

EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	FURNISH BY	REMARKS
1	1	SOILED DISH TABLE		
1A	1	PRE RINSE UNIT		
2	1	DISPOSER AND CONTROL		
3	1	CONVEYOR DISHWASHER		
4	1	BOOSTER HEATER (GAS)		
5	1	DISHWASHER CONDENSATE EXHAUST HOOD		FAN CURB DUCTS AND SWITCH BY M.C.
6	1	CLEAN DISH TABLE		
15	1	POT SINK		
38	1	HEATED PLATE DISPENSER		
54	1	DISH CART		

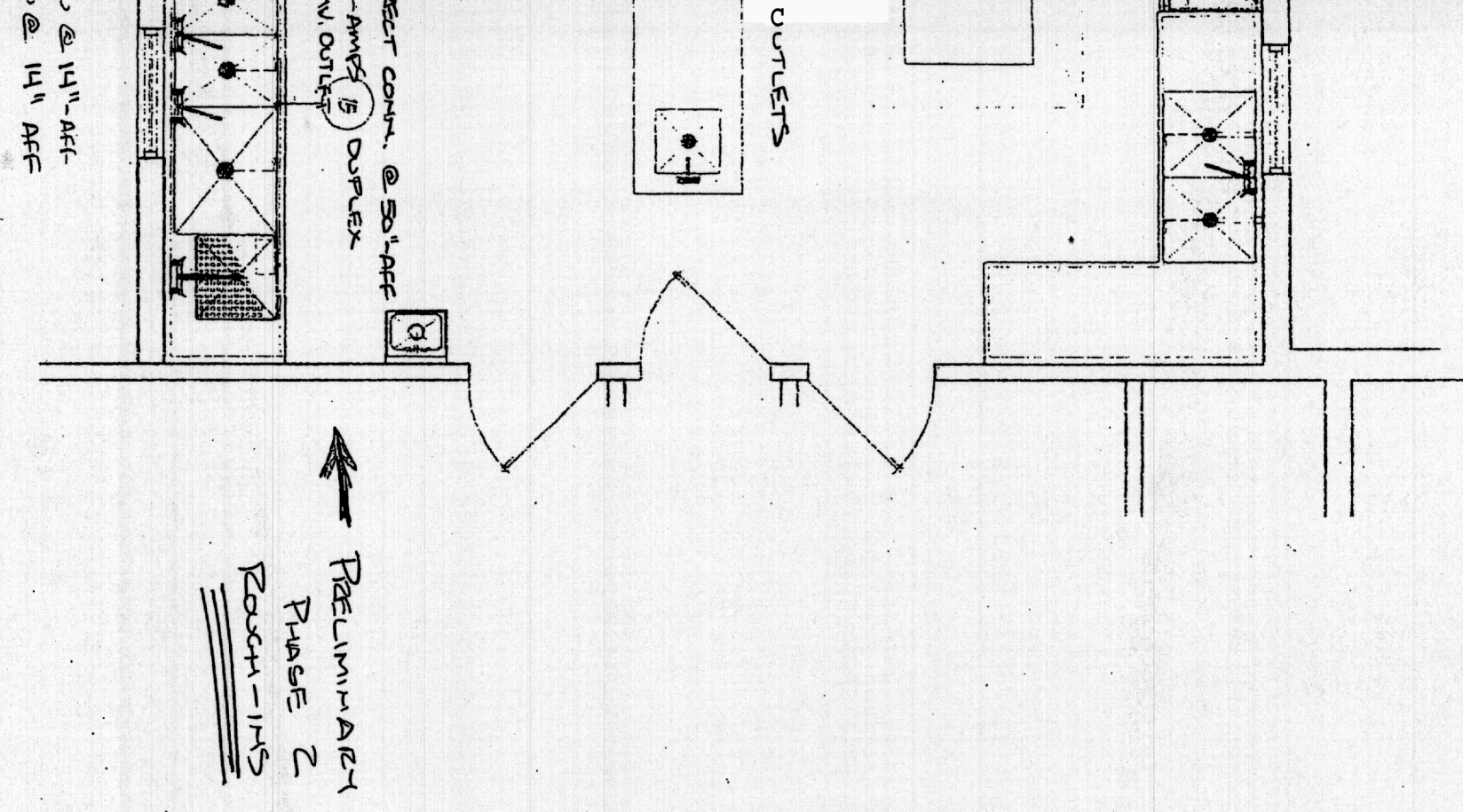
- SCHEDULE KEY:**
- FOODSERVICE EQUIPMENT CONTRACTOR
 - OWNER/OWNER'S AGENT
 - PLUMBING CONTRACTOR (DIVISION 5)
 - MECHANICAL CONTRACTOR (DIVISION 5)
 - ELECTRICAL CONTRACTOR
 - EXISTING EQUIPMENT, RELOCATED
 - EXISTING EQUIPMENT, USED IN PLACE
 - MILLWORK CONTRACTOR
 - GENERAL CONTRACTOR

ELECTRICAL CONNECTION SCHEDULE

ITEM	DESCRIPTION
E1	200V/60/3Ø 2Ø HP J-BOX • 5" AFF. DISPOSER (ITEM 2). THE EC SHALL BRANCH FROM THIS CONNECTION THRU THE CONTROL PANEL TO DISPOSER SEE ELECTRICAL NOTE 2
E2	200V/60/3Ø 4Ø.4 AMP J-BOX • 24" AFF. DISHWASHER (ITEM 3). THE EC SHALL BRANCH TO THE CONNECTION ON THE DISHWASHER IF A DISCONNECT IS REQUIRED IT SHALL BE BY THE EC. SEE ELECTRICAL NOTE 2
E3	200V/60/1Ø 3Ø WATT 3Ø AMP J-BOX • 5" AFF. BOOSTER HEATER (ITEM 4) THE EC SHALL BRANCH FROM THIS CONNECTION TO THE CONNECTION ON THE BOOSTER HEATER
E4	200V 95Ø WATT RECEPTACLE • 24" AFF. HEATED PLATE DISPENSER (ITEM 38) - NEAR 5-5P
E5	200V/60/3Ø 2Ø.7 AMP J-BOX • 1Ø" AFF. - THE EC SHALL BRANCH FROM THIS CONNECTION TO THE CONNECTION ON THE POT SINK (ITEM 15) SEE ELECTRICAL NOTE 2
E6	THE EC SHALL PROVIDE AND INSTALL CONTROL WIRING FROM THE DISHWASHER TO THE DISHWASHER TABLE LIMIT SWITCH - SWITCH BY BOELTER

PLUMBING CONNECTION SCHEDULE

ITEM	DESCRIPTION
P1	2" DRAIN • 1Ø" AFF. DISPOSER ITEM 2 - THE P.C. SHALL EXTEND FROM THE OUTLET ON THE



B. DUCTS NOT 4

Boelter

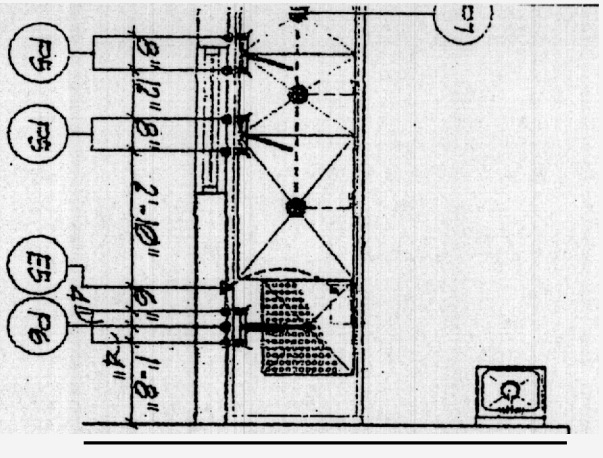
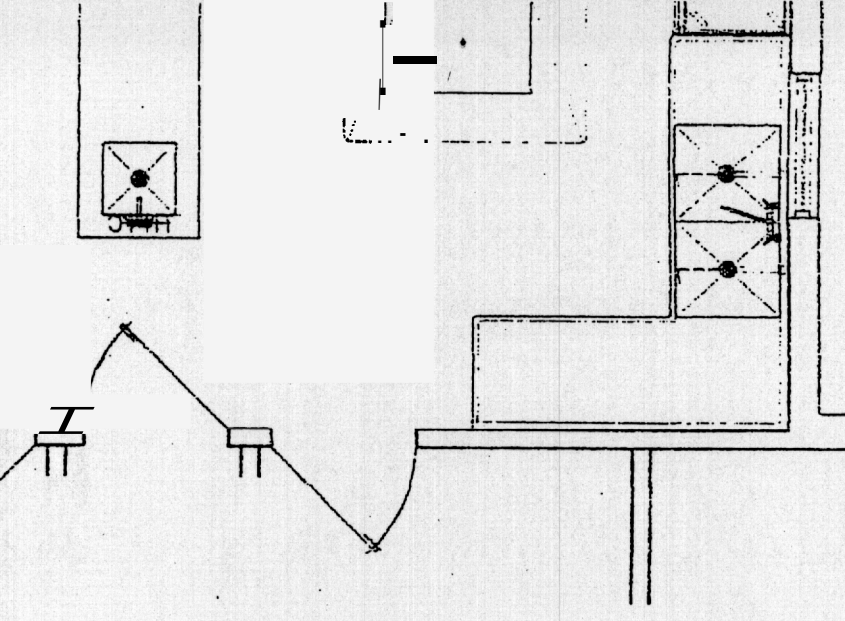
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SCALE: 1/4"=1'-0"
 Sheet
FOODSERVICE EQUIPMENT PLAN

2.8 Kus 14.0 AMPS
 50" AFF (VEGA FV
 OUT 1Ø 15 AMPS
 @ 24" AFF

ELECTRICAL
 RECORD DRAWN
 11-1



V PLAN

166 A 010

DEPT. OF BUILDING INSPECTION
 CITY OF PORTLAND, ME
 DEC 23 2005
RECEIVED

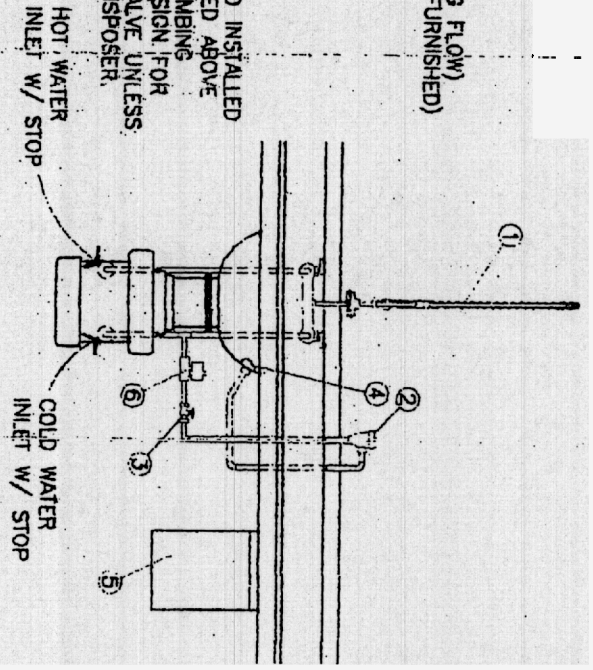
ITEM	DESCRIPTION
P4	3/4" (140" MIN) HOT WATER @ 12" AFF. BOOSTER HEATER (ITEM #4). SEE PLUMBING NOTE 5. THE P.C. SHALL BRANCH FROM THIS CONNECTION TO THE INLET ON THE BOOSTER HEATER AND FROM THE OUTLET ON THE BOOSTER HEATER TO THE INLET ON THE DISHWASHER (ITEM #3).
P5	3/4" HOT AND 3/4" COLD WATER @ 10" AFF. - POT SINK FAUCET (ITEM #5). THE P.C. SHALL BRANCH FROM THIS CONNECTION TO THE FAUCET INLETS ON THE POT SINK.
P6	3/4" HOT AND 3/4" COLD WATER @ 8" AFF. AND 1/2" DRAIN @ 5" AFF. - POT SINK FREE RINSE SINK (ITEM #5). THE P.C. SHALL BRANCH FROM THIS CONNECTION TO THE CONNECTIONS ON THE SINK AND FREE RINSE UNIT. CONNECT DRAIN TO GREASE TRAP IF REQUIRED BY CODE.
P1	THE P.C. SHALL MAINFOLD THREE (3) 1/2" SINK BOWL DRAINS AND EXTEND THRU A GREASE TRAP (SEE PLUMBING NOTE #4) TO A BUILDING DRAIN - POT SINK (ITEM #5).

GAS CONNECTION SCHEDULE

ITEM	DESCRIPTION
G1	3/4" 15000 BTUH GAS @ 12" AFF. BOOSTER HEATER (ITEM #4). THE P.C. SHALL BRANCH FROM THIS CONNECTION TO THE INLET ON THE BOOSTER HEATER.

- LEGEND**
- ① PRE-RINSE SPRAY
 - ② VACUUM BREAKER
 - ③ GLOBE VALVE (FOR METERING FLOW) (OR FLOW CONTROL, WHEN FURNISHED)
 - ④ DISPOSER CONTROL
 - ⑤ WATER INLET
 - ⑥ SOLENOID VALVE

P.C. NOTE!
 ALL PIPING SHOWN IS TO BE FURNISHED AND INSTALLED BY THE PLUMBING CONTRACTOR. ITEMS LISTED ABOVE ARE TO BE FURNISHED "LOOSE" TO THE PLUMBING CONTRACTOR BY BELTER CONTRACT AND DESIGN. FOR INSTALLATION EXCEPT FOR ITEM #3 GLOBE VALVE UNLESS A FLOW CONTROL IS FURNISHED WITH THE DISPOSER.



TYPICAL DISPOSER PLUMBING INSTALLATION

NO SCALE

EQUIPMENT PLAN

Project
Seaside Healthcare
 850 Baxter Blvd.
 Portland, ME 04103

Revisions

Issue Date
 11/19/05

Drawn By
 BRENNELL

Job Number

05-011

Sheet No.

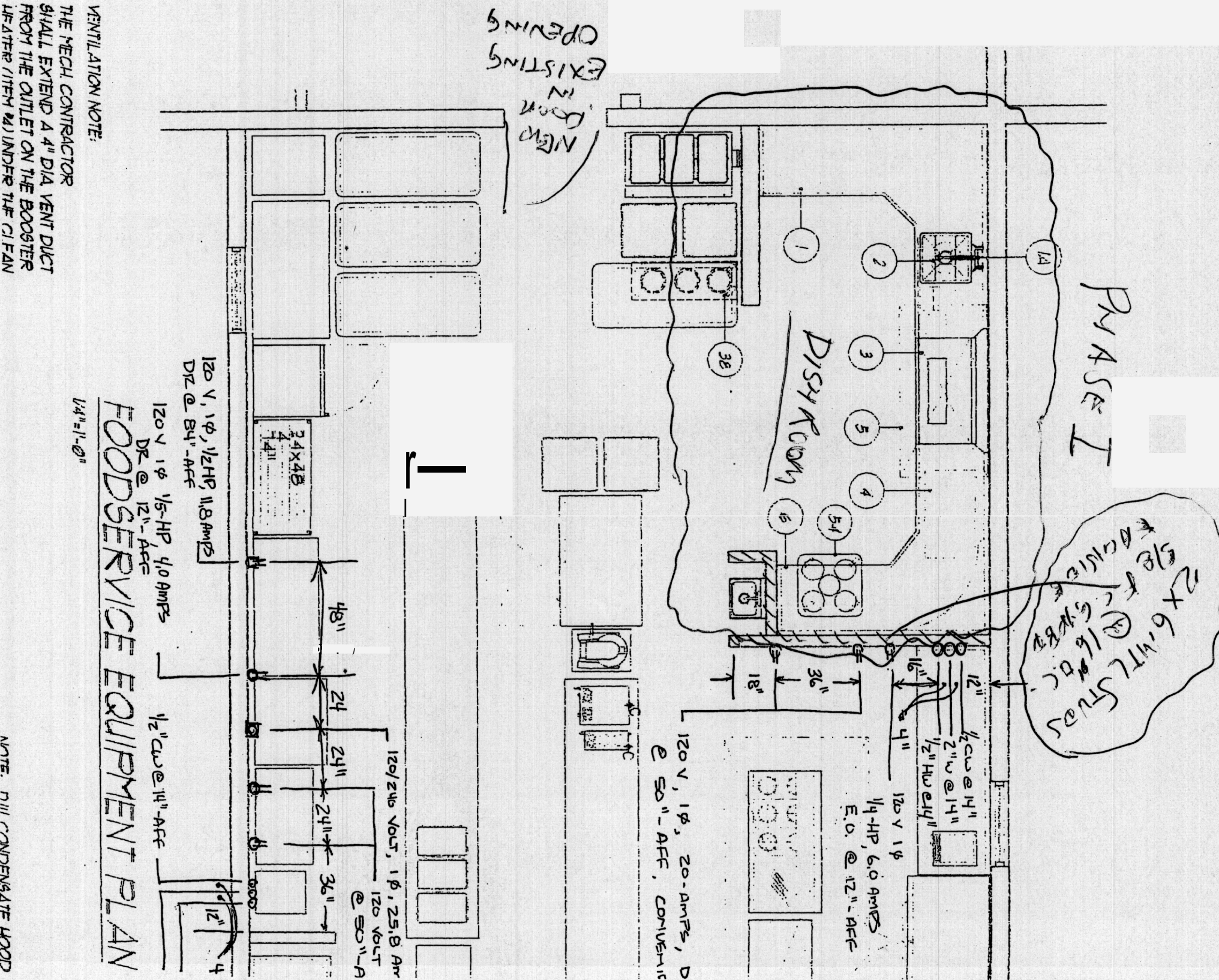
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Approved T2/8/05

GENERAL NOTES:

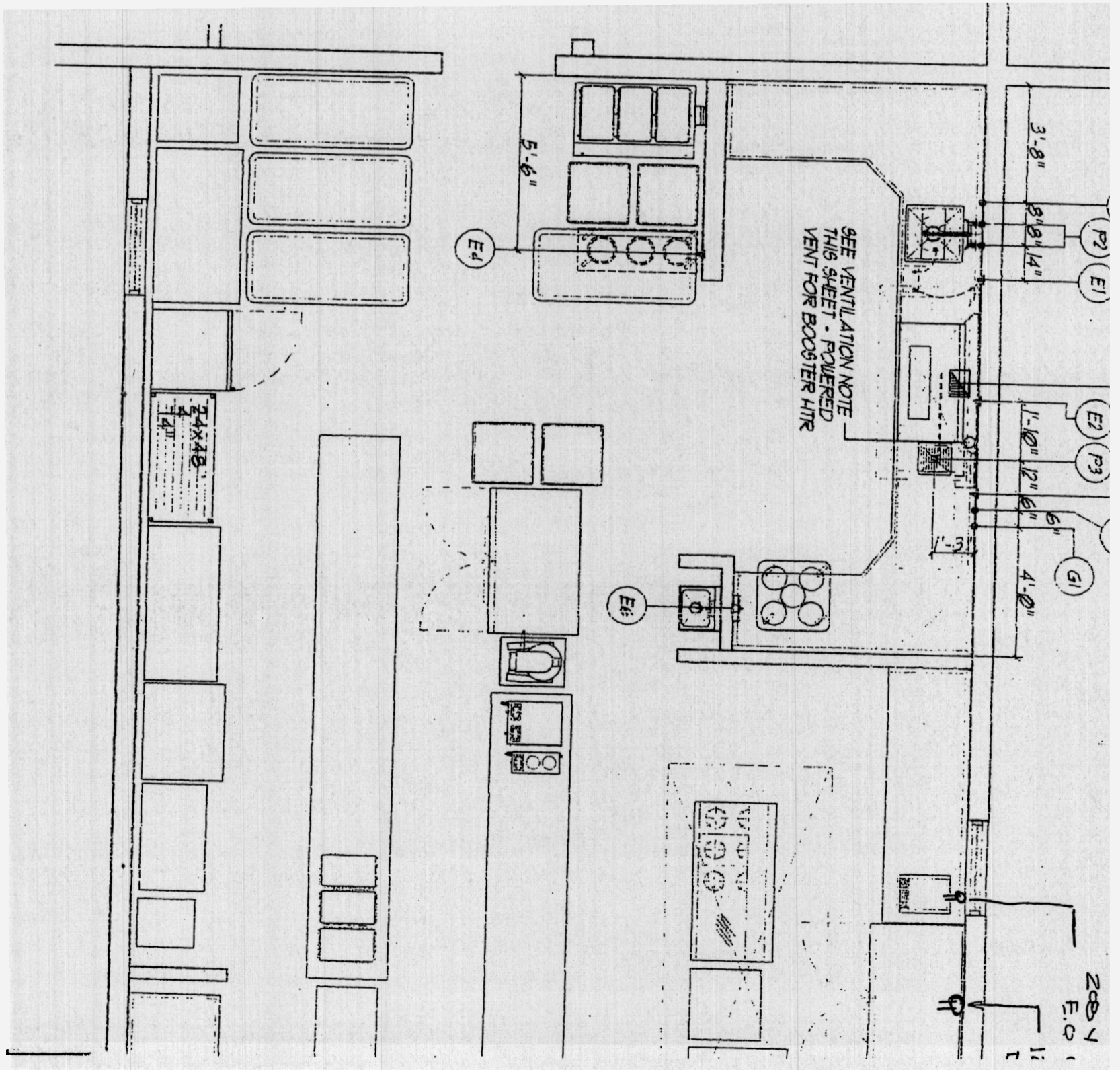
1. THE DRAWING PROVIDED BY BOELTER CONTRACT AND DESIGN ARE SUPPLIED TO INDICATE THE SIZE AND LOCATION OF THE FOOD SERVICE EQUIPMENT AND THE UTILITIES NECESSARY TO OPERATE THIS EQUIPMENT, AND ARE NOT INTENDED TO BE USED AS CONSTRUCTION DRAWINGS. THE OWNER AND/OR HIS ARCHITECT SHALL INCORPORATE THE INFORMATION PROVIDED BY BOELTER CONTRACT AND DESIGN INTO THE PROJECT'S ARCHITECTURAL AND MECHANICAL PLANS, AND ADAPT THE INFORMATION TO PREVAILING NATIONAL, STATE AND LOCAL CODES. THE OWNER AND/OR HIS ARCHITECT SHALL SUBMIT THE COMBINED PLANS AND SPECIFICATIONS TO THE APPROPRIATE AUTHORITIES HAVING JURISDICTION.
2. WRITTEN AND/OR COMPUTED DIMENSIONS ON THE DRAWINGS SHALL TAKE PRECEDENCE OVER SCALED DIMENSIONS. DIMENSIONS ARE GIVEN TO THE FINISHED FACE OF WALLS OR PARTITIONS AND ARE TO THE CENTERLINE OF BOX OR PIPE.
3. THE GENERAL AND SUBCONTRACTORS SHALL BE RESPONSIBLE FOR THE VERIFICATION OF ALL CONDITIONS AND DIMENSIONS AT THE JOB SITE AS INDICATED BY THESE DRAWINGS AND SHALL NOTIFY BOELTER CONTRACT AND DESIGN OF ANY DISCREPANCIES BEFORE BEGINNING THEIR WORK.
4. ALL PLUMBING, ELECTRICAL, REFRIGERATION, AND VENTILATION WORK INCLUDING ROUGH-INS AND FINAL CONNECTIONS OF THE EQUIPMENT IS TO BE PERFORMED BY THE APPROPRIATE TRADES. THIS IS NOT A PART OF BOELTER CONTRACT AND DESIGN'S CONTRACT.
5. VERIFY THE SIZE, LOCATION, AND CAPACITIES OF UTILITIES NECESSARY TO OPERATE ALL EQUIPMENT INDICATED AS EXISTING, BY OWNER, OR BY OTHERS. IF UTILITIES ARE INDICATED FOR THIS EQUIPMENT ON THE BOELTER CONTRACT AND DESIGN DRAWINGS, THEY ARE TYPICAL CONNECTIONS ONLY AND MUST BE VERIFIED AS TO NECESSITY, CAPACITY, AND LOCATION.
6. ALL ROUGH-INS ARE TO STUB THRU THE FLOOR OR TERMINATE IN THE WALLS AS INDICATED BY THESE DRAWINGS. SEE THE MANUFACTURER'S SPECIFICATION SHEETS AND DETAIL DRAWINGS FOR FINAL CONNECTIONS.
7. THE FOOD SERVICE EQUIPMENT DRAWINGS INDICATE ONLY THE UTILITIES NECESSARY TO OPERATE THE FOOD SERVICE EQUIPMENT. SEE THE ARCHITECTURAL DRAWINGS FOR ADDITIONAL CONVENIENCE RECEPTACLES, EXIT LIGHTS, EMERGENCY LIGHTING, PHONE CONNECTIONS, PA SYSTEMS, ALARM SYSTEMS, COMPUTER ELECTRIC AND "COMMO" LINKS, CENTRAL VACUUM SYSTEMS, HOSE BIBS, WATER COOLEFS, AND FLOOR AND AREA DRAINS.
8. WHERE EXISTING EQUIPMENT IS BEING REUSED, IN PLACE, NO UTILITIES ARE INDICATED BY BOELTER CONTRACT AND DESIGN'S MECHANICAL PLANS. IT IS ASSUMED THAT THIS EQUIPMENT IS TO BE OPERATED ON THE EXISTING UTILITIES AND THAT THE EXISTING UTILITIES ARE FUNCTIONAL AND ADEQUATE IN SIZE AND CAPACITY. THE APPROPRIATE CONTRACTOR/ENGINEER SHALL VERIFY THE SUITABILITY AND OPERATION OF THE EXISTING UTILITIES AND NOTIFY THE OWNER/ARCHITECT IF THEY CANNOT BE REUSED.
9. SEE ARCHITECTURAL DRAWINGS FOR FLOOR, CEILING, AND WALL FINISHES IN ALL FOOD SERVICE AREAS. THIS IS NOT PART OF BOELTER CONTRACT AND DESIGN'S CONTRACT.
10. ANY ASBESTOS ABATEMENT REQUIRED IN CONNECTION WITH INSTALLATION OF THE FOOD SERVICE EQUIPMENT SHALL BE BY OTHERS.
11. SEALED DRAWINGS AND HEAT LOSS/HEAT GAIN CALCULATIONS FOR EXHAUST HOOD/HVAC PERMITS SHALL BE BY THE MECHANICAL CONTRACTOR.
12. INSTALLATION OF EQUIPMENT (BY BOELTER CONTRACT AND DESIGN) SHALL INCLUDE DELIVERY, UNLOADING, UNCRATING, SETTING IN PLACE OF EQUIPMENT, LEVELING AND CAULKING AS REQUIRED. INSTALLATION DOES NOT INCLUDE HOISTING OF EQUIPMENT TO THE ROOF TOP, CORE DRILLING, ROOF PENETRATIONS, BUILDING PENETRATIONS & PITCH POCKETS, FIRE STOPPING, WEATHERPROOFING, IN WALL BLOCCING, INTERCONNECTING WIRING FROM EQUIPMENT CONTROLS TO EQUIPMENT, INTERCONNECTING PLUMBING, PERMITS, FEES, INTERCONNECTING DUCT WORK FROM EQUIPMENT TO BUILDING HVAC SYSTEMS.
13. REMOVAL OF TRASH FROM THE JOB SITE IF REQUIRED WILL BE BY THE GENERAL CONTRACTOR UNLESS THE ON SITE DUMPSTER CAN BE USED. THE COST OF THE DUMPSTER SHALL BE BY THE GENERAL CONTRACTOR.

CI ELECTRIAL NOTES.



NOTE: SHALL CONDENSATE LIQUID

4. PANELS AND PROVIDE AND INSTALL ALL INTERCONNECTING WIRING BETWEEN DISPOSER SWITCHES OR CONTROL PANELS AND SOLENOID VALVES.
 4. THE ELECTRICAL CONTRACTOR SHALL PROVIDE ELECTRIC TO THE ROOF FOR EXHAUST FANS AND MAKE-UP AIR UNITS. SEE HOOD DRAWINGS AND/OR HVAC DRAWINGS FOR LOCATIONS AND CAPACITIES. THE ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL MOTOR STARTERS, DISCONNECTS AND FURNISH AND INSTALL ALL FAN AND MAKE-UP AIR UNIT CONTROL WIRING.
 5. ELECTRICAL ROUGH-INS SHALL BE BY THE ELECTRICAL CONTRACTOR. (NOT A PART OF BOELTER CONTRACT AND DESIGN'S CONTRACT.)
 6. THE ELECTRICAL CONTRACTOR SHALL HAVE ALL INTERCONNECTIONS AT FIELD JOINTS IN EQUIPMENT REQUIRING THEM DUE TO LENGTH OR OTHER CONSTRAINTS. THIS MAY INCLUDE, BUT NOT LIMITED TO, HOODS; VENTILATORS, CHEF'S COUNTERS AND SERVING COUNTERS.
 7. THE BUILDING ELECTRICAL PANEL PROVIDING POWER TO THE FOODSERVICE AREAS AND FOODSERVICE EQUIPMENT SHALL BE EQUIPPED WITH GROUND FAULT INTERRUPT BREAKERS IN ACCORDANCE WITH THE 2002 NATIONAL ELECTRICAL AND LOCAL CODES. BREAKERS SHALL BE FURNISHED AND INSTALLED BY THE ELECTRICAL CONTRACTOR. DO NOT PROVIDE GFI RECEPTACLES AT THE EQUIPMENT UNLESS THE RECEPTACLE IS REACHY ACCESSIBLE WITHOUT MOVING EQUIPMENT OR EMPLOYING A STEP LADDER.
- PLUMBING NOTES:**
1. THE PLUMBING CONTRACTOR SHALL FURNISH ALL LABOR, MATERIAL, EQUIPMENT, PERMITS, LICENSES AND FEES NECESSARY TO INSTALL A COMPLETE WATER SUPPLY, WASTE, VENT, GAS PIPING, STEAM SUPPLY AND RETURN SYSTEM AS INDICATED BY THE DRAWINGS AND SPECIFICATIONS, AND AS NECESSARY TO OPERATE THE FOOD SERVICE EQUIPMENT.
 2. THE PLUMBING CONTRACTOR SHALL FURNISH MATERIAL FOR AND MAKE FINAL CONNECTIONS FROM THE ROUGH-IN LOCATIONS TO THE CONNECTION POINTS ON THE FOODSERVICE EQUIPMENT.
 3. ALL WATER SUPPLY, WASTE, VENT, STEAM SUPPLY, STEAM RETURN AND GAS PIPING SYSTEMS SHALL COMPLY WITH APPLICABLE NATIONAL, STATE, AND LOCAL BUILDING CODES AND REGULATIONS.
 4. THE PLUMBING CONTRACTOR SHALL SIZE, FURNISH AND INSTALL A GREASE TRAP ON ALL EQUIPMENT AS REQUIRED BY PREVALING CODES AND REGULATIONS. COORDINATE THE LOCATION WITH BOELTER CONTRACT AND DESIGN SO AS TO AVOID CONFLICTS WITH EQUIPMENT.
 5. THE PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL AN INSULATED HOT WATER LINE BETWEEN THE BOOSTER HEATER AND THE DISHWASHER.
 6. ALL FOOD PREPARATION SINKS SHALL BE CONNECTED TO AN INDIRECT DRAIN AND SHALL HAVE AN AIR GAP AT THE DRAIN EQUAL TO TWICE THE DIAMETER OF THE SINK DRAIN PIPING.
 7. THE PLUMBING CONTRACTOR SHALL FURNISH ALL SHUT-OFF VALVES, PRESSURE REDUCING VALVES, PRESSURE/TEMPERATURE RELIEF VALVES, SIPHON BREAKERS, TAIL PIECES, P TRAPS, INDIRECT WASTES, CONTINUOUS WASTES, AND ANY OTHER FITTINGS NOT FURNISHED AS PART OF THE FOOD SERVICE EQUIPMENT, BUT REQUIRED FOR PROPER INSTALLATION AND OPERATION, OR BY APPLICABLE CODES.
 8. PLUMBING ROUGH-INS SHALL BE BY THE PLUMBING CONTRACTOR. (NOT A PART OF BOELTER CONTRACT AND DESIGN'S CONTRACT)
 9. THE PLUMBING CONTRACTOR SHALL FRONT-LOAD BACK FLOW PREVENTORS IN SUPPLY LINES TO ALL WATER COOLED ICE MAKERS OR OTHER EQUIPMENT AS REQUIRED BY CODES.
 10. THE PLUMBING CONTRACTOR SHALL MAKE ALL INTERCONNECTIONS AT FIELD JOINTS IN EQUIPMENT REQUIRING THEM DUE TO LENGTH OR OTHER BUILDING CONSTRAINTS. THIS MAY INCLUDE, BUT NOT LIMITED TO, HOODS, VENTILATORS, CHEF'S COUNTERS AND SERVING COUNTERS.



SPOT PLUMBING & ELECTRICAL CONNECT
 1/4" = 1'-0"