

SYMBOLS & ABBREVIATIONS

③ EQUIPMENT ITEM NUMBER

--- OBJECTS BELOW

----- OBJECTS ABOVE

AFF - ABOVE FINISHED FLOOR

BTU - BRITISH THERMAL UNIT

CFM - CUBIC FEET PER MINUTE

CLG - CEILING

ELECTRICAL

DR - DUXLEX RECEPTACLE

EC - ELECTRICAL CONTRACTOR

FD - FLOOR DRAIN

FFD - FUNNEL FLOOR DRAIN

FS - FLOOR SINK

GC - GENERAL CONTRACTOR

HP - HORSE POWER

HVAC - HEATING, VENTILATION AND AIR CONDITIONING

HW - HOT WATER

ID - INDIRECT

JB - JUNCTION BOX

JBI - JUNCTION BOX INTERCONNECTION

KEC - KITCHEN EQUIPMENT CONTRACTOR

KW - KILOWATT

PC - PLUMBING CONTRACTOR

PH - PHASE

SPP - SPECIAL PURPOSE RECEPTACLE

SP - STATIC PRESSURE

V - VOLT

PLUMBING

③ GAS LINE

① HOT WATER

② COLD WATER

④ WASTE LINE

① FLOOR SINK

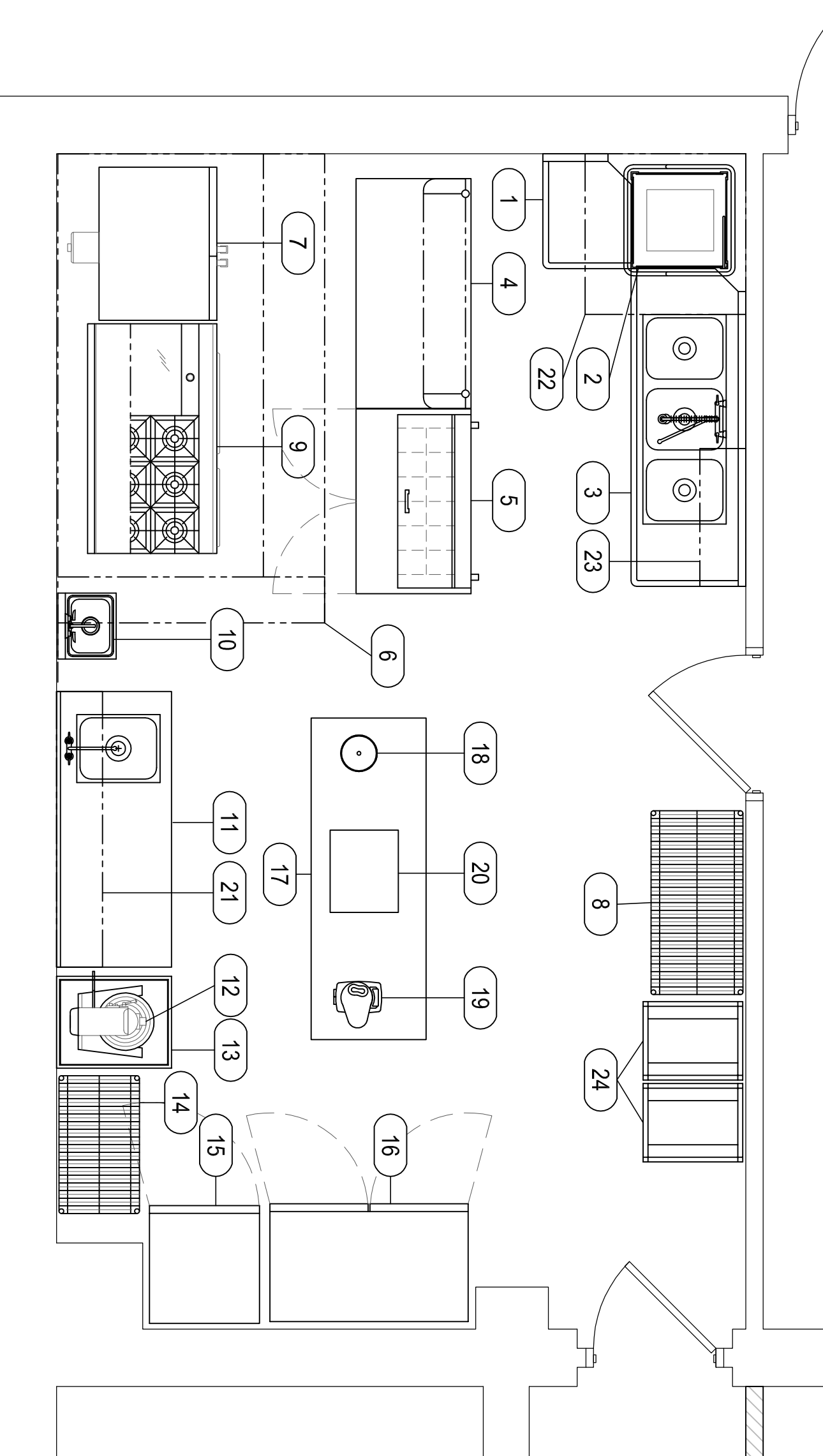
② FUNNEL FLOOR DRAIN

③ FLOOR DRAIN

- ROUGH IN WHERE SHOWN, ALLOWANCES HAVE BEEN MADE FOR VALVES, TRAPS, ETC. LINES SHOWN OUT OF FLOOR TO BE STUBBED UP APPROX. 3" ABOVE FINISHED FLOOR (AFF) UNLESS OTHERWISE NOTED. DO NOT RUN ANY EXPOSED LINES.
- ROUGH-IN INFORMATION IS FOR FOODSERVICE EQUIPMENT ONLY. ANY MUST BE USED IN CONJUNCTION WITH THE PROJECT'S FINAL WORKING DRAWINGS.
- ALL ROUGHINS MUST BE MADE IN ACCORDANCE WITH LOCAL CODES.
- REFER TO EQUIPMENT SPECIFICATION BOOKLET FOR ADDITIONAL INFORMATION ON SUPPLIED KITCHEN EQUIPMENT.
- ALL ROUGHINS AND FINAL CONNECTIONS TO BE FURNISHED AND INSTALLED BY OTHER THAN KITCHEN EQUIPMENT CONTRACTOR.
- ALL DIMENSIONS ARE TAKEN FROM FINISHED FLOORS. FINISHED WALLS OR COLUMN CENTER LINES. ALL ROUGH-IN DIMENSIONS ARE SHOWN TO THE CENTER LINE OF THE CONNECTION.
- GAS MAIN TO COOKING EQUIPMENT REQUIRES A FUEL SHUT OFF VALVE TO BE SUPPLIED BY THE PLUMBING CONTRACTOR UNLESS OTHERWISE NOTED.
- KITCHEN EQUIPMENT CONTRACTOR TO FURNISH GAS-COOKING EQUIPMENT PRESSURE REGULATORS PER MANUFACTURER'S SPECIFICATIONS AND LOCAL CODES.
- GAS MAIN TO COOKING EQUIPMENT REQUIRES A FIRE SUPPRESSION INTERLOCK FOR FUEL SHUT OFF TO BE SUPPLIED BY ELECTRICAL CONTRACTOR.
- ELECTRICAL CONTRACTOR TO PROVIDE THERMAL OVERLOAD PROTECTIONS FOR ALL FAN ON/OFF SWITCHES AND STARTERS AS PER LOCAL CODE.
- ELECTRICAL CONTRACTOR TO PROVIDE MICROSWITCH PROTECTIONS FOR ALL FAN ON/OFF SWITCHES AND STARTERS AS PER LOCAL CODE.
- ELECTRICAL CONTRACTOR TO PROVIDE MICROSWITCH PROTECTIONS FOR ALL FOODSERVICE EQUIPMENT UNLESS OTHERWISE NOTED.
- ALL INDIRECT DRAIN LINES ARE TO BE PIPED TO FLOOR DRAINS BY PLUMBING CONTRACTOR AND AIR GAPPED AS PER LOCAL CODE.
- WASTE ON THREE COMPARTMENT SINKS TO BE MANIPULATED TO GREASE TRAP BY PLUMBING CONTRACTOR. GREASE TRAP TO BE SIZED AND SUPPLIED BY PLUMBING CONTRACTOR AS PER LOCAL CODE.
- LOCATION OF REMOTE COMPRESSORS, EXHAUST HOOD FANS AND ON/OFF SWITCHES TO BE FIELD VERIFIED WITH OWNER PRIOR TO CONSTRUCTION.
- PLUMBING CONTRACTOR TO FURNISH AND INSTALL HOT AND COLD WATER LINE CHECK VALVES AT ALL SPRAY SYSTEM UNIT MAKING VALVES UNLESS OTHERWISE NOTED.
- GENERAL CONTRACTOR OR OWNER TO PROVIDE TRANSIT LEVEL IN COOLERS AND FREEZERS (AS APPLICABLE) FOR RESPONSIBILITY FOR CORRECTIONS TO MEET TRANSIT LEVEL CONDITIONS IN NEW OR EXISTING FACILITIES.
- GENERAL CONTRACTOR SHALL PROVIDE ADEQUATE WALL BLOCKING AT NECESSARY LOCATIONS.

EQUIPMENT SCHEDULE

Item No	Equipment Category
1	CLEAN DISHWASHER
2	DOOR-TYPE DISHWASHER
3	SOLEID DISHWASHER 2-BAY SINK
4	WORKTABLE WITH POT TRAC
5	SANDWICH PREP REFRIGERATOR
6	EXHAUST HOOD
7	CONVECTION OVEN
8	WIRE SHELVING
9	RANGE WITH GRIDDLE
10	HAND SINK
11	PREP TABLE WITH SINK
12	20 QT BENCH MIXER
13	MIXER STAND
14	SHELVING UNIT
15	FREEZER
16	REFRIGERATOR
17	WORKTABLE
18	PRESSURE COOKER
19	FOOD PROCESSOR
20	FOOD DEHYDRATOR
21	WALL MOUNT SHELF
22	CONDENSATE HOOD
23	WALL SHELF
24	PAN RACKS
25	PACKAGING WORKTABLE (NSOP)



FOOD SERVICE EQUIPMENT PLAN
3/8" = 1'-0"

**APPROVAL PRINT
NOT FOR
CONSTRUCTION**

No.	Description	Date

B B BHS
FOODSERVICE SOLUTIONS

375 Commerce Drive
Amherst, New York 14228
716.691.8080
www.bhsfoodservice.com

**60 Broad St.
Tonawanda, NY**

**Food Service
Equipment Plan**

Project Phase: SECOND APPROVAL
Date: 15 JANUARY 20
Drawn by: RFH
Checked by: Checker
FSE-1
Scale: As Noted