



FOOD SERVICE EQUIPMENT			MECHANICAL SCHEDULE																
ITEM NUMBER	QUANTITY	ITEM DESCRIPTION TODD HALL	WATER CONNECTIONS			DRAINS		GAS			STEAM			SYMBOLS					
			HOT WATER SIZE	COLD WATER SIZE	STUB UP HEIGHT	EQUIP. HEIGHT	H.W. CONSUMPTION GAL. PER HOUR	IND. WASTE SIZE	DIRECT WASTE SIZE	WASTE HEIGHT	GAS LINE SIZE	GAS HEIGHT AFF	MBTU LOAD HEIGHT A.F.F.	WATER COLUMN	STEAM SUPP. SIZE	COND. RETURN SIZE	HEIGHT	BOILER H.P.	<input type="checkbox"/> FLOOR SINK (FS) <input type="checkbox"/> FLOOR DRAIN (FD) <input type="checkbox"/> FLOOR DRAIN WITH FUNNEL (FD _F) <input type="checkbox"/> HOT WATER (HW) <input type="checkbox"/> COLD WATER (CW) <input type="checkbox"/> DIRECT WASTE (DW) <input type="checkbox"/> DIRECT FIN. FLR <input type="checkbox"/> FA = ABOVE FIN. FLR <input type="checkbox"/> FD = DOWN FROM ABV.
1	1	HAND SINK	5"	5"	12"	40"		1.5"	1.5"										RE-USE EXISTING FD
2	1	3 COMPT SINK / S. DISHTABLE W/ PRE RINSE	5"	5"	12"	40"													RE-USE EXISTING FD
3	2	DISPOSERS W/ CONTROL PANELS	.5"	.5"	12"	40"			2"										
4	1	DISHMACHINE W/ BOOSTER	.75"	.5"	4" / 12"	28"													
5	1	CLEAN DISHTABLE			12"	11"													
6	1	WORKTABLE W/ SINK	5"	5"	4"	40"													
7	1	WORK TABLE																	
8	2	WALL SHELVES																	
9	1	PASS THRU HEATED CABINET																	
10	1	CONDENSATE HOOD																	
11	1	PASS THRU REFRIGERATOR																	
12	1	MILK CASE COOLER																	
13	1	FLAT TOP COUNTER																	
14	1	COLD PAN																	
15	1	HOT FOOD WELLS																	
16	2	SNEEZE GUARDS																	
17	1	POS SYSTEM - BY OWNER																	

TRADE CONTRACTORS NOTES

- ALL CONNECTIONS SHOWN ARE THE APPROXIMATE CONNECTION LOCATIONS REQUIRED FOR THE FOOD SERVICE EQUIPMENT BEING FURNISHED BY THE KITCHEN CONTRACTOR AND ALLOWANCES MUST BE MADE TO EXTEND TO THE FINAL CONNECTION.
- ANY CHANGES TO THESE LOCATIONS SHOULD BE VERIFIED WITH THE ARCHITECT OR FOOD SERVICE CONTRACTOR.
- ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, COLUMNS AND FLOORS, WHERE BASE SIZES ARE SHOWN, THEY SHALL INCLUDE FINISHED SURFACES.
- TRADES ARE TO MAKE THE FINAL CONNECTIONS FROM ELECTRICAL SERVICE LOCATIONS INDICATED TO EQUIPMENT PER LOCAL CODES.
- FOR ADDITIONAL INFORMATION REFER TO DETAIL DRAWINGS, MANUFACTURERS SHOP DRAWINGS, SPECIFICATIONS, AND BROCHURE BOOK.
- VARIOUS TRADES TO BE RESPONSIBLE FOR THE INSTALLATION & FINAL CONNECTION OF ALL EQUIPMENT (EQUIPMENT, CONTROL PANELS, ETC.) PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR.
- TRADES SHALL PROVIDE OUTLETS IN EQUIPMENT AS CALLED FOR IN THE FIELD AND DO ALL CONTROL WIRING.
- VARIOUS TRADES TO FURNISH ANY ADDITIONAL HARDWARE REQUIRED FOR THE PROPER OPERATION OF FOOD SERVICE EQUIPMENT SUCH AS VALVES, STOPS, TRAPS, DISCONNECTS, FIRE SYSTEM AND ISOLATORS AS REQUIRED.
- TRADES SHALL FURNISH CONNECTIONS TO EQUIPMENT SETTING ON RECEPTACLE.
- TRADES TO CO-ORDINATE W/ FIRE PROTECTION CONTRACTOR AND INSTALL SHUNT TRIP CIRCUIT BREAKERS TO BE INSTALLED IN CONJUNCTION WITH FIRE SYSTEMS AND RUN TO FIRE ALARM AND VALVES.

TRADE CONTRACTORS NOTES

- TRADES TO CO-ORDINATE W/FIRE PROTECTION CONTRACTOR AND INSTALL AUTOMATIC FIRE GAS SHUT OFF VALVE IN LINE AND WIRE VALVE TO CONTROL PANEL IF REQUIRED.
- KITCHEN EQUIPMENT CONTRACTOR TO ADVISE TRADES IF MECHANICAL OR SOLENOID SHUT OFF VALVE IS BEING PROVIDED.
- TRADES TO PROVIDE OCCUPANCY LOADS (154") WITH 3/4" CONDUIT TO ALL FLOOR OPENINGS TO BE SEALED WITH FIRE RESISTANT SYSTEM REMOVE TOLLS.
- VERIFY LOCATIONS WITH PROPER AUTHORITY.
- TRADES TO PROVIDE AND INSTALL GAS PRESSURE REGULATOR VALVE FROM 10 LBS. TO 6 W.C. TO INSURE EQUIPMENT TO OPERATE AT PROPER GAS PRESSURE.
- ALL DIMENSIONS MUST BE VERIFIED AND AGREE WITH THE LATEST ARCHITECTURAL PLAN.
- TRADES TO VERIFY WITH OWNER/OPERATOR REQUIREMENTS FOR GAS SYSTEM AND TO SUPPLY ALL NECESSARY COMPONENTS FOR ITS PROPER OPERATION.
- TRADES TO VERIFY W/MECHANICAL ENGINEER AND LOCAL CODES ALL REQUIRED OPERATING PRESSURES FOR FOOD SERVICE EQUIPMENT AND TYPE OF DRAIN CONNECTIONS REQUIRED AND INSTALL ACCORDINGLY.
- TRADES TO VERIFY AND INSTALL ALL REQUIRED PRESSURE REGULATING AND REGULATING VALVES REQUIRED FOR THE PROPER OPERATION OF FOOD SERVICE EQUIPMENT.
- UP A MAXIMUM OF 4" OR LESS NOT TO INTERFERE WITH INSTALLED EQUIPMENT.
- ALL FLOOR OPENINGS TO BE SEALED WATER TIGHT.
- VERIFY W/EQUIPMENT MANUFACTURERS PROPER PIPING CONNECTIONS AND REQUIREMENTS FOR COFFEE MAKERS, BEVERAGE DISPENSERS, AND ICE MAKERS.
- VERIFY BACKFLOW AND/OR RPZ VALVES AS REQUIRED BY LOCAL CODES.
- ALL CONNECTIONS, ELECTRICAL AND PIPING, SHALL BE PER STATE AND LOCAL CODES.
- ARCHITECT, ENGINEER, & BUILDING TRADES TO VERIFY BUILDING CORE IN REGARD TO ALL CHANGES TO MECHANICAL SYSTEMS AND TO VERIFY ALL MECHANICAL SYSTEMS OPERATING TEMPERATURES ABOVE 212°F DRAINAGE SYSTEM NEEDS TO BE DESIGNED ACCORDINGLY TO LOCAL CODES.
- ALL CHIBGS (IE MASONRY BASES FOR FOODSERVICE EQUIPMENT, ROOF CHIBGS FOR FANS & REFRIGERATION RACKS ETC.) AS REQUIRED, ARE NOT PROVIDED BY THE K.E.C.

FOOD SERVICE EQUIPMENT			ELECTRICAL CONNECTIONS						ELECTRICAL SCHEDULE			
ITEM NUMBER	QUANTITY	ITEM DESCRIPTION TODD HALL	VOLTAGE	PHASE	AMPERAGE	KILOWATTS	HORSEPOWER	TYPE OF CONN.	HEIGHT A.F.F.	EQUIP. HEIGHT	SYMBOLS	
1	1	HAND SINK	208	3	6.6			JB	47" / 14"	13"	<input type="checkbox"/> JB ON EQUIPMENT	
2	1	3 COMPT SINK / S. DISHTABLE W/ PRE RINSE	208	3	6.6			JB	47" / 14"	13"	<input type="checkbox"/> ANSUL FIRE PULL	
3	2	DISPOSERS W/ CONTROL PANELS	208	3	42			JB	14"	8"	<input type="checkbox"/> SINGLE RECEPTACLE (DGR)	
4	1	DISHMACHINE W/ BOOSTER	120	1	15			DGR	4"		<input type="checkbox"/> DEDICATED DUPLEX RECEPTACLE (DDGR)	
5	1	CLEAN DISHTABLE	120	1	15			DGR	50"		<input type="checkbox"/> FA=WIRING FROM ABV.	
6	1	WORKTABLE W/ SINK	120	1	15			DGR	50"		<input type="checkbox"/> AFF=ABOVE FIN.FLR	
7	1	WORK TABLE	208	1	1.5			SGR	84"			
8	2	WALL SHELVES	208	1	1.5			SGR	84"			
9	1	PASS THRU HEATED CABINET	120	1	4.8			DGR	84"			
10	1	CONDENSATE HOOD	120	1	7.5			DGR	14"			
11	1	PASS THRU REFRIGERATOR	120	1	7.5			DGR	14"			
12	1	MILK CASE COOLER	120	1	7.6			DGR	4"			
13	1	FLAT TOP COUNTER	208	1	9.6			SGR	4"			
14	1	COLD PAN	208	1	9.6			SGR	4"			
15	1	HOT FOOD WELLS	120	1	15			DDGR	4"			
16	2	SNEEZE GUARDS										
17	1	POS SYSTEM - BY OWNER										

DRAWN	MBP	DRAWING NAME	FOODSERVICE EQUIPMENT UTILITY PLAN
DATE	9-22-15	PROJECT CODE	LINCOLNWOOD SD 74
SCALE	1/4"=1'-0"	CHECKED	TODD HALL LINCOLNWOOD, IL

edge associates inc
food service planning
 220 E. Lake St., Addison Illinois 60101
 630.279.2462 (tel) • 630.279.2759 (fax)
 email: epurmann@edgeassociates.net

FS2

DATE	REV.	DESCRIPTION