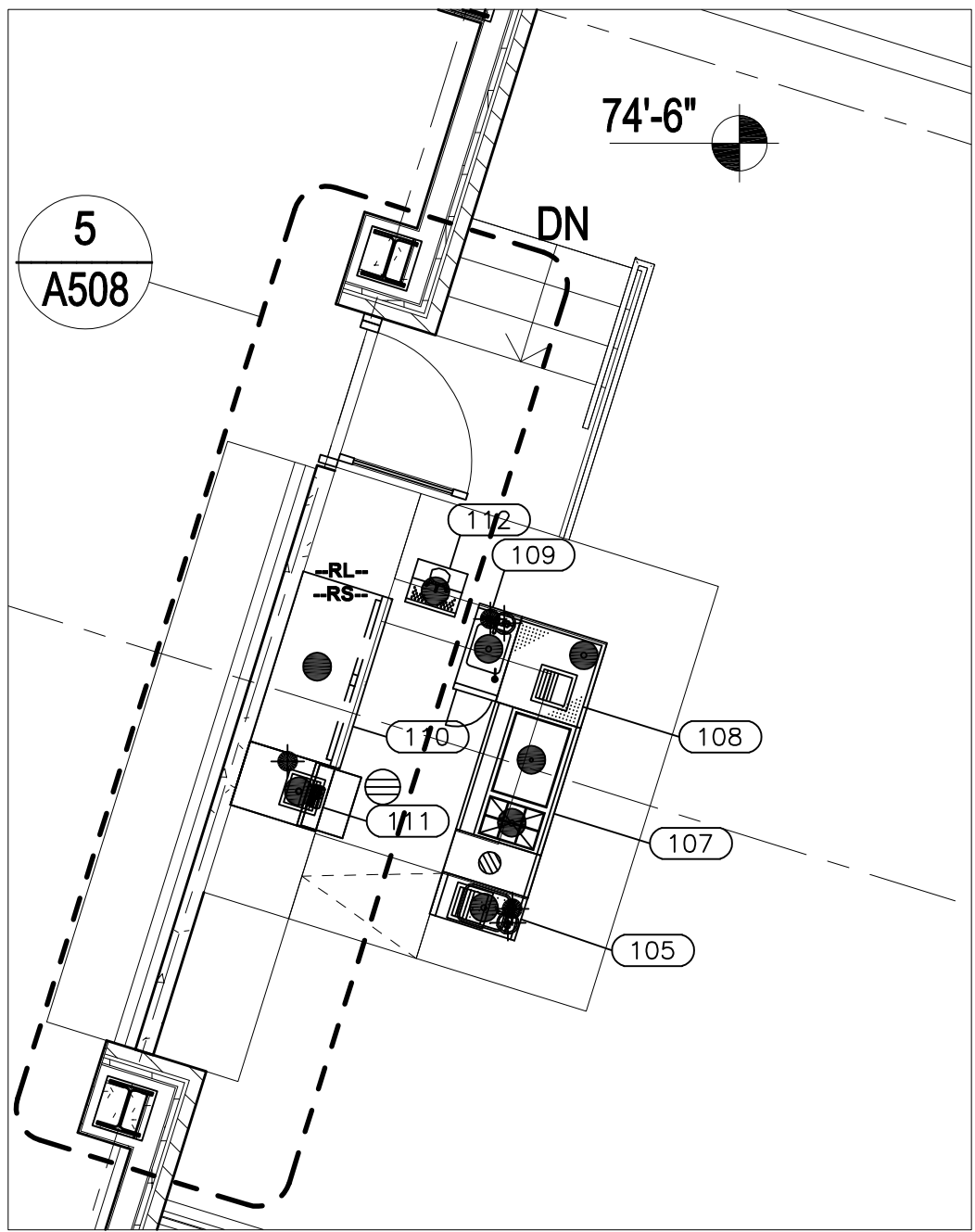
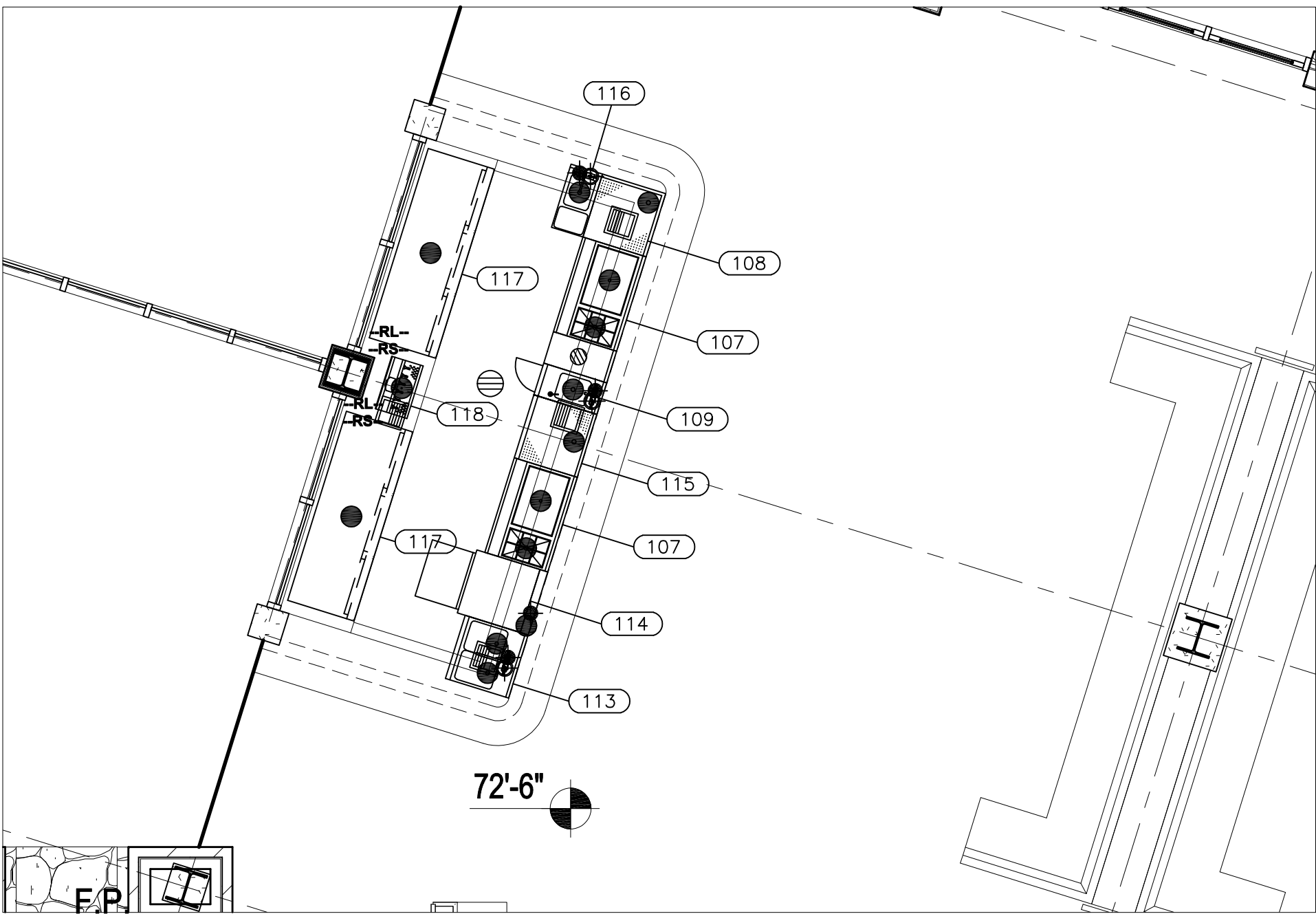


MECHANICAL/PLUMBING NOTES

- THIS DRAWING LOCATES FINAL PLUMBING/MECHANICAL POINTS OF CONNECTION FOR EACH PIECE OF FOODSERVICE EQUIPMENT. IT DOES NOT INDICATE ROUGH-IN LOCATIONS, LOCATIONS, SIZES AND HEIGHTS ABOVE THE FLOOR ARE ESTIMATIONS FOR THE EQUIPMENT SHOWN, AND EXACT REQUIREMENTS MUST BE VERIFIED PRIOR TO INSTALLATION. THE DESIGN OF SYSTEMS TO ACCOMMODATE THESE REQUIREMENTS IS TO BE IN ACCORDANCE WITH ALL APPLICABLE CODES AND MEET WITH THE APPROVAL OF ALL GOVERNING AUTHORITIES. KITCHEN EQUIPMENT CONTRACTOR WILL PROVIDE DIMENSIONED ROUGH-IN DRAWING FOR CONSTRUCTION.
- UTILITIES SHOWN ARE FOR FOODSERVICE EQUIPMENT ITEMS ONLY. THIS DRAWING MUST BE USED IN CONJUNCTION WITH THE MECHANICAL AND PLUMBING DRAWINGS FOR OTHER REQUIRED UTILITIES.
- CONCEAL ALL UTILITIES IN WALLS AND STUB OUT OF WALLS AS REQUIRED FOR CONNECTIONS. DO NOT STUB OUT OF FLOOR OR RUN EXPOSED ON THE FACE OF WALLS.
- EXPOSED PIPING AND FITTINGS TO BE STAINLESS STEEL OR CHROME PLATED BRASS.
- ALL HORIZONTAL PIPING RUNS EXTENDED TO AND CONNECTED TO EQUIPMENT ITEMS SHALL BE AT THE HIGHEST PRACTICAL ELEVATION, BUT NO LESS THAN 6" ABOVE THE FLOOR TO PROVIDE PROPER CLEARANCES FOR CLEANING.
- PROVIDE WATER AND GREASE-PROOF EXHAUST DUCTS FROM VENT CONNECTIONS OF DISHWASHING MACHINES AND EXHAUST VENTILATORS.
- PROVIDE A FIRE EXTINGUISHING SYSTEM IN ALL GREASE EXHAUST DUCTS AS REQUIRED.
- CONCEAL EXHAUST VENTILATOR DRAIN LINES IN WALLS (WHEN APPLICABLE) AND EXTEND TO BUILDING DRAINS AS REQUIRED.
- PROVIDE A NORMALLY CLOSED ELECTRICAL SOLENOID SHUTOFF VALVE WITH BATTERY BACK-UP AND TIME DELAY IN ALL SUPPLY LINES FOR GAS FUELED EQUIPMENT.
- PROVIDE GREASE TRAP WITH TOP FLUSH WITH FINISHED FLOOR, UNLESS PROVIDED OUTSIDE OF FOODSERVICE AREA. UNITS MUST BE LOCATED FREE FROM OBSTRUCTION FOR SERVICING AND CLEANING.
- PROVIDE AIR COOLED REFRIGERATION SYSTEMS (WHEN APPLICABLE) WITH MINIMAL AIR SUPPLY OF 1,000 CFM PER HORSEPOWER AND ADEQUATE EXHAUST TO KEEP CONDENSER ROOM BELOW 90 DEG. F.
- PROVIDE WATER COOLED REFRIGERATION SYSTEMS (WHEN APPLICABLE) WITH A MINIMUM WATER SUPPLY OF 1.5 GPM PER HORSEPOWER AT 70 DEG. F. AND A MINIMUM AIR SUPPLY OF 200 CFM PER HORSEPOWER WITH ADEQUATE EXHAUST TO KEEP CONDENSER ROOM BELOW 90 DEG. F.
- WATER PRESSURE IN FOOD AND BEVERAGE AREAS SHOULD BE 50 PSIG (345 KPa) MAXIMUM. WATER PRESSURE AT DISHWASHERS, BOOSTER HEATERS, GLASS AND UTENSIL WASHERS TO BE 25 PSIG (172 KPa).
- PLUMBING DIVISION SHALL FURNISH AND INSTALL ALL NECESSARY VALVES, TRAPS, TAIL PIECES, LINE STRAINERS, WATER PRESSURE REDUCING VALVES AND VACUUM BREAKERS AND CONNECT ALL WATER, FUEL GAS, STEAM AND WASTE LINES TO FOOD SERVICE AND BEVERAGE EQUIPMENT.
- PLUMBING CONTRACTOR TO PROVIDE GAS SERVICES AT EQUIPMENT TO MAINTAIN AN 8" (203MM) WATER COLUMN. KITCHEN EQUIPMENT CONTRACTOR TO PROVIDE GAS PRESSURE REGULATORS AS REQUIRED BY CODE AND A.G.A. FOR INSTALLATION BY PLUMBING DIVISION IN LINE BETWEEN BUILDING SERVICES AND EQUIPMENT.
- PLUMBING DIVISION TO SUPPLY GAS SHUT OFF VALVE AT EACH EQUIPMENT CONNECTION AND INSTALL WITHIN EQUIPMENT SPREADERS OR CHASES FOR EASY ACCESSIBILITY.
- MECHANICAL ENGINEER TO SIZE GAS ROUGH-IN FOR RANGE BATTERIES; SCHEDULES SHOW LOADS ONLY FOR EACH PIECE NOT THE TOTAL. LOOP GAS SERVICES WHEN PRACTICAL.
- PLUMBING DIVISION SHALL INSTALL AND CONNECT ALL FAUCETS FURNISHED BY KEC.
- PLUMBING DIVISION SHALL FURNISH AND INSTALL ALL INDIRECT SINK WASTE LINES TO FLOOR SINKS.
- PLUMBING DIVISION TO PROVIDE ADEQUATE CLEAN-OUT FOR DRAIN LINES.
- KITCHEN EQUIPMENT CONTRACTOR SHALL FURNISH AND INSTALL FIRE PROTECTION SYSTEM (INCLUDING FURNISHING SOLENOID SHUTOFF VALVES). PLUMBING DIVISION SHALL INSTALL SHUTOFF VALVE. VERIFY LOCATION WITH KEC.
- FLOOR SINKS SHALL BE INSTALLED FLUSH WITH FINISH FLOOR OR PER LOCAL CODE WITH GRATE COVER AS INDICATED.
- FLOOR DRAINS INDICATED ARE FOR FOOD AND BEVERAGE AREAS ONLY. ADDITIONAL GENERAL PURPOSE AREA DRAINS SHALL BE LOCATED BY THE PLUMBING ENGINEER/ ARCHITECT.



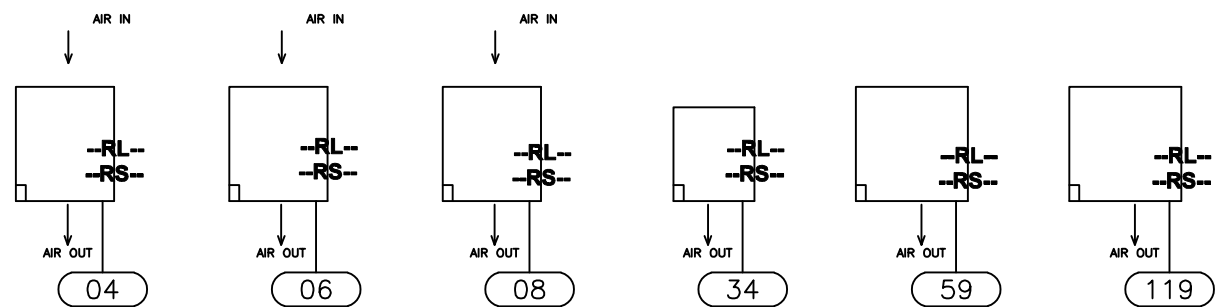
PLUMBING CONNECTION LEGEND

+	HW	HOT WATER
+	CW	COLD WATER
+	IW	INDIRECT WASTE
+	DW	DIRECT WASTE
+	G	GAS CONNECTION
+	AFD	AREA FLOOR DRAIN
+	FFD	FUNNEL FLOOR DRAIN
+	FS	FLOOR SINK
+	S	STEAM SUPPLY
+	SR	STEAM RETURN
+	FC	FIELD CONNECTION
+	CWS	CONDENSER WATER
+	CWR	COND. WATER RETURN
+	FCW	FILTERED COLD WATER
+	RL	REFRIGERANT LIQUID
+	RS	REFRIGERANT SUCTION
+	AF	ABOVE FINISHED FLOOR
+	DFA	DOWN FROM ABOVE
+	ACH	ABOVE COUNTER HEIGHT
+	BTC	BRANCH TO CONNECT
+	PC	PLUMBING CONTRACTOR
+	NIC	NOT IN CONTRACT

MECHANICAL CONNECTION LEGEND

+	EXH	EXHAUST DUCT
+	SUP	SUPPLY DUCT
+	DV	DIRECT VENT
+	+	EXHAUST CEILING GRILL

REMOTE CONDENSING UNITS



AIR COOLED, OUTDOOR - LOCATED BY ARCHITECT - Not to Scale

GENERAL NOTE (TYP. OF ALL SHEETS)

THESE DRAWINGS ARE FOR INFORMATION PURPOSES ONLY
The information conveyed in this set is intended to communicate design intent for use in the planning and bidding processes only. These documents are not for use in construction or to locate utilities or other requirements. The Kitchen Equipment Contractor and other sub-contractors are to verify all information and produce construction documents. TEO, parent company and affiliates will not be liable for action taken as a result of the design and equipment portrayed in these plans.

NIKEC: Not included in the Kitchen Equipment Contract