GENERAL NOTES

1. WORK MUST BE DONE IN COMPLIANCE WITH ALL APPLICABLE CODES
2. ALL EQUIPMENT TO BE FABRICATED AND INSTALLED IN ACCORDANCE WITH NATIONAL SANITATION FOUNDATION (NSF) STANDARDS.
3. ALL DIMENSIONS SHOWN ON DRAWINGS ARE FROM FINISHED BUILDING SURFACES, OR CENTER LINES AS SHOWN.
4. CONNECTIONS SHOWN IN SCHEDULE ARE FOR SINGLE UNIT ONLY, UNLESS NOTED OTHERWISE.
5. ALL HOODS AND COOLER/FREEZERS, TO HAVE CLOSURE PANELS COMPLETE WITH ACCESS, FROM TOP OF UNITS TO CEILING.
6. CONNECTIONS SHOWN ARE FOR PRIME SPECIFICATION ONLY
7. FURNISH ALL PARTS AND FITTINGS FOR A COMPLETE INSTALLATION
8. EQUIPMENT SUPPLIER TO VERIFY BUILDING ACCESS PRIOR TO FABRICATING AND FURNISHING ALL EQUIPMENT

ELECTRICAL NOTES

1. ELECTRICAL REQUIREMENTS GIVEN, ARE FOR FOOD SERVICE/LAUNDRY EQUIPMENT ONLY. ROOM LIGHTING, GENERAL CONVENIECE OUTLETS, ARE NOT SHOWN IN THIS SECTION
2. ALL ELECTRICAL NOTATIONS GIVEN ARE ACTUAL RATED INPUTS PER EQUIPMENT MANUFACTURERS SPECIFICATIONS, UNLESS NOTED OTHERWISE.
3. FURNISH AND INSTALL ANY ELECTRICAL CONTACTORS REQUIRED BY CODE FOR COOKING EQUIPMENT UNLESS CONTACTORS ARE FURNISHED AS A PART OF THE EQUIPMENT.
4. FURNISH AND INSTALL ALL STARTERS, OVERLOAD PROTECTION, FAN SWITCHES AND DISCONNECTS WHERE REQUIRED.
5. MAKE ALL FINAL CONNECTIONS TO EQUIPMENT AFTER EQUIPMENT IS IN PLACE, THIS INCLUDES INTERNAL WIRING WHERE NECESSARY.
6. SHORTEN ANY CORD WHERE NECESSARY
7. PROVIDE AND INSTALL HEAT STRIP ON CONDENSATE DRAINLINE IN FREEZER AFTER DRAINLINE IS IN PLACE.

PLUMBING NOTES

1. PLUMBING REQUIREMENTS GIVEN ARE FOR FOOD SERVICE/LAUNDRY EQUIPMENT ONLY. FLOOR DRAINS, GREASE TRAPS AND HOSE BIBBS, REQUIRED BY CODE, OTHER THAN THOSE SHOWN ON PLAN ARE COVERED IN THE MECHANICAL SECTION.
2. FURNISH AND INSTALL DRAIN LINES FROM COOLER/FREEZERS COILS TO DRAINS AS SHOWN ON PLANS.
3. PROVIDE A SUFFICIENT SUPPLY OF 140° (MIN) HOT WATER FOR GENERAL KITCHEN USE, PLUS THOSE SPECIFIC AMOUNTS SHOWN ON PLAN.
4. FURNISH AND INSTALL ALL PIPING AND FITTINGS, ALL NECESSARY GATE VALVES, PRESSURE REGULATORS, SHOCK ARRESTORS, TRAPS, TAIL PIECES, AND WATER LINE STRAINERS IF NOT FURNISHED ON EQUIPMENT.
5. FURNISH AND INSTALL HAND SHUT OFF VALVES ON ALL HOT AND COLD WATER LINES AT STUB-IN.
6. MAKE ALL FINAL CONNECTIONS TO EQUIPMENT AFTER EQUIPMENT IS IN PLACE.
7. INSTALL ALL AUTOMATIC GAS SHUT OFF VALVES IN MAIN GAS LINE(S) SHOWN ON PLAN FOR COOKING LINE FIRE EXTINGUISHERS.
8. HAND LAVATORIES AND JANITORS SINKS ARE SHOWN FOR INFORMATION, SEE MECHANICAL SECTION FOR DETAILS.

VENTILATION NOTES

1. VENTILATION REQUIREMENTS GIVEN IN THIS SECTION ARE FOR FOOD SERVICE EQUIPMENT ONLY, GENERAL VENTILATION REQUIREMENTS FOR THE FOOD SERVICE AREAS ARE IN THE MECHANICAL SECTION.
2. ALL DUCTWORK AND FANS FOR THE FOOD SERVICE AREAS ARE IN THE MECHANICAL SECTION.

LEGEND

ELECTRICAL

SR SINGLE RECEPTACLE
DR DUPLEX RECEPTACLE
JB JUNCTION BOX
KW KILOWATTS
HP HORSEPOWER
V VOLTAGE
PHASE
WS WALL SWITCH
ELECTRICAL SERVICE
FIELD (RUN) CONNECTION
FINAL CONNECTION
LIGHT
CO CONVENIENCE OUTLET
AMP AMPERE
W WATTS

MECHANICAL

G GAS
CW COLD WATER
HW HOT WATER
W DIRECT WASTE
OHD OPEN HUB DRAIN
FD FLOOR DRAIN
A AIR
FS FLOOR SINK
PLUMBING SERVICE
FIELD (RUN) CONNECTION
FINAL CONNECTION
BHP BOILER HORSEPOWER
EXHAUST OR MAKE-UP DUCT OPENING
* SPECIAL (SEE NOTES)

DOT (●) IN "MECHANICAL" OR "TYPE OF CONNECTION" COLUMN DENOTES UTILITY REQUIRED BUT INCLUDED IN ANOTHER ITEM _____ SEE "REMARKS" COLUMN.

GENERAL ABBREVIATIONS

OSOI OWNER SUPPLY OWNER INSTALL
OSCI OWNER SUPPLY CONTRACTOR INSTALL
CSCI CONTRACTOR SUPPLY CONTRACTOR INSTALL
OP'S SUPPLIED BY OPERATOR
*AFF ABOVE FINISHED FLOOR

DN DOWN FROM ABOVE
SM SURFACE MOUNTED
FM FLUSH MOUNTED
TOB TO TOP OF BOX
NTS NOT TO SCALE
BTC BRANCH TO CONNECTION
⬭ DENOTES ITEM NUMBER
△ DENOTES REVISION NUMBER

REFRIGERATION NOTES

APPROPRIATE TRADES TO MAKE ALL FINAL CONNECTIONS AS REQUIRED.

SPECIAL NOTES

SHEET INDEX

FS 1.01A FOOD SERVICES EQUIPMENT SCHEDULE and NOTES
FS 2.01A ORIGINAL KITCHEN ADDITIONS and MODIFICATIONS

EQUIPMENT SCHEDULE

ITEM NUMBER	QUANTITY	SUPPLIED BY			ELECTRICAL			MECHANICAL						REMARKS
					VOLTS PHASE	LOAD	TYPE OF CONNECTION	HOT WATER	COLD WATER	WASTE	GAS	CFM/SP	B.T.U.	
001	LOT	OSCI	COMBINATION WALK IN COOLER/FREEZER	AMERICAN PANEL	110V-1	6x 150W	JB					LIGHTS		
002	LOT	OSCI	COOLER REFRIGETATION	AMERICAN PANEL	208V-3	1HP	JB			OHD		PLUS 110V-1, 4AMP COIL, REMOTE AIR COOLED COMPR'		
003	LOT	OSCI	FREEZER REFRIGERATION	AMERICAN PANEL	208V-3	2.5HP	JB			OHD		PLUS 208V-1, 11AMP COIL, REMOTE AIR COOLED COMPR'		
004	10	FUTURE	COOLER/FREEZER SHELVNG	METRO										NOT IN PHASE-I
005	6	FUTURE	INSULATED COLD TRANPORT CARTS	METRO										NOT IN PHASE-I
006	1	OSCI	DOUBLE DECK CONVECTION OVEN	VULCAN	110V-1	2x1/2HP	DR				3/4"	90,000btu		INCLUDE FLEX CONNECTORS

1 **FOOD SERVICE EQUIPMENT SCHEDULE**
No Scale

9700 Village Circle, Suite 100
Lakeland, TN 38002
901.332.5533
www.rgroup.biz

REV.	DESCRIPTION	DATE

LAKELAND SCHOOL SYSTEM
Learn. Grow. Lead.

Design Development Drawings for

LAKELAND PREPARATORY SCHOOL

5020 Lions Crest Drive
Lakeland, TN 38002

Sheet Title
FOOD SERVICE
EQUIPMENT SCHEDULE
PHASE-I

Project No.
19053

Drawn by
MJF

Date
3/03/2020

Sheet No.
FS1.01A

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