FOODSERVICE GENERAL NOTES

- ALL ITEMS OF FOODSERVICE EQUIPMENT SHALL BE FABRICATED AND INSTALLED IN STRICT ACCORDANCE WITH THE LATEST STANDARDS PUBLISHED BY THE NATIONAL SANITATION FOUNDATION (NSF) OR THE EQUIVALENT, IN STRICT COMPLIANCE WITH ALL APPLICABLE NATIONAL, STATE, AND/OR LOCAL CODES AND STANDARDS.
- WORK AND MATERIALS SHALL BE IN COMPLIANCE WITH REQUIREMENTS OF APPLICABLE CODES, ORDINANCES, AND REGULATIONS, INCLUDING BUT NOT LIMITED TO THOSE OF THE NATIONAL FIRE PROTECTION ASSOCIATION, STATE FIRE MARSHALL, STATE BOARD OF HEALTH, LOCAL HEALTH CODES,
- ELECTRICALLY OPERATED AND/OR HEATED EQUIPMENT, FABRICATED OR OTHERWISE, SHALL CONFORM TO THE LATEST STANDARDS OF NATIONAL ELECTRIC MANUFACTURERS' ASSOCIATION AND OF UNDERWRITERS LABORATORIES, INC. EQUIPMENT SHALL BEAR THE U.L. LABEL.
- STEAM HEATED EQUIPMENT SHALL BE MANUFACTURED IN ACCORDANCE WITH A.S.M.E. CODE REQUIREMENTS AND CARRY THE A.S.M.E. STAMP.
- NO EXTRA CHARGE WILL BE PAID FOR FURNISHING ITEMS
 REQUIRED BY REGULATIONS BUT NOT SPECIFIED OR SHOWN ON
 THE DRAWINGS.
- RULINGS AND INTERPRETATIONS OF ENFORCING AGENCIES SHALL BE CONSIDERED PART OF THE REGULATIONS.
 GENERAL CONTRACTOR TO SITE VERIFY ALL DIMENSIONS PRIOR

TO CONSTRUCTION.

DISCLAIMER
 FOODSERVICE EQUIPMENT PLANS AND SPECIFICATIONS ARE INTENDED TO ILLUSTRATE TYPES AND ARRANGEMENTS, INCLUDING SPACE AND UTILITY REQUIREMENTS, OF EQUIPMENT REQUIRED FOR THE PROJECT REGARDING THE DESIRED FUNCTION AND PRODUCT FLOW. THEY ARE INTENDED TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO

ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE

ERRORS AND OMISSIONS

INTENDED OR ASSUMED.

DESIGN DOCUMENTS INCLUDE DRAWINGS AND SPECIFICATIONS WHICH SHROUD BE REASONABLY CORRECT. HOWEVER, THEIR COMPLETE ACCURACY IS NOT GUARANTEED. SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE

CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.

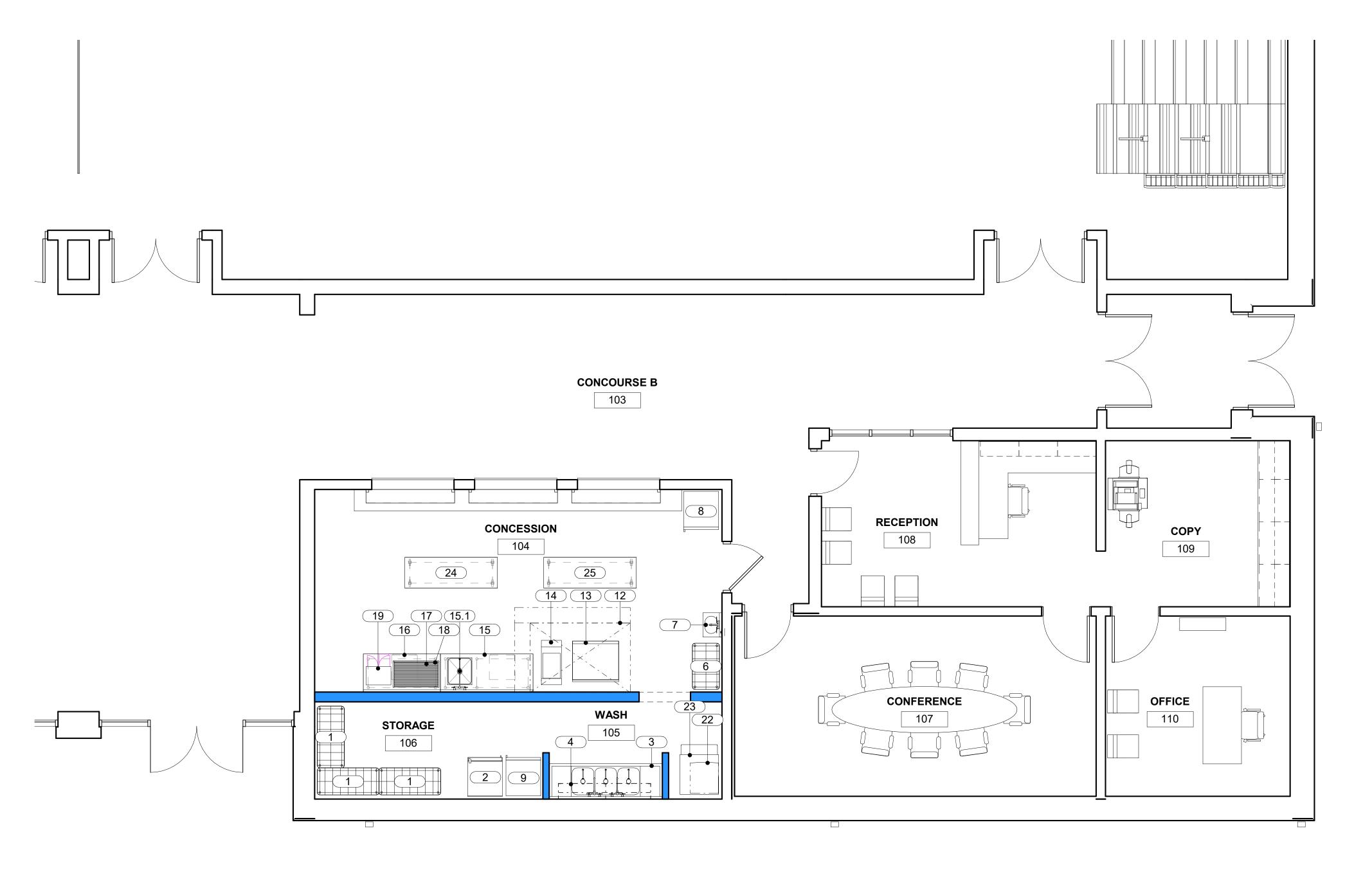
IT SHALL BE THE RESPONSIBILITY OF THE FOODSERVICE EQUIPMENT BIDDERS TO INFORM THE FOODSERVICE CONSULTANT OF ANY DISCREPANCIES FOUND WITHIN THESE DOCUMENTS TO INCLUDE: WRITTEN SPECIFICATIONS, DRAWINGS, OR SCHEDULES, TO ALLOW AN OPPORTUNITY FOR THE CONSULTANT TO PREPARE AN ADDENDUM TO CORRECT SUCH DISCREPANCIES. BIDDING ON A KNOWN DISCREPANCY WITH THE INTENTION OF EQUIPMENT SUBSTITUTION OR PRICE GOUGING THROUGH CHANGE ORDERS WILL NOT BE TOLERATED.

EXISTING EQUIPMENT

- APPROPRIATE TRADES TO DISCONNECT FOODSERVICE EQUIPMENT ALLOCATED FOR RELOCATION OR REMOVAL.
 EXISTING HVAC, SPRINKLERS, AND OTHER SERVICES TO BE
- RELOCATED AS REQUIRED BY MECHANICAL AND ELECTRICAL ENGINEERS SHALL MEET ALL STANDARDS, CODES, AND BYLAWS SET FORTH BY LOCAL GOVERNING AUTHORITIES.
- FOODSERVICE EQUIPMENT CONTRACTOR TO MOVE AND SET IN PLACE THOSE ITEMS INDICATED AS RELOCATED.
- FOODSERVICE EQUIPMENT THAT IS SCHEDULED FOR REMOVAL SHALL BE TURNED OVER TO THE OWNER FOR DISPOSAL OR STORAGE AT THEIR DISCRETION.
- THE DATA ON EXISTING EQUIPMENT IS THE BEST AVAILABLE AT THE TIME THESE DRAWINGS WERE PREPARED AND IS OFFERED FOR PLANNING PURPOSES ONLY. THE CONTRACTOR SHALL FIELD VERIFY ALL DATA PRIOR TO ROUGHING-IN UTILITIES FOR EXISTING EQUIPMENT.
- EXISTING VENTILATORS SHALL BE VERIFIED THEY WILL PERFORM PROPERLY FOR NEW EQUIPMENT INDICATED.
- EXISTING FIRE SUPPRESSIONS SYSTEMS SHALL BE RECONFIGURED AS REQUIRED TO SUIT NEW COOKING EQUIPMENT INDICATED.

| | ABBREVIATIONS | | | | | | | | | | | | |
|-------|----------------------|-------|------------------|--|--|--|--|--|--|--|--|--|--|
| AFF | ABOVE FINISHED FLOOR | FS | FLOOR SINK | | | | | | | | | | |
| C.O. | CONVENIENCE OUTLET | GPH | GALLONS PER HOUR | | | | | | | | | | |
| CONN. | CONNECTION | HW | HOT WATER | | | | | | | | | | |
| CW | COLD WATER | IW | INDIRECT WASTE | | | | | | | | | | |
| DIA. | DIAMETER | NO. | NUMBER | | | | | | | | | | |
| DW | DIRECT WASTE | QTY | QUANTITY | | | | | | | | | | |
| ELEC. | ELECTRICAL | S.P. | STATIC PRESSURE | | | | | | | | | | |
| FD | FLOOR DRAIN | TEMP. | TEMPERATURE | | | | | | | | | | |
| | | | | | | | | | | | | | |

| | FOODSERVICE EQUIPMENT SCHEDULE | | | | | | | | | | | | | | | | | | |
|-------------|--------------------------------|-------------------------|---------------------------------|-----------------|------|-----|-------|-------|-------|-------------|-------|------------|------------|------------|------------|-------------|---------------|------------------------------|-------------|
| ITEM NO. | TY. | DESCRIPTION | MANUFACTURER | MODEL | AMPS | НР | KW | VOLTS | PHASE | CONN. TYPE | NEMA | CW SIZE | HW SIZE | DW SIZE | IW SIZE | GAS SIZE | GAS MBTU/H | EQUIPMENT REMARKS | ITEM NO. |
| 1 | 3 | DRY STORAGE SHELVING | METRO | BR SERIES | | | | | | | | | | | | | | | 1 |
| 2 | 1 | FREEZER | TRUE MANUFACTURING CO., INC. | FLM-27F~TSL01 | 7.2 | | | 120 | 1 | CORD & PLUG | 5-15P | | | | | | | | 2 |
| 3 | 1 | THREE COMPARTMENT SINK | TO BE FABRICATED | CUSTOM | | | | | | | | | | | 2" | | | | 3 |
| 3.1 | 2 | FAUCET | T&S BRASS | B-0231-CR-KIT | | | | | | | | 1/2" | 1/2" | | | | | | 3.1 |
| 4 | 1 | POT RACK | EAGLE GROUP | WM72PR | | | | | | | | | | | | | | MOUNT AT 84" A.F.F. | 4 |
| 5 | 1 | SPARE NUMBER | | | | | | | | | | | | | | | | | 5 |
| 6 | 1 | POT SHELVING | METRO | NK3 SERIES | | | | | | | | | | | | | | | 6 |
| 7 | 1 | HAND SINK | EAGLE GROUP | HSA-10-FAW | | | | | | | | 1/2" | 1/2" | 1 1/2" | | | | WRIST HANDLES, SIDE PANELS | 7 |
| 8 | 1 | GLASS DOOR REFRIGERATOR | TRUE | GDM-23-HC~TSL01 | 5.4 | 1/3 | 0.621 | 120 | 1 | CORD & PLUG | 5-15P | | | | | | | GLASS DOOR | 8 |
| 9 | 1 | GLASS DOOR REFRIGERATOR | TRUE | GDM-23-HC~TSL01 | 5.4 | 1/3 | 0.621 | 120 | 1 | CORD & PLUG | 5-15P | | | | | | | GLASS DOOR | 9 |
| 10 | 1 | SPARE NUMBER | | | | | | | | | | | | | | | | | 10 |
| 11 | 1 | SPARE NUMBER | | | | | | | | | | | | | | | | | 11 |
| 12 | 1 | EXHAUST HOOD | SPECIFIED IN MECHANICAL SECTION | | | | | | | | | | | | | | | | 12 |
| 13 | 1 | GRIDDLE W/ STAND | VULCAN | HEG36E | 19.5 | | 16.2 | 480 | 3 | DIRECT | | | | | | | | | 13 |
| 14 | 1 | FRYER | PITCO | SE14S-1FD | 36 | | 17 | 480 | 3 | DIRECT | | | | | | | | CASTERS | 14 |
| 15 | 1 | PREP TABLE W/ SINK | TO BE FABRICATED | CUSTOM | 20 | 1/2 | | 120 | 1 | | | | | | 2" | | | | 15 |
| 15.1 | 1 | FAUCET | T&S BRASS | B-0231-CR-KIT | | | | | | | | 1/2" | 1/2" | | | | | | 15.1 |
| 16 | 1 | WORK TABLE | TO BE FABRICATED | CUSTOM | 20 | 1/2 | | 120 | 1 | | | | | | | | | | 16 |
| 17 | 1 | HOTDOG GRILL | STAR MANUFACTURING | X50SG | 12.8 | | 1.535 | 120 | 1 | | 5-15P | | | | | | | | 17 |
| 18 | 1 | BUN WARMER | STAR MANUFACTURING | XBW50 | 0.4 | | 0.05 | 120 | 1 | | 5-15P | | | | | | | | 18 |
| 19 | 1 | POPCORN MACHINE | STAR MANUFACTURING | 39-A | 10 | | 1.197 | 120 | 1 | | 5-15P | | | | | | | | 19 |
| 20 | 1 | SPARE NUMBER | | | | | | | | | | | | | | | | | 20 |
| 21 | 1 | SPARE NUMBER | | | | | | | | | | | | | | | | | 21 |
| 22 | 1 | ICE MACHINE | MANITOWOC | IYT-0620A | 12.2 | | | 120 | 1 | DIRECT | | 3/8" | | | 1/2" | | | HALF-DICE CUBE, WATER FILTER | 22 |
| 23 | 1 | ICE BIN | MANITOWOC ICE | F-700 | | | | | | | | | | | 1" | | | | 23 |
| 24 | 1 | MOBILE WORKTABLE | TO BE FABRICATED | CUSTOM | 20 | 1/2 | | 120 | 1 | | | | | | | | | | 24 |
| 25 | 1 | MOBILE WORKTABLE | TO BE FABRICATED | CUSTOM | 20 | 1/2 | | 120 | 1 | | | | | | | | | | 25 |



1 FOODSERVICE EQUIPMENT FLOOR PLAN 1/4" = 1'-0"

REMOTE REFRIGERATION CONDENSING UNITS ARE SHOWN FOR INFORMATIONAL PURPOSES ONLY.
ACTUAL LOCATION TO BE COORDINATED WITH ARCHITECURAL PLANS AND BUILDING STRUCTURE, IN KEEPING WITH ALL REQUIREMENTS OF THE SPECIFICATIONS.



01/28/19

INGHAM COUNTY GYMNASIU

ENCE E. MORGAN RECREATION COMPI

1750 GA. HWY 21 S, SPRINGFIELD, GEORGIA 31329

DRAWING NUMBER

QF100

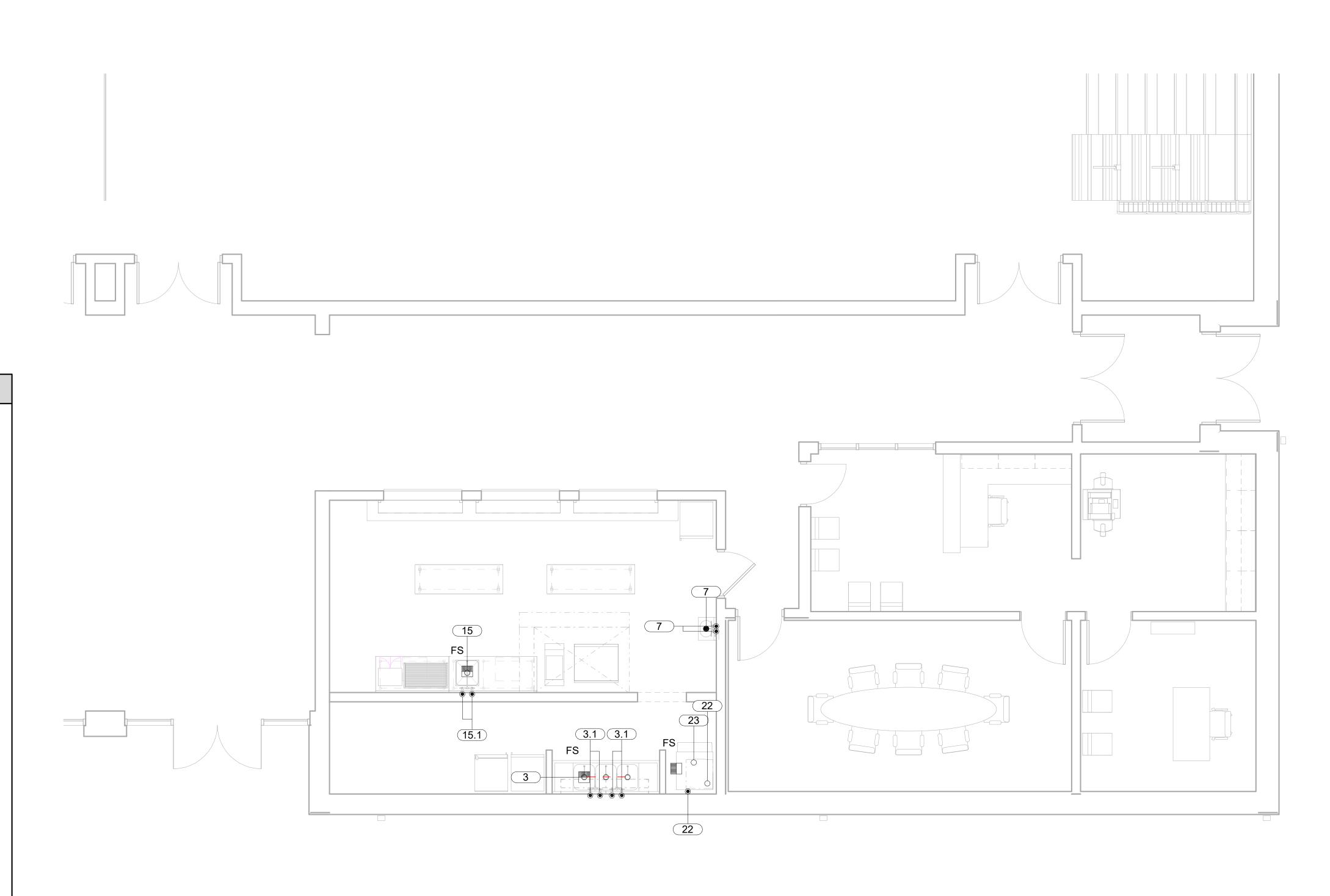
| | PLUMBING LEGEND |
|-------------|--------------------------------|
| • | HW-HOT WATER, OR CW-COLD WATER |
| • | DW-DIRECT WASTE |
| 0 | IW-INDIRECT WASTE |
| • | GAS |
| \bigoplus | FD-FLOOR DRAIN |
| | FS-FLOOR SINK |
| | INDIRECT WASTE LINE |
| A | COMPRESSED AIR |
| ÷\$\$- | STEAM SUPPLY |
| -€₿- | CONDENSATE RETURN |

FOODSERVICE PLUMBING NOTES

- THIS PLUMBING PLAN AND COORDINATING SCHEDULE IS INTENDED TO SHOW ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION TYPES, POSITIONS, FIXTURE TYPES, AND LOAD REQUIREMENTS FOR FOODSERVICE EQUIPMENT SPECIFIED AND SCHEDULED FOR REUSE. THIS PLUMBING PLAN IS INTENDED TO SHOW PLUMBING REQUIREMENTS AND APPROXIMATE ROUGH-IN LOCATIONS ONLY. DO NOT USE FOR ACTUAL ROUGHING-IN. FOR FINAL ROUGH-IN LOCATIONS, SEE DIMENSIONED PLANS PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR.
- UTILITY REQUIREMENTS INDICATED ARE TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED.
- SEE PLUMBING ENGINEER/ARCHITECT'S DRAWINGS FOR ADDITIONAL INFORMATION. PRIOR TO EQUIPMENT INSTALLATION, THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL CHECK UTILITY ROUGH-IN LOCATIONS, COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY DISCREPANCIES BETWEEN THE FOODSERVICE UTILITY PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- UTILITIES ARE BASED ON MANUFACTURER'S INFORMATION. ACTUAL ROUGHING-IN TO BE DETERMINED
- BY CODE REQUIREMENTS AND/OR MANUFACTURER'S DIRECTIONS. EXPOSED UTILITY LINES AND PIPES SHALL BE INSTALLED IN A WAY THAT DOES NOT OBSTRUCT OR PREVENT THE CLEANING OF FLOORS, WALLS, AND CEILING AREAS (2 INCHES OFF WALLS AND 6 INCHES
- MINIMUM OFF FLOORS). GAS COOKING EQUIPMENT SHALL BE AGA APPROVED AND FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH GAS PRESSURE REGULATORS DESIGNED TO OPERATE WITH 14" W.C. INCOMING
- GAS PRESSURE OR LESS. FOODSERVICE EQUIPMENT CONTRACTOR TO FURNISH MECHANICAL GAS SOLENOID VALVE LOOSE FOR PLUMBING CONTRACTOR TO INSTALL IN GAS SUPPLY LINE, LOCATED SO AS TO SHUT OFF GAS TO
- COOKING EQUIPMENT WHEN ACTIVATED. PLUMBING ENGINEER TO BE RESPONSIBLE FOR ALL CONCERNS AND ARRANGEMENTS REGARDING PENETRATIONS INTO THE FLOOR AND WALL. BUILDING OWNER TO APPROVE PRIOR TO CONSTRUCTION.
- PLUMBING ENGINEER TO LOCATE AREA DRAINS AS REQUIRED FOR GENERAL CLEANING OF THE
- PLUMBING COMPONENTS MUST NOT INTERFERE WITH THE OPERATION OF FOODSERVICE EQUIPMENT. WHEN APPLICABLE, PLUMBING CONTRACTOR TO INTERCONNECT DISHMACHINE WITH BOOSTER
- HEATER/HEAT RECLAIMER AS PER MANUFACTURER'S INSTRUCTIONS. WHEN APPLICABLE, PLUMBING CONTRACTOR TO INTERCONNECT WATER-WASH VENTILATORS WITH
- CONTROL PANELS AS PER MANUFACTURER'S INSTRUCTIONS. WHERE POSSIBLE, UTILITIES SHALL BE CONCEALED WITHIN BUILDING WALLS OR COLUMN CHASES, NOT RUN ALONG WALL FACE. DO NOT STUB OUT OF FLOOR AND RUN ON THE FACE OF THE WALL.
- ANY AND ALL EXPOSED PIPING OR FITTINGS TO BE STAINLESS STEEL, CHROME PLATED, OR ENCLOSED IN A CONCEALED, MOUNTED STAINLESS STEEL CHASE. ALL HORIZONTAL PIPING RUNS EXTENDED TO AND CONNECTED TO EQUIPMENT ITEMS SHALL BE AT THE
- HIGHEST PRACTICAL ELEVATION AND NOT LESS THAN 6" ABOVE THE FINISHED FLOOR (TO PROVIDE CLEARANCE FOR CLEANING). VENT PIPES TO BE CONCEALED IN WALLS OR COLUMN CHASES. USE LOOP VENTS FOR ISLAND
- FIXTURES, AS ALLOWED BY LOCAL CODES.
- LINES ROUTED THROUGH EQUIPMENT SHALL NOT INTERFERE WITH THE INTENDED USE OF OR SERVICING OF EQUIPMENT.
- DRINKING FOUNTAINS ARE BY PLUMBING TRADES. VERIFY UTILITY REQUIREMENTS WITH PLUMBING ENGINEER.
- FLOOR DRAINS, FUNNEL FLOOR DRAINS, FLOOR SINKS, ETC. LOCATED AT FOOD PREP SINKS, POT WASHING SINKS, AND DISHMACHINES MUST HAVE REMOVABLE BASKETS TO CATCH FOOD PARTICLES. FLOOR TROUGH DRAINS MUST ALSO BE PROVIDED WITH REMOVABLE BASKETS AND TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR. NO RAISED FLOOR SINKS SHALL BE INSTALLED. ALL DRAINS IN FOODSERVICE AREAS TO BE RUN THROUGH GREASE TRAP UNLESS OTHERWISE ALLOWED BY LOCAL CODE.

PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING:

- ALL PLUMBING WORK, LABOR, AND MATERIAL REQUIRED TO CONNECT THIS EQUIPMENT IS TO BE FURNISHED BY ELECTRICAL CONTRACTOR UNLESS SPECIFICALLY CALLED FOR IN FOODSERVICE DOCUMENTS. PLUMBING CONTRACTOR SHALL INCLUDE ROUGHING-IN TO POINTS INDICATED ON ROUGHING-IN PLANS, FINAL CONNECTIONS FROM ROUGH-IN POINTS TO EQUIPMENT REQUIRING THOSE CONNECTIONS, AND THE SUPPLYING OF ALL NECESSARY MATERIALS AND LABOR FOR THIS WORK EXCEPT AS HEREINAFTER NOTED.
- ALL WATER, WASTE, GAS, AND STEAM SERVICE TO POINT OF ROUGH-IN AS SHOWN ON PLAN. ROUGH-IN OUTLETS TO STUB 4" OUT OF WALLS AT HEIGHT INDICATED FROM FINISHED FLOOR TO CENTERLINE OF SERVICE LINE. FLOOR ROUGH-INS TO STUB UP 3" ABOVE FINISHED FLOOR OR CURB. ALL FLOOR OPENINGS OR PENETRATIONS TO BE SEALED WATERTIGHT.
- FINAL CONNECTIONS TO EQUIPMENT, INCLUDING ALL MATERIALS (STOPS, LINE STRAINERS, TAILPIECES, VALVES, FILTERS, TRAPS, CHECK VALVES, PIPING OF SUPPLY AND WASTE LINES FROM BUILDING SERVICE TO ROUGH-IN, TUBING, ETC.) REQUIRED FOR A COMPLETE INSTALLATION.
- PRESSURE REDUCING AND/OR REGULATING VALVES FOR DISHWASHERS, BOOSTER HEATERS, OR AS
- OTHERWISE NOTED IN ALL FOODSERVICE AREAS. GAS PIPING WITH INDIVIDUAL SHUT-OFF VALVES AND INTERMEDIATE REGULATORS AS REQUIRED TO
- REDUCE INCOMING BUILDING PRESSURE TO LEVEL SUITABLE FOR EQUIPMENT.
- FLOOR SINKS, COMPLETE WITH TOP GRATES AND REMOVABLE SEDIMENT BUCKETS. FIXTURES TO BE SET FLUSH WITH FINISHED FLOOR, EXCEPT AS OTHERWISE NOTED. WASTE LINES, DIRECT OR INDIRECT, EXCEPT AS OTHERWISE NOTED. MINIMUM DIAMETER OF LINE
- SHALL BE AS INDICATED ON PLAN REGARDLESS OF CONNECTION, AND SHALL BE PITCHED DOWNWARD. MAINTAIN DRAIN LINES AS HIGH AS POSSIBLE (MINIMUM 6" CLEAR ABOVE FINISHED FLOOR) FOR SANITATION AND CLEANING. WASTE LINES SHALL HAVE ADEQUATE CLEAN-OUT PROVISIONS PER LOCAL
- INDIRECT CONDENSATE DRAINLINES FOR WALK-IN COOLER/FREEZER, PITCHED 4" PER 12" OF
- HORIZONTAL RUN AND TERMINATING IN A P-TRAP OVER A FLOOR SINK. INSULATION OF ALL DRAINLINES WITHIN FREEZER COMPARTMENTS.
- REQUIRED GREASE INTERCEPTORS, OUTSIDE THE BUILDING WHERE POSSIBLE. INDOOR GREASE INTERCEPTORS ARE TO BE RECESSED, FLUSH WITH THE TOP OF THE FINISHED FLOOR (UNLESS SPECIFIED OTHERWISE) AND REMOVAL OF COVER SHALL NOT INTERFERE WITH THE OPERATION OF FOODSERVICE EQUIPMENT. STRICT COORDINATION WITH EQUIPMENT AND LOCAL CODES REQUIRED IF GREASE INTERCEPTOR IS TO BE SET ABOVE THE FLOOR OR UNDER EQUIPMENT.
- FIRE SUPPRESSION GAS SHUT-OFF VALVE (SOLENOID, EITHER MANUAL OR ELECTRIC) AS SUPPLIED BY FIRE SUPPRESSION SYSTEM CONTRACTOR (IF GAS COOKING EQUIPMENT IS USED).
- VACUUM BREAKERS AS REQUIRED BY LOCAL, STATE, AND NATIONAL CODES. INSULATION ON HOT WATER AND CONDENSATE RETURN LINES WITHIN THE FOODSERVICE AREAS. SUCH LINES ARE TO BE COLOR-CODED ACCORDING TO LOCAL CODES.
- CLEAN OUT VALVES FOR STEAM AND CONDENSATE RETURN LINES.
- ITEMS NOT FURNISHED AS A STANDARD PART OF THE EQUIPMENT BY THE MANUFACTURER. FAUCETS PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR AND FURNISHED LOOSE AS STANDARD BY EQUIPMENT MANUFACTURERS ARE TO BE MOUNTED AND PLUMBED COMPLETE UNDER THE PLUMBING CONTRACT.





| | FOODSERVICE PLUMBING SCHEDULE | | | | | | | | | | | | | | |
|-------------|-------------------------------|------------------------|------------|-----------------------|------------|-----------------------|-------------|-----------|------------|-----------------------|------------|-------------|---------------|------------------------|---|
| ITEM NO. | QTY. | DESCRIPTION | CW SIZE | CW CONN. HEIGHT | HW SIZE | HW CONN. HEIGHT | HW TEMP. | HW GPH | DW SIZE | DW CONN. HEIGHT | IW SIZE | GAS SIZE | GAS MBTU/H | GAS CONN. HEIGHT | PLUMBING REMARKS |
| 3 | 1 | THREE COMPARTMENT SINK | | | | | | | | | 2" | | | | 3 IW LEVER WASTE CONNECTIONS, FS REQUIRED |
| 3.1 | 2 | FAUCET | 1/2" | 16" | 1/2" | 14" | 140 °F | 0 | | | | | | | |
| 7 | 1 | HAND SINK | 1/2" | 16" | 1/2" | 14" | 110 °F | 5 | 1 1/2" | 12" | | | | | WRIST HANDLES |
| 15 | 1 | PREP TABLE W/ SINK | | | | | | | | | 2" | | | | LEVER WASTE |
| 15.1 | 1 | FAUCET | 1/2" | 16" | 1/2" | 16" | 140 °F | 16.36 | | | | | | | |
| 22 | 1 | ICE MACHINE | 3/8" | 66" | | | | | | | 1/2" | | | | WATER FILTER |
| 23 | 1 | ICE BIN | | | | | | | | | 1" | | | | |

IT IS THE INTENT OF THIS DRAWING TO SHOW PLUMBING CONNECTION POINTS. FOR FINAL ROUGH-IN DRAWINGS, SEE CONTRACTOR'S DETAIL SHOP DRAWINGS. ALLOWANCES SHALL BE MADE FOR TRIM. FITTINGS AND ACCESSORIES.





DESIGNED DRAWN CHECKED

DATE: 05/23/2019

JOB NO. 216 4801 01

03/19/19

QF200

DRAWING NUMBER

FOODSERVICE ELECTRICAL NOTES

- THIS ELECTRICAL PLAN AND COORDINATING SCHEDULE IS INTENDED TO SHOW ROUGH-IN LOCATIONS
 AND HEIGHTS, CONNECTION TYPES, POSITIONS, FIXTURE TYPES, AND LOAD REQUIREMENTS FOR
 FOODSERVICE EQUIPMENT SPECIFIED AND SCHEDULED FOR REUSE. THIS ELECTRICAL PLAN IS
 INTENDED TO SHOW ELECTRICAL REQUIREMENTS AND APPROXIMATE ROUGH-IN LOCATIONS ONLY.
 DO NOT USE FOR ACTUAL ROUGHING-IN. FOR FINAL ROUGH-IN LOCATIONS, SEE DIMENSIONED PLANS
 PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR.
- UTILITY REQUIREMENTS INDICATED ARE TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED. SEE ELECTRICAL ENGINEER/ARCHITECT'S DRAWINGS FOR ADDITIONAL INFORMATION.
- PRIOR TO EQUIPMENT INSTALLATION, THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL CHECK UTILITY ROUGH-IN LOCATIONS, COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY DISCREPANCIES BETWEEN THE FOODSERVICE UTILITY PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- ELECTRICAL LOADS ARE BASED ON MANUFACTURER'S INFORMATION. MINIMUM CIRCUIT AMPACITY AND OVERCURRENT PROTECTION TO BE DETERMINED BY CODE REQUIREMENTS AND/OR MANUFACTURER'S DIRECTIONS.
- EXPOSED UTILITY LINES AND PIPES SHALL BE INSTALLED IN A WAY THAT DOES NOT OBSTRUCT OR PREVENT THE CLEANING OF FLOORS, WALLS, AND CEILING AREAS (2 INCHES OFF WALLS AND 6 INCHES MINIMUM OFF FLOORS).
- ELECTRICAL ENGINEER TO BE RESPONSIBLE FOR ALL CONCERNS AND ARRANGEMENTS REGARDING PENETRATIONS INTO THE FLOOR AND WALL. BUILDING OWNER TO APPROVE PRIOR TO CONSTRUCTION.
- ELECTRICAL ENGINEER TO LOCATE RECEPTACLES IN STORAGE AREA AS REQUIRED BY LOCAL BUILDING CODE.
- ELECTRICAL COMPONENTS MUST NOT INTERFERE WITH THE OPERATION OF FOODSERVICE EQUIPMENT
- IT IS THE RESPONSIBILITY OF THE ELECTRICIAN TO REVIEW THE MANUFACTURERS' INSTALLATION INSTRUCTIONS FOR ALL FOODSERVICE EQUIPMENT REQUIREMENT ELECTRICAL CONNECTIONS. SOME MAY REQUIRE MULTIPLE CONNECTIONS.
- REVIEW ALL GENERAL NOTES, SHEET QF100.

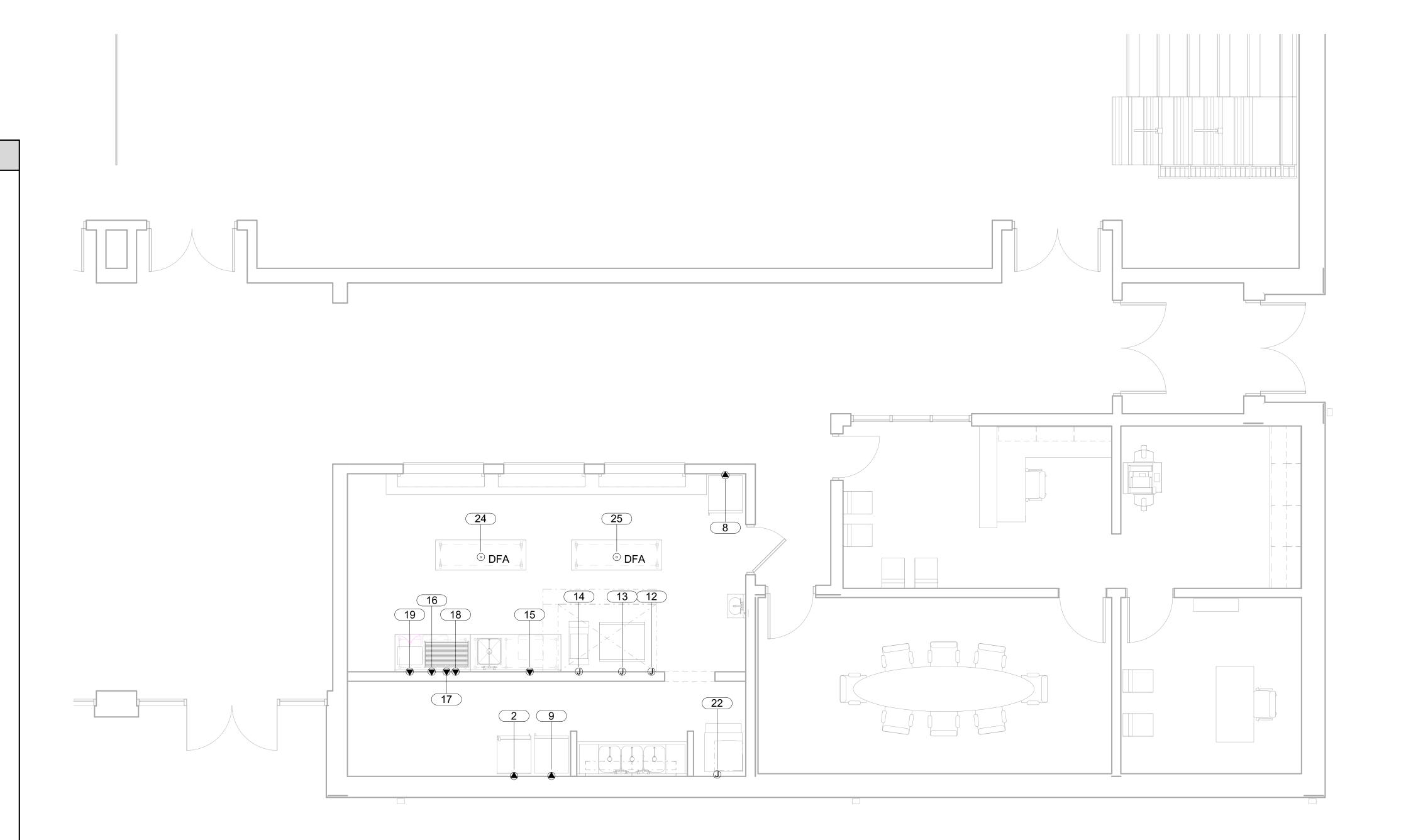
ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING:

- ELECTRICAL ROUGH-IN
- ALL ELECTRICAL WORK, LABOR, AND MATERIAL REQUIRED TO CONNECT THIS EQUIPMENT IS TO BE FURNISHED BY ELECTRICAL CONTRACTOR UNLESS SPECIFICALLY CALLED FOR IN FOODSERVICE DOCUMENTS. ELECTRICAL CONTRACTOR SHALL INCLUDE ROUGHING-IN TO POINTS INDICATED ON ROUGHING-IN PLANS, FINAL CONNECTIONS FROM ROUGH-IN POINTS TO EQUIPMENT REQUIRING THOSE CONNECTIONS, AND THE SUPPLYING OF ALL NECESSARY MATERIALS AND LABOR FOR THIS WORK EXCEPT AS HEREINAFTER NOTED.
- ELECTRICAL BUILDING SERVICES INCLUDING BUT NOT LIMITED TO CONDUIT, WIRING, LINE AND DISCONNECT SWITCHES, SAFETY CUTOFFS AND FITTINGS, CONTROL PANELS, FUSES. BOXES AND FITTINGS REQUIRED FOR COMPLETE INSTALLATION (EXCEPT INTERNAL WIRING AS SPECIFIED OR INDICATED OTHERWISE ON DRAWINGS).
- FINAL ELECTRICAL CONNECTIONS TO ÉQUIPMENT SHALL BE BY THE ELECTRICAL CONTRACTOR,
 INCLUDING ALL REQUIRED MATERIALS (SUCH AS LINE AND DISCONNECT SWITCHES, SAFETY
 CUTOUTS, CONTROL PANELS, FUSE BOXES OR OTHER ELECTRICAL CONTROLS, FITTINGS, CONDUITS
 AND CONNECTIONS). ITEMS NOT FURNISHED AS A STANDARD PART OF THE EQUIPMENT BY THE
 MANUFACTURER ARE TO BE FURNISHED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
 STARTING SWITCHES PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR AND FURNISHED LOOSE
 AS A STANDARD BY THE EQUIPMENT MANUFACTURER ARE TO BE MOUNTED AND WIRED COMPLETE
 UNDER THE ELECTRICAL CONTRACT.
- FINAL CONNECTIONS, INCLUDING MOUNTING AND WIRING OF STARTERS AND SWITCHES FURNISHED AS PART OF THE FOODSERVICE EQUIPMENT (UNLESS OTHERWISE INDICATED ON DRAWINGS).
 JUNCTION BOXES, ELECTRICAL OUTLETS, COVER PLATES, SWITCHES, ETC. NOT BUILT INTO FIXTURES OR FOURIENT, ALL RECEPTACLES COVER PLATES, ETC. IN FOODSERVICE AREAS SHALL RECEPTACLES.
- OR EQUIPMENT. ALL RECEPTACLES, COVER PLATES, ETC. IN FOODSERVICE AREAS SHALL BE MOISTURE PROOF. ELECTRICIAN TO PROVIDE BRUSHED STAINLESS STEEL COVER PLATES AT ALL SERVICE AND CONVENIENCE OUTLETS.
- PLUGS AND CORDS THAT ARE NEMA RATED AND UL APPROVED FOR MANUFACTURER AND

 FARRICATED FOURMENT.
- FABRICATED EQUIPMENT.
 SHUNT-TRIP CIRCUIT BREAKERS OR DISCONNECTS FOR FIRE SUPPRESSION SYSTEM SHUT-OFF FOR EQUIPMENT BENEATH VENTILATORS AS REQUIRED BY NFPA-96 AND LOCAL, STATE, AND NATIONAL
- GFI RECEPTACLES AS REQUIRED BY LOCAL, STATE, AND NATIONAL CODES.

BOX. ALIGN CONDUITS PARALLEL WITH TABLE OR CABINET.

- DISCONNECTS OR OTHER DEVICES AS MAY BE REQUIRED BY LOCAL, STATE, AND NATIONAL CODES.
 ELECTRICIAN TO PROVIDE "TOMB STONE" STYLE HIGH IMPACT POLYCARBONATE OUTLET COVER WITH HINGED BASE AND WATER PROOF GASKET AT +2" AFF. PROVIDE TYPE OF OUTLET AS SHOWN ON PLAN. UNIT SHALL HAVE A MINIMUM OF TWO 3/4" CONDUITS ENTER THROUGH THE BOTTOM OF EACH
- WHEN APPLICABLE, THE ELECTRICAL CONTRACTOR SHALL PROVIDE CIRCUIT AND WIRING, INSTALL ELECTRICAL COMPONENTS (PROVIDED BY THE FOODSERVICE EQUIPMENT CONTRACTOR), AND INTERWIRE BETWEEN THE FOLLOWING:
- EXHAUST HOODS FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH LIGHT FIXTURES, EMPTY CONDUIT TO JUNCTION BOX, AND PRE-WIRE PACKAGE. ELECTRICAL CONTRACTOR TO INTERCONNECT TO SWITCHES AND MAKE ALL FINAL CONNECTIONS.
- INTERCONNECT TO SWITCHES AND MAKE ALL FINAL CONNECTIONS.
 STAINLESS STEEL UTILITY CHASE SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH HOLES CUT FOR RECEPTACLES AND CORD AND PLUG SETS LOOSE. ELECTRICAL CONTRACTOR TO INSTALL AND WIRE EACH RECEPTACLE ON UTILITY CHASE AND MAKE FINAL CONNECTIONS.
- ELECTRICAL CONTRACTOR TO CONNECT ALL CORD AND PLUG SETS TO EQUIPMENT.
 FIRE SUPPRESSION SYSTEM FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH APPLIANCE SHUT-OFF FEATURE. ELECTRICAL CONTRACTOR TO INTERCONNECT TO SHUNT TRIPS PER MANUFACTURER'S DIAGRAM SO AS TO SHUT OFF ALL EQUIPMENT UNDER HOODS WITH ACTIVATED.
- POWER TO ALL ELECTRICALLY OPERATED COOKING EQUIPMENT UNDER HOODS TO BE FROM PANEL WHERE MAIN BREAKER IS INTERWIRED WITH THE FIRE SUPPRESSION SYSTEM AND/OR FIRE TERMINAL BLOCK IN THE UTILITY DISTRIBUTION SYSTEM SO THAT THE POWER SHUT-OFF IS ACHIEVED UPON EITHER MANUAL OR AUTOMATIC OPERATION OF THE FIRE SUPPRESSION SYSTEM. ALL INTERWIRING BY ELECTRICAL CONTRACTOR.
- HOOD CONTROLS AND FIRE SUPPRESSION SYSTEMS EACH REQUIRE 24-HOUR EMERGENCY
- ELECTRICAL SERVICE.
 ELECTRICAL CONTRACTOR TO PROVIDE CIRCUITS ON ROOF FOR EXHAUST/SUPPLY FANS. VERIFY
 UTILITIES REQUIRED WITH MECHANICAL CONTRACTOR AND LOCATION OF UNITS WITH GENERAL
 CONTRACTOR. FINAL CONNECTIONS BY ELECTRICAL CONTRACTOR.
- DISHMACHINE SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR PRE-WIRED TO INTEGRAL CONTROL PANEL AND READY FOR FINAL CONNECTION BY ELECTRICAL CONTRACTOR.
- DISHMACHINE SHALL BE FURNISHED WITH EXHAUST FAN CONTROL SWITCH BY FOODSERVICE EQUIPMENT CONTRACTOR. ELECTRICAL CONTRACTOR TO INTERCONNECT TO EXHAUST FAN SO THAT FAN OPERATES WHEN DISHMACHINE IS TURNED ON.
- DISHMACHINE SHALL BE FURNISHED WITH LIMIT SWITCH BY FOODSERVICE EQUIPMENT CONTRACTOR. ELECTRICAL CONTRACTOR TO INTERCONNECT AND MAKE FINAL CONNECTIONS.
- COLD STORAGE ROOMS SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH PRE-WIRED LIGHT AND SWITCH AT DOOR PANEL. ELECTRICAL CONTRACTOR TO PROVIDE INTERCONNECTING WIRING TO EXTRA LIGHT FIXTURES AND MAKE FINAL CONNECTIONS.
- REFRIGERATION SYSTEMS SHALL BE FURNISHED AND INSTALLED BY FOODSERVICE EQUIPMENT CONTRACTOR. DEFROST CONTROL WIRING BETWEEN FREEZER CONDENSING UNIT AND EVAPORATOR COIL SHALL BE BY ELECTRICAL CONTRACTOR. FINAL ELECTRICAL DROPS AND DISCONNECTS FOR CONDENSING UNITS AND EVAPORATOR COILS SHALL BE FURNISHED BY ELECTRICAL CONTRACTOR.
- DISPOSERS SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH SOLENOID VALVE AND AUTO-REVERSING CONTROL CENTER WITH MAGNETIC STARTER AND START/STOP BUTTONS INTERWIPING AND FINAL CONNECTION BY ELECTRICAL CONTRACTOR.
- BUTTONS. INTERWIRING AND FINAL CONNECTION BY ELECTRICAL CONTRACTOR.
 UTILITY DISTRIBUTION SYSTEM SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR PRE-WIRED AND READY FOR FINAL CONNECTION BY ELECTRICAL CONTRACTOR. FOODSERVICE EQUIPMENT CONTRACTOR TO FURNISH CORD AND PLUG SETS FOR INSTALLATION TO EQUIPMENT BY ELECTRICAL CONTRACTOR. ANY NECESSARY INTERWIRING AND FINAL CONNECTIONS TO THE EQUIPMENT SHALL BE BY THE ELECTRICAL CONTRACTOR.
- AIR CURTAIN FAN TO BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH DOOR SWITCH. ELECTRICAL CONTRACTOR TO PROVIDE MASTER SWITCH, INTERWIRE DOOR SWITCH, AND MAKE FINAL CONNECTIONS.



1 FOODSERVICE EQUIPMENT ELECTRICAL ROUGH-IN PLAN 2F300 1/4" = 1'-0"

| | FOODSERVICE ELECTRICAL SCHEDULE | | | | | | | | | | |
|-------------|---------------------------------|-------------------------|------|-----|-------|-------|-------|-------------|-------|--------------------------|---------------------------------------|
| ITEM NO. | QTY. | DESCRIPTION | AMPS | HP | KW | VOLTS | PHASE | CONN. TYPE | NEMA | ELEC. CONN. HEIGHT | ELECTRICAL REMARKS |
| 2 | 1 | FREEZER | 7.2 | | | 120 | 1 | CORD & PLUG | 5-15P | 72" | |
| 8 | 1 | GLASS DOOR REFRIGERATOR | 5.4 | 1/3 | 0.621 | 120 | 1 | CORD & PLUG | 5-15P | 48" | |
| 9 | 1 | GLASS DOOR REFRIGERATOR | 5.4 | 1/3 | 0.621 | 120 | 1 | CORD & PLUG | 5-15P | 48" | |
| 13 | 1 | GRIDDLE W/ STAND | 19.5 | | 16.2 | 480 | 3 | DIRECT | | 24" | |
| 14 | 1 | FRYER | 36 | | 17 | 480 | 3 | DIRECT | | 18" | |
| 15 | 1 | PREP TABLE W/ SINK | 20 | 1/2 | | 120 | 1 | | | 48" | CONVENIENCE REC'PT. |
| 16 | 1 | WORK TABLE | 20 | 1/2 | | 120 | 1 | | | 48" | CONVENIENCE REC'PT. |
| 17 | 1 | HOTDOG GRILL | 12.8 | | 1.535 | 120 | 1 | | 5-15P | 48" | |
| 18 | 1 | BUN WARMER | 0.4 | | 0.05 | 120 | 1 | | 5-15P | 48" | |
| 19 | 1 | POPCORN MACHINE | 10 | | 1.197 | 120 | 1 | | 5-15P | 48" | |
| 22 | 1 | ICE MACHINE | 12.2 | | | 120 | 1 | DIRECT | | 66" | |
| 24 | 1 | MOBILE WORKTABLE | 20 | 1/2 | | 120 | 1 | | | 72" | CONV. REC'PT., DROP CORD FROM CEILING |
| 25 | 1 | MOBILE WORKTABLE | 20 | 1/2 | | 120 | 1 | | | 72" | CONV. REC'PT., DROP CORD FROM CEILING |

| ELECTRICAL LEGEND |
|--|
| SPECIAL PURPOSE RECEPTACLE (DEDICATED CIRCUIT) |
| JUNCTION BOX |
| CONVENIENCE OUTLET (C.O.) - 16A/120/1 |
| DROP RECEPTACLE (DOWN FROM ABOVE) |
| STUB RECEPTACLE (UP FROM FLOOR) |
| DATA CONNECTION |
| SWITCH |
| |

FOODSERVICE EQUIPMENT CONTRACTOR TO PROVIDE HEATER TAPE FOR WALK-IN FREEZER CONDENSATE DRAIN LINE WITH INSTALLATION BY ELECTRICAL CONTRACTOR.

REMOTE REFRIGERATION WIRING IS SHOWN FOR INFORMATIONAL PURPOSES ONLY. ACTUAL WIRING TO BE DETERMINED BY COMPRESSOR LOCATION AND BUILDING STRUCTURE, IN KEEPING WITH ALL REQUIREMENTS OF THE SPECIFICATIONS.

IT IS THE INTENT OF THIS DRAWING TO SHOW ELECTRICAL CONNECTION POINTS. FOR FINAL ROUGH-IN DRAWINGS, SEE CONTRACTOR'S DETAIL SHOP DRAWINGS. ALLOWANCES SHALL BE MADE FOR TRIM, FITTINGS AND

ACCESSORIES.

Camacho

FOODSERVICE DESIGNERS
AND CONSULTANTS



DESIGNED DRAWN CHECKED
Designer Author Checker

DATE: 05/23/2019

JOB NO. 216 4801 01

03/19/19

MORGAN RECREATION COMPLE

DRAWING NUMBER

QF300