

EQUIPMENT LEGEND				
ITEM NO	QTY	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER
101	1	SOILED DISHTABLE	FABPRO	CUSTOM
101.1	1	PRE-RINSE UNIT	T & S BRASS	B-0133-A06-08
102	1	SINGLE RACK DISHMACHINE	BY OTHERS	
103	1	CONDENSATE HOOD	BY OWNER	
104	1	THREE COMP/CLEAN DISHTABLE	FABPRO/T & S BRASS	CUSTOM/B-0230
105	LOT	SHELVING, WALL-MOUNTED	AMCO	VARIES
107	1	POT RACK, WALL-MOUNTED	EAGLE GROUP/METAL MASTERS	WM96PR
108	3	SINK, HAND	EAGLE GROUP/METAL MASTERS	HSA-10-F-LRS-1X
109	1	MIXER, FOOD	GLOBE FOOD EQUIPMENT	SP20
109.1	1	EQUIPMENT STAND, FOR MIXER/SLICER	EAGLE GROUP/METAL MASTERS	TMS3030S
110		SPARE NO.		
112	1	ISLAND WORKTABLE W/ OVERSHELF	FABPRO	CUSTOM
113	1	WORKTABLE W/ SINK & OVERSHELF	FABPRO	CUSTOM
114	1	SINK 2-COMPARTMENT	EAGLE GROUP/METAL MASTERS	314-18-2-18
115	1	WALK-IN COOLER - EXISTING		
116	1	WALK-IN FREEZER	BALLY REFRIGERATED BOXES	CUSTOM
116A	1	FREEZER REFRIG.-COIL	BALLY REFRIGERATED BOXES	CUSTOM
116B	1	FREEZER REFRIG.-COMPRESSOR	BALLY REFRIGERATED BOXES	CUSTOM
117	1	REFRIG. COUNTER, SANDWICH TOP	RANDELL	9412-32-7
118	1	MOP SINK	BY OTHERS	
119	1	WALK-IN COOLER	BALLY REFRIGERATED BOXES	CUSTOM
119A	1	COOLER REFRIG.-COIL	BALLY REFRIGERATED BOXES	CUSTOM
119B	1	COOLER REFRIG.-COMPRESSOR	BALLY REFRIGERATED BOXES	CUSTOM
120	1	CHEESEMELTER, RANGE-MOUNT	VULCAN-HART	VCM48
123	1	STOCK POT RANGE	IMPERIAL RANGE	ISPA-18-2
124	1	PASTA COOKER, GAS & RINSE TANK	PITCO	SSP14/SSRE14
125	1	CONVECTION OVEN, GAS	IMPERIAL RANGE	ICV-2
126	3	MICROWAVE OVEN	PANASONIC	NE-3280
127	1	WORKTABLE	FABPRO	CUSTOM
128	1	WARMING DRAWER, FREE STANDING	ALTO-SHAAM	500-3DN
129	1	FRYER, FLOOR MODEL	HENNY PENNY	0FG321.01
129.1	1	SHORTENING DISPOSAL UNIT	HENNY PENNY-NOT SHOWN	FS100.01
130	1	HOTPLATE, COUNTER UNIT, GAS	IMPERIAL RANGE	IHPA-2-12
131		SPARE NO.		
132	1	BROILER, GAS, CHAR-TYPE COUNTER	IMPERIAL RANGE	IRB 48
133	1	REFRIG. COUNTER, GRIDDLE STAND	RANDELL	20078SC-C4
134	1	VENTILATION WORK	EXISTING	
135	1	FIRE SUPPRESSION SYSTEM	EXISTING	
136	2	REFRIG. COUNTER, SANDWICH TOP	RANDELL	9040K-7
137	1	HEATED CABINET, HALF-HEIGHT	ALTO-SHAAM	1000-S
138	1	MICROWAVE OVEN	ACP, INC.	HDC212
138.1		SPARE NO.		
139	1	CHEF COUNTER WORKTABLE	FABPRO	CUSTOM
139.1	1	REMOTE CONTROL VALVE	T & S BRASS	BL4700-01
140	3	DROP-IN HOT FOOD WELL UNIT	APW WYOTT	HFW-1D
141	2	REFRIG. COUNTER, SANDWICH TOP	RANDELL	9045K-7
144	1	WASTE RECEPTACLE	BY OTHERS	
145	1	FLOOR TROUGH	FABPRO	CUSTOM
146	1	ICE MAKER, CUBE-STYLE	HOSHIZAKI AMERICA	KM-1900SRH3
146A	1	REMOTE COMPRESSOR	HOSHIZAKI AMERICA	URC22F
147	1	TOASTER, ELECTRIC CONVEYOR TYPE	STAR MANUFACTURING	DT14
150	1	PASS-THRU SHELF	FABPRO	CUSTOM
151	1	BACK COUNTER	FABPRO	CUSTOM
152	1	DROP-IN SINK	EAGLE GROUP/METAL MASTERS	SR10-14-5-LRS
153	3	ICE TEA BREWERS	BY VENDOR	
154	3	ICE BIN, MOBILE	CAMBRO	ICS175L-110
155	1	SANDWICH GRILL TOASTER	GLOBE FOOD EQUIPMENT	PG14
156		SPARE NUMBER		
158	LOT	POS SYSTEM	BY VENDOR	
159	1	ICE MAKER, CUBE-STYLE	SCOTSMAN	EH222SL-1B
159A	1	REMOTE COMPRESSOR	SCOTSMAN	ERC1086-32A
160	1	WATER SOFTENER SYSTEM	3M PURIFICATION	CFSM1254E
163	1	BEVERAGE COUNTER	BY OTHERS	
164		SPARE NUMBER		
165	1	COUNTER TOP DISPENSERS	BY VENDOR	
166	1	COUNTER TOP DISPENSERS	BY VENDOR	
168	1	ICE TEA DISPENSERS	BY VENDOR	
169	1	COFFEE DISPENSERS	BY VENDOR	
170	1	LANCER MEDALLION DRINK DISPENSER	BY OTHERS	
171	LOT	MENU BOARDS-NOT SHOWN	FABPRO	CUSTOM
172		SPARE NUMBER		
173	2	BUN PAN RACK	NEW AGE INDUSTRIAL	1330
180	1	DRIP TROUGH	FABPRO	CUSTOM
181	1	DRIP TROUGH	FABPRO	CUSTOM
182		SPARE NUMBER		
201	1	SINK, HAND	EAGLE GROUP/METAL MASTERS	HSA-10-F @F
202	1	FRONT BAR		
203		SPARE NUMBER		
205		SPARE NUMBER		
206	1	UNDERBAR SINK UNITS	KROWNE METAL	RJ-E-3-1515-15D
208	1	BACKBAR CABINET, REFRIGERATED	TRUE FOOD SERVICE	TBB-24-72FR
209	1	BACK BAR	BY OTHERS	
211	1	REFRIGERATOR, REACH-IN	TRUE FOOD SERVICE	T-35G

SHEET INDEX	
FS-1.0	EQUIPMENT PLAN & LEGEND
FS-2.0	PLUMBING PLAN
FS-3.0	ELECTRICAL PLAN
FS-4.0	SPECIAL COND.'S & ELEVATIONS

ISI Food Service Equipment
 640 WEST 6TH STREET
 HOUSTON, TX 77007
 PHONE: 713-861-4455

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CAFE EXPRESS- ELDRIDGE
 HOUSTON, TEXAS
 FOODSERVICE EQUIPMENT PLAN

REVISIONS	
NO.	DESCRIPTION
2-23-12	CLM ADDED ELEVATIONS TO FS-4
2-27-12	CLM MISC. REVISIONS

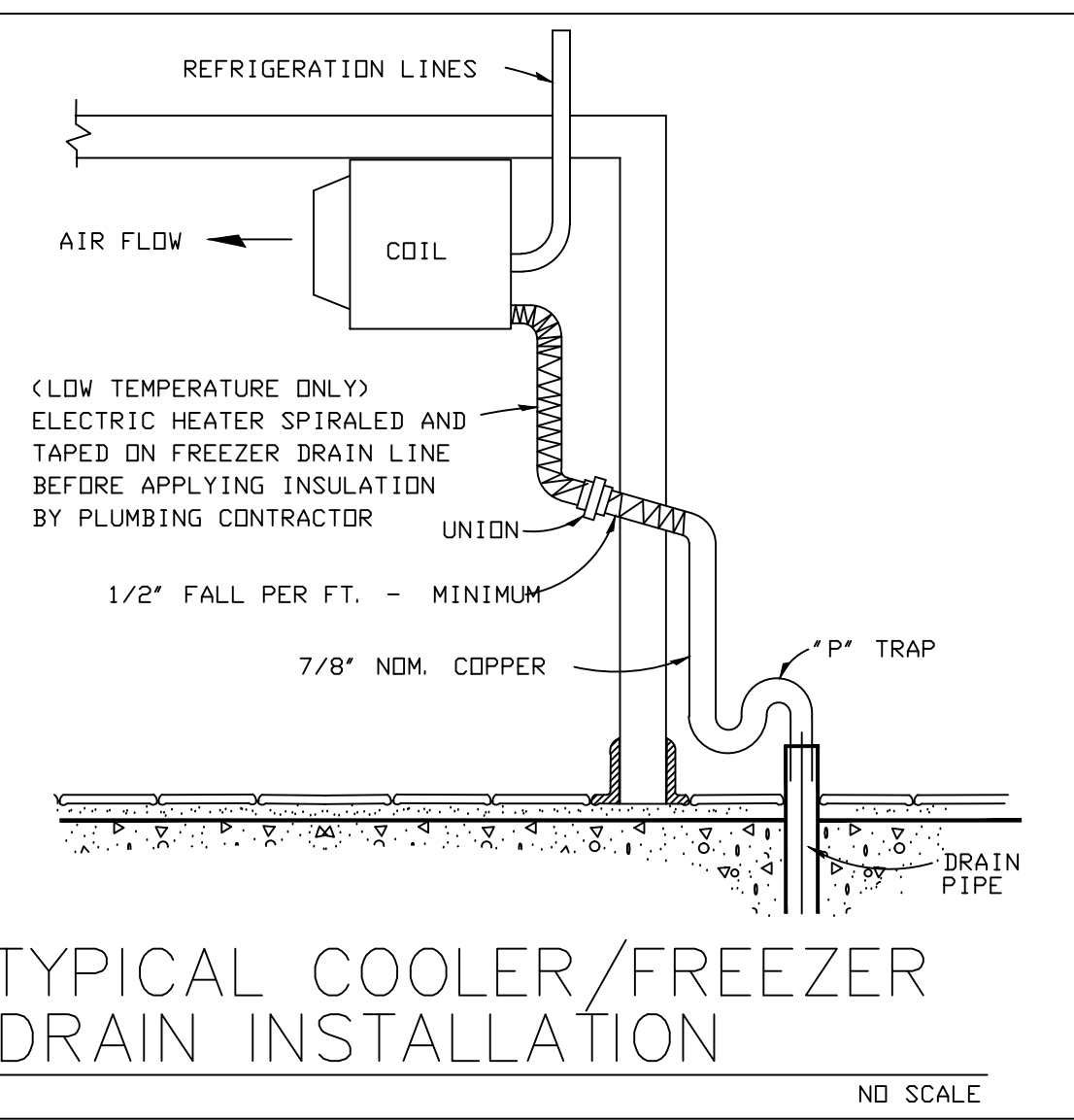
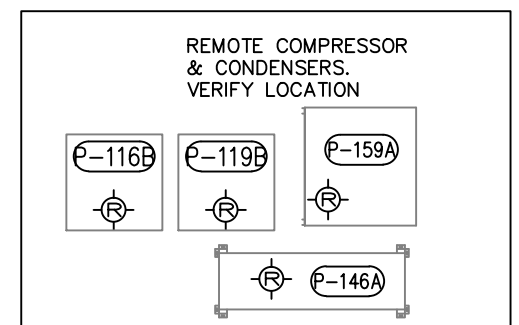
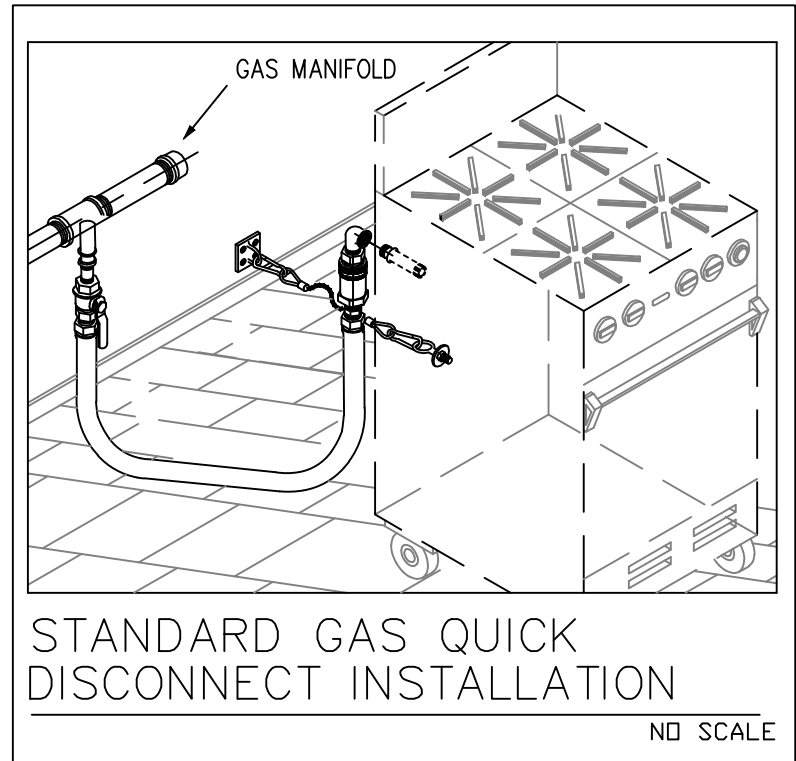
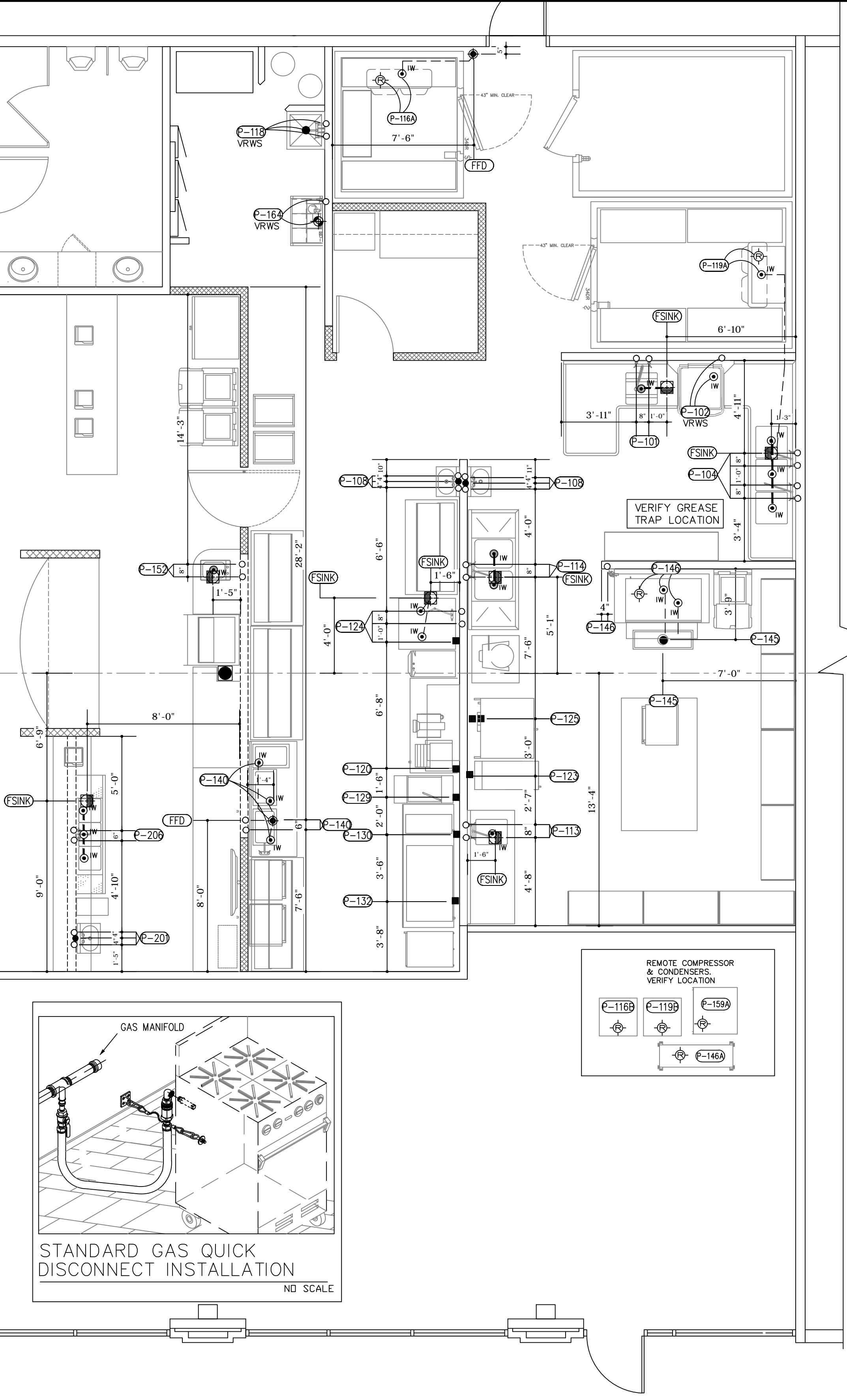
SCALE: 1/4"=1'-0"
 DRAWN BY: CLM
 CHECKED BY:
 DATE DRAWN: 1/24/12
 PROJECT NO: 12LCCAFEELD

FS-1
 SHEET NUMBER

VERIFY AND REUSE EXISTING PLUMBING AND FLOOR DRAINS/SINKS WHEN AVAILABLE.

MECHANICAL SCHEDULE

ITEM #	DESCRIPTION	QUANTITY	F.S.E.C.	OTHER	GAS SIZE	MBTU/Hr.	HEIGHT A.F.F.	WATER		WASTE		NOTES
								PIPE	HEIGHT A.F.F.	PIPE	HEIGHT A.F.F.	
101	SOILED DISHABLE	1	X					3/4" CW & HW	18"	2" IW	RFD	
102	DISHWASHER	1	X					NOTE			VRWS	
104	CLEAN/3 COMP TABLE	1	X					2 3/4" CW & HW	18"	3" 2" IW	RFD	VERIFY LOCATION OF GREASE TRAP
108	HAND SINK	3	X					1/2" CW & HW	27"	1-1/2"	2"	
113	WORKTABLE W/ SINK	1	X					1/2" CW & HW	18"	1-1/2" IW/RFD		
114	TWO COMP. SINK	1	X					1/2" CW & HW	18"	2) 1-1/2" IW/RFD		
116A	WALK-IN FREEZER-COIL	1	X					3/4" IW	RFD	RLFRC		
118	MOP SINK	1	X					1/2" CW & HW	36"	3"	FLOOR	VRWS
119A	WALK-IN COOLER-COIL	1	X					3/4" IW	RFD	RLFRC		
120	CHEESEMELTER	1	X		3/4"	18 M	72"					
123	STOCK POT RANGE	1	X		3/4"	180 M	18"					
124	PASTA COOKER	1	X		3/4"	60 M	18"	1/2" HW	12"	1-1/2" IW/RFD		
124	RINSE TANK	1	X					1/2" CW	12"	1-1/4" IW/RFD		
125	CONVECTION OVEN	1	X		3/4"	70 M EA.18" /48"						
129	FRYER	1	X		1/2"	85 M	18"					
130	HOTPLATE	1	X		3/4"	56 M	18"					
132	CHARBROILER	1	X		3/4"	120 M	18"					
140	DROP-IN WELL W/FAUCET	3	X					1/2" CW & HW	18"	1/2" IW EA	RFD	FRONT MOUNT WATER FILL FAUCET VALVE CONTROL.
145	FLOOR TROUGH	1	X					1/2" CW*	72"	3"	FLOOR	VERIFY W/ FAB. PLANS TO BE VERIFIED
146	ICE MAKER & BIN	1	X					1" CW	NOTE	1" 3/4" IW	RFD	RLFRC. CW FROM FILTER
152	DROP-IN SINK	1	X					1/2" CW & HW	18"	1-1/2" IW/RFD		
153	ICE TEA BREWER	1	X					NOTE				VRWS
159	ICE MAKER	1	X					1/2" CW*	72"	3/4" IW	RFD	RLFRC. CW FROM FILTER
160	WATER SOFTENER	1	X					1" CW	NOTE	1" 3/4" IW	RFD	TO BE VERIFIED
170	SODA DISPENSER	1	X					NOTE		2) 1" IW	RFD	VRWS
180	DRIP TROUGH	1	X					1" IW	RFD			
181	DRIP TROUGH	1	X					1" IW	RFD			
201	HAND SINK	1	X					1/2" CW & HW	24"	1-1/2"	18"	
206	THREE COMP. SINK	1	X					1/2" CW & HW	14"	3) 1-1/2" IW	RFD	



PLUMBING NOTES

- PLUMBING CONTRACTOR:**
- A: ALL WORK TO BE IN COMPLIANCE WITH PREVAILING CODES.
 - B: VERIFY W/ ARCHITECT AND/OR OWNER FOR ANY PLUMBING CONNECTIONS FOR EQUIPMENT NOT SHOWN OR SUPPLIED BY STRATEGIC EQUIPMENT.
 - C: ALL DRAIN LINES TO BE TRAPPED. PLUMB. CONTR. TO SUPPLY ALL INDIRECT LINES WITH A TRAP AND AN AIR GAP AT FLOOR RECEPTACLE. (AIR GAP TO BE A MIN. OF 2 TIMES THE DIA. OF THE WASTE LINE)
 - D: INSULATE 140° F OR HIGHER WATER LINES RUNNING FROM WATER HEATER TO FINAL HOOKUP ON EQUIPMENT.
 - E: PLUMBING CONTRACTOR TO MOUNT ALL DISPOSERS, FAUCETS, BASKET DRAINS, LEVER DRAINS, TO/DN KITCHEN EQUIPMENT WITH FINAL CONNECTION TO ROUGH-INS AFTER EQUIPMENT IS SET IN PLACE.
 - F: ALL PLUMBING CONNECTION HEIGHTS ARE TO CENTER LINE.
 - G: COOKING EQUIPMENT GAS PRESSURE TO BE 7"-14" W.C. FOR NATURAL GAS AND 10" W.C. FOR LP GAS UNLESS NOTED OTHERWISE.
 - H: GAS QUICK DISCONNECTS AND SOLENOID VALVES TO BE SUPPLIED BY STRATEGIC EQUIPMENT FOR INSTALLATION BY DIV. #15. -TO BE INTERCONNECTED WITH FIRE PROTECTION SYSTEM FOR FUEL SHUT-DOWN TO EQUIPMENT BELOW HOOD. FSEC TO PROVIDE FIRE SYSTEM GAS VALVE, INSTALLED BY PC. VERIFY VALVE SIZE.
 - I: SINK FAUCETS AND SINK DRAINS ARE FURNISHED LOOSE, FOR INSTALLATION BY PLUMB. CONTRACTOR. (TRIM AND COMPLETE ALL FINAL PLUMBING CONNECTIONS AS REQUIRED).
 - J: ALL CONNECTION NUMBERS DIMENSIONED ON THIS PLAN ARE ROUGH-IN LOCATIONS. THE SIZE SHOWN IN THE SCHEDULE AND DESCRIPTION ARE THE CONNECTIONS FOR THAT PIECE OF EQUIPMENT. SIZING OF ROUGH-INS ARE TO BE DETERMINED BY PLUMB. CONTR.
 - K: PLUMB. CONTR. TO PROVIDE AND INSTALL A "WATTS 90" (OR EQUAL) CHECK VALVE ON CARBONATOR SUPPLY INLET LINES.
 - L: PLUMB. CONTR. TO PROVIDE ALL NECESSARY SHUT-OFF VALVES, BACKFLOW PREVENTION DEVICES, PRESSURE REGULATORS, ETC.; AHEAD OF EQUIPMENT CONTROL VALVE, UNLESS NOTED.
 - M: PLUMB. CONTR. TO MAKE ADJUSTMENTS IN ROUGH-IN LOCATIONS FOR BEAMS, FOOTINGS AND ETC. IF REQUIRED.
 - N: PLUMBING CONTR TO PROVIDE AND INSTALL WATER HAMMER ARRESTORS AND PRESSURE REDUCING VALVES (PRV) IN LINE BEFORE ALL SOLENOID VALVES, IE: AT DISH MACHINE, DISPOSER(S), ICE MAKER(S), STEAMER(S), ETC.
 - O: PLUMB. CONTR TO PROVIDE AND INSTALL ALL INDIRECT WASTE (IE: WALK-IN COOLERS/FREEZERS, REFRIG. BASES, HOT WELLS, ETC.)
 - P: VERIFY W/ HEALTH AND PLUMBING CODES IF WASTES SHOULD BE DIRECT OR INDIRECT. VERIFY IF CLEAN WATER WASTES ARE REQ'D TO EMPTY INTO STORM SEWERS.
 - Q: VERIFY AND/OR LOCATE GREASE TRAP PER LOCAL CODE AND CONNECT SINKS AS REQUIRED.

PLUMBING LEGEND

- HW & CW - HOT/COLD WATER
- GAS - LP OR NATURAL
- DIRECT WASTE
- _W INDIRECT WASTE
- RFD RUN TO FLOOR DRAIN
- ⊕ GFD-GENERAL FLOOR DRAIN
- ⊖ FFD-FUNNEL FLOOR DRAIN
- ⊞ FS-FLOOR SINK W/ GRATE
- ⊞ REMOTE REFRIGERATION LINES
- ⊞ BEVERAGE SYSTEM CONDUIT
- - FIELD CONNECTIONS
- STEAM SUPPLY
- ⊞ STEAM RETURN
- ⊞ GAS VALVE
- ⊞ WALL CHASE FOR BEV. &/OR REFRIGERATION LINES

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CAFE EXPRESS- ELDRIDGE
 HOUSTON, TEXAS
 FOODSERVICE PLUMBING PLAN

NO.	DATE	DESCRIPTION
1	2-23-12	CLM ADDED ELEVATIONS TO FS-4
2	2-27-12	CLM MISC. REVISIONS

SCALE:	1/4"=1'-0"
DRAWN BY:	CLM
CHECKED BY:	
DATE DRAWN:	1/24/12
PROJECT NO.	12LCCAEEFLD

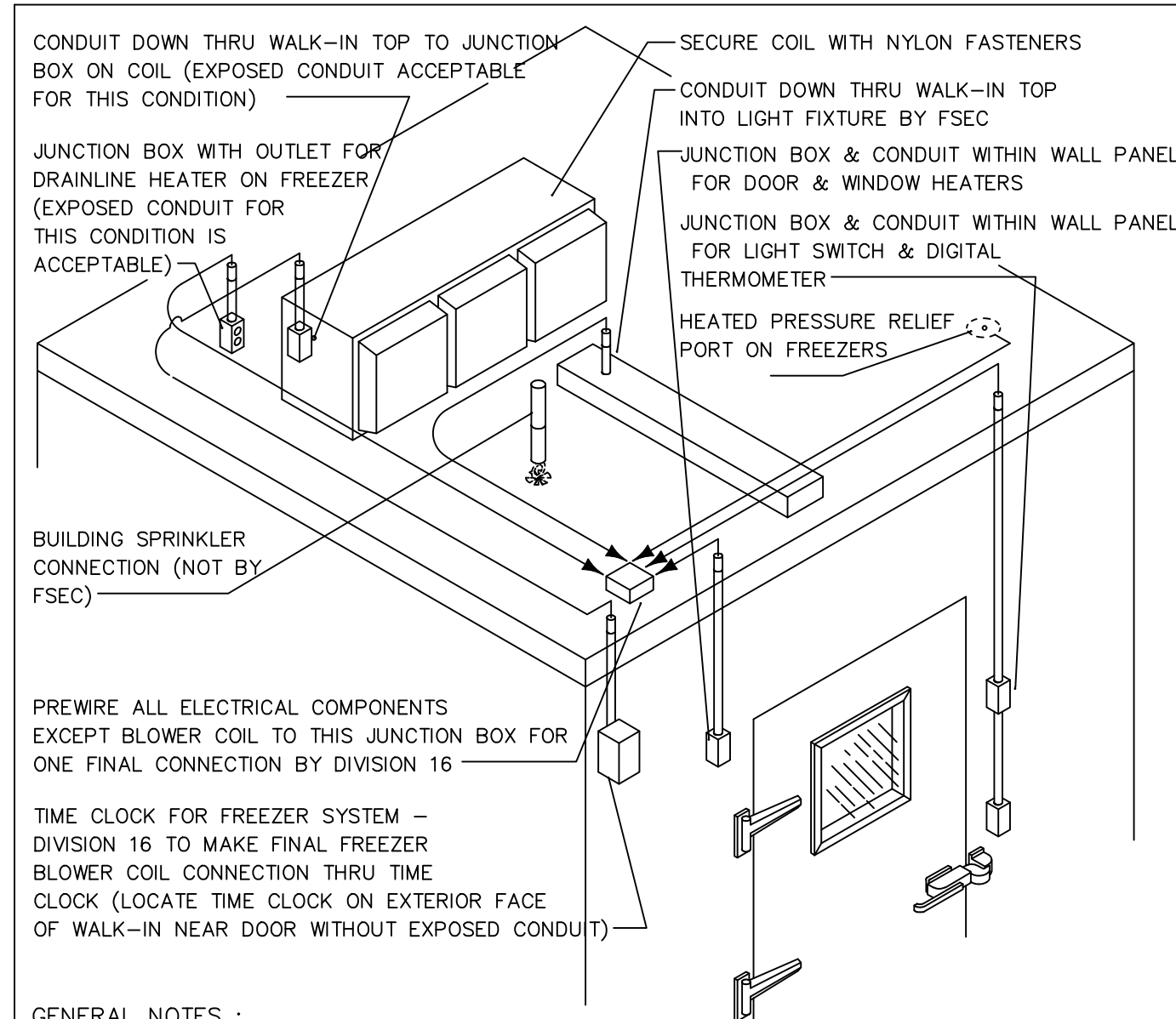
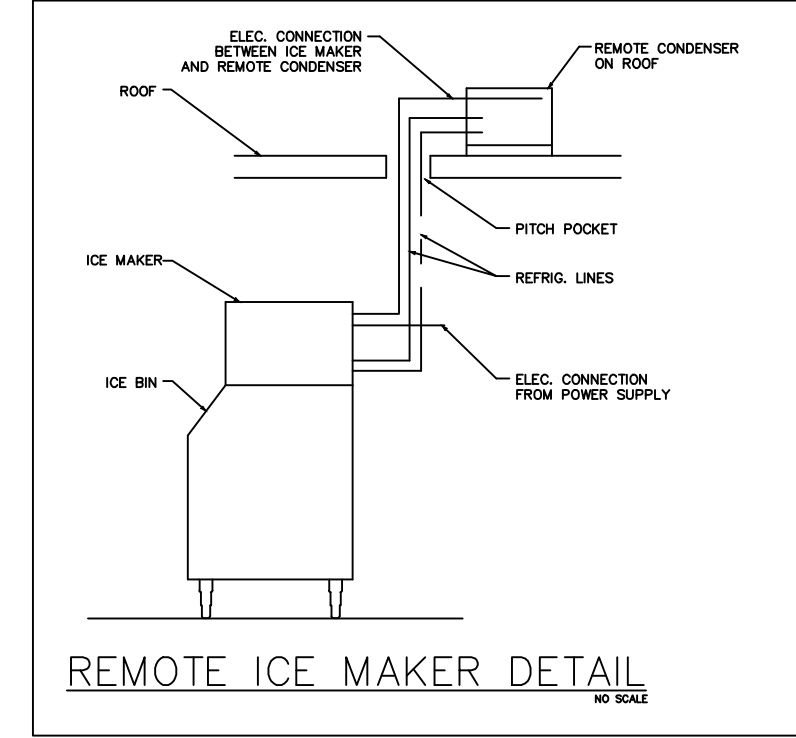
FS-2
 SHEET NUMBER

ELECTRICAL SCHEDULE

ITEM #	DESCRIPTION	QUANTITY	F.S./E.C. OTHER	VOLT /PH	AMPERAGE FLA OR CRT	HEIGHT A.F.F.	NOTES
102	DISHWASHER	1	X	120V	36"	VRWS	
109	FOOD MIXER	1	X	120V	DR10.0 FLA	36"	
113	WORKTABLE W/ SINK	1	X	120V	DR20.0 CRT	48"	DUPLX CONVENIENCE OUTLET
114	TWO COMP. SINK	1	X	120V	DR20.0 CRT	48"	DUPLX CONVENIENCE OUTLET
116	WALK-IN FREEZER	1	X	120V	JB20.0 CRT	110"	EC TO WIRE JB FOR LIGHTS, HEAT TAPE AND MISC.
116A	FREEZER REFRIG.-COIL	1	X	208V/1 PH	JB9.2 FLA	110"	
116B	FREEZER REFRIG.-COMP.	1	X	208V/3 PH	JB9.0 FLA	NOTE	1-1/2 HP. VERIFY COMPRESSOR LOCATION
117	REFRIG. SANDWICH TOP	1	X	120V	DR5.5 FLA	14"	NEMA 5-15P
119	WALK-IN COOLER	1	X	120V	JB20.0 CRT	110"	EC TO WIRE JB FOR LIGHTS AND MISC.
119A	COOLER REFRIG.-COIL	1	X	120V	JB5.0 FLA	110"	
119B	COOLER REFRIG.-COMP.	1	X	208V/3 PH	JB10.0 FLA	NOTE	VERIFY COMPRESSOR LOCATION
124	PASTA COOKER	1	X	120V	DR1.0 FLA	24"	
125	DBL. CONVECTION OVEN	1	X	2)120V	DR9.0 FLA	24"/48"	1 ELEC. CONNECTION PER OVEN.
126	CONVECTION MICROWAVE	3	X	208V/1 PH	SR28.0 FLA	60"	MW IN PREP AREA ON DROP CORD TO 72" AFF.
127	COOKLINE WORKTABLE	1	X	120V	DR20.0 CRT	48"	DUPLX CONVENIENCE OUTLET
128	WARMING DRAWER	1	X	120V	DR8.5 FLA	24"	NEMA 5-15P
129	FRYER	1	X	120V	DR12.0 FLA	24"	NEMA 5-15P
133	REFRIG. GRIDDLE STAND	1	X	120V	DR7.5 FLA	14"	NEMA 5-15P
136	REFRIG. SANDWICH TOP	2	X	120V	DR9.0 FLA	14"	NEMA 5-15P
137	HEATED CABINET	1	X	120V	DR8.0 FLA	24"	NEMA 5-15P
138	MICROWAVE OVEN	1	X	208V/1 PH	SR16.4 FLA	24"	NEMA 6-20P
140	DROP-IN HOT WELL	3	X	120V	JB12.5 FLA EA.	24"	EC TO WIRE JB TO REMOTE CONTROL IN APRON
141	REFRIG. SANDWICH TOP	2	X	120V	DR9.0 FLA	14"	NEMA 5-15P
146	ICE MAKER & BIN	1	X	208V/3 PH	JB11.0 FLA	60"	POWER FOR ICE MAKER. SEE CONDENSER NOTE.
146A	REMOTE CONDENSER	1	X	120V	JB3.0 FLA	NOTE	VOLTAGE SUPPLY IS SUPPLIED FROM ICE MAKER.
147	TOASTER	1	X	208V/1 PH	SR23.5 FLA	48"	NEMA 6-30P
153	ICE TEA BREWER	3	X	NOTE			VERIFY QTY, REQUIRMENTS AND LOCATIONS W/ SUPPLIER.
155	SANDWICH GRILL	1	X	120V	DR13.5 FLA	48"	NEMA 5-15P
158	POS UNITS	LOT	X	120V	NOTE		VERIFY REQMTS, QTY, AND LOCATION W/ SUPPLIER. NOTE 'O'
159	ICE MAKER	1	X	120V	JB15.0 CRT	60"	POWER FOR ICE MAKER. SEE CONDENSER NOTE.
159A	REMOTE CONDENSER	1	X	208V/1 PH	JB1.2 FLA	NOTE	VERIFY CONDENSER LOCATION
160	WATER SOFTENER	1	X	120V	DR	24"	VERIFY REQUIRMENTS.
165	COFFEE BREWER/DISP.	1	X	NOTE	48"	VRWS	
166	COFFEE GRINDER	1	X	120V	DRNOTE	48"	VRWS
168	ICE TEA BREWER	1	X	NOTE			VERIFY QTY, REQUIRMENTS AND LOCATIONS W/ SUPPLIER.
169	COFFEE DISP/HEAT STAND	3	X	120V	DRNOTE	48"	VRWS
170	SODA DISPENSER	1	X	120V	DR5.0 FLA	48"	VRWS
202	FRONT BAR	1	X	120V	DR20.0 CRT	14"	DUPLX CONVENIENCE OUTLET. VERIFY W/ ARCHITECT.
208	REFRIG. BACKBAR CAB.	1	X	120V	DR5.2 FLA	14"	NEMA 5-15P
209	BACKBAR COUNTER	1	X	120V	DR20.0 CRT	54"	DUPLX CONVENIENCE OUTLET. VERIFY W/ ARCHITECT.
211	REFRIGERATOR	1	X	120V	DR9.8 FLA	36"	NEMA 5-15P

ELECTRICAL LEGEND

- ⊖ DR - DUPLEX RECEPT, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- ⊖ SR - SPECIAL PURPOSE OUTLET, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- ⊖ SR - SPECIAL PURPOSE OUTLET, 208/240-VOLT AS INDICATED, GROUND TYPE, HORIZONTAL MOUNT
- ⊖ FLOOR-SINGLE RECEPTACLE OUTLET
- ⊖ FLOOR-DUPLEX RECEPTACLE OUTLET
- ⊖ J-BOX - JUNCTION BOX
- ⊖ ELECTRICAL CONDUIT, STUB AS INDICATED
- ⊖ DROP CORD
- ⊖ WALL SWITCH
- ⊖ COMPUTER DATA CONNECTION
- - FIELD WIRING, PER CODE



GENERAL NOTES :

- INTERCONNECT CONDUIT AND WIRING FOR ELECTRICAL COMPONENTS INCLUDING LIGHTS, SWITCHES, THERMOMETERS, DOOR, WINDOW, PRESSURE RELIEF PORT HEATERS AND RECEPTACLE FOR DRAINLINE HEATER TO EASILY ACCESSIBLE JUNCTION BOX ON TOP OF WALK-IN.
- ALL INTERCONNECTING CONDUIT RUN ABOVE WALK-IN PANELS OR WITHIN THE WALL PANELS - EXPOSED CONDUIT INSIDE WALK-IN WILL NOT BE ACCEPTABLE EXCEPT FOR THE CONDITIONS SHOWN AND NOTED IN THE ABOVE ILLUSTRATION
- SEAL PENETRATIONS THROUGH CEILING, WALLS AND INSIDE ELECTRICAL CONDUIT OUTSIDE AND INSIDE WALK-IN WITH DOW CORNING #999A SILICONE GLAZING SEALANT.
- PROVIDE HOLES FOR SPRINKLER HEAD AND ELECTRICAL CONDUIT
- PROVIDE 1/2" OD PVC CONDUIT AT ALL PENETRATIONS THRU INSULATED PANELS.

WALK-IN WIRING
NO SCALE

ELECTRICAL NOTES

- ELECTRICAL CONTRACTOR:
- ALL WORK TO BE IN COMPLIANCE WITH PREVAILING CODES.
 - ELECTRICAL BOXES AND CONDUIT TO BE IN WALLS, SURFACE MOUNTED WORK IS NOT ACCEPTABLE.
 - E.C. TO PROVIDE AND INSTALL CORD AND PLUG ON ITEMS NOTED.
 - E.C. TO INCLUDE FINAL HOOKUP OF EQUIPMENT FOR INSTALLATION
 - ALL ELECTRICAL CONNECTION HEIGHTS ARE TO CENTER LINE OF JUNCTION BOX OR OUTLET, UNLESS NOTED OTHERWISE.
 - VERIFY WITH OWNER OR VENDOR FOR ANY ADDITIONAL ELECTRICAL CONNECTIONS REQUIRED.
 - ALL ELECTRICAL CONDUIT/FLEX MUST BE FASTENED A MINIMUM OF 6" A.F.F. TO ALLOW FOR FLOOR CLEANING.
 - MAXIMUM HEIGHT TO TOP OF J-BOX IS TO BE 5 1/2" A.F.F. TYPICAL FOR ALL STUB-UPS AT 4" A.F.F.
 - ALL 120V DUPLEX RECEPTACLES TO BE A MINIMUM OF 20.0 AMP CIRCUIT.
 - ALL 120V DUPLEX RECEPTACLES TO BE GFI (VERIFY WITH LOCAL ELEC. CODE)
 - E.C. TO PROVIDE ALL NECESSARY ELECTRICAL DISCONNECT SWITCHES FOR EQUIPMENT; AHEAD OF EQUIPMENT CONTROL OR SWITCH.
 - E.C. TO PROVIDE EMPTY OCTAGON J-BOX AT 4'-6" AFF FOR MANUAL PULL STATION WITH EMPTY CONDUIT RUNNING TO ABOVE FINISHED CEILING. (CONDUIT IS FOR MANUAL PULL CABLE. VERIFY LOCATION W/ ARCHITECT. CONCEAL BOX AND CONDUIT IN WALL.)
 - E.C. TO INTERWIRE DISHWASHER WITH CONDENSATE HOOD FAN AND/OR BOOSTER HEATER SO WHEN DISHWASHER IS IN OPERATION, CONDENSATE FAN WILL BE RUNNING.
 - E.C. TO INTERWIRE DISPOSER, DISPOSER CONTROLS AND SOLENOID VALVE PER MANUFACTURERS SPEC'S.
 - E.C. TO INTERWIRE WALK-IN COOLERS/FREEZER LIGHTS AND SWITCHES. IN FREEZER UNIT INTERWIRE WITH OUTLET MOUNTED 6" BELOW CEILING FOR EVAPORATOR DRAIN LINE HEAT TAPE, UNLESS OTHERWISE SPECIFIED.
 - E.C. TO INTERWIRE W/ WALL SWITCHES AT 4'-6" AFF, FOR HOOD LIGHTS AND FAN. SWITCHES BY E.C.. VERIFY SWITCH LOCATION WITH ARCHITECT.
 - E.C. TO PROVIDE EMPTY J-BOX AND CONDUIT FOR DATA LINES.
 - E.C. TO INTERWIRE FIRE PROTECTION SYSTEM WITH BUILDING ALARM SYSTEM.
 - E.C. TO INTERWIRE MICROSWITCH ON FIRE PROTECTION SYSTEM TO POWER SHUT-OFF DEVICE, SO THE POWER TO ALL EQUIPMENT AND OUTLETS BELOW HOODS WILL BE SHUT-OFF UPON ACTIVATION OF THE FIRE PROT. SYSTEM.

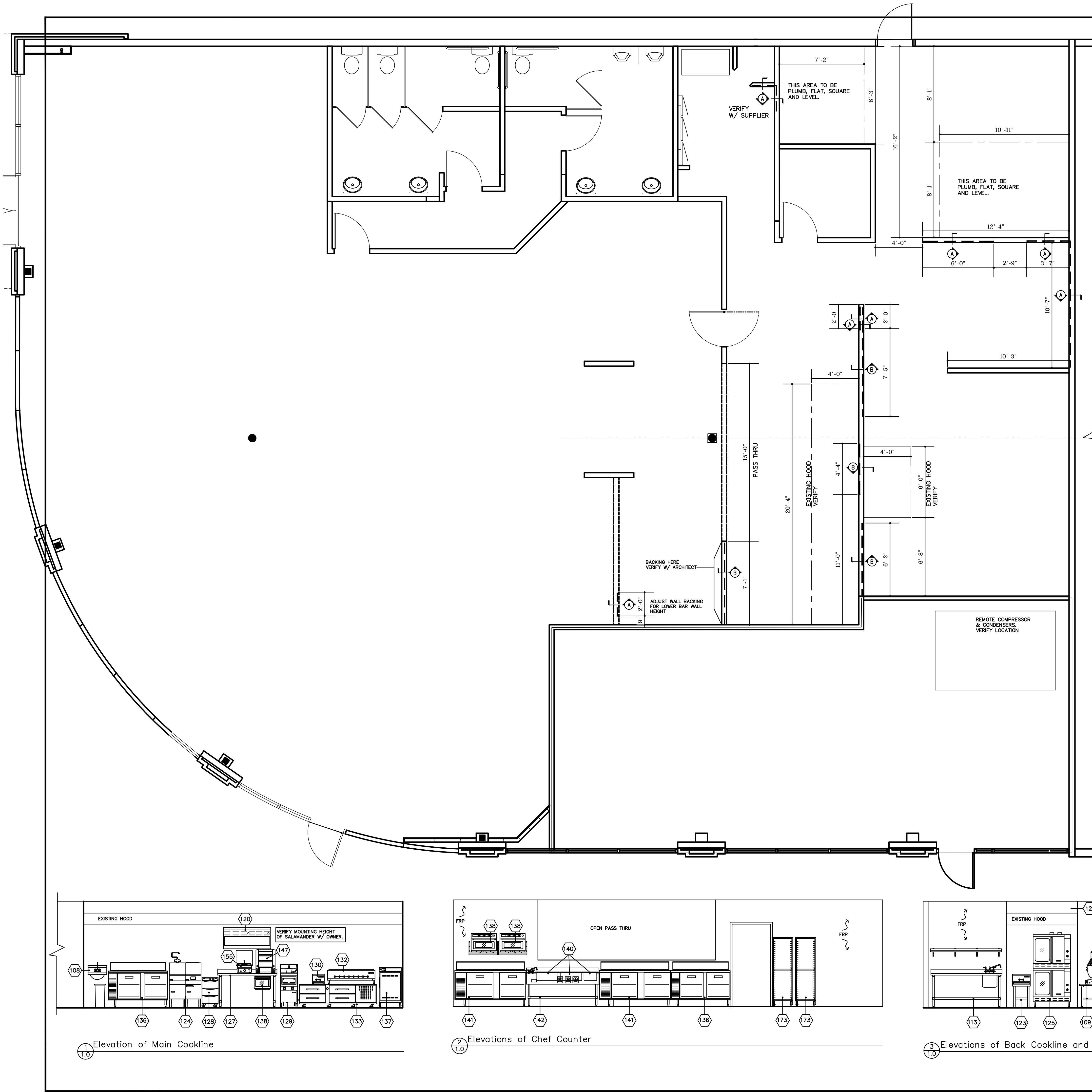
ISI Food Service Equipment
640 WEST 6TH STREET
HOUSTON, TX 77007
PHONE: 713-861-4455

This drawing, being an instrument of service, is and remains the property of ISI Food Service Equipment. It is a design drawing not intended to replace required architectural or engineering plans, is not to be reused for another project without our consent and is subject to return on demand.

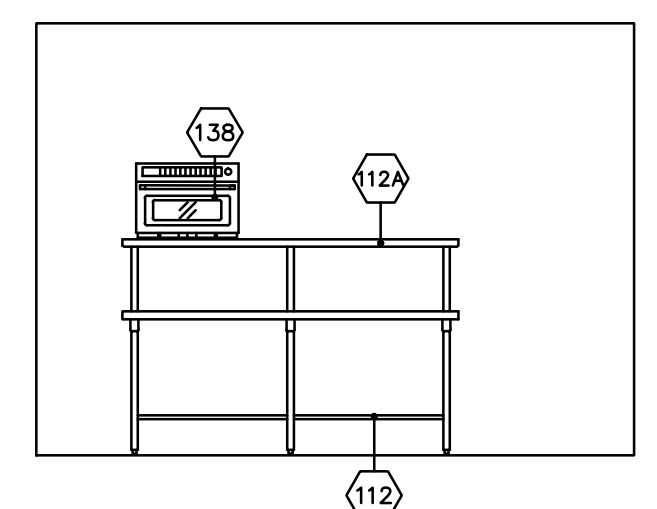
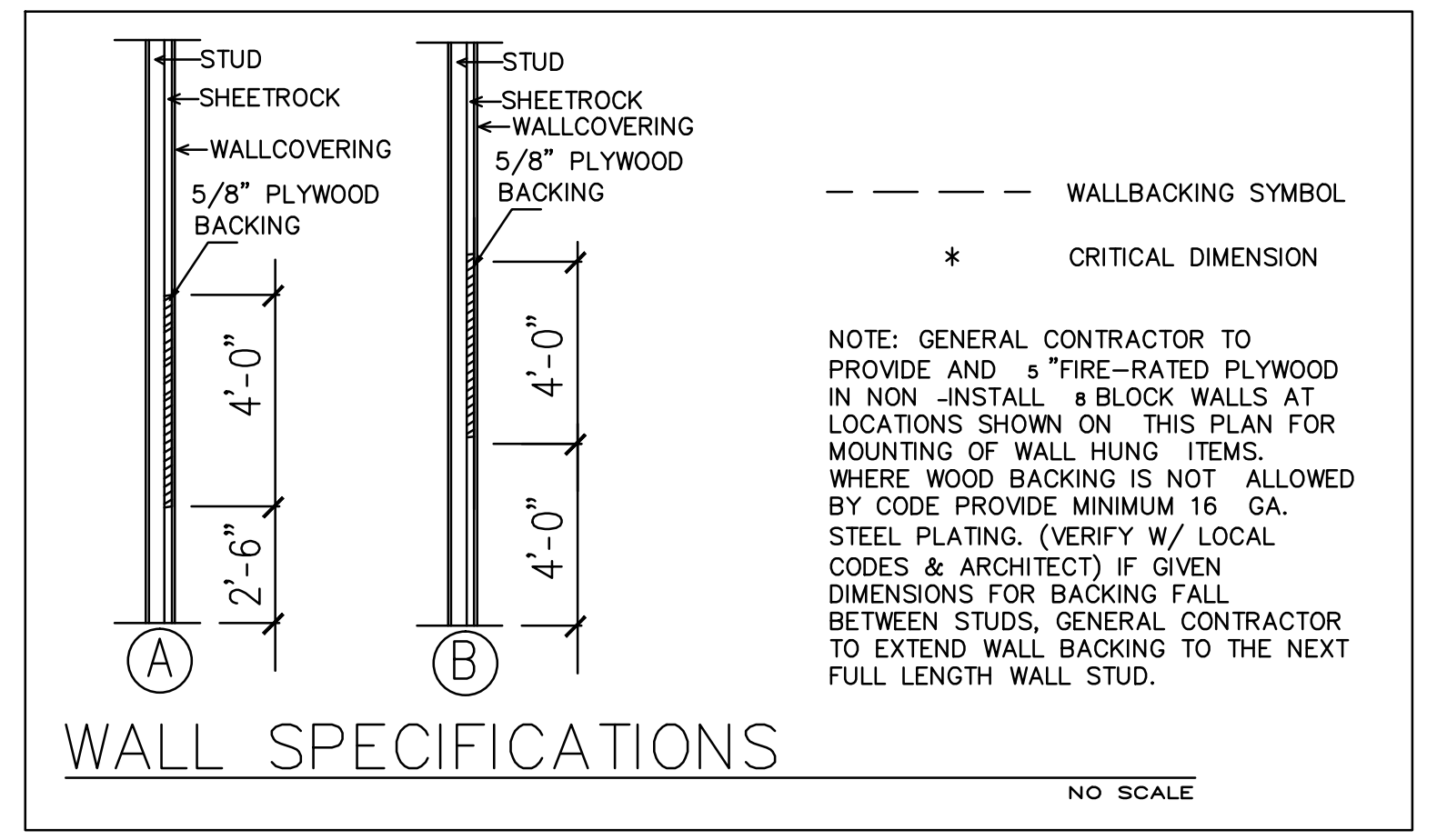
CAFE EXPRESS - ELDRIDGE
HOUSTON, TEXAS
FOODSERVICE ELECTRICAL PLAN

NO.	DATE	DESCRIPTION	CLM	ADDED ELEVATIONS TO FS-4	CLM	MISC. REVISIONS
1	2/23/12	CLM				
2	2/27/12	CLM				

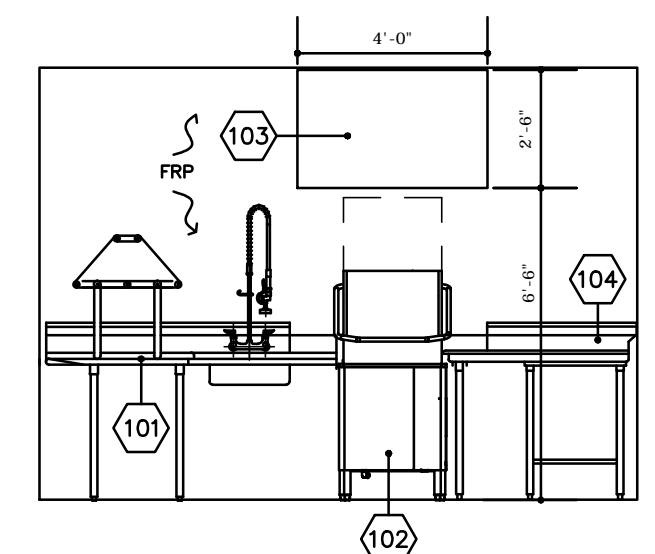
SCALE: 1/4"=1'-0"
DRAWN BY: CLM
CHECKED BY:
DATE DRAWN: 1/24/12
PROJECT NO. 12LCCAFIELD



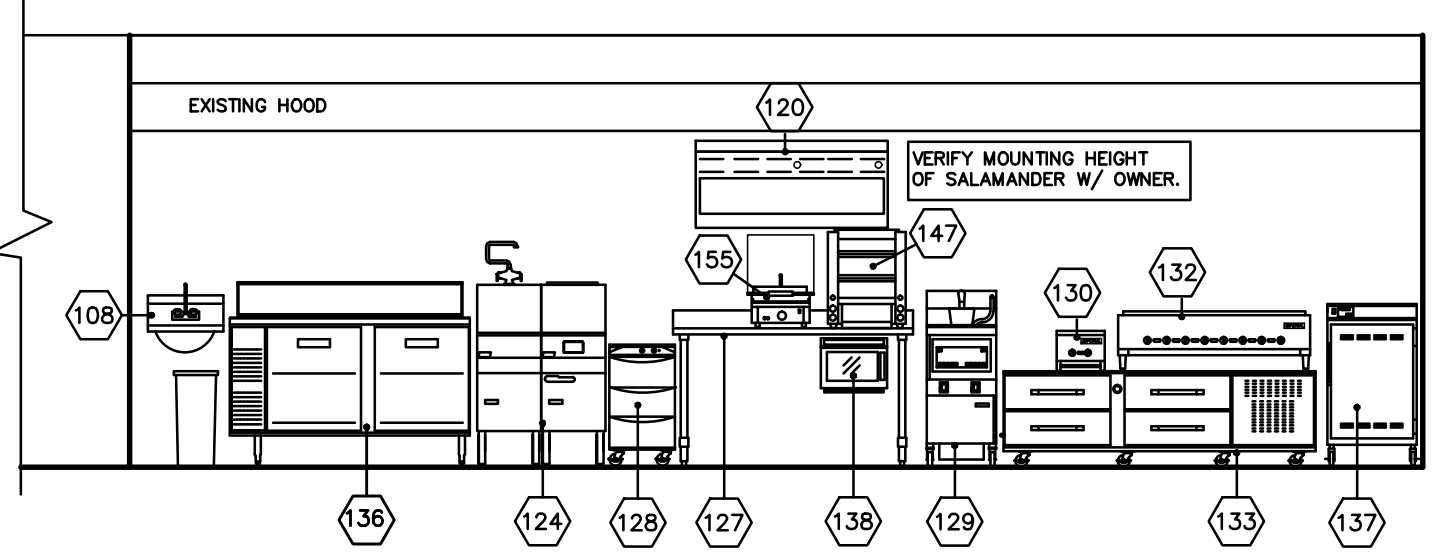
VERIFY WALL BACKING FOR EQUIPMENT ON EXISTING WALLS W/ ARCHITECT AND OWNER



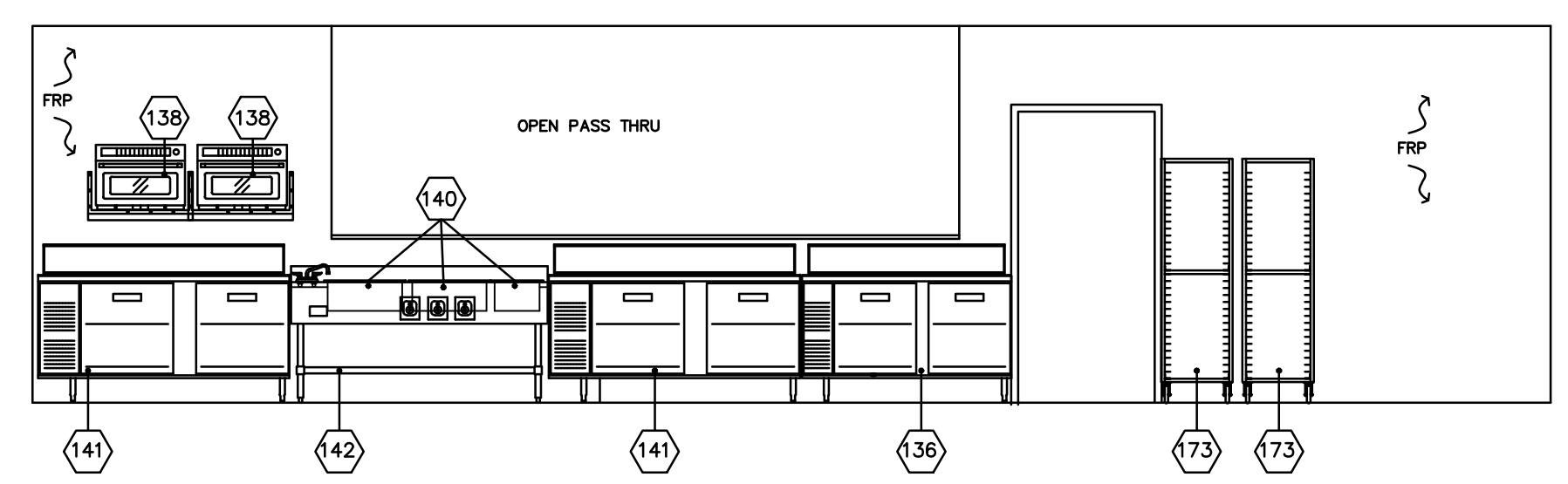
6
1.0 Elevation of Island Worktable



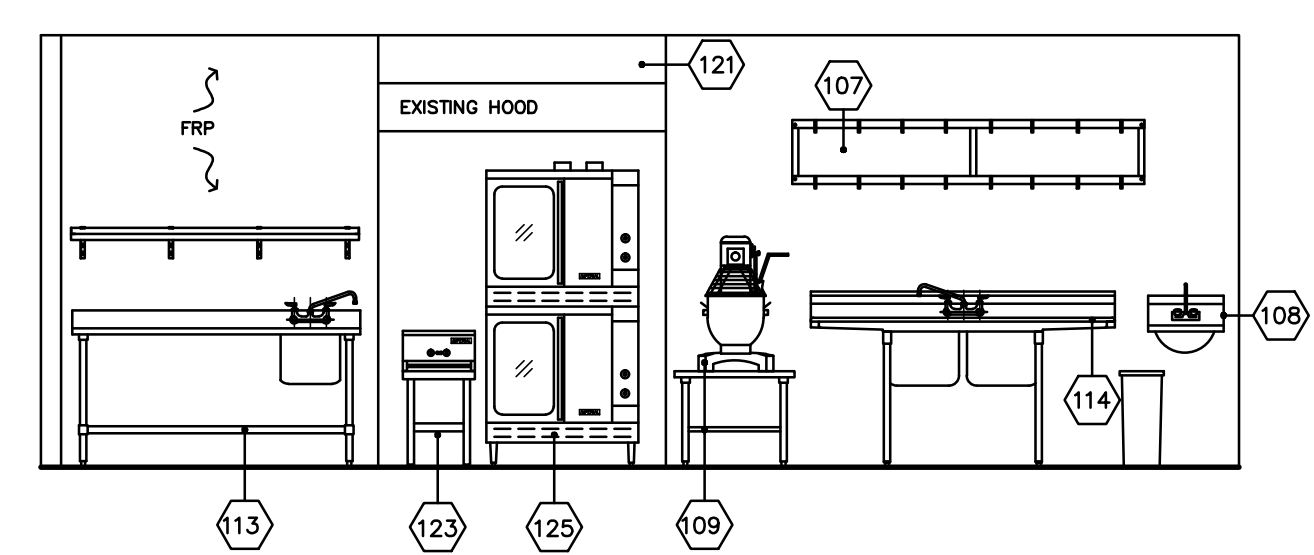
5
1.0 Elevation of Soiled Dishtable



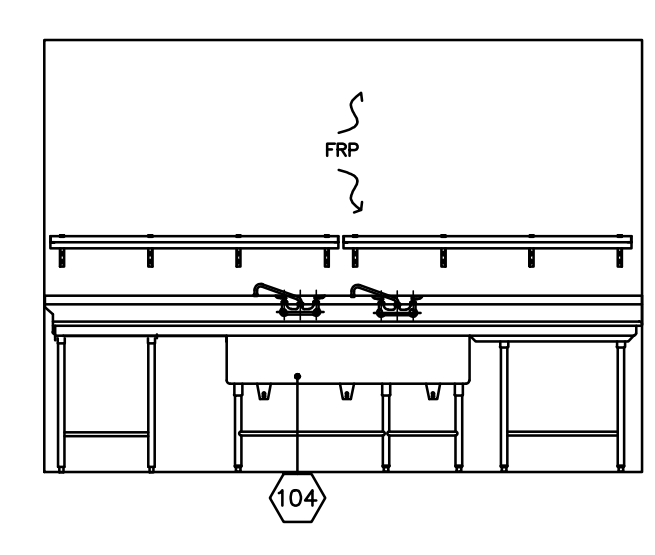
1
1.0 Elevation of Main Cookline



2
1.0 Elevations of Chef Counter



3
1.0 Elevations of Back Cookline and Prep



4
1.0 Elevation of Three Compartment Sink

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CAFE EXPRESS- ELDRIDGE
HOUSTON, TEXAS
FOODSERVICE SPECIAL CONDITIONS PLAN

NO.	DATE	DESCRIPTION
2.23.12	CLM	ADDED ELEVATIONS TO FS-4
2.27.12	CLM	MISC. REVISIONS

SCALE: 1/4"=1'-0"
DRAWN BY: CLM
CHECKED BY:
DATE DRAWN: 1/24/12
PROJECT NO: 12LCCAPEELD