

		EQUIPM	ENT SCHEDULE	
ITEM NO	ОТУ	FOUNDMENT CATEGORY	FOUNDMENT DEMARKS	IT N
	1 22	EQUIPMENT CATEGORY	EQUIPMENT REMARKS	N
1	1	WASHER & DRYER	NIKEC - BY OTHERS	51
3	1 1	WIRE SHELVING WIRE SHELVING - UTILITY		53
4	1	MOP SINK W/ FAUCET	NIKEC - BY P.C.	54
4A	1	MOP HOLDER	NIKEC - BY P.C.	55
5	1	OFFICE FURNITURE	NIKEC - BY OTHERS	56
6	+	LOCKERS	NIKEC - BY OTHERS	57
7	7000 700000	TRACK SHELVING SYSTEM	- 	58
8	1	WIRE SHELVING		59
9	1	CAN RACK		60
10		- SPARE NUMBER -		61
11	-	- SPARE NUMBER -		62
12	-	- SPARE NUMBER -		63
13	1	HAND SINK		64
13A	1	HAND SINK		65
13B	2	HAND SINK		66
13C	2	HAND SINK		67
14	1	CABINET, HOLDING/PROOFING		67
15	1	EXHAUST HOOD		67
15A	2	EXHAUST FAN		68
15B	1	MAKE-UP AIR UNIT		69
15C	1	CONDENSING UNIT		70
16	3	COMBI OVEN, DBL		71
16A	3	WATER FILTRATION SYSTEM		72
17	-	- SPARE NUMBER -		73
18	-	- SPARE NUMBER -		74
19	-	- SPARE NUMBER -		75
20	1	PREP TABLE W/ SINKS & OVERSHELF		76
21	1	MICROWAVE OVEN		77
22	1	HOT WATER DISPENSER		78
23	1	CART, UTILITY		79
24	6	WIRE SHELVING		80
25	1	WALK-IN COOLER/FREEZER		81
26	1	FREEZER EVAP COIL		81
26A	1	FREEZER CONDENSING UNIT		82
27	1	COOLER EVAP COIL		83
27A	1	COOLER CONDENSING UNIT		84
28	-	- SPARE NUMBER -		85
29	_	- SPARE NUMBER -		86
30	+	WIRE SHELVING		87
30A	1	DUNNAGE RACK		88
31	10	WIRE SHELVING		89
31A	1	DUNNAGE RACK		90
32	-	- SPARE NUMBER -		91
33	13	NESTING PAN RACK		92
34	1	WORK COUNTER W/SINKS		93
35	1	PLANETARY MIXER		94
36	1	WORK COUNTER W/SINK		95
37	-	- SPARE NUMBER -		96
38	_	- SPARE NUMBER -		97
39	_	- SPARE NUMBER -		98
40	4	WIRE SHELVING		99
41	1	4 COMPARTMENT SINK		10
41A	+	PRE-RINSE FAUCET		10
42	1	DISPOSER		10
43	1	EYEWASH STATION		10
44	1	HOSE REEL W/ RECESSED CABINET		10
45	1	SOILED DISHTABLE		10
46	1	TROUGH DISPOSAL SYSTEM		10
47	1	DISHMACHINE W/ BLOWER		
47 47A	2	DANT LEGS	NIKEC - BY M C	10

NIKEC - BY M.C.

EQUIPMENT SCHEDULE									
ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS						
51	-	- SPARE NUMBER -							
52	-	- SPARE NUMBER -							
53	-	- SPARE NUMBER -							
54	1	ROLL-THRU HEATED CABINET							
55	1	WORK COUNTER W/SINK							
56	1	ROLL-THRU REFRIGERATOR							
57	1	ROLL-IN HEATED CABINET							
58	1	ROLL-IN REFRIGERATOR							
59	7	WORK COUNTER W/SINK							
60	1	RAPID COOK OVEN							
61 62	1	UNDERCOUNTER REFRIGERATOR ROLL-THRU HEATED CABINET							
63	1	REFRIGERATED MERCHANDISER							
64	1	WIRE SHELVING							
65	1	PASS COUNTER							
66	1	POS SYSTEM	NIKEC - BY OWNER						
67	1	ESPRESSO CAPPUCCINO MACHINE							
67A	1	MILK COOLER							
67B	1	WATER FILTER							
68	2	- SPARE NUMBER -							
69	928	- SPARE NUMBER -							
70	-	- SPARE NUMBER -							
71	7	FLATWARE & TRAY CART							
72	1	HOT/COLD COUNTER							
73		SNEEZE GUARD	-						
74	1	HOT FOOD WELL							
75	1	COLD FOOD WELL							
76 77	1	HOT/COLD COUNTER							
77 78	1 1	SNEEZE GUARD HOT FOOD WELL							
70 79	1	COLD FOOD WELL							
80	1	HOT/COLD COUNTER							
81	1	SNEEZE GUARD							
81A	+	SNEEZE GUARD							
82	1	HOT FOOD WELL							
83	1	COLD FOOD WELL							
84	1	COLD COUNTER							
85	1	SNEEZE GUARD							
86	1	COLD FOOD WELL							
87	1	HOT/COLD COUNTER							
88	1	SNEEZE GUARD							
89	1	HOT/COLD FOOD WELL							
90	1	COLD COUNTER							
91	1	SNEEZE GUARD							
92	1	COLD FOOD WELL							
93	1	HEATED DISPLAY MERCHANDISER							
94 95	-	- SPARE NUMBER - - SPARE NUMBER -							
95 96	2	REFRIGERATED SELF-SERVICE CASE							
97	1	REFRIGERATED SELF-SERVICE CASE							
98	4	MILK COOLER	NIKEC - BY OWNERS VENDOR						
99	2	WIRE SHELVING							
100		CASHIER STATION							
101	1	CASHIER STATION							
102	4	POS SYSTEM	NIKEC - BY OWNER						
103	(-)	- SPARE NUMBER -							
104	-	- SPARE NUMBER -							
105	2	MOBILE CONDIMENT COUNTER							
105.1	4	CONDIMENT DISPENSER							
106	1	TRASH COUNTER							
107	1	TRASH COUNTER							
108	1	MICROWAVE COUNTER							



2 EQUPMENT PLAN

1/4" = 1'-0"

5/28/2020 10:20:42 AM

47A 2 PANT LEGS

1 CLEAN DISHTABLE

1 FLOOR TROUGH
3 DOLLY DISH RACK

FS-100

13-20102-00

FOODSERVICE

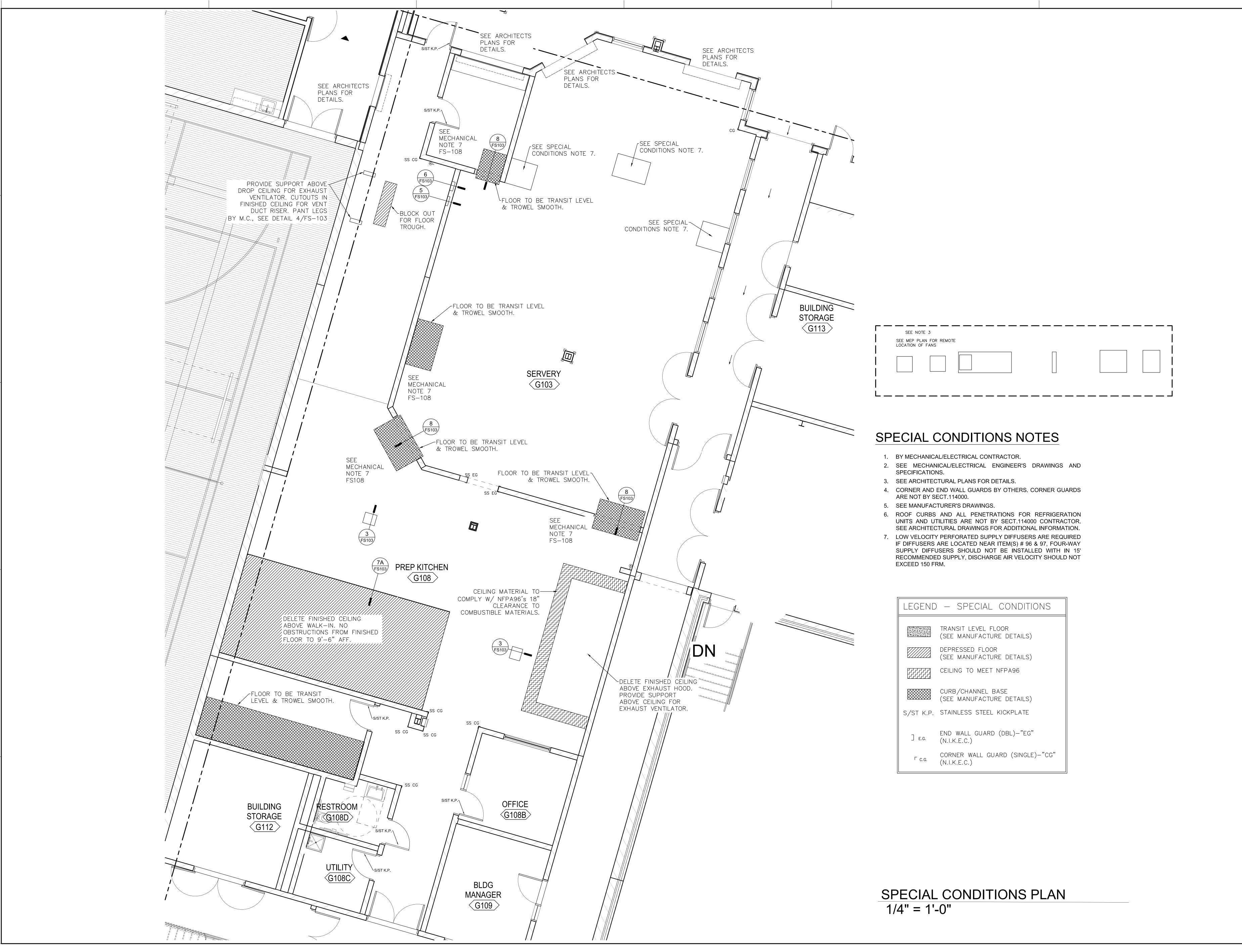
EQUIPMENT PLAN

PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT

REVISIONS

CONSTRUCTION NOTED ON PLANS REVIEW

LEE'S SUMMIT, MISSOURI



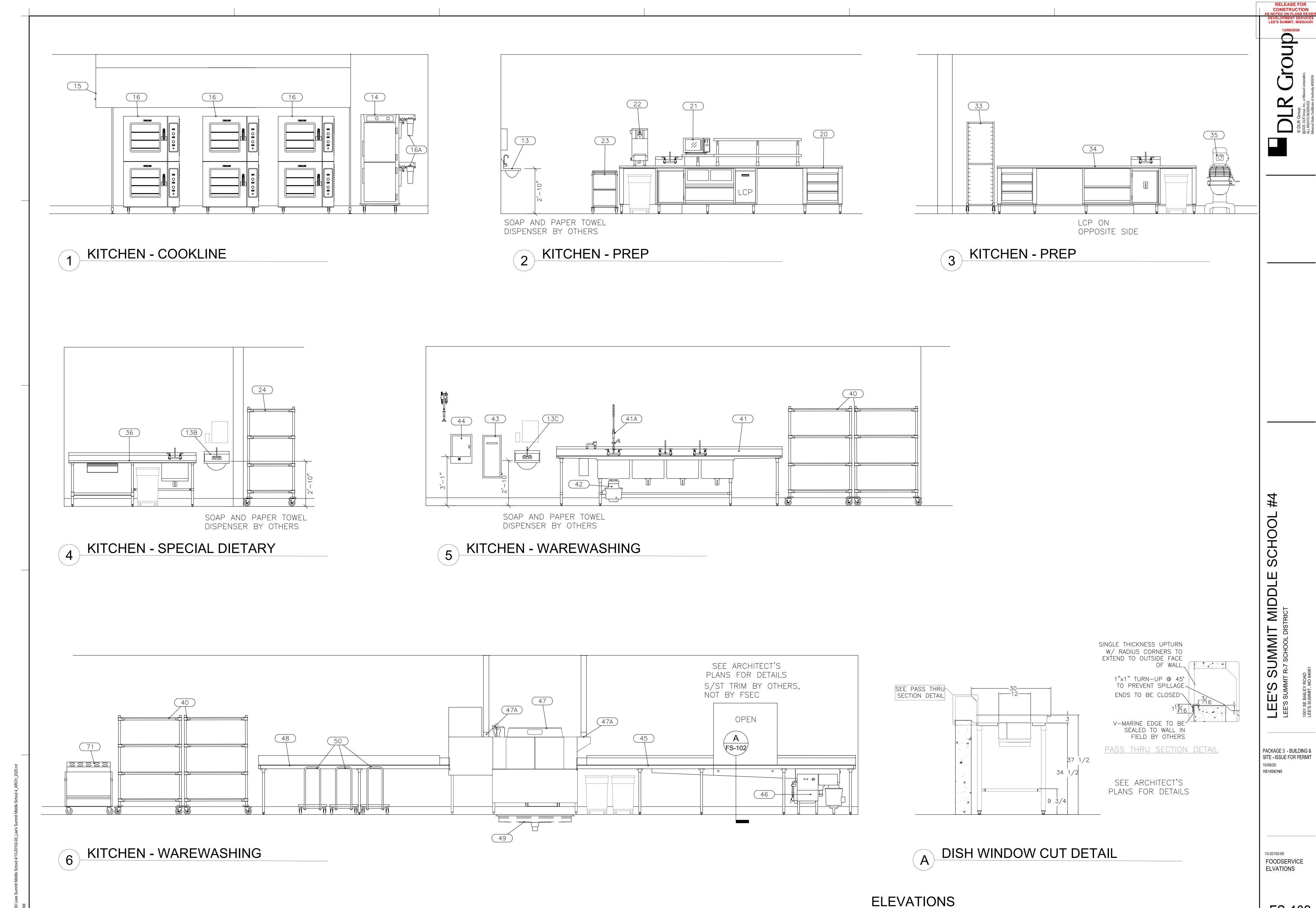
RELEASE FOR
CONSTRUCTION
NOTE ON PLANS REVIEW LEE'S SUMMIT, MISSOURI

PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT REVISIONS

SUMMIT IT R-7 SCHOOL DIST

FOODSERVICE SPECIAL CONDITIONS PLAN

FS-101



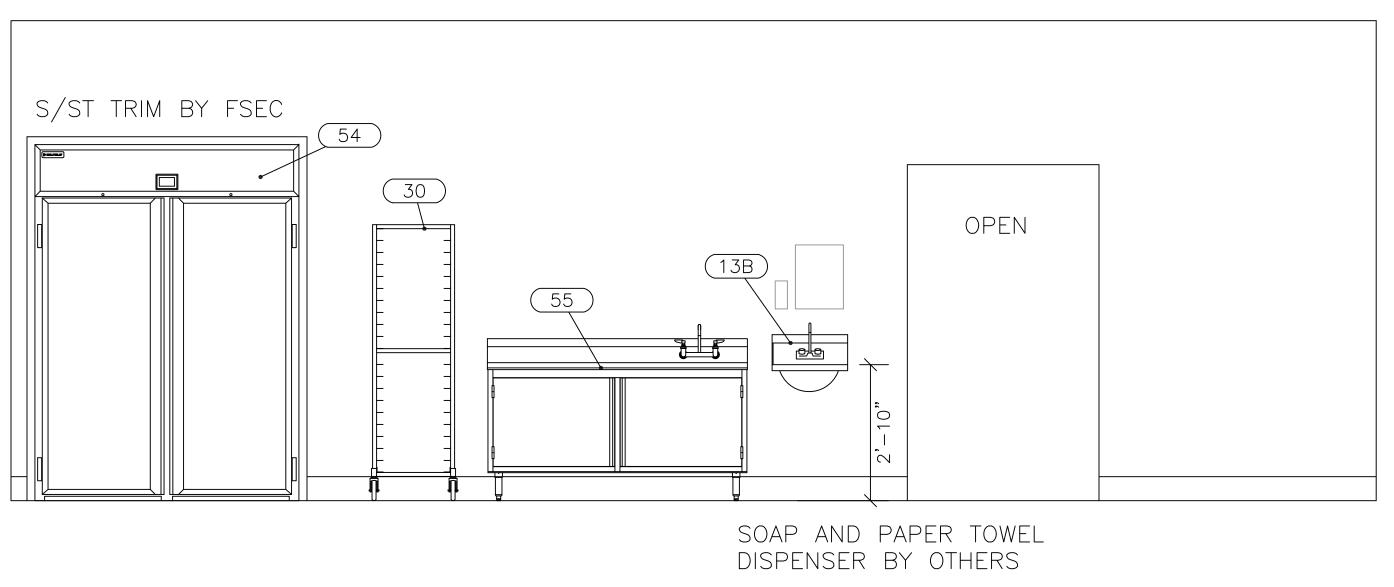
1/2" = 1'-0"

FS-102

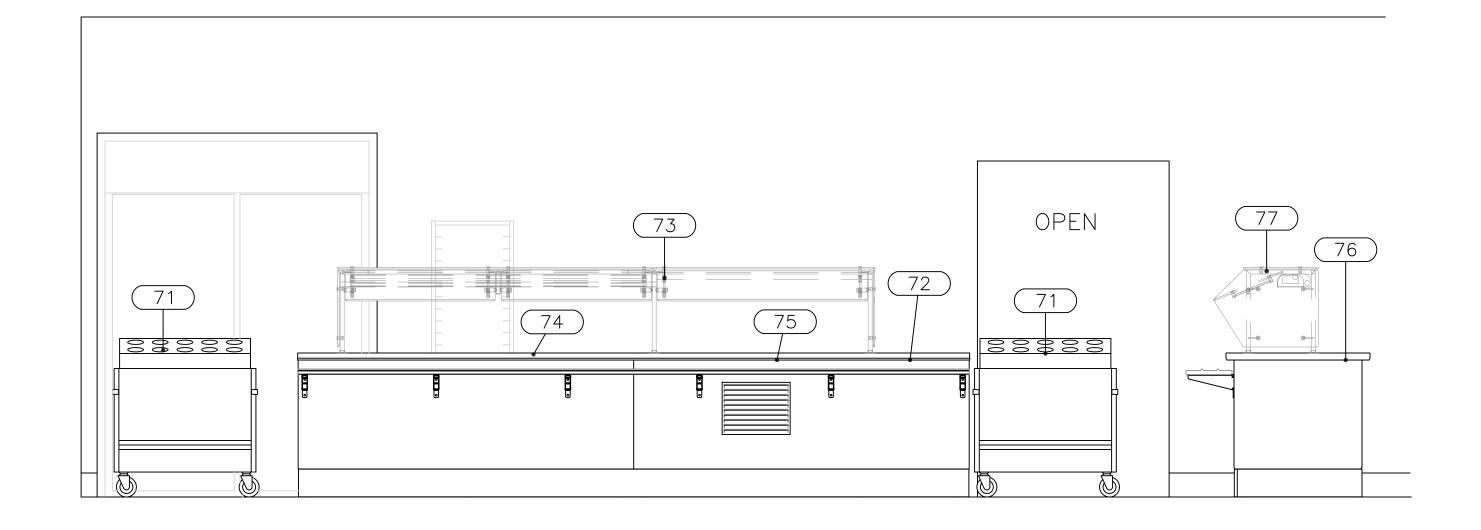
RELEASE FOR
CONSTRUCTION
AS NOTED ON PLANS REVIEW
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI

10/08/20 REVISIONS

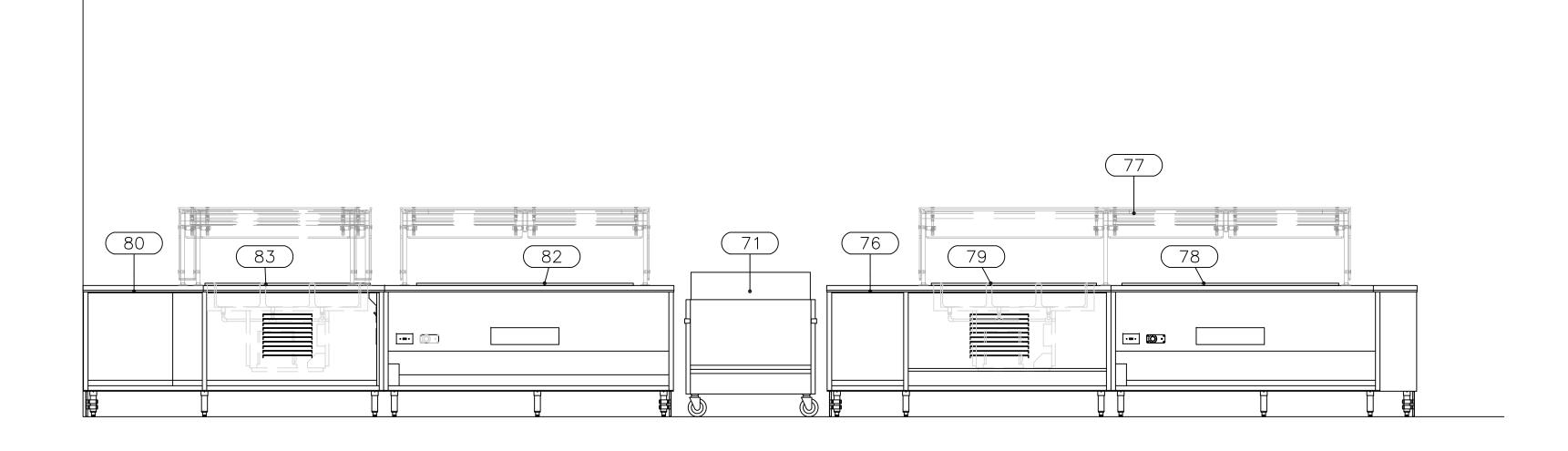
FOODSERVICE ELEVATIONS



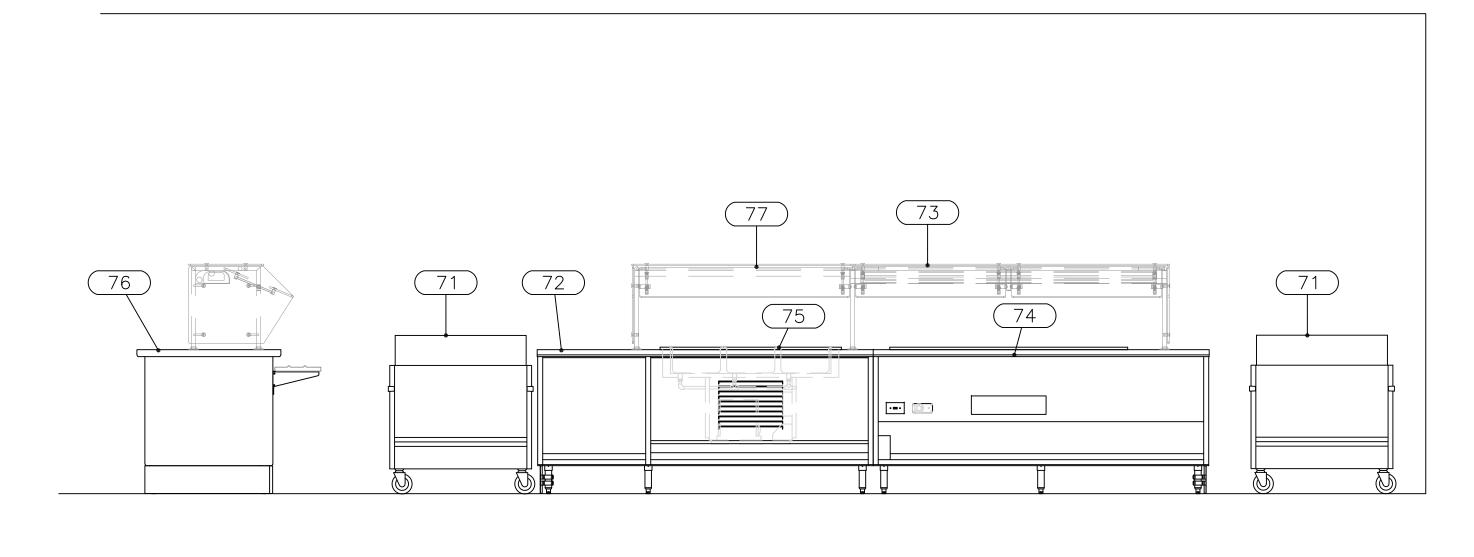




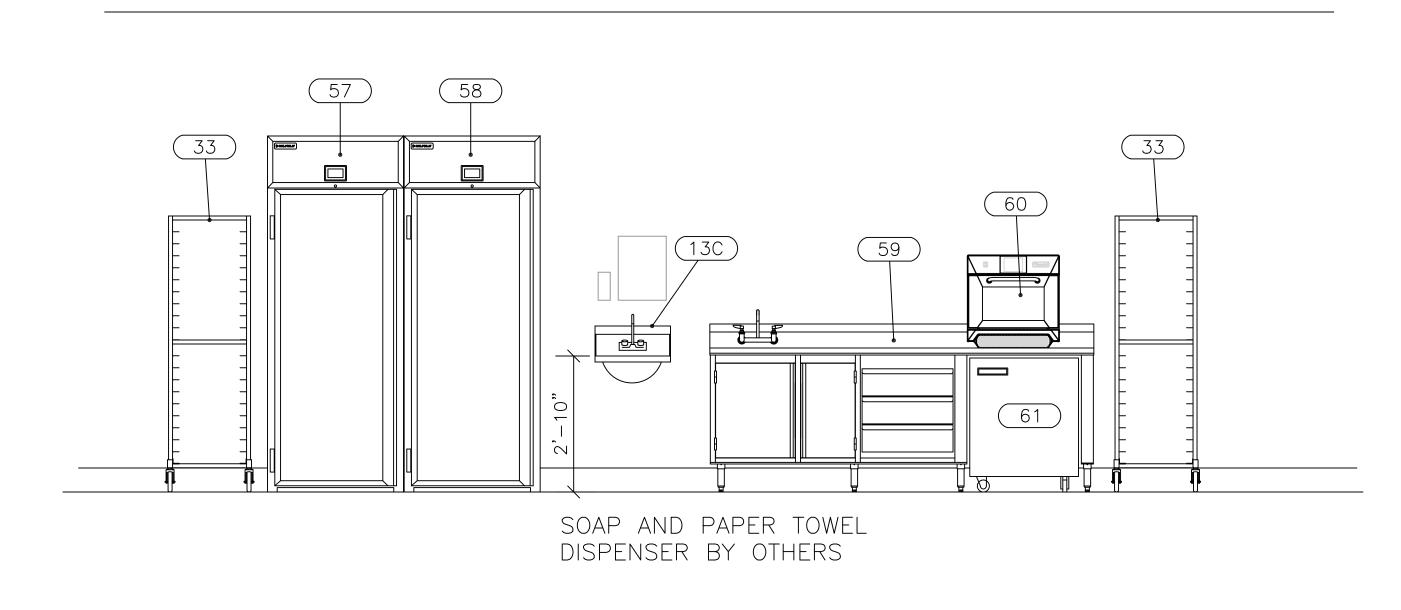
3 SERVERY



5 SERVERY - SPECIAL DIETARY



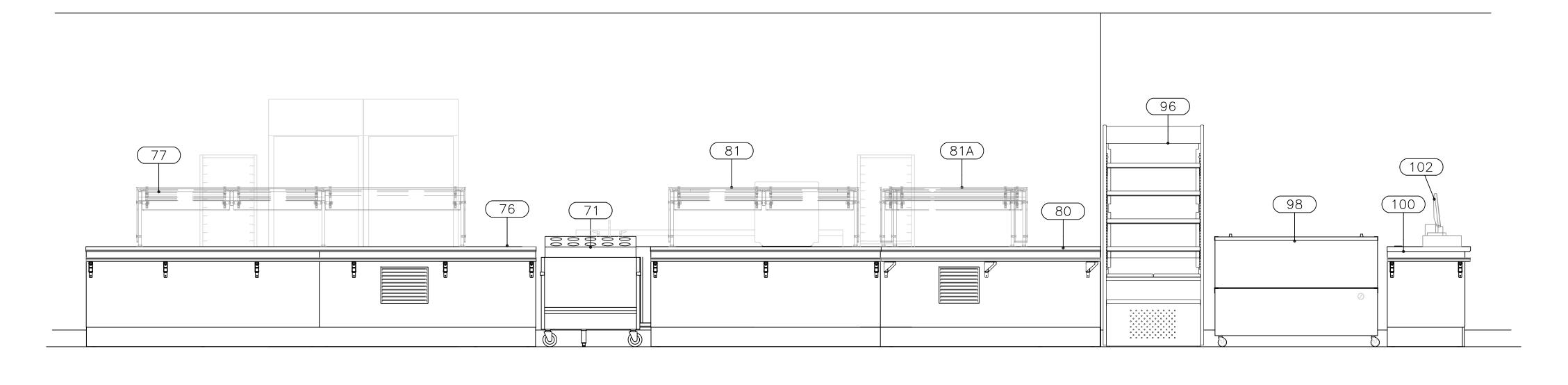
2 SERVERY



SERVERY - SPECIAL DIETARY BACKLINE

ELEVATIONS 1/2" = 1'-0"

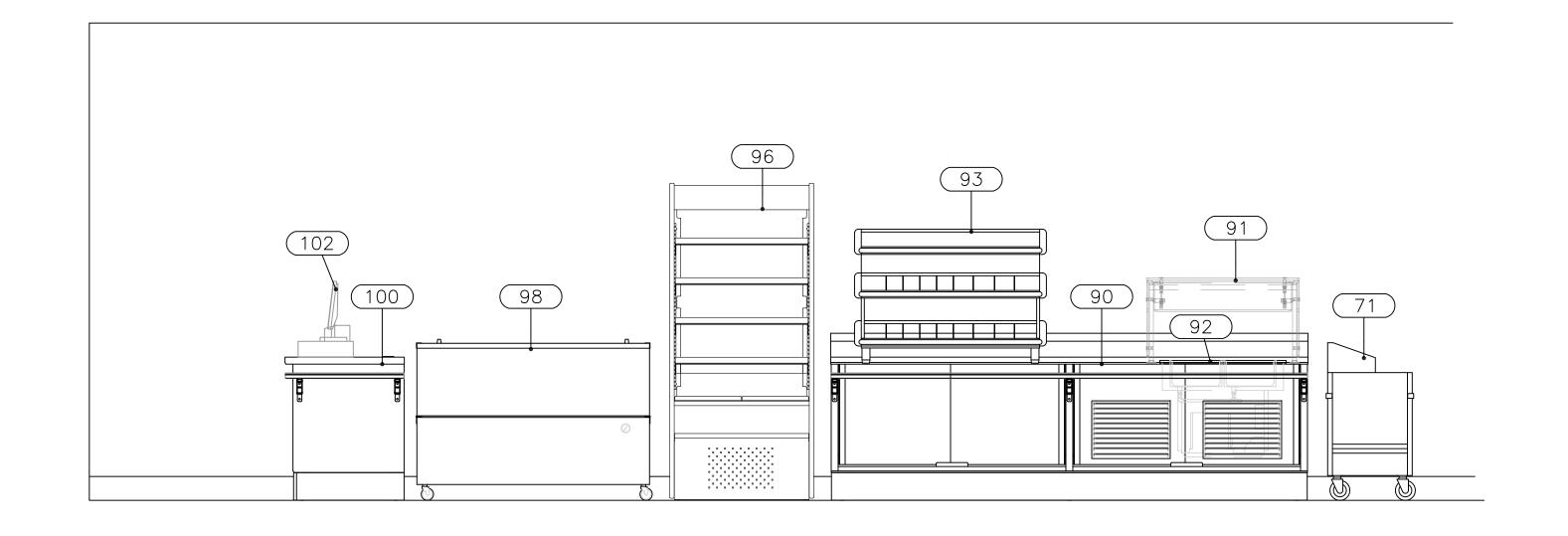
FS-102.2

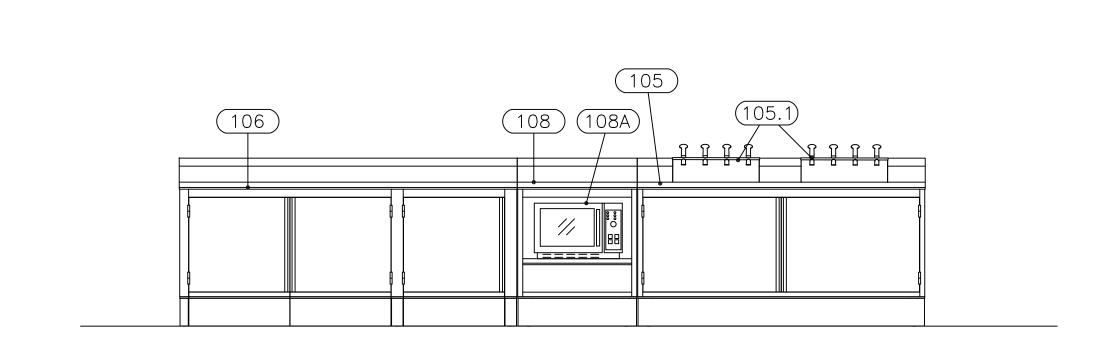


87

SERVERY- SPECIAL DIETARY AND POS COUNTER

2 SERVERY- SALAD BAR

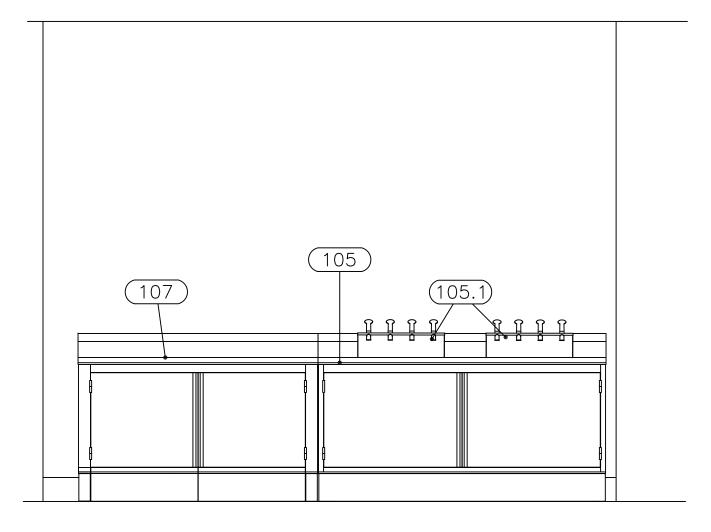




3 SERVERY- GRAB-N-GO COUNTER

COMMONS- CONDIMENT / TRASH COUNTER

S/ST TRIM BY FSEC



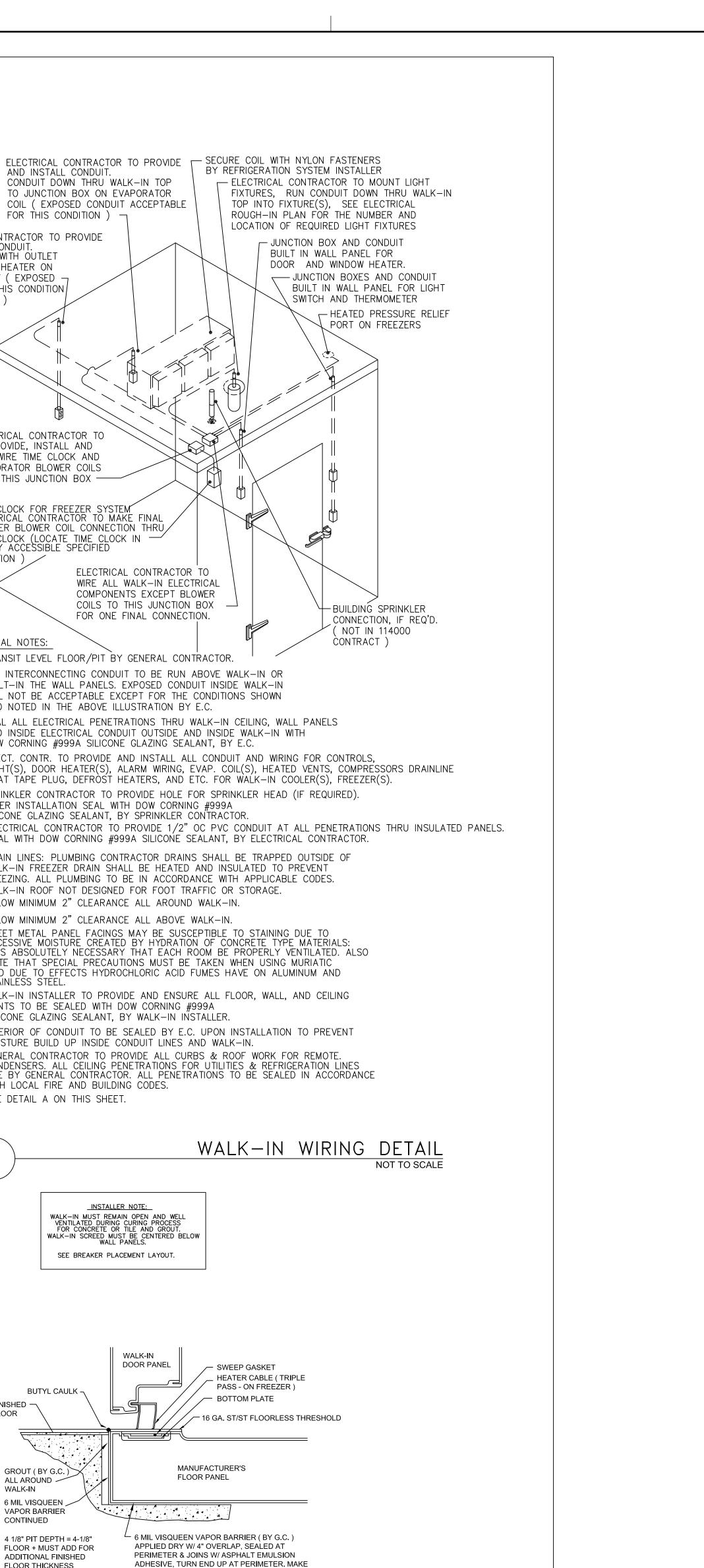
SEE ARCHITECT'S PLANS FOR DETAILS S/ST TRIM BY OTHERS, NOT BY FSEC OPEN

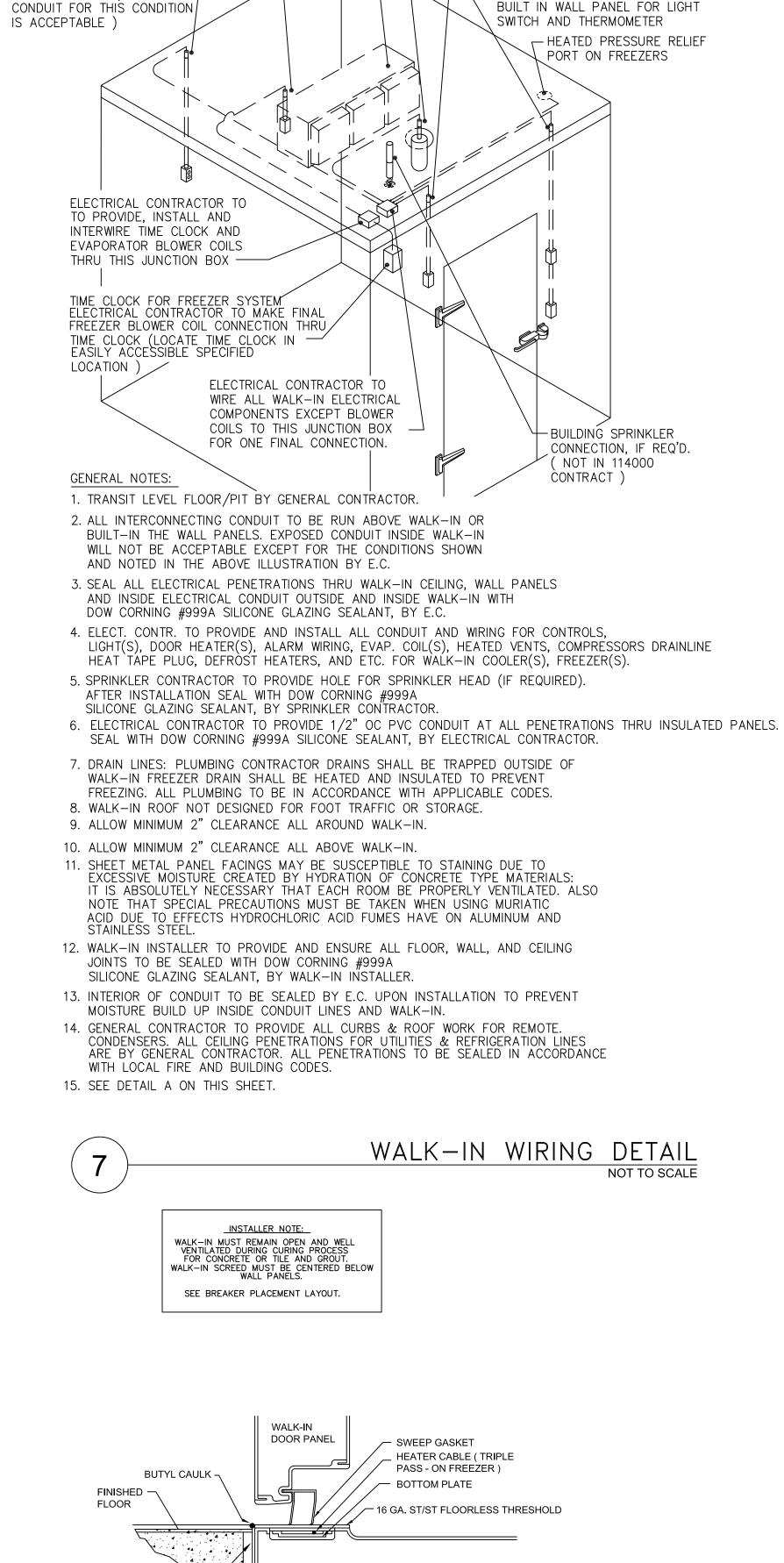
6 A LA CARTE



ELEVATIONS 1/2" = 1'-0"

COMMONS- CONDIMENT / TRASH COUNTER





MANUFACTURER'S

6 MIL VISQUEEN VAPOR BARRIER (BY G.C.)

PERIMETER & JOINS W/ ASPHALT EMULSION

VISIBLE AT FINISHED FLOOR. TO BE CUT AND CAULKED AFTER APPROVAL BY K.E.C.

APPLIED DRY W/ 4" OVERLAP, SEALED AT

FLOOR TYPE DETAIL IN PIT

PIT MUST BE TRANSIT LEVEL. FF35 AND FL20 BY G.C.

DETAILS

NTS

FLOOR PANEL

GROUT (BY G.C.)

6 MIL VISQUEEN _

VAPOR BARRIER CONTINUED

4 1/8" PIT DEPTH = 4-1/8"

FLOOR + MUST ADD FOR

ADDITIONAL FINISHED

FLOOR THICKNESS

ALL AROUND ~ WALK-IN

AND INSTALL CONDUIT.

FOR THIS CONDITION)

ELECTRICAL CONTRACTOR TO PROVIDE

AND INSTALL CONDUIT.

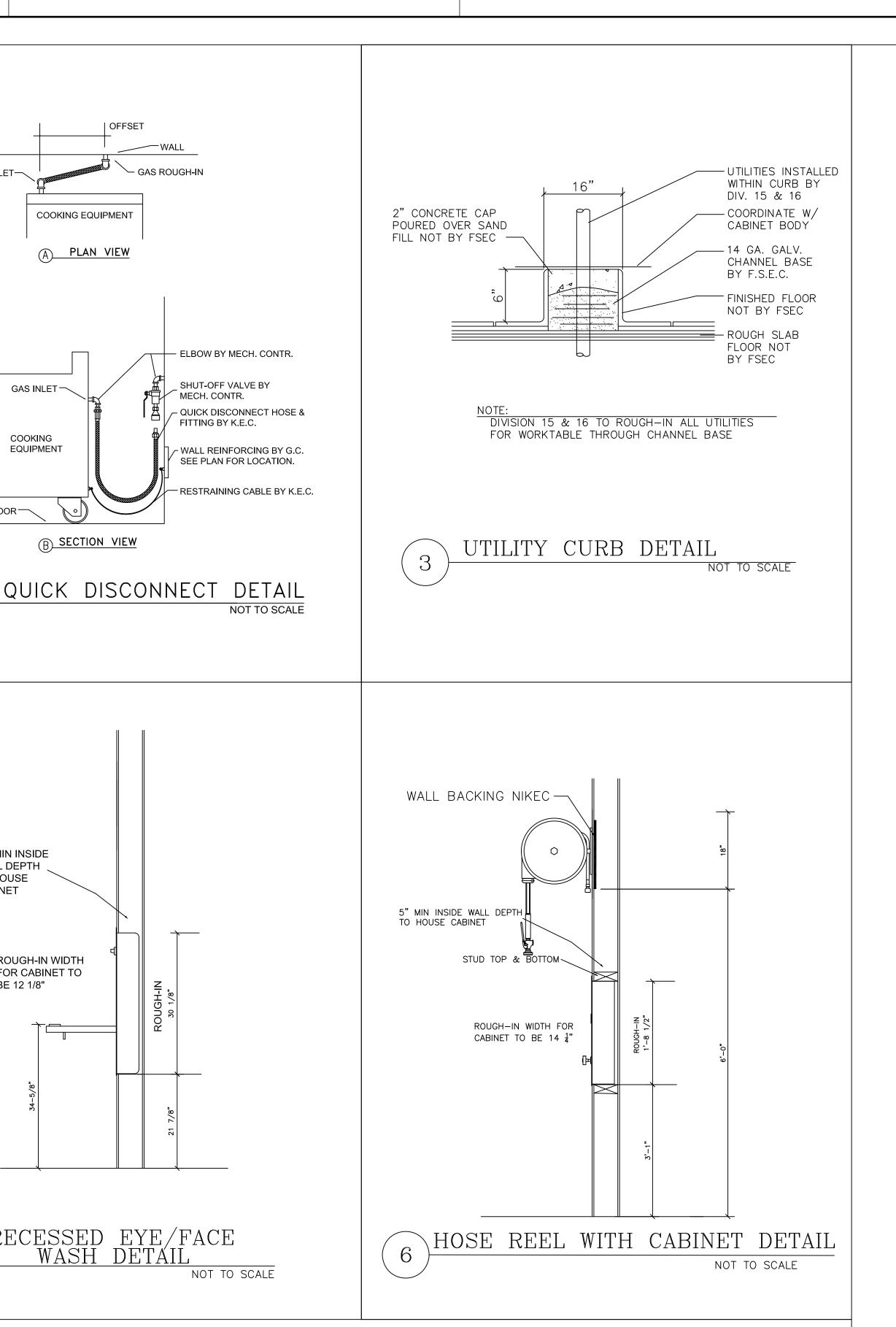
JUNCTION BOX WITH OUTLET

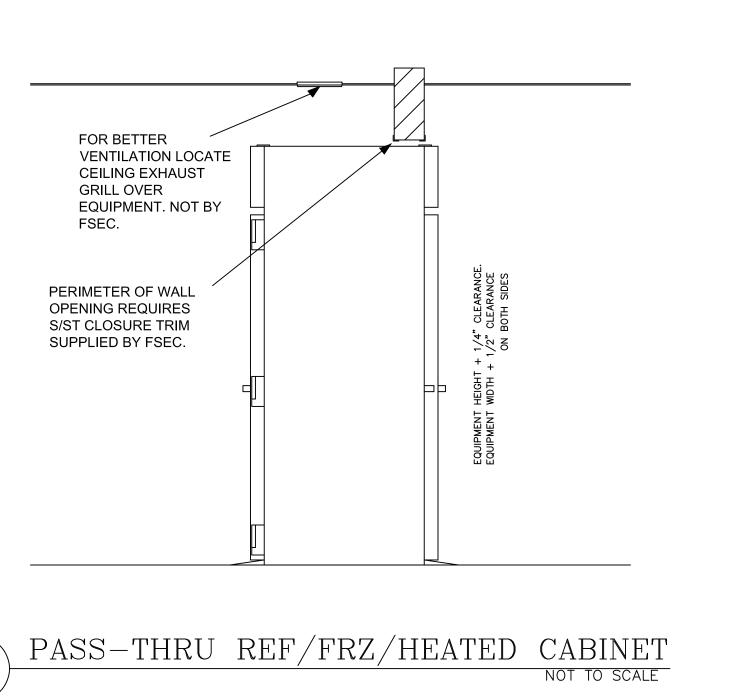
FOR DRAINLINE HEATER ON FREEZERS ONLY (EXPOSED -

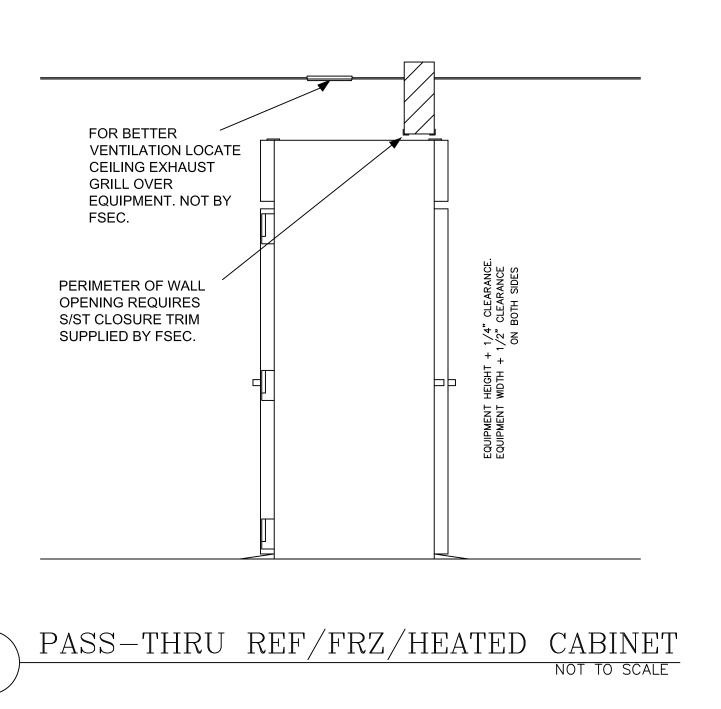
CONDUIT DOWN THRU WALK-IN TOP

TO JUNCTION BOX ON EVAPORATOR

COIL (EXPOSED CONDUIT ACCEPTABLE







RECOMMENDED INSTALLATION -

DOUBLE WATER

ON 18" BOWL

WATER INLET ELBOW —

INLET USED ONLY

BODY WATER INLET -

@ SINK APPLICATIONS

ALL PIPE 1/2" MINIMUM

SHUT-OFF

VALVES ~

*THESE COMPONENTS FURNISHED BY DIVISION 11400 ALL OTHER COMPONENTS PROVIDED BY DIVISION 22

"H" HEIGHT AS REQUIRED TO EXTEND

TO 2" ABOVE FINISHED CEILING.

FROM INSIDE DISHMACHINE VENT STACK

DISHMACHINE DUCT DETAIL

DISPOSER DETAIL

NOT TO SCALE

HVAC CONTRACTOR TO

DUCT WORK @ 2" ABOVE

MAKE WELDED CONNECTION TO BLDG.

1\" x 1\" x 18 GA. S/S TRIM ANGLE AT

18 GA. S/S VENT DUCT

CONST. SIZED TO FIT

INSIDE VENT STACK OF

WATER PROOF CONN.

TO DISHMACHINE VENT

OF ALL WELDED

DISHMACHINE.

CEILING

- VACUUM BREAKER

W / ANGLE FLANGES*

- SOLENOID

VALVE*

GAS INLET-

COOKING EQUIPMENT

(A) PLAN VIEW

B SECTION VIEW

GAS INLET -

COOKING EQUIPMENT

FINISHED FLOOR

3 ½" MIN INSIDE

ROUGH-IN WIDTH

FOR CABINET TO

RECESSED EYE/FACE WASH DETAIL

NOT TO SCALE

BE 12 1/8"

WALL DEPTH

TO HOUSE

CABINET

SHUT-OFF VALVE BY

MECH. CONTR.

FITTING BY K.E.C.

FS-103

S

PACKAGE 3 - BUILDING &

SITE - ISSUE FOR PERMIT

10/08/20 REVISIONS

13-20102-00

FOODSERVICE DETAILS

CONSTRUCTION
NOTED ON PLANS REVIEW

LEE'S SUMMIT, MISSOURI

RELEASE FOR CONSTRUCTION
NOTED ON PLANS REVIE

LEE'S SUMMIT, MISSOURI

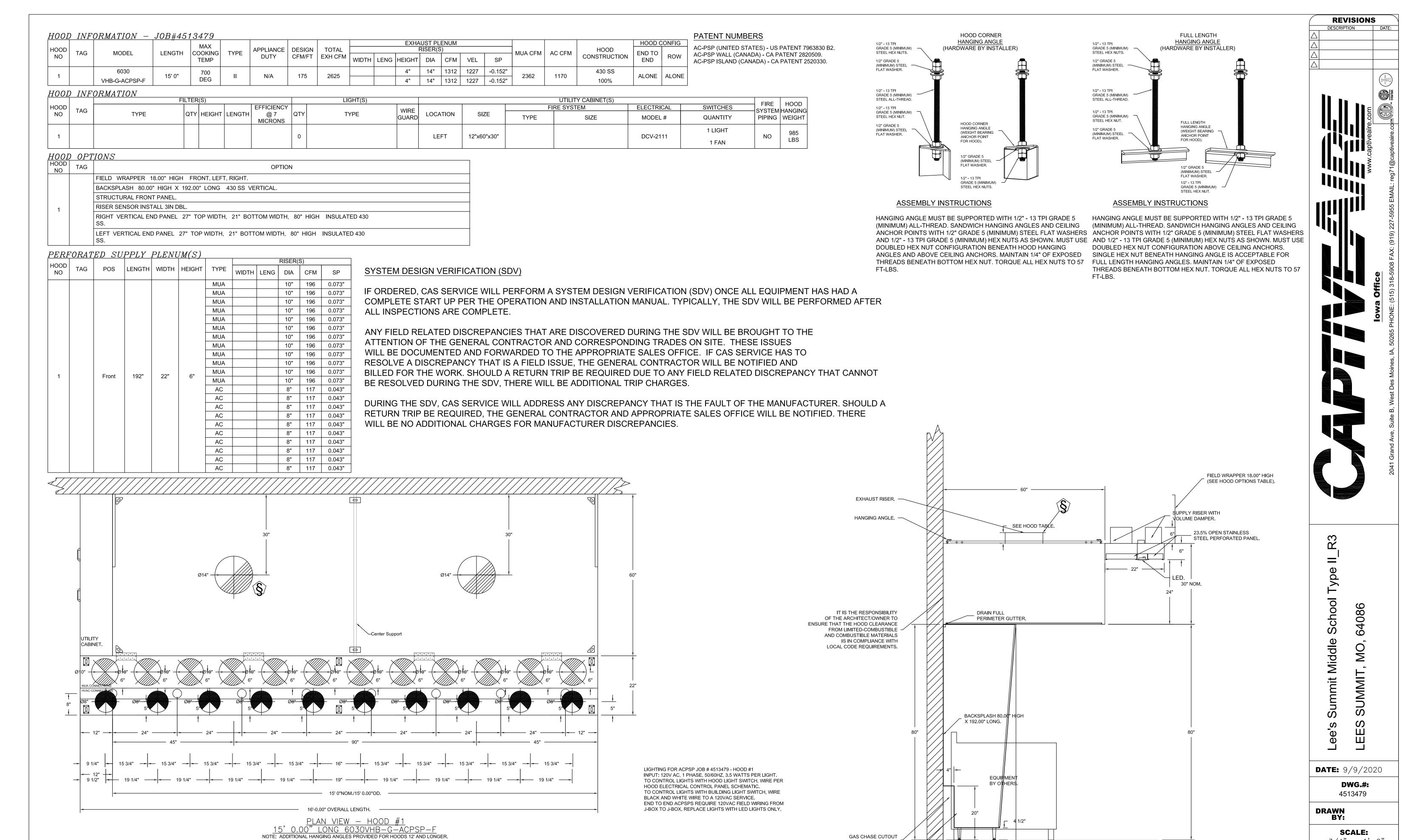
3/4" = 1'-0"

MASTER DRAWING

SHEET NO.

13-20102-00 FOODSERVICE EXHAUST HOOD

FS-104



ACPSP SHIPS LOOSE FOR FIELD INSTALLATION

GAS CHASE CUTOUT

(FOR GAS AND POWER LINES).

WITH ADJUSTABLE LEGS.

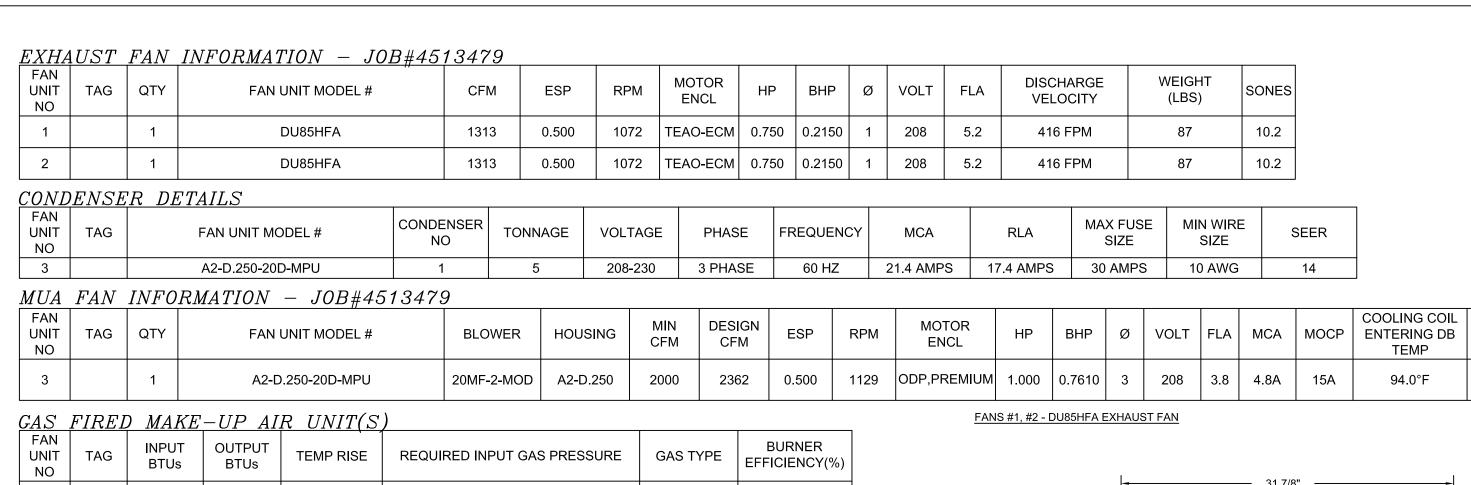
 $\frac{SECTION\ VIEW\ -\ MODEL\ 6030VHB-G-ACPSP-F}{HOOD\ -\ \#1}$

RELEASE FOR
CONSTRUCTION
NOTED ON PLANS REVIEW

LEE'S SUMMIT, MISSOURI

FOODSERVICE EXHAUST HOOD

FS-104.1



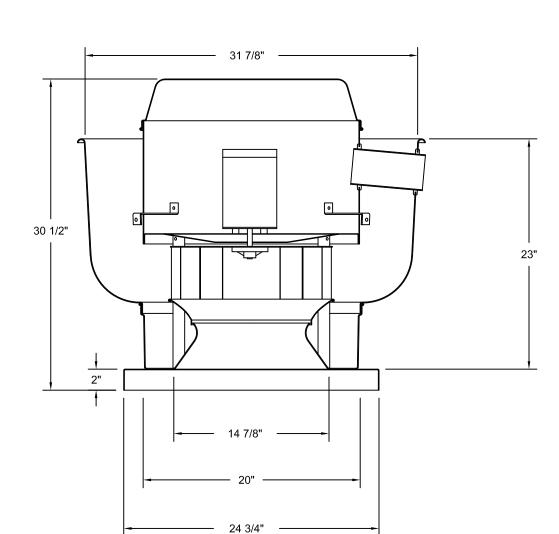
BURNER EFFICIENCY(%)

	<u>OPTI</u>	<u> 2NS'</u>	r											
FAN JNIT NO	TAG	QTY	DESCRIPTION											
		1												
1		1	SCR-15 BIRD SCREEN.											
		1	ECM WIRING P.	ECM WIRING PACKAGE - PWM SIGNAL FROM ECPMO3 PREWIRE (TELCO MOTOR), CCW ROTATION.										
		1	I 19-BDD DAMPER.											
2		1	SCR-15 BIRD S	SCR-15 BIRD SCREEN.										
		1	ECM WIRING P.	CM WIRING PACKAGE - PWM SIGNAL FROM ECPMO3 PREWIRE (TELCO MOTOR), CCW ROTATION.										
		SIZE 2 DIRECT FIRED HEATER LOW CFM PROFILE PACKAGE. USED ON HEATERS UNDER 2500 CFM.												
		1	AC INTERLOCK RELAY - 24VAC COIL.											
		1	MOTORIZED BA	MOTORIZED BACKDRAFT DAMPER FOR A2-D HOUSING.										
		1	LOW FIRE STAI	RT.										
		1	INLET PRESSU	RE GAUGE, 0-35	"									
		1	MANIFOLD PRE	SSURE GAUGE	, -5 TO 15" WC.									
3		1	COOLING THEF	RMOSTAT AND F	RELAY (NOT REQ FOR EVAP).									
	5 TON SINGLE CIRCUIT MODULAR PACKAGED COOLING OPTION FOR SIZE 2 DF/EH MUA (2,000 TO 3,000 CFM), 208V/230V, 3 PHASE. COOLING THERMOSTAT OR PROGRAMMABLE STAT REQUIRED FOR PROPER OPERATION.													
		1	DOWNTURN PL	ENUM FOR SIZE	2 DX COIL MODULE.									
		1	FREEZESTAT ((10).										
		1	SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY.											

REQUIRED INPUT GAS PRESSURE GAS TYPE

			,								
FAN	FAN ACCESSORIES										
FAN UNIT	TAG		EXHAUST		SUPPLY						
NO IAG		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT			
1			YES								
2			YES								
3							YES				

CUF	RB AS	SSEMBLIES		
NO	ON FAN	WEIGHT	ITEM	SIZE
1	# 1	49 LBS	CURB	23.000"W X 23.000"L X 28.000"H RIGHT VENTED HINGED.
2	# 2	49 LBS	CURB	23.000"W X 23.000"L X 28.000"H RIGHT VENTED HINGED.
3	# 3	107 LBS	CURB	31.000"W X 79.000"L X 20.000"H RIGHT INSULATED.
	# 3		RAIL	6.000"W X 31.000"L X 20.000"HRIGHT.
		•	•	



FEATURES:	22"
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).- ROOF MOUNTED FANS.- UL705.	23"
- VARIABLE SPEED CONTROL.	
- INTERNAL WIRING.	
- WEATHERPROOF DISCONNECT.	
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).	28"
<u>OPTIONS</u>	
I 19-BDD DAMPER. SCR-15 BIRD SCREEN. ECM WIRING PACKAGE - PWM SIGNAL FROM ECPMO3 PREWIRE (TELCO MOTOR), CCW ROTATION.	
	20"
	PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.
	SPECIFY PITCH:

COOLING COIL COOLING COIL SENSIBLE LATENT (LBS)

36.0 MBH

19.6 MBH

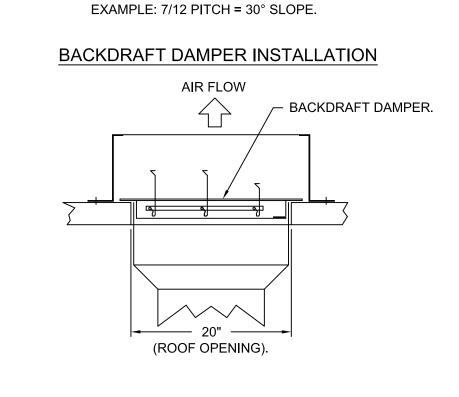
1374 9.3

COOLING COIL COOLING COIL COOLING COIL ENTERING WB TEMP COOLING COIL LEAVING WB TEMP COOLING COIL COOLING COIL LEAVING WB TEMP

79.0°F

69.7°F

55.6 MBH



20 GAUGE STEEL CONSTRUCTION.

ROOF OPENING DIMENSIONS.

DATE: 9/9/2020 DWG.#:

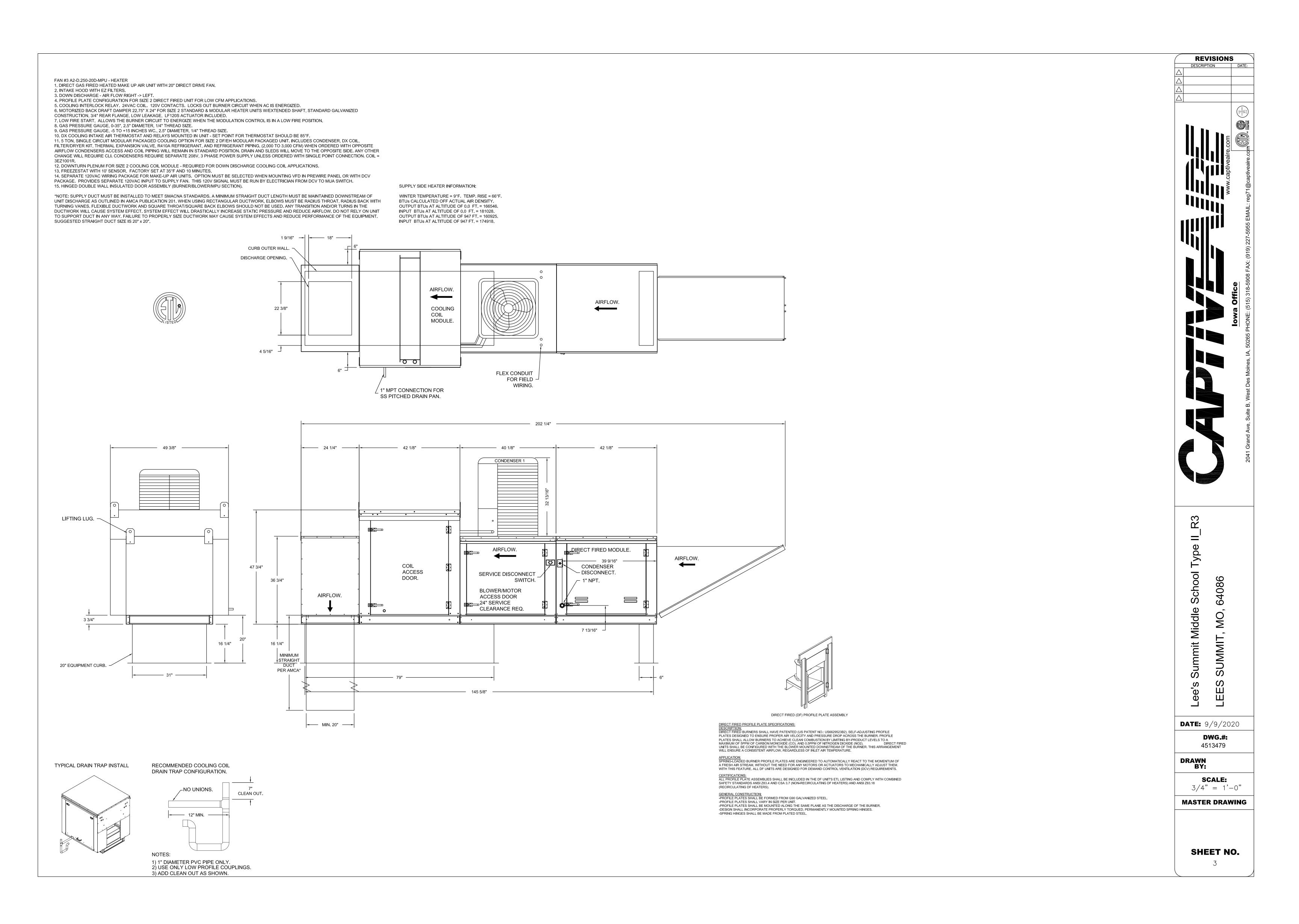
REVISIONS DESCRIPTION DATE:

4513479 DRAWN BY: SCALE:

3/4" = 1'-0"

SHEET NO.

EXHAUST HOOD NTS



RELEASE FOR
CONSTRUCTION
AS NOTED ON PLANS REVIEW
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI

12/09/2020

DLR Group

S SUMMIT MIDDLE SCHOOL INTER-7 SCHOOL DISTRICT

SE 3 - BUILDING &

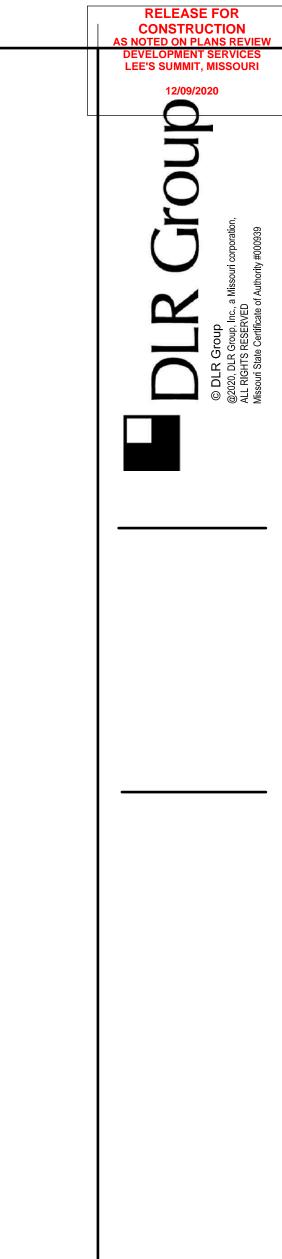
PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT 10/08/20 REVISIONS

13-20102-00 FOODSERVICE EXHAUST HOOD

FS-104.2

EXHAUST HOOD

NTS



REVISIONS

LEE'S SUMMIT R-7 SCHOOL DISTRICT

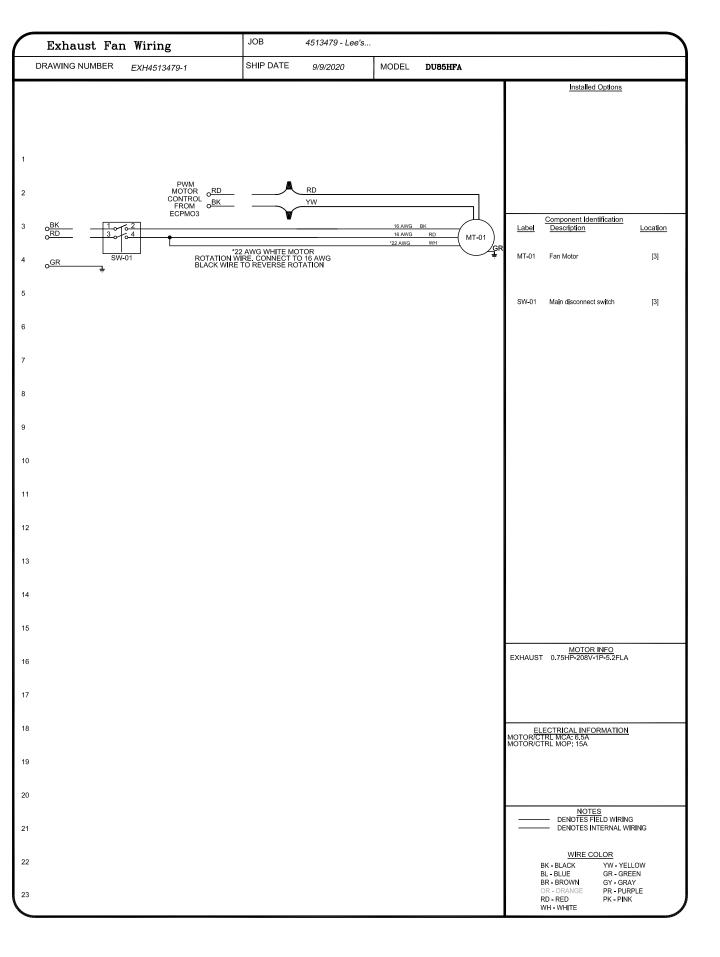
CKAGE 3 - BUILDING 8 E - ISSUE FOR PERMIT

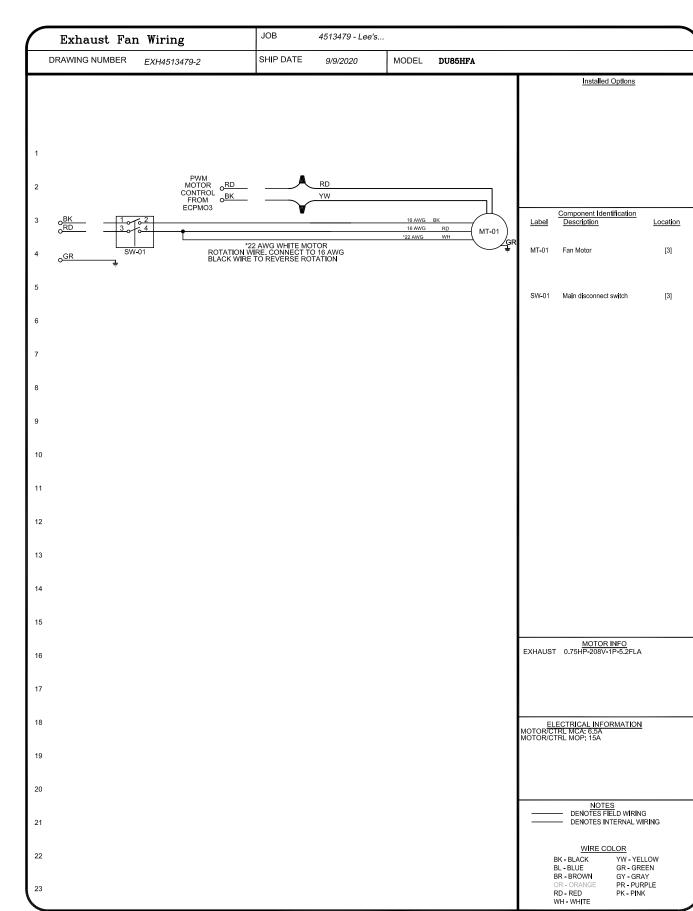
PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT 10/08/20 REVISIONS

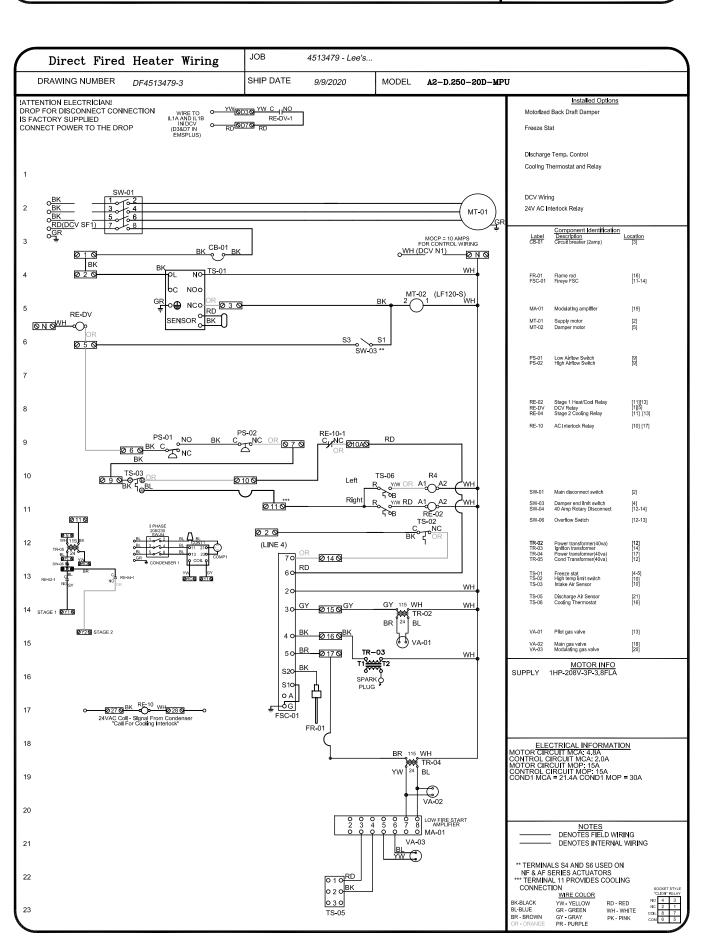
13-20102-00
FOODSERVICE
EXHAUST HOOD

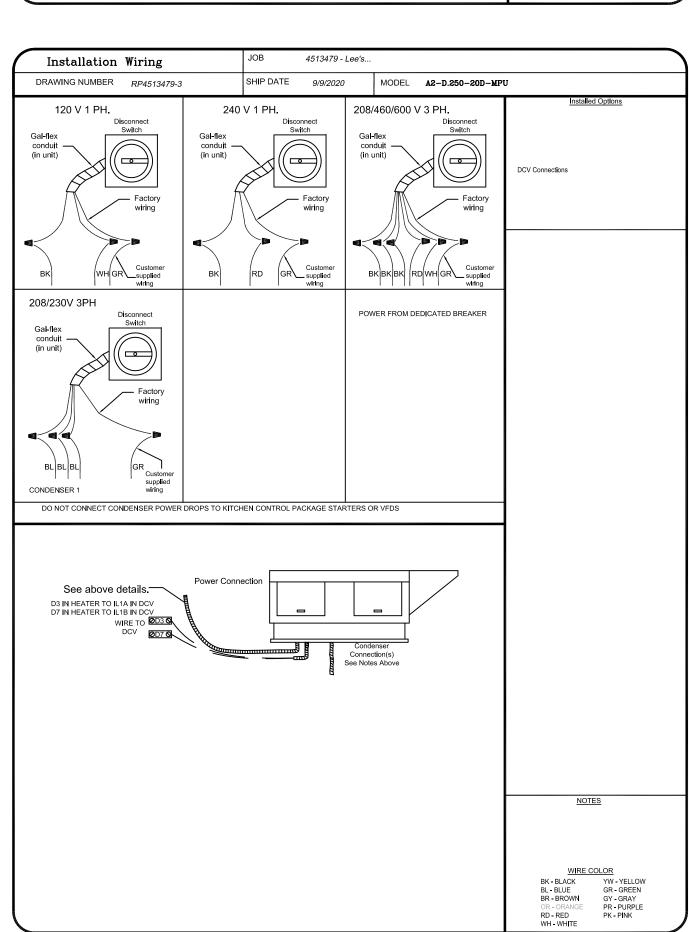
FS-104.3

| South of the state | State |





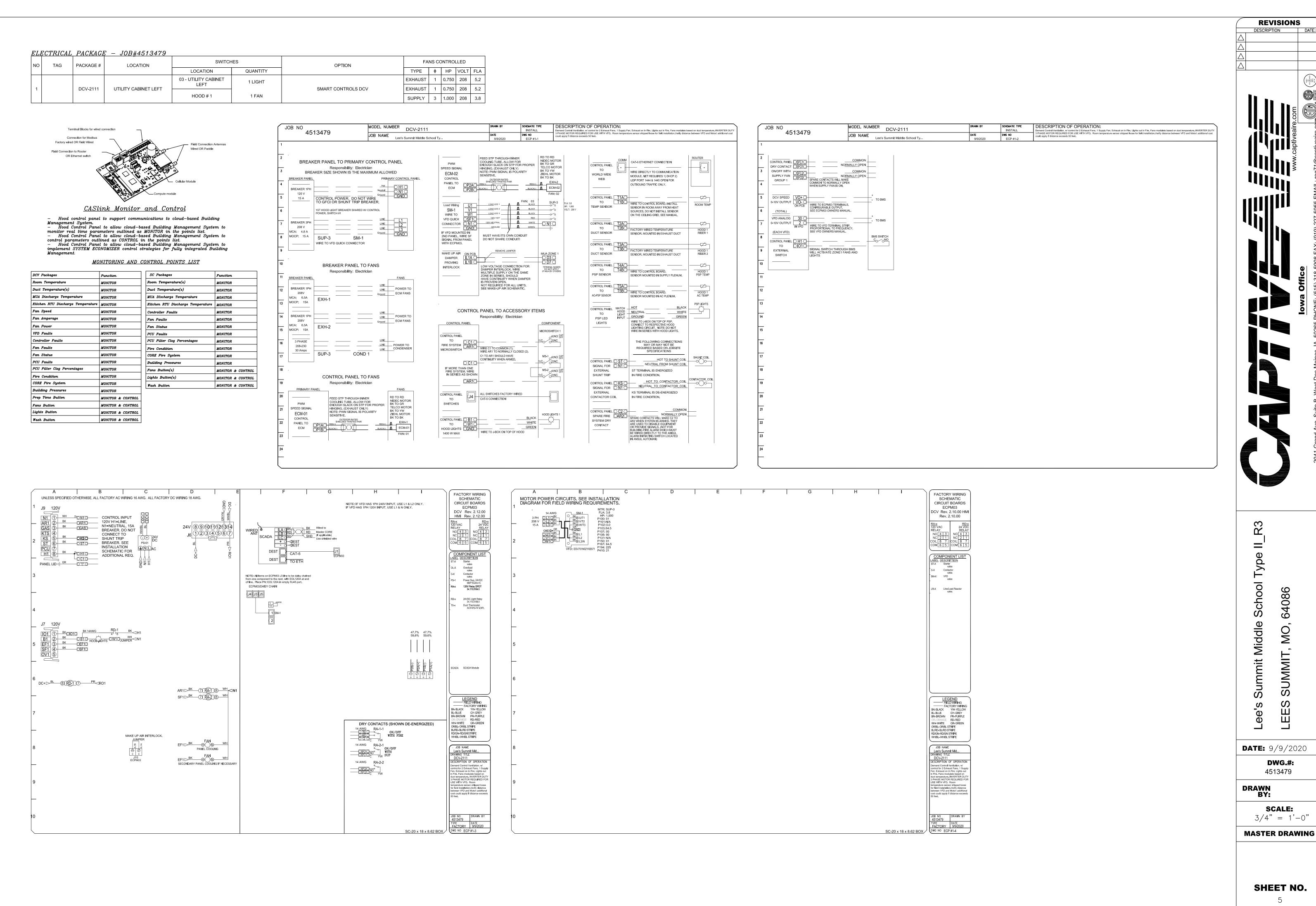






RELEASE FOR CONSTRUCTION

LEE'S SUMMIT, MISSOURI



EXHAUST HOOD NTS

FS-104.4

13-20102-00

FOODSERVICE EXHAUST HOOD

MIDDI

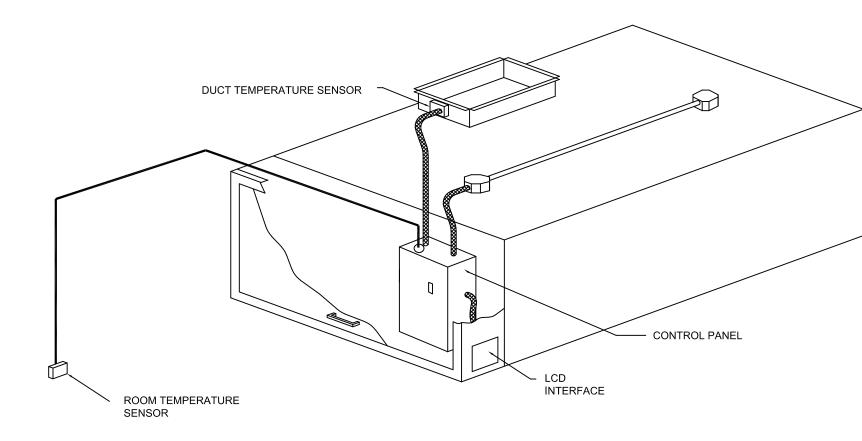
SUMMIT

PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT

10/08/20 REVISIONS

)://13-20102-00 Lees Summit Middle School 4/13-20102-00_Lee's Summit Middle School 4_ARCH_2020.rvt

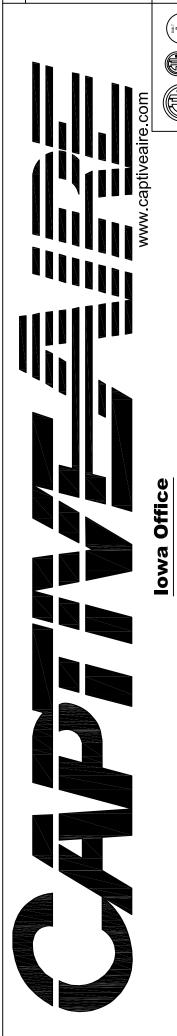
- turndown requirements outlined in IECC 403.2.8 (2015).
- The control enclosure shall be NEMA 1 rated and listed for installation inside of the exhaust hood utility cabinet. The control enclosure may be constructed of stainless steel or painted steel.
- Temperature probe(s) located in the exhaust duct riser(s) shall be constructed of
- 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
- 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 on 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 actual 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 when 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).
- An LCD interface shall be provided with the following features: a. On/Off push button fan & light switch activation
- b. Integrated gas valve reset for electronic gas valves (no reset relay required) c. VFD Fault display with audible & visual alarm notification
- d. Duct temperature sensor failure detection with audible & visual alarm notification e. Mis-wired duct temperature sensor detection with audible & visual alarm notification
- f. A single low voltage Cat-5 RJ45 wiring connection g. An energy savings indicator that utilizes measured kWh from the VFDs



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
- Automatic: 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.
- Other: The system operates based on the input from an external source (DDC, BMS or hard-wired interlock)



REVISIONS

School 64086 Middle Summit

SUMMI LEE

DATE: 9/9/2020 DWG.#: 4513479

DRAWN

SCALE: 3/4" = 1'-0"

MASTER DRAWING

SHEET NO.

EXHAUST HOOD NTS

RELEASE FOR CONSTRUCTION NOTED ON PLANS REVIEW

LEE'S SUMMIT, MISSOURI

PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT REVISIONS

13-20102-00 FOODSERVICE EXHAUST HOOD

FS-104.5

RELEASE FOR CONSTRUCTION NOTED ON PLANS REVIEW

SITE - ISSUE FOR PERMIT

REVISIONS

13-20102-00 FOODSERVICE WALK-IN

SHEET #

AD-1 of 2

FS-105

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

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

REFRIGERATION

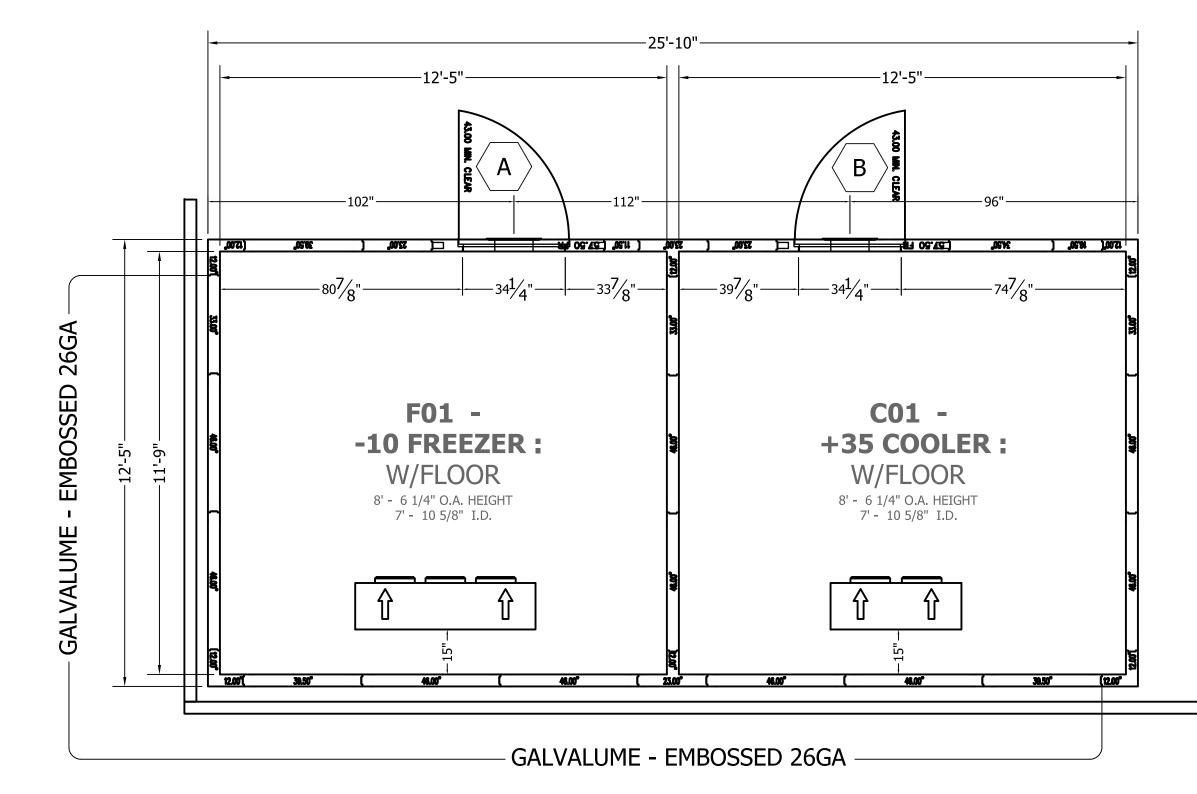
ÚP TO 3' HIGH

C01 +35 COOLER:

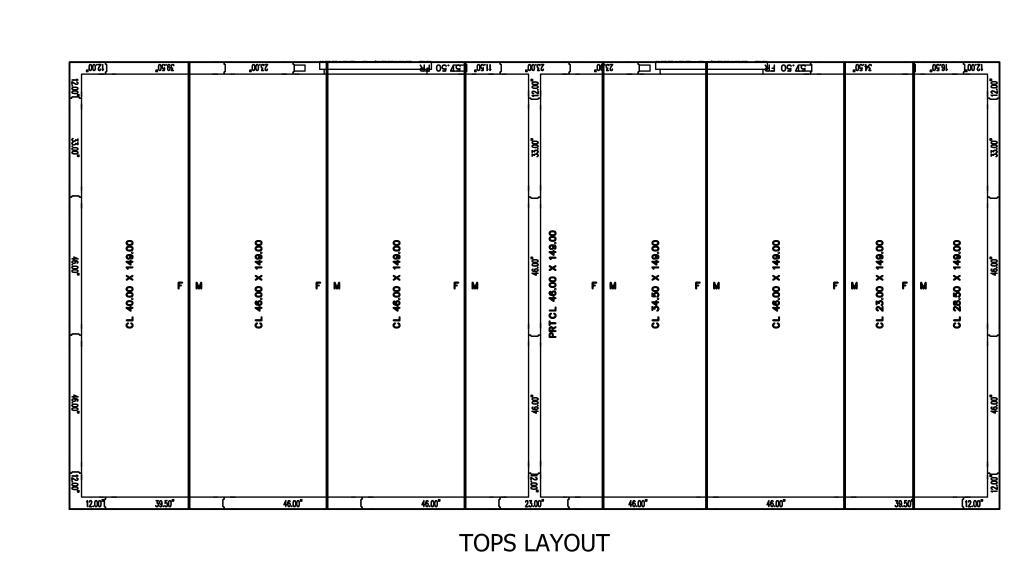
F01 -10 FREEZER: KPC299LOP-3E, R404A, VOLTS: 208-230-60-3,BTU:10100 KEL36-121-2EC-PR-4 VOLTS: 208-230-60-1,BTU:11971 TEMP: WALK-IN -10, AMBIENT TEMP: 100

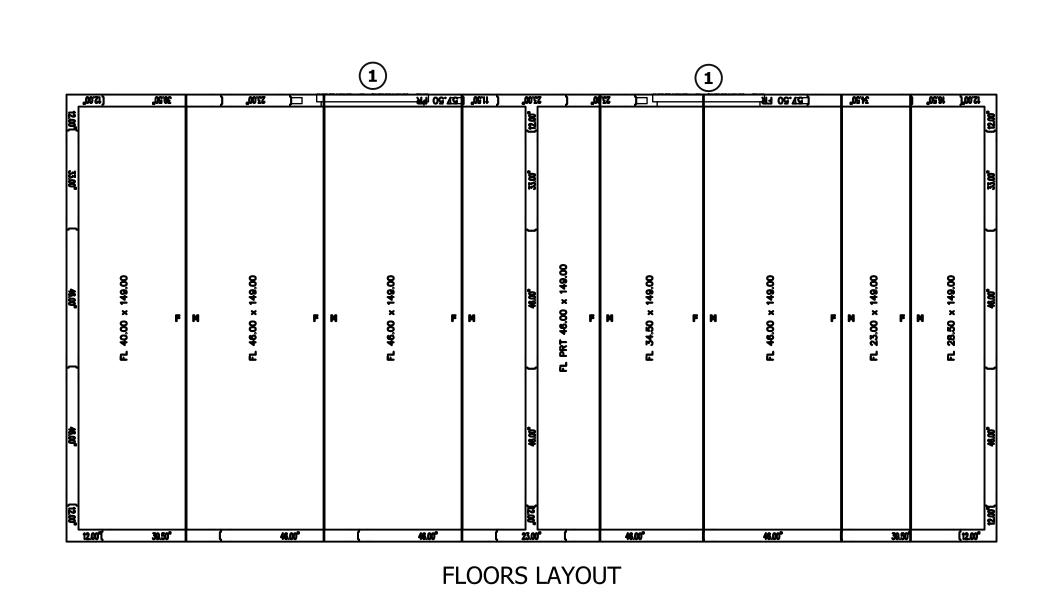
(114) S/F, WAINSCOT ALUMINUM DIAMOND TREAD .063

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



WALLS LAYOUT





! ATTENTION

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. 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 5. 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 PERSON OF THE TAKEN ATTER FLOOR SURFICIAL PROPERTY OF THE DESIGN BEY ATTERIOR OF THE DESIGN BEY AS OLD HELDED.

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

YOU MUST REVIEW ALL NOTES, DETAILS, DIMENSIONS, FINISHES, DOORS SIZES, LOCATIONS AND SWINGS

APPROVAL- NO CHANGE REQUIRED, MANUFACTURE AS

APPROVED AS NOTED - MAKE REQUIRED CHANGES ANI MANUFACTURE AS DRAWN. NOT APPROVED- DESIGN CHANGES REQUIRE DRAW!
REVISION AND RESUBMISSION.

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.

Kolpak and Harford walk-ins are compliant with UL standards. Door panels are UL471, UL file listing E46140. Standard Evaporator coils are UL412.

Condensing Units are UL1995.

WALK-IN

RELEASE FOR CONSTRUCTION NOTED ON PLANS REVIEW

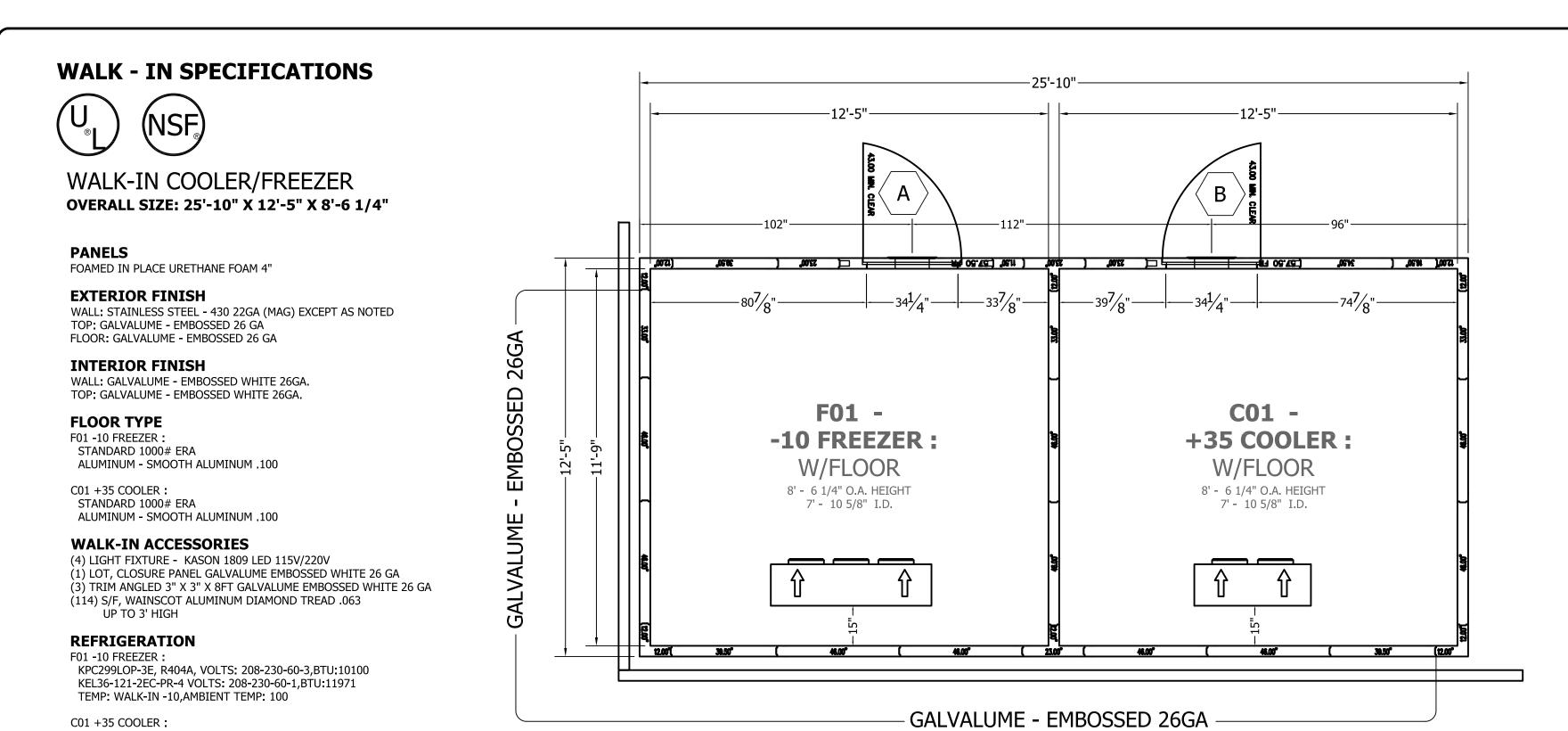
SITE - ISSUE FOR PERMIT REVISIONS

13-20102-00 **FOODSERVICE**

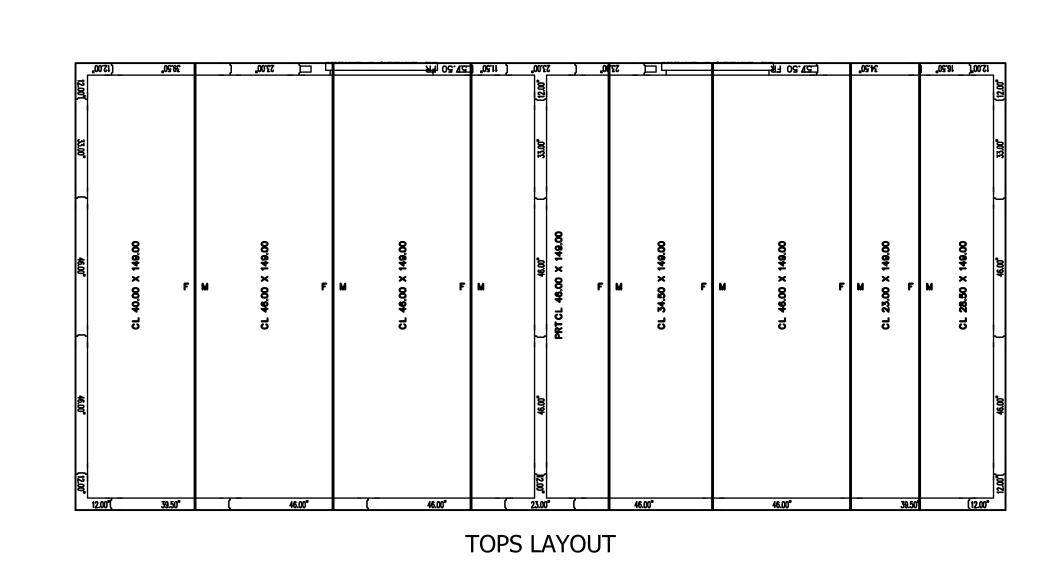
SHEET #

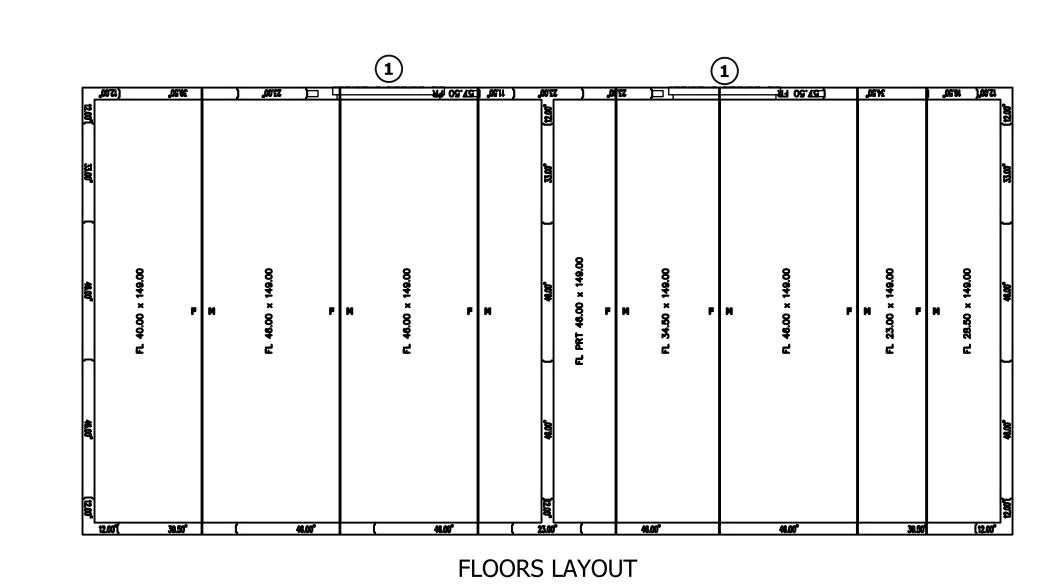
AD-1 of 2

WALK-IN



WALLS LAYOUT





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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

CREATED BY THE HYDRATION OF CONCRETE TYPE MATERIALS. IT IS ABSOLUTELY NECESSARY THAT EACH ROOM BE PROPERLY VENTILATED.

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REVISION AND RESUBMISSION.

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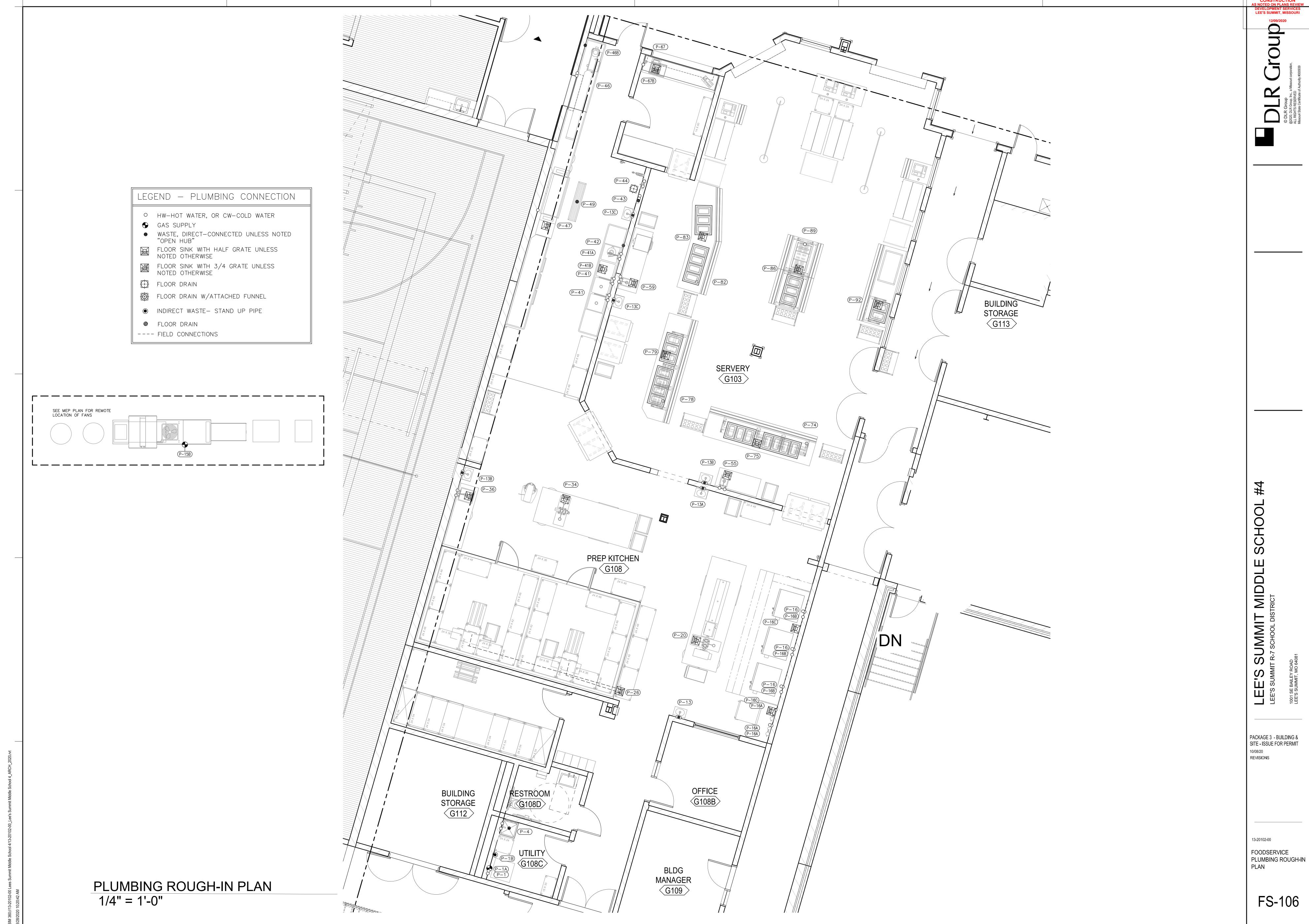
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Kolpak and Harford walk-ins are compliant with UL standards. Door panels are UL471, UL file listing E46140.

 Standard Evaporator coils are UL412. Condensing Units are UL1995.

WALK-IN

FS-105.1



RELEASE FOR
CONSTRUCTION
S NOTED ON PLANS REVIEW

SEE P-86

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, FAUCETS, HOSES, VACUUM BREAKERS, AND DISPOSERS TO BE HUNG/SET IN PLACE AND INSTALLED BY M.C.
- 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.
- 4. MECHANICAL SERVICES SHOWN ON THIS PLAN ARE ACTUAL SIZE AT PIECE OF EQUIPMENT. LINES ARE TO BE RUN TO EQUIPMENT OF SIZE REQUIRED, OR AS STATED ON MECHANICAL ENGINEER'S DRAWINGS.
- 5. SUGGESTED ROUGH-IN LOCATIONS HAVE BEEN SHOWN. MECHANICAL CONTRACTOR TO MAKE ADJUSTMENTS FOR BEAMS, FOOTINGS, AND ETC., IF REQUIRED.
- 6. DO NOT PROVIDE SOFT WATER SUPPLIES TO COFFEE URNS, COFFEE MAKERS, WATER STATIONS, ICE 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.
- 7. MECHANICAL CONTRACTOR TO EXTEND DRAIN OUTLETS FROM TROUGH(S), HOT WATER BOOSTER(S), ICE BIN(S) 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 WASTE LINES THROUGH SUCH INTERCEPTORS AS DIRECTED BY MECHANICAL CONTRACTOR.
- 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

- 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.

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 NOTED OTHERWISE
- FLOOR SINK WITH 3/4 GRATE UNLESS NOTED OTHERWISE
- FLOOR DRAIN
- FLOOR DRAIN W/ATTACHED FUNNEL
- INDIRECT WASTE— STAND UP PIPE
- --- FIELD CONNECTIONS

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RELEASE FOR CONSTRUCTION

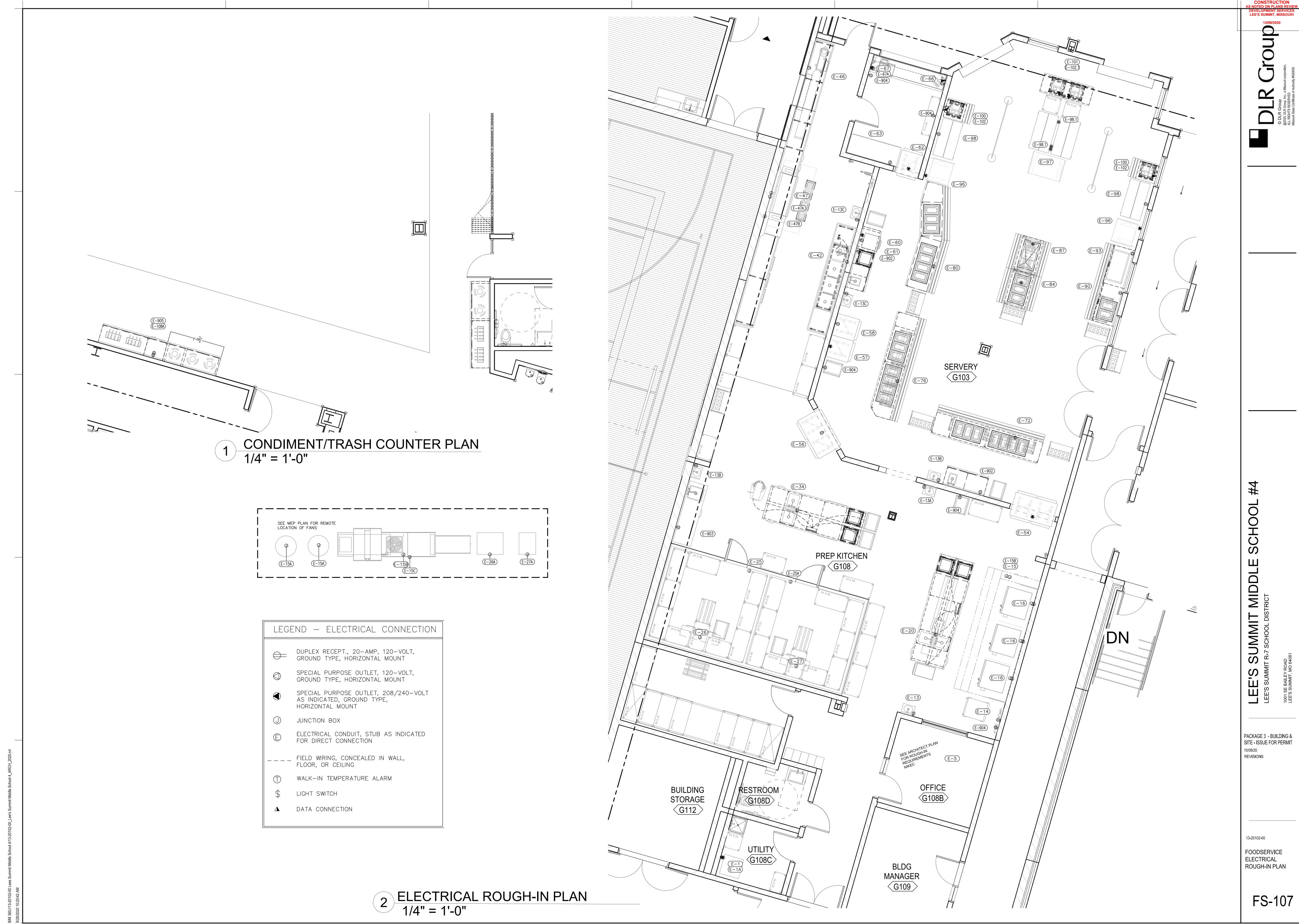
SITE - ISSUE FOR PERMIT 10/08/20 REVISIONS

PACKAGE 3 - BUILDING &

13-20102-00 FOODSERVICE PLUMBING

SCHEDULE

FS-106.1



ELECTRICAL NOTES

- 1. ALL ELECTRICAL SERVICES TO MEET LOCAL, STATE, & NATIONAL CODES.
- 2. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL MATERIAL, LABOR, AND FEES TO INSTALL THE ELECTRICAL SERVICE AND SYSTEMS AS REQUIRED TO OPERATE THE FOODSERVICE EQUIPMENT, AND AS INDICATED BY THESE DRAWINGS AND SPECIFICATIONS. E.C. TO SUPPLY AND INSTALL ALL QUICK DISCONNECTS & ELECTRICAL DISCONNECTS. E.C. TO MAKE ALL FINAL ELECTRICAL CONNECTIONS TO EQUIPMENT EXTERNAL, AND INTERNAL, PARTS, FITTINGS, AND ETC. TO MAKE EQUIPMENT OPERATIONAL, TO BE SUPPLIED AND INSTALLED BY THE E.C.; UNLESS SPECIFIED OTHERWISE.
- 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.
- 4. SUGGESTED ROUGH-IN LOCATIONS HAVE BEEN SHOWN, E.C. TO MAKE ADJUSTMENTS FOR BEAMS, FOOTINGS, AND ETC., IF REQUIRED.
- 5. ELECTRICAL SERVICES ARE TO BE EXTENDED TO RECEPTACLE OR J.B.LOCATED IN CABINET FIXTURE. RECEPTACLE AND/OR J.B. TO BE SUPPLIED BY E.C. AND/OR KITCHEN EQUIPMENT CONTRACTOR.
- 6. CORD SETS TO BE SUPPLIED AND INSTALLED BY E.C., UNLESS EQUIPMENT IS FACTORY EQUIPPED WITH SAME. IF CORD SETS 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. --
- 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) 18. ALL ABOVE COUNTER RECEPTACLES IN BUILDING WALLS TO BE MOUNTED HORIZONTALLY, UNLESS NOTED OTHERWISE.
- 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".
- 21. E.C. SHALL MOUNT ALL DISPOSER SWITCHES/CONTROL PANELS AND PROVIDE AND INSTALL INTERCONNECTING WIRING BETWEEN DISPOSER SWITCHES/CONTROL PANELS AND SOLENOID VALVES.
- 22. E.C. SHALL PROVIDE PASS & SEYMOUR G.F.C.I. RECEPTACLES OR EQUIVALENT QUALITY BRANDED RECEPTACLES AND/OR 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.

ELECTRICAL SCHEDULE												
ITEM NO	QTY	EQUIPMENT CATEGORY	AMPS	KW	皇	VOLTS	PHASE	DIRECT	PLUG	NEMA	ELECTRICAL AFF (IN)	ELECTRICAL REMARKS
1	1	WASHER & DRYER	20.0			VERIFY VERIFY	1		X		1	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	1	OFFICE FURNITURE	30.0			VENIT			^		40	NIKEC, SEE NOTE 24, E.C. TO VERIFF ROUGH-IN REQUIREMENTS NIKEC SEE OTHERS FOR ROUGH-IN REQUIREMENTS
13 13A	1	HAND SINK HAND SINK	2.0			120 120			X	5-15P 5-15P	28 28	
13B	2	HAND SINK	2.0			120			X	5-15P	28	
13C	2	HAND SINK CABINET, HOLDING/PROOFING	2.0	2.0		120 120	1		X	5-15P 5-20P	28 48	
14 15	1	EXHAUST HOOD	15.0	2.0		120	1	Х	^	3-20P		SEE MANUFACTURER'S DRAWINGS,SEE NOTE(S) 9,10,11,12,&23
15A	2	EXHAUST FAN			0.75	208	1	X				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				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	Х			24/48	STUD LID TUDIL CURR. F.C. TO CONTINUE SERVICE TO LOAD CENTER DANIE!
											STUB UP	STUB UP THRU CURB, E.C. TO CONTINUE SERVICE TO LOAD CENTER PANEL, SERVICES ITEM 21, ITEM 22, AND (2) 120/60/1 - 20 AMP CONVENIENCE OUTLETS C
20		PREP TABLE W/ OVERSHELF, FAUCETS	12.0	1.5		120/208		X		E 45D	10	TABLE
21 22	1	MICROWAVE OVEN HOT WATER DISPENSER	13.0 24.0	1.5 5.0		120 208	1		X	5-15P 6-30P	-	POWER SUPPLIED THRU ITEM 20
25	1	WALK-IN COOLER/FREEZER				115	1	Х				SEE MANUFACTURER'S DRAWINGS, SEE NOTES 14, 15 & 16
26	1	EVAPORATOR-FREEZER	15.8		-	115 208-230	1 1	X				SEE MANUFACTURER'S DRAWINGS, SEE NOTES 14, 15 & 16 SEE MANUFACTURER'S DRAWINGS, SEE NOTES 14, 15 & 16
	52276		22 20 200					2525			Hallow reages	MAX 25 AMP DISCONNECT. RLA: 11.9, LRA: 85, FLA: 2.2,SEE MANUFACTURER'S
26A 27	1	FREEZER CONDENSING UNIT EVAPORATOR-COOLER	14.3		3.0	208-230 115	3	X				DRAWINGS. SEE NOTES 14,15, & 16. SEE MANUFACTURER'S DRAWINGS, SEE NOTES 14, 15 & 16
	5000		4007 1000		200	FEMALUS PLAN FEMALUS CONT.					100000000	MAX 15 AMP DISCONNECT. RLA: 5.2, LRA: 37.8, FLA: .5, SEE MANUFACTURERS
27A	1	COOLER CONDENSING UNIT	5.9		0.75	208-230	3	X				DRAWINGS. SEE NOTE(S) 14,15, & 16. STUB UP THRU CURB, E.C. TO CONTINUE SERVICE TO LOAD CENTER PANEL,
34		WORK COUNTER W/SINKS				120/240	-	Х			10	SERVICES ITEM 35 AND (3) 120/60/1 20 AMP CONVENIENCE OUTLETS
35 42	1	PLANETARY MIXER DISPOSER	5.6 6.6		2.0	240 208	3	X			+	POWER PROVIDED THRU ITEM #34. SEE NOTE 21
16	1	TROUGH DISPOSAL SYSTEM	12.7		3.0	208	3	X				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
T/		DISTINIACITIVE VV) BEOWER	40.1	30.0		480	3	X				50 AMP,BOOSTER CONNECTION
54	1	ROLL-THRU HEATED CABINET	15.7 10.5	10.0	2.0	208 208-240	3	Х	Х	6-20P	61 96	20 AMP, BLOWER CONNECTION
56	1	ROLL-THRU REFRIGERATOR	6.5		0.38	115	1		X	5-15P	96	
57 58		ROLL-IN HEATED CABINET ROLL-IN REFRIGERATOR	6.0		0.35	208-240 115	1		X	6-20P 5-15P	96 96	
50	1/2//	RAPID COOK OVEN	30.0	6.2	0.55	208/240	1		X	6-30P		DEDICATED OUTLET
51	1	UNDERCOUNTER REFRIGERATOR	4.0 6.0			115 208-240	1		X	5-15P 6-20P	18 96	DEDICATED OUTLET RECOMMENDED
52 53	-	ROLL-THRU HEATED CABINET REFRIGERATED MERCHANDISER	9.3		0.5	115	1		X	5-20P		REQUIRES 15 AMP DEDICATED OUTLET.
56	1	POS SYSTEM	15.0			115	1	Х				NIKEC, BY OWNER. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 13 & 23
57	1	ESPRESSO CAPPUCCINO MACHINE	30.0			208		^	X	L6-30	28	DATA, NIKEC, BY OWNER. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 13 & 23
57A	1	MILK COOLER	15.0			120	1		Х	5-15P	30	CONTINUE SERVICE TO IDOVI OCATED INSIDE COUNTED, DROVIDES DOWED TO
72	1	HOT/COLD COUNTER						x			500 Markey 200 M	CONTINUE SERVICE TO JBOX LOCATED INSIDE COUNTER. PROVIDES POWER TO ITEMS #73, 74 & 75.
73	1	SNEEZE GUARD	9.98 0.15			208	1	V			+	POWERED THROUGH ITEM# 72.
			0.13		: 423	120 120	1	X				POWERED THROUGH ITEM# 72. POWERED THROUGH ITEM# 72.
74	1	HOT FOOD WELL	20/22		0.25	208-230	1	Х	V	F 1FD	=	POWERED THROUGH ITEM# 72.
75	1	COLD FOOD WELL	3.7		0.25	115	1		X	5-15P		POWERED THROUGH ITEM# 72. STUB UP TO JBOX LOCATED INSIDE COUNTER. PROVIDES POWER TO ITEMS #77,78 8
76		HOT/COLD COUNTER	0.47			200					10	79
77	1	SNEEZE GUARD	8.17 0.15			208 120	1	X			-	POWERED THROUGH ITEM# 76. POWERED THROUGH ITEM# 76.
			0.18			120	1	Х			-	POWERED THROUGH ITEM# 76.
78 79	1	HOT FOOD WELL COLD FOOD WELL	3.7		0.25	208-230 115	1	Х	X	5-15P	+	POWERED THROUGH ITEM# 76. POWERED THROUGH ITEM# 76.
_	80.00							1275				STUB UP TO JBOX LOCATED INSIDE COUNTER. PROVIDES POWER TO ITEMS# 81, 81
30 31	1	HOT/COLD COUNTER SNEEZE GUARD	8.17		1	208	1	X				82 & 83. POWERED THROUGH ITEM# 80.
			0.18			120	1	Х			†	POWERED THROUGH ITEM# 80.
31A 32	1	SNEEZE GUARD HOT FOOD WELL	0.12			120 208-230	1	X			+	POWERED THROUGH ITEM# 80. POWERED THROUGH ITEM# 80.
33	1	COLD FOOD WELL	3.7		0.25	115	1		Х	5-15P		POWERED THROUGH ITEM# 80.
34	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.
35	1	SNEEZE GUARD	0.15			120	1	X			LARGOS A	POWER SUPPLIED THROUGH ITEM# 84.
36 37	1	COLD FOOD WELL MOBILE HOT/COLD COUNTER	3.7		0.25	115 120	1	TBD	X TBD	5-15P	- TBD	PROVIDES POWER TO ITEMS# 88 & 89.
38	1	SNEEZE GUARD	0.12			120	1	Х	100			POWER SUPPLIED THROUGH ITEM# 87.
39	1	HOT/COLD WELL	9.79 25.0			120 120	1	X			 	POWER SUPPLIED THROUGH ITEM# 87. POWER SUPPLIED THROUGH ITEM# 87.
90	1	HOT/COLD COUNTER					1	TBD	TBD		24	SERVICES ITEMS #91 & 92.
91 92		SNEEZE GUARD COLD FOOD WELL	0.09		A DE	120 115	1	Х	Y	5-15P	-	SERVICED THRU ITEM 90 SERVICED THRU ITEM 90
93	1	HEATED DISPLAY MERCHANDISER	12.4	3.0		120/208	1		X	L14-20P	24	
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
	4-4012								eN.		2000	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	5-20P 5-15P	NO CONTRACTOR CONTRACTOR	RECEPTACLE NIKEC, BY OWNERS VENDOR. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 23
	70.00		15.0			115	1		X	5-15P	(2)FL	NIKEC, BY OWNERS VENDOR. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 23
100	2	CASHIER STATION CASHIER STATION	15.0 15.0			115 115	1		X	5-15P 5-15P		PROVIDES POWER TO (2)ITEM# 102, SEE NOTE 13 & 23 PROVIDES POWER TO (2)ITEM# 102, SEE NOTE 13 & 23
		S. WHEN STATION				110			^	J-1JF		NIKEC, BY OWNER. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 13 & 23, (2)
102	4	POS SYSTEM	15.0		30.	115	1	X	Х		1	SERVICED THRU ITEM 100, (2) SERVICED THRU ITEM 101 DATA, SEE NOTE 13 & 23
								X			(2)FL	DATA, SEE NOTE 13 & 23
				4.0	1	120	1		X	5-15P	24	DEDICATED OUTLET
108A 902	1	OVEN, MICROWAVE	13.0	1.6	-		1		V		10	CONVENIENCE OUTLET TO BLIN HORIZONTAL
108A E-902 E-903	1 2 1	OVEN, MICROWAVE CONVENIENCE OUTLET CONVENIENCE OUTLET	13.0 15.0 15.0 15.0	1.6		120 120	1		X		48 50	CONVENIENCE OUTLET TO RUN HORIZONTAL

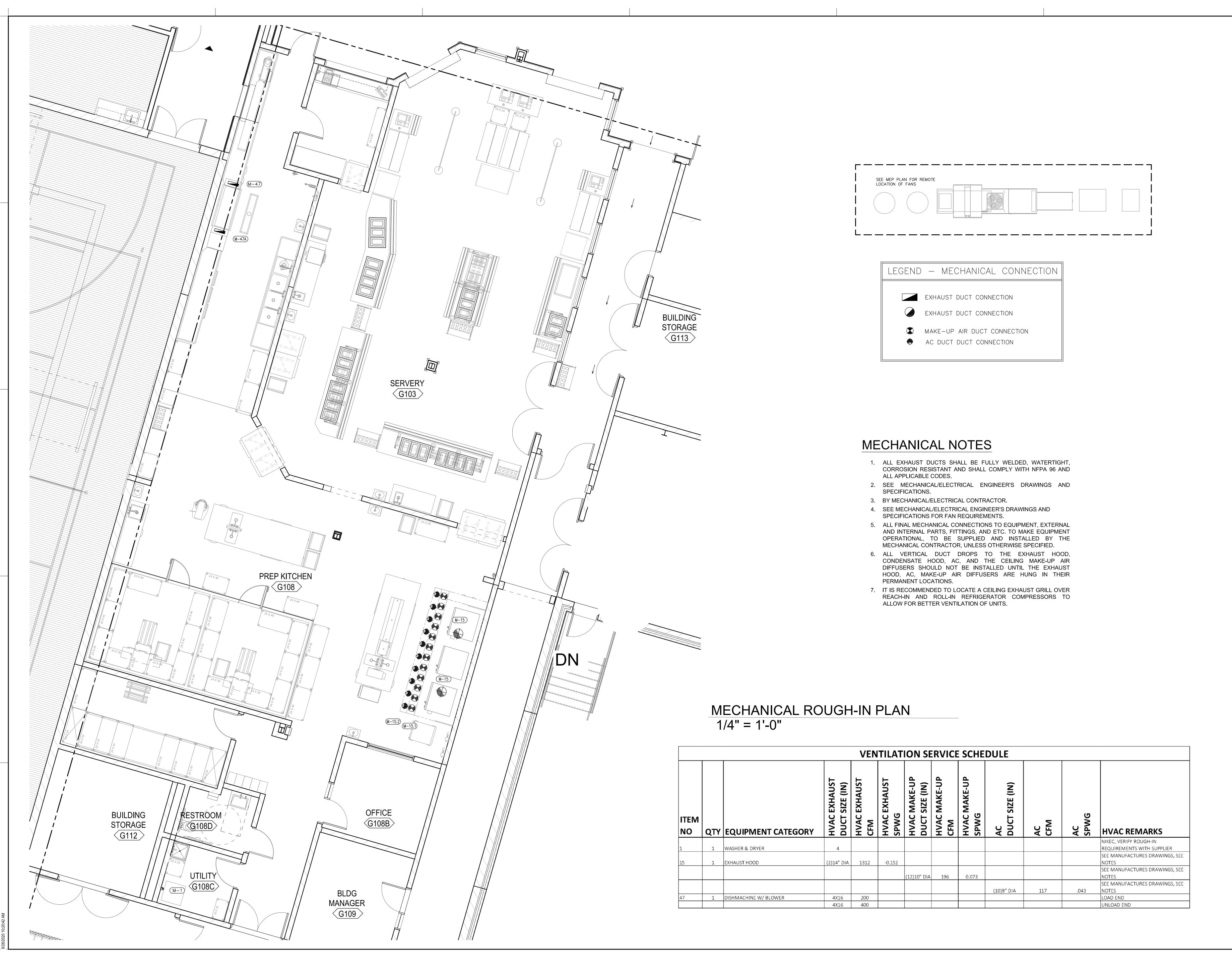
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