FOODSERVICE EQUIPMENT LAYOUT

Breckenridge
Kitchen Equipment & Design
2401 Sawmill Parkway, Suite 7 (419) 433-5915
Huron, OH 44839 (419) 433-6616 Fax

SHEET NO FS-01

TRAY DR*o*p 60 P.O.S. COLD REMOTE CONDENSING
UNITS. VERIFY
REMOTE LOCATION WITH
ARCHITECT. ELEMENTARY DINING B-103 -----CENTRAL STORAGE B-113 SERVING 73 LOCKER 3 2
ROOM
B-105C COOK LINE COLD 51 CORRIDOR B-002 CONDIMENTS 19 TABLE STORAGE FAMILY R/R B-107 CUST WORKROOM B-125 DIETICIAN
OFFICE
B-105B

FOODSERVICE EQUIPMENT LAYOUT

SCALE: 1/4" = 1'-0"

EQUIPMENT SCHEDULE

Note:

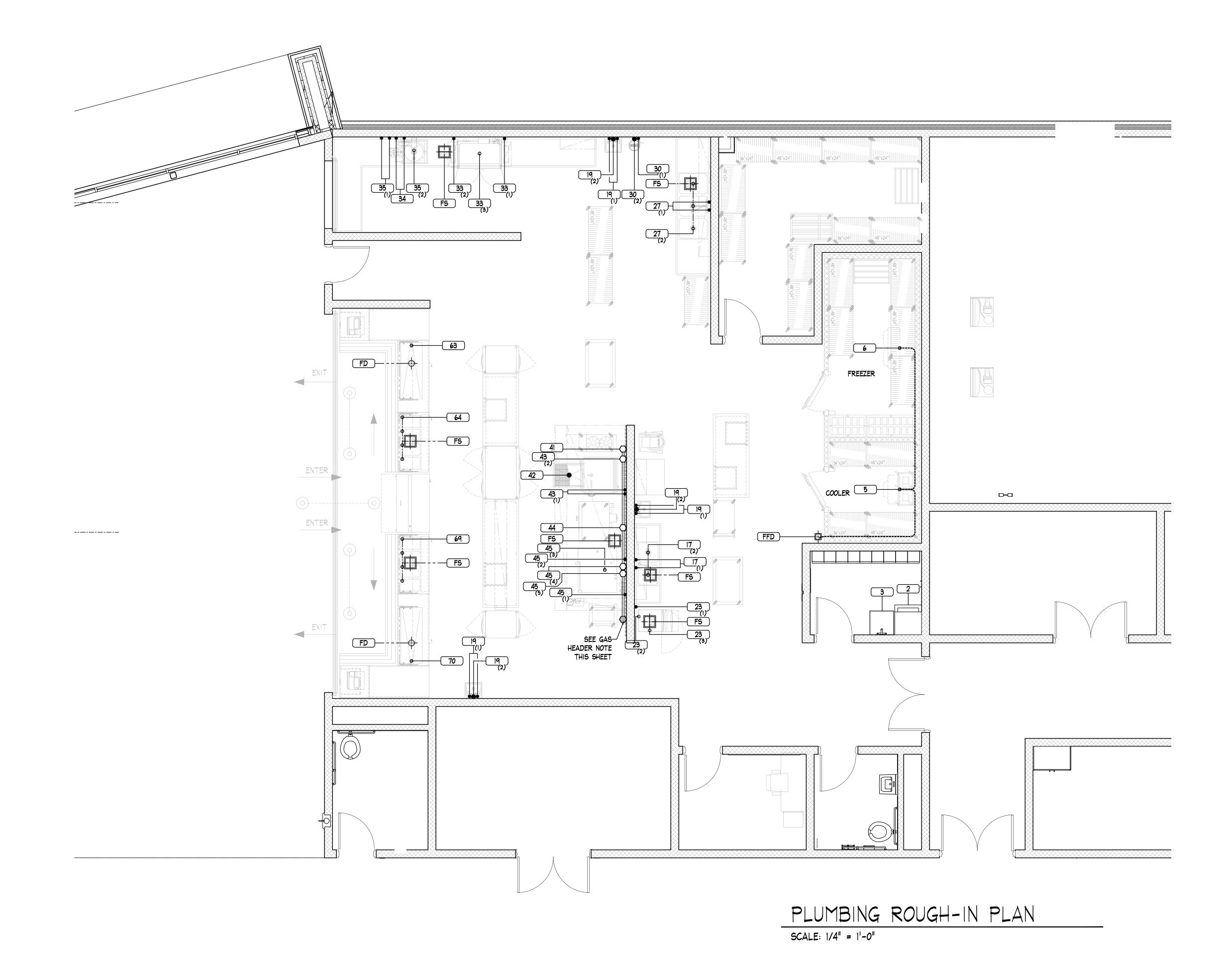
item	Qty.	Description	Note:
1	LOT	LOCKERS	BY OTHERS
2	1	STACKED WASHER / DRYER	51 0111213
3	1	MOP SINK & FAUCET	BY PLUMBER
4	1	WALK-IN COOLER / FREEZER	DITEORDER
5	1	COOLER EVAPORATOR COIL	
6		FREEZER EVAPORATOR COIL	
7	9	MOBILE WALK-IN SHELF	
<u>,</u> 8	3	DUNNAGE RACK	
	1		
9	2	MILK CRATE DOLLY	
10	-	SPARE NUMBER	
11	10	MOBILE DRY STORAGE SHELF	
12	1	CAN RACK	
13	1	DUNNAGE RACK	
14	-	SPARE NUMBER	
15	1	WORKTABLE	
16	1	MOBILE UTILITY CART	
17	1	2-COMPARTMENT PREP SINK	
18	1	WALL MOUNTED POT RACK	
19	3	HAND SINK	
20	1	WORKTABLE	
21	1	WALL SHELF	
22	1	30 QT. FLOOR MIXER	
23	1	ICE CUBER W/ BIN	
24	2	MOBILE WORKTABLE	
25		SPARE NUMBER	
26	3	MOBILE POT & PAN RACK	
27	1	3-COMPARTMENT SINK	
28	1	WALL MOUNTED POT RACK	
29	2	WALL SHELF	
30	1	EYE WASH STATION	
31	1	CLEAN DISHTABLE	
32	2	VENT RISER	
33	1	DISHWASHER	
34	1	HOSE REEL	
35	1	FOOD WASTE COLLECTOR	
36	1	SOILED DISHTABLE W/ PASS-THRU	
37	1	ROLL DOWN DOOR	BY OTHERS
38	-	SPARE NUMBER	
39	-	SPARE NUMBER	
40	-	SPARE NUMBER	
41	1	2 BURNER RANGE	
	1	FLOOR TROUGH	
42			
42 43	1	30 GALLON TILTING SKILLET	
-	+ -	30 GALLON TILTING SKILLET DOUBLE CONVECTION OVEN	
43	1		
43 44	1	DOUBLE CONVECTION OVEN	
43 44 45	1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN	
43 44 45 46	1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM	
43 44 45 46 47 48	1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK	
43 44 45 46 47 48 49	1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING	
43 44 45 46 47 48 49 50	1 1 1 1 1 1 LOT	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER	
43 44 45 46 47 48 49 50	1 1 1 1 1 LOT - 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR	
43 44 45 46 47 48 49 50 51	1 1 1 1 1 1 LOT	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF	
43 44 45 46 47 48 49 50 51 52 53	1 1 1 1 1 LOT - 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET	
43 44 45 46 47 48 49 50 51 52 53 54	1 1 1 1 1 1 LOT - 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE	
43 44 45 46 47 48 49 50 51 52 53 54 55	1 1 1 1 LOT - 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR	
43 44 45 46 47 48 49 50 51 52 53 54 55 56	1 1 1 1 LOT - 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER	
43 44 45 46 47 48 49 50 51 52 53 54 55 56	1 1 1 1 1 1 LOT - 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER	
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57	1 1 1 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER	
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59	1 1 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER	
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60	1 1 1 1 1 1 1 1 1 2	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER POS SYSTEM	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61	1 1 1 1 1 1 1 1 1 1 2 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER CASHIER COUNTER	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62	1 1 1 1 1 1 1 1 1 1 1 1 1 2 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER CASHIER COUNTER CONDIMENT COUNTER	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63	1 1 1 1 1 1 1 1 1 1 2 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER CASHIER COUNTER CONDIMENT COUNTER COLD FOOD SERVING COUNTER	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64	1 1 1 1 1 1 1 1 1 2 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER CASHIER COUNTER CONDIMENT COUNTER COLD FOOD SERVING COUNTER	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65	1 1 1 1 1 1 1 1 1 1 2 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER COSSYSTEM CASHIER COUNTER CONDIMENT COUNTER COLD FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64	1 1 1 1 1 1 1 1 1 2 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER CASHIER COUNTER CONDIMENT COUNTER COLD FOOD SERVING COUNTER	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER COSSYSTEM CASHIER COUNTER CONDIMENT COUNTER COLD FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER CASHIER COUNTER CONDIMENT COUNTER COLD FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE SPARE NUMBER	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER CASHIER COUNTER CONDIMENT COUNTER COLD FOOD SERVING COUNTER HOT FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE SPARE NUMBER MILK COOLER	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER CASHIER COUNTER CONDIMENT COUNTER CONTINUOUS TRAY SLIDE MILK COOLER CONTINUOUS TRAY SLIDE	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER CASHIER COUNTER CONDIMENT COUNTER COLD FOOD SERVING COUNTER MILK COOLER CONTINUOUS TRAY SLIDE HOT FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE HOT FOOD SERVING COUNTER	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER COS SYSTEM CASHIER COUNTER COLD FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE HOT FOOD SERVING COUNTER COLD FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER COSSYSTEM CASHIER COUNTER COLD FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE HOT FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE HOT FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE HOT FOOD SERVING COUNTER COLD FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE HOT FOOD SERVING COUNTER COLD FOOD SERVING COUNTER COLD FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE HOT FOOD SERVING COUNTER COLD FOOD SERVING COUNTER COLD FOOD SERVING COUNTER COLD FOOD SERVING COUNTER	BY OWNER
43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	DOUBLE CONVECTION OVEN DOUBLE COMBI OVEN EXHAUST HOOD SYSTEM FIRE SUPPRESSION SYSTEM PAN RACK STAINLESS STEEL WALL CLADDING SPARE NUMBER PASS-THRU REFRIGERATOR WORKTABLE W/ OVERSHELF PASS-THRU HOT FOOD CABINET WORKTABLE PASS-THRU REFRIGERATOR SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER SPARE NUMBER CONDIMENT COUNTER COLD FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE HOT FOOD SERVING COUNTER COLD FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE HOT FOOD SERVING COUNTER COLD FOOD SERVING COUNTER CONTINUOUS TRAY SLIDE HOT FOOD SERVING COUNTER CONDIMENT COUNTER COLD FOOD SERVING COUNTER CONDIMENT COUNTER CONDIMENT COUNTER COLD FOOD SERVING COUNTER COLD FOOD SERVING COUNTER COLD FOOD SERVING COUNTER CONDIMENT COUNTER CONDIMENT COUNTER	BY OWNER BY OTHERS

PLUMBING ROUGH-IN A PLAN

SHEET NO

FS-02

Breckenridge
Kitchen Equipment & Design
2401 Sawmill Parkway, Suite 7 (419) 433-5915
Huron, OH 44839 (419) 433-6616 Fax



PLUMBING CONTRACTOR TO CONFIRM SPECIFIC GAS LINE ROUTING TO THIS LOCATION WITH ENGINEERS PLAN. IF GAS LINE IS EXPOSED AND ROUTED DOWN FROM ABOVE, THE PLUMBING CONTRACTOR IS TO COORDINATE GAS LINE PLACEMENT WITH EXHAUST HOOD LOCATION. IF GAS PIPING IS CONCEALED WITHIN WALL, EXIT WALL AND EXTEND GAS LINE HEADER EXPOSED ON WALL BEHIND EQUIPMENT LINE-UPS AS INDICATED AT 24" AFF. PLUMBING CONTRACTOR TO INSTALL TAKE OFFS SIZED TO ACCOMMODATE EQUIPMENT CONNECTIONS AS DESCRIBED. PLUMBING CONTRACTOR TO CONFIRM GAS PIPING SIZES REQUIRED TO ACCOMMODATE BTU LOADING. CONSULT FIRE SUPPRESSION DRAWINGS FOR GAS VALVE REQUIREMENTS AND PLACEMENT.

LEGEND C.W COLD WATER H.W HOT WATER WASTE (DIRECT CONNECTED) N.G NATURAL GAS I.W INDIRECT WASTE F.D FLOOR DRAIN F.S FLOOR SINK F.F.D FUNNEL FLOOR DRAIN OSD OPEN SITE DRAIN AFF ABOVE FINISHED FLOOR DFA DOWN FROM ABOVE BTU BRITISH THERMAL UNIT

CWS CHILLED WATER SUPPLY

CWR CHILLED WATER RETURN

PLUMBING CONNECTION SCHEDULE DESCRIPTION DESCRIPTION

ITEM	CONN#	DESCRIPTION
2		STACKED WASHER / DRYER THIS EQUIPMENT IS SUPPLIED BY OTHERS PLUMBING CONTRACTOR TO VERIFY ALL REQUIREMENTS PRIOR TO ROUGH-IN.
3		MOP SINK & FAUCET ITEM IS SUPPLIED BY PLUMBER PLUMBING CONTRACTOR TO VERIFY ALL REQUIREMENTS PRIOR TO ROUGH-IN.
5		(1) REQUIRED 3/4" INDIRECT WASTE; (COOLER EVAPORATOR COIL DRAIN); EXTEND TO FUNNEL FLOOR DRAIN.
6		(1) REQUIRED 3/4" INDIRECT WASTE; (FREEZER EVAPORATOR COIL DRAIN); EXTEND INTO COOLER AND INTERCONNECT WITH COOLER DRAIN. NOTE: HEAT TAPE REQUIRED ON EXPOSED DRAIN LINE WITHIN FREEZER COMPARTMENT.
17	(1)	(1) EACH REQUIRED 1/2" HOT WATER \$ 1/2" COLD WATER; AT 16" AFF.; EXTEND TO (SPLASH MOUNT FAUCET) MOUNTED ON (2-COMPARTMENT PREP SINK).
17	(2)	(1) REQUIRED 2" INDIRECT WASTE; MANIFOLD (2) SINK WASTES TO COMMON AND EXTEND TO FLOOR SINK.; (2-COMPARTMENT PREP SINK WASTE).
19	(1)	(1) EACH REQUIRED 1/2" HOT WATER \$ 1/2" COLD WATER; AT 16" AFF.; (HAND SINK). NOTE: (3) LOCATIONS ON PLAN.
19	(2)	(1) REQUIRED 1-1/2" DIRECT WASTE; AT 24" AFF.; (HAND SINK). NOTE: (3) LOCATIONS ON PLAN.
23	(1)	(1) REQUIRED 1/2" COLD WATER; AT 72" AFF. EXTEND THROUGH WATER FILTER TO (ICE CUBER) WATER INLET. REDUCE TO 3/8" AT CONNECTION.
23	(2)	(1) EACH REQUIRED $1/2$ " ICE MAKER DRAIN INDIRECT WASTE; EXTEND TO FLOOR SINK (ICE CUBER).
23	(3)	(1) EACH REQUIRED 3/4" BIN DRAIN INDIRECT WASTE; EXTEND TO FLOOR SINK (ICE CUBER BIN).
27	(1)	(1) REQUIRED 1/2" HOT WATER \$ 1/2" COLD WATER; AT 16" AFF.; EXTEND TO (PRE-RINSE FAUCET) MOUNTED ON (3-COMPARTMENT SINK).
27	(2)	(1) REQUIRED 2" INDIRECT WASTE; MANIFOLD (3) SINK WASTES TO COMMON AND EXTEND TO FLOOR SINK. (3-COMPARTMENT SINK).
30	(1)	(1) REQUIRED 1/2" COLD WATER; AT 16" AFF.; EXTEND TO CONNECTION ON (EYE WASH STATION).
30	(2)	(1) REQUIRED 1-1/4" DIRECT WASTE; AT 24" AFF.; (EYE WASH STATION).
33	(1)	(1) REQUIRED $1/2$ " HOT WATER (110°F MIN); AT 12" AFF.; EXTEND TO HOT WATER CONNECTION ON (DISHWASHER).
33	(2)	(1) REQUIRED 1/2" COLD WATER; AT 12" AFF.; EXTEND TO CONNECTIONS ON (DISHMACHINE DRAIN TEMPERING DEVICE).
33	(3)	(1) REQUIRED 2" INDIRECT WASTE; EXTEND TO FLOOR SINK. NOTE: PLUMBING CONTRACTOR TO INTERPIPE DRAIN TEMPERING COMPONENTS. VERIFY GREASE TRAP. (DISHMACHINE DRAIN)
34		(1) EACH REQUIRED 1/2" HOT WATER \$ 1/2" COLD WATER; AT 18" AFF. EXTEND TO MIXING FAUCET; CONTINUE ON TO (HOSE REEL) MOUNTED APPROX. 96" AFF. NOTE: PLUMBING CONTRACTOR TO INSTALL COMPONENTS AS INDICATED ON MANUFACTURER'S SPECIFICATION SHEET.
35	(1)	(1) EACH REQUIRED 1/2" HOT WATER \$ 1/2" COLD WATER; AT 12" AFF.; EXTEND TO (FOOD WASTE COLLECTOR) INLET.
35	(2)	(1) REQUIRED 2" INDIRECT WASTE; EXTEND TO FLOOR SINK. (FOOD WASTE COLLECTOR)
41		(1) REQUIRED 3/4" NATURAL GAS; 70,000 BTU; AT 24" AFF.; CONNECTION AT GAS HEADER; SEE GAS HEADER NOTE THIS SHEET.NOTE: PLUMBING CONTRACTOR TO INSTALL QUICK DISCONNECT DEVICE & RESTRAINING CABLE PROVIDED WITH UNIT. (2-BURNER RANGE)
42		(1) REQUIRED 3" WASTE; (STUB-UP); PLUMBING CONTRACTOR TO REFER TO MANUFACTURER'S SPECIFICATION SHEET FOR ROUGH-IN DATA. (FLOOR TROUGH)
43	(1)	(1) EACH REQUIRED 1/2" HOT WATER \$ 1/2" COLD WATER; AT 16" AFF.; EXTEND TO (30 GALLON TILTING SKILLET) MOUNTED FAUCET.
43	(2)	(1) REQUIRED 3/4" NATURAL GAS; 130,000 BTU'S; CONNECTION AT GAS HEADER; SEE GAS HEADER NOTE - THIS SHEET. (5.0" W.C MIN 11.0" W.C MAX.). (30 GALLON TILTING SKILLET)
44		(1) REQUIRED 3/4" NATURAL GAS; 120,000 BTU'S; CONNECTION AT GAS HEADER; SEE GAS HEADER NOTE - THIS SHEET. NOTE: PLUMBING CONTRACTOR TO INSTALL QUICK DISCONNECT DEVICE & RESTRAINING CABLE PROVIDED WITH UNIT. (DOUBLE CONVECTION OVEN).
45	(1)	(1) REQUIRED 3/4" FILTERED COLD WATER; AT 60" AFF.; EXTEND FROM WATER FILTRATION SYSTEM TO (DOUBLE COMBI-OVEN) WATER INLET. CONNECTION TO WATER INJECTION INLET.
45	(2)	(1) REQUIRED 3/4" COLD WATER; AT 16" AFF.; EXTEND FROM ROUGH-IN TO CONNECTION TO CLEANING, RECOIL HAND SHOWER INLET, NON-FILTERED. (DOUBLE COMBI-OVEN)
45	(3)	(1) REQUIRED 2" INDIRECT WASTE; EXTEND TO FLOOR SINK. (COMBI-OVEN).
45	(4)	(1) REQUIRED 3/4" NATURAL GAS; 109,200 BTU'S; CONNECTION AT GAS HEADER; SEE GAS HEADER NOTE THIS SHEET. PLUMBING CONTRACTOR TO INSTALL QUICK DISCONNECT DEVICE PROVIDED WITH UNIT. (COMBI-OVEN LOWER DECK)
45	(5)	(1) REQUIRED 3/4" NATURAL GAS; 68,200 BTU'S; CONNECTION AT GAS HEADER; SEE GAS HEADER NOTE THIS SHEET. PLUMBING CONTRACTOR TO INSTALL QUICK DISCONNECT DEVICE PROVIDED WITH UNIT. (COMBI-OVEN UPPER DECK)
63		(1) REQUIRED 3/4" INDIRECT WASTE; EXTEND TO FLOOR DRAIN. (COLD FOOD SERVING COUNTER)
64		(1) REQUIRED 3/4" INDIRECT WASTE; MANIFOLD FOOD WELL DRAINS TO COMMON; EXTEND TO FLOOR SINK. (HOT FOOD SERVING COUNTER)
69		(1) REQUIRED 3/4" INDIRECT WASTE; MANIFOLD FOOD WELL DRAINS TO COMMON; EXTEND TO FLOOR SINK. (HOT FOOD SERVING COUNTER)
		(1) REQUIRED 3/4" INDIRECT WASTE; EXTEND TO FLOOR DRAIN.

PLUMBING NOTES

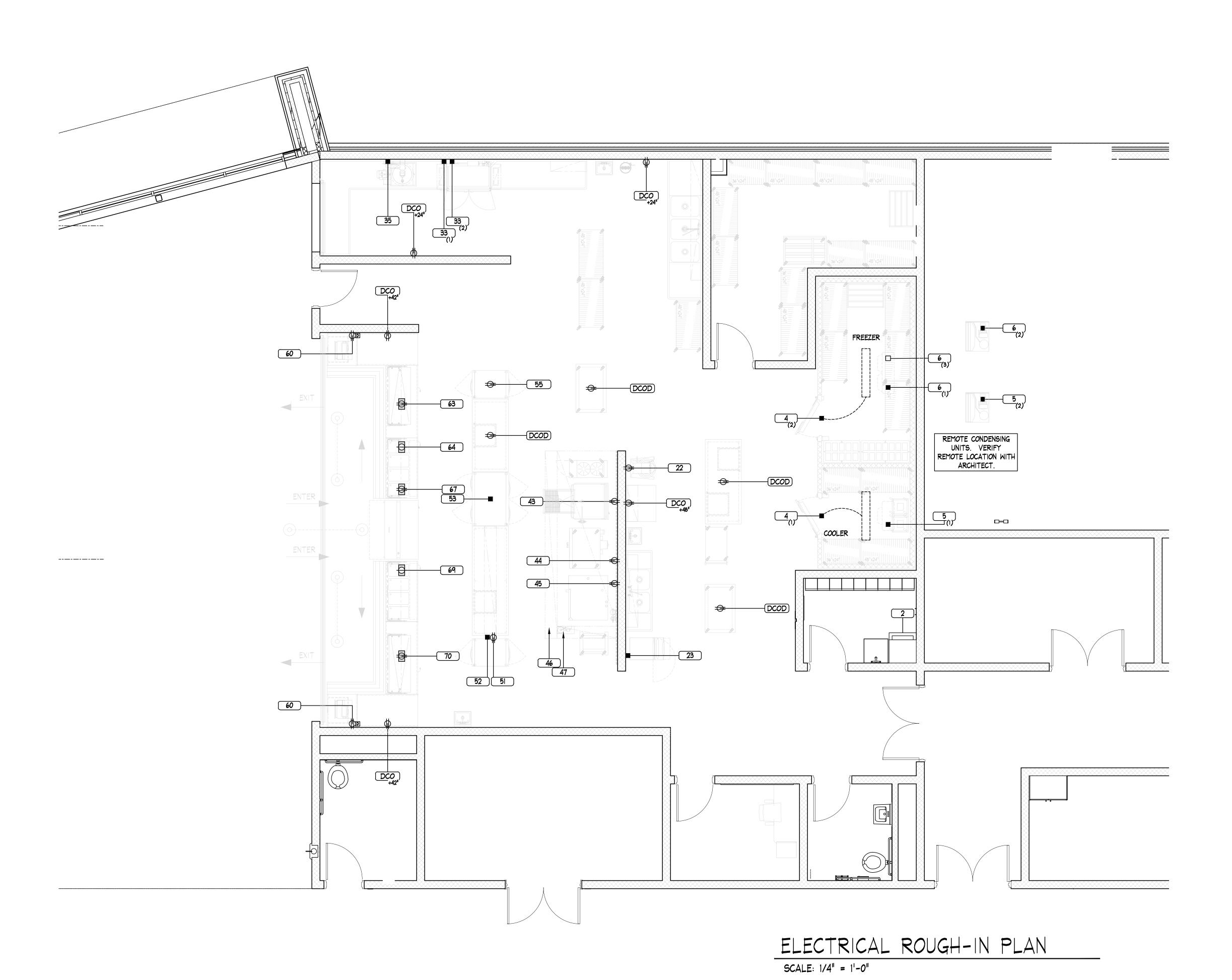
- 1...ALL CONNECTIONS SHOWN ARE RELATIVE TO FOOD SERVICE FACILITIES EQUIPMENT ONLY. SEE ARCHITECTS/ENGINEERS PLAN FOR ADDITIONAL REQUIREMENTS.
- 2...THIS PLAN INDICATES ACTUAL ROUGH IN LOCATIONS. ABOVE FINISHED FLOOR HEIGHTS SHOWN INDICATE THE CENTER OF ROUGH IN.
- 3...THE DESIGN OF BUILDING MECHANICAL/PLUMBING SYSTEMS TO ACCOMMODATE THESE REQUIREMENTS IS THE RESPONSIBILITY OF OTHERS AND IS TO BE IN ACCORDANCE WITH ALL APPLICABLE CODES AND MEET WITH THE APPROVAL OF ALL GOVERNING AUTHORITIES.
- 4...WHEN ROUGH IN IS SHOWN AS OUT OF WALL, THIS INDICATES CONCEALED LINES. DO NOT RUN ANY EXPOSED LINES WHERE POSSIBLE. IF EXISTING CONDITIONS REQUIRE THAT LINES BE EXPOSED, THE PLUMBING CONTRACTOR SHALL CONSULT THE ARCHITECT AND/OR OWNER PRIOR TO ROUGH IN INSTALLATION.
- 5...ALL DIMENSIONS INDICATED ON THIS PLAN ARE TAKEN FROM FINISHED FLOORS, FINISHED WALLS, OR COLUMN CENTER LINES.
- 6...GENERAL WATER PRESSURE IN KITCHEN AREA IS NOT TO EXCEED (50 PSI). PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL PRESSURE REDUCING VALVES FOR WATER PRESSURES EXCEEDING 50 PSI.
- 7...PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH INS AND FINAL CONNECTIONS TO ALL FOOD FACILITIES EQUIPMENT. ALL WORK TO BE IN ACCORDANCE WITH ALL NATIONAL, STATE, AND LOCAL CODES AS
- 8...WHEN SPECIFIED, THE KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE
 ALL FIXTURE AND EQUIPMENT FAUCETS AND WASTES AS SPECIFIED. THE
 PLUMBING CONTRACTOR SHALL INSTALL AND CONNECT ALL FAUCETS AND

DATE

Breckenridge
Kitchen Equipment & Design
2401 Sawmill Parkway, Suite 7 (419) 433–5915
Huron, OH 44839 (419) 433–6616 Fax

ELECTRICAL ROUGH-IN A PLAN

SHEET NO FS-03



PROVIDE "SEAL OFF"

IN CONDUITS

| CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS | CONDUITS BRANCH TO OTHER LIGHTS WALK-IN CEILING - PLASTIC CONDUIT THROUGH FILL VOID BETWEEN -WALK-IN FILL WITH THERMAL MASTIC AFTER RUNNING WIRE PLASTIC CONDUIT \$ WALK-IN PANEL SLEEVE VAPOR PROOF LIGHTS PER SPECS. WITH THERMAL MASTIC 1. ALL CONDUIT TO BE RUN ON EXTERIOR CEILING OF WALK-IN. 2. ALL PENETRATIONS THRU WALK-IN ARE TO BE SEALED WITH THERMAL MASTIC. 3. LIGHT FIXTURES TO BE SHIPPED LOOSE BY KEC TO ELECTRICIAN FOR INSTALLATION AT JOB SITE BY ELECTRICIAN. WALK-IN LIGHTING AND PENETRATION DETAIL

D.R DUPLEX RECEPTACLE S.R SINGLE RECEPTACLE ■ E.C ELECTRICAL CONNECTION INTERCONNECTION S SWITCH H.P HORSE POWER A AMPERE V VOLTAGE W HASE W WATTAGE KW KILOWATTS DFA DOWN FROM ABOVE AFF ABOVE FINISHED FLOOR

ELECTRICAL CONNECTION SCHEDULE

ITEM	CONN#	DESCRIPTION
DCO		(1) REQUIRED DUPLEX CONVENIENCE OUTLET; 120V-1; HEIGHT AS INDICATED.
DCOD		(1) REQUIRED DROP-CORD DUPLEX CONVENIENCE OUTLET; 120V-1; 20 AMP CIRCUIT; DOWN FROM ABOVE.
2		STACKED WASHER / DRYER THIS EQUIPMENT IS BY OTHERS ELECTRICAL CONTRACTOR TO VERIFY ALL REQUIREMENTS PRIOR TO ROUGH-IN.
4	(1)	(1) REQUIRED E.C.; 120V-1; 1.0 AMPS; DOWN FROM ABOVE TO TOP OF WALK-IN AT APPROX. AFF; ELECTRICAL CONTRACTOR TO INSTALL LIGHT FIXTURES PROVIDED LOOSE WITH WALK-IN ASSEMBLY; NOTE: SEE WALK-IN PENETRATION DETAIL - THIS SHEET; (WALK-IN COOLER DOOR & LIGHTS)
4	(2)	(1) REQUIRED E.C.; 120V-1; 5.0 AMPS; DOWN FROM ABOVE TO TOP OF WALK-IN AT APPROX AFF; ELECTRICAL CONTRACTOR TO INSTALL LIGHT FIXTURES PROVIDED LOOSE WITH WALK-IN ASSEMBLY; NOTE: SEE WALK-IN PENETRATION DETAIL - THIS SHEET; (WALK-IN FREEZER DOOR & LIGHTS)
5	(1)	(1) REQUIRED E.C.; 120V-1; 1.6 AMPS; AT 102" AFF.; DOWN FROM ABOVE; PENETRATE COOLER CEILING PANEL AT APPROX. 102" AFF; EXTEND TO CONNECTION (COOLER EVAPORATOR COIL); REFER TO PENETRATION DETAIL - THIS SHEET.
5	(2)	(1) REQUIRED E.C./DISCONNECT; 208-230V-3; 5.9 AMPS; (COOLER CONDENSING UNIT) VERIF LOCATION OF REMOTE CONDENSING UNIT
6	(1)	(1) REQUIRED E.C.; 208-230V-1; 9.8 AMPS; AT 102" AFF.; DOWN FROM ABOVE; PENETRATE COCCEILING PANEL AT APPROX. 102" AFF; EXTEND TO CONNECTION (FREEZER EVAPORATOR COIL) NOTE: REFER TO PENETRATION DETAIL - THIS SHEET.
6	(2)	(1) REQUIRED E.C./DISCONNECT; 208-230V-3; 12.3 AMPS; (FREEZER CONDENSING UNIT) VER LOCATION OF REMOTE CONDENSING UNIT.
6	(3)	(I) REQUIRED DRAIN LINE HEAT TAPE POWER CONNECTION NOTE: HEAT TAPE POWERED ! TERMINALS ON FREEZER EVAPORATOR COIL.
22		(1) REQUIRED D.R.; (5-15P); 120V-1; 9.5 AMPS; AT 48" AFF. (30 QT. FLOOR MIXER).
23		(1) REQUIRED E.C.; 120V-1; 11.3 AMPS; AT 60" AFF.; (ICE MAKER W/ BIN).
33	(1)	(1) REQUIRED E.C./DISCONNECT 480V-3; 68.0 AMPS; AT 66" AFF. (DISHWASHER & BOOS' HEATER). NOTE: ELECTRICAL CONTRACTOR TO VERIFY DISCONNECT SIZE AND ACCESSIBLE PLACEMENT PRIOR TO ROUGH-IN.
33	(2)	DISHMACHINE VENT FAN CONTROL DISHMACHINE PROVIDED WITH EXHAUST FAN INTERLOCK WHICH ACTIVATES EXHAUST FAN UPON DISHMACHINE OPERATION ELECTRICAL CONTRACTOR TO INTERWIRE FAN INTERLOCK WITH EXHAUST FAN. EXHA FAN PROVIDED BY OTHERS; VERIFY REQUIREMENTS AND LOCATION WITH SUPPLIER.
35		(1) REQUIRED E.C.; 208/220-240V-3; 2.0 AMPS; AT 12" AFF.; EXTEND TO CONTROL PANEL (FOOD WASTE COLLECTOR).
43		(1) REQUIRED D.R.; 120V-1; 5.0 AMPS; AT 30" AFF. (30 GALLON TILTING SKILLET).
44		(2) REQUIRED D.R.(5-15P); 120V-1; 9.8 AMPS EACH; (DOUBLE CONVECTION OVEN). MOUNT (1) S.R.; AT 12" AFF. \$ MOUNT (1) S.R.; AT 30" AFF.
45		(2) REQUIRED D.R.(5-15P); 120V-1; 7.5 AMPS EACH; (DOUBLE COMBI OVEN). MOUNT (1) S.R.; AT 30" AFF. \$ MOUNT (1) S.R.; AT 60" AFF.
46		MAIN EXHAUST HOOD REFER TO (ACCUREX) SHOP DRAWINGS SHEET FS-05 FOR SPECIFIC EXHAUST AND SUPPLY FAN DATA, AND LIGHTING REQUIREMENTS. NOTE: ELECTRICAL CONTRACTOR TO REVIEW FIRE SYSTEM INTERWIRE REQUIREMENTS.
47		FIRE SUPPRESSION SYSTEM CONNECTIONS DOWN FROM ABOVE TO TOP OF FIRE PROTECTION CABINET MOUNTED ON END OF EXHAUST HOOD. ELECTRICAL CONTRACTOR TO REFER TO MANUFACTURER'S SHOP DRAWINGS (ACCUREX) SHEET FS-06 FOR SYSTEM LOCATION AND DETAILS.
51		(I) REQUIRED D.R. (5-15P); 120V-1; 3.8 AMPS; DOWN FROM ABOVE TO PRE-MOUNTED RECEPTACLE IN (WORK TABLE #52) MOUNTED UTILITY CHASE; DESIGNATED FOR (PASS-THRUREFRIGERATOR).
52		(I) REQUIRED E.C.; 120V-1; 20 AMP CIRCUIT; DOWN FROM ABOVE THRU (WORK TABLE #52) MOUNTED UTILITY CHASE; DESIGNATED FOR (WORK TABLE) MOUNTED PEDESTAL RECEPTACL
53		(1) REQUIRED E.C.; 208-240V-1; 14.42 AMPS; DOWN FROM ABOVE; AT 84" AFF.; (PASS-THR HEATED CABINET).
55		(1) REQUIRED D.R. (5-15P); 120V-1; 3.8 AMPS; DOWN FROM ABOVE; AT 84" AFF.; (PASS-THRU REFRIGERATOR).
60		(1) REQUIRED D.R.; 120V-1; (VERIFY REQUIREMENTS); AT 42" AFF.; (P.O.S. SYSTEM); THE ELECTRICAL CONTRACTOR IS TO PROVIDE NECESSARY COMMUNICATION/DATA WIRING/PULL BOUTHING ALL REQUIREMENTS WITH POINT OF SALE SUPPLIER. NOTE: THIS EQUIPMENT IS BY OTHERS; ELECTRICAL CONTRACTOR TO VERIFY ALL SYSTEM COMPONENTS PRIOR TO ROUGH-1 NOTE: (2) LOCATIONS ON PLAN.
63		(1) REQUIRED FLOOR MOUNTED D.R. (5-15P); (STUB-UP); (PEDESTAL); 120V-1; 6.78 AMPS; OVERALL HEIGHT OF D.R. CANNOT EXCEED 5-1/2" AFF.; (COLD FOOD SERVING COUNTER).
64		(1) REQUIRED FLOOR MOUNTED S.R. (L6-30P); (STUB-UP); (PEDESTAL); 208V-1; 17.3 AMPS OVERALL HEIGHT OF D.R. CANNOT EXCEED 5-1/2" AFF.; (HOT FOOD SERVING COUNTER).
67		(1) REQUIRED FLOOR MOUNTED D.R. (5-15P); (STUB-UP); (PEDESTAL); 120V-1; 2.7 AMPS; OVERALL HEIGHT OF D.R. CANNOT EXCEED 5-1/2" AFF.; (MILK COOLER).
69		(1) REQUIRED FLOOR MOUNTED S.R. (L6-30P); (STUB-UP); (PEDESTAL); 208V-1; 17.3 AMPS OVERALL HEIGHT OF D.R. CANNOT EXCEED 5-1/2" AFF.; (HOT FOOD SERVING COUNTER).
70		(1) REQUIRED FLOOR MOUNTED D.R. (5-15P); (STUB-UP); (PEDESTAL); 120V-1; 6.78 AMPS; OVERALL HEIGHT OF D.R. CANNOT EXCEED 5-1/2" AFF.; (COLD FOOD SERVING COUNTER).

ELECTRICAL NOTES

- 1...ALL CONNECTIONS SHOWN ARE RELATIVE TO FOOD SERVICE
 FACILITIES EQUIPMENT ONLY. SEE ARCHITECTS/ENGINEERS PLAN FOR
 ADDITIONAL DETAILS NOT SHOWN ON THIS PLAN.
- 2...THIS PLAN INDICATES ACTUAL ROUGH IN LOCATIONS. ABOVE FINISHED FLOOR HEIGHTS SHOWN INDICATE THE CENTER OF ROUGH IN.
- 3...THE DESIGN OF BUILDING ELECTRICAL SYSTEMS TO ACCOMMODATE THESE REQUIREMENTS SHOWN IS THE RESPONSIBILITY OF OTHERS AND IS TO BE IN ACCORDANCE WITH ALL APPLICABLE CODES, AND MEET WITH THE APPROVAL OF ALL GOVERNING AUTHORITIES.
- 4...WHEN ROUGH IN IS INDICATED AS OUT OF WALL, THIS INDICATES CONCEALED LINES. DO NOT RUN ANY EXPOSED LINES WHERE
- 5...ALL DIMENSIONS INDICATED ON THIS PLAN ARE TAKEN FROM FINISHED FLOORS, FINISHED WALLS, OR COLUMN CENTER LINES.
 6...UNLESS OTHERWISE NOTED OR SPECIFICALLY SPECIFIED, THE EQUIPMENT INDICATED IS NOT PROVIDED WITH A DISCONNECT SWITCH (POWER INTERRUPTION DEVICE), THE ELECTRICAL CONTRACTOR IS
- TO PROVIDE AND INSTALL ALL NECESSARY DISCONNECT SWITCHES.

 7...ALL CONDUIT AND WIRING BETWEEN FUEL LINE SHUT OFF VALVES,
 SHUNT TRIP BREAKERS, CONTACTOR AND FIRE PROTECTION SYSTEM
 IS TO BE BY THE ELECTRICAL CONTRACTOR.
- 8...ELECTRICAL CONTRACTOR SHALL PROVIDE ALL ROUGH IN WORK AND FINAL CONNECTIONS TO ALL FOOD FACILITIES EQUIPMENT. ALL WORK IS TO BE IN ACCORDANCE WITH ALL NATIONAL, STATE AND LOCAL CODES AS APPLICABLE.
- 9...ELECTRICAL CONTRACTOR IS TO PROVIDE AND INSTALL ALL JUNCTION BOXES, OUTLETS, OUTLET COVER PLATES, AND SWITCHES NOT BUILT INTO FIXTURES AND/OR EQUIPMENT.

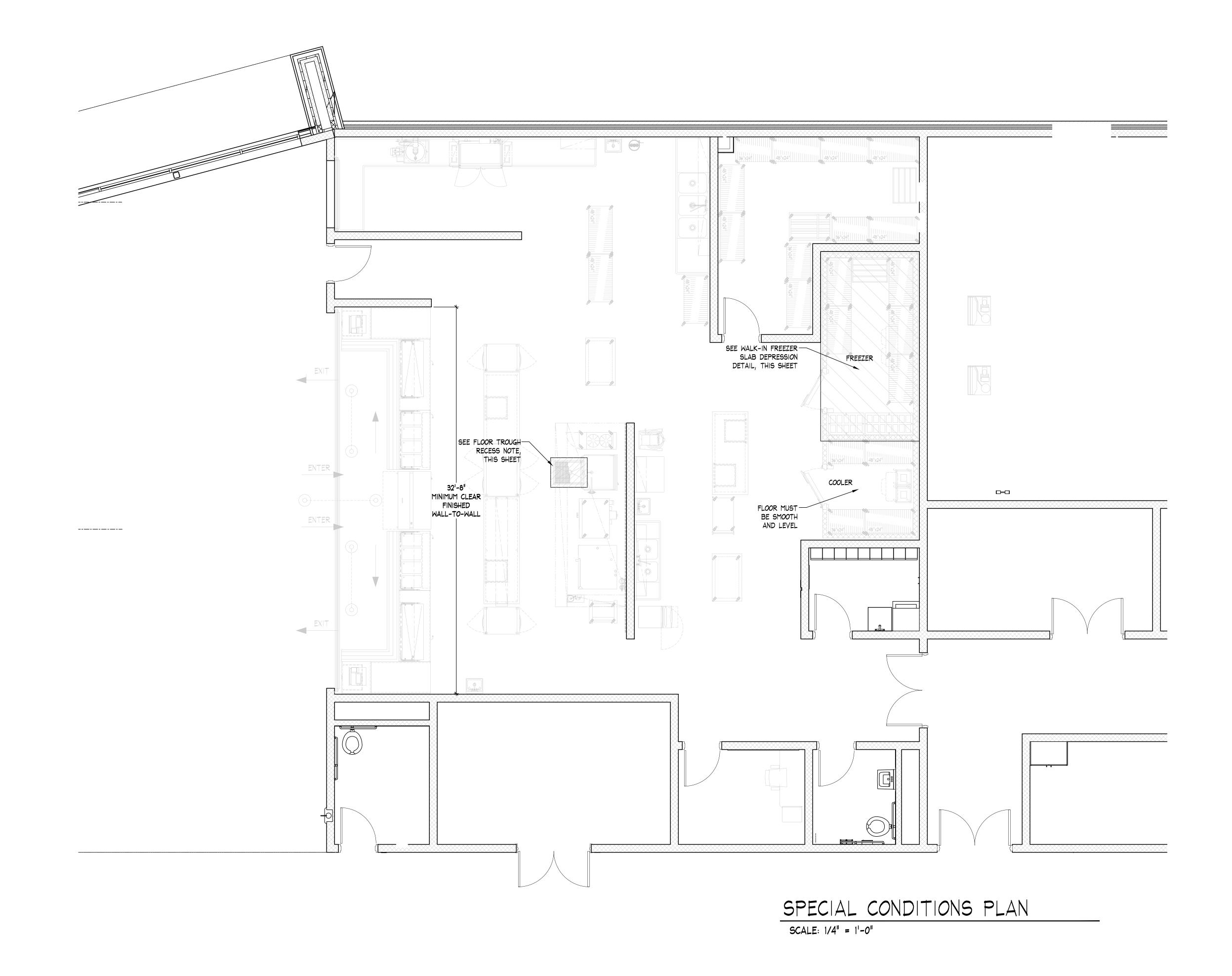
PROJECT NO

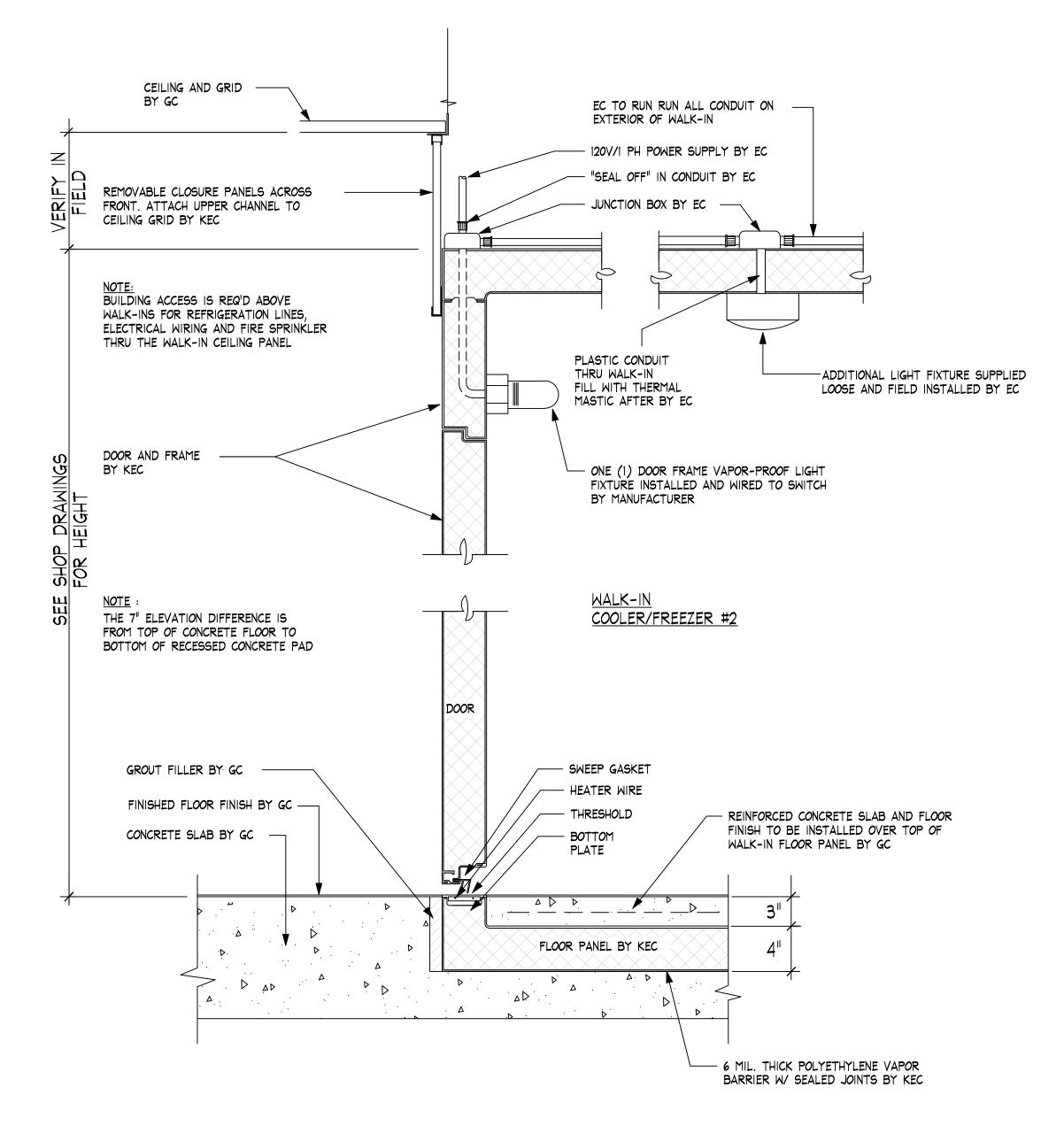
SPECIAL CONDITIONS

SHEET NO

Breckenridge
Kitchen Equipment & Design
2401 Sawmill Parkway, Suite 7 (419) 433–5915
Huron, OH 44839 SHEET NO

FS-04





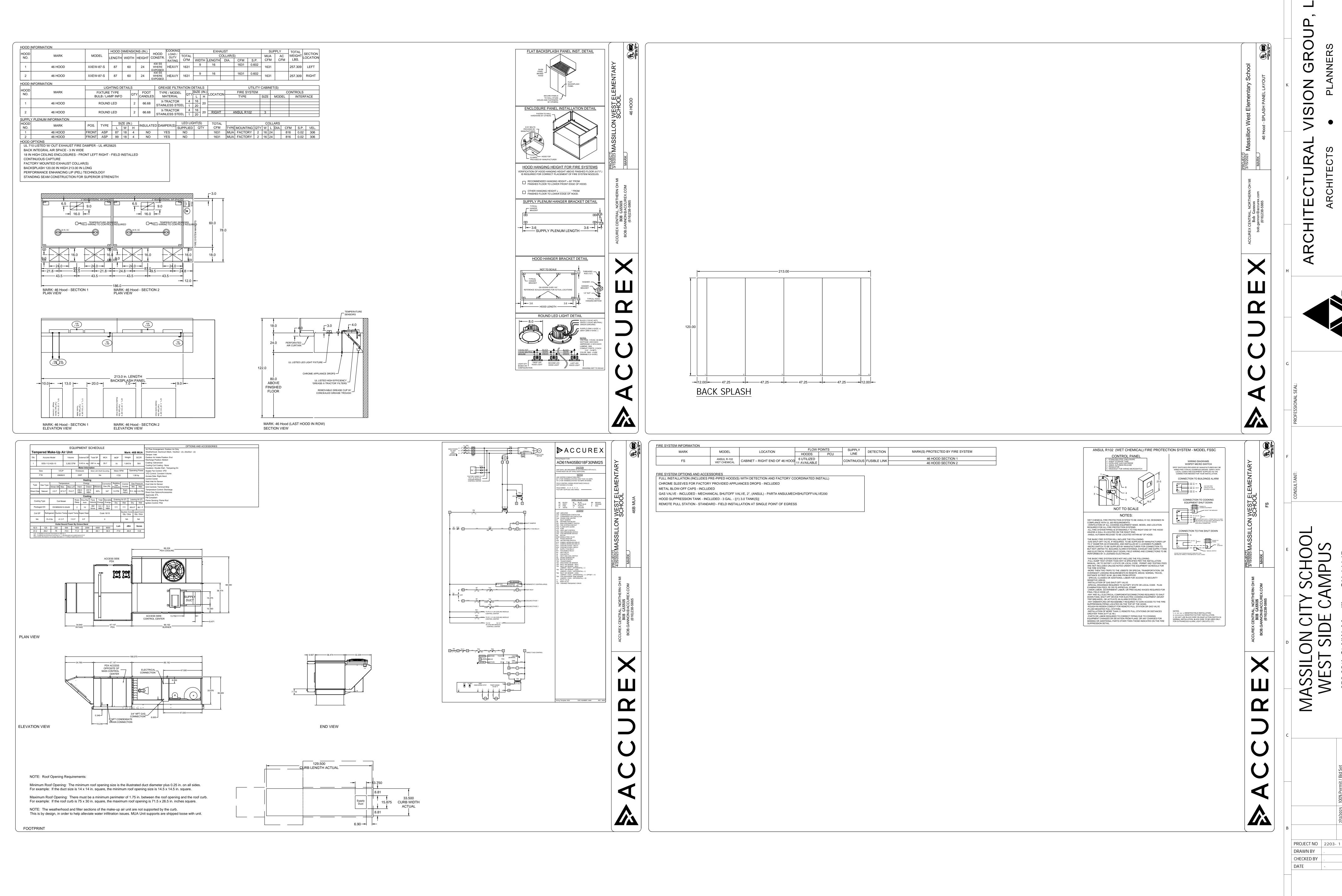
WALK-IN FREEZER FLOOR DETAIL

1st. FLOOR

FLOOR TROUGH RECESS NOTE

FLOOR RECESS REQUIRED FOR FLUSH MOUNTED FLOOR TROUGH. SEE MANUFACTURER SHOP DRAWING
FOR DETAILED INFORMATION. SLAB OPENING IS 3" LARGER (ALL SIDES) THAN ACTUAL TROUGH SIZE.

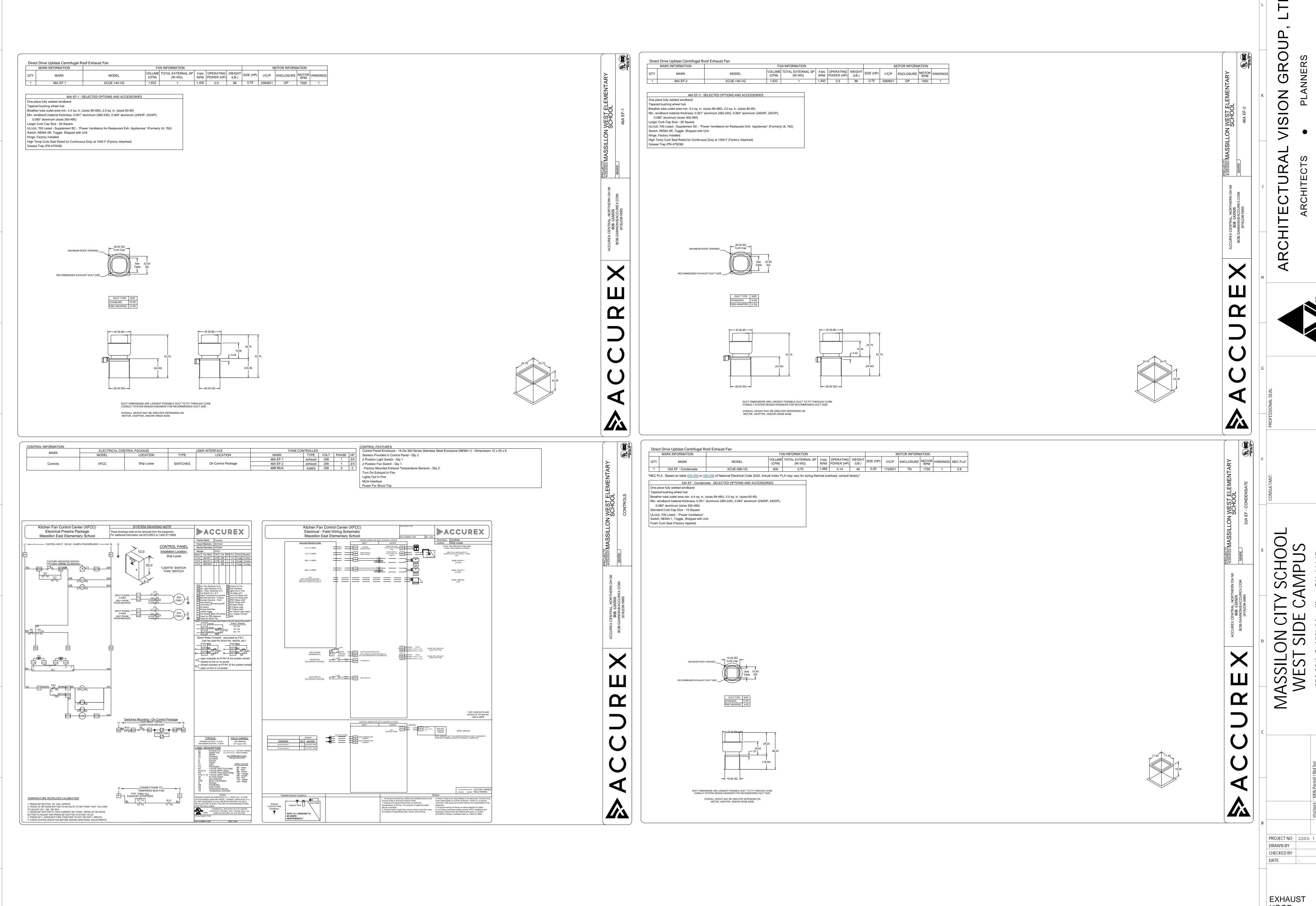
CONFIRM BACKFILL METHOD PRIOR TO FORMING OPENING. REFER TO SHOP DRAWING DETAIL FOR
DEPTH REQUIREMENT.



PROJECT NO 2203-1

Breckenridge
Kitchen Equipment & Design
2401 Sawmill Parkway, Suite 7 (419) 433-5915
Huron, OH 44839 (419) 433-6616 Fax

SHEET NO



PROJECT NO **2203-1**

200 i

SHEET NO FS-06

^A DETAILS

Breckenridge
Kitchen Equipment & Design
2401 Sawmill Parkway, Suite 7 (419) 433-5915
Huron, OH 44839 (419) 433-6616 Fax