

NUMBER	SIZE	DESCRIPTION	LOCATION	A.F.F.	SERVICE TO	ITEM NO.	REMARKS
P1	1"	INDIRECT WASTE	-	-	AIR CAP DRAIN	-	-
P2	2"	INDIRECT WASTE	-	-	AIR CAP DRAIN	-	-
P3	1/2"	HOT & COLD WATER	WALL	18"	FAUCET	-	-
P4	1/2"	HOT & COLD WATER	WALL	12"	HAND SINK	-	-
P5	1-1/2"	DIRECT WASTE	WALL	-	-	-	P.C. TO DETERMINE DRAIN HEIGHT
P6	FLOOR SINK	-	-	-	-	-	-
P7	FLOOR DRAIN	-	-	-	-	-	-
P8	1/2"	HOT WATER	WALL	18"	FAUCET	-	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P9	3/4"	COLD WATER	WALL	18"	DISPOSER/FAUCET	23	P.C. TO CONNECT TO DISPOSER ALSO
P10	3"	DIRECT WASTE	WALL	14"	DISPOSER	23	P.C. TO BY-PASS GREASE TRAP
P11	1/2"	COLD WATER	FLOOR	STUB	FILL FAUCET	-	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P12	1/2"	COLD WATER	WALL	76"	WATER FILTER	50	P.C. TO BRANCH TO ICE MAKER THRU WATER FILTER
P13	1/2"	COLD WATER	WALL	50"	SUPPLY	-	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P14	1/2"	HOT & COLD WATER	WALL	6"	MOP/CAN SINK	66	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P15	3"	DIRECT WASTE	WALL	6"	MOP/CAN SINK	66	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P16	1/2"	HOT & COLD WATER	FA	CLG	WASH CABINET	70	P.C. TO BRANCH TO HOSE REEL THRU MIXING CABINET
P17	3"	DIRECT WASTE	FLOOR	-	DISPOSER	72	P.C. TO BY-PASS GREASE TRAP
P18	1/2"	HOT & COLD WATER	WALL	12"	CONVEYOR	67	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P19	3/4"	HOT WATER @ 110° MIN.	WALL	18"	BOOSTER HEATER	78	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P20	1/2"	COLD WATER	WALL	18"	BAG-IN-BOX RACK	86	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P21	1/2"	COLD WATER	FLOOR	STUB	FILL FAUCET	-	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P22	1/2"	COLD WATER	WALL	18"	CARBONATOR	130	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P23	1/2"	COLD WATER	WALL	76"	CUBE ICE MAKER	131	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P24	1/2"	COLD WATER	WALL	50"	ICE/WATER DISPENSER	148	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P25	3/4"	GAS @ 130,000 BTU	WALL	18"	GRIDDLE W/CONV. OVEN	30	P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT
P26	1/2"	GAS @ 144,000 BTU	WALL	48"	DOUBLE STEAMER	32	P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT
P27	3/4"	GAS @ 108,000 BTU	WALL	18"	CHAF BROTHER	39	P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT
P28	1/2"	COLD WATER	FLOOR	STUB	DISPOSER	72	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P29	3/4"	COLD WATER	WALL	18"	TROUGH NOZZLE	67	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P30	1/2"	COLD WATER	WALL	18"	STEAMER	32	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P31	1"	GAS @ 120,000 BTU	WALL	18"/48"	DOUBLE CONV. OVEN	33	P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT
P32	1/2"	HOT & COLD WATER	WALL	18"	KETTLE FILL FAUCET	34	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P33	3/4"	GAS @ 53,000 BTU	WALL	18"	KETTLE	34	P.C. TO BRANCH TO CONNECTION AS REQUIRED/PROVIDE QUICK DISCONNECT
P34	1/2"	HOT & COLD WATER	WALL	12"	HOSE BIBB	-	P.C. TO PROVIDE HOSE BIBB FOR FLOOR CLEANING
P35	3"	DIRECT WASTE	FLOOR	-	FLOOR TROUGH	-	-

PLUMBING SYMBOLS

COLD WATER	CW	●
HOT WATER	HW	●
COOLING TOWER WATER	CTW	●
COOLING TOWER WATER RETURN	CTWR	●
WASTE	W	●
INDIRECT WASTE	IW	●
HUB DRAIN/AIR CAP DRAIN	HD/AGD	○
FLOOR DRAIN	FD	○
FURNISH-TYPE DRAIN	FTD	○
FLOOR SINK -1/2" GRATE	FS	○
STEAM SUPPLY	SS	○
CONDENSATE RETURN	CR	○
GAS SUPPLY	G	○
POINT OF CONNECTION ON EQUIPMENT		○

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, FLOORING 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 TURNISH 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 THE 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 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 BE LOW 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

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

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.V.A.C./MECHANICAL CONTRACTOR.

VENTILATION CFM, STATIC PRESSURE AND DUCT SIZES INDICATED ON THESE PLANS ARE THE FOLLOWING MINIMUM GENERAL FOODSERVICE VENTILATION REQUIREMENTS ARE RECOMMENDED:

- COOKING, PREPARATION, POTWASHING AND DISHWASHING AREAS: 45-60 AIR CHANGES PER HOUR.
- STORAGE AREAS: 2-3 AIR CHANGES PER HOUR, 70° FAHRENHEIT MAXIMUM AMBIENT TEMPERATURE.
- OFFICE AREAS: 4 AIR CHANGES PER HOUR.
- 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 PRESSURE IN KITCHEN AREAS TO CONTAIN SMOKE AND ODORS.

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.

PLUMBING 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.

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 ROOM-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 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 ISOLATION 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 STRIBED-OUT OF FINISHED WALLS & 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 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°FAHRENHEIT. HOT WATER LINE FROM BOOSTER HEATER TO GLASSWASHER/DISHWASHER SHALL BE PROVIDED WITH WATER HAMMER ARRESTOR (ASSE-1000 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 MUST 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 READY ACCESSIBLE MANUAL SHUT-OFF VALVE BY PLUMBING CONTRACTOR. LOCATION OF VALVE TO BE COORDINATED WITH FOODSERVICE 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 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 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/PIEZOELECTRIC 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.

INTERPIES BETWEEN DISPOSER SOLENOID VALVE, DISPOSER AND TROUGH AND/OR SINK SHEETS SHALL BE PROVIDED BY PLUMBING CONTRACTOR. SEE DETAILS FOR ADDITIONAL INFORMATION.

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

VENTILATION CONNECTIONS SCHEDULE

NUMBER	QTY	SIZE	CONNECTION	CFM	F.P.M.	S.P.	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

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

ELECTRICAL CONNECTIONS SCHEDULE

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	VFY	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E2	JUNCT. BOX	REMOTE CONDENSING UNIT	2	1-1/2	-	-	208/230	3	VERIFY	VFY	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E3	JUNCT. BOX	REMOTE CONDENSING UNIT	3	2-1/2	-	-	208/230	3	VERIFY	VFY	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E4	JUNCT. BOX	LIGHTS	7	-	-	15.0	120	1	VERIFY	VFY	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E5	JUNCT. BOX	TEMPERATURE ALARM SYSTEM	9	-	-	10.0	120	1	WALL	54"	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E6	ANALOG PHONE LINE	-	-	-	-	-	-	-	WALL	54"	E.C. TO COORDINATE W/OWNER/OPERATOR
E7	JUNCT. BOX	BLOWER COOL	11	-	-	10.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E8	JUNCT. BOX	BLOWER COOL	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	WALL	50"	-
E12	DUPLEX	5.0 MT. W/ITER	18	1/6	-	2.9	120	1	WALL	50"	UNIT SUPPLIED BY OWNER
E13	JUNCT. BOX	DISPOSER W/CONTROL	23	1/2	-	6.2	208	3	WALL	18"	E.C. TO WIRE THRU SWITCH AND SOLENOID
E14	DUPLEX	FOOD PROCESSOR	24	3.0	-	2.8	208	3	WALL	50"	NEMA 14L-20P
E15	DUPLEX	SLEUVE	27	1/2	-	7.0	120	1	WALL	50"	-
E16	SINGLE	REFRIGERATOR	28	1/3	-	12.8	120	1	WALL	86"	-
E17	JUNCT. BOX	EXHAUST HOOD	31,50	-	-	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-HELL HOT FOOD UNIT	42	-	3.7	10.3	208	3	FLOOR	STUB	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E20	DUPLEX	TOASTER	43	-	1.8	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	-	1.8	15.0	120/208	1	FLOOR	STUB	E.C. TO CONNECT TO TABLE MOUNTED DUPLEX
E24	DUPLEX	MICROWAVE OVEN	49	-	-	17.8	120	1	FLOOR	STUB	E.C. TO CONNECT TO TABLE MOUNTED DUPLEX
E25	JUNCT. BOX	CUBE ICE MAKER	53	-	-	5.5	208	1	WALL	76"	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E26	DUPLEX	KEB TEA BREWER	57	-	-	15.0	120	1	WALL	50"	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E27	SINGLE	COFFEE BREWER	58	-	-	30.0	120/208	1	WALL	50"	K.E.C. TO VERIFY LOAD W/VEENDOR/E.C.
E28	SINGLE	REFRIGERATOR	61	1/4	-	8.5	120	1	WALL	48"	-
E29	JUNCT. BOX	CONVEYOR	67	3/4	-	-	208	1	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIRED
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	DISHWASHER	77	3-1/6	-	58.4	208	3	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E32	JUNCT. BOX	BOOSTER HEATER	78	-	36.0	-	208	3	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E33	SINGLE	AIR CURTAIN REFRIGERATOR	91	-	-	16.1	208	1	WALL	18"	NEMA 14-20P
E34	JUNCT. BOX	2-HELL HOT/COLD FOOD UNIT	97	1/4	1.9	13.9	120/208	1	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E35	DUPLEX	REFRIGERATED SANDWICH UNIT	98	1/5	-	7.2	120	1	WALL	18"	-
E36	DUPLEX	PIZZA SLIDE	101	-	-	8.8	120	1	WALL	50"	-
E37	DUPLEX	INDUCTION COOKER	105	-	1.8	15.0	120	1	FLOOR	STUB	-
E38	DUPLEX	PANINI GRILL	106	-	1.8	15.0	120	1	FLOOR	STUB	-
E39	JUNCT. BOX	3-HELL HOT/COLD 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-HELL HOT/COLD 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-HELL HOT/COLD FOOD UNIT	104	1/4	1.9	13.9	120/208	1	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E42	SINGLE	AIR CURTAIN REFRIGERATOR	91	-	-	16.1	208	1	WALL	18"	NEMA 14-20P
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 REQUIRED
E45	JUNCT. BOX	EXHAUST HOOD	118	-	-	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	-	-	15.08	208/230	1	WALL	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 EDP/POS SYSTEM. VERIFY REQUIREMENTS & LOCATIONS W/OWNER	-	-	-	-	-	-	-	-	-	-
E50	DUPLEX	ICE/SODA DISPENSER	129	-							