

GENERAL FOODSERVICE AND HEALTH CODE REQUIREMENTS

- FOODSERVICE EQUIPMENT AND INSTALLATION SHALL COMPLY WITH THE CURRENT EDITION OF CODES, RULES, AND REGULATIONS OF THE GOVERNING HEALTH DEPARTMENT AUTHORITIES AND SHALL BE MANUFACTURED IN STRICT COMPLIANCE WITH AND, IF APPLICABLE, BEAR THE SEAL OF UL, NEMA, ASME, NSF, NSF7, ETL, AGA, OSHA AND NFPA. ACCEPTANCE OF FOODSERVICE AREAS IS SUBJECT TO FINAL INSPECTION BY THE GOVERNING HEALTH DEPARTMENT.
- CEILING AND WALL SURFACES ADJACENT TO OR ABOVE ANY FOODSERVICE AREA, RESTROOM, AND ANTE-ROOM SHALL BE SMOOTH, NON-ABSORBENT, EASILY CLEANABLE, AND LIGHT IN COLOR. ANY MATERIALS NOT CLEARLY CONSISTENT WITH THIS REQUIREMENT SHOULD BE SUBMITTED TO THE GOVERNING HEALTH DEPARTMENT FOR PRIOR APPROVAL OF USE. LAY-IN CEILING TILE MUST BE NON-POROUS AND NON-FISSURED PANELS ONLY. A CORROSION RESISTANT SUSPENSION SYSTEM IS RECOMMENDED.
- FLOORING IN ANY FOODSERVICE AREA, RESTROOM, AND ANTE-ROOM SHALL BE SMOOTH, NON-ABSORBENT, AND EASILY CLEANABLE WITH MINIMUM 3/8" COVE BASE EXTENDING UPWARD MINIMUM 6" AT WALLS OR AS DIRECTED BY THE GOVERNING HEALTH DEPARTMENT.
- BUILDING SURFACES AT AND AROUND FOODSERVICE COUNTERS IN PUBLIC SERVING AREAS SHALL MEET THE FINISH REQUIREMENTS OF THE GOVERNING HEALTH DEPARTMENT.
- CONSTRUCT PARTITION WALLS BETWEEN FOODSERVICE AREAS AND PUBLIC AREAS FOR MAXIMUM SOUND CONTROL WHERE APPLICABLE.
- LIGHTING IN FOODSERVICE AREAS SHALL MEET THE MINIMUM FOOT-CANDLE REQUIREMENTS ESTABLISHED BY THE AUTHORITIES HAVING JURISDICTION.
- LIGHTING AND INFRARED/HEAT LAMPS IN AREAS OVER FOOD CONTACT SHALL HAVE LAMP GUARDS/SLEEVES, SOLID PLASTIC LENSES, OR APPROVED SHATTER RESISTANT COATED BULBS.
- BACKSPASHES, WHEN PROVIDED WITH EQUIPMENT, SHALL BE SEALED TO WALLS WITH SILICONE IN A NEAT WORKMANLIKE MANNER OR AS DIRECTED BY THE GOVERNING HEALTH DEPARTMENT. SEALANT MUST BE APPROVED BY THE NATIONAL SANITATION FOUNDATION (NSF).
- SEAMS AND GAPS BETWEEN NON-PORTABLE FOODSERVICE EQUIPMENT AND ADJACENT STRUCTURES SHALL BE PROPERLY SEALED AGAINST THE ENTRANCE OF FOOD PARTICULATES AND VERMIN WITH NSF APPROVED SILICONE SEALANT AND/OR TRIM OR AS DIRECTED BY THE GOVERNING HEALTH DEPARTMENT.
- EQUIPMENT PLACED ON TABLES AND COUNTERS SHALL BE COMPLETELY SEALED TO WORK SURFACE OR MOUNTED ON LEGS NO LESS THAN 4 INCHES IN HEIGHT IF EQUIPMENT WEIGHS MORE THAN 75 POUNDS.
- ALL FOODSERVICE EQUIPMENT RESTING ON THE FLOOR SHALL BE COMPLETELY SEALED TO FLOOR, MOUNTED ON MINIMUM 6" HIGH LEGS, MOUNTED ON CASTERS, INSTALLED ON A RAISED CURB WITH COVERED BASE, OR INSTALLED AS DIRECTED BY THE GOVERNING HEALTH DEPARTMENT.
- EMPLOYEE LOCKERS SHALL HAVE MINIMUM 6" HIGH ROUND METAL LEGS OR MOUNTED TO THE WALL WITH MINIMUM 6" AFF CLEAR.
- UNDERBAR SINKS SHALL COMPLY WITH THE REQUIREMENTS OF THE GOVERNING HEALTH DEPARTMENT.
- WAREWASH SINKS SHALL HAVE THREE COMPARTMENTS SIZED TO SUBMERGE THE LARGEST KITCHEN VESSEL AND MINIMUM 18" DRAINBOARD ON BOTH ENDS. SPLASHGUARDS SHALL BE PROVIDED AS REQUIRED BY THE GOVERNING HEALTH DEPARTMENT.
- DISHWASHERS SHALL BE CHEMICAL OR HIGH TEMPERATURE SANITIZING. HIGH TEMPERATURE MACHINES MUST BE DESIGNED WITH A FINAL RINSE TEMPERATURE OF 180°F AND WASH CYCLE TEMPERATURE OF 160°F.
- ALL REFRIGERATION EQUIPMENT SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE, IN PROPER WORKING CONDITION, AND ACCURATE WITHIN PLUS OR MINUS 2°.
- VACUUM BREAKERS, WHEN REQUIRED, SHALL BE A MINIMUM OF 6 INCHES ABOVE THE FLOOD LEVEL RIM WITH NO SHUT OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.
- WATER FILTRATION DEVICES SHALL NOT BE LOCATED DIRECTLY ABOVE FOODSERVICE EQUIPMENT OR FIXTURES WHERE DIRECTED BY THE AUTHORITIES HAVING JURISDICTION.
- DEDICATED HANDWASHING FACILITIES SHALL BE LOCATED WITHIN REQUIRED PROXIMITY AND ACCESSIBILITY OF ALL FOODSERVICE AREAS.
- UTILITY FAUCETS AT MOP SINK(S) SHALL HAVE BACKFLOW PROTECTION AND SHALL BE THREADED FOR HOSE ATTACHMENT. CHEMICAL DISPENSING SYSTEMS SHALL NOT BE PLUMBED TO THE FAUCET.
- AIR CURTAIN(S) SHALL HAVE MINIMUM 1600 CFM VELOCITY MEASURED 3'-0" AFF AND SHALL OPERATE VIA DOOR ACTIVATED MICROSWITCH.

CUSTOM FABRICATION GENERAL REQUIREMENTS

- THESE NOTES APPLY TO ITEMS LISTED AS "CUSTOM" FABRICATION AND DO NOT APPLY TO STAINLESS STEEL BUY-OUT ITEMS WITH A MANUFACTURER/BRAND AND MODEL NUMBER.
- STAINLESS STEEL SHALL BE 18-8, TYPE 304 UNLESS NOTED OTHERWISE.
- COUNTERTOPS AND SINKS SHALL BE 14 GAUGE UNLESS NOTED OTHERWISE.
- UNDERSHELVES AND OVERSHELVES SHALL BE 18 GAUGE UNLESS NOTED OTHERWISE.
- ENCLOSED CABINET BASES SHALL BE 18 GAUGE. DOORS SHALL BE DOUBLE WALL CONSTRUCTION WITH 18 GAUGE EXTERIOR.
- LEGS SHALL BE 16 GAUGE, 1-5/8" O.D. TUBING WITH STAINLESS STEEL BULLET SHAPED FEET. CROSS-RAILS SHALL BE 16 GAUGE, 1-1/4" O.D. TUBING. ALL JOINTS BETWEEN LEGS, CROSS BRACES, AND UNDERSHELVES TO BE FULLY WELDED, GROUND, AND POLISHED SMOOTH. SPACING BETWEEN LEGS NOT TO EXCEED 5'-0" O.C.
- REINFORCE TOPS, SHELVES, AND CABINET BASES WITH 14 GAUGE CHANNEL. ONE CENTER CHANNEL UP TO 36" WIDE AND TWO CHANNELS WHEN OVER 36" WIDE. CHANNEL SHALL BE STAINLESS STEEL IN WET AREAS OR WHERE EXPOSED.

REFRIGERATION GENERAL REQUIREMENTS

- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE FLOOR REQUIREMENTS AND/OR SLAB RECESS(ES) AT WALK-IN COOLERS AND FREEZERS AS SPECIFIED.
- EVAPORATOR CONDENSATE DRAIN LINE(S) SHALL BE REFRIGERATION GRADE HARD COPPER USING 1" STANDOFFS, "P" TRAP DRAIN OUTSIDE WALK-IN COMPARTMENT(S). PROVIDE AND INSTALL SLEEVES THRU WALK-IN AND BUILDING WALLS FOR DRAIN LINE(S). FOAM & CAULK AROUND SLEEVES AND DRAIN LINES. WRAP WITH DRAIN LINE HEATER AND INSULATION WHERE SUBJECT TO FREEZING TEMPERATURES.
- KEC (SECTION 114000) SHALL FURNISH AND INSTALL METAL CLOSURE PANELS & TRIM TO MATCH WALK-IN FACING WHERE WALK-IN ABUTS BUILDING WALLS AND CEILINGS.
- BUILDING FLOOR UNDER WALK-IN MUST BE SMOOTH AND LEVEL WITHIN PLUS OR MINUS 1/8".
- REFRIGERATION CONTRACTOR SHALL VERIFY LOCATION OF CONDENSING UNIT(S) PRIOR TO INSTALLATION.
- INDOOR RACK SYSTEMS SHALL REQUIRE MECHANICAL VENTILATION OF NOT LESS THAN 800 CFM PER H.P. FOR AIR-COOLED UNITS AND 250 CFM PER H.P. FOR WATER-COOLED UNITS UNLESS DIRECTED OTHERWISE BY MANUFACTURER'S RECOMMENDATIONS.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL COORDINATE CLEARANCE REQUIREMENTS OF ROOFTOP REFRIGERATION UNIT(S) FROM BUILDING EDGES AND OTHER ROOFTOP MECHANICAL UNITS AS DIRECTED BY CODE.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE STRUCTURAL REINFORCEMENT TO BUILDING AS REQUIRED FOR HANGING AND/OR MOUNTING OF REFRIGERATION EQUIPMENT. COORDINATE EQUIPMENT LOCATION(S) WITH REFRIGERATION CONTRACTOR.
- ALL ROOF MATERIAL/FLASHING AND REQUIRED ROOF PENETRATION(S) FOR REFRIGERATION SYSTEMS ARE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND/OR SUBDIVISIONS.
- REFRIGERATION CONTRACTOR SHALL PITCH OR SEAL PENETRATIONS THRU PIPE CURB(S) WITH TAR UPON INSTALLATION OF REFRIGERATION LINES.
- REFRIGERATION CONTRACTOR SHALL FURNISH REFRIGERATION PIPING AND INSTALL CONDENSERS, CONDENSING UNITS, AND EVAPORATOR COILS. REFRIGERATION CONTRACTOR TO CHARGE, START-UP, RUN, AND CHECK FOR PROPER OPERATING TEMPERATURES.
- REFRIGERATION CONTRACTOR SHALL FURNISH AND INSTALL FLEXIBLE CLOSED CELL INSULATION ON REFRIGERATION LINES TO PREVENT CONDENSATION.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL COORDINATE ACCESSIBILITY OF REFRIGERATION PIPING TO CONDENSING UNITS (THRU MULTIPLE FLOORS WHERE REQ'D) WITH REFRIGERATION CONTRACTOR.
- REFRIGERATION LINES TO BE CONCEALED WITHIN WALLS, ABOVE CEILINGS, AND BENEATH FLOORS WHERE POSSIBLE. REFRIGERATION CONTRACTOR TO INSTALL LINE SETS IN WALLS DURING FRAMING.
- REFRIGERATION CONTRACTOR SHALL FOAM & SEAL INSIDE AND OUTSIDE OF ALL REFRIGERATION PENETRATIONS THRU WALK-IN COOLER/FREEZER(S) AND REMOTE REFRIGERATION UNITS.
- REFRIGERATION CONTRACTOR SHALL FOAM AND SEAL BOTH ENDS OF CONDUIT (WHERE SPECIFIED) UPON INSTALLATION OF REFRIGERATION LINES.
- PULL BOXES FOR REFRIGERATION LINES (WHERE SPECIFIED) SHALL BE MINIMUM 12" X 12".
- KEC (SECTION 114000) FURNISHED REMOTE CONDENSERS/CONDENSING UNITS FOR ICE MACHINES SHALL BE INSTALLED NO FURTHER THAN 75'-0" FROM UNIT OR WITHIN MANUFACTURER'S RECOMMENDED MAXIMUM DISTANCE.
- REFRIGERATION CONTRACTOR SHALL INSTALL REFRIGERATION LINE SETS FOR ICE MACHINES.

VENTILATION GENERAL REQUIREMENTS

- MECHANICAL EXHAUST SYSTEMS SHALL BE PROVIDED ABOVE ALL COOKING EQUIPMENT AND DISHWASHERS AS DIRECTED BY THE AUTHORITIES HAVING JURISDICTION.
- EXHAUST HOODS SHALL BE CONSTRUCTED IN ACCORDANCE WITH LOCAL BUILDING CODES AND MEET NSF, UL, AND NFPA-96 STANDARDS. HOODS ARE TO BEAR UL CLASSIFIED LABEL WITHOUT DAMPERS IN EXHAUST VENT COLLARS. HOODS SHALL BE DESIGNED WITH A MINIMUM 6 INCH OVERHANG AT ALL EXPOSED COOKING AREAS.
- MAKE-UP AIR MUST BE PROVIDED FOR MECHANICAL EXHAUST SYSTEMS AS REQ'D BY THE AUTHORITIES HAVING JURISDICTION. MAKE-UP AIR SHALL NOT CAUSE UNDUE TURBULENCE IN WORKING AREAS.
- HVAC/MECHANICAL CONTRACTOR (DIVISION 23) TO COORDINATE LOCATIONS OF EXHAUST AND MAKE-UP AIR DUCT(S) WITH THE KEC (SECTION 114000).
- EXHAUST DUCT IN ENCLOSED EXHAUST SHAFTS SHALL BE WRAPPED WITH APPROVED DUCT INSULATION OR SHALL MEET THE MINIMUM FIRE RATING AND CLEARANCE REQUIREMENTS TO COMBUSTIBLE AND NONCOMBUSTIBLE CONSTRUCTION AS DIRECTED BY CODE.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL FLASH-IN ALL ROOF CURBS FOR EXHAUST/MAKE-UP AIR FAN(S).
- THE EXHAUST HOODS AND EXHAUST DUCT SYSTEMS SHALL BE PROVIDED WITH AN AUTOMATIC FIRE EXTINGUISHING SYSTEM. THE FIRE SUPPRESSION SYSTEM SHALL BE ENGINEERED, SIZED, AND INSTALLED IN ACCORDANCE WITH UL 300, NFPA AND CODE.

PLUMBING GENERAL REQUIREMENTS (DIVISION 22)

- FOODSERVICE DRAWINGS INDICATE PLUMBING ROUGH-IN/CONNECTION POINTS ONLY FOR EQUIPMENT SPECIFIED UNDER THE KITCHEN EQUIPMENT (SECTION 114000) CONTRACT. ANY ADDITIONAL PLUMBING REQUIREMENTS ARE NOT INDICATED ON FOODSERVICE DRAWINGS. THE PLUMBING CONTRACTOR (DIVISION 22) SHALL FURNISH AND INSTALL PRESSURE REDUCING VALVES, FLOW CONTROLS, BACK FLOW PREVENTION, RPZ (REDUCED PRESSURE ZONE) VALVES, WATER HAMMER ARRESTOR, GATE VALVES, FOR WATER CONNECTIONS AS REQUIRED BY THE AUTHORITIES HAVING JURISDICTION.
- DIMENSIONS ARE SHOWN FROM FINISHED FLOORS, FINISHED WALLS, AND/OR COLUMN CENTERLINES TO CENTER OF ROUGH-IN. HEIGHTS ARE SHOWN FROM FINISHED FLOOR (NOT FINISHED CURB) TO CENTER OF ROUGH-IN. A ROUGH-IN "STUB-UP" SHALL EXIT FINISHED FLOOR OR CURB TO HEIGHT AND LOCATION INDICATED.
- ROUGH-INS, FIELD INTERCONNECTIONS (EXPOSED AND UNEXPOSED), AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT SHALL BE PROVIDED BY PLUMBING CONTRACTOR (DIVISION 22).
- PLUMBING TO BE CONCEALED WITHIN WALLS, CEILINGS, AND FLOORS WHERE POSSIBLE.
- REUSE PLUMBING SERVICES WHERE APPLICABLE IN EXISTING/REMODELED FOODSERVICE AREAS. CAP OR REMOVE EXISTING SERVICE(S) MADE OBSOLETE BY NEW CONSTRUCTION AS DIRECTED BY CODE.
- DIRECT AND INDIRECT WASTES ARE INDICATED IN FOODSERVICE AREAS. ADDITIONAL DRAINS MAY BE REQUIRED UNDER DIVISION 22.
- FLOOR SINKS SHALL BE FLUSH WITH FINISH FLOOR UNLESS DIRECTED OTHERWISE BY THE AUTHORITIES HAVING JURISDICTION.
- PROVIDE REMOVABLE GRATES OR COVERS ON PARTIALLY AND FULLY EXPOSED FLOOR SINKS.
- FLOOR SINKS FOR DISHWASHERS, SCULLERY SINKS, AND WATER-WASH HOODS TO BE A MINIMUM 10" DEEP WITH 3" DRAIN WHERE APPLICABLE.
- PROVIDE AND ROUTE DRAIN LINES FROM EQUIPMENT TO FLOOR SINKS WITH A MINIMUM 1/4" PER 1'-0" SLOPE. INSULATE DRAIN LINES SUSCEPTIBLE TO CONDENSATION (ICE BINS, REFRIGERATION UNITS, ETC).
- SUPPORT ALL PLUMBING TIGHT AGAINST UNDERSIDE OF EQUIPMENT TO ALLOW SPACE FOR CLEANING.
- KEC (SECTION 114000) SHALL FURNISH ALL FAUCETS, BASKET WASTES, TWIST/LEVER WASTES, GAS HOSES, AND VACUUM BREAKER/SAFETY REGULATORS AS SPECIFIED. PLUMBING CONTRACTOR (DIVISION 22) SHALL INSTALL ALL FAUCETS, BASKET WASTES, TWIST/LEVER WASTES, GAS HOSES, AND VACUUM BREAKER/SAFETY REGULATORS WITH THE NECESSARY COMPONENTS AND SUPPLY NIPPLES TO MAKE FINAL CONNECTIONS. INCLUDING THE INSTALLATION OF COMPONENTS NOT SHOWN OR SHIPPED LOOSE.
- FLOOR AND WALL PENETRATIONS MUST BE SEALED WATER-TIGHT AND VERMIN PROOF.
- FOODSERVICE EQUIPMENT DRAIN(S) ARE TO BE PIPED TO GREASE TRAP/INTERCEPTOR(S) AS DIRECTED BY THE AUTHORITIES HAVING JURISDICTION. FURNISH AND INSTALL GREASE TRAP/INTERCEPTOR(S) AS SPECIFIED BY THE PLUMBING ENGINEER.
- POTABLE WATER PRESSURE TO FOODSERVICE EQUIPMENT SHALL MEET THE REQUIREMENTS OF THE AUTHORITIES HAVING JURISDICTION.
- INCOMING GAS PRESSURE AT POINTS OF USE MUST MEET MANUFACTURER'S SPECIFIED WATER COLUMN REQUIREMENTS. INSTALL KEC (SECTION 114000) FURNISHED PRESSURE REGULATORS WHEN SHIPPED LOOSE WITH EQUIPMENT.
- WATER HEATER(S) SHALL BE SIZED BY THE PLUMBING ENGINEER TO MEET THE CONSUMPTION REQUIREMENTS OF THE AUTHORITIES HAVING JURISDICTION.
- PROVIDE 120 DEGREE F HOT WATER SUPPLY AT THREE-COMPARTMENT SINK(S).
- UNLESS SPECIFIED AS FURNISHED BY KEC (SECTION 114000), PLUMBING CONTRACTOR (DIVISION 26) SHALL FURNISH AND INSTALL TEMPERATURE REDUCING DEVICES ON DRAIN LINES WHERE DISCHARGE WATER EXCEEDS MAXIMUM ALLOWABLE TEMPERATURE AS DIRECTED BY THE AUTHORITIES HAVING JURISDICTION.
- ALL STEAM AND CONDENSATE CONNECTIONS SHALL BE INSTALLED AS DIRECTED BY CODE. PROVIDE PRESSURE REDUCING VALVES, STEAM TRAPS, SAFETY VALVES, SHUT-OFF VALVES, STRAINERS, WRAP, AND INSULATION AS REQ'D.

VENTILATION REQUIREMENTS

- KEC (SECTION 114000) SHALL FURNISH AND INSTALL ALL EXHAUST HOODS. HVAC/MECHANICAL CONTRACTOR (DIVISION 23) SHALL FURNISH AND INSTALL EXHAUST/MAKE-UP AIR FAN(S), CURBS, AND DUCTWORK UPSTREAM FROM EXHAUST HOOD COLLARS. FINAL CONNECTION TO EXHAUST HOOD COLLARS BY HVAC/MECHANICAL CONTRACTOR (DIVISION 23).
- HVAC/MECHANICAL CONTRACTOR (DIVISION 23) SHALL INSTALL KEC (SECTION 114000) FURNISHED HOODS, EXHAUST/MAKE-UP AIR FAN(S), AND CURBS. FURNISH AND INSTALL DUCTWORK UPSTREAM FROM EXHAUST HOOD COLLARS.
- HVAC/MECHANICAL CONTRACTOR (DIVISION 23) SHALL FURNISH AND INSTALL EXHAUST HOODS, EXHAUST/MAKE-UP AIR FAN(S), CURBS, AND DUCTWORK.
- KEC (SECTION 114000) SHALL FURNISH AND INSTALL EXHAUST HOODS, EXHAUST/MAKE-UP AIR FAN(S), CURBS, AND DUCTWORK.
- KEC (SECTION 114000) SHALL FURNISH AND INSTALL EXHAUST HOODS, EXHAUST/MAKE-UP AIR FAN(S), AND CURBS. HVAC/MECHANICAL CONTRACTOR (DIVISION 23) SHALL FURNISH AND INSTALL DUCTWORK BETWEEN EXHAUST HOOD COLLARS AND FAN(S). FINAL CONNECTION BY HVAC/MECHANICAL CONTRACTOR (DIVISION 23).
- KEC (SECTION 114000) SHALL FURNISH AND INSTALL EXHAUST HOODS. HVAC/MECHANICAL CONTRACTOR (DIVISION 23) SHALL INSTALL KEC (SECTION 114000) FURNISHED EXHAUST/MAKE-UP AIR FAN(S), AND CURBS. HVAC/MECHANICAL CONTRACTOR (DIVISION 23) SHALL FURNISH AND INSTALL DUCTWORK BETWEEN EXHAUST HOOD COLLARS AND FAN(S). FINAL CONNECTION BY HVAC/MECHANICAL CONTRACTOR (DIVISION 23).
- FIRE SUPPRESSION SYSTEM FOR EXHAUST HOODS SHALL BE FURNISHED AND INSTALLED BY KEC (SECTION 114000).
- FIRE SUPPRESSION SYSTEM FOR EXHAUST HOODS SHALL BE FURNISHED AND INSTALLED BY HVAC/MECHANICAL CONTRACTOR (DIVISION 23).
- FIRE SUPPRESSION SYSTEM FOR EXHAUST HOODS SHALL BE FURNISHED BY KEC (SECTION 114000) AND INSTALLED BY HVAC/MECHANICAL CONTRACTOR (DIVISION 23).
- ALL EXHAUST AND MAKE-UP AIR SYSTEMS FOR EXHAUST HOODS TO BE TESTED AND BALANCED BY THE HVAC/MECHANICAL CONTRACTOR (DIVISION 23).

ELECTRICAL GENERAL REQUIREMENTS (DIVISION 26)

- FOODSERVICE DRAWINGS INDICATE ELECTRICAL ROUGH-IN/CONNECTION POINTS ONLY FOR EQUIPMENT SPECIFIED UNDER THE KITCHEN EQUIPMENT (SECTION 114000) CONTRACT. ANY ADDITIONAL ELECTRICAL REQUIREMENTS ARE NOT INDICATED ON FOODSERVICE DRAWINGS.
- ROUGH-INS, INTERWIRING, AND FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT SHALL BE COMPLETED BY ELECTRICAL CONTRACTOR (DIVISION 26).
- FURNISH AND INSTALL ALL NECESSARY COMPONENTS TO MAKE FINAL CONNECTIONS, INCLUDING THE INSTALLATION OF COMPONENTS NOT SHOWN OR SHIPPED LOOSE.
- VERIFY AVAILABLE BUILDING SERVICES WITH ELECTRICAL REQUIREMENTS OF ALL FOODSERVICE EQUIPMENT.
- COVER PLATES IN FOODSERVICE AREAS SHALL BE STAINLESS STEEL UNLESS NOTED OTHERWISE.
- COUNTERTOP HEIGHT RECEPTACLES IN FOODSERVICE AREAS SHALL BE INSTALLED HORIZONTALLY.
- PROVIDE DEDICATED CIRCUITS FOR FOODSERVICE EQUIPMENT.
- REUSE ELECTRICAL SERVICE WHERE APPLICABLE IN EXISTING/REMODELED FOODSERVICE AREAS. CAP OR REMOVE EXISTING SERVICE(S) MADE OBSOLETE BY NEW CONSTRUCTION AS DIRECTED BY CODE.
- DIMENSIONS ARE SHOWN FROM FINISHED FLOORS, FINISHED WALLS, AND/OR COLUMN CENTERLINES TO CENTER OF ROUGH-IN. HEIGHTS ARE SHOWN FROM FINISHED FLOOR (NOT FINISHED CURB) TO CENTER OF ROUGH-IN. A ROUGH-IN "STUB-UP" SHALL EXIT FINISHED FLOOR OR CURB TO HEIGHT AND LOCATION INDICATED.
- ALL ELECTRICAL CONDUIT TO BE CONCEALED WITHIN WALLS, CEILINGS, AND FLOORS WHERE POSSIBLE.
- PROVIDE GFCI PROTECTION IN FOODSERVICE AREAS AS DIRECTED BY CODE. GFCI SHALL MEET THE MOTOR RATING AS REQ'D.
- UNLESS SPECIFIED AS FURNISHED BY KEC (SECTION 114000), ELECTRICAL CONTRACTOR (DIVISION 26) SHALL FURNISH AND INSTALL ACCEPTABLE MEANS OF DISCONNECT FOR ALL ITEMS AS DIRECTED BY CODE.
- PROVIDE LIQUID TIGHT CONDUIT WHERE EXPOSED IN FOODSERVICE AREAS UNLESS DIRECTED OTHERWISE BY CODE.
- PROVIDE MINIMUM 6'-0" FLEXIBLE CONDUIT WHIP ON ALL MOBILE OR UNFASTENED FOODSERVICE EQUIPMENT WITH DIRECT CONNECTION(S).
- CONDUIT PENETRATING WALK-IN REFRIGERATION UNITS SHALL BE INSULATED OR OF MATERIAL TO PREVENT THERMAL TRANSFER. FOAM & SEAL INSIDE AND OUTSIDE OF PENETRATION(S) THRU WALK-IN TO PREVENT CONDENSATION.
- INSTALL KEC (SECTION 114000) FURNISHED AIR CURTAIN(S) AND MICRO SWITCH(S) WHERE SPECIFIED.

BEVERAGE SYSTEM GENERAL REQUIREMENTS (DIVISION 26)

- PROVIDE ELECTRICAL METALLIC TUBING (EMT) OR PVC SCHEDULE 40 ELECTRICAL CONDUIT UNLESS DIRECTED OTHERWISE BY CODE.
- CONDUIT IS TO BE SMOOTH AND WATER TIGHT.
- ALL CONDUIT BENDS ARE TO BE WIDE SWEEPS WITH 24" MIN. RADIUS. NO 90° OR 45° ANGLES. VERIFY REQUIREMENTS WITH BEVERAGE CONDUIT DETAILS.
- PROVIDE PULL-BOX FOR OVERHEAD CONDUIT RUNS EVERY 3 BENDS OR 75' - 0".
- CAP CONDUITS DURING CONSTRUCTION.

FOODSERVICE SHEET LIST

NO.	SHEET NAME
GENERAL	
QF001	FOODSERVICE GENERAL NOTES, SHEET INDEX
EQUIPMENT PLANS AND SCHEDULES	
QF101	FOODSERVICE EQUIPMENT PLAN
PLUMBING ROUGH-INS	
QF201	FOODSERVICE PLUMBING IN-SLAB ROUGH-IN PLAN
QF202	FOODSERVICE PLUMBING ABOVE SLAB ROUGH-IN PLAN
ELECTRICAL ROUGH-INS	
QF301	FOODSERVICE ELECTRICAL ROUGH-IN PLAN
SPECIAL CONDITIONS	
QF401	FOODSERVICE SPECIAL CONDITIONS PLAN
VENDOR/CUSTOM FABRICATION	
QF701	MANUFACTURER DRAWING
QF702	MANUFACTURER DRAWING

DATE	NO.	DESCRIPTION

GENERAL CONTRACTOR REQUIREMENTS (DIVISION 3, 6, 7, & 9)

- GENERAL CONTRACTOR, ARCHITECT, ENGINEER(S), AND/OR OWNER SHALL NOTIFY THE KEC (SECTION 114000) OF ALL ADDENDUMS, BULLETINS, AND CHANGES TO THE BUILDING SPACE WITHIN AND AROUND ANY FOODSERVICE AREA(S) PRIOR TO CONSTRUCTION.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL NOTIFY THE KEC (SECTION 114000) OF ANY DISCREPANCY BETWEEN DRAWINGS, CONSTRUCTION, AND CODE REQUIREMENTS WITH POTENTIAL IMPACT TO THE INSTALLATION OR FABRICATION OF FOODSERVICE EQUIPMENT.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE ACCESS AND PATH OF DELIVERY FOR FOODSERVICE EQUIPMENT TO FINAL LOCATION. COORDINATE REQUIREMENTS WITH KEC (SECTION 114000).
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE OPENINGS THRU FLOORS, CEILINGS, WALLS, AND ROOFS FOR UTILITY ACCESS, CONDUIT, RISERS, AND DUCTWORK UNLESS SPECIFIED OTHERWISE. OPENINGS SHALL BE DRILLED, CORE-BORED, OR CUT BY AN APPROVED METHOD.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE FIRESTOP AT ALL FIRE-RATED BUILDING PENETRATIONS, SHAFTS, AND ASSEMBLIES AS DIRECTED BY CODE UNLESS SPECIFIED OTHERWISE.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE ACCESS PANELS IN HARD LID CEILINGS FOR ACCESS TO EXHAUST CLEANOUTS, FIRE SUPPRESSION GAS VALVES, PULL BOXES, ETC.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL FURNISH AND INSTALL WALL BLOCKING WHERE WALLS REQUIRE REINFORCEMENT. LENGTHS OF WALL BLOCKING ARE NOMINAL. ALWAYS EXTEND TO THE NEXT STUD IN EACH DIRECTION.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL VERIFY AND PROVIDE STRUCTURAL REINFORCEMENT TO BUILDING AS REQ'D FOR HANGING AND/OR MOUNTING OF KEC (SECTION 114000) FURNISHED EQUIPMENT. COORDINATE EQUIPMENT LOCATION(S) WITH KEC (SECTION 114000).
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE ADDITIONAL ROOF BRACING AND STRUCTURAL SUPPORT AS REQ'D FOR KEC (SECTION 114000) FURNISHED ROOFTOP REFRIGERATION UNITS, EXHAUST/MAKE-UP AIR FANS, ETC.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE TRAPEZE HANGING SUPPORT FROM BUILDING STRUCTURE TO WITHIN 6'-0" ABOVE ALL EXHAUST HOOD(S) WHERE REQ'D.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE FIRE-RATED SHAFTS AND DUCT WRAP IN ACCORDANCE WITH CODE UNLESS SPECIFIED OTHERWISE.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE NON-COMBUSTIBLE WALL CONSTRUCTION OF MINIMUM 16 GA. METAL STUDS WITHIN 18" OF EXHAUST HOOD(S) OR AS DIRECTED BY THE AUTHORITIES HAVING JURISDICTION.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE SPRINKLER PROTECTION IN WALK-IN REFRIGERATION UNITS AS REQ'D BY CODE. FOAM & SEAL INSIDE AND OUTSIDE OF PENETRATION(S) THRU WALK-IN AND PROTECT SPRINKLER SYSTEM AGAINST FREEZING.
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE FIRE EXTINGUISHERS AS REQ'D BY CODE UNLESS SPECIFIED AS FURNISHED BY KEC (SECTION 114000).
- GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE SMOOTH CONCRETE SLAB FOR TRASH AND DUMPSTER AREA(S) AS LOCATED BY THE ARCHITECTURAL DRAWINGS.



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Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

DATE	NO.	DESCRIPTION

Southern Grounds
 St. Pete, FL.
 Design Development

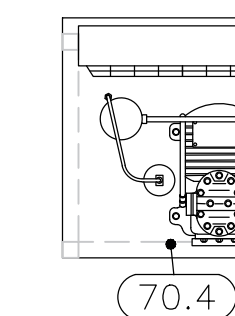
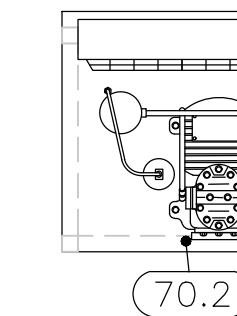
PROJECT NUMBER:	22.6931
DATE:	12/16/22
SCALE:	NTS
DRAWN BY:	MP
APPROVED BY:	JS

SHEET TITLE:
FOODSERVICE GENERAL NOTES, LEGENDS, SHEET INDEX

SHEET NUMBER:
QF001

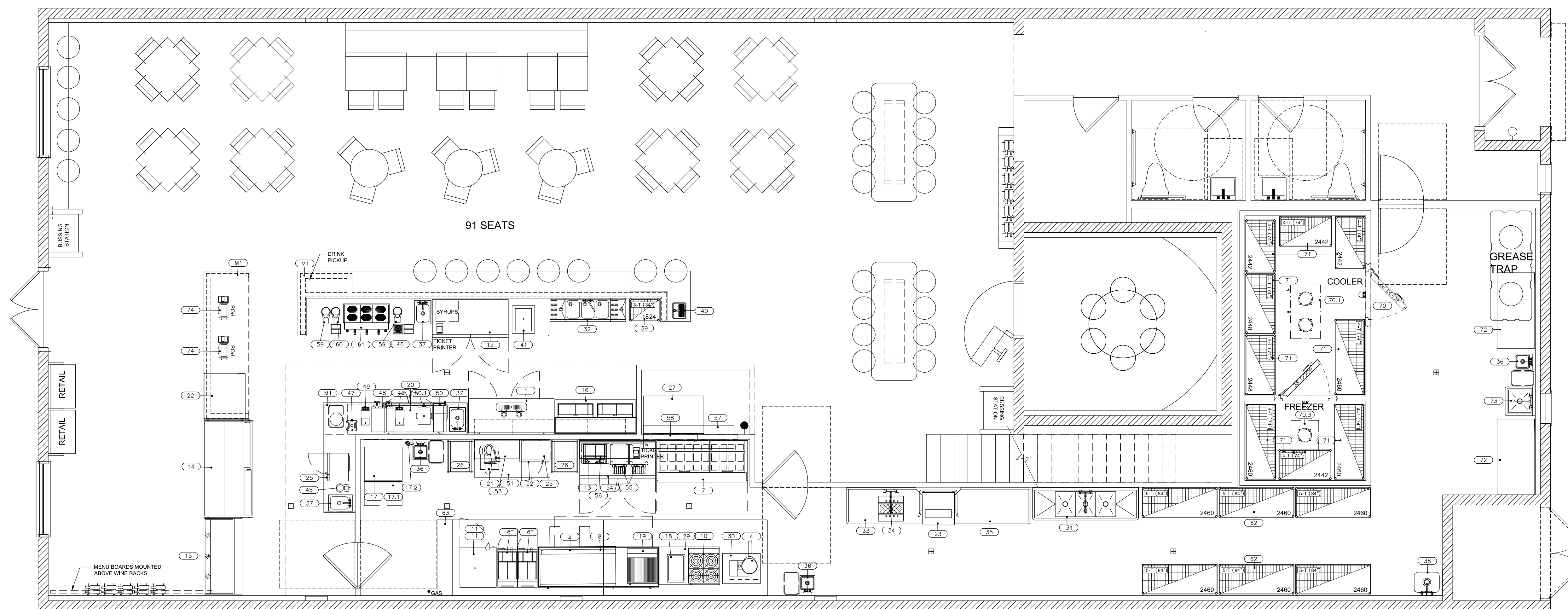
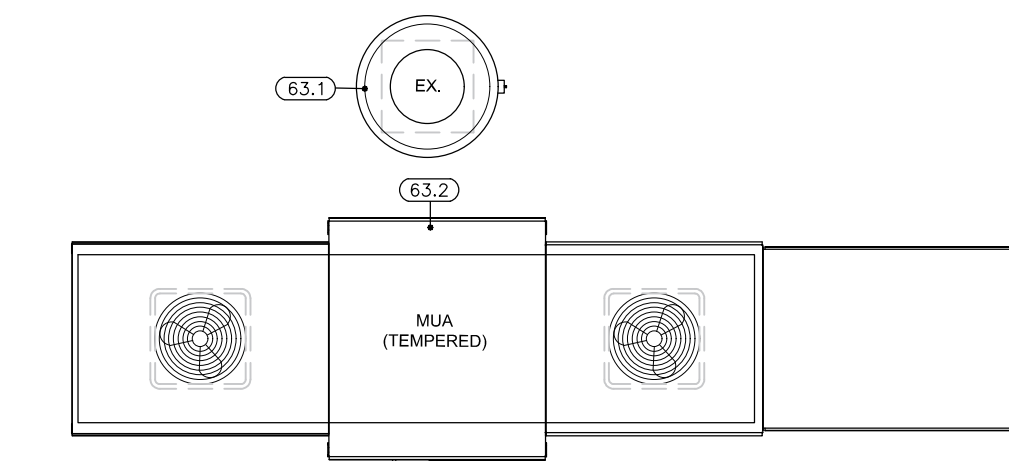
REFRIGERATION SCHEDULE

CONDENSING UNITS LOCATED ON CONCRETE SLAB/ BUILDING ROOF. SEE ARCHITECTURAL DRAWING SHEET A### FOR EXACT LOCATIONS.



EXHAUST/SUPPLY FAN SCHEDULE

FANS LOCATED ON BUILDING ROOF. SEE ARCHITECTURAL DRAWING SHEET A### FOR EXACT LOCATIONS.



EQUIPMENT SCHEDULE

Item No	Qty	Equipment Category	Manufacturer	Model Number	Equipment Remarks
1	1	Beer Dispenser	Atosa USA	MC68GR	
2	1	Griddle, Gas	Southbend	HG-60	
3	-	Spore Number			
4	1	Kettle, Steam Jacketed, Elec, TH	Crown	EC-6TW	
5	-	Spore Number			
6	2	Fryer, Gas	Atosa USA	ATFS-40	
7	1	Refrigerator, Sandwich/Spiced Prep	True Mfg.	TFP-72-30M-D-6	
8	1	Refrigerator, Storage	True Mfg.	TRCB-96	
9	-	Spore Number			
10	1	Hot Plate, Gas	Atosa USA	AQHP-4	
11	2	Oven, Convection, Electric	Moffat	EX205	
12	1	Refrigerator, Undercounter	Atosa USA	MU8403GR	
13	1	Grill, Panini/Sandwich	Globe Food Equipment	GPCDUE10	
14	1	Display Case, Refrigerated, Pastry	True Mfg.	TDM-R-77-SE/SE-S-S	
15	1	Refrigerator, Air Curtain Type	True Mfg.	THAC-60-S-HC-LD	
16	1	Cooler, Bottle	True Mfg.	TD-65-24-HC	
17	1	Ice Maker w/S Bin	Hoshizaki America	KML-700MAJ	
17.1	1	Bin, Ice	Hoshizaki America	B-500SF	
17.2	1	Water Filter	Hoshizaki America	HR320-S1	
18	1	Warmer, Food, Electric	Winco	FW-5600	
19	1	Broiler, Char, Gas	Atosa USA	ATRC-24	
20	1	Back Bar Cooler	True Mfg.	TBB-24DAL-49-HC	
21	1	Slicer	Atosa USA	PFSL-12H	
22	1	Non-Refrigerated Countertop Case	Structural Concepts	NR3627DSV	
23	1	Wreasher, Door Type, Low Temp	DMA Dishmachines	EST-AH-EXT	
25	2	Oven, Microwave	ACS, Inc.	RC505SE	
26	4	Rock, Bun Pan	Winco	ALBK-20	
27	1	Table, Work w/ Undershef	Klinger's Trading	ABT3048	
28	-	Spore Number			
29	1	Equipment Stand	Atosa USA	ATSE-3048	
30	1	Equipment Stand	Atosa USA	ATSE-3024	
31	1	Sink, 3 comp.	Klinger's Trading	ECS320	
32	1	Underbar Sink, 3 Comp.	Klinger's Trading	BAU320	
33	1	Dishtable, Straight	DMA Dishmachines	TS-60	
34	1	Pre-Rinse Faucet, Wall Mount	Klinger's Trading	FWMF8	
35	1	Dishtable, Straight	DMA Dishmachines	DR-60	
36	3	Hand Sink, Wall Mount	Klinger's Trading	SPHS-1000	
37	3	Drop-In Sink	Klinger's Trading	DHS1000	
38	1	Sink, Map	Klinger's Trading	FMS-2016	
39	1	Shelving, Wire, Green Epoxy	Centaur	C1824K	
40	1	Water Station	BK Resources	BK-WB-150F-G	
41	1	Drop-In Ice Bin	BK Resources	BK-DBL-2218	
42-44	-	Spore Numbers			
45	1	Dispenser, Service Utensil Holder	Server Products	87770	
46	1	Drig Fan, Top Mounted	Perlick	C18000GR	
47	1	Blender, Beverage	Waring Commercial	MX1200TX	
48	1	Coffee Maker	FETCO	DBS-2192XT5	
49	2	Coffee Grinder	Grindmaster	89065	
50	1	Coffee/Tea Maker	ITCB-DV Intuition	52200 0100	
50.1	2	Dispenser, Ice Tea/Ice Coffee	TD4T	03250 0005	
51	1	Table, Work w/ Undershef	Klinger's Trading	160A-ABT3060	
52	1	Shelf, Microwave	Klinger's Trading	MS2418	
53	1	Shelf, Wall Mount	Klinger's Trading	WS1436	
54	1	Refrigerator, Worktop	Atosa USA	MU8410GR	
55	2	Conveyor Toaster	Winco	ECT-700	
56	1	Shelf, Wall Mount	Klinger's Trading	WS1448	
57	1	Pass-Thru Shelf	BK Resources	PTS-1872	
58	1	Heat Lamp	Winco	ESR-36	
59	2	Coffee Grinder	Mozzer	Mozzer V	
60	1	Coffee Tamper	Grindmaster	PU02B	
61	1	Espresso Machines, Traditional	La Marzocco srl	LINEA CLASSIC 3GR	
62	1	Shelving, Wire	Centaur	C2440C	
63	1	Exhaust Hood	Captive-Aire	6024-ND-2-PSP-F	
63.1	1	Exhaust Fan	Captive-Aire	Custom	Roof Top
63.2	1	Make-Up Air Unit	Captive-Aire	Custom	Roof Top
64-69	-	Spore Numbers			
70	1	Walk-In Cooler/Freezer	Custom	Custom	
70.1	1	Walk-In Evaporator	Custom	Custom	
70.2	1	Walk-In Compressor	Custom	Custom	
70.3	1	Walk-In Evaporator	Custom	Custom	
70.4	1	Walk-In Compressor	Custom	Custom	
71	1	LOT Shelving, Wire, Green Epoxy	Centaur	C2448K	
72	2	Table, Work w/ Undershef	Klinger's Trading	160A-ABT3060	
73	1	Sink, 3 Comp.	Klinger's Trading	ECS1818	
74	2	POS System	Custom - By Owner	Custom - By Owner	
M1	1	LOT Millwork	Custom - By Owner	Custom - By Owner	

REVISIONS

DATE	NO.	DESCRIPTION

Southern Grounds
St. Pete, FL.

Design Development

PROJECT NUMBER: 22.6931

DATE: 12/16/22

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

DRAWN BY: MP APPROVED BY: JS

SHEET TITLE:
FOODSERVICE EQUIPMENT PLAN

SHEET NUMBER:
QF101

REVISIONS

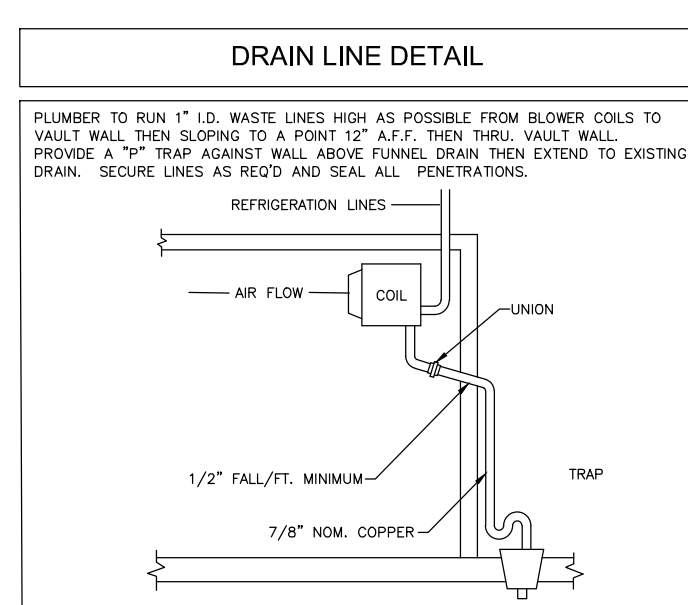
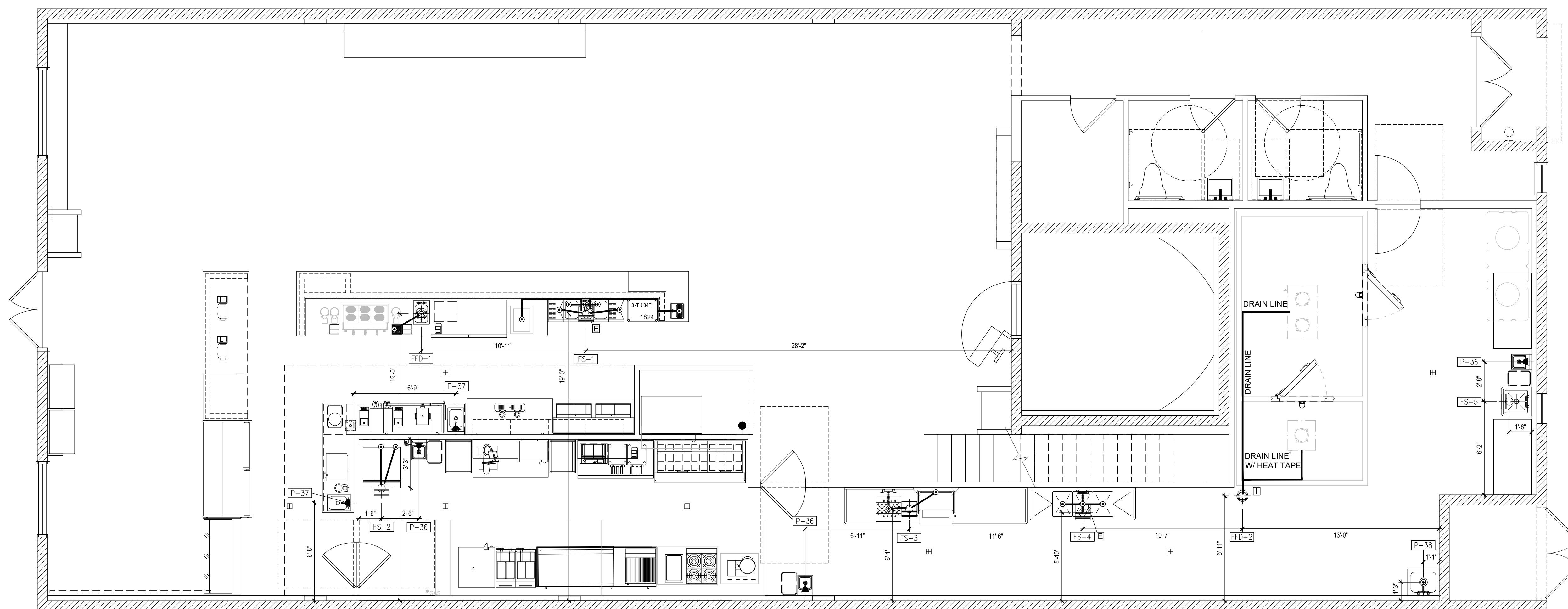
DATE	NO.	DESCRIPTION

PLUMBING LEGEND

- @- HOT WATER
- S-@- HOT WATER - SOFTENED
- C- COLD WATER
- S-C- COLD WATER - SOFTENED
- F- FILTERED WATER
- DIRECT WASTE
- ⊞ FLOOR SINK - THREE-QUARTER GRATE
- ⊞ FLOOR SINK - HALF GRATE
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- ⊞ FUNNEL FLOOR DRAIN
- ⊞ HUB FLOOR DRAIN
- ⊞ AREA FLOOR DRAIN - SLOPED PER CODE
- GAS DROP FROM MANIFOLD
- ⊞ FIRE SUPPRESSION GAS SHUT-OFF VALVE
- CS CHILLED WATER
- CR CHILLED WATER RETURN
- ⊞ SS STEAM SUPPLY
- ⊞ CR CONDENSATE RETURN

PLUMBING NOTES (DIVISION 22)

- A. INSTALL KEC (SECTION 114000) FURNISHED FLOOR TROUGH(S).
- B. INSTALL KEC (SECTION 114000) FURNISH MOP SINK(S).
- C. INSTALL KEC (SECTION 114000) FURNISHED FIRE SUPPRESSION SYSTEM GAS SHUT OFF VALVE. MUST BE ACCESSIBLE AND NOT CONCEALED IN WALL OR CEILING.
- D. INSTALL KEC (SECTION 114000) FURNISHED DRAIN LINE TEMPERING KIT PER MANUFACTURER'S RECOMMENDATIONS.
- E. MANIFOLD DRAINS TO SINGLE CONNECTION.
- F. FURNISH AND INSTALL BALL VALVE IN DRAIN LINE. VALVE TO BE IN EASILY ACCESSIBLE LOCATION.
- G. PIPING FROM WATER FILTER OUTLET TO POINTS OF USE SHALL BE CONCEALED WITHIN WALLS AND CEILINGS. EXTEND DRAIN(S) TO FLOOR SINK/FLOOR DRAIN, IF REQUIRED.
- H. CONNECT MIN. 110°F HOT WATER SUPPLY TO BUILT-IN OR EXTERNAL (70° RISE) BOOSTER HEATER. WHEN EXTERNAL, INSTALL TEMPERATURE/PRESSURE GAUGE(S) AS REQ'D AND EXTEND TO DISHWASHER INLET.
- I. CONNECT DRAIN(S) WITH REFRIGERATION GRADE HARD COPPER USING 1" STANDOFFS. P¹ TRAP DRAIN OUTSIDE WALK-IN COMPARTMENT(S). PROVIDE AND INSTALL SLEEVES THRU WALK-IN AND BUILDING WALLS FOR DRAIN LINE(S). FOAM & CAULK AROUND SLEEVES AND DRAIN LINES. WRAP WITH DRAIN LINE HEATER AND INSULATION WHERE SUBJECT TO FREEZING TEMPERATURES.
- J. PROVIDE GRAY WATER AND SLURRY PIPING TO AND FROM (SECTION 114000) FURNISHED PULPER, TROUGH, AND WATER EXTRACTOR. INSTALL KEC (SECTION 114000) FURNISHED TROUGH INLET NOZZLES AND PROVIDE SHUT OFF VALVE AT EACH NOZZLE.
- K. PROVIDE "TEE" IN HOT WATER LINE AND CAP FOR FUTURE INSTALLATION OF CHEMICAL DISPENSING SYSTEM BY OTHERS.
- L. PROVIDE CHROME PLATED PIPE AND FITTINGS WHERE EXPOSED.
- M. PROVIDE AND INSTALL 3" MIN. DRAIN LINE TO 12"x12"x10" DEEP FLOOR SINK.
- N. VERIFY EXACT LOCATION AND QUANTITY OF AREA FLOOR DRAIN(S) WITH THE PLUMBING ENGINEER.



FOODSERVICE PLUMBING SCHEDULE															
PLUMBING MARK	C/W SIZE	C/W SCHED. NO.	C/W SCHED. NO.	W.W. SCHED. NO.	W.W. SCHED. NO.	W.W. SCHED. NO.	W.W. SCHED. NO.	W.W. SCHED. NO.	W.W. SCHED. NO.	W.W. SCHED. NO.	W.W. SCHED. NO.	W.W. SCHED. NO.	W.W. SCHED. NO.	W.W. SCHED. NO.	W.W. SCHED. NO.
NO.	SIZE	TYPE	TYPE	TYPE	TYPE	TYPE	TYPE	TYPE	TYPE	TYPE	TYPE	TYPE	TYPE	TYPE	TYPE
P4	1/2"	12"	1/2"	12"	-	-	-	-	-	-	-	-	-	-	-
P8	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
P10	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
P11	1/2"	12"x18"	-	-	-	-	-	-	-	-	-	-	-	-	-
P17	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
P17.2	1/2"	84"	-	-	-	-	-	-	-	-	-	-	-	-	-
P19	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
P23	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
P31	1/2"	16"	1/2"	16"	-	-	-	-	-	-	-	-	-	-	-
P32	1/2"	12"	1/2"	12"	-	-	-	-	-	-	-	-	-	-	-
P33	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
P34	1/2"	16"	1/2"	16"	-	-	-	-	-	-	-	-	-	-	-
P36	1/2"	16"	1/2"	16"	-	-	-	-	-	-	-	-	-	-	-
P37	1/2"	16"	1/2"	16"	-	-	-	-	-	-	-	-	-	-	-
P38	1/2"	36"	1/2"	36"	-	-	-	-	-	-	-	-	-	-	-
P40	1/2"	18"	-	-	-	-	-	-	-	-	-	-	-	-	-
P41	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
P46	1/2"	18"	-	-	-	-	-	-	-	-	-	-	-	-	-
P48	1/2"	48"	-	-	-	-	-	-	-	-	-	-	-	-	-
P50	1/2"	48"	-	-	-	-	-	-	-	-	-	-	-	-	-
P61	1/2"	16"	-	-	-	-	-	-	-	-	-	-	-	-	-
P70.1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
P70.3	1/2"	16"	1/2"	16"	-	-	-	-	-	-	-	-	-	-	-
P73	1/2"	16"	1/2"	16"	-	-	-	-	-	-	-	-	-	-	-
P74	1/2"	48"	-	-	-	-	-	-	-	-	-	-	-	-	-

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Southern Grounds
 St. Pete, FL.
 Design Development

PROJECT NUMBER:	22.6931
DATE:	12/16/22
SCALE:	1/4" = 1'-0"
DRAWN BY:	MP
APPROVED BY:	JS

SHEET TITLE:
FOODSERVICE PLUMBING
IN-SLAB ROUGH-IN PLAN

SHEET NUMBER:
QF201

REVISIONS

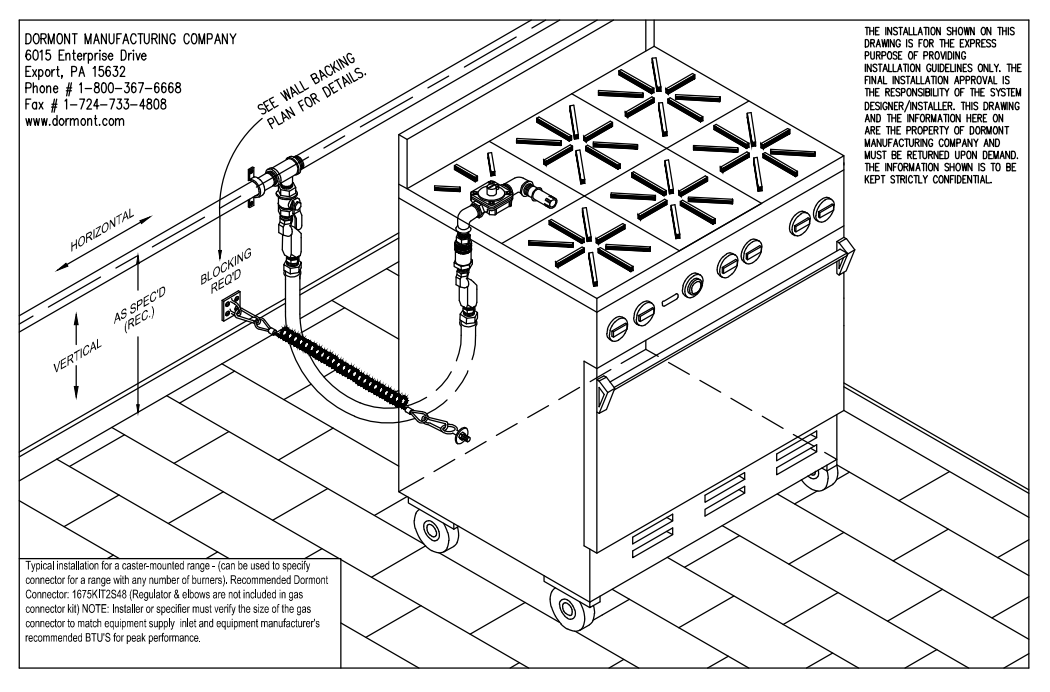
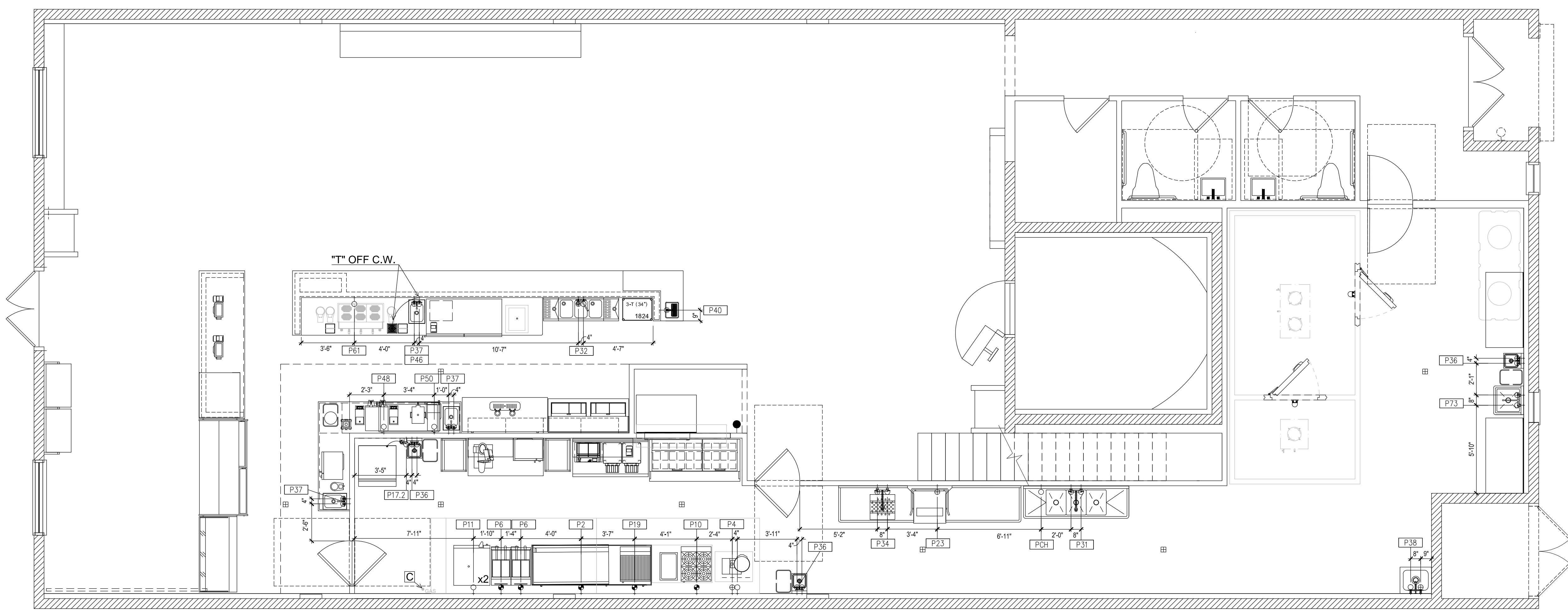
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PLUMBING TAG	C.W. SIZE	H.W. AFF (IN)	BLK. SIZE	H.W. AFF (IN)	FILTERED WATER	INDIRECT WASTE (IN)	INDIRECT WASTE (IN)	DIRECT WASTE (IN)	WASTE (IN)	GAS	W/THIN GAS AFF (IN)	EQUIPMENT CATEGORY	PLUMBING REMARKS
P2	-	-	-	-	-	-	-	-	-	3/4"	350.0	GRIDDLE, GAS, COUNTERTOP	BTG THRU GAS HOSE
P4	1/2"	12"	1/2"	12"	-	-	-	-	-	3/4"	300.0	KETTLE, ELECTRIC COUNTERTOP	BTG THRU GAS HOSE
P6	-	-	-	-	-	-	-	-	-	3/4"	328.0	GAS FLOOR FRYER	BTG THRU GAS HOSE
P10	-	-	-	-	-	-	-	-	-	3/4"	328.0	HOTPLATE, COUNTERTOP, GAS	BTG THRU GAS HOSE
P11	1/2"	12"118"	-	-	-	-	-	-	-	-	-	CONVECTION OVEN, ELECTRIC	BTG - 2 CONNECTIONS @ 6/8"
P17	-	-	-	-	1/2"	3/4"	F5-3	-	-	-	-	ICE MAKER	FILTERED WATER FROM # 17.2 / RUN TO FLOOR DRAIN
P17.1	-	-	-	-	-	3/4"	F5-2	-	-	-	-	ICE BIN	RUN TO FLOOR DRAIN
P17.2	1/2"	84"	-	-	-	-	-	-	-	-	-	WATER FILTER	BTG
P19	-	-	-	-	-	-	-	-	-	3/4"	70.0	CHARBROILER, GAS, COUNTERTOP	BTG THRU GAS HOSE
P23	-	-	-	-	2"	F5-3	-	-	-	-	-	DISHWASHER, SINGLE DOOR	BTG / RUN TO FLOOR DRAIN
P31	1/2"	18"	1/2"	18"	-	2-1/2"	F5-4	-	-	-	-	3 COMP. SINK + FAUCET	BTG / RUN TO FLOOR DRAIN
P32	1/2"	12"	1/2"	12"	-	2-1/2"	F5-1	-	-	-	-	UNDERBAR SINK	BTG / RUN TO FLOOR DRAIN
P33	-	-	-	-	2"	F5-3	-	-	-	-	-	SOILED DISHTABLE	RUN TO FLOOR DRAIN
P34	1/2"	18"	1/2"	18"	-	-	-	-	-	-	-	PRE-RINSE FAUCET	BTG / RUN TO DIRECT DRAIN
P36	1/2"	18"	1/2"	18"	-	-	-	1-1/2"	18"	-	-	HAND SINK	BTG / RUN TO DIRECT DRAIN
P37	1/2"	18"	1/2"	18"	-	1-1/2"	FFD-1	-	-	-	-	DROP-IN SINK	BTG / RUN TO FLOOR DRAIN
P38	1/2"	36"	1/2"	36"	-	-	-	3-1/2"	8"	-	-	MOP SINK	BTG
P40	1/2"	18"	-	-	1"	F5-1	-	-	-	-	-	GLASS FILLER STATION	BTG / RUN TO FLOOR DRAIN
P41	-	-	-	-	1"	FFD-1	-	-	-	-	-	DROP-IN ICE BIN	RUN TO FLOOR DRAIN
P46	1/2"	18"	-	-	1/2"	FFD-1	-	-	-	-	-	GLASS RINSER	BTG / RUN TO FLOOR DRAIN
P48	1/2"	48"	-	-	-	-	-	-	-	-	-	COFFEE BREWER	BTG @ 3/4"
P60	1/2"	48"	-	-	-	-	-	-	-	-	-	ICED TEA BREWER	BTG @ 1/4"
P61	1/2"	18"	-	-	-	-	-	-	-	-	-	ESPRESSO MACHINE	BTG @ 1/4"
PF0.1	-	-	-	-	1"	FFD-2	-	-	-	-	-	WALK-IN COOLER EVAPORATOR	RUN TO FLOOR DRAIN
PF0.3	-	-	-	-	1"	FFD-2	-	-	-	-	-	WALK-IN FREEZER EVAPORATOR	RUN TO FLOOR DRAIN
PF3	1/2"	18"	1/2"	18"	-	2-1/2"	F5-5	-	-	-	-	ONE COMP. SINK	BTG / RUN TO FLOOR DRAIN
PG4	1/2"	48"	-	-	-	-	-	-	-	-	-	WATER FOR CLEANING CHEMICALS	BTG @ 3/4" SINK

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Southern Grounds
 St. Pete, FL.
 Design Development

PROJECT NUMBER:	22.6931
DATE:	12/16/22
SCALE:	1/4" = 1'-0"
DRAWN BY:	MP
APPROVED BY:	JS

SHEET TITLE:
FOODSERVICE PLUMBING ABOVE SLAB ROUGH-IN PLAN

SHEET NUMBER:
QF202

REVISIONS

DATE	NO.	DESCRIPTION

DATE	NO.	DESCRIPTION

ELECTRIC NOTES (DIVISION 26)

- A. FURNISH AND INSTALL CORD AND PLUG SET(S).
- B. FURNISH AND INSTALL DEVICE & COVER IN KEC (SECTION 114000) FURNISHED JUNCTION BOX.
- C. FURNISH AND INSTALL JUNCTION BOX(S), DEVICE(S), AND COVER(S) IN KEC (SECTION 114000) FURNISHED EQUIPMENT.
- D. CONNECT THRU DISPOSER CONTROL TO SOLENOID VALVE AND MOTOR.
- E. CONNECT FROM KEC (SECTION 114000) FURNISHED ICE MACHINE TO REMOTE CONDENSER AS REQ'D.
- F. CONNECT THRU KEC (SECTION 114000) FURNISHED AIR CURTAIN TO DOOR ACTIVATED MICROSWITCH.
- G. CONNECT THRU KEC (SECTION 114000) FURNISHED REMOTE CONTROL SWITCH(ES).
- H. FURNISH AND INSTALL SWITCH. CONNECT TO LIGHTS FURNISHED BY KEC (SECTION 114000).
- I. CONNECT POWER SUPPLY TO KEC (SECTION 114000) FURNISHED LOAD CENTER. COUNTER SHALL BE PREWIRED AND SHIPPED IN SECTIONS. CONNECT BETWEEN SECTIONS.
- J. CONNECT TO KEC (SECTION 114000) FURNISHED JUNCTION BOX AT WALK-IN DOOR ASSEMBLY. LIGHT FIXTURE AT DOOR IS PREWIRED TO FACTORY MOUNTED LIGHT SWITCH. MOUNT ADDITIONAL KEC (SECTION 114000) FURNISHED LIGHTS WHERE INDICATED AND CONNECT TO SWITCH. CONDUIT SHALL BE INSTALLED ABOVE WALK-IN AND NOT EXPOSED ON INTERIOR UNLESS REQ'D. CONDUIT PENETRATING WALK-IN SHALL BE NON-METALLIC OR PVC.
- K. CONNECT KEC (SECTION 114000) FURNISHED TEMPERATURE ALARM SYSTEM. COORDINATE WITH BUILDING SYSTEM(S).
- L. INSTALL KEC (SECTION 114000) FURNISHED DEFROST TIMER. CONNECT THRU TIMER TO EVAPORATOR COIL.
- M. CONNECT FROM KEC (SECTION 114000) FURNISHED CONDENSING UNIT, THRU DEFROST TIMER, TO EVAPORATOR COIL.
- N. FURNISH AND INSTALL NEMA RECEPTACLE WITH WEATHER COVER BEHIND FREEZER EVAPORATOR COIL FOR DRAIN LINE HEATER.
- O. CONNECT EXHAUST FAN THRU FAN CONTROL CONTACTS IN DISHWASHER.
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- Q. CONNECT DRAIN WATER TEMPERING DEVICE PER MANUFACTURER'S RECOMMENDATIONS.
- R. CONNECT TO EXHAUST HOOD LIGHT(S), CONTROL(S), AND EXHAUST FAN(S)/MAKE-UP AIR UNIT(S) AS REQ'D. INTERWIRE HOOD SECTIONS, MOTOR STARTER(S)/DRIVES, AND OVERLOAD PROTECTION AS REQ'D. INSTALL COMPONENTS AND SENSORS SHIPPED LOOSE. REFER TO SYSTEM SHOP DRAWING(S) FOR ADDITIONAL SCHEMATICS.
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- T. CONNECT 120 VOLT FROM KEC (SECTION 114000) FURNISHED MICRO SWITCH IN FIRE SUPPRESSION SYSTEM CONTROL PANEL THRU MANUAL RESET RELAY TO ELECTRIC GAS VALVE. PROVIDE CONTROL/INTERWIRING BETWEEN THE FIRE SUPPRESSION SYSTEM AND ASSOCIATED ELECTRICAL GAS SOLENOID VALVES, RESET RELAYS, AND PULL STATIONS AS REQ'D.
- U. FURNISH AND INSTALL CONCEALED CONDUIT AND RECESSED OCTAGONAL JUNCTION BOX IN WALL AT 42"-48" AFF FOR REMOTE MANUAL PULL STATION(S). COORDINATE LOCATION(S) WITH FIRE SUPPRESSION SYSTEM CONTRACTOR AND AUTHORITIES HAVING JURISDICTION PRIOR TO ROUGH-IN.
- V. PROVIDE 3/4" EMPTY CONDUIT AND JUNCTION BOX FOR DATA CONNECTION. VERIFY EXACT REQS AND TERMINATION POINTS PRIOR TO ROUGH-IN.

Southern Grounds
St. Pete, FL.

Design Development

PROJECT NUMBER: 22.6931

DATE: 12/16/22

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

DRAWN BY: MP APPROVED BY: JS

SHEET TITLE: FOODSERVICE ELECTRICAL ROUGH-IN PLAN

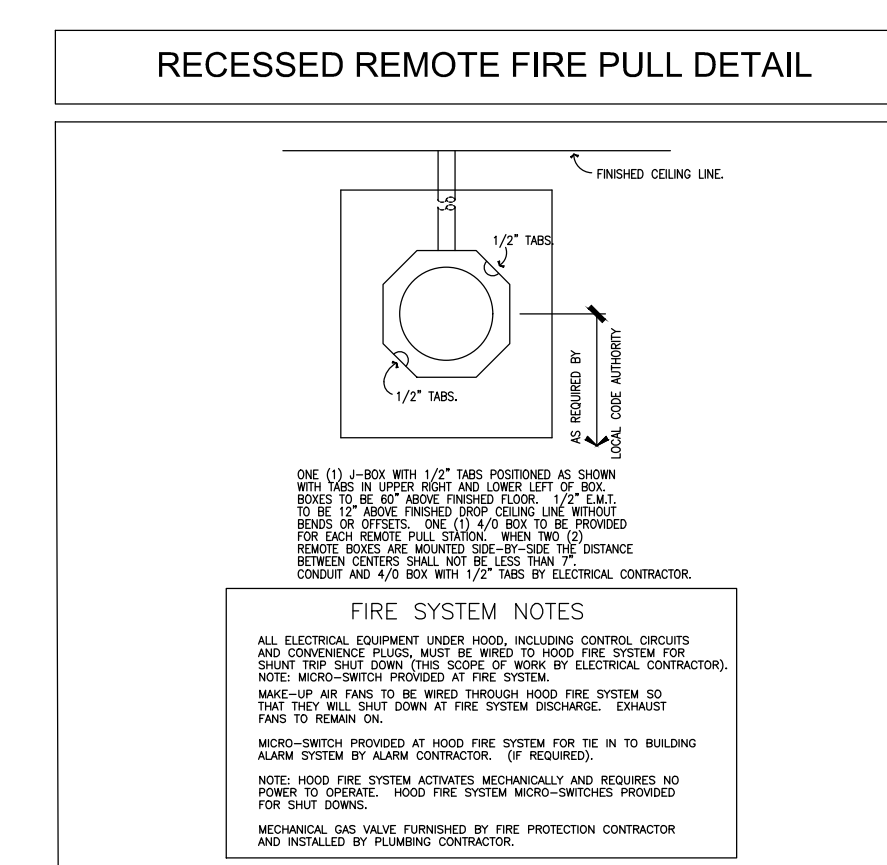
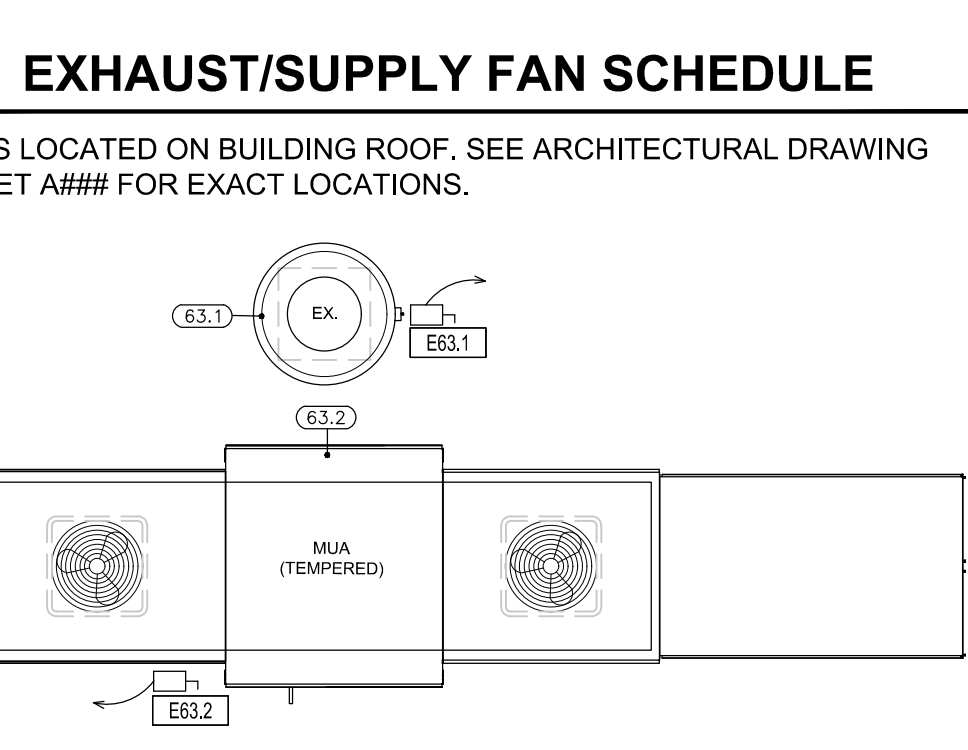
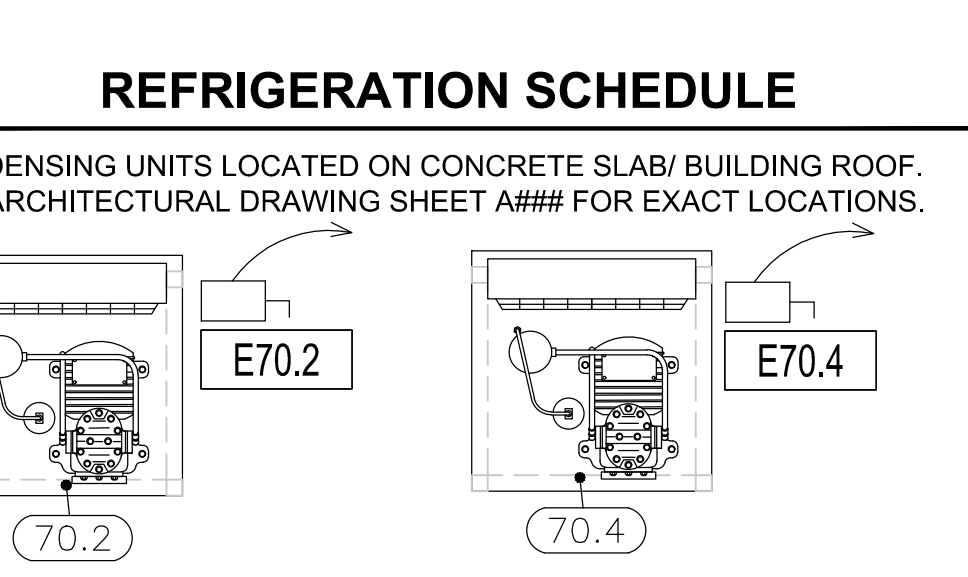
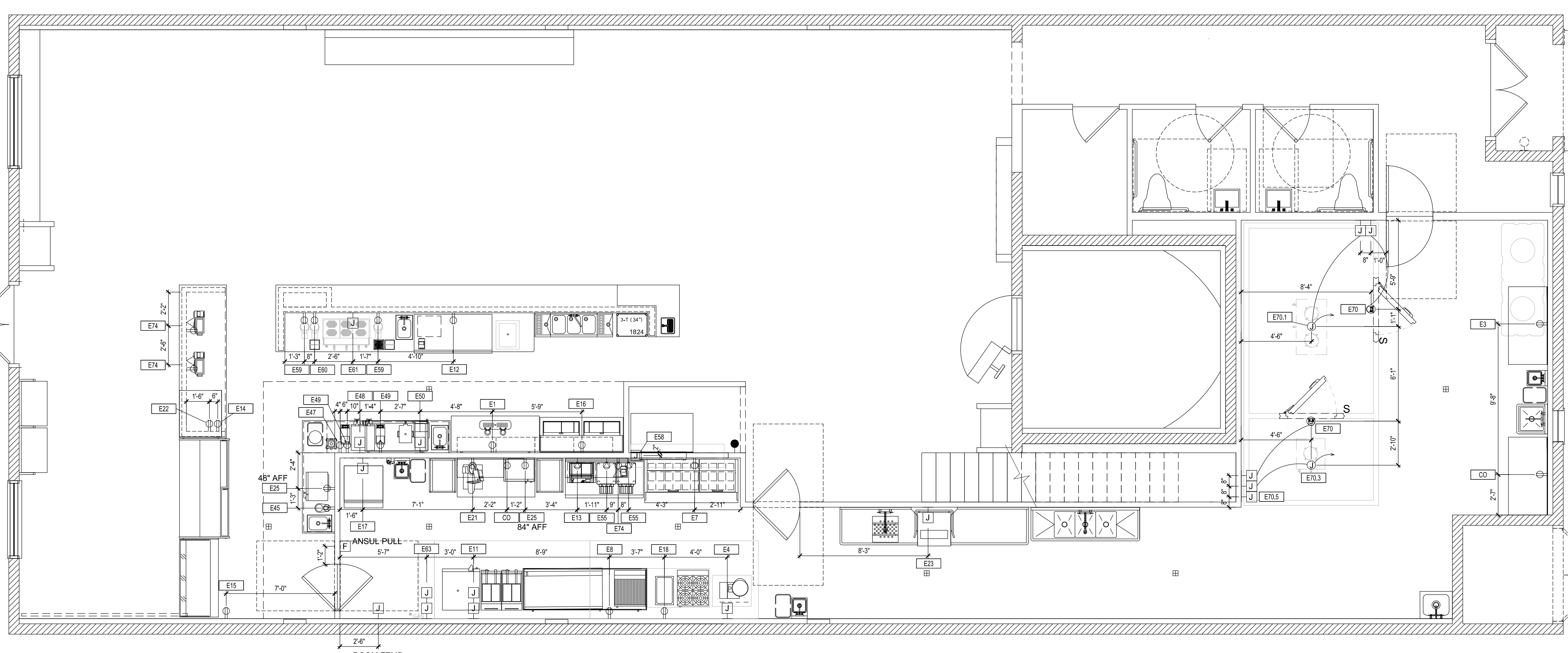
SHEET NUMBER: QF301

ELECTRICAL LEGEND

- DUPLEX RECEPTACLE
- WEATHERPROOF RECEPTACLE
- SINGLE RECEPTACLE
- SPECIAL PURPOSE RECEPTACLE
- QUAD RECEPTACLE
- FLUSH FLOOR MOUNT RECEPTACLE
- JUNCTION BOX - FLOOR/CLG MOUNTED
- JUNCTION BOX - WALL MOUNTED
- SWITCH
- DATA CONNECTION
- MANUAL FIRE PULL STATION
- DROP CORD MOUNTED FROM CEILING
- CONDUIT STUB LOCATION
- DEFROST TIME CLOCK
- DISCONNECT
- LIGHT - RECTANGULAR
- LIGHT - ROUND
- MOTOR
- EXHAUST HOOD SENSOR
- TEMPERATURE SENSOR
- PLUG MOLD

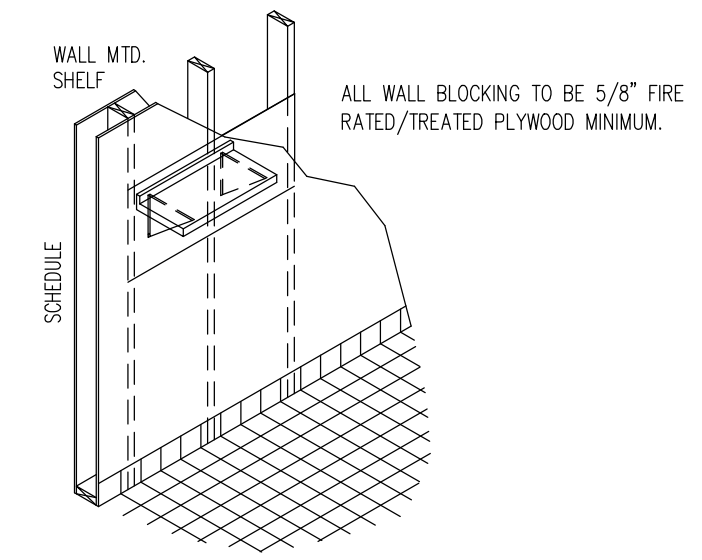
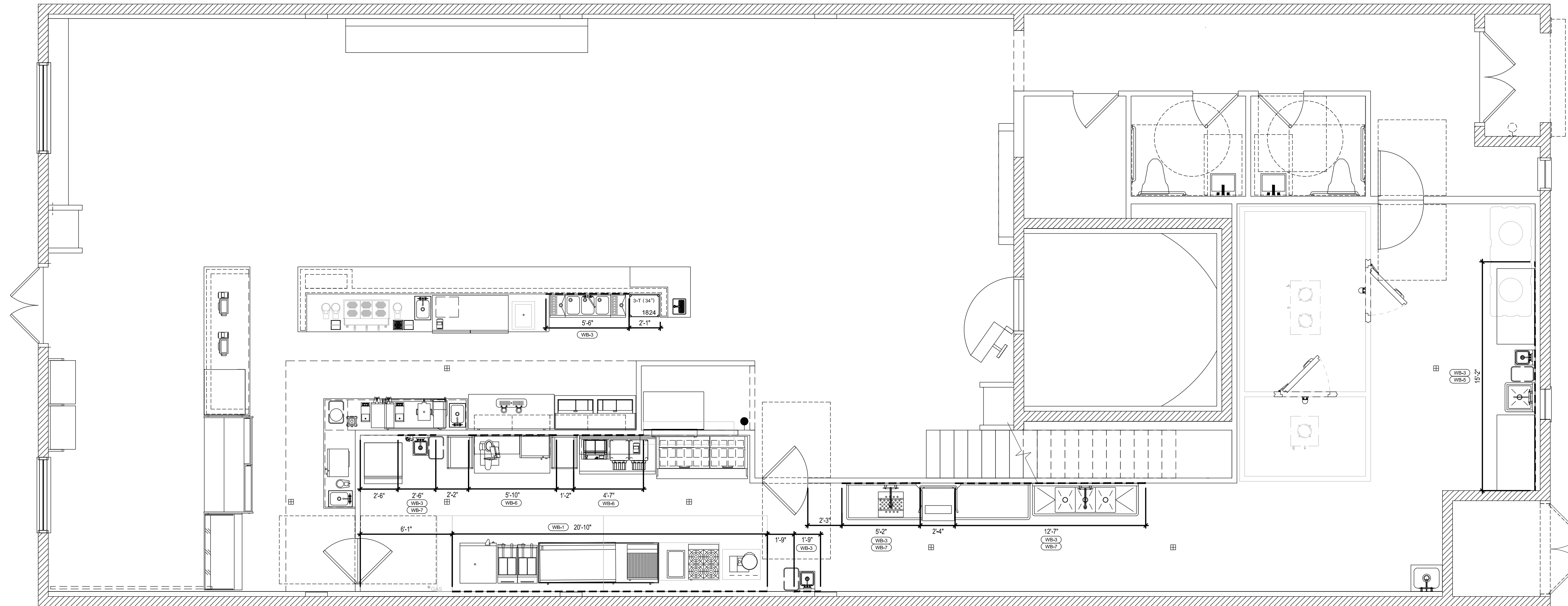
ELECTRIC NOTES (DIVISION 26)

- A. FURNISH AND INSTALL CORD AND PLUG SET(S).
- B. FURNISH AND INSTALL DEVICE & COVER IN KEC (SECTION 114000) FURNISHED JUNCTION BOX.
- C. FURNISH AND INSTALL JUNCTION BOX(S), DEVICE(S), AND COVER(S) IN KEC (SECTION 114000) FURNISHED EQUIPMENT.
- D. CONNECT THRU DISPOSER CONTROL TO SOLENOID VALVE AND MOTOR.
- E. CONNECT FROM KEC (SECTION 114000) FURNISHED ICE MACHINE TO REMOTE CONDENSER AS REQ'D.
- F. CONNECT THRU KEC (SECTION 114000) FURNISHED AIR CURTAIN TO DOOR ACTIVATED MICROSWITCH.
- G. CONNECT THRU KEC (SECTION 114000) FURNISHED REMOTE CONTROL SWITCH(ES).
- H. FURNISH AND INSTALL SWITCH. CONNECT TO LIGHTS FURNISHED BY KEC (SECTION 114000).
- I. CONNECT POWER SUPPLY TO KEC (SECTION 114000) FURNISHED LOAD CENTER. COUNTER SHALL BE PREWIRED AND SHIPPED IN SECTIONS. CONNECT BETWEEN SECTIONS.
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EQUIPMENT ELECTRICAL SCHEDULE

ELECTRICAL TAG	VOLTS	PHASE	AMPS	KW	HP	DIRECT	PLUG	NEMA	ELECTRICAL REQ'D (Y/N)	EQUIPMENT CATEGORY	ELECTRICAL REMARKS
E1	115	1	2.3	-	1/7	-	X	5-15P	24"	DRAFT BEER COOLER	-
E4	208	1	36.0	7.5	-	X	-	-	24"	KETTLE, STEAM, COUNTER, ELEC. TILT	-
E7	115	1	5.1	0.6	1/3	-	X	5-15P	24"	REFRIGERATOR, SANDWICH/SALAD PREP	-
E8	115	1	10.4	1.2	1/3	-	X	5-15P	24"	REFRIGERATOR, SHORTY	-
E11	208	1	28.0	5.8	-	X	-	-	24"/48"	OVEN, CONVECTION, ELECTRIC	2 OVENS
E12	115	1	2.8	-	1/5	-	X	5-15P	24"	REFRIGERATOR, UNDERCOUNTER	-
E13	240	1	13.4	3.2	-	X	6-15P	48"	GRILL, PANINI PRESS	-	
E14	115	1	12.0	1.4	1/2	-	X	5-15P	24"	DISPLAY CASE, REFRIGERATED CASE	-
E15	115	1	15.0	1.7	3/4	-	X	5-20P	24"	REFRIGERATOR, AIR CURTAIN TYPE	-
E16	115	1	1.9	0.2	1/5	-	X	5-15P	24"	COOLER, BOTTLE	-
E17	115	1	14.9	-	-	X	-	-	72"	ICE MAKER W/O BIN	WATERPROOF PIGTAIL
E18	120	1	12.5	1.5	1/5	-	X	5-15P	24"	FOOD PAN WARMER, COUNTERTOP	-
E20	115	1	2.1	0.2	1/5	-	X	5-15P	24"	BACK BAR COOLER	-
E21	120	1	3.4	.37	1/2	-	X	5-15P	48"	SLICER	-
E22	120	1	0.7	-	-	X	5-15P	24"	COUNTERTOP SERVICE CASE	HOLE & CAP IN COUNTERTOP	
E23	115	1	16.0	-	1.0	X	-	-	66"	WARWASHER, DOOR TYPE, LOW TEMP	WATERPROOF PIGTAIL
E25	120	1	13.0	1.55	-	X	5-15P	48"/64"	OVEN, MICROWAVE	2 MICROWAVE OVENS	
E45	120	1	1.0	.1	-	X	5-15P	24"	DIPPERWELL	-	
E47	120	1	13.0	-	3.5	X	5-15P	48"	BLENDER, BAR	-	
E48	208-240	1	25.8	6.1	-	X	X	-	48"	COFFEE BREWER	WATERPROOF PIGTAIL
E49	115	1	8.0	0.92	1/2	-	X	5-15P	48"	COFFEE GRINDER	-
E50	120-208	1	20.0	-	-	X	-	-	48"	ICED TEA BREWER	WATERPROOF PIGTAIL
E54	115	1	2.8	-	1/5	-	X	5-15P	24"	REFRIGERATOR, WORKTOP	-
E55	208-240	1	10.0	2.4	-	X	6-15P	48"	CONVEYOR TOASTER	-	
E58	120	1	7.0	-	-	X	-	-	66"	HEAT LAMP	-
E59	120	1	1.0	.65	-	X	5-15P	48"	COFFEE GRINDER	-	
E60	115	1	2.0	.60	-	X	5-15P	48"	COFFEE TAMPER, ELECTRIC	-	
E61	208-240	1	28.0	6.1	-	X	6-50P	48"	ESPRESSO CAPPUCCINO MACHINES	-	
E63	-	-	-	-	-	X	-	-	-	EXHAUST HOOD	-
E63	-	-	-	-	-	X	-	-	-	CONTROL PANEL	-
E63.1	-	-	-	-	-	X	-	-	-	EXHAUST FAN	-
E63.2	-	-	-	-	-	X	-	-	-	MUA AIR FAN TEMPERED	-
E70	120	1	15.0	-	-	X	-	-	-	CEIL WALK-IN COOLER / FREEZER	LIGHTS, DOOR HEATER, ETC.
E70.1	115	1	1.8	-	1/20	X	-	-	-	CEIL EVAPORATOR, COOLER	-
E70.2	208-230	1	7.2	-	3/4	X	-	-	-	ROOF CONDENSER, COOLER	-
E70.3	208-230	1	10.1	-	-	X	-	-	-	CEIL EVAPORATOR, FREEZER	VERIFY LOCATION
E70.4	208-230	1	12.4	-	2.0	X	-	-	-	ROOF CONDENSER, FREEZER	VERIFY LOCATION
E70.5	120	1	16.0	-	-	X	-	-	-	CEIL DRAIN LINE HEAT TAPE	-
E74	120	1	15.0	-	-	X	5-15P	24"	POS SYSTEM	+ PRINTERS	
CO	120	1	15.0	-	-	X	5-15P	48"	CONV. OUTLET	-	



WALL BACKING EXAMPLE

SPECIAL CONDITIONS LEGEND

- Ⓟ BEVERAGE CONDUIT STUB UP
- R — REFRIGERATION LINE SET
- - - - - WALL BLOCKING
- · - · - ENGINEERED STRUCTURAL SUPPORT
- ▤ NON-COMBUSTIBLE WALL CONSTRUCTION

SPECIAL CONDITIONS NOTES

- A. BUILDING FLOOR BENEATH WALK-IN MUST BE LEVEL WITHIN PLUS OR MINUS 1/8". REFER TO DETAIL #X/QFXXX.
- B. GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE X" DEEP FLOOR DEPRESSION FROM TOP OF FINISHED FLOOR FOR WALK-IN. REFER TO DETAIL #X/QFXXX.
- C. GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE PRESSURE TREATED WOOD THERMAL BARRIER CENTERED BENEATH WALK-IN WALLS. REFER TO DETAIL #X/QFXXX.
- D. GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE INSULATED FLOOR SLAB BENEATH WALK-IN. REFER TO DETAIL #X/QFXXX.
- E. GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE X" DEEP FLOOR DEPRESSION FROM FINISHED FLOOR FOR INSTALLATION OF FLOOR TROUGH BY PLUMBING CONTRACTOR (DIVISION 26). GENERAL CONTRACTOR TO BACK-FILL WITH GROUT. REFER TO DETAIL #X/QFXXX.
- F. GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL FURNISH AND INSTALL ROOF PAD FOR KEC (SECTION 114000) FURNISHED REFRIGERATION RACK.
- G. GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL FURNISH AND INSTALL CONCRETE PAD FOR KEC (SECTION 114000) FURNISHED REFRIGERATION RACK/CONDENSING UNITS.
- H. REFRIGERATION CONTRACTOR SHALL FURNISH AND COORDINATE LOCATION OF EQUIPMENT RAILS AND PIPE CURBS FOR ROOFTOP CONDENSING UNIT(S).
- I. HVAC/MECHANICAL CONTRACTOR (DIVISION 23) SHALL INSTALL KEC (SECTION 114000) FURNISHED RAILS & ROOF CURBS FOR EXHAUST FAN(S) AND MAKE-UP AIR UNIT(S).
- J. KEC (SECTION 114000) SHALL FURNISH AND INSTALL RAILS AND ROOF CURBS FOR EXHAUST FAN(S) AND MAKE-UP AIR UNIT(S). GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL FLASH-IN RAILS AND ROOF CURBS.
- K. GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE STRUCTURAL REINFORCEMENT ABOVE CEILING AS REQ'D FOR KEC (SECTION 114000) FURNISHED EQUIPMENT.
- L. GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE MINIMUM VERTICAL CLEARANCE OF X'-X" AT WALK-IN.
- M. GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE MINIMUM VERTICAL CLEARANCE OF X'-X" AT EXHAUST HOOD.
- N. GENERAL CONTRACTOR AND/OR SUBDIVISIONS SHALL PROVIDE MINIMUM VERTICAL CLEARANCE OF X'-X" AT ICE MAKER.

WALL BLOCKING NOTES (DIVISION 6)

- WB-1 6" AFF TO 18" AFF FOR RESTRAINING DEVICE
- WB-2 18" AFF TO 30" AFF FOR WATER FILTER
- WB-3 30" AFF TO 54" AFF FOR HAND SINK
- WB-4 48" AFF TO 60" AFF FOR WALL SHELF/MOP RACK/POT FILLER
- WB-5 48" AFF TO 78" AFF FOR 2-TIER WALL SHELVES
- WB-6 48" AFF TO 84" AFF FOR RACK SHELF
- WB-7 54" AFF TO 90" AFF FOR WALL CABINET/SALAMANDER
- WB-8 60" AFF TO 78" AFF FOR WATER FILTER
- WB-9 66" AFF TO 84" AFF FOR POT RACK
- WB-10 72" AFF TO CEILING FOR FIRE SUPPRESSION/hood CONTROL
- WB-11 78" AFF TO 114" AFF FOR EXHAUST HOOD
- WB-12 84" AFF TO 102" AFF FOR WATER FILTER/AIR CURTAIN
- WB-13 102" AFF TO 114" AFF FOR CLG MOUNT AIR CURTAIN
- WB-14 VERIFY WITH ARCHITECT FOR BACK BAR SUPERSTRUCTURE

NOTE: ALL WALL BLOCKING TO BE 5/8" FIRE RATED/TREATED PLYWOOD MINIMUM OR 18 GAUGE METAL WHERE REQUIRED.



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Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

DATE	NO.	DESCRIPTION

Southern Grounds
St. Pete, FL.

Design Development

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SHEET TITLE:
FOODSERVICE SPECIAL CONDITIONS PLAN

SHEET NUMBER:
QF401