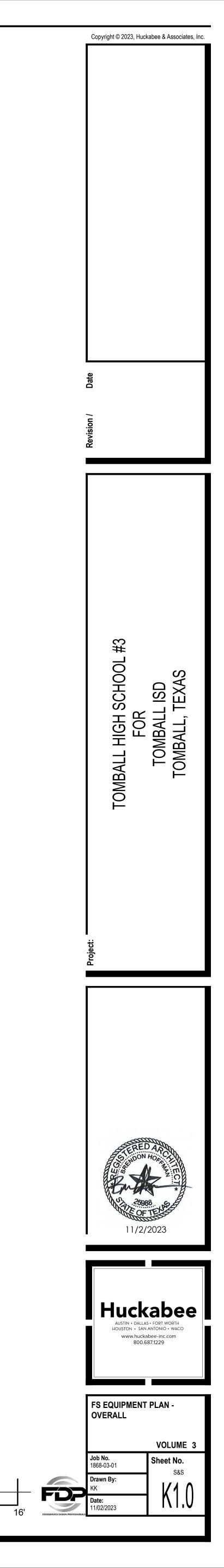


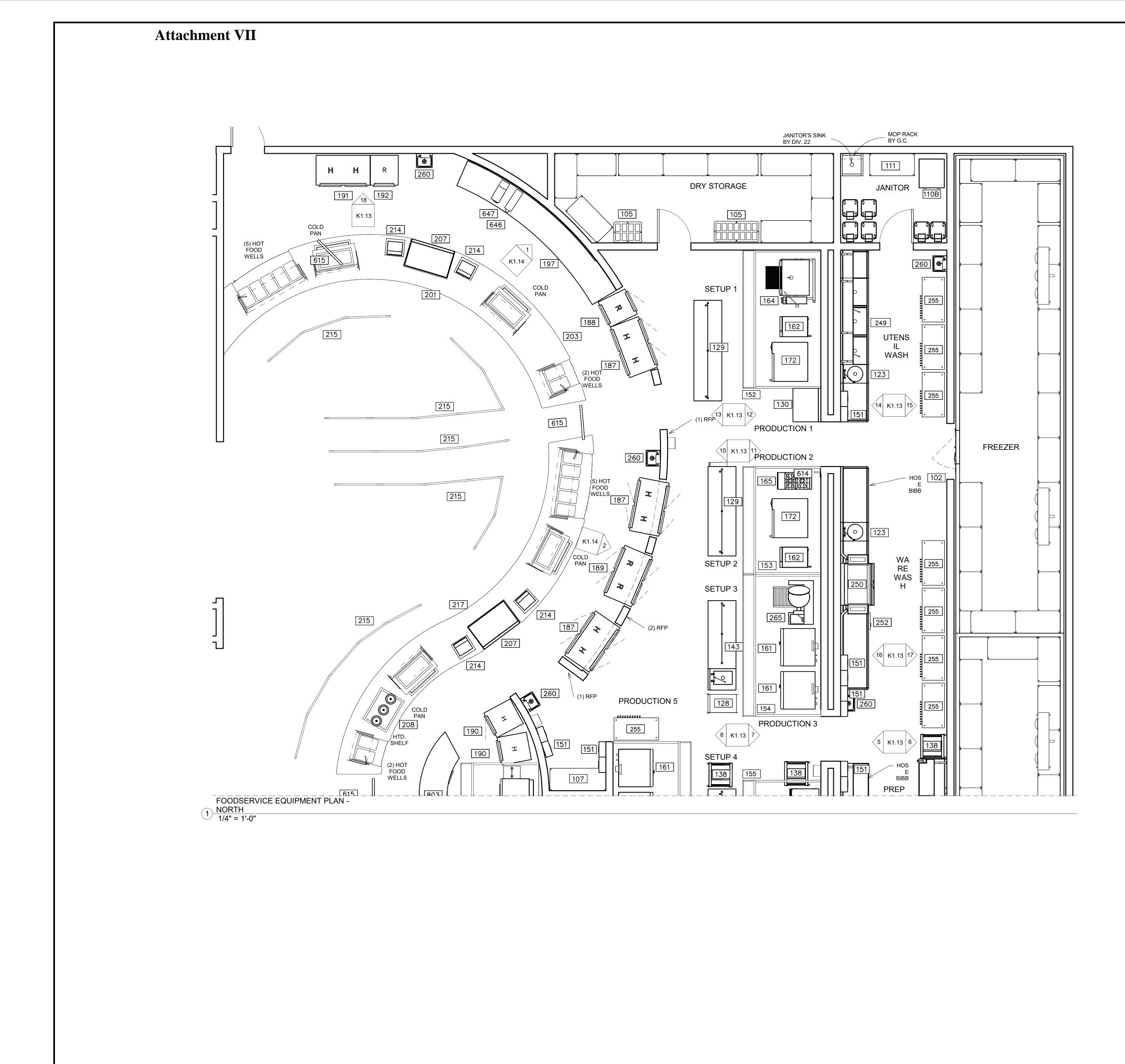
FDP ITEM	QTY	FDP DESCRIPTION	FDP REMARKS
	1444		
102	1	COLD STORAGE ASSEMBLY	
103	1	COLD STORAGE REFRIGERATION SYSTEM	
103.1	1	COLD STORAGE REFRIGERATION SYSTEM	
104	1	COLD STORAGE SHELVING	
105	2	DUNNAGE RACK	
107	2	DRY STORAGE SHELVING	
109.1	1	ICE MAKER	
110B	1	STACKED WASHER/DRYER	
111	1	CHEMICAL SHELF	
121	2	TWO COMPARTMENT SINK W/DISPOSER	
123	4	DISPOSER - 3HP	
124	2	WORKTABLE	
125	2	20 QT. MIXER W/STAND	
127	1	SLICER W/STAND	
128	2	UTILITY CART	
129	5	WORKTABLE W/S.BAR UT.RACK	
130	1	WORKTABLE	
136	1	BAKER'S TABLE	
138	4	PAN RACK	
139	1	INSUL MOBILE PROOFER	
143	1	WORKTABLE W/SINK & S.BAR UT.RACK	
151	6	FIRE PROTECTION SYSTEM	
152	1	EXHAUST HOOD	
153	1	EXHAUST HOOD	
154	1	EXHAUST HOOD	
155	1	EXHAUST HOOD	
156	1	EXHAUST HOOD	
157	1	EXHAUST HOOD	
161	7	CONVECTION OVEN	
162	2	DBL CONVECTION STEAMER - GAS	
164	1	40 GA. TILT BRAISING PAN-MANUAL TILT	
165	1	TWO BURNER RANGE	
172	2	COMBIOVEN	
174	1	CONVEYOR OVEN	
187	5	PASS-THRU HEATED CABINET- 2DR	
188	1	PASS-THRU REFRIGERATOR - 1DR	
189	2	PASS-THRU REFRIGERATOR - 2DR	
190	2	REACH-IN HEATED CABINET- 1DR	
191	3	REACH-IN HEATED CABINET- 2DR	
192	5	REACH-IN REFRIGERATOR - 1DR	
192	2	BACK COUNTER-CLOSED BASE	
201	1	SERVING COUNTER	
201	2	HEATED MERCHANDISER - 34"	
203	4	REFRIGERATED AIR SCREEN - 48"	
207	2	HEAT LAMPS	
200	8	CASH REGISTER	
214	10	GUIDE RAIL	
213	10	SERVING COUNTER	
217	1	SERVING COUNTER	
210	1	SERVING COUNTER	
249	1	THREE COMPARTMENT SINK	
	1		
250	 		
252		BOOSTER HEATER	
255	9	MOBILE UTENSIL SHELF	
260	10		
265	1	40 GAL. TILT KETTLE	
614	3		
	5	VIDEO MONITOR SYSTEM	<varies></varies>
615			
615 646 647	2	CUP DISPENSER TEA BREWER - 5GAL.	

0' 2' 4'

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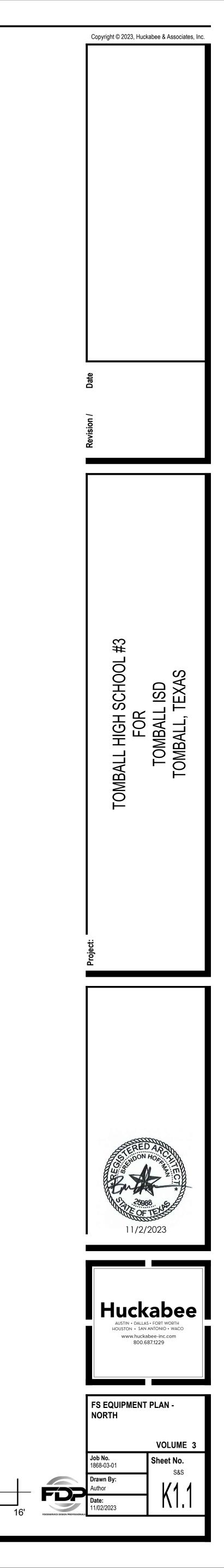


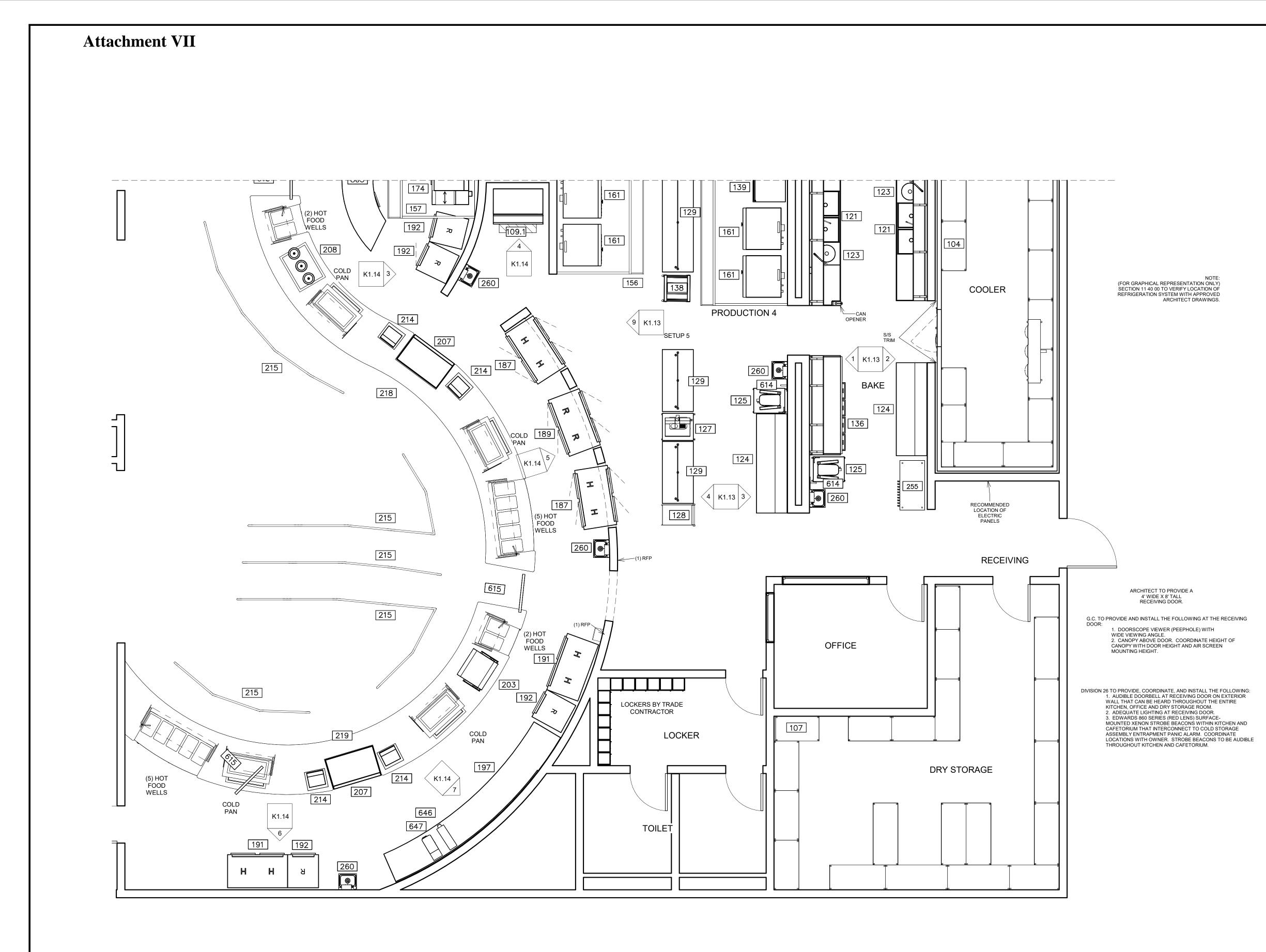




FDP ITEM	QTY	FDP DESCRIPTION	FDP REMARKS
	QIT	FDP DESCRIPTION	
	1444		
102	1	COLD STORAGE ASSEMBLY	
103	1	COLD STORAGE REFRIGERATION SYSTEM	
103.1	1	COLD STORAGE REFRIGERATION SYSTEM	
104	1	COLD STORAGE SHELVING	
105	2	DUNNAGE RACK	
107	2	DRY STORAGE SHELVING	
109.1	1		
110B	<u>1</u> 1	STACKED WASHER/DRYER CHEMICAL SHELF	
121	2	TWO COMPARTMENT SINK W/DISPOSER	
123	4	DISPOSER - 3HP	
124	2	WORKTABLE	
125	2	20 QT. MIXER W/STAND	
27	1	SLICER W/STAND	
128	2	UTILITY CART	
129	5	WORKTABLE W/S.BAR UT.RACK	
30	1	WORKTABLE	
136	1	BAKER'S TABLE	
138	4	PAN RACK	
139	1	INSUL MOBILE PROOFER	
143	1	WORKTABLE W/SINK & S.BAR UT.RACK	
151	6	FIRE PROTECTION SYSTEM	
152	1	EXHAUST HOOD	
153	1	EXHAUST HOOD	
154	1	EXHAUST HOOD	
155	1	EXHAUST HOOD	
156	1	EXHAUST HOOD	
157	1	EXHAUST HOOD	
161	7		
162 164	2	DBL CONVECTION STEAMER - GAS 40 GA. TILT BRAISING PAN-MANUAL TILT	
165	1	TWO BURNER RANGE	
172	2	COMBIOVEN	
174	1	CONVEYOR OVEN	
187	5	PASS-THRU HEATED CABINET- 2DR	
188	1	PASS-THRU REFRIGERATOR - 1DR	
189	2	PASS-THRU REFRIGERATOR - 2DR	
190	2	REACH-IN HEATED CABINET- 1DR	
191	3	REACH-IN HEATED CABINET- 2DR	
192	5	REACH-IN REFRIGERATOR - 1DR	
197	2	BACK COUNTER-CLOSED BASE	
201	1	SERVING COUNTER	
203	2	HEATED MERCHANDISER - 34"	
207	4	REFRIGERATED AIR SCREEN - 48"	
208	2	HEAT LAMPS	
214	8	CASH REGISTER	
215	10	GUIDE RAIL	
217	1	SERVING COUNTER	
218	1	SERVING COUNTER	
219	1	SERVING COUNTER	
249	1		
250	<u>1</u> 1	DISHMACHINE BOOSTER HEATER	
252 255	9	MOBILE UTENSIL SHELF	
255 260	<u> </u>	HAND SINK	
260 265	10	40 GAL. TILT KETTLE	
514	3	FILL FAUCET	
615	5	VIDEO MONITOR SYSTEM	<varies></varies>
546	2	CUP DISPENSER	
647	2	TEA BREWER - 5GAL.	
803	1	SETUP TABLE	

0' 2' 4'



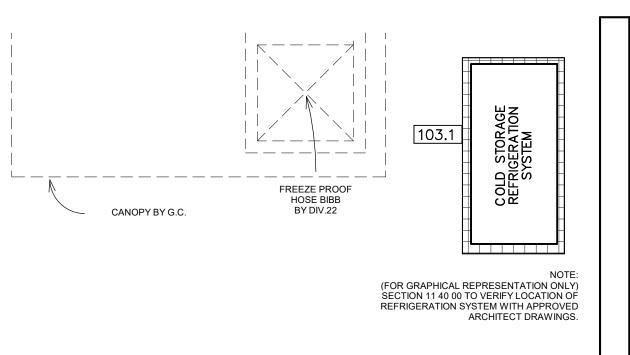


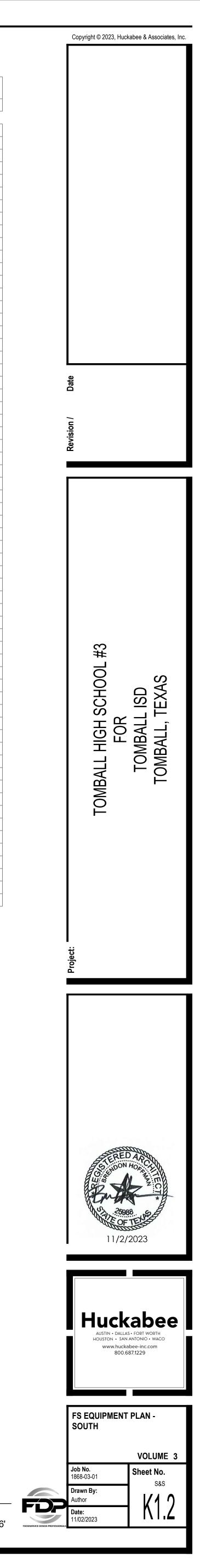


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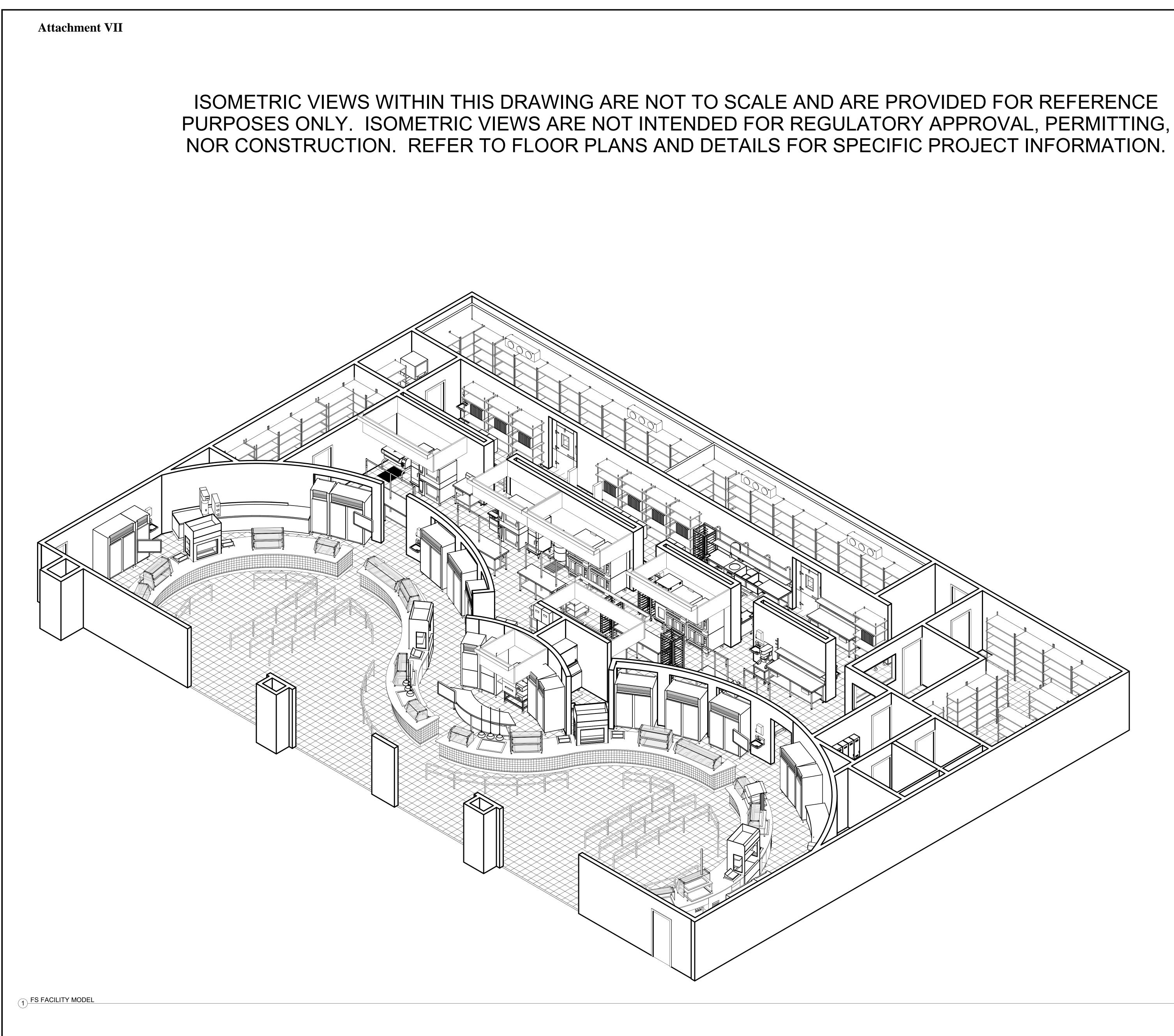
FDP ITEM	QTY	FDP DESCRIPTION	FDP REMARKS
	1444		
102	1	COLD STORAGE ASSEMBLY	
103	1	COLD STORAGE REFRIGERATION SYSTEM	
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104	1	COLD STORAGE SHELVING	
105 107	2	DUNNAGE RACK DRY STORAGE SHELVING	
107	 1	ICE MAKER	
109.1 110B	1	STACKED WASHER/DRYER	
111	1	CHEMICAL SHELF	
121	2	TWO COMPARTMENT SINK W/DISPOSER	
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130	1	WORKTABLE	
136	1	BAKER'S TABLE	
138	4	PAN RACK	
139	1		
143	1	WORKTABLE W/SINK & S.BAR UT.RACK	
151	6	FIRE PROTECTION SYSTEM	
152 153	<u>1</u> 1	EXHAUST HOOD EXHAUST HOOD	
154	1	EXHAUST HOOD EXHAUST HOOD	
155	1	EXHAUST HOOD	
156	1	EXHAUST HOOD	
157	1	EXHAUST HOOD	
161	7	CONVECTION OVEN	
162	2	DBL CONVECTION STEAMER - GAS	
164	1	40 GA. TILT BRAISING PAN-MANUAL TILT	
165	1	TWO BURNER RANGE	
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174	1	CONVEYOR OVEN	
187	5	PASS-THRU HEATED CABINET- 2DR	
188	1	PASS-THRU REFRIGERATOR - 1DR	
189	2	PASS-THRU REFRIGERATOR - 2DR	
190	2	REACH-IN HEATED CABINET- 1DR	
191	3	REACH-IN HEATED CABINET- 2DR	
192	5	REACH-IN REFRIGERATOR - 1DR BACK COUNTER-CLOSED BASE	
197 201	2	SERVING COUNTER	
201	2	HEATED MERCHANDISER - 34"	
207	4	REFRIGERATED AIR SCREEN - 48"	
208	2	HEAT LAMPS	
214	8	CASH REGISTER	
215	10	GUIDE RAIL	
217	1	SERVING COUNTER	
218	1	SERVING COUNTER	
219	1	SERVING COUNTER	
249	1	THREE COMPARTMENT SINK	
250	1	DISHMACHINE	
252	1	BOOSTER HEATER	
255	9	MOBILE UTENSIL SHELF	
260	10	HAND SINK	
265	1	40 GAL. TILT KETTLE	
614	3	FILL FAUCET	
615	5	VIDEO MONITOR SYSTEM	<varies></varies>
646	2	CUP DISPENSER	
647	2	TEA BREWER - 5GAL.	
803	1	SETUP TABLE	

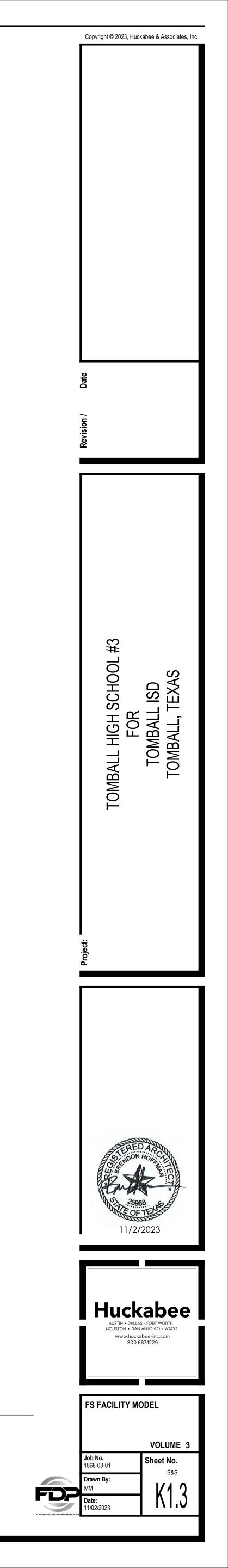
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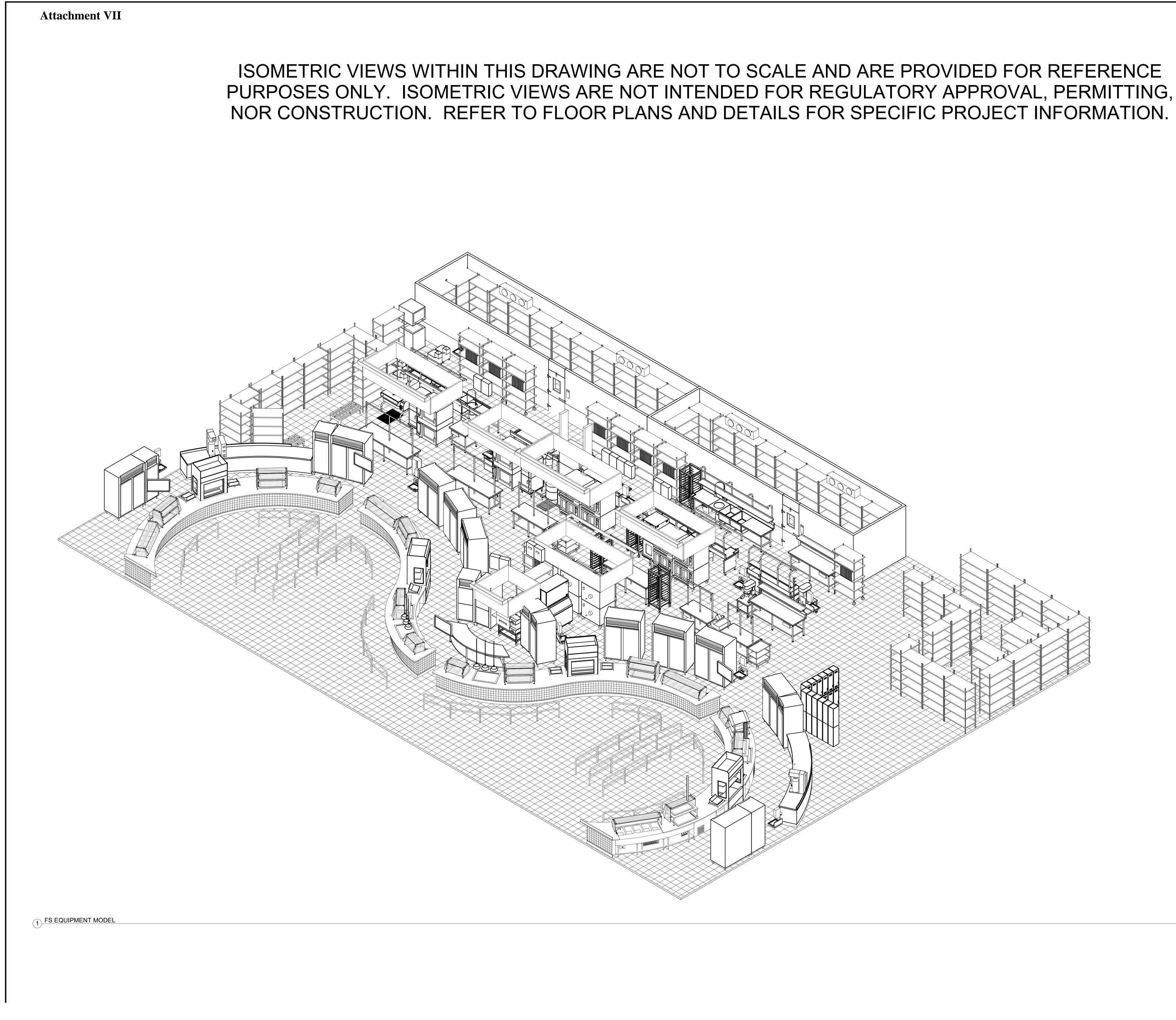


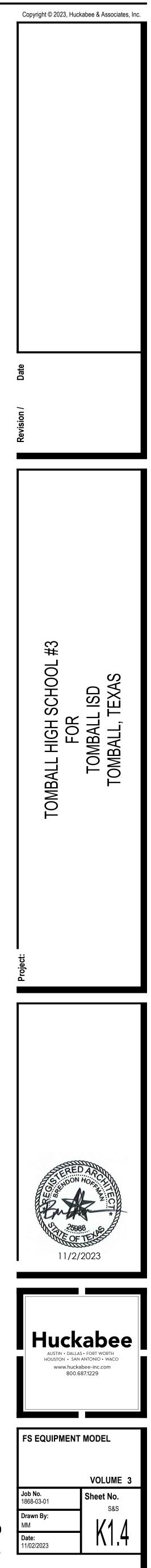


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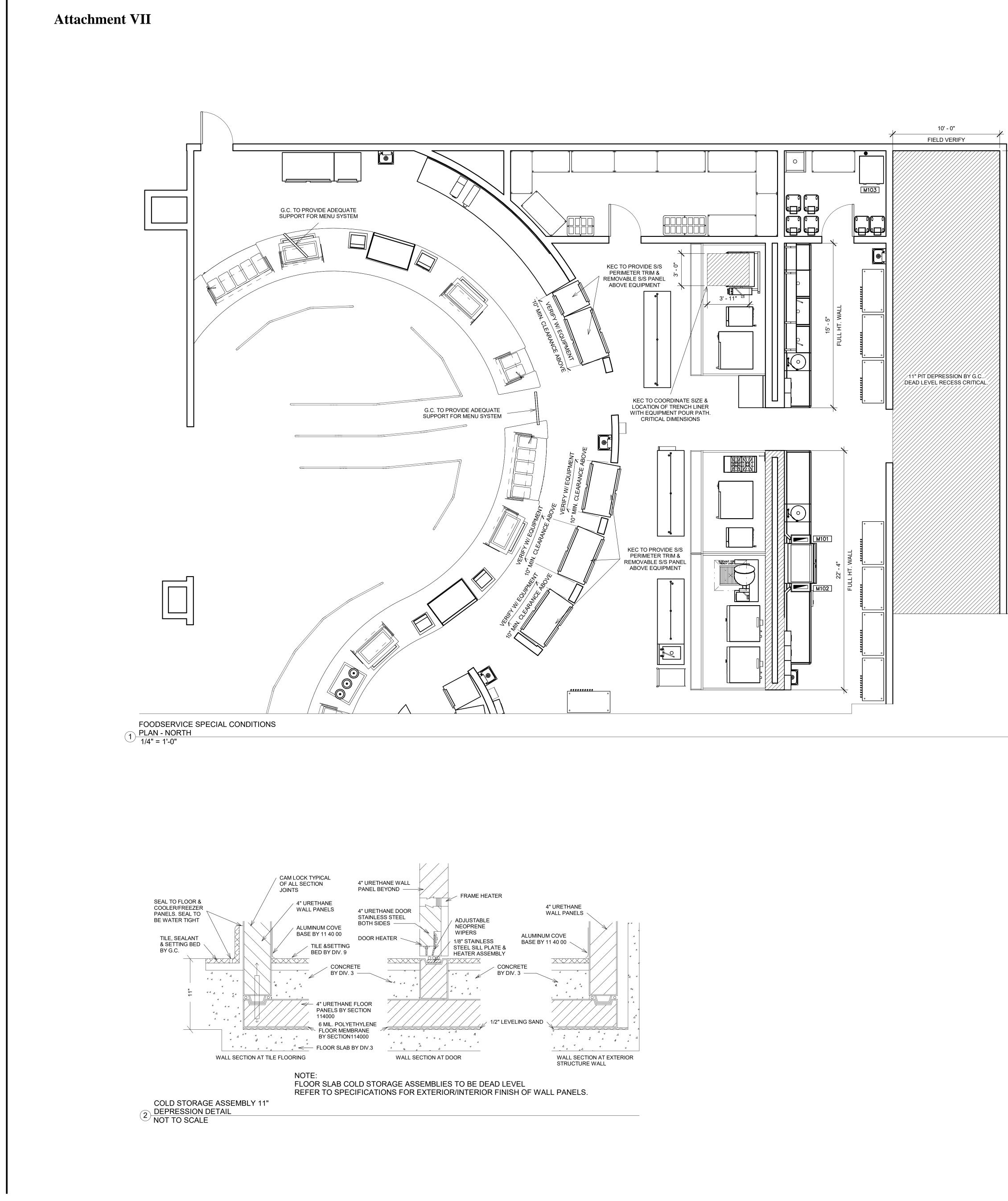




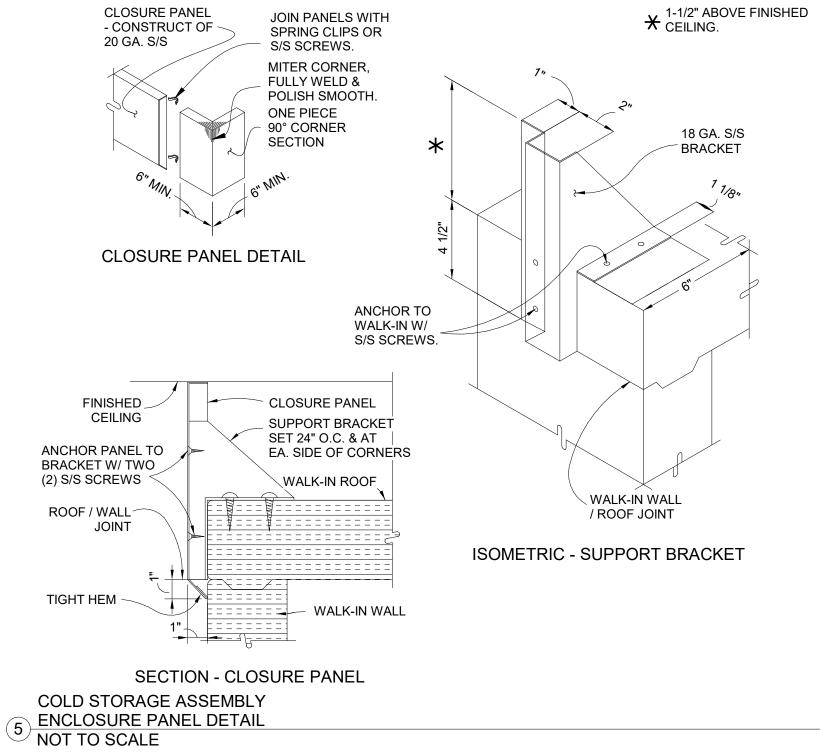


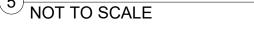


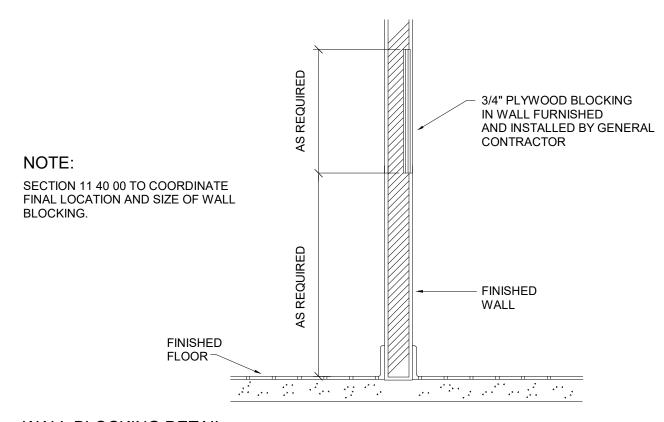




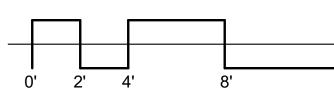
		FOODSER'	VICE MECHA	NICAL SCHE	EDULE		
NO.	QTY	TYPE	SIZE	LOCATION	CFM	S.P.	FPM
	1680						
M101	1	EXHAUST	4" X 16"	CEILING	400	0.30"	
M102	1	EXHAUST	4" X 16"	CEILING	800	0.30"	
M103	1	EXHAUST	4" DIAMETER	WALL	GRAVITY		

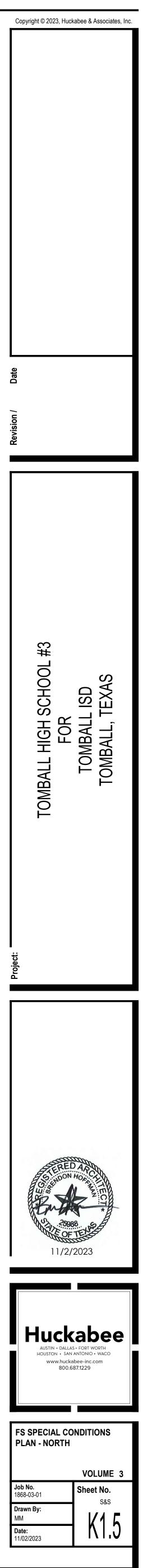




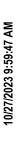


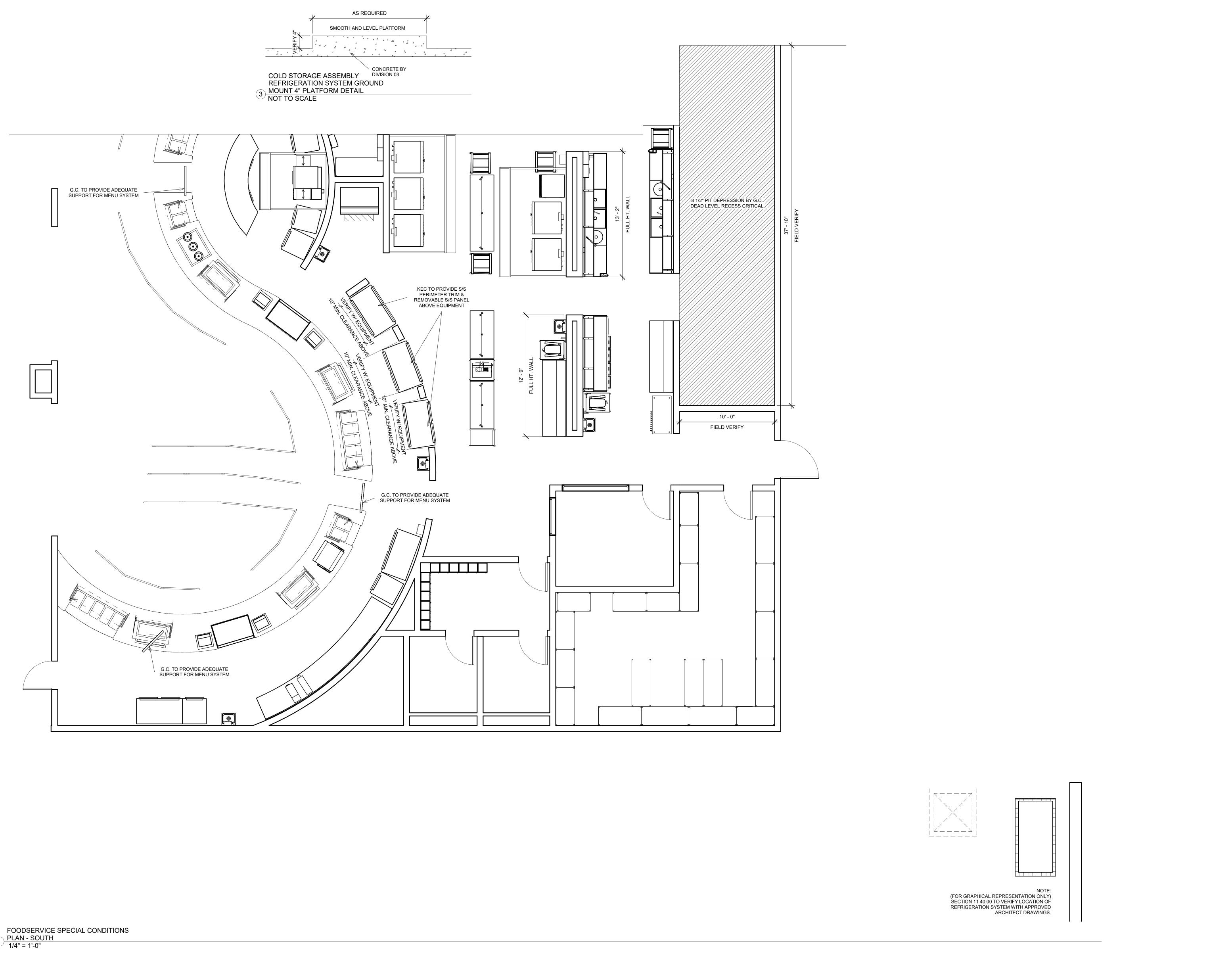


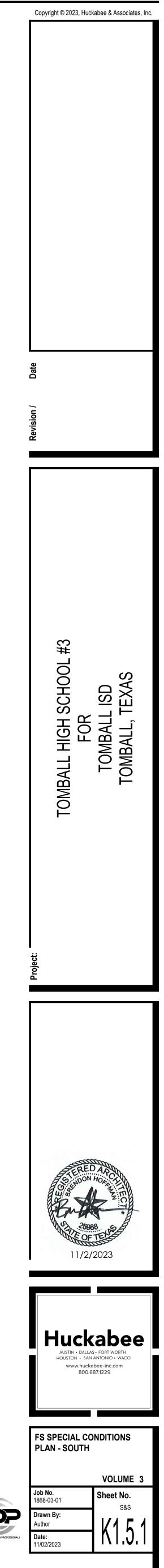






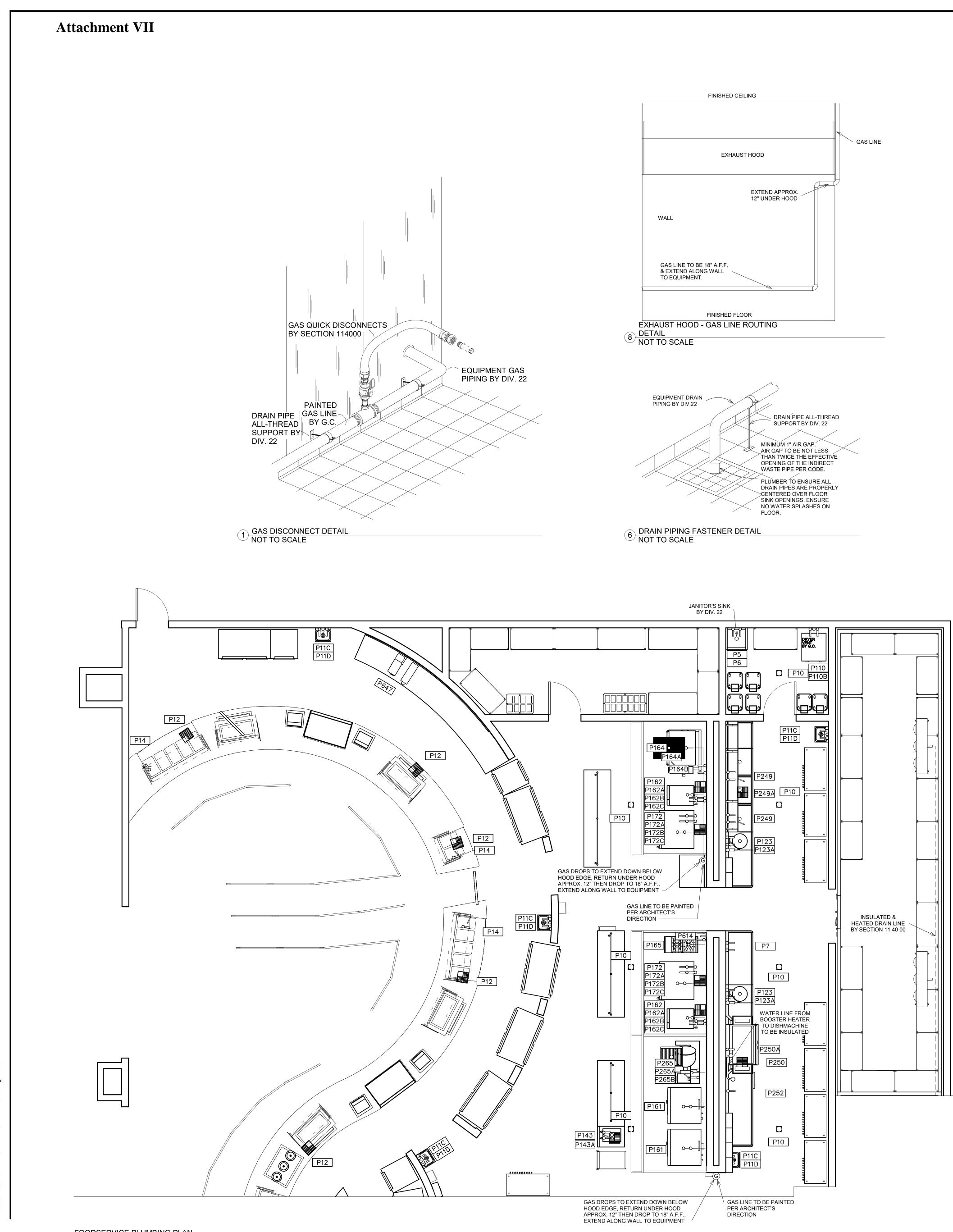




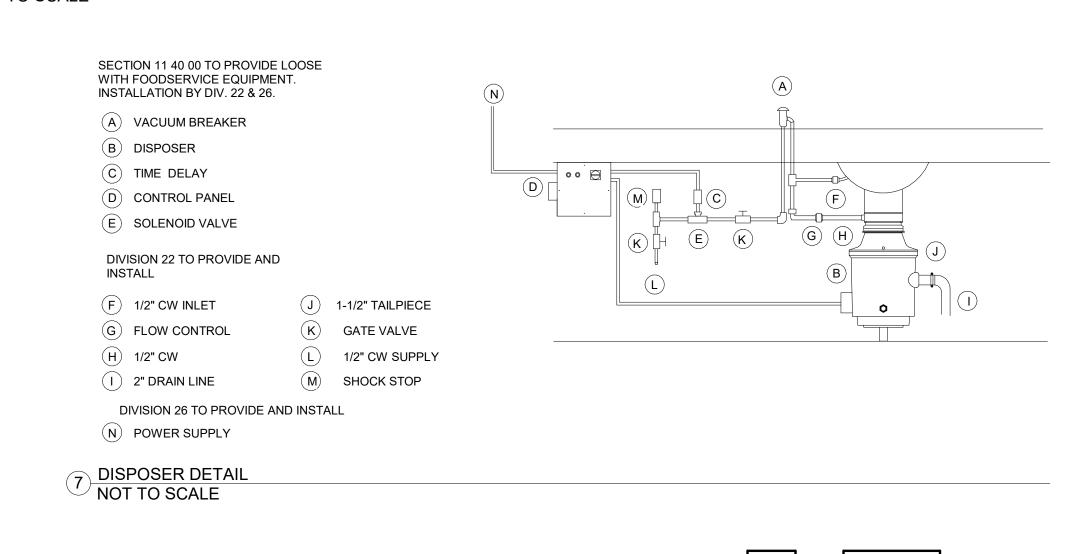


FOODSERVICE DESIGN PROFESSIONALS 16'

0' 2' 4'



FOODSERVICE PLUMBING PLAN -2 NORTH 1/4" = 1'-0"



## 3 PLUMBING GENERAL NOTES NOT TO SCALE

- 9. 6" W.C. AT EQUIPMENT. MECHANICAL GAS SHUT-OFF VALVE BY SECTION 11 40 00. FINAL CONNECTION TO EQUIPMENT AND INSTALLATION OF MECHANICAL GAS VALVE BY DIVISION 22.
- INLETS PIPED THRU SOLENOID AND VACUUM BREAKER BY DIVISION 22. \*\*8. ENGINEER TO VERIFY W/LOCAL CODE TO BYPASS OR PIPE THRU GREASE TRAP AND/OR INTERCEPTOR.
- 6. JANITOR SINK/FAUCET PROVIDED AND INSTALLED BY DIVISION 22. 7. INTERCONNECTION OF 1/2" CW TO PRE-RINSE AND DISPOSER'S CONE/BODY
- 5. HAND LAVATORY PROVIDED BY SECTION 11 40 00 AND INSTALLED BY DIVISION 22. DIV. 22 TO PROVIDE HOT WATER TEMPERING VALVE, IF REQ'D.
- 4. DRAINAGE AND PIPING SYSTEMS TO BE CLEANED PRIOR TO FINAL CONNECTION WITH FOODSERVICE EQUIPMENT.
- 3. ACCESSORIES PROVIDED LOOSE WITH FOODSERVICE EQUIPMENT BY SECTION 11 40 00 TO BE FIELD INSTALLED BY DIVISION 22.
- 2. DIMENSIONS INDICATED ARE TO BE VERIFIED BY FOODSERVICE EQUIPMENT SUPPLIER AND ADJUSTED AS REQUIRED BY EQUIPMENT AND/OR FIELD CONDITIONS.
- 1. DO NOT ROUGH-IN FROM THIS DRAWING. REFER TO THE FOODSERVICE EQUIPMENT SUPPLIER'S DIMENSIONED SHOP DRAWINGS.

### 4 PLUMBING SYMBOLS NOT TO SCALE

Î	HW	HOT WATER	-   W-	IW	INDIRECT WASTE (EXTEND TO F.D.)
Î	CW	COLD WATER	$\odot$	FFD	FUNNEL FLOOR DRAIN
-HT	HTW	180 F HOT WATER		EVC	EXHAUST VENT CONNECTION
-CW	- CWS	CHILLED WATER	$\bowtie$	SVC	SUPPLY VENT CONNECTION
6	G	GAS SUPPLY	6	FR	DIRECT-CONNECTED FLUE RISER
	SS	STEAM SUPPLY	۲	PS	PIPE SLEEVE
	CR	CONDENSATE RETURN		AFF	ABOVE FINISHED FLOOR
0	DR	DRAIN		ST	STUB UP/OUT
C	FD	FLOOR DRAIN		BTC	BRANCH TO CONN. ON EQUIP
	FS	FLOOR SINK		DFA	DROP FROM ABOVE

NOTE: WATER AND DRAIN CONNECTIONS INDICATED ARE THOSE REQUIRED FOR THE
FOODSERVICE EQUIPMENT AND THOSE REQUIRED FOR SUPPORT EQUIPMENT
FURNISHED BY DIVISION 22. FOR ADDTIONAL WATER AND DRAIN REQUIRMENTS
REFER TO MECHANICAL DRAWINGS.
NOTE: REFER TO ELECTRICAL/MECHANICAL DRAWINGS FOR REQUIREMENTS OF EXHAUS
FANS AND MAKE-UP AIR HANDLERS AND LOCATION OF AN INTERLOCK AND
START/STOP CONTROLS TO BE LOCATED WITHIN FOODSERVICE AREA BY DIVISION

- START/STOP CONTROLS TO BE LOCATED WITHIN FOODSERVICE AREA BY DIVISION 26.
- PLUMBING COORDINATION NOTES -
- 5 MAIN NOT TO SCALE

10. ALL EXHAUST HOOD CONNECTIONS FURNISHED AND INSTALLED BY DIVISION 23. ALL EXHAUST HOOD CONDENSATE DRAIN CONNECTIONS FURNISHED AND INSTALLED

- BY DIVISION 22.
- 11. ALL EXPOSED FIRE SYSTEM PIPING TO BE CHROME PLATED OR STAINLESS STEEL.
- 12. NUMBER NOT USED.
- 13. ALL PIPING WITHIN COUNTER BODY OR UNDER FABRICATED COUNTERS TO BE RUN TO A CONNECTION POINT BELOW COUNTER BODY BY SECTION 11 40 00. FINAL CONNECTION BY DIVISION 22.
- 14. NUMBER NOT USED.
- 15. QUICK DISCONNECTS TO BE SUPPLIED BY SECTION 11 40 00 W/ALL GAS & WATER EQUIPMENT. 16. PROTECTIVE DEVICES TO PROTECT AGAINST BACK FLOW. BACK SYPHONAGE SHALL BE INSTALLED AT ALL FIXTURES AND EQUIPMENT WHERE BACKFLOW AND/OR BACKSYPHONAGE MAY OCCUR AND WHERE A MINIMUM AIR GAP CANNOT BE PROVIDED BETWEEN THE WATER
- TO THE FIXTURE OR EQUIPMENT AND ITS FLOOD/LEVEL RIM. TO BE PROVIDED AND INSTALLED BY DIVISION 22. VACUUM BREAKERS, WHEN FURNISHED WITH EQUIPMENT, SHALL OVERRIDE ABOVE, IF ACCEPTABLE WITH APPLICABLE CODES, BUT DIV. 22 TO PIPE WHEN NOT PREPIPED
- BY FACTORY. INTERCONNECT THRU WATER FILTER TO EQUIPMENT BY DIVISION 22. 17. BACKFLOW PREVENTION BY DIVISION 22.

P162	12"SQ.	FLOOR SINK	CONVECTION STEAMER	FLOOR	0"	3/4 GRATE - RE: NOT
P162A	(2) 3/4"	COLD WATER	CONVECTION STEAMER	WALL	18"/48"	BTC: RE: NOTE #3 #1 FILTER
P162B	(2) 3/4"	COLD WATER	CONVECTION STEAMER	WALL	15"/45"	BTC: RE: NOTE #3
P162C	(2) 3/4"	NATURAL GAS	CONVECTION STEAMER	WALL	24" / 60"	BTC: RE: NOTE #3 &
P164	4"	HUB DRAIN	TRENCH LINER	FLOOR	-9"	BTC: RE: NOTE #3 - 0
P164A	3/4"	NATURAL GAS	TILT BRAISING PAN	WALL	18"	BTC: RE: NOTE #3 &
P164B	3/4"	H & C WATER	TILT BRAISING PAN	WALL	36"	BTC: RE: NOTE #3
P165	1"	NATURAL GAS	RANGE	WALL	18"	BTC: RE: NOTE #3 &
P172	(2)3/4"	COLD WATER	COMBI OVEN	WALL	24"/48"	BTC: RE: NOTE #3, #
P172A	(2)3/4"	COLD WATER	COMBI OVEN	WALL	24"/48"	BTC: RE: NOTE #3
P172B	12"SQ.	FLOOR SINK	EQUIPMENT	FLOOR	0"	3/4 GRATE - RE: NOT
P172C	(2)3/4"	NATURAL GAS	COMBI OVEN	WALL	18"/36"	BTC: RE: NOTE #3 - 1
P174	(2) 3/4"	NATURAL GAS	CONVEYOR OVEN	WALL	18"/36"	BTC: RE: NOTE #3 &
P249	3/4"	H & C WATER	FAUCET	WALL	13"	BTC
P249A	12" SQ.	FLOOR SINK	SINK	FLOOR	0"	3/4 GRATE
P250	12" SQ.	FLOOR SINK	BOOSTER / DISHMACHINE	FLOOR	0"	BTC
P250A	3/4"	COLD WATER	DRAIN TEMPERING	WALL	13"	BTC
P252	3/4"	HOT WATER	BOOSTER HEATER	WALL	18"	EXT. THRU W.FILTEF 140DEG.MIN.
P265	4"	HUB DRAIN	KETTLE TRENCH LINER	FLOOR	-9"	BTC; CRITICAL LOCA
P265A	3/4"	H & C WATER	KETTLE	WALL	18"	BTC
P265B	3/4"	NATURAL GAS	KETTLE	WALL	18"	BTC - 100MBTU/HR
P614	1/2"	H & C WATER	FILL FAUCET	WALL	42"	BTC; RE: NOTE #3
P647	1/2"	COLD WATER	TEA BREWER	WALL	18"	BTC
P650	3/4"	NATURAL GAS	RANGE	WALL	18"	BTC: 190 MBTU/HR

						<varies></varies>
P5	3/4"	H & C WATER	JANITOR SINK	WALL	48"	JANITOR SINK BY PLUMBER
P6	4"	FLOOR DRAIN	JANITOR SINK	FLOOR	VERIFY	JANITOR SINK BY PLUMBER
P7	3/4"	H & C WATER	HOSE BIBB	WALL	18"	BTC: RE: NOTE #3
P7A	3/4"	H & C WATER	FREEZE PROOF HOSE BIBB	WALL	48"	BTC; PROVIDED BY DIV. 22
P10	VERIFY	FLOOR DRAIN	GENERAL AREA DRAIN	FLOOR	VERIFY	
P11C	1/2"	H & C WATER	FAUCET	WALL	18"	FURNISHED & INSTALLED BY DIV. 22
P11D	1 1/2"	DIRECT DRAIN	HAND SINK	WALL	15"	FURNISHED & INSTALLED BY DIV. 22
P12	12"SQ.	FLOOR SINK	EQUIPMENT	FLOOR	0"	3/4 GRATE - RE: NOTE #4
P14	1/2"	COLD WATER	FILL FAUCET	FLOOR	6"	BTC; RE: NOTE #3 - S/S FLEX HOSE TO FILL FAUCET
P15	4"	FLOOR DRAIN	FUNNEL FLOOR DRAIN	FLOOR	0"	
P109	3/4"	COLD WATER	WATER FILTER/ ICE	WALL	60"	BTC
P109A	12" SQ.	FLOOR SINK	ICE MACHINE	FLOOR	0"	3/4 GRATE
P109B	3"	HUB DRAIN	TRENCH LINER	FLOOR	-9"	BTC, CRITICAL LOCATION
P110	3/4"	H & C WATER	CLOTHES WASHER	WALL	48"	BTC; VALVE BOX
P110B	2"	INDIRECT DRAIN	CLOTHES WASHER	WALL	48"	VALVE BOX
P121	3/4"	H & C WATER	FAUCET	WALL	13"	BTC
P121A	12" SQ.	FLOOR SINK	SINK	FLOOR	0"	3/4 GRATE
P123	3/4"	H & C WATER	FAUCET / DISPOSER	WALL	13"	BTC
P123A	2"	DIRECT DRAIN	DISPOSER	WALL	10"	BTC
P143	3/4"	H & C WATER	FAUCET	FLOOR	10"	BTC: RE: NOTE #3
P143A	12" SQ.	FLOOR SINK	SINK	FLOOR	0"	3/4 GRATE - RE: NOTE #4
P161	(2)3/4"	NATURAL GAS	CONVECTION OVEN	WALL	18"/36"	BTC: RE: NOTE #3 & #9 - 60 MBTU/HR EACH
P162	12"SQ.	FLOOR SINK	CONVECTION STEAMER	FLOOR	0"	3/4 GRATE - RE: NOTE #4
P162A	(2) 3/4"	COLD WATER	CONVECTION STEAMER	WALL	18"/48"	BTC: RE: NOTE #3 #16 & #17 - INTERCONNECT THRU FILTER
P162B	(2) 3/4"	COLD WATER	CONVECTION STEAMER	WALL	15"/45"	BTC: RE: NOTE #3
P162C	(2) 3/4"	NATURAL GAS	CONVECTION STEAMER	WALL	24" / 60"	BTC: RE: NOTE #3 & #9 62 MBTU/HR EA.
P164	4"	HUB DRAIN	TRENCH LINER	FLOOR	-9"	BTC: RE: NOTE #3 - CRITICAL LOCATION
P164A	3/4"	NATURAL GAS	TILT BRAISING PAN	WALL	18"	BTC: RE: NOTE #3 & #9 - 144 MBTU/HR
P164B	3/4"	H & C WATER	TILT BRAISING PAN	WALL	36"	BTC: RE: NOTE #3
P165	1"	NATURAL GAS	RANGE	WALL	18"	BTC: RE: NOTE #3 & #9 - 70 MBTU/HR
P172	(2)3/4"	COLD WATER	COMBI OVEN	WALL	24"/48"	BTC: RE: NOTE #3, #16 & #17 - INTERCONNECT THRI
P172A	(2)3/4"	COLD WATER	COMBI OVEN	WALL	24"/48"	BTC: RE: NOTE #3
P172B	12"SQ.	FLOOR SINK	EQUIPMENT	FLOOR	0"	3/4 GRATE - RE: NOTE #4
P172C	(2)3/4"	NATURAL GAS	COMBI OVEN	WALL	18"/36"	BTC: RE: NOTE #3 - 105 MBTU/HR EACH
P174	(2) 3/4"	NATURAL GAS	CONVEYOR OVEN	WALL	18"/36"	BTC: RE: NOTE #3 & #9 40 MBTU / HR EACH
P249	3/4"	H & C WATER	FAUCET	WALL	13"	BTC
P249A	12" SQ.	FLOOR SINK	SINK	FLOOR	0"	3/4 GRATE
P250	12" SQ.	FLOOR SINK	BOOSTER / DISHMACHINE	FLOOR	0"	BTC
P250A	3/4"	COLD WATER	DRAIN TEMPERING	WALL	13"	BTC
P252	3/4"	HOT WATER	BOOSTER HEATER	WALL	18"	EXT. THRU W.FILTER TO BOOSTER / DISH MACHINE 140DEG.MIN.
P265	4"	HUB DRAIN	KETTLE TRENCH LINER	FLOOR	-9"	BTC; CRITICAL LOCATION
P265A	3/4"	H & C WATER	KETTLE	WALL	18"	BTC
P265B	3/4"	NATURAL GAS	KETTLE	WALL	18"	BTC - 100MBTU/HR
P614	1/2"	H & C WATER	FILL FAUCET	WALL	42"	BTC; RE: NOTE #3
P647	1/2"	COLD WATER	TEA BREWER	WALL	18"	BTC
				1		

FOODSERVICE PLUMBING SCHEDULE

FDP PLOC FDP PAFF

FDP PSERVICE TO

FDP PNO FDP PSIZE FDP PCONN

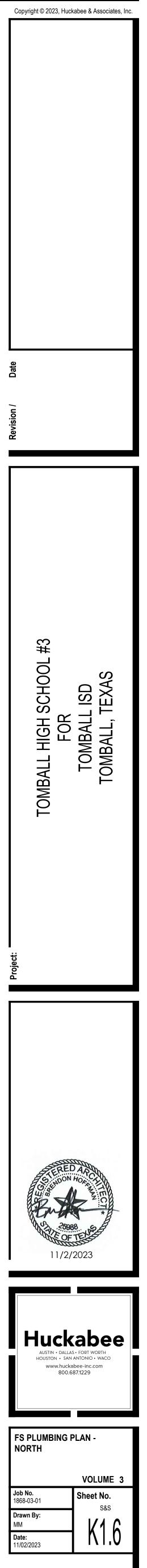
UCET
UCEI
THRU WATER
THRU FILTERS
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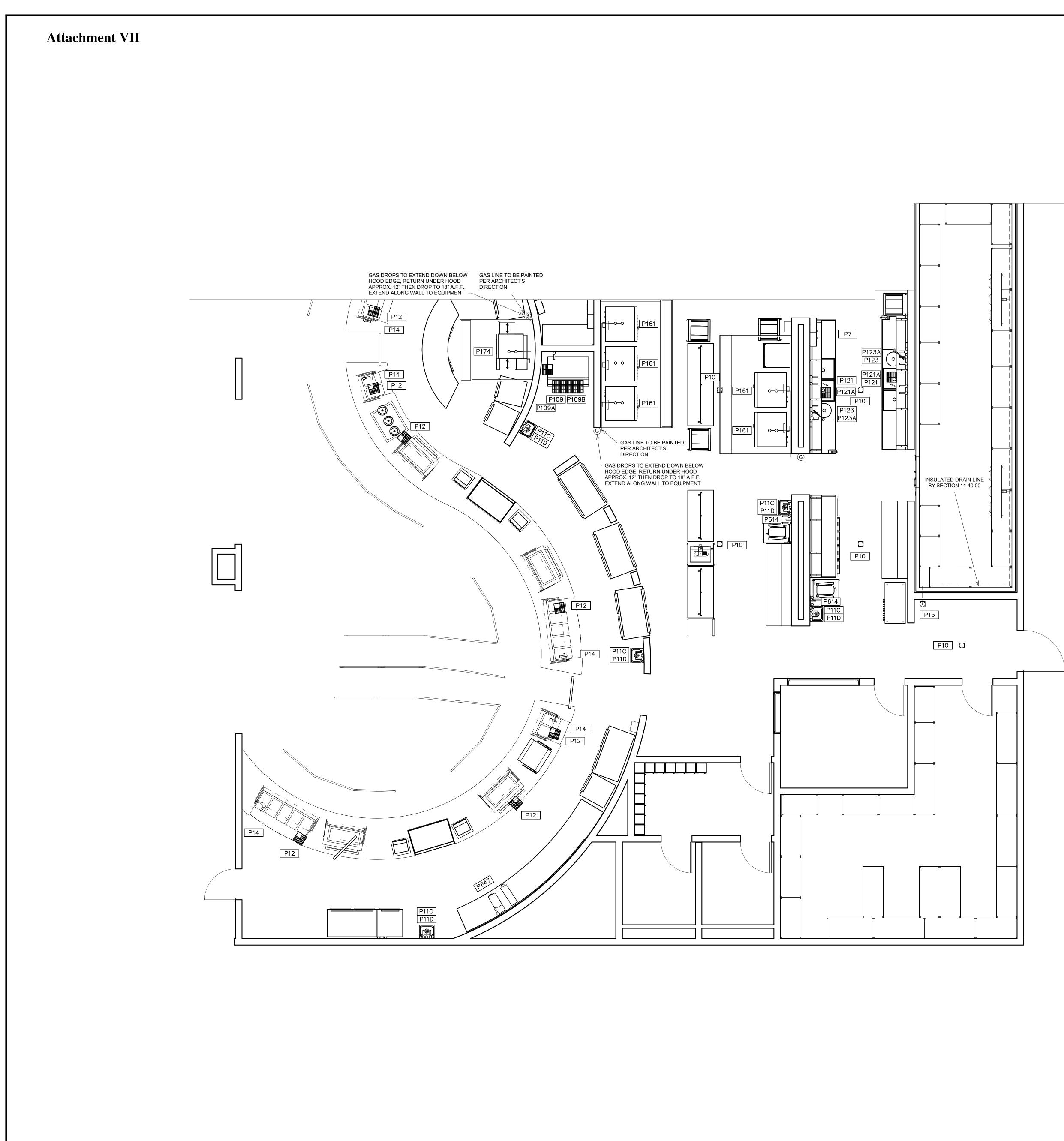
FDP PREMARKS

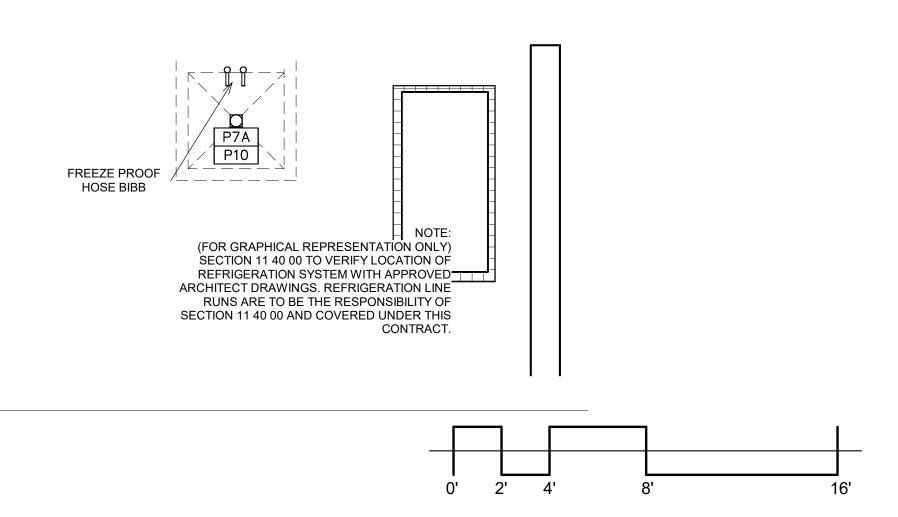
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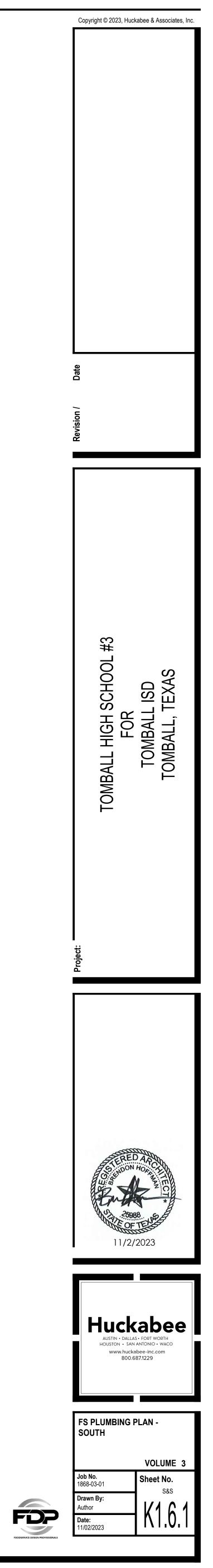






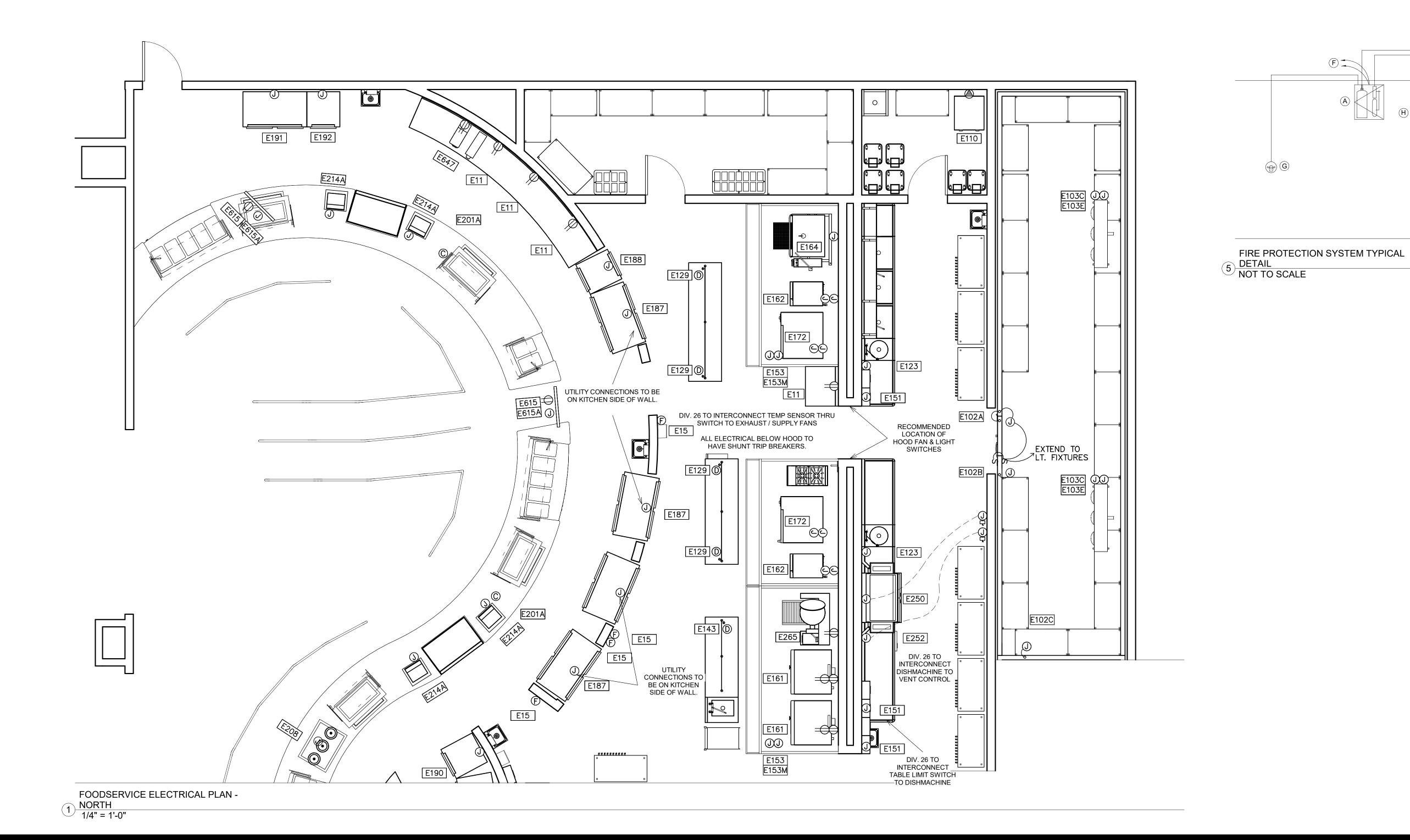






### **Attachment VII**

					FOODSERVICE E		SCHEDULE	
FDP ENO	FDP ECONN	FDP ELOAD	FDP EVOLT	FDP EPH	FDP ESERVICE TO	FDP ELOC	FDP EAFF	FDP EREMARKS
E11	DR	16.0A	120	1	CONVENIENCE OUTLET	WALL	47"	MOUNT HORIZONTAL
E15	JB				REMOTE FIRE PULL	WALL	48"	RECESSED JB - EXTEND TO FIRE SYSTEM FOR HOOD
E102A	JB	16.0A	120	1	DOOR HEATER/LIGHTS/DOOR RELIEF PORT	CLG	DFA	BTC; INTERCONNECT ELECTRICAL TO FREEZER DOOR MOUNTED PRESSURE RELIEF PORT
E102B	JB	5.0A	120	1	TEMP. ALARM	CLG	DFA	BTC
E102C	JB	5.0A	120	1	PRESSURE RELIEF PORT	CLG	DFA	BTC
E103	JB/DS	40.0A	208	3	REFRIGERATION SYSTEM	VERIFY	VERIFY	<varies></varies>
E103C	JB	16.0A	208	1	FREEZER COIL	CLG	DFA	BTC
E103D	JB	10.0A	120	1	COOLER COIL	CLG	DFA	BTC
E103E	JB				DATA CONNECTION	CLG	DFA	BTC; RUN TO NEAREST IDF / MDF ROOM
E109	DR	7.6A	120	1		WALL	18"	
E110	SR	30.0A	120/208	1	STACKED WASHER DRYER	WALL	48"	VERIFY NEMA PLUG RECEPTACLE
E123	JB	3.0HP	208	3	DISPOSER	WALL	24"	BTC - CONNECT THRU C.P. TO DISPOSER
E125	DR	8.0A	120	1	20QT. MIXER	WALL	24"	
E123	DCR	5.6A	120	1	TABLE RECEPTACLE/SLICER	CLG	84"	
E129	DCR	16.0A	120	1	TABLE RECEPTACLE	CLG	84"	
E129	SR	15.0A	120	1	INSUL. MOBILE PROOFER	WALL	47"	SHUNT TRIP BREAKER
E139	DCR	16.0A	120	1	TABLE RECEPTACLE		84"	
			120	1				BTC
E151	JB	1.0A		1	FIRE PROT. SYSTEM	CLG	DFA	
E153	JB	10.0A	120	1	HOOD LIGHTS	CLG	DFA	BTC
E153M	JB	10.0A	120	1	HEAT SENSOR	CLG	DFA	
E161	(2)DR	6.0A EA.	120	1	CONVECTION OVEN	WALL	24"/48"	SHUNT TRIP BREAKER
E162	(2) JB	15.0A EA.	120	1	CONVECTION STEAMER	WALL	24" / 60"	SHUNT TRIP BREAKER
E164	JB	5.0A	120	1	TILT BRAISING PAN	WALL	24"	SHUNT TRIP BREAKER
E172	(2)JB	15.0A EA.	208	1	COMBI OVEN	WALL	24"/48"	BTC- SHUNT TRIP BREAKER
E174	(2) DR	7.0A EA.	120	1	CONVEYOR OVEN	WALL	24"/48"	SHUNT TRIP BREAKER PROVIDED AND INSTALLED BY DIVISION 26
E187	JB	15.5A	120/208	1	HEATED CABINET	WALL	96"	BTC; MOUNT ON KITCHEN SIDE
E188	JB	7.2A	120	1	REFRIGERATOR	WALL	96"	BTC; MOUNT ON KITCHEN SIDE - OMIT PLUG. UNIT TO BE HARDWIRED.
E189	JB	8.6A	120	1	REFRIGERATOR	WALL	96"	BTC; MOUNT ON KITCHEN SIDE - OMIT PLUG. UNIT TO BE HARDWIRED.
E190	JB	7.8A	120/208	1	HEATED CABINET	WALL	90"	BTC - OMIT PLUG. UNIT TO BE HARDWIRED.
E191	JB	15.5A	120/208	1	HEATED CABINET	WALL	90"	BTC
E192	JB	7.0A	120	1	REFRIGERATOR	WALL	90"	BTC - OMIT PLUG. UNIT TO BE HARDWIRED.
E201A	CS	100.0A	120/208	3	LOAD CENTER	FLOOR	6"	BTC; RE: NOTE #4 & #12
E208	JB	250 W EA.	120	1	HANGING HEAT LAMPS	CLG	VERIFY	BTC - INTERCONNECT TO ON/OFF SWITCH LOCATED IN WALL
E214A	JB			-	POS	FLOOR	6"	BTC - EMPTY CONDUIT
E250	JB	27.9A	480	3	DISHMACHINE	WALL	24"	BTC - INTERCONNECT TO JB/DS AT NEAREST WALL
E252	JB	43.4A	480	3	DISHMACHINE	WALL	24"	BTC - INTERCONNECT TO JB/DS AT NEAREST WALL
E265	DR	5.0A	120	1	KETTLE	WALL	24"	SHUNT TRIP BREAKER
E615	DR	5.0A	120	1	VIDEO/DATA SYSTEM	CLG	VERIFY	PROVIDE DCO AT VIDEO LOCATION
E615A	JB				VIDEO / DATA SYSTEM	CLG	VERIFY	PROVIDE JB AT DATA LOCATION
E647	DR	15.0A	120	1	TEA BREWER	WALL	47"	MOUNT HORIZONTAL



$\sim$	SCR	CONDUIT STUB BTC ON RECEPT FURNISH WITH EQUIPMENT	сс	СС	CONDUIT FOR COMPUTER CABLES
0	CS	CONDUIT STUB UP/OUT FOR DIRECT CONNECTION		BTC	BRANCH TO CONNECTION ON EQUIPMENT
Þ	DR	20 AMP DUPLEX RECEPTACLE (MOUNT HORIZONTAL)	Þ	WPR	20 AMP WEATHERPROOF RECEPTACLE (SPRING COVER)
K	SR	SINGLE PURPOSE RECEPTACLE	/	FPB	FIRE PROTECTION BUZZER
Ю	SR	SINGLE PURPOSE RECPT. 208V 3PH	*	BSC	BEVERAGE SYSTEM CONDUIT
=	FR	FLUSH FLOOR RECEPTACLE		DFA	DROP FROM ABOVE
÷	PMR	PEDESTAL MOUNTED RECPTACLE		AFF	ABOVE FINISH FLOOR
0	DCR	DROP CORD RECEPTACLE	•	CS/JB	JUNCTION BOX ON PEDESTAL
$\bigcirc$	JB	JUNCTION BOX ON CEILING		DS	DISCONNECT SWITCH
D	JB	JUNCTION BOX IN WALL			
Ū	JB/DS	JUNCTION BOX WITH DISCONNECT BY DIV.26	Ō	JB/DS	CONDUIT STUB-UP WITH DISCONNECTION BY DIV.26

2 ELECTRICAL SYMBOLS NOT TO SCALE

NOTE: ELECTRICAL CONNECTIONS INDICATED ARE THOSE REQUIRED FOR THE FOODSERVICE EQUIPMENT AND THOSE REQUIRED FOR SUPPORT EQUIPMENT FURNISHED BY DIVISION 26. FOR ADDTIONAL REQUIREMENTS REFER TO ELECTRICAL ENGINEER'S DRAWINGS.

3 ELECTRICAL COORDINATION NOTES NOT TO SCALE

1. DO NOT ROUGH-IN FROM THIS DRAWING. REFER TO THE CONTRACTOR'S DIMENSIONED DRAWINGS. 2. VERIFY ALL ELECTRICAL CHARACTERISTICS WITH ENGINEERING DRAWINGS.

3. DIMENSIONS INDICATED ARE TO BE VERIFIED BY CONTRACTOR AND ADJUSTED AS

REQUIRED BY FOODSERVICE EQUIPMENT AND/OR FIELD CONDITIONS. 4. ACCESSORIES AND FITTINGS PROVIDED LOOSE WITH FOODSERVICE EQUIPMENT BY

SECTION 11 40 00. FIELD INSTALLED BY DIVISION 26. 5. STAINLESS STEEL DISCONNECT SWITCH PROVIDED AND INSTALLED BY DIVISION 26.

6. ALL ELECTRICAL CONNECTIONS BENEATH EXHAUST HOOD TO EXTEND TO SHUNT TRIP BREAKERS WITHIN ELECTRICAL PANEL BOX FOR SHUT-DOWN DURING FIRE MODE - BY DIVISION 26.

7. DOOR HEATER(S), LIGHT(S), COIL(S) AND PRESSURE RELIEF PORT(S) PRE-WIRED TO JUNCTION BOX AT TOP OF COLD STORAGE ASSEMBLY BY SECTION 11 40 00. FINAL CONNECTION BY DIVISION 26.

ELECTRICAL GENERAL NOTES <sup>4</sup>NOT TO SCALE

# 0' 2' 4' 16'

(B) DUCT NOZZLE(S) PLENUM NOZZLE(S) SURFACE PROTECTION NOZZLE(S) E FUSIBLE LINK(S) (2) WIRES FROM FIRE SYSTEM TO SHUNT TRIP BREAKERS FOR SHUT DOWN OF ELECTRICAL CONNECTIONS LOCATED BENEATH EXHAUST (F)HOOD DURING FIRE MODE REMOTE FIRE PULL (H) GAS VALVE GAS SUPPLY (AS REQUIRED)

S/S ENCLOSURE W/AGENT TANK AND NITROGEN CARTRIDGE

 $(\mathbf{A})$ 

(C) -

(D)

(D)

(🕁) (G

14. EMPTY CONDUIT RUN FROM CASHIER STATION TO MANAGERS OFFICE FOR POS SYSTEM BY DIVISION 26. LOCATION OF MANAGER'S OFFICE TO BE VERIFIED.

NOTE: REFER TO FDP EQUIPMENT PLAN FOR SPECIFIC COMPONENTS UNDER HOOD. ALL EQUIPMENT SHOWN HERE FOR GRAPHICAL REPRESENTATION ONLY.

(B)

13. SECTION 11 40 00 TO VERIFY UTILITY REQUIREMENTS OF EXISTING EQUIPMENT.

CONNECTION BY DIVISION 26.

12. RECEPTACLE(S) TO BE PRE-WIRED TO JUNCTION BOX OR LOAD CENTER FOR FINAL

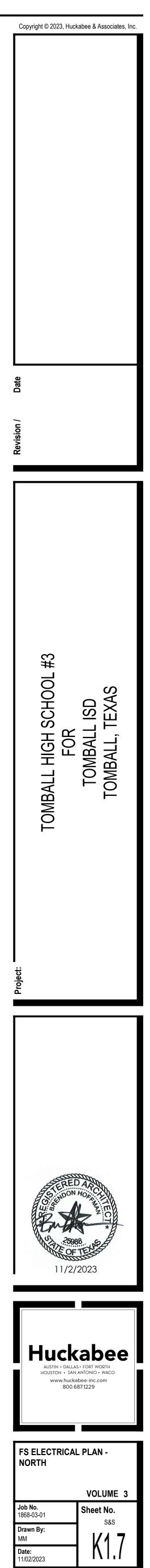
BUILDING ALARM - BY DIVISION 26.

11. INTERCONNECT FIRE PROTECTION SYSTEM TO PANEL BOX SHUNT TRIP(S) AND

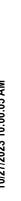
10. INTERCONNECT TO EXHAUST HOOD LIGHT(S) AND SWITCH BY DIVISION 26.

9. INTERCONNECT TO EXHAUST HOOD FAN(S) AND SWITCH BY DIVISION 26.

8. N/A

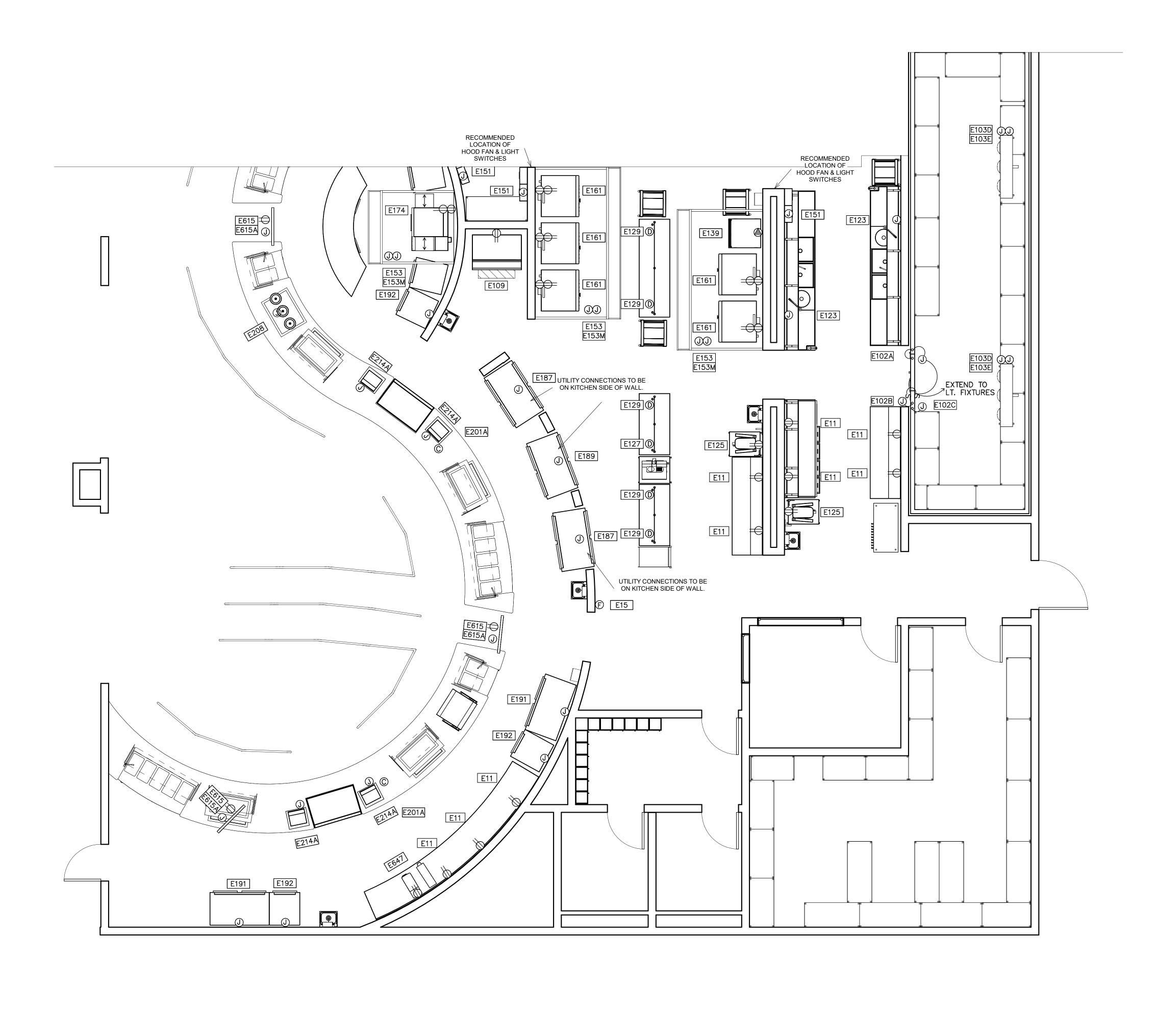




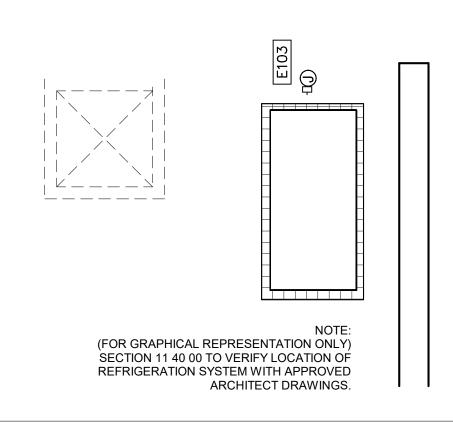


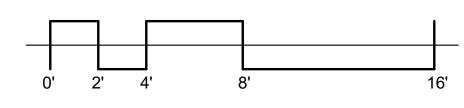
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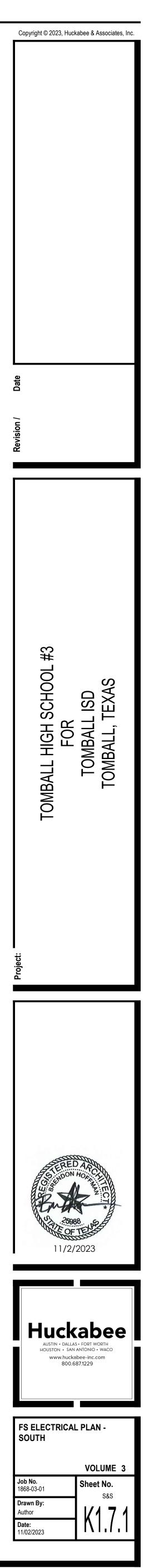
**Attachment VII** 



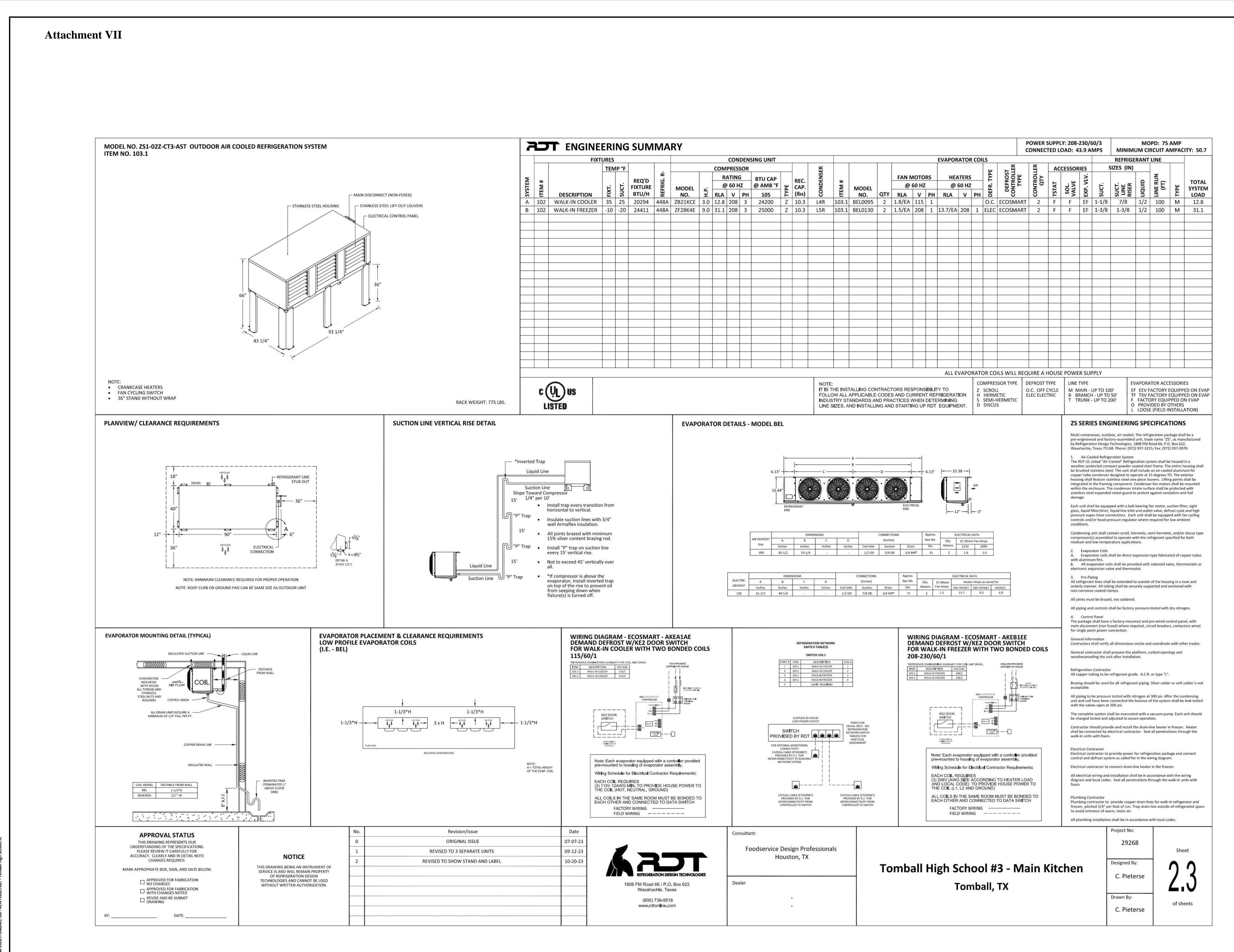
FOODSERVICE ELECTRICAL PLAN -SOUTH 1/4" = 1'-0"





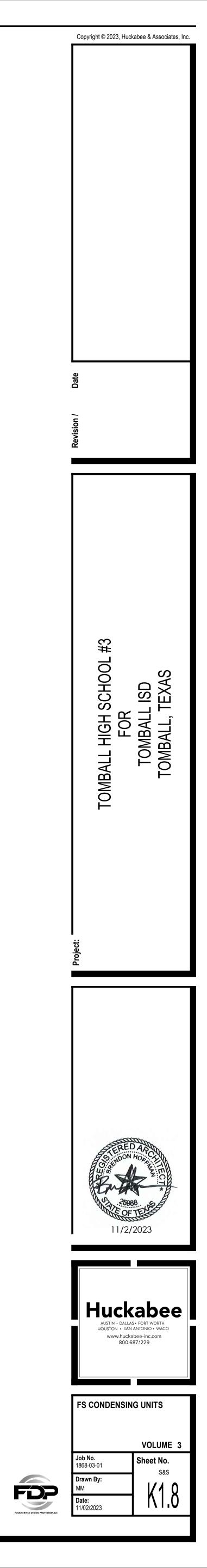


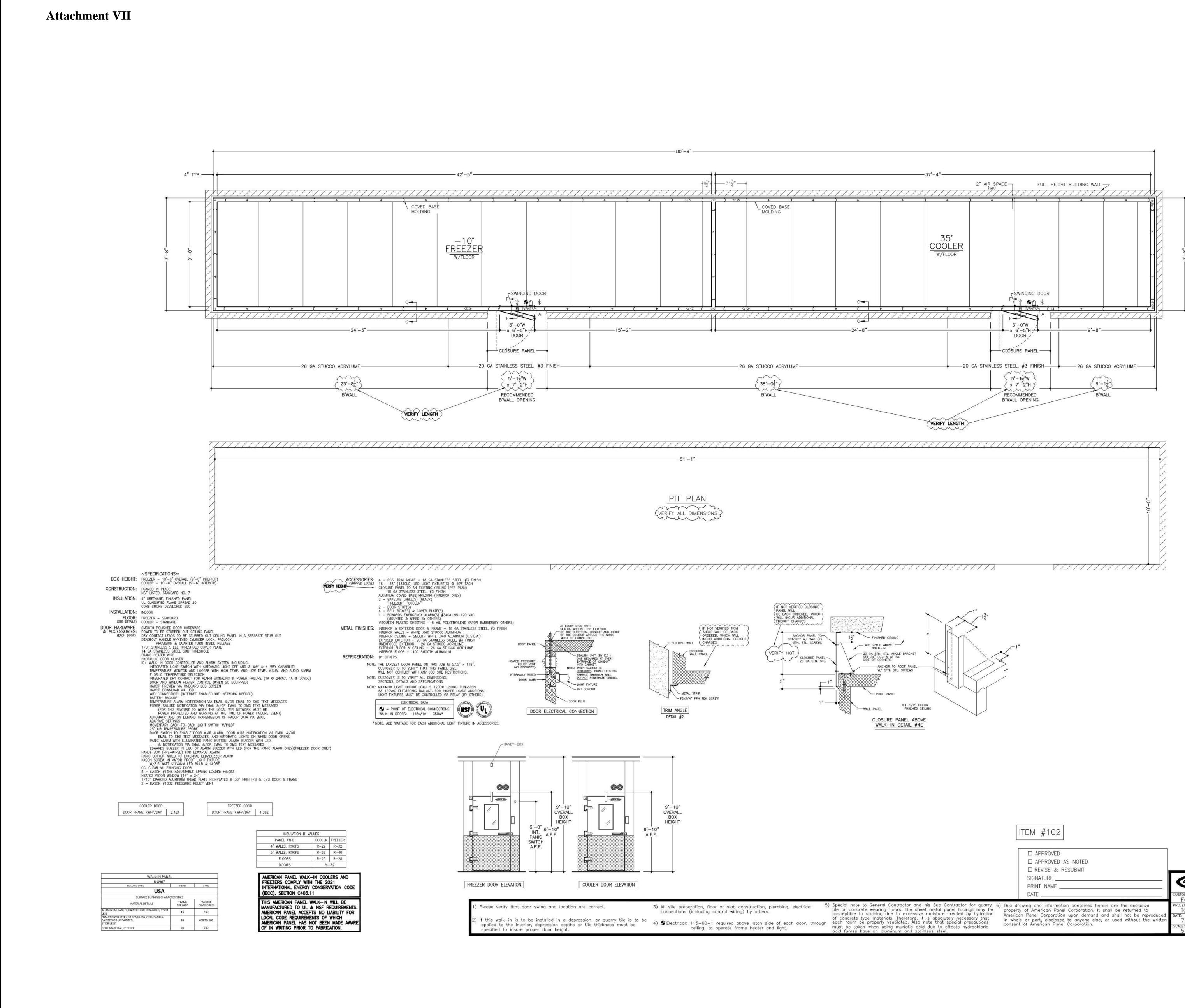




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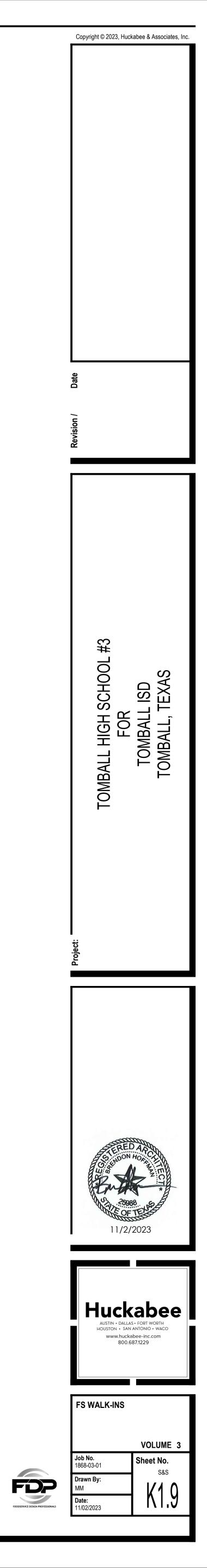
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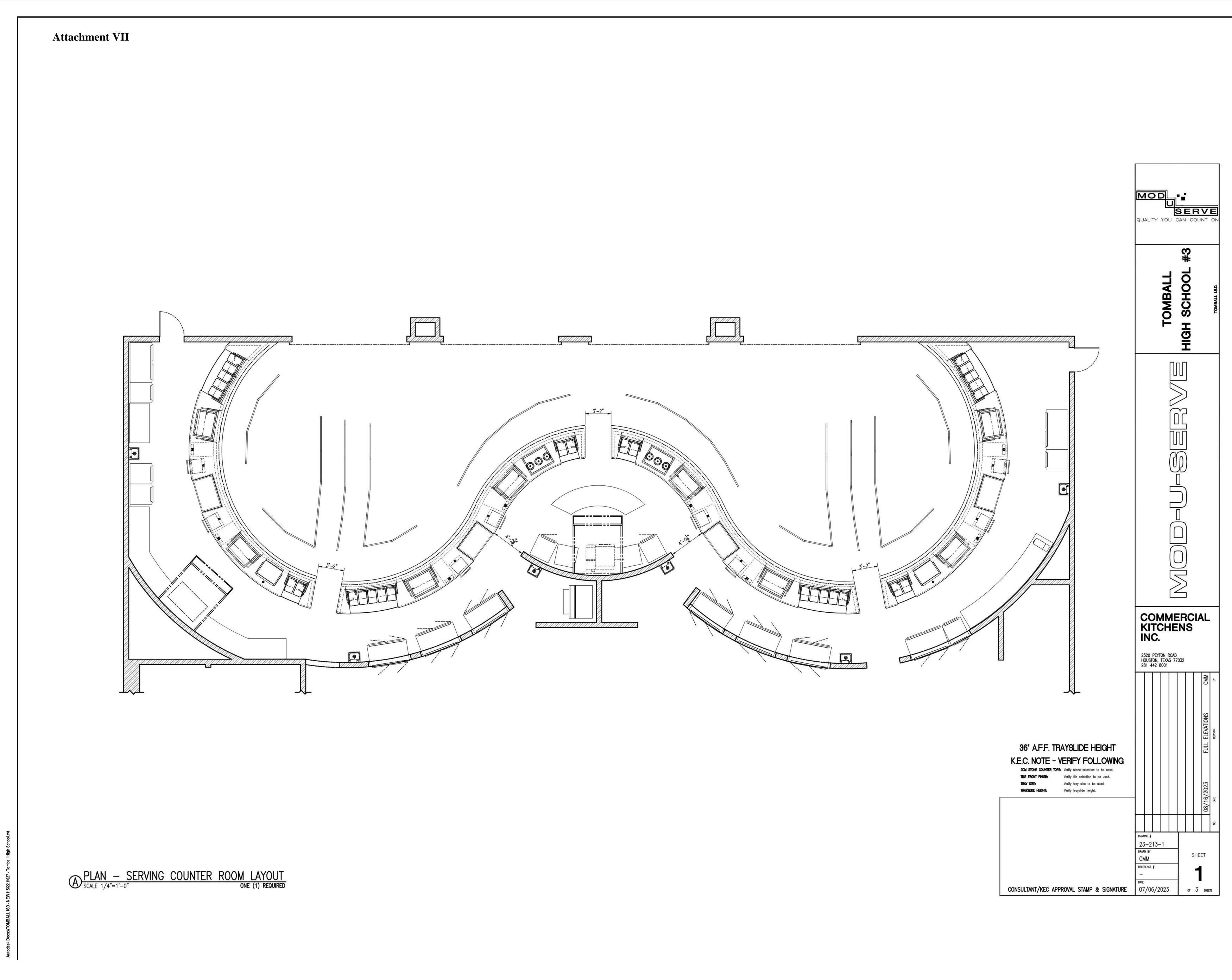


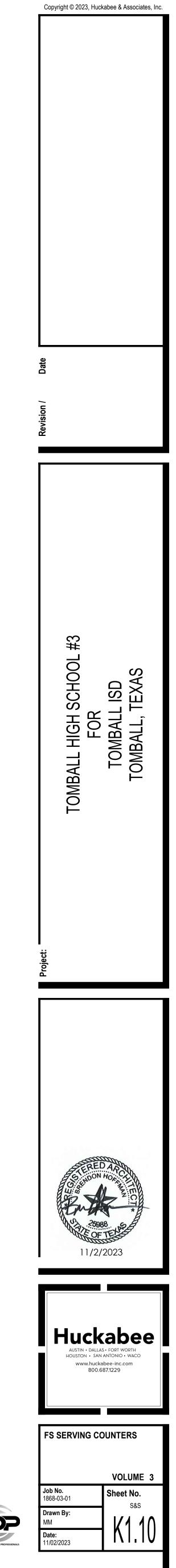


ITEM	#102

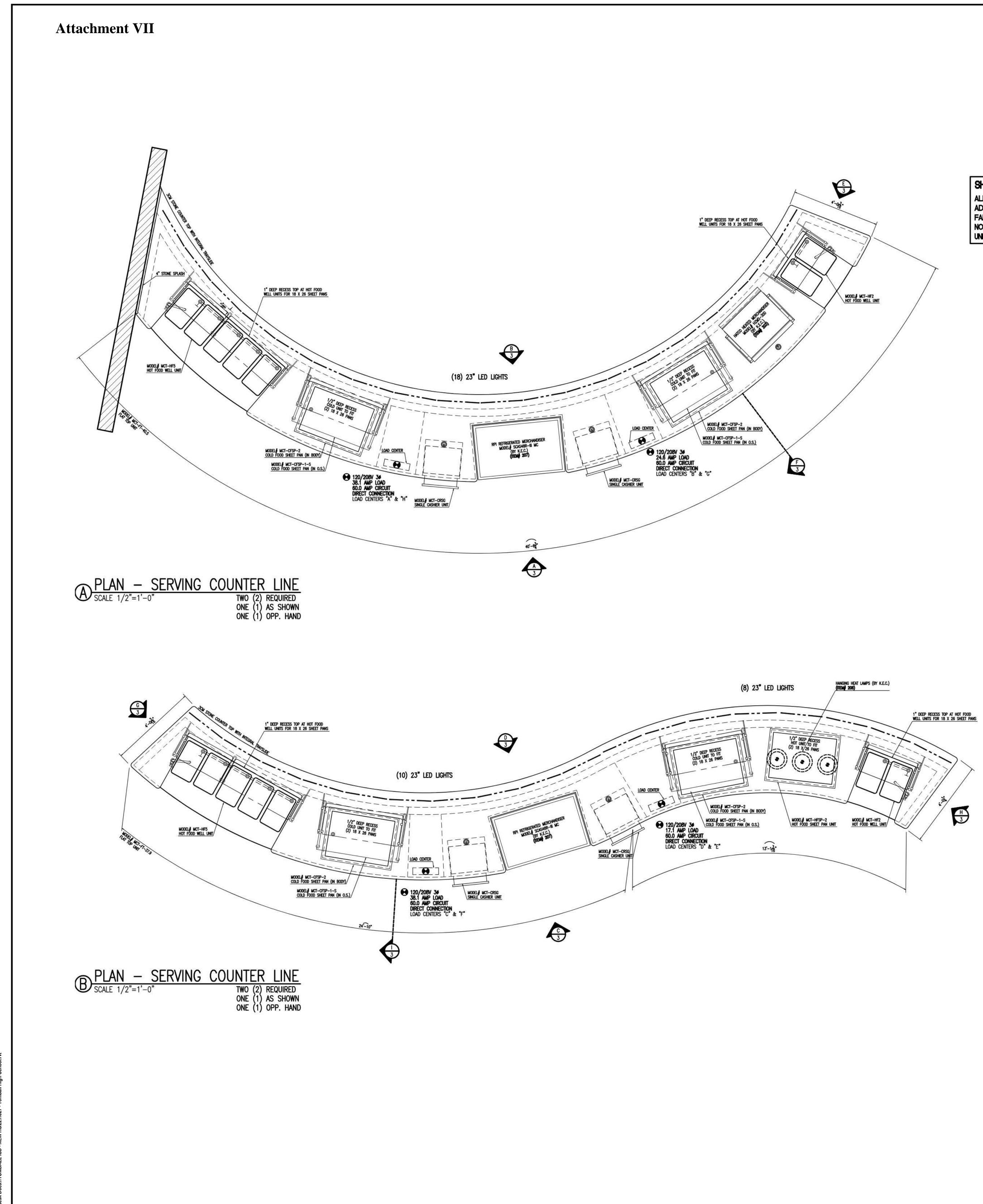
	APPROVED     APPROVED AS NOTED				
	REVISE & RESUBMIT				
	SIGNATURE	American P		PANEL CORPORATION 78th St. Ocala, Florid	ta 34472
	PRINT NAME			245-7055 Fox (352	STATISTICS "TO CONTRACT OF
	DATE	FOODSERVICE DESIGN PROFESSIONALS			
wearing floors: the sheet metal panel facings may be property of American Panel Corporation. It shall be returned to			) – TOMBALL HS	5 #3 – HOUST	TON, TX
materials. Therefore, it is absolutely necessary that in w	can Panel Corporation upon demand and shall not be reproduced ole or part, disclosed to anyone else, or used without the written ent of American Panel Corporation.		LC/TR	P.O.#:	
when using muriatic acid due to effects hydrochloric cons on aluminum and stainless steel.	sent of American Panel Corporation.	scale: 5/16"=1'-	0" PROPOSAL#: 0" PD207421	JOB#:	SHEET 1 of 3



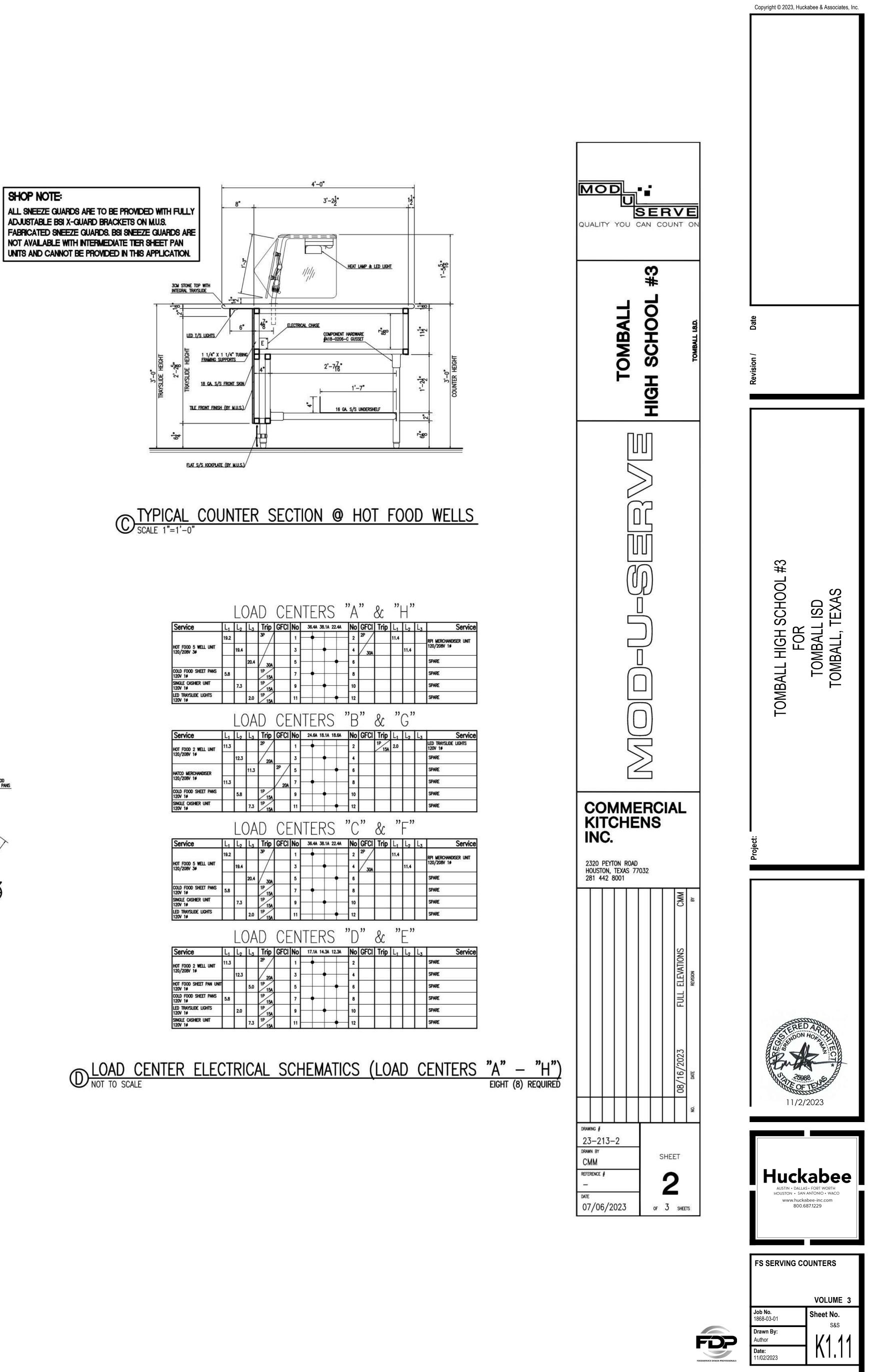


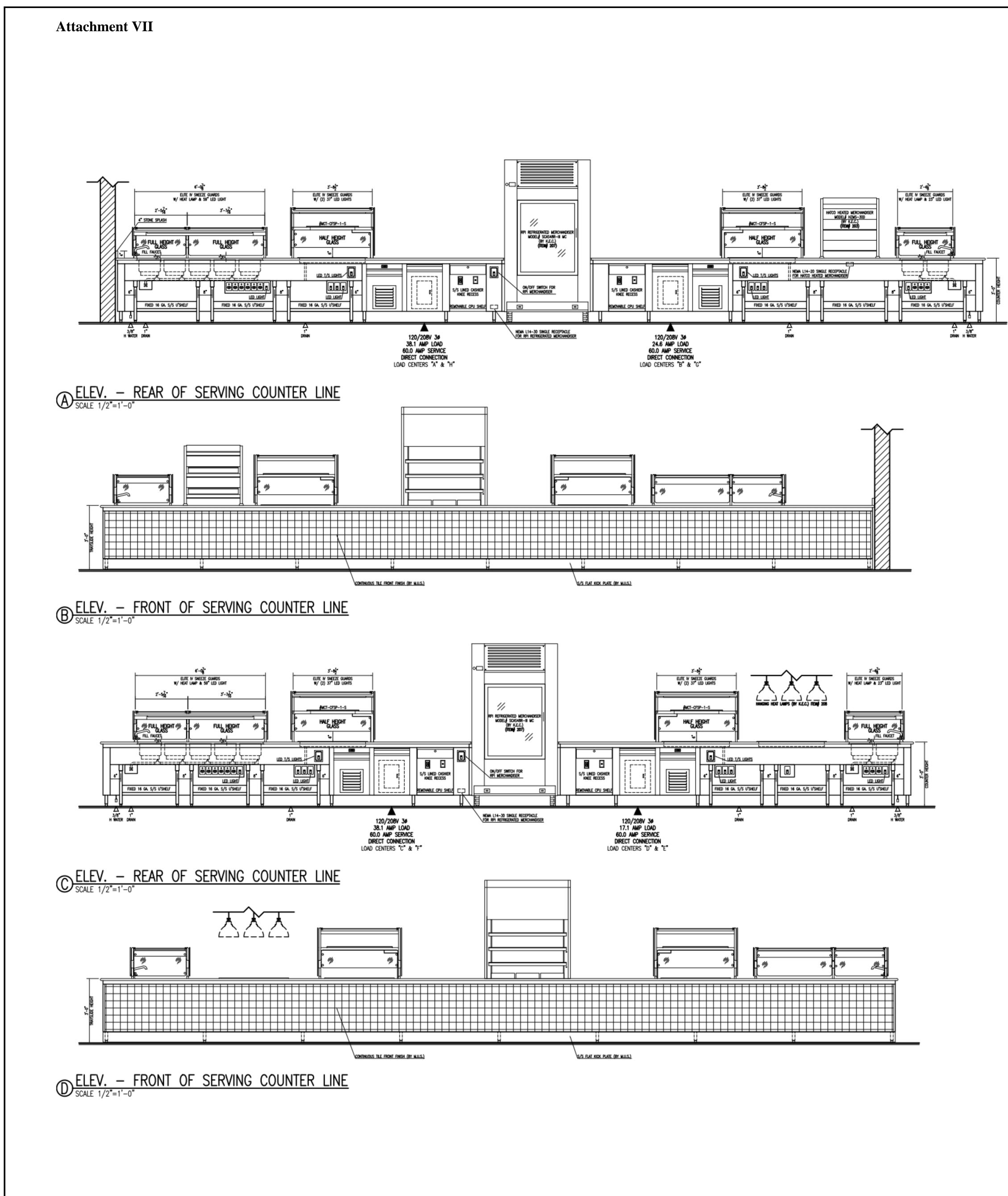


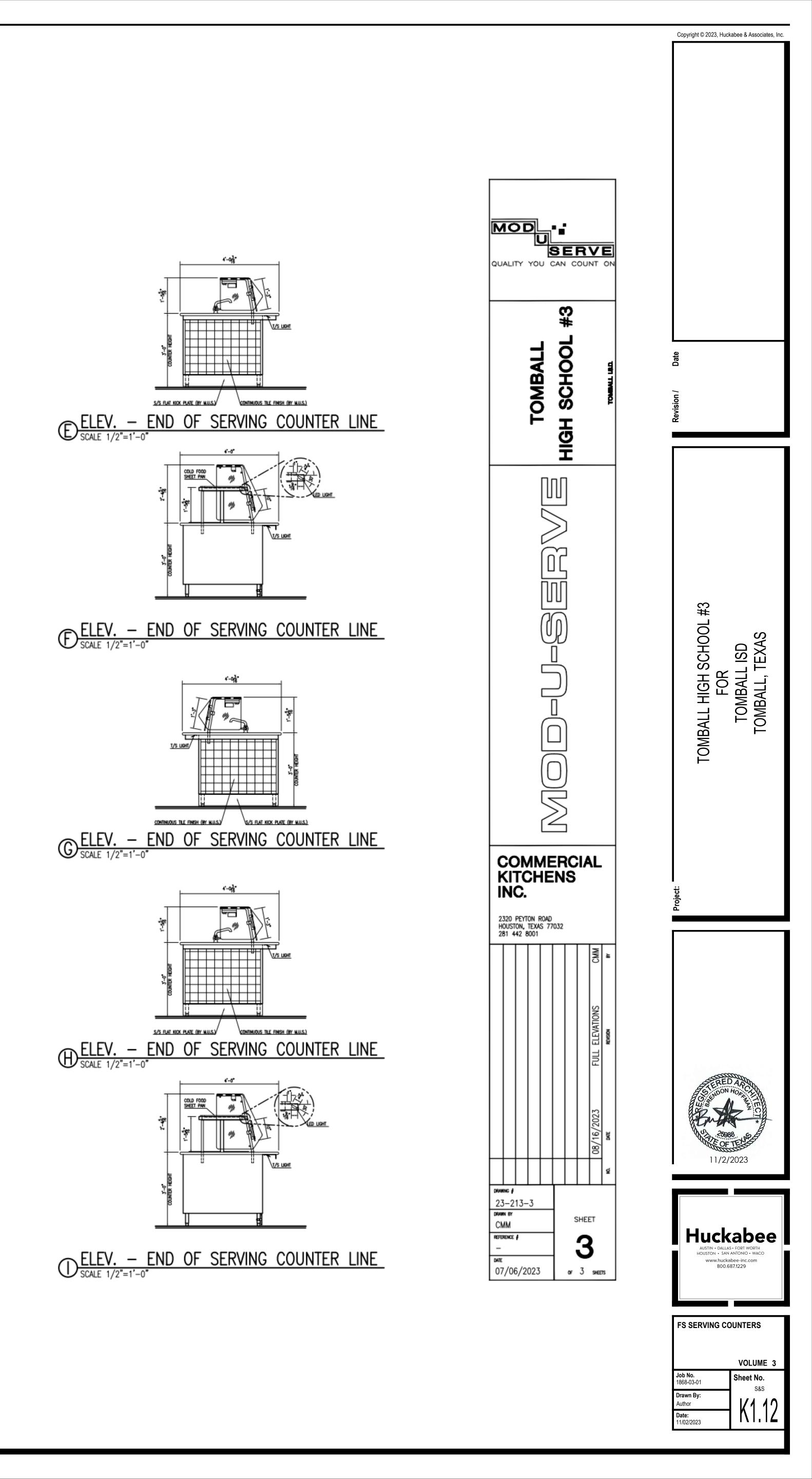


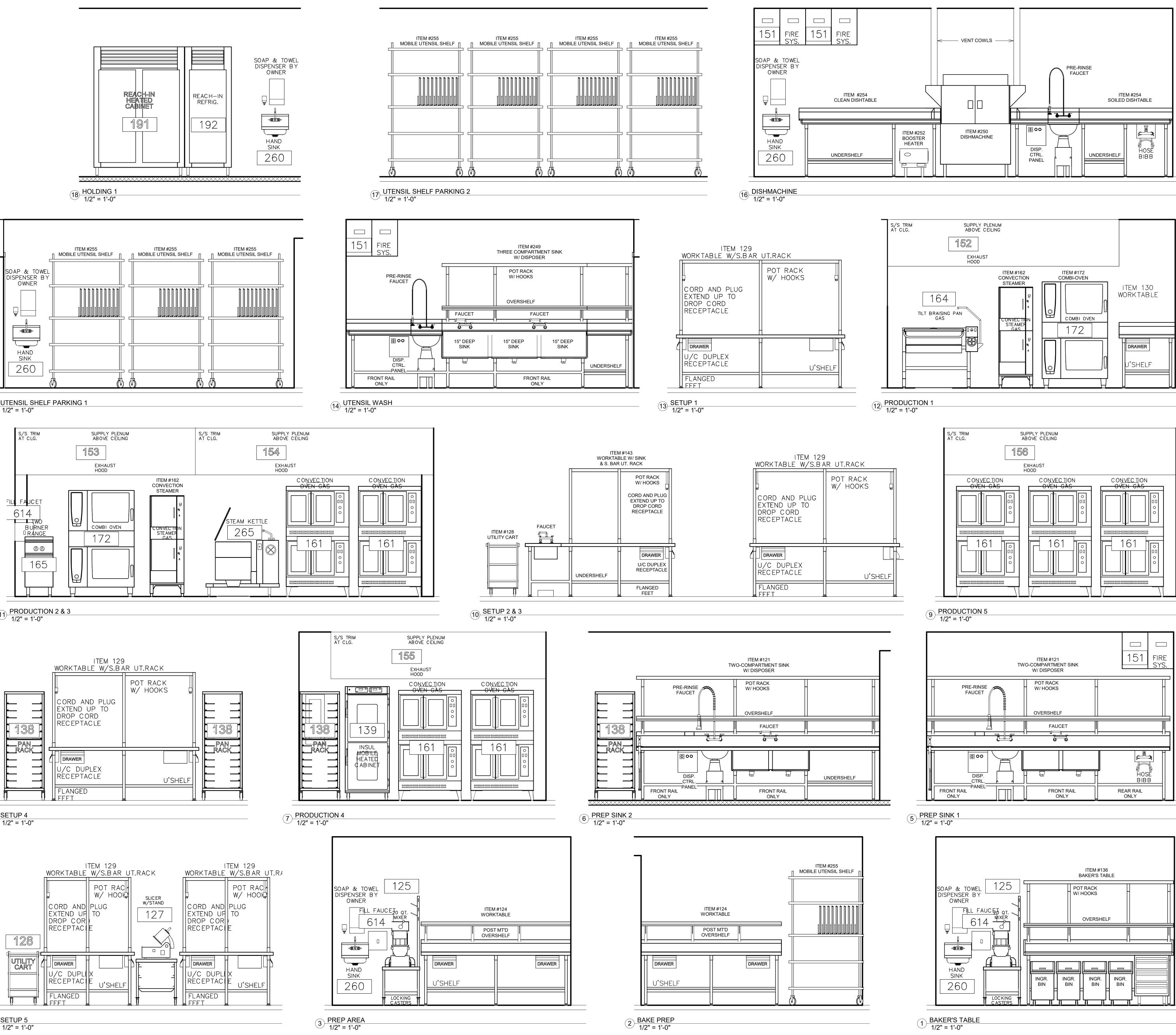


SHOP NOTE:

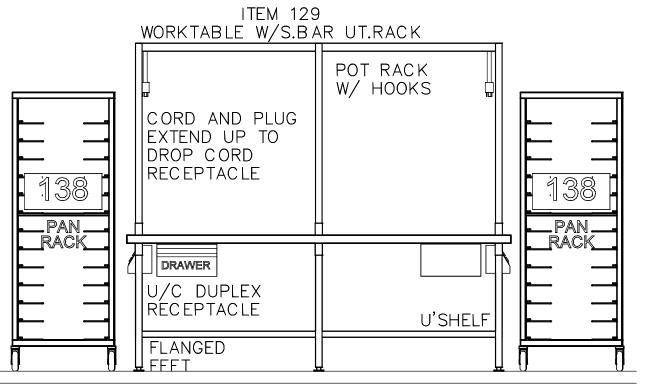


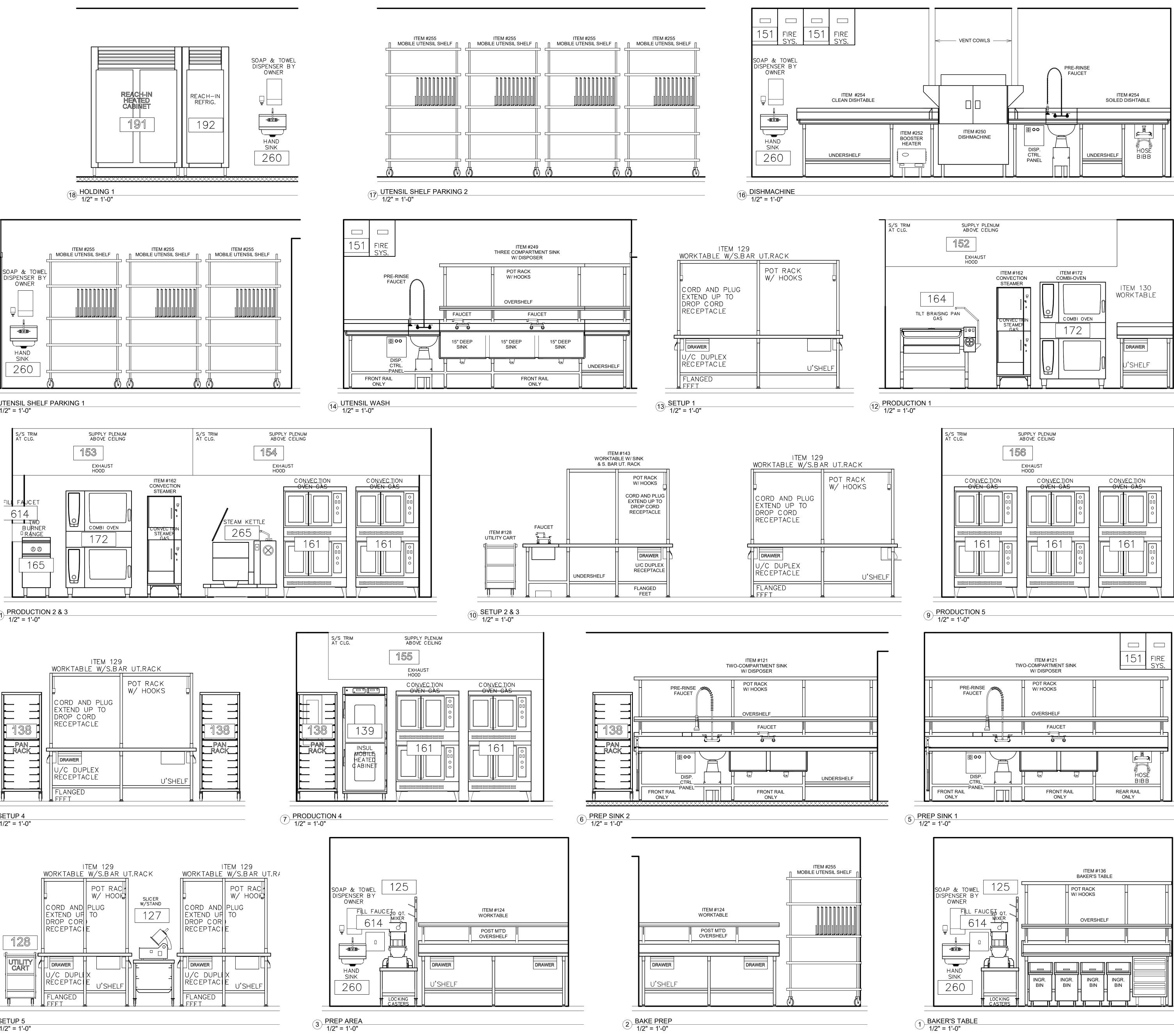


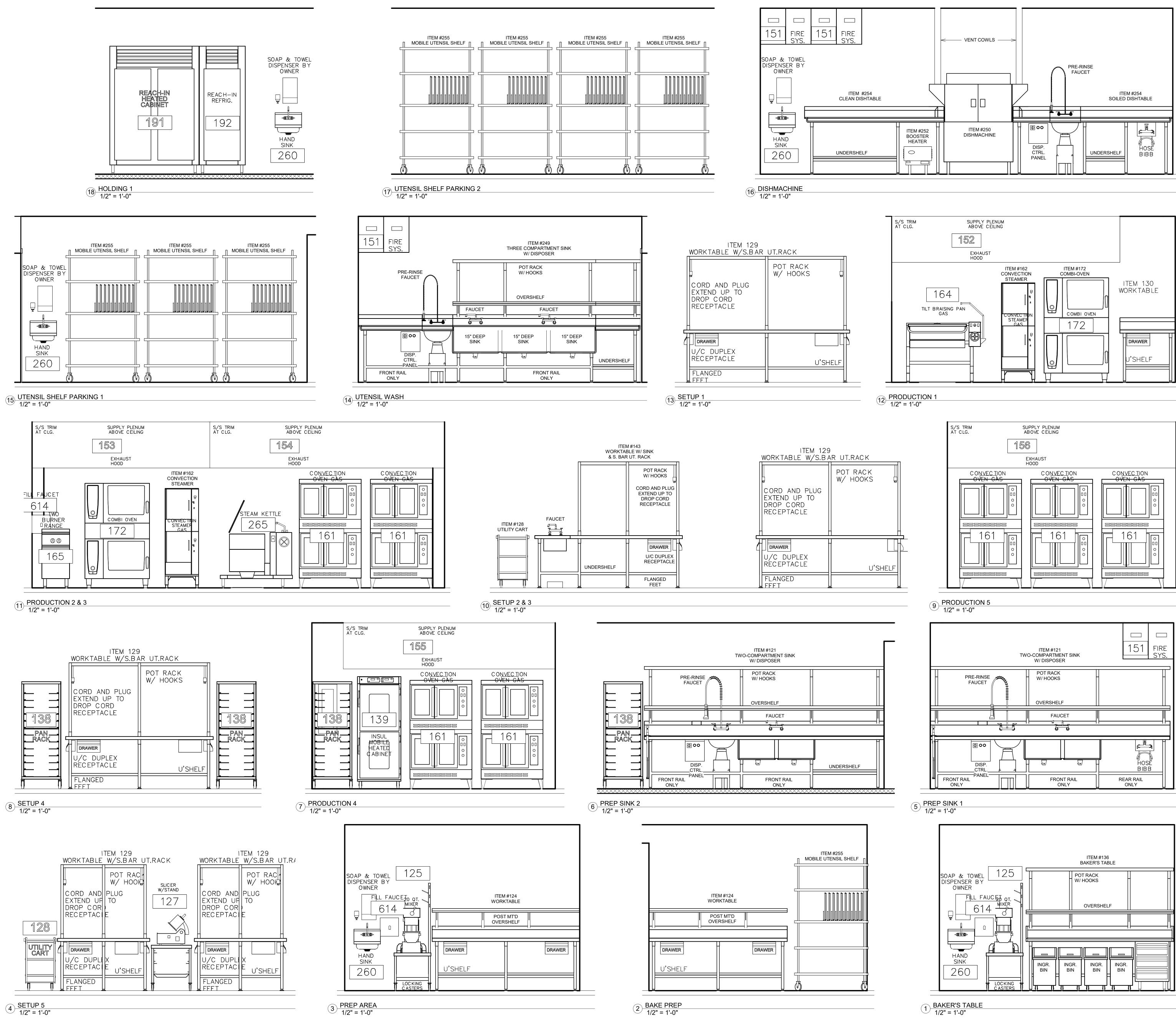


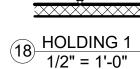


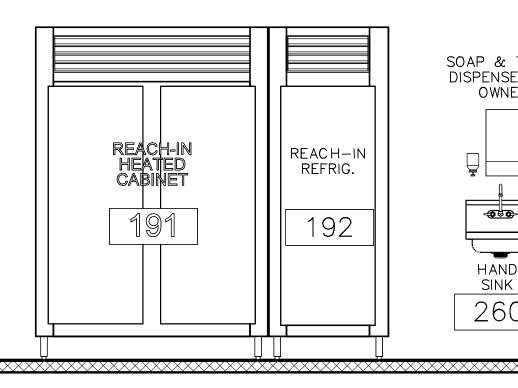
8 SETUP 4 1/2" = 1'-0"











**Attachment VII** 

