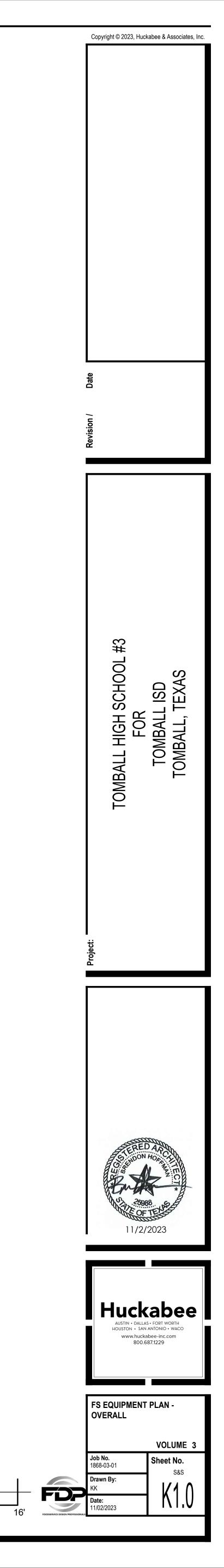


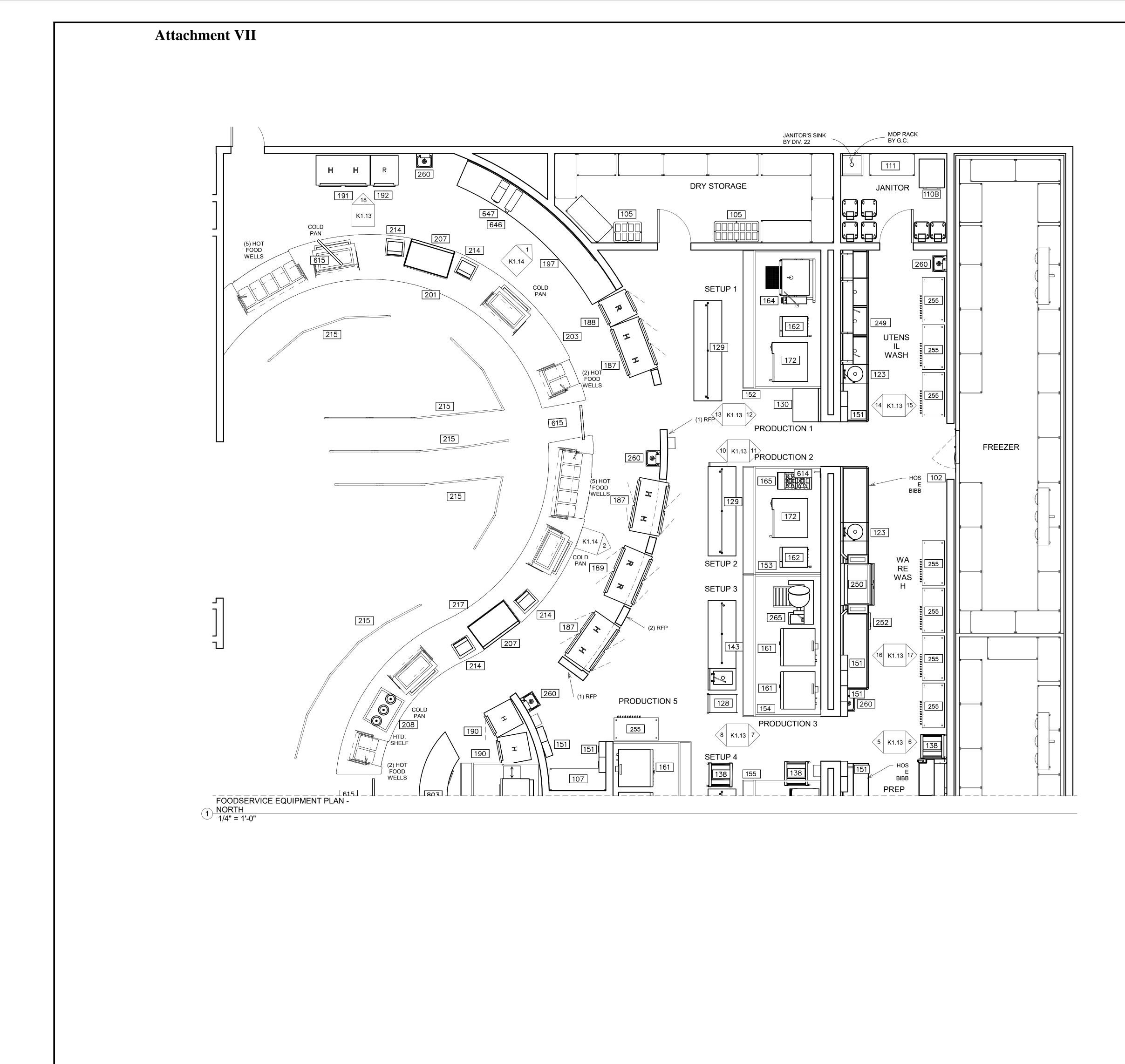
| FDP ITEM | QTY | FDP DESCRIPTION | FDP REMARKS |
|-------------------|------|--------------------------------------|-------------------|
| | 1444 | | |
| 102 | 1 | COLD STORAGE ASSEMBLY | |
| 103 | 1 | COLD STORAGE REFRIGERATION SYSTEM | |
| 103.1 | 1 | COLD STORAGE REFRIGERATION SYSTEM | |
| 104 | 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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A TORA

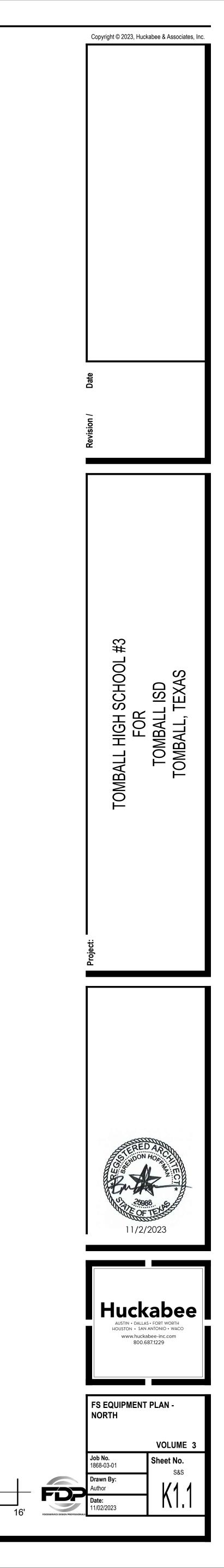


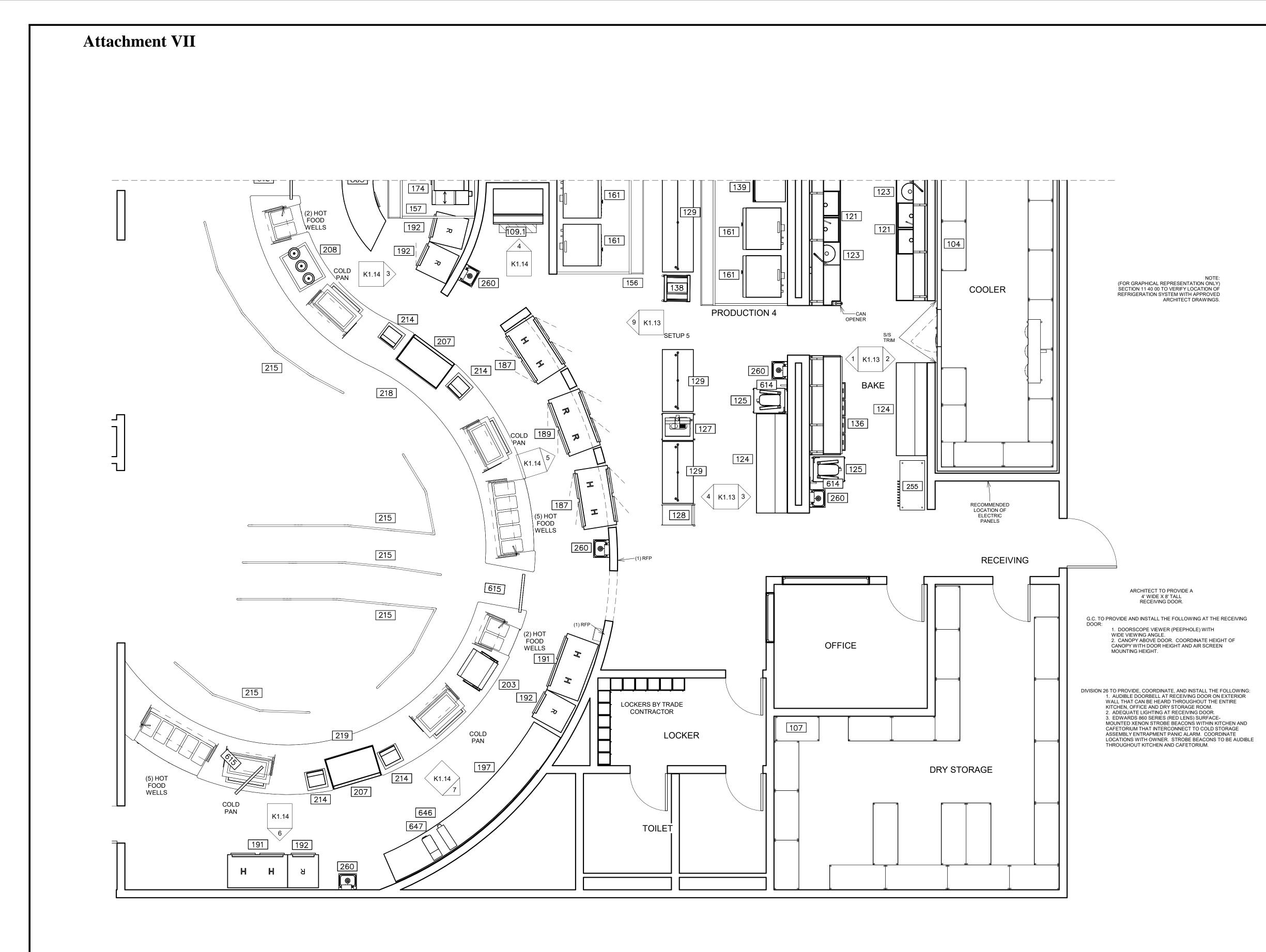




| FDP ITEM | QTY | FDP DESCRIPTION | FDP REMARKS |
|------------|---------------|--|-------------------|
| | QIT | FDP DESCRIPTION | |
| | 1444 | | |
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| 103.1 | 1 | COLD STORAGE REFRIGERATION SYSTEM | |
| 104 | 1 | COLD STORAGE SHELVING | |
| 105 | 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'



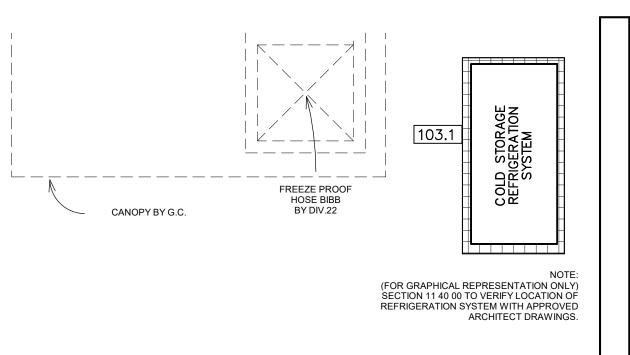


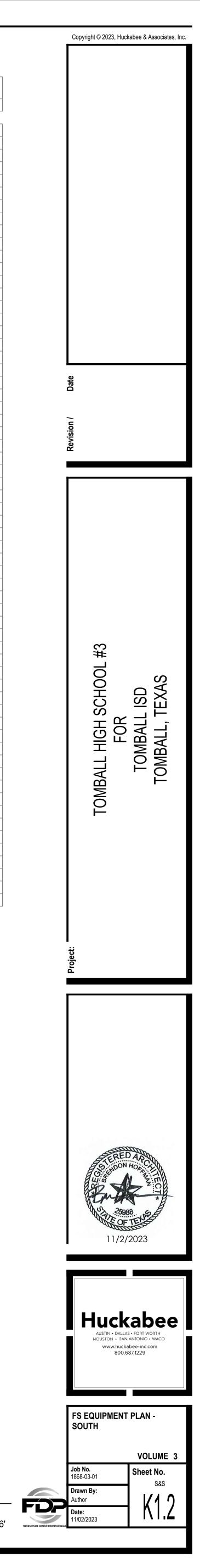


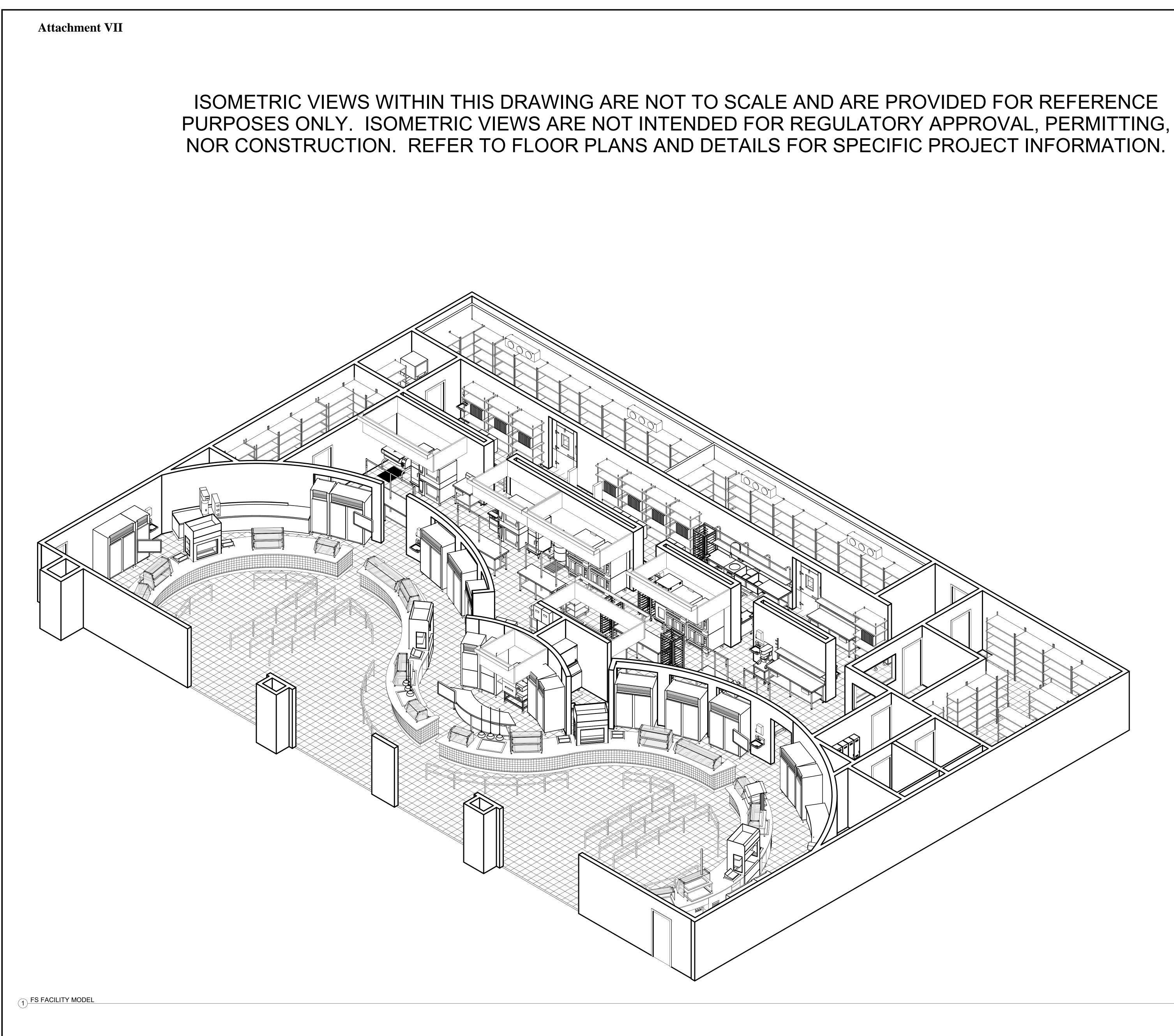
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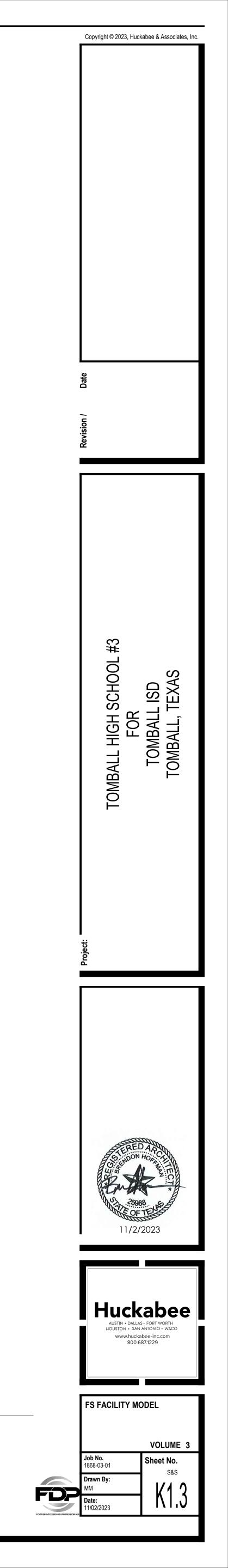
| FDP ITEM | QTY | FDP DESCRIPTION | FDP REMARKS |
|---------------|---------------|---|-------------------|
| | | | |
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| 105 107 | 2 | DUNNAGE RACK DRY STORAGE SHELVING | |
| 107 | 1 | ICE MAKER | |
| 109.1 110B | 1 | STACKED WASHER/DRYER | |
| 111 | 1 | CHEMICAL SHELF | |
| 121 | 2 | TWO COMPARTMENT SINK W/DISPOSER | |
| 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 | | |
| 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 | |
| 172 | 2 | COMBI OVEN | |
| 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 | |

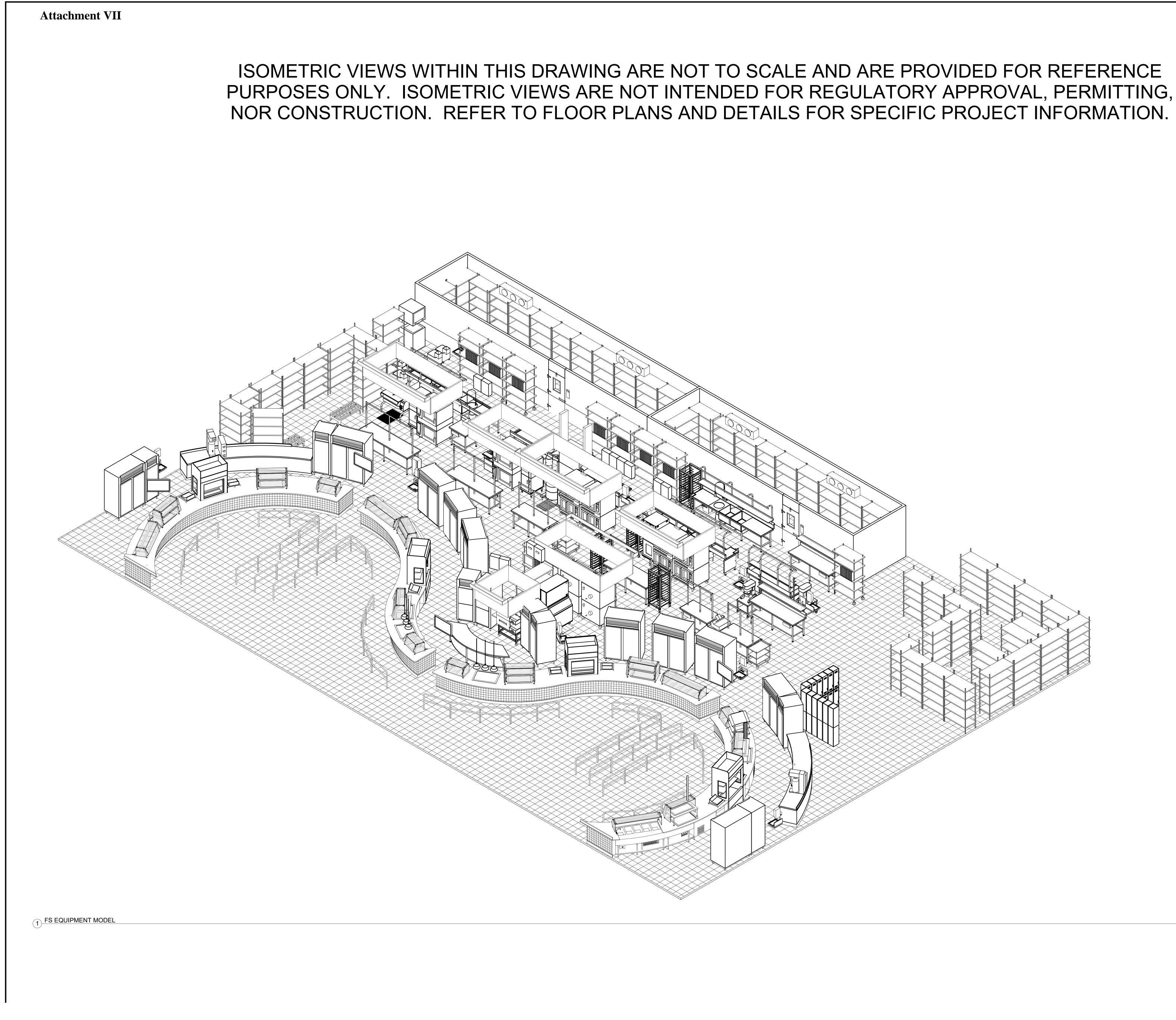
0' 2' 4'

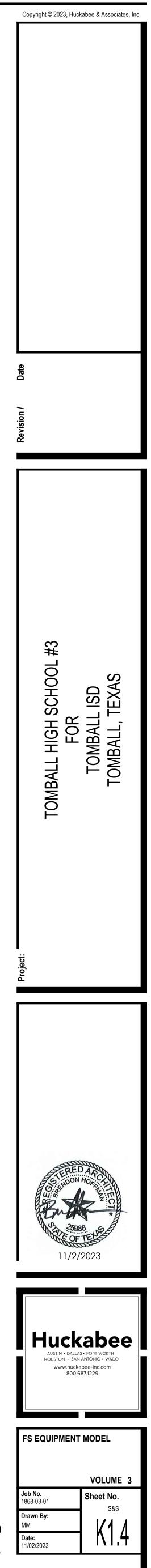




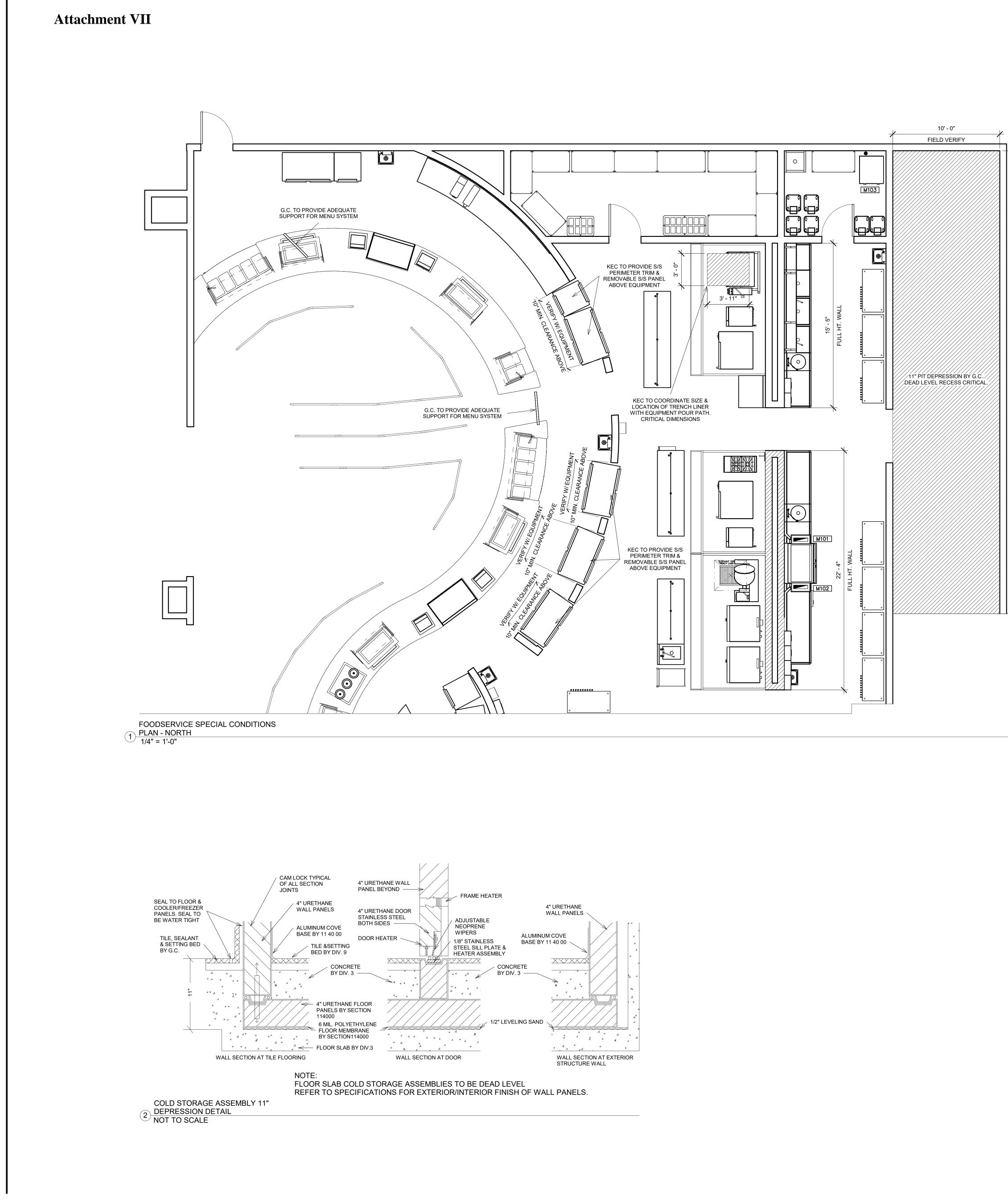




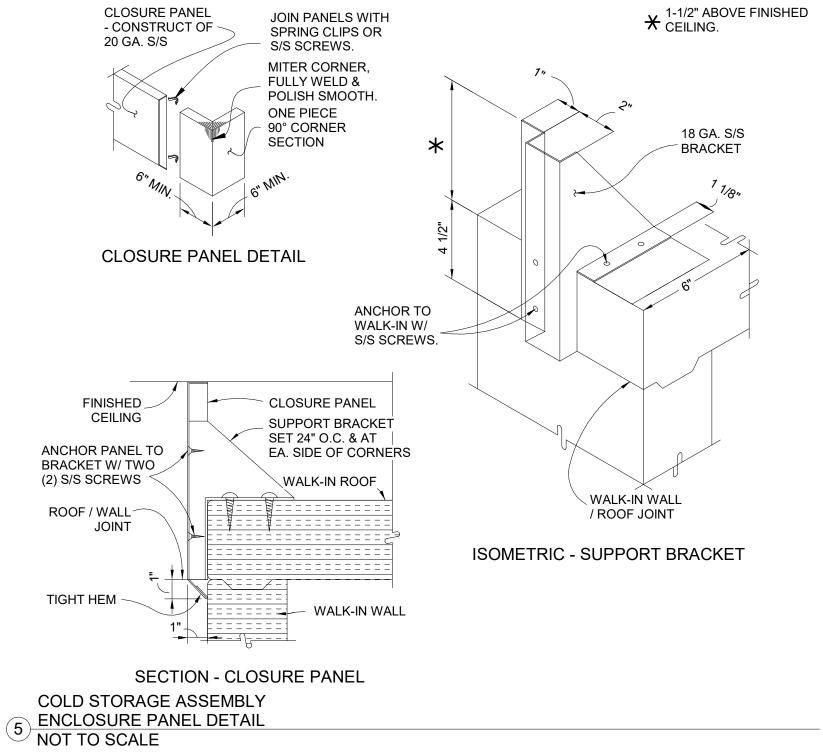


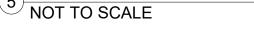


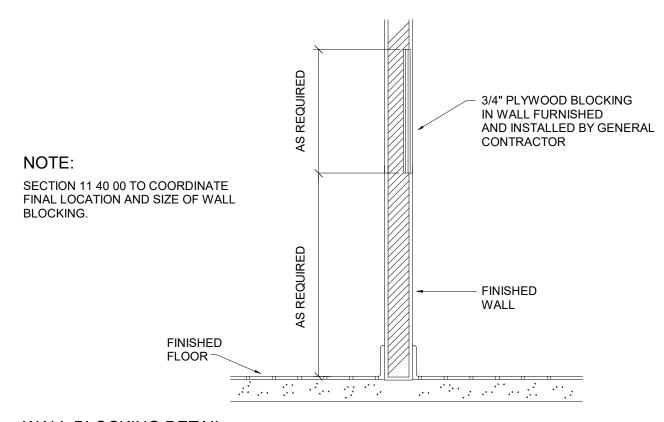




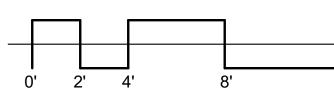
| | | FOODSER' | VICE MECHA | NICAL SCHE | EDULE | | |
|------|------|----------|----------------|------------|---------|-------|-----|
| NO. | QTY | TYPE | SIZE | LOCATION | CFM | S.P. | FPM |
| | 1680 | | | | | | |
| M101 | 1 | EXHAUST | 4" X 16" | CEILING | 400 | 0.30" | |
| M102 | 1 | EXHAUST | 4"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

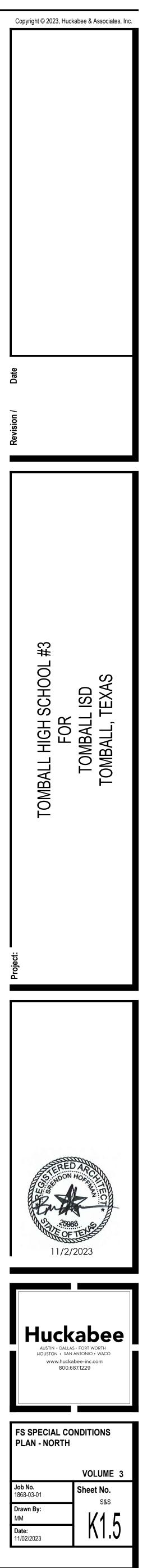




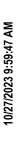


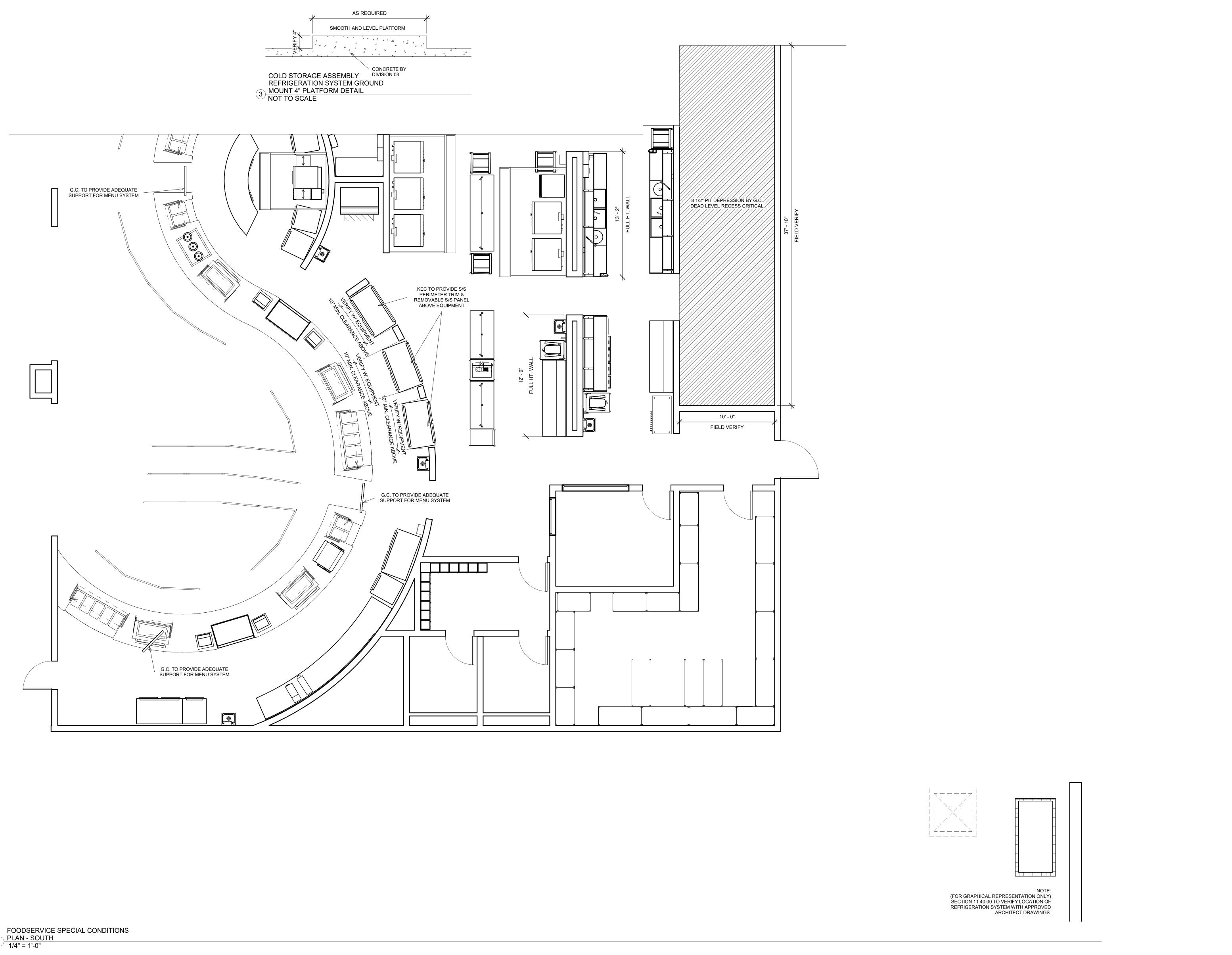


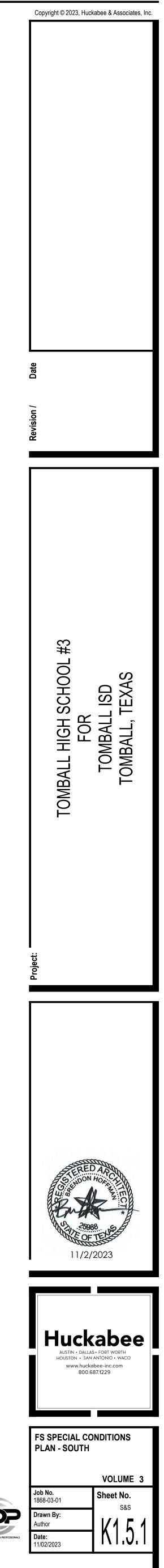






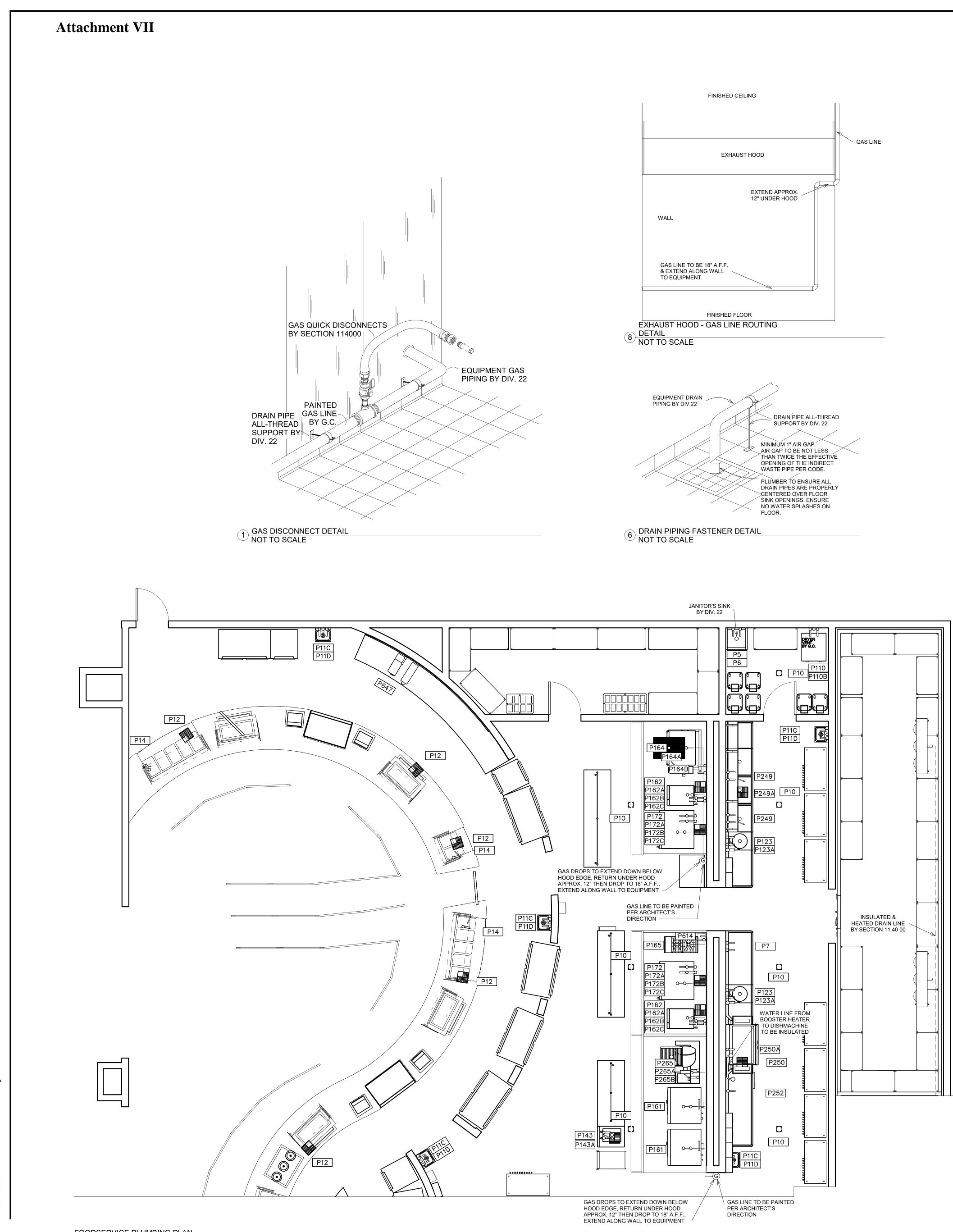




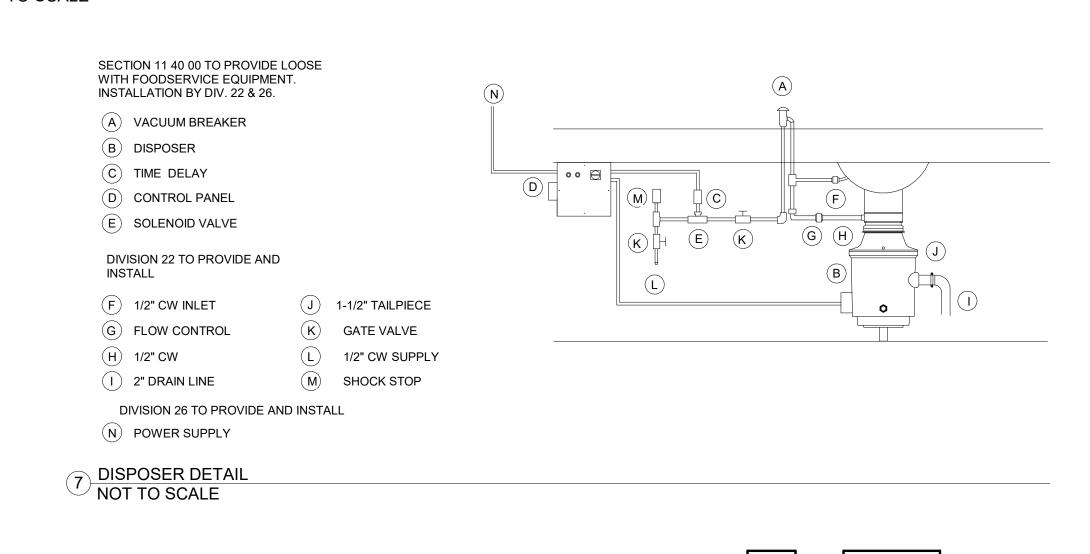


FOODSERVICE DESIGN PROFESSIONALS 16'

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

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FDP PSERVICE TO

FDP PNO FDP PSIZE FDP PCONN

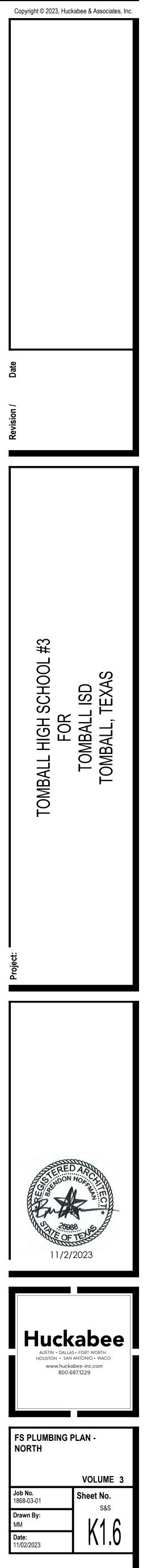
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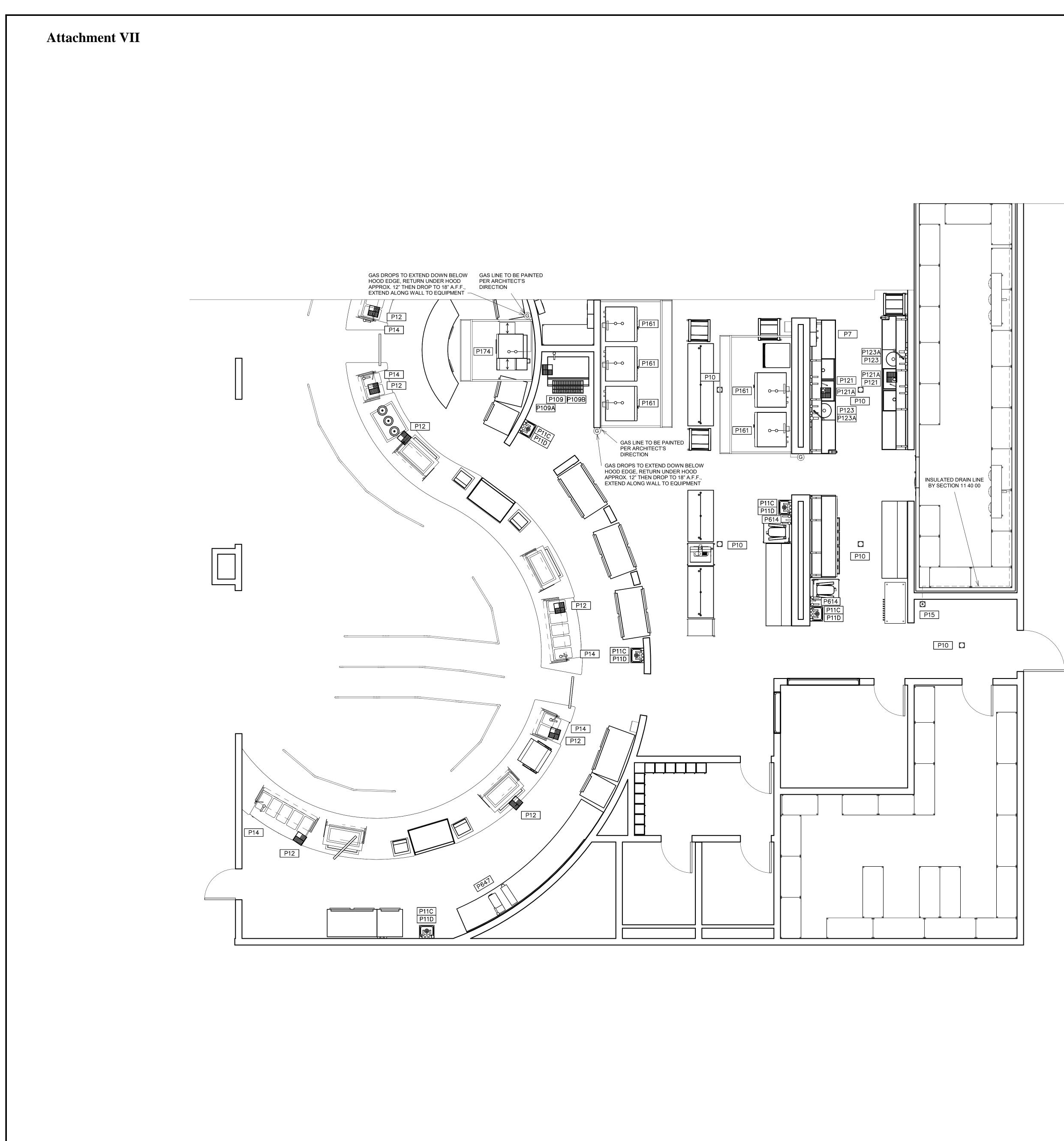
FDP PREMARKS

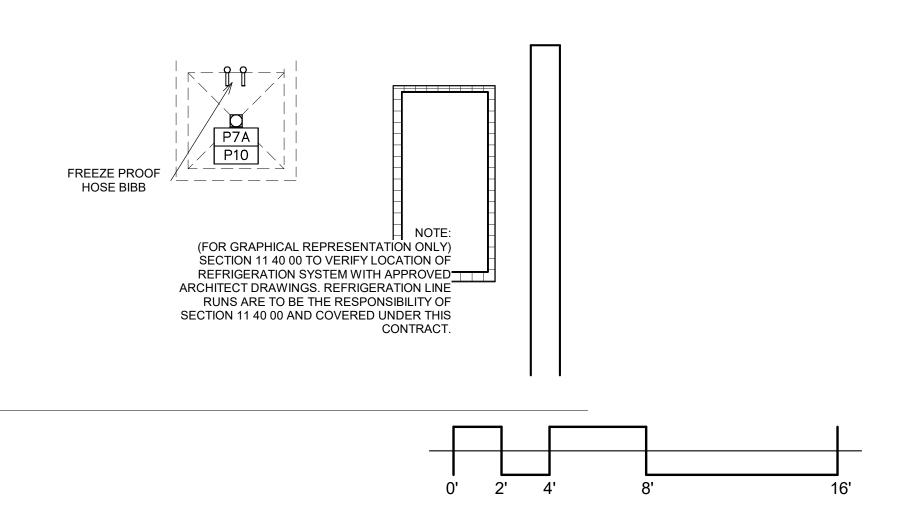
AUST

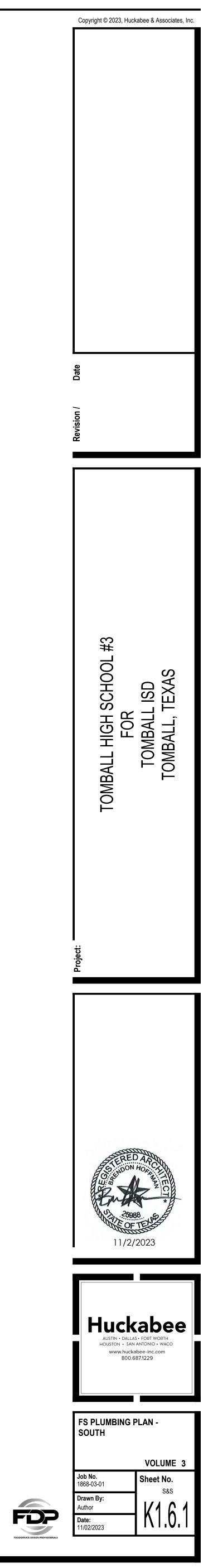






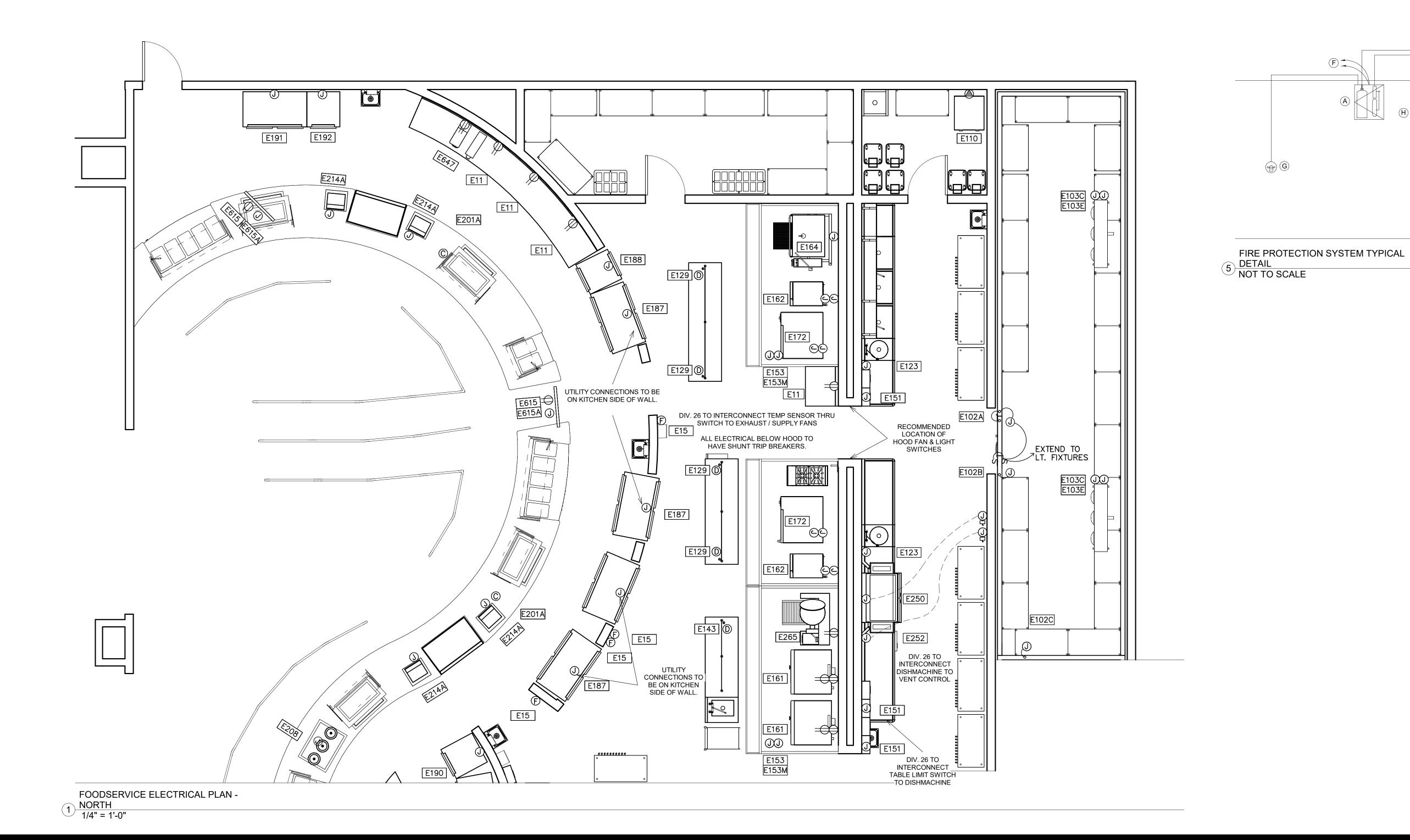






Attachment VII

| | | | | | 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 ⁴NOT 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})

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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

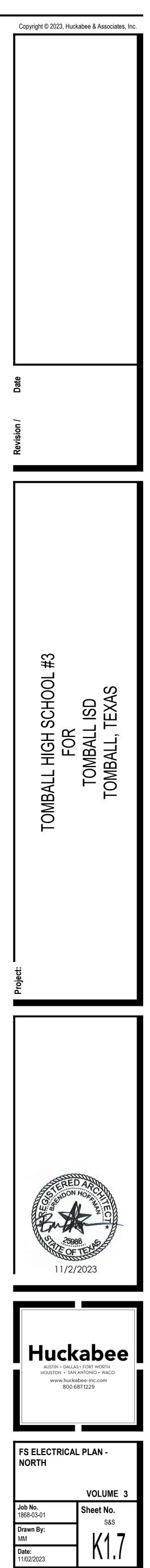
BUILDING ALARM - BY DIVISION 26.

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

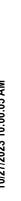
10. INTERCONNECT TO EXHAUST HOOD LIGHT(S) AND SWITCH BY DIVISION 26.

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

8. N/A

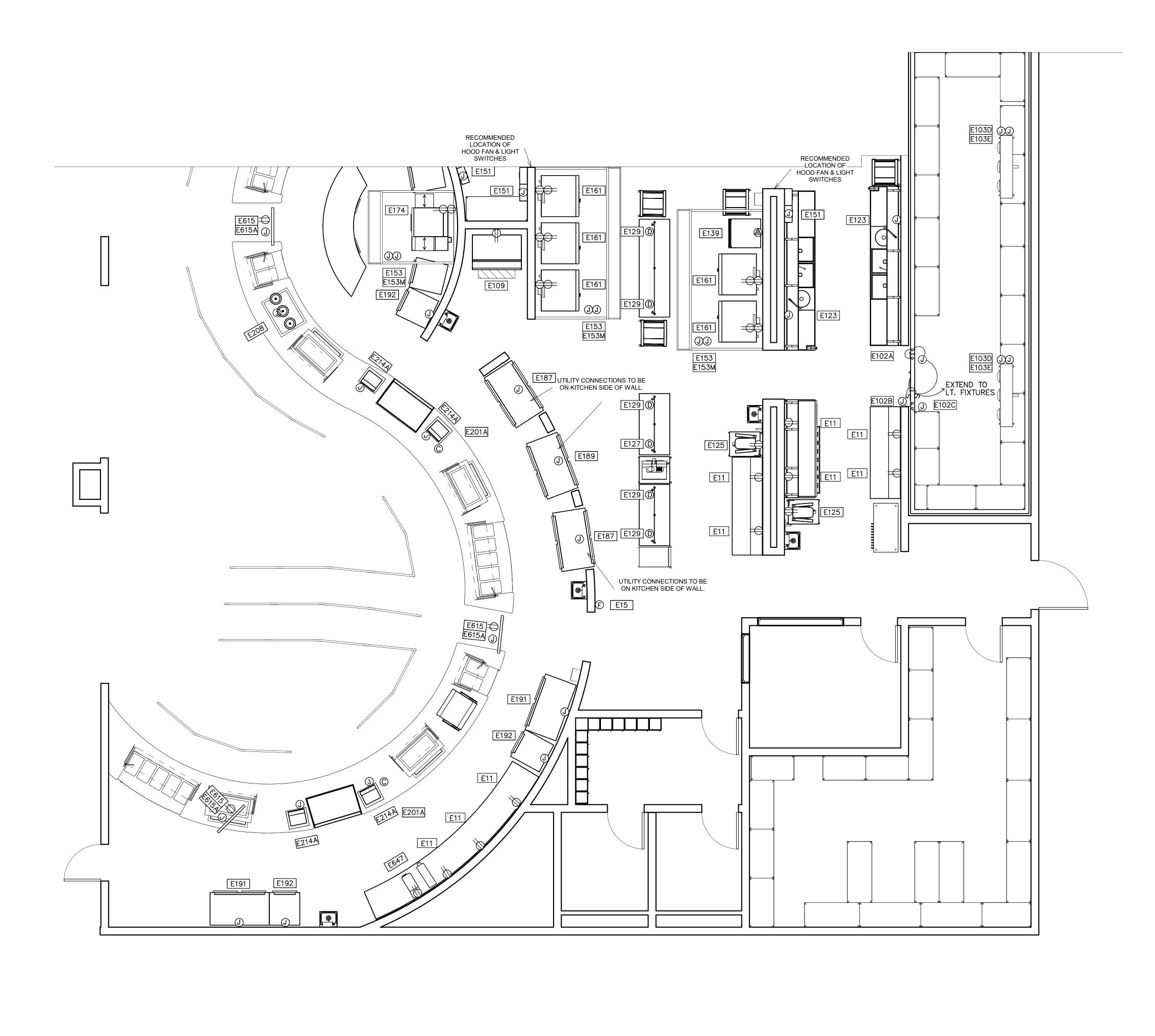




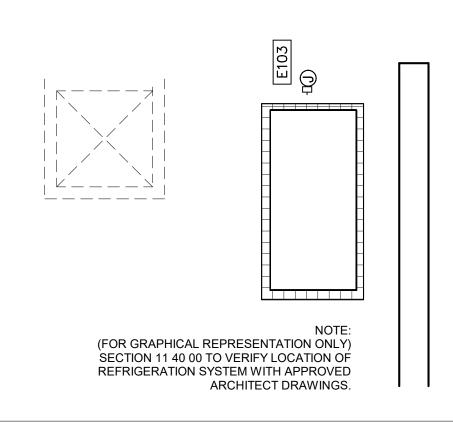


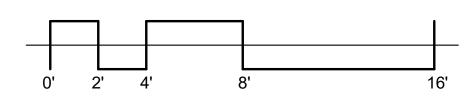
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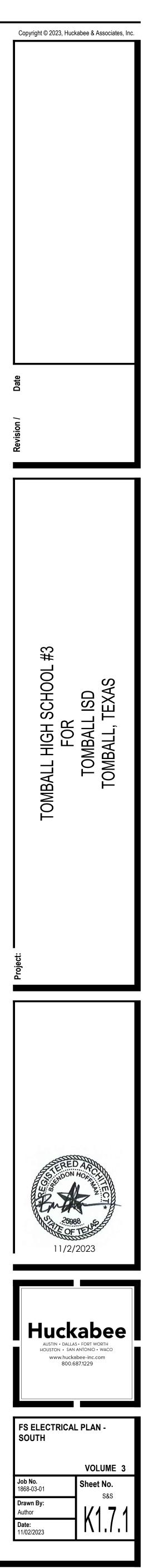
Attachment VII



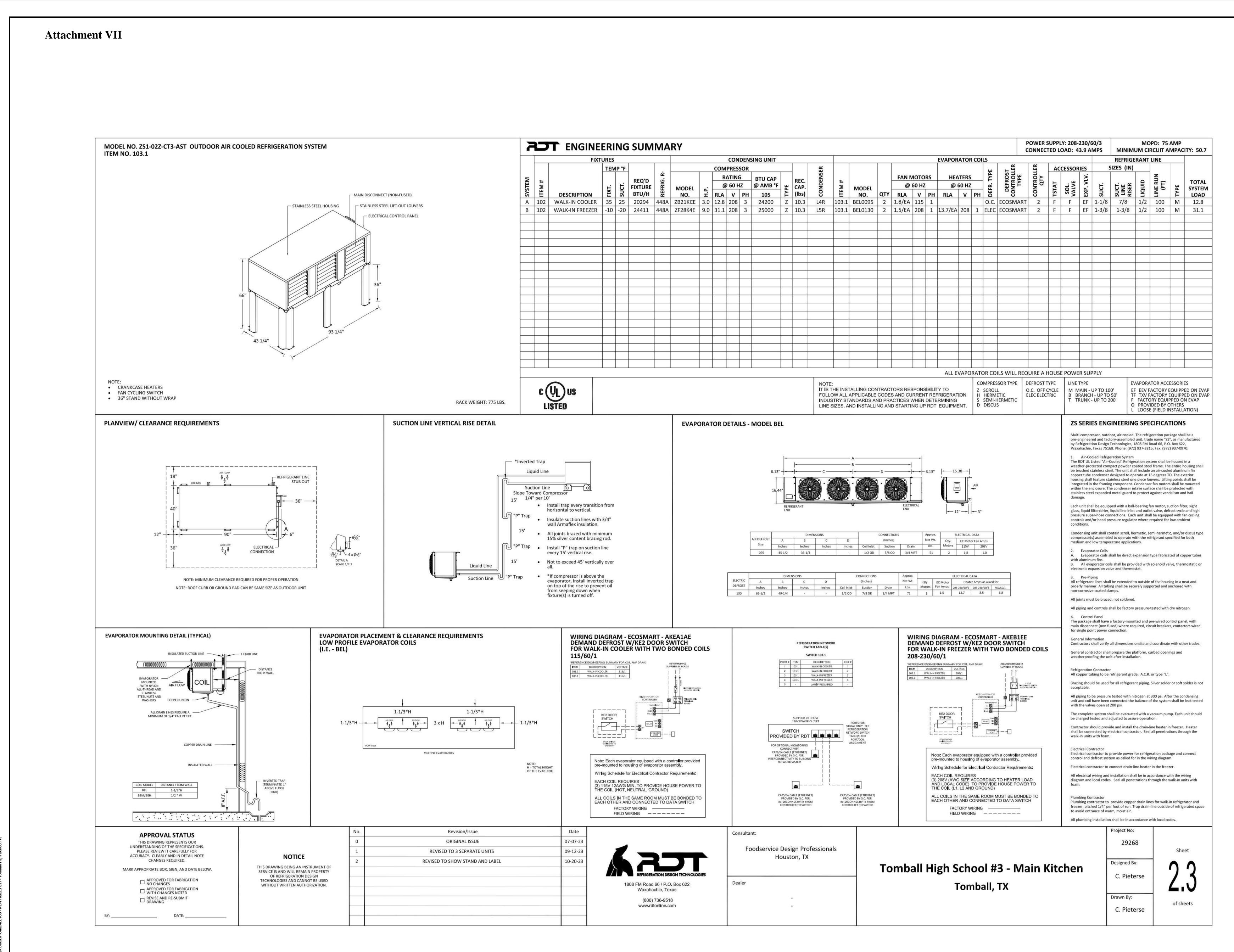
FOODSERVICE ELECTRICAL PLAN -SOUTH 1/4" = 1'-0"





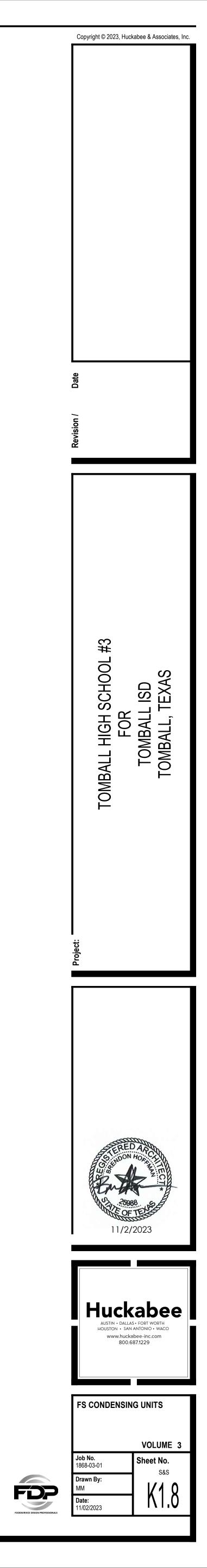


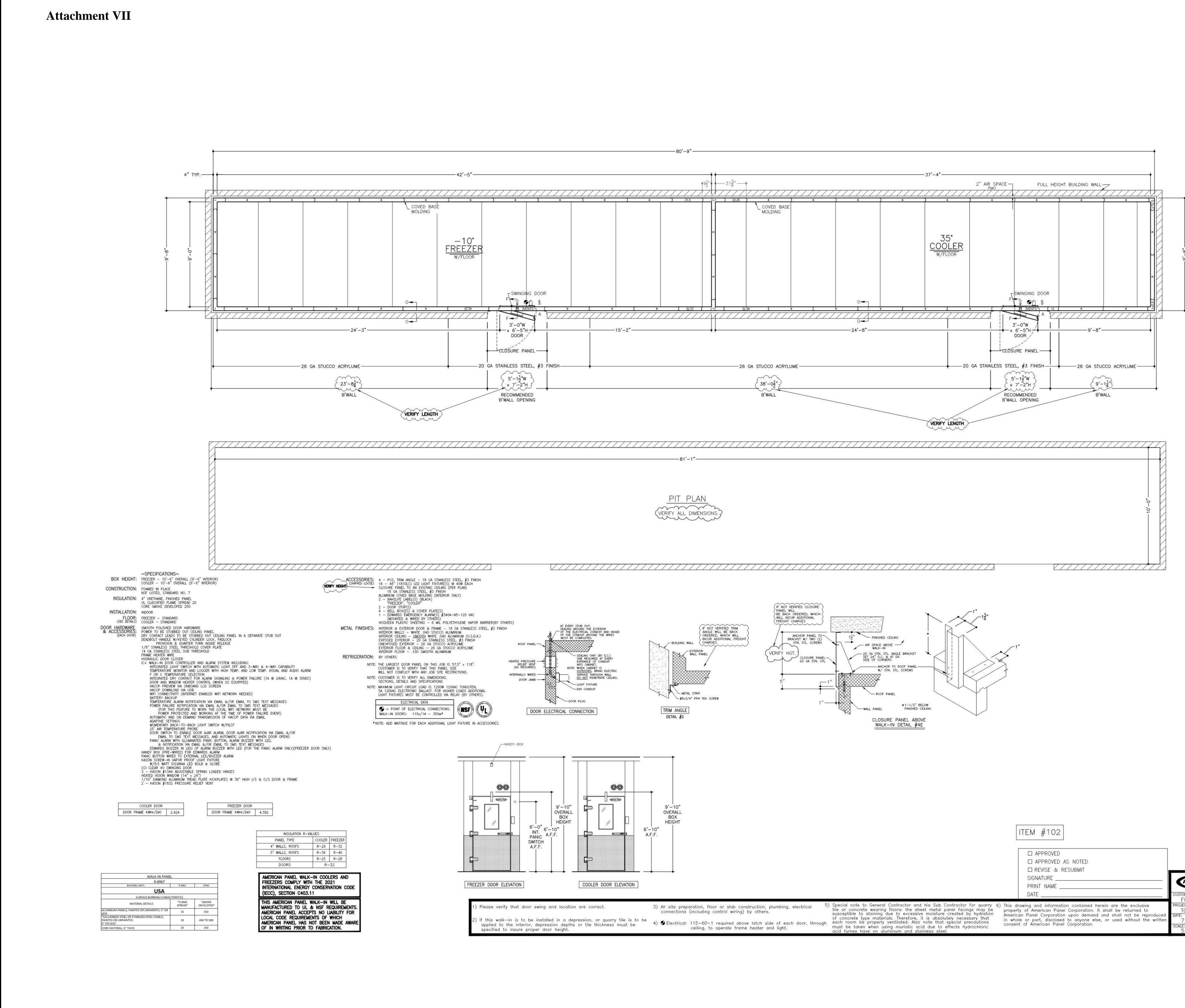




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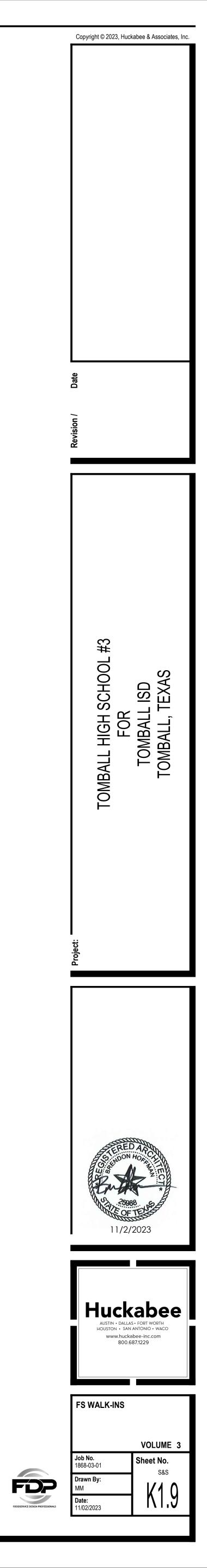
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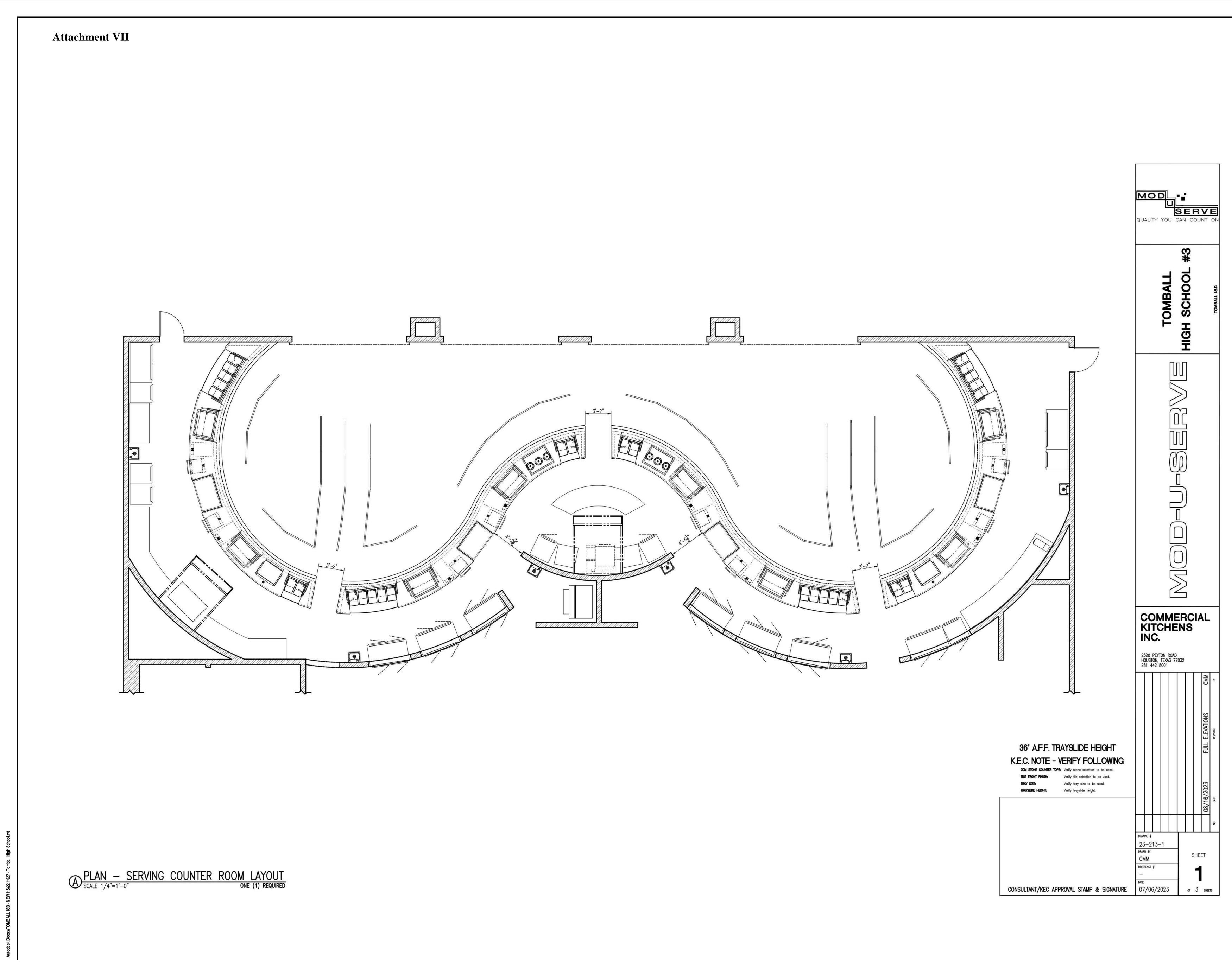


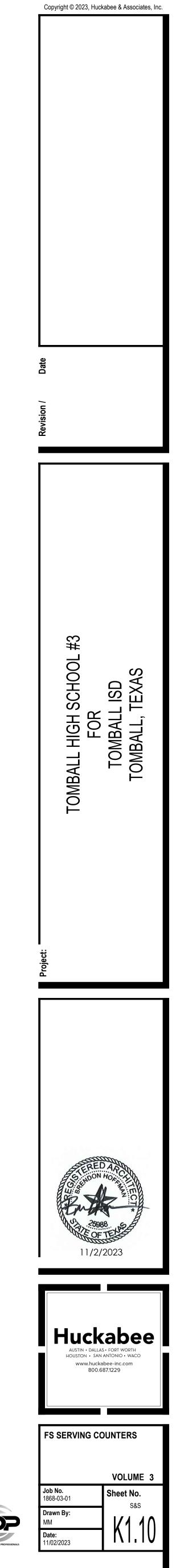


| ITEM | #102 |
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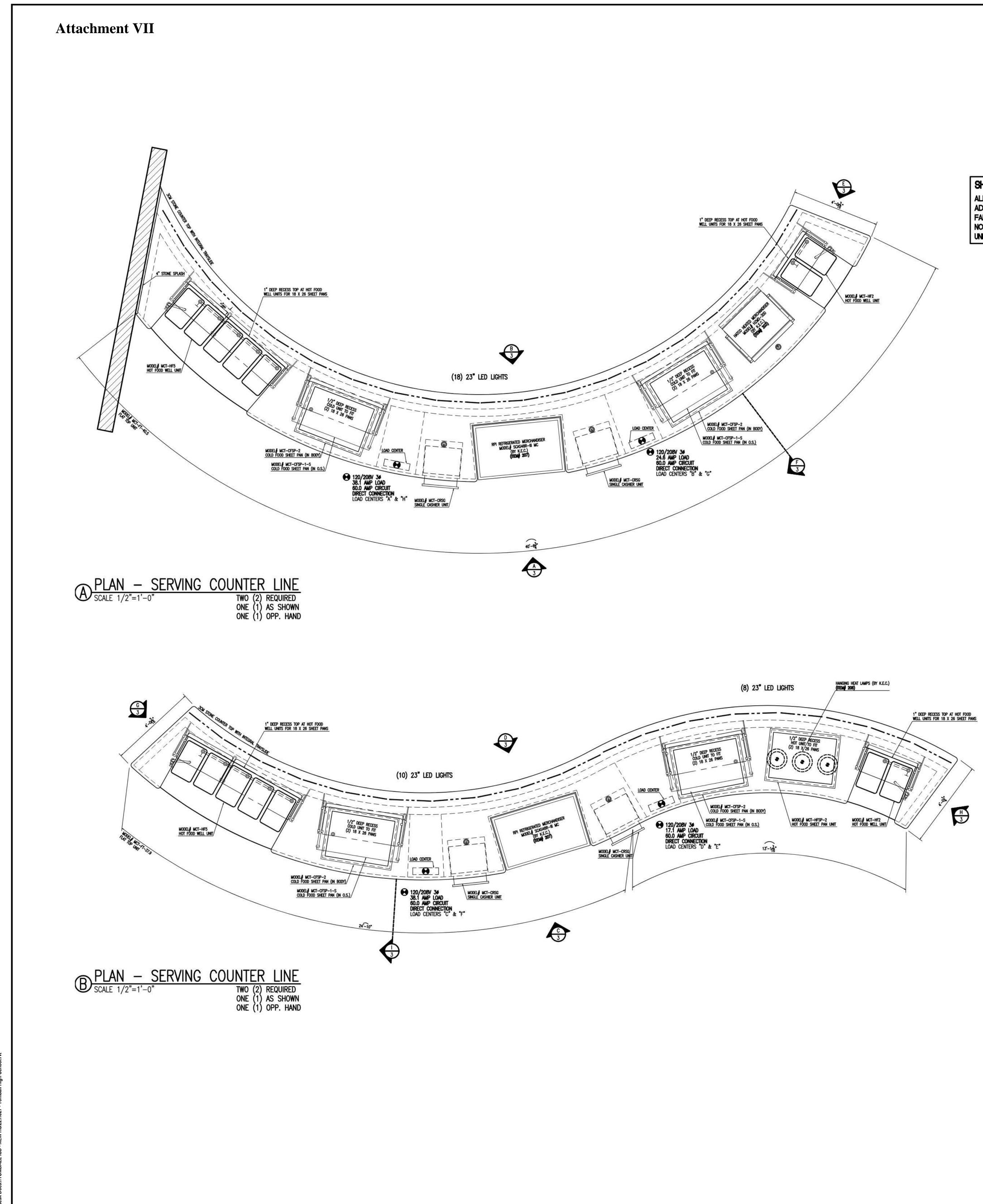
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| | SIGNATURE | American P | | PANEL CORPORATION 78th St. Ocala, Florid | ta 34472 |
| | PRINT NAME | | | 245-7055 Fox (352 | STATISTICS "TO CONTRACT OF |
| | DATE | FOODSERVICE DESIGN PROFESSIONALS | | | |
| wearing floors: the sheet metal panel facings 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 |



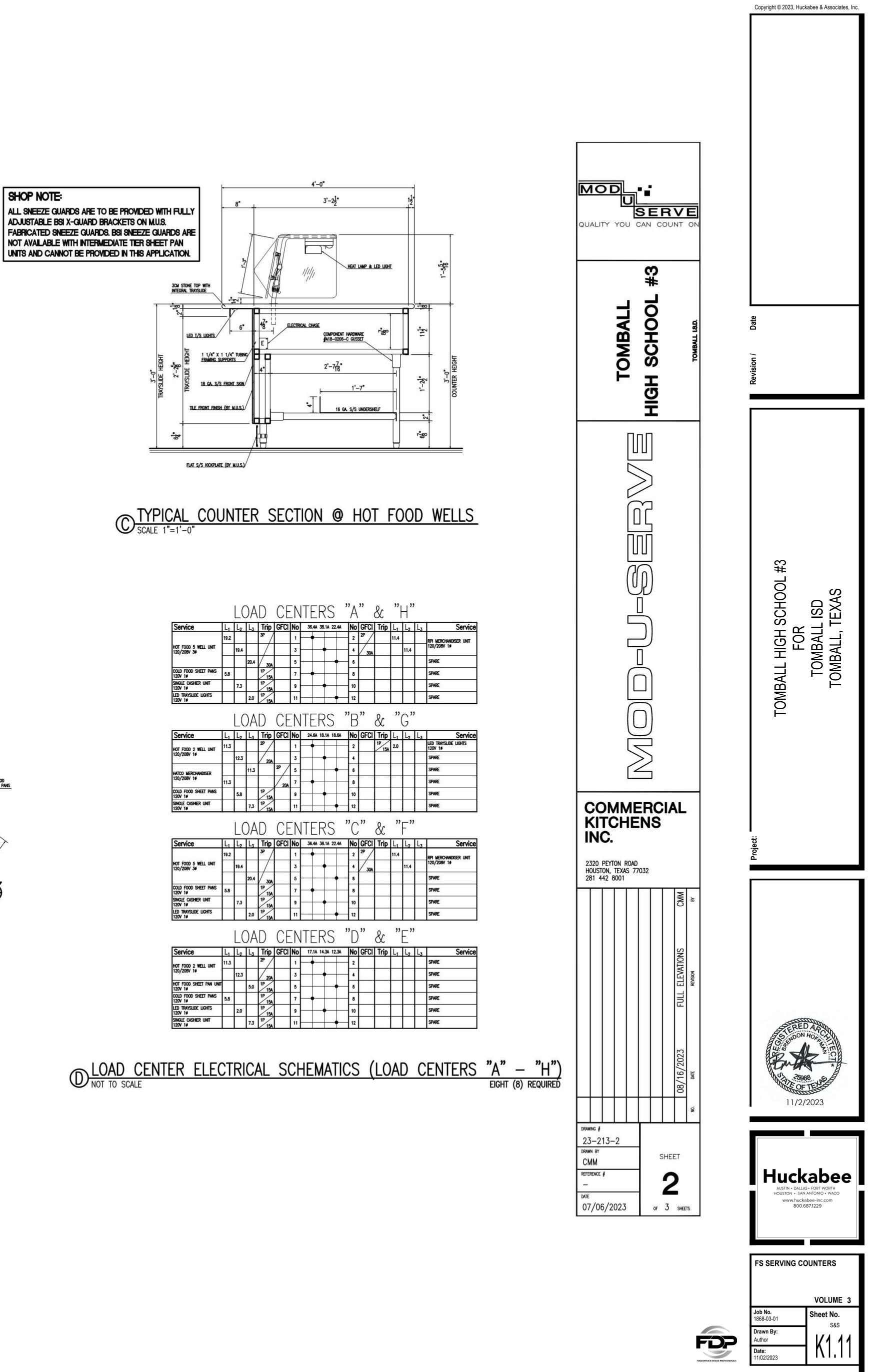


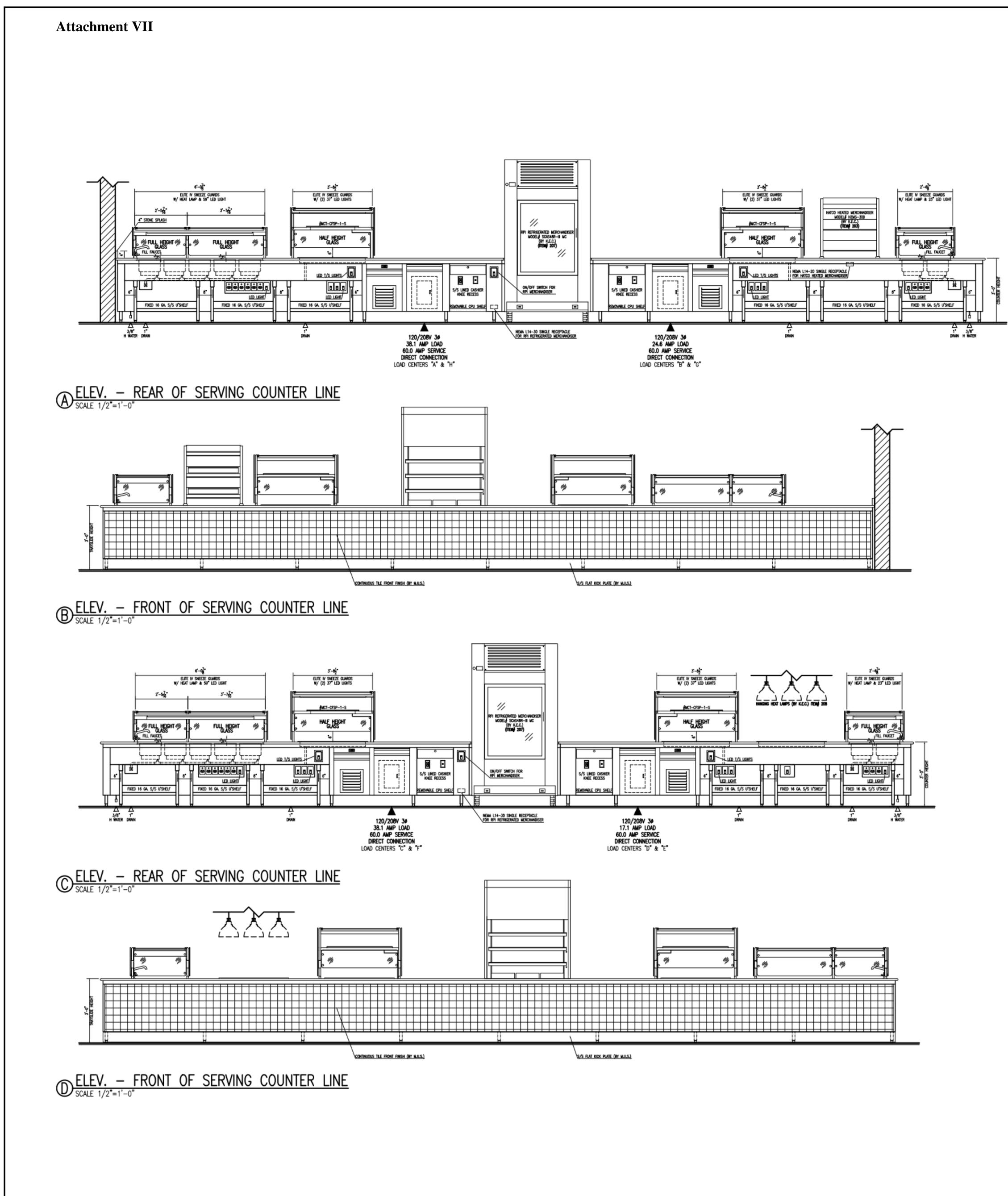


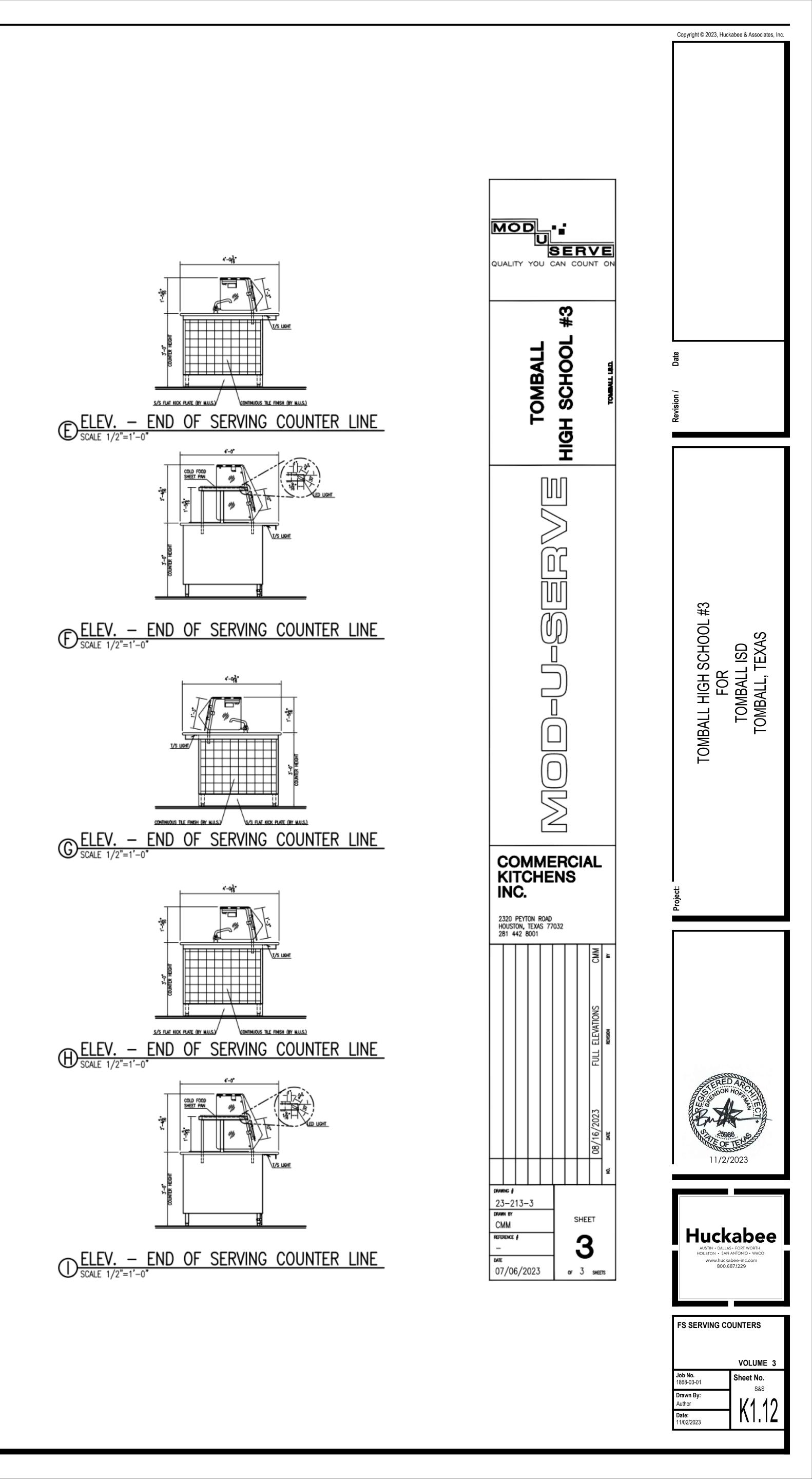


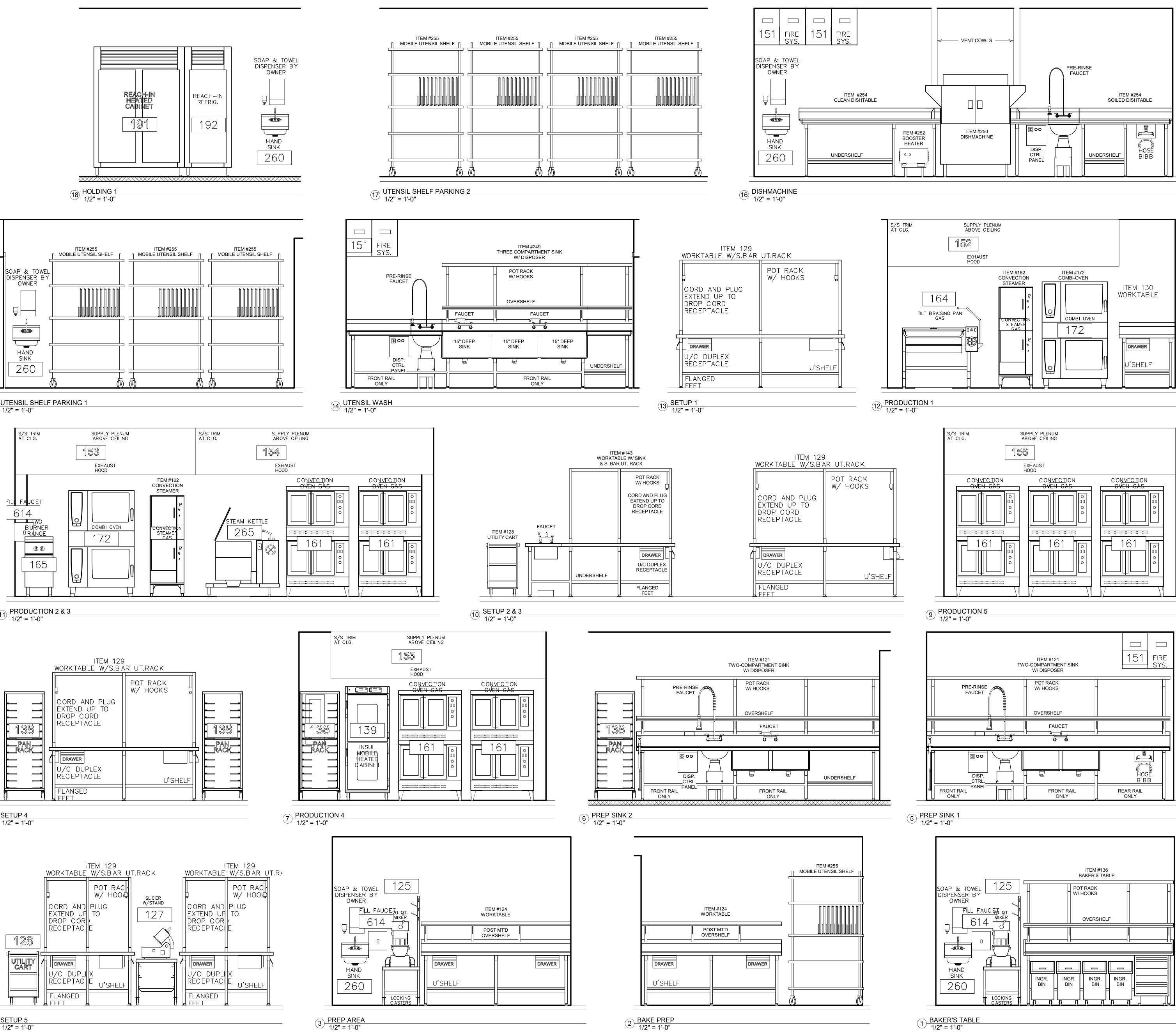


SHOP NOTE:

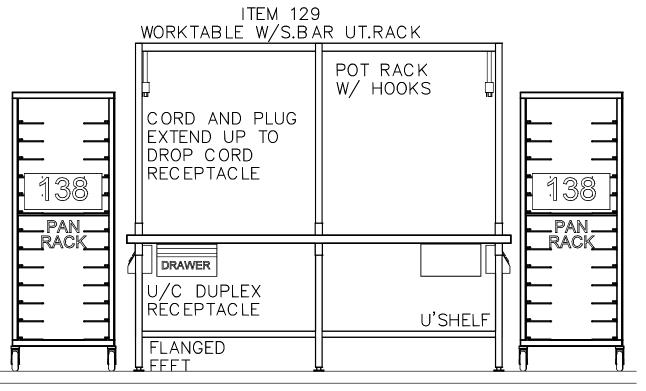


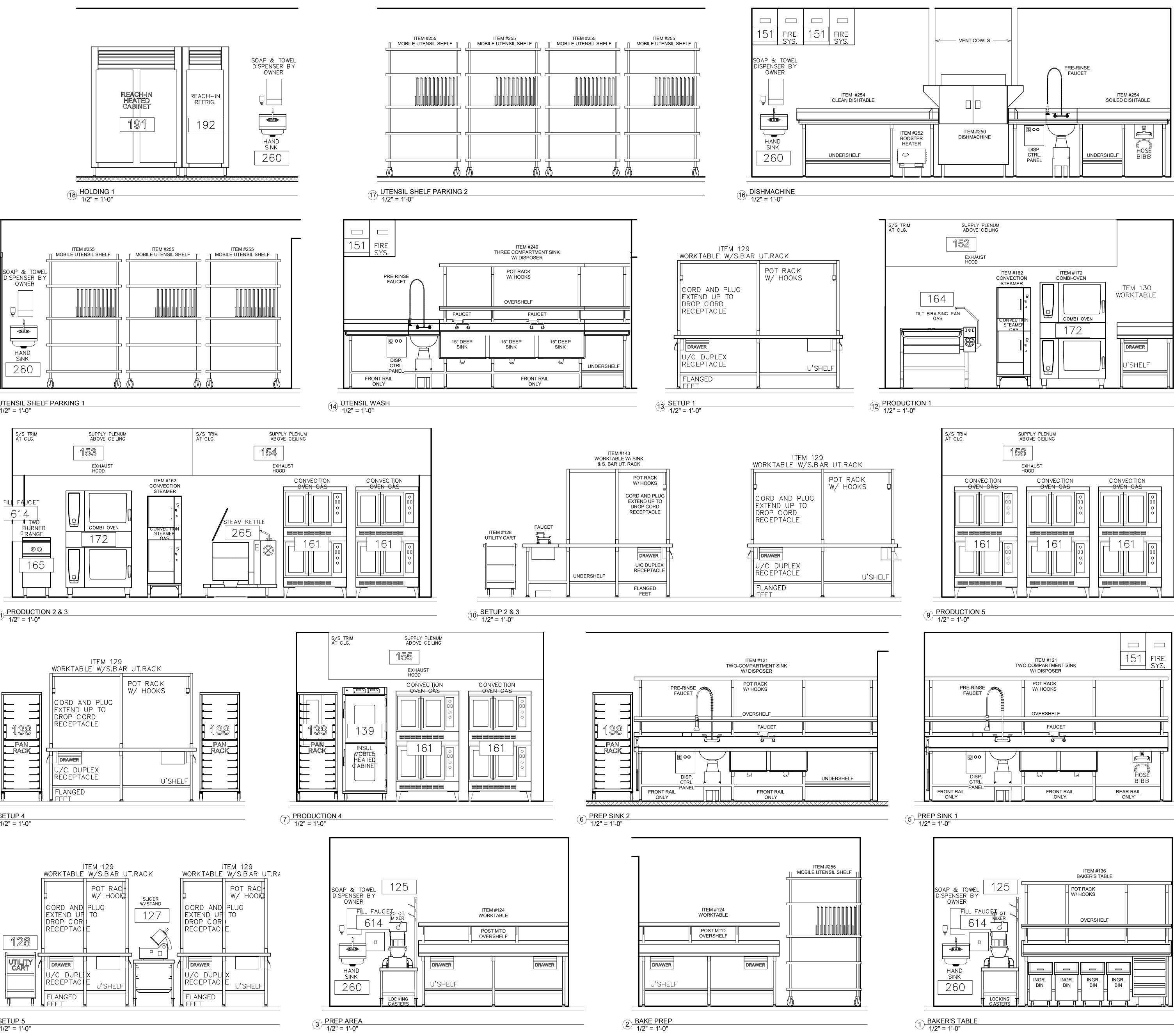


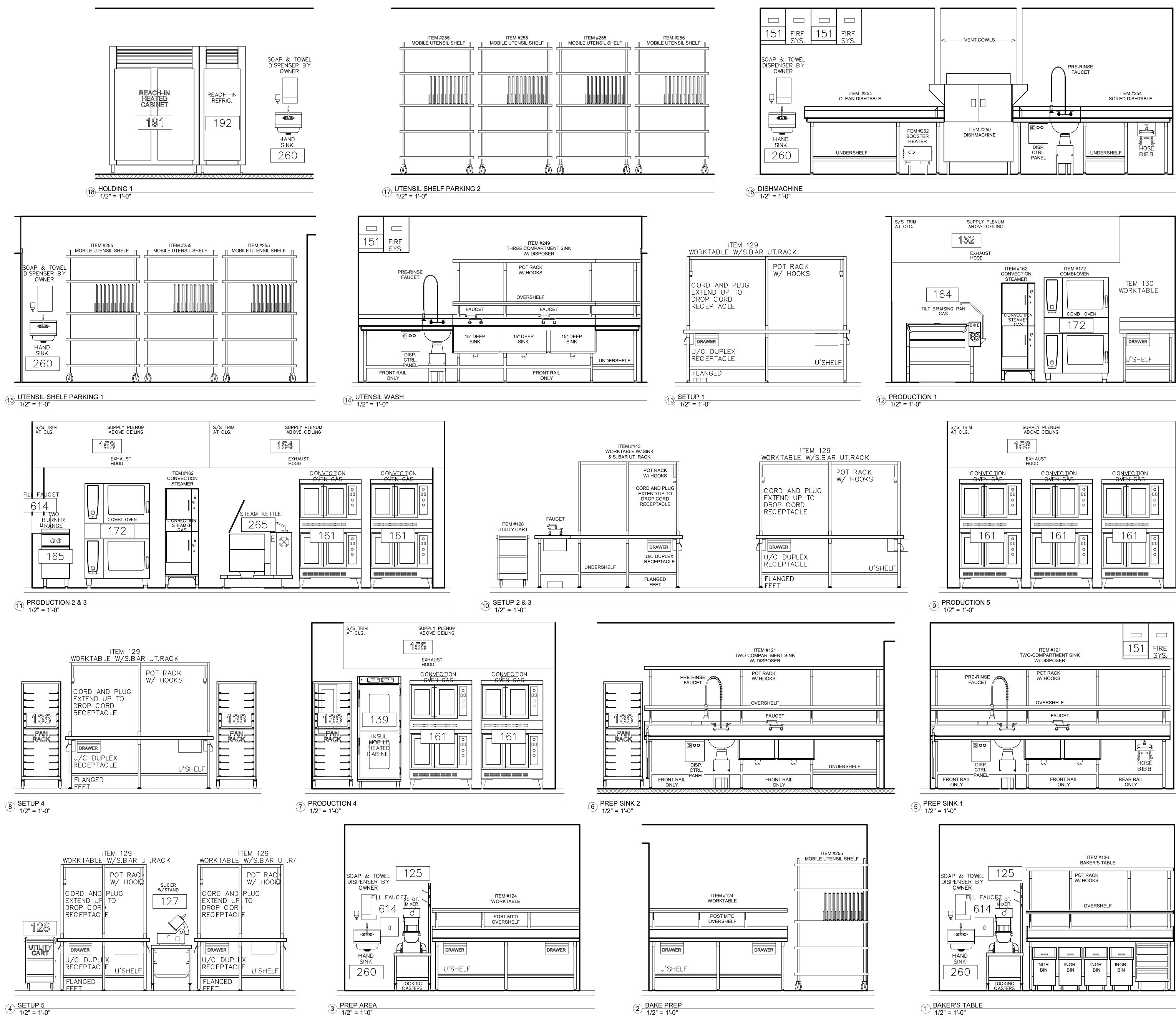


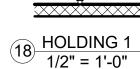


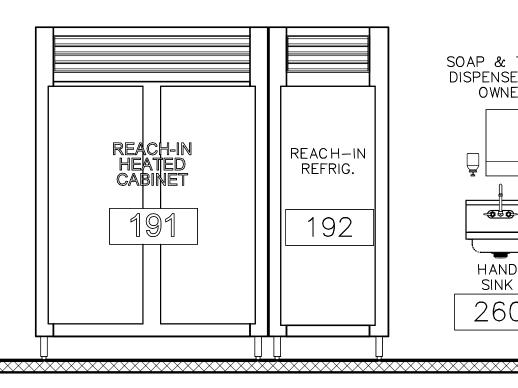
8 SETUP 4 1/2" = 1'-0"











Attachment VII

