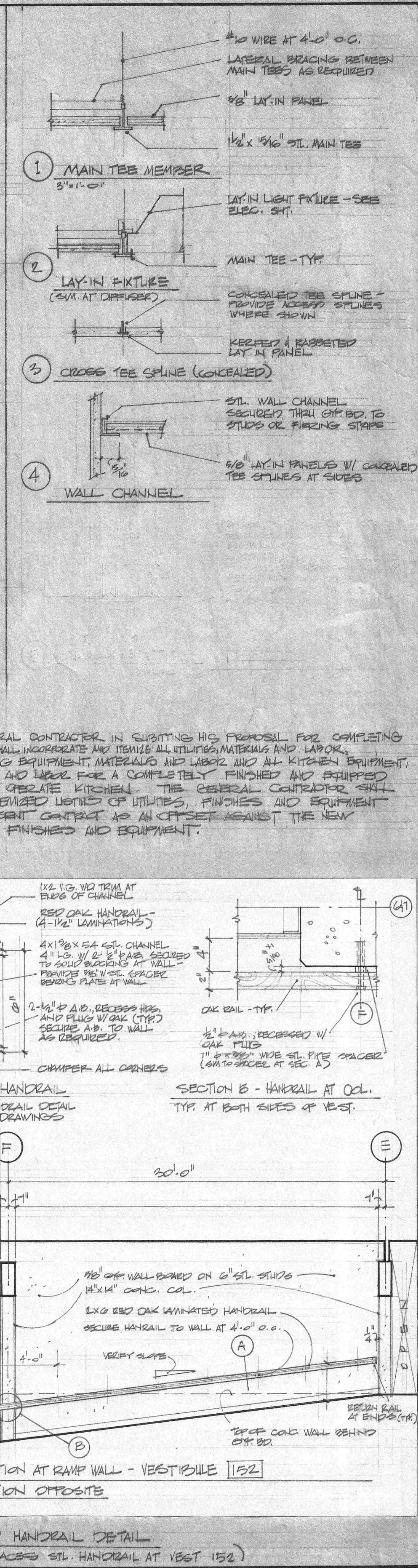
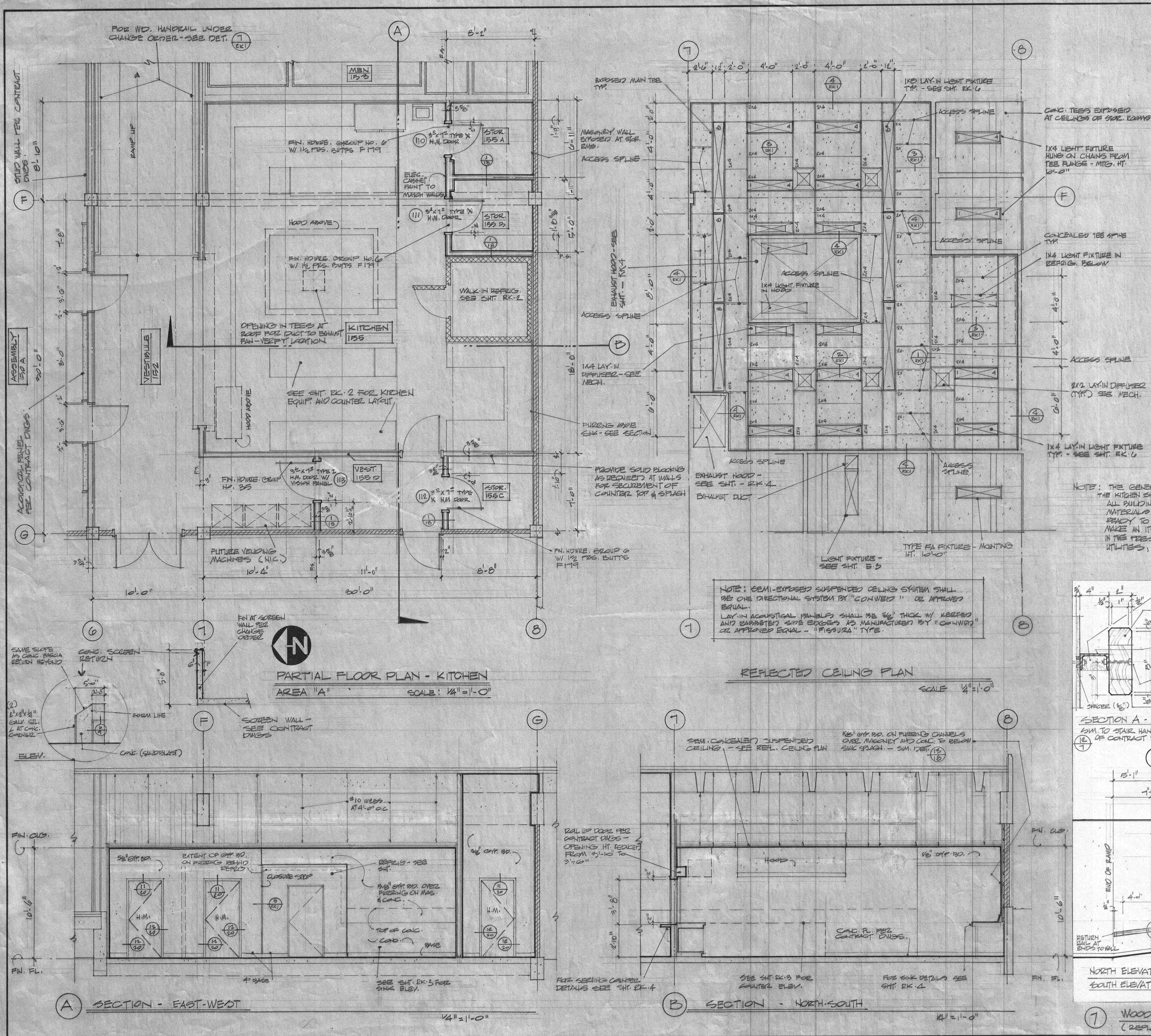




Project Title:
SEATTLE NATIONAL GUARD ARMORY

State Job No.:
04-104

Sheet No.:
13K-1

of

Prepared by:
• Clayton Jean Young
• Charles kitchen
• Valentine Fisher-Tomlinson
• Talley Associates

Architects
Structural
Mech-Elec
Landscape

SEATTLE, WASHINGTON
PIER NO. 91

Drawn: VI
Traced:
Checked: CY
Date: 8/11/73

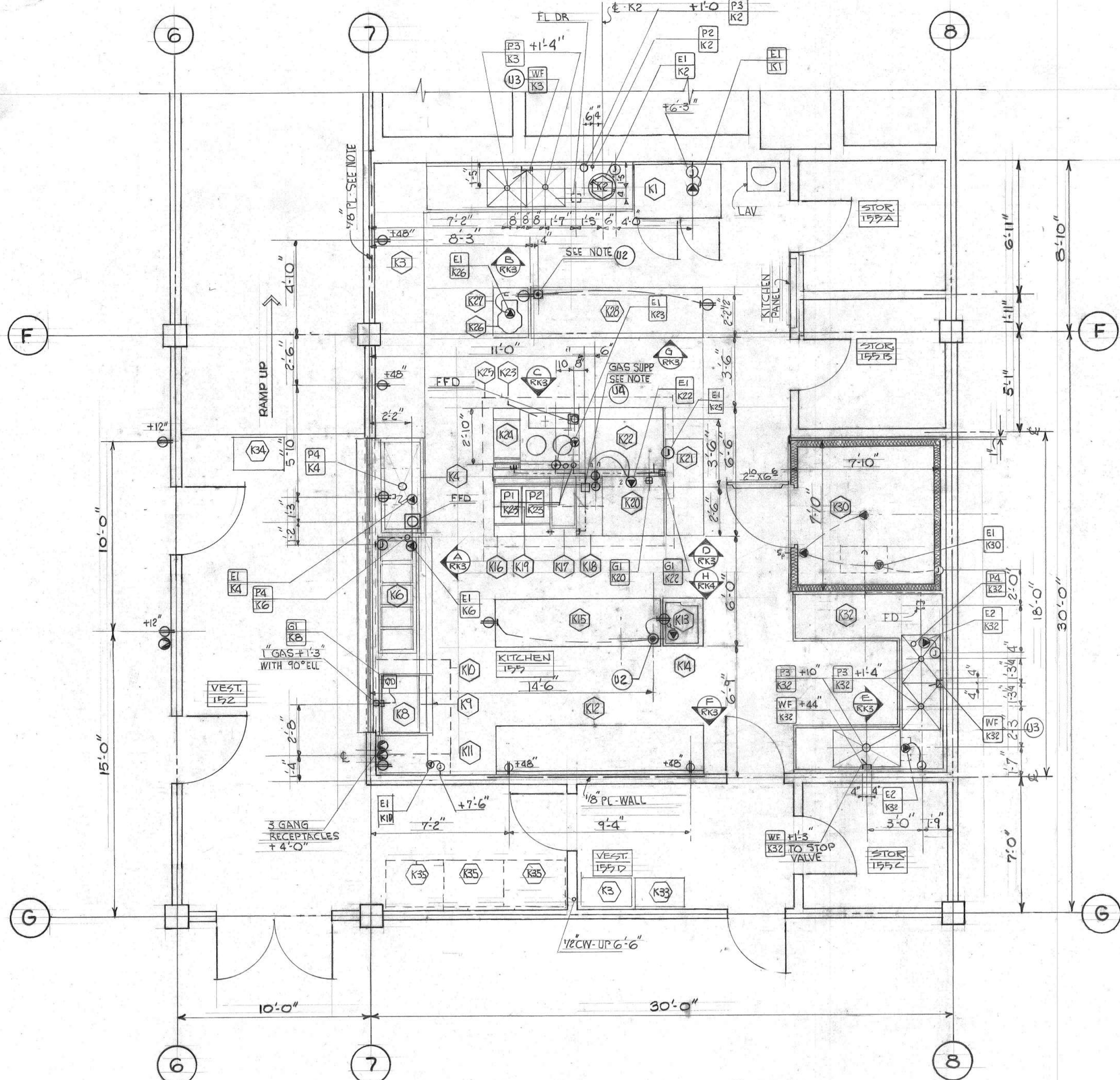
Agency:
Job Capt.:
Section Head:
Agency Director:
Supv. of Eng. & Arch:

Sheet Contents: FLOOR PLAN, REFLECTED CEILING PLAN, SECTIONS, DETAILS

APPROVALS:
REGISTERED ARCHITECT
STATE OF WASHINGTON
[Signature]
[Signature]

STATE OF WASHINGTON - DEPARTMENT OF GENERAL ADMINISTRATION - DIV. OF ENGINEERING & ARCHITECTURE

88



KITCHEN PLAN
SCALE 1/4" = 1'-0"

UTILITY CONNECTION NOTES

- (U1) DIMENSIONS LOCATING UTILITIES ARE SHOWN TO ASSIST CONTRACTOR IN LAYOUT OF ROUGH-IN & ARE NOT GUARANTEED
- (U2) STUB-UP TO UNDERSIDE OF FIXTURE TOP - RUN TIGHT TO UNDERSIDE OF TOP TO RECEPTACLES
- (U3) STUB-OUT OF WALL 1/8" TO STOP VALVE & CONN TO WALL FAUCET - TYPICAL
- (U4) STUB-UP GAS SUPPLY & RUN BEHIND EQUIPMENT TO FINAL CONN PTS. - PROVIDE 120V SOLONOID VALVE FOR FUEL SHUT-OFF ACTUATED BY FIRE EXT. SYSTEM
- (U5) OVERHEAD CONN POINTS FOR ITEMS K10 & K25 ARE NOT INCLUDED ON THIS DRG - SEE SH RK3 & RK4

FOOD				SERVICE		EQUIPMENT										SCHEDULE			
ITEM NO	EQUIPMENT ITEM	QUANTITY	FURNISHED	SERVICE CONNECTIONS										REMARKS					
				ELECTRICAL					PLUMBING		EXHAUST								
				HP	KW OR AMPS	VOLT	PHASE	LOAD PER PHASE	CON	P1 HP	P2 CW	P3 SOLID	P4 OPEN		GAS	CFM	DUCT	SP	
K1	FREEZER	1	FC	1/2	14.7A	120	1			S									
K2	DISPOSER	1	FC	2		208	3			S		1/2"	2"						
K3	COLD FOOD WORK TABLE	1	F.C								1/2"	1/2"	2-2"						INTEGRAL WITH K7
K4	COLD FOOD DISPLAY PAN	1	F.C	1/3	50A	120	1			P				1"Ø					
K5	BREATH PROTECTOR	1	F.C																
K6	HOT FOOD SERVING UNIT	1	F.C		6.0 KW	208	1			S				1"Ø					
K7	SERVING COUNTER	1	F.C																
K8	GRIDDLE	1	F.C											1" 105M					
K9	GRIDDLE STAND	1	FC																INQ WITH ITEM K8
K10	EXHAUST HOOD	1	FC		150W	120	1			S					1200	12"Ø	3/8"		
K11	END COUNTER	1	FC																
K12	WORK COUNTER	1	FC																
K13	SLICER	1	FC	1/4		120	1			P									
K14	SLICER STAND	1	FC																
K15	COOKS TABLE	1	FC																RECEPTACLES BY OTHER TRADES
K16	RANGE	1	FC											1 1/4" 162M					MANIFOLD GAS CONN TO ITEM K17
K17	DEEP FAT FRYER	1	FC											1 1/4" 190M					
K18	SPACER	1	FC																
K19	HIGH SHELF	1	F'C								1/2" WALL	1/2" FAUCET							1 PIECE ACROSS ITEMS K16-K17-K18
K20	CONVECTION OVEN	1	FC	2-3/4		120	1			P				1" 180M					
K21	PAN STORAGE SHELVING	1	FC																
K22	TWO DECK OVEN	1	FC											3/4" 84M					
K23	KETTLE & BOILER UNIT	1	FC		10A	120	1			S	3/8"	1/2"	1/2"	3/4" 210M					
K24	RANGE TOP	1	FC											3/4" 40M					REAR GAS CONN
K25	KITCHEN EXHAUST HOOD	1	FC		160W	120	1			S					7600	25X25 3/4"			LIGHTS BY ELEC CONT
K26	TWENTY QUART MIXER	1	FC	1/3		120	1			P									
K27	MIXER STAND	1	FC																
K28	BAKERS TABLE	1	FC																RECEPTACLES BY OTHER TRADES
K29	STORE ROOM SHELVING	8	NIC																
K30	WALK-IN REFRIGERATOR	1	FC	3/4	350 W	120	1			S				3/4"					WITH TOP MT REF SYSTEM
K31	WALK-IN REFRIGERATOR SHELVING	4	NIC																
K32	THREE COMPARTMENT SINK	1	FC	1/4	6.0	208	3	2.0KW	S	WALL FAUCET	3-2"	Ø 3/4"							RUN P4 TO FFD
K33	BUS CARTS	2	FC																
K34	TRAY CART	1	FC																
K35	VENDING MACHINES	3	NIC		1.6KW	120	1			S		1/2"							VERIFY EXACT EQUIP

GENERAL NOTES

1. FOOD SERVICE EQUIPMENT PLANS INDICATE THE LOAD REQUIREMENTS AND LOCATION OF CONNECTION POINTS, EXCEPT AS NOTED FOR THE FOOD SERVICE EQUIPMENT. THE CONTRACTOR SHALL DETERMINE THE ALLOWANCES REQUIRED FOR THE FITTINGS AND ITEMS PROVIDED BY HIM AND LOCATE THE STUB UP POINT IN THE FLOOR OR WALL ACCORDINGLY.
2. WHEREVER POSSIBLE, ALL UTILITY SERVICES SHALL BE ROUGHED-IN SO AS TO BE CONCEALED IN PIPE SPACES, WALLS OR EQUIPMENT BODIES TO MINIMIZE EXPOSED PIPING, ETC. ALL CONTROLS, VALVES AND COMPONENTS REQUIRING SERVICE SHALL BE LOCATED SO AS TO BE EASILY ACCESSIBLE. FOOD SERVICE EQUIPMENT CONTRACTOR SHALL VERIFY JOB CONDITIONS AND COORDINATE INSTALLATION TO AVOID INTERFERENCES AND CONFLICTS.
3. VERIFY ELECTRIC SERVICE, WATER AND GAS PRESSURES AVAILABLE. FOOD SERVICE EQUIPMENT CONTRACTOR SHALL PROVIDE ALL PRESSURE REDUCING VALVES FOR EACH ITEM OF EQUIPMENT AS REQUIRED.
4. ALL RAISED BASES, FLOOR DEPRESSIONS, FRAMED OPENINGS, CONCEALED ANCHORAGES FOR EQUIPMENT IN WALLS, FLOORS, AND OVERHEAD SHALL BE INSTALLED BY THE PROPER TRADE FOR SUCH WORK. THE EXACT SIZE, LOCATION, AND TYPE OF THESE ITEMS SHALL BE INCLUDED IN THE FOOD SERVICE EQUIPMENT CONTRACTOR'S SHOP DRAWING INFORMATION; ALL SUPPORTS OR BRACING SHALL BE FURNISHED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR TO THE PROPER TRADE FOR THEIR INSTALLATION.
5. PIPING FOR WATER, WASTES, AND GAS SERVICES, UNLESS SPECIFIED OTHERWISE, WILL BE PROVIDED BY PLUMBING CONTRACTOR. CONNECTIONS BETWEEN ROUGH PLUMBING OR PIPING AND THE VARIOUS PIECES OF EQUIPMENT WILL BE MADE BY THE PLUMBING CONTRACTOR AT THE TIME THE EQUIPMENT IS BEING SET. ALL TRAPS, SHUT-OFF AND STOP VALVES, WILL BE FURNISHED BY THE PLUMBING CONTRACTOR.
6. ALL CONTROL VALVES, SINK STRAINERS, VALVE TYPE WASTE OUTLETS, VACUUM BREAKERS AND PRESSURE REDUCING VALVES SHALL BE FURNISHED AND INSTALLED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR, EXCEPT FAUCETS, WHICH SHALL BE FURNISHED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR TO THE PROPER TRADE FOR INSTALLATION.
7. CONTROL VALVES FURNISHED WITH EQUIPMENT SHALL BE CHROME-PLATED AND OF PROPER TYPE TO SUIT CONTROL REQUIREMENT. VALVE HANDLES SHALL BE 2-1/2" DIAMETER, MOLDED COMPOSITION, SIMILAR TO CRANE STYLE L.
8. VACUUM BREAKERS SHALL BE PROVIDED WITH EACH ITEM OF EQUIPMENT HAVING THE WATER INLET BELOW THE FOOD LEVEL OF THE EQUIPMENT, OR WHERE A HOSE MAY BE FITTED TO THE WATER SUPPLY FITTING.
9. ELECTRICAL CONNECTIONS TO THE VARIOUS PIECES OF EQUIPMENT FROM SERVICE WIRING WILL BE DONE BY THE ELECTRICAL TRADE.
10. DUPLEX RECEPTACLES LOCATED IN WALLS OR SPLASHBACKS AS INDICATED ON THE DRAWINGS SHALL BE FURNISHED AND INSTALLED BY THE ELECTRICAL CONTRACTOR. OPENINGS FOR RECEPTACLES IN SPLASHBACKS SHALL BE CUT BY THE FOOD SERVICE EQUIPMENT CONTRACTOR.
11. SEE CONTRACT DRAWINGS FOR ADDITIONAL NOTES, INFORMATION AND EXTENT OF KITCHEN EQUIPMENT ORIGINALLY INCLUDED IN CONTRACT.

Project Title: **SEATTLE NATIONAL GUARD ARMORY**

State Job No: **69-707**

Sheet No: **13 K-2**

PIER NO. **91**

SEATTLE, WASHINGTON

STATE OF WASHINGTON - DEPARTMENT OF GENERAL ADMINISTRATION - DIV. OF ENGINEERING & ARCHITECTURE

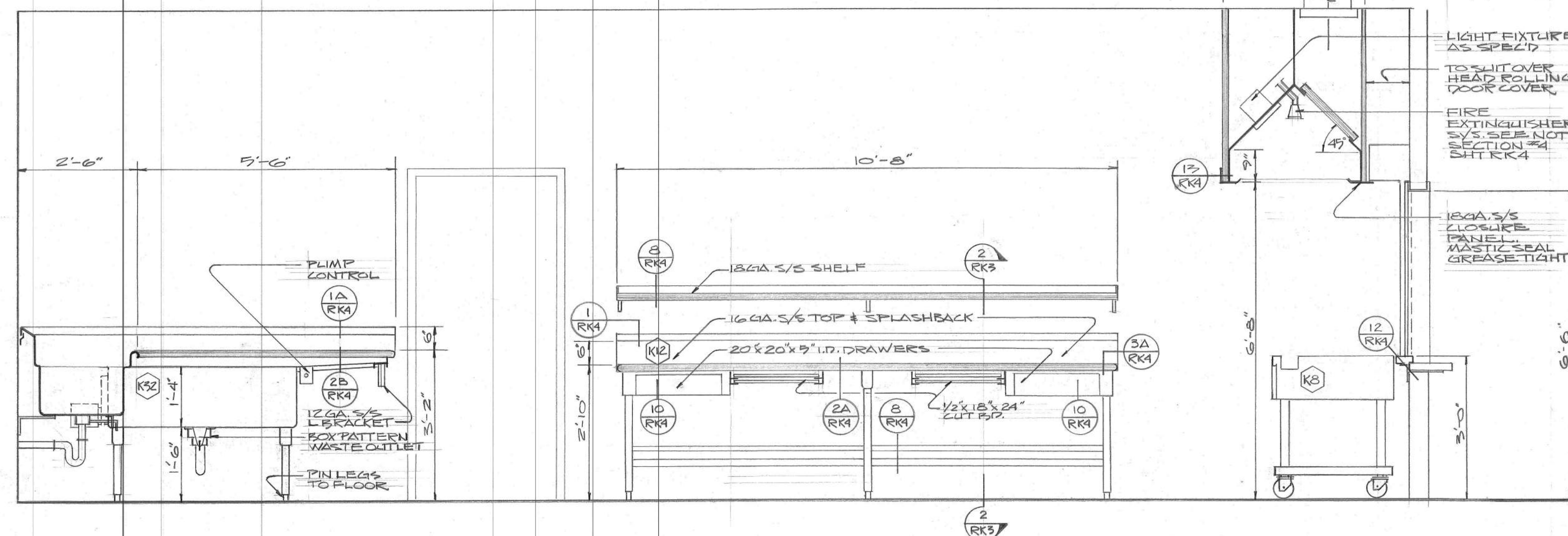
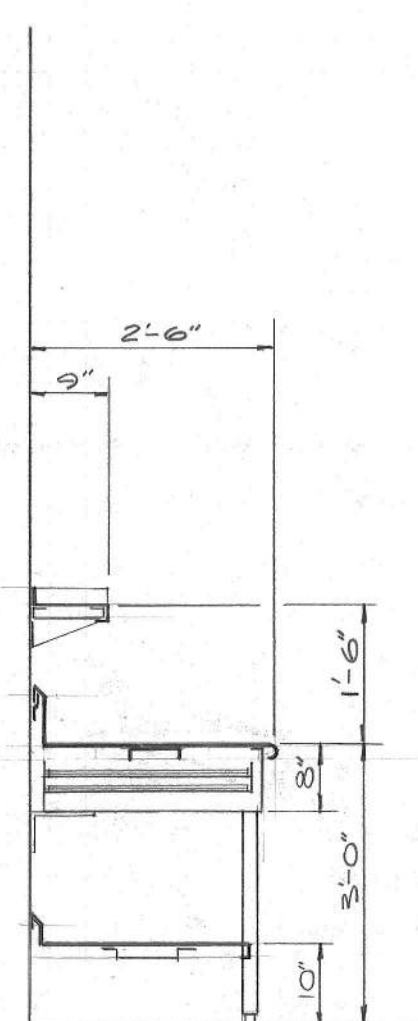
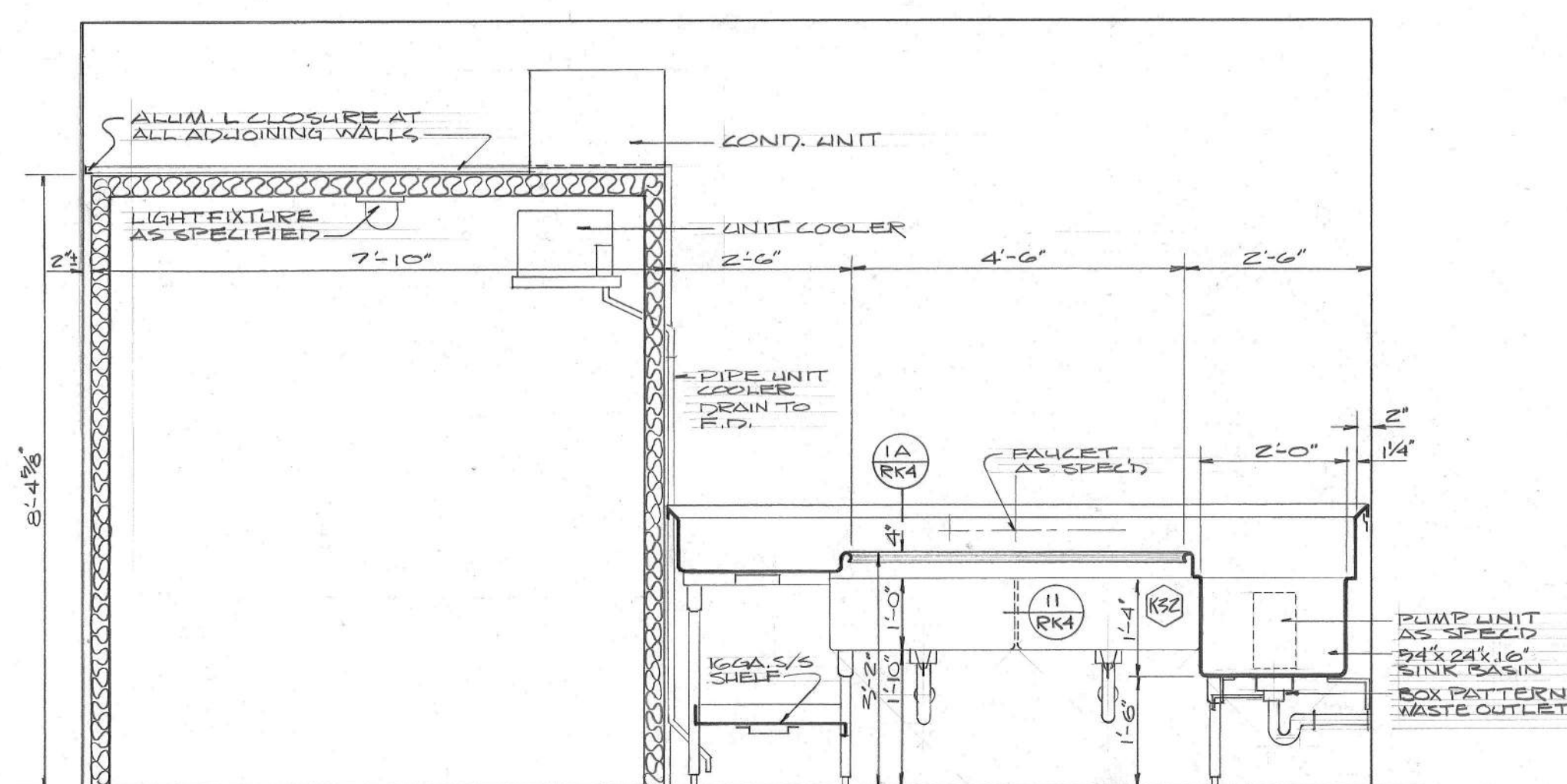
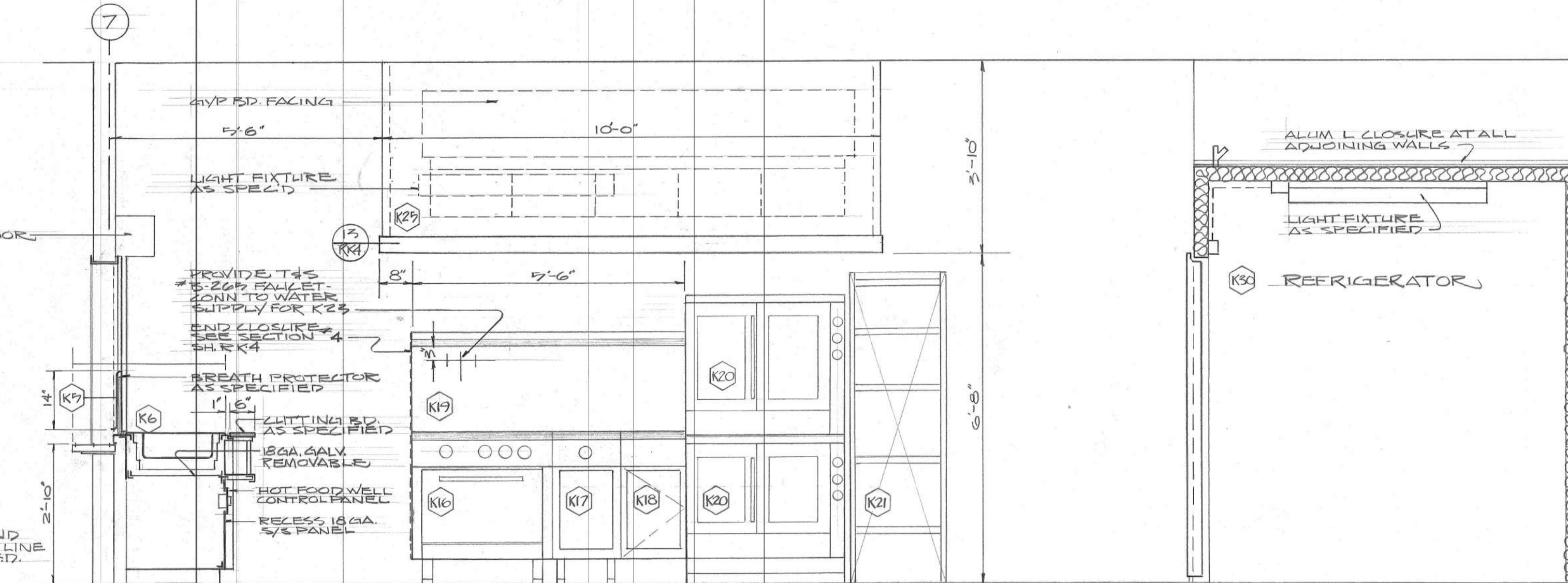
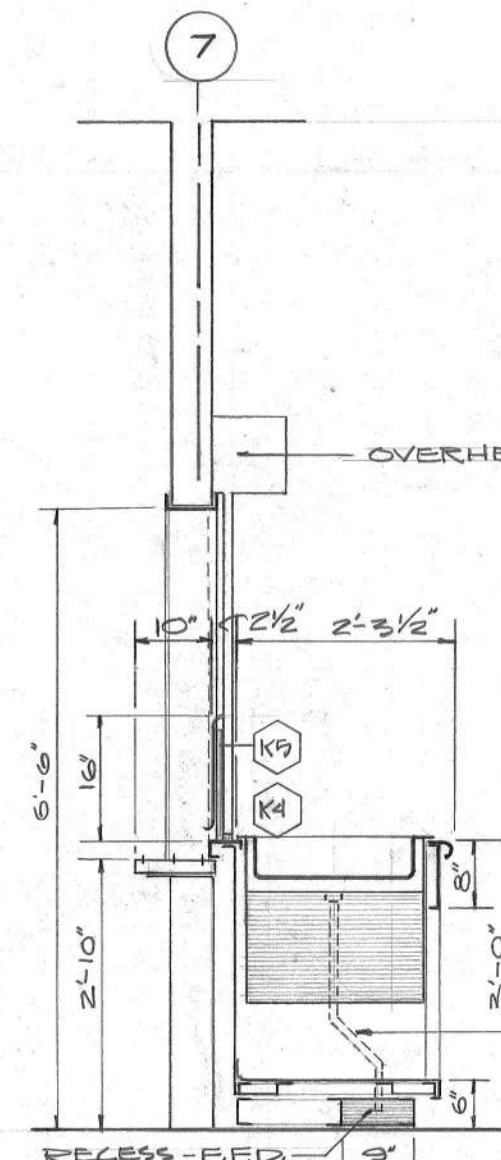
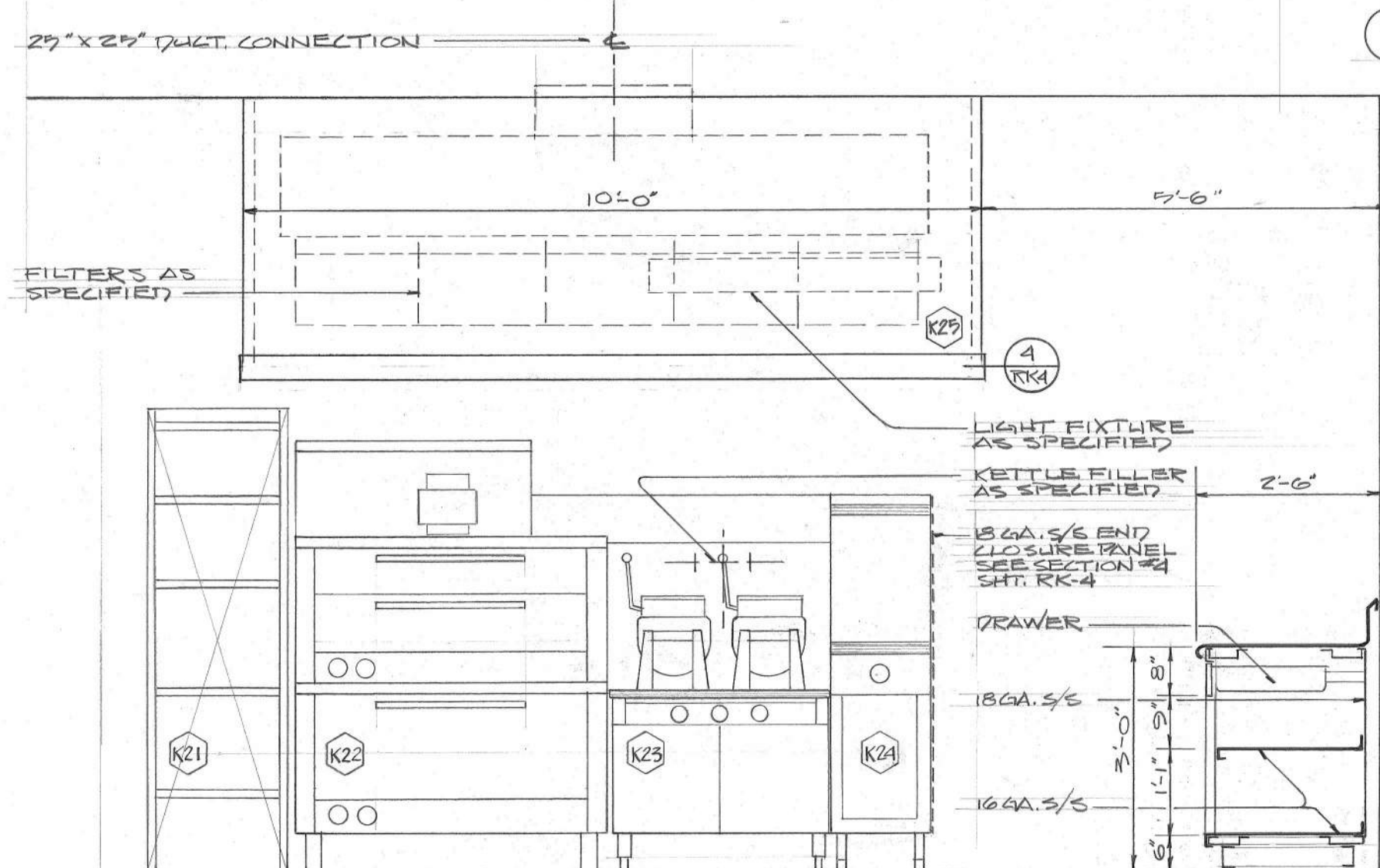
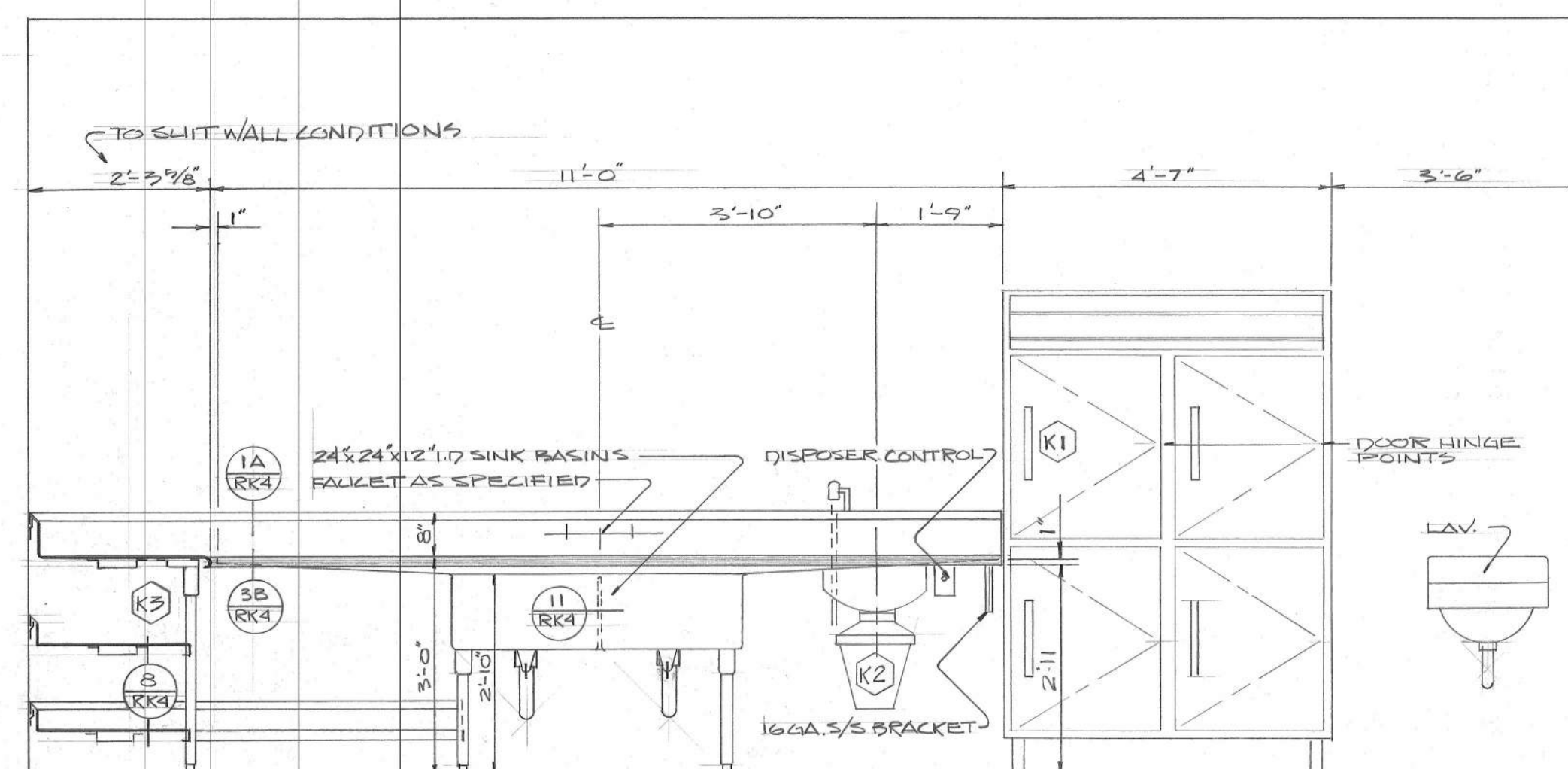
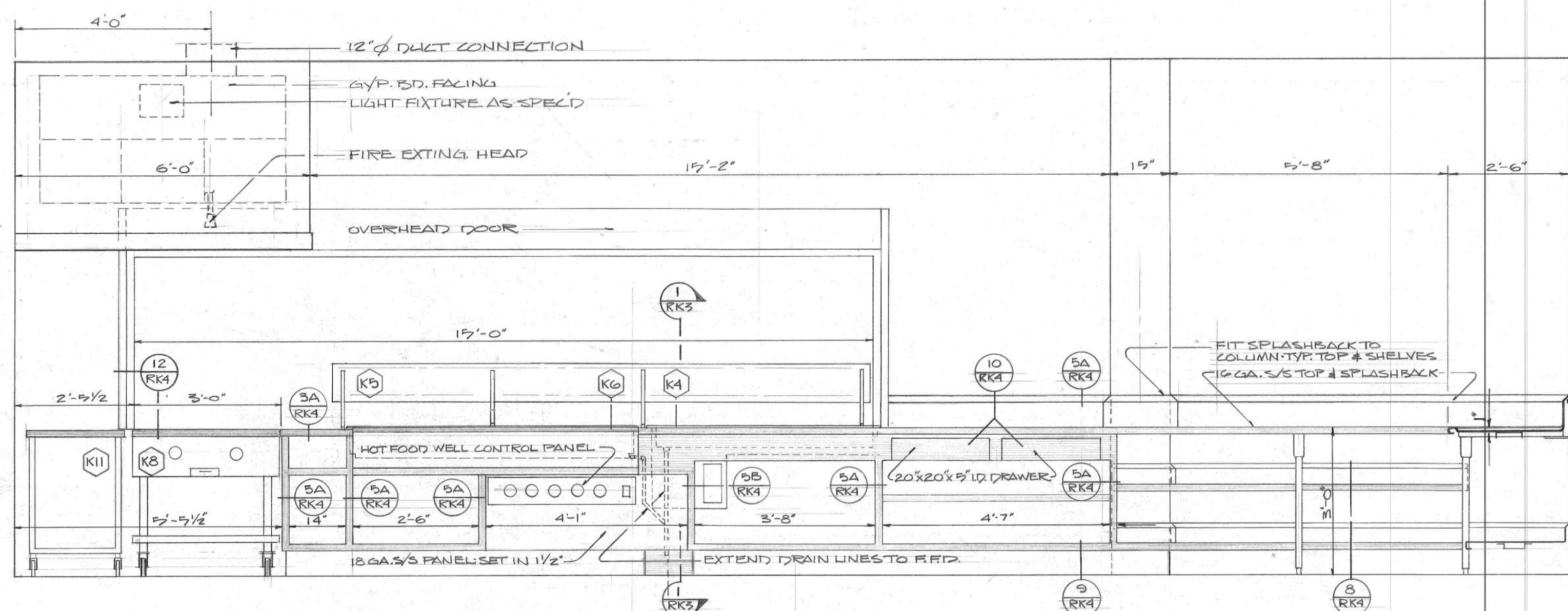
Prepared by: **Clayton Jean Young**
Charles kitchen
Valentine Fisher-Tomlinson
Talley Associates

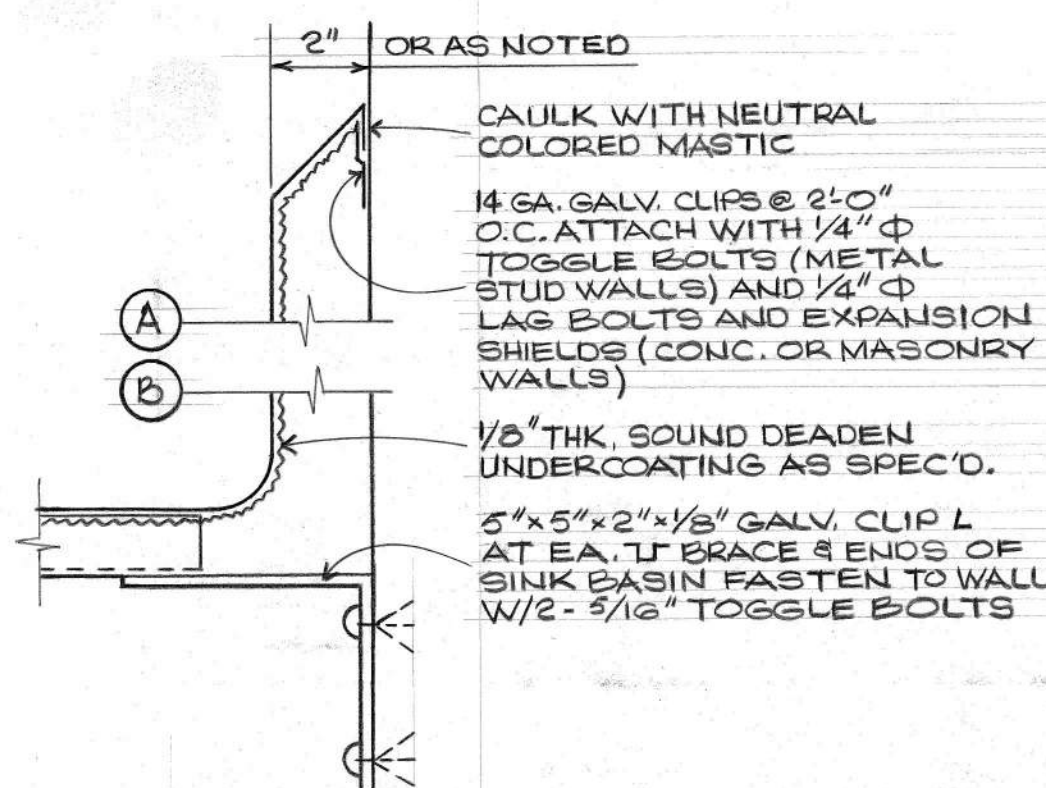
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Mech-Elec
Landscape

Sheet Contents: **KITCHEN EQUIPMENT PLAN AND SCHEDULES**

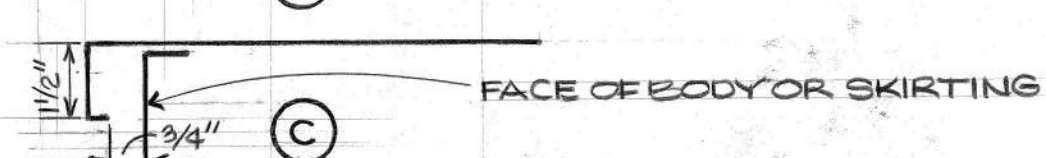
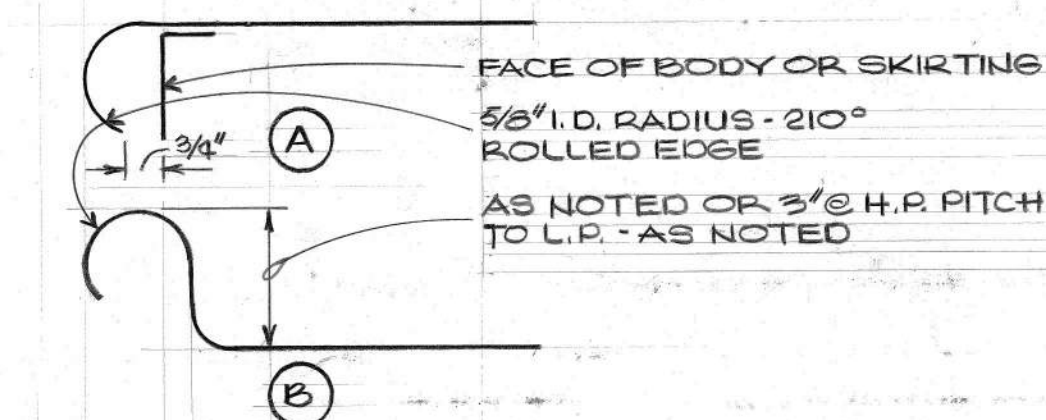
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 Supv. of Eng. & Arch: **DB**

Checked: **DB**
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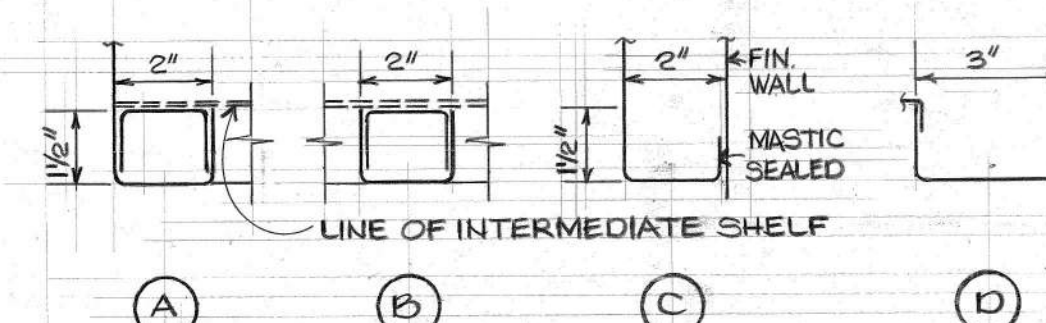




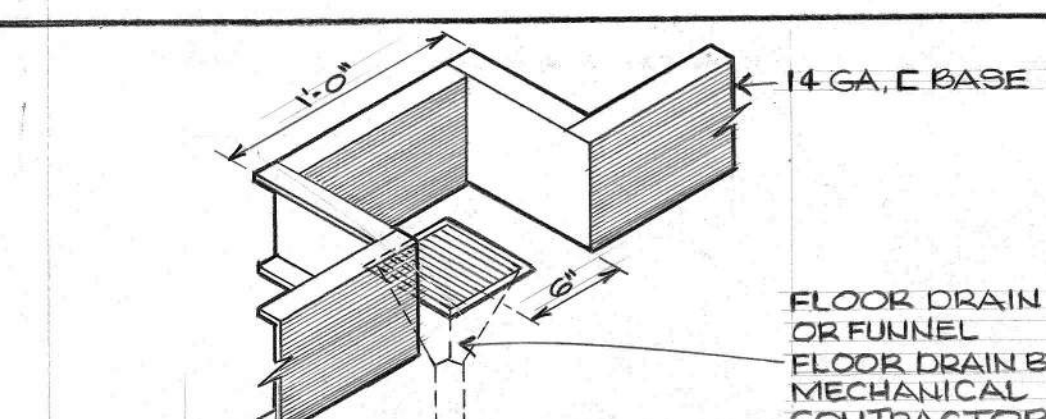
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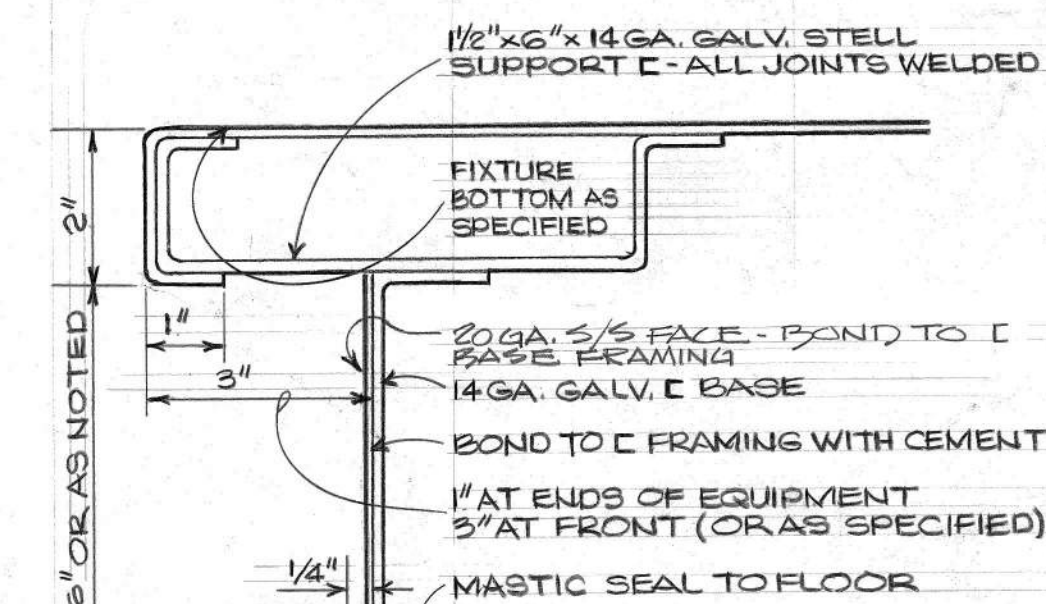
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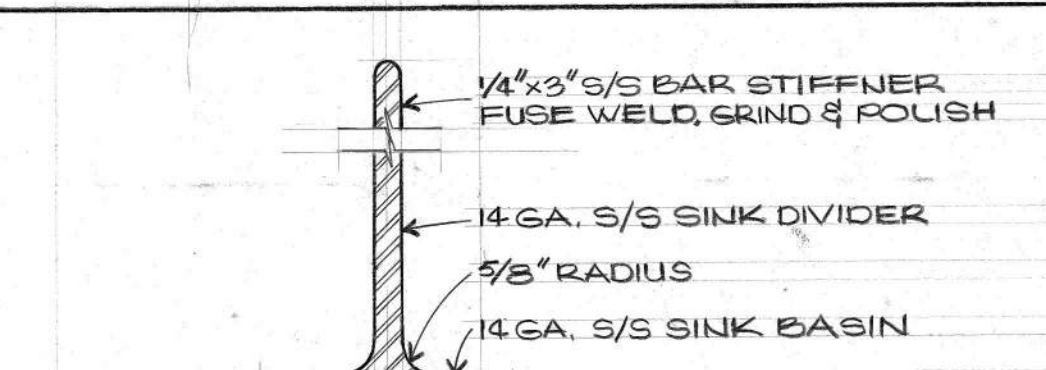
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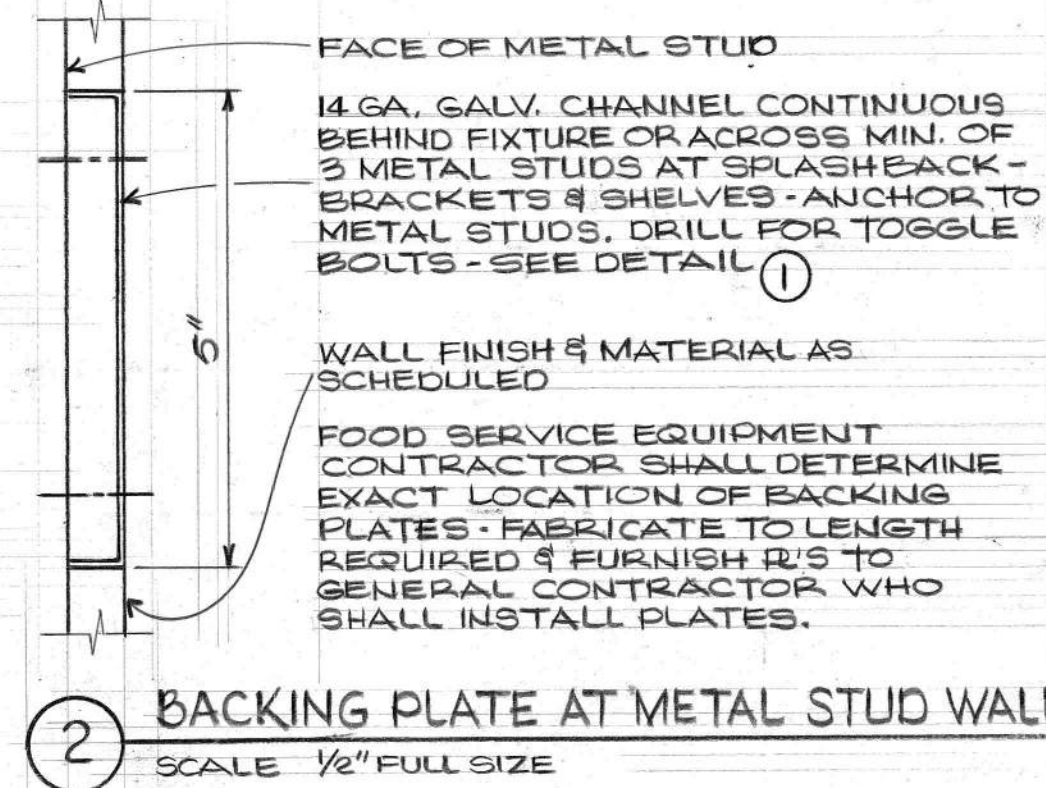
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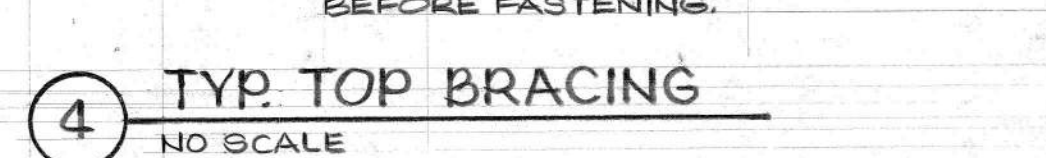
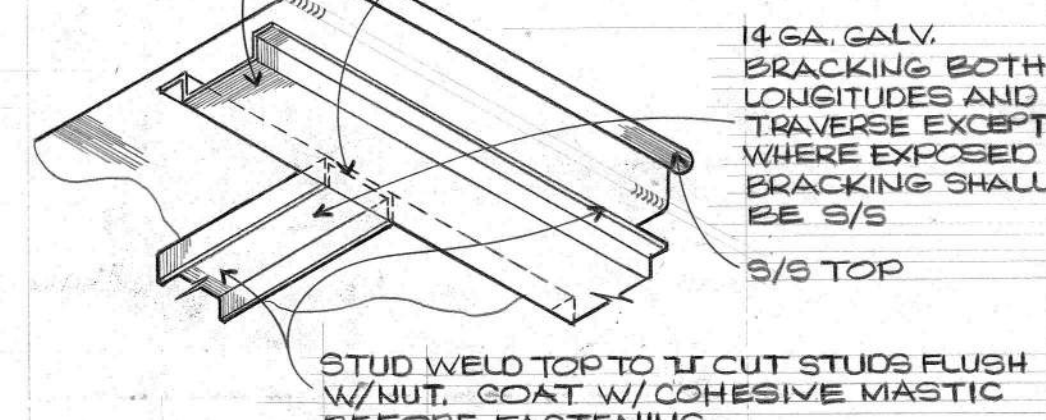
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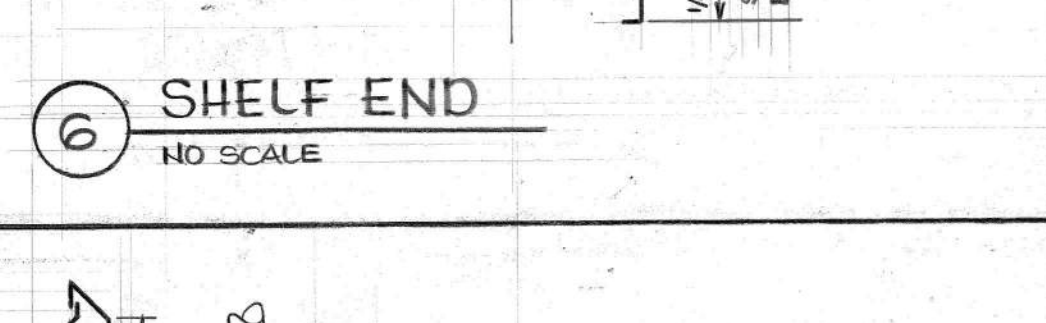
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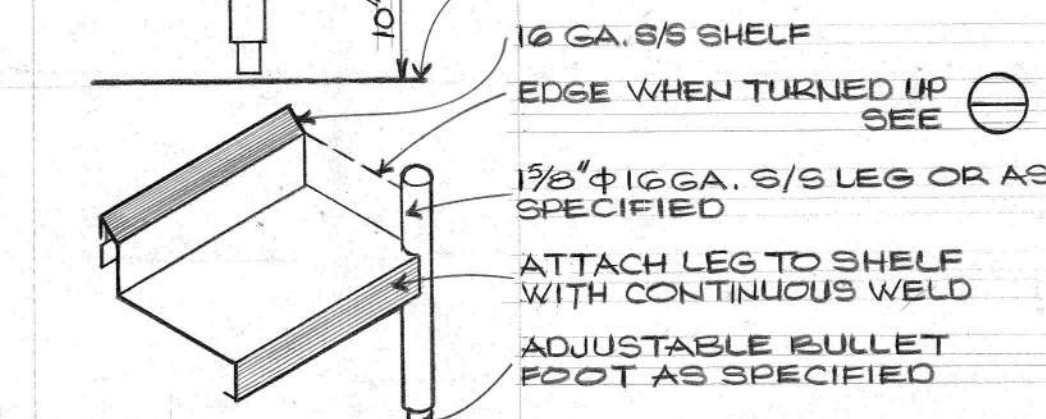
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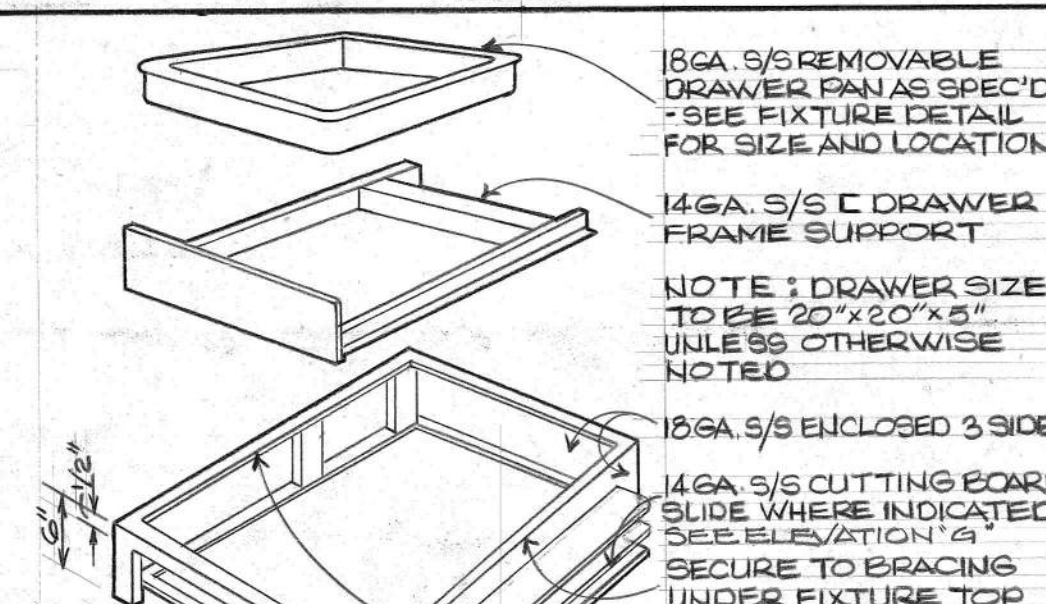
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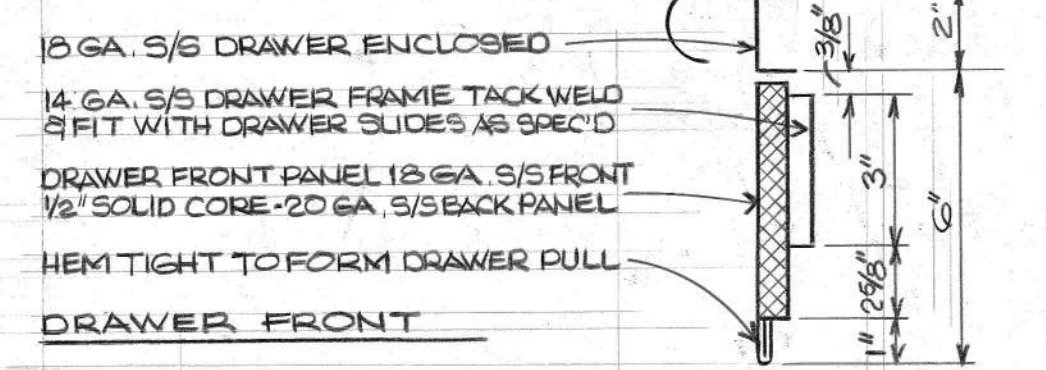
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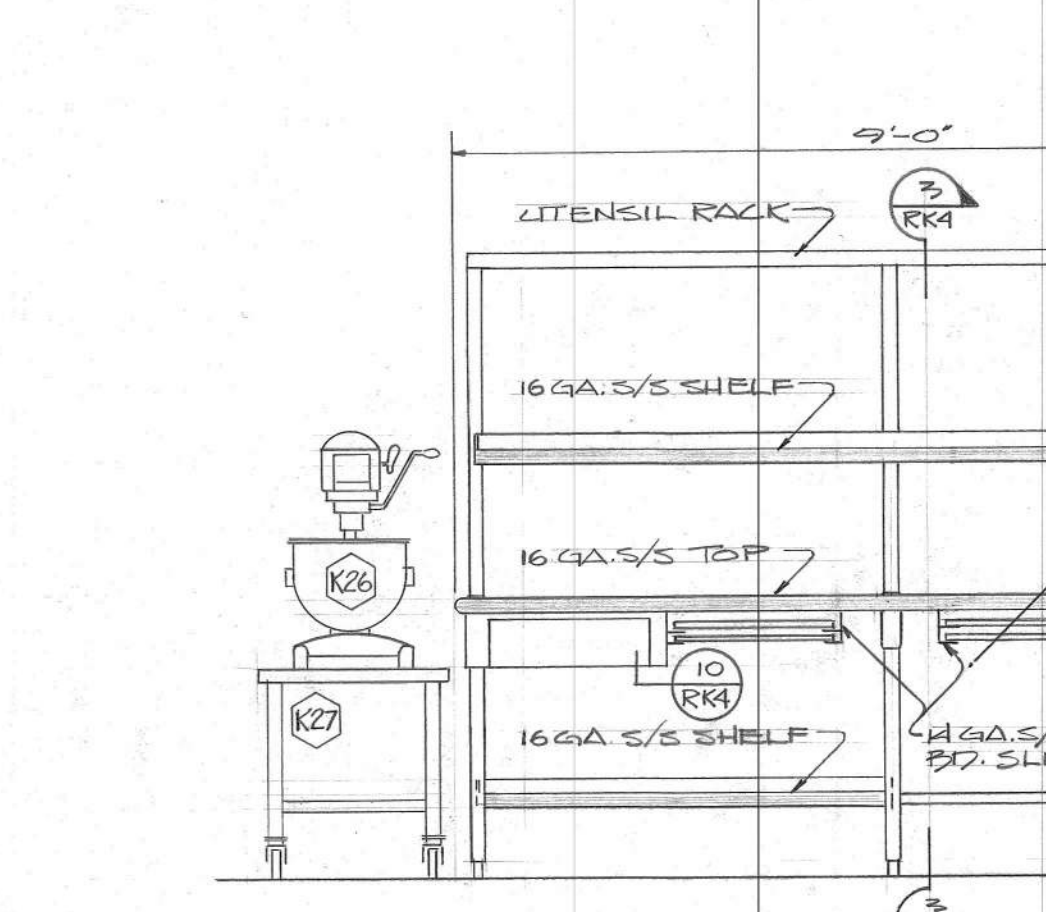
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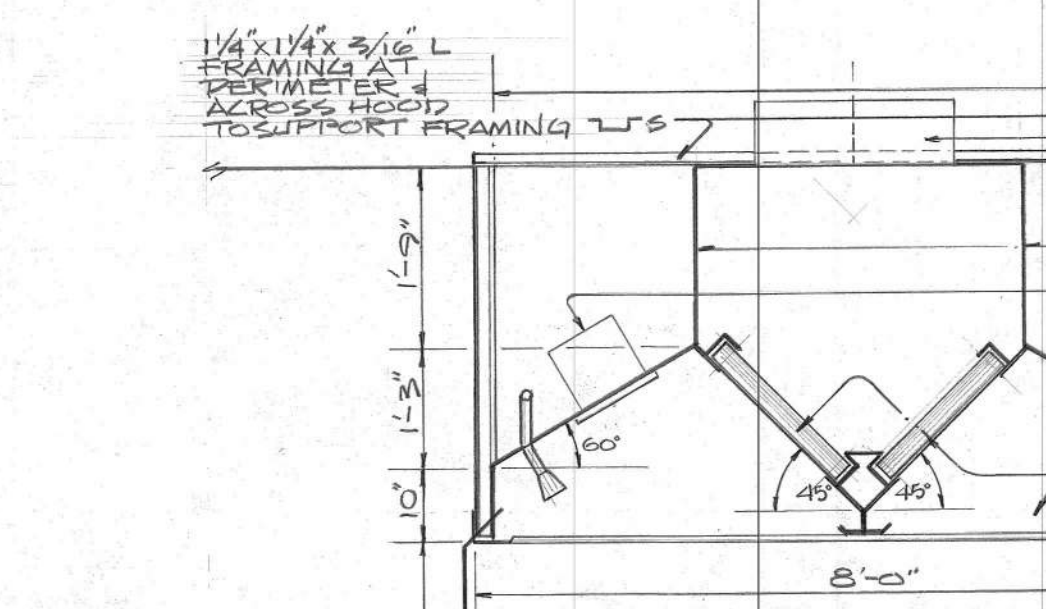
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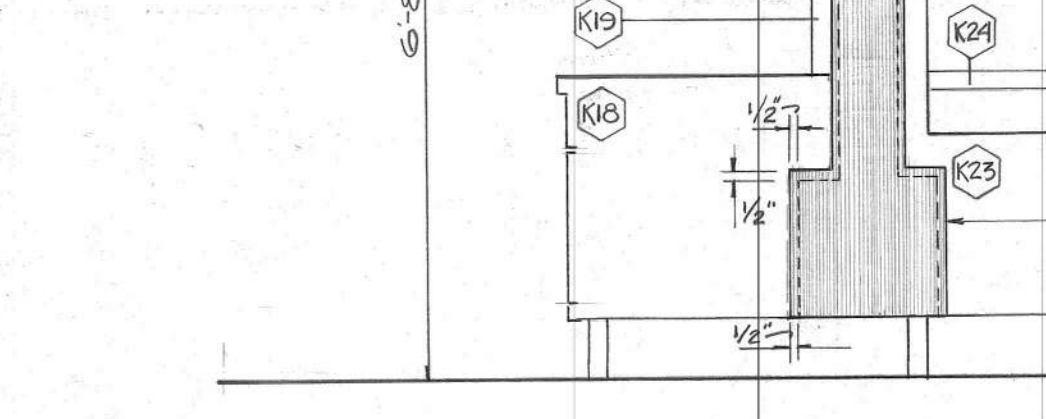
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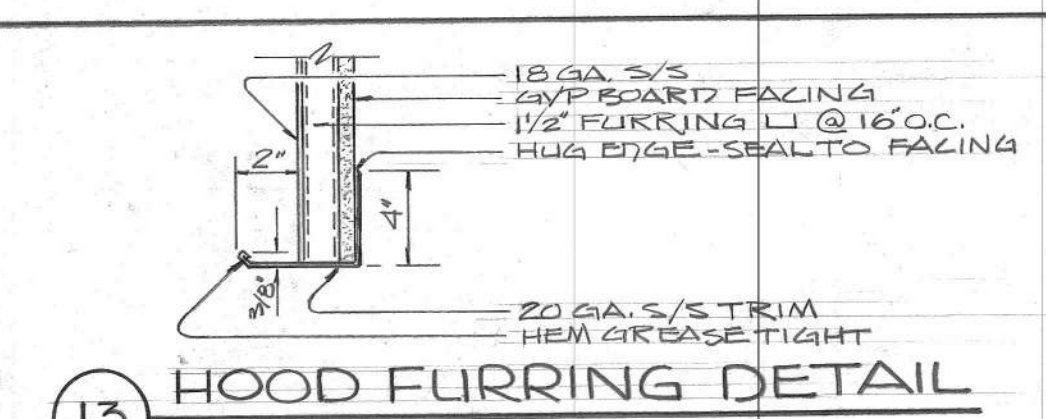
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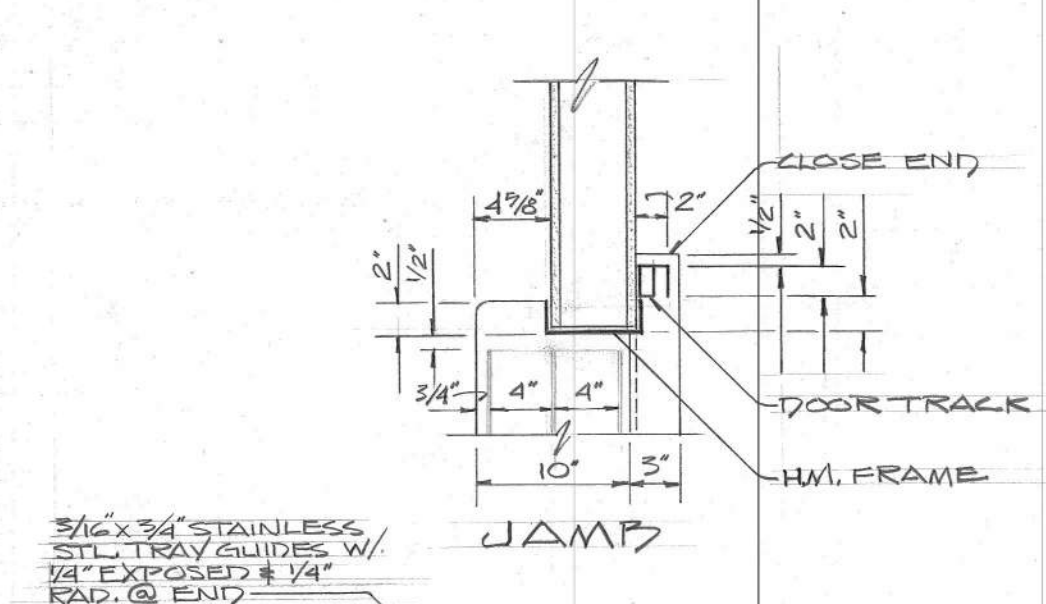
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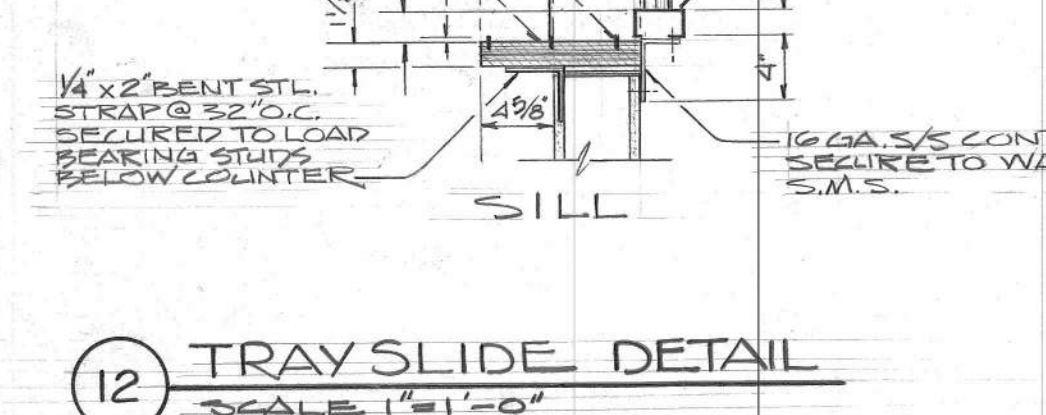
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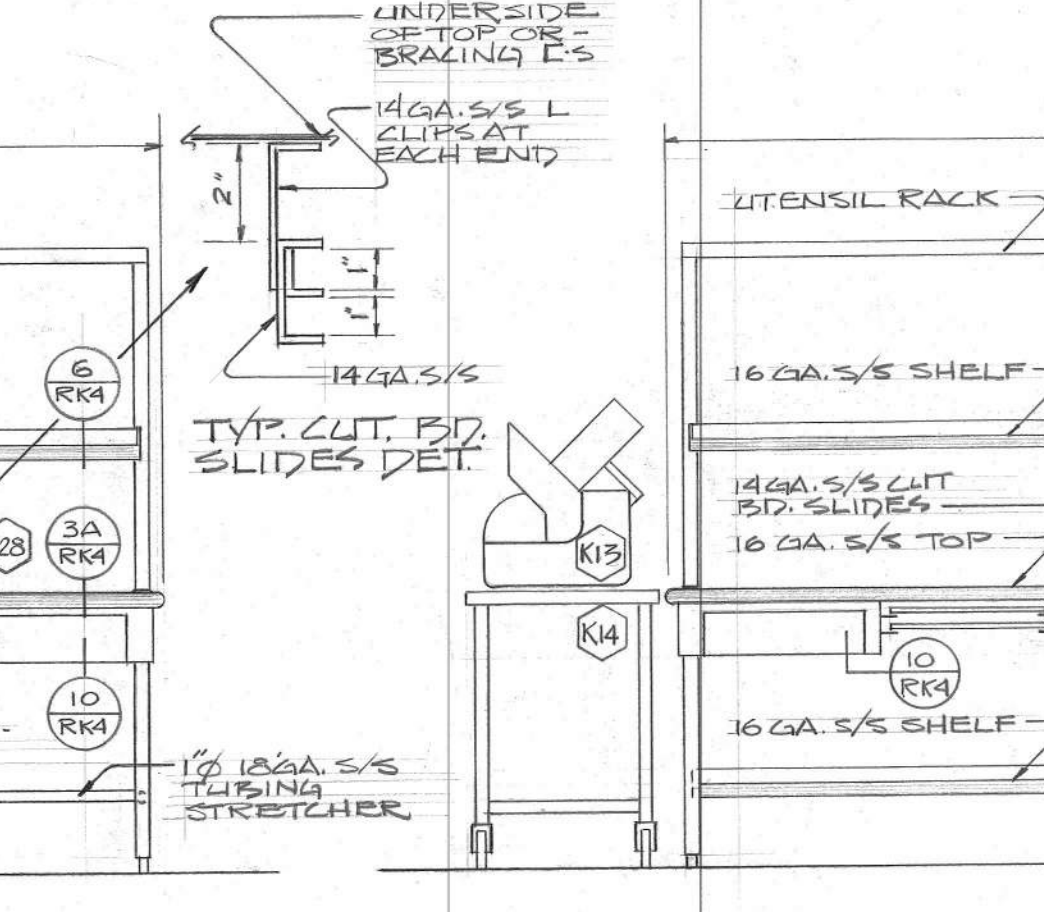
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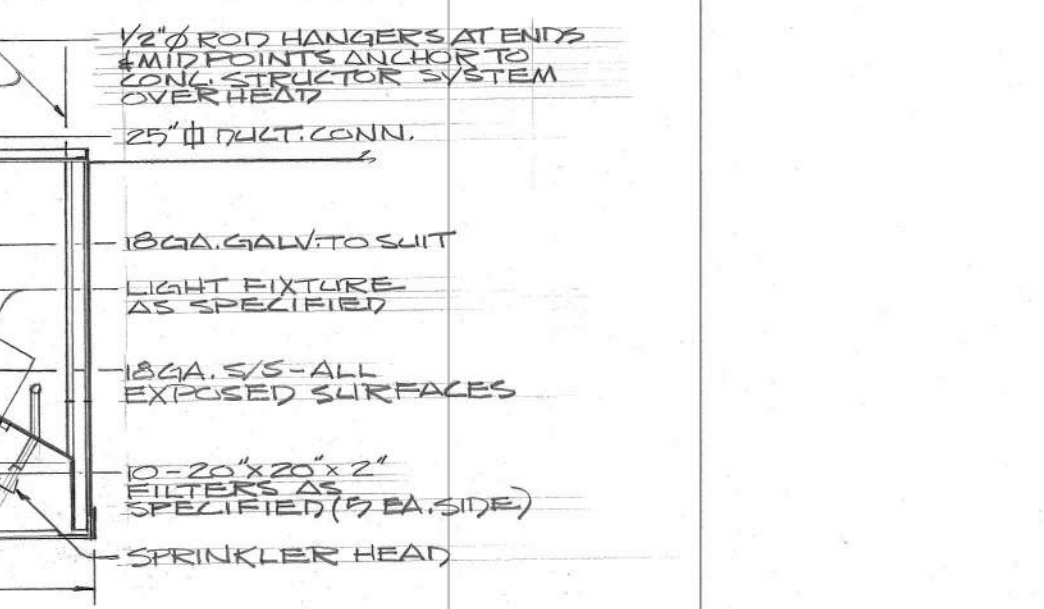
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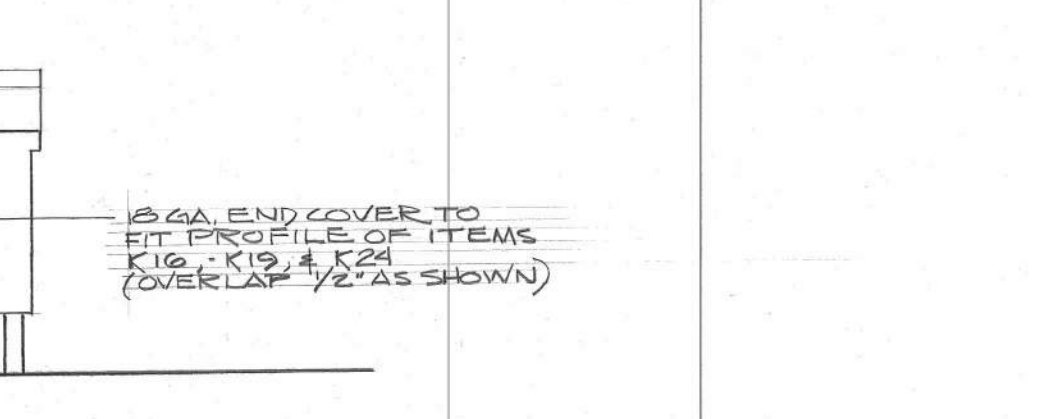
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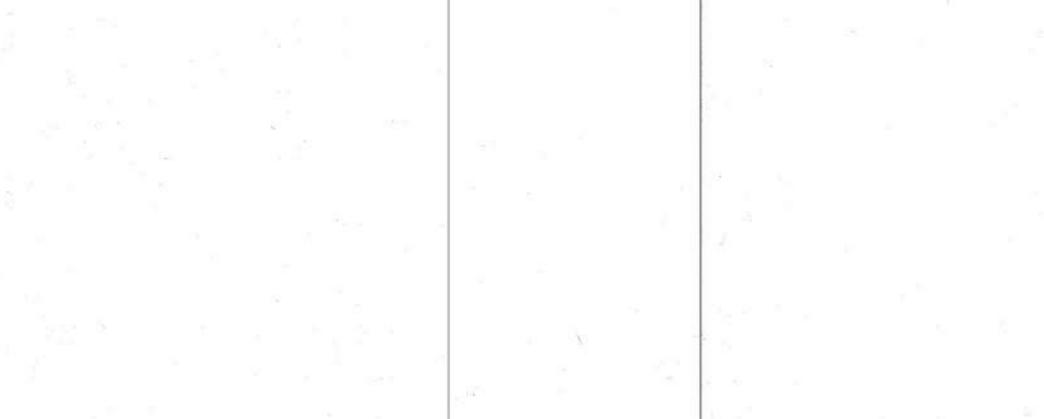
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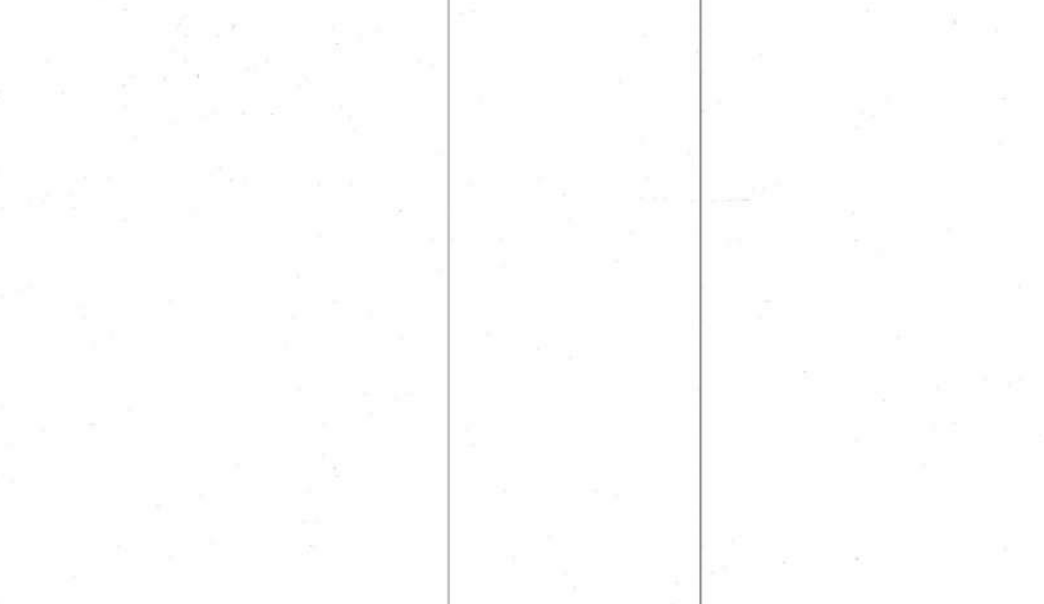
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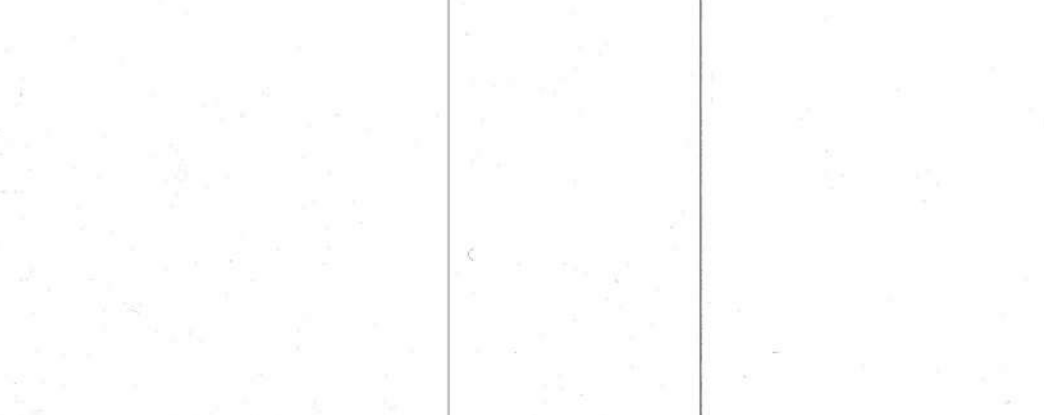
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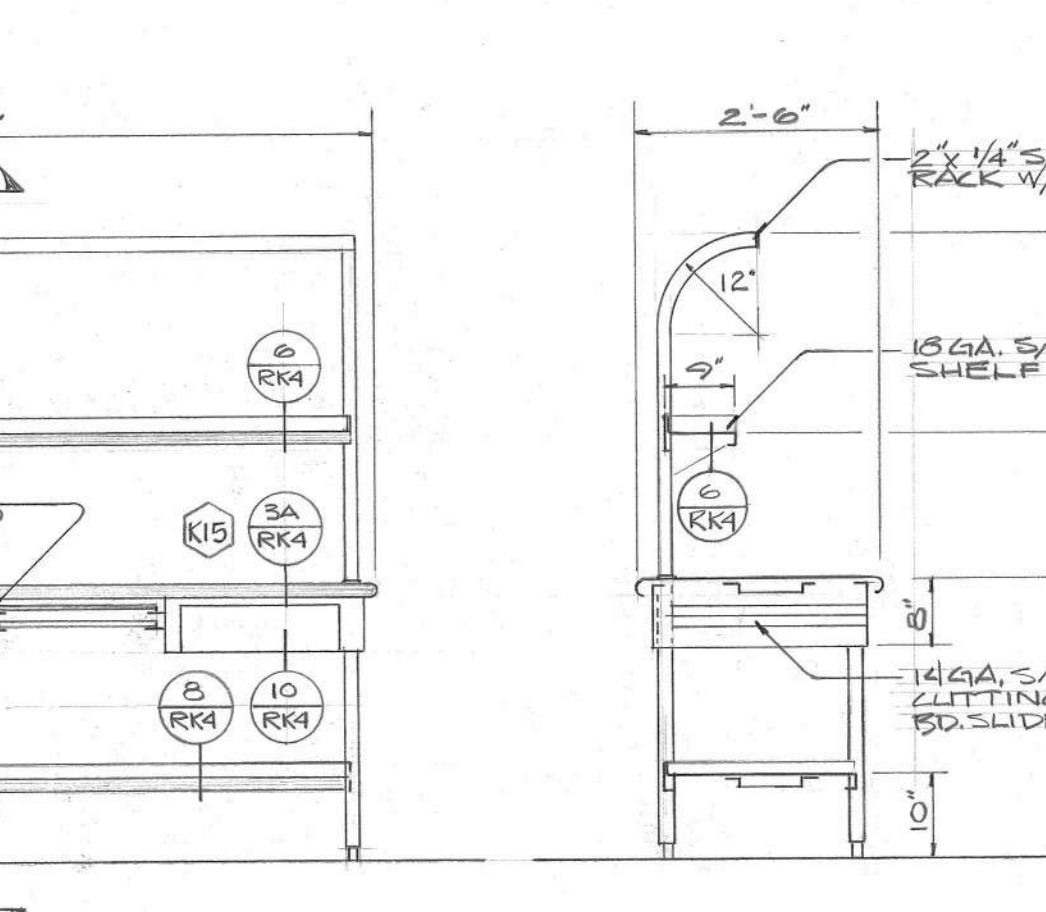
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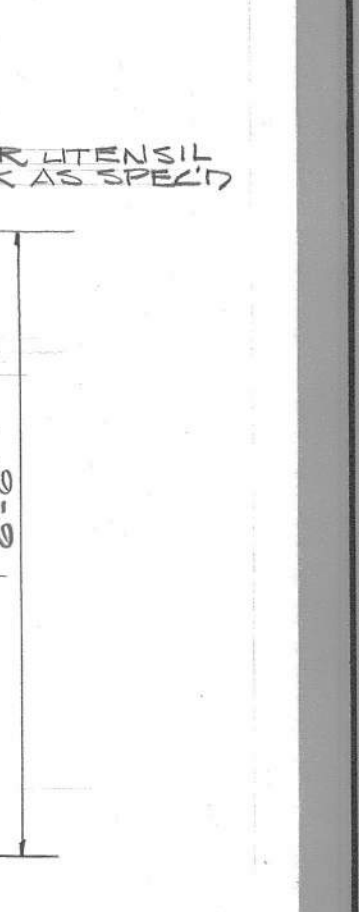
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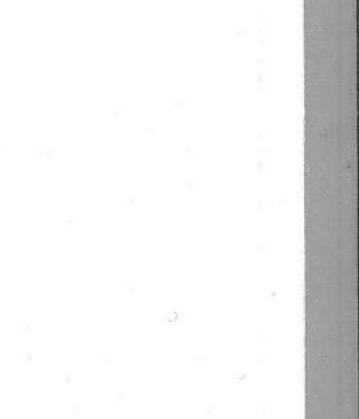
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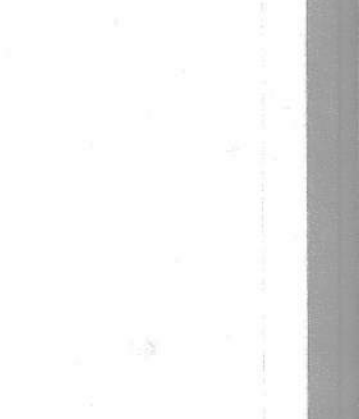
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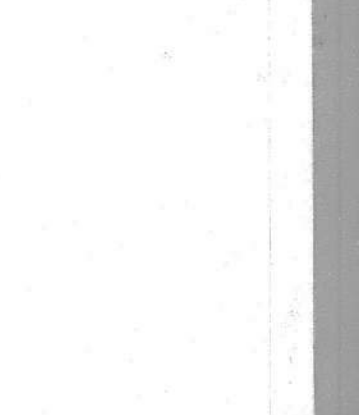
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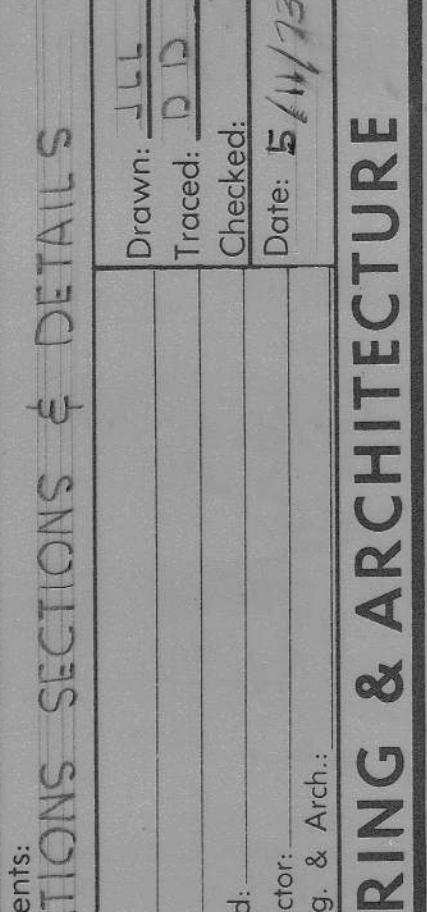
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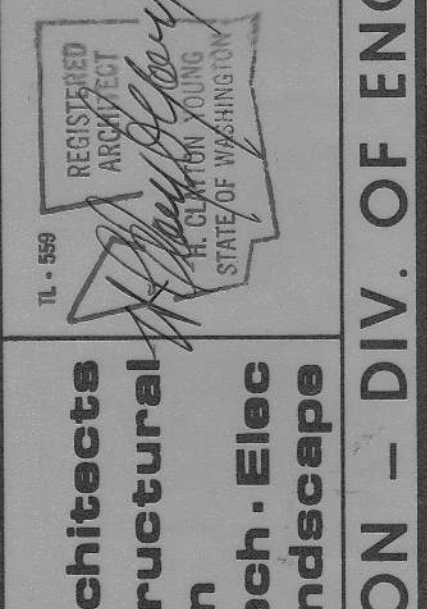
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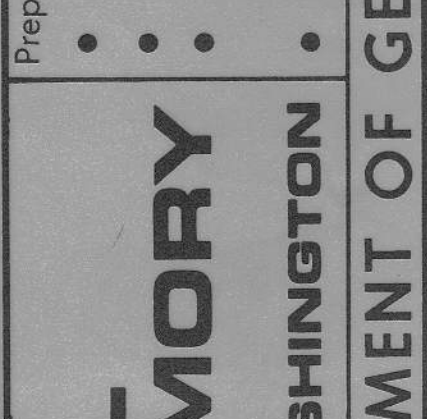
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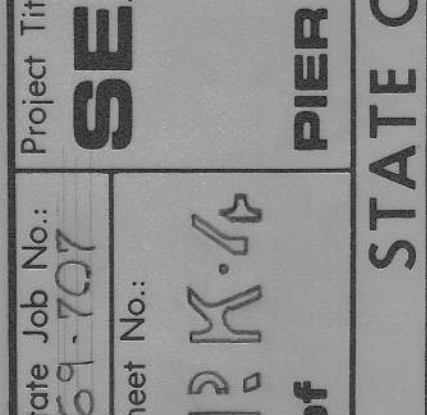
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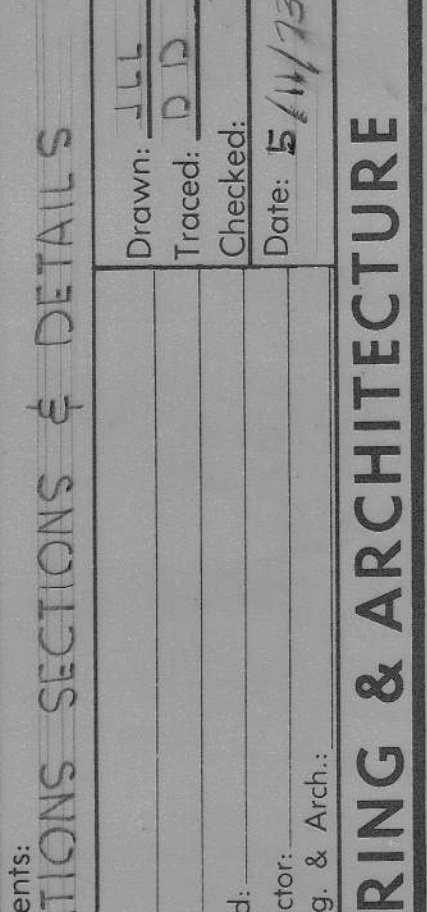
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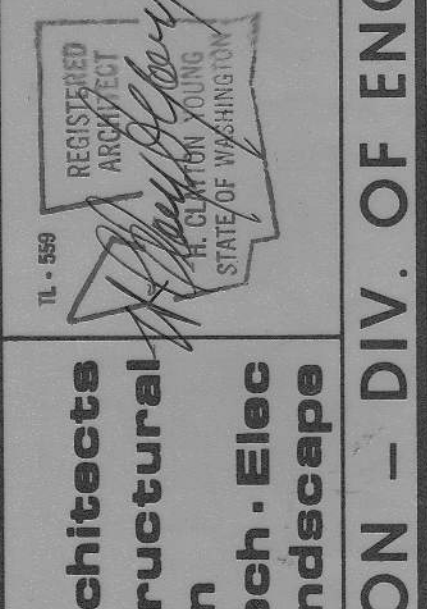
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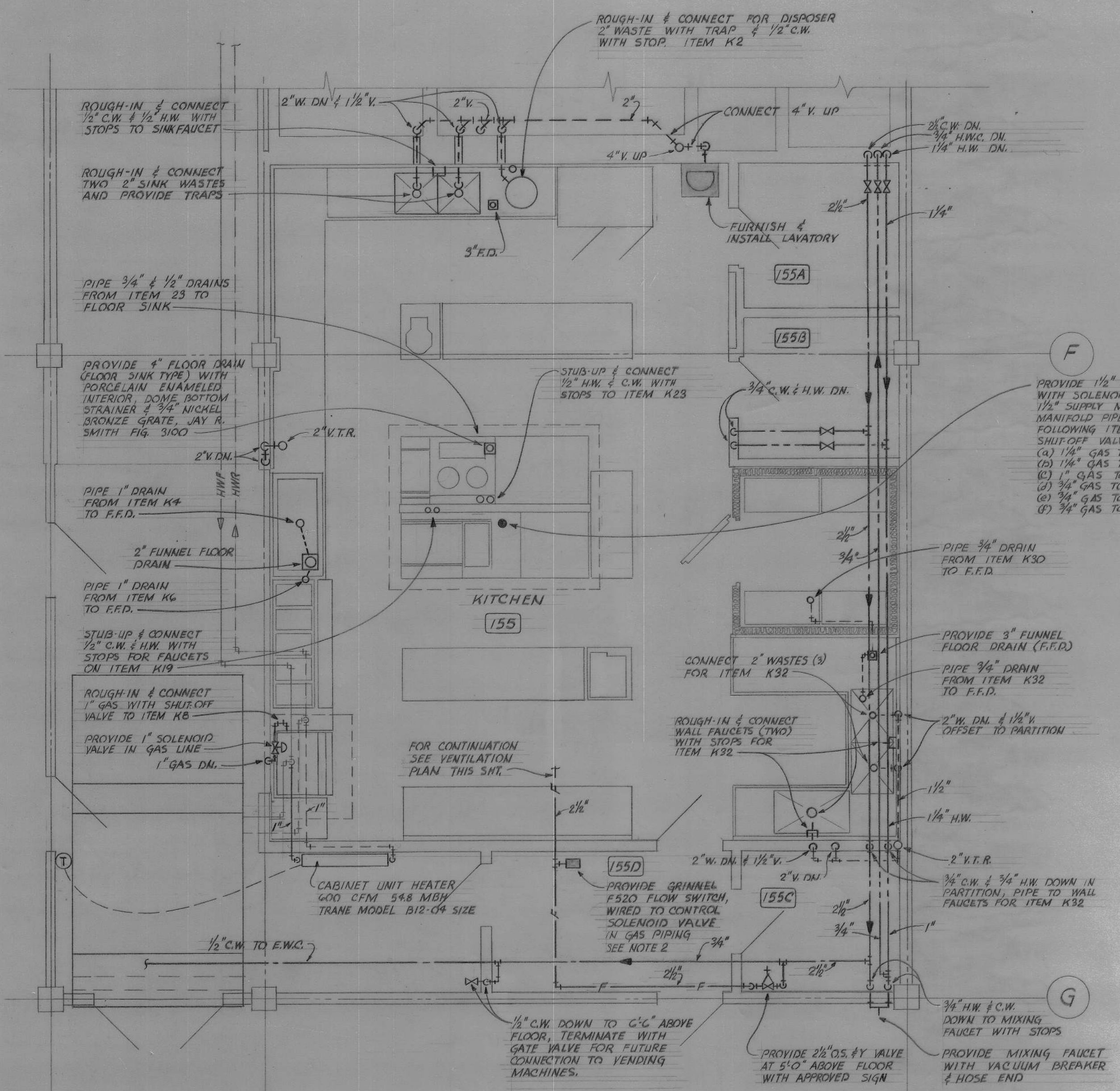


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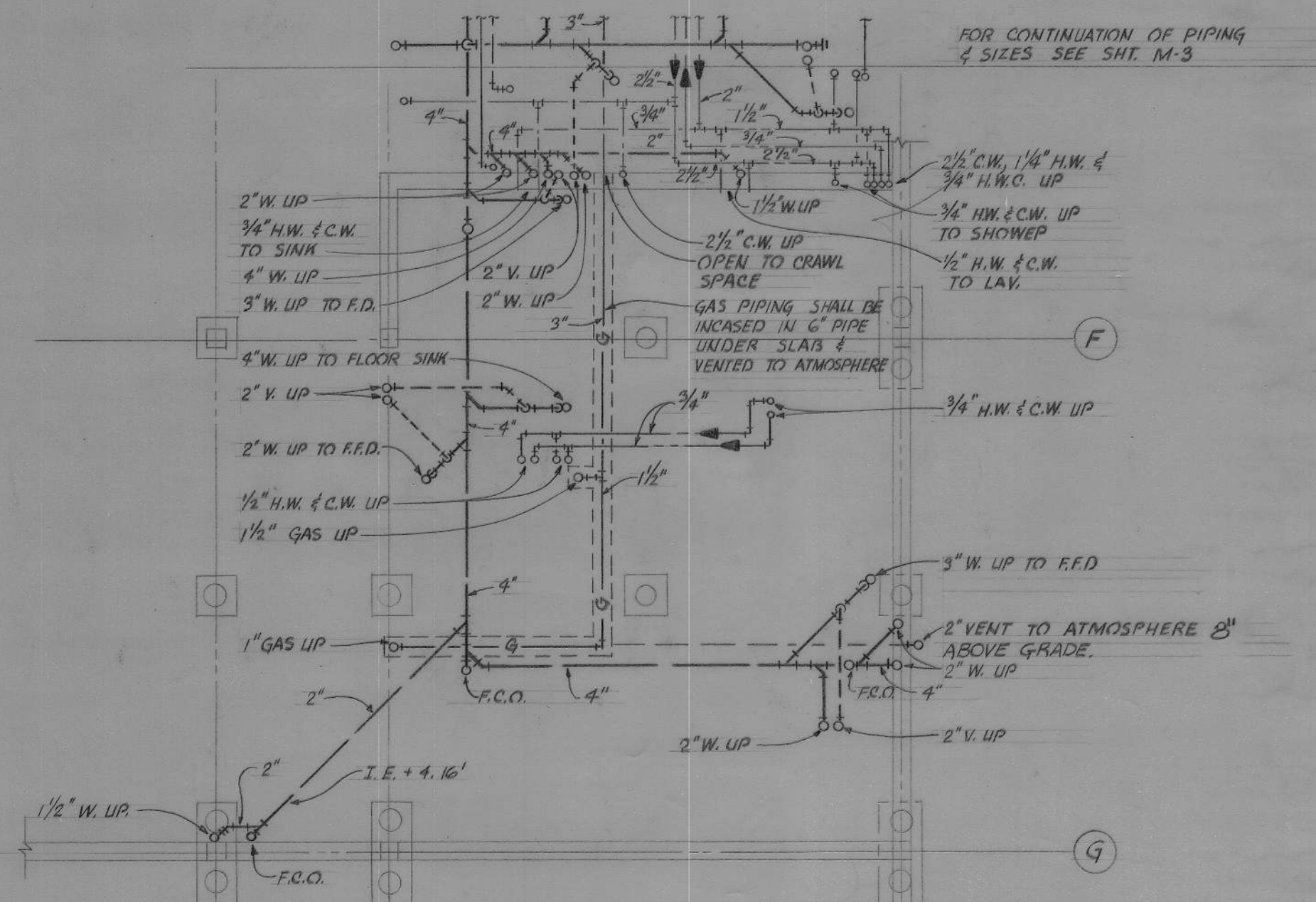
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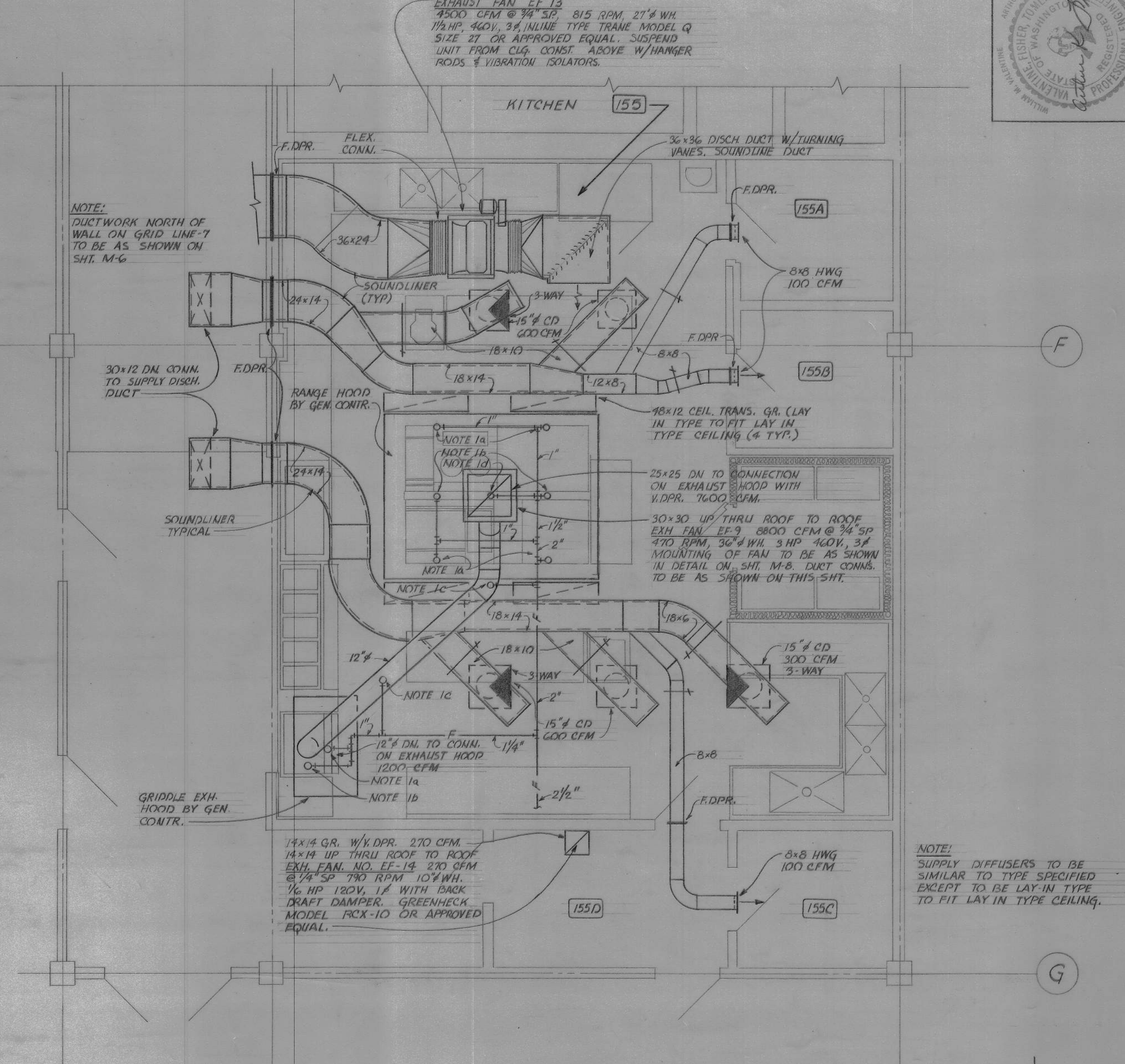
KITCHEN PLAN - PLUMBING

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



PARTIAL FOUNDATION PLAN

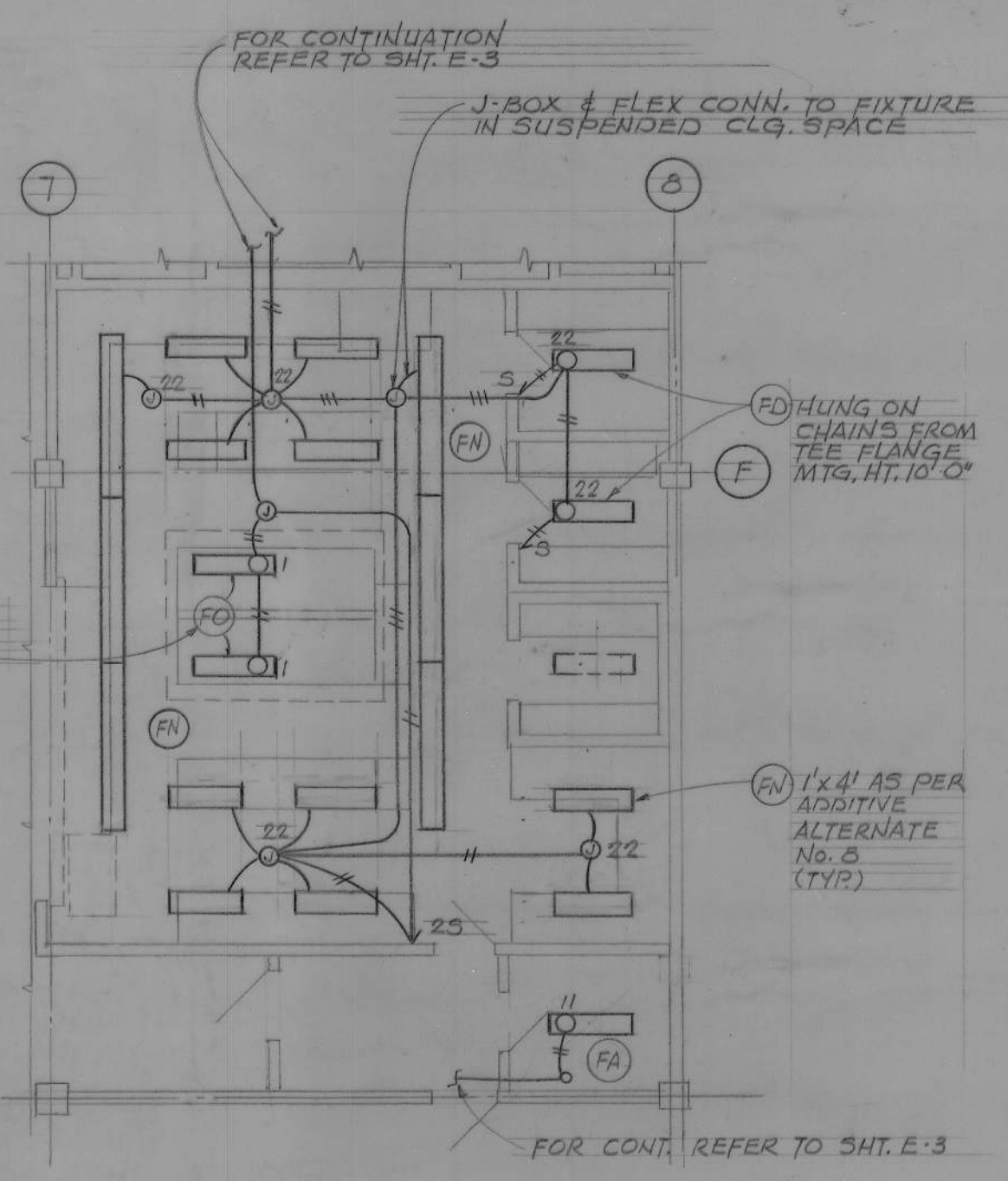
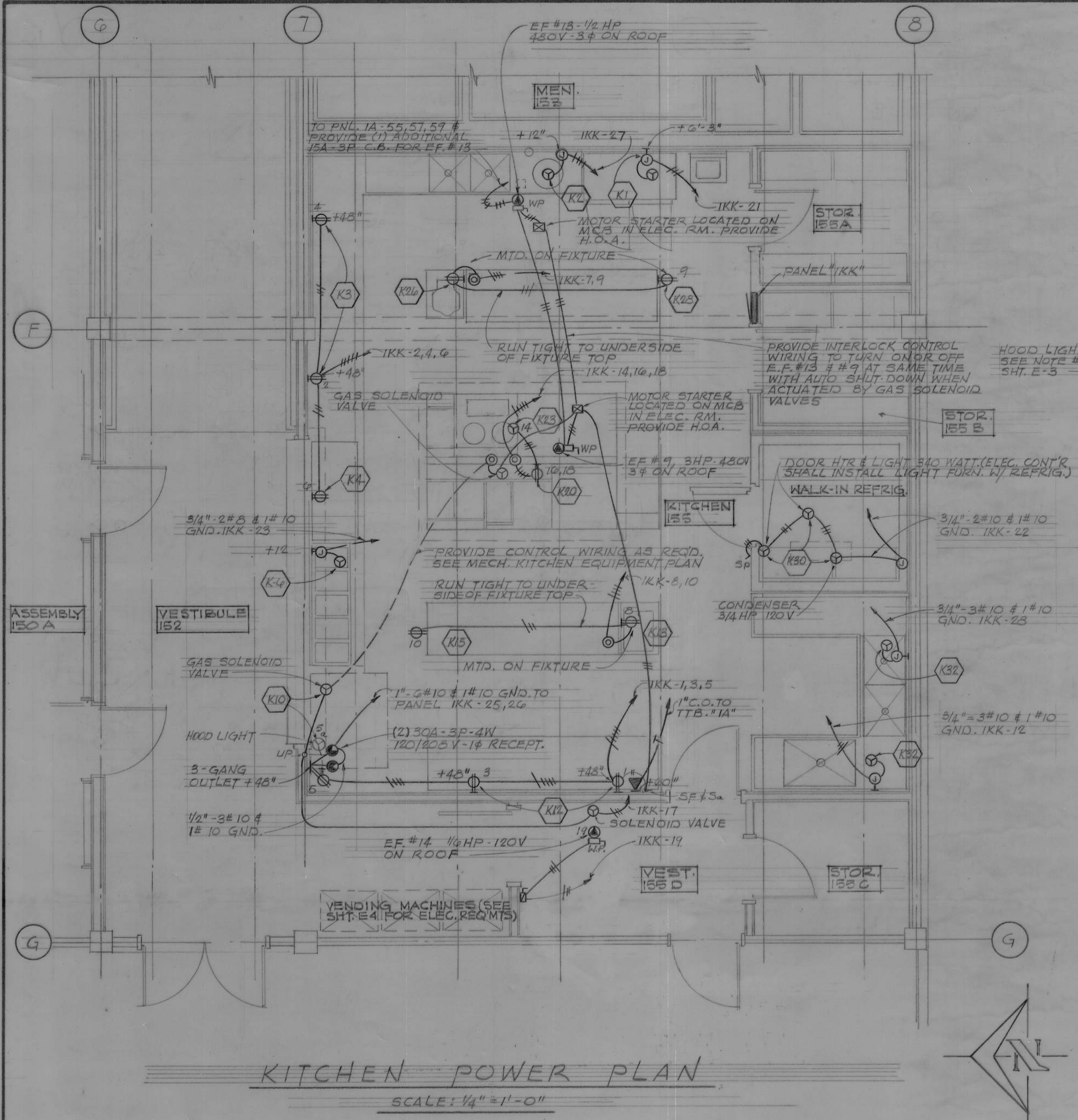
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KITCHEN PLAN - VENTILATION

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

- NOTE:
1. FIRE SPRINKLER SYSTEM FOR KITCHEN HOODS SHALL COMPLY WITH NFPA 13 & 96. PROVIDE REQUIRED TYPE & TEMPERATURE PENDANT HEADS, GAFFLES, ESCUTCHEONS, ETC. THAT ARE EXPOSED TO BE STAINLESS STEEL.
 - 1a. SPRINKLER HEAD TO BE MTD. IN HOOD FOR UNDER HOOD PROTECTION, COORDINATE W/ HOOD SUPPLIER.
 - 1b. SPRINKLER HEAD TO BE MTD. IN HOOD PLENUM ABOVE GREASE FILTERS.
 - 1c. SPRINKLER HEADS TO BE MTD. IN HORIZONTAL DUCTWORK.
 - 1d. SPRINKLER HEAD IN VERTICAL DUCT UNDER FAN.
 2. WHEN FLOW SWITCH IS ACTIVATED BY FLOW OF WATER, THE (2) SOLENOID GAS VALVES SHALL CLOSE & THE KITCHEN HOOD EXHAUST FAN EF-9 SHALL SHUT OFF.
 3. KITCHEN HOOD EXHAUST DUCTS CONCEALED, NO. 14 GAUGE BLACK SHEET STEEL WITH ALL SEAMS & JOINTS WELDED.
 4. THIS IS A REVISED DRAWING OF THE AREA SHOWN. THE SAME AREA ON THE ORIGINAL DRAWINGS SHALL BE DELETED.



KITCHEN LIGHTING PLAN
SCALE: 1/8" = 1'-0"

- NOTES:
1. REVISE KITCHEN EQUIPMENT POWER & LIGHTING LAYOUT AS SHOWN.
 2. RE-LOCATE PANEL "IKK" AS SHOWN & PROVIDE CKT. BREAKERS AS FOLLOWS:
(20) 20A-1P KITCHEN EQUIP. REC. & SPARE 120V.
(1) 30A-1P K1 FREEZER 120V
(1) 40A-1P K30 WALK-IN REFER. 120V
(1) 40A-2P K6 HOT FOOD CTR. 208V-1 Ø
(2) 30A-2P RECEPTACLES 120/208V-1 Ø, 3P -4W
(1) 20A-2P K2 DISPOSER 3HP 208V-3 Ø
(1) 30A-3P K32 BOOSTER 208V-3 Ø
(6) 1P SPACES
(1) 2P SPACE
(NO CHANGE TO PANEL FEEDER SIZE)
 3. ELECTRICAL CONTRACTOR SHALL MAKE ALL FINAL CONNECTIONS TO KITCHEN EQUIPMENT & PROVIDE ALL REQUIRED DISCONNECTS.
 4. REFER TO KITCHEN ROUGH-IN PLAN FOR EXACT LOCATION OF ALL OUTLETS.
 5. REFER TO CONTRACT DOCUMENTS & SPECIFICATIONS FOR ADDITIONAL INFORMATION & REQUIREMENTS.
 6. FROM PANEL "IKK" STUB (4) 1" C.O. INTO FURRED CEILING SPACE & CAP.

State Job No.: 69-707
Sheet No.: 12K.6 of

Project Title:
SEATTLE NATIONAL GUARD ARMORY

Pier No. 91
SEATTLE, WASHINGTON

STATE OF WASHINGTON - DEPARTMENT OF GENERAL ADMINISTRATION - DIV. OF ENGINEERING & ARCHITECTURE

Prepared by:
• Clayton Jean Young
• Charles kitchen
• Valentine Fisher-Tomlinson
• Talley Associates

Architects
Structural
Mech-Elec
Landscape

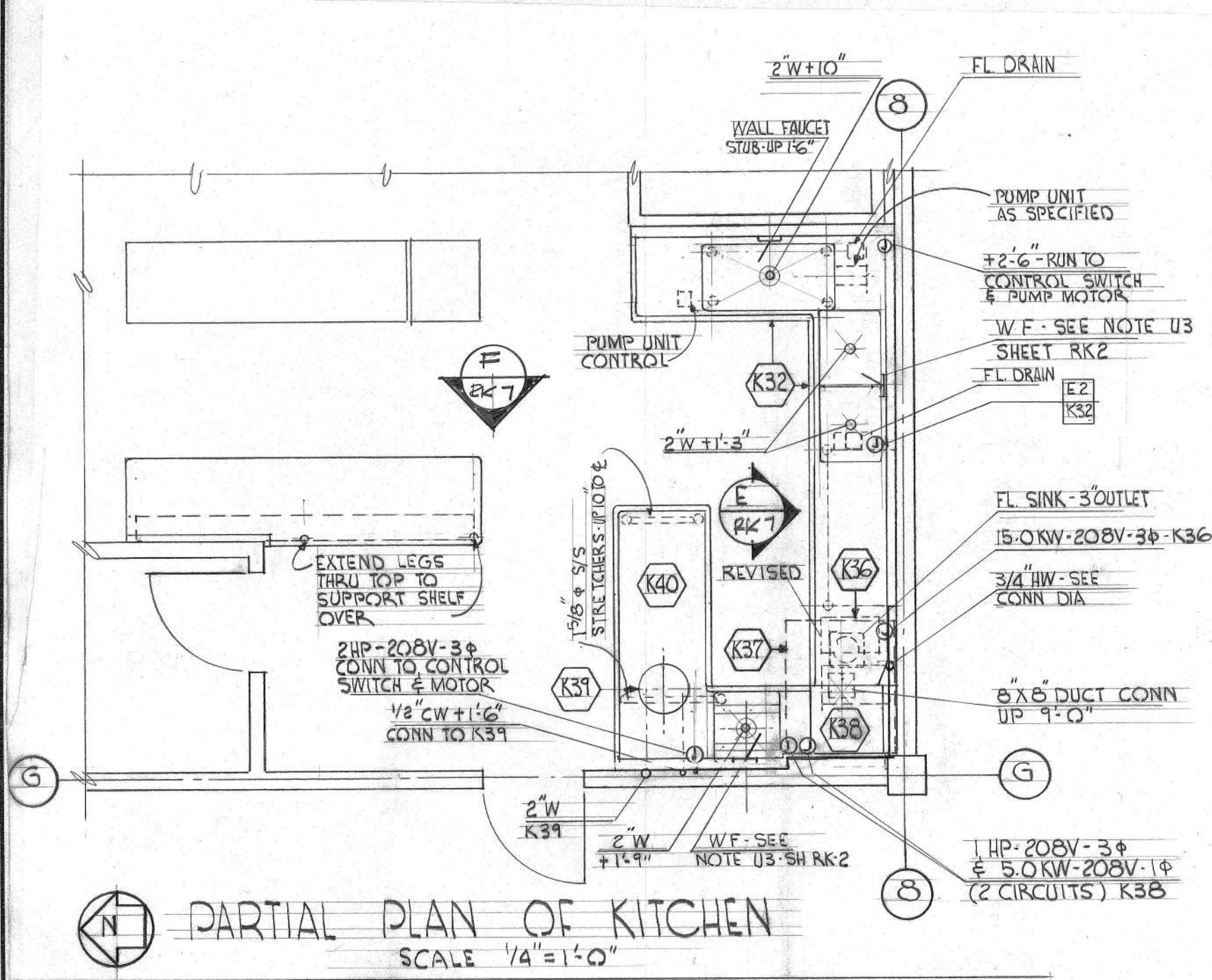
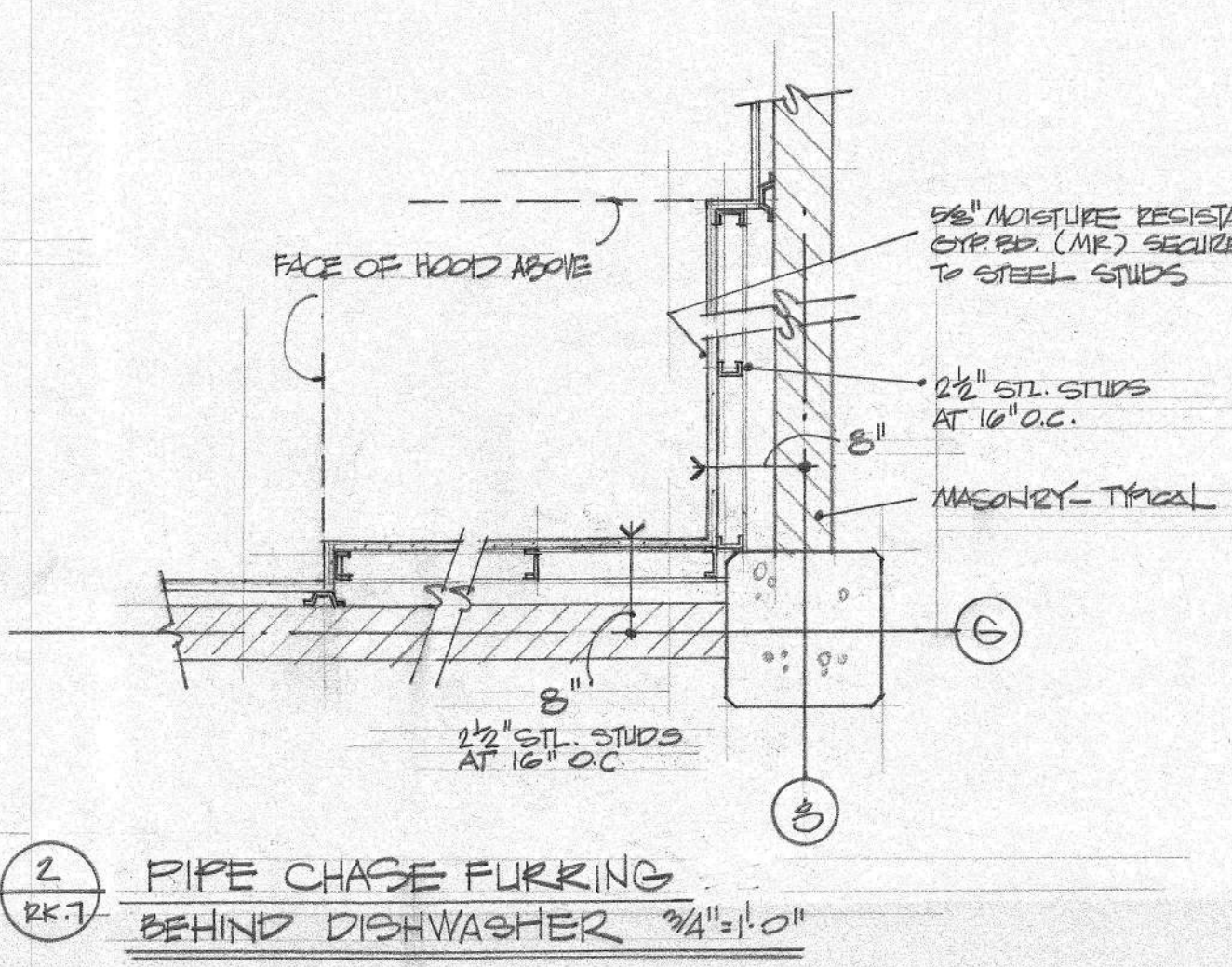
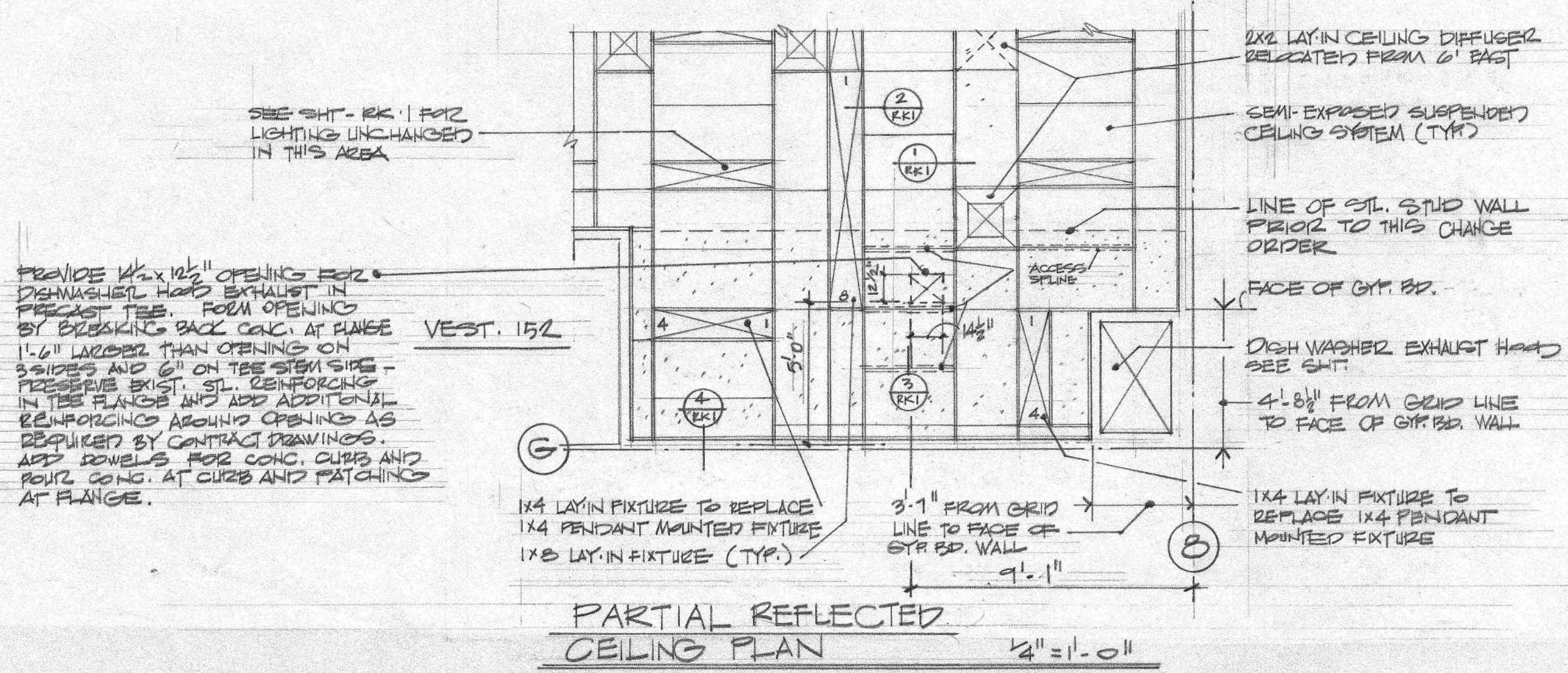
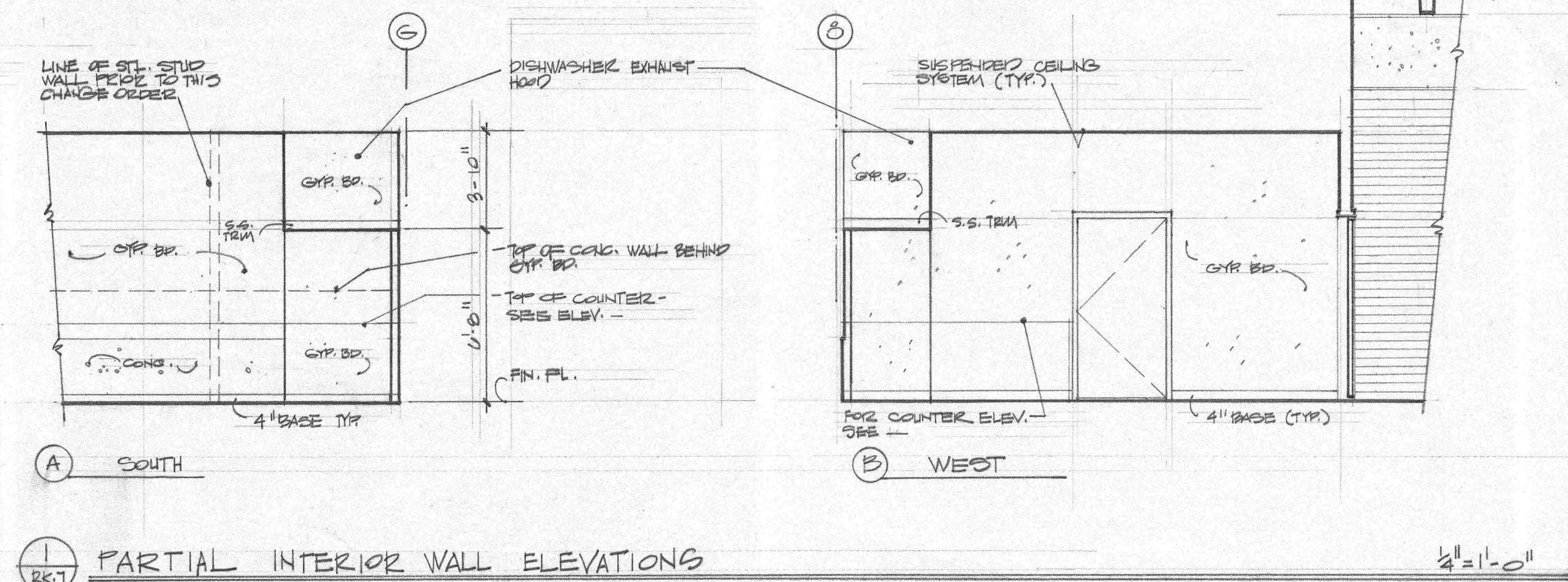
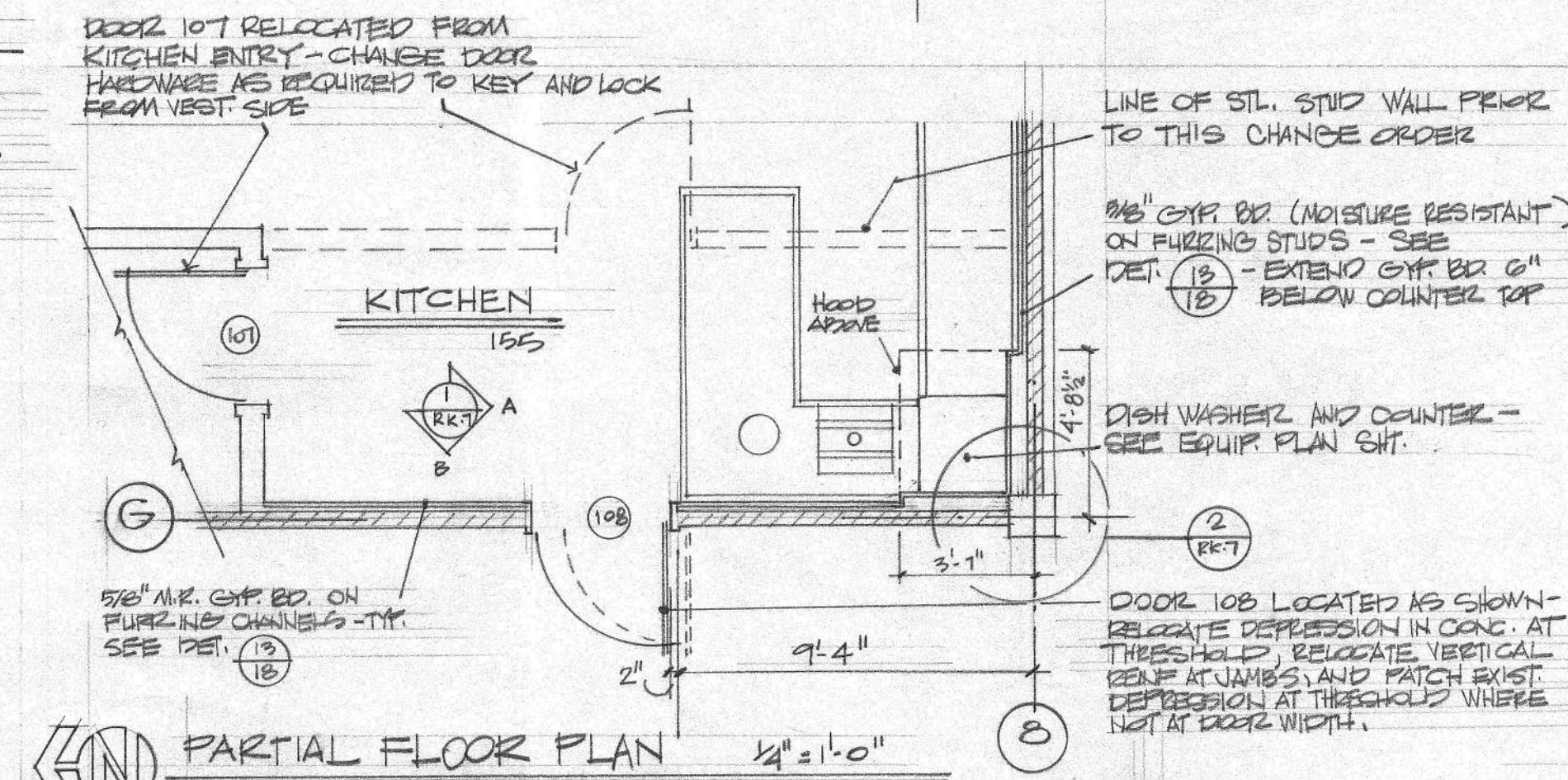
Sheet Contents:
KITCHEN POWER & LIGHTING PLANS

Approved:
Agency: F.K.A.
Job Capt.: M. McD.
Section Head: F.K.A.
Agency Director: F.K.A.
Supv. of Eng. & Arch.: F.K.A.

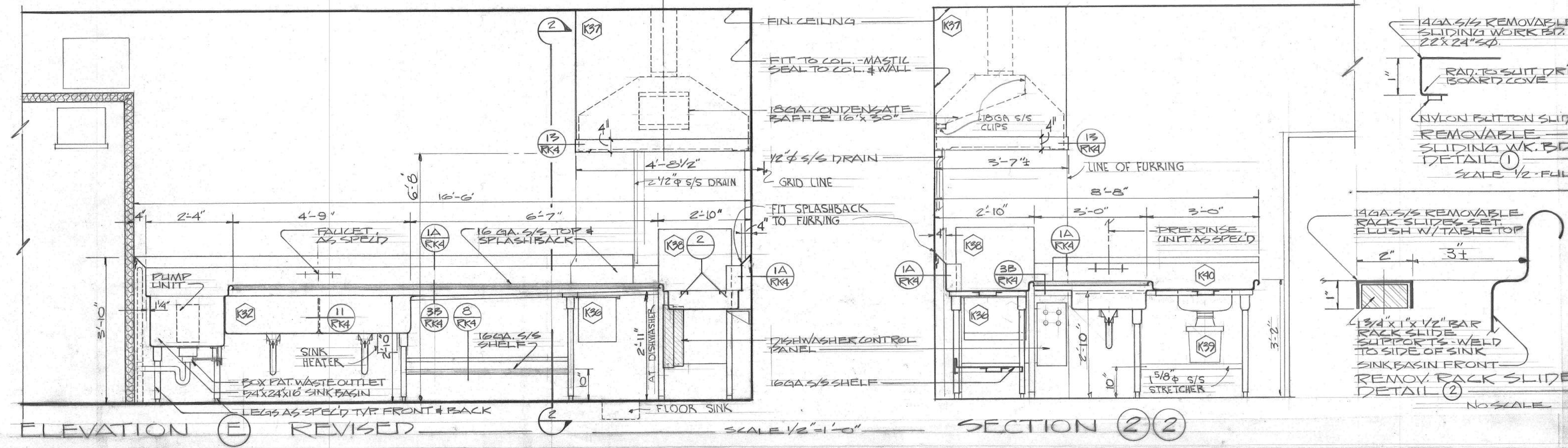
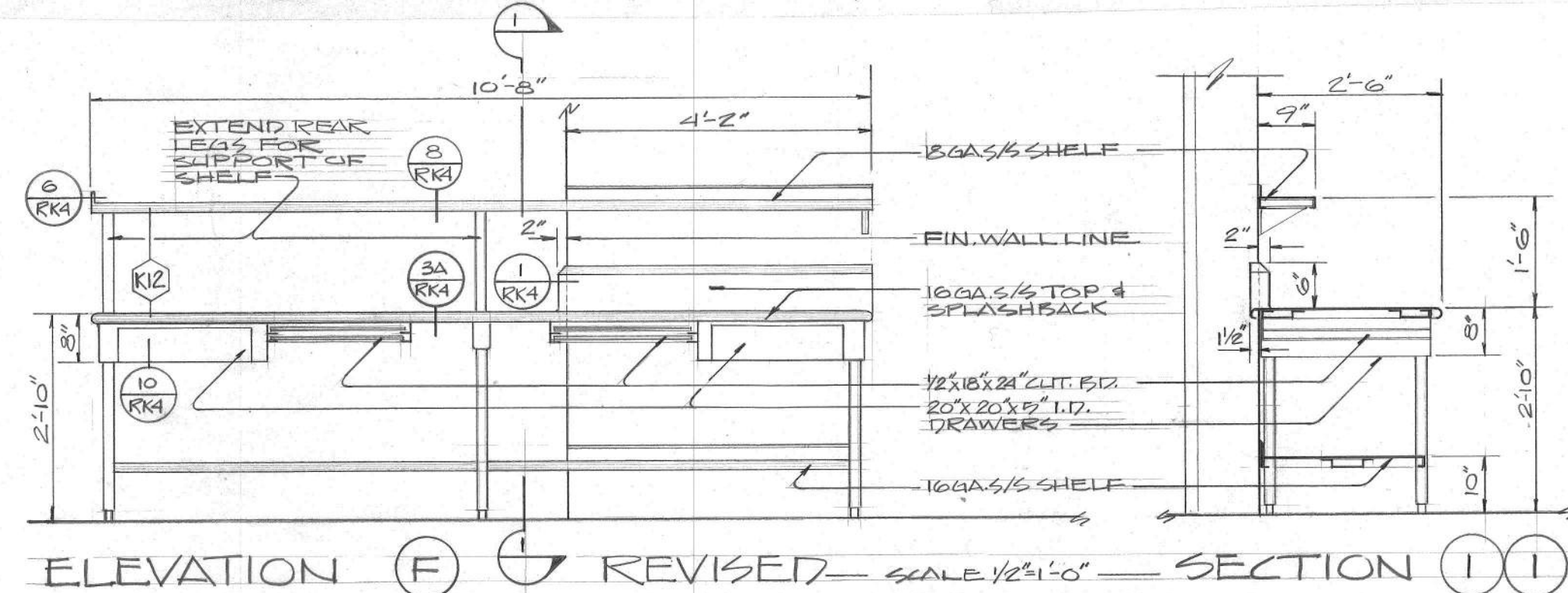
Drawn: F.K.A.
Traced: M. McD.
Checked: F.K.A.
Date: 3/11/1975

WILLIAM H. TOMLINSON
STATE OF WASHINGTON
PROFESSIONAL ENGINEER
MECHANICAL ENGINEERING
LICENSE NO. 12345
EXPIRATION DATE 12/31/1978

GENERAL NOTE:
SHEETS RK. 1 & RK. 2 FORM PART OF CHANGE ORDER NO. 1 - REVISION TO THE KITCHEN EQUIPMENT DINGS. DATED 5/11/73.



MARK NO.	EQUIPMENT ITEM	REMARKS
K32	THREE COMPARTMENT SINK	REVISE AS SHOWN
K36	BOOSTER HEATER	CONN TO K38
K37	EXHAUST HOOD	600 CFM
K38	DISHWASHER	
K39	DISPOSER	
K40	SOILED DISH TABLE	



Project Title: **SEATTLE NATIONAL GUARD ARMORY**

State Job No: **04-161**

Sheet No: **RK. 7**

of **13**

Prepared by: **Clayton Jean Young**
Charles kitchen
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Architects: **Clayton Jean Young**
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Mech. Elec. Landscape: **Talley Associates**

Drawn: **JMT**

Agency: **State of Washington**

Job Capt.: **State of Washington**

Section Head: **State of Washington**

Director: **State of Washington**

Sup. of Eng. & Arch.: **State of Washington**

Sheet Contents: **REVISED ARCHITECTURAL AND KITCHEN EQUIP. PARTIAL PLANS AND DETAILS**

Approved: **JMT**

Checked: **CT**

Date: **7/11/73**

PIER NO. 91

SEATTLE, WASHINGTON

STATE OF WASHINGTON - DEPARTMENT OF GENERAL ADMINISTRATION - DIV. OF ENGINEERING & ARCHITECTURE

