

PLUMBING SERVICE SCHEDULE

MARK	QTY	C WATER	HOT WATER	WASTE	GAS	STEAM	RI HT	SRVS	DESCRIPTION	REMARK
		SIZE	SIZE	DIR	SIZE	SIZE	COND	ITEM		
P-4	1			2"				4	SINK, MOP	
P-4B	1	1/2"	1/2"	20	140			35"		
P-5	1	1/2"	1/2"	20	140			60"	5	HOSE REEL
P-6	1			1-1/2"				42"	6	WASHER, CLOTHES
P-6B	1	1/2"	1/2"	20	140			42"		
P-7	1				1/2"	20		16"	7	DRYER, CLOTHES
P-14	2							108"	14	EVAPORATOR COIL, MED-TEMP
P-14B	2							108"		
P-14C	1			3/4"						ALSO SERVES ITEM NO. 17
P-17	2							108"	17	EVAPORATOR COIL, LOW TEMP
P-17B	2							108"		
P-18	1			3/4"						ALSO SERVES ITEM NO. 19
P-18B	1							108"		
P-18C	1							108"		
P-19	1							108"	19	EVAPORATOR COIL, MED TEMP
P-19B	1							108"		
P-25	1			1"					25	BAG-IN-THE-BOX
P-25B	1	1"						16"		
P-27	1							114"	27	EVAPORATOR COIL, MED-TEMP
P-27B	1							114"		
P-27C	1			3/4"						ALSO SERVES ITEM NO. 29
P-29	1							114"	29	EVAPORATOR COIL, MED-TEMP
P-29B	1							114"		
P-30	1			3/4"					30	EVAPORATOR COIL, LOW PROFILE
P-30B	1							114"	30	EVAPORATOR COIL, LOW PROFILE
P-30C	1							114"	30	EVAPORATOR COIL, LOW PROFILE
P-31	5			1-1/2"				24"	31	HAND SINK, W/SOAP & TOWEL DISP
P-31B	5	1/2"	1/2"	20	140			16"		
P-33	1	3/4"	3/4"	20	140			16"	33	SINK WORK TABLE, TWO COMPARTMENT
P-47	1			2"					47	SINK, TABLE
P-47B	1	3/4"	3/4"	20	140			16"		
P-53	1			2"					53	OVEN-STEAMER, ROLL-IN
P-53B	1	3/4"	3/4"	20	140			24"		EXISTING UTILITY DISTRIBUTION SYSTEM
P-53C	1	3/4"	3/4"	20	140			16"		
P-54	1			3/4"	130			24"	54	RANGE, EVEN HEAT TOP
P-55	1			3/4"	130			24"	55	RANGE, FRY TOP
P-56	2			3/4"	130			24"	56	RANGE, FRY TOP
P-57	1			3/4"	110			24"	57	FRYER
P-57B	1			3/4"	110			24"		
P-58	2			3/4"	120			24"	58	OVEN, CONVECTION GAS
P-59	1			1-1/2"					59	EXHAUST VENTILATOR
P-59B	1	1"	60	140						
P-60	1			1-1/2"					60	STEAMER, 2-COMPARTMENT, GAS-FRED
P-60B	1	3/8"						16"		EXISTING UTILITY DISTRIBUTION SYSTEM
P-60C	1			1"	200			24"		
P-61	1			3/4"	120			24"	61	OVEN, CONVECTION GAS
P-62	1	1/2"	1/2"	20	140			16"	62	KETTLE, TILT 40-GALLON ELECTRIC
P-63	1	1/2"	1/2"	20	140			16"	63	KETTLE, TILT 40-GALLON ELECTRIC
P-64	1	1/2"	1/2"	20	140			16"	64	KETTLE, TILT 40-GALLON ELECTRIC
P-65	1			3/4"	200			24"	65	TILTING SKILLET, 30-GALLON
P-65B	1	1/2"	1/2"	20	140			16"		NEW UTILITY DISTRIBUTION SYSTEM
P-66	1			3"					66	FLOOR DRAIN GRATE
P-67	1			3"					67	FLOOR DRAIN GRATE
P-68	1			1-1/2"					68	EXHAUST VENTILATOR
P-69	1	1/2"							69	CEILG
P-69B	1	1/2"	40	140						NEW UTILITY DISTRIBUTION SYSTEM
P-69C	1			2"						
P-70	1			1-1/2"		1-1/4"	460			
P-70B	1	1/2"	1/2"	20	140			24"	70	HAND SINK, W/SOAP & TOWEL DISP
P-71	1			2"					71	WORK TABLE WITH SINK
P-71B	1	1/2"	1/2"	20	140			16"		
P-73	1			3"					73	FLOOR DRAIN GRATE
P-74	1			3/8"					74	ICE CUBER, MODULAR-STACKABLE
P-74B	1	1/2"						84"		ALSO SERVES ITEM NO. 75 AND 125
P-76	1			2"				13"	76	SINK, UTENSIL WASHING
P-76B	1	3/4"	3/4"	20	140			16"		
P-76C	1			2"						
P-76D	1	3/4"	3/4"	20	140			16"		
P-77	1			2"					77	UTENSIL WASHER
P-79	1			2"				13"	79	DISHTABLE, SOILED
P-79B	1			2"				13"		
P-80	3	1/2"	1/2"	20	140			16"	80	FAUCET, PRE-RINSE
P-81	2			3/4"	246	140			81	TRAY WASHER, AUTOMATIC
P-81B	2			1-1/2"						
P-81C	2			1/2"	66	140				
P-86	3			1"					86	COMPRESSED AIR SYSTEM
P-89	1	1/2"	1/2"	20	140				89	COUNTER WITH SINK
P-89B	1	1/2"	1/2"	20	140			16"		
P-100	1			3/4"	90			24"	100	BROILER, HEAVY DUTY, CHAR-TYPE
P-101	1			3/4"	72			24"	101	GRIDDLE, GAS COUNTERTOP
P-103	1			3/4"	120			24"	103	FRYER
P-103B	1			3/4"	120			24"		
P-106	1			1/2"					106	FOOD WELL
P-113	1	3/8"						16"	113	COFFEE BREWER
P-114	1	3/4"						16"	114	SODA TOWER WITH ICE MAKER
P-114B	1	3/4"								
P-125	1	1-1/2"	600	140					125	CONTROL CABINET

ELECTRICAL ROUGH-IN NOTES

- A. ELECTRICAL CONTRACTOR TO WIRE THRU & MOUNT FAN ACTIVATION SWITCH AT DOOR JAMBS FOR INSECT CONTROL FANS.
- B. ELECTRICAL CONTRACTOR TO WIRE THRU DISPOSER CONTROL AND SOLENOID VALVE FOR ALL DISPOSERS.
- C. CONDUIT AND WIRING BY ELECTRICAL CONTRACTOR, RUN FROM FREEZER EVAPORATOR COIL TO REFRIGERATION SYSTEM, ITEM NO. 1, AT REMOTE LOCATION SELECTED BY ARCHITECT. (FOR DEFROST CONTROL CIRCUIT) SEE REFRIGERATION SYSTEM SHEET
- D. CONDUIT AND WIRING BY ELECTRICAL CONTRACTOR, RUN FROM ICE MAKER TO REFRIGERATION SYSTEM, ITEM NO. 1, AT REMOTE LOCATION SELECTED BY ARCHITECT. (FOR FAN MOTOR CONTROL SWITCH) SEE REFRIGERATION SYSTEM SHEET
- E. ELECTRICAL CONTRACTOR TO WIRE THRU INFINITE CONTROL SWITCH FOR ALL HEAT LAMPS.
- F. ELECTRICAL CONTRACTOR TO WIRE RECEPTACLES MOUNTED ON ALL COUNTERS AND WORK TABLES AS INDICATED.
- G. ELECTRICAL CONTRACTOR TO LOOK AT FOODSERVICE MECHANICAL SHEET FOR CONDUIT CHASES FOR BEVERAGE OR REFRIGERATION LINES.

LEGEND - ELECTRICAL CONNECTIONS

- ⊖ DUPLEX RECEPT., 20-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- ⊕ SPECIAL PURPOSE OUTLET, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- ⊖ SPECIAL PURPOSE OUTLET, 208/240-VOLT AS INDICATED, GROUND TYPE, HORIZONTAL MOUNT
- ⊙ JUNCTION BOX
- ⊖ ELECTRICAL CONDUIT, STUB AS INDICATED FOR DIRECT CONNECTION
- ⊖ FLOOR/CEILING RECEPTACLE AS INDICATED
- FIELD WIRING, CONCEALED IN WALL, FLOOR, OR CEILING
- BEVERAGE OR REFRIGERATION CHASE LINES, CONCEALED IN WALL, FLOOR OR CEILING
- ⊖ SWITCH
- ⊖ VAPOR PROOF LIGHT FIXTURE
- ⊖ COMMUNICATIONS, CAT-5 AND TELEPHONE COMBINATION

LEGEND - PLUMBING CONNECTIONS

- HW-HOT WATER, OR CW-COLD WATER
- GAS
- WASTE, DIRECT-CONNECTED UNLESS NOTED "OPEN HUB"
- ⊖ FLOOR DRAIN
- ⊖ FLOOR SINK WITH THREE QUARTER GRATE
- ⊖ FLOOR SINK WITH HALF GRATE
- ⊖ REFRIGERANT LIQUID
- ⊖ REFRIGERANT SUCTION
- ⊖ AIR SUPPLY
- FIELD CONNECTIONS

PLUMBING ROUGH-IN NOTES

- A. THE PLUMBER SHALL FURNISH REDUCED PRESSURE BACKFLOW PREVENTER, SERIES 909, FOR ALL BEVERAGE DISPENSERS AND ICE MAKING MACHINES. ALL WATER LINES BETWEEN THE REDUCED PRESSURE BACKFLOW PREVENTER AND A CARBONATOR MUST BE CONSTRUCTED OF PLASTIC OR STAINLESS STEEL.
- B. ALL EXPOSED PIPING FOR VACUUM BREAKERS, EXHAUST VENTILATORS SHALL BE CHROME PLATED OR STAINLESS STEEL.
- C. IT SHALL BE THE RESPONSIBILITY OF THE KITCHEN EQUIPMENT CONTRACTOR TO COORDINATE LOCATIONS OF FLOOR SINKS AND FLOOR TROUGHES.
- D. IT SHALL BE THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO INSTALL THE FIRE SUPPRESSION SYSTEM GAS VALVE FURNISHED BY THE KITCHEN EQUIP. CONTR.
- E. GAS SUPPLY TO COOKING APPLIANCES SHALL BE SHUT-OFF UPON ACTIVATION OF FIRE SUPPRESSION SYSTEM.

WIRING DATA FOR GX2 SERIES VENTILATOR:

- ① FAN ON/OFF SWITCH FURNISHED BY GAYLORD MFG. FIELD J-BOX AND FIELD WIRING BY ELECTRICAL CONTRACTOR.
- ② TWO WIRES FROM FIELD J-BOX TO SUPPLY VOLTAGE SERVICE BY ELECTRICAL CONTRACTOR.
- ③ TWO WIRES FROM FIELD J-BOX TO MAGNETIC STARTER SWITCH BY ELECTRICAL CONTRACTOR.
- ④ FOUR WIRES FROM FIELD J-BOX TO J-BOX (A) ON VENTILATOR BY ELECTRICAL CONTRACTOR
- ⑤ LIGHT SWITCH FOR LIGHT FIXTURES WITH SUPPLY VOLTAGE SERVICE BY ELECTRICAL CONTRACTOR.
- ⑥ TWO WIRES WITH GROUND FROM LIGHT SWITCH TO J-BOX (B) ON VENTILATOR BY ELECTRICAL CONTRACTOR
- ⑦ LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO J-BOX (B) BY GAYLORD MANUFACTURER.

NOTE: ELECTRICITY AND GAS TO COOKING APPLIANCES SHALL BE SHUT-OFF UPON ACTIVATION OF THE FIRE SUPPRESSION SYSTEM. ALSO, THE MAKE-UP AIR SHALL SHUT DOWN. THE EXHAUST FAN SHALL REMAIN ON AND THE DAMPER OPEN. SEE SHEET ***** DETAILS 1 AND 2. SEE ELECTRICAL CONSULTANT'S DRAWINGS FOR ANY GFI PROVISIONS.

NOTE: THE EXHAUST FAN AND THE MAKE-UP AIR SHALL BE INTERCONNECTED. (THIS WILL REQUIRE A BY-PASS SWITCH WHEN ANSUL SYSTEM IS ACTIVATED)

ELECTRICAL SERVICE SCHEDULE

MK.	QTY	CONNECTION	CHARACTERISTICS	RI HT	SERVS	DESCRIPTION	REMARKS					
		AMPS	KW	HP	VOLTS	PH	JBOX	RCP	ITEM			
E-1	1	16.7			480	3	X		STUB UP	1	REFRIGERATION SYSTEM	LOCATION SELECTED BY ARCHITECT
E-2	1	48.1			480	3	X		STUB UP	2	REFRIGERATION SYSTEM	LOCATION SELECTED BY ARCHITECT
E-3	2	7.5		3/4	120	1	X		108"	3	INSECT CONTROL FAN	DOOR ACTIVATED MICROSWITCH
E-6	1	10.2			3/4	120	1	X	48"	6	WASHER, CLOTHES	
E-7	1	7.9		1/2	120	1	X		48"	7	DRYER, CLOTHES	
E-10	6	7.5		3/4	120	1	X		108"	10	INSECT CONTROL FAN	DOOR ACTIVATED MICROSWITCH
E-13	1	8			120	1	X		108"	13	PREFAB REFRIG./FREEZER	
E-13B	1	12			120	1	X		108"		PREFAB REFRIG./FREEZER	
E-13C	1	6			120	1	X		108"		PREFAB REFRIG./FREEZER	
E-13D	1	8			120	1	X		108"		PREFAB REFRIG./FREEZER	
E-14	2	6.2			120	1	X		108"	14	EVAPORATOR COIL, MED-TEMP	
E-17	2	18.15			208	3	X		108"	17	EVAPORATOR COIL, LOW TEMP	PULL 5-WIRES FROM ITEM NO. 2
E-18	1	16.1			208	3	X		108"	18	EVAPORATOR COIL, LOW TEMP	PULL 5-WIRES FROM ITEM NO. 2
E-19	1	8.8			120	1	X		108"	19	EVAPORATOR COIL, MED TEMP	
E-25	1	6		1/3	120	1	X		104"	25	BAG-IN-THE-BOX	
E-26	1	4			120	1	X		114"	26	PREFAB REFRIGERATORS	
E-26B	1	4			120	1	X		114"		PREFAB REFRIGERATORS	
E-27	1	6.8			120	1	X		114"	27	EVAPORATOR COIL, MED-TEMP	
E-29	1	6.8			120	1	X		114"	29	EVAPORATOR COIL, MED-TEMP	
E-30	1	12.9			120	1	X		114"	30	EVAPORATOR COIL, LOW PROFILE	
E-35	1				120	1	X		48"	35	CUTTER, FOOD W/HUB	
E-38	1	6.2		1/3	120	1	X		48"	38	SLICER, AUTOMATIC FEED	
E-39	1	6.2		1/3	120	1	X		48"	39	SLICER, AUTOMATIC FEED	
E-46	1				1/2	120	1	X	48"	46	MIXER, 20-QUART	
E-49	1	5.8		2	208	3	X		48"	49	MIXER, 60-QUART	
E-53	1	25			120	1	X		48"	53	OVEN-STEAMER, ROLL-IN	EXISTING UTILITY DISTRIBUTION SYSTEM
E-57	1	2.8			120	1	X		15"	57	FRYER	NEW UTILITY DISTRIBUTION CENTER
E-57B	1	2.8			120	1	X		15"		FRYER	
E-57C	1	8.4		1/3	120	1	X		15"		FRYER	
E-57D	1	6.3	0.75		120	1	X		48"		FRYER	
E-58	2	6		1/3	120	1	X		48"	58	OVEN, CONVECTION GAS	(1) NEW UTILITY DISTRIBUTION CENTER
E-58B	2	6		1/3	120	1	X		24"	58	OVEN, CONVECTION GAS	(1) EXISTING DISTRIBUTION CENTER
E-59	-				SEE REMARK					59	CONTROL WIRING FROM REMOTE CONTROL PANEL	CONTROL PANEL
E-60	1	5			120	1	X		15"	60	STEAMER, 2-COMPARTMENT, GAS-FRED	EXISTING UTILITY DISTRIBUTION CENTER
E-61	1	6		1/3	120	1	X		48"	61	OVEN, CONVECTION GAS	
E-61B	1	6		1/3	120	1	X		24"		OVEN, CONVECTION GAS	
E-62	1	14.8			480	3	X		24"	62	KETTLE, TILT 40-GALLON ELECTRIC	
E-63	1	14.8			480	3	X		24"	63	KETTLE, TILT 40-GALLON ELECTRIC	
E-64	1	14.8			480	3	X		24"	64	KETTLE, TILT 40-GALLON ELECTRIC	
E-65	1	10			120	1	X		24"	65	TILTING SKILLET, 30-GALLON	NEW UTILITY DISTRIBUTION CENTER
E-68	-				SEE							