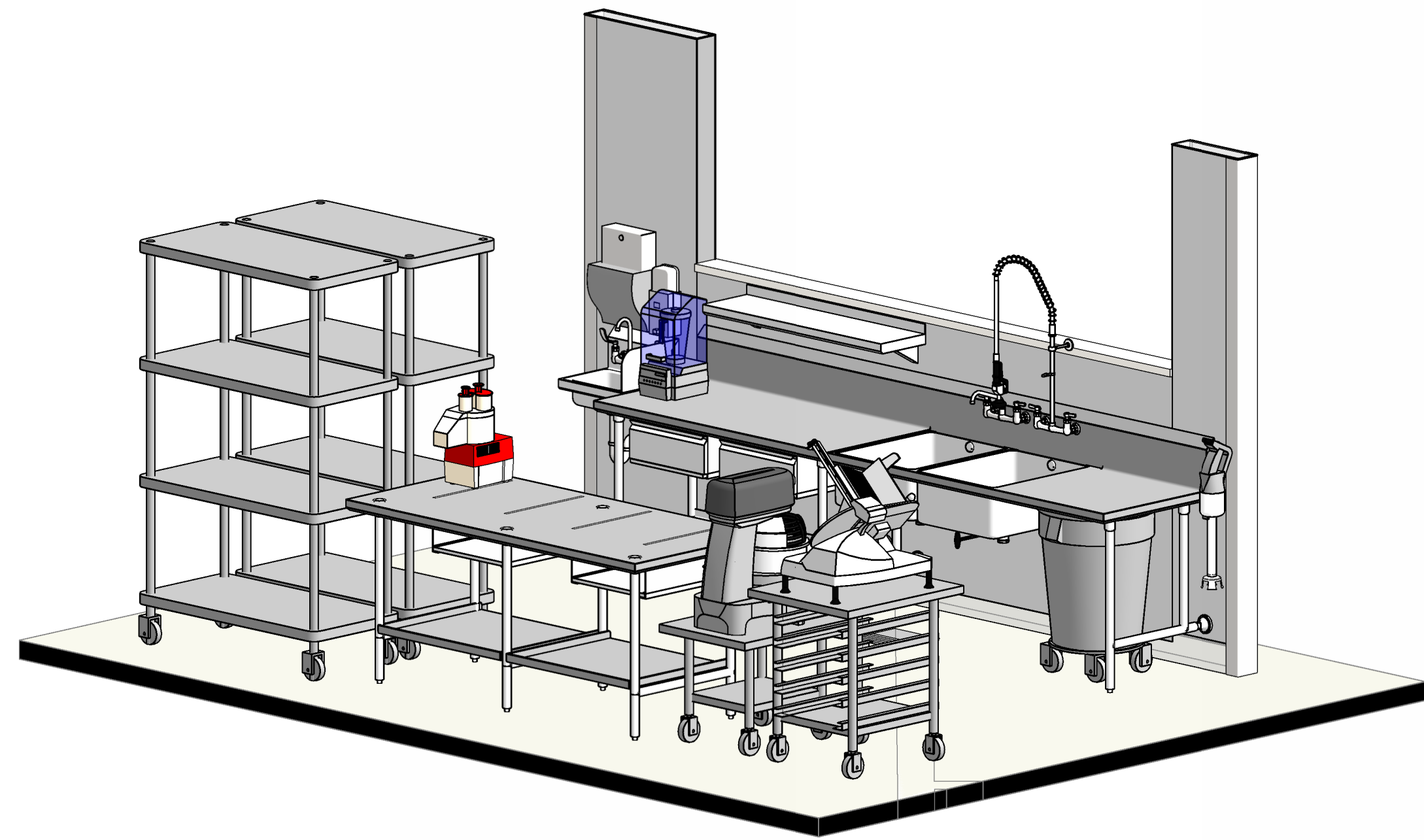
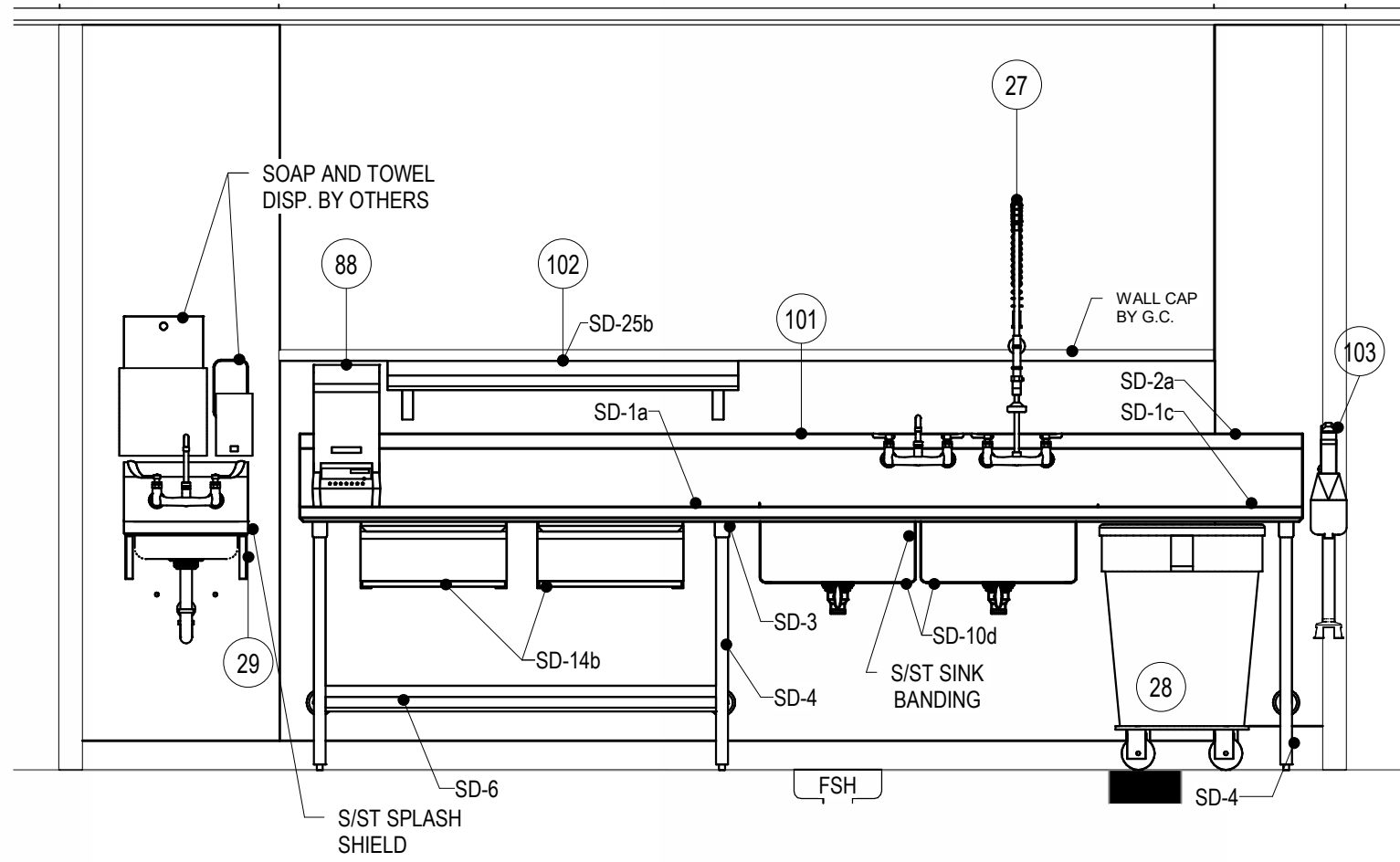


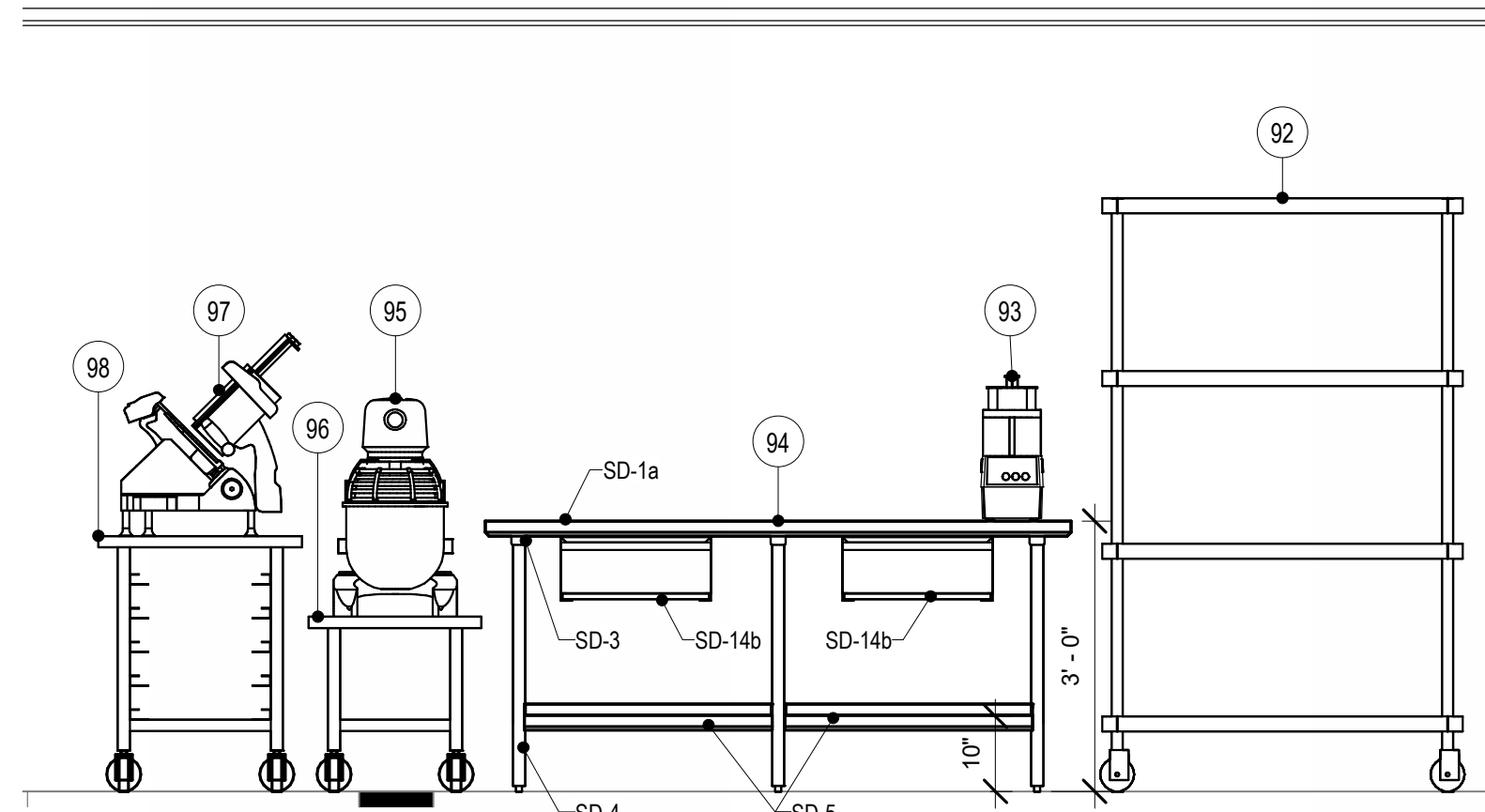
RRA KEYNOTE LEGEND	
KEYNOTE	KEYNOTE TEXT
SD-1a	TABLE EDGE - TURN DOWN
SD-1c	TABLE EDGE - INVERTED "V"
SD-2a	BACKSPLASH - AT WALL
SD-2d	BACKSPLASH - COMMON
SD-3	FRAMEWORK
SD-4	TABLE & SINK LEGS
SD-5	WELDED UNDERSHELF
SD-6	REMOVABLE UNDERSHELF
SD-7	CABINET CONSTRUCTION
SD-9a	GENERAL USE 16"x20"x10" DP.
SD-10d	PREP 21"x26 1/2"x10" DP.
SD-12	SINK ENCLOSURE - WALL & SINGLE ISLAND
SD-14b	15"x20"x5" DP. DRAWER
SD-17	HINGED SOLID DOOR - INTEGRAL PULL
SD-22e	TABLE MOUNTED SHELVES
SD-24a	SHELF UPRIGHTS
SD-24d	SHELF UPRIGHTS
SD-25b	WALL SHELVES
SD-30	UTILITY CURB
SD-38	STAINLESS STEEL WALL PANEL
SD-40	UTILITY CHASE
SD-216	FILTER BUMPER GUARD



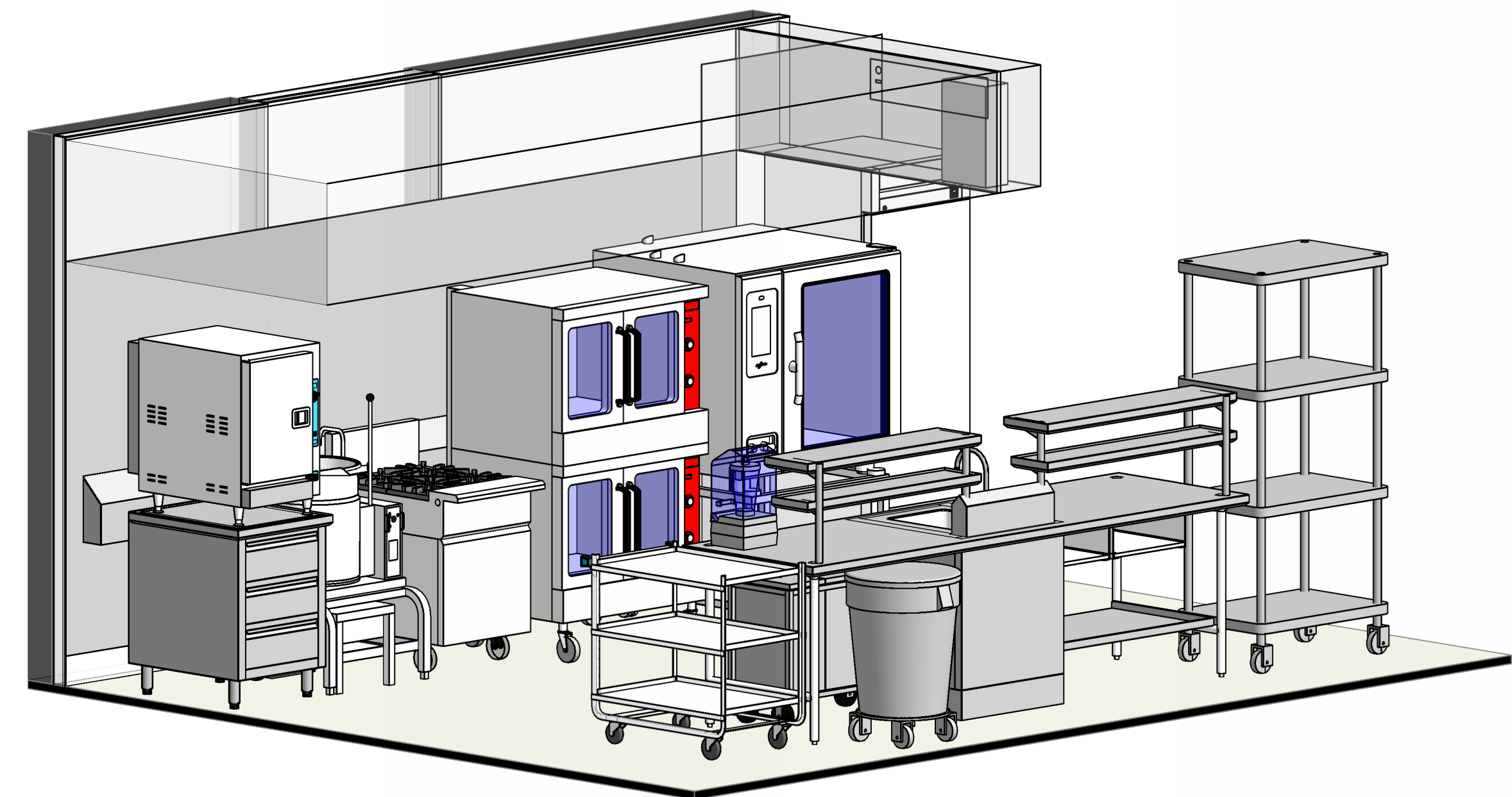
NFS - COLD PREP COUNTER



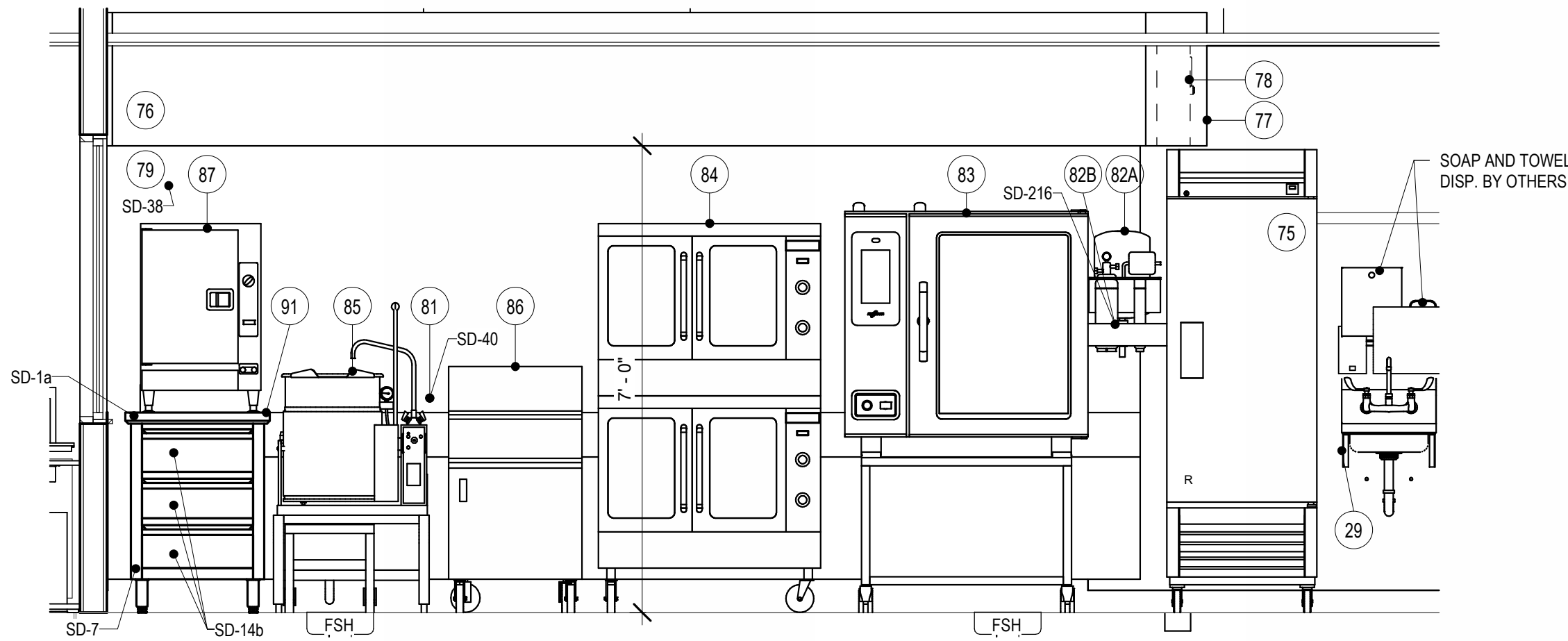
1 NFS - COLD FOOD PREP COUNTER
1/2" = 1'-0"



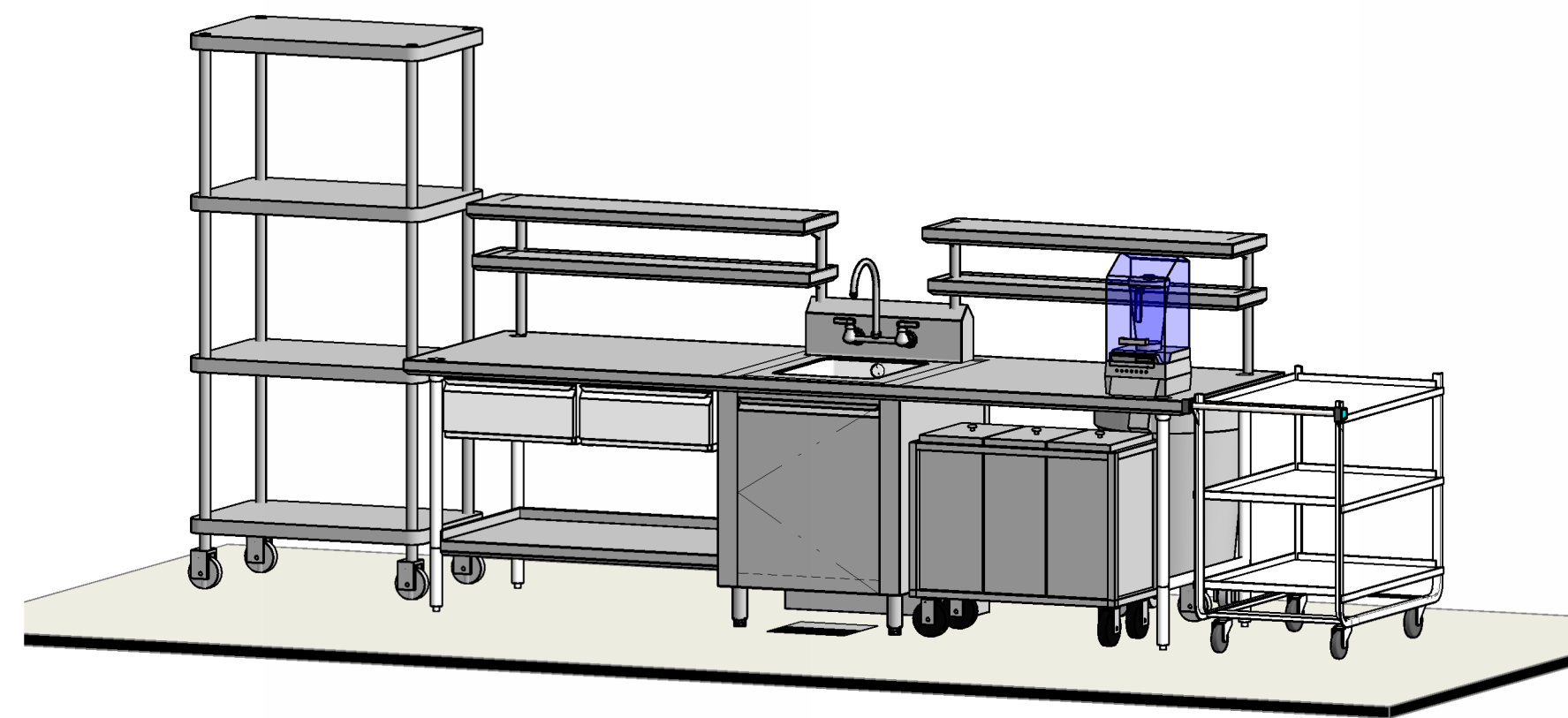
2 NFS - WORKCOUNTER
1/2" = 1'-0"



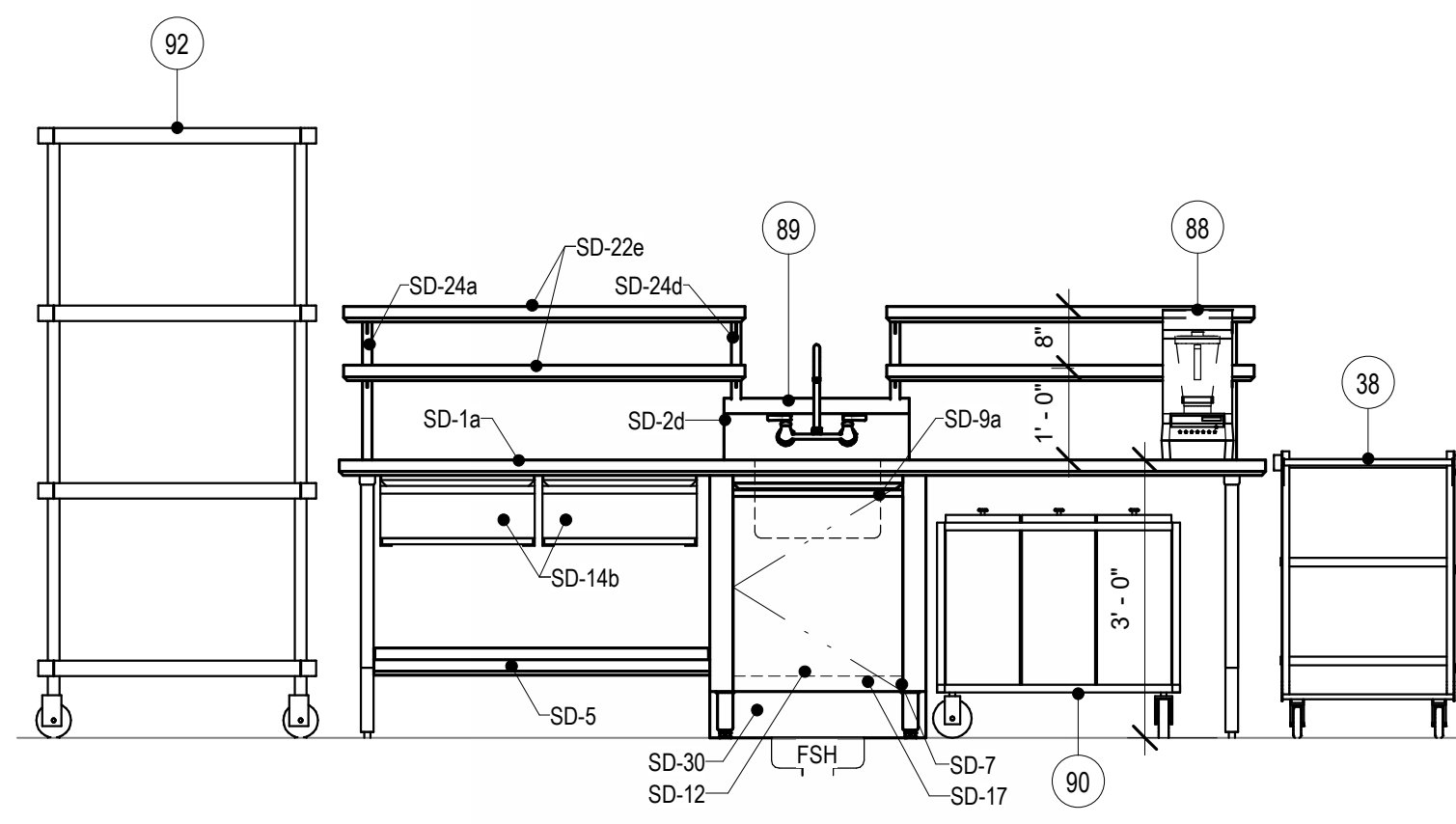
NFS - HOT FOOD PRODUCTION



3 NFS - HOT FOOD PRODUCTION
1/2" = 1'-0"



NFS -WORKTABLE W/SINK



4 NFS - WORKTABLE W/SINK
1/2" = 1'-0"

Revision#	Description	Date
1	ISSUE SET	08-18-2026

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Dunham Associates, Inc.
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Minneapolis, MN 55402
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Rippe Associates
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ARCHITECT OF RECORD

STONE GROUP
ARCHITECTS
Stone Group Architects, Inc.
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Sioux Falls, SD 57103
Phone: 605-271-1144



Office of
Construction
and Facilities
Management

VA U.S. Department
of Veterans Affairs

Drawing Title
**FOODSERVICE EQUIPMENT
ELEVATIONS**

Approved:

Phase

Project Title
**RENOVATE FIRST FLOOR FOR
NEW KITCHEN FOR THE SIOUX
FALLS VA MEDICAL CENTER**

Location
SIOUX FALLS, SOUTH DAKOTA

Issue Date
8-18-2026

Checked
JA

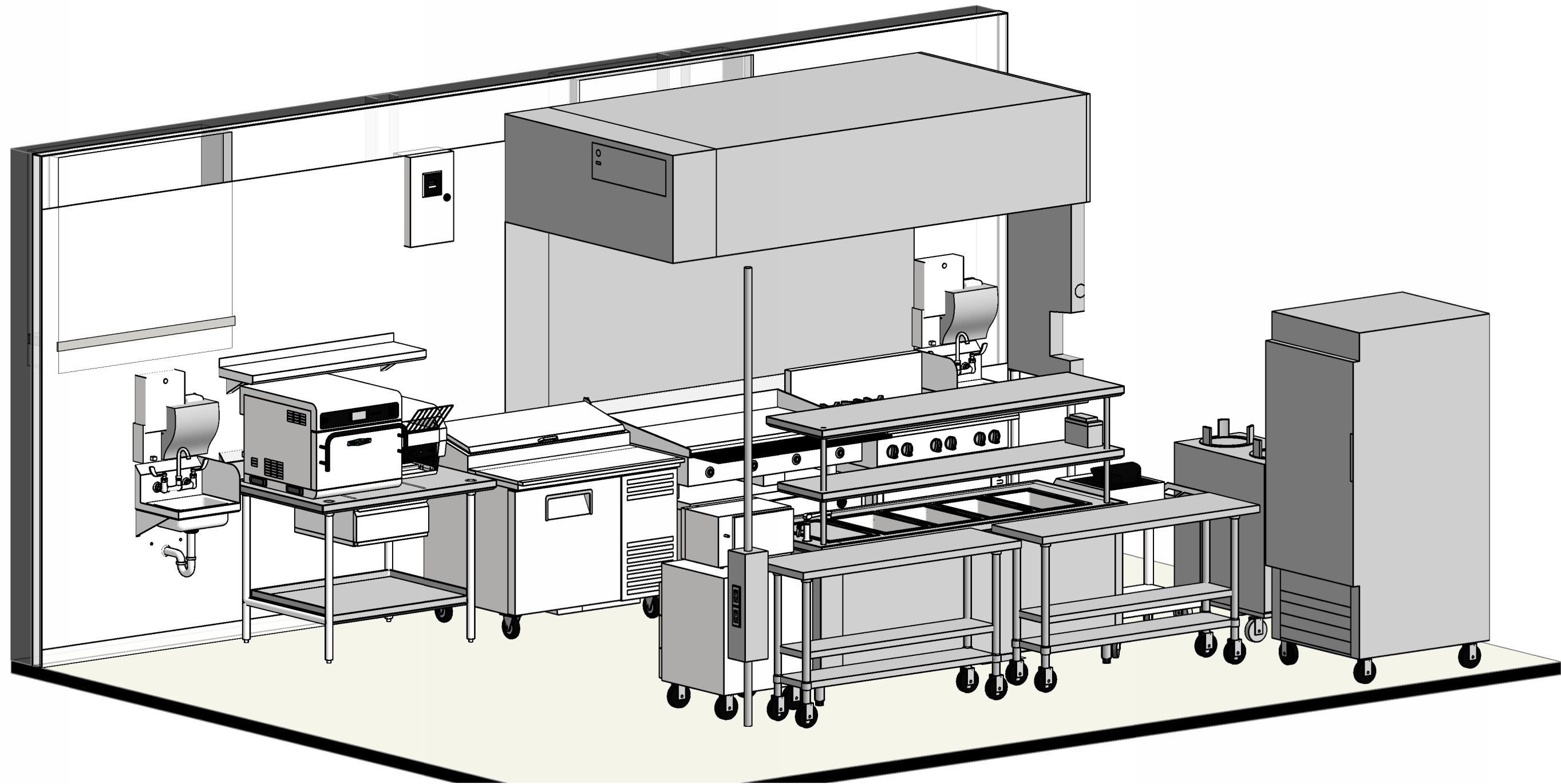
Drawn
ZS

Project Number
**VA #438-21-403
SGA #201956**

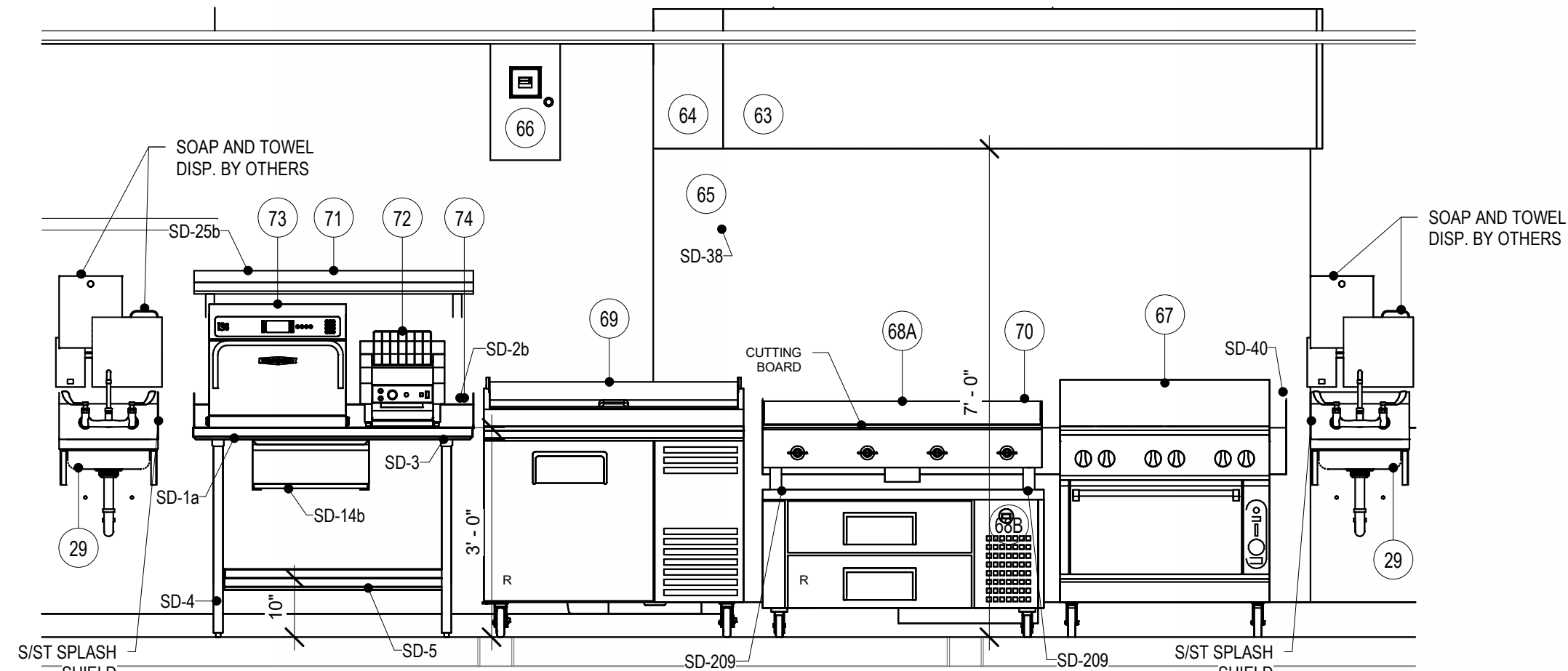
Building Number
5

Drawing Number
FS200

one eighth inch = one foot
one quarter inch = one foot
three eighths inch = one foot
one half inch = one foot
three quarters inch = one foot
one inch = one foot
one and one half inches = one foot
two inches = one foot
three inches = one foot
four inches = one foot
five inches = one foot
six inches = one foot
seven inches = one foot
eight inches = one foot
nine inches = one foot
ten inches = one foot
eleven inches = one foot
twelve inches = one foot
thirteen inches = one foot
fourteen inches = one foot
fifteen inches = one foot
sixteen inches = one foot
seventeen inches = one foot
eighteen inches = one foot
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twenty one inches = one foot
twenty two inches = one foot
twenty three inches = one foot
twenty four inches = one foot
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sixty three inches = one foot
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seventy three inches = one foot
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ninety nine inches = one foot
one hundred inches = one foot

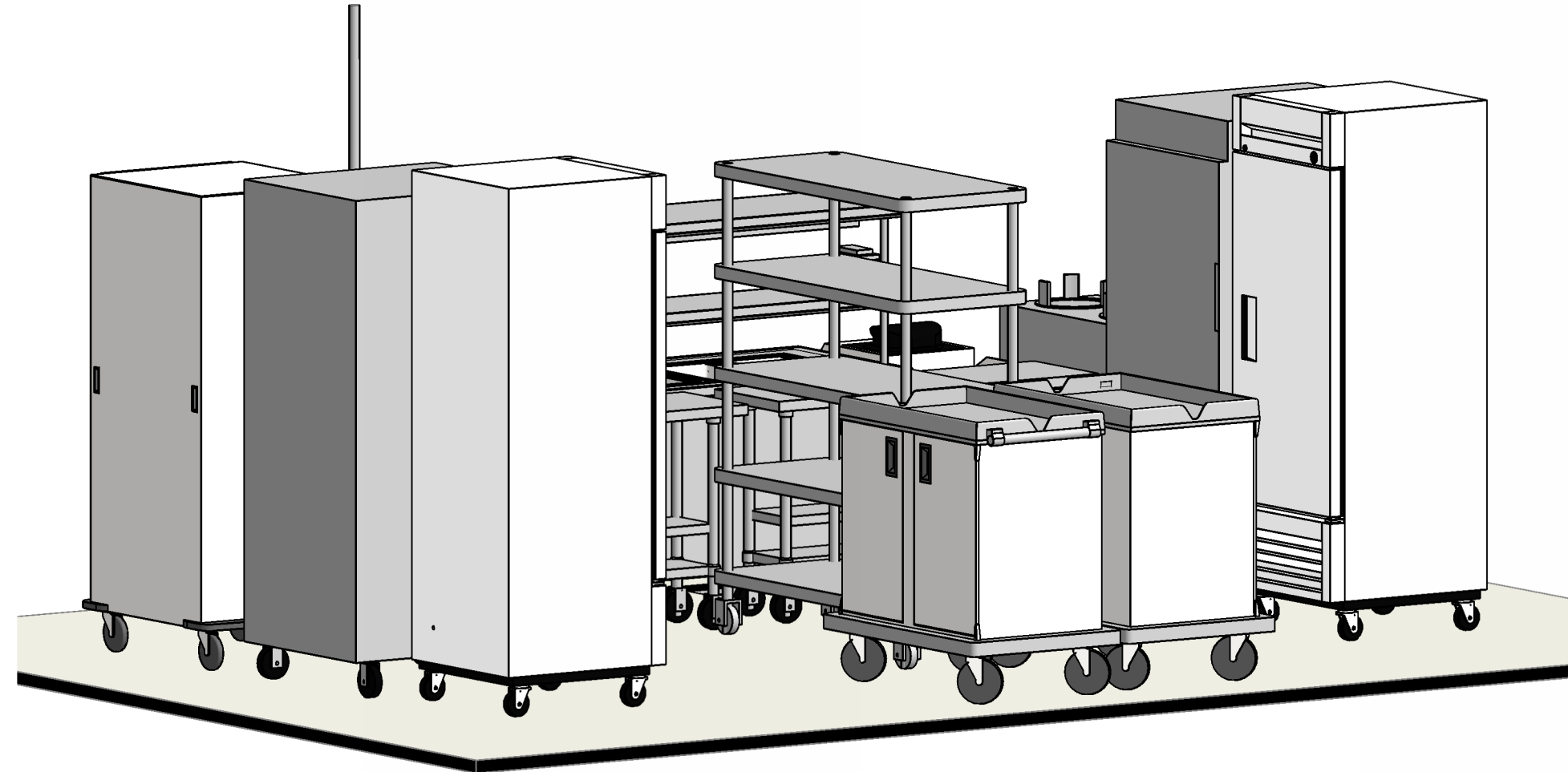


NFS - A LA MINUTE COOKING

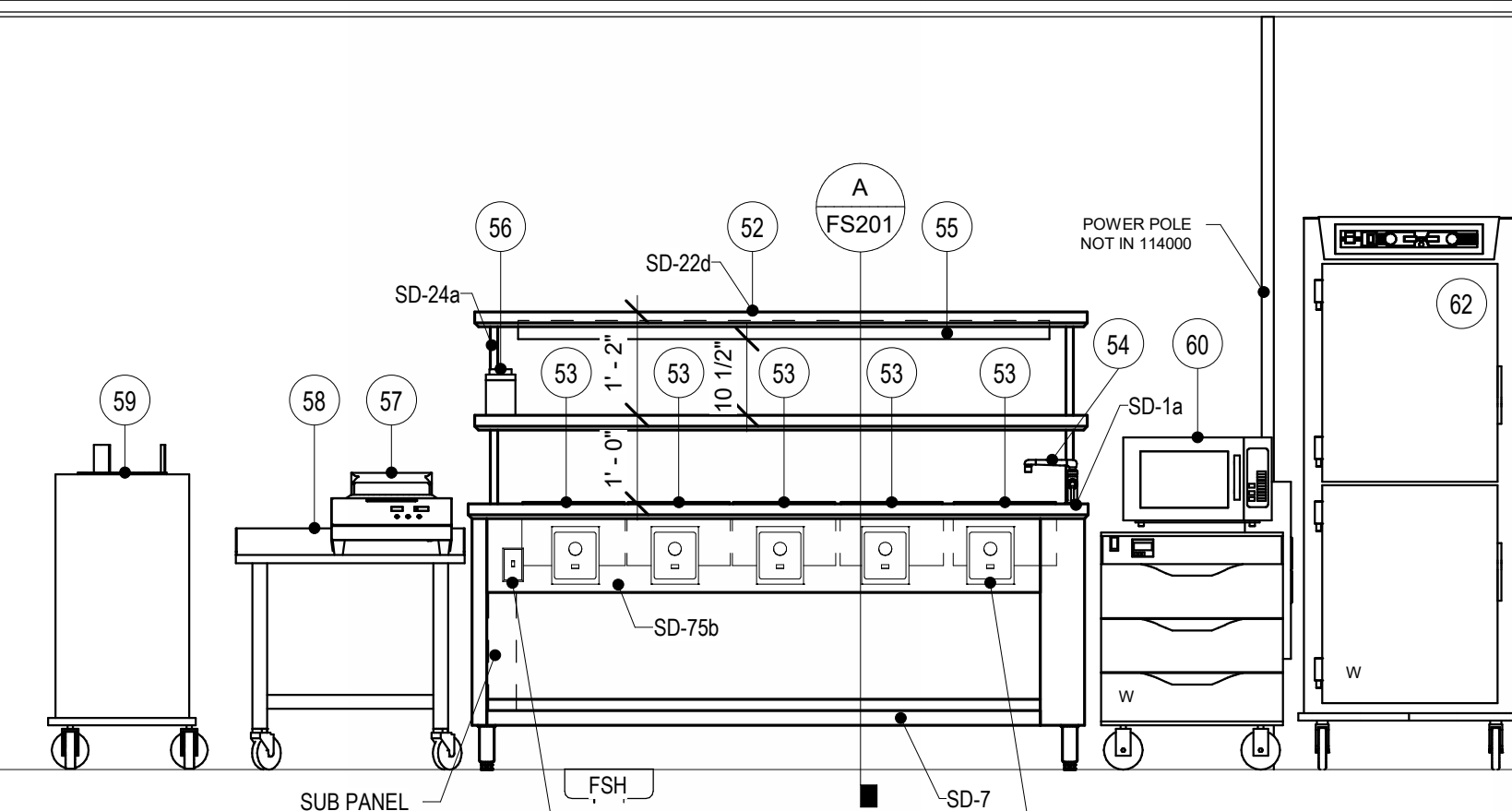


1 NFS - A LA MINUTE COOKING
1/2" = 1'-0"

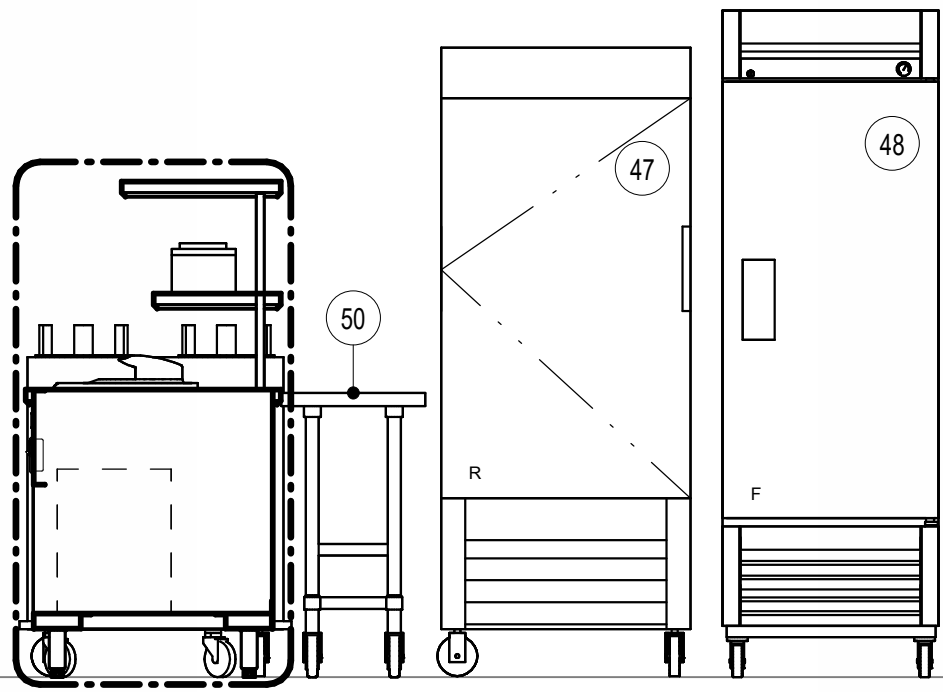
RRA KEYNOTE LEGEND	
KEYNOTE	KEYNOTE TEXT
SD-1a	TABLE EDGE - TURN DOWN
SD-2a	BACKSPLASH - AT WALL
SD-2b	BACKSPLASH - FREE STANDING
SD-3	FRAMEWORK
SD-4	TABLE & SINK LEGS
SD-5	WELDED UNDERSHELF
SD-7	CABINET CONSTRUCTION
SD-9a	GENERAL USE 16"x20"x10" DP.
SD-12	SINK ENCLOSURE - WALL & SINGLE ISLAND
SD-14b	15"x20"x5" DP. DRAWER
SD-22d	TABLE MOUNTED SHELVES
SD-24a	SHELF UPRIGHTS
SD-25b	WALL SHELVES
SD-29	ACCESS PANEL
SD-38	STAINLESS STEEL WALL PANEL
SD-40	UTILITY CHASE
SD-75b	CONTROL PANEL
SD-209	DONUT SHAPED LEG HOLDER



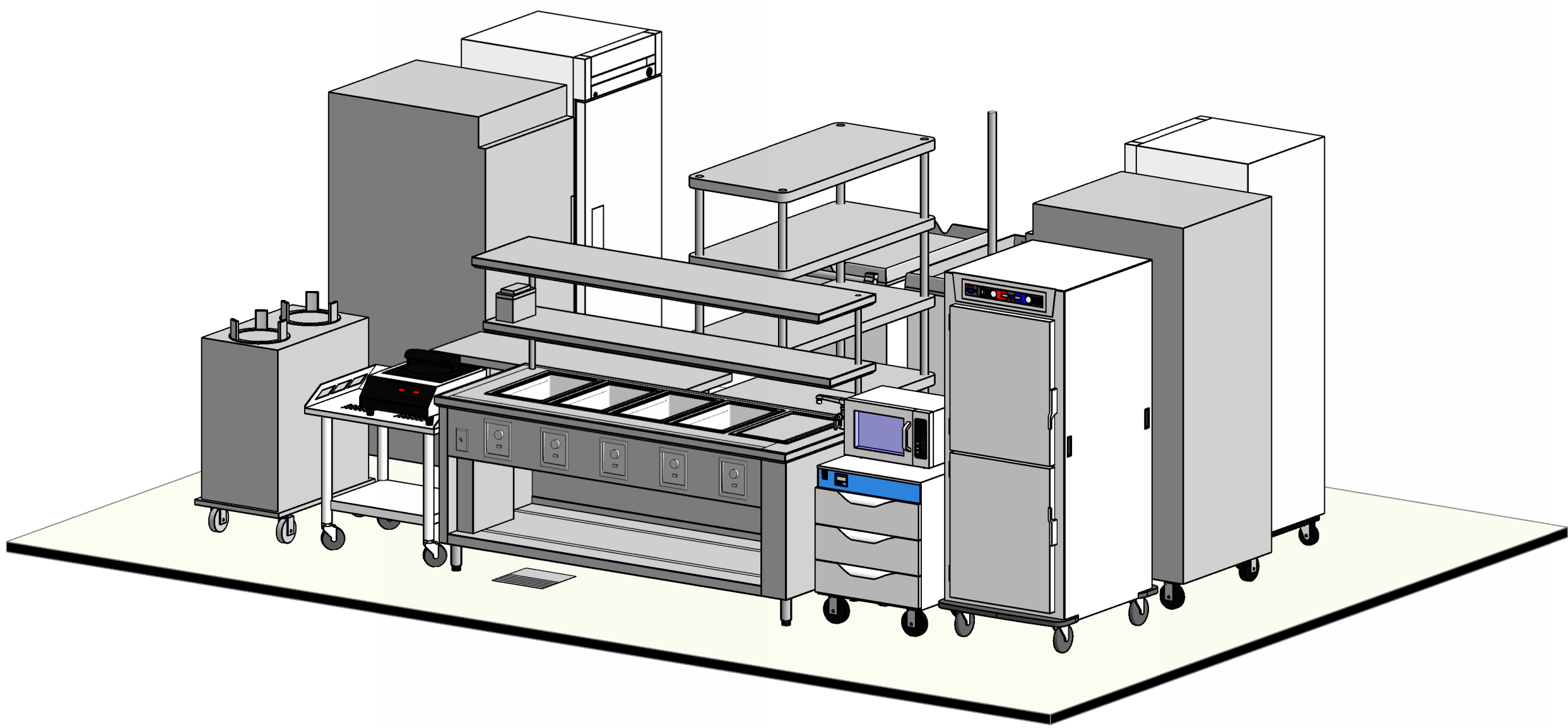
NFS - TRAY ASSEMBLY



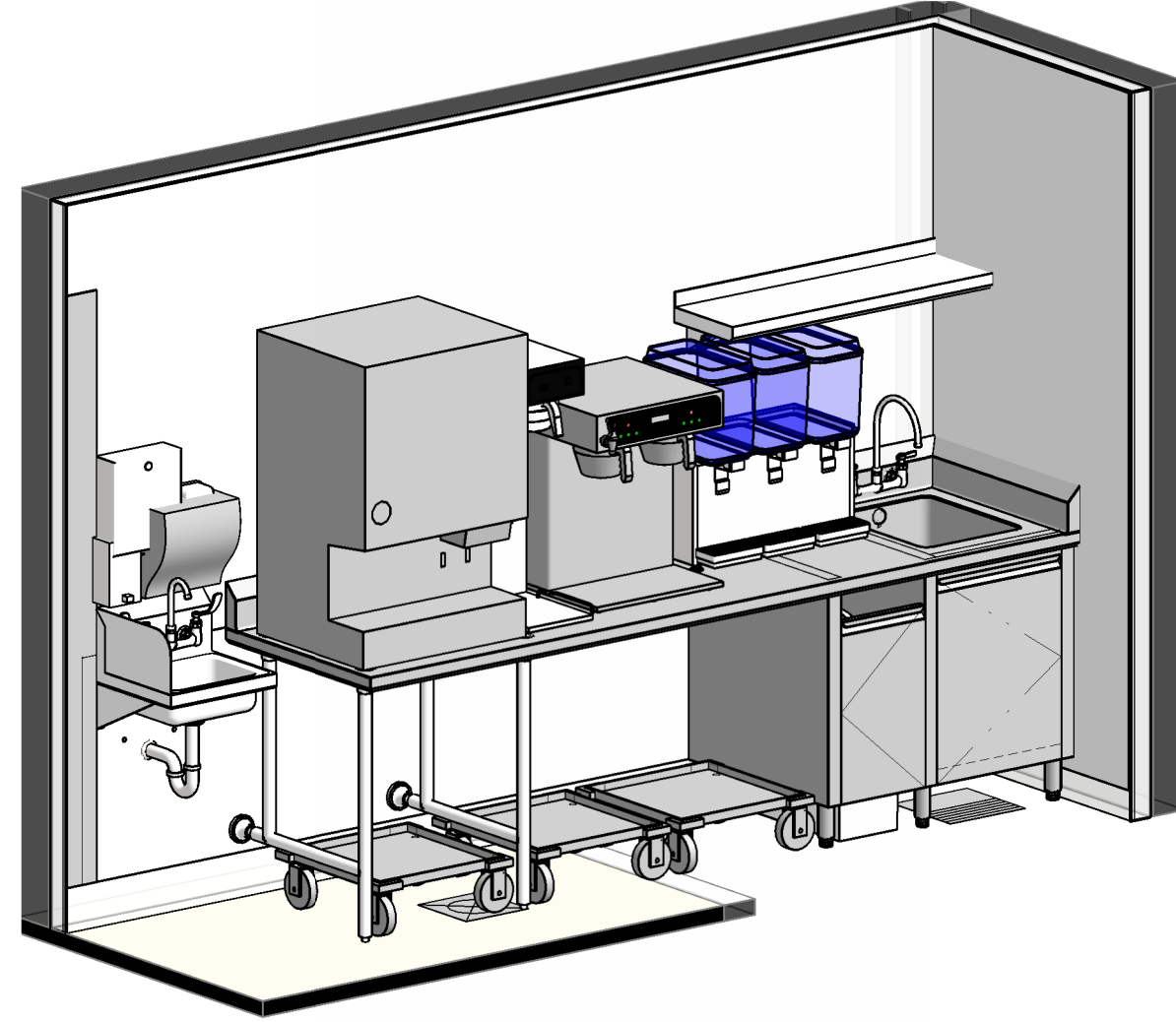
2 NFS - ROOMSERVICE
1/2" = 1'-0"



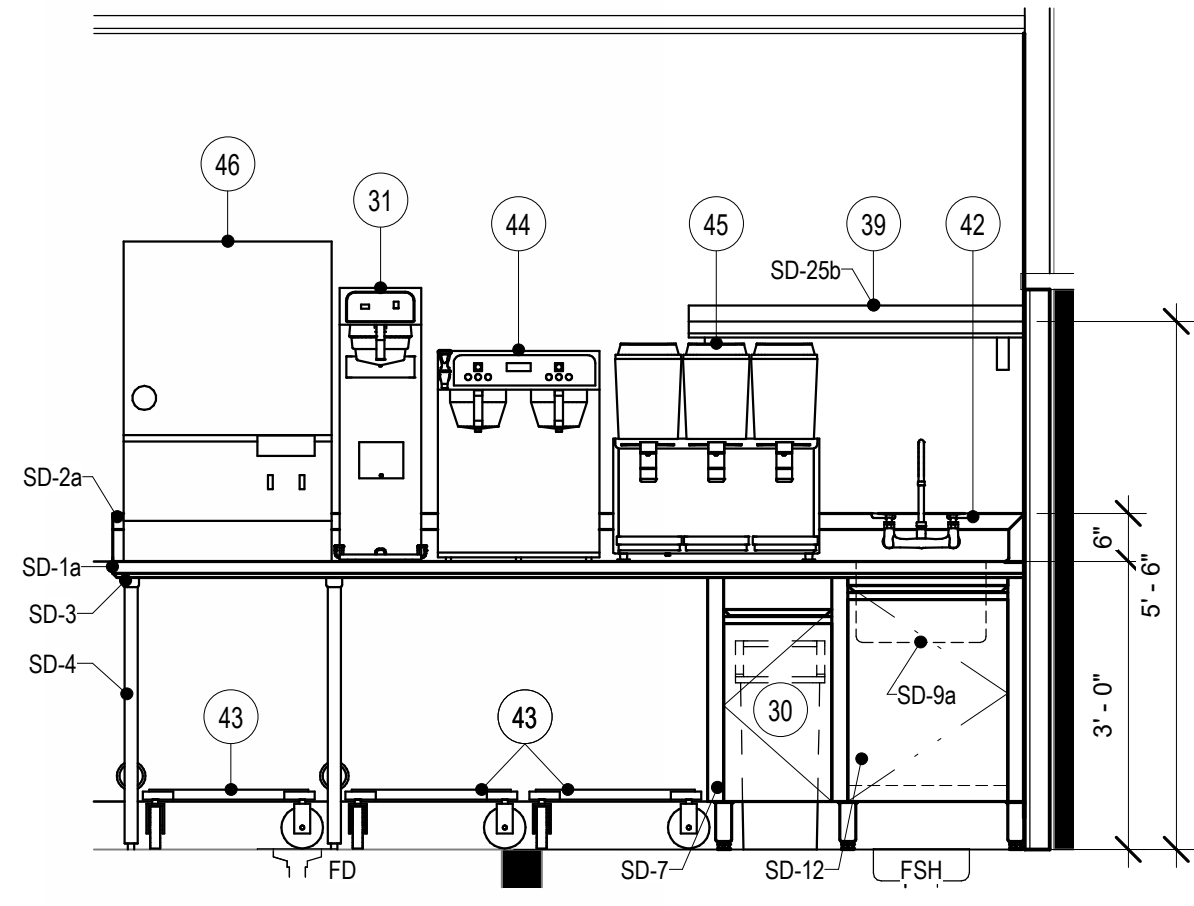
3 NFS - TRAY ASSEMBLY
1/2" = 1'-0"



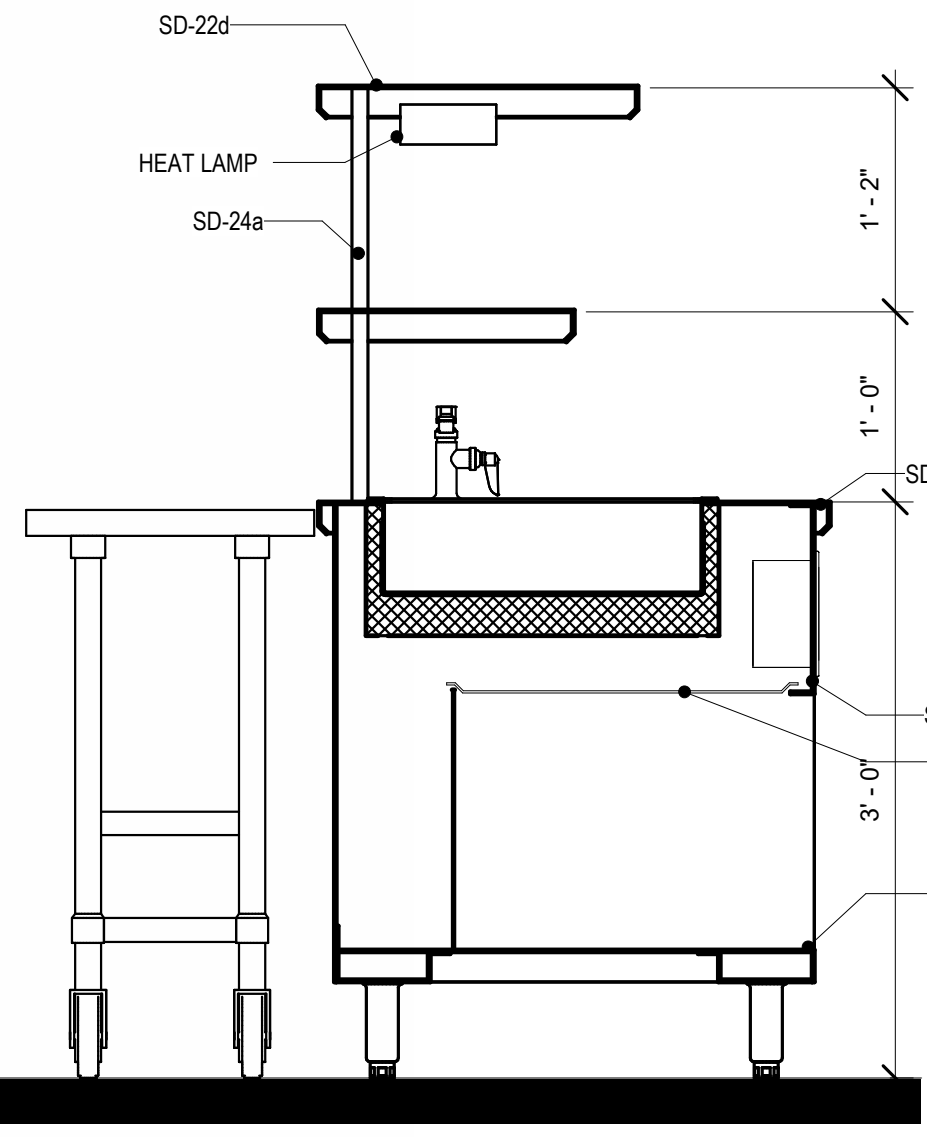
NFS - TRAY ASSEMBLY 2



NFS - BEVERAGE COUNTER W/SINK



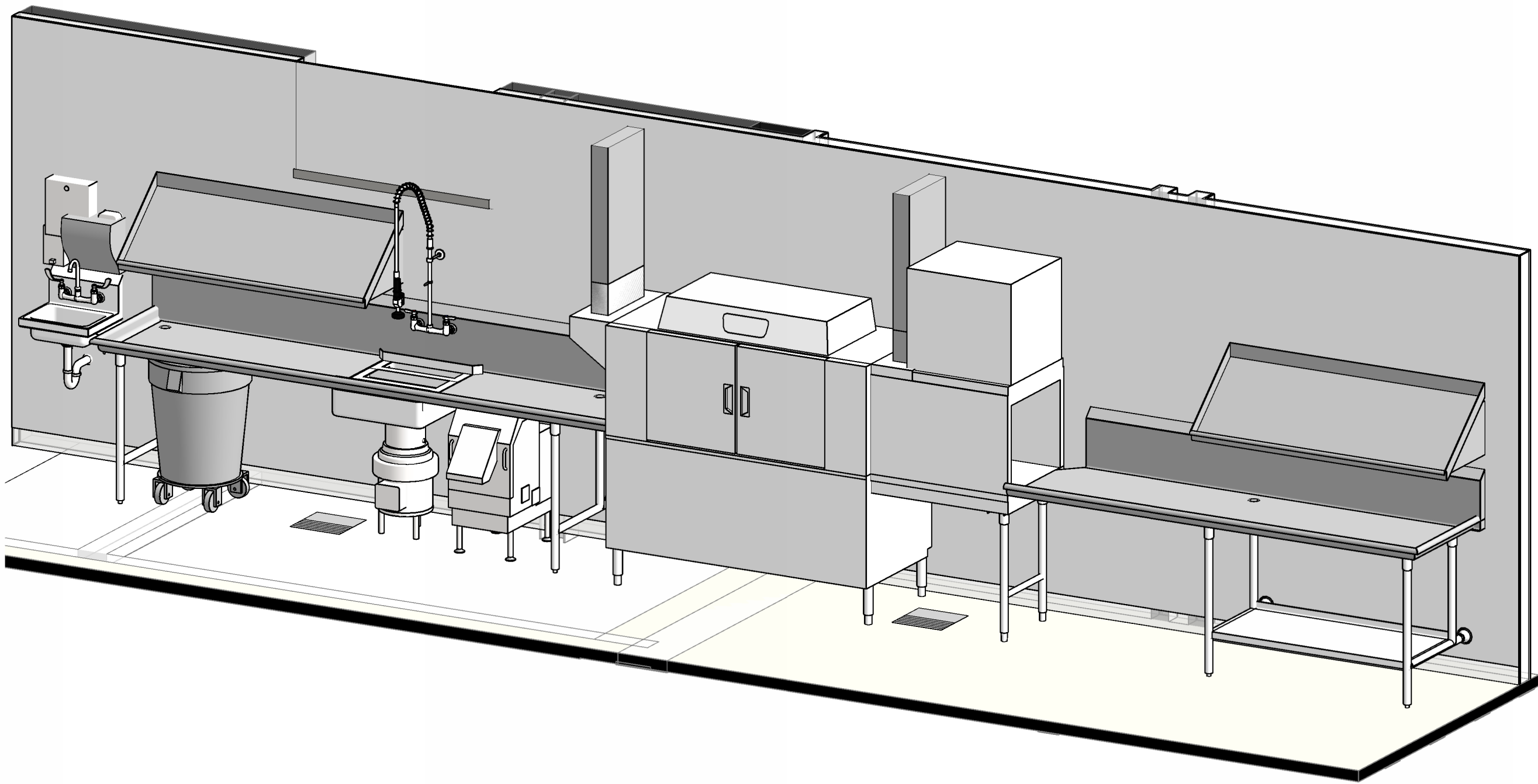
4 NFS - BEVERAGE COUNTER W/SINK
1/2" = 1'-0"



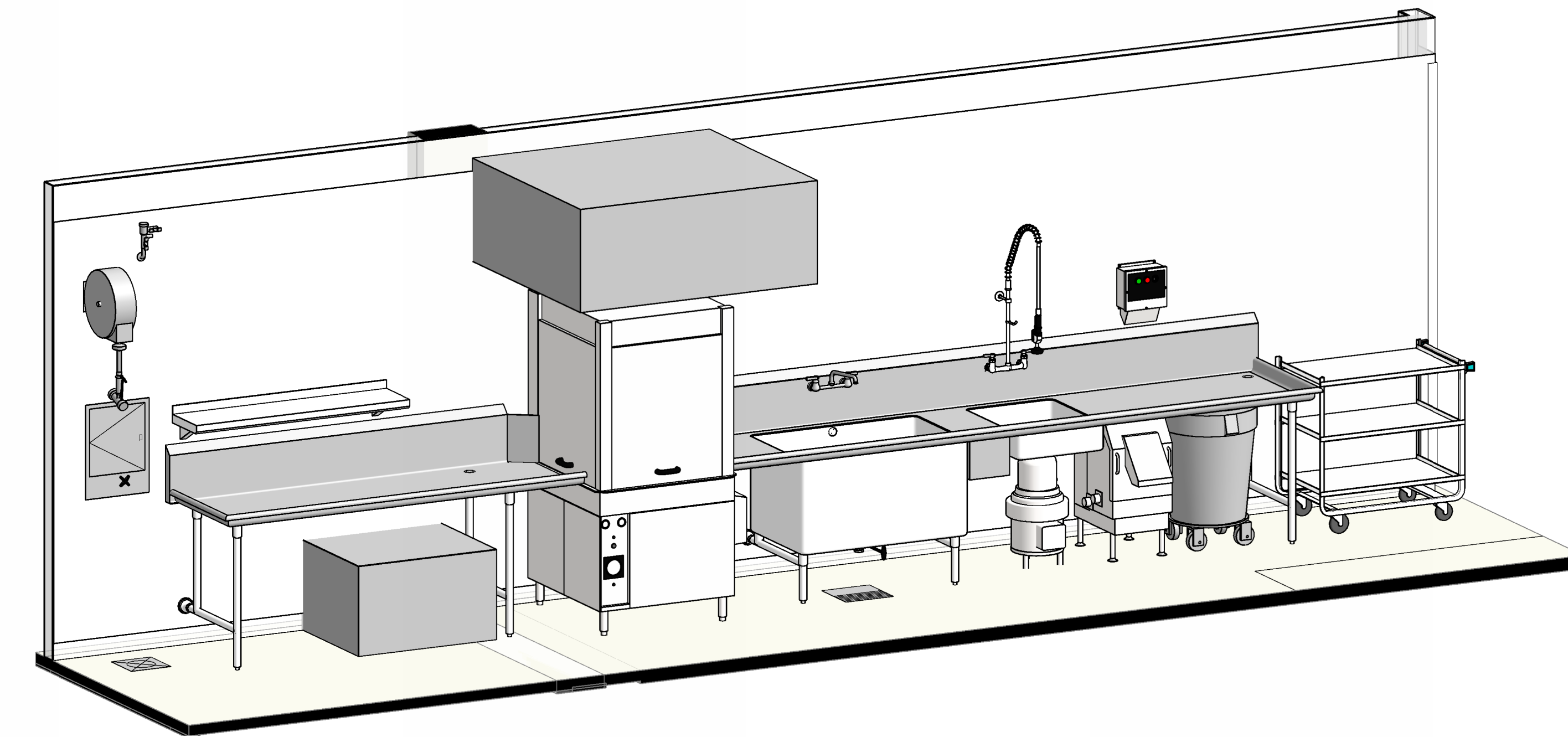
A SECTION THRU TRAY ASSEMBLY
1" = 1'-0"

			CONSULTANTS				ARCHITECT OF RECORD				STAMP		Office of Construction and Facilities Management		Drawing Title		Phase		Project Title		Project Number															
			CIVIL:  Ulteig Engineers, Inc. 5701 South Corporate Place Sioux Falls, SD 57108 Phone: 605-323-2306				STRUCTURAL:  ERICKSEN ROED Ericksen Roed Associates 2550 University Ave W Suite 423 S St. Paul, MN 55402 Phone: 651-251-7570				MEP:  DUNHAM Dunham Associates, Inc. 50 South Sixth St Suite 1100 Minneapolis, MN 55402 Phone: 612-465-7550				FOOD SERVICE:  RIFFE ASSOCIATES Foodservice Design + Consulting Rippe Associates 3600 American Boulevard W Suite 315 Minneapolis, MN 55413 Phone: 952-933-0313		 STONE GROUP ARCHITECTS Stone Group Architects, Inc. 600 East 7th Street Sioux Falls, SD 57103 Phone: 605-271-1144				 U.S. Department of Veterans Affairs		Approved:				Location SIOUX FALLS, SOUTH DAKOTA		Issue Date 8-18-2026		Checked JA		Drawn ZS		FS201	
1			ISSUE SET																																	
Revision#			Description																																	
			08-18-2026																																	
			Date:																																	

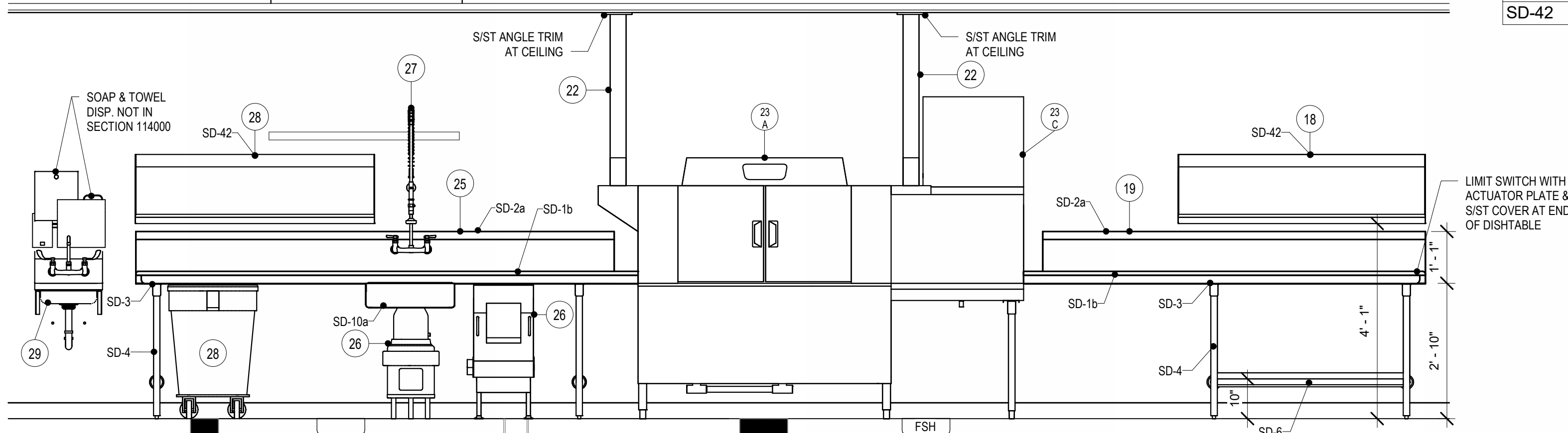
one eighth inch = one foot
one quarter inch = one foot
three eighths inch = one foot
one half inch = one foot
three quarters inch = one foot
one inch = one foot
one and one half inches = one foot
two inches = one foot
three inches = one foot



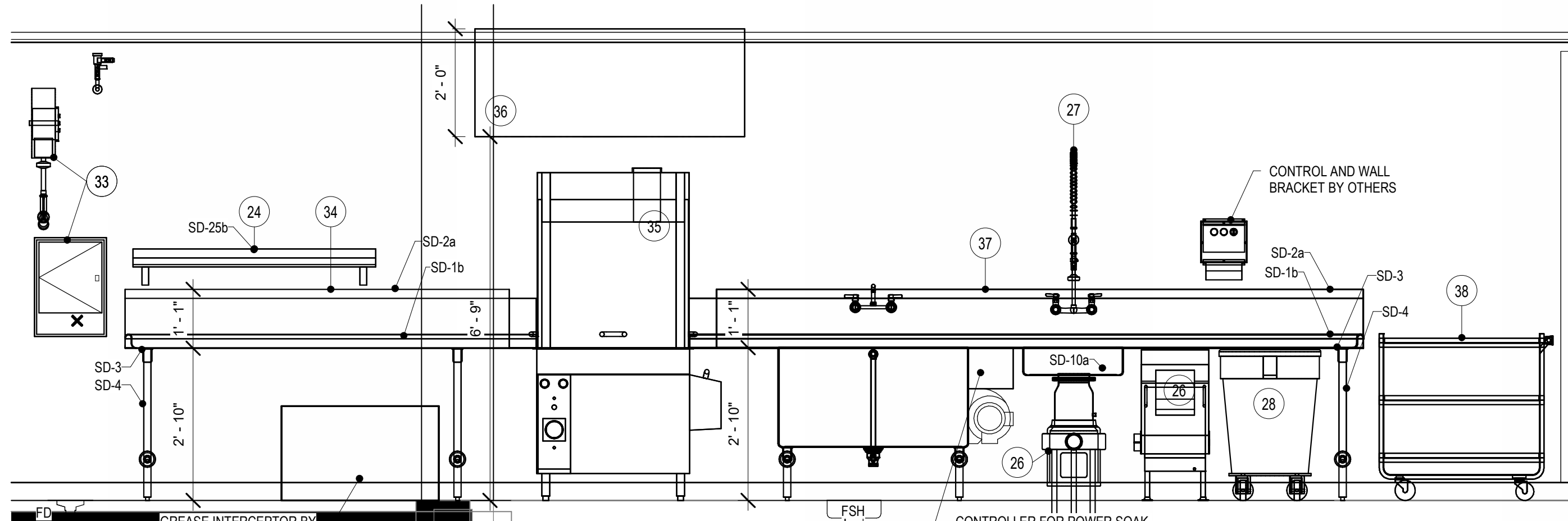
SHARED - DISHWASHING



SHARED - POT & PAN WASHING



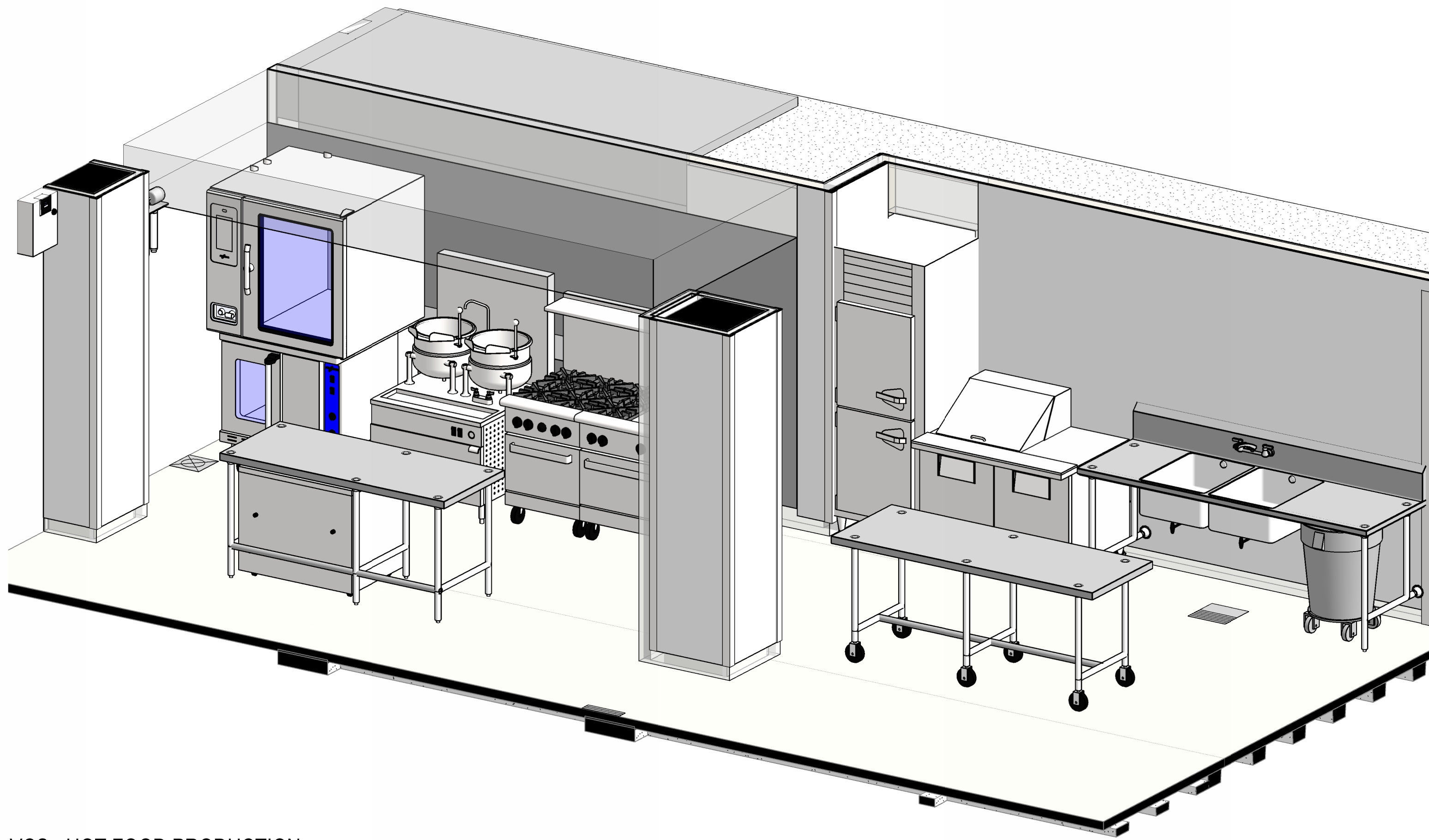
1 SHARED - DISHWASHING
1/2" = 1'-0"



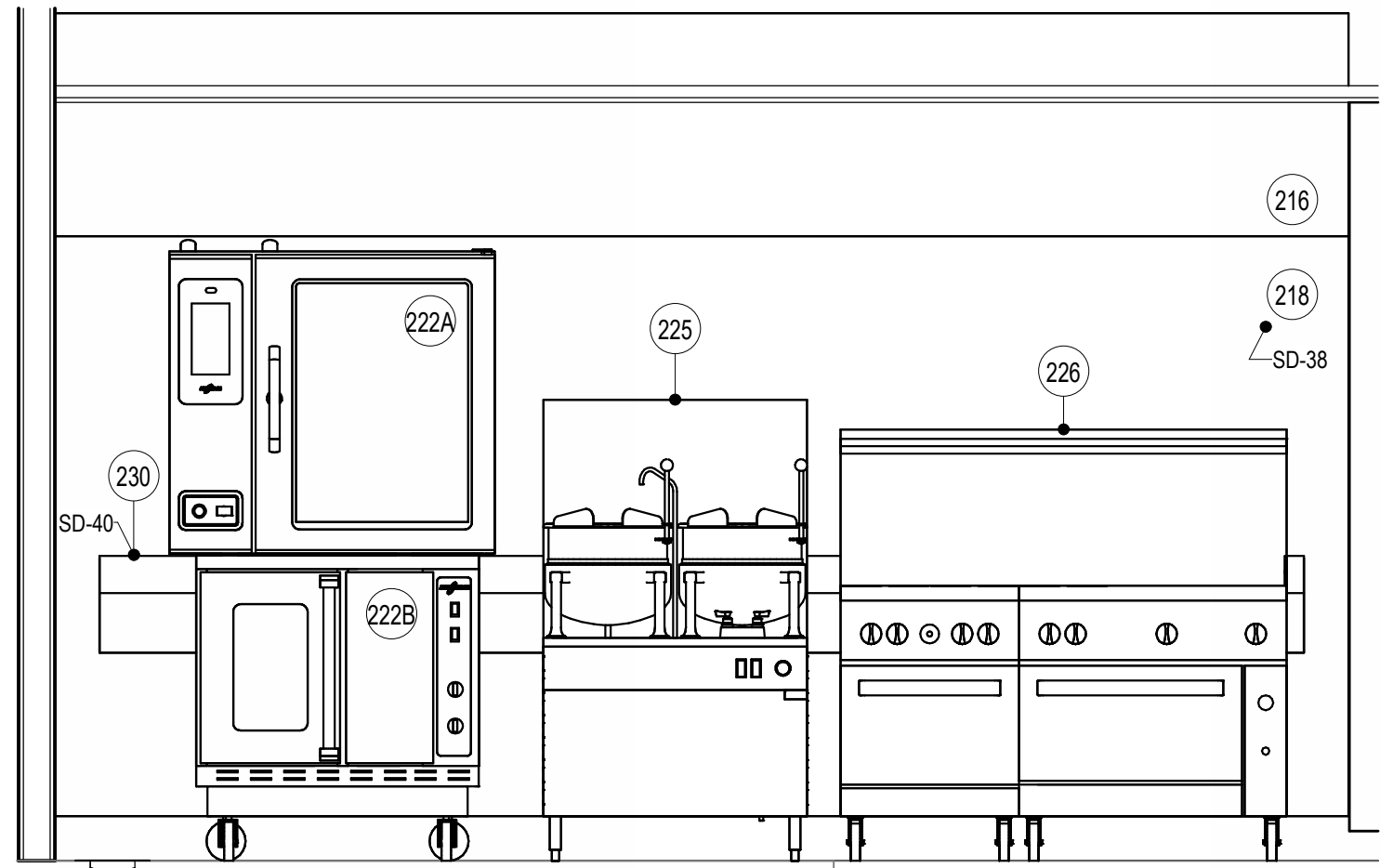
2 SHARED - POT AND PAN WASH
1/2" = 1'-0"

RRA KEYNOTE LEGEND	
KEYNOTE	KEYNOTE TEXT
SD-1b	TABLE EDGE - RAISED ROLLED
SD-2a	BACKSPLASH - AT WALL
SD-3	FRAMEWORK
SD-4	TABLE & SINK LEGS
SD-6	REMOVABLE UNDERSHELF
SD-10a	PRE-RINSE 22"x26 1/2"x6" DP.
SD-25b	WALL SHELVES
SD-42	RACK SHELF

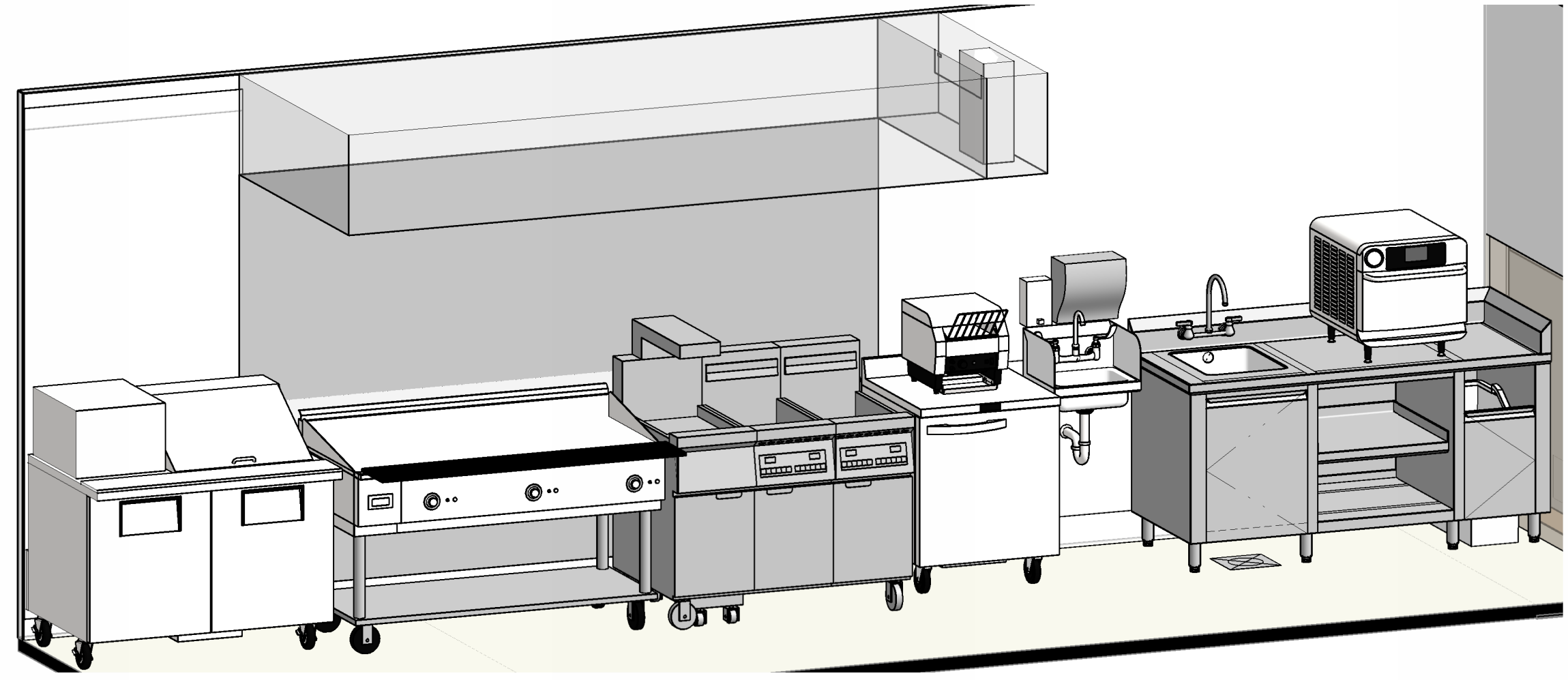
			CONSULTANTS				ARCHITECT OF RECORD				STAMP		Office of Construction and Facilities Management		Drawing Title FOODSERVICE EQUIPMENT ELEVATIONS		Phase		Project Title RENOVATE FIRST FLOOR FOR NEW KITCHEN FOR THE SIOUX FALLS VA MEDICAL CENTER		Project Number VA #438-21-403 SGA #201956					
			CIVIL:  Ulteig Ulteig Engineers, Inc. 5701 South Corporate Place Sioux Falls, SD 57108 Phone: 605-323-2306 STRUCTURAL:  ERA ERICKSEN ROED Ericksen Roed Associates 2550 University Ave W Suite 423 S St. Paul, MN 55402 Phone: 651-251-7570 MEP:  DUNHAM Dunham Associates, Inc. 50 South Sixth St Suite 1100 Minneapolis, MN 55402 Phone: 612-465-7550 FOOD SERVICE:  RIPPE ASSOCIATES Foodservice Design + Consulting Rippe Associates 3600 American Boulevard W Suite 315 Minneapolis, MN 55413 Phone: 952-933-0313				 STONE GROUP ARCHITECTS Stone Group Architects, Inc. 600 East 7th Street Sioux Falls, SD 57103 Phone: 605-271-1144						VA U.S. Department of Veterans Affairs		Approved:		Location SIOUX FALLS, SOUTH DAKOTA		Issue Date 8-18-2026		Checked JA		Drawn ZS		Drawing Number FS202	



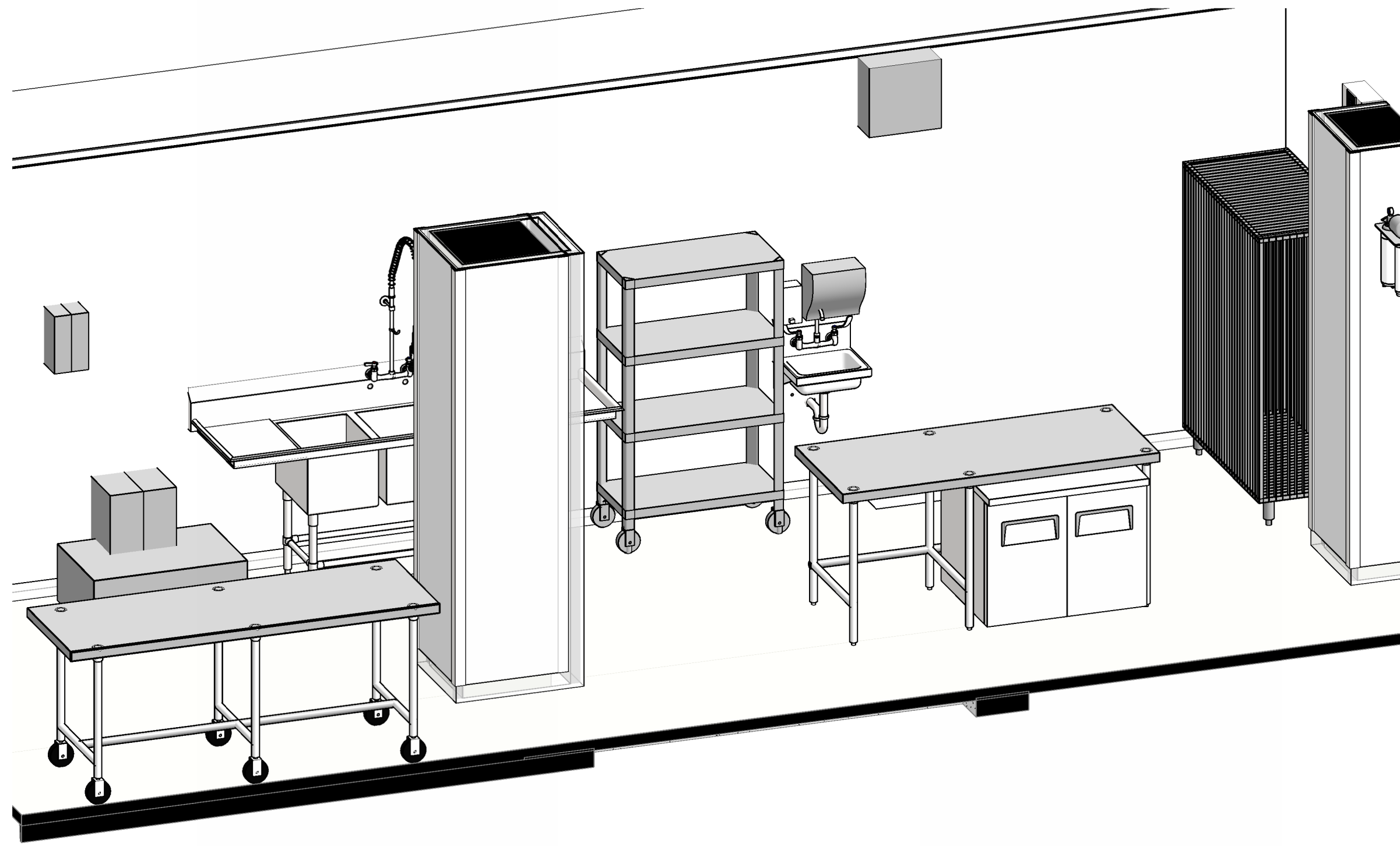
VCS - HOT FOOD PRODUCTION



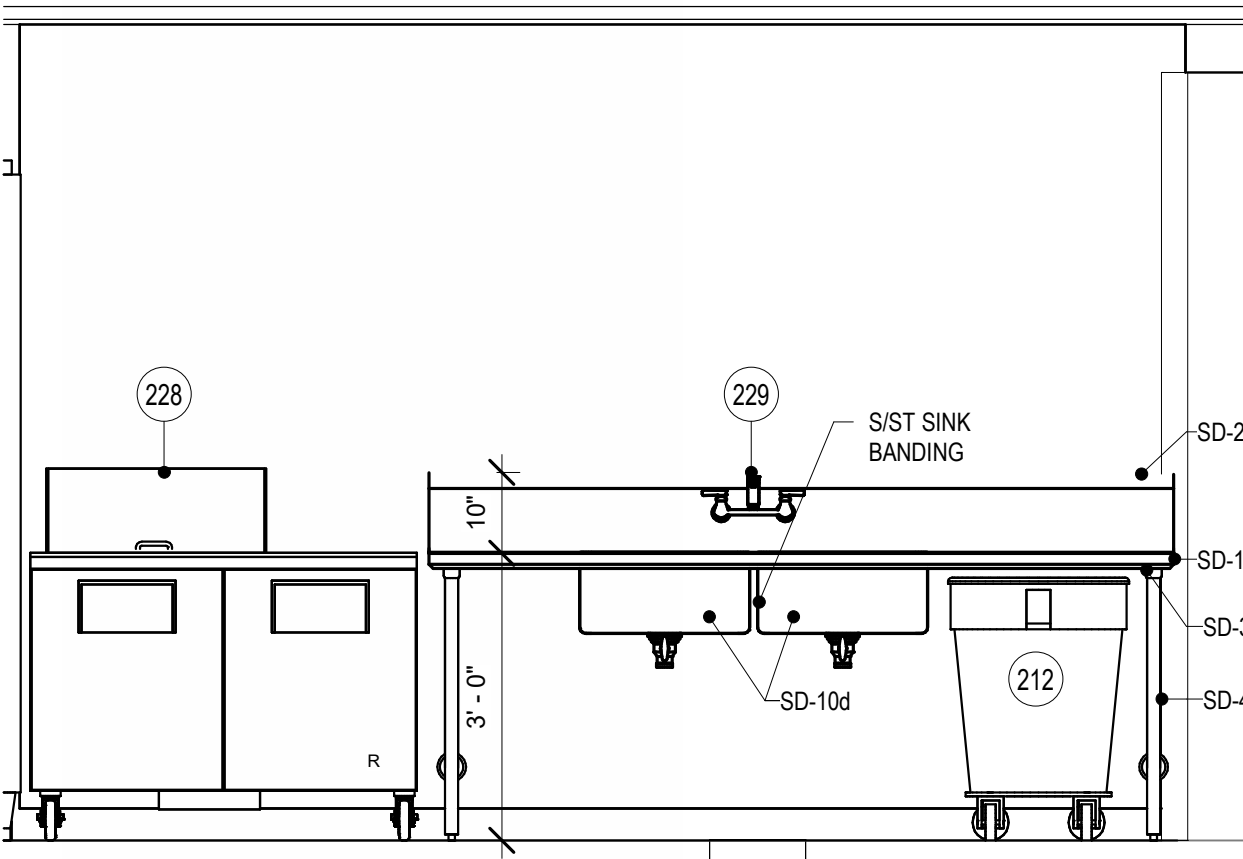
1 VCS - HOT FOOD PRODUCTION
1/2" = 1'-0"



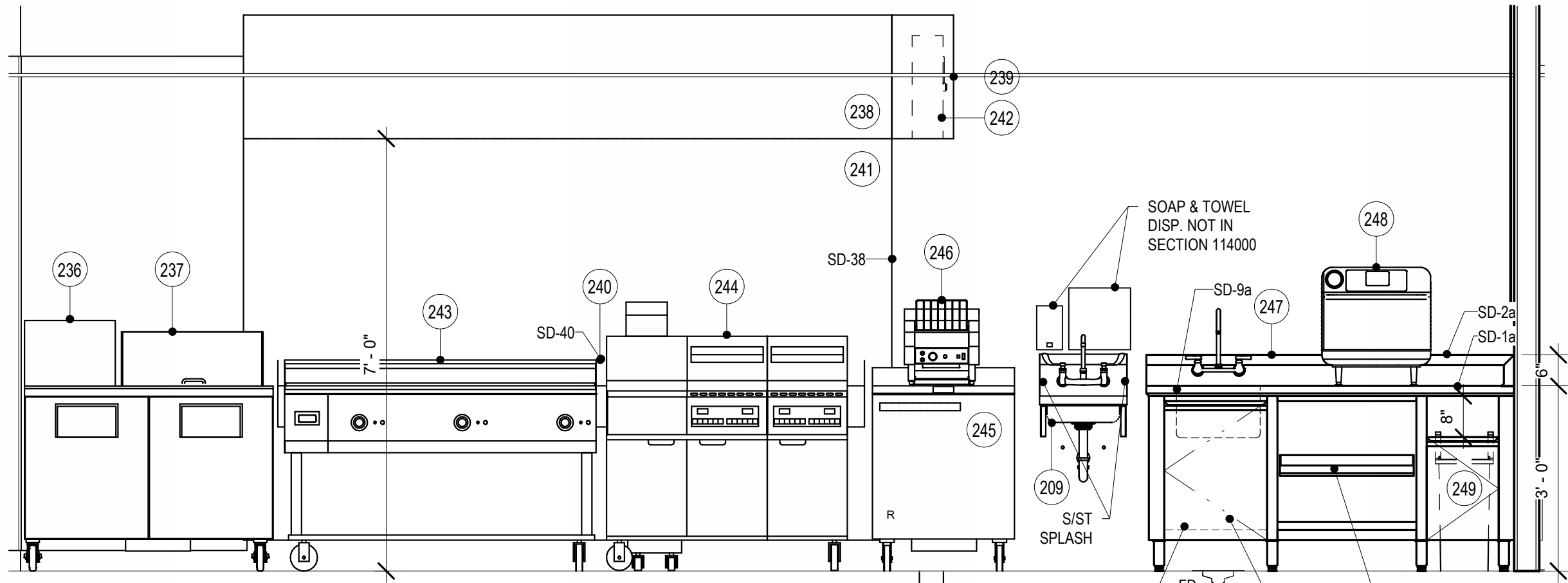
VCS - ACTION & GRILL WORKCOUNTER



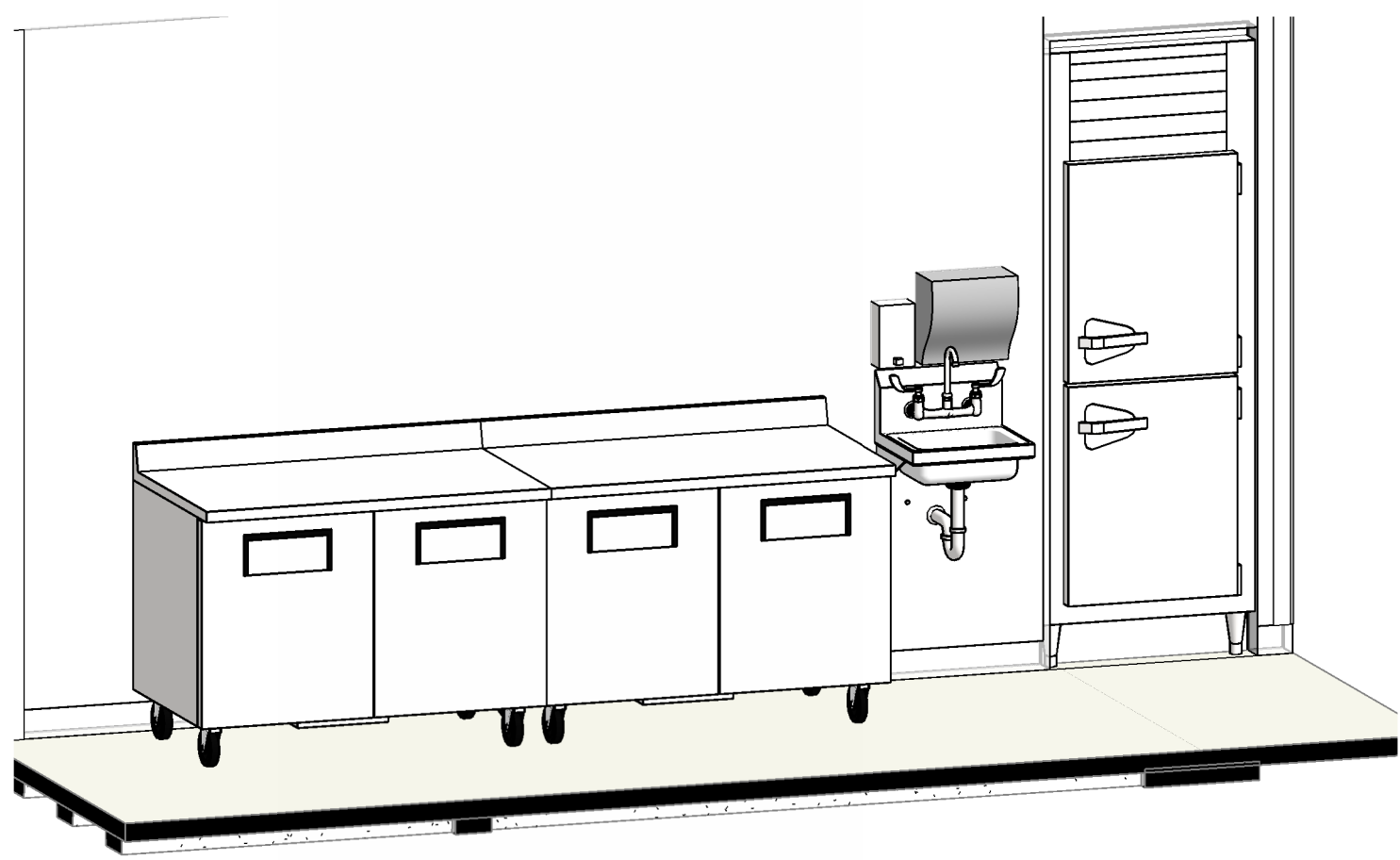
VCS - COLD FOOD PRODUCTION



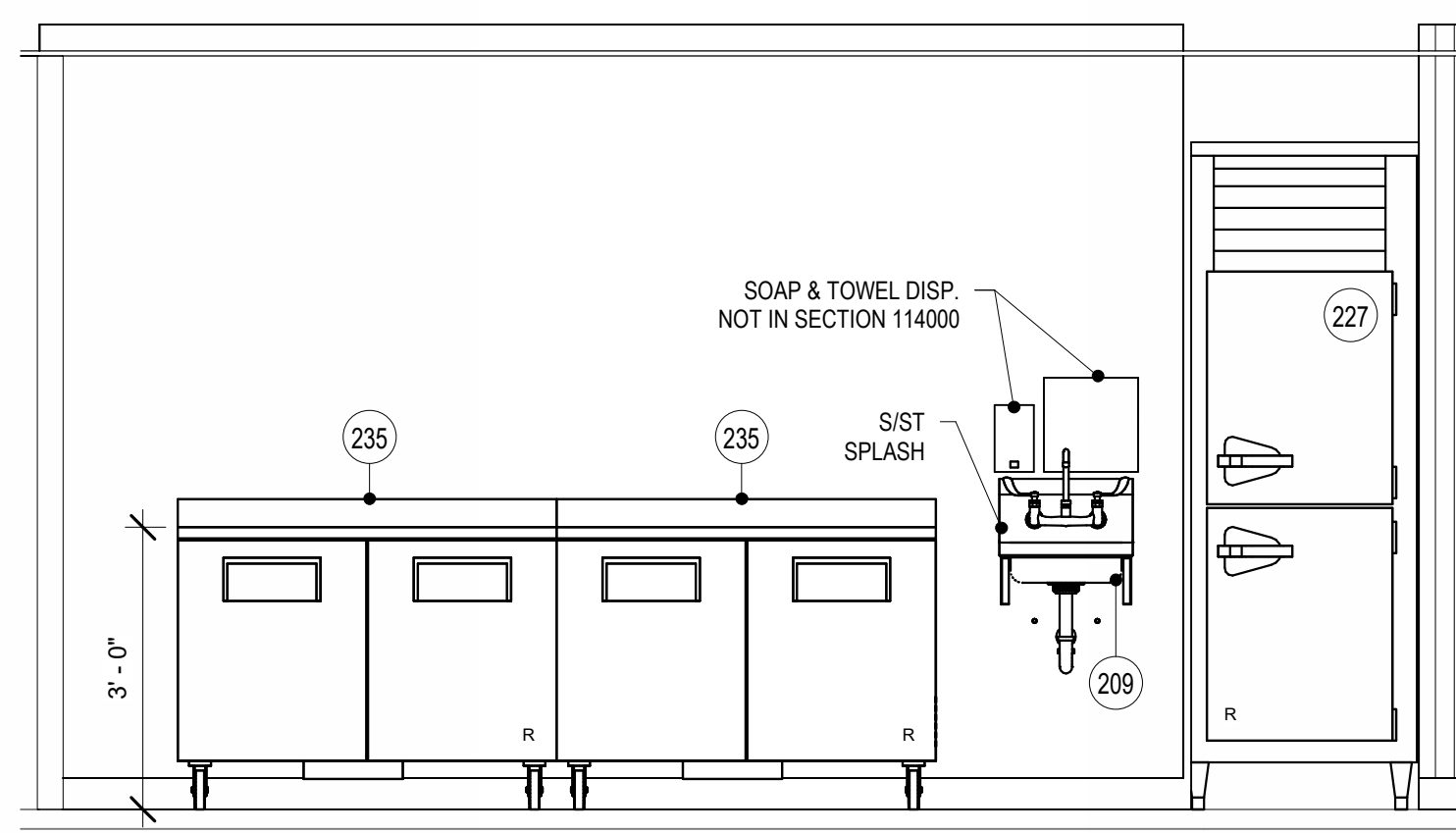
2 VCS - PREP COUNTER
1/2" = 1'-0"



3 VCS - ACTION & GRILL WORKCOUNTER1
1/2" = 1'-0"



VCS - ENTREE WORKCOUNTER



4 VCS - ENTREE WORKCOUNTER1
1/2" = 1'-0"

RRA KEYNOTE LEGEND	
KEYNOTE	KEYNOTE TEXT
SD-1a	TABLE EDGE - TURN DOWN
SD-2a	BACKSPLASH - AT WALL
SD-3	FRAMEWORK
SD-4	TABLE & SINK LEGS
SD-7	CABINET CONSTRUCTION
SD-9a	GENERAL USE 16"x20"x10" DP.
SD-10d	PREP 21"x26 1/2"x10" DP.
SD-17	HINGED SOLID DOOR - INTEGRAL PULL
SD-38	STAINLESS STEEL WALL PANEL
SD-40	UTILITY CHASE

Revision#	Description	Date
1	ISSUE SET	08-18-2026

CONSULTANTS

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STRUCTURAL:
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FOOD SERVICE:
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Foodservice Design + Consulting
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ARCHITECT OF RECORD

STONE GROUP
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Stone Group Architects, Inc.
600 East 7th Street
Sioux Falls, SD 57103
Phone: 605-271-1144

STAMP



Office of
Construction
and Facilities
Management



U.S. Department
of Veterans Affairs

Drawing Title

FOODSERVICE EQUIPMENT
ELEVATIONS

Approved:

Phase

Project Title

RENOVATE FIRST FLOOR FOR
NEW KITCHEN FOR THE SIOUX
FALLS VA MEDICAL CENTER

Location

SIOUX FALLS, SOUTH DAKOTA

Issue Date

8-18-2026

Checked

JA

Drawn

ZS

Project Number

VA #438-21-403
SGA #201956

Building Number

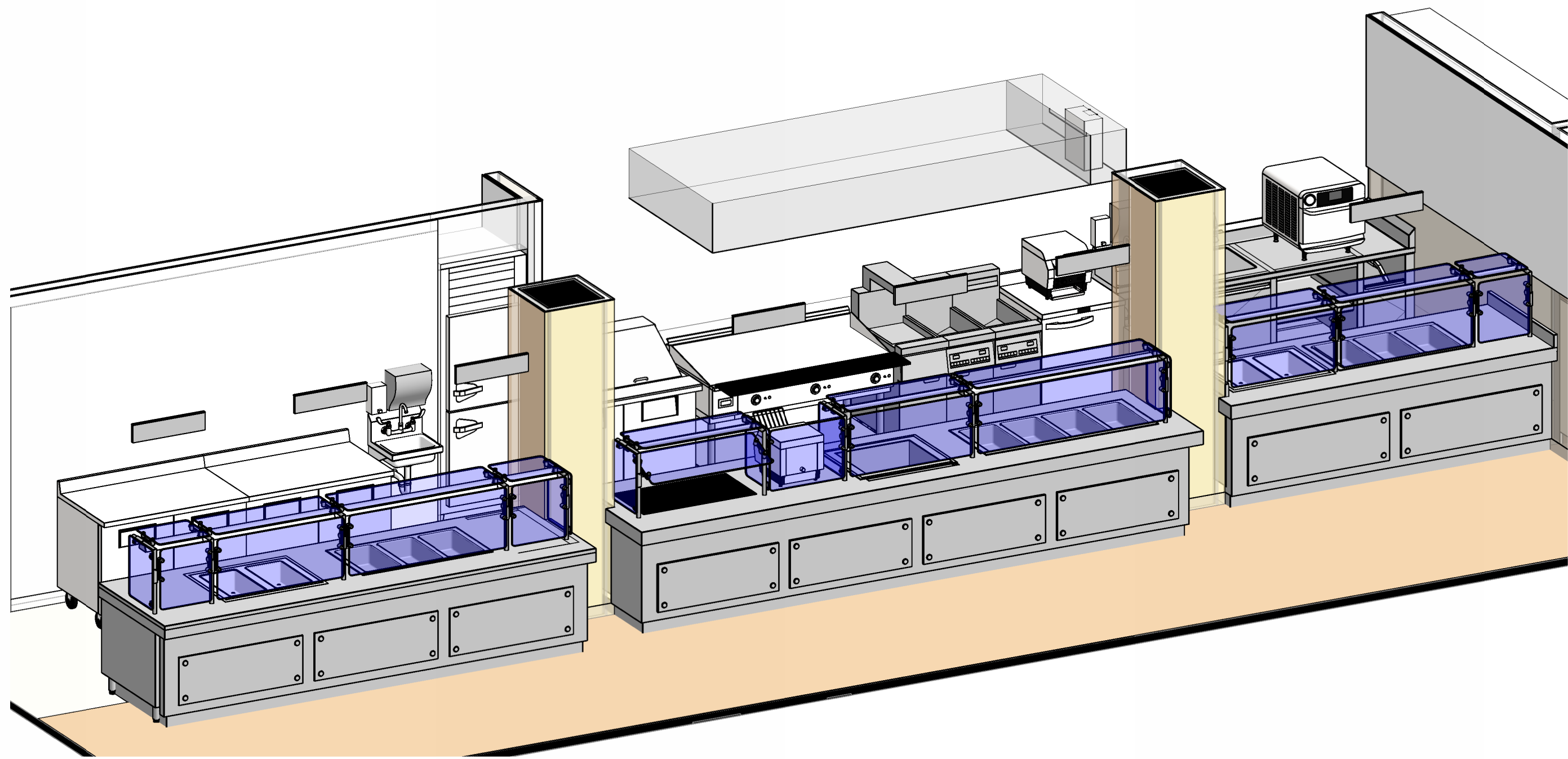
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Drawing Number

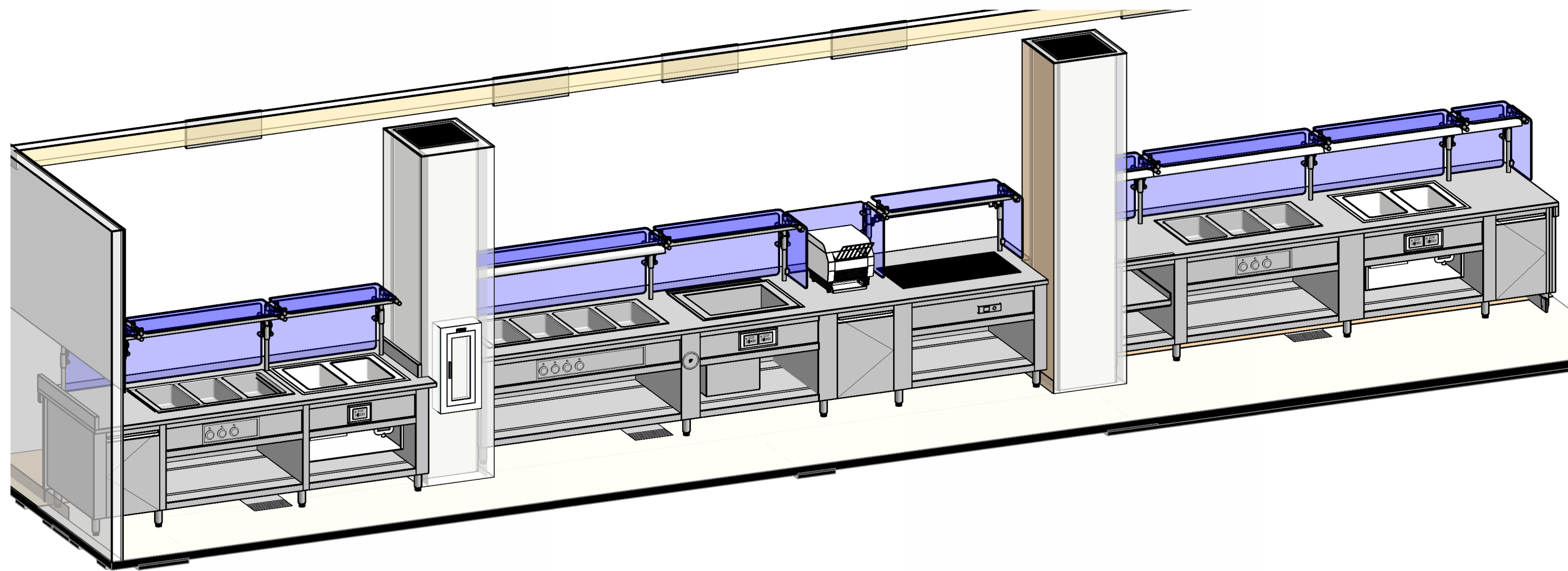
FS203

VA FORM 08 - 6231

one eighth inch = one foot
one quarter inch = one foot
one half inch = one foot
three quarters inch = one foot
one inch = one foot
one and one half inches = one foot
two inches = one foot
three inches = one foot
four inches = one foot
five inches = one foot
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seven inches = one foot
eight inches = one foot
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eleven inches = one foot
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fifteen inches = one foot
sixteen inches = one foot
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eighty nine inches = one foot
ninety inches = one foot
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ninety two inches = one foot
ninety three inches = one foot
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ninety six inches = one foot
ninety seven inches = one foot
ninety eight inches = one foot
ninety nine inches = one foot
one hundred inches = one foot



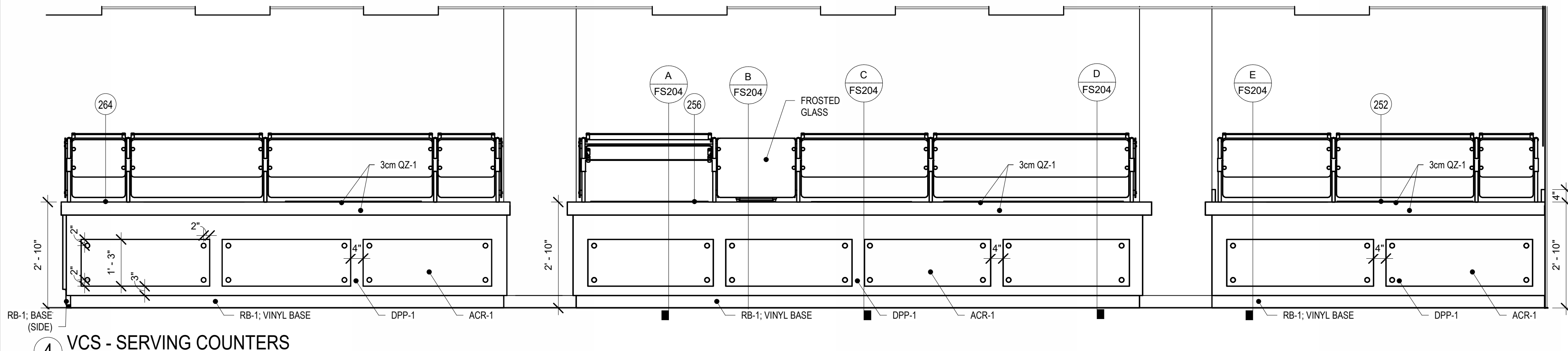
VCS - OVERALL CANTEEN 2



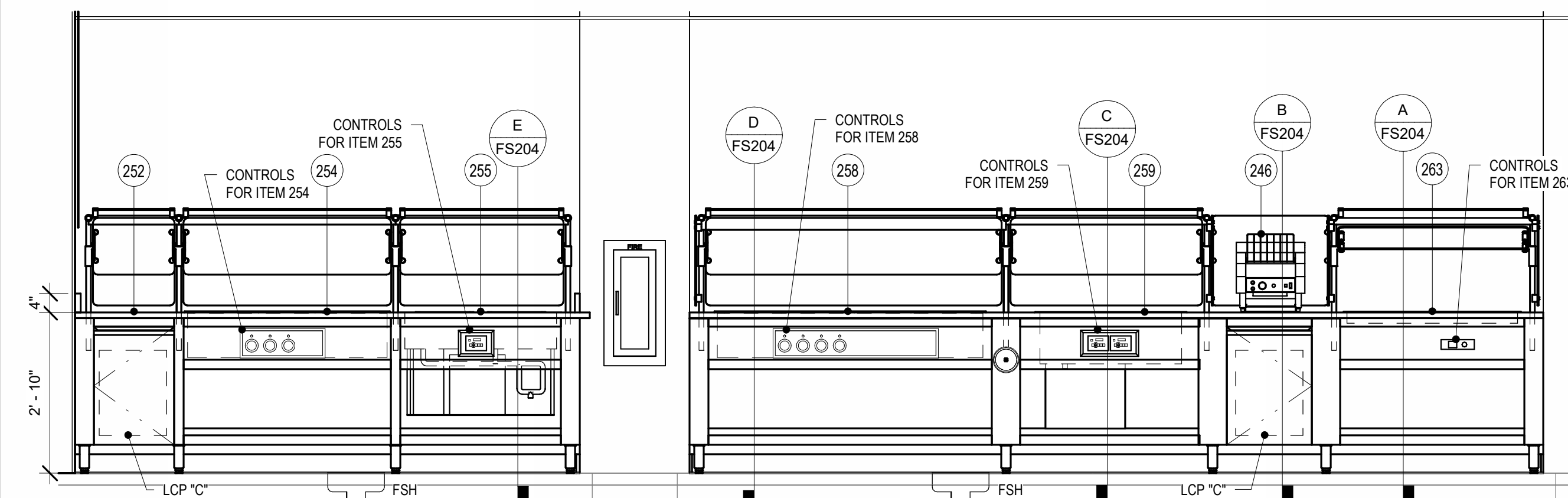
VCS - ACTION & GRILL COUNTER

RRA KEYNOTE LEGEND	
KEYNOTE	KEYNOTE TEXT
SD-7	CABINET CONSTRUCTION
SD-17	HINGED SOLID DOOR - INTEGRAL PULL
SD-29	ACCESS PANEL
SD-75a	RECESSED CONTROL PANEL
SD-135	THERMAL BREAK

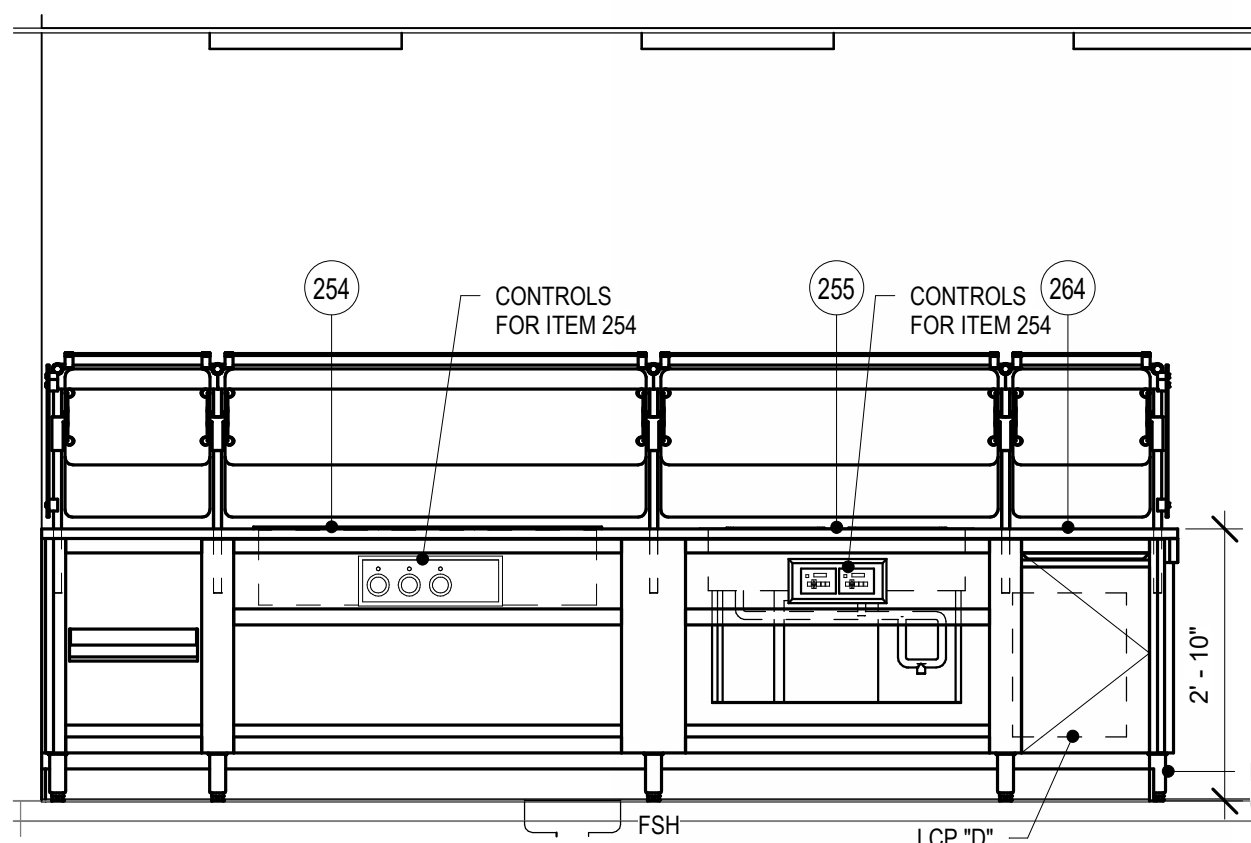
FOODSERVICE EQUIPMENT FINISH SCHEDULE			
FINISH	MANUFACTURER	PRODUCT DISCRPTION	REMARKS
ACR-1	3FORM	VARIA ECORESIN; VERA UMBRA 1/2" THICK	ACCENT PANELS
DPP-1	FORMICA	PECAN WOODLINE, 58 MATTE, DECORATIVE PROTECTION PANELS #5883H-58	COUNTER FRONTS
PL-1	FORMICA	PECAN WOODLINE, 58 MATTE, PLASTIC LAMINATE	CASEWORK
QZ-1	CAMBRIA	QUARTZ 3cm, SNOWDON WHITE	COUNTER TOPS
RB-1	JOHNSONITE	VINYL BASE, COLOR: PEBBLE #32; 4" HIGH	VINYL BASE
TRIM-5	FORMICA	DARK BRONZE, HARD STOP ALUMINUM TRIM	OUTSIDE CORNERS OF DPP-1



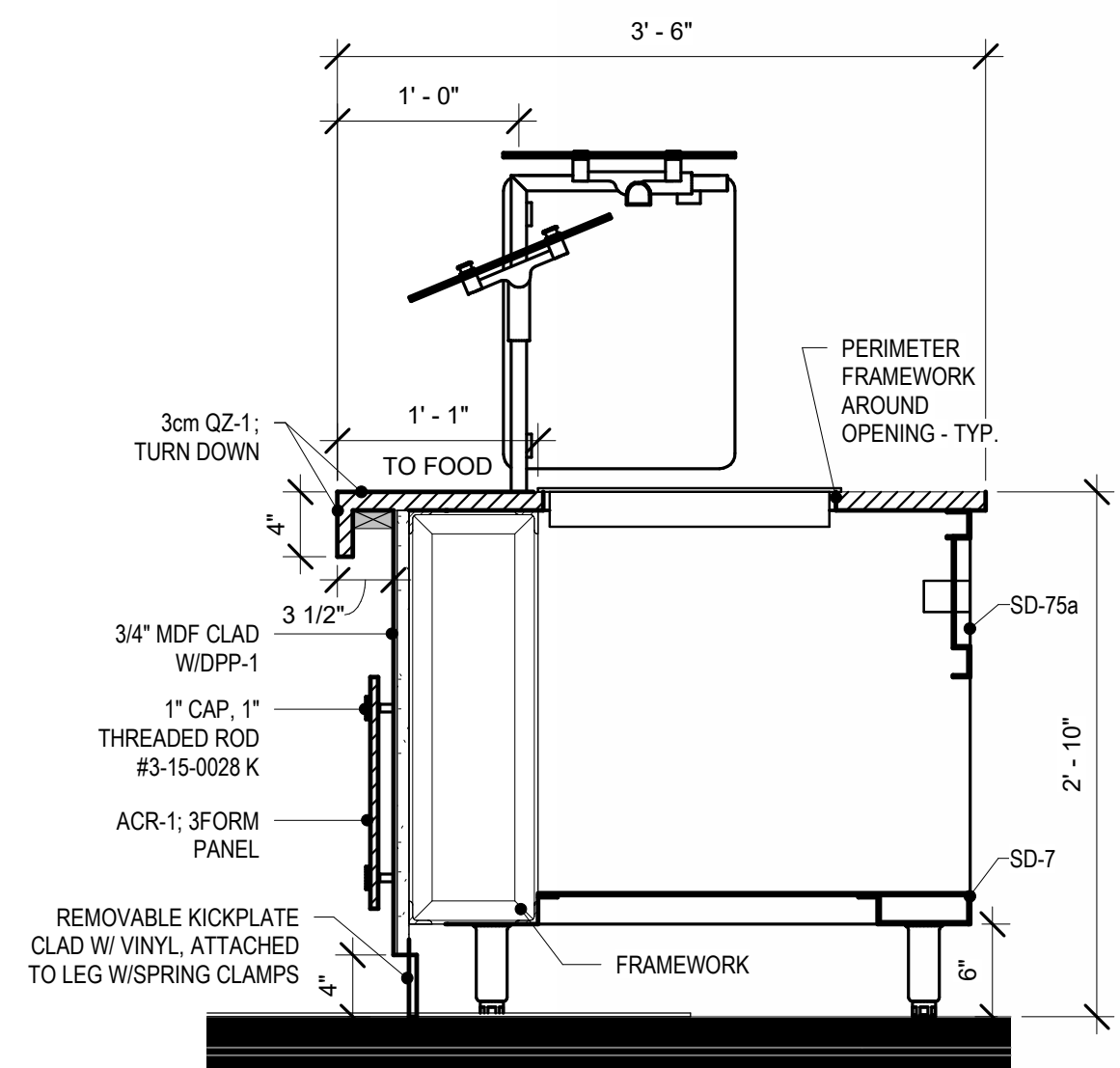
4 VCS - SERVING COUNTERS
1/2" = 1'-0"



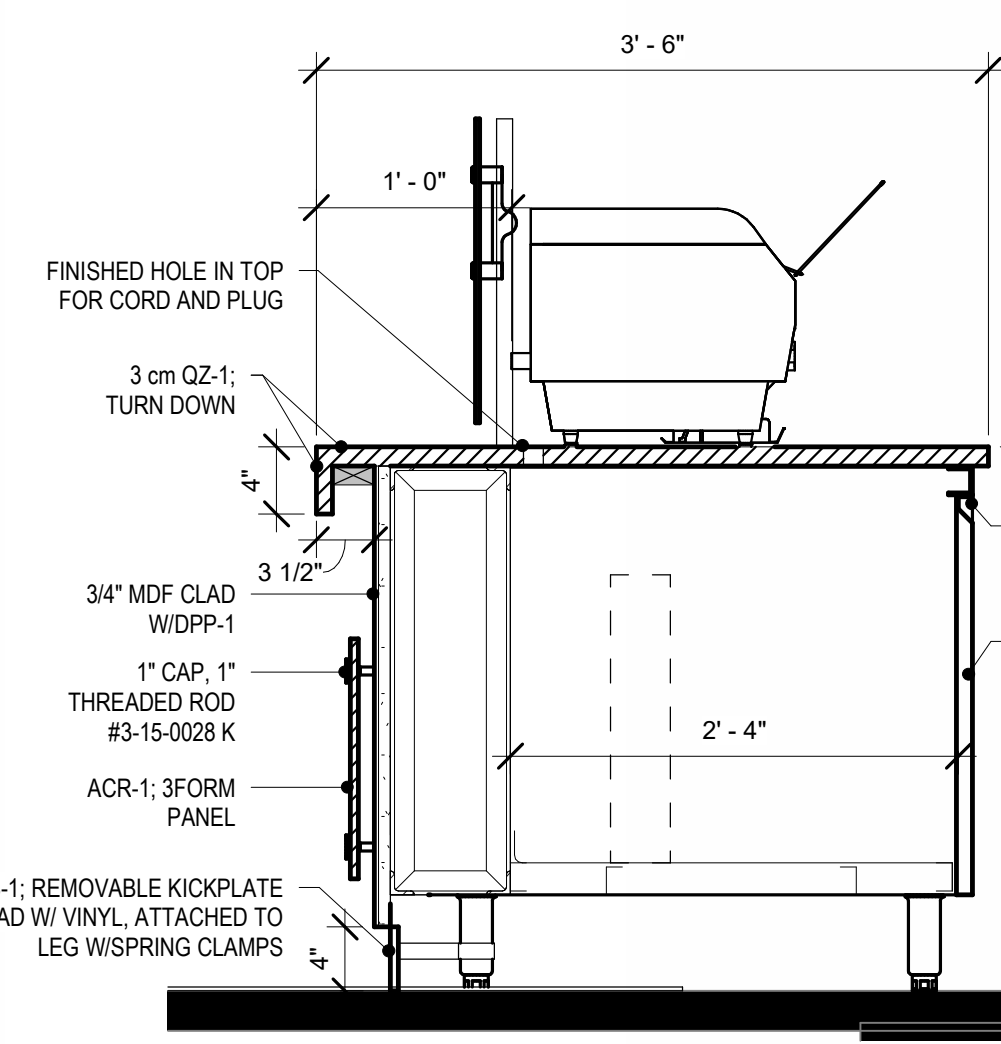
2 VCS - ACTION & GRILL COUNTER
1/2" = 1'-0"



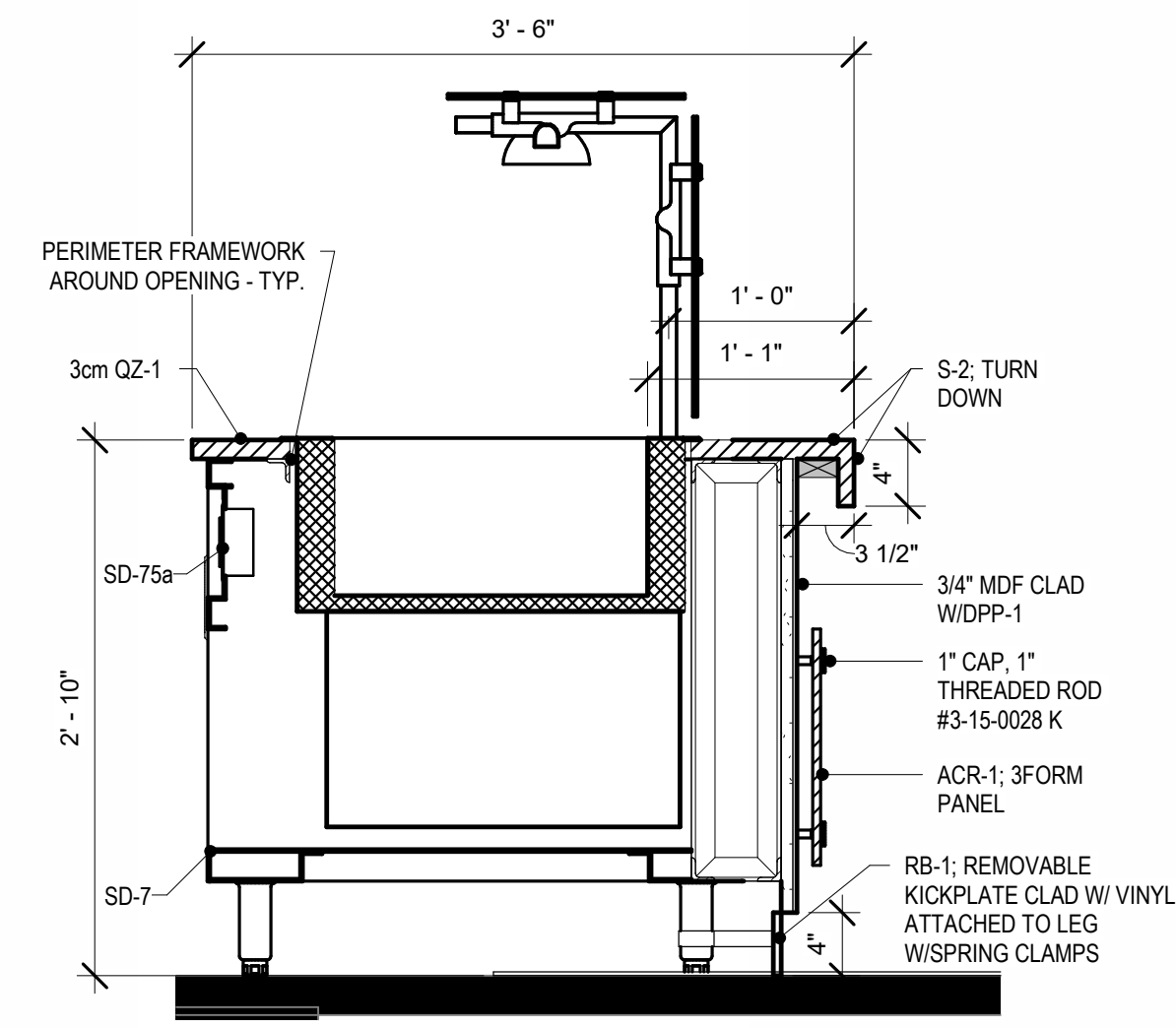
3 VCS - ENTREE COUNTER
1/2" = 1'-0"



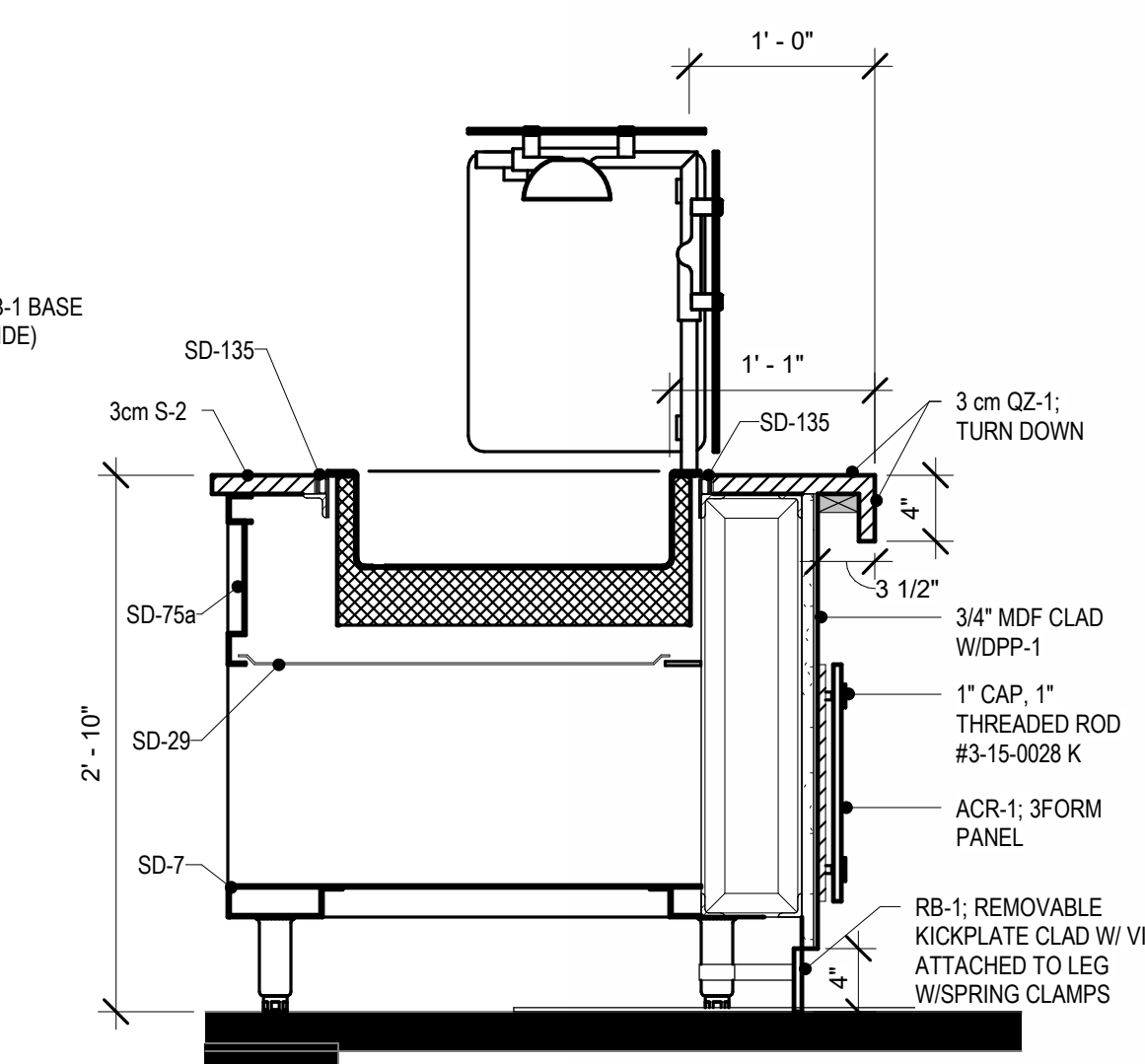
A SECTION THRU HEATED SHELF
1" = 1'-0"



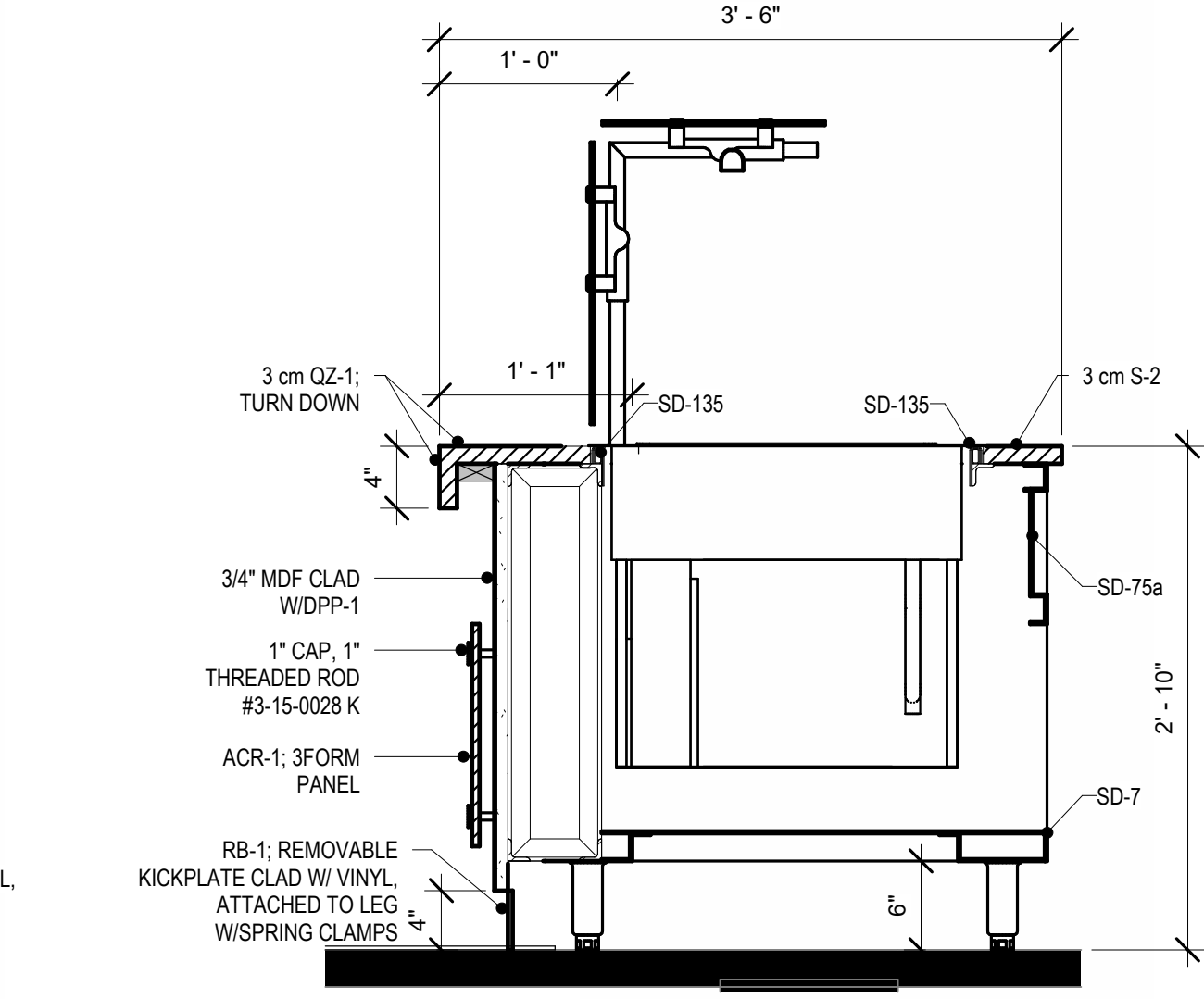
B SECTION THRU TOASTER
1" = 1'-0"



C SECTION THRU DROP-IN COLD PAN
1" = 1'-0"



D SECTION THRU HOT FOOD WELL
1" = 1'-0"



E SECTION THRU HOT/COLD PAN
1" = 1'-0"

Revision#	Description	Date
1	ISSUE SET	08-18-2026

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Office of
Construction
and Facilities
Management
VA U.S. Department
of Veterans Affairs

Drawing Title
**FOODSERVICE EQUIPMENT
ELEVATIONS**

Approved:

Phase

Project Title
**RENOVATE FIRST FLOOR FOR
NEW KITCHEN FOR THE SIOUX
FALLS VA MEDICAL CENTER**

Location
SIOUX FALLS, SOUTH DAKOTA

Issue Date
8-18-2026

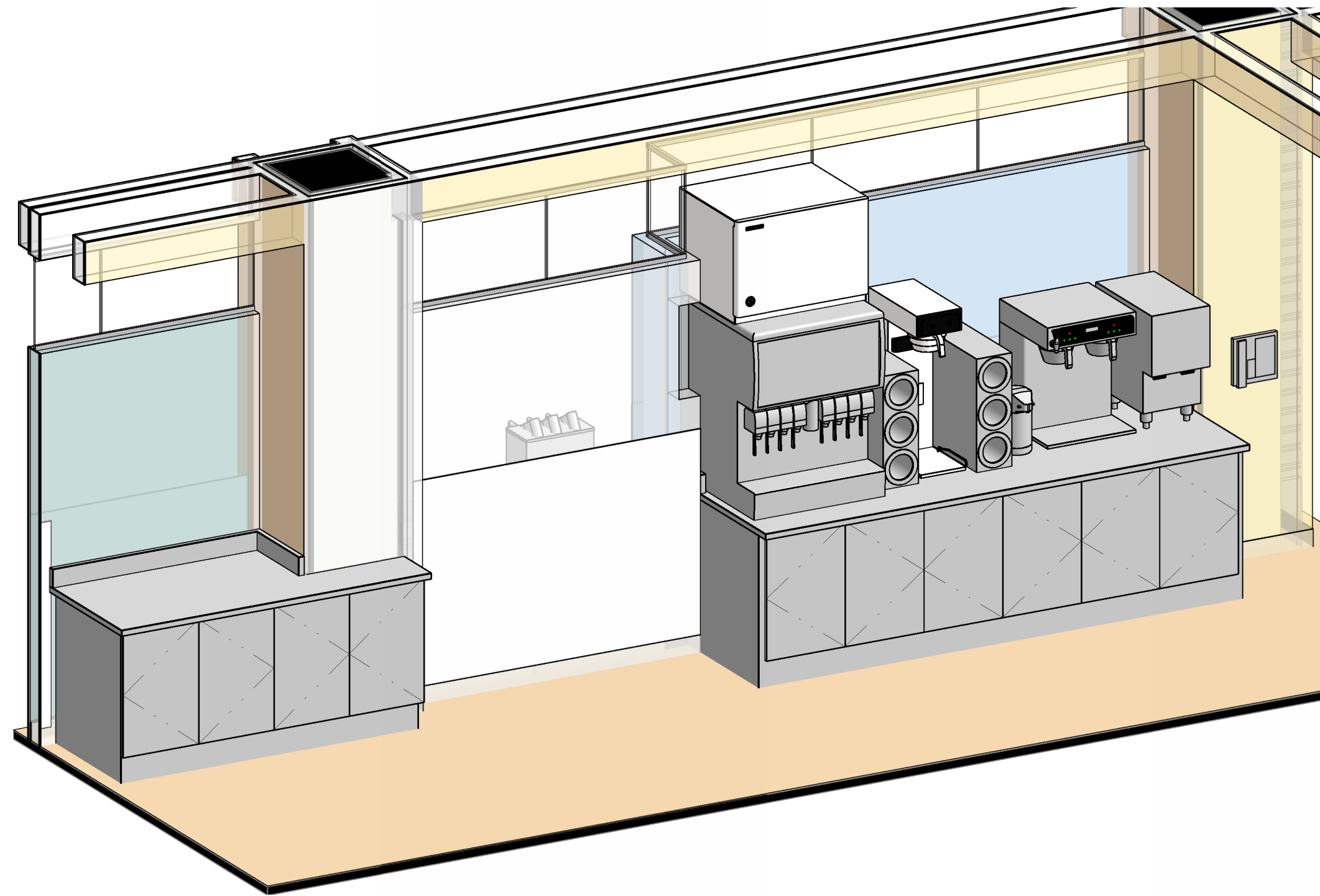
Checked
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Drawn
ZS

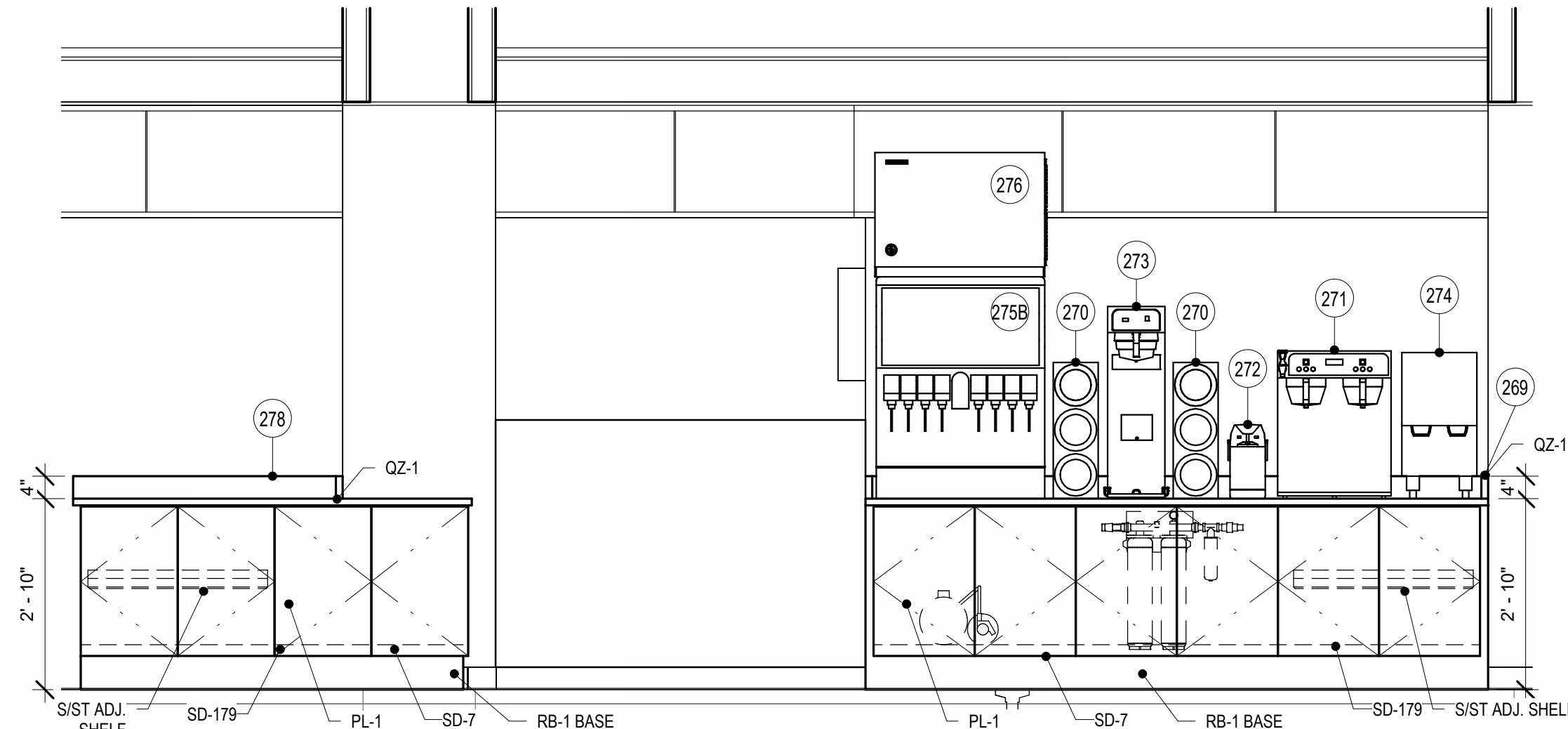
Project Number
VA #438-21-403
SGA #201956

Building Number
5

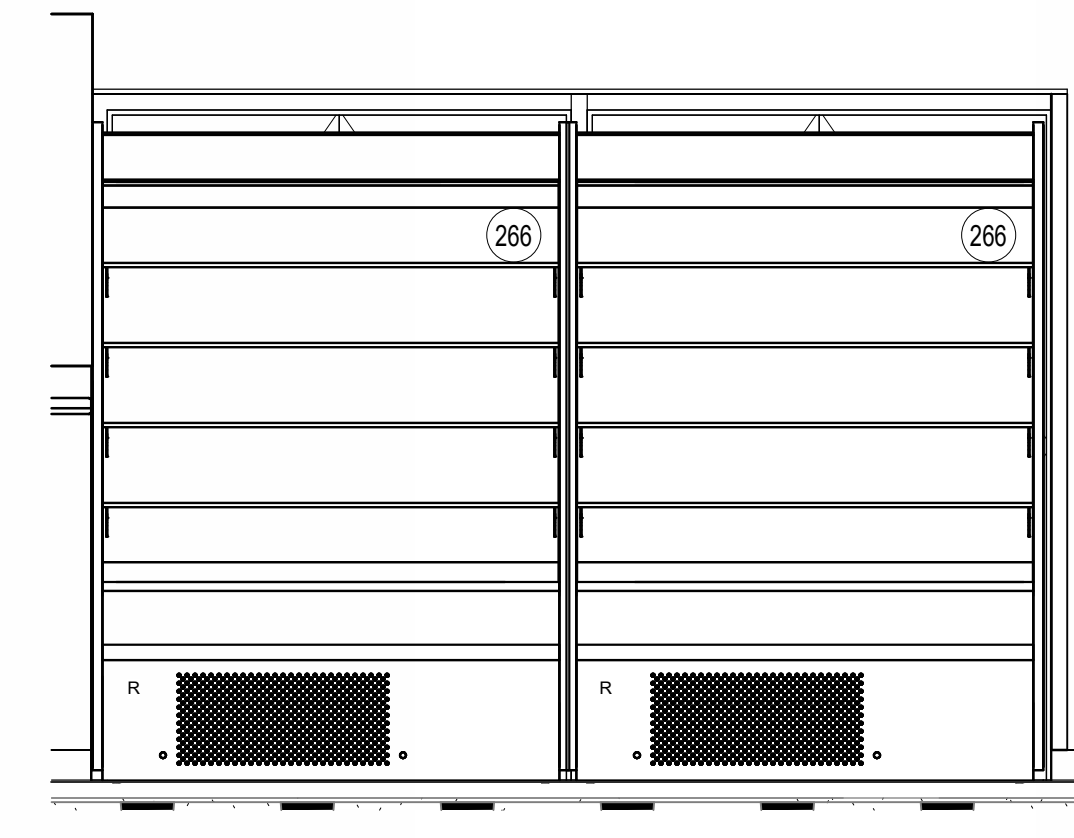
Drawing Number
FS204



VCS - BEVERAGE COUNTER & SNACK DISPLAY



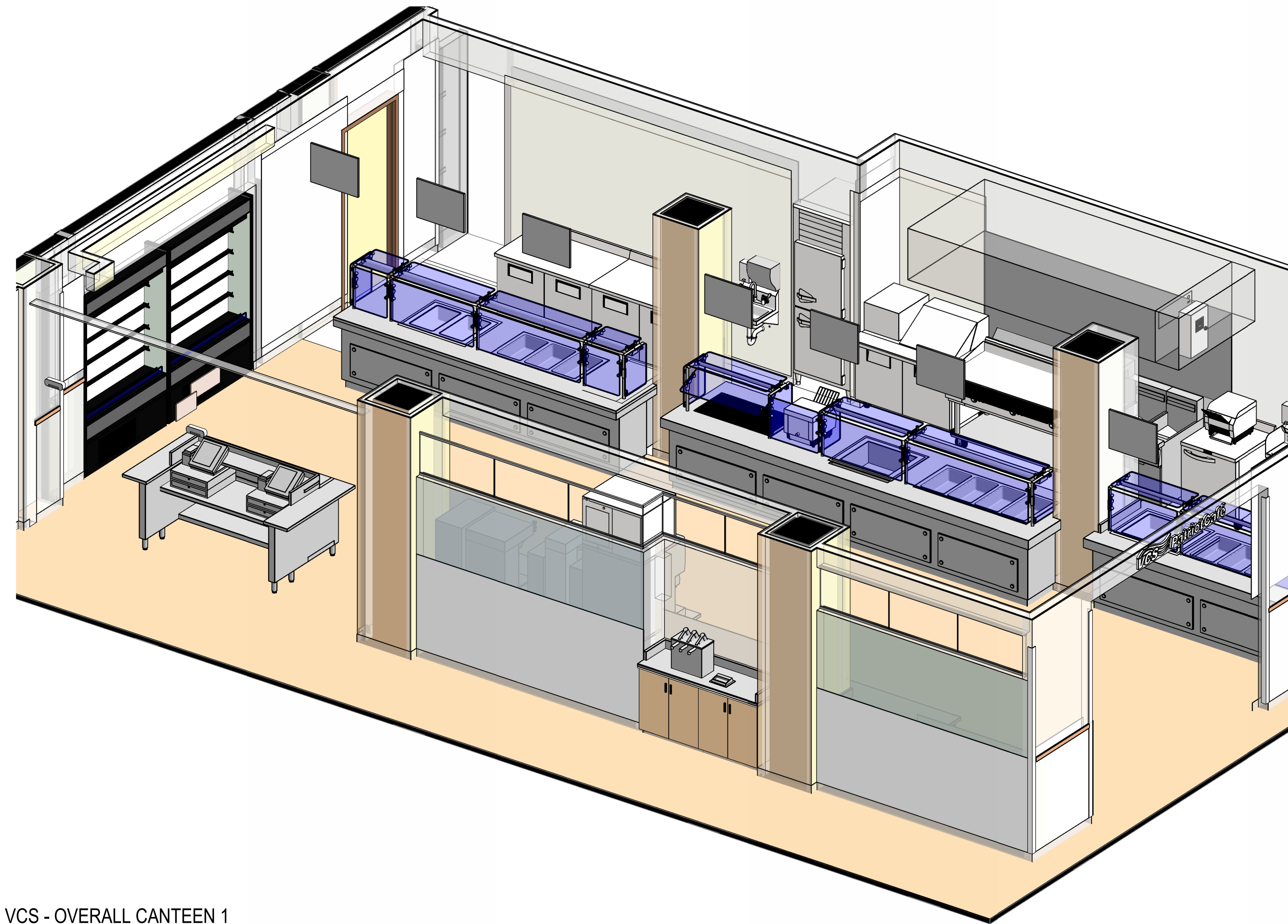
1 VCS - BEVERAGE COUNTER
1/2" = 1'-0"



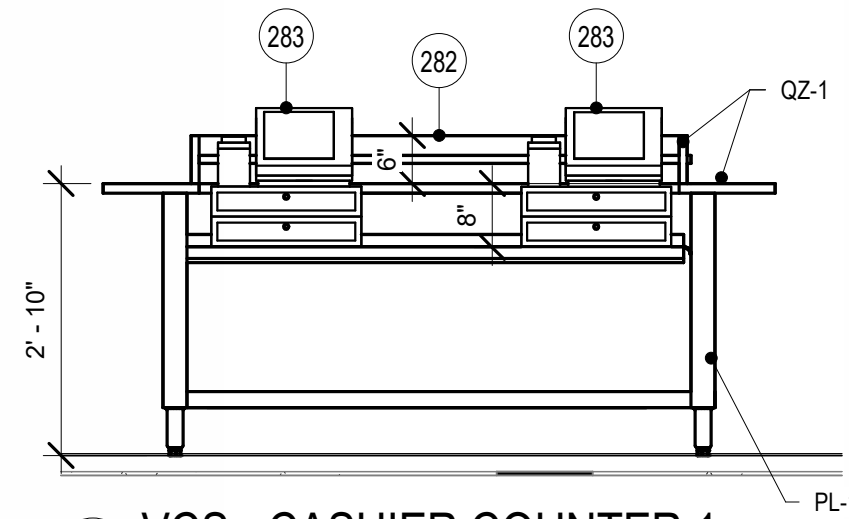
2 VCS - GRAB & GO CASES
1/2" = 1'-0"

RRA KEYNOTE LEGEND	
KEYNOTE	KEYNOTE TEXT
SD-7	CABINET CONSTRUCTION
SD-179	MILLWORK DOOR

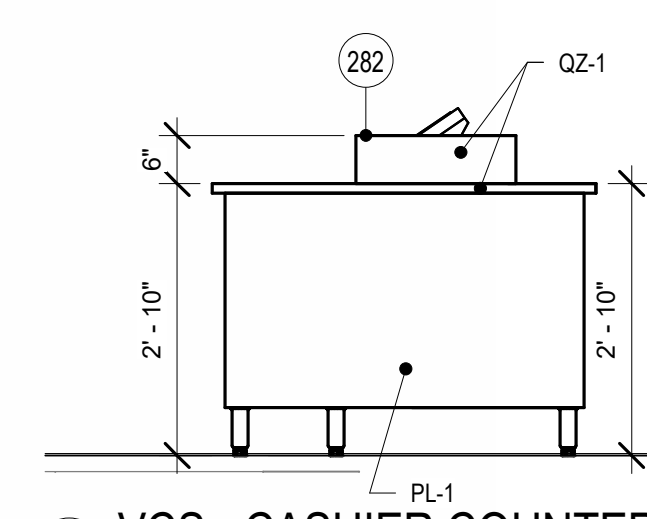
FOODSERVICE EQUIPMENT FINISH SCHEDULE			
FINISH	MANUFACTURER	PRODUCT DESCRIPTION	REMARKS
ACR-1	3FORM	VARIA ECORESIN; VERA UMBRA 1/2" THICK	ACCENT PANELS
DPP-1	FORMICA	PECAN WOODLINE, 58 MATTE, DECORATIVE PROTECTION PANELS #5883H-58	COUNTER FRONTS
PL-1	FORMICA	PECAN WOODLINE, 58 MATTE, PLASTIC LAMINATE	CASEWORK
QZ-1	CAMBRIA	QUARTZ 3cm, SNOWDON WHITE	COUNTER TOPS
RB-1	JOHNSONITE	VINYL BASE, COLOR: PEBBLE #32; 4" HIGH	VINYL BASE
TRIM-5	FORMICA	DARK BRONZE, HARD STOP ALUMINUM TRIM	OUTSIDE CORNERS OF DPP-1



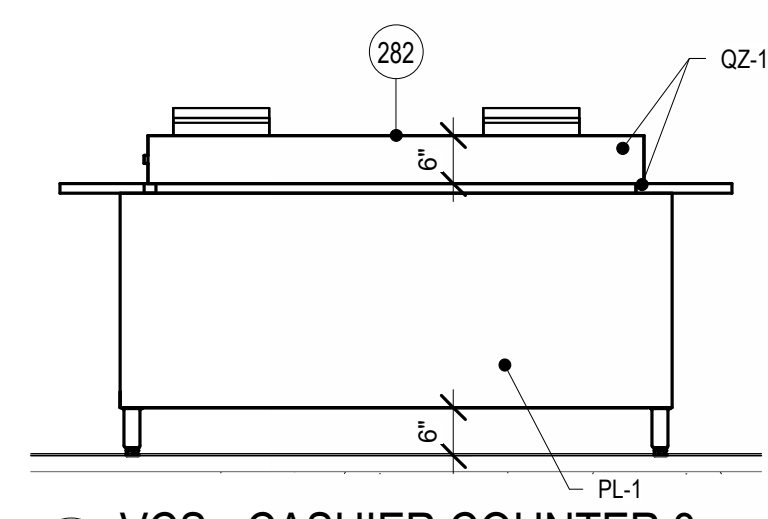
VCS - OVERALL CANTEN 1



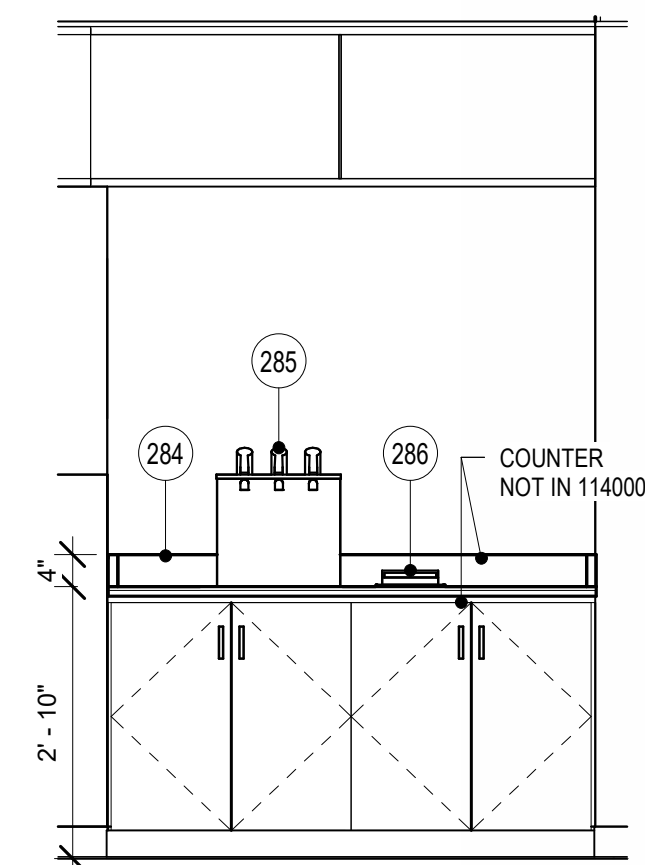
3 VCS - CASHIER COUNTER 1
1/2" = 1'-0"



4 VCS - CASHIER COUNTER 2
1/2" = 1'-0"



5 VCS - CASHIER COUNTER 3
1/2" = 1'-0"



6 VCS - CONDIMENT COUNTER
1/2" = 1'-0"

Revision#	Description	Date
1	ISSUE SET	08-18-2026

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REGISTERED ARCHITECT
STATE OF SOUTH DAKOTA
6-28-22

Office of Construction and Facilities Management

VA U.S. Department of Veterans Affairs

Drawing Title

FOODSERVICE EQUIPMENT ELEVATIONS

Approved:

Phase

Project Title

RENOVATE FIRST FLOOR FOR NEW KITCHEN FOR THE SIOUX FALLS VA MEDICAL CENTER

Location

SIOUX FALLS, SOUTH DAKOTA

Issue Date

8-18-2026

Checked

JA

Drawn

ZS

Project Number

VA #438-21-403
SGA #201956

Building Number

5

Drawing Number

FS205

three inches = one foot

one and one half inches = one foot

one inch = one foot

three quarters inch = one foot

one half inch = one foot

three eighths inch = one foot

one quarter inch = one foot

one eighth inch = one foot

A

B

C

D

E

F

G

H

I

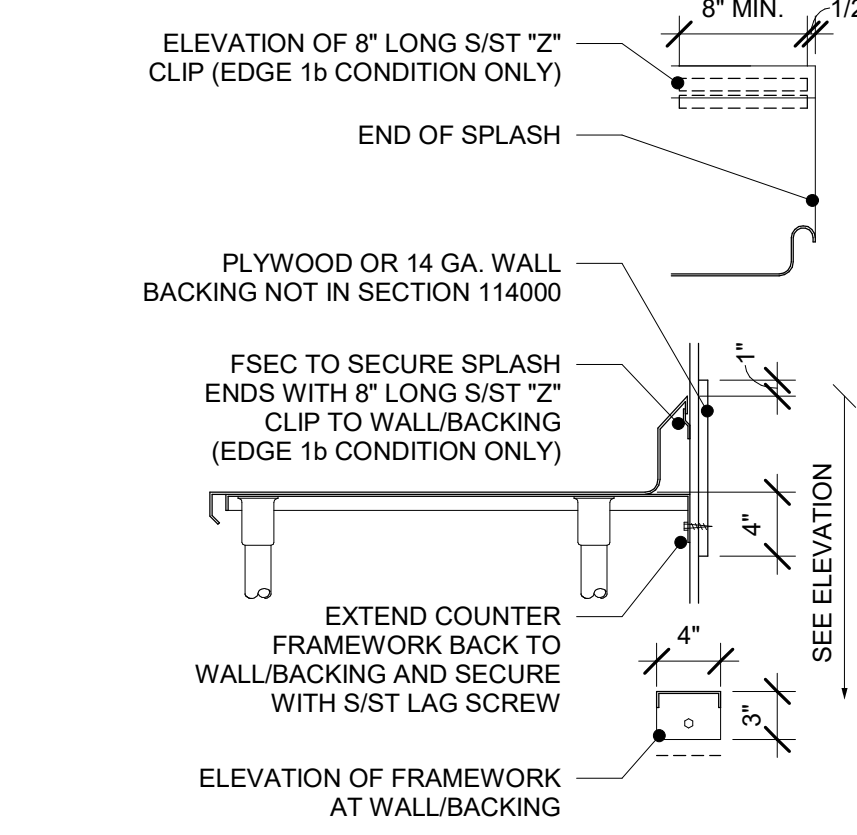
J

K

L

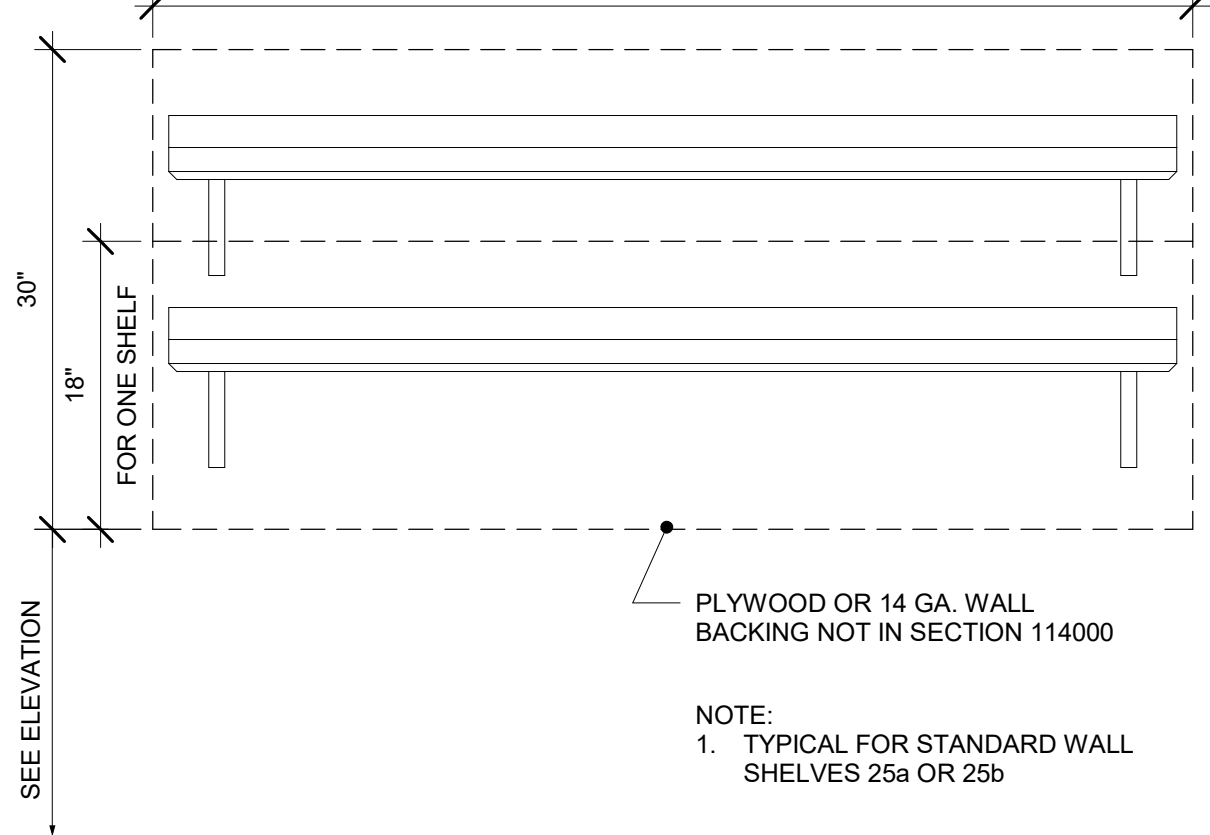
M

N



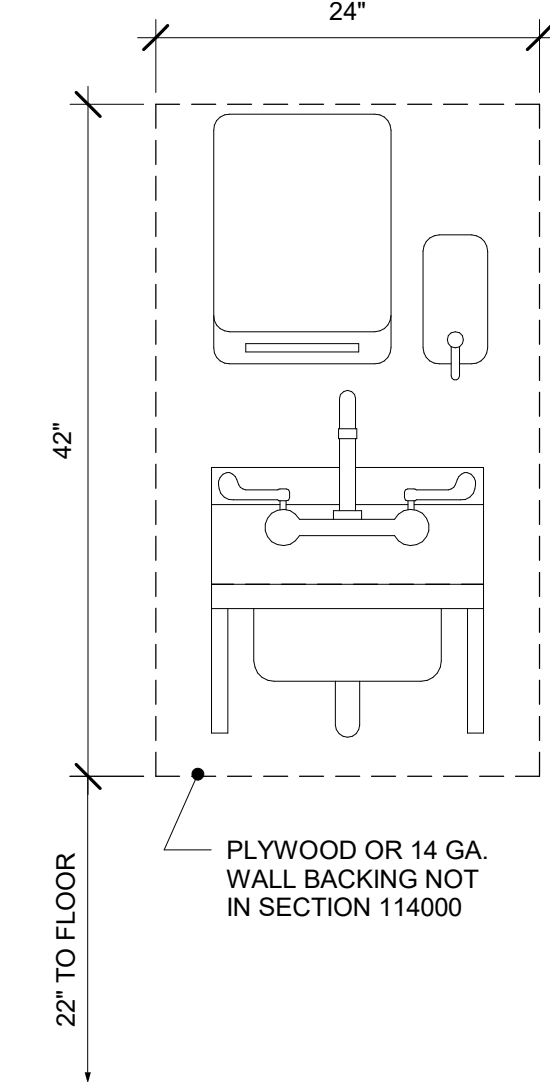
1 BACKING - BACKSPLASH

1" = 1'-0"



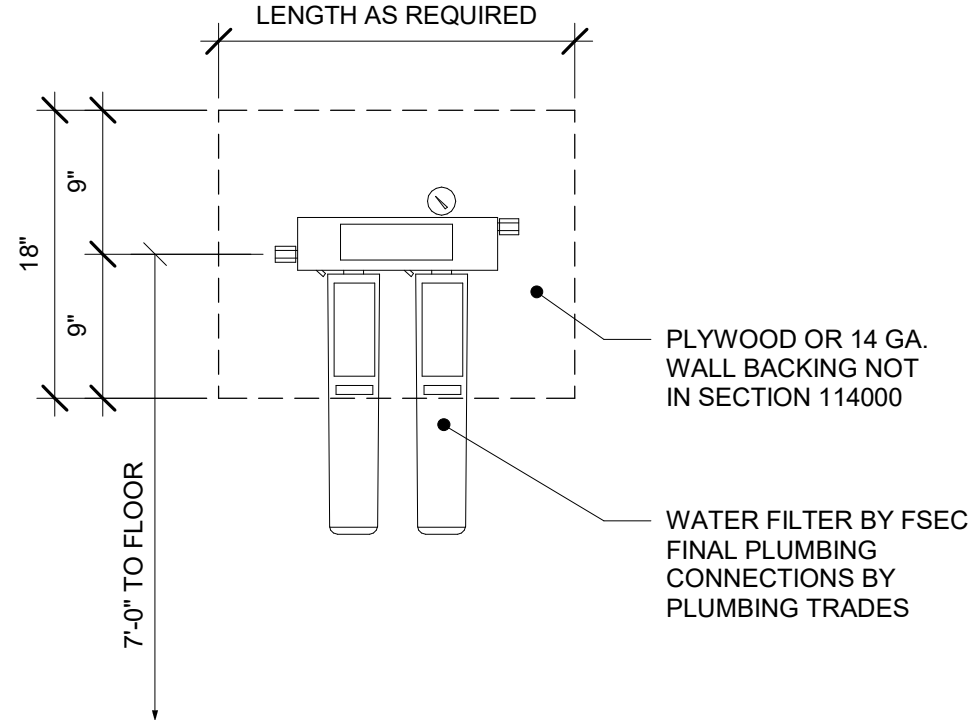
2 BACKING - WALL SHELF

1" = 1'-0"



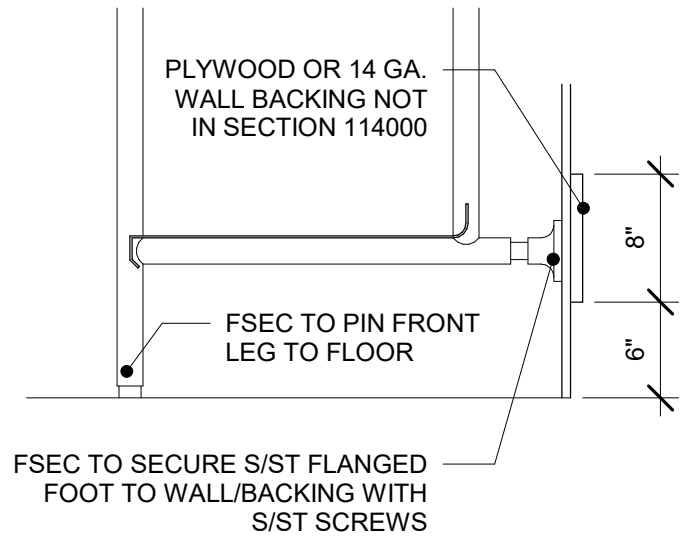
3 BACKING - HAND SINK

1" = 1'-0"



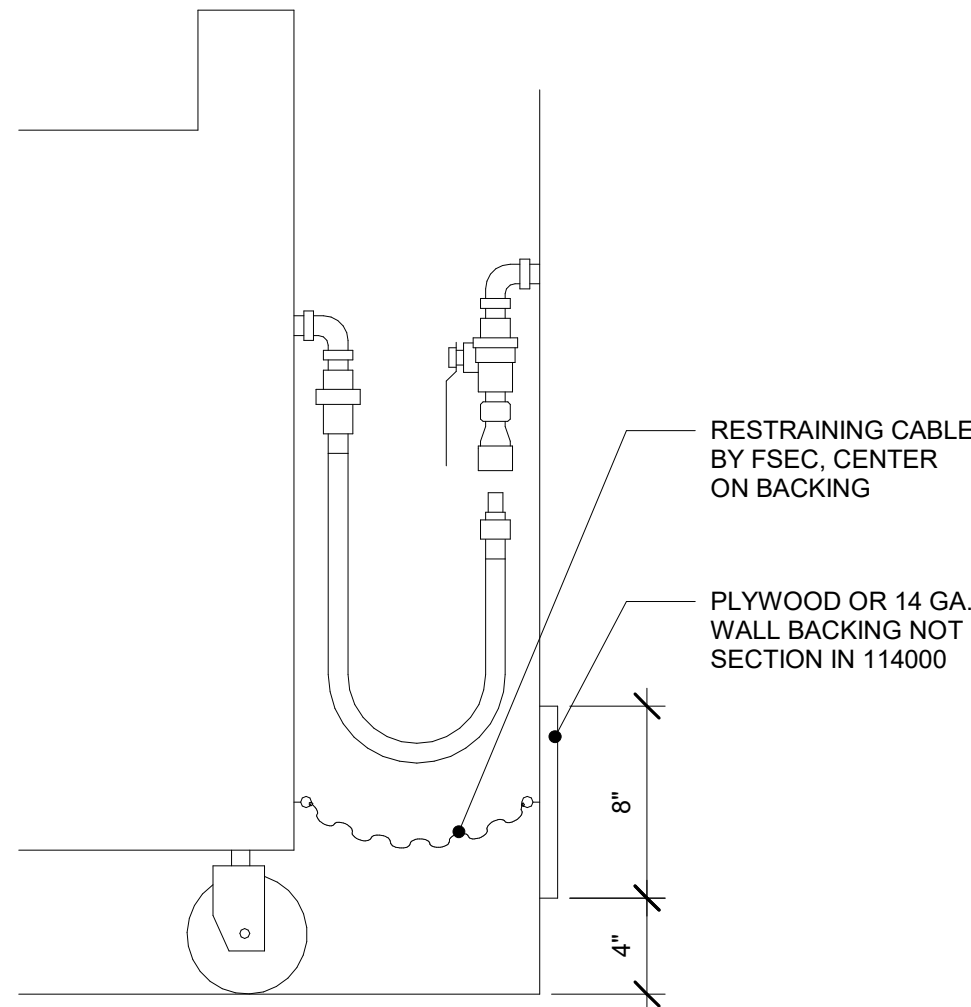
4 BACKING - ICE MAKER WATER FILTER

1" = 1'-0"



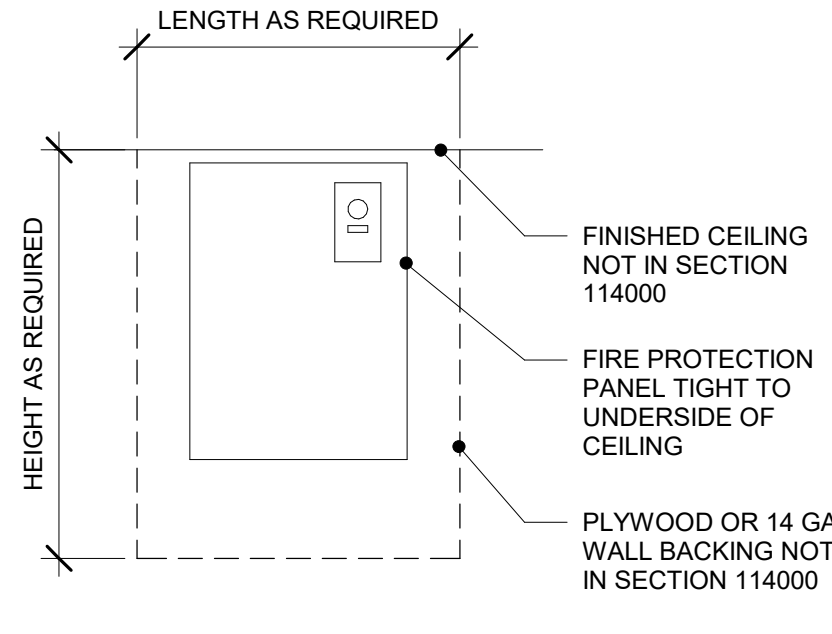
5 BACKING - WALL MOUNTED CROSSBRACE

1" = 1'-0"



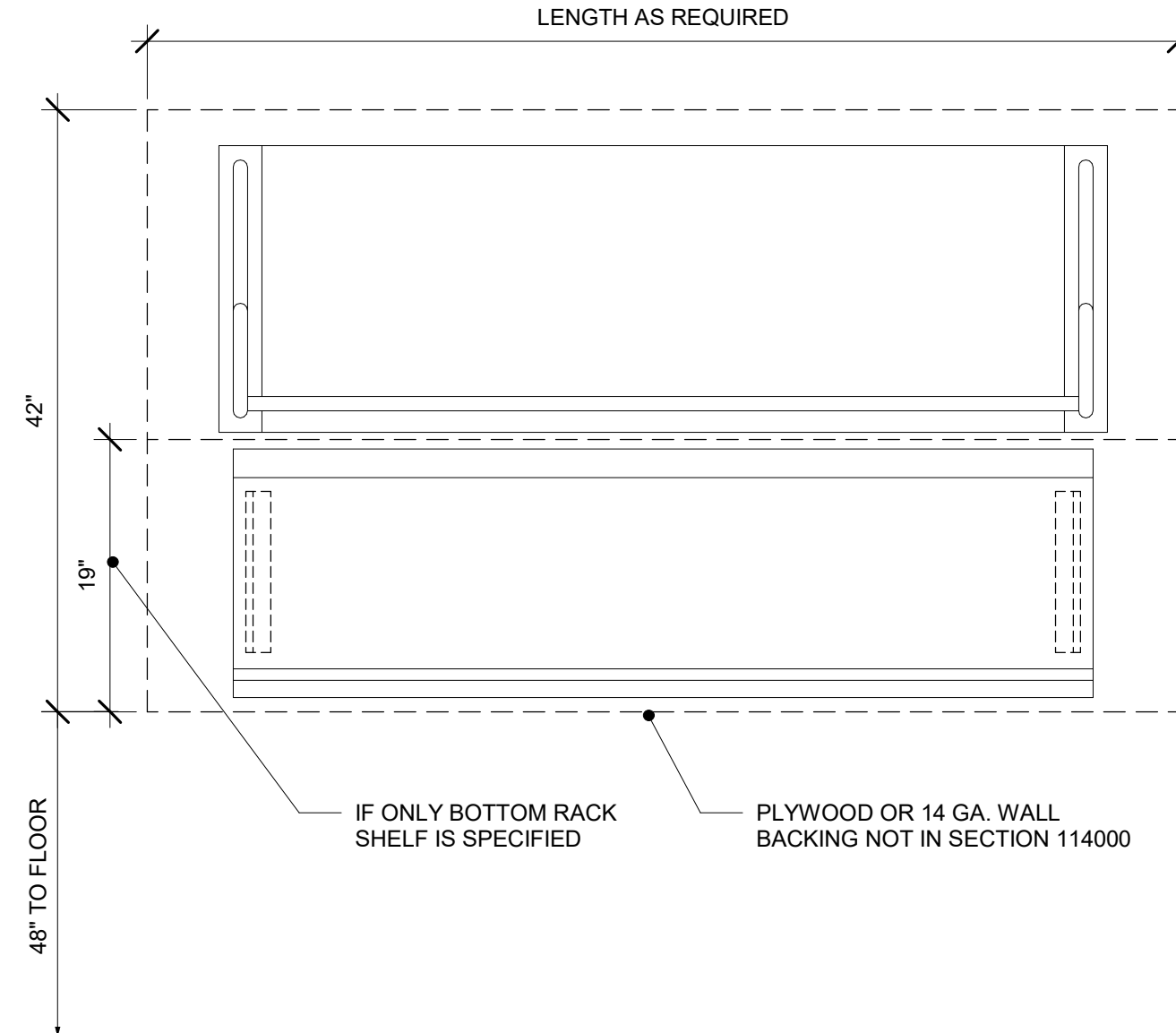
6 BACKING - RESTRAINING CABLE

1 1/2" = 1'-0"



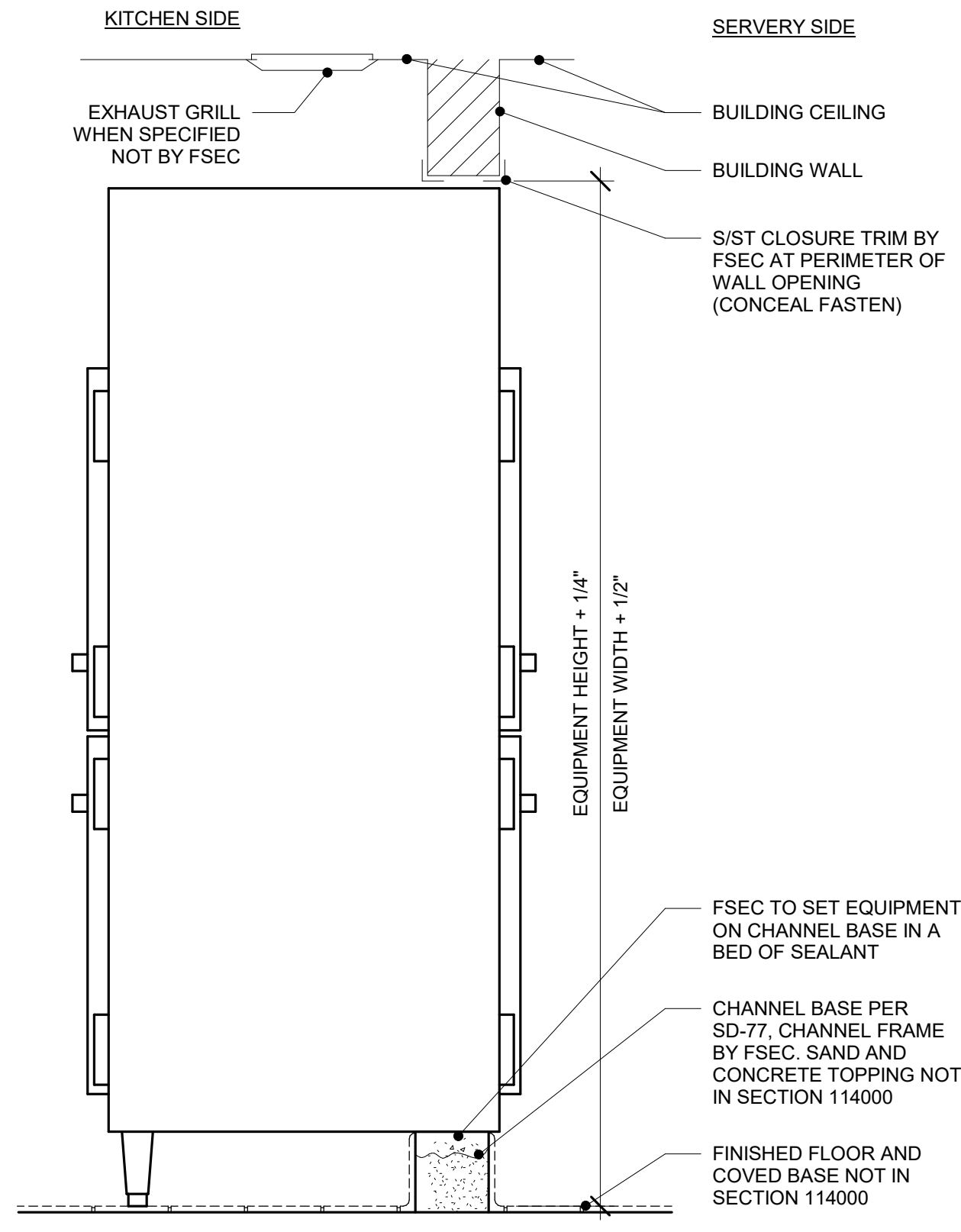
7 BACKING - FIRE PROTECTION PANEL

1" = 1'-0"



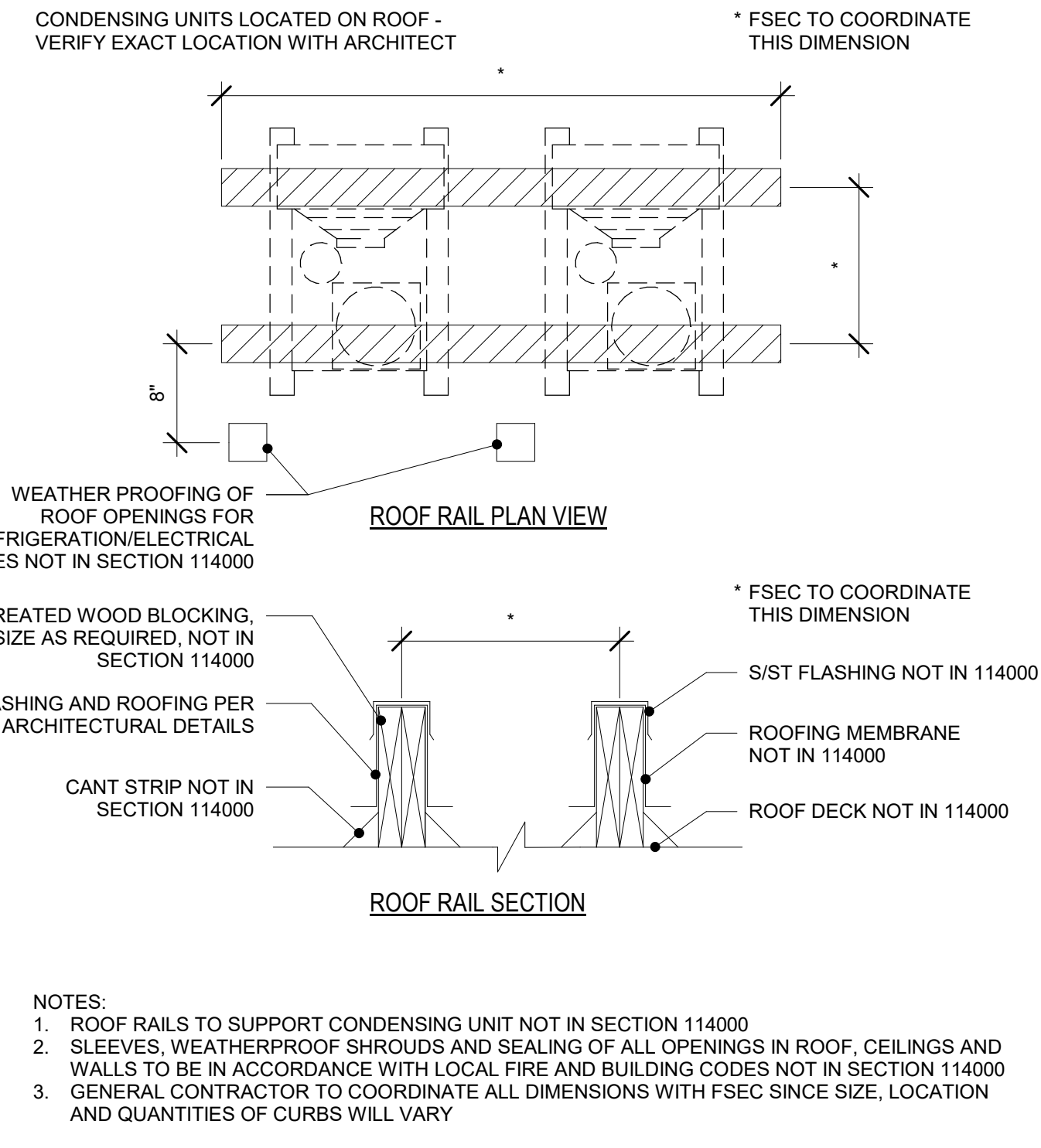
8 BACKING - RACK SHELF

1" = 1'-0"



9 THRU WALL - PASS-THRU REF./FRZ./HEATED CABINET

1" = 1'-0"



10 ROOF RAIL

1" = 1'-0"

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1	ISSUE SET	08-18-2026
Revision#	Description	Date:

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STAMP

Office of Construction and Facilities Management
VA U.S. Department of Veterans Affairs

Drawing Title

FOODSERVICE EQUIPMENT SPECIAL CONDITIONS DETAILS

Approved:

Phase

Project Title

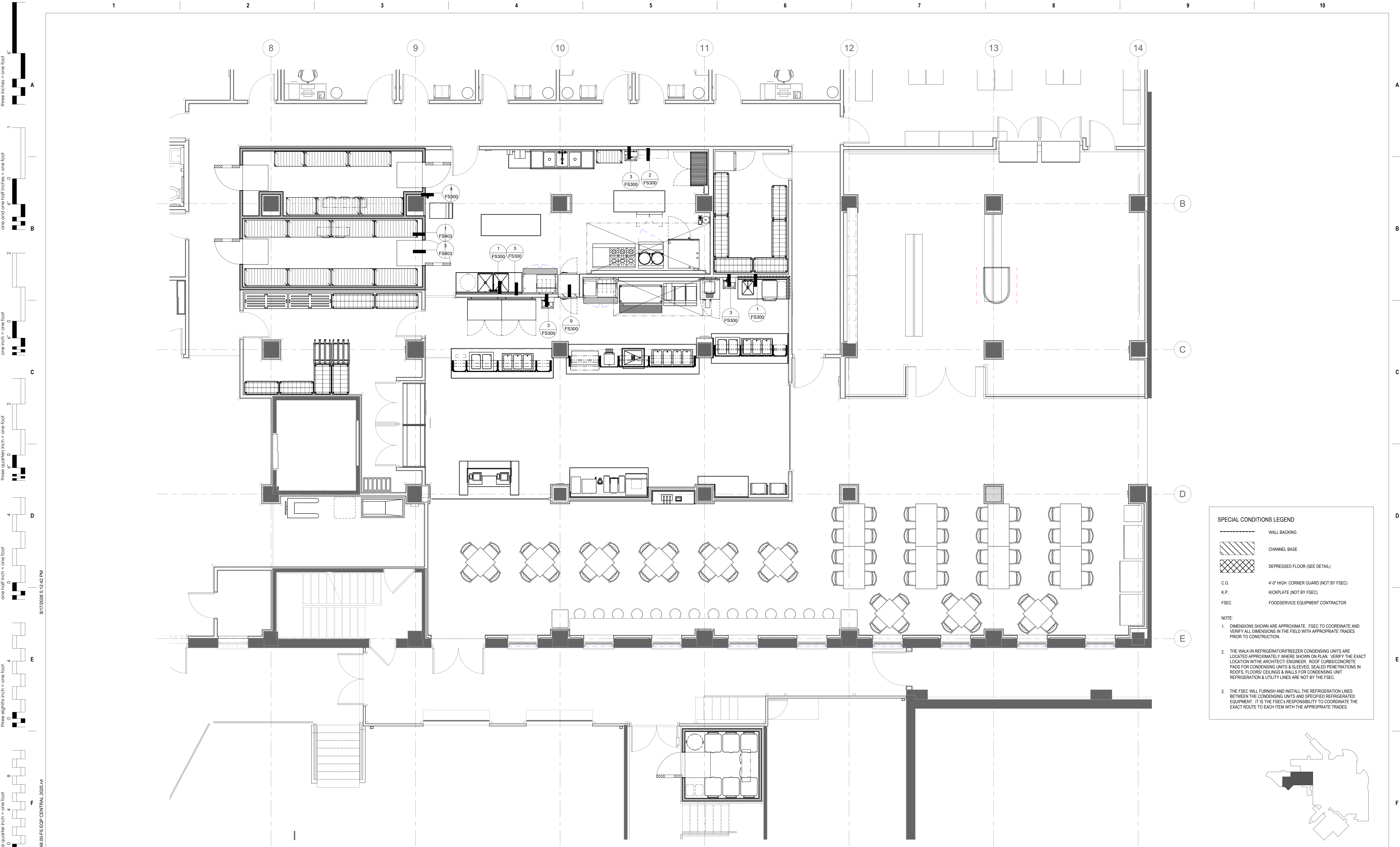
RENOVATE FIRST FLOOR FOR NEW KITCHEN FOR THE SIOUX FALLS VA MEDICAL CENTER

Project Number
VA #438-21-403
SGA #201956
Building Number
5
Drawing Number
FS300

Location

SIOUX FALLS, SOUTH DAKOTA

Issue Date
8-18-2026
Checked
JA
Drawn
ZS



SPECIAL CONDITIONS LEGEND

---	WALL BACKING
▨	CHANNEL BASE
▩	DEPRESSED FLOOR (SEE DETAIL)
C.G.	4'-0" HIGH CORNER GUARD (NOT BY FSEC)
K.P.	KICKPLATE (NOT BY FSEC)
FSEC	FOODSERVICE EQUIPMENT CONTRACTOR

NOTE:

- DIMENSIONS SHOWN ARE APPROXIMATE. FSEC TO COORDINATE AND VERIFY ALL DIMENSIONS IN THE FIELD WITH APPROPRIATE TRADES PRIOR TO CONSTRUCTION.
- THE WALK-IN REFRIGERATOR/FREEZER CONDENSING UNITS ARE LOCATED APPROXIMATELY WHERE SHOWN ON PLAN. VERIFY THE EXACT LOCATION WITH THE ARCHITECT/ENGINEER. ROOF CURBS/CONCRETE PADS FOR CONDENSING UNITS & SLEEVED, SEALED PENETRATIONS IN ROOFS, FLOORS, CEILINGS & WALLS FOR CONDENSING UNIT REFRIGERATION & UTILITY LINES ARE NOT BY THE FSEC.
- THE FSEC WILL FURNISH AND INSTALL THE REFRIGERATION LINES BETWEEN THE CONDENSING UNITS AND SPECIFIED REFRIGERATED EQUIPMENT. IT IS THE FSEC'S RESPONSIBILITY TO COORDINATE THE EXACT ROUTE TO EACH ITEM WITH THE APPROPRIATE TRADES.

1 FOODSERVICE SPECIAL CONDITIONS PLAN - VCS KITCHEN
1/4" = 1'-0"

CONSULTANTS			ARCHITECT OF RECORD		STAMP		Office of Construction and Facilities Management		Drawing Title		Phase		Project Title		Project Number			
CIVIL: Ulteig Ulteig Engineers, Inc. 5701 South Corporate Place Sioux Falls, SD 57108 Phone: 605-323-2306			STRUCTURAL: ERA ERICKSEN ROED Erickson Roed Associates 2550 University Ave W Suite 423 S St. Paul, MN 55402 Phone: 651-251-7570		MEP: DUNHAM Dunham Associates, Inc. 50 South Sixth St Suite 1101 Minneapolis, MN 55402 Phone: 612-465-7550		FOOD SERVICE: RIPPE ASSOCIATES Foodservice Design + Consulting Rippe Associates 3600 American Boulevard W Suite 315 Minneapolis, MN 55413 Phone: 952-933-0313		STONE GROUP ARCHITECTS Stone Group Architects, Inc. 600 East 7th Street Sioux Falls, SD 57103 Phone: 605-271-1144				VA U.S. Department of Veterans Affairs		FOODSERVICE EQUIPMENT SPECIAL CONDITIONS PLAN - VCS		VA #438-21-403 SGA #201956	
1 ISSUE SET 08-18-2026									Approved:				Location SIOUX FALLS, SOUTH DAKOTA		Drawing Number FS302			
Revision# Description Date													Issue Date 8-18-2026		Checked JA			
													Drawn ZS					

a 16 GA. S/ST SHELF

b 16 GA S/ST SHELF

a CABINET ENDS

b HOT FOOD WELLS

OPTION "A"

OPTION "B"

TYPICAL PLAN

- NOTES:
1. SECURE SLIP JOINT TRIM WITH S/ST COUNTERSUNK SCREWS AND APPLY SILICONE SEALANT TO BOTH EDGES OF SLIP JOINT AND PANEL.
 2. SLIP SL/ST PANELING INTO SLIP JOINT TRIMTURN UP ENDS 2" AT WALLS AND CABINETS
 3. APPLY SILICONE SEALANT TO BACK OF S/ST PANELS BEFORE INSTALLING
 4. SEAL EXPOSED SEAMS AND PERIMETER OF PANELS WITH SILVER SILICONE SEALANT PER SECTION 114000 - 2.02C

SD-25 WALL SHELVES

SD-29 ACCESS PANEL

SD-30 UTILITY CURB

SD-38 STAINLESS STEEL WALL PANEL

SD-39 STAINLESS STEEL CORNER GUARD

SD-40 UTILITY CHASE

SD-41 PRE-RINSE SINK W/ RACK SLIDE

SD-42 RACK SHELF

1	ISSUE SET	08-18-2026
Revision#	Description	Date:

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Office of
Construction
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Management

VA | U.S. Department
of Veterans Affairs

Drawing Title

FOODSERVICE EQUIPMENT
STANDARD DETAILS

Approved:

Phase

Project Title	RENOVATE FIRST FLOOR FOR NEW KITCHEN FOR THE SIOUX FALLS VA MEDICAL CENTER
---------------	--

Location	SIoux FALLS, SOUTH DAKOTA
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Issue Date	Checked	Drawn
8-18-2026	JA	ZS

Project Number
VA #438-21-403
SGA #201956
Building Number
5

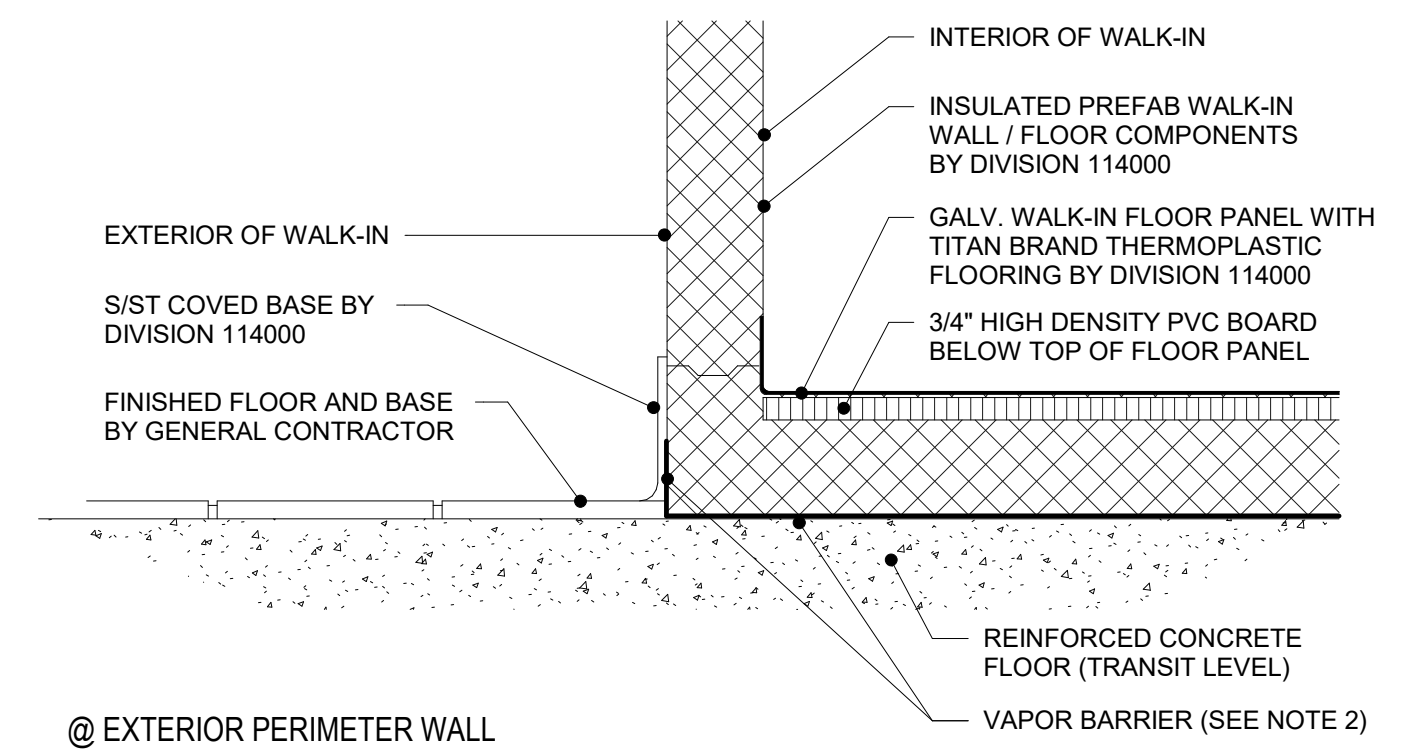
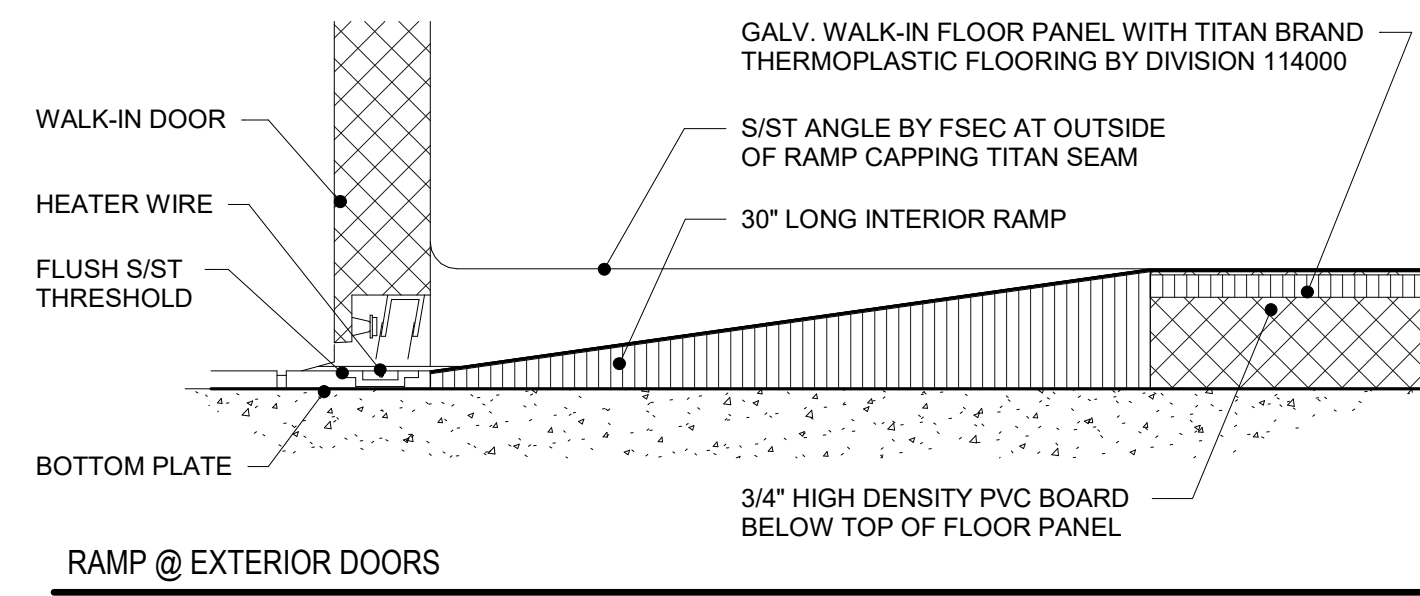
Drawing Number

FS402

three inches = one foot
one and one half inches = one foot
one inch = one foot
three quarters inch = one foot
one half inch = one foot
three eighths inch = one foot
one quarter inch = one foot
one eighth inch = one foot

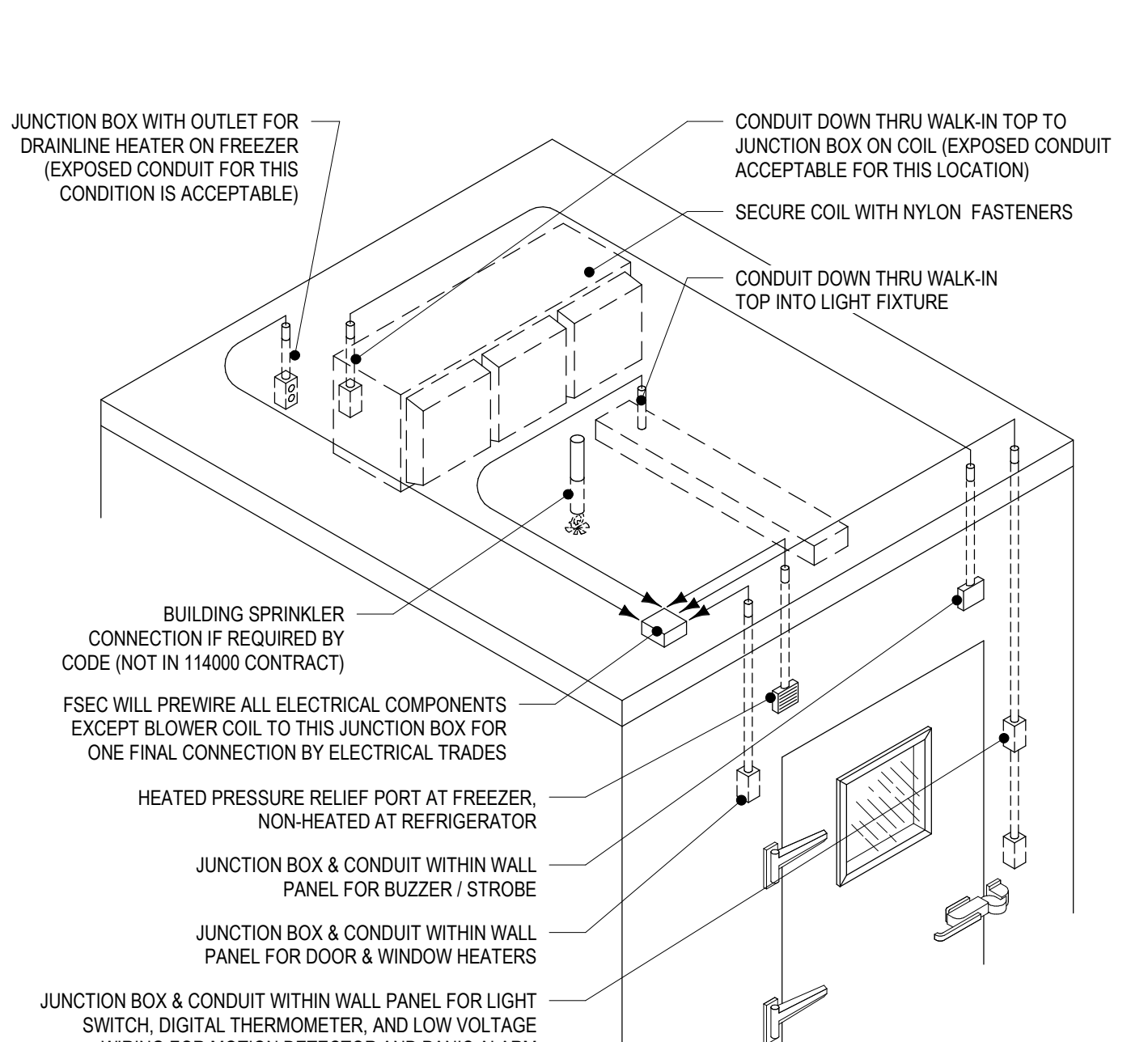
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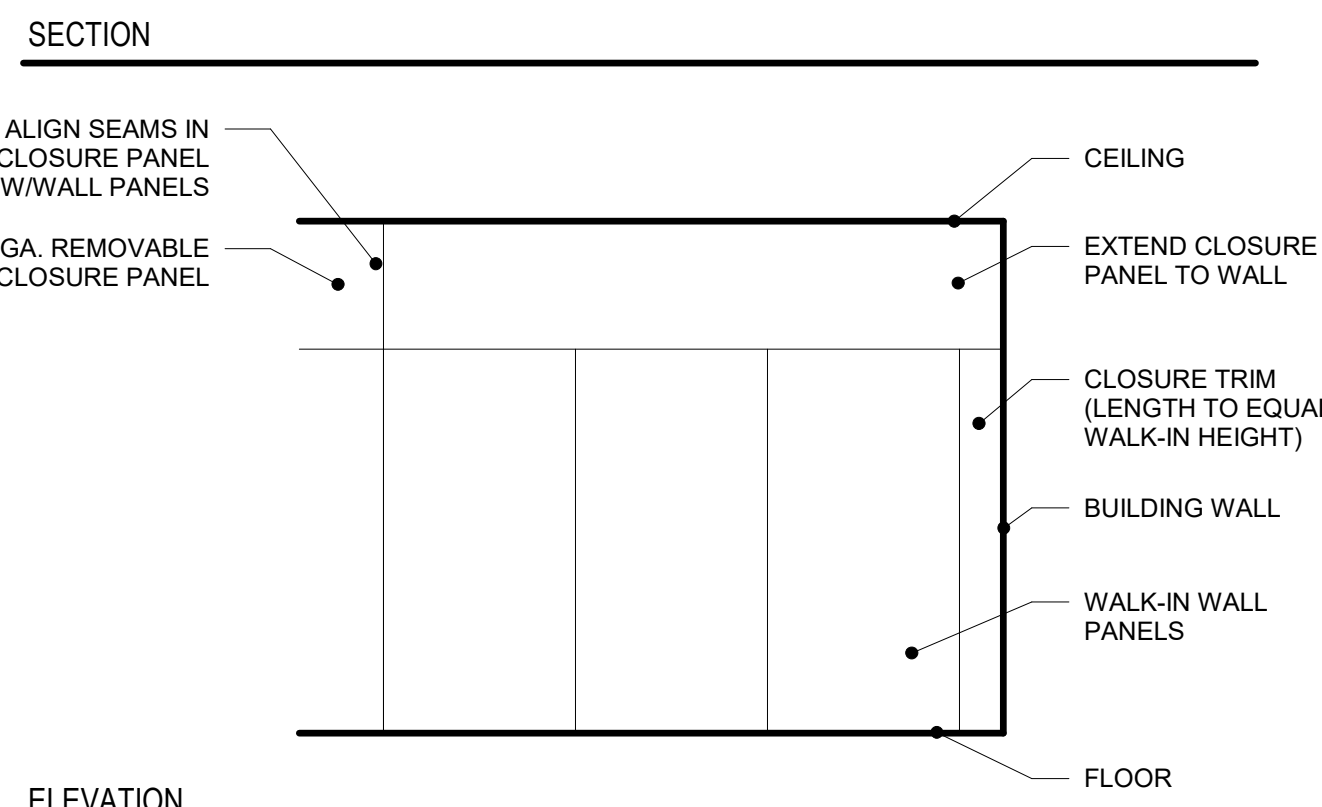
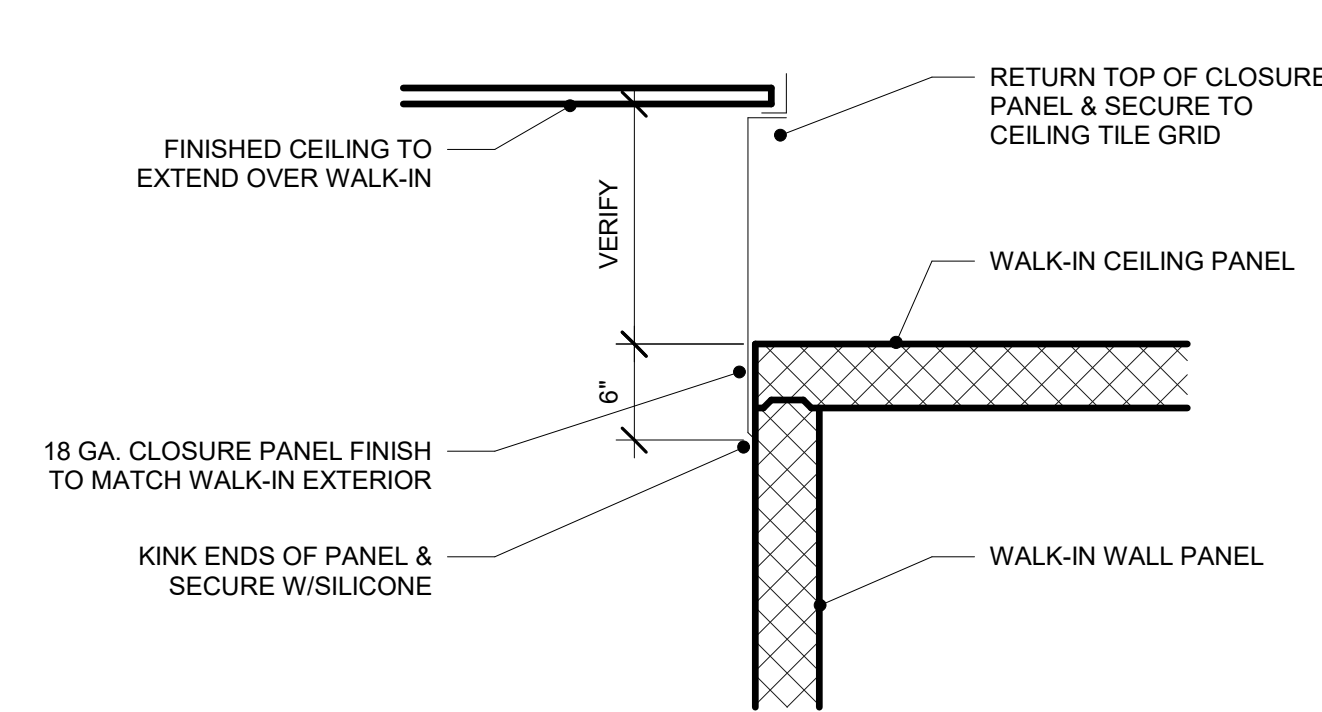
- NOTES:
1. ALL MATERIALS EXCEPT WALK-IN WALL, FLOOR AND DOOR COMPONENTS PROVIDED BY GENERAL CONTRACTOR.
 2. MINIMUM OF 6 MIL POLYETHYLENE SHEET, APPLIED DRY WITH 4" OVERLAP, SEALED AT PERIMETER AND JOINTS WITH ASPHALT EMULSION ADHESIVE, TURN END UP AT PERIMETER.
 3. DIVISION 114000 TO PROVIDE REINFORCED INTERIOR RAMP AT EXTERIOR DOORS.
 4. S/S/T COVERED BASE AT EXTERIOR BY DIVISION 114000.

SD-185 WALK-IN FLOOR - EXPOSED BUILT-IN



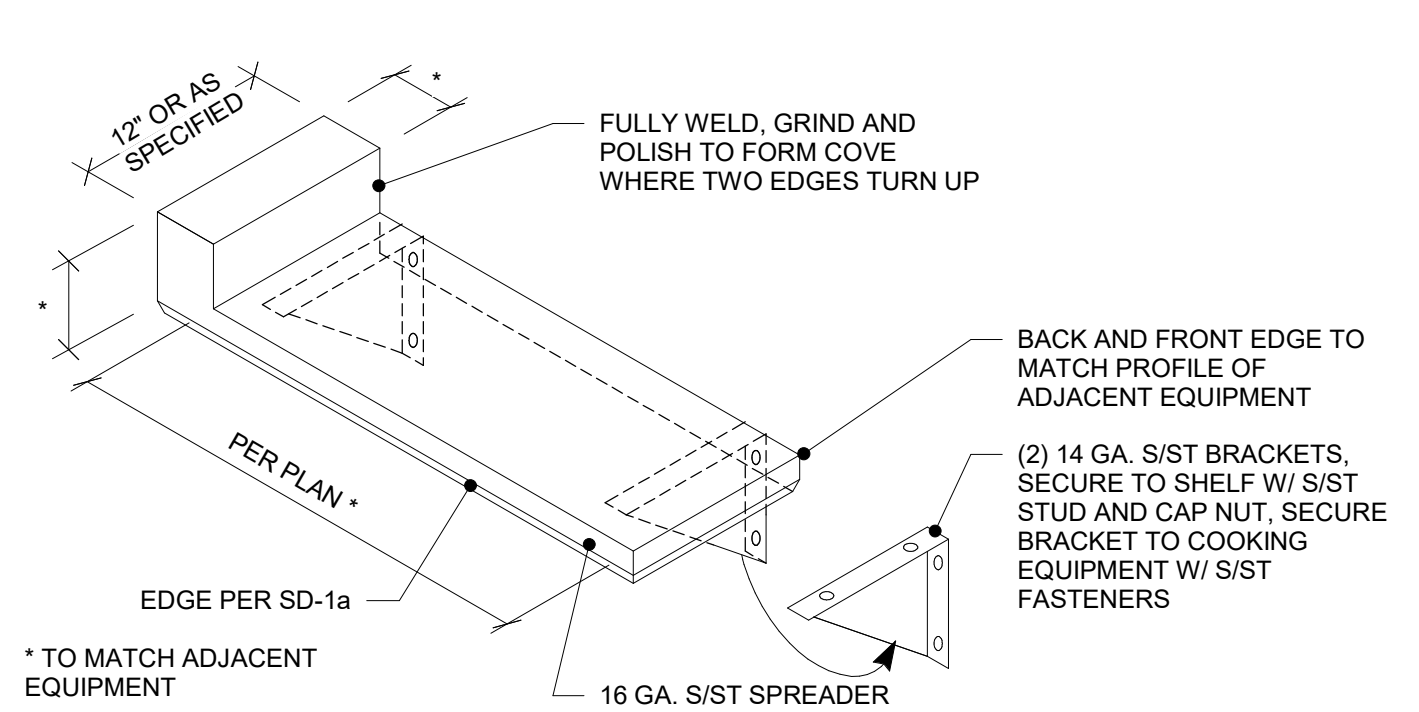
- NOTES:
1. IT IS THE RESPONSIBILITY OF THE FSEC TO FURNISH, INSTALL AND INTERCONNECT CONDUIT AND WIRING FOR ELECTRICAL COMPONENTS INCLUDING LIGHTS, SWITCHES, THERMOMETERS, DOOR, WINDOW, PRESSURE RELIEF PORT HEATERS AND RECEPTACLE FOR DRAINLINE HEATER TO EASILY ACCESSIBLE JUNCTION BOX ON TOP OF WALK-IN FOR FINAL CONNECTION BY ELECTRICAL TRADES
 2. ALL INTERCONNECTING CONDUIT RUN ABOVE WALK-IN PANELS OR WITHIN WALL PANELS. EXPOSED CONDUIT INSIDE WALK-IN WILL NOT BE ACCEPTABLE EXCEPT FOR THE CONNECTIONS SHOWN AND NOTED IN THE ABOVE ILLUSTRATION.
 3. SEAL PENETRATIONS THROUGH CEILING, WALLS AND INSIDE ELECTRICAL CONDUIT OUTSIDE AND INSIDE WALK-IN WITH DOW CORNING #999A SILICONE SEALANT.
 4. PROVIDE HOLES FOR SPRINKLER HEAD (IF REQUIRED) AND ELECTRICAL CONDUIT.
 5. PROVIDE 1/2" OD PVC CONDUIT AT ALL PENETRATIONS THRU INSULATED PANELS

SD-191 WALK-IN REFRIGERATOR/FREEZER - CONNECTION DETAIL

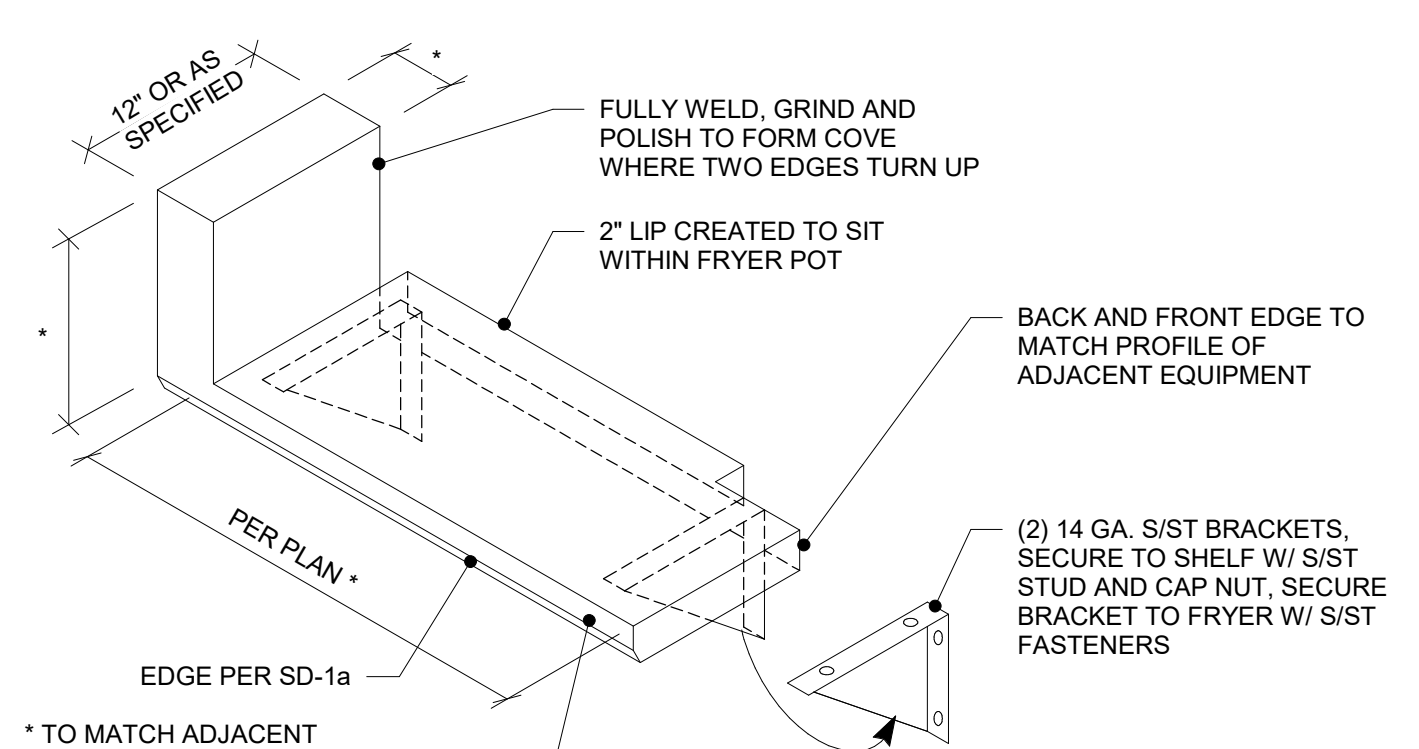


NOTE:
INSTALLATION OF CLOSURE PANELS TO BE DONE AFTER WALK-INS ERECTED
SO FIELD MEASUREMENTS CAN BE VERIFIED

SD-193 WALK-IN CLOSURE PANEL - FIXED

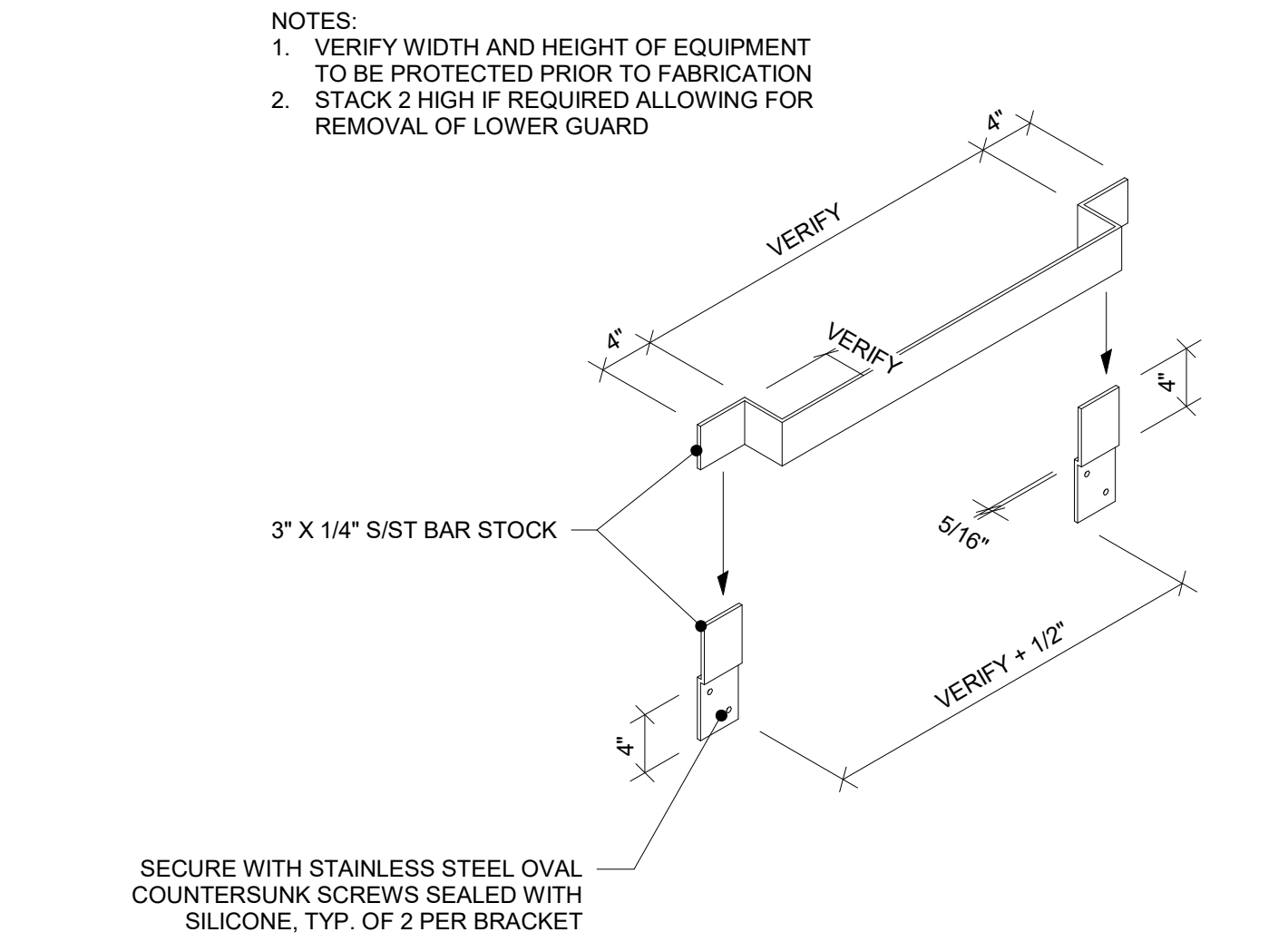


a SPREADER AT COOKING EQUIPMENT



b SPREADER AT FRYERS

SD-215 CANTILEVER SPREADER



SD-216 GUARD DETAIL

Revision#	Description	Date
1	ISSUE SET	08-18-2026

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STAMP
REGISTERED ARCHITECT
SIOUX FALLS, SOUTH DAKOTA
6-28-22

Office of Construction and Facilities Management
VA U.S. Department of Veterans Affairs

Drawing Title
FOODSERVICE EQUIPMENT STANDARD DETAILS

Approved:

Phase

Project Title
RENOVATE FIRST FLOOR FOR NEW KITCHEN FOR THE SIOUX FALLS VA MEDICAL CENTER

Location
SIOUX FALLS, SOUTH DAKOTA

Issue Date
8-18-2026

Checked
JA

Drawn
ZS

Project Number
VA #438-21-403
SGA #201956

Building Number
5

Drawing Number
FS403

1 2 3 4 5 6 7 8 9 10

Three inches = one foot
one and one half inches = one foot
one inch = one foot
three quarters inch = one foot
one half inch = one foot
three eighths inch = one foot
one quarter inch = one foot
one eighth inch = one foot

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LOAD CENTER PANEL 'A' 120/208/3 ITEM #52									
ITEM #	DESCRIPTION		QTY	VOLTS	PHASE	AMPS	KW	MULTIPLIER	CIRCUIT KW
51	WARMING DRAWER		1	120 V	1	5.3 A	0.64 kW		0.80 kW
52	SPARE CIRCUIT		2	120 V	1	20.0 A	2.40 kW		4.80 kW
53	HOT FOOD WELL		5	208 V	1	7.9 A	1.65 kW	1.25	10.31 kW
55	HEAT LAMP		1	120 V	1		1.73 kW	1.25	2.16 kW
57	BASE HEATER		1	208 V	3	15.0 A			0.00 kW
Grand total									18.07 kW

LOAD CENTER PANEL 'B' 120/208/3 ITEM #252									
ITEM #	DESCRIPTION		QTY	VOLTS	PHASE	AMPS	KW	MULTIPLIER	CIRCUIT KW
253	PROTECTOR SHELF SYSTEM	A	2	120 V	1	0.1 A	0.02 kW		0.04 kW
253	PROTECTOR SHELF SYSTEM	B	1	120 V	1	0.1 A	0.01 kW		0.02 kW
254	HOT FOOD WELL, 3-WELL		1	208 V	3		3.72 kW		4.65 kW
255	HOT/COLD PAN, 2-WELL		1	120/208 V	1	9.6 A	2.00 kW		2.50 kW
Grand total									7.20 kW

LOAD CENTER PANEL 'C' 120/208/3 ITEM #256									
ITEM #	DESCRIPTION		QTY	VOLTS	PHASE	AMPS	KW	MULTIPLIER	CIRCUIT KW
246	CONVEYOR TOASTER		1	208 V	1	13.5 A	2.80 kW		3.50 kW
256	SPARE CIRCUIT		2	120 V	1	20.0 A	2.40 kW		4.80 kW
257	PROTECTOR SHELF SYSTEM	C	1	120 V	1	0.1 A	0.01 kW		0.02 kW
258	HOT FOOD WELL, 4-WELL		1	208 V	3		4.96 kW		6.20 kW
259	DROP-IN COLD PAN, 2-WELL		1	120 V	1	7.0 A	0.91 kW		1.14 kW
263	HEATED SHELF		1	120 V	1	5.3 A	0.63 kW		0.79 kW
Grand total									16.44 kW

LOAD CENTER PANEL 'D' 120/208/3 ITEM #264									
ITEM #	DESCRIPTION		QTY	VOLTS	PHASE	AMPS	KW	MULTIPLIER	CIRCUIT KW
254	HOT FOOD WELL, 3-WELL		1	208 V	3		3.72 kW		4.65 kW
255	HOT/COLD PAN, 2-WELL		1	120/208 V	1	9.6 A	2.00 kW		2.50 kW
264	SPARE CIRCUIT		2	120 V	1	20.0 A	2.40 kW		4.80 kW
265	PROTECTOR SHELF SYSTEM	A	1	120 V	1	9.2 A	1.10 kW		1.38 kW
265	PROTECTOR SHELF SYSTEM	B	3	120 V	1	5.5 A	0.66 kW		2.48 kW
Grand total									15.80 kW

FOODSERVICE EQUIPMENT ELECTRICAL SCHEDULE											
ITEM #	DESCRIPTION		VOLTS	PHASE	AMPS	WATTS	HP	CONN. TYPE	RI HEIGHT	REMARKS	
1	POWER POLE		120/208 V	3	80.0 A	23040 W		DIRECT	0"	DFA / NOTE B / TO SERVE #66,73 & 77	
2A	WALK-IN REFRIGERATOR		120 V	1	20.0 A			DIRECT	114"	DFA / NOTES F & Q / SEE DETAIL SD-191	
2A	CONDENSING UNIT		208 V	3	5.4 A		0.8	DIRECT		NOTE D	
2B	REFRIGERATION SYSTEM COIL		120 V	1	0.9 A			DIRECT	96"	NOTE E	
3	WALK-IN REFRIGERATOR/FREEZER COMPLEX		120 V	1	20.0 A			DIRECT	114"	DFA / NOTES F & Q / SEE DETAIL SD-191	
4A	CONDENSING UNIT		208 V	3	14.3 A			DIRECT		NOTE D	
4B	FREEZER SYSTEM COIL		208 V	1	13.7 A		4.5	DIRECT	96"	NOTE E	
5A	CONDENSING UNIT		208 V	3	16.1 A		3	DIRECT		NOTE D	
5B	REFRIGERATION SYSTEM COIL		120 V	1	1.8 A			DIRECT	96"	NOTE E	
13	REACH-IN REFRIGERATOR, 2-SEC.		120 V	1	8.2 A		5/8	RECEPT.	86"		
23	DISHMACHINE W/BOOSTER HEATER	A	208 V	3	174.5 A		4.17	DIRECT	66"	NOTES S & V / 200 A CIRCUIT	
23	BLOWER DRYER	C	208 V	3	34.2 A	11491 W		DIRECT	66"	45 A CIRCUIT	
26	MINI WASTE XPRESS SYSTEM		208 V	3	10.3 A			DIRECT	18"	ROUTE ELECTRICAL THRU CONTROL PANEL TO DEWATERING UNIT AND DISPOSER	
31	TEA BREWER		120 V	1	14.4 A	1730 W		RECEPT.	48"		
35	POT & PAN MACHINE		208 V	3	71.0 A		7.5	DIRECT	18"	NOTE S	
37	POWER SOAK SINK		208 V	3	29.9 A		3	DIRECT	30"		
44	AIRPOT BREWER		120/208 V	1	28.0 A	6000 W		RECEPT.	48"		
45	TRIPLE 5 GALLON BOWL		120 V	1	8.5 A	1020 W	1/3		0"		
46	ICE DISPENSER		120 V	1	12.9 A			DIRECT	66"		
47	MOBILE AIR SCREEN REFRIGERATOR		120 V	1	6.5 A		1/2	RECEPT.	48"	DROP CORD @ 7'-0"	
48	REACH-IN FREEZER, 1-SEC.		120 V	1	3.7 A	444 W	1/2	RECEPT.	18"	DROP CORD @ 7'-0"	
51	WARMING DRAWER		120 V	1	5.3 A	640 W		RECEPT.	0"	NOTE B / SERVICED THRU #52	
52	HOT FOOD COUNTER		208 V	1				RECEPT.	0"	NOTE B / LOAD CENTER PANEL 'A' / SEE SCHEDULE	
53	HOT FOOD WELL		208 V	1	7.9 A	1650 W		DIRECT	0"	NOTE B / SERVICED THRU #52	
55	HEAT LAMP		120 V	1		1725 W		DIRECT	0"	NOTE B / SERVICED THRU #52	
56	PRINTER		120 V	1	5.0 A	600 W		RECEPT.	0"	NOTES B, M & N / SERVICED THRU #52	
57	BASE HEATER		208 V	3	15.0 A			RECEPT.	0"	NOTE B / SERVICED THRU #52	
60	MICROWAVE OVEN		120 V	1	13.4 A	1608 W		RECEPT.	48"		
62	MOBILE WARMING CABINET		120 V	1	16.0 A	2000 W		RECEPT.	60"	DROP CORD @ 7'-0"	
63	EXHAUST HOOD (TYPE I)		120 V	1		400 W		DIRECT	118"	DFA / NOTES H & I / SEE DETAIL	
64	FIRE PROTECTION SYSTEM		120 V	1				DIRECT		NOTES J & L / AT CEILING / WIRING FOR CONTROLS / SEE DETAIL / TO SERVE #63	
66	EXHAUST HOOD CONTROL PANEL	A	120 V	1				DIRECT		@ CLG / SEE DETAIL / TO SERVE #XX	
68A	GRILL		120 V	1	1.0 A			RECEPT.	18"		
68B	REFRIGERATED BASE, 1-SEC.		120 V	1	5.4 A	648 W	1/5	RECEPT.	18"		
69	REFRIGERATED PREP TABLE		120 V	1	3.9 A	449 W	1/4	RECEPT.	18"		
72	CONVEYOR TOASTER		208 V	1	13.5 A	2800 W		RECEPT.	48"		
73	ACCELERATED OVEN		208 V	3	24.0 A	8600 W		RECEPT.	48"	30 A CIRCUIT	
75	REACH-IN REFRIGERATOR, 1-SEC.		120 V	1	2.2 A	264 W	1/4	RECEPT.	86"		
76	EXHAUST HOOD (TYPE I)		120 V	1		400 W		DIRECT	118"	DFA / NOTES H & I / SEE DETAIL	
77	FIRE PROTECTION SYSTEM		120 V	1				DIRECT		NOTES J & L / AT CEILING / WIRING FOR CONTROLS / SEE DETAIL / TO SERVE #76	
78	EXHAUST HOOD CONTROL PANEL	A	120 V	1				DIRECT		@ CLG / SEE DETAIL / TO SERVE #76	
83	COMBI OVEN, 1-SEC. W/STAND		120 V	1	6.8 A			RECEPT.	18"	NOTE L / DEDICATED CIRCUIT/ E.C. TO PROVIDE & INSTALL CORD & PLUG	
84	CONVECTION OVEN, 2-SEC.	A	120 V	1	7.7 A		1/2	RECEPT.	18"	NOTE L	
84	CONVECTION OVEN, 2-SEC.	B	120 V	1	7.7 A		1/2	RECEPT.	36"	NOTE L	
85	12 GALLON KETTLE W/STAND	A	120 V	1	5.0 A			RECEPT.	18"	NOTE L	
87	STEAMER	A	120 V	1	4.0 A			DIRECT	18"		
88	BLENDER		120 V	1	15.0 A	<varies>	3	RECEPT.	48"		
89	WORKCOUNTER W/SINK		120 V	1	20.0 A			DIRECT	10"	STUB UP / NOTE A / TO SERVE (3) CONV. RECEPT. & ITEM #88	
93	FOOD PROCESSOR		120 V	1	7.0 A		2	RECEPT.	48"		
95	20 QUART MIXER		120 V	1	8.0 A	960 W	1/2	RECEPT.	48"		
97	SLICER		120 V	1	5.6 A		1/2	RECEPT.	48"		

SCHEDULE NOTES - ELECTRICAL

- NOTE: SCHEDULE NOTES PERTAIN TO INDIVIDUAL ITEMS AS INDICATED IN THE FOODSERVICE EQUIPMENT ELECTRICAL SCHEDULE.
- A. THE FSEC WILL PROVIDE RECEPTACLES IN FABRICATED EQUIPMENT AS REQUIRED AND WILL PREWIRE ELECTRICAL COMPONENTS IN COUNTER TO JUNCTION BOXES IN COUNTER BASE FOR FINAL CONNECTION BY ELECTRICAL TRADES. INTERCONNECTIONS BETWEEN SECTIONS OF FABRICATED COUNTERS BY FSEC.
- B. THE FSEC WILL PROVIDE RECEPTACLES IN FABRICATED EQUIPMENT AND WILL PREWIRE ELECTRICAL COMPONENTS IN COUNTER, AS REQUIRED, TO AN ELECTRIC CIRCUIT BREAKER PANEL IN THE COUNTER, FOR ONE FINAL POWER CONNECTION BY ELECTRICAL TRADES. 10 KAIC INTERRUPTING CAPACITY BREAKERS ARE PROVIDED, ADVISE RIPPE IF LARGER KAIC BREAKERS ARE REQUIRED. INTERCONNECTIONS BETWEEN SECTIONS OF FABRICATED COUNTERS BY FSEC.
- C. WIRE THRU TIME DELAY RELAY, SOLENOID VALVE AND CONTROL PANEL, TO DISPOSER.
- D. ALL REFRIGERATION SYSTEMS ARE LOCATED APPROXIMATELY WHERE SHOWN ON PLAN UNLESS OTHERWISE NOTED. THE FOLLOWING ITEMS ARE NOT BY THE FSEC: ROOF CURBS/CONCRETE PADS, SLEEVED & SEALED PENETRATIONS IN ROOFS/FLOORS/CEILINGS/WALLS.
- E. ELECTRICAL TRADES TO CONNECT POWER TO THE DEMAND DEFROST CONTROLLER LOCATED ON THE COIL AT REFRIGERATORS AND FREEZERS FOR DEFROST.
- F. FSEC WILL PREWIRE LIGHTS, ALARM, DRAINLINE HEATERS, DOOR AND DOOR COMPONENTS, WINDOW, PORT AND SILL TO JUNCTION BOX ON TOP OF WALK-IN REFRIGERATOR/FREEZER FOR ONE FINAL CONNECTION BY ELECTRICAL TRADES.
- H. HOOD LIGHTS WIRED TO WALL SWITCH BY ELECTRICAL TRADES. EXHAUST FANS WIRED BY ELECTRICAL TRADES TO HOOD CONTROL PANEL, (FURNISHED BY FSEC).
- I. ELECTRICAL TRADES TO WIRE EXHAUST HOOD PAN TEMPERATURE SENSOR TO TURN ON FAN WHEN COOKING OCCURS.
- J. ELECTRICAL TRADES TO INTERWIRE FIRE PROTECTION SYSTEM WITH BUILDING ALARM SYSTEM AND TO MAKE-UP AIR FAN SHUT-OFF.
- L. ELECTRICAL TRADES TO INTERWIRE FIRE PROTECTION SYSTEM TO POWER SHUT-OFF DEVICE, SUPPLIED BY ELECTRICAL TRADES, SO THAT POWER TO ALL ELECTRIC COOKING EQUIPMENT BELOW HOODS IS SHUT OFF UPON ACTIVATION OF THE FIRE PROTECTION SYSTEM.
- M. PROVIDE COMPUTER GRADE SEPARATE SERVICE.
- N. PROVIDE EXTRA JUNCTION BOX AND CONCEALED CONDUIT BETWEEN POS EQUIPMENT AND REMOTE PRINTER LOCATION FOR DATA LINES. COORDINATE FINAL TERMINATION POINT WITH OWNER.
- O. FLOOR OUTLETS SHOULD BE HUBBELL SC3099 OR EQUAL, WITH STAINLESS STEEL PLATES.
- P. THE FSEC WILL PROVIDE RECEPTACLES IN FABRICATED EQUIPMENT AND WILL PRE-WIRE ELECTRICAL COMPONENTS IN COUNTER, AS REQUIRED, TO AN ELECTRICAL CIRCUIT BREAKER PANEL IN THE COUNTER. 10 KAIC INTERRUPTING CAPACITY BREAKERS TO BE PROVIDED, ADVISE RIPPE IF LARGER KAIC BREAKERS ARE REQUIRED. FSEC TO WIRE (1) CORD AND PLUG SET.
- Q. PROVIDE MINIMUM 20 AMP. CIRCUIT FOR THIS EQUIPMENT.
- R. INTERCONNECT PULPER CONTROLS TO REMOTE ON/OFF SWITCHES LOCATED PER PLAN.
- S. ELECTRICAL TRADES TO INTERWIRE DISHMACHINE EXHAUST FAN W/VENT FAN CONTROL ON DISHMACHINE, SO FAN IS ACTIVATED WHEN DISHMACHINE IS OPERATIONAL AND SHUTS-OFF WHEN DISHMACHINE CEASES TO OPERATE.
- T. FURNISH FLUSH-MOUNTED FLOOR OUTLET WIREMOLD MODEL #RFB4(120 V, 1 PHASE) OR #RFB11(208 V, 1 PHASE) FOR THIS EQUIPMENT.
- V. ELECTRICAL TRADES TO INTERWIRE TABLE LIMIT SWITCH (FURNISHED AND INSTALLED AT END OF CLEAN DISHTABLE BY FSEC) WITH CONTROL ON DISHMACHINE.
- W. INTERCONNECT THIS EQUIPMENT WITH BUILDING EMERGENCY POWER.
- X. THIS EQUIPMENT IS EXISTING. MECHANICAL/ELECTRICAL TRADES TO DISCONNECT, FSEC TO RELOCATE AND SET IN PLACE, FINAL RE-CONNECTION BY MECHANICAL/ELECTRICAL TRADES. MECHANICAL/ELECTRICAL TRADES TO COORDINATE UTILITY REQUIREMENTS WITH FSEC PRIOR TO ROUGH-IN.

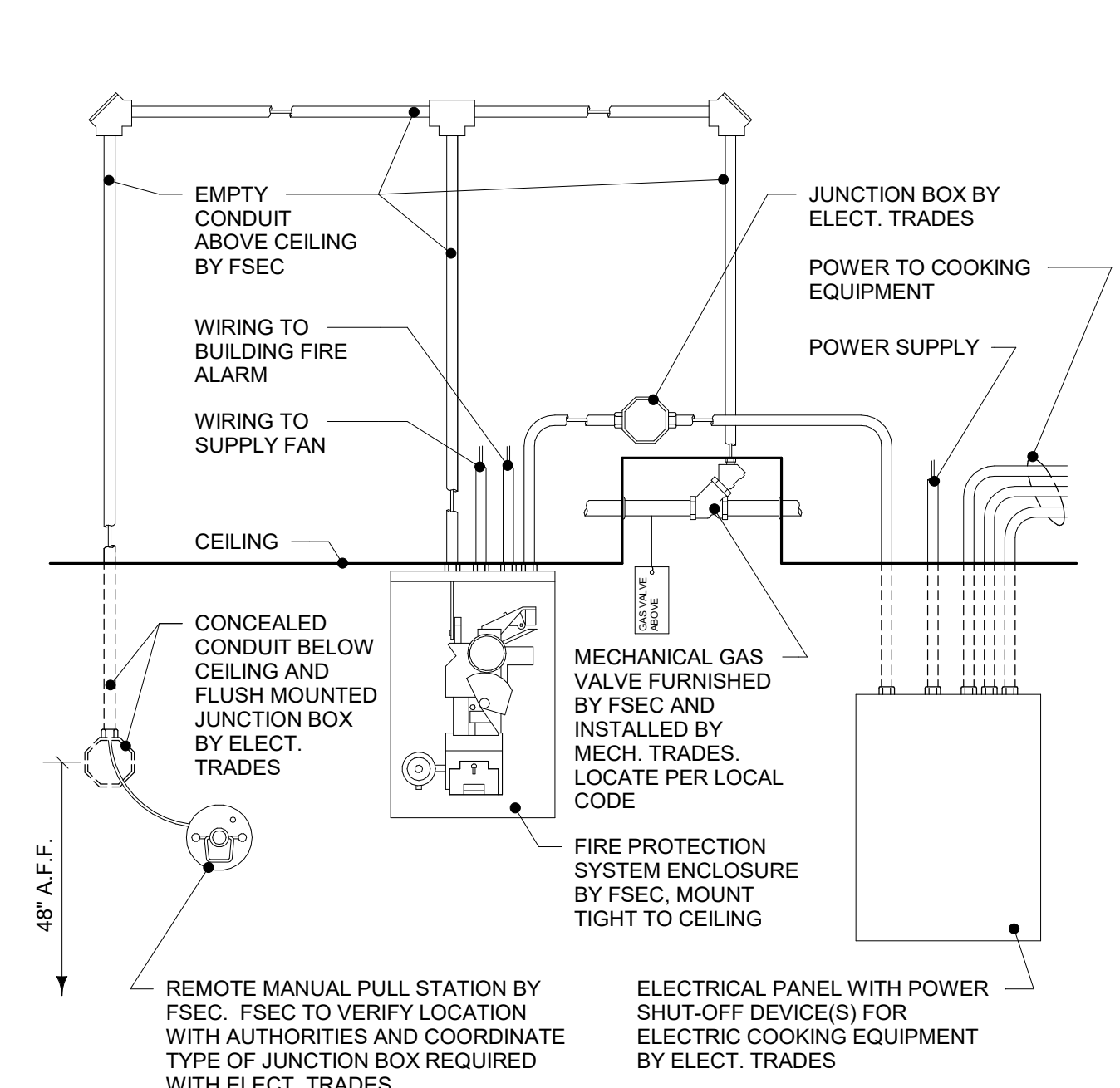
GENERAL NOTES - ELECTRICAL

- NOTE: GENERAL NOTES REFER TO GENERAL CONDITIONS. ALL CONDITIONS MAY NOT EXIST ON THIS PROJECT.
1. THESE DRAWINGS ARE FOR USE BY THE PROJECT ENGINEERS IN PREPARING THEIR DRAWINGS. THESE DRAWINGS ARE INCIDENTAL TO OUR SERVICES AND MUST BE REVIEWED AND APPROVED BY A PROPERLY LICENSED DESIGN PROFESSIONAL BEFORE BEING USED FOR ANY OTHER PURPOSES. RIPPE ASSOCIATES IS NOT LICENSED AS A DESIGN PROFESSIONAL AND DOES NOT HOLD ITSELF OUT AS SUCH.
2. SERVICES SHOWN ON THIS PLAN ARE EQUIPMENT REQUIREMENTS FOR FOODSERVICE EQUIPMENT ONLY. LOCATIONS, SIZES AND HEIGHTS ABOVE FINISHED FLOOR ARE APPROXIMATELY AS REQUIRED BY EQUIPMENT TO BE FURNISHED. SINCE MULTIPLE SOURCES FOR THE EQUIPMENT MAY BE SPECIFIED, SLIGHT VARIATIONS IN UTILITY LOADS AND CONNECTION SIZES CAN OCCUR. DESIGN BUILDING UTILITY SYSTEM ACCORDINGLY AND ADD NOTES TO THE ELECTRICAL CONTRACT DOCUMENTS INDICATING SLIGHT VARIATIONS ARE TO BE INCLUDED IN ELECTRICAL TRADES WORK AT NO ADDITIONAL COST.
3. THESE DRAWINGS ARE NOT TO BE USED TO ROUGH-IN AND/OR TO SET SLEEVES BY, SINCE REQUIRED ALLOWANCES MUST BE MADE FOR MULTIPLE EQUIPMENT SOURCES AND FOR VALVES, FITTINGS, DISCONNECTS, ETC. WHICH WILL BE FURNISHED UNDER ELECTRICAL TRADES. FSEC IS RESPONSIBLE FOR PREPARING DIMENSIONED ROUGH-IN AND SLEEVE LOCATION PLANS PER SPECIFICATIONS TO ACCOMMODATE THE EXACT EQUIPMENT BEING PROVIDED.
4. ALL 120V DUPLEX RECEPTACLES TO BE MINIMUM 20 AMP. CIRCUIT AND MOUNTED VERTICALLY, UNLESS OTHERWISE NOTED ON PLAN.
5. ELECTRICAL TRADES TO PROVIDE ALL NECESSARY DISCONNECT SWITCHES FOR EQUIPMENT INSTALLED AHEAD OF EQUIPMENT CONTROL OR SWITCH.
6. THE FSEC IS RESPONSIBLE FOR SETTING THE EQUIPMENT IN PLACE. FINAL CONNECTION AND INTERCONNECTION FOR THIS EQUIPMENT IS THE RESPONSIBILITY OF THE ELECTRICAL TRADES.
7. HOLES IN FOODSERVICE EQUIPMENT FOR ELECTRICAL SERVICES PROVIDED BY FSEC.
8. DUE TO MULTIPLE SOURCES FOR EQUIPMENT ITEMS NEMA PLUG CONFIGURATIONS CAN VARY. NOTE ON THE ELECTRICAL CONTRACT DOCUMENTS THAT THE ELECTRICAL TRADES ARE TO COORDINATE PLUG CONFIGURATIONS WITH THE FSEC AND INCLUDE THESE VARIATIONS IN THEIR WORK AT NO ADDITIONAL COST.
9. BUILDING POWER PANEL BREAKERS SERVING FOODSERVICE EQUIPMENT SHOULD BE EQUIPPED WITH GROUND FAULT INTERRUPT PROTECTION IN ACCORDANCE WITH NATIONAL ELECTRICAL CODE FOLLOWED BY MUNICIPALITY AND/OR LOCAL CODE. DO NOT PROVIDE GROUND FAULT INTERRUPT RECEPTACLES AT THE EQUIPMENT UNLESS RECEPTACLE IS READILY ACCESSIBLE WITHOUT HAVING TO MOVE EQUIPMENT OR EMPLOY A STEP LADDER.
10. UTILITY CONNECTIONS SHOWN ARE THOSE REQUIRED TO SERVICE FOODSERVICE EQUIPMENT ONLY. ELECTRICAL TRADES SHOULD VERIFY WITH OWNER WHETHER ADDITIONAL UTILITIES ARE REQUIRED FOR EXISTING VENDOR-FURNISHED OR FUTURE NON-FOODSERVICE EQUIPMENT LOCATED WITHIN THE AREA SHOWN ON THIS PLAN.
11. DESIGN INCOMING UTILITY SERVICES TO ACCOMMODATE 100% OF THE LOADS INDICATED; DO NOT APPLY DIVERSITY FACTOR AS ALL EQUIPMENT CAN BE OPERATING SIMULTANEOUSLY DURING PEAK SERVICE PERIODS.

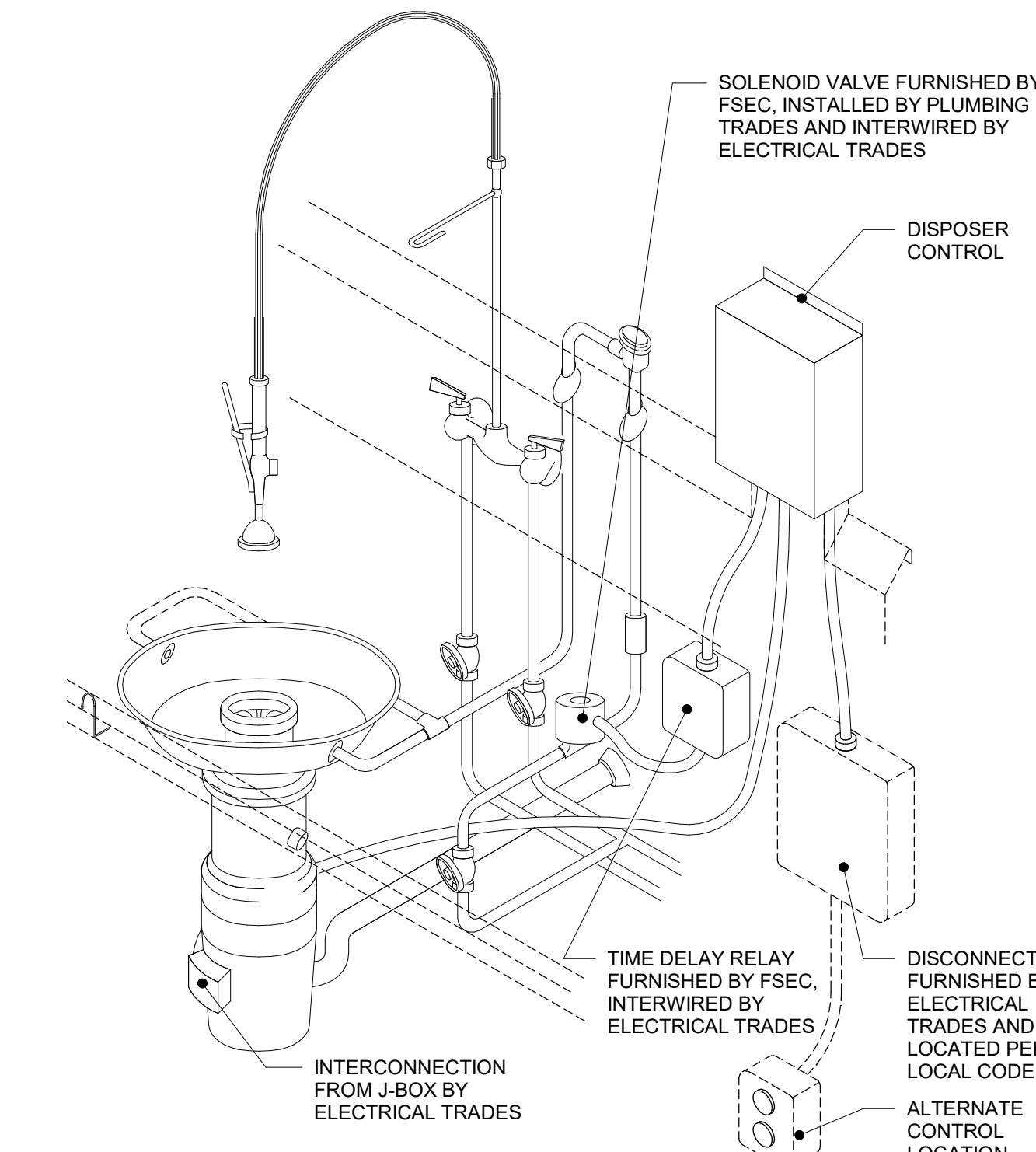
FOODSERVICE EQUIPMENT ELECTRICAL SCHEDULE											
ITEM #	DESCRIPTION		VOLTS	PHASE	AMPS	WATTS	HP	CONN. TYPE	RI HEIGHT	REMARKS	
103	POWER MIXER		120 V	1	2.2 A	290 W		RECEPT.	48"		
203	WALK-IN REFRIGERATOR/FREEZER COMPLEX		120 V	1	20.0 A			DIRECT	114"	DFA / NOTES F & Q / SEE DETAIL SD-191	
204A	CONDENSING UNIT		208 V	3	14.3 A		4.5	DIRECT		NOTE D	
204B	FREEZER SYSTEM COIL		208 V	1	13.7 A			DIRECT	96"	NOTE E	
205A	CONDENSING UNIT		208 V	3	9.8 A		1.5	DIRECT		NOTE D	
205B	REFRIGERATION SYSTEM COIL		120 V	1	1.8 A			DIRECT	96"	NOTE E	
207A	ICE MAKER		120 V	1	10.8 A	1242 W		RECEPT.	66"		
216	EXHAUST HOOD (TYPE I)		120 V	1		400 W		DIRECT	118"	DFA / NOTES H & I / SEE DETAIL	
217	FIRE PROTECTION SYSTEM		120 V	1				DIRECT		NOTES J & L / AT CEILING / WIRING FOR CONTROLS / SEE DETAIL / TO SERVE #216	
219	EXHAUST HOOD CONTROL PANEL	A	120 V	1				DIRECT		@ CLG / SEE DETAIL / TO SERVE #216	
220	UNDERCOUNTER REFRIGERATOR		120 V	1	2.0 A	230 W	1/6	RECEPT.	18"		
222A	COMBI OVEN, 1-SEC.	B	208 V	3	4.8 A			RECEPT.	48"	NOTE L	
222B	CONVECTION OVEN, 1-SEC.	A	120 V	1	7.5 A	900 W		RECEPT.	18"	NOTE L	
225	6 GALLON KETTLES W/STAND		120 V	1	0.2 A	25 W		RECEPT.	18"	NOTE L	
227	PASS-THRU WARMING CABINET, 1-SEC.		120/208 V	1	7.8 A	1500 W		RECEPT.	86"		
228	REFRIGERATED PREP TABLE		120 V	1	5.8 A	667 W	1/3	RECEPT.	48"		
232	REACH-IN REFRIGERATOR, 1-SEC.		120 V	1	2.2 A	264 W	1/4	RECEPT.	18"		
235	UNDERCOUNTER REFRIGERATOR, 2- SEC.		120 V	1	5.0 A	600 W	1/5	RECEPT.	18"		
236	PRODUCT HOLDING BIN		120 V	1	13.0 A	1600 W		RECEPT.	48"		
237	REFRIGERATED PREP TABLE		120 V	1	5.8 A	667 W	1/3	RECEPT.	48"		
238	EXHAUST HOOD (TYPE I)		120 V	1		400 W		DIRECT	118"	DFA / NOTES H & I / SEE DETAIL	
239	FIRE PROTECTION SYSTEM		120 V	1				DIRECT		NOTES J & L / AT CEILING / WIRING FOR CONTROLS / SEE DETAIL / TO SERVE #238	
242	EXHAUST HOOD CONTROL PANEL	A	120 V	1				DIRECT		@ CLG / SEE DETAIL / TO SERVE #238	
244	FRYER W/FILTER, 2-SEC. & DUMPSTATION		120 V	1	20.0 A			RECEPT.	18"	NOTES L & Q	
245	WORKTOP FREEZER, 1-SEC.		120 V	1	2.3 A	250 W	1/4	RECEPT.	18"		
246	CONVEYOR TOASTER		208 V	1	13.5 A	2800 W		RECEPT.	48"		
248	ACCELERATED OVEN		208 V	1	30.0 A	5990 W		RECEPT.	48"	30 A CIRCUIT	
253	PROTECTOR SHELF SYSTEM	A	120 V	1	0.1 A	17 W		DIRECT	0"		
253	PROTECTOR SHELF SYSTEM	B	120 V	1	0.1 A	12 W		DIRECT	0"		
254	HOT FOOD WELL, 3-WELL		208 V	3		3720 W		RECEPT.	0"		
255	HOT/COLD PAN, 2-WELL		120/208 V	1	9.6 A	1997 W		RECEPT.	0"		
257	PROTECTOR SHELF SYSTEM	A	120/208 V	1	8.0 A	1443 W		DIRECT	0"		
257	PROTECTOR SHELF SYSTEM	B	120 V	1	0.1 A	12 W		DIRECT	0"		
257	PROTECTOR SHELF SYSTEM	C	120 V	1	0.1 A	12 W		DIRECT	0"		
258	HOT FOOD WELL, 4-WELL		208 V	3		4960 W		RECEPT.	0"		
259	DROP-IN COLD PAN, 2-WELL		120 V	1	7.0 A	912 W	1/3	RECEPT.	0"		
263	HEATED SHELF		120 V	1	5.3 A	630 W		RECEPT.	0"		
265	PROTECTOR SHELF SYSTEM	A	120 V	1	9.2 A	1100 W		DIRECT	0"		
265	PROTECTOR SHELF SYSTEM	B	120 V	1	5.5 A	660 W		DIRECT	0"		
266	REFRIGERATED DISPLAY CASE		208 V	1	11.5 A	2124 W		RECEPT.	18"		
271	AIRPOT BREWER		120/208 V	1	28.0 A	6000 W		RECEPT.	48"	VFY. UTILITIES W/ OWNER'S VENDOR	
273	TEA BREWER		120 V	1	14.4 A	1730 W		RECEPT.	48"		
274	BULK CREAMER DISPENSER		120 V	1	3.2 A			RECEPT.	48"		
275B	ICE DISPENSER W/SODA HEADS		120 V	1	3.5 A			RECEPT.	48"		
275C	SODA SYSTEM CARBONATOR		120 V	1	6.5 A		1/3	RECEPT.	18"		
276	ICE MAKER		120 V	1	10.0 A	1150 W		RECEPT.	96"		
282	CASHIER COUNTER		120/208 V	3		0 W		DIRECT	10"	NOTE A / STUB UP	
283	P.O.S. KEYBOARD	A	120 V	1	5.0 A	600 W		RECEPT.	18"	NOTES M & N	
283	P.O.S. PRINTER	B	120 V	1	5.0 A	600 W		RECEPT.	18"	NOTES M & N	
290	DISPLAY REFRIGERATOR, 2-SEC.		120 V	1	7.2 A	864 W	1/2	RECEPT.	18"		
291	REFRIGERATED GRAB AND GO CASE		208V	1	15.8 A				0"		

Three inches = one foot
one and one half inches = one foot
one inch = one foot
three quarters inch = one foot
one half inch = one foot
three eighths inch = one foot
one quarter inch = one foot
one eighth inch = one foot
one sixteenth inch = one foot

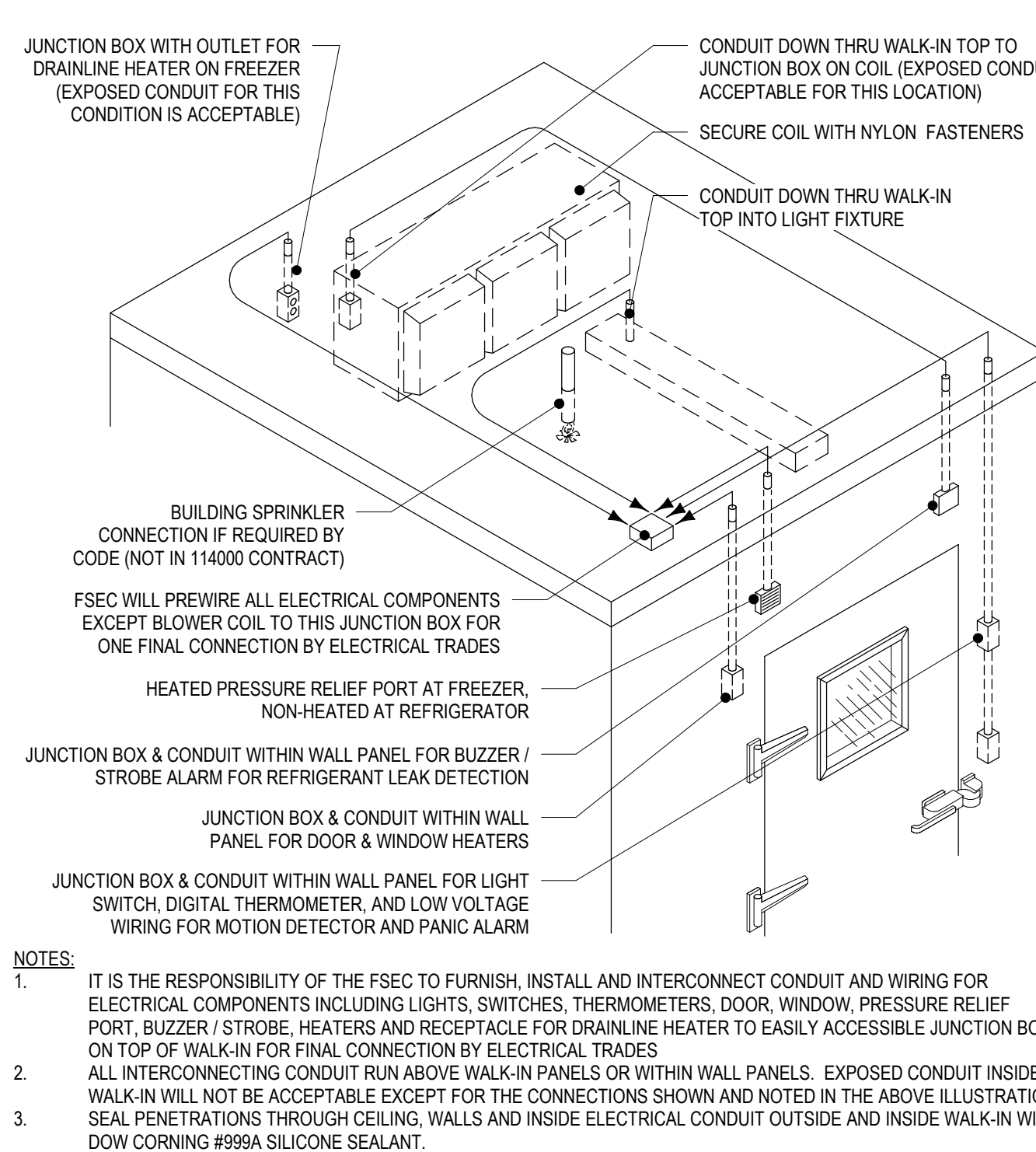
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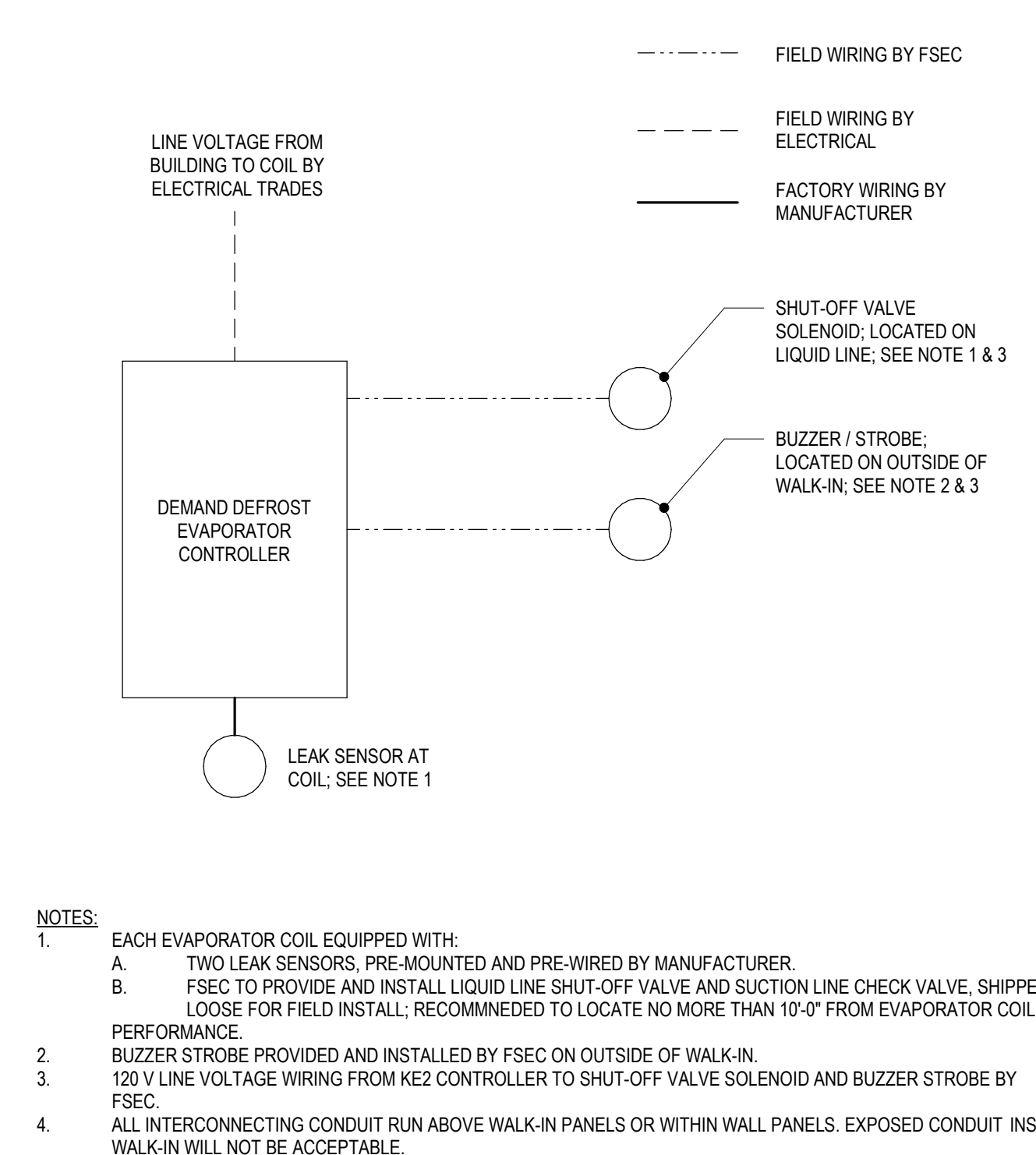
WET CHEMICAL FIRE PROTECTION SYSTEM
WIRING DIAGRAM - MECHANICAL GAS VALVE
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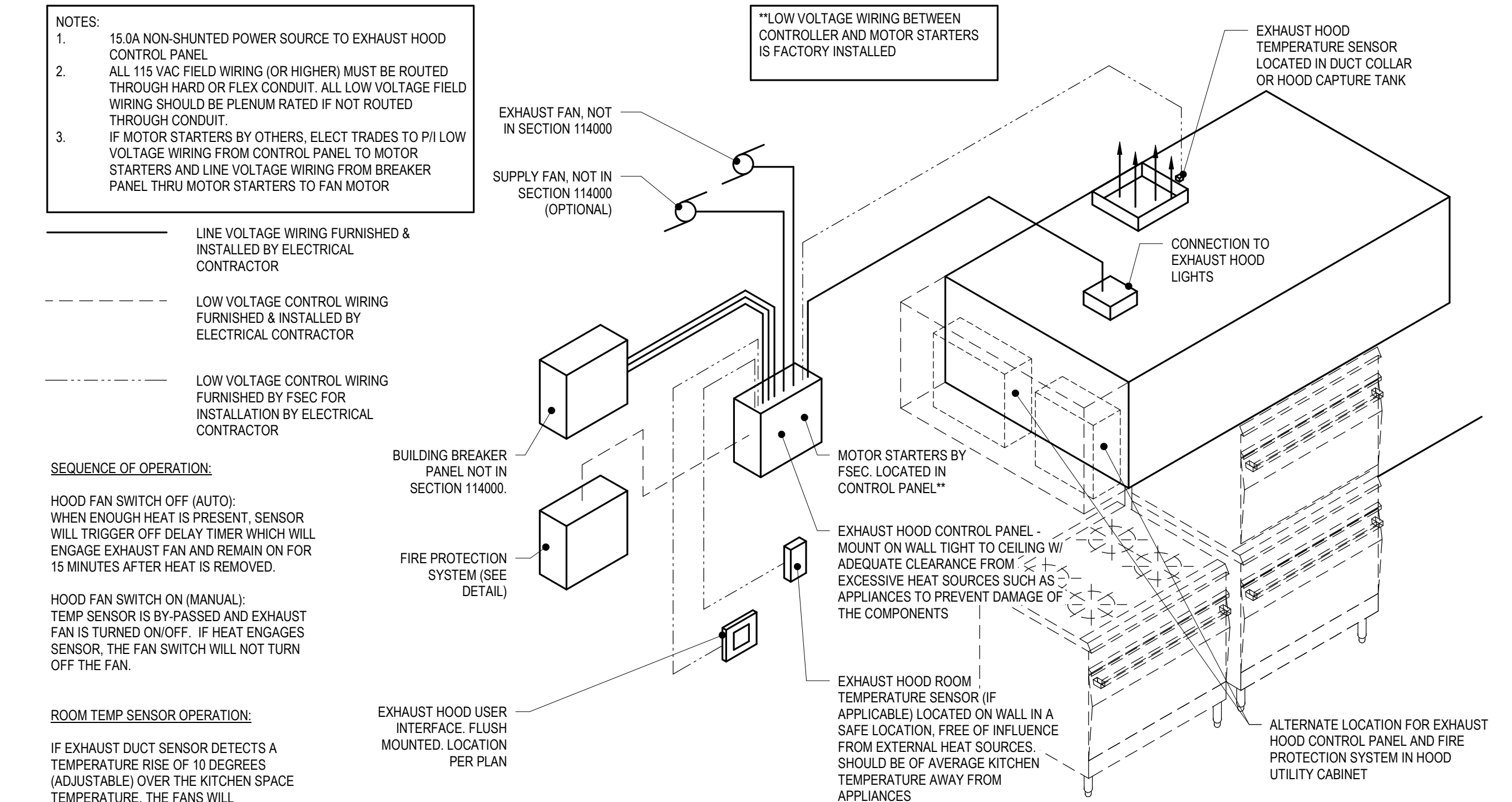
DISPOSER WITH TIME DELAY RELAY
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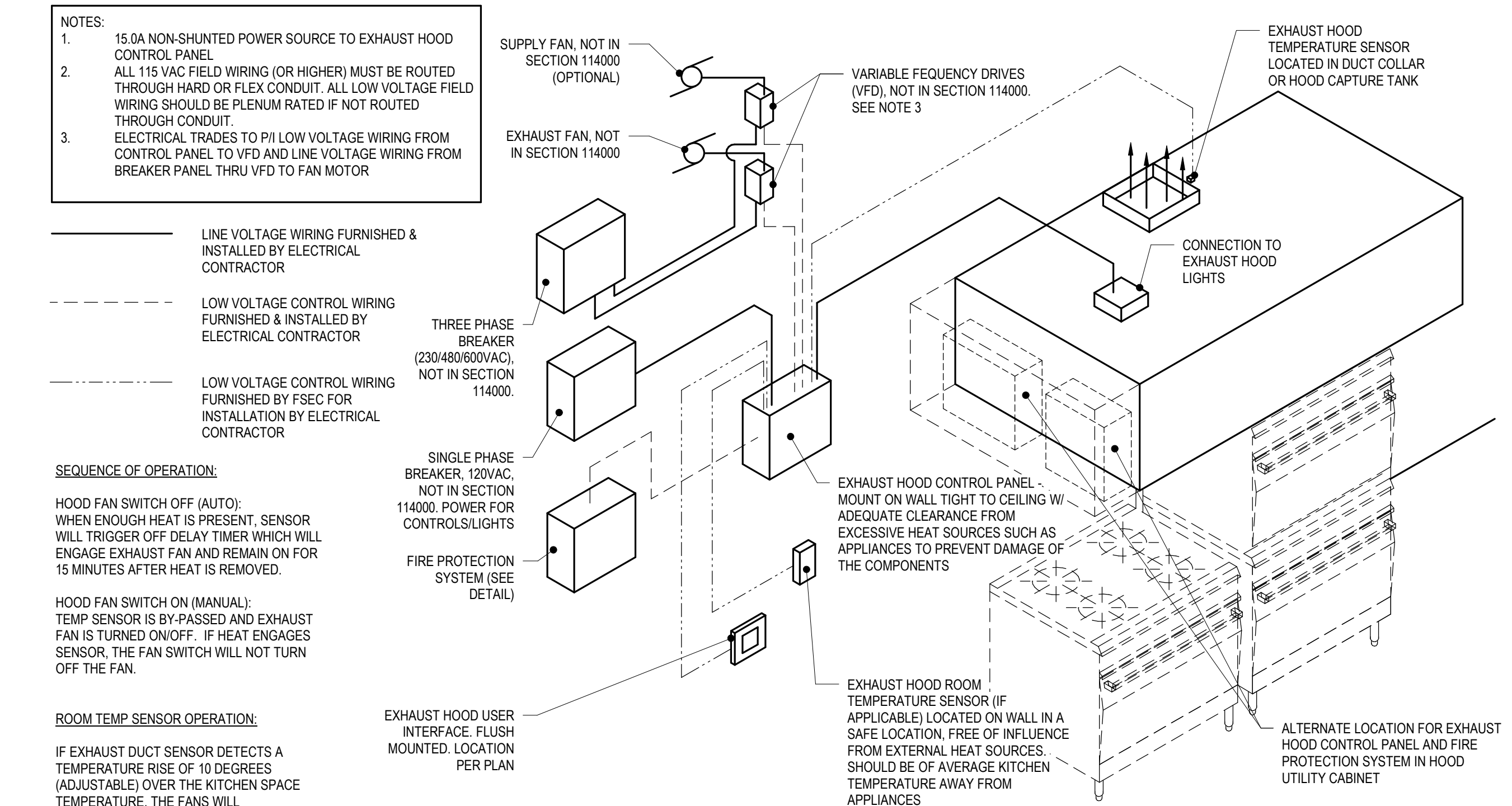
WALK-IN REFRIGERATOR/FREEZER SD-191
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REFRIGERATION COMPONENT WIRING
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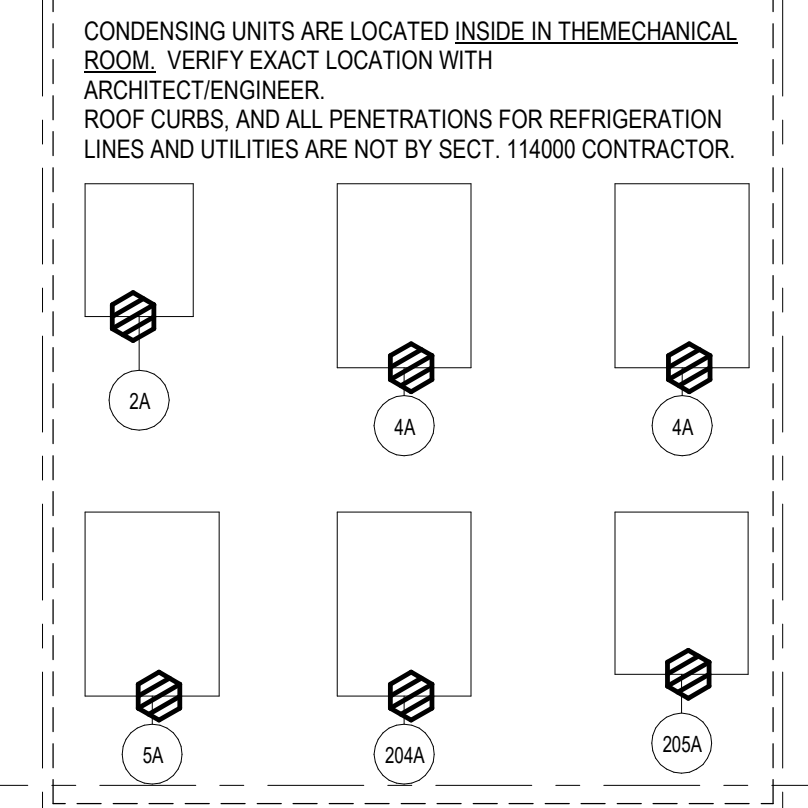
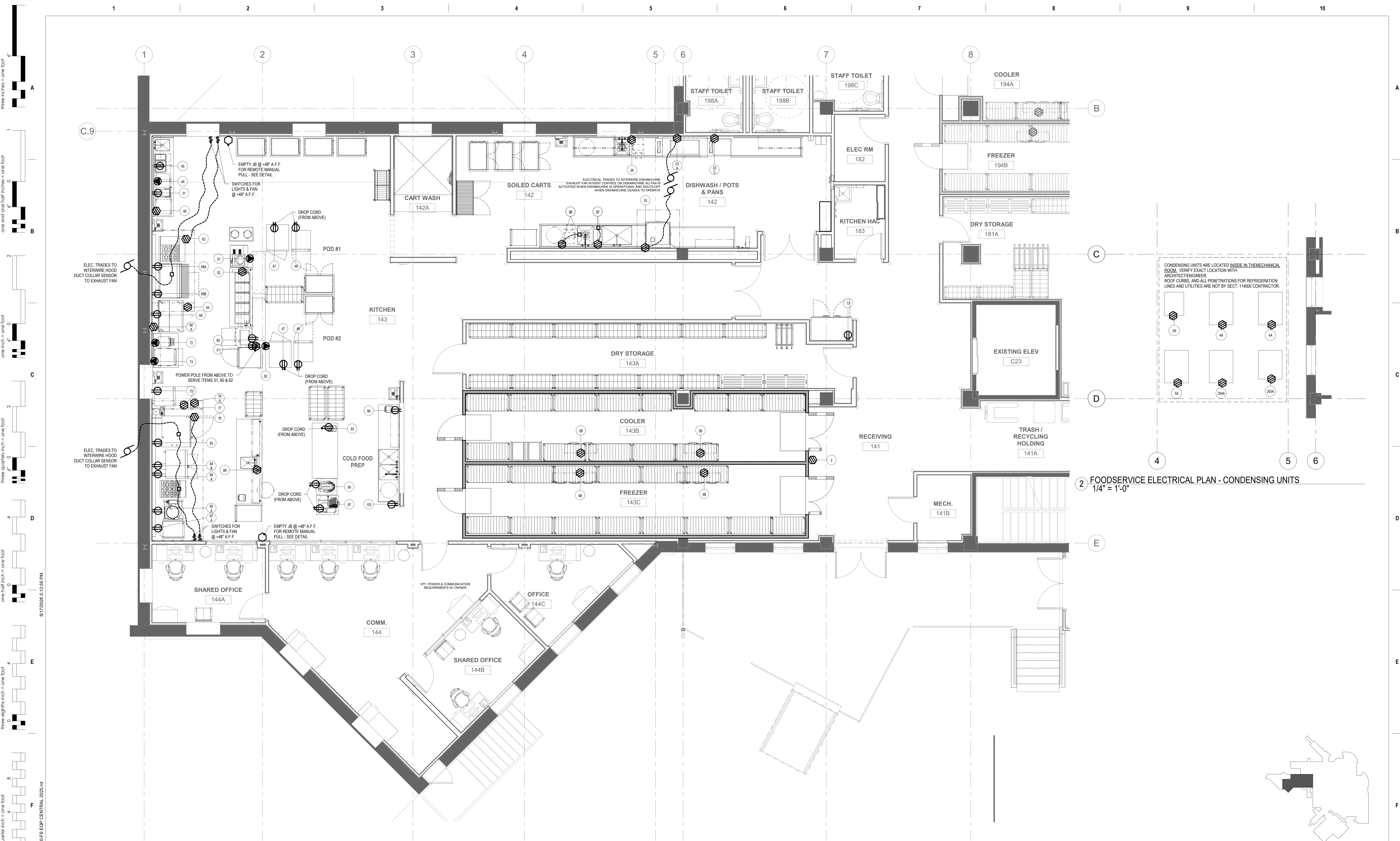


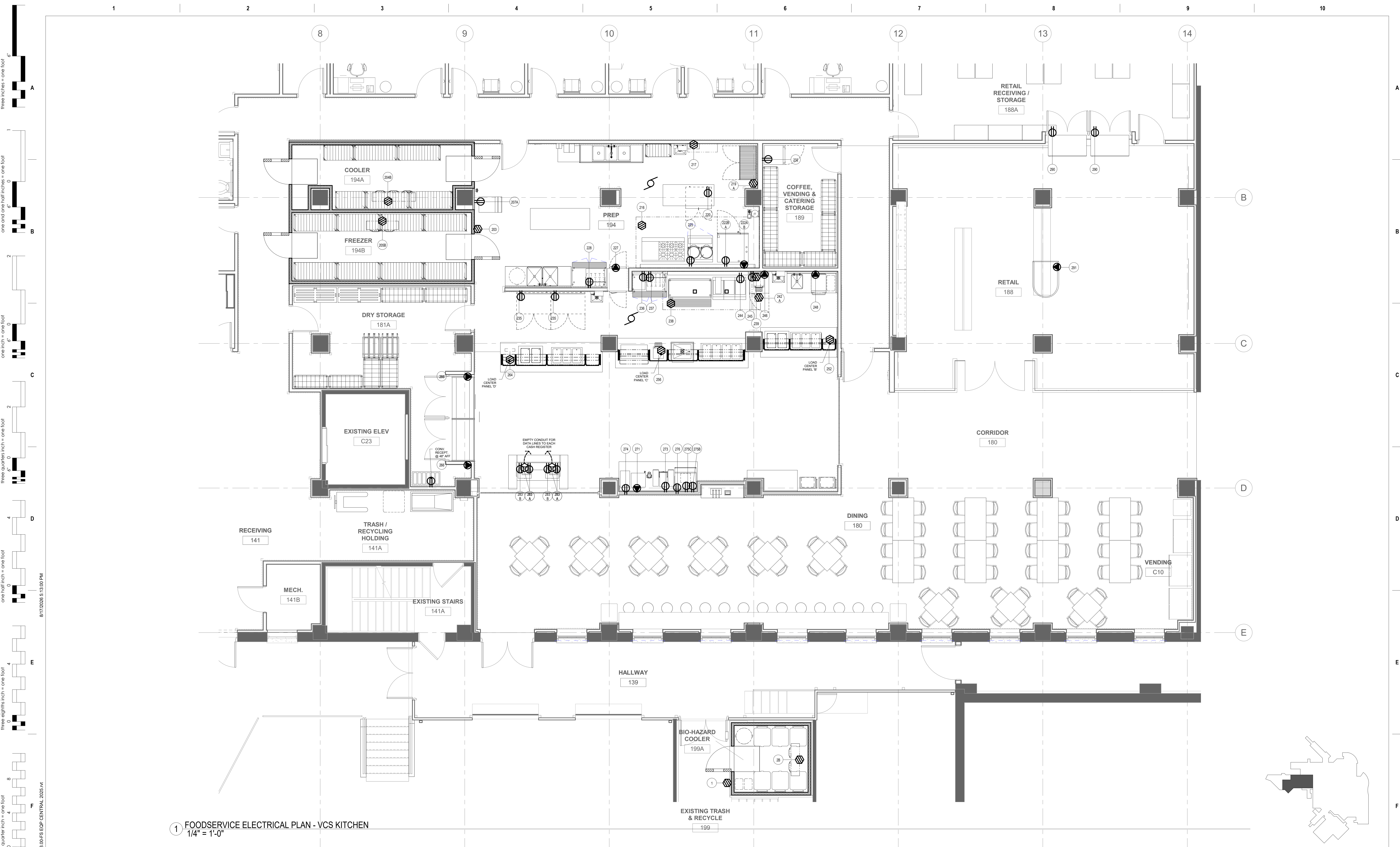
EXHAUST HOOD WIRING DIAGRAM - CONSTANT VOLUME
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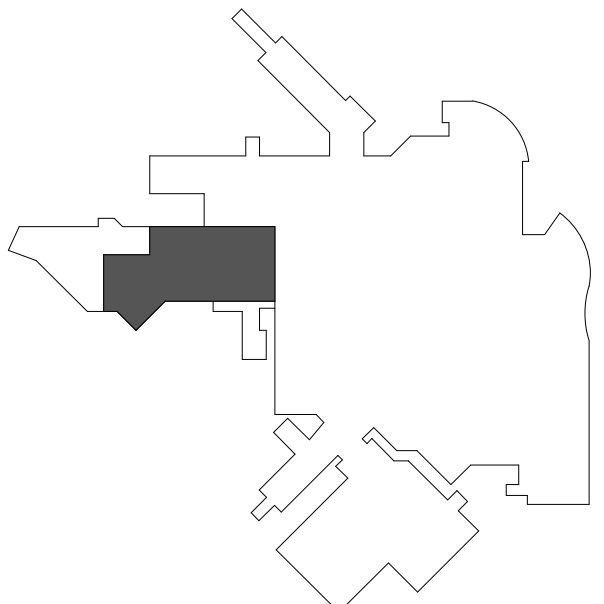
EXHAUST HOOD WIRING DIAGRAM - VARIABLE VOLUME - VFD BY OTHERS
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CIVIL: Ulteig			STRUCTURAL: ERA ERICKSEN ROED			MEP: DUNHAM			FOOD SERVICE: RIPPE ASSOCIATES			FOODSERVICE EQUIPMENT ELECTRICAL DETAILS			RENOVATE FIRST FLOOR FOR NEW KITCHEN FOR THE SIOUX FALLS VA MEDICAL CENTER			VA #438-21-403 SGA #201956		
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1 ISSUE SET 08-18-2026			Revision# Description Date:			Stamp			Issue Date 8-18-2026			Checked JA			Drawn ZS			FSE101		





1 FOODSERVICE ELECTRICAL PLAN - VCS KITCHEN
1/4" = 1'-0"



KEYPLAN
NTS

Revision#	Description	Date
1	ISSUE SET	08-18-2026

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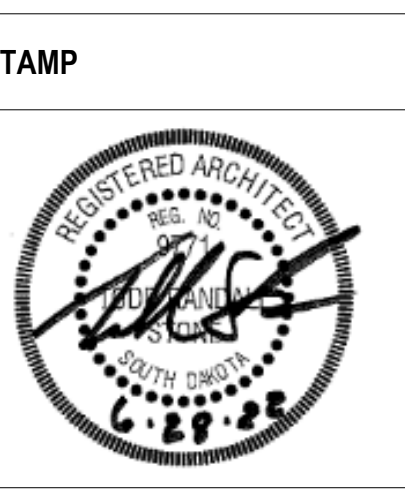
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Office of
Construction
and Facilities
Management

VA U.S. Department
of Veterans Affairs

Drawing Title
**FOODSERVICE EQUIPMENT
ELECTRICAL PLAN - VCS**

Approved:

Phase

Project Title
**RENOVATE FIRST FLOOR FOR
NEW KITCHEN FOR THE SIOUX
FALLS VA MEDICAL CENTER**

Location
SIOUX FALLS, SOUTH DAKOTA

Issue Date
8-18-2026

Checked
JA

Drawn
ZS

Project Number
VA #438-21-403
SGA #201956

Building Number
5

Drawing Number
FSE103

three inches = one foot
one and one half inches = one foot
one inch = one foot
three quarters inch = one foot
one half inch = one foot
three eighths inch = one foot
one quarter inch = one foot
one eighth inch = one foot

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FOODSERVICE EQUIPMENT MECHANICAL SCHEDULE														
ITEM #	DESCRIPTION		DIRECT WASTE SIZE	DIRECT WASTE HEIGHT	INDIRECT WASTE SIZE	COLD WATER SIZE	COLD WATER HEIGHT	HOT WATER SIZE	HOT WATER HEIGHT	GAS SIZE	GAS HEIGHT	GAS INPUT MBTU/HR	W.C.	REMARKS
2A	CONDENSING UNIT				1"									NOTE M
2B	REFRIGERATION SYSTEM COIL													NOTE G
4A	CONDENSING UNIT													NOTE M
4B	FREEZER SYSTEM COIL				1"									NOTE G
5A	CONDENSING UNIT													NOTE M
5B	REFRIGERATION SYSTEM COIL				1"									NOTE G
16	DETERGENT SYSTEM					1/2"	54"	1/2"	54"					NOTE D / MIXING VALVE FAUCET BY MECH. TRADES / VFY UTILITIES W/OWNER'S VENDOR
17	EYE/FACE WASH STATION		2"	24"		1/2"	29"	1/2"	29"					MIXING VALVE FURNISHED BY FSEC / INSTALLED BY MECH TRADES
23	DISHMACHINE W/BOOSTER HEATER	A			2"			1/2"	12"					NOTES F & Q
23	DRAIN WATER TEMPERING KIT	B				1/2"	12"							
26	MINI WASTE XPRESS SYSTEM				2"	1/2"	22"	1/2"	22"					ROUTE HW TO DEWATERING UNIT / ROUTE CW TO DISPOSER
27	SPRAY RINSE					3/4"	20"	1/2"	20"					
29	HAND SINK		1 1/2"	22"		1/2"	24"	1/2"	24"					
31	TEA BREWER					1/4"	48"							
33	HOSE REEL					1/2"	54"	1/2"	54"					NOTE D / SEE DETAIL
35	POT & PAN MACHINE				1 1/4"			3/4"	84"					NOTES F & Q / 180 DEG F INCOMING HW MIN @ 20 PSI
40	HOSE STATION					1/2"	24"	1/2"	24"					NOTE A / SEE DETAIL
44	AIRPOT BREWER					3/8"	48"							NOTES C & D / FILTERED CW FROM #XX / VFY UTILITIES W/OWNER'S VENDOR
46	ICE DISPENSER				1"	1/2"	48"							
53	HOT FOOD WELL				3/4"									NOTE G
54	FILL FAUCET					1/2"	10"							
64	FIRE PROTECTION SYSTEM													NOTE J / SEE DETAIL / TO SERVE ITEM #63
67	4 BURNER RANGE W/OVEN & WORKTOP									1 1/4"	30"	190	6.0"	NOTES I, J, V & W
68A	GRILL									3/4"	30"	108	4.0"	NOTES I, J, V & W
77	FIRE PROTECTION SYSTEM													NOTE J / SEE DETAIL / TO SERVE ITEM #76
82A	WATER FILTRATION RO SYSTEM				3/8"	3/8"	84"							FILTERED CW TO ITEM #83
83	COMBI OVEN, 1-SEC. W/STAND				1 1/2"	3/4"	24"			3/4"	30"	98	5.5"	NOTES C, D, E, H, I, J, V & W / (1) FILTERED CW / (1) UNFILTERED CW
84	CONVECTION OVEN, 2-SEC.	A								3/4"	30"	100	5.0"	NOTES I, J, V & W
85	12 GALLON KETTLE W/STAND	A				1/2"	24"	1/2"	24"	3/4"	30"	53	4.2"	NOTES I, J, V & W
85	KETTLE STAND	B			1 1/4"									
86	4 BURNER RANGE W/CABINET BASE									1 1/4"	30"	140	6.0"	NOTES I, J, V & W
87	STEAMER	A			1 1/2"	1/2"	30"			1/2"		32	4.0"	
87	COUNTERTOP STEAMER	B				3/4"	30"							
89	WORKCOUNTER W/SINK				2"	1/2"	20"	1/2"	20"					
101	PREP COUNTER W/SINKS				2"	1/2"	22"	1/2"	22"					
204A	CONDENSING UNIT													NOTE M
204B	FREEZER SYSTEM COIL				1"									NOTE G
205A	CONDENSING UNIT													NOTE M
205B	REFRIGERATION SYSTEM COIL				1"									NOTE G
207A	ICE MAKER				3/4"	1/4"	72"							
207B	ICE BIN				3/4"									
207C	WATER FILTER					3/8"	72"							FILTERED CW TO ITEM #207A
208	DETERGENT SYSTEM					1/2"	54"	1/2"	54"					NOTE D / MIXING VALVE FAUCET BY MECH. TRADES / VFY UTILITIES W/OWNER'S VENDOR
209	HAND SINK		1 1/2"	22"		1/2"	24"	1/2"	24"					
213	POT & PAN SINK				1 1/2"	3/4"	16"	3/4"	16"					
214	SPRAY RINSE					1/2"	20"	1/2"	20"					
217	FIRE PROTECTION SYSTEM													NOTE J / SEE DETAIL / TO SERVE ITEM #216
222A	COMBI OVEN, 1-SEC.	B			1 1/2"	3/4"	24"			3/4"	30"	121	5.5"	NOTES C, D, E, H, I, J, V & W / (1) FILTERED CW / (1) UNFILTERED CW
222B	CONVECTION OVEN, 1-SEC	A								1/2"	30"	50	5.0"	NOTES I, J, V & W
223	WATER FILTRATION RO SYSTEM				3/8"	3/8"	84"							FILTERED CW TO ITEM #222A
225	6 GALLON KETTLES W/STAND				1 1/2"	1/4"	24"	1/4"	24"	3/4"	30"	300	4.0"	NOTES I, J, V & W
226	6 BURNER RANGE W/GRILL & OVENS									1"	30"	278	5.0"	NOTES I, J, V & W
229	PREP COUNTER W/SINKS				2"	1/2"	22"	1/2"	22"					
239	FIRE PROTECTION SYSTEM													NOTE J / SEE DETAIL / TO SERVE ITEM #238
243	GRILL									3/4"	30"	150	7.0"	NOTES I, J, V & W / SEE DETAIL
244	FRYER W/FILTER, 2-SEC. & DUMPSTATION									1"	30"	140	6.0"	NOTES I, J, V & W / SEE DETAIL
247	WORKCOUNTER W/SINK				2"	1/2"	22"	1/2"	22"					
254	HOT FOOD WELL, 3-WELL				1"			1/4"	10"					NOTE G / HW UP FROM BELOW
255	HOT/COLD PAN, 2-WELL				3/4"									NOTE G
258	HOT FOOD WELL, 4-WELL				1"			1/4"	10"					NOTE G / HW UP FROM BELOW
259	DROP-IN COLD PAN, 2-WELL				3/4"									NOTE G
271	AIRPOT BREWER					3/8"	48"							NOTES C & D / PROVIDE MIN 110 DEG HW / FILTER BY VENDOR / VFY. UTILITIES W/ OWNER'S VENDOR
273	TEA BREWER					1/4"	48"							
275B	ICE DISPENSER W/SODA HEADS				1"									
275C	SODA SYSTEM CARBONATOR					3/8"	18"							NOTES C & D / PIPE TO FD
276	ICE MAKER				3/4"	1/4"	72"							
277	WATER FILTRATION SYSTEM					3/4"	18"							FILTERED CW TO ITEM #276

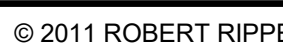
FOODSERVICE EQUIPMENT EXHAUST SCHEDULE												REMARKS
ITEM #	DESCRIPTION		VOLUME	VENT DEPTH	VENT WIDTH	VENT DIAMETER	STATIC PRESSURE	RI HEIGHT	FAN #	FIRE PROTECTION ITEM #	DVC ITEM #	
22	EXHAUST DUCT RISER	A	200 CFM	16"	4"			66"				LOAD
22	EXHAUST DUCT RISER	B	400 CFM	16"	4"			66"				UNLOAD
23	BLOWER DRYER		400 CFM	16"	4"			65 1/2"				
35	POT & PAN MACHINE		0 CFM			7"		0"				NOTES FF & HH
36	CONDENSATE HOOD		2000 CFM	12"	12"		0.000	0"				
63	EXHAUST HOOD	L	1999 CFM	10"	19"		0.675	118"				
76	EXHAUST HOOD	L1	11813 CFM	10"	16"		0.731	108"				
76	EXHAUST HOOD	R1	1813 CFM	10"	16"		0.731	108"				
216	EXHAUST HOOD	L	0 CFM	12"	12"		0.000	118"				
238	EXHAUST HOOD	L1	0 CFM	12"	12"		0.000	108"				
238	EXHAUST HOOD	R1	0 CFM	12"	12"		0.000	108"				

MECHANICAL LEGEND	
●	CW COLD WATER
○	HW HOT WATER
●	W DIRECT WASTE
○	AGW AIR GAP WASTE
○	IW INDIRECT WASTE
○	FD FLOOR DRAIN
○	FS FLOOR SINK
○	FSH FLOOR SINK W/HALF GRATE
○	TFD TELL-TALE FLOOR DRAIN
○	S STEAM
○	CR CONDENSATE RETURN
○	G GAS
○	CWR COOLING TOWER / CHILLED WATER SUPPLY/RETURN
○	CO2 COMPRESSED AIR
○	EXHAUST
○	SUPPLY
○	AFF ABOVE FINISHED FLOOR
○	CLG CEILING
○	DFA DOWN FROM ABOVE
○	FSEC FOODSERVICE EQUIPMENT CONTRACTOR
○	GC GENERAL CONTRACTOR
○	OWW OUT OF WALL
○	MT MECHANICAL TRADES
○	PLBG PLUMBING
○	WC WATER COLUMN

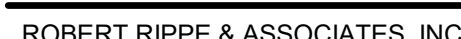
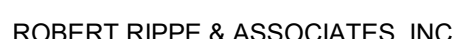
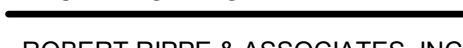
GENERAL NOTES - MECHANICAL

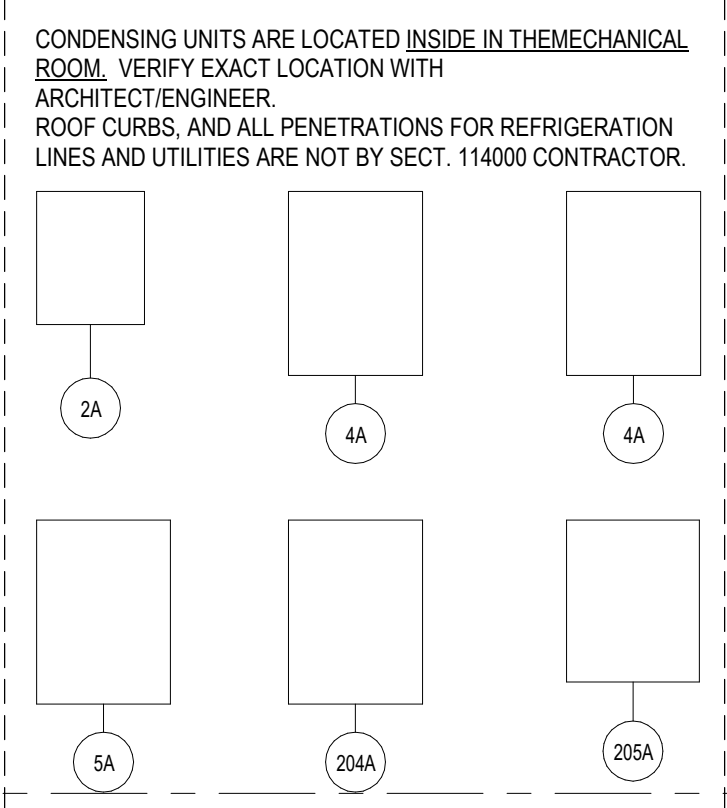
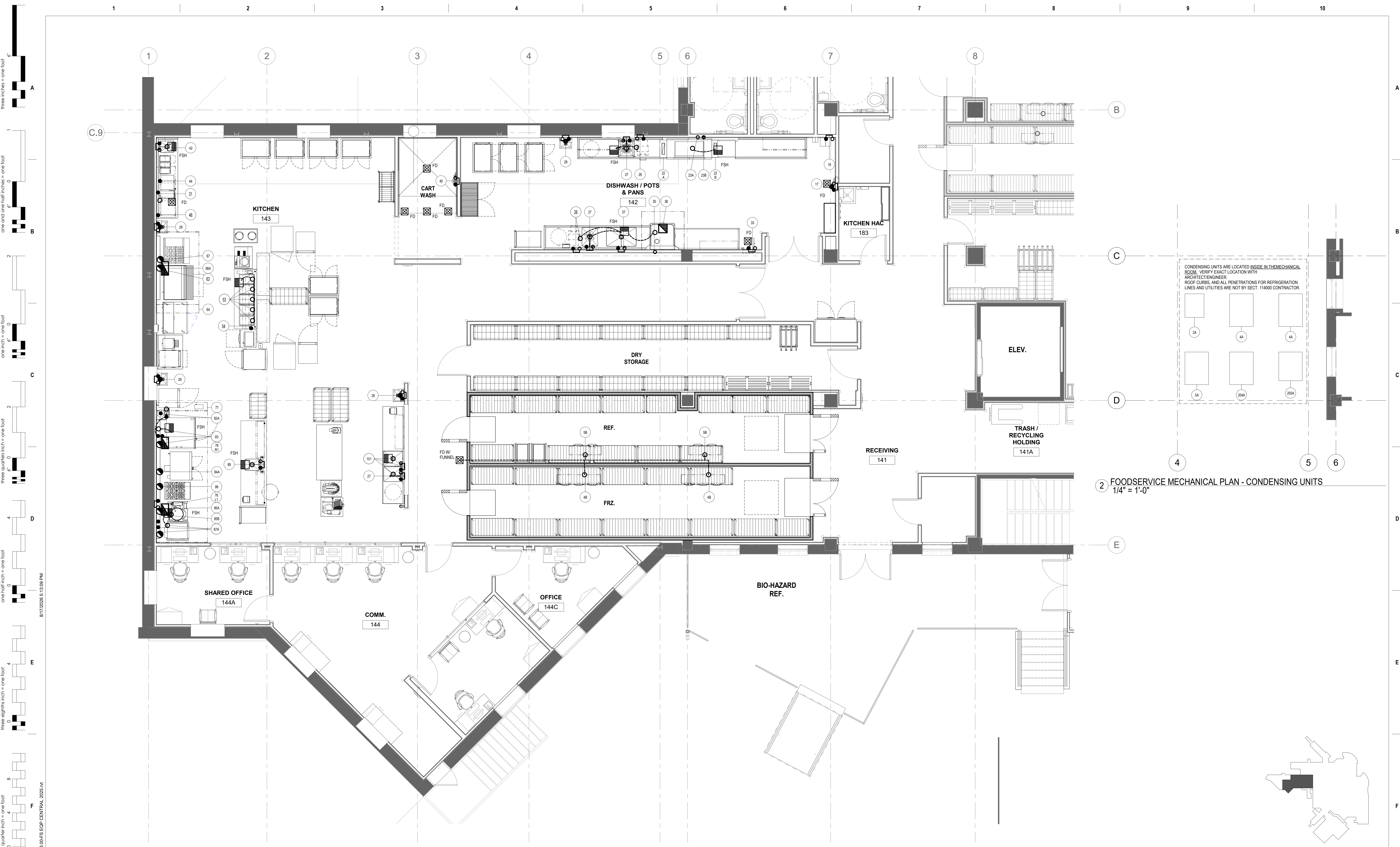
NOTE: GENERAL NOTES REFER TO GENERAL CONDITIONS. ALL CONDITIONS MAY NOT EXIST ON THIS PROJECT.

- THESE DRAWINGS ARE FOR USE BY THE PROJECT ENGINEERS IN PREPARING THEIR DRAWINGS. THESE DRAWINGS ARE INCIDENTAL TO OUR SERVICES AND MUST BE REVIEWED AND APPROVED BY A PROPERLY LICENSED DESIGN PROFESSIONAL BEFORE BEING USED FOR ANY OTHER PURPOSES. RIPPE ASSOCIATES IS NOT LICENSED AS A DESIGN PROFESSIONAL AND DOES NOT HOLD ITSELF OUT AS SUCH.
- SERVICES SHOWN ON THIS PLAN ARE EQUIPMENT REQUIREMENTS FOR FOODSERVICE EQUIPMENT ONLY. LOCATIONS, SIZES AND HEIGHTS ABOVE FINISHED FLOOR ARE APPROXIMATELY AS REQUIRED BY EQUIPMENT TO BE FURNISHED. SINCE MULTIPLE SOURCES FOR THE EQUIPMENT MAY BE SPECIFIED, SLIGHT VARIATIONS IN UTILITY LOADS AND CONNECTION SIZES CAN OCCUR. DESIGN BUILDING UTILITY SYSTEM ACCORDINGLY AND ADD NOTES TO THE MECHANICAL CONTRACT DOCUMENTS INDICATING SLIGHT VARIATIONS ARE TO BE INCLUDED IN THE MECHANICAL TRADES WORK AT NO ADDITIONAL COST.
- THESE DRAWINGS ARE NOT TO BE USED TO ROUGH-IN AND/OR LOCATION OF SLEEVES, SINCE REQUIRED ALLOWANCES MUST BE MADE FOR MULTIPLE EQUIPMENT SOURCES AND FOR VALVES, TRAPS, FITTINGS, DISCONNECTS, ETC. WHICH WILL BE FURNISHED UNDER MECHANICAL TRADES. FSEC IS RESPONSIBLE FOR PREPARING DIMENSIONED ROUGH-IN AND SLEEVE LOCATION PLAN PER SPECIFICATIONS TO ACCOMMODATE THE EXACT EQUIPMENT BEING PROVIDED.
- MECHANICAL TRADES TO PROVIDE ALL NECESSARY SHUT-OFF VALVES, PRESSURE REGULATORS, INDIVIDUAL EQUIPMENT SUPPLY STOPS, ETC. REQUIRED UPSTREAM OF THE FINAL SUPPLY CONNECTION(S) TO FOODSERVICE EQUIPMENT UNLESS NOTED OTHERWISE.
- ALL INDIRECT WASTES FOR FOODSERVICE EQUIPMENT WILL BE EXTENDED TO FLOOR DRAINS BY MECHANICAL TRADES. EXCEPT FOR THE WALK-IN REFRIGERATOR/FREEZER BLOWER COIL DRAINLINES AND DRAINLINES WITHIN THE CAFETERIA SERVING COUNTERS WHICH WILL BE EXTENDED TO FLOOR DRAINS BY THE FSEC.
- THE FSEC IS RESPONSIBLE FOR SETTING EQUIPMENT IN PLACE. FINAL CONNECTIONS AND INTERCONNECTIONS FOR THIS EQUIPMENT ARE THE RESPONSIBILITY OF THE MECHANICAL TRADES.
- GENERAL CONTRACTOR TO PROVIDE HOLES, SLEEVES THROUGH CEILING, ROOFS, AND WALLS FOR SODA AND REFRIGERATION LINES, AND SEAL THEM IN ACCORDANCE WITH LOCAL FIRE AND BUILDING CODES AND IN ACCORDANCE WITH SIZES SPECIFIED. GENERAL CONTRACTOR TO PROVIDE ALL DUCT FIRE SEPARATIONS, ENCLOSURES, WRAPPINGS, ETC., AS MAY BE REQUIRED BY LOCAL BUILDING AND FIRE CODES. HOLES IN FOODSERVICE EQUIPMENT FOR MECHANICAL SERVICES PROVIDED BY FSEC.
- SINK FAUCETS FURNISHED LOOSE BY FSEC FOR INSTALLATION BY MECHANICAL TRADES. SINK ROTARY DRAIN & OVERFLOW FURNISHED AND INSTALLED BY FSEC; TAILPIECE, P-TRAP, ESCUTCHEON PLATES AND DRAIN CONNECTION FURNISHED AND INSTALLED BY MECHANICAL TRADES EXCEPT FOR TAILPIECE AND P-TRAP FOR WALL MOUNTED HANDSINKS WHICH ARE PROVIDED BY FSEC AND INSTALLED BY MECHANICAL TRADES.
- HEALTH CODES REQUIRE THAT ALL PLUMBING BE ENCLOSED IN WALLS OR FLOOR AND THAT EXPOSED PIPING RUNS BE AS SHORT AS POSSIBLE. GAS PIPING TO BE SLEEVED AND VENTED PER CODE SO IT IS CONCEALED WITHIN THE WALL. EXPOSED HORIZONTAL PIPING MUST BE 6" ABOVE THE FLOOR AND AT LEAST 1" OFF THE WALL. ANY EXPOSED UNINSULATED STEAM PIPING/FITTINGS AND HAND SINK PIPING (BOTH DRAIN AND SUPPLY LINES) ARE TO BE CHROME PLATED.
- SIZE EXHAUST AND SUPPLY FAN CAPACITY FOR 125% OF AIR VOLUMES INDICATED. THE CFM LISTED IN THE SCHEDULE IS THE DESIGN MINIMUM AND THE TEST & BALANCE REPORT MUST BE EQUAL TO OR GREATER THAN THE LISTED CFM.
- ALL EXHAUST HOODS SHOWN OVER COOKING EQUIPMENT, INCLUDING INTEGRAL HOODS SERVING RACK OVENS, ARE TYPE I HOODS. PROVIDE APPROPRIATE FIRE-RATED HOOD/DUCT ENCLOSURE ABOVE CEILING. VERIFY WITH LOCAL CODE AUTHORITIES WHETHER FIRE-RATED ENCLOSURE IS REQUIRED AT PORTION OF EXHAUST HOOD THAT EXTENDS ABOVE THE CEILING. IF ENCLOSURE IS NEEDED, ADVISE CONSULTANT AS TO FINAL ENCLOSURE DETAIL AT HOOD.
- MOP SINK IN JANITOR'S CLOSET SHOULD BE FLOOR MOUNTED TYPE.
- MECHANICAL TRADES TO PROVIDE GAS PRESSURE REGULATOR TO REDUCE NATURAL GAS PRESSURE TO 10" W.C. (PROPANE TO 15" W.C.); GAS PRESSURE REGULATOR FURNISHED WITH EQUIPMENT WILL REDUCE PRESSURE FROM 10" W.C. (OR 15" W.C.) TO REQUIRED PRESSURE.
- ALL HOSE BIBBS BY MECHANICAL TRADES TO HAVE HOT WATER AND COLD WATER MIXING VALVE.
- ENGINEERS TO VERIFY WITH LOCAL CODE AUTHORITIES IF USE OF A GREASE INTERCEPTOR IS REQUIRED. IF REQUIRED RUN DRAINLINES THRU GREASE INTERCEPTOR AS REQUIRED BY CODE. CENTRAL GREASE TRAP TO BE LOCATED OUTSIDE OF FOODSERVICE AREA. POINT OF USE GREASE TRAP TO BE FLUSH W/FLOOR & LOCATION TO BE COORDINATED WITH FOODSERVICE CONSULTANT.
- BENEATH ALL EXHAUST HOODS, INSTALL ALL EXPOSED PIPING AS CLOSE TO WALL AS POSSIBLE, USING 90 DEGREE ELBOWS AS NEEDED SO COOKING EQUIPMENT MAY BE PUSHED BACK FROM FRONT EDGE OF HOOD FOR PROPER CAPTURE OF THERMAL PLUME.
- TO MINIMIZE CROSS DRAFTS NEAR ALL HOODS, 2 X 2 PERFORATED SUPPLY AIR DIFFUSERS ARE RECOMMENDED FOR INSTALLATION APPROXIMATELY 3'-0" FROM HOOD PERIMETER IF FOUR-WAY DIFFUSERS ARE USED, INSTALL A MINIMUM OF 16'-0" AWAY FROM HOOD PERIMETER. IN EITHER CASE, LIMIT SUPPLY DISCHARGE AIR VELOCITY TO 150 FEET PER MINUTE.
- FOODSERVICE EQUIPMENT WATER PRESSURE REQUIREMENTS, UNLESS NOTED OTHERWISE, IS 40-70 PSI. MECHANICAL TRADES TO PROVIDE PRV'S AS REQUIRED TO ACHIEVE PRESSURE AS NOTED.
- OUR SCHEDULE INDICATES WHICH EXHAUST HOODS SHOULD BE ON SEPARATE EXHAUST FAN. SINCE EACH SEPARATE EXHAUST FAN MAY REQUIRE A SEPARATE WET CHEMICAL FIRE PROTECTION SYSTEM, ADVISE CONSULTANT IF CHANGES TO OUR RECOMMENDATIONS ARE REQUIRED.
- RECOMMENDED HOT WATER TEMPERATURES FOR SINKS SHOULD BE AS FOLLOWS: POT & PAN SINKS SET AT 120 DEGREE F MAXIMUM, HAND SINKS SET AT 110 DEGREE F MAXIMUM AND ALL OTHER SINKS SET AT 110-120 DEGREE F MAXIMUM. HOT WATER TEMPERATURES MUST CONFORM TO CODE REQUIREMENTS.
- TO MAXIMIZE EXHAUST HOOD CAPTURE & PROPER AIR VOLUME BALANCING, WE DO NOT RECOMMEND HAVING MORE THAN TWO HOODS OR THREE DUCT COLLARS ON ONE FAN W/OUT THE USE OF A UL LISTED BALANCING DAMPER/BAFFLE AT EACH DUCT COLLAR. THE LISTED DAMPER REQUIRES AT LEAST 8" OF ADDITIONAL VERTICAL CLEARANCE & APPROVAL FROM THE LOCAL AUTHORITY HAVING JURISDICTION. PLEASE ADVISE CONSULTANT IF THE DAMPER NEEDS TO BE SPECIFIED.
- UTILITY CONNECTIONS SHOWN ARE THOSE REQUIRED TO SERVICE FOOD SERVICE EQUIPMENT ONLY. MECHANICAL TRADES SHOULD VERIFY WITH OWNER WHETHER ADDITIONAL UTILITIES ARE REQUIRED FOR EXISTING, FUTURE OR VENDOR FURNISHED NON-FOODSERVICE EQUIPMENT LOCATED WITHIN THE AREA SHOWN ON THIS PLAN.
- FLOOR SINKS IN FOODSERVICE AREAS TO BE ACID RESISTANT PORCELEIN ENAMEL (ARE) COATED CAST IRON WITH NICKEL BRONZE GRATE REMOVABLE WITHOUT TOOLS. BASKET STRAINER TO BE REMOVABLE IN OPENING LESS THAN 6" IN HEIGHT.



FSEC = FOODSERVICE EQUIPMENT CONTRACTOR

FSM101



2 FOODSERVICE MECHANICAL PLAN - CONDENSING UNITS
1/4" = 1'-0"

1 FOODSERVICE MECHANICAL PLAN - NFS KITCHEN
1/4" = 1'-0"

Revision#	Description	Date
1	ISSUE SET	08-18-2026

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and Facilities
Management

VA U.S. Department
of Veterans Affairs

Drawing Title
**FOODSERVICE EQUIPMENT
MECHANICAL PLAN - NFS**

Approved:

Phase

Project Title
**RENOVATE FIRST FLOOR FOR
NEW KITCHEN FOR THE SIOUX
FALLS VA MEDICAL CENTER**

Location
SIOUX FALLS, SOUTH DAKOTA

Issue Date
8-18-2026

Checked
JA

Drawn
ZS

Project Number
**VA #438-21-403
SGA #201956**

Building Number
5

Drawing Number
FSM102

KEYPLAN
NTS

one eighth inch = one foot
one quarter inch = one foot
three eighths inch = one foot
one half inch = one foot
three quarters inch = one foot
one inch = one foot
one and one half inches = one foot
two inches = one foot
three inches = one foot

VA FORM 08 - 6231
8/17/2026 5:13:09 PM
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