

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	SMF34HC-1-S	FORCED AIR
02	2	HOT FOOD COUNTER	DUKE	E305-25SS	INCLUDE ELECTRICAL OUTLET FOR ITEM 01
02.1	2	SNEEZE GUARD	DUKE	TS560-74	S/S SHELF WITH LED LIGHT
03	1	COLD FOOD COUNTER	DUKE	327-25SS-N7	
03.1	1	SNEEZE GUARD	DUKE	TS540-74	S/S SHELF WITH LED LIGHT
04	1	COLD FOOD COUNTER	DUKE	327-25SS-N7	
04.1	1	SNEEZE GUARD	DUKE	TS540-74	S/S SHELF WITH LED LIGHT
05	2	SOLID TOP COUNTER	DUKE	318-25SS	WITH FULLY WIRED MAIN PANEL BOX
06	1	CASHIER'S COUNTER	DUKE	306-25SS	INCLUDE ELECTRICAL OUTLET FOR ITEM 08
07	1	CASHIER'S COUNTER	DUKE	306-25SS	INCLUDE ELECTRICAL OUTLET FOR ITEM 08
08	2	P.O.S.	PROVIDED BY OPERATIONS	CONTACT OPERATIONS	
10.1	1	SOLID TOP COUNTER	DUKE MFG	TST-60SS	
10.2	1	SOLID TOP COUNTER	DUKE MFG	TST-60SS	
10.3	1	CORNER COUNTER	DUKE MFG	TTU-45SS	
10.4	1	SOLID TOP COUNTER	DUKE MFG	TST-60SS	
10.5	1	CORNER COUNTER	DUKE MFG	TTU-45SS	
10.6	1	SOLID TOP COUNTER	DUKE MFG	TST-46SS	
11	1	DROP-IN REFRIGERATED CASE	ATLAS METAL	WCPT-3	
12	1	HOT/FROST UNIT	DUKE MFG	HF35-2-FOL-FOL	
13	1	P.O.S.	PROVIDED BY OPERATIONS	CONTACT OPERATIONS	
14	1	SNEEZE GUARD	DUKE	TS560-46	S/S SHELF WITH LED LIGHT
15	1	HEAT LAMP, STRIP TYPE	HATCO	GRN-36	

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.

EXISTING EQUIPMENT:

- APPROPRIATE TRADES TO DISCONNECT FOODSERVICE EQUIPMENT ALLOCATED FOR RELOCATION OR REMOVAL.
- ALL EXISTING H.V.A.C., SPRINKLERS AND OTHER SERVICES TO BE RELOCATED AS REQUIRED BY MECHANICAL AND ELECTRICAL ENGINEERS SHALL MEET ALL STANDARDS, CODES AND BYLAWS SET FORTH BY LOCAL GOVERNING AUTHORITIES.
- FOOD SERVICE EQUIPMENT CONTRACTOR TO MOVE & SET IN PLACE THOSE ITEMS INDICATED AS RELOCATED.
- ALL FOODSERVICE EQUIPMENT THAT IS SCHEDULED FOR REMOVAL SHALL BE TURNED OVER TO THE OWNER FOR DISPOSAL OR STORAGE AT THEIR DISCRETION.
- THE DATA ON EXISTING EQUIPMENT IS THE BEST AVAILABLE AT THE TIME THESE DRAWINGS WERE PREPARED, AND IS OFFERED FOR PLANNING PURPOSES ONLY. THE CONTRACTOR SHALL FIELD VERIFY ALL DATA PRIOR TO ROUGHING-IN UTILITIES FOR EXISTING EQUIPMENT.
- EXISTING VENTILATORS MUST BE VERIFIED THEY WILL PERFORM PROPERLY FOR NEW EQUIPMENT INDICATED.
- EXISTING FIRE SUPPRESSION SYSTEM MUST BE RECONFIGURED AS REQUIRED TO SUIT NEW COOKING EQUIPMENT INDICATED.

11400: WORK INCLUDED IN THIS SECTION

- Furnish all labor, material, services, and specified equipment, necessary for the complete installation of foodservice equipment in strict accordance with specifications, applicable drawings and local codes, including that which is reasonably inferred, with all related items necessary to complete work shown on contract drawings and/or required by these specifications.
- Deliver all equipment on schedule. The Foodservice Equipment Contractor shall be responsible for coordinating all aspects of their work as it relates to the General Contractor, Subcontractors, the Owner, or any other Trades as may be dictated by the Owner, Architect, or Consultant.
- The Foodservice Equipment Contractor shall be fully responsible for verifying all field dimensions as they pertain to the work in this section.
- Cutting of holes in equipment for pipes, drains, electric outlets, etc., as required for this installation. Work shall conform to the highest standards of workmanship and shall include welded sleeves, collars, ferrules or escutcheons. Foodservice Equipment Contractor to completely coordinate all aspects of installation with all trades for a complete and thorough installation.
- All wall sleeves, chrome plated cover plates, vermin proofing, and sealing of wall sleeves Foodservice Equipment Contractor to provide vermin proofing for all floor sleeves he uses.
- All work involved in making stands and supports for all specified equipment requiring them.
- Repair all damage to the premises as a result of this installation and daily removal of all debris left by the Foodservice Equipment Contractor.
- The Foodservice Equipment Contractor shall be responsible for keeping their area orderly during the entire time of installation. Foodservice equipment and fixtures shall be cleaned thoroughly and ready for operation at the time the building is turned over to the owner.
- Become familiar with and accepts responsibility for compliance with all applicable codes and regulations. If authorities having jurisdiction require any portion of the equipment to be inspected, tested, or approved, the Foodservice Equipment Contractor and/or their equipment supplier shall bear all costs of such inspections, tests or approvals.

FINAL
 03/15/2019

No.	Description	Date
		Revisions



WESTERN GUILFORD HIGH SCHOOL - SERVING LINE RENOVATION

409 FRIENDWAY ROAD
 GREENSBORO, NC 27410

Sheet Title:
 FOODSERVICE EQUIPMENT PLAN



Drawn by:
 JSL

Project Number:
 VB-0197.3.3

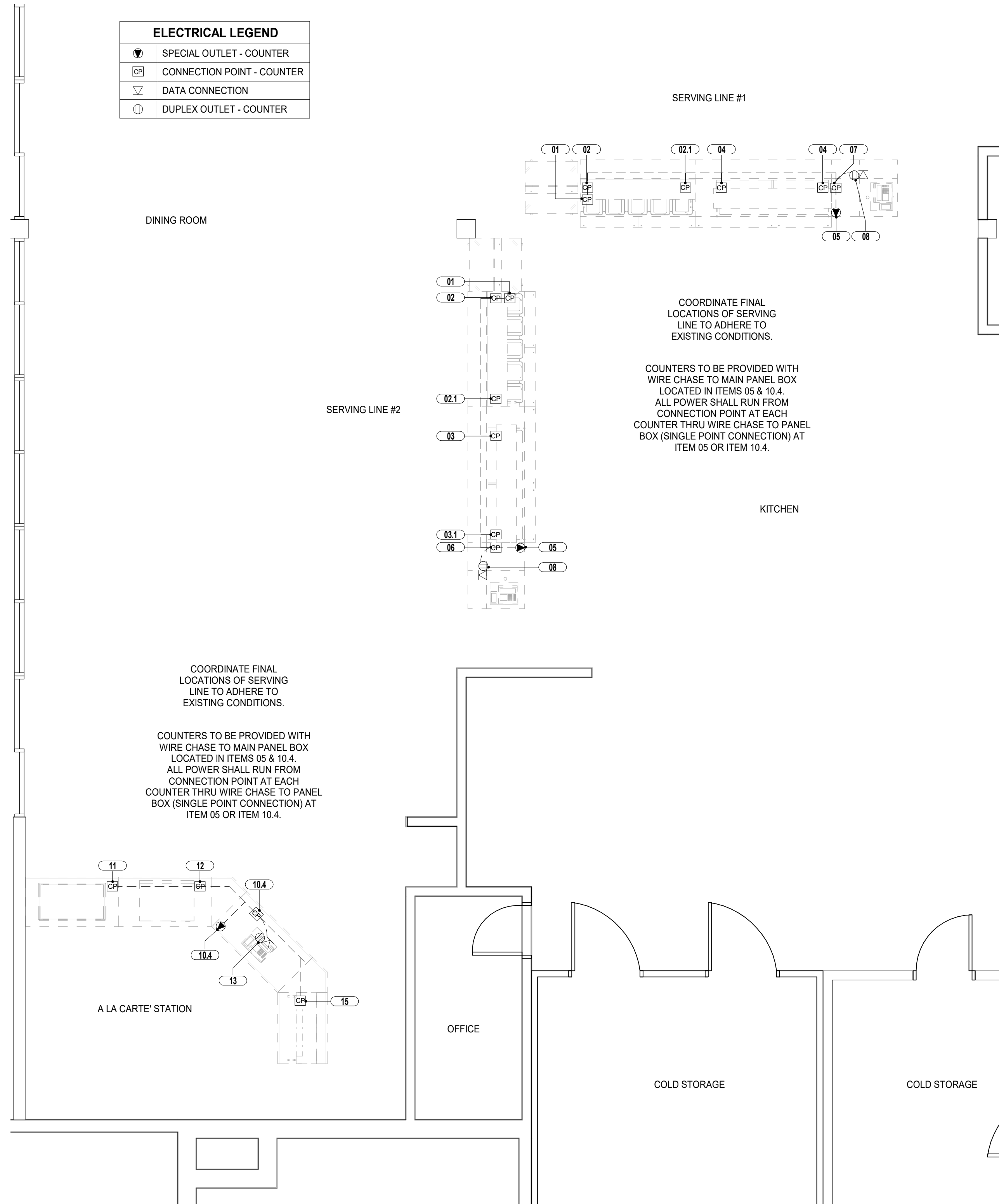
Date:
 03/15/19

Document Phase:
 CONSTRUCTION DOCUMENTS

Sheet Number:
Q100

Sub-Project:

ELECTRICAL LEGEND	
▼	SPECIAL OUTLET - COUNTER
CP	CONNECTION POINT - COUNTER
▽	DATA CONNECTION
Ⓛ	DUPLEX OUTLET - COUNTER



FOODSERVICE UTILITY NOTES

- THE ELECTRICAL/PLUMBING PLAN AND COORDINATING SCHEDULES ARE INTENDED TO SHOW ROUGH-IN 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 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.
- 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 MANUFACTURER'S DIRECTIONS. ACTUAL ROUGHING-IN TO BE DETERMINED BY CODE REQUIREMENTS AND/OR MANUFACTURER'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 HEREINAFTER 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-OUTS, 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 CONTRACTOR.
- 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.

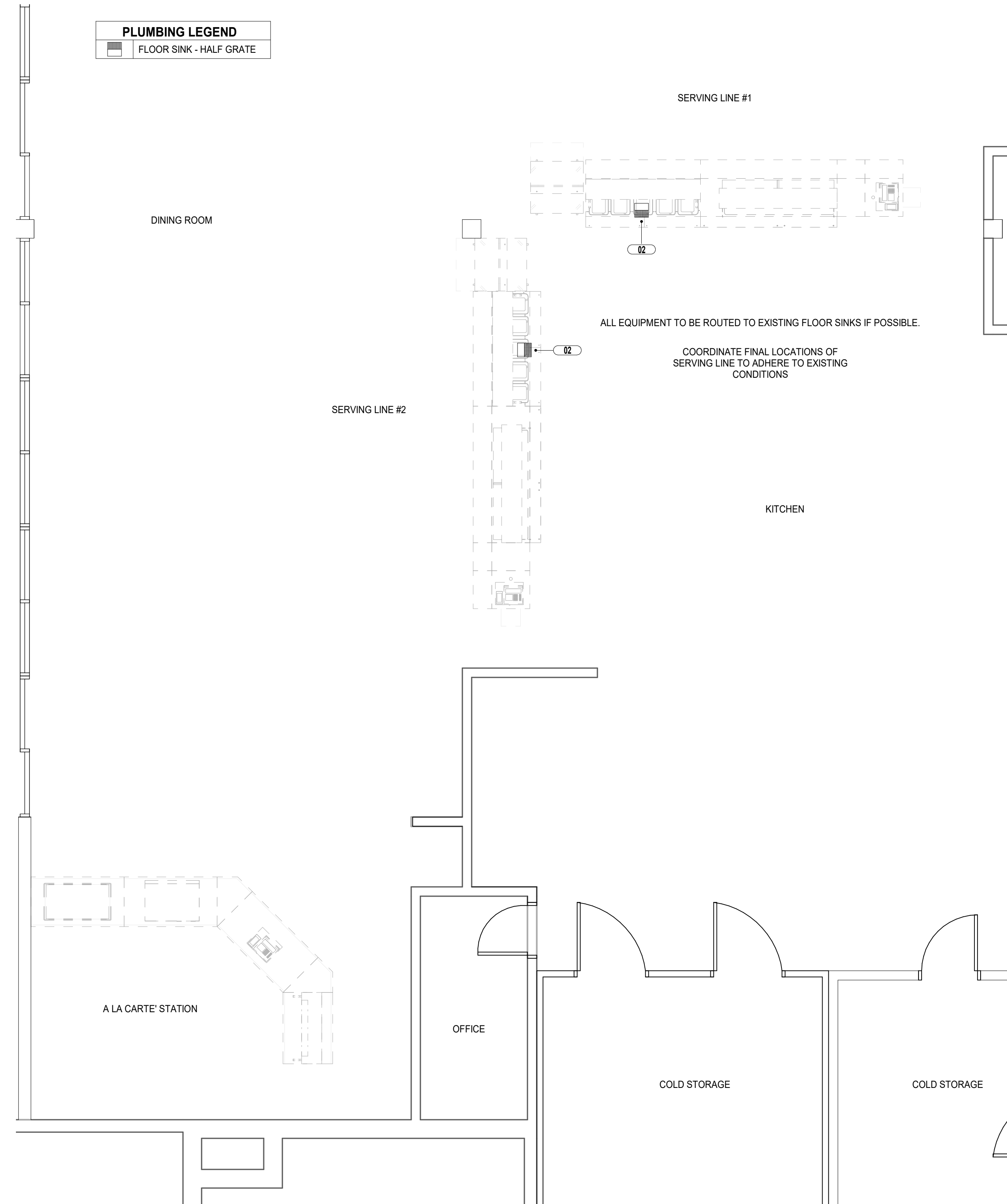
ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING:

- 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.

PLUMBING LEGEND	
■	FLOOR SINK - HALF GRATE



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

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

FOODSERVICE ELECTRICAL SCHEDULE												
ITEM NO	QTY	DESCRIPTION	AMPS	WATTS	HP	VOLTS	PHASE	CYCLE	CONN TYPE	NEMA	ELEC AFF	ELECTRICAL REMARKS
01	2	MILK COOLER	4.20		0.25	120	1	60	CORD & PLUG	5-15P	18"	CONNECT TO OUTLET IN ITEM 02
02	2	HOT FOOD COUNTER	21.60	4500		208	1	60			0"	WIRE TO PANEL BOX ON ITEM 05
02.1	2	SNEEZE GUARD	0.38			120	1	60	DIRECT		0"	WIRE TO PANEL BOX ON ITEM 04
03	1	COLD FOOD COUNTER	5.20	2500	1/3	120	1	60			0"	WIRE TO PANEL BOX ON ITEM 05
03.1	1	SNEEZE GUARD	0.25			120	1	60	DIRECT		0"	WIRE TO PANEL BOX ON ITEM 04
04	1	COLD FOOD COUNTER	5.20	2500	1/3	120	1	60			0"	WIRE TO PANEL BOX ON ITEM 05
04.1	1	SNEEZE GUARD	0.25			120	1	60	DIRECT		0"	WIRE TO PANEL BOX ON ITEM 04
05	2	SOLID TOP COUNTER				120/208	1	60	CORD & PLUG	SPECIAL	0"	PANEL BOX FOR ALL ITEMS. AMPS SHALL BE BASED ON TOTAL AMPS FROM ALL SERVING LINE COMPONENTS
06	1	CASHIER'S COUNTER				120	1	60	DIRECT		0"	PROVIDED WITH CONVENIENCE OUTLET
07	1	CASHIER'S COUNTER				120	1	60	DIRECT		0"	PROVIDED WITH CONVENIENCE OUTLET
08	2	P.O.S.	10.00			120	1	60	CORD & PLUG	5-15P	0"	OUTLET PROVIDED WITH ITEM 05, OUTLET CONNECTED TO PANEL BOX
10.4	1	SOLID TOP COUNTER				120	0	0			0"	PANEL BOX FOR ALL ITEMS. AMPS SHALL BE BASED ON TOTAL AMPS FROM ALL SERVING LINE COMPONENTS (ITEMS 11-15)
11	1	DROP-IN REFRIGERATED CASE	11.00		1/2	120	1	60		5-15P	0"	WIRE TO PANEL BOX ON ITEM 10.4
12	1	HOT/FROST UNIT		1643		120/208	1	60	DIRECT		0"	WIRE TO PANEL BOX ON ITEM 10.4
13	1	P.O.S.	10.00			120	1	60	CORD & PLUG	5-15P	0"	OUTLET PROVIDED WITH ITEM 10.4, OUTLET CONNECTED TO PANEL BOX
14	1	SNEEZE GUARD	0.38			120	1	60	DIRECT		0"	WIRE TO PANEL BOX ON ITEM 10.4
15	1	HEAT LAMP, STRIP TYPE		575		120	1	60	DIRECT		18"	WIRE TO PANEL BOX ON ITEM 10.4

FOODSERVICE PLUMBING SCHEDULE					
ITEM NO	QTY	DESCRIPTION	IW SIZE	IW TYPE	PLUMBING REMARKS
02	2	HOT FOOD COUNTER	3/4"	FS	
03	1	COLD FOOD COUNTER	1"	FS	
04	1	COLD FOOD COUNTER	1"	FS	

FINAL
03/15/2019

No.	Description	Date
	Revisions	



Project Title:
WESTERN GUILFORD HIGH SCHOOL - SERVING LINE RENOVATION

400 FRIENDWAY ROAD
GREENSBORO, NC 27410
Sheet Title:
FOODSERVICE UTILITIES PLAN



Drawn by:
NAC
Project Number:
VB-0197.3.3
Date:
03/15/19
Document Phase:

CONSTRUCTION DOCUMENTS
Sheet Number:
Q200
Sub-Project: