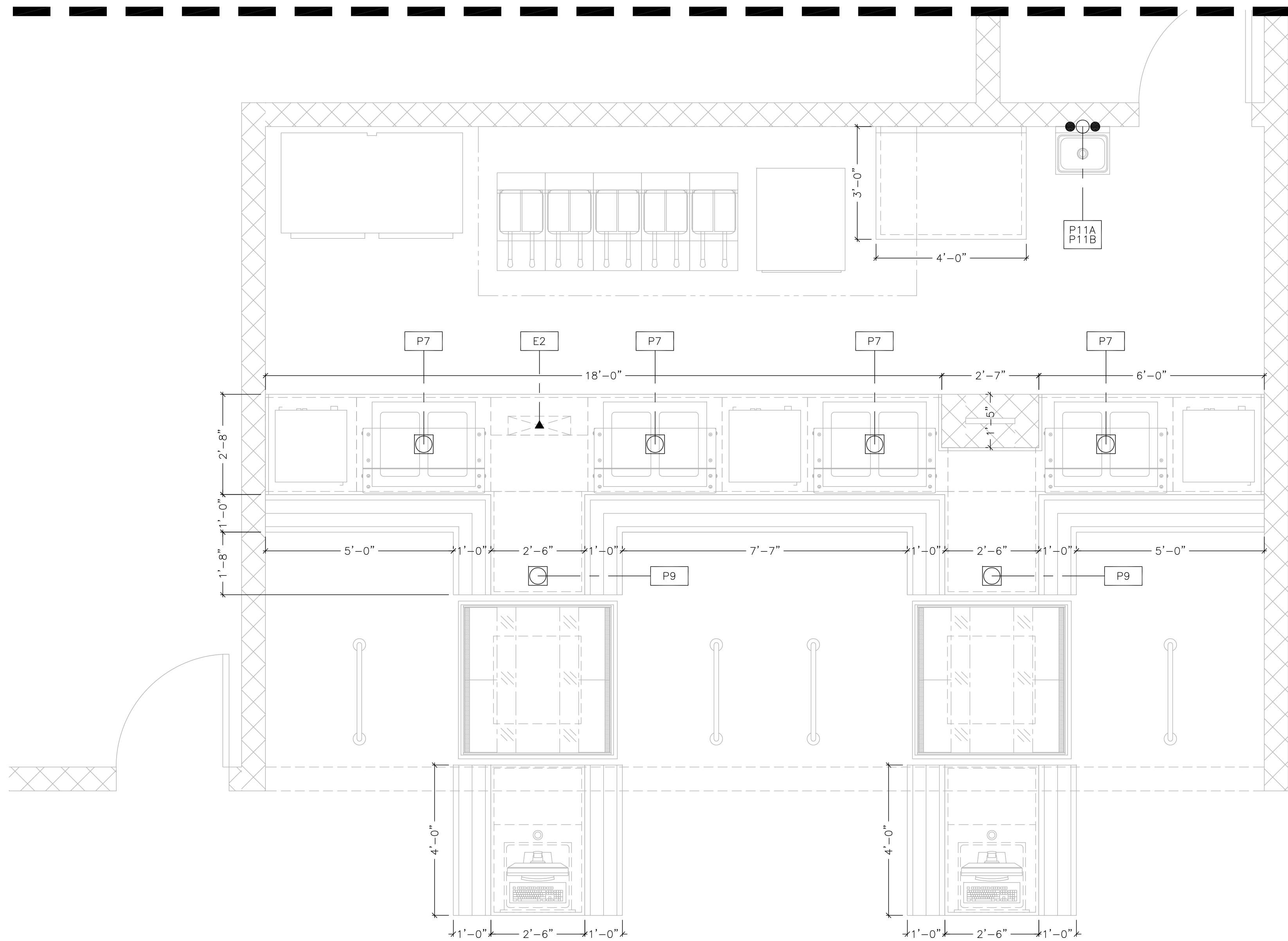


EQUIPMENT PLAN
SCALE: 1/2" = 1'-0"



EQUIPMENT DIMENSIONS
& SPOT LOCATIONS
SCALE: 1/2" = 1'-0"

ABBREVIATIONS

A.F.F.	ABOVE FINISHED FLOOR
AMPS	AMPERAGE
KW	KILOWATTS
V	VOLTAGE
PH	PHASE
H.P.	HORSEPOWER
DFA	DROP FROM ABOVE
CONN	CONNECTION TYPE
STUB	STUB UP FROM FLOOR
K.E.C.	KITCHEN EQUIPMENT CONTRACTOR
G.D.	GENERAL DIVISION
E.D.	ELECTRICAL DIVISION
M.D.	MECHANICAL DIVISION

SYMBOL LEGEND

▲	ELECTRICAL CONNECTION
▲	ELECTRICAL CONNECTION (DFA)
⊕	ELECTRICAL CONVENIENCE OUTLET
⊕	ELECTRICAL JUNCTION BOX
●	HOT/COLD WATER CONNECTION
○	DIRECT WASTE CONNECTION
⊕	FLOOR DRAIN
⊕	12"x12"x8" DEEP FLOOR SINK
●	GAS CONNECTION
●	ELECTRICAL/PLUMBING SERVICE. REFER TO PLUMBING & ELECTRICAL SCHEDULES FOR MORE INFORMATION REGARDING REQUIREMENTS.
— CDR —	CASHIER CONDUIT LINE
— FCW —	FILTERED COLD WATER LINE

NOTE LEGEND

- Ⓐ WATER FILTRATION SYSTEM
Ⓑ STAINLESS STEEL TRIM
Ⓒ FIRE SUPPRESSION SYSTEM CABINET
Ⓓ WALK-IN COOLER/FREEZER COMPRESSOR
Ⓔ UTILITY CHASE

THIS DRAWING REFERS TO WORK TO BE PERFORMED BY OTHER TRADES NOT INTENDED TO BE PART OF THE KITCHEN EQUIPMENT CONTRACTOR'S (K.E.C.) CONTRACT. THESE TRADES ARE REFERENCED USING THE GENERALLY ACCEPTED TITLES FOUND IN THE LEGEND. IT IS NOT THE INTENT OF THESE TITLES TO ASSIGN WORK, BUT RATHER TO CLARIFY COORDINATION BETWEEN THE K.E.C. AND OTHER TRADES.

ITEM #2 100.0 AMP PANEL SCHEDULE

ITEM	EQUIPMENT DESCRIPTION	VOLTAGE	PHASE	AMP	LEG 1	LEG 2	LEG 3
E7	DROP-IN HOT/COLD FOOD WELL	120/208	1	9.60	9.60	9.60	
E7	DROP-IN HOT/COLD FOOD WELL	120/208	1	9.60	9.60		9.60
E7	DROP-IN HOT/COLD FOOD WELL	120/208	1	9.60	9.60		9.60
E8	HOT FOOD MERCHANDISER	120	1	12.0		12.0	
E8	HOT FOOD MERCHANDISER	120	1	12.0	12.0		
E8	HOT FOOD MERCHANDISER	120	1	12.0		12.0	
E9	AIR CURTAIN REFRIGERATOR ISLAND	120	1	21.0		21.0	
E9	AIR CURTAIN REFRIGERATOR ISLAND	120	1	21.0			21.0
E2	SERVING COUNTER LINE-UP	120	1	16.0			16.0
E2	SERVING COUNTER LINE-UP	120	1	16.0	16.0		
AMPERAGE TOTALS:					56.8	54.6	56.2

FOODSERVICE EQUIPMENT ELECTRICAL SCHEDULE

ITEM	EQUIPMENT DESCRIPTION	VOLTAGE	PHASE	KW	AMP	H.P.	CONN.	A.F.F.	REMARKS
E2	SERVING COUNTER LINE-UP	120/208	1		80.0		DIRECT	STUB	E.D. TO EXTEND SERVICE TO 100 AMP PANELBOARD IN CABINET BASE

GENERAL ELECTRICAL NOTES

- ELECTRICAL DIVISION TO INSTALL ALL CONTROL PANELS, STARTERS, SOLENOID VALVES, JUNCTION BOXES & DISCONNECT SWITCHES FURNISHED BY THE KITCHEN EQUIPMENT CONTRACTOR.
- ELECTRICAL DIVISION TO FURNISH & INSTALL ALL WIRING, ELECTRICAL OUTLETS, STARTERS, JUNCTION BOXES, DISCONNECT SWITCHES & CONDUIT REQUIRED FOR EQUIPMENT INSTALLATION IN ACCORDANCE WITH MANUFACTURER'S SPECIFICATIONS & ELECTRICAL CODE REQUIREMENTS. ELECTRICAL RECEPTACLES TO BE FLUSH MOUNTED UNLESS OTHERWISE NOTED.
- ELECTRICAL DIVISION TO FURNISH & INSTALL GROUNDING WIRE TO ALL FOOD SERVICE EQUIPMENT IN ADDITION TO THE NUMBER OF WIRES NOTED IN INDIVIDUAL SERVICES.
- ELECTRICAL DIVISION TO FURNISH & INSTALL GROUND FAULT PROTECTION FOR ANY RECEPTACLE WITHIN THE KITCHEN & SERVING AREAS.
- ELECTRICAL DIVISION TO VERIFY ALL FOODSERVICE EQUIPMENT WITH DIRECT ELECTRICAL CONNECTION TO BE IN LINE OF SIGHT OF KITCHEN ELECTRICAL DISTRIBUTION PANEL, AND IF NOT, ELECTRICAL DIVISION TO FURNISH & INSTALL A FUSED QUICK DISCONNECT ADJACENT TO EQUIPMENT.
- ELECTRICAL SHOWN IS FOR FOOD SERVICE EQUIPMENT ONLY. REFER TO ELECTRICAL DRAWINGS FOR ALL OTHER GENERAL ELECTRICAL REQUIREMENTS.
- ELECTRICAL AMPERAGE NOTED IN SCHEDULE INDICATES AMP "DRAW" & NOT CIRCUIT BREAKER SIZE UNLESS OTHERWISE NOTED. ELECTRICAL DIVISION IS RESPONSIBLE FOR PROPER CIRCUIT BREAKER SIZING
- ALL SPOT LOCATIONS ARE SHOWN WHERE THEY ARE TO BE LOCATED ON EACH SIDE OF WALL. PRIMARY PLUMBING & ELECTRICAL SERVICE SHOULD BE ROUGHED IN ON CENTER LINE OF WALL
- ALL FOOD SERVICE EQUIPMENT SHALL BE FURNISHED & INSTALLED IN STRICT ACCORDANCE WITH THE NATIONAL SANITATION FOUNDATION (N.S.F.) & ALL FEDERAL, STATE & LOCAL CODES
- FOODSERVICE SPOT LOCATION SCHEDULES & DRAWINGS ARE FOR REFERENCE AND BIDDING PURPOSES, TO BE USED ONLY AS A GUIDE FOR FOOD SERVICE EQUIPMENT ELECTRICAL, PLUMBING & VENTILATION SPOT LOCATIONS AND ARE NOT APPROVED FOR USE ON THE JOBSITE FOR ROUGH-IN PURPOSES. THE KITCHEN EQUIPMENT CONTRACTOR SHALL BE RESPONSIBLE FOR CREATING HIS/HER OWN ROUGH-IN SCHEDULES & DRAWINGS SHOWING ACCURATE LOCATIONS FOR UTILITIES AND WORK TO BE INSTALLED IN ACCORDANCE WITH ALL FEDERAL, STATE & LOCAL CODES.
- ELECTRICAL DIVISION TO UTILIZE EXISTING ELECTRICAL CONNECTIONS WHERE POSSIBLE FOR NEW EQUIPMENT.

FOODSERVICE EQUIPMENT PLUMBING SCHEDULE

ITEM	EQUIPMENT DESCRIPTION	WATER			WASTE		GAS		REMARKS
		H.W.	C.W.	A.F.F.	CONN.	SIZE	A.F.F.	SIZE	
P7	DROP-IN HOT/COLD FOOD WELL				INDIRECT	0.75"	FL DRN		M.D. TO EXTEND DRAIN LINE FROM EQUIPMENT TO FLOOR DRAIN
P9	AIR CURTAIN REFRIGERATOR ISLAND				INDIRECT	0.75"	FL DRN		M.D. TO EXTEND DRAIN LINE FROM EQUIPMENT TO FLOOR DRAIN
P11A	HAND SINK	0.50"	0.50"	20"					M.D. TO EXTEND SERVICE TO FAUCET ON EQUIPMENT. M.D. TO EXTEND DRAIN LINE FROM SINK TO DIRECT DRAIN.
P11B	HAND SINK				DIRECT	1.50"	8"		

GENERAL PLUMBING NOTES

- MECHANICAL DIVISION TO INSTALL ALL FAUCET ASSEMBLIES, PRE-RINSE SPRAY ASSEMBLIES, HOSE ASSEMBLIES, VACUUM BREAKERS, CHECK VALVES, FLOW CONTROL VALVES, SOLENOID VALVES, PRESSURE REDUCING VALVES, TEMPERATURE GAUGES, PRESSURE GAUGES, WATER HAMMER SHOCK ABSORBERS & WATER FILTRATION SYSTEMS FURNISHED BY THE KITCHEN EQUIPMENT CONTRACTOR.
- MECHANICAL DIVISION TO FURNISH & INSTALL ALL WATER, GAS & STEAM SUPPLY LINES, DRAIN MANIFOLDS & TAILPIECES, TRAPS, SHUT-OFF VALVES, VENT PIPING, FLOOR DRAINS & FLOOR SINKS AS REQUIRED FOR EQUIPMENT INSTALLATION. ALL SUPPLY LINES SERVICING EQUIPMENT ADJACENT TO AN EXTERIOR WALL ARE TO BE RAN ALONG INTERIOR FACE OF WALL TO AVOID POTENTIAL FREEZING.
- MECHANICAL DIVISION TO FURNISH & INSTALL STAINLESS STEEL OR CHROME PLATED BRASS ESCUTCHEONS OR FLANGES FOR UTILITY LINES WHICH EXTEND THROUGH BUILDING WALLS AND EQUIPMENT. CHROME PLATED PIPING SHALL BE FURNISHED AND INSTALLED ON ALL EXPOSED PIPING ABOVE COUNTER HEIGHT OR IN "DIRECT" LINE OF SIGHT TO THE OWNER/OPERATOR.
- FLOOR DRAINS SHOWN ARE FOR FOOD SERVICE EQUIPMENT ONLY. REFER TO PLUMBING DRAWINGS FOR ADDITIONAL FLOOR DRAINS REQUIRED FOR GENERAL CLEANING & CODE REQUIREMENTS.
- ALL SPOT LOCATIONS ARE SHOWN WHERE THEY ARE TO BE LOCATED ON EACH SIDE OF WALL. PRIMARY PLUMBING & ELECTRICAL SERVICE SHOULD BE ROUGHED IN ON CENTER LINE OF WALL
- ALL FOOD SERVICE EQUIPMENT SHALL BE FURNISHED & INSTALLED IN STRICT ACCORDANCE WITH THE NATIONAL SANITATION FOUNDATION (N.S.F.) & ALL FEDERAL, STATE & LOCAL CODES
- FOODSERVICE SPOT LOCATION SCHEDULES & DRAWINGS ARE FOR REFERENCE AND BIDDING PURPOSES, TO BE USED ONLY AS A GUIDE FOR FOOD SERVICE EQUIPMENT ELECTRICAL, PLUMBING & VENTILATION SPOT LOCATIONS AND ARE NOT APPROVED FOR USE ON THE JOBSITE FOR ROUGH-IN PURPOSES. THE KITCHEN EQUIPMENT CONTRACTOR SHALL BE RESPONSIBLE FOR CREATING HIS/HER OWN ROUGH-IN SCHEDULES & DRAWINGS SHOWING ACCURATE LOCATIONS FOR UTILITIES AND WORK TO BE INSTALLED IN ACCORDANCE WITH ALL FEDERAL, STATE & LOCAL CODES.
- MECHANICAL DIVISION TO UTILIZE EXISTING FLOOR DRAINS, FLOOR SINKS, DIRECT PLUMBING DRAINS, GAS CONNECTIONS & WATER CONNECTIONS WHERE POSSIBLE FOR NEW EQUIPMENT.

EQUIPMENT SCHEDULE

ITEM	QTY	ITEM DESCRIPTION	MANUFACTURER	MODEL
1	1	BACKWALL WORK COUNTER	FABRICATED	CUSTOM
2	1	SERVING COUNTER LINE-UP	FABRICATED	CUSTOM
3	2	CASHIER COUNTER, MOBILE	FABRICATED	CUSTOM
4	4	HOT FOOD BREATHGUARD	VERSA-GARD	V67.3
5				
6				
7	4	DROP-IN HOT/COLD FOOD WELL	LOW-TEMP INDUSTRIES	QSCHP-2-H
8	3	HOT FOOD MERCHANDISER	EXISTING EQUIPMENT	TO BE RELOCATED
9	2	AIR CURTAIN REFRIGERATOR ISLAND	REFCON, INC.	SSASDS048
10				
11	1	HAND SINK	ADVANCE TABCO	7-PS-90
12	2	P.O.S SYSTEM	BY OTHERS	NOT IN CONTRACT
13				
14				
15				
16	*LOT	SERVERY BACKWALL EQUIPMENT	EXISTING EQUIPMENT	REMOVED FROM SITE
17	*LOT	SERVERY AREA EQUIPMENT	EXISTING EQUIPMENT	REMOVED FROM SITE
18				
19				
20				

* -- ITEM OR QUANTITY NOT SHOWN

GENERAL NOTES

- KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) IS RESPONSIBLE TO REVIEW THE PLANS FOR ACCURACY AND VERIFY ALL DIMENSIONS AND EXISTING CONDITIONS PRIOR TO THE FABRICATION OF ANY EQUIPMENT. THE K.E.C. IS TO NOTIFY THE FOODSERVICE SOLUTION GROUP OF ANY ERRORS/OMISSIONS PRIOR TO START OF CONSTRUCTION.
- THESE DRAWINGS AND ACCOMPANYING SPECIFICATIONS MUST BE CONSIDERED A COMPLETE BODY OF WORK. ANY WORK CALLED FOR IN THE DRAWINGS OR SPECIFICATIONS, INCLUDING ANY WORK THAT CAN REASONABLY BE CONSIDERED A PART OF THE INSTALLATION AND NECESSARY TO COMPLETE THE PROJECT, SHALL BE INCLUDED.
- THE BASIS OF DESIGN FOR ALL DRAWINGS, SPECIFICATIONS, AND DETAIL REFERENCES IS THE FIRST MANUFACTURER AND MODEL LISTED. IF ANOTHER LISTED MANUFACTURER IS CHOSEN BY THE K.E.C., IT IS THE RESPONSIBILITY OF THE K.E.C. TO PROVIDE A MODEL THAT IS EQUAL IN PRODUCTION CAPABILITIES, CAPACITY, AND PERFORMANCE TO THE FIRST MANUFACTURER AND MODEL LISTED. THE K.E.C. IS ALSO TO VERIFY, COORDINATE, AND ALLOW FOR PROPER INSTALLATION OF EQUIPMENT; TAKING INTO ACCOUNT POSSIBLE REVISIONS FOR UTILITY CONNECTIONS, LOADS, AND PHYSICAL SIZES. IN THE EVENT THERE ARE ANY UP CHARGES OR CHANGE ORDERS BY OTHER TRADES AS A RESULT OF THE K.E.C. SUBMITTING ANOTHER LISTED MANUFACTURER, THOSE CHARGES SHALL BE THE SOLE RESPONSIBILITY OF THE K.E.C.
- THE CONCEPTS, DESIGNS, PLANS, DETAILS, ETC. SHOWN ON THIS DOCUMENT ARE THE PROPERTY OF FSG, AND WERE CREATED FOR USE ON THIS SPECIFIC PROJECT. NONE OF THIS INFORMATION SHALL BE USED BY ANY PERSON OR FIRM FOR ANY PURPOSE WITHOUT THE EXPRESS WRITTEN CONSENT OF FSG. THE OWNER MAY RETAIN COPIES FOR INFORMATION AND REFERENCE IN CONNECTION ONLY WITH THIS PROJECT.
- EQUIPMENT WHICH IS FIXED AND WHERE IT ABUTTS OTHER FIXED EQUIPMENT, BUILDING WALLS OR FLOOR SHALL BE SEALED THERETO WITH SILICONE. GAPS BETWEEN EQUIPMENT EXCEEDING 3/8" IN WIDTH MUST BE TRIMMED OUT WITH STAINLESS STEEL OR MATCHING TRIM PRIOR TO BEING SEALED.

Grill Area Serving Line Remodel for

Lawrence Central High School

Indianapolis, Indiana

FOODSERVICE
EQUIPMENT
PLAN &
SCHEDULES

Project Number 2012-005

Date May 31, 2012

Drawn By JAK

Checked By FSG

FSG1.0

Scale 1/2" = 1'-0"

fsg

FOODSERVICE SOLUTION GROUP

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