

BEVERLY MIDDLE SCHOOL

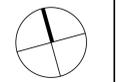
CABOT STREET
BEVERLY, MA 01915

KEYNOTE LEGEND:

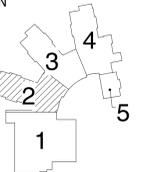
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NORTH ARROW



KEYPLAN



DRAWING NAME:

**1ST FLOOR KITCHEN
FOODSERVICE
EQUIPMENT PLAN**

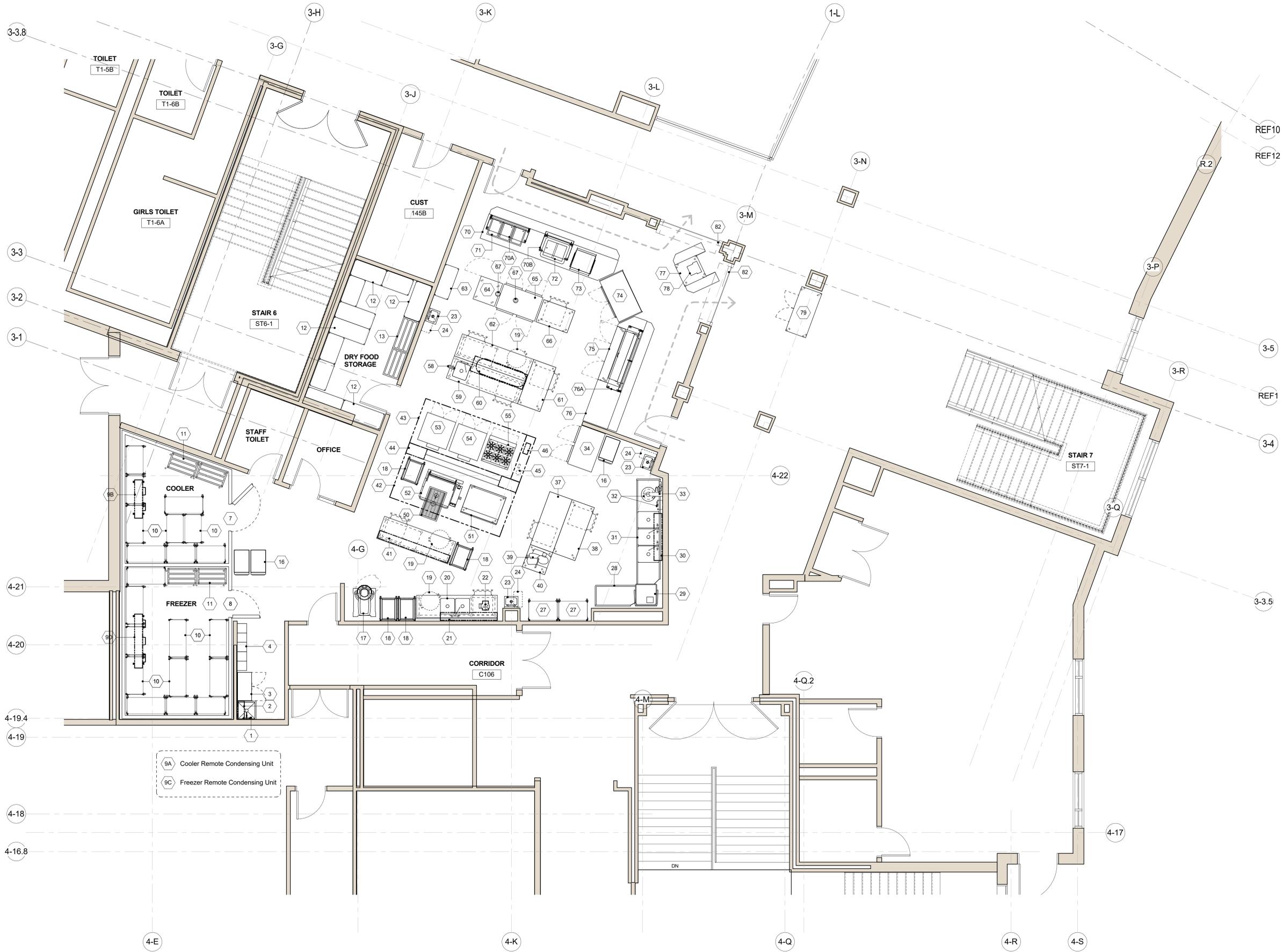
DRAWN BY: RM

REVIEWED BY: JS

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

JOB NO: 1403.00

DATE: 08/12/16 **FS1.1**



1ST FLOOR KITCHEN - FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"

KEYNOTE LEGEND:

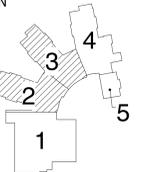
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NORTH ARROW



KEYPLAN



DRAWING NAME:

**1ST FLOOR SERVERY
FOODSERVICE
EQUIPMENT PLAN**

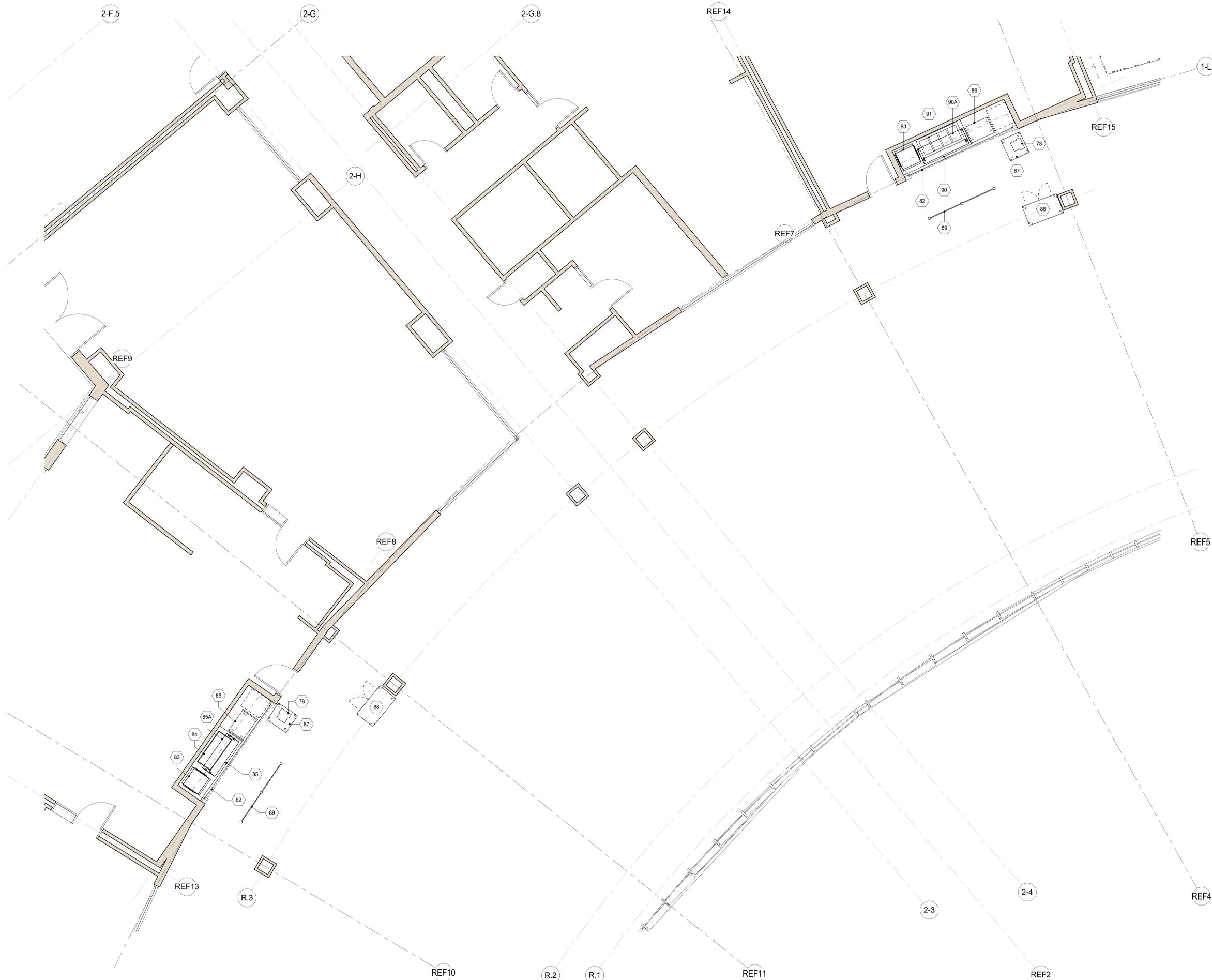
DRAWN BY: _____ RM

REVIEWED BY: _____ JS

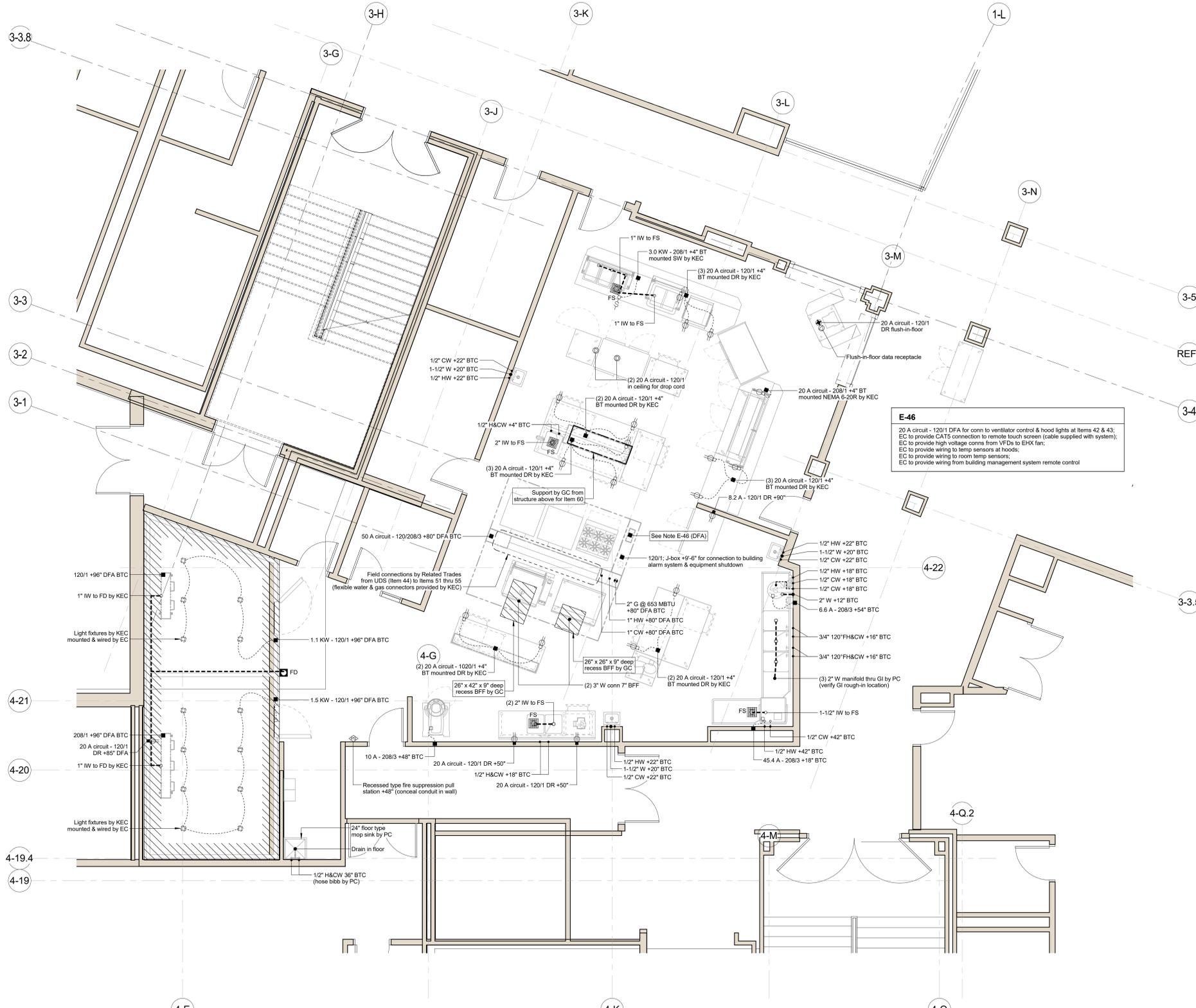
SCALE: 1/4" = 1'-0" DRAWING NUMBER:

JOB NO: 1403.00

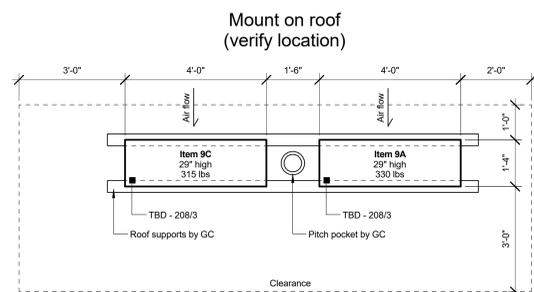
DATE: 08/12/16 **FS1.2**



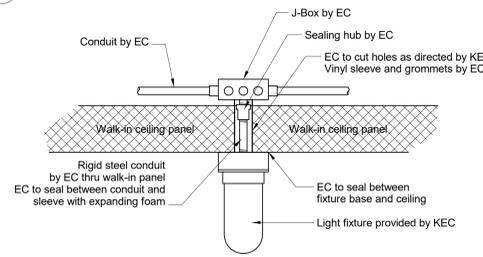
1ST FLOOR SERVERY - FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"



1ST FLOOR KITCHEN - FOODSERVICE EQUIPMENT ROUGH-IN PLAN
1/4" = 1'-0"

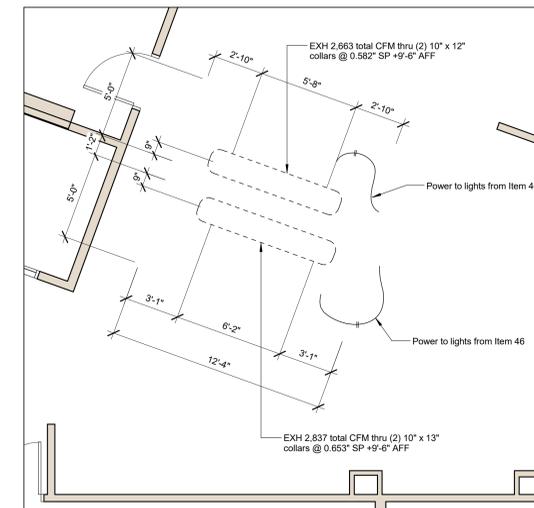


4 Detail - Remote Condensing Units
FS1.3 NTS

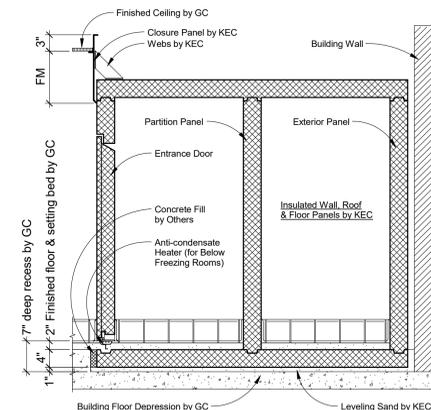


- Notes:**
- All light fixture to be furnished by KEC
 - Mounting light fixtures, all conduit and interwiring by EC
 - All conduit to be on exterior of walk-in by EC
 - All penetrations thru walk-in panels to be thoroughly sealed by EC

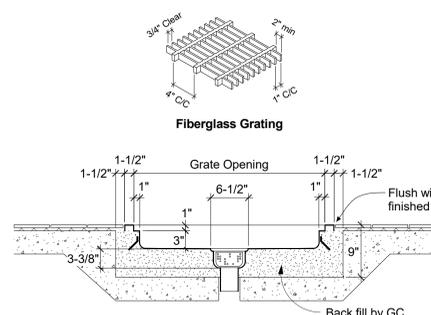
Typical Detail - Refrigerated Room Light Fixture
NTS



1 Detail - Exhaust Ventilator (Items 42 & 43)
FS1.3 1/4" = 1'-0"



2 Section - Walk-in Typical
FS1.3 NTS



3 Section - Floor Trough & Grate
FS1.3 NTS

Abbreviations used:

A	Ampers	EXH	Exhaust	IW	Indirect waste
AF	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)
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, sub-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 1/4"-1'-0" stub-outs 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.

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BEVERLY MIDDLE SCHOOL

CABOT STREET
BEVERLY, MA 01915

KEYNOTE LEGEND:

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NORTH ARROW

KEYPLAN

DRAWING NAME:
1ST FLOOR KITCHEN
FOODSERVICE
EQUIPMENT ROUGH-IN
PLAN

DRAWN BY: RM

SCALE: As indicated

REVIEWED BY: JS

JOB NO: 1403.00

DATE: 08/12/16

DRAWING NUMBER:
FS1.3

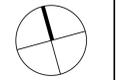
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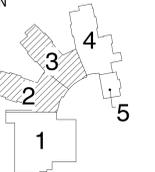
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KEYPLAN



DRAWING NAME:

1ST FLOOR SERVERY FOODSERVICE EQUIPMENT ROUGH-IN PLAN

DRAWN BY: RM

REVIEWED BY: JS

SCALE: 1/4" = 1'-0" DRAWING NUMBER:
JOB NO: 1403.00 FS1.4
DATE: 08/12/16



Abbreviations used:

A	Amps	EXH	Exhaust	IW	Indirect waste
AFB	Above finished floor	FD	Floor drain	KEC	Kitchen Equip. Contractor
BFB	Below finished floor	FFD	Funnel floor drain	KW	Kilowatt
BTC	Branch to connection	FHW	Fahrenheit hot water	MBTU	BTU per hour/1000
C&P	Cord & plug provided	FS	Floor sink	MUA	Make-up air
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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)

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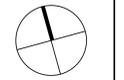
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1/4" = 1'-0"

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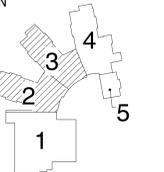
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KEYPLAN



DRAWING NAME:

**3RD FLOOR SERVERY
FOODSERVICE
EQUIPMENT PLAN**

DRAWN BY: RM

REVIEWED BY: JS

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

JOB NO: 1403.00 DATE: 08/12/16 **FS2.2**



3RD FLOOR SERVERY - FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"

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BEVERLY MIDDLE SCHOOL

CABOT STREET
BEVERLY, MA 01915

KEYNOTE LEGEND:

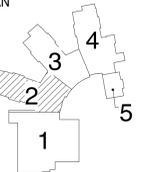
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NORTH ARROW



KEYPLAN



DRAWING NAME:

**3RD FLOOR KITCHEN
FOODSERVICE
EQUIPMENT ROUGH-IN
PLAN**

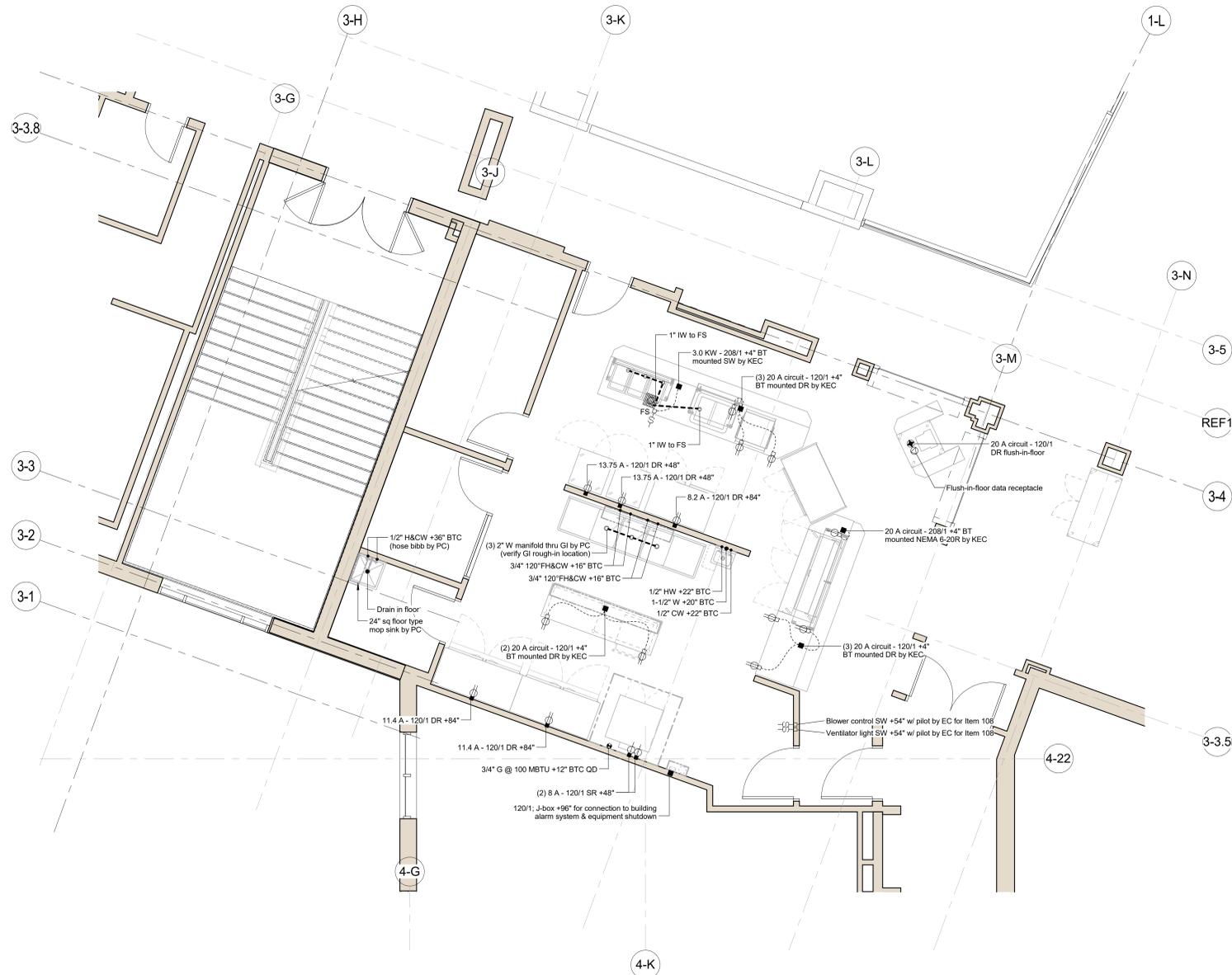
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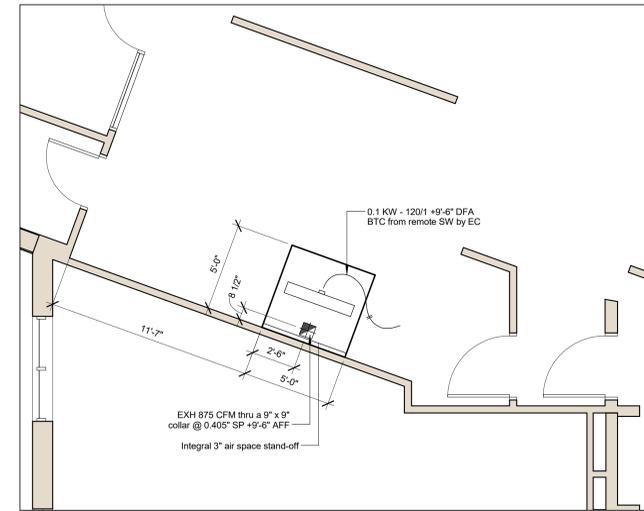
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JOB NO: 1403.00

DATE: 08/12/16 **FS2.3**



3RD FLOOR KITCHEN - FOODSERVICE EQUIPMENT ROUGH-IN PLAN
1/4" = 1'-0"



1 Detail - Exhaust Ventilator (Item 108)
1/4" = 1'-0"

**BEVERLY
MIDDLE
SCHOOL**

CABOT STREET
BEVERLY, MA 01915

KEYNOTE LEGEND:

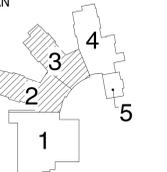
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DOCUMENTS**

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CONSTRUCTION

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KEYPLAN



DRAWING NAME:

**3RD FLOOR SERVERY
FOODSERVICE
EQUIPMENT ROUGH-IN
PLAN**

DRAWN BY: RM

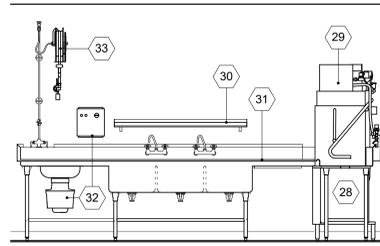
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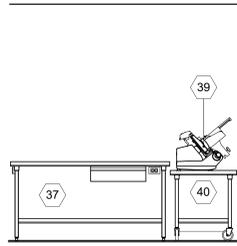
JOB NO: 1403.00 DATE: 08/12/16 **FS2.4**



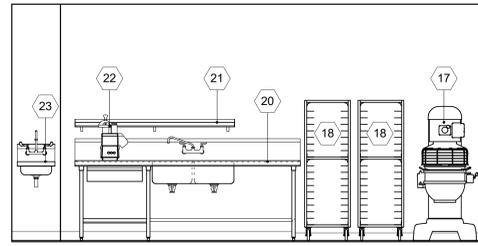
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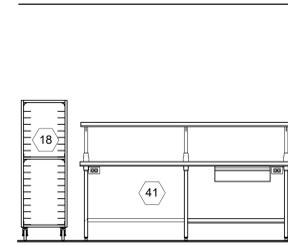
1 Elevation - Three-compartment Sink
FS3.0 3/8" = 1'-0"



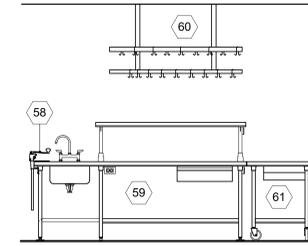
2 Elevation - Work Table & Slicer Stand
FS3.0 3/8" = 1'-0"



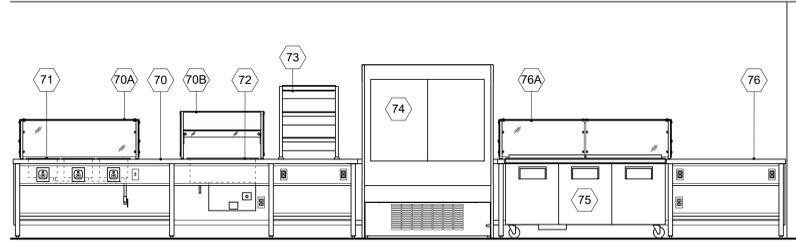
3 Elevation - Prep Counter
FS3.0 3/8" = 1'-0"



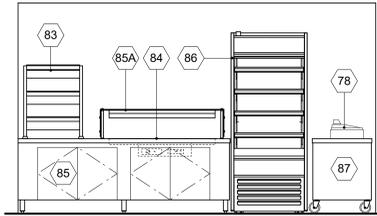
4 Elevation - Cook's Work Table
FS3.0 3/8" = 1'-0"



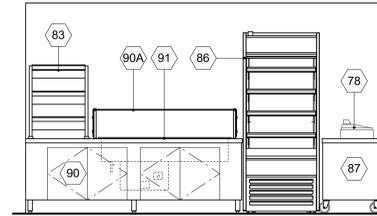
5 Elevation - Cook's Table with Sink
FS3.0 3/8" = 1'-0"



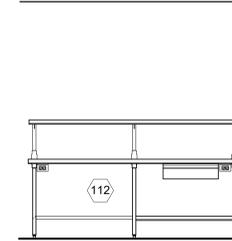
6 Elevation - Serving Counters
FS3.0 3/8" = 1'-0"



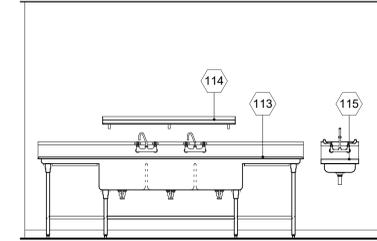
7 Elevation - Servery Counter (Pizza)
FS3.0 3/8" = 1'-0"



8 Elevation - Servery Counter (Salad)
FS3.0 3/8" = 1'-0"



9 Elevation - Prep Table
FS3.0 3/8" = 1'-0"



10 Elevation - Three-compartment Sink 2
FS3.0 3/8" = 1'-0"



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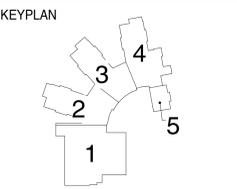
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BEVERLY, MA 01915

KEYNOTE LEGEND:

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DRAWING NAME:

FOODSERVICE EQUIPMENT DETAILS

DRAWN BY: Author

REVIEWED BY: Checker

SCALE: 3/8" = 1'-0" DRAWING NUMBER:
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DATE: 08/12/16

FS3.0

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