is prohibited and any infringement will be subject to legal action.

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 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 RECEPTACLES, TELEPHONE JACKS, INTERCOM JACKS, ETC.) WHICH MAY BE REQUIRED SHALL BE DETERMINED BY THE ARCHITECT/ ENGINEER.

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 ELECTRICAL CONTRACTORS AND/OR SHUNT TRIP BREAKERS AND ALL INTERCONNECTION 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 OCTAGONAL J-BOX WITH SCREW HOLES AT 2- AND 8'-0" CLOCK WITH 1/2" EMT CONDUIT OUT OF TOP, CONCEALED IN WALL TO 6" ABOVE FINISHED CEILING, BY ELECTRICAL CONTRACTOR. ELECTRICAL CONTRACTOR SHALL PROVIDE AN EMPTY CONDUIT BETWEEN WASTE PULPING UNIT AND WASTE EXTRACTOR UNIT FOR LOW VOLTAGE CONTROL WIRING.

ELECTRICAL NOTES

ELECTRICAL PLAN SHOWS OUTLETS AND CONNECTION WITH CAPACITIES. FOR ACTUAL ROUGH-

IN LOCATIONS, REFER TO DIMENSIONED DRAWINGS PROVIDED BY KITCHEN EQUIPMENT

FINAL ELECTRICAL CONNECTIONS INCLUDING WIRING FROM POINT-OF CONNECTION ON

ALL ELECTRICAL MATERIALS, INCLUDING WIRE, CONDUIT, OVERLOAD PROTECTION, MAIN

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

AMPERAGES INDICATED ARE TOTAL FOR EACH UNIT AND NOT IN ADDITION TO ANY HP

WHERE CALLED FOR, KITCHEN EQUIPMENT CONTRACTOR SHALL FURNISH CORDS AND PLUGS

FOR INSTALLATION BY ELECTRICAL CONTRACTOR. NEMA NUMBERS SHOWN INDICATE THE CAP CONFIGURATION TO BE PROVIDED FOR THE EQUIPMENT. ANY DIRECT CONNECTIONS SHALL

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

ELECTRICAL CONTRACTOR SHALL PROVIDE ELECTRICAL POWER TO AND INTERCONNECTION

CONDENSING UNITS, FOR WALK-IN FREEZER/COOLER ASSEMBLIES FURNISHED BY KITCHEN

BETWEEN EVAPORATOR COIL, TIME CLOCK, TEMPERATURE CONTROL DEVICE, AND

DRAIN LINE FROM FREEZER COIL SHALL BE WRAPPED WITH HEAT CABLE. TAPED AND

INSULATED TO PREVENT FREEZING OF CONDENSATE IN THE LINE, BY ELECTRICAL

WALK-IN FREEZER/COOLER VAPOR-PROOF LIGHT FIXTURES ARE SHIPPED LOOSE BY

L PENETRATIONS INTO WALK-IN FREEZER/COOLERS SHALL BE MADE BY KITCHEN

ELECTRICAL CONTRACTOR SHALL SEAL ALL PENETRATIONS MADE INTO WALK-IN FREEZER/

COOLER ASSEMBLIES, REFRIGERATORS AND EXHAUST VENTILATORS WITH METHODS AND

KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE EXHAUST VENTILATOR ASSEMBLIES

FAN, MAGNETIC STARTERS, AND ALL MISCELLANEOUS COMPONENTS. SEE PLAN AND

COMPLETE WITH, CONTROL PANEL, WASH-DOWN PANEL, LIGHTS, AND FIRE SUPPRESSION

SYSTEM. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL POWER TO AND INTERCONNECTIONS

BETWEEN VENTILATOR, CONTROL PANEL, WASH-DOWN PANEL LIGHTS, EXHAUST AND SUPPLY

MATERIALS AS APPROVED BY EQUIPMENT MANUFACTURER.

KITCHEN EQUIPMENT CONTRACTOR FOR FIELD INSTALLATION AND INTERWIRING AS REQUIRED

A SINGLE POINT OF CONNECTION. ELECTRICAL CONTRACTOR SHALL PROVIDE

INTERCONNECTING CONDUIT AND WIRING AND MAKE FINAL CONNECTIONS.

COMPLETE WITH OUTLET BOXES, DOOR HEATERS AND ALL SYSTEM COMPONENTS PRE-WIRED TO

SWITCHES, SAFETY CUT-OUTS, FUSE BOXES, SHUNT-STRIP BREAKERS, DISCONNECT

EQUIPMENT TO BUILDING ELECTRICAL SYSTEM AND INTERCONNECTIONS BETWEEN

EQUIPMENT COMPONENTS SHALL BE PROVIDED BY ELECTRICAL CONTRACTOR.

SWITCHES AND CONTROLS SHALL BE PROVIDED BY ELECTRICAL CONTRACTOR.

WITH THE OPERATION OF ITEMS OF FOODSERVICE EQUIPMENT.

EQUIPMENT CONTRACTOR AND ALL TRADES UTILIZING THESE PLANS.

CONTRACTOR.

AND/OR KW RATINGS SHOWN.

EQUIPMENT CONTRACTOR.

BY ELECTRICAL CONTRACTOR.

TO DRAWINGS FOR DETAILS.

EQUIPMENT CONTRACTOR.

CONTRACTOR.

BE PROVIDED BY ELECTRICAL CONTRACTOR.

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 GRADE, ISOLATED GROUND ELECTRICAL SERVICE FOR ELECTRICAL CASH REGISTER EQUIPMENT. VERIFY EXACT REQUIREMENTS WITH EQUIPMENT SUPPLIES.

ELECTRICAL RECEPTACLES 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

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, CONDUIT SYSTEM SHALL BE PROVIDED BY THE GENERAL CONTRACTOR AND SHALL BE ROUTED TO PROVIDE THE SHORTEST RUNS

ALL REFRIGERATOR COPPER SHALL BE REFRIGERATION GRADE TUBING ONLY. (ALL REFRIGERATION DRAIN PIPING SHALL BE GRADE ACR OR TYPE "L SEAMLESS). 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-FLO

SUCTION LINES SHALL BE INSULATED WITH APPROVED INSULATING MATERIAL. LIQUID AND SUCTION LINES SHALL NOT BE CLAMPED 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 CEILINGS AND DROPPED AT POINT OF CONNECTION TO EVAPORATOR

KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE AND INSTALL ALL REFRIGERATION SUCTION AND LIQUID LINES FROM REMOTE CONDENSING UNITS TO UNIT EVAPORATORS, LINE HANGERS, ESCUTCHEON PLATES, VALVES, SIGHT GLASSES, PRESSURE CONTROLS, FILTER DRYERS, AND HAND VALVES.

KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE FACTORY MOUNTED EXPANSION VALVESAND 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.

PLUMBING NOTES

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 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/

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 VALUES. 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 FLOW 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

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.

PLUMBING CONTRACTOR.

ALL DRAIN LINES FOR DISPOSERS SHALL BY-PASS GREASE TRAPS. HOT WATER TEMPERATURE TO BOOSTER HEATER, DISHMACHINE AND GLASSWASHER MUST BE 140°FAHRENHEIT. 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 ASSEMBLIES 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 LOOPED 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 BATTERIED TOGETHER. LOCATION OF FUEL SHUT-OFF VALUES 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 VENTILATION FIRE SUPPRESSION SYSTEM WITH GAS HEATED COOKING EQUIPMENT, PLUMBING CONTRACTOR SHALL INSTALL MECHANICAL FUEL SHUT-OFF VALUE FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR IN GAS LINES SERVING COOKING EQUIPMENT. LOCATION OF FUEL SHUT-OFF VALVES TO BE COORDINATED WITH FOODSERVICE CONSULTANT. KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE REMOTE MANUAL PULL STATION, AND MICRO-SWITCH. GAS SHUT-OFF VALUE SHALL BE MECHANICALLY ACTIVATED IN CASE OF FIRE BY MECHANICAL/PNEUMATIC MECHANISM. ANY AND ALL ELECTRICAL INTERCONNECTING REQUIRED FOR FAN CONTROL AND/OR ALARM SYSTEMS

DISPOSER AND/OR WASTE PULPER DRAIN LINES SHALL BE PROVIDED WITH ADEQUATE CLEANOUT FITTINGS.

SHALL BE BY ELECTRICAL CONTRACTOR.

INTERPIPING BETWEEN DISPOSER SOLENOID VALUE, DISPOSER AND TROUGH AND/OR SINK INLETS SHALL BE PROVIDED BY PLUMBING CONTRACTOR. SEE DETAILS FOR ADDITIONAL INFORMATION.

PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL ALL BELOW GRADE 6" BEVERAGE CONDUITS AS INDICATED WITH 24" MINIMUM SWEEPING BENDS, CUT OFF CONDUIT 6" A.F.F. AND CAP OFF CONDUIT MUST BE WATER TIGHT AND MATERIAL MUST MEET ALL LOCAL AND STATE CODES.

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NUMBER	CONNECTION	SERVICE TO	ITEM NO.	HP	KW	AMPS	VOLT	PHASE	LOCATION	A.F.F.	REMARKS
E1	JUNCT. BOX	REMOTE CONDENSING UNIT	1	1-1/2	_	_	208/230	3	VERIFY	UFY	E.C. TO BRANCH TO CONNECTION AS REQUIF
E2	JUNCT. BOX	REMOTE CONDENSING UNIT	2	1-1/2	_	_	208/230		VERIFY	UFY	E.C. TO BRANCH TO CONNECTION AS REQUIF
E3	JUNCT. BOX	REMOTE CONDENSING UNIT	3	2-1/2	_	_	208/230		VERIFY	VFY	E.C. TO BRANCH TO CONNECTION AS REQUIF
			7	2-172							
E4	JUNCT. BOX	LIGHTS		-	-	15.0	120	1	VERIFY	UFY	E.C. TO BRANCH TO CONNECTION AS REQUIR
E5	JUNCT. BOX	TEMPERATURE ALARM SYSTEM	9	-	_	10.0	120	1	WALL	54"	E.C. TO BRANCH TO CONNECTION AS REQUIR
E6	ANALOG PHONI	T	T	T	T	T		Г	WALL	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 REQUIF
E8	JUNCT. BOX	BLOWER COIL	13	_	-	10.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIR
E9	JUNCT. BOX	HEAT TAPE	14	-	_	10.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIR
E10	JUNCT. BOX	LIGHTS, DOOR HEATER	7	_	-	15.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIR
	DUPLEX	CONVENIENCE OUTLET	_	_	_	15.0	120	1	WALL	50"	-
	DUPLEX	5 QT. MIXER	18	1/6	_	2.9	120	1	WALL	50"	
E13					_						E C TO HIDE THOU CHITCH AND COLENOID
	JUNCT. BOX	DISPOSER W/CONTROL	23	1/2		6.2	208	3	WALL	18"	E.C. TO WIRE THRU SWITCH AND SOLENOID
	DUPLEX	FOOD PROCESSOR	24	1/2	-	6.3	208	3	WALL	50"	-
E15	DUPLEX	SLICER	27	1/2	-	7.0	120	1	WALL	50"	-
E16	SINGLE	REFRIGERATOR	28	1/3	-	12.0	120	1	WALL	86"	-
E17	JUNCT. BOX	EXHAUST HOOD	31,50	-	-	10.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIR
E18	JUNCT. BOX	FIRE SUPPRESSION SYSTEM	35/119	_	-	15.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIF
E19	JUNCT. BOX	3-WELL HOT FOOD UNIT	42	_	3.7	10.3	208	3	FLOOR	STUB	E.C. TO BRANCH TO CONNECTION AS REQUIR
	DUPLEX	TOASTER	43	_	1.8	15.0	120	1	FLOOR	STUB	E.C. TO CONNECT TO TABLE MOUNTED DUPLE
	DUPLEX	REFRIGERATED SANDWICH UNIT	44	1/5	_	7.2	120		FLOOR	STUB	E.C. TO CONNECT TO TABLE MOUNTED DUPLE
								1			
	SINGLE	HEATED PLATE DISPENSER	45	-	3.2	16.3	208	1	FLOOR	STUB	E.C. TO CONNECT TO TABLE MOUNTED DUPLE
E23	DUPLEX	INDUCTION CHARGER	47	-	1.8	15.0	120/208	1	FL00R	STUB	E.C. TO CONNECT TO TABLE MOUNTED DUPLE
E24	DUPLEX	MICROWAVE OVEN	49	-	-	17.8	120	1	FLOOR	STUB	E.C. TO CONNECT TO TABLE MOUNTED DUPLE
E25	JUNCT. BOX	CUBE ICE MAKER	53	-	-	18.3	120	1	WALL	76"	E.C. TO BRANCH TO CONNECTION AS REQUIF
E26	DUPLEX	ICED TEA BREWER	57	-	-	15.0	120	1	WALL	50"	K.E.C. TO VERIFY LOAD W/VENDOR/E.C.
E27	SINGLE	COFFEE BREWER	58	_	_	30.0	120/208	1	WALL	50"	K.E.C. TO VERIFY LOAD W/VENDOR/E.C.
	SINGLE	REFRIGERATOR	61	1/3	-	12.0	120	1	WALL	48"	_
E29	JUNCT. BOX	CONVEYOR	67	3/4	_	-	208	1	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIF
						10.1					
E30	JUNCT. BOX	DISPOSER W/CONTROL	72	2.0	-	12.1	208	3	WALL	18"	E.C. TO WIRE THRU SWITCH & SOLENOID
E31	JUNCT. BOX	DISHMACHINE	77	3-1/6	-	59.4	208	3	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIF
E32	JUNCT. BOX	BOOSTER HEATER	78	-	36.0	-	208	3	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIF
E33	SINGLE	AIR CURTAIN REFRIGERATOR	91	-	_	16.1	208/230	1	WALL	18"	NEMA 14-20P
E34	JUNCT. BOX	2-WELL HOT/COLD FOOD UNIT	97	1/4	1.9	13.9	120/208	1	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIF
E35	DUPLEX	REFRIGERATED SANDWICH UNIT	98	1/5	_	7.2	120	1	WALL	18"	-
	DUPLEX	PIZZA SLIDE	101	_	_	8.8	120	1	WALL	50"	_
	DUPLEX	INDUCTION COOKER	105	_	1.8	15.0	120	1	FLOOR	STUB	_
								_			-
	DUPLEX	PANINI GRILL	106	_	1.8	15.0	120	1	FLOOR	STUB	-
E39	JUNCT. BOX	3-WELL HOT/COLD FOOD UNIT	111	1/3	3.0	20.0	120/208	1	FLOOR	STUB	E.C. TO BRANCH TO CONNECTION AS REQUIF
E40	JUNCT. BOX	2-WELL HOT/COLD FOOD UNIT	112	1/4	1.9	13.9	120/208	1	FLOOR	STUB	E.C. TO BRANCH TO CONNECTION AS REQUIF
E41	JUNCT. BOX	2-WELL HOT/COLD FOOD UNIT	104	1/4	1.9	13.9	120/208	1	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIR
E42	DUPLEX	REFRIGERATED DISPLAY	114	1/4	-	10.2	120	1	WALL	18"	-
E43	SINGLE	ROLL-IN REFRIGERATOR	116	1/3	_	9.0	120	1	WALL	86"	-
E44	JUNCT. BOX	ROLL-IN HOT BOX	117	_	2.0	9.0	120/208	1	WALL	86"	E.C. TO BRANCH TO CONNECTION AS REQUIR
E45	JUNCT. BOX	EXHAUST HOOD	118	_	_	10.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIF
				1.74							
	SINGLE	REFRIGERATED COLD PAN	120	1/4		7.0	120	1	FLOOR	STUB	-
	SINGLE	DISPLAY MERCHANDISER	110/122	-	-	15.08	208/230	1	WALL	18"	-
E48	DUPLEX	POS SYSTEM	124	-	-	15.0	120	1	FLOOR	STUB	DEDICATED CIRCUIT
E49	E.C. TO PRO	VIDE EMPTY CONDUIT W/JUNCT.	BOX FOR OWNE	R SUPPLIED	EDP/POS S	YSTEM. UERI	IFY REQUIF	REMENTS &	LOCATIONS I	1/OWNER	
E50	DUPLEX	ICE/SODA DISPENSER	129	_	-	10.0	120	1	WALL	50"	_
E51	SINGLE	AMBIENT CARBONATOR	130	_	-	7.0	120	1	WALL	18"	K.E.C. TO VERIFY LOAD W/VENDOR/E.C.
	JUNCT. BOX	CUBE ICE MAKER	131	_	_	18.3	120	1	WALL	50"	-
	DUPLEX	ICED TEA BREWER	132	_	_	15.0	120	1	WALL	50′	K.E.C. TO VERIFY LOAD W/VENDOR/E.C.
										50"	
	SINGLE	COFFEE BREWER	133	-	-	30.0	120/208		WALL		K.E.C. TO VERIFY LOAD W/VENDOR/E.C.
	DUPLEX	SPECIALTY DRINK DISPENSER	136	_	-	15.0	120	1	WALL	50"	K.E.C. TO VERIFY LOAD W/VENDOR/E.C.
E56	DUPLEX	FROZEN DRINK DISPENSER	137	-	-	15.0	120	1	WALL	50"	K.E.C. TO VERIFY LOAD W/VENDOR/E.C.
E57	JUNCT. BOX	SOFT SERVE DISPENSER	138	-	-	25.0	208	3	WALL	18"	K.E.C. TO VERIFY LOAD W/VENDOR/E.C.
E58	DUPLEX	CREAMER DISPENSER	134	_	-	20.0	120	1	WALL	50"	_
E59	DUPLEX	MICROWAVE OVEN	143	_	-	17.8	120	1	WALL	24"	-
	DUPLEX	CONVEYOR TOASTER	144	_	1.4	11.7	120	1	WALL	50"	-
E61		ICE/WATER DISPENSER	148	_		12.0	120	1	WALL	76"	E.C. TO BRANCH TO CONNECTION W/VENDOR
				TATIONS &	ם דווד פר ר		ורמ	1			
		VIDE EMPTY OCTAGON BOX FOR R		THIIUNS №	1		100		WALL	48"	LOCATE PER LOCAL CODES
		COOK & HOLD OVEN	36	-	2.1	16.8	120	<u>l</u>	WALL	24"	-
E64		DOUBLE STEAMER	32	-	0.15 EA	-	120	1	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIF
E65	DUPLEX	DOUBLE CONVECTION OVEN	33	1/3	<u> </u>	6.0 EA.	120	1	WALL	18"/36"	-
		TUDDO CUEL OUEN	29	1/4	-	35.0	120	1	WALL	24"/48"	-
E66	JUNCT. BOX	TURBU CHEF UVEN		<u> </u>		5.0	120	1	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIR
	JUNCT. BOX	KETTLE	34	-	-	10.0	1		1		LIGHT OF BRITISH TO CONTINENT HE RESOTT
E67	SINGLE	KETTLE		_	17.0			3	WALL		
E67 E68	SINGLE JUNCT. BOX	KETTLE FRYER	40	- 1/2	17.0	48.0	208	3	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIR
E67 E68 E69	SINGLE JUNCT. BOX DUPLEX	KETTLE FRYER FILTER/HEAT LAMP	40	- - 1/3	17.0	48.0 15.9	208 120	3	WALL	18" 18"	E.C. TO BRANCH TO CONNECTION AS REQUIR
E67 E68 E69 E70	SINGLE JUNCT. BOX DUPLEX JUNCT. BOX	KETTLE FRYER FILTER/HEAT LAMP PIZZA CONVEYOR	40 40 37	- - 1/3 -	17.0	48.0 15.9 30.0	208 120 208	3 1 1	WALL	18" 18" 24"	E.C. TO BRANCH TO CONNECTION AS REQUIR
E67 E68 E69 E70 E71	SINGLE JUNCT. BOX DUPLEX JUNCT. BOX DUPLEX	KETTLE FRYER FILTER/HEAT LAMP PIZZA CONVEYOR BAG-IN-BOX	40 40 37 86	- - 1/3 -	17.0 - -	48.0 15.9 30.0 15.0	208 120 208 120	3 1 1 1	WALL WALL	18" 18" 24" 20"	E.C. TO BRANCH TO CONNECTION AS REQUIR
E67 E68 E69 E70 E71	SINGLE JUNCT. BOX DUPLEX JUNCT. BOX	KETTLE FRYER FILTER/HEAT LAMP PIZZA CONVEYOR	40 40 37	- - 1/3 - -	17.0 - - -	48.0 15.9 30.0	208 120 208	3 1 1 1 1	WALL	18" 18" 24"	E.C. TO BRANCH TO CONNECTION AS REQUIR
E67 E68 E69 E70 E71	SINGLE JUNCT. BOX DUPLEX JUNCT. BOX DUPLEX	KETTLE FRYER FILTER/HEAT LAMP PIZZA CONVEYOR BAG-IN-BOX	40 40 37 86	- - 1/3 - - -	17.0 - - - -	48.0 15.9 30.0 15.0	208 120 208 120	3 1 1 1 1 1	WALL WALL	18" 18" 24" 20"	E.C. TO BRANCH TO CONNECTION AS REQUIRE.C. TO BRANCH TO CONNECTION AS REQUIRE.C. TO BRANCH TO CONNECTION AS REQUIRE.
E67 E68 E69 E70 E71 E72 E73	SINGLE JUNCT. BOX DUPLEX JUNCT. BOX DUPLEX SINGLE	KETTLE FRYER FILTER/HEAT LAMP PIZZA CONVEYOR BAG-IN-BOX GRIDDLE W/CONV. OVEN	40 40 37 86 30	- - 1/3 - - - -	- 17.0 - - - - - -	48.0 15.9 30.0 15.0 10.0	208 120 208 120 120	3 1 1 1 1 1 1	WALL WALL WALL	18" 18" 24" 20" 18"	E.C. TO BRANCH TO CONNECTION AS REQUIRE.C. TO BRANCH TO CONNECTION AS REQUIRE.C. TO BRANCH TO CONNECTION AS REQUIRE.

10.0 | 220/230 | 1

WALL

3/4

+35° | FOR COOLER #1

+35° | FOR COOLER #2

-10° | FOR FREEZER #1

REMARKS

REFRIGERATION CONNECTIONS SCHEDULE

TEMP. RANGE

ELECTRICAL CONNECTIONS SCHEDULE

SPECIAL CONDITIONS NOTES

PLUMBING CONNECTIONS SCHEDULE

AIR GAP DRAIN

AIR GAP DRAIN

HAND SINK

18" DISPOSER/FAUCET

REMARKS

P.C. TO BRANCH TO CONNECTION AS REQUIRED

P.C. TO PROVIDE HOSE BIBB FOR FLOOR CLEANING

P.C. TO CONNECT TO TROUGH NOZZLE

P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT

P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT

P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT

P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT

P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT

P.C. TO CONNECT TO ICE MAKER THRU WATER FILTER

P.C. TO CONNECT TO HOSE REEL THRU MIXING CABINET

P.C. TO CONNECT TO DISPOSER ALSO

P.C. TO BY-PASS GREASE TRAP

P.C. TO BY-PASS GREASE TRAP

PC TO DETERMINE DRAIN HEIGHT

LOCATION A.F.F. SERVICE TO

18" | FAUCET

| 18" | FAUCET

| 14" | DISPOSER

50" SUPPLY

STUB | FILL FAUCET

| 76" | WATER FILTER

6" | MOP/CAN SINK

| 12" | CONVEYOR

STUB | FILL FAUCET

| 18" | CARBONATOR

MOP/CAN SINK

CLG | MIXING CABINET

DISPOSER

| 18" | BOOSTER HEATER

18" BAG-N-BOX RACK

76" CUBE ICE MAKER

48" | DOUBLE STEAMER

| 18" | CHAR BROILER

| 18" | TROUGH NOZZLE

18"/48" DOUBLE CONV. OVEN

| 18" | KETTLE FILL FAUCET |

| STUB | DISPOSER

| 18" | STEAMER

18" KETTLE

| 12" | HOSE BIBB

| 50" | ICE/WATER DISPENSER | 148

| 18" | GRIDDLE W/CONV. OVEN 30

FLOOR

FLOOR

WALL

FLOOR

FLOOR

WALL

CTW

CTWR

HD/AGD

| 12" | HAND SINK

NUMBER SIZE

DESCRIPTION

INDIRECT WASTE

INDIRECT WASTE

P3 | 1/2" | HOT & COLD WATER

P4 | 1/2" | HOT & COLD WATER

P5 | 1-1/2" | DIRECT WASTE

P6 | FLOOR SINK

P7 | FLOOR DRAIN

P8 | 1/2" | HOT WATER

P9 3/4" COLD WATER

P10 3" | DIRECT WASTE

P11 | 1/2" | COLD WATER

P12 | 1/2" | COLD WATER

P13 | 1/2" | COLD WATER

P14 | 1/2" | HOT & COLD WATER

P15 | 3" | DIRECT WASTE

P16 | 1/2" | HOT & COLD WATER

P18 | 1/2" | HOT & COLD WATER

P20 | 1/2" | COLD WATER

P21 | 1/2" | COLD WATER

P22 | 1/2" | COLD WATER

P23 | 1/2" | COLD WATER

P24 | 1/2" | COLD WATER

P28 | 1/2" | COLD WATER

P29 | 3/4" | COLD WATER

P30 | 1/2" | COLD WATER

COLD WATER

HOT WATER

WASTE

INDIRECT WASTE

FLOOR DRAIN

STEAM SUPPLY

GAS SUPPLY

CONDENSATE RETURN

COOLING TOWER WATER

COOLING TOWER WATER RETURN

HUB DRAIN/AIR GAP DRAIN

FUNNEL-TYPE FLOOR DRAIN

POINT OF CONNECTION ON EQUIPMENT

ADDITIONAL INFORMATION.

ADDITIONAL INFORMATION.

FLOOR SINK -1/2 GRATE

P25 | 3/4" |GAS @ 130,000 BTU

P26 | 1/2" | GAS @ 144,000 BTU

P27 | 3/4" | GAS @ 108,000 BTU

P32 | 1/2" | HOT & COLD WATER

P33 | 3/4" | GAS @ 53,000 BTU

P34 | 1/2′ | HOT & COLD WATER

GAS @ 120,000 BTU

PLUMBING SYMBOLS

P19 | 3/4" | HOT WATER @ 110° MIN.

DIRECT WASTE

CENTER LINE 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.

ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILINGS AND/OR FROM

REFER TO ARCHITECTURAL/ENGINEERING DRAWINGS FOR ACTUAL CONSTRUCTION DIMENSIONS, LOCATION, THICKNESS AND FINISH OF PARTITIONS, FURRING AND DOOR SIZES AND LOCATIONS NOT INDICATED ON THE SPECIAL CONDITIONS PLAN.

CEILINGS SHALL BE SMOOTH, NON-ABSORBENT, WASHABLE AND LIGHT COLORED, BY GENERAL CONTRACTOR. GENERAL CONTRACTOR TO FURNISH AND INSTALL ANGLE IRON TO UNDERSIDE OF

INSTALLATION WITH THE KITCHEN EQUIPMENT CONTRACTOR DEPRESSIONS FOR WALK-IN FREEZER/COOLER ASSEMBLIES AND/OR FLOOR TROUGHS SHALL BE SMOOTH AND TRANSIT-LEVEL. REFER TO PLAN FOR SIZES, DEPTHS AND

BUILDING STRUCTURE ABOVE TO SUPPORT EXHAUST VENTILATOR. COORDINATE

CONCRETE AND MASONRY BASES AND CURBS SHALL BE SMOOTH AND TRANSIT-LEVEL. ALL EXPOSED SURFACES SHALL BE FINISHED THE SAME AS FINISHED FLOOR. REFER

TO PLAN FOR SIZES AND ADDITIONAL INFORMATION. ALL BACKING MATERIALS SUITABLE FOR WALL-MOUNTED EQUIPMENT SHALL BE PROVIDED BY GENERAL CONTRACTOR AS DETAILED.

ALL STRUCTURE SUPPORT MATERIALS AND BRACING SUITABLE FOR CEILING HUNG EQUIPMENT SHALL BE PROVIDED BY THE GENERAL CONTRACTOR, COORDINATE INSTALLATION WITH THE KITCHEN EQUIPMENT CONTRACTOR.

ALL RACKS AND/OR PLATFORMS FOR ROOF-MOUNTED EQUIPMENT AND COMPRESSOR RACKS SHALL BE PROVIDED BY GENERAL CONTRACTOR.

ALL WALL, FLOOR AND/OR ROOF SLEEVES SHALL BE PROVIDED BY GENERAL CONTRACTOR. KITCHEN EQUIPMENT CONTRACTOR SHALL UNDER NO CONDITIONS SET-IN-PLACE OR INSTALL ANY PIECE OF EQUIPMENT PRIOR TO TILE FLOORS BEING ACID WASHED AND

RINSED. WHERE QUARRY TILE FLOORS ARE EXTENDED INTO WALK-IN FREEZER/COOLER ASSEMBLIES, GENERAL CONTRACTOR SHALL PROTECT ALL EXPOSED METAL SURFACES AND REMOVE DOORS PRIOR TO ACID WASHING OF FLOORS AND PROVIDE POWER

VENTILATION TO REMOVE FUMES. GENERAL CONTRACTOR SHALL PROVIDE WALL OPENINGS TO ACCOMMODATE ITEMS OF PASS-THRU AND CONVEYOR EQUIPMENT AS DETAILED ON PLAN. REFER TO PLAN FOR

GENERAL CONTRACTOR SHALL PROVIDE OPENING OR RECESS AS REQUIRED FOR DISPOSER AND/OR PULPER CONTROL PANELS. REFER TO PLAN FOR ADDITIONAL INFORMATION.

BEVERAGE SYSTEM CONDUIT SHALL BE 6" MINIMUM DIAMETER WITH 24" MINIMUM RADIUS EASY-SWEEP BENDS AT ALL TURNS AND FLOOR PENETRATIONS. CONDUIT SHALL BE RUN BELOW FLOOR SLAB WHERE EVER POSSIBLE AND SHALL BE ROUTED TO PROVIDE THE SHORTEST RUNS POSSIBLE. RUNS SHOULD NOT EXCEED 75'-0" WITHOUT A PULL BOX. ALL PULL BOXES SHALL BE STAINLESS STEEL WHERE EXPOSED AND SHALL BE LOCATED IN ACCESSIBLE AREAS. FOR ABOVE SLAB INSTALLATIONS OR WHERE CONDUIT PASSES THROUGH RETURN AIR PLENUMS. PROVIDE 6' EMT CONDUIT (PUC WILL NOT BE PERMITTED). CONDUIT MUST BE PROVIDED BY GENERAL CONTRACTOR.

16 GAUGE STAINLESS STEEL CORNER GUARDS SHALL BE FURNISHED AND INSTALLED

BY KITCHEN EQUIPMENT CONTRACTOR AS PER PLANS AND DETAILS.

SPECIAL CONDITIONS SYMBOLS

SLEEVE SLAB DEPRESSION BLOCKOUT RAISED CURB WALL OPENING

LOW PARTITION WALL BACKING

VENTILATION NOTES

VENTILATION DUCTWORK. EXHAUST FANS, SUPPLY FANS. INTERLOCKS, MOTOR STARTERS, DISCONNECT SWITCHES, FAN CONTROLS, SWITCHES, INTERCONNECTING WIRING, CONDUIT AND FINAL CONNECTIONS (TO AND FROM) VENTILATORS AND/OR DISHWASHER CONDENSATE

DISHWASHER CONDENSATE DUCT AND EXHAUST VENTILATOR SUPPLY AND EXHAUST, DUCT SIZES AND ALL OTHER VENTILATION SPECIFICATIONS FROM THE DUCT COLLAR ON SHALL BE DETERMINED BY ARCHITECT/ENGINEER AND ALL NECESSARY MATERIAL AND LABOR PROVIDED BY H.U.A.C./MECHANICAL CONTRACTOR.

RECOMMENDED: COOKING, PREPARATION, POTWASHING AND DISHWASHING AREAS: 45-60 AIR

STORAGE AREAS: 2-3 AIR CHANGES PER HOUR, 70° FAHRENHEIT MAXIMUM

E. WATER-COOLED REFRIGERATION CONDENSING UNITS: 250 CFM PER HORSEPOWER SUPPLY AND EXHAUST, 90° FAHRENHEIT MAXIMUM AMBIENT TEMPERATURE, ALL AREAS MUST BE VENTILATED AS REQUIRED BY APPLICABLE GOVERNING CODES.

SUPPLY AND EXHAUST, 90° FAHRENHEIT MAXIMUM AMBIENT TEMPERATURE.

PRESSURE IN KITCHEN AREAS TO CONTAIN SMOKE AND ODORS.

MAKE-UP AIR SYSTEM SHALL BE DESIGNED TO PROVIDE A 10% TO 20% NEGATIVE AIR

VENTILATION CONNECTIONS SCHEDULE NUMBER OTY | SIZE | CONNECTION | C E M | E P M | S P | PEMARKS

NOUREK	uli.	SIZE	CUNNECTION	L.F.M.	F.P.M.	5.7.	REMARKS
V01	2	10" X 8"	EXHAUST	1862	-	0.15"	_
V02	1	12" X 12"	EXHAUST	1701	-	0.25"	_
V03	1	11" X 12"	EXHAUST	1522	-	0.20"	_
V04	1	11" X 12"	EXHAUST	910	-	0.20"	_
V05	1	4" X 16"	EXHAUST	200	-	_	LOAD
V06	1	4" X 16"	EXHAUST	400	_	_	UN-LOAD
			· · · · · · · · · · · · · · · · · · ·				

VENTILATION SYMBOLS

OTIVIDOLO		
XHAUST DUCT		
UPPLY DUCT		
TATIC PRESSURE, ATER GAUGE	SPWG	
UBIC FEET/MINUTE	CFM	

REFRIGERATION

DESCRIPTION

BLOWER COIL

BLOWER COIL

BLOWER COIL

E75 | SINGLE | BLAST CHILLER

-	
COMPRESSOR OR COIL	
REFRIGERATION LINE AND CONNECTION	·
REFRIGERATION LINE SLEEVE WALL OR CEILING	0

HOODS SHALL BE BY H.V.A.C./MECHANICAL CONTRACTOR.

VENTILATION CFM, STATIC PRESSURE AND DUCT SIZES INDICATED ON THESE PLANS ARE THE SPECIFIED EQUIPMENT MINIMUM REQUIREMENTS. THE FOLLOWING MINIMUM GENERAL FOODSERVICE VENTILATION REQUIREMENTS ARE

CHANGES PER HOUR.

AMBIENT TEMPERATURE.

C. OFFICE AREAS: 4 AIR CHANGES PER HOUR. D. AIR-COOLED REFRIGERATION CONDENSING UNITS, 1000 CFM PER HORSEPOWER

ADEQUATE VENTILATION (24 HOURS) IS REQUIRED FOR SELF-CONTAINED REFRIGERATION UNITS IN ENCLOSED AREAS. SUCH AS. ICE MAKERS. WALK-IN COOLER ASSEMBLIES. AND BEVERAGE SYSTEMS, TO PREVENT OVERHEATING AND COMPRESSOR FAILURE.