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, 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. EQUIPMENT SHALL BEAR THE U.L. LABEL.
- 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 REGULATIONS BUT NOT SPECIFIED OR SHOWN ON THE DRAWINGS.
- RULINGS AND INTERPRETATIONS OF ENFORCING AGENCIES SHALL BE CONSIDERED PART OF THE REGULATIONS.
- GENERAL CONTRACTOR TO SITE VERIFY ALL DIMENSIONS PRIOR TO CONSTRUCTION.

DISCLAIMER

- FOODSERVICE EQUIPMENT PLANS AND SPECIFICATIONS ARE INTENDED TO ILLUSTRATE TYPES AND ARRANGEMENTS, INCLUDING SPACE AND UTILITY REQUIREMENTS, OF EQUIPMENT REQUIRED FOR THE PROJECT REGARDING THE DESIRED FUNCTION AND PRODUCT FLOW. THEY ARE INTENDED 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

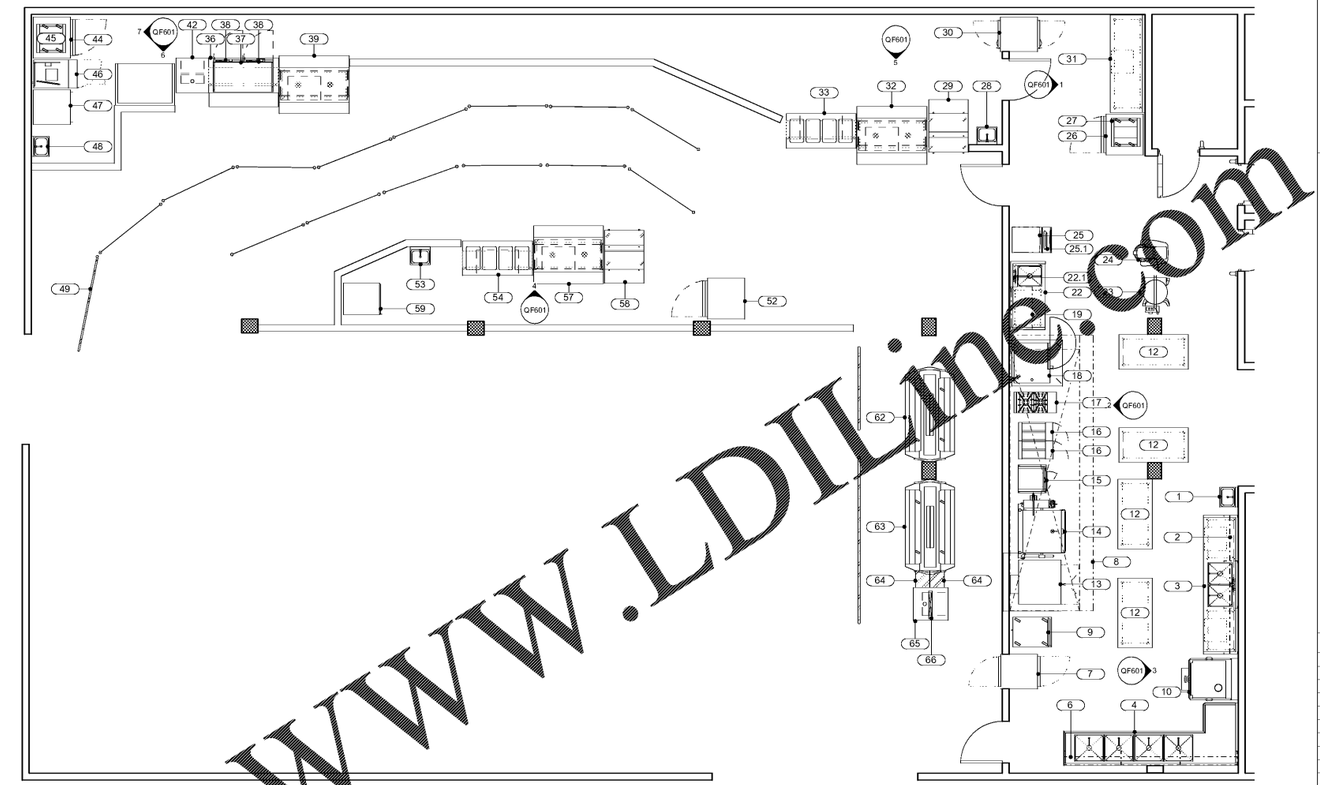
- DESIGN DOCUMENTS INCLUDE DRAWINGS AND SPECIFICATIONS WHICH SHROUD BE REASONABLY CORRECT. HOWEVER, THEIR COMPLETE ACCURACY IS NOT GUARANTEED. SHOULD DISCREPANCIES OCCUR, THEY SHALL BE BROUGHT TO THE ATTENTION OF THE FOODSERVICE CONSULTANT AND/OR PROJECT ARCHITECT/ENGINEER FOR THE CONFLICT TO BE CLARIFIED 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 GOUGING THROUGH CHANGE ORDERS WILL NOT BE TOLERATED.

EXISTING EQUIPMENT

- APPROPRIATE TRADES TO DISCONNECT FOODSERVICE EQUIPMENT ALLOCATED FOR RELOCATION OR REMOVAL.
- EXISTING HVAC, 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.
- FOODSERVICE EQUIPMENT CONTRACTOR TO MOVE AND SET IN PLACE THOSE ITEMS INDICATED AS RELOCATED.
- 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 SHALL BE VERIFIED THEY WILL PERFORM PROPERLY FOR NEW EQUIPMENT INDICATED.
- EXISTING FIRE SUPPRESSIONS SYSTEMS SHALL BE RECONFIGURED AS REQUIRED TO SUIT NEW COOKING EQUIPMENT INDICATED.

ABBREVIATIONS

AFF	ABOVE FINISHED FLOOR
C.O.	CONVENIENCE OUTLET
CONN.	CONNECTION
CW	COLD WATER
DIA.	DIAMETER
DW	DIRECT WASTE
ELEC.	ELECTRICAL
FD	FLOOR DRAIN
FS	FLOOR SINK
GPH	GALLONS PER HOUR
HW	HOT WATER
IW	INDIRECT WASTE
NO.	NUMBER
QTY	QUANTITY
S.P.	STATIC PRESSURE
TEMP.	TEMPERATURE



1 QF100 FOOD SERVICE EQUIPMENT PLAN
1/4" = 1'-0"

FOODSERVICE EQUIPMENT LIST

ITEM NO.	QTY.	DESCRIPTION	MANUFACTURER	MODEL	EQUIPMENT REMARKS
1	1	HAND SINK	ADVANCE TABCO	7-PS-90	
2	1	POT RACK, WALL MOUNTED	EXISTING TO REMAIN		
3	1	PREP TABLE W/ SHELVES	EXISTING TO REMAIN		
4	1	POT SINK	EXISTING TO REMAIN		
5	1	SANITIZING SINK HEATERS	EXISTING TO REMAIN		
6	1	POT RACK, WALL-MOUNTED	EXISTING TO REMAIN	WM72PR	MOUNT AT 84" A.F.F.
7	1	PASS-THRU REFRIGERATOR	EXISTING TO REMAIN		
8	1	EXHAUST HOOD	EXISTING TO REMAIN		
9	1	INSULATED HOT CABINET WITH HUMIDIT	EXISTING TO REMAIN		
10	1	POT, PAN WASHING MACHINE	CHAMPION	PP-10	
11	1	SPARE NUMBER			
12	1	WORKTABLE	TO BE FABRICATED	CUSTOM	
13	1	OVEN CONVENTION GAS	EXISTING TO REMAIN		
14	1	TILT SKILLET	EXISTING TO REMAIN		
15	1	STEAMER,PRESSURELESS	EXISTING TO REMAIN		
16	2	ELECTRIC FRYER	EXISTING TO REMAIN		
17	1	GRIDDLE	EXISTING TO REMAIN		
18	2	COMBI OVEN ELECTRIC	CONVOTHERM	C4 ET 6.20ES	
19	1	SMART WALL SHELVING GRID	METRO	36SMTWALL14/18	
20	1	SPARE NUMBER			
21	1	SPARE NUMBER			
22	1	PREP TABLE W/ SINK	TO BE FABRICATED	CUSTOM	
22.1	1	FAUCET	T&S BRASS	B-0231-CR-KIT	
23	1	VERTICAL CUTTER/MIXER	EXISTING TO REMAIN		
24	1	30QT MIXER	EXISTING TO REMAIN		
25	1	ICE CUBER	MANITOWOC	IYT0420A	HALF-DICE CUBE, WATER FILTER
25.1	1	ICE BIN	MANITOWOC	D320	
26	1	ROLL-IN REFRIGERATOR	TRAUSLEN	ARI132HUT-FHS	
27	1	ROLL-IN REFRIGERATOR RACKS	CRES COR	207-UA-12-AC	
28	1	HAND SINK	ADVANCE TABCO	7-PS-90	
29	1	MILK COOLER	BEVERAGE AIR	SMF34HC-1-S	
30	1	PASS THROUGH HEATED CABINET	TRAUSLEN	AHF132WP-HHS	
31	1	WORKTABLE	TO BE FABRICATED	CUSTOM	
32	1	SERVING COUNTER, COLD FOOD	LTI	60-CFMA	CASTERS, DOUBLE SERVICE SNEEZE GUARD

FOODSERVICE EQUIPMENT LIST

ITEM NO.	QTY.	DESCRIPTION	MANUFACTURER	MODEL	EQUIPMENT REMARKS
33	1	HOT FOOD TABLE	LTI	EF4-CPA	
34	1	SPARE NUMBER			
35	1	SPARE NUMBER			
36	1	SERVING COUNTER UTILITY	LTI	60-ST-MOD	
37	1	HEATED SHELF FOOD WARMER	HATCO	GRSBF-48-S	
38	2	FLAV-R-SAVOR, PORTABLE HOLDING CABINET	HATCO	FSHC-6W1	
39	1	SERVING COUNTER, COLD FOOD	LTI	60-CFMA	CASTERS, DOUBLE SERVICE SNEEZE GUARD
40	1	SPARE NUMBER			
41	1	SPARE NUMBER			
42	1	CASH REGISTER STAND	LTI	28-CSS	
43	1	WORKTABLE	TO BE FABRICATED	CUSTOM	
44	1	ROLL-IN REFRIGERATOR	TRAUSLEN	ARI132HUT-FHS	
45	1	ROLL-IN REFRIGERATOR RACKS	CRES COR	207-UA-12-AC	
46	1	VENTLESS FRYER	GILES	GBF-50D-VH	CASTERS
47	1	REACH-IN FREEZER	TRAULSEN	ALT132WUT-HHS	
48	1	HAND SINK	ADVANCE TABCO	7-PS-90	
49	1	DIVIDERS	BY OWNER		
52	1	ROLL-IN REFRIGERATOR	TRAUSLEN	ARI132HUT-FHS	
53	1	HAND SINK	ADVANCE TABCO	7-PS-90	
54	1	HOT FOOD TABLE	LTI	EF4-CPA	
57	1	SERVING COUNTER, COLD FOOD	LTI	60-CFMA	CASTERS, DOUBLE SERVICE SNEEZE GUARD
58	1	MILK COOLER	BEVERAGE AIR	SMF34HC-1-S	
59	1	HOT CABINET	EXISTING/RELOCATE	VBP13	
62	1	SALAD BAR	EXISTING/RELOCATE		
63	1	SALAD BAR	EXISTING/RELOCATE		
64	2	KEYPAD	BY OWNER		
65	1	CASHIER STAND	EXISTING/RELOCATE		
66	1	LCD SCREEN	PROVIDED BY OPERATIONS		

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camacho
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No.	Description	Date

KIPP ATLANTA

Enter address here

FOODSERVICE EQUIPMENT PLAN

Project Number: Project Number
Date: Issue Date
Drawn By: Author
Checked By: Checker

QF100

Scale: 1/4" = 1'-0"

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