

**LOWER LEVEL EQUIPMENT FLOOR PLAN**

SCALE 1/4" = 1'-0"

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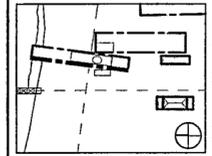
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Job No. 9908

Scale 1/4"=1'

Date SEPTEMBER 27, 2002

Title **FOOD SERVICE  
LOWER LEVEL  
EQUIPMENT  
PLAN**

Sheet No.

**FS-1**

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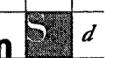
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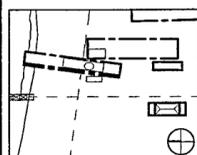
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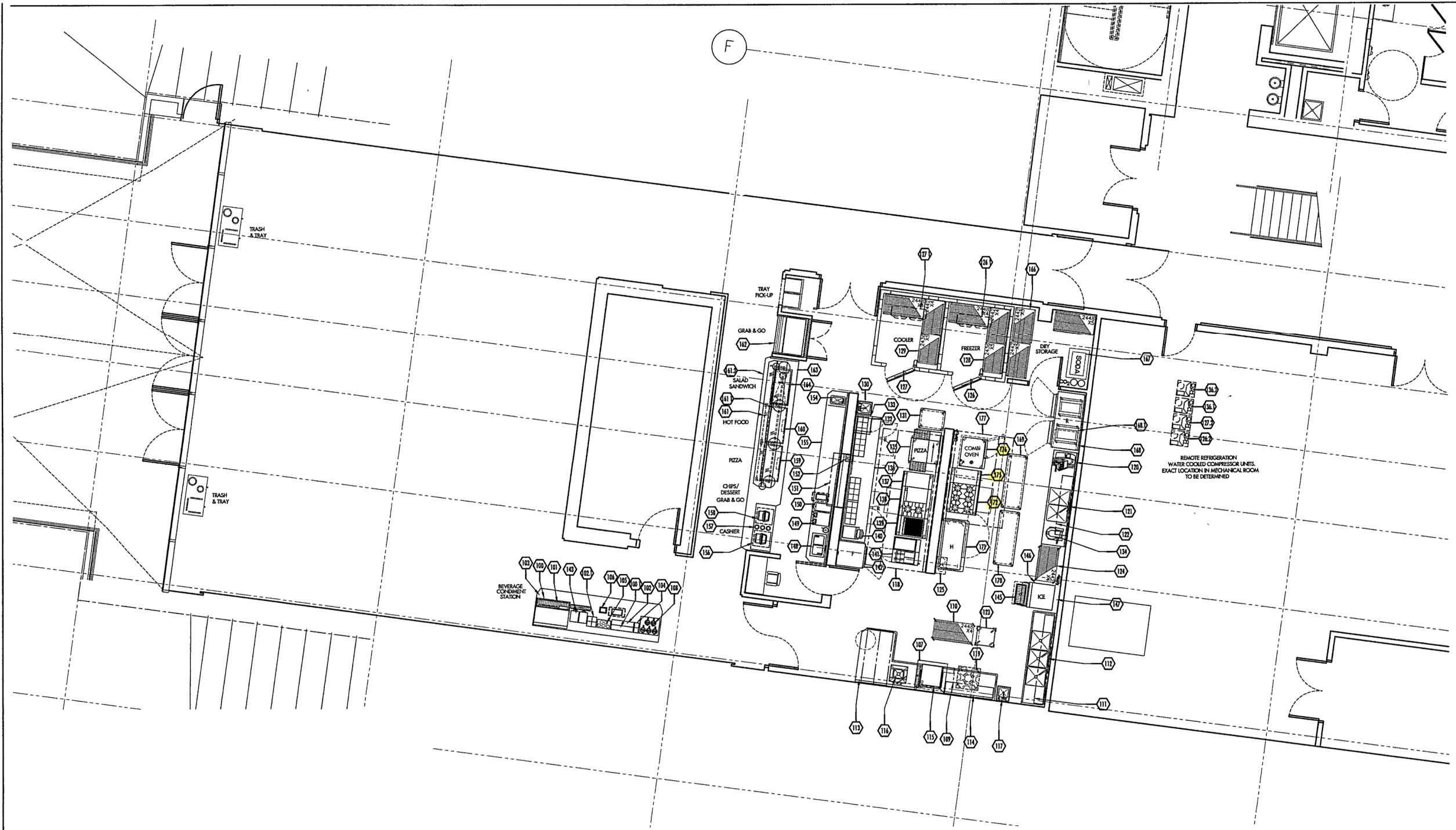
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GROUND LEVEL  
EQUIPMENT  
PLAN**

Sheet No

**FS-2**



**K.E.C. NOTES**

- 1 REFER TO ARCHITECTURAL DRAWINGS FOR FINISH SCHEDULE AND MILLWORK DETAILS
- 2 FOOD SERVICE EQUIPMENT WILL BE SUPPLIED BY THE OWNER'S KITCHEN EQUIPMENT CONTRACTOR (K.E.C.), EXCEPT AS NOTED
- 3 THE OWNER'S KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) WILL BE RESPONSIBLE FOR THE RECEIVING, STORAGE, DELIVERY TO SITE, UNCRATING, ASSEMBLY, SETTING IN PLACE, LEVELING, AND SEALING OF ALL EQUIPMENT THAT THEY SUPPLY
- 4 ALL ROUGH-INS AND FINAL CONNECTIONS BY GENERAL CONTRACTOR, EXCEPT WHERE NOTED
- 5 K.E.C. TO ASSIST IN FIELD VERIFICATION OF ALL ROUGH-INS AND CRITICAL DIMENSIONS
- 6 K.E.C. TO PROVIDE MINIMUM 1 YEAR PARTS AND SERVICE WARRANTY FOR REFRIGERATION, COOKING, AND MECHANICAL EQUIPMENT
- 7 K.E.C. TO HANG EXHAUST HOODS ONLY
- 8 K.E.C. TO PROVIDE FULLY OPERATIONAL FIRE SYSTEM AND OBTAIN ALL APPROVALS
- 9 K.E.C. TO PROVIDE FINAL START UP OF ALL REFRIGERATION, RUN REQUIRED REFRIGERANT LINES AND HANG COILS
- 10 K.E.C. - FOR COMPLETE SPECIFICATIONS AND MODEL NUMBERS, THESE PLANS MUST BE BID WITH FOOD SERVICE SPECIFICATIONS BOOK

**GROUND LEVEL EQUIPMENT FLOOR PLAN**

SCALE 1/4" = 1'-0"

**G.C. NOTES**

- 1 GENERAL CONTRACTOR WILL MOUNT ALL WALL-MOUNTED EQUIPMENT UNLESS OTHERWISE NOTED
- 2 GENERAL CONTRACTOR WILL REINFORCE ALL WALLS BEHIND WALL-MOUNTED EQUIPMENT (SEE SPECIAL CONDITIONS PLAN)
- 3 PLUMBER WILL COMPLETELY INSTALL ALL HAND SINKS, FLOOR TROUGHS, DISPOSERS, & FAUCETS (AS PROVIDED BY THE KEC)
- 4 REFER TO ARCHITECTURAL DRAWINGS FOR FINISH SCHEDULE AND MILLWORK DETAILS
- 5 ALL ROUGH-INS AND FINAL CONNECTIONS WILL BE DONE BY GENERAL CONTRACTOR, EXCEPT WHERE NOTED
- 6 GENERAL CONTRACTOR TO READ ALL NOTES AND REVIEW ALL FOODSERVICE PLANS FOR COMPLETE SCOPE OF WORK

# EQUIPMENT SCHEDULE

PR	ITEM	QTY	SOURCE	DESCRIPTION	PR	ITEM	QTY	SOURCE	DESCRIPTION
	1	1	CARTER HOFFMAN	MOBILE WARMING CABINET		123	1	METRO	DISH RACK DOLLIES
	2	1	CARTER HOFFMAN	MOBILE WARMING CABINET		124	1	METRO	STEM CASTER CART
	3	1		SPARE NUMBER		125	1	ANSUL	FIRE SUPPRESSION SYSTEM
	4	1		SPARE NUMBER		126	1	KOLPAK	WALK-IN FREEZER
	5	1	METRO	STEM CASTER CART		126.1	1	KOLPAK	COIL EVAPORATOR
	6	1	ANSUL	FIRE SUPPRESSION SYSTEM		126.2	1	KOLPAK	COMPRESSOR UNIT
	7	1	GAYLORD	EXHAUST HOOD		127	1	KOLPAK	WALK-IN COOLER
	7.1	1	FABRICATOR	S/S WALL PANELS		127.1	1	KOLPAK	COIL EVAPORATOR
	8	1	BLODGETT	DOUBLE DECK CONVECTION OVEN		127.2	1	KOLPAK	COMPRESSOR UNIT
	8.1	2	T & S	GAS QUICK DISCONNECT KIT		128	1	METRO	WALK-IN SHELVING (LOT)
	9	1	JADE RANGE	SPREADER PLATE CABINET		129	1	METRO	WALK-IN SHELVING (LOT)
	10	1	JADE RANGE	GRIDDLE/OPEN BURNER RANGE		130	1	UNIVERSAL STAINLESS	HAND SINK W/ SOAP & TOWEL DISP
	10.1	1	T & S	GAS QUICK DISCONNECT KIT		131	1	FABRICATOR	S/S MOBILE WORK TABLE
	11	1	JADE RANGE	SPREADER PLATE CABINET		132	1	PANASONIC	MICROWAVE OVEN
	12	1	TRAUlsen	FREEZER, SINGLE SECTION		133	1	FABRICATOR	S/S MICROWAVE WALL SHELF
	13	1	TRAUlsen	ROLL-IN REFRIGERATOR (2) SEC.		134	1	HOBART	MIXER, 20 QT
	13.1	2	NEW AGE	TRAY RACKS		135	1	BLODGETT	CONVEYOR OVEN
	14	1		SPARE NUMBER		136	1	FABRICATOR	S/S REFRIG CHEF'S COUNTER
	15	1	FABRICATOR	S/S WORK TABLE W/SINK		136.1	1	KOLPAK	COMPRESSOR UNIT
	16	1	UNIVERSAL STAINLESS	HAND SINK W/ SOAP & TOWEL DISP		136.2	1	KOLPAK	COMPRESSOR UNIT
	17	1	METRO	STEM CASTER CART		137	1	JADE RANGE	SPREADER PLATE CABINET
	18	1	FABRICATOR	S/S WALL SHELF		137.1	1	T & S	GAS QUICK DISCONNECT KIT
	19	1	FABRICATOR	THREE COMPARTMENT POT SINK		138	1	JADE RANGE	GRIDDLE TOP RANGE
(SMWRS)	20	1	METRO	POKER-CHIP DISH DOLLY		139	1	JADE RANGE	CHAR-BROILER
	21	1	GAYLORD	CONDENSATE HOOD		140	1	HOLMAN	CONVEYOR TOASTER
	22	1	HOBART	DISH MACHINE W/ BOOSTER		141	1	FRYMASTER	HEAVY DUTY GAS Fryer
	23	1		SPARE NUMBER		141.1	1	FRYMASTER	FOOD WARMER
	24	1		SPARE NUMBER		141.2	1	T & S	GAS QUICK DISCONNECT KIT
(SMWRS)	25	1	INSINKERATOR	GARBAGE DISPOSAL, 2 HP		142	1	TRAUlsen	FREEZER, SINGLE SECTION
	26	2	METRO	DISH RACK DOLLIES		143	2	BUNN-O-MATIC	ICED TEA DISPENSER
	27	1	T & S	PRE-RINSE UNIT		144	1		SPARE NUMBER
	28	1	FABRICATOR	S/S SOILED DISHTABLE		145	1	ADVANCE	FLOOR TROUGH
	29	1	FOLLETT	ICE BIN		146	1	FOLLETT	ICE BIN
	30	1	HOSHIZAKI AMERICA,	ICE MACHINE		147	1	HOSHIZAKI AMERICA,	ICE MACHINE
	30.1	1	EVERPURE	WATER FILTER		147.1	1	EVERPURE	WATER FILTER
	30.2	1	FABRICATOR	S/S ICE SCOOP HOLDER		147.2	1	FABRICATOR	S/S ICE SCOOP HOLDER
	31	1	FABRICATOR	S/S BEVERAGE STATION		148	1	DELFIELD	ICE CREAM DIPPING CABINET
	32	1	SILVER KING	UNDER COUNTER REFRIGERATOR		148.1	1	DIPWELL CO	DIPPERWELL
	33	1		SPARE NUMBER		149	1	BUNN-O-MATIC	TWIN AIRPOT BREWER W/ FAUCET
	34	1		SPARE NUMBER		150	1	BUNN-O-MATIC	ICE TEA BREWER
	35	1	BUNN-O-MATIC	SINGLE AIRPOT COFFEE BREWER		151	1	FABRICATOR	S/S WALL SHELF/PASS THRU WINDW
	36	1	BUNN-O-MATIC	ICE TEA BREWER		152	1	BY OWNER	POS - PRE CHECK PRINTER
	37	1	BUNN-O-MATIC	COFFEE URN		153	1		SPARE NUMBER
	38	1	FABRICATOR	S/S WALL SHELF		154	1	FABRICATOR	S/S BUILT-IN HAND SINK
	39	1	DELFIELD	ICE CHEST W/WATER STATION	(OWN)	154.1	1	BY OWNER	SOAP & TOWEL DISPENSER
	40	1	FABRICATOR	S/S BUILT IN HAND SINK		155	1	FABRICATOR	S/S WORK COUNTER
(OWN)	40.1	1	BY OWNER	SOAP & TOWEL DISPENSER		156	1	BY OWNER	POS - CASH REGISTER
	41	6	FABRICATOR	S/S CORNER GUARDS		157	3	DELFIELD	CUP DISPENSERS
	100	1	FABRICATOR	S/S BEVERAGE STATION		158	1	BY OWNER	POS - CASH REGISTER
	100.1	1	FABRICATOR	S/S CONDIMENT DISPLAY RISER		159	1	SERVOLIFT	DROP-IN HOT SHELVE
	101	1	FOLLETT	ICE & BEVERAGE DISPENSER		160	1	SERVOLIFT	DROP-IN HOT PLATE
(SMWRS)	102	1	BY VENDOR	CONDIMENT DISPENSER		161	3	KEAS STAINLESS	GLASS SNEEZE GUARDS
(SMWRS)	102.1	1	BY VENDOR	SODA/TEA SUPPORT DISPENSER		161.1	8	KEAS STAINLESS	TRIVETS
	103	1		SPARE NUMBER		162	1	FEDERAL	SELF-SERVE MERCHANDISER
	104	1		CREAMER DISPENSER		163	1	FABRICATOR	S/S FOOD SERVICE COUNTER
	105	1	DUKE	SILVERWARE DISPENSER		164	1	SERVOLIFT	DROP-IN COLD PAN
	106	1	DELFIELD	DROP IN NAPKIN DISPENSER		165	12	FABRICATOR	S/S CORNER GUARDS
	107	1	GAYLORD	CONDENSATE HOOD		166	1	METRO	DRY STORAGE SHELVING (LOT)
	108	4	BUNN-O-MATIC	AIRPOTS		167	1	BY VENDOR	SODA BAG IN BOX RACK
	109	1	FABRICATOR	S/S SLANTED WALL SHELF	(VEND)	168	1	TRAUlsen	ROLL-IN REFRIGERATOR
	110	1	METRO	STEM CASTER CART		168.1	2	NEW AGE	TRAY RACKS
	111	1	FABRICATOR	S/S WALL SHELF		169	1	FABRICATOR	S/S MOBILE WORK TABLE
	112	1	FABRICATOR	THREE COMPARTMENT POT SINK		170	1	FABRICATOR	S/S MOBILE WORK TABLE
	113	1	FABRICATOR	S/S SOILED DISHTABLE		171	1	CARTER-HOFFMAN	MOBILE WARMING CABINET
	114	1	FABRICATOR	S/S CLEAN DISHTABLE		172	1	JADE RANGE	HEAVY DUTY GAS RANGE
	115	1	HOBART	DISH MACHINE W/ BOOSTER		172.1	1	T & S	GAS QUICK DISCONNECT KIT
	116	1	INSINKERATOR	GARBAGE DISPOSAL, 2 HP		173	1		SPARE NUMBER
	116.1	1	T & S	PRE-RINSE UNIT		174	1		SPARE NUMBER
	117	1	UNIVERSAL STAINLESS	HAND SINK W/ SOAP & TOWEL DISP		175	1	JADE RANGE	SPREADER PLATE CABINET
	118	1	GAYLORD	EXHAUST HOOD		176	1	RATIONAL	COMBI OVEN
	118.1	1	FABRICATOR	S/S WALL PANELS		176.1	1	EVERPURE	KLEENSTREAM SYSTEM
	119	1	METRO	POKER-CHIP DISH DOLLY		177	1	GAYLORD	EXHAUST HOOD
	120	1	HOBART	SLICER		177.1	1	FABRICATOR	S/S WALL PANELS
	121	1	FABRICATOR	S/S PREP TABLE W/SINK					
	122	1	FABRICATOR	S/S WALL SHELF					

### \*\*\* PROCUREMENT LEGEND \*\*\*

CODE	DESCRIPTION
(E)	Existing Equipment as shown
(EM)	Equipment to be Modified by KEC
(EM/R)	Existing Equipment, Modified by KEC/Relocated
(E/R)	Existing Equipment to be Relocated
(E/S/R)	Existing Equipment in Storage (Reinstall)
(FUT)	Equipment to be installed at a future date
(GC)	Equipment Provided by General Contractor
(NK/EC)	Not in Kitchen Equipment Contract
(OTHER)	Equipment provided by others
(OWN)	Equipment Provided by Owner
(SMWRS)	Separate Small Wares Bid
(VEND)	Equipment Provided by Vendor/Supplier

### HEALTH DEPARTMENT NOTES

- Floor surfaces, in all areas in which food is prepared, packaged, or stored, where any utensil is washed, where refuse or garbage is stored and where janitorial facilities are located, and in all toilet and hand washing areas, shall be smooth and of such durable construction and non-absorbent materials as to be easily cleaned.
- Floor surfaces shall be covered at the juncture of the floor and wall, with a 3/8" minimum radius covering, and shall extend up the wall at least (6") except in areas where food is stored only in unopened bottles, cans, cartons, sacks or other original shipping containers. Vinyl topset is not acceptable.
- Floor drains shall be installed in floors that are water-flushed for cleaning, and in areas where pressure spray methods for cleaning equipment are used. Floor surfaces in these areas shall be sloped 1/8" per foot to the floor drains.
- Wall and ceilings of all rooms, except for bars, rooms where food is stored in unopened containers, dining and sales areas, shall be of a durable, smooth, non-absorbent, washable surface. Walls and ceilings of food preparation and utensil washing areas, and interior surfaces of walk-in refrigeration units, shall also be light colored. Wall areas adjacent to bar sinks shall be smooth and easily cleanable. Ceilings of all types shall be installed within walls as practicable. When otherwise installed, they shall be mounted or enclosed so as to facilitate cleaning.
- Lighting in every room and area in which food is prepared, processed, or packaged, or in which utensils are cleaned, shall be provided to produce an intensity of not less than 20 foot-candles as measured 30" above the floor, except that the working surfaces on which alcoholic beverages are prepared, or where utensils used in the preparation or service of alcoholic beverages are cleaned, shall be provided with at least 10 foot-candles of light. Light fixtures in areas where food is prepared, or where open food is stored, or where utensils are cleaned, shall be of shatterproof construction or shall be protected with shatterproof shields and shall be easily cleanable.
- Mechanical Exhaust Ventilation shall be provided at or above all newly-installed cooking equipment, such as ranges, griddles, oven deep fat fryers, barbecues, rotisseries etc. and 180°F raise water dishwashers. Toilet rooms and dressing rooms shall be vented to the outside air by means of an operable, screened window, an exhaust fan, or a light-switch activated exhaust fan, consistent with the requirements of local building codes.
- A food facility shall at all times be so constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.  
Delivery Doors: All delivery doors leading to the outside shall be self-closing. Large cargo-type doors shall not open directly into a food preparation area.
- Handwashing facilities shall be provided within, or adjacent to, toilet rooms and shall be equipped with an adequate supply of hot and cold running water under pressure. Handwashing cleanser and single-use sanitary towels or hot-air blowers shall be provided in wall mounted dispensers at all handwashing facilities. Handwashing facilities shall be provided within each food preparation area.
- Toilet facilities, for use by employees, shall be provided in each food establishment. Toilet rooms shall be separated from other portions of the food establishment by well-fitting, self-closing doors.
- Dishwashing Machines: Machine washing of utensils in machines using a hot water, or chemical sanitizing rinse shall conform to applicable National Sanitation Foundation (N.S.F.) Standards, and shall be installed and operated in accordance with those standards.
- Installation of Equipment: All equipment shall meet National Sanitation Foundation (N.S.F.) Design and installation requirements or its equivalent.  
All the floor: All equipment shall be either easily movable (i.e., on casters), light enough so as to be easily moved by one (1) person (e.g., a light table), installed on raised minimum six inch (6") rounded metal legs or sealed to minimum four inch (4") solid masonry island with minimum three-eighths inch (3/8") covered radius. If on an island, it shall overhang the base at least two inches (2"), but not more than the height of the island. Sealing to the floor is acceptable only if no other means are available, such as beer coolers behind bars, refrigerators, and large bakery ovens.  
Gaps and spaces between equipment base and top of islands shall be sealed with non-hardening silicone sealant. All equipment on counters, tables and shelves that are not easily lifted, are to be installed on approved four inch (4") legs or sealed to table, shelves that are not easily lifted, are to be installed on approved four inch (4") legs, or sealed to table, shelves, etc. Dipper wells with running water shall be provided for ice cream or other frozen dessert scooping operations. All equipment, flashing, and back-splashes are to be adequately sealed to the wall and abutting equipment, or moved away from the wall six inches (6") for every four (4) linear feet of equipment frontal length, or away from each other. Soldering, welding approved sealants, or "T" cap molding may be used. A minimum of thirty inches (30") clearance is to be provided for every for all aisles and working areas.

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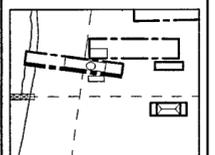
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SCHEDULE

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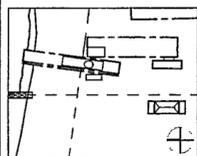
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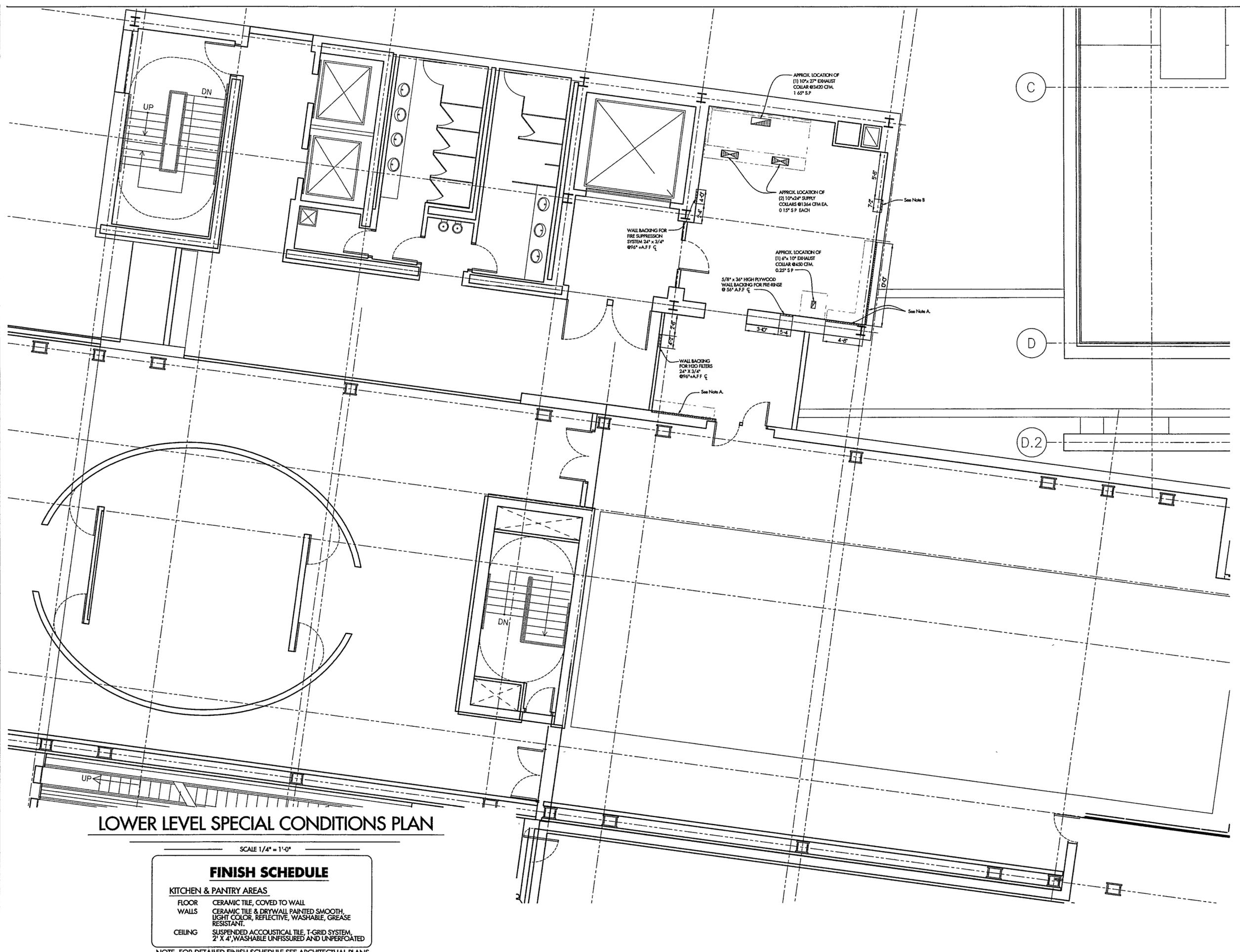
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LOWER LEVEL  
SPECIAL CONDITIONS  
PLAN**

Sheet No.

**FS-SC1**



**LOWER LEVEL SPECIAL CONDITIONS PLAN**

SCALE 1/4" = 1'-0"

<b>FINISH SCHEDULE</b>	
<b>KITCHEN &amp; PANTRY AREAS</b>	
FLOOR	CERAMIC TILE, COVED TO WALL
WALLS	CERAMIC TILE & DRYWALL PAINTED SMOOTH, LIGHT COLOR, REFLECTIVE, WASHABLE, GREASE RESISTANT.
CEILING	SUSPENDED ACOUSTICAL TILE, T-GRID SYSTEM, 2' X 4', WASHABLE UNFISSURED AND UNPERFOATED

NOTE FOR DETAILED FINISH SCHEDULE SEE ARCHITECTURAL PLANS

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Coordinating Architects  
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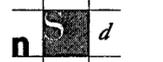
LANDSCAPE ARCHITECTURE, Inc.  
2300 Cottondale Lane, Suite 202  
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501 374 5610

Structural Engineer  
LESLIE E. ROBERTSON ASSOC., RLLP  
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MEP Engineers  
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New York, New York 10017  
212 532 9600

CROMMELL ARCHITECTS ENGINEERS  
101 South Spring Street  
Little Rock, Arkansas 72201  
501 372 2900

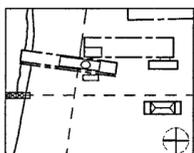
FoodService Consultants



NEXT STEP DESIGN, INC  
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Annapolis, Maryland 21401  
410 263 1200

Seal

Issue	Date
100% Construction Docs	9/27/02
90% Progress Printing	8/30/02
100% Construction	6/14/02
100% DD	2/28/02



Job No. 9908

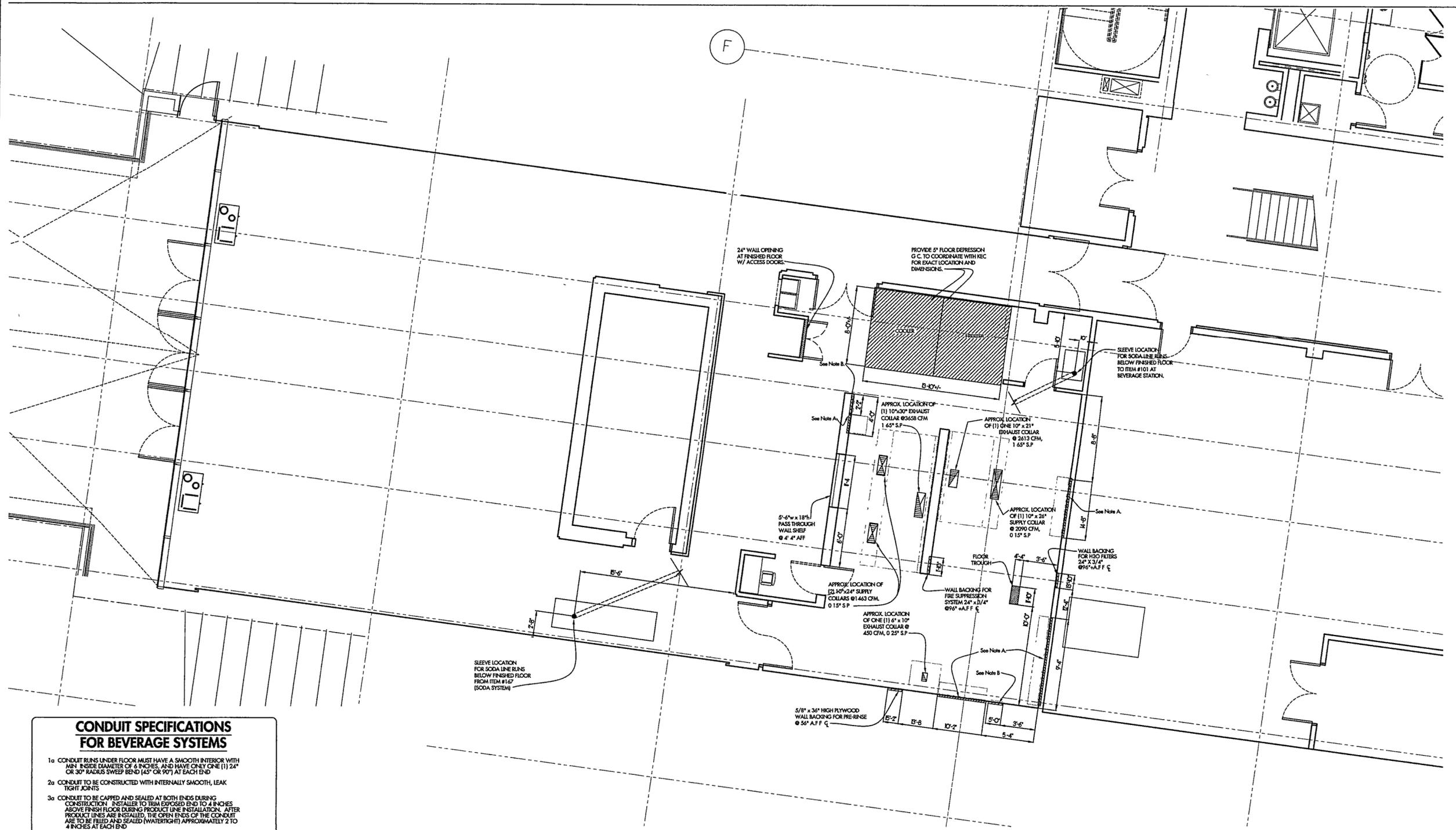
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Date SEPTEMBER 27, 2002

Title  
**FOOD SERVICE  
GROUND LEVEL  
SPECIAL CONDITIONS  
PLAN**

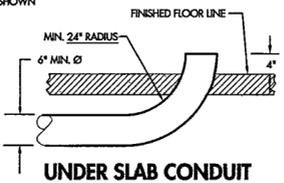
Sheet No.

**FS-SC2**



**CONDUIT SPECIFICATIONS  
FOR BEVERAGE SYSTEMS**

- CONDUIT RUNS UNDER FLOOR MUST HAVE A SMOOTH INTERIOR WITH MIN. INSIDE DIAMETER OF 6 INCHES, AND HAVE ONLY ONE (1) 24" OR 30" RADIUS SWEEP BEND (45° OR 90°) AT EACH END.
- CONDUIT TO BE CONSTRUCTED WITH INTERNALLY SMOOTH, LEAK TIGHT JOINTS.
- CONDUIT TO BE CAPPED AND SEALED AT BOTH ENDS DURING CONSTRUCTION. INSTALLER TO TRIM EXPOSED END TO 4 INCHES ABOVE FINISH FLOOR DURING PRODUCT LINE INSTALLATION. AFTER PRODUCT LINES ARE INSTALLED, THE OPEN ENDS OF THE CONDUIT ARE TO BE FILLED AND SEALED (WATER TIGHT) APPROXIMATELY 2 TO 4 INCHES AT EACH END.
- PROVIDE 4 & 8 INCH INSIDE DIAMETER EMT CONDUIT PLUS SCHEDULE 40 CONDUIT AND FITTINGS, OR EQUAL. ALL JOINTS SHALL BE SOLVENT CEMENTED IN ACCORDANCE WITH THE MANUFACTURER'S RECOMMENDATIONS.
- PLUMBING STYLE EMT SHORT RADIUS FACTORY "ELLS" ARE NOT ACCEPTABLE.
- PROVIDE 24" RADIUS SWEEP ELBOWS UP TO BAR, WHERE SHOWN, FOR BEER LINE RUNS.
- "PULL" JUNCTION BOXES TO BE 2'-6" X 3'-0" X 18" H WHERE SHOWN.



G.C. NOTE  
COORDINATE PENETRATIONS WITH EXISTING POST-TENSIONED FLOOR SLAB G.C. TO SURVEY AREA PRIOR TO INSTALLATION.

- NOTES
- PROVIDE 6" ALUMINUM EMT OR GALVANIZED CONDUIT W/24" RADIUS SWEEPS TO SODA OUTLET LOCATIONS FROM EXISTING SODA LINE CHASE. NEC TO COORDINATE W/SODA VENDOR AND ELECTRICAL CONTRACTOR TO DETERMINE ROUTING AND VERIFY EXISTING CONDITIONS.
  - PROVIDE 4" ALUMINUM EMT OR GALVANIZED CONDUIT W/24" RADIUS SWEEPS TO BEER OUTLET LOCATIONS. NEC TO COORDINATE W/BEER VENDOR AND ELECTRICAL CONTRACTOR TO DETERMINE ROUTING.

ALL BEVERAGE CONDUIT BY KELLY SYSTEMS INC., CHICAGO, IL (312) 733-3224

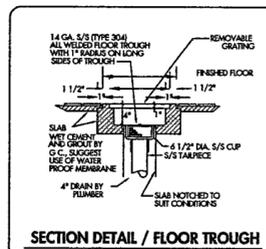
**GROUND LEVEL SPECIAL CONDITIONS PLAN**

SCALE 1/4" = 1'-0"

**FINISH SCHEDULE**

KITCHEN & STORAGE AREAS	
FLOOR:	CERAMIC TILE, COVED TO WALL
WALLS:	CERAMIC TILE & DRYWALL PAINTED SMOOTH, LIGHT COLOR, REFLECTIVE, WASHABLE, GREASE RESISTANT
CEILING:	SUSPENDED ACOUSTICAL TILE, T-GRID SYSTEM, 2' X 4', WASHABLE UNFISSURED AND UNPERFORATED
CAFE	
FLOOR:	STONE-HONED BASALT, COVED TO WALL
WALLS:	WOOD PAINTED SMOOTH, WASHABLE, GREASE RESISTANT
CEILING:	GYPSUM WALL BOARD, WASHABLE

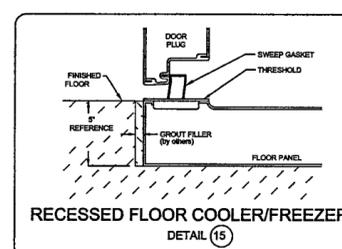
NOTE FOR DETAILED FINISH SCHEDULE SEE ARCHITECTURAL PLANS



SECTION DETAIL / FLOOR TROUGH

**LEGEND**

- = EXHAUST DUCT COLLAR
- = SUPPLY DUCT COLLAR
- = WALL BACKING
- = PVC PENETRATION FOR BEER AND SODA LINES. SEE DETAIL.
- = RECESSED SLAB
- = FLOOR PITCH AREA
- = CONCRETE CURB



RECESSED FLOOR COOLER/FREEZER  
DETAIL (15)

**GENERAL CONTRACTOR NOTES**

NOTE A:  
GC WILL INSTALL WALL BACKING (REINFORCEMENT) FOR WALL MOUNTED SHELVING & FIXTURES. SUGGESTED 5/8" X 3/4" HIGH PLYWOOD WHERE INDICATED SECURED WITH HORIZONTAL CENTERLINE AT 5" A.F.F.

NOTE B:  
BACKING FOR HAND SINKS AND MOP FAUCET BY PLUMBER. SUGGESTED 12" X 18" PLYWOOD SECURED WITH HORIZONTAL CENTERLINE AT 42" A.F.F.

NOTE C:  
CO-ORDINATE OPENINGS IN MILLWORK WITH KITCHEN EQUIPMENT CONTRACTOR. VERIFY ALL DIMENSIONS IN CONJUNCTION WITH FOOD SERVICE MANUFACTURERS CUT SHEETS AND SHOP DRAWINGS.

SEE ARCHITECTURAL PLANS FOR OTHER DETAILS ON MILLWORK. CONTRACTOR TO VERIFY ALL DIMENSIONS.

NOTICE  
ALL ITEMS NOTED ON THIS PLAN ARE TO BE INCLUDED AS PART OF THE GENERAL CONTRACTOR'S SCOPE OF WORK.

**GENERAL NOTES FOR NON-WATER WASH VENTILATORS**

**ELECTRICAL**

- Locate Fan Start/Stop Switch in a convenient location. Refer to the wiring diagram for required wiring.
- If ventilators are equipped with light fixtures, provide a separate light circuit to the ventilator on a branch or dedicated line.

**EXHAUST SYSTEM REQUIREMENTS**

- Exhaust systems, as shown on these drawings, are determined by established code requirements and shall be in accordance with the terms of the UL listing.
- Ventilator static pressure is noted on each ventilator plan view. Total duct system and other external ducts must be added to the ventilator static for determining the total system static pressure drop. Static based on operation at rated fan speed.

**MAKE-UP AIR REQUIREMENTS**

- Make-up air should be supplied for replacement of air exhausted through all ductwork and must be supplied in part of the ventilator make-up air should be delivered through operation of ceiling light and distributed throughout the kitchen. A general "rule of thumb" is that 75% to 85% of the replacement air should be fresh, conditioned (heated or cooled) or treated to the kitchen from adjacent areas.

**INSTALLATION**

- Ventilators to be installed in accordance with NFPA-96 and all other local applicable codes. Contractors must review applicable codes with code authorities before approving drawings for fabrication. Special attention must be given to code requirements relative to clearance from surrounding combustible and flammable construction (kitchen ceiling, etc.).
- Ventilators manufactured in multiple sections are factory pre-wired to a single connector panel. Ventilators are disconnected for shipment to be reconnected by electrical contractor.
- Ventilators manufactured in multiple sections may have ducts factory interconnected (see drawing) to a single outlet panel. Ventilators are disconnected for shipment to be reconnected by electrical contractor. All sections must be reconnected with appropriate connectors. Exhaust ducts must be connected to a single light SPN.
- All sections of a ventilator must be supported by the ventilator installer. Hanging rods to be supplied by ventilator installer. Hanging weight of the ventilator(s) is noted on each drawing.
- Ventilators manufactured in multiple sections are provided with bolts, clips, and sealant hardware for reassembly by the ventilator installer. Careful and proper wiring are pre-wired and disconnected for shipment. Wiring must be reconnected by electrical contractor.

**CONSTRUCTION**

- Ventilators are manufactured in strict accordance with code specifications.
- Ventilators constructed of aluminum shall be Type 304, No. 4 finish unless otherwise noted on drawing.

**FIELD EXPANSION SYSTEM**

- The expanding system is limited and installed in accordance with NFPA-96 Code.
- The expanding system shall be installed on the ventilator of job and must be supported and supported to meet the required code and meet with the manufacturer's operation/performance. Improper installation may void UL listing of the ventilator.
- APPLICABLE CODE: NFPA-96 requires that all gas and electric cooking equipment that is permitted by the code, must automatically shut off gas or electric service to the fire extinguishing system.
- APPLICABLE CODE: Local building departments require separate hood and fan protection panels prior to installation. The hood panel is typically obtained through the area where the hood is installed and the fan protection panel from the manufacturer. It is the responsibility of the building contractor to check with local building departments for their requirements and to obtain necessary permits.

**LISTINGS**

- Light fixtures in ventilators shall provide less than 30 foot candles of light at the counter surface on a standard, unless otherwise noted on drawing. See Code for list amount of light is acceptable with local health codes.

**THE GAYLORD VENTILATOR TESTING LISTING AND COMPLIANCE PERFORMANCE**

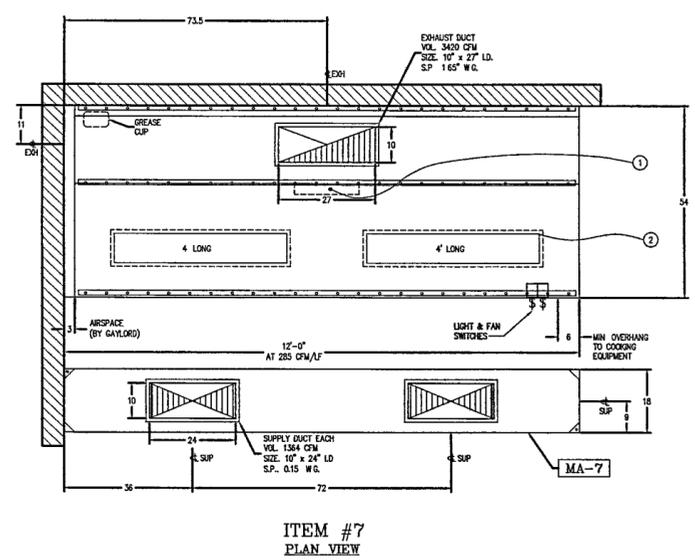
**IMPORTANT NOTE:** Proper installation is required to meet the listing and code listed below. Local codes may vary. Code authorities must be notified in writing of local codes that may affect the ventilator design.

**NATIONAL FIRE PROTECTION ASSOCIATION**  
The above ventilator meets or exceeds the minimum listing of NFPA-96.

**NATIONAL SANITATION FOUNDATION**  
The above ventilator is NSF listed under Standard # 2 - "Food Service Equipment".

**UNDERWRITERS LABORATORIES, INC.**  
The above ventilator has been tested under standard UL 710 "Tested Under the Commercial Kitchen Hood" and is UL listed under the number M31403 or M31522.

**INTERNATIONAL MECHANICAL CODES**  
The above ventilator meets or exceeds the minimum listing of requirements of all International Mechanical Codes.



ITEM #7  
PLAN VIEW

**VENTILATOR NOTES (NON-WATER WASH)**

- VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT AND LOCATION IN RELATION TO VENTILATOR PRIOR TO FABRICATION.
- FRONT AND REAR MOUNTING BRACKETS HAVE #6x25" HOLES. BRACKETS TO BE SUPPORTED WITHIN 12" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.
- INTERIOR MOUNTING BRACKET(S) TO BE SUPPORTED WITHIN 36" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.

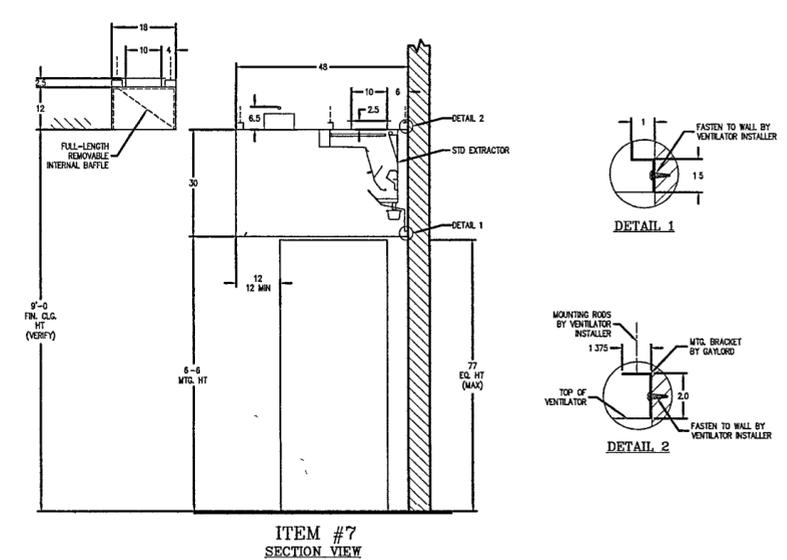
**VENTILATOR WIRING NOTES (NON-WATER WASH) (ELECTRIC DAMPER)**

- (1) WIRES AND GROUND FOR CONTROL(S) IN FLEXIBLE CONDUIT, EXTENDING 8" BEYOND END OF VENTILATOR BY GAYLORD. WIRED TO FAN ON/OFF SWITCH BY ELECTRICAL CONTRACTOR. LIGHT FIXTURES, VAPOR PROOF ULL LISTED \* FURNISHED, INSTALLED AND WIRED BY GAYLORD.
- (2) WIRES AND GROUND FOR LIGHT(S), IN FLEXIBLE CONDUIT, EXTENDING 8" BEYOND END OF VENTILATOR BY GAYLORD. WIRED TO LIGHT SWITCH BY ELECTRICAL CONTRACTOR.

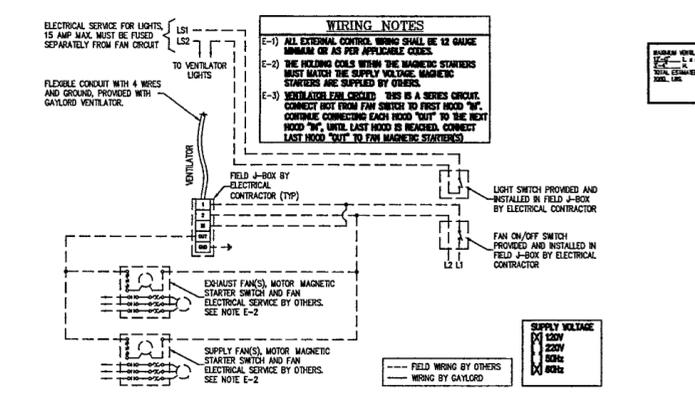
**VERIFY CEILING CONDITIONS**

EXACT FLOOR TO STRUCTURAL CEILING AND FLOOR TO FINISH CEILING HEIGHTS MUST BE VERIFIED FOR VENTILATOR DESIGN. INCORRECT HEIGHTS MAY CAUSE THE VENTILATOR TO NOT FIT PROPERLY OR COMPLY WITH CLEARANCES SPECIFIED IN APPLICABLE CODES AND STANDARDS. CAUTION: IF THE FINISHED CEILING IS HIGHER THAN THE TOP OF THE VENTILATOR, ENCLOSURE PANELS MAY BE REQUIRED.

FLOOR TO STRUCTURAL CEILING: (VERIFY) 9'-0" (VERIFY)  
FLOOR TO FINISH CEILING: (VERIFY) 9'-0" (VERIFY)



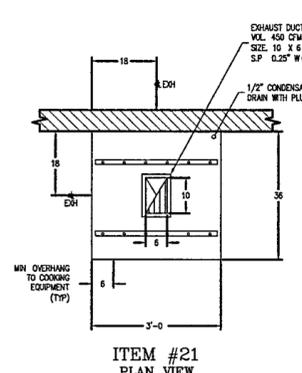
ITEM #7  
SECTION VIEW



**WIRING NOTES**

- ALL EXTERNAL CONTROL WIRING SHALL BE 12 GAUGE MINIMUM OR AS PER APPLICABLE CODES.
- THE HOLDING COILS WITHIN THE MAGNETIC STARTERS MUST MATCH THE SUPPLY VOLTAGE. MAGNETIC STARTERS ARE SUPPLIED BY OTHERS.
- VENTILATOR FAN CIRCUIT THIS IS A SERIES CIRCUIT. CONNECT HOT FROM FAN SWITCH TO FIRST HOOD "W". COORDINATE CONNECTING EACH HOOD "W" TO THE NEXT HOOD "W". UNTIL LAST HOOD IS REACHED, CONNECT LAST HOOD "W" TO FAN MAGNETIC STARTERS.

**IMPORTANT NOTE:** VENTILATORS MANUFACTURED IN MULTIPLE SECTIONS ARE PROVIDED WITH BOLT CLIPS AND ALL NECESSARY HARDWARE FOR RECONNECTION BY THE VENTILATOR INSTALLER. CHECK WITH LOCAL CODES TO VERIFY THESE ARE REQUIRED AND RECONNECTED FOR SERVICE. WIRING MUST BE RECONNECTED BY APPLICABLE TRADE.



ITEM #21  
PLAN VIEW

**VH2 VENTILATOR NOTES**

- VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT AND LOCATION IN RELATION TO VENTILATOR PRIOR TO FABRICATION.
- FRONT AND REAR MOUNTING BRACKETS HAVE #6x25" HOLES. BRACKETS TO BE SUPPORTED WITHIN 12" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.
- 1/2" CONDENSATION DRAIN WITH PLUG.

**VENTILATOR WIRING NOTES (NON-WATER WASH)**

- (2) WIRES AND GROUND FOR FAN ON/OFF SWITCH TO J-BOX ON TOP OF VENTILATOR BY ELECTRICAL CONTRACTOR. WIRED TO SUPPLY VOLTAGE AND FANS BY ELECTRICAL CONTRACTOR.

**VERIFY CEILING CONDITIONS**

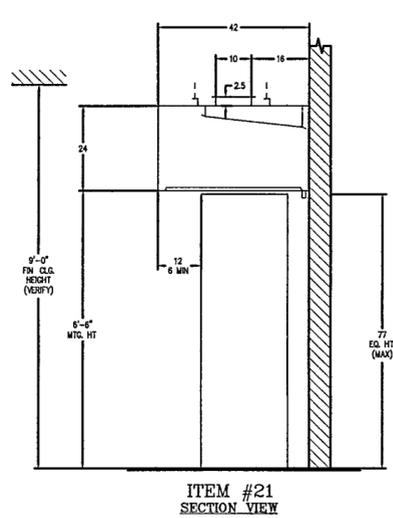
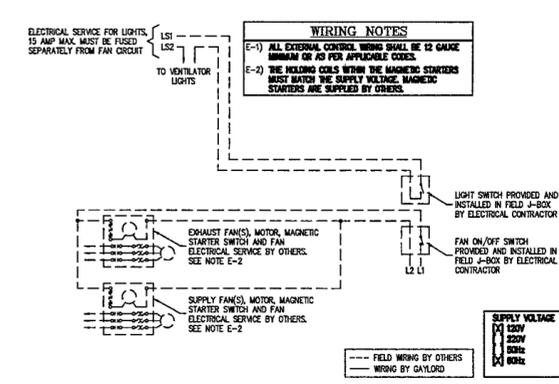
EXACT FLOOR TO STRUCTURAL CEILING AND FLOOR TO FINISH CEILING HEIGHTS MUST BE VERIFIED FOR VENTILATOR DESIGN. INCORRECT HEIGHTS MAY CAUSE THE VENTILATOR TO NOT FIT PROPERLY OR COMPLY WITH CLEARANCES SPECIFIED IN APPLICABLE CODES AND STANDARDS. CAUTION: IF THE FINISHED CEILING IS HIGHER THAN THE TOP OF THE VENTILATOR, ENCLOSURE PANELS MAY BE REQUIRED.

FLOOR TO STRUCTURAL CEILING: (VERIFY) 9'-0" (VERIFY)  
FLOOR TO FINISH CEILING: (VERIFY) 9'-0" (VERIFY)

**GAYLORD INDUSTRIES, INC.**

1900 S.W. 40TH ST. TELEPHONE (305) 881-2000  
P.O. BOX 1248 FAX (305) 881-2000  
TALLAHASSEE, FL 32310-1248 FAX INTL. (305) 881-2000  
E-MAIL: gaylor@gsi.com

MINIMUM CLEARANCE 8" (1" MIN)



ITEM #21  
SECTION VIEW

**MECHANICAL HOOD PLAN**

NOT TO SCALE

**INSTALLATION INFORMATION**

VENTILATORS MANUFACTURED IN MULTIPLE SECTIONS ARE PROVIDED WITH BOLT CLIPS AND ALL NECESSARY HARDWARE FOR RECONNECTION BY THE VENTILATOR INSTALLER. CHECK WITH LOCAL CODES TO VERIFY THESE ARE REQUIRED AND RECONNECTED FOR SERVICE. WIRING MUST BE RECONNECTED BY APPLICABLE TRADE.

**WILLIAM J. CLINTON PRESIDENTIAL CENTER**

LITTLE ROCK, ARKANSAS

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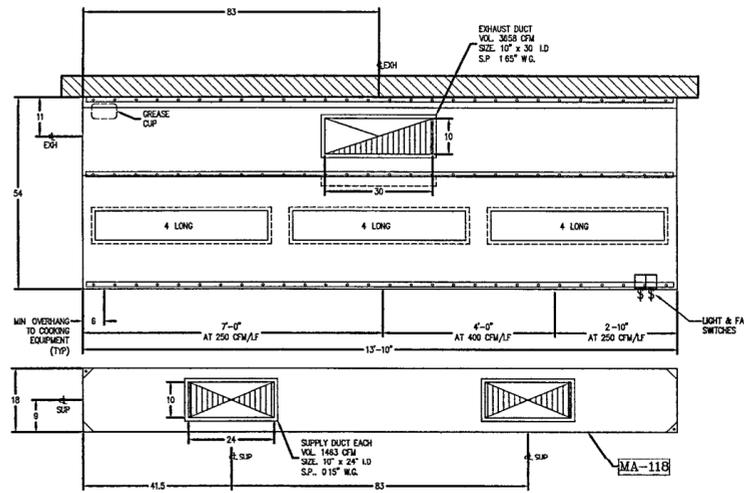
Job No 9908

Scale

Date JUNE 14, 2002

Title **FOOD SERVICE MECHANICAL HOOD PLAN**

Sheet No **FS-M1**



ITEM #118  
PLAN VIEW

**VENTILATOR NOTES (NON-WATER WASH)**

A) VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT AND LOCATION IN RELATION TO VENTILATOR PRIOR TO FABRICATION

B) FRONT AND REAR MOUNTING BRACKETS HAVE KULEST HOLES. BRACKETS TO BE SUPPORTED WITHIN 12" OF EACH END OF EACH SECTION WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.

C) INTERIOR MOUNTING BRACKET(S) TO BE SUPPORTED WITHIN 36" OF EACH END OF EACH SECTION WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.

**VENTILATOR WIRING NOTES (NON-WATER WASH) (ELECTRIC DAMPER)**

① (4) WIRES AND GROUND, FOR CONTROL(S) IN FLEXIBLE CONDUIT EXTENDING 6' BEYOND END OF VENTILATOR BY GAYLORD. WIRE TO FAN ON/OFF SWITCH BY ELECTRICAL CONTRACTOR.

\* LIGHT FIXTURES, VAPOR PROOF ALL LISTED. \* FURNISHED, INSTALLED AND WIRED BY GAYLORD.

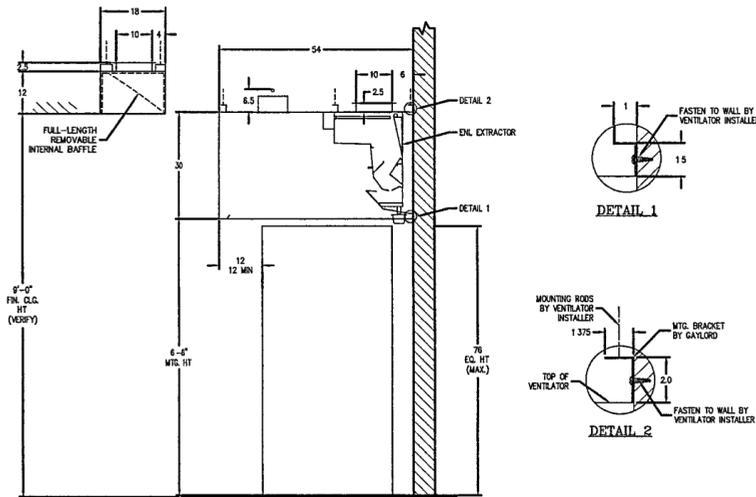
② (2) WIRES AND GROUND FOR LIGHT(S) IN FLEXIBLE CONDUIT EXTENDING 6' BEYOND END OF VENTILATOR BY GAYLORD. WIRE TO LIGHT SWITCH BY ELECTRICAL CONTRACTOR.

**VERIFY CEILING CONDITIONS**

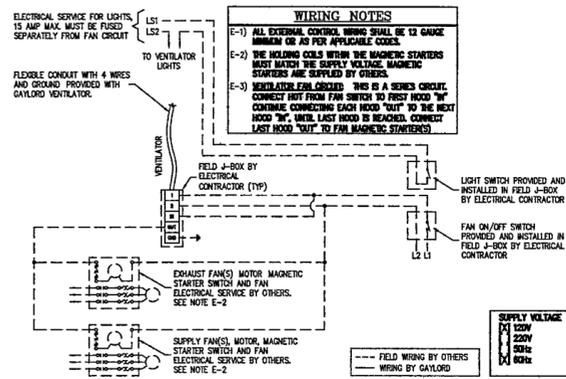
EXACT FLOOR TO STRUCTURAL CEILING AND FLOOR TO FINISH CEILING HEIGHTS MUST BE VERIFIED FOR VENTILATOR DESIGN. INCORRECT HEIGHTS MAY CAUSE THE VENTILATOR TO NOT FIT PROPERLY OR COMPLY WITH CLEARANCES SPECIFIED IN APPLICABLE CODES AND STANDARDS. CAUTION: IF THE FINISHED CEILING IS HIGHER THAN THE TOP OF THE VENTILATOR, ENCLOSURE PANELS MAY BE REQUIRED.

FLOOR TO STRUCTURAL CEILING: \_\_\_\_\_ (VERIFY)

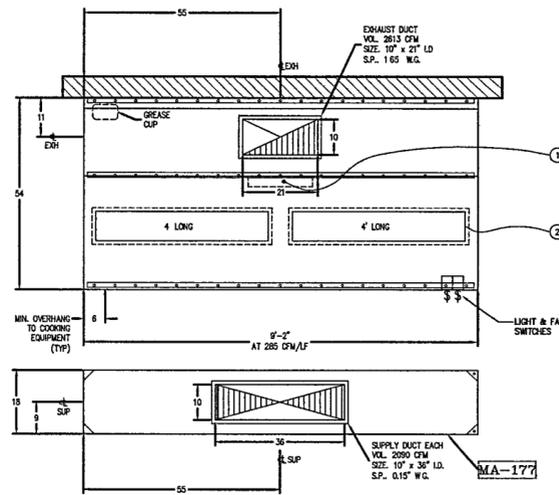
FLOOR TO FINISH CEILING: \_\_\_\_\_ 9'-0" (VERIFY)



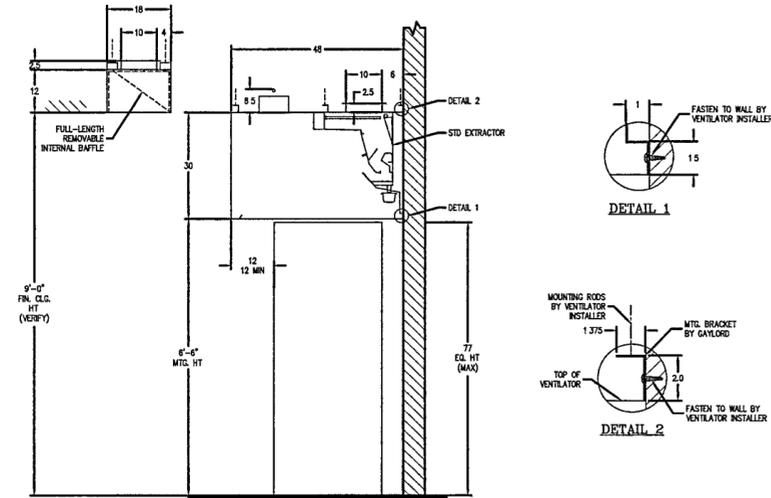
ITEM #118  
SECTION VIEW



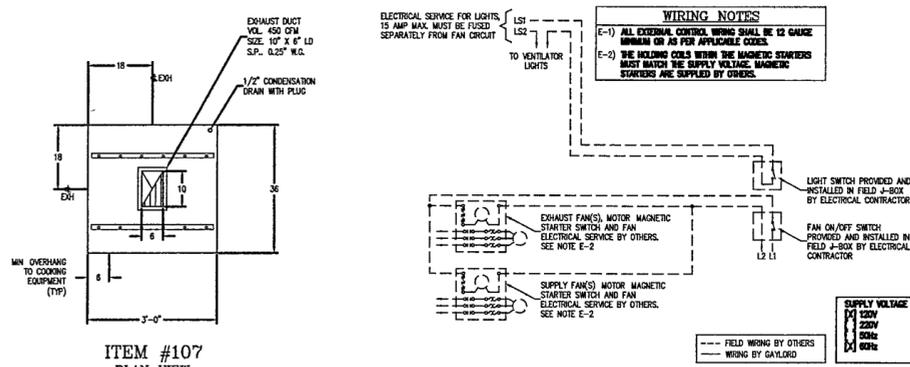
NOTE: FIRE PROTECTION SYSTEM SUPPLIED AND INSTALLED WITHIN VENTILATOR BY OTHERS.



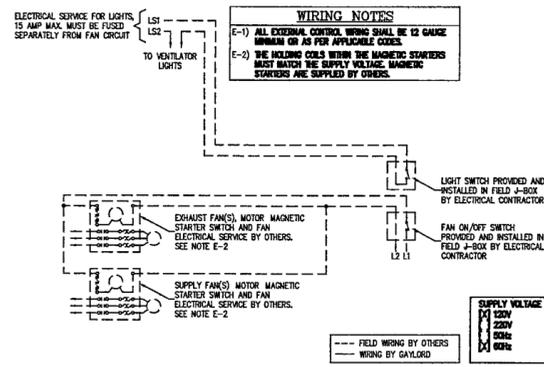
ITEM #177  
PLAN VIEW



ITEM #177  
SECTION VIEW



ITEM #107  
PLAN VIEW



**GAYLORD INDUSTRIES, INC.**

1000 U.S. HWY 91 E. TEL: (800) 890-8900  
P.O. BOX 1048 TEL: (501) 860-8900  
DARLINGTON, AR 72838 FAX: (501) 860-8900

DESIGN NUMBER: 1 (1/2" DIA)

**VH2 VENTILATOR NOTES**

A) VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT AND LOCATION IN RELATION TO VENTILATOR PRIOR TO FABRICATION

B) FRONT AND REAR MOUNTING BRACKETS HAVE KULEST HOLES. BRACKETS TO BE SUPPORTED WITHIN 12" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.

C) 1/2" CONDENSATION DRAIN WITH PLUG.

**VENTILATOR WIRING NOTES (NON-WATER WASH)**

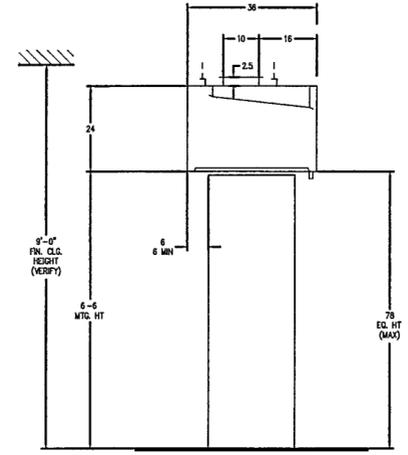
① (2) WIRES AND GROUND, FOR FAN ON/OFF SWITCH TO J-BOX ON TOP OF VENTILATOR BY ELECTRICAL CONTRACTOR. WIRE TO SUPPLY VOLTAGE AND FANS BY ELECTRICAL CONTRACTOR.

**VERIFY CEILING CONDITIONS**

EXACT FLOOR TO STRUCTURAL CEILING AND FLOOR TO FINISH CEILING HEIGHTS MUST BE VERIFIED FOR VENTILATOR DESIGN. INCORRECT HEIGHTS MAY CAUSE THE VENTILATOR TO NOT FIT PROPERLY OR COMPLY WITH CLEARANCES SPECIFIED IN APPLICABLE CODES AND STANDARDS. CAUTION: IF THE FINISHED CEILING IS HIGHER THAN THE TOP OF THE VENTILATOR, ENCLOSURE PANELS MAY BE REQUIRED.

FLOOR TO STRUCTURAL CEILING: \_\_\_\_\_ (VERIFY)

FLOOR TO FINISH CEILING: \_\_\_\_\_ 9'-0" (VERIFY)



ITEM #107  
SECTION VIEW

**MECHANICAL HOOD PLAN**

NOT TO SCALE

**WILLIAM J. CLINTON  
PRESIDENTIAL  
CENTER**

LITTLE ROCK, ARKANSAS

Architect  
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320 West 13th Street  
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Coordinating Architects  
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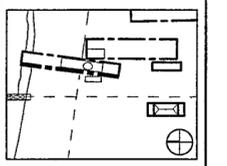
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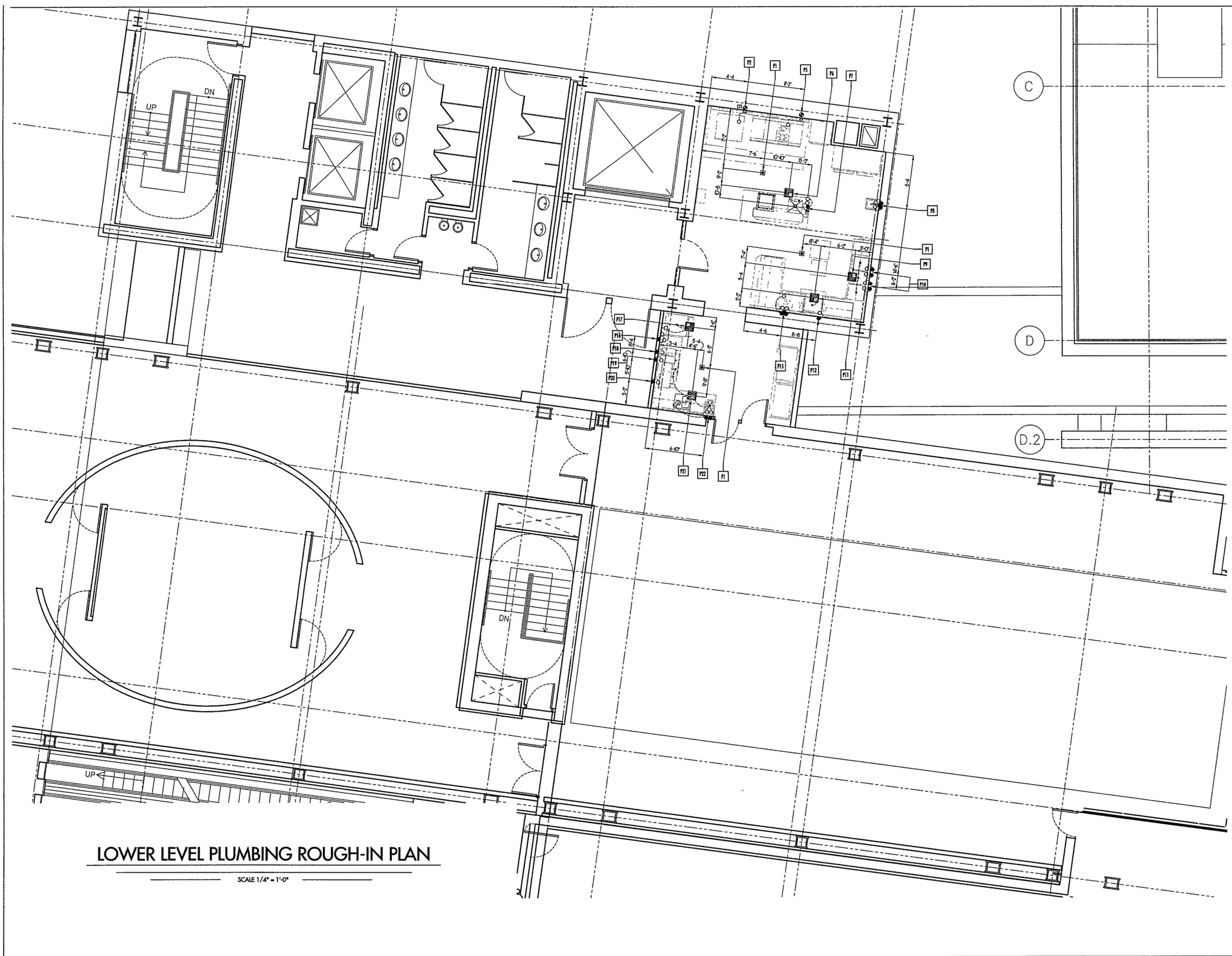
Job No: 9908

Scale: \_\_\_\_\_

Date: JUNE 14 2002

Title: **FOOD SERVICE MECHANICAL HOOD PLAN**

Sheet No: **FS-M2**



**LOWER LEVEL PLUMBING ROUGH-IN PLAN**

SCALE 1/4" = 1'-0"

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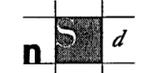
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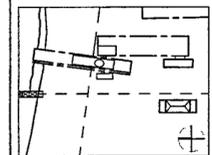
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Job No. 9908

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Date SEPTEMBER 27, 2002

Title **FOOD SERVICE  
LOWER LEVEL  
PLUMBING  
ROUGH-IN PLAN**

Sheet No.

**FS-P1**



## GROUND LEVEL PLUMBING ROUGH-IN PLAN

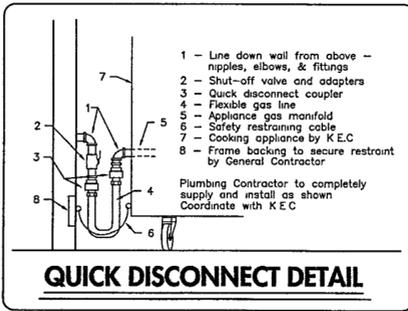
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### GENERAL PLUMBING NOTES

- 1 ALL WORK TO BE DONE IN ACCORDANCE WITH ALL LOCAL CODES
- 2 ALL WATER LINES TO HAVE SHUT-OFF VALVES
- 3 PLUMBER TO PROVIDE DISHWASHER HOT WATER, MINIMUM 140° F., CONSTANT SUPPLY
- 4 ALL INTERCONNECTING AND FINAL CONNECTIONS BY PLUMBER
- 5 FOR COMPLETE PLUMBING SCOPE OF WORK - REFER TO PLUMBING ENGINEERING DRAWINGS BY OTHERS
- 6 THE HOT WATER HEATER SHALL BE SIZED TO THE MAXIMUM USE DEMANDS OF ALL PLUMBING FIXTURES
- 7 PLUMBER CONTRACTOR TO PIPE DRAINS FROM WALK-IN COOLER EVAPORATOR UNITS TO OPEN SITE DRAIN USE COPPER PIPE ONLY
- 8 PLUMBER TO SUPPLY AND INSTALL BACK FLOW PREVENTERS ON ALL EQUIPMENT AS REQUIRED BY LOCAL CODES
- 9 PLUMBER CONTRACTOR TO COMPLETELY INSTALL ALL HAND SINKS, FAUCETS, LEVER DRAINS, & GARBAGE DISPOSALS, AS PROVIDED BY THE K.E.C.
- 10 PLUMBER TO SUPPLY AND INSTALL VACUUM BREAKERS FOR COFFEE AND ICE MAKERS
- 11 PLUMBER TO INSTALL SOLENOID VALVE AND VACUUM BREAKERS FOR DISPOSERS
- 12 PLUMBER TO SUPPLY AND INSTALL ANY REQUIRED GREASE TRAP OR RECEPTOR AS MAY BE REQUIRED BY LOCAL CODES. SEE PLUMBING ENGINEERING PLANS BY OTHERS FOR DETAILS AND SPECIFICATIONS
- 13 PLUMBER TO INSTALL ALL FLOOR SINKS FLUSH OR JUST BELOW THE FINISHED FLOOR.
- 14 PLUMBER TO INSTALL SHUT-OFF VALVE IN MAIN GAS LINE FOR FIRE EXTINGUISHING SYSTEM. VALVE PROVIDED BY K.E.C.
- 15 PLUMBER TO INSTALL FLEXIBLE QUICK DISCONNECTS, AS SUPPLIED BY THE K.E.C., ON ITEM NO'S 8, 10, 137, 141, & 172.

### PLUMBING LEGEND

- CONNECTION
- STUB-UP PIPE
- ⊙ SHUT OFF
- ⊕ GAS PIPE STUB-UP
- ⊖ OPEN SITE FLOOR DRAIN
- ⊗ FLOOR SINK (3/4 GRATE)
- ⊘ AREA FLOOR DRAIN
- ⊙ REMOTE CONDENSING WATER SUPPLY
- ⊖ REMOTE CONDENSING WATER RETURN
- CW COLD WATER
- HW HOT WATER
- W WASTE
- IW INDIRECT WASTE
- BTU BRITISH THERMAL UNIT
- SE SELF EVAPORATOR
- AFF ABOVE FINISH FLOOR
- PSI POUNDS PER SQUARE INCH
- BTIC BRANCH TO CONNECTION



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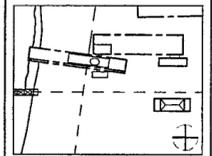
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Job No. 9908

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Date SEPTEMBER 27, 2002

Title  
**FOOD SERVICE  
GROUND LEVEL  
PLUMBING ROUGH-IN  
PLAN**

Sheet No. **FS-P2**

FOR OFFICIAL USE ONLY

# PLUMBING ROUGH-IN SCHEDULE

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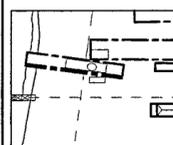


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Title

FOOD SERVICE  
PLUMBING  
SCHEDULE

Sheet No

FS-P2.1

KEY	ITEM	DESCRIPTION			
P 1		AREA FLOOR DRAINS	See Mechanical Plans for fixture specifications.		
P 2	8	DOUBLE DECK CONVECTION OVEN	Plumber to supply disconnect.		
		NATURAL GAS (2) 3/4"	BTU 130,000	HT + 0	*AFF
		GAS NOTE	Two (2) gas rough-in locations required @+24" A.F.F. & @+48" A.F.F.		
			Plumber to BTC thru gas quick disconnect kit (by KEC)		
P 3		SPARE NUMBER			
P 4		SPARE NUMBER			
P 5	10	GRIDDLE/OPEN BURNER RANGE			
		NATURAL GAS 1-1/4"	BTU 130,000	HT + 24	*AFF
		GAS NOTE	Plumber to BTC thru gas quick disconnect kit (by KEC).		
P 6		FLOOR SINK	Drains from item #15 Provide w/ 3/4 section grate Install flush or just below finished floor		
		INDIRECT WASTE 1-1/2"	TYPE FS	HT + 0	*AFF
P 7	15	S/S WORK TABLE W/SINK	Drains to P6 Plumber to bring hot & cold water down from ceiling via S/S chase integral with this item.		
		SUPPLY CW 1/2"	HW 1/2"	HT + 102	*AFF
		INDIRECT WASTE 1-1/2"	TYPE NONE	HT + 0	*AFF
P 8	16	HAND SINK W/ SOAP & TOWEL DISP			
		SUPPLY CW 1/2"	HW 1/2"	HT + 22	*AFF
		INDIRECT WASTE 1-1/2"	TYPE NONE	HT + 20	*AFF
P 9		FLOOR SINK	Drains from item #15 Provide w/ 3/4 section grate Install flush or just below finished floor		
		INDIRECT WASTE (3) 2"	TYPE FS	HT + 0	*AFF
P 10	19	THREE COMPARTMENT POT SINK	Drains to P9 Two (2) rough-in locations required.		
		SUPPLY CW 3/4"	HW 3/4"	HT + 14	*AFF
		INDIRECT WASTE (3) 2"	TYPE NONE	HT + 0	*AFF
P 11		FLOOR SINK	Drains from items #22 & #28 Provide w/ 3/4 section grate Install flush or just below finished floor		
		INDIRECT WASTE 2", 1/2"	TYPE FS	HT + 0	*AFF
P 12	22	DISH MACHINE W/ BOOSTER	Drains to P11		
		SUPPLY CW	HW 3/4"	HT + 8	*AFF
		INDIRECT WASTE 2"	TYPE NONE	HT + 0	*AFF
P 13		SPARE NUMBER			
P 14		SPARE NUMBER			
P 15	25	GARBAGE DISPOSAL, 2 HP	Plumber to BTC CW from item #27 (Pre-Rinse Assembly)		
		SUPPLY CW 1/2"	HW	HT + 0	*AFF
		DIRECT WASTE 2"	TYPE NONE	HT + 10	*AFF
P 15	27	PRE-RINSE UNIT	Plumber to BTC Through to item #25		
		SUPPLY CW 1/2"	HW 1/2"	HT + 14	*AFF
P 16	30	1 WATER FILTER	Plumber to BTC cold water through to item #30		
		SUPPLY CW 1/2"	HW	HT + 94	*AFF
P 17		FLOOR SINK	Drains from items #29 & #30 Provide w/ 3/4 section grate Install flush or just below finished floor		
		INDIRECT WASTE 1", 3/4"	TYPE FS	HT + 0	*AFF
P 18	35	SINGLE AIRPOT COFFEE BREWER	BTC from water filter Exposed piping Chrome		
		SUPPLY CW 1/2"	HW	HT + 60	*AFF
P 19	36	ICE TEA BREWER	BTC from water filter Exposed piping Chrome		
		SUPPLY CW 1/2"	HW	HT + 60	*AFF
P 20	37	COFFEE URN	BTC from water filter Exposed piping Chrome		
		SUPPLY CW 1/2"	HW	HT + 60	*AFF
P 21		FLOOR SINK	Drains from items #31, #39, & #40 Provide w/ 3/4 section grate Install flush or just below finished floor		
		INDIRECT WASTE (3) 1/2", 1-1/2"	TYPE FS	HT + 0	*AFF
P 22	40	S/S BUILT-IN HAND SINK	Drains to P21 Plumber to BTC cold water to water station (item #39)		
		SUPPLY CW 1/2"	HW 1/2"	HT + 14	*AFF
		INDIRECT WASTE 1-1/2"	TYPE NONE	HT + 0	*AFF
P 100		AREA FLOOR DRAINS	See Mechanical Plans for fixture specifications.		
P 101	101	ICE & BEVERAGE DISPENSER	Drains to P102 Do not tie drains together Plumber to stub cold water up floor for this item.		
		SUPPLY CW 1/2"	HW	HT + 12	*AFF
		INDIRECT WASTE 1", 3/4"	TYPE NONE	HT + 0	*AFF
P 102		FLOOR SINK	Drains from items #100 & #101 Provide w/ 3/4 section grate Install flush or just below finished floor		
		INDIRECT WASTE 1", 3/4", 1/2"	TYPE FS	HT + 0	*AFF
P 103		SPARE NUMBER			
P 104		FLOOR SINK	Drains from items #113 & #115 Provide w/ 3/4 section grate Install flush or just below finished floor		
		INDIRECT WASTE 1", 2"	TYPE FS	HT + 0	*AFF
P 105	112	THREE COMPARTMENT POT SINK	Drains to P106 Two (2) rough-in locations required.		
		SUPPLY CW 3/4"	HW 3/4"	HT + 14	*AFF
		INDIRECT WASTE (3) 2"	TYPE NONE	HT + 0	*AFF
P 106		FLOOR SINK	Drains from item #112 Provide w/ 3/4 section grate Install flush or just below finished floor		
		INDIRECT WASTE (3) 2"	TYPE FS	HT + 0	*AFF
P 107	115	DISH MACHINE W/ BOOSTER	Drains to P104 140 degree F maximum hot water connection.		
		SUPPLY CW	HW 3/4"	HT + 8	*AFF
		DIRECT WASTE 2"	TYPE NONE	HT + 0	*AFF

KEY	ITEM	DESCRIPTION			
P 108	116	GARBAGE DISPOSAL, 2 HP	Plumber to BTC CW from item #116 1 (Pre Rinse Assembly)		
		SUPPLY CW 1/2"	HW	HT + 0	*AFF
		DIRECT WASTE 2"	TYPE NONE	HT + 10	*AFF
P 108	116 1	PRE-RINSE UNIT	Plumber to BTC CW to item #116 (Garbage Disposer)		
		SUPPLY CW 1/2"	HW 1/2"	HT + 14	*AFF
P 109	117	HAND SINK W/ SOAP & TOWEL DISP			
		SUPPLY CW 1/2"	HW 1/2"	HT + 22	*AFF
		DIRECT WASTE 1-1/2"	TYPE NONE	HT + 20	*AFF
P 110		FLOOR SINK	Drains from item #121 Provide w/ 3/4 section grate Install flush or just below finished floor.		
		INDIRECT WASTE (2) 1-1/2"	TYPE FS	HT + 0	*AFF
P 111	121	S/S PREP TABLE W/SINK	Drains to P110		
		SUPPLY CW 1/2"	HW 1/2"	HT + 14	*AFF
		INDIRECT WASTE (2) 1-1/2"	TYPE NONE	HT + 0	*AFF
P 112		OPEN SITE DRAIN	Drains from items #126 1 & #127 1		
		INDIRECT WASTE (2) 1/2"	TYPE OSD	HT + 2	*AFF
P 113	126.2	COMPRESSOR UNIT	Plumber to verify exact location of compressor * 1/2" condenser water supply and return connections required (from building cooling tower).		
		SUPPLY CW 1/2"	HW	HT + 0	*AFF
P 114	127.2	COMPRESSOR UNIT	Plumber to verify exact location of compressor * 1/2" condenser water supply and return connections required (from building cooling tower)		
		SUPPLY C.W. 1/2"	HW	HT + 0	*AFF
P 115	130	HAND SINK W/ SOAP & TOWEL DISP			
		SUPPLY CW 1/2"	HW 1/2"	HT + 22	*AFF
		DIRECT WASTE 1-1/2"	TYPE NONE	HT + 20	*AFF
P 116	137	SPREADER PLATE CABINET			
		NATURAL GAS 1-1/4"	BTU 190,000	HT + 24	*AFF
		GAS NOTE	Plumber to BTC thru gas quick disconnect kit (by KEC). Plumber to BTC to the following: Hot Top Two Burner Range (#138) - 130,000 BTUs Char Broiler (#139) - 60,000 BTUs		
P 117	141	HEAVY DUTY GAS FRYER			
		NATURAL GAS 1"	BTU 80,000	HT + 24	*AFF
		GAS NOTE	Plumber to BTC thru gas quick disconnect kit (by KEC)		
P 118		FLOOR SINK	Drains from items #146 & #147 Provide w/ 3/4 section grate Install flush or just below finished floor		
		INDIRECT WASTE 1", 3/4"	TYPE FS	HT + 0	*AFF
P 119	147.1	WATER FILTER	Plumber to BTC cold water through to item #147		
		SUPPLY CW 1/2"	HW	HT + 96	*AFF
P 120		OPEN SITE DRAIN	Drains from item #155		
		INDIRECT WASTE 1/2"	TYPE OSD	HT + 2	*AFF
P 121	155	S/S WORK COUNTER	Plumber to connect to dripwell, item #148 1 Drains to P120		
		SUPPLY CW 1/2"	HW	HT + 18	*AFF
		INDIRECT WASTE 1/2"	TYPE NONE	HT + 0	*AFF
P 122	149	TWIN AIRPOT BREWER W/ FAUCET			
		SUPPLY CW 1/2"	HW	HT + 48	*AFF
P 123		OPEN SITE DRAIN	Drains from item #136		
		INDIRECT WASTE (3) 1/2"	TYPE OSD	HT + 2	*AFF
P 124	145	FLOOR TROUGH			
		DIRECT WASTE 3"	TYPE NONE	HT + -6	*AFF
P 125	150	ICE TEA BREWER			
		SUPPLY CW 1/2"	HW	HT + 48	*AFF
P 126		FLOOR SINK	Drains from item #164 Provide w/ 3/4 section grate Install flush or just below finished floor		
		INDIRECT WASTE 1-1/2"	TYPE FS	HT + 0	*AFF
P 127	136.1	COMPRESSOR UNIT	Plumber to verify exact location of compressor * 1/2" condenser water supply and return connections required (from building cooling tower)		
		SUPPLY CW 1/2"	HW	HT + 0	*AFF
P 128	136.2	COMPRESSOR UNIT	Plumber to verify exact location of compressor * 1/2" condenser water supply and return connections required (from building cooling tower)		
		SUPPLY CW 1/2"	HW	HT + 0	*AFF
P 129	172	HEAVY DUTY GAS RANGE			
		NATURAL GAS 1"	BTU 215,000	HT + 24	*AFF
		GAS NOTE	Plumber to BTC thru gas quick disconnect kit (by KEC)		
P 130		OPEN SITE DRAIN	Drains from item #176 Note steam temperature resistant pipe		
		INDIRECT WASTE 2"	TYPE OSD	HT + 2	*AFF
P 131	176.1	KLEINSTEAM SYSTEM	Plumber to BTC thru to item #176 (Combo Oven) Plumber to completely install Filter as provided by the KEC.		
		SUPPLY CW 1/2"	HW	HT + 96	*AFF
P 132	154	S/S BUILT-IN HAND SINK			
		SUPPLY CW 1/2"	HW 1/2"	HT + 20	*AFF
		DIRECT WASTE 1-1/2"	TYPE NONE	HT + 18	*AFF



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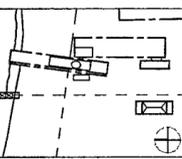
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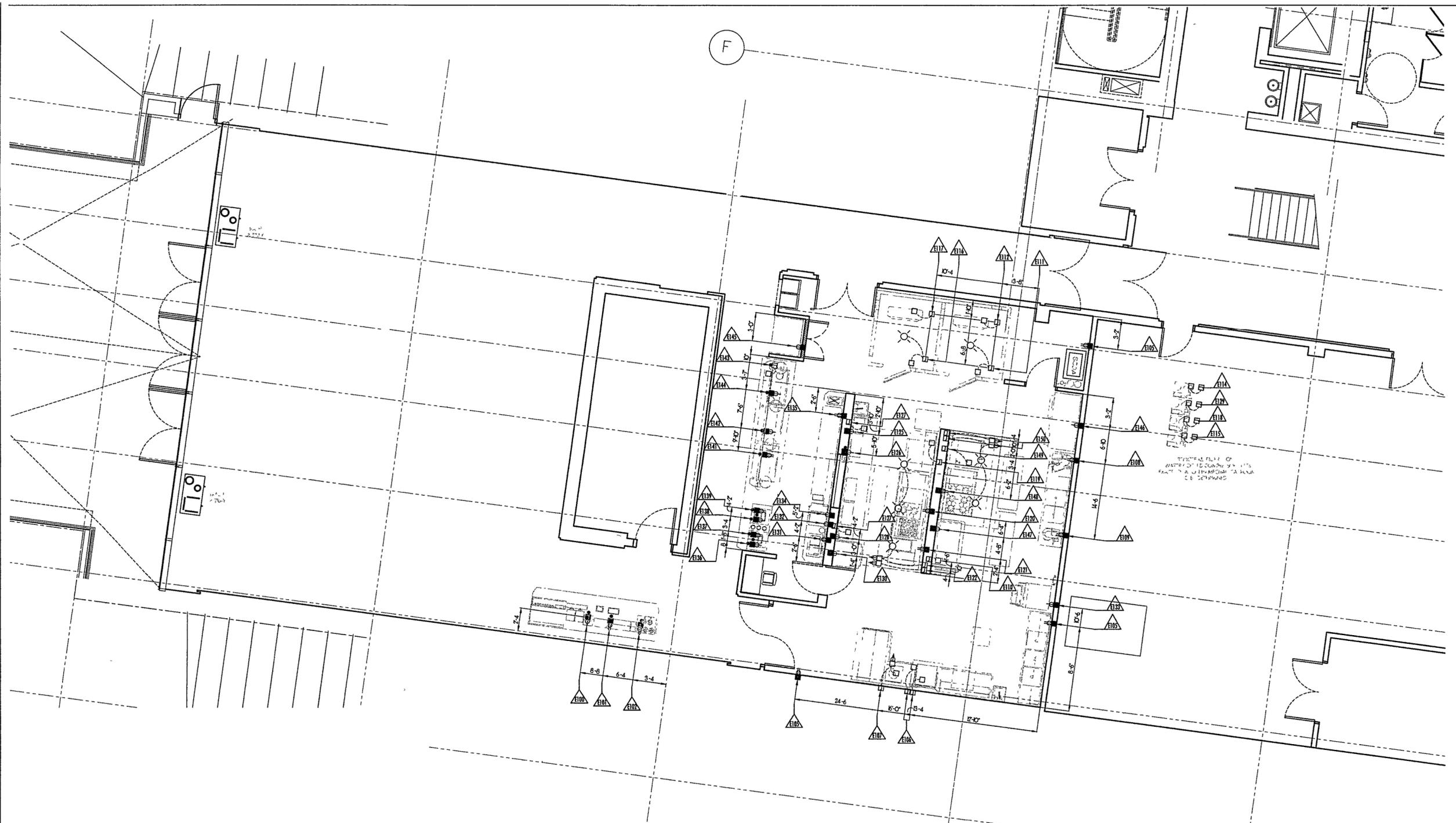
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Title **FOOD SERVICE  
GROUND LEVEL  
ELECTRICAL  
ROUGH-IN PLAN**

Sheet No

**FS-E2**



- GENERAL ELECTRICAL NOTES**
- ALL WORK TO BE DONE IN ACCORDANCE WITH ALL LOCAL CODES
  - SEE ELECTRICAL ENGINEERING PLANS BY OTHERS FOR COMPLETE SCOPE OF WORK AND ELECTRICAL SPECIFICATIONS
  - ELECTRICIAN TO SUPPLY AND INSTALL ALL DUPLEX RECEPTACLES AND SWITCHES WITH STAINLESS STEEL FACE PLATES
  - ELECTRICIAN TO SUPPLY ALL NECESSARY CONTACTORS, STARTERS, AND DISCONNECTS
  - ELECTRICIAN TO WIRE DISPOSER WITH START-STOP STATION AND SOLENOID VALVE
  - ELECTRICIAN TO INTERWIRE CONDENSING UNIT WITH EVAPORATOR COIL IN WALK-IN COOLER
  - ELECTRICIAN TO PROVIDE AND INSTALL (WRAP) HEAT TAPE AROUND CONDENSATE DRAIN LINES IN WALK-IN FREEZER
  - ELECTRICIAN TO INTERWIRE EXTRA LIGHT FIXTURES IN WALK-IN COOLER, ITEM NO'S 126 & 127
  - ELECTRICIAN TO INTERWIRE FIRE EXTINGUISHING SYSTEM WITH EXHAUST FAN AND COOKING BATTERY, TO CAUSE FAN TO TURN ON AND COOKING BATTERY TO TURN OFF WHEN FIRE SYSTEM IS ACTIVATED
  - ELECTRICIAN TO SUPPLY CONTACTORS AND/OR SHUNT TRIP BREAKERS TO PROVIDE FOR TOTAL FUEL SHUT-OFF TO COOKING BATTERY
  - ELECTRICIAN TO WIRE AND INSTALL START-STOP STATION WITH RED LIGHT INDICATOR FOR EXHAUST AND RETURN AIR FANS
  - ELECTRICIAN TO CONNECT HOOD LIGHTS IN EXHAUST, AND WIRE TO WALL SWITCH IN HOOD. SEE FS-H1 & FS-H2
  - ELECTRICIAN TO SUPPLY AND INSTALL START-STOP STATION FOR EXHAUST FAN ON DISHWASHER. DUCT AND FAN BY OTHERS.

**GROUND LEVEL ELECTRICAL ROUGH-IN PLAN**

SCALE 1/4" = 1'-0"

- ELECTRICAL LEGEND**
- DUPLEX RECEPTACLE
  - SINGLE RECEPTACLE
  - CEILING LIGHT
  - WALL LIGHT
  - JUNCTION BOX
  - DROP CORD (HEIGHT AS INDICATED)
  - WALL SWITCH
  - CONNECTION
  - STUB-UP CONDUIT
  - STUB-UP CONDUIT
  - EMPTY CONDUIT FOR BEVERAGE LINES
  - VOLT
  - PHASE
  - KW KILOWATT
  - AMP AMPERE
  - H P HORSE POWER
  - AFF ABOVE FINISH FLOOR
  - C&P CORD AND PLUG
  - CONV CONVENIENCE OUTLET

# ELECTRICAL ROUGH-IN SCHEDULE

KEY	ITEM	DESCRIPTION	Volt/ Ph	HP/ KW	Amp/ Cona	Height
E 1	1	MOBILE WARMING CABINET NEMA 5-15P	120 1	1.5	13 0 SR	+24" AFF
E 2	2	MOBILE WARMING CABINET NEMA 5-15P	120 1	1.5	13 0 SR	+24" AFF
E 3		SPARE NUMBER				
E 4		SPARE NUMBER				
E 5		CONVENIENCE OUTLET *Circuit size indicated.	120 1		20* DR	+24" AFF
E 6	6	FIRE SUPPRESSION SYSTEM Provide on separate dedicated circuit. Interconnect to building's Life Safety System. * Circuit Size Indicated. Electrician to interconnect to shunt trip breakers for electrical power for all cooling equipment under hoods. Interconnect with exhaust/supply fans per local code requirements for proper sequence during fire condition.	120 1		20* JB	+102" AFF
E 7		CONVENIENCE OUTLET *Circuit size indicated.	120 1		20* DR	+24" AFF
E 8	8	DOUBLE DECK CONVECTION OVEN * Amp load per unit. Two (2) SR rough-in locations required @+18" A.F.F. & +42" A.F.F.	115 1	1/3	6 0 2DR	
E 9		CONVENIENCE OUTLET *Circuit size indicated.	120 1		20* DR	+24" AFF
E 10	7	EXHAUST HOOD Connection for hood lights See Mechanical Plans, sheet FS-M1 for fan and control specifications	120 1	0.4	JB	+102" AFF
E 11	12	FREEZER, SINGLE SECTION NEMA 5-15P	115 1	1/2 1.0	11 3 SR	+89" AFF
E 12	13	ROLL-IN REFRIGERATOR (2) SEC	115 1	1/2 0.9	11 4 SR	+89" AFF
E 13		SPARE NUMBER				
E 14		SPARE NUMBER				
E 15		CONVENIENCE OUTLET *Circuit size indicated.	120 1		20* DR	+24" AFF
E 16	15	S/S WORK TABLE W/SINK *Circuit size indicated. Electrician to bring service down from ceiling via S/S chase (for convenience outlet) integral with this item.	120 1		20* JB	+102" AFF
E 17	22	DISH MACHINE W/BOOSTER ** Additional JB Rough-In required for separate Booster Heater connection (480V/3ph/13.8W/25amp) @+24" AFF	480 3	1 0	12 0 2JB	+76" AFF
E 18	25	GARBAGE DISPOSAL, 2 HP Manual Reverse Switch.	480 3	2 0 1.95	2.5 JB	+12" AFF
E 19	30	ICE MACHINE Electrician to provide cord & plug. Minimum 20 amp circuit required.	208 1	2.23	11 0 SR	+98" AFF
E 20	35	SINGLE AIRPOT COFFEE BREWER	120 1	1.5	12 7 SR	+24" AFF
E 21	36	ICE TEA BREWER	120 1	1.8	14 9 SR	+24" AFF
E 22	37	COFFEE URN Electrician to provide cord & plug.	120/208 1	6.8	28 7 SR	+24" AFF
E 23		SPARE NUMBER				
E 24		SPARE NUMBER				
E 25	32	UNDER COUNTER REFRIGERATOR	115 1	1/5 4.5	SR	+14" AFF
E 26		CONVENIENCE OUTLET *Circuit size indicated.	120 1		20* DR	+48" AFF
E 100	101	ICE & BEVERAGE DISPENSER Electrician to sub electric up thru floor for this item. Electrician to supply cord and plug.	115 1	0.8	7 0 SR	+12" AFF
E 101		CONVENIENCE OUTLET *Circuit size indicated. Electrician to sub electric up thru floor for this item.	120 1		20* DR	+12" AFF
E 102		CONVENIENCE OUTLET *Circuit size indicated. Electrician to sub electric up thru floor for this item.	120 1		20* DR	+12" AFF
E 103		SPARE NUMBER				

KEY	ITEM	DESCRIPTION	Volt/ Ph	HP/ KW	Amp/ Cona	Height
E 104		SPARE NUMBER				
E 105		CONVENIENCE OUTLET *Circuit size indicated. Provide DR suitable for wet location.	120 1		20* DR	+24" AFF
E 106	115	DISH MACHINE W/BOOSTER ** Additional JB Rough-In required for separate Booster Heater connection (480V/3ph/13.8W/25amp) @+24" AFF	480 3	1 0	12 0 2JB	+76" AFF
E 107	116	GARBAGE DISPOSAL, 2 HP	480 3	2 0 1.95	2.5 JB	+14" AFF
E 108	120	SLICER	120 1	1/2 0.3	2.5 DR	+48" AFF
E 109		CONVENIENCE OUTLET *Circuit size indicated.	120 1		20* DR	+48" AFF
E 109	134	MXER, 20 QT	115 1	1/2 8.2	8 2 DR	+48" AFF
E 110	125	FIRE SUPPRESSION SYSTEM Provide on separate dedicated circuit. Interconnect to building's Life Safety System. * Circuit size indicated. Electrician to interconnect to shunt trip breakers for electrical power for all cooling equipment under hoods. Interconnect with exhaust/supply fans per local code requirements for proper sequence during fire condition.	120 1		20* JB	+102" AFF
E 111	126	WALK-IN FREEZER Cooler Doors lights and heater tape	115 1		10 0 JB	+102" AFF
E 112	126 1	COIL EVAPORATOR * Heater amps shown. Power from Item 126.2	208 1		8 7* JB	+102" AFF
E 113		SPARE NUMBER				
E 114	136 2	COMPRESSOR UNIT Electrician to verify exact location with the KEC and owner. Verify connection height AFF	208 1	1/2 3.7	JB	
E 115	126 2	COMPRESSOR UNIT Electrician to verify exact location with the KEC and owner. Verify connection height AFF	208 1	2 0 14.7	JB	
E 116	127	WALK-IN COOLER Cooler Doors & Lights	115 1		3 5 JB	+102" AFF
E 117	127 1	COIL EVAPORATOR	115 1		2 1 JB	+102" AFF
E 118	127 2	COMPRESSOR UNIT Electrician to verify exact location with the KEC and owner. Verify connection height AFF	208 1	1-1/2 9.6	JB	
E 119	135	CONVEYOR OVEN Electrician to provide cord & plug.	208 3	11 0	30 0 SR	+24" AFF
E 120		CONVENIENCE OUTLET *Circuit size indicated.	120 1		20* DR	+24" AFF
E 121	141	HEAVY DUTY GAS FRYER * Amp load includes Fryer (10 amps) Food Warmer (6.9 amps) and Filler Magn system (9 amps)	120 1	1/3 17*	DR	+24" AFF
E 122	118	EXHAUST HOOD Connection for hood lights See Mechanical Plans for fan and control specifications	120 1	0.4	JB	+102" AFF
E 123		SPARE NUMBER				
E 124		SPARE NUMBER				
E 125	132	MICROWAVE OVEN NEMA 5 20R.	120 1	1.2	17 8 SR	+78" AFF
E 126	152	POS - PRE CHECK PRINTER (VERIFY) Owner supplied item. * Circuit size indicated. Provide on separate circuit W/ isolated ground & COM conduit.	120 1		20* SR	+54" AFF
E 127	136	S/S REFRIG CHEF'S COUNTER * Amp load for each rough-in location (40 amp total) Two (2) rough-in locations required.	120 1	0.7	20* 2JB	+24" AFF
E 128	140	CONVEYOR TOASTER NEMA 6-20P	208 1	2.8	14 0 SR	+48" AFF
E 129	136 1	COMPRESSOR UNIT Electrician to verify exact location with the KEC and owner. Verify connection height AFF	208 1	1/2 3.7	JB	
E 130	142	FREEZER, SINGLE SECTION NEMA 5-15P	115 1	1/2 1.04	11 3 SR	+86" AFF
E 131	148	ICE CREAM DIPPING CABINET	115 1	1/4 5 0	DR	+12" AFF

KEY	ITEM	DESCRIPTION	Volt/ Ph	HP/ KW	Amp/ Cona	Height
E 132	149	TWIN AIRPOT BREWER W/FAUCET Electrician to provide cord & plug	120/240 1	6.25	25 8 SR	+24" AFF
E 133	147	ICE MACHINE Minimum 20 amp circuit required. Electrician to provide cord & plug	208 1		11 0 SR	+98" AFF
E 134	150	ICE TEA BREWER	120 1	1.79	14 9 SR	+24" AFF
E 135		CONVENIENCE OUTLET *Circuit size indicated.	120 1		20* DR	+48" AFF
E 136	156	POS - CASH REGISTER (VERIFY) Owner supplied item. * Circuit size indicated. Provide on separate circuit W/ isolated ground & COM conduit. Electrician to sub electric up thru floor for this item.	120 1		20* SR	+12" AFF
E 137		CONVENIENCE OUTLET *Circuit size indicated. Electrician to sub electric up thru floor for this item.	120 1		20* DR	+12" AFF
E 138	158	POS - CASH REGISTER (VERIFY) Owner supplied item. * Circuit size indicated. Provide on separate circuit W/ isolated ground & COM conduit. Electrician to sub electric up thru floor for this item.	120 1		20* SR	+12" AFF
E 139		CONVENIENCE OUTLET *Circuit size indicated. Electrician to sub electric up thru floor for this item.	120 1		20* DR	+12" AFF
E 140		SPARE NUMBER				
E 141	159	DROP-IN HOT SHELF NEMA 5-15P Electrician to sub electric up thru floor for this item.	120 1	1.2	9 6 DR	+12" AFF
E 142	160	DROP-IN HOT PLATE NEMA 6-15P Electrician to sub electric up thru floor for this item.	208 1	2 6	12 4 SR	+12" AFF
E 143	163	S/S FOOD SERVICE COUNTER Electrical connection for accent lights below tray slide Electrician to sub electric up thru floor for this item.	120 1		15 0 JB	+12" AFF
E 144	164	DROP-IN COLD PAN NEMA 5-15P Electrician to sub electric up thru floor for this item.	120 1	1/3 6.5	SR	+12" AFF
E 145	162	SELF-SERVE MERCHANDISER Minimum 20 amp circuit size required.	120/208 1	3/4 13 0	SR	+36" AFF
E 146	168	ROLL-IN REFRIGERATOR NEMA 5-15P	115 1	1/2 0.92	11 4 SR	+88" AFF
E 147	171	MOBILE WARMING CABINET NEMA 5-15P	120 1	1.5	13 0 SR	+24" AFF
E 148		CONVENIENCE OUTLET *Circuit size indicated.	120 1		20* DR	+24" AFF
E 149	176	COMBI OVEN Circuit breaker required. Dedicated ground wire required.	208 3	19 0	53 0 JB	+54" AFF
E 150	177	EXHAUST HOOD Connection for hood lights See Mechanical Plans for fan and control specifications	120 1	0.4	JB	+104" AFF

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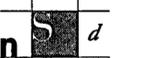
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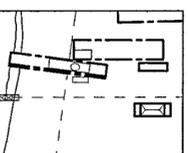
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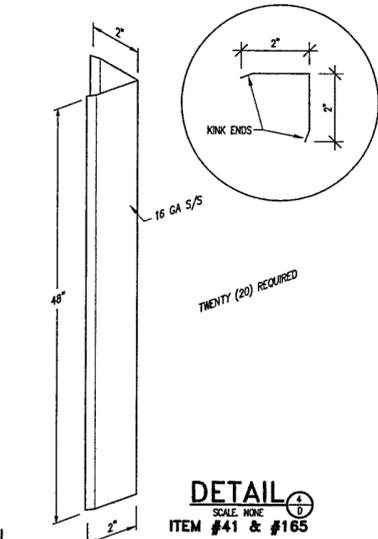
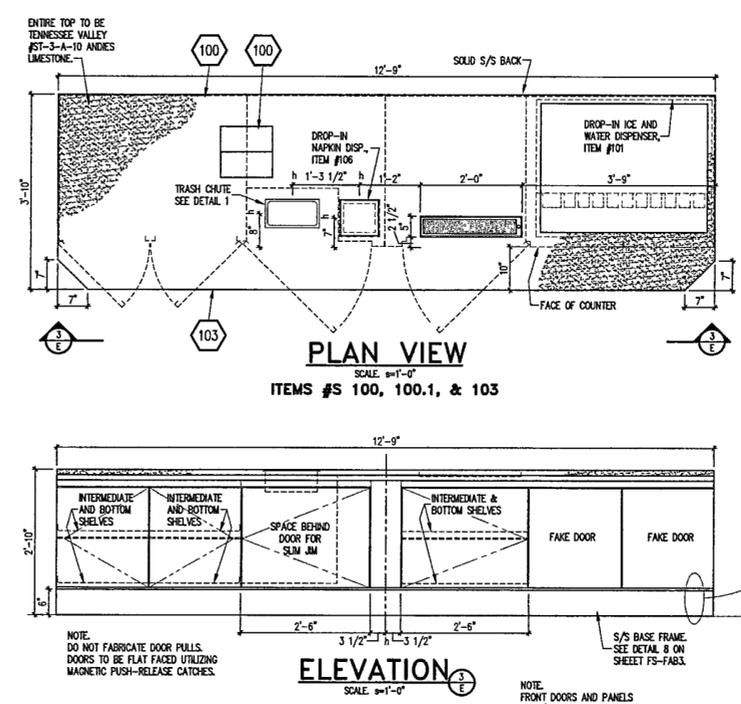
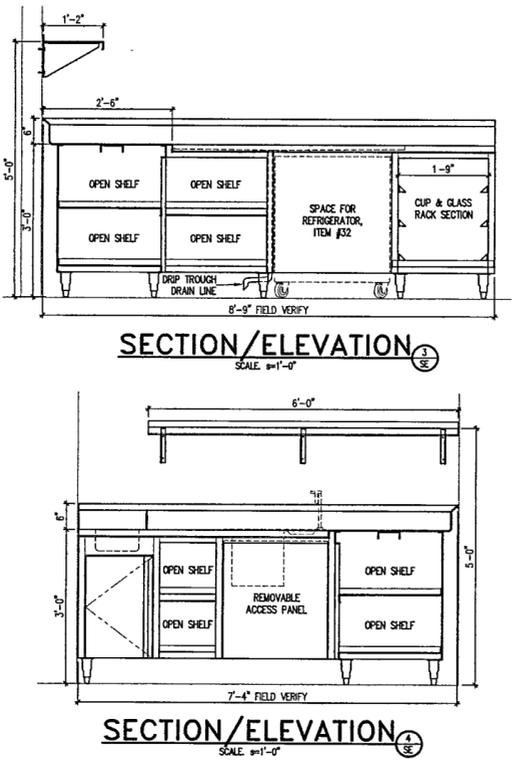
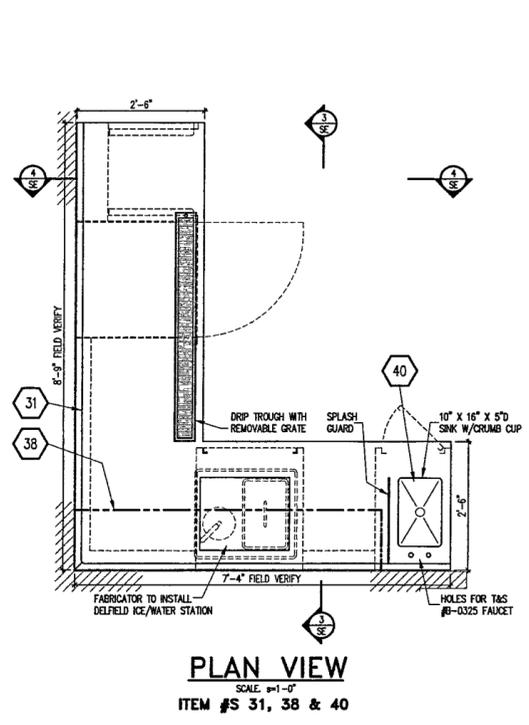
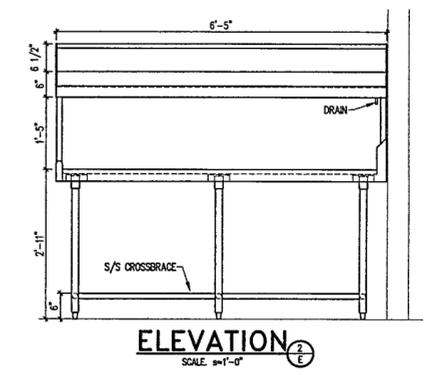
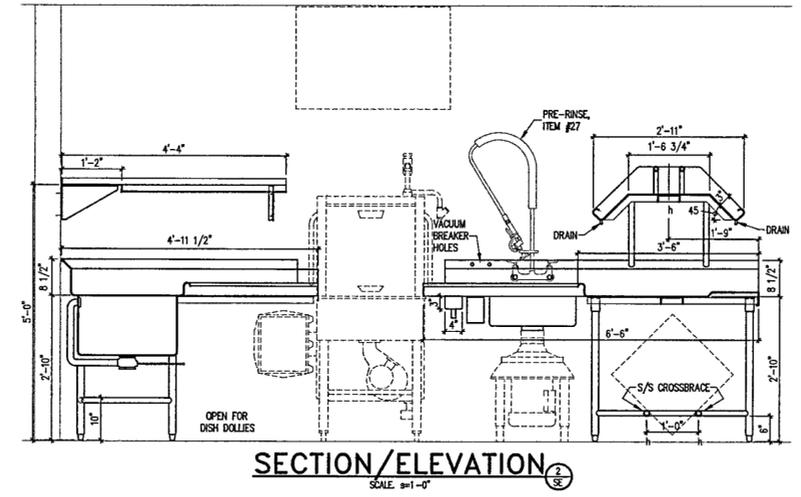
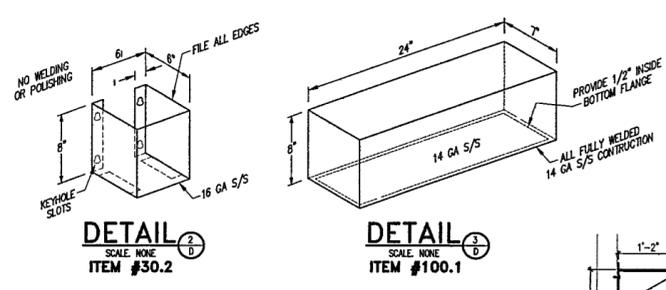
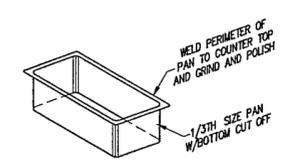
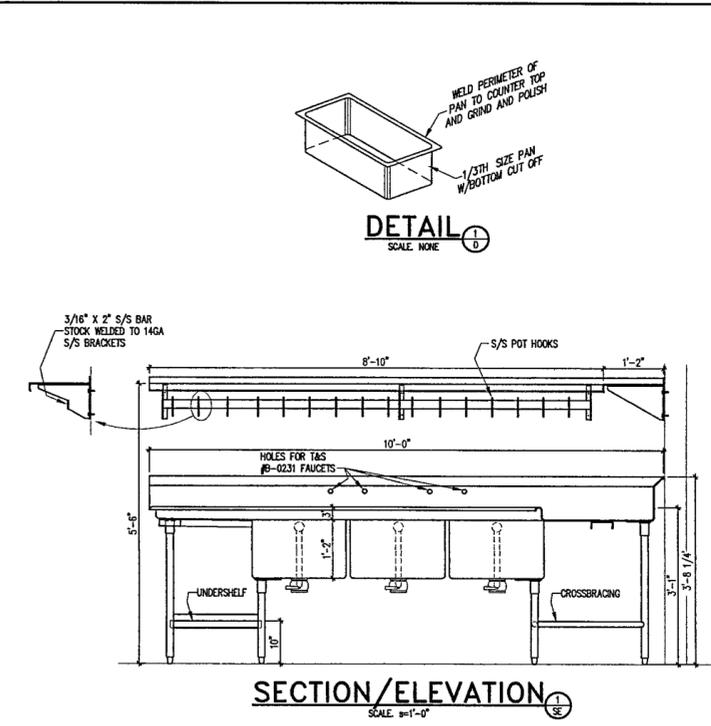
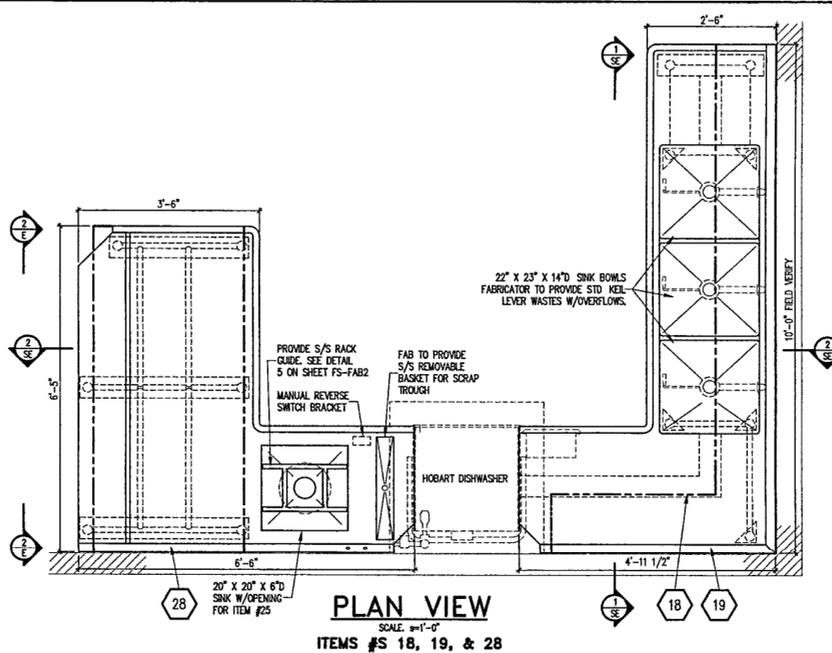
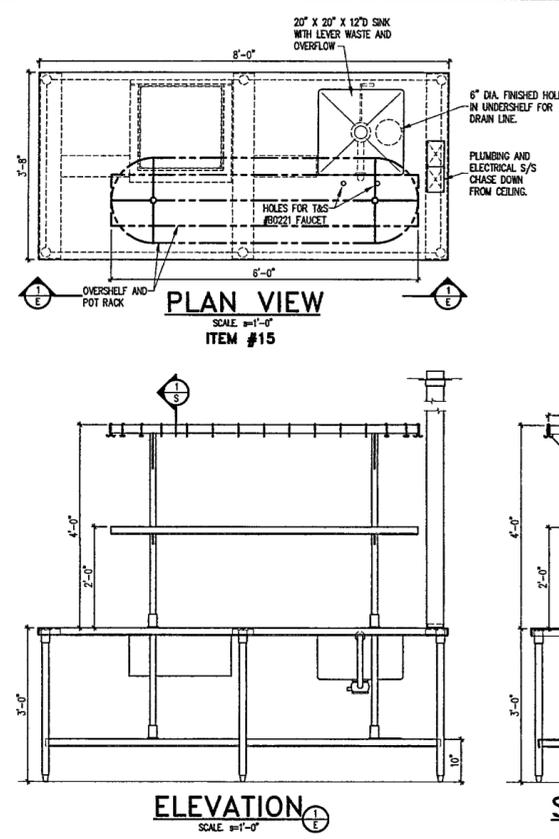
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Date SEPTEMBER 27, 2002

Title  
FOOD SERVICE  
ELECTRICAL  
SCHEDULE

Sheet No  
FS-E2.1

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- CONSTRUCTION NOTES:**
1. ALL TOPS TO BE 16GA S/S.
  2. ALL BACK SPLASHES TO BE TURNED DOWN 1" AT BACK.
  3. ALL UNDERSHELVES TO BE 16GA S/S.
  4. ALL OVERSHELVES AND WALL SHELVES TO BE 16GA S/S.
  5. ALL CABINET BASES TO BE 18GA S/S (UNDERSHELVES INSIDE BASES TO BE 16GA S/S).
  6. ALL LIDS AND CROSSBRACES TO BE S/S.
  7. ALL FEET TO BE S/S ADJUSTABLE.
  8. ALL FAUCETS BY FABRICATOR AND MFG. BY T&S.
  9. ALL LEVER WASTES W/OVERFLOWS BY FABRICATOR AND MFG. BY STD KEEL.
  10. ALL CUTTING BOARDS TO BE RITCHIE.

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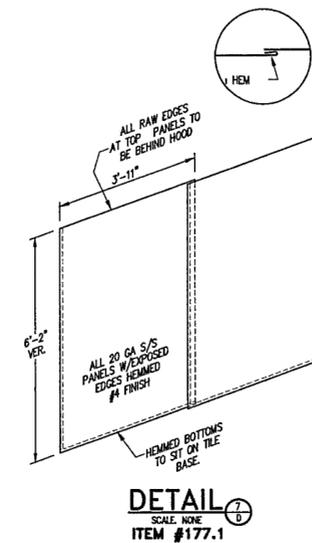
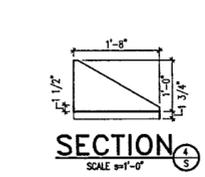
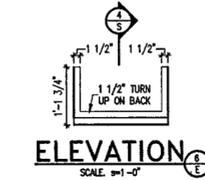
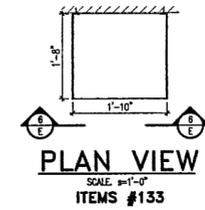
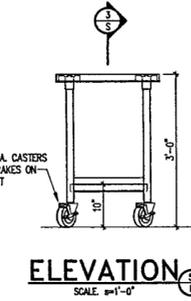
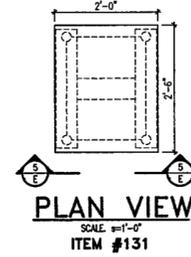
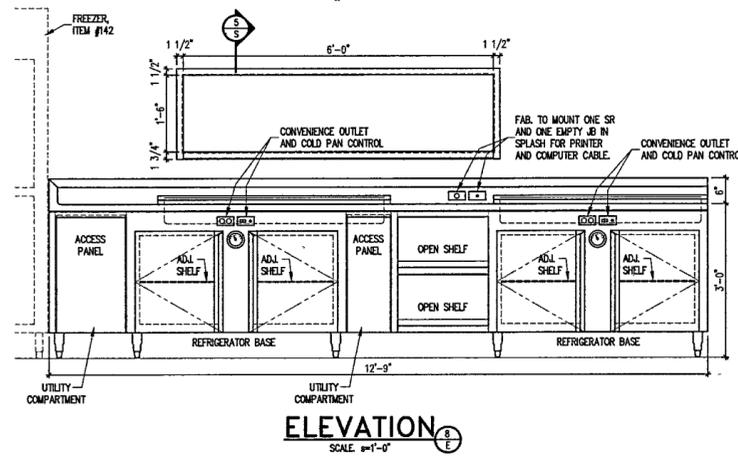
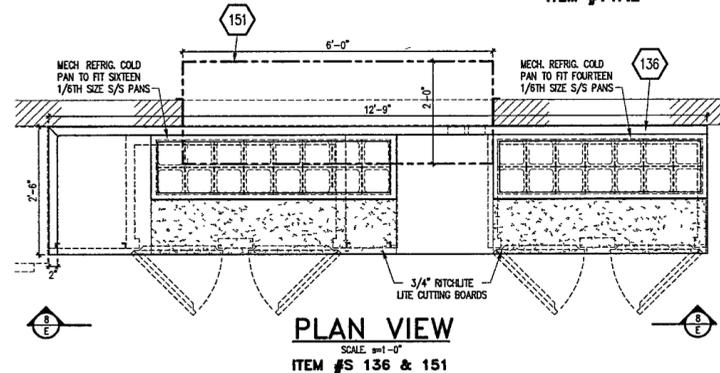
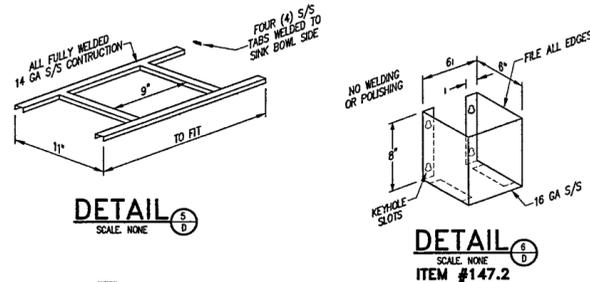
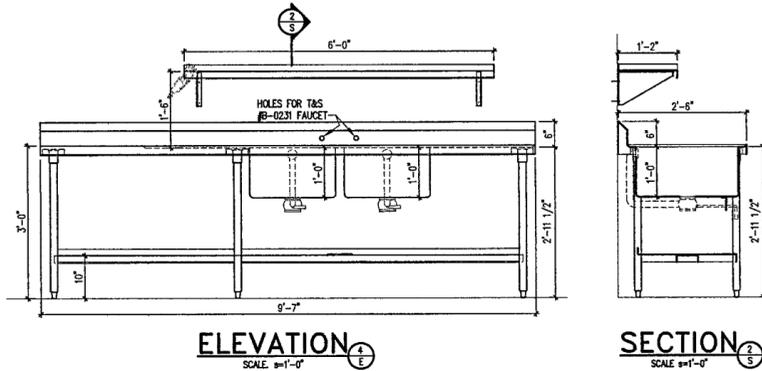
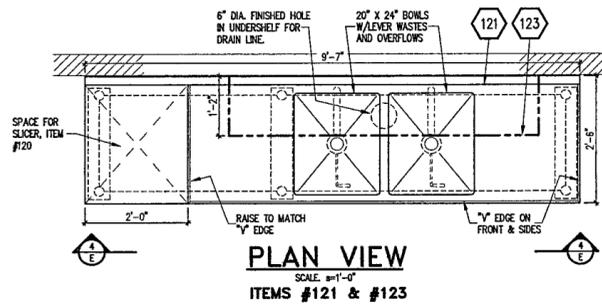
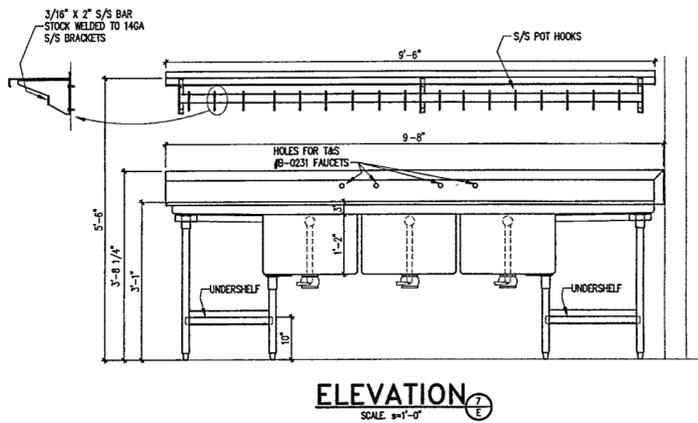
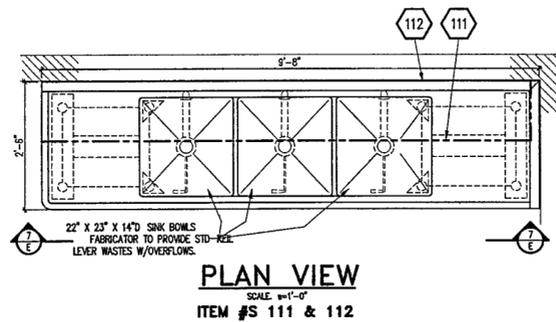
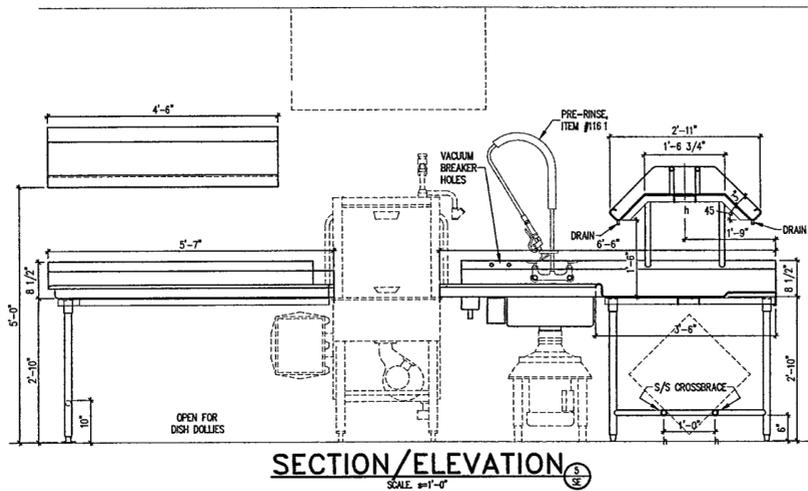
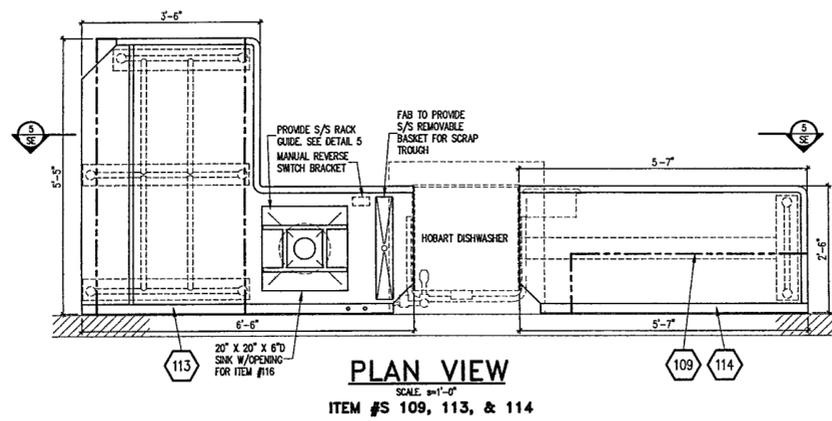
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Title: **FOOD SERVICE CUSTOM ELEVATIONS AND DETAILS**  
Sheet No:

**FS-FAB1**



- CONSTRUCTION NOTES:**
1. ALL TOPS TO BE 14GA S/S.
  2. ALL BACK SPLASHES TO BE TURNED DOWN 1" AT BACK.
  3. ALL UNDERSHELVES TO BE 16GA S/S.
  4. ALL OVERSHELVES AND WALL SHELVES TO BE 16GA S/S.
  5. ALL CABINET BASES TO BE 16GA S/S (UNDERSHELVES INSIDE BASES TO BE 16GA S/S).
  6. ALL LEGS AND CROSSBRACING TO BE S/S.
  7. ALL FEET TO BE S/S ADJUSTABLE.
  8. ALL FAUCETS BY FABRICATOR AND MFG. BY T&S.
  9. ALL LEVER WASTES W/OVERFLOWS BY FABRICATOR AND MFG. BY STD KEL.
  10. ALL CUTTING BOARDS TO BE RITCLITE.

- REFRIGERATION NOTES:**
1. ALL FABRICATED COUNTERS WITH REFRIGERATION WILL BE CONSTRUCTED TO CONFORM TO AND BEAR NSF #7 LABEL (OR EQUIVALENT) FOR PERFORMANCE. ALL CABINETS WILL BE CONSTRUCTED TO MEET ALL GENERAL NSF FABRICATION STANDARDS.
  2. REMOTE REFRIGERATED FABRICATED EQUIPMENT SHALL BE PROVIDED WITH EVAPORATOR COIL, THERMOSTATIC EXPANSION VALVE, THERMOSTATIC CONTROL AND SOLENOID VALVE - FABRICATOR MOUNTED, PRE-WIRED AND PRE-PIPPED TO UTILITY COMPARTMENT AS DESIGNATED IN FABRICATION DRAWINGS.
  3. ALL REMOTE REFRIGERATED BASES TO BE PROVIDED WITH ON-OFF SWITCH LOCATED IN THE UTILITY COMPARTMENT FOR SERVICE OF EVAPORATOR AND CONTROLS.
  4. REFRIGERATED EQUIPMENT BASES TO BE COMPLETELY PRE-WIRED, INCLUDING LIGHTS AND CONDENSATE HEATERS TO THE UTILITY COMPARTMENT AS DESIGNATED IN THE FABRICATION DRAWINGS.
  5. ALL SELF-CONTAINED FABRICATED EQUIPMENT WILL CONFORM TO THE ABOVE STANDARDS AND BE PROVIDED WITH CAP AND CORD FOR CONDENSING UNIT DISCONNECT WITH RECEPTACLE AT ELECTRICAL JUNCTION BOX IN UTILITY COMPARTMENT.
  6. ALL SELF-CONTAINED BASES WILL BE PROVIDED WITH CONDENSATE EVAPORATORS, UNLESS OTHERWISE NOTED IN THE DRAWINGS.
  7. ALL REFRIGERATED BASES TO BE PROVIDED WITH 2" DIA. THERMOMETER FACE MOUNTED.
  8. MECHANICAL COLD PANS SHALL CONFORM TO THE ABOVE STANDARDS AND BE PROVIDED WITH EXPOSED ON-OFF SWITCH WITH IDENTIFICATION LABEL FOR DIRECT ACCESS BY THE OPERATOR.

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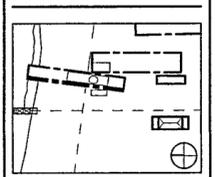
CROMWELL ARCHITECTS ENGINEERS  
101 South Spring Street  
Little Rock, Arkansas 72201  
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1116 West Street, Suite C  
Annapolis, Maryland 21401  
410 263 1200

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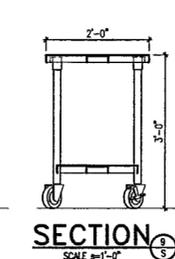
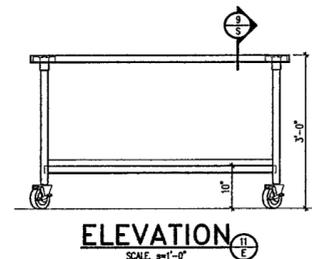
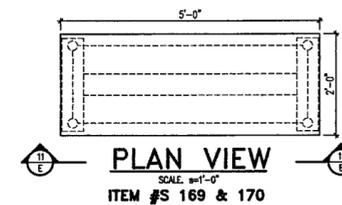
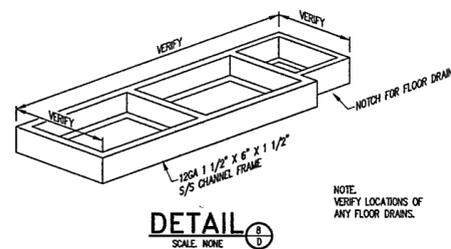
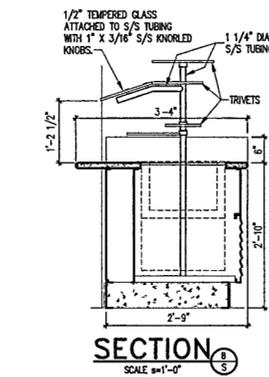
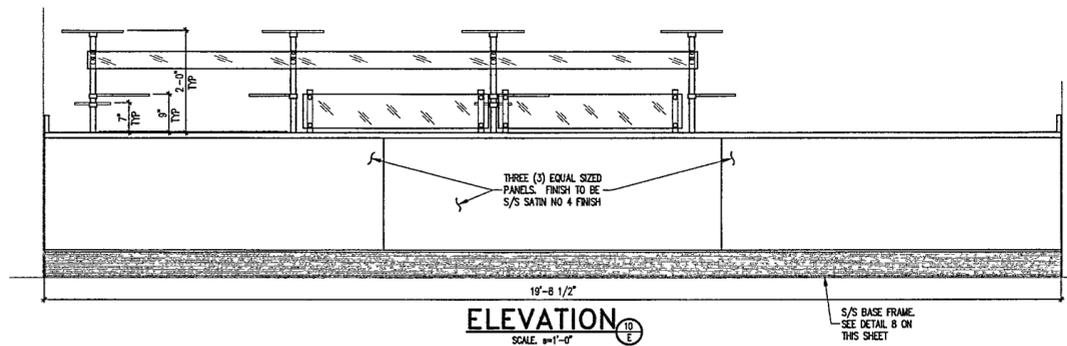
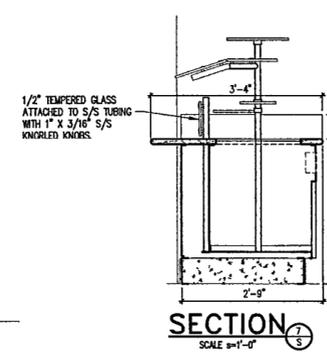
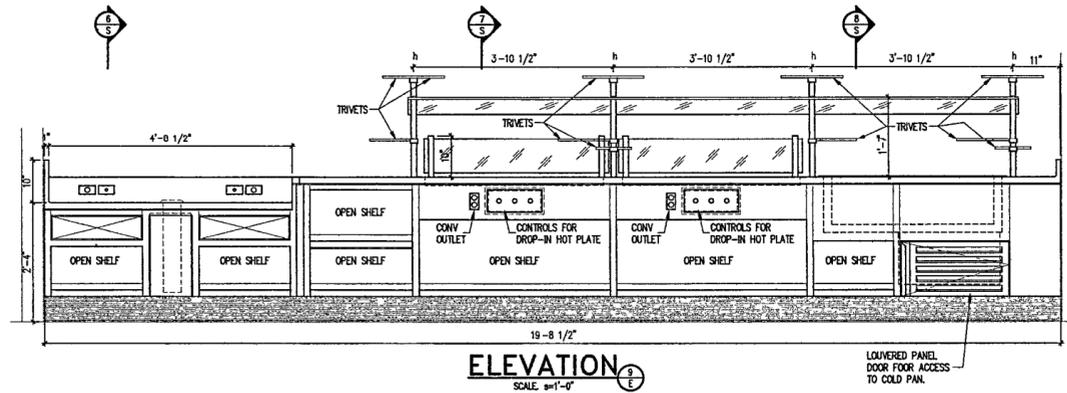
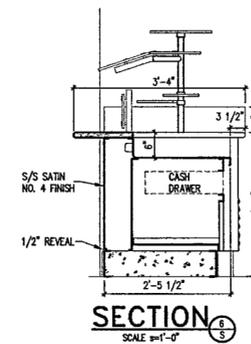
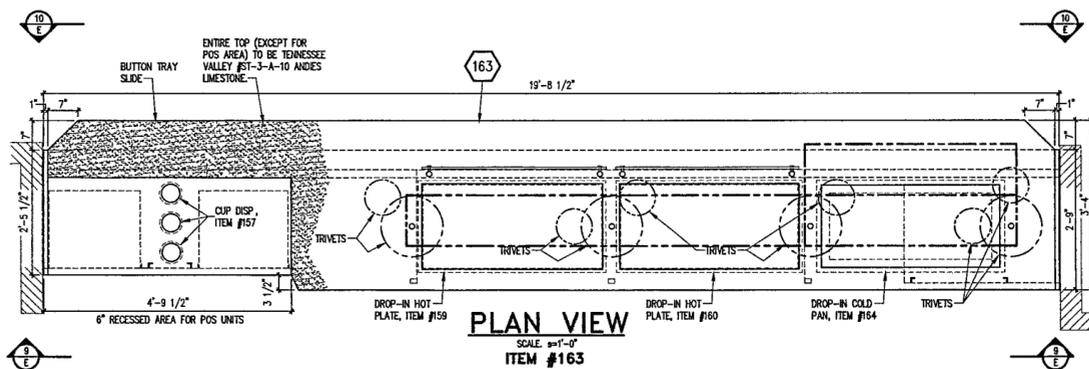
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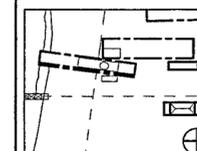
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