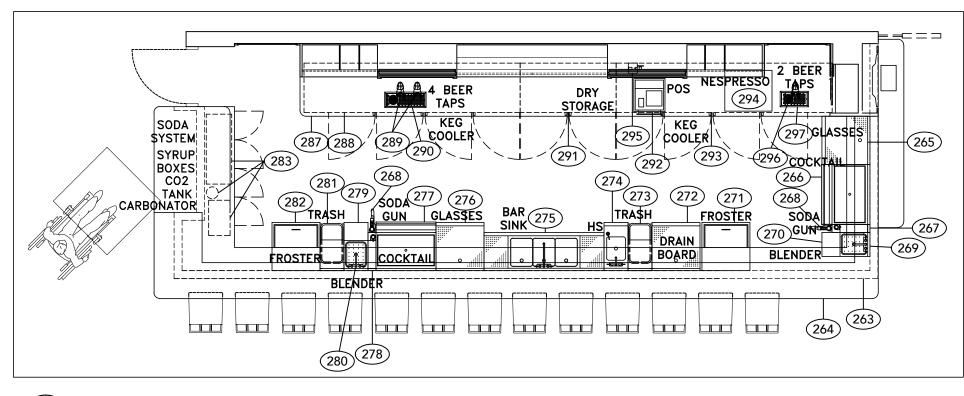
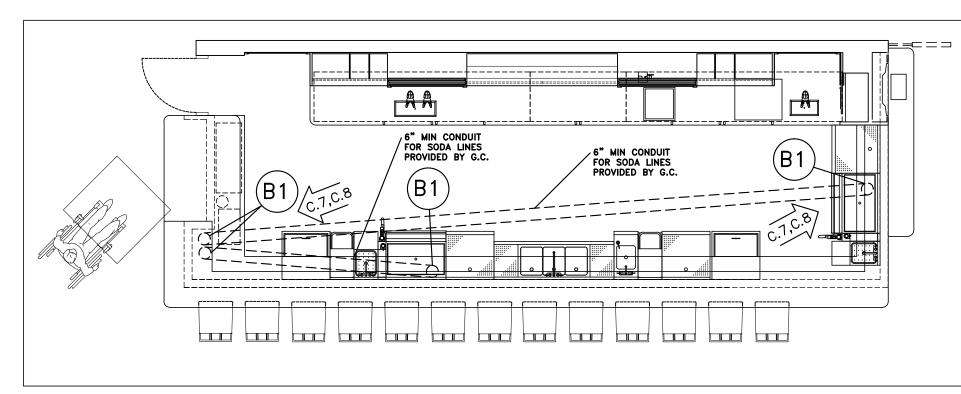
ETERIE BAR & GRILL ITEMS 263-297

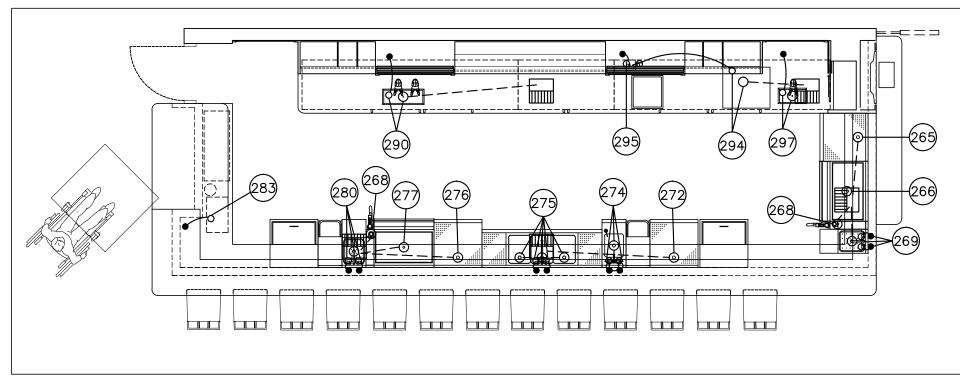
		EQUIPMENT	S C H E D U	LE
ITEM NO	QTY	DESCRIPTION	MANUFACTURER	 MODEL NUMBER
263	1	MODULAR BAR SYSTEM	GLASTENDER	MD
264	1	FRONT BAR - NIKEC		
265	1	DRAINBOARD W/GLASS STORAGE	GLASTENDER	DBGR-24
266	1	COCKTAIL STATION	GLASTENDER	IBA-30-CP10
267	1	SODA GUN HOLDER & TUBING CHASE	GLASTENDER	SHA-4
268	2	SODA GUN — BY VENDOR		
269	1	BLENDER STATION	GLASTENDER	BSA-12
270	1	BLENDER	HAMILTON	HBB250SR
271	1	MUG CHILLER	GLASTENDER	MF24-B
272	1	DRAINBOARD W/GLASS STORAGE	GLASTENDER	DBGR-24
273	1	TRASH UNIT	GLASTENDER	C-DW-12
274	1	HAND SINK W/ SOAP & TOWEL DISPENSER	GLASTENDER	DHSB-12
275	1	THREE COMPARTMENT SINK	GLASTENDER	TSA-60-S
276	1	DRAINBOARD W/GLASS STORAGE	GLASTENDER	DBGR-24
277	1	COCKTAIL STATION	GLASTENDER	IBA-30-CP10
278	1	SODA GUN HOLDER & TUBING CHASE	GLASTENDER	SHA-4
279	1	BLENDER	HAMILTON	HBB250SR
280	1	BLENDER STATION	GLASTENDER	BSA-12
281	1	TRASH UNIT	GLASTENDER	C-DW-12
282	1	MUG CHILLER	GLASTENDER	MF24-B
283	1	SODA SYSTEM & CARBONATOR - BY VENDOR		
284	1	SPARENO		
285	1	SPARENO		
286	1	SPARENO		
287	1	BACK BAR - NIKEC		
288	1	BACK BAR CABINET, REFRIGERATED	GLASTENDER	BB108
289	2	DRAFT BEER DISPENSING TOWERS	PERLICK	4057-2B
290	1	DRIP TROUGH W/RINSER	PERLICK	C18645A-GRE
291	1	BACK BAR CABINET, NON-REFRIGERATED	GLASTENDER	DS48-N-N
292	1	POS REGISTER - BY OWNER		
293	1	BACK BAR CABINET, REFRIGERATED	GLASTENDER	BB84
294	1	NESPRESSO MACHINE	NESPRESS	CS 220 PRO
295	1	WATER FILTRATION SYSTEM	EVERPURE	EV9100-94
296	1	DRAFT BEER DISPENSING TOWERS	PERLICK	4057-2B
297	1	DRIP TROUGH W/RINSER	PERLICK	C18640A-GRE



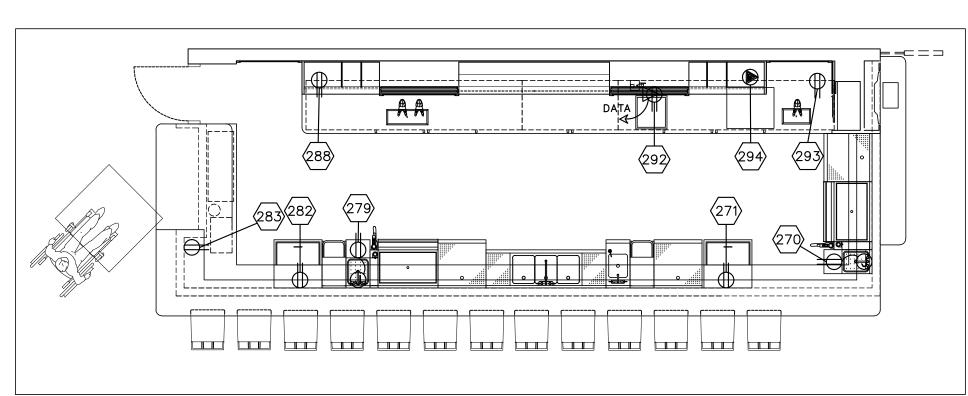
E'TERIE BAR & GRILL FOODSERVICE EQUIPMENT PLAN



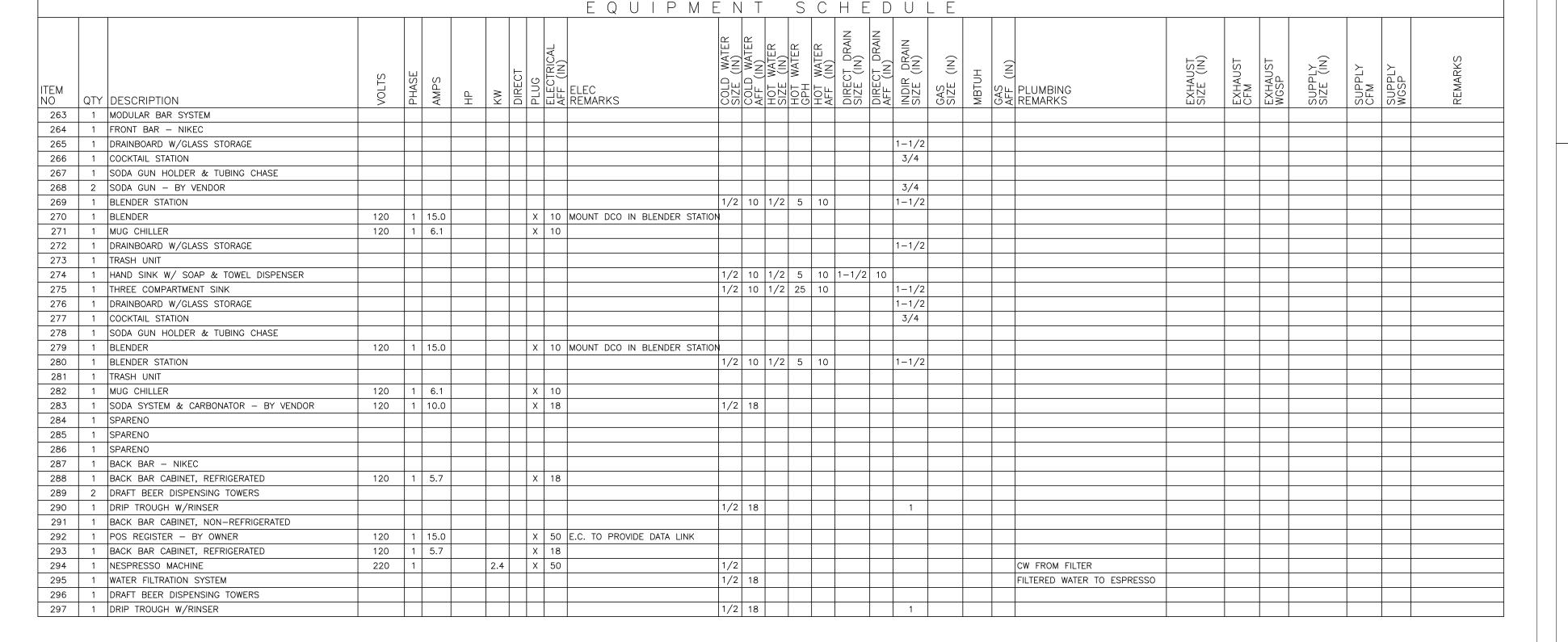
E'TERIE BAR & GRILL FOODSERVICE SPECIAL PLAN



E'TERIE BAR & GRILL FOODSERVICE PLUMBING PLAN



E'TERIE BAR & GRILL FOODSERVICE ELECTRICAL PLAN Scale: 1/4"=1'-0"



BUILDING CONDITIONS / VENTILATION NOTES PLEASE DISREGARD NOTES THAT DO NOT APPLY TO THIS PROJECT GENERAL NOTES

- ALL WORK INDICATED ON THIS BUILDING CONDITIONS AND VENTILATION PLAN MUST BE COMPLETED BY OTHER THAN THE KITCHEN EQUIPMENT CONTRACTOR AND MUST COMPLY WITH ALL LOCAL CODES AND RESTRICTIONS. THIS BUILDING CONDITIONS AND VENTILATION PLAN IS INTENDED TO SHOW SPECIAL BUILDING AND VENTILATION REQUIREMENTS FOR THE FOODSERVICE EQUIPMENT ONLY. ANY ADDITIONAL BUILDING CONDITIONS OR VENTILATION REQUIREMENTS ARE THE RESPONSIBILITY OF THE ARCHITECT OR MECHANICAL ENGINEER AND MUST COMPLY WITH ANY APPLICABLE CODES AND REGULATIONS. REFER TO ARCHITECTURAL / ENGINEERING PLANS.
- REFER TO THE APPROVED SHOP DRAWINGS FOR SUPPLEMENTAL COORDINATION AND INSTALLATION REQUIREMENTS FOR THE REQUIREMENTS INDICATED ON THIS PLAN FOR EXISTING AND OWNER OR PURVEYOR PROVIDED EQUIPMENT ARE MINIMUM GUIDELINES ONLY AND MUST BE VERIFIED WITH EQUIPMENT. FURNISH SERVICES AND MAKE ALL FINAL CONNECTIONS AS REQUIRED. CONTACT EQUIPMENT PROVIDER FOR THE LOCATION OF OR SPECIFICATIONS FOR THIS EQUIPMENT.
- PRIOR TO THE INSTALLATION OF THE FOODSERVICE EQUIPMENT THE KITCHEN EQUIPMENT CONTRACTOR MUST CONFIRM THAT: g. THE WALLS, CEILINGS AND FLOORS IN THE KITCHEN, FOOD PREP., WAREWASHING OR BAR AREAS ARE SMOOTH, EASILY b. THE CEILINGS ARE INSTALLED AND FINISHED. . THE WALLS ARE INSTALLED AND FINISHED.
- H. THE FLOORING HAS BEEN INSTALLED AND WASHED CLEAN e. A LOADING DOCK IS AVAILABLE AND TO COORDINATE WITH APPLICABLE TRADESMEN ANY DOOR OR WINDOW OPENINGS OR PASSAGES FOR THE DELIVERY OF FOODSERVICE
- MECHANICAL CONTRACTOR REQUIREMENTS MECHANICAL ENGINEER IS RESPONSIBLE FOR SPECIFYING THE FOLLOWING. MECHANICAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING AND THE INSTALLING OF THE FOLLOWING, AND FOR MAKING FINAL CONNECTIONS TO THIS FOODSERVICE EQUIPMENT UNLESS OTHERWISE NOTED:

THE INSULATION FOR ALL COOKING EQUIPMENT EXHAUST HOODS AND DUCTS AS REQUIRED BY LOCAL CODES. B. MECHANICAL CONTRACTOR REQUIREMENTS

- 2. THE HORIZONTAL DUCT WORK FOR ALL DISH / UTENSIL WASHERS. ALL DUCTS MUST HAVE WATER TIGHT JOINTS AND BE GRADED BACK TO THE MACHINE. (DO NOT USE ALUMINUM DUCTS.) BALANCED TEMPERED SUPPLY AIR AND EXHAUST AIR IN KITCHEN AREAS TO CONTAIN COOKING ODORS AND PROVIDE A COMFORTABLE WORKING ENVIRONMENT. PROVIDE SWITCHES AND CONTROLS FOR SUPPLY AND EXHAUST FANS AND HVAC COMPONENTS. VERIFY AND COMPLY WITH ALL APPLICABLE CODES.
- THE DUCT COLLARS ON EXHAUST HOODS MAY BE OVERSIZED TO INCREASE EFFICIENCY. PROVIDE ALL TRANSITIONS TO DUCTS AS REQUIRED AND MAKE ALL FINAL CONNECTIONS ON ALL HOODS. VERIFY AND COMPLY WITH ALL APPLICABLE CODES. ALL EXHAUST HOOD ASSEMBLIES, DUCTING, COMPONENTS, ETC. SHALL BE UMC TYPE 1 ASSEMBLY, EXCEPT AT WAREWASHING AREAS OR AS OTHERWISE NOTED.
 VERIFY THAT VENTILATION REQUIREMENTS SHOWN ON THIS PLAN FOR FOODSERVICE EQUIPMENT ARE IN COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
- SUGGESTED MINIMUM VENTILATION REQUIREMENTS: KITCHEN AREAS: SERVICE AREAS: PREP AREAS: WASHING AREAS: STORAGE ROOMS: OFFICES: 1000 CFM/HP (AIR-COOLED). 200 CFM/HP (WATER-COOLED).
- PROVIDE A DOUBLE—WALLED GAS / VENT FLUE TO THE ATMOSPHERE AS REQUIRED BY LOCAL CODES. ANY FLUE OF EXCESSIVE LENGTH, WITH BENDS OR OTHER RESTRICTIONS MUS BE PROVIDED WITH A BOOSTER EXHAUST FAN INTERWIRED TO OPERATE WITH THE EQUIPMENT BEING VENTED. BOOSTER FAN SHALL PROVIDE 0" S.P. AT CONNECTION TO EQUIPMENT.
- AUTOMATIC ACTIVATION OF THE EXHAUST HOOD(S) WHENEVER COOKING OCCURS, PER 2006 INTERNATIONAL MECHANICAL CODE SECTION 507.2.1.1, IS THE RESPONSIBILITY OF THE ENGINEERS. VERIFY SPECIFIC REQUIREMENTS WITH THE LOCAL CODE

C. GENERAL CONTRACTOR REQUIREMENTS THE ARCHITECT IS RESPONSIBLE FOR SPECIFYING THE FOLLOWING. GENERAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING THE FOLLOWING UNLESS OTHERWISE NOTED:

- THE IN-WALL REINFORCING OR WALL BACKING FOR ALL WALL MOUNTED, RECESSED OR SEMI-RECESSED EQUIPMENT OR CONTROL PANELS. 2. A B.F.F. DEEP DEPRESSION FOR ALL WALK-IN COOLER/FREEZERS, WITH A SMOOTH AND TRANSIT-LEVEL FINISH. THE EXCESS DEPRESSION IS TO BE FILLED WITH GROUT. THE FINISHED FLOOR MATERIALS AND COVED BASES ARE TO BE INSTALLED AFTER THE WALK-IN PANELS HAVE BEEN SET IN PLACE.
- 3. A 6" HIGH SOLID CONCRETE PAD WITH TROWEL-SMOOTH AND LEVEL FINISH. ONLY IF WHERE INDICATED ON DRAWING. 4. AN EASILY VISIBLE PERMANENT BENCHMARK INDICATING FINISHED
- ANY FIRE RATED MATERIALS FOR EXHAUST VENT DUCTS, VENT STACKS, AND ANY HEAT PRODUCING FOODSERVICE EQUIPMENT, VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS. THE COVED BASES AT ALL VERTICAL INTERSECTIONS OF ALL
- 7. ALL CONDUITS FOR REFRIGERATION OR DRINK LINES SHALL HAVI A SMOOTH INTERIOR FINISH, A MINIMUM RADIUS OF 24" AT ALL BENDS AND A MINIMUM 16" x 18" x 12" DEEP ACCESSIBLE PULL BOX ON ALL CONDUIT RUNS IN EXCESS OF 50'-0", IN ALL FLOORS OR CONCEALED SPACES. THE TOTAL OF ALL BENDS BETWEEN PULL BOXES NOT TO EXCEED 180°. STUB CONDUIT ENDS OUT 4" FROM WALLS OR 4" ABOVE FINISHED FLOORS. RECOMMENDED CONDUIT SIZE 8" Dia., 6" Dia. MINIMUM. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
- ALL HOLES OR SLEEVES THRU FLOORS, WALLS AND CEILINGS, AS REQUIRED FOR THE INSTALLATION OF REFRIGERATION, DRINK, ELECTRICAL OR PLUMBING LINES AS SHOWN ON THIS PLAN. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR SEALING HOLES AND SLEEVES AFTER INSTALLATION OF THE LINES.
- ALL PADS OR CURBS FOR FOODSERVICE EQUIPMENT AND / OR ROOF OR SERVICE AREA MOUNTED COMPRESSOR RACKS. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.

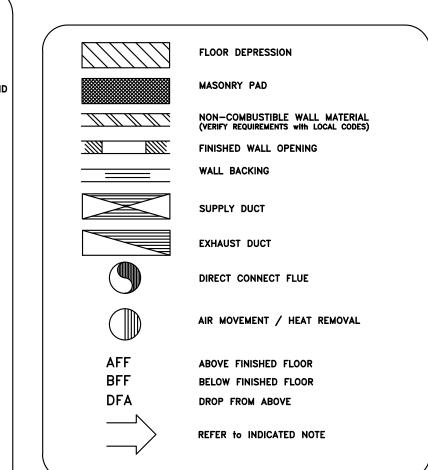
C. GENERAL CONTRACTOR REQUIREMENTS 10. ALL OPENINGS IN WALLS AS INDICATED ON THIS PLAN FOR ANY

RECESSED OR SEMI-RECESSED CONTROL PANELS. SLOPE ALL FLOORS TO FLOOR SINKS, FLOOR DRAINS OR FLOOR TROUGHS. VERIFY WITH LOCAL CODES. RECOMMENDED FINISHED CEILING HEIGHTS IN KITCHEN AREAS AN FOR SPECIFIC FOODSERVICE EQUIPMENT ARE AS FOLLOWS:

COOLER / FREEZER AREAS:

- GENERAL AREAS: d. ICE MACHINE AREAS: ADEQUATE SPACE IS NEEDED ABOVE THE & HOSHED CEILINGS FOR MECHANICAL AND ELECTRICAL WORK, 9ESPECIALLY FOR EXHAUST HOOD DUCTING. PLEASE NOTIFY RICCA NEWMARK DESIGN IF HEIGHTS ARE LESS THAN RECOMMENDED MINIMUMS.
- ADDITIONAL NOTES DEPRESSION FOR FLOOR TROUGH WITH A SMOOTH AND TRANIST-LEVEL FINISH. THE EXCESS DEPRESSION IS TO BE FILLED WITH GROUT. SEE DETAIL.
- SEE WALK-IN DRAWING FLOOR DETAIL FOR REQUIRED FLOOR WALL OPENING. SEE ELEVATION DRAWING FOR DETAILS.

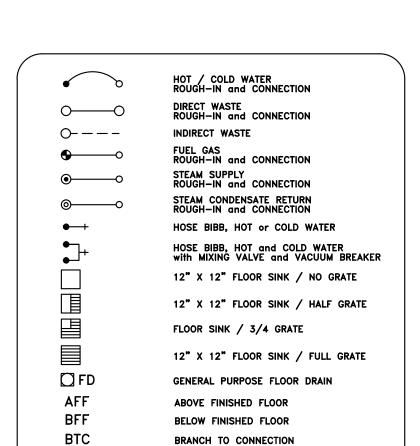
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RELATED PLUMBING REQUIREMENTS RELATED PLUMBING REQUIREMENTS PLEASE DISREGUARD NOTES THAT DO NOT APPLY TO THIS PROJECT PLEASE DISREGUARD NOTES THAT DO NOT APPLY TO THIS PROJECT . GENERAL NOTES: PLUMBING CONTRACTOR NOTES — CONTINUED:

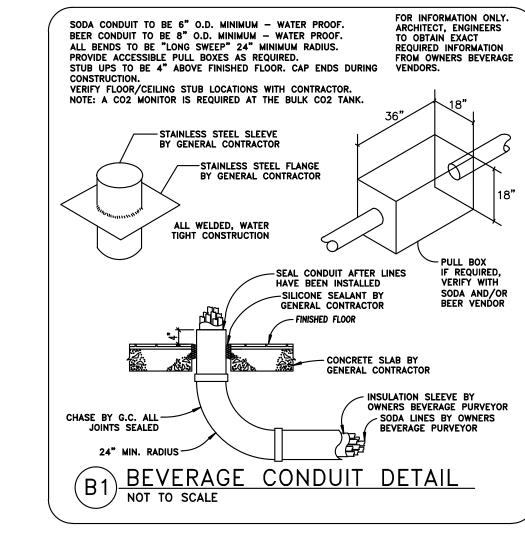
- . ALL WORK INDICATED ON THIS PLUMBING ROUGH-IN PLAN MUST BE COMPLETED BY OTHER THAN THE KITCHEN EQUIPMENT AREA DRAINS AND FLOOR SINKS COMPLETE WITH TOP GRATES INDICATED AND REMOVABLE SEDIMENT BUCKET. FLOOR SINK TOF TO BE SET FLUSH WITH FINISHED FLOOR. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS. THIS PLUMBING ROUGH-IN PLAN IS INTENDED TO SHOW PIPE SIZES, GREASE TRAPS AS REQUIRED. INSTALL GREASE TRAPS OUTSIDE THIS FLUMBING ROUGH-IN FLAN IS INTENDED TO SHOW FIFE SIX ROUGH-IN HEIGHTS AND LOCATIONS AND CONSUMPTION RATES FOR FOODSERVICE EQUIPMENT ONLY. ANY ADDITIONAL PLUMBING REQUIREMENTS ARE THE RESPONSIBILITY OF THE PLUMBING ENGINEER AND MUST COMPLY WITH ANY APPLICABLE CODES AND REGULATIONS. OF BUILDING WHENEVER POSSIBLE. INSTALLATION WITHIN THE BUILDING MUST COMPLY WITH LOCAL CODES AND REGULATIONS NOTIFIY RICCA NEWMARK DESIGN WHEN INSTALLATION MUST BI WITHIN ANY OF THE THE KITCHEN AREAS.
- ALL REQUIRED MATERIALS TO MAKE FINAL CONNECTIONS TO ALI FOODSERVICE EQUIPMENT INDICATED ON THIS PLAN. COORDINATION AND INSTALLATION REQUIREMENTS FOR ALL FOODSERVICE EQUIPMENT INDICATED ON THIS PLAN. NOTES CONCERNING PLUMBING ROUGH-INS: ALL SERVICES FOR EXISTING AND OWNER OR PURVEYOR PROVIDED EQUIPMENT MUST BE VERIFIED WITH THE EQUIPMENT. ANY
- G. FURNISH AND INSTALL ALL WATER, WASTE, GAS AND STEAM LINES AND SIZE SERVICE LINES TO PROVIDE FULL FLOW VOLUME FOR ALL EQUIPMENT SUPPLIED BY RESPECTIVE MAINS AND BRANCHES. PROVIDE STOP VALVES AND TAG ROUGH-INS WITH THE APPROPRIATE IDENTIFYING LABELS. SERVICE LINES STUBBED OUT OF WALLS, UP FROM FINISHED FLOORS OR A CONCRETE CURB A MINIMUM OF 2". ALL SERVICE LINES MUST BE CONCEALED IN WALLS OR COLUMN CHASE. USE A LOOP-VENT OR AIR GAP ASSEMBLY FOR ISLAND FIXTURES. ALL FLOOR PENETRATIONS MUST BE SEALED WATERTIGHT. UTILITIES INDICATED ON THIS PLAN ARE MINIMUM GUIDELINES ONL' AND MUST BE VERIFIED WITH EQUIPMENT. CONTACT PROVIDER FOR WATER, GAS AND / OR STEAM LINES WERE PREVIOUSLY PRESSUR TESTED. FLUSHED FREE OF FOREIGN MATTER, VALVED OFF AND
- WASTE LINES SHOWN ARE DESIGNED TO COMPLY WITH THE BEST KNOWN AND GENERALLY ACCEPTED HEALTH AND SANITARY CONDITIONS AND CODES. PLUMB LINES TO ENSURE NO INTERFERENCE WITH THE INTENDED USE OR SERVICING OF FOODSERVICE EQUIPMENT. RUN LINES BELOW EQUIPMENT AT THE HIGHEST POSSIBLE ELEVATION ABOVE FINISHED FLOOR. NO LINES ARE TO LAY ON THE FLOOR. VERIFY COMPLIANCE WITH LOCAL CODES. B. PLUMBING CONTRACTOR NOTES: PLUMBING ENGINEER IS RESPONSIBLE FOR SPECIFYING THE FOLLOWING. PLUMBING CONTRACTOR IS RESPONSIBLE FOR PROVIDING AND INSTALLING THE FOLLOWING AND FOR MAKING ALL FINAL CONNECTIONS TO FOODSERVICE EQUIPMENT UNLESS OTHERWISE NOTED. COMPLETE HAND SINK ASSEMBLIES. VERIFY COMPLIANCE WITH SUPPLY 140° F. HOT WATER TO ALL WAREWASHING EQUIPMENT AND 110° HOT WATER TO ALL OTHER EQUIPMENT INSULATE WATER AND STEAM LINES TO CONFORM WITH
- FLOOR TYPE MOP BASIN COMPLETE WITH MIXING VALVE SERVICE FAUCET, VACUUM BREAKER AND WALL MOUNTED MOP HANGING RACK. FAUCET TO BE MOUNTED AT 54" ABOVE FINISHED FLOOR.
- WASTE LINES, DIRECT AND INDIRECT, TO BE A MINIMUM 1" DIA.
 REGUARDLESS OF CONNECTION SIZE, TO BE PITCHED DOWNWARD
 AND TO HAVE ADEQUATE CLEAN-OUT PROVISIONS. INDIRECT WASTE
 LINES FROM WALK-IN COOLER / FREEZERS MUST BE PITCHED
 4" / 12" MINIMUM WITH AN IN-LINE "P" TRAP OVER FLOOR SINK.
- SIZE FUEL GAS SERVICE LINES TO PROVIDE THE REQUIRED BTU RATING INDICATED FOR THE EQUIPMENT, AT A LOW PRESSURE OF APPROXIMATELY 7" TO 9" WATER COLUMN. INSTALL AUTOMATIC MECHANICAL SHUT—OFF VALVES, ONE FOR EACH HOOD, FURNISHED BY FIRE SUPPRESSION SYSTEM CONTRACTOR, IN GAS SUPPLY LINES TO EQUIPMENT UNDER EXHAUST HOOD ASSEMBLIES. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS. PRESSURE REDUCING OR REGULATING VALVES, FAUCETS AND 10. NOTES CONCERNING PLUMBING CONNECTIONS: a. ALL WATER, GAS AND STEAM SERVICES FOR PORTABLE AND COUNTER TOP EQUIPMENT MUST BE CONNECTED TO THE EQUIPMENT WITH A COMMERCIAL TYPE FLEXIBLE HOSE AND QUICK DISCONNECT FITTINGS. HOSES MUST BE COVERED WITH A FIRE RESISTANT PLASTIC OR POLY COATING. GAS

- **RELATED PLUMBING REQUIREMENTS** PLEASE DISREGUARD NOTES THAT DO NOT APPLY TO THIS PROJECT B. PLUMBING CONTRACTOR NOTES — CONTINUED: 10. NOTES CONCERNING PLUMBING CONNECTIONS:
 - b. WATER TO STEAM PRODUCING EQUIPMENT MUST HAVE A WATER HARDNESS NO GREATER THAN 2.0 GRAINS AND A Ph LEVEL BETWEEN 7.0 TO 7.5. WATER USED FOR COOLING WATER TO CONDENSING UNITS OR COMPRESSORS MUST BE TREATED TO INHIBIT THE FORMATION OF DEPOSITS IN THE CONDENSING STEAM THAT COMES IN DIRECT CONTACT WITH FOOD, FOOD HOLDING EQUIPMENT OR WAREWASHING EQUIPMENT MUST BE INTERPIPE HOT WATER SUPPLY LINES BETWEEN BOOSTER HEATER AND WAREWASHING EQUIPMENT.
 - SPECIFICATIONS FOR EXACT REQUIREMENTS MANIFOLD WASTE AND WASTE CONNECTIONS FOR INDIVIDUAL SECTIONS OF WATER WASH VENTILATORS TO A MAIN DRAIN CONNECTION. VERIFY CODE COMPLIANCE. INTERCONNECT WASTE PULPER, EXTRACTOR AND SCRAP TROUGH AS PER MANUFACTURERS SPECIFICATIONS.
 - INSTALL IN-LINE WATER FILTERS AS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR. . CONTRACTOR TO PROVIDE LINES, FITTINGS, VALVES AND ALL PLUMBING COMPONENTS CAPABLE TO WITHSTAND HOT WATER TEMPERATURES IN EXCESS OF 140 - 200 DEGREES FAHRENHEIT, DRAIN TEMPERATURES OF 130 DEGREES FAHRENHEIT TO BOILING (SOMETIMES UNDER PRESSURE) AND STEAM TEMPERATURES AS PER DESIGN PRESSURES. VERIFY
 - . ADDITIONAL NOTES K.E.C. TO PROVIDE AND INSTALL 1" INDIRECT DRAIN LINE FROM WALK—IN EVAPORATOR COILS TO FLOOR DRAIN. DRAIN LINES TO BE INSULATED AND WRAPPED WITH HEAT TAPE IN FREEZER BY K.E.C.



DROP FROM ABOVE

REFER to INDICATED NOTE



RELATED ELECTRICAL REQUIREMENTS PLEASE DISREGUARD NOTES THAT DO NOT APPLY TO THIS PROJECT A. GENERAL NOTES:

- 1. ALL WORK INDICATED ON THIS ELECTRICAL ROUGH-IN PLAN MUST BE COMPLETED BY OTHER THAN THE KITCHEN EQUIPMENT CONTRACTOR AND MUST COMPLY WITH ALL LOCAL CODES AND
- THIS ELECTRICAL ROUGH—IN PLAN IS PROVIDED FOR INFORMATION ONLY, IS BASED ON A 60 HERTZ ELECTRICAL SYSTEM AND IS INTENDED TO SHOW FOODSERVICE FIXTURES AND EQUIPMENT OUTLET TYPES, LOCATIONS, LOADS AND CONNECTION POSITIONS ONLY. FURNISH ANY ADDITIONAL OUTLETS AS REQUIRED BY LOCAL CODES OR REQESTED BY OWNER. REFER TO ARCHITECTURAL OR ENGINEERING PLANS FOR ANY ADDITIONAL ELECTRICAL REQUIREMENTS.
- REFER TO APPROVED SHOP DRAWINGS FOR SUPPLEMENTAL CONNECTIONS AND INSTALLATION REQUIREMENTS FOR THE FOODSERVICE EQUIPMENT INDICATED ON THIS PLAN. ELECTRICAL REQUIREMENTS FOR EXISTING AND OWNER OR PURVEYOR PROVIDED EQUIPMENT MUST BE VERIFIED WITH THE EQUIPMENT. THESE PLANS ARE MINIMUM GUIDELINES ONLY AND MUST BE VERIFIED. FURNISH SERVICES AND MAKE ALL FINAL CONNECTIONS AS REQUIRED. CONTACT EQUIPMENT PROVIDER FOR DECATION OF REPORTS FOR THE FORMER OF THE PROVIDER OF THE FORMER OF T FOR LOCATION OR SPECIFICATIONS FOR THIS EQUIPMENT EXPOSED ELECTRICAL SERVICES STUBBED UP OUT OF THE FLOOR MUST BE PROTECTED AND INSTALLED IN A MANNER WHICH WILL PREVENT DAMAGE FROM WATER OR IF HIT BY PORTABLE KITCHEN EQUIPMENT, HEAVILY LOADED CARTS OR FLOOR CLEANING EQUIPMENT.
- PRIOR TO THE INSTALLATION OF THE FOODSERVICE EQUIPMENT, THE KITCHEN EQUIPMENT CONTRACTOR MUST CONFIRM THAT ELECTRICAL WIRING HAS BEEN PULLED THROUGH JUNCTION BOXES AND THAT THE LIGHTING FIXTURES ARE WORKING. B. ELECTRICAL CONTRACTORS NOTES: ELECTRICAL ENGINEER IS RESPONSIBLE FOR SPECIFING THE FOLLOWING ELECTRICAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING AND FOR THE INSTALLING OF THE FOLLOWING, AND FOR MAKING ALL FINAL CONNECTIONS TO FOODSERVICE EQUIPMENT SHOWN ON THIS PLAN UNLESS OTHERWISE NOTED.
- ALL WIRING, WIRING CONDUITS, JUNCTION BOXES, ELECTRICAL OUTLETS, SWITCHES, COVER PLATES, PLUG MOULDING, ETC. AS SHOWN ON PLAN AND NOT PROVIDED BY OTHERS. RUN ALL O THE ELECTRICAL SERVICE LINES IN WALLS OR CONCEALED WHEREVER POSSIBLE. ALL EXPOSED SERVICES, COMPONENTS AND CONNECTIONS TO BE VAPOR TIGHT. ALL DISCONNECTS OR OTHER DEVICES AS REQUIRED BY LOCAL CODES. DO NOT LOCATE DISCONNECTS OR OTHER DEVICES (OTHER THAN JUNCTION BOX CONNECTIONS OR CORD AND PLUG RECEPTACLES) BEHIND COOKING EQUIPMENT OR BELOW EXHAUST HOOD ASSEMBLIES.
- ALL SHUNT-TRIP CIRCUIT BREAKERS OR DISCONNECTS FOR FIRE SUPPRESSION SYSTEM SHUT-OFF OF ALL ELECTRICAL BELOW AND IN EXHAUST HOODS AND VENTILATORS, INTERWIRED WITH FIRE SUPPRESSION SYSTEM, AS REQUIRED BY N.F.P.A. STANDARDS AND AND ADDRESSION SYSTEM OF AND RECII ATIONS
- TO BE N.E.M.A. SIZED, U.L. APPROVED AND RATED FOR THE SERVICE INDICATED ON THESE PLANS. PROVIDE GFCI RECEPTACLES AS REQUIRED BY THE NEC AND LOCAL CODES.

RELATED ELECTRICAL REQUIREMENTS PLEASE DISREGUARD NOTES THAT DO NOT APPLY TO THIS PROJECT

PIPES AND FITTINGS ABOVE A WORKING HEIGHT OF 34" SHOULD BE CHROME PLATED OR COVERED WITH A

ASSEMBLIES MUST BE A.G.A. APPROVED FOR COMMERCIAL KITCHEN EQUIPMENT.

STAINLESS STEEL SLEEVE.

- B. ELECTRICAL CONTRACTORS NOTES CONTINUED: 5. AT ALL WALK-IN COOLER / FREEZER LOCATIONS SHOWN ON THIS PLAN: ALL VAPOR PROOF LIGHT FIXTURES, AS PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR.
- b. ALL DISCONNECTS AND SWITCHES AT BLOWER COILS. c. ALL VAPOR PROOF DUPLEX CONVENIENCE OUTLETS AS INDICATED ON THIS PLAN. d. ALL INTERCONNECTIONS FOR ELECTRICAL COMPONENTS IN THE WALK-IN COOLER / FREEZER COMPARTMENTS. e. ALL INTERCONNECTIONS FOR FREEZER EVAPORATORS AND COMPRESSORS, VERIFY EXACT WIRE SIZES WITH MANUFACTURERS SPECIFICATIONS.
- ALL WIRING AND CONDUITS INTO WALK-IN COOLER / FREEZER COMPARTMENTS FOR THE FOLLOWING: a. EACH EVAPORATOR COILb. EACH VAPOR PROOF CEILING LIGHT d. FACH DOOR HEATER AND ANY DRAIN HEATERS REQUIRED e. EACH HIGH TEMPERATURE WARNING ALARM SYSTEM
- ALL PENETRATIONS FOR THE REQUIRED SERVICES MUST BE MADE THROUGH THE CEILING INSULATION AND ARE REQUIRED TO BE VAPOR TIGHT. ALL CONDUITS TO RUN ABOVE THE WALK-IN COMPARTMENTS. DO NOT INSTALL CONDUIT RUNS INSIDE OF WALK-IN COMPARTMENTS. ALL COMPRESSOR LOADS SHOULD BE SIZED FOR APPROXIMATELY 3500 WATTS PER HORSE POWER, OR AS PER NATIONAL ELECTRICAL CODE. VERIFY EXACT REQUIREMENTS WITH
- a. ELECTRICAL SERVICES TO WATER-WASH/UV CONTROL PANELS. EXACT REQUIREMENTS FOR THE NUMBER OF WIRES AND ELECTRICAL SERVICE MUST BE VERIFIED WITH THE APPROVED SHOP DRAWINGS AND COMPLY WITH LOCAL CODES AND

b. CONTROL WIRING FROM WATER-WASH/UV CONTROL PANEL TO

- EACH HOOD SECTION FOR DAMPERS, SOLENOIDS AND LIGHTS. c. CONTROL WIRING FROM WATER-WASH/UV CONTROL PANEL TO EXHAUST AND SUPPLY FANS. THESE FANS SHOULD BE ELECTRICALLY INTERLOCKED. d. FIRE SYSTEMS CONTROL INTERWIRING BETWEEN FIRE SUPPRESSION SYSTEMS, CONTROL PANELS AND REMOTE
- CONTROL WIRING FROM WATER-WASH/UV CONTROL PANEL T EACH REMOTE DETERGENT PUMPS. SWITCHES/CONTROLS FOR EXHAUST HOODS/VENTILATORS, EXHAUST FANS, SUPPLY FANS, MAKE-UP FANS AND HVAC COMPONENTS AS SPECIFIED BY THE MECHANICAL ENGINEER. 10. ALL REQUIRED MATERIALS TO MAKE FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT SHOWN ON THIS PLAN. 11. AVOID LOCATING ELECTRICAL PANELS BEHIND FOODSERVICE EQUIPMENT. REFER TO EQUIPMENT PLANS FOR THE LOCATIONS OF EQUIPMENT THAT DOES NOT APPEAR ON THIS ELECTRICAL ROUGH—IN PLAN.

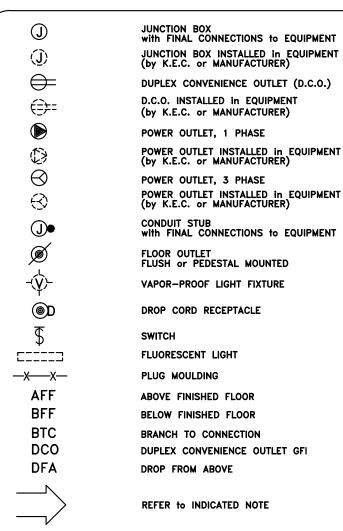
FIRE CONTROLS SHUT-OFFS.

- RELATED ELECTRICAL REQUIREMENTS PLEASE DISREGUARD NOTES THAT DO NOT APPLY TO THIS PROJECT ELECTRICAL CONTRACTORS NOTES - CONTINUED:
- 12. AN ISOLATED CIRCUIT WITH A CLEAN EARTH GROUND FOR ALL OWNER PROVIDED POINT OF SALE EQUIPMENT, CREDIT CARD SCANNERS AND VALIDATION MACHINES. VERIFY ELECTRICAL REQUIREMENTS WITH OWNER AND EQUIPMENT. 13. INTERCONNECT WASTE PULPER CONTROL PANEL WITH PULPER, EXTRACTOR AND REMOTE STOP—START STATIONS, AS PER MANUFACTURERS SPECIFICATIONS. 14. FOR FLOOR PENETRATION ROUGH-INS, UTILIZE A SINGLE CONDUIT STUB-UP FOR MULTIPLE CIRCUITS, WHEREVER POSSIBLE.
- 15. FLOOR RECEPTACLES SHOULD BE VAPOR-PROOF FLUSH TYPE, UNLESS OTHERWISE NOTED. 16. THIS COUNTER OR TABLE WILL BE PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR (KEC) COMPLETELY PRE-WIRED WITH A BUILT-IN CIRCUIT BREAKER MINI-PANEL, READY FOR A SINGLE CIRCUIT FINAL CONNECTION BY THE ELECTRICAL CONTRACTOR. THE MINI-PANEL INCOMING SERVICE SIZE, VOLTAGE, AND PHASE ARE TO BE DETERMINED BY THE ELECTRICAL ENCINEER FROM THE INDIVIDIAL LOADS NOTED ON THE ENGINEER, FROM THE INDIVIDUAL LOADS NOTED ON TH SCHEDULE. THE KEC IS RESPONSIBLE FOR
- 17. THIS COUNTER OR TABLE WILL BE PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR COMPLETELY PRE-WIRED TO A BUILT-IN ACCESSIBLE PULL-BOX, WITH PIGTAILS TAGGED WITH THE REQUIREMENTS AND IDENTIFICATION OF THE EQUIPMENT THEY SERVE; READY FOR FINAL CONNECTIONS BY THE ELECTRICAL
 CONTRACTOR. ELECTRICAL COMPONENTS PRE—WIRED TO
 THIS PULL—BOX ARE AS NOTED ON THE SCHEDULE. N
 CIRCUIT BREAKERS WILL BE PROVIDED OR SPACE FOR

COORDINATING THE MINI-PANEL WITH THIS INCOMING

- THEM WITHIN THE COUNTER OR TABLE, BY THE KEC 18. THIS COUNTER OR TABLE IS NOT PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR. ELECTRICAL CONTRACTOR IS TO COMPLETELY WIRED COUNTER. E.C IS TO PROVIDE ALL RECEPTACLES, JUNCTION BOXES, MUST MEET HEALTH DEPARTMENT AND UL GUIDELINES ADDITIONAL NOTES
- EXHAUST HOODS REQUIRE TWO (2) ELECTRICAL CONNECTIONS. ONE FOR HOOD LIGHTS AND ONE FOR EXHAUST FAN TEMPERATURE TIMER SENSER. SEE HOOD DRAWINGS. . WALK-IN COOLERS & FREEZERS: E.C. TO PROVIDE CONDUIT FOR CONTROL WIRE FROM EVAPORATOR TO CONDENSER. 3. K.E.C. TO PROVIDE AND INSTALL 1" INDIRECT DRAIN LINE FROM WALK-IN EVAPORATOR COILS TO FLOOR DRAIN. DRAIN LINES TO BE INSULATED AND WRAPPED WITH HEAT TAPE IN FREEZER BY K.E.C.

E.C. TO INTERWIRE DISHMACHINE EXHAUST FAN TO



NOT FOR CONSTRUCTION

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CHECKED

03-16-2017

REVISIONS

ISSUED FOR DATE

QF411