

GENERAL NOTES	PLUMBING NOTES
1. WORK MUST BE DONE IN COMPLIANCE WITH ALL APPLICABLE CODES 2. ALL EQUIPMENT TO BE FABRICATED AND INSTALLED IN ACCORDANCE WITH NATIONAL SANITATION FOUNDATION (NSF) STANDARDS. 3. ALL DIMENSIONS SHOWN ON DRAWINGS ARE FROM FINISHED BUILDING SURFACES, OR CENTER LINES AS SHOWN. 4. CONNECTIONS SHOWN IN SCHEDULE ARE FOR SINGLE UNIT ONLY, UNLESS NOTED OTHERWISE. 5. ALL HOODS AND COOLER/FREEZERS, TO HAVE CLOSURE PANELS COMPLETE WITH ACCESS, FROM TOP OF UNITS TO CEILING. 6. CONNECTIONS SHOWN ARE FOR PRIME SPECIFICATION ONLY. 7. FURNISH ALL PARTS AND FITTINGS FOR A COMPLETE INSTALLATION. 8. EQUIPMENT SUPPLIER TO VERIFY BUILDING ACCESS PRIOR TO FABRICATING AND FURNISHING ALL EQUIPMENT.	1. PLUMBING REQUIREMENTS GIVEN ARE FOR FOOD SERVICE/LAUNDRY EQUIPMENT ONLY. FLOOR DRAINS, GREASE TRAPS AND HOSE BIBBS, REQUIRED BY CODE, OTHER THAN THOSE SHOWN ON PLAN ARE COVERED IN THE MECHANICAL SECTION. 2. FURNISH AND INSTALL DRAIN LINES FROM COOLER/FREEZERS COILS TO DRAINS AS SHOWN ON PLANS, PLUS THOSE SPECIFIC AMOUNTS SHOWN ON PLAN. 3. PROVIDE A SUFFICIENT SUPPLY OF 140° (MIN) HOT WATER FOR GENERAL KITCHEN USE. 4. FURNISH AND INSTALL ALL PIPING AND FITTINGS, ALL NECESSARY GATE VALVES, PRESSURE REGULATORS, SHOCK ARRESTORS, TRAPS, TAIL PIECES, AND WATER LINE STRAINERS IF NOT FURNISHED ON EQUIPMENT. 5. FURNISH AND INSTALL HAND SHUT OFF VALVES ON ALL HOT AND COLD WATER LINES AT STUB-IN. 6. MAKE ALL FINAL CONNECTIONS TO EQUIPMENT AFTER EQUIPMENT IS IN PLACE. 7. INSTALL ALL AUTOMATIC GAS SHUT OFF VALVES IN MAIN GAS LINE(S) SHOWN ON PLAN FOR COOKING LINE FIRE EXTINGUISHERS. 8. HAND LAVATORIES AND JANITORS SINKS ARE SHOWN FOR INFORMATION, SEE MECHANICAL SECTION FOR DETAILS.
ELECTRICAL NOTES	VENTILATION NOTES
1. ELECTRICAL REQUIREMENTS GIVEN, ARE FOR FOOD SERVICE/LAUNDRY EQUIPMENT ONLY. ROOM LIGHTING, GENERAL CONVENIENCE OUTLETS, ARE NOT SHOWN IN THIS SECTION. 2. ALL ELECTRICAL NOTATIONS GIVEN ARE ACTUAL RATED INPUTS PER EQUIPMENT MANUFACTURERS SPECIFICATIONS, UNLESS NOTED OTHERWISE. 3. FURNISH AND INSTALL ANY ELECTRICAL CONTACTORS REQUIRED BY CODE FOR COOKING EQUIPMENT UNLESS CONTACTORS ARE FURNISHED AS A PART OF THE EQUIPMENT. 4. FURNISH AND INSTALL ALL STARTERS, OVERLOAD PROTECTION, FAN SWITCHES AND DISCONNECTS WHERE REQUIRED. 5. MAKE ALL FINAL CONNECTIONS TO EQUIPMENT AFTER EQUIPMENT IS IN PLACE, THIS INCLUDES INTERNAL WIRING WHERE NECESSARY. 6. SHORTEN ANY CORD WHERE NECESSARY. 7. PROVIDE AND INSTALL HEAT STRIP ON CONDENSATE DRAINLINE IN FREEZER AFTER DRAINLINE IS IN PLACE.	1. VENTILATION REQUIREMENTS GIVEN IN THIS SECTION ARE FOR FOOD SERVICE EQUIPMENT ONLY. GENERAL VENTILATION REQUIREMENTS FOR THE FOOD SERVICE AREAS ARE IN THE MECHANICAL SECTION. 2. ALL DUCTWORK AND FANS FOR THE FOOD SERVICE AREAS ARE IN THE MECHANICAL SECTION.

LEGEND		REFRIGERATION NOTES	SHEET INDEX
<b>ELECTRICAL</b> SR SINGLE RECEPTACLE DR DUPLEX RECEPTACLE JB JUNCTION BOX KW KILOWATTS HP HORSEPOWER V VOLTAGE WS WALL SWITCH ES ELECTRICAL SERVICE FC FIELD (RAIN) CONNECTION FC FINAL CONNECTION LC LIGHT CO CONVENIENCE OUTLET AMP AMPERE W WATTS	<b>MECHANICAL</b> G GAS CW COLD WATER HW HOT WATER W DIRECT WASTE OH OPEN HUB DRAIN FD FLOOR DRAIN A AIR FS FLOOR SINK PLUMBING SERVICE FIELD (RAIN) CONNECTION FC FINAL CONNECTION BHP BOILER HORSEPOWER EXHAUST OR MAKE-UP DUCT OPENING SPECIAL (SEE NOTES)	APPROPRIATE TRADES TO MAKE ALL FINAL CONNECTIONS AS REQUIRED.	FS1.1 FOOD SERVICE EQUIPMENT SCHEDULE FS2.1 CAFETERIA FOOD SERVICE EQUIPMENT LAYOUT PLAN FS2.2 FOOTBALL CONCESSIONS LAYOUT PLAN AND ROUGH-IN FS3.1 FOOD SERVICE EQUIPMENT DETAILS AND CRITICAL DIMENSION PLAN FS4.1 FOOD SERVICE EQUIPMENT PLUMBING ROUGH-IN PLAN FS5.1 FOOD SERVICE EQUIPMENT ELECTRICAL ROUGH-IN PLAN FS6.1 FOOD SERVICE EQUIPMENT ELEVATIONS FS6.2 CONCESSION EQUIPMENT ELEVATIONS FS7.1 FOOD SERVICE EQUIPMENT GENERAL DETAILS
DOT (●) IN "MECHANICAL" OR "TYPE OF CONNECTION" COLUMN DENOTES UTILITY REQUIRED BUT INCLUDED IN ANOTHER ITEM SEE "REMARKS" COLUMN.		<b>SPECIAL NOTES</b>	
<b>GENERAL ABBREVIATIONS</b>			
OSOI OWNER SUPPLY OWNER INSTALL OSCI OWNER SUPPLY CONTRACTOR INSTALL CSCI CONTRACTOR SUPPLY CONTRACTOR INSTALL OP'S SUPPLIED BY OPERATOR *AFF ABOVE FINISHED FLOOR	DN DOWN FROM ABOVE SM SURFACE MOUNTED FM FLUSH MOUNTED TOB TO TOP OF BOX NTS NOT TO SCALE BTC BRANCH TO CONNECTION DENOTES ITEM NUMBER DENOTES REVISION NUMBER DENOTES A DEDUCTIVE ALTERNATE		

## EQUIPMENT SCHEDULE

ITEM NUMBER	QUANTITY	SUPPLIED BY	DESCRIPTION	MANUFACTURER	ELECTRICAL		MECHANICAL						REMARKS	
					VOLTS	LOAD	TYPE OF CONNECTION	HOT WATER	COLD WATER	WASTE	GAS	CFM/SP		B.T.U.
001	15	OSCI	DRY STORAGE SHELVING	METRO										
002	12	OSCI	DUNNAGE RACKS	METRO										
003	LOT	OSCI	COMBINATION COOLER/FREEZER	AMERICAN PANEL	110V-1	9-150W	JB							LIGHTS
004	LOT	OSCI	COOLER REFRIGERATION	AMERICAN PANEL	208V-3	1.25HP	JB							REMOTE AIR COOLED COMPRESSOR
005	LOT	OSCI	FREEZER REFRIGERATION	AMERICAN PANEL	208V-3	6HP	JB							REMOTE AIR COOLED COMPRESSOR
006	30	OSCI	COOLER/FREEZER SHELVING	METRO										
007	1	OSCI	VEGETABLE WASHER	POWER SOAK	208V-1	5.2AMP	SR	1/2"	1/2"	F.S.				
008	1	OSCI	PREP SINK	ADVANCE				1/2"	1/2"	F.S.				INCLUDE SPRAY RINSE UNIT
009	1	OSCI	FOOD WASTE DISPOSER	SALVAJOR	208V-1	1HP	JB	1/2"	1"	3"				MOUNT IN SINK BOWL #008
010	9	OSCI	FOOD TRANSPORT RACKS	METRO										
011	1	OSCI	WORK TABLE W/SINK	ADVANCE				1/2"	1/2"	F.S.				
012	1	CSCI	SLICER ON PORTABLE STAND	HOBART	110V-1	1/2HP	SR							
013	-	-	OPEN NUMBER											
014	1	OSCI	WORK TABLE W/DRAWER	ADVANCE										
015	1	OSCI	FOOD PROCESSOR	ROBOT COUPE	110V-1	9AMP	SR							
016	LOT	CSCI	FANS AND DUCT WORK	IN DIVISION 23										NOT IN SECTION 110640
017	LOT	CSCI	EXHAUST HOOD W/FIRE SUPPRESSION	IN DIVISION 23										NOT IN SECTION 110640
018	1	OSCI	UTILITY DISTRIBUTION SYSTEM	CAPTVAIR	110/208-3	100AMP	JB	1"	1"	*				SEE INDIVIDUAL UNITS FOR TOTAL GAS LOADS
019	1	OSCI	DRAIN TROUGH	ADVANCE							3"			MOUNT IN FLOOR RECESS
020	1	OSCI	40 GALLON TILTING SKILLET	VULCAN	110V-1	4AMP	SR	1/2"	1/2"		3/4"	120,000btu		INCLUDE FLEX CONNECTOR FOR UDS
021	1	OSCI	10 PAN STEAMER	VULCAN	110V-1	4AMP	SR	1/2"	1/2"	OHD	3/4"	125,000btu		INCLUDE FLEX CONNECTOR FOR UDS
022	1	OSCI	10 PAN STEAMER	VULCAN	110V-1	4AMP	SR	1/2"	1/2"	OHD	3/4"	125,000btu		INCLUDE FLEX CONNECTOR FOR UDS
023	1	OSCI	10 PAN STEAMER	VULCAN	110V-1	4AMP	SR	1/2"	1/2"	OHD	3/4"	125,000btu		INCLUDE FLEX CONNECTOR FOR UDS
024	1	OSCI	2-BURNER RANGE UNIT	VULCAN	110V-1	4AMP	SR				3/4"	66,000btu		INCLUDE FLEX CONNECTOR FOR UDS
025	1	OSCI	DOUBLE DECK CONVECTION OVEN	VULCAN	110V-1	2x1/2HP	DR				3/4"	120,000btu		INCLUDE FLEX CONNECTOR FOR UDS
026	1	OSCI	DOUBLE DECK CONVECTION OVEN	VULCAN	110V-1	2x1/2HP	DR				3/4"	120,000btu		INCLUDE FLEX CONNECTOR FOR UDS
027	1	OSCI	DOUBLE DECK CONVECTION OVEN	VULCAN	110V-1	2x1/2HP	DR				3/4"	120,000btu		INCLUDE FLEX CONNECTOR FOR UDS
028	-	-	OPEN NUMBER											
029	-	-	OPEN NUMBER											
030	1	OSCI	WORK TABLE W/DRAWER	ADVANCE										
031	3	CSCI	PORTABLE HEATED CARTS	CARTER HOFFMAN	110V-1	1.75KW	SR							EACH UNIT, TWO SHOWN IN LOADING LOCATION
032	1	OSCI	WORK TABLE W/SINK	ADVANCE				1/2"	1/2"	F.S.				
033	2	OSCI	POT AND PAN SHELVES	METRO										
034	2	OSCI	INGREDIENT BINS	RUBBERMAID										
035	1	OSCI	BAKERS TABLE W/DRAWER	ADVANCE										
036	1	OSCI	40 QT MIXER	HOBART	208V-1	1.5HP	SR							
037	-	-	OPEN NUMBER											
038	-	-	OPEN NUMBER											
039	1	OSCI	635 POUND ICE MAKER W/BIN	MANITOWOC	208V-1	13AMP	SR			1/2"	OHD			INCLUDE IN-LINE WATER FILTER
040	1	OSCI	PASS THROUGH HOT BOX	TRAUlsen	110/208-1	2.3KW	SR							
041	1	OSCI	PASS THROUGH REFRIGERATOR	TRAUlsen	110V-1	1/2HP	SR							
042	1	OSCI	PASS THROUGH HOT BOX	TRAUlsen	110/208-1	2.3KW	SR							
043	16	OSCI	TRAY DISPENSER CART	METRO										
044	1	CSCI	TRAY CART OPENING SURROUNDS	CUSTOM FABRICATED										
045	1	CSCI	DROP IN HOT FOOD WELLS	SET-N-SERVE	208V-1	5KW	SR	1/2"		F.S.				
046	1	CSCI	DROP IN REFRIGERATED COLD PAN	SET-N-SERVE	110V-1	1/2HP	SR			F.S.				
047	1	CSCI	COLD FOOD COUNTER	CUSTOM FABRICATED										PROVIDE CUT OUT FOR #046
048	1	CSCI	TRAY SLIDE	CUSTOM FABRICATED										MOUNT ON LOW WALL
049	1	CSCI	PROTECTOR CASE W/LIGHTS	SET-N-SERVE	110V-1	150W	SR							LIGHTS MOUNT ON #047 COUNTER
050	-	-	OPEN NUMBER											
051	1	CSCI	PROTECTOR CASE W/HEAT STRIP	SET-N-SERVE	110V-1	750W	SR							LIGHTS/HEAT STRIP MOUNT ON #045 COUNTER
052	1	CSCI	HOT SANDWICH COUNTER	CUSTOM FABRICATED										PROVIDE CUT OUT FOR #053 & FAUCET
053	1	CSCI	DROP IN HOT FOOD WELL	SET-N-SERVE	208V-1	3KW	SR	1/2"		F.S.				
054	1	CSCI	TRAY SLIDE	CUSTOM FABRICATED										MOUNT ON LOW WALL
055	1	CSCI	PROTECTOR CASE W/HEAT STRIP	SET-N-SERVE	110V-1	750W	SR							LIGHTS/HEAT STRIP MOUNT ON #053 COUNTER
056	1	CSCI	PIZZA COUNTER	CUSTOM FABRICATED										
057	1	CSCI	DROP IN PIZZA WARMING SHELF	HATCO	110V-1	7.9AMP	SR							
058	1	CSCI	TRAY SLIDE	CUSTOM FABRICATED										MOUNT ON LOW WALL
059	1	CSCI	PROTECTOR CASE W/HEAT STRIP	SET-N-SERVE	110V-1	750W	SR							LIGHTS/HEAT STRIP MOUNT ON #056 COUNTER
060	1	OSCI	REACH IN REFRIGERATOR	TRAUlsen	110V-1	1/2HP	SR							
061	1	CSCI	DROP IN REFRIGERATED COLD PAN	SET-N-SERVE	110V-1	1/2HP	SR			F.S.				MOUNT IN HOT SANDWICH COUNTER #052
062	1	CSCI	DROP IN REFRIGERATED COLD PAN	SET-N-SERVE	110V-1	1/2HP	SR			F.S.				MOUNT IN PIZZA COUNTER #056
063	5	OSCI	MILK COOLERS	TRAUlsen	110V-1	7.9AMP	SR							
064	4	OP'S	CASH REGISTERS	BY OPERATOR	110V-1	500W	SR							EACH UNIT NOT IN SECTION 110640
065	2	CSCI	CASHER'S COUNTERS	CUSTOM FABRICATED										
066	2	CSCI	CONDIMENT COUNTERS	IN MILLWORK SECTION										NOT IN SECTION 110640
067	-	-	OPEN NUMBER											
068	-	-	OPEN NUMBER											
069	-	-	OPEN NUMBER											
070	-	-	OPEN NUMBER											

ITEM NUMBER	QUANTITY	SUPPLIED BY	DESCRIPTION	MANUFACTURER	ELECTRICAL		MECHANICAL						REMARKS	
					VOLTS	LOAD	TYPE OF CONNECTION	HOT WATER	COLD WATER	WASTE	GAS	CFM/SP		B.T.U.
071	-	-	OPEN NUMBER											
072	-	-	OPEN NUMBER											
073	1	CSCI	SALAD DELI CASE	STRUCTURAL CONCEPTS	110/208-1	12AMP	SR							
074	1	CSCI	SALAD DELI CASE	STRUCTURAL CONCEPTS	110/208-1	12AMP	SR							INCLUDE REAR ACCESS DOOR
075	1	OSCI	REACH IN REFRIGERATOR	TRAUlsen	110V-1	1/2HP	SR							
076	-	-	OPEN NUMBER											
077	LOT	OP'S	WASTE RECEPTACLES	BY OPERATOR										NOT IN SECTION 110640
078	LOT	CSCI	SOILED AND CLEAN DISH TABLES	CUSTOM FABRICATED										INCLUDE WINDOW TRIP SURROUND
079	1	CSCI	WASTE COLLECTOR W/SPRAY RINSE UNIT	SALVAJOR/FISHER	208V-1	5.5AMP	JB	1/2"	1"	3"				MOUNT IN #078 DISH TABLE
080	1	CSCI	HOT WATER DISH WASHER	HOBART	480V-3	47.6AMP	JB	1"	1"	3"				PLUS 480V-3, 40.1AMP BOOSTER, 120" HW @361gph
081	1	CSCI	PANT LEG CANOPY	FABRICATED										PROVIDE S/S DUCT TO CEILING
082	LOT	CSCI	FAN AND DUCTWORK	IN DIVISION 23										NOT IN SECTION 110640
083	2	OSCI	UTENSIL SHELVING	METRO										
084	1	OSCI	3-COMPARTMENT SINK UNIT	ADVANCE				3/4"	3/4"	1-1/2"				
085	1	OSCI	WALL MOUNTED POT RACK	ADVANCE										
086	4	OSCI	POT AND PAN STORAGE SHELVING	METRO										
087	1	OSCI	DOMESTIC WASHER	GE	110V-1	1/2HP	SR	1/2"	1/2"	1-1/2"				PROVIDE DOMESTIC WASHER CONNECTION
088	1	OSCI	DOMESTIC DRYER	GE	220V-1	20AMP	SR							PROVIDE 4" VENT IN WALL
089	-	-	OPEN NUMBER											
090	-	-	OPEN NUMBER											
091	1	OSCI	3-COMPARTMENT SINK UNIT	ADVANCE				3/4"	3/4"	1-1/2"				
092	1	OSCI	WALL MOUNTED POT RACK	ADVANCE										
093	3	OSCI	STORAGE SHELVING	METRO										
094	1	OSCI	WORK TABLE W/SINK	ADVANCE				1/2"	1/2"	F.S.				
095	1	OSCI	HOT DOG GRILL WITH BUN WARMER	APW	110V-1	10.6AMP	SR							
096	-	-	OPEN NUMBER											
097	1	OP'S	HOT CHOCOLATE MAKER	BY BEVERAGE VENDOR	110V-1	20AMP	SR			1/2"				NOT IN SECTION 110640
098	1	OSCI	SHUTTLE COFFEE BREWER	BY COFFEE VENDOR	110/208-1	8KW	SR			1/2"				NOT IN SECTION 110640
099	1	EXIST	HEATED DELIVERY CART	CRES COR (EXISTING)	110V-1	1.836KW	SR							EXISTING UNIT
100	-	-	OPEN NUMBER											
101	-	-	OPEN NUMBER											
102	1	OSCI	SERVING COUNTER W/SINK	ADVANCE				1/2"	1/2"	F.S.				
103	2	OP'S	COFFEE SHUTTLES	BY COFFEE VENDOR	110V-1	500W	SR							