GENERAL CONSTRUCTION NOTES

G1. THE DESIGN DRAWINGS SHOWN HEREON INDICATE THE GENERAL ARRANGEMENT AND LOCATIONS OF FOOD/BEVERAGE EQUIPMENT AND ARE REASONABLY EXACT, BUT EXTREME ACCURACY IS NOT GUARANTEED. DRAWINGS ARE FOR ASSISTANCE AND GUIDANCE OF THE CONTRACTOR. EXACT LOCATIONS AND LEVELS WILL BE GOVERNED BY THE BUILDING. SHOULD IT BECOME NECESSARY TO DEVIATE FROM THIS ARRANGEMENT, SUCH DEVIATION SHALL BE MADE WITHOUT EXPENSE TO THE OWNER OR MATHIAS FOODSERVICE EQUIPMENT COMPANY.

G2. ALL WORK, MATERIALS AND EQUIPMENT SHALL BE IN FULL ACCORDANCE WITH THE LATEST CODES, RULES AND REGULATIONS OF THE LOCAL JURISDICTIONAL AUTHORITIES, U.S. PUBLIC HEALTH DEPARTMENT, THE NATIONAL BOARD OF THE FIRE UNDERWRITERS AND ANY AND ALL LOCAL OR STATE ORDINANCES, THE STATE ACCIDENT COMMISSIONS SAFTEY ORDERS AND THE REGULATIONS OF THE STATE FIRE MARSHALL; AND WITH ANY PREVAILING RULES AND REGULATIONS PERTAINING TO ADEQUATE PROTECTION AND/OR GUARDING OF ANY MOVING PARTS OR OTHERWISE HAZARDOUS LOCATIONS.

G3. IT SHALL BECOME THE RESPONSIBILITY OF THE OWNER, ARCHITECT, ENGINEERS AND/OR THE GENERAL CONTRACTORS TO INSURE THAT MATHIAS FOODSERVICE EQUIPMENT COMPANY RECEIVES COPIES OF ALL ADDENDUMS AND CHANGES TO THE BUILDING'S PLANS PRIOR TO AND DURING CONSTRUCTION. MATHIAS FOODSERVICE EQUIPMENT CO. WILL NOT ASSUME ANY COSTS OR BACK CHARGES FROM OWNER AND/OR ANY TRADE BY FAILURE TO TRANSFER SAID INFORMATION.

G4. IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO NOTIFY MATHIAS FOODSERVICE EQUIPMENT CO. A MINIMUM OF FIVE (5) WORKING DAYS BEFORE CONCRETE POUR FOR FIELD CHECK OF UTILITIES, I.E., FLOOR SINKS, WATER AND ELECTRICAL STUB-UP AND PVC CONDUITS.

G5. PRIOR TO INSTALLATION OF KITCHEN EQUIPMENT, THE GENERAL CONTRACTOR SHOULD HAVE CLEAR ACCESS TO THE KITCHEN OR BAR AREA, WITH ALL WALLS AND FLOORS COMPLETED WITH FINISHED MATERIAL.
IF THERE ARE ANY DELIVERY PROBLEMS WITH THE PARKING LOT, DRIVEWAY, RECEIVING DEPARTMENT OR ANY SPECIAL OPENING IN WALLS OR WINDOWS, COORDINATE WITH MATHIAS FOODSERVICE EQUIPMENT CO.

G6. ALL HORIZONTAL/VERTICAL DIMENSIONS ARE FROM FACE OF FINISHED WALL/FLOOR TO CENTERLINE OF ROUGH-IN OR FROM CENTERLINE OF ROUGH-IN TO CENTERLINE OF ROUGH-IN UNLESS OTHERWISE NOTED. ALL SYMBOLS FOR OUTLETS ON WALL ARE INDICATED AT A SPECIFIED HEIGHT. HEIGHT OF ROUGH-IN IS GIVEN FROM FINISHED FLOOR (NOT TOP OF FINISHED CURB) TO CENTERLINE OF ROUGH-IN.

G7. LAST DATED REVISION VOIDS AND SUPERSEDES ANY AND ALL PREVIOUS DRAWINGS WITH THE SAME SHEET NUMBER. IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO RECOVER AND DISPOSE OF ALL PREVIOUSLY ISSUED PLANS FROM ALL SUB-CONTRACTORS.

G8. ALL BIDDERS SHALL FULLY INSPECT THE SITE AND EXISTING CONDITIONS INCLUDING ALL UTILITY SERVICES AND EXISTING ELECTRICAL WIRING AND PLUMBING PRIOR TO SUBMISSION OF BID.

G9. ALL BIDDERS SHALL VERIFY ALL DIMENSIONS, REQUIREMENTS, ETC., BEFORE ANY WORK BEGINS AND NOTE ANY DISCREPANCIES IN WRITING TO MATHIAS FOODSERVICE EQUIPMENT CO. PROCEEDING WITH THE WORK SHALL CONSTITUTE ACCEPTANCE BY THE BIDDER THAT DIMENSIONS AND CONDITIONS ARE CORRECT AND THE BIDDER SHALL ASSUME FULL RESPONSIBILITY OF THE SAME.

G10. ALL CONTRACTORS TO COORDINATE ALL WORK TO ALLOW ACCESSIBILITY AND USEABILITY BY OTHERS.

G11. DURING CONSTRUCTION, EACH TRADE SHALL BE RESPONSIBLE FOR REPAIRING OR PAYING FOR THE COST OF ANY DAMAGE CAUSED BY THEIR WORK.

G12. WHERE LOCAL CODES OR CONDITIONS CAUSE RELOCATION OF THE COMPRESSORS TO BE OTHER THAN DESIGNATED ON THE PLAN, PLEASE CONTACT MATHIAS FOODSERVICE EQUIPMENT CO. AT ONCE FOR AN ALTERNATE LOCATION.

G13. GENERAL CONTRACTOR IS TO PROVIDE A FINISHED RECESS IN FLOOR FOR DRAIN TROUGH'S AS REQUIRED. SEE PLAN AND DETAIL.

G14. GENERAL CONTRACTOR IS TO PROVIDE AN OPENING IN WALL WHERE INDICATED FOR VENTILATOR CONTROL PANEL(S) AS REQUIRED. MINIMUM WALL THICKNESS OF 8" THICK REQUIRED FOR FULL RECESS OF PANEL AND CONDUITS.
VERIFY WITH SHOP DRAWINGS FOR SIZES AND MOUNTING REQUIREMENTS.

G15. GENERAL CONTRACTOR IS TO UNCRATE AND MOUNT VENTILATOR CONTROL CABINET(S) IN WALL.

G16. GENERAL CONTRACTOR IS TO PROVIDE CURBS AND SUPPORTS ON ROOF FOR EXHAUST AND MAKE-UP AIR UNITS AND REFRIGERATION EQUIPMENT AS REQUIRED. PROVIDE ALL ROOF, CEILING, WALL AND FLOOR PENETRATIONS AND PROVIDE FOR UTILITY ACCESS IF REQUIRED FOR COMPLETE SYSTEMS INSTALLATIONS. AFTER INSTALLATION, SEAL ALL ROOF, CEILING, WALL AND FLOOR PENETRATIONS IN ACCORDANCE WITH ALL APPLICABLE BUILDING CODES. PROVIDE ALL DUCT FIRE SEPARATIONS, ENCLOSURES, WRAPPINGS, CLEANOUTS, ETC., IN ACCORDANCE WITH ALL APPLICABLE BUILDING AND FIRE CODES.

G17. GENERAL CONTRACTOR IS TO PROVIDE TO MATHIAS FOODSERVICE EQUIPMENT CO. ALL MECHANICAL, ELECTRICAL AND ANY SPECIAL INSTALLATION REQUIREMENTS OF ALL OWNER SUPPLIED AND/OR EXISTING FOOD/BEVERAGE EQUIPMENT COVERED BY/OR INCLUDED IN THE DESIGN DRAWINGS.

G18. ALL KITCHEN AND BAR EQUIPMENT SHALL BE FURNISHED (UNLESS NOTED OTHERWISE) AND INSTALLED BY THE KITCHEN CONTRACTOR WITH PLUMBING, ELECTRICAL AND HVAC ROUGH-INS AND FINAL HOOK-UP BY THE APPROPRIATE TRADES. THE MILLWORK CONTRACTOR SHALL VERIFY ALL DIMENSIONS OF KITCHEN AND BAR EQUIPMENT THAT IS TO BE HOUSED WITHIN THE MILLWORK FIXTURE WHICH IS WITHIN THE SCOPE OF HIS OR HER CONTRACT.

G19. ALL EXPOSED BASES TO BE FINISHED SAME AS FINISH FLOOR UNLESS OTHERWISE INDICATED. VERIFY FACE AND TOP FINISHED (WHERE BASES ARE EXPOSED) WITH ARCHITECT, GENERAL CONTRACTOR AND OWNER.

G20. WHERE NOISE OR VIBRATION PRODUCING EQUIPMENT IS LOCATED ADJACENT TO DINING AREAS, PROVISIONS SHOULD BE MADE TO "DOUBLE STUD" AND/OR SOUND PROOF COMMON WALL BY GENERAL CONTRACTOR.

G21. ALL WORK SHALL BE ERECTED SQUARE, PLUMB, LEVEL AND TRUE TO A LINE. WHERE NECESSARY MILLWORK SHALL BE SCRIBED TO FLOOR, WALL AND CEILINGS FOR A FINISHED INSTALLATION.

G22. GENERAL CONTRACTOR IS TO PROVIDE AND INSTALL THE FOLLOWING ITEMS A THRU G SHOWN ON THESE PLANS.

A. IF METAL STUDS ARE USED FOR WALL CONSTRUCTION, REFER TO "GENERAL CONSTRUCTION" SHEET(S) FOR TYPE AND LOCATION(S) OF WALL BACKING.

B. OPENINGS OR RECESSES IN FLOORS AND WALLS FOR INSTALLATION OF DRAINS, TROUGHS, CONTROL PANELS, ETC. REFER TO PLANS FOR LOCATION, SIZES AND DETAILS OF REQUIRED OPENINGS.

C. OPENINGS THRU FINISHED CEILING IF/AS REQUIRED AND THRU ROOF FOR CONNECTION OF KITCHEN EQUIPMENT TO ROOFTOP EQUIPMENT. THIS WORK SHALL INCLUDE BUT NOT BE LIMITED TO STRUCTURAL SUPPORTS IF/AS REQUIRED, LEVELED AND SQUARED CURBS AND FLASHING AGAINST LEAKS. VERIFY SIZES AND WEIGHTS OF ROOFTOP EQUIPMENT WITH MANUFACTURER'S SHOP DRAWINGS.

D. ALL ENCLOSURE PANELS FROM TOP OF WALK-IN COOLER(S)/FREEZER(S) AND EXHAUST VENTILATOR(S) TO FINISHED CEILING.

E. A TRANSIT LEVELED FINISHED FLOOR WITH INTEGRAL INSULATION FOR WALK-IN COOLER(S)/FREEZER(S) WHICH ARE DESIGNED TO SET UPON A FINISHED FLOOR.

F. A TRANSIT LEVELED AND TROWELED SMOOTH RECESSED FLOOR FOR WALK-IN COOLER(S)/FREEZER(S) WITH INTEGRAL FLOORS AND NO RAMPS. REFER TO PLANS FOR LOCATION(S) AND DETAILS.

G. WHERE REQUIRED BY LOCAL CODES, SPRINKLER HEADS IN WALK-IN COOLER(S)/ FREEZER(S) WILL BE PROTECTED FROM FREEZING.

G23. GENERAL CONTRACTOR IS TO CLEAR ALL EQUIPMENT OF ANY DEBRIS, DUST AND LITTER GENERATED BY THEIR SUB-CONTRACTORS.

G24. ALL DIMENSIONS LABELED "HOLD" OR "CRITICAL" MUST BE MAINTAINED TO THAT SPECIFIC FINISHED DIMENSION. ALL CORNERS MUST BE MAINTAINED AT TRUE 90 DEGREES OR AS SPECIFIED TO ACCEPT EQUIPMENT. ANY TRIM OR MODIFICATION NECESSARY TO MAKE EQUIPMENT FIT DUE TO NON-ADHERENCE TO SPECIFIED DIMENSION IS TO BE FURNISHED AND INSTALLED BY GENERAL CONTRACTOR AT THEIR EXPENSE.

G25. GENERAL CONTRACTOR IS TO PROVIDE APPROVED PLYWOOD OR STEEL BACKING BEHIND ALL WALL SHELVES, HAND SINKS, GLASS RACK SHELVES, HOSE/PRE-RINSES AND TABLE CANTILEVERS. SEE PLANS FOR ADDITIONAL BACKING AND LOCATIONS.

G26. GENERAL CONTRACTOR TO PROVIDE STRUCTURAL SUPPORT TO HANG VENTILATOR HOODS, BAR SOFFITS AND OTHER CEILING SUPPORTED EQUIPMENT.

G27. GENERAL CONTRACTOR TO PROVIDE AND INSTALL ALL PVC (OR EMT PER CODE) SLEEVE CHASES FOR REMOTE REFRIGERATION LINES AND/OR BEVERAGE LINES AS INDICATED IN THESE PLANS. PROVIDE ALL STRUCTURAL PENETRATIONS REQUIRED FOR COMPLETE INSTALLATION(S). SEAL ALL STRUCTURAL PENETRATIONS AFTER INSTALLATION(S) AS REQUIRED. ANGLE OF SLEEVE ELBOW SHALL NOT BE MORE ACUTE THAN 60 DEGREES.

G28. GENERAL CONTRACTOR OR HIS SUBCONTRACTOR MUST TAKE CARE WITH MURATIC ACID & ITS FUMES AROUND WALK-IN COOLERS OR OTHER ALUMINUM EQUIPMENT - PROP DOORS OPEN UNTIL ACID IS DRY. ANY DAMAGE OR DISCOLORATION CAUSED BY THIS WORK WILL RESULT IN REPLACEMENT OF EQUIPMENT AT YOUR EXPENSE

PLUMBING EQUIPMENT NOTES

P1. THE WORK PERFORMED UNDER THE PLUMBING CONTRACT SHALL BE IN FULL ACCORDANCE WITH THE LATEST CODES, RULES AND REGULATIONS OF THE LOCAL AND/OR STATE ORDINANCES, HEALTH DEPARTMENT, FIRE MARSHALL OR ANY JURISDICTIONAL AUTHORITY.

P2. ALL PLUMBING ROUGH-INS AND CONNECTIONS SHOWN ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SHOWN ON MATHIAS FOODSERVICE EQUIPMENT CO. PLANS ONLY. PLUMBING CONTRACTOR ALSO TO PROVIDE ANY ADDITIONAL FLOOR DRAINS AND BUILDING PLUMBING REQUIREMENTS. SEE ARCHITECT, MECHANICAL ENGINEERING PLANS, GENERAL CONTRACTOR OR OWNER.

P3. ALL HORIZONTAL DIMENSIONS SHOWN ARE CUMULATIVE FROM FINISHED FACE OR WALLS OR COLUMN GRID CENTERS OR FROM CENTERLINE OF ROUGH-IN TO CENTERLINE OF ROUGH-IN UNLESS OTHERWISE NOTED ON PLANS AND DETAILS.

P4. ALL VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR TO CENTERLINE OF ROUGH-IN.

P5. ALL "STUB-UP" INDICATED TO STUB-UP A MAXIMUM OF 5" ABOVE FINISHED BASE OR FLOOR BUT NOT TO INTERFERE WITH THE INSTALLATION OF FIXTURES.

P6. ALL FLOOR SINKS INDICATED HALF-IN AND HALF-OUT OF BASE TO BE FLUSH WITH FINISHED FLOOR. ALL FULLY OR PARTIALLY EXPOSED FLOOR SINKS TO BE PROVIDED WITH COVERS BY PLUMBING CONTRACTOR. IN THE EVENT LOCAL CODES REQUIRE FLOOR SINKS TO BE ABOVE OR BELOW FINISHED FLOOR LEVEL, PLUMBER SHALL COMPLY WITH LOCAL CODES AND NOTIFY MATHIAS FOODSERVICE EQUIPMENT CO. IMMEDIATELY OF SUCH REQUIREMENTS.

P7. PLUMBER TO MAKE ALL EXTERNAL AND INTERNAL CONNECTIONS AND PROVIDE ALL PIPINGS, FITTINGS, VALVES & PARTS, PRESSURE REGULATORS, ETC., NECESSARY TO MAKE EQUIPMENT FUNCTIONAL.

P8. PLUMBER TO PROVIDE GATE VALVES ON ALL WATER AND GAS LINES AND WADE SHOCKSTOPS (NO. W5 OR EQUAL) ON GLASS FILLERS.

P9. PLUMBER TO PROVIDE FAUCETS AND DRAINS FOR JANITOR SINKS AND RESTROOM SINKS UNLESS SPECIFIED TO THE CONTRARY. CONTRACTOR SHALL SUPPLY TAIL PIECES, TRAPS, AND SINK DRAIN FITTINGS FOR KITCHEN EQUIPMENT UNLESS OTHERWISE SPECIFIED. FAUCETS AND LEVER DRAINS FOR KITCHEN EQUIPMENT FURNISHED BY MATHIAS FOODSERVICE EQUIPMENT CO. AND INSTALL BY PLUMBER UNLESS OTHERWISE SPECIFIED.

P10. PLUMBER TO PROVIDE ALL DRAIN LINES FOR SINKS, DISHWASHER, REFRIGERATION CONDENSATION, WALK IN COOLERS/FREEZERS, AND DIRECT & INDIRECT WASTE. DRAIN LINES TO BE NO SMALLER THAN STUB-OUT OF FIXTURE ITSELF AND TO BE RUN IN SUCH A MANNER AS TO NOT INTERFERE WITH EQUIPMENT.

P11. PLUMBING CONTRACTOR TO FURNISH AND/OR INSTALL PIPING AND FITTINGS, INCLUDING ALL NECESSARY SHUT-OFF VALVES, GATE VALVES, SHOCK ARRESTORS, TRAPS, TAIL PIECES, WATER LINE STRAINERS, GAS VALVES, PRESSURE REGULATORS FOR EQUIPMENT AND ETC.

P12. WATER PROVIDED TO COFFEE AND ICE MAKING EQUIPMENT MUST NOT FEED OFF WATER SOFTENERS UNLESS OTHERWISE NOTED. - SEE WATER QUALITY NOTES REGARDING STEAMERS.

P13. PLUMBER TO PROVIDE AND INSTALL AUTOMATIC GAS SHUT-OFF VALVE TO ALL COOKING EQUIPMENT. VALVE INSTALLATION TO BE COORDINATED BY PLUMBER & ELECTRICIAN WITH FIRE PROTECTION AGENCY.

P14. PLUMBING CONTRACTOR TO VERIFY MECHANICAL REQUIREMENTS FOR EXISTING EQUIPMENT AND EQUIPMENT SUPPLIED BY OTHERS OR OWNER.

P15. KITCHEN EQUIPMENT REFRIGERATION CONTRACTOR TO RUN AND EXTEND ALL INDIRECT DRAIN LINES FROM EVAPORATORS TO FLOOR SINKS AND TO INSULATE AND INSTALL HEAT TAPE ON DRAIN LINES FROM FREEZER COILS, UNLESS OTHERWISE NOTED. ALL LINES TO TERMINATE AT FLOOR SINKS WITH P-TRAPS AND AT LEAST 1" AIR GAP. (APPLIES TO WALK-IN'S ONLY)

P16. PLUMBING CONTRACTOR IS TO INSTALL QUICK DISCONNECTS AND SAFETY RESTRAINING DEVICES. MATHIAS FOODSERVICE EQUIPMENT CO. TO PROVIDE GAS QUICK DISCONNECT HOSES FOR MOBILE COOKING EQUIPMENT, UNLESS OTHERWISE NOTED.

P17. IF LOCATIONS OF PIPING, ETC. CAN NOT BE LOCATED AS PER PLANS BECAUSE OF BUILDING STRUCTURE, ETC., PLEASE NOTIFY MATHIAS FOODSERVICE EQUIPMENT CO. AT ONCE FOR CLARIFICATION.

P18. VERIFY ALL LOCAL HEALTH AND PLUMBING CODES IF WASTES SHOULD BE DIRECT OR INDIRECT.

P19. STEAM PRESSURE, IF REQUIRED, SHOWN ON ALL DRAWINGS IS FOR MINIMUM AT EQUIPMENT, NOT AT BOILER. PLUMBING CONTRACTOR TO DETERMINE PRESSURE DROPS IN LINES AS REQUIRED TO MAKE EQUIPMENT FUNCTION PROPERLY.

P20. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL PRESSURE REGULATORS FOR STEAM LINES, IF REQUIRED.

P21. PLUMBING CONTRACTOR, VERIFY WITH LOCAL CODES IF CLEAN WATER WASTES ARE REQUIRED TO BE RUN TO STORM SEWERS.

P22. PLUMBING CONTRACTOR TO SUPPLY GAS REGULATORS TO REGULATE GAS PRESSURE TO 6" WATER COLUMN PRESSURE FOR ALL COOKING EQUIPMENT UNLESS OTHERWISE SPECIFIED.

P23. ALL PIPING TO BE CONCEALED WITHIN WALL STUBBED OUT AT POINT OF CONNECTION.

P24. WATER CONSUMPTION FOR WATER-COOLED COMPRESSOR IS APPROXIMATELY 1.5 GPH PER 12,000 BTU'S FOR 1 TON.

P25. ALL STUB-OUTS TO BE PROPERLY SEALED TO PREVENT VERMIN INFESTATION.

P26. ALL PIPING UNDER EQUIPMENT TO BE FASTENED TO BOTTOM STRUCTURE OF EQUIPMENT TO MAXIMIZE CLEARANCE FOR CLEANING.

P27. PLUMBING CONTRACTOR TO LIGHT ALL PILOT LIGHTS ON ALL FOOD SERVICE EQUIPMENT PRIOR TO CALIBRATION AND TESTING OF EQUIPMENT BY SERVICE AGENCY.

P28. PLUMBING CONTRACTOR TO SUPPLY & INSTALL ALL MIXING VALVES FOR HAND SINKS & HOSE REELS.

VENTILATION EQUIPMENT NOTES

V1. UNLESS OTHER PROVISIONS ARE MADE AND/OR INDICATED ON PLAN, GENERAL AND/OR HVAC CONTRACTOR TO PROVIDE TEMPERED MAKE-UP AIR FOR EXHAUST HOODS IN ACCORDANCE WITH REQUIREMENTS INDICATED ON MATHIAS FOODSERVICE EQUIPMENT CO.'S FOODSERVICE AND/OR MECHANICAL ENGINEER'S DRAWINGS.

V2. H.V.A.C. CONTRACTOR TO PROVIDE MAKE-UP AIR SYSTEM AND HAVE SUFFICIENT CAPACITY TO MAKE UP 100% OF THE AIR BEING EXHAUSTED AND SHALL BE BALANCED TO MAKE UP 80-90% OF THAT AIR.

V3. MAKE-UP AIR SHALL BE DELIVERED IN THE PROXIMITY OF THE EXHAUST SYSTEM IN A MANNER AS NOT TO CREATE UNDUE AIR TURBULENCE IN THE WORK AREA UNLESS OTHERWISE INDICATED.

V4. MAKE-UP AIR SYSTEM SHALL BE CAPABLE OF DELIVERING AIR AT 70 DEGREES F., UNLESS OTHERWISE INDICATED.

V5. GENERAL CONTRACTOR TO CUT OR PROVIDE HOLES THROUGH CEILING, ROOF AND WALL FOR DUCTS, ETC. IN ACCORDANCE WITH LOCAL FIRE AND BUILDING CODES AND IN ACCORDANCE WITH DUCT SIZES SPECIFIED BY MATHIAS FOODSERVICE EQUIPMENT CO.'S FOODSERVICE OR MECHANICAL ENGINEER'S DRAWINGS. GENERAL CONTRACTOR IS ALSO TO PROVIDE ALL DUCT FIRE SEPARATIONS, ENCLOSURES, WRAPPINGS, ETC. AS MAY BE REQUIRED BY LOCAL BUILDING AND FIRE CODES.

V6. IN THE EVENT A COMPRESSOR ROOM IS NECESSARY, THERE SHALL BE PROVIDED TO THE ROOM, 1200 CFM OF AIR PER EVERY 1 HP OF COMPRESSOR (FOR REMOTE CONDENSER INSTALLATIONS, 400 CFM/HP) TO BE INTRODUCED TO THE COMPRESSOR ROOM AND BLOWN DOWN ACROSS THE FACE OF THE COMPRESSORS WITH PROPER GRILLS IN WALLS AND/OR DOOR TO EXHAUST SAME AMOUNT OF AIR FOR AIR COOLED COMPRESSORS ONLY. IF COMPRESSOR ROOM WILL EXCEED 100 DEGREES F. AT ANY TIME, THE AIR INTRODUCED IN MUST BE COOLED.

V7. H.V.A.C. CONTRACTOR TO VERIFY ALL HOOD EXHAUST REQUIREMENTS & DUCT SIZES WITH MECHANICAL ENGINEER'S DRAWINGS AND SPECIFICATIONS. CONTACT MECHANICAL ENGINEER(S) WITH CONFLICTING INFORMATION FOR RESOLUTION.

V8. HVAC CONTRACTOR IS TO PROVIDE DUCT WORK, FANS, VOLUME DAMPERS, BACKDRAFT DAMPERS FOR VENTILATORS AND DISHWASHER EXHAUST, CONNECT AT 6" ABOVE FINISHED CEILING UNLESS OTHERWISE INDICATED. FINAL CONNECTIONS BY H.V.A.C. CONTRACTOR.

V9. GENERAL CONTRACTOR TO PROVIDE SPRINKLERS IN ALL DUCT WORK AS REQUIRED BY LOCAL CODES. ANY FLOW VALVES OR TAMPER VALVES REQUIRED BY CODE FOR DUCT SPRINKLING TO BE PROVIDED BY SPRINKLER CONTRACTOR.

ELECTRICAL EQUIPMENT NOTES

E1. THE WORK PERFORMED UNDER THE ELECTRICAL CONTRACT SHALL BE IN FULL ACCORDANCE WITH THE LATEST CODES, RULES AND REGULATIONS OF THE LOCAL AND/OR STATE ORDINANCES, HEALTH DEPARTMENT, FIRE MARSHALL OR ANY JURISDICTIONAL AUTHORITY.

E2. ELECTRICAL OUTLETS AND CONNECTIONS SHOWN ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SHOWN ON MATHIAS FOODSERVICE EQUIPMENT CO.'S PLANS ONLY. SEE ARCHITECT'S AND ELECTRICAL ENGINEER'S PLANS FOR OTHER BUILDING ELECTRICAL REQUIREMENTS.

E3. ALL HORIZONTAL DIMENSIONS SHOWN ARE CUMULATIVE FROM FINISHED FACE OF WALLS OR FROM CENTERLINE OF ELECTRICAL BOX TO CENTERLINE OF ELECTRICAL BOX.

E4. ALL VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR TO CENTERLINE OF ELECTRICAL BOX.

E5. ALL "STUB-UP" INDICATED, TO STUB-UP A MAXIMUM OF 5" ABOVE FINISHED FLOOR OR CONCRETE BASE BUT NOT TO INTERFERE WITH THE INSTALLATION OF FIXTURES.

E6. THE SYMBOLS ON THE ELECTRICAL PLAN ARE TO INDICATE THE LOCATION AND TYPE OF CONNECTION ONLY. ELECTRICAL CONTRACTOR TO PROVIDE CIRCUITS AND CONDUIT RUNS AS REQUIRED. PLANS ARE PROVIDED FOR THE SOLE PURPOSE OF INDICATING THE LOCATIONS OF ROUGH-IN AND TYPE OF CONNECTION FOR EQUIPMENT AND ELECTRICAL LOAD. SUB-CONTRACTORS MUST COMPLY WITH ALL CODES RELATED TO THE INSTALLATION, WIRING AND HOOK-UP OF EQUIPMENT. WHERE SYMBOLS ARE INDICATED FOR A SOLID CONNECTION, A 6'-0" SECTION OF SEALTIGHT FLEX CONDUIT SHOULD BE STUBBED OUT AT THE PROPER LOCATIONS AND SHALL BE CONNECTED TO "J" BOXES LOCATED IN A CONVENIENT POSITION. IF LOCAL CODES DO NOT PERMIT THIS METHOD, PLEASE CONTACT DESIGNER OR EQUIPMENT CONTRACTOR.

E7. ELECTRICAL CONTRACTOR TO PROVIDE CAPS AND CORDS FOR ALL ITEMS THAT ARE NOT STANDARD WITH MANUFACTURER, AND SHORTEN ANY CORDS AS REQUIRED, I.E., FRYERS, TOASTER, BUN WARMERS, WARMING CABINETS, ETC. REFER TO KITCHEN EQUIPMENT CONTRACTOR SPECIFICATION BOOK AND DRAWING SCHEDULE FOR EQUIPMENT REQUIREMENTS.

E8. MOTOR(S) SUPPLIER TO PROVIDE THERMAL OVERLOAD PROTECTION AND MAGNETIC STARTERS. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL REQUIRED DISCONNECTS FOR ALL MOTORS. ALL SYSTEMS ELECTRICAL HOOK-UP BY ELECTRICAL CONTRACTOR.

E9. ELECTRICAL CONTRACTOR TO CONNECT ALL ELECTRICAL EQUIPMENT AND FIXTURES AND DO ANY INTERNAL WIRING OF FIXTURES AT FIELD JOINTS. REFER TO KITCHEN EQUIPMENT CONTRACTOR SHOP DRAWINGS & SPECIFICATION BOOK FOR DRAWING SCHEDULE AND EQUIPMENT REQUIREMENTS.

E10. ELECTRICAL CONTRACTOR TO SIZE ALL ELECTRICAL JUNCTION BOXES, REFRIGERATION PULL BOXES, CONDUIT AND ELECTRICAL CONVENIENCE OUTLETS LOCATED IN WALL. FIXTURE FABRICATOR TO LOCATE ALL CONVENIENCE OUTLETS AND SWITCHES WHEN THEY ARE PART OF FIXTURE, BUT INTERNAL WIRING FOR SUCH BOXES TO BE INSTALLED AND SUPPLIED BY ELECTRICAL CONTRACTOR. WHEREVER ACCESS IS NOT AVAILABLE FOR THE ELECTRICAL FIXTURE, FABRICATOR IS TO INSTALL SUITABLE CONDUIT FOR THE RUNNING OF SUCH LINES. ELECTRICAL CONTRACTOR TO PROVIDE AND FIELD MOUNT ALL JUNCTION BOXES LOCATED IN ACCESS AREAS OF FIXTURES.

E11. ELECTRICAL CONTRACTOR TO PROVIDE POWER AT COMPRESSOR AREAS FOR COMPRESSORS AS LISTED ON KITCHEN EQUIPMENT SCHEDULE AND REFRIGERATION PLAN. IF AUTOMATIC DEFROST SYSTEMS ARE USED FOR WALK-IN COOLER(S)/FREEZER(S), PROVIDE 4-WIRE SERVICE FROM COMPRESSOR(S) TO UNIT. IF COMPRESSOR(S) ARE LOCATED OUTSIDE, ALL ELECTRICAL SHALL BE WEATHER PROOF. ELECTRICIAN TO PROVIDE CONTROL WIRING FOR SOLENOIDS AT COILS. ALL REFRIGERATION ELECTRICAL HOOK-UPS BY ELECTRICAL CONTRACTOR UNLESS OTHERWISE NOTED.

E12. ELECTRICAL CONTRACTOR TO PROVIDE POWER ON ROOF (WEATHER PROOF) AND CONNECT EXHAUST FANS AND MAKE-UP AIR FANS AND LOCATE SWITCHES WITH RED PILOT LIGHT WHERE SHOWN ON ELECTRICAL PLAN OR AS DIRECTED BY VENTILATION CONTRACTOR. ALL EXHAUST FANS AND MAKE-UP AIR FAN(S) FOR ANY ONE HOOD TO BE SIMULTANEOUSLY TURNED ON UNLESS OTHERWISE INDICATED.

E13. ELECTRICAL CONTRACTOR TO WIRE EXHAUST AND MAKE-UP FANS TO BREAKER UNLESS OTHERWISE SPECIFIED.

E14. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL SWITCHES FOR HOOD LIGHTS AND PROVIDE LIGHT BULBS AS REQUIRED.

E15. ELECTRICAL CONTRACTOR TO SUPPLY LIGHT BULBS FOR ANY EQUIPMENT AS REQUIRED.

E16. ELECTRICAL CONTRACTOR TO CONNECT LIGHTS, BLOWER COILS, DOOR HEATERS FOR WALK-IN COOLER(S)/FREEZER(S) AND PROVIDE LIGHT BULBS FOR LIGHTING FIXTURES. MOUNT LIGHT FIXTURES WHERE REQUIRED. NO WALK-IN INTERIOR CONDUIT RUNS ARE ALLOWED.

E17. ELECTRICAL CONTRACTOR TO PROVIDE STAINLESS STEEL COVER PLATES FOR ANY FULLY OR PARTIALLY EXPOSED PULL BOXES AND/OR ELECTRICAL ACCESS BOXES AND TO PROVIDE STAINLESS STEEL COVER PLATES FOR ALL CONVENIENCE OUTLETS.

E18. ELECTRICAL CONTRACTOR TO PROVIDE A SEPARATE CIRCUIT(S) WITH ISOLATED GROUND(S) FOR CASH REGISTER(S) AND/OR PRE-CHECK SYSTEM(S), PROVIDE SEPARATE OPEN CONDUIT AND JUNCTION BOXES FOR DATA LINES FOR ABOVE SYSTEM(S). PROVIDE A SEPARATE ELECTRICAL PANEL IF REQUIRED. VERIFY ALL SYSTEM REQUIREMENTS WITH OWNER AND/OR SYSTEMS SUPPLIER.

E19. ELECTRICAL CONTRACTOR TO VERIFY ELECTRICAL REQUIREMENTS WITH EXISTING EQUIPMENT AND EQUIPMENT SUPPLIED BY OTHERS AND/OR OWNER.

E20. ELECTRICAL CONTRACTOR TO WIRE MAIN GAS SHUT-OFF VALVE TO FIRE PROTECTION SYSTEM (IN-HOUSE OR REMOTE LOCATION), VENTILATOR EXHAUST AND MAKE-UP AIR FANS TO SHUT OFF GAS IN CASE OF FIRE.
VERIFY WITH LOCAL FIRE CODES HAVING JURISDICTION. COORDINATE WITH PLUMBING CONTRACTOR & FIRE PROTECTION CONTRACTOR.

E21. ELECTRICAL CONTRACTOR TO WIRE LIMIT SWITCH TO DISHWASHER CONVEYOR DRIVE IF REQUIRED.

E22. ELECTRICAL CONTRACTOR TO SUPPLY CONTACTOR OR LOW VOLTAGE SHUT-OFF FOR ELECTRICAL COOKING EQUIPMENT. INTER-WIRE WITH FIRE PROTECTION SYSTEM AND/OR REMOTE MONITORING SYSTEM TO SHUT OFF ELECTRIC COOKING EQUIPMENT IN CASE OF FIRE. VERIFY WITH LOCAL FIRE CODES.

E23. ELECTRICAL CONTRACTOR TO MAKE ALL FINAL CONNECTIONS TO EQUIPMENT AFTER EQUIPMENT IS IN PLACE.

E24. ANY ACCESS COVER REMOVED FOR PURPOSES OF MAKING INTERNAL FIELD JOINT ELECTRICAL CONNECTIONS MUST BE REPLACED WITH ALL FASTENERS INTACT.

E25. ELECTRICAL CONTRACTOR TO MOUNT SOLENOID(S) FOR REMOTE REFRIGERATED TABLES AS REQUIRED. SOLENOID(S) ARE SHIPPED LOOSE WITH EQUIPMENT. ELECTRICAL HOOK-UP BY ELECTRICAL CONTRACTOR.

E26. ELECTRICAL CONTRACTOR TO FIELD MOUNT SUPPLIED EQUIPMENT SWITCHES OR CONTROL PANELS AS REQUIRED. SEE KITCHEN EQUIPMENT CONTRACTOR SPECIFICATION BOOK AND DRAWING SCHEDULE FOR EQUIPMENT REQUIREMENTS.

E27. ELECTRICAL CONTRACTOR TO SUPPLY "MUD RING" EXTENSIONS ON ELECTRICAL BOXES AS REQUIRED THRU STAINLESS STEEL WALL PANELS UNDER EXHAUST HOODS.

NOTES FOR ALL CONTRACTORS

A1. THE EQUIPMENT SPECIFICATION BOOKLET IS AN INTEGRAL PART OF THESE PLANS. THIS BOOK SHOULD BE USED TO INTERPRET PLAN REQUIREMENTS. IT CONTAINS INFORMATION THAT WILL AFFECT YOUR BID.

A2. ALL BIDDERS SHALL FULLY INSPECT THE SITE AND EXISTING CONDITIONS INCLUDING ALL UTILITY SERVICES AND EXISTING ELECTRICAL WIRING AND PLUMBING PRIOR TO SUBMISSION OF BID.

A3. ALL BIDDERS SHALL VERIFY ALL DIMENSIONS AND REQUIREMENTS, BEFORE ANY WORK BEGINS AND NOTE ANY DISCREPANCIES IN WRITING TO MATHIAS FOODSERVICE EQUIPMENT CO. PROCEEDING WITH THE WORK SHALL CONSTITUTE ACCEPTANCE BY THE BIDDER THAT DIMENSIONS AND CONDITIONS ARE CORRECT AND THE BIDDER SHALL ASSUME FULL RESPONSIBILITY FOR THE SAME, AND THE FOLLOWING:

- REPAIRING ANY DAMAGE CAUSED BY THEIR WORK.
- REPLACING ANY ACCESS PANELS REMOVED FOR THE PURPOSE OF MAKING UTILITY CONNECTIONS.
- RETURNING EQUIPMENT MOVED TO MAKE UTILITY CONNECTIONS TO ORIGINAL LOCATION.

SPECIAL NOTE:

THE ABOVE INFORMATION COVERS A WIDE ARRAY OF KITCHEN APPLICATIONS. THESE NOTES SUPPLEMENT THE UNDERLYING DRAWINGS, EQUIPMENT SPECIFICATION BOOKLET AND ANY OTHER ARCHITECTURAL / ENGINEERING / OWNER SUPPLIED INFORMATION. MATHIAS FOODSERVICE EQUIPMENT CO. ASSUMES NO RESPONSIBILITY FOR RELIANCE BY ANY PARTY FOR INFORMATION CONTAINED IN THESE NOTES. ANY QUESTIONS REGARDING THESE NOTES SHOULD BE DIRECTED TO MATHIAS FOODSERVICE EQUIPMENT CO.

DRAWING INDEX

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REV NO:	REVISIONS:	REV NO:	REVISIONS:

LEESBURG RESOURCE

PROJECT: LE082417\
DATE: 10-24-2017
DRAWN BY: WJM/ps
CHECKED BY:
SCALE: 1/4"=1'-0"
SHEET TITLE: GENERAL CONSTRUCTION NOTES / INDEX
SHEET NO: FS.0

EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION
1	1	EXHAUST HOOD
1-A	1	FIRE SUPPRESSION SYSTEM
1-B	1	FAN, EXHAUST, UPBLAST
2	1	OVEN-STEAMER, COMBINATION, GAS
3	1	FRYER, DEEP FAT, GAS
4	1	FRYER, DUMP STATION,FILTER
5	1	BROILER, UNDER-FIRED, GAS, RANGE MAT
6	1	SALAMANDER BROILER, GAS
7	1	RANGE, HEAVY DUTY, DUAL GRIDDLE, GAS
7-A	1	STAND, COOKING EQUIPMENT, REFRIGERAT
8	1	RANGE, HEAVY DUTY, GAS W/ CONVECTION
9	1	RANGE, HEAVY DUTY, MODULAR SPREADER,
10	1	REFRIGERATOR/FREEZER, DUAL-TEMP
11	1	FREEZER, WORKTOP
12	1	WAFFLE BAKER, ELECTRIC
13	1	TABLE, HOT FOOD
14	1	REFRIGERATOR, SANDWICH/SALAD PREP

EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION
15	1	TOASTER, CONVEYOR
16	1	TABLE, OVERHEAD MIRROR
17	1	DROP IN, INDUCTION (2)
18	1	SHELF, PASS-THRU
19	1	HEAT LAMP
20	1	TABLE, ENCLOSED BASE, DISH CABINET
21	1	ICE MACHINE,500 LBS PRODUCTION
21-A	1	BIN,ICE,500 LBS STORAGE
21-B	1	WATER TREATMENT UNIT
22	1	REFRIGERATOR, REACH-IN, GLASS DOOR
23	1	CABINET,BEVERAGE
24	1	WATER AND ICE STATION
25	1	TEA BREWER
26	1	COFFEE BREWER W/ WATER
27	1	HAND SINK, WALL-MOUNTED
28	1	TRASH CAN,23 GAL
29	1	SINK, CORNER,THREE COMPARTMENT

EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION
30	1	SHELF, WALL-MOUNTED W/POT RACK
31	1	SHELF, WALL-MOUNTED W/POT RACK
32	1	SHELVING UNIT
33	1	TRASH CAN,23 GAL
34	1	HAND SINK, WALL-MOUNTED
35	1	MIXER, 30-QUART 1-1/4 HP
36	1	TABLE, WOOD TOP
37	1	SHELF, WALL-MOUNTED W/POT RACK
38	1	WORK TABLE,PREP SINK
39	1	TABLE, PREPARATION
40	1	SHELF, WALL-MOUNTED W/POT RACK
41	1	SLICER, FOOD
42	1	WALK-IN COOLER/FREEZER
42-A	1	EVAPORATOR COIL
42-B	1	REMOTE CONDENSING UNIT
42-C	1	EVAPORATOR COIL
42-D	1	REMOTE CONDENSING UNIT

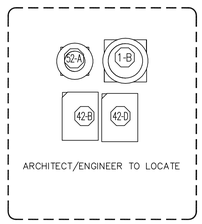
EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION
43	LOT	SHELVING UNIT
44	1	AIR CURTAIN, UNHEATED
45	1	MOP SINK STORAGE CABINET
46	1	WORK TABLE,RECEIVING
47	LOT	SHELVING UNIT
48	1	HAND SINK, WALL-MOUNTED
49	1	TRASH CAN,23 GAL
50	1	SHELVING UNIT
51	1	DISHTABLE, STRAIGHT, 14 GAUGE
52	1	CONDENSATE VENTILATOR
52-A	1	FAN,EXHAUST,UPBLAST,DISHWASHER
53	1	WAREWASHER, DOOR TYPE, HIGH TEMP
54	1	DISHTABLE, 'L' SHAPE, 14 GAUGE, PASS
55	4	FLOOR TROUGH WITH GRATE

MECHANICAL ROOM

RAMP

BOOK DROP



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SHEET TITLE. FOODSERVICE EQUIPMENT PLAN

SHEET NO. FS.1

FOODSERVICE EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION	ELECTRICAL							WATER		WASTE		GAS		MANUFACTURER	MODEL	REMARKS
			FLAMPS	KW	HP	VOLTS	PHASE	DIRECT	PLUG	COLD	HOT	DIRECT	INDIRECT	SIZE	MBTUH			
1	1	EXHAUST HOOD														CAPTIVE AIRE	CUSTOM	
1-A	1	FIRE SUPPRESSION SYSTEM														ANSUL	R-102-SINGLE	SEE FS-5 FOR ALL UTILITY CONNECTIONS.G.C. MUST REVIEW PRIOR TO R.I.
1-B	1	FAN, EXHAUST, UPBLAST														CAPTIVE AIRE	TYPICAL	SEE FS-5 FOR ALL UTILITY CONNECTIONS.G.C. MUST REVIEW PRIOR TO R.I.
2	1	OVEN-STEAMER, COMBINATION, GAS	15.0	0.8		208	1		X	3/4"			2"	3/4"	105	RATIONAL	SCC 62 G	CASTERS, QUICK DISCONNECT WITH GAS SINGLE SWIVEL,POSITIONING DEVICE.
										3/4"								
3	1	FRYER, DEEP FAT, GAS												3/4"	110	MONTAGUE CO.	RF40	CASTERS, QUICK DISCONNECT WITH GAS SINGLE SWIVEL,POSITIONING DEVICE.
4	1	FRYER, DUMP STATION,FILTER	12.0			120	1		X							MONTAGUE CO.	RD18 FILTER CABINET	
5	1	BROILER, UNDER-FIRED, GAS, RANGE MAT												3/4"	80	MONTAGUE CO.	UF-24R	CASTERS, QUICK DISCONNECT WITH GAS SINGLE SWIVEL,POSITIONING DEVICE.
6	1	SALAMANDER BROILER, GAS												1/2"	32	MONTAGUE CO.	SB36-HB	
7	1	RANGE, HEAVY DUTY, DUAL GRIDDLE, GAS												3/4"	65	MONTAGUE CO.	C36-0E	CASTERS, QUICK DISCONNECT WITH GAS SINGLE SWIVEL,POSITIONING DEVICE.
7-A	1	STAND, COOKING EQUIPMENT, REFRIGERAT	8.4		1/3	120	1		X							MONTAGUE CO.	RB-36-SC	CASTERS
8	1	RANGE, HEAVY DUTY, GAS W/ CONVECTION	4.4		1/4	120	1		X					3/4"	225	MONTAGUE CO.	V136-5	CASTERS, QUICK DISCONNECT WITH GAS SINGLE SWIVEL,POSITIONING DEVICE.
9	1	RANGE, HEAVY DUTY, MODULAR SPREADER,														MONTAGUE CO.	M12S	CASTERS
10	1	REFRIGERATOR/FREEZER, DUAL-TEMP	4.5		1/4	120	1		X							BEVERAGE AIR	PRF12-12-1HS-02	
			7.5		1/4	120	1		X									
11	1	FREEZER, WORKTOP	6.0		1/4	120	1		X							BEVERAGE AIR	WTF27A	
12	1	WAFFLE BAKER, ELECTRIC	10.0	1.2		120	1		X							WARING PROD	WW180	
13	1	TABLE, HOT FOOD	12.5	1.5		120	1		X				1/2"1/2"			DUKE MFG. CO	E302SW	SEE DRAWINGS FOR CONNECTION DETAILS
14	1	REFRIGERATOR, SANDWICH/SALAD PREP	9.6		1/3	120	1		X							BEVERAGE AIR	SPE60-08	
15	1	TOASTER, CONVEYOR	15.0	1.8		120	1		X							HATCO CORP.	TQ-10	
16	1	TABLE, OVERHEAD MIRROR														ADVANCE INC.	VSS-DT-366	
17	1	DROP IN, INDUCTION (2)	24.0			208	1		X							COOKTEK	MCD2502S	
18	1	SHELF, PASS-THRU														ADVANCE INC.	PA-18-120	
19	1	HEAT LAMP		0.8		120	1	X								HATCO CORP.	GRAH-36	
20	1	TABLE, ENCLOSED BASE, DISH CABINET														ADVANCE INC.	DC-1510	
21	1	ICE MACHINE,500 LBS PRODUCTION	11.7			120	1	X		3/8"			3/4"			SCOTSMAN ICE	C0522MA-1D	
21-A	1	BIN,ICE,500 LBS STORAGE											3/4"			SCOTSMAN ICE	B530P	
21-B	1	WATER TREATMENT UNIT														EVERPURE, INC	9320-42 INSURICE TWI	
22	1	REFRIGERATOR, REACH-IN, GLASS DOOR	5.8		1/3	120	1		X							BEVERAGE AIR	HBR27-1-G	
23	1	CABINET,BEVERAGE								1/2"	1/2"		1-1/2"			ADVANCE INC.	BEV-30-84R	SEE DRAWINGS FOR CONNECTION DETAILS
24	1	WATER AND ICE STATION								1/2"			1",5/8"			DELFIELD CO.	204	SEE DRAWINGS FOR CONNECTION DETAILS
25	1	TEA BREWER	15.0	1.8		120	1		X							BUNN-O-MATIC	TL6	
26	1	COFFEE BREWER W/ WATER	15.0	1.8		120	1		X	1/4"						BUNN-O-MATIC	CWTF-15 SERIES	
27	1	HAND SINK, WALL-MOUNTED								1/2"	1/2"	1-1/2"				ADVANCE INC.	7-PS-62	
28	1	TRASH CAN,23 GAL														RUBBERMAID	3540	
29	1	SINK, CORNER,THREE COMPARTMENT								1/2"	1/2"		1-1/2"1/2"2"			ADVANCE INC.	94-K2-24D	2-HEAVY DUTY FAUCET; SEE DRAWINGS FOR CONNECTION DETAILS
										1/2"	1/2"							
30	1	SHELF, WALL-MOUNTED W/POT RACK														ADVANCE INC.	PS-12-48	
31	1	SHELF, WALL-MOUNTED W/POT RACK														ADVANCE INC.	PS-12-60	
32	1	SHELVING UNIT														EAGLE	21WX54LX72HX4-TIER	
33	1	TRASH CAN,23 GAL														RUBBERMAID	3540	
34	1	HAND SINK, WALL-MOUNTED								1/2"	1/2"	1-1/2"				ADVANCE INC.	7-PS-62	
35	1	MIXER, 30-QUART 1-1/4 HP	11.0		1-1/2	208	1		X							GLOBE SLICING	SP30P	
36	1	TABLE, WOOD TOP														ADVANCE INC.	BS-305	
37	1	SHELF, WALL-MOUNTED W/POT RACK														ADVANCE INC.	PS-12-60	
38	1	WORK TABLE,PREP SINK	12.0			120	1	X		1/2"	1/2"		2"			ADVANCE INC.	VSS-368	
39	1	TABLE, PREPARATION								1/2"	1/2"		1-1/2"1/2"			ADVANCE INC.	DL-30-96	SEE DRAWINGS FOR CONNECTION DETAILS
40	1	SHELF, WALL-MOUNTED W/POT RACK														ADVANCE INC.	PS-12-60	
41	1	SLICER, FOOD	7.0		1/2	120	1		X							GLOBE SLICING	3600P	
42	1	WALK-IN COOLER/FREEZER	1.5			120	1	X								AMERICAN	AMERPA	
			1.5			120	1	X										
42-A	1	EVAPORATOR COIL	3.6		1/8	120	1	X				3/4"				BOHN REFRIG	ADT 104	
42-B	1	REMOTE CONDENSING UNIT	5.9		1-1/2	208/230	3	X								BOHN REFRIG	BST015H2	
42-C	1	EVAPORATOR COIL	4.6			208	1	X				3/4"				BOHN REFRIG	HGT 080	
42-D	1	REMOTE CONDENSING UNIT	7.0		1-1/2	208/230	3	X								BOHN REFRIG	BST015L6	
43	LOT	SHELVING UNIT														EAGLE	21WX60LX72HX4-TIER	
44	1	AIR CURTAIN, UNHEATED	3.8		3/4	120	1	X								BERNER	ASF1042A	PLUNGER
45	1	MOP SINK STORAGE CABINET										3"				ADVANCE INC.	9-OPC-84DL	
46	1	WORK TABLE,RECEIVING														ADVANCE INC.	KMS-243	
47	LOT	SHELVING UNIT														EAGLE	21WX60LX72HX4-TIER	
48	1	HAND SINK, WALL-MOUNTED								1/2"	1/2"	1-1/2"				ADVANCE INC.	7-PS-62	
49	1	TRASH CAN,23 GAL														RUBBERMAID	3540	
50	1	SHELVING UNIT														EAGLE	21WX60LX72HX4-TIER	
51	1	DISHTABLE, STRAIGHT, 14 GAUGE														ADVANCE INC.	DTC-S30-60L	
52	1	CONDENSATE VENTILATOR														CAPTIVE AIRE	VH-1	SEE FS-5 FOR ALL UTILITY CONNECTIONS.G.C. MUST REVIEW PRIOR TO R.I.
52-A	1	FAN,EXHAUST,UPBLAST,DISHWASHER														CAPTIVE AIRE	TYPICAL+BUILDUP	SEE FS-5 FOR ALL UTILITY CONNECTIONS.G.C. MUST REVIEW PRIOR TO R.I.
53	1	WAREWASHER, DOOR TYPE, HIGH TEMP	46.3	14.1	3/4	208	3	X			3/4"		1-1/2"			JACKSON PROD.	TEMPSTAR W/ BOOSTER	
54	1	DISHTABLE, 'L' SHAPE, 14 GAUGE, PASS								1/2"	1/2"		1-1/2"			ADVANCE INC.	DTS-K30-72R	SIMPLE PASS
55	4	FLOOR TROUGH WITH GRATE										3"				ZURN	Z884FS-E1-U3	FURNISHED BY MECHANICAL TRADES

ELECTRICAL SERVICE SCHEDULE

MK.	QTY	CONNECTION CHARACTERISTICS							RI HT +AFF	SERVES ITEM	DESCRIPTION	REMARKS
		AMPS	KW	HP	VOLTS	PH	JBOX	RCPT				
E-2	1	15	0.77		208	1		X	24"	2	OVEN-STEAMER, COMBINATION, GAS	
E-4	1	12			120	1		X	16"	4	FRYER, DUMP STATION,FILTER	
E-7A	1	8.4		1/3	120	1		X	16"	7-A	STAND, COOKING EQUIPMENT, REFRIGERAT	
E-8	1	4.4		1/4	120	1		X	16"	8	RANGE, HEAVY DUTY, GAS W/ CONVECTION	
E-10	1	4.5		1/4	120	1		X	82"	10	REFRIGERATOR/FREEZER, DUAL-TEMP	
E-10B	1	7.5		1/4	120	1		X	82"	"	REFRIGERATOR/FREEZER, DUAL-TEMP	
E-11	1	6		1/4	120	1		X	16"	11	FREEZER, WORKTOP	
E-12	1	10	1.2		120	1		X	38"	12	WAFFLE BAKER, ELECTRIC	E.C. ROUGH IN BELOW TOP, MOUNT J-BOX HORIZONAL.
E-13	1	12.5	1.5		120	1		X	17"	13	TABLE, HOT FOOD	
E-14	1	9.6		1/3	120	1		X	16"	14	REFRIGERATOR, SANDWICH/SALAD PREP	
E-15	1	15	1.8		120	1		X	38"	15	TOASTER, CONVEYOR	E.C. ROUGH IN BELOW TOP, MOUNT J-BOX HORIZONAL.
E-17	1	24			208	1		X	24"	17	DROP IN, INDUCTION (2)	
E-19	1		0.8		120	1	X		14"	19	HEAT LAMP	E.C. ROUGH IN 12" AFF, PROVIDE LABOR AND MATERIAL TO FIELD CONNECT TO APPLIANCE
E-21	1	11.7			120	1	X		88"	21	ICE MACHINE,500 LBS PRODUCTION	
E-22	1	5.8		1/3	120	1		X	16"	22	REFRIGERATOR, REACH-IN, GLASS DOOR	
E-25	1	15	1.79		120	1		X	60"	25	TEA BREWER	
E-26	1	15	1.8		120	1		X	60"	26	COFFEE BREWER W/ WATER	
E-35	1	11		1-1/2	208	1		X	50"	35	MIXER, 30-QUART 1-1/4 HP	
E-38	1	12			120	1	X		12"	38	WORK TABLE,PREP SINK	E.C. ROUGH IN 12" AFF, PROVIDE LABOR AND MATERIAL TO FIELD CONNECT TO APPLIANCE
E-41	1	7		1/2	120	1		X	55"	41	SLICER, FOOD	
E-42	1	1.5			120	1	X		88"	42	WALK-IN COOLER/FREEZER	
E-42-A	1	3.6		1/8	120	1	X		89"	42-A	EVAPORATOR COIL	
E-42-B	1	5.9		1-1/2	208/230	3	X		16"	42-B	REMOTE CONDENSING UNIT	
E-42-C	1	4.6			208	1	X		89"	42-C	EVAPORATOR COIL	
E-42-D	1	7		1-1/2	208/230	3	X		16"	42-D	REMOTE CONDENSING UNIT	
E-42B	1	1.5			120	1	X		88"	42	WALK-IN COOLER/FREEZER	
E-44	1	3.8		3/4	120	1	X		98"	44	AIR CURTAIN, UNHEATED	
E-53	1	46.3	14.1	3/4	208	3	X		50"	53	WAREWASHER, DOOR TYPE, HIGH TEMP	
E-300	2	15			120	1		X	50"	--	** DUPLEX OUTLET	

PLUMBING SERVICE SCHEDULE

MARK	QTY	C WATER SIZE	HOT WATER SIZE	HOT WATER GPH	HOT WATER TMP	WASTE DIR	WASTE IND	GAS SIZE	GAS MBH	REFRIGERATION LIQ LINE	REFRIGERATION BTUH	REFRIGERATION SUCTION	RI HT +AFF	SRVS ITEM	DESCRIPTION	REMARK
P-2	1	3/4"											18"	2	OVEN-STEAMER, COMBINATION, GAS	
P-2b	1	3/4"											18"	"	"	
P-2c	1						2"						@ FLOOR	"	"	
P-2d	1							3/4"	105				18"	"	"	
P-3	1							3/4"	110				18"	3	FRYER, DEEP FAT, GAS	
P-5	1							3/4"	80				18"	5	BROILER, UNDER-FIRED, GAS, RANGE MAT	
P-6	1							1/2"	32				5'-8"	6	SALAMANDER BROILER, GAS	
P-7	1							3/4"	65				30"	7	RANGE, HEAVY DUTY, DUAL GRIDDLE, GAS	
P-8	1							3/4"	225				30"	8	RANGE, HEAVY DUTY, GAS W/ CONVECTION	
P-13	1						1/2"						@ FLOOR	13	TABLE, HOT FOOD	
P-21	1	3/8"											8'-0"	21	ICE MACHINE,500 LBS PRODUCTION	
P-21b	1						3/4"						@ FLOOR	"	"	ALSO SERVES ITM 21-A
P-23	1						1-1/2"						@ FLOOR	23	CABINET,BEVERAGE	ALSO SERVES ITM 24
P-23b	1	1/2"	1/2"	10	140								18"	"	"	
P-24	1	1/2"											18"	24	WATER AND ICE STATION	
P-26	1	1/4"											55"	26	COFFEE BREWER W/ WATER	
P-27	1					1-1/2"							24"	27	HAND SINK, WALL-MOUNTED	
P-27b	1	1/2"	1/2"	20	110								18"	"	"	
P-29	1						1-1/2"						@ FLOOR	29	SINK, CORNER,THREE COMPARTMENT	
P-29b	1	1/2"	1/2"	10	140								18"	"	"	
P-29c	1	1/2"	1/2"	10	140								18"	"	"	
P-34	1					1-1/2"							24"	34	HAND SINK, WALL-MOUNTED	
P-34b	1	1/2"	1/2"	20	110								18"	"	"	
P-38	1						2"						@ FLOOR	38	WORK TABLE,PREP SINK	
P-38b	1	1/2"	1/2"	10	140								18"	"	"	
P-39	1						1-1/2"						@ FLOOR	39	TABLE, PREPARATION	
P-39b	1	1/2"	1/2"	10	140								18"	"	"	
P-42-A	1					3/4"							@ FLOOR	42-A	EVAPORATOR COIL	
P-42-Ab	1											7/8"	7'-4"	"	"	
P-42-Ac	1									1/2"	10400		7'-4"	"	"	
P-42-B	1									3/8"	12230		8"	42-B	REMOTE CONDENSING UNIT	
P-42-Bb	1											7/8"	8"	"	"	
P-42-C	1					3/4"							@ FLOOR	42-C	EVAPORATOR COIL	
P-42-Cb	1											7/8"	7'-4"	"	"	
P-42-Cc	1									1/2"	8000		7'-4"	"	"	
P-42-D	1									3/8"	8920		8"	42-D	REMOTE CONDENSING UNIT	
P-42-Db	1											7/8"	8"	"	"	
P-45	1					3"							6"-BFF	45	MOP SINK STORAGE CABINET	
P-48	1					1-1/2"							24"	48	HAND SINK, WALL-MOUNTED	
P-48b	1	1/2"	1/2"	20	110								18"	"	"	
P-53	1		3/4"	57	140								57"	53	WAREWASHER, DOOR TYPE, HIGH TEMP	
P-53b	1						1-1/2"						@ FLOOR	"	"	ALSO SERVES ITM 54
P-54	1	1/2"	1/2"	40	140								18"	54	DISHTABLE, 'L' SHAPE, 14 GAUGE, PASS	

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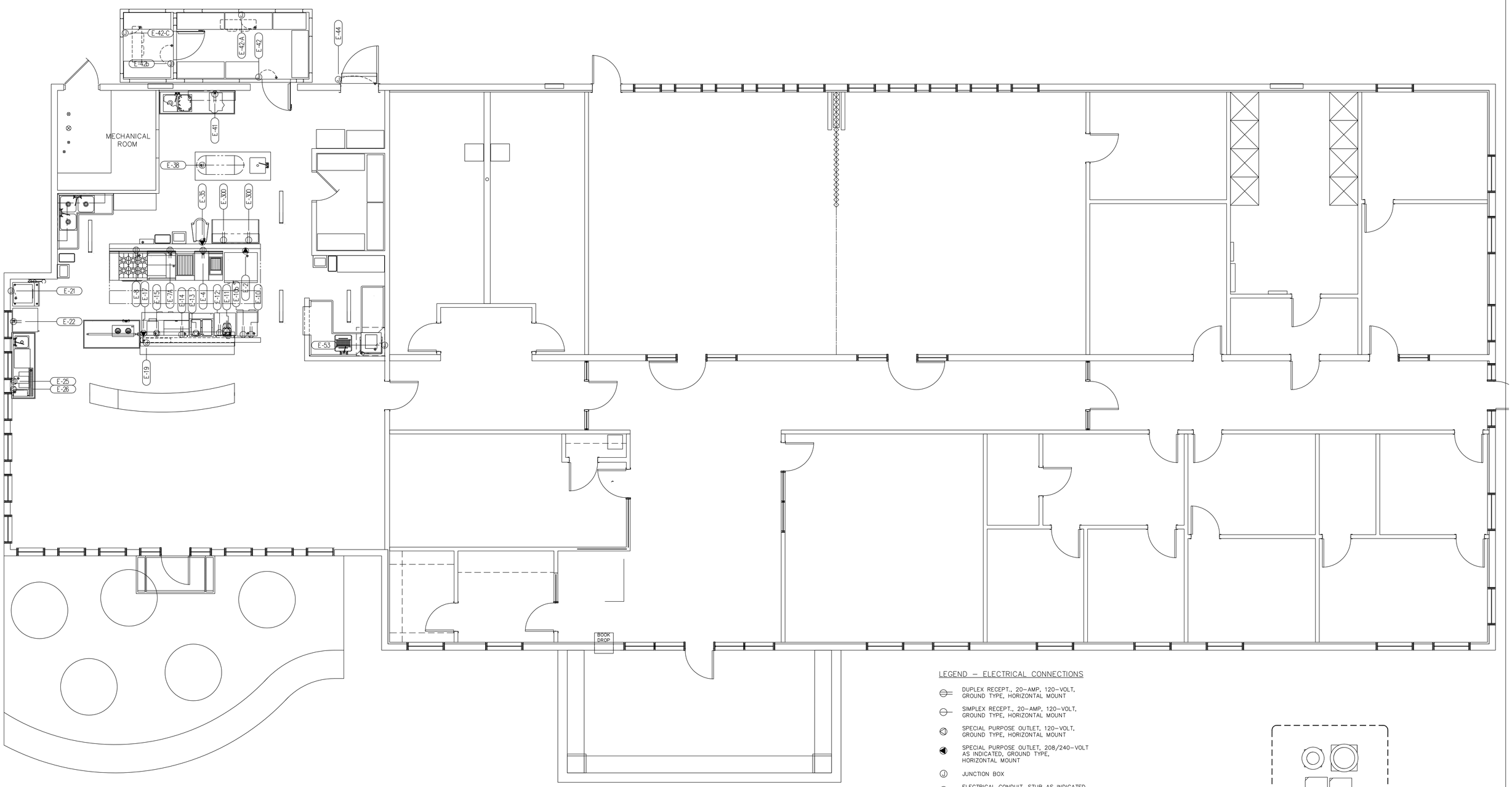
CHECKED BY.
SCALE.

SHEET TITLE. FOODSERVICE EQUIPMENT SCHEDULE
SHEET NO. FS.2



LEGEND – ELECTRICAL CONNECTIONS

- DUPLEX RECEPT., 20–AMP, 120–VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SIMPLEX RECEPT., 20–AMP, 120–VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, 120–VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, 208/240–VOLT AS INDICATED, GROUND TYPE, HORIZONTAL MOUNT
- (J) JUNCTION BOX
- (E) ELECTRICAL CONDUIT, STUB AS INDICATED FOR DIRECT CONNECTION
- FLOOR/CEILING RECEPTACLE AS INDICATED
- IG ISOLATED GROUND – FOR POS SYSTEM
- WP WATERPROOF COVER AT RECEPTACLE
- FIELD WIRING, EXPOSED RIGID WATERTIGHT CONDUIT
- FIELD WIRING, CONCEALED IN WALL, FLOOR, OR CEILING

ARCHITECT/ENGINEER TO LOCATE

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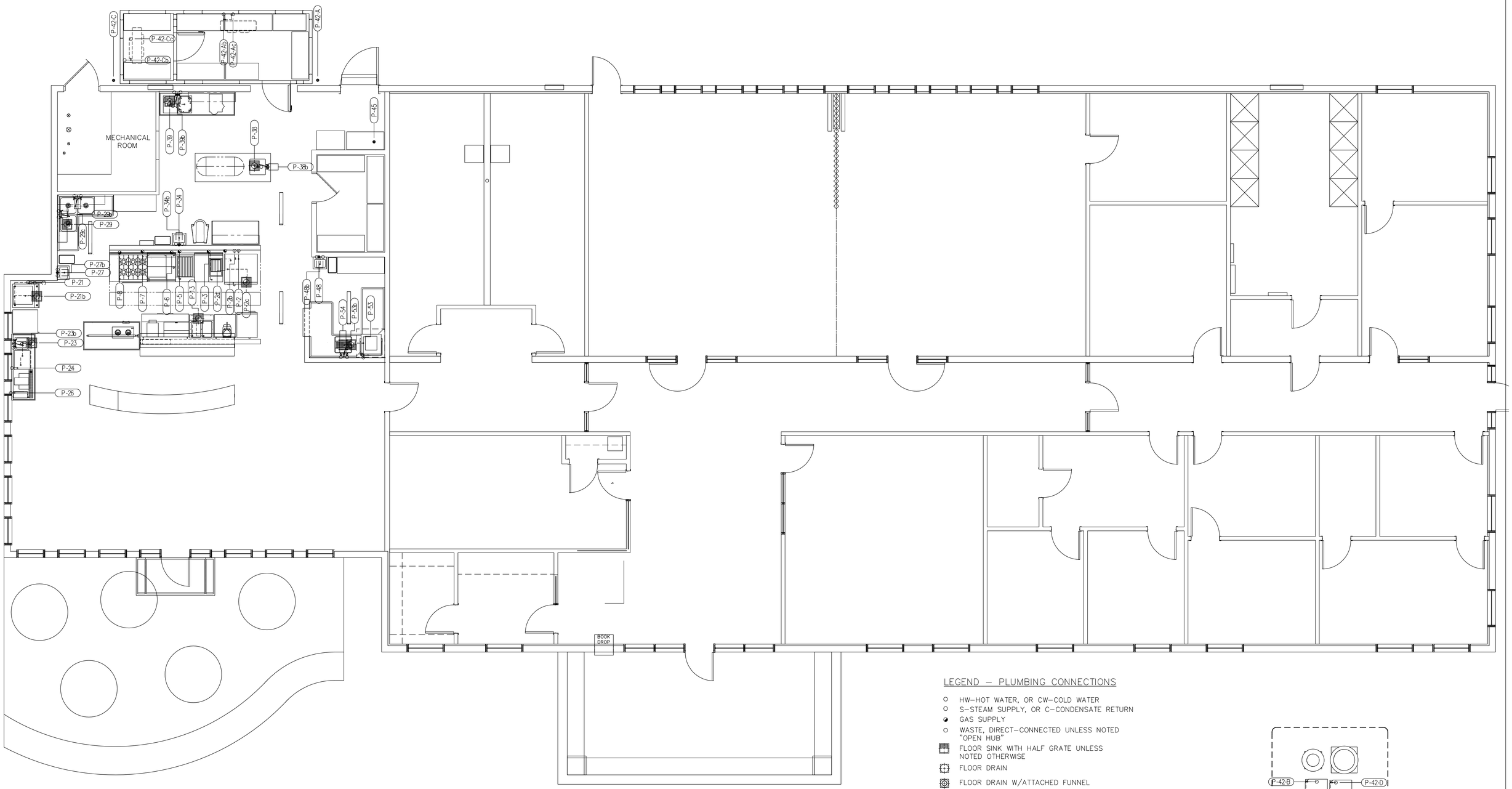
LEESBURG RESOURCE

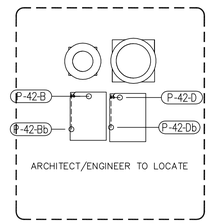
PROJECT: LE082417\
DATE: 10–24–2017
DRAWN BY: WJM/ps
CHECKED BY:
SCALE: 1/4"=1'–0"

SHEET TITLE: FOODSERVICE EQUIPMENT ELECTRICAL ROUGH–INS
SHEET NO: FS.3



LEGEND – PLUMBING CONNECTIONS

- HW–HOT WATER, OR CW–COLD WATER
- S–STEAM SUPPLY, OR C–CONDENSATE RETURN
- GAS SUPPLY
- WASTE, DIRECT–CONNECTED UNLESS NOTED "OPEN HUB"
- FLOOR SINK WITH HALF GRATE UNLESS NOTED OTHERWISE
- FLOOR DRAIN
- FLOOR DRAIN W/ATTACHED FUNNEL
- ---- FIELD CONNECTIONS



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LEESBURG RESOURCE

PROJECT: LE082417\
DATE: 10–24–2017
DRAWN BY: WJM/ps
CHECKED BY:
SCALE: 1/4"=1'–0"

SHEET TITLE: FOODSERVICE EQUIPMENT PLUMBING ROUGH–INS
SHEET NO: FS.4

HOOD INFORMATION – Job#3188694

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM: TOTAL EXH. CFM	RISER(S): WIDTH	LENG.	HEIGHT	DIA.	CFM	VEL.	S.P.	TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG.: END TO END	ROW
1	1	5424 ND-2-PSP-F	16' 0"	450 Deg.	3760			4"	18"	3760	2128	-1.766"	3008	430 SS Where Exposed	ALONE	ALONE
2	52	4824 VHB	4' 0"	700 Deg.	400			4"	10"	400	733	-0.040"	0	430 SS 100%	ALONE	ALONE

HOOD INFORMATION

HOOD NO.	TAG	FILTER(S): TYPE	QTY.	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	LIGHT(S): QTY.	TYPE	WIRE GUARD	UTILITY CABINET(S): LOCATION	SIZE	FIRE SYSTEM: TYPE	SIZE	ELECTRICAL: MODEL #	SWITCHES: QUANTITY	FIRE SYSTEM PIPING	HOOD HANGING WGHT
1	1	Captrate Solo Filter	12	16"	16"	85% See Filter Spec.	5	L55 Series E26	NO							YES	922 LBS
2	52						0									NO	175 LBS

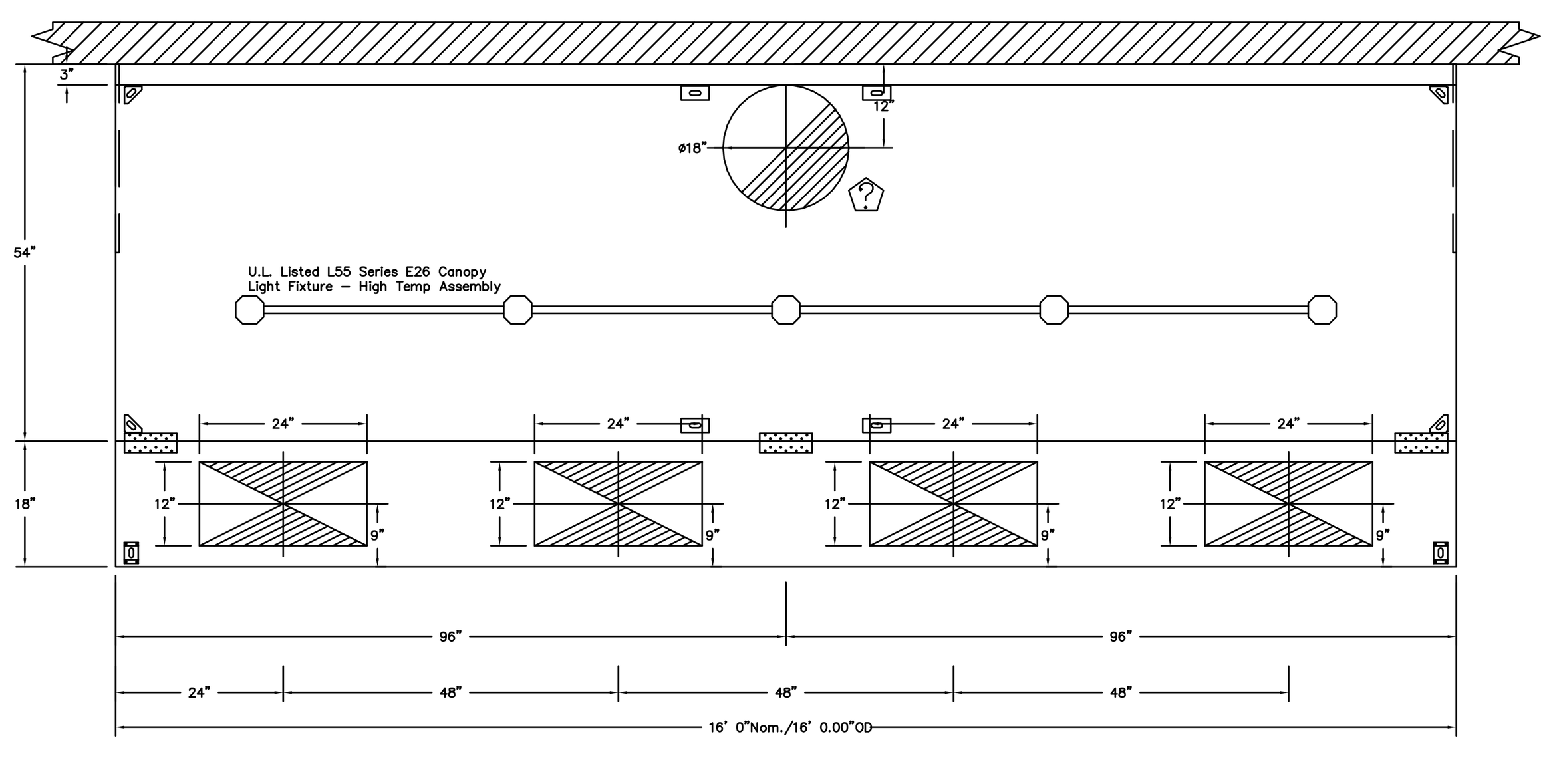
MUA FAN INFORMATION – Job#3188694

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	DESIGN CFM	ESP.	RPM	H.P.	B.H.P.	ø	VOLT	FLA	WEIGHT (LBS.)	SONES
2	1	INLINE2-20D	20MF-2-MOD	INLINE.2	3008	0.500	1186	2.000	0.9340	3	208	6.1	323	8.1

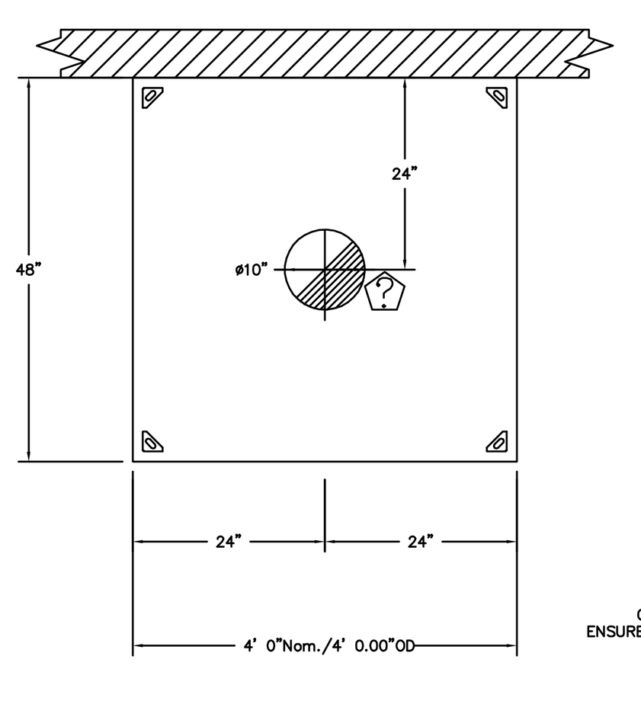
EXHAUST FAN INFORMATION – Job#3188694

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	ø	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SONES
1	1	DU180HFA	3760	2.250	1624	3.000	2.2920	3	208	9.5	868 FPM	181	26
3		DU10HFA	400	0.500	1717	0.125	0.1010	1	115	0.8	833 FPM	44	9.9

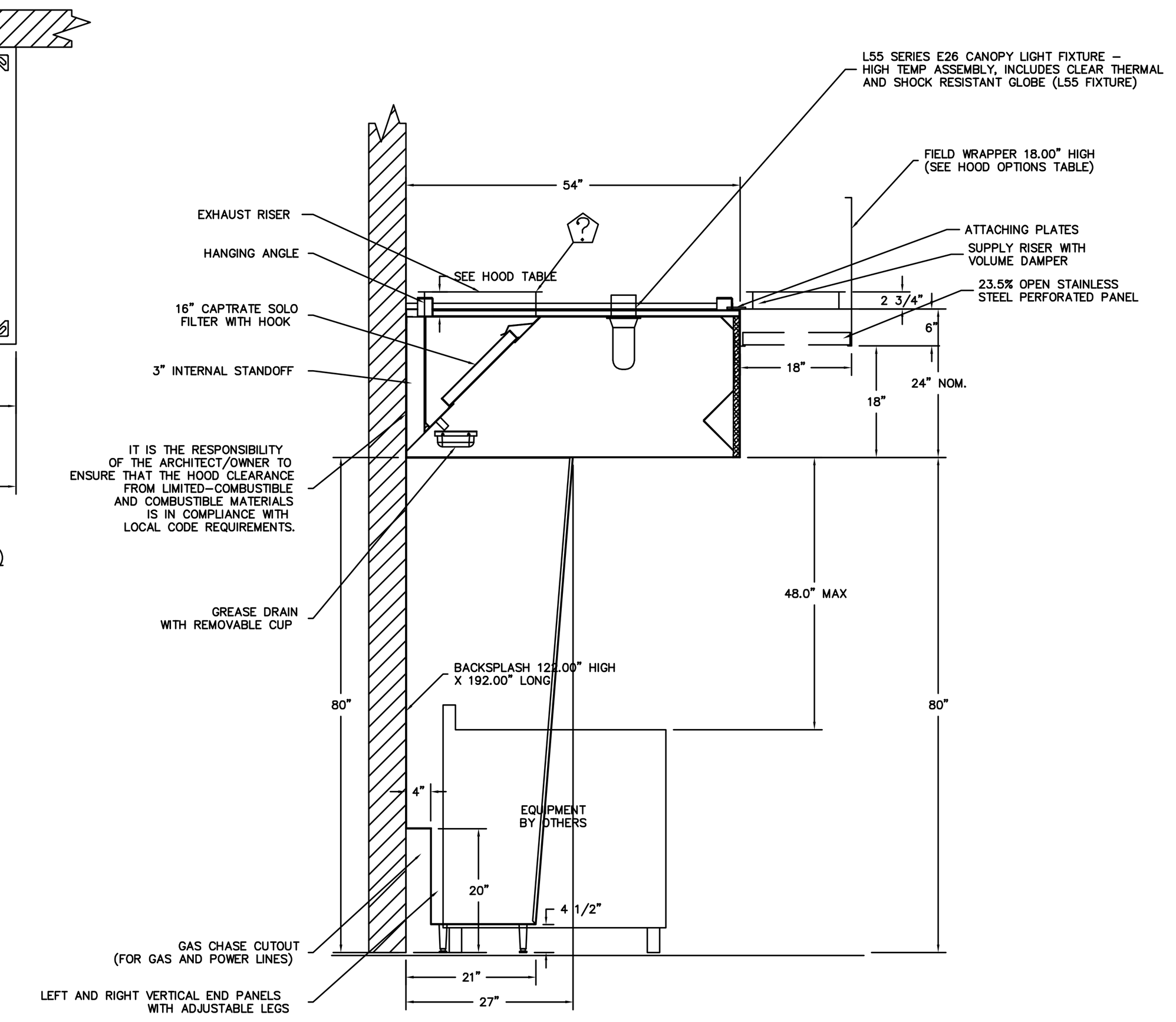
FAN #2 INLINE2-20D – SUPPLY FAN (1)
1. INLINE SUPPLY UNIT W/ 20" DIRECT DRIVE FAN IN SIZE #2 HOUSING. INSULATED HOUSING.
2. SIDE DISCHARGE – AIR FLOW RIGHT -> LEFT



PLAN VIEW – Hood #1 (1)
16' 0.00" LONG 5424ND-2-PSP-F
NOTE: Additional hanging angles provided for hoods 12' and longer.

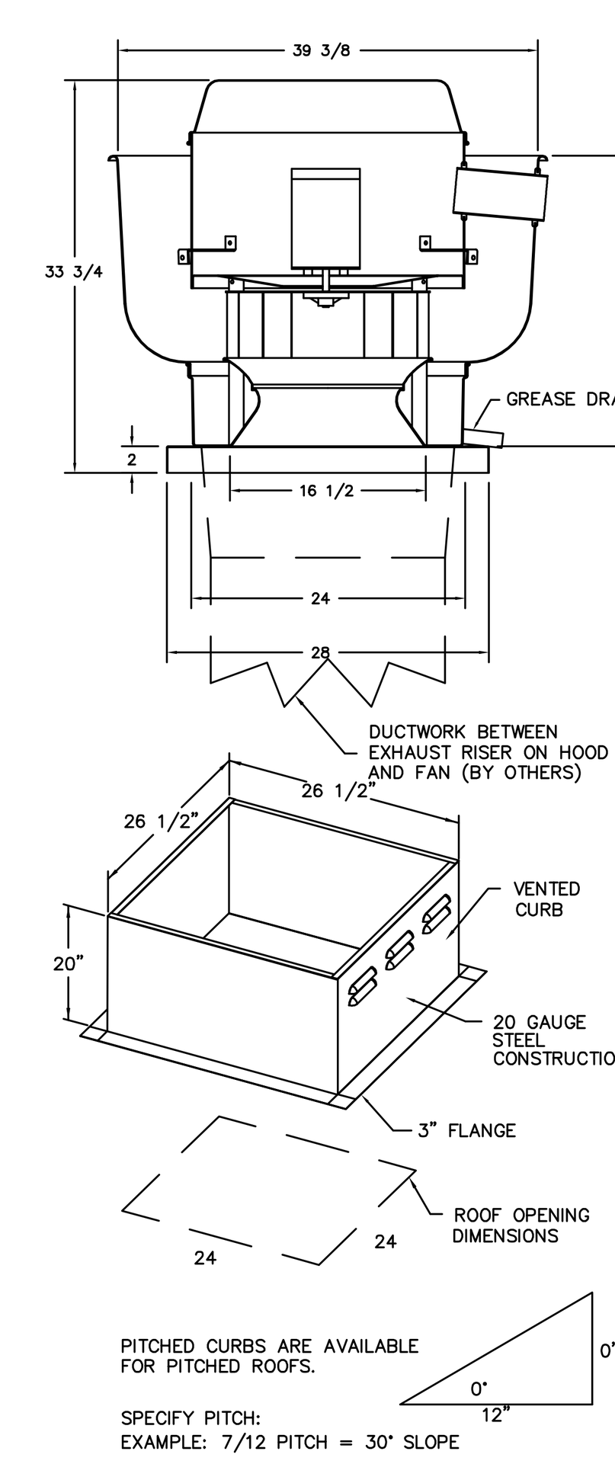


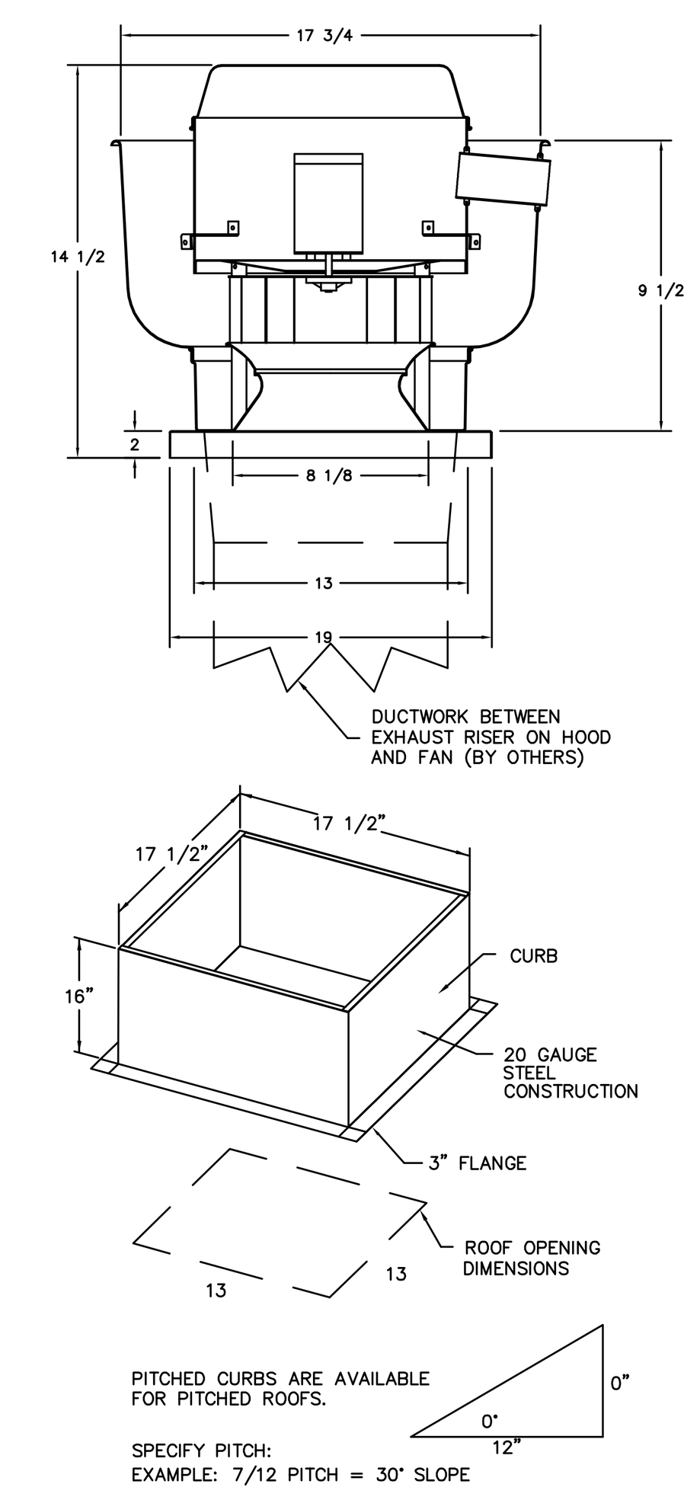
PLAN VIEW – Hood #2 (52)
4' 0.00" LONG 4824VHB

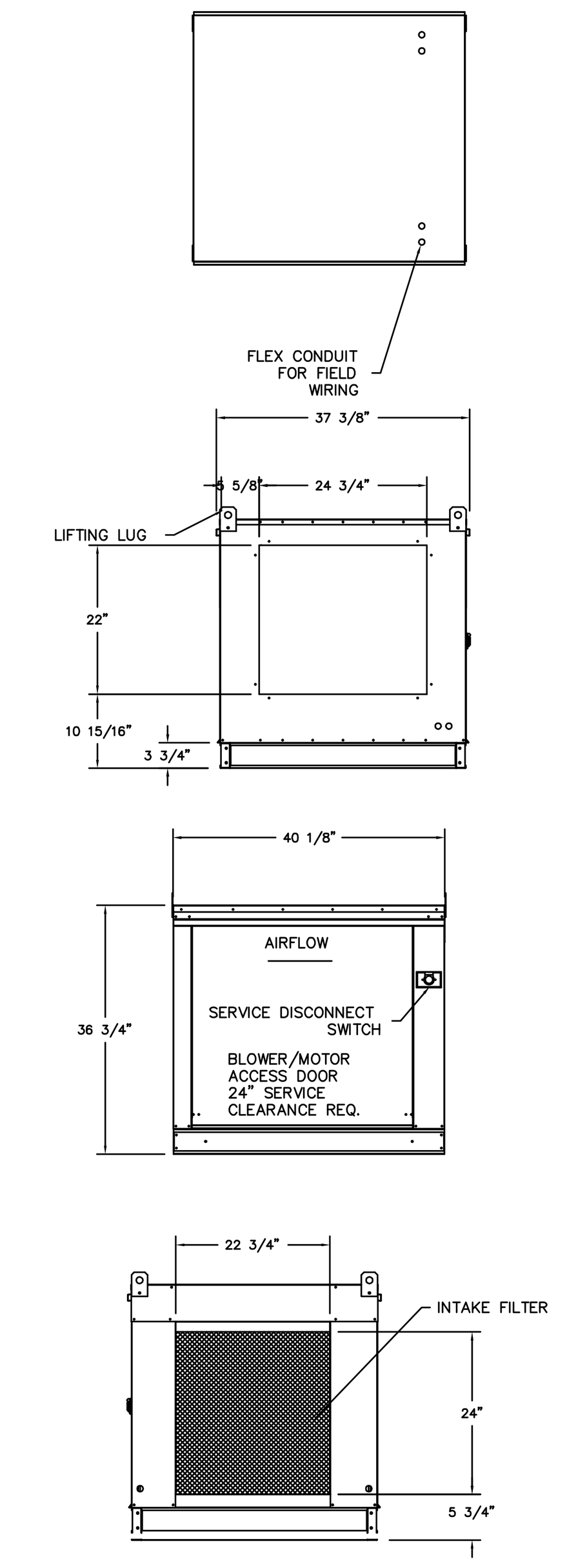


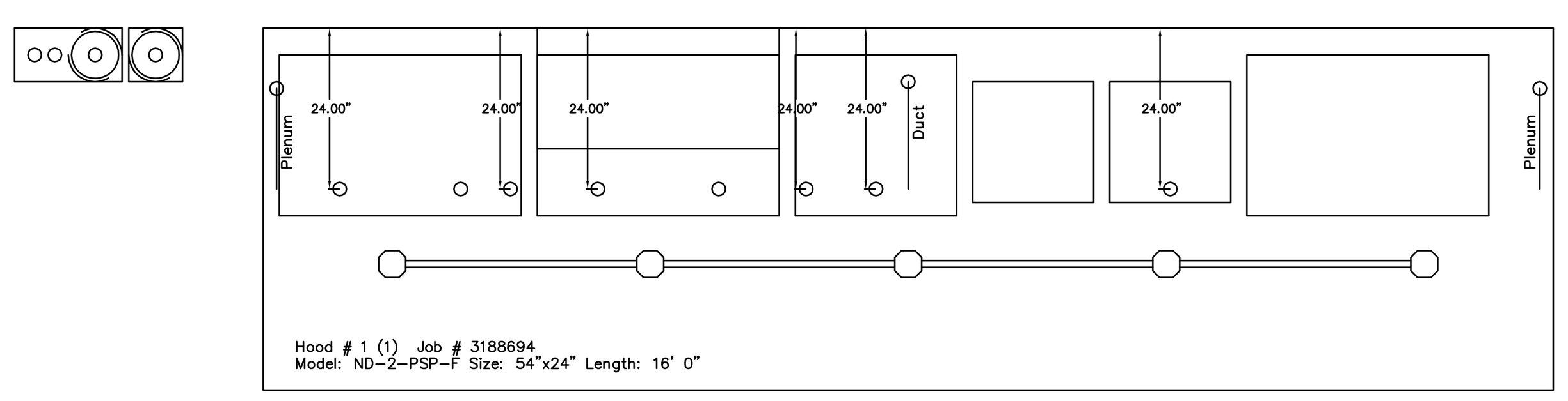
SECTION VIEW – MODEL 5424ND-2-PSP-F
HOOD – #1 (1)

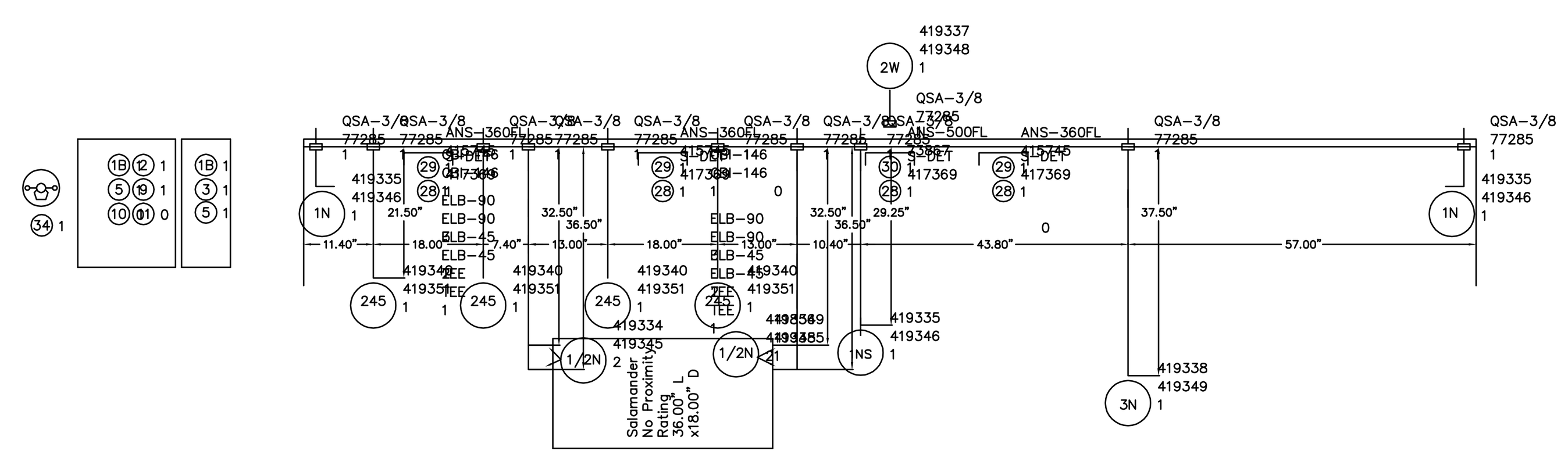
FAN #1 DU180HFA – EXHAUST FAN (1)

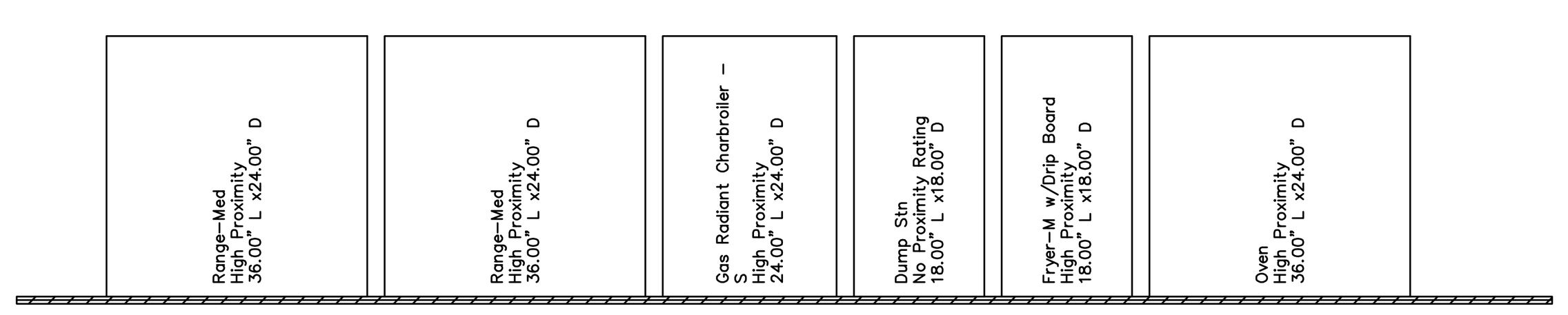


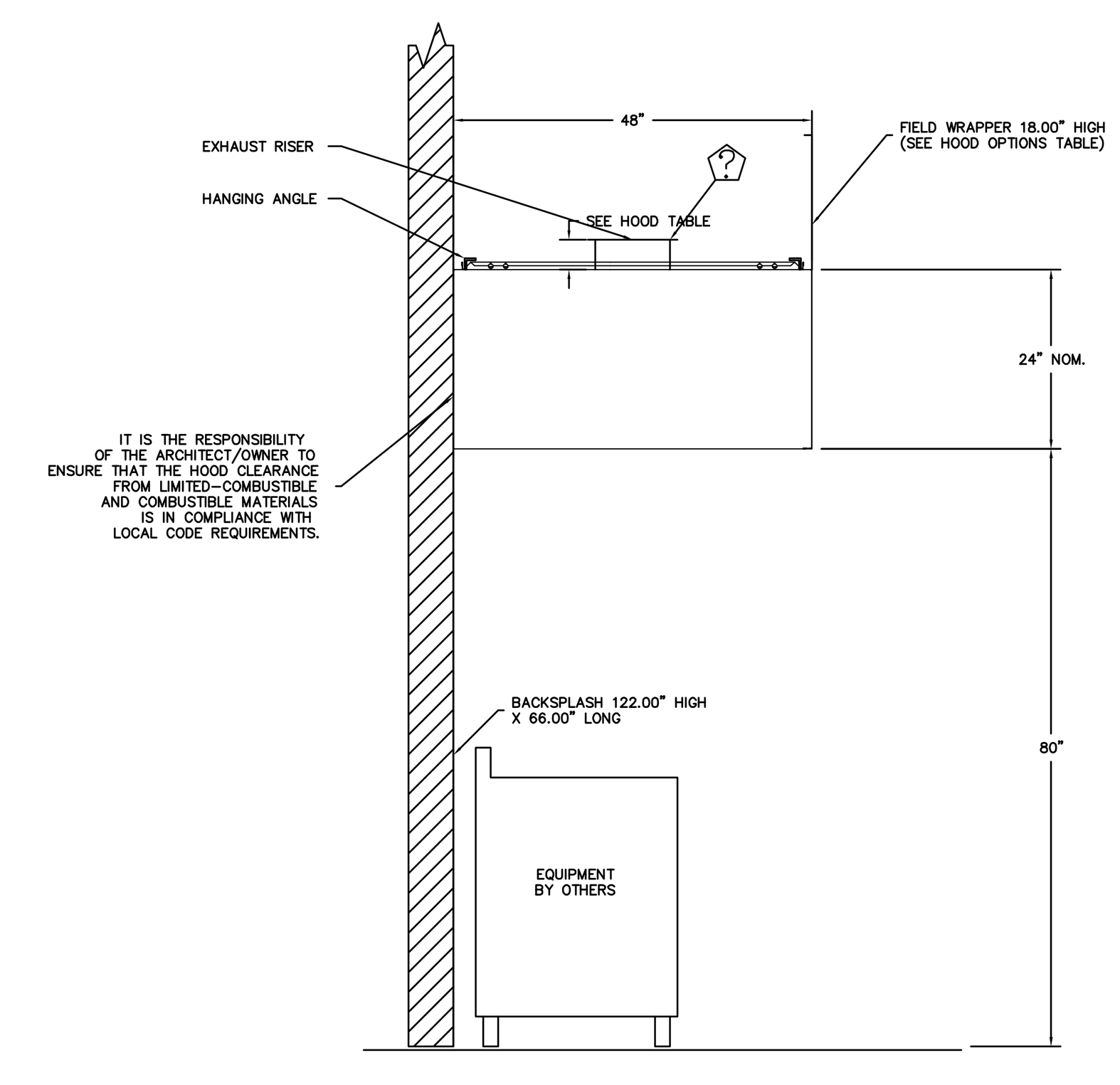








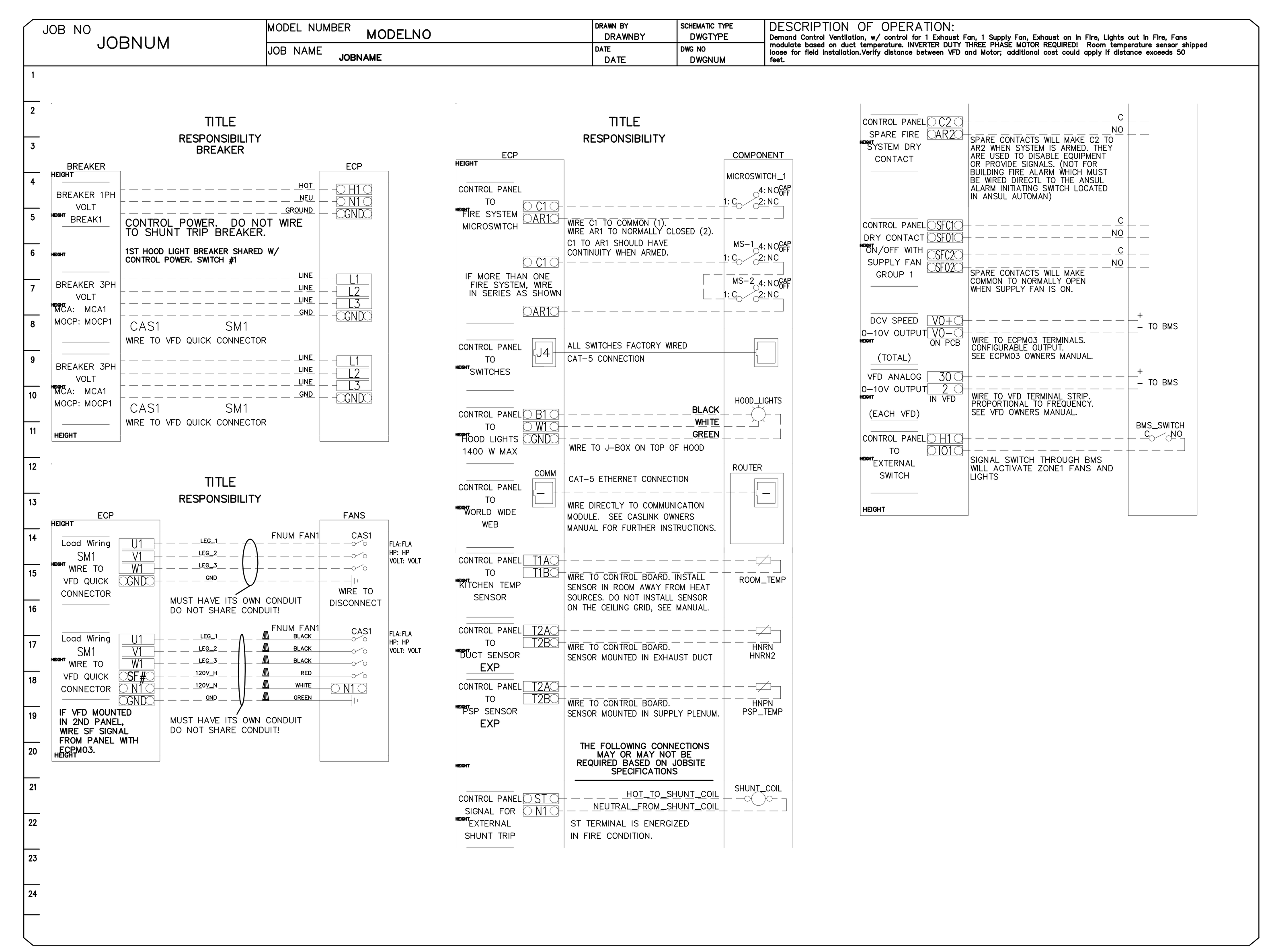




SECTION VIEW – MODEL 4824VHB
HOOD – #2 (52)

ELECTRICAL PACKAGES – Job#3188694

NO.	TAG	PACKAGE #	LOCATION	SWITCHES: LOCATION	QUANTITY	OPTION	FANS CONTROLLED: FAN TAG	TYPE	?	H.P.	VOLT	FLA
1		DCV-1111	Wall Mount In SS Box	05 – SS Wall Mount Box	1 Light	Smart Controls DCV	1	Exhaust	3	3.000	208	9.5
					1 Fan		1	Supply	3	2.000	208	6.1



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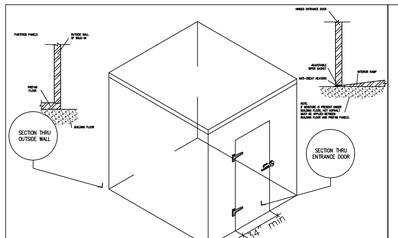
LEESBURG RESOURCE

PROJECT: LE082417\
DATE: 10-24-2017
DRAWN BY: WJM/ps
CHECKED BY:
SCALE:

SHEET TITLE: FOODSERVICE EQUIPMENT MECHANICAL ROUGH-INS



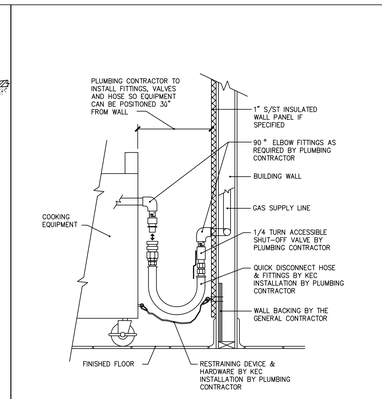
Foam Plastic panels for walk–in coolers and freezers shall comply with FBC section 1612.3.2.2.1, in order to be exempt from requirements for an additional protective thermal barrier. Comply with the following:

2612.3.2.2.1

Foam plastic having a maximum flame spread of 75 may be used in a thickness up to 4 inches (102 mm) in free–standing walk–in cooler or freezer units less than 400 square feet (37 m2) in floor area without a thermal barrier and without an automatic fire suppression system when the foam plastic is covered by a metal facing not less than 0.032 inch (0.813 mm) thick aluminum or corrosion–resistant steel having a minimum base metal thickness of 0.016 inch (0.406 mm).

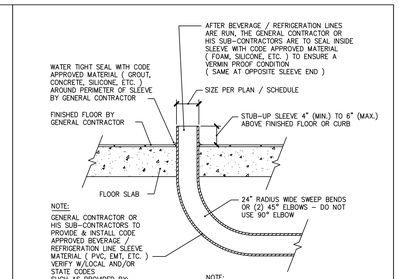
WALK–IN PANEL DETAIL

N.T.S.



QUICK DISCONNECT DETAIL

N.T.S.

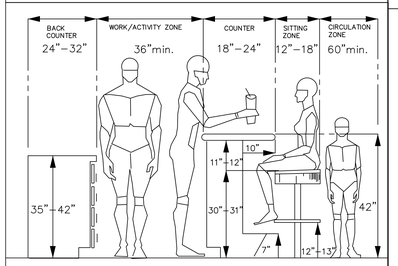


GENERAL BEVERAGE / REFRIGERATION LINE NOTE:

GENERAL CONTRACTOR TO VERIFY AND COORDINATE WITH ALL BEV. SYSTEM / REFRIG. CONTRACTORS FOR ALL BEV. SYSTEM / REFRIG. INSTALLATIONS AND THEIR FINAL HOOK–UPS. ALL WORK TO CONFORM TO ALL PREVAILING LOCAL AND/OR STATE CODES.

BEVERAGE–REFRIGERATION LINE SLEEVE FLOOR PENETRATION DETAIL

N.T.S.



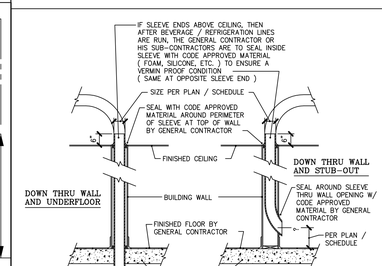
NOTE:

THIS DETAIL IS A SECTION TROUGH THE COUNTER AND BACK COUNTER. THE CLEARANCE FROM THE TOP OF THE SEAT TO THE UNDERSIDE OF THE COUNTER TOP AND THE DEPTH OF THE COUNTER TOP OVERHANG ARE EXTREMELY IMPORTANT. BUTTOCK LENGTH AND THIGH CLEARANCE ARE THE KEY ANTHROPOMETRIC MEASUREMENTS TO CONSIDER FOR PROPER FIT.

FOOTREST HEIGHTS SHOULD TAKE INTO CONSIDERATION POPLITEAL HEIGHT. 42" COUNTERS WITH 7" FOOTRESTS ARE 23" BELOW THE SEAT SURFACE CANNOT WORK. THE POPLITEAL HEIGHT OF MOST USERS IS ABOUT 20". THEREFORE, THE FEET DANGLE AND THE BODY IS DEPRIVED OF ANY STABILITY. THE USE OF 7" FOOTREST IS PRIMARILY FOR STANDING PATRONS. THE MOST LOGICAL SOLUTION TO SERVE ALL USERS IS A SEPARATE FOOTREST, INTREGAL WITH THE STOOL.

STANDARD FOR HUMAN DIMENSION TYPICAL BAR/COUNTER DETAIL

N.T.S.



GENERAL BEVERAGE / REFRIGERATION LINE NOTE:

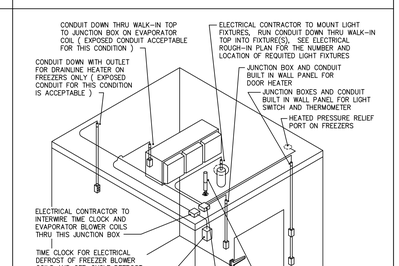
GENERAL CONTRACTOR TO VERIFY AND COORDINATE WITH ALL BEV. SYSTEM / REFRIG. CONTRACTORS FOR ALL BEV. SYSTEM / REFRIG. INSTALLATIONS AND THEIR FINAL HOOK–UPS. ALL WORK TO CONFORM TO ALL PREVAILING LOCAL AND/OR STATE CODES.

NOTE:

GENERAL CONTRACTOR OR HIS SUB–CONTRACTORS ARE TO PROVIDE ANY REQUIRED CORE DRILLING ANS SAW CUTTING FOR PENETRATIONS OR ACCESS FOR SLEEVE RUNS

BEVERAGE–REFRIGERATION LINE SLEEVE THRU WALL DETAIL

N.T.S.

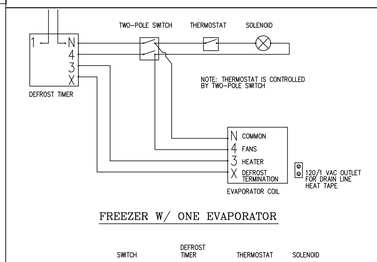


GENERAL NOTES:

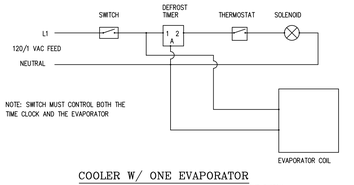
1. ALL INTERCONNECTING CONDUIT TO BE RUN ABOVE WALK–IN OR BUILT–IN THE WALL PANELS. EXPOSED CONDUIT WILL NOT BE ACCEPTABLE EXCEPT FOR THE CONDITIONS SHOWN AND NOTED IN THE ABOVE ILLUSTRATION
2. SEAL ALL PENETRATIONS THRU WALK–IN TOP, WALL PANELS AND INSIDE ELECTRICAL CONDUIT WITH THERMAL MASTIC
3. PROVIDE HOLE FOR SPRINKLER HEAD (IF REQUIRED) AND AFTER INSTALLATION SEAL WITH THERMAL MASTIC

WALK–IN WIRING DETAIL

N.T.S.



FREEZER W/ ONE EVAPORATOR

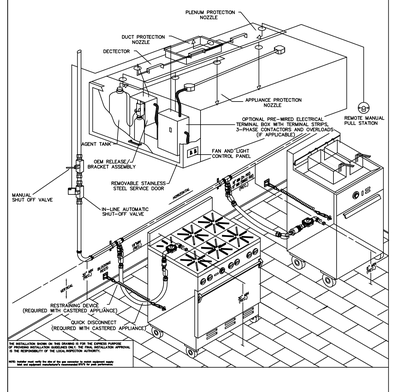


COOLER W/ ONE EVAPORATOR

FOR MULTIPLE EVAPORATORS – WIRE IN PARALLEL FROM ONE SWITCH

WALK–IN COOLER & FREEZER REFRIGERATION WIRING DETAILS

N.T.S.



TYPICAL GAS PIPE INSTALLATION DETAIL FIRE SUPPRESSION DETAIL

N.T.S.

GENERAL MECHANICAL ROUGH–IN NOTES

1. All final connections shown on this drawing are actual requirements of the equipment and are shown in their approximate location.
2. Plumbing vent sizes and locations are to be determined by the PLUMBING CONTRACTOR.
3. Floor drains shown are for equipment use and general cleaning purposes, and are to be of the type indicated in symbols unless otherwise required by local codes.
4. PLUMBING CONTRACTOR to supply all valves, regulators, traps, tail pieces and other material required to make final connections. Stop valves shall be provided in all piping to kitchen and other equipment or fixtures ahead of operating lever handles or faucets.
5. Location of rough–in stub is indicated as " + Dimension " which is the height from finished floor to center line of rough–in dimension for out of wall or up from below finished floor rough–in. Any service which must come down from above ceiling to location of rough–in stub is indicated as " DN + Dimension ".
6. PLUMBING CONTRACTOR to extend all indirect waste (I.W.) to floor drains or floor sinks.
   All indirect waste lines to be run in accordance with all local codes.
7. PLUMBING ENGINEER shall determine main gas line drops, sizes and routing to connection points. All gas rough–ins shown are connection points only.
8. PLUMBING CONTRACTOR to provide all gas fired equipment with individual manual shut–off valves.
9. REFRIGERATION CONTRACTOR shall install all refrigeration lines between blower coils and/or cold pans and remote compressors for all refrigeration equipment and/or ice machines.
10. PLUMBING CONTRACTOR to provide all PVC lines used for beverage and refrigeration runs. Provide a minimun of 24" sweep bends for all elbows, and verify size requirements with beverage/refrigeration supplier.
11. PLUMBING CONTRACTOR to provide and install all necessary fittings, piping nipples, steam regulators, bakelite handled steam valves (globe and/or gate), shut off valves, steam trap assemblies, etc., to provide complete operable system for steam cooking equipment, except where noted otherwise. All exposed fittings, etc. as stated above to be chrome plated.
12. GENERAL CONTRACTOR to provide all roof, ceiling, wall and floor holes and any required sleeves (for PVC pipe, beverage and/or refrigeration lines installed by others), and seal them in accordance with all applicable building codes. GENERAL CONTRACTOR to provide all duct fire separations, enclosures, wrappings, etc., in accordance with all applicable building and fire codes.
13. PLUMBING ENGINEER to verify and PLUMBING CONTRACTOR to provide any required grease traps/interceptors whether they are point–of–use, kitchen or building type, in accordance with all applicable building codes.
14. All dimensions are cumulative from an established building column line or wall as indicated.
15. Kitchen sink faucets and lever drains that are furnished loose by KEC are to be installed by the PLUMBING CONTRACTOR.
16. Health codes require that all plumbing be enclosed in walls or floor and that exposed piping runs be as short as possible. Exposed horizontal piping must be 6" above the floor and at least 1" off the wall. ALL EXPOSED PIPING TO BE CHROME PLATED.
17. Verify all requirements with MECHANICAL ENGINEER'S DRAWINGS. Refer to sheet FS/COVER SHEET for additional information.
18. PLUMBING CONTRACTOR to extend his piping at least 1" farther out of any wall below an exhaust hood that has a s/s insulated wall panel under it. Verify the existence of this panel with KEC or the project cut book.
19. PLUMBING CONTRACTOR to provide interconnection of piping for any equipment that comes in sections and must be assembled.

SCHEDULE MECHANICAL ROUGH–IN NOTES

MB. PLUMBING CONTRACTOR to branch cold water from pre–rinse spray, faucet or seperate cold water rough–in thru solenoid valve and vacuum breaker, to disposer throat, bowl or scrapping trough as shown.

MC. KEC will provide and the PLUMBING CONTRACTOR will install a water conditioner for this piece of equipment.

MD. KEC will provide and the PLUMBING CONTRACTOR will install a gas quick–disconnect flexible hose for this piece of equipment. SEE DETAIL

MH. Air cooled refrigeration equipment in an enclosed structure requires a minimum ventilation of 1,000 cfm per horsepower. Interior temperature of compressor enclosure should not exceed 90 °F.

MI. Sensible and latent heat dissipation from the dishmachine are listed below. VENTILATE THE DISHROOM ACCORDINGLY.

14,700 BTU/HR	6,300 BTU/HR
Latent Heat	Sensible Heat

These values are to calculate ventilation required in ADDITION to exhaust listed in schedule. This heat is additional heat not exhausted thru the dishmachine exhaust vents.

MJ. REFRIGERATION CONTRACTOR to provide remote refrigeration compressor rack assembly, to sit on slab outside of building. Slab by GENERAL CONTRACTOR. GENERAL CONTRACTOR to provide means of getting lines from condensing units outside, to top of cooler/freezer inside building. GC, EC & PC must coordinate requirements with RC.

MK. If water exceeds 5 grains of hardness, the dishmachine manufacturer recommends softened water be provided to the dishmachine and booster heater. The dishmachine will use 64 GPH of hot water and will operate approximately 12 hours per day. (VERIFY hours of operation w/ owner)

MM. Run beverage lines thru sleeve down from above in wall and stub–out, run down from above into floor, or under floor & stub–up on ends as noted. Remote soda & beer systems by soda & beer vendors. GENERAL CONTRACTOR to VERIFY with soda & beer vendors all final sleeve sizes and line routes.
ALL SLEEVES BY GENERAL CONTRACTOR.

MN. Fire protection nozzles & interior hood piping by fire–protection contractor. Connection to fire protection system in kitchen (if remote or water) s the responsibility of the PLUMBING CONTRACTOR. PC is also to interconnect the gas solenoid valve with gas cooking equipment – Solenoid valve by fire–protection contractor. Coordinate the installation with fire protection contractor. All ductwork & fans provided and installed by HVAC CONTRACTOR. See manufacturer's shop drawings for more complete information.

MO. REFRIGERATION CONTRACTOR to locate remote ice maker condenser assembly, to sit on slab outside of building. Slab by GENERAL CONTRACTOR. GENERAL CONTRACTOR to provide means of getting lines from condensing units outside, to ice maker in kitchen area. GC, & EC must coordinate requirements with RC and KEC..

GENERAL ELECTRICAL ROUGH–IN NOTES

1. All final connections shown on this drawing are actual requirements of the equipment and are shown in their approximate location.
2. Location of rough–in stub is indicated as " + Dimension " which is the height from finished floor to center line of rough–in dimension for out of wall or up from below finished floor rough–in. Any service which must come down from above ceiling to location of rough–in stub is indicated as " DN + Dimension ".
3. All dimensions are cumulative from an established building column line or wall as indicated.
4. Fabricated equipment containing a breaker panel (Load Center Panel) or equipment indicated so, shall be pre–wired by fabricator ready for field connection to boxes by ELECTRICAL CONTRACTOR. Breaker panels will have ground fault protection.
5. ELECTRICAL CONTRACTOR to provide and install switches, starters, interlocks, cord & plug sets, disconnects, etc. for all equipment unless noted otherwise. All disconnects or lock–out devices, starters, etc. to meet N.E.C. and O.S.H.A. standards.
6. All receptacles shall be grounded per N.E.C. and O.S.H.A.
7. 100 watt vaporproof bullet type light fixture with metal guard on ceiling of all walk–in boxes provided by PREMIER and wired by ELECTRICAL CONTRACTOR. All light bulbs by ELECTRICAL CONTRACTOR. All horizontal wiring for walk–in boxes shall be run on the EXTERIOR of the walk–in box with all penetrations sealed tight.
8. ELECTRICAL CONTRACTOR to provide control wiring and electrical service for remote refrigeration systems for walk–in boxes and/or ice machines. Also coordinate location for service with ELECTRICAL ENGINEER.
9. ELECTRICAL CONTRACTOR to provide wrap around heater cable on all evaporator drain lines in walk–in freezers, and DR to power it.
10. Junction boxes between adjacent exhaust hood sections to be field wired together by ELECTRICAL CONTRACTOR to remote switch.
11. Electrical requirements for FIRE PROTECTION: Gas solenoid and/or shunt trip breakers and/or flow control alarm switches (if WATER SYSTEM) and remote fire pull boxes as required by codes to be wired thru LIFE SAFETY SYSTEM by ELECTRICAL CONTRACTOR.
12. Verify all requirements with ELECTRICAL ENGINEER'S DRAWINGS. Refer to sheet FS/COVER SHEET for additional information.
13. ELECTRICAL CONTRACTOR to provide all lamps for all equipment.
14. ELECTRICAL CONTRACTOR to provide extension rings as required on all receptacles under exhaust hoods that have a s/s insulated wall panel below. Verify the existence of this panel with KEC or the project cut book.
15. ELECTRICAL CONTRACTOR to provide interconnection of wiring for any equipment that comes in sections and must be assembled.

SCHEDULE ELECTRICAL ROUGH–IN NOTES

EA. Time clock, solenoid & thermostat by REFRIGERATION CONTRACTOR. Installation by ELECTRICAL CONTRACTOR.

EB. ELECTRICAL CONTRACTOR to provide and install junction box(s) and receptacle(s) as shown on plan. All interwiring and conduit to comply with all applicable building codes.

EC. ELECTRICAL CONTRACTOR to mount disposer control panel and interwire with solenoid valve, disposer and junction box. Locate control panel as shown on plan.

ED. ELECTRICAL CONTRACTOR to wire condensate fan to remote wall switch. Locate switch as shown on plan and verify fan utility requirements.
– Duct work and fan motor provided by H.V.A.C.
– Condensate hood only provided by KEC.

EE. ELECTRICAL CONTRACTOR to wire exhaust hood light(s) and fan(s) to remote wall switch(s). Locate switch(s) as shown on plan.
– Duct work and fan motor provided by H.V.A.C.

EG. ELECTRICAL CONTRACTOR to provide special seperate circuit with isolated ground for cash registers, pre–checkers, scales and labelers. (Vfy w/supplier)

EH. ELECTRICAL CONTRACTOR to provide junction boxes and conduit (for data lines) between cash registers, pre–checkers, scales, labelers and each of their master or centralized control station, printer or computer. Verify requirements with the owner and supplier of each system.

GENERAL ABBREVIATIONS

ABBRV.	DESCRIPTION
ARCH	ARCHITECT
GC	GENERAL CONTRACTOR
KEC	KITCHEN EQUIPMENT CONTRACTOR
MC	MECHANICAL CONTRACTOR
PC	PLUMBING CONTRACTOR
EC	ELECTRICAL CONTRACTOR
HVAC	HEATING / VENTILATION CONTRACTOR
RC	REFRIGERATION CONTRACTOR
PLBG	PLUMBING
ELEC	ELECTRICAL
AFF	ABOVE FINISHED FLOOR
CLG	CEILING
OOW	OUT OF WALL
CONN	CONNECTION
+	DISTANCE ABOVE FINISHED FLOOR
DN+	DISTANCE DOWN FROM ABOVE TO ABOVE FINISHED FLOOR

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REV NO.	REVISIONS.	REV NO.	REVISIONS.

LEESBURG RESOURCE

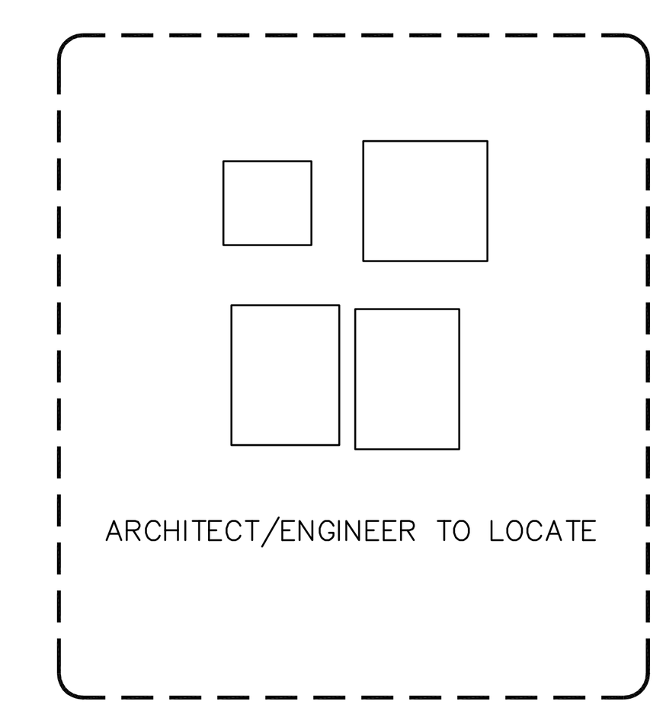
PROJECT. LE082417\	DATE. 10–24–2017
DRAWN BY. WJM/ps	CHECKED BY.
SCALE.	

SHEET TITLE. FOODSERVICE EQUIPMENT DETAILS & ELEVATIONS

SHEET NO. FS.6

SPECIAL BUILDING CONDITIONS

WB-1	18" HIGH WALL BACKING CENTERED AT 63" AFF.BACKING SHALL BE 3/4 INCH THICK PRESSURE TREATED PLYWOOD, UNLESS OTHERWISE NOTED
WB-17	96" HIGH WALL BACKING WALL BACKING TO START 1" BELOW RIM OF MOP SINK,BACKING SHALL BE 3/4 INCH THICK PRESSURE TREATED PLYWOOD, UNLESS OTHERWISE NOTED
WB-2	30" HIGH WALL BACKING CENTERED AT 81" AFF.BACKING SHALL BE 3/4 INCH THICK PRESSURE TREATED PLYWOOD, UNLESS OTHERWISE NOTED
WB-3	30" HIGH WALL BACKING CENTERED AT 30" AFF.BACKING SHALL BE 3/4 INCH THICK PRESSURE TREATED PLYWOOD, UNLESS OTHERWISE NOTED
WB-4	18" HIGH WALL BACKING CENTERED AT 100" AFF.BACKING SHALL BE 3/4 INCH THICK PRESSURE TREATED PLYWOOD, UNLESS OTHERWISE NOTED
WB-5	30" HIGH WALL BACKING CENTERED AT 93" AFF.BACKING SHALL BE 3/4 INCH THICK PRESSURE TREATED PLYWOOD, UNLESS OTHERWISE NOTED
WB-8	30" HIGH WALL BACKING CENTERED AT 71" AFF.BACKING SHALL BE 3/4 INCH THICK PRESSURE TREATED PLYWOOD, UNLESS OTHERWISE NOTED
WO-1	WALL OPENING WITH STAINLESS STEEL FRAME FURNISHED AND INSTALLED BY G.C.BOTTOM OF OPENING SHALL START AT 34" AFF AND BE REINFORCED TO ACCOMADATE KEC SUPPLIED PASS THRU SHELF. OPENING TO TERMINATE AT 78"AFF.
WO-2	WALL OPENING WITH STAINLESS STEEL FRAME FURNISHED AND INSTALLED BY G.C.BOTTOM OF OPENING SHALL START AT 44" AFF AND BE REINFORCED TO ACCOMADATE KEC SUPPLIED PASS THRU SHELF. OPENING TO TERMINATE AT 78"AFF.



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LEESBURG RESOURCE

PROJECT: LE082417\	DATE: 10-24-2017
DRAWN BY: WJM/ps	CHECKED BY:
SCALE: 1/4"=1'-0"	

SHEET TITLE: FOODSERVICE EQUIPMENT BUILDING CONDITIONS

SHEET NO: FS.7