

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.
3. 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.
2. 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.
6. 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. BACKSPASHES 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.
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 DISCHARGE OF THE VACUUM BREAKER.
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.

FOODSERVICE SHEET LIST

NO.	SHEET NAME
GENERAL	
QF001	FOODSERVICE GENERAL NOTES, SHEET INDEX
QF002	FOODSERVICE EQUIPMENT SCHEDULES
EQUIPMENT 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
ELECTRICAL ROUGH-INS	
QF301	FOODSERVICE ELECTRICAL ROUGH-IN PLAN
QF302	FOODSERVICE ELECTRICAL ROUGH-IN PLAN
SPECIAL CONDITIONS	
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DETAILS AND ELEVATIONS	
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QF602	FOODSERVICE ELEVATIONS
QF603	FOODSERVICE ELEVATIONS
MANUFACTURER FABRICATION DRAWINGS	
QF701	MANUFACTURER HOOD DRAWING
QF702	MANUFACTURER HOOD DRAWING
QF703	MANUFACTURER HOOD DRAWING
QF704	MANUFACTURER WALK-IN DRAWING

DEFINITION OF TERMS

- FURNISH: SUPPLY AND DELIVER TO APPROPRIATE CONTRACTOR FOR INSTALLATION.
- INSTALL: FURNISH TO PROJECT SITE INCLUDING UNLODAING, UNPACKING, ASSEMBLY, ERECTING, PLACING, ANCHORING, PROTECTING, CLEANING AND SIMILAR OPERATIONS; READY FOR FINAL UTILITY CONNECTIONS BY APPROPRIATE CONTRACTOR.
- PROVIDE: FURNISH AND INSTALL COMPLETE, READY FOR INTENDED USE.



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.

REVISIONS

DATE	NO.	DESCRIPTION

Lee's Summit Senior

Living

Lee's Summit, MS

Reference Set - 3rd Release

PROJECT NUMBER:

19-018

DATE:

06-14-2019

SCALE:

NO SCALE

DRAWN BY:

JW/TR/YM

APPROVED BY:

SE

SHEET TITLE:

FOODSERVICE
GENERAL NOTES,
SHEET INDEX

SHEET NUMBER:

QF001

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.

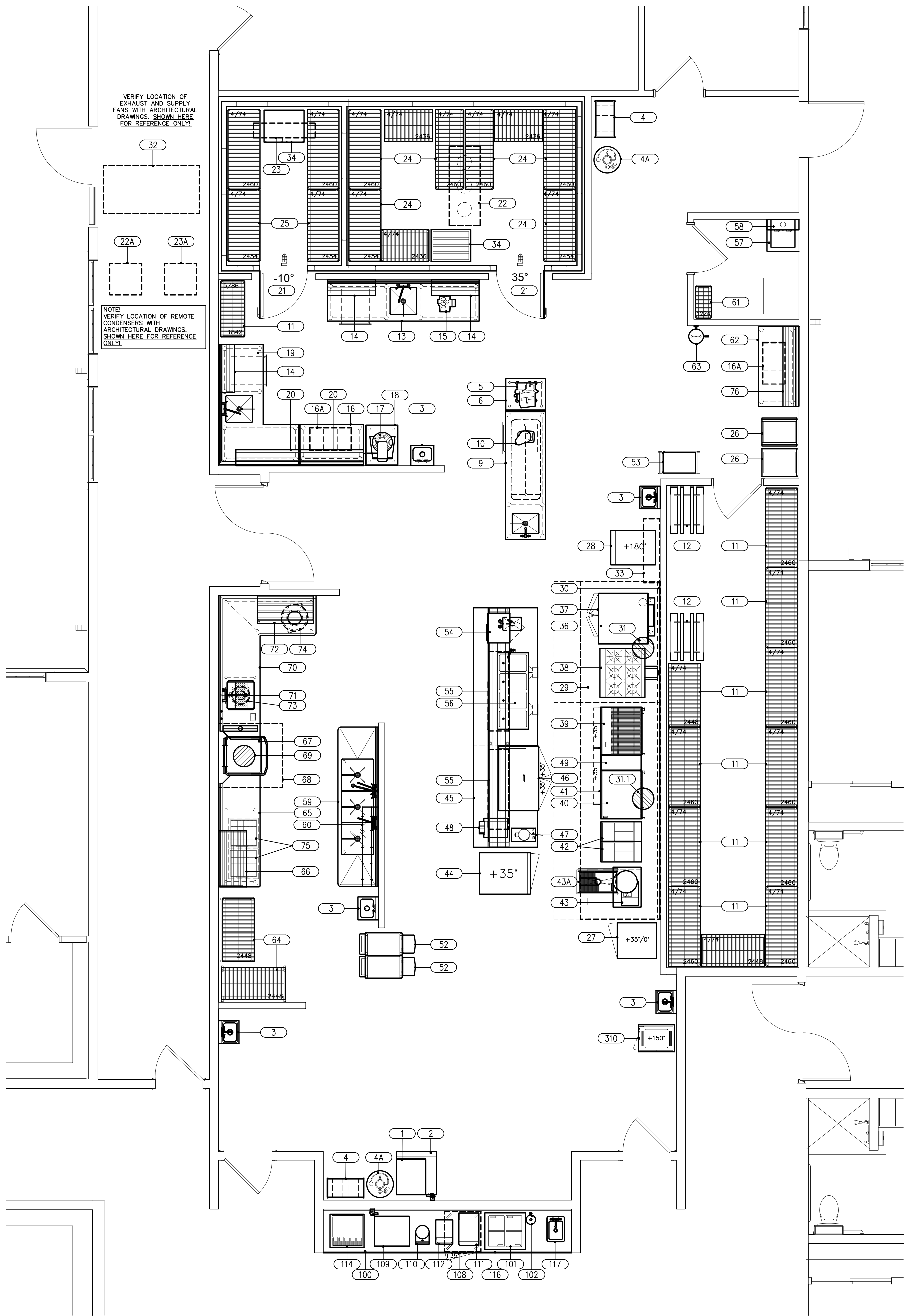
FOODSERVICE EQUIPMENT SCHEDULE				
ITEM	QTY	DESCRIPTION	MANUFACTURER	MODEL
1	1	ICE CUBER	HOSHIZAKI	KM-520MAJ
2	1	ICE BIN	HOSHIZAKI	B-500SF
3	5	HAND SINK	SEW-WARE	HS155-CWP
4	2	BAG-IN-BOX	BY OTHERS	
4A	2	CO2 TANK	BY OTHERS	
5	1	FOOD SLICER	GLOBE	GI2
6	1	SLICER EQUIPMENT STAND	ADVANCE	MT-SS-302
7	—	—SPARE NUMBER—		
8	—	—SPARE NUMBER—		
9	1	WORK TABLE	FECO	CUSTOM
10	1	FOOD PROCESSOR	WARING	WFP16SCD
11	LOT	DRY STORAGE SHELVING	EAGLE	24482
12	2	CAN RACK	EAGLE	QCR-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	1	BAKER'S TABLE	FECO	CUSTOM
16A	2	INGREDIENT BIN	WINHOLT	148PIB
17	1	FOOD MIXER	GLOBE	SP20
18	1	MIXER EQUIPMENT STAND	SELECT	2MS2-30
19	1	S/S TOP WORK TABLE	FECO	CUSTOM
20	2	OVERSHELF	JOHN BOOS	BHS1248R-16/304
21	1	WALK-IN COOLER / FREEZER	BALLY	22-114X107-112W-4
22	1	MED-TEMP EVAPORATOR	BALLY	BLT15MA-SIA-ECM
22A	1	MED-TEMP CONDENSER	BALLY	BEHA01-MB-H3C3B
23	1	LOW-TEMP EVAPORATOR	BALLY	BLP209LE-S2BPT
23A	1	LOW-TEMP CONDENSER	BALLY	BEA2020-LB-H3C3F
24	LOT	COOLER SHELVING	EAGLE	2460G
25	LOT	FREEZER SHELVING	EAGLE	LOT
26	2	BUN PAN RACK	WIN-HOLT	AL-1820B
27	1	REACH-IN DUAL TEMP CABINET	TRUE	T-230T-HC
28	1	PROOFER/HOLDING CABINET	CRESC-COR	H-135-WJA-11-R
29	1	EXHAUST HOOD	CAPTIVEAIRE	EC-12TW
30	1	S/S WALL PANELS	CUSTOM	CUSTOM
31	1	EXHAUST FAN	CAPTIVEAIRE	DUB5HFA
31.1	1	EXHAUST FAN	CAPTIVEAIRE	DU240HFA
32	1	SUPPLY FAN	CAPTIVEAIRE	AZ-D-250-20D
33	1	FIRE SYSTEM	CAPTIVEAIRE	UL 300
34	2	DUNNAGE RACK	CHANNEL	ED2448
35	—	—SPARE NUMBER—		
36	1	CONVECTION OVEN	BLODGETT	SHO-100G ADDL
37	1	HYDROVECTION OVEN	BLODGETT	HWH-100G BASE
38	1	RANGE	SOUTHBEND	4361A
39	1	CHARBROILER	SOUTHBEND	HDC-36
40	1	GRIDDLE	SOUTHBEND	HDC-36
41	1	REFRIGERATED EQUIPMENT STAND	NOR-LAKE	NLCB84
42	2	FRYER	PITCO	35C+3
43	1	KETTLE	CRONIN	EC-12TW
43A	1	FLOOR TROUGH	EAGLE	ASPT-1830-SG
44	1	REACH-IN REFRIGERATOR	NOR-LAKE	NR242SS/OX
45	1	SERVING COUNTER	FECO	CUSTOM
46	1	REFRIGERATED SANDWICH PREP	NOR-LAKE	NLSP48-12A
47	1	WAFFLE MAKER	BY OWNER	
48	1	CONVEYOR TOASTER	HATCO	TQ-10
49	1	SHELF	FECO	CUSTOM
50	—	—SPARE NUMBER—		
51	—	—SPARE NUMBER—		
52	2	BUSSING CART	LAKESIDE	2501
53	1	UTILITY CART	LAKESIDE	526
54	1	MICROWAVE OVEN	MENUMASTER	MC510TS
55	2	HEAT LAMP	HATCO	GRAL-60D3
56	1	DROP-IN HOT WELL	HATCO	HWB1-4M
57	1	MOP SINK	BY OTHERS	
58	1	MOP HOLDER	EAGLE	US0824-16/3
59	1	3 COMPARTMENT SINK	SELECT	3B24-2024-14
60	1	WALL MOUNTED POT RACK	EAGLE	WM60PR
61	1	WIRE SHELVING	METRO	1224C
62	1	S/S TOP WORK TABLE	FECO	CUSTOM
63	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	1	SOILED DISHTABLE	FECO	CUSTOM
71	1	PRE-RINSE FAUCET	T&S BRASS	B-0133-V-B
72	1	DISHTABLE SORTING SHELF	FECO	CUSTOM
73	1	DISPOSER	SALVADOR	200-SA-MRSS
74	1	WASTE CONTAINER	BY OTHERS	
75	2	DISH RACK DOLLY	CARLISLE	C2220A14
76	1	WALL MOUNT SHELF	JOHN BOOS	BHS1260PR-16/304
77-79	—	—SPARE NUMBER—		
100	1	BEVERAGE COUNTER	MILLWORK	CUSTOM
101	1	ICE CREAM DIPPING CABINET	DELFIELD	N227P
102	1	DIPPERWELL	COMPONENT HARDWARE	K30-1000
103-107	—	—SPARE NUMBER—		
108	1	UNDERCOUNTER REFRIGERATOR	NOR-LAKE	NLUR27A-014
109	1	ICE & WATER DISPENSER	HOSHIZAKI	DCM-300BAH-OS
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—		
116	1	STORAGE CABINET	BY OTHERS	
117	1	DROP-IN DUMPING SINK	ADVANCE	DI-1-10-1X
310	1	CABINET	FROM MEMORY CARE KITCHEN	

FOODSERVICE EQUIPMENT SCHEDULE				
ITEM	QTY	DESCRIPTION	MANUFACTURER	MODEL
IL BISTRO AREA				
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	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
167-168	—	—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	
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	DELFIELD	N222P
258	1	DIPPERWELL	COMPONENT HARDWARE	K30-1000
259	1	HAND SINK	SERV-WARE	HS155-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	HOSHIZAKI	DCM-300BAH-OS
306	1	DROP-IN SINK	ADVANCE	DI-1-10SP-1X
307	1	MICROWAVE OVEN	MENUMASTER	MC510TS
308	—	—SPARE NUMBER—		
309	1	DROP-IN SINK	ADVANCE	DI-1-10SP-1X
310	1	CABINET	CAMBRO	UPCH80011
311	1	POP-UP TOASTER	WARING	WCT800
312	1	HOT FOOD WELL	HATCO	HWB1-3M
313	1	BUSSING CART	LAKESIDE	622
AL 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	

IN-SLAB PLUMBING SCHEDULE									
MARK	ROUGH-IN HEIGHT	QTY	HW	CW	SANITARY WASTE	GAS SIZE	GAS BUTH	ITEM	DESCRIPTION
P-1-W	N FLOOR	1			INDIRECT			1	ICE CUBER
P-3-W	STUB UP	5			1-1/2"			3	HAND SINK
P-4-W	N FLOOR	2			INDIRECT			4	BAG-IN-BOX
P-9-C	STUB UP	1			1/2"			9	WORK TABLE
P-9-H	STUB UP	1	1/2"					9	WORK TABLE
P-9-W	N FLOOR	1			INDIRECT			9	WORK TABLE
P-13-W	N FLOOR	1			INDIRECT			13	WORK TABLE
P-15-W	N FLOOR	1			INDIRECT			15	S/S TOP WORK TABLE
P-37-W	N FLOOR	1			INDIRECT			37	HYDROVECTION OVEN
P-43A-W	STUB UP	1			4"			43A	FLOOR TROUGH
P-45-C	STUB UP	1			1/2"			45	SERVING COUNTER
P-45-H	STUB UP	1	1/2"					45	SERVING COUNTER
P-56-C	STUB UP	1			1-1/2"			56	DROP-IN HOT WELL
P-56-W	N FLOOR	1			INDIRECT			56	DROP-IN HOT WELL
P-57-W	STUB UP	1			2"			57	MOP SINK
P-59-W	N FLOOR	1			INDIRECT			59	3 COMPARTMENT SINK
P-63-W	STUB UP	1			1-1/2"			63	EYE WASH STATION
P-67-W	N FLOOR	1			INDIRECT			67	DISHWASHER
P-73-W	STUB UP	1			2"			73	DISPOSER
P-114-W	STUB UP	1			INDIRECT			114	SODA MACHINE
P-117-W	STUB UP	1			INDIRECT			117	DROP-IN DUMP SINK
P-PVC	STUB UP	1	6"	CONDUIT	SEE PVC DETAIL			PVC	SODA LINES

IN-SLAB PLUMBING SCHEDULE									
MARK	ROUGH-IN HEIGHT	QTY	HW	CW	SANITARY WASTE	GAS SIZE	GAS BUTH	ITEM	DESCRIPTION
P-150-H	STUB UP	1			INDIRECT			150	DROP-IN DUMPING SINK
P-159-H	STUB UP	1			INDIRECT			159	DROP-IN HAND SINK
P-162-W	STUB UP	1			INDIRECT			162	DIPPERWELL
P-251-W	STUB UP	1			INDIRECT			251	SODA DISPENSER
P-256-W	STUB UP	1			INDIRECT			256	DROP-IN DUMP SINK
P-258-W	STUB UP	1			INDIRECT			258	DIPPERWELL
P-259-W	STUB UP	1			1-1/2"			259	HAND SINK
P-305-W	STUB UP	1			INDIRECT			305	ICE & WATER DISPENSER
P-306-W	STUB UP	1			INDIRECT			306	DROP-IN DUMP SINK
P-309-W	STUB UP	1			1-1/2"			309	HAND SINK
P-312-W	STUB UP	1			INDIRECT			312	DROP-IN HOT WELL
P-354-W	STUB UP	1			INDIRECT			354	MILLWORK COUNTER W/SINKS


ABOVE SLAB PLUMBING SCHEDULE										
ITEM	ROUGH-IN HEIGHT	QTY	CW	HW	SANITARY WASTE	GAS SIZE	GAS BUTH	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	EXHAUSTED TO ROOFING DRAINAGE, BRANCH TO SHU
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-37-C	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	BTIC	1				3/4"	60,000	37	HYDROVECTION OVEN	THIS GAS BRANCH FROM MAIN OR MAIN GAS LINE BRANCH TO CONNECTION WITH OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
P-38-G	BTIC	1				1"	230,000	38	RANGE	THIS GAS BRANCH FROM MAIN OR MAIN GAS LINE BRANCH TO CONNECTION WITH OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
P-38-G	BTIC	1				3/4"	120,000	38	CHARBOLER	THIS GAS BRANCH FROM MAIN OR MAIN GAS LINE BRANCH TO CONNECTION WITH OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
P-42-G	BTIC	1				3/4"	90,000	42	GRIDDLE	THIS GAS BRANCH FROM MAIN OR MAIN GAS LINE BRANCH TO CONNECTION WITH OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
P-42-G	BTIC	2				3/4"	90,000	42	FRYER	THIS GAS BRANCH FROM MAIN OR MAIN GAS LINE BRANCH TO CONNECTION WITH OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
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"					57	MOP SINK	BRANCH TO CONNECTION WITH OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
P-57-H	VERIFY	1		1/2"				57	MOP SINK	BRANCH TO CONNECTION WITH OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL 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	ALWAYS TO PROVIDE 7000-001-001 SHOT-OUT VALVE PER MINIMUM 1000-001-001 TO CONNECTION WITH OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
P-63-H	16"	1		1/2"				63	EYE WASH STATION	ALWAYS TO PROVIDE 7000-001-001 SHOT-OUT VALVE PER MINIMUM 1000-001-001 TO CONNECTION WITH OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
P-63-W	30"	1		1-1/2"				63	EYE WASH STATION	DIRECT MAKE-UP AIR DRAINING FOR SIZE OF ROUGH-IN
P-67-H	16"	1		3/4"(40")				67	DISHMACHINE	BRANCH TO CONNECTION WITH OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
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-H	12"	1		1/2"		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	TOURNAMENT PROVIDED BY OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
P-111-C	54"	1	1/2"					111	JUICE DISPENSER	TOURNAMENT PROVIDED BY OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
P-112-C	54"	1	1/2"					112	COFFEE DISPENSER	TOURNAMENT PROVIDED BY OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
P-114-C	16"	1	1/2"					114	SODA DISPENSER	TOURNAMENT PROVIDED BY OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
P-117-C	16"	1	1/2"					117	DROP-IN DUMP SINK	BRANCH TO CONNECTION WITH OTHERS, VERIFY ROUGH-IN SIZE AND LOCATION AND APPROVAL PLAN
P-117-H	16"	1		1/2"				117	DROP-IN DUMP SINK	BTC AT FAUCET



FOODSERVICE EQUIPMENT LAYOUT
SCALE: 1/4" = 1'-0"

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FOODSERVICE EQUIPMENT SCHEDULE			
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
5	1	FOOD SLICER	GLOBE G12
6	1	SLICER EQUIPMENT STAND	ADVANCE MT-SS-302
7	-	-SPARE NUMBER-	
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	1	BAKER'S TABLE	FECO CUSTOM
16A	2	INGREDIENT BIN	WINHOLT 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 BHST148PR-16/304
21	1	WALK-IN COOLER / FREEZER	BALLY 22-7 1/4X10-7 1/2X6-5
22	1	MED-TEMP EVAPORATOR	BALLY BTL115MA-SIA-ECM
22A	1	MED-TEMP CONDENSER	BALLY BEHA011-M8-HT3CB
23	1	LOW-TEMP EVAPORATOR	BALLY BLP209LE-S2BPT
23A	1	LOW-TEMP CONDENSER	BALLY BEZA020-L8-HT3CF
24	LOT	COOLER SHELVING	EAGLE 2460VG
25	LOT	FREEZER SHELVING	EAGLE LOT
26	2	BUN PAN RACK	WIN-HOLT AL-1820B
27	1	REACH-IN DUAL TEMP CABINET	TRUE T-230T-HC
28	1	PROOFER HOLDING CABINET	CRES-COR H-135-WUA-11-R
29	1	EXHAUST HOOD	CAPTIVEAIRE 80230-2-PF-1/80230-2-PF-1
30	1	S/S WALL PANELS	CUSTOM CUSTOM
31	1	EXHAUST FAN	CAPTIVEAIRE DU8SHFA
31.1	1	EXHAUST FAN	CAPTIVEAIRE 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-	
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	NOR-LAKE NLCB84
42	2	FRYER	PITCO 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	1	REFRIGERATED SANDWICH PREP	NOR-LAKE NLSP48-12A
47	1	WAFFLE MAKER	BY OWNER
48	1	CONVEYOR TOASTER	HATCO TQ-10
49	1	SHELF	FECO CUSTOM
50	-	-SPARE NUMBER-	
51	-	-SPARE NUMBER-	
52	2	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	1	MOP SINK	BY OTHERS
58	1	MOP HOLDER	EAGLE US0824-16/3
59	1	3 COMPARTMENT SINK	SELECT 3824-2D24-14
60	1	WALL MOUNTED POT RACK	EAGLE WM60PR
61	1	WIRE SHELVING	METRO 1224C
62	1	S/S TOP WORK TABLE	FECO CUSTOM
63	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	1	SOILED DISHTABLE	FECO CUSTOM
71	1	PRE-RINSE FAUCET	T&S BRASS 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 BHST1260PR-16/304
77-99	-	-SPARE NUMBER-	
100	1	BEVERAGE COUNTER	MILLWORK CUSTOM
101	1	ICE CREAM DIPPING CABINET	DELFIELD N227P
102	1	DIPPERWELL	COMPONENT HARDWARE K30-1000
103-107	-	-SPARE NUMBER-	
108	1	UNDERCOUNTER REFRIGERATOR	NOR-LAKE NLUR27A-014
109	1	ICE & WATER DISPENSER	HOSHIZAKI DCM-300BAH-OS
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-	
116	1	STORAGE CABINET	BY OTHERS
117	1	DROP-IN DUMPING SINK	ADVANCE DI-1-10-1X
310	1	CABINET	FROM MEMORY CARE KITCHEN



Foodservice Equipment, Supplies and Design

FOODCRAFT

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REVISIONS		
DATE	NO.	DESCRIPTION

Lee's Summit Senior Living

Lee's Summit, MO

Reference Set - 3rd Release

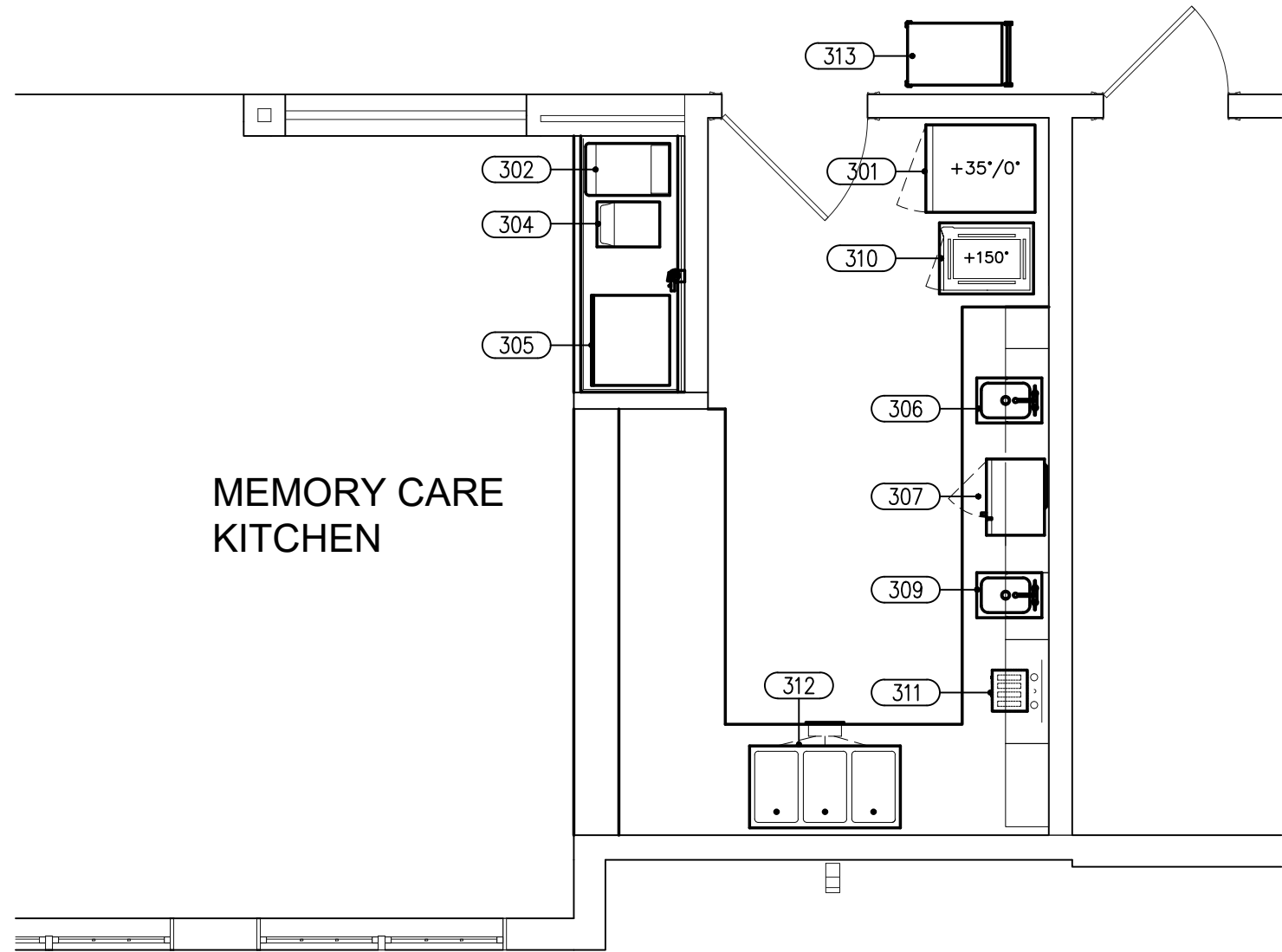
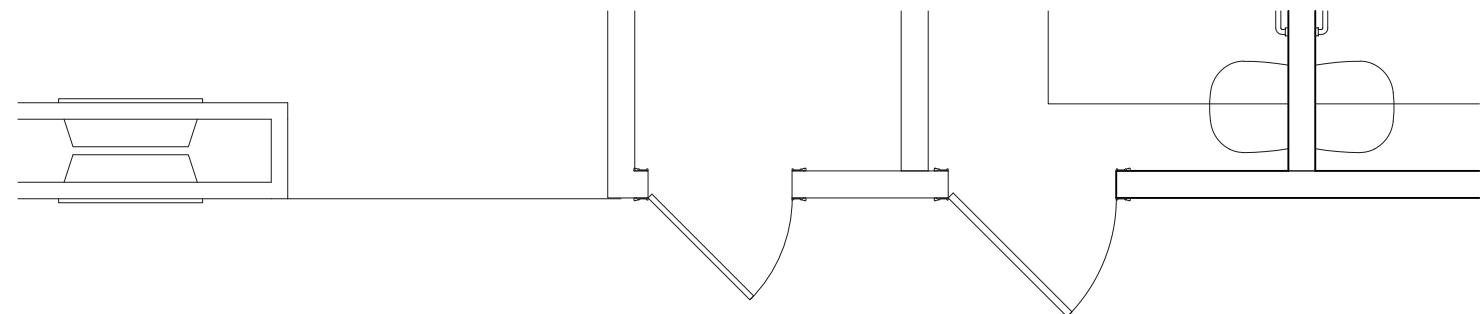
PROJECT NUMBER:	19-018
DATE:	06-14-2019
SCALE:	1/4" = 1'-0"
DRAWN BY:	JW/TR/YM
APPROVED BY:	SE

SHEET TITLE:

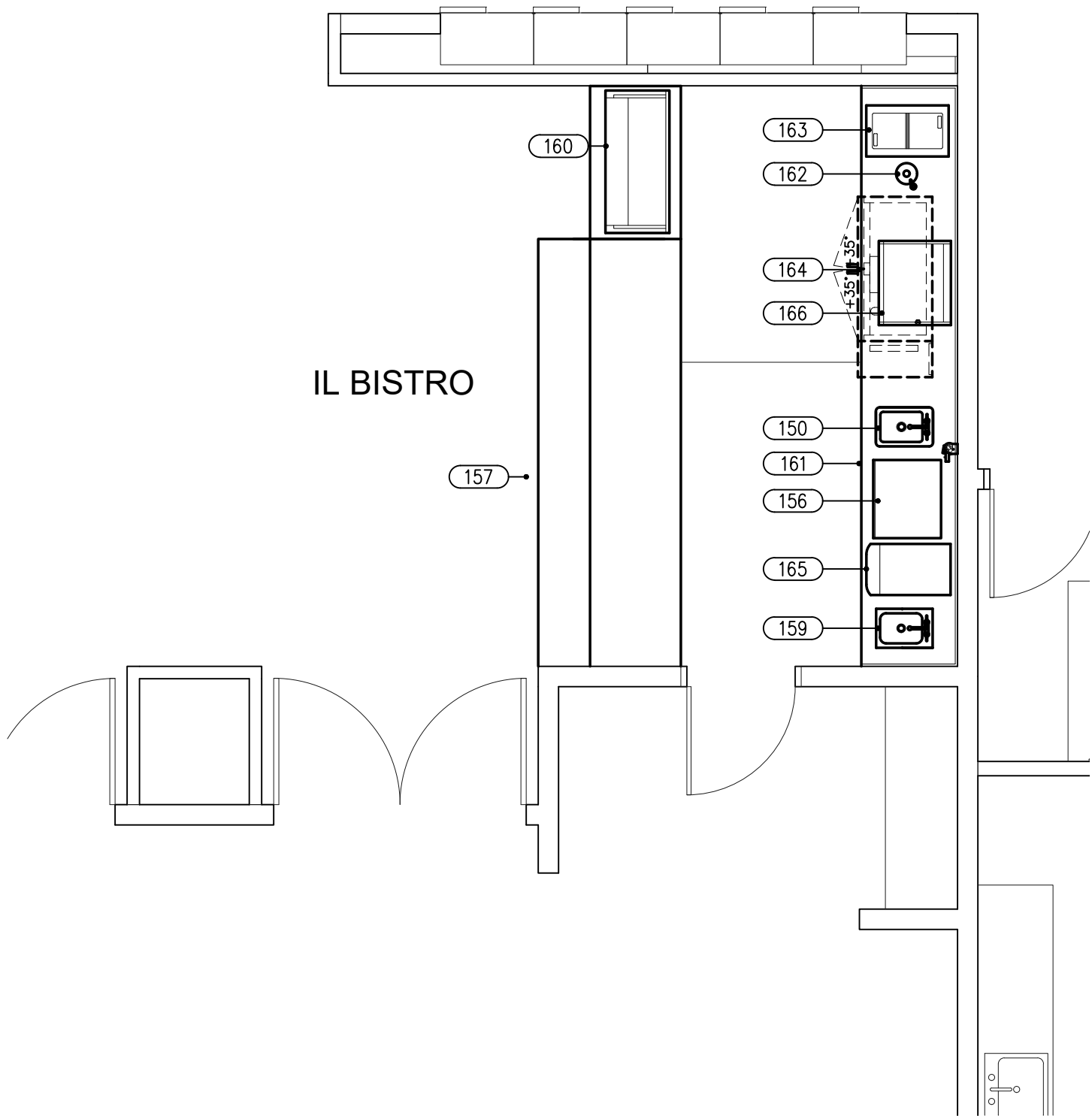
FOODSERVICE EQUIPMENT LAYOUT

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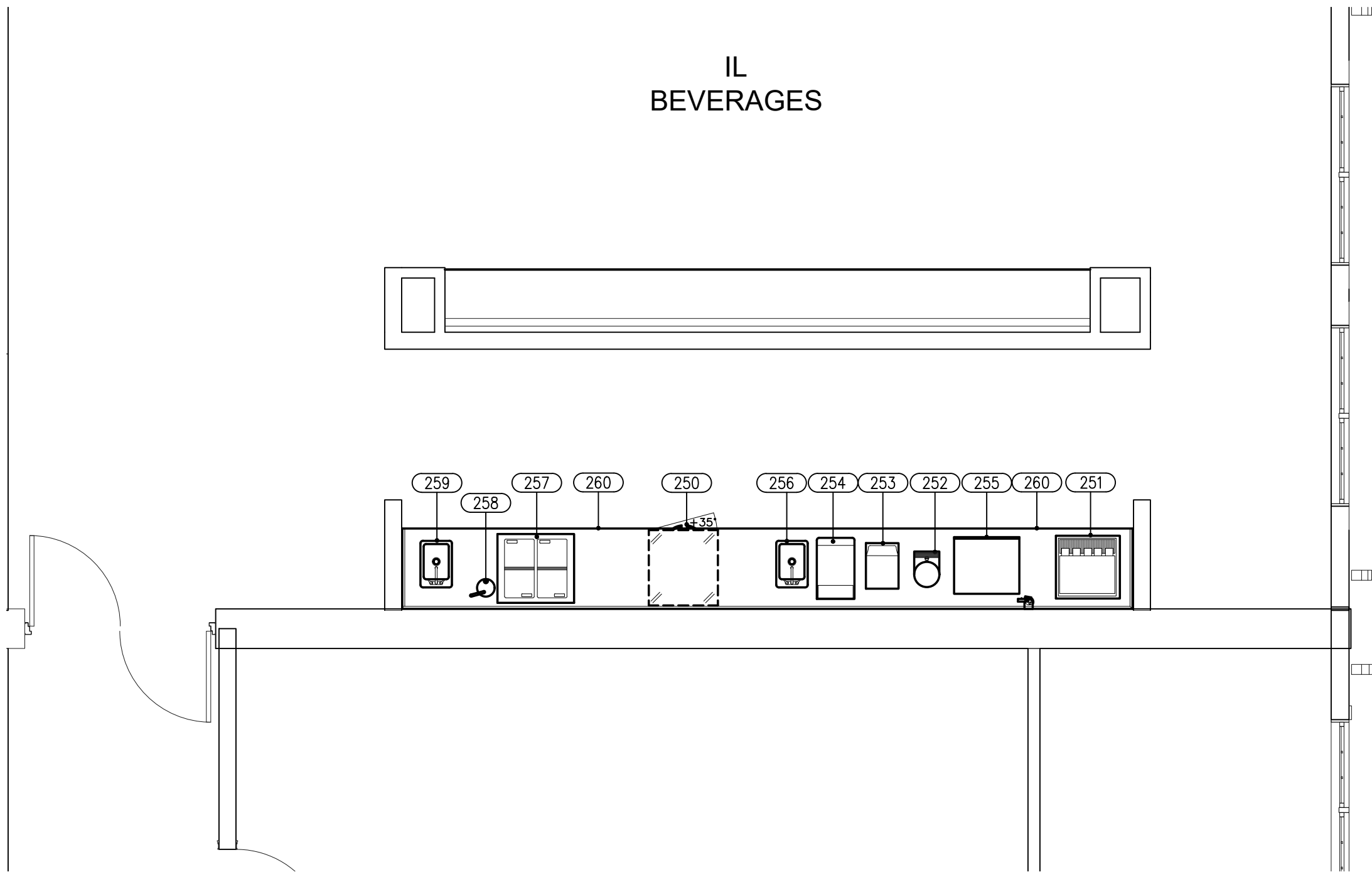
QF101



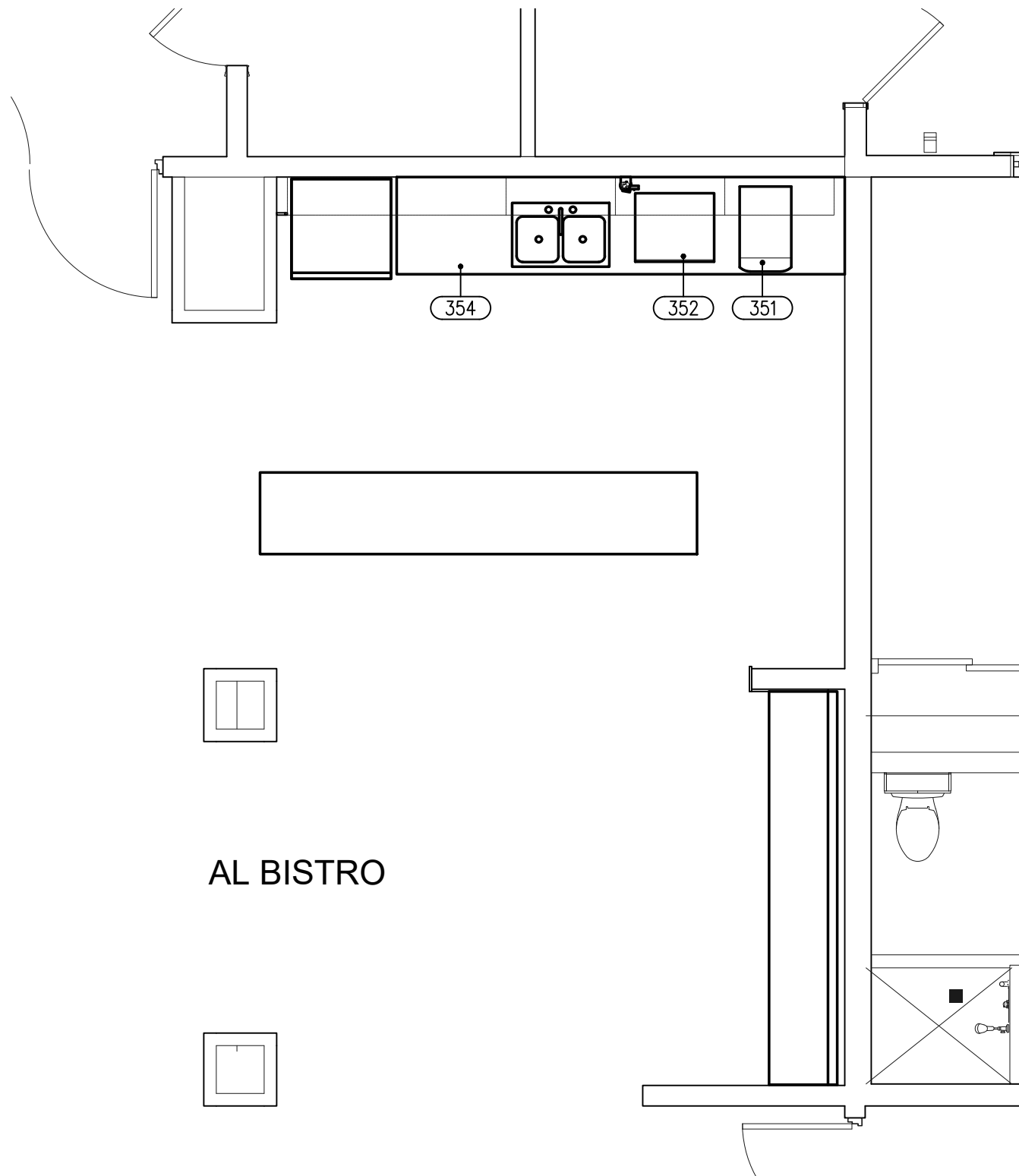
MEMORY CARE KITCHEN



IL BISTRO



IL BEVERAGES



AL BISTRO

FOODSERVICE EQUIPMENT PLAN

SCALE: 1/4" = 1'-0"

FOODSERVICE EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	MANUFACTURER	MODEL
IL BISTRO AREA				
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	K30-1000
163	1	ICE CREAM DIPPING CABINET	DELFIELD	N225P
164	1	REFRIGERATED BACK BAR	PERLUCK	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	
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	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	HOSHIZAKI	DCM-300BAH-OS
306	1	DROP-IN SINK	ADVANCE	DI-1-10SP-1X
307	1	MICROWAVE OVEN	MENUMASTER	MCS10TS
308	-	-SPARE NUMBER-		
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
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	



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REVISIONS

DATE	NO.	DESCRIPTION

Lee's Summit Senior

Living

Lee's Summit, MS

Reference Set - 3rd Release

PROJECT NUMBER:

19-018

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SCALE:

1/4" = 1'-0"

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APPROVED BY:

SE

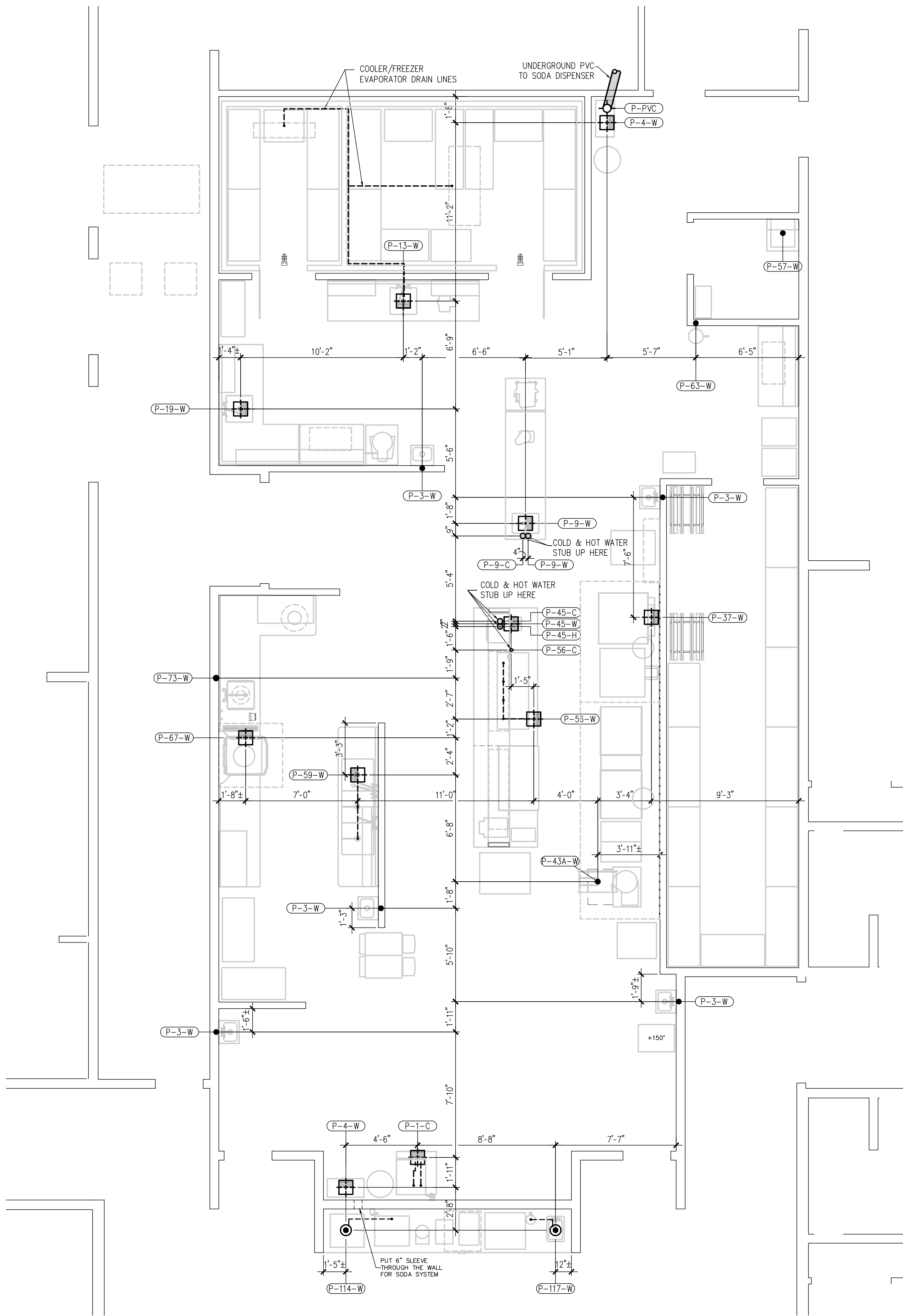
SHEET TITLE:

FOODSERVICE EQUIPMENT LAYOUT

SHEET NUMBER:

QF102

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IN SLAB PLUMBING ROUGH-INS

SCALE: 1/4" = 1'-0"

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
- STEAM SUPPLY
- CONDENSATE RETURN
- FILTERED WATER

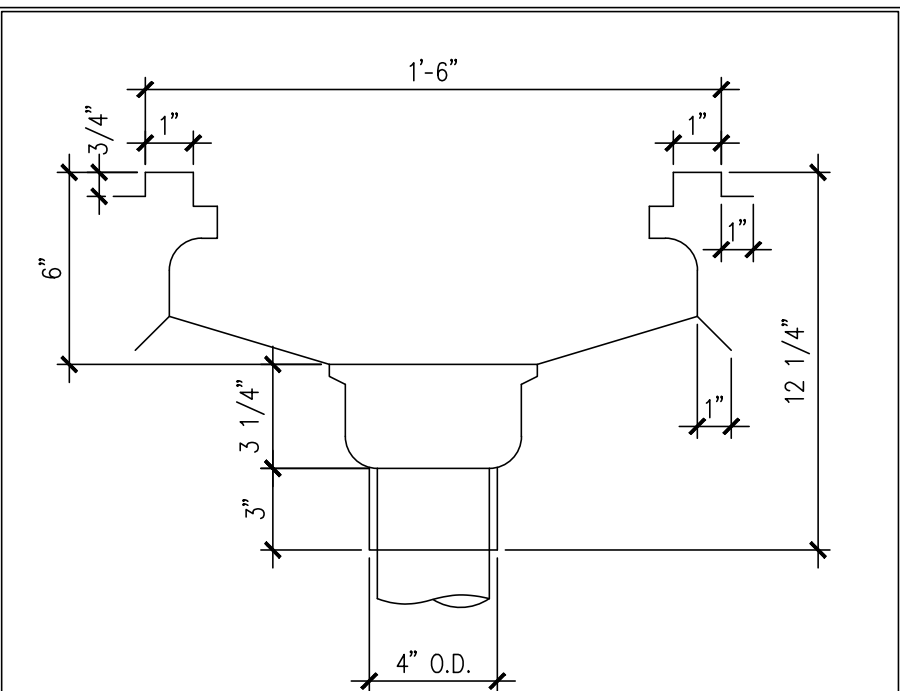
IN-SLAB PLUMBING SCHEDULE

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 CUBER AND ICE BIN REQUIRE INDEPENDENT DRAINS THAT WILL DRAIN INTO P-114
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 WAREWASHER & SOILED DISHWASHABLE 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 FOR INFO SAME HUB DRAIN
P-117-W	STUB UP	1			INDIRECT			117	DROP-IN DUMP SINK	HUB DRAIN
P-PVC	STUB UP	1						PVC	SODA LINES	6" DIA. PVC LINE STUB UP 6" @ BOTH ENDS SEE DETAIL DRAWING

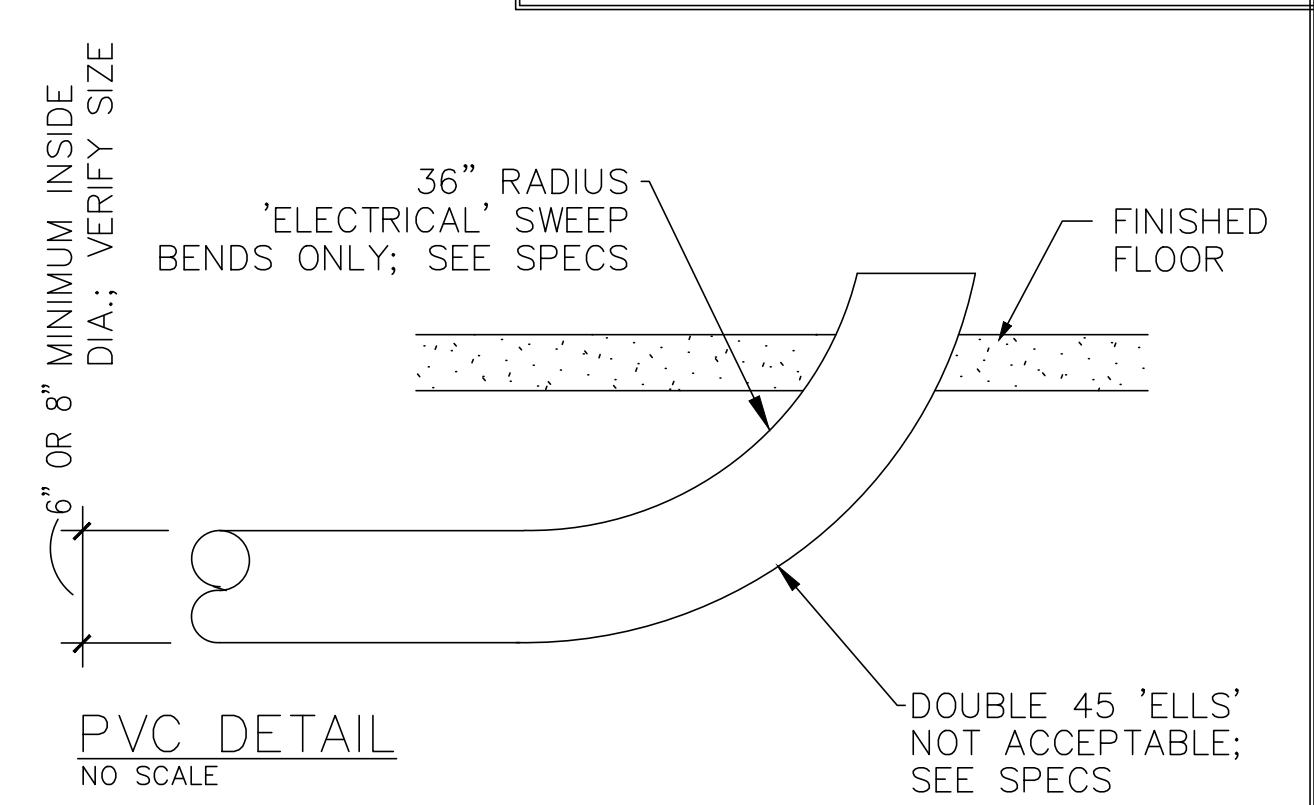
NOTE
FAUCETS, WASTE VALVES, FILTERS, CARTRIDGES, & GAS HOSES ARE SUPPLIED LOOSE FOR INSTALLATION BY JOBSITE PLUMBER

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.

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



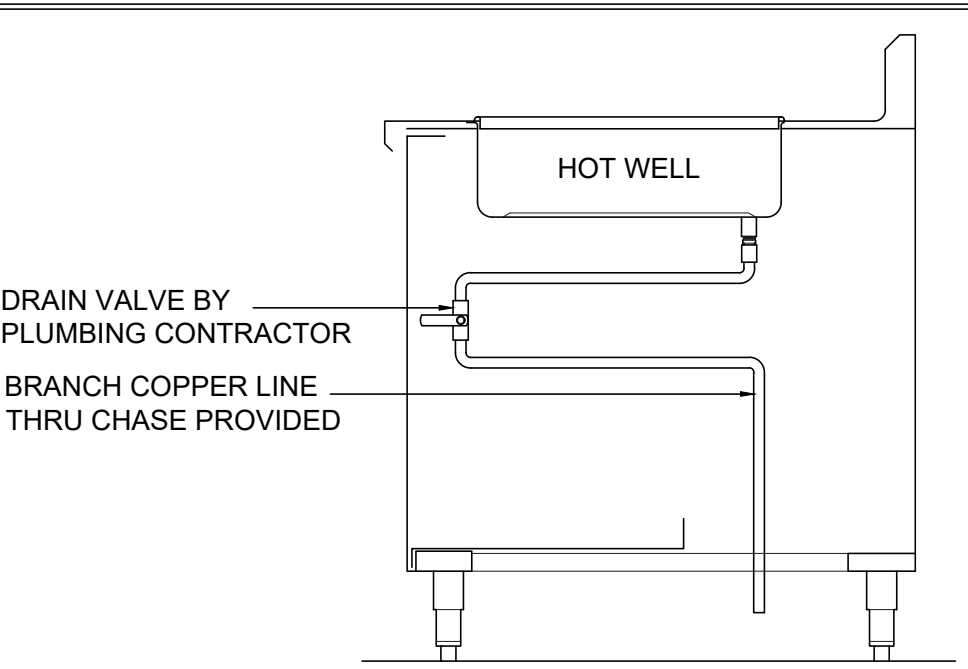
FLOOR TROUGH DETAIL
NO SCALE
REFER TO MANUFACTURE SPEC SHEET FOR FURTHER DETAIL



SPECIFICATIONS:
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:
- 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.
 - CONDUIT TO BE CONSTRUCTED WITH INTERNALLY SMOOTH, LEAK-TIGHT JOINTS. LIMIT THREE(3) BENDS PER CONDUIT RUN.
 - 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.
 - 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.



HOT FOOD WELL DRAIN DETAIL
NOT TO SCALE

- PLUMBING NOTES
- ALL ROUGH-INS SHOWN ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN THE FUTURE.
 - 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.
 - ALLOWANCES MUST BE MADE FOR VALVES, TRAPS, ETC.
 - ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE TWO(2) INCHES OR DECREASE ONE(1) INCH WITH LEG ADJUSTMENT.
 - ALL MECHANICAL STUBBING IN CENTER OF FLOOR TO BE UP SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCHED TO FINAL CONNECTION.
 - ALL TWO(2) AND THREE(3) COMPARTMENT SINKS MUST HAVE CONTINUOUS WASTE INTO A SINGLE P-TRAP.
 - ALL WATER LINES MUST HAVE CUT-OFF VALVES.
 - 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.
 - GREASE TRAPS/INTERCEPTORS ARE SIZED, LOCATED, AND SUPPLIED BY OTHERS.
 - WHEN REQUIRED, FOODSERVICE EQUIPMENT DRAINS ARE TO BE PIPED THROUGH GREASE TRAP/INTERCEPTOR AS DIRECTED BY LOCAL PLUMBING CODES.
 - ROUGH-INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT ONLY. CHECK WITH OWNER FOR EQUIPMENT NOT SUPPLIED BY TRIMARK FOODCRAFT.
 - DISHWASHER(IF SUPPLIED) WILL REQUIRE A PRESSURE REGULATING VALVE IF WATER PRESSURE AT DISHWASHER IS GREATER THAN WHAT DISHWASHER SPECIFICATIONS ALLOW.
 - 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.

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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.

REVISIONS

DATE	NO.	DESCRIPTION

Lee's Summit Senior

Living

Lee's Summit, MS

Reference Set - 3rd Release

PROJECT NUMBER:	19-018
DATE:	06-14-2019
SCALE:	1/4" = 1'-0"
DRAWN BY:	JW/TR/YM
APPROVED BY:	SE

SHEET TITLE:

IN-SLAB PLUMBING ROUGH-INS

SHEET NUMBER:

QF201



SCALE: 1/4" = 1'-0"

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.

SHEET NUMBER:

QF202

REVISIONS

DATE	NO.	DESCRIPTION

Lee's Summit Senior

Living

Lee's Summit, MS

Reference Set - 3rd Release

PROJECT NUMBER:

19-018

DATE:

06-14-2019

SCALE:

1/4" = 1'-0"

DRAWN BY:

JW/TR/YM

APPROVED BY:

SE

SHEET TITLE:

ABOVE-SLAB
PLUMBING
ROUGH-INS

SHEET NUMBER:

QF203

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
- STEAM SUPPLY
- CONDENSATE RETURN
- FILTERED WATER

ABOVE SLAB PLUMBING SCHEDULE

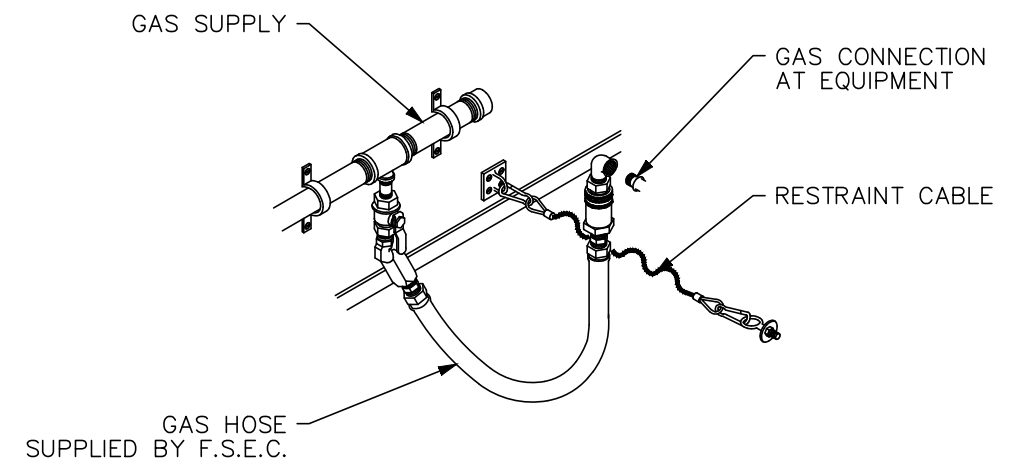
ITEM	ROUGH-IN HEIGHT	QTY	CW	HW	SANITARY WASTE	GAS SIZE	GAS BTUH	ITEM	DESCRIPTION	REMARKS
P-1-C	80"	1	1/2"					1	ICE CUBER	BRANCH THROUGH FILTER
P-3-C	12"	5	1/2"					3	HAND SINK	BTC AT FAUCET
P-3-H	12"	5		1/2"				3	HAND SINK	BTC AT FAUCET
P-3-W	24"	5			1-1/2"					DIRECT WASTE
P-4-C	24"	2						4	BAG-IN 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. OF 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. OF 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. OF 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. OF 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"					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 "LOO-CUT, TAG-OUT" SHUT OFF VALVES. BRANCH THRU MIXING VALVE TO CONNECTION.
P-63-H	16"	1		1/2"				63	EYE WASH STATION	PLUMBER TO PROVIDE "LOO-CUT, 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 1" 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	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN 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	EQUIPMENT PROVIDED BY OTHERS. VERIFY ROUGH-IN SIZES 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

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

PLUMBING NOTES

- ALL ROUGH-INS SHOWN ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN THE FIXTURE.
- 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.
- ALLOWANCES MUST BE MADE FOR VALVES, TRAPS, ETC.
- ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE TWO(2) INCHES OR DECREASE ONE(1) INCH WITH LEG ADJUSTMENT.
- ALL MECHANICAL STUBBING IN CENTER OF FLOOR TO BE UP SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES, THEN BRANCHED TO FINAL CONNECTION.
- ALL TWO(2) AND THREE(3) COMPARTMENT SINKS MUST HAVE CONTINUOUS WASTE INTO A SINGLE P-TRAP.
- ALL WATER LINES MUST HAVE CUT-OFF VALVES.
- 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.
- GREASE TRAPS/INTERCEPTORS ARE SIZED, LOCATED, AND SUPPLIED BY OTHERS.
- WHEN REQUIRED, FOODSERVICE EQUIPMENT DRAINS ARE TO BE PIPED THROUGH GREASE TRAP/INTERCEPTOR AS DIRECTED BY LOCAL PLUMBING CODES.
- ROUGH-INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT ONLY. CHECK WITH OWNER FOR EQUIPMENT NOT SUPPLIED BY TRIMARK FOODCRAFT.
- DISHWASHER(IF SUPPLIED) WILL REQUIRE A PRESSURE REGULATING VALVE IF WATER PRESSURE AT DISHWASHER IS GREATER THAN WHAT DISHWASHER SPECIFICATIONS ALLOW.
- 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.

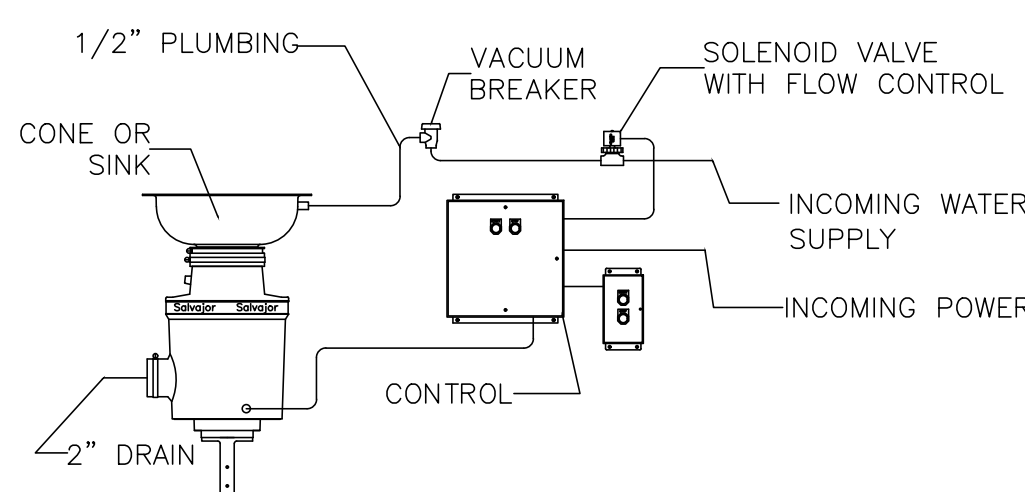


GAS CONNECTION DETAIL
NO SCALE

GAS PRESSURE NOTE

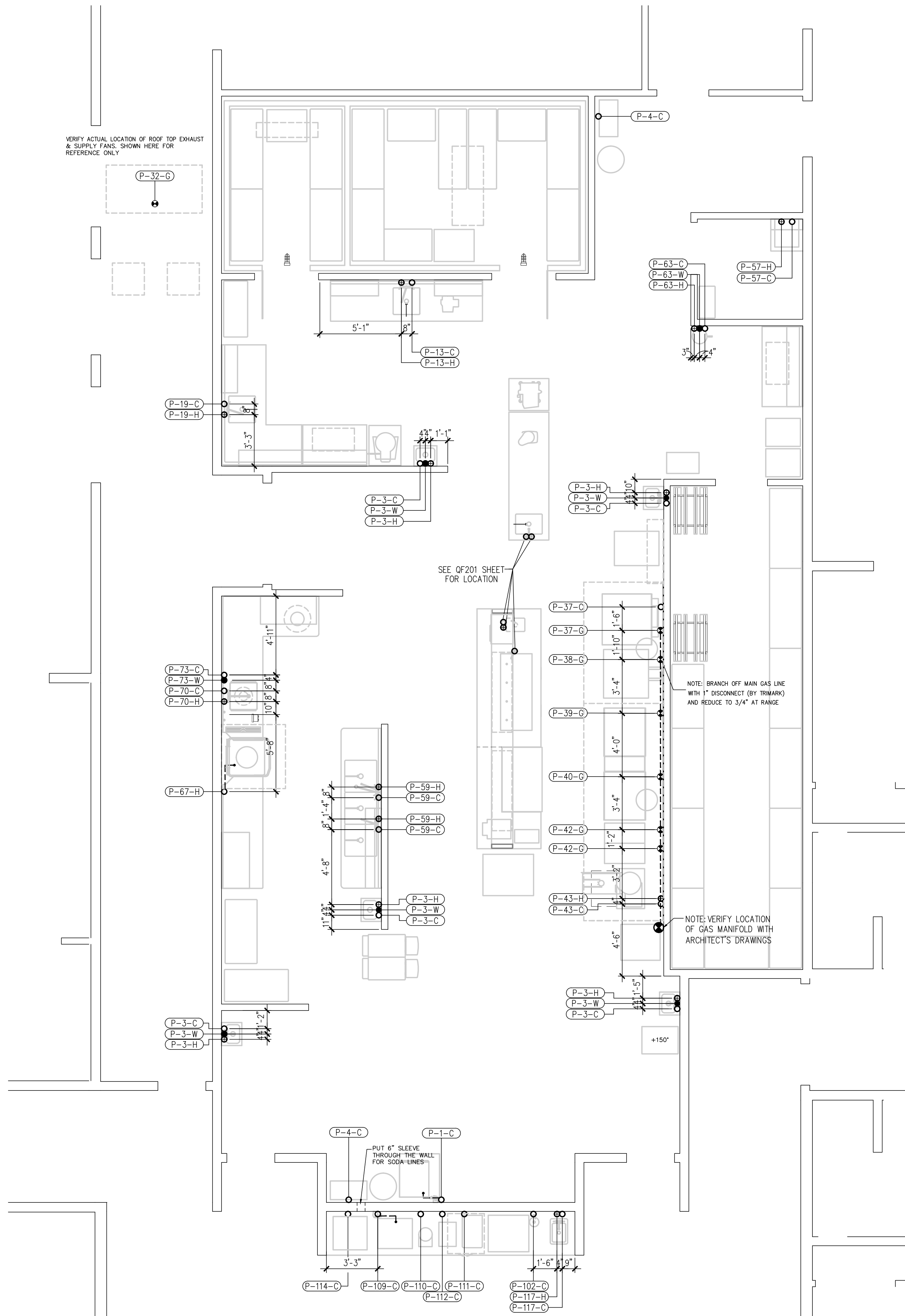
TYPICAL KITCHEN GAS APPLIANCES OPERATE ON PRESSURES BETWEEN 5" AND 14" ON THE WATER COLUMN. VERIFY WITH MANUFACTURER SPEC SHEETS

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



DISPOSER CONNECTION DETAIL
NOT TO SCALE

VERIFY ACTUAL LOCATION OF ROOF TOP EXHAUST & SUPPLY FANS. SHOWN HERE FOR REFERENCE ONLY



ABOVE SLAB PLUMBING ROUGH-INS
SCALE: 1/4" = 1'-0"

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REVISIONS

DATE	NO.	DESCRIPTION

Lee's Summit Senior

Living

Lee's Summit, MS

Reference Set - 3rd Release

PROJECT NUMBER:	19-018
DATE:	06-14-2019
SCALE:	1/4" = 1'-0"
DRAWN BY:	JW/TR/YM
APPROVED BY:	SE

SHEET TITLE:	ABOVE-SLAB PLUMBING ROUGH-INS
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SHEET NUMBER:	QF204
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ABOVE SLAB PLUMBING SCHEDULE

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
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.

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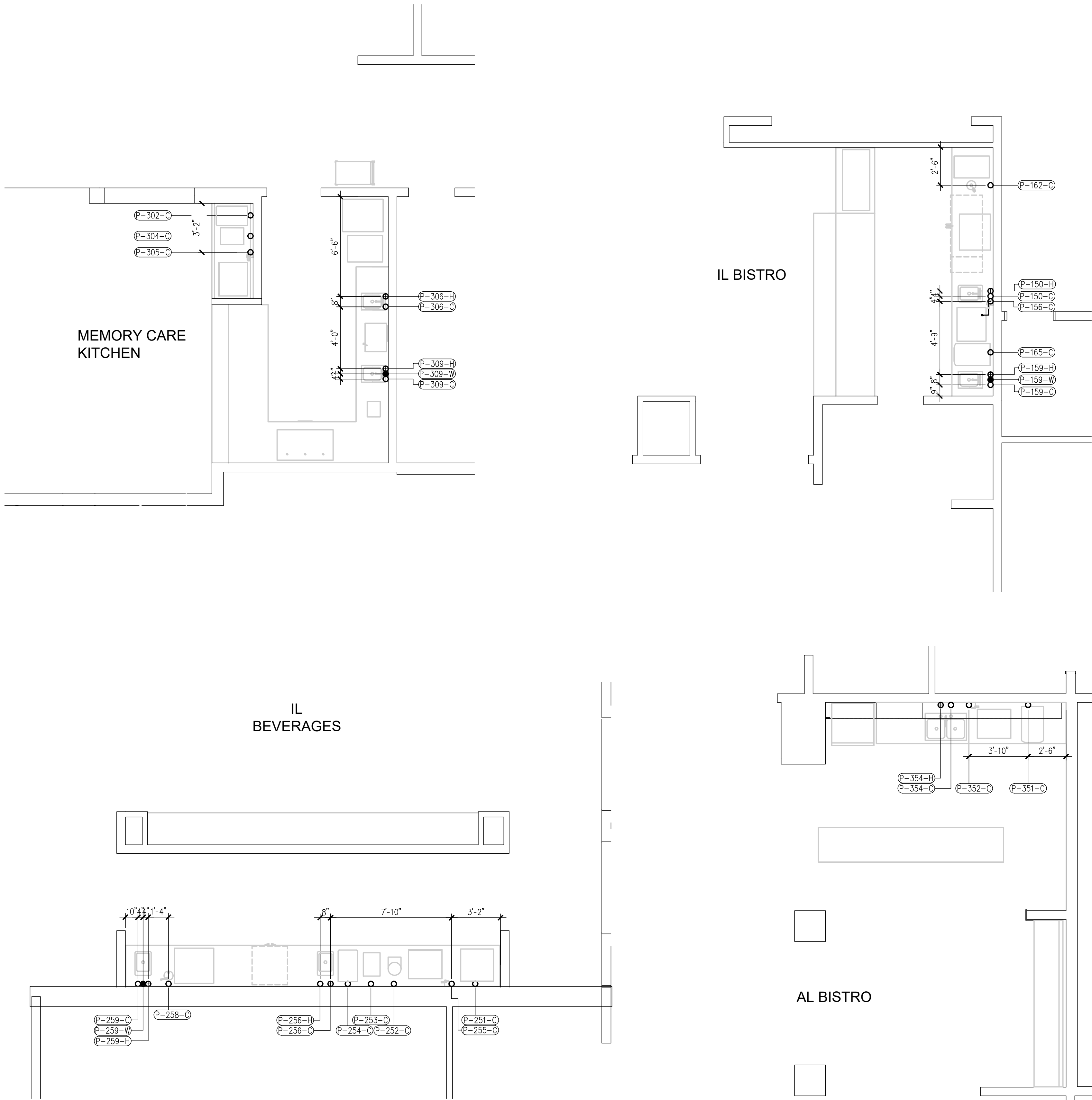
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PLUMBING LEGEND

- 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
- ⊕ FILTERED WATER



ABOVE SLAB PLUMBING ROUGH-INS
SCALE: 1/4" = 1'-0"

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QF301

REVISIONS

DATE	NO.	DESCRIPTION

Lee's Summit Senior

Living

Lee's Summit, MS

Reference Set - 3rd Release

PROJECT NUMBER:

19-018

DATE:

06-14-2019

SCALE:

1/4" = 1'-0"

DRAWN BY:

JW/TR/YM

APPROVED BY:

SE

SHEET TITLE:

ELECTRICAL
ROUGH-INS

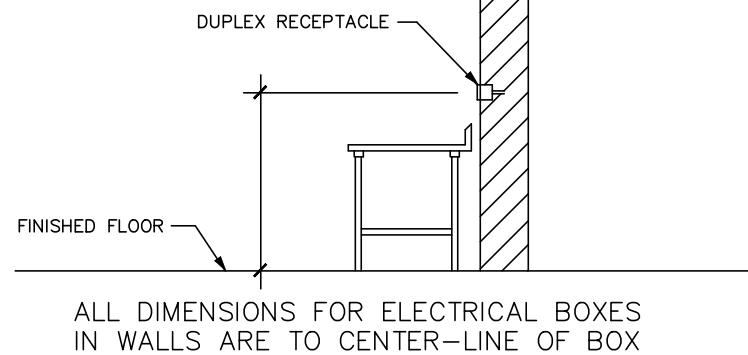
SHEET NUMBER:

QF302

ABOVE SLAB ELECTRICAL SCHEDULE

ITEM	ROUGH-IN HEIGHT	QTY	FL AMPS	KW OR HP RATING					ITEM	DESCRIPTION	REMARKS
				120/1	208/1	208/3	460/3	480/3			
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
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-1Ø, 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-1Ø, 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-1Ø, 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-1Ø, 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/1Ø, 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-1Ø, CORD & PLUG NEMA 5-15P. ELECTRICAL CONTRACTOR TO TIE 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-1Ø, 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.

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.



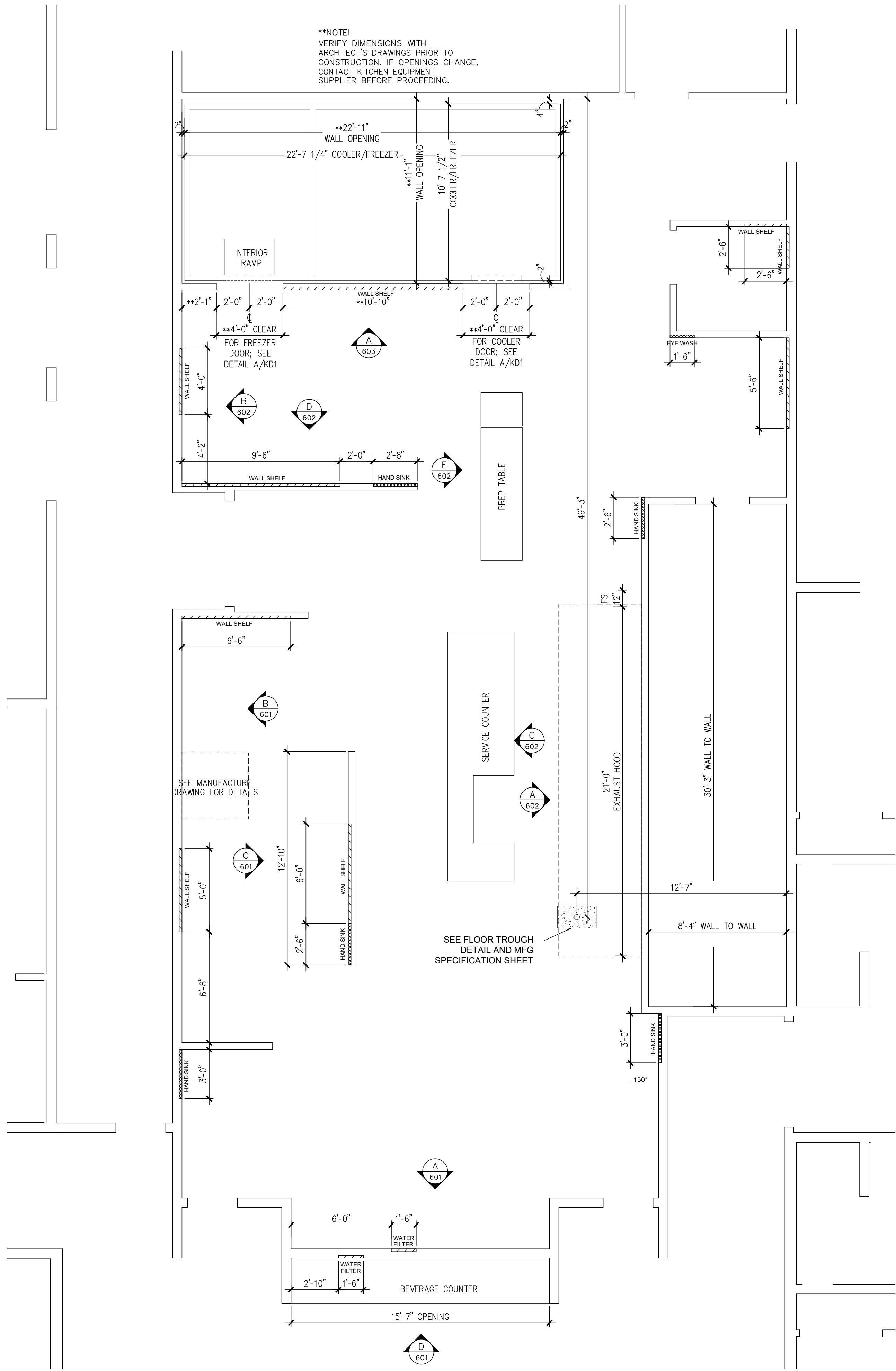
ELECTRICAL LEGEND

- DUPLEX RECEPTACLE
- SINGLE RECEPTACLE
- SPECIAL PURPOSE RECEPTACLE
- DOUBLE DUPLEX RECEPTACLE
- JUNCTION BOX
- FLOOR MOUNT RECEPTACLE - STUBBED UP
- FLOOR MOUNT RECEPTACLE - FLUSH MOUNTED
- AUTOMATIC DOOR SWITCH
- SWITCH
- DATA CONNECTION
- DROP CORD MOUNTED FROM CEILING
- CONDUIT STUB LOCATION
- DISCONNECT
- LIGHT - RECTANGULAR
- LIGHT - ROUND
- MOTOR

ELECTRICAL NOTES

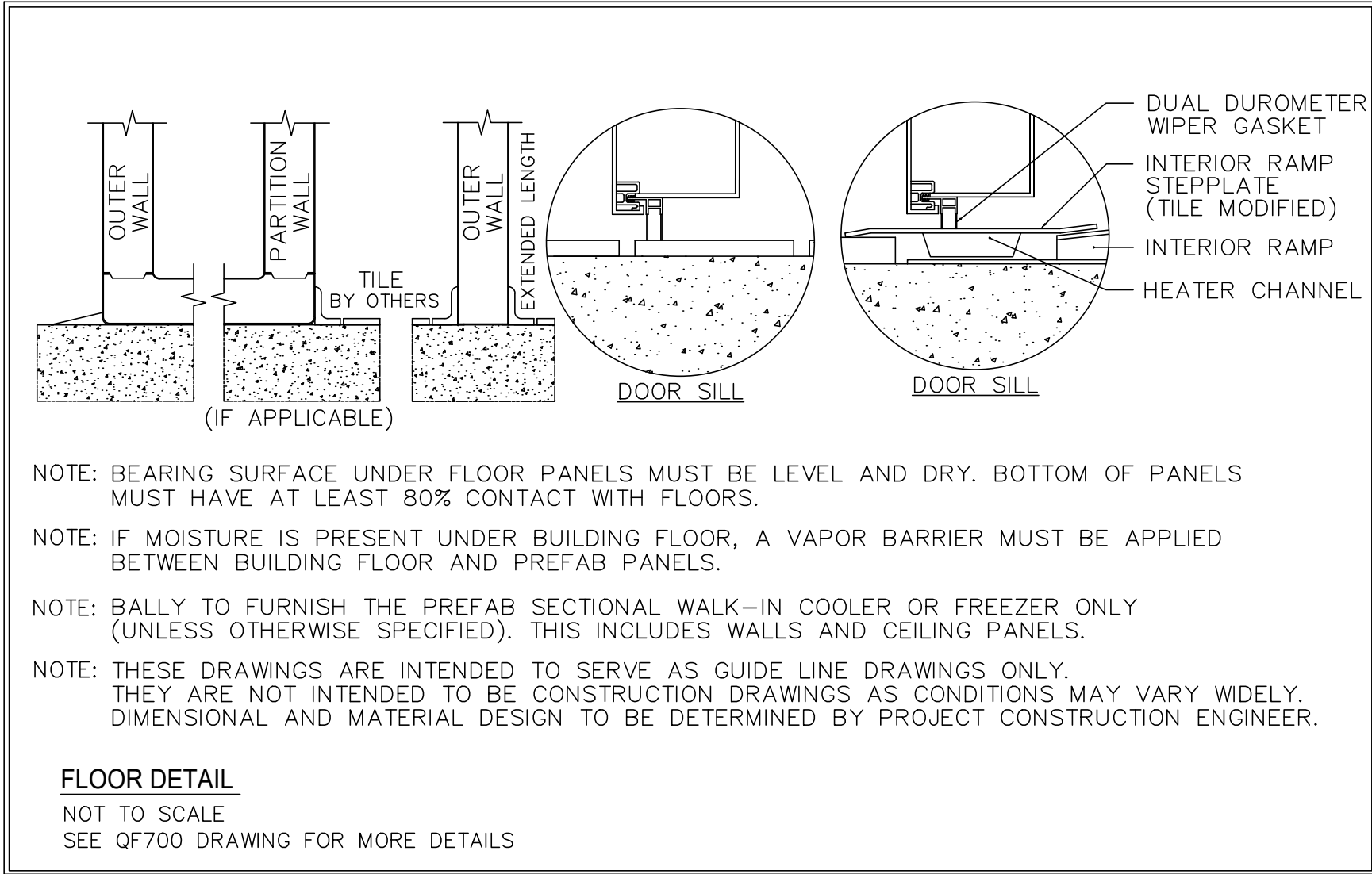
- ALL ROUGH-INS ARE FIGURED TO COME OUT OF THE FLOOR OR WALLS AND ARE SHOWN APPROXIMATELY WHERE THEY OCCUR IN THE FIXTURE.
- ALL CONDUIT TO BE ROUGHED IN THE WALLS RATHER THAN UP THROUGH THE FLOOR WHENEVER POSSIBLE.
- ALL MEASUREMENTS TAKEN FROM FINISHED WALLS OR CENTERLINE OF COLUMNS.
- ALL DIMENSIONS TAKEN FROM FLOOR LINE MAY INCREASE TWO(2) INCHES OR DECREASE ONE(1) INCH WITH LEG ADJUSTMENT.
- ALL MECHANICAL STUBBING IN CENTER OF FLOOR TO BE SIX(6) INCHES OR LESS TO CLEAR EQUIPMENT BASES. THEN BRANCH TO FINAL CONNECTION.
- PROVIDE DEDICATED CIRCUITS FOR FOODSERVICE EQUIPMENT AS REQUIRED.
- ELECTRICAL CONTRACTOR TO PROVIDE GFCI RECEPTACLES WHERE REQUIRED BY CODE.
- ROUGH-INS, INTERWIRING, AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT SHALL BE COMPLETED BY THE ELECTRICAL CONTRACTOR.
- 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.
- 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.
- ROUGH-INS SHOWN ARE FOR EQUIPMENT SUPPLIED BY TRIMARK FOODCRAFT. CHECK WITH OWNER FOR EQUIPMENT NOT SUPPLIED BY TRIMARK FOODCRAFT.
- EXHAUST FANS NOT SUPPLIED WITH STARTERS/DISCONNECTS OR SWITCHES TO BE FURNISHED AND CONNECTED BY ELECTRICAL CONTRACTOR.
- SIZING OF ELECTRICAL PANELS TO BE DETERMINED BY ELECTRICAL CONTRACTOR OR ENGINEER.
- ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL WATERPROOF MICRO SWITCH FOR AUTOMATIC OPERATION OF INSECT CONTROL FAN.
- 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.
- WHERE LOCAL CODES REQUIRE DISCONNECTS, ELECTRICIAN TO LOCATE AND PROVIDE REQUIRED CLEARANCES.

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.

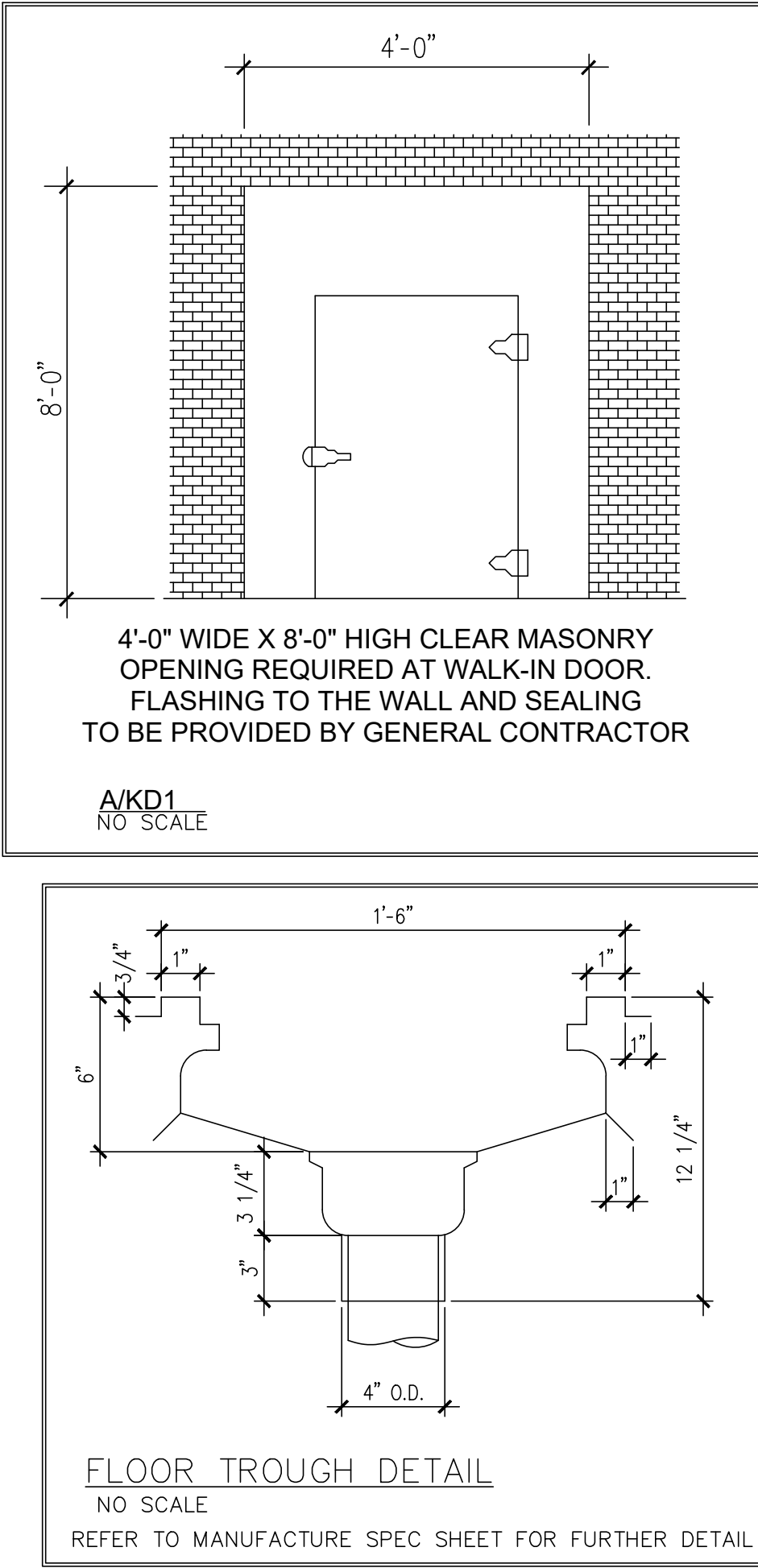
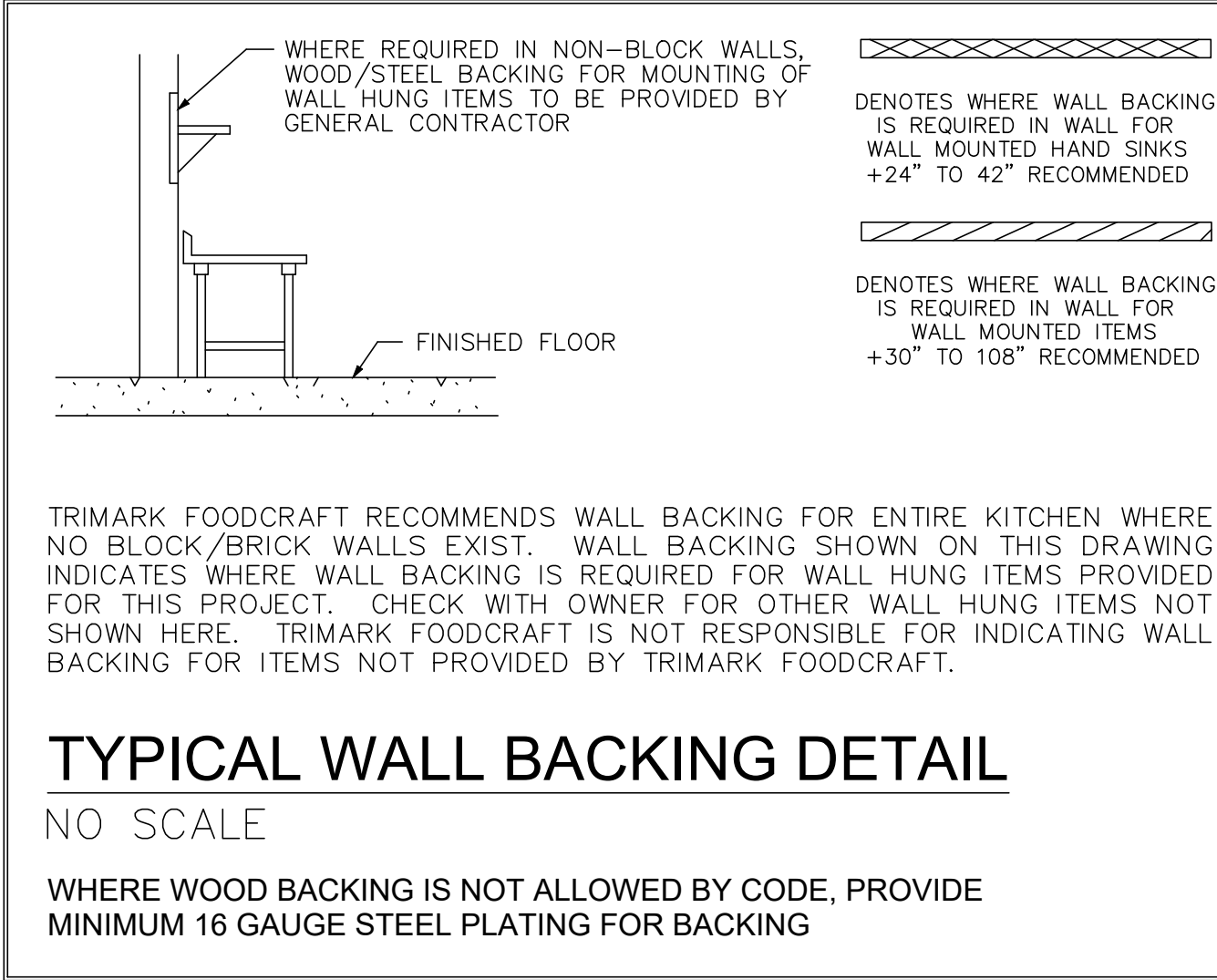


SPECIAL CONDITIONS

SCALE: 1/4" = 1'-0"



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")



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.

TriMark
Foodservice Equipment, Supplies and Design

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

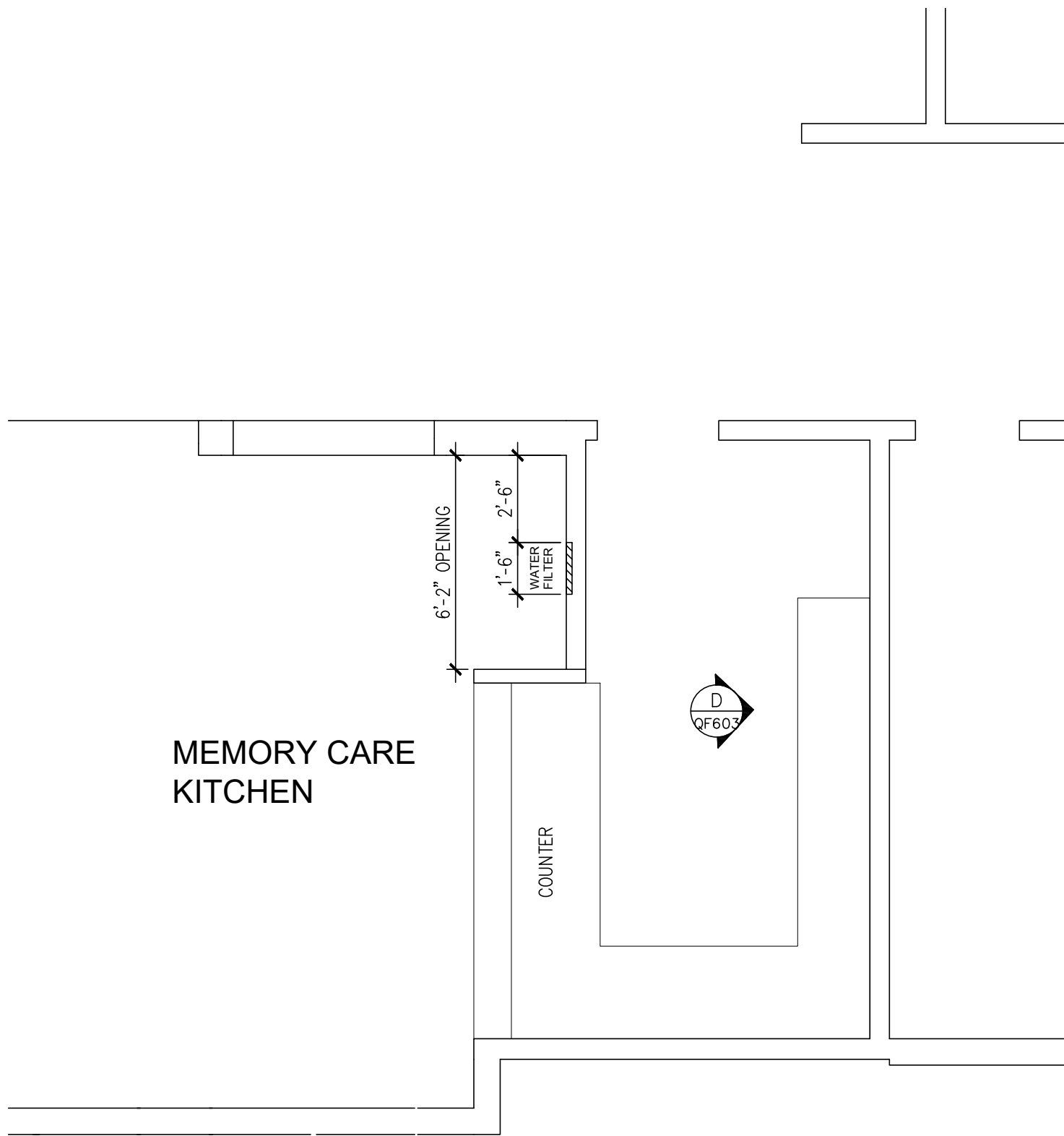
Lee's Summit Senior
Living
Lee's Summit, MS

Reference Set - 3rd Release

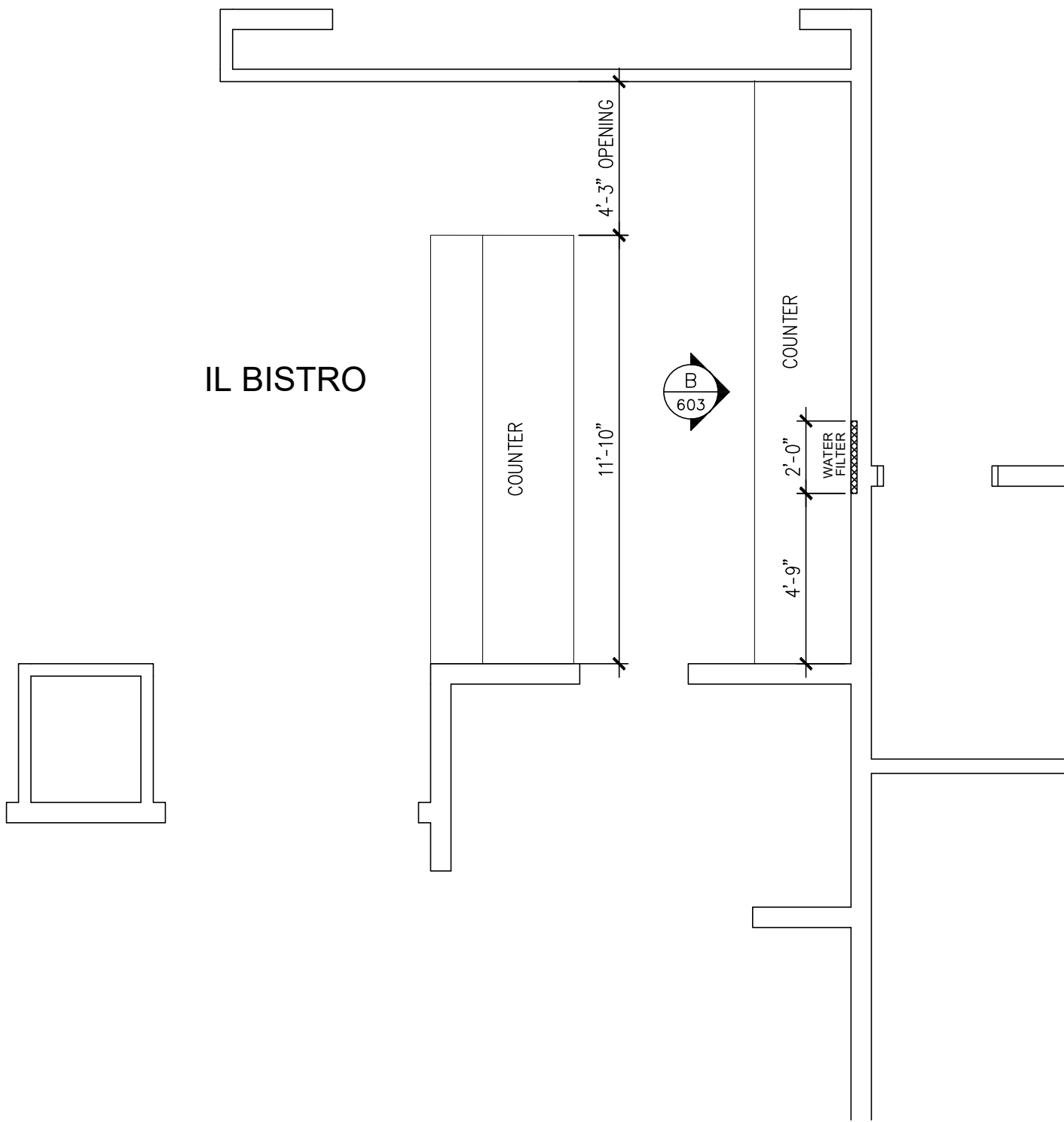
PROJECT NUMBER: 19-018	
DATE: 06-14-2019	
SCALE: 1/4" = 1'-0"	
DRAWN BY: JW/TR/YM	APPROVED BY: SE

SHEET TITLE:
SPECIAL CONDITIONS

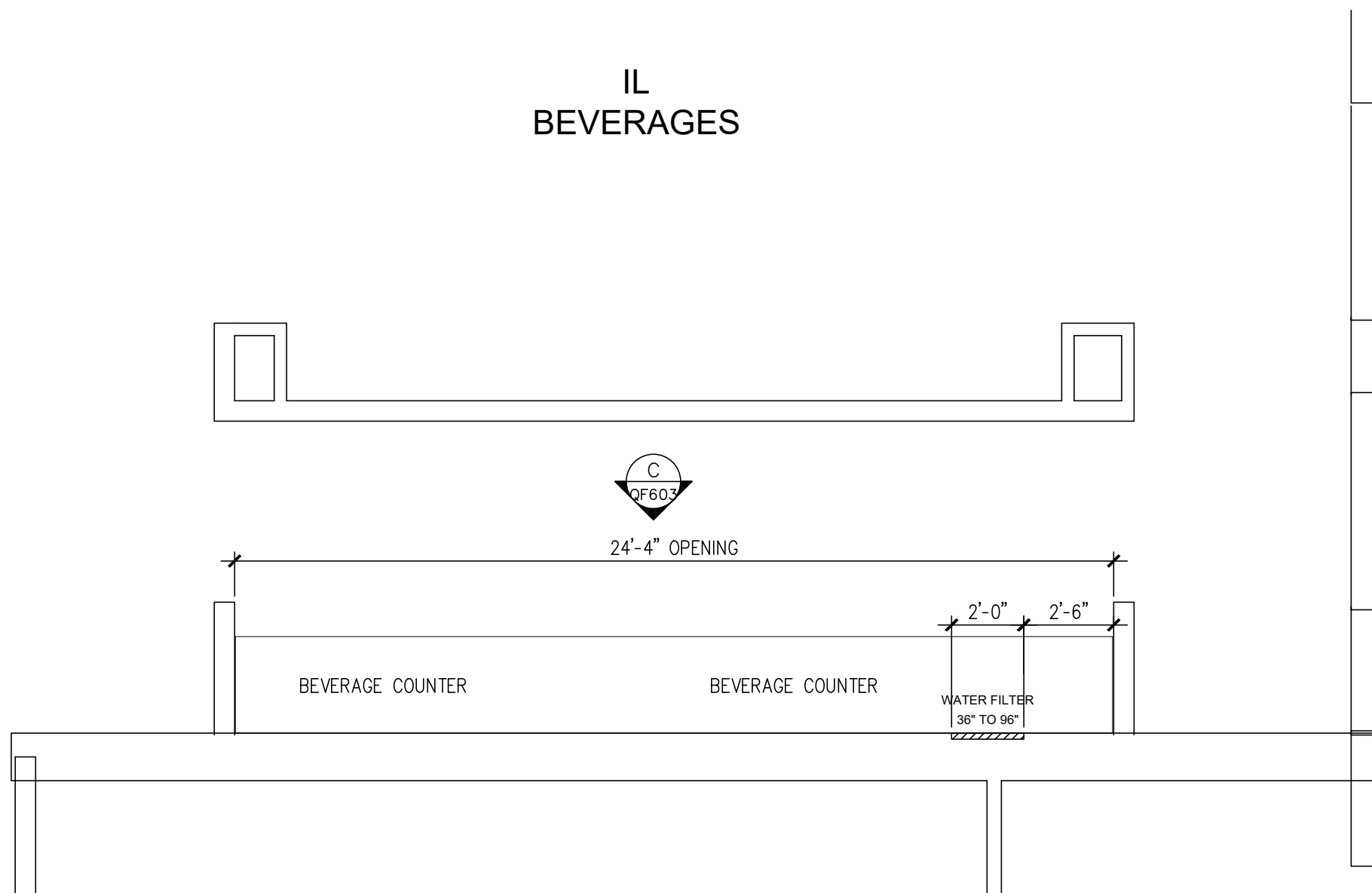
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QF401



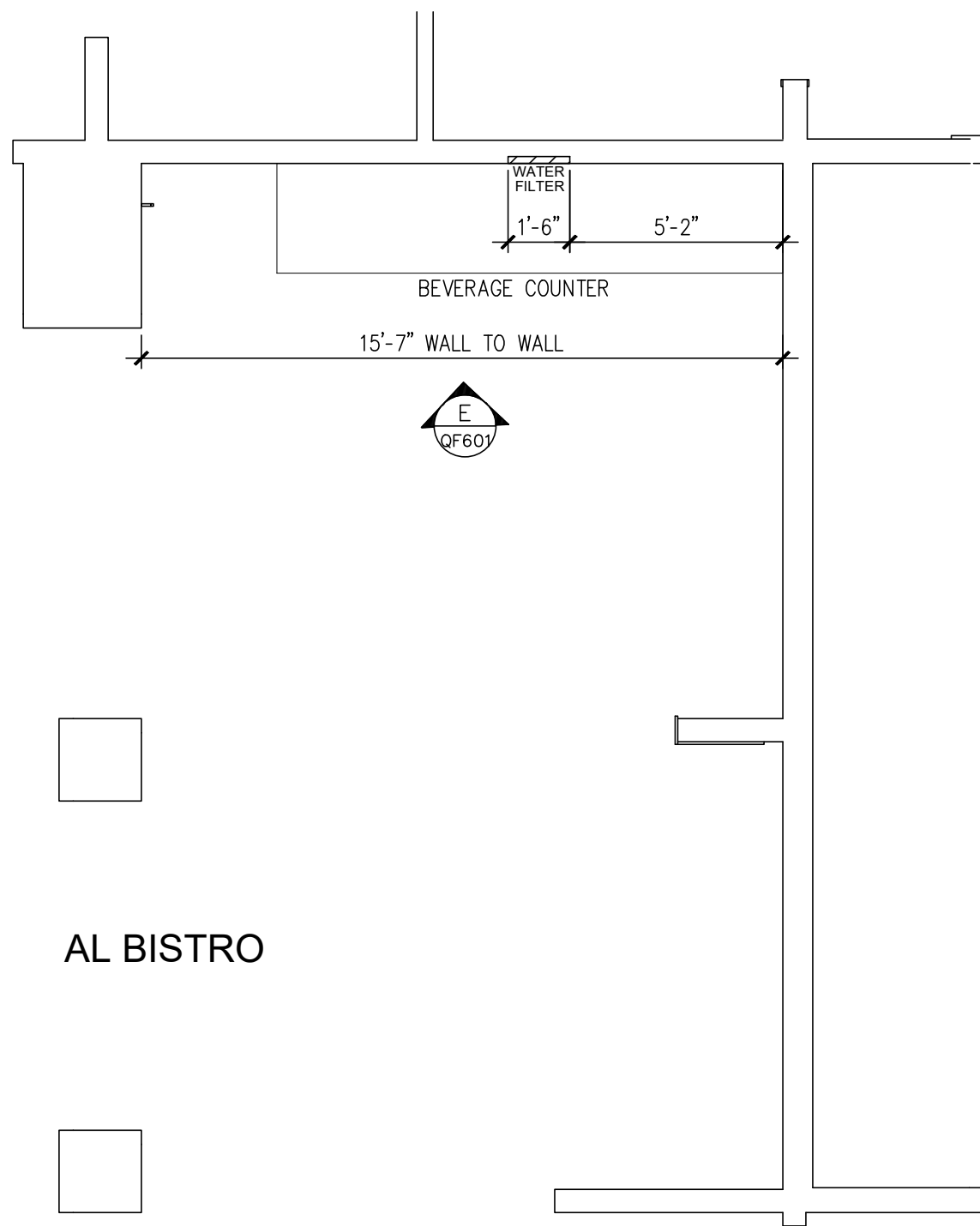
MEMORY CARE KITCHEN



IL BISTRO



IL BEVERAGES



AL BISTRO

SPECIAL CONDITIONS

SCALE: 1/4" = 1'-0"

WHERE REQUIRED IN NON-BLOCK WALLS, WOOD/STEEL BACKING FOR MOUNTING OF WALL HUNG ITEMS TO BE PROVIDED BY GENERAL CONTRACTOR

FINISHED FLOOR

DENOTES WHERE WALL BACKING IS REQUIRED IN WALL FOR WALL MOUNTED HAND SINKS +24" TO 42" RECOMMENDED

DENOTES WHERE WALL BACKING IS REQUIRED IN WALL FOR WALL MOUNTED ITEMS +30" TO 108" RECOMMENDED

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

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")

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.

Foodservice Equipment, Supplies and Design

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REVISIONS		
DATE	NO.	DESCRIPTION

Lee's Summit Senior Living

Lee's Summit, MS

Reference Set - 3rd Release

PROJECT NUMBER: 19-018	
DATE: 06-14-2019	
SCALE: 1/4" = 1'-0"	
DRAWN BY: JW/TR/YM	APPROVED BY: SE

SHEET TITLE:

SPECIAL CONDITIONS

SHEET NUMBER: QF402

REVISIONS

DATE	NO.	DESCRIPTION

Lee's Summit Senior

Living
Lee's Summit, MS

Reference Set - 3rd Release

PROJECT NUMBER:

19-018

DATE:

06-14-2019

SCALE:

AS NOTED

DRAWN BY:

JW/TR/YM

APPROVED BY:

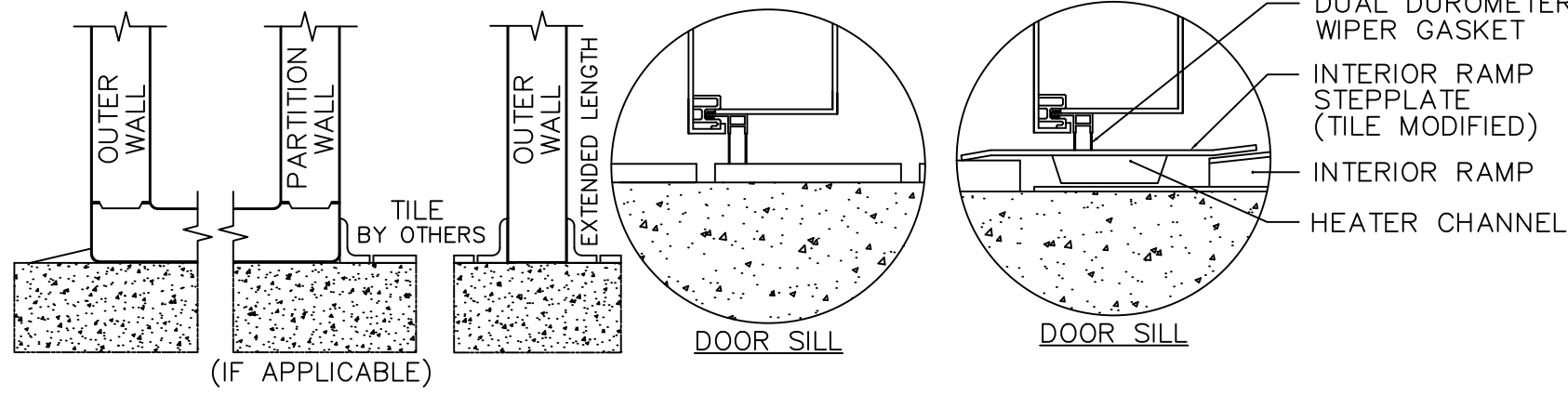
SE

SHEET TITLE:

FOODSERVICE
NOTES &
DETAILS

SHEET NUMBER:

QF501



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.

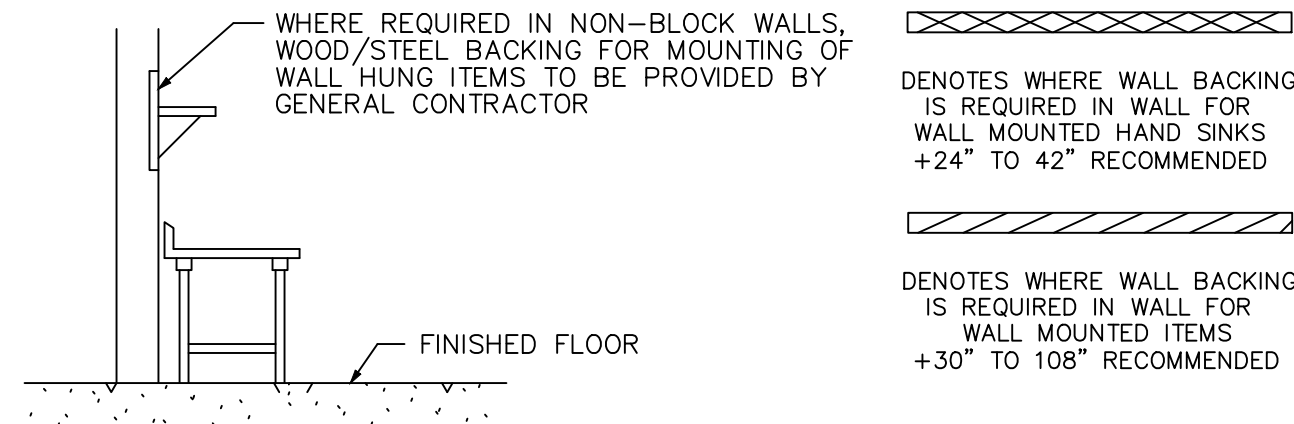
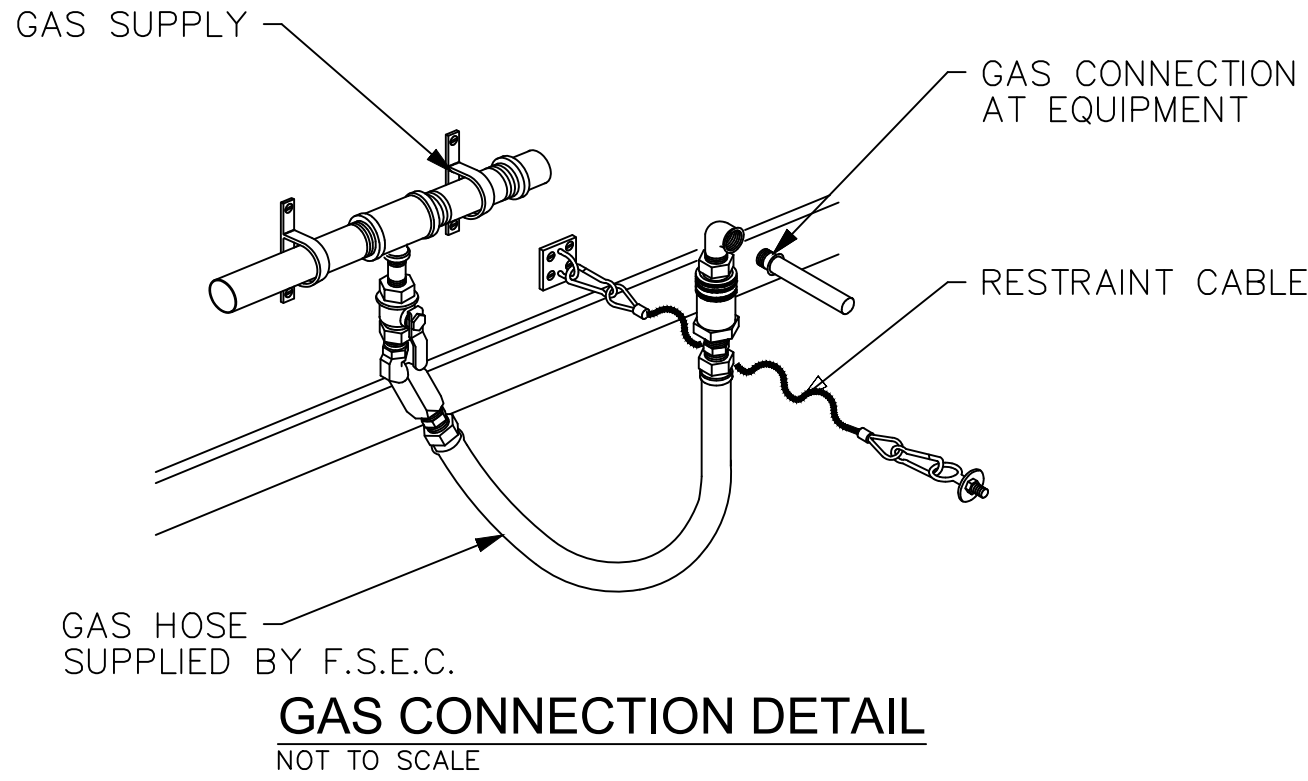
NOTE: BALLY TO FURNISH THE PREFAB SECTIONAL WALK-IN COOLER OR FREEZER ONLY (UNLESS OTHERWISE SPECIFIED). THIS INCLUDES WALLS AND CEILING PANELS.

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.

FLOOR DETAIL

NOT TO SCALE

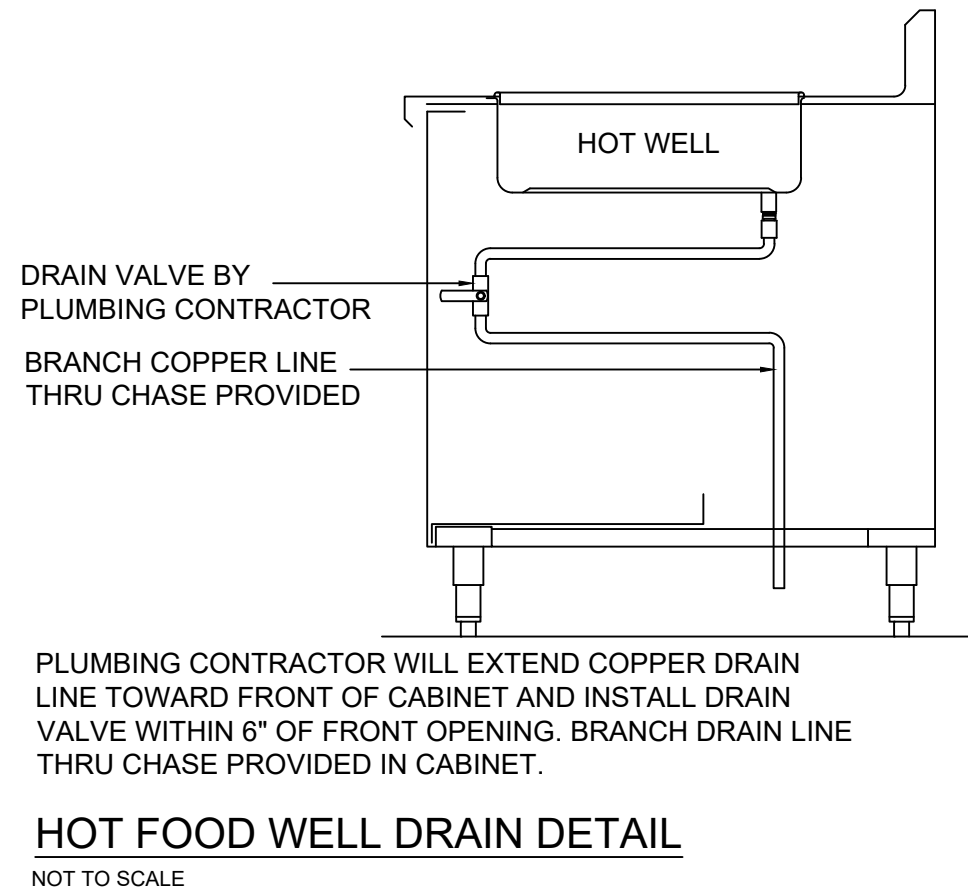
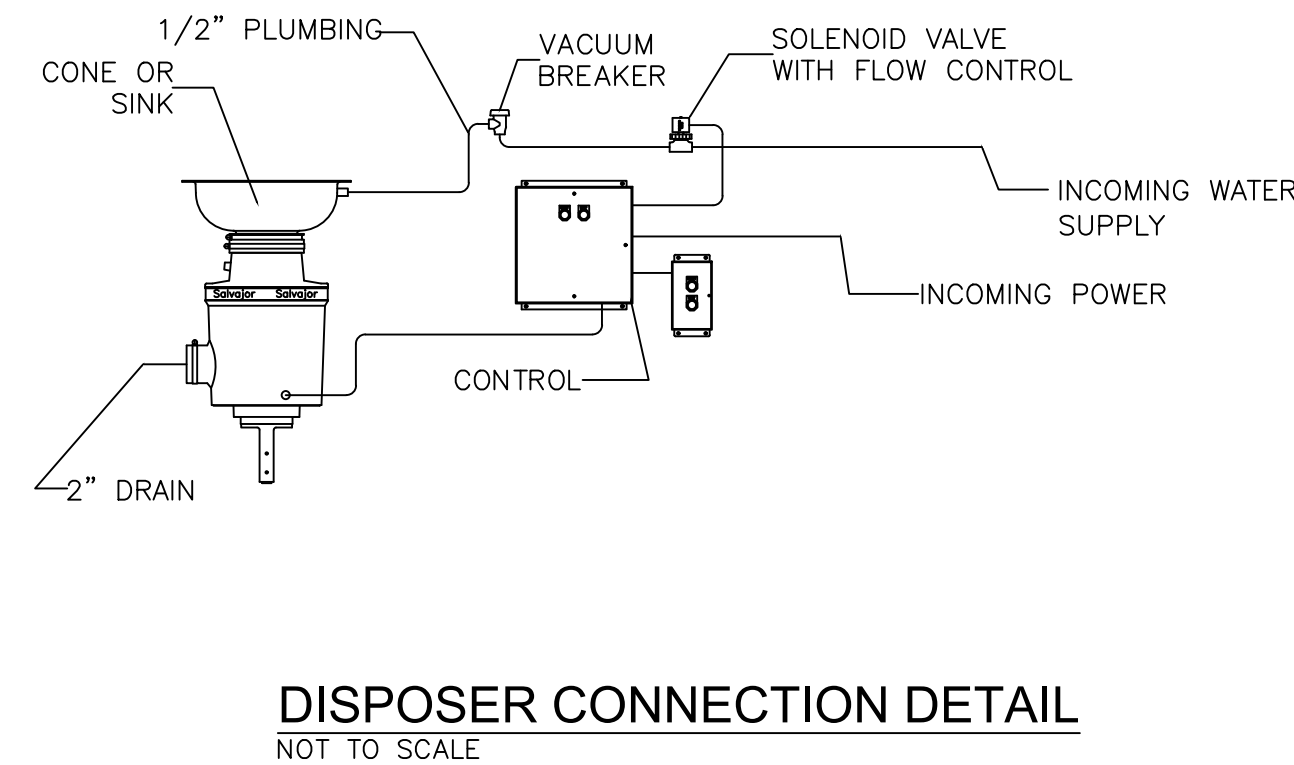
SEE QF700 DRAWING FOR MORE DETAILS



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.

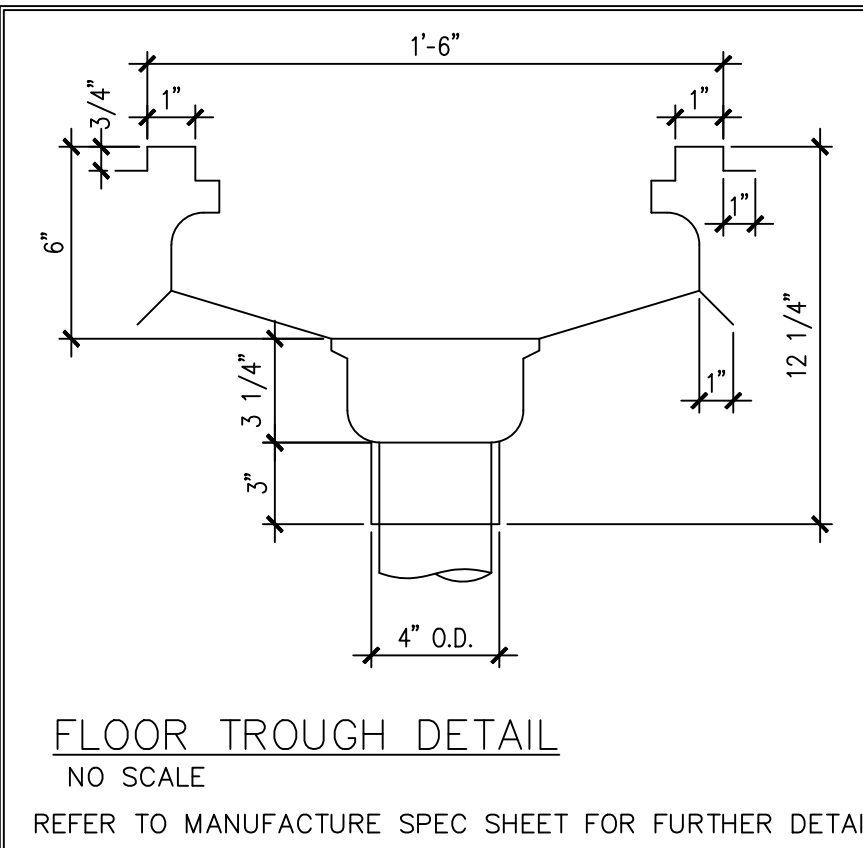
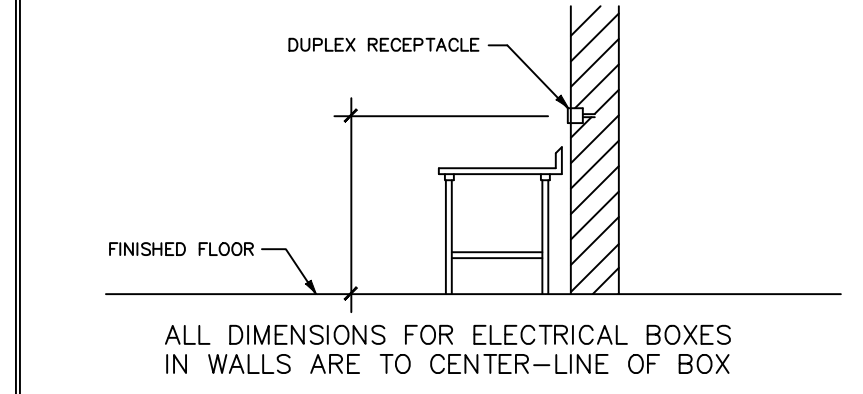
TYPICAL WALL BACKING DETAIL
NO SCALE

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.

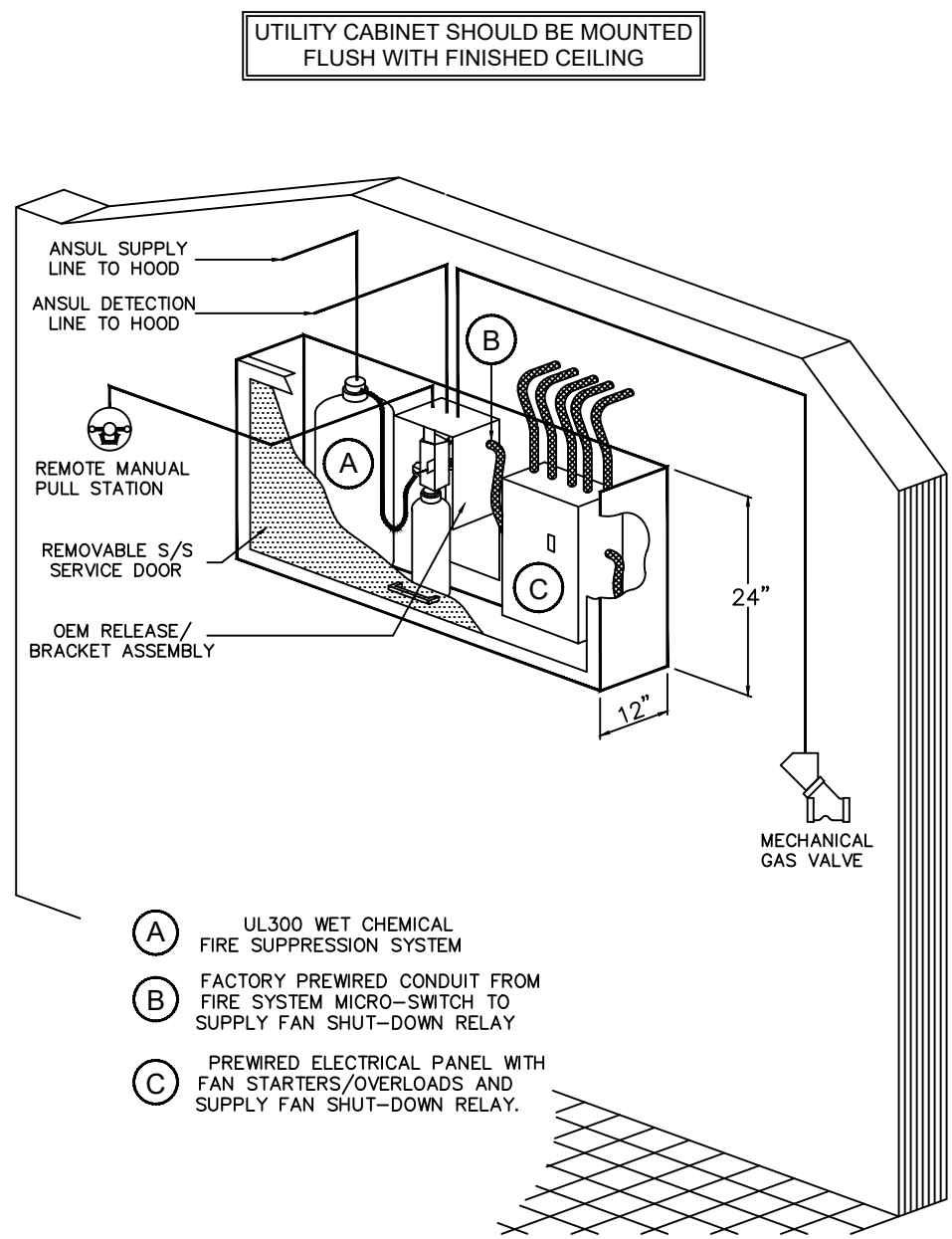
NOTE
DRAINS FOR STEAMER, HOT FOOD WELLS & DISHMACHINE; DRAIN LINES MUST BE ABLE TO HANDLE WASTE WATER TEMPERATURES OF 200°F+



FLOOR TROUGH DETAIL

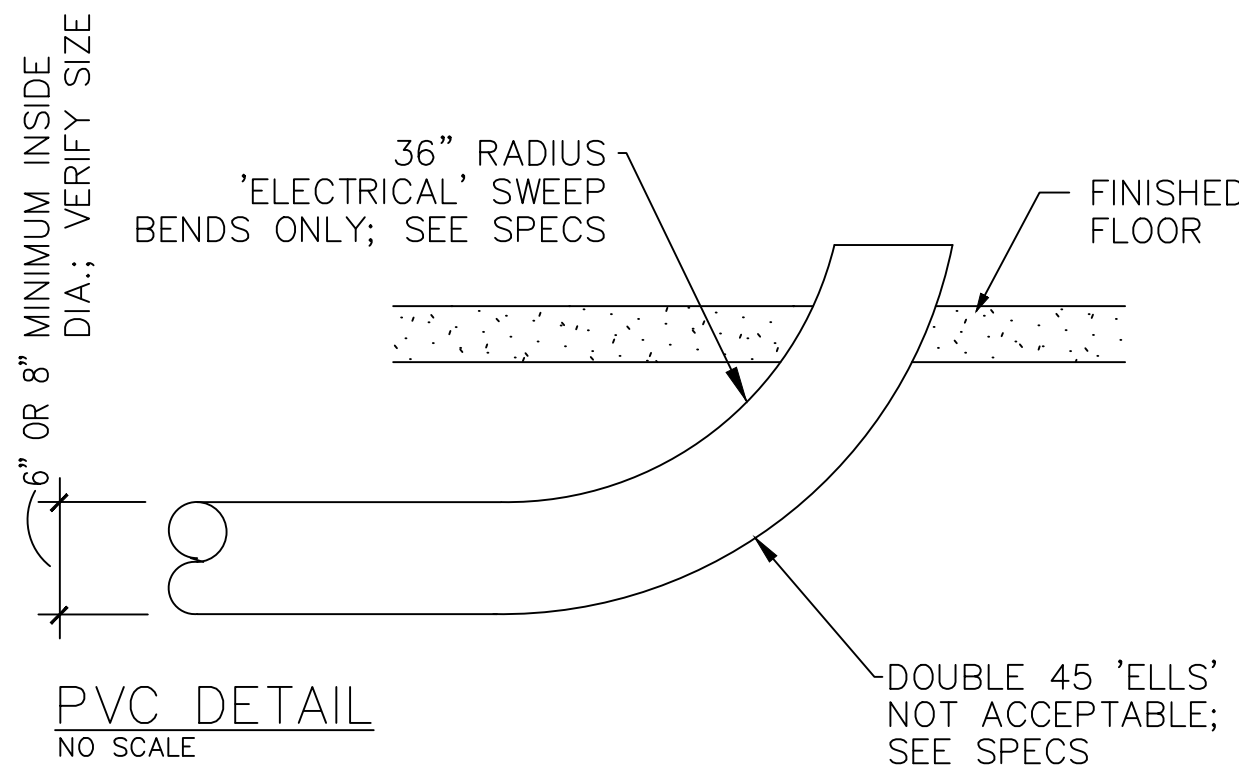
NO SCALE

REFER TO MANUFACTURE SPEC SHEET FOR FURTHER DETAIL



TYPICAL HOOD SYSTEM UTILITY CABINET DETAIL
NO SCALE

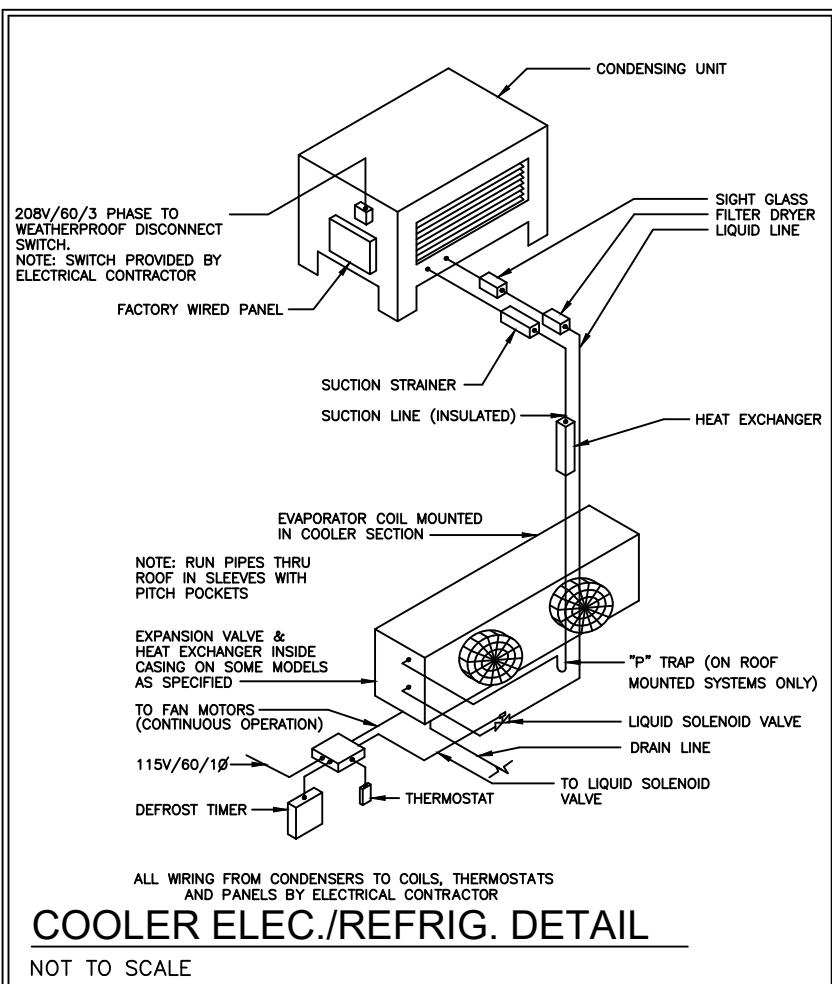
1. TYPICAL SYSTEM SHOWN; VERIFY ACTUAL SYSTEM DETAILS WITH HOOD MANUFACTURER DRAWINGS AND SPECS
2. HOOD INSTALLER TO MOUNT REMOTE UTILITY CABINET; CABINET MOUNTED FROM ABOVE IN SAME MANNER AS EXHAUST HOOD; LOCATION AS SHOWN ON EQUIPMENT LAYOUT & SPECIAL CONDITIONS



SPECIFICATIONS:
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.

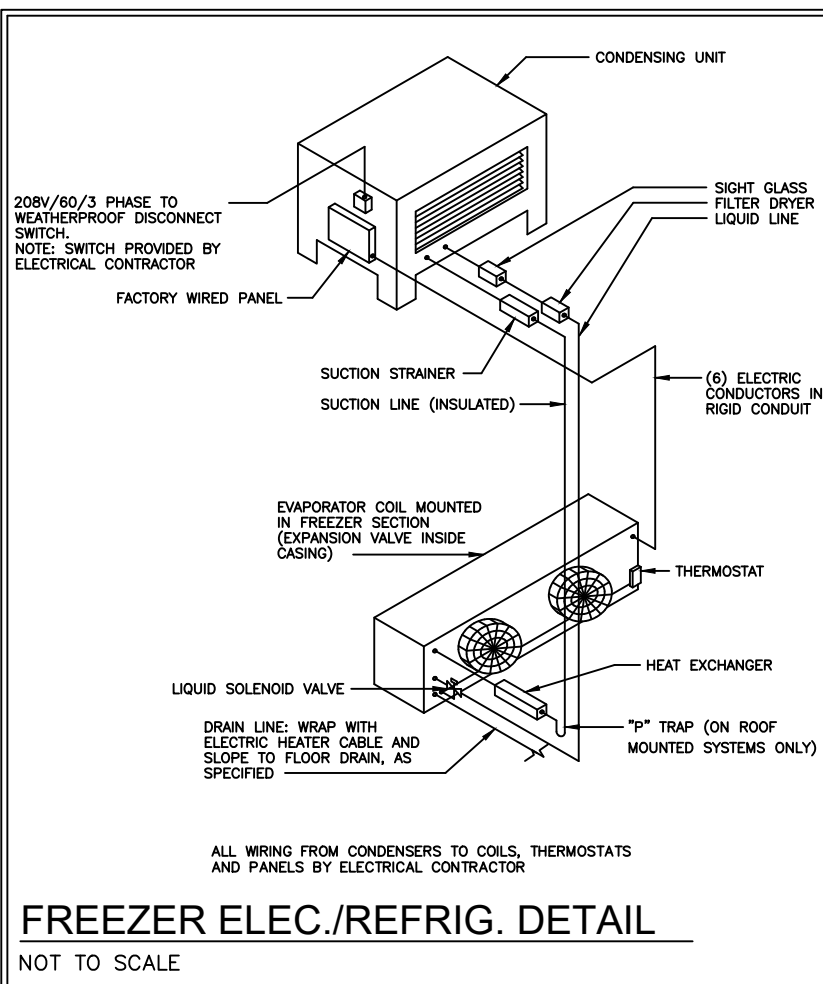
IMPORTANT NOTE:
PLUMBING STYLE PVC SHORT RADIUS FACTORY 'ELLS' ARE NOT ACCEPTABLE. ANY SHORT RADIUS FACTORY 'ELLS' USED WILL HAVE TO BE REPLACED AT THE EXPENSE OF THE PLUMBING CONTRACTOR BEFORE BEER/SODA LINES CAN BE RUN.

- ADDITIONAL NOTES:
1. 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. LIMIT THREE(3) BENDS PER CONDUIT RUN.
 4. 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.
 5. 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.



COOLER ELEC./REFRIG. DETAIL

NOT TO SCALE



FREEZER ELEC./REFRIG. DETAIL

NOT TO SCALE

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REVISIONS

DATE	NO.	DESCRIPTION

Lee's Summit Senior

Living

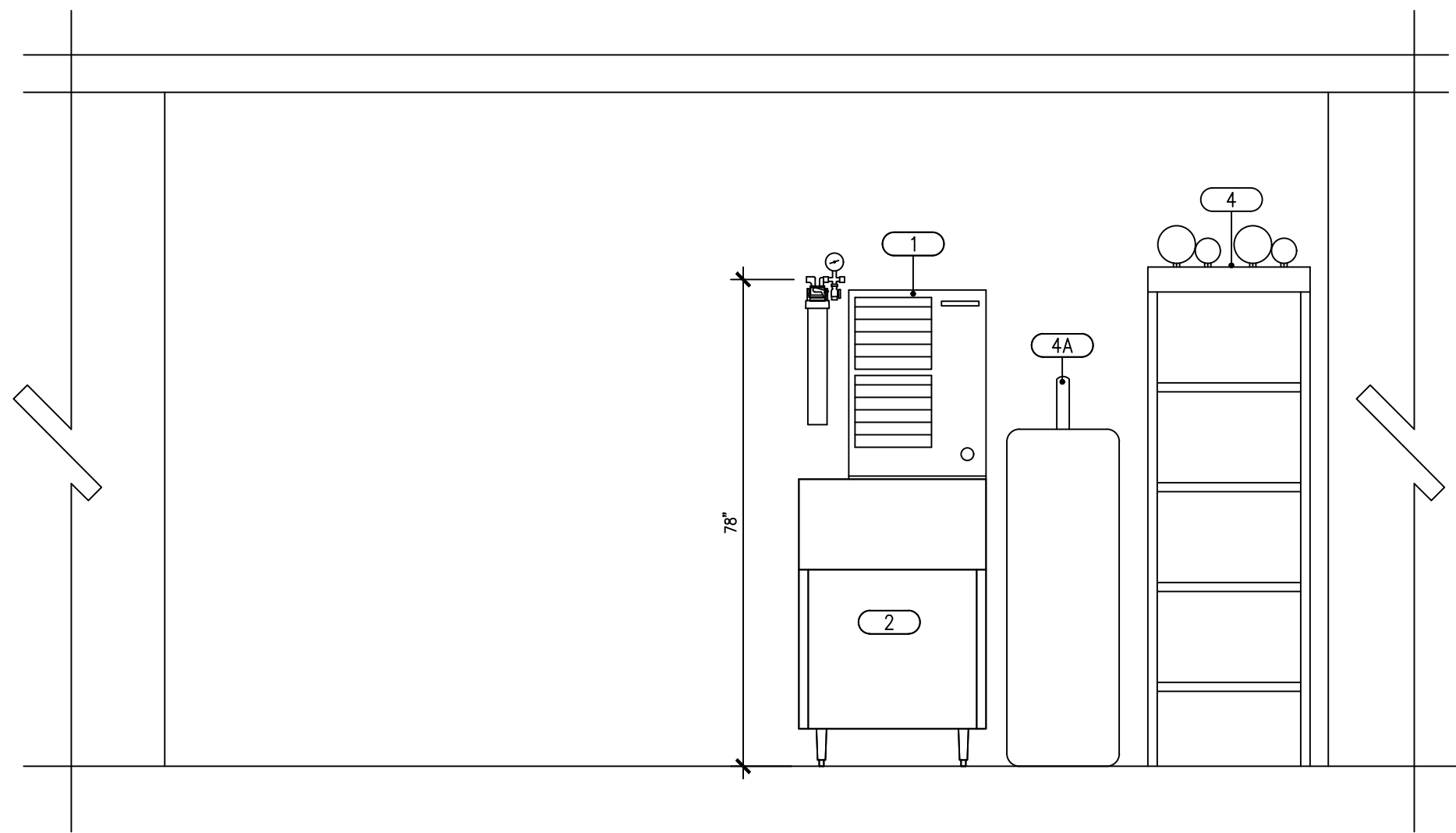
Lee's Summit, MS

Reference Set - 3rd Release

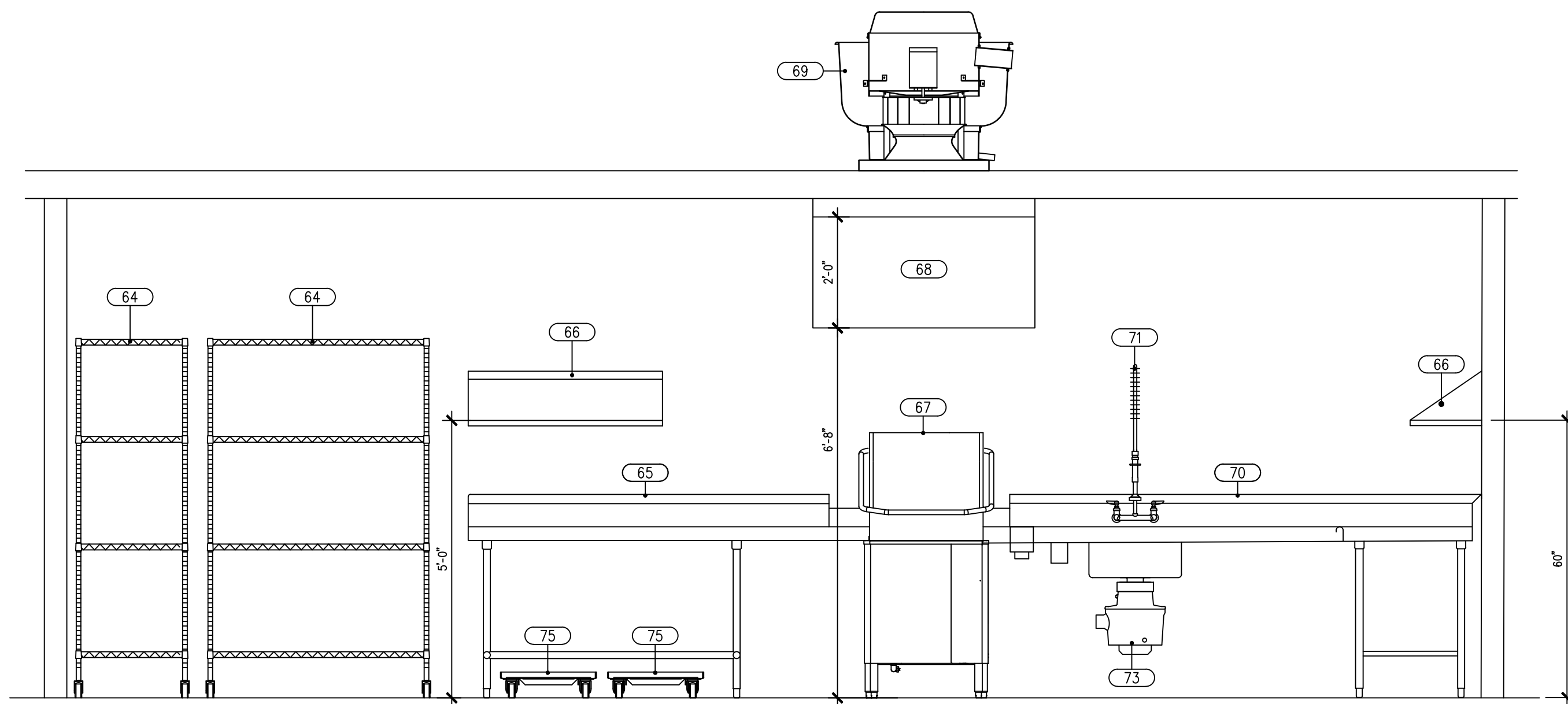
PROJECT NUMBER:	19-018
DATE:	06-14-2019
SCALE:	AS NOTED
DRAWN BY:	JW/TR/YM
APPROVED BY:	SE

SHEET TITLE:
ELEVATIONS

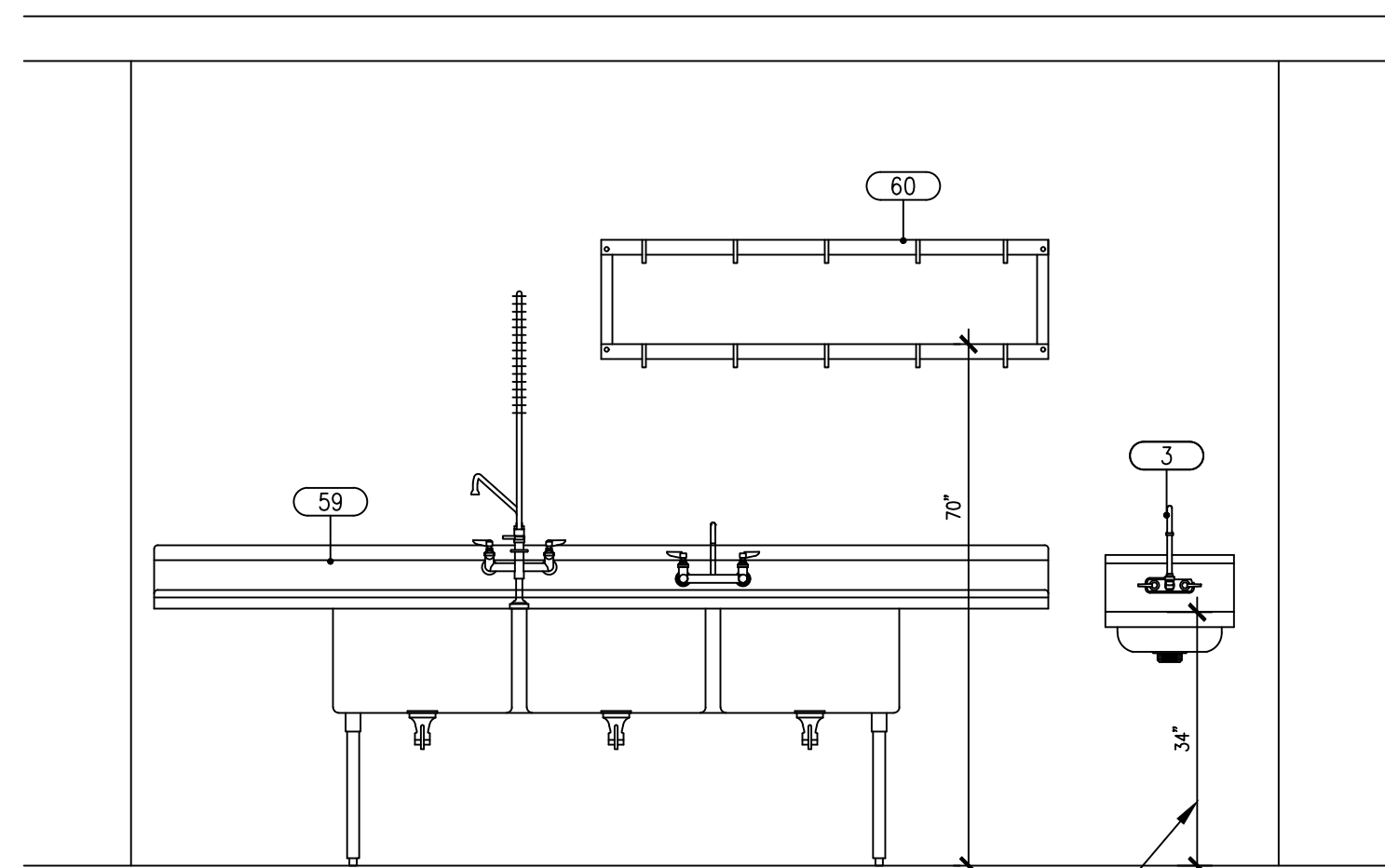
SHEET NUMBER:
QF601



A ICE MAKER / BAG-IN BOX
QF601 1/2"=1'-0"

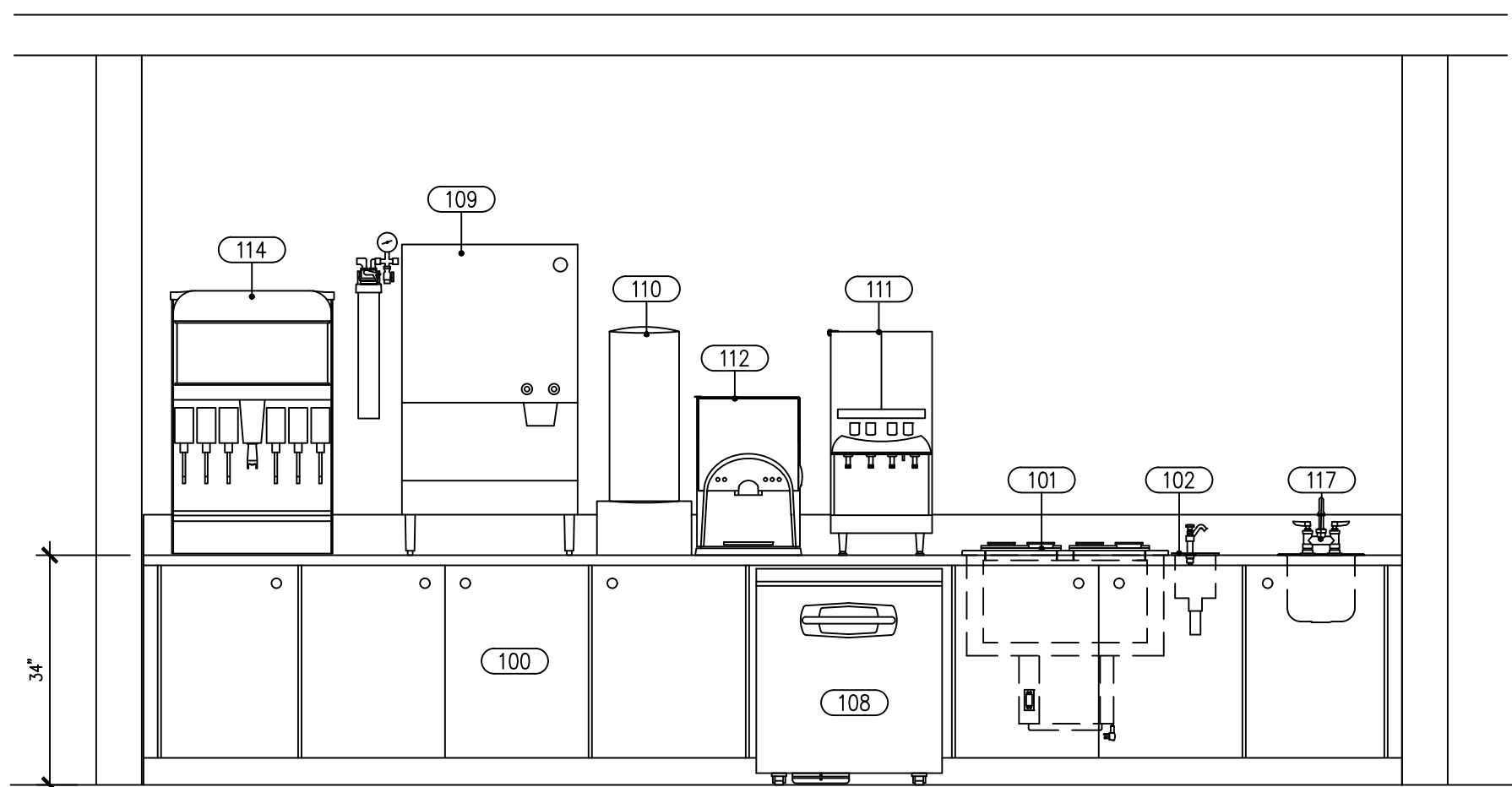


B DISHWASH AREA
QF601 1/2"=1'-0"

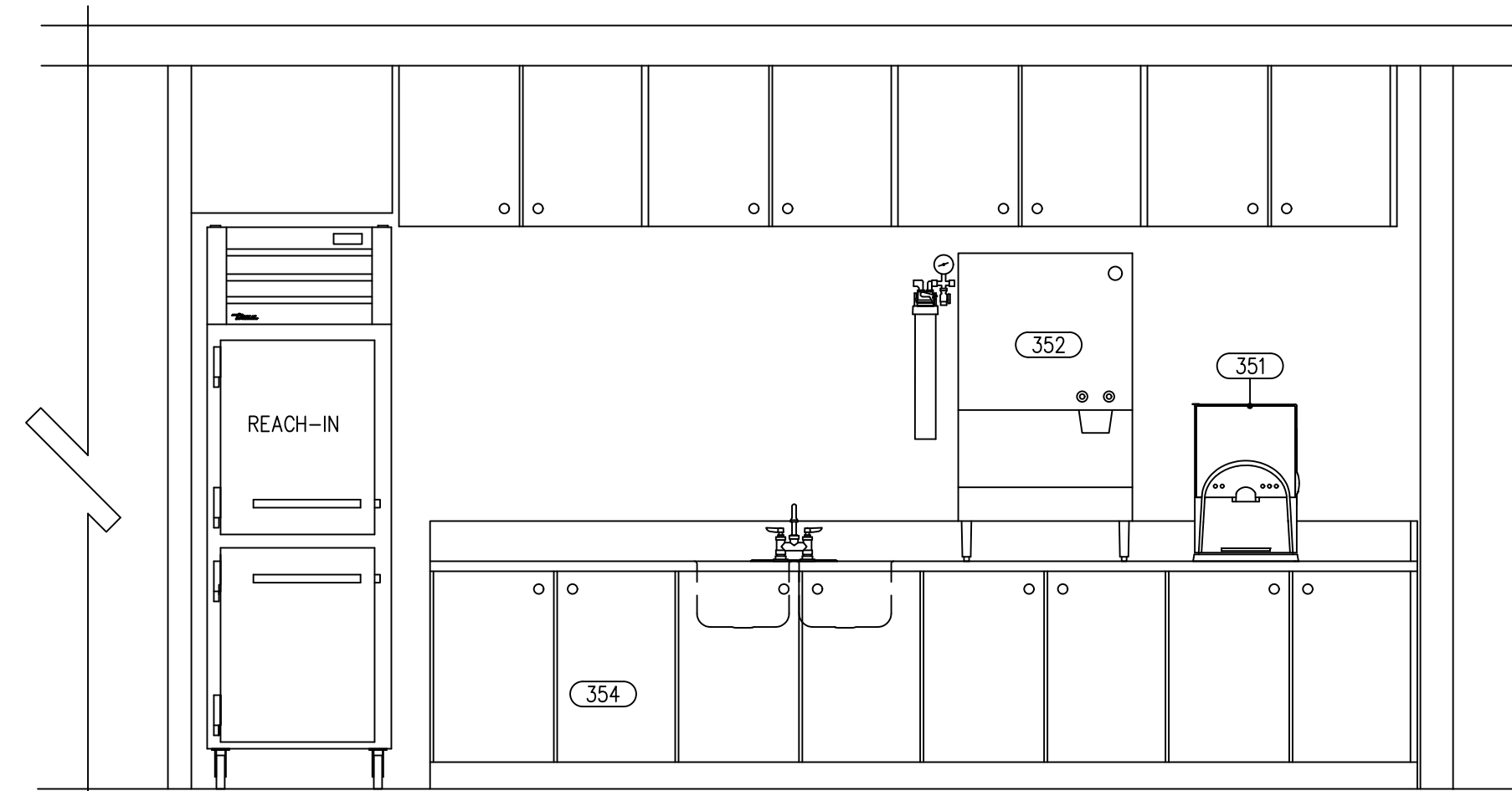


C 3 COMPARTMENT SINK
QF601 1/2"=1'-0"

VERIFY WITH LOCAL PLUMBING CODE



D BEVERAGE AREA
QF601 1/2"=1'-0"



E AL BISTRO BEVERAGE AREA
QF601 1/2"=1'-0"

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REVISIONS

DATE	NO.	DESCRIPTION

Lee's Summit Senior

Living

Lee's Summit, MS

Reference Set - 3rd Release

PROJECT NUMBER:
19-018

DATE:
06-14-2019

SCALE:
AS NOTED

DRAWN BY:
JW/TR/YM

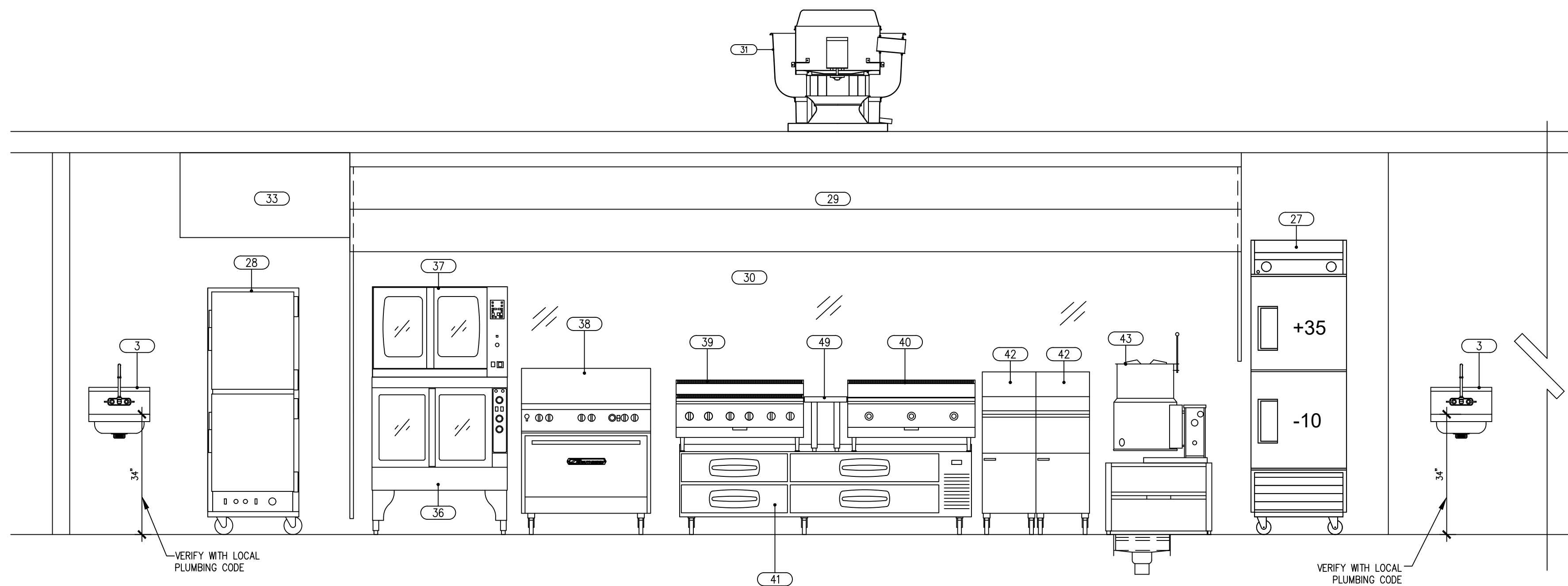
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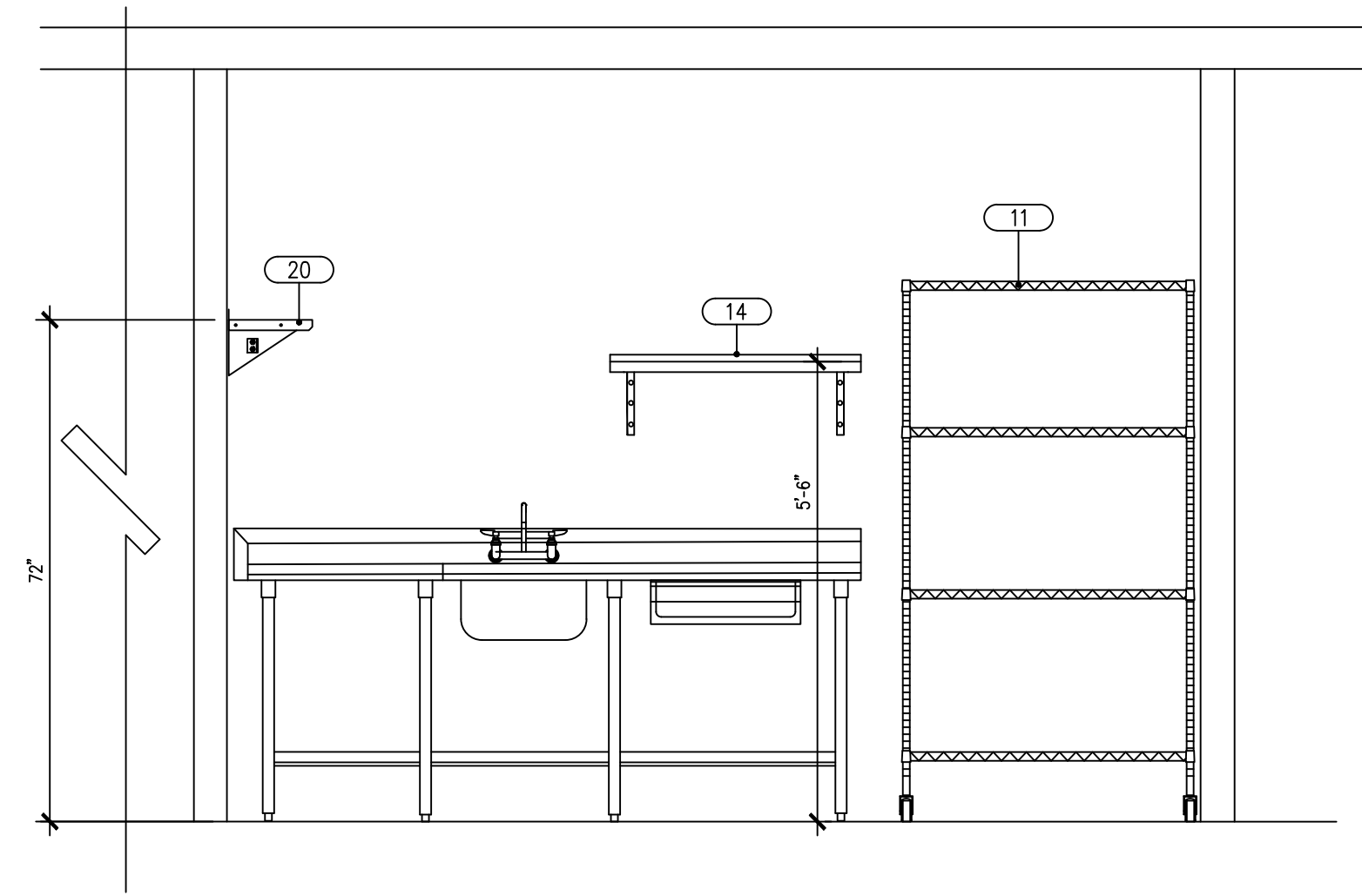
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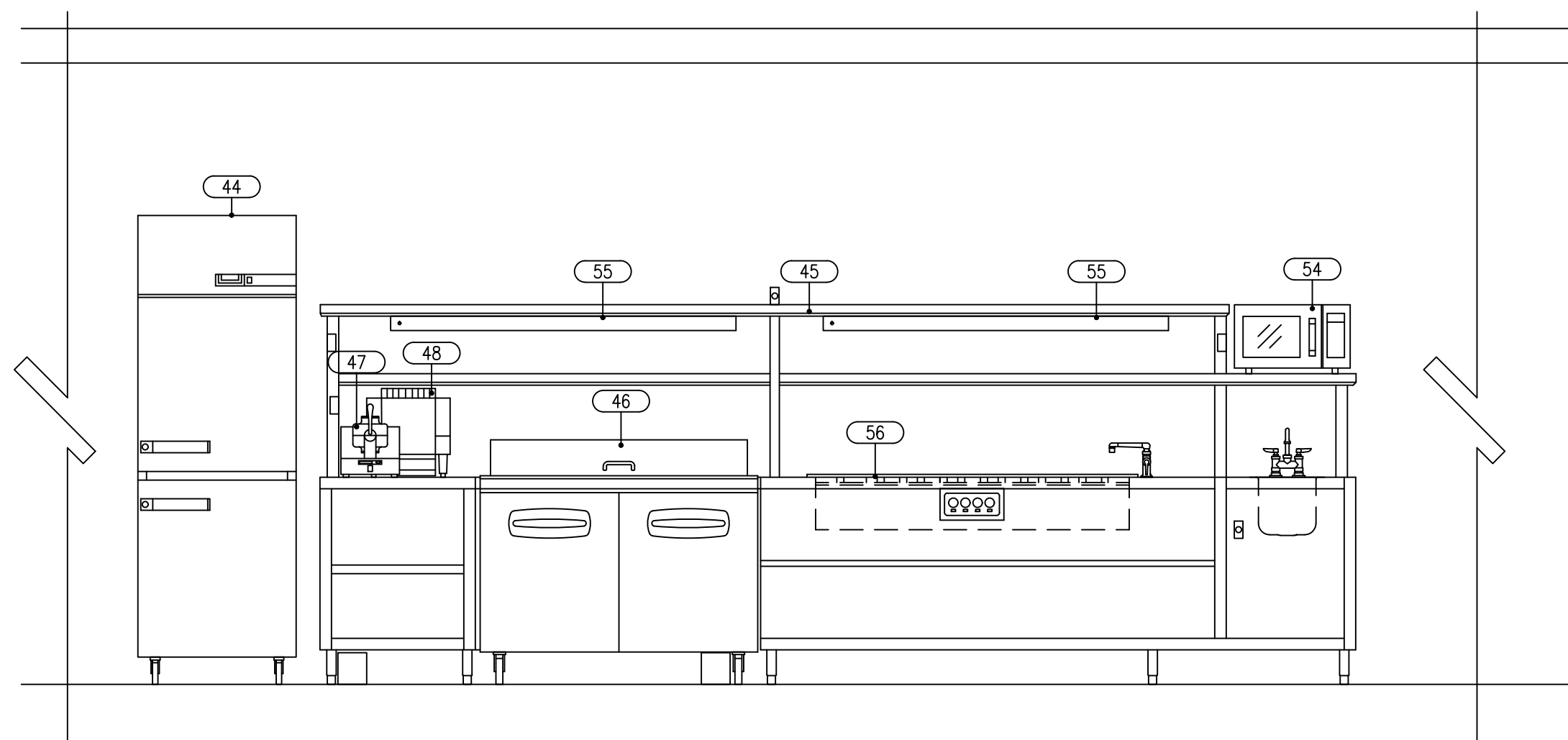
QF602



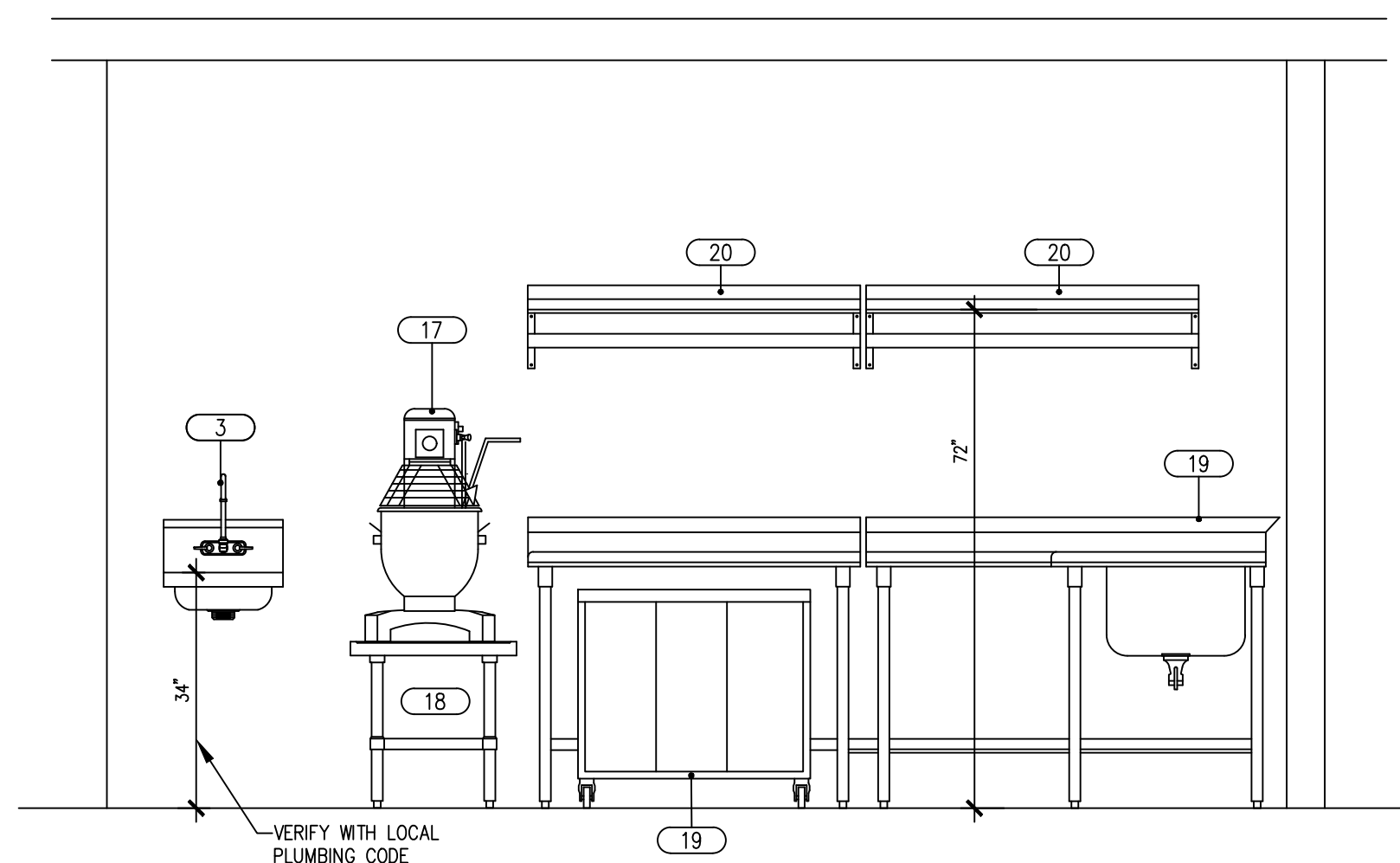
A COOKING LINE
QF602 1/2"=1'-0"



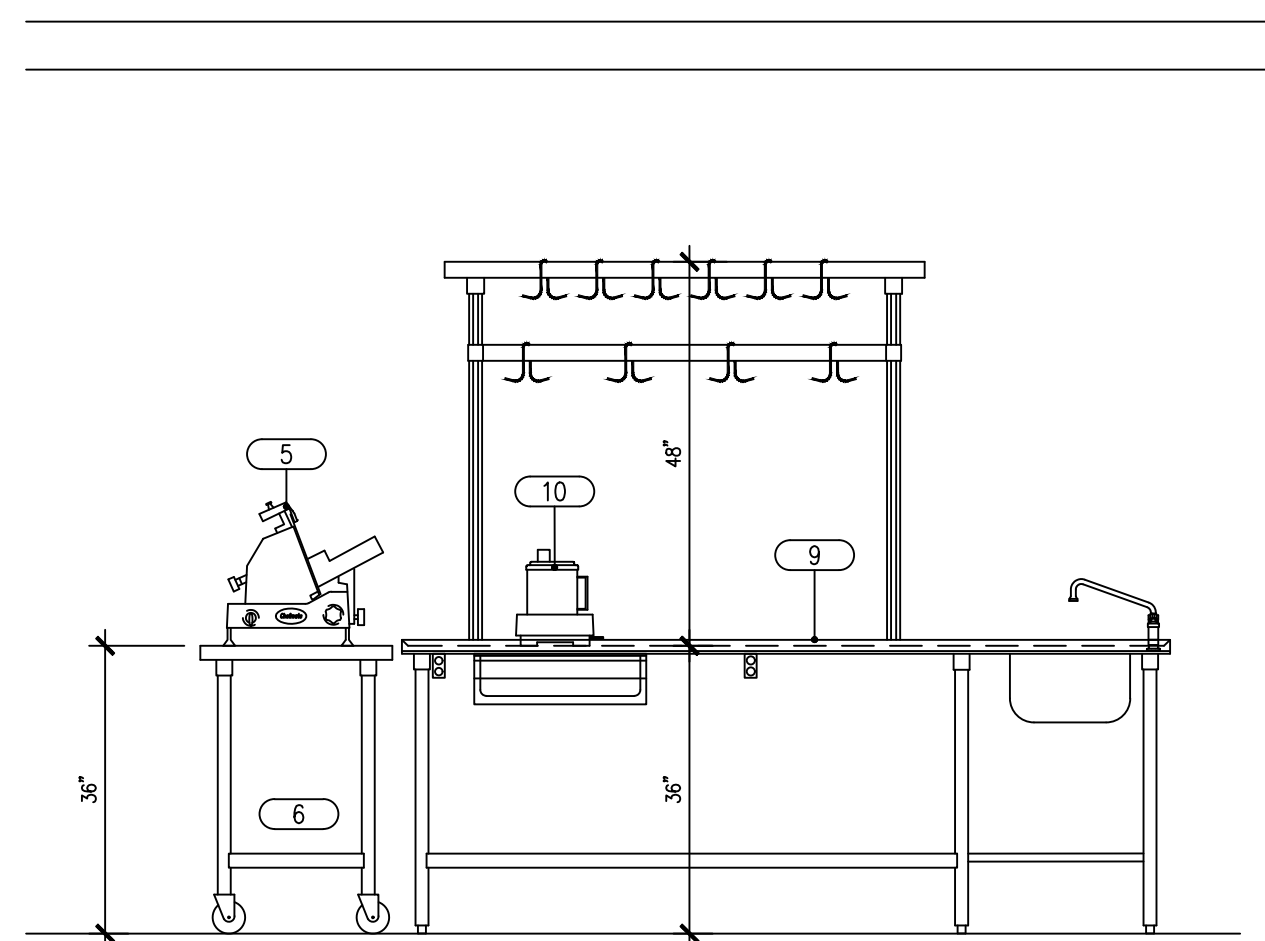
B PREP AREA/ DRY STORAGE
QF602 1/2"=1'-0"



C SERVICE COUNTER AREA
QF602 1/2"=1'-0"



D PREP AREA
QF602 1/2"=1'-0"

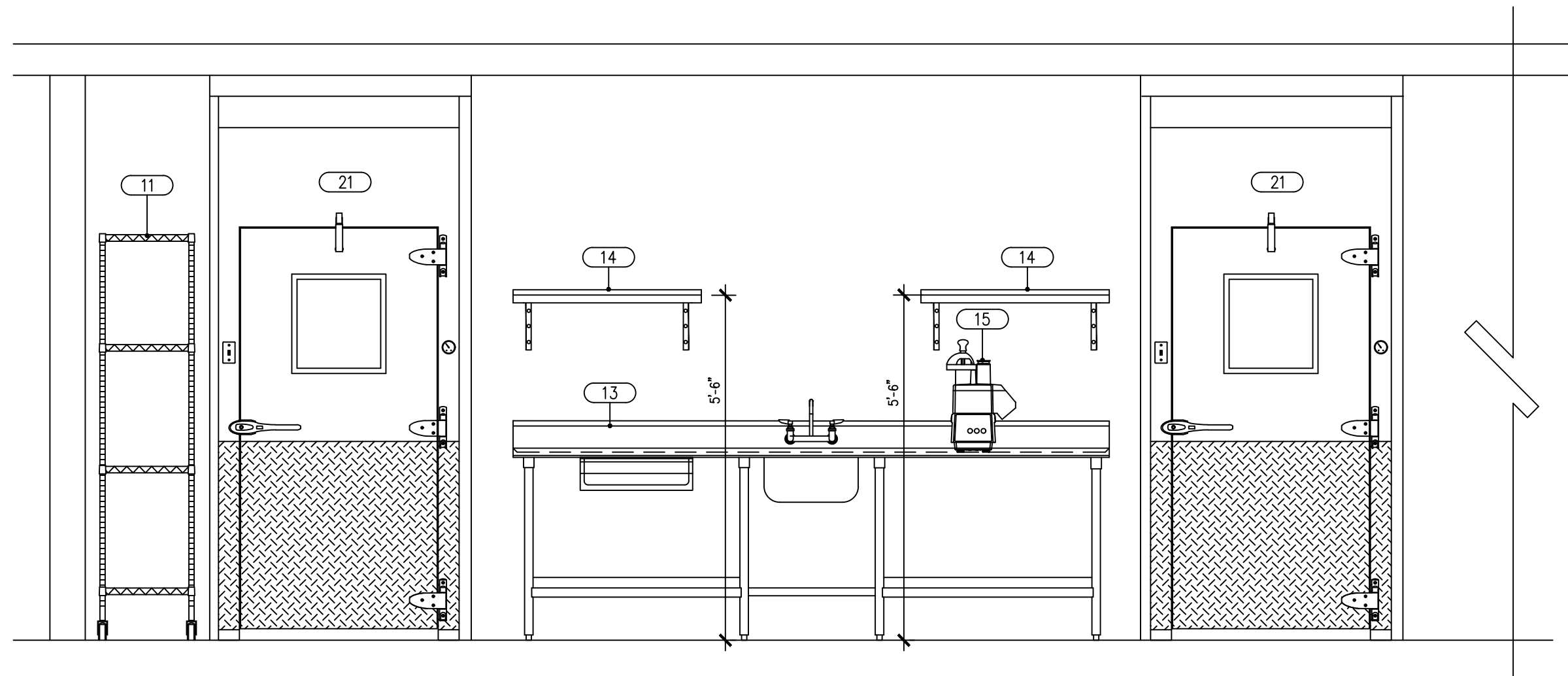


E PREP AREA # 3
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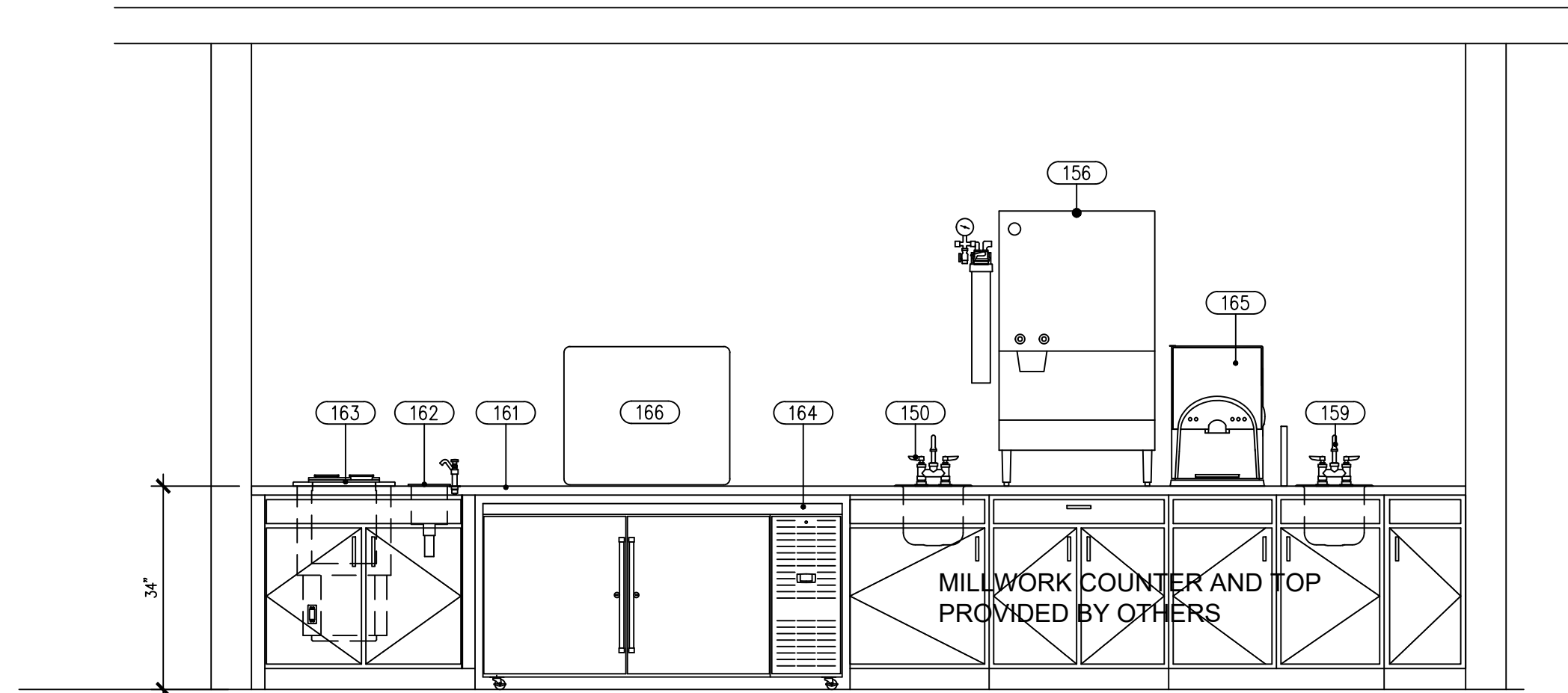
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REVISIONS

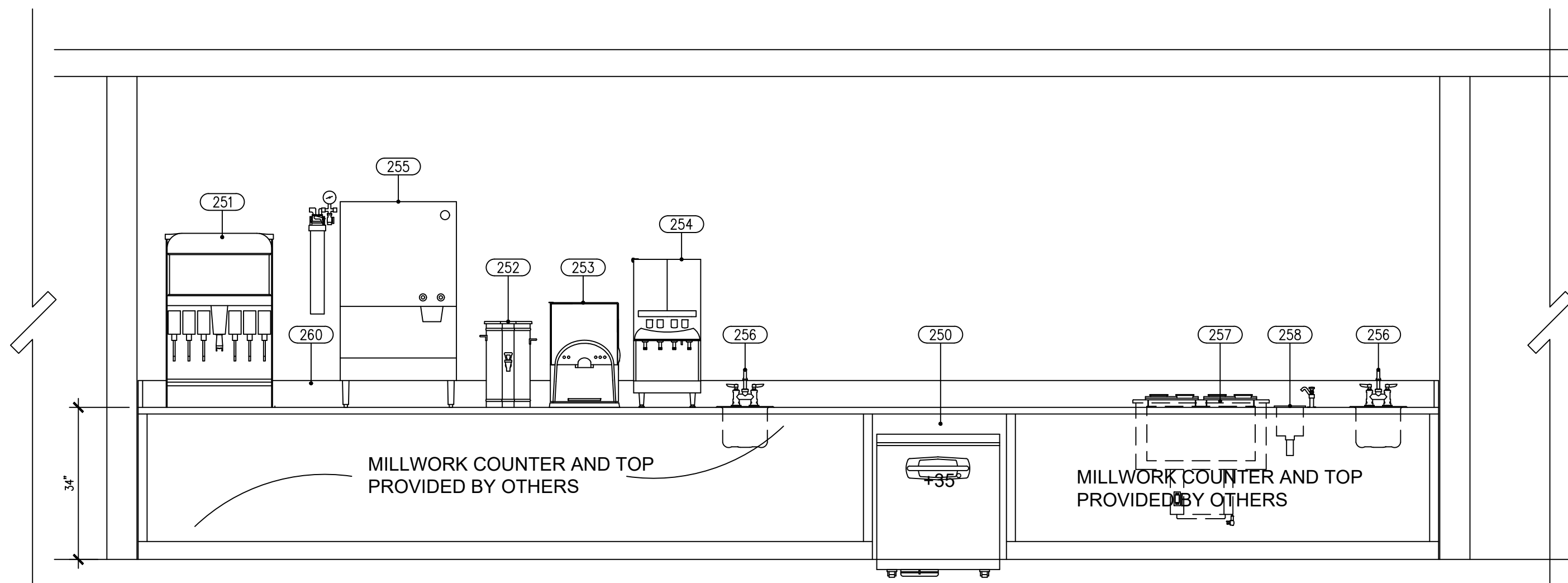
DATE	NO.	DESCRIPTION



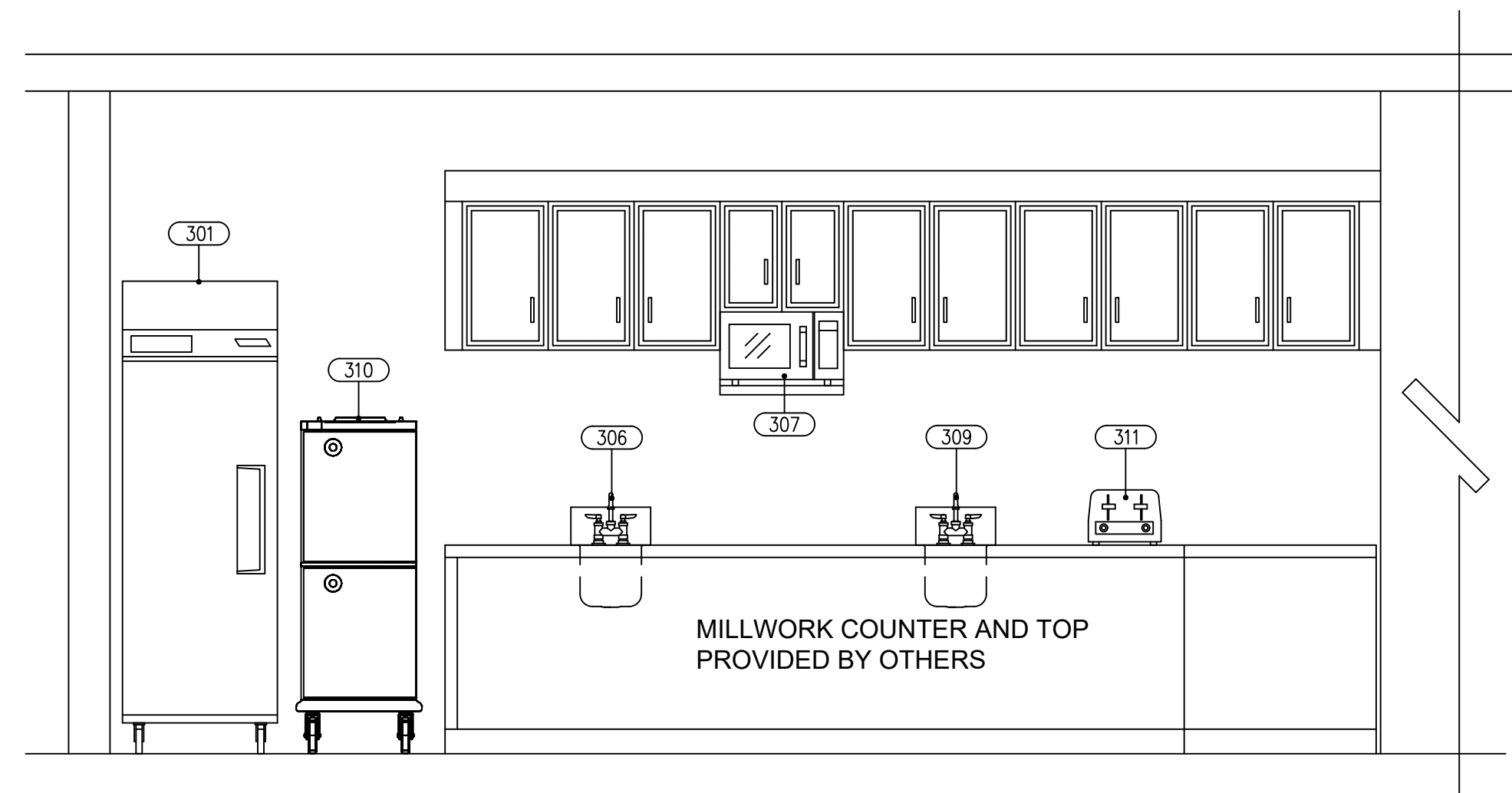
A PREP AREA & WALK-IN BOX DOORS
QF603 1/2"=1'-0"



B IL BISTRO BACK COUNTER
QF603 1/2"=1'-0"



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



D MEMORY CARE AREA
QF603 1/2"=1'-0"

Lee's Summit Senior

Living
Lee's Summit, MS

Reference Set - 3rd Release

PROJECT NUMBER:	19-018
DATE:	06-14-2019
SCALE:	AS NOTED
DRAWN BY:	JW/TR/YM
APPROVED BY:	SE

SHEET TITLE:
ELEVATIONS

SHEET NUMBER:
QF603

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.

HOOD INFORMATION - Job#3811084

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM RISER(S)							TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG.	
					TOTAL EXH. CFM	WIDTH	LENG.	HEIGHT	DIA.	CFM	VEL.	S.P.		END TO END	ROW
1		6012 SND-2-PSP-F	7' 6"	600 Deg.	1650	10"	15"	4"		1650	1584	-0.681"	1188	430 SS Where Exposed	LEFT ALONE
2		6012 SND-2-PSP-F	13' 6"	600 Deg.	3240	10"	31"	4"		3240	1505	-0.845"	2192	430 SS Where Exposed	RIGHT ALONE
3		4818 VHB-G	4' 0"	700 Deg.	600			4"	10"	600	1100	-0.090"	0	430 SS 100%	ALONE ALONE

HOOD INFORMATION

HOOD NO.	TAG	TYPE	FILTER(S)			EFFICIENCY @ 7 MICRONS	QTY.	LIGHT(S)			UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WGT	
			QTY.	HEIGHT	LENGTH			TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM		ELECTRICAL			SWITCHES
												TYPE	SIZE	MODEL #			QUANTITY
1		Coprote Solo Filter	5	20"	16"	85% See Filter Spec.	5	L55 Series E26	NO	Wall Mnt	12"x54"x24"	Ansul R102	3.0/3.0	SC-321110FP	1 Light 1 Fan	YES	563 LBS
2		Coprote Solo Filter	10	20"	16"	85% See Filter Spec.	8	L55 Series E26	NO							YES	803 LBS
3							0									NO	157 LBS

HOOD OPTIONS

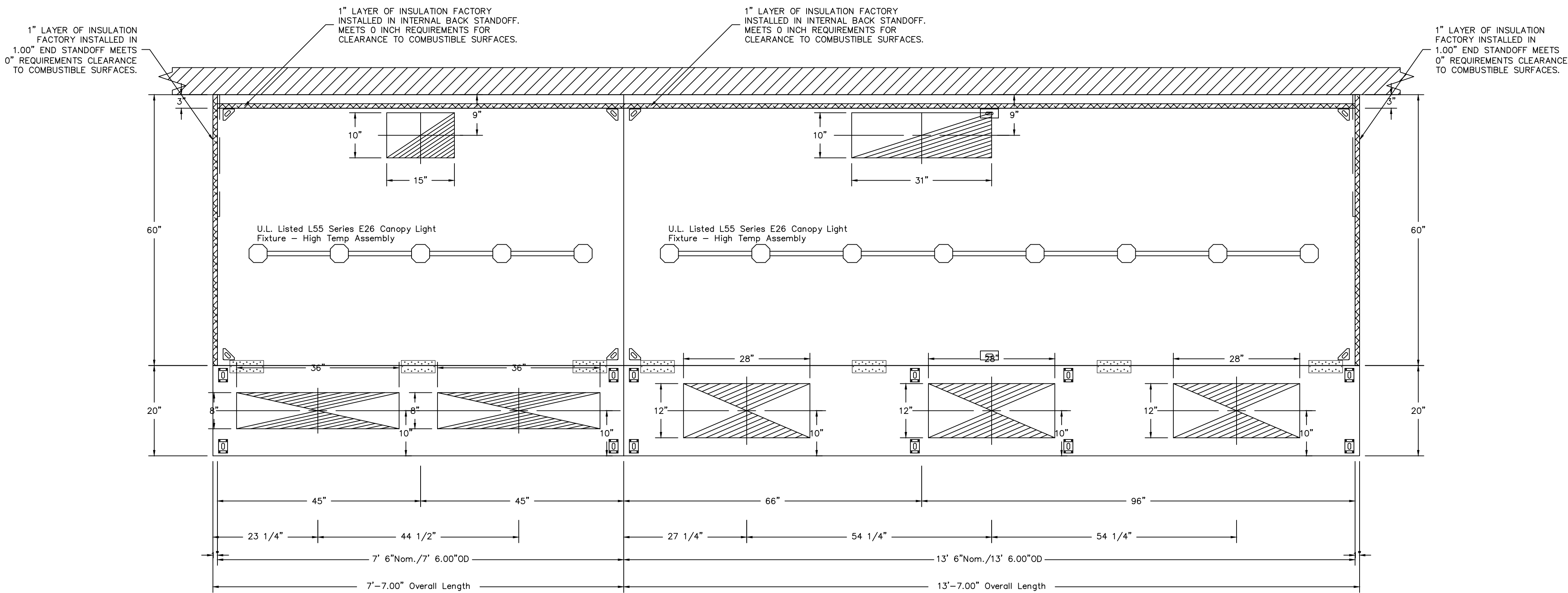
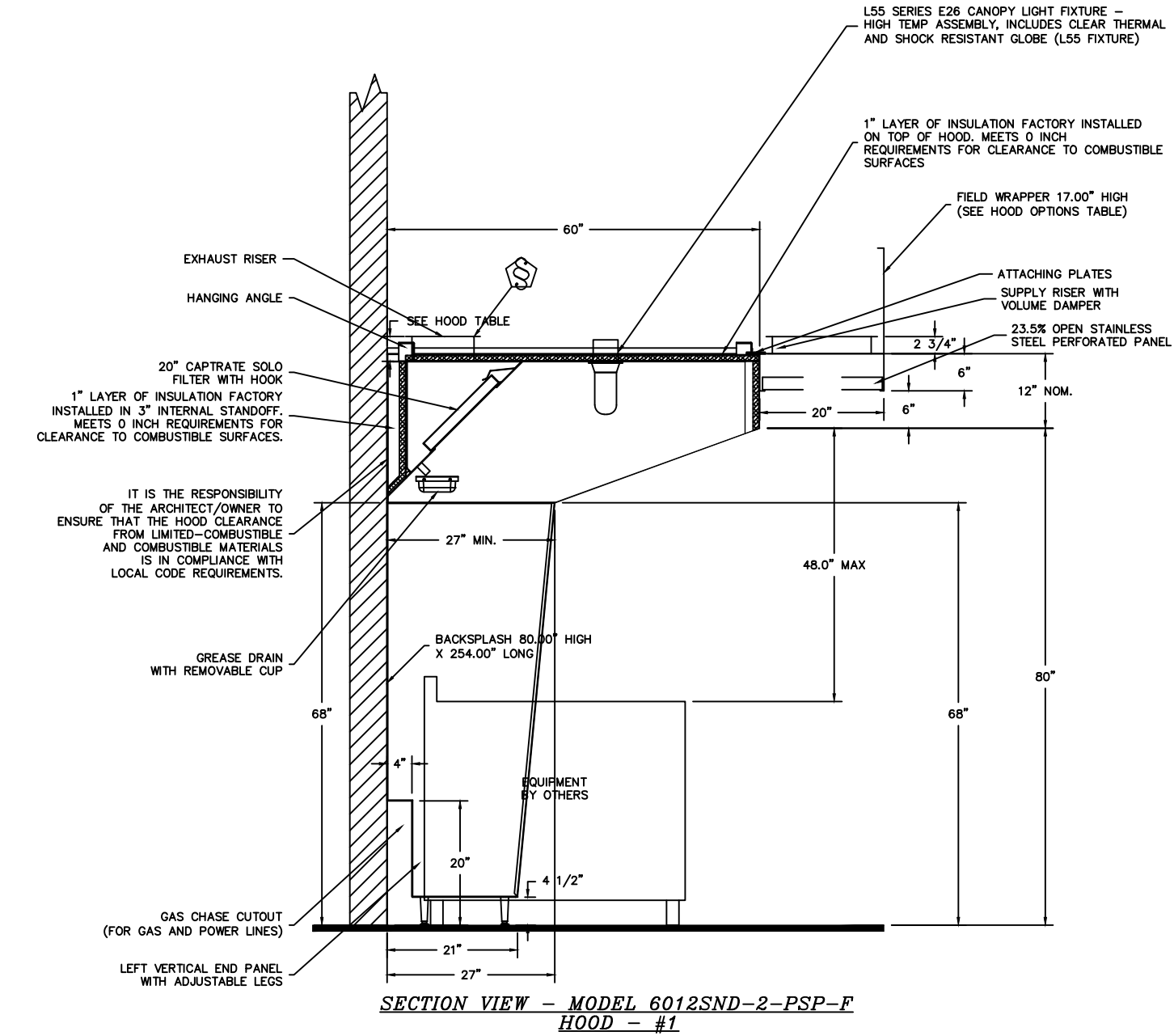
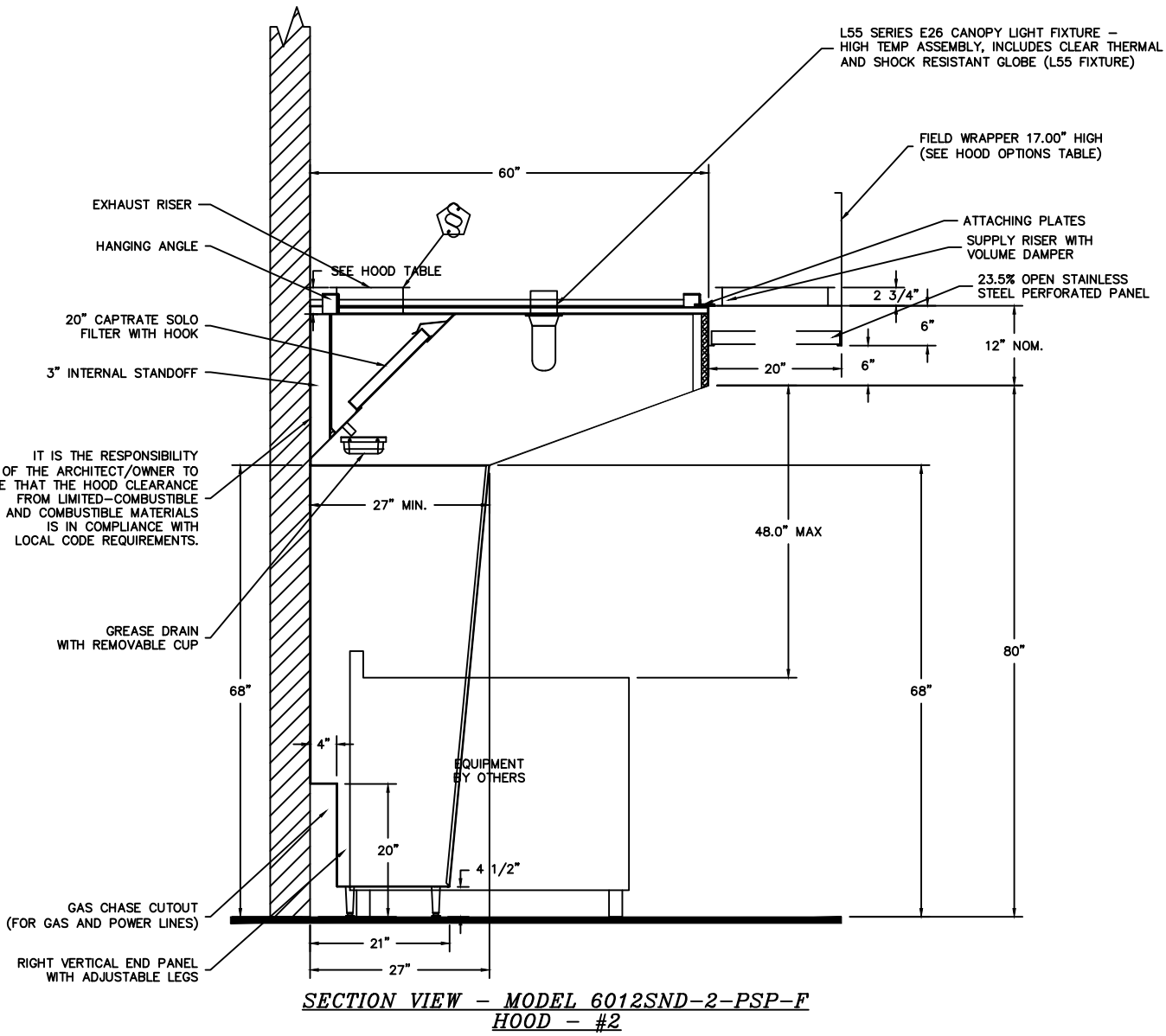
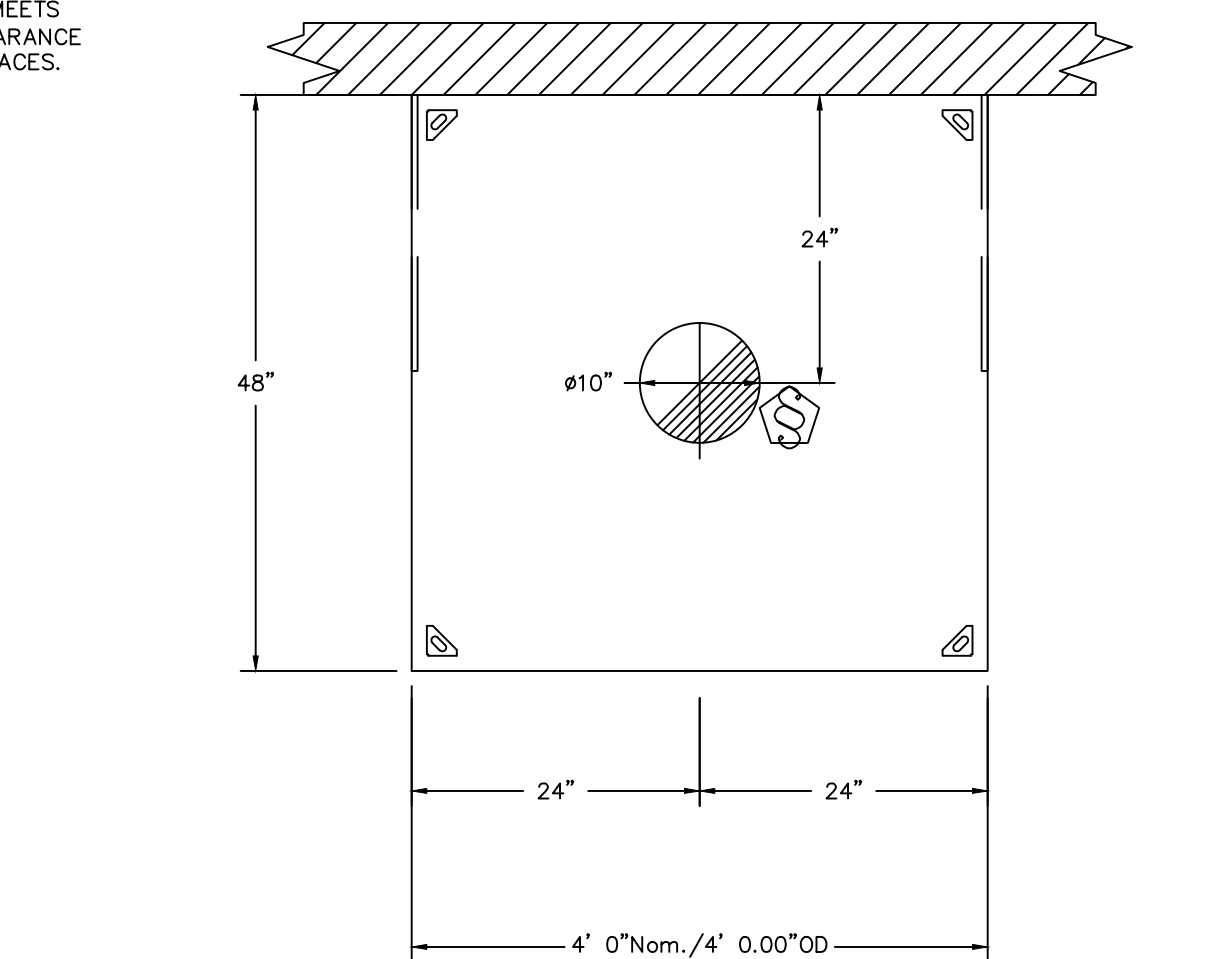
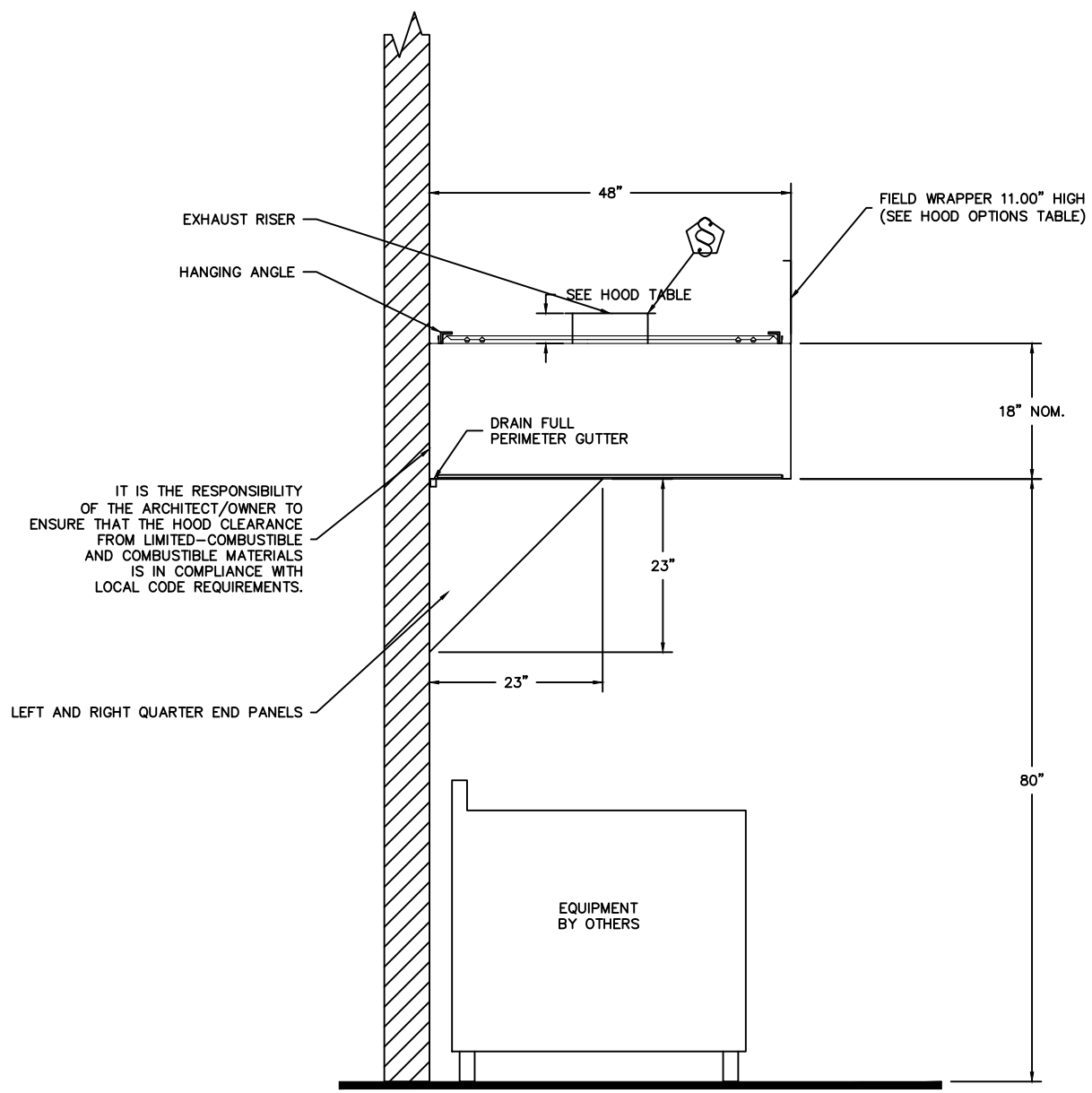
HOOD NO.	TAG	OPTION
1		FIELD WRAPPER 17.00" High Front, Left
		BACKSPLASH 80.00" High X 254.00" Long 430 SS Vertical
		LEFT END STANDOFF(FIN/SLP) 1" Wide 60" Long Insulated
		INSULATION FOR TOP OF HOOD
		LEFT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 68" High Insulated 430 SS
2		SENSOR-CV
		FIELD WRAPPER 17.00" High Front, Right
		RIGHT END STANDOFF(FIN/SLP) 1" Wide 60" Long Insulated
		INSULATION FOR TOP OF HOOD
		INSULATION FOR BACK OF HOOD
3		RIGHT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 68" High Insulated 430 SS
		SENSOR-CV
		FIELD WRAPPER 11.00" High Front, Left, Right
		LEFT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430 SS
		RIGHT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430 SS

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)				
							WIDTH	LENG.	DIA.	CFM	S.P.
1		Front	91"	20"	6"	MUA	8"	36"		594	0.159"
						MUA	8"	36"		594	0.159"
2		Front	163"	20"	6"	MUA	12"	28"		730	0.173"
						MUA	12"	28"		730	0.173"

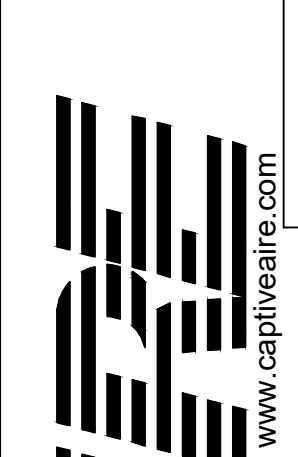
Fire System Information - Job#3811084

FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		Ansul R102	3.0/3.0	6	Wall Utility Cabinet Left	N/A

PLAN VIEW - Hood #1
7' 6.00" LONG 6012SND-2-PSP-FPLAN VIEW - Hood #2
13' 6.00" LONG 6012SND-2-PSP-F
NOTE: Additional hanging angles provided for hoods 12" and longer.SECTION VIEW - MODEL 6012SND-2-PSP-F
HOOD - #1SECTION VIEW - MODEL 6012SND-2-PSP-F
HOOD - #2CAPTIVE-AIRE HOODS ARE
BUILT IN COMPLIANCE WITHNFPA #96
NSF
UL 710 & ULC710 STANDARDS
E.T.L. LISTED 3054804-001FOR QUESTIONS, CALL THE
WESTERN NORTH CAROLINA OFFICE
LONNIE GRANT (REGIONAL MANAGER)
PHONE: 336-996-8484, FAX: 336-996-0418
EMAIL: reg30@captiveaire.comPLAN VIEW - Hood #3
4' 0.00" LONG 4818VHB-GSECTION VIEW - MODEL 4818VHB-G
HOOD - #3

REVISIONS

DESCRIPTION	DATE

www.captiveaire.com
reg30@captiveaire.com

Piedmont Area Office

REVISIONS

DATE	NO.	DESCRIPTION

LEES SUMMITT SENIOR LVG

LEES SUMMITT, MS

DATE: 5/9/2019

DWG.#:
SUMMITT(2)

DRAWN BY: LAG

SCALE:
NTS

HOODS

SHEET NO.

1

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Lee's Summit, MS

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PROJECT NUMBER:

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SCALE:

NTS

DRAWN BY:

JW/TR/YM

APPROVED BY:

SE

SHEET TITLE:

HOOD
MANUFACTURER
SHOP DRAWING

SHEET NUMBER:

QF701

EXHAUST FAN INFORMATION - Job#3811084

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SONES
1	HOOD 1	DUR5HFA	1650	1.000	1283	0.750	0.4190	3	208	2.6	522 FPM	94	14.1
2	HOOD 2	DU240HFA	3240	1.200	746	3.000	1.2930	3	208	10.2	736 FPM	273	14.3
4	HOOD 3	DU12HFA	600	0.300	1316	0.250	0.1000	1	115	3.7	426 FPM	57	7.3

MUA FAN INFORMATION - Job#3811084

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.250-200	20MF-2-MOD	A2-D.250	2000	3380	0.500	1331	3.000	1.3650	3	208	9.5	824	12	92

GAS FIRED MAKE-UP AIR UNIT(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

FAN OPTIONS

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1	HOOD 1	1 - Grease Box
2	HOOD 2	1 - Grease Box
3	HOODS 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" 1 - Manifold Pressure Gauge, -5 to 15" w.c. 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.
4	HOOD 3	1 - Grease Box 1 - ECM Wiring Package-Exhaust - Manual or 0-10VDC Reference Speed Control (NIDEC Motor)

FAN ACCESSORIES

FAN UNIT NO.	TAG	EXHAUST			SUPPLY			
		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						

CURB ASSEMBLIES

NO.	ON FAN	TAG	WEIGHT	ITEM	SIZE
1	# 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 28.000"H 0.250:12.000 Pitch Vented Hinged
4	# 4	HOOD 3	29 LBS	Curb	17.500"W x 17.500"L x 20.000"H 0.500:12.000 Pitch Hinged

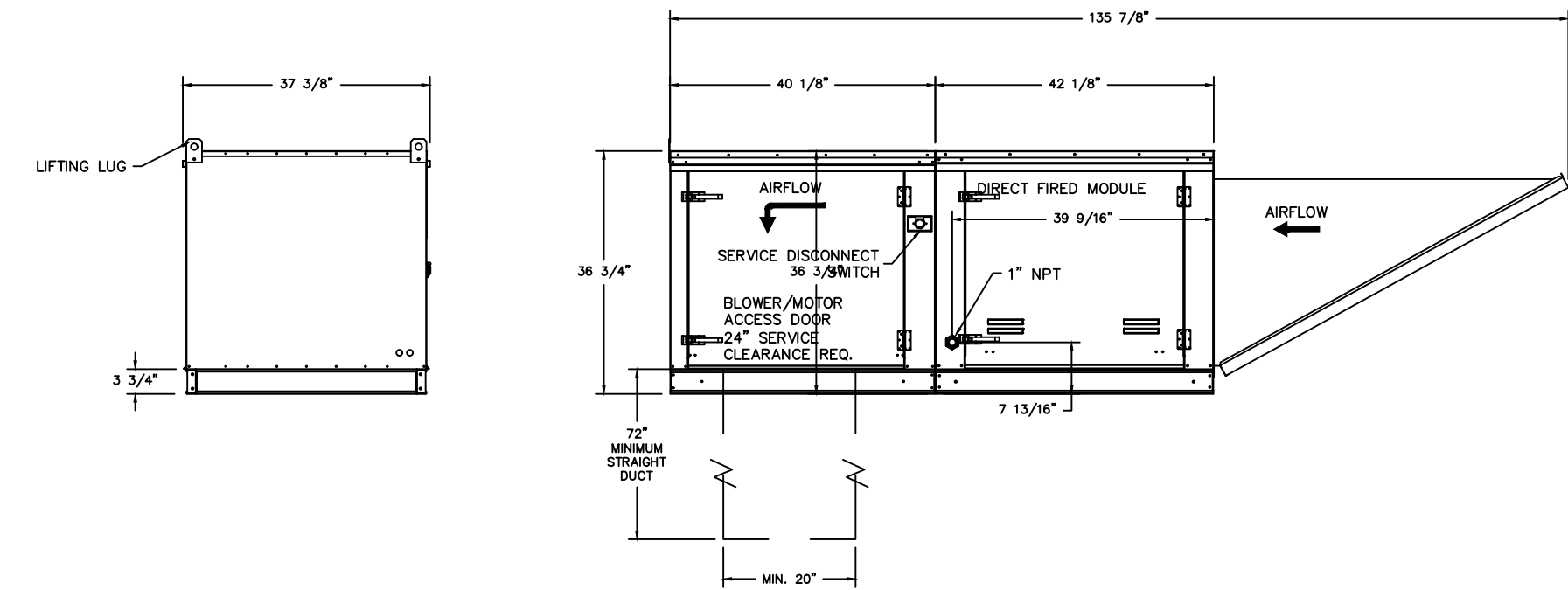
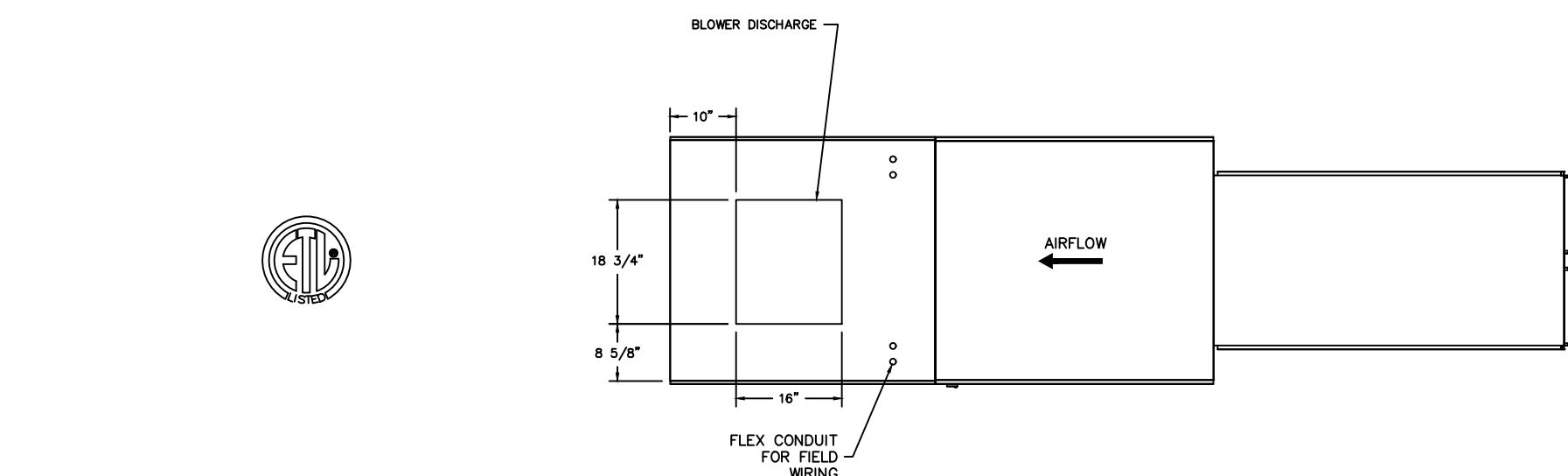
FAN #1 A2-D.250-200 - HEATER (HOODS 1+2)

- DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 20" DIRECT DRIVE FAN
- WYME HOOD WITH 12 FILTERS
- DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT
- COOKING INTERLOCK RELAY - 24VAC COIL - 120V CONTACTS. LOOKS OUT BURNER CIRCUIT WHEN AC IS ENERGIZED.
- MOTORIZED BACK DRAFT DAMPER 22 7/8" x 24" FOR SIZE 2 STANDARD & MODULAR HEATER UNITS W/EXTENDED SHAFT, STANDARD GALVANIZED CONSTRUCTION, 3/4" REAR FLANGE, LOW LEAKAGE, 1/2" DISC ACTUATOR INCLUDED
- LOW FIRE START - ALLOW THE BURNER CIRCUIT TO ENERGIZE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION.
- GAS PRESSURE GAUGE, 0-35", 2 1/2" DIAMETER, 1/4" THREAD SIZE
- GAS PRESSURE GAUGE, -5 TO +15 INCHES WC, 2 1/2" DIAMETER, 1/4" THREAD SIZE
- SEPARATE 120V WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING VFD IN PREWIRED PANEL OR WITH 200 PACKAGE. PROVIDES SEPARATE 120VAC INPUT SUPPLY FAN. THIS 120V SIGNAL MUST BE RUN BY ELECTRICIAN FROM DCV TO MUA SWITCH.
- PROFILE PLATE CONFIGURATION FOR SIZE 3 DIRECT FIRED UNIT FOR LOW CFM APPLICATIONS.

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.

WATER TEMPERATURE = 207° F. TEMP. RISE = 55° F. BTU/Hr CALCULATED OFF ACTUAL AIR DENSITY INPUT BTU/Hr AT ALTITUDE OF 0.0 ft. = 198604

INPUT BTU/Hr AT ALTITUDE OF 0.0 ft. = 215874



Direct Fired (DF) Profile Plate Assembly

Direct Fired (DF) Profile Plate Assembly

Direct Fired (DF) Profile Plate Assembly

Direct Fired (DF) Profile Plate Assembly

Direct Fired (DF) Profile Plate Assembly

Direct Fired (DF) Profile Plate Assembly

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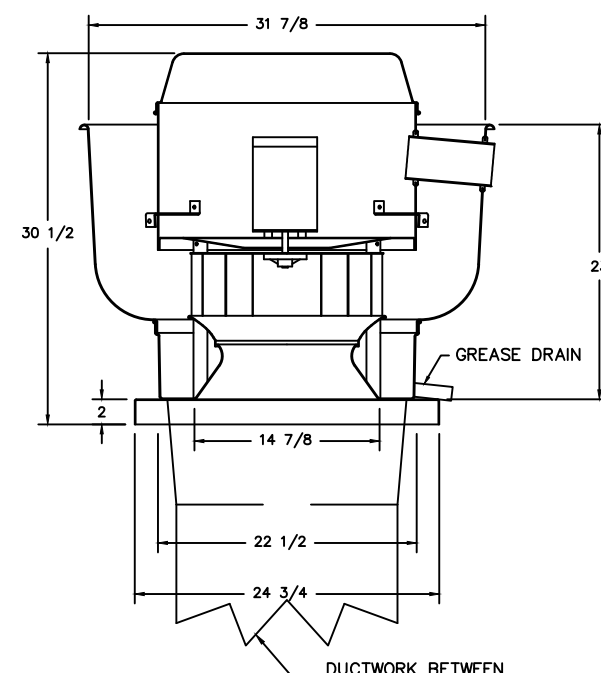
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UL 710 & ULC710 STANDARDS
E.T.L. LISTED 3054804-001

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LONNIE GRANT (REGIONAL MANAGER)
PHONE: 336-996-8484, FAX: 336-996-0418
EMAIL: reg30@captiveair.com

FAN #1 DU85HFA - EXHAUST FAN (HOOD 1)



FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762 AND ULC-9645
- VARIABLE SPEED CONTROL
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 3007 (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST

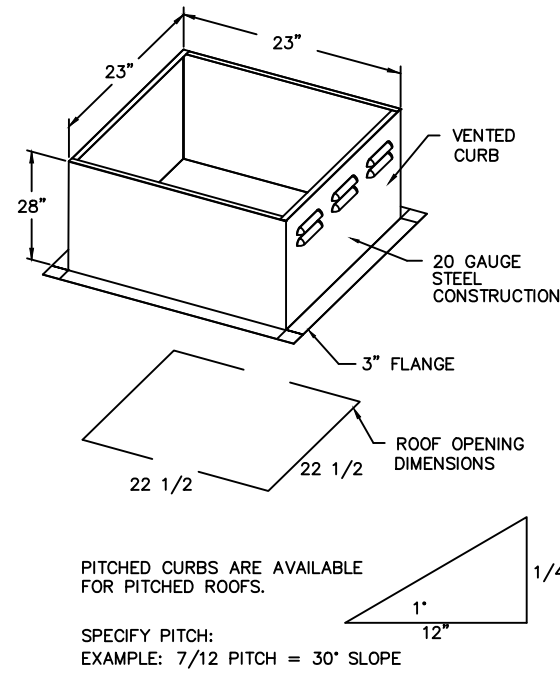
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 3007 (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETEORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 6007 (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

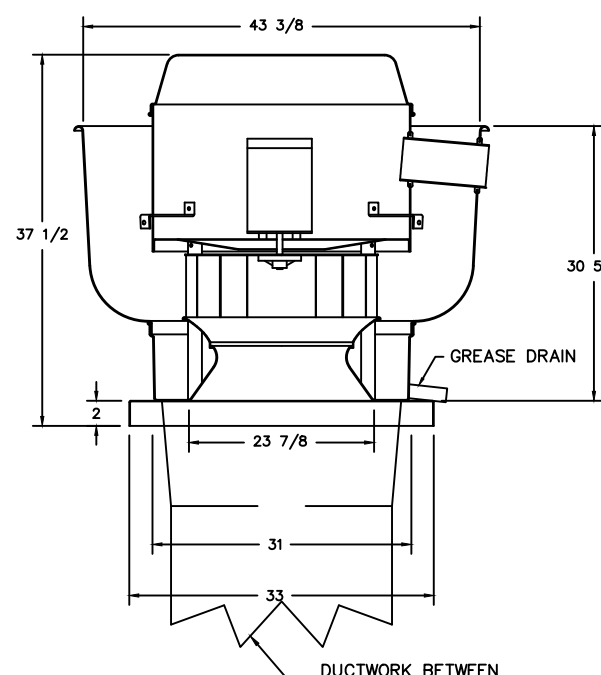
NOTES

GREASE BOX



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.
SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE

FAN #2 DU240HFA - EXHAUST FAN (HOOD 2)



FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762 AND ULC-9645
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 3007 (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST

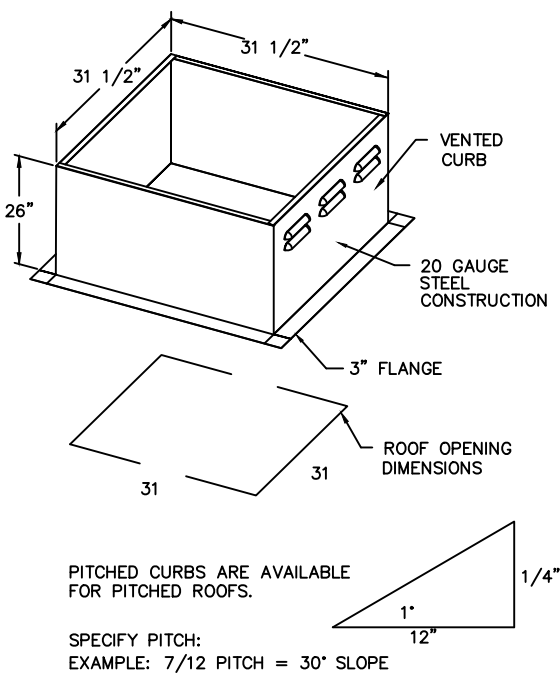
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 3007 (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETEORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 6007 (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

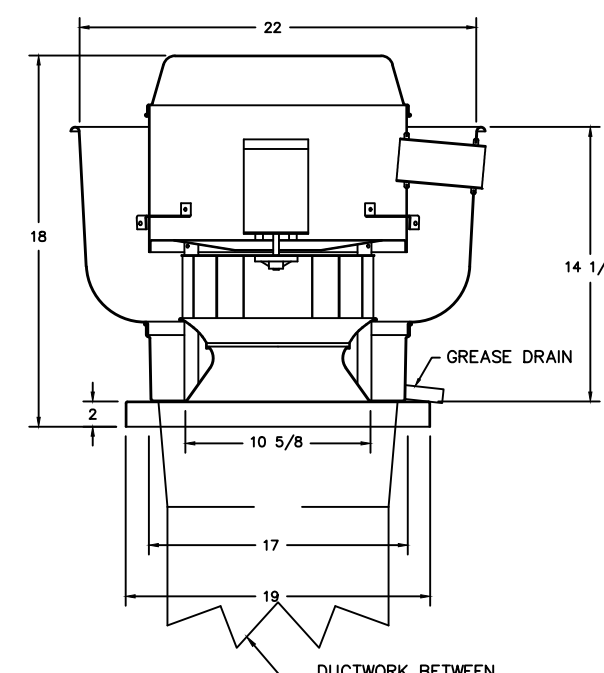
NOTES

GREASE BOX



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.
SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE

FAN #4 DU12HFA - EXHAUST FAN (HOOD 3)



FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762 AND ULC-9645
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 3007 (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST

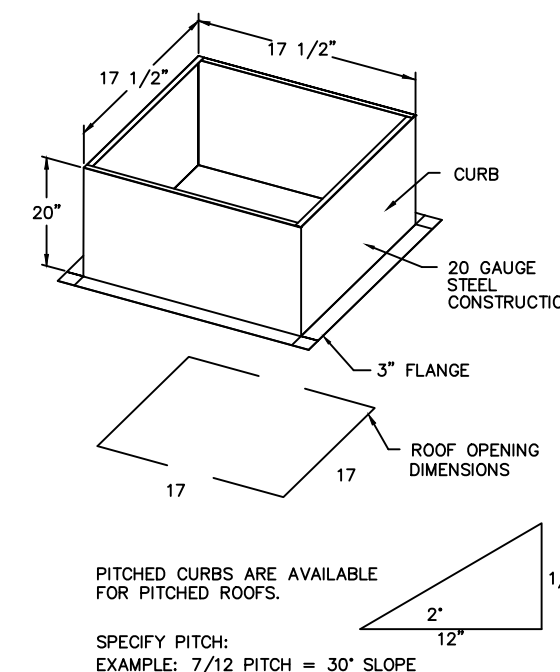
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ABNORMAL FLARE-UP TEST

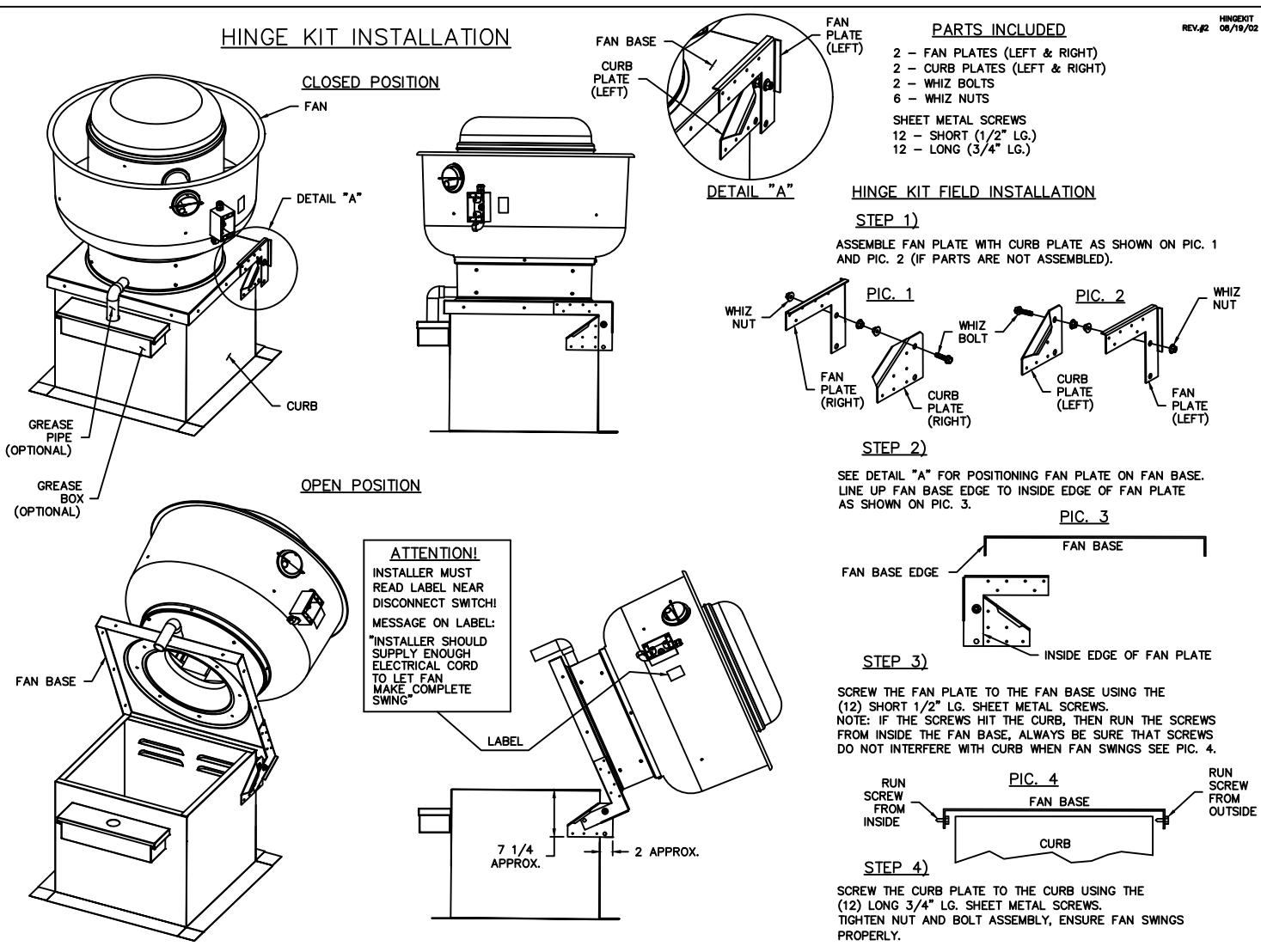
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 6007 (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

NOTES

GREASE BOX
ECM WIRING PACKAGE-EXHAUST - MANUAL OR 0-10VDC REFERENCE SPEED CONTROL (NIDEC MOTOR)



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.
SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE



REVISIONS

DESCRIPTION	DATE

REVISIONS

DATE	NO.	DESCRIPTION

REVISIONS

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[illegible]

Lee's Summit Senior Living

Reference Set - 3rd Release

DATE: 06-14-2019

SCALE:

SHEET TITLE

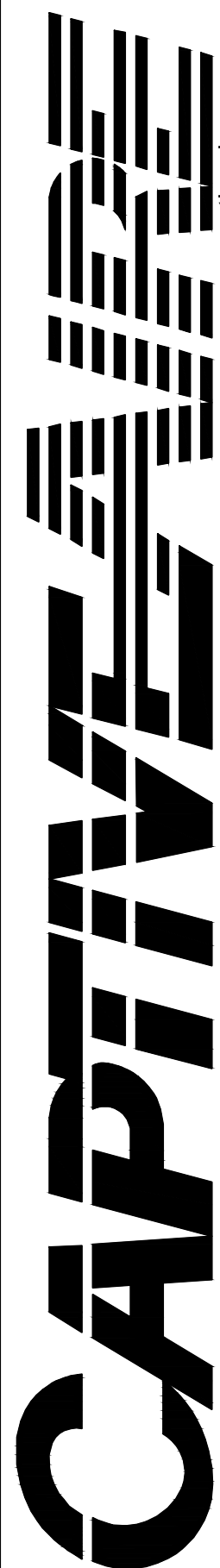
HOOD
MANUFACTURER
SHOP DRAWING

SHEET NUMBER:

QF703

REVISIONS

DESCRIPTION		DATE:
△		
△		
△		
△		



Piedmont Area Office

495 BUCKHURST DR., KERNERSVILLE, NC, 27284 PHONE: (336) 996-8484 FAX: (919) 227-5952 EMAIL: reg30@captiveaire.com

LEES SUMMITT SENIOR LVG
LEES SUMMITT, MS

DATE: 5/9/2019

DWG.#:
SUMMITT(2)

DRAWN BY: LAG

SCALE:

ECP

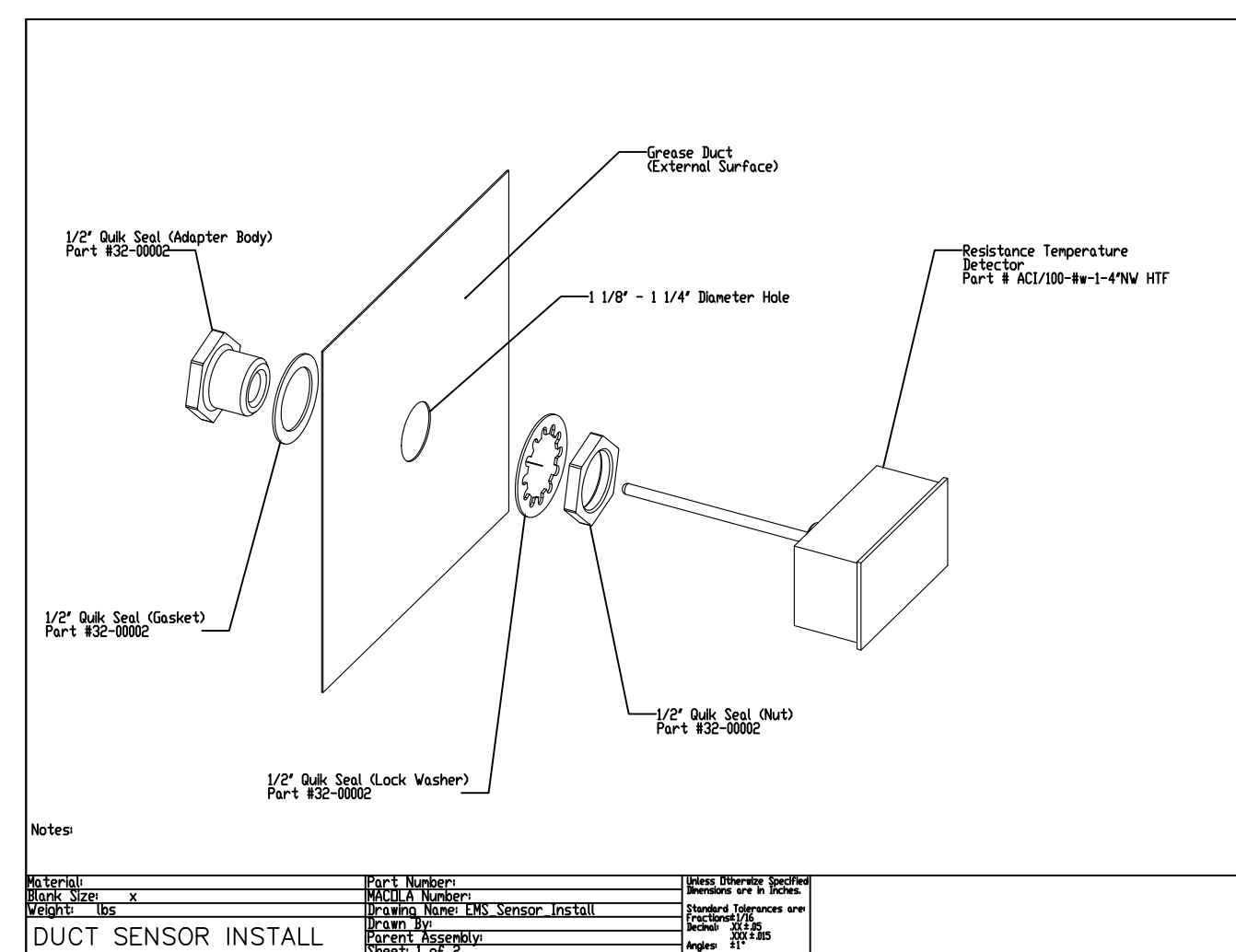
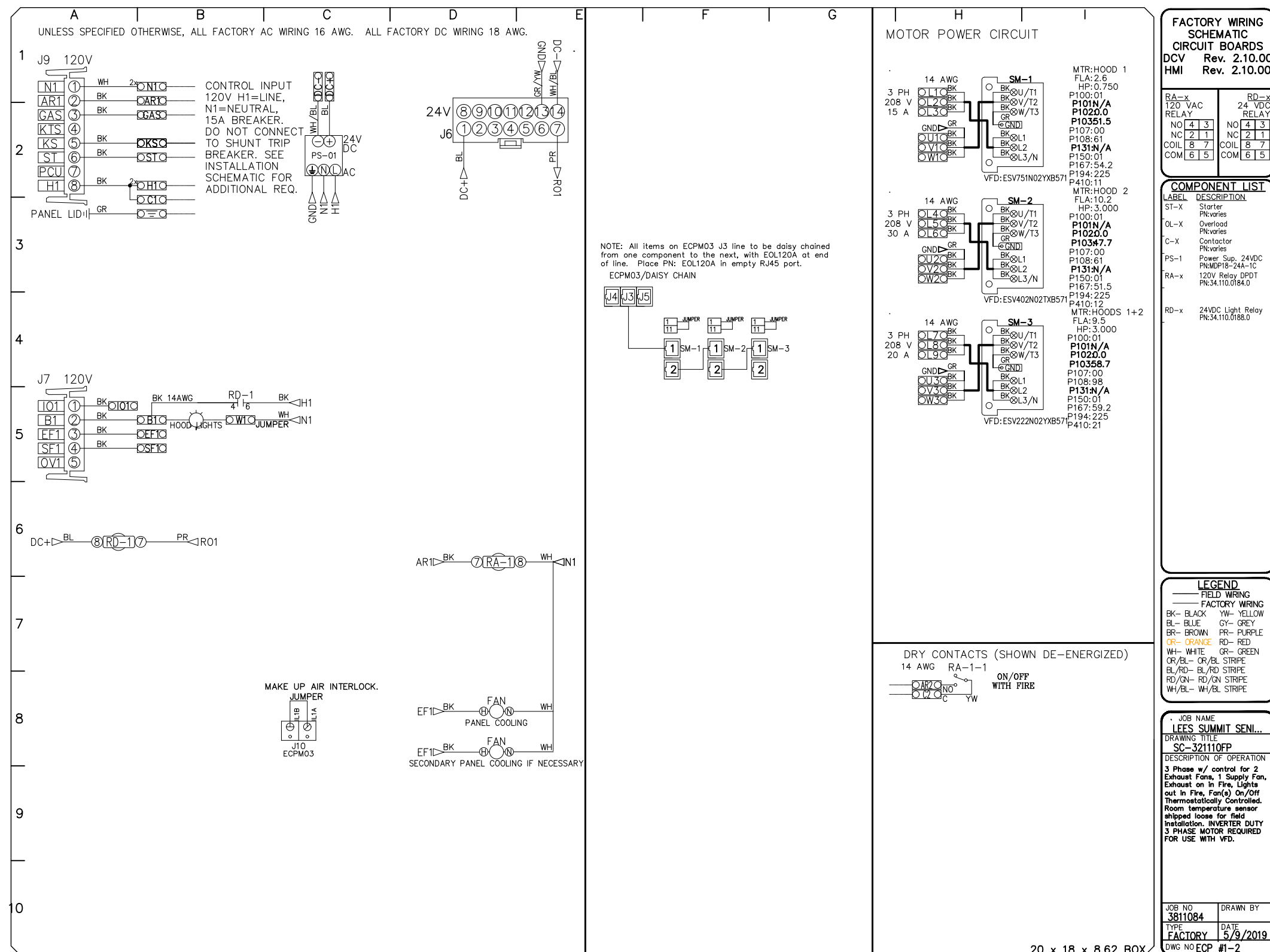
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3

PREWIRE PACKAGE INFORMATION

ELECTRICAL PACKAGE - Job#3811084

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		FAN TAG	TYPE	φ	H.P.	VOLT	FLA
				02 - Face Mount Right Side of Hood	1 Light		Smart Controls Thermostatic Control	HOOD 1	Exhaust	3	0.750	208
1		HOOD 2	Exhaust	3	3.000	208		10.2				
		HOODS 1+2	Supply	3	3.000	208		9.5				

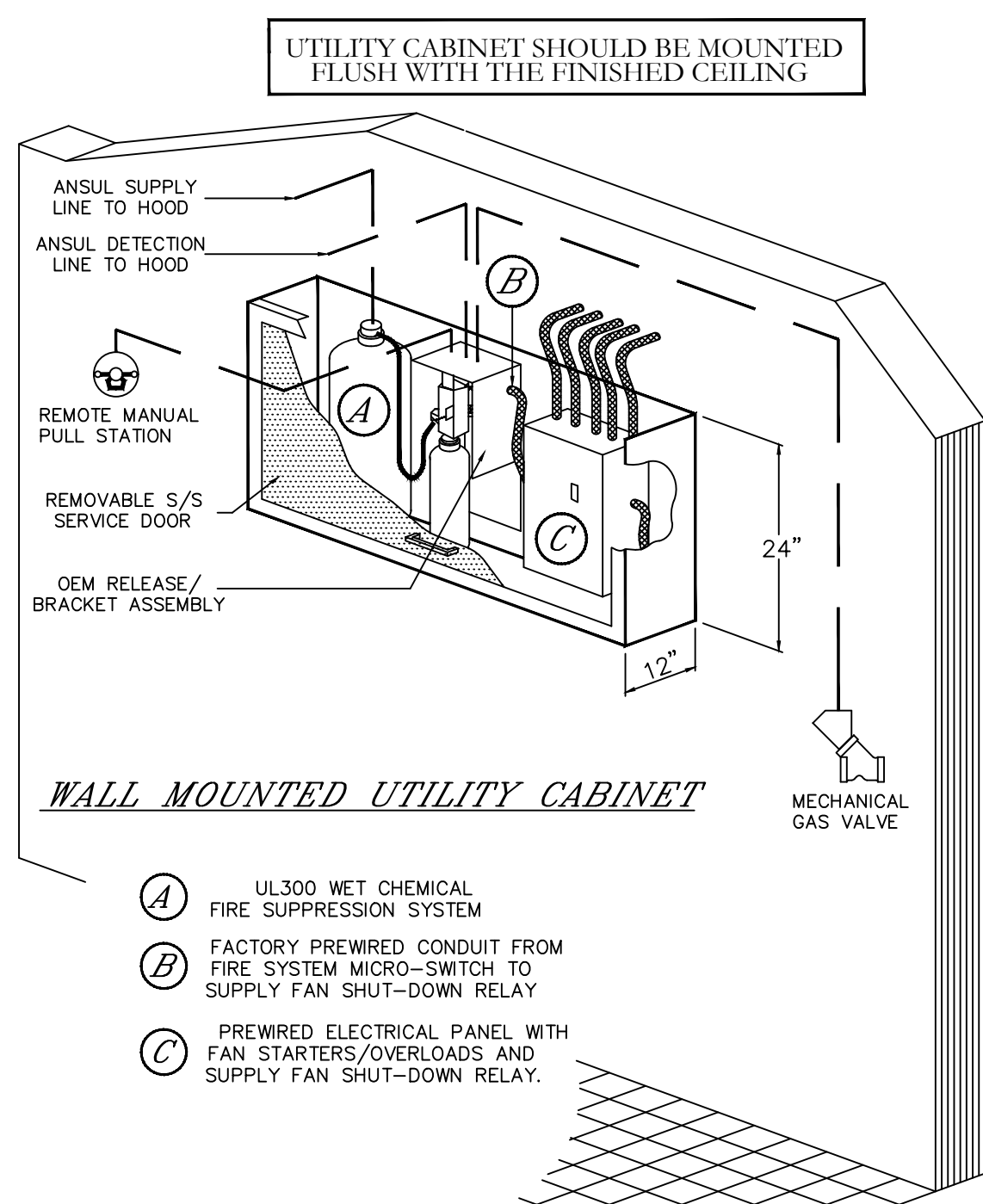
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CAPTIVE-AIRE HOODS ARE
BUILT IN COMPLIANCE WITH

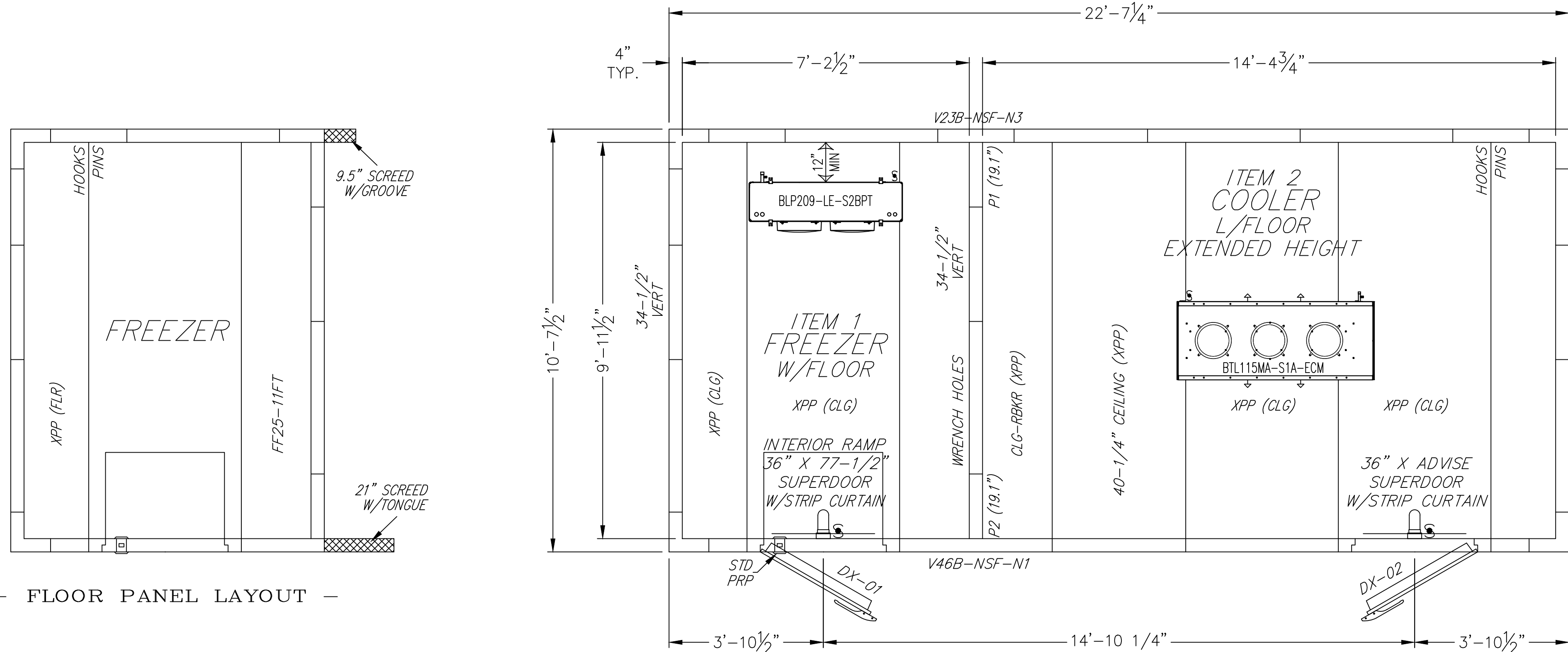


NFPA #96
NSF
UL 710 & ULC710 STANDARDS
E.T.L. LISTED 3054804-001

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



- (A) UL300 WET CHEMICAL FIRE SUPPRESSION SYSTEM
- (B) FACTORY PREWIRED CONDUIT FROM FIRE SYSTEM MICRO-SWITCH TO SUPPLY FAN SHUT-DOWN RELAY
- (C) PREWIRED ELECTRICAL PANEL WITH FAN STARTERS/OVERLOADS AND SUPPLY FAN SHUT-DOWN RELAY.



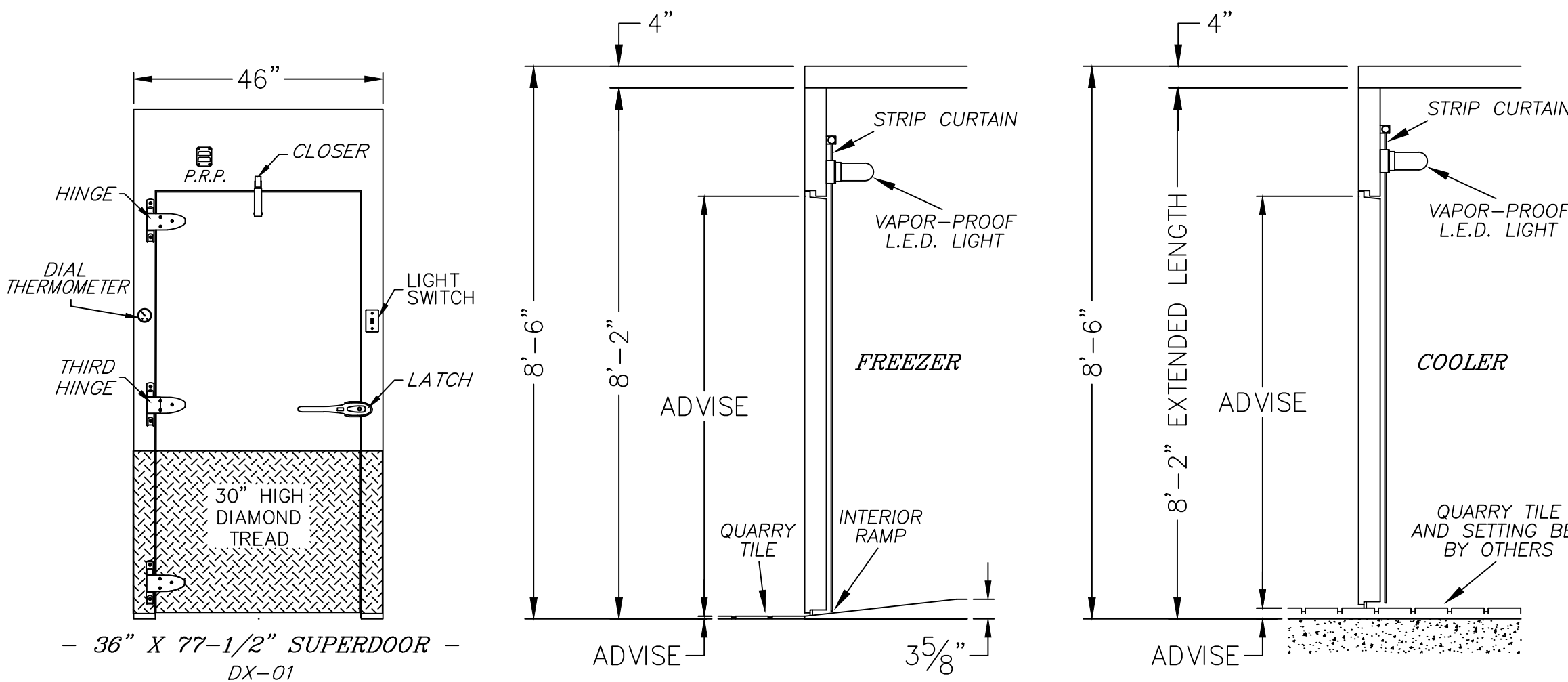
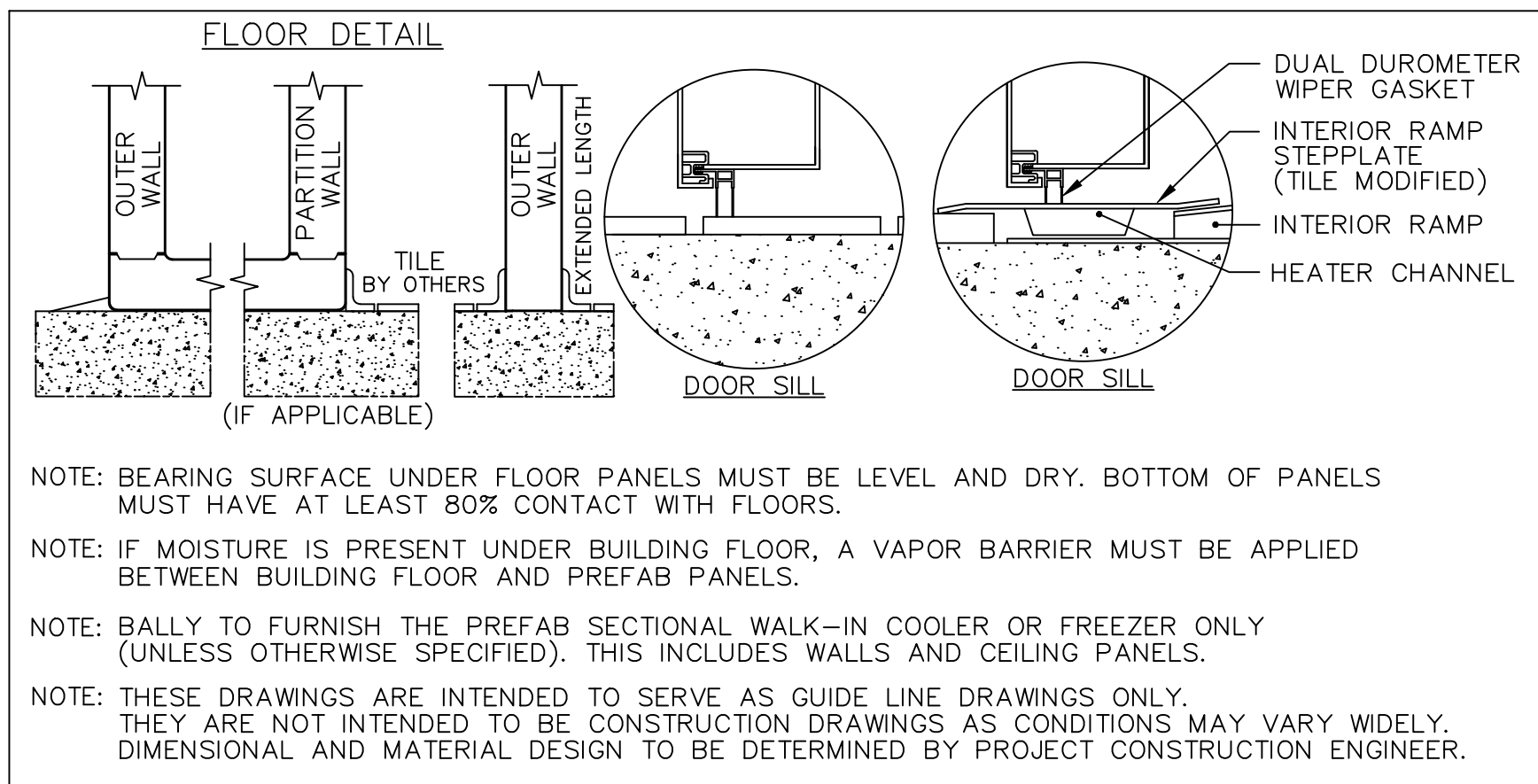
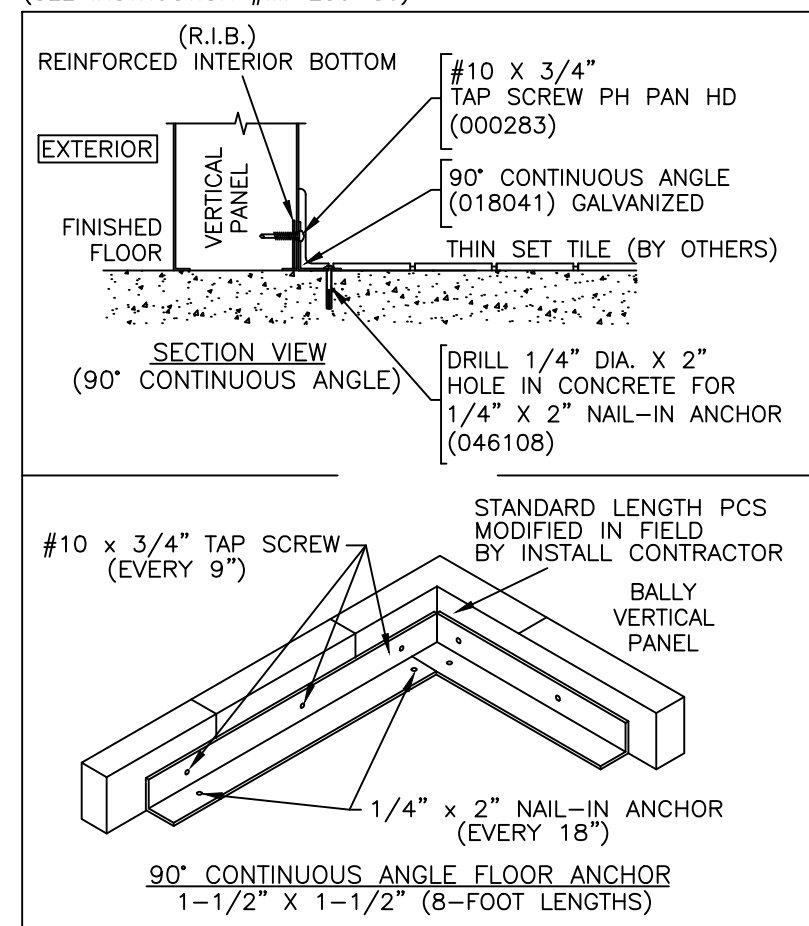
- FLOOR PANEL LAYOUT -

- VERTICAL & CEILING PANEL LAYOUT -

- PLAN VIEW A -

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

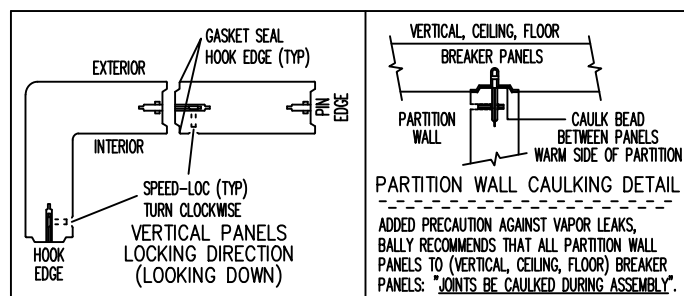
BALLY TO FURNISH CONTINUOUS ANGLE VERTICAL PANEL ATTACHMENT.
(SEE INSTRUCTION #IM-250-86)



- SECTION VIEW -
THRU ENTRANCE DOOR

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

SHEET 1 OF 1



BALLY FLOOR PANEL GUIDELINES
STATIONARY LOADS FOR FT. (UNIFORMLY DISTRIBUTED)
MOBILE EQUIPMENT (COILIES OR CARTS)
BALLY FLOOR PANELS MUST BE REINFORCED WITH FIBERGLASS UNDER INTERIOR FLOOR SHEET.
ALUMINUM CHANNEL TREAD (EXTERIOR) IS ALSO AN OPTION.
DO NOT WALK ON BALLY FLOOR PANELS.
A 1/2" MIN. GAP IS REQUIRED OVER BALLY FLOOR PANELS.
AIR GAP/CIRCULATION RECOMMENDATION:
BALLY RECOMMENDS A 2" GAP BETWEEN WALK-IN VERTICAL PANELS AND EXISTING BUILDING WALLS FOR PROPER AIR CIRCULATION. IT IS ALSO RECOMMENDED THAT AIR CIRCULATION BE PROVIDED FOR WALK-IN THAT ARE WITHIN AN ENCLOSED AREA.
S = ELECTRICAL CONNECTION

THIS DRAWING IS TO BE USED FOR "APPROVAL ONLY".
-> DO NOT USE THIS DRAWING FOR INSTALLATION!
EVERY SHIPPED ORDER WILL HAVE A FINALIZED "AS-BUILT" DRAWING.

RESTRICTED, CONFIDENTIAL DOCUMENT.

SIGNED APPROVAL

SIGNED _____
DATE _____

PLEASE READ

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.

IMPORTANT - PLEASE READ

THESE DRAWINGS ARE NOT TO BE CONSIDERED AS APPROVED BY LOCAL OR STATE BUILDING AUTHORITIES.

THEY HAVE BEEN PREPARED SOLELY FOR THE GUIDANCE OF REGISTERED ARCHITECTS AND ENGINEERS AND FOR THE ASSISTANCE OF LOCAL INSTALLERS. IT IS THE RESPONSIBILITY OF THE PROJECT ARCHITECT OR ENGINEER TO ASSURE THE BUILDING DESIGN MEETS ALL CODE REQUIREMENTS. THIS INCLUDES STRUCTURAL DESIGN, AS WELL AS ANY WORK PERFORMED BY THE GENERAL CONTRACTOR. BALLY REFRIGERATED BOXES INC. IN PREPARING THESE DRAWINGS AND SPECIFICATIONS, DOES NOT ASSUME ANY RESPONSIBILITY FOR THE SUCCESSFUL COMPLETION OR USAGE OF THE STRUCTURE DESCRIBED.

THE DRAWINGS AND SPECIFICATIONS DESCRIBE A BUILDING ASSEMBLED FROM BALLY PANELS INSULATED WITH URETHANE "FOAMED-IN-PLACE". THE SIZE AND SHAPE IS THAT WHICH MOST CLEARLY MEETS DIMENSIONS SUBMITTED BY THE USER. BALLY REFRIGERATED BOXES INC. PROVIDES PANELS FREQUENTLY SPECIFIED BY OTHERS, AND IS NOT RESPONSIBLE FOR THE SELECTION OR RECOMMENDATION BY OTHERS OF THE PANEL FINISH FOR ANY BUILDING OR WALK-IN APPLICATION.

REV	DESCRIPTION	RCB BY	DATE
1	REVISED BOX SIZE, RFG.	RCB	04/05/19



FOR

LEE'S SUMMIT
SENIOR COMMUNITY

DRAWING NUMBER	19285AD	DATE	04/03/19
DRAWN BY	RCB	ORDER NUMBER	19285
LEB'D BY		DATE	
CHK'D BY			

19285AD



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

Lee's Summit Senior

Living

Lee's Summit, MS

Reference Set - 3rd Release

PROJECT NUMBER:

19-018

DATE:

06-14-2019

SCALE:

NTS

DRAWN BY:

JW/TR/YM

APPROVED BY:

SE

SHEET TITLE:

WALK-IN BOX
MANUFACTURER
SHOP DRAWING

SHEET NUMBER:

QF704