	FOODSERVICE ABBF	REVIA	TIONS
ADJ	ADJUSTABLE	JC	JANITOR'S CLOSET
AFF	ABOVE FINISHED FLOOR	KEC	KITCHEN EQUIPMENT CONTRACTOR
ALT	ALTERNATE	KTN	KITCHEN
ALUM	ALUMINUM	KW	KILOWATT HOUR
AMP	AMERICAN NATIONAL STANDARDS	LAM	LAMINATE
ANSI	AMERICAN NATIONAL STANDARDS INSTITUTE	LBS LKR	POUNDS LOCKER
BLDG	BUILDING	LT	LIGHT
BTC	BRANCH TO CONNECTION	LVR	LOUVER
BTU	BRITISH THERMAL UNIT	MAX	MAXIMUM
C&P	CORD AND PLUG	MBTUH	1000 BTU/HOUR
CBT	CABINET	MECH	MECHANICAL
CFM	CUBIC FEET PER MINUTE	MIN	MINIMUM
CL	CENTER LINE	MISC	MISCELLANEOUS
CLG	CEILING	MTD	MOUNTED
CMU	CONCRETE MASONRY UNIT COLUMN	MTL	METAL
CONN	CONNECTION	MUL NA	MULLION NOT APPLICABLE
CUFT	CUBIC FEET	NIC	NOT IN CONTRACT
CW	COLD WATER	NO.	NUMBER
DC	DROP CORD	NS	NO SCALE
DFA	DOWN FROM ABOVE	OC	ON CENTER
DIAM	DIAMETER	OD	OUTSIDE DIAMETER
DIM.	DIMENSION	OFC	OFFICE
DISP	DISPENSER	OH.	OVERHEAD
DIV	DIVISION	OPNG	OPENING
DN DR	DOWN DUPLEX RECEPTACLE		OPPOSITE HAND
DTL	DETAIL		OPPOSITE HAND
DWG	DRAWING	PC DEDE	PLUMBING CONTRACTOR
DWR	DRAWER	PERF	PERFORATE(D) PHASE
EA	EACH		PLASTIC LAMINATE
EC	ELECTRICAL CONTRACTOR		PLUMBING
EL	ELEVATION		PLYWOOD
ELEC	ELECTRICAL	PNL	PANEL
EQ	EQUAL	PREP	PREPARATION
· ·	EQUIPMENT	PSI	POUNDS PER SQUARE INCH
ETR	EXISTING TO REMAIN	QT	QUARRY TILE
EX	EXISTING		QUANTITY
EXH EXT	EXHAUST EXTERIOR	QUAD	QUAD RECEPTACLE
FD	FLOOR DRAIN	RAD	RADIUS
FEC	FIRE EXTINGUISHER CABINET	RCP RECP	REFLECTED CEILING PLAN RECEPTACLE
FF	FINISHED FLOOR	REFG	REFRIGERATOR
FIN.	FINISH(ED)	REQD	REQUIRED
FLA	FULL LOAD AMP	RET	RETURN
FLR	FLOOR	RI	ROUGH-IN
	FLASHING	RM	ROOM
	FLUORESCENT	RO	ROUGH OPENING
FRZ	FREEZER	SAN	SANITARY
FT	FOOT FURNITURE	SCH	SCHEDULE
FURN FS	FLOOR SINK		SHELVING
G G	GAS	SHT SP	SHEET SPECIAL RECEPTACLE
GA	GAUGE	SPEC	SPECIFICATION
GAL	GALLON	SQ	SQUARE
GALV	GALVANIZED	SR	SINGLE RECEPTACLE
GC	GENERAL CONTRACTOR	SS	STAINLESS STEEL
GFCI	GROUND FAULT CIRCUIT	STD	STANDARD
0514	INTERUPTER	STL	STEEL
GPM	GALLONS PER MINUTE	STOR	STORAGE
HGT HP	HEIGHT HORSEPOWER	STP	STATIC PRESSURE
HVAC	HEATING, VENTILATING, AIR	SU	STUB UP
11470	CONDITIONING	SUP	SUPPLY
HW	HOT WATER	TEL TV	TELEPHONE TELEVISION
ID	INSIDE DIAMETER	TYP	TYPICAL
IN.	INCH	UDS	UTILITY DISTRIBUTION SYSTEM
INCL	INCLUDE	UNFIN	UNIFINISHED
INST	INSTALL(ATION)	UNK	UNKNOWN
INSUL	INSULATE(ION)	VAC	VACUUM
INT IW	INTERIOR INDIRECT WASTE	VERT	VERTICAL
JAN	JANITOR	W/	WITH
JB	JUNCTION BOX	W/O	WITHOUT
JBH	JUNCTION BOX -	WH	WATER HEATER
	CEILING/HORIZONTAL MOUNTED	WL	WALL
JBW	JUNCTION BOX - WALL MOUNTED	WP wt	WEATHER PROOF
		WT	WEIGHT

GENERAL CONTRACTOR REQUIREMENTS

- 1. THE GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL FURNISH AND INSTALL WALL BLOCKING WHERE WALLS REQUIRE REINFORCEMENT. LENGTHS OF WALL BLOCKING ARE NOMINAL: ALWAYS EXTEND TO THE NEXT STUD IN EACH DIRECTION.
- 2. GENERAL CONTRACTOR AND/OR SUBDIVISIONS TO PROVIDE REINFORCEMENT ABOVE FINISHED CEILING FOR HANGING OF FURNISHED EQUIPMENT. COORDINATE EXACT SIZE AND REQUIREMENTS.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL FURNISH ANY AND ALL FIRE-RESISTANT RATED SHAFTS (IF REQUIRED) FOR EXHAUST HOOD DUCTS IN ACCORDANCE WITH ALL BUILDING CODES.

GENERAL FOODSERVICE AND HEALTH CODE REQUIREMENTS

- 1. ALL FOODSERVICE EQUIPMENT AND INSTALLATION SHALL COMPLY WITH THE CURRENT EDITION OF CODES, RULES AND REGULATIONS OF THE GOVERNING HEALTH DEPARTMENT AUTHORITIES AND BE MANUFACTURED IN STRICT COMPLIANCE WITH AND, IF APPLICABLE, BEAR THE SEAL OF UL, NEMA, ASME, NSF, ETL, AGA, OSHA AND NFPA.
- CEILING AND WALL SURFACES ADJACENT TO OR ABOVE ANY FOOD PREPARATION AREA, INCLUDING KITCHEN, DISHWASHING AND SERVING AREAS, ETC., SHALL BE SMOOTH, EASILY CLEANABLE AND LIGHT IN COLOR. ANY MATERIALS NOT CLEARLY CONSISTENT WITH THIS REQUIREMENT SHOULD BE SUBMITTED TO THE LOCAL HEALTH JURISDICTION FOR PRIOR APPROVAL OF USE. LAY IN CEILING TILE MUST BE NON-POROUS AND NON-FISSURED PANELS ONLY. A CORROSION RESISTANT SUSPENSION SYSTEM IS RECOMMENDED.
- 3. CONSTRUCT PARTITION WALLS BETWEEN KITCHEN AREAS AND PUBLIC AREAS FOR MAXIMUM SOUND CONTROL IF APPLICABLE.
- 4. FLOORS IN FOOD PREPARATION, FOOD STORAGE, UTENSIL WASHING AND JANITORIAL AREAS SHALL MEET HEALTH DEPARTMENT REQUIREMENTS AND SHALL HAVE COVED BASE.
- 5. THERE SHALL BE A MINIMUM 50 FOOT-CANDLES OF LIGHT ON ALL WORKING SURFACES AND EQUIPMENT IN FOOD PREPARATION AND UTENSIL WASHING AREAS; INCLUDING WORK SURFACES OF EQUIPMENT LOCATED UNDER EXHAUST HOODS. WALK-IN COOLER/FREEZERS AND DRY STORAGE ROOMS TO HAVE A MINIMUM OF 20 FOOT CANDLE POWER.
- LAMP GUARDS OR SLEEVES, SOLID PLASTIC LENSES OR APPROVED COATED BULBS SHALL BE USED ON ALL LIGHTING IN EQUIPMENT OR OVER FOOD CONTACT AREAS.
- 7. BACKSPLASHES WHEN SEALED ON EQUIPMENT SHALL BE SEALED TO WALLS WITH SILICONE SEALANT IN A NEAT WORKMANLIKE MANNER. SEALANT MUST BE APPROVED BY THE NATIONAL SANITATION FOUNDATION (NSF).
- 8. SPACE BETWEEN ALL EQUIPMENT AND WALL, CEILING, FLOORS AND ADJOINING UNITS NOT PORTABLE AND HAVING ENCLOSED BODIES SHALL BE COMPLETELY SEALED AGAINST ENTRANCE OF FOOD PARTICLES OR VERMIN BY MEANS OF SILICONE SEALANT OR TRIM STRIPS.
- 9. EQUIPMENT PLACED ON TABLES AND COUNTERS SHALL BE READILY MOVABLE, COMPLETELY SEALED TO WORK SURFACE, OR MOUNTED ON LEGS NO LESS THAN 4 INCHES IN HEIGHT IF EQUIPMENT WEIGHS MORE THAN 75 POUNDS.
- 10. ALL FLOOR MOUNTED EQUIPMENT SHALL BE INSTALLED ON EITHER A MINIMUM OF 6 INCH HIGH STAINLESS STEEL LEGS WITH ADJUSTABLE SANITARY FEET, MOUNTED ON CASTERS. OR RESTING ON 6 INCH HIGH RAISED CURBS.
- 11. DISHWASHERS OR CHEMICAL SANITIZING MACHINE SHALL BE DESIGNED WITH A HIGH TEMPERATURE FINAL RINSE OF 180°F AND WASH CYCLE TEMPERATURES OF 160°F.

DISCHARGE OF THE VACUUM BREAKER.

- 12. ALL REFRIGERATION EQUIPMENT SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE, IN PROPER WORKING CONDITION, AND ACCURATE WITHIN A RANGE OF PLUS OR MINUS 2°.
- 13. VACUUM BREAKERS, WHEN REQUIRED, SHALL BE A MINIMUM OF 6 INCHES ABOVE THE FLOOD LEVEL RIM WITH NO SHUT OFF DEVICES BEYOND THE
- 14. HANDWASHING FACILITIES ARE REQUIRED FOR FOOD PREPARATION, COOKING, SERVING AND UTENSIL WASHING AREAS AND WILL BE SHOWN ON THE FOODSERVICE EQUIPMENT PLANS.
- 15. NEW EXHAUST HOODS SHALL BE CONSTRUCTED TO MEET THE LOCAL BUILDING CODES AND MEET THE FOLLOWING STANDARDS: NSF, UL AND NFPA-96. NEW HOODS ARE TO BEAR UL CLASSIFIED LABEL WITHOUT DAMPERS IN EXHAUST VENT COLLARS. HOODS SHALL BE DESIGNED WITH A MINIMUM OF 6 INCH OVERHANG AT ALL EXPOSED COOKING AREAS.
- 16. THE EXHAUST HOODS AND EXHAUST DUCT SYSTEMS SHALL BE PROVIDED WITH AN AUTOMATIC FIRE EXTINGUISHING SYSTEM. THE FIRE SUPPRESSION SYSTEM SHALL BE ENGINEERED. SIZED AND INSTALLED IN ACCORDANCE WITH UL 300. NFPA AND BUILDING CODES.

NO.	SHEET NAME
GENERAL	
QF001	FOODSERVICE GENERAL NOTES, SHEET INDEX
QF002	FOODSERVICE EQUIPMENT SCHEDULES
EQUIPMEN	IT PLANS
QF101	FOODSERVICE EQUIPMENT PLAN
QF102	FOODSERVICE EQUIPMENT PLAN
PLUMBING	ROUGH-INS
QF201	FOODSERVICE IN SLAB PLUMBING ROUGH-IN PLAN
QF202	FOODSERVICE IN SLAB PLUMBING ROUGH-IN PLAN
QF202	FOODSERVICE ABOVE SLAB PLUMBING ROUGH-IN PLAN
QF203	FOODSERVICE ABOVE SLAB PLUMBING ROUGH-IN PLAN
ELECTRIC	AL ROUGH-INS
QF301	FOODSERVICE ELECTRICAL ROUGH-IN PLAN
QF302	FOODSERVICE ELECTRICAL ROUGH-IN PLAN
SPECIAL C	CONDITIONS
QF401	FOODSERVICE SPECIAL CONDITIONS PLAN
DETAILS A	ND ELEVATIONS
QF501	FOODSERVICE DETAILS
QF601	FOODSERVICE ELEVATIONS
QF602	FOODSERVICE ELEVATIONS
QF603	FOODSERVICE ELEVATIONS
MANUFAC	TURER FABRICATION DRAWINGS
QF701	MANUFACTURER HOOD DRAWING
QF702	MANUFACTURER HOOD DRAWING
QF703	MANUFACTURER HOOD DRAWING
QF704	MANUFACTURER WALK-IN DRAWING

FOR INSTALLATION.

INTENDED USE.

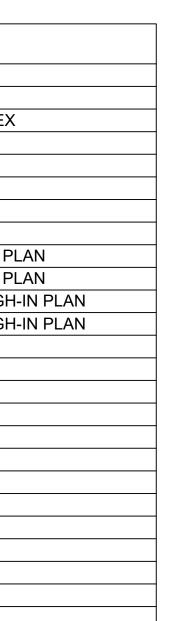
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MEANT TO REPLACE THEM OR BE USED IN LIEU OF THEM FOR ANY CONSTRUCTION PURPOSES NOT RELATED TO FOODSERVICE EQUIPMENT. THE DRAWINGS ARE DESIGNED TO BE SUBMITTED FOR HEALTH DEPARTMENT APPROVAL

AND PERMITTING AND ARE NOT INTENDED TO BE SUBMITTED FOR CONSTRUCTION PERMITTING.

UNPACKING, ASSEMBLY, ERECTING, PLACING, ANCHORING, PROTECTING, CLEANING AND SIMILAR OPERATIONS; READY FOR FINAL UTILITY CONNECTIONS

PROVIDE: FURNISH AND INSTALL COMPLETE, READY FOR



DEFINITION OF TERMS

FURNISH: SUPPLY AND DELIVER TO APPROPRIATE CONTRACTOR

INSTALL: FURNISH TO PROJECT SITE INCLUDING UNLODAING, BY APPROPRIATE CONTRACTOR.

FOODCRAFT

2601 Hope Church Road Winston-Salem, NC 27103

> p. 336.768.7520 f. 336.768.1708

trimarkusa.com

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written approval.

Owner and all Contractors to

the field before starting

construction and to notify TriMark of any material or detail

REVISIONS

DATE NO. DESCRIPTION

check and verify existing dimensions and conditions in

PROJECT NUMBER: 19-018

06-14-2019

NO SCALE

FOODSERVICE GENERAL NOTES, SHEET INDEX

SHEET NUMBER:

QF001

NAIZ	_	ODSERVICE EQUIPI		
MK.	QTY		MANUFACTURER	MODEL
<u>1</u> 2	1 1	ICE CUBER ICE BIN	HOSHIZAKI HOSHIZAKI	KM-520MAJ B-500SF
3	5	HAND SINK	SERV-WARE	HS15S-CWP
4	2	BAG-IN-BOX	BY OTHERS	
4A 5	2	CO2 TANK FOOD SLICER	BY OTHERS GLOBE	G12
6	1	SLICER EQUIPMENT STAND	ADVANCE	MT-SS-302
7	-	-SPARE NUMBER-		
8 9	1	-SPARE NUMBER- WORK TABLE	FECO	CUSTOM
10	1	FOOD PROCESSOR	WARING	WFP16SCD
11	LOT	DRY STORAGE SHELVING	EAGLE	2448Z
12	2	CAN RACK	EAGLE	OCR-10-9A
13 14	3	WORK TABLE WITH SINK WALL MOUNTED SHELF	FECO ADVANCE	CUSTOM WS-12-36
15	1	FOOD PROCESSOR	ROBOT COUPE	R301 ULTRA
16	1	BAKER'S TABLE	FECO	CUSTOM
16A	2	INGREDIENT BIN	WINHOLT	148PIB
17 18	1 1	FOOD MIXER MIXER EQUIPMENT STAND	GLOBE SELECT	SP20 2MSS-30
19	1	S/S TOP WORK TABLE	FECO	CUSTOM
20	2	OVERSHELF	JOHN BOOS	BHS1248PR-16/304
21	1	WALK-IN COOLER / FREEZER		22'-7 1/4"X10'-7 1/2"X8'-6"
22 22A	1 1	MED-TEMP EVAPORATOR MED-TEMP CONDENSER	BALLY	BTL115MA-S1A-ECM BEHA011-M8-HT3CB
22A 23	1	LOW-TEMP EVAPORATOR	BALLY	BLP209LE-S2BPT
23A	1	LOW-TEMP CONDENSER	BALLY	BEZA020-L8-HT3CF
24	LOT		EAGLE	2460VG
25 26	LOT 2	FREEZER SHELVING BUN PAN RACK	EAGLE WIN-HOLT	LOT
26 27	1	REACH-IN DUAL TEMP CABINET	TRUE	AL-1820B T-23DT-HC
28	1	PROOFER HOLDING CABINET	CRES-COR	H-135-WUA-11-R
29	1	EXHAUST HOOD	CAPTIVEAIRE	6012SND-2-PSP-F/6012SND-2-PSP-I
30 71	1	S/S WALL PANELS	CARTIVEAURE	CUSTOM
31 31.1	1 1	EXHAUST FAN EXHAUST FAN	CAPTIVEAIRE CAPTIVEAIRE	DU85HFA DU240HFA
32	1	SUPPLY FAN	CAPTIVEAIRE	A2-D.250-20D
33	1	FIRE SYSTEM	CAPTIVEAIRE	UL 300
34	2	DUNNAGE RACK	CHANNEL	ED2448
35	-	-SPARE NUMBER- CONVECTION OVEN	DI ODOETT	SHO 100C ADDI
36 37	1 1	HYDROVECTION OVEN	BLODGETT BLODGETT	SHO-100G ADDL HVH-100G BASE
38	1	RANGE	SOUTHBEND	4361A
39	1	CHARBROILER	SOUTHBEND	HDC-36
40	1	GRIDDLE	SOUTHBEND	HDG-36
41 42	2	REFRIGERATED EQUIPMENT STAND FRYER	NOR-LAKE PITCO	NLCB84 35C+S
43	1	KETTLE	CROWN	EC-12TW
43A	1	FLOOR TROUGH	EAGLE	ASFT-1830-SG
44	1	REACH-IN REFRIGERATOR	NOR-LAKE	NR242SSS/0X
45	1	SERVING COUNTER	FECO	CUSTOM
46 47	1 1	REFRIGERATED SANDWICH PREP WAFFLE MAKER	NOR-LAKE BY OWNER	NLSP48-12A
48	1	CONVEYOR TOASTER	HATCO	TQ-10
49	1	SHELF	FECO .	CUSTOM
50	-	-SPARE NUMBER-		
51 52	2	-SPARE NUMBER- BUSSING CART	LAKESIDE	2501
53	1	UTILITY CART	LAKESIDE	526
54	1	MICROWAVE OVEN	MENUMASTER	MCS10TS
55	2	HEAT LAMP	HATCO	GRAL-60D3
56	1	DROP-IN HOT WELL	HATCO	HWBI-4M
57 58	1 1	MOP SINK MOP HOLDER	BY OTHERS EAGLE	US0824-16/3
56 59	1	3 COMPARTMENT SINK	SELECT	3B24-2D24-14
60	1	WALL MOUNTED POT RACK	EAGLE	WM60PR
61	1	WIRE SHELVING	METRO	1224C
62 63	1	S/S TOP WORK TABLE FYE WASH STATION	FECO	CUSTOM EW-7360B-TMV
64	2	EYE WASH STATION MOBILE DRYING CART	T & S BRASS METRO	MQ2436G
65	1	CLEAN DISHTABLE	FECO	CUSTOM
66	1	DISHTABLE SORTING SHELF	FECO	CUSTOM
67 68	1	DISHWASHER CONDENSATE HOOD	HOBART	AM15-2
68 69	1 1	CONDENSATE HOOD CONDENSATE FAN	CAPTIVEAIRE CAPTIVEAIRE	4818VHB-G DU12HFA
70	1	SOILED DISHTABLE	FECO	CUSTOM
71	1	PRE-RINSE FAUCET	T&S BRASS	B-0133-V-B
72	1	DISHTABLE SORTING SHELF	FECO SALVA IOR	CUSTOM
73 74	1 1	DISPOSER WASTE CONTAINER	SALVAJOR BY OTHERS	200-SA-MRSS
7 5	2	DISH RACK DOLLY	CARLISLE	C2220A14
76	1	WALL MOUNT SHELF	JOHN BOOS	BHS1260PR-16/304
77-99	-	-SPARE NUMBER-	1411 1 1112 - 11	011070::
100	1 1	BEVERAGE COUNTER	MILLWORK	CUSTOM N227P
101 102	1 1	ICE CREAM DIPPING CABINET DIPPERWELL	DELFIELD COMPONENT HARDWARE	N227P K30-1000
103-107	-	-SPARE NUMBER-	SOM STREET HANDWARE	7.00 1000
108	1	UNDERCOUNTER REFRIGERATOR	NOR-LAKE	NLUR27A-014
109	1	ICE & WATER DISPENSER	HOSHIZAKI	DCM-300BAH-0S
110 111	1 1	TEA DISPENSER	BY OTHERS BY OTHERS	
111 112	1	JUICE DISPENSER COFFEE DISPENSER	BY OTHERS	
113	_	-SPARE NUMBER-		
114	1	SODA DISPENSER	BY OTHERS	
	ı	-SPARE NUMBER-		
115 116	1	STORAGE CABINET	BY OTHERS	

ITEM	QTY	DESCRIPTION	MANUFACTURER	MODEL		
		IL BISTRO				
150	1	DROP-IN DUMPING SINK	ADVANCE	DI-1-10-1X		
151	_	-SPARE NUMBER-				
152	_	-SPARE NUMBER-				
153	_	-SPARE NUMBER-				
154	_	-SPARE NUMBER-				
155	_	-SPARE NUMBER-				
156	1	ICE & WATER DISPENSER	HOSHIZAKI	DCM-300BAH-OS		
157	1	BAR COUNTER	MILLWORK	CUSTOM		
158	_	-SPARE NUMBER-				
159	1	DROP-IN HAND SINK	ADVANCE	DI-1-10-1X		
160	1	PASS-THRU DISPLAY CASE	VOLLRATH	40881		
161	1	BACKBAR STRUCTURE	MILLWORK	CUSTOM		
162	1	DIPPERWELL	COMPONENT HARDWARE			
163	1	ICE CREAM DIPPING CABINET		N225P		
164	1	REFRIGERATED BACK BAR	PERLICK	BBSLP60		
165	1	CAPPUCCINO MACHINE	BY OTHERS			
166	1	PIZZA BAKE OVEN	WARING	WP0750		
167–199	_	-SPARE NUMBER-				
		IL BEVERAGE				
250	1	UNDERCOUNTER REFRIGERATOR		NLUR27A-014		
251	1	SODA DISPENSER	BY OTHERS			
252	1	TEA DISPENSER	BY OTHERS			
253	1	COFFEE DISPENSER	BY OTHERS			
254	1	JUICE DISPENSER	BY OTHERS			
255	1	ICE & WATER DISPENSER	HOSHIZAKI	DCM-300BAH-OS		
256	1	DROP-IN DUMP SINK	ADVANCE	DI-1-10-1X		
257	1	ICE CREAM DIPPING CABINET		N227P		
258	1	DIPPERWELL	COMPONENT HARDWARE	K30-1000		
259	1	HAND SINK	SERV-WARE	HS15S-CWP		
260	1	BEVERAGE COUNTER	MILLWORK	CUSTOM		
		MEMORY CAR		1		
301	1	REACH-IN DUAL TEMP CABINET		M3RF19-2-N		
302	1	JUICE DISPENSER	BY OTHERS			
303	_	-SPARE NUMBER-				
304	1	COFFEE DISPENSER	BY OTHERS			
305		ICE & WATER DISPENSER	HOSHIZAKI	DCM-300BAH-OS		
306	1	DROP-IN SINK	ADVANCE	DI-1-10SP-1X		
307	1	MICROWAVE OVEN	MENUMASTER	MCS10TS		
308	_	-SPARE NUMBER-	45)/41:55	D. 4		
309	1	DROP-IN SINK	ADVANCE	DI-1-10SP-1X		
310	1	CABINET	CAMBRO	UPCH800110		
311	1	POP-UP TOASTER	WARING	WCT800		
312	1	HOT FOOD WELL	HATCO	HWBI-3M		
313	1	BUSSING CART	LAKESIDE	622		
750		AI BIS	TRO			
350	-	-SPARE NUMBER-	DV OTUESS			
351	1	COFFEE DISPENSER	BY OTHERS	7000 444 55		
352	1	ICE & WATER DISPENSER	HOSHIZAKI 300BAH-OS			
353	_	-SPARE NUMBER-				
354	1	MILLWORK COUNTER W/SINKS	BY OTHERS	l		

					IN-S	SLAB	PLU	JMB	ING SCHEDUL	E
MARK	Rough-in Height	QTY	HW	CW	SANITARY WASTE	GAS SIZE	GAS BTUH	ITEM	DESCRIPTION	REMARKS
P-1-W	IN FLOOR	1			INDIRECT			1	ICE CUBER	FLOOR SINK; BOTH ICE CUBE AND ICE BIN REQUIRE INDEPENDENT DRAINS THAT WILL DRAIN INTO P-1-W.
P-3-W	STUB UP	5			1-1/2"			3	HAND SINK	DIRECT WASTE; SEE DRAWING 203 FOR WALL ROUGH-IN.
P-4-W	IN FLOOR	2			INDIRECT			4	BAG-IN-BOX	FLOOR DRAIN; NOT IN CONTRACT; VERIFY WITH OTHERS FOR DETAILS
P-9-C	STUB UP	1		1/2"				9	WORK TABLE	BTC AT FAUCET
P-9-H	STUB UP	1	1/2"					9	WORK TABLE	BTC AT FAUCET
P-9-W	IN FLOOR	1	·		INDIRECT			9	WORK TABLE	FLOOR SINK
P-13-W	IN FLOOR	1			INDIRECT			13	WORK TABLE	FLOOR SINK
P-19-W	IN FLOOR	1			INDIRECT			19	S/S TOP WORK TABLE	FLOOR SINK
P-37-W	IN FLOOR	1			INDIRECT			37	HYDROVECTION OVEN	FLOOR SINK; **SEE NOTE BELOW**
P-43A-W	STUB UP	1			4"			43A	FLOOR TROUGH	DIRECT WASTE; *SEE NOTE BELOW*
P-45-C	STUB UP	1		1/2"				45	SERVING COUNTER	BTC AT FAUCET
P-45-H	STUB UP	1	1/2"					45	SERVING COUNTER	BTC AT FAUCET
P-45-W	IN FLOOR	1			INDIRECT			45	SERVING COUNTER	FLOOR SINK; **SEE NOTE BELOW**
P-56-C	STUB UP	1		1/2"				56	DROP-IN HOT WELL	BTC AT FAUCET
P-56-W	IN FLOOR	1			INDIRECT			56	DROP-IN HOT WELL	COPPER DRAIN LINE REQUIRED; ***SEE NOTE BELOW***
P-57-W	STUB UP	1			2"			57	MOP SINK	NOT IN CONTRACT; VERIFY SIZE AND LOCATION WITH OTHERS
P-59-W	IN FLOOR	1			INDIRECT			59	3 COMPARTMENT SINK	FLOOR SINK
P-63-W	STUB UP	1			1-1/2"			63	EYE WASH STATION	DIRECT WASTE; SEE DRAWING 203 FOR WALL ROUGH-IN.
P-67-W	IN FLOOR	1			INDIRECT			67	DISHWASHER	15"x15" FLOOR SINK w/ REMOVABLE STRAINER BASKET & GRATE: INDIRECT WASTE FROM WARF-
										15"x15" FLOOR SINK w/ REMOVABLE STRAINER BASKET & GRATE; INDIRECT WASTE FROM WARE— WASHER & SOILED DISHTABLE PRE—RINSE SINK *** SEE NOTE BELOW ***
P-73-W	STUB UP	1			2"			73	DISPOSER	DIRECT WASTE SEE QF203 DRAWING
P-114-W	STUB UP	1			INDIRECT			114	SODA MACHINE	HUB DRAIN; INDIRECT WASTE FROM ITEM 109 INTO SAME HUB DRAIN
P-117-W	STUB UP	1			INDIRECT			117	DROP-IN DUMP SINK	HUB DRAIN
P-PVC	STUB UP	1_	6" C	ONDUIT	- SEE P	VC DETAI	L	PVC	SODA LINES	6" DIA. PVC LINE STUB UP 6" @ BOTH ENDS SEE DETAIL DRAWING
· · · · · ·										

					IN-S	SLAB	PLU	JMB	ING SCHEDUL	E
MARK	ROUGH-IN HEIGHT	QTY	нw	cw	SANITARY WASTE	GAS SIZE	GAS BTUH	ITEM	DESCRIPTION	REMARKS
P-150-W	STUB UP	1			INDIRECT			150	DROP-IN DUMPING SINK	HUB DRAIN; INDIRECT WASTE FROM ITEM 156 INTO SAME HUB DRAIN
P-159-W	STUB UP	1			1-1/2"			159	DROP-IN HAND SINK	DIRECT WASTE
P-162-W	STUB UP	1			INDIRECT			162	DIPPERWELL	HUB DRAIN
P-251-W	STUB UP	1			INDIRECT			251	SODA DISPENSER	HUB DRAIN; INDIRECT WASTE FROM ITEM 255 INTO SAME HUB DRAIN
P-256-W	STUB UP	1			INDIRECT			256	DROP-IN DUMP SINK	HUB DRAIN; INDIRECT WASTE
P-258-W					INDIRECT			258	DIPPERWELL	HUB DRAIN; INDIRECT WASTE
P-259-W	STUB UP	1			1-1/2"			259	HAND SINK	DIRECT WASTE; SEE DRAWING 204 FOR WALL ROUGH-IN.
P-305-W					INDIRECT			305	ICE & WATER DISPENSER	HUB DRAIN; INDIRECT WASTE
P-306-W					INDIRECT			306	DROP-IN DUMP SINK	HUB DRAIN; INDIRECT WASTE
P-309-W	STUB UP	1			1-1/2"			309	HAND SINK	DIRECT WASTE; SEE DRAWING 203 FOR WALL ROUGH-IN.
P-312-W					INDIRECT			312	DROP-IN HOT WELL	COPPER DRAIN LINE REQUIRED; ***SEE NOTE BELOW**
P-354-W	STUB UP	1			INDIRECT			354	MILLWORK COUNTER W/SINKS	HUB DRAIN; INDIRECT WASTE FROM ITEM 352 INTO SAME HUB DRAIN

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ITEM	Rough-in Height	QTY	CW	нw	SANITARY WASTE	GAS SIZE	GAS BTUH	ITEM	DESCRIPTION	REMARKS
P-1-C	80"	1	1/2"					1	ICE CUBER	BRANCH THROUGH FILTER
P-3-C	12"	5	1/2"					3	HAND SINK	BTC AT FAUCET
P-3-H	12"	5		1/2"				3	HAND SINK	BTC AT FAUCET
P-3-W	24"	5			1-1/2"			3	HAND SINK	DIRECT WASTE
P-4-C	24"	2						4	BAG-IN BOX	EQUIPMENT PROVIDED BY OTHERS. BRANCH CW THRU FILTER SYSTEM. BTC AT SODA SYSTEM.
P-13-C	16"	1	1/2"					13	WORK TABLE	BTC AT FAUCET
P-13-H	16"	1		1/2"				13	WORK TABLE	BTC AT FAUCET
P-19-C	16"	1	1/2"					19	S/S TOP WORK TABLE	BTC AT FAUCET
P-19-H	16"	1		1/2"				19	S/S TOP WORK TABLE	BTC AT FAUCET
P-32-G	ON ROOF	1		·		1"	215,874	32	HEATED MAKE-UP AIR FAN	BRANCH TO CONNECTION
P-37-C	48"	1	3/4"					37	HYDROVECTION OVEN	BTC; GARDEN HOSE CONNECTION
P-37-G	BTC	1				3/4"	60,000	37	HYDROVECTION OVEN	STUB GAS CONNECTION FROM WALL OR MAIN GAS LINE BRANCH TO CONNECTION WITH QUICK DISCONNECT HOSE.
P-38-G	BTC	1				1"	230,000	38	RANGE	BRANCH TO CONNECTION FROM MAIN GAS LINE WITH 1" CONNECTION REDUCING TO 3/4" CONNECTION AT RANGE
P-39-G	BTC	1				3/4"	120,000	39	CHARBROILER	STUB GAS CONNECTION FROM WALL OR MAIN GAS LINE BRANCH TO CONNECTION WITH QUICK DISCONNECT HOSE.
P-40-G	BTC	1				3/4"	90,000	40	GRIDDLE	STUB GAS CONNECTION FROM WALL OR MAIN GAS LINE BRANCH TO CONNECTION WITH QUICK DISCONNECT HOSE.
P-42-G	BTC	2				3/4"	90,000	42	FRYER	STUB GAS CONNECTION FROM WALL OR MAIN GAS LINE BRANCH TO CONNECTION WITH QUICK DISCONNECT HOSE.
P-43-C	12"	1	1/2"			•		43	KETTLE	BTC AT FAUCET
P-43-H	12"	1		1/2"				43	KETTLE	BTC AT FAUCET
P-57-C	VERIFY	1	1/2"	ĺ				57	MOP SINK	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH—IN SIZES AND LOCATIONS WITH MECHANICAL PLAN
P-57-H	VERIFY	1		1/2"				57	MOP SINK	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH MECHANICAL PLAN
P-59-C	16"	2	1/2"	,				59	3 COMPARTMENT SINK	BTC AT FAUCET
P-59-H	16"	2		1/2"				59	3 COMPARTMENT SINK	BTC AT FAUCET
P-63-C	16"	1	1/2"					63	EYE WASH STATION	PLUMBER TO PROVIDE "LOCK-OUT, TAG-OUT" SHUT OFF VALVES. BRANCH THRU MIXING VALVE TO CONNECTION. PLUMBER TO PROVIDE "LOCK-OUT, TAG-OUT" SHUT OFF VALVES.
P-63-H	16"	1		1/2"				63	EYE WASH STATION	PLUMBER TO PROVIDE "LOCK-OUT, TAG-OUT" SHUT OFF VALVES. BRANCH THRU MIXING VALVE TO CONNECTION.
P-63-W	30"	1		ĺ	1-1/2"			63	EYE WASH STATION	DIRECT WASTE; SEE QF201 DRAWING FOR STUB UP ROUGH-IN.
P-67-H	16"	1		3/4"(140°)	,			67	DISHMACHINE	Branch to dishwasher connection at 7" above finish floor with S.S. Braided Flex Hose.
P-70-C	16"	1	1/2"					70	SOILED DISHTABLE	BTC AT FAUCET
P-70-H	16"	1		1/2"				70	SOILED DISHTABLE	BTC AT FAUCET
P-73-C	16"	1	1/2"	,				73	DISPOSER	BRANCH TO CONNECTION
P-73-W	12"	1			2"			73	DISPOSER	DIRECT WASTE
P-102-C	16"	1	1/2"		_			102	DIPPERWELL	BTC AT FAUCET
P-109-C	66"	1	1/2"					109	ICE & WATER DISPENSER	BTC; THRU WATER FILTER
P-110-C	54"	1	1/2"					110	TEA DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-111-C	54"	1	1/2"					111	JUICE DISPENSER	SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-112-C	54"	1	1/2"					112	COFFEE DISPENSER	EQUIPMENT PROVIDED BY OTHERS, VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-114-C	16"	1	1/2"					114	SODA DISPENSER	SZES AND LOCATIONS WITH OWNER / VENDOR. SZES AND LOCATIONS WITH OWNER / VENDOR.
P-117-C	16"	1	1/2"					117	DROP-IN DUMP SINK	BTC AT FAUCET
P-117-H	16"	1		1/2"				117	DROP-IN DUMP SINK	BTC AT FAUCET

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MARK	ROUGH-IN HEIGHT	QTY	CW	нw	SANITARY WASTE	GAS: SIZE	GAS: BTUH	ITEM	DESCRIPTION	REMARKS
P-150-C	16"	1	1/2"					150	DROP-IN DUMPING SINK	BTC AT FAUCET
P-150-H	16"	1		1/2"				150	DROP-IN DUMPING SINK	BTC AT FAUCET
P-156-C	66"	1	1/2"					156	ICE & WATER DISPENSER	BTC; THRU WATER FILTER
P-159-C	12"	1	1/2"					159	DROP-IN HAND SINK	BTC AT FAUCET
P-159-H	12"	1		1/2"				159	DROP-IN HAND SINK	BTC AT FAUCET
P-159-W	24"	1			1-1/2"			159	DROP-IN HAND SINK	DIRECT WASTE
P-162-C	16"	1	1/2"					162	DIPPERWELL	BTC AT FAUCET
P-165-C	54"	1	1/2"					165	COFFEE DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-251-C	16"	1	1/2"					251	SODA DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-252-C	54"	1	1/2"					252	TEA DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-253-C	54"	1	1/2"					253	COFFEE DISPENSER	EQUIPMENT PROVIDED BY OTHERS, VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-254-C	54"	1	1/2"					254	JUICE DISPENSER	EQUIPMENT PROVIDED BY OTHERS, VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-255-C	66"	1	1/2"					255	ICE & WATER DISPENSER	BTC; THRU WATER FILTER
P-256-C	16"	1	1/2"					256	DROP-IN DUMP SINK	BTC AT FAUCET
P-256-H	16"	1		1/2"				256	DROP-IN DUMP SINK	BTC AT FAUCET
P-258-C	16"	1	1/2"					258	DIPPERWELL	BTC AT FAUCET
P-259-C	12"	1		1/2"				259	HAND SINK	BTC AT FAUCET
P-259-H	12"	1	1/2"					259	HAND SINK	BTC AT FAUCET
P-259-W	24"	1			1 1/2"			259	HAND SINK	DIRECT
P-302-C	54"	1	1/2"					302	JUICE DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-304-C	54"	1	1/2"					304	COFFEE DISPENSER	EQUIPMENT PROVIDED BY OTHERS, VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-305-C	66"	1	1/2"					305	ICE & WATER DISPENSER	BTC; THRU WATER FILTER
P-306-C	16"	1	1/2"					306	DROP-IN SINK	BTC AT FAUCET
P-306-H	16"	1		1/2"				306	DROP-IN SINK	BTC AT FAUCET
P-309-C	12"	1	1/2"					309	DROP-IN HAND SINK	BTC AT FAUCET
P-309-H	12"	1		1/2"				309	DROP-IN HAND SINK	BTC AT FAUCET
P-309-W	24"	1			1-1/2"			309	DROP-IN HAND SINK	DIRECT WASTE
P-351-C	54"	1	1/2"					351	COFFEE DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-352-C	66"	1	1/2"					352	ICE & WATER DISPENSER	BTC; THRU WATER FILTER
P-354-C	12"	1		1/2"				354	MILLWORK COUNTER W/SINKS	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-354-H	12"	1	1/2"					354	MILLWORK COUNTER W/SINKS	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-354-W	24"	1			1 1/2"			354	MILLWORK COUNTER W/SINKS	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.

	_		IN	- SL	_AB	EL	EC1	TRIC	AL	SCHEDULE @	TABLE # 9
ITEM	ROUGH-IN HEIGHT	QTY	FL AMPS	120/1	.,,,,		RATING 460/3	480/3	ITEM	DESCRIPTION	REMARKS
E-5	STUB UP	1	3.0	1/2-HP					5	FOOD SLICER	115V-1¢; CORD AND PLUG; NEMA 5-15P; ELECTRICAL CONTRACTOR TO STUB UP POWEI THRU SLAB AND BRANCH TO CONNECTION AT OUTLET SUPPLIED IN WORKTABLE.
E-10	STUB UP	1	12.0	2-HP					10	FOOD PROCESSOR	120Y-1ø; ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO CONNECTION AT OUTLET SUPPLIED IN WORKTABLE.

		IN	l- SL	.AB	ELE	ECT	RIC	AL	SC	HEDULE @ CH	HEF TABLE # 45
ITEM ROUGH HEIG	- 1	QTY	FL AMPS	120/1	KW 0 208/1	OR HP 6 208/3		480/3	ITEM	DESCRIPTION	REMARKS
E-44 STUB	3 UP	1	4.9	1/4-HP					44	REACH-IN REFRIGERATOR	115V-10 CORD & PLUC, NEMA 5-15P. ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO DUPLEX RECEPTACLE IN COUNTER.
E-46 STUB	3 UP	1	5.2	3/8-HP					46	SANDWICH UNIT	115V-10 CORD & PLUG, NEMA 5-15P. ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO DUPLEX RECEPTACLE IN FLOOR.
E-47 STUB	3 UP	1	7.5	0.9-KW					47	WAFFLE MAKER	120V-1ø; NOT IN CONTRACT; CORD & PLUG NEMA 5-15P; ELECTRICAL CONTRACTOR TO STUE UP POWER THRU SLAB & BRANCH TO DUPLEX RECEPTACLE IN COUNTER
E-48 STUB	3 UP	1	15.0	1.8-KW					48	CONVEYOR TOASTER	120V-10 CORD & PLUG, NEMA 5-15P. ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO CONNECTION AT OUTLET SUPPLIED IN COUNTER.
E-54 STUB	3 UP	1	13.0	1.55-KW					54	MICROWAVE OVEN	120V-10 CORD & PLUG, NEMA 5-15P. ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO CONNECTION AT OUTLET SUPPLIED IN COUNTER.
E-55 STUB	3 UP	2	12.5	2.4-KW					55	HEAT LAMP	120V-10 CONNECTION. ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO CONNECTION AT HEAT LAMP CONTROLS.
E-56 STUB	UP	1	23.2		4.815-KW				56	DROP-IN HOT WELL	208V-1ø CONNECTION. WIRE THRU CONTROL.

				F	ABO	VE	SLA	BE	LEC	CTRICAL SCH	EDULE
ITEM	ROUGH-IN HEIGHT	QTY	FL AMPS	120/1		OR HP 208/3	RATING 120/240 4	160/3	ITEM	DESCRIPTION	REMARKS
E-1	74"	1	10.6	1.346-KW					1	ICE MAKER	115V-10 DIRECT CONNECTION. MINIMUM CIRCUIT AMPACITY OF 20 AMPS
E-4	74"	4	20A CIR						4	BAG-IN-BOX	120V 1ø; UNIT BY OTHERS; VERIFY LOAD, PLUG & ROUGH-IN LOCATION
E-15	54"	1	12.0	1-1/2-HP					15	FOOD PROCESSOR	120V-1ø, CORD & PLUG NEMA 5-15P
E-17	48"	1	6.0	1/2-HP					17	FOOD MIXER	115V-1ø, CORD & PLUG NEMA 5-15P
E-21	DROP	2	20A CIR.						21	WALK-IN COOLER	120-V 10 FOR LIGHTS AND DOOR HEATERS INCLUDING ACCESS DOOR, ELECTRICIAN TO INSTALL AND WIRE ADDITIONAL LIGHTS.
E-22	DROP	1	1.3	(3)1/25 HP					21A	MED-TEMP. EVAPORATOR COIL	115-V 10, DIRECT CONNECTION; SEE MANUFACTURERS DRAWINGS FOR DETAILS
E-22A	REMOTE	1	6.9			1.0-HP			21B	MED-TEMP. CONDENSER	208-230V 3Ø, DIRECT CONNECTION; SEE MANUFACTURERS DRAWINGS FOR DETAILS
E-23	DROP	1	20A CIR.						21C	LOW-TEMP. COIL HEATER TAPE	120V-10, SERVICE FOR CONDENSATE LINE HEATER TAPE; POWER FOR COIL BTC FROM CONDENSER.
E-23A	REMOTE	1	12.1			2.0-HP			21D	LOW-TEMP. CONDENSER	LOW-TEMP REFRIG; BRANCH CONDUIT AND WIRES FROM DEFROST
	BTC		10.3		(2)1/15 HP					LOW-TEMP EVAP. COIL MOTORS	LOW-TEMP REFRIG: BRANCH CONDUIT AND WIRES FROM DEFROST TIMER © CONDENSER TO COIL (IN BOX) FOR FANS & DEFROST HEATERS; WIRE FROM COIL TERMINAL BOARD THRU THERMOSTAT & SOLENOID FOR SYSTEM CONTROL; REFER TO MANUFACTURERS DRAWINGS & SPECS FOR MORE DETAIL
	BTC		8.2		1.89-KW					LOW-TEMP COIL DEFROST HEATER	CONTROL; REFER TO MANUFACTURERS DRAWINGS & SPECS FOR MORE DETAIL
E-27	24"	1	4.1	REF-1/10-HP FREZ-1/3-HF					27	REACH-IN DUAL TEMP	115V-1ø SERVICE; CORD & PLUG NEMA 5-15P
E-28	24"	1	16.0	1.92-KW					28	PROOFER/HOLDING CABINET	
E-29	DROP	2	20A CIR.						29	EXHAUST HOOD	120-V 10 SERVICE FOR HOOD LIGHTS AND SWITCHES. VERIFY LOCATION, REFER TO CAPTIVEAIRE DRAWINGS AND SPECS FOR ELECTRICAL LOADS.
E-31	ON ROOF	1	2.6			0.75-HP			31	EXHAUST FAN	208V-3ø; **SEE MANUFACTURERS DRAWINGS**
E-31.1	ON ROOF	1	10.2			3.0-HP			31.1	EXHAUST FAN	208V-3ø; **SEE MANUFACTURERS DRAWINGS**
E-32	ON ROOF	1	9.5			3.0-HP			32	MAKE-UP AIR FAN	208V-3ø; **SEE MANUFACTURERS DRAWINGS**
E-33	DROP	1	20A CIR.						33	FIRE SYSTEM	120V-1ø; DIRECT CONNECTION; SEE VENDOR DRAWINGS
E-36	40"	1	6.0	1/2-HP					36	CONVECTION OVEN	115V/60/1ø; CORD AND PLUG; NEMA 5-15P
E-37	16"	1	10.0	3/4-HP					37	HYDROVECTION OVEN	120V/60/1ø; CORD AND PLUG; NEMA 5-20P
E-38	24"	1	5.9	1/2 HP					38	RANGE	115V-1ø, CORD & PLUG
E-41	24"	1	6.0	3/8-HP					41	REFRIGERATED EQUIPMENT STAND	115V-1ø SERVICE. CORD & PLUG NEMA 5-15P
E-43	24"	1	33.3		12.0-KW				43	COUNTERTOP KETTLE	208V-1ø; DIRECT CONNECTION
E-67	12"	1	24.9			2.0-HP			67	DISHWASHER	208V-3ø; DIRECT CONNECTION. 30 AMP MINIMUM BREAKER.
	12"	1	20.4			5.0-KW			67	DISHWASHER (BOOSTER)	•
E-68	DROP	1	20A CIR.						68	CONDENSATE HOOD	DIRECT CONNECTION; **SEE MANUFACTURERS DRAWINGS**
E-69	ON ROOF	1	3.7	0.25-HP					69	EXHAUST FAN	115V-1ø; **SEE MANUFACTURERS DRAWINGS**
E-73	12"	1	6.6			2.0-HP			73	DISPOSER	208V-3ø; BRANCH THRU CONTROL
E-101	16"	1	2.9	1/5-HP					101	ICE CREAM DIPPING CABINET	115V-1ø, CORD & PLUG NEMA 5-15P
E-108	16"	1		1/5-HP					108	UNDERCOUNTER REFRIGERATOR	115V-1ø, CORD & PLUG NEMA 5-15P
E-109	72"	1	10.25						109	ICE & WATER DISPENSER	115V-1ø, DIRECT CONNECTION; MINIMUM 20A CIR.
E-110	54"	1	VERIFY						110	TEA DISPENSER	120V-10; NOT IN CONTRACT; CORD & PLUG NEMA 5-15P VERIFY LOADS AND LOCATION OF ROUGH-IN WITH OWNER / VENDOR.
E-111	54"	1	VERIFY						111	JUICE DISPENSER	120V-10; NOT IN CONTRACT; CORD & PLUG NEMA 5-15P VERIFY LOADS AND LOCATION OF ROUGH-IN WITH OWNER / VENDOR.
E-112	54"	1	20.0						112	COFFEE DISPENSER	110-240V/1ø; NOT IN CONTRACT; VERIFY LOAD AND LOCATION OF ROUGH-IN WITH OWNER.
E-114	16"	1	20A CIR.						114	SODA DISPENSER	115V-1ø; 20A GROUNDED DUPLEX OUTLET IS NEEDED; NOT IN CONTRACT; VERIFY LOADS AND LOCATION OF ROUGH-IN WITH OWNER / VENDOR.
E-CO	54"	6	20A CIR.						CO	CONVENIENCE OUTLET	120V-1ø
E-DATA	DFA	1	20A CIR						DATA2	KDS	DATA LINE; UNIT BY OTHERS; VERIFY LOAD, PLUG & ROUGH—IN LOCATION
E-KDS	DFA	1	20A CIR						KDS	KDS	120V 10; UNIT BY OTHERS; VERIFY LOAD, PLUG & ROUGH-IN LOCATION

				7	ABO'	VE SLAB I	ELE	CTRICAL SCH	EDULE
ITEM	ROUGH-IN HEIGHT	QTY	FL AMPS	120/1		R HP RATING 208/3 460/3 480/3	ITEM	DESCRIPTION	REMARKS
E-156	72"	1	10.25				156	ICE & WATER DISPENSER	115V-1ø, DIRECT CONNECTION; MINIMUM 20A CIR.
E-160	16"	1	7.4	1/3 HP			160	PASS-THRU DISPLAY CASE	120V-1ø, CORD & PLUG NEMA 5-15P VERIFY HEIGHT WITH MILLWORK BASE
E-163	16"	1	1.8	1/5 HP			163	ICE CREAM DIPPING CABINET	115V-1ø, CORD & PLUG NEMA 5-15P
E-164	12"	1	2.5	1/5 HP			164	REFRIGERATED BACK BAR	120V-1ø, CORD & PLUG NEMA 5-15P
E-165	54"	1	12.0	-			165	COFFEE DISPENSER	110V-1¢; NOT IN CONTRACT. VERIFY LOAD AND LOCATION OF ROUGH-IN WITH OWNER
E-166	54"	1			3.2-KW		166	PIZZA OVEN	240V-1ø, CORD & PLUG NEMA 5-15P
E-250	16"	1	3.6	1/5-HP			250	UNDERCOUNTER REFRIGERATOR	115V-1ø, CORD & PLUG NEMA 5-15P
E-251	16"	1	VERIFY				251	SODA DISPENSER	120V-1ø; NOT IN CONTRACT; CORD & PLUG NEMA 5-15P VERIFY LOADS AND LOCATION OF ROUGH-IN WITH OWNER / VENDOR.
E-252	54"	1	VERIFY				252	TEA DISPENSER	120V-1¢; NOT IN CONTRACT; CORD & PLUG NEMA 5-15P VERIFY LOADS AND LOCATION OF ROUGH-IN WITH OWNER / VENDOR.
E-253	54"	1	20A CIR				253	COFFEE DISPENSER	120-240V/1ø; NOT IN CONTRACT; VERIFY LOAD AND LOCATION OF ROUGH-IN WITH OWNER.
E-254	54"	1	VERIFY				254	JUICE DISPENSER	120V-1¢; NOT IN CONTRACT; CORD & PLUG NEMA 5-15P VERIFY LOADS AND LOCATION OF ROUGH-IN WITH OWNER / VENDOR.
E-255	72"	1	10.25				255	ICE & WATER DISPENSER	115V-1ø, DIRECT CONNECTION; MINIMUM 20A CIR.
E-257	16"	1	2.9	1/4-HP			257	ICE CREAM DIPPING CABINET	115V-1ø, CORD & PLUG; NEMA 5-15P
E-301	24"	1	4.8	3/8+ HP			301	REACH-IN DUAL TEMP	115V/60/1ø SERVICE; CORD & PLUG NEMA 5-15P
E-302	54"	1	VERIFY				302	JUICE DISPENSER	120V-1¢; NOT IN CONTRACT; CORD & PLUG NEMA 5-15P VERIFY LOADS AND LOCATION OF ROUGH-IN WITH OWNER / VENDOR.
E-304	54"	1	20A CIR				304	COFFEE DISPENSER	120-240V/16; NOT IN CONTRACT; VERIFY LOAD AND LOCATION OF ROUGH-IN WITH OWNER.
E-305	72"	1	10.25				305	ICE & WATER DISPENSER	115V-1ø, DIRECT CONNECTION; MINIMUM 20A CIR.
E-307	66"	1	13.0	1.55-KW			307	MICROWAVE OVEN	120V-10 CORD & PLUC, NEMA 5-15P. ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO CONNECTION AT OUTLET SUPPLIED IN COUNTER.
E-310	24"	1	2.0	0.23-KW			310	REACH-IN DUAL TEMP	115V/60/1ø SERVICE; CORD & PLUG NEMA 5-15P
E-311	44"	1	18.33	2.2-KW			311	POP-UP TOASTER	120V-1ø, CORD & PLUG NEMA 5-20P
E-312	24"	1	17.4		3.615-KW		312	DROP-IN HOT WELL	208V-1ø; BTC; WIRE THRU CONTROL.
E-351	54"	1	12.0	-			351	COFFEE DISPENSER	110V-10; NOT IN CONTRACT. VERIFY LOAD AND LOCATION OF ROUGH-IN WITH OWNER
E-352	72"	1	10.25				352	ICE & WATER DISPENSER	115V-1ø, DIRECT CONNECTION; MINIMUM 20A CIR.

Foodservice Equipment, Supplies and Design
FOODCRAFT

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Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

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DATE NO. DESCRIPTI													

's Summit Senior

PROJECT NUMBER: 19-018

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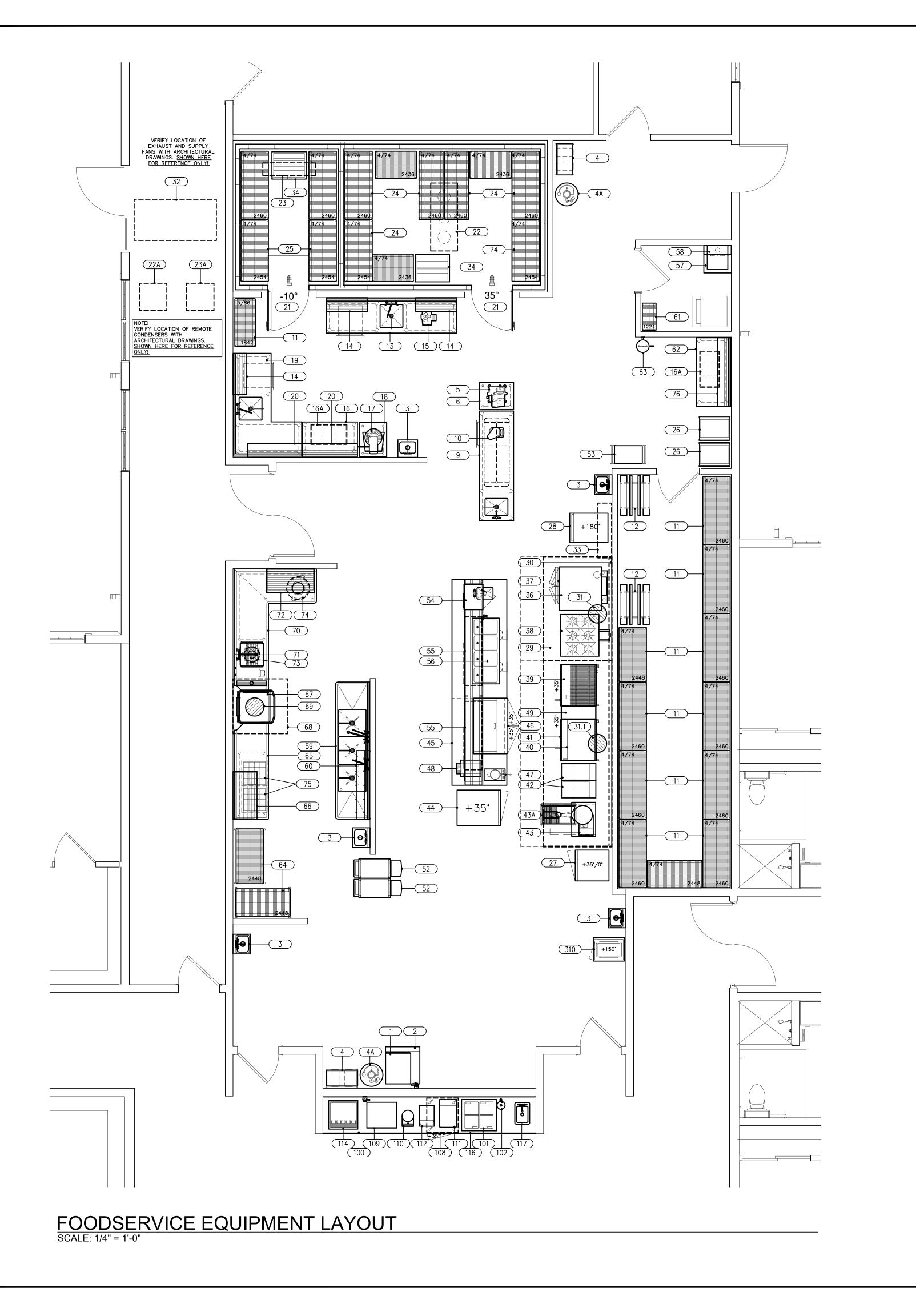
FOODSERVICE EQUIPMENT SCHEDULES

APPROVED BY:

SHEET NUMBER:

QF002

ALL DRAWINGS PROVIDED BY TRIMARK FOODCRAFT DEPICT THE LAYOUT OF THE FOODSERVICE EQUIPMENT AND THEIR SUBSEQUENT POWER, GAS AND WATER REQUIREMENTS TO OPERATE PROPERLY. FOODSERVICE DRAWINGS ARE DESIGNED TO SUPPLEMENT THE OFFICIAL ARCHITECT'S STAMPED AND SEALED DRAWINGS AND ARE NOT MEANT TO REPLACE THEM OR BE USED IN LIEU OF THEM FOR ANY CONSTRUCTION PURPOSES NOT RELATED TO FOODSERVICE EQUIPMENT. THE DRAWINGS ARE DESIGNED TO BE SUBMITTED FOR HEALTH DEPARTMENT APPROVAL AND PERMITTING AND ARE NOT INTENDED TO BE SUBMITTED FOR CONSTRUCTION PERMITTING.



MK.	QTY	DESCRIPTION	MANUFACTURER	MODEL
1	1	ICE CUBER	HOSHIZAKI	KM-520MAJ
2	1	ICE BIN	HOSHIZAKI	B-500SF
3	5	HAND SINK	SERV-WARE	HS15S-CWP
4	2	BAG-IN-BOX	BY OTHERS	
4A	2	CO2 TANK	BY OTHERS	040
5	1	FOOD SLICER SLICER EQUIPMENT STAND	GLOBE ADVANCE	G12 MT-SS-302
7		-SPARE NUMBER-	ADVANCE	M1-33-302
8	_	-SPARE NUMBER-		
9	1	WORK TABLE	FECO	CUSTOM
10	1	FOOD PROCESSOR	WARING	WFP16SCD
11	LOT	DRY STORAGE SHELVING	EAGLE	2448Z
12	2	CAN RACK	EAGLE	OCR-10-9A
13	1	WORK TABLE WITH SINK	FECO	CUSTOM
14	3	WALL MOUNTED SHELF	ADVANCE	WS-12-36
15	1	FOOD PROCESSOR	ROBOT COUPE	R301 ULTRA
16 16A	2	BAKER'S TABLE INGREDIENT BIN	FECO WINHOLT	CUSTOM 148PIB
17	1	FOOD MIXER	GLOBE	SP20
18	1	MIXER EQUIPMENT STAND	SELECT	2MSS-30
19	1	S/S TOP WORK TABLE	FECO	CUSTOM
20	2	OVERSHELF	JOHN BOOS	BHS1248PR-16/30
21	1	WALK-IN COOLER / FREEZER		22'-7 1/4"X10'-7 1/2"X8'-
22	1	MED-TEMP EVAPORATOR	BALLY	BTL115MA-S1A-ECN
22A	1	MED-TEMP CONDENSER	BALLY	BEHA011-M8-HT30
23	1	LOW TEMP CONDENSER	BALLY	BLP209LE-S2BPT
23A	1 LOT	LOW-TEMP CONDENSER COOLER SHELVING	BALLY EAGLE	BEZA020-L8-HT30 2460VG
		FREEZER SHELVING	EAGLE	LOT
26	2	BUN PAN RACK	WIN-HOLT	AL-1820B
27	1	REACH-IN DUAL TEMP CABINET		T-23DT-HC
28	1	PROOFER HOLDING CABINET	CRES-COR	H-135-WUA-11-
29	1	EXHAUST HOOD	CAPTIVEAIRE	6012SND-2-PSP-F/6012SND-2-PS
30	1	S/S WALL PANELS	CUSTOM	CUSTOM
31	1	EXHAUST FAN	CAPTIVEAIRE	DU85HFA
31.1	1	EXHAUST FAN	CAPTIVEAIRE	DU240HFA
32	1	SUPPLY FAN	CAPTIVEAIRE	A2-D.250-20D
33 34	2	FIRE SYSTEM DUNNAGE RACK	CAPTIVEAIRE CHANNEL	UL 300 ED2448
35	_	-SPARE NUMBER-	OLIVINEE	LUZ440
36	1	CONVECTION OVEN	BLODGETT	SHO-100G ADDL
37	1	HYDROVECTION OVEN	BLODGETT	HVH-100G BASE
38	1	RANGE	SOUTHBEND	4361A
39	1	CHARBROILER	SOUTHBEND	HDC-36
40	1	GRIDDLE	SOUTHBEND	HDG-36
41	1	REFRIGERATED EQUIPMENT STAND		NLCB84
42	2	FRYER	PITCO	35C+S
43	1	KETTLE	CROWN	EC-12TW
43A 44	1	FLOOR TROUGH REACH—IN REFRIGERATOR	EAGLE NOR-LAKE	ASFT-1830-SG NR242SSS/0X
45	1	SERVING COUNTER	FECO	CUSTOM
46	<u>†</u>	REFRIGERATED SANDWICH PREP		NLSP48-12A
47	1	WAFFLE MAKER	BY OWNER	
48	1	CONVEYOR TOASTER	HATCO	TQ-10
49	1	SHELF	FECO	CUSTOM
50	_	-SPARE NUMBER-		
51 52	-	-SPARE NUMBER- BUSSING CART	LAKECIDE	2501
53	1	UTILITY CART	LAKESIDE LAKESIDE	2501 526
54	1	MICROWAVE OVEN	MENUMASTER	MCS10TS
55	2	HEAT LAMP	HATCO	GRAL-60D3
56	1	DROP-IN HOT WELL	HATCO	HWBI-4M
57	1	MOP SINK	BY OTHERS	
58	1	MOP HOLDER	EAGLE	US0824-16/3
59	1	3 COMPARTMENT SINK	SELECT	3B24-2D24-14
60	1	WALL MOUNTED POT RACK	EAGLE	WM60PR
61 62	1	WIRE SHELVING S/S TOP WORK TABLE	METRO FECO	1224C CUSTOM
62	1	EYE WASH STATION	T & S BRASS	EW-7360B-TMV
64	2	MOBILE DRYING CART	METRO	MQ2436G
65	1	CLEAN DISHTABLE	FECO	CUSTOM
66	1	DISHTABLE SORTING SHELF	FECO	CUSTOM
67	1	DISHWASHER	HOBART	AM15-2
68	1	CONDENSATE HOOD	CAPTIVEAIRE	4818VHB-G
69	1	CONDENSATE FAN	CAPTIVEAIRE	DU12HFA
70 71	1	SOILED DISHTABLE PRE-RINSE FAUCET	FECO T&S BRASS	CUSTOM B-0133-V-B
72	1	DISHTABLE SORTING SHELF	FECO	CUSTOM
73	1	DISPOSER	SALVAJOR	200-SA-MRSS
74	1	WASTE CONTAINER	BY OTHERS	
75	2	DISH RACK DOLLY	CARLISLE	C2220A14
76	1	WALL MOUNT SHELF	JOHN BOOS	BHS1260PR-16/30
77-99	_	-SPARE NUMBER-	A.M. A.M. = - : :	01/075::
100	1	BEVERAGE COUNTER	MILLWORK	CUSTOM
101 102	1	ICE CREAM DIPPING CABINET DIPPERWELL	DELFIELD COMPONENT HARDWARE	N227P
102	_	-SPARE NUMBER-	OMFONENI HAKUWAKE	N30-1000
108	1	UNDERCOUNTER REFRIGERATOR	NOR-I AKF	NLUR27A-014
109	1	ICE & WATER DISPENSER	HOSHIZAKI	DCM-300BAH-0S
110	1	TEA DISPENSER	BY OTHERS	
111	1	JUICE DISPENSER	BY OTHERS	
112	1	COFFEE DISPENSER	BY OTHERS	
113	_	-SPARE NUMBER-		
114	1	SODA DISPENSER	BY OTHERS	
115		-SPARE NUMBER-	DV OTUESS	
116		STORAGE CABINET	BY OTHERS	DI_1_10 1V
7 7	1	DROP-IN DUMPING SINK	ADVANCE	DI-1-10-1X
117 310	1	CABINET	FROM MEMORY CA	SE KLICHEN

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Foodservice Equipment, Supplies and Design

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DATE NO. DESCRIPTION

e's Summit Senio ing

PROJECT NUMBER:

19-018

DATE:

06-14-2019 ALE:

1/4" = 1'-0"

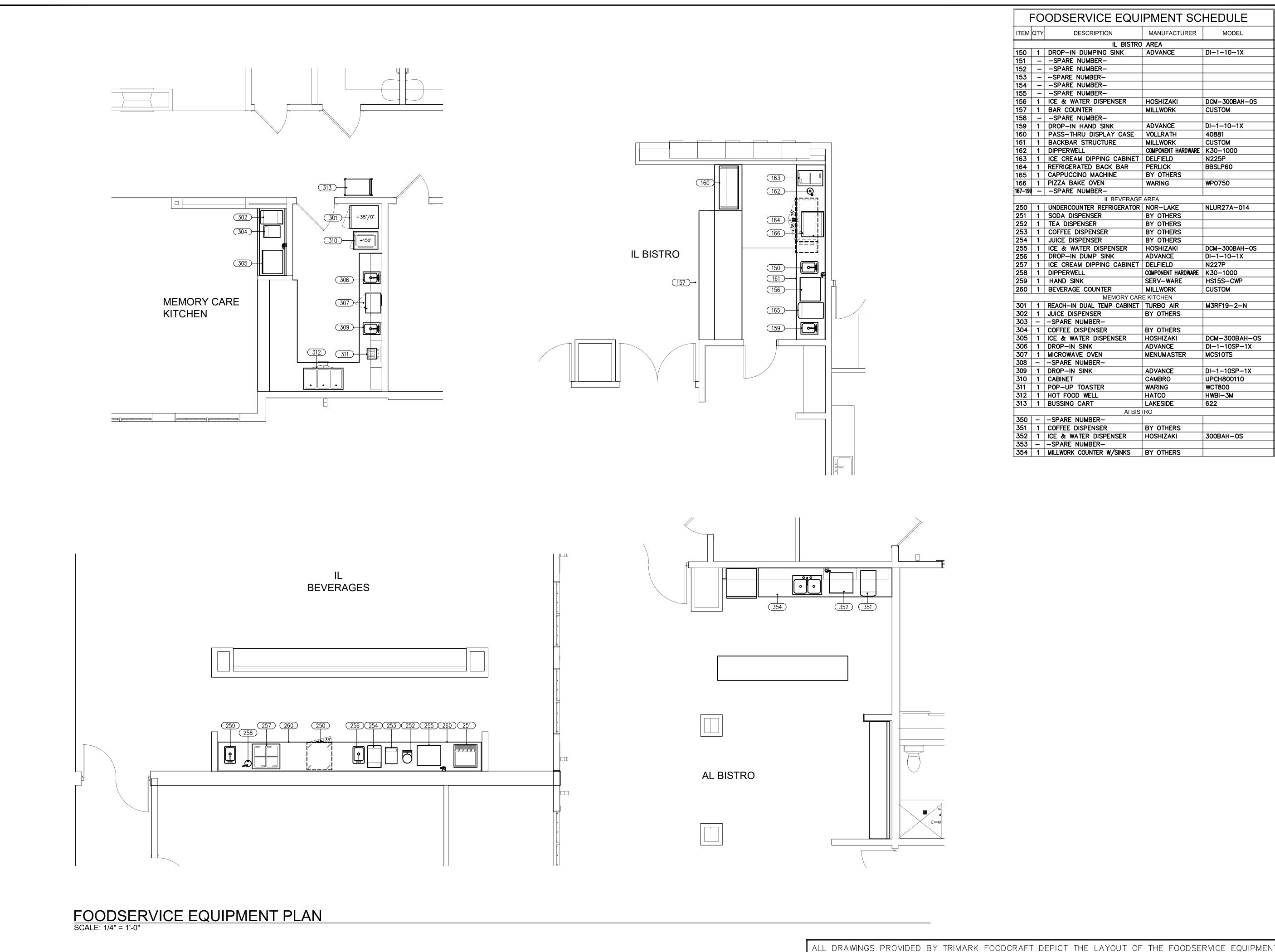
DRAWN BY: API

SHEET TITLE:

FOODSERVICE EQUIPMENT LAYOUT

SHEET NUMBER:

QF101



FOODSERVICE EQUIPMENT SCHEDULE ITEM QTY DESCRIPTION MANUFACTURER MODEL IL BISTRO AREA 150 1 DROP-IN DUMPING SINK DI-1-10-1X ADVANCE 151 - SPARE NUMBER-152 - SPARE NUMBER-153 - - SPARE NUMBER-154 - - SPARE NUMBER-155 - - SPARE NUMBER-156 1 ICE & WATER DISPENSER DCM-300BAH-OS HOSHIZAKI 157 1 BAR COUNTER MILLWORK CUSTOM 158 - SPARE NUMBER-159 1 DROP-IN HAND SINK ADVANCE DI-1-10-1X 160 1 PASS-THRU DISPLAY CASE VOLLRATH 40881 161 1 BACKBAR STRUCTURE CUSTOM MILLWORK 162 1 DIPPERWELL COMPONENT HARDWARE K30-1000 163 1 ICE CREAM DIPPING CABINET DELFIELD N225P 164 | 1 | REFRIGERATED BACK BAR PERLICK BBSLP60 165 1 CAPPUCCINO MACHINE BY OTHERS 166 | 1 | PIZZA BAKE OVEN WARING WP0750 167-199 - -SPARE NUMBER-IL BEVERAGE AREA 250 1 UNDERCOUNTER REFRIGERATOR NOR-LAKE NLUR27A-014 251 1 SODA DISPENSER BY OTHERS 252 1 TEA DISPENSER BY OTHERS 253 1 COFFEE DISPENSER BY OTHERS BY OTHERS 254 1 JUICE DISPENSER 255 1 ICE & WATER DISPENSER HOSHIZAKI DCM-300BAH-OS 256 1 DROP-IN DUMP SINK ADVANCE DI-1-10-1X 257 1 ICE CREAM DIPPING CABINET DELFIELD N227P 258 1 DIPPERWELL COMPONENT HARDWARE K30-1000 259 1 HAND SINK SERV-WARE HS15S-CWP 260 | 1 | BEVERAGE COUNTER MILLWORK CUSTOM MEMORY CARE KITCHEN 301 | 1 | REACH-IN DUAL TEMP CABINET | TURBO AIR M3RF19-2-N 302 1 JUICE DISPENSER BY OTHERS 303 - - SPARE NUMBER-304 1 COFFEE DISPENSER BY OTHERS 305 1 ICE & WATER DISPENSER DCM-300BAH-OS HOSHIZAKI 306 1 DROP-IN SINK DI-1-10SP-1X ADVANCE 307 1 MICROWAVE OVEN MCS10TS MENUMASTER 308 - SPARE NUMBER-309 1 DROP-IN SINK DI-1-10SP-1X **ADVANCE** 310 1 CABINET CAMBRO UPCH800110 311 1 POP-UP TOASTER WARING WCT800 312 | 1 | HOT FOOD WELL HATCO HWBI-3M 313 | 1 | BUSSING CART LAKESIDE 622 AI BISTRO 350 - - SPARE NUMBER-351 1 COFFEE DISPENSER BY OTHERS 352 1 ICE & WATER DISPENSER HOSHIZAKI 300BAH-OS 353 - SPARE NUMBER-354 1 MILLWORK COUNTER W/SINKS BY OTHERS

AND THEIR SUBSEQUENT POWER, GAS AND WATER REQUIREMENTS TO OPERATE PROPERLY. FOODSERVICE DRAWINGS ARE DESIGNED TO SUPPLEMENT THE OFFICIAL ARCHITECT'S STAMPED AND SEALED DRAWINGS AND ARE NOT

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Foodservice Equipment, Supplies and Design **FOODCRAFT**

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DATE	NO.	DESCRIPTION

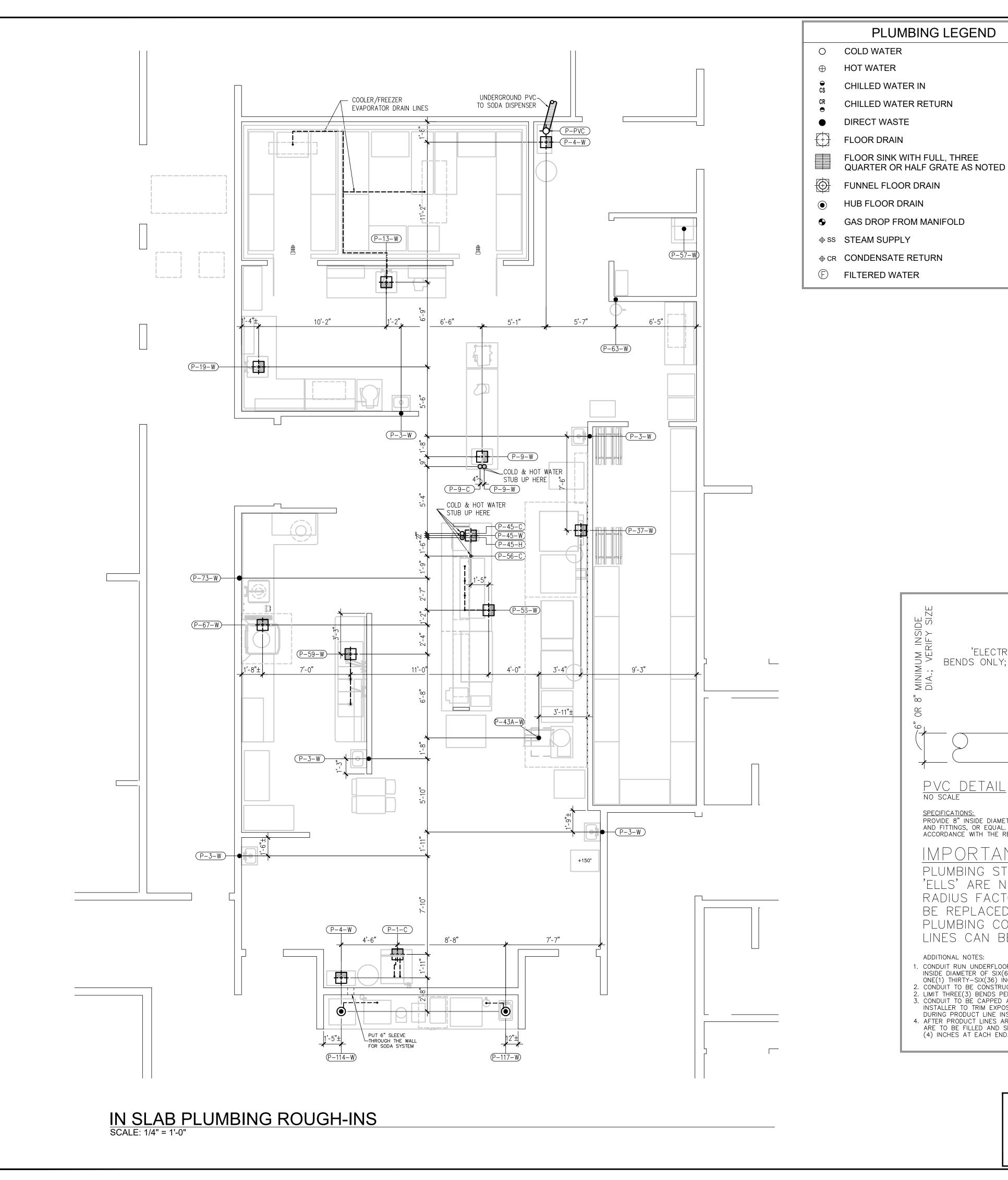
PROJECT NUMBER: 19-018 06-14-2019 1/4" = 1'-0"

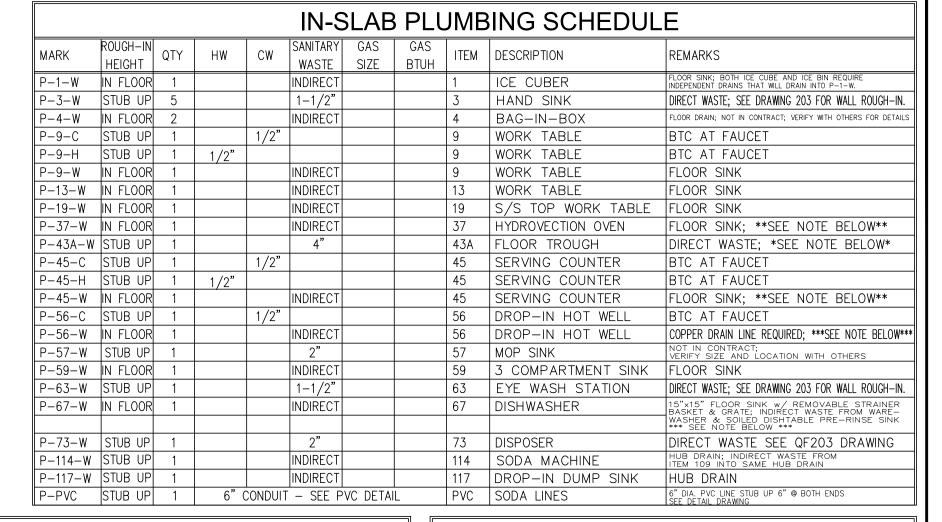
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SHEET TITLE:

FOODSERVICE EQUIPMENT LAYOUT

SHEET NUMBER: **QF102**





NOTE

FAUCETS, WASTE VALVES, FILTERS, CARTRIDGES & GAS HOSES ARE SUPPLIED LOOSE FOR INSTALLATION BY JOBSITE PLUMBER

1'-6" 4" O.D. FLOOR TROUGH DETAIL NO SCALE

REFER TO MANUFACTURE SPEC SHEET FOR FURTHER DETAIL

36" RADIUS -'ELECTRICAL' SWEEP - FINISHED BENDS ONLY; SEE SPECS FLOOR -DOUBLE 45 'ELLS NOT ACCEPTABLE; SEE SPECS

PROVIDE 8" INSIDE DIAMETER CARLON PV-DUIT PLUS* SCHEDULE 40 CONDUIT AND FITTINGS, OR EQUAL. ALL JOINTS SHALL BE SOLVENT CEMENTED IN ACCORDANCE WITH THE RECOMMENDATIONS OF THE MANUFACTURER.

IMPORTANT NOTE:

PLUMBING STYLE PVC SHORT RADIUS FACTORY 'ELLS' ARE NOT ACCEPTABLE. ANY SHORT RADIUS FACTORY 'ELLS' USED WILL HAVE TO BE REPLACED AT THE EXPENSE OF THE PLUMBING CONTRACTOR BEFORE BEER/SODA LINES CAN BE RUN.

ADDITIONAL NOTES:

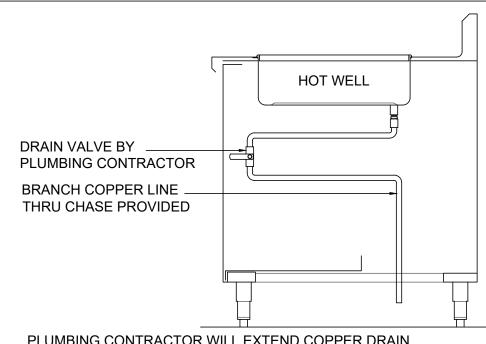
- I. CONDUIT RUN UNDERFLOOR MUST HAVE A SMOOTH INTERIOR WITH MINIMUM INSIDE DIAMETER OF SIX(6) OR EIGHT(8) INCHES (VERIFY SIZE), AND HAVE ONLY ONE(1) THIRTY—SIX(36) INCH RADIUS 'ELECTRICAL' SWEEP BEND AT EACH END.
- 2. CONDUIT TO BE CONSTRUCTED WITH INTERNALLY SMOOTH, LEAK-TIGHT JOINTS. 2. LIMIT THREE(3) BENDS PER CONDUIT RUN.
- 3. CONDUIT TO BE CAPPED AND SEALED AT BOTH ENDS DURING CONSTRUCTION.
- INSTALLER TO TRIM EXPOSED ENDS TO SIX INCHES ABOVE FINISHED FLOOR DURING PRODUCT LINE INSTALLATION.

4. AFTER PRODUCT LINES ARE INSTALLED, THE OPEN ENDS OF THE CONDUIT ARE TO BE FILLED AND SEALED(WATERTIGHT) APPROXIMATELY TWO(2) TO FOUR (4) INCHES AT EACH END.

ROUGH INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY FOODCRAFT EQUIPMENT COMPANY ONLY. VERIFY WITH OWNER ROUGH-IN LOCATIONS FOR EQUIPMENT BY OTHERS AND EXISTING EQUIPMENT. ROUGH-INS SHOWN FOR EQUIPMENT NOT SUPPLIED BY FOODCRAFT MUST BE VERIFIED WITH AND APPROVED BY OWNER.

NOTE

DRAINS FOR COMBI OVEN, HOT FOOD WELLS & DISHMACHINE: DRAIN LINES MUST BE ABLE TO HANDLE WASTE WATER TEMPERATURES OF 200°F+



PLUMBING CONTRACTOR WILL EXTEND COPPER DRAIN LINE TOWARD FRONT OF CABINET AND INSTALL DRAIN VALVE WITHIN 6" OF FRONT OPENING. BRANCH DRAIN LINE THRU CHASE PROVIDED IN CABINET

HOT FOOD WELL DRAIN DETAIL

PLUMBING NOTES

- 1. ALL ROUGH—INS SHOWN ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN THE FIXTURE. 2. ALL PLUMBING TO BE ROUGHED IN THE WALLS RATHER THAN UP
- THROUGH THE FLOOR WHENEVER POSSIBLE. 3. ALL MEASUREMENTS TAKEN FROM FINISHED WALLS OR FROM THE CENTER LINE OF COLUMNS. 4. ALLOWANCES MUST BE MADE FOR VALVES, TRAPS, ETC
- 5. ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE TWO(2) INCHES OR DECREASE ONE(1) INCH WITH LEG ADJUSTMENT.
 6. ALL MECHANICAL STUBBING IN CENTER OF FLOOR TO BE UP SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCHED TO
- 7. ALL TWO(2) AND THREE(3) COMPARTMENT SINKS MUST HAVE CONTINUOUS WASTE INTO A SINGLE P-TRAP.

 8. ALL WATER LINES MUST HAVE CUT-OFF VALVES.
- 9. ROUGH—INS, PIPING, AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT BE COMPLETED BY THE PLUMBING CONTRACTOR.). PLUMBING CONTRACTOR SHALL SUPPORT ALL SUPPLY AND DRAIN LINES TIGHT AGAINST UNDERSIDE OF EQUIPMENT TO ALLOW SPACE FOR CLEANING.

 1. GREASE TRAPS/INTERCEPTORS ARE SIZED, LOCATED, AND SUPPLIED BY OTHERS.

 2. WHEN REQUIRED, NOODSERVICE EQUIPMENT DRAINS ARE TO BE PIPED THROUGH
- GREASE TRAP/INTERCEPTOR AS DIRECTED BY LOCAL PLUMBING CODES. 3. ROUGH—INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT ONLY. CHECK WITH OWNER FOR EQUIPMENT NOT SUPPLIED BY TRIMARK FOODCRAFT 14. DISHWASHER(IF SUPPLIED) WILL REQUIRE A PRESSURE REGULATING VALVE IF WATER PRESSURE AT DISHWASHER IS GREATER THAN WHAT DISHWASHER SPECIFICATIONS ALLOW.
- WHAT DISHWASHER SPECIFICATIONS ALLOW.

 15. TYPICAL KITCHEN GAS APPLIANCES OPERATE ON PRESSURES
 BETWEEN 5" AND 14" ON THE WATER COLUMN. VERIFY
 WITH MANUFACTURER SPECIFICATION SHEETS. PLEASE NOTE: HIGH PRESSURE GAS SYSTEMS MUST BE REDUCED
- TO BELOW 14" ON THE WATER COLUMN.

 5. THE ROUGH—INS SHOWN ON THIS DRAWING ARE REQUIRED FOR OPERATION OF EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT, ACCORDING TO MANUFACTURERS SPECIFICATIONS. THESE ROUGH-INS ARE MANUFACTURERS REQUIREMENTS FOR OPERATION OF EQUIPMENT ONLY. TRIMARK FOODCRAFT WILL NOT BE HELD LIABLE FOR ANY DEVIATION FROM THESE ROUGH-INS. IT SHALL BE THE RESPONSIBILITY OF THE MECHANICAL TRADES TO ENSURE THAT SUPPLY LINES, CARRY-OFFS, WIRE SIZES, ETC. MEET ALL LOCAL CODES.

FOODCRAF1

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REVISIONS DATE NO. DESCRIPTION

PROJECT NUMBER: 19-018

06-14-2019

1/4" = 1'-0"

RAWN BY: APPROVED BY

SHEET TITLE:

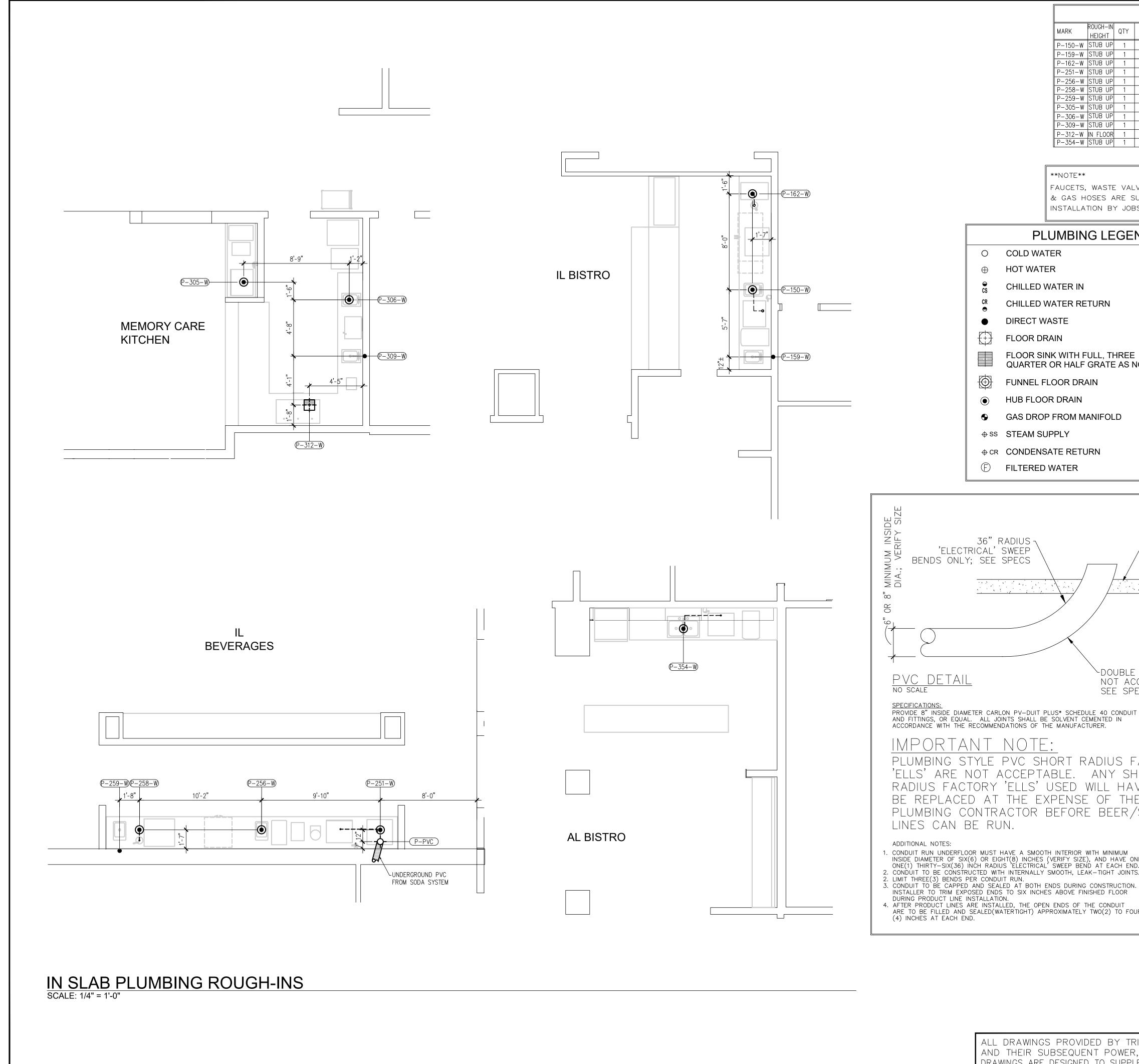
JW/TR/YM

IN-SLAB PLUMBING ROUGH-INS

SHEET NUMBER:

QF201 THIS DOCUMENT WAS ORGINALLY PRINTED ON A 24" x 36" SIZE SHEET

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NOTE

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PLUMBING LEGEND

- COLD WATER
 - **HOT WATER**
- CHILLED WATER IN
- CHILLED WATER RETURN
- DIRECT WASTE
- FLOOR DRAIN
- FLOOR SINK WITH FULL, THREE QUARTER OR HALF GRATE AS NOTED
- **FUNNEL FLOOR DRAIN**
- **HUB FLOOR DRAIN**
- GAS DROP FROM MANIFOLD
- **♦ SS STEAM SUPPLY**
- **+** CR CONDENSATE RETURN
- (F) FILTERED WATER

36" RADIUS ¬ 'ELECTRICAL' SWEEP / FINISHED BENDS ONLY; SEE SPECS FLOOR DOUBLE 45 'ELLS' NOT ACCEPTABLE; SEE SPECS

AND FITTINGS, OR EQUAL. ALL JOINTS SHALL BE SOLVENT CEMENTED IN ACCORDANCE WITH THE RECOMMENDATIONS OF THE MANUFACTURER.

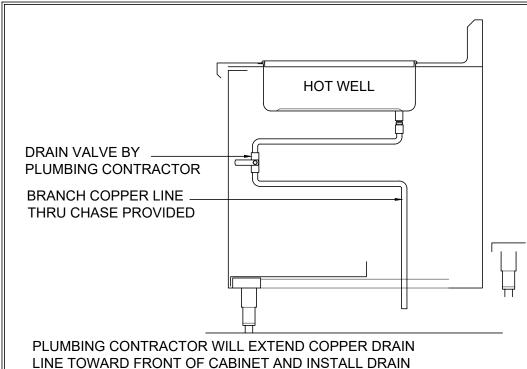
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- ADDITIONAL NOTES:
- . CONDUIT RUN UNDERFLOOR MUST HAVE A SMOOTH INTERIOR WITH MINIMUM INSIDE DIAMETER OF SIX(6) OR EIGHT(8) INCHES (VERIFY SIZE), AND HAVE ONLY ONE(1) THIRTY-SIX(36) INCH RADIUS 'ELECTRICAL' SWEEP BEND AT EACH END. 2. CONDUIT TO BE CONSTRUCTED WITH INTERNALLY SMOOTH, LEAK—TIGHT JOINTS.
- 3. CONDUIT TO BE CAPPED AND SEALED AT BOTH ENDS DURING CONSTRUCTION. INSTALLER TO TRIM EXPOSED ENDS TO SIX INCHES ABOVE FINISHED FLOOR DURING PRODUCT LINE INSTALLATION.
- 4. AFTER PRODUCT LINES ARE INSTALLED, THE OPEN ENDS OF THE CONDUIT ARE TO BE FILLED AND SEALED(WATERTIGHT) APPROXIMATELY TWO(2) TO FOUR

NOTE

DRAINS FOR STEAMER. HOT FOOD WELLS & DISHMACHINE; DRAIN LINES MUST BE ABLE TO HANDLE WASTE WATER TEMPERATURES OF 200°F+



PLUMBING NOTES

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I. ALL ROUGH—INS SHOWN ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN

VALVE WITHIN 6" OF FRONT OPENING. BRANCH DRAIN LINE

THRU CHASE PROVIDED IN CABINET.

- ALL PLUMBING TO BE ROUGHED IN THE WALLS RATHER THAN UP THROUGH THE FLOOR WHENEVER POSSIBLE. . ALL MEASUREMENTS TAKEN FROM FINISHED WALLS OR FROM THE CENTER LINE OF COLUMNS.
- 4.ALLOWANCES MUST BE MADE FOR VALVES, TRAPS, ETC. 5. ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE TWO(2) INCHES OR DECREASE ONE(1) INCH WITH LEG ADJUSTMENT.

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- FINAL CONNECTION. 7. ALL TWO(2) AND THREE(3) COMPARTMENT SINKS MUST HAVE CONTINUOUS
- WASTE INTO A SINGLE P-TRAP. 8. ALL WATER LINES MUST HAVE CUT-OFF VALVES.
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 14. DISHWASHER (IF SUPPLIED) WILL REQUIRE A PRESSURE REGULATING VALVE IF WATER PRESSURE AT DISHWASHER IS GREATER THAN
- WHAT DISHWASHER SPECIFICATIONS ALLOW. WHAT DISHWASHER SPECIFICATIONS ALLOW.

 5. TYPICAL KITCHEN GAS APPLIANCES OPERATE ON PRESSURES
 BETWEEN 5" AND 14" ON THE WATER COLUMN. VERIFY
 WITH MANUFACTURER SPECIFICATION SHEETS. PLEASE NOTE: HIGH PRESSURE GAS SYSTEMS MUST BE REDUCED
- TO BELOW 14" ON THE WATER COLUMN. THE ROUGH-INS SHOWN ON THIS DRAWING ARE REQUIRED FOR OPERATION OF EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT, ACCORDING TO MANUFACTURERS SPECIFICATIONS. THESE ROUGH-INS ARE MANUFACTURERS REQUIREMENTS FOR OPERATION OF EQUIPMENT ONLY. TRIMARK FOODCRAFT WILL NOT BE HELD LIABLE FOR ANY DEVIATION FROM THESE ROUGH—INS. IT SHALL BE THE RESPONSIBILITY OF THE MECHANICAL TRADES TO ENSURE THAT SUPPLY LINES, CARRY-OFFS, WIRE SIZES, ETC. MEET ALL LOCAL CODES.

FOODCRAFT 2601 Hope Church Road

Winston-Salem, NC 27103

p. 336.768.7520 f. 336.768.1708 trimarkusa.com

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Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS DATE NO. DESCRIPTION

> PROJECT NUMBER: 19-018

> > 06-14-2019

1/4" = 1'-0"

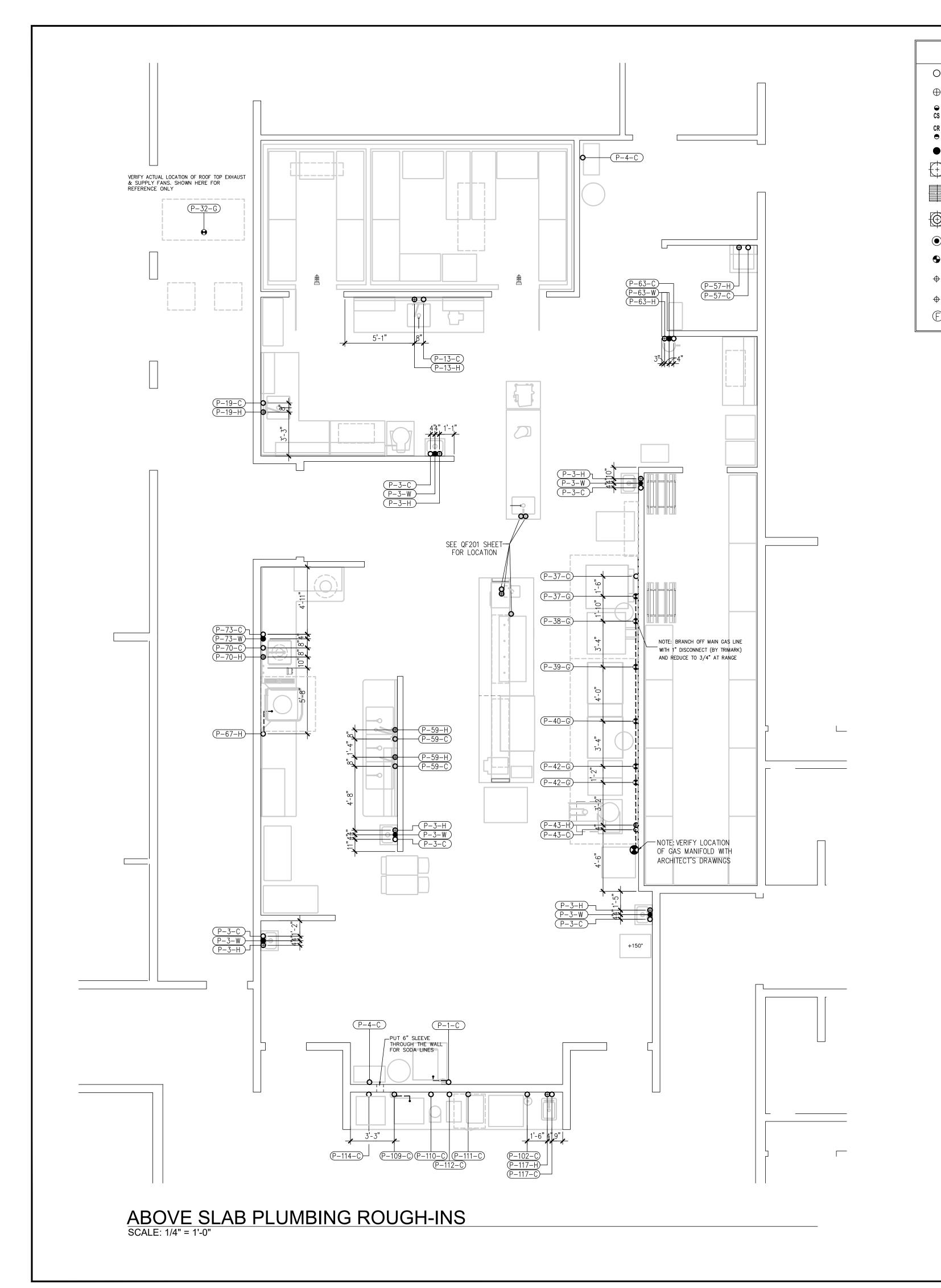
APPROVED BY JW/TR/YM

SHEET TITLE:

IN-SLAB PLUMBING ROUGH-INS

SHEET NUMBER:

QF202



	PLUMBING LEGEND				/	4BO	VE S	LAB	PLU	MB	ING SCHEDULE	
)	COLD WATER	ITEM	ROUGH-IN HEIGHT	QTY	CW	HW	SANITARY WASTE	GAS SIZE	GAS BTUH	ITEM	DESCRIPTION	REMARKS
	LIOT MATER	P-1-C	80"	1	1/2"					1	ICE CUBER	BRANCH THROUGH FILTER
Ð	HOT WATER	P-3-C	12"	5	1/2"					3	HAND SINK	BTC AT FAUCET
•	CHILLED WATER IN	P-3-H	12"	5		1/2"				3	HAND SINK	BTC AT FAUCET
S S	CHILLED WATER IN	P-3-W	24"	5			1-1/2"			3	HAND SINK	DIRECT WASTE
R	CHILLED WATER RETURN	P-4-C	24"	2						4	BAG-IN BOX	EQUIPMENT PROVIDED BY OTHERS. BRANCH CW THRU FILTER SYSTEM. BTC AT SODA SYSTEM.
•	OTHERES WITHER TOTAL	P-13-C	16"	1	1/2"					13	WORK TABLE	BTC AT FAUCET
	DIRECT WASTE	P-13-H	16"	1		1/2"				13	WORK TABLE	BTC AT FAUCET
		P-19-C	16"	1	1/2"					19	S/S TOP WORK TABLE	BTC AT FAUCET
)	FLOOR DRAIN	P-19-H	16"	1		1/2"				19	S/S TOP WORK TABLE	BTC AT FAUCET
		P-32-G	ON ROOF	1	- (."			1″	215,874	32	HEATED MAKE-UP AIR FAN	BRANCH TO CONNECTION
	FLOOR SINK WITH FULL, THREE	P-37-C	48"	1	3/4"			7 / 4 77	00.000	37	HYDROVECTION OVEN	BTC; GARDEN HOSE CONNECTION STUB GAS CONNECTION FROM WALL OR MAIN GAS LINE
	QUARTER OR HALF GRATE AS NOTED	P-37-G	BTC	1				3/4"	60,000	37	HYDROVECTION OVEN	BRANCH TO CONNECTION WITH QUICK DISCONNECT HOSE. BRANCH TO CONNECTION FROM MAIN GAS LINE WITH 1"
4		P-38-G	BTC	1				7 /4"	230,000		RANGE	CONNECTION REDUCING TO 3/4" CONNECTION AT RANGE STUB GAS CONNECTION FROM WALL OR MAIN GAS LINE
\bigcirc	FUNNEL FLOOR DRAIN	P-39-G	BTC	1				3/4" 3/4"	120,000		CHARBROILER	BRANCH TO CONNECTION WITH QUICK DISCONNECT HOSE. STUB GAS CONNECTION FROM WALL OR MAIN GAS LINE
	LILID EL COD DDAIN	P-40-G P-42-G	BTC	2				3/4"	· ' -	40 42	GRIDDLE FRYER	BRANCH TO CONNECTION WITH QUICK DISCONNECT HOSE. STUB GAS CONNECTION FROM WALL OR MAIN GAS LINE
	HUB FLOOR DRAIN	P-42-G P-43-C	BTC 12"	1	1/2"			3/4	90,000	43		BRANCH TO CONNECTION WITH QUICK DISCONNECT HOSE.
	GAS DROP FROM MANIFOLD	P-43-H	12"	1	1/2	1/2"				43	KETTLE KETTLE	BTC AT FAUCET BTC AT FAUCET
	GAS DROF FROM MAINIFOLD	P-57-C	VERIFY	1	1/2"	1/2				57	MOP SINK	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN
SS	STEAM SUPPLY	P-57-H	VERIFY	1	1/2	1/2"				57	MOP SINK	SIZES AND LOCATIONS WITH MECHANICAL PLAN EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN
	312/11/1331121	P-59-C	16"	2	1/2"	1/2				59	3 COMPARTMENT SINK	SIZES AND LOCATIONS WITH MECHANICAL PLAN BTC AT FAUCET
CR	CONDENSATE RETURN	P-59-H	16"	2	1/2	1/2"				59	3 COMPARTMENT SINK	BTC AT FAUCET
_		P-63-C	16"	1	1/2"	1,72				63	EYE WASH STATION	PLUMBER TO PROVIDE "LOCK-OUT, TAG-OUT" SHUT OFF VALVES. BRANCH THRU MIXING VALVE TO CONNECTION.
\exists	FILTERED WATER	P-63-H	16"	1	-, -	1/2"				63	EYE WASH STATION	PLUMBER TO PROVIDE "LOCK-OUT, TAG-OUT" SHUT OFF VALVES BRANCH THRU MIXING VALVE TO CONNECTION.
		P-63-W	30"	1		/	1-1/2"			63	EYE WASH STATION	DIRECT WASTE; SEE QF201 DRAWING FOR STUB UP ROUGH-IN
		P-67-H	16"	1		3/4"(140°)				67	DISHMACHINE	BRANCH TO DISHWASHER CONNECTION AT 7" ABOVE FINISH FLOOR WITH S.S. BRAIDED FLEX HOSE.
		P-70-C	16"	1	1/2"					70	SOILED DISHTABLE	BTC AT FAUCET
		P-70-H	16"	1		1/2"				70	SOILED DISHTABLE	BTC AT FAUCET
		P-73-C	16"	1	1/2"					73	DISPOSER	BRANCH TO CONNECTION
				I								

ROUGH INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY FOODCRAFT EQUIPMENT COMPANY ONLY. VERIFY WITH OWNER ROUGH—IN LOCATIONS FOR EQUIPMENT BY OTHERS AND EXISTING EQUIPMENT. ROUGH—INS SHOWN FOR EQUIPMENT NOT SUPPLIED BY FOODCRAFT MUST BE VERIFIED WITH AND APPROVED BY OWNER.

P-114-C 16"

FAUCETS, WASTE VALVES, FILTERS, CARTRIDGES, & GAS HOSES ARE SUPPLIED LOOSE FOR

INSTALLATION BY JOBSITE PLUMBER

PLUMBING NOTES

- 1. ALL ROUGH—INS SHOWN ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN
- THE FIXTURE.

 2. ALL PLUMBING TO BE ROUGHED IN THE WALLS RATHER THAN UP THROUGH THE FLOOR WHENEVER POSSIBLE.
- 3. ALL MEASUREMENTS TAKEN FROM FINISHED WALLS OR FROM THE CENTER LINE OF COLUMNS.
 4. ALLOWANCES MUST BE MADE FOR VALVES, TRAPS, ETC.
 5. ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE TWO(2)
- INCHES OR DECREASE ONE(1) INCH WITH LEG ADJUSTMENT.

 6. ALL MECHANICAL STUBBING IN CENTER OF FLOOR TO BE UP SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCHED TO
- FINAL CONNECTION.

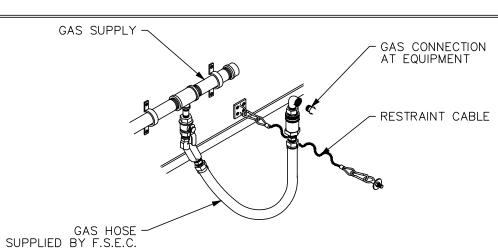
 7. ALL TWO(2) AND THREE(3) COMPARTMENT SINKS MUST HAVE CONTINUOUS WASTE INTO A SINGLE P-TRAP.
- 8. ALL WATER LINES MUST HAVE CUT-OFF VALVES.
 9. ROUGH-INS, PIPING, AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT BE COMPLETED BY THE PLUMBING CONTRACTOR.
 10. PLUMBING CONTRACTOR SHALL SUPPORT ALL SUPPLY ACAINST THE PROPERTY OF FOR PLANTING.
- 10. PLUMBING CONTRACTOR SHALL SUPPORT ALL SUPPLY AND DRAIN LINES
 TIGHT AGAINST UNDERSIDE OF EQUIPMENT TO ALLOW SPACE FOR CLEANING.
 11. GREASE TRAPS/INTERCEPTORS ARE SIZED, LOCATED, AND SUPPLIED BY OTHERS.
 12. WHEN REQUIRED, FOODSERVICE EQUIPMENT DRAINS ARE TO BE PIPED THROUGH
 GREASE TRAP/INTERCEPTOR AS DIRECTED BY LOCAL PLUMBING CODES.
 13. ROUGH—INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT ONLY.
- 13. ROUGH—INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT ONLY.

 CHECK WITH OWNER FOR EQUIPMENT NOT SUPPLIED BY TRIMARK FOODCRAFT

 14. DISHWASHER(IF SUPPLIED) WILL REQUIRE A PRESSURE REGULATING VALVE IF WATER PRESSURE AT DISHWASHER IS GREATER THAN
- WHAT DISHWASHER SPECIFICATIONS ALLOW.

 15. TYPICAL KITCHEN GAS APPLIANCES OPERATE ON PRESSURES BETWEEN 5" AND 14" ON THE WATER COLUMN. VERIFY WITH MANUFACTURER SPECIFICATION SHEETS. PLEASE NOTE: HIGH PRESSURE GAS SYSTEMS MUST BE REDUCED TO BELOW 14" ON THE WATER COLUMN.

 16. THE ROUGH-INS SHOWN ON THIS DRAWING ARE REQUIRED FOR OPERATION OF EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT, ACCORDING TO
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 THAT SUPPLY LINES, CARRY-OFFS, WIRE SIZES, ETC. MEET ALL LOCAL CODES.



109 ICE & WATER DISPENSER BTC; THRU WATER FILTER

DIRECT WASTE

BTC AT FAUCET

BTC AT FAUCET

SUPPLIED BY F.S.E.C.

GAS CONNECTION DETAIL

73 DISPOSER 102 DIPPERWELI

110 TEA DISPENSER111 JUICE DISPENSER112 COFFEE DISPENSER

114 SODA DISPENSER117 DROP-IN DUMP SINK

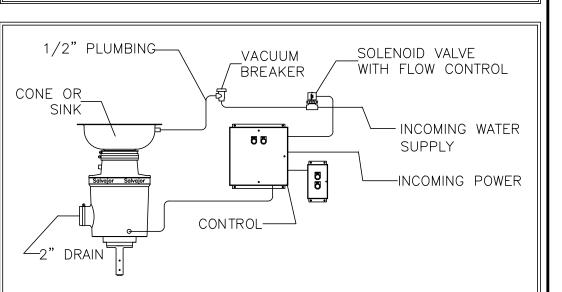
117 DROP-IN DUMP SINK

GAS PRESSURE NOTE

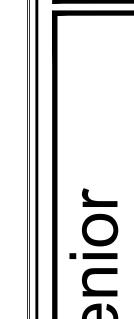
NO SCALE

TYPICAL KITCHEN GAS APPLIANCES OPERATE ON PRESSURES BETWEEN 5" AND 14" ON THE WATER COLUMN. VERIFY WITH MANUFACTURER SPEC SHEETS

PLEASE NOTE! HIGH PRESSURE GAS SYSTEMS MUST BE REDUCED TO BELOW 14"ON THE WATER COLUMN



DISPOSER CONNECTION DETAIL



מבודות מבודות מבודות

LIVIIG Lee's Summit, MS

FOODCRAFT

2601 Hope Church Road Winston-Salem, NC 27103 p. 336.768.7520 f. 336.768.1708

trimarkusa.com

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DATE NO. DESCRIPTION

19-018
DATE:
06-14-2019
SCALE:
1/4" = 1'-0"

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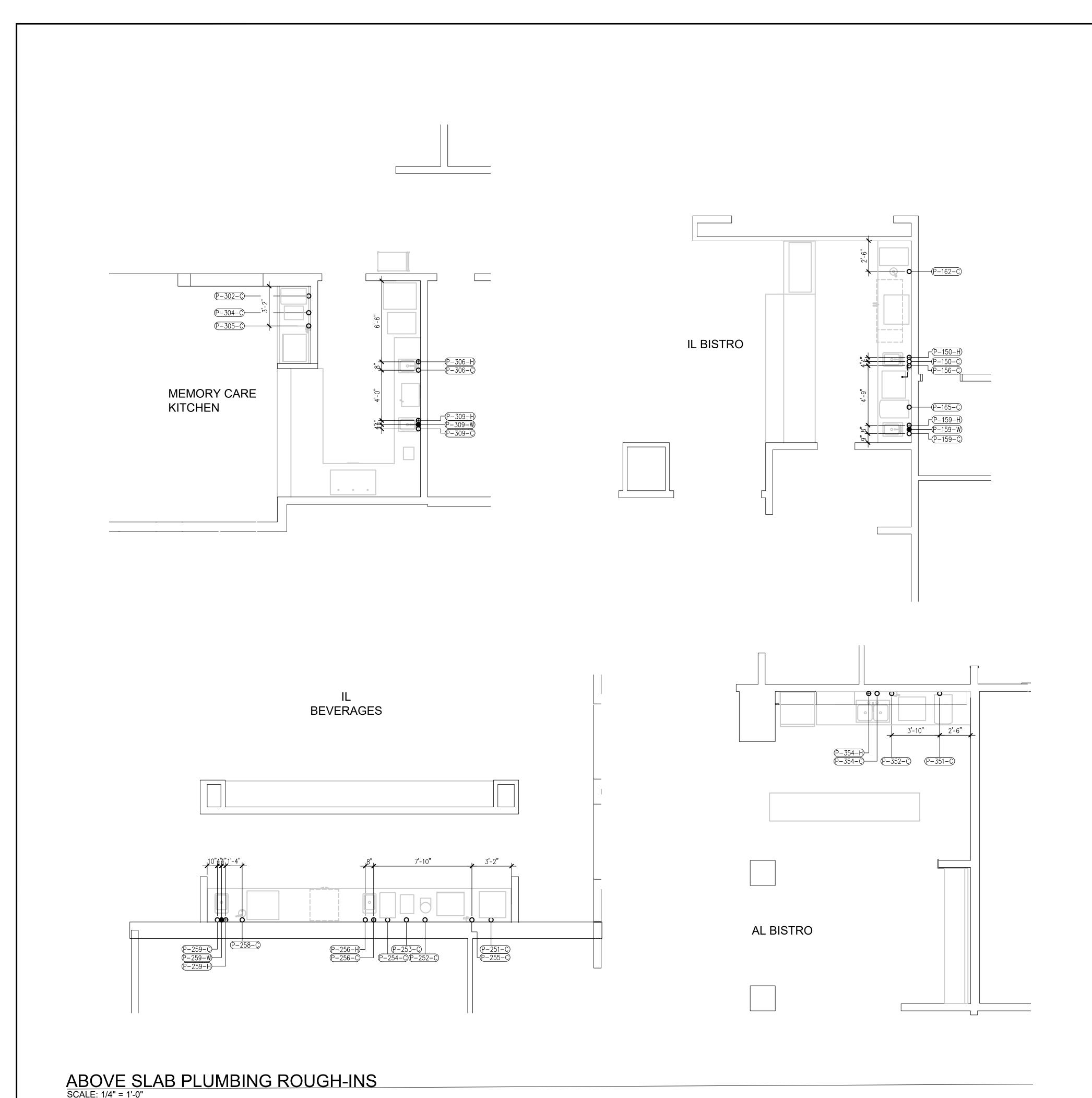
JW/TR/YM

ABOVE-SLAB PLUMBING ROUGH-INS

SHEET NUMBER:

QF203

ALL DRAWINGS PROVIDED BY TRIMARK FOODCRAFT DEPICT THE LAYOUT OF THE FOODSERVICE EQUIPMENT AND THEIR SUBSEQUENT POWER, GAS AND WATER REQUIREMENTS TO OPERATE PROPERLY. FOODSERVICE DRAWINGS ARE DESIGNED TO SUPPLEMENT THE OFFICIAL ARCHITECT'S STAMPED AND SEALED DRAWINGS AND ARE NOT MEANT TO REPLACE THEM OR BE USED IN LIEU OF THEM FOR ANY CONSTRUCTION PURPOSES NOT RELATED TO FOODSERVICE EQUIPMENT. THE DRAWINGS ARE DESIGNED TO BE SUBMITTED FOR HEALTH DEPARTMENT APPROVAL AND PERMITTING AND ARE NOT INTENDED TO BE SUBMITTED FOR CONSTRUCTION PERMITTING.



				Al	BOVE	E SL	AB P	LUN	MBING SCHEDU	JLE
MARK	ROUGH-IN HEIGHT	QTY	CW	HW	SANITARY WASTE	GAS: SIZE	GAS: BTUH	ITEM	DESCRIPTION	REMARKS
P-150-C	16"	1	1/2"					150	DROP-IN DUMPING SINK	BTC AT FAUCET
P-150-H	16"	1		1/2"				150	DROP-IN DUMPING SINK	BTC AT FAUCET
P-156-C	66"	1	1/2"					156	ICE & WATER DISPENSER	BTC; THRU WATER FILTER
P−159−C	12"	1	1/2"					159	DROP-IN HAND SINK	BTC AT FAUCET
P−159−H	12"	1	·	1/2"				159	DROP-IN HAND SINK	BTC AT FAUCET
P-159-W	24"	1			1-1/2"			159	DROP-IN HAND SINK	DIRECT WASTE
P-162-C	16"	1	1/2"					162	DIPPERWELL	BTC AT FAUCET
P-165-C	54"	1	1/2"					165	COFFEE DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-251-C	16"	1	1/2"					251	SODA DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-252-C	54"	1	1/2"					252	TEA DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-253-C	54"	1	1/2"					253	COFFEE DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-254-C	54"	1	1/2"					254	JUICE DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-255-C	66"	1	1/2"					255	ICE & WATER DISPENSER	BTC; THRU WATER FILTER
D-256-C	16"	1	1/2"					256	DROP-IN DUMP SINK	BTC AT FAUCET
P-256-H	16"	1	,	1/2"				256	DROP-IN DUMP SINK	BTC AT FAUCET
P-258-C	16"	1	1/2"	,				258	DIPPERWELL	BTC AT FAUCET
P-259-C	12"	1	ŕ	1/2"				259	HAND SINK	BTC AT FAUCET
P−259−H	12"	1	1/2"					259	HAND SINK	BTC AT FAUCET
P-259-W	24"	1			1 1/2"			259	HAND SINK	DIRECT
D-302-C	54"	1	1/2"					302	JUICE DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
-304-C	54"	1	1/2"					304	COFFEE DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-305-C	66"	1	1/2"					305	ICE & WATER DISPENSER	BTC; THRU WATER FILTER
D-306-C	16"	1	1/2"					306	DROP-IN SINK	BTC AT FAUCET
P-306-Н	16"	1	,	1/2"				306	DROP-IN SINK	BTC AT FAUCET
-309-C	12"	1	1/2"	,				309	DROP-IN HAND SINK	BTC AT FAUCET
р-309-H	12"	1	<u> </u>	1/2"				309	DROP-IN HAND SINK	BTC AT FAUCET
D-309-W	24"	1		,	1-1/2"			309	DROP-IN HAND SINK	DIRECT WASTE
P-351-C	54"	1	1/2"		'			351	COFFEE DISPENSER	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-352-C	66"	1	1/2"					352	ICE & WATER DISPENSER	BTC; THRU WATER FILTER
-354-C	12"	1		1/2"				354	MILLWORK COUNTER W/SINKS	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-354-H	12"	1	1/2"	,				354	MILLWORK COUNTER W/SINKS	SIZES AND LOCATIONS WITH OWNER / VENDOR. SIZES AND LOCATIONS WITH OWNER / VENDOR.
P-354-W	24"	1			1 1/2"			354	MILLWORK COUNTER W/SINKS	SIZES AND LOCATIONS WITH OWNER / VENDOR. EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH—IN SIZES AND LOCATIONS WITH OWNER / VENDOR.

FAUCETS, WASTE VALVES, FILTERS, CARTRIDGES, & GAS HOSES ARE SUPPLIED LOOSE FOR INSTALLATION BY JOBSITE PLUMBER

ROUGH INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY FOODCRAFT EQUIPMENT COMPANY ONLY. VERIFY WITH OWNER ROUGH-IN LOCATIONS FOR EQUIPMENT BY OTHERS AND EXISTING EQUIPMENT. ROUGH-INS SHOWN FOR EQUIPMENT NOT SUPPLIED BY FOODCRAFT MUST BE VERIFIED WITH AND APPROVED BY OWNER.

- 1. ALL ROUGH-INS SHOWN ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN THE FIXTURE.

 2. ALL PLUMBING TO BE ROUGHED IN THE WALLS RATHER THAN UP THROUGH THE FLOOR WHENEVER POSSIBLE.

 3. ALL MEASUREMENTS TAKEN FROM FINISHED WALLS OR FROM THE CENTER LINE OF COLUMNS.

 4. ALLOWANCES MUST BE MADE FOR VALVES, TRAPS, ETC.

 5. ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE TWO(2) INCHES OR DECREASE ONE(1) INCH WITH LEG ADJUSTMENT.

 6. ALL MECHANICAL STUBBING IN CENTER OF FLOOR TO BE UP SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCHED TO FINAL CONNECTION.

- FINAL CONNECTION.

- FINAL CONNECTION.

 7. ALL TWO(2) AND THREE(3) COMPARTMENT SINKS MUST HAVE CONTINUOUS WASTE INTO A SINGLE P-TRAP.

 8. ALL WATER LINES MUST HAVE CUT-OFF VALVES.

 9. ROUGH-INS, PIPING, AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT BE COMPLETED BY THE PLUMBING CONTRACTOR.

 10. PLUMBING CONTRACTOR SHALL SUPPORT ALL SUPPLY AND DRAIN LINES TIGHT AGAINST UNDERSIDE OF EQUIPMENT TO ALLOW SPACE FOR CLEANING.

 11. GREASE TRAPS/INTERCEPTORS ARE SIZED, LOCATED, AND SUPPLIED BY OTHERS.

 12. WHEN REQUIRED, FOODSERVICE EQUIPMENT DRAINS ARE TO BE PIPED THROUGH GREASE TRAP/INTERCEPTOR AS DIRECTED BY LOCAL PLUMBING CODES.
- 13. ROUGH-INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT ONLY.
 CHECK WITH OWNER FOR EQUIPMENT NOT SUPPLIED BY TRIMARK FOODCRAFT

 14. DISHWASHER(IF SUPPLIED) WILL REQUIRE A PRESSURE REGULATING VALVE IF WATER PRESSURE AT DISHWASHER IS GREATER THAN

- VALVE IF WATER PRESSURE AT DISHWASHER IS GREATER THAN WHAT DISHWASHER SPECIFICATIONS ALLOW.

 15. TYPICAL KITCHEN GAS APPLIANCES OPERATE ON PRESSURES BETWEEN 5" AND 14" ON THE WATER COLUMN. VERIFY WITH MANUFACTURER SPECIFICATION SHEETS. PLEASE NOTE: HIGH PRESSURE GAS SYSTEMS MUST BE REDUCED TO BELOW 14" ON THE WATER COLUMN.

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PLUMBING LEGEND

THAT SUPPLY LINES, CARRY-OFFS, WIRE SIZES, ETC. MEET ALL LOCAL CODES.

- COLD WATER
- **HOT WATER**
- CHILLED WATER IN
- CHILLED WATER RETURN
- DIRECT WASTE
- FLOOR DRAIN
- FLOOR SINK WITH FULL, THREE QUARTER OR HALF GRATE AS NOTED
- FUNNEL FLOOR DRAIN
- HUB FLOOR DRAIN
- GAS DROP FROM MANIFOLD
- **♦ SS** STEAM SUPPLY
- ⊕ CR CONDENSATE RETURN
- FILTERED WATER

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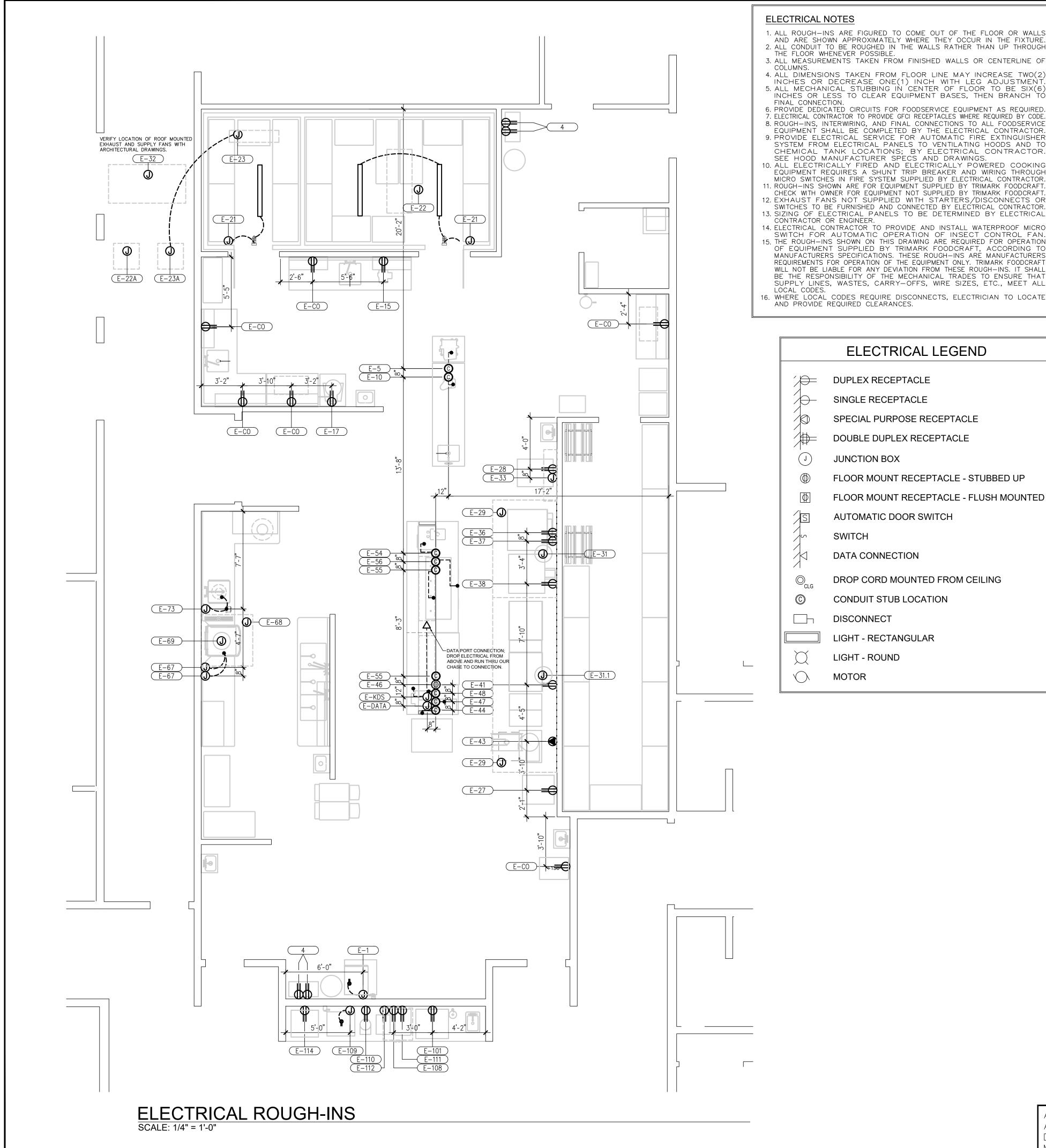
JW/TR/YM

SHEET TITLE:

ABOVE-SLAB PLUMBING

ROUGH-INS

SHEET NUMBER: **QF204**



ELECTRICAL NOTES

- 1. ALL ROUGH—INS ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN THE FIXTURE. 2. ALL CONDUIT TO BE ROUGHED IN THE WALLS RATHER THAN UP THROUGH
- 3. ALL MEASUREMENTS TAKEN FROM FINISHED WALLS OR CENTERLINE OF
- 4. ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE TWO(2) INCHES OR DECREASE ONE(1) INCH WITH LEG ADJUSTMENT.

 5. ALL MECHANICAL STUBBING IN CENTER OF FLOOR TO BE SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCH TÓ
- 7. ELECTRICAL CONTRACTOR TO PROVIDE GFCI RECEPTACLES WHERE REQUIRED BY CODE. 8. ROUGH-INS, INTERWIRING, AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT SHALL BE COMPLETED BY THE ELECTRICAL CONTRACTOR. 9. PROVIDE ELECTRICAL SERVICE FOR AUTOMATIC FIRE EXTINGUISHER
- SYSTEM FROM ELECTRICAL PANELS TO VENTILATING HOODS AND TO CHEMICAL TANK LOCATIONS; BY ELECTRICAL CONTRACTOR. SEE HOOD MANUFACTURER SPECS AND DRAWINGS.

 10. ALL ELECTRICALLY FIRED AND ELECTRICALLY POWERED COOKING EQUIPMENT REQUIRES A SHUNT TRIP BREAKER AND WIRING THROUGH MICRO SWITCHES IN FIRE SYSTEM SUPPLIED BY ELECTRICAL CONTRACTOR. 1. ROUGH-INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT.
- CHECK WITH OWNER FOR EQUIPMENT NOT SUPPLIED BY TRIMARK FOODCRAFT. 12. EXHAUST FANS NOT SUPPLIED WITH STARTERS/DISCONNECTS OR SWITCHES TO BE FURNISHED AND CONNECTED BY ELECTRICAL CONTRACTOR.

 13. SIZING OF ELECTRICAL PANELS TO BE DETERMINED BY ELECTRICAL CONTRACTOR OR ENGINEER.
- 14. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL WATERPROOF MICRO SWITCH FOR AUTOMATIC OPERATION OF INSECT CONTROL FAN. 15. THE ROUGH—INS SHOWN ON THIS DRAWING ARE REQUIRED FOR OPERATION OF EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT, ACCORDING TO MANUFACTURERS SPECIFICATIONS. THESE ROUGH—INS ARE MANUFACTURERS REQUIREMENTS FOR OPERATION OF THE EQUIPMENT ONLY. TRIMARK FOODCRAFT WILL NOT BE LIABLE FOR ANY DEVIATION FROM THESE ROUGH-INS. IT SHALL BE THE RESPONSIBILITY OF THE MECHANICAL TRADES TO ENSURE THAT SUPPLY LINES, WASTES, CARRY-OFFS, WIRE SIZES, ETC., MEET ALL
- 16. WHERE LOCAL CODES REQUIRE DISCONNECTS, ELECTRICIAN TO LOCATE AND PROVIDE REQUIRED CLEARANCES.

	ELECTRICAL LEGEND
	DUPLEX RECEPTACLE
	SINGLE RECEPTACLE
	SPECIAL PURPOSE RECEPTACLE
	DOUBLE DUPLEX RECEPTACLE
J	JUNCTION BOX
•	FLOOR MOUNT RECEPTACLE - STUBBED UP
Φ	FLOOR MOUNT RECEPTACLE - FLUSH MOUNTED
	AUTOMATIC DOOR SWITCH
5	SWITCH
	DATA CONNECTION
CLG	DROP CORD MOUNTED FROM CEILING
	CONDUIT STUB LOCATION

LIGHT - RECTANGULAR

LIGHT - ROUND

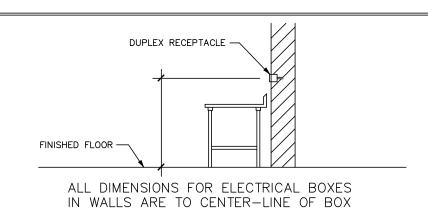
MOTOR

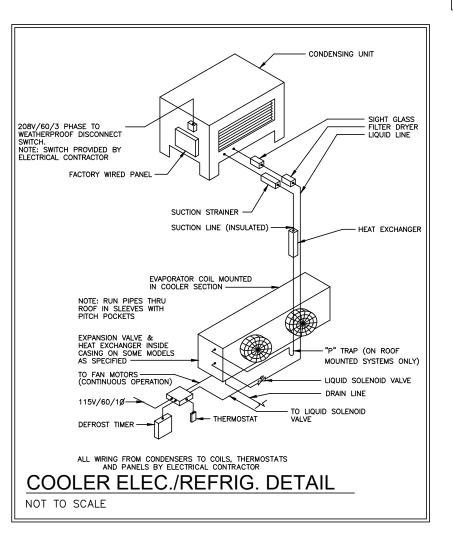
			IN	l- SL	AB	ELI	ECT	RIC	CAL	SCHEDULE @	D TABLE # 9
ITEM	ROUGH-IN HEIGHT	QTY	FL AMPS	120/1	KW (208/1		RATING 460/3	480/3	ITEM	DESCRIPTION	REMARKS
E-5	STUB UP	1	3.0	1/2-HP					5	FOOD SLICER	115V-1ø; CORD AND PLUG; NEMA 5-15P; ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO CONNECTION AT OUTLET SUPPLIED IN WORKTABLE.
E-10	STUB UP	1	12.0	2-HP					10	FOOD PROCESSOR	120V-10; ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO CONNECTION AT OUTLET SUPPLIED IN WORKTABLE.

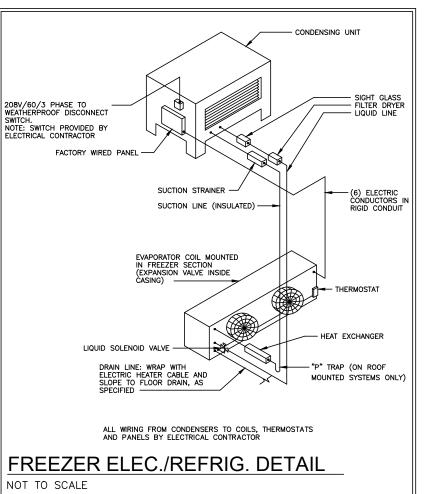
	IN- SLAB ELECTRICAL SCHEDULE @ CHEF TABLE # 45														
ITEM	ROUGH-IN HEIGHT	QTY	FL AMPS	120/1		OR HP 1 208/3		480/3	ITEM	DESCRIPTION	REMARKS				
E-44	STUB UP	1	4.9	1/4-HP					44	REACH-IN REFRIGERATOR	115V-10 CORD & PLUG, NEMA 5-15P. ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO DUPLEX RECEPTACLE IN COUNTER.				
E-46	STUB UP	1	5.2	3/8-HP					46	SANDWICH UNIT	115V-10 CORD & PLUG, NEMA 5-15P. ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO DUPLEX RECEPTACLE IN FLOOR.				
E-47	STUB UP	1	7.5	0.9-KW					47	WAFFLE MAKER	120V-10; NOT IN CONTRACT; CORD & PLUG NEMA 5-15P; ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB & BRANCH TO DUPLEX RECEPTACLE IN COUNTER				
E-48	STUB UP	1	15.0	1.8-KW					48	CONVEYOR TOASTER	120V-10 CORD & PLUG, NEMA 5-15P. ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO CONNECTION AT OUTLET SUPPLIED IN COUNTER.				
E-54	STUB UP	1	13.0	1.55-KW					54	MICROWAVE OVEN	120V-10 CORD & PLUG, NEMA 5-15P. ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO CONNECTION AT OUTLET SUPPLIED IN COUNTER.				
E-55	STUB UP	2	12.5	2.4-KW					55	HEAT LAMP	120V-10 CONNECTION. ELECTRICAL CONTRACTOR TO STUB UP POWER THRU SLAB AND BRANCH TO CONNECTION AT HEAT LAMP CONTROLS.				
E-56	STUB UP	1	23.2		4.815-KW				56	DROP-IN HOT WELL	208V-1ø CONNECTION. WIRE THRU CONTROL.				

				/	ABO	VE	SLAB	ELE	CTRICAL SCH	EDULE
ITEM	ROUGH-IN	QTY	FL	105 /:			RATING	ITEM	DESCRIPTION	REMARKS
	HEIGHT	411	AMPS			208/3	120/240 460	/3 112111		
E-1	74"	1	10.6	1.346-KW				1 .	ICE MAKER	115V-1Ø DIRECT CONNECTION. MINIMUM CIRCUIT AMPACITY OF 20 AMPS
<u> </u>	74"	4	20A CIR					4	BAG-IN-BOX	120V 10; UNIT BY OTHERS; VERIFY LOAD, PLUG & ROUGH-IN LOCATION
E-15	54"	1		1-1/2-HF				15	FOOD PROCESSOR	120V-1ø, CORD & PLUG NEMA 5-15P
E-17	48"	1	6.0	1/2-HP				17	FOOD MIXER	115V-10, CORD & PLUG NEMA 5-15P
E-21	DROP	2	20A CIR.					21	WALK-IN COOLER	INSTALL AND WIRE ADDITIONAL LIGHTS.
E-22	DROP	1	1	(3)1/25 HP	1			21A	MED-TEMP. EVAPORATOR COIL	115-V 10, DIRECT CONNECTION; SEE MANUFACTURERS DRAWINGS FOR DETAILS
E-22A	REMOTE	1	6.9			1.0-HP		21B	MED-TEMP. CONDENSER	208-230V 3Ø, DIRECT CONNECTION; SEE MANUFACTURERS DRAWINGS FOR DETAILS
E-23	DROP	1	20A CIR.					21C	LOW-TEMP. COIL HEATER TAPE	120V-1Ø, SERVICE FOR CONDENSATE LINE HEATER TAPE; POWER FOR COIL BTC FROM CONDENSER.
E-23A	REMOTE	1	12.1			2.0-HP		21D	LOW-TEMP. CONDENSER	LOW-TEMP REFRIG; BRANCH CONDUIT AND WIRES FROM DEFROST
	BTC		10.3		(2)1/15 HP				LOW-TEMP EVAP. COIL MOTORS	WINE THOM COL TENNINAL BOARD THING THERMOSTAL & SOLEMOID FOR STSTEM
	BTC		8.2		1.89-KW				LOW-TEMP COIL DEFROST HEATER	CONTROL; REFER TO MANUFACTURERS DRAWINGS & SPECS FOR MORE DETAIL
E-27	24"	1	4.1	REF-1/10-HF FREZ-1/3-H	P			27	REACH-IN DUAL TEMP	115V-1ø SERVICE; CORD & PLUG NEMA 5-15P
E-28	24"	1	16.0	1.92-KW				28	PROOFER/HOLDING CABINET	120V-1ø, CORD & PLUG NEMA 5-20P
E-29	DROP	2	20A CIR.					29	EXHAUST HOOD	120-V 10 SERVICE FOR HOOD LIGHTS AND SWITCHES. VERIFY LOCATION. REFER TO CAPTIVEAIRE DRAWINGS AND SPECS FOR ELECTRICAL LOADS.
E-31	ON ROOF	1	2.6			0.75-HP		31	EXHAUST FAN	208V-3ø; **SEE MANUFACTURERS DRAWINGS**
E-31.1	ON ROOF	1	10.2			3.0-HP		31.1	EXHAUST FAN	208V-3ø; **SEE MANUFACTURERS DRAWINGS**
E-32	ON ROOF	1	9.5			3.0-HP		32	MAKE-UP AIR FAN	208V-3ø; **SEE MANUFACTURERS DRAWINGS**
E-33	DROP	1	20A CIR.					33	FIRE SYSTEM	120V-1ø; DIRECT CONNECTION; SEE VENDOR DRAWINGS
E-36	40"	1	6.0	1/2-HP				36	CONVECTION OVEN	115V/60/1ø; CORD AND PLUG; NEMA 5-15P
E-37	16"	1	10.0	3/4-HP				37	HYDROVECTION OVEN	120V/60/1ø; CORD AND PLUG; NEMA 5-20P
E-38	24"	1	5.9	1/2 HP				38	RANGE	115V-1ø, CORD & PLUG
E-41	24"	1	6.0	3/8-HP				41	REFRIGERATED EQUIPMENT STAND	115V-1ø SERVICE. CORD & PLUG NEMA 5-15P
E-43	24"	1	33.3	<u> </u>	12.0-KW			43	COUNTERTOP KETTLE	208V-1ø; DIRECT CONNECTION
E-67	12"	1	24.9			2.0-HP		67	DISHWASHER	208V-3ø; DIRECT CONNECTION. 30 AMP MINIMUM BREAKER.
	12"	1	20.4			5.0-KW		67	DISHWASHER (BOOSTER)	208V-3ø; DIRECT CONNECTION. 30 AMP MINIMUM BREAKER.
E-68	DROP	1	20A CIR.					68	CONDENSATE HOOD	DIRECT CONNECTION; **SEE MANUFACTURERS DRAWINGS**
	ON ROOF	1	-	0.25-HP				69	EXHAUST FAN	115V-1ø; **SEE MANUFACTURERS DRAWINGS**
E-73	12"	1	6.6			2.0-HP		73	DISPOSER	208V-3ø; BRANCH THRU CONTROL
E-101	16"	1	2.9	1/5-HP				101		115V-1ø, CORD & PLUG NEMA 5-15P
E-108	16"	1		1/5-HP				108		115V-1¢, CORD & PLUG NEMA 5-15P
E-109	72"	1	10.25	1/0 111				109	ICE & WATER DISPENSER	115V-10, DIRECT CONNECTION; MINIMUM 20A CIR.
E-110	54"	1	VERIFY					110	TEA DISPENSER	120V-10; NOT IN CONTRACT; CORD & PLUG NEMA 5-15P
E-111	54"	1	VERIFY					111	JUICE DISPENSER	VERIFY LOADS AND LOCATION OF ROUGH—IN WITH OWNER / VENDOR. 120V-10; NOT IN CONTRACT; CORD & PLUG NEMA 5-15P
<u>- '''</u> E−112	54"	1	20.0					112	COFFEE DISPENSER	VERIFY LOADS AND LOCATION OF ROUGH—IN WITH OWNER / VENDOR. 110-240V/16; NOT IN CONTRACT: VERIFY LOAD AND LOCATION OF ROUGH—IN WITH OWNER
E-114	16"	1	20.0 20A CIR.					114	SODA DISPENSER	115V-10; 20A GROUNDED DUPLEX OUTLET IS NEEDED; NOT IN CONTRACT;
E-C0	54"	6	20A CIR.					CO	CONVENIENCE OUTLET	VERIFY LOADS AND LOCATION OF ROUGH-IN WITH OWNER / VENDOR. 120V-10
E-DATA		1	20A CIR.						P KDS	DATA LINE: UNIT BY OTHERS: VERIFY LOAD, PLUG & ROUGH—IN LOCATION
E-KDS	DFA	1	20A CIR					KDS	KDS	PLUG & ROUGH—IN LOCATION 120V 1ø; UNIT BY OTHERS; VERIFY LOAD, PLUG & ROUGH—IN LOCATION
	DEA	'	ZUA CIR					אסא	כעאן	PLUG & ROUGH-IN LOCATION
		1	1	1						

THE ROUGH-INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY FOODCRAFT EQUIPMENT CO. ONLY. CHECK WITH OWNER FOR ROUGH-IN LOCATIONS OF EQUIPMENT BY OTHERS AND EXISTING EQUIPMENT. ROUGH-INS SHOWN FOR EQUIPMENT NOT SUPPLIED BY FOODCRAFT MUST BE VERIFIED WITH AND APPROVED BY OWNER. CONVENIENCE OUTLETS MUST BE VERIFIED WITH AND APPROVED BY OWNER. THESE DRAWINGS ARE TO BE USED IN CONJUNCTION WITH THE ARCHITECTS DRAWINGS AND ARE NOT TO SUPERSEDE THEM. CHECK WITH ARCHITECTS DRAWINGS FOR ROUGH-INS OF ITEMS NOT SUPPLIED BY FOODCRAFT AND NOT SHOWN ON THESE DRAWINGS.







IN WALLS ARE TO CENTER-LINE OF BOX

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REVISIONS DATE NO. DESCRIPTION

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ROJECT NUMBER: 19-018 06-14-2019 1/4" = 1'-0"

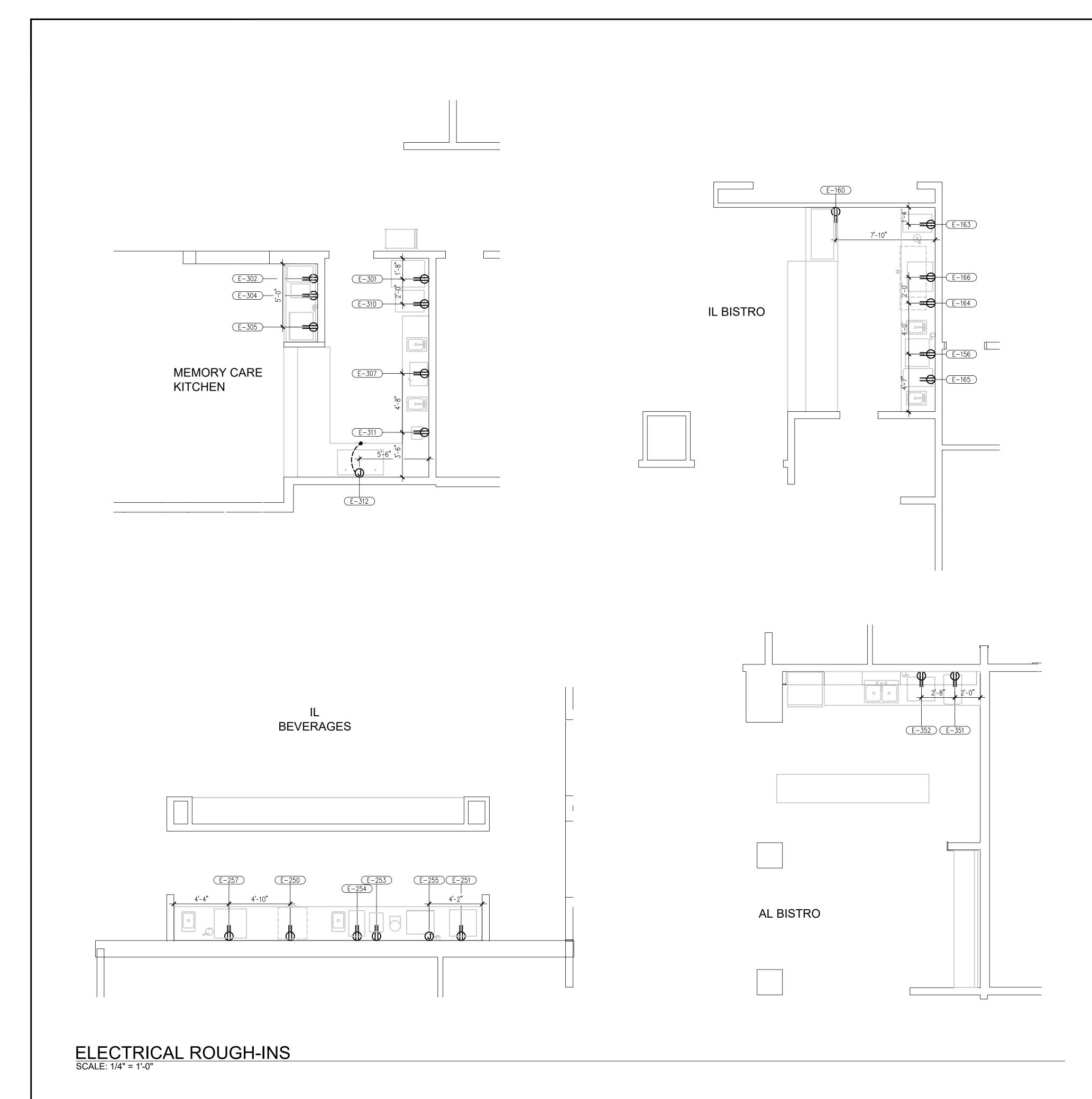
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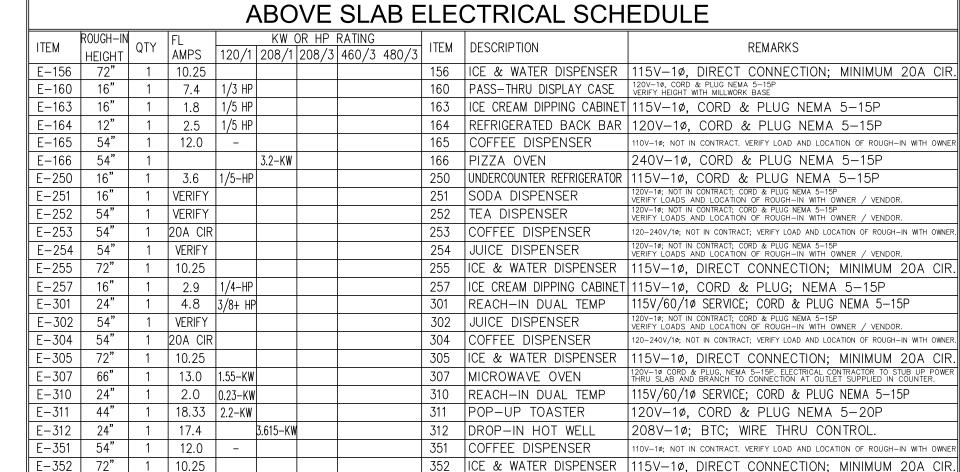
JW/TR/YM

SHEET TITLE:

ELECTRICAL ROUGH-INS

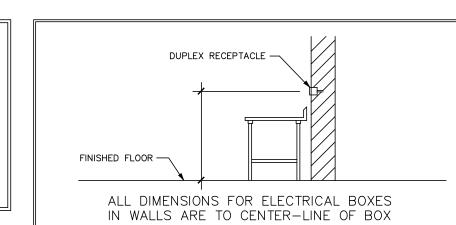
SHEET NUMBER: **QF301**





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	ELECTRICAL LEGEND
/	DUPLEX RECEPTACLE
1	SINGLE RECEPTACLE
	SPECIAL PURPOSE RECEPTACLE
	DOUBLE DUPLEX RECEPTACLE
J	JUNCTION BOX
•	FLOOR MOUNT RECEPTACLE - STUBBED UP
Φ	FLOOR MOUNT RECEPTACLE - FLUSH MOUNTED
	AUTOMATIC DOOR SWITCH
5	SWITCH
	DATA CONNECTION
CLG	DROP CORD MOUNTED FROM CEILING
0	CONDUIT STUB LOCATION
	DISCONNECT
	LIGHT - RECTANGULAR
	LIGHT - ROUND

ELECTRICAL NOTES

MOTOR

- ALL ROUGH—INS ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN THE FIXTURE.
 ALL CONDUIT TO BE ROUGHED IN THE WALLS RATHER THAN UP THROUGH THE FLOOR WHENEVER POSSIBLE. 3. ALL MEASUREMENTS TAKEN FROM FINISHED WALLS OR CENTERLINE OF
- 3. ALL MEASUREMENTS TAKEN FROM FINISHED WALLS OR CENTERLINE OF COLUMNS.

 4. ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE TWO(2) INCHES OR DECREASE ONE(1) INCH WITH LEG ADJUSTMENT.

 5. ALL MECHANICAL STUBBING IN CENTER OF FLOOR TO BE SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCH TO FINAL CONNECTION.

 6. PROVIDE DEDICATED CIRCUITS FOR FOODSERVICE EQUIPMENT AS REQUIRED.
- FINAL CONNECTION.

 6. PROVIDE DEDICATED CIRCUITS FOR FOODSERVICE EQUIPMENT AS REQUIRED.

 7. ELECTRICAL CONTRACTOR TO PROVIDE GFCI RECEPTACLES WHERE REQUIRED BY CODE.

 8. ROUGH—INS, INTERWIRING, AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT SHALL BE COMPLETED BY THE ELECTRICAL CONTRACTOR.

 9. PROVIDE ELECTRICAL SERVICE FOR AUTOMATIC FIRE EXTINGUISHER SYSTEM FROM ELECTRICAL PANELS TO VENTILATING HOODS AND TO CHEMICAL TANK LOCATIONS; BY ELECTRICAL CONTRACTOR. SEE HOOD MANUFACTURER SPECS AND DRAWINGS.

 10. ALL ELECTRICALLY FIRED AND ELECTRICALLY POWERED COOKING EQUIPMENT REQUIRES A SHUNT TRIP BREAKER AND WIRING THROUGH MICRO SWITCHES IN FIRE SYSTEM SUPPLIED BY ELECTRICAL CONTRACTOR.

 11. ROUGH—INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT. CHECK WITH OWNER FOR EQUIPMENT NOT SUPPLIED BY TRIMARK FOODCRAFT.

 12. EXHAUST FANS NOT SUPPLIED WITH STARTERS/DISCONNECTS OR SWITCHES TO BE FURNISHED AND CONNECTED BY ELECTRICAL CONTRACTOR.

 13. SIZING OF ELECTRICAL PANELS TO BE DETERMINED BY ELECTRICAL CONTRACTOR.

 14. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL WATERPROOF MICRO SWITCH FOR AUTOMATIC OPERATION OF INSECT CONTROL FAN.

 15. THE ROUGH—INS SHOWN ON THIS DRAWING ARE REQUIRED FOR OPERATION OF EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT, ACCORDING TO MANUFACTURERS SPECIFICATIONS. THESE ROUGH—INS ARE MANUFACTURERS REQUIREMENTS FOR OPERATION OF THE EQUIPMENT ONLY. TRIMARK FOODCRAFT WILL NOT BE LIABLE FOR ANY DEVIATION FROM THESE ROUGH—INS. IT SHALL BE THE RESPONSIBILITY OF THE MECHANICAL TRADES TO ENSURE THAT SUPPLY LINES, WASTES, CARRY—OFFS, WIRE SIZES, ETC., MEET ALL LOCAL CODES.

 16. WHERE LOCAL CODES REQUIRE DISCONNECTS, ELECTRICIAN TO LOCATE AND PROVIDE REQUIRED CLEARANCES.
- 16. WHERE LOCAL CODES REQUIRE DISCONNECTS, ELECTRICIAN TO LOCATE AND PROVIDE REQUIRED CLEARANCES.

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06-14-2019

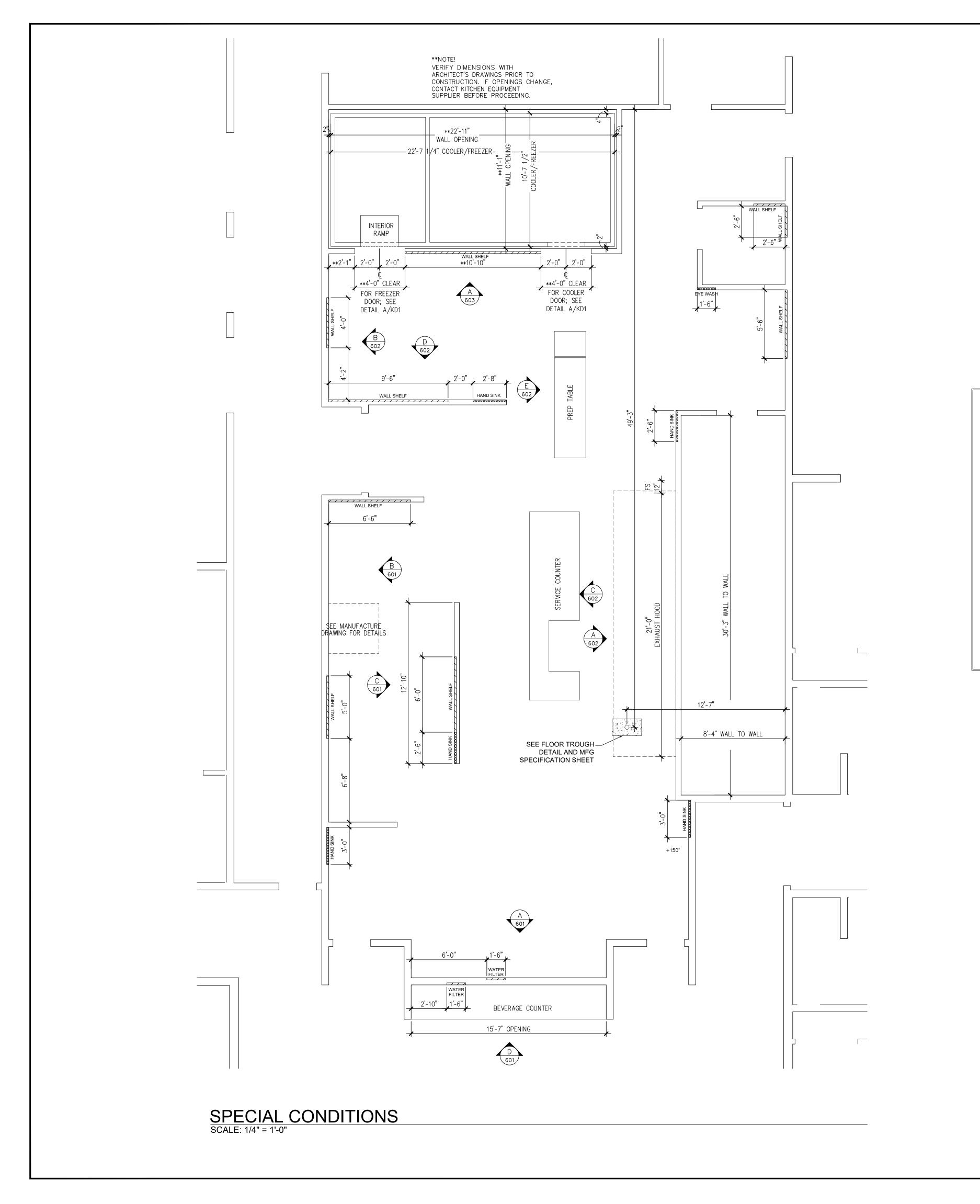
1/4" = 1'-0"

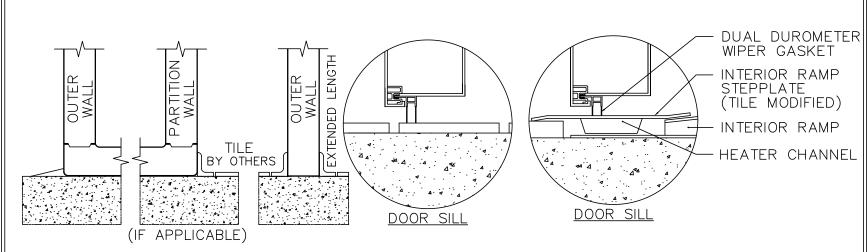
RAWN BY: APPROVED BY: JW/TR/YM

SHEET TITLE:

ELECTRICAL ROUGH-INS

SHEET NUMBER:





NOTE: BEARING SURFACE UNDER FLOOR PANELS MUST BE LEVEL AND DRY. BOTTOM OF PANELS MUST HAVE AT LEAST 80% CONTACT WITH FLOORS.

NOTE: IF MOISTURE IS PRESENT UNDER BUILDING FLOOR, A VAPOR BARRIER MUST BE APPLIED BETWEEN BUILDING FLOOR AND PREFAB PANELS.

NOTE: BALLY TO FURNISH THE PREFAB SECTIONAL WALK—IN COOLER OR FREEZER ONLY (UNLESS OTHERWISE SPECIFIED). THIS INCLUDES WALLS AND CEILING PANELS.

NOTE: THESE DRAWINGS ARE INTENDED TO SERVE AS GUIDE LINE DRAWINGS ONLY.
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DIMENSIONAL AND MATERIAL DESIGN TO BE DETERMINED BY PROJECT CONSTRUCTION ENGINEER.

FLOOR DETAIL

NOT TO SCALE SEE QF700 DRAWING FOR MORE DETAILS

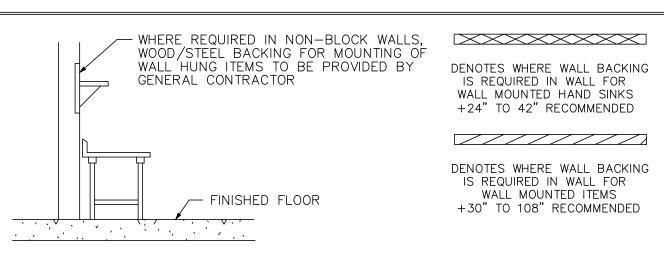
CONTRACTOR NOTE

ALL WALLS THAT COME INTO CONTACT(WITHIN 18")

OF EXHAUST HOODS AND DUCTWORK TO BE OF

NON-COMBUSTIBLE CONSTRUCTION

(I.E. METAL STUDS AND "DUROCK")

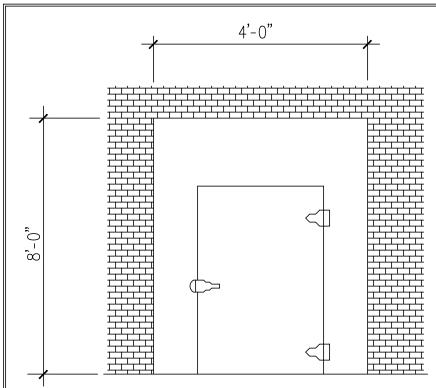


TRIMARK FOODCRAFT RECOMMENDS WALL BACKING FOR ENTIRE KITCHEN WHERE NO BLOCK/BRICK WALLS EXIST. WALL BACKING SHOWN ON THIS DRAWING INDICATES WHERE WALL BACKING IS REQUIRED FOR WALL HUNG ITEMS PROVIDED FOR THIS PROJECT. CHECK WITH OWNER FOR OTHER WALL HUNG ITEMS NOT SHOWN HERE. TRIMARK FOODCRAFT IS NOT RESPONSIBLE FOR INDICATING WALL BACKING FOR ITEMS NOT PROVIDED BY TRIMARK FOODCRAFT.

TYPICAL WALL BACKING DETAIL

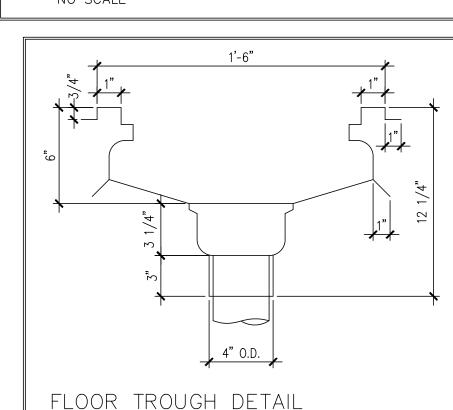
NO SCALE

WHERE WOOD BACKING IS NOT ALLOWED BY CODE, PROVIDE MINIMUM 16 GAUGE STEEL PLATING FOR BACKING



4'-0" WIDE X 8'-0" HIGH CLEAR MASONRY OPENING REQUIRED AT WALK-IN DOOR. FLASHING TO THE WALL AND SEALING TO BE PROVIDED BY GENERAL CONTRACTOR

A/KD1



NO SCALE

REFER TO MANUFACTURE SPEC SHEET FOR FURTHER DETAIL

PROJECT NUMBER:

19-018

DATE:

06-14-2019

SCALE:

1/4" = 1'-0"

DRAWN BY:

JW/TR/YM

SE

SHEET TITLE:

SPECIAL CONDITIONS

SHEET NUMBER:

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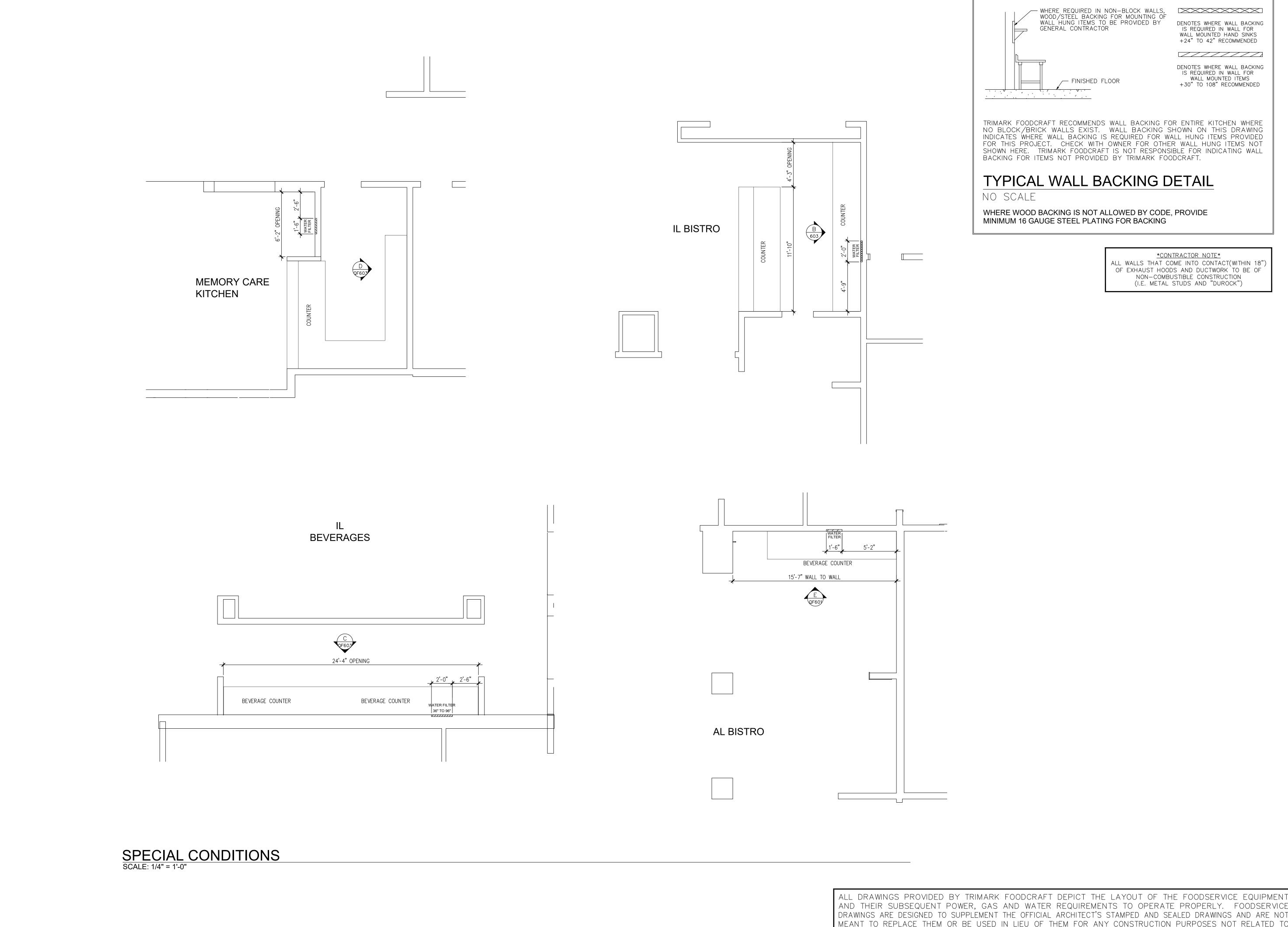
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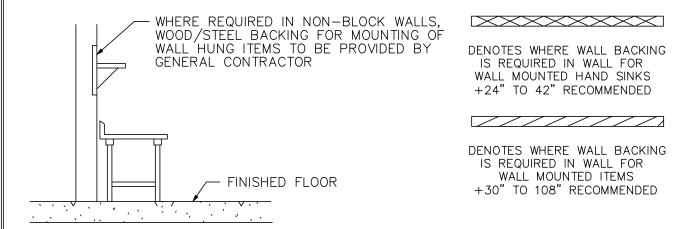
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DATE NO. DESCRIPTION

Summit Senio

S s, ee, s S





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TYPICAL WALL BACKING DETAIL

NO SCALE

WHERE WOOD BACKING IS NOT ALLOWED BY CODE, PROVIDE MINIMUM 16 GAUGE STEEL PLATING FOR BACKING

FOODSERVICE EQUIPMENT. THE DRAWINGS ARE DESIGNED TO BE SUBMITTED FOR HEALTH DEPARTMENT APPROVAL

CONTRACTOR NOTE ALL WALLS THAT COME INTO CONTACT(WITHIN 18") OF EXHAUST HOODS AND DUCTWORK TO BE OF NON-COMBUSTIBLE CONSTRUCTION (I.E. METAL STUDS AND "DUROCK")

+24" TO 42" RECOMMENDED

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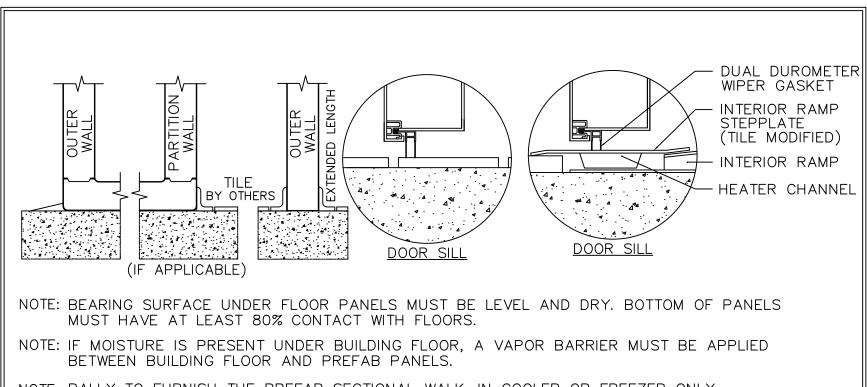
1/4" = 1'-0"

SHEET TITLE:

SPECIAL CONDITIONS

SHEET NUMBER:

QF402

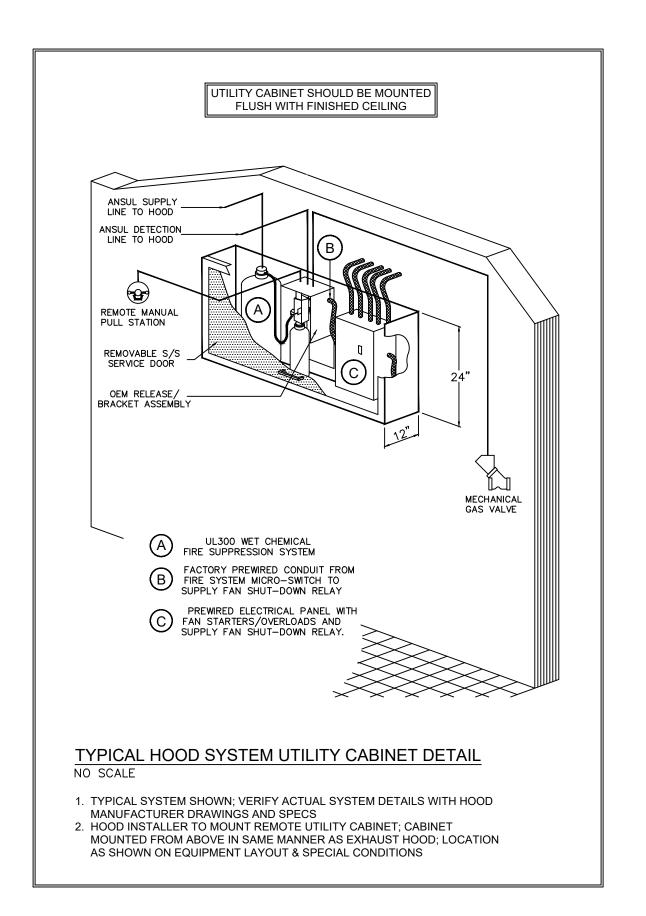


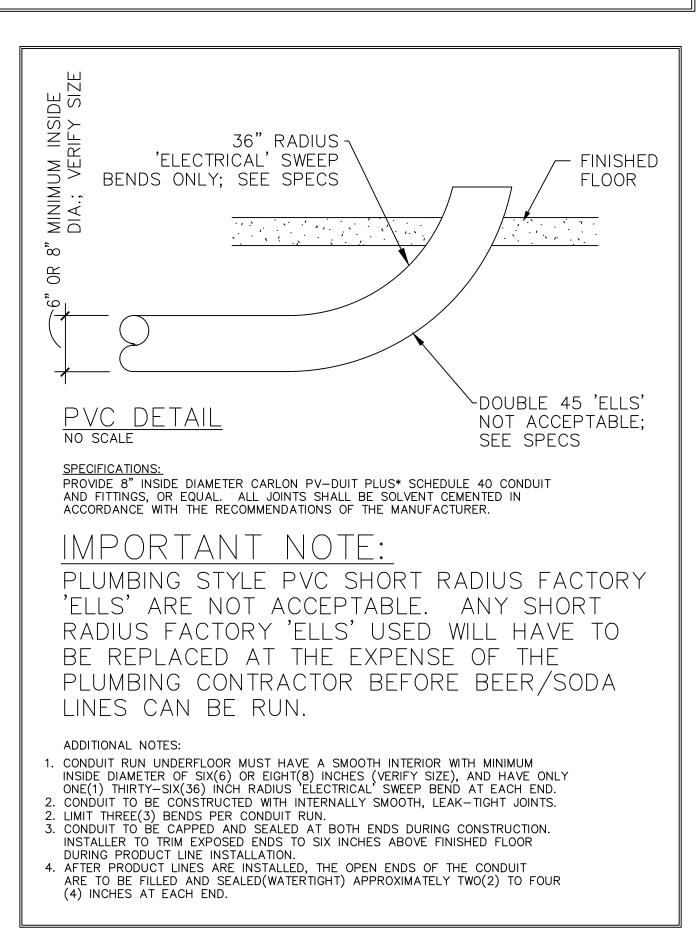
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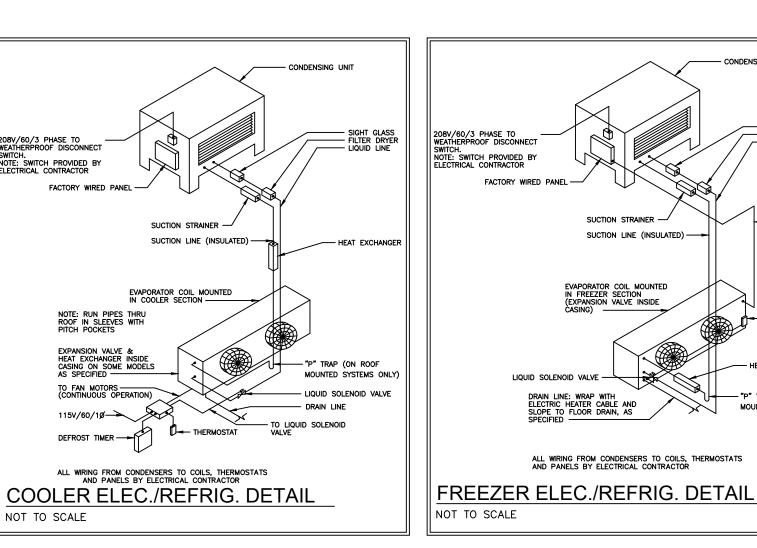
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THEY ARE NOT INTENDED TO BE CONSTRUCTION DRAWINGS AS CONDITIONS MAY VARY WIDELY.
DIMENSIONAL AND MATERIAL DESIGN TO BE DETERMINED BY PROJECT CONSTRUCTION ENGINEER.

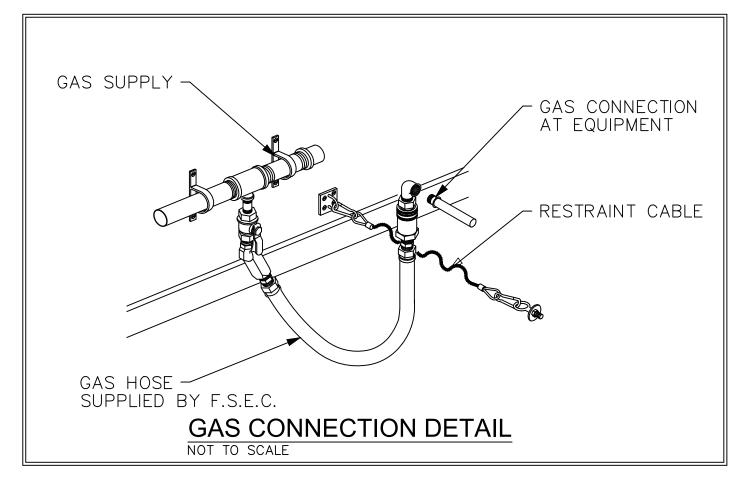
FLOOR DETAIL
NOT TO SCALE

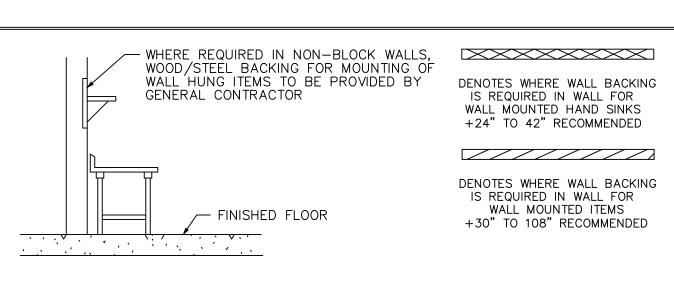
SEE QF700 DRAWING FOR MORE DETAILS









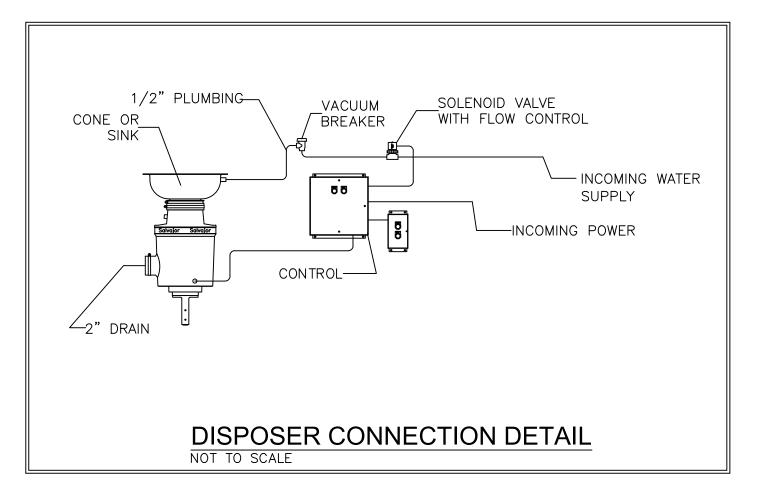


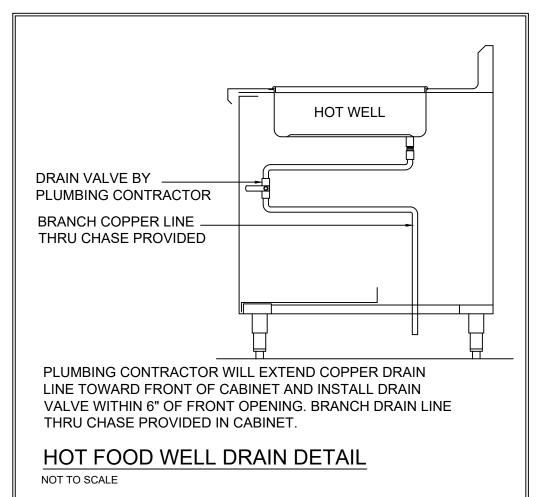
TRIMARK FOODCRAFT RECOMMENDS WALL BACKING FOR ENTIRE KITCHEN WHERE NO BLOCK/BRICK WALLS EXIST. WALL BACKING SHOWN ON THIS DRAWING INDICATES WHERE WALL BACKING IS REQUIRED FOR WALL HUNG ITEMS PROVIDED FOR THIS PROJECT. CHECK WITH OWNER FOR OTHER WALL HUNG ITEMS NOT SHOWN HERE. TRIMARK FOODCRAFT IS NOT RESPONSIBLE FOR INDICATING WALL BACKING FOR ITEMS NOT PROVIDED BY TRIMARK FOODCRAFT.

TYPICAL WALL BACKING DETAIL

NO SCALE

"P" TRAP (ON ROOF MOUNTED SYSTEMS ONLY) WHERE WOOD BACKING IS NOT ALLOWED BY CODE, PROVIDE MINIMUM 16 GAUGE STEEL PLATING FOR BACKING

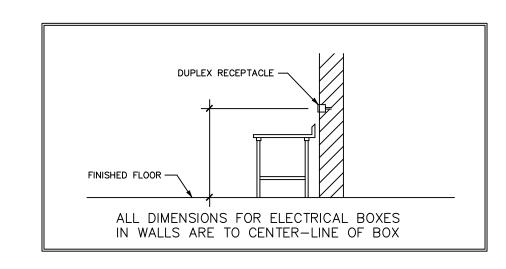


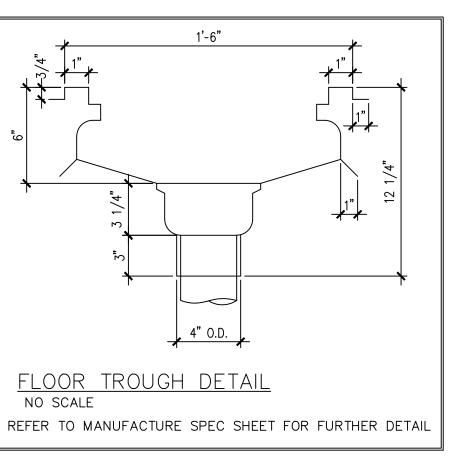


ROUGH INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY FOODCRAFT EQUIPMENT COMPANY ONLY. VERIFY WITH OWNER ROUGH—IN LOCATIONS FOR EQUIPMENT BY OTHERS AND EXISTING EQUIPMENT. ROUGH—INS SHOWN FOR EQUIPMENT NOT SUPPLIED BY FOODCRAFT MUST BE VERIFIED WITH AND APPROVED BY OWNER.

| ***NOTE***

DRAINS FOR STEAMER, HOT FOOD WELLS & DISHMACHINE; DRAIN LINES MUST BE ABLE TO HANDLE WASTE WATER TEMPERATURES OF 200°F+





Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

DATE NO. DESCRIPTION

FOODCRAFT

2601 Hope Church Road Winston-Salem, NC 27103

p. 336.768.7520

f. 336.768.1708

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PROJECT NUMBER:

19-018

DATE:

06-14-2019

AS NOTED

 DRAWN BY:
 APPROVED BY:

 JW/TR/YM
 SE

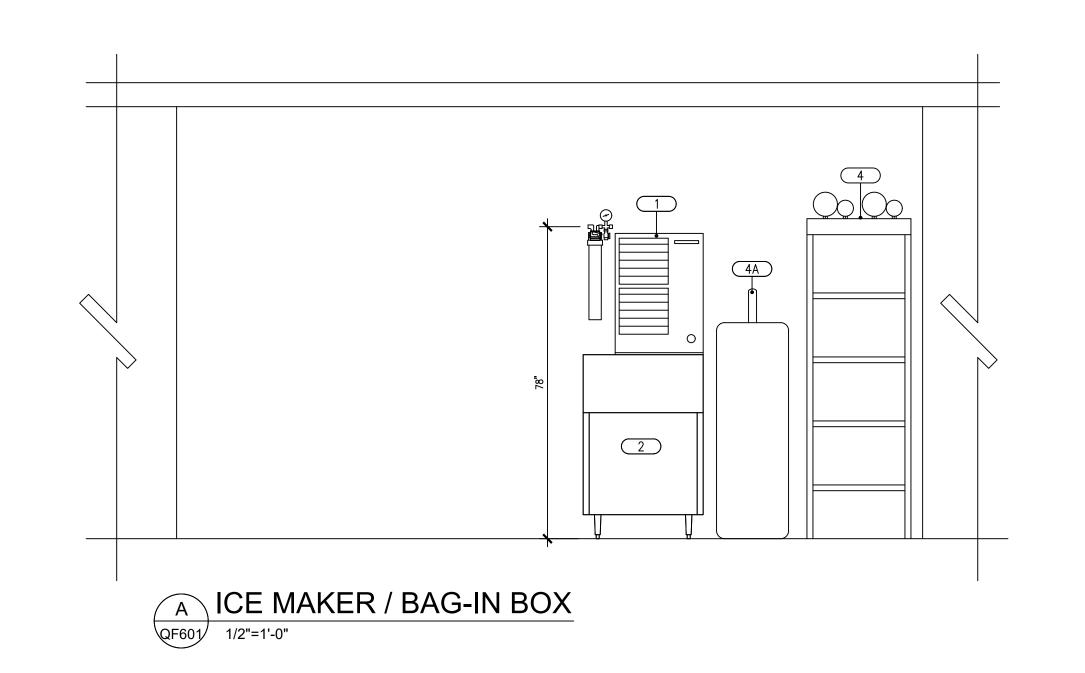
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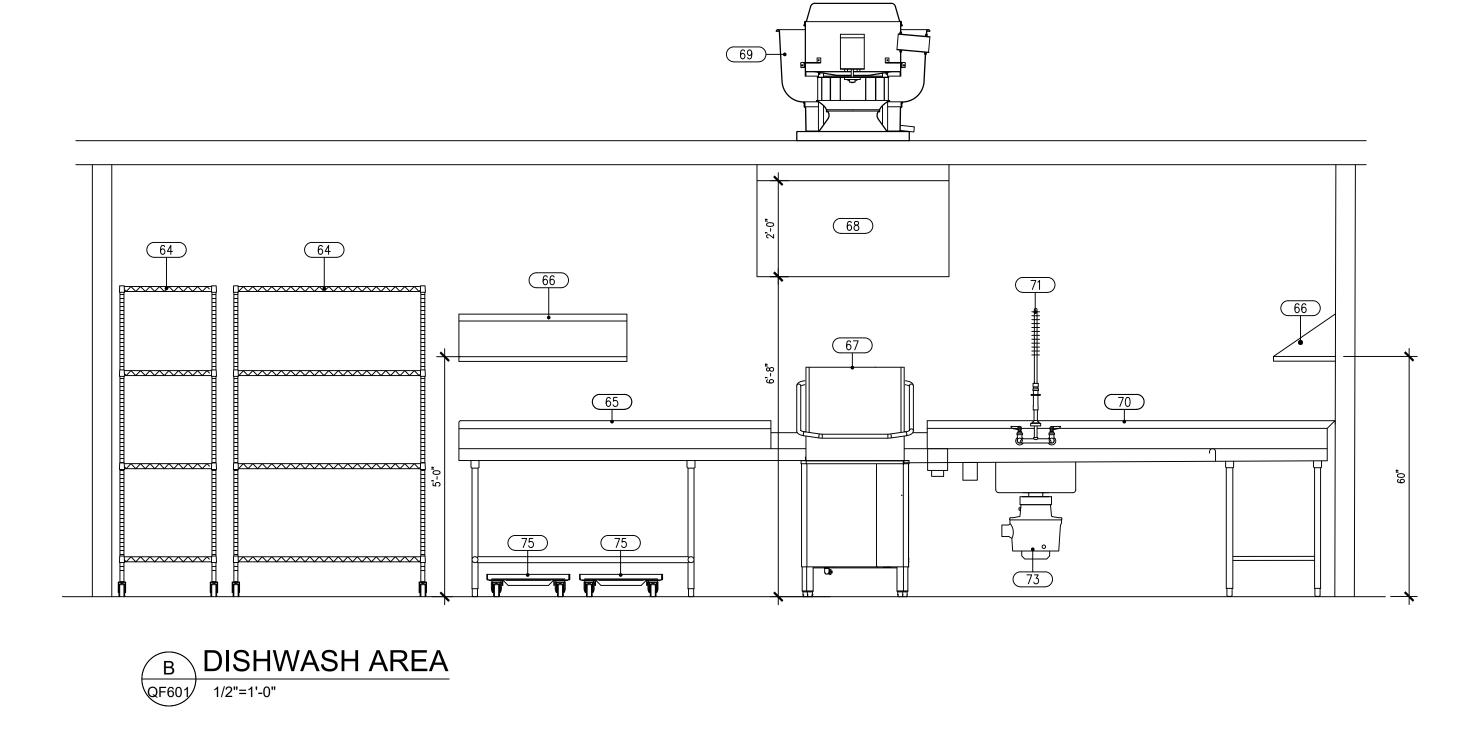
FOODSERVICE NOTES & DETAILS

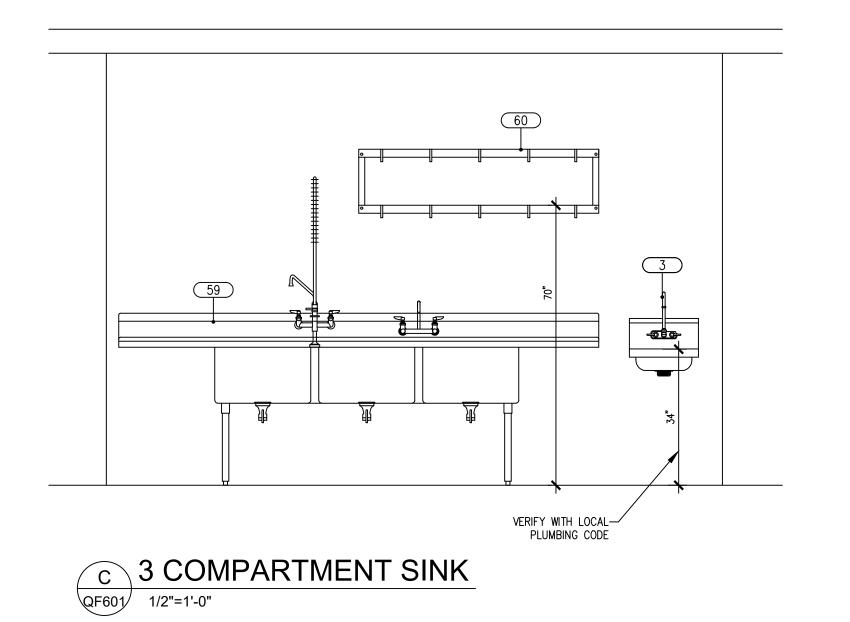
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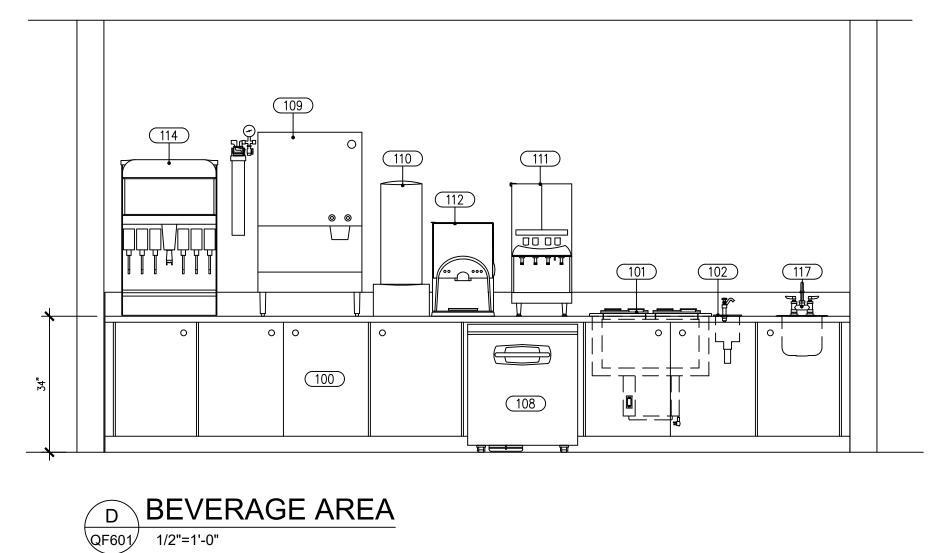
QF501
THIS DOCUMENT WAS ORGINALLY PRINTED ON A 24" x 36" SIZE SHEET

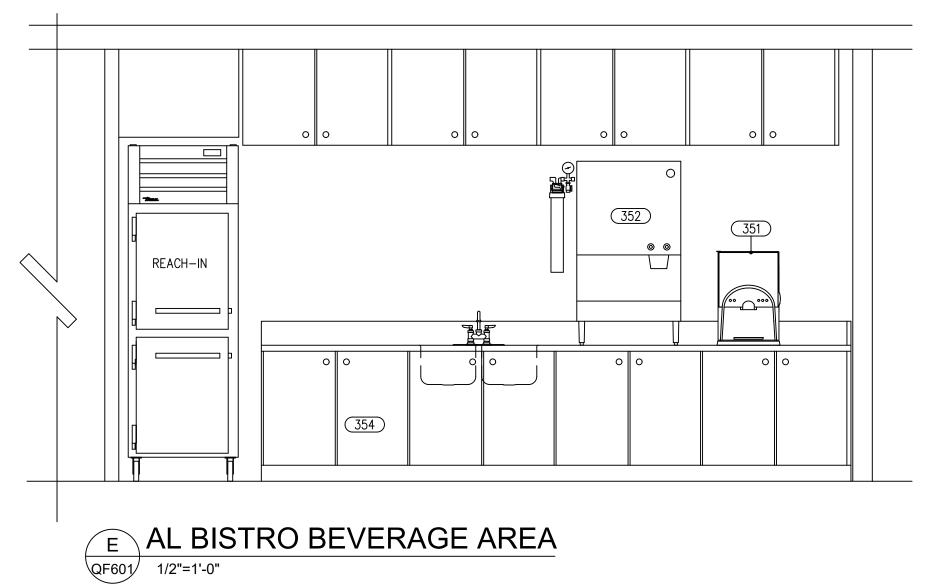
ALL DRAWINGS PROVIDED BY TRIMARK FOODCRAFT DEPICT THE LAYOUT OF THE FOODSERVICE EQUIPMENT AND THEIR SUBSEQUENT POWER, GAS AND WATER REQUIREMENTS TO OPERATE PROPERLY. FOODSERVICE DRAWINGS ARE DESIGNED TO SUPPLEMENT THE OFFICIAL ARCHITECT'S STAMPED AND SEALED DRAWINGS AND ARE NOT MEANT TO REPLACE THEM OR BE USED IN LIEU OF THEM FOR ANY CONSTRUCTION PURPOSES NOT RELATED TO FOODSERVICE EQUIPMENT. THE DRAWINGS ARE DESIGNED TO BE SUBMITTED FOR HEALTH DEPARTMENT APPROVAL AND PERMITTING AND ARE NOT INTENDED TO BE SUBMITTED FOR CONSTRUCTION PERMITTING.











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Foodservice Equipment, Supplies and Design
FOODCRAFT

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REVISIONS
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e's Summit Senior

PROJECT NUMBER: 19-018

DATE: 06-14-20

06-14-2019

AS NOTED

DRAWN BY:

JW/TR/YM

APPROVED BY:

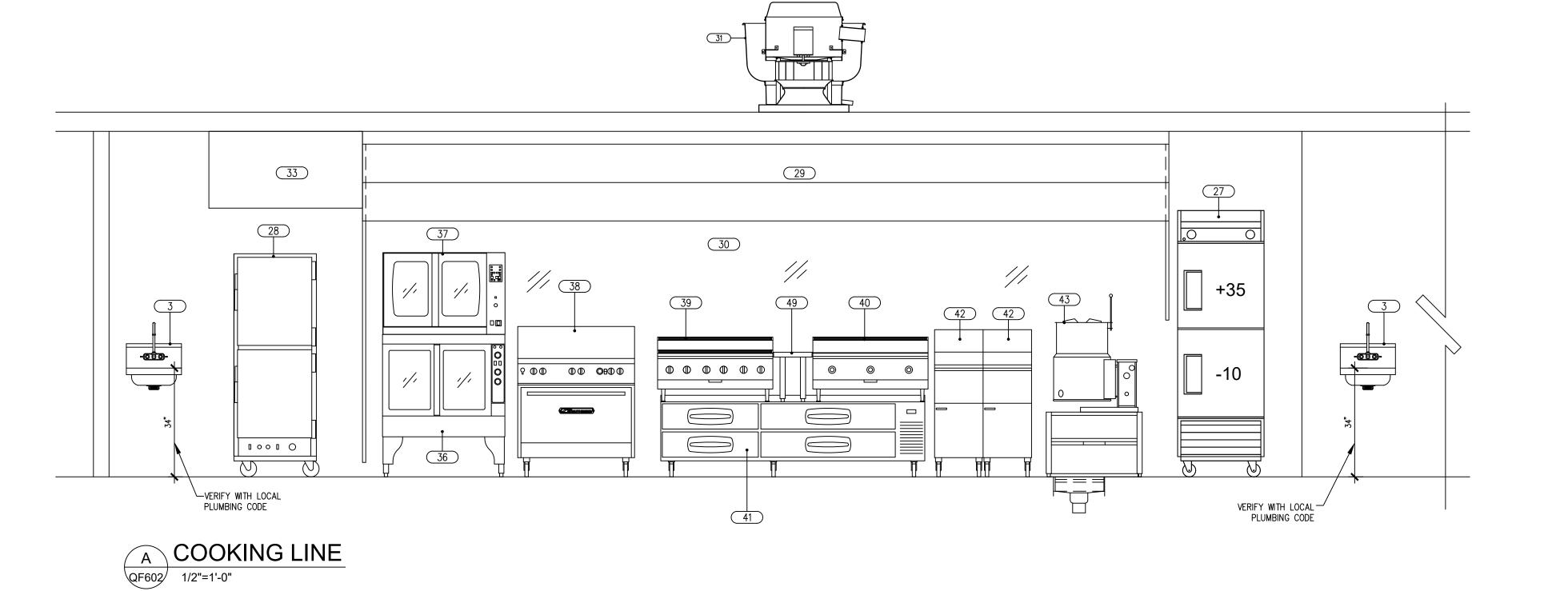
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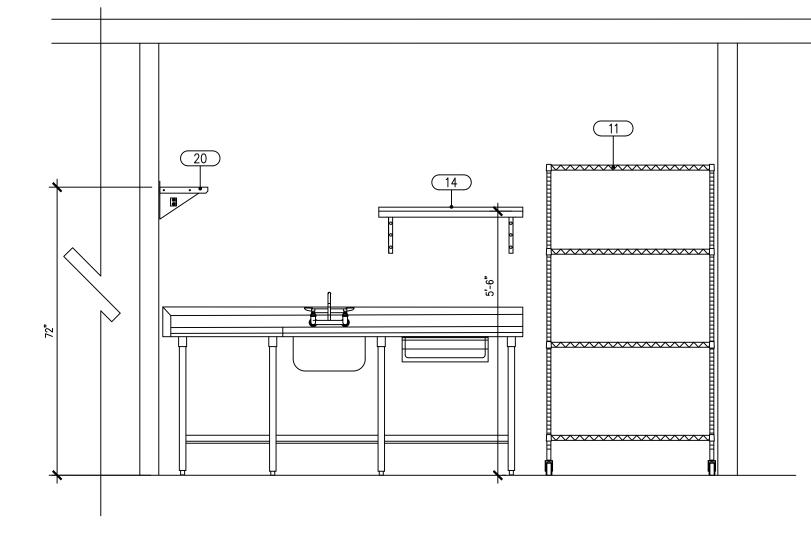
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ELEVATIONS

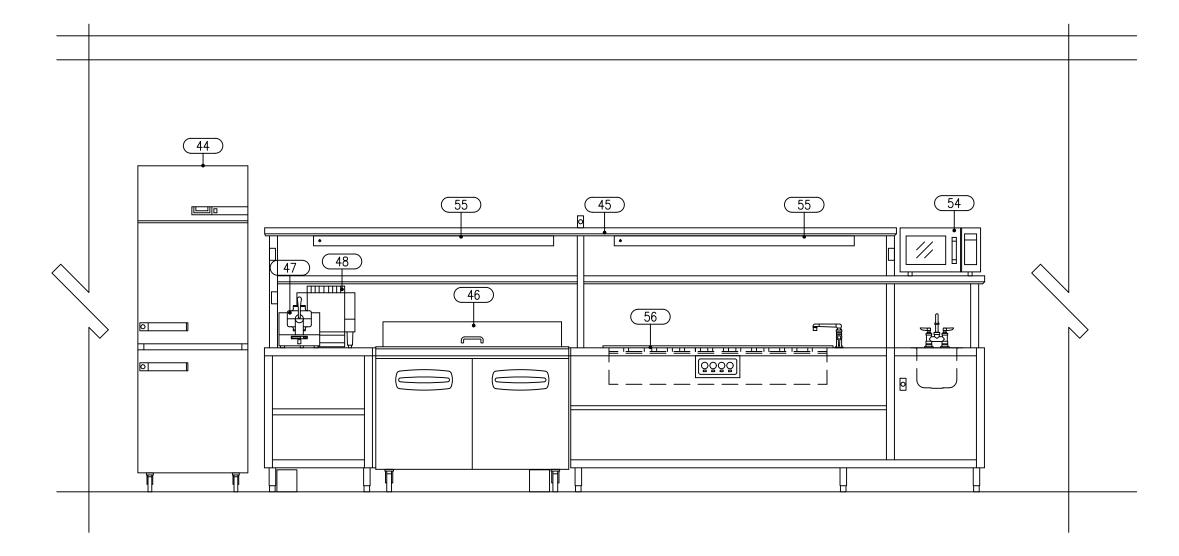
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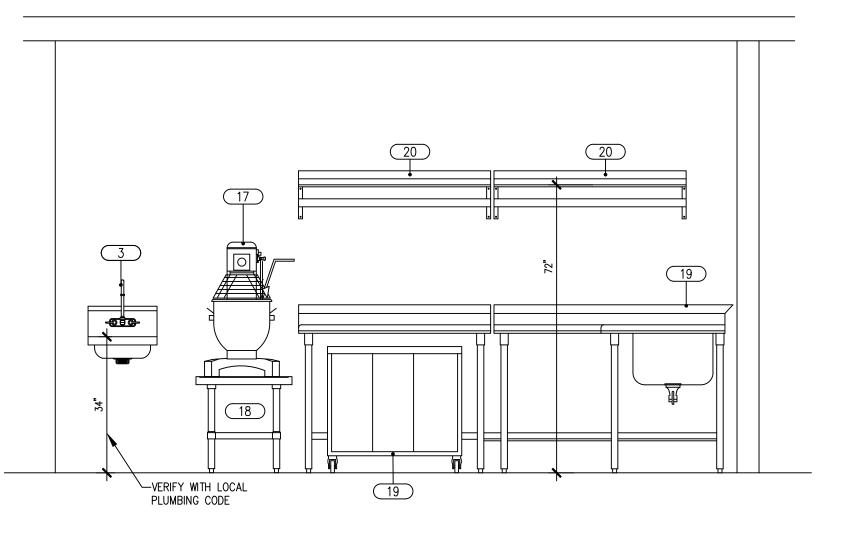




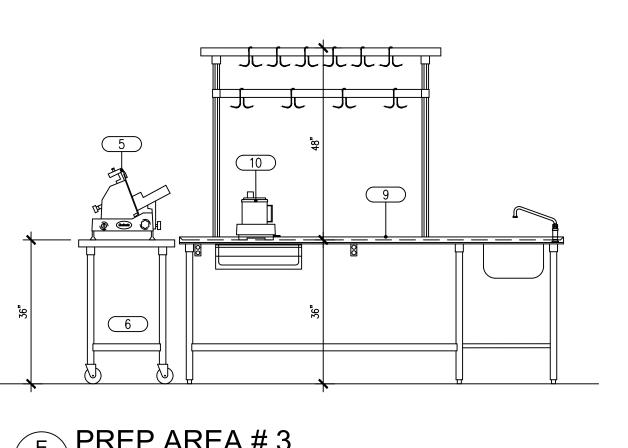
B PREP AREA/ DRY STORAGE
QF602 1/2"=1'-0"











E PREP AREA # 3

1/2"=1'-0"

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06-14-2019 SCALE:

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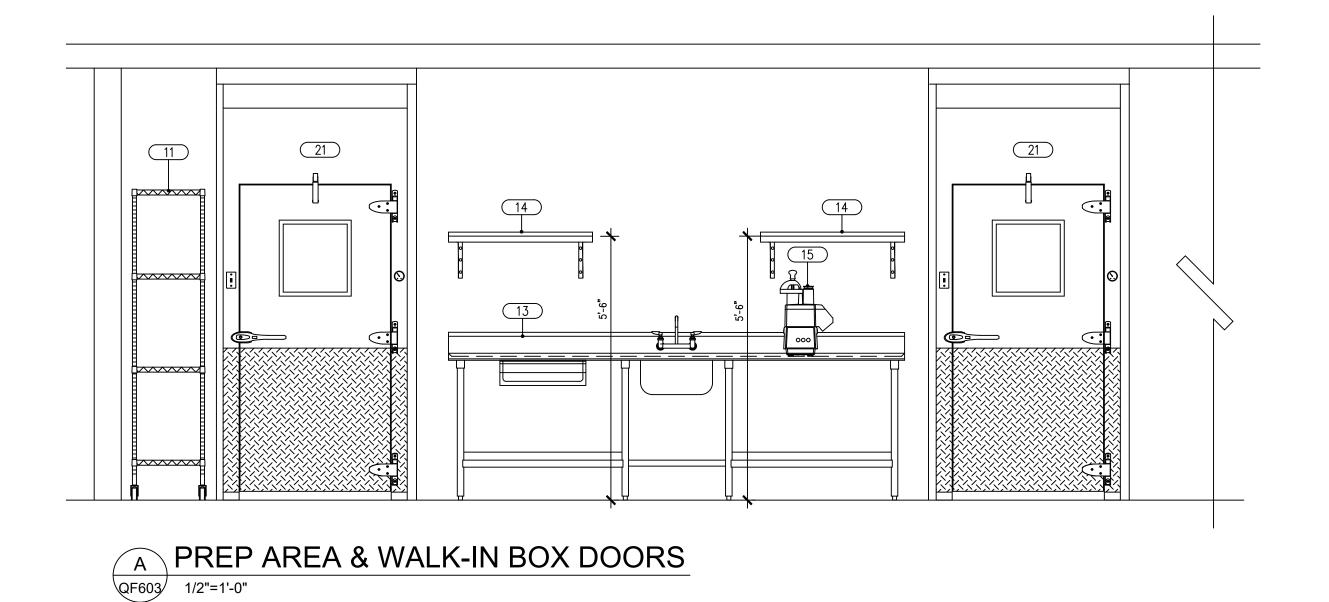
JW/TR/YM

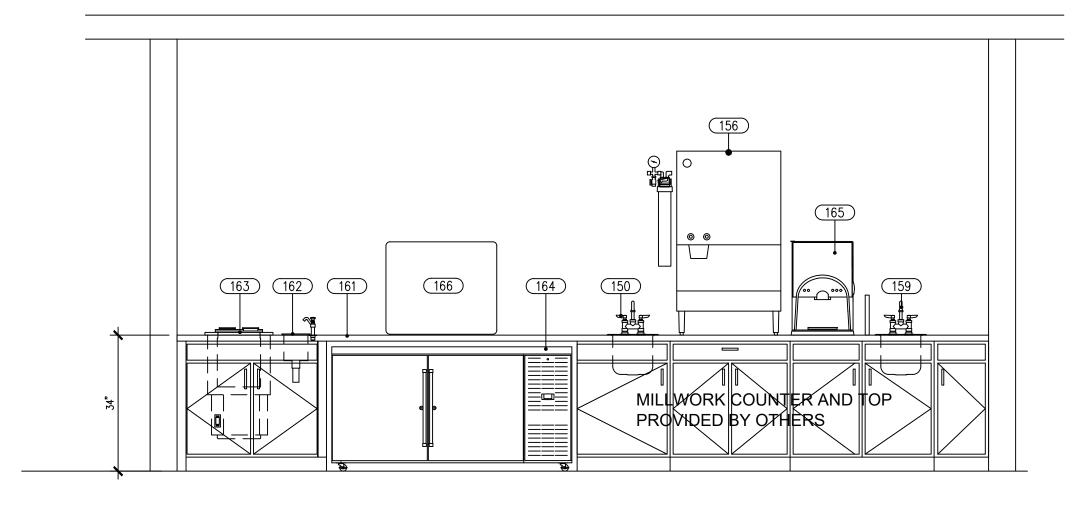
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ELEVATIONS

SHEET NUMBER:

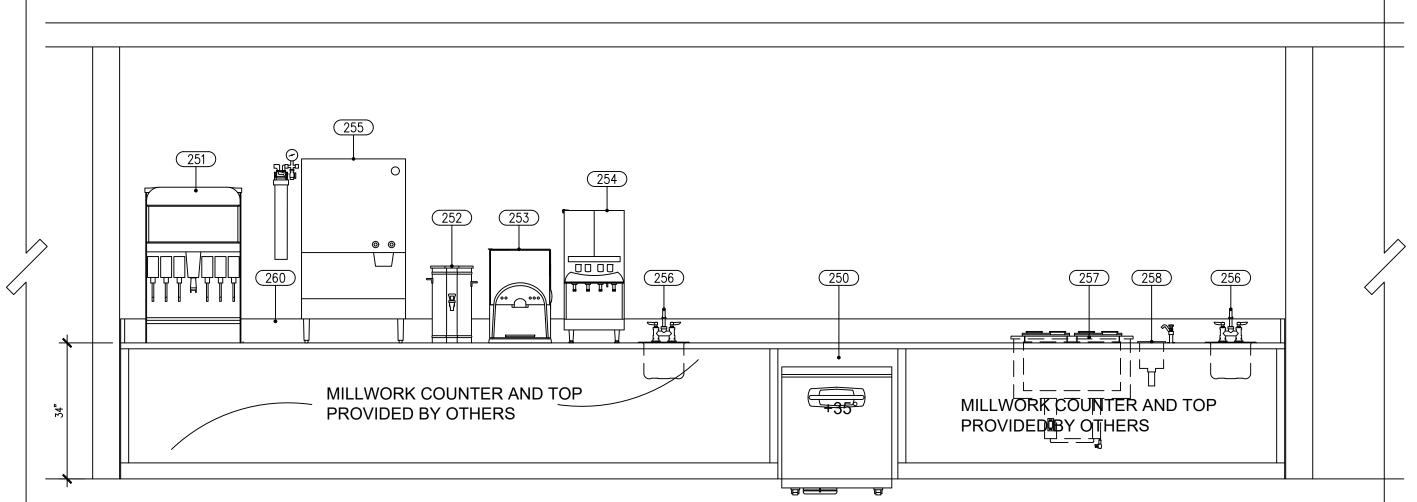
QF602





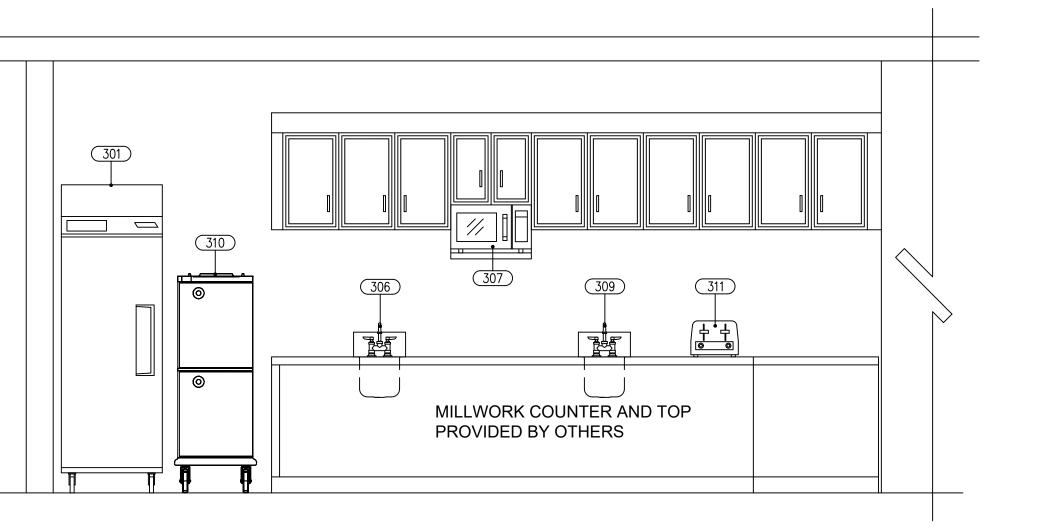
B IL BISTRO BACK COUNTER

QF603 1/2"=1'-0"





C BEVERAGE STATION
QF603 1/2"=1'-0"



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19-018
DATE:
06-14-2019

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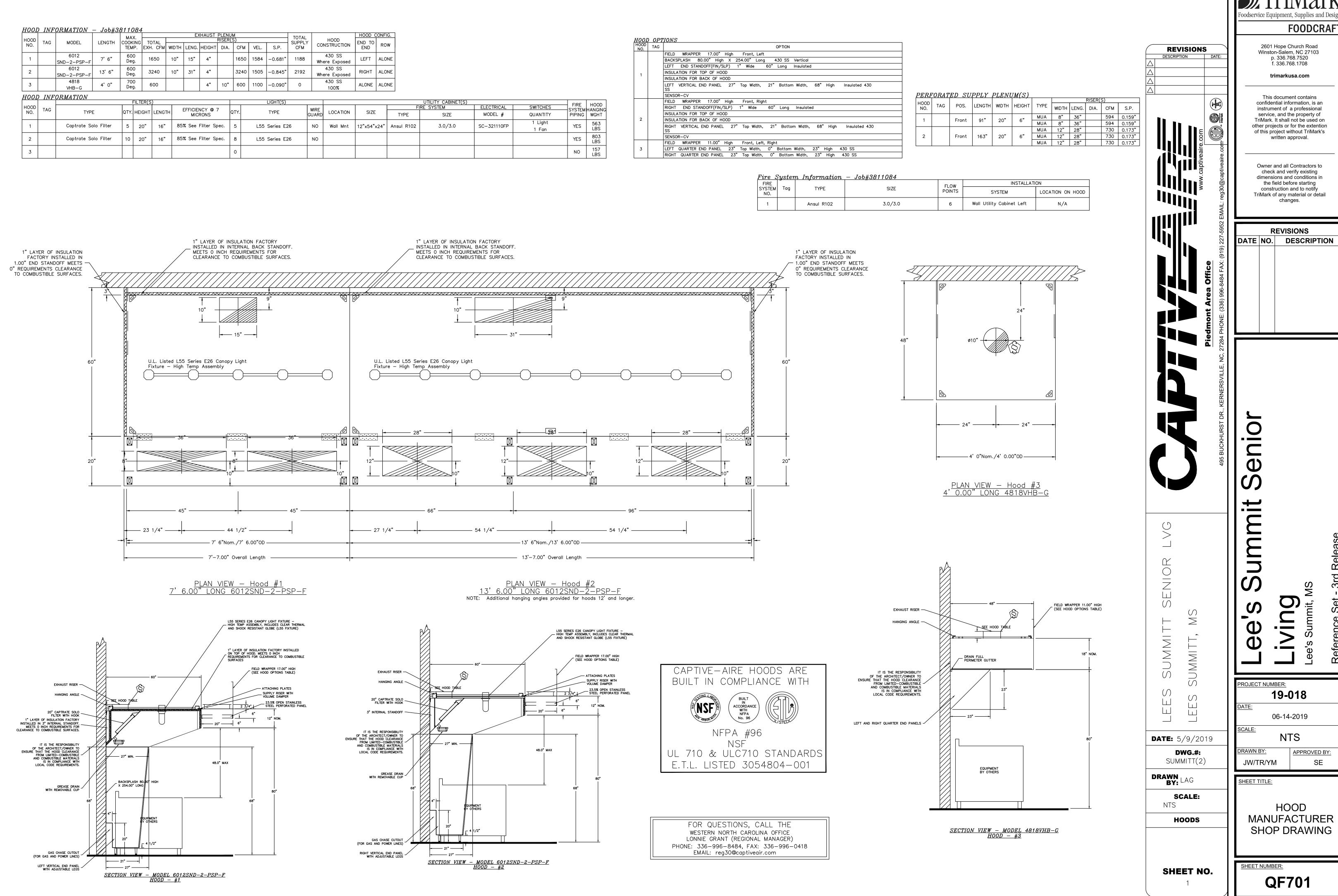
SHEET TITLE:

JW/TR/YM

ELEVATIONS

SHEET NUMBER:

QF603



REVISIONS DATE NO. DESCRIPTION

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PROJECT NUMBER: 19-018 06-14-2019 SCALE: NTS APPROVED BY:

DRAWN BY: JW/TR/YM SHEET TITLE

> HOOD **MANUFACTURER SHOP DRAWING**

SHEET NUMBER: **QF701**

<u> EXHAUST FAN INFORMATION - Job#3811084</u> WEIGHT DISCHARGE FAN UNIT MODEL # ESP. RPM | H.P. | B.H.P. | Ø | VOLT | FLA (LBS.) VELOCITY 1 HOOD DU85HFA 1.000 1283 | 0.750 | 0.4190 | 3 | 208 | 2.6 522 FPM 94 14.1 2 HOOD 2 DU240HFA 1.200 746 | 3.000 | 1.2930 | 3 | 208 | 10.2 | 273 14.3

MUA	FAN INF	FORMATION - Job#38110	84													
FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP.	RPM	H.P.	B.H.P.	ø	VOLT	FLA	WEIGHT (LBS.)	SONES	BURNER EFFICIENCY(%)
3	HOODS 1+2	A2-D.250-20D	20MF-2-MOD	A2-D.250	2000	3380	0.500	1331	3.000	1.3650	3	208	9.5	824	12	92

57

600 | 0.300 | 1316 | 0.250 | 0.1000 | 1 | 115 | 3.7

GAS .	FIRED MAI	KE-UP	AIR UN	IT(S)		
FAN UNIT NO.	TAG	INPUT BTUs	OUTPUT BTUs	TEMP. RISE	REQUIRED INPUT GAS PRESSURE	GAS TYPE
3	HOODS 1+2	215874	198604	55 deg F	7 in. w.c. — 14 in. w.c.	Natural

DU12HFA

4 HOOD 3

FAN	OPTIONS								
FAN UNIT NO.	TAG	OPTION (Qty Descr.)							
1	HOOD 1	1 - Grease Box							
2	HOOD 2	1 - Grease Box							
	H00DS 1+2	1 — AC Interlock Relay — 24VAC Coil							
		1 — Motorized Backdraft Damper for A2—D Housing							
		1 — Low Fire Start							
		1 — Inlet Pressure Gauge, 0—35"							
3		1 — Manifold Pressure Gauge, —5 to 15" wc							
		1 — Separate 120V Wiring Package (Required and used only for DCV or Prewire with VFD) — Three Phase Only							
		1 — Size 2 Direct Fired Heater Low CFM Profile Package. Used on Heaters under 2500 cfm.							
	HOOD 3	1 - Grease Box							
4		1 — ECM Wiring Package—Exhaust — Manual or 0—10VDC Reference Speed Control (NIDEC Motor)							

FAN ACCESSORIES											
FAN UNIT	TAG		EXHAUST			SUPF	, LY				
NO.	IAG	GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT			
1	HOOD 1	YES									
2	HOOD 2	YES									
3	HOODS 1+2						YES				
4	HOOD 3	YES									
CURE	ASSEMBI	UES									

<u> </u>	CORD ASSEMBLIES											
N	O. ON FAN	TAG	WEIGHT	ITEM		SIZE						
	# 1	HOOD 1	49 LBS	Curb	23.000"W x 23.000"L x 28.000"H	0.250:12.000 Pitch	Vented Hinged					
	2 # 2	HOOD 2	59 LBS	Curb	31.500"W x 31.500"L x 26.000"H	0.250:12.000 Pitch	Vented Hinged					
	# 4	HOOD 3	29 LBS	Curb	17.500"W x 17.500"L x 20.000"H	0.500:12.000 Pitch	Hinged					

FAN #3 A2-D.250-20D - HEATER (HOODS 1+2)

1. DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 20" DIRECT DRIVE FAN

2. INTAKE HOOD WITH EZ FILTERS

3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT

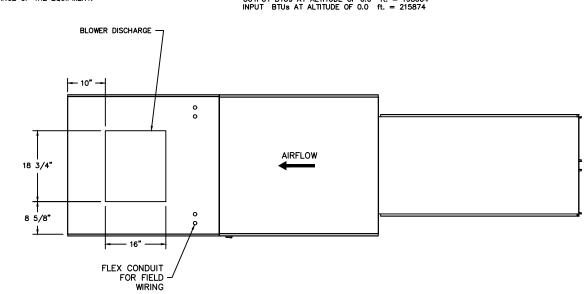
4. COOLING INTERLOCK RELAY. 24VAC COIL. 120V CONTACTS. LOCKS OUT BURNER CIRCUIT WHEN AC IS ENERGIZED.

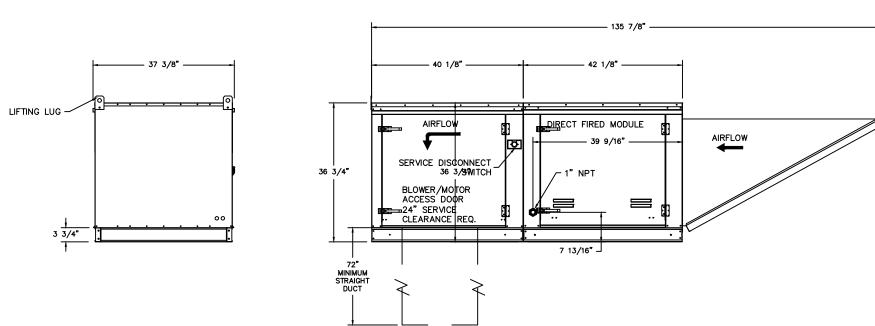
5. MOTORIZED BACK DRAFT DAMPER 22.75" X 24" FOR SIZE 2 STANDARD & MODULAR HEATER UNITS W/EXTENDED SHAFT, STANDARD GALVANIZED CONSTRUCTION, 3/4" REAR FLANGE, LOW LEAKAGE, LF120S ACTUATOR INCLUDED

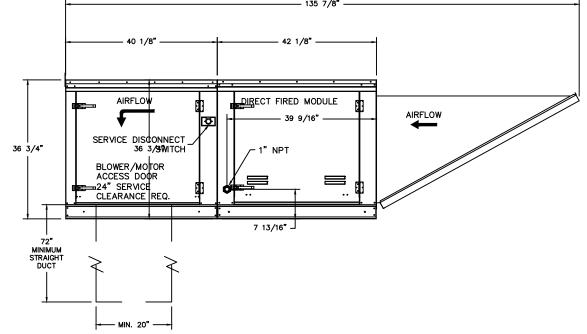
6. LOW FIRE START. ALLOWS THE BURNER CIRCUIT TO ENERGIZE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION.

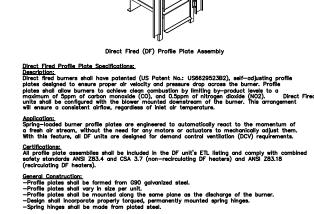
7. GAS PRESSUIRE GALICE 0-35", 2.5" DIAMFTER 14" THERAD SIZE 7. GAS PRESSURE GAUGE, 0-35", 2.5" DIAMETER, 1/4" THREAD SIZE
8. GAS PRESSURE GAUGE, -5 TO +15 INCHES WC., 2.5" DIAMETER, 1/4" THREAD SIZE
9. SEPARATE 120VAC WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING VFD IN PREWIRE PANEL
OR WITH DCV PACKAGE. PROVIDES SEPARATE 120VAC INPUT TO SUPPLY FAN. THIS 120V SIGNAL MUST BE RUN BY ELECTRICIAN FROM
DCV TO MUA SWITCH.
10. PROFILE PLATE CONFIGURATION FOR SIZE 2 DIRECT FIRED UNIT FOR LOW CFM APPLICATIONS.

SUPPLY SIDE HEATER INFORMATION: NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE UNLESS OTHERWISE SPECIFIED. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 20" x 20" x 72" LONG. WINTER TEMPERATURE = 20 F. TEMP. RISE = 55 F. BTUS CALCULATED OFF ACTUAL AIR DENSITY OUTPUT BTUS AT ALTITUDE OF 0.0 ft. = 198604 INPUT BTUS AT ALTITUDE OF 0.0 ft. = 215874 BLOWER DISCHARGE -











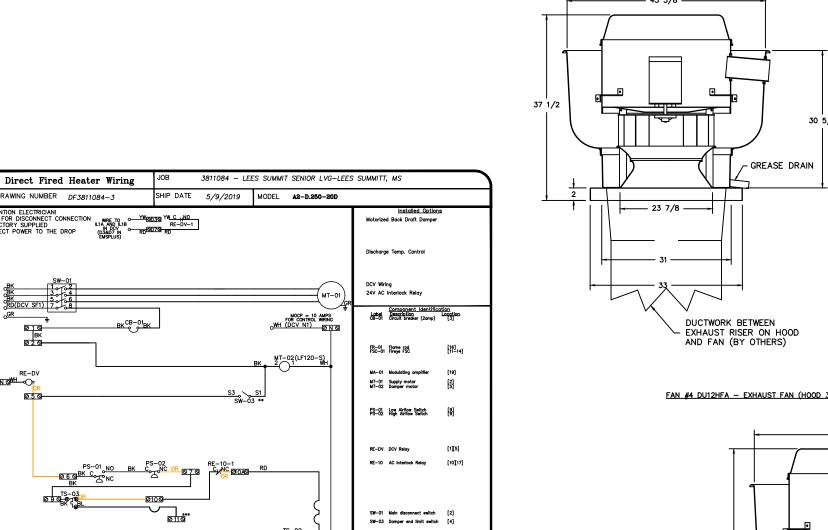
FOR QUESTIONS, CALL THE WESTERN NORTH CAROLINA OFFICE LONNIE GRANT (REGIONAL MANAGER) PHONE: 336-996-8484, FAX: 336-996-0418 EMAIL: reg30@captiveair.com

DRAWING NUMBER DF3811084-3

o <u>927 BK</u> RE_10 WH <u>928 G</u> o 24VAÇ Coll - Signal From Condenser Call For Cooling Interlock

BK 5 6 8 PD(DCV SF1) 7 8

RE−DV



IR-02 Power transformer (20va) [12]
IR-03 Ignition transformer [14]
IR-04 Power transformer (20va) [17]

TS-02 High temp limit switch [10] TS-03 Intake Air Sensor [10]

VA-01 Pilot gas valve [13]

VA-02 Main gas valve [18] VA-03 Modulating gas valve [20] MOTOR INFO SUPPLY 3HP-208V-3P-9.5FLA

ELECTRICAL INFORMATION
MOTOR CIRCUIT MCA: 11.9A
CONTROL CIRCUIT MCA: 2.0A
MOTOR CIRCUIT MOP: 20A
CONTROL CIRCUIT MOP: 15A

DENOTES FIELD WIRING
DENOTES INTERNAL WIRING

** TERMINALS S4 AND S6 USED ON NF & AF SERIES ACTUATORS

*** TERMINAL 11 PROVIDES COOLING CONNECTION MRIE COLORS

BK-BLACK YW - YELLOW RO - RED - RED

S-05 Discharge Air Sensor

30 GY <u>2015 G</u>GY GY 115 WH TR-02 BR 24 BL

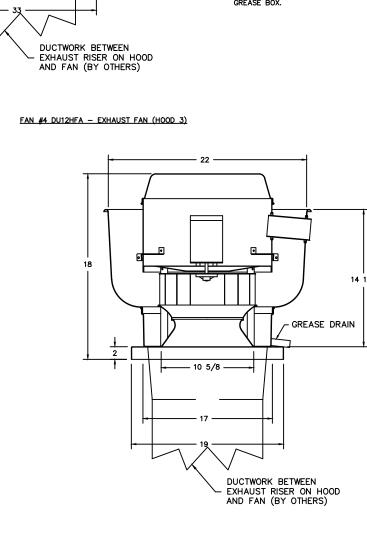
2 3 4 5 6 7 8 LOW FIRE START

BL VW CO3

4 0 BK Ø16 8 BK

50 BR 2178 TR-03

FAN #2 DU240HFA - EXHAUST FAN (HOOD 2)



FAN #1 DU85HFA - EXHAUST FAN (HOOD 1)

—— 31 7/8 ——

---- 14 7/8 -----

DUCTWORK BETWEEN EXHAUST RISER ON HOOD AND FAN (BY OTHERS)

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)

- THERMAL OVERLOAD PROTECTION (SINGLE PHASE) - HIGH HEAT OPERATION 300°F (149°C) - GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300F (149°C)

UNTIL ALL FAN PARTS HAVE REACHED
THERMAL EQUILIBRIUM, AND WITHOUT ANY
DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE—UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY
WHILE EXHAUSTING BURNING GREASE VAPORS
AT 600°F (316°C) FOR A PERIOD OF
15 MINUTES WITHOUT THE FAN BECOMING

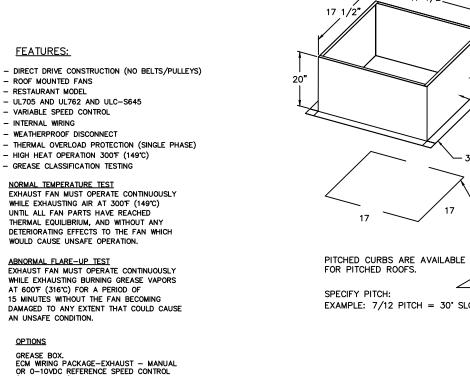
DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

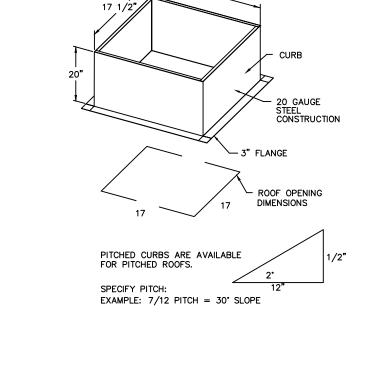
FEATURES:

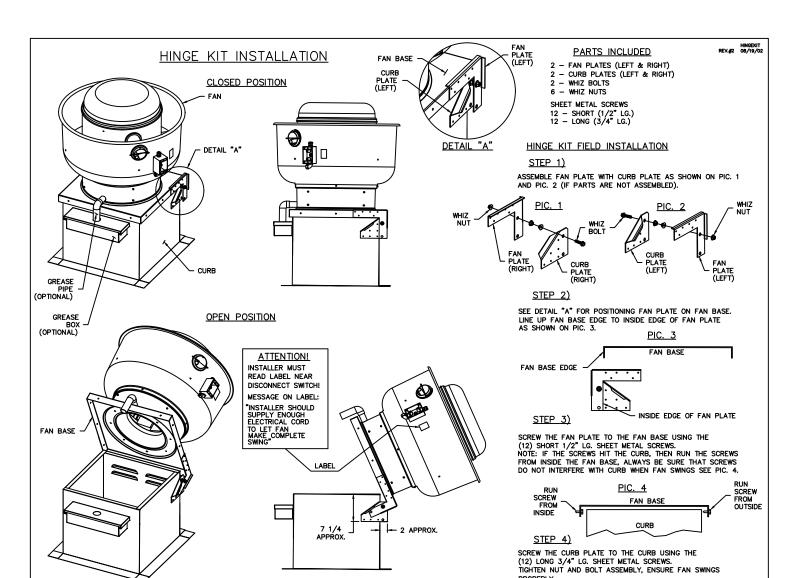
- ROOF MOUNTED FANS RESTAURANT MODEL

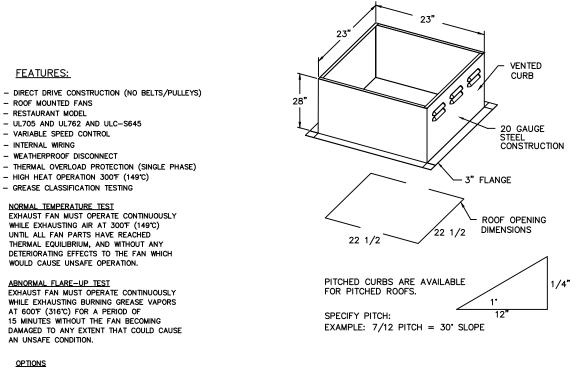
- UL705 AND UL762 AND ULC-S645 VARIABLE SPEED CONTROL - INTERNAL WIRING - WEATHERPROOF DISCONNECT

22 1/2 —









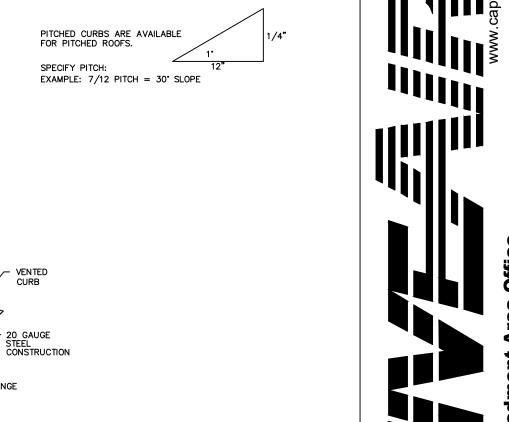
FEATURES:

- INTERNAL WIRING

AN UNSAFE CONDITION.

<u>OPTIONS</u>

GREASE BOX.



 \equiv

 \mathbb{Z}

DATE: 5/9/2019

DRAWN BY: LAG

NTS

DWG.#: SUMMITT(2)

SCALE:

FANS

SHEET NO.

REVISIONS

DESCRIPTION

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PROJECT NUMBER: 19-018 06-14-2019 SCALE: NTS DRAWN BY: APPROVED BY: JW/TR/YM SE SHEET TITLE:

HOOD **MANUFACTURER SHOP DRAWING**

SHEET NUMBER:

THIS DOCUMENT WAS ORGINALLY PRINTED ON A 24" x 36" SIZE SHEET

GREASE BOX. - DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS - RESTAURANT MODEL - UL705 AND UL762 AND ULC-S645 - INTERNAL WIRING - WEATHERPROOF DISCONNECT - THERMAL OVERLOAD PROTECTION (SINGLE PHASE) - HIGH HEAT OPERATION 300F (149°C) - GREASE CLASSIFICATION TESTING NORMAL TEMPERATURE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C)
UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

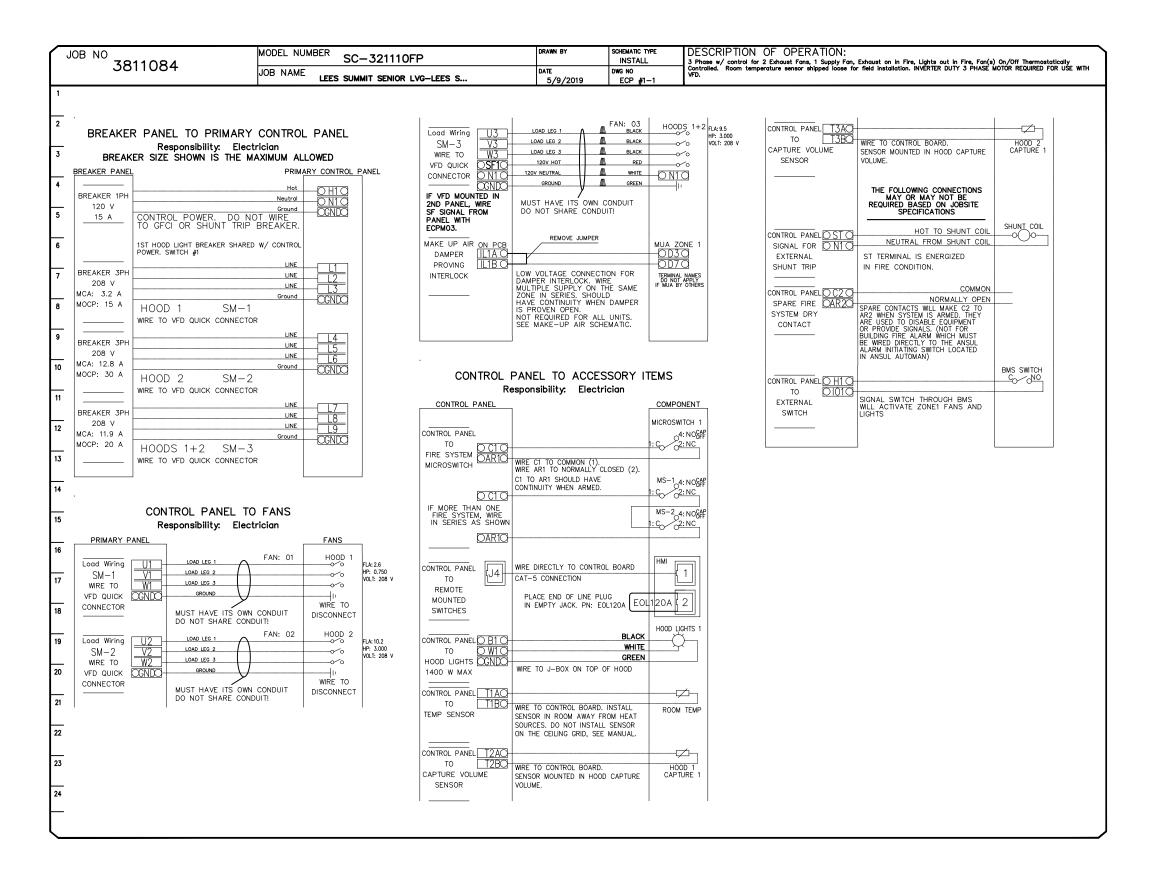
PITCHED CURBS ARE AVAILABLE

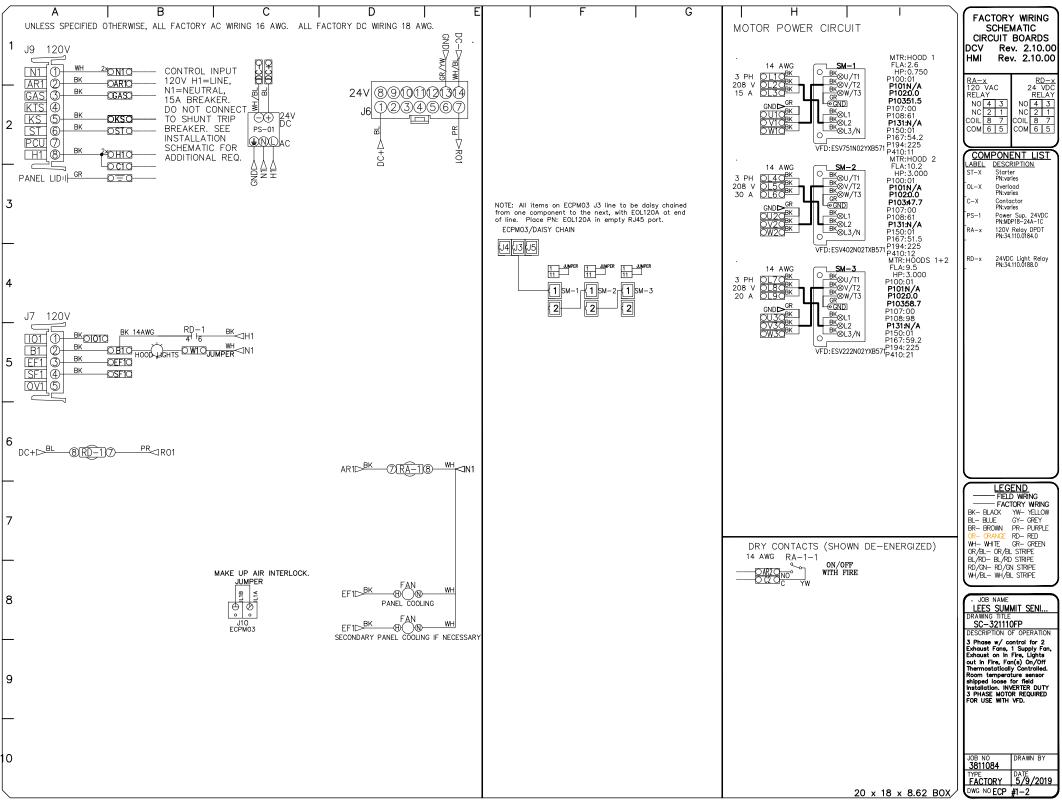
EXAMPLE: 7/12 PITCH = 30° SLOPE

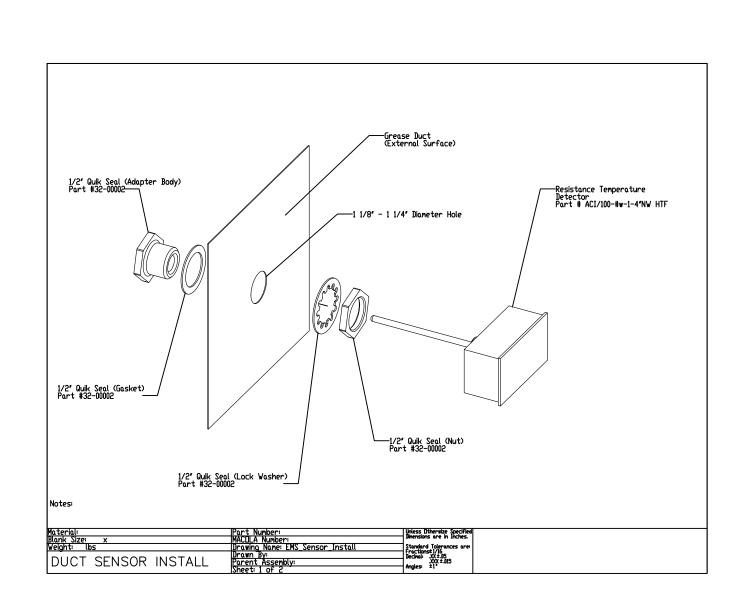
SPECIFY PITCH:

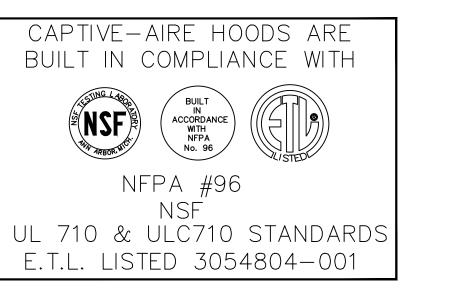
ELECTRICAL PACKAGE - Job#3811084 SWITCHES FANS CONTROLLED TAG PACKAGE # OPTION LOCATION QUANTITY FAN TAG TYPE | \$\phi\$ H.P. | VOLT | FLA | 02 — Face Mount HOOD 1 Exhaust | 3 | 0.750 | 208 | 2.6 1 Light Right Side of Hood SC-321110FP Wall Utility Cabinet Left Exhaust | 3 | 3.000 | 208 | 10.2 Smart Controls Thermostatic Control HOOD 2 Hood # 1 1 Fan Supply | 3 | 3.000 | 208 | 9.5

PREWIRE PACKAGE INFORMATION

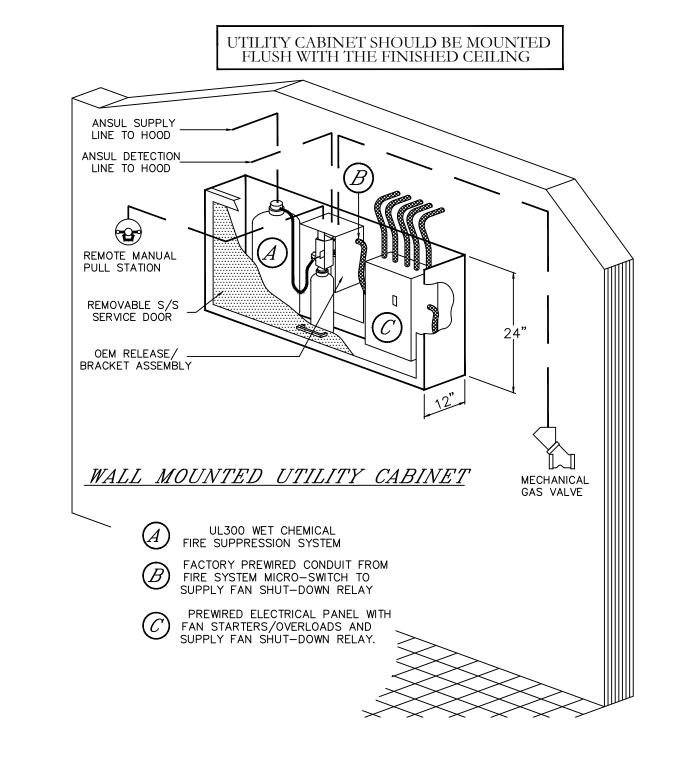


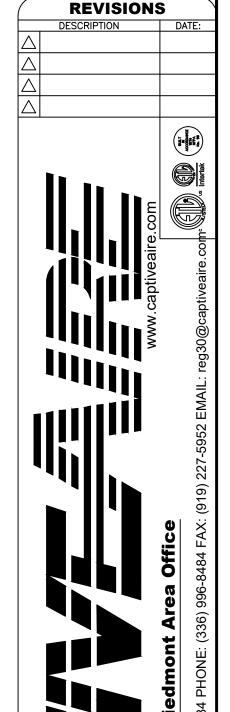






FOR QUESTIONS, CALL THE WESTERN NORTH CAROLINA OFFICE LONNIE GRANT (REGIONAL MANAGER) PHONE: 336-996-8484, FAX: 336-996-0418 EMAIL: reg30@captiveair.com





SUMMI

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DATE: 5/9/2019

DWG.#:

SUMMITT(2)

ECP

SHEET NO.

DRAWN BY: LAG

NTS

FOODCRAF

2601 Hope Church Road

Winston-Salem, NC 27103

p. 336.768.7520 f. 336.768.1708

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Owner and all Contractors to check and verify existing

dimensions and conditions in

the field before starting

construction and to notify TriMark of any material or detail

changes.

REVISIONS

DATE NO. DESCRIPTION

TriMark. It shall not be used on

PROJECT NUMBER: 19-018 06-14-2019 SCALE: NTS APPROVED BY:

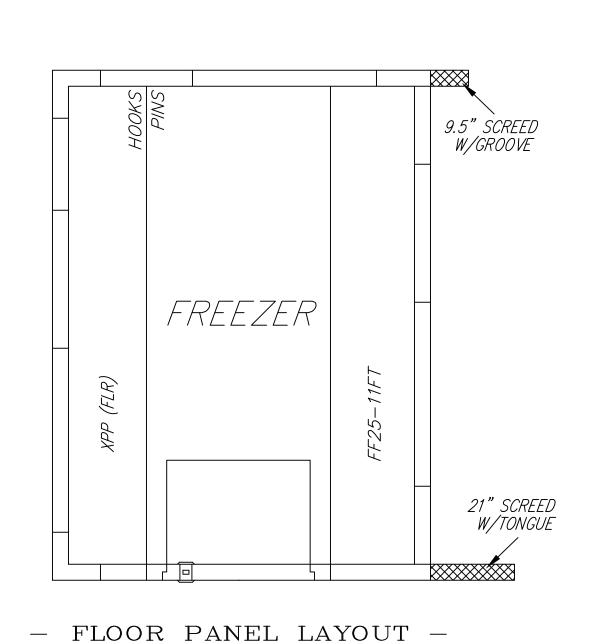
JW/TR/YM SHEET TITLE:

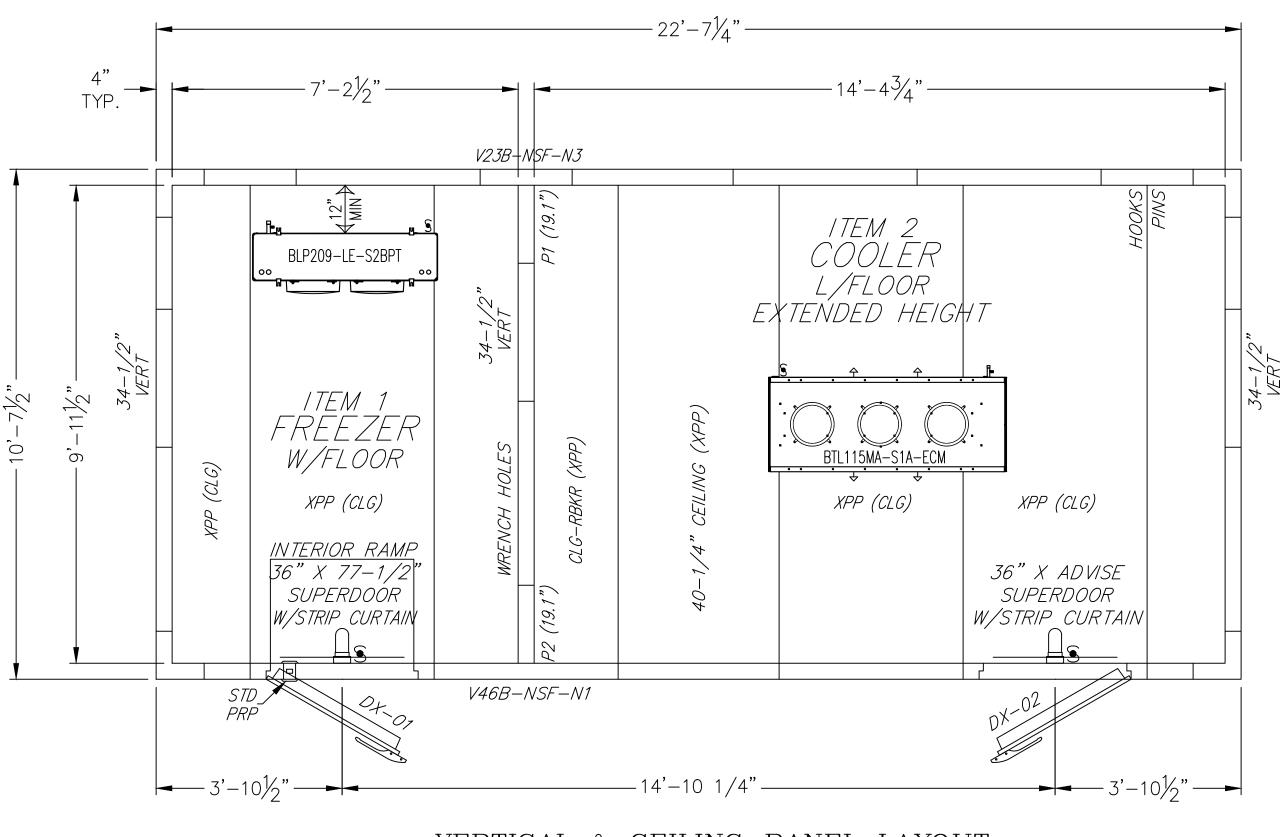
SCALE:

HOOD MANUFACTURER SHOP DRAWING

SHEET NUMBER:







- VERTICAL & CEILING PANEL LAYOUT -

SPECIFICA TIONS

22'-7 1/4" X 10'-7 1/2" X 8'-6" (W/FLOOR; L/FLOOR, EXTÉNDED HEIGHT)

INSTALLATION

- INDOOR

LOADING HEIGHT — AT LEAST 18" OF OPEN SPACE MUST BE MAINTAINED BETWEEN TOP OF PRODUCT AND CEILING PANELS

INSULA TION

- POURED IN-PLACE POLYURETHANE FOAM BALLY PANELS AND DOORS ARE CERTIFIED COMPLIANT WITH CURRENT FEDERAL DOE REGULATIONS FOR WALK IN COOLERS & FREEZERS
- BALLY PANELS AND DOORS EXCEED MINIMUM R-VALUES* FOR COOLERS (MINIMUM R-25, EXCLUDING FLOORS), AND FREEZERS (MIN. R-32, EXCEPT FLOORS, WHICH ARE MIN. R-28)
 *WHEN TESTED PER ASTM C518 TO FEDERAL REG. 431.304

EXTERIOR FINISH

- EMBOSSED GALVALUME

INTERIOR FINISH

- EMBOSSED WHITE GALVANIZED

FLOOR FINISH (FREEZER)

- (INTERIOR) 1/8" ALUMINUM DIAMOND TREAD - (EXTERIOR) EMBOSSED GALVALUME

DOORS/ACCESSORIES

- (1) 36" X 77-1/2" LEFT SWING HINGED WALK-IN DOOR - (1) 36" X ADVISE RIGHT SWING HINGED WALK-IN DOOR

- SUPERDOOR: 3RD HINGE, DT INT & EXT 30"H

- STRIP CURTAIN - INTERIOR RAMP

REFRIGERATION - BY BALLY (CONDENSING UNIT MOUNTED OUTDOORS)

QTY	H/P	RFGT TYPE	MODEL NUMBER	POWER SUPPLY	COMPR RLA	PESSOR LRA	QTY	AN MT. HP	RS FLA	TOTAL WATTS DEFROST	AMPS	МСА	MAX FUSE	CMP
1	2	R448A	BEZA020-L8-HT3CF	208-230/3/60	9.3	55	1		0.5		9.8	12.1	20	F
1			BLP209LE-S2BPT	208-230/1/60			2	1/15	1.2	1890	8.2	10.3	15	F
1	1.0	R448A	BEHA011-M8-HT3CB	208-230/3/60	5.1	36	1		0.5			6.9	15	С
1			BTL115MA-S1A-ECM	115/1/60			3	1/25	1.2			1.3	15	C
	■ ALL CONDENSATION DRAIN LINES MUST BE SLOPED AT LEAST 1:12. 1" 12" INSTALLATION FREEZER CONDENSATION DRAIN LINES MUST BE HEATED, INSULATED AND TRAPPED INDIVIDUALLY. BY OTHERS													
- (1) TIME CLOCK SHIPPED LOOSE														

GENERAL NOTES

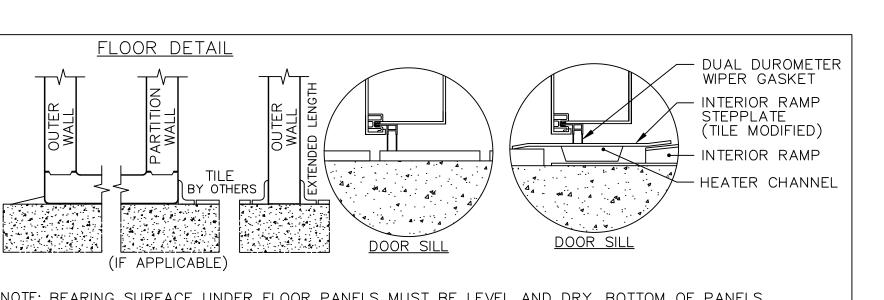
BALLY TO FURNISH 1 1/2" X 1 1/2" CONTINUOUS ANGLE FOR VERTICAL PANEL BASE ÁTTACHMENT (COOLER).

BALLY TO FURNISH (3) KEIL 48" L.E.D. LIGHTS. LIGHTS SHIPPED LOOSE AND MOUNTED AND WIRED BY OTHERS. (LIGHT SWITCH (12) AMPS MAX).

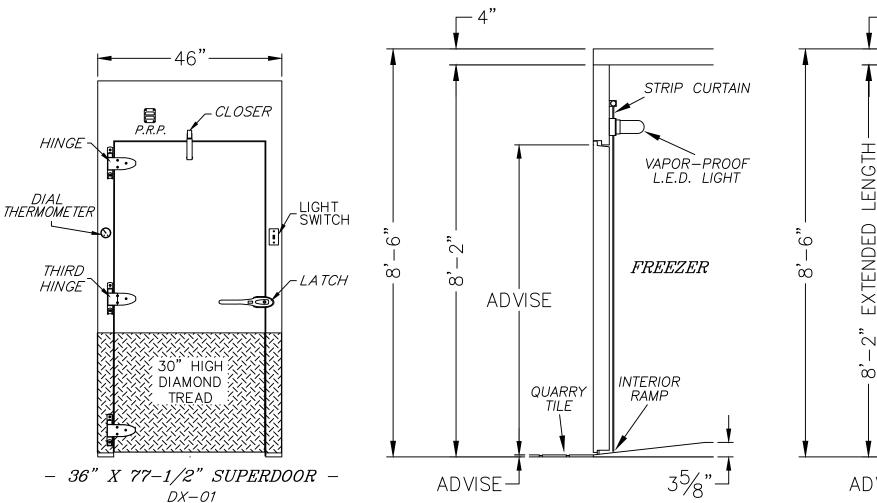
- PLAN VIEW A -

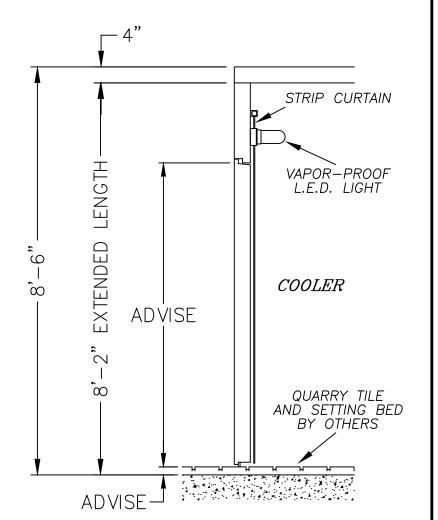
SCALE: 1/2" = 1' - 0"

BALLY TO FURNISH CONTINUOUS ANGLE VERTICAL PANEL ATTACHMENT. (SEE INSTRUCTION #IM-250-86) (R.I.B.) | REINFORCED INTERIOR BOTTOM | #10 X 3/4" | TAP SCREW PH PAN HD (000283) EXTERIOR 90° CONTINUOUS ANGLE (018041) GALVANIZED FINISHED SECTION VIEW (90° CONTINUOUS ANGLE) DRILL 1/4" DIA. X 2" HOLE IN CONCRETE FOR 1/4" X 2" NAIL-IN ANCHOR (046108) STANDARD LENGTH PCS MODIFIED IN FIELD BY INSTALL CONTRACTOR #10 x 3/4" TAP SCREW (EVERY 9") VERTICAL (EVERY 18") 90° CONTINUOUS ANGLE FLOOR ANCHOR 1-1/2" X 1-1/2" (8-FOOT LENGTHS)



- NOTE: BEARING SURFACE UNDER FLOOR PANELS MUST BE LEVEL AND DRY. BOTTOM OF PANELS MUST HAVE AT LEAST 80% CONTACT WITH FLOORS.
- NOTE: IF MOISTURE IS PRESENT UNDER BUILDING FLOOR, A VAPOR BARRIER MUST BE APPLIED BETWEEN BUILDING FLOOR AND PREFAB PANELS.
- NOTE: BALLY TO FURNISH THE PREFAB SECTIONAL WALK-IN COOLER OR FREEZER ONLY (UNLESS OTHERWISE SPECIFIED). THIS INCLUDES WALLS AND CEILING PANELS.
- NOTE: THESE DRAWINGS ARE INTENDED TO SERVE AS GUIDE LINE DRAWINGS ONLY. THEY ARE NOT INTENDED TO BE CONSTRUCTION DRAWINGS AS CONDITIONS MAY VARY WIDELY. DIMENSIONAL AND MATERIAL DESIGN TO BE DETERMINED BY PROJECT CONSTRUCTION ENGINEER.





- SECTION VIEW -THRU ENTRANCE DOOR

RCB 04/05/19 DRAWN BY RCB

BY DATE LBU'D

SCALE: 1/2" = 1' - 0" SHEET 1 OF 1

SHEET NUMBER:

PROJECT NUMBER:

JW/TR/YM

SHEET TITLE:

19-018

06-14-2019

NTS

WALK-IN BOX

MANUFACTURER

SHOP DRAWING

APPROVED BY

FOODCRAFT

2601 Hope Church Road

Winston-Salem, NC 27103

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REVISIONS

DATE NO. DESCRIPTION

<u>0</u>

SPEED-LOC (TYP) TURN CLOCKWISE ADDED PRECAUTION AGAINST VAPOR LEAKS, VERTICAL PANELS
LOCKING DIRECTION BALLY RECOMMENDS THAT ALL PARTITION WALL PANELS TO (VERTICAL, CELING, FLOOR) BREAKER PANELS: "JOINTS BE CAULKED DURING ASSEMBLY". (LOOKING DOWN)

— BALLY FLOOR PANEL GUIDELINES — STATIONARY LOAD: LIMIT 700 LBS. SQ. FT. (UNIFORMLY DISTRIBUTED) MOBILE EQUIPMENT (DOLLIES OR CARTS):
BALLY FLOOR PANELS MUST BE REINFORCED
WITH FOAMED PLYWOOD UNDER INTERIOR FLOOR SKIN.
(ALUMINUM DIAMOND TREAD OVERLAY IS ALSO AN OPTION). PARTITION WALL CAULKING DETAIL AIR GAP/CIRCULATION RECOMMENDATION

THIS DRAWING IS TO BE USED FOR DO NOT USE THIS DRAWING FOR INSTALLATION!

EVERY SHIPPED ORDER WILL HAVE A FINALIZED "AS—BUILT" DRAWING.

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THE RECIPIENT AGREES NOT TO REPRODUCE
THE DRAWING, TO RETURN IT UPON REQUEST,
AND THAT NO DISCLOSURE OF THE DRAWING OR THE INFORMATION SHOWN HEREON WILL BE MADE TO A THIRD PARTY WITHOUT PRIOR WRITTEN CONSENT FROM BALLY REFRIGERATED

PLEASE READ

SIGNED APPROVAL

THIS DRAWING HAS BEEN CAREFULLY CHECKED BY OUR DRAFTING DEPARTMENT. HOWEVER, ERRORS OF INTERPRETATION CAN OCCUR. THEREFORE, BEFORE YOU RETURN DRAWING MARKED "APPROVED", BE CERTAIN THAT YOU CHECK THEM CAREFULLY. NOTE — THIS ORDER WILL NOT BE SCHEDULED FOR PRODUCTION UNTIL RECEIPT OF APPROVED DRAWINGS BY BALLY.

DESCRIPTION

REVISED BOX SIZE, RFG.

REV

IMPORTANT - PLEASE READ

LEE'S SUMMIT SENIOR COMMUNITY DRAWING 19285AD

04/03/19 ORDER NUMBER <u>19</u>285