



Table with 3 columns: No., Description, Date

Steven A. Starr, AIA Signature Date: Date of expiration:

FOODSERVICE EQUIPMENT SCHEDULE table with columns: ITEM, QTY, DESCRIPTION, MANUFACTURER, MODEL

IN-SLAB PLUMBING SCHEDULE table with columns: MARK, ROUGH IN HEIGHT, QTY, CW, HW, SANITARY WASTE, GAS SIZE, GAS BUTL, ITEM, DESCRIPTION, REMARKS

NOTE FOR STEAMER AND KETTLE DRAINS: DRAIN PIPE LINES TO BE ABLE TO HANDLE WASTE WATER TEMPERATURES OF 200°F+

ABOVE-SLAB PLUMBING SCHEDULE table with columns: MARK, ROUGH IN HEIGHT, QTY, CW, HW, SANITARY WASTE, GAS SIZE, GAS BUTL, ITEM, DESCRIPTION, REMARKS

NOTE FOR GAS SUPPLY PIPING - IN AT COOKING LINE; STUD FROM WALL OR BRANCH OFF MAIN GAS LINE ACCORDING TO LOCAL CODE. CONNECT TO UNITS WITH QUICK DISCONNECT HOSES. VERIFY HEIGHT OF MAIN GAS LINE.

ELECTRICAL SCHEDULE table with columns: MARK, ROUGH IN HEIGHT, QTY, FL AMPS, KW OR LP, RATING, 120V, 208V, 240V, 277V, 480V, ITEM, DESCRIPTION, REMARKS

ALL DRAWINGS PROVIDED BY THE ARCHITECT. THE LAYOUT OF THE FOODSERVICE EQUIPMENT AND THE LOCATION OF THE GAS AND WATER REQUIREMENTS TO OPERATE THE FOODSERVICE EQUIPMENT AND THE LOCATION OF THE GAS AND WATER REQUIREMENTS TO OPERATE THE FOODSERVICE EQUIPMENT AND THE LOCATION OF THE GAS AND WATER REQUIREMENTS TO OPERATE THE FOODSERVICE EQUIPMENT...

