

TM FIELDHOUSE

1600 SE HAMBLÉN ROAD, LEE'S SUMMIT MISSOURI 64081

PROJECT DIRECTORY:



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GENERAL NOTES:

1. ARCHITECT AND/OR ENGINEER TO ENGAGE IN LOCAL CODE REVIEW AND SHALL BE RESPONSIBLE FOR PERMITTING AND CODE COMPLIANCE, INCLUDING THE SUBMISSION OF STAMPED CONSTRUCTION PLANS ACCEPTABLE FOR HEALTH PERMIT FILING. OWNER SHALL BE RESPONSIBLE FOR ALL COSTS AND COMPLIANCE ASSOCIATED WITH CODES, FIELD CONDITIONS AND GOVERNING AGENCY REQUIREMENTS.
2. GENERAL CONTRACTOR SHALL VISIT THE SITE, REVIEW THE BUILDING SHELL DRAWINGS AS SUBMITTED BY THE ARCHITECT AND /OR ENGINEER AND BECOME THOROUGHLY FAMILIAR WITH THE SITE CONDITIONS PRIOR TO BIDDING OR CONSTRUCTION.
3. GENERAL CONTRACTOR SHALL CONSULT WITH FELLERS FOOD SERVICE PROJECT MANAGER TO RESOLVE ANY CHANGES, OMISSIONS, OR PLAN DISCREPANCIES PRIOR TO BIDDING OR CONSTRUCTION.
4. ALL WORK SHALL BE PERFORMED IN STRICT COMPLIANCE WITH LOCAL, COUNTY, STATE, AND FEDERAL CODES AND ORDINANCES.
5. GENERAL CONTRACTOR SHALL VERIFY THE LOCATION OF ALL UTILITIES.
6. GENERAL CONTRACTOR TO VERIFY ALL DIMENSIONS, INCLUDING CLEARANCES REQUIRED BY OTHER TRADES, AND NOTIFY FELLERS FOOD SERVICE PROJECT MANAGER OF ANY DISCREPANCIES PRIOR TO PROCEEDING WITH THE WORK. ALL DIMENSIONS ARE TO THE FACE OF THE FINISHED SURFACE UNLESS NOTED OTHERWISE. ALL DIMENSIONS TO BE TAKEN FROM DESIGNATED DATUM POINT. DO NOT SCALE DRAWINGS.
7. GENERAL CONTRACTOR SHALL PATCH AND REPAIR ALL EXISTING WALLS, FLOORS, CEILINGS, OR OTHER SURFACES IDENTIFIED TO REMAIN THAT MAY BECOME DAMAGED DURING THE COURSE OF THE WORK.
8. GENERAL CONTRACTOR IS RESPONSIBLE FOR OBTAINING PERMITS FOR FIRE PROTECTION, PLUMBING, MECHANICAL, AND ELECTRICAL SYSTEMS PRIOR TO INSTALLATION OF SUCH SYSTEMS.
9. GENERAL CONTRACTOR SHALL RETAIN ONE SET OF THE PLANS TO NOTE AND DOCUMENT ALL CHANGES DURING CONSTRUCTION. THIS SET SHALL BE SUBMITTED TO FELLERS FOOD SERVICE PROJECT MANAGER FOR RECORD.
10. GENERAL CONTRACTOR IS RESPONSIBLE FOR COORDINATING DELIVERY OF MATERIALS FROM OWNER AND CONTRACTED THIRD PARTY DISTRIBUTION SERVICES AND VENDOR DIRECT SHIPMENTS.
11. FOR THE PURPOSE OF THESE DOCUMENTS, ALL FINAL PLUMBING AND ELECTRICAL CONNECTIONS, STRUCTURAL SUPPORTS AND WALL BACKING, EXHAUST AND MAKE-UP AIR DUCTS, AND OTHER ITEMS REQUIRED FOR A COMPLETE AND OPERATIONAL INSTALLATION FOR FOOD SERVICE EQUIPMENT SHALL BE BY EACH TRADE UNLESS OTHERWISE NOTED.
12. REFER TO ITEM CUTSHEETS FOR ADDITIONAL INFORMATION.
13. GENERAL CONTRACTOR TO PROTECT KITCHEN INSTALLED EQUIPMENT AFTER INSTALLATION.

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REVISIONS

1	02-12-24	FOODSERVICE ADDENDUM
2	-	-
3	-	-
4	-	-
5	-	-

ABBREVIATIONS:

AC	AIR CONDITIONING	CW	COLD WATER
ADJ	ADJUSTABLE	DEG	DEGREES
AFF	ABOVE FINISHED FLOOR	DET	DETAIL
AMP	AMPERE	DIA	DIAMETER
APPROX	APPROXIMATE	DISP	DISPENSER
ARCH	ARCHITECT	DIM	DIMENSION
BOH	BACK OF HOUSE	DN	DOWN
BLDG	BUILDING	DWG(S)	DRAWING(S)
CAB	CABINET	EA	EACH
CL	CENTER LINE	EC	ELECTRICAL CONTRACTOR
CLG	CEILING	ELEV	ELEVATION
CLR	CLEAR OR CLEARANCE	ELEC	ELECTRICAL
COL	COLUMN	EM	EMERGENCY
COMP	COMPARTMENT	EQ	EQUAL
CONST	CONSTRUCTION	EQUIP	EQUIPMENT
CONT	CONTINUOUS	EXIST / (EX)	EXISTING
CTR	CENTER		

EXT	EXTERIOR
FD	FLOOR DRAIN
FF&E	FURNITURE, FIXTURE AND EQUIPMENT
F&I	FURNISH AND INSTALL
FIN	FINISH
FLR	FLOOR
FOH	FRONT OF HOUSE
FRP	FIBERGLASS REINFORCED PANEL
FS	FLOOR SINK
FT	FOOT OR FEET
GC	GENERAL CONTRACTOR
GFCI	GROUND FAULT CIRCUIT INTERRUPTER
GND	GROUND

HORIZ	HORIZONTAL
HR	HOUR
HS	HAND SINK
HT	HEIGHT
HVAC	HEATING, VENTILATING AND AIR CONDITIONING
HW	HOT WATER
ID	INSIDE DIAMETER
LV	LOW VOLTAGE
MAX	MAXIMUM
MECH	MECHANICAL
MEP	MECHANICAL, ELECTRICAL AND PLUMBING
MFR	MANUFACTURER
MIN	MINIMUM
MS	MOP SINK
NIC	NOT IN CONTRACT

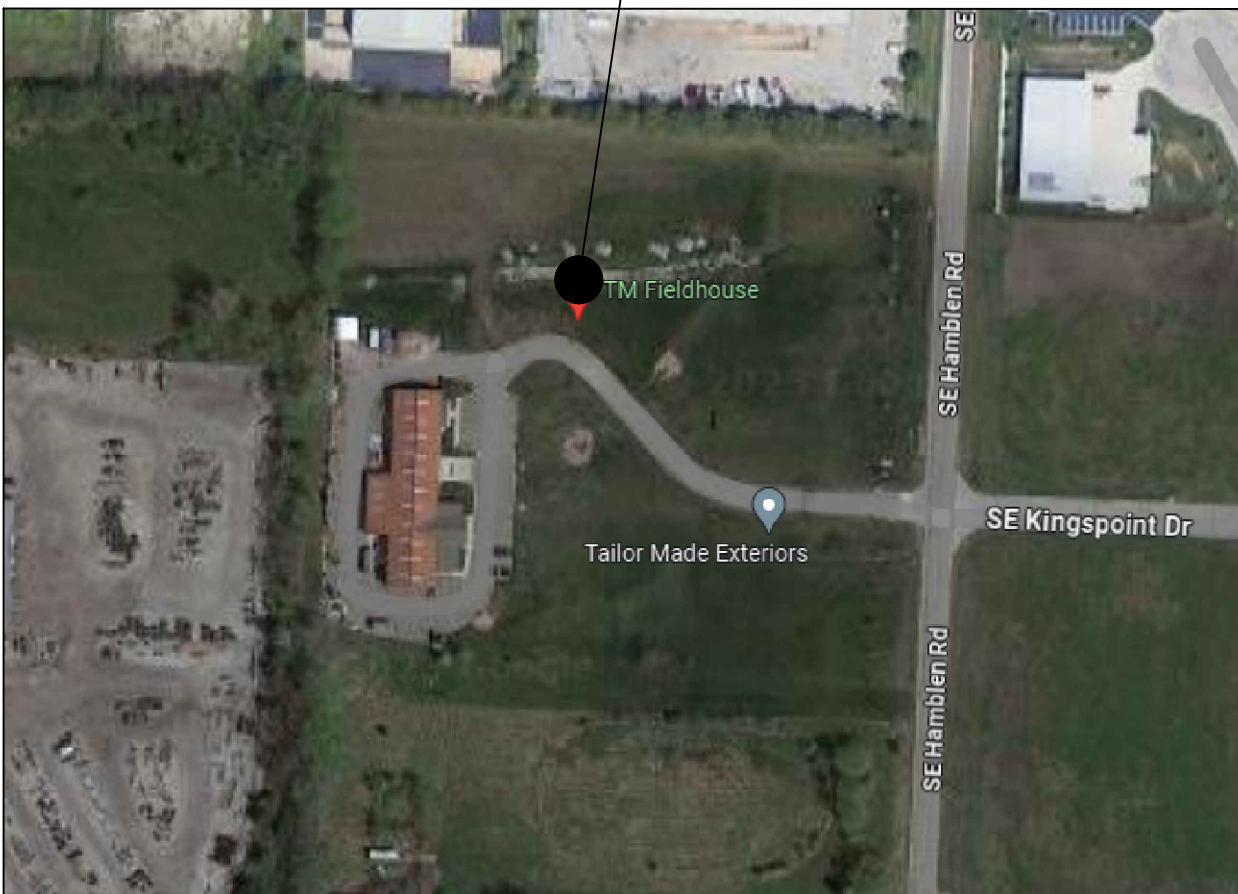
NTS	NOT TO SCALE
OA	OVER ALL
OC	ON CENTER
OD	OUTSIDE DIAMETER
PC	PLUMBING CONTRACTOR
PLAM	PLASTIC LAMINATE
POS	POINT OF SALE
R	RADIUS
REF	REFERENCE
REQ'D	REQUIRED
REV	REVISION
RND	ROUND
SF	SQUARE FEET
SHT	SHEET
SIM	SIMILAR
SPEC	SPECIFICATION

SQ	SQUARE
SST	STAINLESS STEEL
SUSP	SUSPENDED
TEL	TELEPHONE
TEMP	TEMPORARY
TW	TEMPERED WATER
TYP	TYPICAL
UC	UNDERCOUNTER
UON	UNLESS OTHERWISE NOTED
VD	VENDOR DIRECT
VERT	VERTICAL
VIF	VERIFY IN FIELD
WF	WATER FILTER
WH	WATER HEATER
WP	WEATHERPROOF
WCO	WALL CLEANOUT

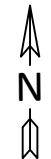
SYMBOLS:

	EQUIPMENT SYMBOL
	DIMENSION KEY POINT
	REVISION NUMBER
	INTERIOR ELEVATIONS

PROJECT LOCATION



VICINITY MAP:



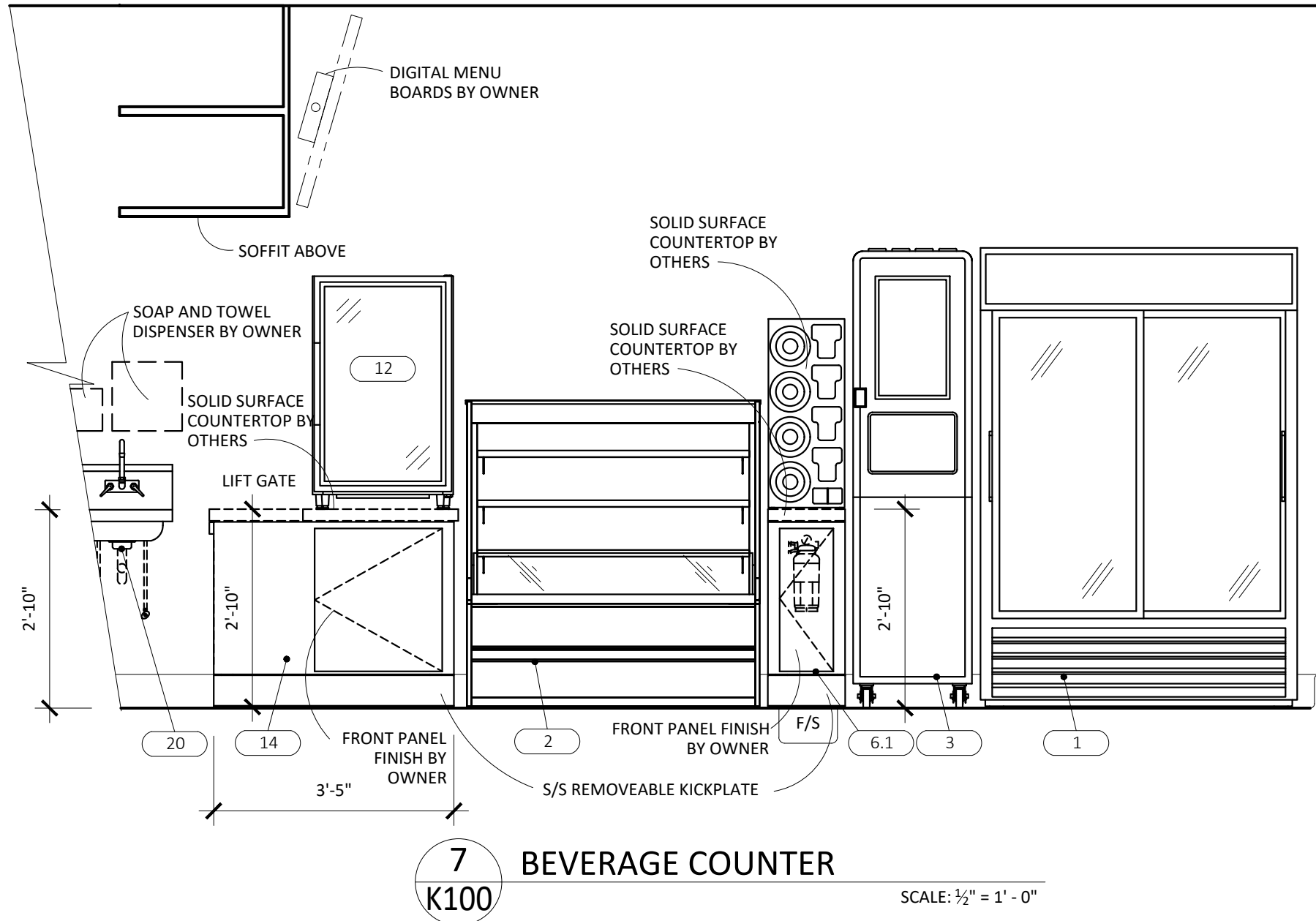
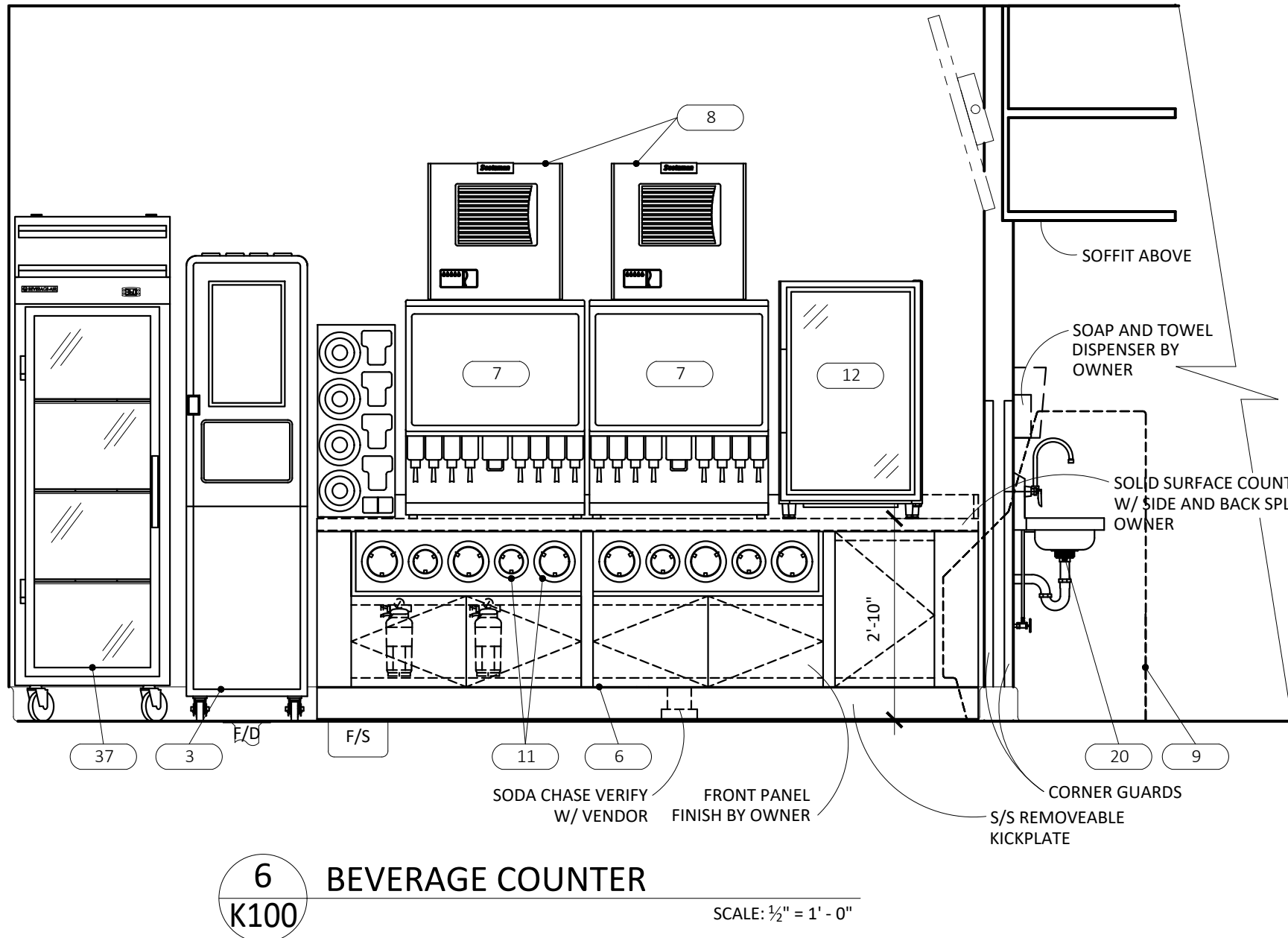
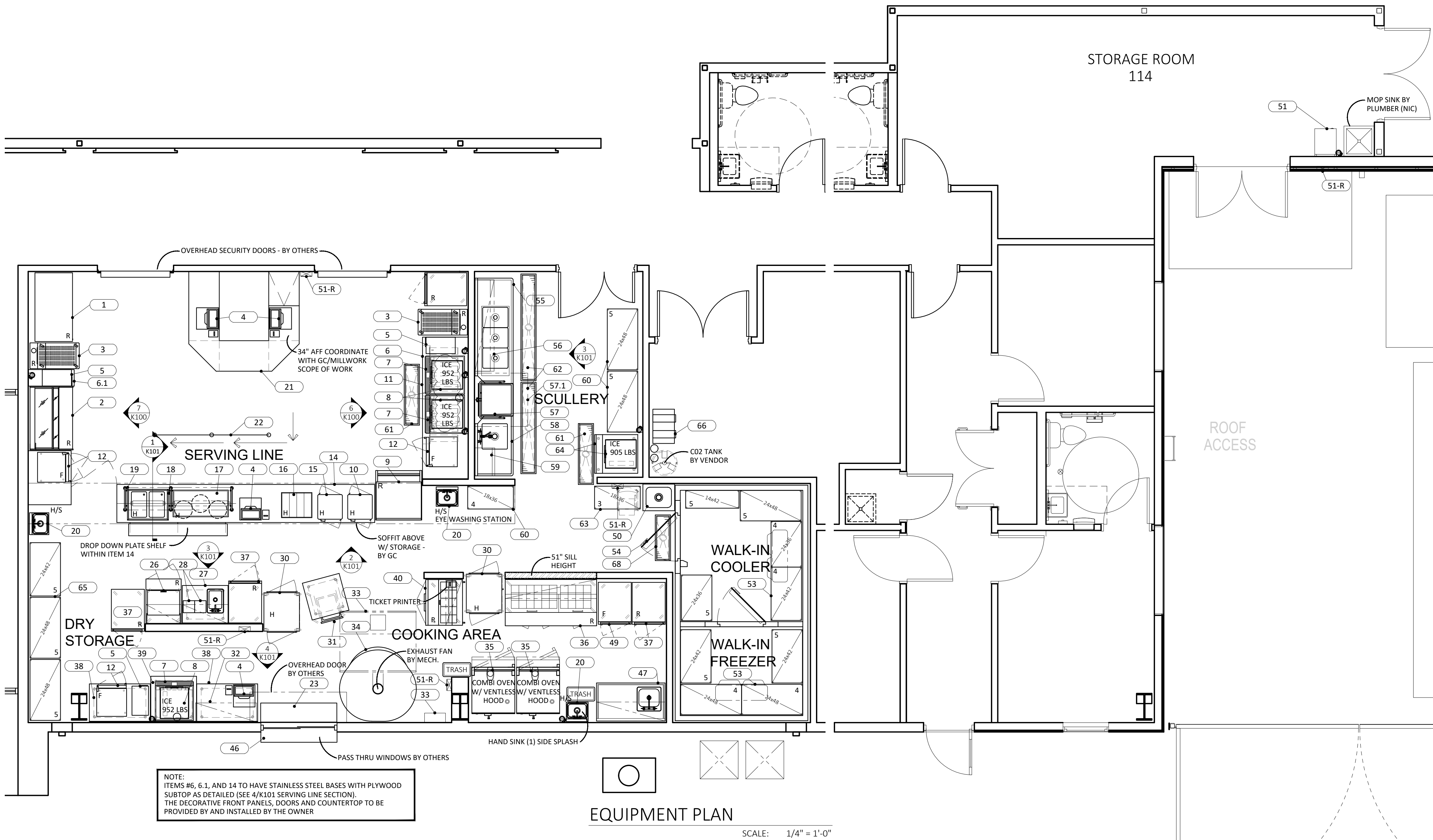
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EQUIPMENT SCHEDULE

R	ITEM NO	QTY	DESCRIPTION
-	1	1	GLASS DOOR MERCHANDISER - SLIDING DOORS
-	2	1	REFRIGERATED/NON-REFRIG GRAB AND GO CASE
-	3	2	FROZEN DRINK MACHINE W/ CABINET BASE
-	4	4	POS - BY OWNER
-	5	3	COUNTERTOP CUP DISPENSERS
-	6	1	STAINLESS STEEL BEVERAGE COUNTER
02-12	6.1	1	STAINLESS STEEL COUNTER
-	7	3	SODA DISPENSER - BY VENDOR
02-12	8	3	952 LBS ICE MAKER
-	9	1	REFRIGERATED/NON-REFRIG GRAB AND GO CASE
-	10	1	HOT FOOD DISPLAY CABINET
-	11	LOT	BUILT-IN CUP DISPENSERS
-	12	3	COUNTERTOP REACH-IN FREEZER
-	13	-	SPARE NUMBER
-	14	1	STAINLESS STEEL SERVING COUNTER W/ DROP DOWN SHELF
-	15	1	HOT FOOD DISPLAY CABINET
-	16	1	HEATED FOOD SLIDE DISPENSER
-	17	1	HEATED SHELF PIZZA WARMER
-	18	1	DROP-IN HOT FOOD WELLS
-	19	1	FOOD SHIELD
02-12	20	3	HAND SINK (1) EYE WASHING STATION - (1) SIDE SPLASH
-	21	1	CASHER STATION - BY GC/MILLWORK
-	22	1	QUEUE LINE
-	23	1	DISH CABINET
-	24	-	SPARE NUMBER
-	25	-	SPARE NUMBER
02-12	26	1	MEGA TOP SANDWICH UNIT W/ DBL OVERSHELF
-	27	1	36" WORK TABLE W/ SINK AND DBL OVERSHELF
-	28	2	BLENDER - SMALLWARES
-	29	-	SPARE NUMBER
-	30	2	HEATED CABINET
-	31	1	MOBILE CUTTING TABLE W/ DRAWER
02-12	32	1	WALL MOUNTED SHELF
02-12	33	1	EXHAUST HOOD W/ REMOTE UTILITY CABINET
-	34	1	ROTATING PIZZA OVEN
-	35	2	COMBI OVEN AND VENTLESS HOOD W/ STAND
02-12	36	1	MEGA TOP SANDWICH PREP UNIT W/ DBL OVERSHELF
-	37	4	REACH-IN REFRIGERATOR - GLASS DOOR (2) L.HINGED (2) R.HINGED
-	38	1	96" WORK TABLE
-	39	1	36" WORK TABLE
-	40	1	MEGA TOP PIZZA PREP UNIT W/ DBL OVERSHELF
-	41	-	SPARE NUMBER
-	42	-	SPARE NUMBER
-	43	-	SPARE NUMBER
-	44	-	SPARE NUMBER
-	45	-	SPARE NUMBER
-	46	1	PASS THRU WINDOW - BY OTHERS
-	47	1	WORK TABLE, W/ PREP SINK AND DBL OVERSHELF
-	48	-	SPARE NUMBER
-	49	1	REACH-IN FREEZER - GLASS DOOR
-	50	1	MOP SINK W/ SHELF
02-12	51	1	HOSE REEL CONTROL SYSTEM - STORAGE ROOM #114 W/ 5 REMOTES
-	52	LOT	STAINLESS STEEL WALL FLASHING
-	53	LOT	WALK-IN COOLER / FREEZER SHELVING
-	54	1	WALK-IN COOLER / FREEZER
-	55	1	CLEAN DISHTABLE W/ 3 COMP SINK
-	56	1	DOUBLE OVERSHELF
-	57	1	DISHWASHER - HIGH TEMP
-	57.1	1	CONDENSATE HOOD BY MECHANICAL
-	58	1	SOILED DISHTABLE W/ SINK AND PRE-RINSE
-	59	1	SORTING SHELF
-	60	LOT	POT AND PAN SHELVING
-	61	2	48" X 12" FLOOR TROUGH
-	62	2	(1) 74", (1) 84" X 12" FLOOR TROUGH
-	63	LOT	CHEMICAL SHELVING
02-12	64	1	905 LBS ICE MAKER W/ BIN
-	65	LOT	DRY STORAGE
-	66	1	BAG-N-BOX - BY VENDOR
02-12	67	-	SPARE NUMBER
-	68	1	36" X 12" FLOOR TROUGH

GENERAL NOTES

- IT SHALL BE NOTED BY THE GENERAL CONTRACTOR AND ALL SUB-CONTRACTORS THAT THIS SET OF PLANS AND THE INFORMATION CONTAINED WITHIN IN NO WAY RELIEVES SAID PARTIES OF THEIR RESPONSIBILITY TO INVESTIGATE AND COMPLY WITH ALL APPLICABLE CODES AND ORDINANCES AND TO PERFORM ALL WORK TO THE HIGHEST STANDARDS.
- IT SHALL BE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND ALL SUB-CONTRACTORS TO VERIFY THE ACTUAL SPACE AND MECHANICAL REQUIREMENTS OF ALL ITEMS SHOWN AS FUTURE, NIC, SUPPLIED BY "OTHERS", ETC., WITH THE OWNER PRIOR TO ROUGH-IN AND CONNECTION.
- IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO IMMEDIATELY NOTIFY THE KITCHEN EQUIPMENT CONTRACTOR IN WRITING OF ANY CHANGES TO THE BUILDING THAT AFFECT EQUIPMENT AT PLACEMENT AND SIZES (I.E. WALL CHANGES, WATER HEATER LOCATIONS, ELECTRICAL PANELS, ETC).
- SUITABLE WALL BACKINGS AS SHOWN ON THESE PLANS AND AS REQUIRED BY THE OWNER SHALL BE PROVIDED AND INSTALLED BY THE GENERAL CONTRACTOR.
- THE GENERAL CONTRACTOR SHALL PROVIDE FLOOR, WALL, CEILING AND ROOF PENETRATIONS, INCLUDING, BUT NOT LIMITED TO THOSE REQUIRED FOR: MAKE-UP AIR, CLASS II EXHAUST DUCTS, FIRE-RATED SHAFTS FOR CLASS I EXHAUST DUCTS.
- THE GENERAL CONTRACTOR SHALL PROVIDE CONDUIT AND SLEEVES FOR REFRIGERATION LINES, SYRUP, CARBON DIOXIDE GAS, BEER LINES, LIQUOR LINES, AND DATA LINES. CONDUIT SHALL BE CIRCULAR PVC EQUAL TO THE DIAMETER INDICATED ON PLANS. ALL BENDS SHALL HAVE A MINIMUM RADIUS OF TWENTY-FOUR INCHES.
- THE GENERAL CONTRACTOR SHALL PROPERLY SEAL ALL WALL AND FLOOR PENETRATIONS AFTER THE INSTALLATION OF RELATED EQUIPMENT AND FURNISHING ITEMS.
- ALL DIMENSIONS SHOWN ARE FROM FACE OF FINISHED WALL OR FLOOR.
- ALL UTILITY ROUGH-INS SHOWN ON THESE PLANS ARE SUBJECT TO CHANGE PENDING FINAL EQUIPMENT SELECTION AND LOCATION.
- ALL UTILITY ROUGH-INS, FINAL CONNECTIONS, AND HOOK-UPS SHALL BE PROVIDED AND PERFORMED BY THE RESPECTIVE LICENSED SUB-CONTRACTORS IN COMPLIANCE WITH APPLICABLE NATIONAL AND LOCAL CODES.
- SEISMIC BRACING INFORMATION, IF REQUIRED, IS NOT INDICATED ON THESE PLANS NOR IS IT PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR UNLESS OTHERWISE SPECIFIED HEREIN.
- WHERE EQUIPMENT PRODUCES NOISE THAT MAY VIBRATE THROUGH WALLS TO ANY PUBLIC AND/OR DINING AREAS, THE GENERAL CONTRACTOR SHALL PROVIDE AND INSTALL ADEQUATE SOUND PROOFING IN WALLS.



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PROJECT: TM FIELDHOUSE
1600 SE HAMBLEN ROAD
LEE'S SUMMIT MISSOURI 64081

02-12-2024 FOODSERVICE ADDENDUM

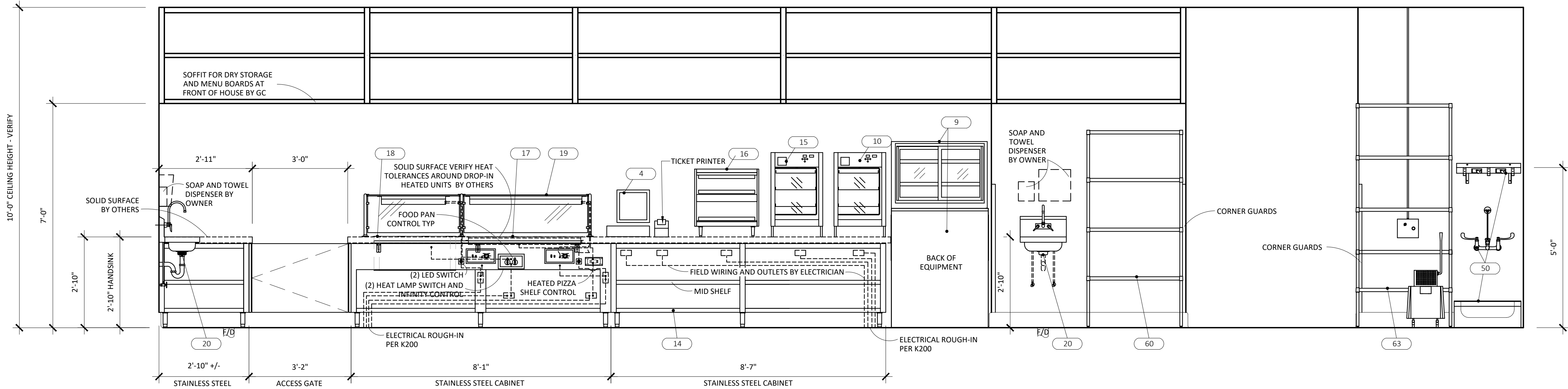
JOB # N/A
DRAWN BY: DJH
DATE: 11-07-23
SCALE: 1/4" = 1'-0"
EQUIPMENT PLAN
DRAWING NO: K100

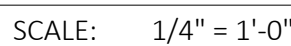
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GENERAL NOTES

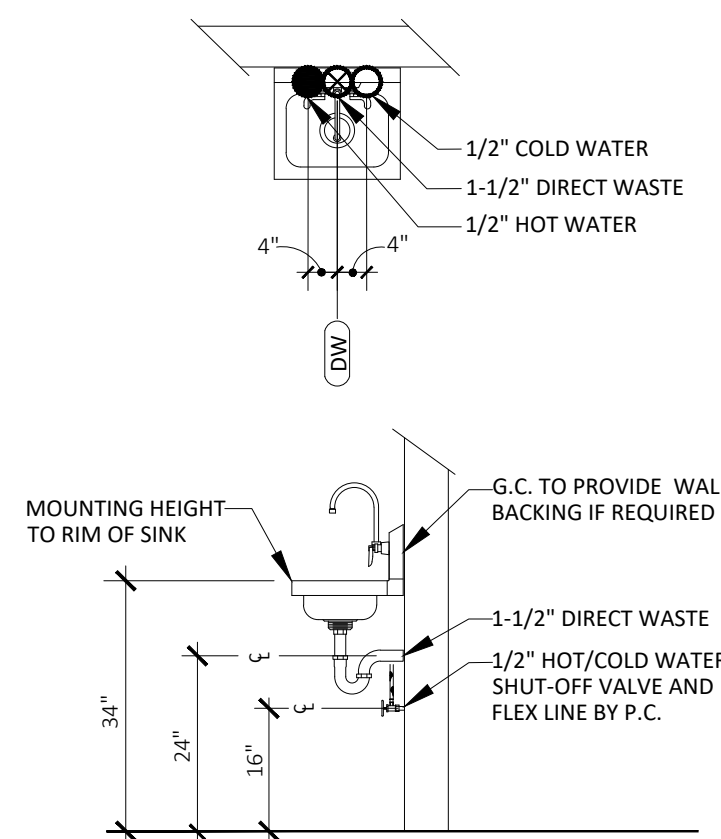
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- SUITABLE WALL BACKING AS SHOWN ON THESE PLANS AND AS REQUIRED BY THE OWNER SHALL BE PROVIDED AND INSTALLED BY THE GENERAL CONTRACTOR.
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- ALL DIMENSIONS SHOWN ARE FROM FACE OF FINISHED WALL OR FLOOR.
- ALL UTILITY ROUGH-INS SHOWN ON THESE PLANS ARE SUBJECT TO CHANGE PENDING FINAL EQUIPMENT SELECTION AND LOCATION.
- ALL UTILITY ROUGH-INS, FINAL CONNECTIONS, AND HOOK-UPS SHALL BE PROVIDED AND PERFORMED BY THE RESPECTIVE LICENSED SUB-CONTRACTORS IN COMPLIANCE WITH APPLICABLE NATIONAL AND LOCAL CODES.
- SEISMIC BRACING INFORMATION, IF REQUIRED, IS NOT INDICATED ON THESE PLANS NOR IS IT PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR UNLESS OTHERWISE SPECIFIED HEREIN.
- WHERE EQUIPMENT PRODUCES NOISE THAT MAY VIBRATE THROUGH WALLS TO ANY PUBLIC AND/OR DINING AREAS, THE GENERAL CONTRACTOR SHALL PROVIDE AND INSTALL ADEQUATE SOUND PROOFING IN WALLS.





PLUMBING LEGEND	
SYMBOL	DESCRIPTION
 CWD	WATER SUPPLY COLD/HOT
 DW	DIRECT WASTE
F52 	FLOOR SINK, NO GRATE
F52 	FLOOR SINK, 3/4 GRATE
F53 	FLOOR SINK, 1/2 GRATE
F54 	FUNNEL DRAIN
F55 	FLOOR DRAIN
	GAS CONNECTION
	BEVERAGE LINE PVC STUB-UP
 R-1	REFRIGERATION CONNECTION
	FIELD CONNECTION BY PLUMBER
	INDIRECT DRAIN

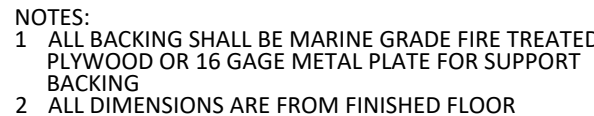
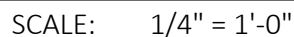
1. ALL PLUMBING ROUGH-IN WORK AND FINAL CONNECTIONS TO ALL FOOD SERVICE AND RELATED EQUIPMENT AS SHOWN ON THE KITCHEN EQUIPMENT CONTRACTOR'S PLANS TO BE PERFORMED BY THE PLUMBING CONTRACTOR SHALL BE IN ACCORDANCE WITH THE LOCAL CODES.
2. UNLESS OTHERWISE SPECIFIED IN THESE PLANS OR OTHER WRITTEN CONTRACTS, IT SHALL BE THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO PROVIDE ALL PLUMBING-TYPE MATERIALS INCLUDING VALVES, TRAPS, LINE STRAINERS, FLOOR SINK COVERS, PRESSURE REGULATORS, SIPHON BREAKERS, ETC.
3. PLUMBING CONTRACTOR SHALL SIZE, FURNISH AND INSTALL ALL GREASE TRAPS OR INTERCEPTORS AS REQUIRED AND COORDINATE SIZES AND LOCATIONS WITH KITCHEN EQUIPMENT CONTRACTOR.
4. PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL ALL GAS SHUT-OFF VALVES FOR EACH PIECE OF EQUIPMENT.
5. PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL ALL DIRECT SINK WASTE LINES AND ALL INDIRECT EQUIPMENT WASTE LINES AS SHOWN ON PLANS PER LOCAL CODES, INCLUDING TRAPS, TAIL PICES, LINE STRAINERS AS REQUIRED. INDIRECT WASTE LINE ROUTING THROUGH CABINETS SHALL BE IN A MANNER SO AS TO MAXIMIZE AVAILABLE STORAGE SPACE.
6. ALL DRAIN LINES FROM EQUIPMENT REQUIRING CONDENSATION REMOVAL SHALL BE RUN IN COPPER.
7. THE PLUMBING CONTRACTOR SHALL PROVIDE AND INSTALL INSULATION MATERIAL ON ALL DRAINLINES FROM REFRIGERATORS, ICE PANS, ETC. SO AS TO ELIMINATE CONDENSATION FORMATION.
8. ALL INDIRECT WASTE LINES TO HAVE A 2" MINIMUM AIR GAP.
9. FLOOR SINKS SHALL BE FURNISHED AND INSTALLED BY THE PLUMBING CONTRACTOR IN LOCATIONS SHOWN, AND SUPPLIED WITH 3/4 GATE OR AS SPECIFIED. AREA DRAINS, IF REQUIRED, SHALL BE VERIFIED WITH THE ARCHITECT.
10. IT SHALL BE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO VERIFY THAT THE LOCATIONS FOR ALL MECHANICAL REQUIREMENTS WHICH REQUIRE FLOOR PENETRATIONS DO NOT CONFLICT WITH STRUCTURAL MEMBERS IN THE FLOOR.
11. PLUMBING CONTRACTOR SHALL SUPERVISE THE LOCATION OF ALL FLOOR DRAINS ON THE JOB SITE.
12. TO ENSURE THE BEST POSSIBLE OF THE SURROUNDING FLOOR TO THESE DRAINS.
13. PLUMBING SHALL FURNISH AND INSTALL PRESSURE REDUCING VALVE(S) TO DISHWASHER(S), GLASS WASHER(S), STEAMER(S) AND OTHER EQUIPMENT, AS REQUIRED.
14. IT SHALL BE THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO FURNISH AND INSTALL ALL WATER SUPPLY LINES TO THE DISHWASHER(S) TO ENSURE ADEQUATE WATER SUPPLY FOR THE FOOD SERVICE EQUIPMENT. WATER TEMPERATURE TO THE DISHWASHER SHALL BE 140°. COORDINATE LOCATION OF WATER HEATER WITH KITCHEN EQUIPMENT CONTRACTOR.
15. ALL PLUMBING CONNECTIONS, SPECIFICATIONS AND DIMENSIONS SHOWN ON THESE PLANS ARE FOR FOOD SERVICE EQUIPMENT ONLY. SEE ARCHITECT'S PLAN SET FOR ALL OTHER PLUMBING REQUIREMENTS FOR THIS PROJECT.



*NOT TO SCALE

2 HAND SINK ROUGH-IN DETAIL

PROJECT:	
JOB #	N/A
DRAWN BY:	DJH
DATE:	11-07-23
SCALE:	1/4" = 1'-0"
BUILDING WORKS	
DRAWING NO:	K400



5.05