

FOODSERVICE ABBREVIATIONS (SECTION 114000)			
AFF	ABOVE FINISHED FLOOR	INCL	INCLUDE
ALT	ALTERNATE	INST	INSTALL(ATION)
AMP	AMPERE	INSUL	INSULATE(ION)
ANSI	AMERICAN NATIONAL STANDARDS INSTITUTE	INT	INTERIOR
		IW	INDIRECT WASTE
BLDG	BUILDING	JB	JUNCTION BOX
BTU	BRITISH THERMAL UNIT	JBH	JUNCTION BOX - CEILING/HORIZONTAL MOUNTED
C&P	CORD AND PLUG		
CFM	CUBIC FEET PER MINUTE	JBW	JUNCTION BOX - WALL MOUNTED
CL	CENTER LINE	KEC	KITCHEN EQUIPMENT CONTRACTOR
CLG	CEILING	KW	KILOWATT HOUR
CLR	COOLER	LAM	LAMINATE
CMU	CONCRETE MASONRY UNIT	LBS	POUNDS
CO	CONVENIENCE OUTLET	LT	LIGHT
COL	COLUMN	MBTU	1000 BTU/HOUR
CW	COLD WATER	MECH	MECHANICAL
DC	DROP CORD	MTD	MOUNTED
DFA	DOWN FROM ABOVE	MTP	MALE PIPE THREAD
DIA	DIAMETER	N/A	NOT APPLICABLE
DIM	DIMENSION	NIC	NOT IN CONTRACT
DIV	DIVISION	NTS	NOT TO SCALE
DR	DUPLEX RECEPTACLE	OC	ON CENTER
DW	DIRECT WASTE	OD	OUTSIDE DIAMETER
DWG	DRAWING	PC	PLUMBING CONTRACTOR
EA	EACH	PERF	PERFORATE(D)
EC	ELECTRICAL CONTRACTOR	PH	PHASE
EQ	EQUAL	PLAM	PLASTIC LAMINATE
EQUIP	EQUIPMENT	PLYWD	PLYWOOD
EXT	EXTERIOR	PSI	POUNDS PER SQUARE INCH
FD	FLOOR DRAIN	QR	QUAD RECEPTACLE
FF	FINISHED FLOOR	QT	QUARRY TILE
FIN	FINISH(ED)	QTY	QUANTITY
FLR	FLOOR	RAD	RADIUS
FLUOR	FLUORESCENT	RCP	REFLECTED CEILING PLAN
FPT	FEMALE PIPE THREAD	REQD	REQUIRED
FRZ	FREEZER	RFG	REFRIGERATOR
FW	FILTERED WATER	RI	ROUGH-IN
GA	GAUGE	RM	ROOM
GAL	GALLON	SP	SPECIAL RECEPTACLE
GALV	GALVANIZED	SPEC	SPECIFICATION
GC	GENERAL CONTRACTOR	SR	SINGLE RECEPTACLE
GFCI	GROUND FAULT CIRCUIT INTERRUPTER	SS	STAINLESS STEEL
GPM	GALLONS PER MINUTE	STD	STANDARD
HGT	HEIGHT	STP	STATIC PRESSURE
HORZ	HORIZONTAL	Typ	TYPICAL
HP	HORSEPOWER	UDS	UTILITY DISTRIBUTION SYSTEM
HVAC	HEATING, VENTILATING, AIR CONDITIONING	VAC	VACUUM
		VERT	VERTICAL
HW	HOT WATER	WH	WATER HEATER
ID	INSIDE DIAMETER	WL	WALL
IN	INCH	WP	WEATHER PROOF

CUSTOM FABRICATION GENERAL REQUIREMENTS

- THESE NOTES APPLY TO ITEMS LISTED AS "CUSTOM" FABRICATION AND DO NOT APPLY TO STAINLESS STEEL FABRICATION WITH A MANUFACTURER/BRAND AND MODEL NUMBER.
- STAINLESS STEEL SHALL BE 18-8, TYPE 304 UNLESS NOTED OTHERWISE.
- COUNTERTOPS AND SINKS SHALL BE 14 GAUGE.
- UNDERSHELVES AND OVERSHELVES SHALL BE 16 GAUGE.
- ENCLOSED CABINET BASES SHALL BE 16 GAUGE. DOORS SHALL BE DOUBLE WALL CONSTRUCTION WITH 18 GAUGE EXTERIOR.
- LEGS SHALL BE 16 GAUGE, 1-5/8" O.D. TUBING WITH STAINLESS STEEL BULLET SHAPED FEET. CROSS-RAILS SHALL BE 16 GAUGE, 1-1/4" O.D. TUBING. ALL JOINTS BETWEEN LEGS, CROSS BRACES, AND UNDERSHELVES TO BE FULLY WELDED, GROUND, AND POLISHED SMOOTH. SPACING BETWEEN LEGS NOT TO EXCEED 5'-0" O.C.
- REINFORCE TOPS, SHELVES, AND CABINET BASES WITH 12 GAUGE CHANNEL: ONE CENTER CHANNEL UP TO 36" WIDE AND TWO CHANNELS WHEN OVER 36" WIDE. CHANNEL SHALL BE STAINLESS STEEL IN WET AREAS AND WHERE EXPOSED.

BEVERAGE SYSTEM GENERAL REQUIREMENTS (DIVISION 22)

- ALL CONDUIT BENDS ARE TO BE SMOOTH WIDE SWEEPS WITH 30" MIN. RADIUS. NO 90° OR 45° ANGLES
- PVC CONDUIT IS TO BE WATER TIGHT.
- LIMIT 3 BENDS PER CONDUIT RUN.
- PROVIDE PULL-BOX FOR OVERHEAD CONDUIT RUNS EVERY 3 BENDS OR 75' - 0".
- CAP CONDUITS DURING CONSTRUCTION.

BEVERAGE SYSTEM NOTES (DIVISION 22)

- B.1-1 PROVIDE 2" I.D. EMT OR SCHEDULE 40 PVC ELECTRICAL CONDUIT (GRAY). COORDINATE WITH ARCHITECTURAL CABINET DETAIL.
- B-1 PROVIDE 4" ID EMT OR SCHEDULE 40 PVC ELECTRICAL CONDUIT (GRAY).
- B-2 PROVIDE 6" ID EMT OR SCHEDULE 40 PVC ELECTRICAL CONDUIT (GRAY).
- B-3 PROVIDE 8" ID EMT OR SCHEDULE 40 PVC ELECTRICAL CONDUIT (GRAY).
- B-4 ROUTE CONDUIT BENEATH FLOOR AND STUB UP TO 6" AFF. REFER TO DETAIL #QF600
- B-5 ROUTE CONDUIT ABOVE FINISHED CEILING AND DOWN THRU WALL/CHASE, STUB OUT AT 10" AFF. REFER TO DETAIL #QF800
- B-6 ROUTE BEER/WINE LINES UP OVERHEAD TO WALL MOUNTED TOWERS. LEADS TO BE BENT WITHIN 8" OF BACK HEAD, REFER TO DETAILS ON #QF800
- B-7 PROVIDE ACCESS FOR NITROGEN LINES FROM BLENDER C20 TO RESERVE BARRELL AND WALK-IN BEVERAGE COOLER.
- B-8 OUTSIDE RECLAMATION TANK (NIC) VERIFY LOCATION BY LOADING DOCK. 3/4" BLACK IRON PIPE TO RUN OVERHEAD MIN. PITCH TO TANK 1/8" PER FOOT TO TANK DISCHARGE PIPE (USED GREASE) @18" AFF (LOCATED OUTSIDE OF FRYERS BETWEEN FRYER BANK AND FREEZER) PIPE SHOULD EXTEND OUT 12" FROM BACK OF WALL.
- B-9 RUN SODA LINES THRU BAR DIE WALL TO COCKTAIL STATION.
- B-10 PROVIDE ACCESS FOR CO2 LINES FROM TANK C19 TO SODA SYSTEM. PROVIDE 2" CONDUIT IF REQUIRED.

WALK-IN & ICE MACHINE REFRIGERATION...

- 1A. SEE WALK-IN MANUFACTURING BOLD SHOP DRAWINGS OF
- 1B. REFRIGERATION CONTRACTOR UNDER KEC SHALL CONNECT DRAIN(S) WITH REFRIGERATION GRADE HARD COPPER USING 1" STANDOFFS. "P" TRAP DRAIN OUTSIDE WALK-IN COMPARTMENT(S). PROVIDE AND INSTALL SLEEVES THRU WALK-IN AND BUILDING WALLS FOR DRAIN LINE(S). FOAM & CAULK AROUND SLEEVES AND DRAINLINES. MAKE-UP AIR FAN, AND WRAP WITH DRAIN LINE HEATER AND INSULATION WHERE SUBJECT TO FREEZING TEMPERATURES. BUILDING/WALL PENETRATIONS BY GC.
- 1C. OVERALL HEIGHT OF WALK-IN SHALL BE APPROX. 9'-6 1/4" AFF FROM FINISHED FLOOR TO TOP OF WALK-IN.
- 1D. KEC (SECTION 114000) SHALL FURNISH AND INSTALL METAL CLOSURE PANELS & TRIM TO MATCH WALK-IN FACING WHERE WALK-IN ABUTS BUILDING WALLS AND CEILING.
- 1E. BUILDING FLOOR UNDER WALK-IN MUST BE LEVEL WITHIN PLUS OR MINUS 1/8"
- 1F. REFRIGERATION CONTRACTOR UNDER KEC SHALL FURNISH REFRIGERATION PIPING AND INSTALL CONDENSING UNITS AND EVAPORATOR COILS. REFRIGERATION CONTRACTOR TO CHARGE, START-UP, RUN, AND CHECK FOR PROPER OPERATING TEMPERATURES.

PLUMBING GENERAL REQUIREMENTS (DIVISION 22)

- FOODSERVICE DRAWINGS INDICATE PLUMBING ROUGH-IN/CONNECTION POINTS ONLY FOR EQUIPMENT SPECIFIED UNDER THE KITCHEN EQUIPMENT (SECTION 114000) CONTRACT. ANY ADDITIONAL PLUMBING REQUIREMENTS ARE NOT INDICATED ON FOODSERVICE DRAWINGS. THE PLUMBING CONTRACTOR (DIVISION 22) SHALL FURNISH AND INSTALL PRESSURE REDUCING VALVES, FLOW CONTROLS, BACK FLOW PREVENTION, RPZ (REDUCED PRESSURE ZONE) VALVES, WATER HAMMER ARRESTOR, GATE VALVES, FOR WATER CONNECTIONS AS REQUIRED PER LOCAL CODES.
- ROUGH-INS, FIELD INTERCONNECTIONS, AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT SHALL BE COMPLETED BY PLUMBING CONTRACTOR (DIVISION 22).
- FLOOR DRAINS ARE INDICATED FOR KITCHEN EQUIPMENT. ADDITIONAL DRAINS MAY BE REQUIRED UNDER DIVISION 22.
- PLUMBING CONTRACTOR (DIVISION 22) SHALL SUPPORT ALL SUPPLY AND DRAIN LINES TIGHT AGAINST UNDERSIDE OF EQUIPMENT TO ALLOW SPACE FOR CLEANING.
- ALL DIMENSIONS ARE SHOWN FROM FINISHED FLOORS, FINISHED WALLS, AND/OR COLUMN CENTERLINES TO CENTER OF ROUGH-IN.
- KEC (SECTION 114000) SHALL FURNISH ALL FAUCETS, BASKET WASTES, TWIST/LEVER WASTES, GAS HOSES, AND VACUUM BREAKER/SAFETY REGULATORS AS SPECIFIED. PLUMBING CONTRACTOR (DIVISION 22) SHALL INSTALL ALL FAUCETS, BASKET WASTES, TWIST/LEVER WASTES, GAS HOSES, AND VACUUM BREAKER/SAFETY REGULATORS WITH THE NECESSARY COMPONENTS AND SUPPLY NIPPLES TO MAKE FINAL CONNECTIONS; INCLUDING THE INSTALLATION OF COMPONENTS NOT SHOWN OR SHIPPED LOOSE.
- ALL PLUMBING TO BE CONCEALED WITHIN WALLS, CEILINGS, AND FLOORS WHERE POSSIBLE.
- FOODSERVICE EQUIPMENT DRAIN(S) ARE TO BE PIPED TO THE GREASE TRAP/INCEPTOR PROVIDED BY THE PLUMBING CONTRACTOR (DIVISION 22) AS DIRECTED BY AUTHORITIES HAVING JURISDICTION.
- GENERAL WATER PRESSURE IN KITCHEN AREA IS NOT TO EXCEED 50PSI.
- INCOMING GAS PRESSURE AT POINTS OF USE MUST MEET MANUFACTURER'S SPECIFIED WATER COLUMN REQUIREMENTS. INSTALL KEC (SECTION 114000) FURNISHED PRESSURE REGULATORS WHEN SHIPPED LOOSE WITH EQUIPMENT.
- UNLESS SPECIFIED AS FURNISHED BY KEC (SECTION 114000), PLUMBING CONTRACTOR (DIVISION 26) SHALL FURNISH AND INSTALL TEMPERATURE REDUCING DEVICES ON DRAIN LINES WHERE DISCHARGE WATER EXCEEDS MAXIMUM ALLOWABLE TEMPERATURE AS DIRECTED BY THE AUTHORITIES HAVING JURISDICTION.
- ALL STEAM AND CONDENSATE CONNECTIONS SHALL BE INSTALLED AS DIRECTED BY CODE. PROVIDE PRESSURE REDUCING VALVES, STEAM TRAPS, SAFETY VALVES, SHUT-OFF VALVES, STRAINERS, WRAP, AND INSULATION AS REQ'D.
- ALL DRAIN LINES TO BE HARD COPPER

PLUMBING NOTES (DIVISION 22)

1. INSTALL KEC (SECTION 114000) FURNISHED FAUCET(S).
2. INSTALL KEC (SECTION 114000) FURNISHED TWIST WASTE/LEVER(S).
3. INSTALL KEC (SECTION 114000) FURNISHED HAND SINKS PER ADA REQUIREMENTS. PROVIDE AND INSTALL ALL NECESSARY HARDWARE FOR FINAL CONNECTION.
4. INSTALL KEC (SECTION 114000) FURNISHED QUICK DISCONNECT(S) & RESTRAINING DEVICE(S) PER MANUFACTURER'S RECOMMENDATIONS.
5. INSTALL KEC (SECTION 114000) FURNISHED FLOOR TROUGH(S).
6. EXTEND AND/OR CONNECT DRAIN(S) LINES WITH HARD COOPER. DRAIN LINES TO RUN TIGHT TO WALL
7. MANIFOLD DRAINS TO SINGLE CONNECTION.
8. FURNISH AND INSTALL BALL VALVE IN DRAIN LINE. VALVE TO BE IN EASILY ACCESSIBLE LOCATION.
9. INSTALL KEC (SECTION 114000) FURNISHED WATER FILTER. PIPING FROM FILTER OUTLET TO POINTS OF USE SHALL BE CONCEALED WITHIN WALLS AND CEILINGS. EXTEND DRAIN(S) TO FLOOR SINK/FLOOR DRAIN IF REQUIRED.
10. INSTALL KEC (SECTION 114000) FURNISHED SOLENOID VALVE(S), VACUUM BREAKER(S), FLOW CONTROL(S), PRESSURE REGULATOR(S), AND WATER INLET(S).
11. CONNECT MIN. 180°F HOT WATER SUPPLY FROM BOOSTER HEATER OUTLET TO DISHWASHER INLET. INSTALL TEMPERATURE PRESSURE GAUGES AND REGULATOR. CONNECT BOOSTER HEATER DRAINS IN HARD COPPER TO FLOOR SINK/DRAIN.
12. INSTALL KEC (SECTION 114000) FURNISHED DRAIN LINE TEMPERING KIT PER MANUFACTURER'S RECOMMENDATIONS.
13. CONNECT DRAIN(S) WITH REFRIGERATION GRADE HARD COPPER USING 1" STANDOFFS. "P" TRAP DRAIN OUTSIDE WALK-IN COMPARTMENT(S). PROVIDE AND INSTALL SLEEVES THRU WALK-IN AND BUILDING WALLS FOR DRAIN LINE(S). FOAM & CAULK AROUND SLEEVES AND DRAIN LINES. WRAP WITH DRAIN LINE HEATER AND INSULATION WHERE SUBJECT TO FREEZING TEMPERATURES.
14. INSTALL KEC (SECTION 114000) FURNISHED HOSE REEL, MIXING VALVE, CHROME FITTINGS, VACUUM BREAKER, AND CONTROL VALVE.
15. INSTALL KEC (SECTION 114000) FURNISHED FIRE SUPPRESSION SYSTEM GAS SHUT OFF VALVE. MUST BE ACCESSIBLE AND NOT CONCEALED IN WALL OR CEILING.
16. PROVIDE GRAY WATER AND SLURRY PIPING TO AND FROM (SECTION 114000) FURNISHED PULPER, TROUGH, AND WATER EXTRACTOR. INSTALL KEC (SECTION 114000) FURNISHED TROUGH INLET NOZZLES AND PROVIDE SHUT OFF VALVE AT EACH NOZZLE.
17. VERIFY UTILITIES FOR EXISTING/NIC EQUIPMENT AND PROVIDE FOR AS REQ'D.
18. PROVIDE "TEE" IN HOT WATER LINE AND CAP FOR FUTURE INSTALLATION OF CHEMICAL DISPENSING SYSTEM BY OTHERS.

ELECTRICAL GENERAL REQUIREMENTS (DIVISION 26)

- FOODSERVICE DRAWINGS INDICATE ELECTRICAL ROUGH-IN/CONNECTION POINTS ONLY FOR EQUIPMENT SPECIFIED UNDER THE KITCHEN EQUIPMENT (SECTION 114000) CONTRACT. ANY ADDITIONAL ELECTRICAL REQUIREMENTS ARE NOT INDICATED ON FOODSERVICE DRAWINGS.
- ROUGH-INS, INTERWIRING, AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT SHALL BE COMPLETED BY ELECTRICAL CONTRACTOR (DIVISION 26).
- PROVIDE DEDICATED CIRCUITS FOR FOODSERVICE EQUIPMENT.
- ALL DIMENSIONS ARE SHOWN FROM FINISHED FLOORS, FINISHED WALLS, AND/OR COLUMN CENTERLINES TO CENTER OF ROUGH-IN.
- FURNISH AND INSTALL ALL NECESSARY COMPONENTS TO MAKE FINAL CONNECTIONS; INCLUDING THE INSTALLATION OF COMPONENTS NOT SHOWN OR SHIPPED LOOSE.
- ALL ELECTRICAL CONDUIT TO BE CONCEALED WITHIN WALLS, CEILINGS, AND FLOORS WHERE POSSIBLE.
- PROVIDE GFCI PROTECTION AS DIRECTED BY CODE.
- UNLESS SPECIFIED AS FURNISHED BY KEC (SECTION 114000), ELECTRICAL CONTRACTOR (DIVISION 26) SHALL FURNISH AND INSTALL ACCEPTABLE MEANS OF DISCONNECT FOR ALL ITEMS AS DIRECTED BY CODE.

ELECTRICAL NOTES (DIVISION 26)

1. FURNISH AND INSTALL CORD AND PLUG SET(S).
2. INSTALL KEC (SECTION 114000) FURNISHED CORD AND PLUG SET(S).
3. FURNISH AND INSTALL DEVICE & COVER IN KEC (SECTION 114000) FURNISHED JUNCTION BOX.
4. CONNECT TO JUNCTION BOX, DEVICE, & COVER FURNISHED BY KEC (SECTION 114000).
5. CONNECT WITH LIQUID TIGHT CONDUIT FROM JUNCTION BOX TO EQUIPMENT/DEVICE(S) FOR A DIRECT CONNECTION.
6. CONNECT WITH LIQUID TIGHT CONDUIT FROM JUNCTION BOX THROUGH CONTROL TO EQUIPMENT/DEVICE(S) FOR A DIRECT CONNECTION.
7. CONNECT THRU DISPOSER CONTROL TO SOLENOID VALVE AND MOTOR.
8. CONNECT THRU KEC (SECTION 114000) FURNISHED REMOTE CONTROL SWITCH(ES).
9. FURNISH AND INSTALL SWITCH. CONNECT TO LIGHTS FURNISHED AND INSTALLED BY KEC (SECTION 114000).
10. CONNECT POWER SUPPLY TO KEC (SECTION 114000) FURNISHED LOAD CENTER. COUNTER SHALL BE PREWIRED AND SHIPPED IN SECTIONS. CONNECT BETWEEN SECTIONS.
11. CONNECT TO KEC (SECTION 114000) FURNISHED JUNCTION BOX AT WALK-IN DOOR ASSEMBLY. LIGHT FIXTURE AT DOOR IS PREWIRED TO FACTORY MOUNTED LIGHT SWITCH. MOUNT ADDITIONAL KEC (SECTION 114000) FURNISHED LIGHTS WHERE INDICATED AND CONNECT TO SWITCH. CONDUIT SHALL BE INSTALLED ABOVE WALK-IN AND NOT EXPOSED ON INTERIOR UNLESS REQ'D. CONDUIT PENETRATING WALK-IN SHALL BE NON-METALLIC OR PVC.
12. FOAM & SEAL INSIDE AND OUTSIDE OF CONDUIT PENETRATIONS THRU WALK-IN.
13. CONNECT KEC (SECTION 114000) FURNISHED TEMPERATURE ALARM SYSTEM. COORDINATE WITH BUILDING SYSTEMS.
14. FURNISH AND INSTALL FUSED DISCONNECT AT CONDENSING UNIT.
15. INSTALL KEC (SECTION 114000) FURNISHED DEFROST TIMER. CONNECT THRU TIMER TO EVAPORATOR COIL.
16. CONNECT FROM KEC (SECTION 114000) FURNISHED CONDENSING UNIT, THRU DEFROST TIMER, TO EVAPORATOR COIL.
17. PROVIDE NEMA RECEPTACLE WITH WEATHER COVER BEHIND FREEZER EVAPORATOR COIL FOR DRAIN LINE HEATER.
18. CONNECT EXHAUST FAN THRU FAN CONTROL CONTACTS IN DISHWASHER.
19. CONNECT TABLE LIMIT SWITCH TO DRY CONTACT ON KEC (SECTION 11400) FURNISHED DISH MACHINE.
20. CONNECT DRAIN WATER TEMPERING DEVICE PER MANUFACTURER'S RECOMMENDATIONS.
21. CONNECT THRU KEC (SECTION 114000) FURNISHED LIGHT SWITCH MOUNTED IN FACE OF HOOD OR HOOD CONTROL CABINET TO LIGHT FIXTURES IN HOOD(S). INTERWIRE LIGHT FIXTURES BETWEEN HOOD SECTIONS AS REQUIRED.
22. CONNECT THRU KEC (SECTION 114000) FURNISHED FAN CONTROL SWITCH MOUNTED IN FACE OF HOOD OR HOOD CONTROL CABINET TO EXHAUST FAN(S)/MAKE-UP AIR UNIT(S). INTERWIRE THRU MOTOR STARTER(S)/VARIABLE FREQUENCY DRIVE(S) AND OVERLOAD PROTECTION DEVICE(S) AS REQUIRED. INSTALL AND/OR INTERWIRE THE KEC (SECTION 114000) FURNISHED HOOD HEAT SENSOR(S) AND SMOKE SENSORS AS REQUIRED.
23. CONNECT 120 VOLT FROM KEC (SECTION 114000) FURNISHED MICRO SWITCH IN FIRE SUPPRESSION SYSTEM CONTROL PANEL TO SHUNT TRIP BREAKER(S) FOR SHUT DOWN OF POWER TO ALL ELECTRICAL DEVICES UNDER HOOD(S) AND 18" OUTSIDE PERIMETER OF HOOD(S). CONNECT FROM MICRO SWITCH TO DIVISION 26 FURNISHED RELAY(S) OR SWITCHES FOR SHUT DOWN/CONTROL OF HOOD LIGHTS. MAKE-UP AIR FAN, AND FIRE ALARM SYSTEM, EC IS RESPONSIBLE FOR ANY REQUIRED INTERWIRING/CONTROL WIRES FOR THE FIRE SUPPRESSION SYSTEM AND ASSOCIATED ELECTRICAL GAS SOLENOID VALVES.
24. CONNECT 120 VOLT FROM KEC (SECTION 114000) FURNISHED MICRO SWITCH IN FIRE SUPPRESSION SYSTEM CONTROL PANEL THRU MANUAL RESET RELAY TO ELECTRIC GAS VALVE. PROVIDE CONTROL/INTERWIRING BETWEEN THE FIRE SUPPRESSION SYSTEM AND ASSOCIATED ELECTRICAL GAS SOLENOID VALVES, RESET RELAYS, AND PULL STATIONS AS REQ'D.
25. PROVIDE CONCEALED CONDUIT AND RECESSED OCTAGONAL JUNCTION BOX IN WALL AT 42"-48" AFF FOR REMOTE MANUAL PULL STATION(S). COORDINATE LOCATION(S) WITH FIRE SUPPRESSION SYSTEM CONTRACTOR AND AUTHORITIES HAVING JURISDICTION PRIOR TO ROUGH-IN.
26. VERIFY UTILITIES FOR EXISTING/NIC EQUIPMENT AND PROVIDE FOR AS REQ'D.
27. INSTALL 3/4" EMPTY CONDUIT AND JUNCTION BOX FOR DATA CONNECTION. VERIFY EXACT REQUIREMENTS AND TERMINATION POINTS PRIOR TO ROUGH-IN.
28. PROVIDE AND INSTALL AN APPROVED GFCI RECEPTACLE.

VENTILATION REQUIREMENTS

- 1A. KEC (SECTION 114000) SHALL FURNISH ALL EXHAUST HOODS, EXHAUST/SUPPLY FAN(S), CURBS ADN STAINLESS STEEL WALL PANELING. HVAC/MECHANICAL CONTRACTOR (DIVISION 23) SHALL FURNISH AND INSTALL DUCTWORK BETWEEN EXHAUST HOOD COLLARS AND FAN(S). FINAL CONNECTION BY HVAC/MECHANICAL CONTRACTOR (DIVISION 23).
- 1B. HVAC/MECHANICAL CONTRACTOR (DIVISION 23) SHALL INSTALL KEC (SECTION 114000) FURNISHED HOODS, EXHAUST/SUPPLY FAN(S), AND CURBS ALONG WITH THE STAINLESS STEEL WALL PANELING.
2. GC (DIVISION 7) SHALL FLASH-IN ALL ROOF CURBS FOR EXHAUST/SUPPLY FAN(S).
3. ALL EXHAUST AND SUPPLY AIR SYSTEMS FOR EXHAUST HOODS TO BE TESTED AND BALANCED BY THE HVAC/MECHANICAL CONTRACTOR (DIVISION 23).
- 4A. FIRE SUPPRESSION SYSTEM FOR EXHAUST HOODS SHALL BE FURNISHED AND INSTALLED BY KEC (SECTION 114000).

PLUMBING LEGEND	
○	COLD WATER
●	HOT WATER
●CS	CHILLED WATER
●CR	CHILLED WATER RETURN
●	DIRECT WASTE
⊕	FLOOR DRAIN
⊞	FLOOR SINK - FULL GRATE
⊞	FLOOR SINK - PARTIAL GRATE
⊞	FLOOR SINK - NO GRATE
⊞	FUNNEL FLOOR DRAIN
●	HUB FLOOR DRAIN
●	GAS DROP FROM MANIFOLD
⊕SS	STEAM SUPPLY
⊕CR	CONDENSATE RETURN
⊞	PIPING STUB UP
○	FILTERED WATER
⊞	BEVERAGE CONDUIT STUB UP

ELECTRICAL LEGEND	
⊞	DUPLEX RECEPTACLE
⊞	GFCI RECEPTACLE
⊞	WEATHERPROOF RECEPTACLE
⊞	SINGLE RECEPTACLE
⊞	SPECIAL PURPOSE RECEPTACLE
⊞	QUAD RECEPTACLE
⊞	FLUSH FLOOR MOUNT RECEPTACLE
⊞	JUNCTION BOX - CEILING MOUNTED
⊞	JUNCTION BOX - WALL MOUNTED
⊞	SWITCH
⊞	DATA CONNECTION
⊞	MANUAL FIRE PULL STATION
⊞CLG	DROP CORD MOUNTED FROM CEILING
⊞	CONDUIT STUB LOCATION
⊞	DEFROST TIME CLOCK
⊞	DISCONNECT
⊞	LIGHT - RECTANGULAR
⊞	LIGHT - ROUND
⊞	MOTOR
⊞SNSR	EXHAUST HOOD SENSOR

FOODSERVICE SHEET LIST	
NO.	SHEET NAME
GENERAL	
QF001	FOODSERVICE GENERAL NOTES, LEGENDS, SHEET INDEX
QF002	FOODSERVICE SCHEDULES
QF003	FOODSERVICE SCHEDULES
QF004	FOODSERVICE SCHEDULES
EQUIPMENT PLANS	
QF100	FOODSERVICE EQUIPMENT PLAN
PLUMBING ROUGH-INS	
QF200	FOODSERVICE PLUMBING IN-SLAB ROUGH-IN PLAN
QF201	FOODSERVICE PLUMBING ABOVE SLAB ROUGH-IN PLAN
ELECTRICAL ROUGH-INS	
QF300	FOODSERVICE ELECTRICAL ROUGH-IN PLAN
VENDOR/CUSTOM FABRICATION	
QF700	VENDOR/CUSTOM FABRICATION - HOOD
QF701	VENDOR/CUSTOM FABRICATION - HOOD
QF702	VENDOR/CUSTOM FABRICATION - HOOD
QF703	VENDOR/CUSTOM FABRICATION - HOOD
QF704	VENDOR/CUSTOM FABRICATION - HOOD
QF705	VENDOR/CUSTOM FABRICATION - HOOD
QF706	VENDOR/CUSTOM FABRICATION - HOOD
QF707	VENDOR/CUSTOM FABRICATION - HOOD
QF708	VENDOR/CUSTOM FABRICATION - HOOD
QF709	VENDOR/CUSTOM FABRICATION - HOOD
QF710	VENDOR/CUSTOM FABRICATION - HOOD
QF711	VENDOR/CUSTOM FABRICATION - HOOD
QF712	VENDOR/CUSTOM FABRICATION - HOOD

DEFINITION OF TERMS

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

WALL BLOCKING NOTES (DIVISION 6)

- ARCHITECTURAL TRADES TO PROVIDE 5/8" MIN. PLYWOOD IN LIEU OF DRYWALL THROUGHOUT THE ENTIRE KITCHEN. EXCEPT UNDER EXHAUST HOODS.
- INSTALL PLYWOOD 12" AFF AND EXTND 6" ABOVE FINISHED CEILING.
- ARCHITECTURAL TRADES TO PROVIDE 16 GA. MIN. METAL WALL BLOCKING UNDER HOODS IN LIEU OF PLYWOOD.

ALL S/S WALL PANELS TO BE 10'-0" HIGH.

KITCHEN EQUIPMENT CONTRACTOR REQUIREMENTS

1. KEC TO DEBUR ALL STAINLESS STEEL EDGES THROUGHOUT.

GENERAL CONTRACTOR REQUIREMENTS (DIVISIONS 3, 6, 7, & 9)

- THE GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL FURNISH AND INSTALL WALL BLOCKING WHERE WALLS REQUIRE REINFORCEMENT. LENGTHS OF WALL BLOCKING ARE NOMINAL: ALWAYS EXTEND TO THE NEXT STUD IN EACH DIRECTION.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS TO PROVIDE STRUCTURAL REINFORCEMENT ABOVE FINISHED CEILING FOR HANGING OF SECTION 114000 FURNISHED EQUIPMENT. COORDINATE EXACT SIZE AND REQUIREMENTS WITH KEC (SECTION 114000).
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL FURNISH ANY AND ALL FIRE-RESISTANT RATED SHAFTS (IF REQUIRED) IN ACCORDANCE WITH ALL BUILDING CODES.

GENERAL FOODSERVICE AND HEALTH CODE REQUIREMENTS

- FOODSERVICE EQUIPMENT AND INSTALLATION SHALL COMPLY WITH THE CURRENT EDITION OF CODES, RULES, AND REGULATIONS OF THE GOVERNING HEALTH DEPARTMENT AUTHORITIES AND SHALL BE MANUFACTURED IN STRICT COMPLIANCE WITH AND, IF APPLICABLE, BEAR THE SEAL OF UL, NEMA, ASME, NSF, ETL, AGA, OSHA AND NFPA.
- CEILING AND WALL SURFACES ADJACENT TO OR ABOVE ANY FOOD PREPARATION AREA, INCLUDING KITCHEN, DISHWASHING, AND SERVING AREAS, ETC., SHALL BE SMOOTH, NON-ABSORBANT, EASILY CLEANABLE, AND LIGHT IN COLOR. ANY MATERIALS NOT CLEARLY CONSISTENT WITH THIS REQUIREMENT SHOULD BE SUBMITTED TO THE LOCAL HEALTH JURISDICTION FOR PRIOR APPROVAL OF USE. LAY-IN CEILING TILE MUST BE NON-POROUS AND NON-FISSURED PANELS ONLY. A CORROSION RESISTANT SUSPENSION SYSTEM IS RECOMMENDED.
- CONSTRUCT PARTITION WALLS BETWEEN KITCHEN AREAS AND PUBLIC AREAS FOR MAXIMUM SOUND CONTROL IF APPLICABLE.
- FLOORS IN FOOD PREPARATION, FOOD STORAGE, UTENSIL WASHING, AND JANITORIAL AREAS SHALL MEET HEALTH DEPARTMENT REQUIREMENTS AND SHALL HAVE COVED BASE.
- THERE SHALL BE A MINIMUM 6" FOOT-CANDLES OF LIGHTING ON ALL WORKING SURFACES. EQUIPMENT IN FOOD PREPARATION AREAS, AND UTENSIL WASHING AREAS, INCLUDING WORK SURFACES OF EQUIPMENT LOCATED UNDER EXHAUST HOODS, WALK-IN COOLER/FREEZERS AND DRY STORAGE ROOMS TO HAVE A MINIMUM OF 20 FOOT-CANDLE LIGHTING.
- LIGHTING AND INFRARED/HEAT LAMPS IN AREAS OVER FOOD CONTACT SHALL HAVE LAMP GUARDS/SLEEVES, SOLID PLASTIC LENSES, OR APPROVED SHATTER RESISTANT COATED BULBS.
- BACKSPASHES, WHEN PROVIDED WITH EQUIPMENT, SHALL BE SEALED TO WALLS WITH SILICONE SEALANT IN A NEAT WORKMANLIKE MANNER. SEALANT MUST BE APPROVED BY THE NATIONAL SANITATION FOUNDATION (NSF).
- SEAMS AND GAPS BETWEEN NON-PORTABLE FOODSERVICE EQUIPMENT AND ADJACENT STRUCTURES SHALL BE PROPERLY SEALED AGAINST THE ENTRANCE OF FOOD PARTICULATES AND VERMIN WITH NSF APPROVED SILICONE SEALANT AND/OR TRIM.
- EQUIPMENT PLACED ON TABLES AND COUNTERS SHALL BE COMPLETELY SEALED TO WORK SURFACE OR MOUNTED ON LEGS NO LESS THAN 4 INCHES IN HEIGHT IF EQUIPMENT WEIGHS MORE THAN 75 POUNDS.
- ALL FOODSERVICE EQUIPMENT RESTING ON THE FLOOR SHALL BE COMPLETELY SEALED TO FLOOR, MOUNTED ON MINIMUM 6" HIGH LEGS, MOUNTED ON CASTERS, OR INSTALLED ON A RAISED CURB WITH COVED BASE.
- DISHWASHERS SHALL BE CHEMICAL OR HIGH TEMPERATURE SANITIZING. HIGH TEMPERATURE MACHINES MUST BE DESIGNED WITH A FINAL RINSE TEMPERATURE OF 180°F AND WASH CYCLE TEMPERATURES OF 160°F.
- ALL REFRIGERATION EQUIPMENT SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE, IN PROPER WORKING CONDITION, AND ACCURATE WITHIN A RANGE OF PLUS OR MINUS 2°.
- VACUUM BREAKERS, WHEN REQUIRED, SHALL BE A MINIMUM OF 6 INCHES ABOVE THE FLOOD LEVEL RIM WITH NO SHUT OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.
- DEDICATED HANDWASHING FACILITIES SHALL BE LOCATED WITHIN REQUIRED PROXIMITY AND ACCESSIBILITY OF AREAS FOR FOOD STORAGE, PREPARATION, COOKING, SERVING, AND WARE WASHING.
- EXHAUST HOODS SHALL BE CONSTRUCTED TO MEET THE LOCAL BUILDING CODES AND MEET THE FOLLOWING STANDARDS: NSF, UL AND NFPA-96. HOODS ARE TO BEAR UL CLASSIFIED LABEL WITHOUT DAMPERS IN EXHAUST VENT COLLARS. HOODS SHALL BE DESIGNED WITH A MINIMUM OF 6 INCH OVERHANG AT ALL EXPOSED COOKING AREAS.
- THE EXHAUST HOODS AND EXHAUST DUCT SYSTEMS SHALL BE PROVIDED WITH AN AUTOMATIC FIRE EXTINGUISHING SYSTEM. THE FIRE SUPPRESSION SYSTEM SHALL BE ENGINEERED, SIZED AND INSTALLED IN ACCORDANCE WITH UL 300, NFPA AND BUILDING CODES.

Joe Frogge

RELEASE FOR
CONSTRUCTION
AS NOTED ON THIS REVIEW
DATE: 08/13/2021
BY: [Signature]
PROJECT: [Project Name]
SHEET: [Sheet Number]

TriMark

Foodservice Equipment, Supplies and Design

Midwest : SS Kemp
4567 Willow Parkway
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Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS		
DATE	NO.	DESCRIPTION

Cooper's Hawk Winery

Lee's Summit, MO

PROJECT:	458903
DATE:	08/13/2021
SCALE:	1/4" = 1'-0"
DRAWN:	ABW
APPROVED:	AHS
SHEET:	
FOODSERVICE GENERAL NOTES, LEGENDS, SHEET INDEX	
SHEET NUMBER:	QF001

THIS DOCUMENT WAS ORIGINALLY PRINTED ON A 30" X 42" SIZE SHEET

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DATE	NO.	DESCRIPTION

Cooper's Hawk Winery
Lee's Summit, MO

PROJECT		458903
DATE		08/13/2021
SCALE		
DRAWN	APPROVED	
ABW	AHS	

SHEET		FOODSERVICE SCHEDULES
SHEET NUMBER:		QF002

FOODSERVICE EQUIPMENT SCHEDULE			
ITEM NO.	QTY	DESCRIPTION	REMARKS
1	1	29" - 6" CUSTOM DRINK RAIL	VERIFY SIZE
2	3	TRASH CAN NIC	NIC
3	2	UNDERBAR BOTTLE STEP DISPLAY UNIT 24"	
4	4	UNDERBAR DRAINBOARD/GLASS STORAGE	(1) SUPPLIED W/ FINISHED BACK
5	1	STANDARD ICE CHEST W/ COLD PLATE	42" DBL SPEED RAIL
6	3	SODA GUN HOLDER	
7	1	UNDERBAR HAND SINK UNIT	
8	2	UNDERBAR BLENDER STATION	
9	1	UNDERBAR 3-COMP SINK UNIT	
10	1	UNDERBAR ICE CHEST	12" DBL SPEED RAIL
10.1	1	UNDERBAR ICE CHEST	
11	1	4 DOOR REMOTE BACKBAR REFRIGERATED CABINET	
11.1	1	REFRIGERATED BACKBAR CABINET CONDENSING UNIT	
12	1	3 DOOR REMOTE BACKBAR REFRIGERATED CABINET	
12.1	1	REFRIGERATED BACKBAR CABINET CONDENSING UNIT	
12.2	1	2 DOOR REFRIGERATED BACKBAR CABINET	
12.3	1	3 DOOR AMBIENT BACKBAR CABINET	
13	1	PASS-THRU ICE BIN	36" DBL SPEED RAIL
13A	1	UNDERBAR SINK	
13B	1	PERFORATED DRAIN PAN	
14	1	BREW PIPE BEER TOWER	4 FAUCETS/WALL MOUNT
14A	1	GLASS RINSER W/ DRAIN PAN	
15	1	BREW PIPE WINE TOWER	4 FAUCETS/WALL MOUNT
15A	1	WINE DRAIN PAN	
16	1	ROTARY GLASS WASHER	
17	2	24" UNDERBAR DRAINBOARD UNIT	
17.1	1	18" UNDERBAR DRAINBOARD UNIT	
18	1	FREEZER	
19	1	SERVICE COUNTER	
19.1	1	DROP-IN SINK	
19.2	2	DROP-IN ICE BIN	
19.3	4	GLASS RACK SLIDES	
19.4	2	GLASS FILLER FAUCET	
20	1	DIPPERWILL	
21	1	SPARE NUMBER	
22	1	BUILT-IN WARMING DRAWER	
23	1	REACH-IN UNDERCOUNTER REFRIGERATOR	1" LOW PROFILE CASTERS
24	1	60" X 18" CARRY OUT TABLE	THREE UNDER SHELVES
24.1	2	48" X 12" WALL SHELF	
25	1	26" WORK TABLE (TURBO CHEF STAND)	
26	1	ICE CREAM DIPPING CABINET	
27	1	WALK-IN MEAT COOLER	
27.1	1	WALK-IN MEAT COOLER EVAPORATOR COIL	
27.2	1	WALK-IN MEAT COOLER CONDENSING UNIT	VERIFY LOCATION
28	1	WALK-IN FREEZER	
28.1	1	WALK-IN FREEZER EVAPORATOR COIL	
28.2	1	WALK-IN FREEZER COOLER CONDENSING UNIT	VERIFY LOCATION
28.3	1	WALK-IN FREEZER COIL DRAIN HEAT TAPE	SHOWN ON ELECTRIC PLAN ONLY
29	1	WALK-IN PRODUCE COOLER	
29.1	2	WALK-IN PRODUCE COOLER EVAPORATOR COIL	
29.2	1	WALK-IN PRODUCE COOLER CONDENSING UNIT	VERIFY LOCATION
30	7	CORNER GUARD	
30.1	19	END CAP	
30.2	1	STAINLESS STEEL WINDOW TRIM	
30.3	3	STAINLESS STEEL HEADER	
31	1	SINGLE SECTION REACH-IN REFRIGERATOR	
32	1	BEER COOLER (LIGHTS)	
32.1	1	BEER COOLER EVAPORATOR COIL	
32.2	1	BEER COOLER CONDENSING UNIT	VERIFY LOCATION
33	1	99" REFRIGERATED PIZZA TABLE	
34	2	HOT FOOD SERVING COUNTER	
35	3	68" REFRIGERATED PIZZA TABLE	
36	8	HAND SINK	
37	1	MICROWAVE CONVECTION OVEN	
38	1	32" - 0" PASS THRU SHELF	
38.1	5	PAN SHELF	
38.2	1	EXPO CABINET BASE WORKTABLE	
38.3	3	DROP-IN HOT WELL	
38.4	1	2/3 ICE FOOD PAN	
38.5	1	60" HEAT LAMP WITH LIGHTS	
38.6	1	36" DISPLAY LIGHT	
38.7	3	36" TICKET RAIL	
38.8	1	72" HEAT LAMP WITH LIGHTS	
38.9	1	66" HEAT LAMP WITH LIGHTS	
38.10	2	54" HEAT LAMP WITH LIGHTS	
39	1	36" (6) BURNER MODULAR RANGE	W/ PAN SHELF
40	1	MICROWAVE OVEN	
40.1	1	MICROWAVE SHELF	
41	1	32" REFRIGERATED SANDWICH UNIT	
42	1	75" REFRIGERATED EQUIPMENT STAND	
43	1	36" RANGE W/ CONVECTION OVEN	W/ PAN SHELF
44	1	30" X 24" FLOOR TROUGH	
45	2	60" WALL SHELF (1) X 12" (1) X 15"	SQ. FRONT EDGE
46	1	32" REFRIGERATED SANDWICH UNIT	
47	1	36" COUNTERTOP GRIDDLE	W/ PAN SHELF
47.1	1	72" TUBULAR WALL SHELF	
47.2	1	48" TUBULAR WALL SHELF	
48	1	DECK BROILER	FLUE DIVERTER
49	1	48" COUNTERTOP GRIDDLE	W/ PAN SHELF
50	1	SALAMANDER	
51	1	72" POUNDING TABLE	
51.1	1	72" X 18" OVERSHELF	
52	1	52" REFRIGERATED EQUIPMENT STAND	
53	3	45 LB GAS FRYER	W/ PAN SHELF
53.1	1	FRYER PUMP	NOT SHOWN
54	1	27" WORKTOP FREEZER	
55	1	64" REFRIGERATED SANDWICH UNIT	
56	1	PASTA COOKER	
56.1	1	DRAIN WATER TEMPERING KIT - BY VENDOR	SHOWN ON PLUMBING PLAN ONLY
57	1	98" X 12" FLOOR TROUGH	
58	1	EXHAUST HOOD-MAIN COOKLINE	TYPE 1
59	1	EXHAUST HOOD - PREP LINE	TYPE 1
60	2	72" UTENSIL RACK	
61	1	COOK & HOLD CABINET	W/ REINFORCED TOP
61.1	1	EQUIPMENT STAND	
62	1	DOUBLE CONVECTION OVEN	W/ SOLID DOORS
63	5	BUN PAN RACK	
64	1	BOILERLESS STEAMER W/ WATER FILTER	
64.1	1	BOILERLESS STEAMER (DWT UNFILTERED)	SHOWN ON PLUMBING PLAN ONLY
65	1	COUNTERTOP 6 BURNER RANGE	
65.1	1	6 BURNER RANGE STAND	MOBILE
66	1	UTILITY CART	NIC
67	1	30 GAL TILTING SKILLET	
67.1	1	POT FILLER FAUCET	
68	1	96" WORKTABLE	
68.1	1	42" X 12" WALL SHELF	
69	1	74" WORKTABLE	
69.1	2	74" WALL SHELF (1) X 15" (1) X 18"	
70	1	TWO COMPARTMENT SINK	
70.1	4	54" OVERSHELF - (2) X 15" (2) X 18"	
71	1	78" WORKTABLE	W/ OPEN BASE
72	1	MOBILE ICE BIN	

FOODSERVICE EQUIPMENT SCHEDULE			
ITEM NO.	QTY	DESCRIPTION	REMARKS
73	1	102" WORKTABLE	
73.1	2	36" WALL SHELF (1) X 15" (2) X 18"	
74	4	INGREDIENT BIN	NIC
75	1	40QT MIXER	
76	1	TUMBLER	
77	1	THREE COMPARTMENT SINK	
77.1	1	SPLASH MOUNT FAUCET	
77.2	1	SPLASH MOUNT PRE-RINSE FAUCET	
78	2		
79	2	POTATO CUTTER	
79.1	1	24" X 18" WORKTABLE	
80	1	CLEAN DISH TABLE	
80.1	1	66" X 15" WALL SHELF	
81	1	CONVEYOR TYPE DISHWASHER	NIC
81.1	1	DRAIN WATER TEMPERING KIT - BY VENDOR	SHOWN ON ELECTRIC & PLUMBING PLAN ONLY
82	1	BOOSTER HEATER	NIC
83	1	CONDENSATE HOOD	TYPE II
83.1	2	CONDENSATE HOOD (FANLIGHT SWITCH)	
84	1	SPLASH MOUNT PRE-RINSE FAUCET	
85	1	SOILED DISHTABLE W/ SINK	W/ FRONT TROUGH
85.1	2	WALL FLASHING	CUSTOM "J" CHANNEL
86	1	SLICER	
87	1	MOP SINK W/ FAUCET	NIC
88	1	54" OVERSHELF	
89	1	MOP/BROOM HOLDER	
89.1	1	WALL FLASHING	CUSTOM "J" CHANNEL
90	5	RACK DOLLY	NIC
91	1	CAN OPENER	
92	1	FIRE SUPPRESSION SYSTEM	PROVIDE SHORTEST DROPS/CODE
92.1	2	FIRE SUPPRESSION PULL STATION	
93	2	EMS HOOD CONTROLS	
94	1	48" X 18" FLOOR TROUGH	
95	2		
95.1	1	54" X 12" WALL SHELF	
96	1	54" X 24" GLASS POLISHING TABLE	
97	1	36" SECURITY SHELIVING - CHEMICAL	
98	1	SPARE NUMBER	
99	2	KEG RACK	
100	1	GLYCOL CHILLER	
101	2	DUNNAGE RACKS (1) 48" (1) 36"	
102	1	SPARE NUMBER	
103	1	SPARE NUMBER	
104	1	SPARE NUMBER	
105	1	36" X 24" RECEIVING WORKTABLE	
106	1	36" X 12" WALL SHELF	
107	1	72" X 24" LEFTOVERS WORKTABLE	
108	1	72" X 12" WALL SHELF	
109	1	DESSERT CASE	
110	2	36" BOTTLE COOLER	
111	2	UNDERBAR HAND SINK	
112	3	GLASSWASHER	NIC
113	4	24" BOTTLE COOLER	
114	1	CHEMICAL STORAGE CABINET	
115	6	UNDERBAR DRAINBOARD/GLASS STORAGE	
116	1	33" X 24" CHILLED WATER TABLE	
116.1	1	GLASS FILLER FAUCET	
116.2	1	REMOTE WATER CHILLER	
117	2	DUNNAGE RACK	
118	4	COAT RACK	
119	16	TRASH CAN NIC	NIC; SMALL TRASH CANS UNDER HAND SINKS
120	5	MEAT COOLER VENTED SHELIVING	
121	7	PRODUCE COOLER VENTED SHELIVING	
122	4	FREEZER COOLER VENTED SHELIVING	
123	3	BEER COOLER VENTED SHELIVING	
124	2	DISH AREA SOLID SHELIVING	
124.1	3	DISH AREA VENTED SHELIVING	
124.2	1	DISH AREA SOLID SHELIVING	
125	15	DRY STORAGE SOLID SHELIVING	
126	1	PREP AREA VENTED SHELIVING	
127	1	SPARE NUMBER	
128	1	FOOD PROCESSOR	NIC
129	1	60" WORK TABLE	
130	1	60" WALL SHELF (1) X 15" (1) X18"	
131	1	SPARE NUMBER	
132	1	48" DUNNAGE RACK	
133	1	SPARE NUMBER	
134	1	SPARE NUMBER	
135	1	SPARE NUMBER	
136	1	SPARE NUMBER	
137	1	SPARE NUMBER	
138	1	SPARE NUMBER	
139	1	SPARE NUMBER	
140	1	7 QT MIXER	
141	1	48" SECURITY SHELIVING -MEAT	
142	1	36" SECURITY SHELIVING - LINEN	
143	1	SPARE NUMBER	
144	6	LOCKERS	
145	1	VEGETABLE DRYER	NIC
146	1	60" X 18" BREAK TABLE	32" AFF
147	1	NON-INSULATED TRANSPORT STORAGE CABINETS	
BL	3	BUG LIGHT	
C1	3	RECIPE MONITOR	NIC
C2	1	SPARE NUMBER	
C3	1	#1650 ICE BIN	
C4	1	1800# ICE CUBER	
C4.1	1	WATER FILTER ASSEMBLY	
C4.2	1	ICE MAKER REMOTE CONDENSING UNIT	
C5	1	BREAD RACK	
C6	1	SPARE NUMBER	
C7	1	SODA DISPENSER	NIC
C8	1	ESPRESSO MACHINE	NIC
C9	1	COFFEE GRINDER	NIC
C10	1	COFFEE MAKER	NIC
C11	1	SPARE NUMBER	
C12	1	ICED TEA MAKER	NIC
C13	2	ICED TEA DISPENSER	NIC
C14	1	SPARE NUMBER	
C15	1	SPARE NUMBER	
C16	1	WINE BARRELL RESERVE	NICKEC TO PROVIDE/INSTALL PARTS
C17	1	SODA BIB RACK	NIC
C18	2	SODA CARBONATOR	NIC
C19	1	CO2 TANK	NIC
C20	1	NITROGEN TANK/BLENDER	NIC
C21	1	OIL TANK	NIC
C22	1	OUTDOOR SERVICE STATION	NOT SHOWN
C23	1	WATER SOFTNER SYSTEM	NIC
C23.1	1	NITROGEN TANK BACK UP	NIC; GC TO PROVIDE WALL ANCHORS & CHAIN
CO	1	CONVENIENCE OUTLETS	
DH	2	DRINK HOLDER	NIC
POS	1	POS MONITOR	NIC; NOT SHOWN
POSI	1	CASTER LOCKING KITS	NOT SHOWN; REFER TO INSTALLATION MANUA; TO BE INSTALLED UNDER BACK CASTERS
WR	1	36" TICKET RAIL	NOT SHOWN



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REVISIONS		
DATE	NO.	DESCRIPTION

Cooper's Hawk Winery

Lee's Summit, MO

<u>PROJECT</u>		458903
<u>DATE</u>		08/13/2021
<u>SCALE</u>		
<u>DRAWN</u>	ABW	<u>APPROVED</u> AHS
<u>SHEET</u>		

FOODSERVICE SCHEDULES

DEVELOPMENT SERVICES
SUMMIT, MISSOURI

10/14/2021

QF003

SHEET NUMBER:

BBM 350-1555X COOPER'S HAWK WINERY LEES SUMMIT MO DNO 45903JCHW Lees Summit! F9 R21 05

FOODSERVICE ELECTRICAL SCHEDULE

ITEM NO.	QTY	DESCRIPTION	VOLTS	CYCLE	PHASE	KW	HP	AMPS	TYPE	NEMA	HGT AFF	REMARKS
8	2	UNDERBAR BLENDER STATION	120	60	1			15.00	JBW		15"	15.0 AMP CIRCUIT; DIV. 26 TO MOUNT KEC SUPPLIED DUPLEX RECEPTACLE AND BRANCH TO CONNECTION
11	1	4 DOOR REMOTE BACKBAR REFRIGERATED CABINET	120	60	1			2.50	CONDUIT		26"	CONNECT W/ LIQUID TIGHT CONDUIT
11.1	1	REFRIGERATED BACKBAR CABINET CONDENSING UNIT	208	60	1		3/4	9.10	DISCONNECT			NOTE 14: DISCONNECT AT UNIT ON ROOF
12	1	3 DOOR REMOTE BACKBAR REFRIGERATED CABINET	120	60	1			2.00	CONDUIT		26"	CONNECT W/ LIQUID TIGHT CONDUIT
12.1	1	REFRIGERATED BACKBAR CABINET CONDENSING UNIT	208	60	1		1/2	1.00	DISCONNECT			NOTE 14: DISCONNECT AT UNIT ON ROOF
12.1	1	REFRIGERATED BACKBAR CABINET CONDENSING UNIT	120	60	1			2.00	CONDUIT		26"	CONNECT W/ LIQUID TIGHT CONDUIT
12.2	1	REFRIGERATED BACKBAR CABINET CONDENSING UNIT	120	60	1			4.30	CONDUIT			DR HEIGHT TIGHT TO BAR TOP; MOUNT DR HORIZONTALLY
16	1	ROTARY GLASS WASHER	120	60	1				DR		18"	15.0 AMP CIRCUIT
18	1	FREEZER	120	60	1				JBW	5-15P	18"	
22	1	BUILT-IN WARMING DRAWER	120	60	1			7.50	DR	5-15P	18"	
23	1	REACH-IN UNDERCOUNTER REFRIGERATOR	120	60	1		1/5	5.00	DR	5-15P	18"	
26	1	ICE CREAM DIPPING CABINET	120	60	1		1/4	5.70	DR	5-15P	18"	
27	1	WALK-IN MEAT COOLER	120	60	1			3.00	JBH			NOTE 11, 12
27.1	1	WALK-IN MEAT COOLER EVAPORATOR COIL	120	60	1			1.60	JBH			
27.2	1	WALK-IN MEAT COOLER CONDENSING UNIT	208	60	3		1 1/2	11.10	DISCONNECT			NOTE 14: DISCONNECT AT UNIT ON ROOF
28	1	WALK-IN FREEZER	120	60	1			3.00	JBH			NOTE 11, 12
28.1	1	WALK-IN FREEZER EVAPORATOR COIL	208	60	1			9.80	JBH			
28.2	1	WALK-IN FREEZER CONDENSING UNIT	208	60	3		2	10.80	DISCONNECT			NOTE 14: DISCONNECT AT UNIT ON ROOF
28.3	1	WALK-IN FREEZER CONDENSING UNIT	120	60	1			3.00	JBH			NOTE 17 (IN USE COVER)
29	1	WALK-IN PRODUCE COOLER	120	60	1			3.00	JBH			NOTE 11, 12
29.1	2	WALK-IN PRODUCE COOLER EVAPORATOR COIL	120	60	1			0.80	JBH			
29.2	1	WALK-IN PRODUCE COOLER CONDENSING UNIT	208	60	3		1 1/2	7.70	DISCONNECT			NOTE 14: DISCONNECT AT UNIT ON ROOF
31	1	SINGLE SECTION REACH-IN REFRIGERATOR	120	60	1		1/4	6.00	DR	5-15P	84"	
32	1	BEER COOLER (LIGHTS)	120	60	1			3.00	JBH			NOTE 11, 12
32.1	1	BEER COOLER EVAPORATOR COIL	120	60	1			1.60	JBH			NOTE 12, 15: ELECTRIC DFA
32.2	1	BEER COOLER CONDENSING UNIT	208	60	1			11.10	DISCONNECT			NOTE 14: DISCONNECT AT UNIT ON ROOF
33	1	96" REFRIGERATED PIZZA TABLE	120	60	1		1/2	14.00	DR		18"	
34	2	HOT FOOD SERVING COUNTER	208	60	1			8.32	SPR	6-15P	18"	
35	3	96" REFRIGERATED PIZZA TABLE	120	60	1		1/3	8.00	DR	5-15P	18"	
36	1	WALK-IN CHILLER COOLER OVEN	120	60	1			40.00	CONDUIT	6-30P	48"	
37	1	32" X 60" PASS THRU SHELF	120/208	60	1		1					BRANCH TO CONNECTIONS FOR ITEMS # 38.5, #38.6, #38.8, #38.9, & #38.10; DIV. 26 TO MAKE FINAL CONNECTIONS. ELECTRIC DFA; REFER TO CUSTOM SHOP DRAWING WIRING DIAGRAM
38.3	3	DROP-IN HOT WELL	120	60	1			4.20	JBW		24"	NOTE 4
38.5	1	60" HEAT LAMP WITH LIGHTS	120/208	0	1			16.00				
38.6	1	36" DISPLAY LIGHT	120	60	1			0.08				
38.8	1	72" HEAT LAMP WITH LIGHTS	120/208	60	1			19.60				
38.9	1	66" HEAT LAMP WITH LIGHTS	120/208	60	1			17.50				
38.10	2	54" HEAT LAMP WITH LIGHTS	120/208	60	1			14.00				
40	1	MICROWAVE OVEN	120	60	1			17.70	DR	5-20P	66"	
41	1	REFRIGERATED SANDWICH UNIT	120	60	1		1/5	17.00	DR	5-15P	18"	
42	1	36" REFRIGERATED SANDWICH UNIT	120	60	1		1/4	10.00	DR			
43	1	36" RANGE W/ CONVECTION OVEN	120	60	1		1/3	4.00	DR	5-15P	18"	
46	1	32" REFRIGERATED SANDWICH UNIT	120	60	1		1/5	7.20	DR	5-15P	18"	
47	1	36" COUNTERTOP GRID/DIE	120	60	1			1.00	DR	5-15P	18"	
48	1	DECK BROILER	120	60	1			2.00	DR	48"	48"	
52	1	52" REFRIGERATED EQUIPMENT STAND	120	60	1		1/5	8.00	DR	5-15P	18"	
53.1	1	FRYER PUMP	120	60	1			9.00	DR	5-15P	48"	
54	1	27" WORKTOP FREEZER	120	60	1		1/5	5.00	DR	5-15P	18"	
55	1	64" REFRIGERATED SANDWICH UNIT	120	60	1		1/2	12.00	DR	5-15P	18"	
56	1	PASTA COOKER	120	60	1			2.00	DR		18"	
58	1	EXHAUST HOOD/MANN COOKLINE		0					JBH			NOTE 21, 22, 23: REFER TO HOOD DRAWINGS; DIV. 26 TO PROVIDE SERVICE DFA THRU ENS ITEM # 93 TO FANS ON ROOF
59	1	COOKTOP CABINET LINE	120	60	1			18.00	JBH	5-20P		NOTE 21, 22, 23: REFER TO HOOD DRAWINGS; DIV. 26 TO PROVIDE SERVICE DFA THRU ENS ITEM # 93 TO FANS ON ROOF
62	1	DOUBLE CONVECTION OVEN	120	60	1	1.90		7.90	DR	5-15P	18"	(2) DRS (1) AT 18" & (1) AT 48"
64	1	BOILERLESS STEAMER W/ WATER FILTER	208	60	3	10.00		28.00	SPR	L15-30P	48"	
67	1	30 GAL TILTING SKILLET	120	60	1			5.00	JBW		24"	NOTE 4
69	1	74" WORKTABLE	120	60	1			15.00	DR	5-20R	48"	(2) DUPLEX CONVENIENCE OUTLET
71	1	78" WORKTABLE	120	60	1			15.00	DR	5-20R	48"	DUPLEX CONVENIENCE OUTLET
73	1	102" WORKTABLE	120	60	1			15.00	DR	5-20R	48"	DUPLEX CONVENIENCE OUTLET
75	1	40QT MIXER	220	60	1		2	12.00	SPR	L6-30P	24"	
76	1	TUMBLER	120	60	1			4.00	DR			
81	1	CONVEYOR TYPE DISHWASHER	208	60	3			48.80	JBW/DISC		64"	NOTE 6, 19, 26; DIV. 26 TO PROVIDE DISCONNECT & INTERWIRE TO DISH MACHINE; COORDINATE ROUGH-IN LOCATION W/ DISCONNECT
81.1	1	DRAIN WATER TEMPERING KIT - BY VENDOR	120	60	1			15.00	DR		12"	NOTE 20, 26; 15.0 AMP CIRCUIT; FOR DRAIN WATER TEMPERING KIT
82	1	CONDENSATE PUMP	208	60	3			149.90	JBW/DISC		12"	NOTE 4, 26; DIV. 26 TO PROVIDE DISCONNECT & INTERWIRE TO BOOSTER HEATER; COORDINATE ROUGH-IN LOCATION W/ DISCONNECT
83	2	CONDENSATE HOOD (FAN/LIGHT SWITCH)		0								REFER TO HOOD DRAWINGS FOR ADDITIONAL INFO
86	1	SLICER	120	60	1		1/2	7.00	DR	5-15P	48"	
92	1	FIRE SUPPRESSION SYSTEM	120	60	1			20.00	JBH			NOTE 23; 20.0 AMP CIRCUIT; ELECTRIC DFA
92.1	2	FIRE SUPPRESSION PULL STATION		0								NOTE 25; VERIFY LOCATION W/ FIRE SUPPRESSION CONTRACTOR AND LOCAL INSPECTOR
100	1	GLYCOL CHILLER	120	60	1		1/2	22.70	JBW		48"	
109	1	DESSERT CASE	120	60	1		1/5	10.46	NEMA 5-15P			STUB UP AND BRANCH TO RECEPTACLE IN CASEWORK BY EC
110	2	36" BOTTLE COOLER	120	60	1			4.60	DR	5-15P	18"	
111	2	UNDERBAR HAND SINK	120	0	1			20.00				
112	3	GLASSWASHER	120	60	1			12.00	SR		12"	NOTE 1, 26; DIV. 26 TO PROVIDE CORD & PLUG
113	4	24" BOTTLE COOLER	120	60	1		1/6	1.90	DR	5-15P	18"	
114	1	30" CHILLER	120	60	1			3.00	DR		48"	
115.2	1	FOOD PROCESSOR	120	60	1		1 1/2	9.00	DR			NOTE 26
126	1	FOOD PROCESSOR	120	60	1			15.00	DR	5-20P	48"	DUPLEX CONVENIENCE OUTLET
129	1	60" WORKTABLE	120	60	1			6.00	DR	48"	48"	
140	1	7 QT MIXER	120	60	1			2.70	DR	5-15P	18"	
145	1	VEGETABLE DRYER	120	60	1			15.00	DR		72"	NOTE 26
BL	3	BUG LIGHT	120	60	1				DR			NOTE 26
C1	3	RECIPE MONITOR										NOTE 5; DIV. 26 TO PROVIDE DISCONNECT IF REQUIRED & INTERWIRE TO ICE MAKER
C4	1	1800P/ICE CUBER	208	60	1			17.00	JBW/DISC		84"	ELECTRICAL POWER TO REMOTE CONDENSER SUPPLIED FROM ICE MACHINE
C4.2	1	ICE MAKER REMOTE CONDENSING UNIT	208	60	1			1.00	DISCONNECT		12"	NOTE 26
C7	1	SODA DISPENSER	120	60	1	0.00		16.00	DR	5-20P	42"	NOTE 26; 30 AMP CIRCUIT
C8	1	ESPRESSO MACHINE	208	60	1			8.00	SPR	L6-30P	42"	NOTE 26; 30 AMP CIRCUIT
C9	1	COFFEE GRINDER	120	60	1			14.00	DR	5-15P	42"	NOTE 26; 30 AMP CIRCUIT
C10	1	ICE CREAM MAKER	120	60	1			14.00	SR	L6-30P	42"	NOTE 26; 30 AMP CIRCUIT
C12	1	ICED TEA MAKER	120	60	1			14.20	SR	5-15P	42"	NOTE 26; 15.0 AMP CIRCUIT
C18	2	SODA CARBONATOR	120	60	1			15.00	DR	5-15P	84"	NOTE 26
C19		CO2 TANK		0								NOTE 26
C20	1	NITROGEN TANK/BLENDER	120	60	1			15.00	DR		60"	NOTE 26
C21	1	OIL TANK	120	60	1			20.00	OR	5-20P	84"	NOTE 26; W/ ANALOG PHONE JACK AT 84" AFF
CO	1	CONVENIENCE OUTLETS	120	60	1			15.00	DR	5-20R	42"	DUPLEX CONVENIENCE OUTLETS

PROJECT

58903

08/13/2021

SCALE

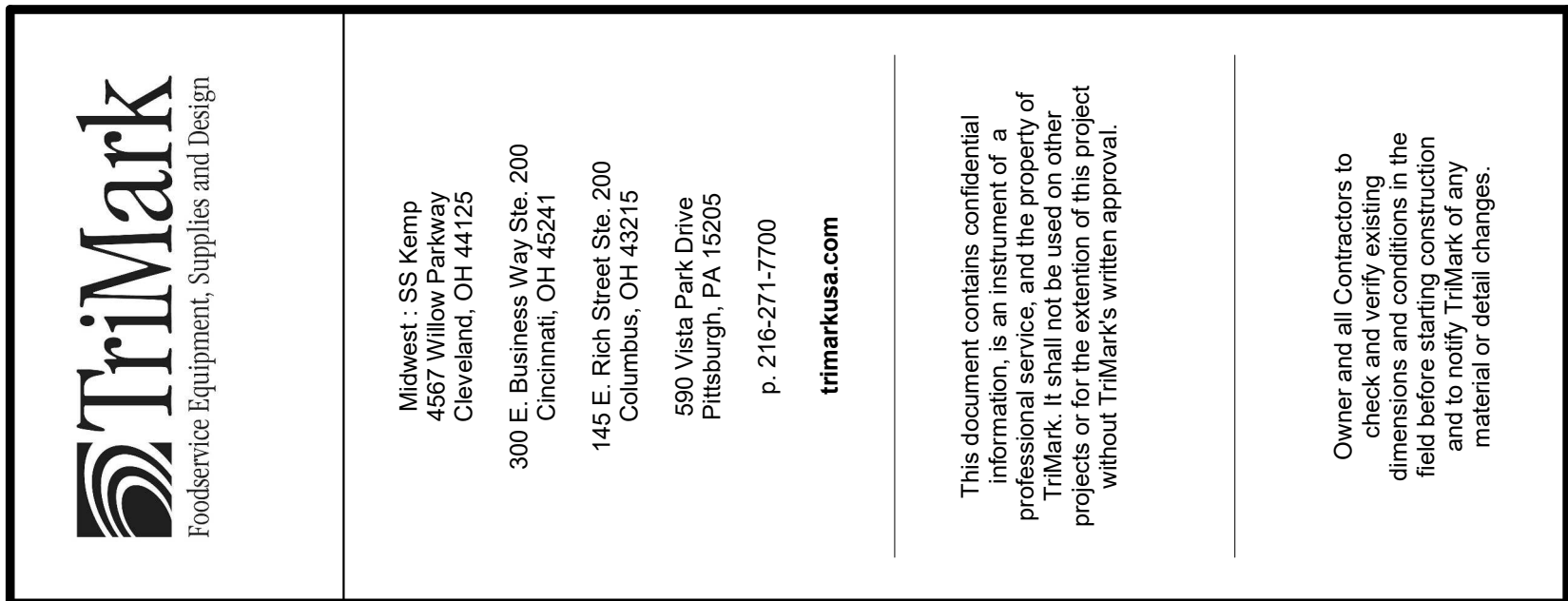
DRAWN

AHS

10

177HS

FOODSERVICE SCHEDULES



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REVISIONS

DATE	NO.	DESCRIPTION

The logo for Cooper's Hawk Winery is displayed within a rectangular frame. The text "Cooper's Hawk Winery" is written in a large, bold, black, sans-serif font. Below this, in a smaller, regular, black, sans-serif font, is the text "Lee's Summit, MO".

OVER

OVER

OVER

13

SHEET NUMBER:

QF004

888 260 1555 COOPER'S MALV WINEERY 1 EES SUMMIT RD, ONO, 400301, U.S.A. Tel: 001 800 260 1555 Fax: 001 800 260 1555

FOODSERVICE PLUMBING SCHEDULE

FOODSERVICE PLUMBING SCHEDULE																
ITEM NO.	QTY	DESCRIPTION	HW SIZE	HW AFF	OW SIZE	CW AFF	FW SIZE	FW AFF	DW SIZE	DW AFF	IW SIZE	IW#	GAS SIZE	MBTU	GAS AFF	REMARKS
4	4	UNDERBAR DRAINBOARD/GLASS STORAGE									1/2"	(1)IW19, (1)IW23, (1)IW25				NOTE 6
5	1	STANDARD ICE CHEST W/ COLD PLATE									1/2"	IW25				NOTE 6
7	1	UNDERBAR HAND SINK UNIT	1/2"	12"	1/2"	12"					1/2"	IW25				NOTE 1, 6
8	2	UNDERBAR BLENDER STATION	1/2"	12"	1/2"	12"					1 1/2"	(1)IW23, (1)IW24				NOTE 6
9	1	UNDERBAR 3-COMP SINK UNIT	1/2"	12"	1/2"	12"					1 1/2"	IW24				NOTE 1, 6, 7
10	1	UNDERBAR ICE CHEST									1/2"	IW25				NOTE 6
10.1	1	UNDERBAR ICE CHEST									1/2"	IW19				NOTE 6
11	1	4 DOOR REMOTE BACKBAR REFRIGERATED CABINET									1"	IW20				NOTE 6
11.1	1	REFRIGERATED BACKBAR CABINET CONDENSING UNIT									1"					REFER TO GENERAL REFRIGERATION NOTES
12	1	2 DOOR REMOTE BACKBAR REFRIGERATED CABINET									1"	IW21				REFER TO GENERAL REFRIGERATION NOTES
12.1	1	REFRIGERATED BACKBAR CABINET CONDENSING UNIT									1"					REFER TO GENERAL REFRIGERATION NOTES
12.2	1	2 DOOR REFRIGERATED BACKBAR CABINET									1"	IW21				NOTE 1, 6; STUB UP HW & CW
13	1	PASS-THRU ICE BIN									1"	IW21				
13A	1	UNDERBAR SINK	1/2"		1/2"						1/2"	IW19				
13B	1	PERFORATED DRAIN PAN									1/2"	IW19				
14A	1	GLASS RINSER W/ DRAIN PAN	1/2"		1/2"						1/2"	IW19				
15A	1	WINE DRAIN PAN	1/2"		1/2"						1/2"					
17	2	24" UNDERBAR DRAINBOARD UNIT									1 1/2"	(2) IW24				NOTE 6
17.1	1	18" UNDERBAR DRAINBOARD UNIT	1/2"	18"	1/2"	18"					1 1/2"	IW25				NOTE 6
19.1	1	DROP-IN SINK	1/2"	18"	1/2"	18"					1 1/2"	IW13				NOTE 1, 6
19.2	2	DROP-IN ICE BIN									1 1/2"	(1)IW11, (1)IW13				NOTE 6
19.4	2	GLASS FILLER FAUCET			1/2"	18"					1"	(1)IW11, (1)IW13				NOTE 1, 6
20	1	DIPPERWILL			1/2"	18"					1"	IW6				NOTE 6
27.1	1	WALK-IN MEAT COOLER EVAPORATOR COIL			1/2"	18"					1"	IW1				REFER TO GENERAL REFRIGERATION NOTES
27.2	1	WALK-IN MEAT COOLER CONDENSING UNIT									1"					REFER TO GENERAL REFRIGERATION NOTES
28.1	1	WALK-IN FREEZER EVAPORATOR COIL									1"	IW1				REFER TO GENERAL REFRIGERATION NOTES
28.2	1	WALK-IN FREEZER COOLER CONDENSING UNIT									1"	IW1				REFER TO GENERAL REFRIGERATION NOTES
28.1	2	WALK-IN PRODUCE COOLER EVAPORATOR COIL									1"	IW1				REFER TO GENERAL REFRIGERATION NOTES
32.1	1	WALK-IN PRODUCE COOLER CONDENSING UNIT									1"	IW2				REFER TO GENERAL REFRIGERATION NOTES
32.2	1	BEER COOLER EVAPORATOR COIL									1"	IW2				REFER TO GENERAL REFRIGERATION NOTES
32.2	1	BEER COOLER CONDENSING UNIT									1"	(1)IW7, (1)IW8				NOTE 1, 6; HW FOR FILL FAUCET
34	2	HOT FOOD SERVING COUNTER	1/2"	18"	1/2"	18"			1 1/2"	24"	1"					NOTE 1
36	8	HAND SINK	1/2"	18"	1/2"	18"					3/4"	IW12				NOTE 6, 7; PC TO MANIFOLD DRAIN LINES WITH BALL VALVE
38.3	3	2/3 ICE FOOD PAN									1"	IW12				NOTE 6
38.4	1	2/3 ICE FOOD PAN									1"		3/4"	210.0	30"	NOTE 4
39	1	36" BURNER MODULAR RANGE											3/4"	240.0	30"	NOTE 4
43	1	36" RANGE W/ CONNECTION OVEN							3"				3/4"	82.0	30"	NOTE 4
44	1	36" RANGE W/ CONNECTION OVEN											3/4"	208.0	30"	NOTE 4
47	1	36" COUNTERTOP GRIDDLE											3/4"	120.0	30"	NOTE 4
48	1	DECK BROILER											3/4"	40.0	30"	NOTE 4
49	1	48" COUNTERTOP GRIDDLE											3/4"	40.0	30"	NOTE 4
50	1	SALAMANDER											3/4"	122.0	30"	NOTE 4
53	3	45 LB GAS FRYER											3/4"	111.0	30"	NOTE 4, 6; PC TO PROVIDE 8" FLOOR SINK
56	1	PASTA COOKER	1/2"	12"	3/4"	12"					1 1/2"	IW9				NOTE 5; STUB UP DW
56.1	1	DRAIN WATER TEMPERING KIT - BY VENDOR							3"							NOTE 5; STUB UP DW
57	1	98" X 12" FLOOR TROUGH														REFER TO HOOD DWGS FOR ADDITIONAL INFO
58	1	EXHAUST HOOD-MAIN COOKLINE														REFER TO HOOD DWGS FOR ADDITIONAL INFO
59	1	EXHAUST HOOD - PREP LINE														NOTE 4
62	1	DOUBLE CONNECTION OVEN														
64	1	BOILERLESS STEAMER W/ WATER FILTER														
65	1	BOILERLESS STEAMER W/ WATER FILTER (W/ WATER FILTER)														
67	1	COUNTERTOP 6 BURNER RANGE			3/4"	18"							3/4"	144.0	30"	
67.1	1	30 GAL TILTING SKILLET														
67.1	1	POT FILLER FAUCET	1/2"	60"	1/2"	24"					1/2"		3/4"	198.0	30"	NOTE 4
70	1	TWO COMPARTMENT SINK	1/2"	16"	1/2"	60"					2"	IW3				NOTE 1
72	1	MOBILE ICE BIN	1/2"	16"	1/2"	16"					2"	IW5				NOTE 6
77	1	THREE COMPARTMENT SINK	1/2"	16"	1/2"	16"					2"	IW15				NOTE 2, 7
77.1	1	SPLASH MOUNT FAUCET	1/2"	16"	1/2"	16"					1 1/2"	IW18				NOTE 1
77.2	1	SPLASH MOUNT PRE-RINSE FAUCET	1/2"	16"	1/2"	16"					1 1/2"					NOTE 6, 17; HW CONNECTION TO UNIT; HW FROM BOOSTER TO BE A MIN. OF 1/2"
81	1	CONVEYOR TYPE DISHWASHER	1/2"													NOTE 17; FOR DRAIN WATER TEMPERING KIT SUPPLIED BY VENDOR
81.1	1	DRAIN WATER TEMPERING KIT - BY VENDOR			3/4"	12"					3/4"	IW18				NOTE 6, 17
82	1	BOOSTER HEATER	1/2"	12"												REFER TO HOOD DWGS FOR ADDITIONAL INFO
83	1	CONDENSATE HOOD														NOTE 1
84	1	SPLASH MOUNT PRE-RINSE FAUCET	1/2"	16"	1/2"	16"					1 1/2"	(1)IW16, (1)IW17				NOTE 6
85	1	SOILED DISHTABLE W/ SINK														NOTE 1, 17; STUB UP DW; PLUMBER TO CONFIRM ROUGH-IN LOCATION
87	1	MOP SINK W/ FAUCET	1/2"	36"	1/2"	36"			3"		1 1/2"					NOTE 15
92	1	FIRE SUPPRESSION SYSTEM														NOTE 5; STUB UP DW
94	1	48" X 18" FLOOR TROUGH							3"		1 1/2"	IW25, IW31				NOTE 1, 6
111	2	UNDERBAR HAND SINK	1/2"	12"	1/2"	12"					1"	(1)IW25, (1)IW27				NOTE 6, 17; HW TO BE A MIN. OF 1/2" F. 3/4" GARDEN HOSE CONNT
112	3	GLASSWASHER	1/2"	18"	1/2"	18"					1 1/2"	IW27				NOTE 1, 6
114	6	CHEMICAL STORAGE CABINET	1/2"	12"	1/2"	12"					1 1/2"	IW26,27,28, 28,30				NOTE 6
115	6	UNDERBAR DRAINBOARD/GLASS STORAGE														
116.1	1	GLASS FILLER FAUCET			1/2"	18"					1"	IW27				BRANCH TO 116.1
116.2	1	REMOTE WATER CHILLER									1"	IW2				NOTE 6; IW TOPS; PC TO INSULATE DRAIN LINE
C3	1	#1650 ICE BIN									3/4"	IW2				NOTE 6; PC TO INSULATE DRAIN LINE
C4	1	18" W/ ICE CUBER														REFER TO GENERAL REFRIGERATION NOTES
C4.1	1	ICE MAKER ASSEMBLY														REFER TO GENERAL REFRIGERATION NOTES
C4.2	1	ICE MAKER REMOTE CONDENSING UNIT														REFER TO GENERAL REFRIGERATION NOTES
C7	1	SODA DISPENSER									1 1/2"	IW10				NOTE 6, 17
C8	1	ESPRESSO MACHINE									3/4"	IW14				NOTE 17
C10	1	COFFEE MAKER			1/2"	48"										NOTE 17
C12	1	ICED TEA MAKER			1/2"	48"										NOTE 17
C18	2	SODA CARBONATOR			1/2"	60"										NOTE 17
C23	1	WATER SOFTNER SYSTEM			1/2"	60"						IW32				NOTE 17



Foodservice Equipment, Supplies and Design

Midwest: SS Kemp
4587 Willow Parkway
Cleveland, OH 44125
300 E. Business Way Ste. 200
Cincinnati, OH 45241
145 E. Rich Street Ste. 200
Columbus, OH 3215
590 Vista Park Drive
Pittsburgh, PA 15205
p. 216-271-7700
trimarkusa.com

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Owner and all Contractors to read and understand the dimensions and conditions in the field before starting construction. TriMark is not responsible for any material or detail changes.

REVISIONS

DATE	NO.	DESCRIPTION
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Cooper's Hawk Winery
Lee's Summit, MO

PROJECT: 4588003

DATE: 08/13/2021

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

DRAWN: ABW
APPROVED: AHS

SHEET:

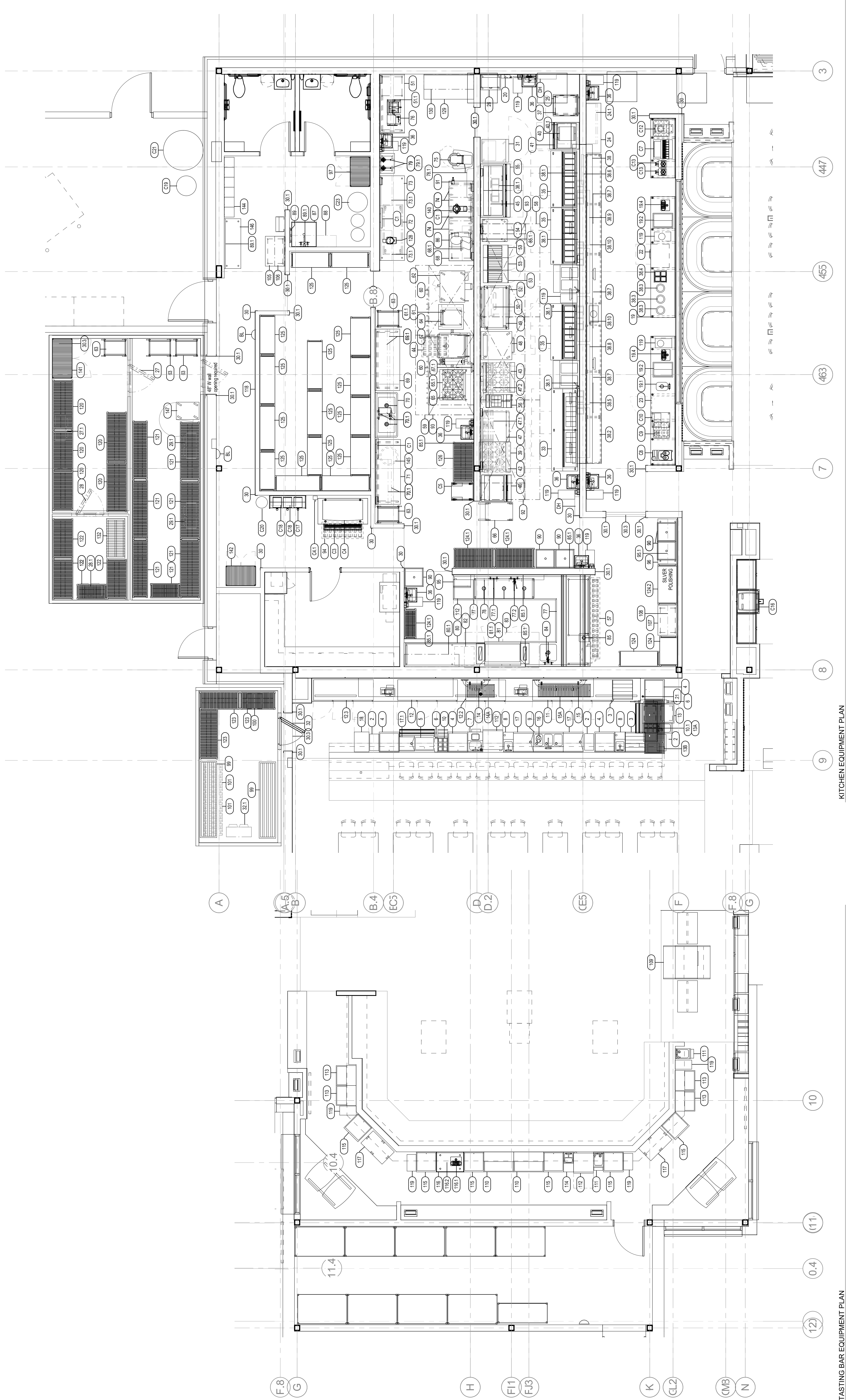
FOODSERVICE EQUIPMENT
PLAN

SHEET NUMBER:

QF100

RELEASE FOR CONSTRUCTION
AS NOTED OR PER THIS REVISION
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI
10/14/2021

BM 361858_C COOPER'S HAWK WINERY - LEE'S SUMMIT MO, DWG - 4588003DW, Lee Summit, MO, 65114

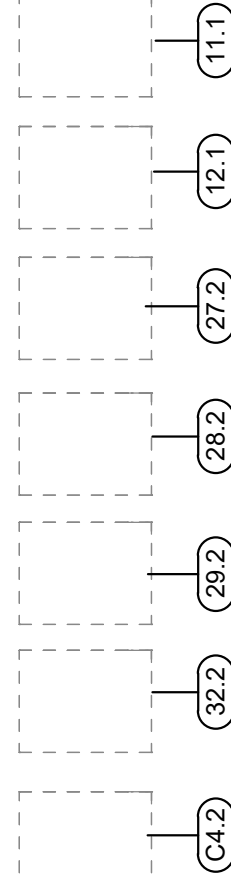


KITCHEN EQUIPMENT PLAN
1/4" = 1'-0"

TASTING BAR EQUIPMENT PLAN
1/4" = 1'-0"

REFRIGERATION SCHEDULE

CONDENSING UNITS LOCATED ON CONCRETE SLAB/
BUILDING ROOF.



FOODSERVICE EQUIPMENT SCHEDULE

ITEM NO.	QTY	DESCRIPTION	VERIFY SIZE	REMARKS
1	1	29" - 6" CUSTOM DRINK RAIL	NIC	
2	3	TRASH CAN NIC		
3	2	UNDERBAR BOTTLE STEP DISPLAY UNIT 24"		
4	4	UNDERBAR DRAINBOARD/ GLASS STORAGE	(1) SUPPLIED W/ FINISHED BACK	
5	1	STANDARD ICE CHEST W/ COLD PLATE	42" DBL SPEED RAIL	
6	3	SODA GUN HOLDER		
7	1	UNDERBAR HAND SINK UNIT		
8	2	UNDERBAR BLENDER STATION		
9	1	UNDERBAR ICE CHEST		
10	1	UNDERBAR ICE CHEST		
10.1	1	UNDERBAR ICE CHEST	12" DBL SPEED RAIL	
11	1	4 DOOR REMOTE BACKBAR REFRIGERATED CABINET		
11.1	1	REFRIGERATED BACKBAR CABINET CONDENSING UNIT		
12	1	3 DOOR REMOTE BACKBAR REFRIGERATED CABINET		
12.1	1	REFRIGERATED BACKBAR CABINET CONDENSING UNIT		
12.2	1	2 DOOR REFRIGERATED BACKBAR CABINET		
12.3	1	3 DOOR AMBIENT BACKBAR CABINET		
13	1	PASS-THRU ICE BIN	36" DBL SPEED RAIL	
13A	1	UNDERBAR SINK		
13B	1	PERFORATED DRAIN PAN		
14	1	BREW PIPE BEER TOWER	4 FAUCETS/ WALL MOUNT	
14.1	1	BEER TOWER PAN		
15	1	BREW PIPE WINE TOWER	4 FAUCETS/ WALL MOUNT	
15A	1	WINE DRAIN PAN		
16	1	ROTARY GLASS WASHER		
17	2	24" UNDERBAR DRAINBOARD UNIT		
17.1	1	18" UNDERBAR DRAINBOARD UNIT		
18	1	FREEZER		
19	1	SERVICE COUNTER		
19.1	1	DROP-IN SINK		
19.2	2	DROP-IN ICE BIN		
19.3	4	GLASS RACK SLIDES		
19.4	2	GLASS FILLER FAUCET		
20	1	DIPPERWILLER		
21	1	BEER DISPENSER		
22	1	BUILT-IN WARNING DRAINER		
23	1	REACH-IN UNDERCOUNTER REFRIGERATOR	1" LOW PROFILE CASTERS THREE UNDER SHELVES	
24	1	60" X 18" CARRY OUT TABLE		
24.1	2	48" X 12" WALL SHELF		
25	1	26" WORK TABLE (TURBO CHEF STAND)		
26	1	ICE CREAM DIPPING CABINET		
27	1	WALK-IN MEAT COOLER		
27.1	1	WALK-IN MEAT COOLER EVAPORATOR COIL	VERIFY LOCATION	
27.2	1	WALK-IN MEAT COOLER CONDENSING UNIT		
28	1	WALK-IN FREEZER		
28.1	1	WALK-IN FREEZER EVAPORATOR COIL		
28.2	1	WALK-IN FREEZER COOLER CONDENSING UNIT	VERIFY LOCATION	
29	1	WALK-IN REFRIGERATOR	SHOWN ON PLUMBING PLAN ONLY	
29.1	2	WALK-IN PRODUCE COOLER		
29.2	1	WALK-IN PRODUCE COOLER EVAPORATOR COIL		
29.3	1	WALK-IN PRODUCE COOLER CONDENSING UNIT	VERIFY LOCATION	
30	7	CORNER GUARD		
30.1	19	END CAP		
30.2	1	STAINLESS STEEL WINDOW TRIM		
30.3	3	STAINLESS STEEL HEADER		
31	1	SINGLE SECTION REACH-IN REFRIGERATOR		
32	1	BEER COOLER (LIGHTS)		
32.1	1	BEER COOLER EVAPORATOR COIL		
32.2	1	BEER COOLER CONDENSING UNIT	VERIFY LOCATION	
33	1	80" REFRIGERATED PIZZA TABLE		
34	2	80" REFRIGERATED PIZZA TABLE		
35	3	80" REFRIGERATED PIZZA TABLE		
36	8	HAND SINK		
37	1	MICROWAVE CONVECTION OVEN		
38	1	32" - 0" PASS THRU SHELF		
38.1	5	PAN SHELF		
38.2	1	EXPO CABINET BASE WORKTABLE		
38.3	3	DROP-IN HOT WELL		
38.4	1	2/3 ICE FOOD PAN		
38.5	1	60" HEAT LAMP WITH LIGHTS		
38.6	1	36" DISPLAY LIGHT		
38.7	3	36" TICKET RAIL		
38.8	1	72" HEAT LAMP WITH LIGHTS		
38.9	1	60" HEAT LAMP WITH LIGHTS		
39	2	54" HEAT LAMP WITH LIGHTS		
39.1	1	36" (6) BURNER MODULAR RANGE		
40	1	MICROWAVE OVEN	W/ PAN SHELF	
40.1	1	MICROWAVE SHELF		
41	1	32" REFRIGERATED SANDWICH UNIT		
42	1	75" REFRIGERATED EQUIPMENT STAND		
43	1	36" RANGE W/ CONVECTION OVEN	W/ PAN SHELF	
44	1	30" X 24" FLOOR TROUGH		
45	2	60" WALL SHELF (1) X 12" (1) X 15"	SQ. FRONT EDGE	
46	1	32" REFRIGERATED SANDWICH UNIT		
47	1	36" COUNTERTOP GRIDDLE	W/ PAN SHELF	
47.1	1	72" TUBULAR WALL SHELF		
47.2	1	72" TUBULAR WALL SHELF		
48	1	DECK BROILER	FLUE DIVERTER	
49	1	48" COUNTERTOP GRIDDLE	W/ PAN SHELF	
50	1	SALAMANDER		
51	1	72" POUNDING TABLE		
51.1	1	72" X 18" OVERSHELF		
52	1	52" REFRIGERATED EQUIPMENT STAND		
53	3	45 LB GAS FRYER	W/ PAN SHELF	
53.1	1	FRYER PUMP	NOT SHOWN	
54	1	27" WORKTOP FREEZER		
55	1	64" REFRIGERATED SANDWICH UNIT		
56	1	PASTA COOKER		
56.1	1	DRAIN WATER TEMPERING KIT - BY VENDOR	SHOWN ON PLUMBING PLAN ONLY	
57	1	30" X 24" FLOOR TROUGH		
58	1	EXHAUST HOOD-HAN COOKLINE	TYPE 1	
59	1	EXHAUST HOOD - PREP LINE	TYPE 1	
60	2	72" UTENSIL RACK		
61	1	COOK & HOLD CABINET	W/ REINFORCED TOP	
61.1	1	EQUIPMENT STAND		
62	1	DOUBLE CONVECTION OVEN	W/ SOLID DOORS	
63	5	BUN PAN RACK		
64	1	BOILERLESS STEAMER W/ WATER FILTER		
64.1	1	BOILERLESS STEAMER (DWT UNFILTERED)	SHOWN ON PLUMBING PLAN ONLY	
65	1	COUNTERTOP 6 BURNER RANGE		
65.1	1	6 BURNER RANGE STAND	MOBILE	
66	1	30" GAS TAPPING SKILLET	NIC	
67	1	POT FILLER FAUCET		
67.1	1	96" WORKTABLE		
68	1	42" X 12" WALL SHELF		
69	1	74" WORKTABLE		
69.1	2	74" WALL SHELF (1) X 15" (1) X 18"		
70	1	TWO COMPARTMENT SINK		
70.1	4	54" OVERSHELF - (2) X 15" (2) X 18"		
71	1	78" WORKTABLE	W/ OPEN BASE	
72	1	MOBILE ICE BIN		

FOODSERVICE EQUIPMENT SCHEDULE

ITEM NO.	QTY	DESCRIPTION	REMARKS
73	1	102" WORKTABLE	
73.1	2	36" WALL SHELF (1) X 15" (2) X 18"	
74	4	INGREDIENT BIN	NIC
75	1	40QT MIXER	
76	1	TUMBLER	
77	1	THREE COMPARTMENT SINK	
77.1	1	SPLASH MOUNT FAUCET	
77.2	1	SPLASH MOUNT PRE-RINSE FAUCET	
78	2	POTATO CUTTER	
79	2	24" X 18" WORKTABLE	
79.1	1	CLEAN DISH TABLE	
80	1	66" X 15" WALL SHELF	
80.1	1	CONVEYOR TYPE DISHWASHER	NIC
81	1	DRAIN WATER TEMPERING KIT - BY VENDOR	SHOWN ON ELECTRIC & PLUMBING PLAN ONLY
81.1	1	BOOSTER HEATER	NIC
82	1	CONDENSATE HOOD	TYPE II
83	1	CONDENSATE HOOD (FAN/LIGHT SWITCH)	
83.1	2	SPLASH MOUNT PRE-RINSE FAUCET	
84	1	SOLED DISHABLE W/ SINK	W/ FRONT TROUGH
85	1	WALL FLASHING	CUSTOM "J" CHANNEL
86.1	2	60" X 12" WALL SHELF	
87	1	MCP SINK W/ FAUCET	NIC
88	1	54" OVERSHELF	
89	1	MGPBROOM HOLDER	
89.1	1	WALL FLASHING	CUSTOM "J" CHANNEL
90	5	RACK DOLLY	NIC
91	1	CAN OPENER	
92	1	FIRE SUPPRESSION SYSTEM	PROVIDE SHORTEST DROPS/CODE
92.1	2	FIRE SUPPRESSION PULL STATION	
93	2	EMS HOOD CONTROLS	
94	1	48" X 18" FLOOR TROUGH	
95	2	54" X 12" WALL SHELF	
95.1	1	54" X 12" WALL SHELF	
96	1	36" SECURITY SHELVING - CHEMICAL	
97	1	KEG RACK	
98	1	GLYCOL CHILLER	
99	2	DUNNAGE RACKS (1) 48" (1) 36"	
101	2	SQUARE NUMBER	
102	1	SQUARE NUMBER	
103	1	SQUARE NUMBER	
104	1	36" X 24" RECEIVING WORKTABLE	
105	1	72" X 24" LEFTOVERS WORKTABLE	
106	1	72" X 24" WALL SHELF	
107	1	72" X 24" WALL SHELF	
108	1	36" BOTTLE COOLER	
109	2	UNDERBAR HAND SINK	
111	2	GLASSWASHER	NIC
112	3	24" BOTTLE COOLER	
113	4	CHEMICAL STORAGE CABINET	
114	1	UNDERBAR DRAINBOARD/ GLASS STORAGE	
115	6	33" X 24" CHILLED WATER TABLE	
116	1	GLASS FILLER FAUCET	
116.1	1	REMOTE WATER CHILLER	
116.2	2	DUNNAGE RACK	
117	2	COAT RACK	
118	4	TRASH CAN NIC	NIC, SMALL TRASH CANS UNDER HAND SINKS
119	16	60" X 12" VENTED SHELVING	
120	7	PRODUCE COOLER VENTED SHELVING	
121	4	FREEZER COOLER VENTED SHELVING	
122	7	BEER COOLER VENTED SHELVING	
123	3	DISH AREA SOLID SHELVING	
124	2	DISH AREA VENTED SHELVING	
124.1	3	DISH AREA SOLID SHELVING	
124.2	1	DRY STORAGE SOLID SHELVING	
125	15	PREP AREA VENTED SHELVING	
126	1	SQUARE NUMBER	NIC
127	1	FOOD PROFESSOR	
128	1	60" WORK TABLE	
129	1	60" WALL SHELF (1) X 15" (1) X 18"	
130	1	60" HEAT LAMP WITH LIGHTS	
131	1	60" HEAT LAMP WITH LIGHTS	
132	1	48" DUNNAGE RACK	
133	1	SQUARE NUMBER	NIC
134	1	SQUARE NUMBER	
135	1	SQUARE NUMBER	
136	1	SQUARE NUMBER	
137	1	SQUARE NUMBER	
138	1	SQUARE NUMBER	
139	1	7 QT MIXER	
140	1	48" SECURITY SHELVING - MEAT	
141	1	36" SECURITY SHELVING - LINEN	
142	1	SQUARE NUMBER	
143	1	VEGETABLE DRYER	
144	6	VEGETABLE DRYER	NIC
145	1	60" X 18" BREAK TABLE	3/2 AFF
146	1	NON-INSULATED TRANSPORT STORAGE CABINETS	
147	3	BUG LIGHT	NIC
C1	3	RECIPE MONITOR	
C2	1	SQUARE NUMBER	
C3	1	#1650 ICE BIN	
C4	1	1800W ICE CUBER	
C4.1	1	WATER FILTER ASSEMBLY	
C4.2	1	ICE MAKER REMOTE CONDENSING UNIT	
C5	1	BREAD RACK	
C5	1	SQUARE NUMBER	
C6	1	ESPRESSO MACHINE	NIC
C7	1	COFFEE GRINDER	NIC
C8	1	COFFEE MAKER	NIC
C9	1	SQUARE NUMBER	
C10	1	ICED TEA MAKER	NIC
C11	1	ICED TEA DISPENSER	NIC
C12	2	SQUARE NUMBER	
C13	2	SQUARE NUMBER	
C14	1	WINE BARRELL RESERVE	NICKED TO PROVIDE/INSTALL PARTS
C15	1	SODA BIB RACK	NIC
C16	1	SODA CARBONATOR	NIC
C17	2	OUTDOOR SERVICE STATION	NIC
C18	2	WATER SOFTNER SYSTEM	NIC
C19	1	NITROGEN TANK BACK UP	NIC, GC TO PROVIDE WALL ANCHORS & CHAIN
C20	1	CONVENIENCE OUTLETS	NIC
C21	1	POS MONITOR	
C22	1	CASTER LOCKING KITS	
C23	1	36" TICKET RAIL	
C23.1	1	POS MONITOR	
CO	1	POS MONITOR	
DH	2	POS MONITOR	
POS	1	POS MONITOR	
WR	1	36" TICKET RAIL	



Foodservice Equipment, Supplies and Design

Midwest, SS Kemp
4597 Willow Parkway
Cleveland, OH 44125

300 E. Business Way Ste. 200
Cincinnati, OH 45241

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REVISIONS

DATE	NO.	DESCRIPTION

Cooper's Hawk Winery
Lee's Summit, MO

PROJECT	458903
DATE	08/13/2021
SCALE	
DRAWN	ABW
APPROVED	AHS

FOODSERVICE EQUIPMENT
SCHEDULE

SHEET NUMBER

QF101



Midwest: SS Kemp
4597 Willow Parkway
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REVISIONS

DATE NO. DESCRIPTION

Cooper's Hawk Winery
Lee's Summit, MO

PROJECT 4589003

DATE 08/13/2021

SCALE 1/4" = 1'-0"

DRAWN ABW APPROVED AHS

SHEET

FOODSERVICE PLUMBING
ABOVE SLAB ROUGH-IN PLAN

SHEET NUMBER

QF201

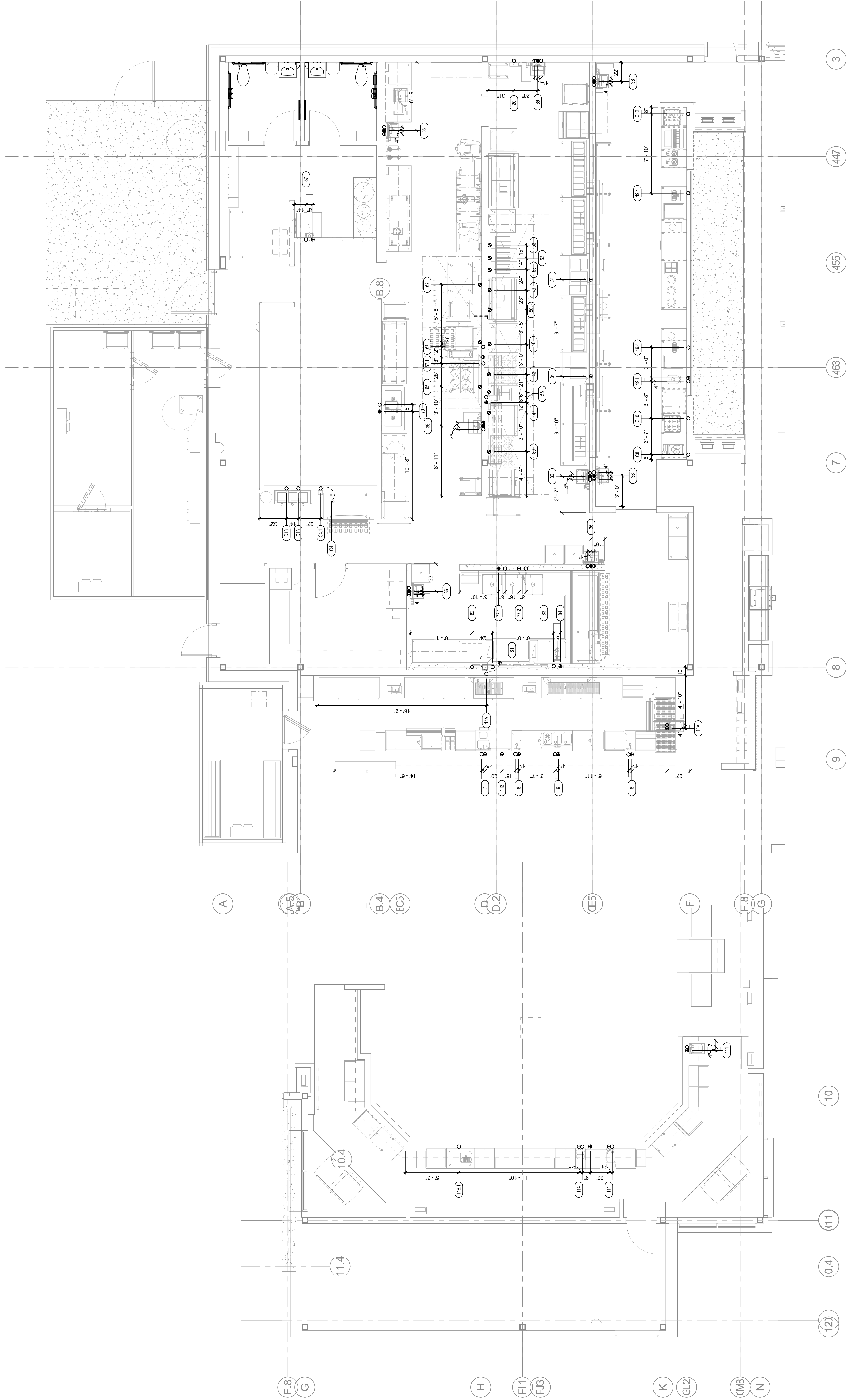
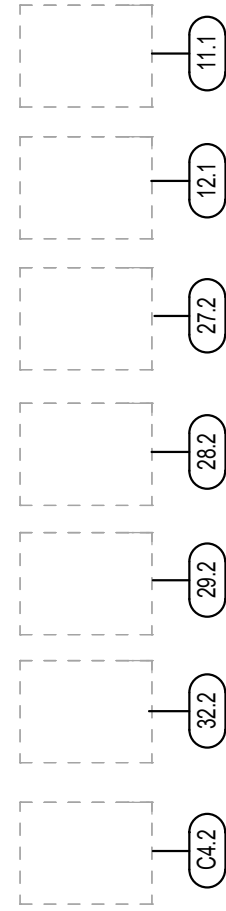
RELEASE FOR
CONSTRUCTION
AS NOTED OR PER AHS REVIEW
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI
10/14/2021

BM 3610586 COOPER'S HAWK WINERY, LEE'S SUMMIT, MO, DWG. 4589003DW, Lee's Summit, MO, 8/21/21

FOODSERVICE DRAWINGS INDICATE PLUMBING ROUGH-IN CONNECTION POINTS ONLY FOR EQUIPMENT SPECIFIED UNDER THE KITCHEN EQUIPMENT (SECTION 114000) CONTRACT. ANY ADDITIONAL PLUMBING REQUIREMENTS ARE NOT INDICATED ON FOODSERVICE DRAWINGS. THE PLUMBING CONTRACTOR (DIVISION 22) SHALL FURNISH AND INSTALL PRESSURE REDUCING VALVES, FLOW CONTROLS, BACK FLOW PREVENTION, RPZ (REDUCED PRESSURE ZONE) VALVES, WATER HAMMER ARRESTOR, GATE VALVES, FOR WATER CONNECTIONS AS REQUIRED PER LOCAL CODES.

REFRIGERATION SCHEDULE

CONDENSING UNITS LOCATED ON CONCRETE SLAB/
BUILDING ROOF.



KITCHEN - PLUMBING ABOVE-SLAB ROUGH-IN PLAN

1/4" = 1'-0"

TASTING BAR - PLUMBING ABOVE-SLAB ROUGH-IN PLAN

1/4" = 1'-0"

REVISIONS

DATE	NO.	DESCRIPTION
------	-----	-------------

Cooper's Hawk Winery
Lee's Summit, MO

PROJECT

4589003

DATE

08/13/2021

SCALE

1/4" = 1'-0"

DRAWN

ABW

APPROVED

AHS

SHEET

FOODSERVICE ELECTRICAL
ROUGH-IN PLAN

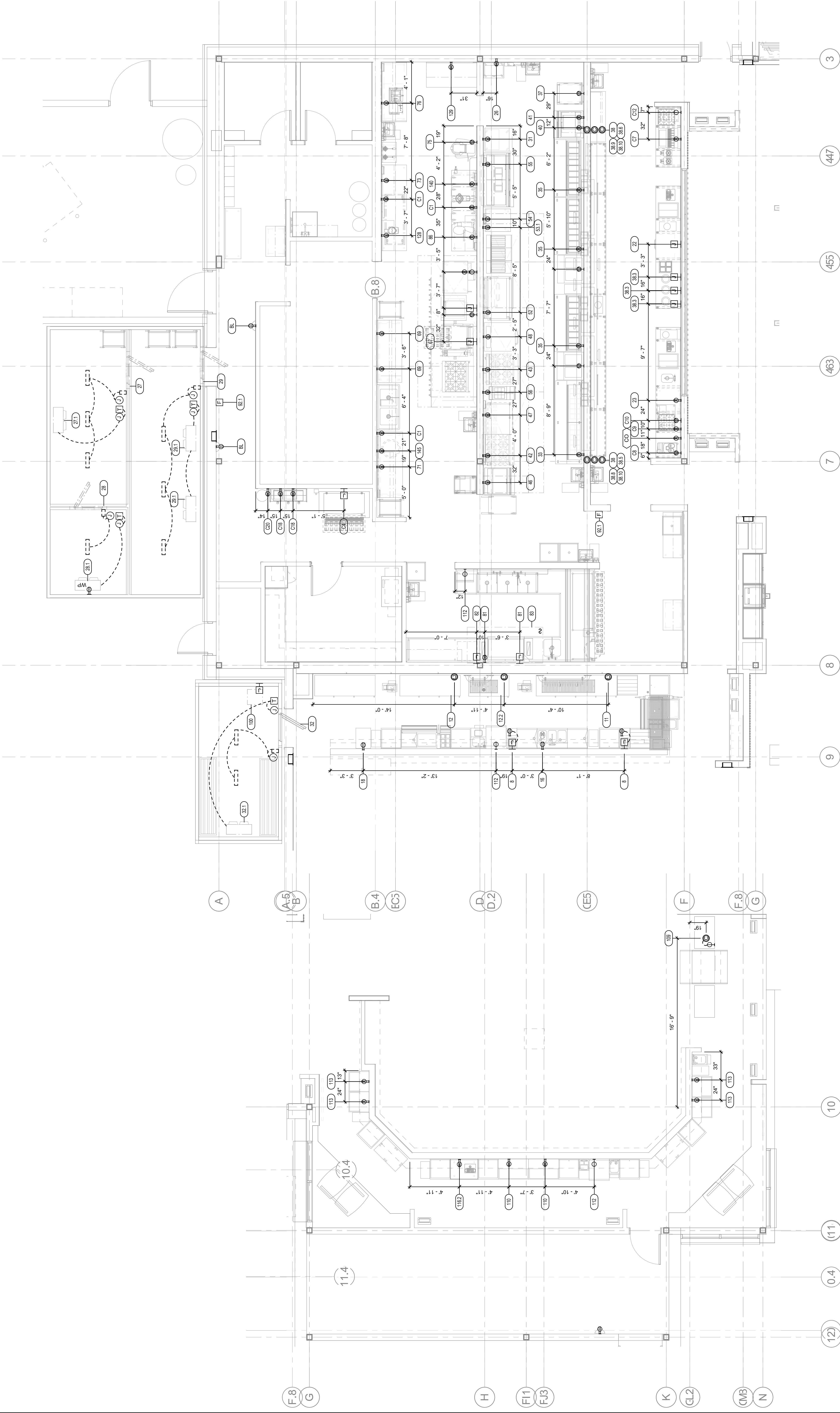
SHEET NUMBER

QF300

RELEASE FOR
CONSTRUCTION
AS NOTED ON P. 4589003
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI
10/14/2021

FOODSERVICE DRAWINGS INDICATE ELECTRICAL ROUGH-IN/CONNECTION POINTS ONLY FOR EQUIPMENT SPECIFIED UNDER THE KITCHEN EQUIPMENT (SECTION 114000) CONTRACT. ANY ADDITIONAL ELECTRICAL REQUIREMENTS ARE NOT INDICATED ON FOODSERVICE DRAWINGS.

BM 301558_C COOPER'S HAWK WINERY - LEE'S SUMMIT MO, DWG: 4589003DW, Lee Summit, MO, 08/13/21

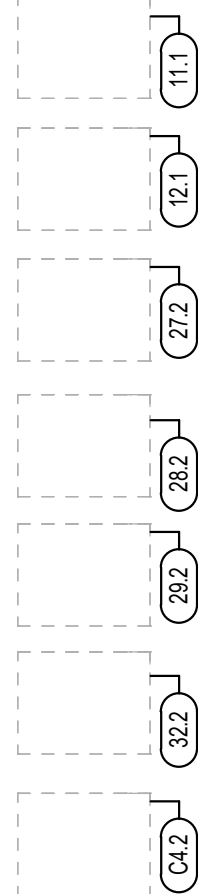


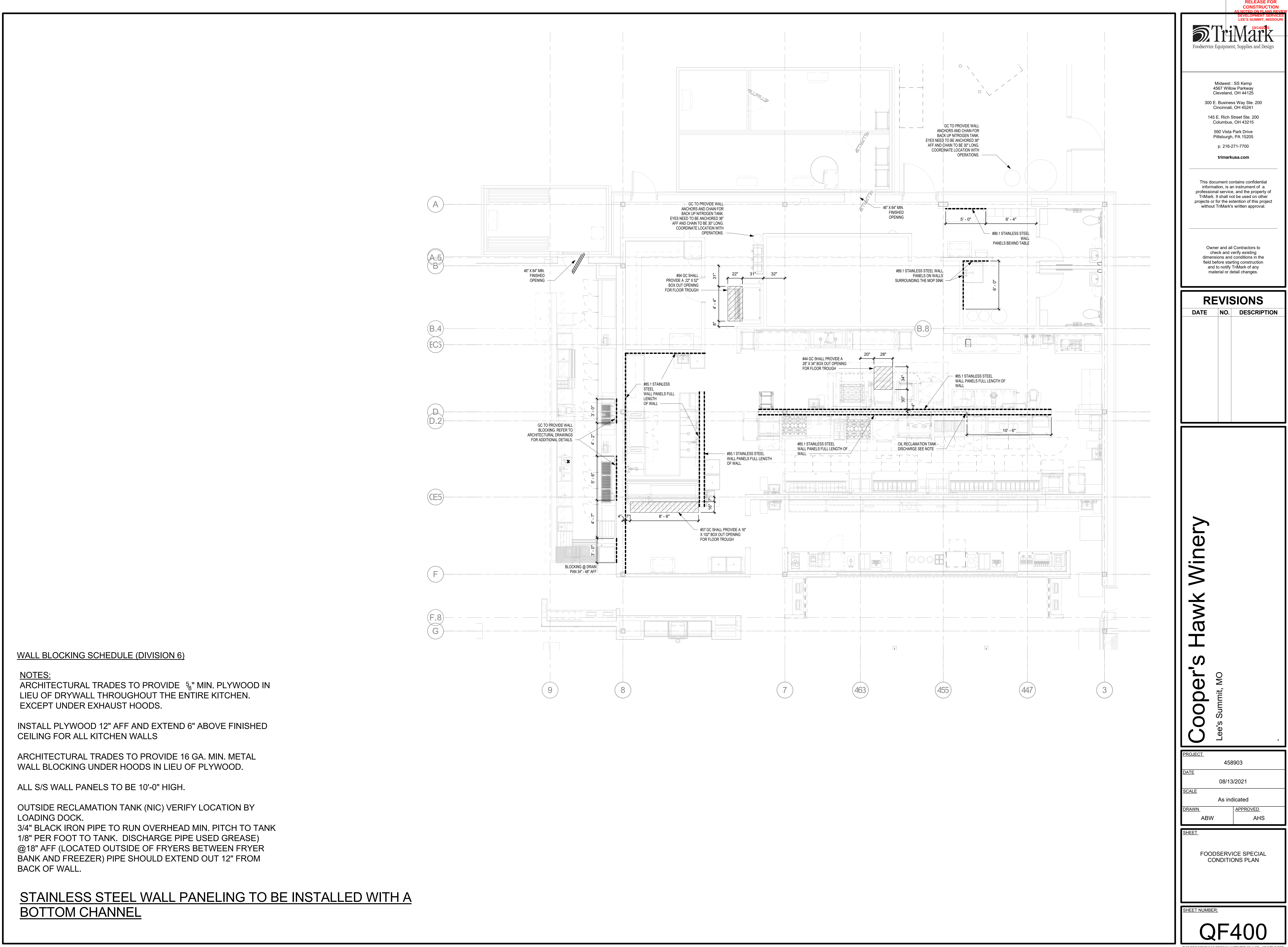
TASTING BAR - ELECTRICAL ROUGH-IN PLAN
1/4" = 1'-0"

KITCHEN - ELECTRICAL ROUGH-IN PLAN
1/4" = 1'-0"

REFRIGERATION SCHEDULE

CONDENSING UNITS LOCATED ON CONCRETE SLAB/
BUILDING ROOF.





Midwest : SS Kemp
4567 Willow Parkway
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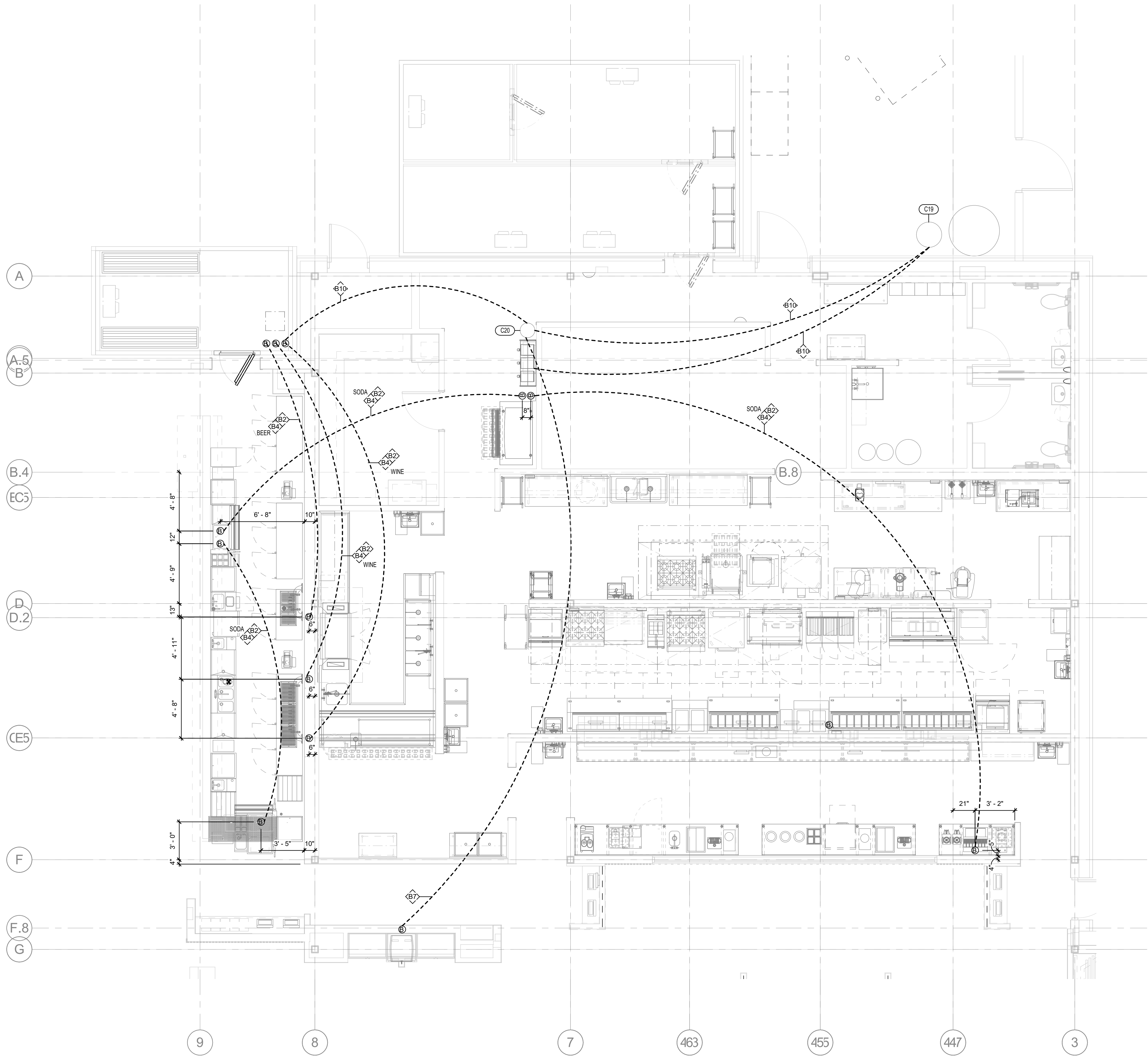
DATE	NO.	DESCRIPTION
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Cooper's Hawk Winery
Lee's Summit, MO

PROJECT	458903
DATE	08/13/2021
SCALE	1/4" = 1'-0"
DRAWN	ABW
APPROVED	AHS

SHEET
FOODSERVICE BEVERAGE
CONDUIT PLAN

SHEET NUMBER:
QF401



BEVERAGE SYSTEM NOTES (DIVISION 22)

- B1.1 PROVIDE 2" I.D. EMT OR SCHEDULE 40 PVC ELECTRICAL CONDUIT (GRAY). COORDINATE WITH ARCHITECTURAL CABINET DETAIL.
- B-1 PROVIDE 4" ID EMT OR SCHEDULE 40 PVC ELECTRICAL CONDUIT (GRAY).
- B-2 PROVIDE 6" ID EMT OR SCHEDULE 40 PVC ELECTRICAL CONDUIT (GRAY).
- B-3 PROVIDE 8" ID EMT OR SCHEDULE 40 PVC ELECTRICAL CONDUIT (GRAY).
- B-4 ROUTE CONDUIT BENEATH FLOOR AND STUB UP TO 6" AFF. REFER TO DETAIL #QF600
- B-5 ROUTE CONDUIT ABOVE FINISHED CEILING AND DOWN THRU WALL/CHASE, STUB OUT AT 10" AFF. REFER TO DETAIL #QF600
- B-6 ROUTE BEER/WINE LINES UP OVERHEAD TO WALL MOUNTED TOWERS. LEADS TO BE BENT WITHIN 8" OF BACK HEAD. REFER TO DETAILS ON #QF600
- B-7 PROVIDE ACCESS FOR NITROGEN LINES FROM BLENDER C20 TO RESERVE BARRELL AND WALK-IN BEVERAGE COOLER.
- B-8 OUTSIDE RECLAMATION TANK (NIC) VERIFY LOCATION BY LOADING DOCK. 3/4" BLACK IRON PIPE TO RUN OVERHEAD MIN. PITCH TO TANK 1/8" PER FOOT TO TANK DISCHARGE PIPE (USED GREASE) @18" AFF (LOCATED OUTSIDE OF FRYERS BETWEEN FRYER BANK AND FREEZER) PIPE SHOULD EXTEND OUT 12" FROM BACK OF WALL.
- B-9 RUN SODA LINES THRU BAR DIE WALL TO COCKTAIL STATION.
- B-10 PROVIDE ACCESS FOR CO2 LINES FROM TANK C19 TO SODA SYSTEM. PROVIDE 2" CONDUIT IF REQUIRED.

NOTE: CONDUIT RUNS ARE SCHEMATIC RUNS ONLY. GC TO RUN IN A DIRECT AND STRAIGHT ROUTE FROM ONE POINT TO THE NEXT AS FIELD CONDITIONS ALLOW.

NOTE 30" MINIMUM WIDE SWEEPING BENDS

NO 90° ANGLES



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REVISIONS

DATE	NO.	DESCRIPTION
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Cooper's Hawk Winery

Lee's Summit, MO

PROJECT	4588003
DATE	08/13/2021
SCALE	1/4" = 1'-0"
DRAWN	ABW
APPROVED	AHS
SHEET	

FOODSERVICE KEY ELEVATION
PLAN

SHEET NUMBER

QF500

RELEASE FOR
CONSTRUCTION
AS NOTED ON P.LANS REVISED
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI
10/14/2021

REVISIONS

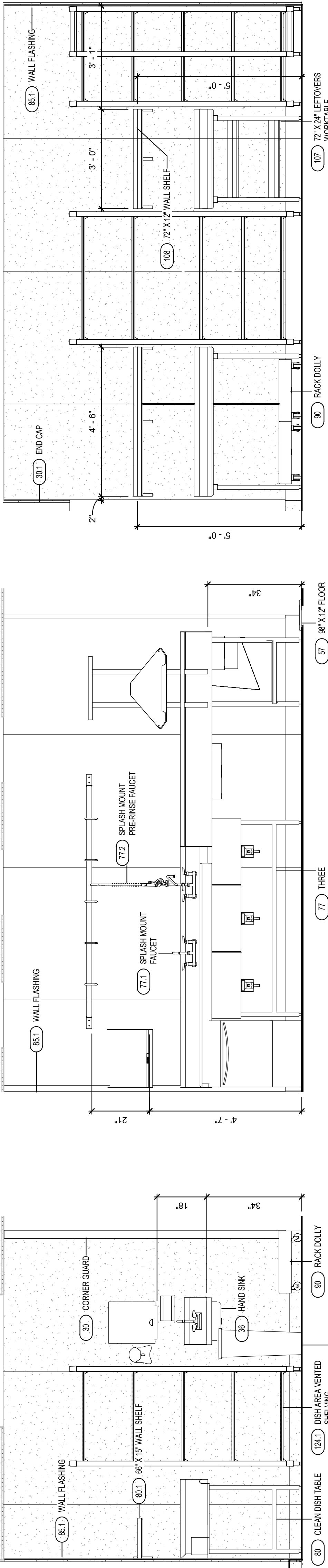
DATE	NO.	DESCRIPTION

Cooper's Hawk Winery

Lee's Summit, MO

PROJECT	458903
DATE	08/13/2021
SCALE	1/2" = 1'-0"
DRAWN	ABW
APPROVED	AHS
SHEET	

FOODSERVICE ELEVATIONS

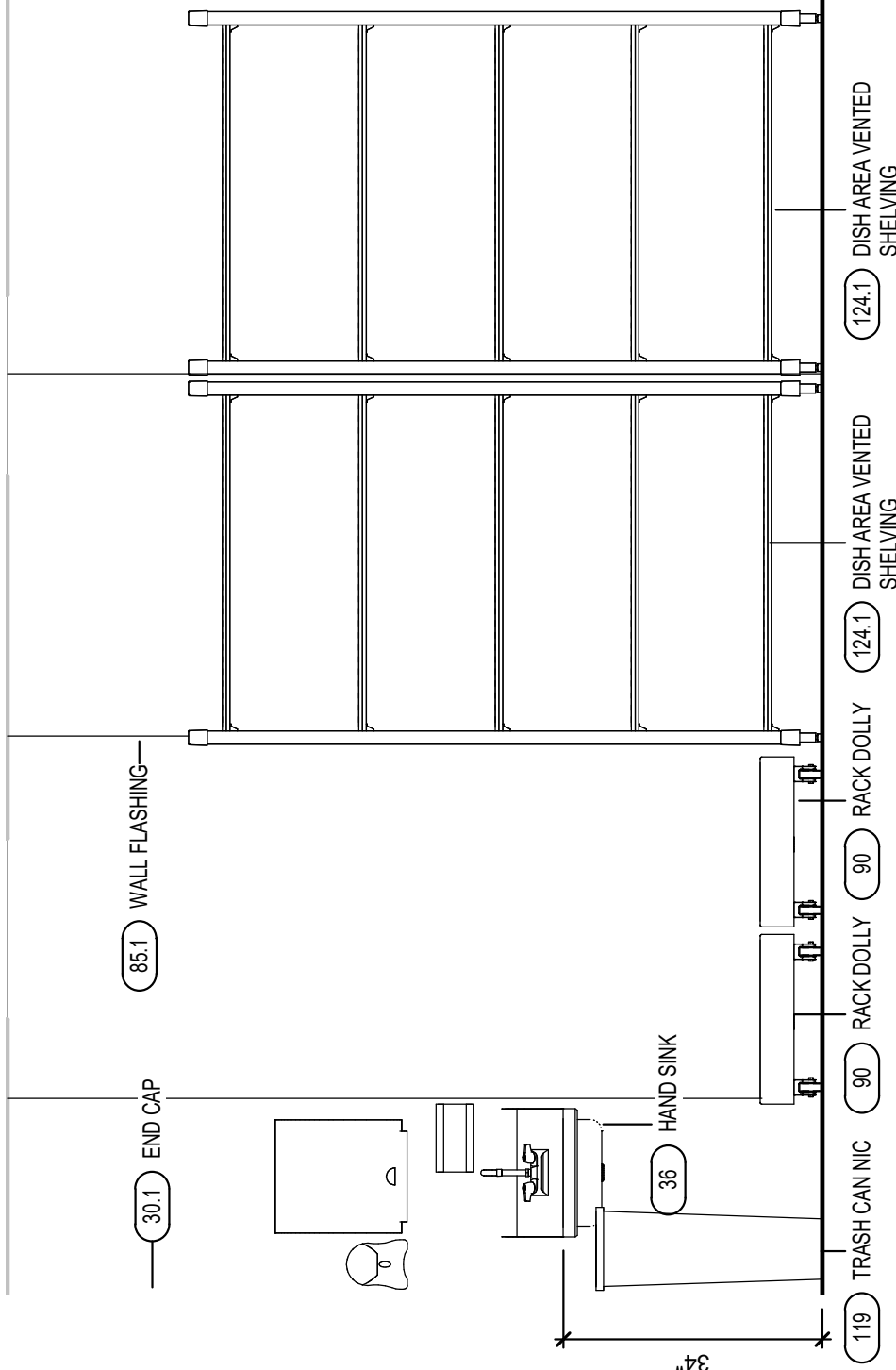


1 DISHWASHER AREA ELEVATION A
1/2" = 1'-0"

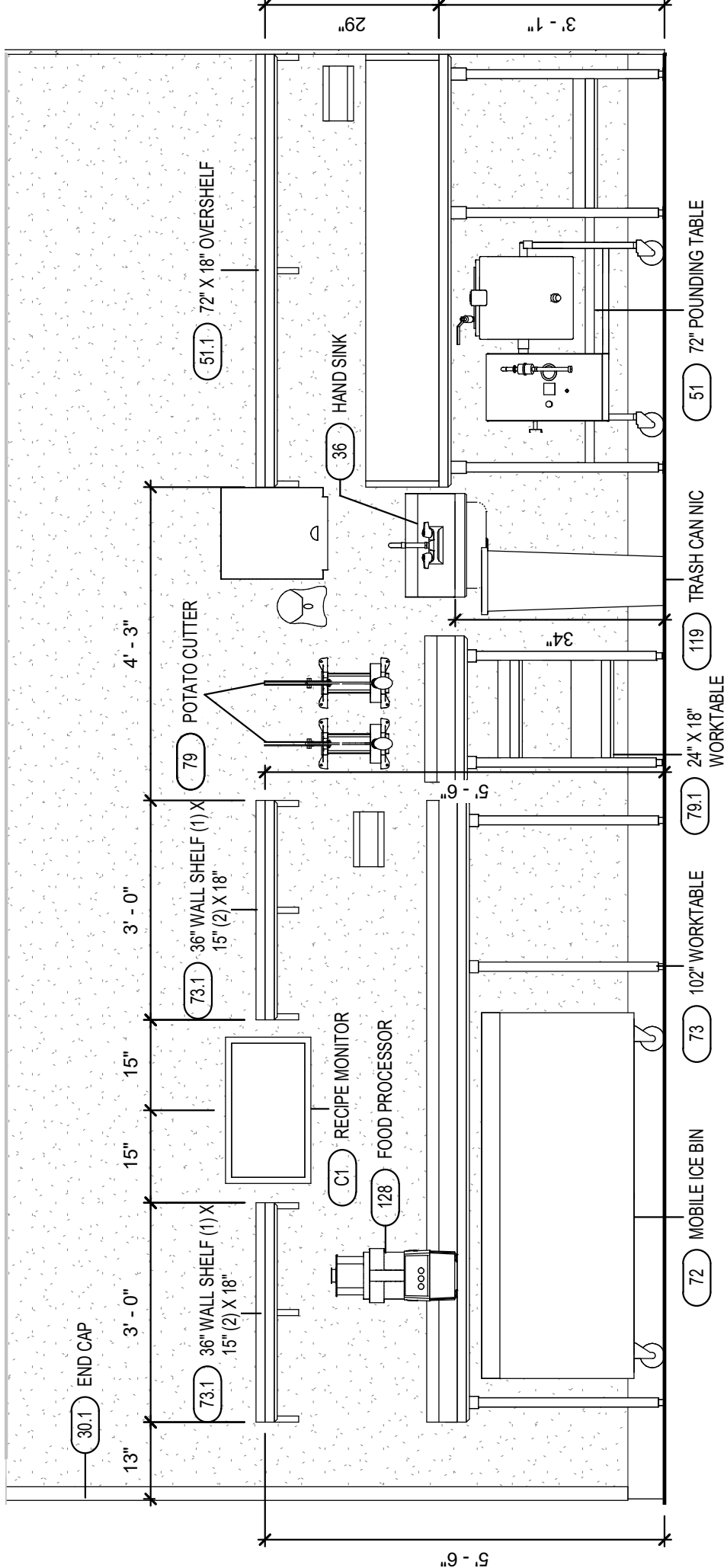
2 DISHWASHER AREA ELEVATION B
1/2" = 1'-0"

3 DISHWASHER AREA ELEVATION C
1/2" = 1'-0"

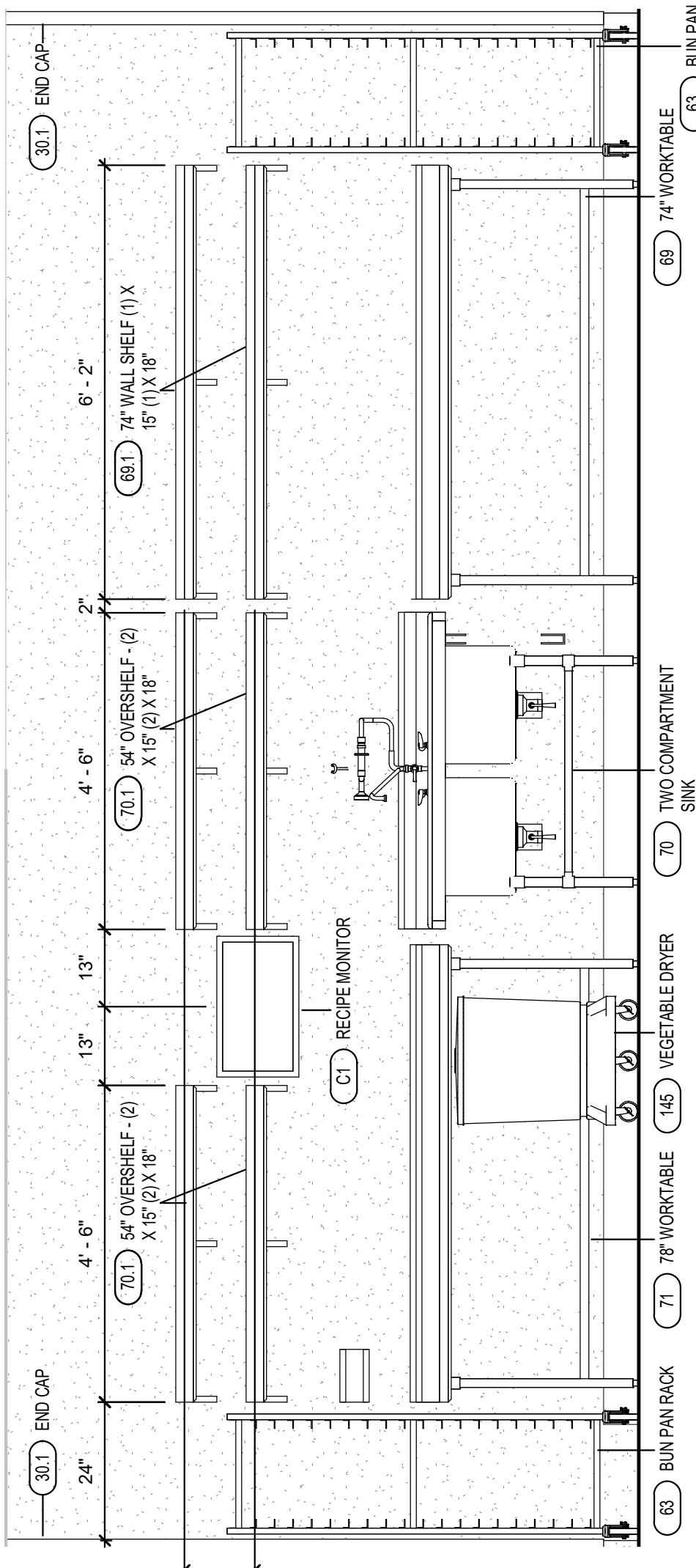
4 DISHWASHER AREA ELEVATION D
1/2" = 1'-0"



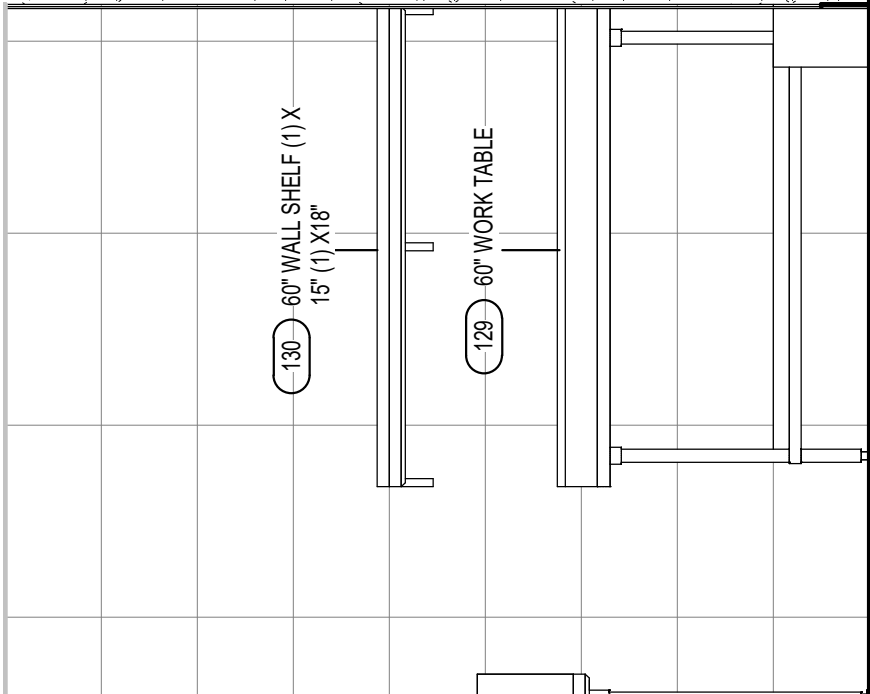
5 DISHWASHER AREA ELEVATION E
1/2" = 1'-0"



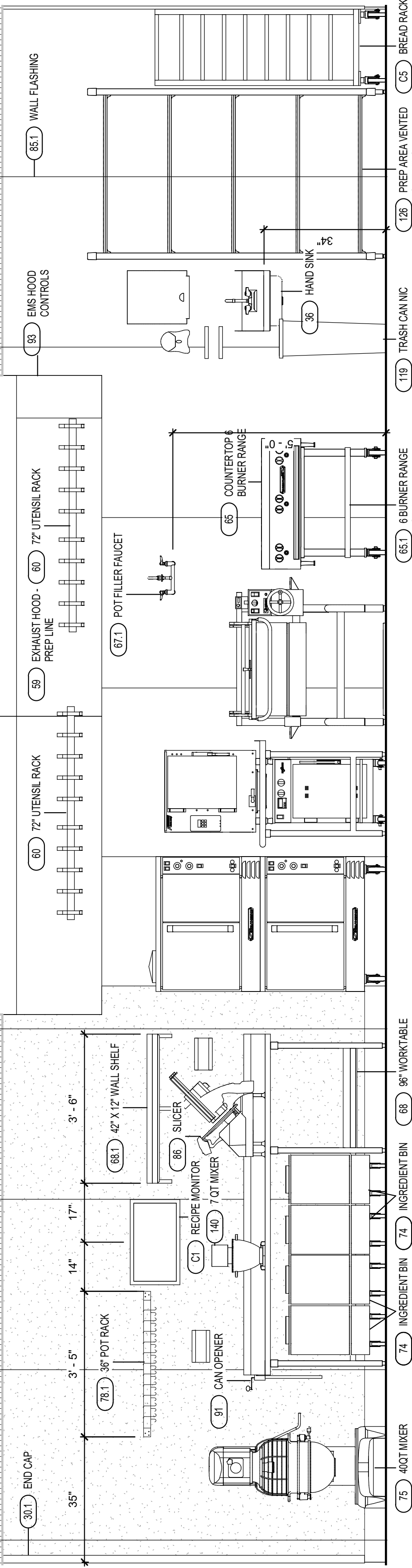
6 PREP AREA ELEVATION A
1/2" = 1'-0"



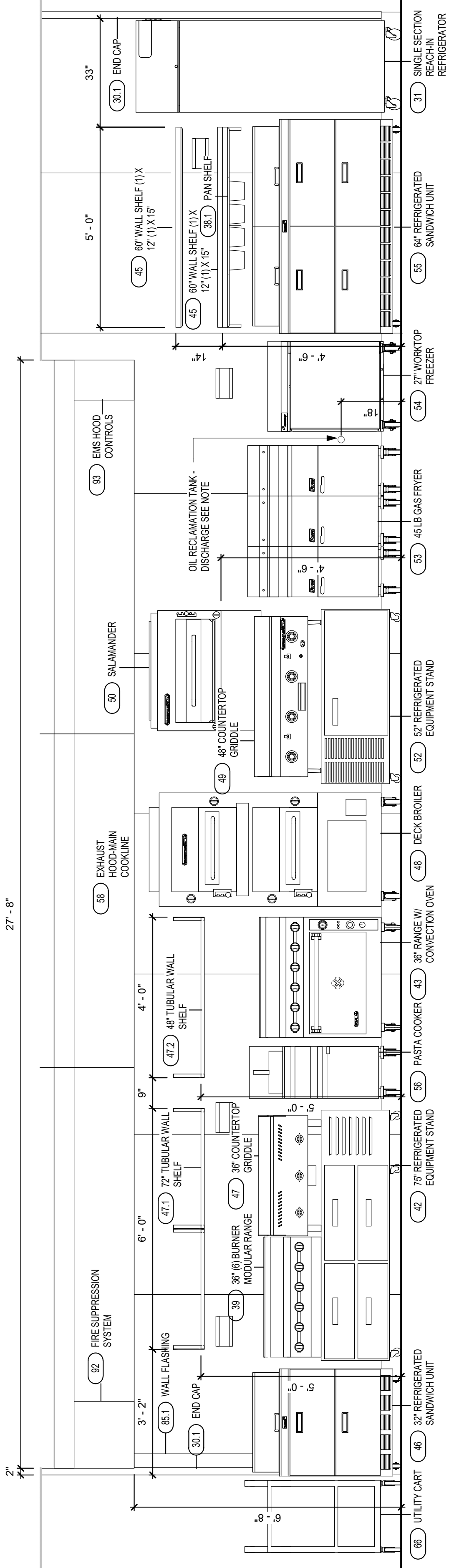
7 PREP AREA ELEVATION B
1/2" = 1'-0"



8 PREP AREA ELEVATION C
1/2" = 1'-0"



9 PREP AREA ELEVATION D / PREP COOKLINE ELEVATION
1/2" = 1'-0"



10 EXPO COOKLINE ELEVATION
1/2" = 1'-0"

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REVISIONS		
DATE	NO.	DESCRIPTION

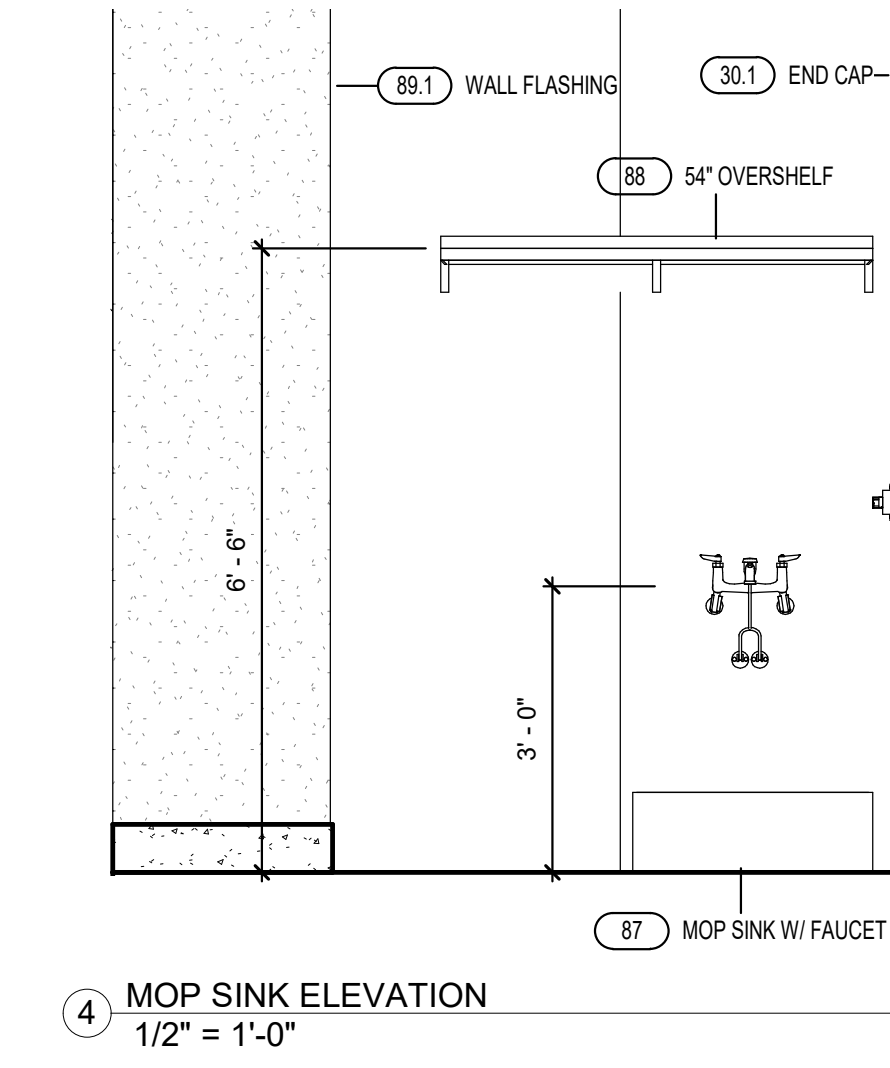
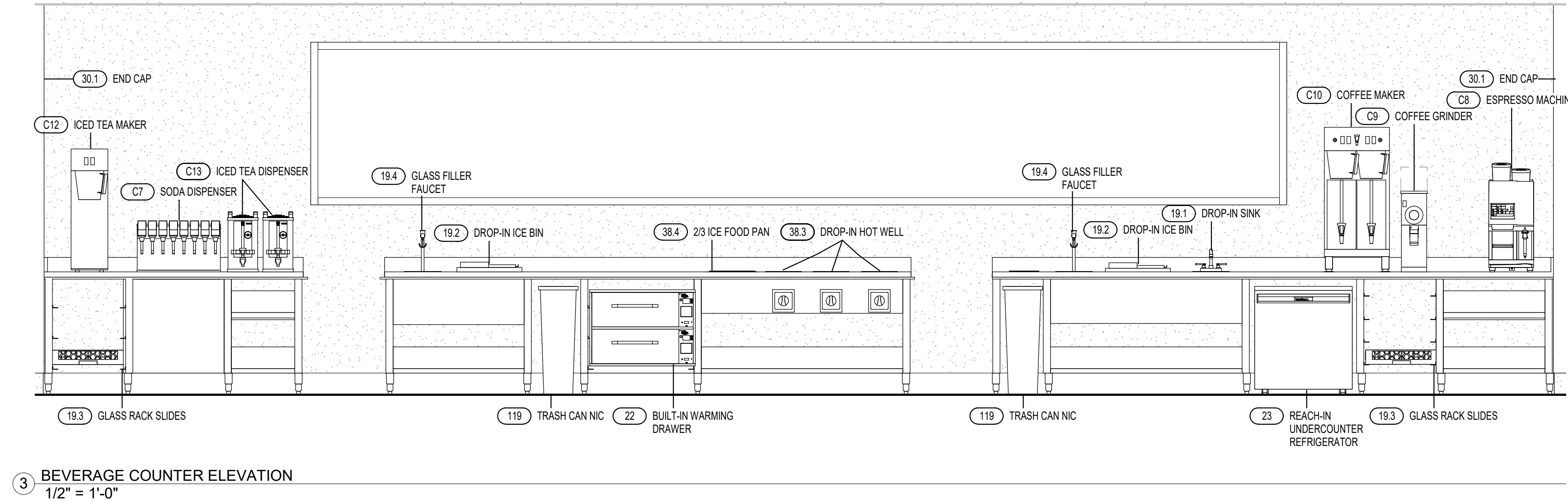
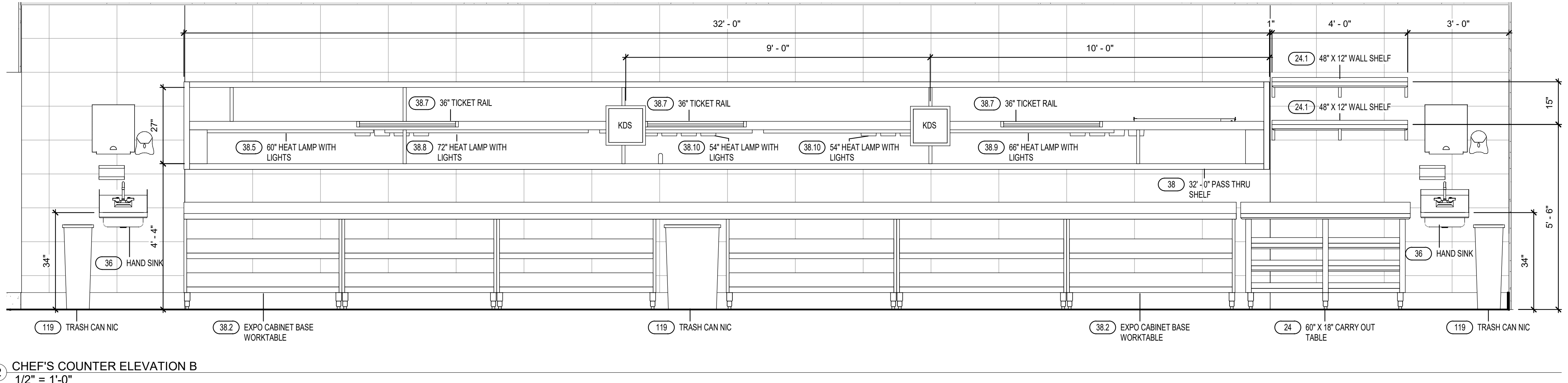
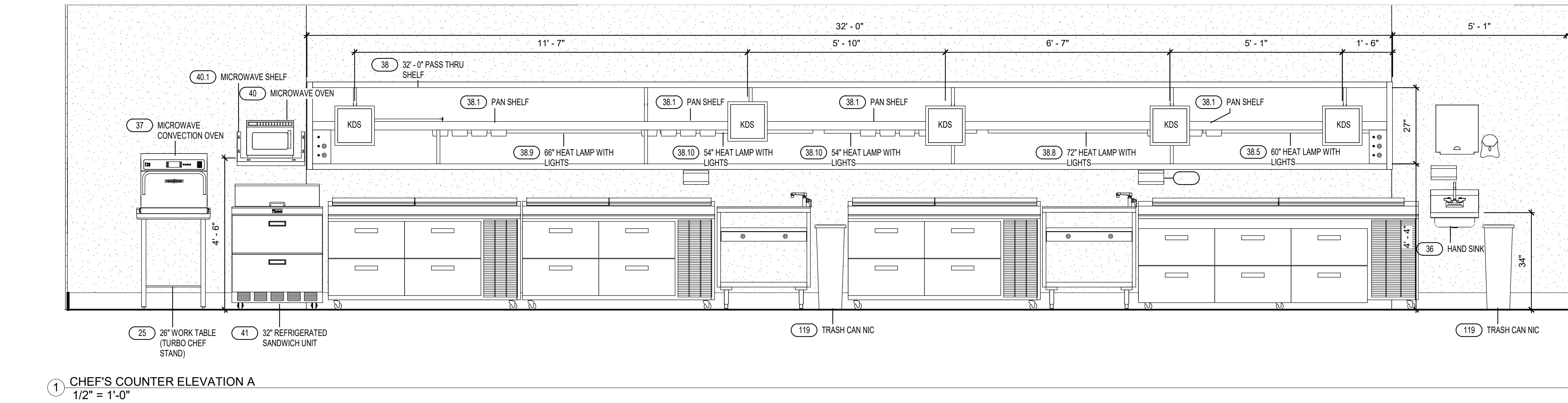
Cooper's Hawk Winery

Lee's Summit, MO

PROJECT	458903
DATE	08/13/2021
SCALE	1/2" = 1'-0"
DRAWN	ABW
APPROVED	AHS

SHEET	FOODSERVICE ELEVATIONS
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SHEET NUMBER:	QF502
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REVISIONS

DATE	NO.	DESCRIPTION

Cooper's Hawk Winery

Lee's Summit, MO

PROJECT	4589003
DATE	08/13/2021
SCALE	1/2" = 1'-0"
DRAWN	ABW
APPROVED	AHS
SHEET	

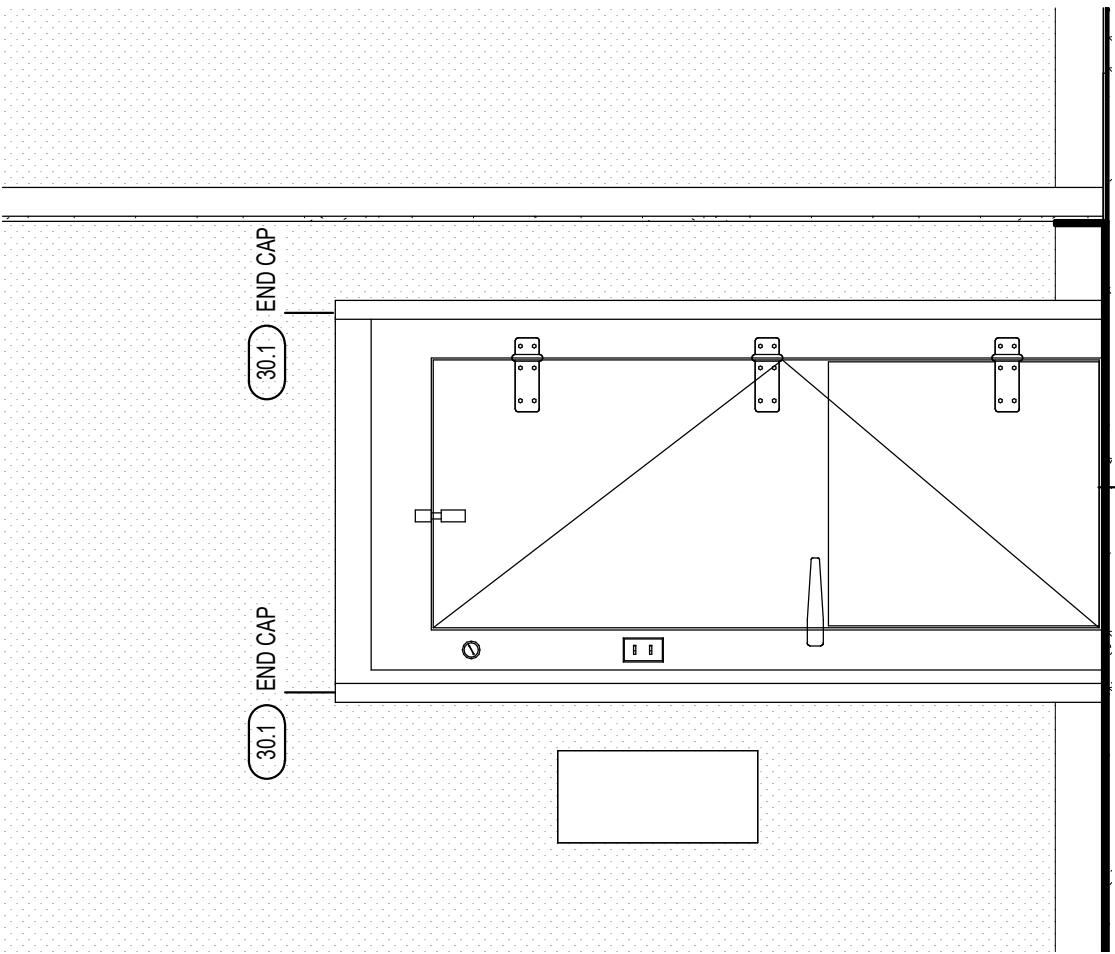
FOODSERVICE ELEVATIONS

SHEET NUMBER

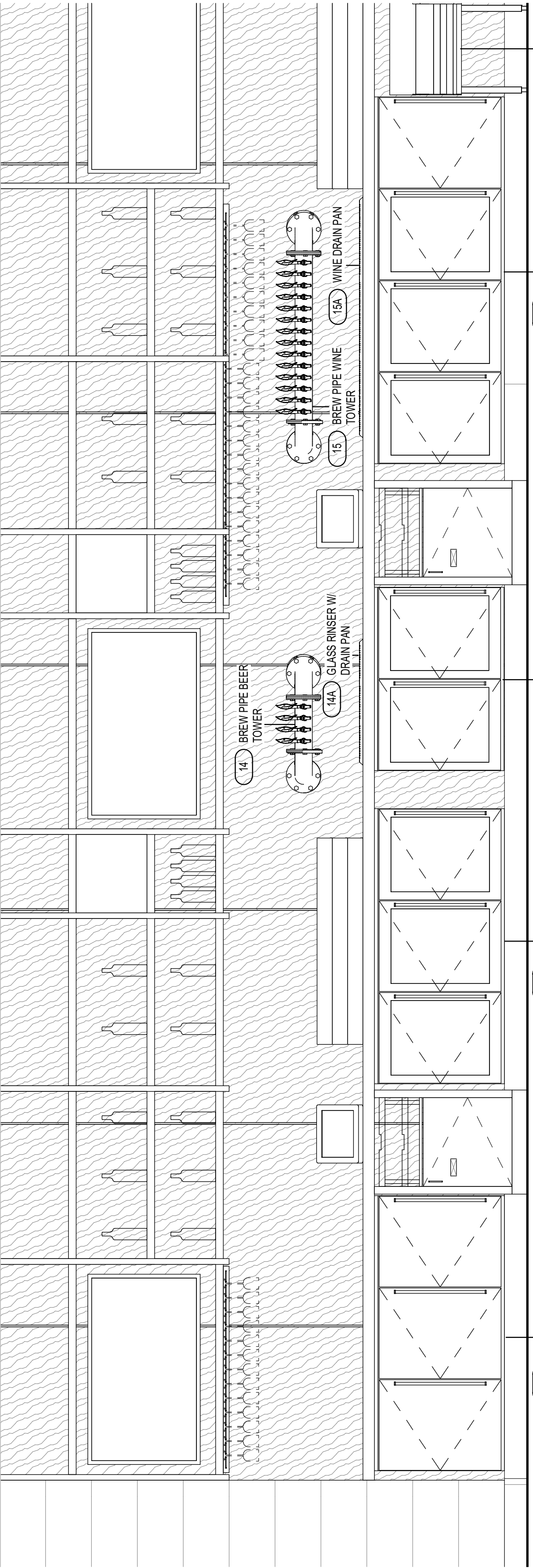
QF503

10/14/2021

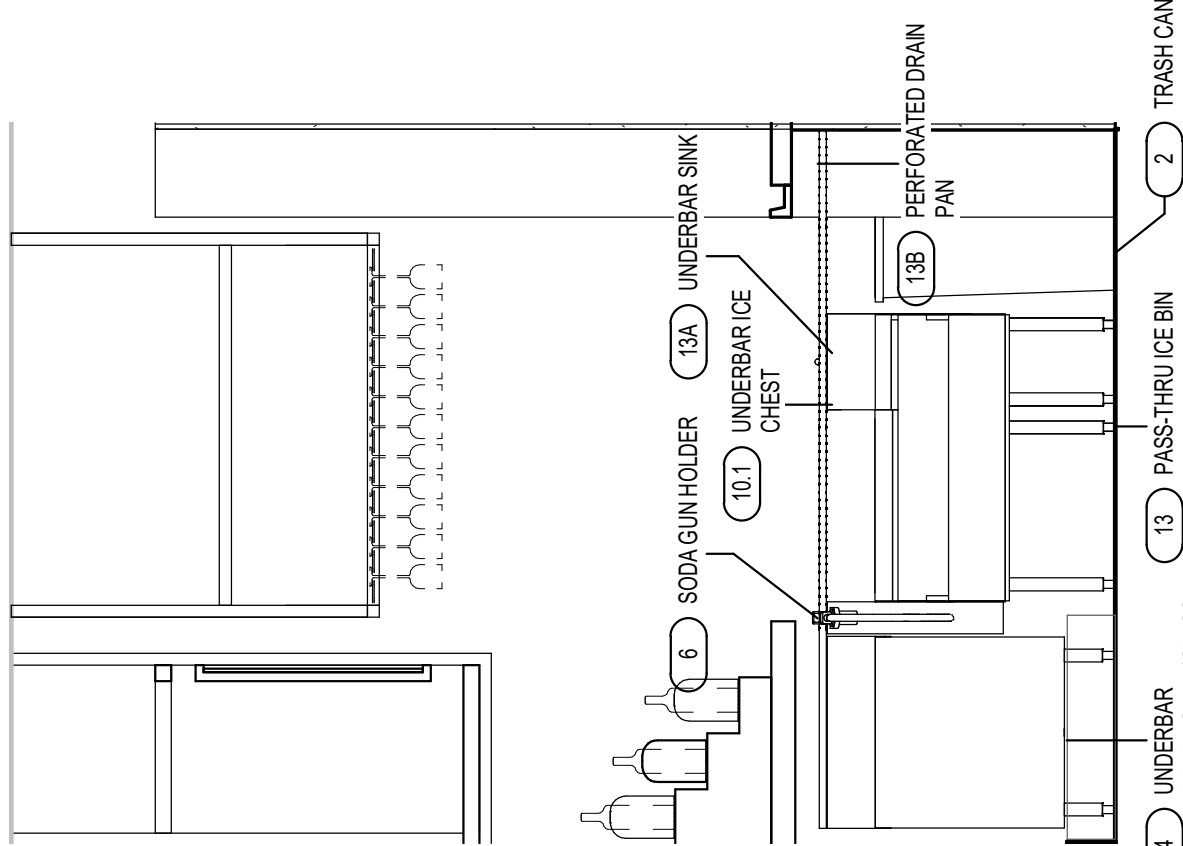
RELEASE FOR CONSTRUCTION
AS NOTED OR BY THE REVISIONS
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI



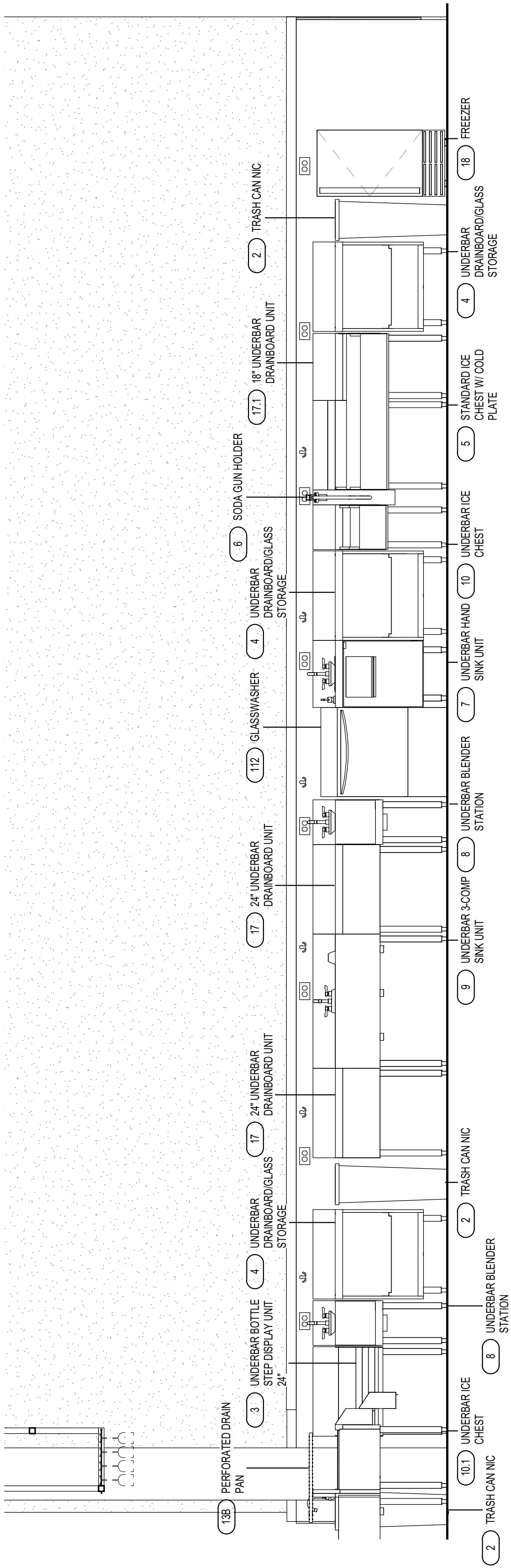
1 BEER COOLER ELEVATION
1/2" = 1'-0"



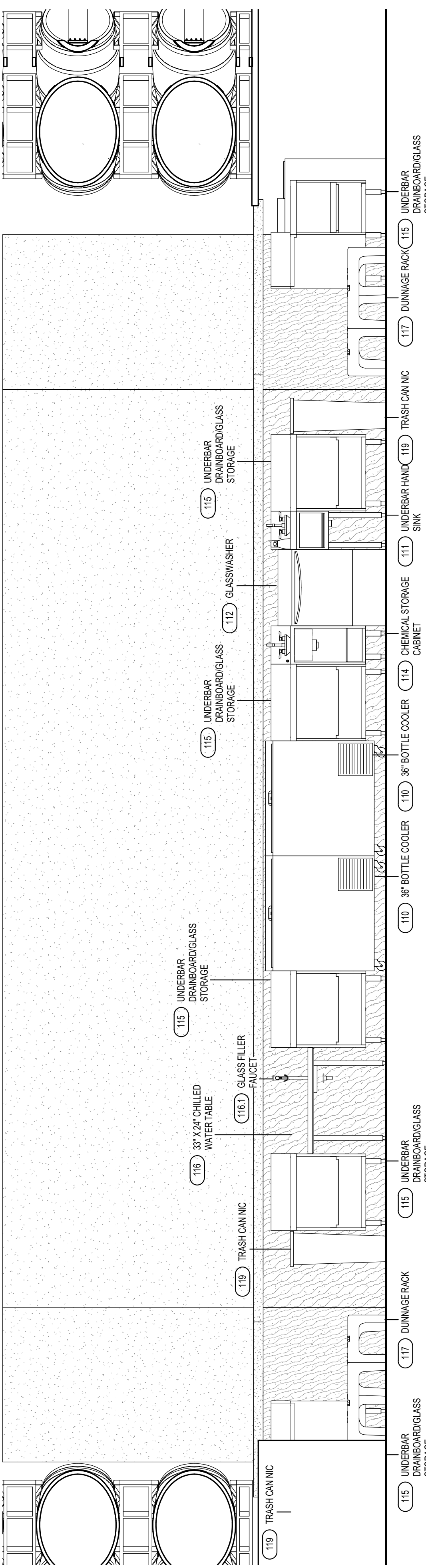
2 BACK BAR ELEVATION
1/2" = 1'-0"



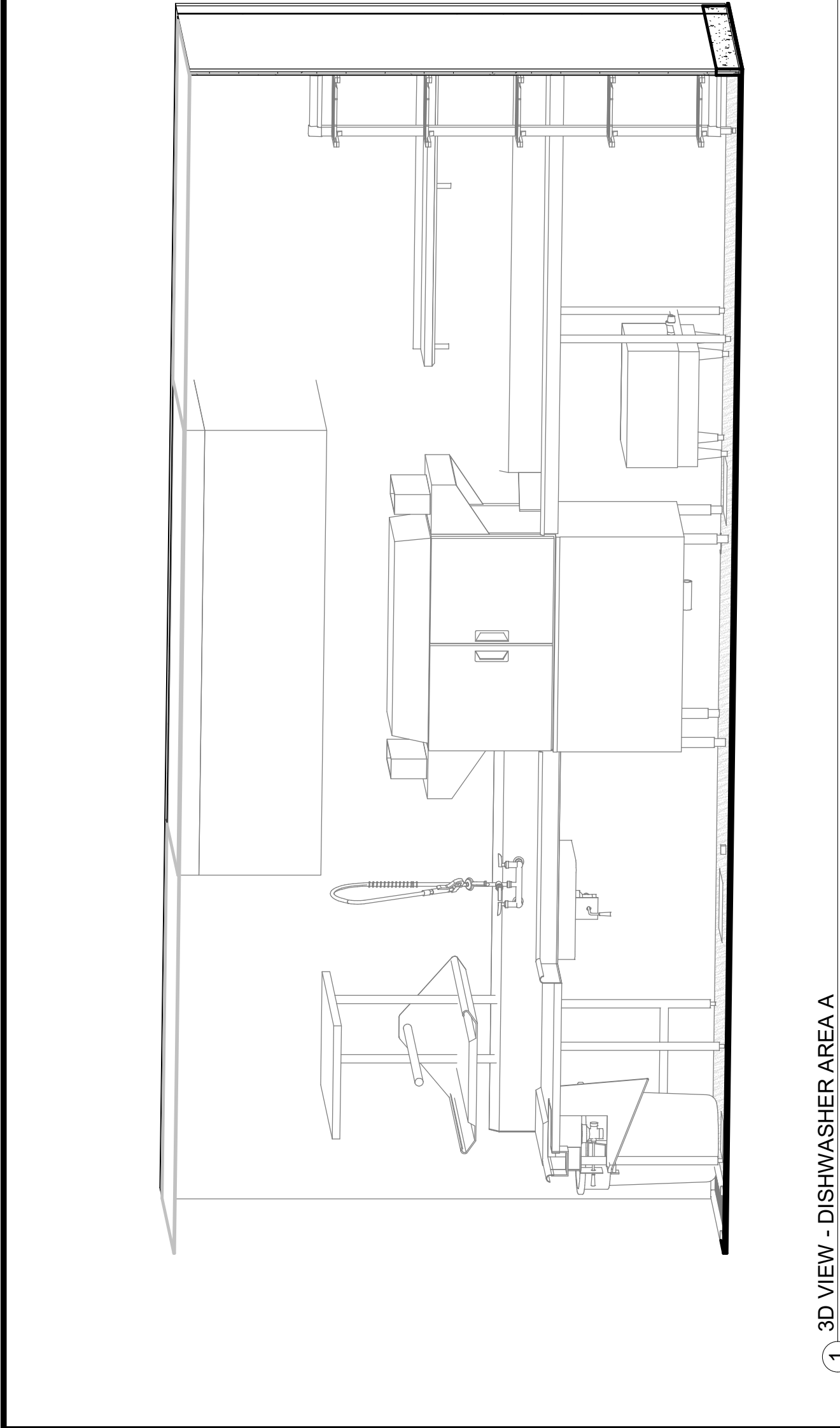
3 COCKTAIL SERVICE ELEVATION
1/2" = 1'-0"



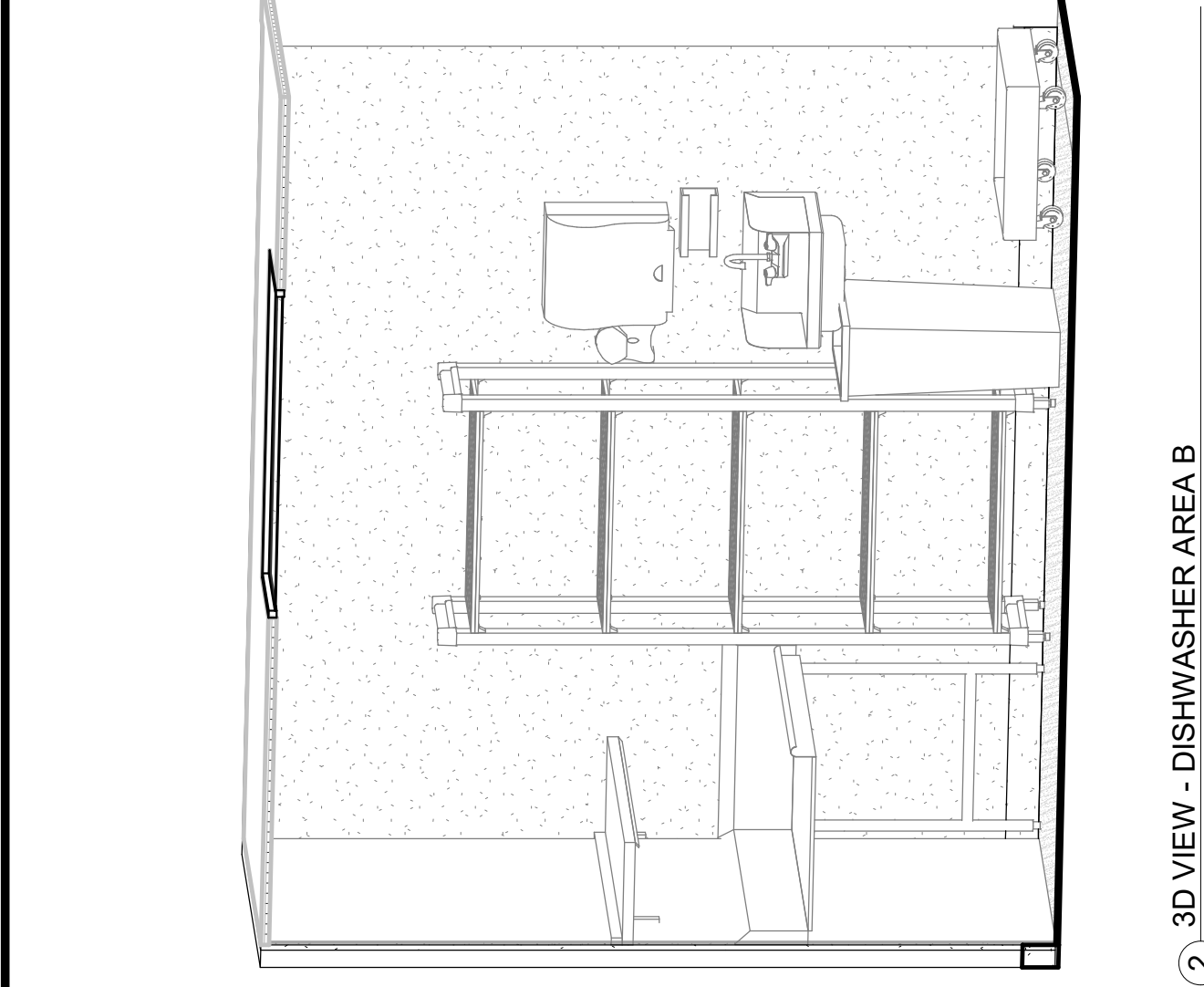
4 FRONT BAR ELEVATION
1/2" = 1'-0"



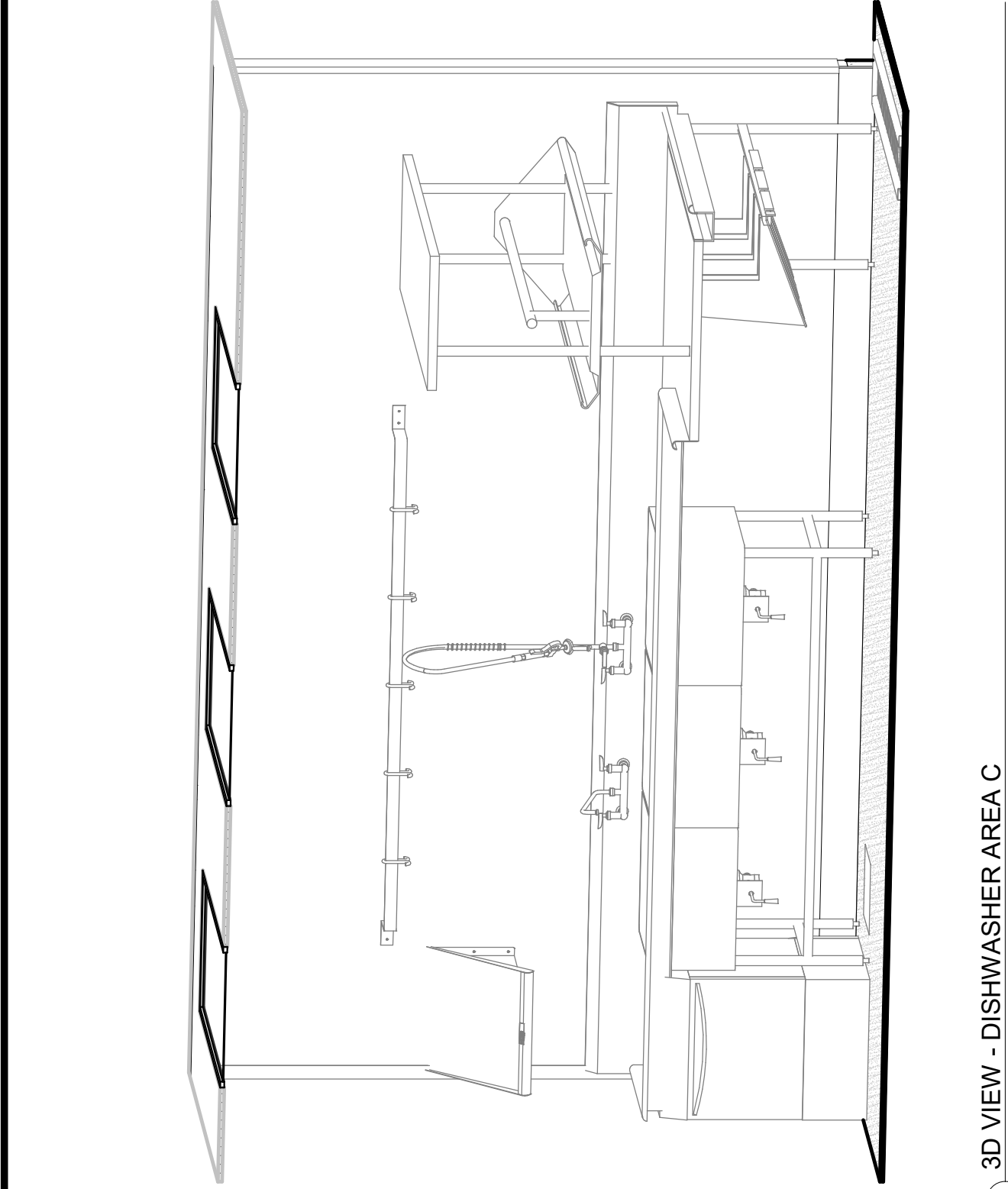
5 TASTING BAR ELEVATION
1/2" = 1'-0"



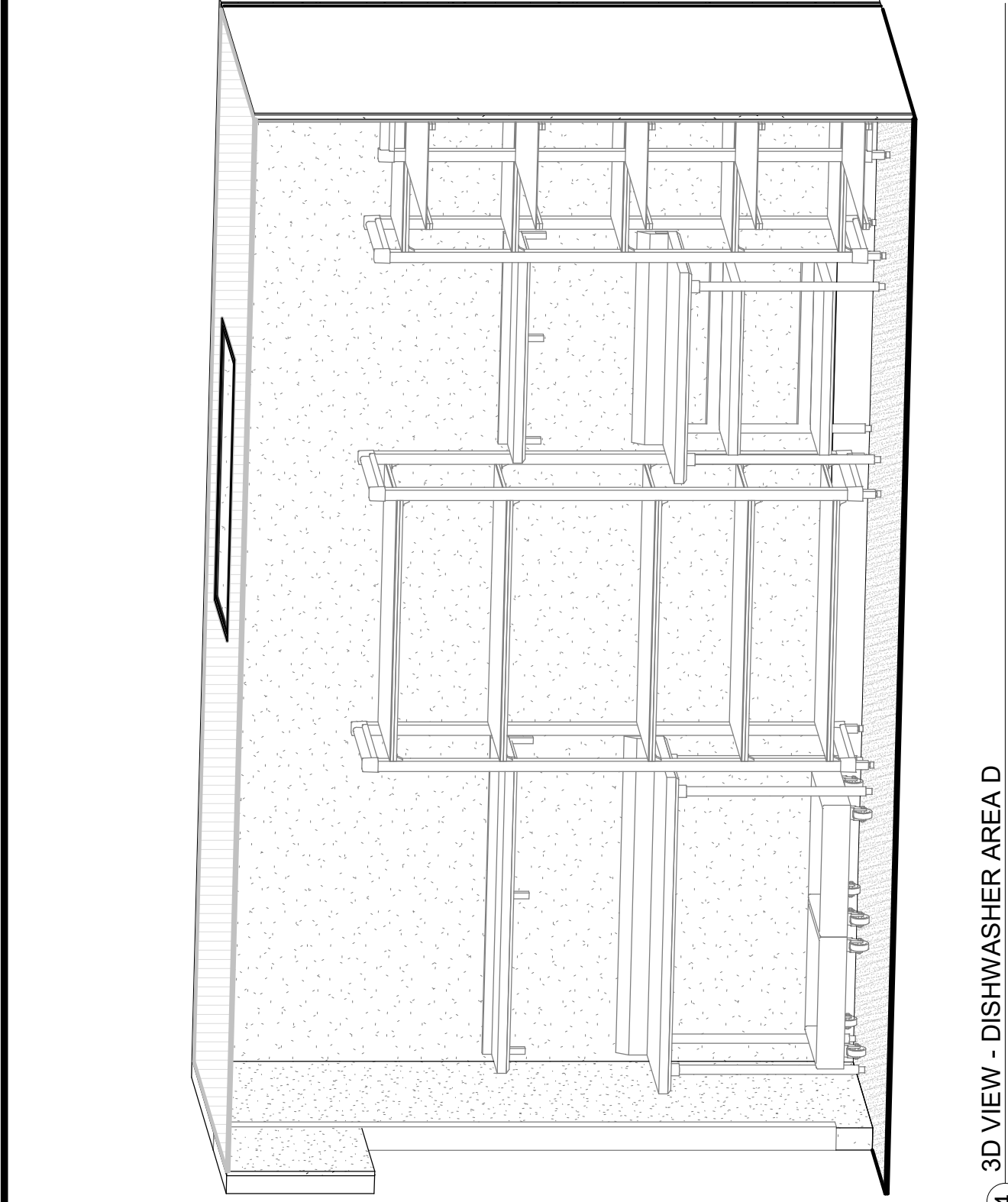
1 3D VIEW - DISHWASHER AREA A



2 3D VIEW - DISHWASHER AREA B



3 3D VIEW - DISHWASHER AREA C



4 3D VIEW - DISHWASHER AREA D



Foodservice Equipment, Supplies and Design

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REVISIONS		
DATE	NO.	DESCRIPTION

Cooper's Hawk Winery

Lee's Summit, MO

PROJECT	458903		
DATE	08/13/2021		
SCALE			
DRAWN	ABW	APPROVED	AHS
SHEET			

FOODSERVICE 3D VIEWS

SHEET NUMBER

QF504

RELEASE FOR CONSTRUCTION AS NOTED ON P. HAS REVIEW DEVELOPMENT SERVICES LEE'S SUMMIT, MISSOURI 10/14/2021

5 3D VIEW - DISHWASHER AREA E

6 3D VIEW - PREP AREA A

7 3D VIEW - PREP AREA B

8 3D VIEW - PREP AREA D/ PREP COOKLINE

9 3D VIEW - EXPO COOKLINE

BM 301558_ COOPER'S HAWK WINERY - LEE'S SUMMIT MO, DMC_458903DW_Lee Summit_FG_02174

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REVISIONS

DATE	NO.	DESCRIPTION

Cooper's Hawk Winery
Lee's Summit, MO

<u>PROJECT</u>	
4589003	
<u>DATE</u>	
08/13/2021	
<u>SCALE</u>	
<u>DRAWN</u>	<u>APPROVED</u>
ABW	AHS

SHEET

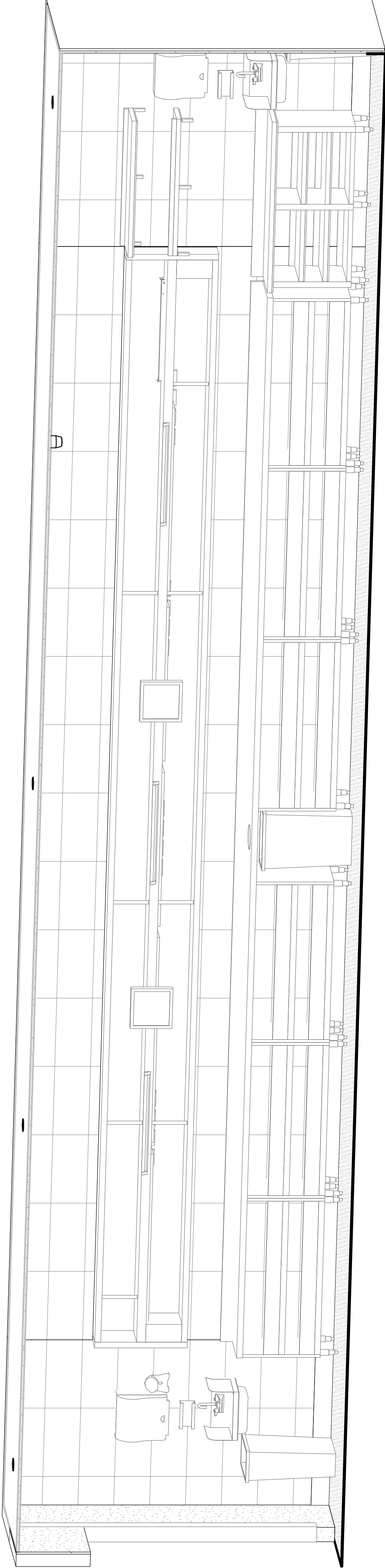
FOODSERVICE 3D VIEWS AND ELEVATIONS

SHEET NUMBER

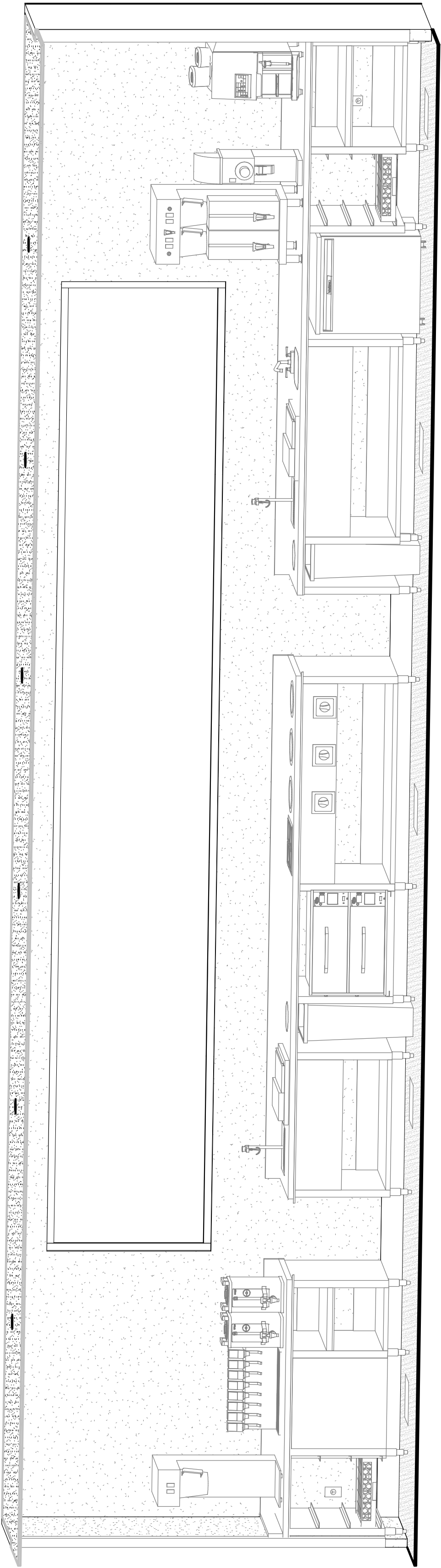
QF505



① 3D VIEW - CHEF'S COUNTER A



② 3D VIEW - CHEF'S COUNTER B



③ 3D VIEW - BEVERAGE COUNTER

Midwest : SS Kemp
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DATE	NO.	DESCRIPTION

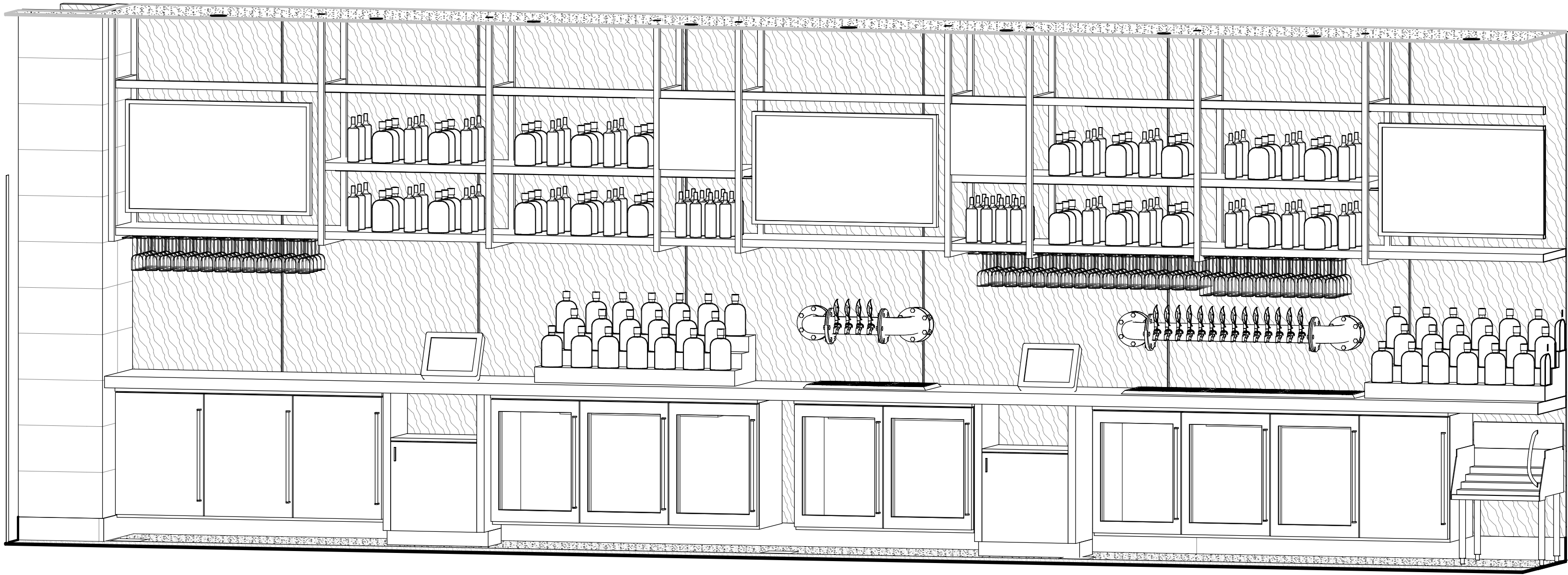
Cooper's Hawk Winery

Lee's Summit, MO

PROJECT	458903
DATE	08/13/2021
SCALE	
DRAWN	APPROVED
ABW	AHS

SHEET
FOODSERVICE 3D VIEWS AND ELEVATIONS

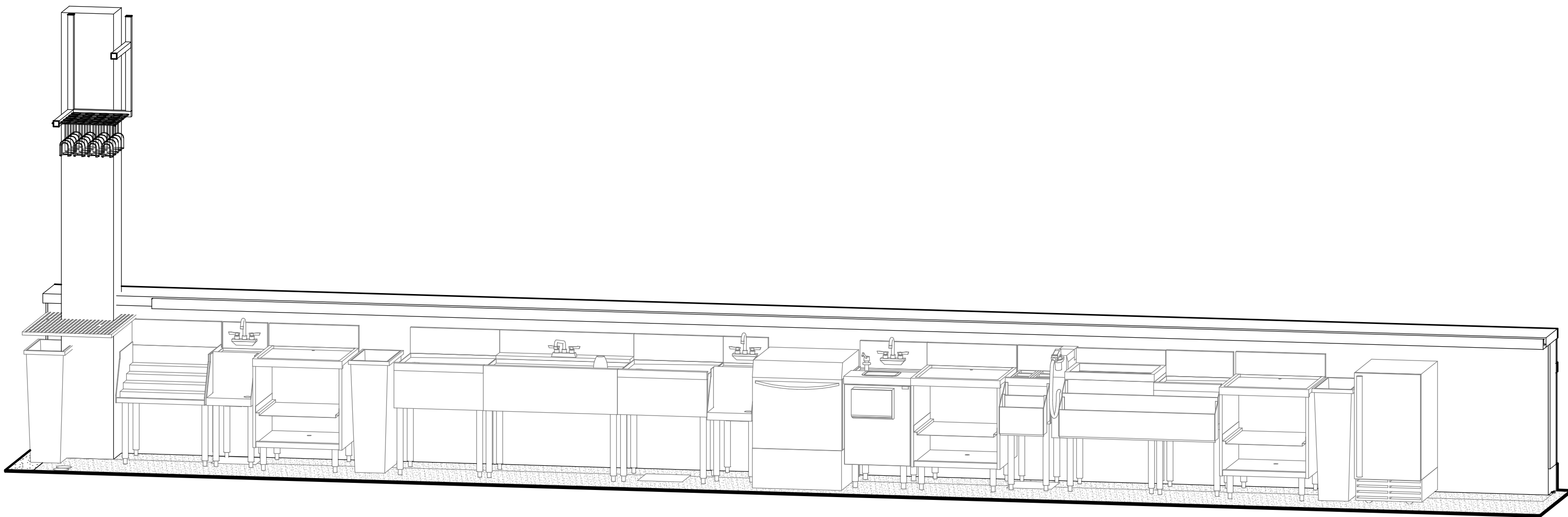
SHEET NUMBER:
QF506



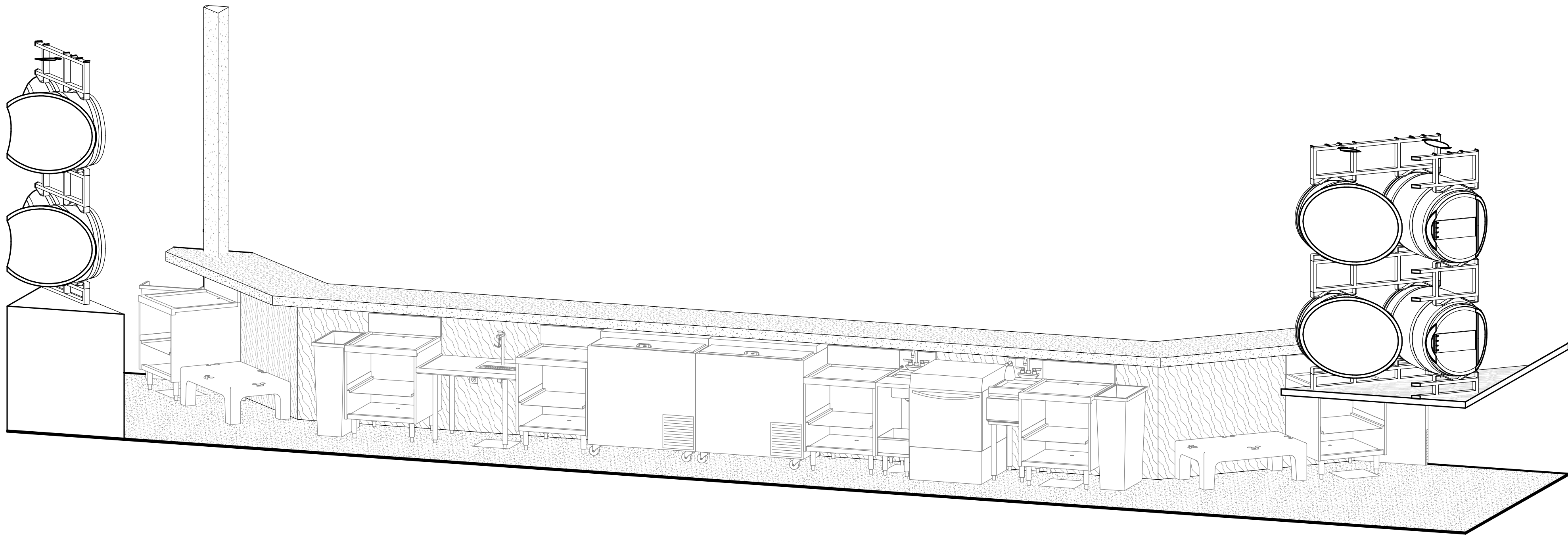
1 3D VIEW - BACK BAR



2 3D VIEW - COCKTAIL SERVICE



3 3D VIEW - FRONT BAR



4 3D VIEW - TASTING BAR

Midwest : SS Kemp
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REVISIONS		
DATE	NO.	DESCRIPTION

Cooper's Hawk Winery

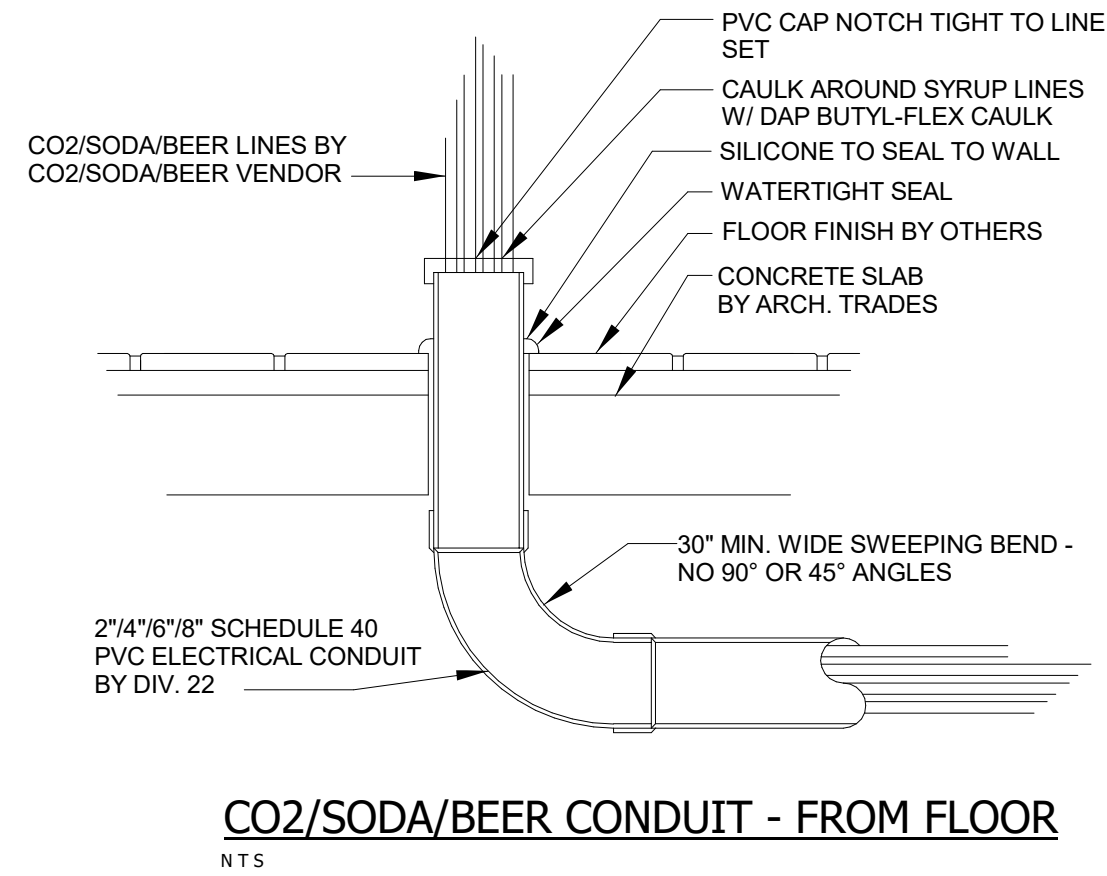
Lee's Summit, MO

PROJECT	458903
DATE	08/13/2021
SCALE	As indicated
DRAWN	ABW
APPROVED	AHS

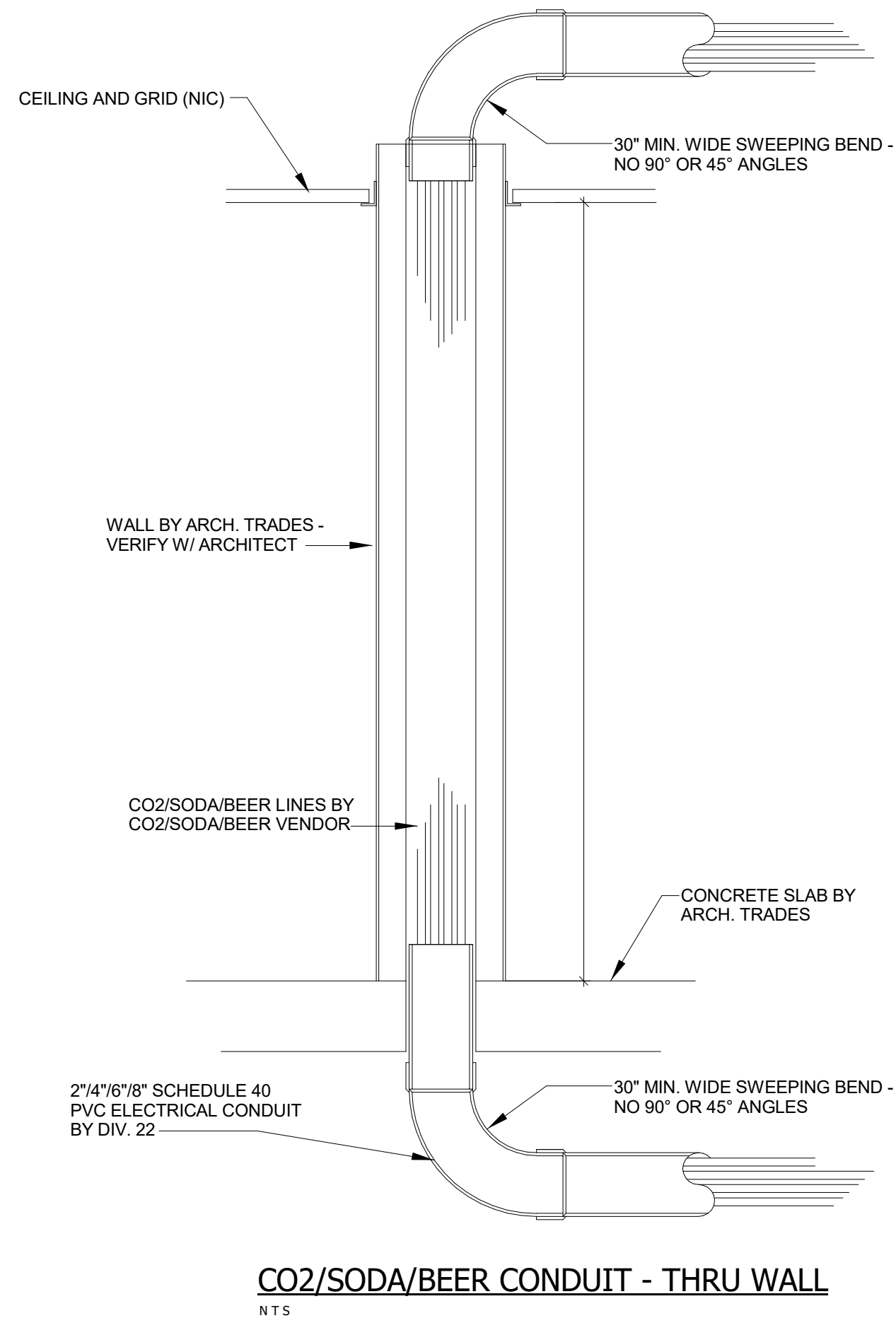
SHEET
FOODSERVICE DETAILS

SHEET NUMBER:
QF600

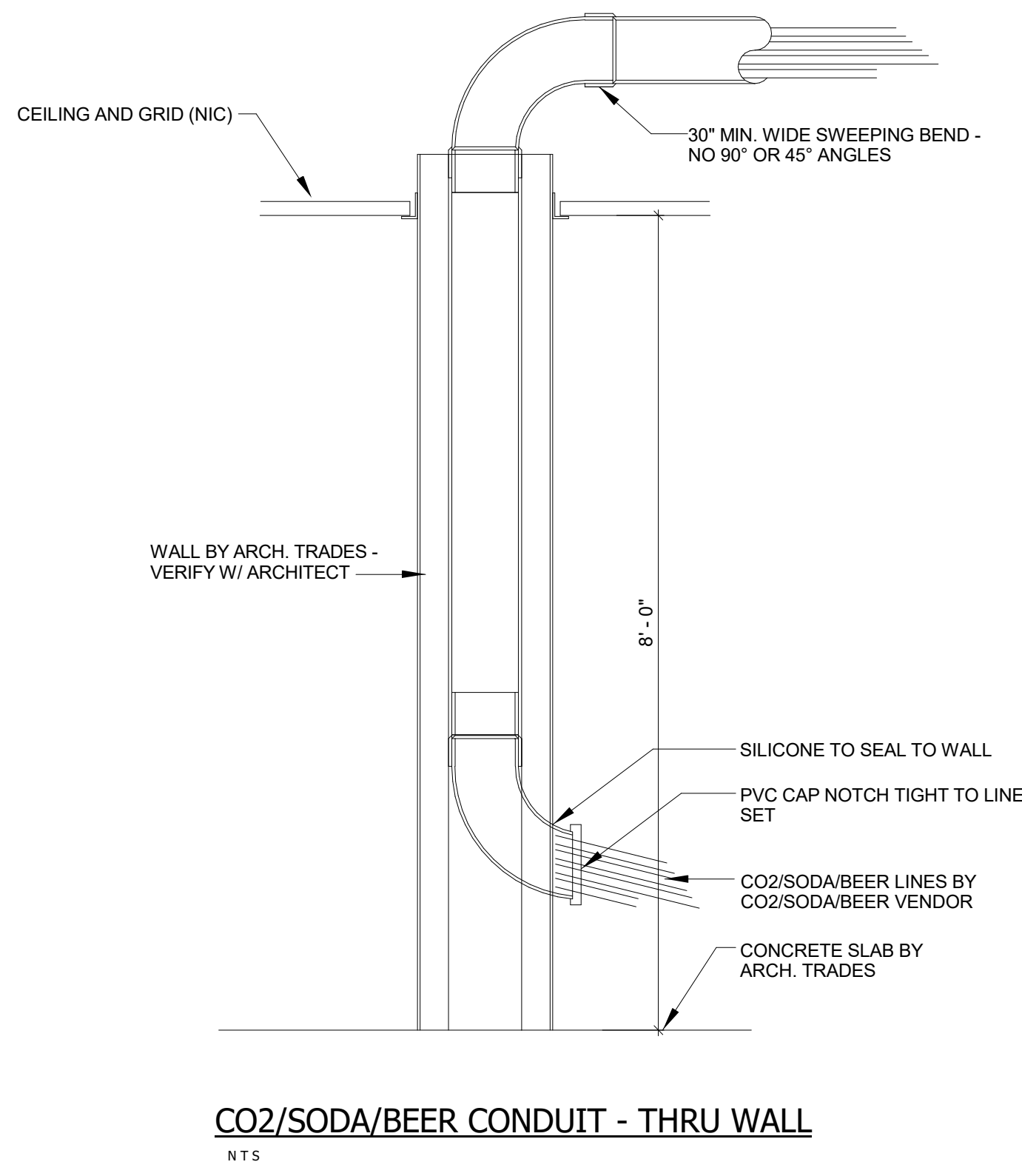
UNDER SLAB CHASE FOR BEVERAGE LINES SHALL HAVE A PVC CAP AND SEALED WITH SILICONE CAULK



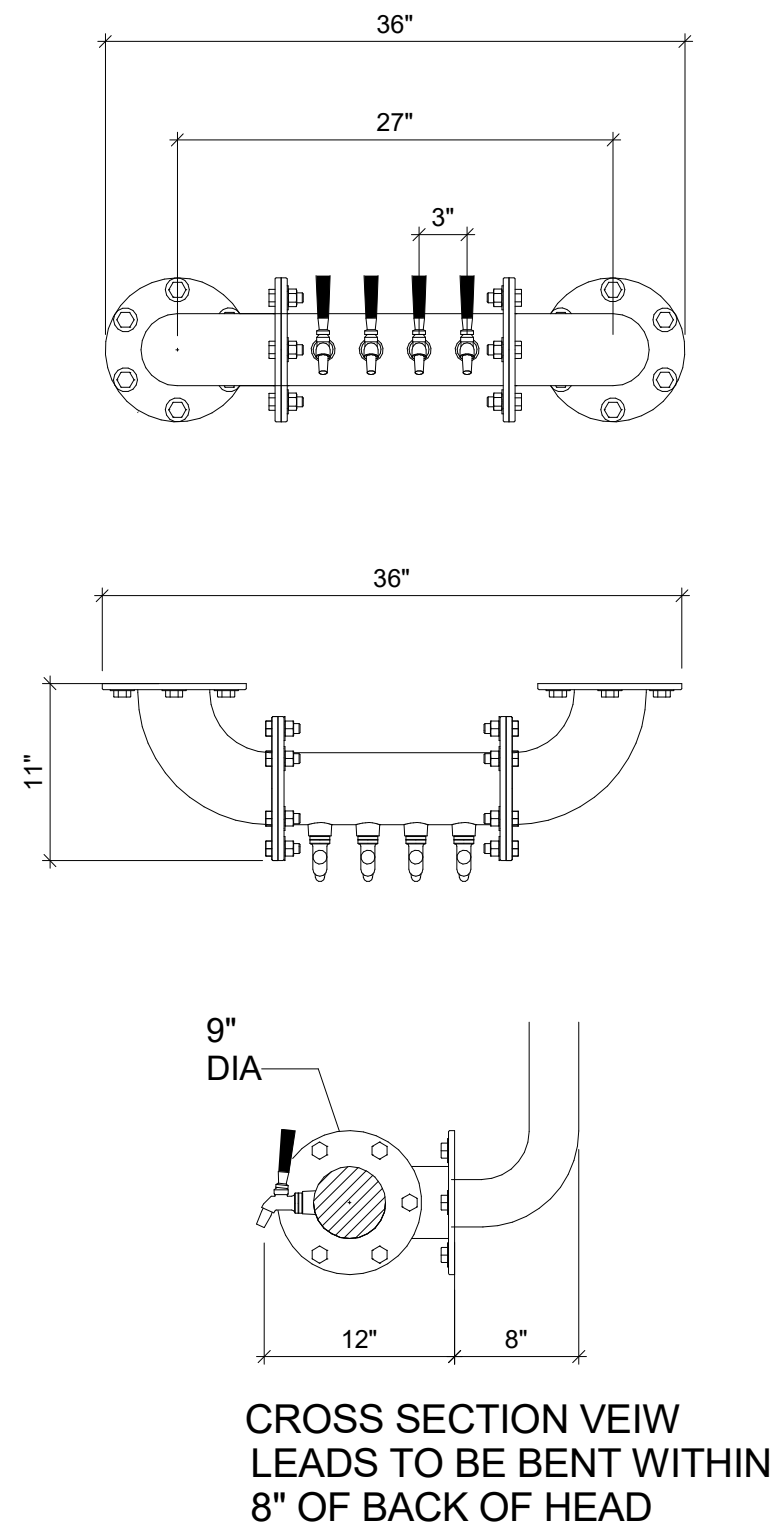
1 DETAIL - BEVERAGE CONDUIT FROM FLOOR
Not to Scale



2 DETAIL - BEVERAGE CONDUIT THRU WALL
Not to Scale

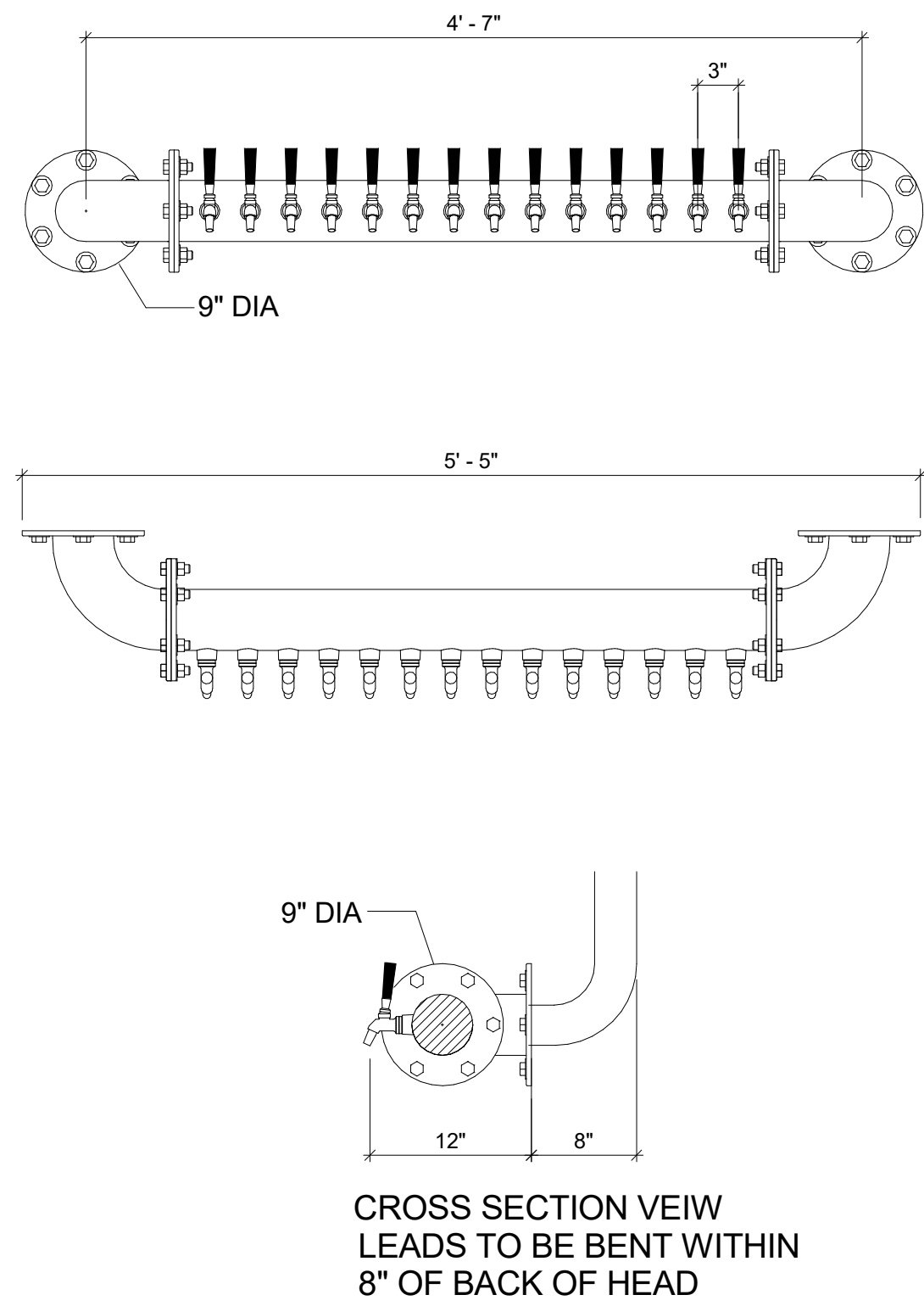


3 DETAIL - BEVERAGE CONDUIT THRU WALL
Not to Scale



ITEM #14 BREW PIPE BEER TOWER
PROVIDE BLOCKING IN THE WALL FOR TOWERS. REFERENCE ARCHITECTURAL DWGS FOR SPECIFICATIONS

4 DETAIL - BREW PIPE BEER TOWER
Not to Scale



CROSS SECTION VEIW
LEADS TO BE BENT WITHIN
8" OF BACK OF HEAD

ITEM #15 BREW PIPE WINE TOWER
PROVIDE BLOCKING IN THE WALL FOR TOWERS. REFERENCE ARCHITECTURAL DWGS FOR SPECIFICATIONS

5 DETAIL - BREW PIPE WINE TOWER
Not to Scale

TriMark

Foodservice Equipment, Supplies and Design

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REVISIONS

DATE	NO.	DESCRIPTION
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Cooper's Hawk Winery

Lee's Summit, MO

PROJECT458903

DATE08/13/2021

SCALE1/2" = 1'-0"

DRAWNABW

APPROVEDAHS

SHEET

FOODSERVICE DETAILS

SHEET NUMBER

QF601

RELEASE FOR CONSTRUCTION
AS NOTED ON P. 601-603 REVISED
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI
10/14/2021

THIS DOCUMENT WAS ORIGINALLY PRINTED ON A 36" X 48" SHEET

NEW AGE KEG RACK ITEM #99
#94275 MODIFIED 2 SHELVES W/ CROSS
BRACING 93"L X 76"H
SUPPLIED W/ 2 DUNNAGE RACKS

NEW AGE KEG RACK ITEM #99
#94275 MODIFIED 3 SHELVES W/ CROSS
BRACING 93"L X 76"H
KEG RACK DOLLY'S BY OTHERS

6 DETAIL - KEG RACK
Not to Scale

8 DETAIL - PASS THRU SHELF
Not to Scale

ITEM # 11, #12 REMOTE BACK BAR COOLER
REFRIGERATION LINES RUN FROM UP OVER HEAD DOWN
THRU WALL AND BRANCH TO CONNECTION

7 DETAIL - REMOTE BACKBAR COOLER
Not to Scale

BM 361858_COOPEER'S HAWK WINERY - LEE'S SUMMIT MO_DWG_48803DW_Lee Summit_FG_021.rvt

Midwest: SS Kemp
4597 Willow Parkway
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REVISIONS

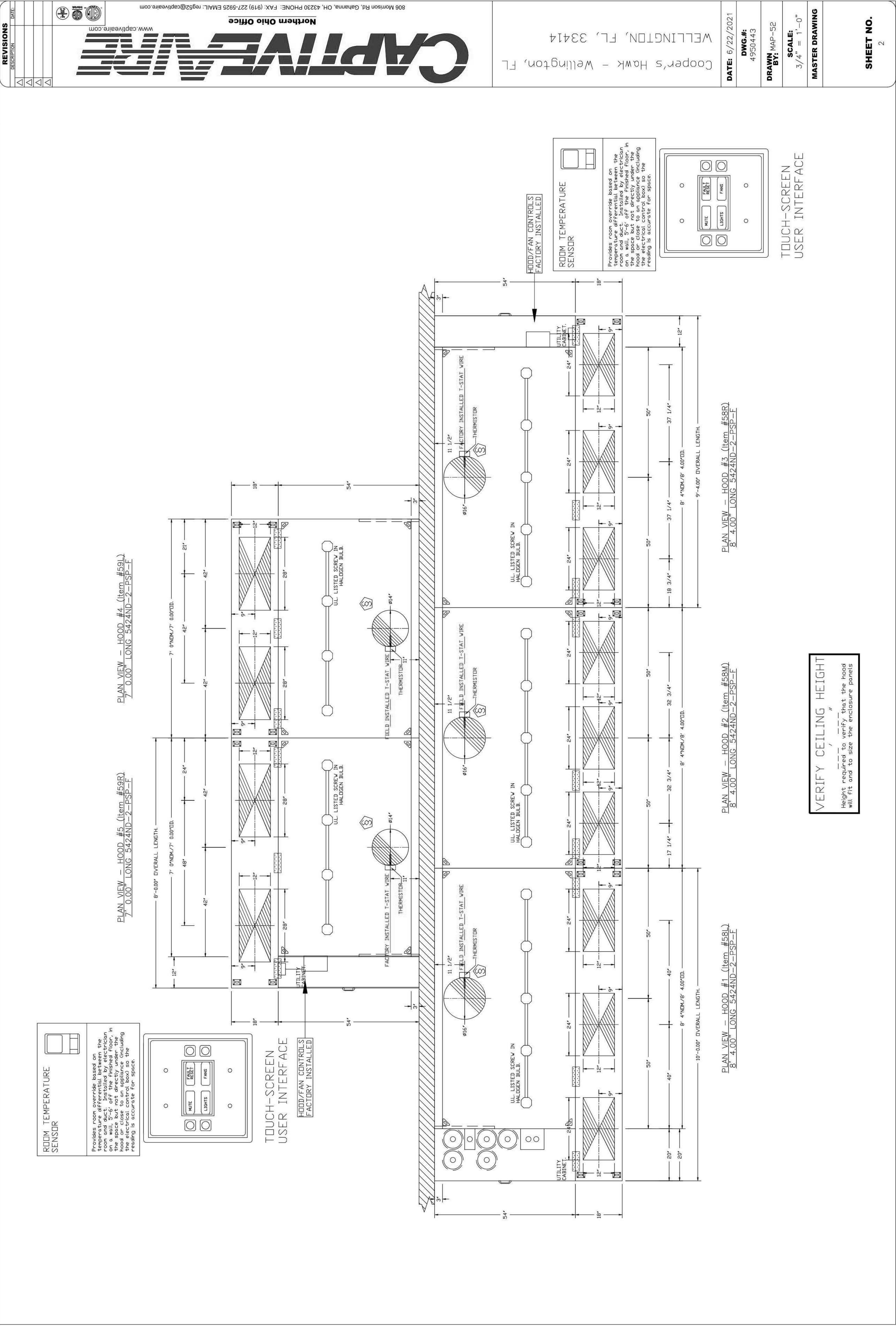
DATE	NO.	DESCRIPTION

Cooper's Hawk Winery

Lee's Summit, MO

PROJECT	458903
DATE	08/13/2021
SCALE	
DRAWN	ABW
APPROVED	AHS

SHEET	VENDOR/CUSTOM FABRICATION - HOOD
SHEET NUMBER	QF701
RELEASE FOR CONSTRUCTION AS NOTED OR PER THIS REVIEW DEVELOPMENT SERVICES LEE'S SUMMIT, MISSOURI 10/14/2021	



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DATE	NO.	DESCRIPTION
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CAPTIVE

Northern Ohio Office

306 Morrison Rd, Gahanna, OH, 43230 PHONE: FAX: (919) 227-5925 EMAIL: reg52@captiveaire.com

Cooper's Hawk - Wellington, FL
WELLINGTON, FL, 33414

DATE: 6/22/2021

DWG.#:
4950443

DRAWN BY: MAP-52

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

MASTER DRAWING

SHEET NO.
3

Cooper's Hawk Winery

Lee's Summit, MO

PROJECT	458903
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DATE	08/13/2021
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SCALE

<u>DRAWN</u>	<u>APPROVED</u>
ABW	AH

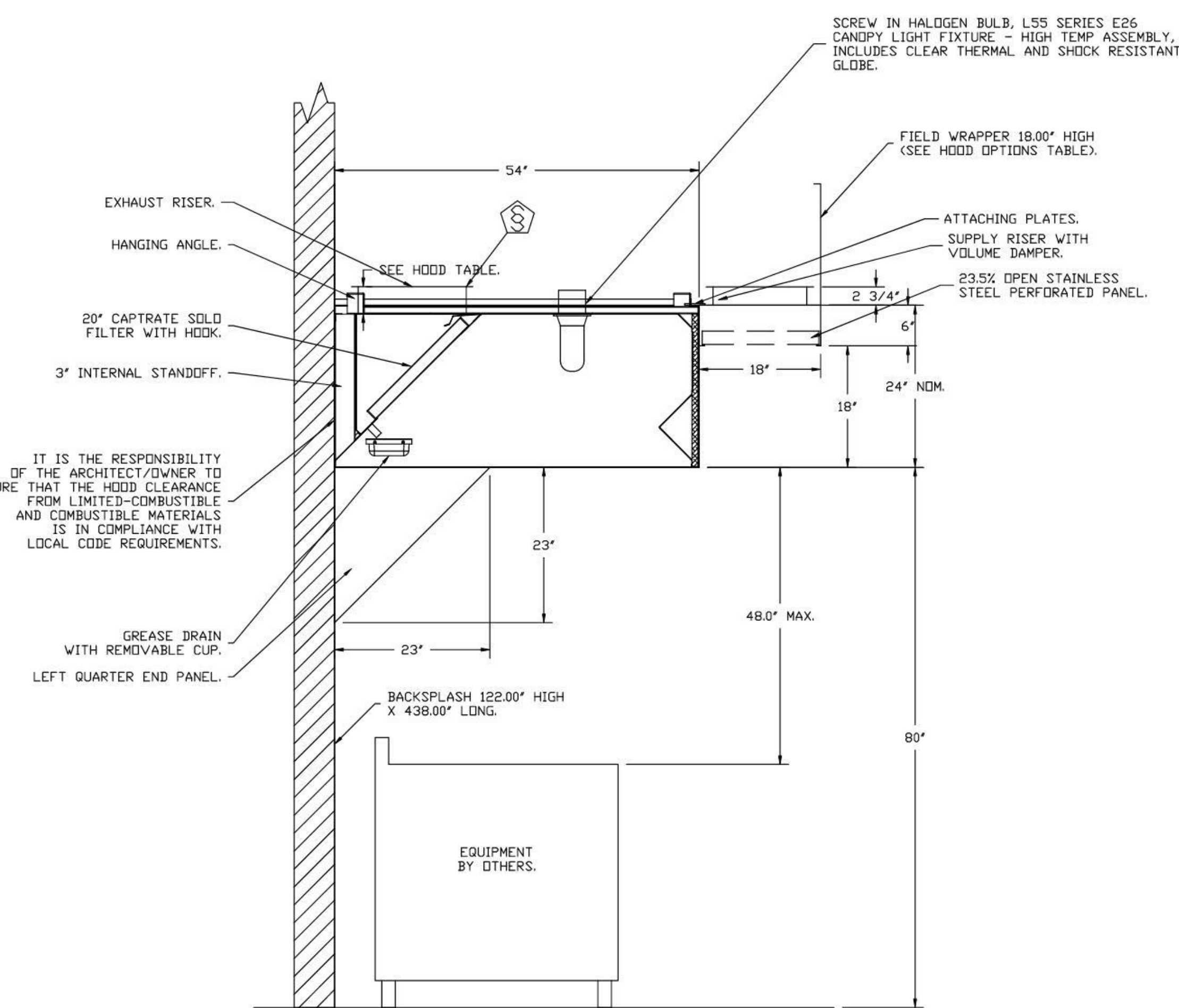
SHEET

VENDOR/CUSTOM
FABRICATION - HOOD

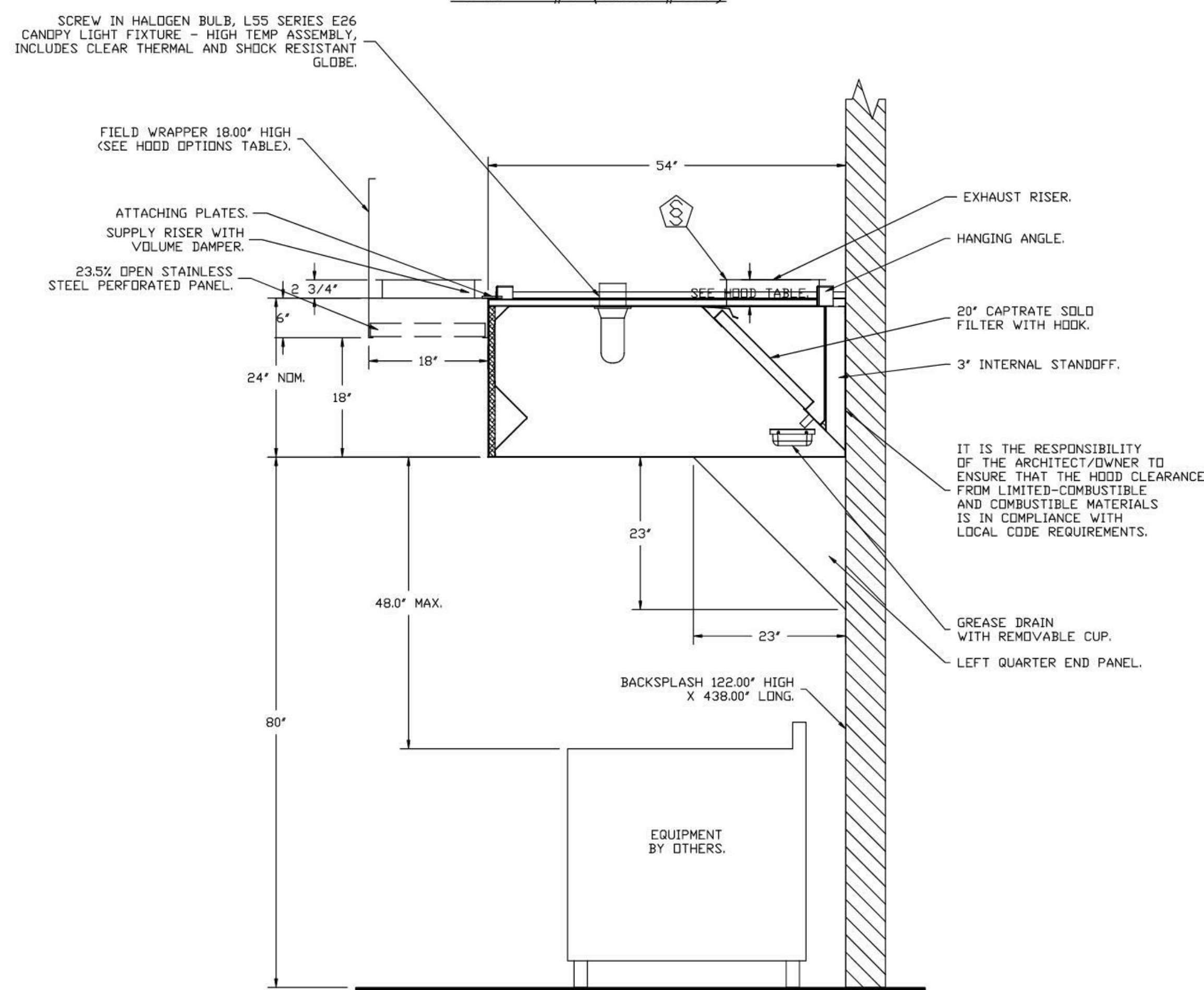
SHEET NUMBER:

QF702

THIS DOCUMENT WAS ORIGINALLY PRINTED ON A 30" x 42" SIZE SHEET



SECTION VIEW - MODEL 5424ND-2-PSP-F
HOOD - #1 (Item #58L)



SECTION VIEW - MODEL 5424ND-2-PSP-F
HOOD - #4 (Item #59L)

ND-2 Series with PSP Accessory Specification

The model ND-2 with PSP Accessory is a compensating canopy hood rated for all types of cooking equipment. The hood shall have the size, shape and performance specified on drawings.

Construction shall be type 430 stainless steel, with a #3 or #4 polish where exposed. The manufacturer, EIT, and NSF shall determine the individual component construction. Construction shall be dependent on the structural application to minimize distortion and other defects. All seams, joints and penetrations of the hood shall be welded. The hood shall be constructed to direct and captures grease-laden vapor and exhaust gases shall have a liquid-tight continuous external weld in accordance with NFPA 96. The hood shall be wall type with a minimum of four connections for larger round duct. The hood shall be constructed of pre-punched in 1 1/4" x 1 1/4" angle iron at the factory to allow for hanger rod connection by others.

The hood shall be furnished with U.L. classified filters, supplied in size and quantity as required by ventilator. The filters shall extend the full length of the hood and the filler panels shall not be more than 6' in width.

The hood manufacturer shall supply complete computer generated submittal drawings including hood sections view(s) and hood plan view(s). These drawings must be available to the engineer, architect and owner for their use in construction, operation and maintenance.

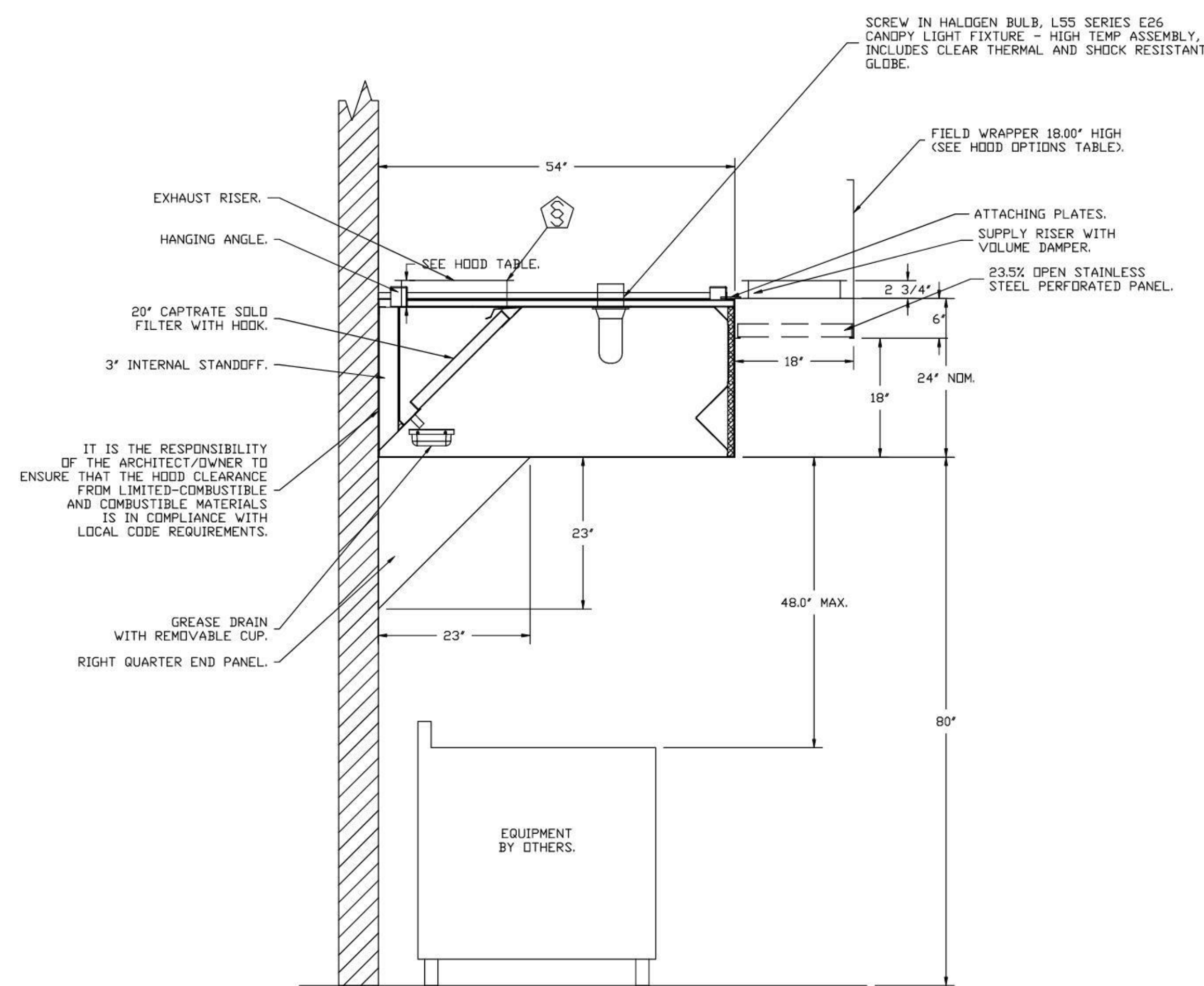
Exhaust duct collar to be 4' high with 1' flange. Duct sizes, CFM and static pressure requirements shall be as shown on drawings. Static pressure requirements shall be precise and accurate; air velocity and volume information shall be accurate within 1-ft increments along the length of the ventilator.

U.L. incandescent light fixtures and globes shall be installed and pre-wired to a junction box. The light fixtures shall be installed with a maximum of 4'0" spacing on center and allow up to a 100 watt standard light bulb.

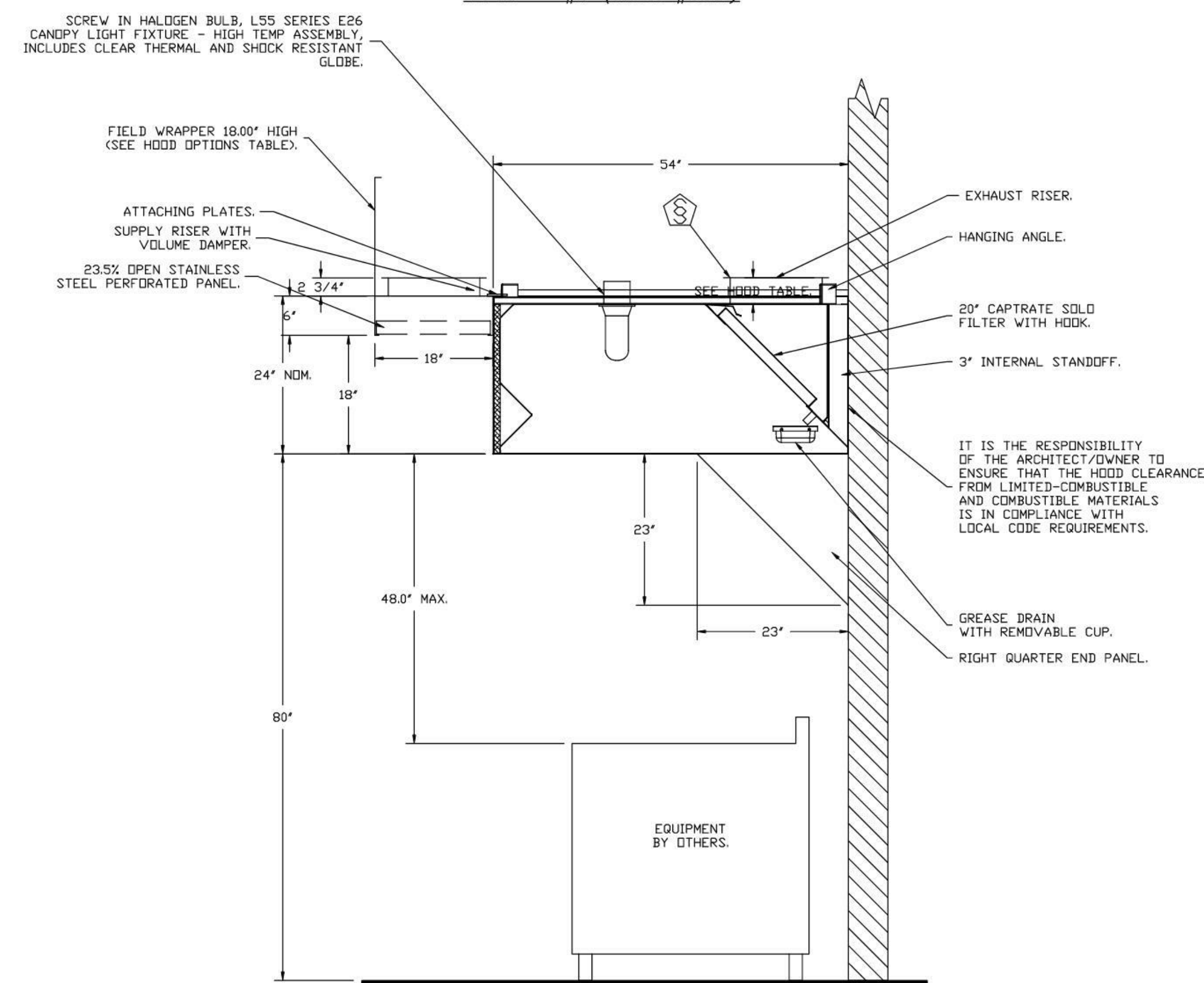
- The hood shall have:
 - A double wall insulated front to eliminate condensation and increase rigidity. The insulation shall have a flexural modulus of 475 EI, meet UL 181 requirements and be in accordance with NFPA 90A and 90B.
 - An integral front baffle to direct grease laden vapors toward the exhaust filter bank.
 - Built-in wiring chase provided for outlets and electrical controls on the hood face and shall not penetrate the capture area or require an external chase way.
 - Removable grease cup for easy cleaning.

The hood shall be ETL Listed as "Exhaust Hood Without Exhaust Damper", NSF Listed and built in accordance with NFPA 96.

The hood shall be listed for 450°F cooking surfaces at 150 CFM/ft, 600°F cooking surfaces at 200 CFM/ft, and 700°F cooking surfaces at 250 CFM/ft. The hood shall be ETL Listed as 'Exhaust Hood Without Exhaust Damper'.



SECTION VIEW - MODEL 5424ND-2-PSP-F
HOOD - #3 (Item #58R)



SECTION VIEW - MODEL 5424ND-2-PSP-F
HOOD - #5 (Item #59R)

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REVISIONS

NO.	DESCRIPTION

806 Morrison Rd, Gahanna, OH, 43230 PHONE: FAX: (919) 227-5925 EMAIL: reg52@captiveware.com

CAPTIVARE

Northern Ohio Office

www.captiveware.com

806 Morrison Rd, Gahanna, OH, 43230 PHONE: FAX: (919) 227-5925 EMAIL: reg52@captiveware.com

REVISIONS

NO.	DESCRIPTION

PLAN VIEW — HOOD #6 (Item #83)
7' 6.00" LONG 4224VHB-G-ND

SECTION VIEW — MODEL 4224VHB—G-ND
HOOD — #6 (Item #83)

VERIFY CEILING HEIGHT
Height required to verify that the hood will fit and to size the enclosure panels

VHB—G Series Specification
The VHB-G series heat/condensate hood is a single wall vent hood used in non-grease applications for food service environments. The hood shall have the size, shape and performance specified on the drawings.
Construction shall be type 304 stainless steel with a #3 or #4 polish where exposed. Hood shall have a full perimeter gutter with a 1/2" OD Bolt thread drain connection. Hood shall be wall or island type construction. Hood shall be constructed of 16 gauge steel. Corner hanging angles have a .625 x 1.500 slot pre-punched at the factory, allowing hanging rods used for duct and pipe support. The hanging rod and connection is provided by and installed by others.
The hood manufacturer shall supply complete submittal drawings including hood section views(s) and hood plan views(s). These drawings must be made available to the engineer, architect and owner for their use in construction, operation and maintenance.
Exhaust duct collar to be 4" high with 1" flanges. Exhaust duct collar and static pressure requirements shall be shown on the drawings. Hood shall be ETL Sanitation listed.

Cooper's Hawk - Wellington, FL
WELLINGTON, FL, 33414

DATE: 6/22/2021
DWG.#: 4950443
DRAWN BY: MAP-52
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 4

Cooper's Hawk Winery

Lee's Summit, MO

DATE	NO.	DESCRIPTION

VENDOR/CUSTOM FABRICATION - HOOD

SHEET

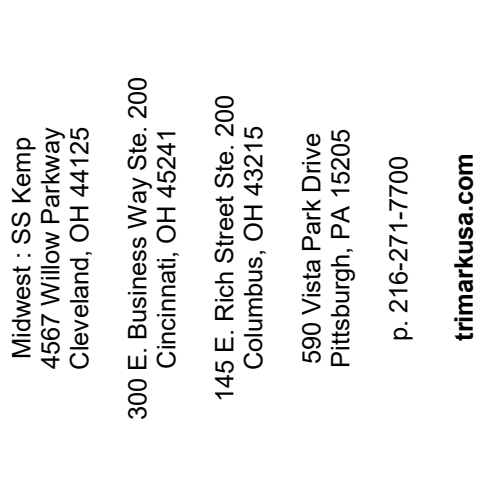
SHEET NUMBER

QF703

10/14/2021

RELEASE FOR CONSTRUCTION
AS NOTED OR PER MISS REVISED
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI
10/14/2021
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BM 361858_ COOPER'S HAWK WINERY - LEE'S SUMMIT MO, DWG. 4950443DW, Lee Summit, MO 62114



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DATE	NO.	DESCRIPTION

INJECT	458903	08/13/2021	FILE
E			
WIN	ABW	APPROVED	AHS

VENDOR/CUSTOM
FABRICATION - HOOD

JET NUMBER: 1

QF705

800 360-1559 COOPER'S MALVO VINERY LLC SUMMIT NJ CNJ 40803174M 1 case approx EQ D214 nt

FAN UNIT #	FAN UNIT TAG	QTY	FAN UNIT MODEL #	MANUFACTURER	CFM	ESP	RPM	MOTOR ENCL.	HP	B-IP	PHASE	VOLT	FLA	DISCHARGE VELOCITY (FPM)	SIZES	
1	EF-58L	1	DU80HFA	CAPTIVEAIRE	2080	1125	1047	DDP-PREMIUM	1500	0.6030	3	208	4.4	480 FPM	160	117
2	EF-58M	1	DU80HFA	CAPTIVEAIRE	2080	1125	1047	DDP-PREMIUM	1500	0.6030	3	208	4.4	480 FPM	160	117
3	EF-58R	1	DU80HFA	CAPTIVEAIRE	2080	1125	1047	DDP-PREMIUM	1500	0.6030	3	208	4.4	480 FPM	160	117
5	EF-59L	1	DU80HFA	CAPTIVEAIRE	1800	1125	1009	DDP-PREMIUM	1500	0.5250	3	208	4.4	416 FPM	160	116
6	EF-59R	1	DU80HFA	CAPTIVEAIRE	1800	1125	1009	DDP-PREMIUM	1500	0.5250	3	208	4.4	416 FPM	160	116
8	DISH	1	DU80HFA	CAPTIVEAIRE	1125	0500	1459	DDP	0.500	0.3510	1	115	8.4	428 FPM	81	125

FAN UNIT NO	TAG	FAN UNIT MODEL #	CONDENSER NO	TONNAGE	VOLTAGE	PHASE	FREQUENCY	MCA	RLA	MAX FUSE SIZE	MIN WIRE SIZE	SEER
4	MUA-38	A2-200-MPU	1	5	208-230	3 PHASE	60 HZ	21.5 AMPS	15.96 AMPS	30 AMPS	10 AWG	14
			2	5	208-230	3 PHASE	60 HZ	21.5 AMPS	15.96 AMPS	30 AMPS	10 AWG	14
7	MUA-59	A2-200-MPU	1	3	208-230	3 PHASE	60 HZ	11.7 AMPS	8.46 AMPS	20 AMPS	14 AWG	14
			2	5	208-230	3 PHASE	60 HZ	21.5 AMPS	15.96 AMPS	30 AMPS	10 AWG	14

FAN UNIT NO	FAN UNIT TAG	QTY	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP	RPM	MOTOR ENCL	HP	PHASE	VOLT	FLA	MCA	MDCP	WEIGHT (LBS)	SIZES
4	MUA-58	1	A2-20D-MPU	20MF-2-MOD	A2	3600	5400	0.500	1871	TEFC PREMIUM	3.75/40	3	208	14.5	18.2A	30A	1514	28
7	MUA-59	1	A2-20D-MPU	20MF-2-MOD	A2	2000	2850	0.500	1324	ODP PREMIUM	2.000	124/70	3	208	6.1	7.7A	15A	1516

FAN UNIT NO	TAG	FAN UNIT MODEL #	HEATING MODE ENTERING DB TEMP	HEATING MODE LEAVING DB TEMP	HEATING MODE DISCHARGE DB TEMP
4	MUA-58	A2-20D-MPU	48.0°F	15.0°F	63.0°F
7	MUA-59	A2-20D-MPU	48.0°F	23.0°F	71.0°F

COOLING			

FAN UNIT NO.	TAG	COIL TYPE	DESIGN CFM				COOLING			
			ENTERING DB TEMP	ENTERING WB TEMP	LEAVING DB TEMP	LEAVING WB TEMP	ENTERING FLOOD TEMP	LEAVING FLOOD TEMP		
4	MUA-58	DX	5400	90.0°F	78.0°F	79.5°F	72.5°F	90.0°F	80.0°F	
7	MUA-59	DX	2850	90.0°F	78.0°F	77.4°F	69.4°F	90.0°F	80.0°F	

FAN UNIT	TAG	QTY	DESCRIPTION
----------	-----	-----	-------------

QTY	UNIT	DESCRIPTION
1	EF-SBL	1 GREASE BOX. 1 UPLAST FAN WHEEL ACCESS PORT. 1 EXHAUST FAN HEAT BAFFLE. 1 MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPLAST. 1 2 YEAR PARTS WARRANTY.
2	EF-SBM	1 GREASE BOX. 1 UPLAST FAN WHEEL ACCESS PORT. 1 EXHAUST FAN HEAT BAFFLE. 1 MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPLAST. 1 2 YEAR PARTS WARRANTY.
3	EF-SBR	1 GREASE BOX. 1 UPLAST FAN WHEEL ACCESS PORT. 1 EXHAUST FAN HEAT BAFFLE. 1 MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPLAST. 1 2 YEAR PARTS WARRANTY.
4	MJA-58	1 10 TON 2 CIRCUIT (45/9) MODULAR PACKAGED COOLING OPTION WITH HEAT PUMP FOR SIZE 2 MUA (36,600 TO 5,000 CFM), 208V/230V, 3 PHASE. 1 INSULATED BLOWER SECTION SIZE 1-2 COMMERCIAL. 1 MOD PACKAGE UNIT HEAT PUMP CONTROLS FOR UNTEMPERED FANS. 1 SIZE 2 COOLING COIL MOISTURE ELIMINATOR OPTION - ALLOWS COOLING COIL FACE VELOCITY TO INCREASE TO 650 FPM. INCREASES COOLING COIL MAX CFM TO 6000 CFM. 1 MIAMI DADE CERTIFICATION - NDA-2 SUPPLY. 1 CONDENSER BACKSUPPORT FOR SIZE 2 MOD PACKAGE UNIT. 1 MODTRIZED BACKDRAFT DAMPER FOR SIZE 2 HOUSING. MEETS AMCA CLASS JA RATING. 1 SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV DR PREWIRE WITH VFD) - THREE PHASE ONLY.

5	EF-59L	1 GREASE BOX. 1 UPBLAST FAN WHEEL ACCESS PORT. 1 EXHAUST FAN HEAT BAFLE. 1 MIAMI DABE CERTIFICATION - NDA-1 ALUMINUM UPBLAST. 2 YEAR PARTS WARRANTY.
---	--------	--

6	EF-59R	1	UPLEASE BOX.
		1	UPLEASE FAN WHEEL ACCESS PORT.
		1	EXHAUST FAN HEAT BAFFLE.
		1	MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPLEASE.
		1	2 YEAR PARTS WARRANTY.
		1	MIAMI DADE CERTIFICATION - NDA-2 SUBD V.

1	INSULATED BLOWER SECTION SIZE 1-2 COMMERCIAL.	
1	8 TON, DUAL CIRCUIT (3/4") MODULAR PACKAGED AC COOLING OPTION WITH HEAT PUMP FOR SIZE 2, MUA (1200 TO 3000 CFM) 208/230V, 3 PHASE.	
1	MOD PACKAGE UNIT HEAT PUMP CONTROLS FOR UNTEMPERED FANS.	
1	MOTORIZED BACKFIGHT DAMPER FOR SIZE 2 HOUSING, MEETS AMCA CLASS A RATING.	
1	CONDENSER SUPPORT FOR SIZE 2 MOD PACKAGE UNIT.	
1	SEPARATE 150W LUBING PACKAGE (PROTECTANT AND LUST) ONLY, FPD NOT FOR DESCRIBE WITH	

8	DISH	1	MIAMI DADE CERTIFICATION – NDA-1 ALUMINUM UPBLAST.	1	2 YEAR PARTS WARRANTY.
		1	15-BDD DAMPER.	1	
		1	SCR-13 BIRD SCREEN.	1	
		1	2 YEAR PARTS WARRANTY.	1	
		2	VFID – THREE PHASE ONLY.	2	

FAN UNIT NO.	TAG	EXHAUST	SUPPLY
		GRAVITY DAMPER SIDE DISCHARGE	GRAVITY DAMPER RETURNED DAMPER
1	EF-58L	YES	
2	EF-58M	YES	
3	EF-58R	YES	YES
4	MJA-58		
5	EF-59L	YES	
6	EF-59R	YES	YES
7	MJA-59		
8	DISH	YES	

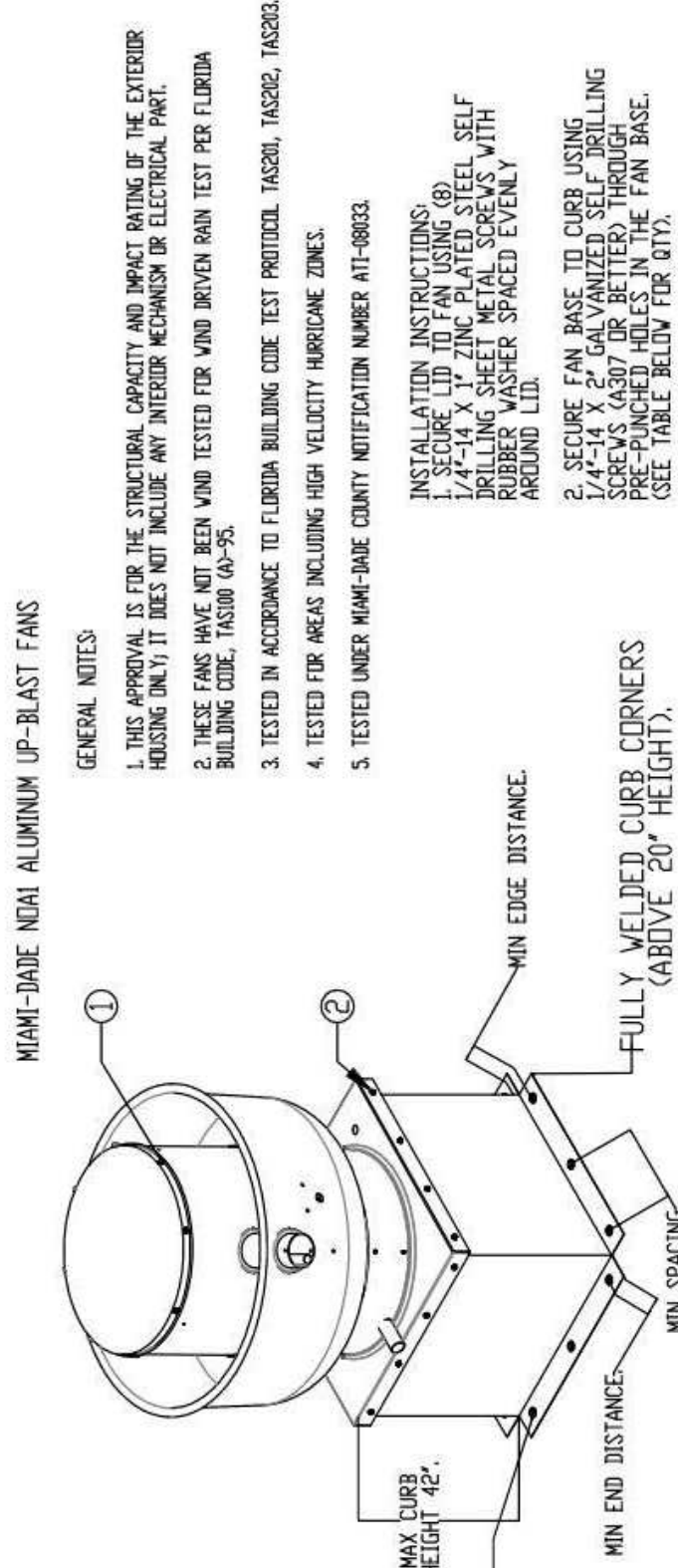
NO	DN FAN	TAG	WEIGHT	ITEM	SIZE		
1	# 1	EF-S8L	60 LBS	CURB	26.500"W X 26.500"L X 24.000"H	PITCH	ALDNG LENGTH, RIGHT VENTED
2	# 2	EF-S8M	60 LBS	CURB	26.500"W X 26.500"L X 24.000"H	PITCH	ALDNG LENGTH, RIGHT VENTED
3	# 3	EF-S8R	60 LBS	CURB	26.500"W X 26.500"L X 24.000"H	PITCH	ALDNG LENGTH, RIGHT VENTED
5	# 5	EF-S9L	60 LBS	CURB	26.500"W X 26.500"L X 24.000"H	PITCH	ALDNG LENGTH, RIGHT VENTED
6	# 6	EF-S9R	56 LBS	CURB	26.500"W X 26.500"L X 24.000"H	PITCH	ALDNG LENGTH, RIGHT VENTED
8	# 8	DISH	53 LBS	CURB	19.500"W X 19.500"L X 24.000"H	PITCH	ALDNG LENGTH, RIGHT VENTED

HEATING							
LEAVING DB TEMP	ENTERING FLUID TEMP	LEAVING FLUID TEMP	FLUID FLOW RATE	PERCENT GLYCOL	STEAM PRESSURE	TOTAL CAPACITY	SENSIBLE CAPACITY
100 °F (38 °C)	100 °F (38 °C)	100 °F (38 °C)	100 GPM (3.8 LPM)	100 % GLYCOL	100 PSI (6.9 BAR)	100,000 BTU/H	100,000 BTU/H
100 °F (38 °C)	100 °F (38 °C)	100 °F (38 °C)	100 GPM (3.8 LPM)	100 % GLYCOL	100 PSI (6.9 BAR)	100,000 BTU/H	100,000 BTU/H

LEAVING DB TEMP	ENTERING FLUID TEMP	LEAVING FLUID TEMP	FLUID FLOW RATE	PERCENT GLYCOL	STEAM PRESSURE	TOTAL CAPACITY	SENSIBLE CAPACITY
100 °F	100 °F	100 °F	100 gpm	0%	100 psig	1000000 Btu/hr	1000000 Btu/hr
100 °F	100 °F	100 °F	100 gpm	10%	100 psig	1000000 Btu/hr	1000000 Btu/hr
100 °F	100 °F	100 °F	100 gpm	20%	100 psig	1000000 Btu/hr	1000000 Btu/hr
100 °F	100 °F	100 °F	100 gpm	30%	100 psig	1000000 Btu/hr	1000000 Btu/hr
100 °F	100 °F	100 °F	100 gpm	40%	100 psig	1000000 Btu/hr	1000000 Btu/hr
100 °F	100 °F	100 °F	100 gpm	50%	100 psig	1000000 Btu/hr	1000000 Btu/hr
100 °F	100 °F	100 °F	100 gpm	60%	100 psig	1000000 Btu/hr	1000000 Btu/hr
100 °F	100 °F	100 °F	100 gpm	70%	100 psig	1000000 Btu/hr	1000000 Btu/hr
100 °F	100 °F	100 °F	100 gpm	80%	100 psig	1000000 Btu/hr	1000000 Btu/hr
100 °F	100 °F	100 °F	100 gpm	90%	100 psig	1000000 Btu/hr	1000000 Btu/hr
100 °F	100 °F	100 °F	100 gpm	100%	100 psig	1000000 Btu/hr	1000000 Btu/hr

Verify Electric Requirements to Ensure That Fan Motors and Electric Packages are Coordinated

Curb Pitch Required in order to
manufacture the curb to specification.



CURB MATERIAL:
20" HIGH & LESS = 20 GA. STEEL
ABOVE 20" THRU 42" = 16 GA. STEEL
DESIGN PRESSURE +150.0 / -150.0 PSF.
LARGE MISSILE IMPACT RESISTANT.

INSTALLATION FASTENER TYPES			CONCRETE (2000 PSI)
	FAN TO CURB	WOOD (SG = 0.42)	
FASTER	5/16-18 X 2 SELF DRILL-FLX OR DRILL-FLX OR BETTER	3/8" DIA. ZINC PLATED L&B BOLT	1/4"-14 DRILL-FLX SELF DRILLING SCREW
MINIMUM THREAD MINIMUM EDGE	N/A	2-1/2"	2"
DISTANCE	N/A	1-1/2"	3"
MINIMUM SPACING	N/A	2-5/8"	3"
		1-1/2"	5-1/2"

		INSTALLATION FASTENER QTY																			
		CURB TO FAN (ROOF)				CURB TO FAN (WALL)				WIND GIRDY				STEEL (ROOF)				CONCRETE (WALL)			
FAN MODEL		PER SIDE		TOTAL	PER SIDE	TOTAL	PER SIDE		TOTAL	PER SIDE		TOTAL	PER SIDE		TOTAL	PER SIDE		TOTAL			
DJ080		3	12	3	12	3	12	5	20	5	20	6	24	6	24	5	20	5	20		
DJ090		3	12	3	12	3	12	3	12	3	12	4	16	4	16	3	12	3	12		
DJ090		3	12	3	12	3	12	3	12	3	12	4	16	4	16	3	12	3	12		

SHEET NO.
6

VENDOR/CUSTOM
FABRICATION - HOOD

SET NUMBER:

QF705

800 360-1559 COOPER'S MALVO VINERY LLC SUMMIT NJ CNJ 40803174M 1 case approx EQ D214 n/a

FAN, 18" DIAMETER - EXHAUST FAN, QJ352

28 7/821 1/227 1/4213 1/4162128 7/821TOP VIEW

FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
- ROOF MOUNTED FANS.
- UL705.
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- NEMA 3R SAFETY DISCONNECT SWITCH.

OPTIONS:

- 1.5-HP MOTOR SCREEN.
- 1.5-HP DAMPER.
- MAINT. BASE CERTIFICATION - NEMA-1
- 5 YEAR WARRANTY.
- 2 YEAR PARTS WARRANTY.

VENTED CURB.

16 GAUGE CONSTRUCTION.

3" FLANGE.

161616

19 1/2"24"19 1/2"

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

1"12"1/4"

BACKDRAFT DAMPER INSTALLATION

AIR FLOW

BACKDRAFT DAMPER.

16" (ROOF OPENING).

Cooper's Hawk - Wellington, FL, 33414

Cooper's Hawk - Wellington, FL

DATE: 6/22/2021

DWG.#:
4950443

DRAWN BY: MAP-S2

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

MASTER DRAWING

SHEET NO.
8

TriMark

Foodservice Equipment, Supplies and Design

Midwest: SS Kemp
4597 Willow Parkway
Cleveland, OH 44125
300 E. Business Way Ste. 200
Cincinnati, OH 45241
145 E. Rich Street Ste. 200
Columbus, OH 43215
590 Vista Park Drive
Pittsburgh, PA 15205
p. 216-271-7700
trimagusa.com

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Owner and all Contractors to be informed of the conditions in the field before starting construction and to be responsible for any material or detail changes.

REVISIONS

DATE	NO.	DESCRIPTION

Cooper's Hawk Winery

Lee's Summit, MO

PROJECT: 458903

DATE: 08/13/2021

SCALE:

DRAWN: AEW

APPROVED: AHS

SHEET:

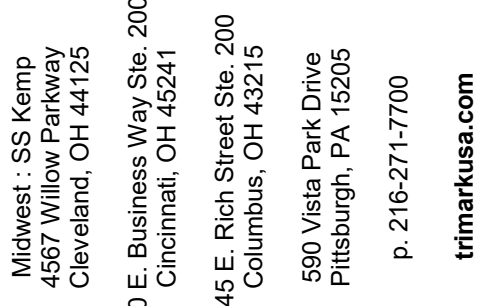
VENDOR/CUSTOM
FABRICATION - HOOD

SHEET NUMBER: QF707

10/14/2021

RELEASE FOR CONSTRUCTION
AS NOTED ON P. 1155 REVISED
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI

BM 361858_COOPER'S HAWK WINERY - LEE'S SUMMIT MO, QNC - 458903.DWG, Lee's Summit, MO, 65114



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

[illegible]

Cooper's Hawk Winery

Lee's Summit, MO

PROJECT	458903	
DATE	08/13/2021	
SCALE		
DRAWN	ABW	APPROVED AHS

SHEET

VENDOR/CUSTOM
FABRICATION - HOOD

SHEET NUMBER:

QF708

881 260 1535 COOPER'S MALV WINEERY 1 EES SUMMIT RD ONO 409301/CA/MI 1 cas 20000 EQ 0211 nt

RELEASE FOR
CONSTRUCTION
10/14/2021

THIS DOCUMENT WAS ORIGINALLY PRINTED ON A 30" x 42" SIZE SHEET

REVISIONS		DATE:
DESCRIPTION		
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△		
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www.wool.com

Northern Ohio Office

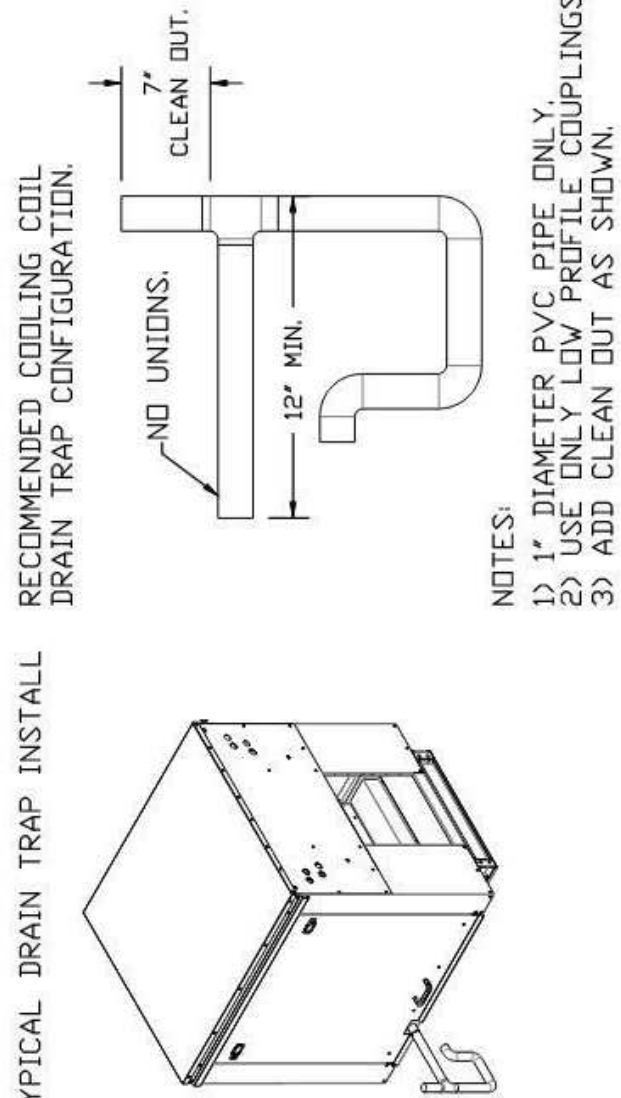
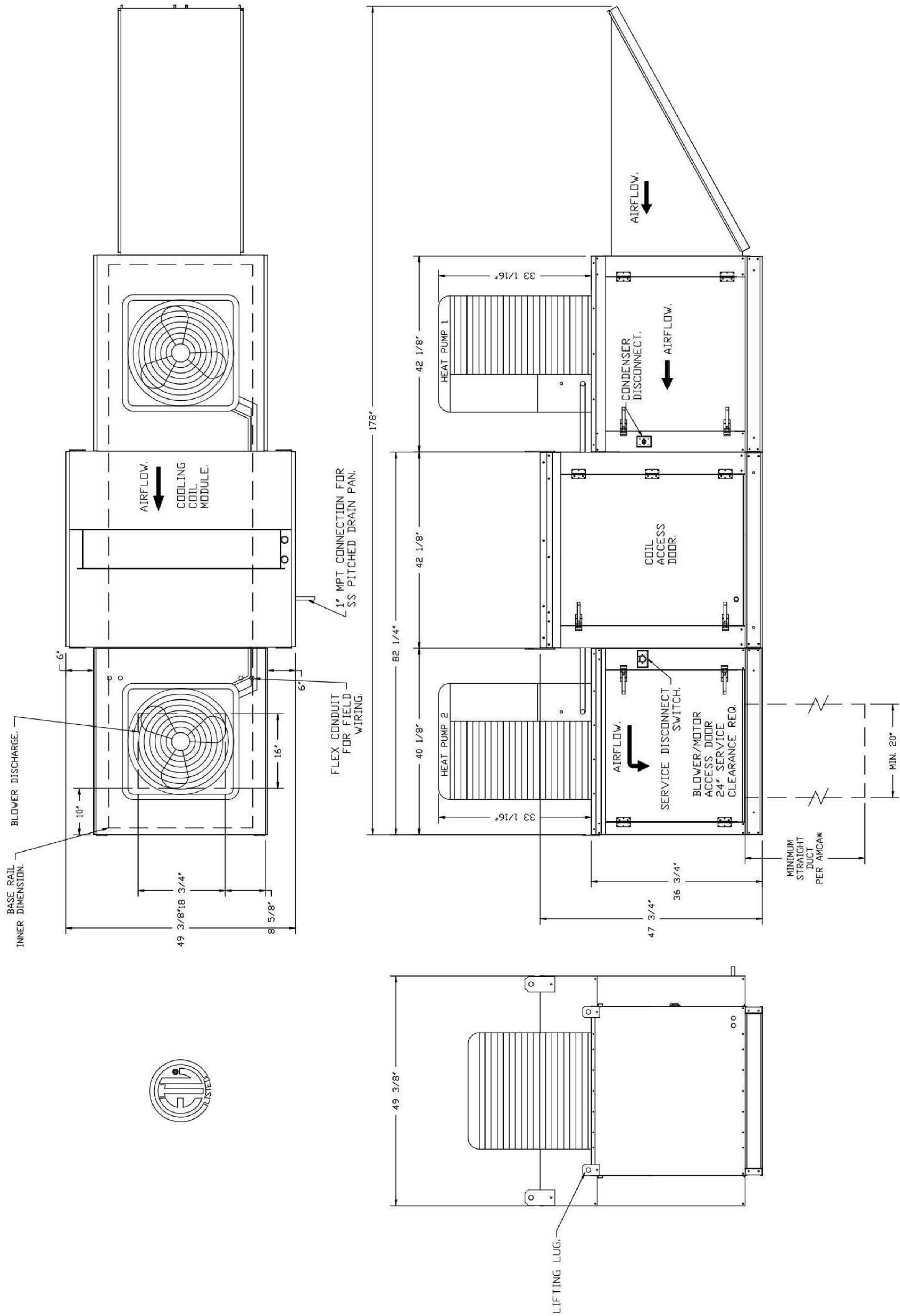
806 Morrison Rd, Gahanna, OH, 43230 PHONE: FAX: (919) 227-5925 EMAIL: reg52@captiveware.com

Cooper's Hawk - Wellington, FL

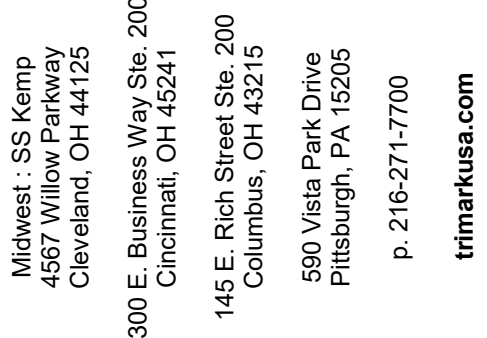
WELLINGTON, FL, 33414

DATE: 6/22/2021	DWG.#: 4950443	DRAWN BY: MAP-52	SCALE: 3/4" = 1'-0"	MASTER DRAWING
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SHEET NO. 6



NOTES:
1) 1" DIAMETER PVC PIPE ONLY.
2) USE ONLY LOW PROFILE COUPLINGS.
3) ADD CLEAN OUT AS SHOWN.



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REVISIONS		
DATE	NO.	DESCRIPTION

Cooper's Hawk Winery

Lee's Summit, MO

<u>PROJECT</u>	458903	
<u>DATE</u>	08/13/2021	
<u>SCALE</u>		
<u>DRAWN</u>	ABW	APPROVED AHS

SHEET

VENDOR/CUSTOM
FABRICATION - HOOD

SHEET NUMBER:

QF709

888 320 8855 CONGERS WAYWINEERY LLC SUMMIT NJ 07901 4503031000 1000 1000000000 00 031 0000

REVISIONS		DATE:
DESCRIPTION		
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△		
△		



www.captiveaire.com

UNO'BJEKT

Northern Ohio Office

808 MORRISON RD, GAITHERSBURG, MD 20878-4202; FAX: (301) 271-3923; E-MAIL: reg32@capliveall.com

Cooper's Hawk - Wellington, FL
WELLINGTON, FL, 33414

DATE: 6/22/2021

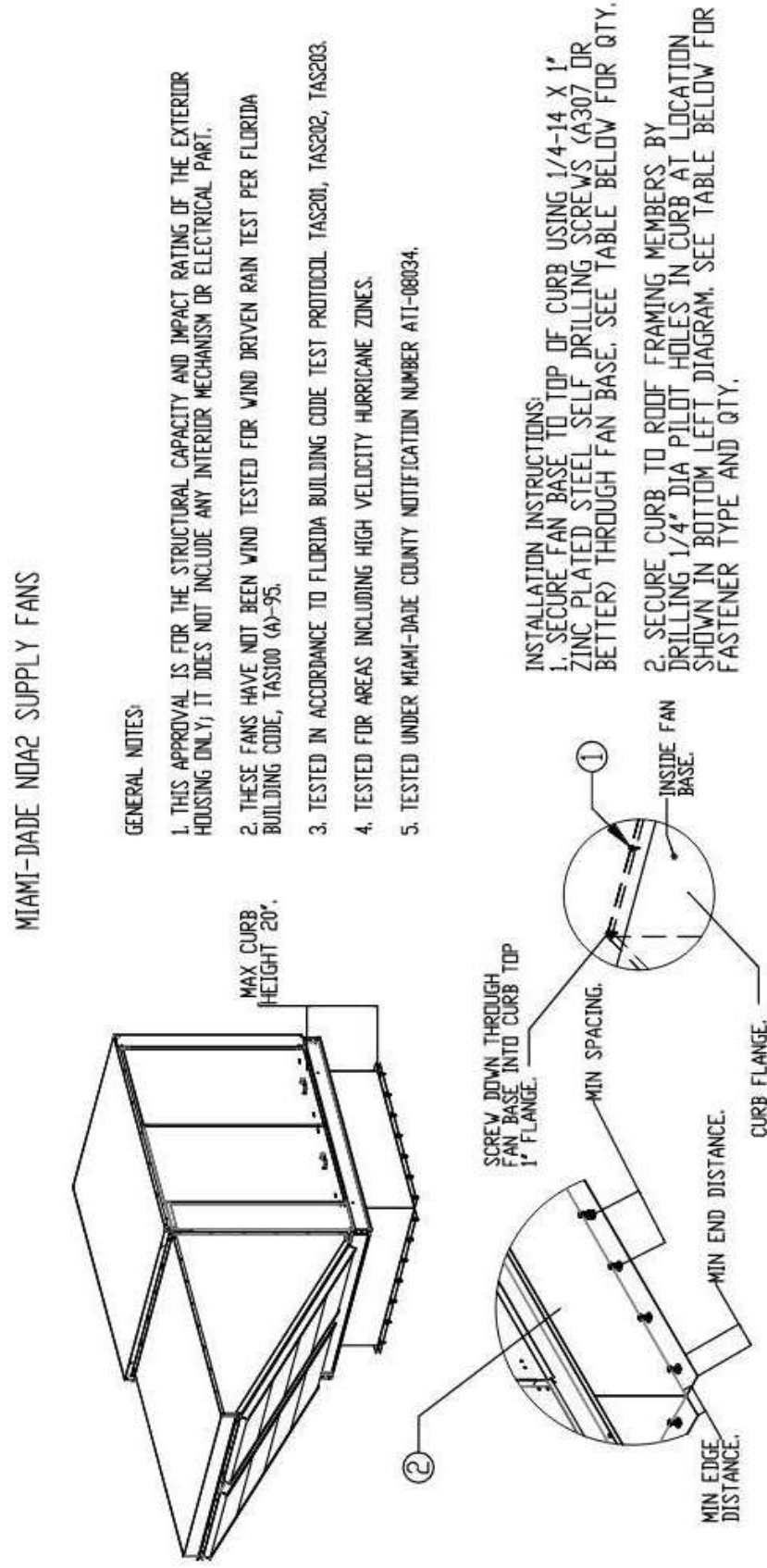
DWG.#:
4950443

DRAWN BY: MAP-52

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

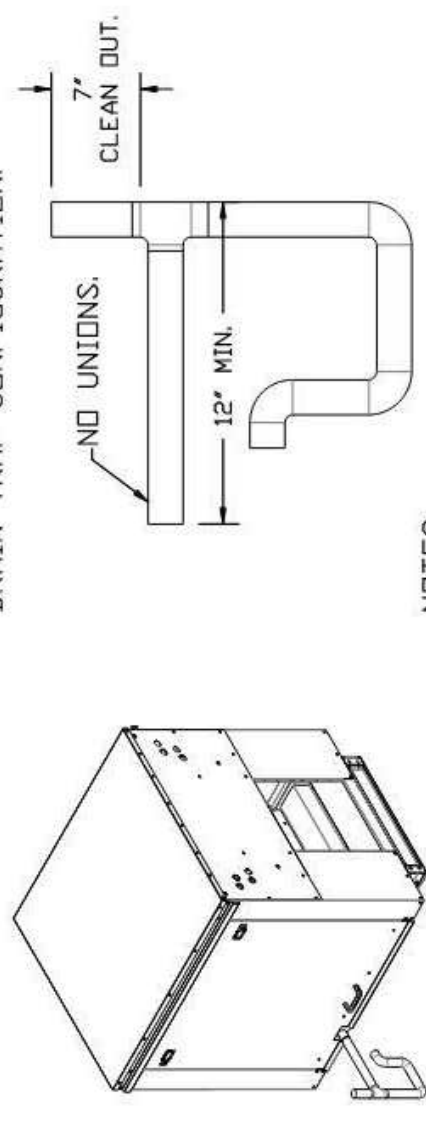
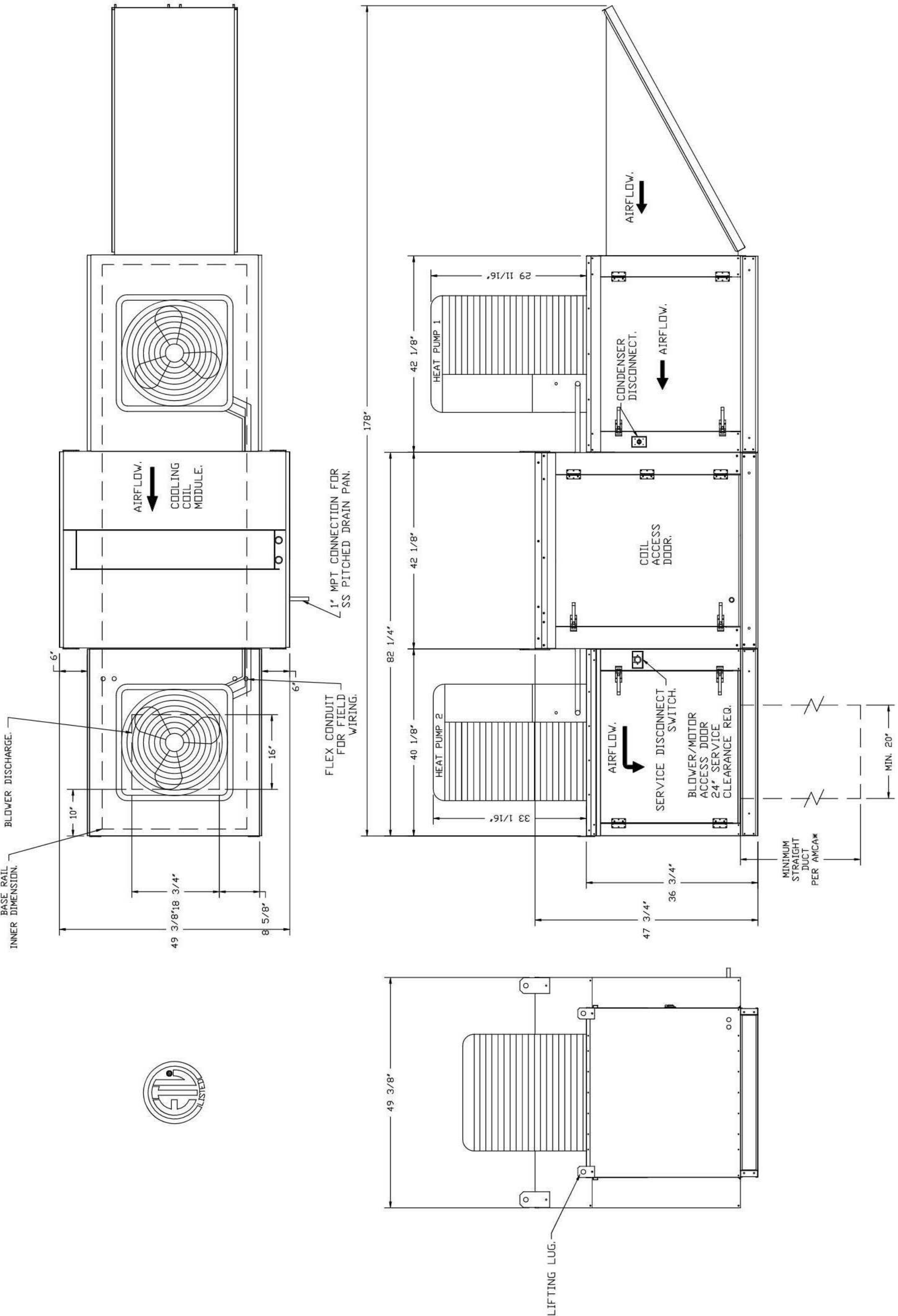
MASTER DRAWING

SHEET NO.
10



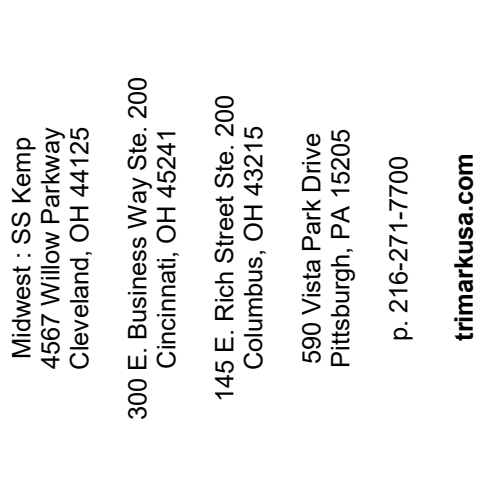
DESIGN PRESSURE: +30.0 / -130.0 PSF.
LARGE MISSILE IMPACT RESISTANT.

INSTALLATION FASTENER TYPES										INSTALLATION FASTENER CITY									
FAN TO CURB		WOOD-ROG-0.42 MIN.		STEEL (12 GAUGE MIN.)		CONCRETE (2400 PSI MIN. CRACKED)		FAN TO CURB		WOOD-ROG-0.42 MIN.		STEEL (12 GAUGE MIN.)		CONCRETE					
FAN MODEL	FAN HOLE	MINIMUM THREAD PENETRATION	MINIMUM EDGE DISTANCE	MINIMUM END DISTANCE	MINIMUM SPACING	FASTENER	FASTENER	FASTENER	FAN MODEL	FAN HOLE	MINIMUM THREAD PENETRATION	MINIMUM EDGE DISTANCE	MINIMUM END DISTANCE	MINIMUM SPACING	FASTENER	FASTENER			
MODULAR ₂	3	2	10	5	4	18	4	3	14	3	14	3	14	3	14	3			
	3	2	10	5	4	18	4	3	14	3	14	3	14	3	14	3			



NOTES:

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- 2) USE ONLY LOW PROFILE COUPLINGS.
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REVISIONS		
DATE	NO.	DESCRIPTION

Cooper's Hawk Winery
Lee's Summit, MO

Lee's Summit, MO

<u>PROJECT</u>		458903
<u>DATE</u>		08/13/2021
<u>SCALE</u>		
<u>DRAWN</u>	ABW	APPROVED AHS
<u>SHEET</u>		

VENDOR/CUSTOM
FABRICATION - HOOD

SHEET NUMBER:

QF710

888 260 1555 COOPER'S MALV WINEERY 1 EES SUMMIT RD, ONO, 400301, U.S.A. Tel: 001 800 260 1555 Fax: 001 800 260 1555

REVISIONS		DATE	DESCRIPTION
1			
2			
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			806 Morrison Rd, Gahanna, OH, 43230 PHONE: FAX (919) 227-5525 EMAIL: reg22@captiveair.com
Northern Ohio Office		Cooper's Hawk - Wellington, FL, 33414	
WELLINGTON, FL, 33414		DATE: 6/22/2021	
DWG.#: 4950443		DRAWN BY: MAP-52	
SCALE: 3/4" = 1'-0"		MASTER DRAWING	
SHEET NO. 11			

Exhaust Fan Wiring DRAWING NUMBER: EMH50443-1 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-2 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-3 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-4 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-5 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-6 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-7 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-8 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-9 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-10 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-11 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-12 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-13 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-14 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-15 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-16 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-17 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-18 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-19 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-20 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-21 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-22 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-23 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-24 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-25 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-26 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-27 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-28 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-29 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-30 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-31 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-32 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-33 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-34 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-35 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-36 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-37 SHIP DATE: 6/22/2021 MODEL: D0000A		Exhaust Fan Wiring DRAWING NUMBER: EMH50443-38
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**RELEASE FOR
CONSTRUCTION
NOTED ON PLANS REVIEW
DEVELOPMENT SERVICES
E'S SUMMIT, MISSOURI**

10/14/2021



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REVISIONS

DATE	NO.	DESCRIPTION

Lee's Summit, MO

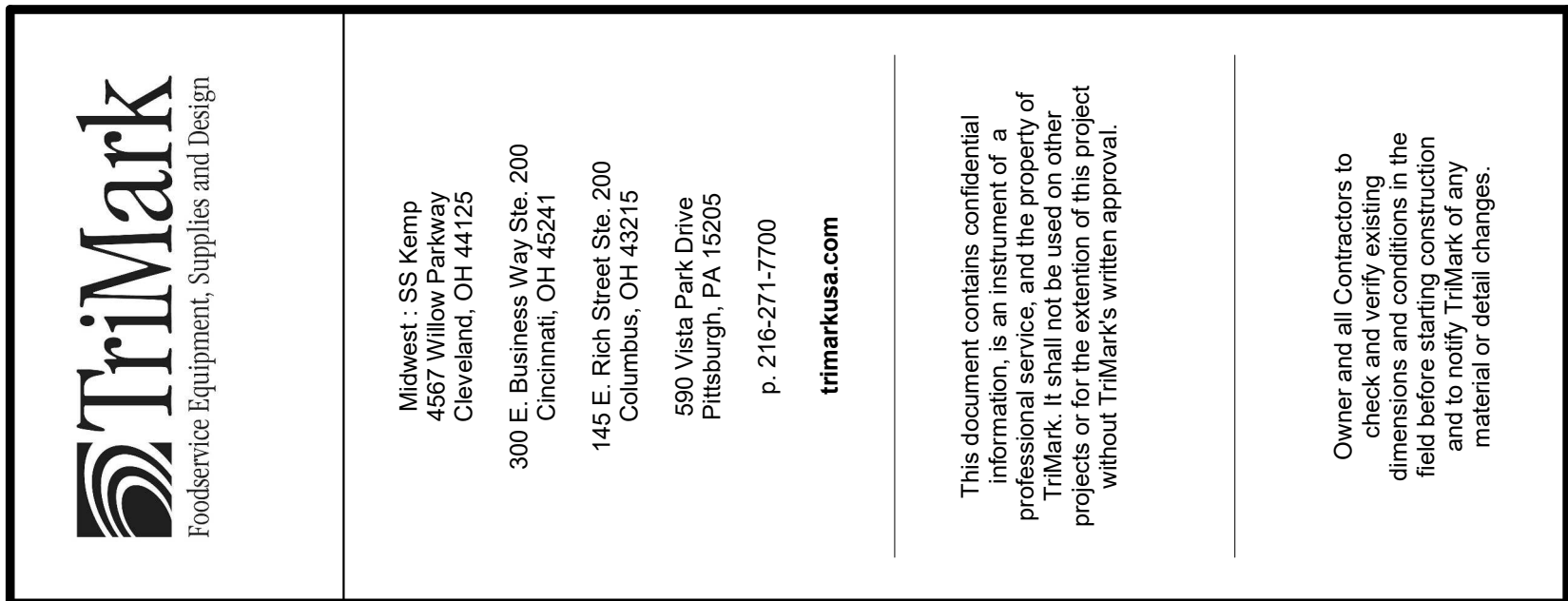
SHEET

SHEET NUMBER:

QF712

801 260 1933 / COOCEEDS HAWK WINERY / ICEE SUMMIT MO. DMO 4590701CUM / 600-8-0000 / EG B31

RELEASE FOR
CONSTRUCTION
AS NOTED ON PLANS REVISED
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI
10/14/2021



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REVISIONS

[illegible]

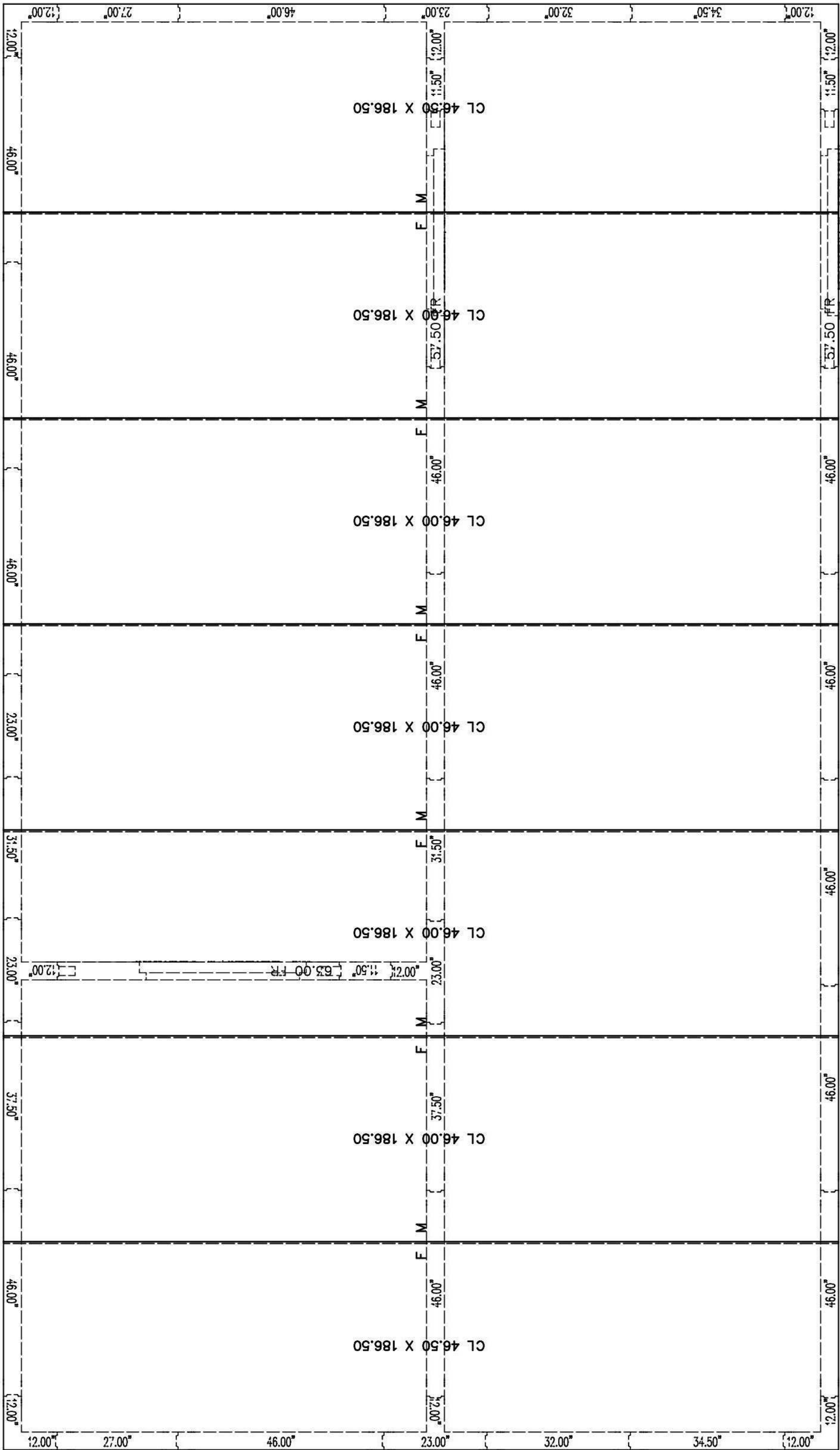
The logo for Cooper's Hawk Winery is displayed. It features the text "Cooper's Hawk Winery" in a large, bold, black serif font. Below this, in a smaller, black sans-serif font, is the text "Lee's Summit, MO". The entire logo is centered within a large, empty rectangular frame.

<u>PROJECT</u>	458903
<u>DATE</u>	08/13/2021
<u>SCALE</u>	
<u>DRAWN</u>	ABW
<u>APPROVED</u>	AHS

VENDOR/CUSTOM
FABRICATION - WALK-IN

QF714

084 350 0355 WWW.WINERY.EES@INMTC.OV 453037CUM 140420000000 09 0314



CEILINGS LAYOUT

!ATTENTION

- [illegible]

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

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

☐ **APPROVAL**- NO CHANGE REQUIRED, MANUFACTURE AS DRAWN.

☐ **APPROVED AS NOTED-** MAKE REQUIRED CHANGES AND RE-SUBMIT DRAWING FOR REVIEW AND RESUBMISSION.

☐ **NOT APPROVED-** DESIGN CHANGES REQUIRE DRAWING REVISION AND RESUBMISSION.

DATE: _____ BY: _____

SMOOTH FINISH DISCLAIMER



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.

NOTICE:

Kolpak and Harford walk-ins are compliant with UL standards.

- Door panels are UL41, UL file listing
- Standard Evaporator coils are UL412.
- Condensing Units are UL1995.

#	SHEET #
DRAWN BY:	DJB
DATE:	4/8/2021
CHECK BY:	
DATE:	
QUOTE REVISION	
DATE:	

AD-2 of 5



KOLPAK
A Welbilt Brand

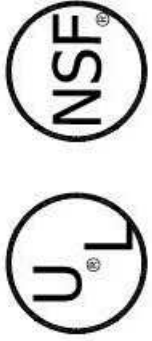
2015 Tennessee American Beauty, Memphis, TN 38008 (773) 447-6060 (773) 447-6060

COOPER'S HAWK - 3 COMPT OUTDR
N/A
ST PETERS, MO 63303 USA

TRIMARK SS KEMP & CO

DRAWING # : A191291R1
UNIT # : 001
ORDER # : N/A

WALK - IN SPECIFICATIONS



ATTENTION

- 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 SUBSIT: ALL AS-BUILT DRAWINGS SHOW PART NUMBERS AND ID LABELS ON PLAN VIEWS.
- ALL WALK-IN UNITS ARE DESIGNED TO BE USED IN THE FOLLOWING MANNER:
- ALLOW 2" MINIMUM CLEARANCE WITH AIRFLOW OF 5 CFM PER 100 SQ FT AROUND ENTIRE PANEL SURFACES. INDOOR WALK-INS REQUIRE A MINIMUM 2" CLEARANCE WITH THE EXTERIOR.
- GENERAL CONTRACTOR TO REFER TO DESIGN AND SPECIFICATION MANUAL FOR FLOOR DETAIL INFORMATION.
- CONCRETE FLOOR FINISHES MUST BE SMOOTH AND LEVEL. ALL FLOOR FINISHES MUST BE PROPERLY VENTILATED.
- CREATED BY THE FLOORING OF CONCRETE TYPE MATERIALS. IT IS ABSOLUTELY NECESSARY THAT EACH ROOM BE PROPERLY VENTILATED.
- PANEL LAYOUT MAY CHANGE BASED ON OPTIMAL PLANNING DURING STAGE DUE TO EFFECTS HYDROCHLORIC FUMES HAVE ON METAL MATERIALS.
- WALK-IN TOP IS NOT DESIGNED FOR FOOT TRAFFIC OR STORAGE UNLESS NOTED OTHERWISE.
- WALK-IN TOP IS NOT DESIGNED FOR STORAGE UNLESS NOTED OTHERWISE.
- FLOOR, CURB, AND PIT DETAILS ARE FOR GENERAL REFERENCE ONLY. THESE DRAWINGS SHOULD NOT BE USED OR INCORPORATED IN THE ENGINEER, ALL FOOTINGS, FOUNDATION WALLS AND CONCRETE VIBR. SLAB ARE THE RESPONSIBILITY OF THE BUILDING ENGINEER OR ARCHITECT.
- THE FOAM PLASTIC USED IN THIS PRODUCT COMPLIES TO THE IRC SECTION 2602 AS FOLLOWS: FRAME SPREAD BATTING 20; SMOKE PENETRATION RESISTANCE 15 MIN; FLAME SPREAD RESISTANCE 15 MIN; COOLING RESISTANCE 15 MIN; COOLING RESISTANCE 15 MIN.
- R-VALUES MEET DOE REQUIREMENTS AND ARE ASTM C510 TESTED. COOLER R-VALUES ARE R-29 FOR 4" THICK, R-36 FOR 5" THICK, AND R-42 FOR 6" THICK. FREEZER R-VALUES ARE R-29 FOR 4" THICK, R-36 FOR 5" THICK, AND R-42 FOR 6" THICK. FLOORS NOT DESIGNED FOR MEET LADING PALLET JACKS OR FORK LIFT TRUCKS.
- FLOORS NOT DESIGNED FOR MEET LADING PALLET JACKS OR FORK LIFT TRUCKS.

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

- ☐ APPROVAL: NO CHANGE REQUIRED, MANUFACTURE AS DRAWN.
- ☐ APPROVED AS NOTED: MAKE REQUIRED CHANGES AND MANUFACTURE AS DRAWN.
- ☐ NOT APPROVED: DESIGN CHANGES REQUIRE DRAWING REVISION AND RESUBMISSION.
- DATE: _____ BY: _____

SMOOTH FINISH DISCLAIMER

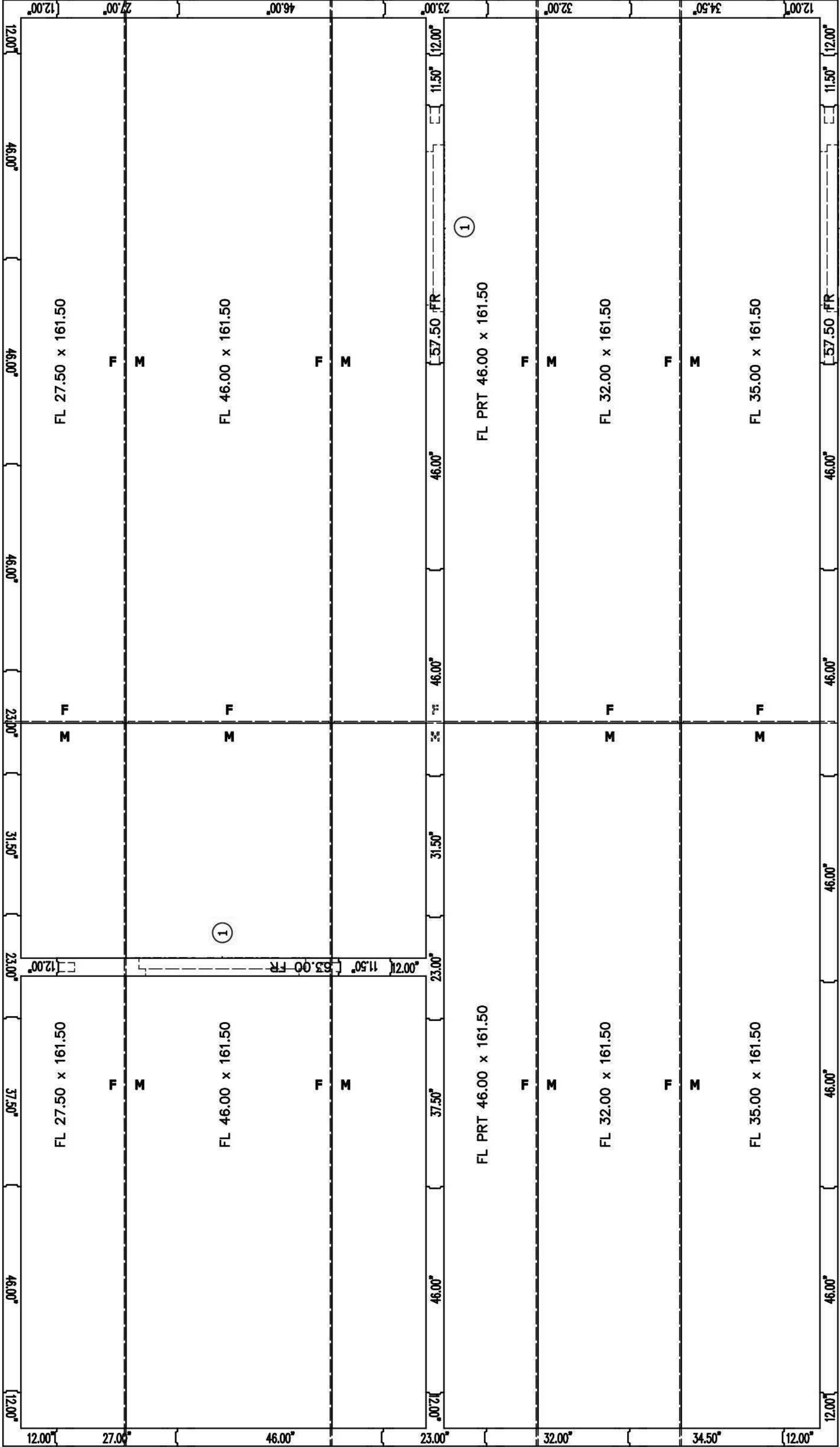
Panels with non-textured and/or no-profile panel finishes (smooth finishes) on the exterior and interior faces may exhibit "oil canning" and flatness imperfections on the surface. Our standard panels have a stucco embossed texture on both faces that helps to reduce oil canning and any other irregularities 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.



NOTICE:

Kolpak and Harford walk-ins are compliant with UL standards. Door panels are UL471, UL file listing E461.40.

- Standard Evaporator coils are UL412.
- Condensing Units are UL1995.



FLOORS LAYOUT



Midwest: SS Kemp
4597 Willow Parkway
Cleveland, OH 44125
300 E. Business Way Ste. 200
Cincinnati, OH 45241
145 E. Rich Street Ste. 200
Columbus, OH 43215
590 Vista Park Drive
Pittsburgh, PA 15205
p. 216-271-7700
trimakusa.com

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Owner and all Contractors to read and understand all dimensions and conditions in the field before starting construction. No substitutions or changes in material or detail changes.

REVISIONS

DATE	NO.	DESCRIPTION

Cooper's Hawk Winery
Lee's Summit, MO

PROJECT	458903
DATE	08/13/2021
SCALE	
DRAWN	ABW
APPROVED	AHS

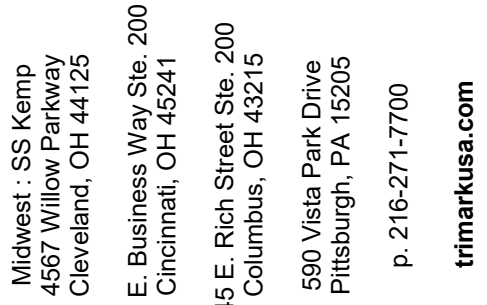
SHEET

VENDOR/CUSTOM
FABRICATION - WALK-IN

SHEET NUMBER

QF715

RELEASE FOR
CONSTRUCTION
AS NOTED OR PER MISS REVISED
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI
10/14/2021



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

REVISIONS	
DATE	DESCRIPTION

Cooper's Hawk Winery

Lee's Summit, MO

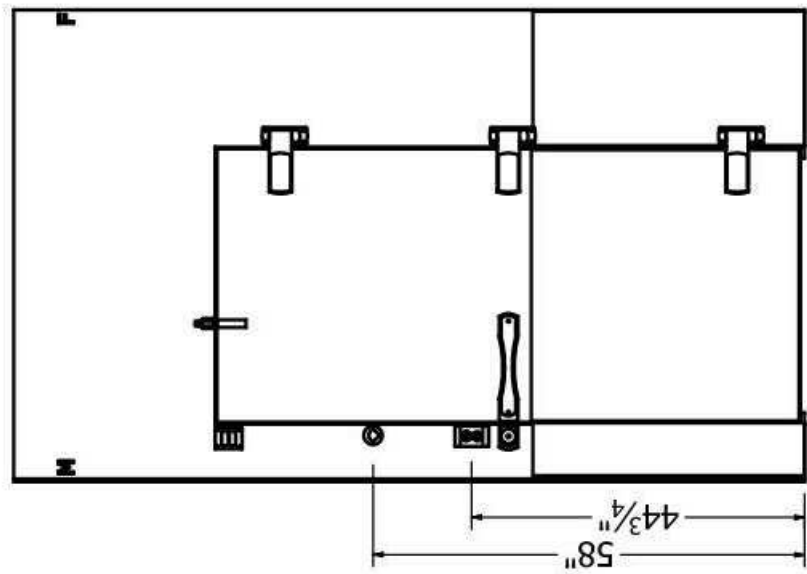
<u>PROJECT</u>	458903	
<u>DATE</u>	08/13/2021	
<u>SCALE</u>		
<u>DRAWN</u>	ABW	<u>APPROVED</u> AHS

VENDOR/CUSTOM
FABRICATION - WALK-IN

SHEET NUMBER:

QF716

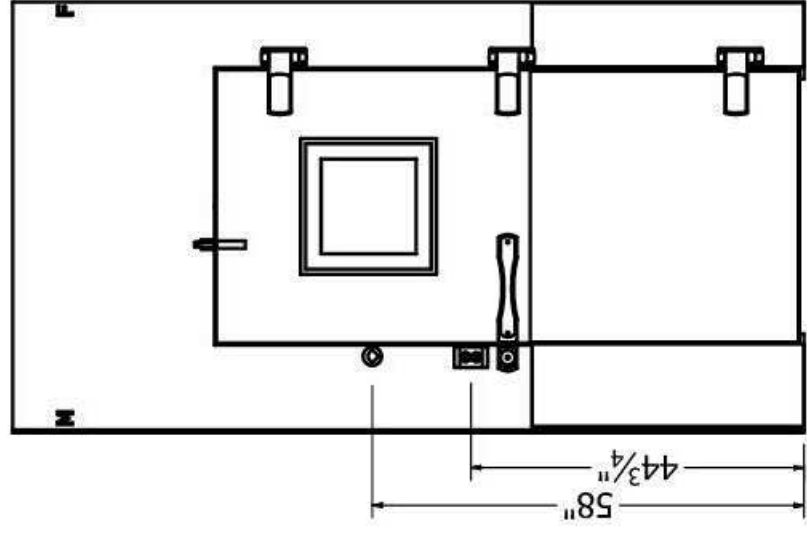
981 320 1955 CROCODER'S MANNING VINERY LEE'S SUMMIT INC. DMC 4599/031/CUM 1 604 500026 E9 D211 n6


$$\text{OFFSET } \frac{-5.50}{\text{R } 34.00'' \times 78.00''}$$

DW-1

DOOR ELECTRICAL INFORMATION				
DESCRIPTION	QTY	VOLT	AMP	AMP LOAD
HEATED AIR VENT	1	0.04		0.04
HEATER WIRE	1	115	0.80	0.80
LED LIGHT	1		0.10	0.10
115 VOLT, SINGLE PHASE, 60 HZ, TOTAL DOOR AMPS:				0.94

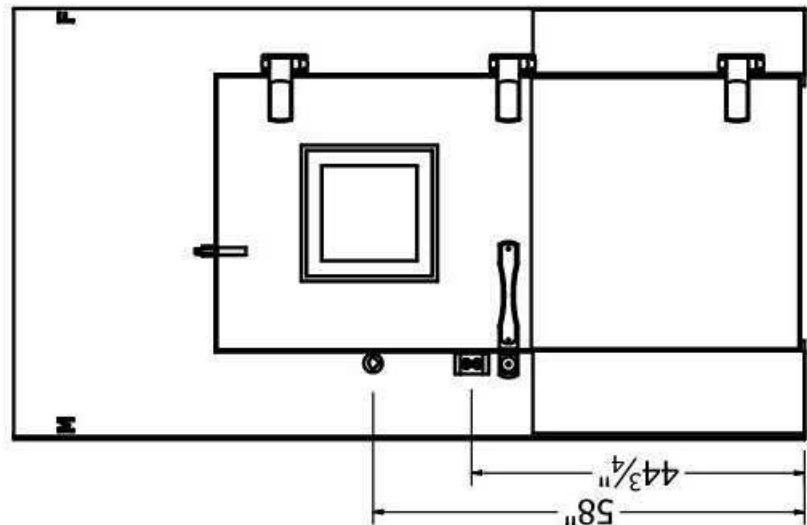
NAME: _____
 RECESSED 0" WITH 0" LEVELING SAND AND 0.125" TILE AND GROUT
 EXT: GALVALUME - EMBOSSED 26 GA



OFFSET 1.2
DR 34.00" x 7

FR 57.50" x 106.25"

DOOR ELECTRICAL INFORMATION				
DESCRIPTION	QTY	VOLT	AMP	AMP LOAD
HEATED VIEWPORT	1	115	0.22	0.22
LED LIGHT	3		0.10	0.30
115 VOLT, SINGLE PHASE, 60 HZ, TOTAL DOOR AMPS: 0.52				

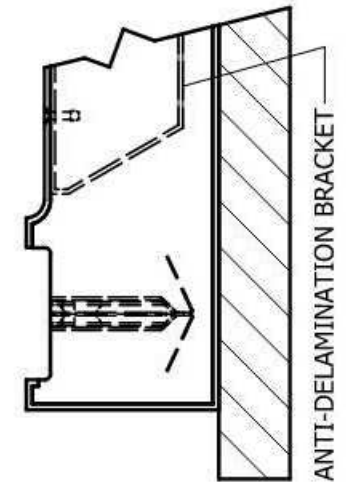


OFFSET 1.25

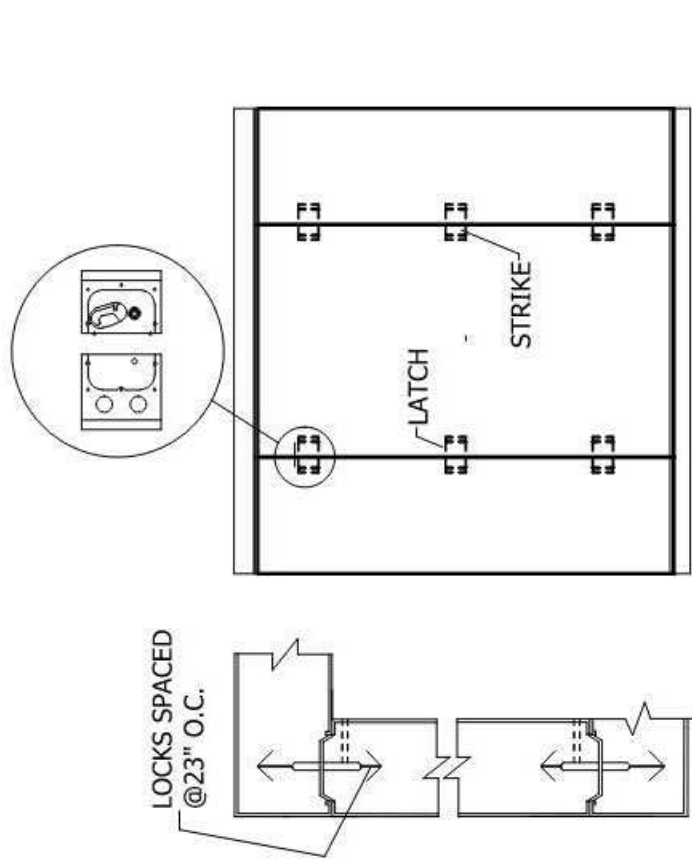
DR 34.00" x 78.00"

DW-2

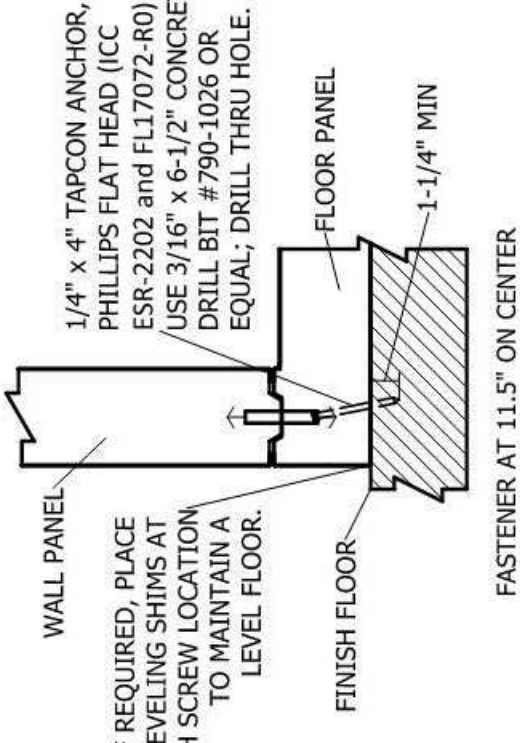
DOOR ELECTRICAL INFORMATION				
DESCRIPTION	QTY	VOLT	AMP	AMP LOAD
HEATED VIEWPORT	1	115	0.22	0.22
LED LIGHT	2		0.10	0.20
115 VOLT, SINGLE PHASE, 60 HZ, TOTAL DOOR AMPS:				
				0.42



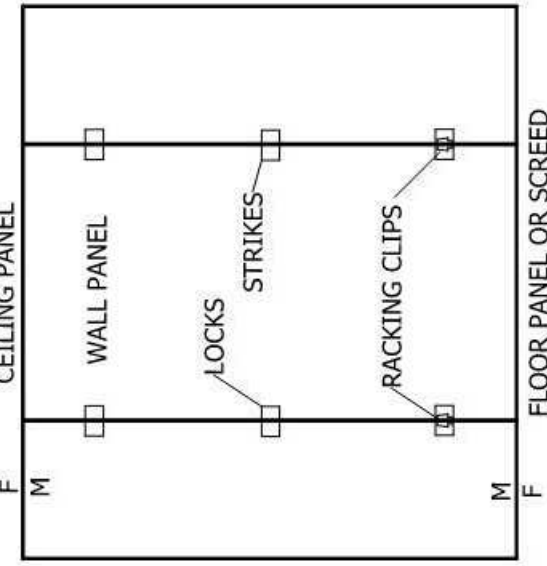
4 DETAIL - FOOT-LIGHT ROLLING CART FLOOR CONSTRUCTION



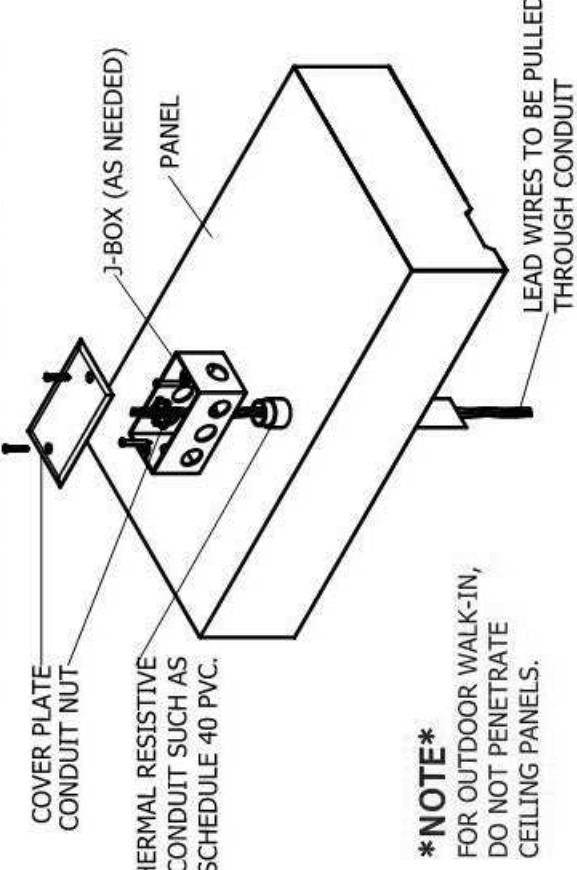
6 DETAIL - PANEL CONNECTION AT FLOORS OR METAL SCREEDS



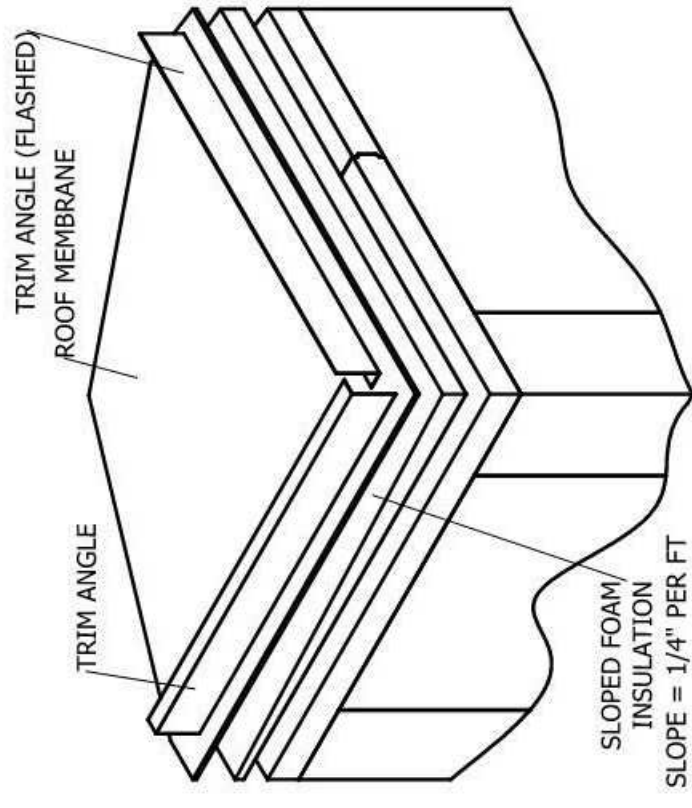
5 DETAIL - TAPCON ANCHOR WITH FLOOR



7 **DETAIL - RACKING CLIP**
Scale: NTS



8 **DETAIL - ELECTRICAL CONDUIT PENETRATION**
Scale: NTS

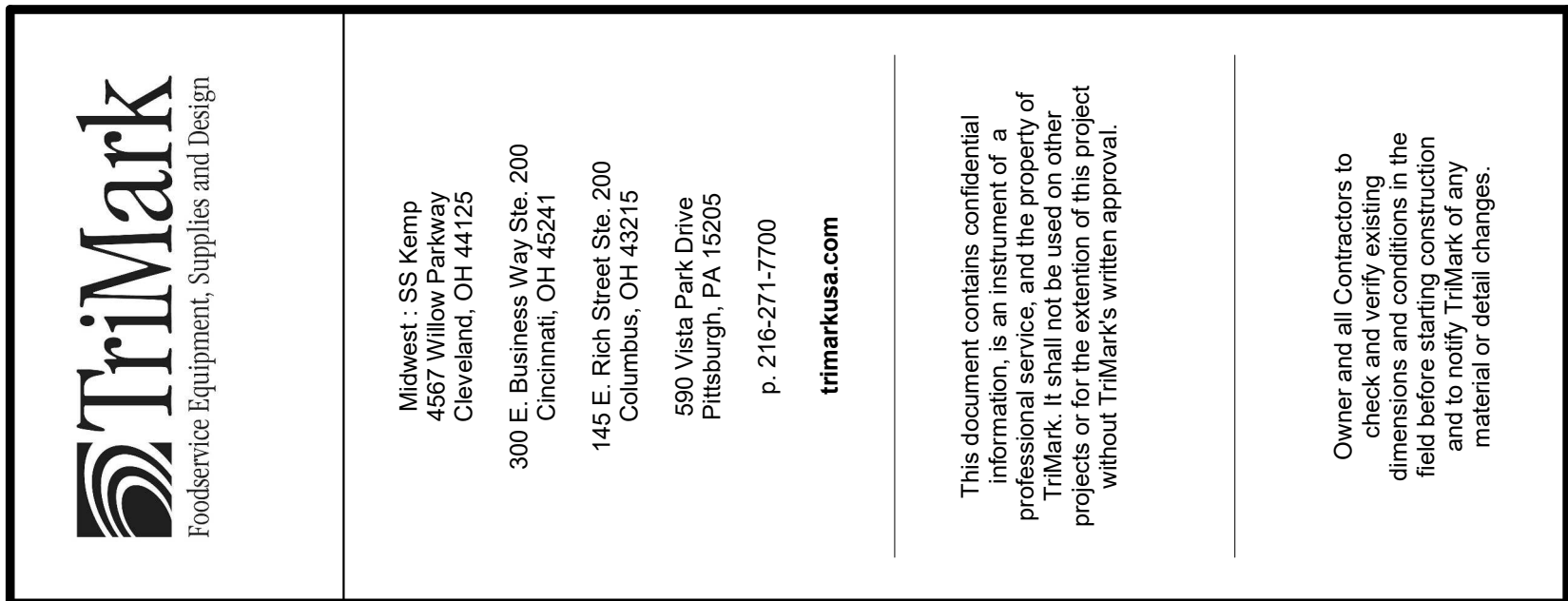


10 DETAIL - SLOPE MEM ROOF CAP FLASHED
Scale: NTS

COMPARTMENT			CONDENSING UNIT																						
TEMP F			QTY	MODEL #	REFRIGERANT	COMPRESSOR TYPE	DIMENSIONS					COMPRESSOR					CONDENSER FAN MTR				TOTAL AMPS	MX AMP DISC	CONNECTIONS O.D.		RCV CAP @ 90% FULL (lbs)
WT							L (A)	W (B)	H (C)	LBS	HP	RLA	LRA	V	Φ	FLA	V	Φ			SUCT	LIQ			
DESCRIPTION			1	KPC199LZOP-3E	R404A	SCROLL	33	25.5	19.25	186	2	9.3	55	208-230	60	3	1.2	208-230	1	10.8	20	7/8	3/8	10.4	
CO2 FREEZER																									
CO2 MEAT COOLER			34	KPC149WZOP-3E	R404A	SCROLL	33	25.5	19.25	163	1 1/2	9.7	56	208-230	60	3	1.2	208-230	1	11.1	20	7/8	3/8	10.4	
CO1 PRODUCE COOLER			34	KPC149WOP-3E	R404A	HERMETIC	33	25.5	19.25	163	1 1/2	6.4	52	208-230	60	3	1.1	208-230	1	7.7	15	7/8	3/8	10.4	
COMPARTMENT			UNIT COOLER																						
TEMP F				MODEL #			DIMENSIONS					FAN			HEATER			CONNECTIONS O.D.							
WT			QTY	(DEFROST: A-AIR +E-ELECTRIC)	REFRIGERANT		L (D)	W (E)	H (F)	LBS	TOTAL AMPS	V	TOTAL AMPS	V	Φ	SUCT	LIQ								
DESCRIPTION			1	KEL26-077-2EC-PR-4	R404A		43.625	15.5	16.75	55	1	208-230	9.8	208-230	1	7/8	3/8	3/4	DRAIN						
CO2 FREEZER																									
CO2 MEAT COOLER			34	KAM36-141-1EC-PR-4	R404A		60.125	15.5	16.75	72	2.4	115	0	N/A	0	5/8	3/8	3/4	3/4						
CO1 PRODUCE COOLER			34	KAM26-073-1EC-PR-4	R404A		43.625	15.5	16.75	52	1.6	115	0	N/A	0	5/8	3/8	3/4	3/4						

CONDENSING UNIT ASSEMBLY		CLEARANCE REQUIREMENT	
EVAPORATOR - MODEL AM, EM, EL, AMB, ELB			

SHEET



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

The logo for Cooper's Hawk Winery is displayed within a rectangular frame. The text "Cooper's Hawk Winery" is written in a large, bold, black, sans-serif font. Below this, in a smaller, regular weight of the same font, is the text "Lee's Summit, MO".

SHEET

VENDOR/CUSTOM
FABRICATION - WALK-IN

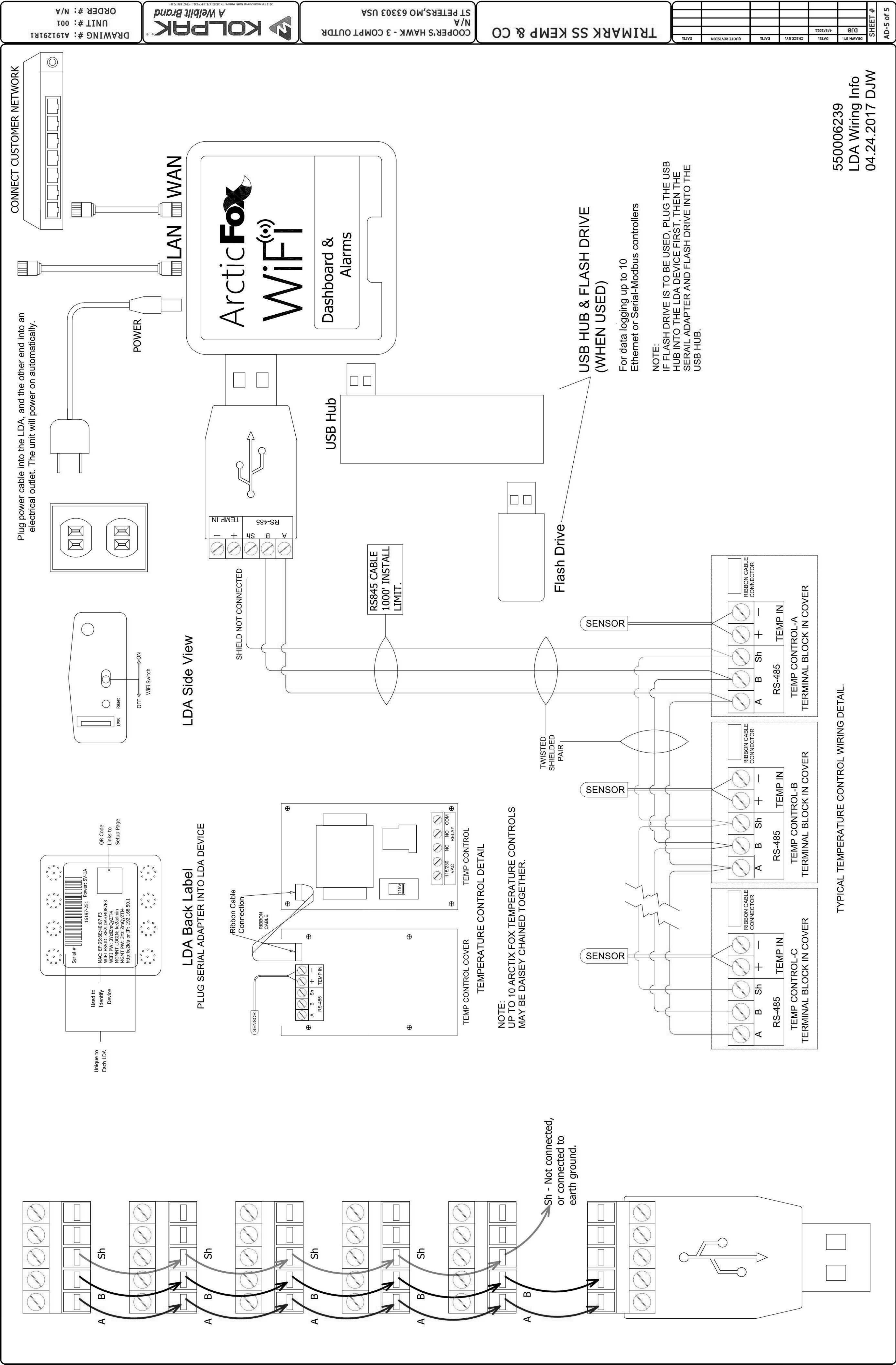
DEVELOPMENT SERVICES
LEASING SUMMIT, MISSOURI

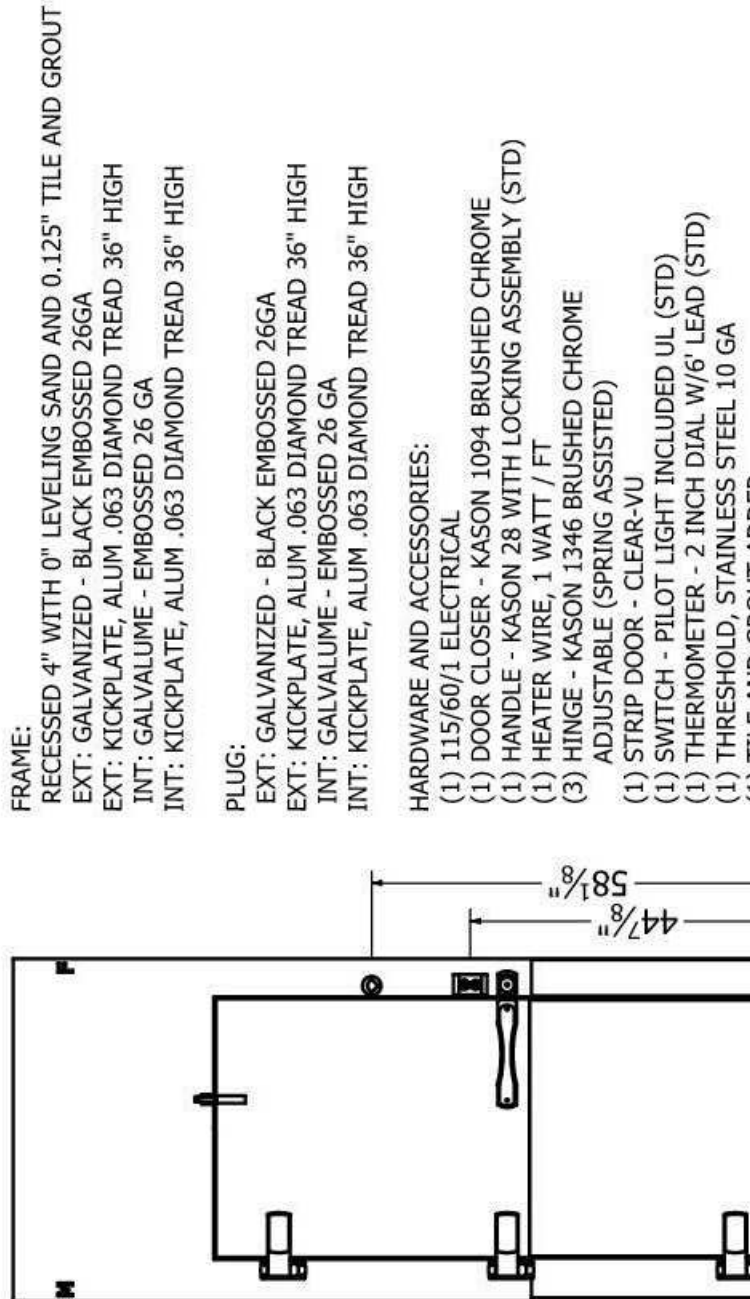
10/14/2021

QF717

SHEET NUMBER:

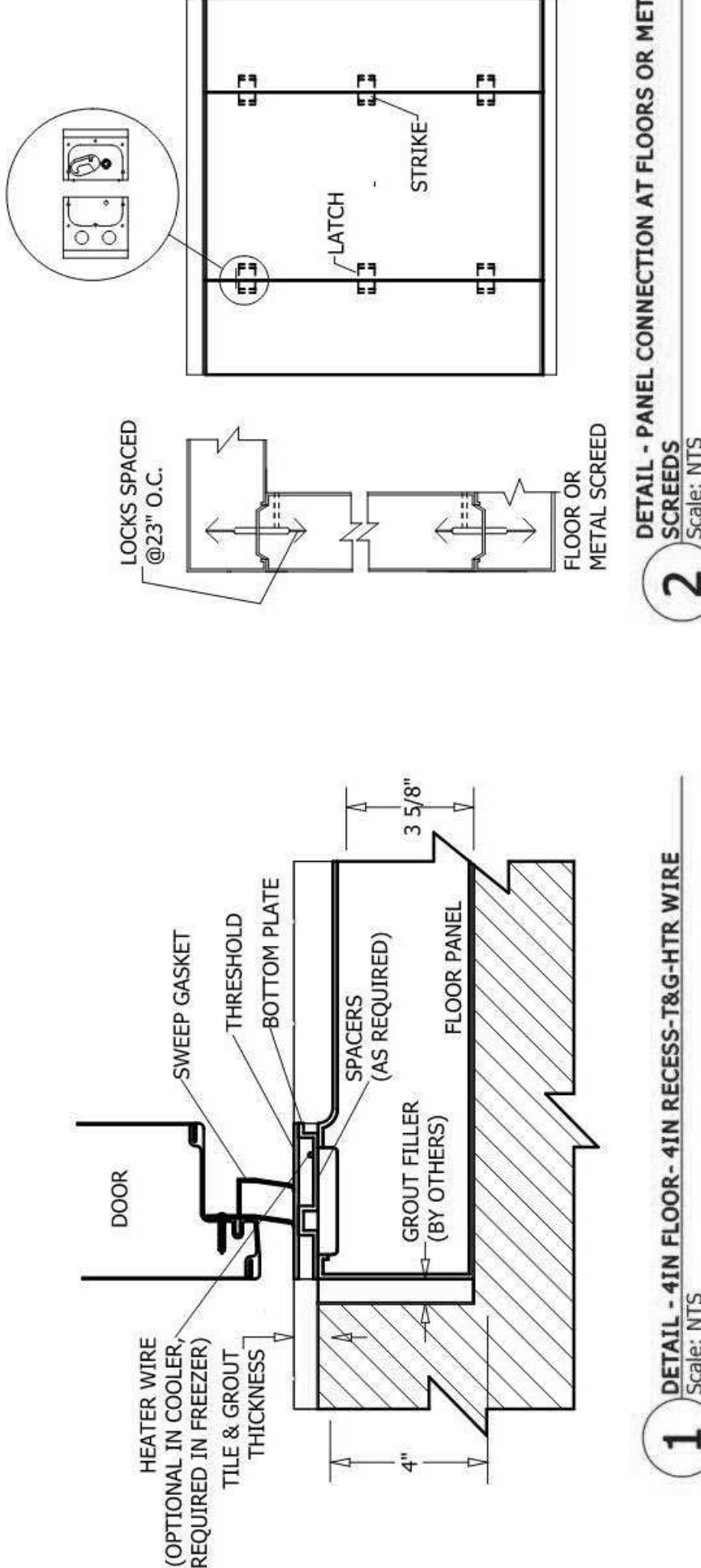
© 2010 JASW. COOPER'S HAWK WINERY, 1555 SUMMIT RD., P.O. BOX 100, JAMES VALLEY, GA 30145



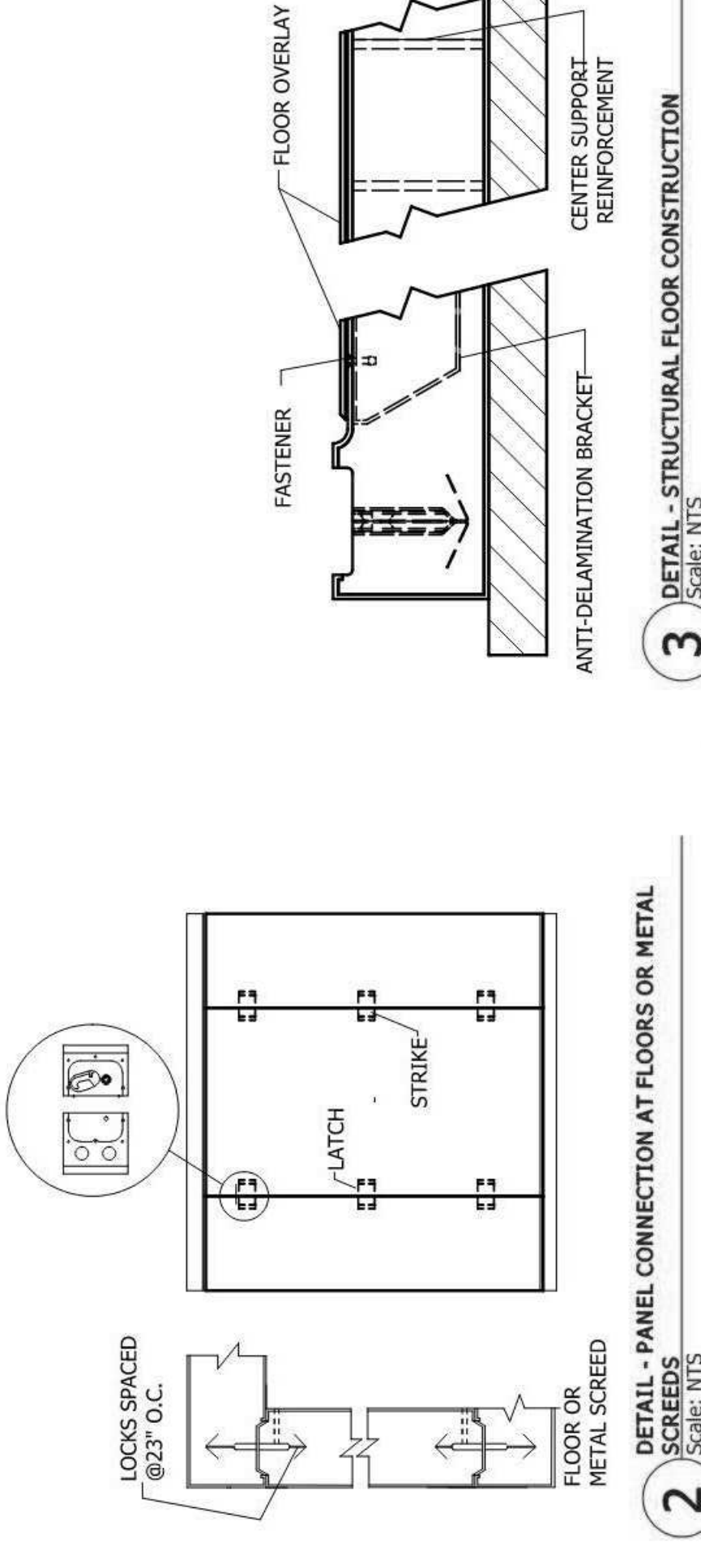


OFFSET 0.25
DP 32.00" x 78.00"
FR 46.00" x 106.25"
DW-1 A

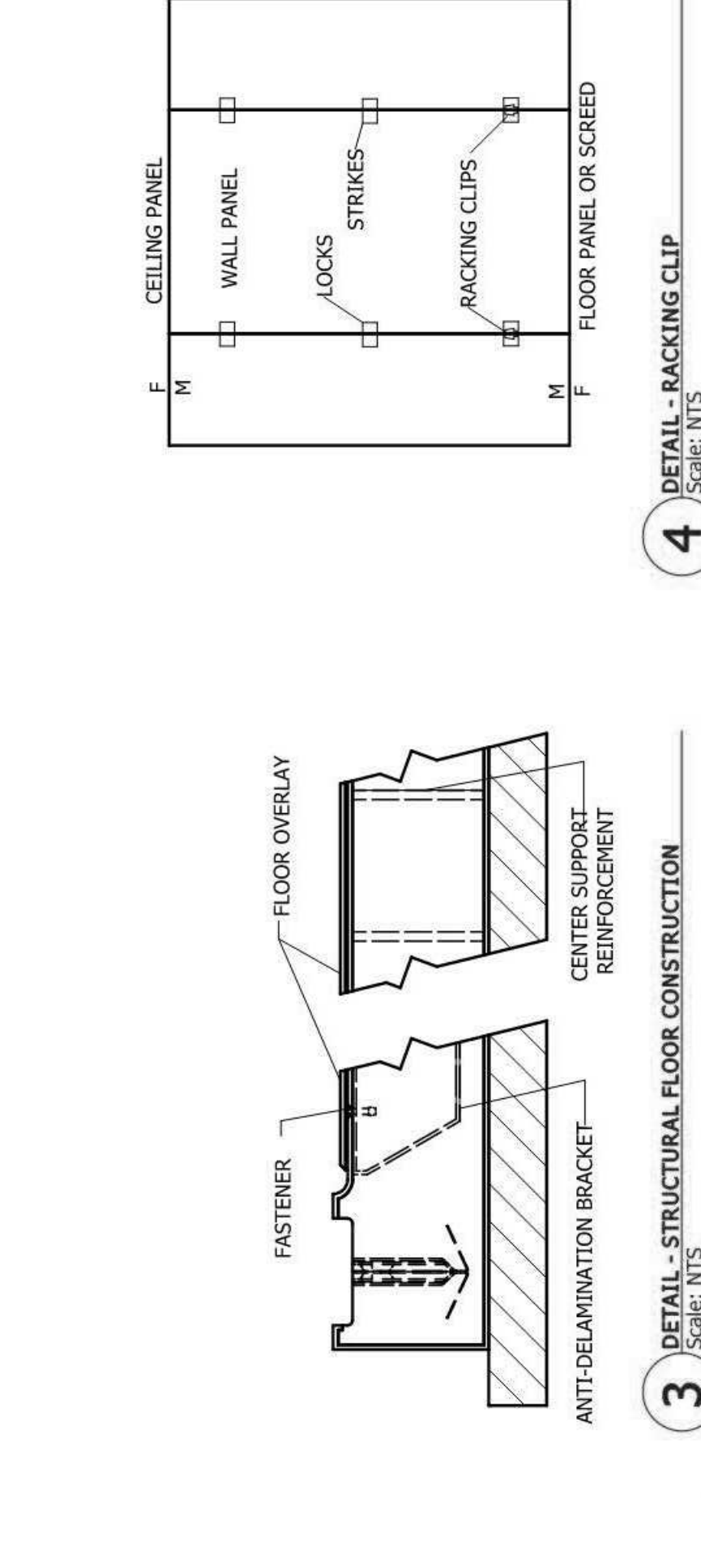
DOOR ELECTRICAL INFORMATION					
DESCRIPTION	QTY	VOLT	AMP	AMP LOAD	
HEATER WIRE	1	115	0.2	0.2	0.2
115 VOLT SINGLE PHASE, 60 Hz, TOTAL DOOR AMPS:	1			0.2	0.2



1 DETAIL - 4IN FLOOR-4IN RECESS-T&G-HTR WIRE
Scale: NTS



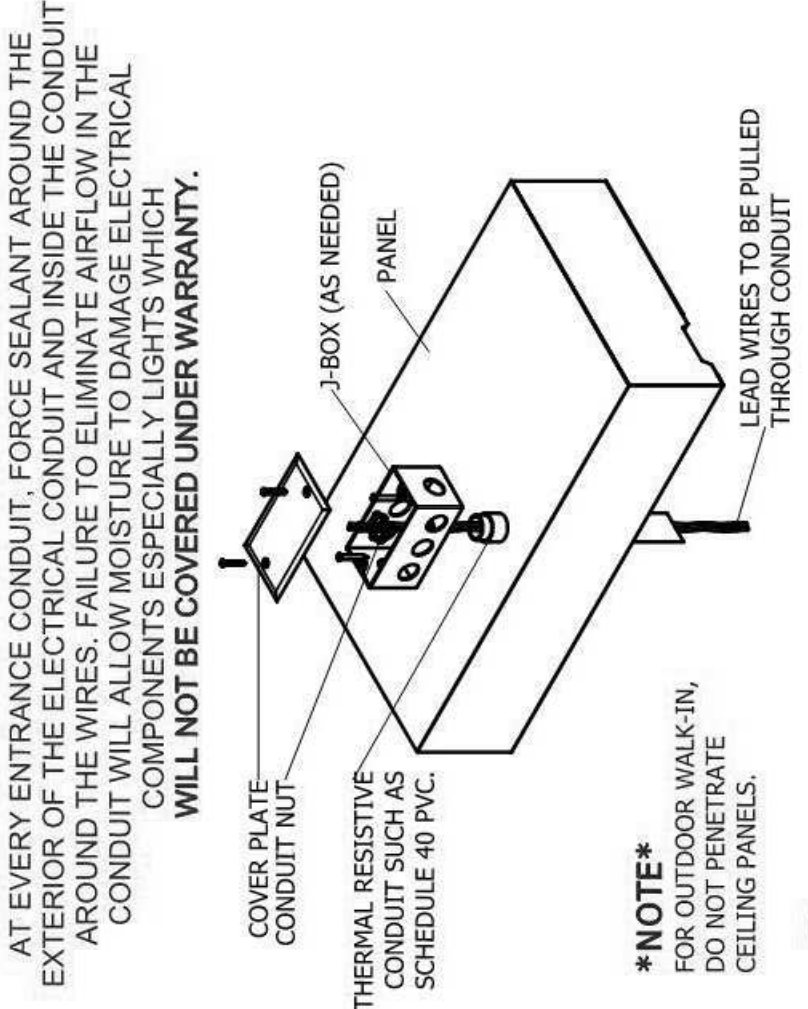
2 PANEL CONNECTION AT FLOORS OR METAL
Scale: NTS



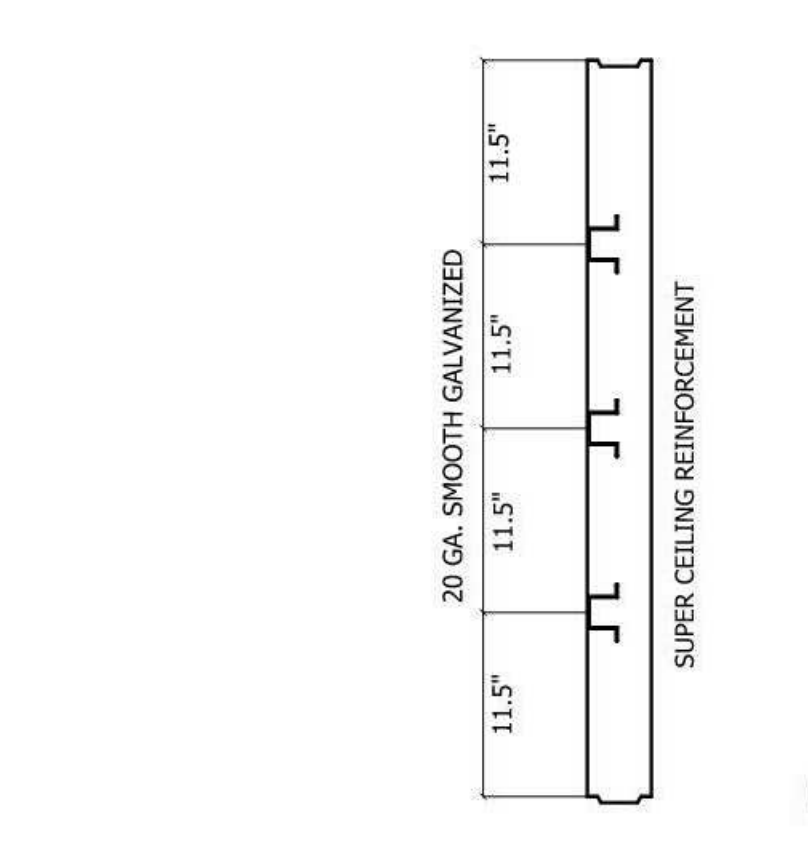
3 DETAIL - STRUCTURAL FLOOR CONSTRUCTION
Scale: NTS



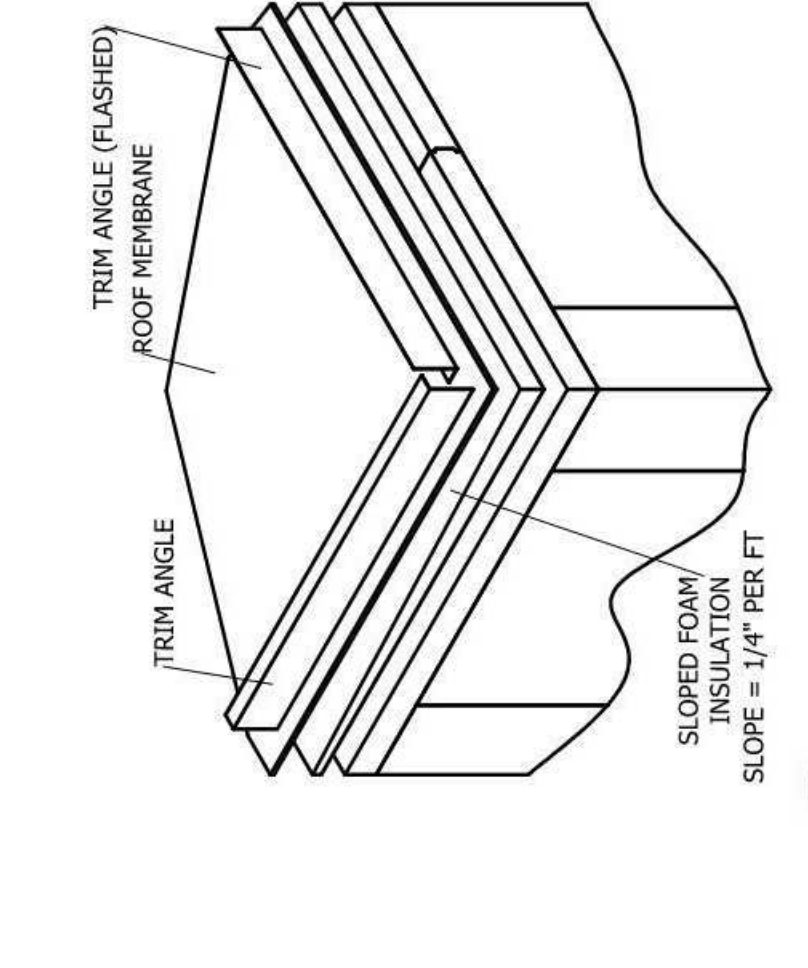
4 DETAIL - RACKING CLIP
Scale: NTS



5 DETAIL - ELECTRICAL CONDUIT PENETRATION
Scale: NTS



6 DETAIL - SUPER CEILING
Scale: NTS



7 DETAIL - SLOPE MEM ROOF CAP FLASHED
Scale: NTS

DOOR ELECTRICAL INFORMATION

DESCRIPTION	QTY	VOLT	AMP	AMP LOAD
HEATER WIRE	1	115	0.2	0.2
115 VOLT SINGLE PHASE, 60 Hz, TOTAL DOOR AMPS:	1			0.2

COMPARTMENT

TEMP F	QTY	MODEL #	REFRIGERANT	COMPRESSOR TYPE	L (A)	W (B)	H (C)	HP	RLA	URA	V	Φ	TOTAL AMPS	MX AMP DISC	CONNECTIONS O.D.	RCV CAP @ 90% FULL (lbs)						
34	1	KPC149MZOP-3E	R404A	SCROLL	33	25.5	19.25	163	1 1/2	9.7	56	208-230	60	3	1.2	208-230	1	11.1	20	7/8	3/8	10.4

UNIT COOLER

TEMP F	QTY	MODEL #	REFRIGERANT	COMPRESSOR TYPE	L (A)	W (B)	H (C)	HP	RLA	URA	V	Φ	TOTAL AMPS	MX AMP DISC	CONNECTIONS O.D.	RCV CAP @ 90% FULL (lbs)
34	1	KAM36-141-1EC-PR-4	R404A	SCROLL	60.125	15.5	16.75	72	2.4	115	0	5/8	3/8	10.4	10.4	

CONDENSING UNIT

TEMP F	QTY	MODEL #	REFRIGERANT	COMPRESSOR TYPE	L (A)	W (B)	H (C)	HP	RLA	URA	V	Φ	TOTAL AMPS	MX AMP DISC	CONNECTIONS O.D.	RCV CAP @ 90% FULL (lbs)
34	1	KAM36-141-1EC-PR-4	R404A	SCROLL	60.125	15.5	16.75	72	2.4	115	0	5/8	3/8	10.4	10.4	

CONDENSING UNIT ASSEMBLY

TEMP F	QTY	MODEL #	REFRIGERANT	COMPRESSOR TYPE	L (A)	W (B)	H (C)	HP	RLA	URA	V	Φ	TOTAL AMPS	MX AMP DISC	CONNECTIONS O.D.	RCV CAP @ 90% FULL (lbs)
34	1	KAM36-141-1EC-PR-4	R404A	SCROLL	60.125	15.5	16.75	72	2.4	115	0	5/8	3/8	10.4	10.4	

CONDENSING UNIT ASSEMBLY

TEMP F	QTY	MODEL #	REFRIGERANT	COMPRESSOR TYPE	L (A)	W (B)	H (C)	HP	RLA	URA	V	Φ	TOTAL AMPS	MX AMP DISC	CONNECTIONS O.D.	RCV CAP @ 90% FULL (lbs)
34	1	KAM36-141-1EC-PR-4	R404A	SCROLL	60.125	15.5	16.75	72	2.4	115	0	5/8	3/8	10.4	10.4	

CONDENSING UNIT ASSEMBLY

TEMP F	QTY	MODEL #	REFRIGERANT	COMPRESSOR TYPE	L (A)	W (B)	H (C)	HP	RLA	URA	V	Φ	TOTAL AMPS	MX AMP DISC	CONNECTIONS O.D.	RCV CAP @ 90% FULL (lbs)
34	1	KAM36-141-1EC-PR-4	R404A	SCROLL	60.125	15.5	16.75	72	2.4	115	0	5/8	3/8	10.4	10.4	

CONDENSING UNIT ASSEMBLY

TEMP F	QTY	MODEL #	REFRIGERANT	COMPRESSOR TYPE	L (A)	W (B)	H (C)	HP	RLA	URA	V	Φ	TOTAL AMPS	MX AMP DISC	CONNECTIONS O.D.	RCV CAP @ 90% FULL (lbs)
34	1	KAM36-141-1EC-PR-4	R404A	SCROLL	60.125	15.5	16.75	72	2.4	115	0	5/8	3/8	10.4	10.4	



Produce Equipment, Supplies and Design

Midwest: SS Kemp
4597 Willow Parkway
Cleveland, OH 44125
300 E. Business Way Ste. 200
Cincinnati, OH 45241
145 E. Rich Street Ste. 200
Columbus, OH 43215
590 Vista Park Drive
Pittsburgh, PA 15205
p. 216-271-7700
trimakusa.com

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REVISIONS		
DATE	NO.	DESCRIPTION

Cooper's Hawk Winery

Lee's Summit, MO

PROJECT	458903
DATE	08/13/2021
SCALE	
DRAWN	ABW
APPROVED	AHS
SHEET	

VENDOR/CUSTOMER
FABRICATION - WALK-IN

RELEASE FOR CONSTRUCTION
AS NOTED OR PER THIS REVISION
DEVELOPMENT SERVICES
LEE'S SUMMIT, MISSOURI
10/14/2021

QF719

