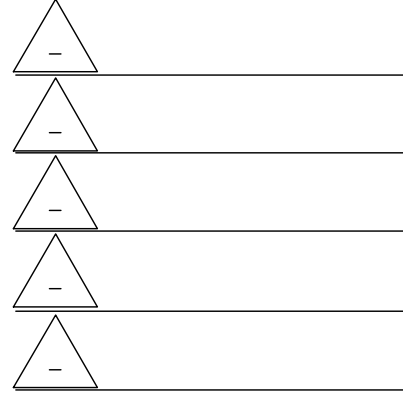


Project:

Revisions:



Job Number: 04166

Date: 11-10-2006

Drawn By: WW

Checked By: RSP

SCALE: N.T.S.

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MECHANICAL SCHEDULES AND NOTES

FINAL - ISSUED FOR CONSTRUCTION

## ELECTRICAL NOTES

ELECTRICAL SYSTEM IS DESIGNED FOR 120/208 VOLT, 3 PHASE, 60 HERTZ SYSTEM.  
ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILINGS AND/OR FROM CENTERLINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR AND ALL TRADES UTILIZING THESE PLANS.  
ANY "HOLD" DIMENSIONS ARE CLEAR "FINISH-TO-FINISH" UNLESS OTHERWISE NOTED.

UTILITIES SHOWN ARE FOR ITEMS FOR FOOD SERVICE EQUIPMENT ONLY AND ARE THE MINIMUM REQUIRED TO OPERATE EQUIPMENT. LOCATIONS OF ANY ADDITIONAL ELECTRICAL UTILITIES (CONVENIENCE RECEPTILES, TELEPHONE JACKS, INTERCOM JACKS, ETC.) WHICH MAY BE REQUIRED SHALL BE DETERMINED BY THE ARCHITECT/ENGINEER.  
ELECTRICAL PLAN SHOWS OUTLETS AND CONNECTION LOCATIONS WITH CAPACITIES. FOR ACTUAL, ROUGH-IN LOCATIONS, REFER TO DIMENSIONED DRAWINGS PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR.

FINAL ELECTRICAL CONNECTIONS INCLUDING WIRING FROM POINT-OF CONNECTION ON EQUIPMENT TO BUILDING ELECTRICAL SYSTEM AND INTERCONNECTIONS BETWEEN EQUIPMENT COMPONENTS SHALL BE PROVIDED BY ELECTRICAL CONTRACTOR.  
ALL ELECTRICAL MATERIALS, INCLUDING WIRE, CONDUIT, OVERLOAD PROTECTION, MAIN SWITCHES, SAFETY CUT-OUTS, FUSE BOXES, SHUNT-STRIP BREAKERS, DISCONNECT SWITCHES AND CONTROLS SHALL BE PROVIDED BY ELECTRICAL CONTRACTOR.

UTILITIES SHALL BE CONCEALED IN WALLS AND STUBBED-OUT OF WALLS. WIRING STUBBED OUT OF FLOOR AND RUN EXPOSED ON THE FACE OF THE WALL SHALL NOT BE ACCEPTABLE.  
ELECTRICAL COMPONENTS, INCLUDING MAIN SWITCHES, FUSE BOXES, TERMINAL PANELS, DISCONNECT SWITCHES CONDUIT AND CONNECTIONS SHALL NOT INTERFERE IN ANY WAY WITH THE OPERATION OF ITEMS OF FOODSERVICE EQUIPMENT.

APPERAGES INDICATED ARE TOTAL FOR EACH UNIT AND NOT IN ADDITION TO ANY HP AND/OR KW RATINGS SHOWN.  
WHERE CALLED FOR, KITCHEN EQUIPMENT CONTRACTOR SHALL FURNISH CORDS AND PLUGS FOR INSTALLATION BY ELECTRICAL CONTRACTOR. MENA NUMBERS SHOWN INDICATE THE C/P CONFIGURATION TO BE PROVIDED FOR THE EQUIPMENT. ANY DIRECT CONNECTIONS SHALL BE PROVIDED BY ELECTRICAL CONTRACTOR.

ALL LIGHT FIXTURES IN FOOD STORAGE, PREPARATION, SERVICE OR DISPLAY FACILITIES, AS WELL AS UTENSIL CLEANING AND STORAGE AREAS SHALL HAVE SHIELDING OVER BULBS.  
KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE WALK-IN FREEZER/COOLER ASSEMBLIES COMPLETE WITH OUTLET BOXES, DOOR HEATERS AND ALL SYSTEM COMPONENTS PRE-WIRED TO A SINGLE POINT OF CONNECTION. ELECTRICAL CONTRACTOR SHALL PROVIDE INTERCONNECTING CONDUIT AND WIRING AND MAKE FINAL CONNECTIONS.

ELECTRICAL CONTRACTOR SHALL PROVIDE ELECTRICAL POWER TO AND INTERCONNECTION BETWEEN EVAPORATOR COIL, TIME CLOCK, TEMPERATURE CONTROL DEVICE, AND CONDENSING UNITS. FOR WALK-IN FREEZER/COOLER ASSEMBLIES FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.  
DRAIN LINE FROM FREEZER COIL SHALL BE WRAPPED WITH HEAT CABLE, TAPED AND INSULATED TO PREVENT FREEZING OF CONDENSATE IN THE LINE, BY ELECTRICAL CONTRACTOR.

WALK-IN FREEZER/COOLER VAPOR-PROOF LIGHT FIXTURES ARE SHIPPED LOOSE BY ELECTRICAL CONTRACTOR FOR FIELD INSTALLATION AND INTERWIRING AS REQUIRED BY ELECTRICAL CONTRACTOR.  
ALL PENETRATIONS INTO WALK-IN FREEZER/COOLERS SHALL BE MADE BY KITCHEN EQUIPMENT CONTRACTOR.  
ELECTRICAL CONTRACTOR SHALL SEAL ALL PENETRATIONS MADE INTO WALK-IN FREEZER/COOLER ASSEMBLIES, REFRIGERATORS AND EXHAUST VENTILATORS WITH METHODS AND MATERIALS AS APPROVED BY EQUIPMENT MANUFACTURER.

KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE EXHAUST VENTILATOR ASSEMBLIES COMPLETE WITH CONTROL PANEL, WASH-DRAIN PANEL, LIGHTS, AND FIRE SUPPRESSION SYSTEM. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL POWER TO AND INTERCONNECTIONS BETWEEN VENTILATOR, CONTROL PANEL, WASH-DRAIN PANEL LIGHTS, EXHAUST AND SUPPLY FAN, MAGNETIC STARTERS, AND ALL MISCELLANEOUS COMPONENTS. SEE PLAN AND VENTILATOR SHOP DRAWINGS FOR ADDITIONAL INFORMATION.

FOR VENTILATOR FIRE SUPPRESSION SYSTEM WITH ELECTRICALLY HEATED COOKING EQUIPMENT, KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE REMOTE MANUAL PULL STATION, AND MICRO-SWITCH. ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL CONDUIT AND WIRING FOR SHUT-OFF OF ALL ELECTRICALLY HEATED COOKING EQUIPMENT. CONTRACTOR FOR SHUNT TRIP RELAYS SHALL BE ACTIVATED IN CASE OF FIRE BY MICRO-SWITCH AS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.  
FIRE PROTECTION SYSTEM REMOTE CABLE PULL BOX SHALL BE RECESS MOUNTED OUTDOOR. J-BOX WITH SCREW HOLES AT 2" AND 8" Ø CLOCK WITH 1/2" ENT CONDUIT (NOT CP), CONCEALED IN WALL TO 6" ABOVE FINISHED CEILING, BY ELECTRICAL CONTRACTOR.

ELECTRICAL CONTRACTOR SHALL PROVIDE EMPTY CONDUIT BETWEEN WASTE PULPING UNIT AND WASTE EXTRACTOR UNIT FOR LOW VOLTAGE CONTROL WIRING.  
ELECTRICAL CONTRACTOR SHALL PROVIDE EMPTY CONDUIT WITH J-BOXES FOR INSTALLATION OF OWNER SUPPLIED CASH REGISTER SYSTEM. VERIFY EXACT REQUIREMENTS WITH EQUIPMENT SUPPLIER.  
ELECTRICAL CONTRACTOR SHALL PROVIDE COMPUTER GATE, ISOLATED GROUND ELECTRICAL SERVICE FOR ELECTRICAL CASH REGISTER EQUIPMENT. VERIFY EXACT REQUIREMENTS WITH EQUIPMENT SUPPLIES.  
ELECTRICAL RECEPTILES SHALL BE INSTALLED WITH THEIR LONG DIMENSION RUN HORIZONTALLY.

ELECTRICAL CONTRACTOR SHALL PROVIDE EMPTY CONDUIT RACEWAY SYSTEM, FOR REMOTE REFRIGERATION LINES AS INDICATED ON REFRIGERATION PLAN AND DETAILS. CONDUIT SHALL HAVE 24" MINIMUM RADIUS BENDS.  
ELECTRICAL CONTRACTOR SHALL PROVIDE CONDUIT AND POWER AND CONTROL WIRING BETWEEN REMOTE LOW TEMPERATURE EVAPORATORS AND REMOTE COMPRESSOR RACK. REFER TO DRAWINGS FOR DETAILS.

## REFRIGERATION NOTES

ALL MATERIALS AND INSTALLATION SHALL BE IN ACCORDANCE WITH ALL LOCAL CODES AND JURISDICTIONAL AUTHORITIES.  
SLEEVES AND CONDUIT RUNS SHOWN ON THIS PLAN ARE SCHEMATIC ONLY AND FURNISHED AS A GUIDE. IT WILL BE NECESSARY TO COPE WITH FIELD AND CONSTRUCTION CONDITIONS. CONTRACTOR SHALL BE PROVIDED BY THE GENERAL CONTRACTOR AND SHALL BE ROUTED TO PROVIDE THE SHORTEST RUNS POSSIBLE.

ALL REFRIGERATOR COPPER SHALL BE REFRIGERATION GRADE TUBING ONLY. (ALL REFRIGERATION DRINK PIPING SHALL BE GARDL GRD OR TYPE "L" SWEETLESS) JOINTS FOR ALL HARD COPPER AND SOFT COPPER TO BE SWEAT-TYPE FITTINGS. FOR STEEL TO COPPER CONNECTION USE SILVER SOLDER; COPPER TO COPPER USE SILVER BEARING ALLOY SOLDER SUCH AS EASY-FLOW 45.

SUCTION LINES SHALL BE INSULATED WITH APPROVED INSULATING MATERIAL. LIQUID AND SUCTION LINES SHALL NOT BE CLAPPED OR SOLDERED TOGETHER DUE TO EXPANSION.  
MECHANICAL BENDS IN TUBING SHALL NOT BE ACCEPTABLE.  
ALL SUCTION LINES WITH A VERTICAL RISE OF EIGHT FEET OR MORE SHALL HAVE P-TRAP FOR OIL RETURN.

REFRIGERATION LINES TO WALK-IN FREEZER/COOLER ASSEMBLIES SHALL BE RUN ABOVE CEILING AND DROPPED AT POINT OF CONNECTION TO EVAPORATOR COIL.  
KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE AND INSTALL ALL REFRIGERATION SUCTION AND LIQUID LINES FROM REMOTE CONDENSING UNITS TO UNIT EVAPORATORS, LINE HANGERS, ESCUTOCHEN PLATES, VALVES, SIGHT GLASSES, PRESSURE CONTROLS, FILTER DRYERS, AND HAND VALVES.

KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE FACTORY NODDED EXPANSION VALVES/AND TEMPERATURE CONTROLS FOR EACH SYSTEM AS SPECIFIED.  
AFTER REFRIGERANT CONNECTIONS HAVE BEEN COMPLETED, THE BALANCE OF THE SYSTEM SHALL BE LEAK TESTED WITH ALL VALVES OPEN.

ALL COMPLETED REFRIGERATION SYSTEMS MUST BE EVACUATED TO 300 MICRONS OR LESS WITH VACUUM PUMP.

## ELECTRICAL CONNECTIONS SCHEDULE

| NUMBER | CONNECTION  | SERVICE TO                 | ITEM NO. | HP    | KVA | AMPS     | VOLT    | PHASE   | LOCATION   | A.F.F.   | REMARKS                                  |  |  |
|--------|---|----------------------------|----------|-------|-----|----------|---------|---------|------------|----------|--|--|--|
| E1     | JUNCT. BOX  | REMOTE CONDENSING UNIT     | 1        | 1-1/2 | -   | -        | 208/230 | 3       | VERIFY     | U/FY     | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E2     | JUNCT. BOX  | REMOTE CONDENSING UNIT     | 2        | 1-1/2 | -   | -        | 208/230 | 3       | VERIFY     | U/FY     | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E3     | JUNCT. BOX  | REMOTE CONDENSING UNIT     | 3        | 2-1/2 | -   | -        | 208/230 | 3       | VERIFY     | U/FY     | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E4     | JUNCT. BOX  | LIGHTS                     | 7        | -     | -   | 15.0     | 120     | 1       | VERIFY     | U/FY     | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E5     | JUNCT. BOX  | TEMPERATURE ALARM SYSTEM   | 9        | -     | -   | 10.0     | 120     | 1       | HALL       | 54"      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E6     | WALDO PHONE LINE  |                            |          |       |     |          |         |         | HALL       | 54"      | E.C. TO COORDINATE W/OWNER/OPERATOR      |  |  |
| E7     | JUNCT. BOX  | BLOWER COIL                | 11       | -     | -   | 10.0     | 120     | 1       | FA         | CLG      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E8     | JUNCT. BOX  | BLOWER COIL                | 13       | -     | -   | 10.0     | 120     | 1       | FA         | CLG      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E9     | JUNCT. BOX  | HEAT TAPE                  | 14       | -     | -   | 10.0     | 120     | 1       | FA         | CLG      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E10    | JUNCT. BOX  | LIGHTS, DOOR HEATER        | 7        | -     | -   | 15.0     | 120     | 1       | FA         | CLG      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E11    | DUPLEX  | CONVENIENCE OUTLET         | -        | -     | -   | 15.0     | 120     | 1       | HALL       | 58"      | -  |  |  |
| E12    | DUPLEX  | 5 QT. MIXER                | 18       | 1/6   | -   | 2.5      | 120     | 1       | HALL       | 58"      | -  |  |  |
| E13    | JUNCT. BOX  | DISPOSER W/CONTROL         | 23       | 1/2   | -   | 6.2      | 208     | 3       | HALL       | 18"      | E.C. TO WIRE THRU SWITCH AND SOLENOID    |  |  |
| E14    | DUPLEX  | FOOD PROCESSOR             | 24       | 1/2   | -   | 6.3      | 208     | 3       | HALL       | 58"      | -  |  |  |
| E15    | DUPLEX  | SLICER                     | 27       | 1/2   | -   | 7.0      | 120     | 1       | HALL       | 58"      | -  |  |  |
| E16    | SINGLE  | REFRIGERATOR               | 28       | 1/3   | -   | 12.0     | 120     | 1       | HALL       | 86"      | -  |  |  |
| E17    | JUNCT. BOX  | EXHAUST HOOD               | 31,30    | -     | -   | 10.0     | 120     | 1       | FA         | CLG      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E18    | JUNCT. BOX  | FIRE SUPPRESSION SYSTEM    | 35/119   | -     | -   | 15.0     | 120     | 1       | FA         | CLG      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E19    | JUNCT. BOX  | 3-SHELL HOT FOOD UNIT      | 42       | -     | -   | 3.7      | 10.3    | 208     | 3          | FLOOR    | STUB                                     | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |
| E20    | DUPLEX  | TOASTER                    | 43       | -     | -   | 1.0      | 15.0    | 120     | 1          | FLOOR    | STUB                                     | E.C. TO CONNECT TO TABLE MOUNTED DUPLEX  |  |
| E21    | DUPLEX  | REFRIGERATED SANDWICH UNIT | 44       | 1/5   | -   | 7.2      | 120     | 1       | FLOOR      | STUB     | E.C. TO CONNECT TO TABLE MOUNTED DUPLEX  |  |  |
| E22    | SINGLE  | HEATED PLATE DISPENSER     | 45       | -     | -   | 3.2      | 16.3    | 208     | 1          | FLOOR    | STUB                                     | E.C. TO CONNECT TO TABLE MOUNTED DUPLEX  |  |
| E23    | DUPLEX  | INDUCTION CHARGER          | 47       | -     | -   | 1.0      | 15.0    | 120/208 | 1          | FLOOR    | STUB                                     | E.C. TO CONNECT TO TABLE MOUNTED DUPLEX  |  |
| E24    | DUPLEX  | MICROWAVE OVEN             | 49       | -     | -   | 17.0     | 120     | 1       | FLOOR      | STUB     | E.C. TO CONNECT TO TABLE MOUNTED DUPLEX  |  |  |
| E25    | JUNCT. BOX  | CUBE ICE MAKER             | 53       | -     | -   | 10.3     | 120     | 1       | HALL       | 76"      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E26    | DUPLEX  | ICEED TEA BREWER           | 57       | -     | -   | 15.0     | 120     | 1       | HALL       | 58"      | K.E.C. TO VERIFY LOAD W/AVENDOR/E.C.     |  |  |
| E27    | SINGLE  | COFFEE BREWER              | 58       | -     | -   | 30.0     | 120/208 | 1       | HALL       | 58"      | K.E.C. TO VERIFY LOAD W/AVENDOR/E.C.     |  |  |
| E28    | SINGLE  | REFRIGERATOR               | 61       | 1/3   | -   | 12.0     | 120     | 1       | HALL       | 48"      | -  |  |  |
| E29    | JUNCT. BOX  | CONVEYER                   | 67       | 3/4   | -   | -        | 208     | 1       | HALL       | 18"      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E30    | JUNCT. BOX  | DISPOSER W/CONTROL         | 72       | 2,0   | -   | 12.1     | 208     | 3       | HALL       | 18"      | E.C. TO WIRE THRU SWITCH & SOLENOID      |  |  |
| E31    | JUNCT. BOX  | FIRE SUPPRESSION SYSTEM    | 77       | 3-1/2 | -   | 59.4     | 208     | 3       | HALL       | 18"      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E32    | JUNCT. BOX  | BOOSTER HEATER             | 78       | -     | -   | 36.0     | -       | -       | 208        | 3        | HALL                                     | 18"                                      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |
| E33    | SINGLE  | AIR CURTAIN REFRIGERATOR   | 91       | -     | -   | 16.1     | 208/230 | 1       | HALL       | 18"      | MENA 14-20P                              |  |  |
| E34    | JUNCT. BOX  | 2-SHELL HOT/COOL FOOD UNIT | 97       | 1/4   | 1.9 | 13.9     | 120/208 | 1       | HALL       | 18"      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E35    | DUPLEX  | REFRIGERATED SANDWICH UNIT | 98       | 1/5   | -   | 7.2      | 120     | 1       | HALL       | 18"      | -  |  |  |
| E36    | DUPLEX  | PIZZA SLIDE                | 101      | -     | -   | 8.8      | 120     | 1       | HALL       | 58"      | -  |  |  |
| E37    | DUPLEX  | INDUCTION COOKER           | 105      | -     | -   | 1.0      | 15.0    | 120     | 1          | FLOOR    | STUB                                     | -  |  |
| E38    | DUPLEX  | PANINI GRILL               | 106      | -     | -   | 1.0      | 15.0    | 120     | 1          | FLOOR    | STUB                                     | -  |  |
| E39    | JUNCT. BOX  | 3-SHELL HOT/COOL FOOD UNIT | 111      | 1/3   | 3.0 | 20.0     | 120/208 | 1       | FLOOR      | STUB     | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E40    | JUNCT. BOX  | 2-SHELL HOT/COOL FOOD UNIT | 112      | 1/4   | 1.9 | 13.9     | 120/208 | 1       | FLOOR      | STUB     | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E41    | JUNCT. BOX  | 2-SHELL HOT/COOL FOOD UNIT | 104      | 1/4   | 1.9 | 13.9     | 120/208 | 1       | HALL       | 18"      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E42    | DUPLEX  | REFRIGERATED DISPLAY       | 114      | 1/4   | -   | 10.2     | 120     | 1       | HALL       | 18"      | -  |  |  |
| E43    | SINGLE  | ROLL-IN REFRIGERATOR       | 116      | 1/3   | -   | 9.0      | 120     | 1       | HALL       | 86"      | -  |  |  |
| E44    | JUNCT. BOX  | ROLL-IN HOT BOX            | 117      | -     | -   | 2.0      | 9.0     | 120/208 | 1          | HALL     | 86"                                      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |
| E45    | JUNCT. BOX  | EXHAUST HOOD               | 119      | -     | -   | 10.0     | 120     | 1       | FA         | CLG      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E46    | SINGLE  | REFRIGERATED COLD PAN      | 120      | 1/4   | -   | 7.0      | 120     | 1       | FLOOR      | STUB     | -  |  |  |
| E47    | SINGLE  | DISPLAY MERCHANDISER       | 110/122  | -     | -   | 15.0     | 208/230 | 1       | HALL       | 18"      | -  |  |  |
| E48    | DUPLEX  | POS SYSTEM                 | 124      | -     | -   | 15.0     | 120     | 1       | FLOOR      | STUB     | DEDICATED CIRCUIT                        |  |  |
| E49    | E.C. TO PROVIDE EMPTY CONDUIT W/JUNCT. BOX FOR OWNER SUPPLIED EDV/POS SYSTEM. VERIFY REQUIREMENTS & LOCATIONS W/OWNER |                            |          |       |     |          |         |         |            |          |  |  |  |
| E50    | DUPLEX  | ICE/SODA DISPENSER         | 129      | -     | -   | 10.0     | 120     | 1       | HALL       | 58"      | -  |  |  |
| E51    | SINGLE  | AMBIENT CARBONATOR         | 130      | -     | -   | 7.0      | 120     | 1       | HALL       | 18"      | K.E.C. TO VERIFY LOAD W/AVENDOR/E.C.     |  |  |
| E52    | JUNCT. BOX  | CUBE ICE MAKER             | 131      | -     | -   | 10.3     | 120     | 1       | HALL       | 58"      | -  |  |  |
| E53    | DUPLEX  | ICEED TEA BREWER           | 132      | -     | -   | 15.0     | 120     | 1       | HALL       | 58"      | K.E.C. TO VERIFY LOAD W/AVENDOR/E.C.     |  |  |
| E54    | SINGLE  | COFFEE BREWER              | 133      | -     | -   | 30.0     | 120/208 | 1       | HALL       | 58"      | K.E.C. TO VERIFY LOAD W/AVENDOR/E.C.     |  |  |
| E55    | DUPLEX  | SPECIALTY DRINK DISPENSER  | 136      | -     | -   | 15.0     | 120     | 1       | HALL       | 58"      | K.E.C. TO VERIFY LOAD W/AVENDOR/E.C.     |  |  |
| E56    | DUPLEX  | FROZEN DRINK DISPENSER     | 137      | -     | -   | 15.0     | 120     | 1       | HALL       | 58"      | K.E.C. TO VERIFY LOAD W/AVENDOR/E.C.     |  |  |
| E57    | JUNCT. BOX  | SOFT SERVE DISPENSER       | 138      | -     | -   | 25.0     | 208     | 3       | HALL       | 18"      | K.E.C. TO VERIFY LOAD W/AVENDOR/E.C.     |  |  |
| E58    | DUPLEX  | CREAMER DISPENSER          | 134      | -     | -   | 20.0     | 120     | 1       | HALL       | 58"      | -  |  |  |
| E59    | DUPLEX  | MICROWAVE OVEN             | 143      | -     | -   | 17.0     | 120     | 1       | HALL       | 24"      | -  |  |  |
| E60    | DUPLEX  | CONVEYER TOASTER           | 144      | -     | -   | 1.4      | 11.7    | 120     | 1          | HALL     | 58"                                      | -  |  |
| E61    | JUNCT. BOX  | ICE/ARTER DISPENSER        | 148      | -     | -   | 12.0     | 120     | 1       | HALL       | 76"      | E.C. TO BRANCH TO CONNECTION W/AVENDOR   |  |  |
| E62    | E.C. TO PROVIDE EMPTY OCTAGON BOX FOR REMOTE PULL STATIONS @ POINT OF EGRESS.   |                            |          |       |     |          |         |         |            |          | 48" LOCATE PER LOCAL CODES               |  |  |
| E63    | DUPLEX  | COOK & HOLD OVEN           | 36       | -     | -   | 2.1      | 16.8    | 120     | 1          | HALL     | 24"                                      | -  |  |
| E64    | JUNCT. BOX  | DOUBLE STEAMER             | 92       | -     | -   | 0.15 EA. | -       | -       | 120        | 1        | HALL                                     | 18"                                      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |
| E65    | DUPLEX  | DOUBLE CONNECTION OVEN     | 23       | 1/3   | -   | 6.0 EA.  | 120     | 1       | HALL       | 18"/26"  | -  |  |  |
| E66    | JUNCT. BOX  | TURBO CHEF OVEN            | 29       | 1/4   | -   | 25.0     | 120     | 1       | HALL       | 24"/48"  | -  |  |  |
| E67    | SINGLE  | KETTLE                     | 34       | -     | -   | 5.0      | 120     | 1       | HALL       | 18"      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E68    | JUNCT. BOX  | FRYER                      | 40       | -     | -   | 17.0     | 40.0    | 208     | 3          | HALL     | 18"                                      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |
| E69    | DUPLEX  | FILTER/HEAT LAMP           | 40       | 1/3   | -   | 15.9     | 120     | 1       | HALL       | 18"      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E70    | JUNCT. BOX  | PIZZA CONVEYER             | 37       | -     | -   | 30.0     | 208     | 1       | HALL       | 24"      | E.C. TO BRANCH TO CONNECTION AS REQUIRED |  |  |
| E71    | DUPLEX  | BAG-IN-BOX                 | 86       | -     | -   | 15.0     | 120     | 1       | HALL       | 28"      | -  |  |  |
| E72    | SINGLE  | GRIDDLE W/COND. OVEN       | 30       | -     | -   | 10.0     | 120     | 1       | HALL       | 18"      | -  |  |  |
| E73    | DUPLEX  | HEATED PLATE WARMER        | 95/102   | -     | -   | 12.0     | 120     | 1       | FLOOR/HALL | STUB/18" | -  |  |  |
| E74    | DUPLEX  | TRAY DRYER                 | 79       | -     | -   | 0.5      | 4.33    | 120     | 1          | HALL     | 86"                                      | -  |  |
| E75    | SINGLE  | BLAST CHILLER              | 20       | 3/4   | -   | 10.0     | 228/230 | 1       | HALL       | 28"      | -  |  |  |

## PLUMBING NOTES

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UTILITIES SHOWN ARE FOR ITEMS OF FOODSERVICE EQUIPMENT ONLY AND ARE THE MINIMUM REQUIRED TO OPERATE EQUIPMENT. LOCATIONS OF ANY ADDITIONAL PLUMBING UTILITIES WHICH MAY BE REQUIRED SHALL BE DETERMINED BY THE ARCHITECT/ENGINEER.

PLUMBING PLAN SHOWS OUTLET AND CONNECTION LOCATIONS WITH CAPACITIES. FOR ACTUAL, ROUGH-IN LOCATIONS, REFER TO DIMENSIONED DRAWINGS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.  
FINAL PLUMBING CONNECTIONS INCLUDING MOUNTING OF DRAINS, FAUCETS AND PIPING FROM POINT-OF CONNECTION ON EQUIPMENT TO BUILDING PLUMBING SYSTEM AND INTERCONNECTIONS BETWEEN EQUIPMENT COMPONENTS SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

PLUMBING CONTRACTOR SHALL PROVIDE FINAL INTERCONNECTION BETWEEN EQUIPMENT AND UTILITY DISTRIBUTION SYSTEM. QUICK DISCONNECT HOSES SHALL BE FURNISHED LOOSE BY THE KITCHEN EQUIPMENT CONTRACTOR.  
ALL PLUMBING MATERIALS, INCLUDING PIPE, TRAPS, STOPS, VALVES, FITTINGS, SHUT-OFFS, WATER HAMMER ARRESTORS, PRESSURE REDUCING VALVES, GAUGES, UNIONS AND INSULATION SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

PLUMBING CONTRACTOR SHALL INSTALL ALL FAUCETS AND PLUMBING ACCESSORIES PROVIDED LOOSE BY KITCHEN EQUIPMENT CONTRACTOR.  
UTILITIES (GAS, WATER, STEAM) SHALL BE CONCEALED IN WALLS AND STUBBED-OUT OF FINISHED WALLS 6". PIPING STUBBED OUT OF THE FLOOR OR WALL AND RUN EXPOSED SHALL NOT BE ACCEPTABLE AND IS IN VIOLATION OF HEALTH DEPARTMENT CODES. ALL PENETRATIONS SHALL BE SEALED IN WATER TIGHT.

ALL EXPOSED PIPING SHALL BE CHROME PLATED TO SATISFY LOCAL HEALTH DEPARTMENT.  
PLUMBING COMPONENTS, PROVIDED BY PLUMBING CONTRACTOR INCLUDING VALVES, TRAPS, SHUT-OFFS, GAUGES AND CONNECTIONS SHALL NOT INTERFERE IN ANY WAY WITH THE OPERATION OF ITEMS OF FOODSERVICE EQUIPMENT.

WATER PRESSURE IN EQUIPMENT AREA SHOULD NOT EXCEED 50 PSI IN BOTH HOT AND COLD WATER SUPPLY LINES. THE WATER PRESSURE TO DISHWASHERS, GLASSWASHERS AND BOOSTER HEATERS SHOULD NOT EXCEED 25 PSI. PRESSURE REDUCING VALVES PROVIDED BY PLUMBING CONTRACTOR MUST MEET EQUIPMENT MANUFACTURER'S PLUMBING RECOMMENDATIONS.

FLOOR SINKS SHALL BE INSTALLED FLUSH WITH FINISHED FLOOR WITH OR WITHOUT GRATE COVER AS INDICATED ON PLAN.  
ALL LINES SHALL BE FLUSHED FREE OF FOREIGN MATTER AND LINE STRAINERS AND FAUCET AERATORS CLEANED PRIOR TO MAKE-UP OF FINAL UTILITY CONNECTIONS BY PLUMBING CONTRACTOR.  
GREASE TRAPS SHALL BE PROVIDED BY PLUMBING CONTRACTOR AND SHALL BE RECESS-MOUNTED, FLUSH WITH TOP OF FINISHED FLOOR. GREASE TRAPS SHALL NOT BE LOCATED BENEATH ANY ITEM OF FOODSERVICE EQUIPMENT AND THE REMOVAL OF COVER SHALL NOT INTERFERE WITH THE OPERATION OF ANY FOODSERVICE EQUIPMENT ITEMS.

ALL DRAIN LINES FOR DISPOSERS SHALL BY-PASS GREASE TRAPS.  
HOT WATER TEMPERATURE TO BOOSTER HEATER, DISHWASHER AND GLASSWASHER MUST BE 140°F MINIMUM. HOT WATER LINE FROM BOOSTER HEATER TO GLASSWASHER/DISHWASHER SHALL BE PROVIDED WITH WATER HAMMER ARRESTOR (ASSE-1010 STD) AT CONNECTION TO DISHWASHER AND SHALL BE PROVIDED BY PLUMBING CONTRACTOR.  
DRAIN LINES FROM EVAPORATOR COILS (QUICK-FALL TYPE) SHALL BE TRAPPED OUTSIDE OF WALK-IN FREEZER/COOLER ASSEMBLY AND EXTENDED OVER BUILDING DRAIN BY PLUMBING CONTRACTOR. ALL PENETRATIONS IN WALK-IN FREEZER/COOLER ASSEMBLIES SHALL BE MADE BY KITCHEN EQUIPMENT CONTRACTOR. REFER TO EVAPORATOR COIL DETAIL.

TRENCH-TYPE DRAIN TROUGH SHALL BE FURNISHED BY THE KITCHEN EQUIPMENT CONTRACTOR TO THE GENERAL CONTRACTOR FOR INSTALLATION. PLUMBING CONTRACTOR SHALL PROVIDE DRAIN CONNECTIONS AS SHOWN ON DETAILS.  
GAS MAIN SHALL BE PROVIDED WITH A READILY ACCESSIBLE MANUAL SHUT-OFF VALVE BY PLUMBING CONTRACTOR. LOCATION OF VALVE TO BE COORDINATED WITH FOOD-SERVICE CONSULTANT. A LOADED GAS SERVICE IS RECOMMENDED TO PROVIDE FOR BALANCED FUEL DISTRIBUTION. SIZE OF GAS LINE TO BE DETERMINED BY ARCHITECT/ENGINEER. SEE PLUMBING SCHEDULE FOR BTU/HOUR REQUIREMENTS.

PLUMBING CONTRACTOR SHALL PROVIDE MANUAL GAS SHUT-OFF DEVICES AT EACH INDIVIDUAL PIECE OF EQUIPMENT NOT BATTERED TOGETHER. LOCATION OF FUEL SHUT-OFF VALVES TO BE COORDINATED WITH FOODSERVICE CONSULTANT. GAS PRESSURE REDUCING VALVES REQUIRED FOR EACH INDIVIDUAL PIECE OF COOKING EQUIPMENT SHALL BE FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR FOR INSTALLATION BY PLUMBING CONTRACTOR.

FOR VENT