Foodservice	Sheet Index

Sheet Number	Sheet Name
KO.O	General Notes, Legends, Sheet Index
KO. I	Equipment Schedule
K1.0	Equipment Plan
K2.0	Electrical Plan
КЗ.О	Plumbing Plan
K4.0	Waste Plan
K5.0	Special Conditions Plan
KG.O	Elevations
K7.0	Isometric Views
K7.I	Isometric Views
K8.0	Stainless Drawings
K8.1	Stainless Drawings

#### **Foodservice Sheet Index** N.T.S.

- ALL FOODSERVICE EQUIPMENT AND INSTALLATION SHALL COMPLY WITH THE CURRENT EDITION OF CODES, RULES AND REGULATIONS OF THE GOVERNING HEALTH DEPARTMENT AUTHORITIES AND BE MANUFACTURED IN STRICT COMPLIANCE WITH AND, IF APPLICABLE, BEAR THE SEAL OF UL, NEMA, ASME, NSF, ETL, AGA, OSHA AND NFPA.
- CEILING AND WALL SURFACES ADJACENT TO OR ABOVE ANY FOOD PREPARATION AREA, INCLUDING KITCHEN, DISHWASHING AND SERVING AREAS, SHALL BE SMOOTH, EASILY CLEANABLE AND LIGHT IN COLOR. ANY MATERIALS NOT CLEARLY CONSISTENT WITH THIS REQUIREMENT SHOULD BE SUBMITTED TO THE LOCAL HEALTH JURISDICTION FOR PRIOR APPROVAL OF USE. LAY IN CEILING TILE MUST BE NON-POROUS AND NON-FISSURED PANELS ONLY. A CORROSION RESISTANT SUSPENSION SYSTEM IS RECOMMENDED.
- CONSTRUCT PARTITION WALLS BETWEEN KITCHEN AREAS AND PUBLIC AREAS FOR 3 MAXIMUM SOUND CONTROL.
- FLOORS IN FOOD PREPARATION, FOOD STORAGE, UTENSIL WASHING AND JANITORIAL AREAS SHALL MEET HEALTH DEPARTMENT REQUIREMENTS AND SHALL HAVE COVED BASE.
- THERE SHALL BE A MINIMUM 50 FOOT-CANDLES OF LIGHT ON ALL WORKING 5 SURFACES AND EQUIPMENT IN FOOD PREPARATION AND UTENSIL WASHING AREAS: INCLUDING WORK SURFACES OF EQUIPMENT LOCATED UNDER EXHAUST HOODS. WALK-IN COOLER/FREEZERS AND DRY STORAGE ROOMS TO HAVE A MINIMUM OF 20 FOOT CANDLE POWER.
- LAMP GUARDS OR SLEEVES, SOLID PLASTIC LENSES OR APPROVED COATED BULBS SHALL BE USED ON ALL LIGHTING IN EQUIPMENT OR OVER FOOD CONTACT AREAS.
- BACKSPLASHES ON EQUIPMENT SHALL BE SEALED TO WALLS WITH SILICONE SEALANT IN A NEAT WORKMANLIKE MANNER. SEALANT MUST BE APPROVED BY THE NATIONAL SANITATION FOUNDATION (NSF).
- SPACE BETWEEN ALL EQUIPMENT AND WALL, CEILING, FLOORS AND ADJOINING UNITS NOT PORTABLE AND HAVING ENCLOSED BODIES SHALL BE COMPLETELY SEALED AGAINST ENTRANCE OF FOOD PARTICLES OR VERMIN BY MEANS OF SILICONE SEALANT OR TRIM STRIPS.
- EQUIPMENT PLACED ON TABLES AND COUNTERS SHALL BE READILY MOVABLE, 9 COMPLETELY SEALED TO WORK SURFACE, OR MOUNTED ON LEGS NO LESS THAN 4 INCHES IN HEIGHT IF EQUIPMENT WEIGHS MORE THAN 75 POUNDS.
- IO. ALL FLOOR MOUNTED EQUIPMENT SHALL BE INSTALLED ON EITHER A MINIMUM OF 6 INCH HIGH STAINLESS STEEL LEGS WITH ADJUSTABLE SANITARY FEET, MOUNTED ON CASTERS, OR RESTING ON 6 INCH HIGH RAISED CURBS.
- II. DISHWASHERS, WHERE APPLICABLE, SHALL BE DESIGNED WITH A HIGH TEMPERATURE FINAL RINSE OF 180°F AND WASH CYCLE TEMPERATURES OF 160°F. 12. ALL REFRIGERATION EQUIPMENT SHALL HAVE THERMOMETERS WHICH ARE EASILY
- READABLE, IN PROPER WORKING CONDITION, AND ACCURATE WITHIN A RANGE OF PLUS OR MINUS 2°. 13. VACUUM BREAKERS, WHEN REQUIRED, SHALL BE A MINIMUM OF 6 INCHES ABOVE
- THE FLOOD LEVEL RIM WITH NO SHUT OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.
- 14. HANDWASHING FACILITIES ARE REQUIRED FOR FOOD PREPARATION, SERVING AND UTENSIL WASHING AREAS AND WILL BE SHOWN ON THE FOODSERVICE EQUIPMENT PLANS.
- 15. NEW EXHAUST HOODS SHALL BE CONSTRUCTED TO MEET THE LOCAL BUILDING CODES AND MEET THE FOLLOWING STANDARDS: NSF, UL AND NFPA-96. NEW HOODS ARE TO BEAR UL CLASSIFIED LABEL WITHOUT DAMPERS IN EXHAUST VENT COLLARS. HOODS SHALL BE DESIGNED WITH A MINIMUM OF 6 INCH OVERHANG AT ALL EXPOSED COOKING AREAS.
- I.G. THE EXHAUST HOODS AND EXHAUST DUCT SYSTEMS SHALL BE PROVIDED WITH AN AUTOMATIC FIRE EXTINGUISHING SYSTEM. THE FIRE SUPPRESSION SYSTEM SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH UL 300, NFPA AND BUILDING CODES.

- GENERAL CONTRACTOR WALLS, & FLOORS FOR CODES AND IN ACCORE TO PROVIDE OF ALL HC JACKS.) GENERAL CONT ENCLOSURES, WRAPPIN CODES. GENERAL CONT WARRANTY AGENT OF F 2. WHERE NOISE AND/OR
- DISPOSER, ETC. IS LOC AREAS, PROVISIONS St STUD" AND SOUND PRO
- 3. OF CANTILEVER BRACK SPECIFIED, THE BRACK INSTALLED BY GENERAL DIMENSIONS PROVIDED
- 4. KATOM RESTAURANT S INDICATING OUTLET LOC RELIEVE THE GENERAL ( OR COMPLYING WITH AI FOR ALL OTHER REQUIR
- 5. IT IS THE RESPONSIBIL TO INFORM KATOM RES AND ADDENDUM'S TO CONSTRUCTION. KATOM FOR EQUIPMENT DEVIAT INFORMATION. THE OW FAILURE TO FIVE KATON 6. LAST DATED REVISIONS
- 7. GENERAL CONTRACTOR BARRIERS, AND BUILT-
- 8. WEARING FLOOR FINISH GENERAL CONTRACTOR SUPPLY INC. AND/OR O
- 9. SLEEVES TO BE PROVID FOR LINES (DRAINS, REF LINES ARE RUN.
- 10. GENERAL CONTRACTOR HOODS FOR MOUNTIN CONTRACTOR TO PROV II. GENERAL CONTRACTOR
- ADEQUATELY PROTECT 12. REMOVAL OF WINDOW POSTS FOR ENTRY OF
- CONTRACTOR AND AT 13. GENERAL CONTRACTOR SPECIFIED BY KATOM R
- 14. ALL DIMENSIONS SHOW AND/OR COLUMNS TO MADE FOR MISCELLANI PLUMBING, & THICKNES REQUIRED.
- 15. WHEN EQUIPMENT IS NO REQUIREMENTS SHOULI PLATE. IF EXISTING EQU ACCORDANCE WITH AP
- IG. WHERE INDICATED TO C CONTRACTOR SHALL ST ROUGH-IN PLAN, CAP TH IS IN PLACE.
- 17. GENERAL CONTRACTOR UNLESS OTHERWISE NC 18. GENERAL CONTRACTOR KITCHEN CLASS K MOD

#### **3** General Contractor Note N.T.S.

- FOOD SERVICE EQUIPM COMPLIANCE WITH APPI
- 2. ALL WALLS, CEILINGS, A AREAS SHALL BE CONS AND EASILY CLEANABLE
- 3. ARTIFICIAL LIGHTING FIX PROTECTIVE SHIELDING SURFACES AND A MININ WORK SURFACES IN FC 4. AREAS OVER WALK-IN (
- TO THE CEILING. 5. POT WASH SINK SHALL A MINIMUM OF 15" X 1 TO BE CONSTRUCTED SEAL. EACH SINK BOW
- 6. ALL POISONOUS OR TO PHYSICALLY SEPARATEI 7. WALK-IN COOLERS AND
- LIGHTING. ADDITIONAL FOOT CANDLES WITHIN
- **4 General Heath Department Notes** N.T.S.

ment Notes	5	Foods	service Abbreviations		
L FIXTURE(S) SUPPLIED SHALL BE SUFFICIENT TO MAINTAIN 50 IN THE COOLER AND/OR FREEZER COMPARTMENTS.		TN W	KITCHEN KILOWATT HOUR	WT	WEIGHT
ND FREEZERS TO BE SUPPLIED WITH ADDITIONAL INTERIOR		ΤΝΙ	CONTRACTOR	WP WT	WEATHER PROOF
ED COMPARTMENTS SPECIFICALLY USED FOR THIS PURPOSE.	K	EC	KITCHEN EQUIPMENT	WL	WALL
TOXIC MATERIALS SHALL BE STORED IN CABINETS OR IN SIMILAR		<u>_</u>		WH	WATER HEATER
WL SHALL HAVE FULLY COVERED ROUNDED CORNERS.	Jt J		JUNCTION BOX JANITOR'S CLOSET	W/ W/O	WITH WITHOUT
15" AND TO MAINTAIN A MINIMUM WATER DEPTH OF 12". SINK D IN COMPLIANCE WITH N.S.F. STANDARD 2 AND BEAR N.S.F.	JA JE	AN 3	JANITOR JUNCTION BOX	W	WITH
LL BE THREE COMPARTMENT, EACH COMPARTMENT TO MEASURE	г.	<u> </u>		VIF	VERIFY IN FIELD
	IV	V	INDIRECT WASTE	$\lor$	VOLTAGE
I COOLERS/FREEZERS AND HOODS SHALL BE FULLY ENCLOSED		IT	INTERIOR	VERT	VERTICAL
FOOD PREPARATION, WAREWASHING, AND HANDWASH AREAS.		ISUL	INSULATE(ION)	VAC	VACUUM
NG. 50 FOOT CANDLES SHALL BE PROVIDED TO ALL WORK NIMUM OF 30 FOOT CANDLES SHALL BE PROVIDED TO ALL		ICL IST	INCLUDE INSTALL(ATION)	UNK	UNKNOWN
FIXTURES OVER FOOD PREPARATION AREAS SHALL HAVE		۱. ۱ <u>۲</u> ۱		UNFIN	UNFINISHED
LE MATERIALS.			INSIDE DIAMETER	UDS	UTILITY DISTRIBUTION SYSTEM
NSTRUCTED WITH LIGHT-COLORED, SMOOTH, NON-ABSORBENT,					
, AND FLOORS WITHIN FOOD PREPARATION AND WAREWASH	н	W	HOT WATER	TYP	TYPICAL
PLICABLE BUILDING AND HEALTH CODES FOR THIS LOCATION.		. –	AIR CONDITIONING	TV	TELEVISION
PMENT DESIGN, CONSTRUCTION, AND INSTALLATION SHALL BE IN		VAC	HEATING, VENTILATING \$	TOW	TOP OF WALK-IN
	, п   Н		HORSEPOWER	TOH	TOP OF HOOD
	н	GT	HEIGHT	TEL	TELEPHONE
otes	G	ΓIVI	GALLUND FEK MINUTE	JUK	JUTTLY
		РМ	INTERRUPTER GALLONS PER MINUTE	SU SUP	STUB UP SUPPLY
	G	FCI	GROUND FAULT CIRCUIT	STP	STATIC PRESSURE
DDEL(S).		C ECI	GENERAL CONTRACTOR	STOR	STORAGE STATIC PRESSURE
OR TO PROVIDE ALL HAND HELD FIRE EXTINGUISHERS. INCLUDING		ALV	GALVANIZED	STL	STEEL
NOTED BY KATOM RESTAURANT SUPPLY INC.		AL	GALLON	STD	STANDARD
DR TO PROVIDE WASTE CONTAINER(S) AT JOB SITE FOR K.E.C.		A	GAUGE	55 CTD	STAINLESS STEEL
	G		GAS	SR	SINGLE RECEPTACLE
THEIR WORK AND MAKE FINAL CONNECTIONS AFTER EQUIPMENT				SQ	SQUARE
STUB-UP INTO VALVE COMPARTMENT AT HEIGHT INDICATED ON	F		FLOOR SINK	SPEC	SPECIFICATION
CONNECT IN OR THROUGH VALVE COMPARTMENT,		URN	FURNITURE	SP	SPECIAL RECEPTACLE
APPLICABLE CODES.	F		FOOT	SHT	SHEET
QUIPMENT IF NOT RELOCATED, RECONNECT AS REQUIRED IN		RZ	FREEZER	SHLVG	SHELVING
NOTED AS EXISTING OR BY VENDOR/OWNER, UTILITY JLD MATCH AS INDICATED ON THE MANUFACTURERS DATA		LSHG LUR	FLASHING FLUORESCENT	SAN SCH	SANITARY SCHEDULE
NOTED AS EVISTING OF BY VENDOR/OMMER LITUITY		LR	FLOOR	GAN	GANITARY
ESS OF FINISHES WHEN FRAMING AND/OR ROUGHING-IN AS		LA R	FULL LOAD AMP	RO	ROUGH OPENING
NEOUS OBSTRUCTIONS, STRUCTURES, VENTING, ELECTRICAL,		N.	FINISH(ED)	RM	ROOM ROUCH OPENING
D CENTER LINES OF STUBS OR OUTLETS. ALLOWANCES SHALL BE	FI		FINISHED FLOOR	RI	ROUGH-IN ROOM
DWN ARE MEASURED FROM FINISHED WALLS, FLOORS, CEILINGS,		EC =	FIRE EXTINGUISHER CABINET	RET	RETURN
RESTAURANT SUPPLY INC	FI		FLOOR DRAIN	REQD	REQUIRED
DR TO PROVIDE ALL WALL BACKING PER LOCATION AND				REFG	REFRIGERATOR
T NO EXPENSE TO THE K.E.C.	E	XT	EXTERIOR	RECP	RECEPTACLE
F EQUIPMENT SHALL BE THE RESPONSIBILITY OF THE GENERAL		ХH	EXHAUST	RCP	REFLECTED CEILING PLAN
W GLASS, WINDOW FRAMES, DOORS, DOOR FRAMES, & CENTER	E		EXISTING	RAD	RADIUS
TED AGAINST FREEZING.		TR V	EXISTING TO REMAIN		
DR TO PROVIDE SPRINKLER HEADS IN WALK-IN BOXES		QPM TP	EQUIPMENT	QUAD	QUAD RECEPTACLE
OVIDE HOOD SUPPORTS.				QTY	QUANTITY OUAD RECEPTACLE
NG OF HOOD SUPPORTS. IF ACCESS IS NOT PROVIDED GENERAL				-	QUARRY TILE
		l LEC	ELEVATION ELECTRICAL	QT	QUARRY TH F
OR TO PROVIDE ACCESS TO HOODS AT AREA ABOVE ABOVE	E E		ELECTRICAL CONTRACTOR ELEVATION		I JUNDU I LA JQUARE INCH
NUMBERVATION, LTC./ TO TADD THROUGH AND REDEAL AFTER			EACH ELECTRICAL CONTRACTOR	PREP PSI	PREPARATION POUNDS PER SQUARE INCH
REFRIGERATION, ETC.) TO PASS THROUGH AND RESEAL AFTER	E	Д	EACH	r nl PREP	PREPARATION
/IDED BY GENERAL CONTRACTOR IN WALLS, FLOORS, & CEILING				PNL	PANEL
OWNER.		WR	DRAWER	PLYWD	PLYWOOD
DR UNLESS OTHERWISE SPECIFIED BY KATOM RESTAURANT		WG	DRAWING	PLUMB	PLUMBING
5H AND COVE BASE IN WALK-IN BOXES TO BE PROVIDED BY		TL	DETAIL	PLAM	PLASTIC LAMINATE
T-IN INSULATED FLOORS (AS SHOWN ON PLANS). IF APPLICABLE.		R	DUPLEX RECEPTACLE	PH	PHASE
DR TO PROVIDE FLOOR RECESSES (FLAT & LEVEL), VAPOR		N	DOWN	PERF	PERFORATE(D)
NS VOID ALL PREVIOUS PLANS.		IV	DIVISION	PC	PLUMBING CONTRACTOR
OM RESTAURANT SUPPLY INC. NOTICES OF SAID CHANGES.		ISP	DISPENSER		
WNER WILL BE RESPONSIBLE FOR ALL COSTS INCURRED BY		IM.	DIMENSION	OPP H	OPPOSITE HAND
IATIONS OF SIZE AND/OR UTILITIES FROM LACK OF		IAM	DIAMETER	OPP	OPPOSITE
OM RESTAURANT SUPPLY INC. ASSUMES NO RESPONSIBILITY		FA	DOWN FROM ABOVE	ON. OPNG	OPENING
) THE PLANS WHICH ARE MADE PRIOR TO AND DURING	п	С	DROP CORD	OH.	OVERHEAD
ESTAURANT SUPPLY INC. IN WRITING OF ANY AND ALL CHANGES		••		OFC	OFFICE
ILITY OF THE OWNER, ARCHITECT AND/OR GENERAL CONTRACTOR		W	COLD WATER	OD	OUTSIDE DIAMETER
JIREMENTS AND CODES.		U FT	CUBIC FEET	OC	ON CENTER
ALL APPLICABLE CODES. PLEASE SEE ARCHITECT'S DRAWINGS		ONN	CONNECTION	NIC	NOT TO SCALL
_ CONTRACTOR OR SUBCONTRACTOR OF THE RESPONSIBILITY		MU OL	CONCRETE MASONRY UNIT	NU. NTS	NUMBER NOT TO SCALE
OCATIONS & EQUIPMENT REQUIREMENTS ONLY AND DO NOT		LG NALI	CEILING CONCRETE MASONRY UNIT	NIC NO.	NOT IN CONTRACT NUMBER
ED BY KATOM RESTAURANT SUPPLY INC. AND/OR THE OWNER. SUPPLY INC. PLANS ARE PROVIDED FOR THE SOLE PURPOSE OF		L	CENTER LINE		NOT APPLICABLE
AL CONTRACTOR IN ACCORDANCE WITH SPECIFICATION AND		FM	CUBIC FEET PER MINUTE	ΝΙΛ	
CKETS SHALL BE PROVIDED BY FURNITURE VENDOR BUT		BT	CABINET	MUL	MULLION
CKETS FOR TABLE & STOOL SEATS OR OTHER EQUIPMENT ARE		¢P ¤⊤	CORD AND PLUG	MTL	METAL
ROOF COMMON WALLS.	-	+ <b>D</b>		MTD	MOUNTED
SHOULD BE MADE BY THE GENERAL CONTRACTOR TO "DOUBLE	B	TU	BRITISH THERMAL UNIT	MISC	MISCELLANEOUS
DCATED ADJACENT TO DINNING AREAS AND/OR ANY PUBLIC		ТС	BRANCH TO CONNECTION	MIN	MINIMUM
R VIBRATION PRODUCING EQUIPMENT (DISH MACHINE,	B	LDG	BUILDING	MECH	MECHANICAL
RECORD IS REQUIRED FOR CUTOUTS.				MBTUH	1000 BTU/HOUR
NTRACTOR TO VERIFY WITH BUILDING OWNER IF ROOF			STANDARDS INSTITUTE	MAX	MAXIMUM
PING, ETC. AS MAY BE REQUIRED BY LOCAL FIRE & BUILDING		NSI	AMERICAN NATIONAL		
NTRACTOR TO PROVIDE ALL DUCT FIRE SEPARATION		LUM MP	AMPERE	li LVR	LIGHT
NDANCE WITH DUCT SIZES SPECIFIED. GENERAL CONTRACTOR 10LES (INCLUDING THE "MAPPING-IN" OF FAN CURBS AND ROOF		li LUM	ALTERNATE ALUMINUM	LKR LT	LIGHT
R DUCTS, ETC, IN ACCORDANCE WITH LOCAL FIRE & BUILDING RDANCE WITH DUCT SIZES SPECIFIED. GENERAL CONTRACTOR		rr LT	ABOVE FINISHED FLOOR ALTERNATE	LBS LKR	LOCKER
R DUCTS, ETC, IN ACCORDANCE WITH LOCAL FIRE & BUILDING		DJ FF	ABOVE FINISHED FLOOR	LAIVI	POUNDS
DR TO CUT AND PROVIDE HOLES THROUGH CEILING, ROOFS,	A	DJ	ADJUSTABLE	LAM	LAMINATE
	1				

	Ę	CENTER LINE
	$\land$	REVISION TAG
	x	EQUIPMENT TAG
	x (KX.X)	ELEVATION MARKER
	X	COLUMN GRID
	•	FIELD WIRING TO CONNECTION POINT ON EQUIPMENT
	$\textcircled{0} \leftarrow$	DROP RECEPTACLE ON COARD FROM ABOVE
	<b>—</b>	DUPLEX RECEPTACLE -GFIC
	$\ominus$	DUPLEX RECEPTACLE - GROUND TYPE
	$\ominus$ -	SINGLE RECEPTACLE - GROUND TYPE
	$\bigcirc$	SIMPLEX RECEPTACLE - GROUND TYPE
		ELECTRICAL STUB-UP / CONDUIT
	ſ	DISCONNECT SWITCH
	٢	SPECIAL PURPOSE OUTLET, AS INDICATED, GROUND TYPE
	J	JUNCTION BOX
	H	HW - HOT WATER
	C	CW - COLD WATER
	Ð	GAS - (NATURAL)
	•	DWL - DIRECT WASTE LINE
		FFD - FLOOR DRAIN W/ FUNNEL
		FS/HG - FLOOR SINK W/ HALF GRATE
		FS/FG - FLOOR SINK W/ FULL GRATE
		FS/NG - FLOOR SINK W/ NO GRATE
ĒM		



305 KaTom Drive Kodak, TN 37764 t (865) 225-1545 f (800) 821-9130 www.KaTom.com



Sheet Title: Kitchen Equipment General Notes, Legends, Sheet Index Sheet No:



6 Graphic Symbols

				1											
ItemNo QTY	Category	Equipment Remarks	Voltage	Cycle	Phase	Amps	NEMA	Electrical AFF	Electrical Remarks	CW (in) CW AFF HW (in) HW AFF Gas(in) MBTU	Gas AFF Plumbing Remarks	Waste Tag IW	/ (in) DW (in)	Waste AFF	Waste Remarks
2	PIZZA PREPARATION REFRIGERATOR		115	60	1	4.5	5-15P	+24"							
2	OVERSHELF														
1.1 1	OVERSHELF														
2 2	RANGE, 36", 6 OPEN BURNERS		115	60	1	4.0	5-15P	+   8"	CONNECT VIA LOAD CENTER ON ITEM #13	3/4" 210.0					
3	GRIDDLE, GAS, COUNTERTOP		120	60		2.0	5-15P	+   8"	CONNECT VIA LOAD CENTER ON ITEM #13	3/4" 120.0	+28" B.T.C. ON GRIDDLE VIA GAS MANIFOLD AS REQUIRED				
4	WORKTOP COOK STAND REFRIGERATOR		115	60		1.7	5-15P	+   8"	CONNECT VIA LOAD CENTER ON ITEM #13						
5	GAS FRYER, BATTERY		120	60		6.0	5-15P	+   8"	CONNECT VIA LOAD CENTER ON ITEM #13	I-1/4" 240.0	+28" B.T.C. ON FRYER VIA GAS MANIFOLD AS REQUIRED				
6 2	HEAT LAMP		120	60		5.6	J-BOX	+   8"	CONNECT VIA LOAD CENTER ON ITEM #13						
7	CONVECTION OVEN, ELECTRIC		208	60	3	66.0	J-BOX	+   8"	CONNECT VIA LOAD CENTER ON ITEM #13	/2" +2 "	BRANCH TO 1/4" CONN. ON CONVECTION OVEN AS REQUIRED	FS/HG I -	1/2"	FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
8 1	WORK TABLE, BAKERS TOP														
8.1 2	SHELVING, WALL MOUNTED	MOUNT PER ELEVATIONS													
9	WORK TABLE, STAINLESS STEEL TOP														
9.1 2	SHELVING, WALL MOUNTED	MOUNT PER ELEVATIONS				2									
10 2			115	60		2	5-15P	+24"							
11 3	HAND SINK		208/240	<u> </u>		20.0	LC 20P	1.4.21		1/2"     +21"     1/2"     +21"	B.T.C. ON HAND SINK AS REQUIRED	DWL	- /2"	+   6"	
12 1	RAPID COOK OVEN	CUETON	208/240	60		20.0	LG-20P	+42"							
3	CHEF SUITE	CUSTOM	115-208	6		50.0	J-BOX		B.T.C. ON LOAD CENTER						
4	WORK TABLE, 96", STAINLESS STEEL TOP														
4.  2	SHELVING, WALL MOUNTED	MOUNT PER ELEVATIONS	***	***	***	***	***	***		· · · · · · · · · · · · · · · · · · ·					
15 1	DISHWASHER, DOOR TYPE	BY OTHERS	***	***	***	***	***	***	BY OTHERS; VERIFY UTILITES W/ VENDOR		BY OTHERS; VERIFY UTILITES W/ VENDOR				
15.1 1	CONDENSATE DISH HOOD	BY OTHERS	***	***	***	* * *	***	* * *	BY OTHERS; VERIFY UTILITES W/ VENDOR					51000	
16 1	SOILED DISHTABLE									1/2" +21" 1/2" +21"	B.T.C. ON PRE-RINSE FACUET AS REQUIRED	FS/HG I-	1/2"	FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
16.1	DISHTABLE SORTING SHELF	MOUNT +60" AFF													
7	CLEAN DISHTABLE														
7.	DISHTABLE SORTING SHELF	MOUNT +60" AFF										FCILLO		ELOOP	CONNECT DRAIN LINE & EVELID TO FLOOD ON
	THREE (3) COMPARTMENT SINK									1/2"     +16"     1/2"     +16"	B.T.C. ON PRE-RINSE FACUET AS REQUIRED	FS/HG I-	1/2"	FLOOK	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
18	PRE-RINSE FAUCET ASSEMBLY														
18.1	ADD-A-FAUCET POT RACK	MOUNT +72" AFF													
19 1	ISLAND HOOD	BY OTHERS	***	***	***	***	***	***	BY OTHERS; VERIFY UTILITES W/ VENDOR						
20 1	REACH-IN REFRIGERATOR	DTOTILKS		60		5.4	5-15P	+24"	DT OTTIERS; VERIT OTTEILES W/ VENDOR						
	REFRIGERATED WORK TOP		115												
21 I 21.1 2		MOUNT PER ELEVATIONS	115	60	1	2.2	5-15P	+24"							
	SHELVING, WALL MOUNTED MOP SINK									1/2"     +36"     1/2"     +36"				FLOOP	
22		W/ FAUCET								1/2" +36" 1/2" +36"		DWL	2"	FLOOR	
23 I 24 I	WORK TABLE, STAINLESS STEEL TOP BEVERAGE COUNTER		120	60		15.0	J-BOX	+42"	BRANCH TO 5-15 CONVENIENCE OUTLET IN BACK SPLAS	1 1/2" +21" 1/2" +21"	B.T.C. ON BEVERAGE COUNTER AS REQURIED	FS/HG I-	- 1/2	FLOOP	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
24 1	SHELVING, WALL MOUNTED	MOUNT PER ELEVATIONS	120	60		15.0	J-DOX	T42	DRANCH TO 5-15 CONVENIENCE OUTELT IN DACK SI EAS		D.T.C. ON DEVERAGE COUNTER AS REQUILED	1 3/11G 1-	- 1/2	TLOOK	CONNECT DRAIN LINE & LATEND TO TEOOR SINI
24.1 2	ICE MAKER, CUBE-STYLE	WOUNT I ER ELEVATIONS	115	60	1	11.5	J-BOX	+60"		/2" +2 "	B.T.C. ON ICE MAKER AS REQUIRED	FS/HG 3	3/4"	FLOOP	CONNECT DRAIN LINE & EXTEND TO FLOOR SINK
25	ICE BIN FOR ICE MACHINES		113	80		11.5	J-DOX	160			D.T.C. ON THE WAREK AS REQUIRED		<i>"</i>	TLOOK	CONNECT DIAIN LINE & EXTEND TO TEOOR SIN
	NUGGET ICE MAKER		115	60	1	15.2	J-BOX	+60"		/2" +2 "	B.T.C. ON ICE MAKER AS REQUIRED	FS/HG 3	3/4"	FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SINK
26	ICE BIN FOR ICE MACHINES					10.2									
27 2	COFFEE TEA BREWER		120	60		14.0	5-15P	+42"		/2" +2 "	BRANCH TO 1/4" CONN. ON COFFEE TEA BREWER AS REQUIRED				
28	COUNTERTOP WATER DISPENSER														
28.1 1	UNDERCOUNTER CARBONATION CHILLER WATER SYSTEM		115	60		3.2	5-15P	+24"	B.T.C. ON #28 WATER DISPENSER AS REQUIRED	/2" +2 "	BRANCH TO 3/8" CONN. ON CARBONATOR AS REQUIRED				
29	SODA ICE & BEVERAGE DISPENSER, IN-COUNTER	BY OTHERS	***	***	***	***	***	***	BY OTHERS; VERIFY UTILITES W/ VENDOR	· · · · · · · · · · · · · · · · · · ·	BY OTHERS; VERIFY UTILITES W/ VENDOR				
30	BAG IN BOX SYRUP TANK RACK	BY OTHERS	***	***	***	***	***	***	BY OTHERS; VERIFY UTILITES W/ VENDOR	···· ··· ···	BY OTHERS; VERIFY UTILITES W/ VENDOR				
BI 2	GLASS RACK											FS/HG	"	FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SINI
B2 I	COCKTAIL STATION									1/2" +12" 1/2" +12"	B.T.C. ON FAUCETS, DIPPER WELL & GLASS RINSER AS REQUIRED	FS/HG	"	FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B3 I	UNDERBAR TRASH STATION														
B4 I	DRAINBOARD											FS/HG	1"	FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B5 I	GLASSWASHER, UNDERCOUNTER / UNDERBAR		115	60		12.0	J-BOX	+   8"		3/4" + 1 2"	B.T.C. ON GLASSWASHER AS REQUIRED		/2"		CONNECT DRAIN LINE & EXTEND TO FLOOR SINI
BG I	COCKTAIL STATION									1/2" +12" 1/2" +12"	B.T.C. ON FAUCET, DIPPER WELL & GLASS RINSER AS REQUIRED	FS/HG I-			CONNECT DRAIN LINE & EXTEND TO FLOOR SINI
B7 I	BACK BAR CABINET, REFRIGERATED		115	60	1	2.2	5-15P	+24"							
B8 I	BACK BAR CABINET, REFRIGERATED		115	60	1	2.2	5-15P	+24"							
B9 I	ESPRESSO CAPPUCCINO MACHINE		208-240		1	12.0	6-20P	+48"		1/2" +21"	BRANCH TO 3/8" CONN. ON ESPRESSO MACHINE AS REQUIRED				
BIO I	COFFEE GRINDER		110	60	1	5.0	***	+48"							
1			115	60	1	2.5	5-15P	+24"							
BII I	FREEZER/MUG FROSTER									1/2" +12"	B.T.C. ON GLASS RINSER AS REQUIRED				
BII I BI2 2	FREEZER/MUG FROSTER DRIP TROUGH	CUSTOM				1						FS/HG I-	1/2"		CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
		CUSTOM										· · · ·	1/2	FLOOR	
BI2 2	DRIP TROUGH									1/2" +21"	B.T.C. ON GLASS RINSERS AS REQUIRED		1/2"	-	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B12 2 B13 1	DRIP TROUGH DRAFT BEER DISPENSING TOWER	CUSTOM								1/2"     +21"	B.T.C. ON GLASS RINSERS AS REQUIRED	FS/HG I-		FLOOR	
B12     2       B13     1       B14     1	DRIP TROUGH DRAFT BEER DISPENSING TOWER DRIP TROUGH	CUSTOM								1/2"     +21"       1/2"     +21"       1/2"     +12"	B.T.C. ON GLASS RINSERS AS REQUIRED B.T.C. ON FAUCETS, DIPPER WELL & GLASS RINSER AS REQUIRED	FS/HG I - FS/HG	1/2"	FLOOR FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B12     2       B13     1       B14     1       C1     2	DRIP TROUGH DRAFT BEER DISPENSING TOWER DRIP TROUGH GLASS RACK	CUSTOM										FS/HG I - FS/HG	/2"  "	FLOOR FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B12     2       B13     1       B14     1       C1     2       C2     1	DRIP TROUGH DRAFT BEER DISPENSING TOWER DRIP TROUGH GLASS RACK COCKTAIL STATION	CUSTOM										FS/HG     I -       FS/HG     FS/HG	/2"  "	FLOOR FLOOR FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B12     2       B13     1       B14     1       C1     2       C2     1       C3     1	DRIP TROUGH DRAFT BEER DISPENSING TOWER DRIP TROUGH GLASS RACK COCKTAIL STATION UNDERBAR TRASH STATION	CUSTOM	115	60		12.0	J-BOX	+ 1 8"				FS/HG       I -         FS/HG       FS/HG         FS/HG       FS/HG	/2"  "  "	FLOOR FLOOR FLOOR FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B12       2         B13       I         B14       I         C1       2         C2       I         C3       I         C4       I	DRIP TROUGH DRAFT BEER DISPENSING TOWER DRIP TROUGH GLASS RACK COCKTAIL STATION UNDERBAR TRASH STATION DRAINBOARD	CUSTOM	115	60		12.0	J-BOX	+18"		I/2"     I/2"     I/2"     I/2"	B.T.C. ON FAUCETS, DIPPER WELL & GLASS RINSER AS REQUIRED	FS/HG       I -         FS/HG       FS/HG         FS/HG       FS/HG	1/2"       1"       1"       1"       1"       /2"	FLOOR FLOOR FLOOR FLOOR FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B12       2         B13       I         B14       I         C1       2         C2       I         C3       I         C4       I         C5       I	DRIP TROUGH DRAFT BEER DISPENSING TOWER DRIP TROUGH GLASS RACK COCKTAIL STATION UNDERBAR TRASH STATION DRAINBOARD GLASSWASHER, UNDERCOUNTER / UNDERBAR	CUSTOM	5	60		12.0	J-BOX	+18"		1/2"     +12"     1/2"     +12"       3/4"     +12"	B.T.C. ON FAUCETS, DIPPER WELL & GLASS RINSER AS REQUIRED B.T.C. ON GLASSWASHER AS REQUIRED	FS/HG       I -         FS/HG       FS/HG         FS/HG       FS/HG         FS/HG       I	1/2"       1"       1"       1"       1"       /2"	FLOOR FLOOR FLOOR FLOOR FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B12       2         B13       I         B14       I         C1       2         C2       I         C3       I         C4       I         C5       I         C6       I	DRIP TROUGH DRAFT BEER DISPENSING TOWER DRIP TROUGH GLASS RACK COCKTAIL STATION UNDERBAR TRASH STATION DRAINBOARD GLASSWASHER, UNDERCOUNTER / UNDERBAR COCKTAIL STATION	CUSTOM								1/2"     +12"     1/2"     +12"       3/4"     +12"	B.T.C. ON FAUCETS, DIPPER WELL & GLASS RINSER AS REQUIRED B.T.C. ON GLASSWASHER AS REQUIRED	FS/HG       I -         FS/HG       FS/HG         FS/HG       FS/HG         FS/HG       I	1/2"       1"       1"       1"       1"       /2"	FLOOR FLOOR FLOOR FLOOR FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B12       2         B13       1         B14       1         C1       2         C2       1         C3       1         C4       1         C5       1         C6       1         C7       1	DRIP TROUGH DRAFT BEER DISPENSING TOWER DRIP TROUGH GLASS RACK COCKTAIL STATION UNDERBAR TRASH STATION DRAINBOARD GLASSWASHER, UNDERCOUNTER / UNDERBAR COCKTAIL STATION BACK BAR CABINET, REFRIGERATED	CUSTOM	115	60		2.2	5-15P	+24"		1/2"     +12"     1/2"     +12"       3/4"     +12"	B.T.C. ON FAUCETS, DIPPER WELL & GLASS RINSER AS REQUIRED B.T.C. ON GLASSWASHER AS REQUIRED	FS/HG       I -         FS/HG       FS/HG         FS/HG       FS/HG         FS/HG       I	1/2"       1"       1"       1"       1"       /2"	FLOOR FLOOR FLOOR FLOOR FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B12       2         B13       1         B14       1         C1       2         C2       1         C3       1         C4       1         C5       1         C6       1         C7       1         C8       1	DRIP TROUGH DRAFT BEER DISPENSING TOWER DRIP TROUGH GLASS RACK COCKTAIL STATION UNDERBAR TRASH STATION DRAINBOARD GLASSWASHER, UNDERCOUNTER / UNDERBAR COCKTAIL STATION BACK BAR CABINET, REFRIGERATED BACK BAR CABINET, REFRIGERATED	CUSTOM	115	60 60		2.2 2.2	5-15P 5-15P	+24" +24"		$1/2^{"}$ $+12^{"}$ $1/2^{"}$ $+12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $-12^{"}$ $3/4^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$	B.T.C. ON FAUCETS, DIPPER WELL & GLASS RINSER AS REQUIRED B.T.C. ON GLASSWASHER AS REQUIRED B.T.C. ON FAUCET, DIPPER WELL & GLASS RINSER AS REQUIRED	FS/HG       I -         FS/HG       FS/HG         FS/HG       FS/HG         FS/HG       I	1/2"       1"       1"       1"       1"       /2"	FLOOR FLOOR FLOOR FLOOR FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B12       2         B13       I         B14       I         C1       2         C2       I         C3       I         C4       I         C5       I         C6       I         C7       I         C8       I         C9       I	DRIP TROUGH DRAFT BEER DISPENSING TOWER DRIP TROUGH GLASS RACK COCKTAIL STATION UNDERBAR TRASH STATION DRAINBOARD GLASSWASHER, UNDERCOUNTER / UNDERBAR COCKTAIL STATION BACK BAR CABINET, REFRIGERATED BACK BAR CABINET, REFRIGERATED ESPRESSO CAPPUCCINO MACHINE	CUSTOM	5     5 208-240	60 60 60		2.2 2.2 12.0	5-15P 5-15P 6-20P	+24" +24" +48"		$1/2^{"}$ $+12^{"}$ $1/2^{"}$ $+12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $-12^{"}$ $3/4^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$	B.T.C. ON FAUCETS, DIPPER WELL & GLASS RINSER AS REQUIRED B.T.C. ON GLASSWASHER AS REQUIRED B.T.C. ON FAUCET, DIPPER WELL & GLASS RINSER AS REQUIRED	FS/HG       I -         FS/HG       FS/HG         FS/HG       FS/HG         FS/HG       I	1/2"       1"       1"       1"       1"       /2"	FLOOR FLOOR FLOOR FLOOR FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN CONNECT DRAIN LINE & EXTEND TO FLOOR SIN
B12       2         B13       1         B14       1         C1       2         C2       1         C3       1         C4       1         C5       1         C6       1         C7       1         C8       1         C9       1         C10       1	DRIP TROUGH DRAFT BEER DISPENSING TOWER DRIP TROUGH GLASS RACK COCKTAIL STATION UNDERBAR TRASH STATION DRAINBOARD GLASSWASHER, UNDERCOUNTER / UNDERBAR COCKTAIL STATION BACK BAR CABINET, REFRIGERATED BACK BAR CABINET, REFRIGERATED ESPRESSO CAPPUCCINO MACHINE COFFEE GRINDER	CUSTOM	5     5 208-240     0	60 60 60 60		2.2 2.2 12.0 5.0	5-15P 5-15P 6-20P	+24" +24" +48" +48"		$1/2^{"}$ $+12^{"}$ $1/2^{"}$ $+12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $-12^{"}$ $3/4^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$	B.T.C. ON FAUCETS, DIPPER WELL & GLASS RINSER AS REQUIRED B.T.C. ON GLASSWASHER AS REQUIRED B.T.C. ON FAUCET, DIPPER WELL & GLASS RINSER AS REQUIRED	FS/HG       I -         FS/HG       FS/HG         FS/HG       FS/HG         FS/HG       I	1/2"       1"       1"       1"       1"       /2"	FLOOR FLOOR FLOOR FLOOR FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SINK CONNECT DRAIN LINE & EXTEND TO FLOOR SINK CONNECT DRAIN LINE & EXTEND TO FLOOR SINK CONNECT DRAIN LINE & EXTEND TO FLOOR SINK
B12       2         B13       1         B14       1         C1       2         C2       1         C3       1         C4       1         C5       1         C6       1         C7       1         C8       1         C9       1         C10       1         C11       1	DRIP TROUGH DRAFT BEER DISPENSING TOWER DRIP TROUGH GLASS RACK COCKTAIL STATION UNDERBAR TRASH STATION DRAINBOARD GLASSWASHER, UNDERCOUNTER / UNDERBAR COCKTAIL STATION BACK BAR CABINET, REFRIGERATED BACK BAR CABINET, REFRIGERATED ESPRESSO CAPPUCCINO MACHINE COFFEE GRINDER FREEZER/MUG FROSTER	CUSTOM CUSTOM	5     5 208-240     0	60 60 60 60		2.2 2.2 12.0 5.0	5-15P 5-15P 6-20P	+24" +24" +48" +48"		$1/2^{"}$ $+12^{"}$ $1/2^{"}$ $+12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $-12^{"}$ $3/4^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$ $1/2^{"}$ $+12^{"}$ $-12^{"}$	B.T.C. ON FAUCETS, DIPPER WELL & GLASS RINSER AS REQUIRED B.T.C. ON GLASSWASHER AS REQUIRED B.T.C. ON FAUCET, DIPPER WELL & GLASS RINSER AS REQUIRED BRANCH TO 3/8" CONN. ON ESPRESSO MACHINE AS REQUIRED	FS/HG       I -         FS/HG       FS/HG         FS/HG       FS/HG         FS/HG       I	1/2"       1"       1"       1"       1"       2"       1/2"       1/2"       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1       1 <td>FLOOR FLOOR FLOOR FLOOR FLOOR FLOOR</td> <td>CONNECT DRAIN LINE &amp; EXTEND TO FLOOR SINK CONNECT DRAIN LINE &amp; EXTEND TO FLOOR SINK</td>	FLOOR FLOOR FLOOR FLOOR FLOOR FLOOR	CONNECT DRAIN LINE & EXTEND TO FLOOR SINK CONNECT DRAIN LINE & EXTEND TO FLOOR SINK

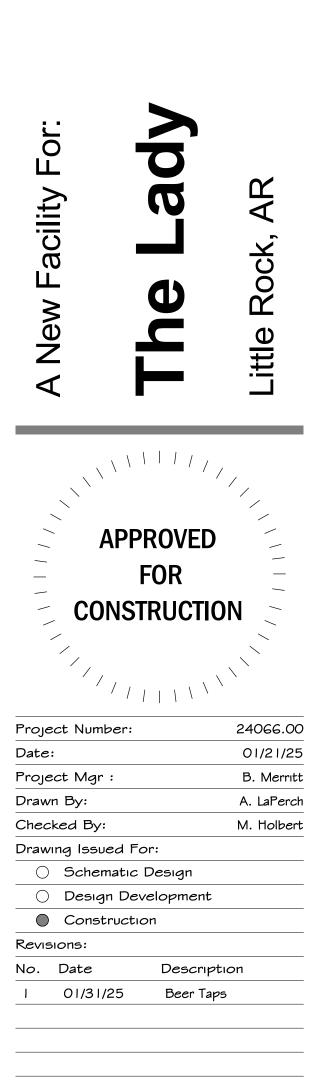
Date:|/31/2025 2:01:16 PM UserA. LaPerch File: C:\Local Files\2024\24066.00\_The Lady\_Little Rock, AR\_ALAPI

> 4 without the ce industry notify KaTom

2025 KaTom Restaurant Supply s design, drawing, construction, artwork, and /or written content of this material is the sole property of KaTom Restaurant Supply and may not be used, reproduced or disclosed press written permission of KaTom Restaurant Supply. If you are placing equipment into an area which has certain standards or codes other than those accepted in the food servi F, UL, etc., KaTom Restaurant Supply must be advised of these circumstances in detail before ordering/fabrication of the equipment. There may be additional charges. Failure to



305 KaTom Drive Kodak, TN 37764 t (865) 225-1545 f (800) 821-9130 www.KaTom.com



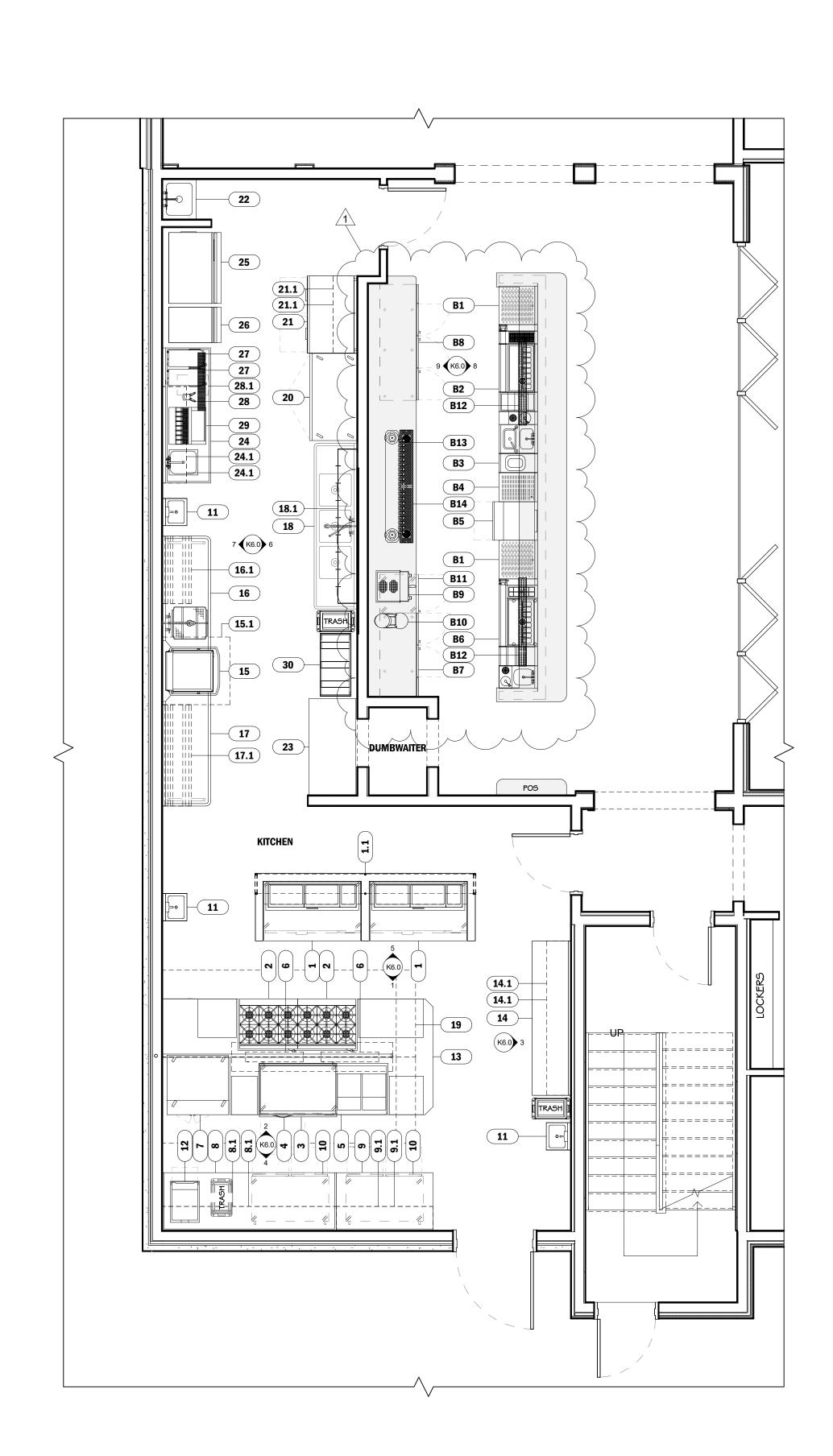
Sheet Title: Kitchen Equipment Equipment Schedule Sheet No:

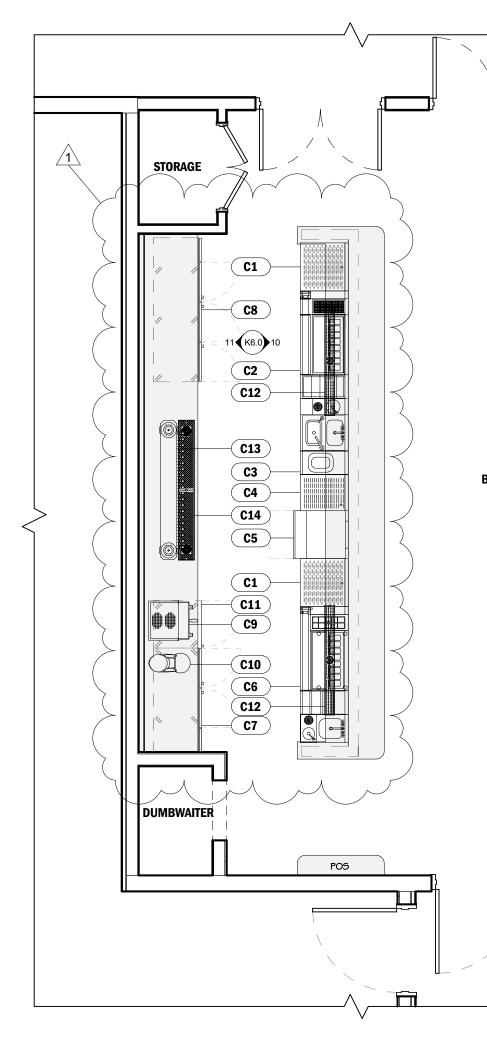


2025 KaTom Restaurant Supp

design, drawing, construction, artwork, and /or written content of this material is the sole property of KaTom Restaurant Supply and may not be used, reproduced or disclosed without the ress written permission of KaTom Restaurant Supply and may not be used, reproduced or disclosed without the ress written permission of KaTom Restaurant Supply and may not be used, reproduced or disclosed without the ress written permission of KaTom Restaurant Supply and may not be used, reproduced or disclosed without the ress written permission of KaTom Restaurant Supply must be advised of these circumstances in detail before ordering/fabrication of the equipment. There may be additional charges. Failure to notify KaTom or endering/fabrication begins releases us from any obligation to modify our standards without any additional charges.

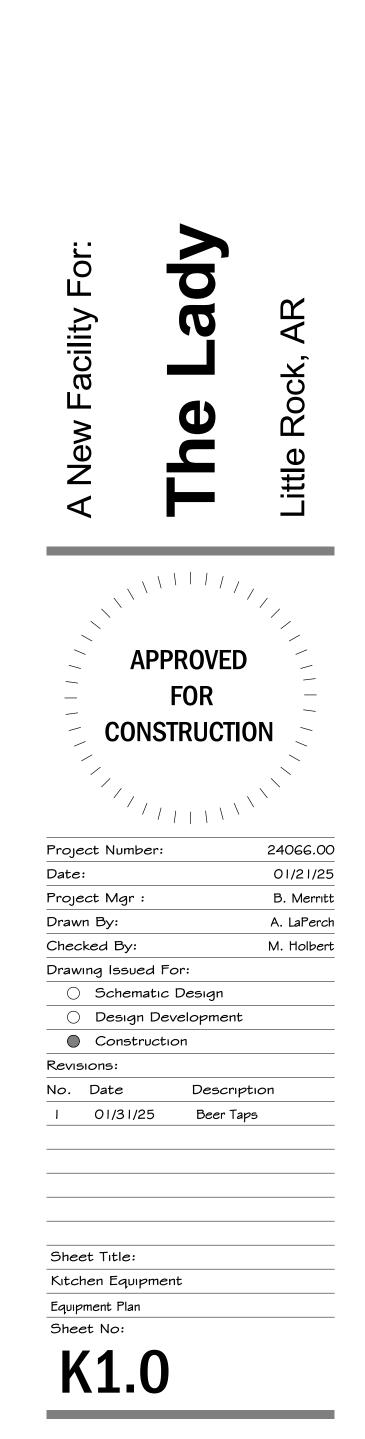
Date:I/31/2025 2:01:19 PM UserA. LaPerch File: C:\Local Files\2024\24066.00\_The Lady\_Little Rock, AR\_ALAPERCH

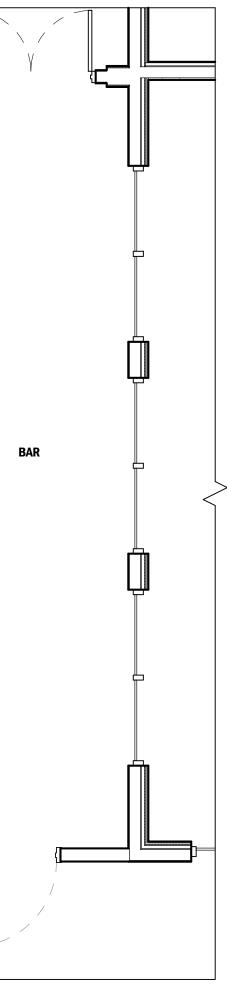






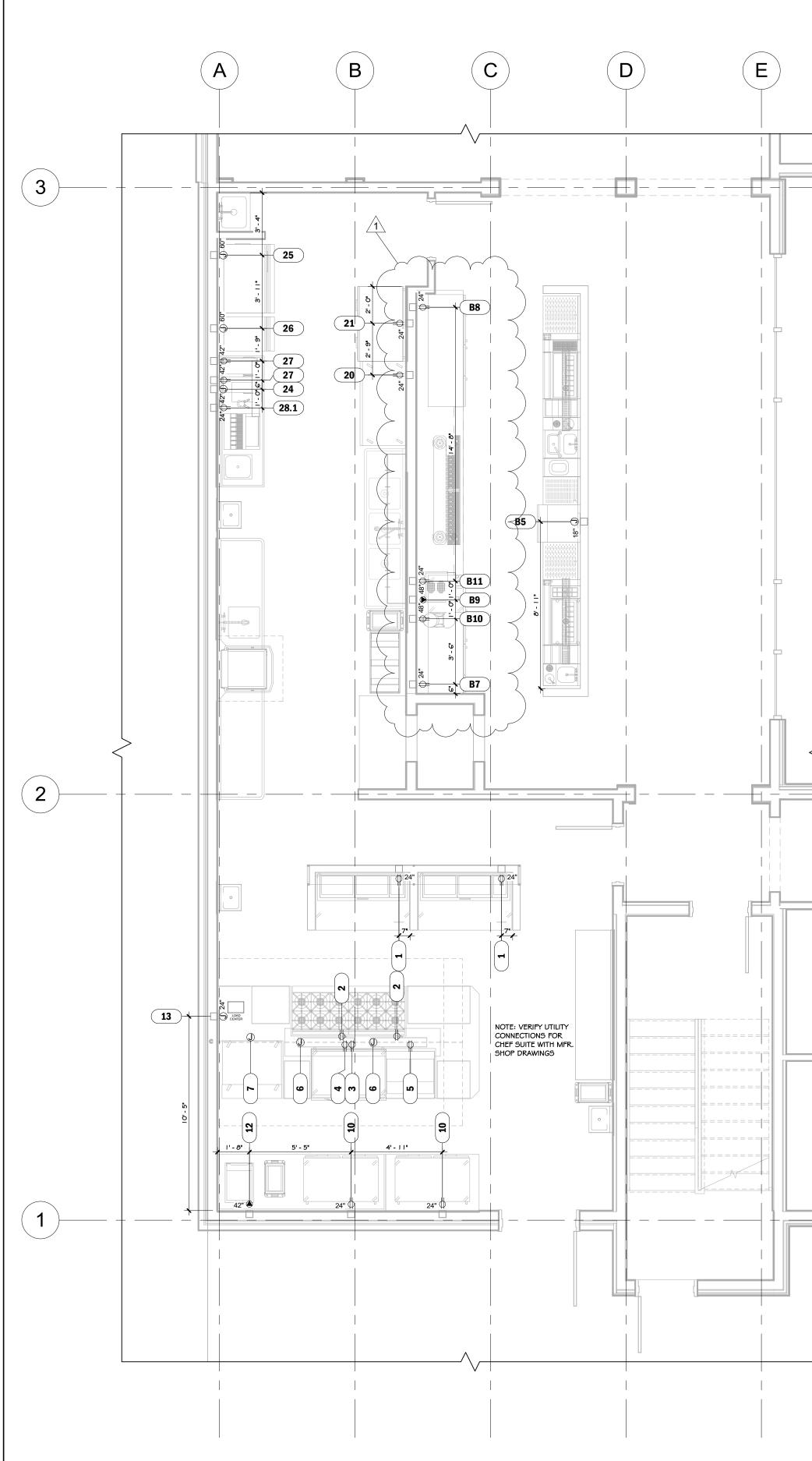
305 KaTom Drive Kodak, TN 37764 t (865) 225-1545 f (800) 821-9130 www.KaTom.com



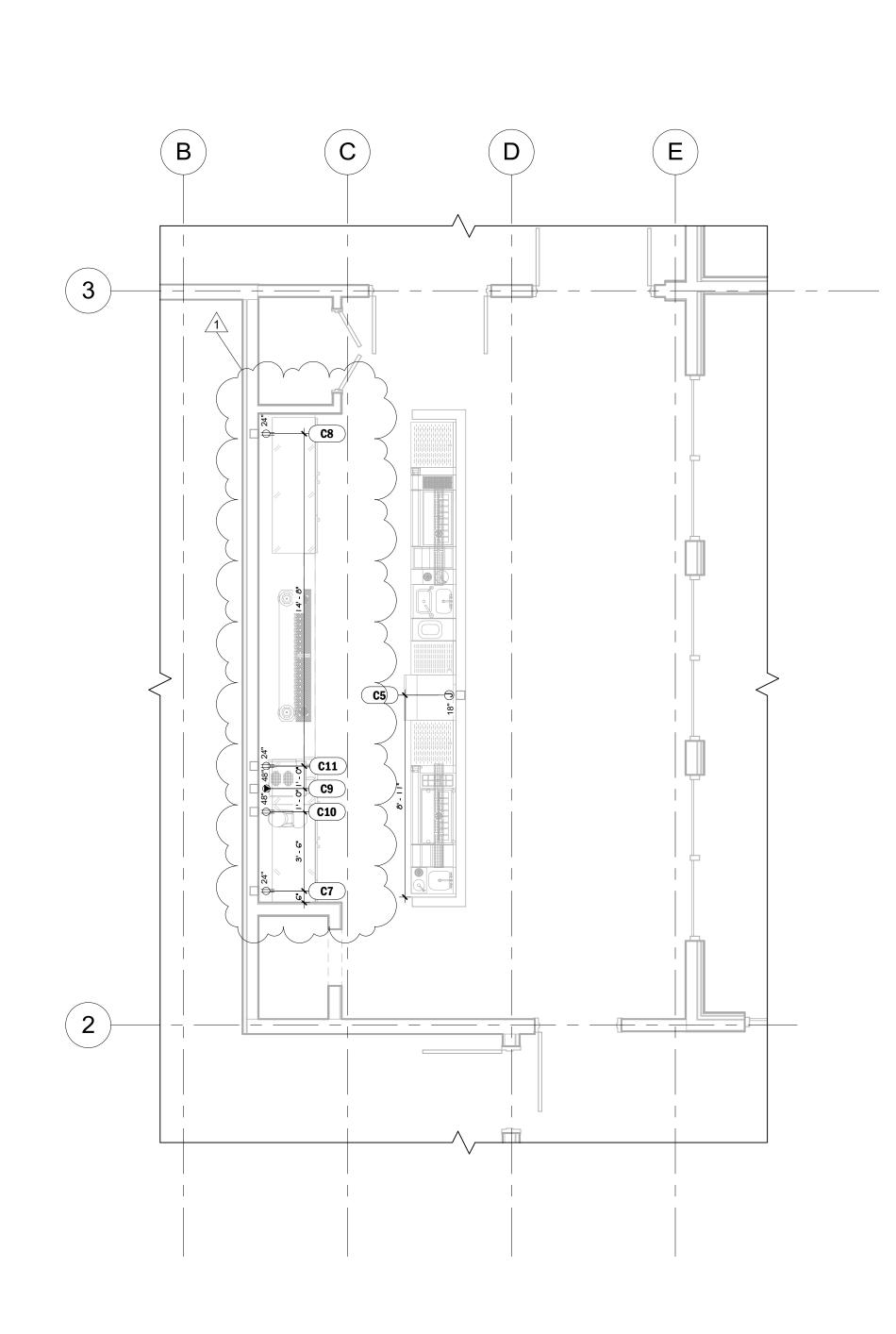


ithout the Industry -tify KaTom food Failur d ol the les. se other There

Ň Date:1/31/2025 ; UserA. LaPerch File: C:Nocal Files



**Electrical Plan - Level 1** 1/4" = 1'-0"



\_\_\_\_

•	DROP RECEPTACLE ON COARD FROM ABOVE
$\bigcirc$	DUPLEX RECEPTACLE -GFIC
$\bigcirc$	DUPLEX RECEPTACLE - GROUND TYPE
$\ominus$ -	SINGLE RECEPTACLE - GROUND TYPE
	SIMPLEX RECEPTACLE - GROUND TYPE
	ELECTRICAL STUB-UP / CONDUIT
Г	DISCONNECT SWITCH
	SPECIAL PURPOSE OUTLET, AS INDICATED, GROUND TYPE
J	JUNCTION BOX
-	FIELD WIRING TO CONNECTION POINT ON EQUIPMENT

## **3** Electrical Legend

- I. ALL OUTLETS AND CONNECTIONS SHOWN RELATE TO FOOD SERVICE FIXTURE AND EQUIPMENT ONLY. THIS DRAWING MUST BE USED IN CONJUNCTION WITH THE ELECTRICAL DRAWINGS FOR ANY ADDITIONAL ELECTRICAL REQUIREMENTS. 2. THIS ELECTRICAL PLAN IS INTENDED TO SHOW ROUGH-IN OUTLET TYPES, HEIGHTS, LOCATIONS, CONNECTION POSITIONS, AND LOAD REQUIREMENTS. ALL DIMENSIONS SHOWN ARE FROM FINISHED FLOORS AND FINISHED WALLS, OR CENTERLINE OF
- COLUMNS. CONTRACTOR TO VERIFY ALL WALL PARTITIONS WITH ARCHITECTURAL DRAWINGS AND VERIFY ALL SERVICE REQUIREMENTS. MAX HEIGHT OF FLOOR RECEPTACLES IS 5-1/4" AFF. 3.
- WALK-IN COOLERS: RUN ELECTRICAL CONDUIT FOR LIGHT FIXTURES ON INSIDE OF 4. WALK-IN BOXES. USE CONDUIT SEAL-OFFS TO PREVENT HEAT TRANSFER WHERE CONDUIT PENETRATES BOX, TYP.
- ELECTRICAL CONTRACTOR SHALL FURNISH ALL CONDUIT AND CONTROL WIRING, ETC., 5. AS REQUIRED TO MAKE EACH PIECE OF EQUIPMENT FULLY OPERATIONAL. ELECTRICAL CONTRACTOR SHALL FURNISH ALL CONDUIT AND CONTROL WIRING FROM 6. WALK-IN COOLER/FREEZER EVAPORATORS.
- ELECTRICAL CONTRACTOR TO INSTALL CORDS AND PLUGS PROVIDED FOR EQUIPMENT 7. BY FOOD SERVICE EQUIPMENT CONTRACTOR.
- ALL ELECTRICAL DISCONNECTS MUST BE FABRICATED FOR MOIST AND HUMID ENVIRONMENTS.
- REFER TO FOOD SERVICE EQUIPMENT SUPPLIER'S DRAWINGS FOR ALL EQUIPMENT 9. IDENTIFICATION.
- IO. ELECTRICAL CONTRACTOR SHALL ROUGH-IN AND MAKE FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT ACCORDING TO MANUFACTURER'S SHOP DRAWINGS.

## Electrical Notes



305 KaTom Drive Kodak, TN 37764 t (865) 225-1545 f (800) 821-9130 www.KaTom.com

### For: ad cility đ (). . . Little Ro New Ē 1 、、、、、・・・・・ APPROVED FOR CONSTRUCTION Project Number: 24066.00 01/21/25 Date: B. Merritt Project Mgr : A. LaPerch Drawn By: Checked By: M. Holbert Drawing Issued For: 🔘 Schematic Design O Design Development Construction Revisions: No. Date Description I 01/31/25 Beer Taps

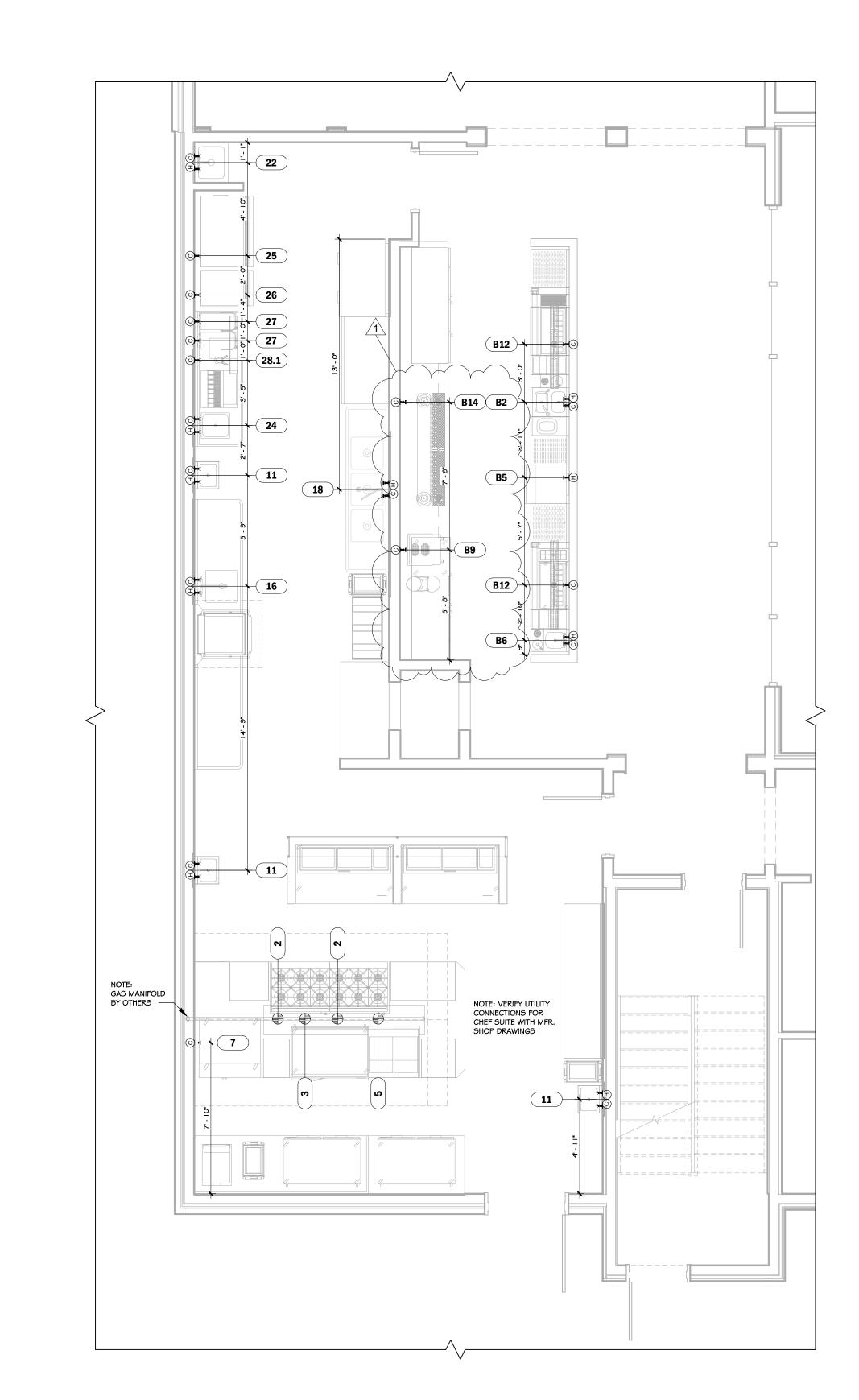
Sheet Title: Kıtchen Equipment Electrical Plan Sheet No:

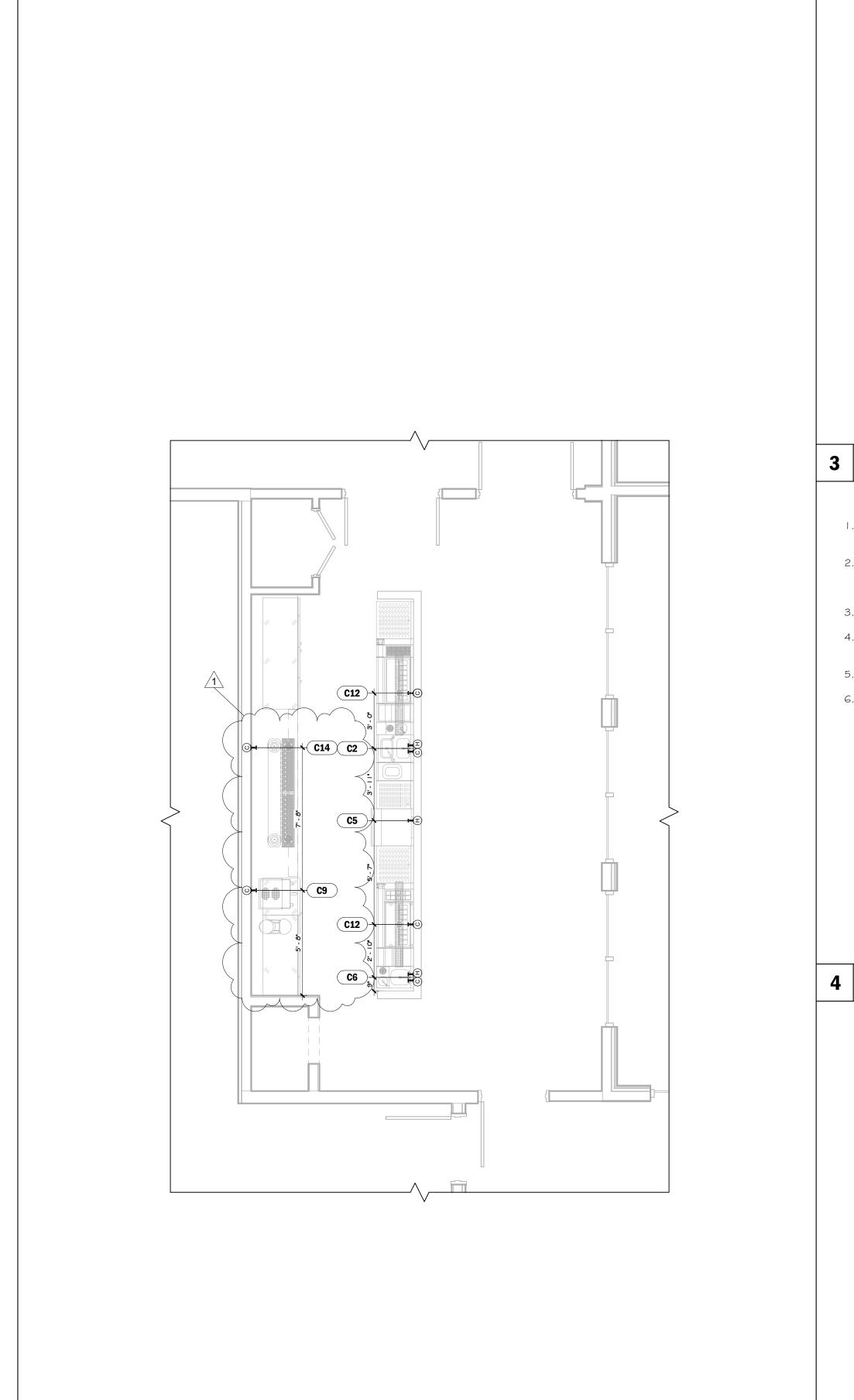


5 Not Used

ithout the Industry -tify KaTom food serv Failure to o e c

2:01:21 





$(\mathbf{H})$	HW - HOT WATER
C	CW - COLD WATER

GAS - (NATURAL) 

FIELD CONNECTIONS



305 KaTom Drive Kodak, TN 37764 t (865) 225-1545 f (800) 821-9130 www.KaTom.com

## **3 Plumbing Legend** N.T.S.

- I. ALL PLUMBING UTILITIES SHOWN RELATE TO FOOD SERVICE FIXTURES AND EQUIPMENT ONLY. THIS DRAWING MUST BE USED IN CONJUNCTION WITH THE PLUMBING DRAWINGS FOR ANY ADDITIONAL PLUMBING UTILITIES.
- 2. THIS PLUMBING PLAN IS INTENDED TO SHOW ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION SIZES, POSITIONS, HEIGHT, AND LOAD REQUIREMENTS. DIMENSIONS SHOWN ARE FROM FINISHED FLOORS AND FINISHED WALLS, OR COLUMN CENTER LINES. VERIFY WALL PARTITION LOCATIONS WITH ARCHITECTURAL DRAWINGS.
- 3. PLUMBING CONTRACTOR SHALL ROUGH-IN AND MAKE FINAL CONNECTIONS TO ALL FOOD SERVICE EQUIPMENT ACCORDING TO MANUFACTURER'S SHOP DRAWINGS. 4. PLUMBING CONTRACTOR SHALL FURNISH ALL INDIRECT WASTE PIPING, SHUT-OFF VALVES (WATER), PRESSURE REDUCING VALVES, WATER HAMMER ARRESTORS, ETC., AS
- REQUIRED TO MAKE EACH PIECE OF EQUIPMENT FULLY OPERATIONAL. 5. REFER TO FOOD SERVICE EQUIPMENT SUPPLIER'S DRAWINGS FOR ALL EQUIPMENT IDENTIFICATION.
- 6. ALL VACUUM BREAKERS AND CHECK VALVES SHALL BE INSTALLED SUCH THAT THEY CAN BE VISUALLY INSPECTED BY LOCAL HEALTH DEPARTMENT REPRESENTATIVE.

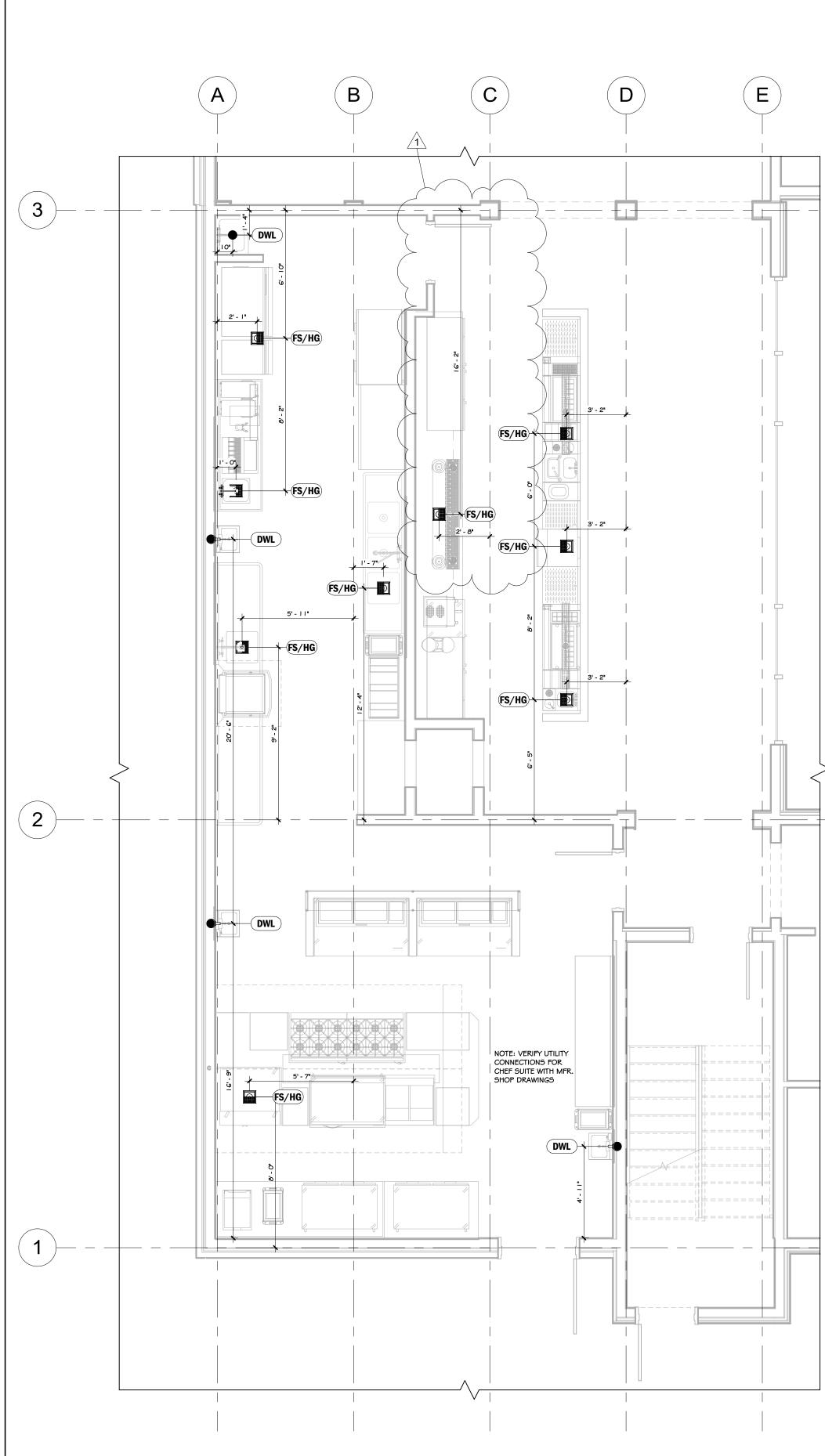
# 4 Plumbing Notes

A New Facility For:	The Lady	Little Rock, AR
	\\  <i>    </i>	11,,,,
	PROVED	
_	FOR	
-		~
– CON	STRUCTI	ON _
CON	/ /   \ \ \	$\langle \rangle$
Project Numbe	r:	24066.00
Date:		01/21/25
Project Mgr :		B. Merritt
Drawn By:		A. LaPerch
Checked By:	- Een	M. Holbert
Drawing Issued	tic Design	
	Development	
Constru		
Revisions:		
No. Date	Descrip	ption
1 01/31/25	5 Beer Ta	ps
Sheet Title:		
Kıtchen Equipr	nent	
Plumbing Plan		
Sheet No:		

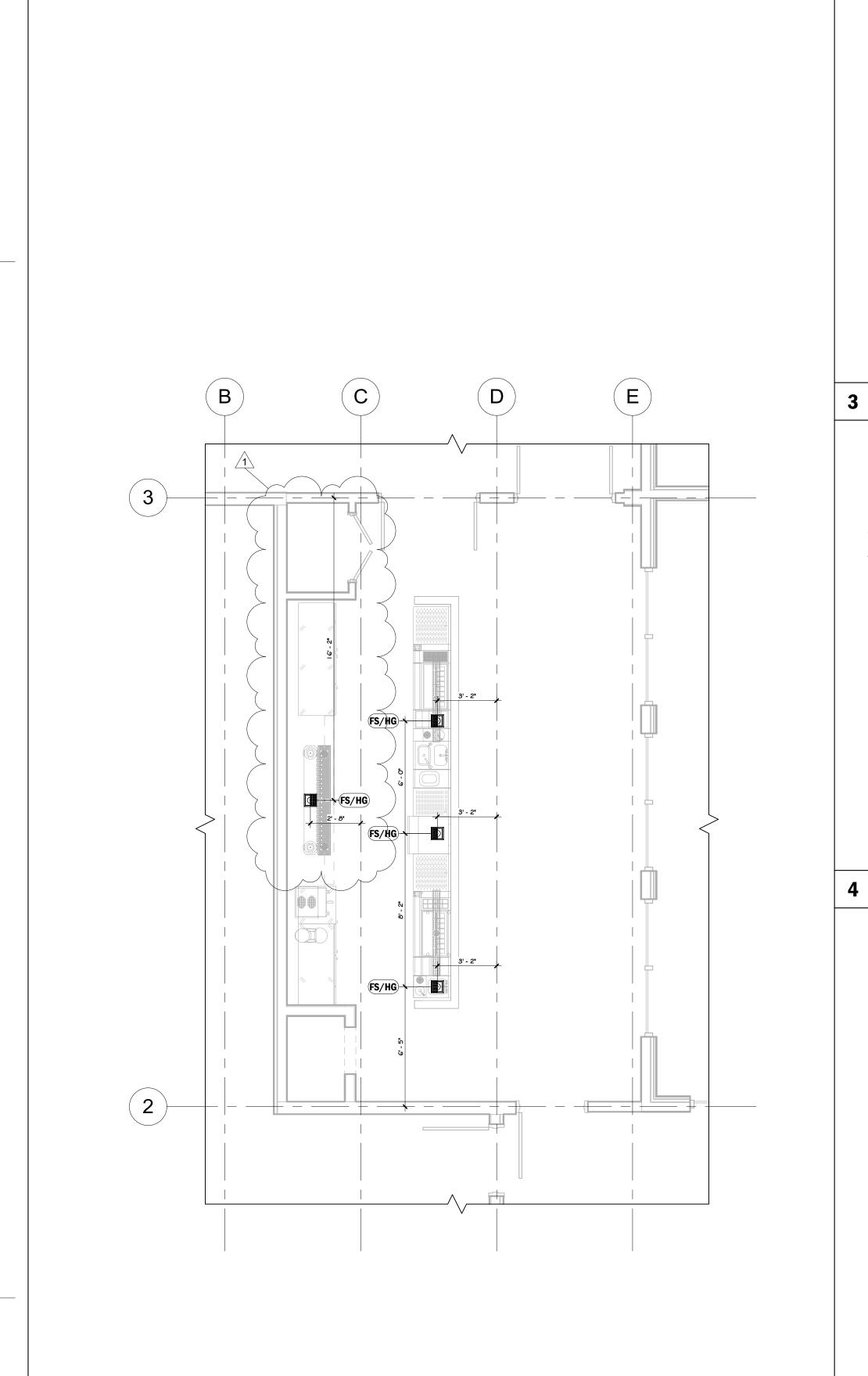


without the ce industry -notify KaTom r disc food Failur the es. those acc the addition ld may not b other than . There may E . are Jese you of th

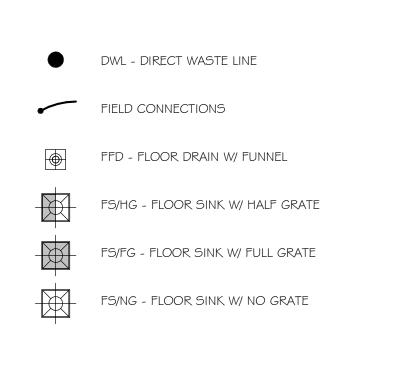
2:01:21 Date:1/31/2025 ; UserA. LaPerch File: C:Nocal Files



Waste Plan - Level 1 1/4" = 1'-0" 1



\_\_\_\_\_



## **3** Waste Legend

- I. ALL DRAINS DEDICATED FOR EQUIPMENT, INCLUDING FLOOR TROUGHS, MUST BE FLUSH WITH PLANE OF SURROUNDING FLOOR.
- 2. GENERAL PURPOSE FLOOR DRAINS, INCLUDING FLOOR TROUGHS, IN AREAS OF HIGH TRAFFIC MUST BE FLUSH WITH PLANE OF SURROUNDING FLOOR.
- ALL FLOOR DRAINS AND FLOOR SINKS TO BE LOCATED BY A LICENSED PLUMBING З. ENGINEER. FLOOR DRAIN LOCATIONS ON THIS PLAN ARE APPROXIMATE. 4. DRAIN LINES ARE BY THE PC. PC TO MANIFOLD MULTIPLE WASTE CONNECTIONS AND EXTEND SAFE WASTE OR DIRECT CONNECTIONS AS REQUIRED. IT IS HIGHLY RECOMMENDED THAT THE FIRST 20 FEET OF ALL DRAINS ARE MADE OF CAST IRON. HIGHT TEMP DRAIN WATER CAN DAMAGE PVC PIPES AND DISSOLVE JOINT ADHESIVE. 5. CONDENSATE DRAIN LINE FROM EVAP. COILS TO WALK-IN BOX IS BY THE PC, AND SHOULD BE INSTALLED WITH A SLOPE OF 1/4" PER LINEAR FOOT OF PIPING.

# 4 Waste Notes N.T.S.



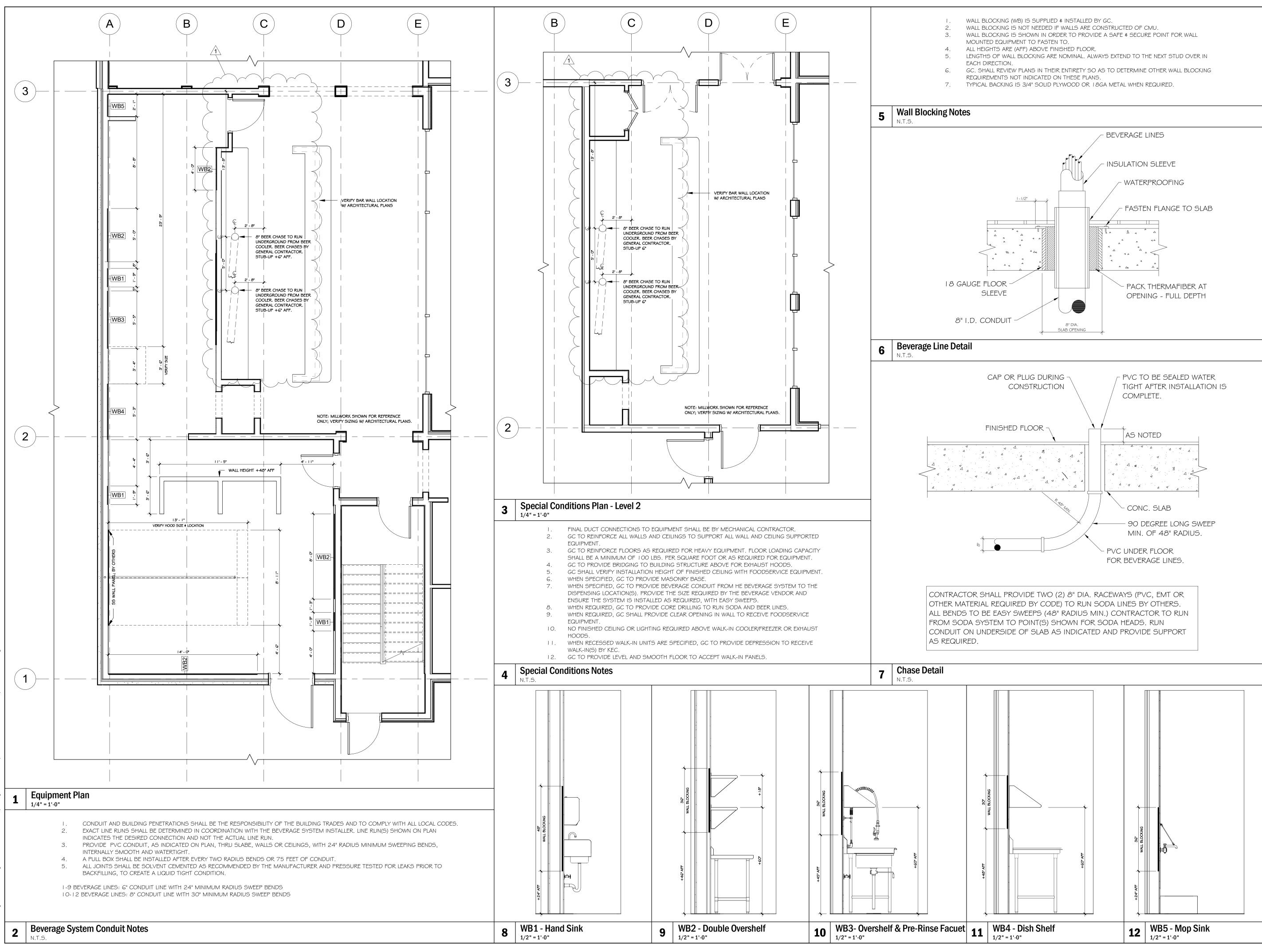
305 KaTom Drive Kodak, TN 37764 t (865) 225-1545 f (800) 821-9130 www.KaTom.com

### acility For: ad AR ð $\overline{\mathbf{O}}$ The Little Ro New 1 APPROVED FOR CONSTRUCTION · / / / / / \ \ ` 24066.00 Project Number: 01/21/25 Date: Project Mgr : B. Merritt Drawn By: A. LaPerch Checked By: M. Holbert Drawing Issued For: 🔘 Schematic Design O Design Development Construction Revisions: No. Date Description I 01/31/25 Beer Taps Sheet Title: Kıtchen Equipment Waste Plan



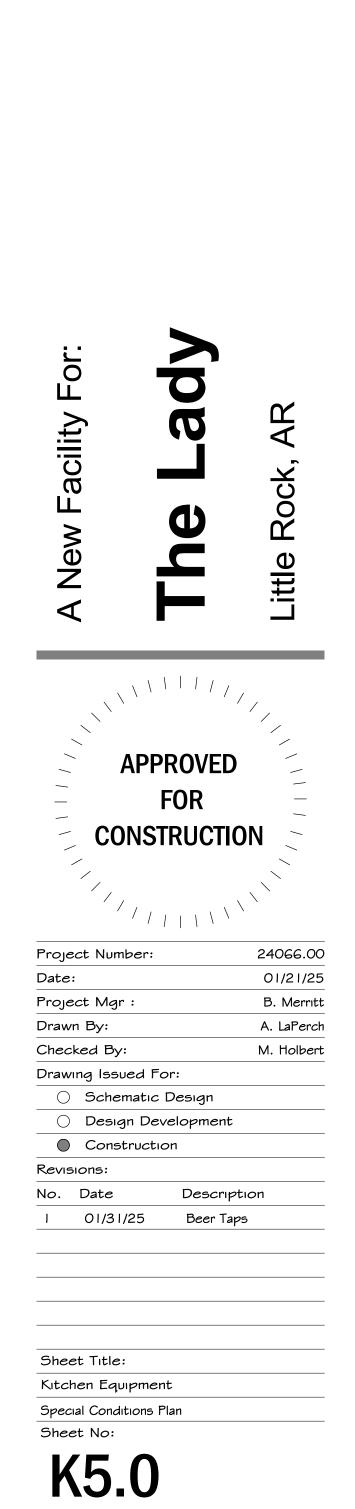
Ğ Ľ <u>ש</u>מי







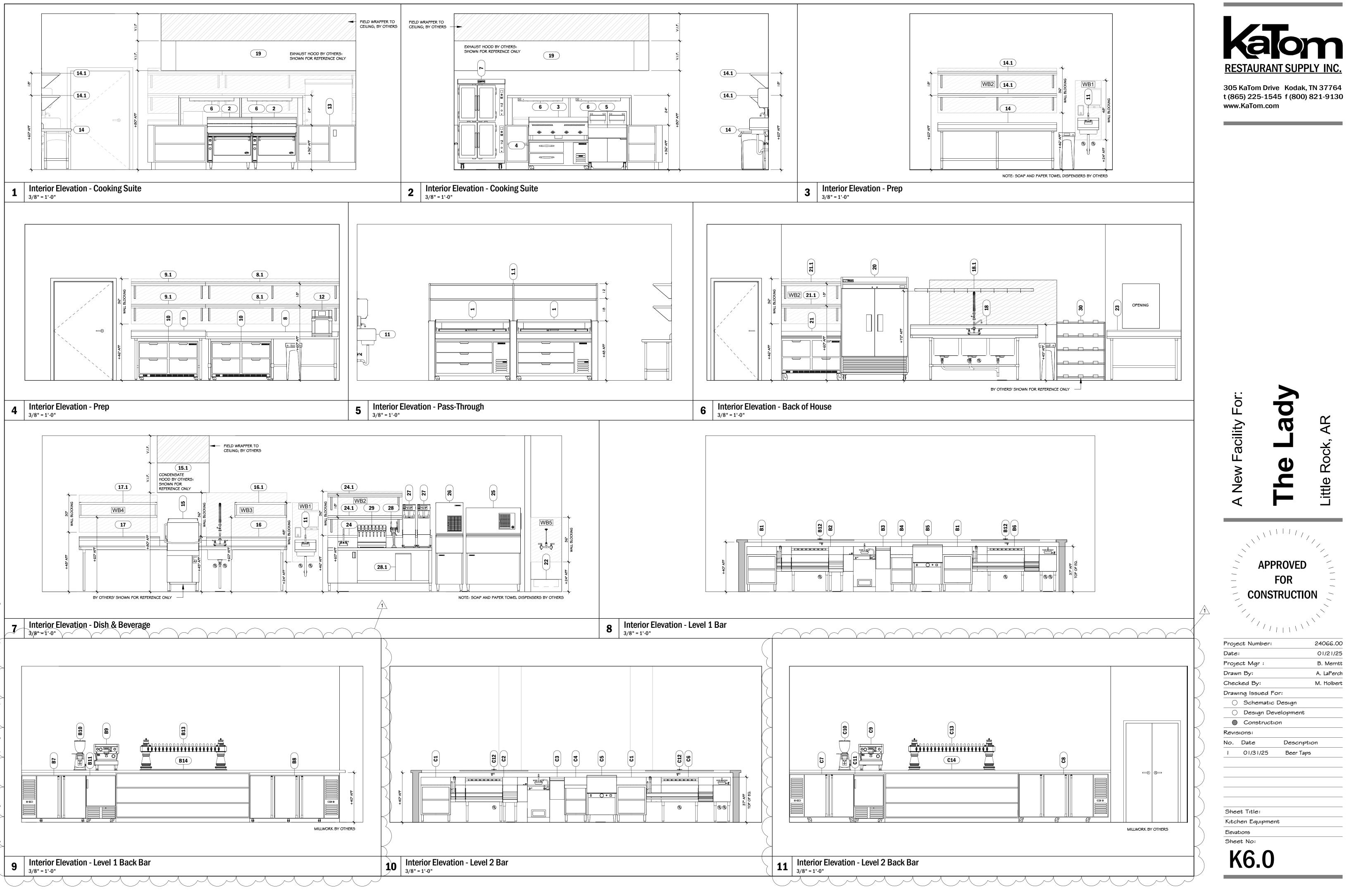
305 KaTom Drive Kodak, TN 37764 t (865) 225-1545 f (800) 821-9130 www.KaTom.com



# © 2025 KaTom Restaurant 5

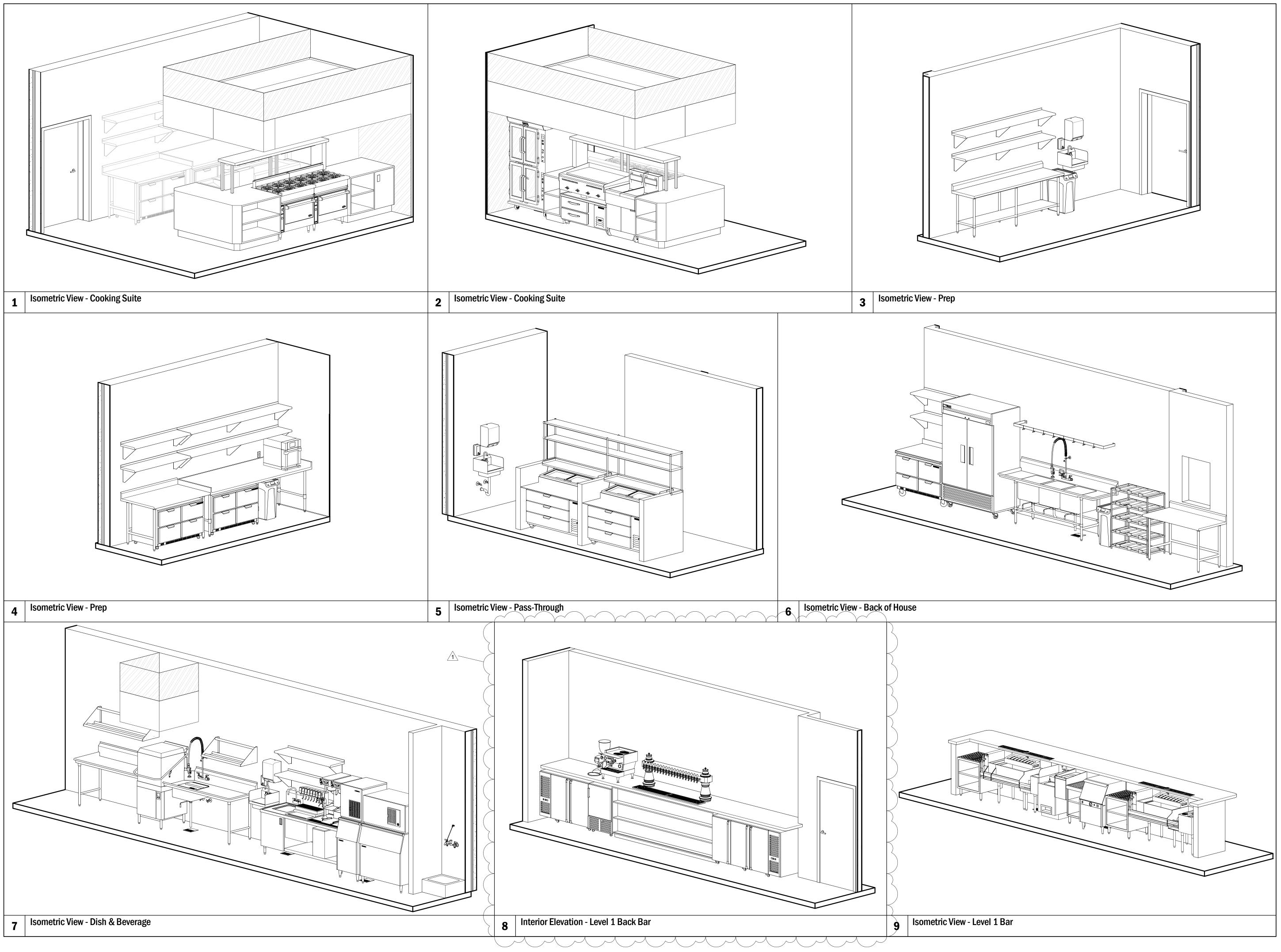
The design, drawing, construction, artwork, and /or written content of this material is the sole property of KaTom Restaurant Supply and may not be used, reproduced or disclosed without the express written permission of KaTom Restaurant Supply and may not be used, reproduced or disclosed without the express written permission of KaTom Restaurant Supply and may not be used, reproduced or disclosed without the express written permission of KaTom Restaurant Supply and may not be used, reproduced or disclosed without the express written permission of KaTom Restaurant Supply must be advised of these circumstances in detail before ordering/fabrication of the equipment. There may be additional charges. Failure to notify KaTom before ordering/fabrication of the equipment. There may be additional charges. Failure to notify KaTom before ordering before ordering any additional charges.

# Date:I/31/2025 2:01:25 PM UserA. LaPerch File: C:\Local Files\2024\24066.00\_The Lady\_Little Rock, AR\_ALAPERCHXLZ5N.rvt



Fall D P C

2 Date:|/31/202 UserA. LaPerc File: C:\Local F without the :e industry -iotify KaTom





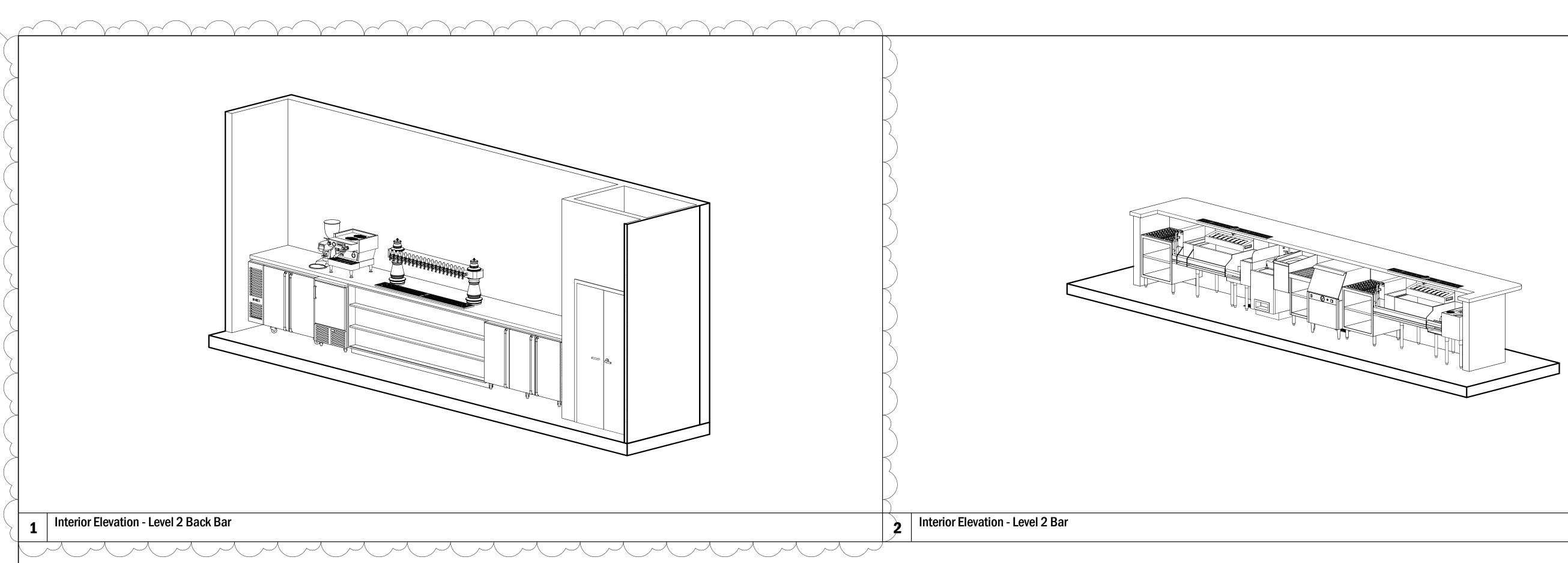
305 KaTom Drive Kodak, TN 37764 t (865) 225-1545 f (800) 821-9130 www.KaTom.com



K7.0

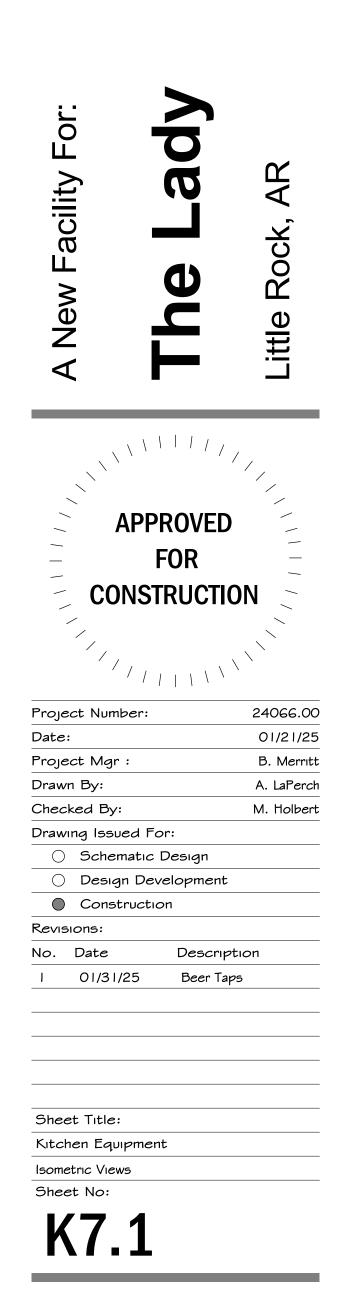
without the ce industry -notify KaTom ed or discloseu the food servi ges. Failure to ed in char pe usea, r i those acc ' be additio and may not b des other than ont. There may j p g andards of the e the sole property of KaTo into an area which has cert detail before ordening/fabric dards without anv addition r written content of t upply. If you are placi advised of these circu and /or urant Suy ist be ad ttaurant Supply truction, artwork, a 1 of KaTom Restaurs staurant Supply must <u>7</u> 202 desi

Ы Date:|/31/2025 2:01:27 P UserA. LaPerch File: C:\Local Files\2024\24



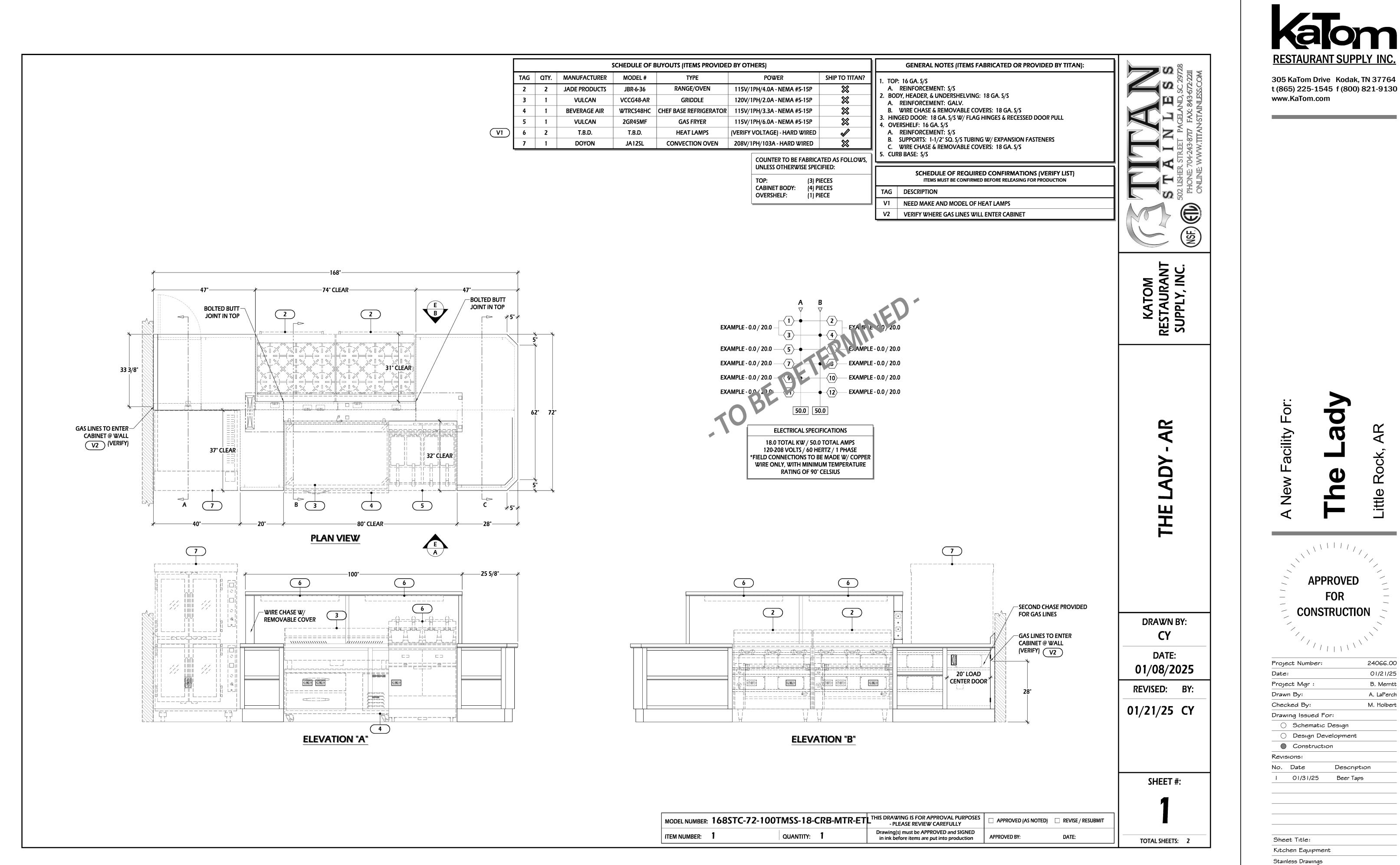


305 KaTom Drive Kodak, TN 37764 t (865) 225-1545 f (800) 821-9130 www.KaTom.com

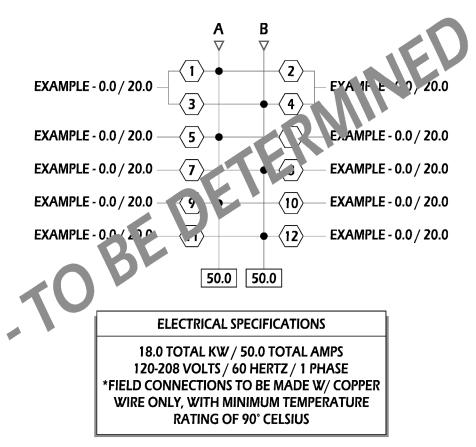


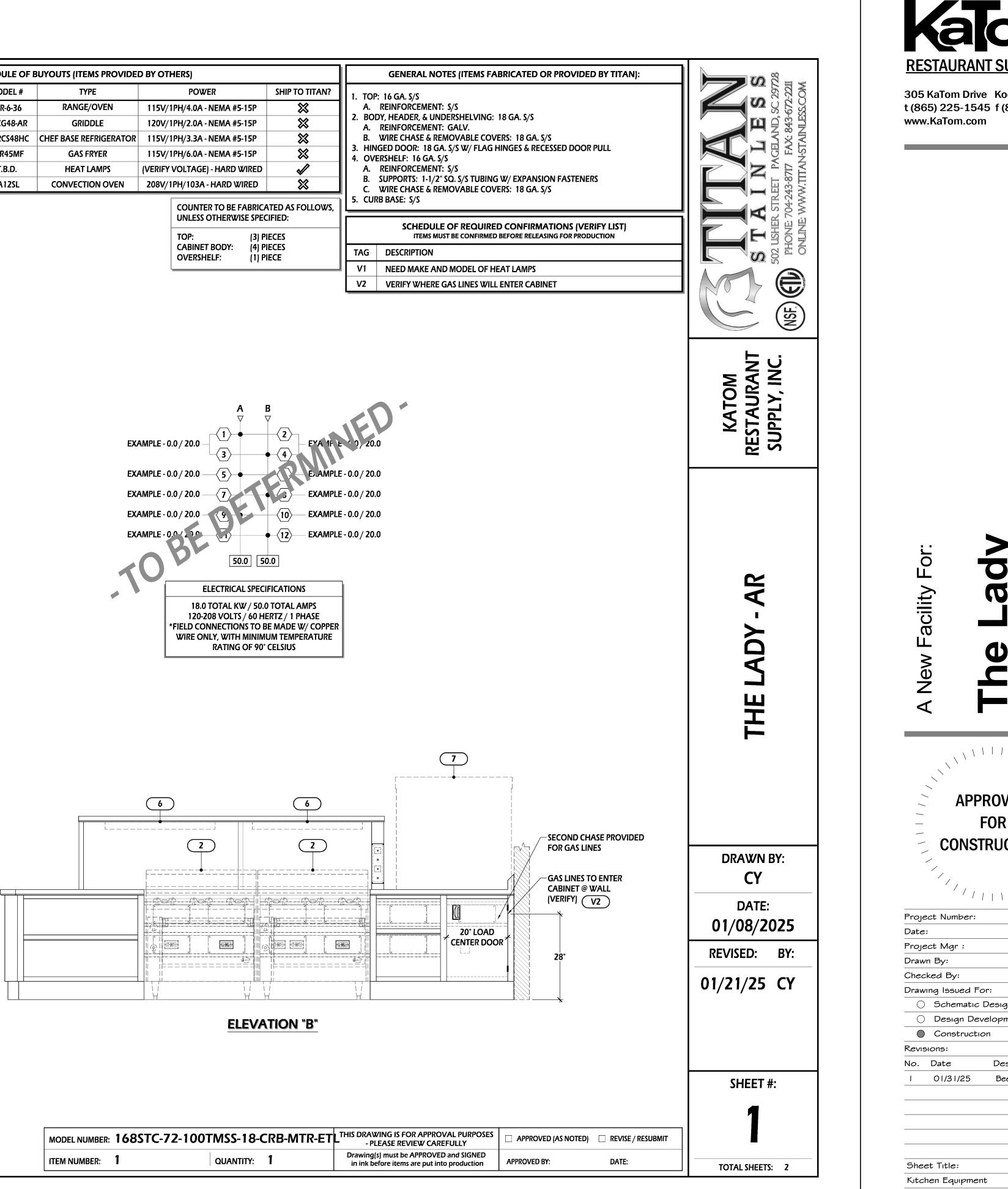
،،،اتران the المالعات المالية الم food Fallur စ် မိ ပိ chuction, of KaTo caurant S

ō ... Date:1/31/2025 ; UserA. LaPerch File: C:Nocal Files



			5	SCHEDULE OF E	BUYOUTS (ITEMS PROVIDE	D BY OTHERS)			GENERAL NOTES (ITEMS
	TAG	QTY.	MANUFACTURER	MODEL #	ТҮРЕ	POWER	SHIP TO TITAN?	1. TOF	P: 16 GA. S/S
	2	2	JADE PRODUCTS	JBR-6-36	RANGE/OVEN	115V/1PH/4.0A - NEMA #5-15P	≫	A.	REINFORCEMENT: S/S
	3	1	VULCAN	VCCG48-AR	GRIDDLE	120V/1PH/2.0A - NEMA #5-15P	≍		DY, HEADER, & UNDERSHELVIN REINFORCEMENT: GALV.
	4	1	BEVERAGE AIR	WTRCS48HC	CHEF BASE REFRIGERATOR	115V/1PH/3.3A - NEMA #5-15P	≫	В.	WIRE CHASE & REMOVABLE CO
	5	1	VULCAN	2GR45MF	GAS FRYER	115V/1PH/6.0A - NEMA #5-15P	≍		IGED DOOR: 18 GA. S/S W/ FLA ERSHELF: 16 GA. S/S
1)	6	2	T.B.D.	T.B.D.	HEAT LAMPS	(VERIFY VOLTAGE) - HARD WIRED		A.	REINFORCEMENT: S/S
_	7	1	DOYON	JA12SL	CONVECTION OVEN	208V/1PH/103A - HARD WIRED	≍		SUPPORTS: 1-1/2" SQ. S/S TUBI WIRE CHASE & REMOVABLE CO
•						COUNTER TO BE FABRICA	ATED AS FOLLOWS,		RB BASE: S/S
						UNLESS OTHERWISE SPEC	CIFIED:		SCHEDULE OF REQUI
							IECES		ITEMS MUST BE CONFIRM
						CABINET BODY: (4) P OVERSHELF: (1) P		TAG	DESCRIPTION
								V1	NEED MAKE AND MODEL OF
								V2	VERIFY WHERE GAS LINES W







Sheet No: K8.0 AR

Ъ,

Little Ro

24066.00

01/21/25

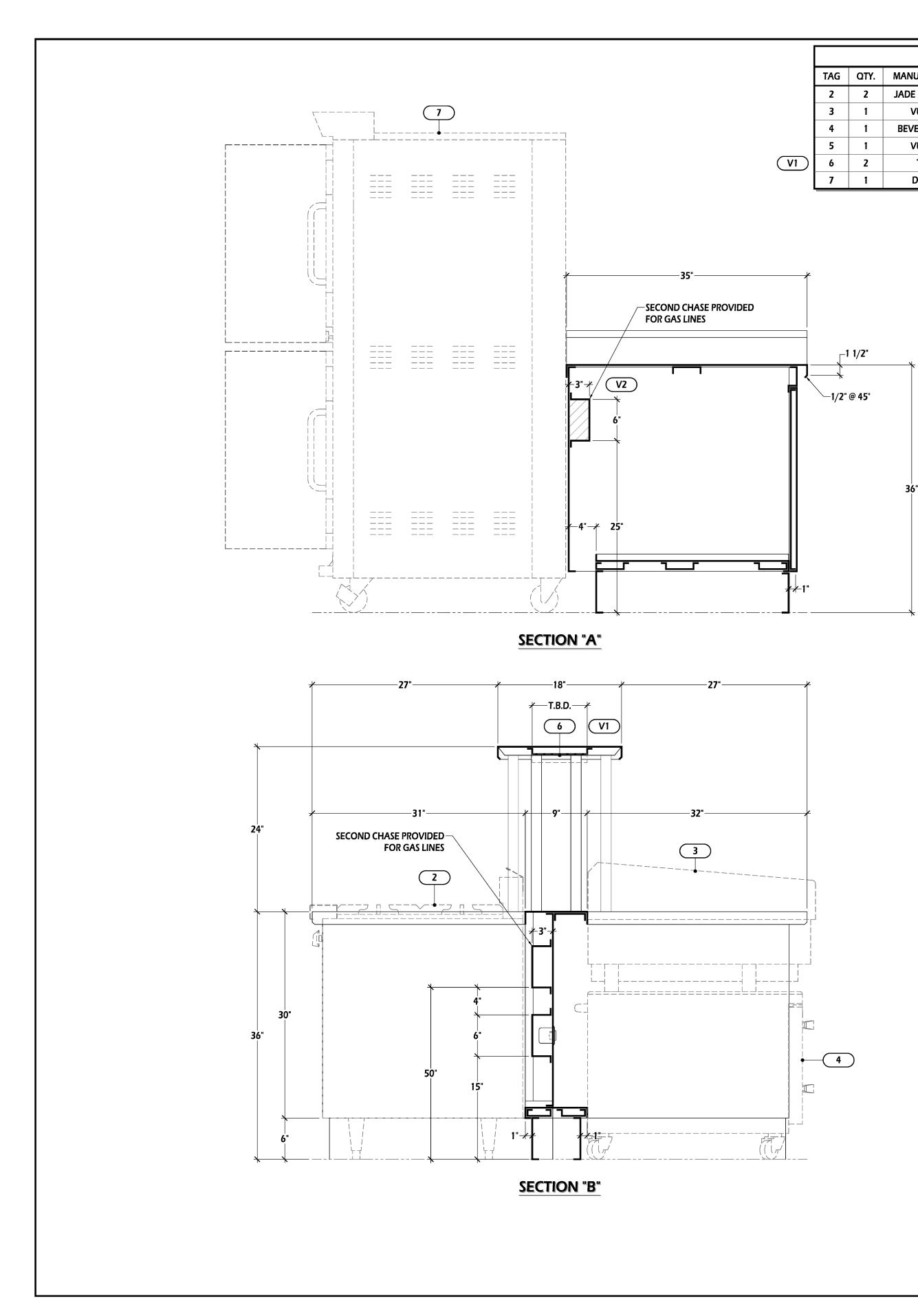
B. Merritt

A. LaPerch

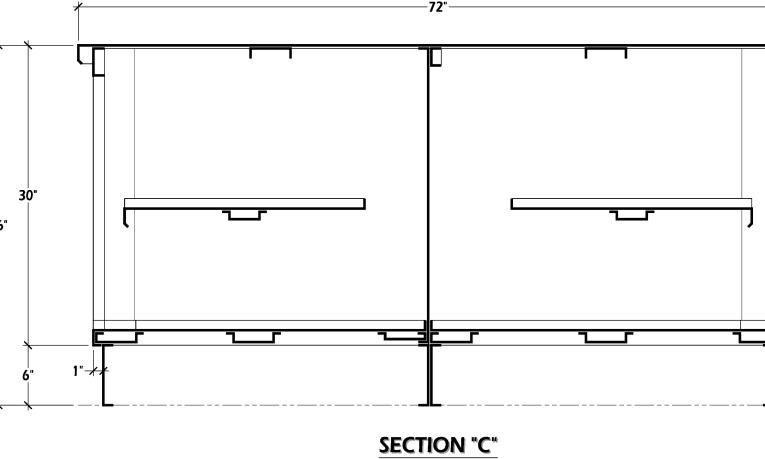
M. Holbert

d without the ice industry -notify KaTom r alscication food serv Failure to д о the es. ad other There es. ht. kaTo, ant 9 

Date:|/31/2025 2:01:31 PM UserA. LaPerch File: C:\Local Files\2024\24066



			2	CHEDULE OF E	BUYOUTS (ITEMS PROVIDEI	O BY OTH	HERS)			GENERAL NOTES (ITEMS F	
	TAG	QTY.	MANUFACTURER	MODEL #	ТҮРЕ		POWER	SHIP TO TITAN?	1. TO	2: 16 GA. S/S	
	2	2	JADE PRODUCTS	JBR-6-36	RANGE/OVEN	115V/1	IPH/4.0A - NEMA #5-15P	≍	A.	REINFORCEMENT: S/S	
	3	1	VULCAN	VCCG48-AR	GRIDDLE	120V/1	IPH/2.0A - NEMA #5-15P	≍	2. BO	DY, HEADER, & UNDERSHELVING REINFORCEMENT: GALV.	
	4	1	BEVERAGE AIR	WTRCS48HC	CHEF BASE REFRIGERATOR	115V/1	IPH/3.3A - NEMA #5-15P	≍	В.	WIRE CHASE & REMOVABLE CO	
	5	1	VULCAN	2GR45MF	GAS FRYER	115V/1	IPH/6.0A - NEMA #5-15P	≍		IGED DOOR: 18 GA. S/S W/ FLAG ERSHELF: 16 GA. S/S	
<b>V1</b>	6	2	T.B.D.	T.B.D.	HEAT LAMPS	HEAT LAMPS (VERIFY VOLTA			A.	A. REINFORCEMENT: S/S	
	7	1	DOYON	JA12SL	CONVECTION OVEN		IPH/103A - HARD WIRED	≫	В. С.	SUPPORTS: 1-1/2" SQ. S/S TUBIN WIRE CHASE & REMOVABLE COV	
-							COUNTER TO BE FABRIC	ATED AS FOLLOWS,	5. CU	RB BASE: S/S	
							UNLESS OTHERWISE SPEC	CIFIED:			
								IECES		ITEMS MUST BE CONFIRME	
							CABINET BODY: (4) P OVERSHELF: (1) P	IECES IECE	TAG	DESCRIPTION	
									V1	NEED MAKE AND MODEL OF H	
									V2	VERIFY WHERE GAS LINES WIL	

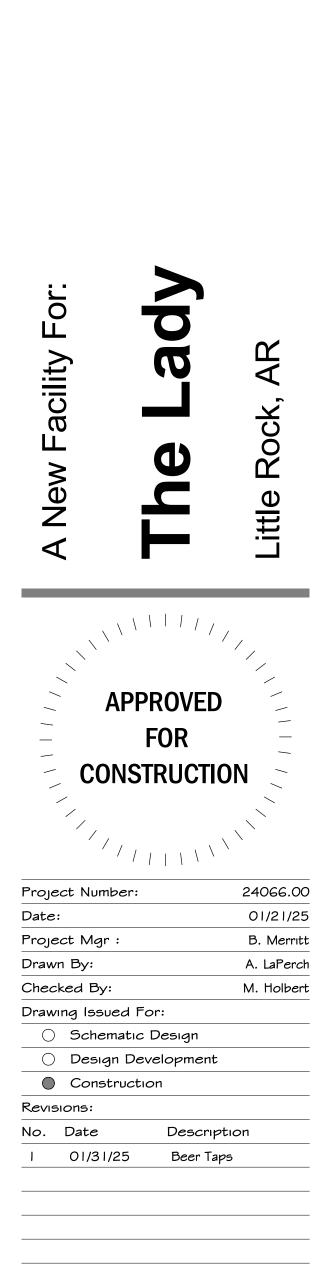


MODEL NUMBER:	168STC-72	-100TMSS-18-0	CRB-MTR-ET	THIS DRAWING IS FOR APPROVAL PURPO - PLEASE REVIEW CAREFULLY
ITEM NUMBER:	1	QUANTITY:	1	Drawing(s) must be APPROVED and SIGNE in ink before items are put into productio

(ITEMS FABRICATED OR PROVIDED BY TITAN): HELVING: 18 GA. S/S LV. /ABLE COVERS: 18 GA. S/S W/ FLAG HINGES & RECESSED DOOR PULL S/S TUBING W/ EXPANSION FASTENERS /ABLE COVERS: 18 GA. S/S REQUIRED CONFIRMATIONS (VERIFY LIST) CONFIRMED BEFORE RELEASING FOR PRODUCTION DDEL OF HEAT LAMPS LINES WILL ENTER CABINET	NOTE ON LAW THAT A LAW LAW LAW AND SC USHER STREET PAGELAND, SC 29728 PHONE: 704-243-8777 FAX: 843-672-2211 ONLINE: WWW.TITAN-STAINLESS.COM	
	KATOM RESTAURANT SUPPLY, INC.	
	THE LADY - AR	
	DRAWN BY: CY DATE: 01/08/2025 REVISED: BY: 01/21/25 CY	
PURPOSES APPROVED (AS NOTED) REVISE / RESUBMIT LY SIGNED oduction APPROVED BY: DATE:	SHEET #: 2 TOTAL SHEETS: 2	



305 KaTom Drive Kodak, TN 37764 t (865) 225-1545 f (800) 821-9130 www.KaTom.com



Sheet Title: Kıtchen Equipment Stainless Drawings Sheet No:

