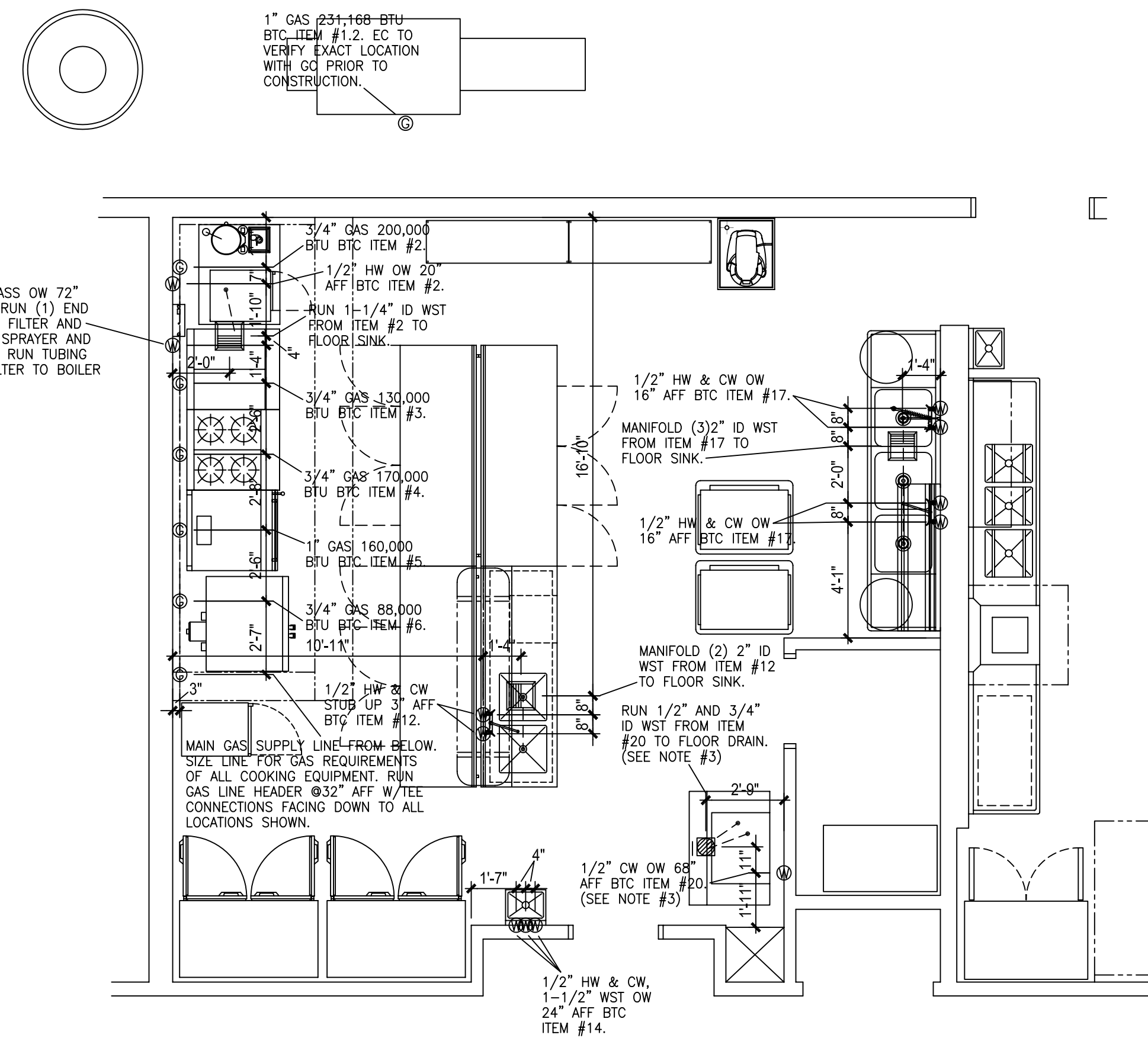
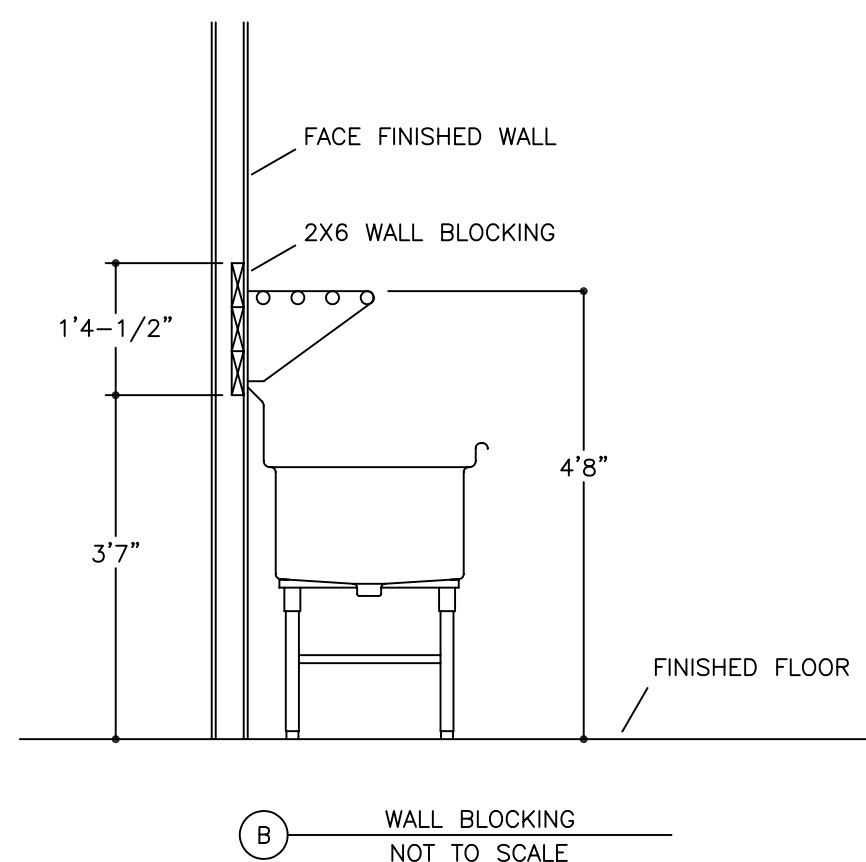
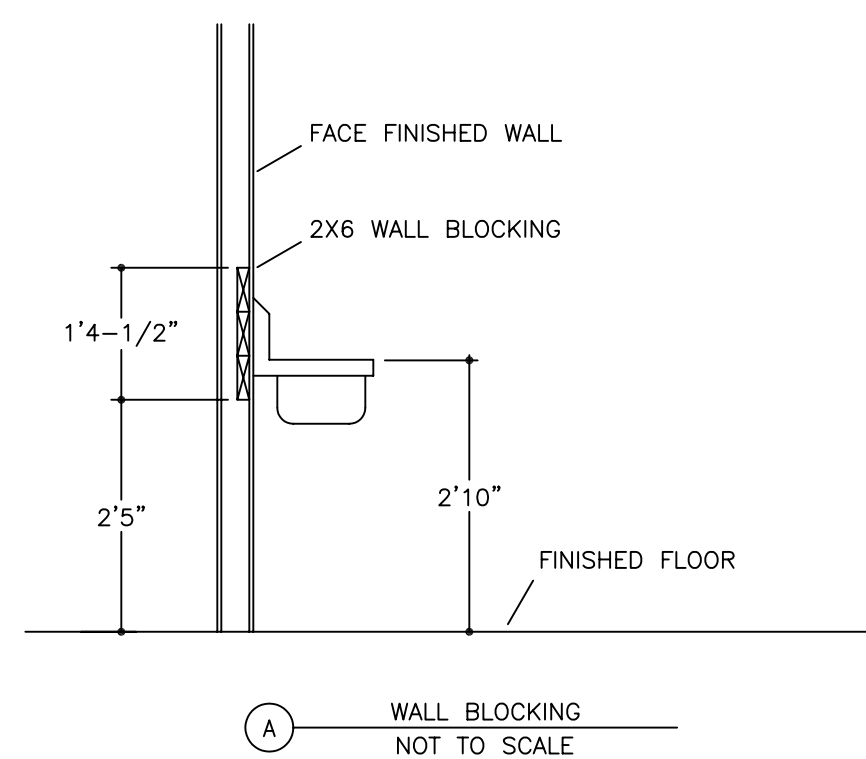


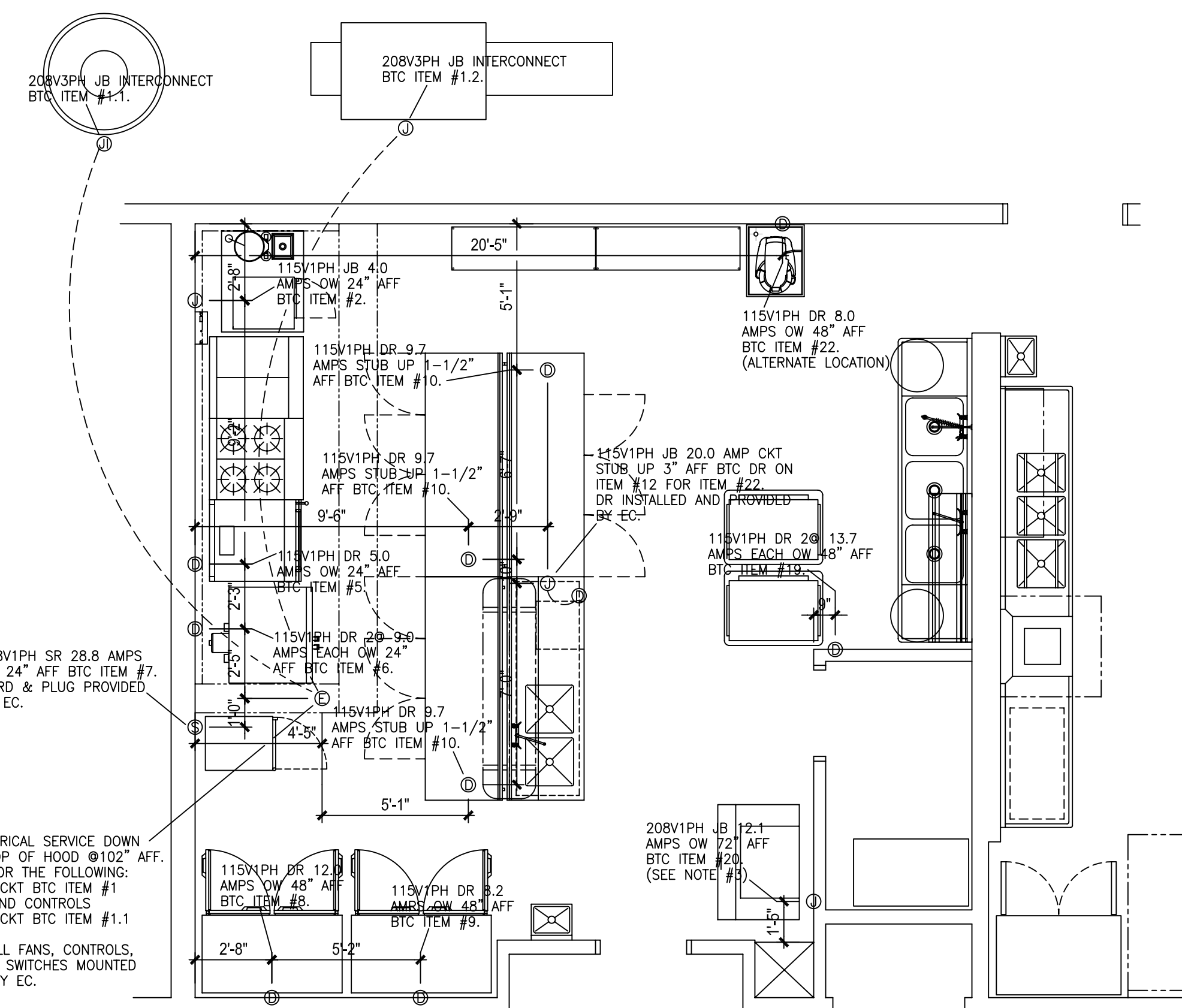
FOOD SERVICE EQUIPMENT FLOOR PLAN

EQUIPMENT SCHEDULE

1. EXHAUST HOOD W/MAKE UP AIR
 - 1.1. EXHAUST FAN
 - 1.2. MAKE UP AIR SYSTEM
 - 1.3. FIRE SUPPRESSION SYSTEM
 - 1.4. STAINLESS STEEL WALL PANELS
 2. STEAMER KETTLE COMBINATION
 - 2.1. WATER FILTRATION SYSTEM
 3. HOT TOP RANGE W/OVEN BASE
 4. 4 BURNER RANGE W/OVEN BASE
 5. DOUBLE DECK UPRIGHT BROILER
 6. DOUBLE DECK CONNECTION OVEN
 7. DOUBLE DECK COOK & HOLD OVEN
 8. REACH IN FREEZER
 9. REACH IN REFRIGERATOR
 10. REFRIGERATED WORKCOUNTER
 11. SPARE NUMBER
 12. WORKTABLE W/SINKS
 13. OVERSHELF W/POT RACK
 14. HAND SINK
 15. TRASH RECEPTACLES (NIC)
 16. RACK WALL SHELF
 17. THREE COMPARTMENT POT SINK
 18. POT & PAN RACK
 19. HEATED BANQUET CABINET
 20. ICE MACHINE (EXISTING RELOCATED)
 21. MOBILE MIXER STAND
 22. 20 QUART MIXER
- NIC = NOT IN CONTRACT



PLUMBING ROUGH IN FLOOR PLAN



ELECTRICAL ROUGH IN FLOOR PLAN

LEGEND

- ⬛ CIRCUIT PANEL
- ⊕ DUPLEX RECEPTACLE
- ⊕ ELECTRIC SERVICE
- 7. EQUIPMENT ITEM NUMBER
- ▧ FLOOR DRAIN
- ▧ FUNNEL FLOOR DRAIN
- ▧ FLOOR SINK
- ⊕ GAS LINE
- ⊕ JUNCTION BOX
- ⊕ JUNCTION BOX INTERCONNECTION
- ⊕ LIGHT
- ⊕ SINGLE RECEPTACLE
- ⊕ STEAM SUPPLY LINE
- ⊕ STEAM CONDENSATE RETURN LINE
- ⊕ SWITCH
- ⊕ WASTE LINE
- ⊕ WATER LINE

ABBREVIATIONS

- AFF - ABOVE FINISHED FLOOR
- BTC - BRANCH TO CONNECTION
- BTU - BRITISH THERMAL UNIT
- CFM - CUBIC FEET PER MINUTE
- CLG - CEILING
- CP - CORD AND PLUG
- CW - COLD WATER
- DN FR - DOWN FROM
- DR - DUPLEX RECEPTACLE
- EC - ELECTRICAL CONTRACTOR
- FD - FLOOR DRAIN
- FFD - FUNNEL FLOOR DRAIN
- FS - FLOOR SINK
- GC - GENERAL CONTRACTOR
- GT - GREASE TRAP
- HP - HORSEPOWER
- HVAC - HEATING, VENTILATION AND AIR CONDITIONING
- HW - HOT WATER
- ID WST - INDIRECT WASTE
- JB - JUNCTION BOX
- JB I - JUNCTION BOX INTERCONNECTION
- KEC - KITCHEN EQUIPMENT CONTRACTOR
- KW - KILOWATT
- OW - OUT OF WALL
- PC - PLUMBING CONTRACTOR
- PH - PHASE
- SR - SINGLE RECEPTACLE
- SP - STATIC PRESSURE
- V - VOLT
- WST - WASTE

GENERAL NOTES:

1. ROUGH-IN WHERE SHOWN. ALLOWANCES HAVE BEEN MADE FOR VALVES, TRAPS, ETC. LINES SHOWN OUT OF FLOOR TO BE STUBBED UP APPROX. 3" ABOVE FINISHED FLOOR (AFF) UNLESS OTHERWISE NOTED. ALL ROUGH-INS MADE OUT OF WALL (OW) INDICATE CONCEALED LINES. DO NOT RUN ANY EXPOSED LINES.
2. ROUGH-IN INFORMATION IS FOR FOODSERVICE EQUIPMENT ONLY, AND MUST BE USED IN CONJUNCTION WITH THE PROJECT'S FINAL WORKING DRAWINGS.
3. EQUIPMENT NOTED AS EXISTING, BY OWNER, OR SUPPLIED BY A VENDOR OTHER THAN THE KEC MUST HAVE ALL PLUMBING, ELECTRICAL, AND HVAC MECHANICAL CONNECTIONS VERIFIED BY THE GENERAL CONTRACTOR PRIOR TO CONSTRUCTION.
4. ALL ROUGH-INS MUST BE MADE IN ACCORDANCE WITH LOCAL CODES.
5. REFER TO EQUIPMENT SPECIFICATION BOOKLET FOR ADDITIONAL INFORMATION ON SUPPLIED KITCHEN EQUIPMENT.
6. ALL ROUGH-INS AND FINAL CONNECTIONS TO BE FURNISHED AND INSTALLED BY OTHER THAN KITCHEN EQUIPMENT CONTRACTOR.
7. ALL DIMENSIONS ARE TAKEN FROM FINISHED FLOORS, FINISHED WALLS OR COLUMN CENTER LINES. ALL ROUGH-IN DIMENSIONS ARE SHOWN TO THE CENTER LINE OF THE CONNECTION.
8. GAS MAIN TO COOKING EQUIPMENT REQUIRES A FUEL SHUT OFF VALVE TO BE SUPPLIED BY THE PLUMBING CONTRACTOR UNLESS OTHERWISE NOTED.
9. KITCHEN EQUIPMENT CONTRACTOR TO FURNISH GAS COOKING EQUIPMENT WITH PRESSURE REGULATORS PER MANUFACTURERS SPECIFICATIONS AND LOCAL CODES.
10. GAS MAIN TO COOKING EQUIPMENT REQUIRES A FIRE SUPPRESSION INTERLOCK FOR FUEL SHUT OFF TO BE SUPPLIED BY ELECTRICAL CONTRACTOR.
11. ELECTRICAL CONTRACTOR TO PROVIDE THERMAL OVERLOAD PROTECTORS FOR ALL FAN ON/OFF SWITCHES AND STARTERS AS PER LOCAL CODE.
12. ELECTRICAL CONTRACTOR TO PROVIDE MICROSWITCH CONNECTION FROM FIRE SYSTEM TO POWER SUPPLY FOR ALL ELECTRICAL COOKING EQUIPMENT UNLESS OTHERWISE NOTED.
13. ALL INDIRECT DRAIN LINES ARE TO BE PIPED TO FLOOR DRAINS BY PLUMBING CONTRACTOR AND AIR GAPPED AS PER LOCAL CODE.
14. WASTE ON THREE COMPARTMENT SINKS TO BE MANIFOLDED TO GREASE TRAP BY PLUMBING CONTRACTOR. GREASE TRAP TO BE SIZED AND SUPPLIED BY PLUMBING CONTRACTOR AS PER LOCAL CODE.
15. LOCATION OF REMOTE COMPRESSORS, EXHAUST HOOD FANS AND ON/OFF SWITCHES TO BE FIELD VERIFIED WITH OWNER PRIOR TO CONSTRUCTION.
16. PLUMBING CONTRACTOR TO FURNISH AND INSTALL HOT AND COLD WATER LINE CHECK VALVES AT ALL SPRAY SYSTEM UNIT MIXING VALVES UNLESS OTHERWISE NOTED.
17. GENERAL CONTRACTOR OR OWNER TO PROVIDE TRANSIT LEVEL FLOORS AND/OR RECESSES (AS APPLICABLE) FOR WALK IN COOLERS AND FREEZERS. KEC WILL NOT BE RESPONSIBLE FOR CORRECTIONS TO MEET TRANSIT LEVEL CONDITIONS IN NEW OR EXISTING FACILITIES.

A division of
Buffalo Hotel Supply
375 Commerce Drive
Amherst, NY 14228
(716) 691-8080
Fax (716) 691-3255

Offices:
Buffalo
Rochester
Albany

RESTRICTED, CONFIDENTIAL DOCUMENT
THIS DRAWING AND ALL INFORMATION SHOWN HEREON IS THE PROPERTY OF BUFFALO HOTEL SUPPLY. IT IS TO BE USED ONLY FOR THE PROJECT AND SITE SPECIFICALLY IDENTIFIED IN THIS DRAWING. IT IS TO BE KEPT IN STRICTLY CONFIDENTIAL AND NOT TO BE REPRODUCED OR TRANSMITTED IN ANY FORM OR BY ANY MEANS, ELECTRONIC OR MECHANICAL, INCLUDING PHOTOCOPYING, RECORDING, OR BY ANY INFORMATION STORAGE AND RETRIEVAL SYSTEM. WITHOUT THE WRITTEN PERMISSION OF BUFFALO HOTEL SUPPLY, THIS DRAWING IS NOT TO BE USED FOR ANY OTHER PROJECT.

REVISIONS:
16 JAN 08 FEM ADDED MECHANICAL PLANS AND WALL BLOCKING DETAILS.
27 FEB 08 DLM CHANGED MAIN HOOD SIZE AND RELOCATED EQUIPMENT AND MECHANICAL ROUGH IN LOCATIONS ASSOCIATED.

SCALE:
1/4" = 1'0"
DATE:
21 DECEMBER 07
DRAWN:
DAVID L. MASCO
PROJECT MGR:
ALAN KROGONIAK

SUBMITTED FOR:
FIRST APPROVAL SUBMISSION:
24 DECEMBER 07
SECOND APPROVAL SUBMISSION:
11 JANUARY 08
FINAL DISTRIBUTION:
27 FEBRUARY 08

DRAWING TITLE:
FOOD SERVICE EQUIPMENT FLOOR PLAN, MECHANICAL ROUGH IN FLOOR PLANS AND WALL BLOCKING DETAILS
PORTLAND HARBOR HOTEL-BANQUET KITCHEN ADDITION
468 FORE STREET
PORTLAND, MAINE 04104

DRAWING NUMBER:
FSE
1