### **GENERAL NOTES**

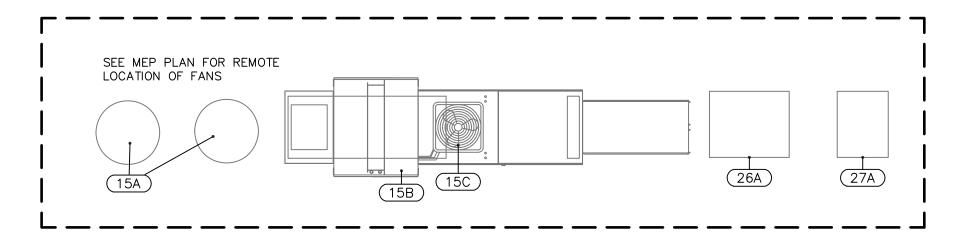
1. THE DRAWINGS, SPECIFICATIONS, ALL ELECTRONIC MEDIA, AND OTHER DOCUMENTS PROVIDED BY ADVANCED FOODSERVICE CONSULTING FOR PROJECT SHALL BE DEEMED ADVANCED AND THEY SHALL RETAIN ALL COMMON LAW, STATUTORY AND OTHER RESERVED RIGHTS, INCLUDING COPYRIGHT. THE OWNER/ARCHITECT SHALL BE PERMITTED TO RETAIN COPIES, INCLUDING REPRODUCIBLE COPIES OF THE ADVANCED DOCUMENTS FOR THIS PROJECT. A.) OWNER/ARCHITECT ACKNOWLEDGES THAT ADVANCED

FOODSERVICE CONSULTING SHALL HAVE NO LIABILITY FOR ANY USE OF ADVANCED DRAWINGS, SPECIFICATIONS AND OTHER DOCUMENTS BY ANY OTHER PARTY OTHER THAN ADVANCED. B.) ADVANCED FOODSERVICE CONSULTING TAKES NO RESPONSIBILITY FOR ELECTRONIC MEDIA'S COMPATIBILITY WITH SOFTWARE OR HARDWARE USED BY THE RECIPIENT.

WHEREAS THE TRANSMITTED INFORMATION IS SUBJECT TO CHANGE, MUST ACCEPT RESPONSIBILITY FOR THE RECIPIENT OBTAINING ANY UPDATES. C.) ALL INFORMATION REMAINS PROPERTY OF ADVANCED FOODSERVICE CONSULTING AND MAY NOT BE COPIED OR USED

- WITHOUT WRITTEN PERMISSION BY AN OFFICER OF ADVANCED. 2. DRAWINGS PROVIDED INDICATE THE GENERAL ARRANGEMENT AND LOCATION OF FOOD SERVICE EQUIPMENT AND ARE REASONABLY EXACT BASED UPON INFORMATION PROVIDED BY THE ARCHITECT AND OTHERS AT THE TIME THE DOCUMENTS WERE PRODUCED. THEREFOR, ACCURACY IS NOT GUARANTEED. DRAWINGS ARE FOR ASSISTANCE AND GUIDANCE. EXACT LOCATION AND LEVELS ARE TO BE GOVERNED BY THE BUILDING CONSTRUCTION DOCUMENTS.
- 3. ALL WORK MATERIALS AND EQUIPMENT SHALL BE IN FULL ACCORDANCE WITH CURRENT CODES AND REGULATIONS OF LOCAL JURISDICTION AUTHORITIES, PUBLIC HEALTH, NATIONAL BOARD OF FIRE UNDERWRITERS, AS WELL AS LOCAL, STATE AND NATIONAL ORDINANCES.
- 4. THE GENERAL AND SUBCONTRACTORS SHALL BE RESPONSIBLE FOR THE VERIFICATION OF ALL CONDITIONS AND DIMENSIONS AT THE JOB SITE AS INDICATED BY THESE DRAWINGS AND SHALL NOTIFY FOODSERVICE CONTRACTOR OF ANY DISCREPANCIES BEFORE BEGINNING THEIR WORK. 5. GENERAL CONTRACTOR TO VERIFY THE SIZE, LOCATION, AND
- CAPACITIES OF UTILITIES NECESSARY TO OPERATE ALL EQUIPMENT INDICATED BY OWNER OR BY OTHERS. IF UTILITIES ARE INDICATED FOR THIS EQUIPMENT ON THE ADVANCED FOODSERVICE CONSULTING DRAWINGS, THEY ARE TYPICAL CONNECTIONS ONLY AND MUST BE VERIFIED AS TO NECESSITY, CAPACITY AND LOCATION.
- 6. AL ROUGH-INS ARE TO STUB THRU THE FLOOR OR TERMINATE IN THE WALLS AS INDICATED BY THESE DRAWINGS. REFER TO THE MANUFACTURER'S SPECIFICATION SHEETS AND DETAIL DRAWINGS FOR FINAL CONNECTIONS.
- 7. THE FOODSERVICE EQUIPMENT DRAWINGS INDICATE ONLY THE UTILITIES NECESSARY TO OPERATE THE FOOD SERVICE EQUIPMENT. REFER TO THE ARCHITECTURAL DRAWINGS FOR ADDITIONAL CONVENIENCE RECEPTACLES, EXIT LIGHTS, EMERGENCY LIGHTING, PHONE CONNECTIONS, PA SYSTEMS, ALARM SYSTEMS, HOSE BIBS, WATER COOLERS, AND FLOOR AND AREA DRAINS.
- 8. ALL PLUMBING, ELECTRICAL, REFRIGERATION, AND VENTILATION WORK INCLUDING ROUGH-INS AND FINAL CONNECTIONS OF THE EQUIPMENT IS TO BE PERFORMED BY THE APPROPRIATE TRADES. THIS IS NOT A PART OF FOODSERVICE CONTRACT UNLESS NOTED OTHERWISE.
- 9. BUILDING CONTRACTORS SHALL PROVIDE AND INSTALL WALL BACKING OR STEEL BACKING IN ANY WALLS AS REQUIRED TO HANG FOODSERVICE EQUIPMENT IF WALLS DEVIATE FROM CONCRETE WALLS.
- 10. INSTALLATION OF EQUIPMENT (BY KEC) SHALL INCLUDE DELIVERY, UNLOADING, UNCRATING, SETTING IN PLACE OF EQUIPMENT, LEVELING AND CAULKING AS REQUIRED. INSTALLATION DOES NOTE INCLUDE HOISTING OF EQUIPMENT TO THE ROOF TOP, CORE DRILLING, ROOF PENETRATIONS, BUILDING PENETRATIONS, AND PITCH POCKETS, CURBS, FIRE STOPPING, WEATHERPROOFING, IN WALL BLOCKING, INTERCONNECTING WIRING FROM EQUIPMENT CONTROLS TO EQUIPMENT, INTERCONNECTING PLUMBING PERMITS, FEES INTERCONNECTING DUCT WORK FROM EQUIPMENT TO BUILDING HVAC SYSTEMS, HEAT TAPE, INSULATION.
- 11. ALWAYS VERIFY SCALE WITH DIMENSIONS GIVEN.

FS-102.2]	



		EQUIPME	NT SCHEDULE			-
ITEM				ITEM		
NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS	NO	QTY	EQUIPMENT CATE
1	1	WASHER & DRYER	NIKEC - BY OTHERS	51	-	- SPARE NUMBER -
2	1	WIRE SHELVING		52	-	- SPARE NUMBER -
3	1	WIRE SHELVING - UTILITY		53	-	- SPARE NUMBER -
4	1	MOP SINK W/ FAUCET	NIKEC - BY P.C.	54	1	ROLL-THRU HEATED
4A	1	MOP HOLDER	NIKEC - BY P.C.	55	1	WORK COUNTER W/
5	1	OFFICE FURNITURE	NIKEC - BY OTHERS	56	1	ROLL-THRU REFRIGE
6		LOCKERS		57	1	ROLL-IN HEATED CA
7	LOT	TRACK SHELVING SYSTEM		58	1	ROLL-IN REFRIGERAT
8	1	WIRE SHELVING		59	1	WORK COUNTER W/
9	1	CAN RACK		60	1	RAPID COOK OVEN
10	-	- SPARE NUMBER -		61	1	UNDERCOUNTER RE
11	-	- SPARE NUMBER -		62	1	ROLL-THRU HEATED
12	-	- SPARE NUMBER -		63	1	REFRIGERATED MER
13	1	HAND SINK		64	1	WIRE SHELVING
13A	1	HAND SINK		65	1	PASS COUNTER
13B	2	HAND SINK		66	1	POS SYSTEM
13C	2	HAND SINK		67	1	ESPRESSO CAPPUCCI
14	1	CABINET, HOLDING/PROOFING		67A	1	MILK COOLER
15	1	EXHAUST HOOD		67B	1	WATER FILTER
15A	2	EXHAUST FAN		68	-	- SPARE NUMBER -
15B	1	MAKE-UP AIR UNIT		69		- SPARE NUMBER -
15C	1			70	-	- SPARE NUMBER -
16	3	COMBI OVEN, DBL		71	7	FLATWARE & TRAY
16A	3	WATER FILTRATION SYSTEM		72	1	HOT/COLD COUNTER
17	-	- SPARE NUMBER -		73	1	SNEEZE GUARD
18	-	- SPARE NUMBER -		74	1	HOT FOOD WELL
19	-	- SPARE NUMBER -		75	1	COLD FOOD WELL
20	1	PREP TABLE W/ SINKS & OVERSHELF		76	1	HOT/COLD COUNTER
21	1	MICROWAVE OVEN		77	1	SNEEZE GUARD
22	1	HOT WATER DISPENSER		78	1	HOT FOOD WELL
23	1	CART, UTILITY		79	1	COLD FOOD WELL
24	6			80	1	HOT/COLD COUNTER
25	1	WALK-IN COOLER/FREEZER		81	1	SNEEZE GUARD
26	1	FREEZER EVAP COIL		81A	1	SNEEZE GUARD
26A		FREEZER CONDENSING UNIT		82	1	HOT FOOD WELL
27				83	1	COLD FOOD WELL
27A	<u> </u>			85	1	COLD COUNTER SNEEZE GUARD
28	-	- SPARE NUMBER -		86	1	COLD FOOD WELL
29	- 10	- SPARE NUMBER -		87	1	HOT/COLD COUNTER
30 30A	10	WIRE SHELVING DUNNAGE RACK		88	1	SNEEZE GUARD
31	10	WIRE SHELVING		89	1	HOT/COLD FOOD WI
31A	10	DUNNAGE RACK		90	1	COLD COUNTER
32		- SPARE NUMBER -		91	1	SNEEZE GUARD
33	13	NESTING PAN RACK		92	1	COLD FOOD WELL
34	1	WORK COUNTER W/SINKS		93	1	HEATED DISPLAY ME
35	1	PLANETARY MIXER		94		- SPARE NUMBER -
36	1	WORK COUNTER W/SINK		95	-	- SPARE NUMBER -
37		- SPARE NUMBER -		96	2	REFRIGERATED SELF
38	-	- SPARE NUMBER -		97	1	REFRIGERATED SELF
39	-	- SPARE NUMBER -		98	4	MILK COOLER
40	4	WIRE SHELVING		99	2	WIRE SHELVING
40	1	4 COMPARTMENT SINK		100	2	CASHIER STATION
41 41A	1	PRE-RINSE FAUCET		100	1	CASHIER STATION
41A 42	1	DISPOSER		101	4	POS SYSTEM
42	1	EYEWASH STATION		102	-	- SPARE NUMBER -
44	1	HOSE REEL W/ RECESSED CABINET		103	-	- SPARE NUMBER -
45				105	2	

NIKEC - BY M.C.

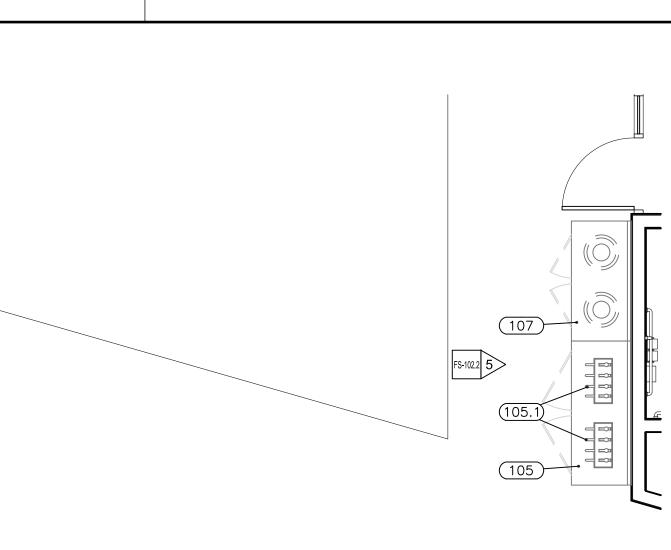
1 SOILED DISHTABLE

1 CLEAN DISHTABLE 1 FLOOR TROUGH 3 DOLLY DISH RACK

47A 2 PANT LEGS

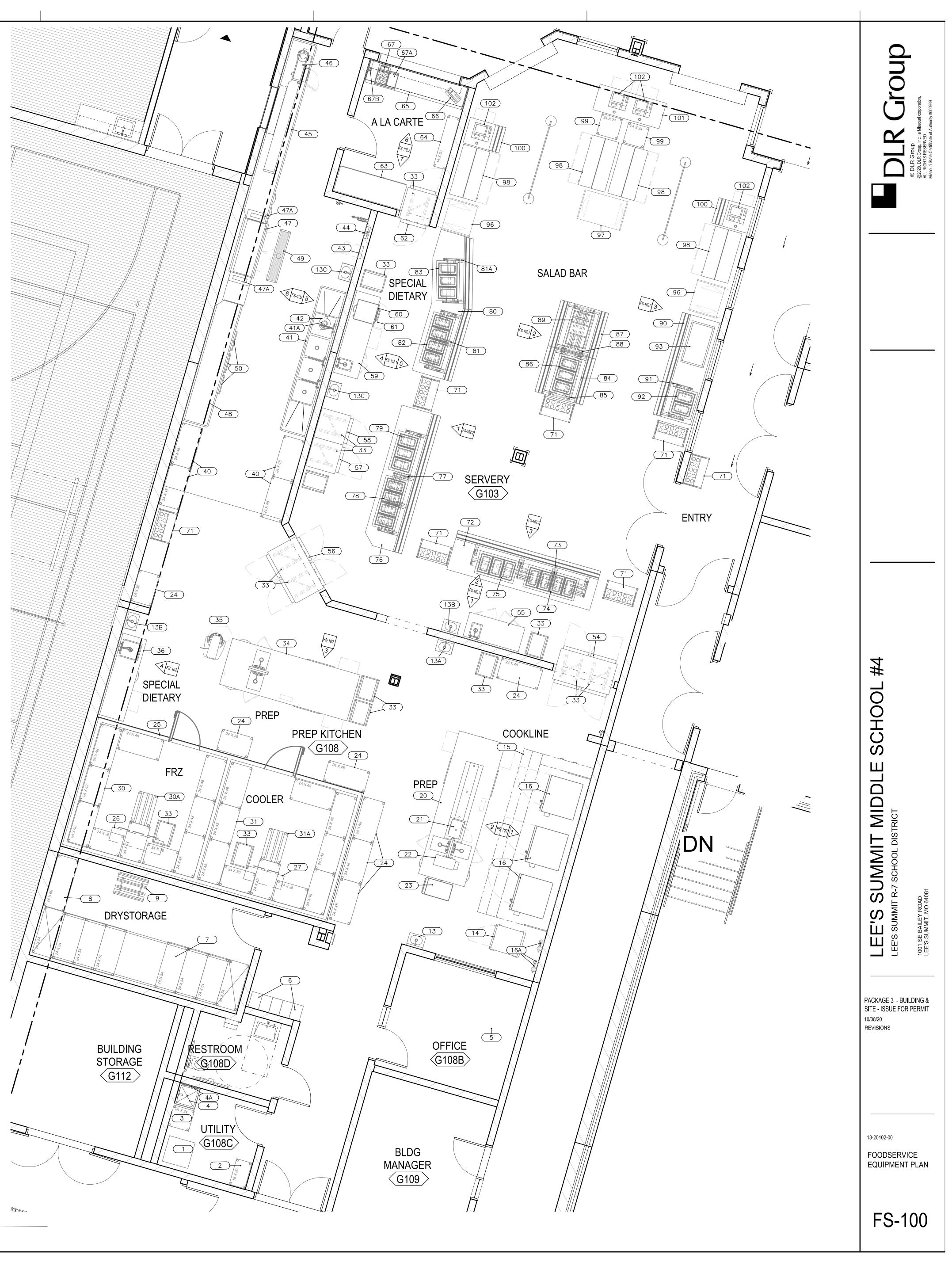
1 TROUGH DISPOSAL SYSTEM

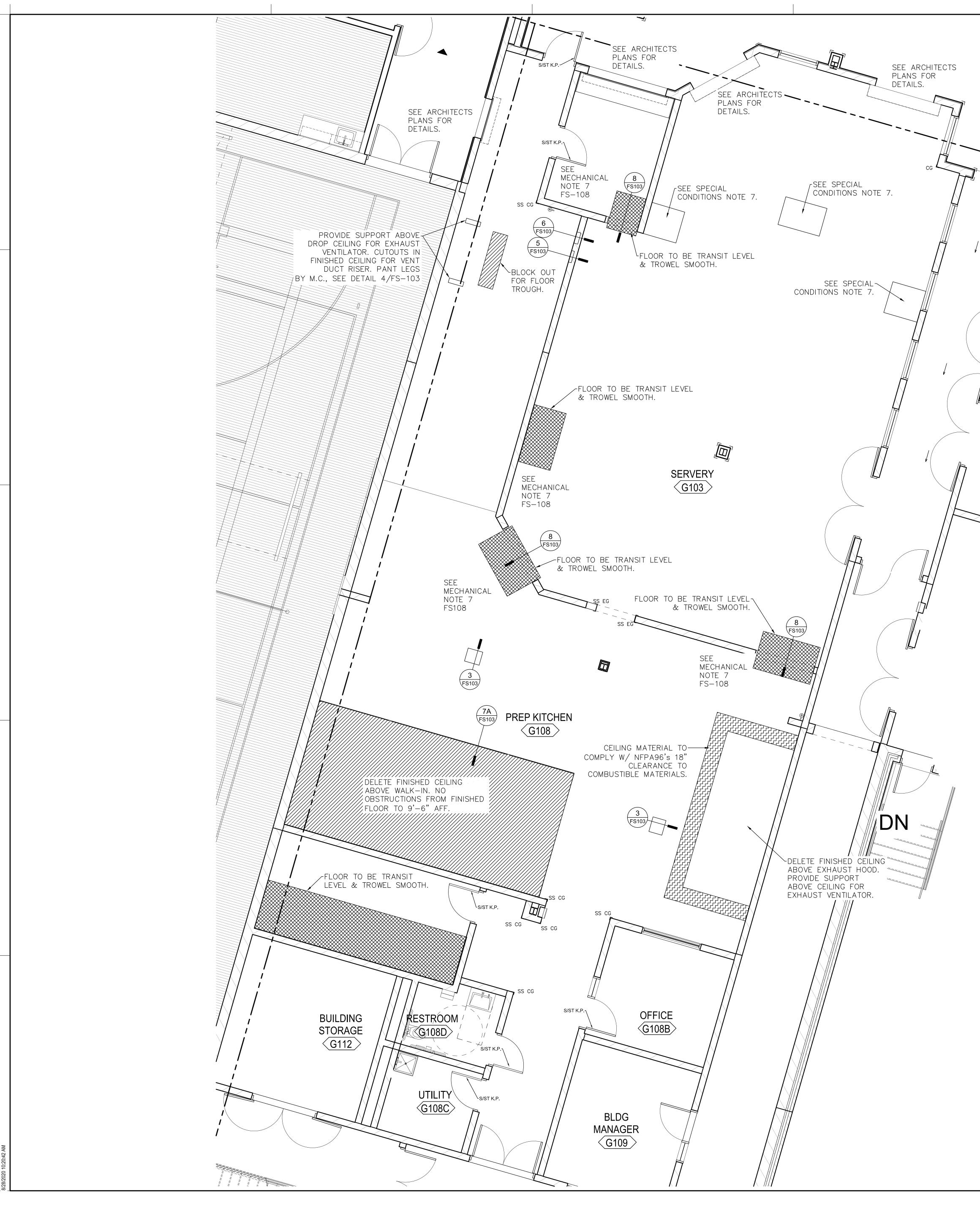
1 DISHMACHINE W/ BLOWER



 $(1) \frac{\text{CONDIMENT/TRASH COUNTER PLAN}}{1/4" = 1'-0"}$ 

EQUIPMENT CATEGORY - SPARE NUMBER SPARE NUMBER SPARE NUMBER - ROLL-THRU HEATED CABINET WORK COUNTER W/SINK ROLL-THRU REFRIGERATOR ROLL-IN HEATED CABINET ROLL-IN REFRIGERATOR WORK COUNTER W/SINK RAPID COOK OVEN UNDERCOUNTER REFRIGERATOR ROLL-THRU HEATED CABINET REFRIGERATED MERCHANDISER WIRE SHELVING PASS COUNTER POS SYSTEM ESPRESSO CAPPUCCINO MACHINE MILK COOLER	EQUIPMENT REMARKS
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- SPARE NUMBER - ROLL-THRU HEATED CABINET WORK COUNTER W/SINK ROLL-THRU REFRIGERATOR ROLL-IN HEATED CABINET ROLL-IN REFRIGERATOR WORK COUNTER W/SINK RAPID COOK OVEN UNDERCOUNTER REFRIGERATOR ROLL-THRU HEATED CABINET REFRIGERATED MERCHANDISER WIRE SHELVING PASS COUNTER POS SYSTEM ESPRESSO CAPPUCCINO MACHINE MILK COOLER	
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- SPARE NUMBER -	
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REFRIGERATED SELF-SERVICE CASE	
MILK COOLER	NIKEC - BY OWNERS VENDOR
	NIKEC - BY OWNER
CONDIMENT DISPENSER	
TRASH COUNTER	
TRASH COUNTER	
MICROWAVE COUNTER	
MICROWAVE OVEN	
	HOT/COLD COUNTER SNEEZE GUARD HOT FOOD WELL COLD FOOD WELL HOT/COLD COUNTER SNEEZE GUARD HOT FOOD WELL COLD FOOD WELL HOT/COLD COUNTER SNEEZE GUARD SNEEZE GUARD HOT FOOD WELL COLD FOOD WELL COLD FOOD WELL COLD FOOD WELL COLD FOOD WELL COLD FOOD WELL HOT/COLD COUNTER SNEEZE GUARD COLD FOOD WELL HOT/COLD COUNTER SNEEZE GUARD HOT/COLD FOOD WELL COLD FOOD WELL HOT/COLD FOOD WELL COLD FOOD WELL COLD FOOD WELL COLD FOOD WELL HOT/COLD FOOD WELL COLD FOOD WELL COLD FOOD WELL HEATED DISPLAY MERCHANDISER - SPARE NUMBER - SPARE NUMBER -

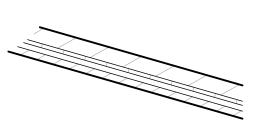




BUILDING BUILDING STORAGE G113	SEE NOTE 3 SEE MEP PLAN FOR REMOTE LOCATION OF FANS		
	SPECIAL CONDITIONS NO	TFS	

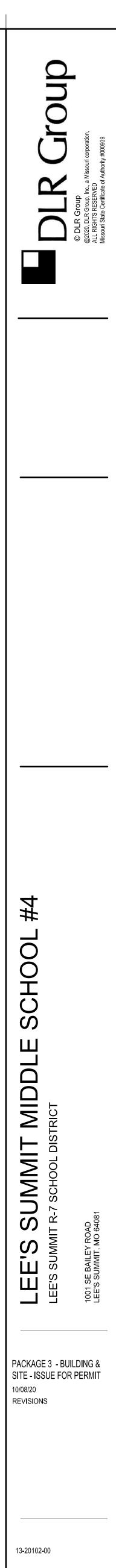
## SPECIAL CONDITIONS NOTES

- 1. BY MECHANICAL/ELECTRICAL CONTRACTOR.
- 2. SEE MECHANICAL/ELECTRICAL ENGINEER'S DRAWINGS AND SPECIFICATIONS.
- 3. SEE ARCHITECTURAL PLANS FOR DETAILS.
- 4. CORNER AND END WALL GUARDS BY OTHERS. CORNER GUARDS ARE NOT BY SECT.114000.
   5. SEE MANUEACTURED DRAWINGG
- 5. SEE MANUFACTURER'S DRAWINGS.
   6. ROOF CURBS AND ALL PENETRATIONS FOR REFRIGERATION
- UNITS AND UTILITIES ARE NOT BY SECT.114000 CONTRACTOR. SEE ARCHITECTURAL DRAWINGS FOR ADDITIONAL INFORMATION.
- LOW VELOCITY PERFORATED SUPPLY DIFFUSERS ARE REQUIRED IF DIFFUSERS ARE LOCATED NEAR ITEM(S) # 96 & 97, FOUR-WAY SUPPLY DIFFUSERS SHOULD NOT BE INSTALLED WITH IN 15' RECOMMENDED SUPPLY, DISCHARGE AIR VELOCITY SHOULD NOT EXCEED 150 FRM.

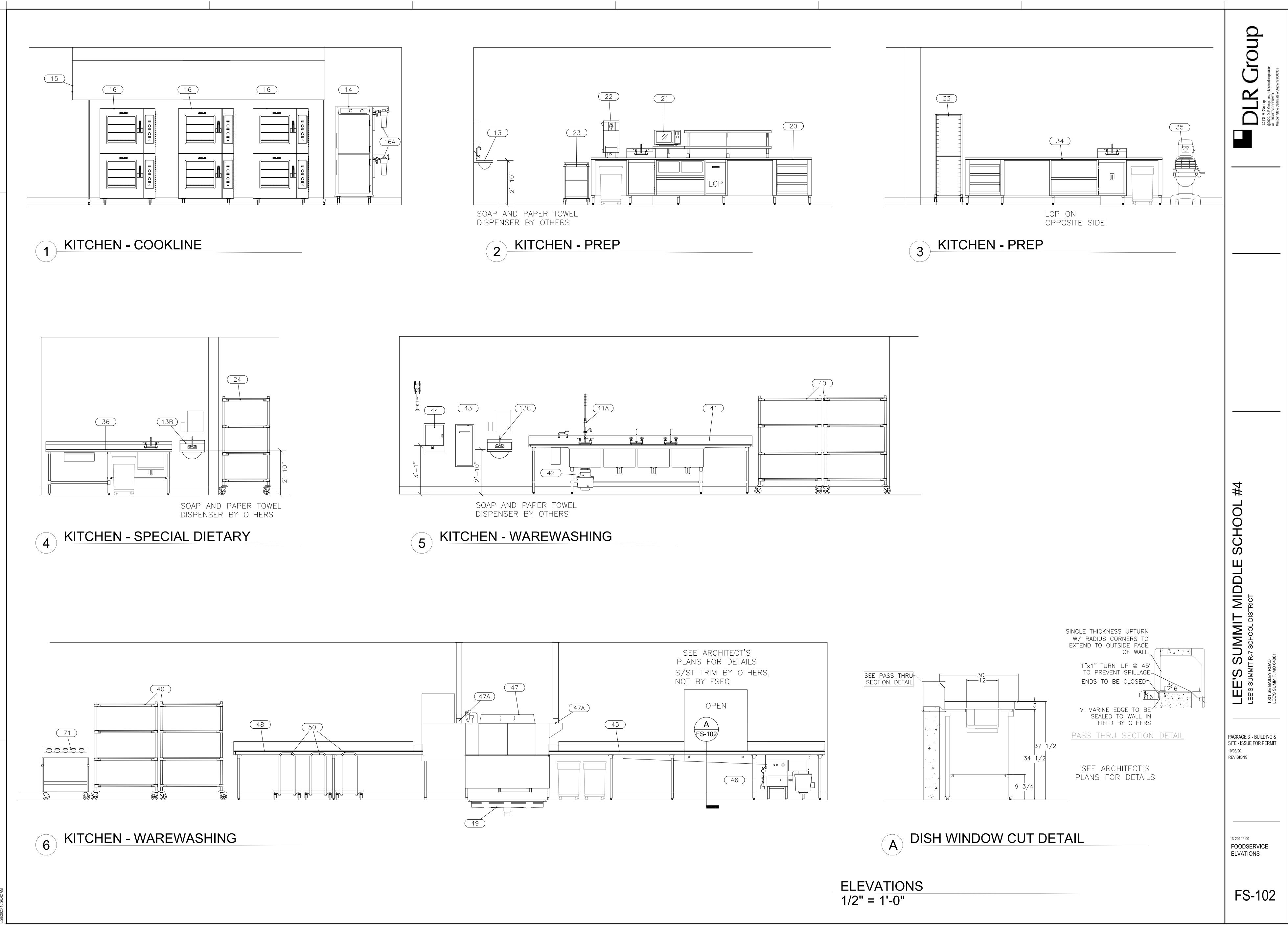


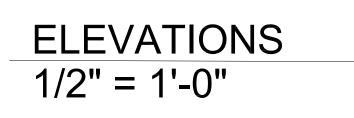
LEGEND	- SPECIAL CONDITIONS
	TRANSIT LEVEL FLOOR (SEE MANUFACTURE DETAILS)
	DEPRESSED FLOOR (SEE MANUFACTURE DETAILS)
	CEILING TO MEET NFPA96
	CURB/CHANNEL BASE (SEE MANUFACTURE DETAILS)
S/ST K.P.	STAINLESS STEEL KICKPLATE
] E.G.	END WALL GUARD (DBL)—"EG" (N.I.K.E.C.)
Г с.G.	CORNER WALL GUARD (SINGLE)—"CG" (N.I.K.E.C.)

## SPECIAL CONDITIONS PLAN 1/4" = 1'-0"

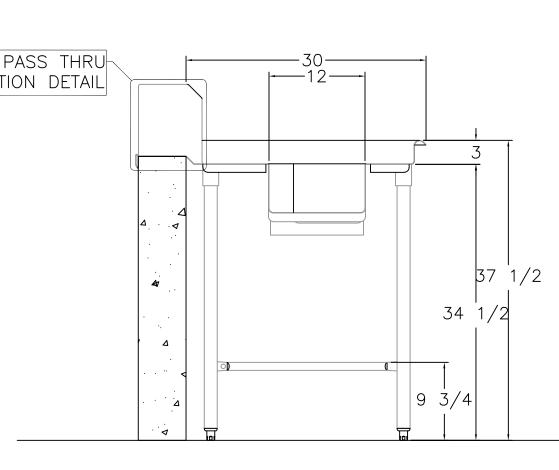


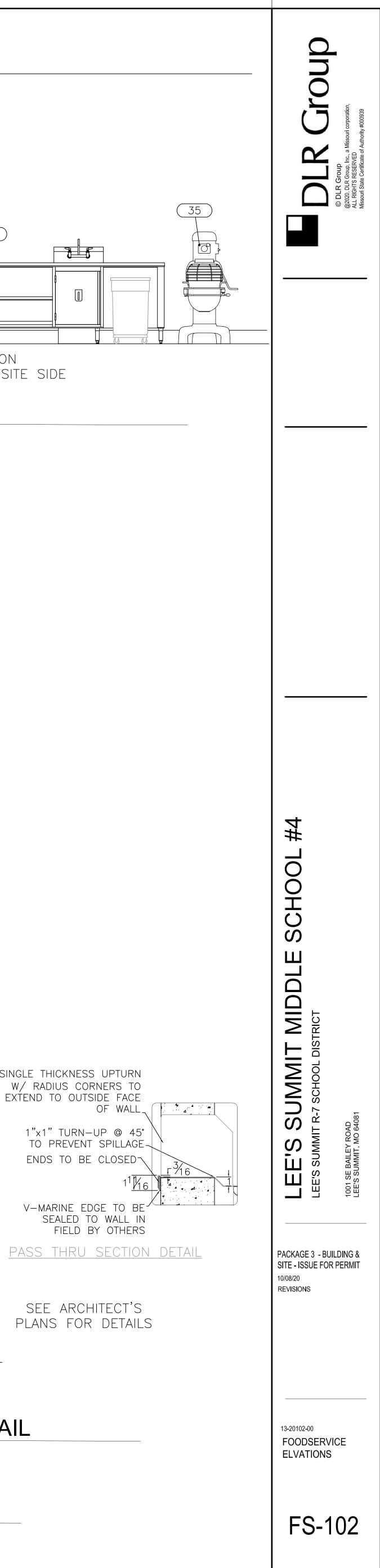
FOODSERVICE SPECIAL CONDITIONS PLAN

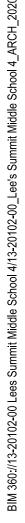




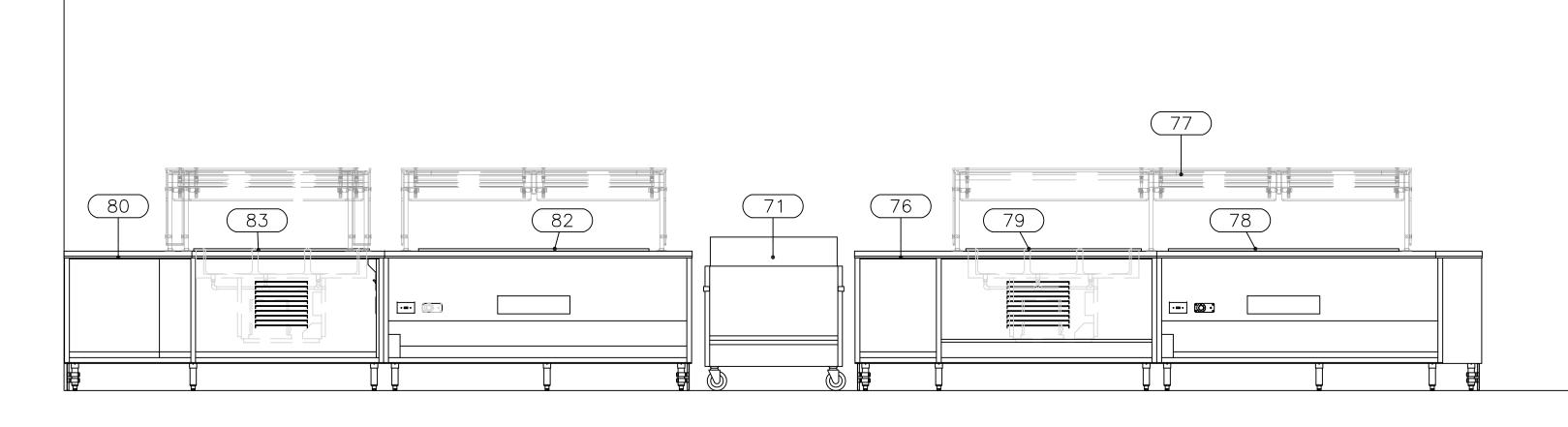




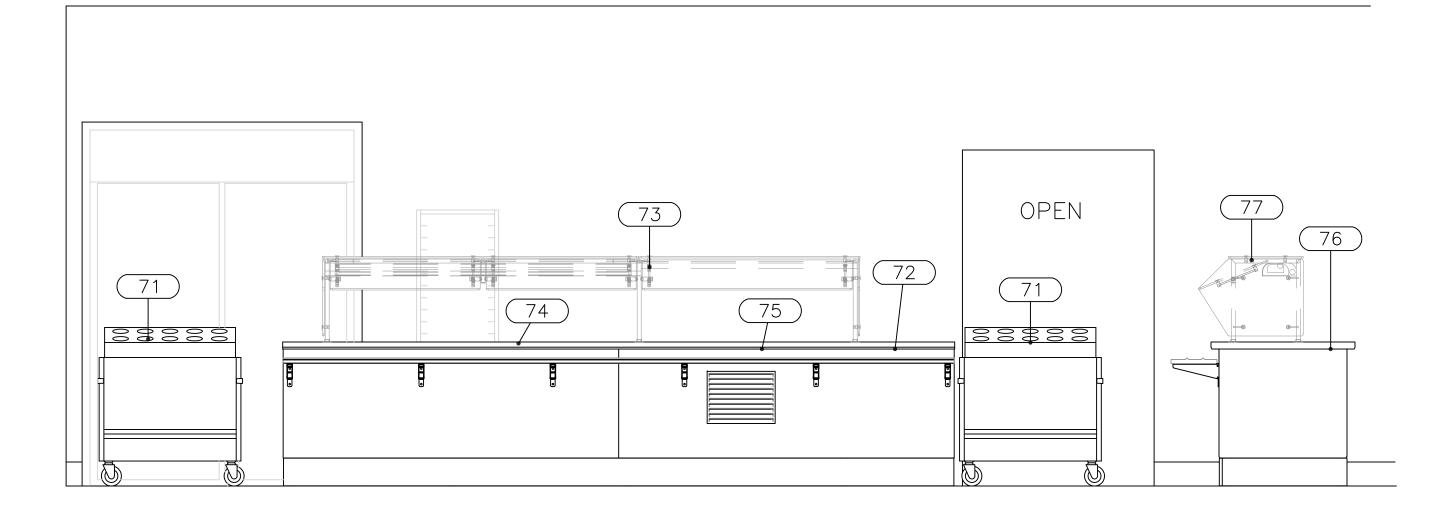




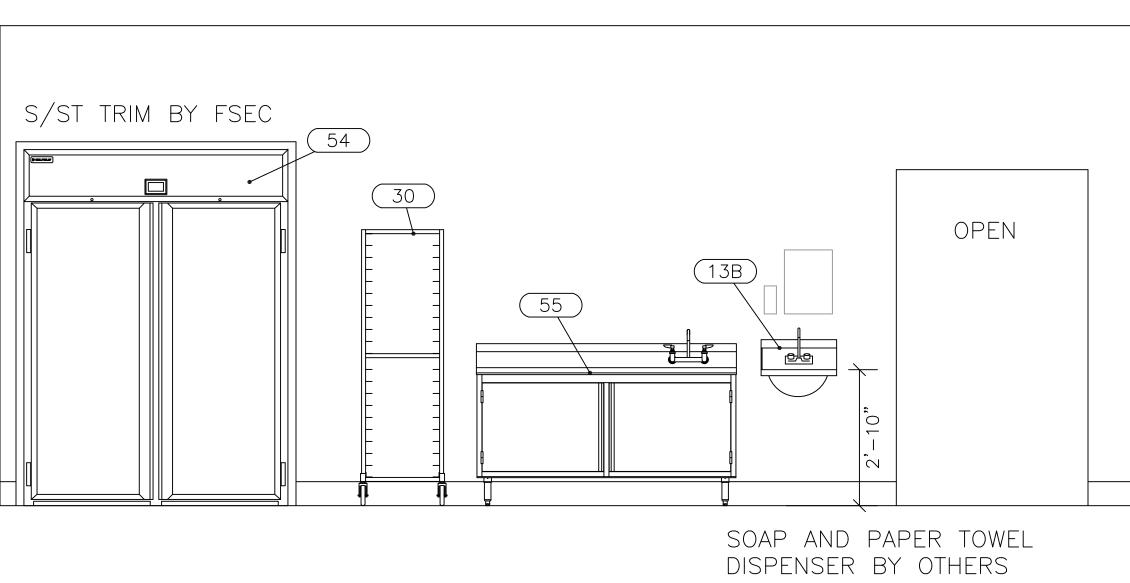


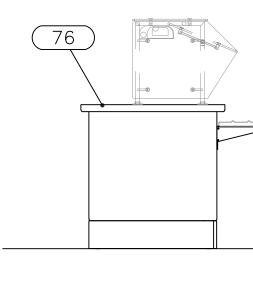




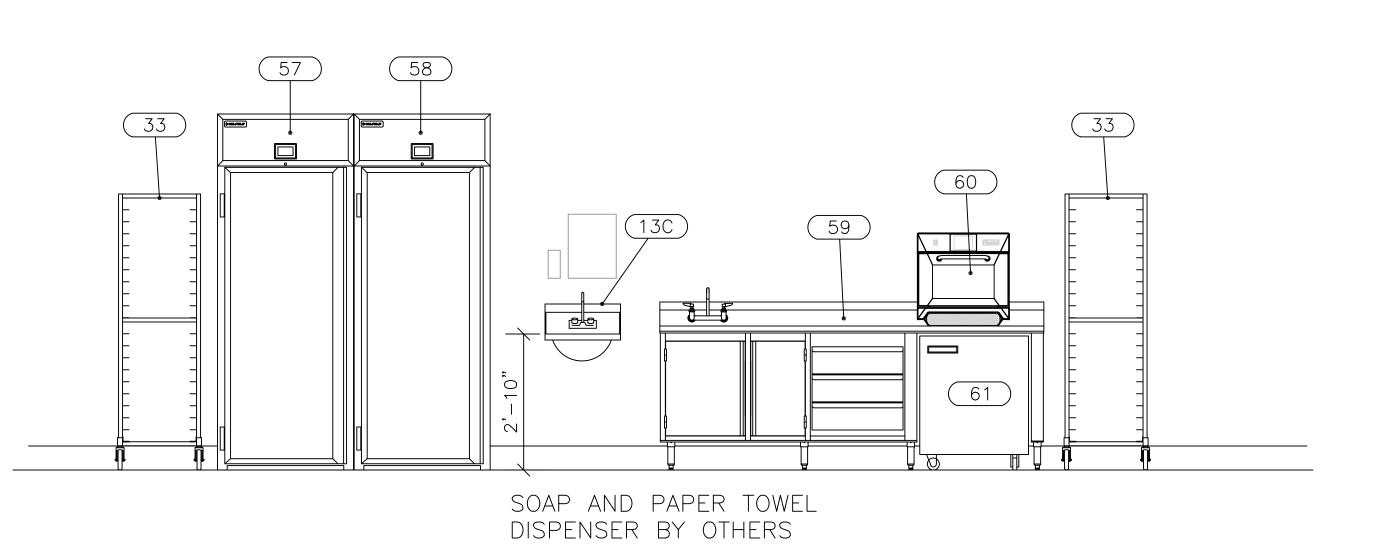








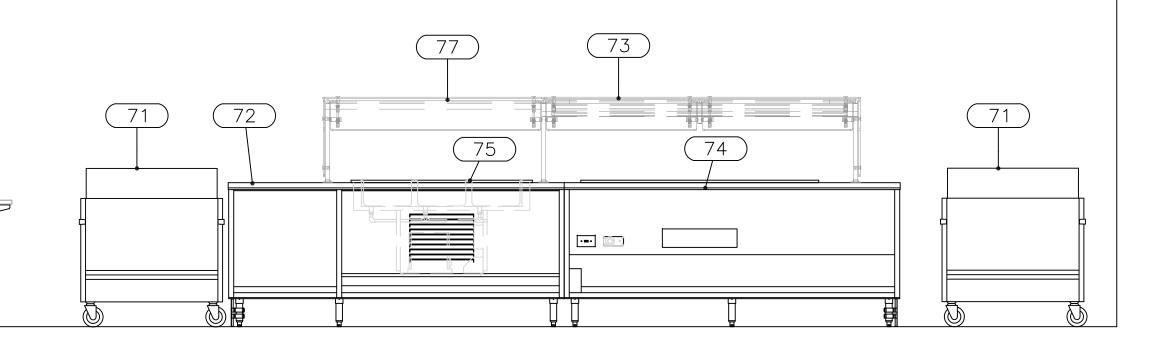


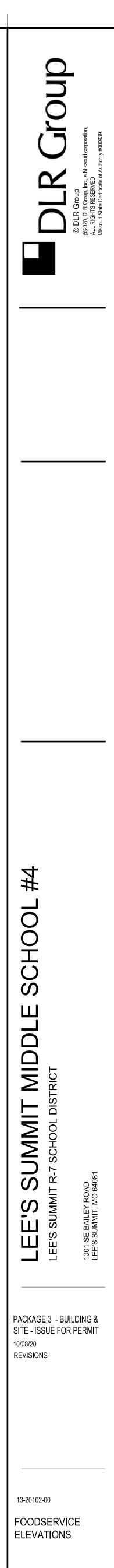




## ELEVATIONS 1/2" = 1'-0"

# 4 SERVERY - SPECIAL DIETARY BACKLINE

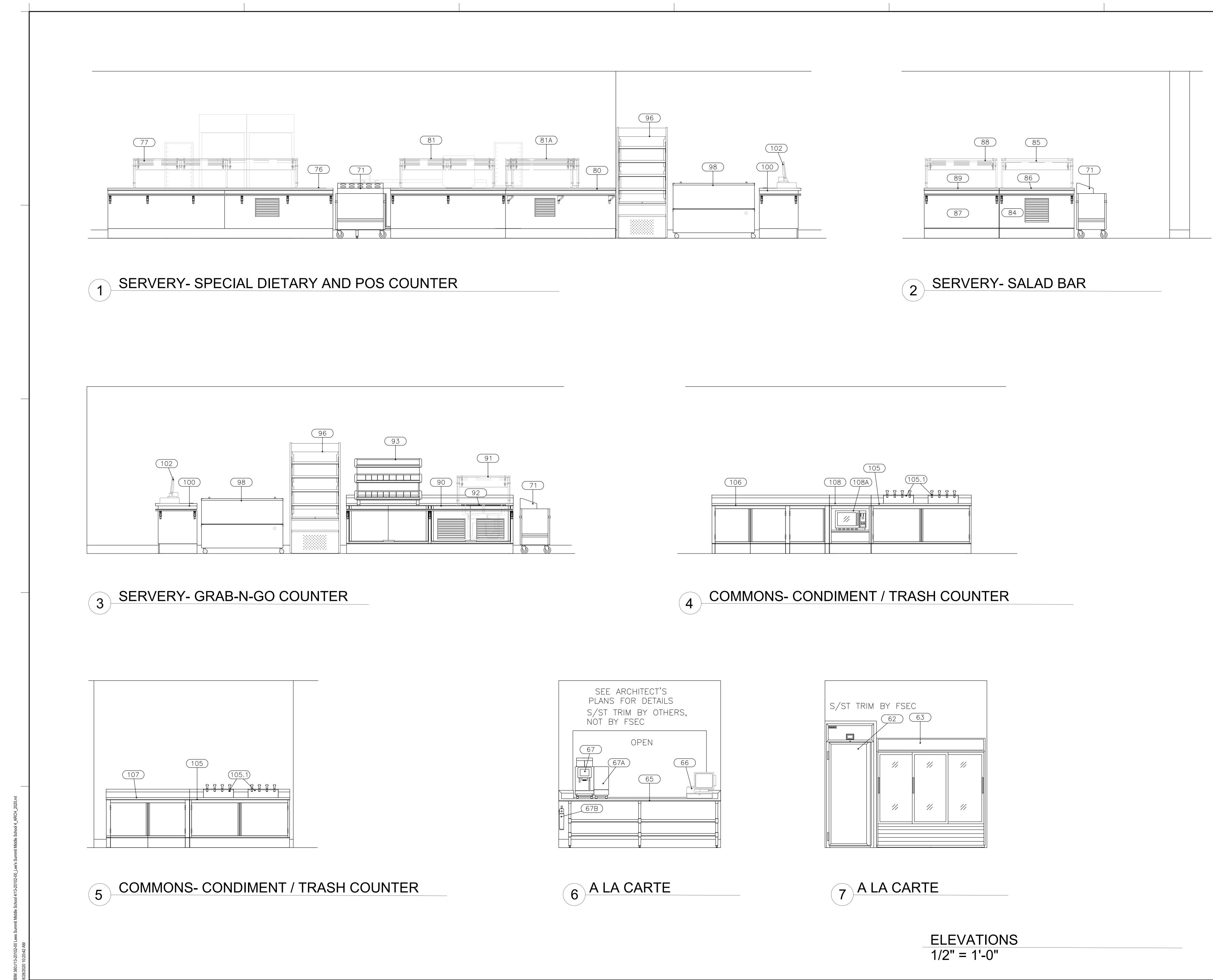


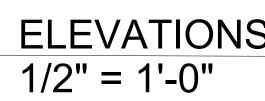


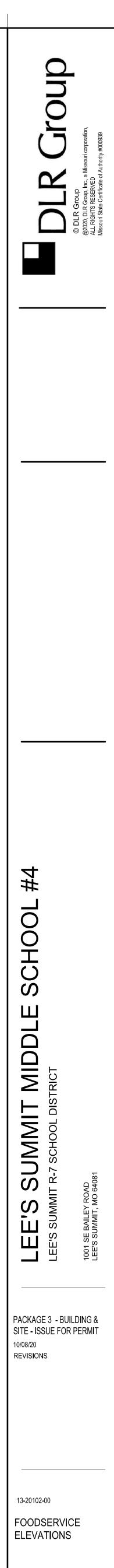
# SCHOOL

10/08/20 REVISIONS

FS-102.1



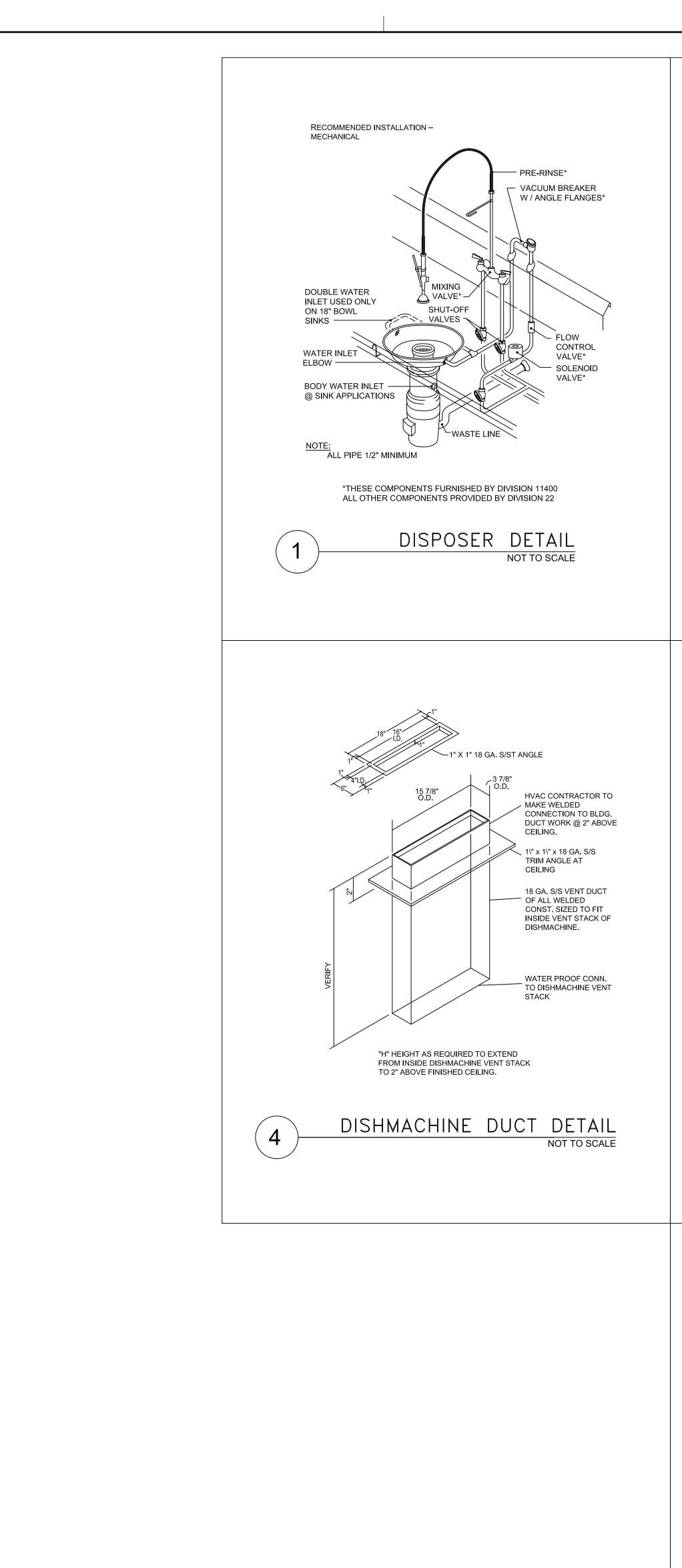




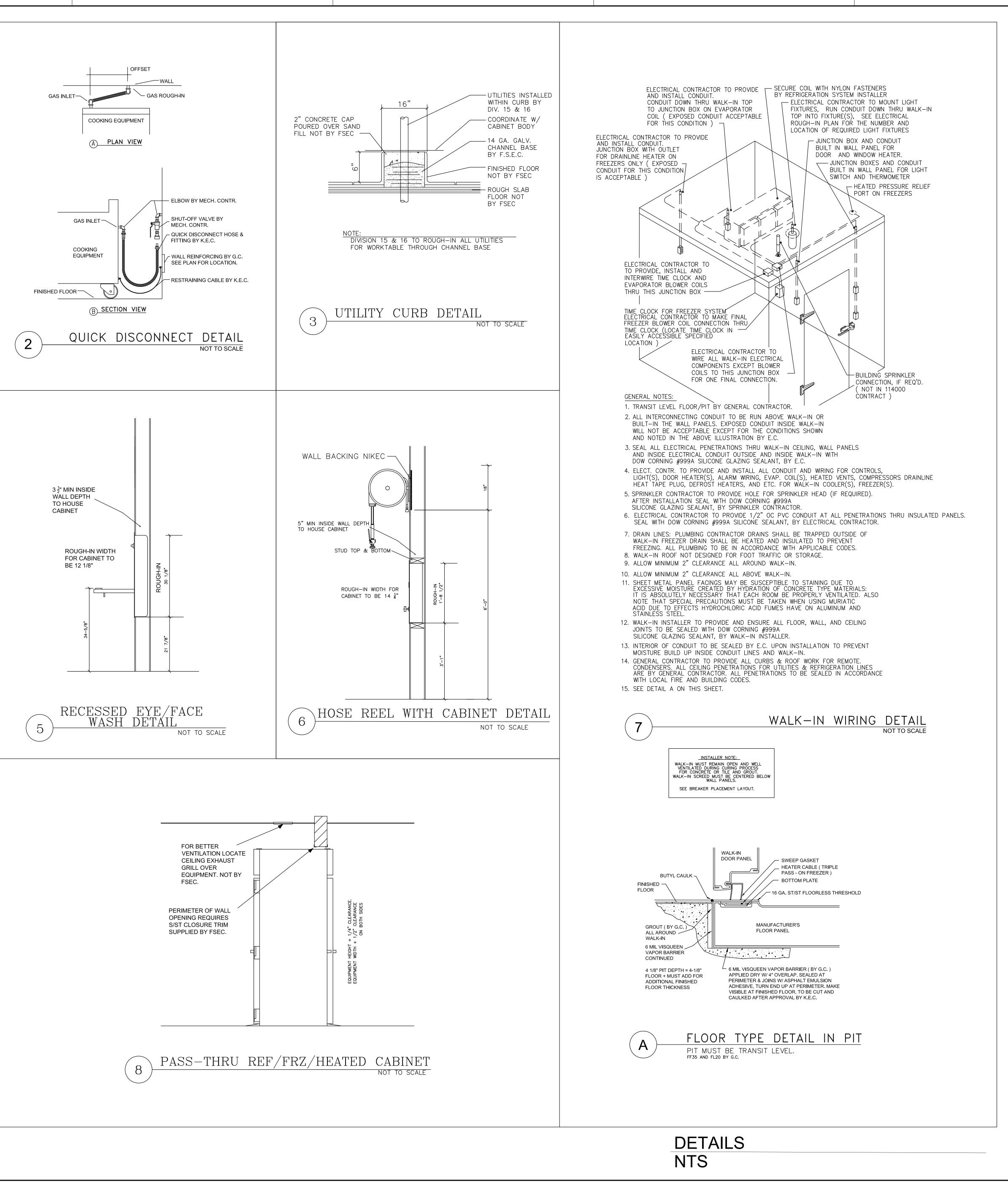
# SCHOOL

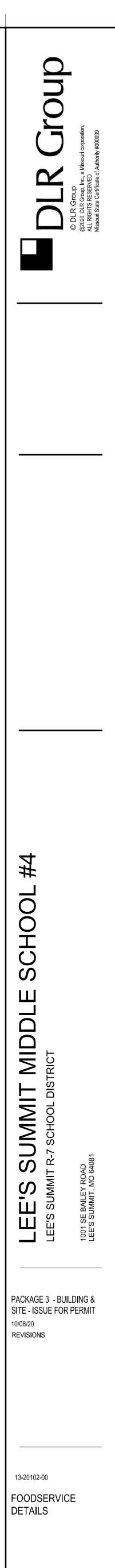
> 10/08/20 REVISIONS

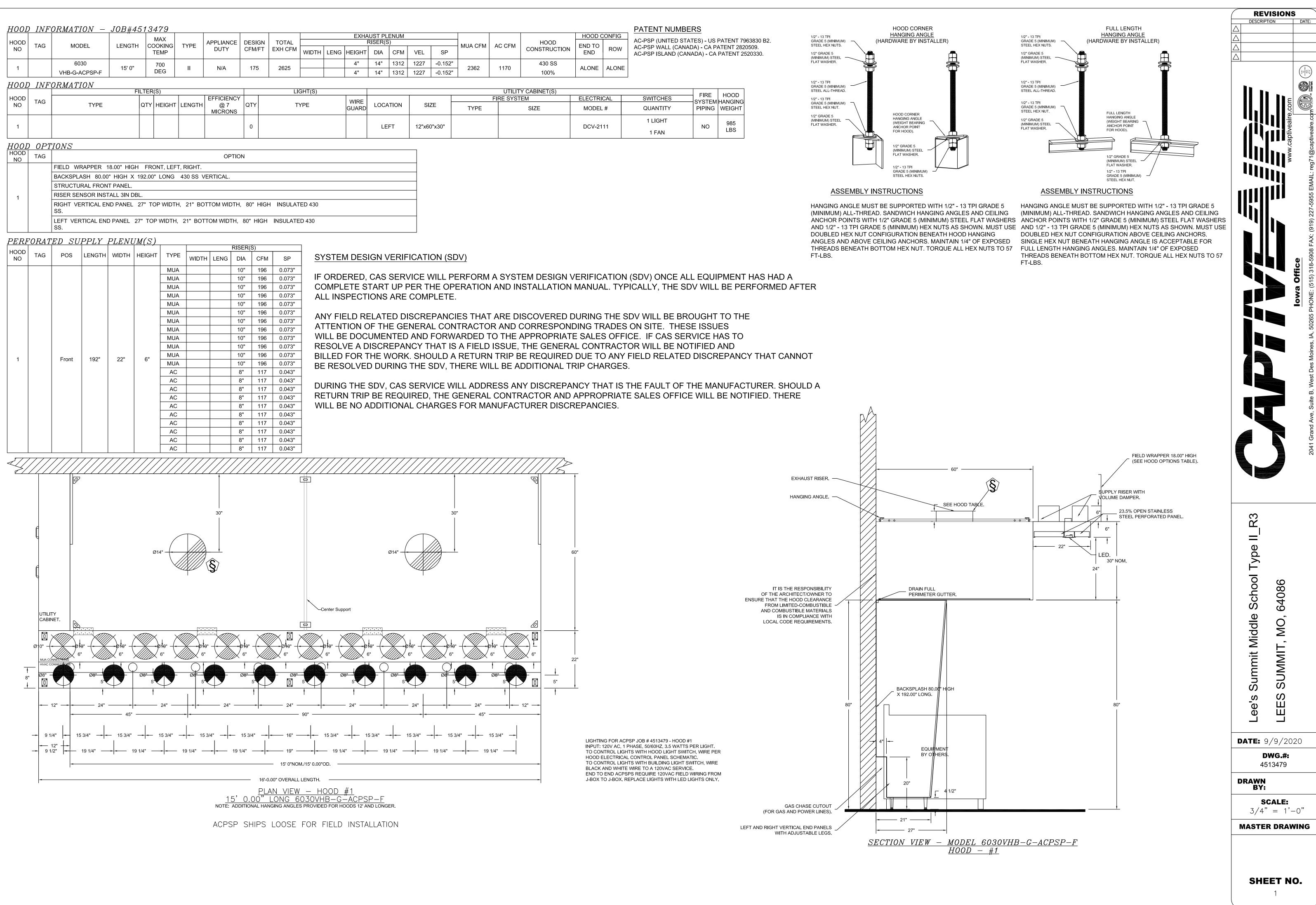
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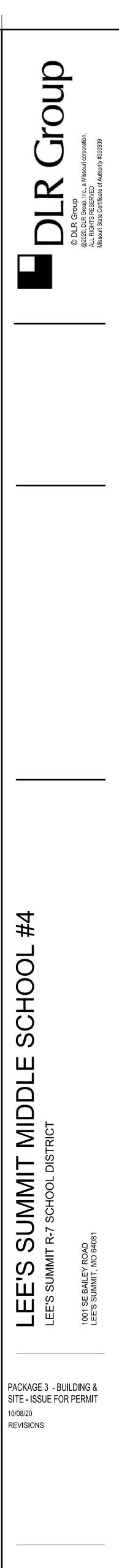






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4"     14"     1312     1227     -0.152"     2362     1170     430 SS 100%     ALONE     ALONE       4"     14"     1312     1227     -0.152"     2362     1170     430 SS 100%     ALONE     ALONE       WIRE GUARD     LOCATION     SIZE     FIRE SYSTEM     ELECTRICAL     SWITCHES     SYSTEM HANGING SYSTEM HANGING WEIGHT       LEFT     12"x60"x30"     Image: Size     DCV-2111     1 LIGHT     NO     985 UPE		Ì	Í	VEI	SP	MUA CFM	AC CFM	HOOD CONSTRUCTION		ROW	AC-PSP WALL (CANAI	DA) - CA PA	ATENT 2820509.	
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WIRE GUARD     LOCATION     SIZE     FIRE SYSTEM     ELECTRICAL     SWITCHES     FIRE     HOOD SYSTEM       LEFT     12"x60"x30"     TYPE     SIZE     MODEL #     QUANTITY     PIPING     985 NO						- 2362	1170		ALONE	ALONE				
WIRE GUARD     LOCATION     SIZE     FIRE SYSTEM     ELECTRICAL     SWITCHES     FIRE     HOOD SYSTEM       LEFT     12"x60"x30"     TYPE     SIZE     MODEL #     QUANTITY     PIPING     985 NO		1	1	1	1	1		L		L	J			
WIRE GUARD     LOCATION     SIZE     FIRE SYSTEM     ELECTRICAL     SWITCHES     SYSTEM     HANGING       UNDEL     UNDEL     WIRE     QUANTITY     PIPING     WEIGHT       UNDEL     LEFT     12"x60"x30"     UNDEL     DCV-2111     1 LIGHT     NO     985												FIRE	HOOD	
LEFT 12"x60"x30" DCV-2111 1LIGHT NO 985		LOCA		SI	ze –	TYPE	FIRE SYST							
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## EXHAUST HOOD NTS



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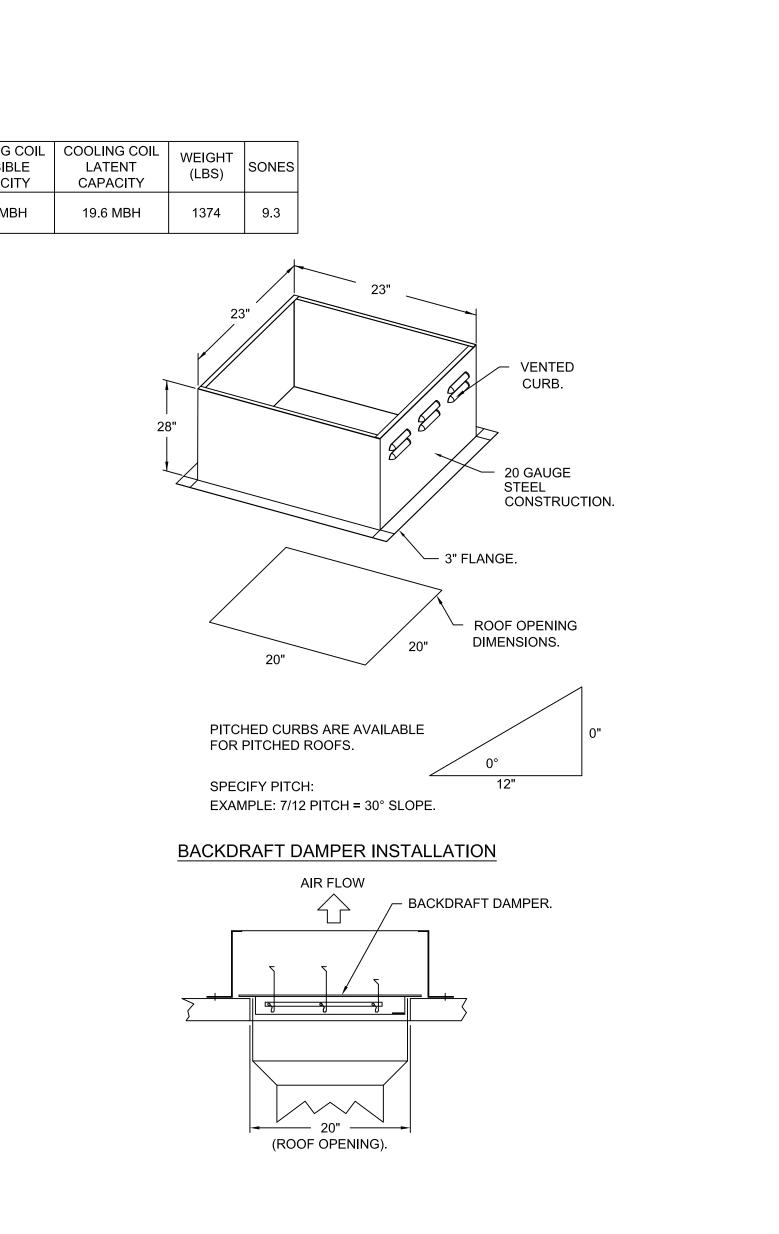
FOODSERVICE EXHAUST HOOD

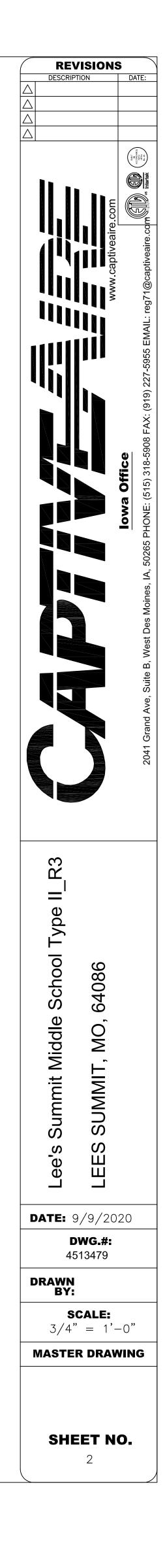
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FAN UNIT T	AG		FAN UNIT MODEL #				PHASE	FREQUE		MCA	RLA	M	IAX F SIZ		MIN WIRE SIZE	=	SEER						
NO 3			A2-D.250-20D-MPU	NO 1	5 2	08-230	3 PHASE	60 HZ	,	21.4 AMF	S 17.4 AM	PS 3	30 AN		10 AWG		14						
	4 N i	NFOF	RMATION - JOB#4	513479	<u> </u>				-	21117400	<u> </u>				1071110	I		]					
FAN		QTY	FAN UNIT MODEL #	BLOWEF		MIN	DESIGN	ESP	RPN	м		ВНР		Ø VOL	T FLA	MCA	МОСР	COOLING COIL ENTERING DB	COOLING COIL ENTERING WB	COOLING COIL LEAVING DB	COOLING COIL		COOLING SENSIB
NO	AG		FAN UNIT MODEL #			CFM	CFM									WCA		TEMP	TEMP	TEMP	TEMP	TOTAL CAPACITY	CAPACI
3		1	A2-D.250-20D-MPU	20MF-2-M0	DD A2-D.250	2000	2362	0.500	112	9 ODP,PI	REMIUM 1.000	0.7610	0 :	3 208	3.8	4.8A	15A	94.0°F	76.0°F	79.0°F	69.7°F	55.6 MBH	36.0 ME
IS FI	RED	MAK	E-UP AIR UNIT(S	5)						•	FANS #1, #2	2 - DU85HF/	A EXH	IAUST FAN									
AN	AG	INPUT		REQUIRED INPUT	GAS PRESSUR	E GAS T		BURNER												FEAT	<u>JRES:</u>		
10		BTUs	BTUs				'' -   EF	FICIENCY(%	5)				ŀ	4		— 31 7/8					DRIVE CONSTRUCTI OUNTED FANS.	ON (NO BELTS/PULLEY	S).
3		174918	160925 66°F	7 IN. W.C 1	14 IN. W.C.	NATU	RAL	92				+						$\neg$		- UL705.	JUNTED FANS.		
<u>IN OF</u>	<u>-7710</u>	NS													/					- VARIABL - INTERNA	E SPEED CONTROL.		
	AG	QTY			DESCRIPTION								1	{					· · · · · ·		RPROOF DISCONNE	CT.	
0		1	19-BDD DAMPER.								_									- THERMA	L OVERLOAD PROTE	ECTION (SINGLE PHASE	E).
1	Ĺ		SCR-15 BIRD SCREEN.												٥					<u>OPTION</u>	<u>s</u>		
		-	ECM WIRING PACKAGE - PWN	1 SIGNAL FROM ECPM	O3 PREWIRE (1	ELCO MOTO	R), CCW R	OTATION.			_	 30 1/	/2"	0							DAMPER.		
,	+		19-BDD DAMPER. SCR-15 BIRD SCREEN.								_								23"	ECM W	BIRD SCREEN. RING PACKAGE - PW		
-	F		ECM WIRING PACKAGE - PWN	I SIGNAL FROM ECPM	O3 PREWIRE (1	ELCO MOTO	R), CCW R	OTATION.			_									ROTATI	3 PREWIRE (TELCO I ON.	NOTOR), CCVV	
			SIZE 2 DIRECT FIRED HEATEF	R LOW CFM PROFILE F	PACKAGE. USE	O ON HEATEI	RS UNDER	2500						Ţ									
	F		AC INTERLOCK RELAY - 24VA	C COIL.							_						(						
	F		MOTORIZED BACKDRAFT DAM		ING.									2"				<u>\</u>					
			OW FIRE START.									+											
	-		NLET PRESSURE GAUGE, 0-3													— 14 7/8	"						
3	+		MANIFOLD PRESSURE GAUGI												-	— 147/8		►					
	-	-	5 TON SINGLE CIRCUIT MODU	,	,	DR SIZE 2 DF	/EH MUA (	2.000						-	4	20"							
		1   1	TO 3,000 CFM), 208V/230V, 3 F FOR PROPER OPERATION.																				
	F		DOWNTURN PLENUM FOR SIZ	E 2 DX COIL MODULE.										-		— 24 3/4	"						
	F		REEZESTAT (10).																				
	F		SEPARATE 120V WIRING PAC /FD) - THREE PHASE ONLY.	KAGE (REQUIRED AND	OUSED ONLY F	OR DCV OR	PREWIRE	WITH															
			·																				
<u>.N AC</u>	<u>                                     </u>	<u>SSORI</u>	ES																				
AN			EXHAUST	SUPPLY																			
NIT   Т. Ю	AG	GREASE	GRAVITY WALL SID	E GRAVITY MO																			
		CUP	DAMPER MOUNT DISCHA		AMPER MOU																		
1			YES																				
2			YES		YES																		
$\frac{3}{100}$	<u> </u> 1001	EMBLI		I		]																	
O ON FAN		WEIC	GHT ITEM			SIZE																	
I #1		49 L		23.000"W X 23.0																			
2 # 2		49 L		23.000"W X 23.0				ED.															
3 #3	_	107 L	_BS CURB RAIL	31.000"W X 79.0 6.000"W X 31.00			JLATED.																

6.000"W X 31.000"L X 20.000"HRIGHT.

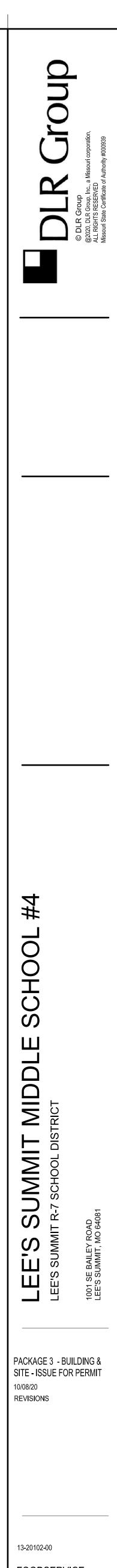
RAIL

# 3



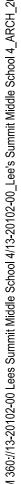


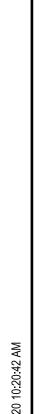
# EXHAUST HOOD NTS

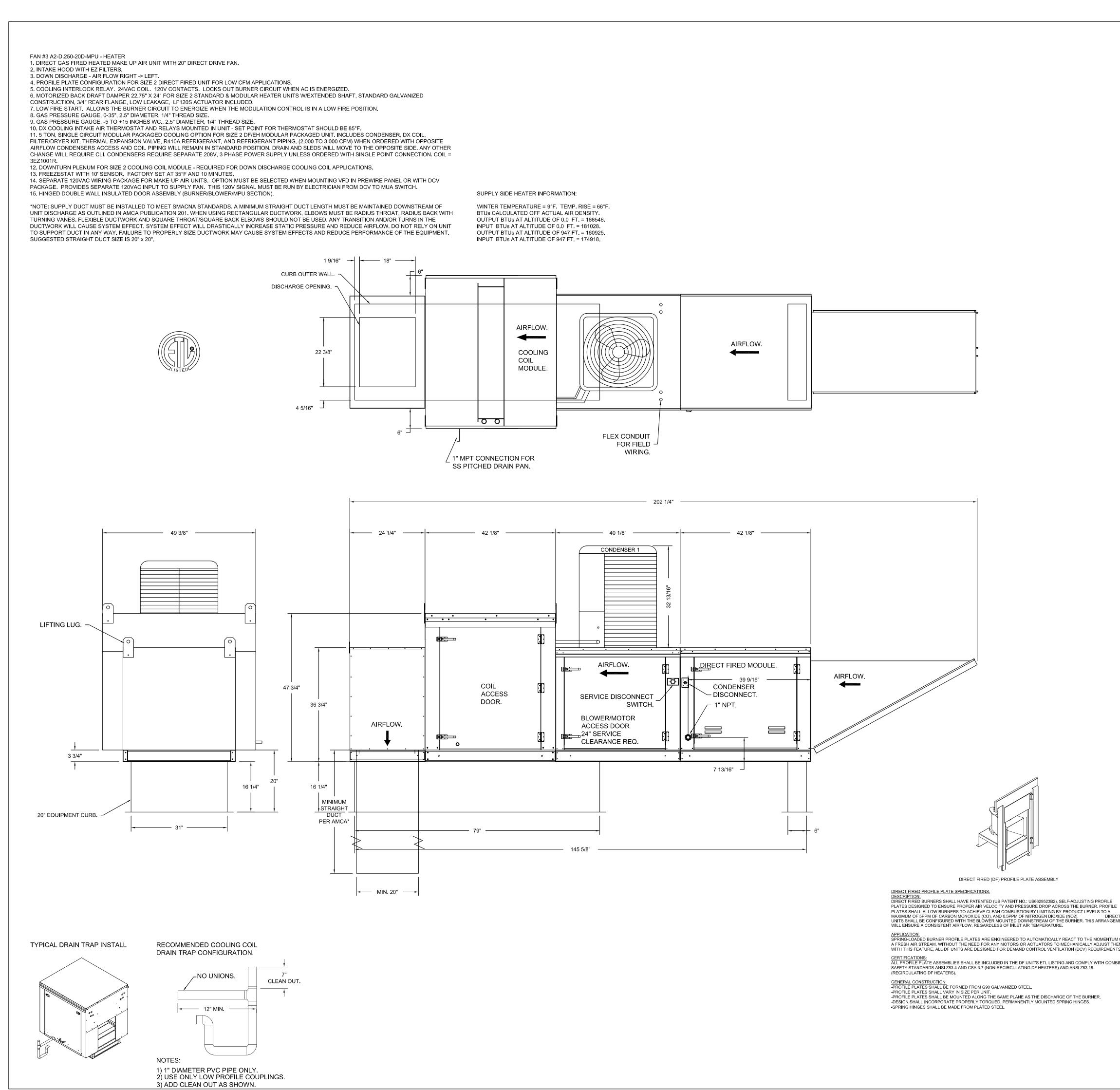


FOODSERVICE EXHAUST HOOD

FS-104.1





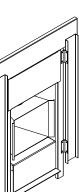


DIRECT FIRED (DF) PROFILE PLATE ASSEMBLY

# EXHAUST HOOD NTS

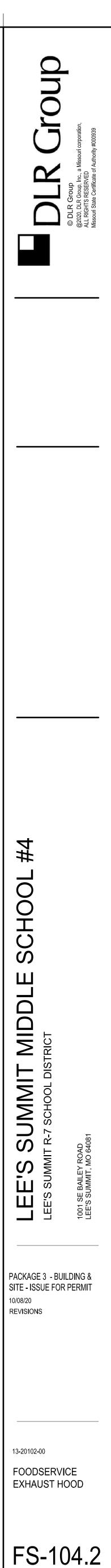
ED IN THE DF UNIT'S ETL LISTING AND COMPLY WITH COMBINED RECIRCULATING DF HEATERS) AND ANSI Z83.18
VANIZED STEEL.
SAME PLANE AS THE DISCHARGE OF THE BURNER. D, PERMANENTLY MOUNTED SPRING HINGES. EL.

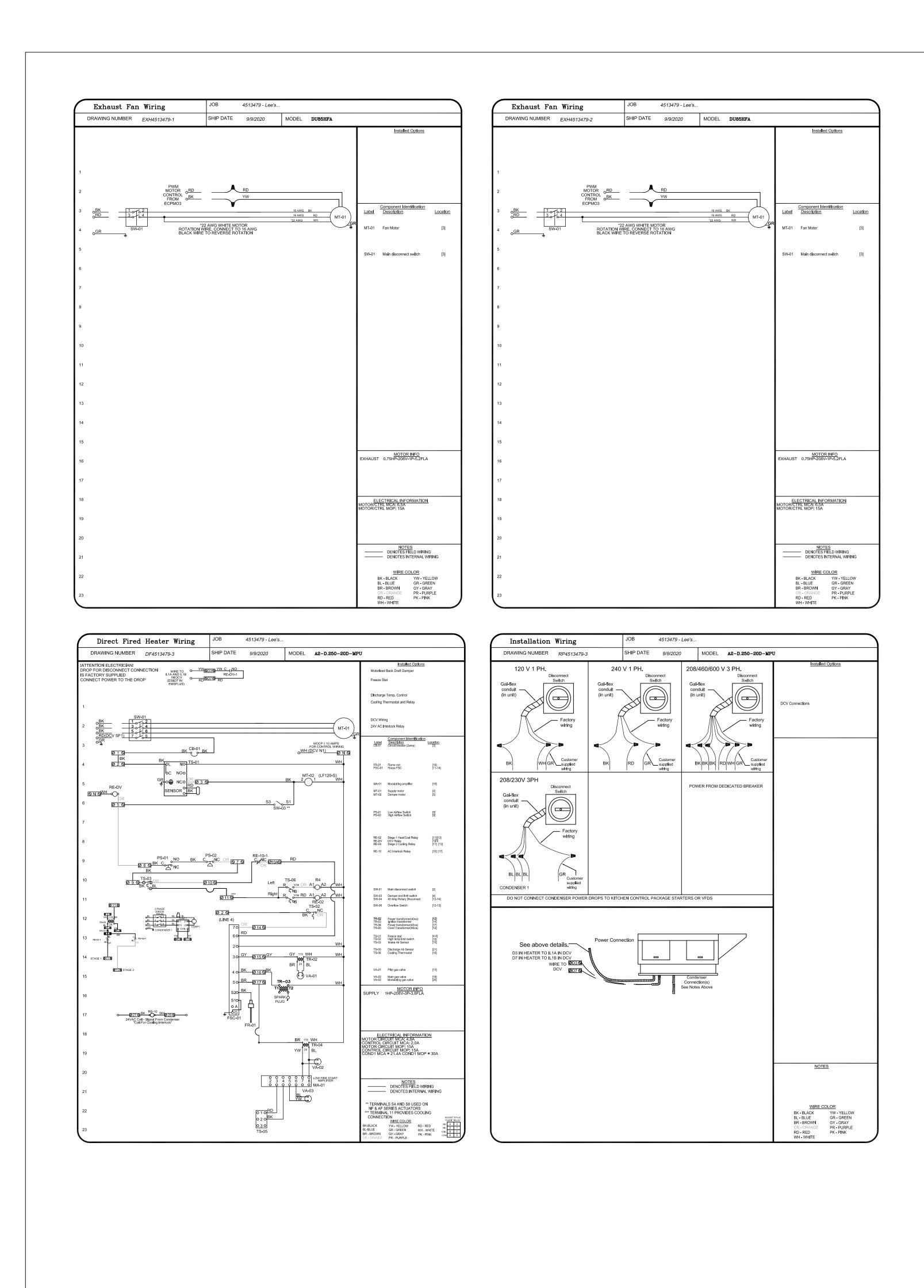
PLATES SHALL ALLOW BURNERS TO ACHIEVE CLEAN COMBUSTION BY LIMITING BY-PRODUCT LEVELS TO A MAXIMUM OF 5PPM OF CARBON MONOXIDE (CO), AND 0.5PPM OF NITROGEN DIOXIDE (NO2). DIRECT FIRED UNITS SHALL BE CONFIGURED WITH THE BLOWER MOUNTED DOWNSTREAM OF THE BURNER. THIS ARRANGEMENT WILL ENSURE A CONSISTENT AIRFLOW, REGARDLESS OF INLET AIR TEMPERATURE. <u>APPLICATION:</u> SPRING-LOADED BURNER PROFILE PLATES ARE ENGINEERED TO AUTOMATICALLY REACT TO THE MOMENTUM OF A FRESH AIR STREAM, WITHOUT THE NEED FOR ANY MOTORS OR ACTUATORS TO MECHANICALLY ADJUST THEM. WITH THIS FEATURE, ALL DF UNITS ARE DESIGNED FOR DEMAND CONTROL VENTILATION (DCV) REQUIREMENTS.



$\triangle$	DESCRIPTION	DATE:
$\ge \square$		
	ww.captiveaire.com	227-5955 EMAIL: reg71@captiveaire.com
		2041 Grand Ave, Suite B, West Des Moines, IA, 50265 PHONE: (515) 318-5908 FAX: (919) 227-5955 EMAIL: reg71@captiveaire.cdm
	Lee's Summit Middle School Type II_R3 LEES SUMMIT, MO, 64086	
	DATE: 9/9/20 DWG.#: 4513479	20
	BY:	
	<b>SCALE:</b> 3/4" = 1'-	-0"
1	MASTER DRAV	VING
	SHEET N	0.

REVISIONS

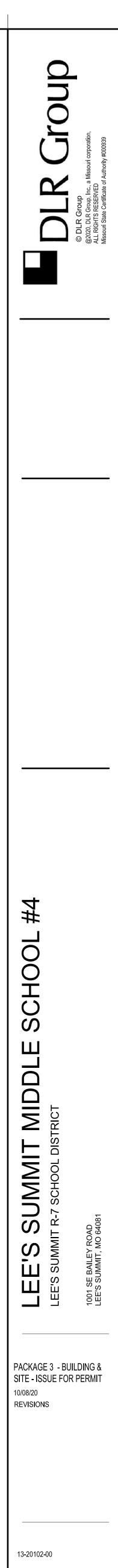




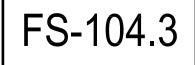
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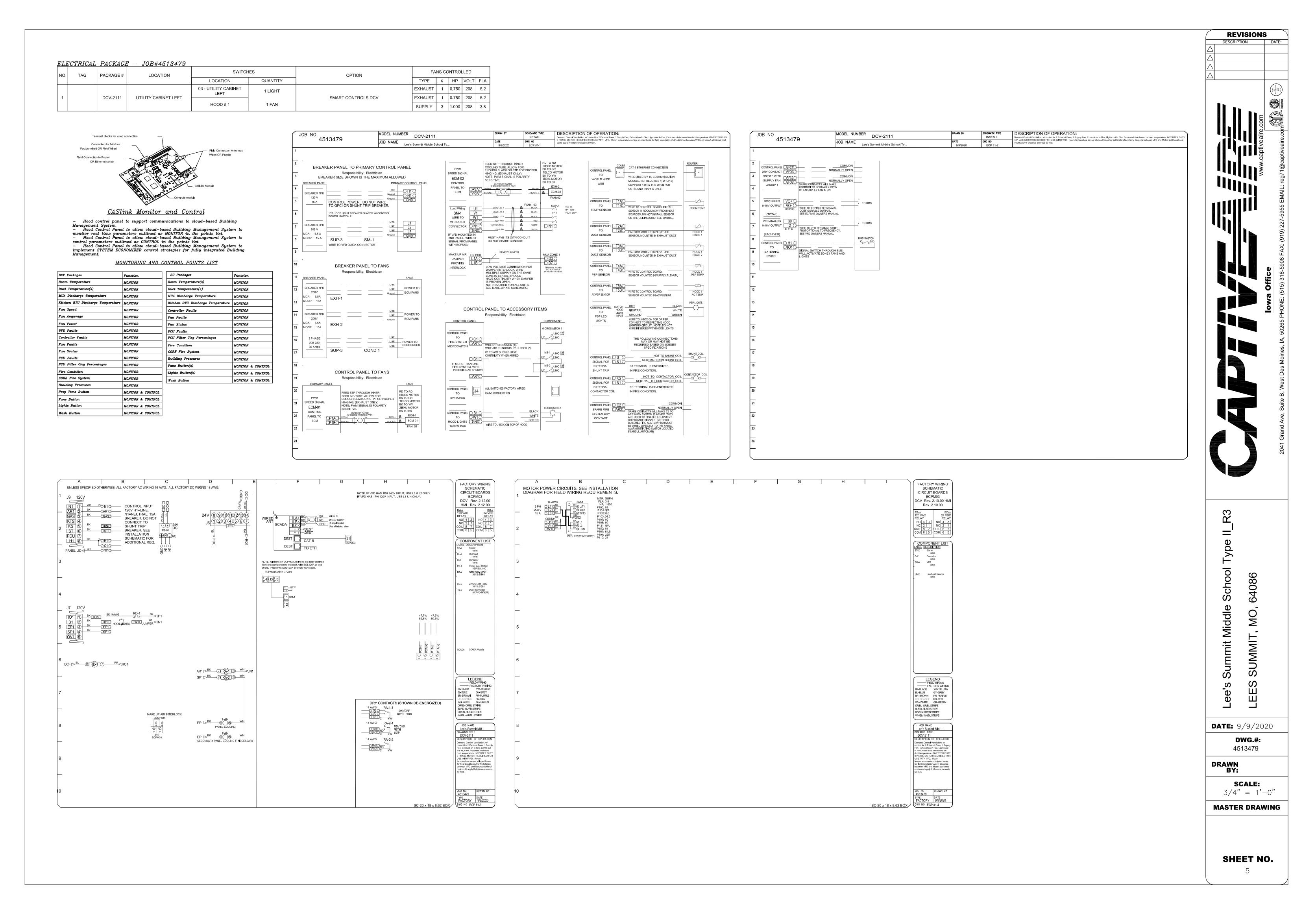
EXHAUST	HOOD
NTS	

Lee's Summit Middle School Type II_R3 LEES SUMMIT, MO, 64086 LEES SUMMIT, MO, 64086 2041 Grand Ave, Suite B, West Des Moires, IA, 50265 FHONE: (515) 318-5908 FAX: (919) 227-5956 EMAIL: reg71@coaptivoatie.com		DESC			ON	-	ATE:
I Type IL_R3	$\triangle$ $\triangle$						
I Type IL R3	$\triangle$ $\triangle$						
Lee's Summit Middle School Type II_R3 LEES SUMMIT, MO, 64086							
		Lee's Summit Middle School Type II R3					
<b>DATE:</b> 9/9/2020			D	WG	#:		
<b>DWG.#:</b> 4513479	D		/N	. 04	. J		
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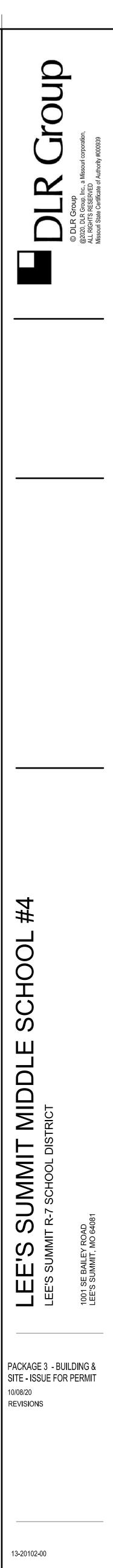


FOODSERVICE EXHAUST HOOD

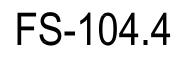




# EXHAUST HOOD NTS

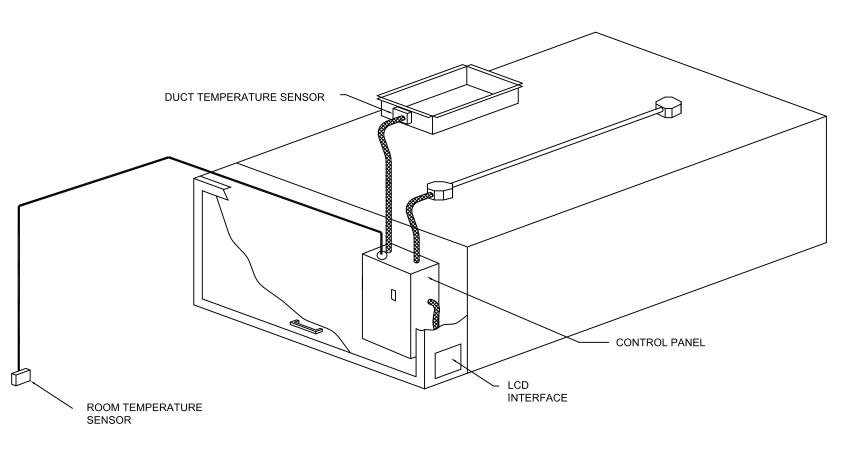


FOODSERVICE EXHAUST HOOD



_	turndown requirements outlined in IECC 403.2.8 (2015). The control enclosure shall be NEMA 1 rated and listed for installation inside of the
	exhaust hood utility cabinet. The control enclosure may be constructed of stainless steel or painted steel.
-	Temperature probe(s) located in the exhaust duct riser(s) shall be constructed of stainless steel.
-	A digital controller shall be provided to activate the hood exhaust fans dynamically based on a fixed differential between the ambient and duct temperatures sensors. This function shall meet the requirements of IMC 507.1.1.
-	A digital controller shall provide adjustable hysteresis settings to prevent cycling of the fans after the cooking appliances have been turned off and/or the heat in the exhaust system is reduced.
-	A digital controller shall provide an adjustable minimum fan run-time setting to prevent fan cycling.
-	Variable Frequency Drives (VFDs) shall be provided for fans as required. The digital controller shall modulate the VFDs between a minimum setpoint and a maximum setpoint or demand. The duct temperature sensor input(s) to the digital controller shall be used to calculate the speed reference signal.
-	The VFD speed range of operation shall be from 0% to 100% for the system, with the actua minimum speed set as required to meet minimum ventilation requirements.
-	An internal algorithm to the digital controller shall modulate supply fan VFD speed proportional to all exhaust fans that are located in the same fan group as the supply fan.
-	The system shall operate in PREP MODE during light cooking load or COOL DOWN MODE sufficient heat remains underneath the hood system after cooking operations have completed. Operation during either of these periods will disable the supply fans and provide an exhaust fan speed that is equal to the minimum ventilation requirement.
-	A digital controller shall disable the supply fan(s), activate the exhaust fan(s), activate the appliance shunt trip, and disable an electric gas valve automatically when fire condition is detected on a covered hood.
-	A digital controller shall allow for external BMS fan control via Dry Contact (external control shall not override fan operation logic as required by code).
-	<ul> <li>An LCD interface shall be provided with the following features:</li> <li>a. On/Off push button fan &amp; light switch activation</li> <li>b. Integrated gas valve reset for electronic gas valves (no reset relay required)</li> <li>c. VFD Fault display with audible &amp; visual alarm notification</li> <li>d. Duct temperature sensor failure detection with audible &amp; visual alarm notification</li> <li>e. Mis-wired duct temperature sensor detection with audible &amp; visual alarm notification</li> <li>f. A single low voltage Cat-5 RJ45 wiring connection</li> <li>g. An energy savings indicator that utilizes measured kWh from the VFDs</li> </ul>

0.1/13-20102-00 Lees Summit Middle School 4/13-20102-00\_Lee's Summit Middle School 4\_ARC

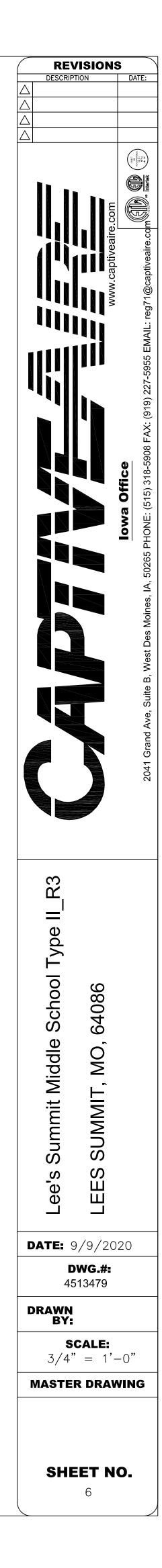


TYPICAL HOOD CONTROL PANEL INSTALLATION

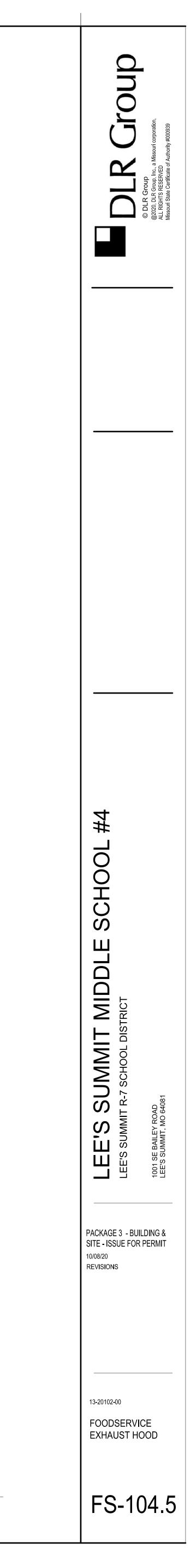
### Sequence of Operations:

The hood control panel is capable of operating in one or more of the following states at any given time:

- <u>Automatic:</u> The system operates based on the differential between room temperature and the temperature at the hood cavity or exhaust duct collar. Fans activate at a configurable temperature differential threshold. Depending on the job configuration each fan zone can be configured as static or dynamic. These terms refer to whether a variable motor (such as EC Motors or VFD driven motors) modulate with temperature. If the panel is equipped with variable speed fans and the zone is defined as "dynamic", these will modulate within a user-defined range based on the temperature differential. Panels equipped with variable speed fans and a fan zone defined as "static", fans will run at a set speed calculated for the drive. Demand control ventilation systems are capable of modulating exhaust and make up air fan speeds per the requirements outlined in IECC 403.2.8.
- <u>Manual:</u> The system operates based on human input from an HMI.
- <u>Schedule:</u> A weekly schedule can be set to run fans for a specified period throughout the day. There are three occupied times per day to allow for the user to set up a time that is suitable to their needs. Any time that is within the defined occupied time, the system will run at modulation mode and follow the fan procedure algorithm based on temperature during this time. During unoccupied time, the system will have an extra offset to prevent unintended activation of the system during a time where the system is not being occupied.
- <u>Other:</u> The system operates based on the input from an external source (DDC, BMS or hard-wired interlock)



# EXHAUST HOOD NTS



### WALK - IN SPECIFICATIONS



WALK-IN COOLER/FREEZER overall size: 25'-10" x 12'-5" x 8'-6 1/4"

### PANELS FOAMED IN PLACE URETHANE FOAM 4"

**EXTERIOR FINISH** WALL: STAINLESS STEEL - 430 22GA (MAG) EXCEPT AS NOTED TOP: GALVALUME - EMBOSSED 26 GA FLOOR: GALVALUME - EMBOSSED 26 GA

**INTERIOR FINISH** WALL: GALVALUME - EMBOSSED WHITE 26GA. TOP: GALVALUME - EMBOSSED WHITE 26GA.

FLOOR TYPE F01 -10 FREEZER : STANDARD 1000# ERA ALUMINUM - SMOOTH ALUMINUM .100

C01 +35 COOLER : STANDARD 1000# ERA ALUMINUM - SMOOTH ALUMINUM .100

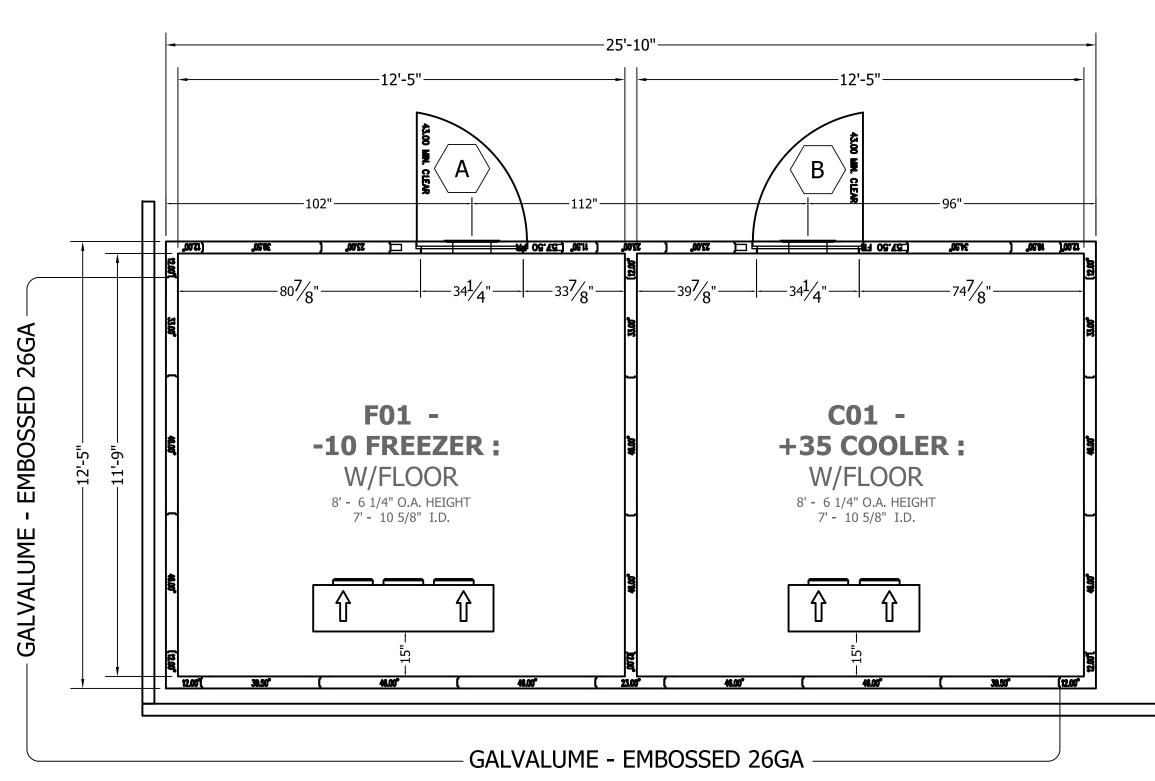
WALK-IN ACCESSORIES

(4) LIGHT FIXTURE - KASON 1809 LED 115V/220V
(1) LOT, CLOSURE PANEL GALVALUME EMBOSSED WHITE 26 GA
(3) TRIM ANGLED 3" X 3" X 8FT GALVALUME EMBOSSED WHITE 26 GA
(114) S/F, WAINSCOT ALUMINUM DIAMOND TREAD .063 UP TO 3' HIGH

### REFRIGERATION

F01 -10 FREEZER : KPC299LOP-3E, R404A, VOLTS: 208-230-60-3,BTU:10100 KEL36-121-2EC-PR-4 VOLTS: 208-230-60-1,BTU:11971 TEMP: WALK-IN -10,AMBIENT TEMP: 100

C01 +35 COOLER : KPC69MZOP-3E, R404A, VOLTS: 208-230-60-3,BTU:8710 KAM26-094-1EC-PR-4 VOLTS: 115-60-1,BTU:9547 TEMP: WALK-IN 35,AMBIENT TEMP: 100



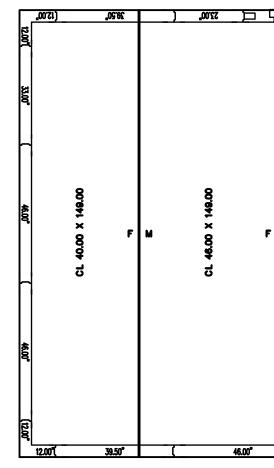
# SUBMITTAL DRAWING NOT INTENDED FOR INSTALLATION.

AS-BUILT DRAWING FOR INSTALLATION WILL BE AVAILABLE AFTER ORDER IS PLACED. HARD COPY OF AS-BUILT DRAWING WILL BE IN HARDWARE BOX WITH WALK-IN SHIPMENT TO JOBSITE. ALL AS-BUILT DRAWINGS SHOW PART NUMBERS AND ID LABELS ON PLAN VIEWS.
2. ALL WALK-INS ARE DESIGNED FOR INDOOR APPLICATION UNLESS NOTED OTHERWISE
3. PENETRATIONS AND SEALING OF ARE THE RESPONSIBILITY OF OTHERS
4. ALLOW 2" MINIMUM CLEARANCE WITH AIRFLOW OF 5 CFM PER 100 SQ FT AROUND ENTIRE PANEL SURFACES. INDOOR WALK-INS REQUIRE A 75°F AMBIENT AND 55% RELATIVE HUMIDITY OR LESS AROUND THE EXTERIOR OF THE WALK-IN.

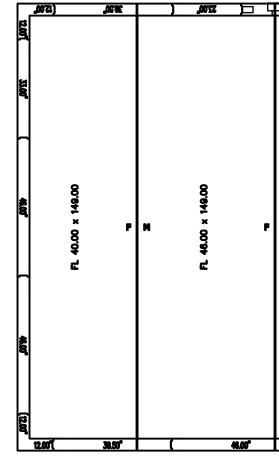
- 5. GENERAL CONTRACTOR TO REFER TO DESIGN AND SPECIFICATION MANUAL FOR FLOOR DETAIL INFORMATION
   6. QUARRY TILE OR CONCRETE FLOOR APPLICATIONS: METAL PANEL FACING MAY BE SUSCEPTIBLE TO STAINING DUE TO EXCESSIVE MOISTURE CREATED BY THE HYDRATION OF CONCRETE TYPE MATERIALS. IT IS ABSOLUTELY NECESSARY THAT EACH ROOM BE PROPERLY VENTILATED.
- CREATED BY THE HYDRATION OF CONCRETE TYPE MATERIALS. IT IS ABSOLUTELY NECESSARY THAT EACH ROOM BE PROPERLY VENTILATED. SPECIAL PRECAUTIONS MUST ALSO BE TAKEN WHEN USING MURIATIC ACID DUE TO EFFECTS HYDROCHLORIC FUMES HAVE ON METAL MATERIALS 7. PANEL LAYOUT MAY CHANGE BASED ON OPTIMAL MANUFACTURING STANDARDS 8. WALK-IN TOP IS NOT DESIGNED FOR FOOT TRAFFIC OR STORAGE UNLESS NOTED OTHERWISE 9. IF CONDENSING UNIT IS LOCATED IN THE INTERIOR OF BUILDING A MINIMUM OF 24" OF CLEARANCE IS REQUIRED AROUND TOP AND SIDES 10. FLOOR, CURB, AND PIT DETAILS ARE FOR GENERAL REFERENCE ONLY. THESE DRAWINGS SHOULD NOT BE USED OR INCORPORATED IN THE DESIGN OF DESIGNED FOR FOOT THE FILE ON GUID FOR MULTING SHOULD NOT BE USED OR INCORPORATED IN THE

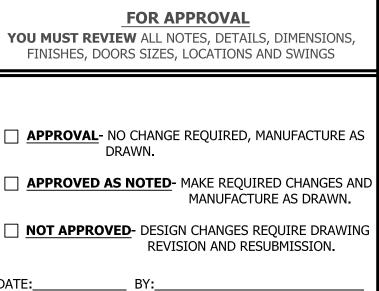
3. FLOORS NOT DESIGNED FOR WET MOPPING, PALLET JACKS, OR FORKLIFT TRAFFIC.

- 0. FLOOR, CURB, AND PIT DETAILS ARE FOR GENERAL REFERENCE ONLY. THESE DRAWINGS SHOULD NOT BE USED OR INCORPORATED IN THE DESIGN OR PREPARATION OF THE INSULATED FLOOR, SUB-SLAB OR CURBS, WITHOUT HAVING THE DESIGN REVIEWED BY A QUALIFIED ENGINEER. ALL FOOTINGS, FOUNDATION WALLS AND CONCRETE WEAR SLABS ARE THE RESPONSIBILITY OF THE BUILDING ENGINEER OR ARCHITECT.
- THE FOAM PLASTIC USED IN THIS PRODUCT COMPLIES TO THE IBC SECTION 2603 AS FOLLOWS: FLAME SPREAD RATING: 20; SMOKE DEVELOPED RATING: 450; FLASH IGNITION TEMPERATURE RATING: 915°f; SPONTANEOUS IGNITION TEMPERATURE RATING: 950°f.
   R-VALUES MEET DOE REQUIREMENTS AND ARE ASTM C518 TESTED. COOLER R-VALUES ARE R-29 FOR 4" THICK, R-36 FOR 5" THICK, AND R-44 FOR 6" THICK PANELS. FREEZER R-VALUES ARE R-32 FOR 4" THICK, R-40 FOR 5" THICK, R-48 FOR 6" THICK PANELS, AND R-29 FOR 4" FLOORS.



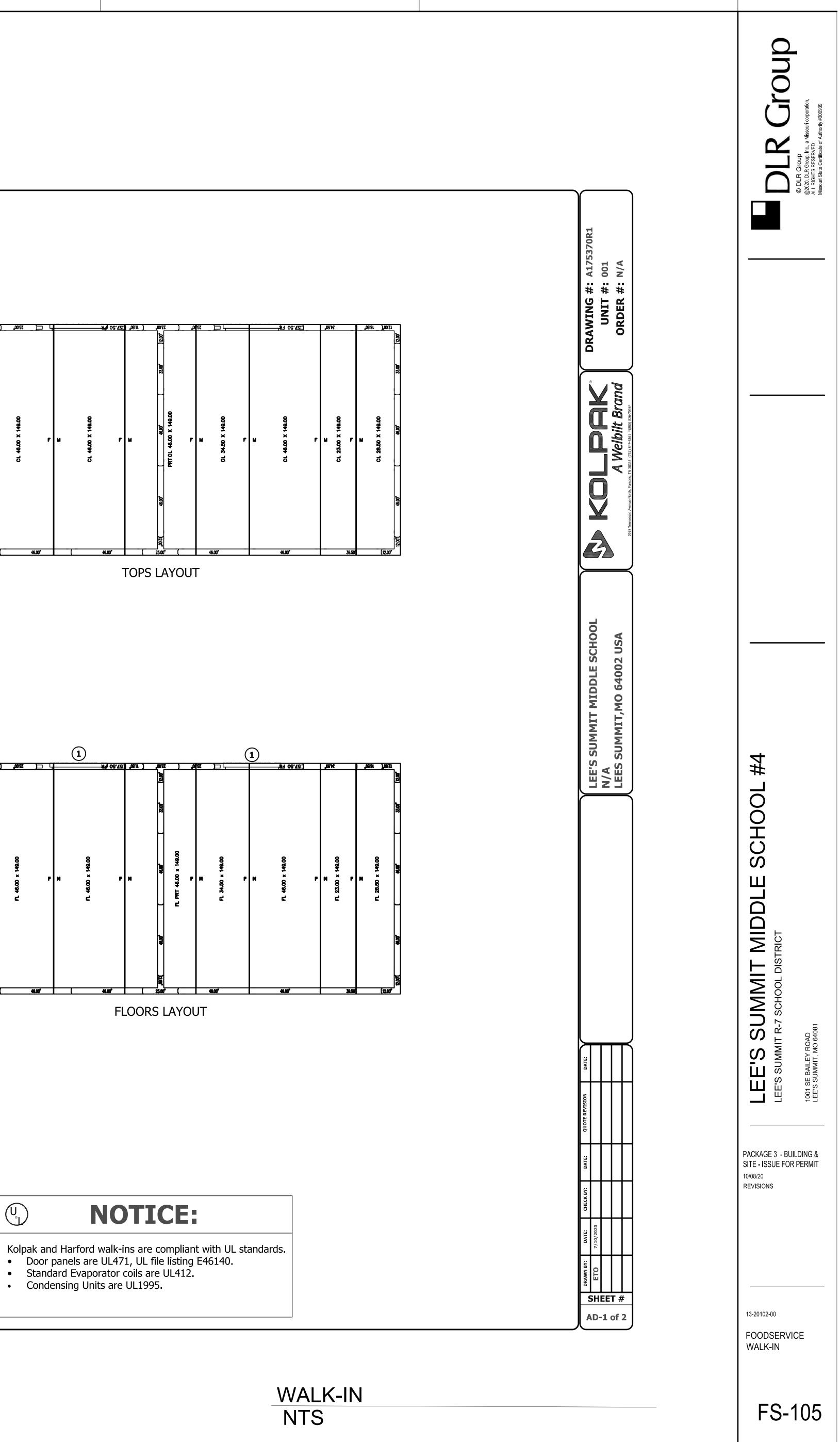
WALLS LAYOUT





# SMOOTH FINISH DISCLAIMER

Panels with non-textured and/or no-profile panel finishes (smooth finishes) on the exterior and interior faces may exhibit "oil canning" and flatness imperfections on the surface. Our standard panels have a stucco embossed texture on both faces that helps to reduce oil canning and any other irregularities in the exposed surface. Please be aware of this potential situation in your specification process. Such "oil canning" and flatness issues are typical and are not covered under standard warranties.



### WALK - IN SPECIFICATIONS



WALK-IN COOLER/FREEZER OVERALL SIZE: 25'-10" X 12'-5" X 8'-6 1/4"

### PANELS FOAMED IN PLACE URETHANE FOAM 4"

**EXTERIOR FINISH** WALL: STAINLESS STEEL - 430 22GA (MAG) EXCEPT AS NOTED TOP: GALVALUME - EMBOSSED 26 GA FLOOR: GALVALUME - EMBOSSED 26 GA

**INTERIOR FINISH** WALL: GALVALUME - EMBOSSED WHITE 26GA. TOP: GALVALUME - EMBOSSED WHITE 26GA.

FLOOR TYPE F01 -10 FREEZER : STANDARD 1000# ERA ALUMINUM - SMOOTH ALUMINUM .100

C01 +35 COOLER : STANDARD 1000# ERA ALUMINUM - SMOOTH ALUMINUM .100

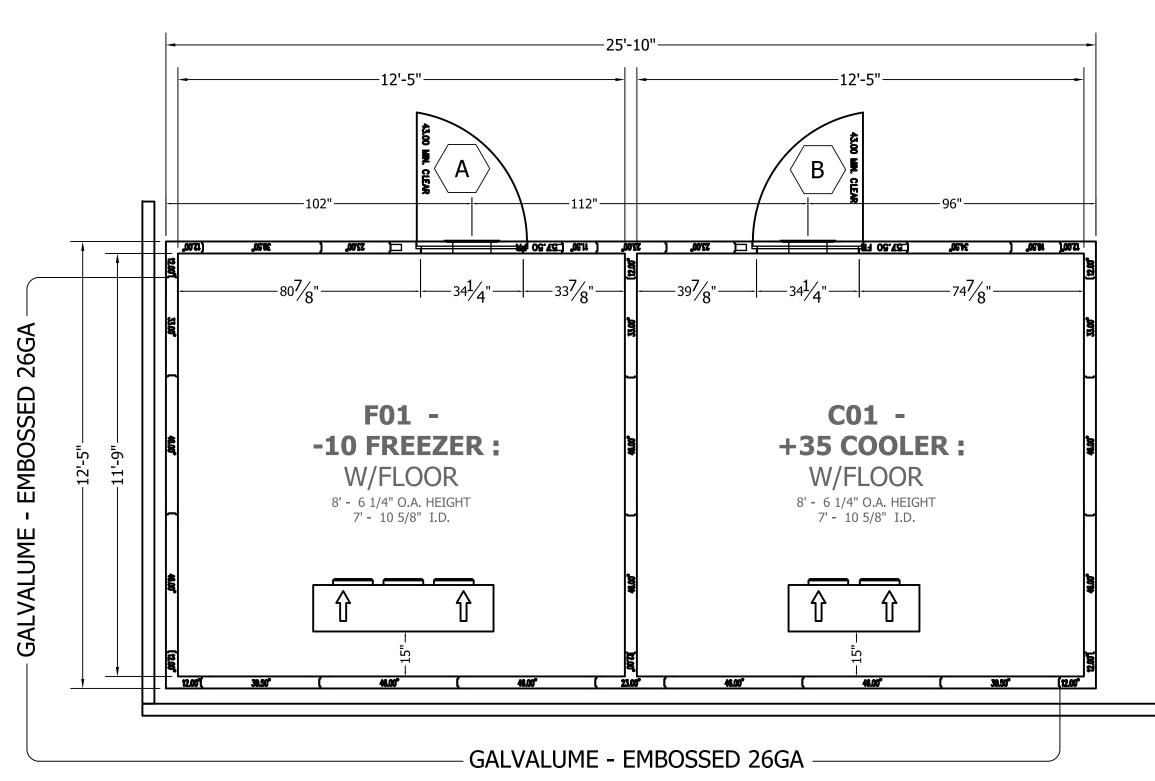
WALK-IN ACCESSORIES

(4) LIGHT FIXTURE - KASON 1809 LED 115V/220V (1) LOT, CLOSURE PANEL GALVALUME EMBOSSED WHITE 26 GA (3) TRIM ANGLED 3" X 3" X 8FT GALVALUME EMBOSSED WHITE 26 GA (114) S/F, WAINSCOT ALUMINUM DIAMOND TREAD .063 ÚP TO 3' HIGH

### REFRIGERATION

F01 -10 FREEZER : KPC299LOP-3E, R404A, VOLTS: 208-230-60-3,BTU:10100 KEL36-121-2EC-PR-4 VOLTS: 208-230-60-1,BTU:11971 TEMP: WALK-IN -10, AMBIENT TEMP: 100

C01 +35 COOLER : KPC69MZOP-3E, R404A, VOLTS: 208-230-60-3,BTU:8710 KAM26-094-1EC-PR-4 VOLTS: 115-60-1,BTU:9547 TEMP: WALK-IN 35, AMBIENT TEMP: 100



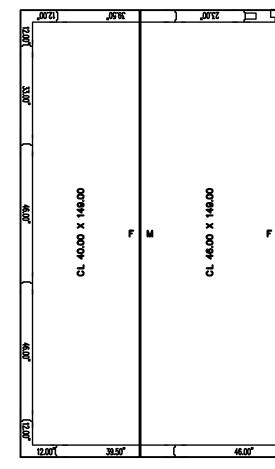
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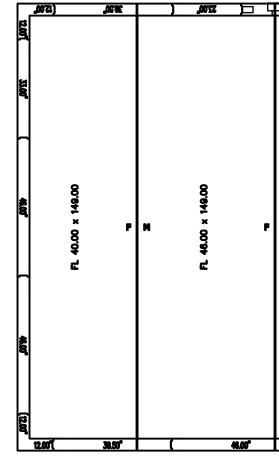
- 5. GENERAL CONTRACTOR TO REFER TO DESIGN AND SPECIFICATION MANUAL FOR FLOOR DETAIL INFORMATION . QUARRY TILE OR CONCRETE FLOOR APPLICATIONS: METAL PANEL FACING MAY BE SUSCEPTIBLE TO STAINING DUE TO EXCESSIVE MOISTURE CREATED BY THE HYDRATION OF CONCRETE TYPE MATERIALS. IT IS ABSOLUTELY NECESSARY THAT EACH ROOM BE PROPERLY VENTILATED.
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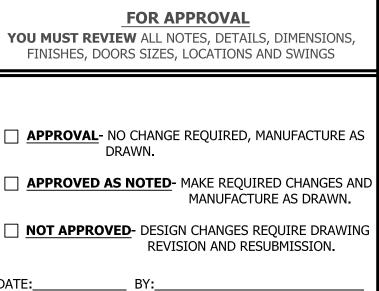
3. FLOORS NOT DESIGNED FOR WET MOPPING, PALLET JACKS, OR FORKLIFT TRAFFIC.

- DESIGN OR PREPARATION OF THE INSULATED FLOOR, SUB-SLAB OR CURBS, WITHOUT HAVING THE DESIGN REVIEWED BY A QUALIFIED ENGINEER. ALL FOOTINGS, FOUNDATION WALLS AND CONCRETE WEAR SLABS ARE THE RESPONSIBILITY OF THE BUILDING ENGINEER OR ARCHITECT.
- 1. THE FOAM PLASTIC USED IN THIS PRODUCT COMPLIES TO THE IBC SECTION 2603 AS FOLLOWS: FLAME SPREAD RATING: 20; SMOKE DEVELOPED RATING: 450; FLASH IGNITION TEMPERATURE RATING: 915°F; SPONTANEOUS IGNITION TEMPERATURE RATING: 950°F. 2. R-VALUES MEET DOE REQUIREMENTS AND ARE ASTM C518 TESTED. COOLER R-VALUES ARE R-29 FOR 4" THICK, R-36 FOR 5" THICK, AND R-44 FOR 6" THICK PANELS. FREEZER R-VALUES ARE R-32 FOR 4" THICK, R-40 FOR 5" THICK, R-48 FOR 6" THICK PANELS, AND R-29 FOR 4" FLOORS.



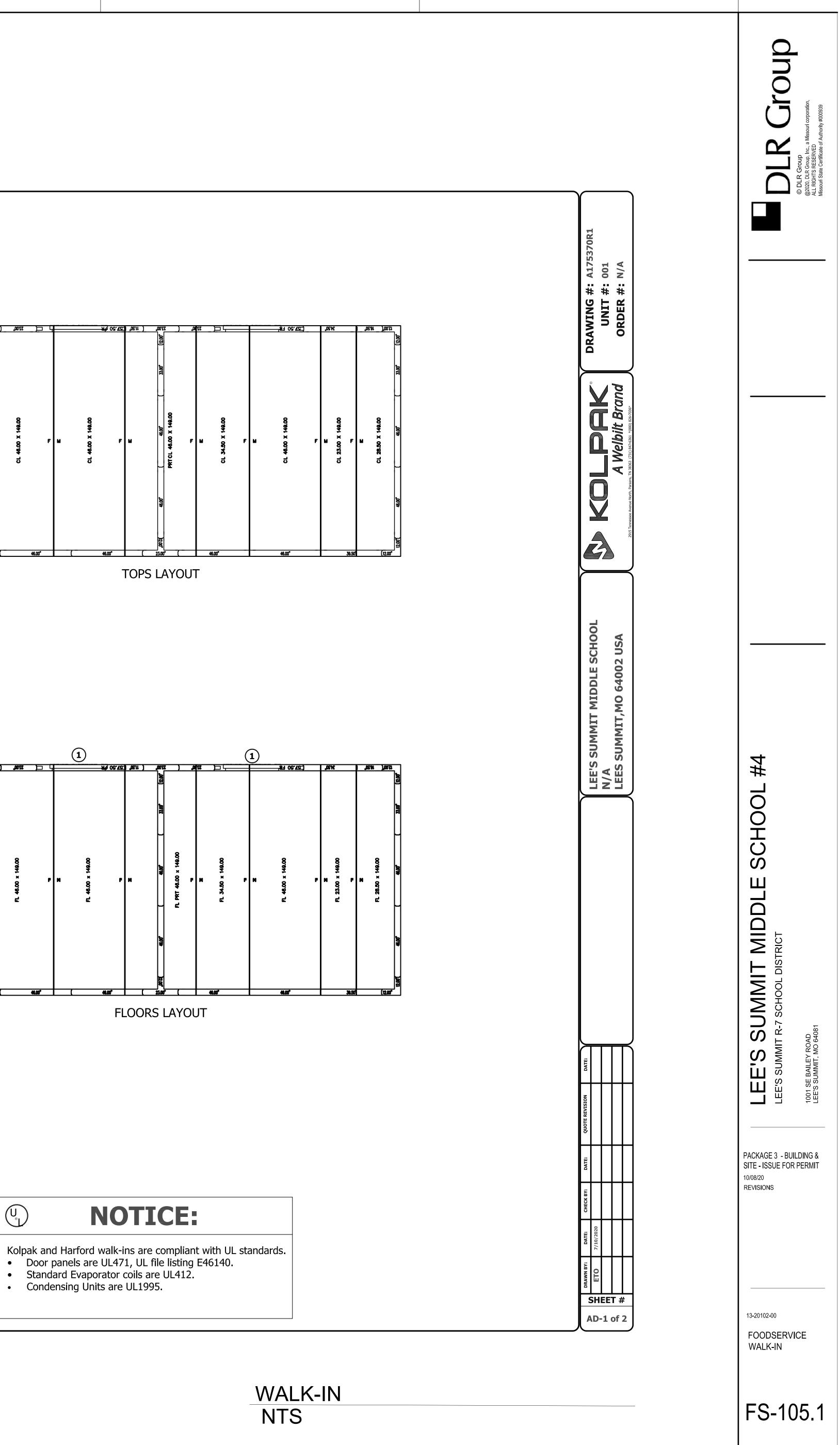
WALLS LAYOUT

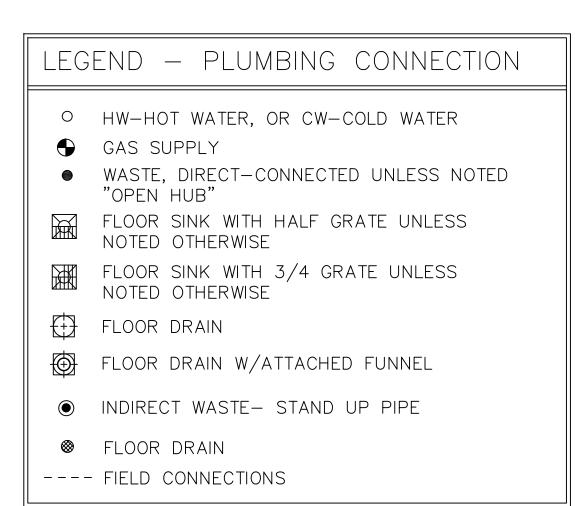


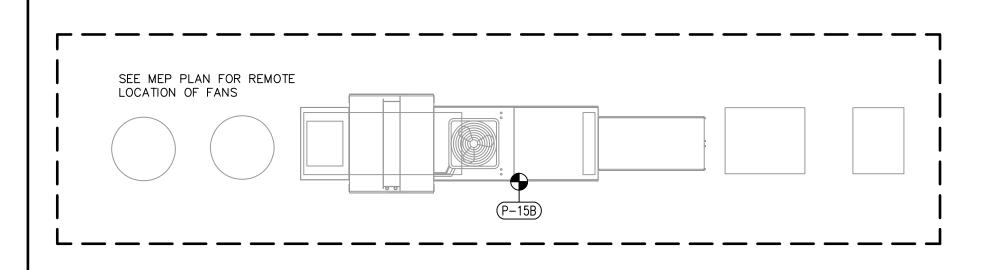


# SMOOTH FINISH DISCLAIMER

Panels with non-textured and/or no-profile panel finishes (smooth finishes) on the exterior and interior faces may exhibit "oil canning" and flatness imperfections on the surface. Our standard panels have a stucco embossed texture on both faces that helps to reduce oil canning and any other irregularities in the exposed surface. Please be aware of this potential situation in your specification process. Such "oil canning" and flatness issues are typical and are not covered under standard warranties.

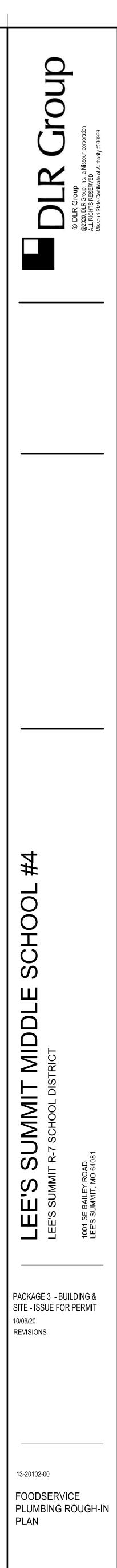






 $\frac{\text{PLUMBING ROUGH-IN PLAN}}{1/4" = 1'-0"}$ 





PLUMBING SCHEDULE           III.M. NO         REV PLUMBING REFARES         REV PLUMBING REFARES         REV PLUMBING REFARES           III.M. NO         CTV FOULPMENT CATEGORY         PS PLUMBING REFARES         PLUMBING REFARES           III.M. NO         PLUMBING REFARES         PLUMBING REFARES           III.M. NO         PLUM												
Internet         No         Control Equipment CATEGORY         Open Size         Size of Size         Size of Size of Size         Unubling REMARKS           1         1         Access Control Size of Size         20										PLUM	BING SC	HEDULE
j         j		QTY	EQUIPMENT CATEGORY		COLD WATER AFF (IN)	MM (NI)	WAT IN)	DIRECT DRAIN SIZE (IN)	DIRECT DRAIN AFF (IN)	N) N	(IN)	PLUMBING REMARKS
I         I         ICCURRENT OPERATION OF ALL ALL ALL ALL ALL ALL ALL ALL ALL AL	1	1	WASHER & DRYER	0.75	24	0.75	24			1.5	20	
I         I         Mark Mark Mark Mark Mark Mark Mark Mark	1											
IAA         IA         MAD Bit:         OP         MAD Bit:         OP         MAD Bit:         OP         MAD Bit:         MAD Bit: <t< td=""><td>4</td><td>1</td><td>MOP SINK W/ FAUCET</td><td>Х</td><td></td><td></td><td></td><td>1.000 M</td><td></td><td></td><td></td><td>NIKEC, BY P.C., SEE OTHERS FOR ROUGH-IN REQUIREMENTS</td></t<>	4	1	MOP SINK W/ FAUCET	Х				1.000 M				NIKEC, BY P.C., SEE OTHERS FOR ROUGH-IN REQUIREMENTS
Lik         4         MAX         A <td></td> <td>1</td> <td></td> <td>7</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>		1		7								
NA         I         Model of AL APP         No         No         No         No         Pressure of AL APP           a         2 State Only, E.6.         2018         2		2			-							
x         x				0.0	24	0.0	24	1.0	20			
Image: Proceeding and the second construction of the second construct to experiment to expe				(2)0.75	36/42							REQUIREMENTS, P.C. TO SUPPLY AND INSTALL QUICK DISCONNECT, SHUT OFF
PA         A         VATE NUTPE, LOADIN         A.27         LOB         LOB <thlob< th=""> <thlob< th=""></thlob<></thlob<>										5		30 TO 60 PSI, SEE SPECIFICATIONS FOR WATER QUALITY REQUIREMENTS, P.C. TO EXTEND 3/4" CW TO COMBI & TEE 3/4" CW TO LOWER COMBI, P.C. TO SUPPLY AND INSTALL QUICK DISCONNECT, SHUT OFF VALVES RECOMMENDED, FILTERED WATER FROM FILTER 16A
B         R	16A	3	WATER FILTER, COMBI	0.75	(2)72					1		
Image: Part of TWATE DEFINER         0.55         - </td <td>20</td> <td>1</td> <td>PREP TABLE W/ OVERSHELF, FAUCETS</td> <td></td> <td>STUB UP</td> <td>0.75</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>P.C. TO EXTEND 1/2" CW &amp; HW TO FAUCET AND "T" 1/2" CW &amp; HW TO SECOND FAUCET, P.C. TO EXTEND 1/4" CW TO ITEM 22, SEE ITEM 22 FOR WATER REQUIREMENTS, SHUT OFF VALVES RECOMMENDED FLOOR SINK SERVICES (2)</td>	20	1	PREP TABLE W/ OVERSHELF, FAUCETS		STUB UP	0.75						P.C. TO EXTEND 1/2" CW & HW TO FAUCET AND "T" 1/2" CW & HW TO SECOND FAUCET, P.C. TO EXTEND 1/4" CW TO ITEM 22, SEE ITEM 22 FOR WATER REQUIREMENTS, SHUT OFF VALVES RECOMMENDED FLOOR SINK SERVICES (2)
Image: Part of the second se	22	1	HOT WATER DISPENSER	0.25	-					(2)2	FL	
BB         1         Developed one set (2)/2         Normal Set (2)/2         Norma										0.75	FL	SEE P-20, SEE NOTE 14
Image: Structure	26	1								12 201 - 2 10 2 0 1 20		NOTE 16
Image: Second	27	1	EVAPORATOR-COOLER		STUB UP		STUB UP			0.75		
B         1         Work CountEN WARK         0.9         1.0         1.0         1.000 BMC         1.000 BMC           41         1         COMPARINGE SMC         (20.75)         1.0         (20.75)         1.0         1.000 BMC         1.000 BMC         1.000 BMC           41         1         COMPARINGE SMC         0.000 SMC SSE NOTE 11         1.000 SMC SSE NOTE 11         1.000 SMC SSE NOTE 11           41.1         MELLINE FACET         0.075         1.6         C.5         2.4         2         8         1.000 SMC SSE NOTE 11           41.1         MELLINE FACET         0.75         1.6         C.5         2.4         2         8         1.000 SMC SSE NOTE 11           41.1         STORMAR STATON         0.5         2.4         2.5         2.4         2         8         1.000 SMC SSE NOTE 11         1.000 SMC SSE NOTE 11           41.1         HORE RELW/RECESED CAUNET         0.5         2.4         2         8         1.000 SMC SSE NOTE 11         1.000 SMC SSE NOTE 11         1.000 SMC SSE NOTE 11           41.1         HORE RELW/RECESED CAUNET         0.5         1.2         2.7         8         1.000 SMC SOE NOTE 12         1.000 SMC SOE NOTE 1	34	1	WORK COUNTER W/SINKS	0.75	12	0.75	12			(2)2	EI	
H         I         COMPARTMENT SINK         Q10.75         16         Q10.75         16         C         C         C         C           I         I         PRE-RISE FAUCE1         0.75         16         0         2         1.0         PRE-RISE FAUCE1         0.75         15         0.5         2         8         Image: PLAUS STATUM         PRE-TABLE ACCOUNT ON CONTROL FAULTE OF Y27 CM TIBLE CONTROL F	36	1	WORK COUNTER W/SINK	0.5	16	0.5	16					
HA         I         PR-ENDE FAUCET         0.75         16         0.5         PR-ENDE FAUCET         PR-ENDE FAUL         PR-EN	41	1	4 COMPARTMENT SINK	(2)0.75	16	(2) 0.75	16			2	FL	FLOOR SINK
IdA         I PER-BINER PAULET         0.75         16         0.5         0         VALVES, SOLENDO VALVE, SOLENDO VALVE, VALUE PROVIDE VALVE, RASHEDURED.           IdA         I DEPOSER         TEE         .         2         8         .         SEE Feature Paulation           IdA         I DEPOSER         TEE         .         2         8         .         SEE Feature Paula SEE ADDREES										2	FL	n heiter and heiter heite
Image: Participant in the Second Part Part Part Part Part Part Part Part	Contract of the Contract of th	1		0	16	0.5		2	0			VALVES, SOLENOID VALVE, VACUUM BREAKER & DISPOSER AS REQUIRED.
H4         1         NOSE REFL.W/ RECESSED CABINET         0.5         54         0.5         16         0.5         16         0.5         12         0.5         12         0.5         12         0.5         12         0.5         12         0.5         12         0.5         12         0.5         12         0.5         12         0.5         12         0.5         12         0.5         12         0.5         12         0.5         12 <th0.5< th=""> <th12< th=""> <th12< th=""></th12<></th12<></th0.5<>	The second s	1			24	0.5	24	2	0			P.C. TO RUN THRU TEMPERING VALVE PROVIDED BY FSEC. SEE DETAIL 5/FS103
Image: Second	44	1	HOSE REEL W/ RECESSED CABINET	0.5	54	0.5	54			2	23	
As         1         TROUGH DISPOSAL SYSTEM         0.75         12         1.7005         505         11							_			FL		REDUCE HW & CW LINES TO 1/2" AT CONNECTION. P.C. TO EXTEND 1-1/2"
Image: Normal System         Image: No	46	1	TROUGH DISPOSAL SYSTEM	0.75	12	0.75	12	2	8			DIFFUSER THRU FLOW CONTROL VALVE AND BRANCH (2)3/4" WATER CONNECTI FROM 1-1/2" PIPE THRU FLOW CONTROL VALVE TO GUSHER HEAD(S) LOCATED I
Image: Normal Service To Service Tress Service To Service To Serv	47	1	DISHMACHINE W/ BLOWER			0.5	12			n	EI	
SS         1         WORK COUNTER W/SINKS         0.5         18         0.5         18         2         FL         FLOR SINK           9         1         WORK COUNTER W/SINKS         0.5         18         2         FL         FLOR SINK           67         1         ESPESSO CAPPUCCINO MACHINE         0.5         18         0.5         FL         FLOOR SINK           67         1         ESPESSO CAPPUCCINO MACHINE         0.5         18         0.5         FL         FLOOR SINK           678         1         WATER FLIER         0.75         26         0.5         FL         FLOOR SINK           74         1         HOT FOOD WELL         0.5         STUB UP 6         0.5         -         PC. TO CONTINUE SERVICE TO EXPRESSO           75         1         COLD FOOD WELL         0.5         STUB UP 6         0.5         -         SOFTENED WATER RECOMMENDED. P.C. TO SUPPLY AND INSTALL TO QUICK           76         1         COLD FOOD WELL         0.5         STUB UP 6         0.5         -         SOFTENED WATER RECOMMENDED. P.C. TO SUPPLY AND INSTALL TO QUICK           78         1         HOT FOOD WELL         0.5         STUB UP 6         0.5         -         SOFTENED WATER RECOMMENDED.         P.C		055								1	viert.	
59         1         WORK COUNTER W/SINKS         0.5         18         0.5         16         0.5         16         10.005         100000000000000000000000000000000000		1		0.5	18	0.5	18	4	-10.25			
Image: Construction of the constructing and the construction of the construction of the construction of	59	1	WORK COUNTER W/SINKS	0.5	18	0.5	18			2	FL	FLOOR SINK
67B       1       WATER FILTER       0.75       26       0       0       P.C. TO CONTINUE SERVICE TO EXPRESSO         74       1       HOT FOOD WELL       0.5       STUB UP 6       SOFTENED WATER RECOMMENDED. P.C. TO SUPPLY AND INSTALL TO QUICK         74       1       HOT FOOD WELL       0.5       STUB UP 6       Disconvect. SHUT OFF VALVES RECOMMENDED.         75       1       COLD FOOD WELL       0.5       STUB UP 6       Disconvect. SHUT OFF VALVES RECOMMENDED.         78       1       HOT FOOD WELL       0.5       STUB UP 6       Disconvect. SHUT OFF VALVES RECOMMENDED.         78       1       HOT FOOD WELL       0.5       STUB UP 6       Disconvect. SHUT OFF VALVES RECOMMENDED.         79       1       COLD FOOD WELL       0.5       STUB UP 6       Disconvect. SHUT OFF VALVES RECOMMENDED.         82       1       HOT FOOD WELL       0.5       STUB UP 6       Disconvect. SHUT OFF VALVES RECOMMENDED.         83       1       COLD FOOD WELL       0.5       STUB UP 6       Disconvect. SHUT OFF VALVES RECOMMENDED.         84       1       COLD FOOD WELL       0.5       STUB UP 6       Disconvect. SHUT OFF VALVES RECOMMENDED.         82       1       HOT FOOD WELL       0.5       STUB UP 6       Disconvect. SHUT OFF VALVE	67	1								5558	hereo.	
74       1       HOT FOOD WELL       0.5       STUB UP 6       Image: Constraint of the constraint		1		0.75	26					0.5		P.C. TO CONTINUE SERVICE TO EXPRESSO
75       1       COLD FOOD WELL       1       COLD FOOD WELL       1       COLD FOOD WELL       1       COLD FOOD WELL       0.5       STUB UP 6       1       COLD FOOD WELL       SOFTENED WATER RECOMMENDED. P.C. TO SUPPLY AND INSTALL TO QUICK         78       1       HOT FOOD WELL       0.5       STUB UP 6       0.5       0.5       STUB UP 6       <	74	1	HOT FOOD WELL	0.5	STUB UP 6							
78       1       HOT FOOD WELL       0.5       STUB UP 6       Image: Construction of the constructin of the c	75	1	COLD FOOD WELL							1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 - 1997 -	- FL	
Image: set of the set of		1		0.5	STURUPE							SOFTENED WATER RECOMMENDED. P.C. TO SUPPLY AND INSTALL TO QUICK
82       1       HOT FOOD WELL       0.5       STUB UP 6       Constraint of the		1		0.5								SEE P-79
83       1       COLD FOOD WELL       Image: Cold Food Well		1		0.5	STUB UP 6						FL	SOFTENED WATER RECOMMENDED. P.C. TO SUPPLY AND INSTALL TO QUICK DISCONNECT. SHUT OFF VALVES RECOMMENDED.
89       1       NOT/COLD WELL       NOT       STUB UP 6       NOT       NOT       STUB UP 6       NOT       NOT       STUB UP 6       NOT	83	1	COLD FOOD WELL							647.30 D 963		
		1		0.5	STUDUDO					0.5	FL	SOFTENED WATER RECOMMENDED. P.C. TO SUPPLY AND INSTALL TO QUICK
	69			0.5	510B 0P 6					1		

## PLUMBING NOTES

- 1. ALL PLUMBING SERVICES TO MEET LOCAL, STATE, AND NATIONAL CODES. 2. ALL FINAL MECHANICAL CONNECTIONS TO EQUIPMENT, EXTERNAL AND INTERNAL PARTS, FITTINGS AND ETC. TO MAKE EQUIPMENT OPERATIONAL, TO BE SUPPLIED AND INSTALLED BY THE MECHANICAL CONTRACTOR, UNLESS OTHERWISE SPECIFIED. ALL PLUMBING FIXTURES INCLUDING BUT NOT LIMITED TO HAND SINKS,
- 3. CHECK WITH ARCHITECT AND/OR OWNER FOR ANY ADDITIONAL PLUMBING CONNECTIONS, SUCH AS FLOOR DRAINS, DRAINS, AND ETC. ALSO CHECK FOR SERVICES TO EQUIPMENT WHICH IS NOT SHOWN OR SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR.
- RUN TO EQUIPMENT OF SIZE REQUIRED, OR AS STATED ON MECHANICAL ENGINEER'S DRAWINGS.
- FOR BEAMS, FOOTINGS, AND ETC., IF REQUIRED.
- MACHINES, & STEAM EQUIP. UNLESS OTHERWISE SPECIFIED. P.C. TO EXTEND THRU WATER FILTER PRIOR TO FINAL CONNECTION. P.C. TO VERIFY WATER QUALITY WITH EQUIPMENT SPECIFICATIONS.
- ICE MACHINE(S), SINK HEATER(S), ETC. TO ADJACENT FLOOR DRAIN. 8. VERIFY WITH HEALTH AND PLUMBING CODES IF WASTES SHOULD BE DIRECT OR INDIRECT. ALSO VERIFY IF
- CLEAN WATER WASTES ARE REQ'D TO EMPTY INTO STORM SEWERS AND TELL TALE DRAINS ARE REQUIRED. DRAINS TO BE SUPPLIED AND INSTALLED BY P.C. 9. QUICK GAS DISCONNECTS, (SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR), ARE TO BE INSTALLED BY
- MECHANICAL CONTRACTOR ON ALL GAS FIRED COOKING EQUIPMENT. 10. THE MECHANICAL CONTRACTOR SHALL INSTALL A GAS SHUT-OFF VALVE(S) IN THE MAIN GAS SUPPLY LINE(S) TO THE FOOD SERVICE COOKING EQUIPMENT. THE VALVE(S) SHALL BE PROVIDED BY THE FIRE SUPPRESSION
- SYSTEM CONTRACTOR AS SUBCONTRACTOR TO KITCHEN EQUIPMENT CONTRACTOR. 11. PLUMBING CONTRACTOR SHALL PROVIDE AND LOCATE GREASE INTERCEPTORS, AND RUN ALL APPLICABLE
- 12. ALL ROUGH-IN HEIGHTS AS SHOWN IN SCHEDULE ARE FROM FINISHED FLOOR TO CENTERLINE OF ROUGH-IN, AND SUCH ROUGH-INS SHALL STUB OUT OF WALL, FLOOR, OR CEILING AS NOTED AT SAID HEIGHT.
- 13. MECHANICAL CONTRACTOR TO PROVIDE AND INSTALL BACKFLOW PREVENTER DEVICE(S) AS REQUIRED BY CODE.

FAUCETS, HOSES, VACUUM BREAKERS, AND DISPOSERS TO BE HUNG/SET IN PLACE AND INSTALLED BY M.C.

4. MECHANICAL SERVICES SHOWN ON THIS PLAN ARE ACTUAL SIZE AT PIECE OF EQUIPMENT. LINES ARE TO BE

5. SUGGESTED ROUGH-IN LOCATIONS HAVE BEEN SHOWN. MECHANICAL CONTRACTOR TO MAKE ADJUSTMENTS

6. DO NOT PROVIDE SOFT WATER SUPPLIES TO COFFEE URNS, COFFEE MAKERS, WATER STATIONS, ICE

7. MECHANICAL CONTRACTOR TO EXTEND DRAIN OUTLETS FROM TROUGH(S), HOT WATER BOOSTER(S), ICE BIN(S)

WASTE LINES THROUGH SUCH INTERCEPTORS AS DIRECTED BY MECHANICAL CONTRACTOR.

14. MECHANICAL CONTRACTOR TO CONNECT DISHWASHER, STEAMER, COMBI OVEN, FLOOR TROUGH DRAINS TO SINK TAILPIECE WITH APPROVED AIR GAP FITTING. DRAIN PIPING TO WITHSTAND BOILING WATER. 15. ALL FOOD PREPARATION SINKS SHALL BE CONNECTED TO AN INDIRECT DRAIN AND SHALL HAVE AN AIR GAP AT

THE DRAIN EQUAL TO TWICE THE DIAMETER OF THE SINK DRAIN PIPING. 16. DRAINLINES SHALL BE TRAPPED OUTSIDE OF WALK-IN. FREEZER DRAIN SHALL BE HEATED AND INSULATED TO

PREVENT FREEZING BY ELECTRICAL CONTRACTOR. P.C. TO INSULATE ALL CONDENSATE DRAIN LINES IN WALK-IN FREEZERS AND COOLERS USING ARMAFLEX. 17. THE MECHANICAL CONTRACTOR SHALL PROVIDE AND INSTALL GAS REGULATORS AS REQUIRED FOR ALL

KITCHEN EQUIPMENT.

18. MECHANICAL CONTRACTOR SHALL SEAL ALL PLUMBING/PIPING FLOOR OPENINGS WATER-TIGHT. PROVIDE CHROME-PLATED REMOVABLE ESCUTCHEONS AT ALL WALL AND FLOOR PENETRATIONS. PROVIDE AND INSTALL SLEEVES THAT EXTEND 4" ABOVE FLOOR (OR RAISED BASE) AND SEAL OPENING BETWEEN SLEEVE AND PIPE. 19. MECHANICAL CONTRACTOR SHALL CONCEAL AS MUCH PLUMBING AND PIPING AS POSSIBLE IN THE WALLS/FLOOR/CEILING CONSTRUCTION, MINIMIZE EXPOSED PIPING RUNS TO MAKE THEM AS SHORT AS POSSIBLE. EXPOSED PIPING SHALL BE 6" ABOVE THE FLOOR MINIMUM AND 1" OFF THE WALL MINIMUM. CHROME

PLATE ALL EXPOSED PIPING.

20. MECHANICAL CONTRACTOR SHALL INTERCONNECT DISPOSALS TO REMOTE CONTROL PANELS, BOWLS, AND TROUGH INLETS THROUGH SOLENOID VALVES AND FLOW CONTROLS, AND PROVIDE/INSTALL A SUPPLY SHOCK ABSORBER. INSTALLATION BY M.C.

21. MECHANICAL CONTRACTOR SHALL PROVIDE AND INSTALL "P" TRAPS WITH TAILPIECES, TO MEET CODES. 22. M.C. TO TERMINATE ALL INDIRECT WASTE LINES 1" ABOVE THE FLOOD PLAIN OF FLOOR DRAINS OR RIM OF FLOOR SINKS; TO MEET LOCAL CODES.

23. P.C. SHALL PROVIDE RIGID METAL SLEEVES THROUGH BEARING WALLS FOR ALL WATER, GAS, WASTE LINES, ETC.

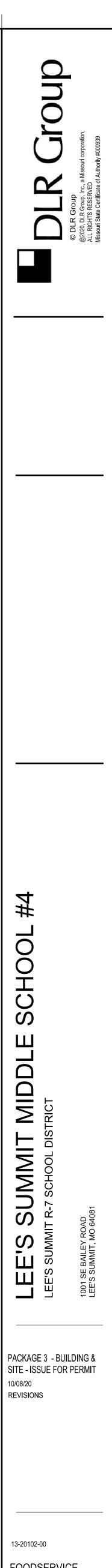
24. THIS EQUIPMENT IS OWNER/OWNER'S VENDOR SUPPLIED. VERIFY ROUGH-IN REQUIREMENTS WITH EQUIPMENT SUPPLIED.

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	NS ZE (I	BTU	GAS AFF (IN)	
	G⊿ SIZ	N	G⊿ AF	PLUMBING REMARKS
;	0.5		30	SEE NOTE 24, P.C. TO VERIFY ROUGH-IN REQUIREMENTS WITH OWNER
				.375 WATER INLET & .375 WATER OUTLET. FLOW RATE - 2.1GPM MAX; PRESSURE - 30 TO 125PSI
				INPUT MBTUs: 174.918; OUTPUT MBTUs: 160.925, SEE
	1		CLG	MANUFACTURER'S DRAWINGS
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### LEGEND - PLUMBING CONNECTION O HW-HOT WATER, OR CW-COLD WATER GAS SUPPLY • WASTE, DIRECT-CONNECTED UNLESS NOTED "OPEN HUB" FLOOR SINK WITH HALF GRATE UNLESS FLOOR SINK WITH 3/4 GRATE UNLESS NOTED OTHERWISE FLOOR DRAIN FLOOR DRAIN W/ATTACHED FUNNEL INDIRECT WASTE – STAND UP PIPE

FLOOR DRAIN

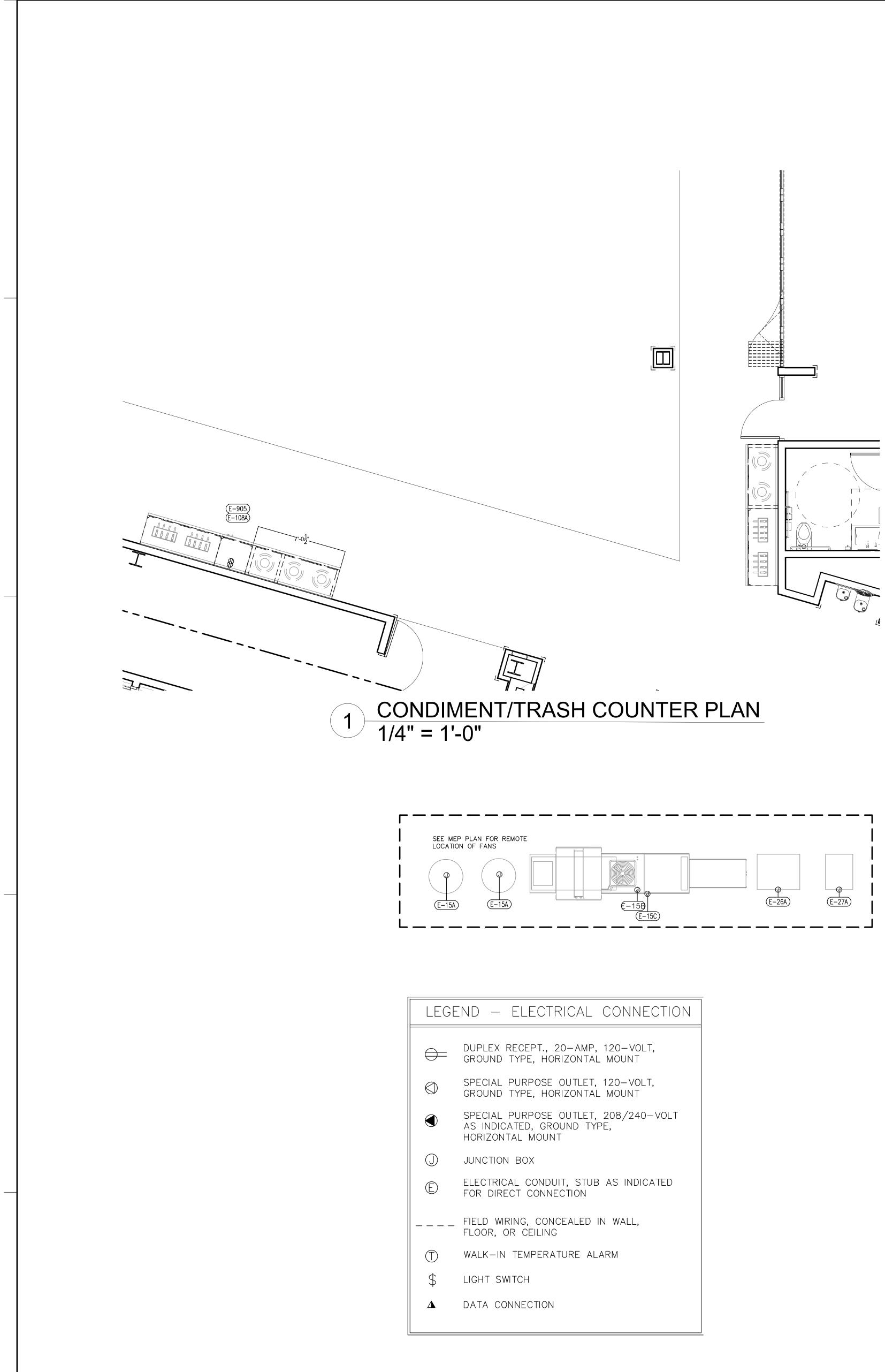
---- FIELD CONNECTIONS

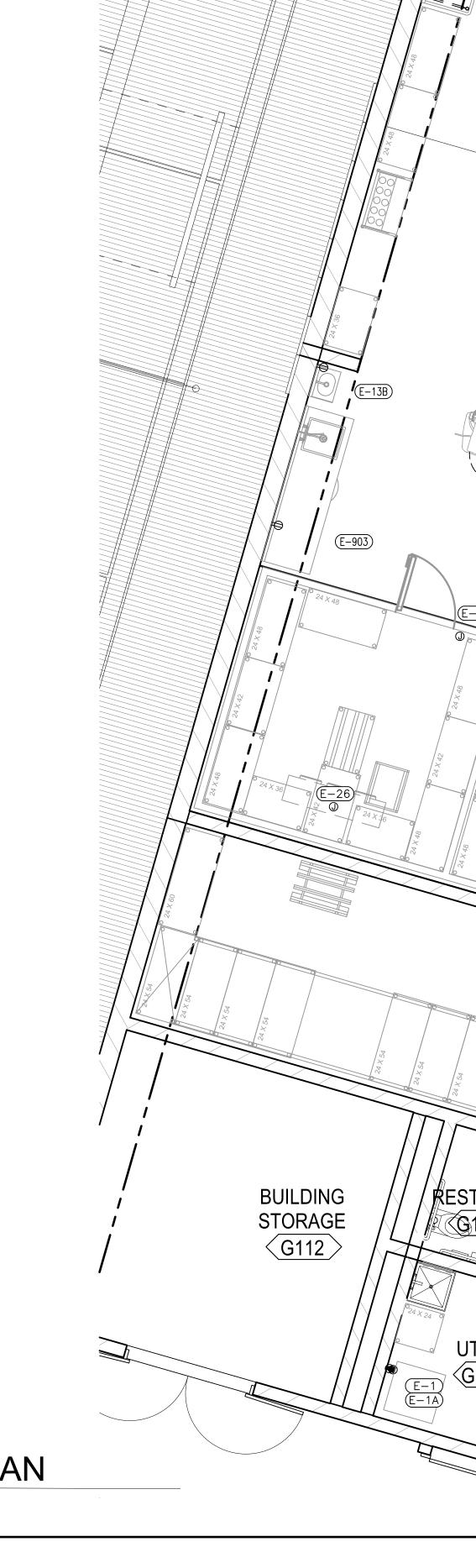


S Ш Щ 10/08/20 REVISIONS

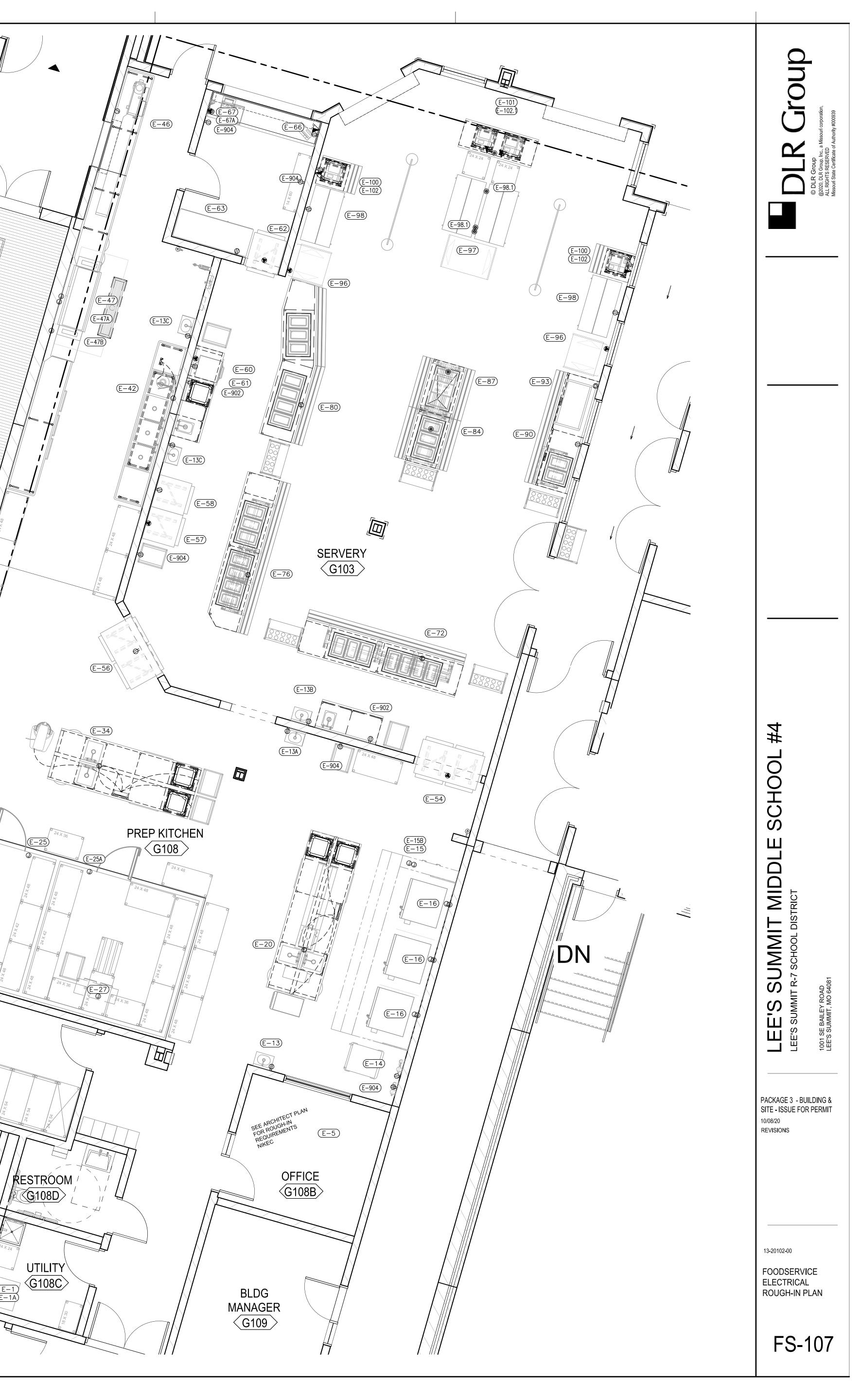
FOODSERVICE PLUMBING SCHEDULE

FS-106.1









### ELECTRICAL NOTES

- 1. ALL ELECTRICAL SERVICES TO MEET LOCAL, STATE, & NATIONAL 2. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL MATERIAL, LA SYSTEMS AS REQUIRED TO OPERATE THE FOODSERVICE E SPECIFICATIONS. E.C. TO SUPPLY AND INSTALL ALL QUICK DISCO ELECTRICAL CONNECTIONS TO EQUIPMENT EXTERNAL, AND IN OPERATIONAL, TO BE SUPPLIED AND INSTALLED BY THE E.C.; UNL
- 3. CHECK WITH ARCHITECT AND/OR OWNER FOR ANY ADDITIONAL ELECTRICAL CONNECTIONS, SUCH AS E.C.O.'S AND ETC. ALSO CHECK FOR SERVICES TO EQUIPMENT WHICH IS NOT SHOWN OR SPECIFIED BY ADVANCED FOODSERVICE CONSULTING.
- REQUIRED.
- TO BE SUPPLIED BY E.C. AND/OR KITCHEN EQUIPMENT CONTRACTOR.
- ARE SPEC'D AND SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR, E.C. TO INSTALL. 7. ELECTRICAL CONTRACTOR TO SUPPLY AND INSTALL MAGNETIC STARTERS AND THERMAL OVERLOAD PROTECTION FOR ALL MOTORS, IF REQUIRED.
- 8. OUTLET HEIGHTS AS SHOWN IN THE SCHEDULE ARE FROM FINISHED FLOOR TO CENTER LINE OF OUTLET, AND SUCH OUTLETS
- SHALL STUB OUT OF WALL, FLOOR, OR CEILING AS NOTED AS SAID HEIGHT. 9. HOOD LIGHTS AND EXHAUST FANS WIRED TO SWITCH BY DIVISION 26 CONTRACTOR. IF EXHAUST HOOD IS SUPPLIED WATER WASH OR FIRE PROTECTION SYSTEM, PROVIDE AS 24 HOUR, 120V./1PH. SERVICE FOR CONTROLS. SEE ATTACHED WIRING DIAGRAM DATA.
- 10. CHECK WITH ELECT. ENGINEER FOR LOCATION OF ON/OFF SWITCH(ES) FOR EXHAUST AND /OR MAKE-UP AIR FAN(S). ALSO VERIFY LOCATION OF EXHAUST HOOD LIGHTS. E.C. TO INTERCONNECT TO LIGHTS, EXHAUST FAN, AND MAKE-UP AIR. BULBS BY **DIVISION 26.**
- 11. --
- 12. --
- 13. DIVISION 26 CONTRACTOR SHALL PROVIDE A DEDICATED CIRCUIT WITH INSULATED GROUND AT ALL POINTS OF SALE AND COMPUTER EQUIPMENT AND SHALL PROVIDE CABLING/ CONDUIT FOR COMMUNICATIONS LINK AS REQUIRED-VERIFY WITH SUPPLIER.
- 14. DIVISION 26 TO PROVIDE AND INSTALL ALL CONDUIT AND WIRING FOR ALARM, CONTROLS, LIGHT(S) DOOR HEATER(S), EVAP, COIL(S) COMPRESSORS, HEATED VENTS, DEFROST HEATERS, DRAIN LINE HEAT TAPE PLUG, SWITCHE(S), AND ETC. FOR WALK-IN COOLER(S), FREEZER(S). DO NOT USE GFI OUTLET ON HEAT TAPE. NEMA RATED OUTLET (FOR HEAT TAPE) TO WHICH IT CONNECTS INSIDE WALK-IN ARE TO BE PROVIDED AND INSTALLED BY E.C.
- 15. GENERAL CONTRACTOR TO PROVIDE ALL CURB & ROOF WORK FOR REMOTE CONDENSERS. ALL CEILING PENETRATIONS FOR UTILITIES & REFRIGERATION LINES ARE BY GENERAL CONTRACTOR. ALL PENETRATIONS TO BE SEALED IN ACCORDANCE W/ LOCAL FIRE & BUILDING CODES.
- 16. DIVISION 26 CONTRACTOR TO SUPPLY DISCONNECTS FOR OUTDOOR CONDENSING UNITS.
- 17. ELECTRICAL ROUGH-INS SHALL BE BY THE ELECTRICAL CONTRACTOR. (NOT A PART OF KITCHEN EQUIPMENT CONTRACTOR)
- 19. FOR ALL HARDWIRED COUNTERTOP ITEMS, E.C. TO LEAVE ENOUGH SEAL-TIGHT FLEX FROM WALL TO DEVICE FOR REMOVAL OF ITEM FOR CLEANING AND MAINTENANCE.
- 20. PROVIDE CONNECTION FROM EXHAUST FAN TO VENT CONTROL ON DISHMACHINE SO FAN IS ACTIVATED WHEN DISHMACHINE IS OPERATIONAL AND SHUTS OFF WHEN DISHMACHINE IS "OFF".
- BETWEEN DISPOSER SWITCHES/CONTROL PANELS AND SOLENOID VALVES.
- CIRCUIT BREAKERS. FOODSERVICE WILL NOT BE RESPONSIBLE FOR EQUIPMENT/SERVICE ISSUES FOR USAGE OF POOR QUALITY G.F.C.I. RECEPTACLES. ANY AND ALL COSTS FOR REPAIRS FROM SERVICE AGENTS DUE TO THE ABOVE WILL BE RESPONSIBILITY OF THE E.C./OWNER. E.C. TO PROVIDE ALL NECESSARY G.F.C.I. RECEPTACLES AS REQUIRED BY LOCAL, STATE, & NATIONAL CODES.
- 23. THIS EQUIPMENT IS OWNER/OWNER'S VENDOR SUPPLIED. VERIFY ROUGH-IN REQUIREMENTS WITH OWNER'S EQUIPMENT.

LEGE	END - ELECTRICAL CONNECTION
$\ominus$ =	DUPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
$\bigcirc$	SPECIAL PURPOSE OUTLET, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
	SPECIAL PURPOSE OUTLET, 208/240-VOLT AS INDICATED, GROUND TYPE, HORIZONTAL MOUNT
$\bigcirc$	JUNCTION BOX
Ē	ELECTRICAL CONDUIT, STUB AS INDICATED FOR DIRECT CONNECTION
	FIELD WIRING, CONCEALED IN WALL, FLOOR, OR CEILING
$\bigcirc$	WALK-IN TEMPERATURE ALARM
\$	LIGHT SWITCH

Δ	DATA	CONNECTION

CODES.
ABOR, AND FEES TO INSTALL THE ELECTRICAL SERVICE AN
EQUIPMENT, AND AS INDICATED BY THESE DRAWINGS AN

ABOR, AND FEES TO INSTALL THE ELECTRICAL SERVICE A	N
EQUIPMENT, AND AS INDICATED BY THESE DRAWINGS A	N.
ONNECTS & ELECTRICAL DISCONNECTS. E.C. TO MAKE ALL FIN	17
INTERNAL, PARTS, FITTINGS, AND ETC. TO MAKE EQUIPME	٩.
ILESS SPECIFIED OTHERWISE.	

4. SUGGESTED ROUGH-IN LOCATIONS HAVE BEEN SHOWN, E.C. TO MAKE ADJUSTMENTS FOR BEAMS, FOOTINGS, AND ETC., IF

5. ELECTRICAL SERVICES ARE TO BE EXTENDED TO RECEPTACLE OR J.B.LOCATED IN CABINET FIXTURE. RECEPTACLE AND/OR J.B.

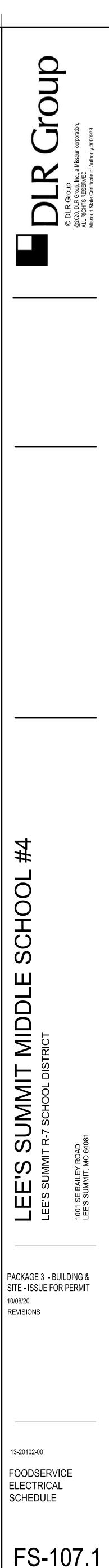
6. CORD SETS TO BE SUPPLIED AND INSTALLED BY E.C., UNLESS EQUIPMENT IS FACTORY EQUIPPED WITH SAME. IF CORD SETS

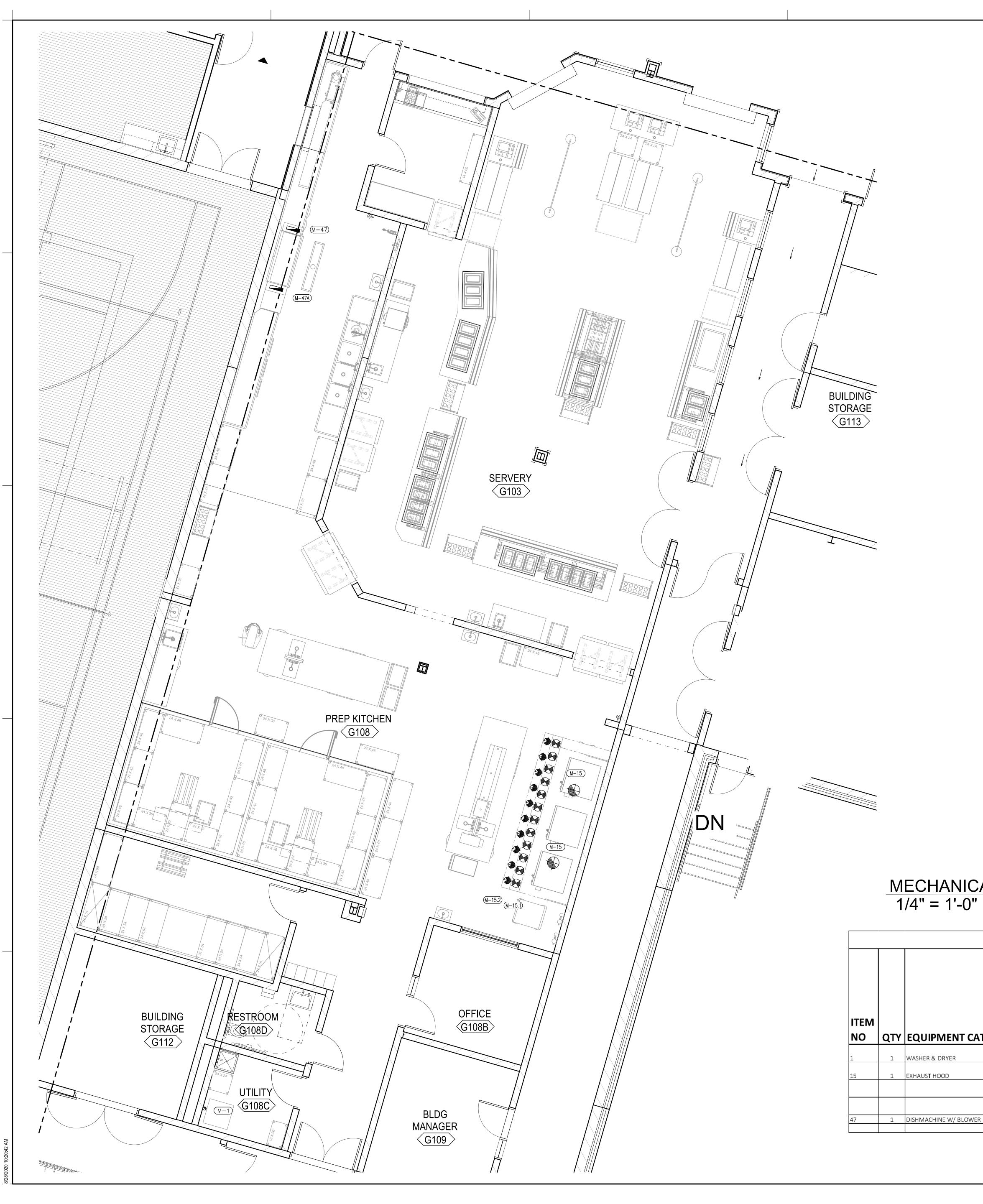
18. ALL ABOVE COUNTER RECEPTACLES IN BUILDING WALLS TO BE MOUNTED HORIZONTALLY, UNLESS NOTED OTHERWISE.

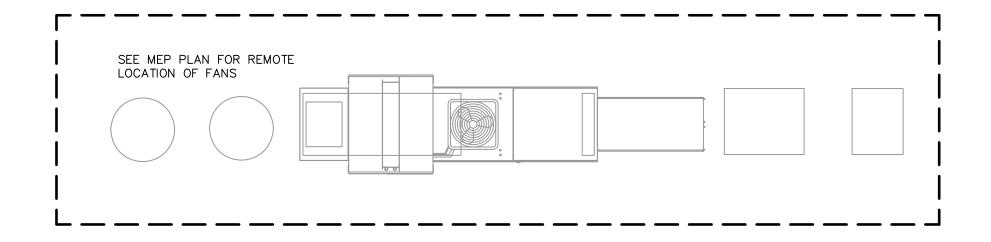
21. E.C. SHALL MOUNT ALL DISPOSER SWITCHES/CONTROL PANELS AND PROVIDE AND INSTALL INTERCONNECTING WIRING

22. E.C. SHALL PROVIDE PASS & SEYMOUR G.F.C.I. RECEPTACLES OR EQUIVALENT QUALITY BRANDED RECEPTACLES AND/OR

ELECTRICAL SCHEDULE												
ITEM NO	QTY	EQUIPMENT CATEGORY	AMPS	КW	НР	VOLTS	PHASE	DIRECT	PLUG	NEMA	ELECTRICAL AFF (IN)	ELECTRICAL REMARKS
1	1	WASHER & DRYER	20.0 30.0			VERIFY VERIFY	1		X X		36 48	NIKEC, SEE NOTE 24, E.C. TO VERIFY ROUGH-IN REQUIREMENTS WITH OTHERS NIKEC, SEE NOTE 24, E.C. TO VERIFY ROUGH-IN REQUIREMENTS WITH OTHERS
5 13	1	OFFICE FURNITURE HAND SINK	2.0			120			X	5-15P	28	NIKEC SEE OTHERS FOR ROUGH-IN REQUIREMENTS
13A	1	HAND SINK	2.0		-	120			X	5-15P	28	
13B 13C	2	HAND SINK HAND SINK	2.0 2.0			120 120			X	5-15P 5-15P	28 28	
14 15	1	CABINET, HOLDING/PROOFING EXHAUST HOOD	16.0 15.0	2.0		120 120	1	x	X	5-20P	48 CLG	SEE MANUFACTURER'S DRAWINGS,SEE NOTE(S) 9,10,11,12,&23
15A	2	EXHAUST FAN			0.75	208	1	Х		-	CLG	MCA: 6.5, MOCP: 15, SEE MANUFACTURER'S DRAWINGS. SEE NOTE(S) 9,10
15B 15C	1	MAKE-UP AIR UNIT CONDENSING UNIT	30.0		1.0	208 208-230	3	X X			CLG CLG	MCA: 4.8, MOCP: 15, SEE MANUFACTURER'S DRAWINGS, SEE NOTES 9, 10 SEE MANUFACTURER'S DRAWINGS, SEE NOTES 9, 10
16	3	COMBI OVEN, DBL	(2)28.9	(2)24		(2)480	3	X			24/48	STUB UP THRU CURB, E.C. TO CONTINUE SERVICE TO LOAD CENTER PANEL,
20	1	PREP TABLE W/ OVERSHELF, FAUCETS				120/208	5	x			STUB UP	SERVICES ITEM 21, ITEM 22, AND (2) 120/60/1 - 20 AMP CONVENIENCE OUTLETS ON TABLE
21	1	MICROWAVE OVEN	13.0	1.5		120	1		X	5-15P	-	RECOMMEND DEDICATED OUTLET, SERVICED THRU ITEM 20
22 25	1	HOT WATER DISPENSER WALK-IN COOLER/FREEZER	24.0	5.0		208 115	1	Х	X	6-30P	- CLG	POWER SUPPLIED THRU ITEM 20 SEE MANUFACTURER'S DRAWINGS, SEE NOTES 14, 15 & 16
26	1	EVAPORATOR-FREEZER	15.8			115 208-230	1	X X				SEE MANUFACTURER'S DRAWINGS, SEE NOTES 14, 15 & 16 SEE MANUFACTURER'S DRAWINGS, SEE NOTES 14, 15 & 16
	1	FREEZER CONDENSING UNIT	14.3		3.0	208-230	3	x				MAX 25 AMP DISCONNECT. RLA: 11.9, LRA: 85, FLA: 2.2,SEE MANUFACTURER'S DRAWINGS. SEE NOTES 14,15, & 16.
26A 27	1	EVAPORATOR-COOLER	14.5		5.0	115	1	X			a stream and a stream and	SEE MANUFACTURER'S DRAWINGS, SEE NOTES 14, 15 & 16
27A	1	COOLER CONDENSING UNIT	5.9		0.75	208-230	3	x			CLG	MAX 15 AMP DISCONNECT. RLA: 5.2, LRA: 37.8, FLA: .5, SEE MANUFACTURERS DRAWINGS. SEE NOTE(S) 14,15, & 16.
34	1	WORK COUNTER W/SINKS				120/240		x			STUB UP	STUB UP THRU CURB, E.C. TO CONTINUE SERVICE TO LOAD CENTER PANEL, SERVICES ITEM 35 AND (3) 120/60/1 20 AMP CONVENIENCE OUTLETS
35	1	PLANETARY MIXER	5.6			240	3	Х			-	POWER PROVIDED THRU ITEM #34.
42 46	1	DISPOSER TROUGH DISPOSAL SYSTEM	6.6 12.7		2.0 3.0	208 208	3	X X			10000	SEE NOTE 21 SEE NOTE 21
47	1	DISHMACHINE W/ BLOWER	44.9	15.0		480	3	x			72	60 AMP, TANK HEAT, MOTOR, E.C. TO CONNECT TO TABLE LIMIT SWITCH BOOSTER CONNECTION
			40.1	30.0		480	3	Х			72	50 AMP, BOOSTER CONNECTION
54	1	ROLL-THRU HEATED CABINET	15.7 10.5	10.0	2.0	208 208-240	3	X	Х	6-20P	61 96	20 AMP, BLOWER CONNECTION
56 57	1	ROLL-THRU REFRIGERATOR ROLL-IN HEATED CABINET	6.5 6.0		0.38	115 208-240	1		X X	5-15P 6-20P	96 96	
58	1	ROLL-IN REFRIGERATOR	6.0		0.35	115	1		X	5-15P	96	
60 61	1	RAPID COOK OVEN UNDERCOUNTER REFRIGERATOR	30.0 4.0	6.2		208/240 115	1		X X	6-30P 5-15P	50 18	DEDICATED OUTLET DEDICATED OUTLET RECOMMENDED
62 63	1	ROLL-THRU HEATED CABINET REFRIGERATED MERCHANDISER	6.0 9.3		0.5	208-240 115	1		X	6-20P 5-15P	96 18	REQUIRES 15 AMP DEDICATED OUTLET.
66	1	POS SYSTEM	15.0		0.0	115	1	V		5 131	48	NIKEC, BY OWNER. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 13 & 23
67 67A	1	ESPRESSO CAPPUCCINO MACHINE MILK COOLER	30.0 15.0			208 120	1	X	X X	L6-30 5-15P	48 28 30	DATA, NIKEC, BY OWNER. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 13 & 23
72	1	HOT/COLD COUNTER						x			200 martinos - 20032	CONTINUE SERVICE TO JBOX LOCATED INSIDE COUNTER. PROVIDES POWER TO ITEMS #73, 74 & 75.
73	1	SNEEZE GUARD	9.98 0.15			208 120	1	X		P	-	POWERED THROUGH ITEM# 72. POWERED THROUGH ITEM# 72.
74	1	HOT FOOD WELL	0.21 20/22			120 208-230	1	X X			-	POWERED THROUGH ITEM# 72. POWERED THROUGH ITEM# 72.
75	1	COLD FOOD WELL	3.7		0.25		1		Х	5-15P		POWERED THROUGH ITEM# 72. STUB UP TO JBOX LOCATED INSIDE COUNTER. PROVIDES POWER TO ITEMS #77,78 &
76	1	HOT/COLD COUNTER									10 10	79
77	1	SNEEZE GUARD	8.17 0.15			208 120	1	X X			-	POWERED THROUGH ITEM# 76. POWERED THROUGH ITEM# 76.
78	1	HOT FOOD WELL	0.18			120 208-230	1	X X			-	POWERED THROUGH ITEM# 76. POWERED THROUGH ITEM# 76.
79	1	COLD FOOD WELL	3.7		0.25	1	1		Х	5-15P	-	POWERED THROUGH ITEM# 76.
80	1	HOT/COLD COUNTER						x			2000 C C C C C C C C C C C C C C C C C C	STUB UP TO JBOX LOCATED INSIDE COUNTER. PROVIDES POWER TO ITEMS# 81, 81A, 82 & 83.
81	1	SNEEZE GUARD	8.17 0.18			208 120	1	X X			-	POWERED THROUGH ITEM# 80. POWERED THROUGH ITEM# 80.
81A		SNEEZE GUARD	0.12			120	1	Х		· · · · · · · · · · · · · · · · · · ·	-	POWERED THROUGH ITEM# 80.
82 83	1	HOT FOOD WELL COLD FOOD WELL	20/22 3.7		0.25	208-230 115	1	X	Х	5-15P	-	POWERED THROUGH ITEM# 80. POWERED THROUGH ITEM# 80.
84	1	MOBILE COLD COUNTER				120	1	TBD	TBD		TBD	E.C. TO CONTINUE SERVICE TO JBOX LOCATED INSIDE COUNTER, PROVIDES POWER TO ITEMS# 85 & 86.
85	1000	SNEEZE GUARD	0.15		0.25	120	1	Х	V	E 1ED	-	POWER SUPPLIED THROUGH ITEM# 84.
86 87	1	COLD FOOD WELL MOBILE HOT/COLD COUNTER	3.7		0.25	115 120	1	TBD	TBD	5-15P	TBD	POWER SUPPLIED THROUGH ITEM# 84. PROVIDES POWER TO ITEMS# 88 & 89.
88	1	SNEEZE GUARD	0.12			120 120	1	X X			-	POWER SUPPLIED THROUGH ITEM# 87. POWER SUPPLIED THROUGH ITEM# 87.
89	1		25.0			120	1	X			-	POWER SUPPLIED THROUGH ITEM# 87.
90 91	1	HOT/COLD COUNTER SNEEZE GUARD	0.09			120	1	TBD X	TBD		- 24	SERVICES ITEMS #91 & 92. SERVICED THRU ITEM 90
92 93	1	COLD FOOD WELL HEATED DISPLAY MERCHANDISER	2.4 12.4	3.0		115 120/208	1		X X	5-15P L14-20P	- 24	SERVICED THRU ITEM 90
96	2	REFRIGERATED SELF-SERVICE CASE	15.6			110-120	1		x	5-20P	18	IF GFCI IS REQUIRED, A GFCI BREAKER MUST BE USED IN LIEU OF A GFCI RECEPTACLE
	6-512											IF GFCI IS REQUIRED, A GFCI BREAKER MUST BE USED IN LIEU OF A GFCI
97 98	1 4	REFRIGERATED SELF-SERVICE CASE MILK COOLER	16.0 15.0			110-120 115	1		X X	5-20P 5-15P	FL (2)18	RECEPTACLE NIKEC, BY OWNERS VENDOR. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 23
100	2	CASHIER STATION	15.0 15.0			115 115	1		X X	5-15P 5-15P	(2)FL 18	NIKEC, BY OWNERS VENDOR. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 23 PROVIDES POWER TO (2)ITEM# 102, SEE NOTE 13 & 23
101	1	CASHIER STATION	15.0			115	1		X	5-15P	FL	PROVIDES POWER TO (2)ITEM# 102, SEE NOTE 13 & 23
102	4	POS SYSTEM	15.0			115	1		x			NIKEC, BY OWNER. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 13 & 23, (2) SERVICED THRU ITEM 100, (2) SERVICED THRU ITEM 101
								X X				DATA, SEE NOTE 13 & 23 DATA, SEE NOTE 13 & 23
108A E-902	1	OVEN, MICROWAVE CONVENIENCE OUTLET	13.0 15.0	1.6		120 120	1		X X	5-15P	24 48	DEDICATED OUTLET CONVENIENCE OUTLET TO RUN HORIZONTAL
E-903	1	CONVENIENCE OUTLET	15.0			120	1		Х		50	
E-904 E-905	4	CONVENIENCE OUTLET CONVENIENCE OUTLET	15.0 15.0			120 120	1		X X		24 48	DEDICATED OUTLET
	-											







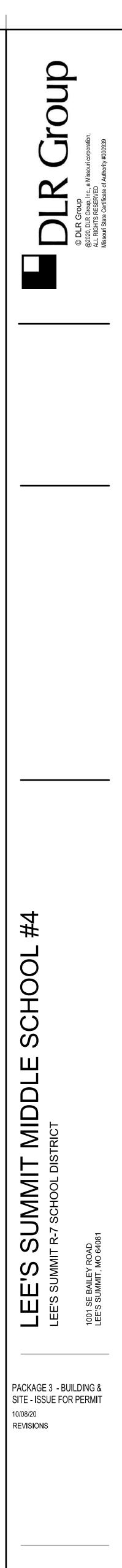
LEGEND	- MECHANICAL CONNECTION
	EXHAUST DUCT CONNECTION
	EXHAUST DUCT CONNECTION
	MAKE-UP AIR DUCT CONNECTION
•	AC DUCT DUCT CONNECTION

## MECHANICAL NOTES

- 1. ALL EXHAUST DUCTS SHALL BE FULLY WELDED, WATERTIGHT, CORROSION RESISTANT AND SHALL COMPLY WITH NFPA 96 AND ALL APPLICABLE CODES.
- 2. SEE MECHANICAL/ELECTRICAL ENGINEER'S DRAWINGS AND SPECIFICATIONS.
- 3. BY MECHANICAL/ELECTRICAL CONTRACTOR.
- 4. SEE MECHANICAL/ELECTRICAL ENGINEER'S DRAWINGS AND SPECIFICATIONS FOR FAN REQUIREMENTS.
- 5. ALL FINAL MECHANICAL CONNECTIONS TO EQUIPMENT, EXTERNAL AND INTERNAL PARTS, FITTINGS, AND ETC. TO MAKE EQUIPMENT OPERATIONAL, TO BE SUPPLIED AND INSTALLED BY THE MECHANICAL CONTRACTOR, UNLESS OTHERWISE SPECIFIED.
- 6. ALL VERTICAL DUCT DROPS TO THE EXHAUST HOOD, CONDENSATE HOOD, AC, AND THE CEILING MAKE-UP AIR DIFFUSERS SHOULD NOT BE INSTALLED UNTIL THE EXHAUST HOOD, AC, MAKE-UP AIR DIFFUSERS ARE HUNG IN THEIR PERMANENT LOCATIONS.
- 7. IT IS RECOMMENDED TO LOCATE A CEILING EXHAUST GRILL OVER REACH-IN AND ROLL-IN REFRIGERATOR COMPRESSORS TO ALLOW FOR BETTER VENTILATION OF UNITS.

# MECHANICAL ROUGH-IN PLAN

VENTILATION SERVICE SCHEDULE											
CATEGORY	HVAC EXHAUST DUCT SIZE (IN)	HVAC EXHAUST CFM	HVAC EXHAUST SPWG	HVAC MAKE-UP DUCT SIZE (IN)	HVAC MAKE-UP CFM	HVAC MAKE-UP SPWG	AC DUCT SIZE (IN)	AC CFM	AC SPWG	HVAC REMARKS	
	4									NIKEC, VERIFY ROUGH-IN REQUIREMENTS WITH SUPPLIER	
	4 (2)14" DIA	1312	-0.152							SEE MANUFACTURES DRAWINGS, SEE	
				(12)10" DIA	196	0.073				SEE MANUFACTURES DRAWINGS, SEE NOTES	
							(10)8" DIA	117	.043	SEE MANUFACTURES DRAWINGS, SEE NOTES	
WER	4X16	200								LOAD END	
	4X16	400								UNLOAD END	



13-20102-00

FOODSERVICE MECHANICAL ROUGH-IN PLAN

