PLUMBING NOTES

(IF APPLICABLE)

ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILINGS AND/OR FROM CENTERLINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR AND ALL TRADES UTILIZING THESE PLANS.

ANY "HOLD" DIMENSIONS ARE CLEAR "FINISH-TO-FINISH" UNLESS OTHERWISE NOTED.

UTILITIES SHOWN ARE FOR ITEMS OF FOODSERVICE EQUIPMENT ONLY AND ARE THE MINIMUM REQUIRED TO OPERATE EQUIPMENT. LOCATIONS OF ANY ADDITIONAL PLUMBING UTILITIES WHICH MAY BE REQUIRED SHALL BE DETERMINED BY THE ARCHITECT/ ENGINEER.

PLUMBING PLAN SHOWS OUTLET AND CONNECTION LOCATIONS WITH CAPACITIES. FOR ACTUAL ROUGH-IN LOCATIONS, REFER TO DIMENSIONED DRAWINGS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR. (K.E.C.)

FINAL PLUMBING CONNECTIONS INCLUDING MOUNTING OF DRAINS, FAUCETS AND PIPING FROM POINT-OF-CONNECTION ON EQUIPMENT TO BUILDING PLUMBING SYSTEM AND INTERCONNECTIONS BETWEEN EQUIPMENT COMPONENTS SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

ALL PLUMBING MATERIALS, INCLUDING PIPE, TRAPS, STOPS, VALVES, FITTINGS, SHUT-OFFS, WATER HAMMER ARRESTORS, PRESSURE REDUCING VALVES, GAUGES, UNIONS AND INSULATION SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

PLUMBING CONTRACTOR SHALL INSTALL ALL FAUCETS AND PLUMBING ACCESSORIES PROVIDED LOOSE BY THE K.E.C.

UTILITIES (GAS, WATER, STEAM) SHALL BE CONCEALED IN WALLS AND STUBBED-OUT OF FINISHED WALLS 6". PIPING STUBBED OUT OF THE FLOOR OR WALL AND RUN EXPOSED SHALL NOT BE ACCEPTABLE AND IS IN VIOLATION OF HEALTH DEPARTMENT CODES. ALL PENETRATIONS SHALL BE SEALED IN WATER TIGHT.

ALL EXPOSED PIPING SHALL BE CHROME PLATED TO SATISFY LOCAL HEALTH DEPARTMENT.

PLUMBING COMPONENTS, PROVIDED BY PLUMBING CONTRACTOR INCLUDING VALVES, TRAPS, SHUT-OFFS, GAUGES AND CONNECTIONS SHALL NOT INTERFERE IN ANY WAY WITH THE OPERATION OF ITEMS OF FOODSERVICE EQUIPMENT.

WATER PRESSURE IN EQUIPMENT AREA SHOULD NOT EXCEED 50 PSI IN BOTH HOT AND COLD WATER SUPPLY LINES. THE WATER PRESSURE TO DISHWASHERS, GLASSWASHERS AND BOOSTER HEATERS SHOULD NOT EXCEED 25 PSI. PRESSURE REDUCING VALVES PROVIDED BY PLUMBING CONTRACTOR MUST MEET EQUIPMENT MANUFACTURER'S FLOW RECOMMENDATIONS.

FLOOR SINKS SHALL BE INSTALLED FLUSH WITH FINISHED FLOOR WITH OR WITHOUT GRATE COVER AS INDICATED ON PLAN.

ALL LINES SHALL BE FLUSHED FREE OF FOREIGN MATTER AND LINE STRAINERS AND FAUCET AERATORS CLEANED PRIOR TO MAKE-UP OF FINAL UTILITY CONNECTIONS BY PLUMBING CONTRACTOR.

GREASE TRAPS SHALL BE PROVIDED BY PLUMBING CONTRACTOR AND SHALL BE RECESS-MOUNTED, FLUSH WITH TOP OF FINISHED FLOOR. GREASE TRAPS SHALL NOT BE LOCATED BENEATH ANY ITEM OF FOODSERVICE EQUIPMENT AND THE REMOVAL OF COVER SHALL NOT INTERFERE WITH THE OPERATION OF ANY FOODSERVICE EQUIPMENT ITEMS.

ALL DRAIN LINES FOR DISPOSERS SHALL BY-PASS GREASE TRAPS.

HOT WATER TEMPERATURE TO BOOSTER HEATER, DISHMACHINE AND GLASSWASHER MUST BE 140°FAHRENHEIT. HOT WATER LINE FROM BOOSTER HEATER TO GLASSWASHER/ DISHWASHER SHALL BE PROVIDED WITH WATER HAMMER ARRESTOR (ASSE-1010 STD) AT CONNECTION TO DISHWASHER AND SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

DRAIN LINES FROM EVAPORATOR COILS (QUICK-FALL TYPE) SHALL BE TRAPPED OUTSIDE OF WALK-IN FREEZER/COOLER ASSEMBLIES AND EXTENDED OVER BUILDING DRAIN BY PLUMBING CONTRACTOR. ALL PENETRATIONS IN WALK-IN FREEZER/COOLER ASSEMBLIES SHALL BE MADE BY THE K.E.C. REFER TO BLOWER COIL DETAIL.

TRENCH-TYPE DRAIN TROUGH SHALL BE FURNISHED BY THE K.E.C. TO THE GENERAL FOR INSTALLATION. PLUMBING CONTRACTOR SHALL PROVIDE DRAIN CONNECTIONS AS SHOWN ON DETAILS, IF PROVIDED.

GAS MAIN SHALL BE PROVIDED WITH A READILY ACCESSIBLE MANUAL SHUT-OFF VALVE BY PLUMBING CONTRACTOR. LOCATION OF VALVE TO BE COORDINATED WITH FOOD-SERVICE CONSULTANT. A LOOPED GAS SERVICE IS RECOMMENDED TO PROVIDE FOR BALANCED FUEL DISTRIBUTION. SIZE OF GAS LINE TO BE DETERMINED BY ARCHITECT/ENGINEER. SEE PLUMBING SCHEDULE FOR BTU/HOUR REQUIREMENTS.

PLUMBING CONTRACTOR SHALL PROVIDE MANUAL GAS SHUT-OFF DEVICES AT EACH INDIVIDUAL PIECE OF EQUIPMENT NOT BATTERIED TOGETHER. LOCATION OF FUEL SHUT-OFF VALVES TO BE COORDINATED WITH FOODSERVICE CONSULTANT. GAS PRESSURE REDUCING VALVES REQUIRED FOR EACH INDIVIDUAL PIECE OF COOKING EQUIPMENT SHALL BE FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR FOR INSTALLATION BY PLUMBING CONTRACTOR.

FOR VENTILATION FIRE SUPRESSION SYSTEM WITH GAS HEATED COOKING EQUIPMENT, PLUMBING CONTRACTOR SHALL INSTALL MECHANICAL FUEL SHUT-OFF VALVE FURNISHED BY K.E.C. IN GAS LINES SERVING COOKING EQUIPMENT.
LOCATION OF FUEL SHUT-OFF VALVES TO BE COORDINATED WITH FOODSERVICE CONSULTANT. K.E.C. SHALL PROVIDE REMOTE MANUAL PULL STATION AND MICRO-SWITCH GAS SHUT-OFF VALVE SHALL BE MECHANICALLY ACTIVATED IN CASE OF FIRE BY MECHANICAL/PNEUMATIC MECHANISM. ANY AND ALL ELECTRICAL INTERCONNECTING REQUIRED FOR FAN CONTROL AND/OR ALARM SYSTEMS SHALL BE BY ELECTRICAL CONTRACTOR

PLUMBING SYMBOLS

COLD WATER	CW	●
HOT WATER	HW	●
COOLING TOWER WATER	CTW	●
COOLING TOWER WATER RETURN	CTWR	●
WASTE	W	
INDIRECT WASTE	IW	
HUB DRAIN/AIR GAP DRAIN	HD/AGD	○
FLOOR DRAIN	FD	
FUNNEL-TYPE FLOOR DRAIN	FFD	
FLOOR SINK -1/2 GRATE	FS	
STEAM SUPPLY	SS	
CONDENSATE RETURN	CR	
GAS SUPPLY	G	
POINT OF CONNECTION ON EQUIPMENT		

ELECTRICAL SYMBOLS

SINGLE RECEPTACLE, NEMA 5-20R	SR	
DUPLEX RECEPTACLE, NEMA 5-20R	DR	
SINGLE RECEPTACLE, 208 OR 480	SR	
FLOOR RECEPTACLE	FR	
JUNCTION BOX	JB	J
DROP CORD OR CONDUIT	DC	D
CONDUIT STUB	C	
SWITCH	S	S
INCANDESCENT LIGHT		
FLUORESCENT LIGHT		
EQUIPMENT TERMINAL PANEL		
BUILDING POWER PANEL		
POINT OF CONNECTION ON EQUIPMENT		
COMMUNICATIONS OUTLET		
VAPOR-PROOF LIGHTS		
PULL BOX-FIRE SUPPRESSION		P

SPECIAL CONDITIONS SYMBOLS

SLEEVE	
SLAB DEPRESSION	
BLOCKOUT	
RAISED CURB	
WALL OPENING	
LOW PARTITION	
WALL BACKING	

ELECTRICAL NOTES

(IF APPLICABLE)

ELECTRICAL SYSTEM IS DESIGNED FOR 120/208/240 VOLT, 3 PHASE, 60 HERTZ SYSTEM.

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ANY "HOLD" DIMENSIONS ARE CLEAR "FINISH-TO-FINISH" UNLESS OTHERWISE NOTED.

UTILITIES SHOWN ARE FOR ITEMS FOR FOOD SERVICE EQUIPMENT ONLY AND ARE THE MINIMUM REQUIRED TO OPERATE EQUIPMENT. LOCATIONS OF ANY ADDITIONAL ELECTRICAL UTILITIES (CONVENIENCE RECEPTACLES, TELEPHONE JACKS, INTERCOM JACKS, ETC.) WHICH MAY BE REQUIRED SHALL BE DETERMINED BY THE ARCHITECT/ ENGINEER.

ELECTRICAL PLAN SHOWS OUTLETS AND CONNECTION WITH CAPACITIES. FOR ACTUAL ROUGH-IN LOCATIONS, REFER TO DIMENSIONED DRAWINGS PROVIDED BY THE K.E.C.

FINAL ELECTRICAL CONNECTIONS INCLUDING WIRING FROM POINT-OF CONNECTION ON EQUIPMENT TO BUILDING ELECTRICAL SYSTEM AND INTERCONNECTIONS BETWEEEN EQUIPMENT COMPONENTS SHALL BE PROVIDED BY ELECTRICAL CONTRACTOR.

ALL ELECTRICAL MATERIALS, INCLUDING WIRE, CONDUIT, OVERLOAD PROTECTION, MAIN SWITCHES, SAFETY CUT-OUTS, FUSE BOXES, SHUNT-STRIP BREAKERS, DISCONNECT SWITCHES AND CONTROLS SHALL BE PROVIDED BY ELECTRICAL CONTRACTOR.

UTILITIES SHALL BE CONCEALED IN WALLS AND STUBBED-OUT OF WALLS. WIRING STUBBED OUT OF FLOOR AND RUN EXPOSED ON THE FACE OF THE WALL SHALL NOT BE ACCEPTABLE.

ELECTRICAL COMPONENTS, INCLUDING MAIN SWITCHES, FUSE BOXES, TERMINAL PANELS, DISCONNECT SWITCHES CONDUIT AND CONNECTIONS SHALL NOT INTERFERE IN ANY WAY WITH THE OPERATION OF ITEMS OF FOODSERVICE EQUIPMENT.

AMPERAGES INDICATED ARE TOTAL FOR EACH UNIT AND NOT IN ADDITION TO ANY HP AND/OR KW RATINGS SHOWN.

WHERE CALLED FOR, THE K.E.C. SHALL FURNISH CORDS AND PLUGS FOR INSTALLATION BY ELECTRICAL CONTRACTOR. NEMA NUMBERS SHOWN INDICATE THE CAP CONFIGURATION TO BE PROVIDED FOR THE EQUIPMENT. ANY DIRECT CONNECTIONS SHALL BE PROVIDED BT THE E.C.

ALL LIGHT FIXTURES IN FOOD STORAGE, PREPARATION, SERVICE OR DISPLAY FACILITIES, AS WELL AS UTENSIL CLEANING AND STORAGE AREAS SHALL HAVE SHIELDING OVER BULBS.

KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE WALK-IN FREEZER/COOLER ASSEMBLIES COMPLETE WITH OUTLET BOXES, DOOR HEATERS AND ALL SYSTEM COMPONENTS PRE-WIRED TO A SINGLE POINT OF CONNECTION. ELECTRICAL CONTRACTOR SHALL PROVIDE INTERCONNECTING CONDUIT AND WIRING AND MAKE FINAL CONNECTIONS.

ELECTRICAL CONTRACTOR SHALL PROVIDE ELECTRICAL POWER TO AND INTERCONNECTION BETWEEN EVAPORATOR COIL, TIME CLOCK, TEMPERATURE CONTROL DEVICE, AND CONDENSING UNITS, FOR WALK-IN FREEZER/COOLER ASSEMBLIES FURNISHED BY THE K.E.C.

DRAIN LINE FROM FREEZER COIL SHALL BE WRAPPED WITH HEAT CABLE, TAPED AND INSULATED TO PREVENT FREEZING OF CONDENSATE IN THE LINE, BY ELECTRICAL CONTRACTOR.

WALK-IN FREEZER/COOLER VAPOR-PROOF LIGHT FIXTURES ARE SHIPPED LOOSE BY K.E.C. FOR FIELD INSTALLATION AND INTERWIRING AS REQUIRED BY ELECTRICAL CONTRACTOR.

ALL PENETRATIONS INTO WALK-IN FREEZER/COOLERS SHALLL BE MADE BY THE K.E.C.

ELECTRICAL CONTRACTOR SHALL SEAL ALL PENETRATIONS MADE INTO WALK-IN FREEZER/ COOLER ASSEMBLIES, REFRIGERATORS AND EXHAUST VENTILATORS WITH METHODS AND MATERIALS AS APPROVED BY EQUIPMENT MANUFACTURER.

THE K.E.C. SHALL PROVIDE EXHAUST VENTILATOR ASSEMBLIES COMPLETE WITH CONTROL PANEL, WASH-DOWN PANEL, LIGHTS, AND FIRE SUPPRESSION SYSTEM. E.C. SHALL PROVIDE ALL POWER TO AND INTERCONNECTIONS BETWEEN VENTILATOR, CONTROL PANEL, WASH-DOWN PANEL LIGHTS, EXHAUST AND SUPPLY FAN, MAGNETIC STARTERS AND ALL MISCELLANEOUS COMPONENTS. SEE PLAN AND VENTILATOR SHOP DRAWINGS FOR ADDITIONAL INFORMATION.

FOR VENTILATOR FIRE SUPPRESSION SYSTEM WITH ELECTRICALLY HEATED COOKING EQUIPMENT, K.E.C. SHALL PROVIDE REMOTE MANUAL PULL STATION AND MICRO SWITCH. ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL ELECTRICAL CONTACTORS AND/OR SHUNT TRIP BREAKERS AND ALL INTERCONNECTION CONDUIT & WIRING FOR SHUT-OFF OF ALL ELECTRICALLY HEATED COOKING EQUIPMENT. CONTACTOR FOR SHUNT TRIP RELAYS SHALL ACTIVATED IN CASE OF FIRE BY MICRO-SWITCH AS FURNISHED BY K.E.C.

FIRE PROTECTION SYSTEM REMOTE CABLE PULL BOX SHALL BE RECESS MOUNTED OCTAGONAL J-BOX WITH SCREW HOLES AT 2- AND 8'-0" CLOCK WITH 1/2" EMT CONDUIT OUT OF TOP, CONCEALED IN WALL TO 6" ABOVE FINISHED CEILING, BY ELECTRICAL CONTRACTOR.

ELECTRICAL RECEPTACLES SHALL BE INSTALLED WITH THEIR LONG DIMENSION RUN HORIZONTALLY.

ELECTRICAL CONTRACTOR SHALL PROVIDE CONDUIT AND POWER AND CONTROL WIRING BETWEEN REMOTE LOW TEMPERATURE EVAPORATORS AND REMOTE COMPRESSOR RACK. REFER TO DRAWINGS FOR DETAILS.

SPECIAL CONDITIONS NOTES

(IF APPLICABLE)

ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILINGS AND/OR FROM CENTER LINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) AND ALL TRADES UTILIZING THESE PLANS.

ANY "HOLD" DIMENSIONS ARE CLEAR "FINISH-TO-FINISH" UNLESS OTHERWISE NOTED.

REFER TO ARCHITECTURAL/ENGINEERING DRAWINGS FOR ACTUAL CONSTRUCTION DIMENSIONS, LOCATION, THICKNESS AND FINISH OF PARTITIONS, FURRING AND DOOR SIZES AND LOCATIONS NOT INDICATED ON THE SPECIAL CONDITIONS PLAN.

CEILINGS SHALL BE SMOOTH, NON-ABSORBENT, WASHABLE AND LIGHT COLORED, BY GENERAL CONTRACTOR.

GENERAL CONTRACTOR TO FURNISH AND INSTALL ANGLE IRON TO UNDERSIDE OF BUILDING STRUCTURE ABOVE TO SUPPORT EXHAUST VENTILATOR. COORDINATE INSTALLATION WITH THE K.E.C.

DEPRESSIONS FOR WALK-IN FREEZER/COOLER ASSEMBLIES AND/OR FLOOR TROUGHS SHALL BE SMOOTH AND TRANSIT-LEVEL. REFER TO PLAN FOR SIZES, DEPTHS AND ADDITIONAL INFORMATION.

CONCRETE AND MASONRY BASES AND CURBS SHALL BE SMOOTH AND TRANSIT-LEVEL. ALL EXPOSED SURFACES SHALL BE FINISHED THE SAME AS FINISHED FLOOR. REFER TO PLAN FOR SIZES AND ADDITIONAL INFORMATION.

ALL BACKING MATERIALS SUITABLE FOR WALL-MOUNTED EQUIPMENT SHALL BE PROVIDED BY GENERAL CONTRACTOR AS DETAILED.

ALL STRUCTURE SUPPORT MATERIALS AND BRACING SUITABLE FOR CEILING HUNG EQUIPMENT SHALL BE PROVIDED BY THE GENERAL CONTRACTOR. COORDINATE INSTALLATION WITH THE K.E.C.

ALL RACKS AND/OR PLATFORMS FOR ROOF-MOUNTED EQUIPMENT AND COMPRESSOR RACKS SHALL BE PROVIDED BY GENERAL CONTRACTOR.

ALL WALL, FLOOR AND/OR ROOF SLEEVES SHALL BE PROVIDED BY GENERAL CONTRACTOR.

K.E.C. SHALL UNDER NO CONDITIONS SET-IN-PLACE OR INSTALL ANY PIECE OF EQUIPMENT PRIOR TO TILE FLOORS BEING ACID WASHED AND RINSED.

WHERE QUARRY TILE FLOORS ARE EXTENDED INTO WALK-IN FREEZER/COOLER ASSEMBLIES, GENERAL CONTRACTOR SHALL PROTECT ALL EXPOSED METAL SURFACES AND REMOVE DOORS PRIOR TO ACID WASHING OF FLOORS AND PROVIDE POWER VENTILATION TO REMOVE FUMES.

GENERAL CONTRACTOR SHALL PROVIDE WALL OPENINGS TO ACCOMODATE ITEMS OF PASS-THRU AND CONVEYOR EQUIPMENT AS DETAILED ON PLAN. REFER TO PLAN FOR ADDITIONAL INFORMATION.

16 GAUGE STAINLESS STEEL CORNER GUARDS SHALL BE FURNISHED AND INSTALLED BY K.E.C. AS PER PLANS AND DETAILS.

VENTILIATION NOTES

(IF APPLICABLE)

VENTILTATION DUCTWORK, EXHAUST FANS, SUPPLY FANS, INTERLOCKS, MOTOR STARTERS, DISCONNECT SWITCHES, FAN CONTROL, SWITCHES, INTERCONNECTING WIRING, CONDUIT, & FINAL CONNECTION (TO & FROM) VENTILATORS &/OR DISHWASHER CONDENSATE HOODS SHALL BE BY H.V.A.C./MECHANICAL CONTRACTOR.

DISHWASHER CONDENSATE DUCT & EXHAUST VENTILATOR SUPPLY & EXHAUST, DUCT SIZES & ALL OTHER VENTILATION SPECIFICATIONS FROM THE DUCT COLLAR ON SHALL BE DETERMINED BY ARCHITECT/ENGINEER & ALL NECESSARY MATERIAL & LABOR PROVIDED BY H.V.A.C./MECHANICAL CONTRACTOR.

VENTILIATION CFM, STATIC PRESSURE & DUCT SIZES INDICATED ON THESE PLANS ARE THE SPECIFIED EQUIPMENT MINIMUM REQUIREMENTS.

THE FOLLOWING MINIMUM GENERAL FOOD SERVICE VENTILATION REQUIREMENTS ARE RECOMMENDED:

A. COOKING PREPARATION, POTWASHING & DISHWASHING AREA: 45-60 AIR CHANGES PER HOUR.

B. STORAGE AREAS: 2-3 AIR CHANGES PER HOUR, 70° F MAXIMUM AMBIENT TEMPERATURE.

C. OFFICE AREAS: 4 AIR CHANGES PER HOUR.

D. AIR-COOLED REFRIGERATION CONDENSING UNITS, 1000 CFM PER HORSEPOWER SUPPLY & EXHAUST, 90° F MAXIMUM AMBIENT TEMPERATURE. ALL AREAS MUST BE VENTILATED AS REQUIRED BY APPLICABLE GOVERNING CODES.

MAKE-UP ARE SYSTEM SHALL BE DESIGNED TO PROVIDE 10% - 20% NEGATIVE AIR PRESSURE IN KITCHEN AREAS TO CONTAIN SMOKE AND ODORS.

ADEQUATE VENTILATION (24 HOURS) IS REQUIRED FOR SELF-CONTAINED REFRIGERATION UNITS IN ENCLOSED AREAS, SUCH AS, ICE MAKERS, WALK-IN COOLER ASSEMBLIES, & BEVERAGE SYSTEMS, TO PREVENT OVERHEATING & COMPRESSOR FAILURE.

REFRIGERATION NOTES

(IF APPLICABLE)

ALL MATERIALS AND INSTALLATION SHALL BE IN ACCORDANCE WITH ALL LOCAL CODES AND JURISDICTIONAL AUTHORITIES.

SLEEVES AND CONDUIT RUNS SHOWN ON THIS PLAN ARE SCHEMATIC ONLY AND FURNISHED AS A GUIDE. IT WILL BE NECESSARY TO COPE WITH FIELD AND CONSTRUCTION CONDITIONS. CONDUIT SYSTEM SHALL BE PROVIDED BY THE GENERAL CONTRACTOR AND SHALL BE ROUTED TO PROVIDE THE SHORTEST RUNS POSSIBLE.

ALL REFRIGERATOR COPPER SHALL BE REFRIGERATION GRADE TUBING ONLY. (ALL REFRIGERATION DRAIN PIPING SHALL BE GRADE ACR OR TYPE "L" SEAMLESS). JOINTS FOR ALL HARD COPPER AND SOFT COPPER TO BE SWEAT-TYPE FITTINGS. FOR STEEL TO COPPER CONNECTION USE SILVER SOLDER; COPPER TO COPPER USE SILVER BEARING ALLOY SOLDER SUCH AS EASY-FLO 45.

SUCTION LINES SHALL BE INSULATED WITH APPROVED INSULATING MATERIAL. LIQUID AND SUCTION LINES SHALL NOT BE CLAMPED OR SOLDERED TOGETHER DUE TO EXPANSION.

MECHANICAL BENDS IN TUBING SHALL NOT BE ACCEPTABLE.

ALL SUCTION LINES WITH A VERTICAL RISE OF EIGHT FEET OR MORE SHALL HAVE P-TRAP FOR OIL RETURN.

REFRIGERATION LINES TO WALK-IN FREEZER/COOLER ASSEMBLIES SHALL BE RUN ABOVE CEILINGS AND DROPPED AT POINT OF CONNECTION TO EVAPORATOR COIL.

KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) SHALL PROVIDE AND INSTALL ALL REFRIGERATION SUCTION AND LIQUID LINES FROM REMOTE CONDENSING UNITS TO UNIT EVAPORATORS, LINE HANGERS, ESCUTCHEON PLATES, VALVES, SIGHT GLASSES, PRESSURE CONTROLS, FILTER DRYERS, AND HAND VALVES.

K.E.C. SHALL PROVIDE FACTORY MOUNTED EXPANSION VALVES AND TEMPERATURE CONTROLS FOR EACH SYSTEM AS SPECIFIED.

AFTER REFRIGERANT CONNECTIONS HAVE BEEN COMPLETED, THE BALANCE OF THE SYSTEM SHALL BE LEAK TESTED WITH ALL VALVES OPEN.

ALL COMPLETED REFRIGERATION SYSTEMS MUST BE EVACUATED TO 300 MICRONS OR LESS WITH VACUUM PUMP.

REFRIGERATION SYMBOLS

COMPRESSOR OR COIL	
REFRIGERATION LINE AND CONNECTION	
REFRIGERATION LINE SLEEVE WALL OR CEILING	

VENTILATION SYMBOLS

EXHAUST DUCT	
SUPPLY DUCT	
STATIC PRESSURE	SP
CUBIC FEET/MINUTE	CFM

PRELIMINARY/NOT FOR CONSTRUCTION

NOTE:
THE PLANS AND DOCUMENTS PROVIDED BY DRS FOODSERVICE DESIGN, INC. ARE NOT TO BE USED AS CONSTRUCTION DOCUMENTS.

THESE DOCUMENTS ARE PROVIDED, TO THE ARCHITECTURAL AND ENGINEERING DESIGN TEAM, AS AN INFORMATIONAL AID IN THE FACILITY PLANNING, DESIGN AND CONSTRUCTION PROCESS AS IT PERTAINS TO FOODSERVICE EQUIPMENT AND ARE SUBJECT TO APPROVAL BEFORE INCLUSION IN THE OFFICIAL SET OF CONSTRUCTION DOCUMENTS.

ALTHOUGH EVERY EFFORT HAS BEEN MADE TO ENSURE THAT THE INFORMATION CONTAINED WITHIN THESE DOCUMENTS IS AS COMPLETE AND ACCURATE AS POSSIBLE, IT IS THE RESPONSIBILITY OF EACH INDIVIDUAL TRADE TO REVIEW ALL DOCUMENTATION, PROVIDED BY DRS FOOD SERVICE DESIGN TO CONFIRM THAT THE INFORMATION CONTAINED HEREIN IS COMPREHENSIBLE, FREE FROM ERRORS, INCONSISTENCIES AND/OR OMISSIONS AS IT RELATES TO ANY AND ALL SPECIFIC ARCHITECTURAL FEATURES AS WELL AS ALL ELECTRICAL, MECHANICAL, AND PLUMBING UTILITIES REQUIRED TO SUPPORT THE PROPER FUNCTION OF ALL FOODSERVICE EQUIPMENT PROVIDED BY DRS FOODSERVICE DESIGN , INC. BEFORE BEGINNING CONSTRUCTION.

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PROJECT NAME:

EXALT HEALTH PANAMA CITY
PANAMA CITY BEACH, FL

DRAWN BY:	RS
CHECKED BY:	RP
REVISION NO.	DATE:
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PROJ. NO.: 25075

DATE: 02/12/2026

MECHANICAL NOTES

TITLE:

FS-1.6

SHEET:

SCALE: 1/4"