

# YOUNGSTOWN STATE UNIVERSITY FOODSERVICE NARRATIVE

## Executive Summary

The Youngstown State University project includes six (6) primary foodservice areas: A catering kitchen with a like-for-like equipment upgrade, a retail servery with 5 platform offerings, a late-night pub concept, a ballroom event support space with ware washing support, a community kitchen, a snack & chill concept, and a modest convenience store.

An RFP for a new foodservice operator is currently being developed and YSU expects to have the operator onboarded by September 2024.

## Program Overview

- Estimated 1,200 meals served per-day in Kilcawley Center retail.
- Peak hour is 12-1p.
- 720 meals, or 60% of all meals, served during Peak hour.
- Majority of transactions occur between 11a and 3p.
- Day-part mix: 20% Breakfast/50% Lunch/30% Dinner.

## Foodservice Areas

- **Retail Servery:**
  - This area will act as the primary foodservice space in the building serving an estimated 1,200 meals per day with the highest volume occurring between 11 am – 3 pm. The current usage breakdowns are 20% Breakfast 7am-11am, 50% Lunch 11am-3pm and 30% Dinner 3pm-midnight.
  - The retail concepts will each be supported by shared ice production, pot wash, ambient beverage storage and dry storage.
  - The first three concepts will each have front counter locations for bottled beverage and snack purchase at POS.
  - All five concepts will have front counter POS and sufficient counter space to support pick-up for mobile ordering.
  - Retail Servery Platforms:
    - **Rice Bowl Concept** – Support for international rice-based menus intended to change over time and provide variety.
      - Hot/cold pan with sneeze guard
      - Refrigerated prep tables
      - Undercounter refrigeration
      - Exhaust hood with make-up-air system

- Wok range
  - Fryer
  - Griddle
  - Rice cooker
  - Dedicated walk-in cooler
- **Scoop & Serve Salad + Sandwich Concept** – Made to order as well as grab and go salad/sandwich offerings.
    - Reach-in refrigeration
    - Refrigerated prep table
    - TurboChef ovens
    - Refrigerated bakery display
    - Dedicated walk-in cooler
- **Pizza & Grill Platform** – Offer some variety with changing toppings, sauces, and menu combinations, while regularly offering expected staples like pizza, burgers, fries, and other grill favorites.
    - Refrigerated prep tables
    - Undercounter refrigeration
    - Reach-in freezer
    - Exhaust hood with make-up-air system
    - Fryer
    - Griddle
    - Combi oven
    - Double deck oven
    - U/C refrigeration
    - U/C hot holding cabinets
    - Dedicated walk-in cooler
- **Chick-Fil-A** – Final station design by national brand architects. Maintaining this popular campus destination.
    - Upright refrigeration and freezer
    - U/C refrigeration
    - U/C warming drawer
    - Exhaust hoods with make-up-air systems
    - Double fryer banks
    - Griddle

- Combi oven
  - Dedicated walk-in cooler and freezer
- **Dunkin Donuts** – Final station design by national brand architects. Maintaining this popular campus destination.
    - TurboChef oven
    - Coffee brewer
    - Coffee grinder
    - Iced tea brewer
    - Coffee servers
    - Milk dispensers
    - Espresso machine
    - Undercounter refrigeration
    - Frozen beverage machine
- **Beverage Station**
    - Soda dispenser
    - Coffee Brewer
    - Coffee server
    - Water dispenser
    - Vending refrigerators
    - Refrigerated self-service cases
- **Late Night Pub** – A small open kitchen concept serving concession staples for students studying later at night in the space and to support events in the nearby black box theater. Station designed to also support catering event display, pop-up events with local restaurants, or other flexible program uses. Venue is not anticipated to be operated for daily meals, but as more of an event hub or destination when the building is open late.
    - Reach-in refrigeration
    - Ice machine and bin
    - Pot sink
    - Dish machine
    - Coffee brewer
    - Coffee Grinder
    - Tea brewer
    - TurboChef oven

- Exhaust hood with make-up-air system
  - Griddle
  - Fryer
  - Refrigerated prep table
  - U/C display case
  - Hybrid merchandiser
- **Ball Room Event Support & Ware Wash**
    - Designed as a support space for foodservice during events in the adjoining ballroom. Supported by an adjacent ware wash space directly across the corridor.
    - Ballroom is being designed to support banquets for 500.
    - Located across the hall from elevator to catering kitchen.
      - **Ball Room Support**
        - Dry storage shelving
        - Queen mary carts
        - Reach-in freezer
        - Coffee brewer
        - Coffee Grinder
        - Tea brewer
        - Mobile worktables
        - Heated holding cabinets
        - Roll-in refrigeration
        - Ice machine and bin
      - **Ware Wash**
        - U/C Dish machine
        - Conveyor dish machine
        - Condensate hood
        - Clean dish storage shelving
        - Soak sinks
        - Clean and soiled dish tables
- **Catering Kitchen**
  - The catering kitchen is maintaining the original design with like-for-like equipment upgrades thought out the space. It will also support production for the Late-Night Pub, as well as preparation, production, & support space for retail venues.
  - The majority of catering events are anticipated to stay in the student center, though the renovation includes improved access to vehicles for delivery to other buildings.

- The catering kitchen includes campus bakery operations.
  - **Storage**
    - Walk-in coolers
    - Walk-in freezer
    - Dry storage
    - Trash room
  - **Cold Prep**
    - Reach-in refrigeration
    - Prep tables
    - Utility sinks
    - Meat saw
    - Ice machine and bin
  - **Beverage Production**
    - Coffee brewer
    - Coffee grinder
    - Tea brewer
  - **Hot Production – Events**
    - Exhaust hood with make-up-air system
    - Fryer
    - Griddle
    - Six (6) burner range
    - Combi skillet
    - Blast chiller
    - Roll-in combi oven
  - **Hot Production – Retail**
    - Exhaust hoods with make-up-air systems
    - Fryer bank
    - Combi ovens
    - Griddle
    - Char Broiler
    - Combi skillet

- **Ware Wash**
  - Conveyor dish machine
  - Condensate hood
  - Glass and dish dollies
  - Clean and soiled dish tables
  - Clean dish shelving
  
- **Bakery**
  - Stand mixer
  - Tabletop mixer
  - Bakery counter
  - Ingredient bins
  - Mobile worktable
  - Microwave oven
  - Pan racks
  
- **Outbound & Event Staging**
  - Heated holding cabinets
  - Pan racks
  
- **Community Kitchen**
  - Small, Communal kitchen for demonstration cooking, student program events focused on food, and cooking lessons.
    - Exhaust hood with make-up-air system
    - Four (4) burner range
    - Griddle
    - Combi Oven
    - Reach-in refrigerator and freezer
  
- **Snack & Chill**
  - Small counter featuring ice cream, smoothies, light healthy fare, and ambient snacks. Venue is expected to support users of the recreation center and students relaxing in nearby student org and gaming spaces
    - Reach-in merchandiser freezer
    - Reach-in merchandiser fridge
    - Gelato case
    - Blenders

- U/C freezer
- U/C refrigerator
- Refrigerated salad/sandwich table
  
- **Convenience Store**
  - A modest update to the current Pete's Treats venue will include cold beverages, grab & go snacks, first-aid/medication, dry goods, and light grocery fare.
  - Equipment will include reach-in refrigerators and reach-in freezer, all back-loaded
  - POS may be staffed or autonomous
  - Millwork for condiments/utensils and shelving for display is still to be finalized.

**Prepared by Ricca Design Studios & WTW Architects**

**June, 2024**

Sheet Number	Sheet Name	02-02-2024 100% SD	05-13-2024 50% DD	06-21-2024 100% DD	06-14-2024 100% DD	06-21-2024 100% DD RFP Update
QF000-1	Index Sheet	X	X	X	X	X
QF100-1	Foodservice Key Plan	X	X	X	X	X
QF100-2	Foodservice Key Plan	X	X	X	X	X
QF400-1A	Foodservice Equipment Plan (A)	X	X	X	X	X
QF400-1B	Foodservice Equipment Schedule (A)	X	X	X	X	X
QF400-2A	Foodservice Utility Schedule (A)	X	X	X	X	X
QF400-2B	Foodservice Utility Schedule (A-B)	X	X	X	X	X
QF401-1A	Foodservice Equipment Plan (C)	X	X	X	X	X
QF401-2B	Foodservice Utility Schedule (C)	X	X	X	X	X
QF402-1A	Foodservice Equipment Plan (D)	X	X	X	X	X
QF402-2B	Foodservice Utility Schedule (D)	X	X	X	X	X
QF403-1A	Foodservice Equipment Plan (E)	X	X	X	X	X
QF403-1B	Foodservice Equipment Schedule (E)	X	X	X	X	X
QF403-2A	Foodservice Utility Schedule (E)	X	X	X	X	X
QF403-2B	Foodservice Utility Schedule (E)	X	X	X	X	X
QF404-1A	Foodservice Equipment Plan (F)	X	X	X	X	X
QF702-1	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-2	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-3	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-4	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-5	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-6	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-7	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-8	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-9	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-10	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-11	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-12	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-13	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-14	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-15	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-16	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-17	Foodservice Exhaust Hood Detail	X	X	X	X	X
QF702-18	Foodservice Exhaust Hood Detail	X	X	X	X	X

Rev	Date	Comment

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**Youngstown State University**

Owner

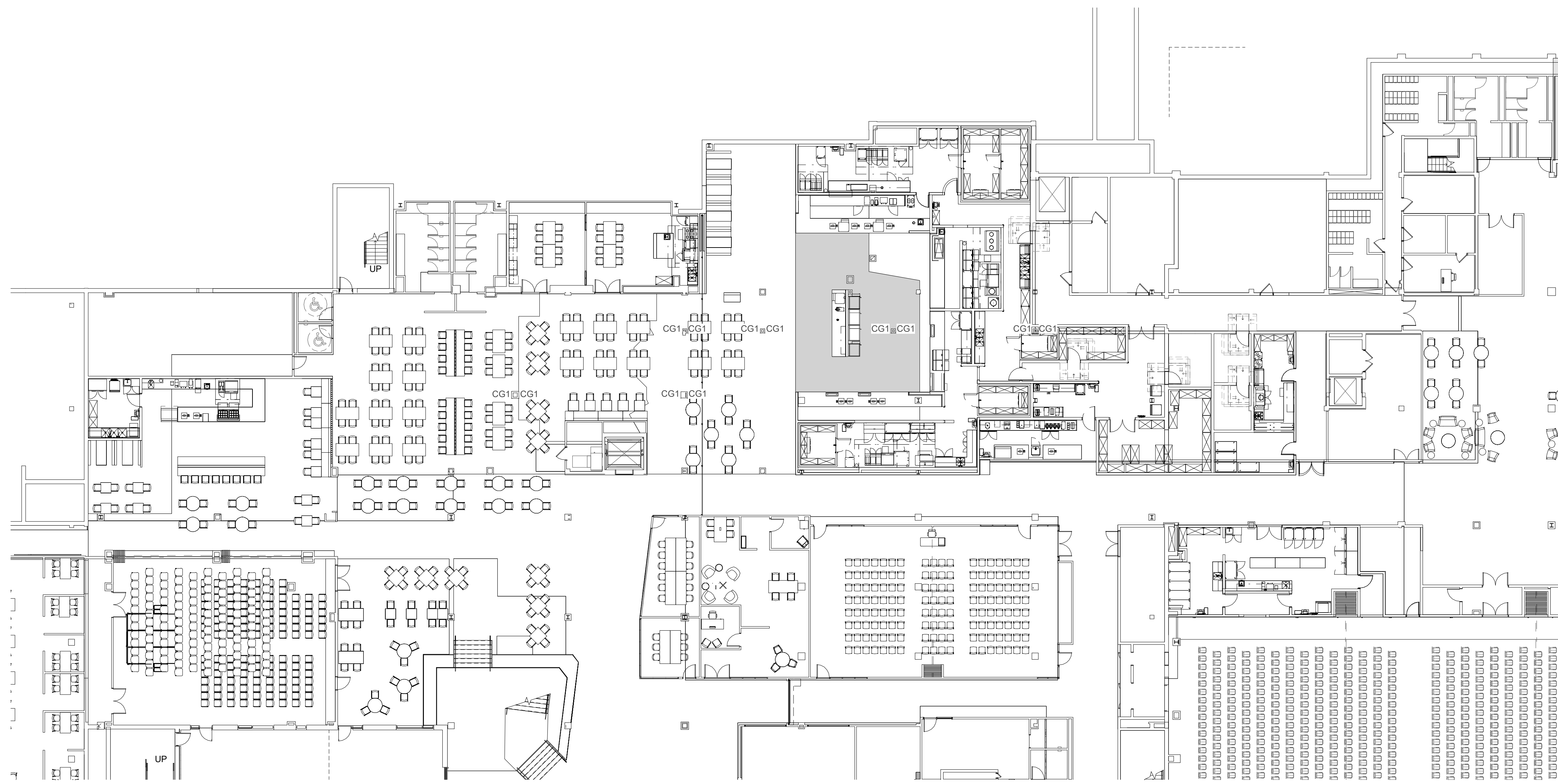
**Index Sheet**

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**ABBREVIATIONS**

ADA	Americans with Disabilities Act	EC	Electrical Contractor/Division	LEC	Laundry Equipment Contractor	QT	Quart
ADJ	Adjustable	EE	Electrical Engineer	LC	Load Center	QTY	Quantity
AMP	Amperage	EM	Emergency Power	LF	Linear Foot (or Feet)	RAD	Radius
AFF	Above Finished Floor	EQ	Equal	LPH	Liters per Hour	RCP	Receptacle
ALT	Alternate	EQUIP	Equipment	LPG	Liquid Propane Gas	SC	Self-Contained
BFD	Backflow Prevention Device	ETR	Existing to Remain	MBH	Thousand British Thermal Units Per Hour	SF	Square Foot (or Feet)
BFF	Below Finished Floor	ETL	Listing Equal to UL (Intertek)	MC	Mechanical Contractor/Mechanical Division	SP	Static Pressure
BHP	Boiler Horsepower	EXH	Exhaust	ME	Mechanical Engineer	SPEC	Specifications
BOH	Back of House	EXIST	Existing	MFR	Manufacturer	SST	Stainless Steel
BTC	Branch to Connection	"F	Degree Fahrenheit	MIN	Minimum	STD	Standard
BTU	British Thermal Unit	FAB	Fabricated	MISC	Miscellaneous	SW	Switch
BTUH	British Thermal Unit Per Hour	FD	Floor Drain	MUA	Make-Up Air	SYS	System
"C	Degree Centigrade	FFD	Funnel Floor Drain	MTD	Mounted	TDO	Tangent Draw-Off
CFH	Cubic Feet Per Hour	FP	Fire Protection	N2	Compressed Nitrogen Gas	TLS	Table Limit Switch
CFM	Cubic Feet Per Minute	FFM	Feet Per Minute	NS	Not Applicable	TYP	Typical
CHR	Chilled or Condenser Water Return	FR	From	NIC	Not in Contract	UDS	Utility Distribution System
CHS	Chilled or Condenser Water Supply	FS	Floor Sink	NIKEC	Not in Kitchen Equipment Contract	UL	Underwriters Laboratory
CLG	Ceiling	GA	Gauge	NSF	National Sanitation Foundation	UV	Ultraviolet
CO2	Compressed Carbon Dioxide Gas	GAL	Gallon	OC	On-Center	V	Volt
CONN	Connection	GC	General Contractor	OFI	Owner or Operator Furnished Item	VAV	Variable Air Volume
CONV	Convenience Receptacle	GFCI	Ground Fault Circuit Interrupter	OFCI	Owner or Operator Furnished/Contractor Installed	VD	Volume Damper
CW	Cold Water	GPH	Gallon(s) Per Hour	OFDI	Owner or Operator Furnished/Owner or Operator Installed	VFD	Variable Frequency Drive
DCR	Duplex Convenience Receptacle	GP	Gallon(s) Per Minute	PB	Pull Box	VIF	Verify in Field
DCV	Demand Control Ventilation	HVAC	Heating Ventilation & Air Conditioning	PC	Plumbing Contractor/Plumbing Division	W	Watts
DEG	Degree (or Degrees)	HW	Hot Water	PE	Plumbing Engineer	WC	Water Column
DFA	Down From Above	HZ	Hertz	PH	Phase		
DIA	Diameter	IW	Indirect Waste	POC	Point of Connection		
DIM	Dimension	POS	Point of Sale	POS	Point of Sale		
DISC	Disconnect	PREP	Preparation	PREV	Pressure Regulating/Reducing Valve		
DWG	Drawing	PRV	Pressure Regulating/Reducing Valve	PSI	Pounds-Per-Square-Inch		
DW	Direct Waste	KEC	Kitchen Equipment Contractor				
EA	Each	KCAL	Kilocalorie				
		KW	Kilowatt				

NOTE: REFER TO ARCHITECTURAL / MECHANICAL / ELECTRICAL / PLUMBING / INTERIOR DESIGN DRAWINGS FOR ADDITIONAL ABBREVIATIONS SHOWN ON FOODSERVICE DRAWINGS BUT NOT INCLUDED IN THIS LIST.

**TYPICAL HEALTH/HYGIENE-AUTHORITY FIT-OUT REQUIREMENTS**

What follows are typical requirements from review authorities within food/beverage storage, preparation and service zones. These are offered for reference-only and do not necessarily constitute design or construction direction from Ricca Design Studios.

- **Flooring surfaces/systems** should be smooth, non-slip with commercial-grade durability, made of non-absorbent material, and easily cleanable in all the following zones:
  1. where food is prepared, packaged or stored
  2. where utensils are washed
  3. where refuse is stored
  4. within janitor rooms
  5. within washroom and hand washing areas
- **Flooring surfaces** should be coved at the intersection of the floor and wall with 3/8" (10mm) minimum radius and should extend up the wall minimum of six inches (6" or 152mm) in all foodservice rooms/zones. Mastic-applied vinyl is not acceptable.
- **Floor drains** should be installed in culinary zones for general area cleaning. Additional drains should be installed in floors that are more frequently sprayed-down in the cleaning process. Flooring should be sloped to the drain 1/16" (2mm) per foot within a six-foot (6' or 1.8 M) radius.
- **Wall and ceiling finishes** within all foodservice rooms/zones where food is stored in unopened containers, and in dining and sales areas should be durable, smooth, non-absorbent, impervious and washable. Wall and ceiling finishes within food preparation and utensil washing areas should be light-colored with durability equal to demand. Wall finishes on interior surfaces of walk-in refrigeration cavities should also be light-colored with durability equal to demand. Cement board with Fiberglass Reinforced Panel finish is typical minimum wall finish in all preparation/wash-up zones. Wall areas adjacent to bar sinks should be smooth and easily cleanable. Conduits of all types should be installed within walls; when installed on surface of walls, they should be shrouded to facilitate ease of cleaning.
- **Lighting** in every zone where food is prepared, processed or packaged or where utensils are cleaned should be provided in an intensity of no less than 50 foot candles as measured 30" (762mm) above the finished floor, except the working surfaces of bars and bar work-boards where at least 10 foot-candles of light are required. Required light source must be shrouded with shatter-proof covers.
- **Exhaust ventilation** should be provided at or above all electric or gas cooking equipment and dishwashers that utilize hot water or chemicals for sanitization per local, regional and national code. Exhaust ventilation may be required above hot beverage equipment – confirm with local code. Washrooms, dressing rooms should be vented to the atmosphere by means of an operable, screened window, and air shaft or switch-activated exhaust fan per local building codes.
- **Foodservice facility** should be constructed, and maintained and operated to prevent entrance of animals, birds and vermin including rodents and insects.
- **Delivery doors** leading to the exterior should be self-closing and open outward. Vestibules are typically required where large double-doors may enter into a food preparation area. All exterior doors should be provided with an overhead air curtain, air curtain should produce a downward and outward airflow not less than three inches (3" of 75mm) thick at the nozzle with an air velocity no less than 1600FPM across entire opening.
- **Circulation** - minimum of thirty-six inches (36" or 914mm) is required for all aisles and working areas within foodservice and beverage preparation zones.
- **Hand Washing** sinks with single-use towels and hand cleanser should be provided within, or adjacent to, washrooms and should be equipped with an adequate supply of hot/cold running water. A dedicated hand washing station should be provided within each food preparation zone.
- **Washrooms** for use by foodservice employees should be provided and should be fit-out with self-closing doors.
- **Ware Washing** machines using hot water or chemical sanitizing rinse must conform to applicable National Sanitation Foundation (NSF) standards and shall be installed and operated in accordance with those standards.
- **Refrigeration** cavities must be equipped with a thermometer that is easily-readable and in proper working condition.
- **Equipment installation** - all equipment must meet National Sanitation Foundation (NSF) design and installation requirements. All foodservice equipment should be easily moveable, light enough to be easily-moved by one (1) person or installed on a raised minimum six inches (6" or 152mm) rounded stainless steel legs or sealed to a minimum four inches (4" or 101mm) stainless steel or galvanized steel channel base filled with lightweight concrete with minimum 3/8" (10mm) coved radius. If on an island, equipment should overhang the base at least three inches (3" or 75mm), but not more than the height of the base. Sealing to the finished floor is acceptable for equipment designed to be on level with floor such as roll-in-refrigerator/freezers, large blast chillers/freezers, roll-in ovens and proofers.

Gaps between equipment base and top of channel base should be sealed with non-hardening silicone sealant. All equipment on counters, tables and shelves that are not easily moved are to be installed on approved four inch (4" of 101mm) legs or sealed to table, shelf, etc. (Verify with local code). All fabricated equipment, flashing, and back splashes must be sealed to walls and abutting equipment or moved away from adjacent fabricated equipment minimum of three inches (3" or 75 mm) or adjacent wall minimum of six inches (6" or 152mm). Dipper wells with running water should be provided for ice cream/frozen dessert with scooping required.



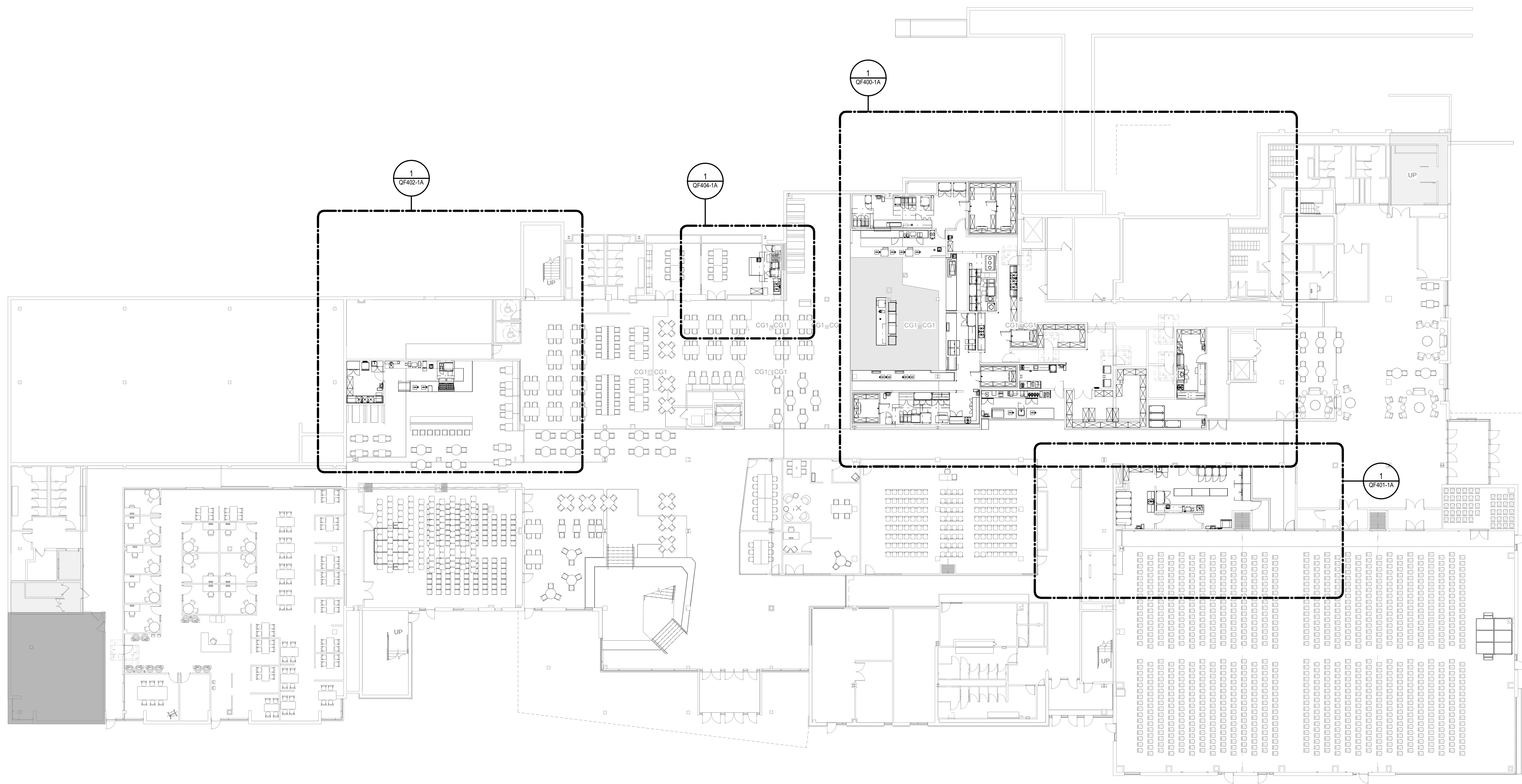
A

B

C

D

E



① Level 1 Key Plan (A-D)  
 SCALE: 1/16" = 1'-0"

Rev	Date	Comment

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**Youngstown State University**

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**Foodservice Key Plan**

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State  
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**Foodservice  
Key Plan**

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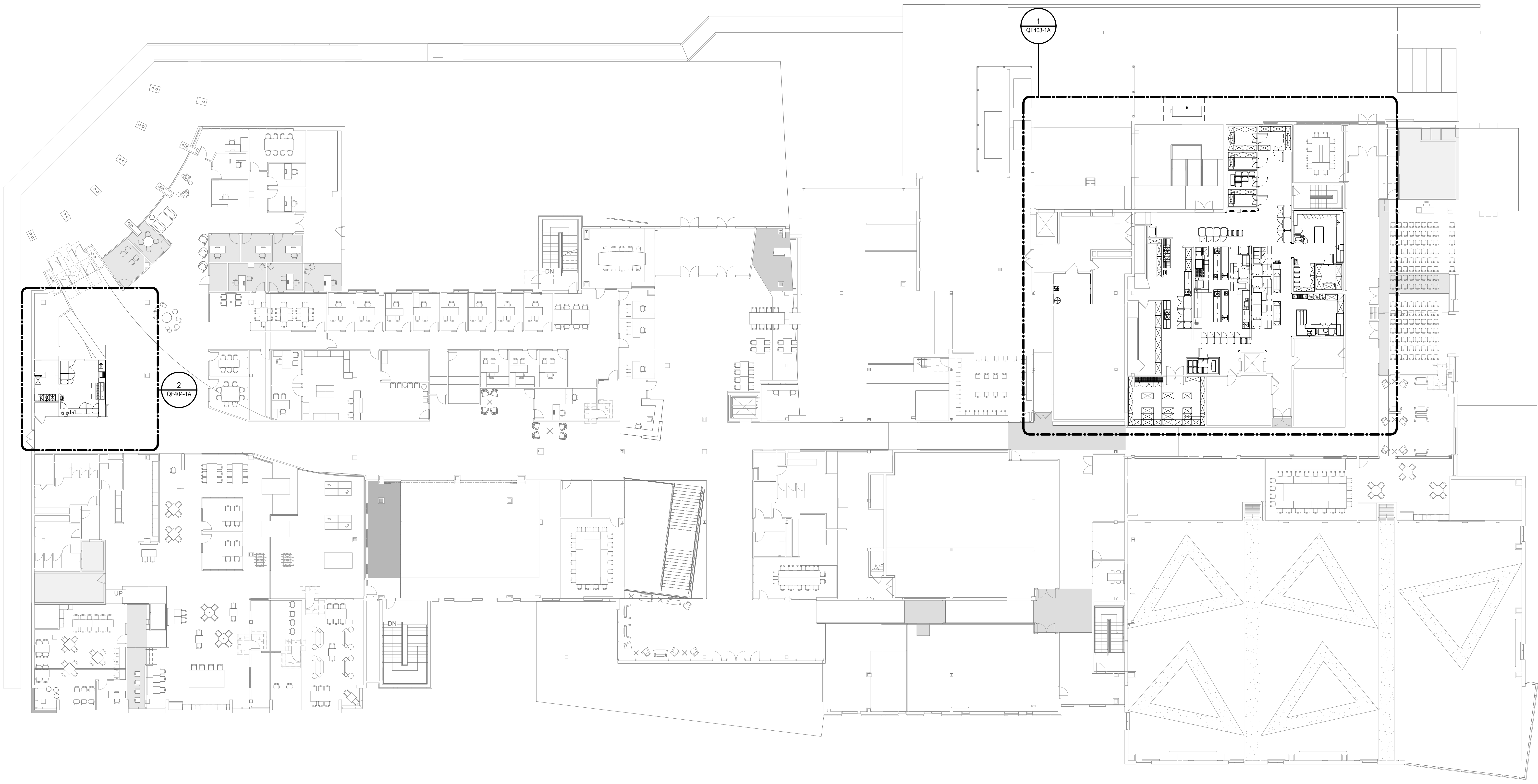
A

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C

D

E



① **Level 2 Key Plan (E)**  
SCALE: 1/16" = 1'-0"

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2	Date 2	Revision 2

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**Foodservice Equipment Plan (A)**

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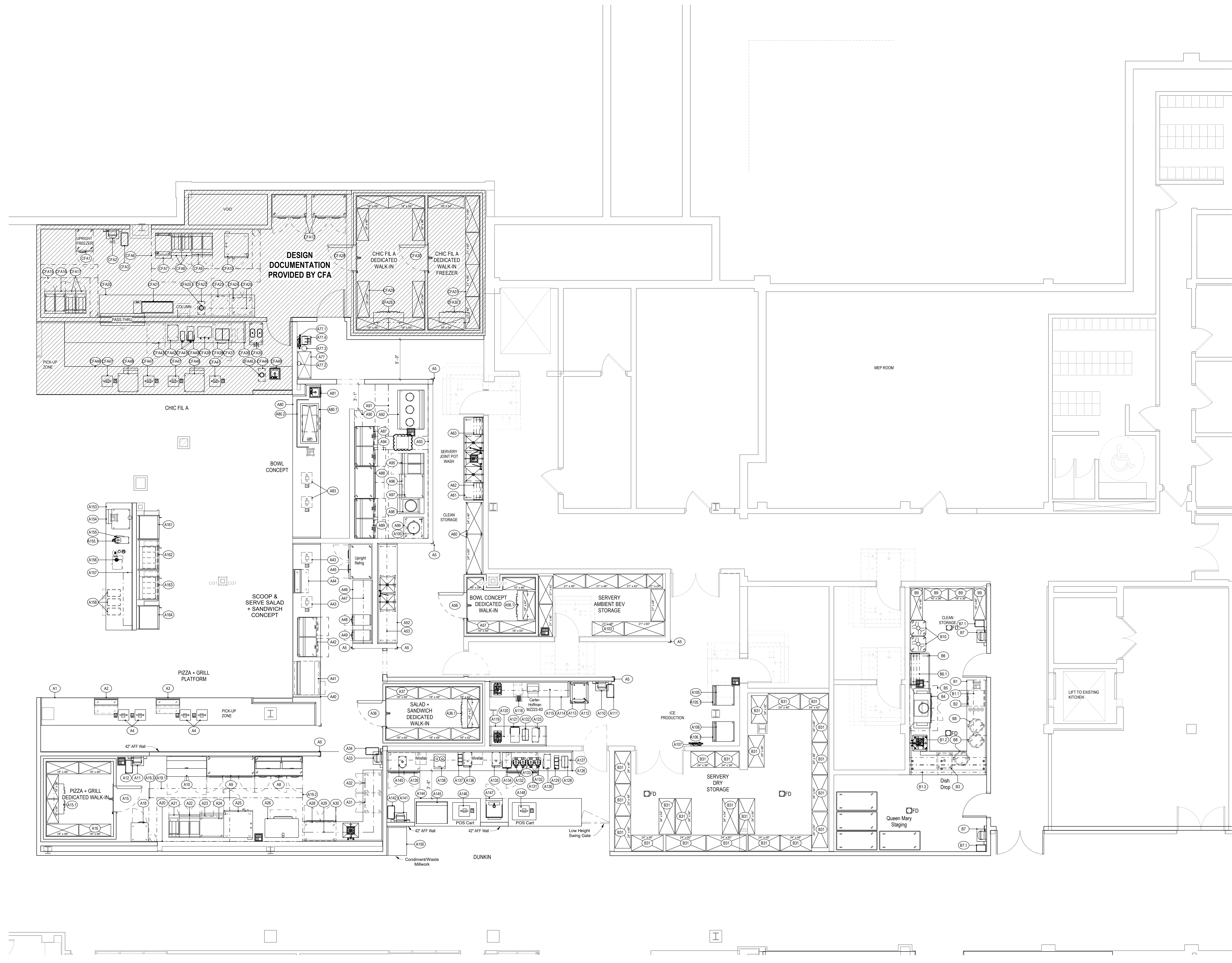
A

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E



1 Retail Servery Equipment Plan (A-B)  
SCALE: 1/4" = 1'-0"

21' x 40" 21' x 40"

Rev	Date	Comment

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Item Number	Qty	Description	Remarks	Manufacturer	Model
B1	1	Soiled Dish Table	Fabricated	Fabricated	Stainless Steel
B1.1	1	Glass Rack Shelf, Wall Mounted	Fabricated	Fabricated	Stainless Steel
B1.2	1	Pre-Rinse Faucet	Fabricated	T&S Brass	B-0133-12-CR-B
B1.3	1	Glass Rack Shelf	Fabricated	Fabricated	Stainless Steel
B2	1	Dish Machine, Undercounter		Hobart	LXER-5
B3	1	Soak Sink, Mobile		IMC Teddy	UCS-SM8
B4	1	Dish Machine		Champion	44 PRO
B5	1	Condensate Hood, Round Duct		Captive-Aire	Stainless Steel
B6	1	Cooler Dish Table	Fabricated	Fabricated	Stainless Steel
B6.1	1	Wall Shelf, Tubular	Fabricated	Fabricated	Stainless Steel
B7	2	Hand Sink Assembly		Eagle Group	YHFL-5000-0013-00
B7.1	2	Trash Receptacle, 7 Gallon	By Owner/Operator	By Owner	NIKEC
B8	3	Trash Receptacle, 32 Gallon	By Owner/Operator	By Owner	NIKEC
B9	4	Clean Dish Storage Shelving		Metro	
B10	2	Dish Dolly		Cres Cor	501-D
B11-B30	1	Spare Number			
B31	22	Dry Storage Shelving		Metro	

Item Number	Qty	Description	Remarks	Manufacturer	Model
CFA1	1	Freezer, Reach-In		Continental Refrigerator	1FNSS
CFA2	1	Hand Sink Assembly		Eagle Group	YHFL-5000-0013-00
CFA3	1	Trash Receptacle, 23 Gallon		By Owner	NIKEC
CFA4	1	Spare Number			
CFA5	1	Spare Number			
CFA6	1	Exhaust Hood With MUA		Captive-Aire	Custom
CFA7	1	Griddle		Jade Range	JMRH-24GT
CFA8	2	Dump Station		Pitco Frialator	SSH-BNB-14
CFA9	1	Fryer Battery With Filter		Pitco Frialator	SG14RS-2FD
CFA10	1	Combi Oven		Alto-Shaam	CTC6-10G
CFA11	1	Spare Number			
CFA12	2	Refrigerator, Reach-In		Continental Refrigerator	2RNSS
CFA13	1	Spare Number			
CFA14	1	Spare Number			
CFA15	1	Exhaust Hood With MUA		Captive-Aire	Custom
CFA16	1	Fryer Battery With Filter		Pitco Frialator	SSH-55-2FD
CFA17	2	Dump Station		Pitco Frialator	SSH-BNB-14
CFA18	1	Spare Number			
CFA19	1	Spare Number			
CFA20	1	Salad & Sandwich Back Counter	Fabricated	Fabricated	Custom
CFA20.1	1	Trash Chute		Fabricated	Stainless Steel
CFA21	1	Refrigerated Rail		Randell	CR9060-290
CFA22	1	Trash Receptacle, 23 Gallon		By Owner	NIKEC
CFA23	1	Refrigerator, Undercounter		Continental Refrigerator	SW27N-U
CFA24	1	Heated Holding Cabinet, Undercounter		Alto-Shaam	750-CTUS
CFA25	1	Wall Shelf, Double		Fabricated	Stainless Steel
CFA26	1	Spare Number			
CFA27	1	Spare Number			
CFA28	1	Walk-In Cooler		Fabricated	
CFA28.1	1	Cooler Evaporator Coil		RDT	Custom
CFA29	8	Cooler Storage Shelving		Metro	
CFA30	1	Walk-In Cooler		Fabricated	
CFA30.1	1	Freezer Evaporator Coil		RDT	Custom
CFA31	6	Freezer Storage Shelving		Metro	
CFA32	1	Spare Number			
CFA33	1	Spare Number			
CFA34	1	Spare Number			
CFA35	1	Soft Serve Machine, Air Cooled		Taylor Company	079333FNDC
CFA36	1	Salad & Sandwich Back Counter	Fabricated	Fabricated	Custom
CFA37	1	Beverage Dispenser		C Rathco	CS-2D-16
CFA38	1	Refrigerator, Undercounter		Continental Refrigerator	SW27N-U
CFA39	1	Coffee Brewer		Felco	CB5-S2H-20
CFA40	1	Iced Tea Brewer		Bunn	41400.0000
CFA41	2	Iced Tea Dispenser		Felco	D064
CFA42	1	Ice Machine		Mantowoc	OHF0201A
CFA43	1	Refrigerator, Undercounter		Continental Refrigerator	SW27N-U
CFA44	1	Spare Number			
CFA45	1	Spare Number			
CFA46	1	Salad & Sandwich Back Counter	Fabricated	Fabricated	Custom
CFA46.1	1	Trash Chute		Fabricated	Stainless Steel
CFA47	4	POS System		By Owner	NIKEC
CFA48	3	<varies>		<varies>	<varies>
CFA49	1	Hand Sink With Soap And Towel Dispenser, Drop-In		Eagle Group	HWB-T

Item Number	Qty	Description	Remarks	Manufacturer	Model	Dunkin Item Number
A85	1	Spare Number				
A86	1	Spare Number				
A87	1	Refrigerated Prep Table		Continental	SW60N24M-D	
A88	1	Refrigerator, Undercounter With Drawers		Continental Refrigerator	SW48N-U-D	
A89	1	Refrigerated Prep Table		Continental	SW60N24M-D	
A90	1	Fire Suppression System, Wall Mounted		Fabricated	Custom	
A91	1	Exhaust Hood With MUA		Captive-Aire	Custom	
A92	1	Wok Range, 3 Ring		Jade Range	JCR-3	
A93	1	Wall Flashing	Fabricated	Fabricated	Stainless Steel	
A94	1	Exhaust Hood With MUA		Captive-Aire	Custom	
A95	1	Fryer Battery With Filter		Pitco Frialator	SG14RS-2FD	
A96	1	Refrigerated Base		Vulcan	ARS36	
A97	1	Griddle		Vulcan	VGMT36	
A98	1	Wok Range		Jade	JCR-1	
A99	1	Mobile Mixer Stand		Fabricated	Stainless Steel	
A100	1	Rice Cooker		Panasonic	SR-GA721L	
A101	1	Spare Number				
A102	1	Spare Number				
A103	7	Dry Storage Shelving		Metro		
A104	1	Spare Number				
A105	1	Ice Machine		Hoshizaki	KML-700MAJ	
A105.1	1	Ice Bin		Hoshizaki	B-500SF	
A106	1	Ice Machine		Hoshizaki	KML-700MAJ	
A106.1	1	Ice Bin		Hoshizaki	B-500SF	
A107	1	Water Filtration System	Services A105, A106	Everpure	EV92322	
A108	1	Spare Number				
A109	1	Spare Number				
A110	1	Hand Sink Assembly	W/ Soap & Towel Dispenser	Eagle Group	YHFL-5000-0013-00	
A111	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC	
A112	2	Microwave Convection Oven		Turbochef	Bullet	215
A113	1	Equipment Stand		Turbochef	I5-9369	215T
A114	1	Dunkin Prep Counter	Fabricated	Fabricated	Custom	
A115	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel	
A116	1	Conveyor Toasters		HATCO	ITQ-875-1C	243A
A117	1	Spare Number				
A118	1	Spare Number				
A119	1	Dunkin Beverage Counter	Fabricated	Fabricated	Custom	
A120	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel	
A121	1	Iced Tea Brewer		Bunn	IC3-DBC	200A
A122	1	Coffee Grinder		Bunn	35600.0020	101Q-3
A123	1	Coffee Brewer		Bunn	51100.0100	124E
A124	1	Spare Number				
A125	1	Spare Number				
A126	1	Dunkin Back Counter	Fabricated	Fabricated	Custom	
A127	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel	
A128	1	Coffee Grinder		Bunn	35600.0020	101Q-3
A129	1	Cup & Lid Dispenser		San Jamar	C8504WFD	
A130	1	Coffee Brewer		Bunn	51100.0100	124E
A131	1	Refrigerator, Undercounter		Continental Refrigerator	SW48N-U	120F
A132	4	Coffee Server		Bunn	27850.0200	124B
A133	2	Coffee Server Stand		Bunn	27875.0200	124G
A134	1	Iced Tea Brewer		Bunn	IC3-DBC	200A
A135	1	Milk Dispenser		Silver King	SKECD12-V3-1-KE1	101C-3
A136	1	Milk Dispenser		Silver King	SKECD12-V3-1-KE1	101C-3
A137	1	Cup & Lid Dispenser		San Jamar	C8504WFD	
A138	1	Espresso Machine		Schaerer	040381-00090EUS	96.4
A139	1	Refrigerator, Undercounter		Continental Refrigerator	SW48N-U	120F
A140	1	Frozen Beverage Machine		Taylor Company	SB24	116.1
A141	1	Hand Sink Assembly	W/ Soap & Towel Dispenser	Eagle Group	YHFL-5000-0013-00	
A142	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC	
A143	1	Spare Number				
A144	1	Dunkin Front Counter	Fabricated	Fabricated	Custom	
A145	1	Display Case, Ambient		Structural Concepts	NE4820DSV	82G
A146	1	POS System	By Owner/Operator	By Owner	NIKEC	1426
A147	1	Direct Draw Dispenser		Micro Matic	MDD23-E	265
A148	1	POS System	By Owner/Operator	By Owner	NIKEC	1426
A150	1	Condiment/Waste Counter		Fabricated	Custom	
A151	1	Spare Number				
A152	1	Spare Number				
A153	1	Beverage Counter	Fabricated	Fabricated	Custom	
A154	1	Coke, Soda Dispenser		Coca Cola	Freestyle 7000	
A154.1	1	Soda System Conduit Exit		By EC	NIKEC	
A155	1	Coffee Brewer		Bunn	51100.0100	
A155.1	1	Coffee Server		Bunn	27850.0200	
A156	1	Water Dispenser		Vivreau	YH2H	
A157	1	Wall Shelf, Double		Fabricated	Stainless Steel	
A158	3	Trash Receptacle, 23 Gallon		By Owner	NIKEC	
A159	1	Spare Number				
A160	1	Spare Number				
A161	1	Vending Refrigerator		Structural Concepts	BD3632IS	
A162	1	Refrigerated Self-Service Case		Structural Concepts	BD3632DIS	
A163	1	Refrigerated Self-Service Case		Structural Concepts	BD3632DIS	
A164	1	Vending Refrigerator		Structural Concepts	BD3632IS	

Item Number	Qty	Description	Remarks	Manufacturer	Model	Dunkin Item Number
A1	1	Pizza Grill Front Counter	Fabricated	Fabricated	Custom	
A2	1	Display Case, Undercounter		Federal Industries	UCRSL3633S	
A3	1	Display Case, Undercounter		Federal Industries	UCRSL3633S	
A4	4	POS System	By Owner/Operator	By Owner	NIKEC	
A5	8	Corner Guard	By Owner/Operator	Fabricated	Stainless Steel	
A6	1	Spare Number				
A7	1	Spare Number				
A8	1	Refrigerated Prep Table		Continental	D72N18-FB	
A9	1	Refrigerator, Undercounter		Continental Refrigerator	SW72N-U	
A10	1	Refrigerated Prep Table		Continental Refrigerator	SW50-16	
A11	1	Hand Sink Assembly	W/ Soap & Towel Dispenser	Eagle Group	YHFL-5000-0013-00	
A12	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC	
A13	1	Spare Number				
A14	1	Spare Number				
A15	1	Walk-In Cooler		Fabricated		
A15.1	1	Cooler Evaporator Coil		RDT	Custom	
A16	6	Cooler Storage Shelving		Metro		
A17	1	Spare Number				
A18	1	Freezer, Reach-In		Continental Refrigerator	D1FSNSS	
A19.1	1	Exhaust Hood With MUA		Captive-Aire	Custom	
A19.2	1	Exhaust Hood With MUA		Captive-Aire	Custom	
A19.3	1	Fire Suppression System		Fabricated	Custom	
A20	1	Wall Flashing	Fabricated	Fabricated	Stainless Steel	
A21	1	Dump Station		Pitco Frialator	SSH-BNB-14	
A22	1	Fryer Battery With Filter		Pitco Frialator	SG14RS-2FD	
A23	1	Refrigerated Base		Vulcan	ARS36	
A24	1	Griddle		Vulcan	VGMT36	
A25	1	Combi Oven		Alto-Shaam	CTC10-20G	
A26	1	Deck Oven, Double		Blodgett	911 TRIPLE	
A27	1	Spare Number				
A28	1	Prep Counter	Fabricated	Fabricated	Custom	
A29	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel	
A30	1	Refrigerator, Undercounter		Continental Refrigerator	SW48N-U	
A31	1	Heated Holding Cabinet, Undercounter		Alto-Shaam	750-CTUS	
A32	1	Heated Holding Cabinet, Undercounter		Alto-Shaam	750-CTUS	
A33	1	Hand Sink Assembly	W/ Soap & Towel Dispenser	Eagle Group	YHFL-5000-0013-00	
A34	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC	
A35	1	Spare Number				
A36	1	Walk-In Cooler		Fabricated		
A36.1	1	Cooler Evaporator Coil		RDT	Custom	
A37	6	Cooler Storage Shelving		Metro		
A38	1	Spare Number				
A39	1	Spare Number				
A40	1	Salad & Sandwich Front Counter	Fabricated	Fabricated	Custom	
A41	1	Bakery Case, Refrigerated		Federal Industries	CGR5048-SC	
A42	1	Refrigerated Prep Table		Continental	SW60N24M-D	
A43	2	POS System	By Owner/Operator	By Owner	NIKEC	
A44	1	Display Case, Undercounter		Federal Industries	UCRSL3633S	
A45	1	Refrigerator, Reach-In		Continental Refrigerator	2RNSS	
A46	1	Salad & Sandwich Back Counter	Fabricated	Fabricated	Custom	
A47	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel	
A48	1	Microwave Convection Oven		Turbochef	Sota	
A49	1	Microwave Convection Oven		Turbochef	Sota	
A50	1	Spare Number				
A51	1	Spare Number				
A52	1	Work Table With Sinks	Fabricated	Fabricated	Stainless Steel	
A53	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel	
A54	1	Spare Number				
A55	1	Spare Number				
A56	1	Walk-In Cooler		Fabricated		
A56.1	1	Cooler Evaporator Coil		RDT	Custom	
A57	4	Cooler Storage Shelving		Metro		
A58	1	Spare Number				
A59	1	Spare Number				
A60	2	Clean Dish Storage Shelving		Metro		
A61	1	Pot Sink	Fabricated	Fabricated	Stainless Steel	
A62	1	Wall Shelf, Tubular	Fabricated	Fabricated	Stainless Steel	
A63	1	Wall Shelf, Tubular	Fabricated	Fabricated	Stainless Steel	



800 Waterford Dr. Suite A Pittsburgh, PA 15222 Tel: 412-321-2650 Fax: 412-321-2431

Foodservice Utility Schedule - (A1-A90)

Table with columns: Item Number, QTY, Description, Remarks, Electrical (Emer. Power Req'd, Volts, PH, Amps, KW, HZ, Elec. Conn. Type, Elec. Rough-In AFF, Electrical Remarks), Plumbing (Cold Water Conn. Size, Cold Water Rough-In AFF, Hot Water Conn. Size, Hot Water Flow GPH, Hot Water Rough-In AFF, Direct Drain Conn. Size, Direct Drain Rough-In AFF, Indirect Drain Conn. Size, Gas Conn. Size, Gas MBH, Gas Rough-In AFF, Cooling Water Supply Conn. Size, Cooling Water Return Conn. Size, Cooling Water Rough-In AFF, Plumbing Remarks), Ventilation (Exhaust Collar Size: Width, Depth, DIA, Exhaust Volume, Exhaust Static Pressure, Supply Collar Size: Width, Depth, Volume, Supply Static Pressure, Ventilation Remarks), Item Number.

A

B

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Table with 3 columns: Rev, Date, Comment

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ISSUED: 06/21/2024

Youngstown State University

Owner

Foodservice Utility Schedule (A)

100% Design Development

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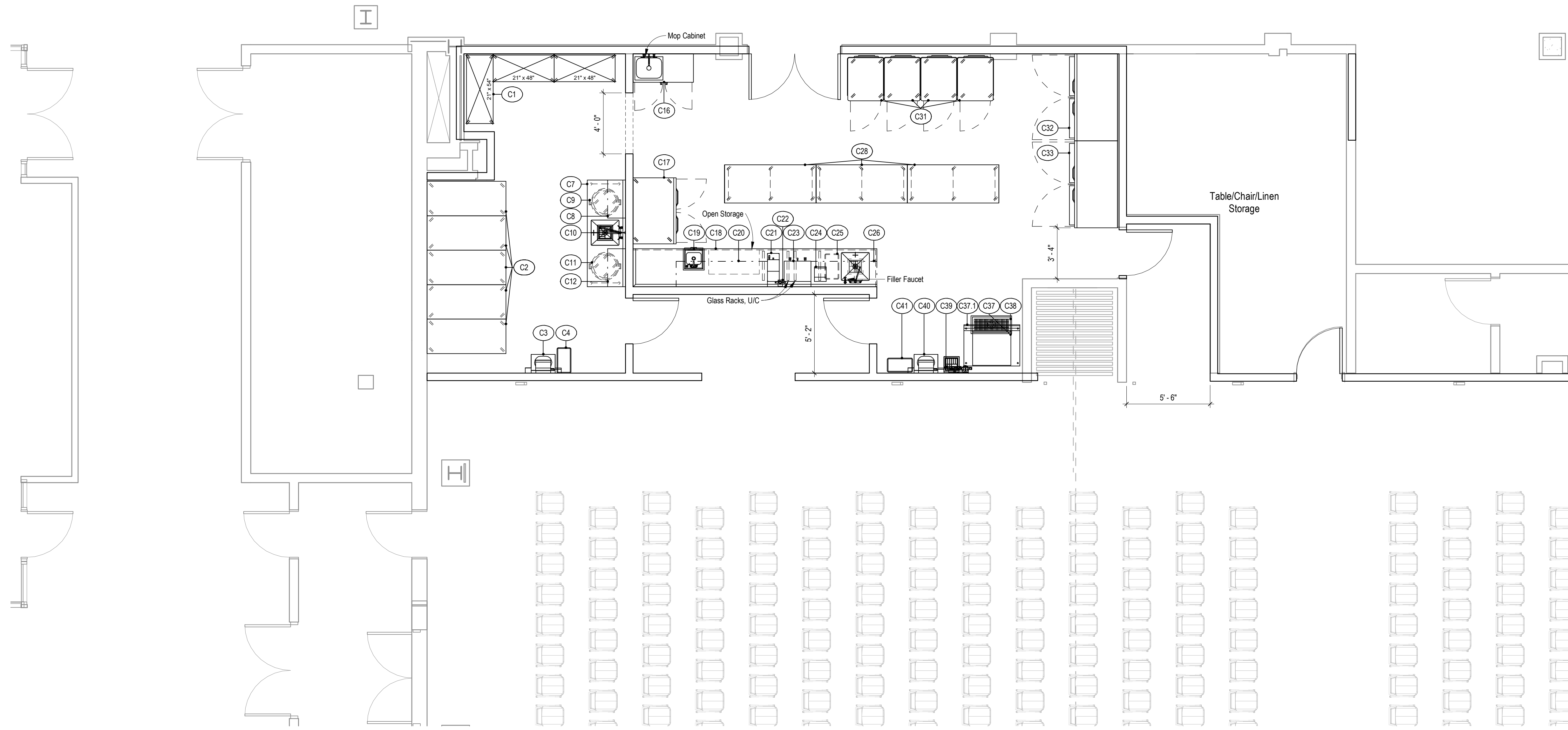
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1 Ball Room Support Equipment Plan (C)  
SCALE: 1/4" = 1'-0"

D

E

Item Number	Qty	Description	Remarks	Manufacturer	Model
C1	3	Dry Storage Shelving		Metro	
C2	5	Queen Mary		New Age	1450
C3	1	Hand Sink Assembly	W/ Soap & Towel Dispenser	Eagle Group	YHFL-5000-0013-00
C4	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC
C5	1	Spare Number			
C6	1	Spare Number			
C7	1	Work Table	Fabricated	Fabricated	Stainless Steel
C8	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel
C9	1	Trash Receptacle, 32 Gallon	By Owner/Operator	By Owner	NIKEC
C10	1	Pre-Rinse Faucet		T&S Brass	B-0133-12-BR
C11	1	Trash Receptacle, 32 Gallon	By Owner/Operator	By Owner	NIKEC
C12	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel
C13	1	Spare Number			
C14	1	Spare Number			
C15	1	Spare Number			
C16	1	Mop Sink Cabinet		Eagle Group	F1916-VSCS-DL
C17	1	Freezer, Reach-In		Continental Freezer	ZFN
C18	1	Beverage Counter		Fabricated	Stainless Steel
C19	1	Hand Sink With Soap And Towel Dispenser, Drop-In		Eagle Group	HWB-T
C20	1	Glass Rack Shelf, Wall Mounted	Fabricated	Fabricated	Stainless Steel
C21	1	Multi Brewer		Fetco	MBS-1221 - PLUS (M1221US-1X117-PM001)
C22	1	Water Filtration System	Services C21, C23	Everpure	QC71 SINGLE 4FC5-S
C23	1	Coffee Brewer		Fetco	CBS-52H-20
C24	1	Coffee Grinder		Fetco	GR 2.2
C25	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC
C26	1	Glass Rack Shelf, Wall Mounted	Fabricated	Fabricated	Stainless Steel
C27	1	Spare Number			
C28	3	Work Table, Mobile	Fabricated	Fabricated	Stainless Steel
C29	1	Spare Number			
C30	1	Spare Number			
C31	4	Heated Holding Cabinet		Cambro	PCUPH615
C32	1	Refrigerator, Roll-In		Continental Refrigerator	DL2RI
C33	1	Refrigerator, Roll-In		Continental Refrigerator	DL2RI
C34	1	Spare Number			
C35	1	Spare Number			
C36	1	Spare Number			
C37	1	Ice Machine		Hoshizaki	KML-700MAJ
C37.1	1	Ice Bin		Hoshizaki	B-700SF
C38	1	Floor Trough With Grate		Eagle Group	FT-1230-SG
C39	1	Water Filtration System	Services C37	Everpure	EV929322
C40	1	Hand Sink Assembly	W/ Soap & Towel Dispenser	Eagle Group	YHFL-5000-0013-00
C41	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC
CFA1	1	Freezer, Reach-In		Continental Refrigerator	1FNSS
CFA2	1	Hand Sink Assembly		Eagle Group	YHFL-5000-0013-00
CFA3	1	Trash Receptacle, 23 Gallon		By Owner	NIKEC
CFA4	1	Spare Number			
CFA5	1	Spare Number			
CFA6	1	Exhaust Hood With MUA		Captive-Aire	Custom
CFA7	1	Griddle		Jade Range	JMRH-24GT
CFA8	2	Dump Station		Pitco Frialator	SSH-BNB-14
CFA9	1	Fryer Battery With Filter		Pitco Frialator	SC14RS-2FD
CFA10	1	Combi Oven		Alto-Shaam	CTC6-10G
CFA11	1	Spare Number			
CFA12	2	Refrigerator, Reach-In		Continental Refrigerator	2RNSS
CFA13	1	Spare Number			
CFA14	1	Spare Number			
CFA15	1	Exhaust Hood With MUA		Captive-Aire	Custom
CFA16	1	Fryer Battery With Filter		Pitco Frialator	SSH65-2FD
CFA17	2	Dump Station		Pitco Frialator	SSH-BNB-14
CFA18	1	Spare Number			
CFA19	1	Spare Number			
CFA20	1	Salad & Sandwich Back Counter	Fabricated	Fabricated	Custom
CFA20.1	1	Trash Chute		Fabricated	Stainless Steel
CFA21	1	Refrigerated Rail		Randell	CR9060-290
CFA22	1	Trash Receptacle, 23 Gallon		By Owner	NIKEC
CFA23	1	Refrigerator, Undercounter		Continental Refrigerator	SW27N-U
CFA24	1	Heated Holding Cabinet, Undercounter		Alto-Shaam	750-CTUS
CFA25	1	Wall Shelf, Double		Fabricated	Stainless Steel
CFA26	1	Spare Number			
CFA27	1	Spare Number			
CFA28	1	Walk-In Cooler		Fabricated	

Rev	Date	Comment

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ISSUED: 06/21/2024

**Youngstown State University**

Owner

**Foodservice Equipment Plan (C)**

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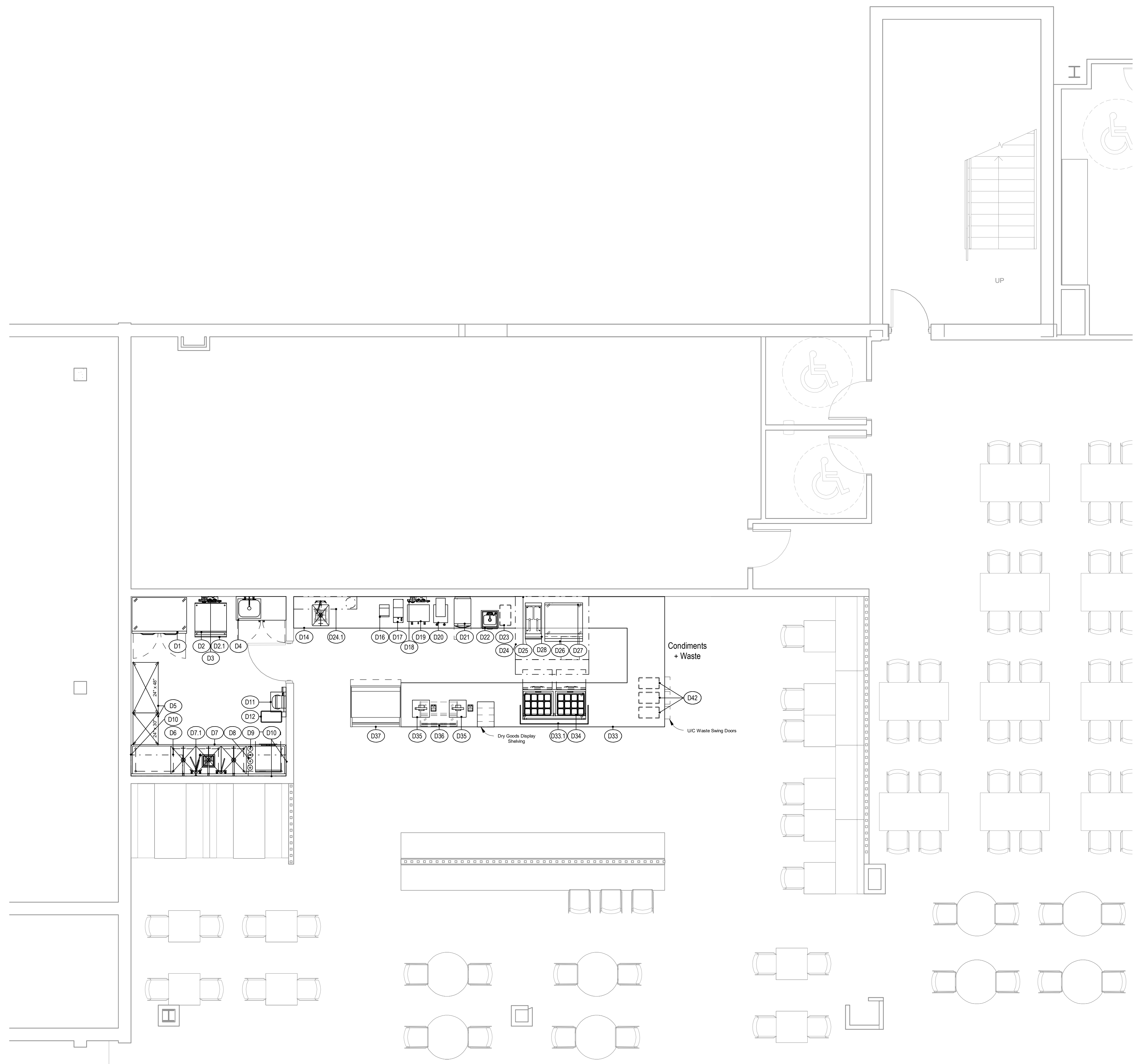
Foodservice Equipment Schedule - (D)				
Item Number	Qty	Description	Remarks	Manufacturer / Model
D1	1	Refrigerator, Reach-In		Continental Refrigerator 2RNS5
D2	1	Ice Machine		Hoshizaki KML700MAJ
D2.1	1	Ice Bin		Hoshizaki B-500SF
D3	1	Water Filtration System	Services D2	Everpure EV929322
D4	1	Mop Sink Cabinet		Eagle Group F1916-VSCS-DL
D5	2	Clean Dish Storage Shelving		Metro
D6	1	Glass Rack Shelf, Wall Mounted	Fabricated	Fabricated Stainless Steel
D7	1	Pot Sink	Fabricated	Fabricated Stainless Steel
D7.1	1	Pre-Rinse Faucet		T&S Brass B-0133-12-CR-B
D8	1	Glass Rack Shelf, Wall Mounted	Fabricated	Fabricated Stainless Steel
D9	1	Dish Machine, Undercounter		Hobart LXER-5
D10	1	Wall Flushing	Fabricated	Fabricated Stainless Steel
D11	1	Hand Sink Assembly	W/ Soap & Towel Dispenser	Eagle Group YHFL-5000-0013-00
D12	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner NIKEC
D13	1	Spare Number		
D14	1	Back Counter	Fabricated	Fabricated Custom
D15	1	Spare Number		
D16	1	Coffee Grinder		Fetco GR 2.2
D17	1	Multi Brewer		Fetco MBS-1221 - PLUS (M1221US-1X117-PM001)
D18	1	Water Filtration System	Services D17, D18, D19	Everpure EV929322
D19	1	Coffee Brewer		Fetco CBS-52H-20
D20	1	Tea Brewer		Fetco TBS-2121XTS-S
D21	1	Microwave Convection Oven		Turbochef Sota
D22	1	Hand Sink With Soap And Towel Dispenser, Drop-In		Eagle Group HWB-1
D23	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner NIKEC
D24	1	Exhaust Hood With MUA		Captive-Aire Custom
D24.1	1	Fire Suppression System		Fabricated Custom
D25	1	Wall Flushing	Fabricated	Fabricated Stainless Steel
D26	1	Refrigerated Base		Vulcan ARS36
D27	1	Griddle		Vulcan VGM136
D28	1	Fryer With Filter		Pitco Frialator SSH55-1FD
D29	1	Spare Number		
D30	1	Spare Number		
D31	1	Spare Number		
D33	1	Front Counter	Fabricated	Fabricated Custom
D33.1	1	Food Shield	Fabricated	BSI CV100-2
D34	1	Refrigerated Prep Table		Continental SW60N24M-D
D35	2	POS System	By Owner/Operator	By Owner NIKEC
D36	1	Display Case, Undercounter		Federal Industries UCRSL3633S
D37	1	Merchandiser, Hybrid		Federal Industries CD4828/RSS4SC
D38	1	Spare Number		
D39	1	Spare Number		
D42	3	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner NIKEC

B

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① Late Night Pub Equipment Plan (D)  
SCALE: 1/4" = 1'-0"

Rev	Date	Comment

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**Youngstown State University**

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**Foodservice Equipment Plan (D)**

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Foodservice Utility Schedule - (D)																																			
Item Number	QTY	Description	Remarks	Electrical										Plumbing										Ventilation					Item Number						
				Emer. Power Req'd	Volts	PH	Amps	KW	HZ	Elec. Conn. Type	Elec. Rough-In AFF	Electrical Remarks	Cold Water Conn. Size	Cold Water Rough-In AFF	Hot Water Conn. Size	Hot Water Flow GPH	Hot Water Rough-In AFF	Direct Drain Conn. Size	Direct Drain Rough-In AFF	Indirect Drain Conn. Size	Gas Conn. Size	Gas MBH	Gas Rough-In AFF	Cooling Water Supply Conn. Size	Cooling Water Return Conn. Size	Cooling Water Rough-In AFF	Plumbing Remarks	Exhaust Collar Size		Exhaust Volume	Exhaust Static Pressure	Supply Collar Size	Supply Volume	Supply Static Pressure	Ventilation Remarks
				Width	Depth	DIA	Width	Depth	Width	Depth	Width	Depth	Width	Depth	Width	Depth	Width	Depth	Width	Depth	Width	Depth	Width	Depth	Width	Depth	Width	Depth		Width	Depth	Width	Depth	Width	Depth
D1	1	Refrigerator, Reach-In			115	1	8.1	0.93	60	PLUG	84"																				D1				
D2	1	Ice Machine			115	1	14.2	1.63	60	DIRECT	66"	1/2"	66"																		D2				
D2.1	1	Ice Bin																													D2.1				
D3	1	Water Filtration System	Services D2																												D3				
D4	1	Mop Sink Cabinet																													D4				
D5	2	Clean Dish Storage Shelving																													D5				
D6	1	Glass Rack Shelf, Wall Mounted	Fabricated																												D6				
D7	1	Pot Sink	Fabricated																												D7				
D7.1	1	Pre-Rinse Faucet																													D7.1				
D8	1	Glass Rack Shelf, Wall Mounted	Fabricated																												D8				
D9	1	Dish Machine, Undercounter			208	1	30.5	6.7	60	DIRECT	24"	3/4"	18"																		D9				
D10	1	Wall Flashing	Fabricated																												D10				
D11	1	Hand Sink Assembly	W/ Soap & Towel Dispenser									1/2"	18"	1/2"	5	18"	1 1/2"	15"													D11				
D12	1	Trash Receptacle, 23 Gallon	By Owner/Operator																												D12				
D13	1	Spare Number																													D13				
D14	1	Back Counter	Fabricated																												D14				
D15	1	Spare Number																													D15				
D16	1	Coffee Grinder			120	1	5.7	0.37	60	PLUG	48"																				D16				
D17	1	Multi Brewer			208	1	14.7	3.06	60	DIRECT	24"	1/4"	18"																		D17				
D18	1	Water Filtration System	Services D17, D18, D19									3/4"	18"																		D18				
D19	1	Coffee Brewer			208	1	22	4.6	60	DIRECT	48"	3/8"	18"																		D19				
D20	1	Tea Brewer			120	1	14.5	1.8	60	PLUG	48"	1/4"	48"																		D20				
D21	1	Microwave Convection Oven			208	1	30	6.2	60	PLUG	48"																				D21				
D22	1	Hand Sink With Soap And Towel Dispenser, Drop-In										1/2"	18"	1/2"	5	18"	1 1/2"	15"													D22				
D23	1	Trash Receptacle, 23 Gallon	By Owner/Operator																												D23				
D24	1	Exhaust Hood With MJA			120	1	16	1.92	60	DIRECT															12"	1312	-0.704	24"	10"	1050	0.15	Connect At Collar, Refer To QF702 Series For Further Information On Exhaust Hood	D24		
D24.1	1	Fire Suppression System			120	1	16	1.92	60	DIRECT																					D24.1				
D25	1	Wall Flashing	Fabricated																												D25				
D26	1	Refrigerated Base			115	1	6.7	0.77	60	PLUG	24"																				D26				
D27	1	Griddle																													D27				
D28	1	Fryer With Filter			120	1	7.7	0.92	60	PLUG	18"																				D28				
D29	1	Spare Number																													D29				
D30	1	Spare Number																													D30				
D31	1	Spare Number																													D31				
D33	1	Front Counter	Fabricated																												D33				
D33.1	1	Food Shield	Fabricated																												D33.1				
D34	1	Refrigerated Prep Table			115	1	5.8	0.67	60	PLUG	24"																				D34				
D35	2	POS System	By Owner/Operator		120	1	16	1.92	60	PLUG	48"																				D35				
D36	1	Display Case, Undercounter			120	1	12.3		60	PLUG	24"																				D36				
D37	1	Merchandiser, Hybrid			120	1	16		60		24"																				D37				
D38	1	Spare Number																													D38				
D39	1	Spare Number																													D39				
D42	3	Trash Receptacle, 23 Gallon	By Owner/Operator																												D42				

Rev	Date	Comment

**NOT FOR CONSTRUCTION**

ISSUED: 06/21/2024

**Youngstown State University**

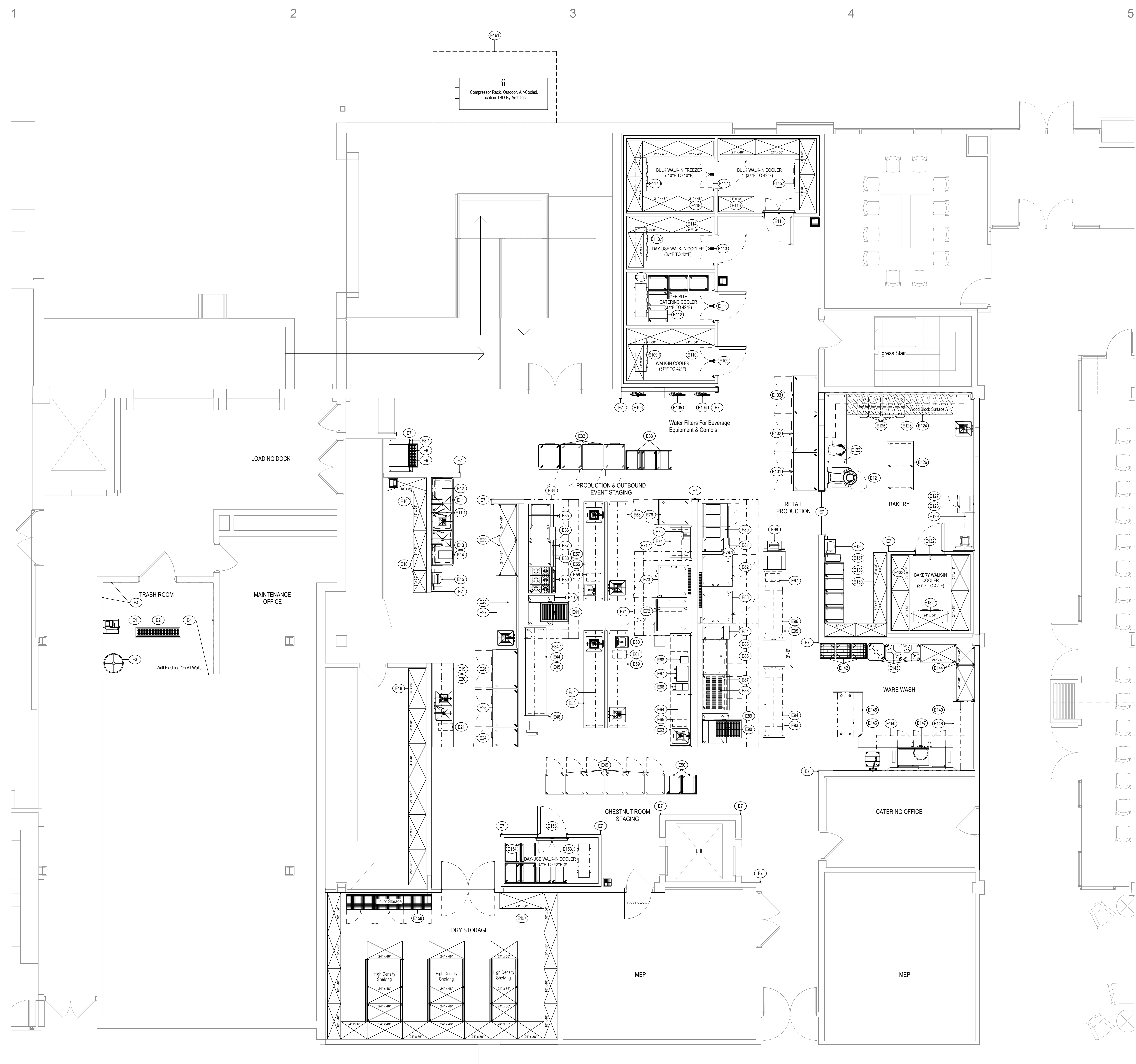
Owner

**Foodservice Utility Schedule (D)**

**100% Design Development**

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**QF402-2B**



**L1 Catering Kitchen (E)**  
SCALE: 1/4" = 1'-0"

Rev	Date	Comment

**NOT FOR  
CONSTRUCTION**

ISSUED: 06/11/2024  
**Youngstown  
State  
University**

Owner

**Foodservice  
Equipment  
Plan (E)**

100% Design  
Development  
WTW PROJECT NO. 23264  
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**QF403-1A**

A

B

C

D

E

Foodservice Equipment Schedule - (E)					
Item Number	Qty	Description	Remarks	Manufacturer	Model
E1	1	Pressure Washer, Wall Mount		Spray Master	300-5122
E2	1	Floor Trough With Grate		Eagle Group	FT-1260-SG
E3	1	Can Washer		Aervoid	5B
E4	1	Wall Flashing	Fabricated	Fabricated	Stainless Steel
E5	1	Spare Number			
E6	1	Spare Number			
E7	17	Corner Guard		Fabricated	Stainless Steel
E8	1	Ice Machine	Air-Cooled	Hoshizaki	KML-700MAJ
E8.1	1	Ice Bin		Hoshizaki	B-700SF
E9	1	Floor Trough With Grate		Eagle Group	FT-1230-SG
E10	4	Dry Storage Shelving		Metro	
E11	1	Pot Sink		Fabricated	Stainless Steel
E11.1	1	Pre-Rinse Faucet		T&S Brass	B-0133-12-CR-B
E12	1	Wall Shelf, Tubular	Fabricated	Fabricated	Stainless Steel
E13	1	Wall Shelf, Tubular	Fabricated	Fabricated	Stainless Steel
E14	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC
E15	1	Hand Sink Assembly	WI Soap & Towel Dispenser	Eagle Group	YHFL-5000-0013-00
E16	1	Spare Number			
E17	1	Spare Number			
E18	6	Dry Storage Shelving		Metro	
E19	1	Prep Counter W/ Sinks	Fabricated	Fabricated	Stainless Steel
E20	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel
E21	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC
E22	1	Spare Number			
E23	1	Spare Number			
E24	1	Freezer, Reach-In		Continental Refrigerator	1FNSS
E25	1	Refrigerator, Reach-In		Continental Refrigerator	2RNSS
E26	1	Refrigerator, Reach-In		Continental Refrigerator	2RNSS
E27	1	Prep Counter W/ Sink	Fabricated	Fabricated	Stainless Steel
E28	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel
E29	2	Clean Dish Storage Shelving		Metro	
E30	1	Spare Number			
E31	1	Spare Number			
E32	4	Heated Holding Cabinet		Cambro	PCUPH615
E33	3	Pan Rack Cart		New Age	1306
E34	1	Exhaust Hood With MUA		Captive-Aire	Custom
E34.1	1	Fire Suppression System		Captive-Aire	Custom
E35	1	Fryer Battery With Filter		Pitco Frialator	SSH55-2FD
E36	1	Spreader Cabinet		Vulcan	VWT18B
E37	1	Refrigerated Base		Vulcan	ARS36
E38	1	Griddle		Vulcan	VGMT36
E39	1	Range, 6 Burner With Standard Oven		Vulcan	V6B36S
E40	1	Combi Skillet		Rational	iVario Pro L
E41	1	Floor Trough With Grate		Eagle Group	FT-2436-SG
E42	1	Spare Number			
E43	1	Spare Number			
E44	1	Work Table	Fabricated	Fabricated	Stainless Steel
E45	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel
E46	1	Meat Saw		Hobart	6614-1
E47	1	Spare Number			
E48	1	Spare Number			
E49	6	Heated Holding Cabinet		Alto-Shaam	1200-UP
E50	2	Pan Rack Cart		New Age	1306
E51	1	Spare Number			
E52	1	Spare Number			
E53	1	Work Table	Fabricated	Fabricated	Stainless Steel
E54	1	Overshelf, Double Tier	Table Mounted	Fabricated	Stainless Steel
E55	1	Work Table	Fabricated	Fabricated	Stainless Steel
E56	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC
E57	1	Overshelf, Double Tier	Table Mounted	Fabricated	Stainless Steel
E58	1	Work Table	Fabricated	Fabricated	Stainless Steel
E59	1	Work Table	Fabricated	Fabricated	Stainless Steel
E60	1	Hand Sink With Soap And Towel Dispenser, Drop-In		Eagle Group	HMB-T
E61	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC
E62	1	Spare Number			
E63	1	Beverage Counter	Fabricated	Fabricated	Stainless Steel
E64	1	Glass Rack Shelf, Wall Mounted	Fabricated	Fabricated	Stainless Steel
E65	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC
E66	1	Multi Brewer		Fetco	MBS-1221 - PLUS (M1221US-1X117-PM001)
E67	1	Coffee Brewer		Fetco	CBS-52H-20
E68	1	Coffee Grinder		Fetco	GR 2.2
E69	1	Spare Number			
E70	1	Spare Number			
E71	1	Exhaust Hood With MUA		Captive-Aire	Custom
E71.1	1	Fire Suppression System	Fabricated	Custom	
E72	1	Combi Oven, Roll-In		Alto-Shaam	CTP20-20G
E73	1	Combi Oven		Alto-Shaam	CTC10-20G
E74	1	Work Table	Fabricated	Fabricated	Stainless Steel
E75	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel
E76	1	Blast Chiller/ Shock Freezer, Reach-In		Ininox	MF 70.1L

Foodservice Equipment Schedule - (E)					
Item Number	Qty	Description	Remarks	Manufacturer	Model
E77	1	Spare Number			
E78	1	Spare Number			
E79.1	1	Exhaust Hood With MUA		Captive-Aire	Custom
E79.2	1	Exhaust Hood With MUA		Captive-Aire	Custom
E80	1	Fryer Battery With Filter		Pitco Frialator	SG14RS-3FD
E81	1	Spreader Cabinet		Vulcan	VWT18B
E82	1	Combi Oven		Alto-Shaam	CTC10-20G
E83	1	Combi Oven		Alto-Shaam	CTC10-20G
E84	1	Spreader Cabinet		Vulcan	VWT18B
E85	1	Refrigerated Base		Vulcan	ARS48
E86	1	Griddle		Vulcan	VCCG48-IR
E87	1	Refrigerated Base		Vulcan	ARS48
E88	1	Charbroiler		Vulcan	VCBB48
E89	1	Combi Skillet		Rational	iVario Pro L
E90	1	Floor Trough With Grate		Eagle Group	FT-2436-SG
E91	1	Spare Number			
E92	1	Spare Number			
E93	1	Work Table, Island	Fabricated	Fabricated	Stainless Steel
E94	1	Utensil Rack, Ceiling Mounted	Fabricated	Fabricated	Stainless Steel
E95	1	Work Table, Island	Fabricated	Fabricated	Stainless Steel
E96	1	Utensil Rack, Ceiling Mounted	Fabricated	Fabricated	Stainless Steel
E97	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC
E98	1	Hand Sink Assembly	WI Soap & Towel Dispenser	Eagle Group	YHFL-5000-0013-00
E99	1	Spare Number			
E100	1	Spare Number			
E101	1	Refrigerator, Reach-In		Continental Refrigerator	2RNSS
E102	1	Refrigerator, Reach-In		Continental Refrigerator	2RNSS
E103	1	Refrigerator, Reach-In		Continental Refrigerator	2RNSS
E104	1	Water Filtration System	Services E72, E73, E82, E83	Everpure	EV929322
E105	1	Water Filtration System	Services E67, E68	Everpure	EV929322
E106	1	Water Filtration System	Services E8	Everpure	EV929322
E107	1	Spare Number			
E108	1	Spare Number			
E109	1	Walk-In Cooler		Fabricated	
E109.1	1	Cooler Evaporator Coil		RDT	Custom
E110	3	Cooler Storage Shelving		Metro	
E111	1	Walk-In Cooler		Fabricated	
E111.1	1	Cooler Evaporator Coil		RDT	Custom
E112	6	Pan Rack Cart		New Age	1306
E113	1	Walk-In Cooler		Fabricated	
E113.1	1	Cooler Evaporator Coil		RDT	Custom
E114	3	Cooler Storage Shelving		Metro	
E115	1	Walk-In Cooler		Fabricated	
E115.1	1	Cooler Evaporator Coil		RDT	Custom
E116	5	Cooler Storage Shelving		Metro	
E117	1	Walk-In Cooler		Fabricated	
E117.1	1	Freezer Evaporator Coil		RDT	Custom
E118	6	Cooler Storage Shelving		Metro	
E119	1	Spare Number			
E120	1	Spare Number			
E121	1	Mixer, 60-Ot.		Hobart	HL600-1
E122	1	Mixer, 20-Ot.		Hobart	HL200-1
E123	1	Bakery Counter	Wood Block Top	Fabricated	Stainless Steel
E124	1	Wall Shelf	Fabricated	Fabricated	Stainless Steel
E125	4	Ingredient Bin		Cambro	IBS20148
E126	1	Work Table, Mobile	Fabricated	Fabricated	Stainless Steel
E127	1	Microwave Shelf		Eagle Group	MWS2424
E128	1	Microwave Oven		Panasonic	NE-1025
E129	1	Wall Shelf, Double	Fabricated	Fabricated	Stainless Steel
E130	1	Spare Number			
E131	1	Spare Number			
E132	1	Walk-In Cooler		Fabricated	
E132.1	1	Cooler Evaporator Coil		RDT	Custom
E133	4	Cooler Storage Shelving		Metro	
E134	1	Spare Number			
E135	1	Spare Number			
E136	1	Hand Sink Assembly	WI Soap & Towel Dispenser	Eagle Group	YHFL-5000-0013-00
E137	1	Trash Receptacle, 23 Gallon	By Owner/Operator	By Owner	NIKEC
E138	4	Pan Rack Cart		New Age	1306
E139	4	Dry Storage Shelving		Metro	
E140	1	Spare Number			
E141	1	Spare Number			
E142	3	Glass Rack Dolly		Cres Cor	500-2020
E143	3	Dish Dolly		Cres Cor	501-D
E144	3	Clean Dish Storage Shelving	Mobile	Metro	
E145	1	Soiled Dish Table	Fabricated	Fabricated	Stainless Steel
E146	1	Glass Rack Shelf	Fabricated	Fabricated	Stainless Steel
E147	1	Dish Machine, Rack Conveyor		Hobart	CLPS66EN-ADV-BUILDUP
E148	1	Clean Dish Table	Fabricated	Fabricated	Stainless Steel
E149	1	Glass Rack Shelf, Wall Mounted	Fabricated	Fabricated	Stainless Steel
E150	1	Condensate Hood, Round Duct		Captive-Aire	Stainless Steel
E151	1	Spare Number			
E152	1	Spare Number			
E153	1	Walk-In Cooler		Fabricated	
E153.1	1	Cooler Evaporator Coil		RDT	Custom
E154	6	Pan Rack Cart		New Age	1306
E155	1	Spare Number			
E156	1	Spare Number			
E157	25	Dry Storage Shelving		Metro	
E158	3	Liquor Storage Shelving		Metro	SEC33C
E159	1	Spare Number			
E160	1	Spare Number			
E161	1	Compressor Rack		RDT	Custom

**NOT FOR CONSTRUCTION**

ISSUED: 06/21/2024

**Youngstown State University**

Owner

**Foodservice Equipment Schedule (E)**

**100% Design Development**

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**QF403-1B**



800 Waterford Dr. Suite A Pittsburgh, PA 15222 Tel: 412-321-2650 Fax: 412-321-2431

Foodservice Utility Schedule - (E1-E90)

Table with columns: Item Number, QTY, Description, Remarks, Electrical (Emer. Power, Volts, PH, Amps, KW, HZ, Elec. Conn. Type, Elec. Rough-In AFF, Electrical Remarks), Plumbing (Cold Water Conn. Size, Cold Water Rough-In AFF, Hot Water Conn. Size, Hot Water Flow GPH, Hot Water Rough-In AFF, Direct Drain Conn. Size, Direct Drain Rough-In AFF, Indirect Drain Conn. Size, Gas Conn. Size, Gas MBH, Gas Rough-In AFF, Cooling Water Supply Conn. Size, Cooling Water Return Conn. Size, Cooling Water Rough-In AFF, Plumbing Remarks), Ventilation (Exhaust Collar Size: Width, Depth, DIA, Exhaust Volume, Exhaust Static Pressure, Supply Collar Size: Width, Depth, Volume, Supply Static Pressure, Ventilation Remarks), Item Number.

A

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C

D

E

Table with columns: Rev, Date, Comment

NOT FOR CONSTRUCTION

ISSUED: 06/21/2024

Youngstown State University

Owner

Foodservice Utility Schedule (E)

100% Design Development

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QF403-2A



Foodservice Utility Schedule - (E91-E180)

Table with columns: Item Number, QTY, Description, Remarks, Electrical (Emer. Power Req'd, Volts, PH, Amps, KW, HZ, Elec. Conn. Type, Elec. Rough-In AFF, Electrical Remarks), Plumbing (Cold Water Conn. Size, Cold Water Rough-In AFF, Hot Water Conn. Size, Hot Water Flow GPH, Hot Water Rough-In AFF, Direct Drain Conn. Size, Direct Drain Rough-In AFF, Indirect Drain Conn. Size, Gas Conn. Size, Gas MBH, Gas Rough-In AFF, Cooling Water Supply Conn. Size, Cooling Water Return Conn. Size, Cooling Water Rough-In AFF, Plumbing Remarks), Ventilation (Exhaust Collar Size: Width, Depth, DIA; Exhaust Static Pressure; Supply Collar Size: Width, Depth; Supply Static Pressure; Ventilation Remarks), Item Number.

A

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Table with 3 columns: Rev, Date, Comment

NOT FOR CONSTRUCTION

ISSUED: 06/21/2024

Youngstown State University

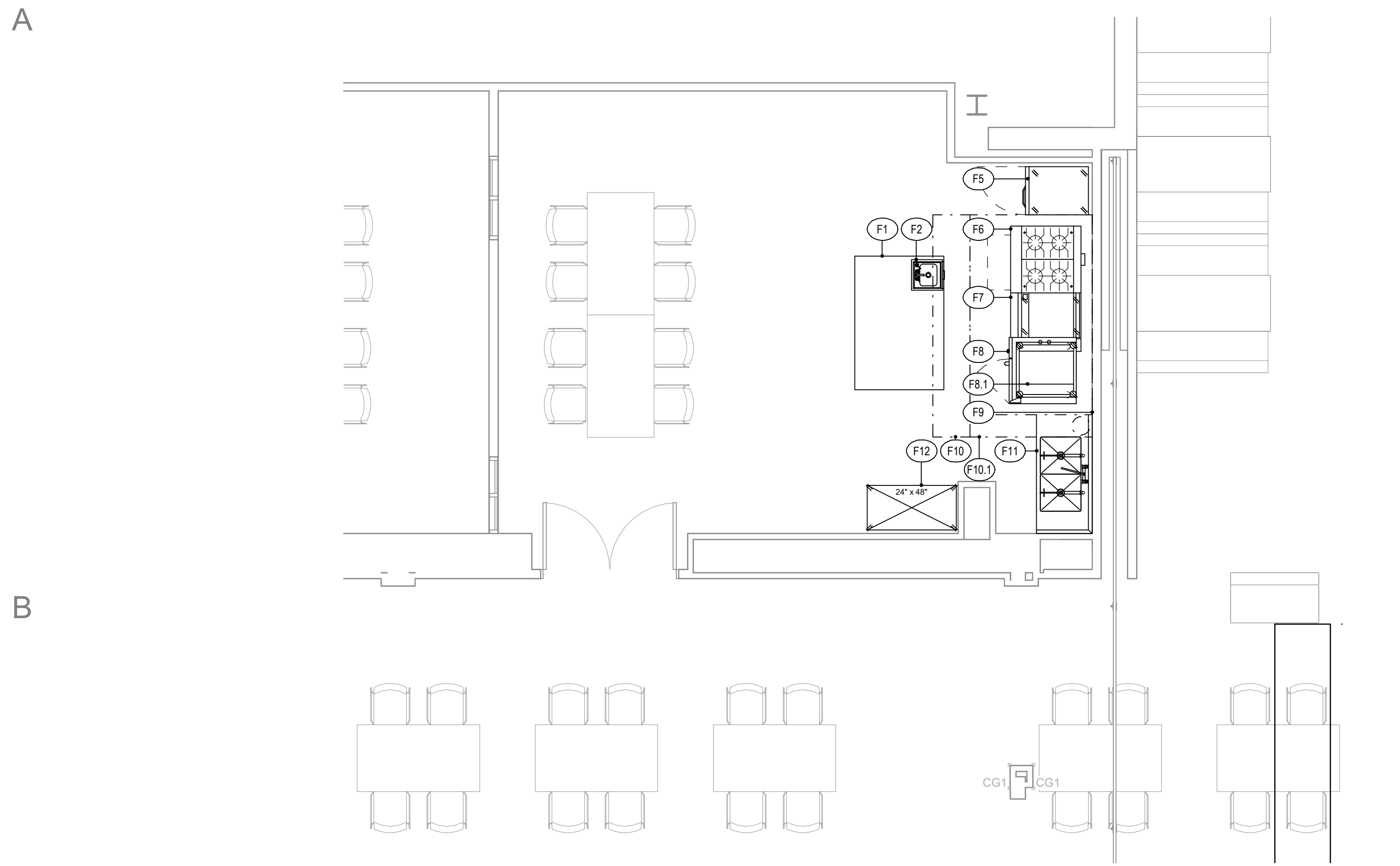
Owner

Foodservice Utility Schedule (E)

100% Design Development

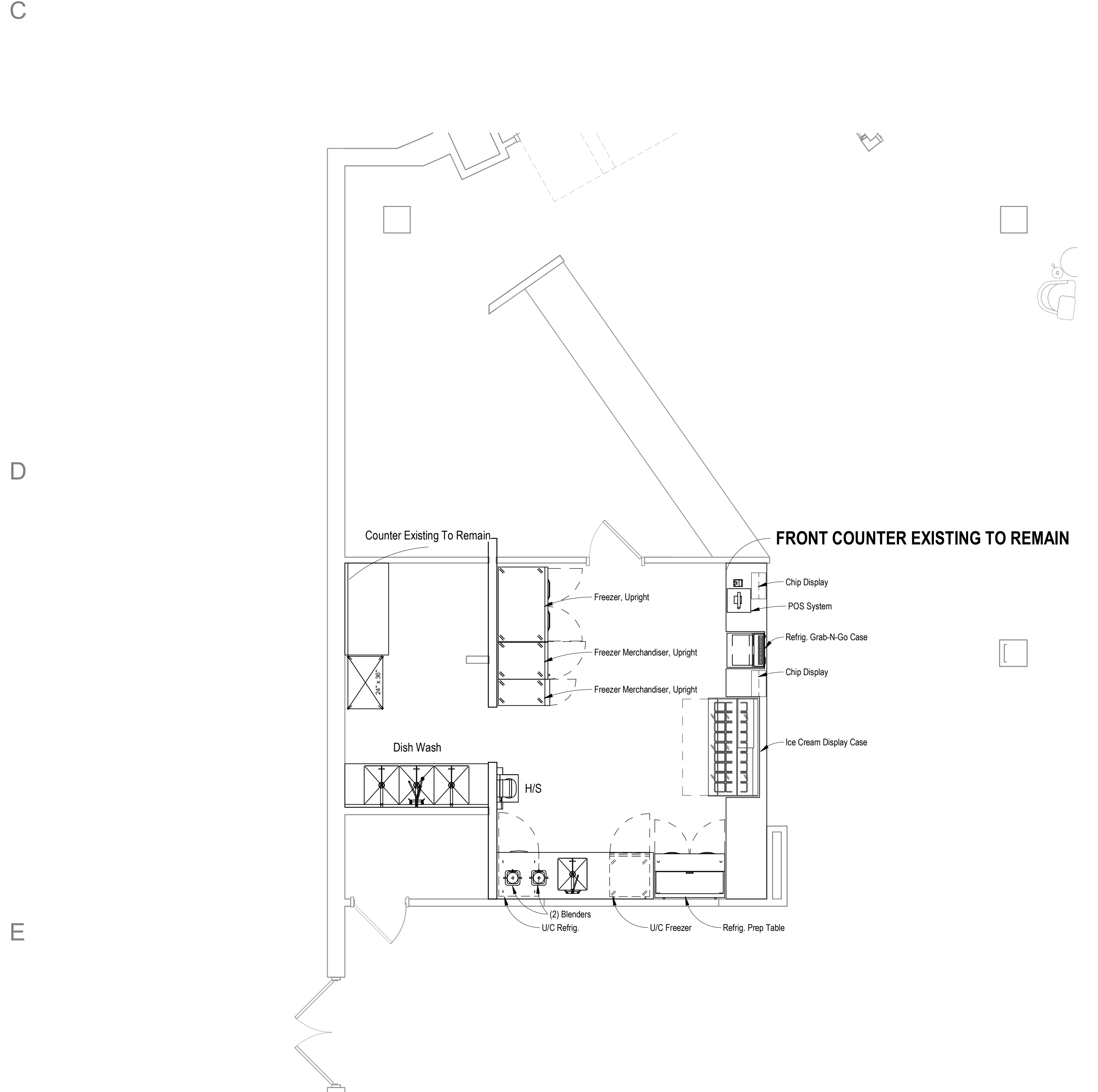
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QF403-2B



Foodservice Equipment Schedule - (F)					
Item Number	Qty	Description	Remarks	Manufacturer	Model
F1	1	Island Counter	Fabricated	Fabricated	Stainless Steel
F2	1	Hand Sink With Soap And Towel Dispenser, Drop-In		Eagle Group	HMB-T
F5	1	Freezer, Reach-In		Continental Refrigerator	1FNSS
F6	1	Range, 4 Burner With Standard Oven		Jade Range	JTRH-4-36
F7	1	Griddle		Jade Range	JMRH-24GT
F8	1	Combi Oven		Alto-Shaam	CTC6-10G
F8.1	1	Equipment Stand		Alto-Shaam	5016091
F9	1	Wall Flashing	Fabricated	Fabricated	Stainless Steel
F10	1	Exhaust Hood With MJA		Captive-Aire	Custom
F10.1	1	Fire Suppression System		Fabricated	Custom
F11	1	Work Counter W/ Sinks	Fabricated	Fabricated	Stainless Steel
F12	1	Clean Dish Storage Shelving		Metro	

1 Community Kitchen Equipment Plan (F)  
SCALE: 1/4" = 1'-0"



2 Snack & Chill Equipment Plan  
SCALE: 1/4" = 1'-0"

Rev	Date	Comment

**NOT FOR CONSTRUCTION**

ISSUED: 06/21/2024

**Youngstown State University**

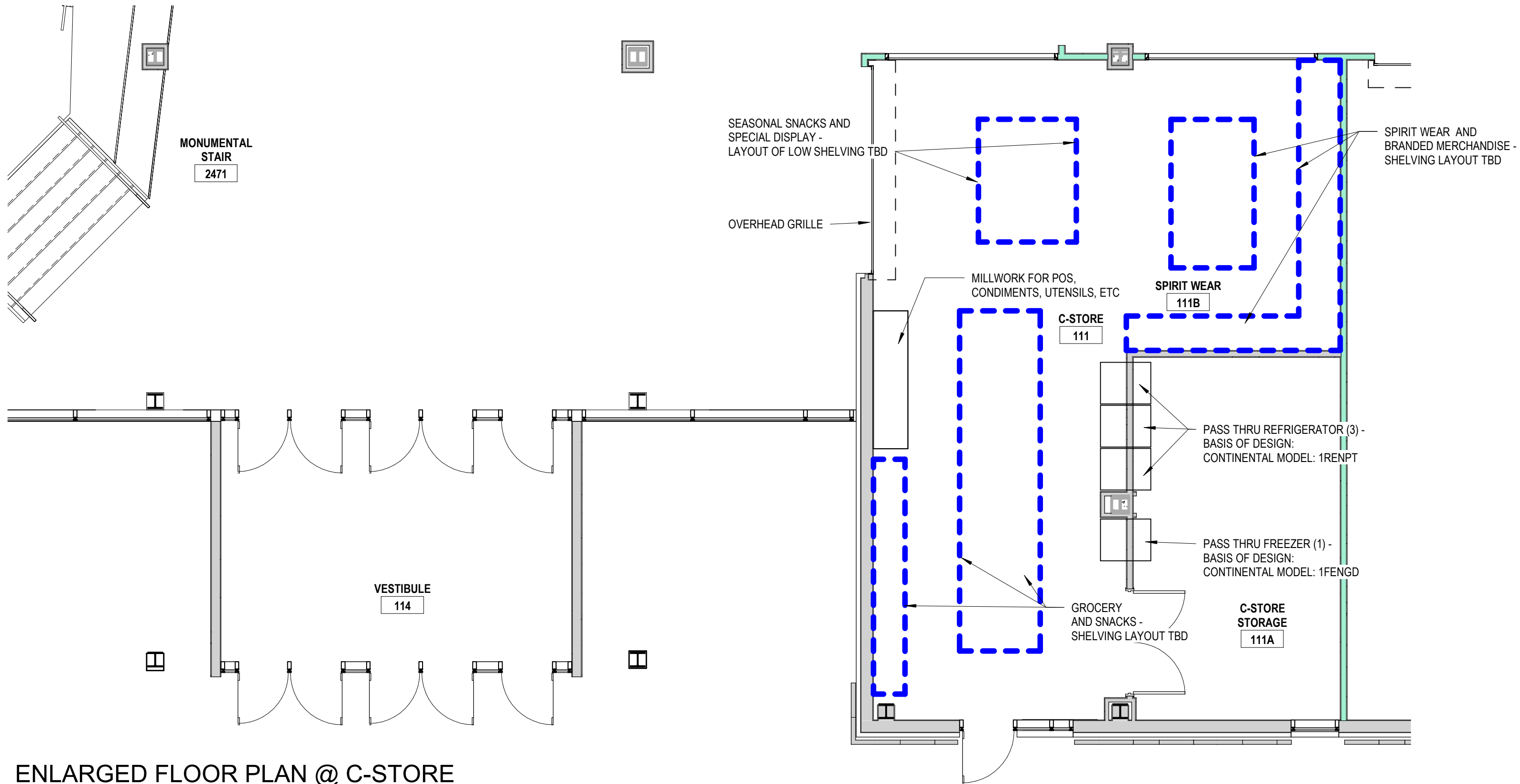
Owner

**Foodservice Equipment Plan (F)**

100% Design Development  
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**QF404-1A**

06/21/2024 8:44:57 AM



## ENLARGED FLOOR PLAN @ C-STORE

3/16" = 1'-0"



800 Waterfront Dr.  
Suite A  
Pittsburgh, PA 15222  
Tel. 412-321-0550  
Fax 412-321-2431

STUDENT CENTER  
RENOVATION

YOUNGSTOWN, OH  
44555

Rev	Date	Comment

ISSUED: 06/24/24

ENLARGED FLOOR PLAN AT C-STORE -  
FIXTURE PLAN

WTW PROJECT NO. 72-3046  
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**FS-SUP-1**  
Ref dwg#