

					Γ		н	œ	NIN	DRAIN	CTION	2	
ITEM	1 QTY	DESCRIPTION	SUPPLIER	VOLTS	PHASE	AMPS	COLD WATER SIZE (IN)	HOT WATER SIZE (IN)	DIRECT DRAIN SIZE (IN)	INDIRECT D SIZE (IN)	GAS CONNE SIZE (IN)	GAS SUPPLY BTU'S	EQUIPMENT REMARKS
1 1.A 1.B 1.C	1	WALK-IN FREEZER WALK-IN FREEZER LIGHTS WALK-IN FREEZER DOOR HEATER WALK-IN FREEZER DRAIN LINE HEAT TAPE	BY FSEC BY FSEC BY FSEC BY FLEC CONTR	120 120 120	1			-	-				- - - PROVIDE NEMA 5-15 RECEPTACLE NEAR EVAPORATOR INSIDE WALK-IN FOR HEAT TAPE
1,D 2 2,A	1	WALK IN FREEZER TIME CLOCK WALK IN FREEZER REFRIGERATION WALK IN FREEZER CONDENSER	BY FSEC BY FSEC BY FSEC	120	1	19.2	-	-		· ·			FSEC TO PROVIDE SHOP DRAWING
2.B 3 4 5	1 L01 1	WIRE SHELVING AT WALK-IN FREEZER	BY FSEC BY OWNER BY OWNER BY FSEC	208/230	-	7.8		-	-	1			PROVIDE FLOOR SINK - - -
5,A 5.B 6	1	WALK-IN COOLER LIGHTS WALK-IN COOLER TIME CLOCK WALK-IN COOLER REFRIGERATION	BY FSEC BY FSEC BY FSEC	120	1			-	-		÷.		- FSEC TO PROVIDE SHOP DRAWING -
6.A 6.B 7 8	1 1 LO1 2		BY FSEC BY FSEC BY OWNER BY OWNER	208/230		11.7 3.6		-		1			- PROVIDE FLOOR SINK
9 10 11	-	SPARE NUMBER F WIRE SHELVING AT DRY STORAGE SPARE NUMBER	BY OWNER BY OWNER	-	-	-	-	-	-				- - -
12 13 14 15	1	f WIRE SHELVING FOOD MIXER MIXER STAND WORK TABLE WITH DRAWERS AND CASTERS	BY OWNER BY OWNER BY OWNER	115	1		-	-					PROVIDE PEDESTAL RECEPTACLE IN FLOOR
16 17 18 19	1	WORK TABLE W/2 SINKS, FAUCET, 2 LEVER DRAINS SPARE NUMBER CEILING HUNG POT RACK FOOD SUCER	BY FSEC - BY FSEC BY OWNER	115	-	6.0	2@1/2	2@1/2		2@2			PROVIDE FLOOR SNK - - MOUNT RECEPTACLE ON LEG OF ITEM #16
20 21 22	1	SLICER STAND SPARE NUMBER HAND SINK NAD FAUCET	BY OWNER - BY FSEC	-	-	•	1/2	1/2	1.1/2				
23 24 25	1	WORK TABLE KETTLE WITH DOUBLE PANTRY FAUCET EQUIPMENT STAND WITH DRAIN DRAWER CONVECTION STEAMER AND STAND	BY OWNER BY OWNER BY OWNER BY OWNER	240	1	54.4 39.2	1/2	1/2		1-1/4			- - PROVIDE FLOOR SNK PROVIDE FLOOR SNK
26 27 28	1	WATER FILTER ASSEMBLY CONVECTION OVEN CONVECTION OVEN	BY FSEC BY OWNER BY OWNER	2@12 2@12) 1	2@9.4 2@9.4	1/2		-		· 1	•	- - -
29 30 31 32	1	EXHAUST CANOPY EXHAUST FAN HEATED SUPPLY FAN FIRE SUPPRESSION SYSTEM	BY FSEC BY FSEC BY FSEC BY FSEC	120 230 230	1	4 8 17		-	-	· ·	3/4	552,100	FSEC TO PROVIDE SHOP DRAWING FSEC TO PROVIDE SHOP DRAWING FSEC TO PROVIDE SHOP DRAWING, VERIFY REMOTE PULL STATION WITH FIRE MARSHAL FSEC TO PROVIDE SHOP DRAWING, VERIFY REMOTE PULL STATION WITH FIRE MARSHAL
33 34 35	1	MOTOR CONTROL CENTER (BY OTHERS) MAKE UP AIR AS NEEDED SPARE NUMBER	BY FSEC BY OTHERS	-	-		-	-	-		· ·		FSEC TO PROVIDE SHOP DRAWING, FOR ITEMS 29, 30, 31, 32, 51, 52, 53, 54, & 55 - -
36 37 38 39	1	COOK / HOLD CABINET HAND SINK AND FAUCET SPARE NUMBER REFRIGERATED EQUIPMENT STAND	BY OWNER BY FSEC - BY OWNER	240	-	22 9.8	1/2	1/2	1.1/2				NEMA 6-30
40	1	ICE MAKER ICE BIN WATER FILTER ASSEMBLY	BY OWNER BY OWNER BY FSEC	208-230		26.7	1/2 3/4	-	-	1	· ·		PROVIDE FLOOR SINK, (26.7 IN THE MIN, CIRCUIT AMPACITY) PROVIDE FLOOR SINK
42 43 44 45	1	r WIRE SHELVING UNIT REACH-IN REFRIGERATOR RANGE RANGE	BY OWNER BY OWNER BY OWNER BY OWNER	115	1	7.0		-			3/4		- - -
46 47 48	1	CHARBROILER GRIDDLE FILLER TABLE	BY OWNER BY OWNER BY OWNER	-	-	-	-	-	-		3/4	105,000 120,000	-
49 50 51 52	1	FRVER FRVER EXHAUST CANOPY EXHAUST FAN	BY OWNER BY OWNER BY FSEC BY FSEC	120 120 120 230		1.0 1.0 6 10		-			3/4		- FSEC TO PROVIDE SHOP DRAWING FSEC TO PROVIDE SHOP DRAWING
53 54 55	1	EXHAUST FAN FIRE SUPPRESSION SYSTEM (REFER TO ITEM #32) MOTOR CONTROL CENTER (REFER TO ITEM #33)	BY FSEC BY FSEC BY FSEC	230		10	-	-	-		· ·		PSEC TO PROVIDE SHOP DRAWING PSEC TO PROVIDE SHOP DRAWING FSEC TO PROVIDE SHOP DRAWING
56 57 58 59	1	SPARE NUMBER REACH-IN FREEZER	BY OTHERS BY OWNER	115	1	11.3		-					- - -
60 61 62	1	WIRE SHELVING UNIT PIZZA PREP TABLE HOT FOOD BUFFET	BY OWNER BY OWNER BY OWNER	115 120	- 1 1	9.7 12	-	-		1			- PROVIDE FLOOR SINK
63 63.1 64 65	1	WORK TABLE TOASTER PIZZA PREP TABLE MICROWAVE OVEN	BY OWNER BY OWNER BY OWNER BY OWNER	120-240 115 208-240	1			-					- - - NEMA 6-20
66 67 68	- 1	WIRE SHELVING UNIT SPARE NUMBER TWO TIER PASS THRU	BY OWNER - BY FSEC	-	-	-	-	-					- - - INSTALL REMOTE CONTROL IN PASS-THRU
69 70 71 72	-	HEAT LAMP HEAT LAMP SPARE NUMBER DISH CABINET	BY FSEC BY FSEC BY FSEC BY FSEC	240	1	10.4		-					INSTALL REMOTE CONTROL IN PASS-THRU INSTALL REMOTE CONTROL IN PASS-THRU
73 74 75 76	1	BEVERAGE STATION COFFEE GRINDER COFFEE BREWER	BY FSEC BY OWNER BY OWNER BY OWNER	120	1	25.8	1/2	-	-				- - -
76 77 78 79	1	DROP-IN ICE AND WATER UNIT	BY OWNER BY OWNER BY OWNER BY FSEC	120 120 115	1	15 14.8 1	1/2 1/2 1/2 1/2	-		1 2@1			- PROVIDE FLOOR SINK PROVIDE FLOOR SINK
80 81 82 83	1	SPARE NUMBER POS STAND (BY OTHERS) POS SYSTEM POS STAND	- BY FSEC BY OTHERS BY FSEC		-			-	-				- - REVIEW ELECTRICAL AND DATA REQUIREMENTS WITH SUPPLIER
84 85 86	1	BEVERAGE CABINET JUICE DISPENSER REACH-IN DISPLAY REFRIGERATOR	BY FSEC BY OWNER BY OWNER	120	-	-	1/2	-					- - - -
87 88 89 90	1	SPARE NUMBER SOILED DISHTABLE SORTING SHELF PRE-RINSE UNIT	- BY FSEC BY FSEC BY FSEC		-		1/2	1/2		2			- PROVIDE FLOOR SINK -
91 91 92	1	DISHWASHER, MOTORS, CONTROLS & ELEC. TANK HEAT DISHWASHER, BUILT IN BOOSTER HEATER CONDENSATE HOOD	BY FSEC BY FSEC BY FSEC	206-240	1	43 54.2	02	3/4	-	1-1/2		· ·	PROVIDE FLOOR SINK, PROVIDE 140° TEMP, MIN INCOMING WATER - -
93 94 95 96	1	EXHAUST FAN CLEAN DISHTABLE SORTING SHELF F WIRE SHELVING UNIT	BY FSEC BY FSEC BY FSEC BY OWNER	120	-	6.3		-	-				PROVIDE SWITCH AT 54-AFF
97 98 99	1	THREE COMPARTMENT SINK FAUCET WALL-MOUNTED POT RACK	BY FSEC BY FSEC BY FSEC		-		1/2	1/2	3@2		· ·		MANFOLD THREE DRAWS AND EXTEND TO GREASE TRAP SUPPLED AND INSTALLED BY PLUMBING CONTRACTOR
100 101 102 103	-	(BY OTHERS) GREASE INTERCEPTOR SPARE NUMBER SPARE NUMBER MOP SINK AND SERVICE FAUCET	BY OTHERS BY FSEC	-	-		1/2	1/2					• • •
104 105 106	1 L01	MOP WRINGER AND BUCKET F WIRE SHELVING UNIT HOT FOOD BUFFET	BY FSEC BY OWNER BY OWNER	120	-	12	02	02	-	1		· ·	- - PROVIDE FLOOR SINK
107 108 109	LOT LOT	WIRE SHELVING UNIT T EMPLOYEE DINING CHAIR EMPLOYEE DINING TABLE SPARE NUMBER	BY OWNER BY OWNER BY OWNER		-	-		-					- - - -
111 112 113	1	FRONT BAR DRAINBOARD ICE / COCKTAIL STATION AND BOTTLE RAIL	BY FSEC BY FSEC BY FSEC	-	-	-	-	-		1.1/2		· ·	- PROVIDE FLOOR SINK PROVIDE FLOOR SINK
114 115 116 117	1	(BY OTHERS) SODA DISPENSING SYSTEM BLENDER STATION BAR SINK BOTTLE COOLER	BY OTHERS BY FSEC BY FSEC BY FSEC	120	-	4.6	1/2	1/2		1-1/2			TWO 6" SODA LINE CHASES AS SHOWN, REVIEW OTHER REQUIREMENTS WITH SUPPLIER - PROVIDE FLOOR SINK -
118 119 120	1	THREE COMPARTMENT BAR SINK BAR HAND SINK BOTTLE COOLER	BY FSEC BY FSEC BY OWNER	115	-	•	1/2	1/2	1.1/2	3@1-1/2	·		- PROVIDE FLOOR SINK
121 122 123	23	MODULAR BAR SYSTEM SPARE NUMBER SPARE NUMBER	BY FSEC	-	-	•	-	-					• • •
124 125 126 127	1	BACKBAR BACK BAR UPPER STRUCTURE LIQUOR STEPS REFRIGERATED BACKBAR STORAGE CABINET	BY FSEC BY FSEC BY FSEC BY FSEC	115	-	7.5		-			÷		- - - -
127 128 CO1	-	DUPLEX CONVENIENCE OUTLET AT 12'AFF DUPLEX CONVENIENCE OUTLET AT 14'AFF	BY FISEC DELETED BY ELEC. CONTR. BY ELEC. CONTR.	120	- 1	-		-		E	Ė		-

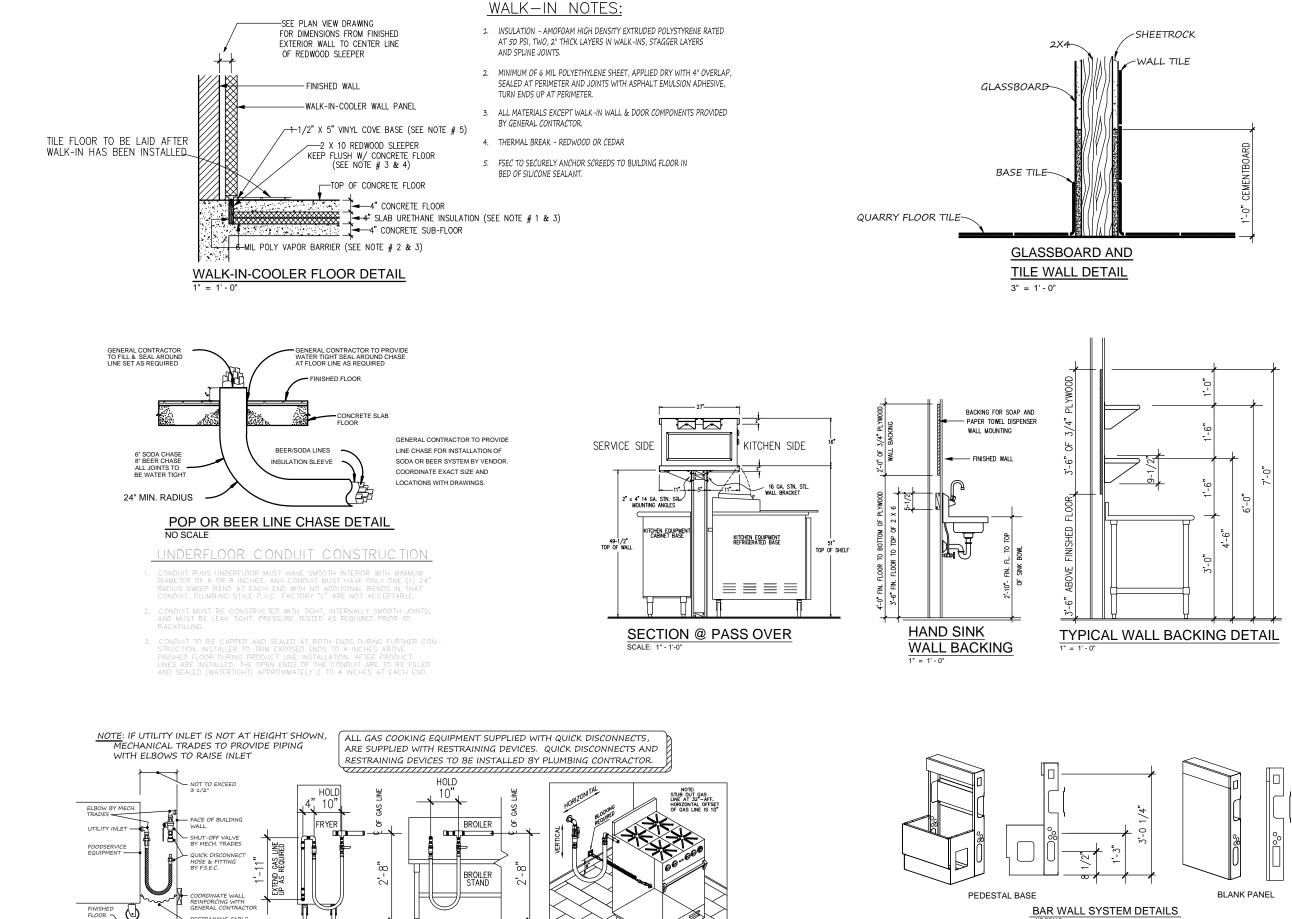
GENERAL NOTES:

- 1. KITCHEN EQUIPMENT CONTRACTOR SHALL BE RESPONSIBLE FOR MECHANICAL INFORMATION, DRAWINGS AND SPEC. SHEETS FOR ALL EQUIPMENT SUPPLIED BY OWNER AND UNDER CONTRACT.
- 2. KITCHEN EQUIPMENT CONTRACTOR SHALL SET EQUIPMENT IN PLACE, READY FOR FINAL CONNECTIONS BY OTHERS.
- 3. MECHANICAL CONTRACTOR SHALL INSTALL HOOD, MOUNT FAN ON ROOF TOP CURB AND SUPPLY DUCT WORK AS REQUIRED
- 4. PLUMBING CONTRACTOR SHALL VERIFY ALL INCOMING SERVICES, MAKE ALL EXTERNAL & INTERNAL CONNECTIONS AND PROVIDE ALL PIPING, FITTINGS, BACK FLOW PREVENTOR, PARTS, ETC. AS NECESSARY TO MAKE FOODSERVICE EQUIPMENT FUNCTIONAL.
- ELECTRICAL CONTRACTOR SHALL VERIFY ALL INCOMING SERVICES, MAKE ALL EXTERNAL & INTERNAL CONNECTIONS AND PROVIDE ALL SWITCHES, BREAKERS, PANEL BOARDS, CONDUTS, J-BOXES, ETC. AS NECESSARY TO MAKE FOODSERVICE EQUIPMENT FUNCTIONAL.
- GENERAL CONTRACTOR SHALL PROVIDE AND INSTALL BLOCKING IN WALLS FOR MOUNTING WALL SHELVES, POT RACKS, DISPLAY CASES, HOSE REEL(S), HAND SINKS, CONTROL PANELS, ETC. AS SHOWN ON PLAN(S).

FLOOR SINK W/ HALF GRATE

NOT		
	E.	

ALL CONTRACTORS ARE RESPONSIBLE FOR MEETING ALL LOCAL BUILDING CODES OF ALL REGULATING AGENCIES



GAS LINE TYPICAL DETAIL

RESTRAINING CABLE ______ BY F.S.E.C.

FLEXIBLE GAS LINE CONNECTION DETAILS

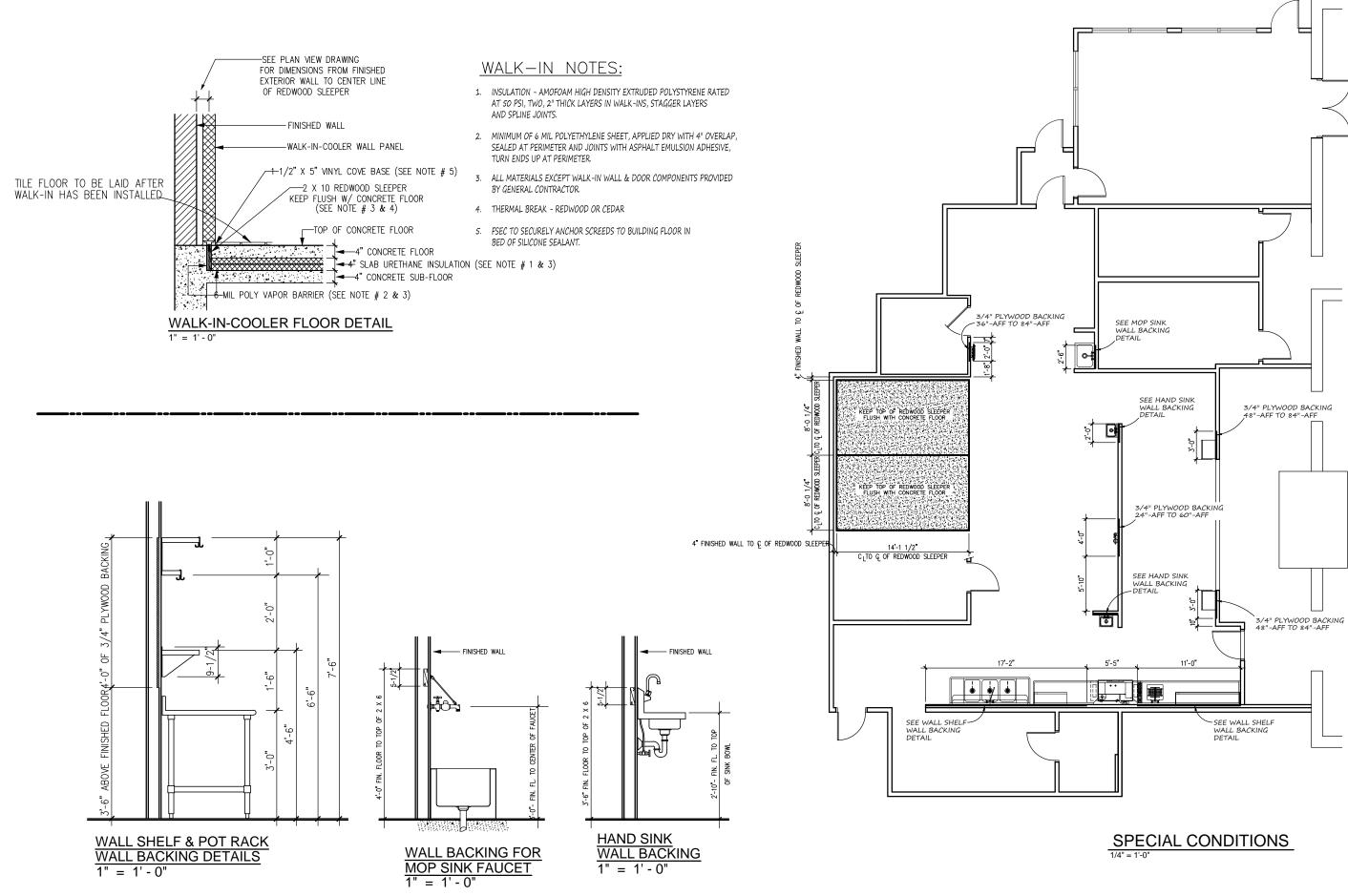
FRYER

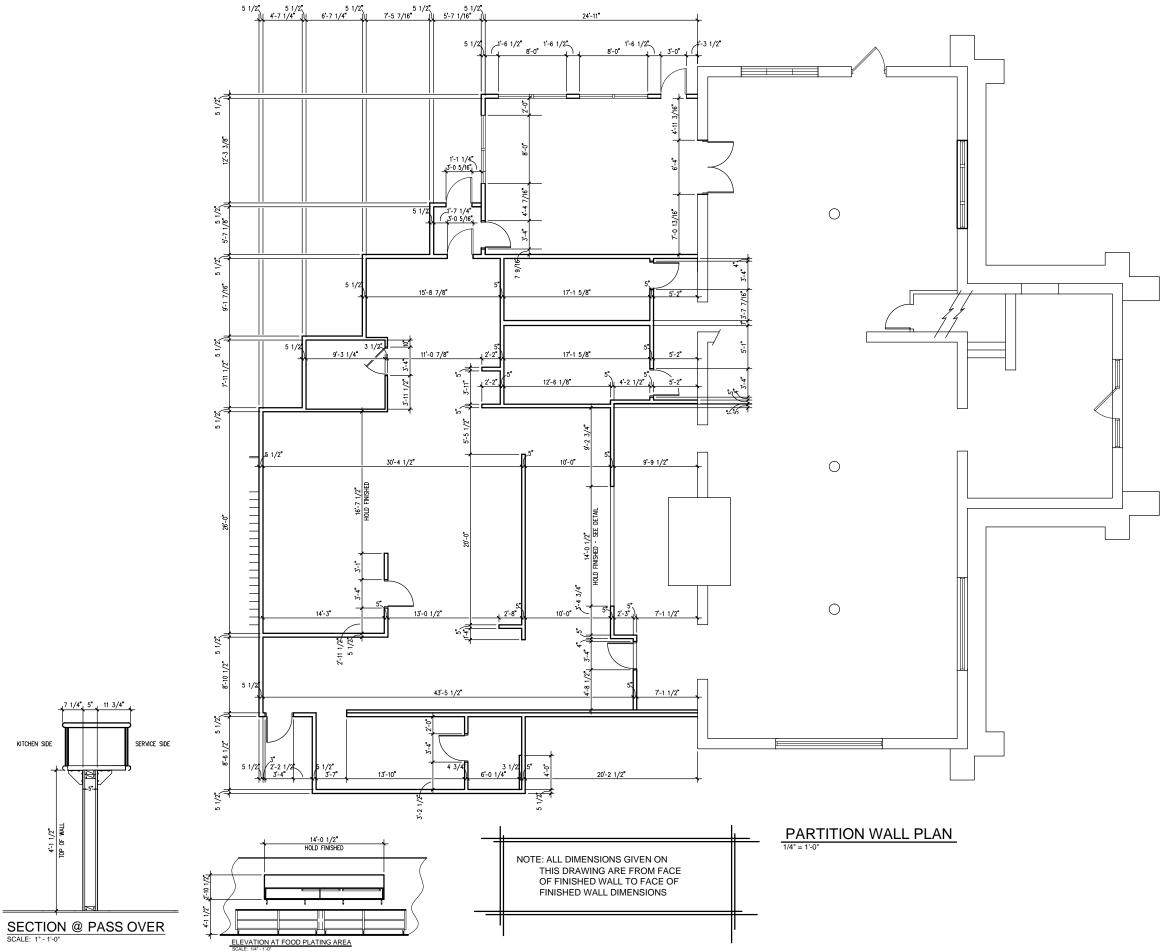
BROILER OR GRIDDLE

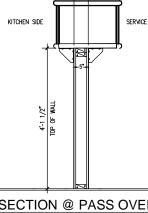
END VIEW

NO SCALE

BAR WALL SYSTEM DETAILS







LEGEND - PLUMBING CONNECTIONS

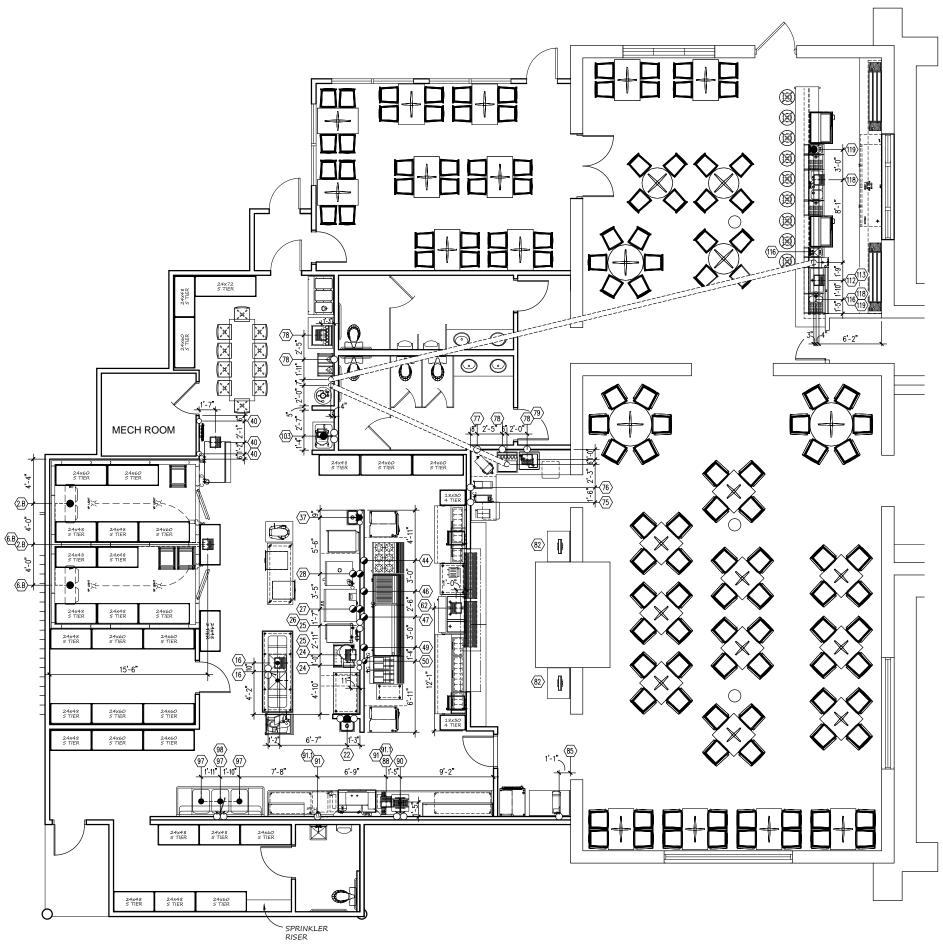
- O HOT OR COLD WATER
- NATURAL GAS
- DIRECT OR INDIRECT DRAIN
- FLOOR DRAIN
- FLOOR SINK W/ HALF GRATE
- 6" SODA LINE CONDUIT
- ---- FIELD CONNECTIONS
- AFF ABOVE FINISHED FLOOR

NOTE:

ALL CONTRACTORS ARE RESPONSIBLE FOR MEETING ALL LOCAL BUILDING CODES OF ALL REGULATING AGENCIES

PLUMBING NOTES:

- 1. PLUMBING CONTRACTOR TO REVIEW WITH OWNER THE NEEDS FOR ADDITIONAL PLUMBING NOT COVERED IN THIS DRAWING.
- 2. EQUIPMENT NOT SUPPLIED BY INSTITUTIONS SERVICES TO BE VERIFIED WITH SUPPLIER. (EXISTING EQUIPMENT AND EQUIPMENT SUPPLIED BY OTHERS)
- 3. ALL EQUIPMENT TO BE SET IN PLACE READY FOR FINAL CONNECTIONS BY THE PLUMBING CONTRACTOR.
- 4. PLUMBER TO SUPPLY AND INSTALL ALL NECESSARY PARTS TO MAKE EQUIPMENT FULLY OPERATIONAL.
- 5. ALL DIMENSIONS ARE FROM FINISHED WALLS.
- 6. ALL HEIGHTS GIVEN ARE FROM FINISHED FLOOR TO CENTER LINE OF PLUMBING.



LEGEND - ELECTRICAL CONNECTIONS

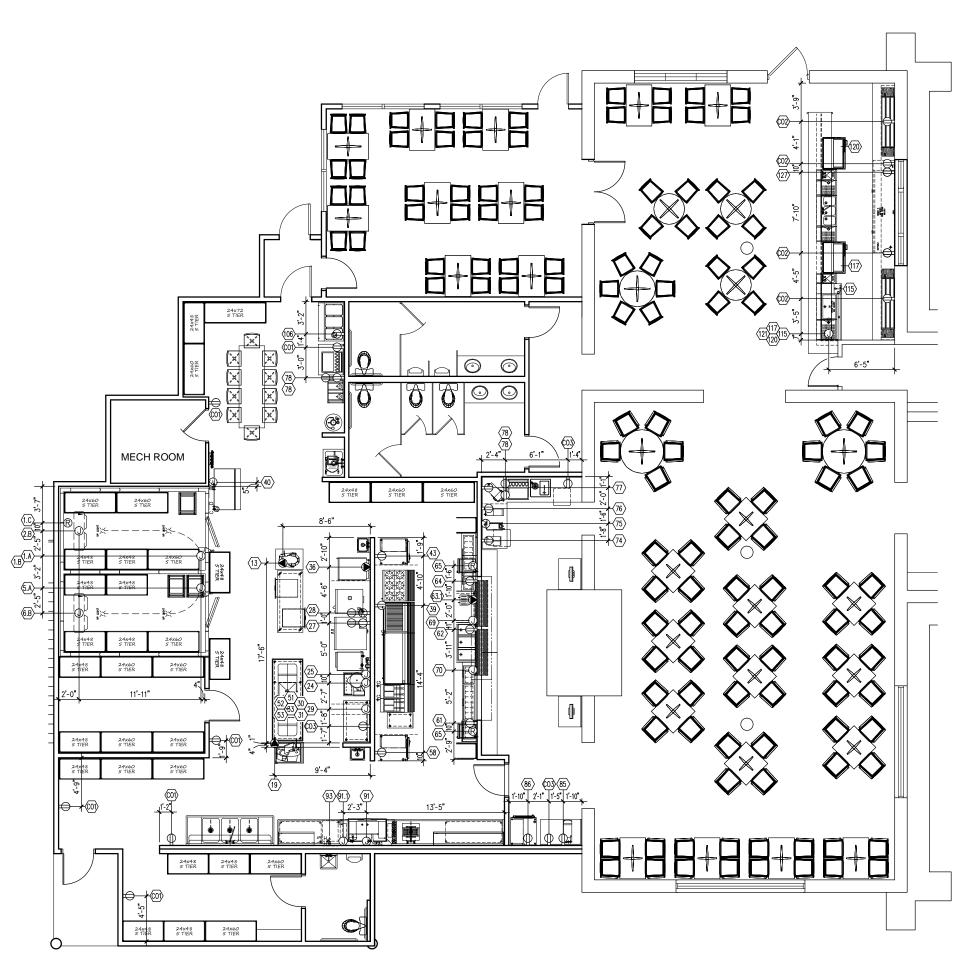
- DUPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, SEE SCHEDULE FOR LISTING. HORIZONTAL MOUNT
- JUNCTION BOX
- R RECEPTACLE AS REQUIRED
- REMOTE PULL STATION FOR ANSUL SYSTEM

NOTE:

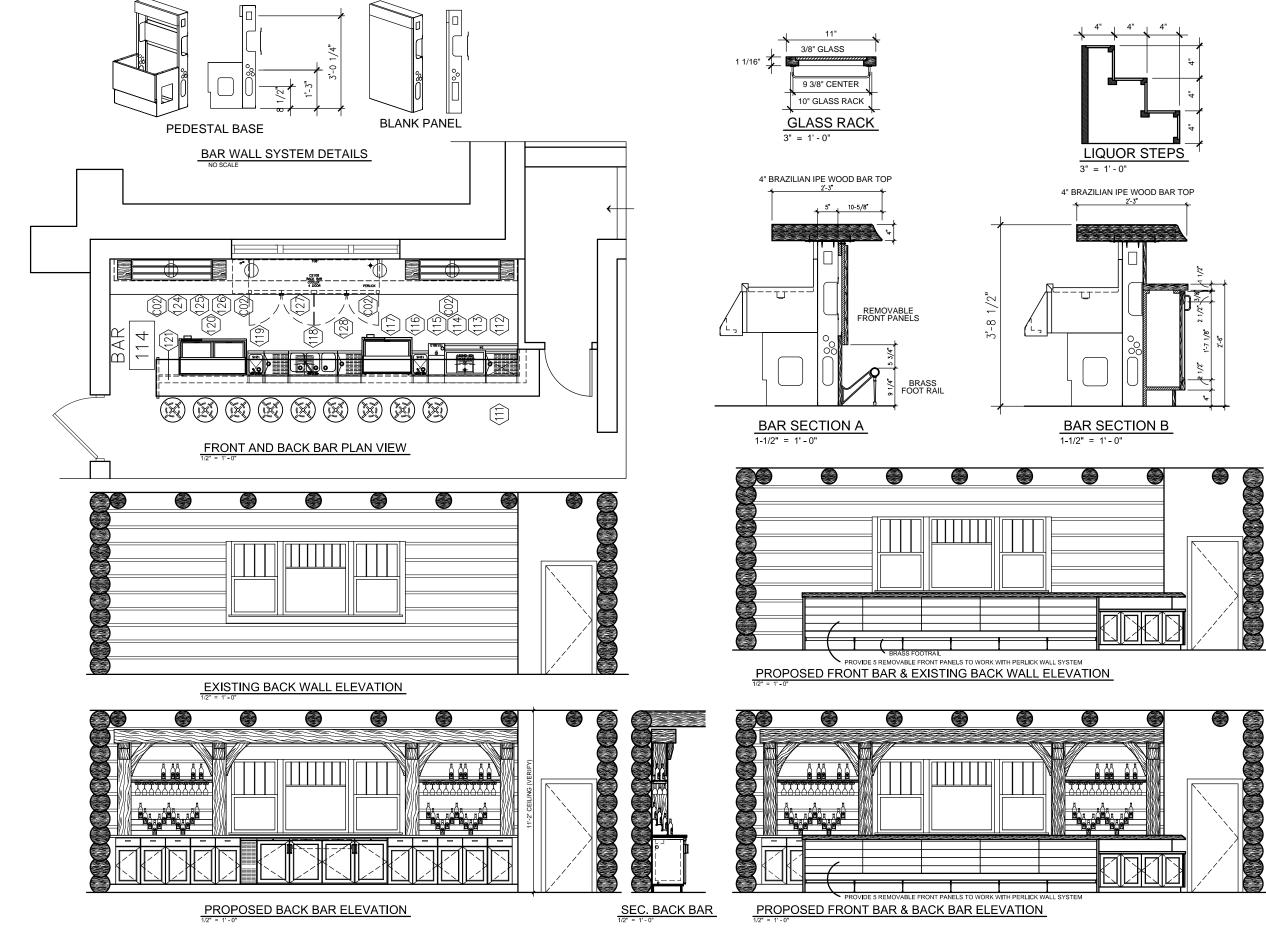
ALL CONTRACTORS ARE RESPONSIBLE FOR MEETING ALL LOCAL BUILDING CODES OF ALL REGULATING AGENCIES

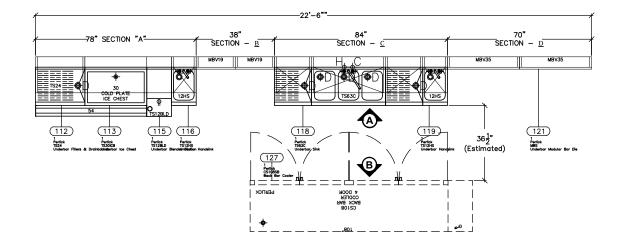
ELECTRICAL NOTES:

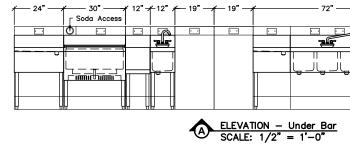
- 1. ELECTRICAL CONTRACTOR TO REVIEW WITH OWNER THE NEEDS FOR ADDITIONAL ELECTRICAL NOT COVERED IN THIS DRAWING.
- 2. EQUIPMENT NOT SUPPLIED BY INSTITUTIONS SERVICES TO BE VERIFIED WITH SUPPLIER. (EXISTING EQUIPMENT AND EQUIPMENT SUPPLIED BY OTHERS)
- 3. ALL EQUIPMENT SUPPLIED BY INSTITUTIONS SERVICES TO BE SET IN PLACE BY INSTITUTIONS SERVICES READY FOR FINAL CONNECTIONS BY ELECTRICAL CONTR.
- 4. ALL ELECTRICAL SUPPLIES TO MAKE EQUIPMENT FULLY OPERATIONAL AT TIME OF INSTALLATION TO BE SUPPLIED BY ELECTRICAL CONTR.
- 5. REVIEW W/ OWNER RUNS REQUIRED FOR PHONE SYSTEM
- 6. REVIEW W/ OWNER RUNS REQUIRED FOR POINT OF SALE
- 7. REVIEW W/ OWNER KITCHEN LIGHTING REQUIREMENTS
- 8. ALL DIMENSIONS ARE FROM FINISHED WALLS.
- ALL HEIGHTS GIVEN ARE FROM FINISHED FLOOR TO CENTER LINE OF ELECTRICAL BOX MOUNTED HORIZONTAL.
- 10. VERIFY SIZE AND LOCATION OF ALL ELECTRICAL DISCONNECTS WITH INSTITUTIONS SERVICES PRIOR TO ROUGH INS. DISCONNECTS ARE NOT TO INTERFERE WITH EQUIPMENT INSTALLATION OR OPERATION.

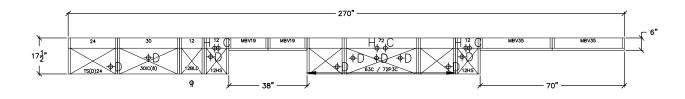


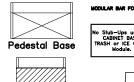




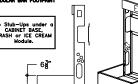


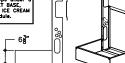






Cabinet Base NO STUB-UPS UNDERNEATH





CABINET BASE

PEDESTAL BASE

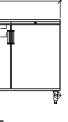
Removable Chase Pana Beverage line Water Lines Drain Pipes

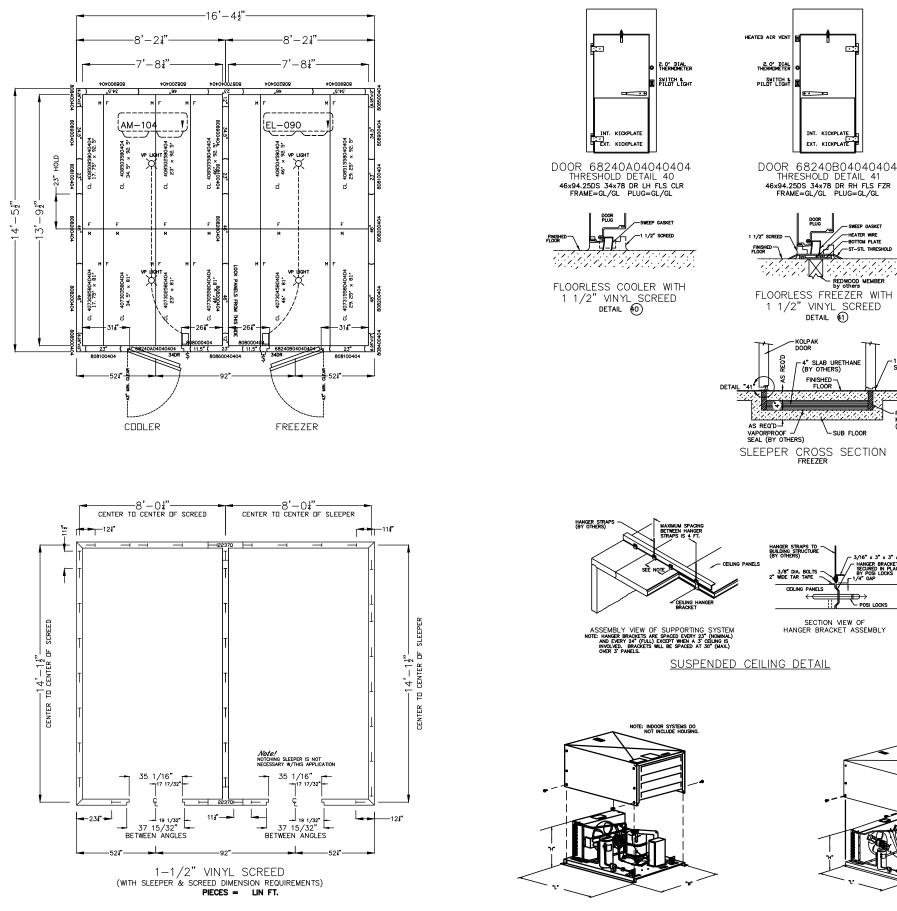
VOID PANEL

- 108" -34<u>1</u>" B ELEVATION – Back Bar SCALE: 1/2" = 1'-0"

EQUIPMENT SCHEDULE															
ltem No	Qty	Model Number	Equipment Category	Equipment Remarks	Manufacturer	Volts	Cycle	Phase	Amps	HP	Plug		Cold Water Size (in)	-	Indir Drain Size (in)
112	1	TS24	Underbar Fillers & Drainboards		Perlick										1-1/2
113	1	TS30IC8	Underbar Ice Chest	Speedrail (54" / Items 112 & 113)	Perlick										1/2
115	1	TS12BLD	Underbar Blender Station		Perlick							5–15R			
116	1	TS12HS	Underbar Handsink		Perlick								3/8	3/8	1-1/2
118	1	TS63C	Underbar Sink		Perlick								3/8	3/8	1-1/2
119	1	TS12HS	Underbar Handsink		Perlick								3/8	3/8	1-1/2
121	1	MBS	Underbar Modular Bar Die	Elec. Boxes/Covers, Stand-off Clips	Perlick										
127	1	CS108SB	Back Bar Cooler		Perlick	115	60	1	7.5	1/3	х	5-15P			

	¥ 12" ¥	<u> </u>	5" ————	×	5"	¥
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HERMETIC AIR COOLED CONDENSING UNIT DETAIL Medium Temp - 1/2HP TO 1-1/2HP Low Temp - 3/4HP to 2HP

NOTE: INDOOR SYSTEMS DO NOT INCLUDE HOUSING -

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DOOR PLUG

SWEEP GASKET

/ 1-1/2" VINYL SCREED

REDWOOD MEMBER (BY OTHERS)

HEATER WIRE

REDWOOD by others

SUB FLOOR

- 3/16" x 3" x 3" ANGLE

HANGER BRACKET SECURED IN PLACE BY POSI LOCKS

POSI LOCKS

 \rightarrow

DETAIL

A[™] SLAB URETHANE (BY OTHERS)

FINISHED -FLOOR

 \leftarrow

INT. KICKPLAT

EXT. KICKPLATE

HERMETIC AIR COOLED CONDENSING UNIT DETAIL Medium Temp - 2HP TO 5HP Low Temp - 2-1/2HP to 6-1/2HP

WALK-IN SPECIFICATIONS

SIZE: 16'-4 1/2" x 14'-5 1/2" x 8'-3 3/4" PANELS: ALL FOAMED PANELS ARE 4" EXTERIOR FINISH: 26 GA STUCCO GALVALUME EXTERIOR TOP - 26 GA STUCCO GALVANIZED **INTERIOR FINISH:** WALLS: 26 GA STUCCO GALVALUME COOLER CEILING: 26 GA STUCCO GALVALUME FREEZER CEILING: 26 GA STUCCO GALVALUME FLOOR TYPE: COOLER - 1-1/2" VINYL SCREED FREEZER - 1-1/2" VINYL SCREED HEIGHT: COOLER - OD 8'-3 3/4" ID 7'-11 3/4" FREEZER - OD 8'-3 3/4" ID 7'-11 3/4" DOORS: DOR 68240A04040404 46x94.25DS 34x78 DR LH FLS CLR FRAME=GL/GL PLUG=GL/GL 115-60-1/3.0 AMPS DOR 68240804040404 46x94.25DS 34x78 DR RH FLS FZR FRAME=GL/GL PLUG=GL/GL 115-60-1/3.9 AMPS ACCESSORIES: (2) TRIM STRIP – 3X3X116 (HOLD) 26 GALVALUME (16) L/F SUSPENDED CLG ANGLE & CLIPS (4) LIGHT, EX VAPOR PROOF W/OUT BULB (2) KICKPLATE.063 TREAD 36"DR EXT (2) KICKPLATE.063 TREAD 36"DR INT REFRIG: AIR COOLED / PRE-ASSEMBLED REMOTE HERMETIC PR145M 1-1/2hp R-22 208/230-60-1 11.7 AMPS L=33', W=25 1/2', H=19 1/4', LBS.=258 AM-104 EVAPDRATIOR 115-60-1 3.6 AMPS L=45.5', W=14.88', H=16', LBS.=49 DUTDDDR PACKAGE HEAD MASTER CONTROL ADJUSTABLE CONTROL 115v TIMER FOR MEDIUM TEMP. HERMETIC PR249L 2-1/2hp R-404A 208/230-60-1 19.2 AMPS L=33', W=40 1/8', H=22 1/4', LBS.=412 EL-090 EVAPDRATUR 208/230-60-1 7.8 AMPS L=45,5', W=14.88', H=16', LBS.=48 DUTDDDR PACKAGE UFDDDR PACKAGE HEAD MASTER CONTROL ADJUSTABLE CONTROL

REVISIONS:

(1) 8/30/2007 GKS REFRIG WAS 3 PHASE

