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CONDENSING UNIT	KOLD LOCKER (BALLY)	_	SNEEZE GUARDS	2	TO FAN	25	J GOT	MILK CASE COOLER	PASS THRU REFRIGERATOR	CONDENSATE HOOD	PASS THRU HEATED CABINET	WALL SHELVES	WORK TABLES	WORKTABLE W/ SINK	CLEAN DISHTABLE / POT SINK / POT RACK	DISHMACHINE W/ BOOSTER	DISPOSERS W/ CONTROL PANELS	SOILED DISHTABLE W/ PRE RINSE & RACK SLIDE	HAND SINK			ITEM DESCRIPTION				FOOD SERVICE EQUIPMENT
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				~	)						<u>1.</u> 5									KILO	WATT	S			CON	
<u>بې</u>	.04				1/3	5		1/4	1/3								2			HORS	SEPO	WEF	₹		NECTIO	
JB	JB	DDGF		SGK	SG:	] ] ]	(	DGR	DGR		SGR		DGR	DGR		В	В			TYPE	OF C	ONI	٧.		SNC	CTF
84"	84				4				84		84"		50			74	4"/14"			HEIG	HT A.	F.F.				10/ 20/
78"	78 <b>"</b>															ထ္	131			EQUI	P. HE	IGH <sup>-</sup>	Γ			LS
	120V/1P/15A - JB FOR LIGHTS AND DOOR HEATER			NEMA 6-15P	NEMA 5-15C			NEMA 5-15P	NEMA 5-15P		NEMA 6-15P		CONVENIENCE OUTLETS	CONVENIENCE OUTLET			THRU CONTROL PANEL			REMARKS	RECEPTACLE (DDGR)  AFF=ABOVE FIN FLR	DEDICATED DI IBI EY    FA=WIRING FROM ABV.	DUPLEX RECEPTACLE (DGR)    P   ANSUL FIRE PULL		SYMBOLS	ELECTRICAL SCHEDULE

2) ALL CURBS (I.E. MASONRY BASES FOR FOODSERVICE EQUIPMENT, ROOF CURBS FOR FANS LL. & REFRIGERATION RACKS ETC.) AS REQUIRED, ARE NOT PROVIDED BY THE K.E.C.	
2 ARCHITECT, ENGINEER, & BUILDING TRADES TO VERIFY BUILDING CODE IN REGARD TO 2.1. ACCEPTABLE DRAIN PIPE MATERIAL. FOODSERVICE DRAINS NEED TO ACCOMODATE TEMPERATURES ABOVE 212'F DRAINAGE SYSTEM NEEDS TO BE DESIGNED ACCORDINGLY	THE COLUMN CASE TO THE DESIGN CASE ASSESSED.
20. CODES.	1() TRADES TO CO-ORDINATE W/ FIRE PROTECTION CONTRACTOR AND INSTALL SHUNT NO FIRE PROTECTION CONTRACTOR AND INSTALL SHUNT OF COOKING EQUIPMENT ITEMS IN CONJUNCTION WITH FIRE SYSTEMS AND RIIN TO FIRE ALARM AND VALVES
10 VERIFY W/EQUIPMENT MANUFACTURER PROPER PLUMBING CONNECTIONS 10. AND REQUIREMENTS FOR COFFEE MAKERS, BEVERAGE DISPENSERS, AND ICE MAKERS. PROVIDE BACKFLOW AND/OR RPZ VALVES AS REQUIRED BY LOCAL CODES.	). TRADES SHALL FURNISH CONNECTIONS TO EQUIPMENT SETTING ON COUNTERS THAT DO NOT COME WITH CORD & PLUGS, FROM OUTLET BOX OR RECEPTACLE.
10. UP A MAXIMUM OF 4" OR LESS NOT TO INTERFERE WITH INSTALLED EQUIPMENT.  ALL FLOOR OPENINGS TO BE SEALED WATER TIGHT.	O VARIOUS TRADES TO FURNISH ANY ADDITIONAL HARDWARE REQUIRED FOR THE PROPER O, OPERATION OF FOOD SERVICE EQUIPMENT SUCH AS VALVES, STOPS, TRAPS, DISCONNECT SWITCHES AND WIRING TO CONTROL EQUIPMENT LIKE SODA AND REMOTE COMPRESSORS, FIRE SYSTEM AND DISPOSERS AS REQUIRED.
17. TRADES TO SUPPLY AND INSTALL ALL REQUIRED PRESSURE REDUCING AND REGULATING	7. TRADES SHALL PROVIDE OUTLETS IN EQUIPMENT AS CALLED FOR 7. IN THE FIELD AND DO ALL CONTROL WIRING.
16 TRADES TO VERIFY W/MECHANICAL ENGINEER AND LOCAL CODES ALL REQUIRED 10. COMPONENTS (SUCH AS GREASE TRAPS, VACUUM BREAKERS ETC.) FOR THE PROPER OPERATION OF FOOD SERVICE EQUIPMENT AND TYPE OF DRAIN CONNECTIONS REQUIRED AND INSTALL ACCORDINGLY.	O. OF ELECTRICAL & PLUMBING COMPONENTS (FAUCETS, WASTES, CONTROL PANELS, ETC.) PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR.
15 TRADES TO VERIFY WITH OWNER/OPERATOR REQUIREMENTS FOR CASH SYSTEM AND TO 10. SUPPLY ALL NECESSARY COMPONENTS FOR ITS PROPER OPERATION.	FOR ADDITIONAL INFORMATION REFER TO DETAIL DRAWINGS, MANUFACTURERS ). SHOP DRAWINGS, SPECIFICATIONS, AND BROCHURE BOOK.
14. ALL DIMENSIONS MUST BE VERIFIED AND AGREE WITH THE LATEST ARCHITECTURAL PLAN.	4. LOCATIONS INDICATED TO EQUIPMENT PER LOCAL CODES.
VERIFY LOCATIONS WITH PROPER AUTHORITY.  1 TRADES TO PROVIDE AND INSTALL GAS PRESSURE REGULATOR VALVE FROM 10 LBS.  1 TO 6" W.C. TO INSURE EQUIPMENT TO OPERATE AT PROPER GAS PRESSURE.	
12. TO ABOVE FINISHED CEILING FOR FIRE PROTECTION SYSTEM REMOTE PULLS.	2. FOOD SERVICE CONTRACTOR.
11 TRADES TO CO-ORDINATE W/FIRE PROTECTION CONTRACTOR AND INSTALL AUTOMATIC FIRE 1. 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.	1. ALL CONNECTIONS SHOWN ARE THE APPROXIMATE CONNECTION LOCATIONS REQUIRED 1. FOR THE FOOD SERVICE EQUIPMENT BEING FURNISHED BY THE KITCHEN CONTRACTOR AND ALLOWANCES MUST BE MADE TO EXTEND TO THE FINAL CONNECTION.
TRADE CONTRACTORS NOTES	TRADE CONTRACTORS NOTES

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CONDENSING UNIT	KOLD LOCKER (BALLY)	POS SYSTEM - BY OWNER	SNEEZE GUARDS	HOT FOOD WELLS		FLAT TOP COUNTER		PASS THRU REFRIGERATOR		PASS THRU HEATED CABINET		WORK TABLES	WORKTABLE W/ SINK	CLEAN DISHTABLE / POT SINK / POT RACK	DISHMACHINE W/ BOOSTER	DISPOSERS W/ CONTROL PANELS	SOILED DISHTABLE W/ PRE RINSE & RACK SLIDE	HAND SINK		ITEM DESCRIPTION		FOOD SERVICE EQUIPMENT
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																<u>\</u>		1.5"	DIRE( SIZE	CT WASTE	DRAINS	
				FS	FS								FS	FS			FS		WAS <sup>-</sup>	re Height	S	
																			GAS	LINE SIZE		<del> </del>
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																			COND. F	RETURN SIZE		m
																			HEIGHT		STEAM	
																			BOILER	H.P.	<b>S</b>	
	DRAIN TO ITEM #5 FS														DRAIN TO ITEM #2 FS				REMARKS		SYMBOLS  FI COD SINK (ES)  HOT WATER (HW)	

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



