







FOOD SERVICE EQUIPMENT			MECHANICAL SCHEDULE																	
ITEM	NUMBER	QUANTITY	ITEM DESCRIPTION RUTLEDGE 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.	FLOOR SINK (FS) FLOOR DRAIN (FD) W/FUNNEL (FDF)
1	1	1	HAND SINK	5"	5"	12"	40"		2"	15"									DRAIN TO ITEM #2 FS	REMARKS
2	1	2	SOILED DISHTABLE W/ PRE RINSE & RACK SLIDE	5"	5"	12"	40"		2"	FS										
3	2	2	DISPOSERS W/ CONTROL PANELS	5"	5"	4 1/2"	26"		2"											
4	1	1	DISHMACHINE W/ BOOSTER	75"	12"	11"			2"											
5	1	1	CLEAN DISHTABLE /POT SINK / POT RACK	5"	5"	12"	40"		2"	FS										
6	1	2	WORKTABLE W/ SINK	5"	5"	12"	40"		15"											
7	2		WORK TABLES																	
8	3		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																	
18	1		KOLD LOCKER (BALL Y)																	
19	1		CONDENSING UNIT							1.5"										DRAIN TO ITEM #5 FS

TRADE CONTRACTORS NOTES
1. 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.
2. FOOD SERVICE CONTRACTOR.
3. ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, COLUMNS AND FLOORS, WHERE BASE SIZES ARE SHOWN, THEY SHALL INCLUDE FINISHED SURFACES.
4. LOCATIONS INDICATED TO EQUIPMENT PER LOCAL CODES.
5. SHOP DRAWINGS, SPECIFICATIONS, AND BROCHURE BOOK.
6. VARIOUS TRADES TO BE RESPONSIBLE FOR THE INSTALLATION & FINAL CONNECTION OF ELECTRICAL & PLUMBING COMPONENTS (PLUMETS, WASTES, CONTROL PANELS, ETC.) PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR.
7. TRADES SHALL PROVIDE OUTLETS IN EQUIPMENT AS CALLED FOR IN THE FIELD AND DO ALL CONTROL WIRING.
8. VARIOUS TRADES TO FURNISH ANY ADDITIONAL HARDWARE REQUIRED FOR THE PROPER OPERATION OF EQUIPMENT. THIS INCLUDES BUT IS NOT LIMITED TO: FIRE EXTINGUISHERS, FIRE SYSTEMS AND DISPOSERS AS REQUIRED.
9. COUNTERS THAT DO NOT COME WITH CORB & PLUGS, FROM OUTLET BOX OR REFR. PANEL.
10. TRADES TO COORDINATE W/ FIRE PROTECTION CONTRACTOR AND INSTALL STUNT TRAYS TO ALLOW ACCESS TO ALL EQUIPMENT. IDENTIFY TRAYS IN CONJUNCTION WITH FIRE SYSTEMS AND RUN TO FIRE ALARM AND VALVES.

TRADE CONTRACTORS NOTES
11. 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. SHUT OFF VALVE IS BEING PROVIDED.
12. TO ABOVE FINISHED CEILING FOR FIRE PROTECTION SYSTEM REMOVE PULLS.
13. VERIFY LOCATIONS WITH PROPER AUTHORITY.
14. TO 6" W.C. TO INSURE EQUIPMENT TO OPERATE AT PROPER GAS PRESSURE.
15. ALL DIMENSIONS MUST BE VERIFIED AND AGREE WITH THE LATEST ARCHITECTURAL PLAN.
16. TRADES TO VERIFY WITH OWNER/OPERATOR REQUIREMENTS FOR GAS SYSTEM AND TO VERIFY ALL NECESSARY COMPONENTS FOR ITS PROPER OPERATION.
17. TRADES TO VERIFY W/MECHANICAL ENGINEER AND LOCAL CODES ALL REQUIRED COMPONENTS (SUCH AS GREASE TRAPS, VACUUM BREAKERS ETC.) FOR THE PROPER OPERATION AND INSURE ALL NECESSARY COMPONENTS FOR ITS PROPER OPERATION.
18. TRADES TO VERIFY WITH OWNER/OPERATOR REQUIREMENTS FOR GAS SYSTEM AND TO VERIFY ALL NECESSARY COMPONENTS FOR ITS PROPER OPERATION.
19. VERIFY W/EQUIPMENT MANUFACTURER PROPER PLUMBING CONNECTIONS AND REQUIREMENTS FOR PROPER OPERATION. PROVIDE BACKFLOW AND/OR RPZ VALVES AS REQUIRED BY LOCAL CODES.
20. ALL CONNECTIONS, ELECTRICAL AND PLUMBING, SHALL BE PER STATE AND LOCAL CODES.
21. ARCHITECT, ENGINEER, & BUILDING TRADES TO VERIFY BUILDING CORE IN REGARD TO TEMPERATURES ABOVE 212°F DRAINAGE SYSTEM NEEDS TO BE DESIGNED ACCORDINGLY TO LOCAL CODES.
22. ALL CUBES (I.E. MASONRY BASES FOR FOODSERVICE EQUIPMENT, ROOF CURBS FOR PANS & REFRIGERATION TRAYS, ETC.) AS REQUIRED, ARE NOT PROVIDED BY THE A/E/C.

FOOD SERVICE EQUIPMENT				ELECTRICAL SCHEDULE											
ITEM	NUMBER	QUANTITY	ITEM DESCRIPTION RUTLEDGE HALL	ELECTRICAL CONNECTIONS							SYMBOLS				
				VOLTAGE	PHASE	AMPERAGE	KILOWATTS	HORSEPOWER	TYPE OF CONN.	HEIGHT A.F.F.	EQUIP. HEIGHT	 JUNCTION BOX (JB)	 DUPLEX RECEPTACLE (DGR)		
											 SINGLE RECEPTACLE (SGR)	 DEDICATED DUPLEX RECEPTACLE (DDGR)	 ANSUL FIRE PULL	 FALLING FROM ABV.	
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