

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, ETC.
- 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.

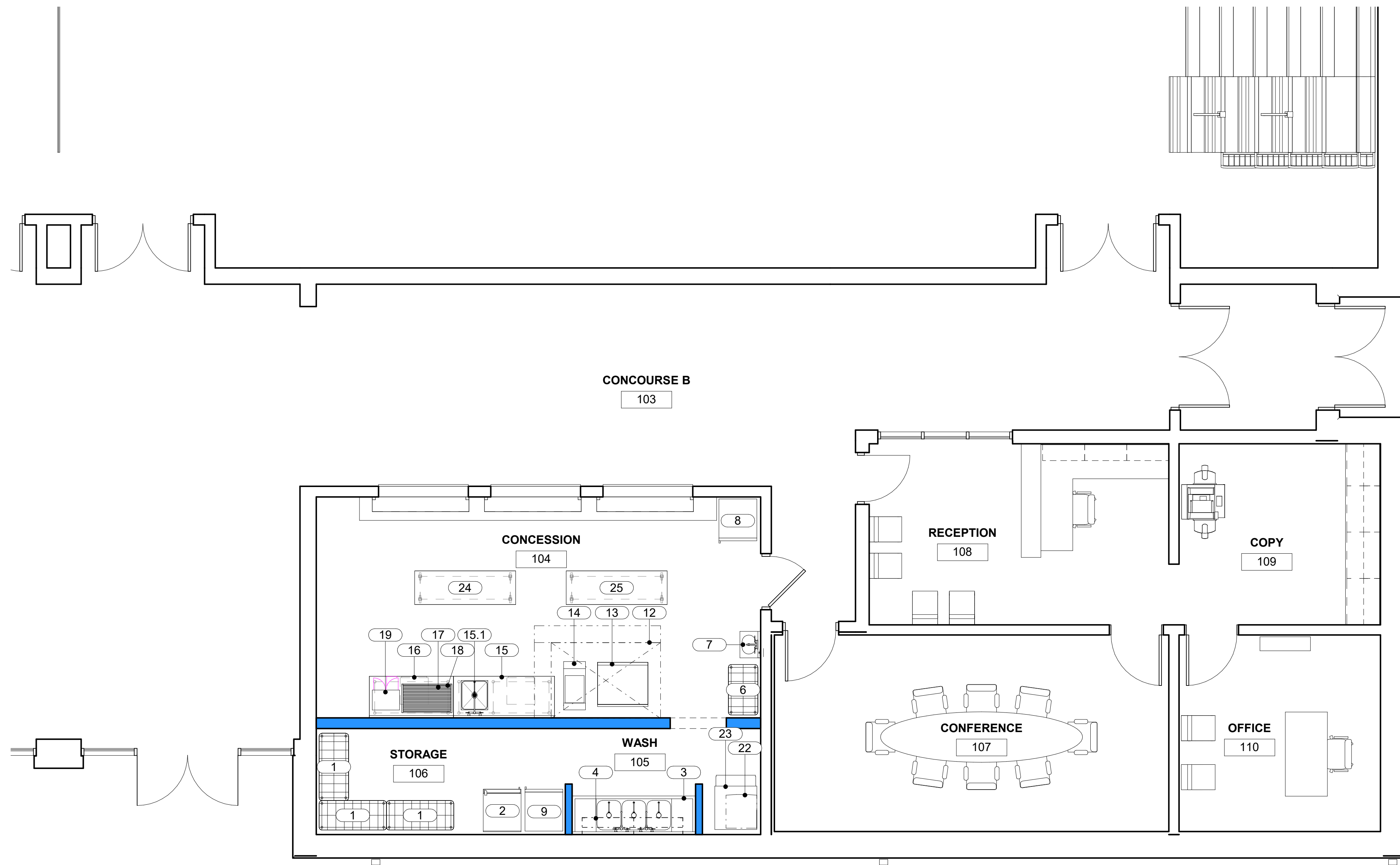
DISCLAIMER
 FOODSERVICE EQUIPMENT PLANS AND SPECIFICATIONS ARE INTENDED TO ILLUSTRATE TYPES AND ARRANGEMENTS, INCLUDING SPACE AND UTILITY REQUIREMENTS, OF EQUIPMENT REQUIRED FOR THE PROJECT REGARDING THE DESIRED FUNCTION AND PRODUCT FLOW. THEY ARE INTENDED TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL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

ERRORS AND OMISSIONS
 DESIGN DOCUMENTS INCLUDE DRAWINGS AND SPECIFICATIONS WHICH SHOULD 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.

FOODSERVICE EQUIPMENT SCHEDULE

ITEM NO.	QTY.	DESCRIPTION	MANUFACTURER	MODEL	AMPS	HP	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	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
 QF100 1/4" = 1'-0"

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

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

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DESIGNED	DRAWN	CHECKED
GAH	GAH	JC
DATE:	05/23/2019	
JOB NO.:	216 4801 01	
	01/28/19	

EFFINGHAM COUNTY GYMNASIUM
 CLARENCE E. MORGAN RECREATION COMPLEX
 1750 GA. HWY 21 S, SPRINGFIELD, GEORGIA 31329
FOODSERVICE EQUIPMENT PLAN

DRAWING NUMBER
QF100



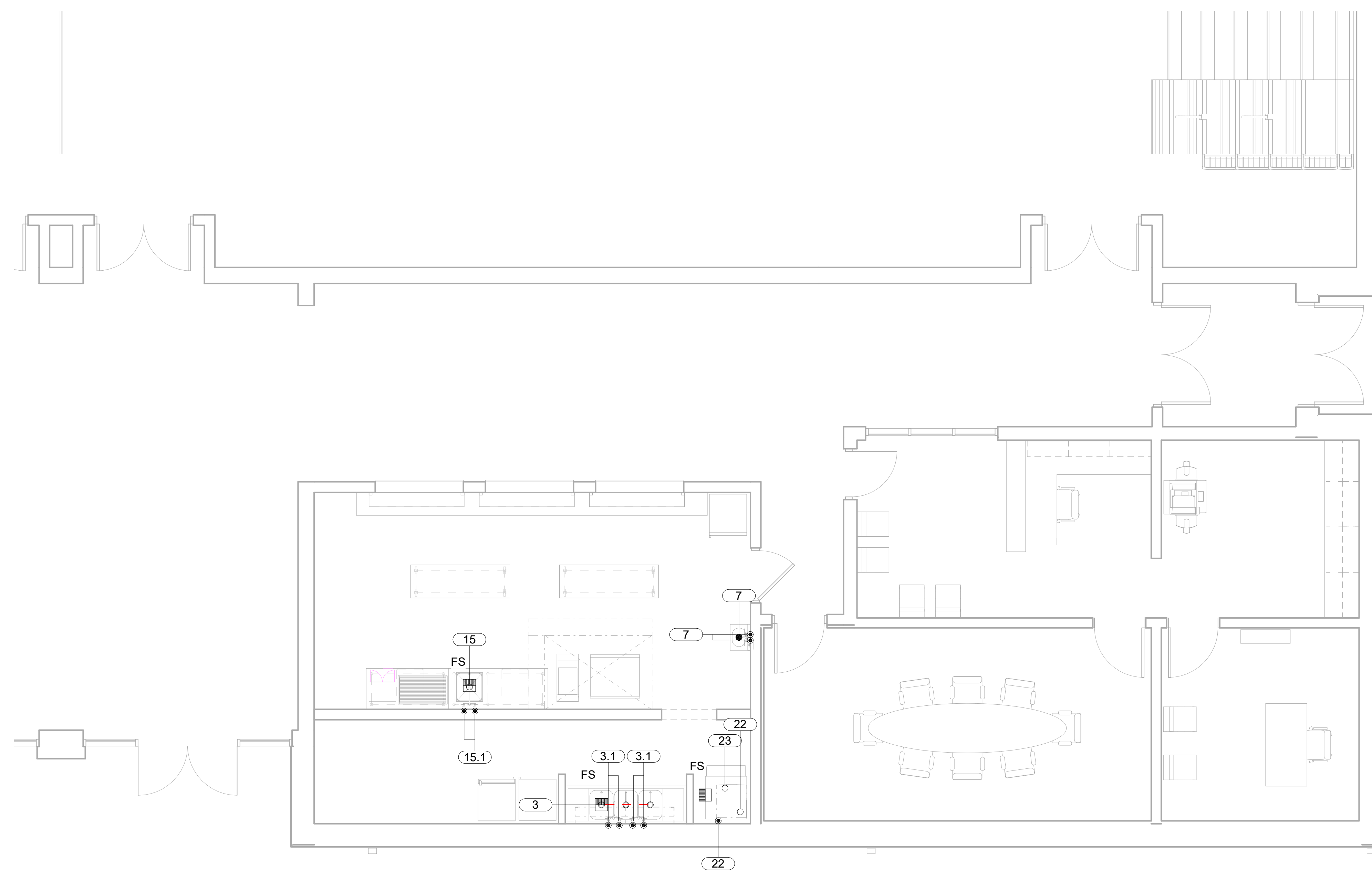
PLUMBING LEGEND	
◉	HW-HOT WATER, OR CW-COLD WATER
●	DW-DIRECT WASTE
○	IW-INDIRECT WASTE
⊙	GAS
⊕	FD-FLOOR DRAIN
⊖	FS-FLOOR SINK
---	INDIRECT WASTE LINE
⊕	COMPRESSED AIR
⊕	STEAM SUPPLY
⊕	CONDENSATE RETURN

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 COOKING EQUIPMENT WHEN ACTIVATED.
- PLUMBING CONTRACTOR 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 FACILITY.
- 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 CODES.
- 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.



1 FOODSERVICE EQUIPMENT PLUMBING ROUGH-IN PLAN
QF200 1/4" = 1'-0"

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 LEVER WASTE
15	1	PREP TABLE W/ SINK									2"				
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.

camacho
FOODSERVICE DESIGNERS
AND CONSULTANTS

HUSSEY GAY BELL
— Established 1958 —

DESIGNED	DRAWN	CHECKED
GAH	GAH	JC
DATE: 05/23/2019		
JOB NO: 216 4801 01		
03/19/19		

EFFINGHAM COUNTY GYMNASIUM
CLARENCE E. MORGAN RECREATION COMPLEX
1750 GA. HWY 21 S, SPRINGFIELD, GEORGIA 31329

FOODSERVICE PLUMBING PLAN

DRAWING NUMBER
QF200

