Drawn By: STAFF Checked By: STAFF

SCALE: 1/4" = 1'-0"This drawing and the design is the property of Inman Associates, Inc.

The reproduction, copying or use of this drawing without written consent is prohibited and any infringement will be subject to legal action. **MECHANICAL SCHEDULES AND**

PLUMBING CONNECTIONS SCHEDULE DESCRIPTION SERVICE TO ITEM NO. REMARKS P1 1" INDIRECT WASTE AIR GAP DRAIN P2 2" INDIRECT WASTE AIR GAP DRAIN 1/2" HOT & COLD WATER 1/2" HOT & COLD WATER 1-1/2" DIRECT WASTE PC TO DETERMINE DRAIN HEIGHT HAND SINK P6 FLOOR SINK P7 FLOOR DRAIN P8 1/2" HOT WATER P.C. TO BRANCH TO CONNECTION AS REQUIRED P9 3/4" COLD WATER 18" DISPOSER/FAUCET P.C. TO CONNECT TO DISPOSER ALSO P10 3" DIRECT WASTE P.C. TO BY-PASS GREASE TRAP 14" DISPOSER 1/2" COLD WATER STUB | FILL FAUCET P.C. TO BRANCH TO CONNECTION AS REQUIRED P12 1/2" COLD WATER WATER FILTER P.C. TO CONNECT TO ICE MAKER THRU WATER FILTER 1/2" COLD WATER 50" SUPPLY P.C. TO BRANCH TO CONNECTION AS REQUIRED P.C. TO BRANCH TO CONNECTION AS REQUIRED P14 | 1/2" | HOT & COLD WATER MOP/CAN SINK P15 3" DIRECT WASTE P.C. TO BRANCH TO CONNECTION AS REQUIRED MOP/CAN SINK P.C. TO CONNECT TO HOSE REEL THRU MIXING CABINET P16 | 1/2" | HOT & COLD WATER | MIXING CABINET P17 3" DIRECT WASTE P.C. TO BY-PASS GREASE TRAP DISPOSER P18 1/2" HOT & COLD WATER 12" CONVEYOR P.C. TO BRANCH TO CONNECTION AS REQUIRED 3/4" HOT WATER @ 110° MIN 18" BOOSTER HEATER P.C. TO BRANCH TO CONNECTION AS REQUIRED P20 1/2" COLD WATER BAG-N-BOX RACK P.C. TO BRANCH TO CONNECTION AS REQUIRED STUB FILL FAUCET P.C. TO BRANCH TO CONNECTION AS REQUIRED P22 1/2" COLD WATER 18" CARBONATOR P.C. TO BRANCH TO CONNECTION AS REQUIRED P23 1/2" COLD WATER 76" CUBE ICE MAKER P.C. TO BRANCH TO CONNECTION AS REQUIRED P24 1/2" COLD WATER 50" ICE/WATER DISPENSER P.C. TO BRANCH TO CONNECTION AS REQUIRED P25 3/4" GAS @ 130,000 BT 18" GRIDDLE W/CONV. OVEN P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT P26 1/2" GAS @ 144,000 BTU 48" DOUBLE STEAMER P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT 3/4" GAS @ 108,000 BTU 18" CHAR BROILER P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT

STUB DISPOSER

18" STEAMER

12" HOSE BIBB

- FLOOR TROUGH

18" TROUGH NOZZLE

18"/48" DOUBLE CONV. OVEN

18" KETTLE FILL FAUCET

PLUMBING SYMBOLS

P28 1/2" COLD WATER

P30 1/2" COLD WATER

P31 1" GAS @ 120,000 BTU

P32 1/2" HOT & COLD WATER

P34 1/2' HOT & COLD WATER

P35 3" DIRECT WASTE

3/4" GAS @ 53,000 BTU

POINT OF CONNECTION ON EQUIPMENT

3/4" COLD WATER

i	F LOWIDING STVIDGES						
	COLD WATER	CW	•				
	HOT WATER	Н₩	•				
	COOLING TOWER WATER	CTW	•				
	COOLING TOWER WATER RETURN	CTWR	•				
	WASTE	W					
	INDIRECT WASTE	IW	0				
	HUB DRAIN/AIR GAP DRAIN	HD/AGD	0				
	FLOOR DRAIN	FD	0				
	FUNNEL-TYPE FLOOR DRAIN	FFD	0				
	FLOOR SINK -1/2 GRATE	FS	扁				
	STEAM SUPPLY	SS	@				
	CONDENSATE RETURN	CR	0				
	GAS SUPPLY	G	•				
			$\overline{}$				

SPECIAL CONDITIONS NOTES

ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILINGS AND/OR FROM 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. REFER TO ARCHITECTURAL/ENGINEERING DRAWINGS FOR ACTUAL CONSTRUCTION DIMENSIONS, LOCATION, THICKNESS AND FINISH OF PARTITIONS, FURRING AND DOOR

CEILINGS SHALL BE SMOOTH, NON-ABSORBENT, WASHABLE AND LIGHT COLORED, BY GENERAL CONTRACTOR.

SIZES AND LOCATIONS NOT INDICATED ON THE SPECIAL CONDITIONS PLAN.

GENERAL CONTRACTOR TO FURNISH AND INSTALL ANGLE IRON TO UNDERSIDE OF BUILDING STRUCTURE ABOVE TO SUPPORT EXHAUST VENTILATOR. COORDINATE 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 ADDITIONAL INFORMATION.

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

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

ADDITIONAL INFORMATION.

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 FASY-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 (PVC 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

P.C. TO BRANCH TO CONNECTION AS REQUIRED

P.C. TO BRANCH TO CONNECTION AS REQUIRED

P.C. TO BRANCH TO CONNECTION AS REQUIRED

P.C. TO PROVIDE HOSE BIBB FOR FLOOR CLEANING

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 TROUGH NOZZLE

-	
SLEEVE	0
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,

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

PROVIDED BY H.V.A.C./MECHANICAL CONTRACTOR.

THE SPECIFIED EQUIPMENT MINIMUM REQUIREMENTS.

CHANGES PER HOUR.

AMBIENT TEMPERATURE.

C. OFFICE AREAS: 4 AIR CHANGES PER HOUR.

PRESSURE IN KITCHEN AREAS TO CONTAIN SMOKE AND ODORS.

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

VENTILATION CFM, STATIC PRESSURE AND DUCT SIZES INDICATED ON THESE PLANS ARE

THE FOLLOWING MINIMUM GENERAL FOODSERVICE VENTILATION REQUIREMENTS ARE

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

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

AIR-COOLED REFRIGERATION CONDENSING UNITS, 1000 CFM PER HORSEPOWER

SUPPLY AND EXHAUST, 90' FAHRENHEIT MAXIMUM AMBIENT TEMPERATURE.

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.

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

ADEQUATE VENTILATION (24 HOURS) IS REQUIRED FOR SELF-CONTAINED REFRIGERATION

BEVERAGE SYSTEMS. TO PREVENT OVERHEATING AND COMPRESSOR FAILURE.

UNITS IN ENCLOSED AREAS, SUCH AS, ICE MAKERS, WALK-IN COOLER ASSEMBLIES, AND

		VENTI	LATION CONNECTIONS SCHEDULE				
NUMBER	QTY.	SIZE	CONNECTION	C.F.M.	F.P.M.	S.P.	REMARKS
V01	2	10" X 8"	EXHAUST	1862	1 -	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	† –	1-	UN-LOAD

CAMBULG

EXHAUST DUCT	
SUPPLY DUCT	
STATIC PRESSURE, WATER GAUGE	SPWG
CUBIC FEET/MINUTE	CFM

EM	DESCRIPTION	TEMP. RAN
1	BLOWER COIL	+35°
13	BLOWER COIL	+35*
4	BLOWER COIL	-10°

REFRIGERATION	ON _
COMPRESSOR OR COIL	
REFRIGERATION LINE AND CONNECTION	٥)
REFRIGERATION LINE SLEEVE WALL OR CEILING	0

ELECTRICAL CONNECTIONS SCHEDULE | ITEM NO. | HP | KW | AMPS | VOLT | PHASE | LOCATION | A.F.F.

12.8

FLOOR

STUB

CLG

STUB

FLOOR/WALL | STUB/18"

FLOOR

WALL

120/208 1 | FLOOR | STUB | E.C. TO BRANCH TO CONNECTION AS REQUIRED

18" NEMA 14-20P

WALL 86" E.C. TO BRANCH TO CONNECTION AS REQUIRED

18" K.E.C. TO VERIFY LOAD W/VENDOR/E.C.

50' K.E.C. TO VERIFY LOAD W/VENDOR/E.C.

50" K.E.C. TO VERIFY LOAD W/VENDOR/E.C.

LOCATE PER LOCAL CODES

K.E.C. TO VERIFY LOAD W/VENDOR/E.C.

K.E.C. TO VERIFY LOAD W/VENDOR/E.C.

K.E.C. TO VERIFY LOAD W/VENDOR/E.C.

E.C. TO BRANCH TO CONNECTION W/VENDOR

E.C. TO BRANCH TO CONNECTION AS REQUIRED

120/208 1 FLOOR STUB E.C. TO BRANCH TO CONNECTION AS REQUIRED

120/208 1

120/208 | 1

120/208 1

120 1

120 1

15.0

25.0

2.34

17.8

11.7

12.0

6.0 EA. | 12

48.0

208

120

| 220/230 |

208/230 1 WALL

120 1 FLOOR

120/208 | 1 | WALL

	El	JUNCI. BUX	REMUTE CONDENSING UNIT	1	1-1/2	_	_	200/230	J	VC
ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILINGS AND/OR FROM	E2	JUNCT. BOX	REMOTE CONDENSING UNIT	2	1-1/2	_	-	208/230	3	VE
CENTERLINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR AND ALL TRADES UTILIZING THESE PLANS.	E3	JUNCT. BOX	REMOTE CONDENSING UNIT	3	2-1/2	-	-	208/230	3	VE
	E4	JUNCT. BOX	LIGHTS	7	-	-	15.0	120	1	VE

E6 ANALOG PHONE LINE

E11 DUPLEX

E12 DUPLEX

E14 DUPLEX

E15 DUPLEX

E16 SINGLE

E20 DUPLEX

E21 DUPLEX

E22 SINGLE

E23 DUPLEX

E24 DUPLEX

E26 DUPLEX

E27 SINGLE

E28 SINGLE

E35 DUPLEX

E36 DUPLEX

E37 DUPLEX

E38 DUPLEX

E46 SINGLE

E48 DUPLEX

E51 SINGLE

E53 DUPLEX

E55 DUPLEX

E56 DUPLEX

E58 DUPLEX

E59 DUPLEX

E65 DUPLEX

E67 SINGLE

E69 DUPLEX

1 E71 DUPLEX

E72 SINGLE

E73 DUPLEX

E74 DUPLEX

E75 SINGLE

E7 JUNCT. BOX BLOWER COIL

E8 JUNCT. BOX BLOWER COIL

E9 JUNCT. BOX HEAT TAPE

E10 JUNCT. BOX LIGHTS, DOOR HEATER

E13 JUNCT. BOX DISPOSER W/CONTROL

E17 JUNCT. BOX EXHAUST HOOD

E25 JUNCT. BOX CUBE ICE MAKER

E29 JUNCT. BOX CONVEYOR

E31 JUNCT. BOX DISHMACHINE

E32 JUNCT. BOX BOOSTER HEATER

E30 JUNCT. BOX DISPOSER W/CONTROL

CONVENIENCE OUTLET

FOOD PROCESSOR

REFRIGERATOR

5 QT. MIXER

SLICER

E18 JUNCT. BOX FIRE SUPPRESSION SYSTEM

TOASTER

REFRIGERATED SANDWICH UNIT

HEATED PLATE DISPENSER

AIR CURTAIN REFRIGERATOR

REFRIGERATED SANDWICH UNIT

INDUCTION CHARGER

MICROWAVE OVEN

ICED TEA BREWER

COFFEE BREWER

REFRIGERATOR

E34 JUNCT. BOX 2-WELL HOT/COLD FOOD UNIT

PIZZA SLIDE

PANINI GRILL

E39 JUNCT. BOX 3-WELL HOT/COLD FOOD UNIT

E44 JUNCT. BOX ROLL-IN HOT BOX

E45 JUNCT. BOX EXHAUST HOOD

E52 JUNCT. BOX CUBE ICE MAKER

E57 JUNCT. BOX SOFT SERVE DISPENSER

E61 JUNCT. BOX ICE/WATER DISPENSER

E63 DUPLEX COOK & HOLD OVEN

E64 JUNCT. BOX DOUBLE STEAMER

E66 JUNCT. BOX TURBO CHEF OVEN

E70 JUNCT, BOX PIZZA CONVEYOR

E68 JUNCT. BOX FRYER

INDUCTION COOKER

E40 JUNCT. BOX 2-WELL HOT/COLD FOOD UNIT 112

E41 JUNCT. BOX | 2-WELL HOT/COLD FOOD UNIT | 104

AIR CURTAIN REFRIGERATOR

REFRIGERATED COLD PAN

E49 E.C. TO PROVIDE EMPTY CONDUIT W/JUNCT. BOX FOR OWNER SUPPLIED EDP/POS SYSTEM. VERIFY REQUIREMENTS & LOCATIONS W/OWNER

DISPLAY MERCHANDISER

TICE/SODA DISPENSER

AMBIENT CARBONATOR

ICED TEA BREWER

SPECIALTY DRINK DISPENSER

E62 E.C. TO PROVIDE EMPTY OCTAGON BOX FOR REMOTE PULL STATIONS @ POINT OF EGRESS.

FROZEN DRINK DISPENSER

CREAMER DISPENSER

MICROWAVE OVEN

CONVEYOR TOASTER

DOUBLE CONVECTION OVEN

FILTER/HEAT LAMP

BAG-IN-BOX

TRAY DRYER

BLAST CHILLER

GRIDDLE W/CONV. OVEN

HEATED PLATE LOWERATOR

COFFEE BREWER

POS SYSTEM

ROLL-IN REFRIGERATOR

E19 JUNCT. BOX 3-WELL HOT FOOD UNIT

E5 JUNCT. BOX TEMPERATURE ALARM SYSTEM

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PLUMBING NOTES

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

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 FLOW

FLOOR SINKS SHALL BE INSTALLED FLUSH WITH FINISHED FLOOR WITH OR WITHOUT GRATE COVER AS INDICATED ON PLAN.

RECOMMENDATIONS.

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 OCATED 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, DISHMACHINE AND GLASSWASHER MUST BE 140FAHRENHEIT. 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 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 VENTILATION FIRE SUPPRESSION SYSTEM WITH GAS HEATED COOKING EQUIPMENT, PLUMBING CONTRACTOR SHALL INSTALL MECHANICAL FUEL SHUT-OFF VALVE 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 VALVE 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 SHALL BE BY ELECTRICAL CONTRACTOR.

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

INTERPIPING BETWEEN DISPOSER SOLENOID VALVE, 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.

	REFRIGERATION	I CONNECTI	ONS SCHEDULE					
ITEM	DESCRIPTION	TEMP. RANGE	REMARKS					
44	חו משוכם ממו	, 750	COD COOLED #4					

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ELECTRICAL SYSTEM IS DESIGNED FOR 120/208 VOLT, 3 PHASE, 60 HERTZ SYSTEM.

EQUIPMENT CONTRACTOR AND ALL TRADES UTILIZING THESE PLANS.

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

CENTERLINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY THE KITCHEN

ELECTRICAL NOTES

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.

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,

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 BE PROVIDED BY ELECTRICAL CONTRACTOR.

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-WRED 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 KITCHEN EQUIPMENT 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.

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

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.

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.

INSTALLATION OF OWNER SUPPLIED CASH REGISTER SYSTEM. VERIFY EXACT REQUIREMENTS

SERVICE FOR ELECTRICAL CASH REGISTER EQUIPMENT. VERIFY EXACT REQUIREMENTS WITH EQUIPMENT SUPPLIES. ELECTRICAL RECEPTACLES SHALL BE INSTALLED WITH THEIR LONG DIMENSION RUN

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.

ALL MATERIALS AND INSTALLATION SHALL BE IN ACCORDANCE WITH ALL LOCAL CODES AND JURISDICTIONAL AUTHORITIES.

FURNISHED AS A GUIDE. IT WILL BE NECESSARY TO COPE WITH FIELD AND CONSTRUCTION CONDITIONS. CONDUIT SYSTEM SHALL BE PROVIDED BY THE

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

DUE TO EXPANSION.

MECHANICAL BENDS IN TUBING SHALL NOT BE ACCEPTABLE.

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.

THIS DRAWING INDICATES THE GENERAL EXTENT OF THE WORK AND IS NOT INTENDED TO INDICATE OR DESCRIBE ANY AND ALL WORK REQUIRED FOR THE FULL PERFORMANCE AND COMPLETION OF THE REQUIREMENTS OF THE CONTRACT DOCUMENTS.

STUB DEDICATED CIRCUIT

E.C. TO BRANCH TO CONNECTION AS REQUIRED

18" E.C. TO BRANCH TO CONNECTION AS REQUIRED

STUB E.C. TO BRANCH TO CONNECTION AS REQUIRED

STUB E.C. TO CONNECT TO TABLE MOUNTED DUPLEX

STUB | E.C. TO CONNECT TO TABLE MOUNTED DUPLEX

STUB | E.C. TO CONNECT TO TABLE MOUNTED DUPLEX

STUB E.C. TO CONNECT TO TABLE MOUNTED DUPLEX

STUB E.C. TO CONNECT TO TABLE MOUNTED DUPLEX

K.E.C. TO VERIFY LOAD W/VENDOR/E.C.

K.E.C. TO VERIFY LOAD W/VENDOR/E.C.

E.C. TO WIRE THRU SWITCH & SOLENOID

E.C. TO COORDINATE W/OWNER/OPERATOR

ELECTRICAL CONTRACTOR SHALL PROVIDE EMPTY CONDUIT WITH J-BOXES FOR WITH EQUIPMENT SUPPLIER.

ELECTRICAL CONTRACTOR SHALL PROVIDE EMPTY CONDUIT RACEWAY SYSTEM, FOR REMOTE

REFRIGERATION NOTES

SLEEVES AND CONDUIT RUNS SHOWN ON THIS PLAN ARE SCHEMATIC ONLY AND GENERAL CONTRACTOR AND SHALL BE ROUTED TO PROVIDE THE SHORTEST RUNS

SUCTION LINES SHALL BE INSULATED WITH APPROVED INSULATING MATERIAL. LIQUID AND SUCTION LINES SHALL NOT BE CLAMPED OR SOLDERED TOGETHER

ALL SUCTION LINES WITH A VERTICAL RISE OF EIGHT FEET OR MORE SHALL

MICRONS OR LESS WITH VACUUM PUMP.

E.C. TO BRANCH TO CONNECTION AS REQUIRED ELECTRICAL PLAN SHOWS OUTLETS AND CONNECTION WITH CAPACITIES. FOR ACTUAL ROUGH-E.C. TO BRANCH TO CONNECTION AS REQUIRED IN LOCATIONS, REFER TO DIMENSIONED DRAWINGS PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR. FINAL ELECTRICAL CONNECTIONS INCLUDING WIRING FROM POINT-OF CONNECTION ON E.C. TO WIRE THRU SWITCH AND SOLENOID EQUIPMENT TO BUILDING ELECTRICAL SYSTEM AND INTERCONNECTIONS BETWEEN EQUIPMENT COMPONENTS SHALL BE PROVIDED BY ELECTRICAL CONTRACTOR. NEMA L15-20P

UTILITIES SHALL BE CONCEALED IN WALLS AND STUBBED-OUT OF WALLS. WIRING STUBBED

DISCONNECT SWITCHES CONDUIT AND CONNECTIONS SHALL NOT INTERFERE IN ANY WAY WITH THE OPERATION OF ITEMS OF FOODSERVICE EQUIPMENT.

AND/OR KW RATINGS SHOWN.

ALL LIGHT FIXTURES IN FOOD STORAGE, PREPARATION, SERVICE OR DISPLAY FACILITIES,

KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE EXHAUST VENTILATOR ASSEMBLIES FAN, MAGNETIC STARTERS, AND ALL MISCELLANEOUS COMPONENTS. SEE PLAN AND VENTILATOR SHOP DRAWINGS FOR ADDITIONAL INFORMATION.

FIRE PROTECTION SYSTEM REMOTE CABLE PULL BOX SHALL BE RECESS MOUNTED OCTAGONAL

ELECTRICAL CONTRACTOR SHALL PROVIDE COMPUTER GRADE, ISOLATED GROUND ELECTRICAL

HAVE P-TRAP FOR OIL RETURN.

ALL COMPLETED REFRIGERATION SYSTEMS MUST BE EVACUATED TO 300