

FOODSERVICE EQUIPMENT LIST - CATERING					
ITEM NO.	QTY.	DESCRIPTION	MANUFACTURER	MODEL	EQUIPMENT REMARKS
01	1	STORAGE SHELVEING	METRO	1836NK3	4-TIER, 74" POST, CASTERS
01.1	1	STORAGE SHELVEING	METRO	1848NK3	4-TIER, 74" POST, CASTERS
02	1	MOP SINK CABINET	EAGLE GROUP	F1916-VSCS-DL	
03	4	CATERING CART	BY OTHERS		
04	1	WORKTOP REFRIGERATOR	CONTINENTAL REFRIGERATOR	RA60NB5	DOUBLE TIER OVERSHELF
05	2	UNDERCOUNTER REFRIGERATOR	CONTINENTAL REFRIGERATOR	RA43N-U	
06	1	SOILED DISHTABLE	EAGLE GROUP	SDTR-36-14/3	
07	2	BANQUET CART	ALTO-SHAAM	1000-BQ2/128	CASTERS
08	3	MOBILE WORK TABLE	TO BE FABRICATED	CUSTOM	
09	1	REETHERM / HOT HOLDING CABINET	CRES COR	RO-151-FW-UA-18DE	
10	54	PENDANT HEAT LAMP	HATCO	DL-725	
10.1	18	HEAT LAMP TRACK	HATCO	DL-TRACK-12W	MOUNTED TO CEILING AT 11' A.F.F.
11	1	VENTLESS MULTI-COOK OVEN	ALTO-SHAAM	VMC-F4E	STACKING KIT
11.1	1	VENTLESS MULTI-COOK OVEN	ALTO-SHAAM	VMC-F4E	
12	1	ADA HAND SINK	EAGLE GROUP	HSAP-14-ADA-FW	WRIST HANDLES, SIDE PANELS
13	1	3-COMPARTMENT SINK	TO BE FABRICATED	CUSTOM	(3) LEVER WASTE
13.1	2	FAUCET	T&S BRASS	B-0290	
14	1	CUBE ICE MACHINE	HOSHIZAKI	KM-660MAJ	WATER FILTER
14.1	1	ICE BIN	HOSHIZAKI	B-500SF	
15	1	BEVERAGE TABLE W/ SINK	TO BE FABRICATED	CUSTOM	
15.1	1	FAUCET	T&S BRASS	B-0231-CR-KIT	
15.2	1	DRIP TROUGH	TO BE FABRICATED	CUSTOM	
16	1	TEA BREWER	BY PRODUCT SUPPLIER		
17	1	COFFEE BREWER	BY PRODUCT SUPPLIER		
18	3	MOBILE WORK TABLE	TO BE FABRICATED	CUSTOM	
19	2	WIRE SHELF	METRO	1848NK3	
20	1	WORKTOP FREEZER	CONTINENTAL REFRIGERATOR	FA60NB5	DOUBLE TIER OVERSHELF
21	1	UNDERCOUNTER FREEZER	CONTINENTAL REFRIGERATOR	FA43-U	
22	1	DOOR-TYPE DISHWASHER	MEIKO	DV80.2	
23	1	CLEAN DISHTABLE	EAGLE GROUP	CDTL-36-14/3	

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.L. LABEL.
- NO EXTRA CHARGE WILL BE PAID 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

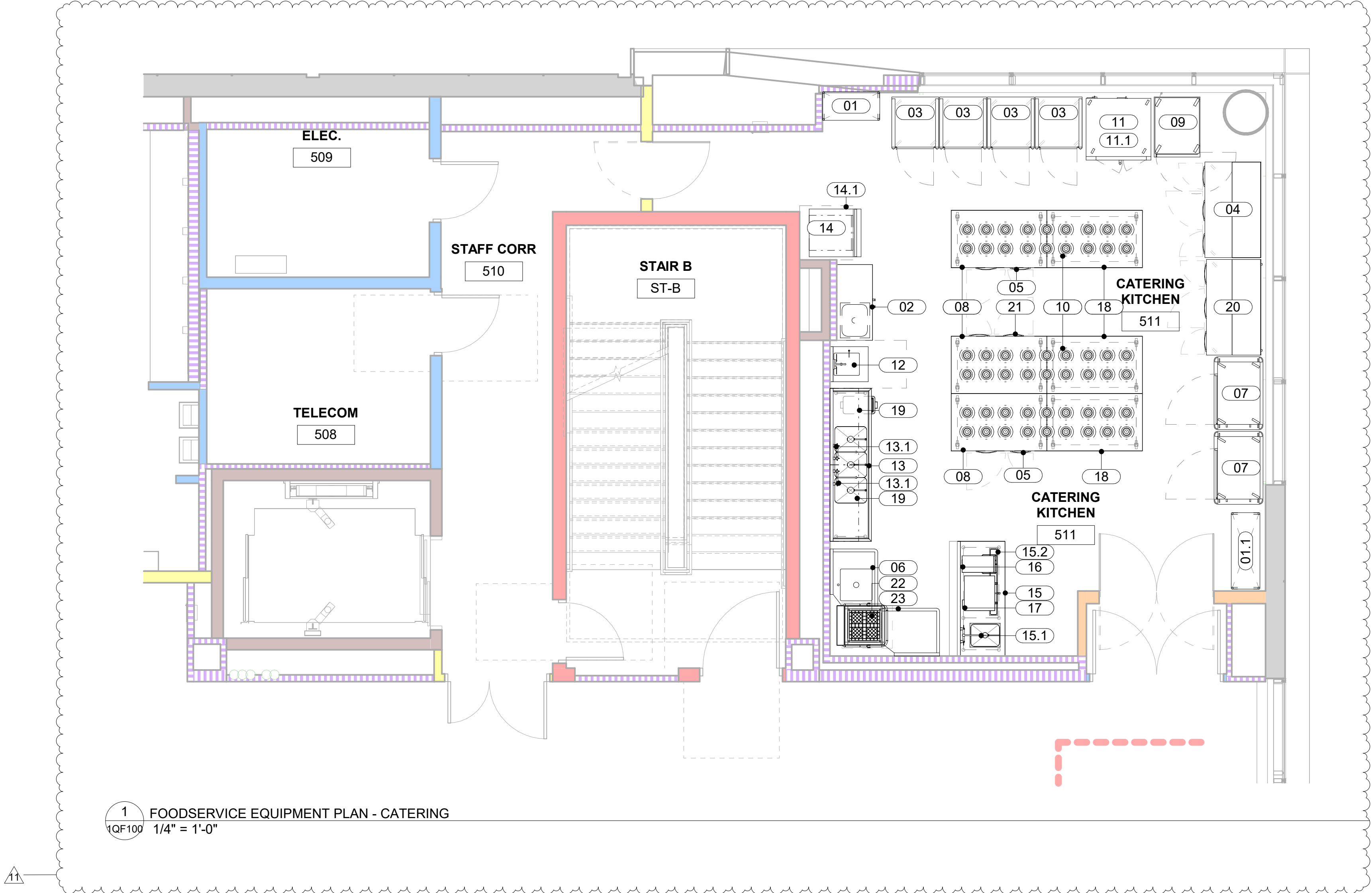
- FOODSERVICE EQUIPMENT PLANS AND SPECIFICATIONS ARE INTENDED TO ILLUSTRATE TYPES AND ARRANGEMENTS, INCLUDING SPACE AND UTILITY REQUIREMENTS, OF EQUIPMENT REQUIRED FOR THE PROJECT REGARDING THE DESIRED FUNCTION AND PRODUCT FLOW. THEY ARE INTENDED TO SERVE AS A REFERENCE TO THE LICENSED PROFESSIONAL ARCHITECT 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 FOODSERVICE 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.

ABBREVIATIONS			
AFF	ABOVE FINISHED FLOOR	FS	FLOOR SINK
C.O.	CONVENIENCE OUTLET	GPH	GALLONS PER HOUR
CONN.	CONNECTION	HW	HOT WATER
CW	COLD WATER	IW	INDIRECT WASTE
DIA.	DIAMETER	NO.	NUMBER
DW	DIRECT WASTE	QTY	QUANTITY
ELEC.	ELECTRICAL	S.P.	STATIC PRESSURE
FD	FLOOR DRAIN	TEMP.	TEMPERATURE

FOODSERVICE SHEET LIST	
SHEET NO.	SHEET NAME
1QF100	FOODSERVICE CATERING EQUIPMENT PLAN
1QF101	FOODSERVICE CAFE EQUIPMENT PLAN
1QF200	FOODSERVICE EQUIPMENT SCHEDULE
1QF300	FOODSERVICE CATERING PLUMBING PLAN
1QF301	FOODSERVICE CAFE PLUMBING PLAN
1QF400	FOODSERVICE CATERING ELECTRICAL PLAN
1QF401	FOODSERVICE CAFE ELECTRICAL PLAN
1QF600	FOODSERVICE SPECIAL CONDITIONS PLAN
1QF700	FOODSERVICE CUSTOM FABRICATION PLAN
1QF701	FOODSERVICE ELEVATIONS
1QF800	FOODSERVICE STANDARD DETAILS
1QF801	FOODSERVICE STANDARD DETAILS
1QF802	FOODSERVICE STANDARD DETAILS



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NOVEMBER 16, 2023

CONSTRUCTION SET

REVISIONS		
4	02.05.24	Final Pkg Add 2
11	08.20.24	CRN-04

KEY PLAN













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PLUMBING LEGEND	
	HW-HOT WATER, OR CW-COLD WATER
	DW-DIRECT WASTE
	IW-INDIRECT WASTE
	GAS
	FS-FLOOR SINK
	FD-FLOOR DRAIN
	HD-HUB DRAIN
	AREA FLOOR DRAIN
	INDIRECT WASTE LINE
	COMPRESSED AIR
	STEAM SUPPLY
	CONDENSATE RETURN

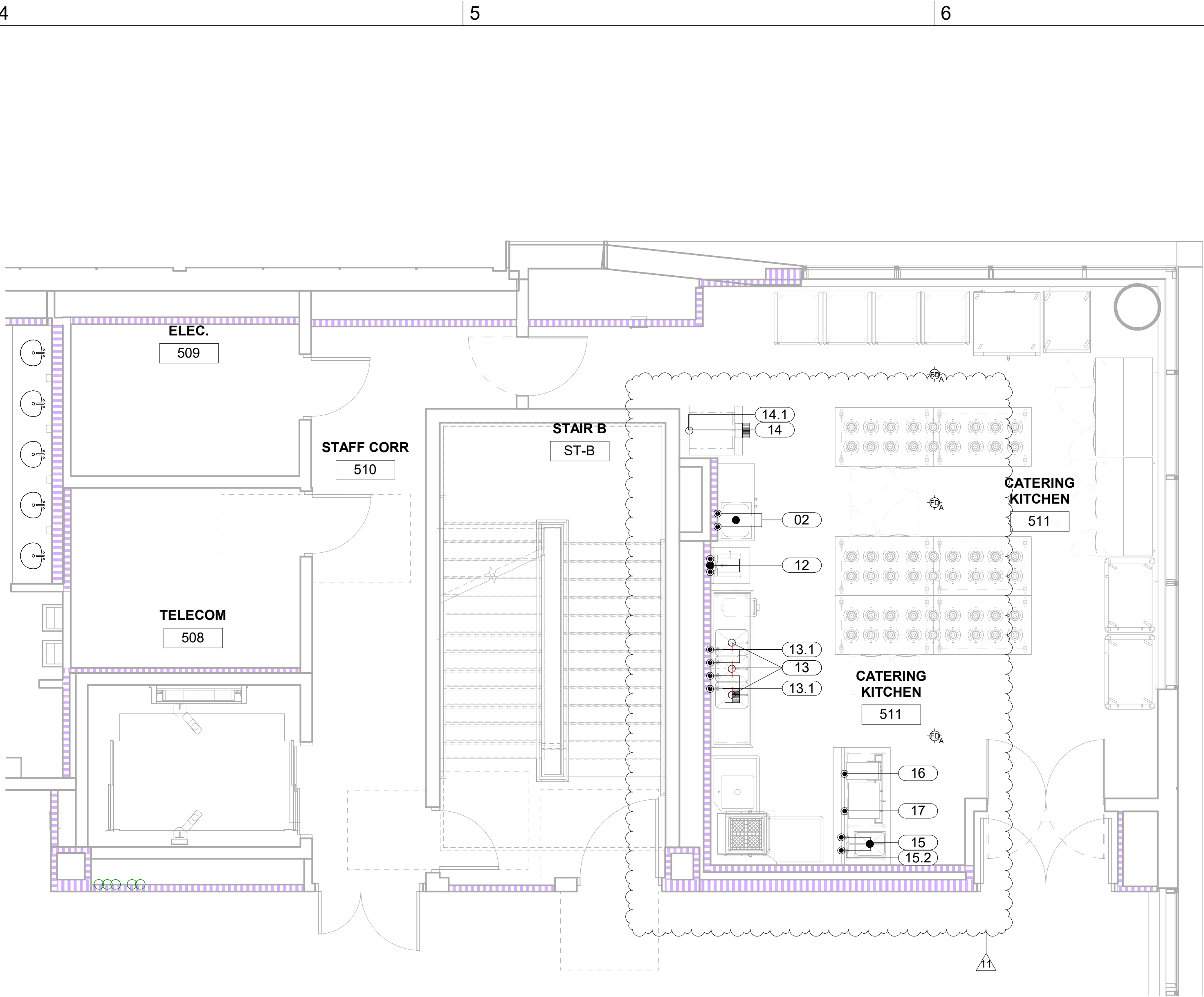
FOODSERVICE PLUMBING NOTES

- 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 FLOORS).
- 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.
- WHEN APPLICABLE, PLUMBING CONTRACTOR TO INTERCONNECT DISHMACHINE WITH BOOSTER HEATER/HEAT RECLAIMER AS 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.
- ALL HORIZONTAL PIPING RUNS EXTENDED 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.
- DRINKING FOUNTAINS 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 THOSE CONNECTIONS, AND 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.
- 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 DRAINLINES FOR WALK-IN COOLER/FREEZER, PITCHED 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.
- 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.

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.



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11	08.20.24	CRN-04	

KEY PLAN

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


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ELECTRICAL LEGEND	
	SPECIAL PURPOSE RECEPTACLE (DEDICATED CIRCUIT)
	JUNCTION BOX
	CONVENIENCE OUTLET (C.O.) - 16A/120/1
	DROP RECEPTACLE (DOWN FROM ABOVE)
	STUB RECEPTACLE (UP FROM FLOOR)
	DATA CONNECTION
	SWITCH
	ELECTRICAL WIRING

FOODSERVICE ELECTRICAL NOTES	
<ul style="list-style-type: none">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 FOODSERVICE CONSULTANT 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 FLOORS).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 EQUIPMENTIT IS THE RESPONSIBILITY OF THE ELECTRICIAN TO REVIEW THE MANUFACTURERS' INSTALLATION INSTRUCTIONS FOR ALL FOODSERVICE EQUIPMENT REQUIREMENT ELECTRICAL CONNECTIONS. SOME MAY REQUIRE MULTIPLE CONNECTIONS.	
ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING: <ul style="list-style-type: none">ELECTRICAL ROUGH-INALL 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 COMPLETE 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. STARTING SWITCHES PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR AND FURNISHED LOOSE AS A STANDARD BY THE 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. ALL RECEPTACLES, COVER PLATES, ETC. IN FOODSERVICE AREAS 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.	

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.

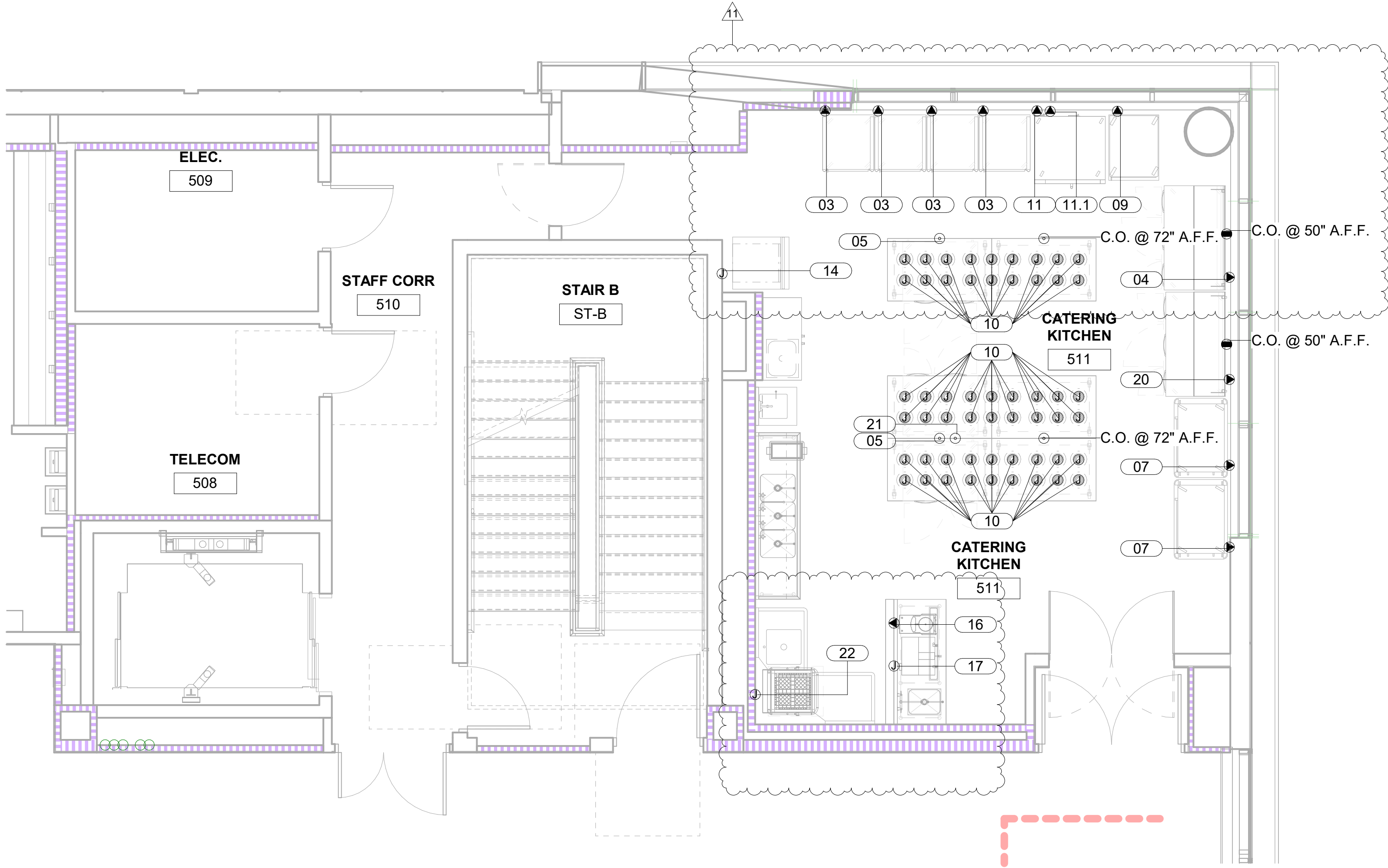
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KEY PLAN

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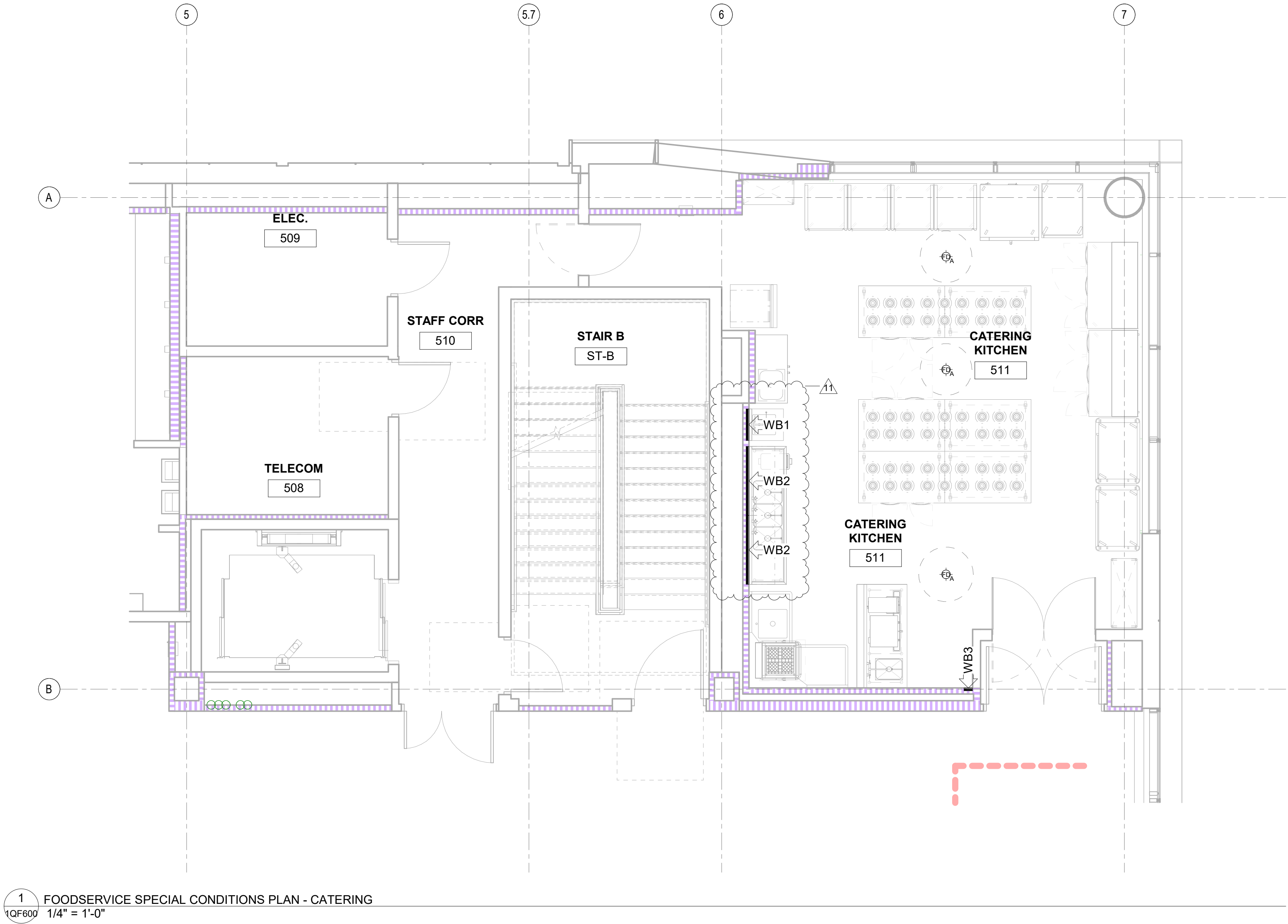
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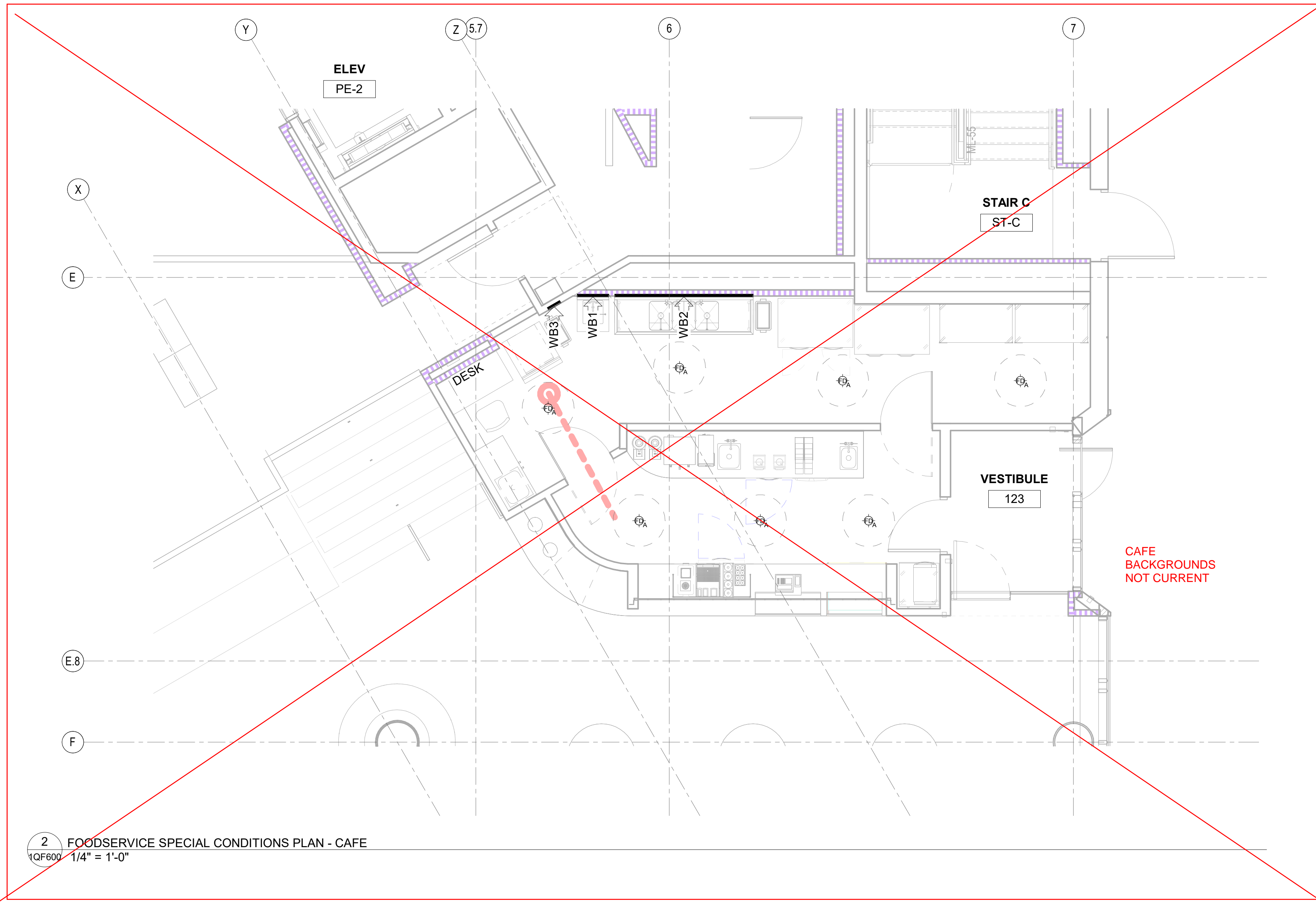
SPECIAL CONDITIONS LEGEND	
	AREA FLOOR DRAIN
	SODA LINE CONDUIT
	CO2 LINE CONDUIT
	REFRIGERANT PIPING
	WALL BLOCKING
	FLOOR SLOPED TO DRAIN
	FLOOR DEPRESSION
	FLOOR CUTOUT
	FLOOR TO REMAIN LEVEL

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	WATER FILTER, BLOCKING @ 90" AFF

FOODSERVICE SPECIAL CONDITIONS NOTES	
<ul style="list-style-type: none">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 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 8" 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.	



1 FOODSERVICE SPECIAL CONDITIONS PLAN - CATERING
1QF600 1/4" = 1'-0"



2 FOODSERVICE SPECIAL CONDITIONS PLAN - CAFE
1QF600 1/4" = 1'-0"

CHARLOTTE MECKLENBURG
LIBRARY
NEW MAIN LIBRARY
NORTH TRYON ST
CHARLOTTE NC 28202

DESIGNER
Snøhetta
80 PINE STREET,
NEW YORK, NY 10005

CLARK NEXSEN
1111 METROPOLITAN AVE, SUITE 333
CHARLOTTE, NORTH CAROLINA 28204
704-377-8800

camacho
3103 MEDLOCK BRIDGE ROAD
NORCROSS, GEORGIA 30071
770.582.1144

PROFESSIONAL SEAL

SUBMITTAL
NOVEMBER 16, 2023
CONSTRUCTION SET

REVISIONS

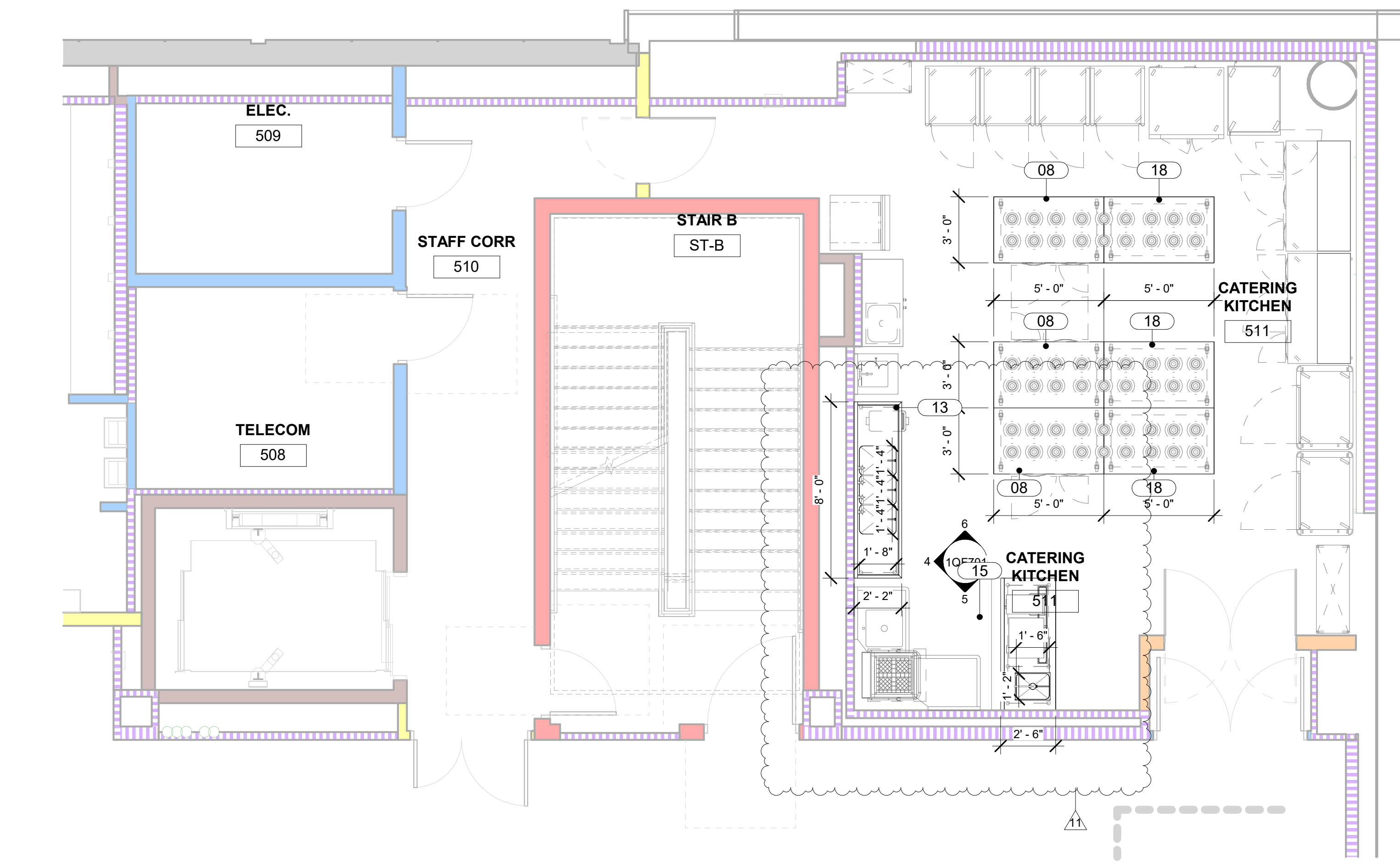
11	08.20.24	CRN-04

KEY PLAN

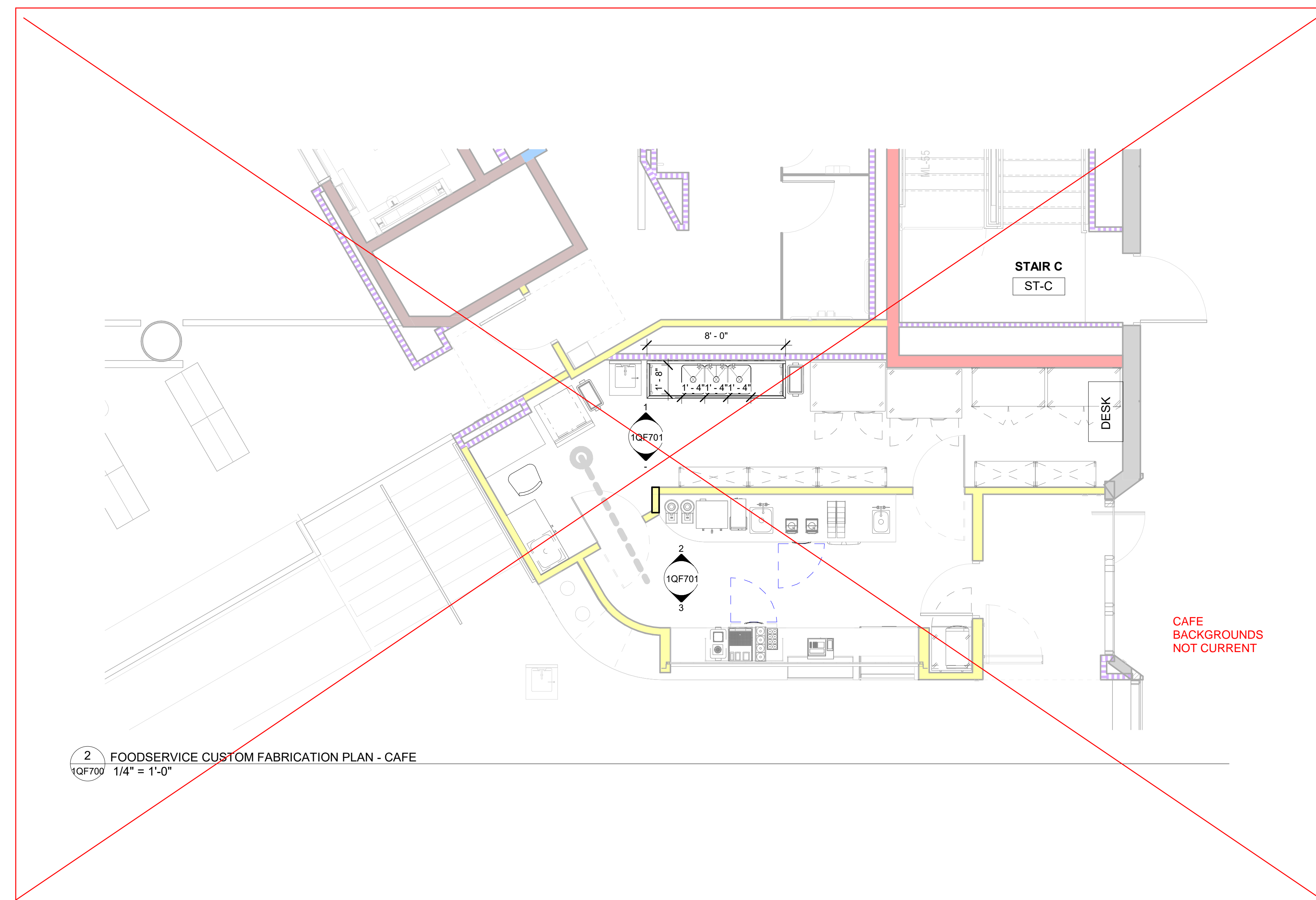
SHEET
FOODSERVICE SPECIAL
CONDITIONS PLAN

1QF600

CN 7343



1 FOODSERVICE CUSTOM FABRICATION PLAN - CATERING
1QF700 1/4" = 1'-0"



2 FOODSERVICE CUSTOM FABRICATION PLAN - CAFE
1QF700 1/4" = 1'-0"

PROFESSIONAL SEAL

SUBMITTAL

NOVEMBER 16, 2023

CONSTRUCTION SET

REVISIONS		
11	08.20.24	CRN-04

KEY PLAN

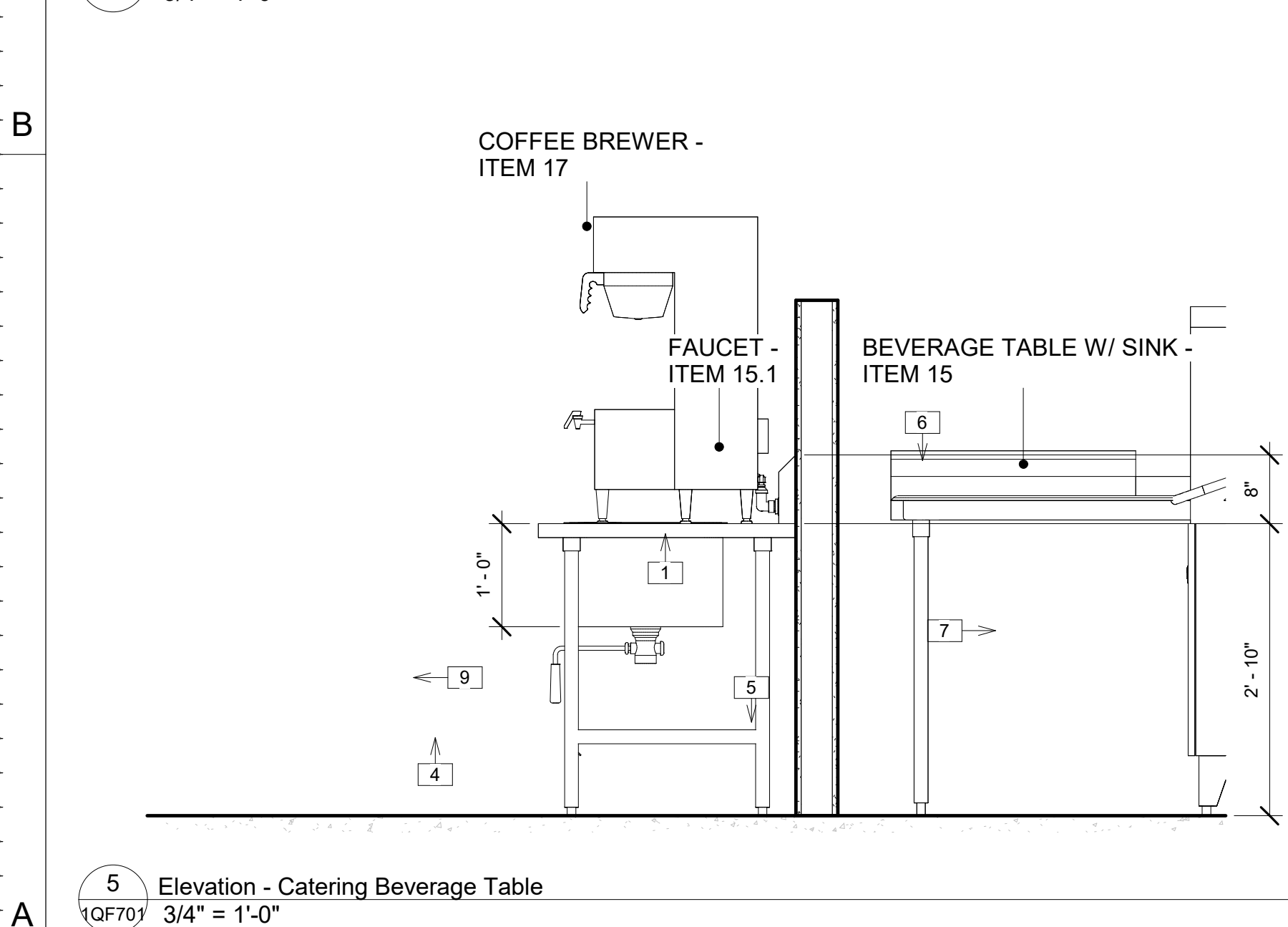
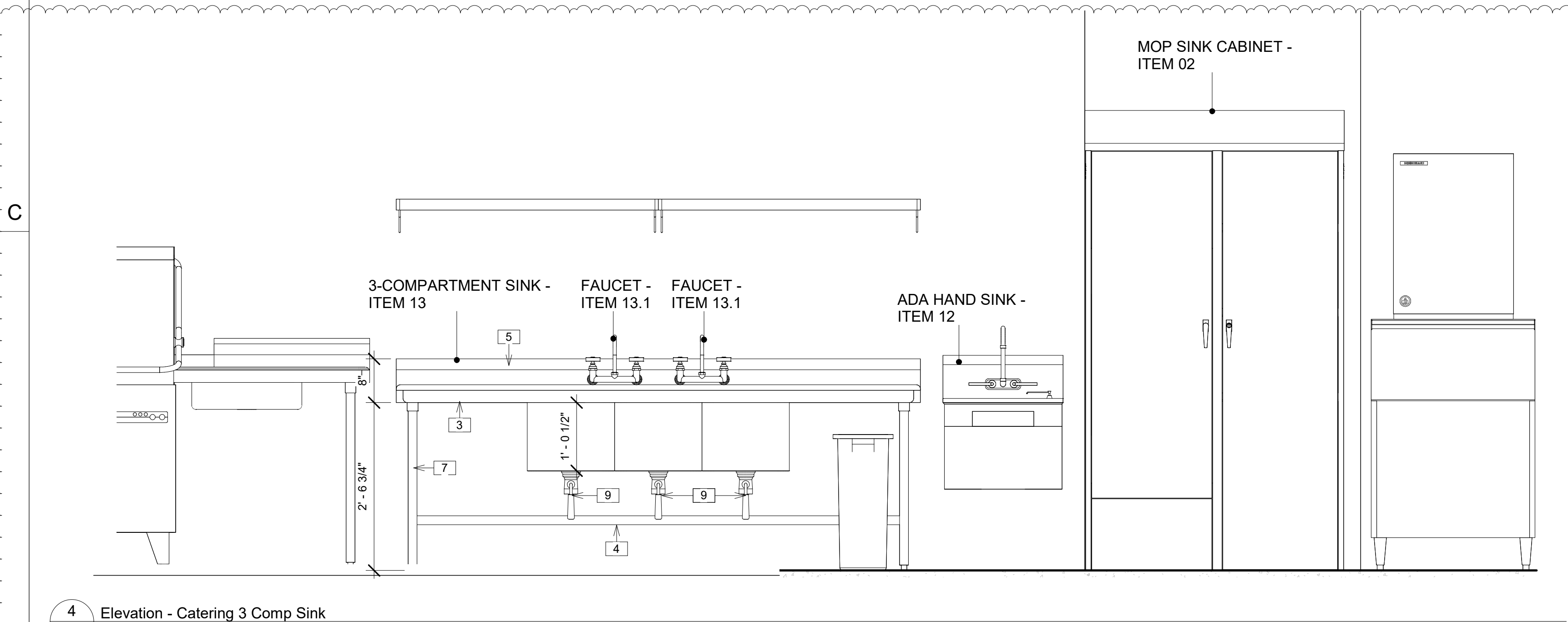
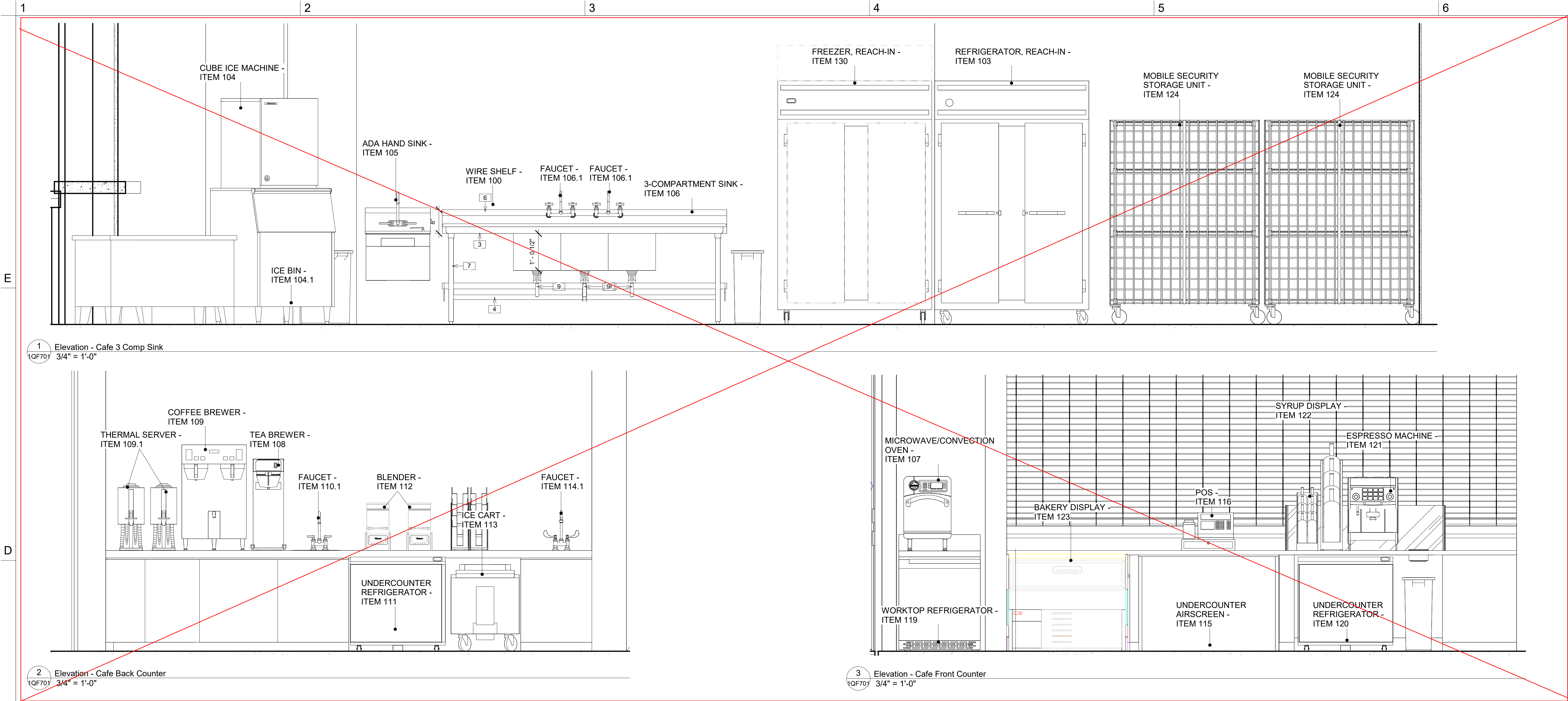
SHEET

FOODSERVICE CUSTOM
FABRICATION PLAN

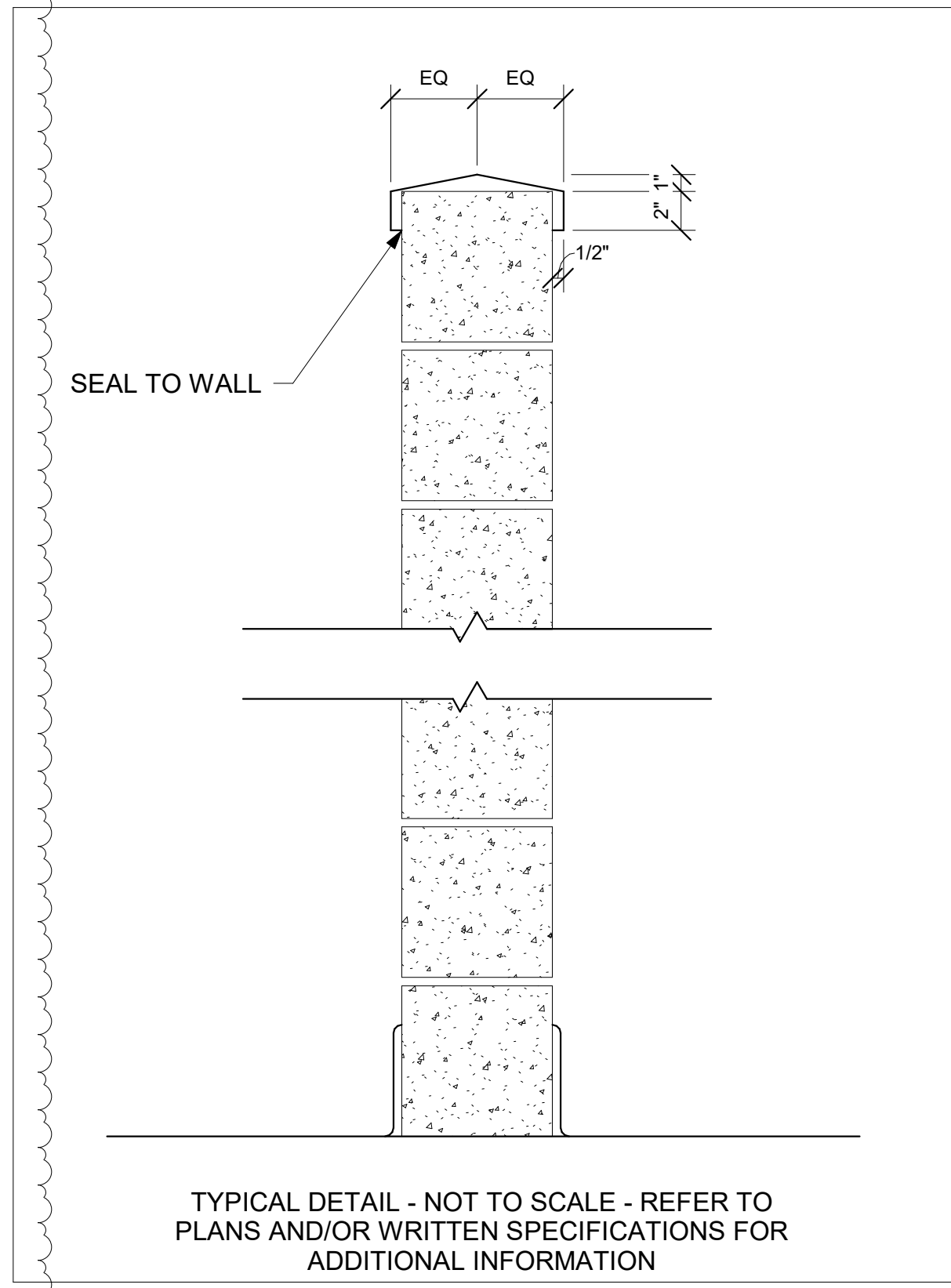
1QF700

CN 7343

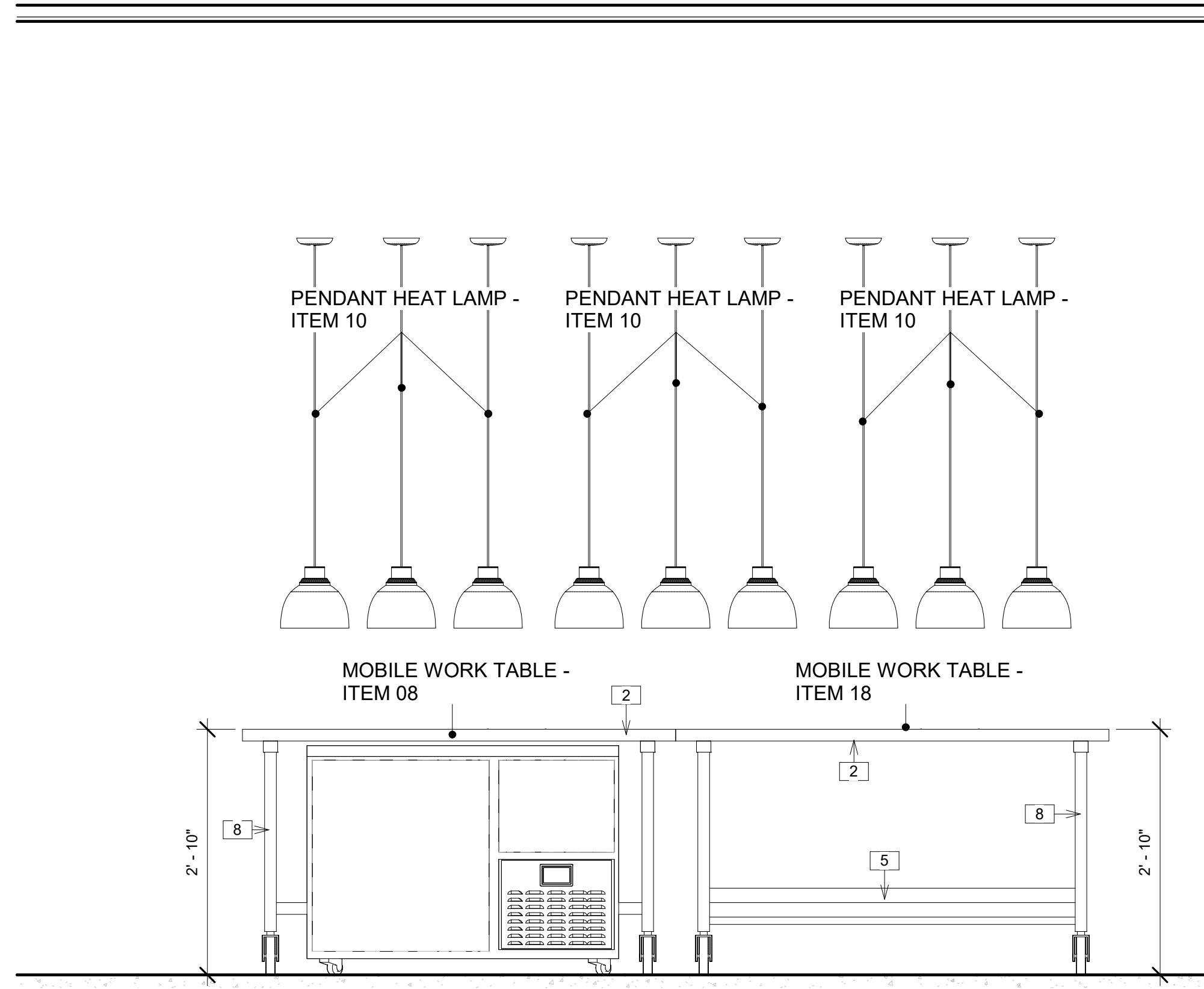
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KEY NOTES	
1	STAINLESS STEEL COUNTER WITH MARINE EDGES
2	STAINLESS STEEL COUNTER WITH ROLLED EDGES
3	STAINLESS STEEL COUNTERTOP WITH 3" RAISED RIM
4	SIDE AND REAR CROSSRAILS
5	UNDERSHELF
6	BACKSPLASH
7	STAINLESS STEEL LEGS WITH ADJUSTABLE BULLET FEET
8	STAINLESS STEEL LEGS WITH CASTERS
9	LEVER WASTE



7 WALL CAP DETAIL
10F701 1 1/2" = 1'-0"



PROFESSIONAL SEAL

SUBMITTAL
NOVEMBER 16, 2023
CONSTRUCTION SET

REVISIONS		
4	02.05.24	Final Pkg Add 2
11	08.20.24	CRN-04

KEY PLAN

SHEET
FOODSERVICE ELEVATIONS

1QF701

CN 7343