120/1
16-153	1	Walk-in freezer		1.3 KW - 120/1 (lights, monitor/alarm, etc.);
				20 A circuit - 120/1 (drain line heat trace)
		evaporator coil	1" IW to FD by KEC	Power from Item 17-153
17-153	1	Remote refrigeration rack		108 A - 208/3
18-153	31	Mobile shelving		
19-153	2	Curing racks		
20-153	-	spare number		
21-153	1	Prep counter with sinks and pre-rinse faucet	1/2" H&CW; 2" IW to FS	
22-153	1	Hand sink with hands-free faucet	1/2" H&CW; 1-1/2" W	1 A - 120/1 - C&P (electronic faucet)
23-153	3	Mobile tables		
24-153	3	Drop cords with inline GFCI		20 A circuit - 120/1
25-153	3	Portion scales		0.9 A - 120/1 - C&P (from drop cord)
26-153	3	Mobile stands		
27-153	1	Desk (by GC)		
28-153	1	Receiving scale		120/1 - C&P
29-153	1	Vacuum sealer		20 A - 120/1 - C&P
29A-153	1	Mobile stand		
30-153	4	Utility carts		
31-153	26	Storage shelving		

Abbreviations used:

A	Amperes	EXH	Exhaust	IW	Indirect waste
AF	Above finished floor	FD	Floor drain	KEC	Kitchen Equip. Contractor
BFF	Below finished floor	FTD	Funnel floor drain	KW	Kilowatt
BTC	Branch to connection	FW	Fahrenheit hot water	MBTU	BTU per hour/1000
C&P	Cord & plug provided	FS	Floor sink	MUA	Make-up air
CFM	Cubic feet per minute	G	Gas	PC	Plumbing Contractor
CR	Condensate return	GC	General Contractor	QD	Quick disconnect
CW	Cold water	GI	Grease interceptor	SP	Static pressure (WG)
DFA	Drop from above	HP	Horsepower	SR	Single receptacle
DR	Duplex receptacle	HW	Hot water	SS	Steam supply
EC	Electrical contractor	H&CW	Hot & cold water	W	Waste (direct connection)

Notes:

Following apply to all Foodservice Equipment Drawings.
Connections, stub-outs and dimensions shown are to be used for estimating engineering requirements only. No architectural or engineering service is intended or assumed.

The Kitchen Equipment Contractor shall provide accurate 1/2"=1'-0" or 1/4" = 1'-0" stub-out plans showing exact sizes and locations of all service stubs through walls and/or floors. Services of fixtures shall come out of walls whenever possible allowing clearance for traps, valves, switches, and the like.

Traps, drainlines, grease interceptors, shut-off valves and connecting piping shall be provided and installed by the Plumbing Sub-Contractor.

Conduit, junction boxes, outlets, disconnects, and connecting wiring shall be provided and installed by the Electrical Sub-Contractor. Interwiring of refrigeration components and remote controls such as found on a garbage disposer shall be installed by the Electrical Sub-Contractor.

Blowers, ductwork and duct connections shall be provided and installed by the Heating and Ventilation Sub-Contractor. Controls for such systems shall be provided and installed by the specified sub-contractor.

Room 153 - Central Storage - FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"