

**FOODSERVICE ABBREVIATIONS - SECTION 114000**

ADJ	ADJUSTABLE	KTN	KITCHEN
AFF	ABOVE FINISHED FLOOR	KW	KILOWATT HOUR
ALT	ALTERNATE	LAM	LAMINATE
ALUM	ALUMINUM	LBS	POUNDS
AMP	AMPERE	LKR	LOCKER
ANSI	AMERICAN NATIONAL STANDARDS INSTITUTE	LT	LIGHT
		LVR	LOUVER
BLDG	BUILDING	MAX	MAXIMUM
BTU	BRITISH THERMAL UNIT	MBTUH	1000 BTU/HOUR
C&P	CORD AND PLUG	MECH	MECHANICAL
CBT	CABINET	MIN	MINIMUM
CFM	CUBIC FEET PER MINUTE	MISC	MISCELLANEOUS
CL	CENTER LINE	MTD	MOUNTED
CLG	CEILING	MTL	METAL
CMU	CONCRETE MASONRY UNIT	MUL	MULLION
COL	COLUMN	NA	NOT APPLICABLE
CONN	CONNECTION	NIC	NOT IN CONTRACT
CU FT	CUBIC FEET	NO.	NUMBER
CW	COLD WATER	NS	NO SCALE
DC	DROP CORD	OC	ON CENTER
DFA	DOWN FROM ABOVE	OD	OUTSIDE DIAMETER
DIAM	DIAMETER	OFC	OFFICE
DIM.	DIMENSION	OH.	OVERHEAD
DISP	DISPENSER	OPNG	OPENING
DIV	DIVISION	OPP	OPPOSITE
DN	DOWN	OPP H	OPPOSITE HAND
DR	DUPLEX RECEPTACLE	PC	PLUMBING CONTRACTOR
DTL	DETAIL	PERF	PERFORATE(D)
DWG	DRAWING	PH	PHASE
DWR	DRAWER	PLAM	PLASTIC LAMINATE
EA	EACH	PLUMB	PLUMBING
EC	ELECTRICAL CONTRACTOR	PLYWD	PLYWOOD
EL	ELEVATION	PNL	PANEL
ELEC	ELECTRICAL	PREP	PREPARATION
EQ	EQUAL	PSI	POUNDS PER SQUARE INCH
EQPM	EQUIPMENT	QT	QUARRY TILE
ETR	EXISTING TO REMAIN	QTY	QUANTITY
EX	EXISTING	QUAD	QUAD RECEPTACLE
EXH	EXHAUST	RAD	RADIUS
EXT	EXTERIOR	RCP	REFLECTED CEILING PLAN
FD	FLOOR DRAIN	RECP	RECEPTACLE
FEC	FIRE EXTINGUISHER CABINET	REFG	REFRIGERATOR
FF	FINISHED FLOOR	REQD	REQUIRED
FIN.	FINISH(ED)	RET	RETURN
FLR	FLOOR	RI	ROUGH-IN
FLSHG	FLASHING	RM	ROOM
FLUR	FLUORESCENT	RO	ROUGH OPENING
FRZ	FREEZER	SAN	SANITARY
FT	FOOT	SCH	SCHEDULE
FURN	FURNITURE	SHLVG	SHELVING
G	GAS	SHT	SHEET
GA	GAUGE	SP	SPECIAL RECEPTACLE
GAL	GALLON	SPEC	SPECIFICATION
GALV	GALVANIZED	SQ	SQUARE
GC	GENERAL CONTRACTOR	SR	SINGLE RECEPTACLE
GFCI	GROUND FAULT CIRCUIT INTERRUPTER	SS	STAINLESS STEEL
		STD	STANDARD
GPM	GALLONS PER MINUTE	STL	STEEL
HGT	HEIGHT	STOR	STORAGE
HP	HORSEPOWER	STP	STATIC PRESSURE
HVAC	HEATING, VENTILATING, AIR CONDITIONING	SUP	SUPPLY
HW	HOT WATER	TEL	TELEPHONE
ID	INSIDE DIAMETER	TV	TELEVISION
IN.	INCH	TYP	TYPICAL
INCL	INCLUDE	UDS	UTILITY DISTRIBUTION SYSTEM
INST	INSTALL(ATION)	UNFIN	UNFINISHED
INSUL	INSULATE(ION)	UNK	UNKNOWN
INT	INTERIOR	VAC	VACUUM
IW	INDIRECT WASTE	VERT	VERTICAL
JAN	JANITOR	W/	WITH
JB	JUNCTION BOX	W/O	WITHOUT
JBH	JUNCTION BOX - CEILING/HORIZONTAL MOUNTED	WH	WATER HEATER
		WL	WALL
JBW	JUNCTION BOX - WALL MOUNTED	WP	WEATHER PROOF
JC	JANITOR'S CLOSET	WT	WEIGHT
KEC	KITCHEN EQUIPMENT CONTRACTOR		

**NOTE:** FOODSERVICE DRAWINGS INDICATE PLUMBING ROUGH-IN/CONNECTIONS POINTS FOR EQUIPMENT SPECIFIED UNDER THE KITCHEN EQUIPMENT (SECTION 114000) CONTRACT. ADDITIONAL PLUMBING REQUIREMENTS ARE NOT INDICATED ON FOODSERVICE DRAWINGS.

**PLUMBING NOTES (DIVISION 22, 23)**

1. INSTALL KEC (SECTION 114000) FURNISHED FAUCET(S).
2. INSTALL KEC (SECTION 114000) FURNISHED TWIST WASTE/LEVER(S).
3. INSTALL KEC (SECTION 114000) FURNISHED QUICK DISCONNECT(S) & RESTRAINING DEVICE(S) PER MANUFACTURER'S RECOMMENDATIONS.
4. INSTALL KEC (SECTION 114000) FURNISHED FLOOR TROUGH(S). REFER TO DETAIL ##/QF###.
5. EXTEND AND/OR CONNECT DRAIN(S).
6. MANIFOLD DRAINS TO SINGLE CONNECTION.
7. FURNISH AND INSTALL BALL VALVE IN DRAIN LINE. VALVE TO BE IN EASILY ACCESSIBLE LOCATION.
8. INSTALL KEC (SECTION 114000) FURNISHED WATER FILTER. PIPING FROM FILTER OUTLET TO POINTS OF USE SHALL BE CONCEALED WITHIN WALLS AND CEILINGS. EXTEND DRAIN(S) TO FLOOR SINK/FLOOR DRAIN.
9. INSTALL KEC (SECTION 114000) FURNISHED SOLENOID VALVE(S), VACUUM BREAKER(S), FLOW CONTROL(S), PRESSURE REGULATOR(S), AND WATER INLET(S).
10. CONNECT MIN. 110°F HOT WATER SUPPLY TO (70° RISE) BOOSTER HEATER, THEN INTERPIPE TO DISHWASHER INLET. INSTALL TEMPERATURE/PRESSURE GAUGE(S) AND PRESSURE REGULATOR. CONNECT BOOSTER HEATER DRAIN(S) IN HARD COPPER TO FLOOR SINK/FLOOR DRAIN.
11. INSTALL KEC (SECTION 114000) FURNISHED DRAIN LINE TEMPERING KIT PER MANUFACTURER'S RECOMMENDATIONS.
12. CONNECT DRAIN(S) WITH REFRIGERATION GRADE HARD COPPER USING 1" STANDOFFS. "P" TRAP DRAIN OUTSIDE WALK-IN COMPARTMENT(S). PROVIDE AND INSTALL SLEEVES THRU WALK-IN AND BUILDING WALLS FOR DRAIN LINE(S). FOAM & CAULK AROUND SLEEVES AND DRAIN LINES. WRAP WITH DRAIN LINE HEATER AND INSULATION WHERE SUBJECT TO FREEZING TEMPERATURES.
13. INSTALL KEC (SECTION 114000) FURNISHED HOSE REEL, MIXING VALVE, CHROME FITTINGS, VACUUM BREAKER, AND CONTROL VALVE. REFER TO DETAIL ##/QF###.
14. INSTALL KEC (SECTION 114000) FURNISHED FIRE SUPPRESSION SYSTEM GAS SHUT OFF VALVE. MUST BE ACCESSIBLE AND NOT CONCEALED IN WALL OR CEILING.
15. PROVIDE GRAY WATER AND SLURRY PIPING TO AND FROM (SECTION 114000) FURNISHED PULPER, TROUGH, AND WATER EXTRACTOR. INSTALL KEC (SECTION 114000) FURNISHED TROUGH INLET NOZZLES AND PROVIDE SHUT OFF VALVE AT EACH NOZZLE.
16. VERIFY UTILITIES FOR EXISTING & NIC EQUIPMENT.

**NOTE:** FOODSERVICE DRAWINGS INDICATE ELECTRICAL ROUGH-IN/CONNECTIONS POINTS FOR EQUIPMENT SPECIFIED UNDER THE KITCHEN EQUIPMENT (SECTION 114000) OF THE CONTRACT. ADDITIONAL ELECTRICAL REQUIREMENTS ARE NOT INDICATED ON FOODSERVICE DRAWINGS.

**ELECTRICAL NOTES (DIVISION 26)**

1. FURNISH AND INSTALL CORD AND PLUG SET(S).
2. INSTALL KEC (SECTION 114000) FURNISHED CORD AND PLUG SET(S).
3. FURNISH AND INSTALL DEVICE & COVER IN KEC (SECTION 114000) FURNISHED JUNCTION BOX.
4. CONNECT TO JUNCTION BOX, DEVICE, & COVER FURNISHED BY KEC (SECTION 114000).
5. CONNECT WITH LIQUID TIGHT CONDUIT FROM JUNCTION BOX TO EQUIPMENT/DEVICES.
6. CONNECT WITH LIQUID TIGHT CONDUIT THRU CONTROL TO EQUIPMENT.
7. CONNECT THRU DISPOSER CONTROL TO SOLENOID VALVE AND MOTOR.
8. FURNISH AND INSTALL WIRING TO KEC (SECTION 114000) FURNISHED REMOTE CONTROL SWITCHES.
9. FURNISH AND INSTALL SWITCH. CONNECT TO LIGHTS FURNISHED AND INSTALLED BY KEC (SECTION 114000).
10. CONNECT POWER SUPPLY TO KEC (SECTION 114000) FURNISHED LOAD CENTER. COUNTER SHALL BE PREWIRED AND SHIPPED IN SECTIONS. CONNECT BETWEEN SECTIONS.
11. CONNECT TO KEC (SECTION 114000) FURNISHED JUNCTION BOX ABOVE WALK-IN DOOR. LIGHT FIXTURE LOCATED ADJACENT/ABOVE DOOR IS PREWIRED TO FACTORY MOUNTED LIGHT SWITCH. MOUNT ADDITIONAL SECTION 114000 FURNISHED LIGHTS WHERE INDICATED AND CONNECT TO SWITCH. ALL CONDUIT SHALL BE EXPOSED ON TOP OF THE WALK-IN. NO EXPOSED CONDUIT WILL BE ALLOWED INSIDE THE WALK-IN.
12. FOAM & SEAL INSIDE AND OUTSIDE OF CONDUIT PENETRATIONS THRU WALK-IN.
13. CONNECT KEC (SECTION 114000) FURNISHED TEMPERATURE ALARM SYSTEM. COORDINATE WITH BUILDING SYSTEMS.
14. CONNECT TO KEC (SECTION 114000) FURNISHED FUSED DISCONNECT AT CONDENSING UNIT.
15. INSTALL KEC (SECTION 114000) FURNISHED DEFROST TIMER. CONNECT THRU TIMER TO EVAPORATOR COIL.
16. CONNECT FROM KEC (SECTION 114000) FURNISHED CONDENSING UNIT, THRU DEFROST TIMER, TO EVAPORATOR COIL.
17. PROVIDE NEMA RECEPTACLE WITH WEATHER COVER BEHIND FREEZER EVAPORATOR COIL FOR DRAIN LINE HEATER.
18. CONNECT EXHAUST FAN THRU FAN CONTROL CONTACTS IN DISHWASHER.
19. CONNECT TABLE LIMIT SWITCH TO DRY CONTACT ON KEC (SECTION 11400) FURNISHED DISHMACHINE.
20. CONNECT DRAIN WATER TEMPERING DEVICE PER MANUFACTURER'S RECOMMENDATIONS.
21. CONNECT THRU KEC (SECTION 114000) FURNISHED LIGHT SWITCH MOUNTED IN FACE OF HOOD OR HOOD CONTROL CABINET TO LIGHT FIXTURES IN HOOD(S). INTERWIRE LIGHT FIXTURES BETWEEN HOOD SECTIONS AS REQUIRED.
22. CONNECT THRU KEC (SECTION 114000) FURNISHED FAN CONTROL SWITCH MOUNTED IN FACE OF HOOD OR HOOD CONTROL CABINET TO EXHAUST FAN(S)/MAKE-UP AIR UNIT(S). INTERWIRE THRU MOTOR STARTER(S)/VARIABLE FREQUENCY DRIVE(S) AND OVERLOAD PROTECTION DEVICE(S) AS REQUIRED. INSTALL AND/OR INTERWIRE THE KEC (SECTION 114000) FURNISHED HOOD HEAT SENSOR(S) AND SMOKE SENSORS AS REQUIRED.
23. CONNECT 120 VOLT FROM KEC (SECTION 114000) FURNISHED MICROSWITCH IN FIRE SUPPRESSION SYSTEM CONTROL PANEL TO SHUNT TRIP BREAKER(S) FOR SHUT DOWN OF POWER TO ALL ELECTRICAL DEVICES UNDER HOOD(S) AND 18" OUTSIDE PERIMETER OF HOOD(S). CONNECT FROM MICROSWITCH TO DIVISION 26 FURNISHED RELAY(S) OR SWITCHES FOR SHUT DOWN/CONTROL OF HOOD LIGHTS, MAKE-UP AIR FAN, AND FIRE ALARM SYSTEM.
24. CONNECT 120 VOLT FROM KEC (SECTION 114000) FURNISHED MICROSWITCH IN FIRE SUPPRESSION SYSTEM CONTROL PANEL THRU MANUAL RESET RELAY TO ELECTRIC GAS VALVE.
25. PROVIDE CONCEALED CONDUIT AND RECESSED OCTAGONAL JUNCTION BOX IN WALL AT 42"-48" AFF FOR REMOTE MANUAL PULL STATION(S). COORDINATE LOCATION(S) WITH FIRE SUPPRESSION SYSTEM CONTRACTOR AND AUTHORITIES HAVING JURISDICTION PRIOR TO ROUGH-IN. REFER TO DETAIL##/QF###.
26. VERIFY UTILITIES FOR EXISTING/NIC EQUIPMENT.
27. INSTALL 3/4" EMPTY CONDUIT AND JUNCTION BOX FOR DATA CONNECTION. VERIFY EXACT REQUIREMENTS AND TERMINATION POINTS PRIOR TO ROUGH-IN.
28. VERIFY AND PROVIDE UTILITIES FOR EXISTING/NIC EQUIPMENT PRIOR TO ROUGH-IN.

**PLUMBING LEGEND**

	COLD WATER
	HOT WATER
	CHILLED WATER IN
	CHILLED WATER RETURN
	DIRECT WASTE
	FLOOR DRAIN
	FLOOR SINK - FULL GRATE
	FLOOR SINK - PARTIAL GRATE
	FLOOR SINK - NO GRATE
	FUNNEL FLOOR DRAIN
	HUB FLOOR DRAIN
	GAS DROP FROM MANIFOLD
	STEAM SUPPLY
	CONDENSATE RETURN
	PIPING STUB UP
	FILTERED WATER

**ELECTRICAL LEGEND**

	DUPLEX RECEPTACLE
	GFCI RECEPTACLE
	WEATHERPROOF RECEPTACLE
	SINGLE RECEPTACLE
	SPECIAL PURPOSE RECEPTACLE
	DOUBLE DUPLEX RECEPTACLE
	FLUSH FLOOR MOUNT RECEPTACLE
	JUNCTION BOX - CEILING MOUNTED
	JUNCTION BOX - WALL MOUNTED
	SWITCH
	VOICE & DATA CONNECTION
	VOICE CONNECTION
	DATA CONNECTION
	MANUAL PULL STATION
	DROP CORD MOUNTED FROM CEILING
	CONDUIT STUB LOCATION
	DEFROST TIME CLOCK
	DISCONNECT
	LIGHT - RECTANGULAR
	LIGHT - ROUND
	MOTOR

**VENTILATION LEGEND**

	EXHAUST DUCT CONNECTION
	ROUND EXHAUST DUCT CONNECTION
	SOLID FUEL EXHAUST DUCT CONNECTION
	SOLID FUEL ROUND EXHAUST DUCT CONNECTION
	SUPPLY DUCT CONNECTION

**FOODSERVICE SHEET LIST**

NO.	SHEET NAME
GENERAL	
QF001	FOODSERVICE GENERAL NOTES, LEGENDS, SHEET INDEX
EQUIPMENT PLANS	
QF100	FOODSERVICE EQUIPMENT PLAN, SCHEDULE, AND ELEVATIONS.
ROUGH-INS	
QF200	FOODSERVICE PLUMBING, AND ELECTRICAL ROUGH-IN PLAN

**DEFINITION OF TERMS**

FURNISH: SUPPLY AND DELIVER TO APPROPRIATE CONTRACTOR FOR INSTALLATION.

INSTALL: FURNISH TO PROJECT SITE INCLUDING UNLOADING, UNPACKING, ASSEMBLY, ERECTING, PLACING, ANCHORING, PROTECTING, CLEANING AND SIMILAR OPERATIONS; READY FOR FINAL UTILITY CONNECTIONS BY APPROPRIATE CONTRACTOR.

PROVIDE: FURNISH AND INSTALL COMPLETE, READY FOR INTENDED USE.



Foodservice Equipment, Supplies and Design

UNITED EAST

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Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

**REVISIONS**

DATE	BY	NO.	DESCRIPTION
3/21/16	RDP	A	REVISION
4/13/16	RDP	B	REVISION
4/15/16	RDP		ADDED ALT PLAN
4/18/16	RDP	C	REVISION
4/25/16	RDP	D	REVISION
4/26/16	RDP	E	REVISION
4/28/16	RDP	F	REVISION
5/6/16	RDP		UTILITY DRAWINGS

Tiqa Cafe  
PORTLAND, ME

Bar Layout

PROJECT NUMBER:	16-030
DATE:	02-09-2016
SCALE:	NTS
DRAWN BY:	RDP
APPROVED BY:	MJT

SHEET TITLE:  
FOODSERVICE  
GENERAL NOTES,  
LEGENDS, & SHEET  
INDEX

SHEET NUMBER:  
QF001