

















1. FOODSERVICE OUTLETS SHOWN AS A SUGGESTED MINIMUM. ELECTRICAL ENGINEER IS RESPONSIBLE FOR SPECIFYING CONVENIENCE OUTLET LOCATION & SIZING AS REQUIRED BY LOCAL CODES AND REGULATIONS.

	JUNCTION BOX (J-BOX)	A	APPERTS
	EQUIPMENT INTERCONNECTION BY E.C.	AFE	ABOVE FINISHED FLOOR
	ELECTRICAL ROUGH-IN	BTB	CONCRETE TO CONNECTION POINT & CABLE EQUIPMENT
	SINGLE ELECTRICAL OUTLET (SCO)	CWC	CONFORMANCE OUTLET 120V 15/20A
	DUPLEX ELECTRICAL OUTLET (DOO)	CD	CORNER CONNECTION
	FOURPLEX ELECTRICAL OUTLET (FOO)	DM	DOWN FROM ABOVE
	STUB UP FROM FF (TERMINATED CONDUIT)	E.C.	ELECTRICAL CONTRACTOR
	TELEPHONE OUTLET	HP	HORSE POWER
	DATA LINE CONNECTION	K.E.C.	KITCHEN EQUIPMENT CONTRACTOR
	FLUORESCENT LIGHT FIXTURE	K.W.	KILOWATTS
	INCANDESCENT LIGHT FIXTURE	PH	PHASE
	BREAKER PANELBOARD	UL	UNDER COUNTER
	SWITCH AS NOTED	V	VOLTS
	FLOOR BOX (FLB, BOX)	W	WATTS

ROUGH-IN DIMENSIONS ARE BASED ON ELECTRONIC BACKGROUNDS PROVIDED BY ARCHITECT. RJ5+ ASSOCIATES DOES NOT WARRANT THE ACCURACY OF THE BACKGROUNDS OR THE DIMENSIONS REFERENCED ON RJ5+ ASSOCIATES DRAWINGS. THESE DIMENSIONS ARE PROVIDED AS A CONVENIENCE. IT IS THE RECOMMENDATION OF RJ5+ ASSOCIATES THAT THE KITCHEN EQUIPMENT, ELECTRICAL, MECHANICAL, PLUMBING AND GENERAL CONTRACTORS AS APPLICABLE, CREATE THEIR REFERENCE DIMENSIONED ROUGH-IN DRAWINGS. IT IS FURTHER RECOMMENDED THAT FIELD VERIFICATION BE PERFORMED BY THE APPLICABLE CONTRACTORS PRIOR TO POURING OF ANY SLABS OR FABRICATION OF CUSTOM EQUIPMENT.



NO.	QTY	DESCRIPTION	PL	DIR	VOL	PH	CY	AMT	KW	HP	NE	REL
1	2	P.O.S. STATION	X		115	1	60	5.0				5-15P
2	1	P.O.S. CHECK PRINTER	X		115	1	60	5.0				5-15P
7	1		X		115	1	2.0					5-15P
9	2	WINE COOLER	X		115	1	60	3.5				5-15P
12	2	WINE DISPENSING SYSTEM	X		110	1	60	2.0				5-15P
13	2	BACK BAR EQUIPMENT	X		120	1	60	1.8		1/6		5-15P
14	1	SPHERE ICE MACHINE	X		115	1	60	5.0				5-15P
21	1	ICE MACHINE	X		208	1	60	11				72
22	1	REFRIGERATOR, REACH-IN, GLASS DOOR	X		115	1	60	3.8		1/4		5-15P
22A	1	DROP DOWN CORD REEL	X		115	1	60	15.0				5-15P
31	1	SPHERE ICE MACHINE	X		115	1	60	5.0				5-15P

1. ALL FOOD SERVICE EQUIPMENT, FABRICATED ITEMS, AND THEIR INSTALLATION SHALL MEET NATIONAL SANITATION FOUNDATION (N.S.F.) REQUIREMENTS.
2. ALL STATIONARY EQUIPMENT AND FIXTURES TO BE INSTALLED IN THE WATER SERVICE EQUIPMENT USE ALUMINUM COLOR AT STAINLESS STEEL AND CLEAR AT ALL OTHER.
3. ALL SINKS IN THE FOOD FACILITY MUST BE PROVIDED WITH HOT WATER (MIN. 110 DEG. F.) AND COLD RUNNING WATER UNDER PRESSURE AND WILL HAVE A REMIXING FAUCET CAPABLE OF SUPPLYING WARM WATER TO A MINIMUM OF 90 DEGS. F.
4. A HAND SINK IS PROVIDED IN EACH FOOD PREPARATION AREA WITH SINGLE SERVICE TOWEL AND SOAP DISPENSER.
5. COMPARTMENT SINKS ARE PROVIDED WITH MIXING VALVE FAUCETS CAPABLE OF REACHING EACH COMPARTMENT.
6. 30 OF 20 FOOT CANDLES (215 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL FOOD PREPARATION, PACKAGING, AND PROCESSING AREAS.
7. A MIN. OF 10 FOOT CANDLES (108 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL FOOD & UTENSIL STORAGE, STOREROOMS, COILLET, AND DRESSING ROOMS.
8. A MIN. OF 20 FOOT CANDLES (215 LUX) OF LIGHT, MEASURED 30" OFF THE FLOOR TO BE PROVIDED IN ALL AREAS DURING GENERAL CLEANUP ACTIVITIES.
9. ALL SHELVE OVER WET AREAS (SINKS, MOP SINKS, ETC.) WILL BE STAINLESS STEEL.
10. SHATTER SHIELDS SHALL BE PROVIDED ON LIGHT BULBS TO BE PROVIDED FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS.
11. ALL PLUMBING, ELECTRICAL, AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO AS GREAT AN EXTENT AS POSSIBLE.
12. FLOOR SINKS UNDER AN EQUIPMENT MUST BE 50% EXPOSED AND EASILY ACCESSIBLE FOR CLEANING AND SERVICING.
13. ALL EXHAUST DUCTS TO BE A MIN. 22 GA. STAINLESS STEEL, U.L. LISTED, AND CONSTRUCTED AND INSTALLED TO ALL U.L. AND N.F.P.A. SPECIFICATIONS. EXHAUST DUCTS TO BE A MIN. 16 GA. STEEL. (TYPE 1 HOOD DUCTS TO HAVE WELDED SEAM.)
14. FLOOR TILE TO BE SMOOTH UNDER ALL EQUIPMENT, AND WALKWAYS TO HAVE A LIGHT TEXTURE ONLY.
15. ALL 3-COMPARTMENT SINKS TO HAVE A MIN. COMPARTMENT SIZE OF 18" X 18" X 12" DEEP WITH A MIN. 18" DRAIN BOARD ON EACH END. PROVIDE WITH STANDARD INTEGRAL, NON-SLIP, WASHING RACK (SEE FOOD SERVICE SPECIFICATIONS FOR SIZES OF EACH ITEM.)
16. SUPPORT ROOMS ARE FOR STORAGE AND UTENSIL WASHING ONLY. NO VEGETABLE WASHING OR FOOD PREP. TO BE DONE

1. REQUIREMENTS SHOWN ARE FOR ONE ITEM, TO DERIVE TOTAL MULTIPLY BY QUANTITY SHOWN.
2. ELECTRICAL INSTALLATION SHALL INCLUDE ALL STARTERS, DISCONNECT SWITCHES, INTERLOCKS AND THERMO-OVERLOAD PROTECTION WHERE REQUIRED.
3. PLUMBING CONTRACTOR SHALL PROVIDE STOP VALVES AHEAD OF ALL OPERATING HANDLES AND FAUCETS.
4. SEE UNITARY PLUMBING AND ELECTRICAL ROUGH-IN DRAWINGS FOR ADDITIONAL INFORMATION.
5. ELECTRICAL POWER TO COOKING EQUIPMENT, WHERE REQUIRED, SHALL BE PROVIDED THRU A SHUNT-TRIP SYSTEM FOR FIRE FUEL SHUT-OFF. ELECTRICAL CONTRACTOR SHALL WIRE CONTROL CIRCUIT TO MICRO SWITCH LOCATED AT KITCHEN EQUIPMENT CONTRACTOR ON HOOD FIRE PROTECTION SYSTEM.
6. SEE SUPPLY TO ALL COOKING EQUIPMENT, WHERE REQUIRED, SHALL BE PROVIDED WITH AN ELECTRIC VALVE FOR FIRE-FUEL SHUT-OFF. VALVE TO BE SUPPLIED BY THE "E.E.C." AND INSTALLED BY THE "E.E.C." SHALL COMPLY WITH THE HOOD FIRE PROTECTION SYSTEM FOR AUTOMATIC SHUT-OFF.
7. ALL WALK-IN BOIL COXES REQUIRE CONNECTIONS TO SOLENOID VALVE, T-STAT, T-CLOCK AND MOTORS AND CONTROL WIRING TO THE REMOTE COMPRESSOR. ALL CONNECTIONS TO BE PROVIDED BY THE ELECTRICAL CONTRACTOR.
8. ALL WALK-IN BOIL FIXTURES TO BE PROVIDED BY THE "E.E.C." INSTALLATION AND WIRING TO BE PROVIDED BY THE "E.E.C." WITH ALL CONDUIT RUN ON EXTERIOR (TOP) OF BOIL.
9. VACUUM BREAKERS WHEN USED, TO BE MINIMUM OF SIX INCHES ABOVE THE FLOOD LEVEL RIM WITH NO OTHER DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.
10. WALL BACKING PROVIDED BY GENERAL CONTRACTOR.
11. ALL EXHAUST DUCTWORK TO SUPPLY GREASE TRAP AS REQUIRED BY CODE.
12. ALL HOODS ARE TO BE INSTALLED UNDER EXHAUST COLLARS AND WITH THE MASTERS WITH FLEXIBLE FITTING. ALL OTHER DISCONNECTS TO BE 5" S.S. LEGS. ALL NEW EXHAUST HOODS WILL BE CONSTRUCTED TO MEET THE FOLLOWING STANDARDS: NSF, UL, NEMA, IBC, NEW YORK CITY, AND ALL OTHERS. ALL EXHAUST LABEL WITHOUT DAMPERS IN EXHAUST VENT COLLARS. HOODS ARE DESIGNED TO MEET OR EXCEED ALL FPM CULMINATING IN THE COOKING SURFACE EDGE AND HAVE A 6" MIN. OVERHANG AT ALL EXPOSED COOKING AREAS.
13. BACK SPLASHES OF EQUIPMENT SHALL BE SEALED TO WALLS WITH CLEAR, NON-CRACK CAULK. IN A WALL JOINT LIKE MANIPER.

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