

**FOODSERVICE DEMOLITION NOTES**

- THIS PLAN DEPICTS LOCATIONS OF FOODSERVICE EQUIPMENT AT THE TIME OF SURVEY AND IS TO BE USED AS A REFERENCE AND GUIDE TO THE MAIN KITCHEN RENOVATION.
- FOODSERVICE EQUIPMENT THAT IS SCHEDULED FOR REUSE SHALL BE TAGGED, REMOVED, AND STORED IN A LOCATION PROVIDED BY THE GENERAL CONTRACTOR ON SITE. TRANSPORTATION OF EQUIPMENT SHALL BE PROVIDED BY THE CONTRACTOR.
- FOODSERVICE EQUIPMENT THAT IS SCHEDULED FOR REMOVAL SHALL BE TURNED OVER TO THE OWNER FOR DISPOSAL OR STORAGE AT THEIR DISCRETION.
- VERIFY AND DOCUMENT THE OPERATING CONDITION OF EQUIPMENT SCHEDULED FOR REUSE PRIOR TO ITS BEING DISCONNECTED. DOCUMENT THE CONDITION OF THE EQUIPMENT TO NOTE ANY DEFECTS, SCRATCHES, BROKEN COMPONENTS, OR OTHER DAMAGE PRIOR TO PLACING IT IN STORAGE. PROTECT EQUIPMENT DURING TRANSPORT AND STORAGE, AND ASSUME RESPONSIBILITY FOR ITS REINSTALLATION IN THE CONDITION VIEWED PRIOR TO REMOVAL. TRANSPORT AND INSTALL THE EQUIPMENT IN ACCORDANCE WITH ITEM SPECIFICATIONS.
- MILLWORK SUCH AS DROP-IN UNITS AND SNEEZE GUARDS SCHEDULED FOR REUSE IN MILLWORK COUNTERS SHALL BE FIELD VERIFIED BY THE FOODSERVICE EQUIPMENT CONTRACTOR. FOODSERVICE EQUIPMENT CONTRACTOR IS RESPONSIBLE FOR FURNISHING THE COMPLETE PLACEMENT AND CUTOUT REQUIREMENTS TO MILLWORK CONTRACTOR FOR COMPLETE COORDINATION.
- THE FOODSERVICE EQUIPMENT CONTRACTOR IS NOT RESPONSIBLE FOR REFURBISHING EQUIPMENT NOTED AS EXISTING ON PLANS OR SPECIFICATIONS UNLESS WORK IS SPECIFICALLY CALLED FOR IN THE WRITTEN SPECIFICATIONS.
- ALL DISCONNECTING AND RECONNECTION OF SERVICES TO EXISTING EQUIPMENT SHALL BE PERFORMED BY RELATED TRADES.
- NO EXTRA CHARGE WILL BE MADE FOR FURNISHING A WARRANTY OR GUARANTEE ON EXISTING EQUIPMENT. IN THE CASE OF A NEW COMPONENT BEING PROVIDED BY THE FOODSERVICE EQUIPMENT CONTRACTOR FOR AN EXISTING PIECE OF EQUIPMENT, THE COMPONENT SHALL BE WARRANTED OR GUARANTEED AS SPECIFIED.

**FOODSERVICE GENERAL NOTES**

- ITEMS OF FOODSERVICE EQUIPMENT SHALL BE FABRICATED AND INSTALLED IN STRICT ACCORDANCE WITH THE LATEST STANDARDS PUBLISHED BY THE NATIONAL SANITATION FOUNDATION (NSF) OR THE EQUIVALENT, IN STRICT COMPLIANCE WITH ALL APPLICABLE NATIONAL, STATE, AND/OR LOCAL CODES AND STANDARDS.
- WORK AND MATERIALS SHALL BE IN COMPLIANCE WITH REQUIREMENTS OF APPLICABLE CODES, ORDINANCES, AND REGULATIONS INCLUDING, BUT NOT LIMITED TO, THOSE OF THE NATIONAL FIRE PROTECTION ASSOCIATION, STATE FIRE MARSHAL, STATE BOARD OF HEALTH, LOCAL HEALTH CODES, ETC.
- ELECTRICALLY OPERATED AND/OR HEATED EQUIPMENT, FABRICATED OR OTHERWISE, SHALL CONFORM TO THE LATEST STANDARDS OF NATIONAL ELECTRIC MANUFACTURERS' ASSOCIATION AND OF UNDERWRITERS LABORATORIES, INC. EQUIPMENT SHALL BEAR THE U.S. LABEL.
- STEAM HEATED EQUIPMENT SHALL BE MANUFACTURED IN ACCORDANCE WITH A.S.M.E. CODE REQUIREMENTS AND CARRY THE A.S.M.E. STAMP.
- NO EXTRA CHARGE WILL BE MADE FOR FURNISHING ITEMS REQUIRED BY REGULATIONS BUT NOT SPECIFIED OR SHOWN ON THE DRAWINGS.
- RULINGS AND INTERPRETATIONS OF ENFORCING AGENCIES SHALL BE CONSIDERED PART OF THE REGULATIONS.
- GENERAL CONTRACTOR TO SITE VERIFY ALL DIMENSIONS PRIOR TO CONSTRUCTION.

**DISCLAIMER**

FOODSERVICE EQUIPMENT PLANS AND SPECIFICATIONS ARE INTENDED TO ILLUSTRATE TYPES AND ARRANGEMENTS, INCLUDING SPACE AND UTILITY REQUIREMENTS, OF EQUIPMENT REQUIRED FOR THE PROJECT REGARDING THE DESIRED FUNCTION AND PRODUCT FLOW. THEY ARE INTENDED TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED.

**ERRORS AND OMISSIONS**

- DESIGN DOCUMENTS INCLUDE DRAWINGS AND SPECIFICATIONS WHICH SHOULD BE REASONABLY CORRECT. HOWEVER, THEIR COMPLETE ACCURACY IS NOT GUARANTEED. SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- IT SHALL BE THE RESPONSIBILITY OF THE FOODSERVICE EQUIPMENT BIDDERS TO INFORM THE CONSULTANT OF ANY DISCREPANCIES FOUND WITHIN THESE DOCUMENTS TO INCLUDE: WRITTEN SPECIFICATIONS, DRAWINGS, OR SCHEDULES. TO ALLOW AN OPPORTUNITY FOR THE CONSULTANT TO PREPARE AN ADDENDUM TO CORRECT SUCH DISCREPANCIES. BIDDING ON A KNOWN DISCREPANCY WITH THE INTENTION OF EQUIPMENT SUBSTITUTION OR PRICE GOUGING THROUGH CHANGE ORDERS WILL NOT BE TOLERATED.

**EXISTING EQUIPMENT**

- APPROPRIATE TRADES TO DISCONNECT FOODSERVICE EQUIPMENT ALLOCATED FOR RELOCATION OR REMOVAL.
- EXISTING HVAC, SPRINKLERS, AND OTHER SERVICES TO BE RELOCATED AS REQUIRED BY MECHANICAL AND ELECTRICAL ENGINEERS SHALL MEET ALL STANDARDS, CODES, AND BYLAWS SET FORTH BY LOCAL GOVERNING AUTHORITIES.
- FOODSERVICE EQUIPMENT CONTRACTOR TO MOVE AND SET IN PLACE THOSE ITEMS INDICATED AS RELOCATED.
- FOODSERVICE EQUIPMENT THAT IS SCHEDULED FOR REMOVAL SHALL BE TURNED OVER TO THE OWNER FOR DISPOSAL OR STORAGE AT THEIR DISCRETION.
- THE DATA ON EXISTING EQUIPMENT IS THE BEST AVAILABLE AT THE TIME THESE DRAWINGS WERE PREPARED AND IS OFFERED FOR PLANNING PURPOSES ONLY. THE CONTRACTOR SHALL FIELD VERIFY ALL DATA PRIOR TO ROUGHING-IN UTILITIES FOR EXISTING EQUIPMENT.
- EXISTING VENTILATORS SHALL BE VERIFIED THEY WILL PERFORM PROPERLY FOR NEW EQUIPMENT INDICATED.
- EXISTING FIRE SUPPRESSIONS SYSTEMS SHALL BE RECONFIGURED AS REQUIRED TO SUIT NEW COOKING EQUIPMENT INDICATED.

**ABBREVIATIONS**

AFD	AREA FLOOR DRAIN	FS	FLOOR SINK
AFF	ABOVE FINISHED FLOOR	FW	FILTERED WATER
BTC	BRANCH TO CONNECTION	GPH	GALLONS PER HOUR
BTD	BRANCH TO DRAIN	HW	HOT WATER
CONV	CONVENIENCE OUTLET	IW	INDIRECT WASTE
CONN.	CONNECTION	NO.	NUMBER
CW	COLD WATER	OC	OUT OF CEILING
CWR	CHILLED WATER RETURN	OF	OUT OF FLOOR
CWS	CHILLED WATER SUPPLY	OR	OUT OF ROOF
DIA.	DIAMETER	OW	OUT OF WALL
DW	DIRECT WASTE	QTY	QUANTITY
ELEC.	ELECTRICAL	S.P.	STATIC PRESSURE
FFD	FUNNEL FLOOR DRAIN	TEMP.	TEMPERATURE

**FOODSERVICE PLUMBING NOTES**

- THIS PLUMBING PLAN AND COORDINATING SCHEDULE IS INTENDED TO SHOW ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION TYPES, POSITIONS, FIXTURE TYPES, AND LOAD REQUIREMENTS FOR FOODSERVICE EQUIPMENT SPECIFIED AND SCHEDULED FOR REUSE. THIS PLUMBING PLAN IS INTENDED TO SHOW PLUMBING REQUIREMENTS AND APPROXIMATE ROUGH-IN LOCATIONS ONLY. DO NOT USE FOR ACTUAL ROUGHING-IN. FOR FINAL ROUGH-IN LOCATIONS, SEE DIMENSIONED PLANS PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR.
- UTILITY REQUIREMENTS INDICATED ARE TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED. SEE PLUMBING ENGINEER/ARCHITECT'S DRAWINGS FOR ADDITIONAL INFORMATION.
- PRIOR TO EQUIPMENT INSTALLATION, THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL CHECK UTILITY ROUGH-IN LOCATIONS, COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY DISCREPANCIES BETWEEN THE FOODSERVICE UTILITY PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- UTILITIES ARE BASED ON MANUFACTURER'S INFORMATION. ACTUAL ROUGHING-IN TO BE DETERMINED BY CODE REQUIREMENTS AND/OR MANUFACTURER'S DIRECTIONS.
- EXPOSED UTILITY LINES AND PIPES SHALL BE INSTALLED IN A WAY THAT DOES NOT OBSTRUCT OR PREVENT THE CLEANING OF FLOORS, WALLS, AND CEILING AREAS (2 INCHES OFF WALLS AND 6 INCHES MINIMUM OFF CEILING).
- GAS COOKING EQUIPMENT SHALL BE AGA APPROVED AND FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH GAS PRESSURE REGULATORS DESIGNED TO OPERATE WITH 14" W.C. INCOMING GAS PRESSURE OR LESS.
- FOODSERVICE EQUIPMENT CONTRACTOR TO FURNISH MECHANICAL GAS SOLENOID VALVE LOOSE FOR PLUMBING CONTRACTOR TO INSTALL IN GAS SUPPLY LINE, LOCATED SO AS TO SHUT OFF GAS TO COOKING EQUIPMENT WHEN ACTIVATED.
- PLUMBING ENGINEER TO BE RESPONSIBLE FOR ALL CONCERNS AND ARRANGEMENTS REGARDING PENETRATIONS INTO THE FLOOR AND WALL. BUILDING OWNER TO APPROVE PRIOR TO CONSTRUCTION.
- PLUMBING ENGINEER TO LOCATE AREA DRAINS AS REQUIRED FOR GENERAL CLEANING OF THE FACILITY.
- PLUMBING COMPONENTS MUST NOT INTERFERE WITH THE OPERATION OF FOODSERVICE EQUIPMENT.
- WHERE APPLICABLE, PLUMBING CONTRACTOR TO INTERCONNECT DISHMACHINE WITH BOOSTER WATERHEAT RECLAIMER PER MANUFACTURER'S INSTRUCTIONS.
- WHEN APPLICABLE, PLUMBING CONTRACTOR TO INTERCONNECT WATER-WASH VENTILATORS WITH CONTROL PANELS AS PER MANUFACTURER'S INSTRUCTIONS.
- WHERE POSSIBLE, UTILITIES SHALL BE CONCEALED WITHIN BUILDING WALLS OR COLUMN CHASES, NOT RUN ALONG WALL FACE. DO NOT STUB OUT OF FLOOR AND RUN ON THE FACE OF THE WALL.
- ANY AND ALL EXPOSED PIPING OR FITTINGS TO BE STAINLESS STEEL, CHROME PLATED, OR ENCLOSED IN A CONCEALED, MOUNTED STAINLESS STEEL CHASE.
- HEADS OF PIPING OR FITTINGS EXTENDING TO AND CONNECTED TO EQUIPMENT ITEMS SHALL BE AT THE HIGHEST PRACTICAL ELEVATION AND NOT LESS THAN 6" ABOVE THE FINISHED FLOOR (TO PROVIDE CLEARANCE FOR CLEANING).
- VENT PIPES TO BE CONCEALED IN WALLS OR COLUMN CHASES. USE LOOP VENTS FOR ISLAND FIXTURES, AS ALLOWED BY LOCAL CODES.
- LINES ROUTED THROUGH EQUIPMENT SHALL NOT INTERFERE WITH THE INTENDED USE OF OR SERVICING OF EQUIPMENT.
- PLUMBING COMPONENTS ARE BY PLUMBING TRADES. VERIFY UTILITY REQUIREMENTS WITH PLUMBING ENGINEER.
- FLOOR DRAINS, FUNNEL FLOOR DRAINS, FLOOR SINKS, ETC. LOCATED AT FOOD PREP SINKS, POT WASHING SINKS, AND DISHMACHINES MUST HAVE REMOVABLE BASKETS TO CATCH FOOD PARTICLES. FLOOR TROUGH DRAINS MUST ALSO BE PROVIDED WITH REMOVABLE BASKETS AND TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR. NO RAISED FLOOR SINKS SHALL BE INSTALLED. ALL DRAINS IN FOODSERVICE AREAS TO BE RUN THROUGH GREASE TRAP UNLESS OTHERWISE ALLOWED BY LOCAL CODE.

**PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING:**

- ALL PLUMBING WORK, LABOR, AND MATERIAL REQUIRED TO CONNECT THIS EQUIPMENT IS TO BE FURNISHED BY PLUMBING CONTRACTOR UNLESS SPECIFICALLY CALLED FOR IN FOODSERVICE DOCUMENTS. PLUMBING CONTRACTOR SHALL INCLUDE ROUGHING-IN TO POINTS INDICATED ON ROUGHING-IN PLANS, FINAL CONNECTIONS FROM ROUGH-IN POINTS TO EQUIPMENT REQUIRING THESE CONNECTIONS, INCLUDING THE SUPPLYING OF ALL NECESSARY MATERIALS AND LABOR FOR THIS WORK EXCEPT AS HEREINAFTER NOTED.
- ALL WATER, WASTE, GAS, AND STEAM SERVICE TO POINT OF ROUGH-IN AS SHOWN ON PLAN. ROUGH-IN OUTLETS TO STUB 4" OUT OF WALLS AT HEIGHT INDICATED FROM FINISHED FLOOR TO CENTERLINE OF SERVICE LINE. FLOOR ROUGH-INS TO STUB UP 3" ABOVE FINISHED FLOOR OR CURB. ALL FLOOR OPENINGS OR PENETRATIONS TO BE SEALED WATERTIGHT.
- FINAL CONNECTIONS TO EQUIPMENT, INCLUDING ALL MATERIALS (STOPS, LINE STRAINERS, TAILPIECES, VALVES, FILTERS, TRAPS, CHECK VALVES, PIPING OF SUPPLY AND WASTE LINES FROM BUILDING SERVICE TO ROUGH-IN, TUBING, ETC.) REQUIRED FOR A COMPLETE INSTALLATION.
- PRESSURE REDUCING AND/OR REGULATING VALVES FOR DISHWASHERS, BOOSTER HEATERS, OR AS OTHERWISE NOTED IN ALL FOODSERVICE AREAS.
- GAS PIPING WITH INDIVIDUAL SHUT-OFF VALVES AND INTERMEDIATE REGULATORS AS REQUIRED TO REDUCE INCOMING BUILDING PRESSURE TO LEVEL SUITABLE FOR EQUIPMENT.
- FLOOR SINKS, COMPLETE WITH TOP GRATES AND REMOVABLE SEDIMENT BUCKETS. FIXTURES TO BE SET FLUSH WITH FINISHED FLOOR, EXCEPT AS OTHERWISE NOTED.
- WASTE LINES DIRECT OR INDIRECT, EXCEPT AS OTHERWISE NOTED. MINIMUM DIAMETER OF LINE SHALL BE AS INDICATED ON PLAN REGARDLESS OF CONNECTION, AND SHALL BE PITCHED DOWNWARD. MAINTAIN DRAIN LINES AS HIGH AS POSSIBLE (MINIMUM 6" CLEAR ABOVE FINISHED FLOOR) FOR SANITATION AND CLEANING. WASTE LINES SHALL HAVE ADEQUATE CLEAN-OUT PROVISIONS PER LOCAL CODES.
- INDIRECT CONDENSATE DRAIN LINES FOR WALK-IN COOLER/FREEZER, PITCHED 1/4" PER 12" OF HORIZONTAL RUN AND TERMINATING IN A P-TRAP OVER A FLOOR SINK.
- INSULATION OF ALL DRAINLINES WITHIN FREEZER COMPARTMENTS.
- REQUIRED GREASE INTERCEPTORS, OUTSIDE THE BUILDING WHERE POSSIBLE. INDOOR GREASE INTERCEPTORS ARE TO BE RECESSED, FLUSH WITH THE TOP OF THE FINISHED FLOOR (UNLESS SPECIFIED OTHERWISE) AND REMOVAL OF COVER SHALL NOT INTERFERE WITH THE OPERATION OF FOODSERVICE EQUIPMENT. STRICT COORDINATION WITH EQUIPMENT AND LOCAL CODES REQUIRED IF GREASE INTERCEPTOR IS TO BE SET ABOVE THE FLOOR OR UNDER EQUIPMENT.
- FIRE SUPPRESSION GAS SHUT-OFF VALVE (SOLENOID, EITHER MANUAL OR ELECTRIC) AS SUPPLIED BY FIRE SUPPRESSION SYSTEM CONTRACTOR (IF GAS COOKING EQUIPMENT IS USED).
- VACUUM BREAKERS AS REQUIRED BY LOCAL, STATE, AND NATIONAL CODES.
- INSULATION ON HOT WATER AND CONDENSATE RETURN LINES WITHIN THE FOODSERVICE AREAS. SUCH LINES ARE TO BE COLOR-CODED ACCORDING TO LOCAL CODES.
- CLEAN OUT VALVES FOR STEAM AND CONDENSATE RETURN LINES.
- ITEMS NOT FURNISHED AS A STANDARD PART OF THE EQUIPMENT BY THE MANUFACTURER. FAUCETS PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR AND FURNISHED LOOSE AS STANDARD BY EQUIPMENT MANUFACTURERS ARE TO BE MOUNTED AND PLUMBED COMPLETE UNDER THE PLUMBING CONTRACT.

**FOODSERVICE ELECTRICAL NOTES**

- THIS ELECTRICAL PLAN AND COORDINATING SCHEDULE IS INTENDED TO SHOW ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION TYPES, POSITIONS, FIXTURE TYPES, AND LOAD REQUIREMENTS FOR FOODSERVICE EQUIPMENT SPECIFIED AND SCHEDULED FOR REUSE. THIS ELECTRICAL PLAN IS INTENDED TO SHOW ELECTRICAL REQUIREMENTS AND APPROXIMATE ROUGH-IN LOCATIONS ONLY. DO NOT USE FOR ACTUAL ROUGHING-IN. FOR FINAL ROUGH-IN LOCATIONS, SEE DIMENSIONED PLANS PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR.
- UTILITY REQUIREMENTS INDICATED ARE TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED. SEE ELECTRICAL ENGINEER/ARCHITECT'S DRAWINGS FOR ADDITIONAL INFORMATION.
- PRIOR TO EQUIPMENT INSTALLATION, THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL CHECK UTILITY ROUGH-IN LOCATIONS, COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY DISCREPANCIES BETWEEN THE FOODSERVICE UTILITY PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE ELECTRICAL ENGINEER AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- ELECTRICAL LOADS ARE BASED ON MANUFACTURER'S INFORMATION. MINIMUM CIRCUIT AMPACITY AND OVERCURRENT PROTECTION TO BE DETERMINED BY CODE REQUIREMENTS AND/OR MANUFACTURER'S DIRECTIONS.
- EXPOSED UTILITY LINES AND PIPES SHALL BE INSTALLED IN A WAY THAT DOES NOT OBSTRUCT OR PREVENT THE CLEANING OF FLOORS, WALLS, AND CEILING AREAS (2 INCHES OFF WALLS AND 6 INCHES MINIMUM OFF CEILING).
- ELECTRICAL ENGINEER TO BE RESPONSIBLE FOR ALL CONCERNS AND ARRANGEMENTS REGARDING PENETRATIONS INTO THE FLOOR AND WALL. BUILDING OWNER TO APPROVE PRIOR TO CONSTRUCTION.
- ELECTRICAL ENGINEER TO LOCATE RECEPTACLES IN STORAGE AREA AS REQUIRED BY LOCAL BUILDING CODE.
- ELECTRICAL COMPONENTS MUST NOT INTERFERE WITH THE OPERATION OF FOODSERVICE EQUIPMENT.
- IT IS THE RESPONSIBILITY OF THE ELECTRICIAN TO REVIEW THE MANUFACTURER'S INSTALLATION INSTRUCTIONS FOR ALL FOODSERVICE EQUIPMENT REQUIREMENT ELECTRICAL CONNECTIONS. SOME MAY REQUIRE MULTIPLE CONNECTIONS.

**ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING:**

- ELECTRICAL ROUGH-IN.
- ALL ELECTRICAL WORK, LABOR, AND MATERIAL REQUIRED TO CONNECT THIS EQUIPMENT IS TO BE FURNISHED BY ELECTRICAL CONTRACTOR UNLESS SPECIFICALLY CALLED FOR IN FOODSERVICE DOCUMENTS. ELECTRICAL CONTRACTOR SHALL INCLUDE ROUGHING-IN TO POINTS INDICATED ON ROUGHING-IN PLANS, FINAL CONNECTIONS FROM ROUGH-IN POINTS TO EQUIPMENT REQUIRING THOSE CONNECTIONS, AND THE SUPPLYING OF ALL NECESSARY MATERIALS AND LABOR FOR THIS WORK EXCEPT AS HEREINAFTER NOTED.
- ELECTRICAL BUILDING SERVICES INCLUDING BUT NOT LIMITED TO CONDUIT, WIRING, LINE AND DISCONNECT SWITCHES, SAFETY CUTOFFS AND FITTINGS, CONTROL PANELS, FUSES, BOXES AND FITTINGS REQUIRED FOR INSTALLATION (EXCEPT INTERNAL WIRING AS SPECIFIED OR INDICATED OTHERWISE ON DRAWINGS).
- FINAL ELECTRICAL CONNECTIONS TO EQUIPMENT SHALL BE BY THE ELECTRICAL CONTRACTOR, INCLUDING ALL REQUIRED MATERIALS (SUCH AS LINE AND DISCONNECT SWITCHES, SAFETY CUTOFFS, CONTROL PANELS, FUSE BOXES OR OTHER ELECTRICAL CONTROLS, FITTINGS, CONDUITS AND CONNECTIONS). ITEMS NOT FURNISHED AS A STANDARD PART OF THE EQUIPMENT BY THE MANUFACTURER ARE TO BE FURNISHED AND INSTALLED BY THE ELECTRICAL CONTRACTOR. STARTERS AND SWITCHES FOR EQUIPMENT MANUFACTURER ARE TO BE MOUNTED AND WIRED COMPLETE UNDER THE ELECTRICAL CONTRACT.
- FINAL CONNECTIONS, INCLUDING MOUNTING AND WIRING OF STARTERS AND SWITCHES FURNISHED AS PART OF THE FOODSERVICE EQUIPMENT (UNLESS OTHERWISE INDICATED ON DRAWINGS).
- JUNCTION BOXES, ELECTRICAL OUTLETS, COVER PLATES, SWITCHES, ETC. NOT BUILT INTO FIXTURES OR EQUIPMENT SHALL BE INSTALLED IN ACCESSIBLE AREAS.
- ALL ELECTRICAL CONNECTIONS SHALL BE MOISTURE PROOF. ELECTRICIAN TO PROVIDE BRUSHED STAINLESS STEEL COVER PLATES AT ALL SERVICE AND CONVENIENCE OUTLETS.
- PLUGS AND CORDS THAT ARE NEMA RATED AND UL APPROVED FOR MANUFACTURER AND FABRICATED EQUIPMENT.
- SHUNT-TRIP CIRCUIT BREAKERS OR DISCONNECTS FOR FIRE SUPPRESSION SYSTEM SHUT-OFF FOR EQUIPMENT BENEATH VENTILATORS AS REQUIRED BY NFPA-96 AND LOCAL, STATE, AND NATIONAL CODES.
- GFI RECEPTACLES AS REQUIRED BY LOCAL, STATE, AND NATIONAL CODES.
- DISCONNECTS OR OTHER DEVICES AS MAY BE REQUIRED BY LOCAL, STATE, AND NATIONAL CODES.
- ELECTRICIAN TO PROVIDE "TOMB STONE" STYLE HIGH IMPACT POLYCARBONATE OUTLET COVER WITH HINGED BASE AND WATER PROOF GASKET AT +2" AFF. PROVIDE TYPE OF OUTLET AS SHOWN ON PLAN. UNIT SHALL HAVE A MINIMUM OF TWO 3/4" CONDUITS ENTER THROUGH THE BOTTOM OF EACH BOX. ALIGN CONDUITS PARALLEL WITH TABLE OR CABINET.

**WHEN APPLICABLE, THE ELECTRICAL CONTRACTOR SHALL PROVIDE CIRCUIT AND WIRING, INSTALL ELECTRICAL COMPONENTS (PROVIDED BY THE FOODSERVICE EQUIPMENT CONTRACTOR), AND INTERWIRE BETWEEN THE FOLLOWING:**

- EXHAUST HOODS FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH LIGHT FIXTURES, EMPTY CONDUIT TO JUNCTION BOX, AND PRE-WIRE PACKAGE. ELECTRICAL CONTRACTOR TO INTERCONNECT TO SWITCHES AND MAKE ALL FINAL CONNECTIONS.
- FIRE SUPPRESSION SYSTEMS SHALL BE PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH APPLIANCE SHUT-OFF FEATURE. ELECTRICAL CONTRACTOR TO INTERCONNECT TO SHUNT TRIPS PER MANUFACTURER'S DIAGRAM SO AS TO SHUT OFF ALL EQUIPMENT UNDER HOODS WITH ACTIVATED.
- POWER TO ALL ELECTRICALLY OPERATED COOKING EQUIPMENT UNDER HOODS TO BE FROM PANEL WHERE MAIN BREAKER IS INTERWIRED WITH THE FIRE SUPPRESSION SYSTEM AND/OR FIRE TERMINAL BLOCK IN THE UTILITY DISTRIBUTION SYSTEM SO THAT THE POWER SHUT-OFF IS ACHIEVED UPON EITHER MANUAL OR AUTOMATIC OPERATION OF THE FIRE SUPPRESSION SYSTEM. ALL INTERWIRING BY ELECTRICAL CONTRACTOR.
- HOOD CONTROLS AND FIRE SUPPRESSION SYSTEMS EACH REQUIRE 24-HOUR EMERGENCY ELECTRICAL SERVICE.
- ELECTRICAL CONTRACTOR TO PROVIDE CIRCUITS ON ROOF FOR EXHAUST/SUPPLY FANS. VERIFY UTILITIES REQUIRED WITH MECHANICAL CONTRACTOR AND LOCATION OF UNITS WITH GENERAL CONTRACTOR. FINAL CONNECTIONS BY ELECTRICAL CONTRACTOR.
- DISHMACHINE SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR PRE-WIRED TO INTEGRAL CONTROL PANEL AND READY FOR FINAL CONNECTION BY ELECTRICAL CONTRACTOR.
- DISHMACHINE SHALL BE FURNISHED WITH EXHAUST FAN CONTROL SWITCH BY FOODSERVICE EQUIPMENT CONTRACTOR. ELECTRICAL CONTRACTOR TO INTERCONNECT TO EXHAUST FAN SO THAT FAN OPERATES WHEN DISHMACHINE IS TURNED ON.
- DISHMACHINE SHALL BE FURNISHED WITH LIMIT SWITCH BY FOODSERVICE EQUIPMENT CONTRACTOR. ELECTRICAL CONTRACTOR TO INTERCONNECT AND MAKE FINAL CONNECTIONS.
- COLD STORAGE ROOMS SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH PRE-WIRED LIGHT AND SWITCH AT DOOR PANEL. ELECTRICAL CONTRACTOR TO PROVIDE INTERCONNECTING WIRING TO EXTRA LIGHT FIXTURES AND MAKE FINAL CONNECTIONS.
- REFRIGERATION SYSTEMS SHALL BE FURNISHED AND INSTALLED BY FOODSERVICE EQUIPMENT CONTRACTOR. DEFROST CONTROL WIRING BETWEEN FREEZER CONDENSING UNIT AND EVAPORATOR COIL SHALL BE BY ELECTRICAL CONTRACTOR. FINAL ELECTRICAL DROPS AND DISCONNECTS FOR CONDENSING UNITS AND EVAPORATOR COILS SHALL BE FURNISHED BY ELECTRICAL CONTRACTOR.
- DISPOSERS SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH SOLENOID VALVE AND AUTO-REVERSING CONTROL CENTER WITH MAGNETIC STARTER AND START/STOP BUTTONS. INTERWIRING AND FINAL CONNECTION BY ELECTRICAL CONTRACTOR.
- UTILITY DISTRIBUTION SYSTEM SHALL BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR PRE-WIRED AND READY FOR FINAL CONNECTION BY ELECTRICAL CONTRACTOR. FOODSERVICE EQUIPMENT CONTRACTOR TO FURNISH CORD AND PLUG SETS FOR INSTALLATION TO EQUIPMENT BY ELECTRICAL CONTRACTOR. ANY NECESSARY INTERWIRING AND FINAL CONNECTIONS TO THE EQUIPMENT SHALL BE BY THE ELECTRICAL CONTRACTOR.
- AIR CURTAIN FAN TO BE FURNISHED BY FOODSERVICE EQUIPMENT CONTRACTOR WITH DOOR SWITCH. ELECTRICAL CONTRACTOR TO PROVIDE MASTER SWITCH, INTERWIRE DOOR SWITCH, AND MAKE FINAL CONNECTIONS.

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- UTILITY REQUIREMENTS INDICATED ARE TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED. SEE ELECTRICAL ENGINEER/ARCHITECT'S DRAWINGS FOR ADDITIONAL INFORMATION.
- PRIOR TO EQUIPMENT INSTALLATION, THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL CHECK UTILITY ROUGH-IN LOCATIONS, COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY DISCREPANCIES BETWEEN THE FOODSERVICE UTILITY PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE ELECTRICAL ENGINEER AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- ELECTRICAL LOADS ARE BASED ON MANUFACTURER'S INFORMATION. MINIMUM CIRCUIT AMPACITY AND OVERCURRENT PROTECTION TO BE DETERMINED BY CODE REQUIREMENTS AND/OR MANUFACTURER'S DIRECTIONS.
- EXPOSED UTILITY LINES AND PIPES SHALL BE INSTALLED IN A WAY THAT DOES NOT OBSTRUCT OR PREVENT THE CLEANING OF FLOORS, WALLS, AND CEILING AREAS (2 INCHES OFF WALLS AND 6 INCHES MINIMUM OFF CEILING).
- ELECTRICAL ENGINEER TO BE RESPONSIBLE FOR ALL CONCERNS AND ARRANGEMENTS REGARDING PENETRATIONS INTO THE FLOOR AND WALL. BUILDING OWNER TO APPROVE PRIOR TO CONSTRUCTION.
- ELECTRICAL ENGINEER TO LOCATE RECEPTACLES IN STORAGE AREA AS REQUIRED BY LOCAL BUILDING CODE.
- ELECTRICAL COMPONENTS MUST NOT INTERFERE WITH THE OPERATION OF FOODSERVICE EQUIPMENT.
- IT IS THE RESPONSIBILITY OF THE ELECTRICIAN TO REVIEW THE MANUFACTURER'S INSTALLATION INSTRUCTIONS FOR ALL FOODSERVICE EQUIPMENT REQUIREMENT ELECTRICAL CONNECTIONS. SOME MAY REQUIRE MULTIPLE CONNECTIONS.

**FOODSERVICE ELECTRICAL NOTES**

- THIS ELECTRICAL PLAN AND COORDINATING SCHEDULE IS INTENDED TO SHOW ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION TYPES, POSITIONS, FIXTURE TYPES, AND LOAD REQUIREMENTS FOR FOODSERVICE EQUIPMENT SPECIFIED AND SCHEDULED FOR REUSE. THIS ELECTRICAL PLAN IS INTENDED TO SHOW ELECTRICAL REQUIREMENTS AND APPROXIMATE ROUGH-IN LOCATIONS ONLY. DO NOT USE FOR ACTUAL ROUGHING-IN. FOR FINAL ROUGH-IN LOCATIONS, SEE DIMENSIONED PLANS PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR.
- UTILITY REQUIREMENTS INDICATED ARE TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED. SEE ELECTRICAL ENGINEER/ARCHITECT'S DRAWINGS FOR ADDITIONAL INFORMATION.
- PRIOR TO EQUIPMENT INSTALLATION, THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL CHECK UTILITY ROUGH-IN LOCATIONS, COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY DISCREPANCIES BETWEEN THE FOODSERVICE UTILITY PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE ELECTRICAL ENGINEER AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- ELECTRICAL LOADS ARE BASED ON MANUFACTURER'S INFORMATION. MINIMUM CIRCUIT AMPACITY AND OVERCURRENT PROTECTION TO BE DETERMINED BY CODE REQUIREMENTS AND/OR MANUFACTURER'S DIRECTIONS.
- EXPOSED UTILITY LINES AND PIPES SHALL BE INSTALLED IN A WAY THAT DOES NOT OBSTRUCT OR PREVENT THE CLEANING OF FLOORS, WALLS, AND CEILING AREAS (2 INCHES OFF WALLS AND 6 INCHES MINIMUM OFF CEILING).
- ELECTRICAL ENGINEER TO BE RESPONSIBLE FOR ALL CONCERNS AND ARRANGEMENTS REGARDING PENETRATIONS INTO THE FLOOR AND WALL. BUILDING OWNER TO APPROVE PRIOR TO CONSTRUCTION.
- ELECTRICAL ENGINEER TO LOCATE RECEPTACLES IN STORAGE AREA AS REQUIRED BY LOCAL BUILDING CODE.
- ELECTRICAL COMPONENTS MUST NOT INTERFERE WITH THE OPERATION OF FOODSERVICE EQUIPMENT.
- IT IS THE RESPONSIBILITY OF THE ELECTRICIAN TO REVIEW THE MANUFACTURER'S INSTALLATION INSTRUCTIONS FOR ALL FOODSERVICE EQUIPMENT REQUIREMENT ELECTRICAL CONNECTIONS. SOME MAY REQUIRE MULTIPLE CONNECTIONS.

**ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING:**

- ELECTRICAL ROUGH-IN.
- ALL ELECTRICAL WORK, LABOR, AND MATERIAL REQUIRED TO CONNECT THIS EQUIPMENT IS TO BE FURNISHED BY ELECTRICAL CONTRACTOR UNLESS SPECIFICALLY CALLED FOR IN FOODSERVICE DOCUMENTS. ELECTRICAL CONTRACTOR SHALL INCLUDE ROUGHING-IN TO POINTS INDICATED ON ROUGHING-IN PLANS, FINAL CONNECTIONS FROM ROUGH-IN POINTS TO EQUIPMENT REQUIRING THOSE CONNECTIONS, AND THE SUPPLYING OF ALL NECESSARY MATERIALS AND LABOR FOR THIS WORK EXCEPT AS HEREINAFTER NOTED.
- ELECTRICAL BUILDING SERVICES INCLUDING BUT NOT LIMITED TO CONDUIT, WIRING, LINE AND DISCONNECT SWITCHES, SAFETY CUTOFFS AND FITTINGS, CONTROL PANELS, FUSES, BOXES AND FITTINGS REQUIRED FOR INSTALLATION (EXCEPT INTERNAL WIRING AS SPECIFIED OR INDICATED OTHERWISE ON DRAWINGS).
- FINAL ELECTRICAL CONNECTIONS TO EQUIPMENT SHALL BE BY THE ELECTRICAL CONTRACTOR, INCLUDING ALL REQUIRED MATERIALS (SUCH AS LINE AND DISCONNECT SWITCHES, SAFETY CUTOFFS, CONTROL PANELS, FUSE BOXES OR OTHER ELECTRICAL CONTROLS, FITTINGS, CONDUITS AND CONNECTIONS). ITEMS NOT FURNISHED AS A STANDARD PART OF THE EQUIPMENT BY THE MANUFACTURER ARE TO BE FURNISHED AND INSTALLED BY THE ELECTRICAL CONTRACTOR. STARTERS AND SWITCHES FOR EQUIPMENT MANUFACTURER ARE TO BE MOUNTED AND WIRED COMPLETE UNDER THE ELECTRICAL CONTRACT.
- FINAL CONNECTIONS, INCLUDING MOUNTING AND WIRING OF STARTERS AND SWITCHES FURNISHED AS PART OF THE FOODSERVICE EQUIPMENT (UNLESS OTHERWISE INDICATED ON DRAWINGS).
- JUNCTION BOXES, ELECTRICAL OUTLETS, COVER PLATES, SWITCHES, ETC. NOT BUILT INTO FIXTURES OR EQUIPMENT SHALL BE INSTALLED IN ACCESSIBLE AREAS.
- ALL ELECTRICAL CONNECTIONS SHALL BE MOISTURE PROOF. ELECTRICIAN TO PROVIDE BRUSHED STAINLESS STEEL COVER PLATES AT ALL SERVICE AND CONVENIENCE OUTLETS.
- PLUGS AND CORDS THAT ARE NEMA RATED AND UL APPROVED FOR MANUFACTURER AND FABRICATED EQUIPMENT.
- SHUNT-TRIP CIRCUIT BREAKERS OR DISCONNECTS FOR FIRE SUPPRESSION SYSTEM SHUT-OFF FOR EQUIPMENT BENEATH VENTILATORS AS REQUIRED BY NFPA-96 AND LOCAL, STATE, AND NATIONAL CODES.
- GFI RECEPTACLES AS REQUIRED BY LOCAL, STATE, AND NATIONAL CODES.
- DISCONNECTS OR OTHER DEVICES AS MAY BE REQUIRED BY LOCAL, STATE, AND NATIONAL CODES.
- ELECTRICIAN TO PROVIDE "TOMB STONE" STYLE HIGH IMPACT POLYCARBONATE OUTLET COVER WITH HINGED BASE AND WATER PROOF GASKET AT +2" AFF. PROVIDE TYPE OF OUTLET AS SHOWN ON PLAN. UNIT SHALL HAVE A MINIMUM OF TWO 3/4" CONDUITS ENTER THROUGH THE BOTTOM OF EACH BOX. ALIGN CONDUITS PARALLEL WITH TABLE OR CABINET.

**FOODSERVICE ELECTRICAL NOTES**

- THIS ELECTRICAL PLAN AND COORDINATING SCHEDULE IS INTENDED TO SHOW ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION TYPES, POSITIONS, FIXTURE TYPES, AND LOAD REQUIREMENTS FOR FOODSERVICE EQUIPMENT SPECIFIED AND SCHEDULED FOR REUSE. THIS ELECTRICAL PLAN IS INTENDED TO SHOW ELECTRICAL REQUIREMENTS AND APPROXIMATE ROUGH-IN LOCATIONS ONLY. DO NOT USE FOR ACTUAL ROUGHING-IN. FOR FINAL ROUGH-IN LOCATIONS, SEE DIMENSIONED PLANS PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR.
- UTILITY REQUIREMENTS INDICATED ARE TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED. SEE ARCHITECT'S DRAWINGS FOR ADDITIONAL INFORMATION.
- PRIOR TO EQUIPMENT INSTALLATION, THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY DISCREPANCIES BETWEEN THE FOODSERVICE PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- GENERAL CONTRACTOR TO PROVIDE AND INSTALL 6" CONDUITS FOR BEVERAGE SYSTEMS. IT SHALL BE WATER TIGHT AND HAVE AN 18" MINIMUM RADIUS (24" MINIMUM FOR COKE FREESTYLE MACHINES) WITH SWEEP BENDS. CONDUIT SLEEVES SHALL BE FLUSHED CLEAN AND CAPPED.
- WALL BLOCKING TO BE 3/4" FIRE RETARDANT PLYWOOD OR 16 GA. GALVANIZED METAL BY GENERAL CONTRACTOR.

**FOODSERVICE ELECTRICAL NOTES**

- THIS ELECTRICAL PLAN AND COORDINATING SCHEDULE IS INTENDED TO SHOW ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION TYPES, POSITIONS, FIXTURE TYPES, AND LOAD REQUIREMENTS FOR FOODSERVICE EQUIPMENT SPECIFIED AND SCHEDULED FOR REUSE. THIS ELECTRICAL PLAN IS INTENDED TO SHOW ELECTRICAL REQUIREMENTS AND APPROXIMATE ROUGH-IN LOCATIONS ONLY. DO NOT USE FOR ACTUAL ROUGHING-IN. FOR FINAL ROUGH-IN LOCATIONS, SEE DIMENSIONED PLANS PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR.
- UTILITY REQUIREMENTS INDICATED ARE TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED. SEE ARCHITECT'S DRAWINGS FOR ADDITIONAL INFORMATION.
- PRIOR TO EQUIPMENT INSTALLATION, THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY DISCREPANCIES BETWEEN THE FOODSERVICE PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- GENERAL CONTRACTOR TO PROVIDE AND INSTALL 6" CONDUITS FOR BEVERAGE SYSTEMS. IT SHALL BE WATER TIGHT AND HAVE AN 18" MINIMUM RADIUS (24" MINIMUM FOR COKE FREESTYLE MACHINES) WITH SWEEP BENDS. CONDUIT SLEEVES SHALL BE FLUSHED CLEAN AND CAPPED.
- WALL BLOCKING TO BE 3/4" FIRE RETARDANT PLYWOOD OR 16 GA. GALVANIZED METAL BY GENERAL CONTRACTOR.

**FOODSERVICE VENTILATION NOTES**

- THIS VENTILATION PLAN AND COORDINATING SCHEDULE IS INTENDED TO SHOW VENTILATION LOCATIONS, CONNECTION TYPES, AND LOAD REQUIREMENTS FOR FOODSERVICE EQUIPMENT SPECIFIED AND SCHEDULED FOR REUSE. THIS VENTILATION PLAN IS INTENDED TO SHOW VENTILATION REQUIREMENTS AND APPROXIMATE LOCATIONS ONLY. DO NOT USE FOR ACTUAL ROUGHING-IN. FOR FINAL ROUGH-IN LOCATIONS, SEE DIMENSIONED PLANS PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR.
- UTILITY REQUIREMENTS INDICATED ARE TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT AND/OR ENGINEERS IN THE PREPARATION OF THEIR RESPECTIVE BID AND CONSTRUCTION DOCUMENTS. NO ARCHITECTURAL OR ENGINEERING DESIGN SERVICES ARE INTENDED OR ASSUMED. SEE ELECTRICAL ENGINEER/ARCHITECT'S DRAWINGS FOR ADDITIONAL INFORMATION.
- PRIOR TO EQUIPMENT INSTALLATION, THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL CHECK UTILITY ROUGH-IN LOCATIONS, COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY DISCREPANCIES BETWEEN THE FOODSERVICE UTILITY PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- GENERAL CONTRACTOR TO PROVIDE FINISHED SHAFTS AND OPENING THROUGH THE CEILING AND ROOF FOR EXHAUST AND MAKE-UP AIR DUCTS. OPENINGS AND SHAFTS TO BE SIZED AND LOCATED PER EQUIPMENT FLOOR PLAN AND ROUTED TO ALLOW FOR A MINIMUM OF TURNS AND CHANGES OF DIRECTION. SHAFTS AND OPENINGS FOR EXHAUST DUCTS TO BE CONSTRUCTED TO HAVE A MINIMUM TWO HOUR FIRE RATING, OR AS REQUIRED BY THE GOVERNING AUTHORITIES.
- ROOF PENETRATIONS FOR EXHAUST AIR INTAKE SHALL BE FURNISHED WITH A CURB WITH ROOFING MATERIAL COVERED UP THE FACE SO ONLY THE TOP SURFACE REQUIRES WEATHERPROOFING. CURB HEIGHT TO BE A MINIMUM OF 6" HIGH, BUT IN ALL CASES HIGH ENOUGH TO MAKE THE DISCHARGE HEIGHT OF EXHAUST FAN(S) A MINIMUM OF 42" ABOVE THE FINISHED ROOF OR AS REQUIRED BY GOVERNING AUTHORITIES. GENERAL CONTRACTOR TO WEATHERPROOF ALL ROOF OPENINGS.
- ROOF PENETRATION(S) FOR MAKE-UP AIR DUCT(S) TO BE FURNISHED SIMILAR TO EXHAUST AIR DUCT PENETRATIONS. CURB FOR MAKE-UP AIR UNITS SHALL BE HIGH ENOUGH TO ALLOW 18" MINIMUM CLEARANCE BELOW ANY INTAKE AIR EXTENSIONS THAT BE REQUIRED.
- GENERAL CONTRACTOR TO PROVIDE PLATFORMS AND SLEEPERS ON ROOF FOR COMPRESSOR PADS. TOPS OF ALL PADS TO BE COVERED IN GALVANIZED SHEET METAL BY GENERAL CONTRACTOR. VERIFY SIZE WITH FOODSERVICE EQUIPMENT CONTRACTOR. VERIFY LOCATION OF PADS WITH ARCHITECT AND STRUCTURAL ENGINEER.
- ELECTRICAL CONTRACTOR TO PROVIDE POWER ON ROOF FOR THE CONNECTION OF ALL EXHAUST AND MAKE-UP AIR SYSTEM COMPONENTS. FURNISH NON-FUSED DISCONNECT SWITCHES FOR EACH UNIT AND DISCONNECTS FOR EXHAUST AIR INTAKE TO BE INDEPENDENTLY SWITCHED OFF ON THE ROOF. ALL ELECTRICAL LINES, CONNECTIONS, AND SWITCHES ON ROOF MUST BE WEATHERPROOFED. THIS WORK TO BE DONE BY THE ELECTRICAL CONTRACTOR UNDER THEIR CONTRACT WITH THE GENERAL CONTRACTOR.
- FOODSERVICE EQUIPMENT CONTRACTOR TO FURNISH MAGNETIC STARTERS AND THERMO-OVERLOAD PROTECTION FOR UNITS UNDER THEIR CONTRACT.
- ELECTRICAL CONTRACTOR TO PROVIDE, INSTALL, AND HOOK-UP SWITCH BOXES FOR OPERATING VALVES IN GAS LINES TO EACH EQUIPMENT MANUFACTURER AND IN WATER LINES TO EACH EVAPORATIVE COOLER. EVAPORATIVE COOLERS TO DRAIN TO ROOF DRAINS. ALL PIPING ON ROOF TO BE RUN WITH A MINIMUM OF 18" CLEARANCE BETWEEN PIPING AND FINISHED ROOF SURFACE. THIS WORK TO BE DONE BY THE PLUMBER UNDER THEIR CONTRACT WITH THE GENERAL CONTRACTOR. ALL WORK TO BE ACCOMPLISHED AS REQUIRED BY GOVERNING AUTHORITIES.
- DISH MACHINE CONDENSATE EXHAUST 600 CFM TOTAL. (2) 4"x12" DUCTS

**FOODSERVICE SPECIAL CONDITIONS NOTES**

- THIS SPECIAL CONDITIONS PLAN AND COORDINATING INFORMATION IS INTENDED TO HIGHLIGHT ARCHITECTURAL REQUIREMENTS FOR THE KITCHEN, THE FOODSERVICE EQUIPMENT SPECIFIED, AND THE EQUIPMENT SCHEDULED FOR REUSE. THIS SPECIAL CONDITIONS PLAN IS INTENDED TO SHOW ARCHITECTURAL REQUIREMENTS AND APPROXIMATE LOCATIONS ONLY.
- SPECIAL REQUIREMENTS FOR EXHAUST ARE TO BE FURNISHED WITH A CURB WITH ROOFING MATERIAL COVERED UP THE FACE SO ONLY THE TOP SURFACE REQUIRES WEATHERPROOFING. CURB HEIGHT TO BE A MINIMUM OF 6" HIGH, BUT IN ALL CASES HIGH ENOUGH TO MAKE THE DISCHARGE HEIGHT OF EXHAUST FAN(S) A MINIMUM OF 42" ABOVE THE FINISHED ROOF OR AS REQUIRED BY GOVERNING AUTHORITIES. GENERAL CONTRACTOR TO WEATHERPROOF ALL ROOF OPENINGS.
- PRIOR TO EQUIPMENT INSTALLATION, THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY DISCREPANCIES BETWEEN THE FOODSERVICE PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- GENERAL CONTRACTOR TO PROVIDE AND INSTALL 6" CONDUITS FOR BEVERAGE SYSTEMS. IT SHALL BE WATER TIGHT AND HAVE AN 18" MINIMUM RADIUS (24" MINIMUM FOR COKE FREESTYLE MACHINES) WITH SWEEP BENDS. CONDUIT SLEEVES SHALL BE FLUSHED CLEAN AND CAPPED.
- WALL BLOCKING TO BE 3/4" FIRE RETARDANT PLYWOOD OR 16 GA. GALVANIZED METAL BY GENERAL CONTRACTOR.

**FOODSERVICE SHEET LIST**

SHEET NO.	SHEET NAME
QF0.0	FOODSERVICE GENERAL NOTES
QF1.0	FOODSERVICE EQUIPMENT PLAN - OVERALL
QF1.1	FOODSERVICE EQUIPMENT PLAN
QF1.2	FOODSERVICE EQUIPMENT SCHEDULE
QF2.1	FOODSERVICE EQUIPMENT ELEVATION KEY PLAN
QF2.2	FOODSERVICE EQUIPMENT ELEVATIONS
QF2.3	FOODSERVICE EQUIPMENT ISOMETRIC VIEWS
QF3.1	FOODSERVICE EQUIPMENT PLUMBING SUPPLY PLAN
QF3.2	FOODSERVICE EQUIPMENT PLUMBING DRAIN PLAN
QF4.1	FOODSERVICE EQUIPMENT ELECTRICAL PLAN
QF5.1	FOODSERVICE EQUIPMENT SLAB PENETRATION PLAN
QF6.1	FOODSERVICE EXHAUST HOOD VENDOR DETAILS
QF6.2	FOODSERVICE EXHAUST HOOD VENDOR DETAILS CONTINUED
QF6.3	FOODSERVICE EXHAUST HOOD VENDOR DETAILS CONTINUED
QF6.4	FOODSERVICE EXHAUST HOOD VENDOR DETAILS CONTINUED
QF7.1	FOODSERVICE WALK-IN VENDOR DETAILS
QF8.1	FOODSERVICE EQUIPMENT SPECIAL CONDITIONS PLAN



**SHEET NAME:**  
FOODSERVICE GENERAL NOTES

**ORIG SUBMISSION:** 2025.04.02

**SHEET:** QF0.0

**ISSUE FOR PERMIT / BIDDING**

**COLUMBUS COUNTY SCHOOLS**

Owner

**LS3P**

101 NORTH THIRD STREET, SUITE 500  
WILMINGTON, NORTH CAROLINA 28401  
TEL. 910.790.9901 FAX. 910.790.3111

THESE DIMENSIONS ARE EXACTLY  
AS SHOWN ON THE DRAWING  
UNLESS OTHERWISE NOTED

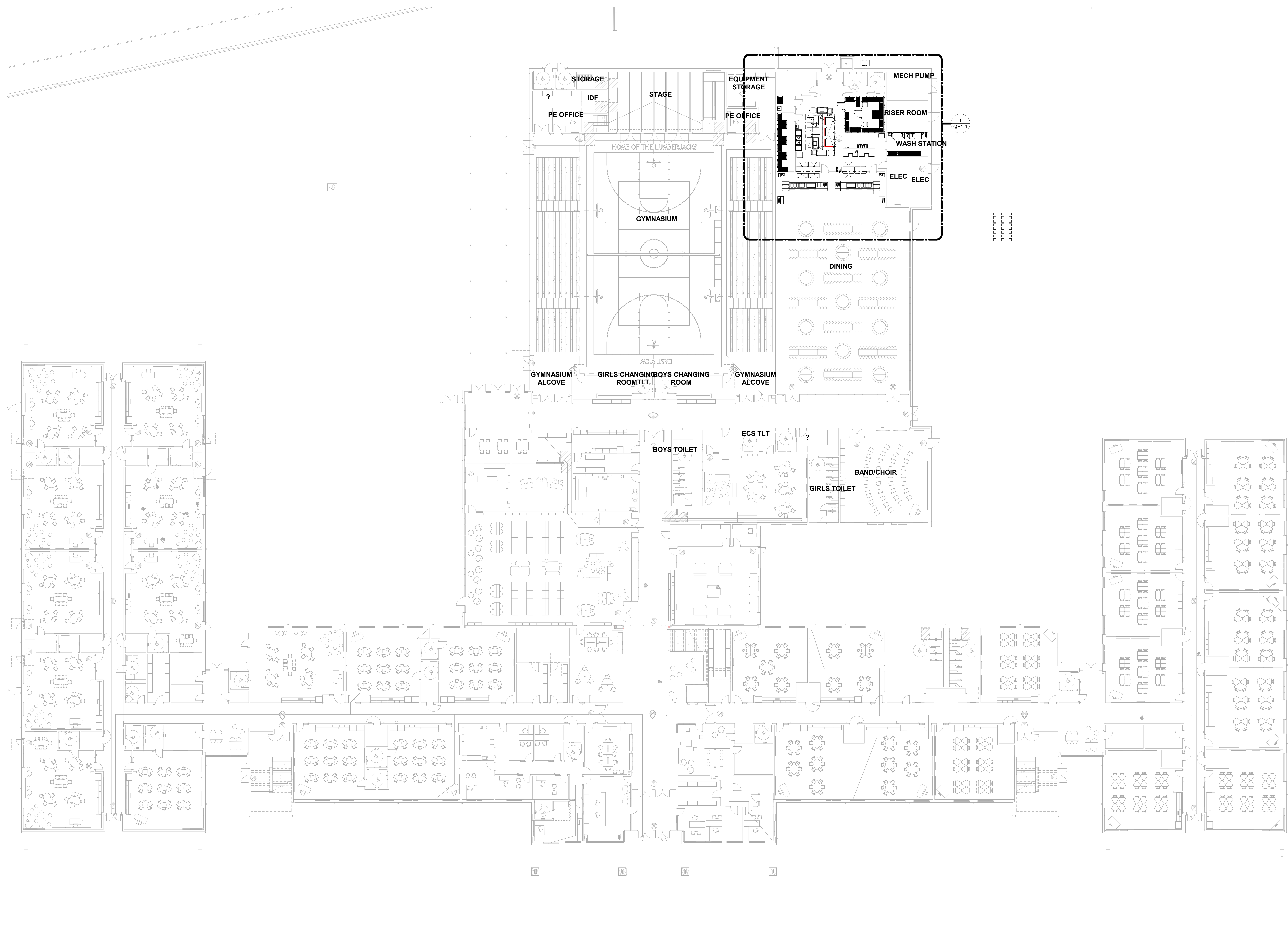
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1 LEVEL 01 - FOODSERVICE EQUIPMENT OVERALL PLAN  
OF 10 1/16" = 1'-0"

Owner

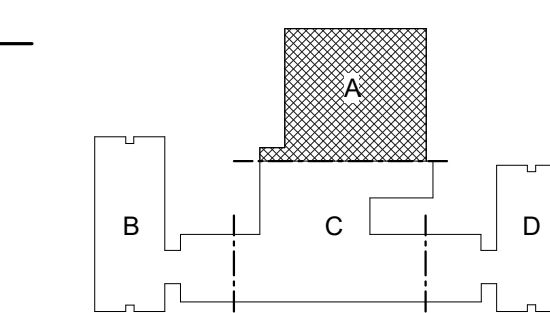
**Columbus County Schools**  
**PreK-8**

Green Swamp Rd. Hwy. 211 and Sam Potts Hwy 214  
Bolton, North Carolina 28423

LS3P PROJECT: 7201-240219

A	DATE	DESCRIPTION
A	2024.10.30	SCHEMATIC DESIGN
B	2025.04.02	DESIGN DEVELOPMENT
C	2025.07.14	50% CD
D	2025.08.18	55% CD
E	2025.09.24	FOR PERMIT / BIDDING

KEY PLAN:



SHEET NAME:  
FOODSERVICE  
EQUIPMENT PLAN -  
OVERALL

ORIG SUBMISSION: 2025.04.02

SHEET:  
**QF1.0**

ISSUE FOR PERMIT / BIDDING

THE LINE SHOWN ABOVE IS EXACTLY ONE FOOT LONG AND IS NOT TO SCALE

E

D

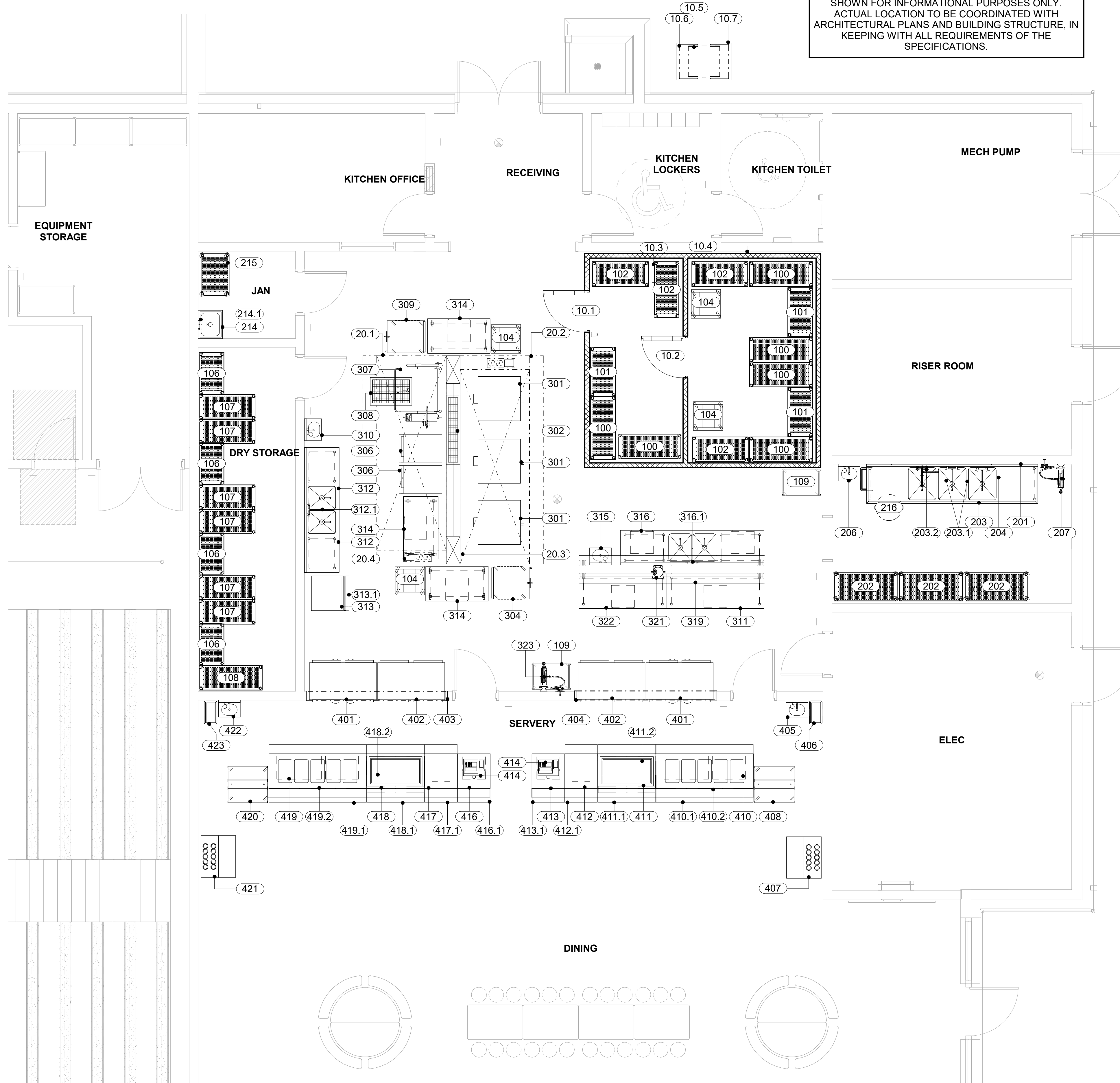
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**FOODSERVICE EQUIPMENT LIST**

ITEM NO	QTY	DESCRIPTION	MANUFACTURER	MODEL	EQUIPMENT REMARKS
<b>10 - WALK-IN COOLER/FREEZER ASSEMBLY</b>					
10.1	1	WALK - IN COOLER SECTION	AMERICAN PANEL	CUSTOM	
10.2	1	WALK - IN FREEZER SECTION	AMERICAN PANEL	CUSTOM	
10.3	1	COOLER EVAPORATOR	AMERICAN PANEL	BEL0095-AM	
10.4	1	FREEZER EVAPORATOR	AMERICAN PANEL	BEL0100EE	
10.5	1	COOLER CONDENSING UNIT	AMERICAN PANEL	BCH0010MCACYC0017	
10.6	1	FREEZER CONDENSING UNIT	AMERICAN PANEL	BCH0030LCACYC0547	
10.7	1	CONDENSING UNIT EQUIPMENT STAND	ACF_CAMACHO	EQS	
<b>20 - EXHAUST HOOD SYSTEM</b>					
20.1	1	EXHAUST HOOD	ACCUREX	XBEW-84-S	
20.2	1	EXHAUST HOOD	ACCUREX	XBEW-84-S	
20.3	1	UTILITY DISTRIBUTION SYSTEM	ACCUREX	XMIV-GHC-180	
20.4	1	FIRE SUPPRESSION SYSTEM	ANSUL	R-102	WET CHEMICAL
<b>100 - STORAGE &amp; RECEIVING</b>					
100	6	COLD STORAGE SHELVING	QUANTUM	QP215474VS-4	
101	3	COLD STORAGE SHELVING	QUANTUM	QP214274VS-4	
102	4	COLD STORAGE SHELVING	QUANTUM	QP214874VS-4	
103	1	SPARE NUMBER			
104	4	MOBILE PAN RACK	CRES COR	207-UA-13A	
105	1	SPARE NUMBER			
106	4	DRY STORAGE SHELVING	QUANTUM	QP213686VS-5	
107	6	DRY STORAGE SHELVING	QUANTUM	QP214886VS-5	
108	1	DRY STORAGE SHELVING	QUANTUM	QP215486VS-5	
109	2	MOBILE UTILITY CART	LAKESIDE	243	CASTERS
<b>200 - WARE WASHING</b>					
201	4	STAINLESS STEEL WALL PANEL	ACF_CAMACHO	SSWP-WW	
202	3	POT & PAN SHELVING	QUANTUM	QP245486VS-5	
203	1	3 - COMPARTMENT SINK	ACF_CAMACHO	3CSST	(3) LEVER WASTE
203.1	2	FAUCET	T&S BRASS	B-0290-01	
203.2	1	PRE - RINSE UNIT W/ ADD - ON FAUCET	T&S BRASS	B-0287-A14-B-EK	
204	1	WALL - MOUNTED SHELF WITH UTENSIL RAIL	EAGLE GROUP	WSP1296	MOUNT AT 66" A.F.F.
205	1	SPARE NUMBER			
206	1	ELECTRONIC EYE HAND SINK	EAGLE GROUP	HSA-10-FA-PE	
207	1	HOSE REEL W/ RECESSED CONTROL CABINET	T&S BRASS	B-7142-U01WS7BC	
208-213	1	SPARE NUMBER			
214	1	MOP SINK	EAGLE GROUP	F1916	
214.1	1	SERVICE FAUCET	T&S BRASS	B-0655-BSTP	
215	1	MOBILE CHEMICAL STORAGE SHELVING	QUANTUM	QP243674VS-4	
216	1	MOBILE TRASH BIN	BY OWNER	TBD	
<b>300 - PREPARATION &amp; PRODUCTION</b>					
301	3	DOUBLE - DECK CONVECTION OVEN	BLODGETT	ZEPHAIRE-100-E-Double	
302	1	FLOOR TROUGH	ACF_CAMACHO	FT	
303	1	SPARE NUMBER			
304	1	MOBILE HEATED CABINET	WINSTON INDUSTRIES	HOV3-14UV	
305	1	SPARE NUMBER			
306	2	HIGH SPEED CONVECTION STEAMER	CLEVELAND	24-CEA-10	
307	1	40 GAL. TILTING SKILLET	CLEVELAND RANGE	SEL-40-T1	
308	1	FLOOR TROUGH	ACF_CAMACHO	FT	
309	1	MOBILE HEATED CABINET	WINSTON INDUSTRIES	HOV3-14UV	
310	1	ELECTRONIC EYE HAND SINK	EAGLE GROUP	HSA-10-FA-PE	
311	1	WORK TABLE	ACF_CAMACHO	WT	
312	1	PREP TABLE W/ SINKS	ACF_CAMACHO	2CSPT	
312.1	1	FAUCET	T&S BRASS	B-0231-CR-KIT	
313	1	ICE MAKER	HOSHIZAKI	KM-1100MAJ	
313.1	1	ICE BIN	HOSHIZAKI	B-500SF	
314	3	MOBILE WORK TABLE	ACF_CAMACHO	MWT	
315	1	ELECTRONIC EYE HAND SINK	EAGLE GROUP	HSA-10-FA-PE	
316	1	PREP TABLE W/ SINKS	ACF_CAMACHO	2CSPT	
316.1	1	FAUCET	T&S BRASS	B-0231-CR-KIT	
317	1	SPARE NUMBER			
318	1	SPARE NUMBER			
319	1	OVERSHELF	EAGLE	PTS-18120	
320	1	SPARE NUMBER			
321	1	BOWL FOOD PROCESSOR	WARING COMMERCIAL	FP2200	
322	1	WORK TABLE	ACF_CAMACHO	WT	
323	1	HOSE REEL W/ RECESSED CONTROL CABINET	T&S BRASS	B-7142-U01WS7BC	
<b>400 - FRONT OF HOUSE</b>					
401	2	PASS-THRU HEATED CABINET	TRAULSEN	AHF232WP-HHS	
402	2	PASS-THRU REFRIGERATOR	TRAULSEN	RHT232WP-UT-HHS	
403	1	WALL OPENING TRIM	ACF_CAMACHO	PTWF	
404	1	WALL OPENING TRIM	ACF_CAMACHO	PTWF	
405	1	ELECTRONIC EYE HAND SINK	EAGLE GROUP	HSA-10-FA-PE	
406	2	TRASH BIN	BY OWNER	TBD	
407	1	FLATWARE & TRAY CART	LTI	KCTS-36	
408	1	MILK COOLER	BEVERAGE-AIR	ST34HC-S	
409	1	SPARE NUMBER			
410	1	HOT / COLD WELLS SERVING COUNTER	LTI	SPC-QSP-D/DW-20-05-84	
410.1	1	FLAT TRAY SLIDE	LTI	B-SPC	
410.2	1	2 - SECTION SNEEZEGUARD W/ LIGHTS	LTI	CCCP	
411	1	2 - TIER HOT / COLD SERVING COUNTER	LTI	50-QSGT-42-2T	
411.1	1	FLAT TRAY SLIDE	LTI	B	
411.2	1	SNEEZE GUARD LIGHTS	LTI	CCCP	
412	1	UTILITY COUNTER	LTI	SPC-ST-28	
412.1	1	FLAT TRAY SLIDE	LTI	B-SPC	
413	1	CASHIER COUNTER	LTI	SPC-CSS-28	
413.1	1	FLAT TRAY SLIDE	LTI	B-SPC	
414	2	POS SYSTEM	BY OWNER	TBD	
415	1	SPARE NUMBER			
416	1	CASHIER COUNTER	LTI	SPC-CSS-28	
416.1	1	FLAT TRAY SLIDE	LTI	B-SPC	
417	1	UTILITY COUNTER	LTI	SPC-ST-28	
417.1	1	FLAT TRAY SLIDE	LTI	B-SPC	
418	1	2 - TIER HOT / COLD SERVING COUNTER	LTI	50-QSGT-42-2T	
418.1	1	FLAT TRAY SLIDE	LTI	B	
418.2	1	SNEEZE GUARD LIGHTS	LTI	CCCP	
419	1	HOT / COLD WELLS SERVING COUNTER	LTI	SPC-QSP-D/DW-20-05-84	
419.1	1	FLAT TRAY SLIDE	LTI	B-SPC	
419.2	1	2 - SECTION SNEEZEGUARD W/ LIGHTS	LTI	CCCP	
420	1	MILK COOLER	BEVERAGE-AIR	ST34HC-S	
421	1	FLATWARE & TRAY CART	LTI	KCTS-36	
422	1	ELECTRONIC EYE HAND SINK	EAGLE GROUP	HSA-10-FA-PE	
423	1	TRASH BIN	BY OWNER	TBD	



1 LEVEL 01 - FOODSERVICE EQUIPMENT PLAN  
QF1.1 1/4" = 1'-0"

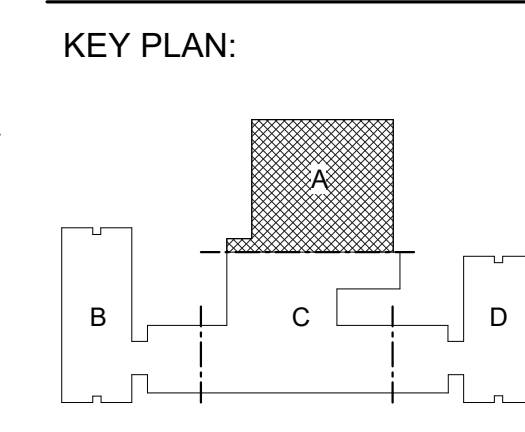
Owner

101 NORTH THIRD STREET, SUITE 500  
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**Columbus County Schools**  
**PreK-8**  
Green Swamp Rd. Hwy. 211 and Sam Potts Hwy 214  
Bolton, North Carolina 28423  
LSP PROJECT: 7201-240219

DATE	DESCRIPTION
A 2024.10.30	SCHEMATIC DESIGN
B 2025.04.02	DESIGN DEVELOPMENT
C 2025.07.14	50% CD
D 2025.08.18	95% CD
E 2025.09.24	FOR PERMIT / BIDDING



SHEET NAME:  
**FOODSERVICE EQUIPMENT PLAN**

ORIG SUBMISSION: 2025.04.02

SHEET:  
**QF1.1**

ISSUE FOR PERMIT / BIDDING

THE LINE SHOWN ABOVE IS EXACTLY ONE FOOT AND NO PART THEREOF

E

D

C

B

A

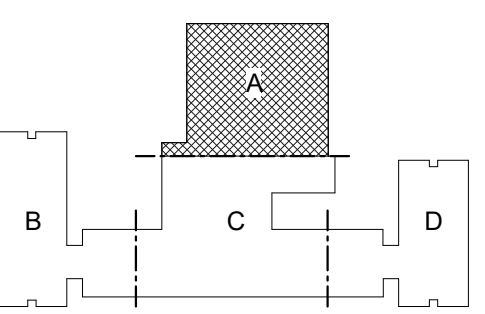
**FOODSERVICE EQUIPMENT SCHEDULE**

ITEM NO	QTY	DESCRIPTION	MANUFACTURER	MODEL	AMPS	VOLTS	PHASE	CONN. TYPE	NEMA	CW SIZE	FW SIZE	HW SIZE	DW SIZE	IW SIZE	ITEM NO
<b>10 - WALK-IN COOLER/FREEZER ASSEMBLY</b>															
10.1	1	WALK - IN COOLER SECTION	AMERICAN PANEL	CUSTOM	15	120	1	DIRECT							10.1
10.2	1	WALK - IN FREEZER SECTION	AMERICAN PANEL	CUSTOM	15	120	1	DIRECT							10.2
10.3	1	COOLER EVAPORATOR	AMERICAN PANEL	BEL0095-AM	1	208	1							3/4"	10.3
10.4	1	FREEZER EVAPORATOR	AMERICAN PANEL	BEL0100EE	9.1	208	1							3/4"	10.4
10.5	1	COOLER CONDENSING UNIT	AMERICAN PANEL	BCH0010MCACYC0017	7.7	208	3	DIRECT							10.5
10.6	1	FREEZER CONDENSING UNIT	AMERICAN PANEL	BCH0030LCACYC0547	10.9	208	3	DIRECT							10.6
10.7	1	CONDENSING UNIT EQUIPMENT STAND	ACF_CAMACHO	EQS											10.7
<b>20 - EXHAUST HOOD SYSTEM</b>															
20.1	1	EXHAUST HOOD	ACCUREX	XBEW-84-S	20	120	1	DIRECT							20.1
20.2	1	EXHAUST HOOD	ACCUREX	XBEW-84-S	20	120	1	DIRECT							20.2
20.3	1	UTILITY DISTRIBUTION SYSTEM	ACCUREX	XMINV-GHC-180	80	208	3	DIRECT		3/4"		3/4"			20.3
20.4	1	FIRE SUPPRESSION SYSTEM	ANSUL	R-102											20.4
<b>100 - STORAGE &amp; RECEIVING</b>															
100	6	COLD STORAGE SHELVING	QUANTUM	QP215474VS-4											100
101	3	COLD STORAGE SHELVING	QUANTUM	QP214274VS-4											101
102	4	COLD STORAGE SHELVING	QUANTUM	QP214874VS-4											102
103	1	SPARE NUMBER													103
104	4	MOBILE PAN RACK	CRES COR	207-UA-13A											104
105	1	SPARE NUMBER													105
106	4	DRY STORAGE SHELVING	QUANTUM	QP213686VS-5											106
107	6	DRY STORAGE SHELVING	QUANTUM	QP214886VS-5											107
108	1	DRY STORAGE SHELVING	QUANTUM	QP215486VS-5											108
109	2	MOBILE UTILITY CART	LAKESIDE	243											109
<b>200 - WARE WASHING</b>															
201	4	STAINLESS STEEL WALL PANEL	ACF_CAMACHO	SSWP-WW											201
202	3	POT & PAN SHELVING	QUANTUM	QP245486VS-5											202
203	1	3 - COMPARTMENT SINK	ACF_CAMACHO	3CSST										1 1/2"	203
203.1	2	FAUCET	T&S BRASS	B-0290-01						3/4"		3/4"			203.1
203.2	1	PRE - RINSE UNIT W/ ADD - ON FAUCET	T&S BRASS	B-0287-A14-B-EK						1/2"		1/2"			203.2
204	1	WALL - MOUNTED SHELF WITH UTENSIL RAIL	EAGLE GROUP	WSP1296											204
205	1	SPARE NUMBER													205
206	1	ELECTRONIC EYE HAND SINK	EAGLE GROUP	HSA-10-FA-PE	15	120	1	CORD & PLUG	5-15P	1/2"		1/2"	1 1/2"		206
207	1	HOSE REEL W/ RECESSED CONTROL CABINET	T&S BRASS	B-7142-U01WS7BC						1/2"		1/2"			207
208-213	1	SPARE NUMBER													208-213
214	1	MOP SINK	EAGLE GROUP	F1916									2"		214
214.1	1	SERVICE FAUCET	T&S BRASS	B-0655-BSTP						1/2"		1/2"			214.1
215	1	MOBILE CHEMICAL STORAGE SHELVING	QUANTUM	QP243674VS-4											215
216	1	MOBILE TRASH BIN	BY OWNER	TBD											216
<b>300 - PREPARATION &amp; PRODUCTION</b>															
301	3	DOUBLE - DECK CONVECTION OVEN	BLODGETT	ZEPHAIRE-100-E-Double	14	480	3								301
302	1	FLOOR TROUGH	ACF_CAMACHO	FT									4"		302
303	1	SPARE NUMBER													303
304	1	MOBILE HEATED CABINET	WINSTON INDUSTRIES	HOV3-14UV	19.1	120	1	CORD & PLUG	5-20P					1/2"	304
305	1	SPARE NUMBER													305
306	2	HIGH SPEED CONVECTION STEAMER	CLEVELAND	24-CEA-10	39.8	480	3			3/8"				1 1/2"	306
307	1	40 GAL. TILTING SKILLET	CLEVELAND RANGE	SEL-40-T1	21.7	480	3			1/2"		1/2"			307
308	1	FLOOR TROUGH	ACF_CAMACHO	FT									4"		308
309	1	MOBILE HEATED CABINET	WINSTON INDUSTRIES	HOV3-14UV	19.1	120	1	CORD & PLUG	5-20P					1/2"	309
310	1	ELECTRONIC EYE HAND SINK	EAGLE GROUP	HSA-10-FA-PE	15	120	1	CORD & PLUG	5-15P	1/2"		1/2"	1 1/2"		310
311	1	WORK TABLE	ACF_CAMACHO	WT											311
312	1	PREP TABLE W/ SINKS	ACF_CAMACHO	2CSPT										1 1/2"	312
312.1	1	FAUCET	T&S BRASS	B-0231-CR-KIT						1/2"		1/2"			312.1
313	1	ICE MAKER	HOSHIZAKI	KM-1100MAJ	12.5	208	1	DIRECT		1/2"				3/4"	313
313.1	1	ICE BIN	HOSHIZAKI	B-500SF						1/2"				3/4"	313.1
314	3	MOBILE WORK TABLE	ACF_CAMACHO	MWT											314
315	1	ELECTRONIC EYE HAND SINK	EAGLE GROUP	HSA-10-FA-PE	15	120	1	CORD & PLUG	5-15P	1/2"		1/2"	1 1/2"		315
316	1	PREP TABLE W/ SINKS	ACF_CAMACHO	2CSPT										1 1/2"	316
316.1	1	FAUCET	T&S BRASS	B-0231-CR-KIT						1/2"		1/2"			316.1
317	1	SPARE NUMBER													317
318	1	SPARE NUMBER													318
319	1	OVERSHELF	EAGLE	PTS-18120											319
320	1	SPARE NUMBER													320
321	1	BOWL FOOD PROCESSOR	WARING COMMERCIAL	FP2200	5.6	120	1								321
322	1	WORK TABLE	ACF_CAMACHO	WT											322
323	1	HOSE REEL W/ RECESSED CONTROL CABINET	T&S BRASS	B-7142-U01WS7BC						1/2"		1/2"			323
<b>400 - FRONT OF HOUSE</b>															
401	2	PASS-THRU HEATED CABINET	TRAUlsen	AHF232WP-HHS	15.5	208	1								401
402	2	PASS-THRU REFRIGERATOR	TRAUlsen	RHT232WP-UT-HHS	8.6	120	1	CORD & PLUG							402
403	1	WALL OPENING TRIM	ACF_CAMACHO	PTWF											403
404	1	WALL OPENING TRIM	ACF_CAMACHO	PTWF											404
405	1	ELECTRONIC EYE HAND SINK	EAGLE GROUP	HSA-10-FA-PE	15	120	1	CORD & PLUG	5-15P	1/2"		1/2"	1 1/2"		405
406	2	TRASH BIN	BY OWNER	TBD											406
407	1	FLATWARE & TRAY CART	LTI	KCTS-36											407
408	1	MILK COOLER	BEVERAGE-AIR	ST34HC-S	3.7	120	1	CORD & PLUG	5-15P						408
409	1	SPARE NUMBER													409
410	1	HOT / COLD WELLS SERVING COUNTER	LTI	SPC-QSP-D/DW-20-05-84	27.5	120	1		5-50P					1"	410
410.1	1	FLAT TRAY SLIDE	LTI	B-SPC											410.1
410.2	1	2 - SECTION SNEEZE GUARD W/ LIGHTS	LTI	CCCP											410.2
411	1	2 - TIER HOT / COLD SERVING COUNTER	LTI	50-QSGT-42-2T	11	120	1	CORD & PLUG	5-15P					1/2"	411
411.1	1	FLAT TRAY SLIDE	LTI	B											411.1
411.2	1	SNEEZE GUARD LIGHTS	LTI	CCCP											411.2
412	1	UTILITY COUNTER	LTI	SPC-ST-28											412
412.1	1	FLAT TRAY SLIDE	LTI	B-SPC											412.1
413	1	CASHIER COUNTER	LTI	SPC-CSS-28											413
413.1	1	FLAT TRAY SLIDE	LTI	B-SPC											413.1
414	2	POS SYSTEM	BY OWNER	TBD											414
415	1	SPARE NUMBER													415
416	1	CASHIER COUNTER	LTI	SPC-CSS-28											416
416.1	1	FLAT TRAY SLIDE	LTI	B-SPC											416.1
417	1	UTILITY COUNTER	LTI	SPC-ST-28											417
417.1	1	FLAT TRAY SLIDE	LTI	B-SPC											417.1
418	1	2 - TIER HOT / COLD SERVING COUNTER	LTI	50-QSGT-42-2T	11	120	1	CORD & PLUG	5-15P					1/2"	418
418.1	1	FLAT TRAY SLIDE	LTI	B											418.1
418.2	1	SNEEZE GUARD LIGHTS	LTI	CCCP											418.2
419	1	HOT / COLD WELLS SERVING COUNTER	LTI	SPC-QSP-D/DW-20-05-84	27.5	120	1		5-50P					1"	419
419.1	1	FLAT TRAY SLIDE	LTI	B-SPC											419.1
419.2	1	2 - SECTION SNEEZE GUARD W/ LIGHTS	LTI	CCCP											419.2
420	1	MILK COOLER	BEVERAGE-AIR	ST34HC-S	3.7	120	1	CORD & PLUG	5-15P						420
421	1	FLATWARE & TRAY CART	LTI	KCTS-36											421
422	1	ELECTRONIC EYE HAND SINK	EAGLE GROUP	HSA-10-FA-PE	15	120	1	CORD & PLUG	5-15P	1/2"		1/2"	1 1/2"		422
423	1	TRASH BIN	BY OWNER	TBD											423



DATE	DESCRIPTION
A 2024.10.30	SCHEMATIC DESIGN
B 2025.04.02	DESIGN DEVELOPMENT
C 2025.07.14	50% CD
D 2025.08.18	85% CD
E 2025.09.24	FOR PERMIT / BIDDING

KEY PLAN:



SHEET NAME:  
**FOODSERVICE  
EQUIPMENT  
ELEVATION KEY PLAN**

ORIG SUBMISSION: 2025.04.02

SHEET:  
**QF2.1**

ISSUE FOR PERMIT / BIDDING

THE LINE SHOWN ABOVE IS EXACTLY ONE FOOT ABOVE THE FINISHED FLOOR LEVEL

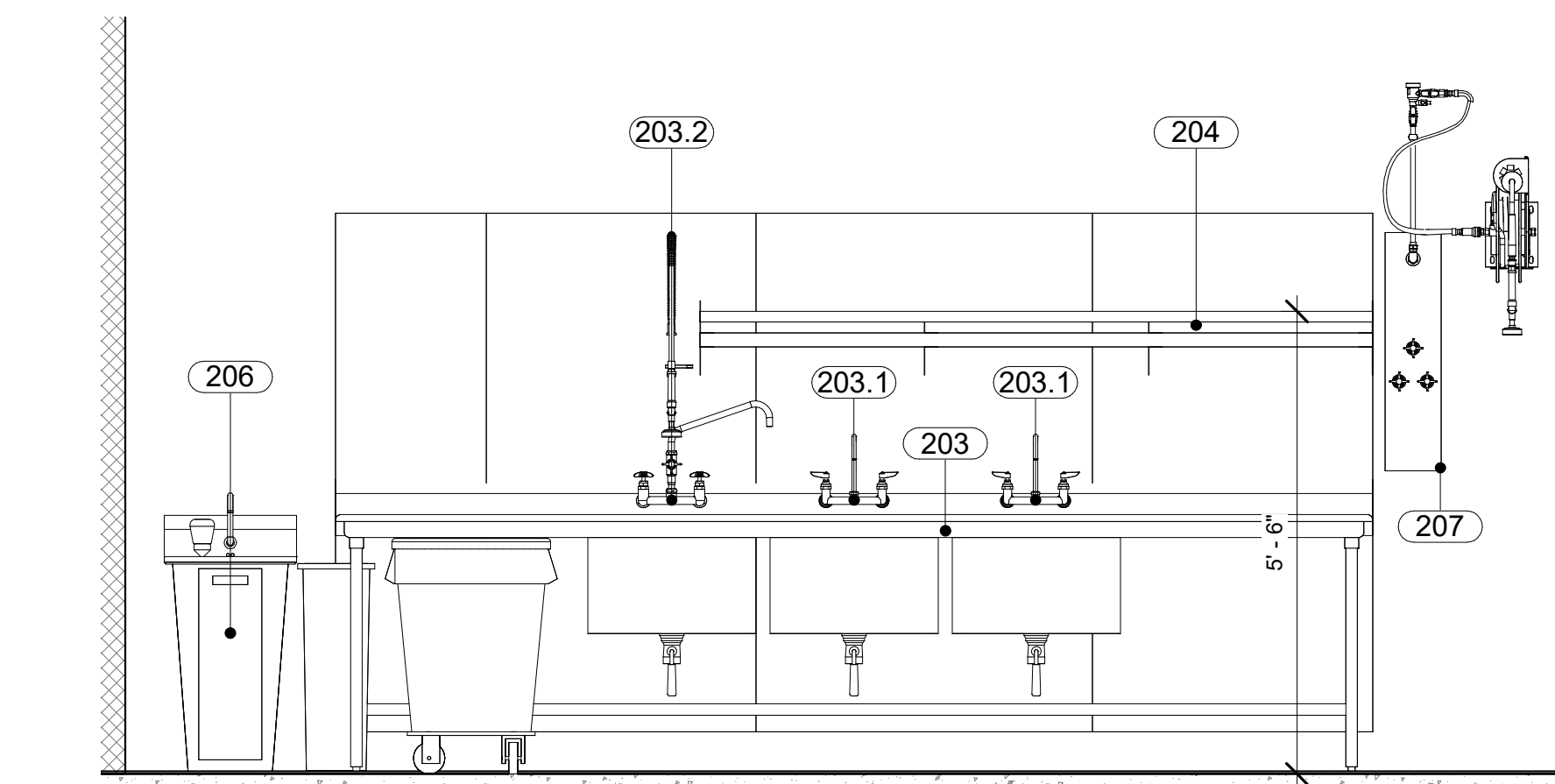
E

D

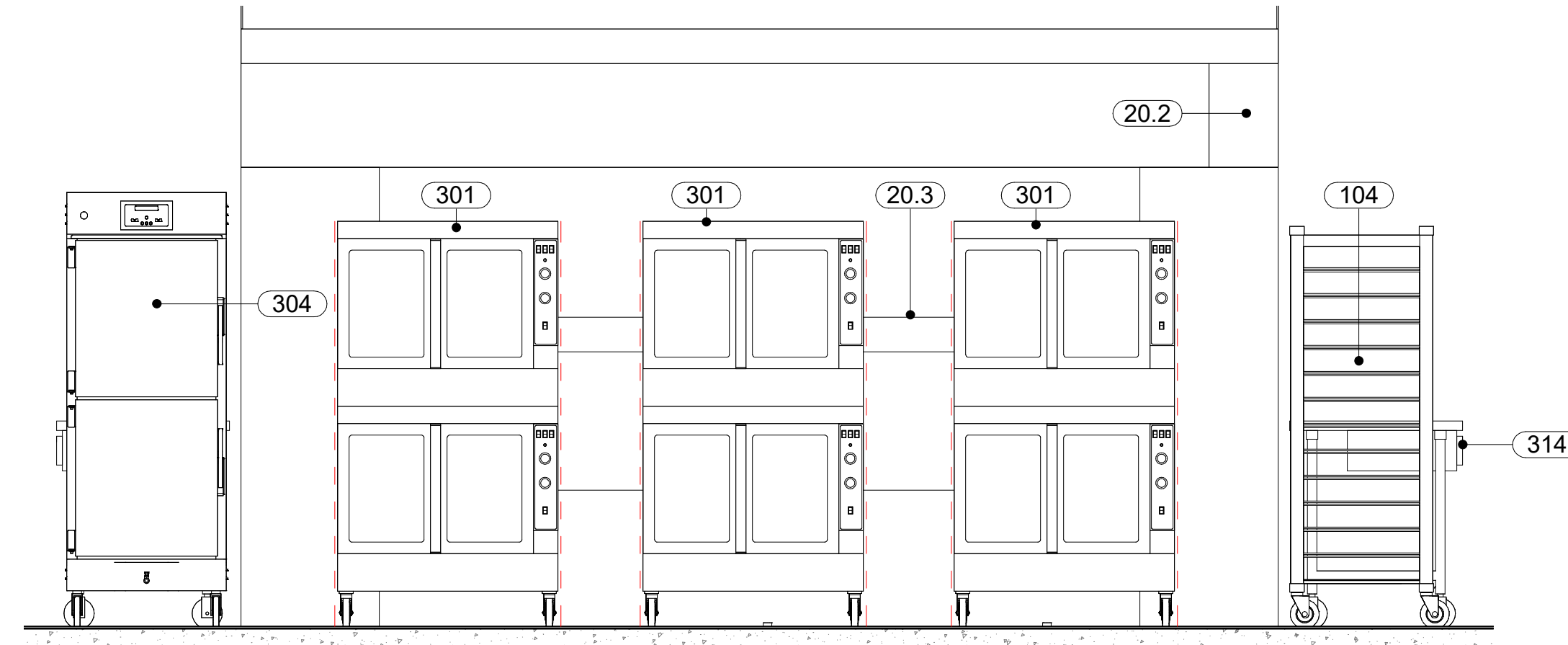
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B

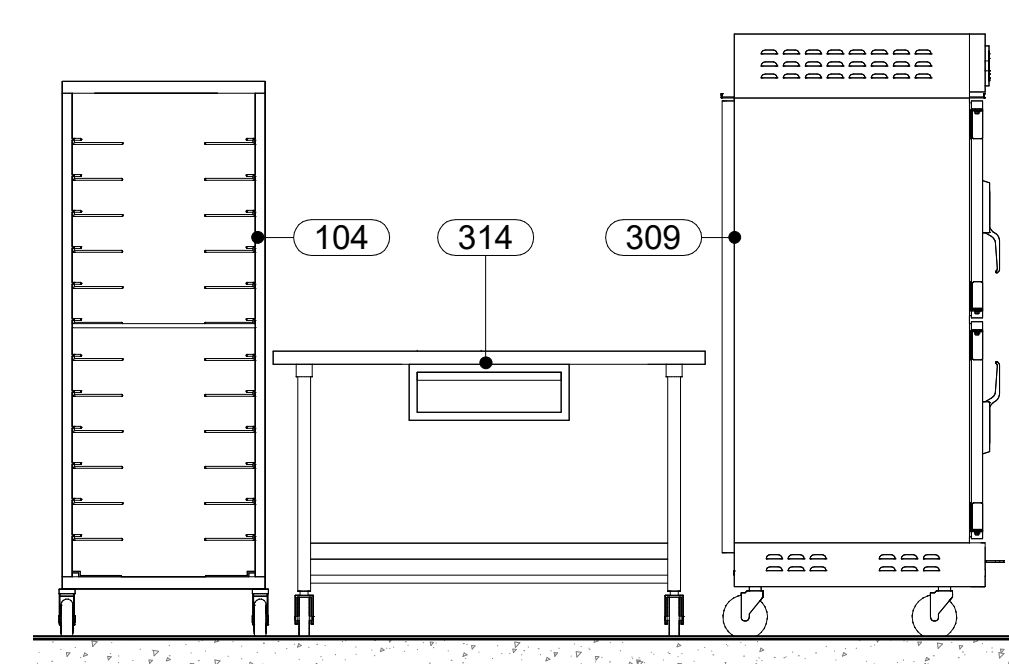
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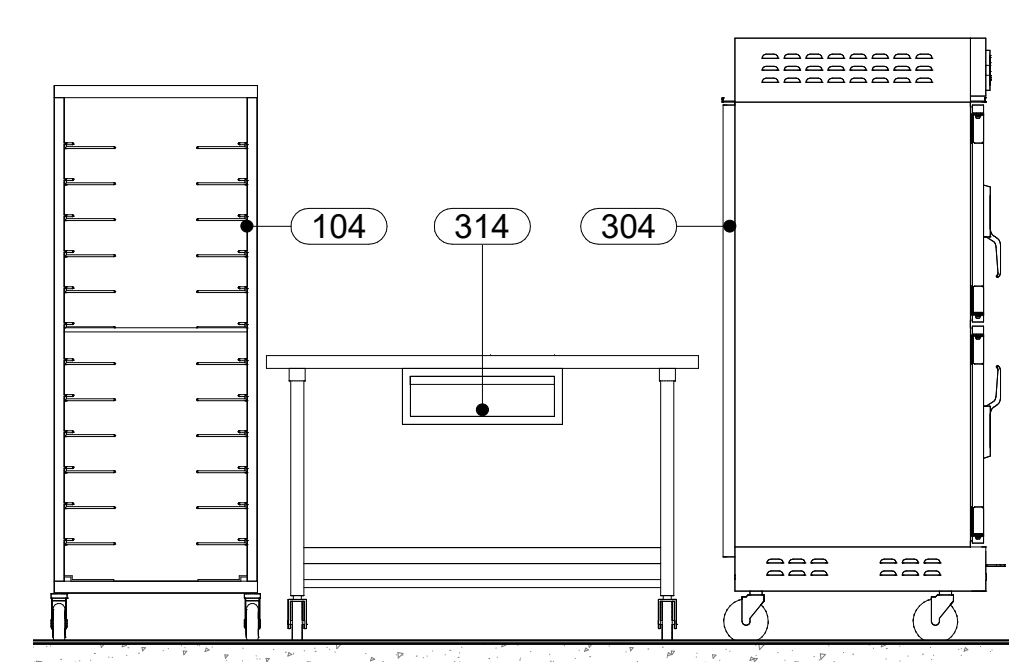
2 3 COMP SINK  
QF2.1  
1/2" = 1'-0"



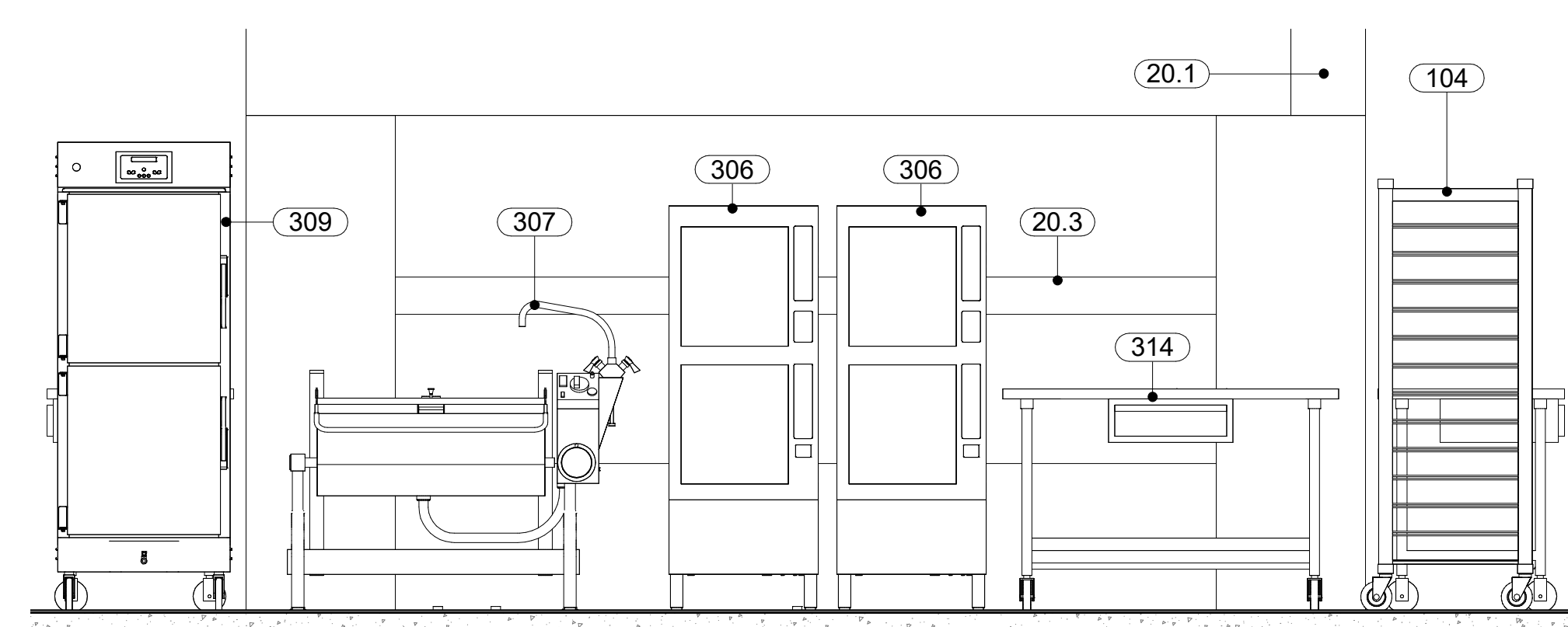
3 COOK LINE - EAST  
QF2.1  
1/2" = 1'-0"



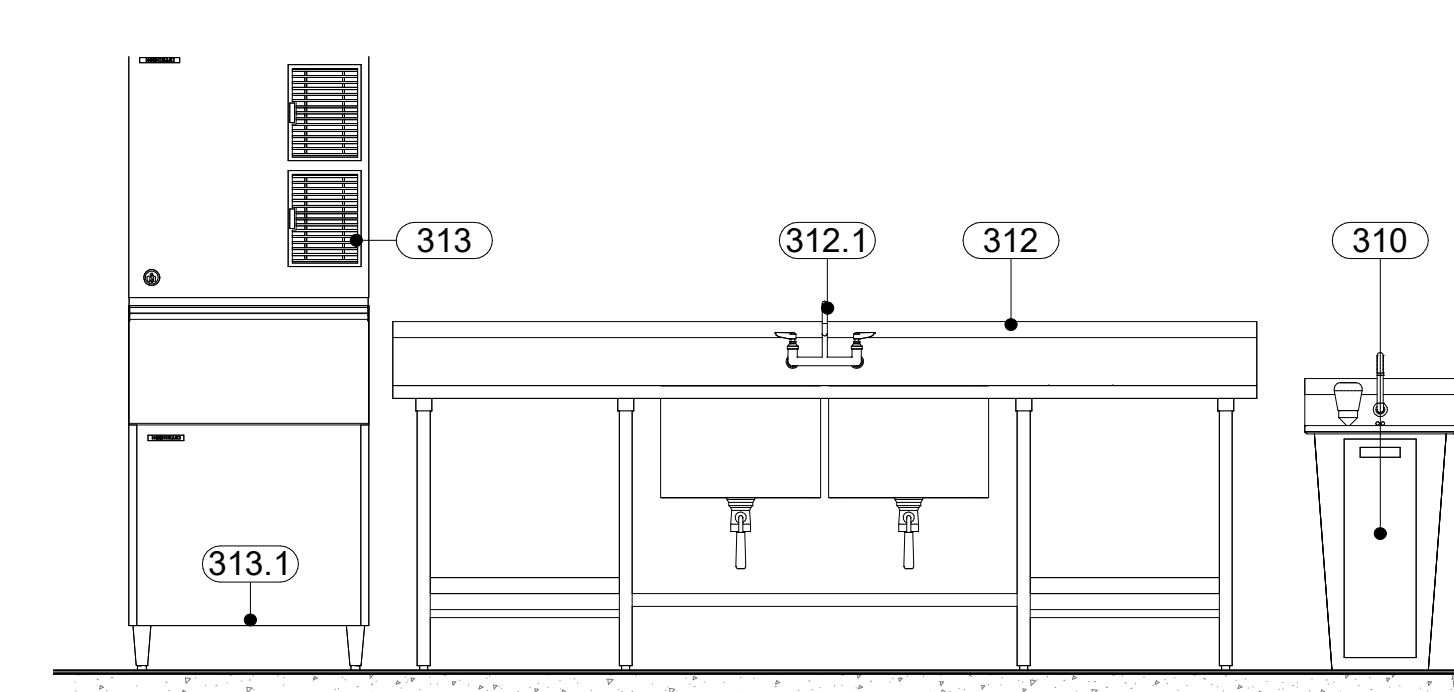
4 COOK LINE - NORTH  
QF2.1  
1/2" = 1'-0"



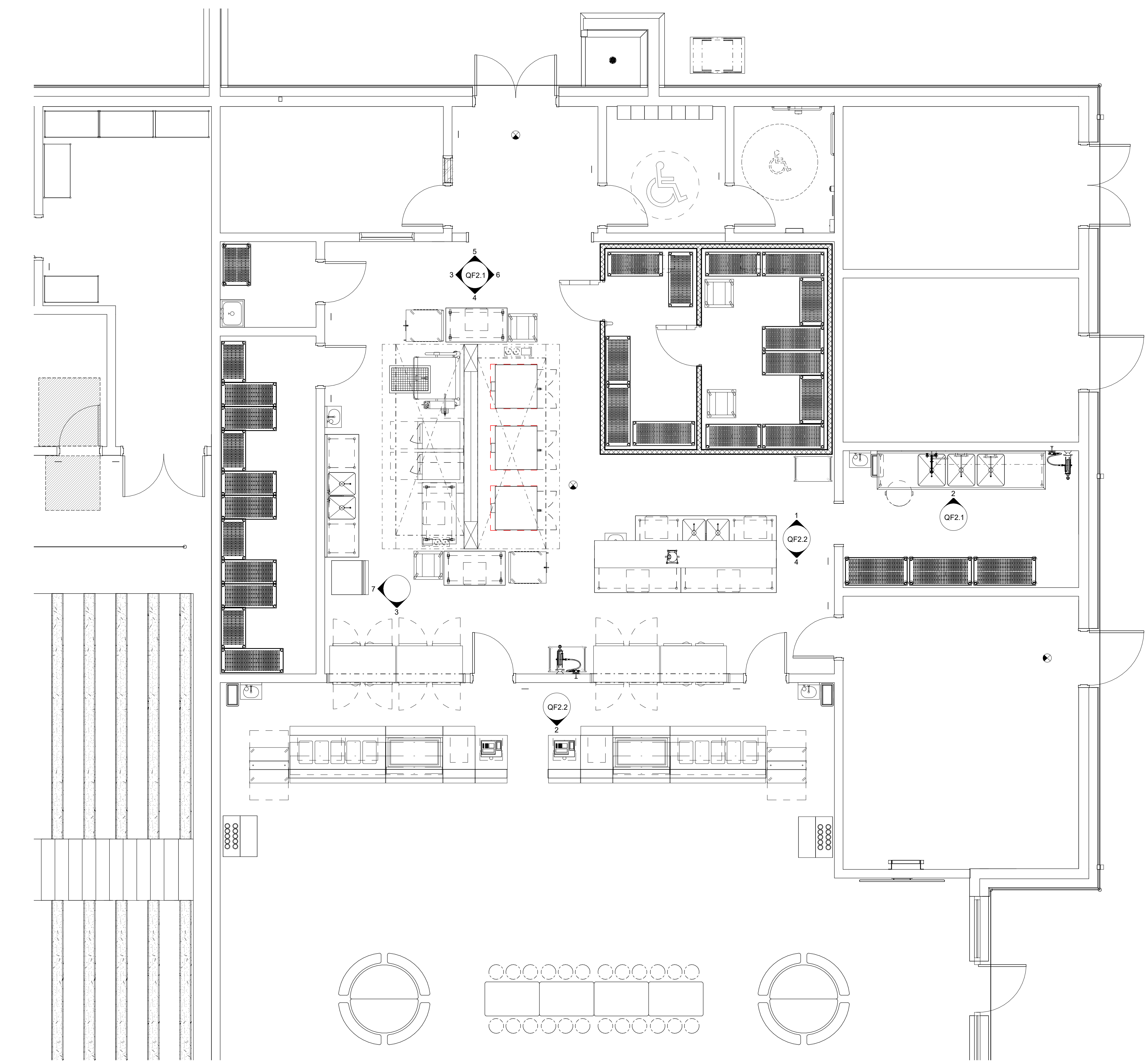
5 COOK LINE - SOUTH  
QF2.1  
1/2" = 1'-0"



6 COOK LINE - WEST  
QF2.1  
1/2" = 1'-0"



7 ICE MAKER  
QF2.1  
1/2" = 1'-0"



1 LEVEL 01 - FOODSERVICE ELEVATION KEY PLAN  
QF2.1  
1/4" = 1'-0"

1

2

3

4

5

6

THE LINE SHOWN ABOVE IS EXACTLY  
ONE FOOT AND ONE EIGHTH INCH  
LONG AND ONE EIGHTH INCH  
WIDE.

E

D

C

B

A

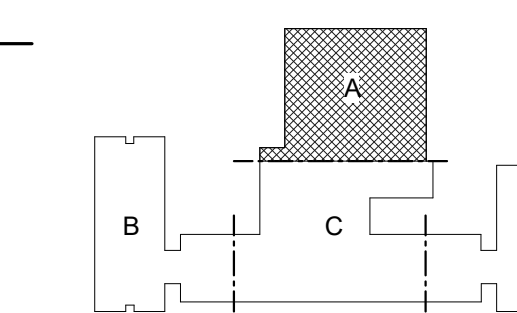
Owner

**Columbus County Schools**  
**PreK-8**  
Green Swamp Rd. Hwy. 211 and Sam Poits Hwy 214  
Bolton, North Carolina 28423

LS3P PROJECT: 7201-240219

DATE	DESCRIPTION
A 2024.10.30	SCHEMATIC DESIGN
B 2025.04.02	DESIGN DEVELOPMENT
C 2025.07.14	50% CD
D 2025.08.18	95% CD
E 2025.09.24	FOR PERMIT / BIDDING

KEY PLAN:

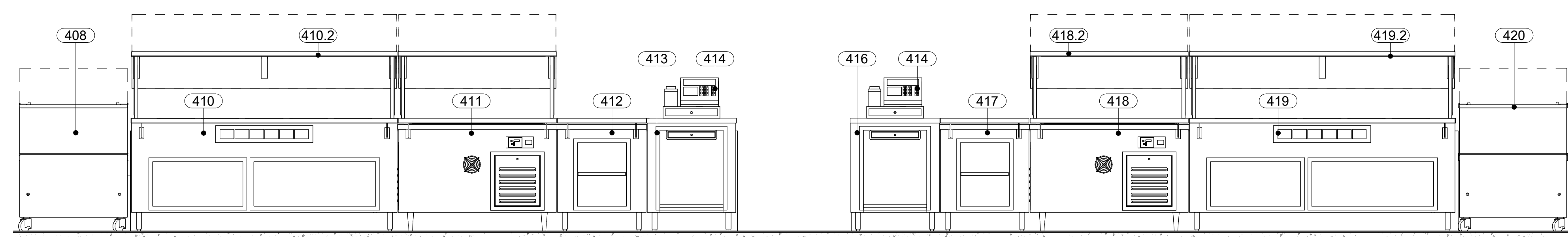


**SHEET NAME:**  
FOODSERVICE  
EQUIPMENT  
ELEVATIONS

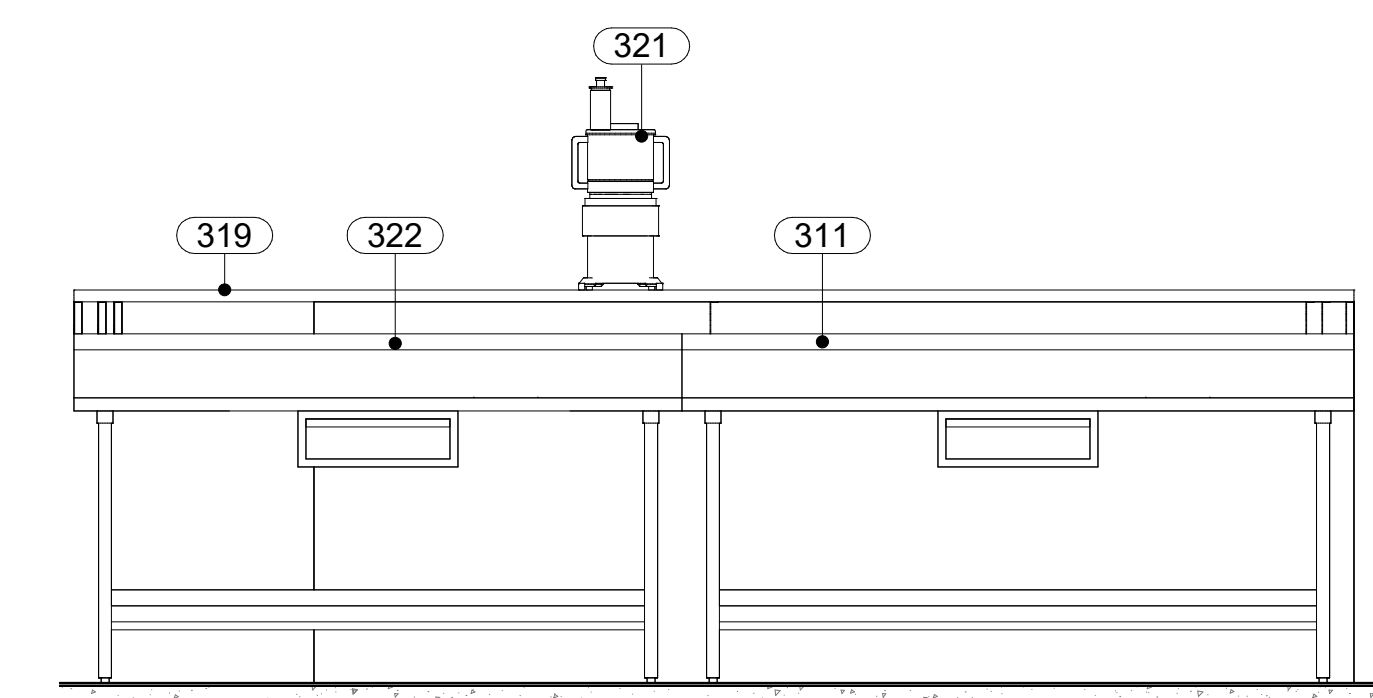
**ORIG SUBMISSION:** 2025.04.02

**SHEET:**  
**QF2.2**

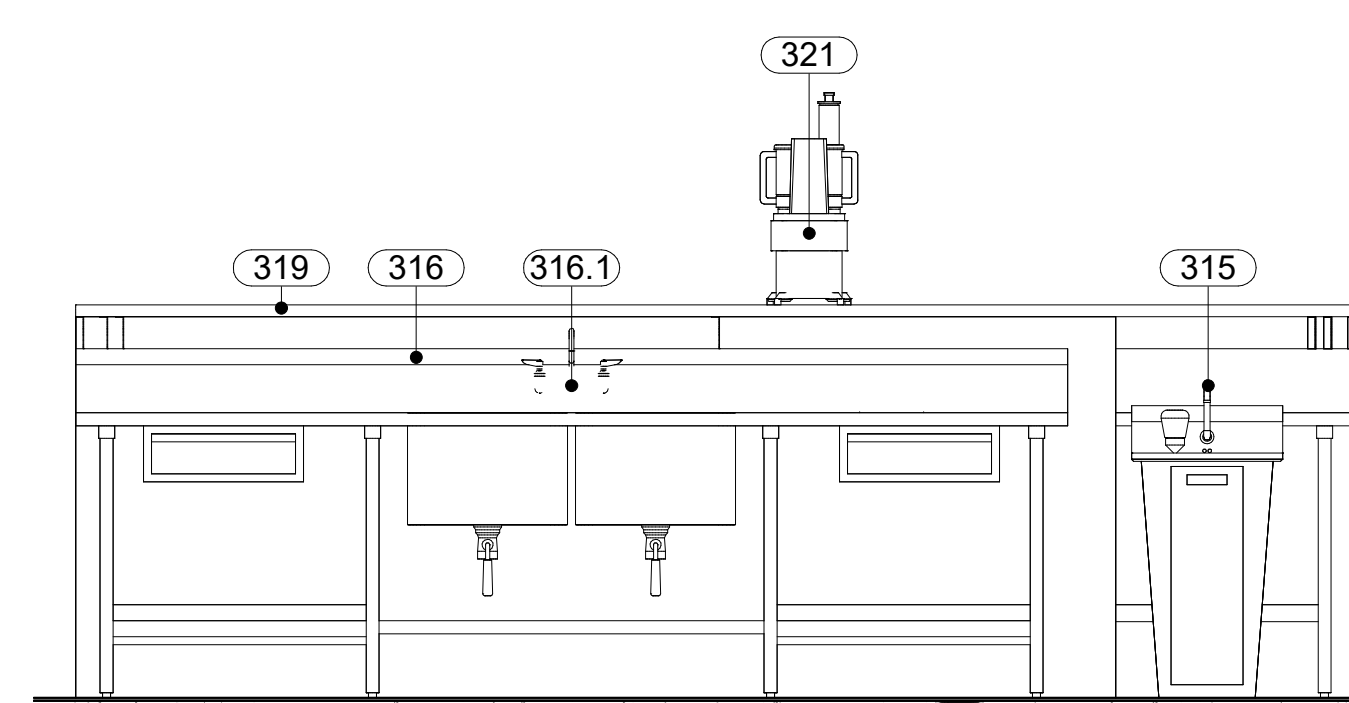
ISSUE FOR PERMIT / BIDDING



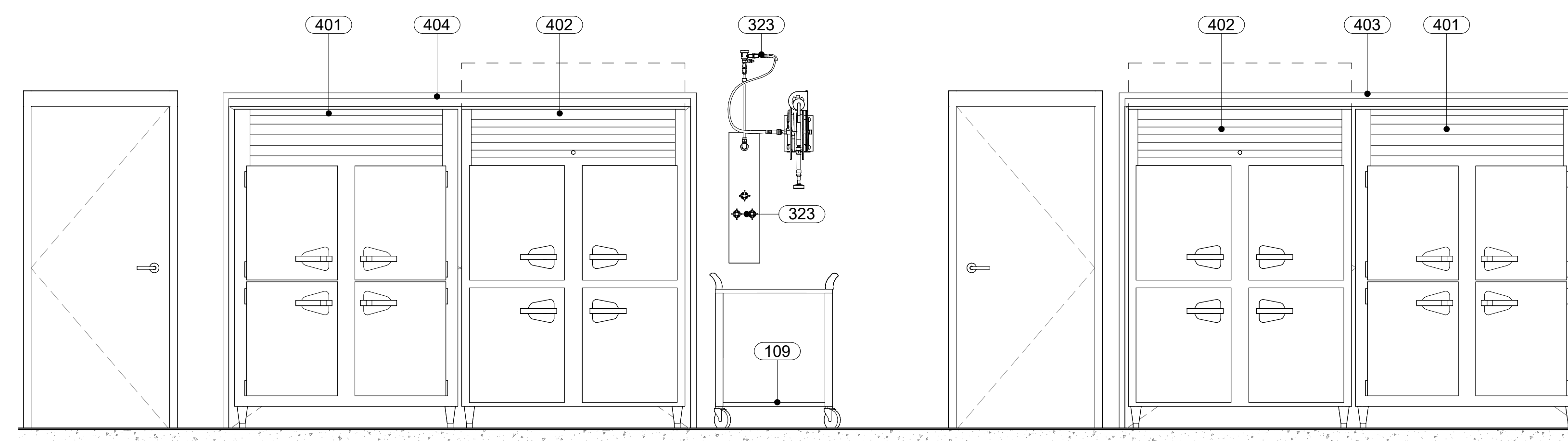
2 SERVING LINE  
QF2.2 1/2" = 1'-0"



1 PREP TABLE 320 / 322  
QF2.2 1/2" = 1'-0"



4 SLICER  
QF2.2 1/2" = 1'-0"



3 SERVING LINE - PASSTHRU  
QF2.2 1/2" = 1'-0"

1

2

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5

6

THESE DRAWINGS ARE EXACTLY  
AS SHOWN ON THESE SHEETS  
UNLESS OTHERWISE NOTED

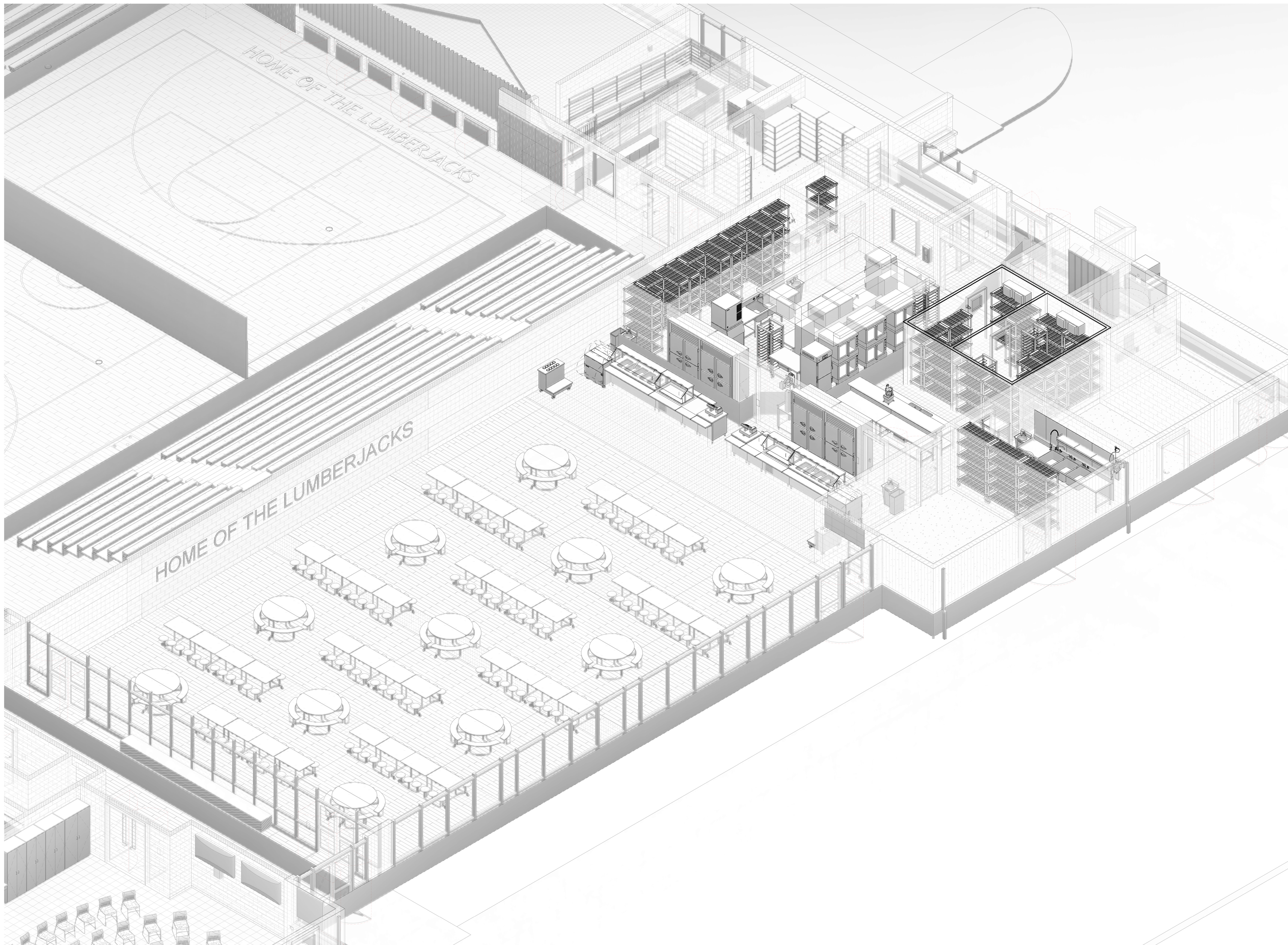
F

D

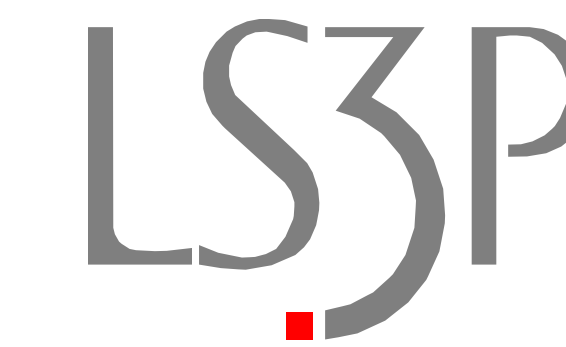
C

B

A



Owner

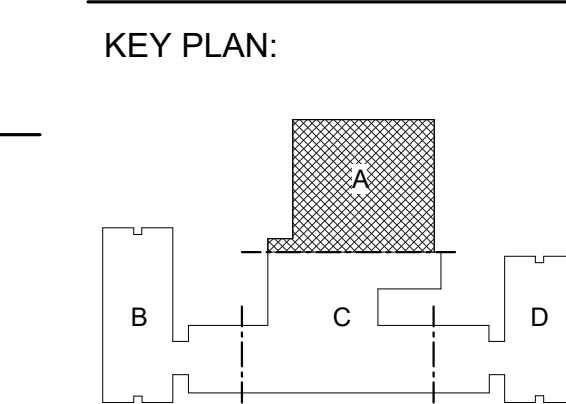


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**PreK-8**  
Green Swamp Rd. Hwy. 211 and Sam Poits Hwy 214  
Bolton, North Carolina 28423  
LS3P PROJECT: 7201-240219

DATE	DESCRIPTION
A 2024.10.30	SCHEMATIC DESIGN
B 2025.04.02	DESIGN DEVELOPMENT
C 2025.07.14	50% CD
D 2025.08.18	50% CD
F 2025.09.24	FOR PERMIT / BIDDING



SHEET NAME:  
FOODSERVICE  
EQUIPMENT  
ISOMETRIC VIEWS

ORIG SUBMISSION: 2025.04.02

SHEET:  
**QF2.3**

ISSUE FOR PERMIT / BIDDING

1 FOODSERVICE KITCHEN 3D VIEW  
QF2.3

1

2

3

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6

PLUMBING LEGEND	
	COLD WATER
	HOT WATER
	GAS CONNECTION
	DIRECT DRAIN CONNECTION
	AREA FLOOR DRAIN (AFD)
	FUNNEL FLOOR DRAIN (FFD)
	FLOOR SINK (FS1) - HALF GRATE
	FLOOR TROUGH
	FILTERED WATER SUPPLY
	INDIRECT WASTE

FOODSERVICE PLUMBING SUPPLY SCHEDULE									
ITEM NO	QTY	DESCRIPTION	CW SIZE	CW AFF	FW SIZE	FW AFF	HW SIZE	HW AFF	ITEM NO
20.3	1	UTILITY DISTRIBUTION SYSTEM	3/4"	120"			3/4"	120"	20.3
203.1	2	FAUCET	3/4"	12"			3/4"	12"	203.1
203.2	1	PRE - RINSE UNIT W/ ADD - ON FAUCET	1/2"	12"			1/2"	12"	203.2
206	1	ELECTRONIC EYE HAND SINK	1/2"	12"			1/2"	12"	206
207	1	HOSE REEL W/ RECESSED CONTROL CABINET	1/2"	12"			1/2"	12"	207
214.1	1	SERVICE FAUCET	1/2"	36"			1/2"	36"	214.1
306	2	HIGH SPEED CONVECTION STEAMER	3/8"	12"					306
307	1	40 GAL. TILTING SKILLET	1/2"	12"			1/2"	12"	307
310	1	ELECTRONIC EYE HAND SINK	1/2"	12"			1/2"	12"	310
312.1	1	FAUCET	1/2"	12"			1/2"	12"	312.1
313	1	ICE MAKER	1/2"	66"					313
315	1	ELECTRONIC EYE HAND SINK	1/2"	12"			1/2"	12"	315
316.1	1	FAUCET	1/2"	12"			1/2"	12"	316.1
323	1	HOSE REEL W/ RECESSED CONTROL CABINET	1/2"	24"			1/2"	24"	323
405	1	ELECTRONIC EYE HAND SINK	1/2"	12"			1/2"	12"	405
422	1	ELECTRONIC EYE HAND SINK	1/2"	12"			1/2"	12"	422

FOODSERVICE HOT WATER SCHEDULE - 120° F			
ITEM NO.	QTY.	DESCRIPTION	GPH
20.3	1	UTILITY DISTRIBUTION SYSTEM	30
203.1	1	FAUCET	5
203.2	1	FAUCET	5
203.2	1	PRE - RINSE UNIT W/ ADD - ON FAUCET	5
206	1	ELECTRONIC EYE HAND SINK	5
207	1	HOSE REEL W/ RECESSED CONTROL CABINET	5
214.1	1	SERVICE FAUCET	5
307	1	40 GAL. TILTING SKILLET	25
310	1	ELECTRONIC EYE HAND SINK	5
312.1	1	FAUCET	5
315	1	ELECTRONIC EYE HAND SINK	5
316.1	1	FAUCET	5
323	1	HOSE REEL W/ RECESSED CONTROL CABINET	5
405	1	ELECTRONIC EYE HAND SINK	5
422	1	ELECTRONIC EYE HAND SINK	5

IT IS THE INTENT OF THIS DRAWING TO SHOW PLUMBING CONNECTION POINTS. FOR FINAL ROUGH-IN DRAWINGS, SEE CONTRACTOR'S DETAIL SHOP DRAWINGS. ALLOWANCES SHALL BE MADE FOR TRIM, FITTINGS AND ACCESSORIES.



Owner

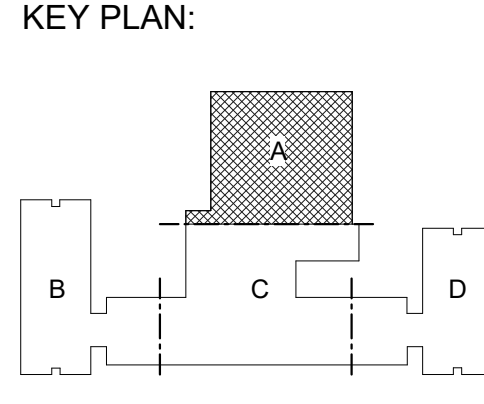


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TEL. 910.790.9901 FAX. 910.790.3111  
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**Columbus County Schools**  
**PreK-8**  
Green Swamp Rd. Hwy. 211 and Sam Poits Hwy 214  
Bolton, North Carolina 28423  
LS3P PROJECT: 7201-240219

A	DATE	DESCRIPTION
A	2024.10.30	SCHEMATIC DESIGN
B	2025.04.02	DESIGN DEVELOPMENT
C	2025.07.14	50% CD
D	2025.08.18	95% CD
E	2025.09.24	FOR PERMIT / BIDDING



SHEET NAME:  
**FOODSERVICE  
EQUIPMENT  
PLUMBING SUPPLY  
PLAN**

ORIG SUBMISSION: 2025.04.02

SHEET:  
**QF3.1**

ISSUE FOR PERMIT / BIDDING

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E

D

C

B

A

THESE DIMENSIONS ARE EXACTLY  
AS SHOWN ON THE DRAWING AND  
SHOULD NOT BE CHANGED.

E

D

C

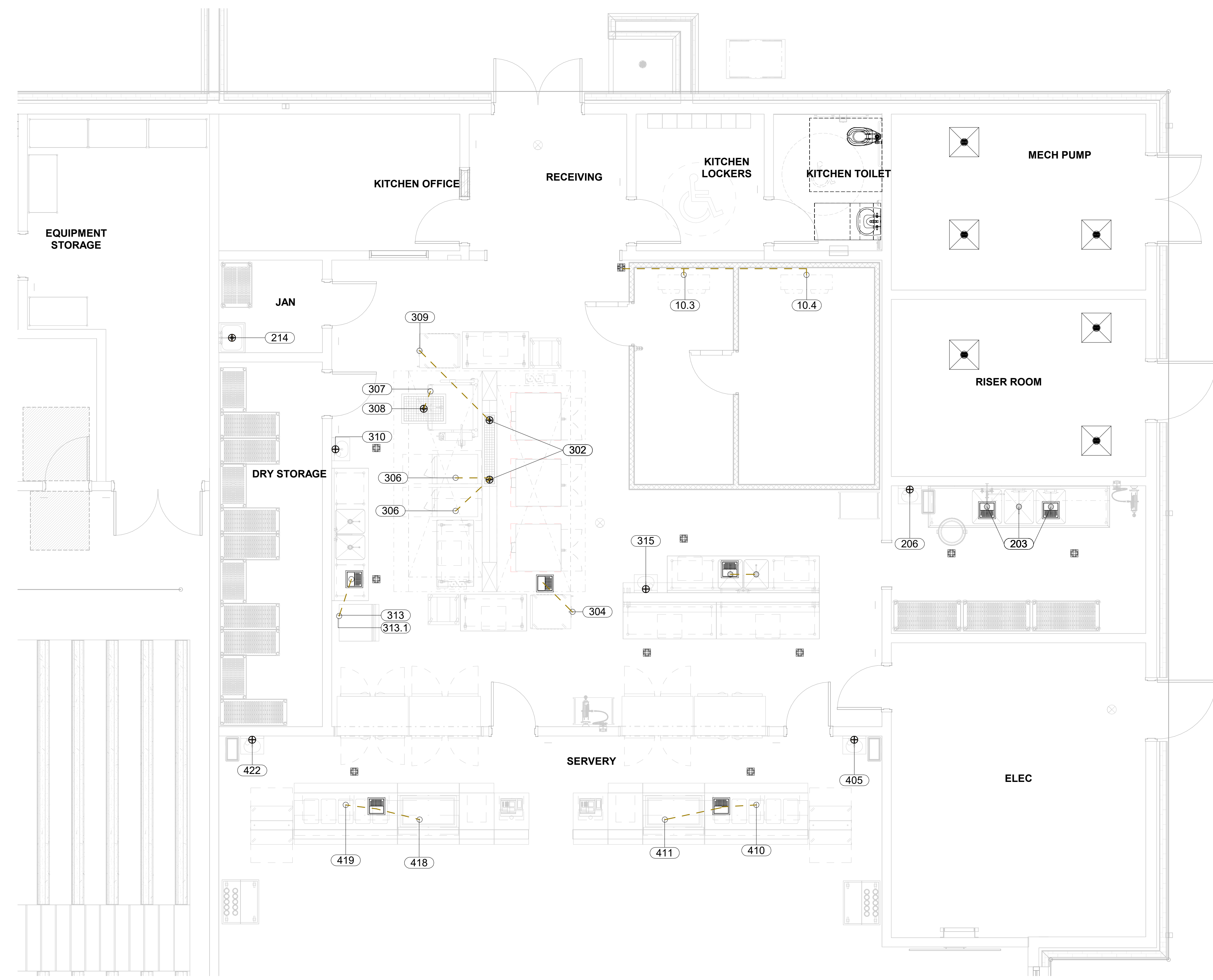
B

A

IT IS THE INTENT OF THIS DRAWING TO SHOW  
PLUMBING CONNECTION POINTS. FOR FINAL  
ROUGH-IN DRAWINGS, SEE CONTRACTOR'S  
DETAIL SHOP DRAWINGS. ALLOWANCES SHALL  
BE MADE FOR TRIM, FITTINGS AND  
ACCESSORIES.

PLUMBING LEGEND	
	COLD WATER
	HOT WATER
	GAS CONNECTION
	DIRECT DRAIN CONNECTION
	AREA FLOOR DRAIN (AFD)
	FUNNEL FLOOR DRAIN (FFD)
	FLOOR SINK (FS1) - HALF GRATE
	FLOOR TROUGH
	FILTERED WATER SUPPLY
	INDIRECT WASTE

FOODSERVICE PLUMBING DRAIN SCHEDULE						
ITEM NO	QTY	DESCRIPTION	DW SIZE	DW AFF	IW SIZE	ITEM NO
10.3	1	COOLER EVAPORATOR			3/4"	10.3
10.4	1	FREEZER EVAPORATOR			3/4"	10.4
203	1	3 - COMPARTMENT SINK			1 1/2"	203
206	1	ELECTRONIC EYE HAND SINK	1 1/2"			206
214	1	MOP SINK	2"	0"		214
302	1	FLOOR TROUGH	4"	0"		302
304	1	MOBILE HEATED CABINET			1/2"	304
308	1	FLOOR TROUGH	4"	0"		308
309	1	MOBILE HEATED CABINET			1/2"	309
310	1	ELECTRONIC EYE HAND SINK	1 1/2"			310
313	1	ICE MAKER			3/4"	313
313.1	1	ICE BIN			3/4"	313.1
315	1	ELECTRONIC EYE HAND SINK	1 1/2"			315
405	1	ELECTRONIC EYE HAND SINK	1 1/2"			405
410	1	HOT / COLD WELLS SERVING COUNTER			1"	410
411	1	2 - TIER HOT / COLD SERVING COUNTER			1/2"	411
418	1	2 - TIER HOT / COLD SERVING COUNTER			1/2"	418
419	1	HOT / COLD WELLS SERVING COUNTER			1"	419
422	1	ELECTRONIC EYE HAND SINK	1 1/2"			422



Owner



101 NORTH THIRD STREET, SUITE 500  
WILMINGTON, NORTH CAROLINA 28401  
TEL. 910.790.9901 FAX. 910.790.3111  
WWW.LS3P.COM

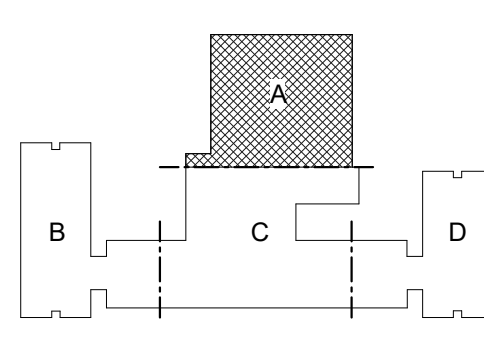
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PreK-8  
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D 2025.08.18	95% CD
E 2025.09.24	FOR PERMIT / BIDDING

KEY PLAN:



SHEET NAME:  
FOODSERVICE  
EQUIPMENT  
PLUMBING DRAIN  
PLAN

ORIG SUBMISSION: 2025.04.02

SHEET:  
QF3.2

ISSUE FOR PERMIT / BIDDING

1 FOODSERVICE PLUMBING DRAIN PLAN  
QF3.2 1/4" = 1'-0"

1

2

3

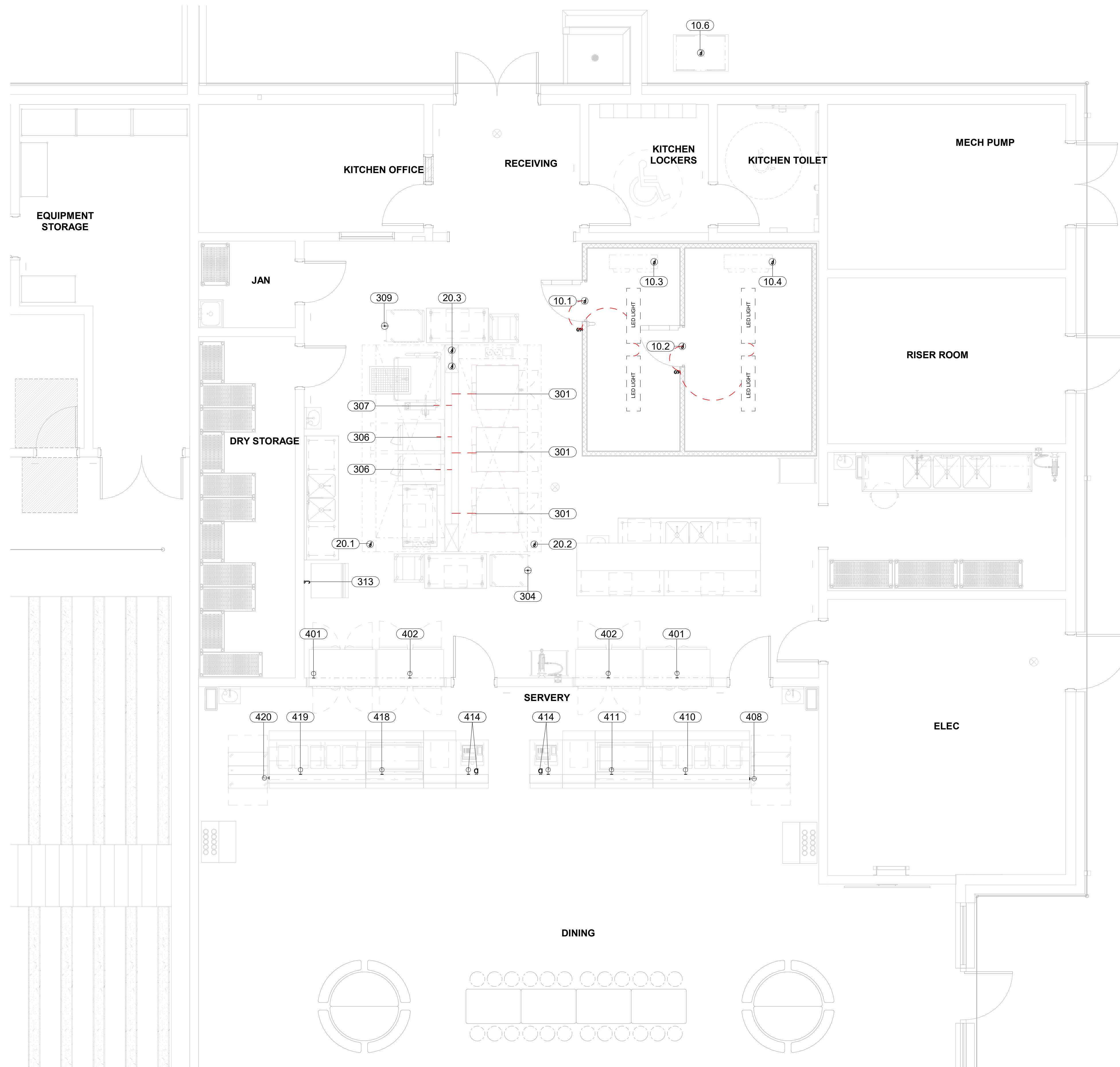
4

5

6

**FOODSERVICE ELECTRICAL SCHEDULE**

ITEM NO	QTY	DESCRIPTION	AMPS	VOLTS	PHASE	CONN. TYPE	NEMA	ELEC. AFF	ITEM NO
10.1	1	WALK - IN COOLER SECTION	15	120	1	DIRECT		120"	10.1
10.2	1	WALK - IN FREEZER SECTION	15	120	1	DIRECT		102"	10.2
10.3	1	COOLER EVAPORATOR	1	208	1			120"	10.3
10.4	1	FREEZER EVAPORATOR	9.1	208	1			120"	10.4
10.5	1	COOLER CONDENSING UNIT	7.7	208	3	DIRECT		24"	10.5
10.6	1	FREEZER CONDENSING UNIT	10.9	208	3	DIRECT		24"	10.6
20.1	1	EXHAUST HOOD	20	120	1	DIRECT		120"	20.1
20.2	1	EXHAUST HOOD	20	120	1	DIRECT		120"	20.2
20.3	1	UTILITY DISTRIBUTION SYSTEM	80	208	3	DIRECT		120"	20.3
206	1	ELECTRONIC EYE HAND SINK	15	120	1	CORD & PLUG	5-15P	24"	206
301	3	DOUBLE - DECK CONVECTION OVEN	14	480	3			24"	301
304	1	MOBILE HEATED CABINET	19.1	120	1	CORD & PLUG	5-20P	24"	304
306	2	HIGH SPEED CONVECTION STEAMER	39.8	480	3			24"	306
307	1	40 GAL. TILTING SKILLET	21.7	480	3			24"	307
309	1	MOBILE HEATED CABINET	19.1	120	1	CORD & PLUG	5-20P	24"	309
310	1	ELECTRONIC EYE HAND SINK	15	120	1	CORD & PLUG	5-15P	24"	310
313	1	ICE MAKER	12.5	208	1	DIRECT		50"	313
315	1	ELECTRONIC EYE HAND SINK	15	120	1	CORD & PLUG	5-15P	24"	315
321	1	BOWL FOOD PROCESSOR	5.6	120	1			50"	321
401	2	PASS-THRU HEATED CABINET	15.5	208	1			102"	401
402	2	PASS-THRU REFRIGERATOR	8.6	120	1	CORD & PLUG		102"	402
405	1	ELECTRONIC EYE HAND SINK	15	120	1	CORD & PLUG	5-15P	24"	405
408	1	MILK COOLER	3.7	120	1	CORD & PLUG	5-15P	24"	408
410	1	HOT / COLD WELLS SERVING COUNTER	27.5	120	1			24"	410
411	1	2 - TIER HOT / COLD SERVING COUNTER	11	120	1	CORD & PLUG	5-15P	24"	411
418	1	2 - TIER HOT / COLD SERVING COUNTER	11	120	1	CORD & PLUG	5-15P	24"	418
419	1	HOT / COLD WELLS SERVING COUNTER	27.5	120	1			24"	419
420	1	MILK COOLER	3.7	120	1	CORD & PLUG	5-15P	24"	420
422	1	ELECTRONIC EYE HAND SINK	15	120	1	CORD & PLUG	5-15P	24"	422



REMOTE REFRIGERATION WIRING IS SHOWN FOR INFORMATIONAL PURPOSES ONLY. ACTUAL WIRING TO BE DETERMINED BY COMPRESSOR LOCATION AND BUILDING STRUCTURE, IN KEEPING WITH ALL REQUIREMENTS OF THE SPECIFICATIONS.

IT IS THE INTENT OF THIS DRAWING TO SHOW ELECTRICAL CONNECTION POINTS. FOR FINAL ROUGH-IN DRAWINGS, SEE CONTRACTOR'S DETAIL SHOP DRAWINGS. ALLOWANCES SHALL BE MADE FOR TRIM, FITTINGS AND ACCESSORIES.

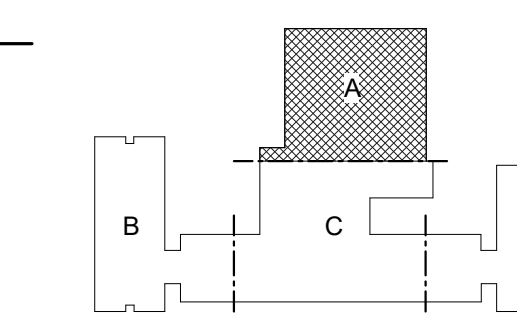
FOODSERVICE EQUIPMENT CONTRACTOR TO PROVIDE HEATER TAPE FOR WALK-IN FREEZER CONDENSATE DRAIN LINE WITH INSTALLATION BY ELECTRICAL CONTRACTOR.

ELECTRICAL LEGEND	
	SPECIAL PURPOSE SINGLE RECEPTACLE WALL-MOUNTED (DEDICATED CIRCUIT)
	SPECIAL PURPOSE DUPLEX RECEPTACLE WALL-MOUNTED (DEDICATED CIRCUIT)
	JUNCTION BOX WALL-MOUNTED
	DATA WALL-MOUNTED
	SWITCH WALL-MOUNTED
	DISCONNECT WALL-MOUNTED
	SPECIAL PURPOSE SINGLE RECEPTACLE FLOOR-MOUNTED (DEDICATED CIRCUIT)
	SPECIAL PURPOSE DUPLEX RECEPTACLE FLOOR-MOUNTED (DEDICATED CIRCUIT)
	JUNCTION BOX FLOOR-MOUNTED
	DATA FLOOR-MOUNTED
	SPECIAL PURPOSE SINGLE RECEPTACLE CEILING-MOUNTED (DEDICATED CIRCUIT)
	SPECIAL PURPOSE DUPLEX RECEPTACLE CEILING-MOUNTED (DEDICATED CIRCUIT)
	JUNCTION BOX CEILING MOUNTED
	CONV CONVENIENCE OUTLET - 16A/120/1
	DCO DEDICATED CONVENIENCE OUTLET
	ELECTRICAL WIRING

1 FOODSERVICE ELECTRICAL PLAN  
QF4.1 1/4" = 1'-0"

A	DATE	DESCRIPTION
A	2024.10.30	SCHEMATIC DESIGN
B	2025.04.02	DESIGN DEVELOPMENT
C	2025.07.14	50% CD
D	2025.08.18	50% CD
E	2025.09.24	FOR PERMIT / BIDDING

KEY PLAN:



SHEET NAME:  
**FOODSERVICE EQUIPMENT ELECTRICAL PLAN**

ORIG SUBMISSION: 2025.04.02

SHEET:  
**QF4.1**

ISSUE FOR PERMIT / BIDDING

THESE DRAWINGS ARE EXACTLY  
AS SHOWN ON THESE SHEETS  
UNLESS OTHERWISE NOTED

E

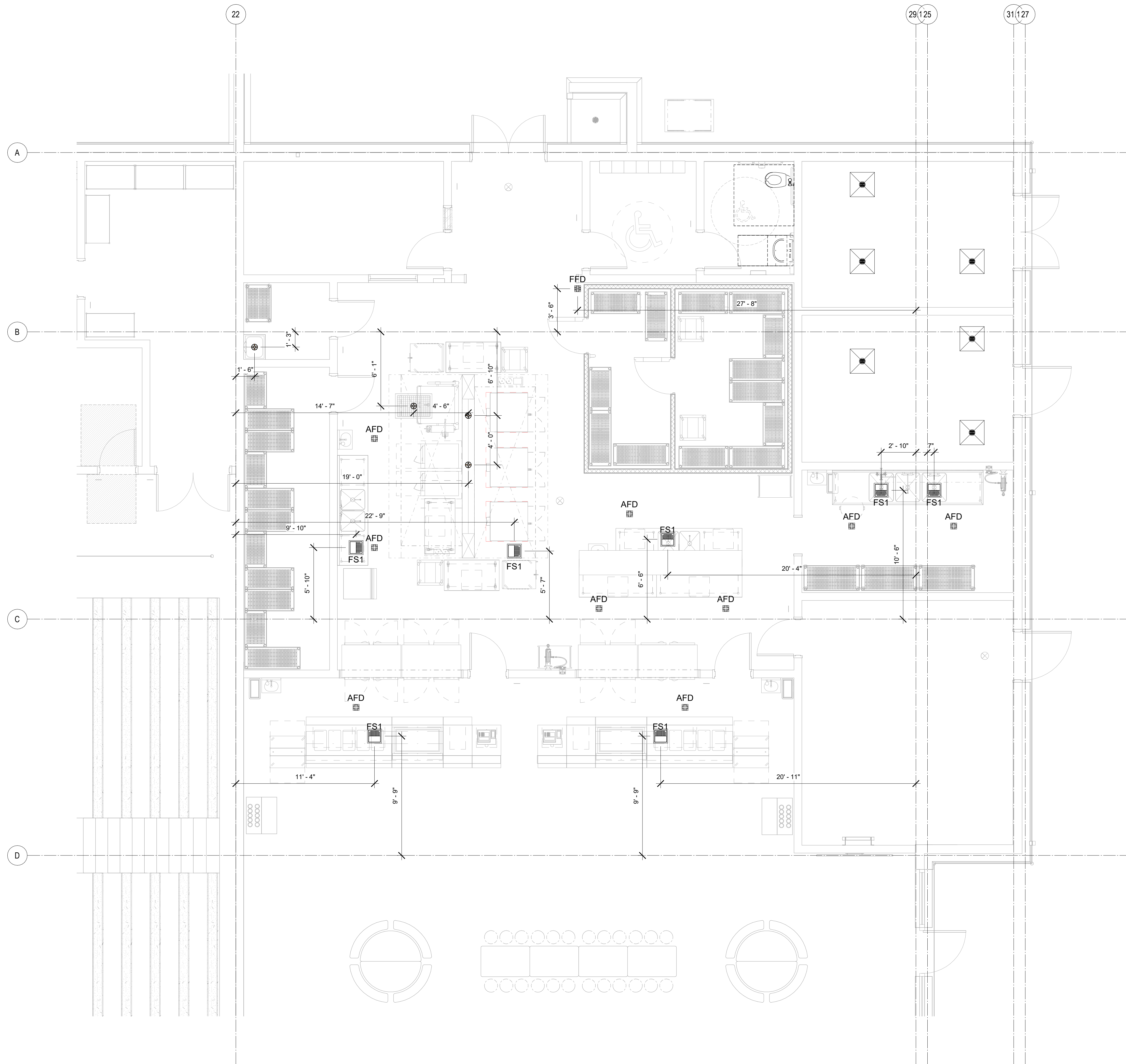
D

C

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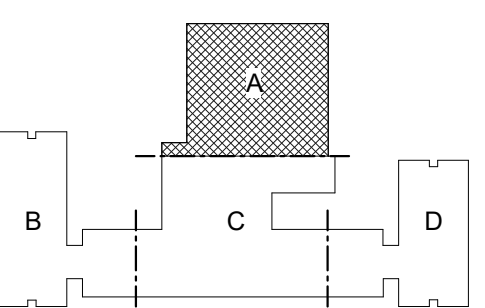
SLAB PENETRATION LEGEND	
	COLD WATER
	HOT WATER
	GAS CONNECTION
	DIRECT DRAIN CONNECTION
	AREA FLOOR DRAIN (AFD)
	FUNNEL FLOOR DRAIN (FFD)
	FLOOR SINK (FS1) - HALF GRATE
	FLOOR SINK (FS2) - 3/4 GRATE
	FLOOR TROUGH
	SPECIAL PURPOSE SINGLE RECEPTACLE FLOOR-MOUNTED (DEDICATED CIRCUIT)
	SPECIAL PURPOSE DUPLEX RECEPTACLE FLOOR-MOUNTED (DEDICATED CIRCUIT)
	JUNCTION BOX FLOOR-MOUNTED
	DATA FLOOR-MOUNTED



1 FOODSERVICE SLAB PENETRATION PLAN  
QF5.1 1/4" = 1'-0"

DATE	DESCRIPTION
A 2024.10.30	SCHEMATIC DESIGN
B 2025.04.02	DESIGN DEVELOPMENT
C 2025.07.14	50% CD
D 2025.08.18	95% CD
E 2025.09.24	FOR PERMIT / BIDDING

KEY PLAN:



SHEET NAME:  
FOODSERVICE  
EQUIPMENT SLAB  
PENETRATION PLAN

ORIG SUBMISSION: 2025.04.02

SHEET:  
**QF5.1**

ISSUE FOR PERMIT / BIDDING

HOOD INFORMATION																
HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	COOKING LOAD / DUTY RATING	TOTAL CFM	EXHAUST COLLAR(S)				SUPPLY		HANGING WEIGHT LBS.	SECTION LOCATION
			LENGTH	WIDTH	HEIGHT				WIDTH	LENGTH	DIA.	CFM	S.P.	MUA CFM		
1	KH-20.1	XBEW-84-S	84	60	24	430 SS WHERE EXPOSED	HEAVY	1505	10	14		1505	0.405	1284	484	LEFT
2	KH-20.1	XBEW-84-S	84	60	24	430 SS WHERE EXPOSED	HEAVY	1505	10	14		1505	0.405	1124	278	RIGHT
1	KH-20.2	XBEW-84-S	84	60	24	430 SS WHERE EXPOSED	HEAVY	1575	10	15		1575	0.403	1176	278	LEFT
2	KH-20.2	XBEW-84-S	84	60	24	430 SS WHERE EXPOSED	HEAVY	1575	10	15		1575	0.403	1344	382	RIGHT

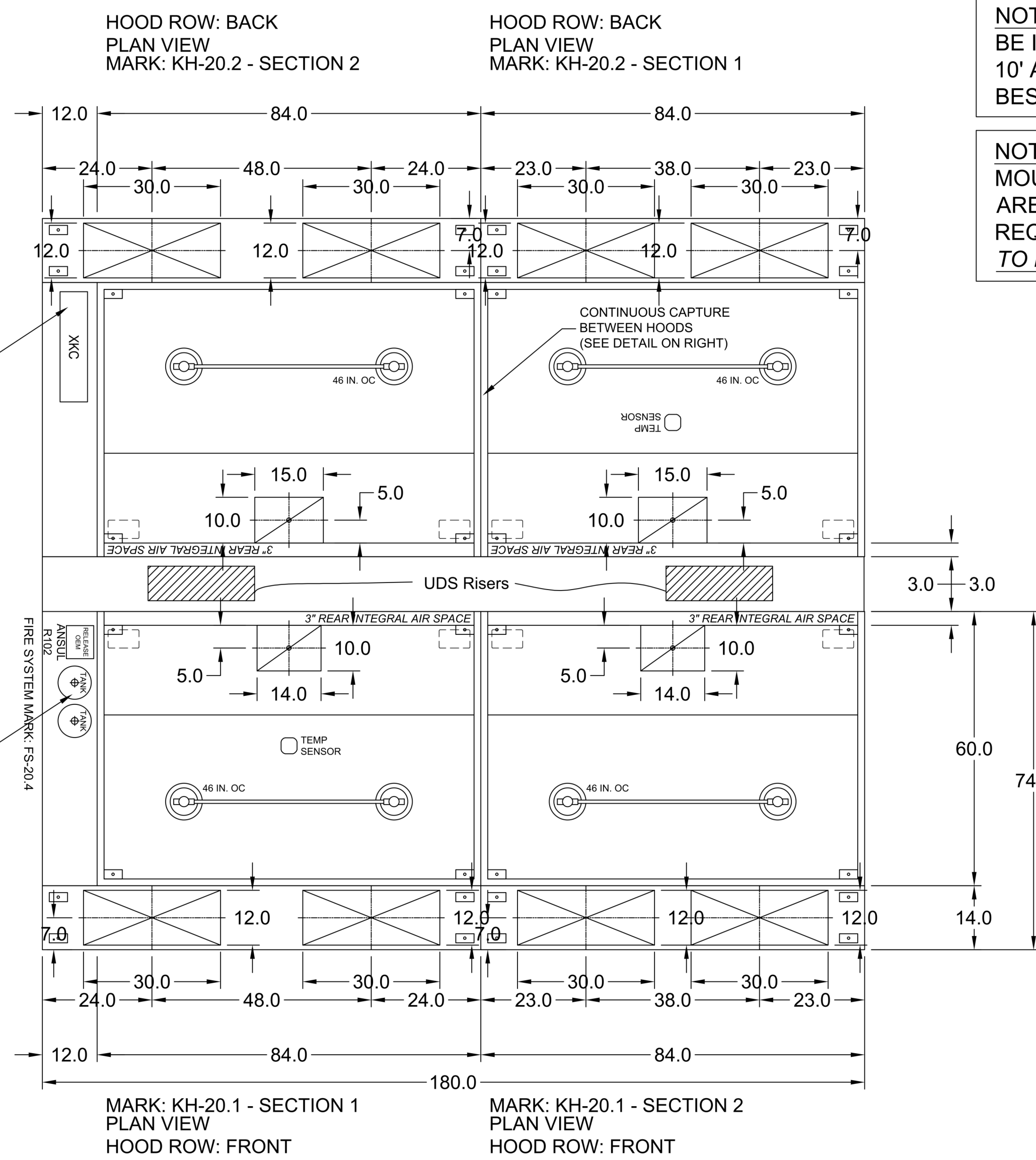
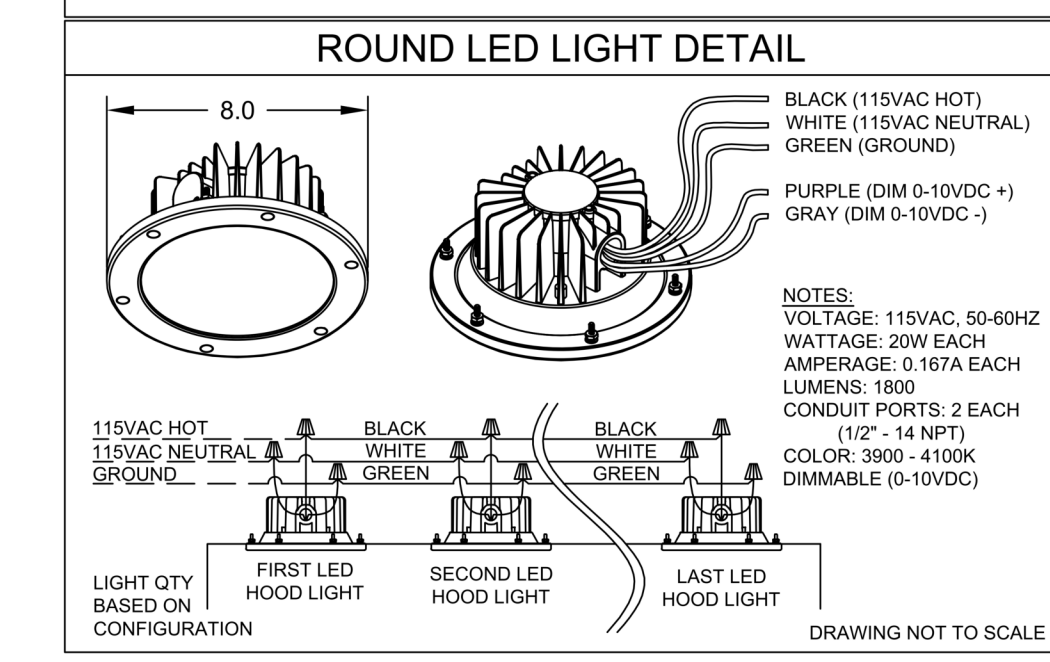
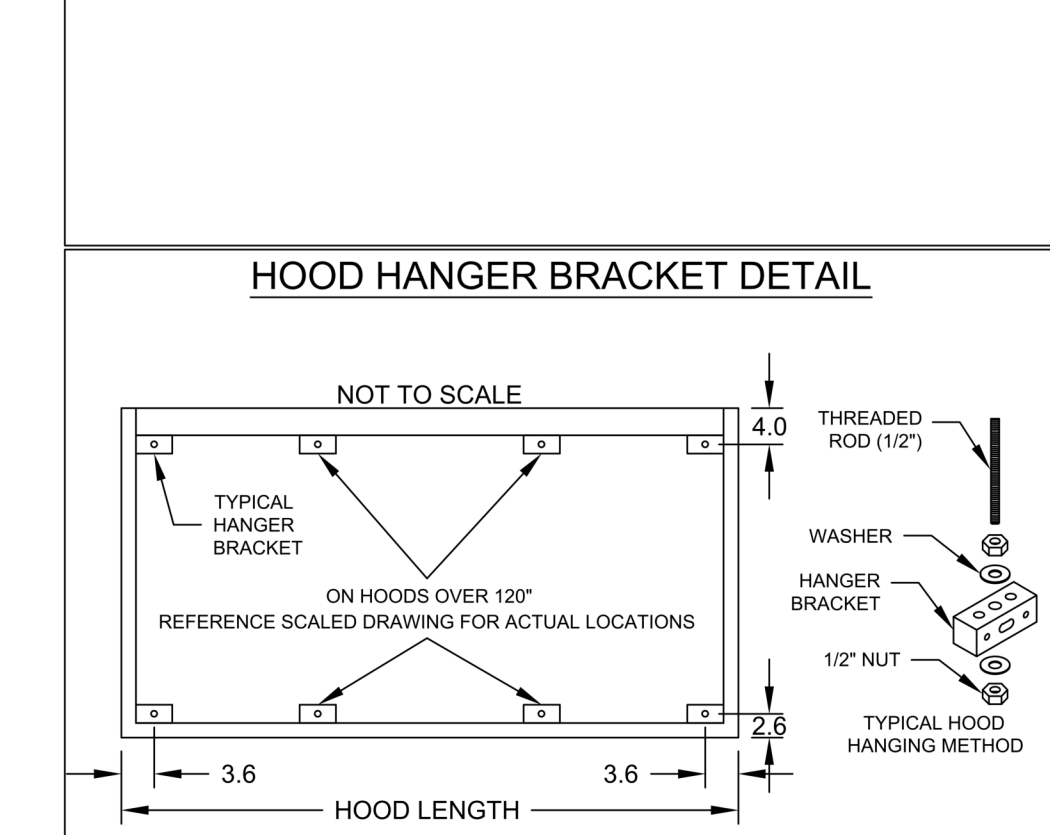
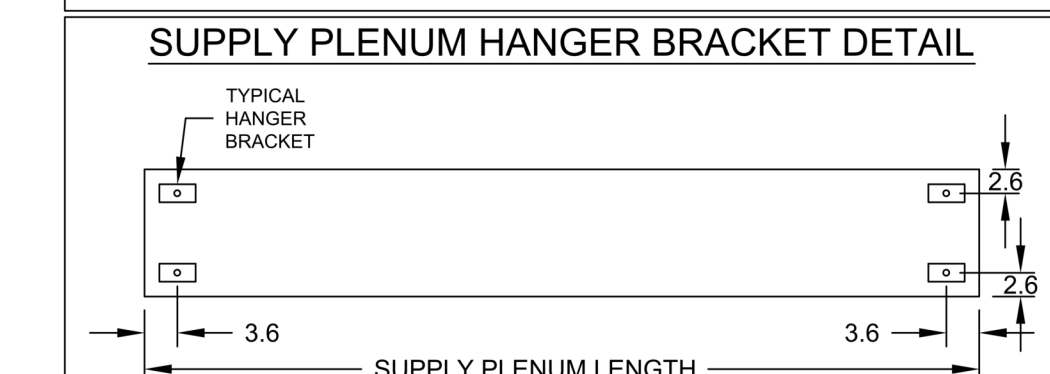
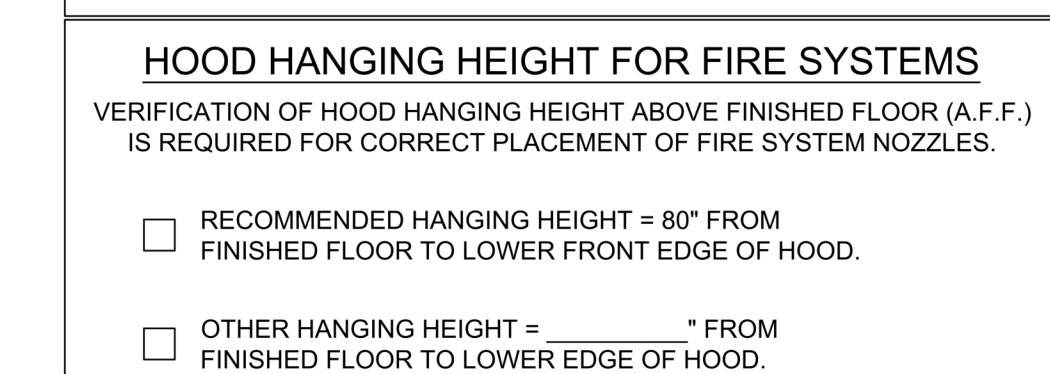
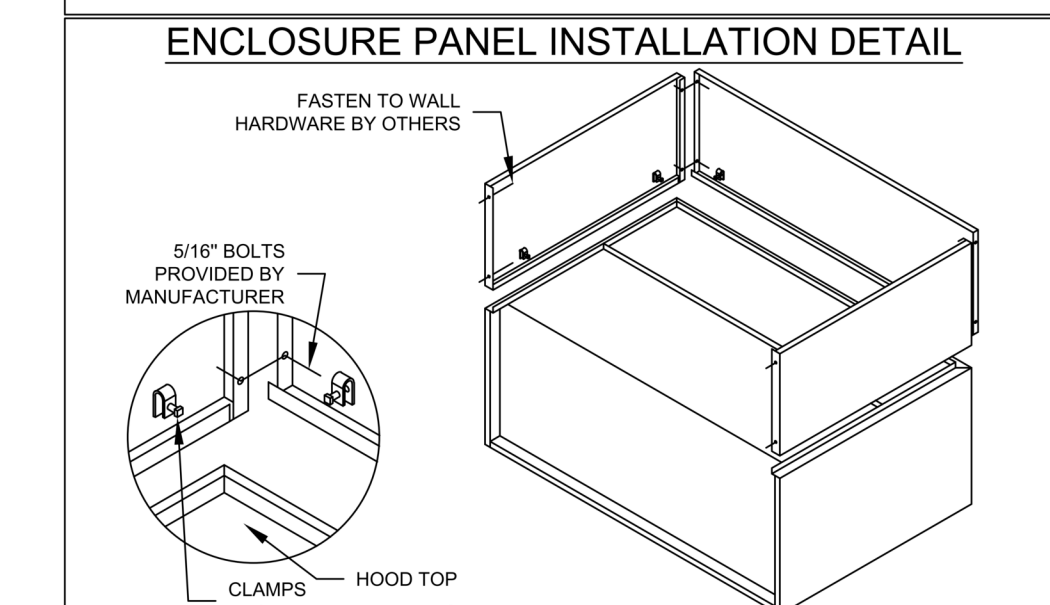
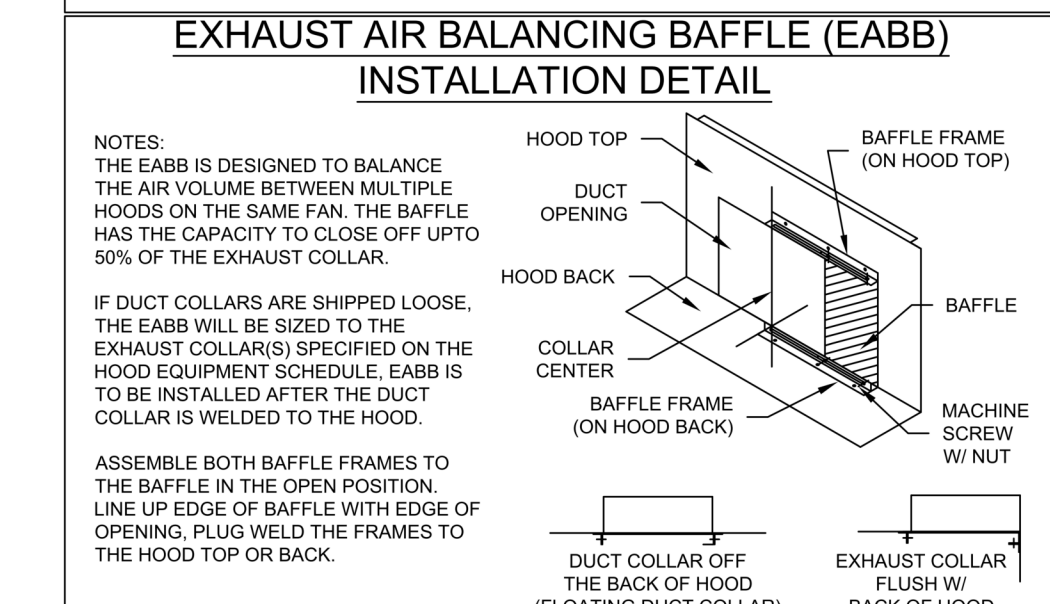
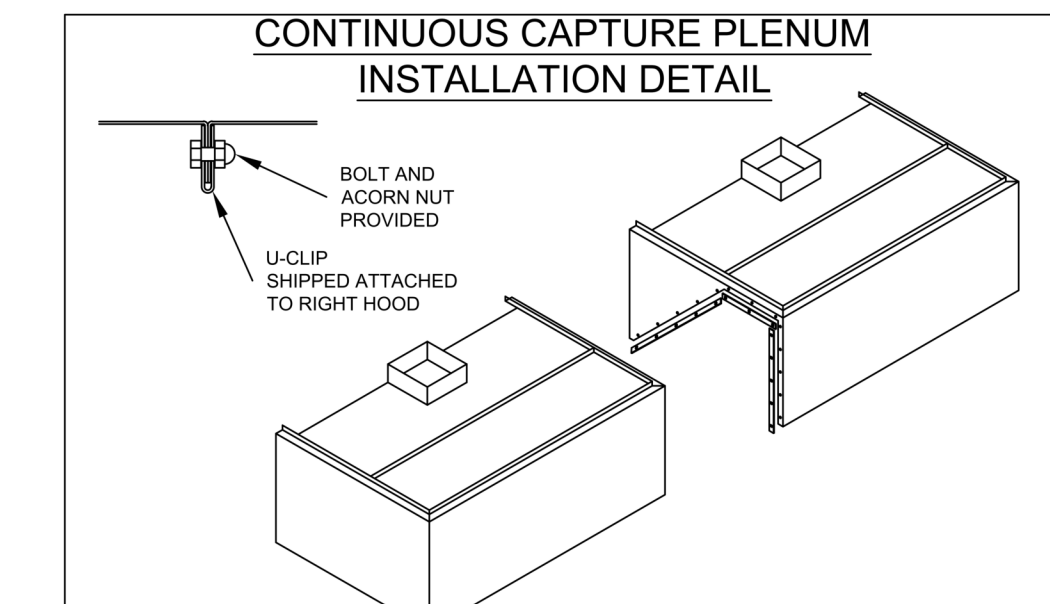
HOOD INFORMATION															
HOOD NO.	MARK	LIGHTING DETAILS			GREASE FILTRATION DETAILS			UTILITY CABINET(S)							
		FIXTURE TYPE	BULB / LAMP INFO	QTY	FOOT CANDLES	TYPE / MODEL	MATERIAL	QTY	SIZE (IN.)	LOCATION	FIRE SYSTEM	SIZE	MODEL	CONTROLS	
1	KH-20.1	ROUND LED		2	67.26	BAFFLE	STAINLESS STEEL	4	16	20	LEFT	ANSUL R102	6		
2	KH-20.1	ROUND LED		2	67.26	BAFFLE	STAINLESS STEEL	4	16	20					
1	KH-20.2	ROUND LED		2	67.26	BAFFLE	STAINLESS STEEL	4	16	20				TOUCHSCREEN	
2	KH-20.2	ROUND LED		2	67.26	BAFFLE	STAINLESS STEEL	4	16	20	RIGHT			XKC	

SUPPLY PLENUM INFORMATION																			
HOOD NO.	MARK	POS.	TYPE	SIZE (IN.)			INSULATED	DAMPER(S)	LED LIGHT(S)		TOTAL CFM	TOTAL S.P.	COLLARS						
				L	W	H			SUPPLIED	QTY			TYPE	MOUNTING	QTY	W	L	DIA.	CFM
1	KH-20.1	FRONT	ASP	96	14	4	NO	YES	NO		1284	0.01	MUA	FACTORY	2	12	30	642	257
2	KH-20.1	FRONT	ASP	84	14	4	NO	YES	NO		1124	0.01	MUA	FACTORY	2	12	30	562	225
1	KH-20.2	FRONT	ASP	84	14	4	NO	YES	NO		1176	0.01	MUA	FACTORY	2	12	30	588	235
2	KH-20.2	FRONT	ASP	96	14	4	NO	YES	NO		1344	0.01	MUA	FACTORY	2	12	30	672	269

contact the Accurex Piedmont office w/ questions:  
 Mark Bowman  
 mark.bowman@accurex.com  
 828.579.1123

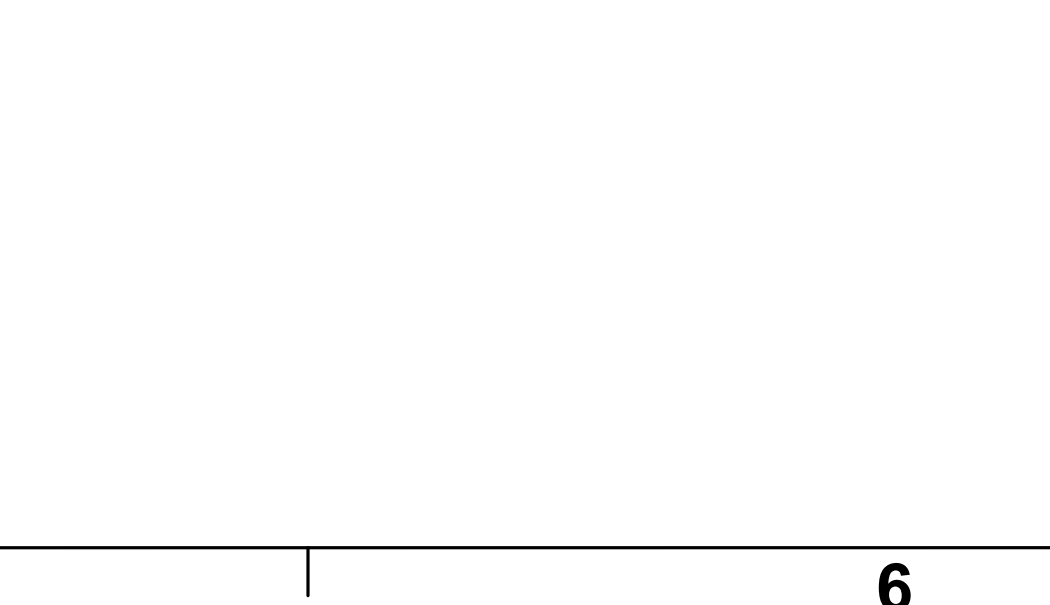
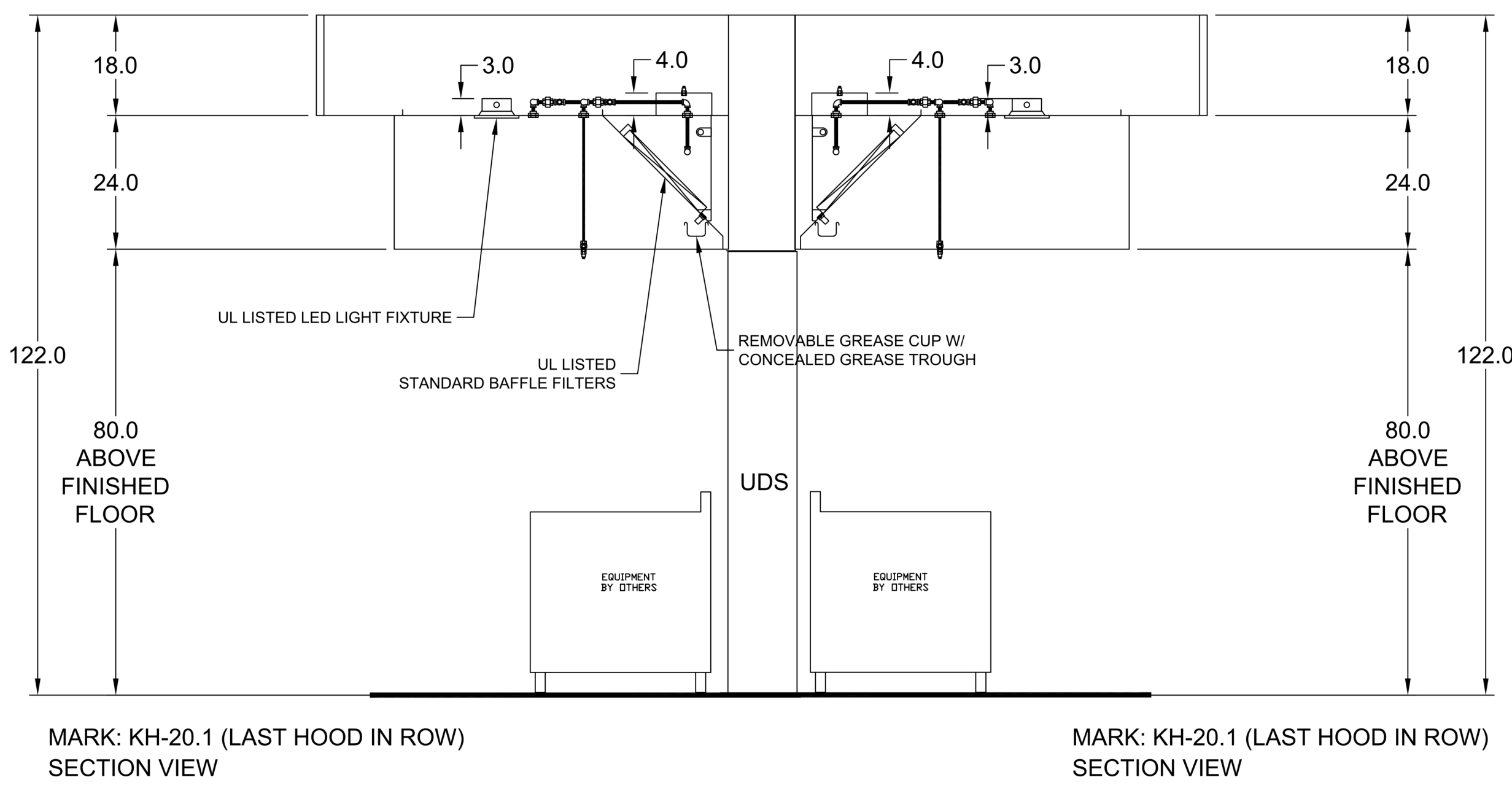
**HOOD OPTIONS**  
 UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625  
 BACK INTEGRAL AIR SPACE - 3 IN WIDE  
 18 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED  
 CONTINUOUS CAPTURE  
 FACTORY MOUNTED EXHAUST COLLAR(S)  
 EXHAUST AIR BALANCING BAFFLE(S) - (EABB)  
 HOOD ROW IS FRONT SIDE OF DOUBLE ISLAND CONFIGURATION  
 PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY  
 STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH

**HOOD OPTIONS**  
 UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625  
 BACK INTEGRAL AIR SPACE - 3 IN WIDE  
 18 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED  
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 PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY  
 STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH



**NOTE: DIFFUSERS SHOULD BE INSTALLED A MINIMUM OF 10' AWAY FROM HOOD FOR BEST PERFORMANCE.**

**NOTE: TEMPERATURE SENSORS MOUNTED IN HOOD CAPTURE AREA TO MEET IMC 507.1.1 REQUIREMENT. TO BE WIRED BY ELECTRICIAN**



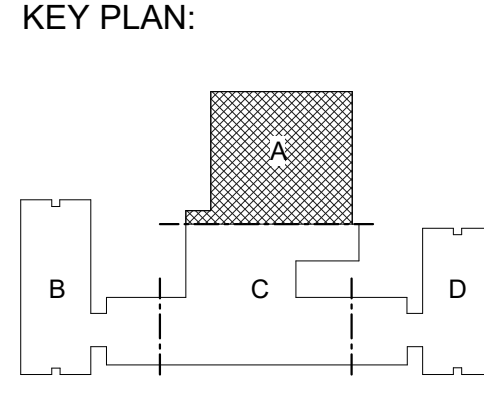
PROJECT: COLUMBUS COUNTY SCHOOL NC PK KH-20.1  
 MARK: KH-20.1

ACCUREX CENTRAL CAROLINAS CHARLOTTE  
 MARK BOWMAN  
 MARK.BOWMAN@ACCUREX.COM  
 (828)579-1123

ACCUREX

Columbus County Schools  
 PreK-8  
 Green Swamp Rd. Hwy. 211 and Sam Potts Hwy 214  
 Bolton, North Carolina 28423  
 LSP PROJECT: 7201-240219

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D 2025.08.18	95% CD
E 2025.09.24	FOR PERMIT / BIDDING



SHEET NAME:  
 FOODSERVICE EXHAUST HOOD VENDOR DETAILS

ORIG SUBMISSION: 2025.04.02

SHEET: QF6.1

ISSUE FOR PERMIT / BIDDING

THE LINE SHOWN ABOVE IS EXACTLY ONE FOOT ABOVE THE FINISH FLOOR

E

D

C

B

A

CONTROL INFORMATION

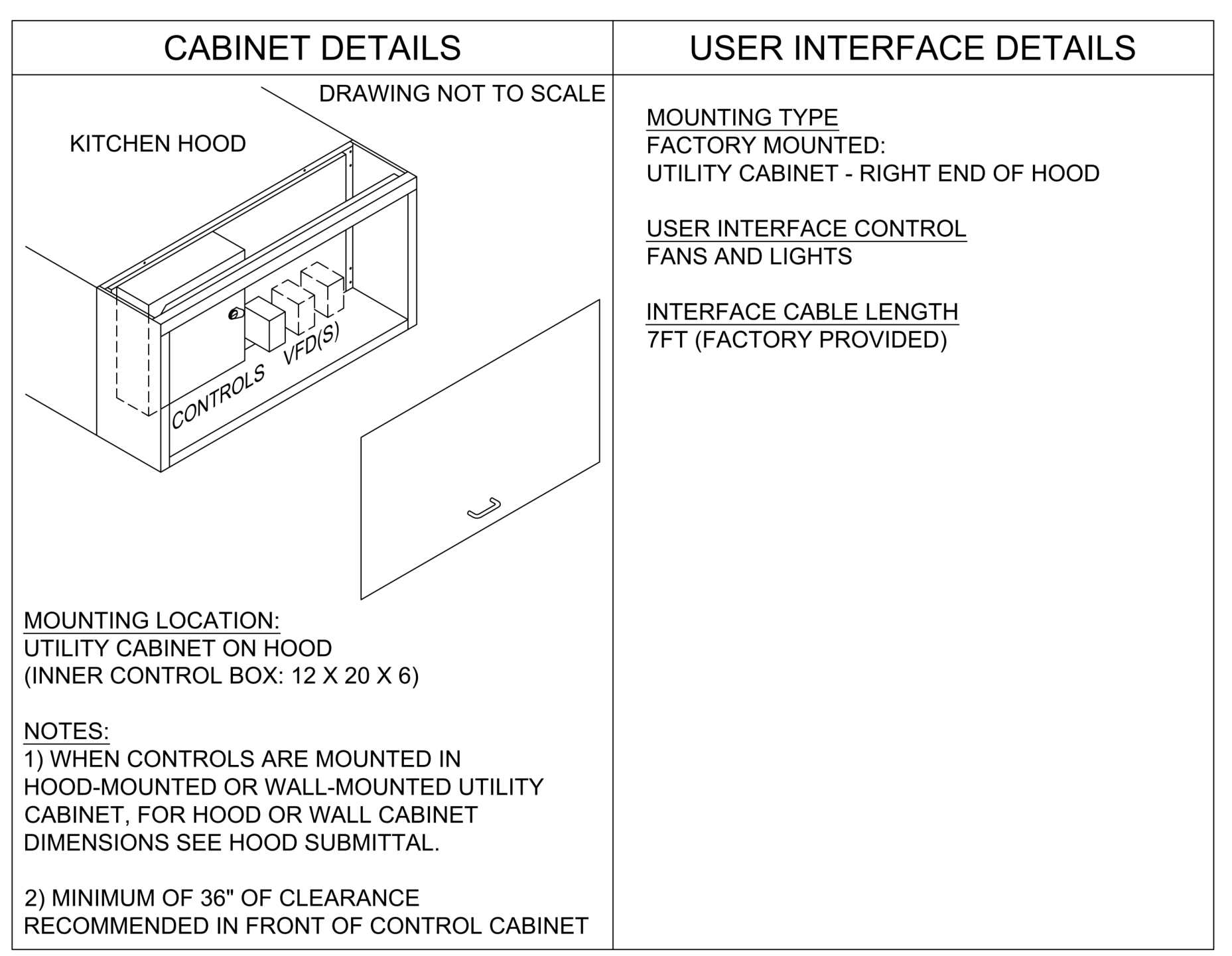
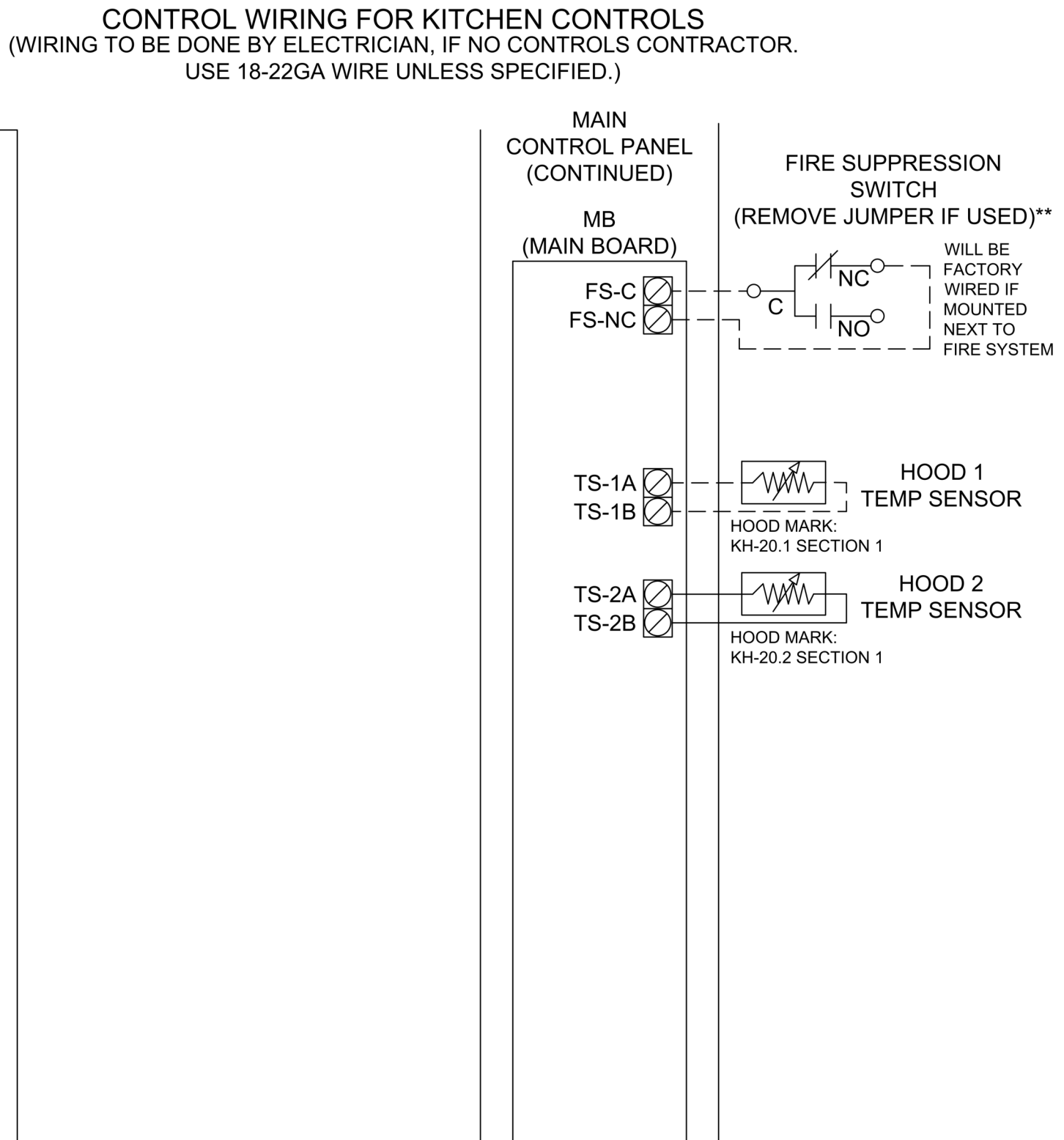
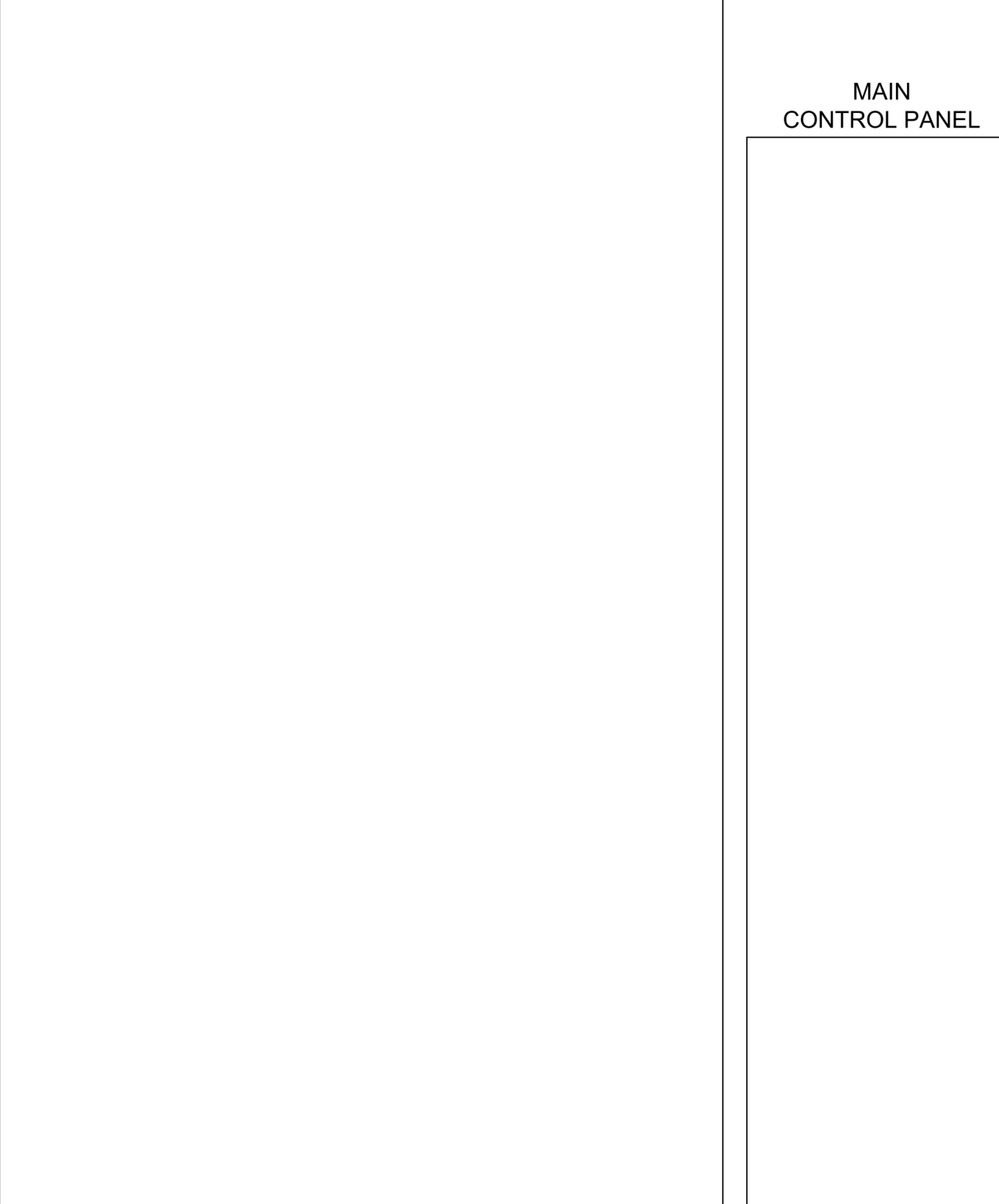
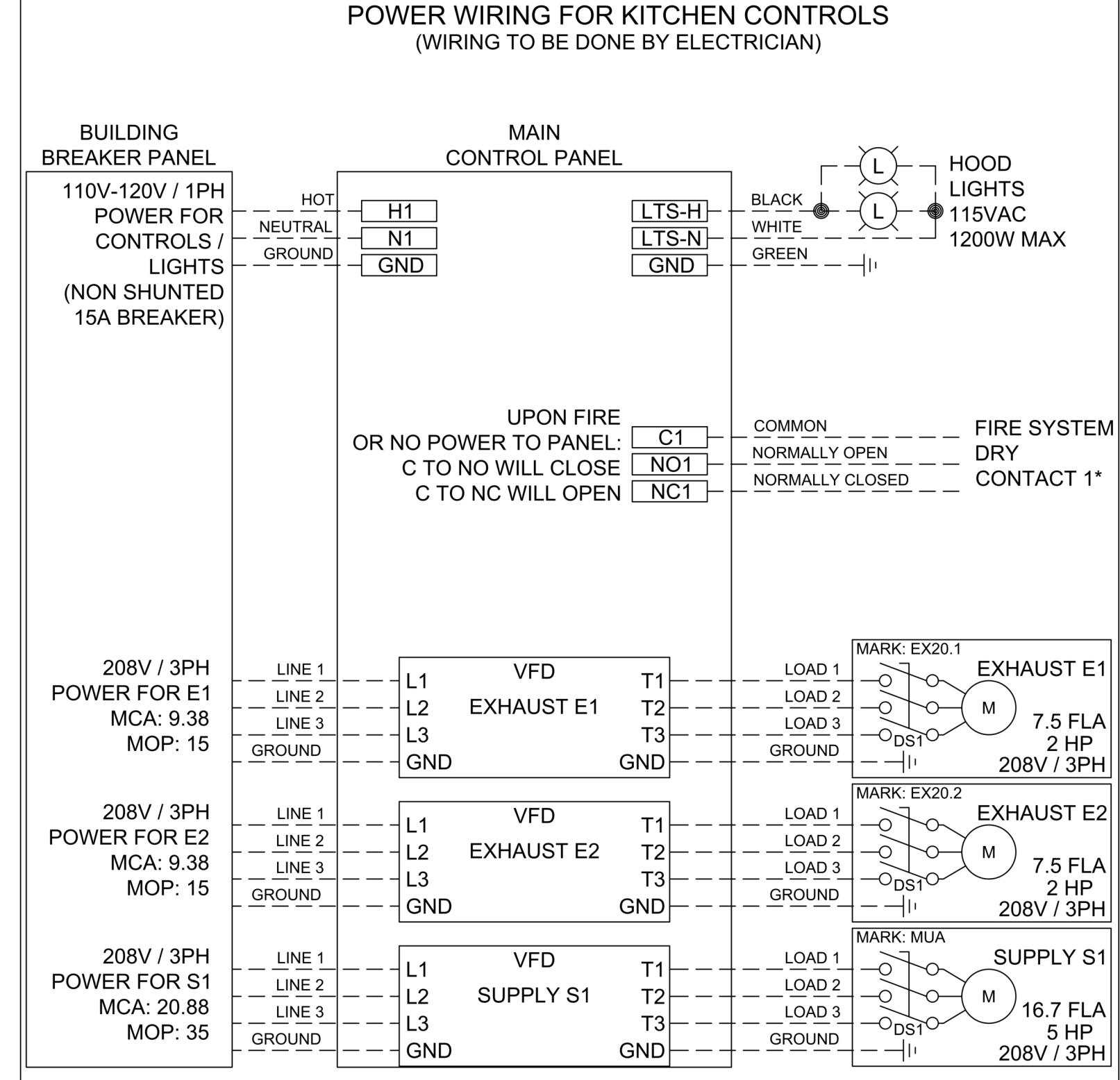
MARK	ELECTRICAL CONTROL PACKAGE		USER INTERFACE		FANS CONTROLLED											
	MODEL	LOCATION	TYPE	LOCATION	FAN #	TYPE	FAN	FAN MARK	ZONE	CFM	MOTOR HP	MOTOR VOLT	CYCLE	MOTOR PHASE	MOTOR STARTER IN PANEL	VFD IN PANEL
CONTROLS	XKC-DCV-S-21-2-1-0	RIGHT CABINET ON KH-20.2	FULL COLOR TOUCHSCREEN	CABINET - RIGHT CABINET ON KH-20.2	1	EXHAUST	E1	EX20.1	1	3150	2	208	60	3	NO	YES
					2	EXHAUST	E2	EX20.2	1	3150	2	208	60	3	NO	YES
					3	SUPPLY	S1	MUA	1	5040	5	208	60	3	NO	YES

**CONTROL FEATURES**  
 HOOD LIGHT CONTROL  
 TEMP SENSORS (FACTORY INSTALLED) - QTY. 2  
 DRY FIRE CONTACTS - QTY. 1  
 LIGHTS OFF DURING FIRE  
 EXHAUST MAX DURING FIRE  
 SUPPLY OFF DURING FIRE

Wiring for VFDs must be in separate conduit



DOC NUMBER: ##### REV: #####  
**CAUTION**  
 UNIT MUST BE GROUNDED IN ACCORDANCE WITH N.E.C. POWER MUST BE OFF WHILE SERVICING.  
**ATTENTION**  
 L'APPAREIL DOIT ÊTRE MIS À LA TERRE CONFORMÉMENT AU CODE C.E. L'ALIMENTATION DOIT ÊTRE COUPÉE DURANT L'ENTRETIEN.  
 THESE DRAWINGS SHALL NOT BE REMOVED FROM THIS EQUIPMENT. USE COPPER CONDUCTORS RATED TO 90°C UNLESS SPECIFIED. TORQUE CONTROL & GROUND BLOCKS TO 8 LBS. IN. TORQUE POWER LUGS/SCREWS TO COMPONENT RATINGS LISTED. TORQUE CONTROL BOARD SCREW TERMINALS TO 3/16 LBS. IN. FIELD CONTROL WIRING RESISTANCE SHOULD NOT EXCEED 0.75 OHM. SEE LOW FOR ADDITIONAL INFORMATION. OR CALL FACTORY AT 1-800-371-6888.  
 PRG VERSION: V4  
 FIELD WIRE (CABLE LOCALEMENT) \_\_\_\_\_  
 FACTORY WIRE (CABLE À L'USINE) \_\_\_\_\_  
 WIRING DIAGRAM CODE: #####  
 JOB NAME: COLUMBUS COUNTY SCHOOL NC PK  
 MODEL: XKC-DCV-S-21-2-1-0  
 SERIAL NUMBER: WDSN#  
 MARK: CONTROLS



ZONE CONFIGURATION

ZONE #	ZONE	ROOM TEMP
1	Z1	PRESET

WIRING DIAGRAM CODE: #####  
 JOB NAME: COLUMBUS COUNTY SCHOOL NC PK  
 MODEL: XKC-DCV-S-21-2-1-0  
 SERIAL NUMBER: WDSN#  
 MARK: CONTROLS  
 DOC NUMBER: ##### REV: #####

FACTORY SETTINGS / PARAMÈTRES PAR DÉFAUT

TYPE: VAV  
 CONFIGURATION: STANDARD  
 ZONES: 1  
 HOODS: 2  
 SUMPS: 0  
 EXHAUST FANS: 2  
 SUPPLY FANS: 1  
 MB TEMP SENSOR: NO  
 MB TEMP SENSORS: 2  
 HIGH TEMP FAULT: NO  
 FREEZE PROTECTION: YES  
 GAS RESET: NO  
 FAN PROVING: NO  
 BMS: NONE

ZONE SETTINGS  
 SEE ZONE CONFIGURATION IN TABLE ON LEFT

HOOD SETTINGS  
 SEE HOOD CONFIGURATION IN TABLE ON LEFT

EXHAUST FAN SETTINGS  
 SEE FAN CONFIGURATION IN TABLE ON LEFT

SUPPLY FAN SETTINGS  
 SEE FAN CONFIGURATION IN TABLE ON LEFT

SENSOR SETTINGS  
 SEE HOOD CONFIGURATION IN TABLE ON LEFT

USER INTERFACE SETTINGS (MB)  
 FAN & LIGHT BUTTONS: SHOW BOTH (SEPARATE)

USER INTERFACE SETTINGS (HCB)  
 NA

GENERAL SETTINGS  
 TIME ZONE: CENTRAL DAYLIGHT (DEFAULT)

FIRE/FAULT SETTINGS  
 EXHAUST DURING FIRE: MAX  
 SUPPLY DURING FIRE: OFF  
 LIGHTS DURING FIRE: OFF

BMS SETTINGS  
 NA

PRG VERSION: V4

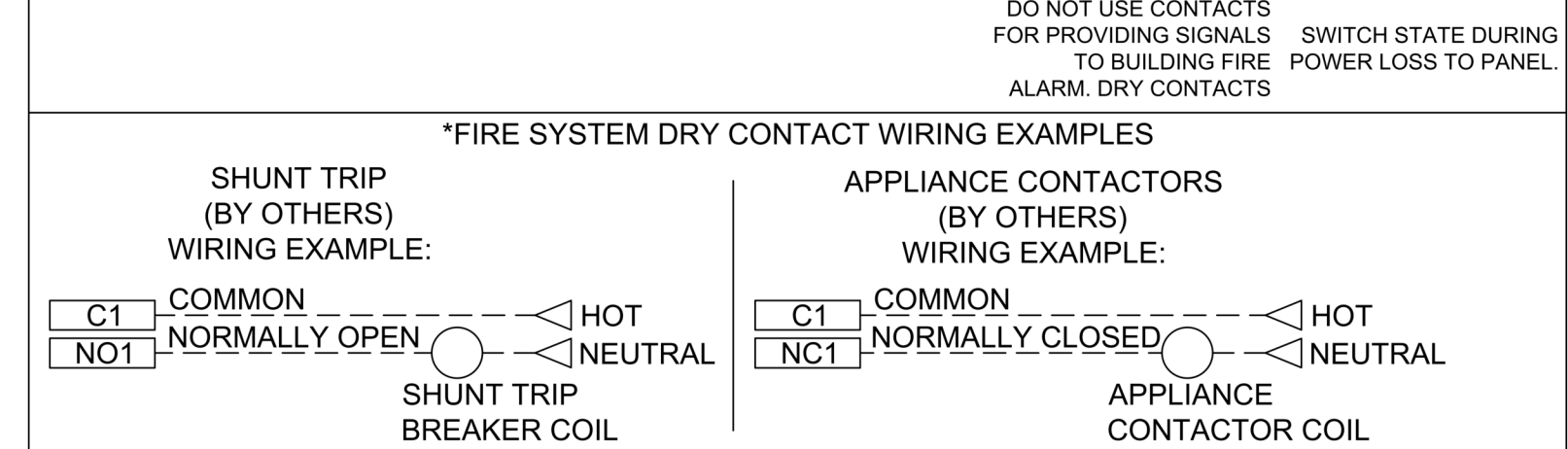
FAN CONFIGURATION

FAN #	TYPE	FAN	FAN MARK	ZONE	MIN CFM	MAX CFM	MODBUS VFD	VFD ADDRESS	MIN FREQ	MAX FREQ	MIN VDC	MAX VDC
1	EXHAUST	E1	EX20.1	Z1	1575	3150	YES	1	30	60	-	-
2	EXHAUST	E2	EX20.2	Z1	1575	3150	YES	2	30	60	-	-
3	SUPPLY	S1	MUA	Z1	2520	5040	YES	3	30	60	-	-

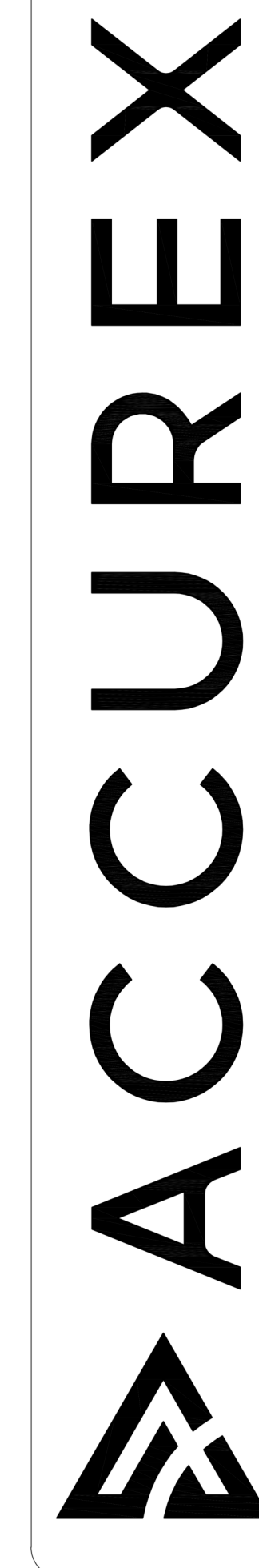
NOTE: LOW VOLTAGE FAN INTERLOCK BY INSTALLING CONTRACTOR.

NOTE: ALL HEAT SENSORS FIELD WIRING (24V) BY ELECTRICIAN. ALL BUILDING ALARM INTERLOCK WIRING BY OTHERS.

NOTE: ALL LOAD POWER WIRING TO FAN MUST BE IN SEPARATE CONDUIT



PROJECT: 3/21/2025  
 COLUMBUS COUNTY SCHOOL NC PK  
 ACCUREX CENTRAL CAROLINAS CHARLOTTE  
 RANDALL.WELLS@ACCUREX.COM  
 (270)779-9643



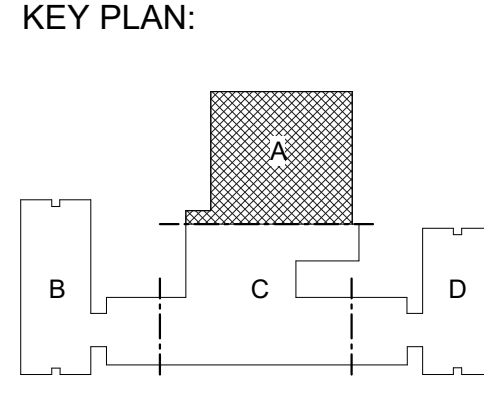
Owner



101 NORTH THIRD STREET, SUITE 500  
 WILMINGTON, NORTH CAROLINA 28401  
 TEL. 910.790.9901 FAX. 910.790.3111  
 WWW.LS3P.COM

**Columbus County Schools**  
**PreK-8**  
 Green Swamp Rd. Hwy. 211 and Sam Fotts Hwy 214  
 Bolton, North Carolina 28423  
 LSP PROJECT: 7201-240219

DATE	DESCRIPTION
A 2024.10.30	SCHEMATIC DESIGN
B 2025.04.02	DESIGN DEVELOPMENT
C 2025.07.14	50% CD
D 2025.08.18	95% CD
E 2025.09.24	FOR PERMIT / BIDDING



SHEET NAME:  
**FOODSERVICE EXHAUST HOOD VENDOR DETAILS CONTINUED**

ORIG: 2025.04.02  
 SUBMISSION:

SHEET:  
**QF6.2**

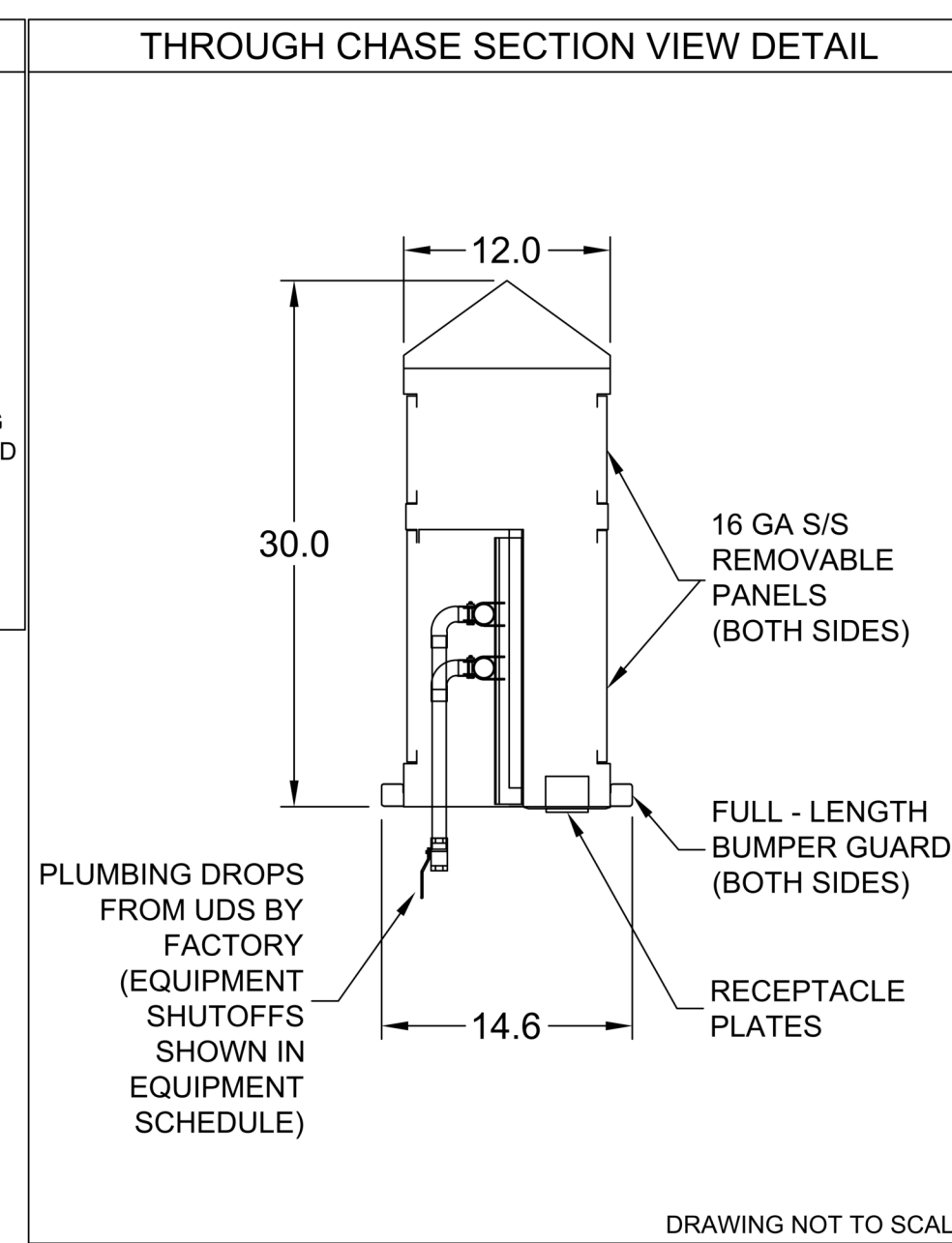
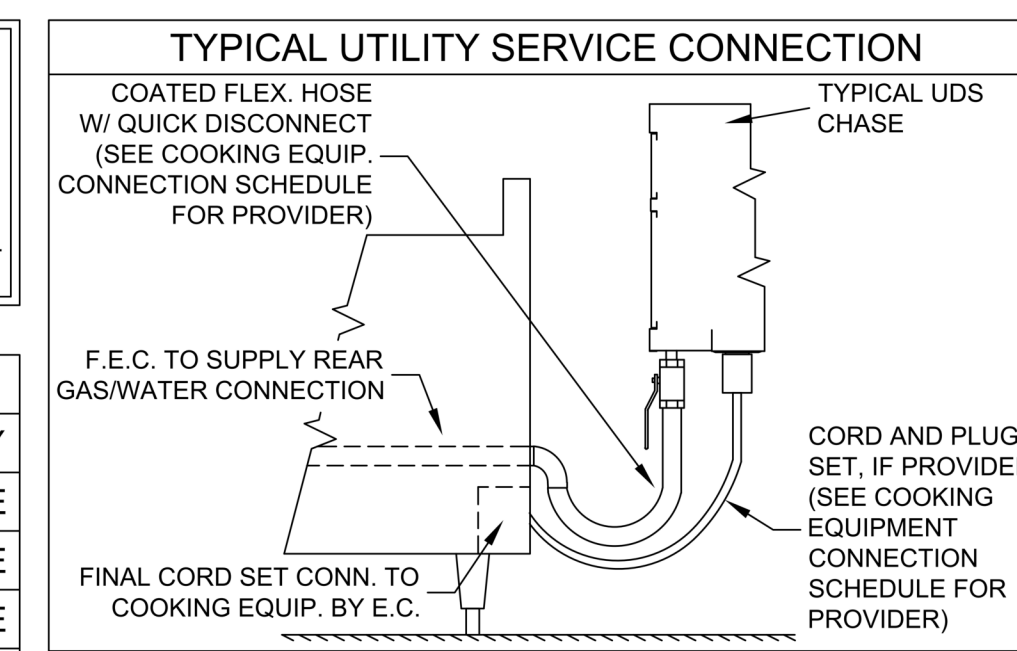
ISSUE FOR PERMIT / BIDDING

UDS INFORMATION							
UDS NO.	MARK	MODEL	UDS DIMENSIONS (IN.)			UDS CONSTR.	TOTAL WEIGHT LBS.
			LENGTH	WIDTH	HEIGHT		
1	UDS-20.3	XMIV-HC-180	180	12	80	300 SS 16 GAUGE	1350

**UDS FEATURES**  
 UL/ULC 891 LISTED - BASE FILE #E200616, ML FILE #313951  
 CHASE WEATHERPROOF RECEPTACLE COVERS - QTY. 7  
 STATUS LIGHTS - QTY. 9  
 ELECTRIC EMERGENCY STOP STATION  
 KITCHEN CONTROLS PANEL REMOTE FROM UDS  
 RISER CONVENIENCE RECEPTACLE - BOTH ENDS  
 PEAK TOP ON CHASE

UDS SUBMITTAL REQUIREMENTS			
PLEASE RETURN APPROVED PRINT TO ACCUREX INCLUDING SIGNATURE AND DATE. FABRICATION WILL NOT BEGIN UNTIL AFTER APPROVED DRAWINGS ARE RECEIVED. ANY CHANGES IN FIELD THAT WERE NOT ADDRESSED ON APPROVED DRAWINGS AND CONSEQUENTLY ON THE ACCUREX UTILITY DISTRIBUTION SYSTEM DUE TO MISINFORMATION OR INSUFFICIENT INFORMATION, REMAIN THE RESPONSIBILITY OF THE F.E.C.			
<input type="checkbox"/>	APPROVED AS SUBMITTED	<input type="checkbox"/>	APPROVED AS NOTED
<input type="checkbox"/>	REJECTED - REVISE AND RESUBMIT	<input checked="" type="checkbox"/>	SIGNATURE
<input checked="" type="checkbox"/>	SIGNATURE	<input checked="" type="checkbox"/>	DATE

MAIN SERVICES SCHEDULE			
SYMBOL	SIZE	DESCRIPTION	ENTRY
⊕ H	.75"	HOT WATER MANIFOLD (WITH PIPING INSTALLED IN RISER) (70 PSIG MAX.)	ABOVE
⊕ C	.75"	COLD WATER MANIFOLD (WITH PIPING INSTALLED IN RISER) (70 PSIG MAX.)	ABOVE
⊕ E1	100A	ELECTRIC - 120/208/3Ø, 5 WIRE PANELBOARD W/ 100A MAIN BKR. W/SHUNT TRIP	ABOVE
⊕ E2	250A	ELECTRIC - 480/3Ø, 4 WIRE PANELBOARD W/ 250A MAIN BKR. W/SHUNT TRIP	ABOVE
⊕ UC	15A	UDS CONTROLS (120/1 CONTROL POWER INPUT TO UDS)	ABOVE
⊕ FS	NA	FIRE SUPPRESSION SWITCH C. NO. NC CONNECTION (120/1 WIRING TO KC PANEL)	ABOVE

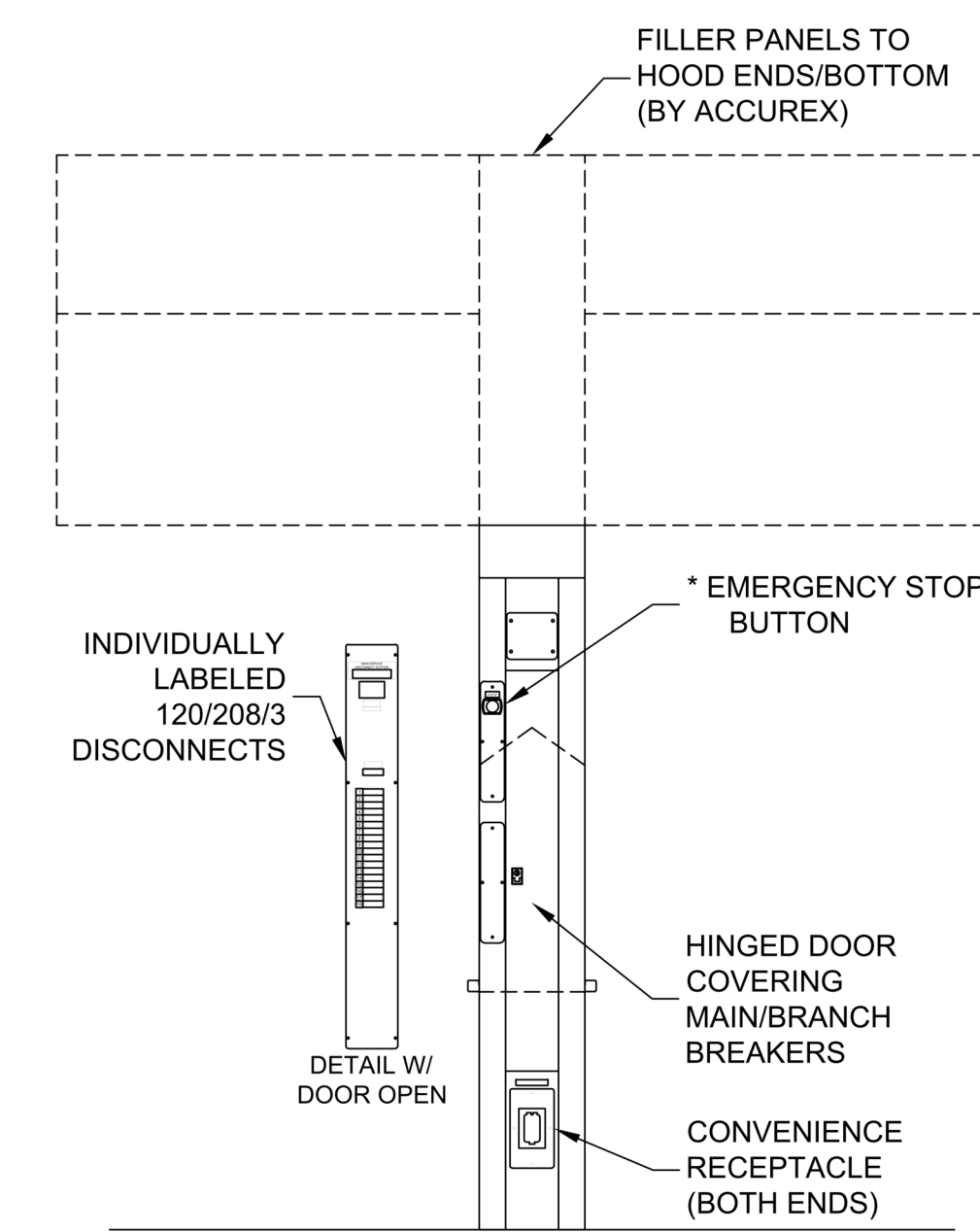
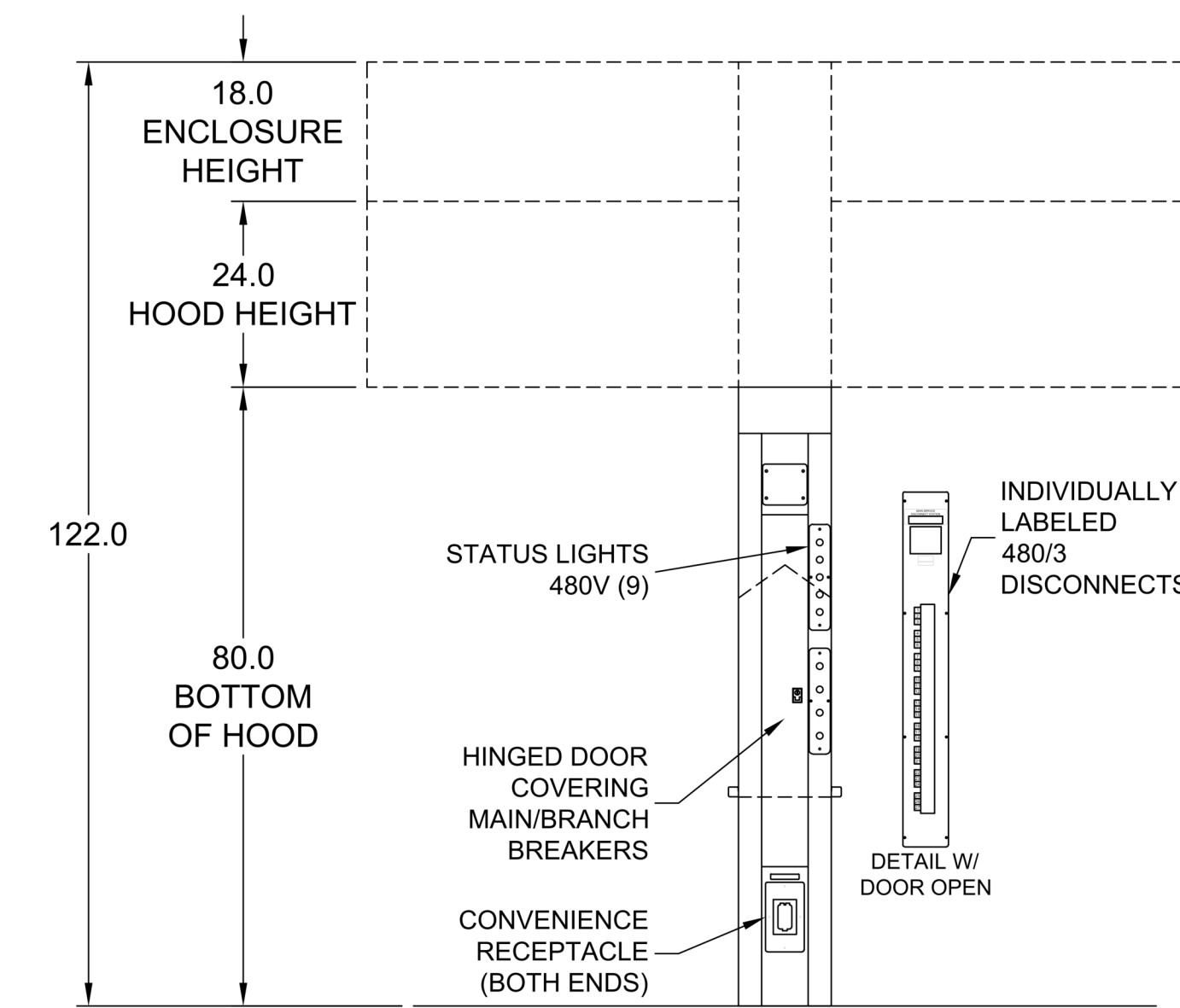
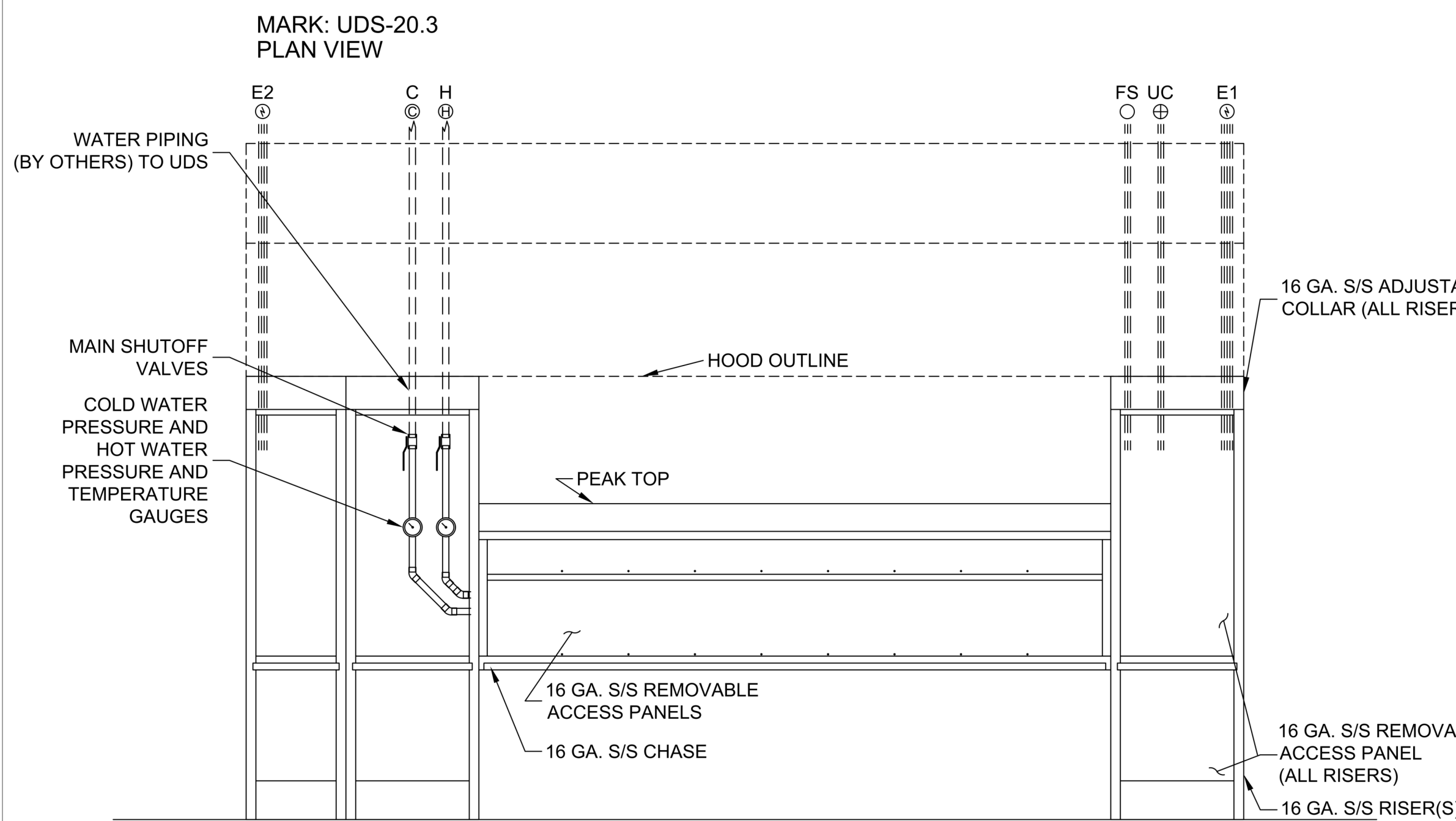
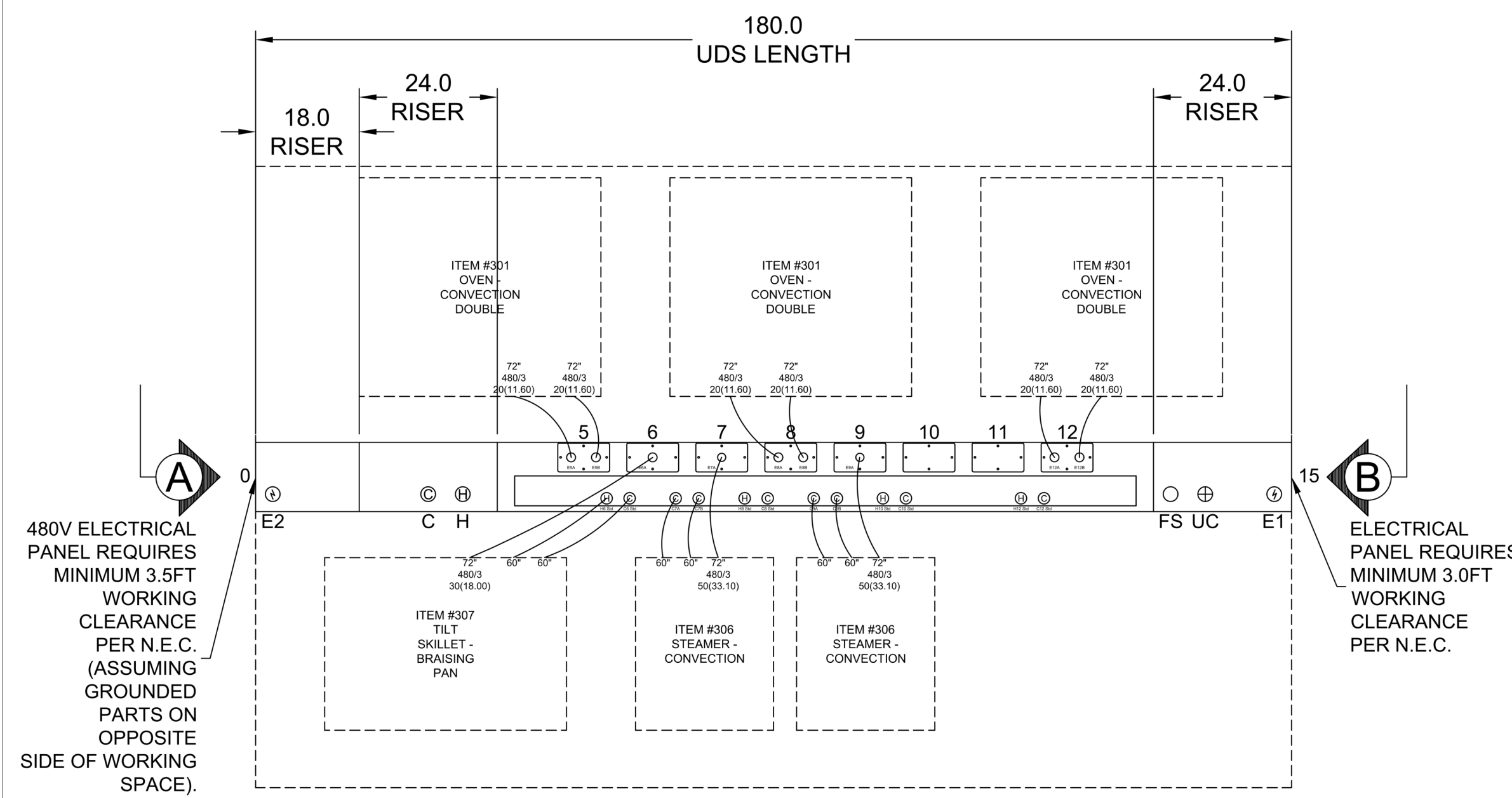


UDS w/ End Filler Panels and Bottom Filler Panel

End Filler Panel

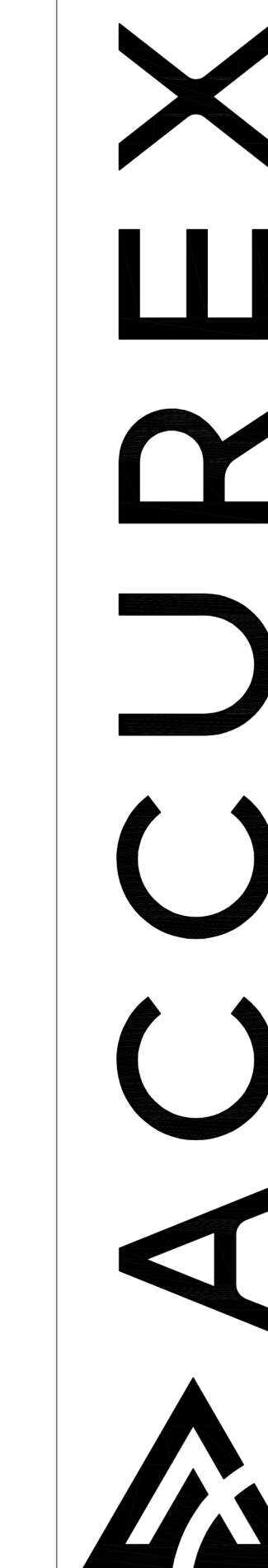
Bottom Filler Panels

End Filler Panel



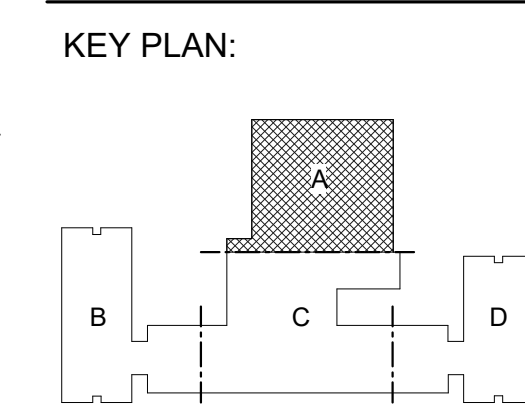
PROJECT: 8/26/2025  
 MARK: UDS-20.3  
 UL NSF  
 ACCUREX CENTRAL CAROLINAS CHARLOTTE  
 MARK BOWMAN  
 MARK.BOWMAN@ACCUREX.COM  
 (828)579-1123

COLUMBUS COUNTY SCHOOL NC PK R1  
 UDS-20.3



Columbus County Schools  
**PreK-8**  
 Green Swamp Rd. Hwy. 211 and Sam Potts Hwy 214  
 Bolton, North Carolina 28423  
 LS3P PROJECT: 7201-240219

DATE	DESCRIPTION
A	2024.10.30 SCHEMATIC DESIGN
B	2025.04.02 DESIGN DEVELOPMENT
C	2025.07.14 50% CD
D	2025.08.18 95% CD
E	2025.09.24 FOR PERMIT / BIDDING



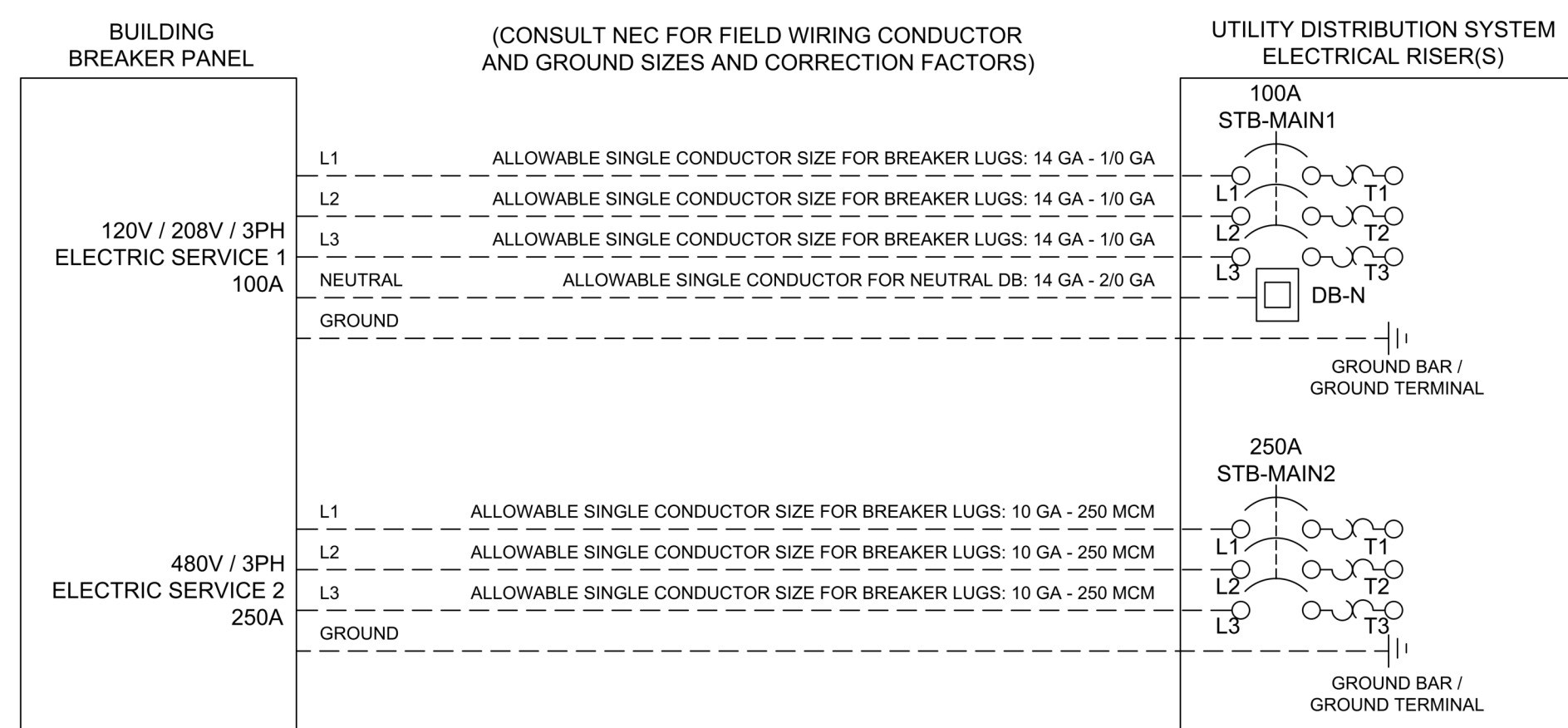
SHEET NAME: FOODSERVICE EXHAUST HOOD VENDOR DETAILS CONTINUED  
 ORIG: 2025.04.02  
 SUBMISSION:

**UDS SUBMITTAL REQUIREMENTS**  
 PLEASE RETURN APPROVED PRINT TO ACCUREX INCLUDING SIGNATURE AND DATE. FABRICATION WILL NOT BEGIN UNTIL AFTER APPROVED DRAWINGS ARE RECEIVED. ANY CHANGES IN FIELD THAT WERE NOT ADDRESSED ON APPROVED DRAWINGS AND CONSEQUENTLY ON THE ACCUREX UTILITY DISTRIBUTION SYSTEM DUE TO MISINFORMATION OR INSUFFICIENT INFORMATION, REMAIN THE RESPONSIBILITY OF THE F.E.C.  
 C-DRAWING NUMBER: C41027U2

APPROVED AS SUBMITTED  
 APPROVED AS NOTED  
 REJECTED - REVISE AND RESUBMIT

X SIGNATURE X DATE

**UTILITY DISTRIBUTION SYSTEM MAIN SERVICE WIRING**  
 (WIRING TO BE DONE BY ELECTRICIAN)



**UDS CONTROLS POWER INPUT WIRING**  
 (WIRING TO BE DONE BY ELECTRICIAN)



**UDS FIRE SUPPRESSION SWITCH 120V CONNECTION**  
 (WIRING TO BE DONE BY ELECTRICIAN)



**OTHER ELECTRICAL CONNECTIONS**  
 (WIRING TO BE DONE BY ELECTRICIAN)

- ALL FINAL CORD SET AND HARDWIRED CONNECTIONS (IF CORDSETS OR HARDWIRED CONNECTIONS ARE PROVIDED BY ACCUREX) TO COOKING EQUIPMENT ARE RESPONSIBILITY OF THE INSTALLING ELECTRICIAN. SEE THE COOKING EQUIPMENT CONNECTION SCHEDULE FOR CORDSET INFORMATION.
- ELECTRICAL CONNECTIONS BETWEEN FIELD JOINTS ON THE UDS (WHEN FIELD JOINTS ARE PROVIDED DUE TO OVERALL UDS LENGTH) ARE THE RESPONSIBILITY OF THE INSTALLING ELECTRICIAN. CONNECTIONS BEYOND THE JOINT ARE NUMBER-MATCHED AND FOLDED BACK FOR SHIPMENT, OR THEY ARE TERMINATED ON NUMBER-MATCHED QUICK CONNECTORS THAT NEED TO BE CONNECTED WHEN THE UDS SECTIONS ARE BROUGHT TOGETHER ON SITE.



WIRING DIAGRAM CODE: #####

JOB NAME: COLUMBUS COUNTY SCHOOL NC PK R1

MODEL: XMIV-HC-180

SERIAL NUMBER: WDSN#

MARK: UDS-20.3

DOC NUMBER: #####

**CAUTION**  
 UNIT MUST BE GROUNDED IN ACCORDANCE WITH N.E.C. POWER MUST BE OFF WHILE SERVICING.

**ATTENTION**  
 L'APPAREIL DOIT ÊTRE MIS À LA TERRE CONFORMEMENT AU CODE C.E. L'ALIMENTATION DOIT ÊTRE COUPÉE DURANT L'ENTRETIEN.

**NOTES**  
 USE COPPER CONDUCTORS RATED TO 90°C UNLESS SPECIFIED. TORQUE CONTROL & GROUND BLOCKS TO 1/8" IN. TORQUE POWER LUGS/SCREWS TO COMPONENT PARTS LISTED. SEE IOM FOR ADDITIONAL INFORMATION. OR CALL FACTORY AT 1-800-371-6956.

**REMARQUES**  
 SAUF INDICATION CONTRAIRE, UTILISER DES CONDUCTEURS EN CUivre CLASSÉS 90°C. SERRER LES BORNES DE COMMANDE ET DE MISE À LA TERRE À 1/8" PO. SERRER LES COSES/VS D'ALIMENTATION AUX COUPLES INDICÉS POUR LE COMPOSANT. POUR PLUS D'INFORMATION, CONSULTEZ LE MANUEL OU APPELEZ 1-800-371-6956.

FIELD WIRED (CABLE À LOCALEMENT) \_\_\_\_\_  
 FACTORY WIRED (CABLE À L'USINE) \_\_\_\_\_

**WIRE COLOR CODE**

BK BLACK	BL BLUE	BR BROWN
GY GRAY	LT BL LIGHT BLUE	O ORANGE
PK PINK	PR PURPLE	RD RED
W WHITE	Y YELLOW	GR GREEN
OR / WH ORANGE WITH WHITE STRIPE		
GR / WH GREEN WITH WHITE STRIPE		
BK / RD BLACK WITH RED STRIPE		

**LEGEND**

TR TRANSFORMER	SW SWITCH
R RELAY (24VAC, DPDT)	UPS UNINTERRUPTIBLE POWER SUPPLY
GND GROUND	H HOT
DB DISTRIBUTION BLOCK	N NEUTRAL
FSC FIRE SYSTEM CONTACT	STB SHUNT TRIP BREAKER
FSS FIRE SYSTEM SWITCH	UTB UNDERVOLTAGE TRIP BREAKER
C COMMON	SR STRAIGHT-BLADE RECEPTACLE
NO NORMALLY OPEN	TR TWIS-LOCK RECEPTACLE
NC NORMALLY CLOSED	CR1 SINGLE CONV. RECEPTACLE
APPL APPLIANCE	CR2 DUPLEX CONV. RECEPTACLE
ROPT RECEPTACLE	FC FLEXIBLE LIQUID TIGHT CONDUIT
FJC FIELD JOINT CONNECTION	CP CORD W/PLUG - BY FACTORY
CB CIRCUIT BREAKER	CPD CORD W/PLUG - BY OTHERS
L LIGHT	PSR PIN & SLEEVE (P/PT) - BY FACTORY
L1/23 LINE VOLTAGE 1/2/3	PSP PIN & SLEEVE (P/UG) - BY FACTORY

**DETAILS**

INTEGRATE W/ REMOTE KC PACKAGE  SDR  
 UDS TO POWER HOOD LIGHTS  SDR NOTES

**COOKING EQUIPMENT CONNECTION SCHEDULE**

CONN. NO.	ITEM NO.	EQUIPMENT DESCRIPTION	ELECTRICAL CONNECTION(S)						GAS CONNECTION(S)				WATER CONNECTION(S)						
			KW	VOLTS/PH	POLES	BRKR AMPS	NEMA CONFIG.	CONN. TYPE	CONN. LENGTH	MBH	IN.	CONN. TYPE	CONN. LENGTH	HOT IN.	CONN. TYPE	CONN. LENGTH	COLD IN.	CONN. TYPE	CONN. LENGTH
0		CONVENIENCE RECEPTACLE (RISER)	1.92	120/1	1	20	5-20	CR/2											
5A	301	OVEN - CONVECTION DOUBLE	11.60	480/3	3	20	L16-20	TR CP	72"										
5B	301	OVEN - CONVECTION DOUBLE	11.60	480/3	3	20	L16-20	TR CP	72"										
6	307	TILT SKILLET - BRAISING PAN	18.00	480/3	3	30	L16-30	TR CP	72"										
7	306	STEAMER - CONVECTION	33.10	480/3	3	50	HARDWIRED	FC	72"										
7	306	STEAMER - CONVECTION																	
8		FUTURE																	
8A	301	OVEN - CONVECTION DOUBLE	11.60	480/3	3	20	L16-20	TR CP	72"										
8B	301	OVEN - CONVECTION DOUBLE	11.60	480/3	3	20	L16-20	TR CP	72"										
9	306	STEAMER - CONVECTION	33.10	480/3	3	50	HARDWIRED	FC	72"										
9	306	STEAMER - CONVECTION																	
10		FUTURE																	
10		FUTURE																	
12A	301	OVEN - CONVECTION DOUBLE	11.60	480/3	3	20	L16-20	TR CP	72"										
12B	301	OVEN - CONVECTION DOUBLE	11.60	480/3	3	20	L16-20	TR CP	72"										
15		CONVENIENCE RECEPTACLE (RISER)	1.92	120/1	1	20	5-20	CR/2											
15C		UDS CONTROLS		120/1															
FS		FIRE SUPPRESSION SWITCH CONNECTION		120/1															

ITEM	TOTAL CONNECTED LOAD	RESERVE FOR FUTURE	SYSTEM CAPACITY	UDS	CONNECTIONS	CONNECTIONS	CONNECTIONS	CONNECTIONS
E1	3.8	25.0	28.8	120/208/3	19			
E2	153.8	12.5	166.3	480/3	30			

**NOTE: FIELD CONNECTION REQUIREMENTS FOR ELECTRIC AND GAS. CONNECTIONS SMALLER THAN THE RECOMMENDED SIZES MAY RESTRICT CAPACITY FOR FUTURE UTILITY REQUIREMENTS.**

**UTILITY CONNECTION LEGEND**

<b>ELECTRICAL</b>	<b>PLUMBING</b>
SR: STRAIGHT BLADE RECEPTACLE - BY ACCUREX TR: TWIS-LOC RECEPTACLE - BY ACCUREX CR1: SINGLE CONV. RECEPTACLE - BY ACCUREX CR2: DUPLEX CONV. RECEPTACLE - BY ACCUREX FC: FLEXIBLE SEAL TIGHT CONDUIT - BY ACCUREX CP: CORD W/ PLUG - BY ACCUREX CPO: CORD W/ PLUG - BY OTHERS PSR: PIN & SLEEVE (RECEPTACLE) - BY ACCUREX PSP: PIN & SLEEVE (PLUG) - BY ACCUREX	BHQ: S.S. BRAIDED HOSE W/ QUICK-DISC. - BY ACCUREX HOO: HOSE W/ QUICK-DISC. - BY OTHERS FOT: FAUCET BRACKET ON UDS - BY ACCUREX BLV: 1/4 TURN BALL VALVE - BY ACCUREX SO: STUBBED OUT DROP - BY ACCUREX CF: CAPPED FOR FUTURE RD: ADJ. RESTRAINING DEVICE - BY ACCUREX SS: SUPER SWIVEL - BY ACCUREX FS: FILTERED SUPPLY - BY ACCUREX

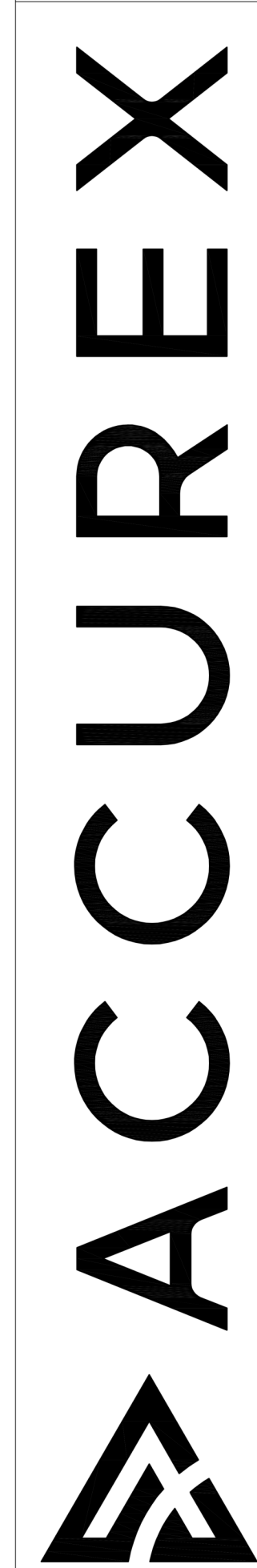
**NOTES**  
 \* EACH FLEXIBLE HOSE IS OF S.S. BRAIDED CONSTRUCTION W/ HEAVY PLASTIC PROTECTIVE COATING

**FOOD EQUIPMENT CONTRACTOR**  
 \*FURNISH APPROPRIATE TRADES WITH CURRENT "AS BUILT" DRAWINGS OF ACCUREX SYSTEMS.  
 \*DELIVER, FIELD ASSEMBLE, AND INSTALL ACCUREX SYSTEMS PER CURRENT "AS BUILT" DRAWINGS.  
 \*COORDINATE THE PENETRATION OF RISERS INTO HOODS.  
 \*COORDINATE CONNECTION OF SERVICE(S) AND UTILITIES BY APPROPRIATE TRADES.  
 \*SEAL/SEAL ANY AND ALL RESULTING JOINTS BETWEEN DISTRIBUTION CENTER AND HOODS.  
 \*PROVIDE OWNER WITH OPERATION / MAINTENANCE MANUAL AND ALL OTHER DOCUMENTATION SHIPPED WITH UDS.  
 \*REPLACE ANY ACCESS PANELS REMOVED DURING INSTALLATION.

**PLUMBING CONTRACTOR**  
 \*PROVIDE AND INSTALL MAIN SUPPLY PIPING AND FITTINGS IN ACCORDANCE WITH MAIN SERVICE SCHEDULE.  
 \*CONNECT HOOD FIRE SYSTEM PIPING (AS REQUIRED) FROM RISER TO HOOD.  
 \*P.C. IS RESPONSIBLE FOR ADJUSTMENTS AND MATERIALS REQUIRED IN THE EVENT THAT MAX. HOSE LENGTHS REQUIRED BY LOCAL CODES ARE INSUFFICIENT TO REACH EQUIPMENT.  
 \*FURNISH AND INSTALL ANY ADDITIONAL COMPONENTS OR MATERIALS REQUIRED FOR PROPER OPERATION OF COOKING EQUIPMENT NOT FURNISHED WITH THE COOKING APPLIANCE.  
 \*INSPECT AND TIGHTEN JOINTS/FITTINGS (AS REQUIRED) PRIOR TO START-UP.  
 \*REPLACE ANY ACCESS PANELS REMOVED DURING INSTALLATION.

**ELECTRICAL CONTRACTOR**  
 \*FURNISH AND INSTALL APPROPRIATE SERVICE FEEDERS ALONG WITH OTHER CURRENT PROTECTION DEVICES IN COMPLIANCE WITH N.E.C. AND APPLICABLE CODES.  
 \*MAKE APPROPRIATE ELECTRICAL SERVICE CONNECTIONS TO POWER LUGS OR DISTRIBUTION BLOCKS IN ACCUREX DISTRIBUTION RISER WHERE INDICATED ON DRAWING.  
 \*IF UDS HAS A LIGHT SWITCH, PROVIDE 3-WIRE 120V CIRCUIT FROM HOOD LIGHTS TERMINALS IN ACCUREX RISER TO LIGHT J-BOX ON HOOD.  
 \*PROVIDE 3-WIRE 120V CIRCUIT FROM TERMINALS IN UDS RISER TO FIRE SYSTEM MICRO-SWITCH OR FIRE SYSTEM DRY CONTACTS IN FAN CONTROL CENTER.  
 \*IF UDS HAS A FAN SWITCH, PROVIDE CIRCUIT WIRING FROM TERMINALS IN RISER TO FAN CONTROL CENTER.  
 \*COMPLETE ALL OTHER 120V AND LOW VOLTAGE CONTROL WIRING FROM UDS TO FAN CONTROLS / FANS / HOODS / AUXILIARY DEVICES PER THE UDS WIRING DIAGRAM.  
 \*INSTALL CORD SETS AND / OR PRE-WIRED FLEXIBLE CONDUIT FROM DISTRIBUTION CHASE TO CORRESPONDING (ITEM MATCHED) COOKING APPLIANCES. SEE EQUIPMENT SCHEDULE FOR PROVIDER.  
 \*E.F.C. IS RESPONSIBLE FOR ADJUSTMENTS AND MATERIALS REQUIRED IN THE EVENT THAT MAX. CORD LENGTH REQUIRED BY LOCAL CODES IS INSUFFICIENT TO REACH EQUIPMENT.  
 \*INSPECT AND SECURE/TIGHTEN ANY CONNECTIONS LOOSENED DURING SHIPMENT AND INSTALLATION.  
 \*REPLACE ANY ACCESS PANELS REMOVED DURING INSTALLATION.

PROJECT: 8/26/2025  
 MARK: ACCUREX CENTRAL CAROLINAS CHARLOTTE  
 MARK BOWMAN  
 MARK.BOWMAN@ACCUREX.COM  
 (828)579-1123



**COLUMBUS COUNTY SCHOOLS**

Owner

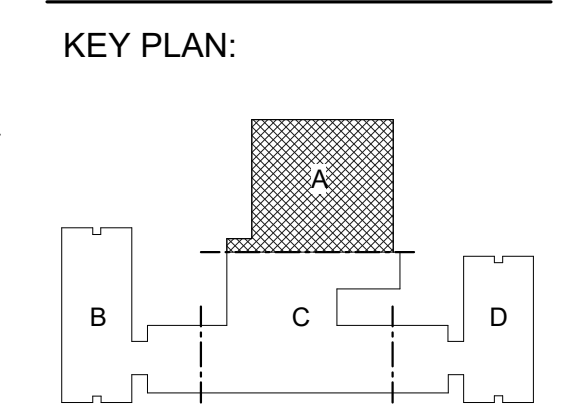
**LS3P**

101 NORTH THIRD STREET, SUITE 500  
 WILMINGTON, NORTH CAROLINA 28401  
 TEL. 910.790.9901 FAX. 910.790.3111  
 WWW.LS3P.COM

**Columbus County Schools**  
**PreK-8**  
 Green Swamp Rd. Hwy. 211 and Sam Fotts Hwy 214  
 Bolton, North Carolina 28423

LS3P PROJECT: 7201-240219

DATE	DESCRIPTION
A 2024.10.30	SCHEMATIC DESIGN
B 2025.04.02	DESIGN DEVELOPMENT
C 2025.07.14	50% CD
D 2025.08.19	95% CD
F 2025.09.24	FOR PERMIT / BIDDING



**SHEET NAME:**  
 FOODSERVICE EXHAUST HOOD VENDOR DETAILS CONTINUED

**ORIG SUBMISSION:** 2025.04.02

**SHEET:** QF6.4

ISSUE FOR PERMIT / BIDDING

THE LINE SHOWN ABOVE IS EXACTLY ONE FOOT FROM THE CENTER OF THE WALK-IN PANEL

E

D

C

B

A

Owner

101 NORTH THIRD STREET, SUITE 500 WILMINGTON, NORTH CAROLINA 28401 TEL. 910.790.9901 FAX. 910.790.3111 WWW.LS3P.COM

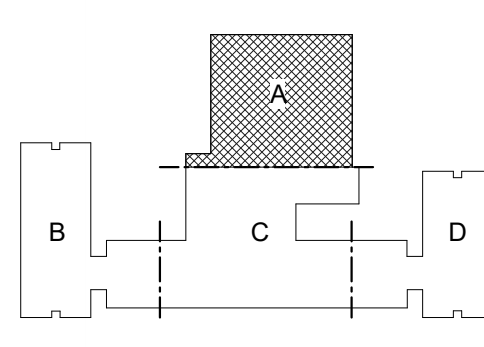
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Columbus County Schools PreK-8

Green Swamp Rd. Hwy. 211 and Sam Potts Hwy 214 Bolton, North Carolina 28423

LS3P PROJECT: 7201-240219

KEY PLAN:



SHEET NAME: FOODSERVICE WALK-IN VENDOR DETAILS

ORIG SUBMISSION: 2025.04.02

SHEET: QF7.1

ISSUE FOR PERMIT / BIDDING

~SPECIFICATIONS~
BOX HEIGHT: FREEZER - 9'-6" OVERALL (8'-10 1/4" INTERIOR)
CONSTRUCTION: FOAMED IN PLACE
INSULATION: 4" URETHANE, FINISHED PANEL
INSTALLATION: INDOOR
FLOOR: FREEZER - AMERITUFF STRUCTURAL FLOOR W/ 1/8" INTEGRAL DIAMOND ALUMINUM TREAD PLATE
COOLER - 3/4" AC PLYWOOD UNDERLAYMENT, FIBERGLASS GRATING SUPPORT

POWER TO BE STUBBED OUT CEILING PANEL
DRY CONTACT LEADS TO BE STUBBED OUT CEILING PANEL IN A SEPARATE STUB OUT
DEADBOLT HANDLE W/KEYED CYLINDER LOCK, PADLOCK
FRAME HEATER WIRE
HYDRAULIC DOOR CLOSER
10-1/2" WALK-IN DOOR CONTROLLER AND ALARM SYSTEM INCLUDING:
INTEGRATED LIGHT SWITCH WITH AUTOMATIC LIGHT OFF AND 3-WAY & 4-WAY CAPABILITY
TEMPERATURE MONITOR AND LOGGER WITH HIGH TEMP. AND LOW TEMP. VISUAL AND AUDIO ALARM
F OR C TEMPERATURE SELECTION
INTEGRATED DRY CONTACT FOR ALARM SIGNALING & POWER FAILURE (1A @ 24VAC, 1A @ 30VDC)
DOOR AND WINDOW HEATER CONTROL (WHEN SO EQUIPPED)
HACCP PREVIEW VIA ONBOARD LCD SCREEN
HACCP DOWNLOAD VIA USB
WIFI CONNECTIVITY (INTERNET ENABLED WIFI NETWORK NEEDED)
BATTERY BACKUP
TEMPERATURE ALARM NOTIFICATION VIA EMAIL &/OR EMAIL TO SMS TEXT MESSAGES
POWER FAILURE NOTIFICATION VIA EMAIL &/OR EMAIL TO SMS TEXT MESSAGES
FOR THIS FEATURE TO WORK THE LOCAL WIFI NETWORK MUST BE POWER PROTECTED AND WORKING AT THE TIME OF POWER FAILURE EVENT)
AUTOMATIC AND ON DEMAND TRANSMISSION OF HACCP DATA VIA EMAIL ADAPTIVE SETTINGS
25' AIR TEMPERATURE PROBE
ARCHILL CLOUD CONNECTIVITY TO ENABLE REMOTE MONITORING
INTERNET ENABLED WIFI NETWORK NEEDED)
ON MOBILE DEVICES AND PUSH NOTIFICATIONS FOR ALARMS
INTERNET ENABLED WIFI NETWORK NEEDED)
DOOR SWITCH TO ENABLE DOOR ALARM, DOOR ALARM NOTIFICATION VIA EMAIL &/OR EMAIL TO SMS TEXT MESSAGES, AND AUTOMATIC LIGHTS ON WHEN DOOR OPENS
PANIC ALARM WITH ILLUMINATED PANIC BUTTON, ALARM BUZZER WITH LED, & NOTIFICATION VIA EMAIL &/OR EMAIL TO SMS TEXT MESSAGES
2" FLUSH MOUNT DIAL THERMOMETER W/6" PROBE
KASON SCREW-IN VAPOR PROOF LIGHT FIXTURE
W/8.5 WATT SYLVANIA LED BULB & GLOBE
CO IMPACT SWINGING DOOR W/MANIP PLATES & PEEPS
3 - SPRING LOADED CAM RISE HINGES
HEATED VISION WINDOW (14" x 14")
1/8" DIAMOND ALUMINUM TREAD PLATE KICKPLATES @ 48" HIGH 1/5 & 0/5 DOOR & FRAME
KASON #1827 PRESSURE RELIEF VENT

ACCESSORIES:
2 - PCS TRIM ANGLE - 20 GA STAINLESS STEEL, #3 FINISH
4 - KASON #1809 LOW PROFILE HIGH IMPACT LED VAPOR PROOF LIGHT FIXTURE(S) @ 29w EACH
CLOSURE PANEL TO AN EXISTING CEILING (PER PLAN)
20 GA STAINLESS STEEL, #3 FINISH
ROOF SUPPORT ANGLE W/BEAUTY TRIM
2 - KASON #1901 MOTION SENSOR W/LIGHT ACTIVATOR & SHUT OFF

METAL FINISHES:
INTERIOR & EXTERIOR DOOR & FRAME - 20 GA STAINLESS STEEL, #3 FINISH
INTERIOR WALLS & CEILING - WHITE @40 STUCCO ALUMINUM
EXPOSED EXTERIOR - 20 GA STAINLESS STEEL, #3 FINISH
UNEXPOSED EXTERIOR - @40 STUCCO ALUMINUM
EXTERIOR FLOOR & CEILING - 26 GA STUCCO ACRYLUM
INTERIOR FLOOR - AMERITUFF STRUCTURAL FLOOR
(1/8" INTEGRAL DIAMOND ALUMINUM TREAD PLATE, 3/4" PLYWOOD UNDERLAYMENT, FIBERGLASS GRATING SUPPORT)

REFRIGERATION:
FREEZER CONDENSING UNIT: 1 - DLX, PRE-ASSEMBLED REMOTE - HERMETIC-SCROLL 300 HP MODEL NO. BCHO030LDCAC00547 (R-448A)
EVAPORATOR: 1 - MODEL NO. BEL01009YEEAG0212 W/E.C. MOTORS & I.R.C.
COOLER CONDENSING UNIT: 1 - DLX, PRE-ASSEMBLED REMOTE - HERMETIC-SCROLL 1.00 HP MODEL NO. BCHO010MCA00017 (R-448A)
EVAPORATOR: 1 - MODEL NO. BEL00958Y6MAG0212 W/E.C. MOTORS & I.R.C.

REFRIGERATION ACCESSORIES:
2 - WINTERIZATION CONTROLS
2 - DLX, PRE-ASSEMBLED COMPRESSOR COVER(S) & BASE(S) (INCLUDED WITH REFRIGERATION)
2 - COMPRESSOR MOUNTING STAND(S)
2 - WEB CARD FOR INTELLIGEN CONTROLLER
2 - EMS INTEGRATION MODULE

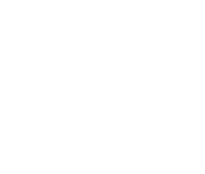
NOTE: THE LARGEST DOOR PANEL ON THIS JOB IS 57.5" x 106"
NOTE: THE LARGEST ROOF/FLOOR PANEL ON THIS JOB IS 46" x 115.75"
CUSTOMER IS TO VERIFY THAT THIS PANEL SIZE WILL NOT CONFLICT WITH ANY JOB SITE RESTRICTIONS.

NOTE: CUSTOMER IS TO VERIFY ALL DIMENSIONS, SECTIONS, DETAILS AND SPECIFICATIONS.

NOTE: MAXIMUM LIGHT CIRCUIT LOAD IS 1200W 120VAC TUNGSTEN, 5A 120VAC ELECTRONIC BALLAST. FOR HIGHER LOADS ADDITIONAL LIGHT FIXTURES MUST BE CONTROLLED VIA RELAY (BY OTHERS).

Table with 2 columns: Equipment Name and Specifications. Includes Freezer, Condensing Unit, Evaporator, Cooler, Condensing Unit, Evaporator, Walk-in Doors.

\*NOTE: ADD WATTAGE FOR EACH ADDITIONAL LIGHT FIXTURE IN ACCESSORIES.



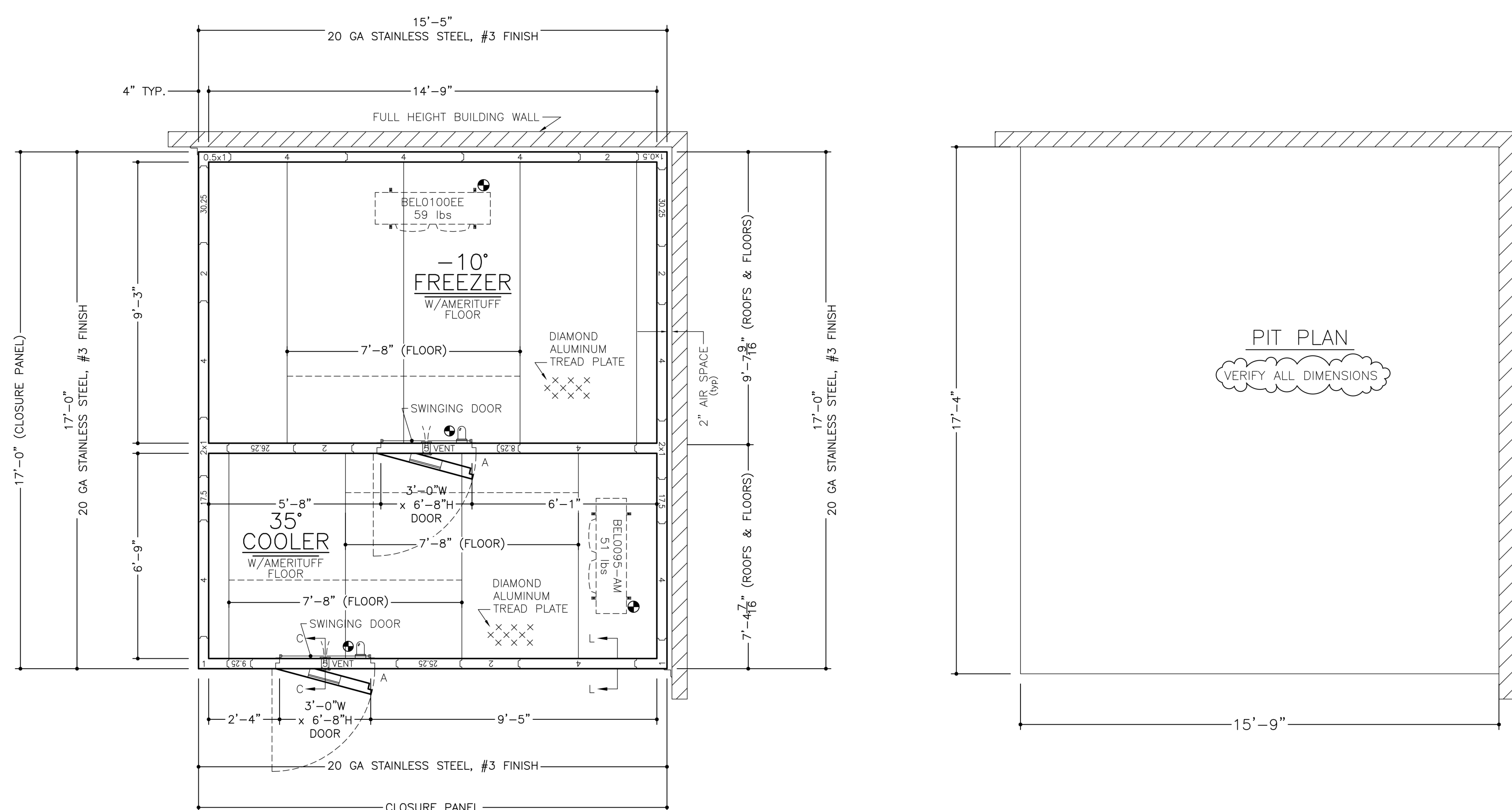
ITEM #10.1-10.3

Table with 4 columns: A, B, C, D. Contains project information including date, description, and revision history.

AMERICAN PANEL WALK-IN PANELS AND FREEZERS COMPLY WITH THE 2021 INTERNATIONAL ENERGY CONSERVATION CODE (IECC), SECTION C403.11

THIS AMERICAN PANEL WALK-IN WILL BE MANUFACTURED TO UL & NSF REQUIREMENTS. AMERICAN PANEL ACCEPTS NO LIABILITY FOR LOCAL CODE REQUIREMENTS OF WHICH AMERICAN PANEL HAS NOT BEEN MADE AWARE OF IN WRITING PRIOR TO FABRICATION.

1) Please verify that door swing and location are correct.
2) If this walk-in is to be installed in a depression, or quarry tile is to be applied to the interior, depression depths or tile thickness must be specified to insure proper door height.
3) All site preparation, floor or slab construction, plumbing, electrical connections (including control wiring) by others.
4) Electrical: 115-60-1 required above latch side of each door, through ceiling, to operate frame heater and light.
5) Special note to General Contractor and his Sub Contractor for quarry tile or concrete wearing floors: the sheet metal panel facings may be susceptible to staining due to excessive moisture created by hydration of concrete type materials. Therefore, it is absolutely necessary that each room be properly ventilated. Also note that special precautions must be taken when using muriatic acid due to effects hydrochloric acid fumes have on aluminum and stainless steel.
6) This drawing and information contained herein are the exclusive property of American Panel Corporation. It shall be returned to American Panel Corporation upon demand and shall not be reproduced in whole or part, disclosed to anyone else, or used without the written consent of American Panel Corporation.



PIT PLAN
VERIFY ALL DIMENSIONS

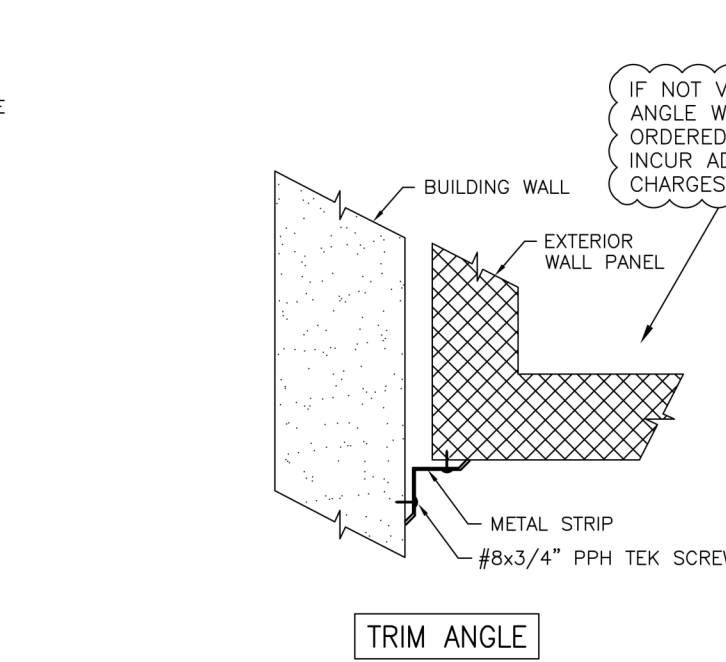
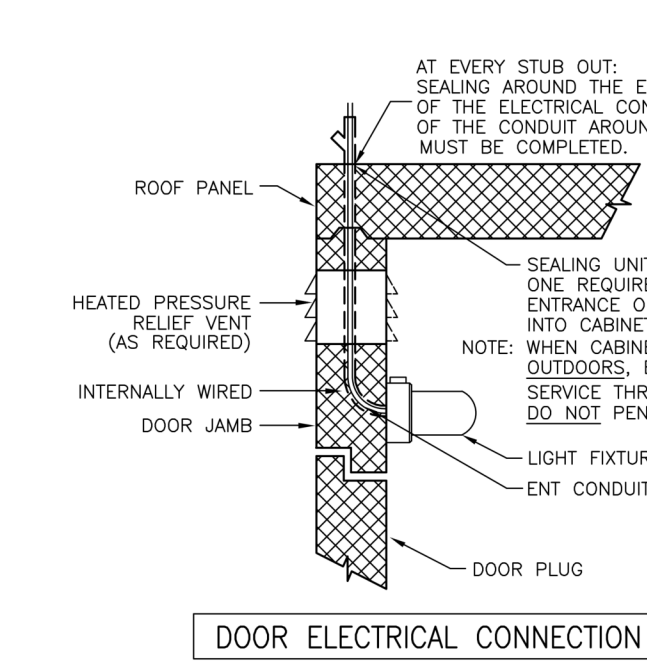
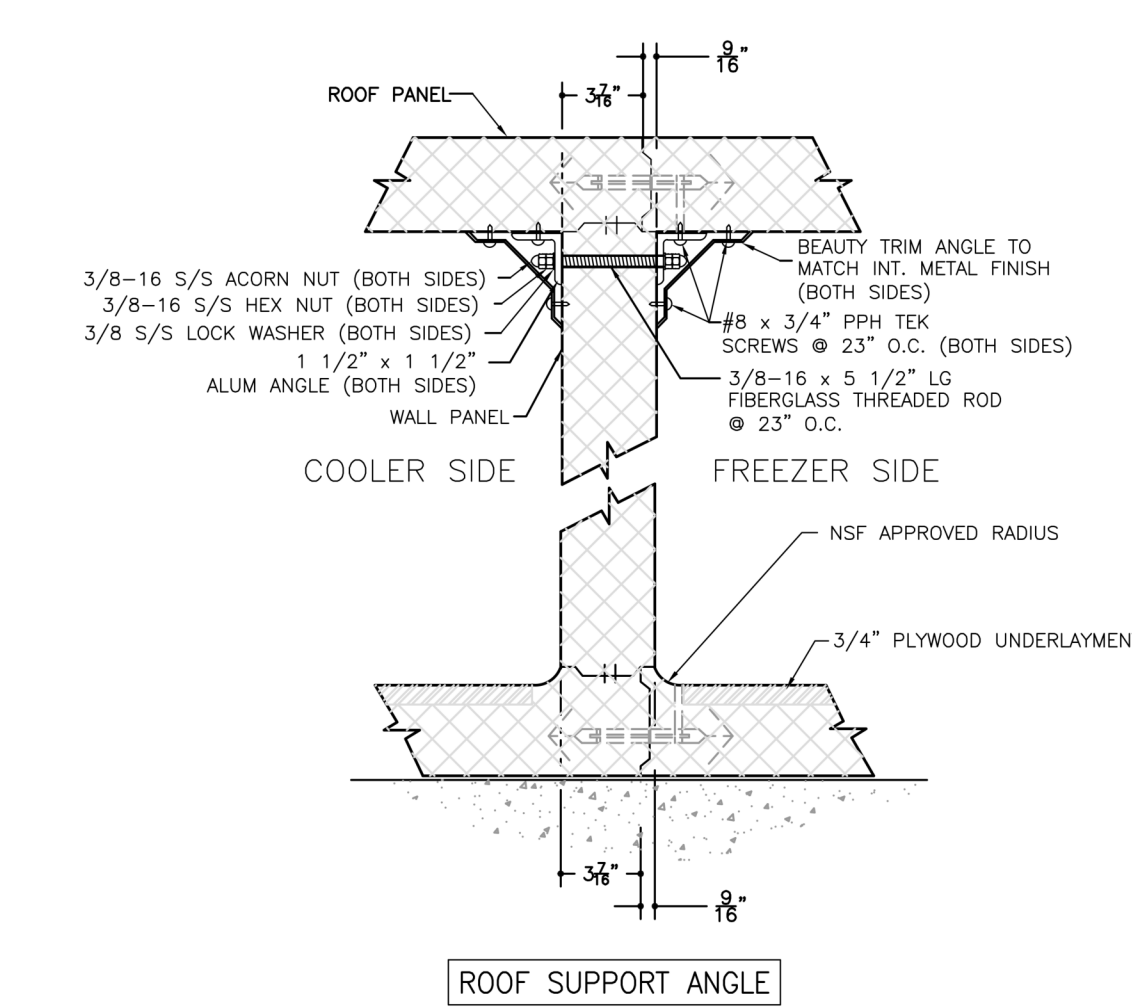
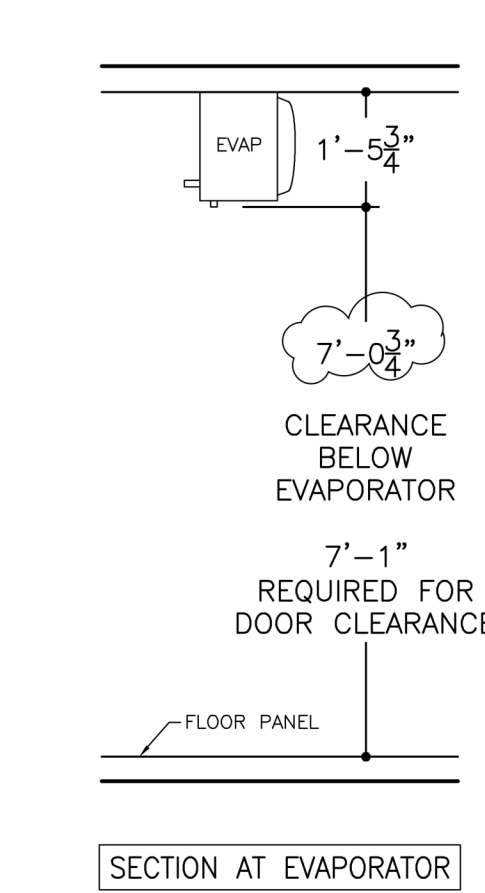
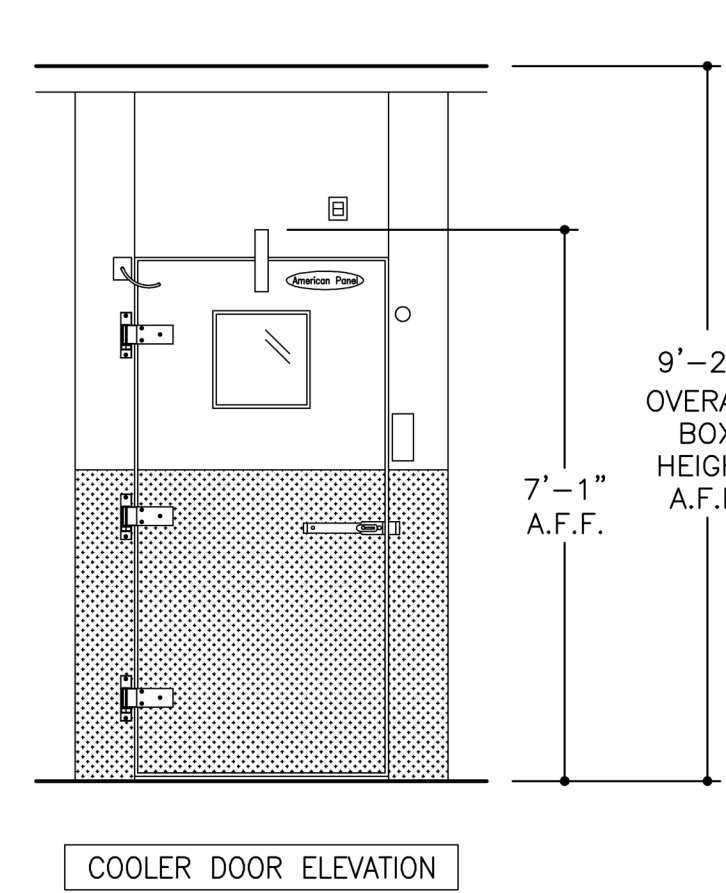
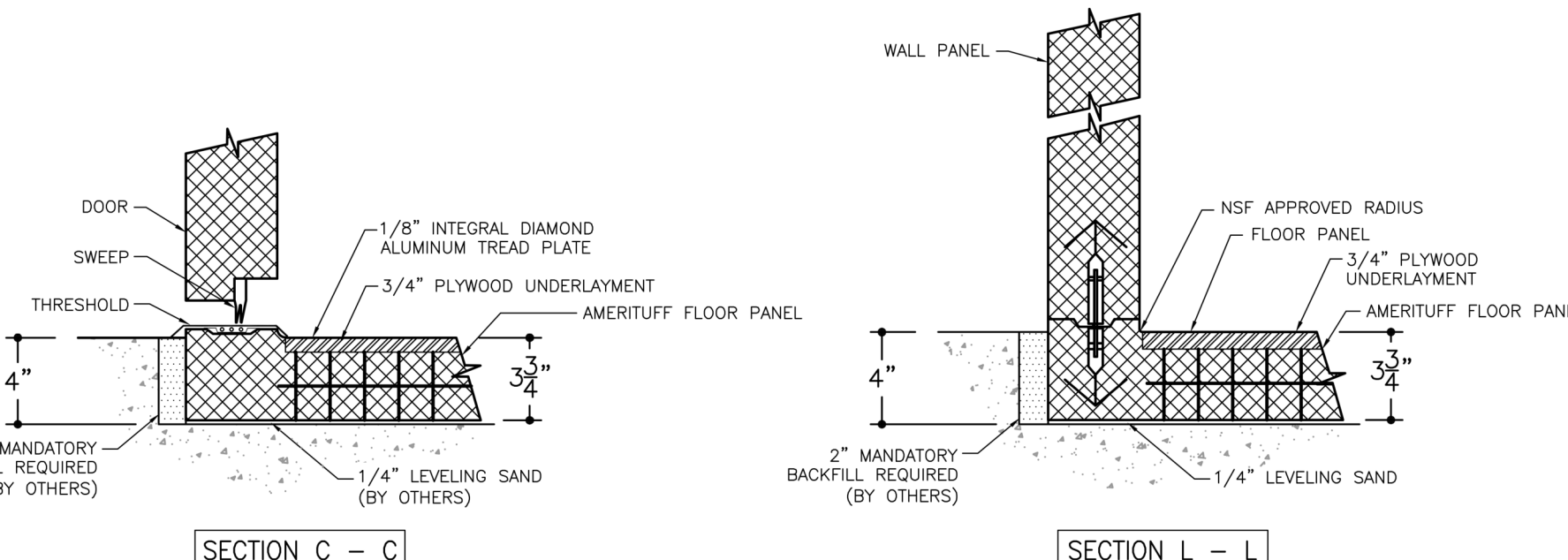


Table with 2 columns: Equipment Name and Values. Includes Cooler and Insulation R-values.

Table with 2 columns: Material Name and Values. Includes Walk-in Panel and Surface Burning Characteristics.



APPROVED SIGNATURE
APPROVED AS NOTED PRINT NAME
REVISE & RESUBMIT DATE

- List of notes and specifications regarding door swing, site preparation, electrical requirements, and material specifications.

THE LINE SHOWN ABOVE IS EXACTLY ONE FOOT LONG AND REPRESENTS THE SCALE OF THE DRAWING.

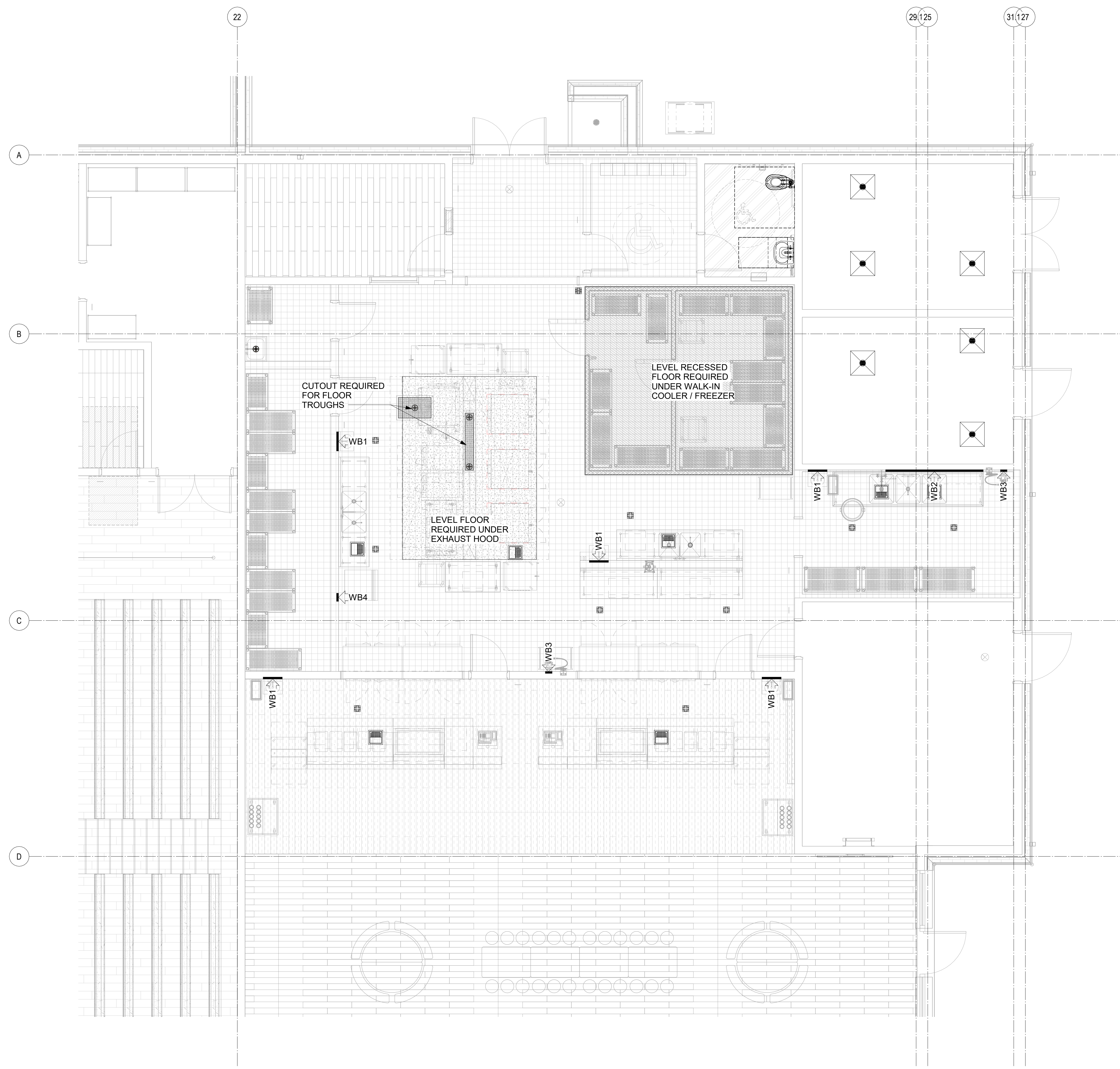
E

D

C

B

A



WALL BLOCKING LEGEND	
PROVIDE WALL BLOCKING AT THIS LOCATION AS INDICATED ON FLOOR PLAN AND LEGEND BELOW	
WB1	HAND SINK, BLOCKING @ 30" - 54" AFF
WB2	WALL MOUNTED SHELF, SEE ELEVATION FOR HEIGHTS
WB3	HOSE REEL, BLOCKING @ 54" - 90" AFF
WB4	WATER FILTER, BLOCKING @ 72" - 96" AFF

SPECIAL CONDITIONS LEGEND	
	AREA FLOOR DRAIN
	SODA TRUNK LINE CONNECTIONS
	BEER TRUNK LINE CONNECTIONS
	CO2 LINE
	REFRIGERANT PIPING
	WALL BLOCKING
	4" FLOOR DEPRESSION
	8" FLOOR DEPRESSION
	2" DEEP FLOOR TROUGH
	5" DEEP FLOOR TROUGH
	SMOOTH AND LEVEL FLOOR
	FINISHED WALL OPENING
	CEILING CLEARANCE

PLUMBING CONNECTIONS AND SYMBOLS	
	DRAIN LINE ROUTING
	COLD WATER FILTER CONNECTIONS
	HOT WATER FILTER CONNECTIONS

FOR GENERAL CONNECTION REFERENCE ONLY, NOT ROUTING LOCATION

EQ = RELEVANT EQUIPMENT ITEM NUMBER SHOWN AT SOURCE AND DESTINATION

ARROW WITH EQ INDICATES REMOTE CONNECTION, LACK OF ARROW INDICATES CONNECTION LOCATED NEAR EQUIPMENT.

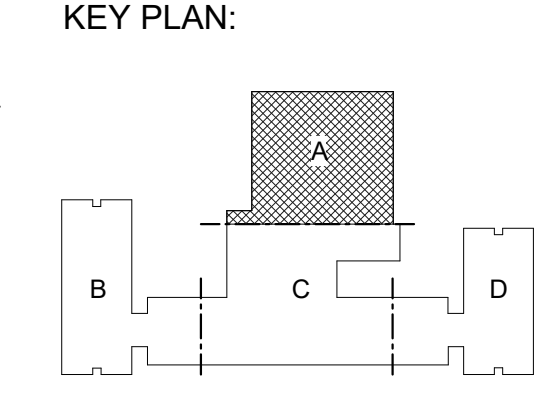
REFRIGERATION PIPING IS SHOWN FOR INFORMATIONAL PURPOSES ONLY. ACTUAL LINE RUNS TO BE DETERMINED BY MANUFACTURER'S RECOMMENDATIONS, COMPRESSOR LOCATION, AND BUILDING STRUCTURE, IN KEEPING WITH ALL REQUIREMENTS OF THE SPECIFICATIONS.

1 FOODSERVICE SPECIAL CONDITIONS  
QF8.1 / 1/4" = 1'-0"

1 2 3 4 5 6

Owner

DATE	DESCRIPTION
A 2024.10.30	SCHEMATIC DESIGN
B 2025.04.02	DESIGN DEVELOPMENT
C 2025.07.14	50% CD
D 2025.08.18	95% CD
E 2025.09.24	FOR PERMIT / BIDDING



SHEET NAME:  
FOODSERVICE  
EQUIPMENT SPECIAL  
CONDITIONS PLAN

ORIG SUBMISSION: 2025.04.02

SHEET:  
**QF8.1**

ISSUE FOR PERMIT / BIDDING