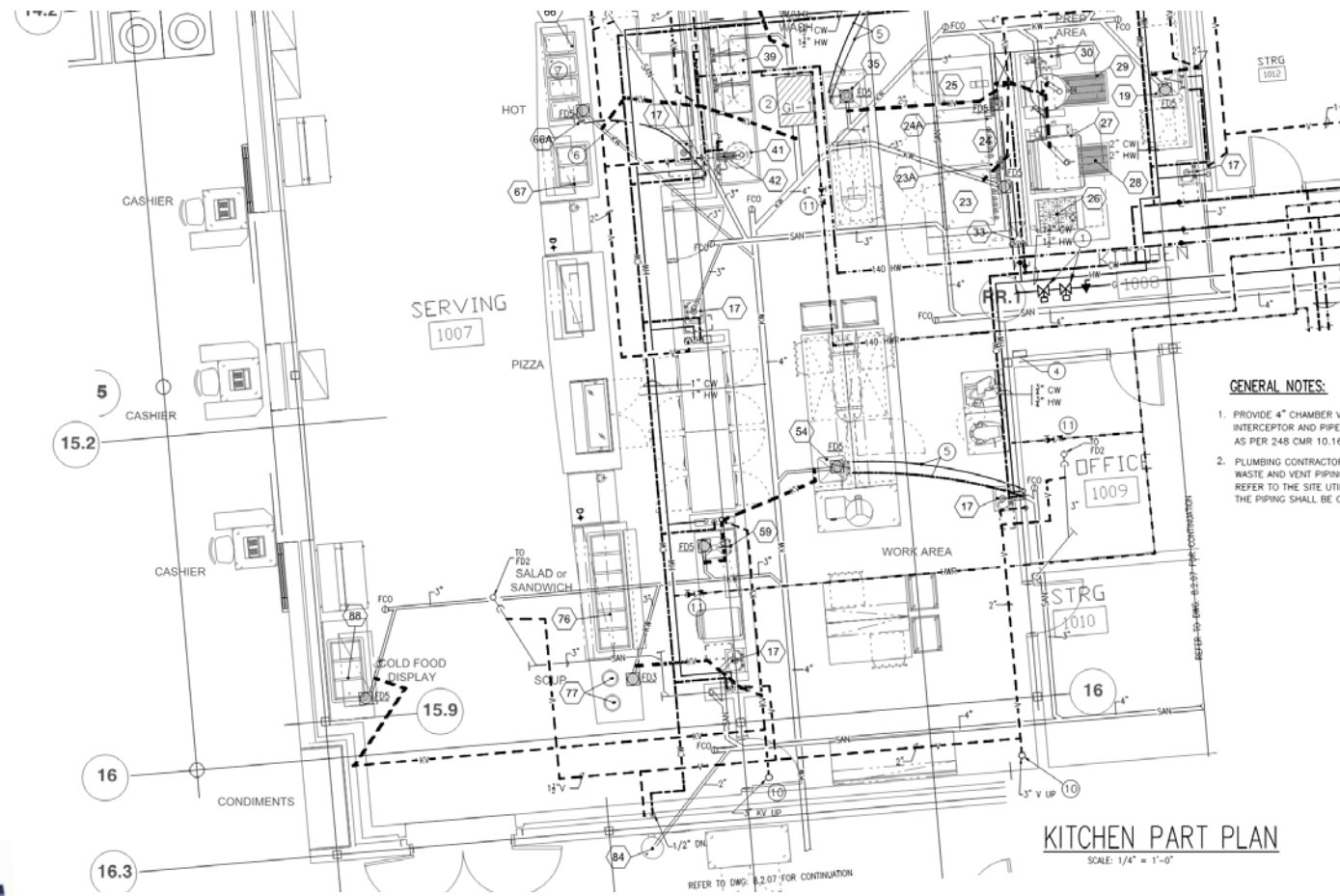


# Owner Provided Equipment – Kitchen design and Coordination



Kitchen equipment is multi trade work, thus design and install coordination is critical

Utility Distribution  
System

Kitchen Hood

Make Up Air Unit

Roll Up Doors

Hand Wash Sinks

Commercial Refrigerators and  
Freezers

Kettle

Floor Drains

Grease Traps

CO detector

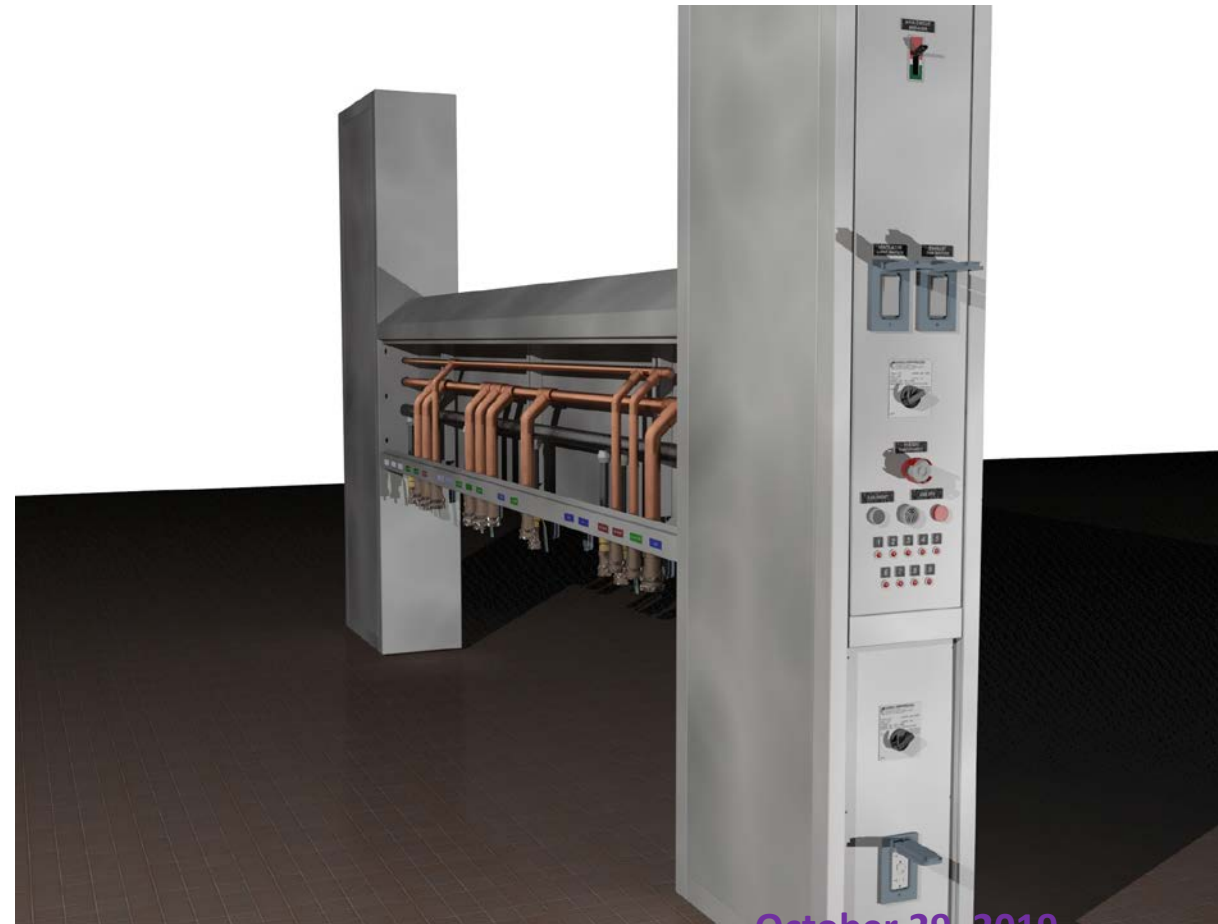
## Utility Distribution System (UDS)

Furnished and installed by the Kitchen Equipment Contractor.

Connections by Plumber of domestic hot and cold water, natural gas, power by Electrical, often an Ansul reset by Fire Protection Contractor.

Often there are provisions for multiple points of connection, but only one is needed.

Designs are not always clear who is to provide the quick disconnect hoses and anti tip cables. Install seems to work best when the Kitchen equipment contractor furnishes these accessories. Hoses must be Mass code approved.



October 29, 2019

## Kitchen Hood

Supplied and installed by Kitchen Equipment Contractor.

Connections by HVAC for grease duct, Electrical, Ansul, and ATC

Often a VFD is included in the kitchen equipment package for the kitchen exhaust fan(KEF). Sometimes this becomes double spec'ed with the HVAC contractor owning a VFD for the KEF as well.

Wiring from Kitchen equipment contractor supplied VFD to HVAC contractor supplied KEF is not consistently shown on electrical drawings, creating an issue during the course of construction. Sometimes resulting in a change order or the Kitchen equipment contractor paying the electrical contractor to perform this power wiring.

Provided VFD needs contacts for ATC. Sequence of operation of hood should state if the hood goes on with a heat sensor, or a timer, or manually. When hood is activated, how is the make up air unit interlocked? Via current sensor on exhaust fan motor, VFD contacts, or some other manner?

Install of hood needs to be coordinated with install of grease duct, and grease duct access doors.



## Floor drains and Floor Sinks



### Floor Drain Considerations

Round floor drains in the kitchen or any other location with a tiled surface yield a more consistent install and present no conflict with orientation to grout lines.

Drains are set in concrete during the rough work. When square floor drains are installed, there are limited reference planes for alignment, and despite best efforts, can move during concrete pour.



### Floor Sink Considerations

Location needs to be coordinated with final kitchen equipment layout. Final kitchen equipment layout is not always available during the underground work when these floor sinks are installed



### Grease Trap Considerations

Who owns signage detailing required cleaning schedule, and where would that sign be located?  
Can the grease traps be installed under kitchen equipment, like the triple bowl sink, or in a walkway?  
Is there a reference wall that the grease traps should be installed parallel or perpendicular to?

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## Roll Up Doors

Often provided by the GC or CM.

Not always shown as an above ceiling obstruction and can easily be missed during the design of the building and during the MEP coordination process.

Location of these doors and the above ceiling support structure and mechanism have conflicted with MEP mains in the past. This conflict was identified after MEP install, leading to change orders and rework.

