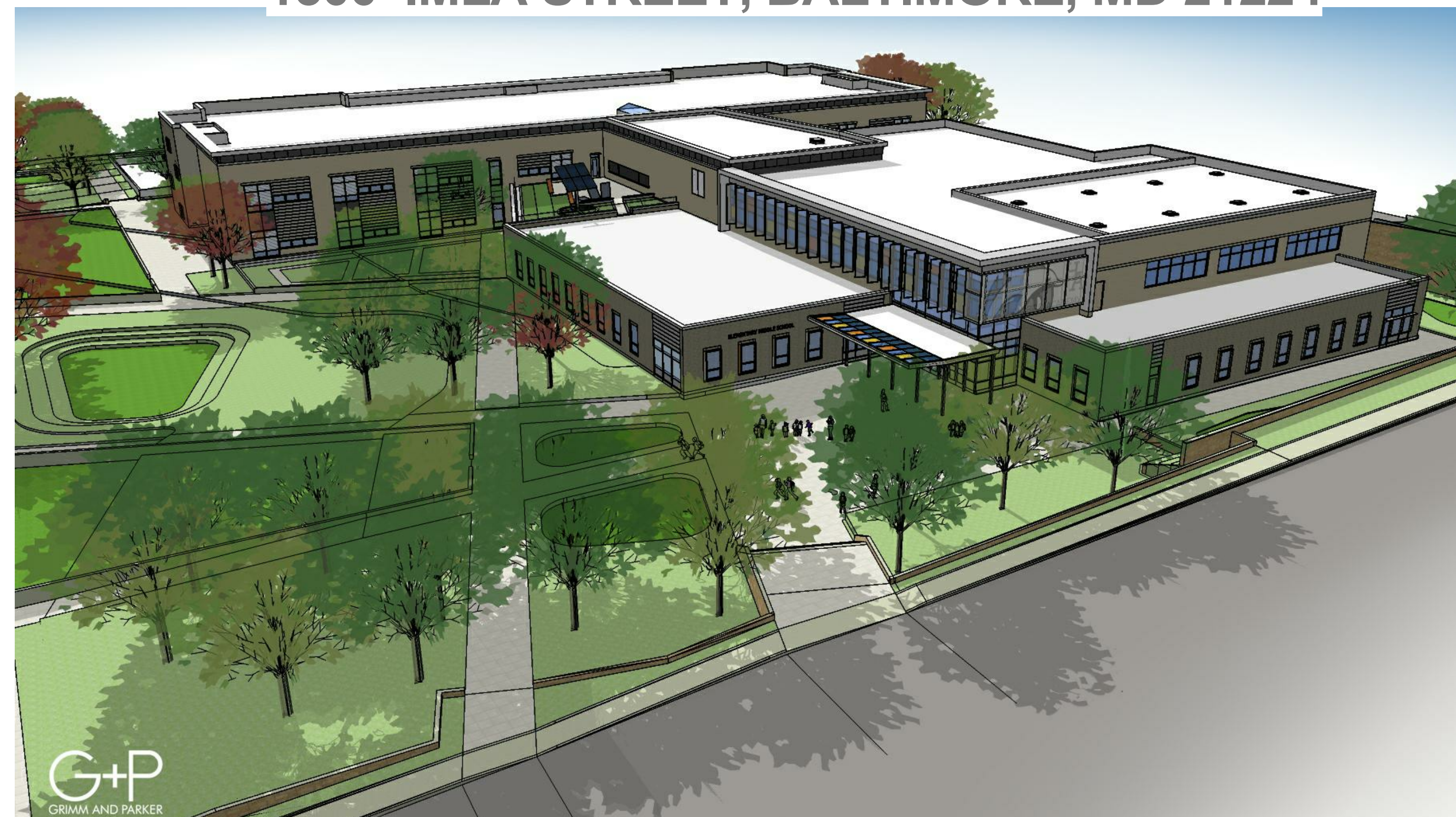




# HOLABIRD ACADEMY ELEMENTARY / MIDDLE SCHOOL CITY OF BALTIMORE, MD

1500 IMLA STREET, BALTIMORE, MD 21224



## BID SET 03/13/2017

Food Service

BALTIMORE CITY PUBLIC SCHOOLS

PSC 30.240.15/17

BALTIMORE CITY SCHOOLS  
200 E NORTH AVENUE  
BALTIMORE, MD 21202

### DESIGN TEAM

**ARCHITECT:**  
GRIMM + PARKER ARCHITECTS, INC.  
11720 BELTSVILLE DRIVE, SUITE 600  
CALVERTON, MD 20705  
(301) 595-1000

**STRUCTURAL ENGINEER:**  
COLUMBIA ENGINEERING INC.  
6210 OLD DOBBIN LANE, SUITE 150  
COLUMBIA, MD 21045  
(410) 992-9970

**ACOUSTICAL ENGINEER:**  
CONVERGENT TECHNOLOGIES DESIGN GROUP  
6501 YORK ROAD  
BALTIMORE, MD 21212  
(410) 532-2395

**LANDSCAPE ARCHITECT:**  
SP ARCHITECTS, INC.  
3613 MILFORD MILL ROAD  
WINDSOR MILL, MD 21244  
(410) 565-0432

**MECHANICAL LIGHTING/ENERGY MODELING:**  
CMTA  
10411 MEETING STREET  
PROSPECT, KY 40059  
(502) 326-3085

**TECHNOLOGY (AV/IT):**  
EDUCATIONAL SYSTEMS PLANNING  
49 OLD SOLOMONS ISLAND ROAD, SUITE 301  
ANNAPOLIS, MD 21401  
(410) 573-9148

**CIVIL ENGINEER/ LANDSCAPE:**  
MK CONSULTING ENGINEERS, LLC  
301 CENTRAL AVENUE  
GLYNDON, MD 21071  
(301) 641-6074

**ELECTRICAL/ FIRE PROTECTION/ PLUMBING:**  
SETTY + ASSOCIATES INTERNATIONAL, PLLC  
3040 WILLIAMS DRIVE, SUITE 600  
FAIRFAX, VA 22031  
(703) 691-2115

**FOODSERVICE CONSULTANT:**  
HOPKINS FOODSERVICE SPECIALISTS  
7906 MACARTHUR BLVD  
CABIN JOHN, MD 20818  
(301) 320-9200

BUILDING AREA	
MECH BASEMENT	1015 SF
FIRST FLOOR	61994 SF
SECOND FLOOR	31323 SF
Grand total	94332 SF

**TS-1H**  
03/13/2017  
BID SET

### ABBREVIATIONS

Above finished floor	ACST	Acoustic	ADD	Address	AL	Aluminum	APPROX	Approximate	ARCH	Architecture, architectural	ASB	Asbestos	ASPH	Asphalt	ASST	Assistant	ASSN	Association	AUTO	Automatic	Average	AVG	Base plate	BSMT	Basement	SM	Beam	BRG	Bearing	BR	Bedroom	BM	Benchmark	BD	Board	BLR	Boiler	BOT	Bottom	BRK	Brick	BL	Building line	BLDG	Building	BUR	Built-up-roof	CAB	Cabinet	CPT	Capel	CAT	Catalog	CH	Chimney	CLG	Ceiling	CTR	Center	CT	Ceramic Tile	CSR	Ceramic	CS	Chalkboard	CLR	Clear	CLG	Close	CTD	Coated	CR	Cold rolled	COL	Column	CO	Company	COMP	Composition	CMU	Concrete Masonry Unit	CONC	Concrete	CJ	Construction joint	CONSTR	Construction	CONTR	"Continue, Continuous"	CSK	Countersink	CUB	Cube	CRV	Curve(s)	DP	Dampproofing	DEG	Degree	DEPT	Department(s)	DET	Detail	DIAG	Diagonal	DM	Diameter	DM	Dimension	DW	Dishwasher	DSP	Dispenser	DR	Door	DBL	Double	DH	Double-hung	DN	Down	DS	Downspout	DR	Drain	DWG	Drawing	EACH	Each	E	East	ENC	Electric Water Cooler	ELEC	"Electric, electrical"	ELEV	Elevation	ELEV	Elevator	ENGR	Engineer	ENTR	Entrance	EQ	Equal	EQUIP	Equipment	ERASE	Erase	EXIST	Existing	EXP JT	Expansion joint	EXP	Exposed	EXT	Exterior	FAB	Fabricate	FAC	Face of Stud	FCU	Fan Coil Unit	FRP	Fiberglass-reinforced plastics	FRESH	Fresh	FF	Finished Floor	FE	Fire Extinguisher	FEC	Fire Extinguisher & Cabinet	FRT	Fire Retardant Treated	FRF	Fireproof	FXTR	Fixture	FLG	Flange	FL	Flashing	FL	Floor	FD	Floor drain	FLG	Flooring	FLUOR	Fluorescent	FTG	Foundation	FURN	Furnish(ed), furniture	FURN	Furring	GA	Gage (gauge)	GALV	Galvanized	GALV	Galvanized Iron	GWT	Grab Bar	GR	Grate	GVL	Gravel	GWB	Gypsum Wallboard	GVF	Gypsum	HC	Handicapped	HDW	Hardware	HVAC	Heating, ventilating and air conditioning	HST	Height	HPT	High Point	HP	High Performance	HPC	High-Performance Coating	HM	Hollow Metal	HORIZ	Horizontal	INC	Included, inclusive	INC	Incorporated	INFO	Information	ID	Inside diameter	INSTL	Installed, installation	INT	Insulation	INTR	Interior	JAN	Janitor	JT	Joint	J, JST	Joint	JB	Junction box	KL	Knock down	LAB	Laboratory	LAV	Lavatory	LH	Left Hand	L	Left	LG	Level	LVL	Light	LT	Level	MACH	Machine	MAINT	Maintenance	MGR	Manager	MNL	Manual	MFG	Manufacturing	MB	Markercard	MO	Masonry opening	MSNRY	Masonry	MBR	Master bedroom	MATL	Material	MAX	Maximum	MECH	Mechanical	MEMB	Membrane	MEM	Men	MET, MTL	Metal	MEZZ	Mezzanine	MIN	Minimum	MIR	Mirror	MISC	Miscellaneous	MTD	Mounted	MTG	Mounting	NEC	Necessary	NRC	Noise-reduction coefficient	NOM	Nominal	NC, NONCOM	Non Combustible	NS	North	NC	Not in Contract	NTS	Not to scale	NA	Not available	N	Number	OFF	Office	OC	On center	OPNG	Opening	OPP	Opposite	OD	Outside diameter	OVHD	Overhead	PTD	Painted	PR	Panel	PTN	Partition	PCT	Percent	PERF	Perforate(d)	PERM	US Gypsum Company	PERP	Perpendicular	PC	Piece	PLAM	Plastic Laminate	PLAS LAM	Plastic Laminate	PL	Plate	PLMB	Plumbing	PLYWD	Plywood	PT	Paint	PVC	Polyvinyl chloride	PROCT	Precast	PREFAB	Prefabricated	PRELIM	Preliminary	PREP	Preparation, prepare	PRGM	Program	PS	Projection Screen	PROJ	Project	PROF	Properly	PA	Public Address	QC	Quality control	QUAL	Quantity	QTY	Quantity	RAD	Radius	RL	Rain Leader	RCVD	Received	RCPT	Receptacle	RSC	Receptionist	REF	Refer, reference	REFR	Refrigerate, refrigerator	REIN	Reinforce	RC	Reinforced concrete	RVI	Remove	RPR	Repair	REQD	Required	REV	Revised, revision	RH	Right hand	RD	Road	RFD	Roof Drain	RF	Roof	RFG	Roofing	RM	Room	RTF	Rubber tile floor	RBR	Rubber	SCHED	Schedule	SCHEM	Schematic	SECT	Section	SVCE	Service	SH	"Sheet, sheeting"	SDG	Siding	SL	Slope	STC	Sound-transmission class	S	South	SPKR	Speaker	SPEC	Specification	SPR	Sprinkler	SQ	Square	SS	Stainless steel	STD	Standard	SP	Standpipe	STL	Steel	STOR	Storage	SGFT	Structural Glazed Facing Tile	STRUCT	Structural, structure	SUBST	Substitute	SURF	Surface	SUSP	Suspended	SW	Switch	SYM	Symmetrical	SYS	System	TB	Tackboard	TS	Tackstrip	TEL	Telephone	TV	Television	TEMP	Temporary	TER	Terrazzo	THK	Thick	THRU	Through	T	Toilet	TAG	Tange and groove	T&B	Top and bottom	TC	Top chord	TMP	Top of Masonry Parapet	TOP	Top of Bearing	T.O.S.	Top of Steel	TOPG	Topping	TO1	Total	XTMR	Transformer	TR	Transom	TRANS	Transparent	TRD	Threshold	THRESH	Threshold	TYP	Typical	UG	Underground	UL	Underwriters Laboratories	UNF	Unfinished	UV	Unit Ventilator	UCN	Unless Otherwise Noted	UR	Urinal	USC	USC	VERT	Vertical	VEST, V	Vestibule	VPS	Vinyl Reducing Strip	VCT	Vinyl Composite Tile	VAT	Vinyl asbestos tile	WARD	Wardrobe	WC	Water closet	WP	Waterproof	WT	Weight	WLD	Welded	WMM	Wicker Wire Mesh	W	With	WO	Without	W	Women	WO	Wood	WO	Wood	WI	Wrought iron
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### SYMBOLS OF MATERIALS

EARTH	STEEL - LARGE SCALE
GRAVEL	ALL METALS - SMALL SCALE
CONCRETE	CAST STONE
CONCRETE MASONRY UNITS	GLASS - LARGE SCALE
SOLID CONCRETE MASONRY UNITS	BATT INSULATION
BRICK	RIGID INSULATION
WOOD-FINISHED	CERAMIC TILE
WOOD ROUGH	CARPET
PLYWOOD	
GYPSUM BOARD	
ACOUSTIC TILE	

### DRAWING KEY

0	GRID LINES
1	DETAIL NUMBER
2	SECTIONS
3	SHEET NUMBER
4	DETAIL NUMBER
5	DETAILS IN PLAN/SECTION
6	SHEET NUMBER
7	INTERIOR ELEVATION
8	WALL TYPE
ROOM NAME	ROOM NUMBER
DOOR NO. ON PLAN	H.M. FRAME NO. ON PLAN
REVISION: TYPE =	AS, I.P.R., C.C., ADD.
CASEWORK	(FURNISHING PLANS ONLY)
ALUM. FRAME/WINDOW	TYPE

11720 Beltsville Drive  
Suite 600  
Calverton, MD 20705  
Tel: 301.595-1000  
www.grimmandparker.com



GP# 21553

TITLE SHEET  
HOLABIRD ACADEMY PK-8  
CITY OF BALTIMORE, MARYLAND

DATE	DESCRIPTION



LIST OF DRAWINGS

0
TS-1H TITLE SHEET
TS-2H LIST OF DRAWINGS
CIVIL
C-1.00H EXISTING CONDITIONS/DEMOLITION PLAN
C-2.00H PROPOSED SITE PLAN
C-3.00H SITE DETAILS
C-3.01H SITE DETAILS
C-4.00H PAVING, STRIPING & SIGNAGE PLAN
C-5.01H UTILITY PLAN
C-5.02H UTILITY PROFILES
C-5.03H UTILITY PROFILES
C-5.04H UTILITY PROFILES
C-5.05H UTILITY PROFILES
C-6.00H EROSION AND SEDIMENT CONTROL PLAN - PHASE 1
C-6.01H EROSION AND SEDIMENT CONTROL PLAN - PHASE 2
C-6.02H EROSION & SEDIMENT CONTROL DETAILS
C-6.03H EROSION & SEDIMENT CONTROL NOTES
C-6.04H EROSION & SEDIMENT CONTROL STABILIZATION NOTES
C-6.05H EROSION & SEDIMENT CONTROL STABILIZATION NOTES
C-6.06H EROSION AND SEDIMENT CONTROL DRAINAGE AREA MAPS - PHASE 1
C-6.07H EROSION AND SEDIMENT CONTROL DRAINAGE AREA MAPS - PHASE 2
C-7.00H NATURAL RESOURCES MAP
C-7.01H IMPERVIOUS AREA MAP
C-7.02H QUANTITY MANAGEMENT DRAINAGE AREA MAPS
C-7.03H STORMWATER MANAGEMENT PLAN
C-7.04H STORMWATER MANAGEMENT FACILITY 1
C-7.05H STORMWATER MANAGEMENT FACILITY 2
C-7.06H STORMWATER MANAGEMENT FACILITY 3
C-7.07H STORMWATER MANAGEMENT FACILITY 4
C-7.08H STORMWATER MANAGEMENT DETAILS
C-7.09H STORMWATER MANAGEMENT NOTES
C-8.00H PHASE 1 SITE PLAN
C-8.01H PHASE 2 SITE PLAN
C-9.00H TITLE SHEET
C-9.01H CARDIFF AVENUE ROAD PLAN
C-9.02H DANVILLE AVENUE ROAD PLAN
C-9.03H STREET LIGHT PLAN
C-9.04H WATER METER PLAN
LANDSCAPE
F-1.00H FOREST CONSERVATION PLAN
L-0.01H ABBREVIATIONS, GENERAL NOTES, SYMBOLS, MATERIALS, AND VICINITY PLAN
L-1.01H LANDSCAPE PLAN
L-1.02H PLANTING PLAN
L-2.00H ENLARGED LANDSCAPE PLANS
L-2.01H ENLARGED PLANTING PLANS
L-2.02H ENLARGED GATE PLANS
L-2.03H ENLARGED STAIR PLANS, AND STAIR DETAILS
L-2.04H ENLARGED STAIR PLANS, AND STAIR DETAILS
L-2.05H STAIR DETAILS
L-3.00H RETAINING WALL ELEVATIONS
L-3.01H RETAINING WALL ELEVATIONS AND ENCLOSURE TYPES
L-3.02H GATE ELEVATIONS
L-3.03H ENCLOSURE SECTIONS
L-4.00H DETAILS
L-4.01H PLANTING DETAILS
ARCHITECTURAL
A-0.1H PHASING PLAN
A-0.2H CODE STUDY - GROUND AND FIRST FLOOR
A-0.3H CODE STUDY - SECOND FLOOR
A-0.4H SELECTIVE DEMOLITION PLAN
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A-1.8 ROOF PLAN - PHOTOVOLTAIC ARRAY
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A-3.7 FRAME ELEVATIONS - HM, STOREFRONT AND LOUVERS
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A-4.2 BUILDING SECTIONS
A-4.2a BUILDING SECTIONS
A-4.3 WALL SECTIONS
A-4.4 WALL SECTIONS - GYM & COMMUNITY AREA
A-4.5 WALL SECTIONS - ENTRY VESTIBULE
A-4.6 WALL SECTIONS -CORRIDOR AND VESTIBULE
A-4.7 WALL SECTIONS - MEDIA AND CENTRAL MECH. ROOM
A-4.8 WALL SECTIONS - CLASSROOM WING
A-4.9 WALL SECTIONS - CLASSROOM WING
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A-5.4 STAIR DETAILS AND ELEVATOR PLANS AND SECTION
A-5.5 ENLARGED TOILET PLANS
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A-5.10 TYPICAL DETAILS
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A-6.2 INTERIOR ELEVATIONS
A-6.3 INTERIOR ELEVATIONS
A-6.4 INTERIOR ELEVATIONS
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A-7.1 PARTIAL FIRST FLOOR REFLECTED CEILING PLAN - AREA A
A-7.2 PARTIAL FIRST FLOOR REFLECTED CEILING PLAN - AREA B

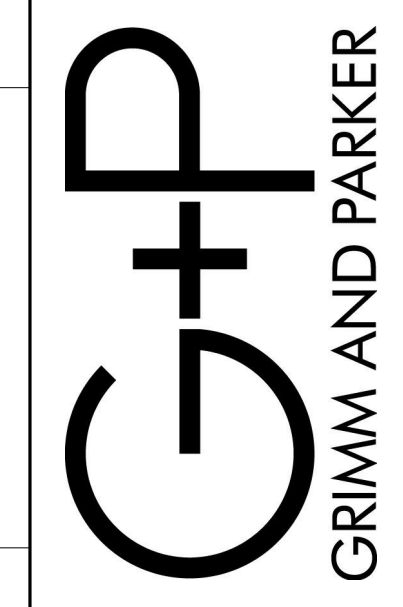
LIST OF DRAWINGS

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A-7.4 PARTIAL SECOND FLR REFLECTED CEILING PLAN - AREA A
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S-0.1H INSPECTION TABLES
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M-12.0 MEMA / EMERGENCY EQUIPMENT
MD-1.1 PARTIAL DEMOLITION PLANS
MECHANICAL SITE UTILITIES
UM-1.0 MECHANICAL UTILITIES
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P-5.4 PLUMBING NATURAL GAS RISER DIAGRAM
P-5.5H PLUMBING STORM RISER DIAGRAM
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GP# 21553

LIST OF DRAWINGS
HOLABIRD ACADEMY PK-8
CITY OF BALTIMORE, MARYLAND

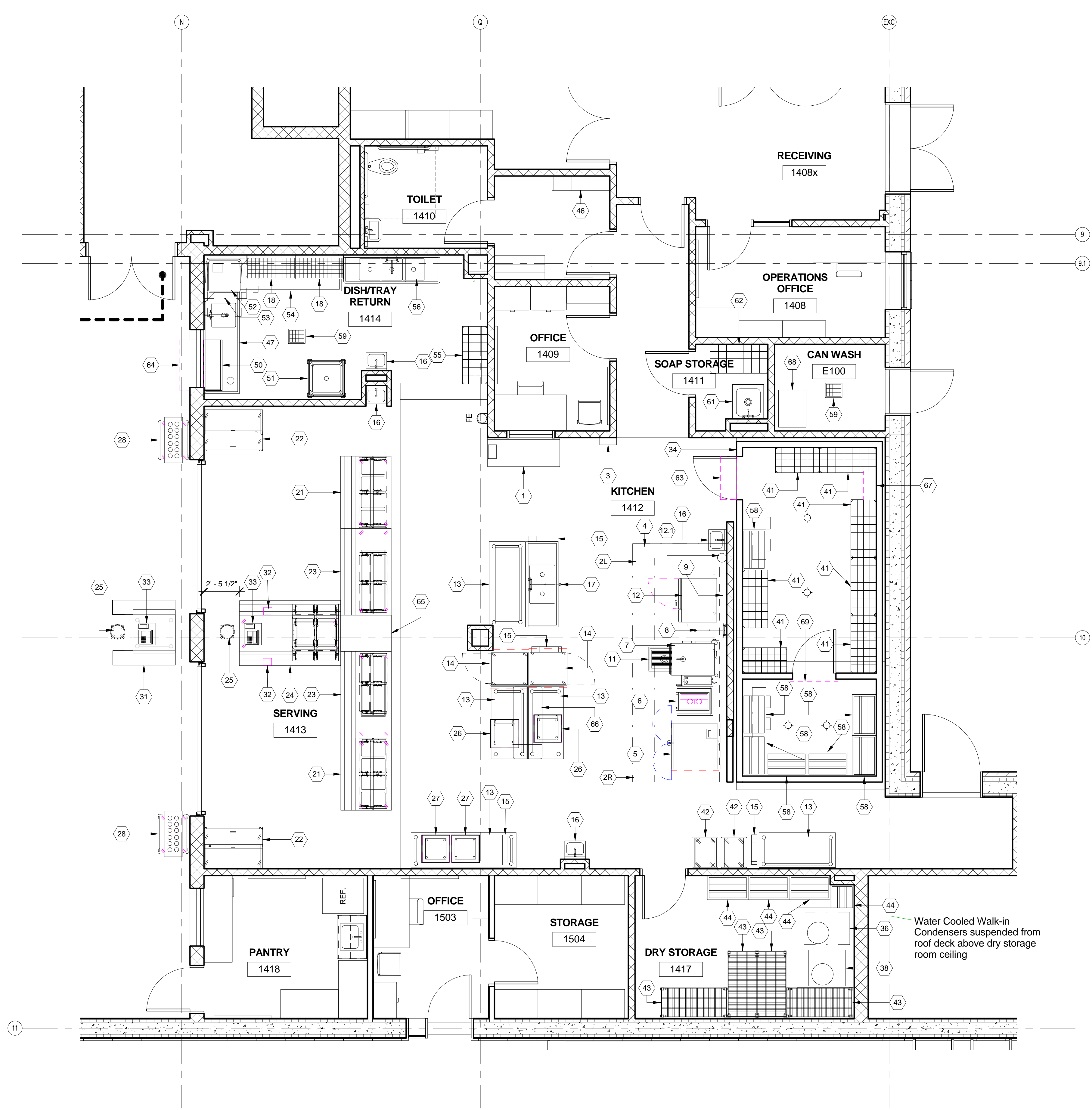
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TS-2H
03/13/2017
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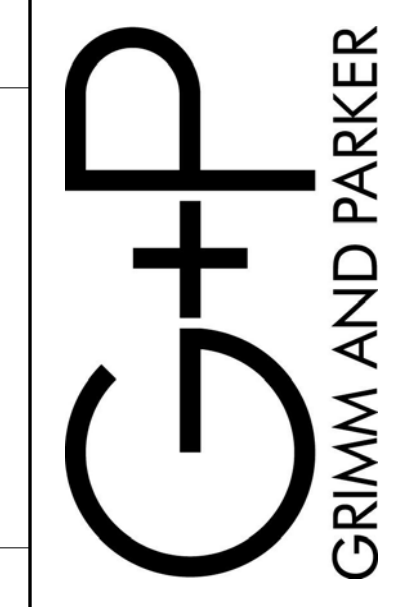
1 KITCHEN EQUIPMENT PLAN-HOLABIRD  
1/4" = 1'-0"

FOOD SERVICE EQUIPMENT SCHEDULE-HOLABIRD					
ITEM NO.	QTY.	DESCRIPTION	MANUFACTURER	MODEL	COMMENTS
1	1	Stainless Steel Top Work Tables with Can Opener	John Boos	ST4R5-SBK	
2L	1	Exhaust Hood	Halton	KVEWVUV	
2R	1	Exhaust Hood	Halton	KVEWVUV	
3	1	Fire Suppression System	Ansul	Piranha	
4	1	Exhaust Hood Control Panel	Halton		
5	1	Double Deck Convection Oven-Gas	Duke	613Q-G2V	
6	1	Induction Green Heat	Cleveland	SGL-30-T1	
7	1	Tilting Skillet	Legion	CSG41-7	Insulated
8	1	Pot Filler	T&S Brass and Bronze Works, Inc.	B-0598	
9	1	S/S Wall Panel with Gasket	Fabricator	Custom	
10	1	Drain Water Tempering	Hobart		
11	1	Anti-Splash Floor Trough	Eagle Group	ASFT-1830-SG	
12	1	Combination Oven	Convotherm	C4ED6.10EB	
12.1	1	Water Filtration System	Everpure	CB20-124E	
13	5	Mobile Work Table w/ Overshelves	Advance Tabco	KSS-305	w/ overshelves
14	2	Mobile Hot Food holding Cabinet	Metro	C599-SDS-U	Power VIA Electric Reel
15	4	Ceiling Hung Cord Reel	Murrell	HBL45123TL20	By Electrical Division
16	4	Hand Sink	Advance Tabco	7-PS-62	
17	1	Two (2) Compartment Sink	AERO Manufacturing	2F2-2116-18LR	
18	2	Wall Grid Shelving Unit	Metro	SWK36-1	
21	2	Mobile 4-Well Hot Food Table w/ Food Guard w/ Lights and Tray Slide	Delfield	DC-H4	J
22	2	Mobile Milk Chest	Piper	MILK-8	
23	2	Mobile Cold Pan w/ Food Guard w/ Lights and Tray Slide	Duke	DC-MC4	
24	1	Utility Counter w/ Frost Top and Double-Sided Display and Cashier Counter with Twin Tray Slide	Delfield	SCFT-50-NU	
25	2	Stool	Nexel	HB18	
26	2	Mobile Trash Can and Dolly	Rubbermaid	FG354000BLA	By Owner
27	2	Mobile Recycle Bin	Rubbermaid	FG354000BLA	By Owner
28	2	Tray and Flatware Cart	Vollrath	99305	
31	1	Mobile Cashier Station w/ Twin Tray Slides	Delfield		VIA Flor Outlets
32	2	Floor Power & Data Outlet			See Electrical Drawings
33	2	Cash Register & Card Scanner			By Owner, VIA Floor Outlet
34	1	Walk-in Cooler/Freezer			
35	1	Evaporator, 34F	MasterBlitt	E1HZ0130A	Water Cooled
36	1	Condenser, 34F	MasterBlitt	SHHZ015	
37	1	Evaporator, -10F	MasterBlitt	E1HZ0075B	Water Cooled
38	1	Condenser, -10F	MasterBlitt	SHZ020WC	
41	7	Mobile Walk-in Shelving	Metro	MQ2148Q	
42	2	Mobile Pan Rack	Advance Tabco	NR20	
43	4	Mobile Shelving Unit	Metro	2448NS	3-Double Tier
44	4	Dry Storage Dunnage Rack	John Boos	JB	
46	1	Locker	Global	Paramount	
47	1	Soiled Dishtable	AERO Manufacturing	3SD-L-84	
50	1	Glass Rack Overshelf	Advance Tabco	DTR-6R-13	
51	1	Mobile Soak Sink	John Boos	PB-SOSINK18-20H	
52	1	Door Type Dishwasher	Hobart	PW10ER-1	
53	1	Condensate Hood	John Boos	C2H-36-2	
54	1	Clean Dishtable	AERO Manufacturing	3CD-R-84	
55	1	Mobile Pot/Pan Rack	Metro	2448NS	
56	1	Pro-Bowl Sinks - 16 Gauge	John Boos	3PB184-2D18	To Grease Trap
58	7	Walk-In Dunnage Rack	John Boos	JB	
59	2	Area Floor Drain	IMC Teddy	FDSS-1212	
61	1	Mop Sink	IMC Teddy	DL-2	
62	1	Chemical Storage Shelving	Metro	2448NS	
63	1	Air Curtain	Berner	SLC07-1036A	
64	1	Tray Return Window	AERO Manufacturing	Custom	Integral to #47, Soiled Dishtable
65	1	Non-Mobile Filler Section	Delfield	Custom	Integral to #31, Mobile Cashier Station w/ Twin Tray Slides
66	1	Ceiling Pot Rack	AERO Manufacturing	CPS-60	
67	1	Air Treatment System	Franko	APS	
68	1	Mobile High Pressure Washer	Sage	061107R	
69	1	Strip Curtain	Berner	ESA040084	

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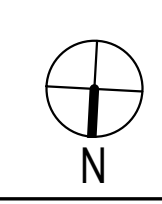


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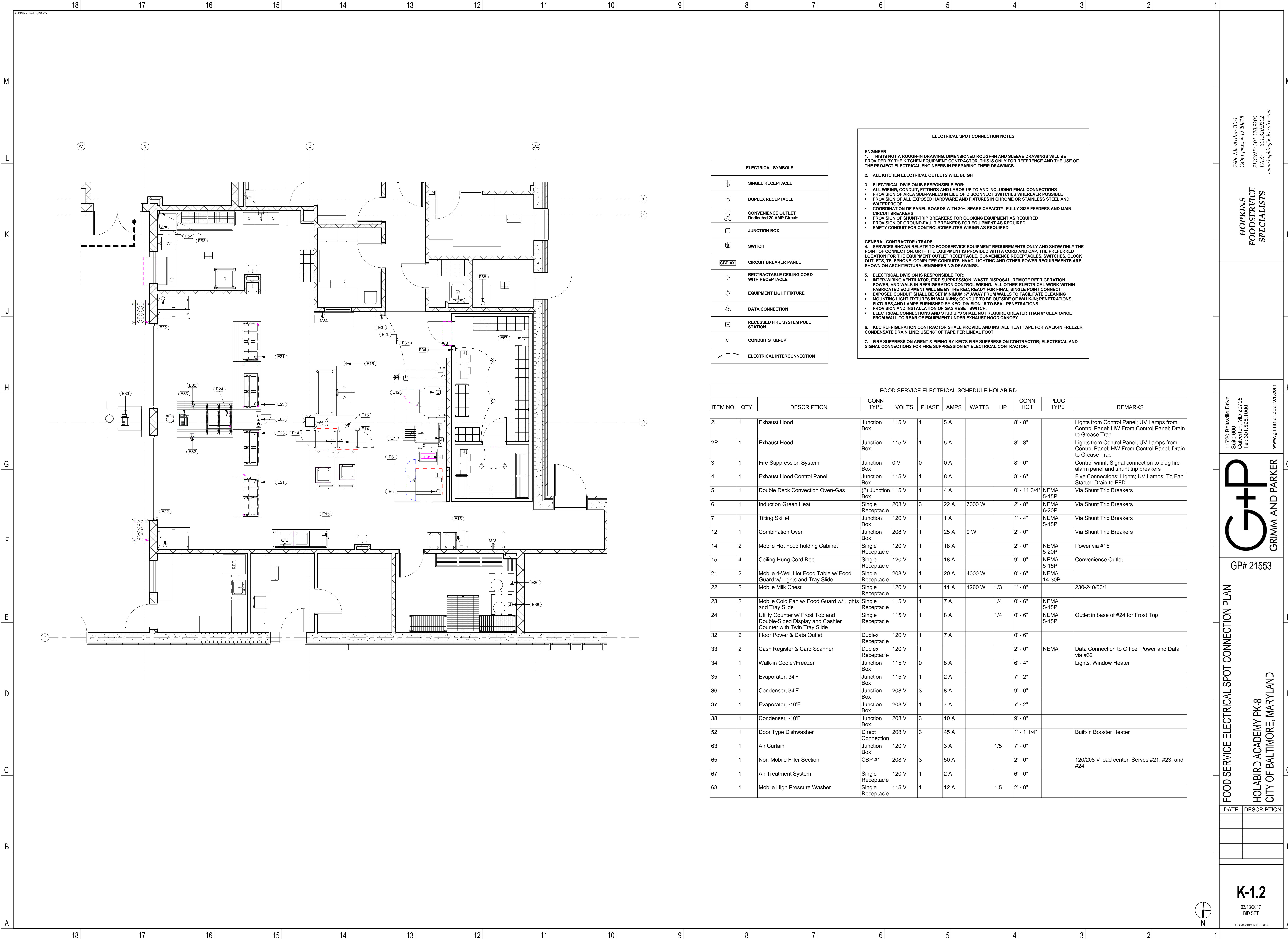
FOOD SERVICE EQUIPMENT PLAN  
HOLABIRD ACADEMY PK-8  
CITY OF BALTIMORE, MARYLAND

DATE	DESCRIPTION

**K-1.1**  
03/13/2017  
BID SET







ELECTRICAL SYMBOLS	
	SINGLE RECEPTACLE
	DUPLEX RECEPTACLE
	CONVENIENCE OUTLET Dedicated 20 AMP Circuit
	JUNCTION BOX
	SWITCH
	CIRCUIT BREAKER PANEL
	RETRACTABLE CEILING CORD WITH RECEPTACLE
	EQUIPMENT LIGHT FIXTURE
	DATA CONNECTION
	RECESSED FIRE SYSTEM PULL STATION
	CONDUIT STUB-UP
	ELECTRICAL INTERCONNECTION

**ELECTRICAL SPOT CONNECTION NOTES**

**ENGINEER**

- THIS IS NOT A ROUGH-IN DRAWING. DIMENSIONED ROUGH-IN AND SLEEVE DRAWINGS WILL BE PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR. THIS IS ONLY FOR REFERENCE AND THE USE OF THE PROJECT ELECTRICAL ENGINEERS IN PREPARING THEIR DRAWINGS.
- ALL KITCHEN ELECTRICAL OUTLETS WILL BE GFI.
- ELECTRICAL DIVISION IS RESPONSIBLE FOR:
  - ALL WIRING, CONDUIT, FITTINGS AND LABOR UP TO AND INCLUDING FINAL CONNECTIONS
  - PROVISION OF AREA SUB-PANELS IN LIEU OF DISCONNECT SWITCHES WHEREVER POSSIBLE
  - PROVISION OF ALL EXPOSED HARDWARE AND FIXTURES IN CHROME OR STAINLESS STEEL AND WATERPROOF
  - COORDINATION OF PANEL BOARDS WITH 20% SPARE CAPACITY; FULLY SIZE FEEDERS AND MAIN CIRCUIT BREAKERS
  - PROVISION OF SHUNT-TRIP BREAKERS FOR COOKING EQUIPMENT AS REQUIRED
  - PROVISION OF GROUND-FAULT BREAKERS FOR EQUIPMENT AS REQUIRED
  - EMPTY CONDUIT FOR CONTROL/COMPUTER WIRING AS REQUIRED
- GENERAL CONTRACTOR / TRADE
  - SERVICES SHOWN RELATE TO FOODSERVICE EQUIPMENT REQUIREMENTS ONLY AND SHOW ONLY THE POINT OF CONNECTION, OR IF THE EQUIPMENT IS PROVIDED WITH A CORD AND CAP, THE PREFERRED LOCATION FOR THE EQUIPMENT OUTLET RECEPTACLE, CONVENIENCE RECEPTACLE, SWITCHES, CLOCK OUTLETS, TELEPHONE, COMPUTER CONDUITS, HVAC, LIGHTING AND OTHER POWER REQUIREMENTS ARE SHOWN ON ARCHITECTURAL/ENGINEERING DRAWINGS.
  - ELECTRICAL DIVISION IS RESPONSIBLE FOR:
    - INTER-WIRING VENTILATOR, FIRE SUPPRESSION, WASTE DISPOSAL, REMOTE REFRIGERATION POWER, AND WALK-IN REFRIGERATION CONTROL WIRING. ALL OTHER ELECTRICAL WORK WITHIN FABRICATED EQUIPMENT WILL BE BY THE KEC, READY FOR FINAL, SINGLE POINT CONNECT
    - EXPOSED CONDUIT SHALL BE SET MINIMUM 1/2" AWAY FROM WALLS TO FACILITATE CLEANING
    - MOUNTING LIGHT FIXTURES IN WALK-INS; CONDUIT TO BE OUTSIDE OF WALK-IN; PENETRATIONS, FIXTURES, AND LAMPS FURNISHED BY KEC; DIVISION 15 TO SEAL PENETRATIONS
    - PROVISION AND INSTALLATION OF GAS RESET SWITCH
    - ELECTRICAL CONNECTIONS AND STUB UPS SHALL NOT REQUIRE GREATER THAN 6" CLEARANCE FROM WALL TO REAR OF EQUIPMENT UNDER EXHAUST HOOD CANOPY
- KEC REFRIGERATION CONTRACTOR SHALL PROVIDE AND INSTALL HEAT TAPE FOR WALK-IN FREEZER CONDENSATE DRAIN LINE; USE 18" OF TAPE PER LINEAL FOOT
- FIRE SUPPRESSION AGENT & PIPING BY KEC'S FIRE SUPPRESSION CONTRACTOR; ELECTRICAL AND SIGNAL CONNECTIONS FOR FIRE SUPPRESSION BY ELECTRICAL CONTRACTOR.

FOOD SERVICE ELECTRICAL SCHEDULE-HOLABIRD											
ITEM NO.	QTY.	DESCRIPTION	CONN TYPE	VOLTS	PHASE	AMPS	WATTS	HP	CONN HGT	PLUG TYPE	REMARKS
2L	1	Exhaust Hood	Junction Box	115 V	1	5 A			8' - 8"		Lights from Control Panel; UV Lamps from Control Panel; HW From Control Panel; Drain to Grease Trap
2R	1	Exhaust Hood	Junction Box	115 V	1	5 A			8' - 8"		Lights from Control Panel; UV Lamps from Control Panel; HW From Control Panel; Drain to Grease Trap
3	1	Fire Suppression System	Junction Box	0 V	0	0 A			8' - 0"		Control wiring; Signal connection to bldg fire alarm panel and shunt trip breakers
4	1	Exhaust Hood Control Panel	Junction Box	115 V	1	8 A			8' - 6"		Five Connections: Lights; UV Lamps; To Fan Starter; Drain to FFD
5	1	Double Deck Convection Oven-Gas	(2) Junction Box	115 V	1	4 A			0' - 11 3/4"	NEMA 5-15P	Via Shunt Trip Breakers
6	1	Induction Green Heat	Single Receptacle	208 V	3	22 A	7000 W		2' - 8"	NEMA 6-20P	Via Shunt Trip Breakers
7	1	Tilting Skillet	Junction Box	120 V	1	1 A			1' - 4"	NEMA 5-15P	Via Shunt Trip Breakers
12	1	Combination Oven	Junction Box	208 V	1	25 A	9 W		2' - 0"		Via Shunt Trip Breakers
14	2	Mobile Hot Food holding Cabinet	Single Receptacle	120 V	1	18 A			2' - 0"	NEMA 5-20P	Power via #15
15	4	Ceiling Hung Cord Reel	Single Receptacle	120 V	1	18 A			9' - 0"	NEMA 5-15P	Convenience Outlet
21	2	Mobile 4-Well Hot Food Table w/ Food Guard w/ Lights and Tray Slide	Single Receptacle	208 V	1	20 A	4000 W		0' - 6"	NEMA 14-30P	
22	2	Mobile Milk Chest	Single Receptacle	120 V	1	11 A	1260 W	1/3	1' - 0"		230-240/50/1
23	2	Mobile Cold Pan w/ Food Guard w/ Lights and Tray Slide	Single Receptacle	115 V	1	7 A		1/4	0' - 6"	NEMA 5-15P	
24	1	Utility Counter w/ Frost Top and Double-Sided Display and Cashier Counter with Twin Tray Slide	Single Receptacle	115 V	1	8 A		1/4	0' - 6"	NEMA 5-15P	Outlet in base of #24 for Frost Top
32	2	Floor Power & Data Outlet	Duplex Receptacle	120 V	1	7 A			0' - 6"		
33	2	Cash Register & Card Scanner	Duplex Receptacle	120 V	1				2' - 0"	NEMA	Data Connection to Office; Power and Data via #32
34	1	Walk-in Cooler/Freezer	Junction Box	115 V	0	8 A			6' - 4"		Lights, Window Heater
35	1	Evaporator, 34°F	Junction Box	115 V	1	2 A			7' - 2"		
36	1	Condenser, 34°F	Junction Box	208 V	3	8 A			9' - 0"		
37	1	Evaporator, -10°F	Junction Box	208 V	1	7 A			7' - 2"		
38	1	Condenser, -10°F	Junction Box	208 V	3	10 A			9' - 0"		
52	1	Door Type Dishwasher	Direct Connection	208 V	3	45 A			1' - 1 1/4"		Built-in Booster Heater
63	1	Air Curtain	Junction Box	120 V		3 A		1/5	7' - 0"		
65	1	Non-Mobile Filler Section	CBP #1	208 V	3	50 A			2' - 0"		120/208 V load center, Serves #21, #23, and #24
67	1	Air Treatment System	Single Receptacle	120 V	1	2 A			6' - 0"		
68	1	Mobile High Pressure Washer	Single Receptacle	115 V	1	12 A		1.5	2' - 0"		

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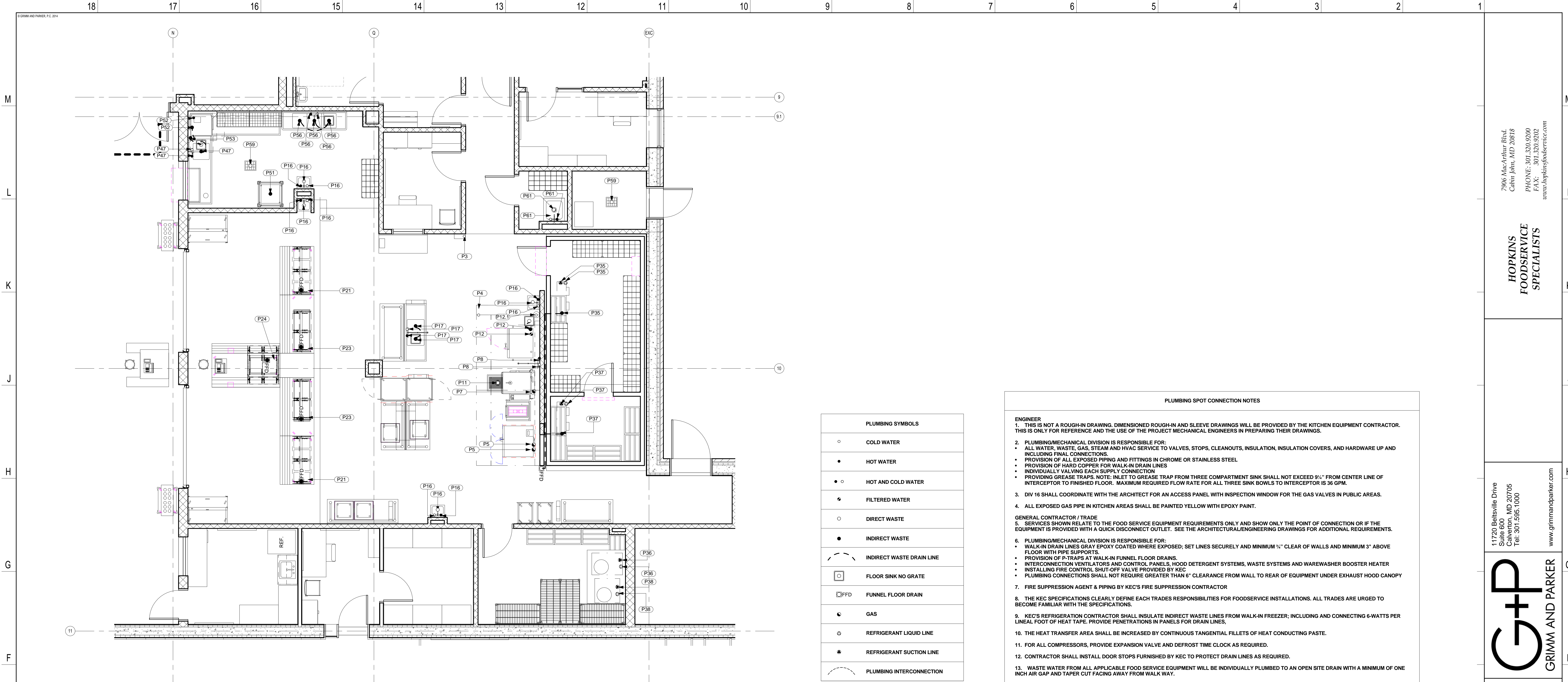
FOOD SERVICE ELECTRICAL SPOT CONNECTION PLAN

HOLABIRD ACADEMY PK-8  
CITY OF BALTIMORE, MARYLAND

DATE	DESCRIPTION

**K-1.2**  
03/13/2017  
BID SET





1 KITCHEN PLUMBING PLAN-HOLABIRD  
1/4" = 1'-0"

FOOD SERVICE PLUMBING SCHEDULE-HOLABIRD														
ITEM NO.	QTY.	DESCRIPTION	COLD WATER		HOT WATER		Filtered Water Supply Size	INDIRECT WASTE		GAS		REFRIGERANT		REMARKS
			SIZE	CONN HGT	SIZE	CONN HGT		SIZE	CONN HGT	SIZE	CONN HGT	SIZE	CONN HGT	
2L	1	Exhaust Hood			1"	8' - 8"			2"	80"				Hot Water from Item #3; Interconnect to each hood section; manifold drain from right section to left section; s/s vertical pipe drop to grease trap via floor sink; see HFS Detail 5.70
2R	1	Exhaust Hood			1"	8' - 8"			2"	80"				Hot Water from Item #3; Interconnect to each hood section; manifold drain from right section to left section; s/s vertical pipe drop to grease trap via floor sink; see HFS Detail 5.70
3	1	Fire Suppression System	1"	8' - 6"										24 hr. supply connection domestic or sprinkler; integral detergent tank
4	1	Exhaust Hood Control Panel	1"	8' - 6"										1" 120°F Hot water 14.4 gal/min @ 40 psi; 24 hr. supply connection domestic or sprinkler
5	1	Double Deck Convection Oven-Gas								40000.0 Btu/h	3/4"	1' - 4 7/8"		Two (2) Gas connections; Quick Disconnect to manifold to both ovens
7	1	Tilting Skillet	0"	0' - 0"	0"	0' - 0"			0"	0"	125000.0 Btu/h	3/4"	1' - 0 5/8"	Flexible Gas Connector
8	1	Pot Filler	1/2"	4' - 0"	1/2"	4' - 0"			4"	-2"				To Grease Trap
11	1	Anti-Splash Floor Trough							2"	0"				3/4" only with drain pan connection; waste to grease trap via floor sink is per cavity
12	1	Combination Oven					3/4"	2' - 10"						To #12, Combi Oven
12.1	1	Water Filtration System	3/4"	2' - 10"										

FOOD SERVICE PLUMBING SCHEDULE-HOLABIRD														
ITEM NO.	QTY.	DESCRIPTION	COLD WATER		HOT WATER		Filtered Water Supply Size	INDIRECT WASTE		GAS		REFRIGERANT		REMARKS
			SIZE	CONN HGT	SIZE	CONN HGT		SIZE	CONN HGT	SIZE	CONN HGT	RLL SIZE	RSL SIZE	
16	4	Hand Sink	1/2"		1/2"			1 1/2"	1' - 4"					
17	1	Two (2) Compartment Sink	1/2"	2' - 10 1/2"	1/2"	2' - 10 1/2"		1 1/2"	28"					
21	2	Mobile 4-Well Hot Food Table w/ Food Guard w/ Lights and Tray Slide			1/2"	2' - 0"		1/2"	26"					To Funnel Floor Drain
22	2	Mobile Milk Chest						1/2"	3"					
23	2	Mobile Cold Pan w/ Food Guard w/ Lights and Tray Slide						1"	26"					To Funnel Floor Drain
24	1	Utility Counter w/ Frost Top and Double-Sided Display and Cashier Counter with Twin Tray Slide						1/2"	26"					To Funnel Floor Drain
35	1	Evaporator, 34°F						3/4"	84"			0' - 0 1/2"	.875"	R-404 a To Funnel Floor Drain
36	1	Condenser, 34°F						0' - 0 1/2"	.875"			0' - 0 1/2"	.875"	R-404 a 90° Refrigerant Connection Height
37	1	Evaporator, -10°F						3/4"	84"			0' - 0 3/8"	.875"	R-404 a To Funnel Floor Drain
38	1	Condenser, -10°F						0' - 0 3/8"	7/8"			0' - 0 3/8"	7/8"	R-404 a 90° Refrigerant Connection Height
47	1	Soiled Dishtable	1/2"	2' - 0"	1/2"	2' - 0"		1 1/2"	38"					To Pre-Rinse Sink and to Floor Sink scupper drain;
51	1	Mobile Soak Sink						0"	0' - 0"	1"	24"			To #59, Area Floor Drain
52	1	Door Type Dishwasher	0"	0' - 0"	3/4"	0' - 7"		1 1/2"	7 1/2"					To Floor Sink
53	1	Condensate Hood						3/8"	72"					To Floor Sink; PE to supply water hammer aerator
56	1	Pro-Bowl Sinks - 16 Gauge						0"	0' - 0"	1 3/4"	14"			Three (3) Indirect Wastes and Two (2) Hot/Cold connectors; To grease trap via floor sink
59	2	Area Floor Drain						4"	-7' - 0"					PE to verify if grease trap connector required
61	1	Mop Sink	1/2"	2' - 4"	1/2"	2' - 4"		2"	0' - 7"					PE to verify if grease trap connector required

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**GRIMM AND PARKER**

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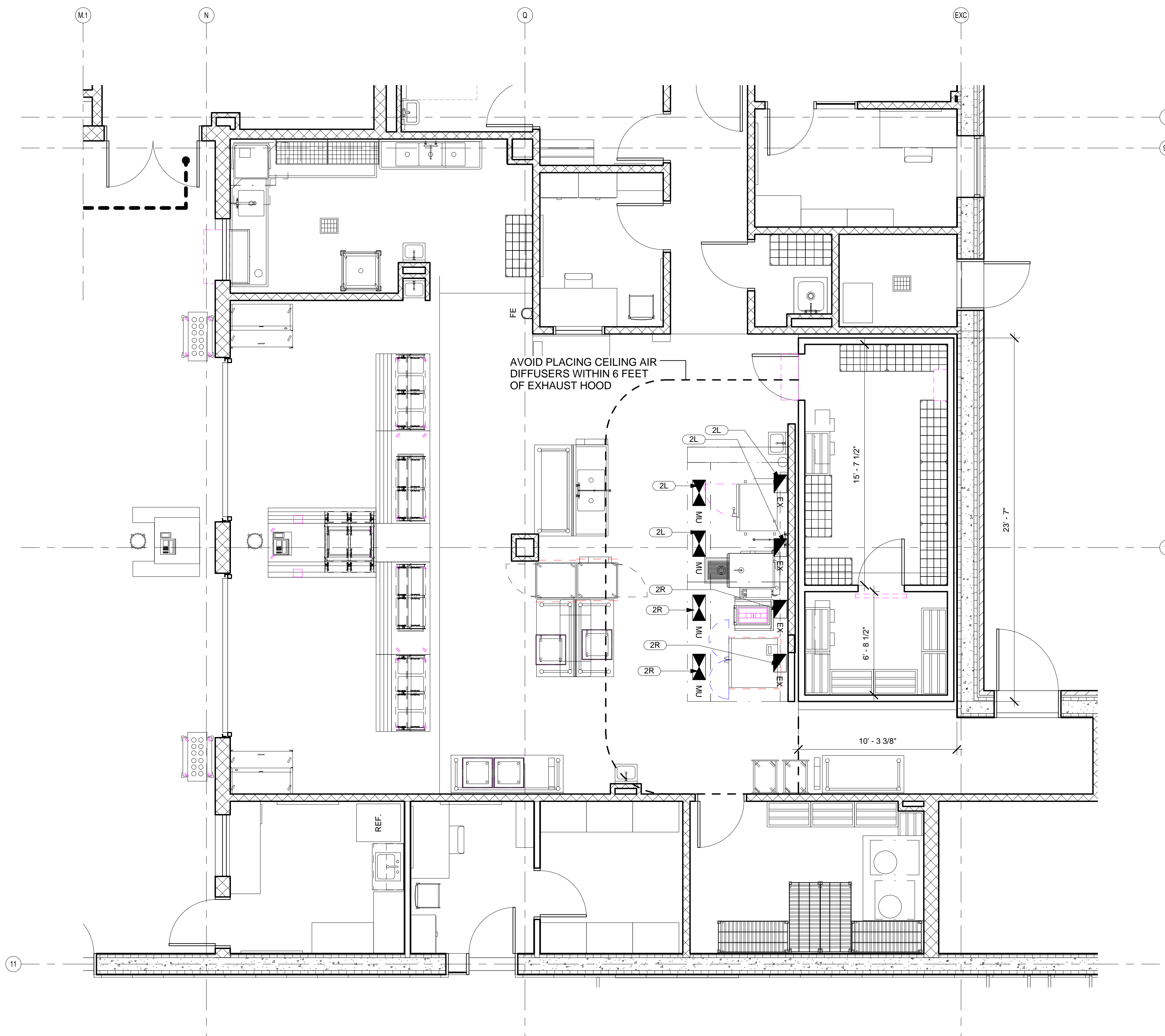
FOOD SERVICE PLUMBING SPOT CONNECTION PLAN

HOLABIRD ACADEMY PK-8  
CITY OF BALTIMORE, MARYLAND

DATE DESCRIPTION

**K-1.3**  
03/13/2017  
BID SET





AVOID PLACING CEILING AIR DIFFUSERS WITHIN 6 FEET OF EXHAUST HOOD

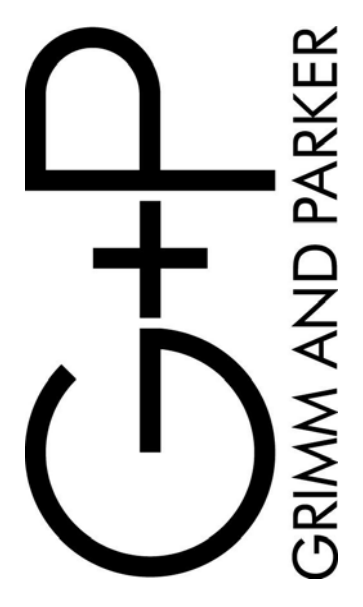
VENTILATION SYMBOLS	
	EX EXHAUST DUCT
	MU SUPPLY DUCT
	AIR FLOW RESTRICTION BOUNDARY

FOOD SERVICE VENTILATION SCHEDULE-HOLABIRD													
ITEM NO.	QTY.	DESCRIPTION	EXHAUST REQUIREMENTS		EXHAUST REQUIREMENTS			MAKE-UP AIR REQUIREMENTS	MU Air Static Press	MAKE-UP AIR REQUIREMENTS			REMARKS
			VOLUME	Exhaust Static Press	COLLAR WIDTH	COLLAR DEPTH	CONN HGT			VOLUME	COLLAR WIDTH	COLLAR DEPTH	
2L	1	Exhaust Hood	1564 CFM	0.83 in-wg	0' - 10"	0' - 8"	8' - 8"	1163 CFM	0.27 in-wg	2' - 1"	0' - 6"	8' - 8"	Two (2) Exhaust Ducts and Two (2) Supply Ducts
2R	1	Exhaust Hood	1529 CFM	0.79 in-wg	0' - 10"	0' - 8"	8' - 8"	1163 CFM	0.27 in-wg	2' - 1"	0' - 6"	8' - 8"	Two (2) Exhaust Ducts and Two (2) Supply Ducts

7906 MaceArthur Blvd.  
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GP# 21553

FOOD SERVICE VENTILATION SPOT CONNECTION PLAN

HOLABIRD ACADEMY PK-8  
CITY OF BALTIMORE, MARYLAND

DATE	DESCRIPTION

**K-1.4**  
03/13/2017  
BID SET

