

COORDINATE FINAL LOCATIONS OF SERVING LINE TO ADHERE TO EXISTING CONDITIONS

- FOODSERVICE GENERAL NOTES:**
- ALL 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, AND 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 MARSHALL, 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., AND SHALL BEAR THE U.L. LABEL.
 - ALL STANDARD STEAM-HEATED EQUIPMENT SHALL BE MANUFACTURED IN ACCORDANCE WITH A S.M.E. CODE REQUIREMENTS AND CARRY THE A.S.M.E. STAMP.
 - NO EXTRA CHARGE WILL BE PAID FOR FURNISHING ITEMS REQUIRED BY THE REGULATIONS, BUT NOT SPECIFIED OR SHOWN ON THE DRAWINGS.
 - RULINGS AND INTERPRETATIONS OF ENFORCING AGENCIES SHALL BE CONSIDERED PART OF REGULATIONS.
 - GENERAL CONTRACTOR TO SITE VERIFY ALL DIMENSIONS PRIOR TO CONSTRUCTION.
- DISCLAIMER:**
- THE FOODSERVICE EQUIPMENT PLANS AND SPECIFICATIONS ARE INTENDED TO ILLUSTRATE TYPES AND ARRANGEMENTS, INCLUDING SPACE AND UTILITY REQUIREMENTS, OF EQUIPMENT REQUIRED FOR THIS PROJECT REGARDING THE DESIRED FUNCTION AND PRODUCT FLOW, AND 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 ACCURACY IS NOT GUARANTEED. SHOULD DISCREPANCIES OCCUR THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT IN ORDER 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 GOING THROUGH CHANGE ORDERS WILL NOT BE TOLERATED.

FINAL
 03/15/2019

No.	Description	Date



Project Title:
GUILFORD COUNTY SCHOOLS - SWANN MIDDLE SCHOOL

811 CYPRESS ST
 GREENSBORO, NC, 27405
 Sheet Title:
FOODSERVICE EQUIPMENT PLAN



Drawn by:
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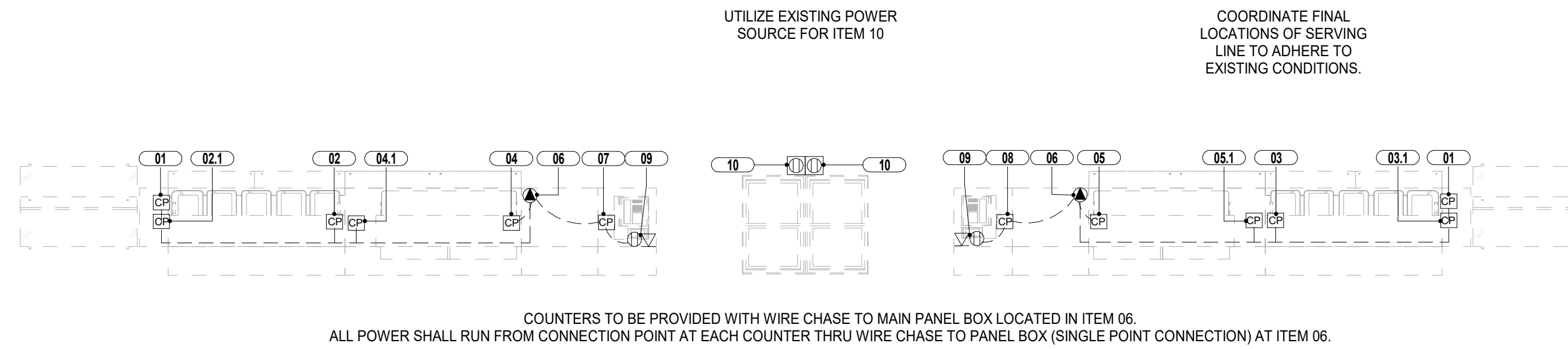
CONSTRUCTION DOCUMENTS
 Sheet Number:
Q100
 Sub-Project:

1 FOODSERVICE EQUIPMENT PLAN
 1/4" = 1'-0"

FOODSERVICE EQUIPMENT SCHEDULE - NEW

ITEM NO	QTY	DESCRIPTION	MANUFACTURER	MODEL	EQUIPMENT REMARKS
01	2	MILK COOLER	BEVERAGE AIR	SMF49HC-1-S	FORCED AIR
02	1	HOT FOOD COUNTER	DUKE	E305-25SS	INCLUDE ELECTRICAL OUTLET FOR ITEM 01
02.1	1	SNEEZE GUARD	DUKE	TS560-74	S/S SHELF WITH LED LIGHT
03	1	HOT FOOD COUNTER	DUKE	E305-25SS	INCLUDE ELECTRICAL OUTLET FOR ITEM 01
03.1	1	SNEEZE GUARD	DUKE	TS560-74	S/S SHELF WITH LED LIGHT
04	1	COLD FOOD COUNTER	DUKE	316-25SS-N7	PROVIDE WITH 12" PLAIN TOP SECTION BETWEEN HOT & COLD WELLS
04.1	1	SNEEZE GUARD	DUKE	TS540-60	S/S SHELF WITH LED LIGHT
05	1	COLD FOOD COUNTER	DUKE	316-25SS-N7	PROVIDE WITH 12" PLAIN TOP SECTION BETWEEN HOT & COLD WELLS
05.1	1	SNEEZE GUARD	DUKE	TS540-60	S/S SHELF WITH LED LIGHT
06	2	SOLID TOP COUNTER	DUKE	308-25SS	WITH FULLY WIRED MAIN PANEL BOX
07	1	CASHIER'S COUNTER	DUKE	306-25SS	INCLUDE ELECTRICAL OUTLET FOR ITEM 08
08	1	CASHIER'S COUNTER	DUKE	306-25SS	INCLUDE ELECTRICAL OUTLET FOR ITEM 08
09	2	P.O.S.	PROVIDED BY OPERATIONS	CONTACT OPERATIONS	
10	2	ICE CREAM FREEZER	PROVIDED BY VENDOR	CONTACT VENDOR	

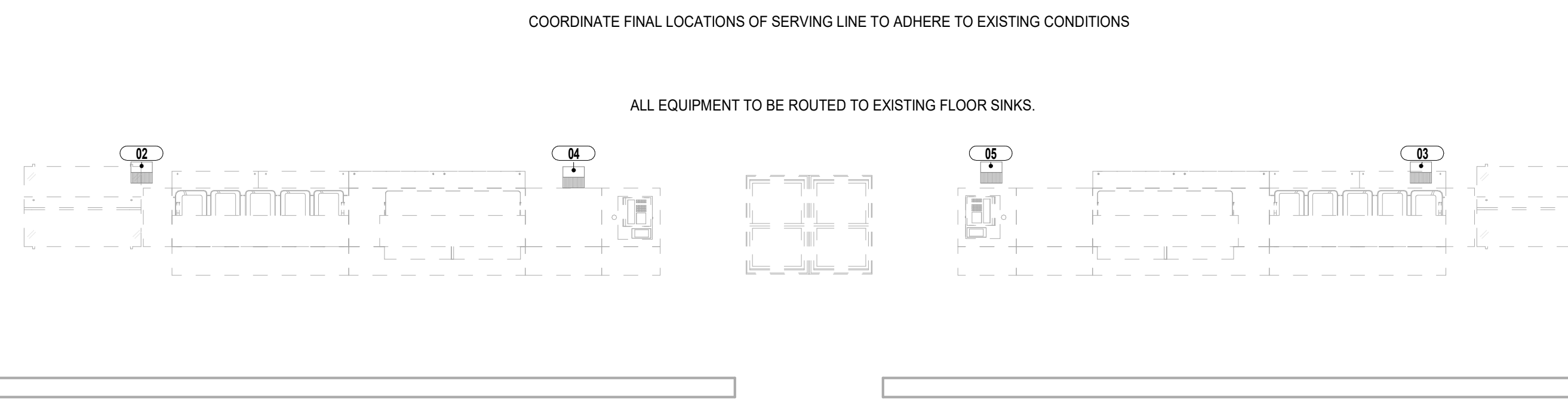
ELECTRICAL LEGEND	
	SPECIAL OUTLET - COUNTER
	CONNECTION POINT - COUNTER
	DATA CONNECTION
	DUPLEX OUTLET - COUNTER



1 FOODSERVICE EQUIPMENT ELECTRICAL PLAN
 1/4" = 1'-0"

FOODSERVICE ELECTRICAL SCHEDULE											
ITEM NO	QTY	DESCRIPTION	AMPS	WATTS	HP	VOLTS	PHASE	CYCLE	CONN TYPE	NEMA	ELECTRICAL REMARKS
01	2	MILK COOLER	3.00		1/4	120	1	60	CORD & PLUG	5-15P	OUTLET PROVIDED WITH ITEM 02
02	1	HOT FOOD COUNTER	21.60	4500		208	1	60	DIRECT		WIRE TO PANEL BOX ON ITEM 04
02.1	1	SNEEZE GUARD	0.38			120	1	60	DIRECT		WIRE TO PANEL BOX ON ITEM 04
03	1	HOT FOOD COUNTER	21.60	4500		208	1	60	DIRECT		WIRE TO PANEL BOX ON ITEM 04
03.1	1	SNEEZE GUARD	0.38			120	1	60	DIRECT		WIRE TO PANEL BOX ON ITEM 04
04	1	COLD FOOD COUNTER	4.40	2500	1/3	120	1	60	DIRECT		WIRE TO PANEL BOX ON ITEM 04
04.1	1	SNEEZE GUARD	0.25			120	1	60	DIRECT		WIRE TO PANEL BOX ON ITEM 04
05	1	COLD FOOD COUNTER	4.40	2500	1/3	120	1	60	DIRECT		WIRE TO PANEL BOX ON ITEM 04
05.1	1	SNEEZE GUARD	0.25			120	1	60	DIRECT		WIRE TO PANEL BOX ON ITEM 04
06	2	SOLID TOP COUNTER				120/208	1	60	CORD & PLUG	SPECIAL	PANEL BOX FOR ALL ITEMS. AMPS SHALL BE BASED ON TOTAL AMPS FROM ALL SERVING LINE COMPONENTS
07	1	CASHIER'S COUNTER				120	1	60	DIRECT		PROVIDED WITH CONVENIENCE OUTLET
08	1	CASHIER'S COUNTER				120	1	60	DIRECT		PROVIDED WITH CONVENIENCE OUTLET
09	2	P.O.S.	10.00			120	1	60	CORD & PLUG	5-15P	OUTLET PROVIDED WITH ITEM 05
10	2	ICE CREAM FREEZER	2.50			120	1	60	CORD & PLUG	5-15P	USE EXISTING POWER SOURCE

PLUMBING LEGEND	
	FLOOR DRAIN
	FLOOR SINK - HALF GRATE



2 FOODSERVICE EQUIPMENT PLUMBING PLAN
 1/4" = 1'-0"

FOODSERVICE PLUMBING SCHEDULE					
ITEM NO	QTY	DESCRIPTION	IW SIZE	IW TYPE	PLUMBING REMARKS
02	1	HOT FOOD COUNTER	1"	FS	
03	1	HOT FOOD COUNTER	1"	FS	
04	1	COLD FOOD COUNTER	1"	FS	
05	1	COLD FOOD COUNTER	1"	FS	

FOODSERVICE UTILITY NOTES

- THE ELECTRICAL/PLUMBING PLAN AND COORDINATING SCHEDULES ARE INTENDED TO SHOW ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION TYPES, POSITIONS, FIXTURE TYPES AND LOAD REQUIREMENTS FOR FOODSERVICE EQUIPMENT SPECIFIED AND FOODSERVICE EQUIPMENT THAT IS SCHEDULED FOR RE-USE. THESE ELECTRICAL/PLUMBING PLANS ARE INTENDED TO SHOW ELECTRICAL/PLUMBING REQUIREMENTS AND APPROXIMATE ROUGHING-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.
- KITCHEN EQUIPMENT CONTRACTOR, PRIOR TO EQUIPMENT INSTALLATION, SHALL CHECK ALL UTILITY ROUGH-IN LOCATIONS, COORDINATE FIELD CONDITIONS, AND CALL TO THE ATTENTION OF THE GENERAL CONTRACTOR ANY AND ALL DISCREPANCIES BETWEEN THE FOODSERVICE ROUGH-IN PLANS, THE EQUIPMENT SPECIFIED, AND THE ROUGH-INS AS THEY OCCUR IN THE FIELD.
- UTILITIES ARE BASED ON MANUFACTURER'S INFORMATION. UTILITY LOAD MINIMUM CIRCUIT AMPACITY AND OVERCURRENT PROTECTION TO BE DETERMINED BY CODE REQUIREMENTS AND/OR MAUFACTURER'S DIRECTIONS. ACTUAL ROUGHING-IN TO BE DETERMINED BY CODE REQUIREMENTS AND/OR MAUFACTURER'S DIRECTIONS.
- SHOULD DISCREPANCIES OCCUR THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER IN ORDER FOR THE CONFLICT TO BE CLARIFIED IN AN OFFICIAL REQUEST FOR INFORMATION.
- ALL EXPOSED UTILITY LINES AND PIPES SHALL BE INSTALLED IN A WAY THAT DOES NOT OBSTRUCT OR PREVENT THE CLEANING OF FLOORS, WALLS AND CEILING AREA. 1 TO 2 INCHES OFF WALLS AND MINIMUM 6" OFF FLOORS.
- ALL UTILITY WORK, LABOR AND MATERIAL, REQUIRED TO CONNECT THIS EQUIPMENT IS TO BE FURNISHED BY UTILITY CONTRACTOR UNLESS SPECIFICALLY CALLED FOR IN FOODSERVICE DOCUMENTS. UTILITY CONTRACTOR IS TO INCLUDE ROUGHING-IN TO POINTS INDICATED ON ROUGHING-IN PLANS. FINAL CONNECTIONS FROM ROUGH-IN POINTS TO VARIOUS PIECES OF EQUIPMENT REQUIRING SUCH CONNECTIONS, AND THE SUPPLYING OF ALL NECESSARY MATERIALS AND LABOR FOR THIS WORK EXCEPT AS HERINAFTER NOTED.
- FINAL ELECTRICAL CONNECTIONS TO ALL EQUIPMENT SHALL BE BY THE ELECTRICAL CONTRACTOR, INCLUDING ALL REQUIRED MATERIALS SUCH AS, LINE AND DISCONNECT SWITCHES, SAFETY CUT-OFFS, 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 ELECTRICAL CONTRACTOR. STARTING SWITCHES PROVIDED BY FOODSERVICE EQUIPMENT CONTRACTOR AND FURNISHED LOOSE AS STANDARD BY EQUIPMENT MANUFACTURERS (OTHER THAN CUSTOM FABRICATED ITEMS) ARE TO BE MOUNTED AND WIRED COMPLETE UNDER ELECTRICAL CONTRACT.
- FINAL PLUMBING CONNECTIONS TO ALL EQUIPMENT SHALL BE BY THE PLUMBING CONTRACTOR, INCLUDING ALL REQUIRED MATERIALS SUCH AS, PIPING OF SUPPLY AND WASTE LINES FROM BUILDING SERVICE TO ROUGH-IN (UNLESS SPECIFICALLY STATED OTHERWISE), TRAPS, GREASE INTERCEPTORS, LINE STRAINERS, TAILPIECES, VALVES, STOPS, SHUTOFFS, AND MISCELLANEOUS FITTINGS REQUIRED FOR COMPLETE INSTALLATION AND FINAL CONNECTION. UTILITY ENGINEER TO BE RESPONSIBLE FOR ALL CONCERNS AND ARRANGEMENTS REGARDING PENETRATIONS INTO THE FLOOR AND WALL. BUILDING OWNER TO APPROVE PRIOR TO CONSTRUCTION.
- UTILITY COMPONENTS MUST NOT INTERFERE WITH THE OPERATION OF THE ITEMS OF FOOD SERVICE EQUIPMENT.
- FINAL CONNECTIONS TO ALL EQUIPMENT SHALL BE BY THE PLUMBING CONTRACTOR, INCLUDING ALL REQUIRED MATERIALS SUCH AS STOPS, VALVES, FILTERS, TRAPS, CHECK VALVES, PIPING, TUBING, ETC.

ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING:

- ALL ELECTRIC BUILDING SERVICES INCLUDING BUT NOT LIMITED TO: CONDUIT, WIRING, LINE AND DISCONNECT SWITCHES, SAFETY CUT OFFS AND FITTINGS, CONTROL PANELS, FUSES, BOXES AND FITTINGS REQUIRED FOR COMPLETE INSTALLATION, EXCEPT INTERNAL WIRING AS SPECIFIED, UNLESS INDICATED OTHERWISE ON DRAWINGS.
- FINAL CONNECTIONS, INCLUDING MOUNTING AND WIRING OF STARTERS AND SWITCHES FURNISHED AS PART OF THE FOODSERVICE EQUIPMENT, UNLESS OTHERWISE INDICATED ON THE DRAWINGS.
- ALL JUNCTION BOXES, ELECTRICAL OUTLETS, COVER PLATES, SWITCHES, ETC. NOT BUILT INTO FIXTURES OR EQUIPMENT. ALL OUTLETS, JUNCTION BOXES, COVER PLATES, ETC. IN FOODSERVICE AREAS MUST BE MOISTURE PROOF.
- ALL PLUGS AND CORDS SHALL BE N.E.M.A. RATED AND U.L. APPROVED FOR MANUFACTURED AND FABRICATED EQUIPMENT.
- G.F.I. RECEPTACLES AS REQUIRED BY LOCAL, STATE, AND NATIONAL CODES.
- DISCONNECTS OR OTHER DEVICES AS MAY BE REQUIRED BY LOCAL, STATE, AND NATIONAL CODES.

THE PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING:

- ALL FLOOR SINKS, COMPLETE WITH TOP GRATES (AS INDICATED) AND REMOVABLE SEDIMENT BUCKETS. ALL FIXTURES TO BE SET FLUSH WITH FINISHED FLOOR, EXCEPT AS OTHERWISE NOTED.
- ALL 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) ABOVE FLOOR FOR SANITATION AND CLEANING. ALL WASTE LINES SHALL HAVE ADEQUATE CLEAN-OUT PROVISIONS PER LOCAL CODES.
- 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 FINISHED FLOOR SO AS TO PROVIDE CLEARANCE FOR CLEANING.
- ALL LINES ROUTED THROUGH EQUIPMENT SHALL NOT INTERFERE WITH THE INTENDED USE OF, OR SERVICING OF THE EQUIPMENT.

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