

REVISIONS	
DESCRIPTION	DATE

CAPTIVE AIR
 HOUSTON OFFICE
 3030 Gaulb Loop West, Suite 630, Houston, TX, 77064 PHONE: (713) 380-9044 FAX: (713) 380-9045 EMAIL: reg4@captiveair.com
 www.captiveair.com

A-2008032
 The Woodlands, TX

DATE: 9/24/2010
 DWG.#: 1208032
 DRAWN BY: BAF
 SCALE: 1/16
 MASTER DRAWING

SHEET NO.
 1

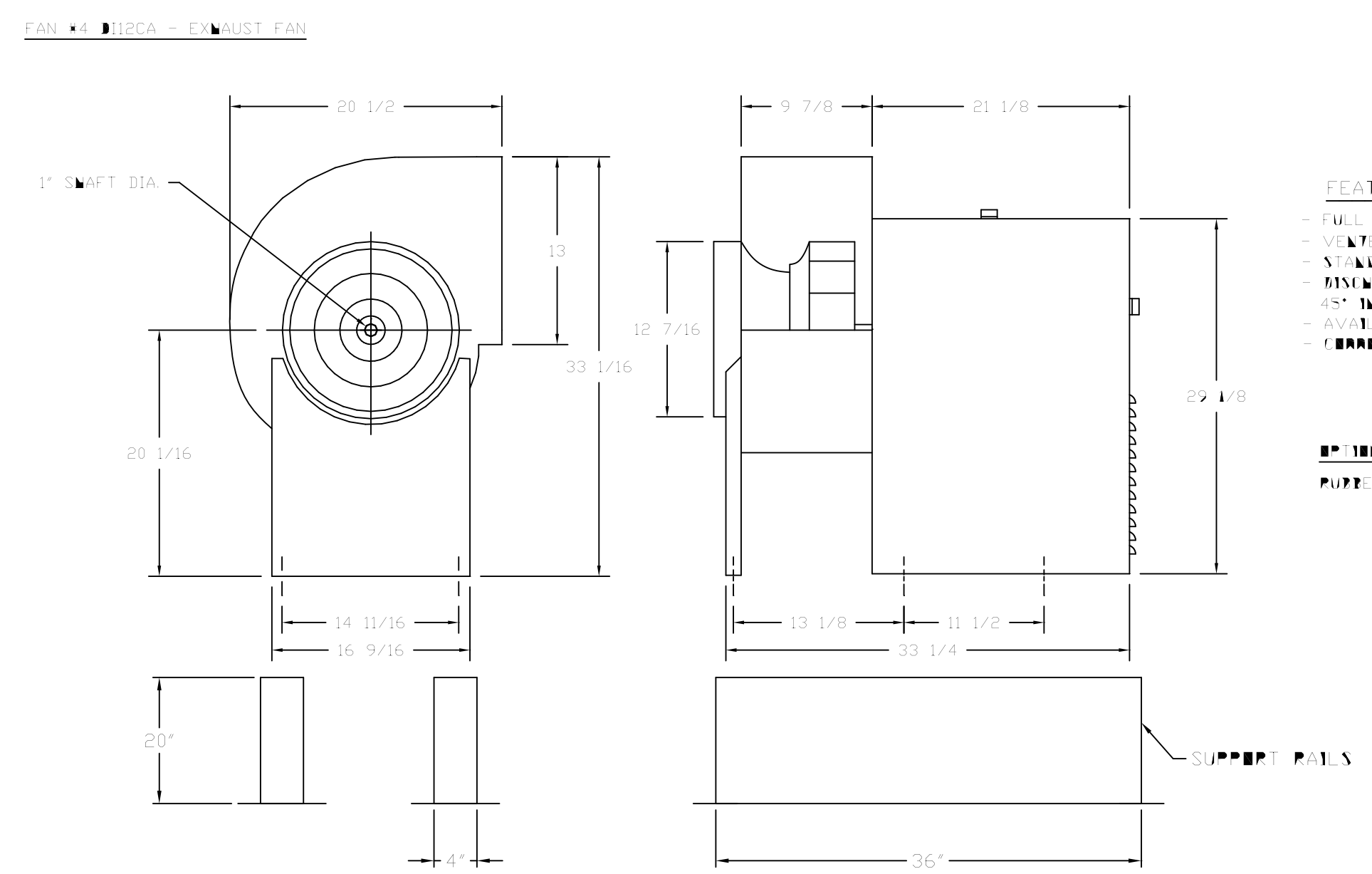
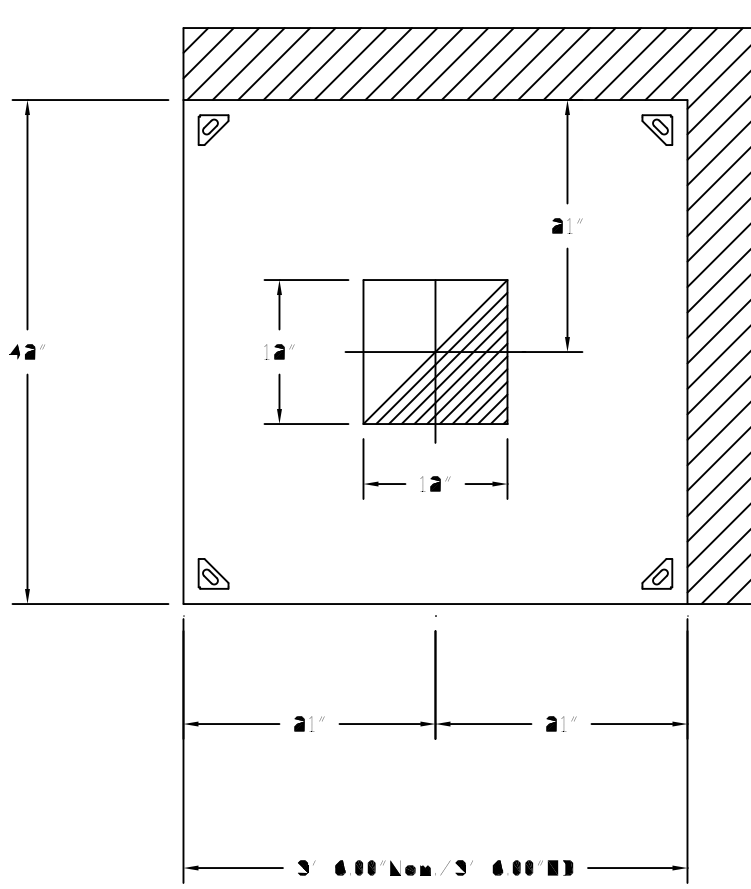
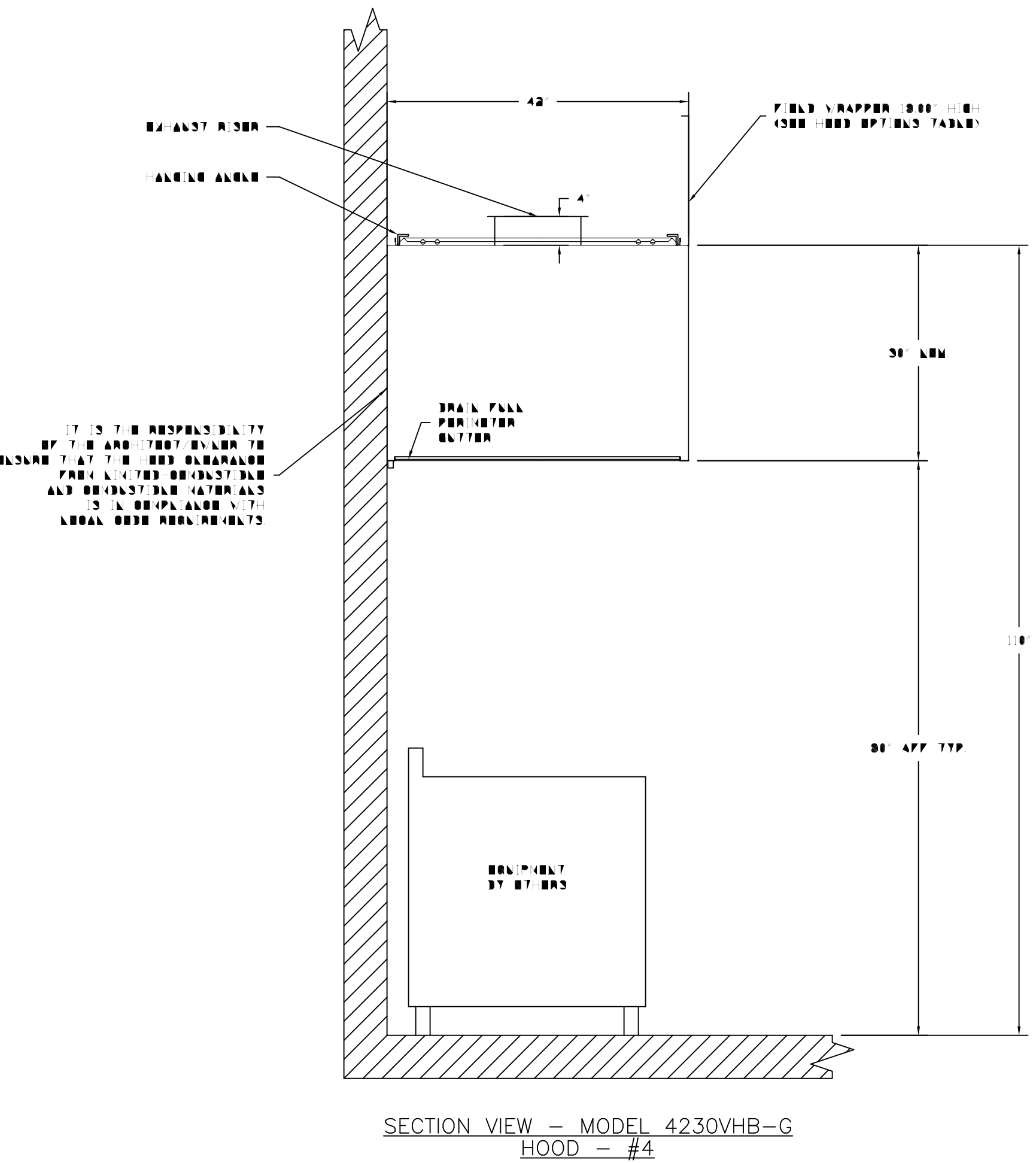
HOOD INFORMATION																				
HOOD NO.	ROOM	LENGTH	MAX. OBSTACLE HEIGHT	EXHAUST PLENUM RISERS					SUPPLY PLENUM RISERS					HOOD OBSTRUCTION	HOOD ORIFICE		SUPPORTS			
				TOTAL RISE	V1076	LNK	31A	074	SP	TOTAL SUP. RISE	V1076	LNK	31A		074	SP	NO. TO HOOD	REV.	QUANTITY	LOCATION
1	3424 LAB 2 PSP-7	12' 0.00"	400 Top	3600	10	34		3600	-0.05	2800						430 SS Vapor Exposure	AL77	AL800		
2	3424 LAB 2 PSP-7	12' 6.00"	400 Top	3125	10	30		3125	-0.33	2500						430 SS Vapor Exposure	R1067	AL800		
3	3430 VAPOR LAB	7' 0.00"	700 Top	1050	10	17		1050	-0.004	0						304 SS 100%	AL800	AL800	1 PAN 1 RIGID	PAN#7 RIGID#7 PAB#
4	4230 VAPOR LAB	3' 6.00"	700 Top	525	12	12		525	-0.040	0						304 SS 100%	AL800	AL800		

HOOD INFORMATION															
HOOD NO.	FILTERS				LIGHTS				UTILITY CABINETS				FIRE SYSTEM PIPING	HOOD MATERIAL	
	TYPE	QTY	WEIGHT	LENGTH	TYPE	W/P. GROUP	LOCATION	TYPE	SYSTEM	SIZE	MODEL #	QUANTITY			LOCATION
1	SS Baffle with Handles	4	16'	16'	4	Incandescent Light Fixt	NH	Left	ANSUL P102	3.0/3.0/3.0	30111002	1 Light 1 Fan	Outside	Y03	430 435
2	SS Baffle with Handles	3	16'	16'	4	Incandescent Light Fixt	NH							Y03	355 435
3					2	Incandescent Light Fixt	NH							NH	245 435
4					0									NH	172 435

HOOD OPTIONS									
HOOD NO.	OPTION								
1	FIELD WRAPPER 6.00' High Front, Left								
	BACKSLASH 80.00' High X 156.00' Long 430 SS								
	BALANCE DAMPERS								
2	FIELD WRAPPER 6.00' High Front, Right								
	BACKSLASH 80.00' High X 150.00' Long 430 SS								
	BALANCE DAMPERS								
3	FIELD WRAPPER 18.00' High Front, Left, Right								
4	FIELD WRAPPER 18.00' High Front, Left								

PERFORATED SUPPLY PLENUM(S)									
HOOD NO.	POS.	LENGTH	WIDTH	HEIGHT	RISERS				
					WIDTH	LENGTH	DIA.	CFM	S.P.
1	Front	156"	12"	6"	10"	24"		960	0.164"
					10"	24"		960	0.164"
					10"	24"		960	0.164"
					10"	24"		960	0.164"
2	Front	150"	12"	6"	10"	20"		833	0.151"
					10"	20"		833	0.151"
					10"	20"		833	0.151"
					10"	20"		833	0.151"

ETL LISTING DESCRIPTION BLOCK
 THE CAPTIVE AIRE MODEL
 VH HAS BEEN E.T.L.
 TESTED, LISTED, AND
 APPROVED TO EXHAUST
 A MINIMUM OF 100 CFM PER
 LINEAR FOOT
 OVER 700 DEGREE EQUIPMENT



- FEATURES:**
- FULL OVER CLASS 3 OPERATION
 - SEALED MOTOR COVER FOR WATER PROTECTION
 - STANDARD TOP HORIZONTAL DISHWASHER
 - DISHWASHER POSITION CAN BE EASILY ADJUSTED IN 45° INCREMENTS IN THE FIELD
 - AVAILABLE IN COY. OR BY ROTATION
 - CORROSIVE RESISTANT BLACKEN FINISH
- OPTIONS:**
- PAPER VIBRATION ISOLATORS FOR ALL UTILITY SMTS (SMT BY 6)

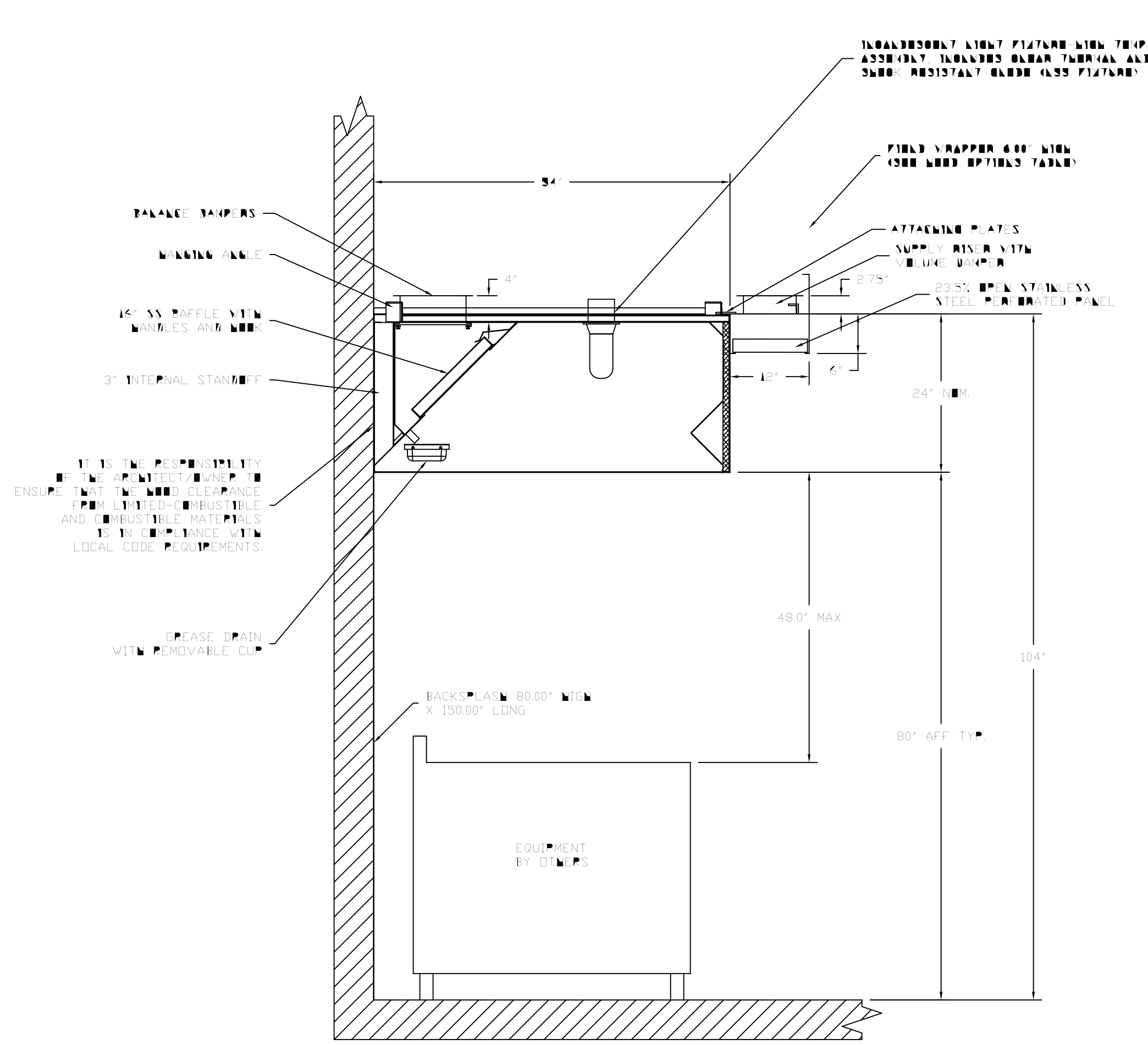
REVISIONS	
DESCRIPTION	DATE

CAPTIVE AIR
 HOUSTON OFFICE
 www.captiveaire.com
 3030 South Loop West, Suite 630, Houston, TX, 77064 PHONE: (713) 360-9044 FAX: (713) 360-9044 EMAIL: reg4@captiveaire.com

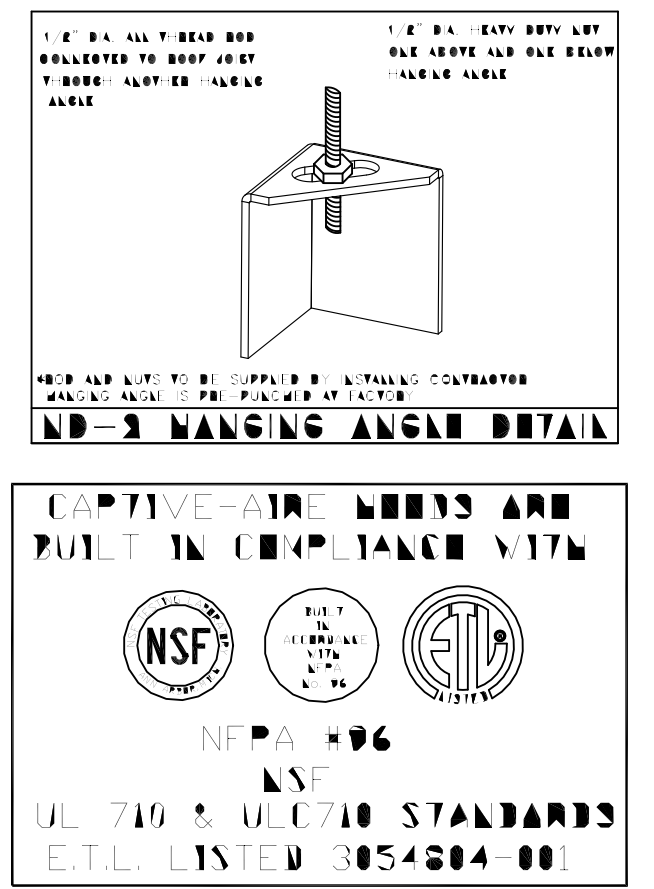
A Qualipac #1203032
 The Woodlands, TX

DATE: 9/24/2010
 DWG.#: 1203032
 DRAWN BY: BAF
 SCALE: 1/16
MASTER DRAWING

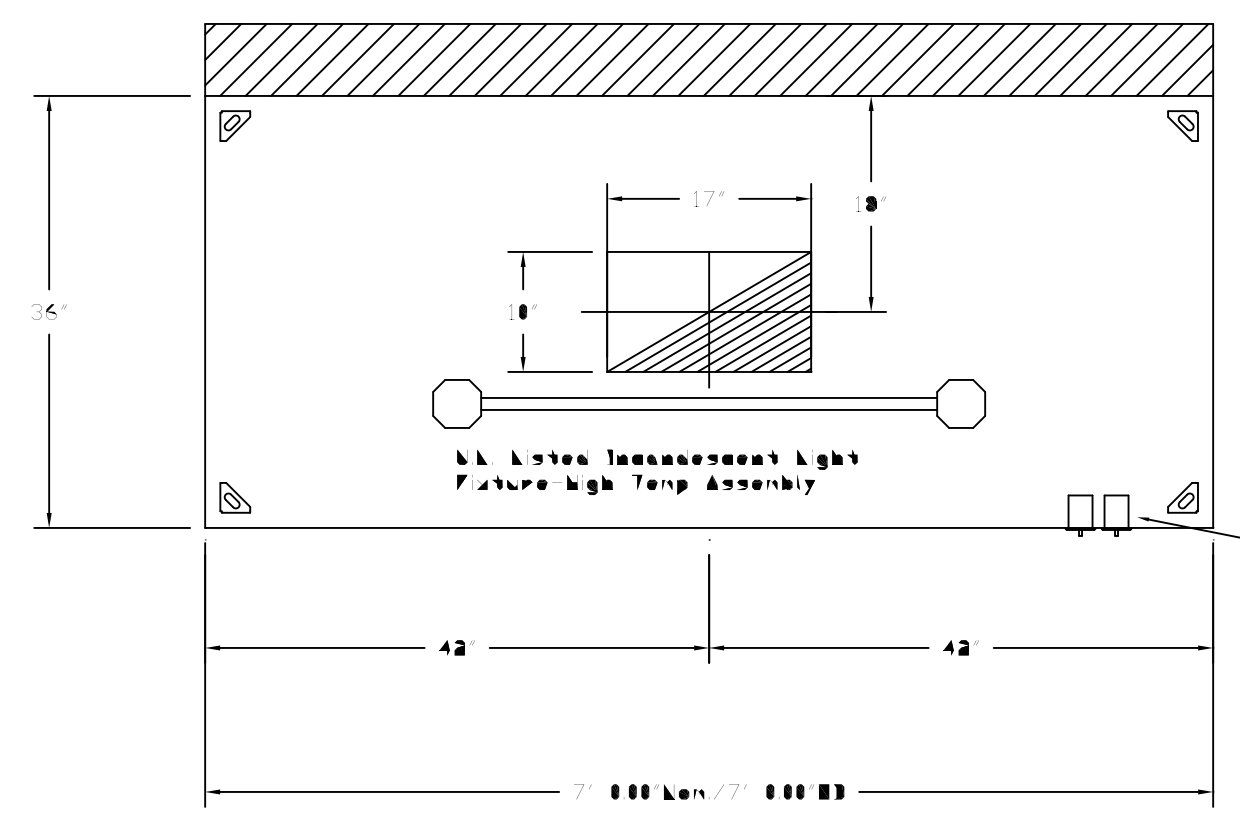
SHEET NO.
 2



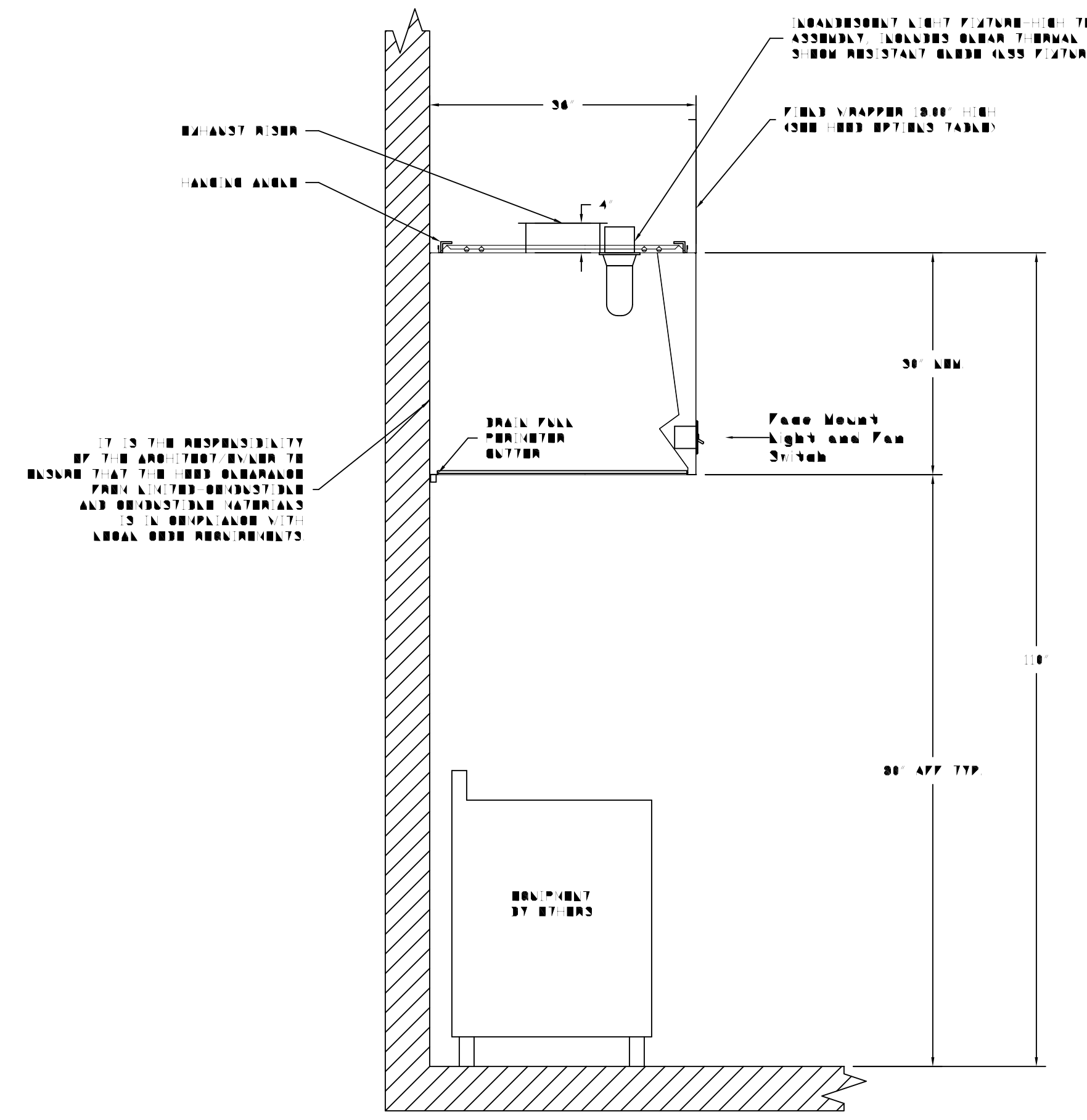
SECTION VIEW - MODEL 5424ND-2-PSP-F
HOOD - #2



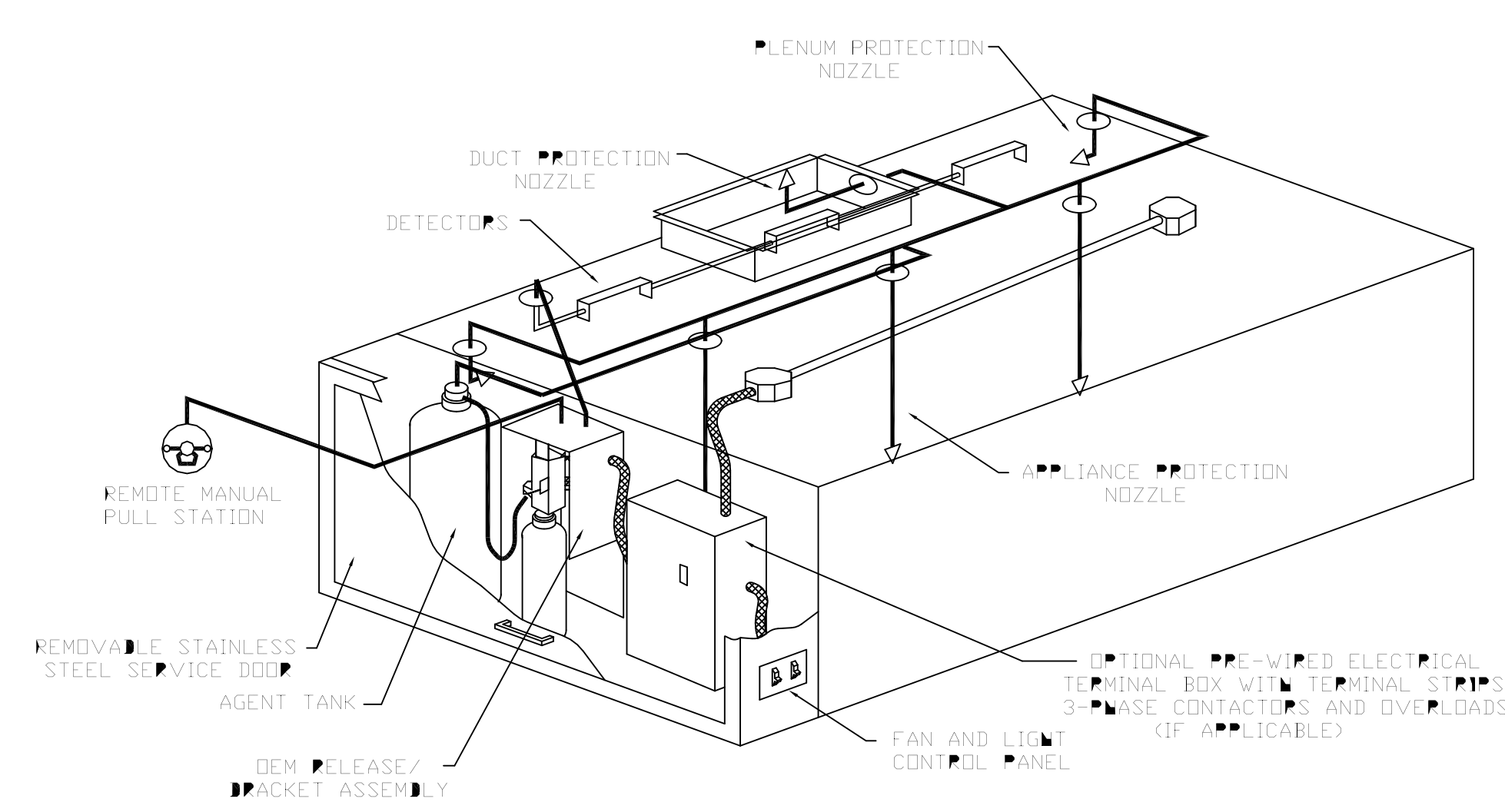
ETL LISTING DESCRIPTION BLOCK
 THE CAPTIVE AIR MODEL
 ND HAS BEEN E.T.L.
 TESTED, LISTED, AND
 APPROVED TO EXHAUST
 A MINIMUM OF 150/200/250 CFM
 PER LINEAR FOOT OVER
 450/600/700 DEGREE COOKING
 EQUIPMENT, RESPECTIVELY.



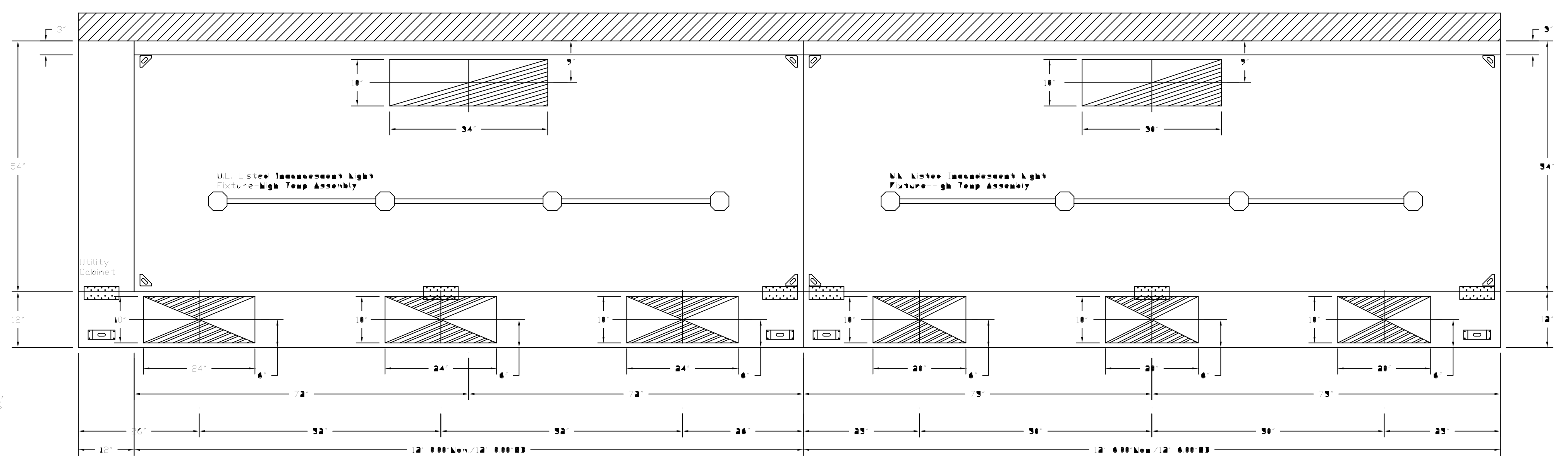
PLAN VIEW - Hood #3
7' 0.00" LONG 3630VHB-G-ND



SECTION VIEW - MODEL 3630VHB-G-ND
HOOD - #3



TYPICAL ANSUL R-102 SYSTEM LAYOUT



PLAN VIEW - Hood #1
12' 0.00" LONG 5424ND-2-PSP-F

PLAN VIEW - Hood #2
12' 6.00" LONG 5424ND-2-PSP-F

NOTE: App-Tonal hanging angles provided for hoods longer than 12 ft

EXHAUST FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	MODEL	TAD	CFM	SP	HP	HP	Ø	VOLT	FLA	DISCHARGE VOLUME (CFM)	WEIGHT (LBS)
1	RLS-422-00A	RLS-422-00A		625	2250	552	5000	3	480	6.4	582 FPM	584.80
3	US137	US137		850	1000	134	0750	1	115	11.0	504 FPM	155.00
4	SI20A	SI20A		525	0750	1145	0333	1	115	7.0	585 FPM	186.00

HEATER/MUA FAN INFORMATION

FAN UNIT NO.	FAN UNIT MODEL #	REVER	HOUSING	TAD	CFM	SP	HP	HP	Ø	VOLT	FLA	WEIGHT (LBS)
2	NSAU2-CL5	CL5	NSAU2K1		5380	1250	876	5000	3	480	6.4	373.67

FAN OPTIONS

FAN UNIT NO.	OPTION (Qty. - Descr.)
1	1 - Exhaust Fan Grease Cup (Utility Set)
1	1 - Rubber Vibration Isolators for BI Utility Sets (set of 6)
3	1 - Backdraft Damper - US1137 - Don't use with UL762.
1	1 - Rubber Vibration Isolators for BI Utility Sets (set of 6)
4	1 - Rubber Vibration Isolators for BI Utility Sets (set of 6)
1	1 - BD-DR - BI12 Damper - Don't use w/ UL762

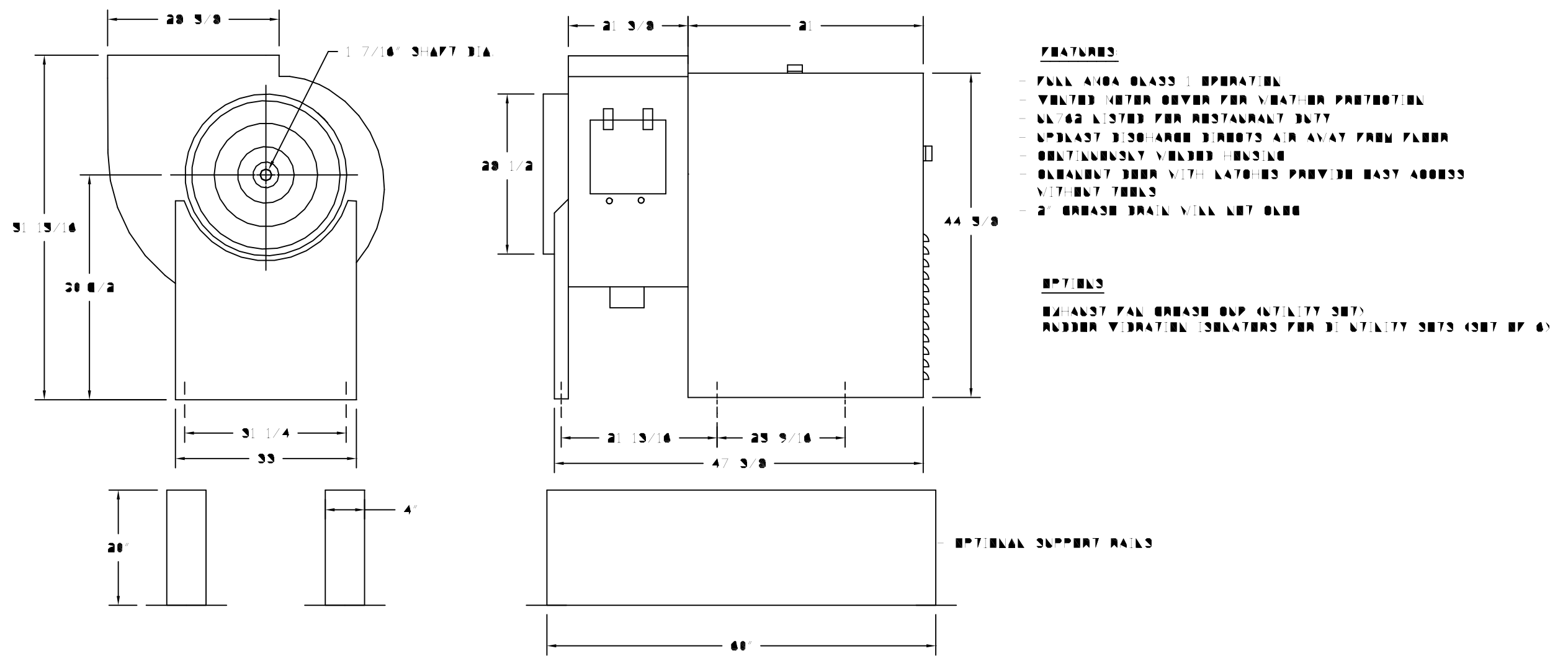
FAN ACCESSORIES

FAN UNIT NO.	FAN UNIT TAG	EXHAUST				SUPPLY		
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
2					YES			

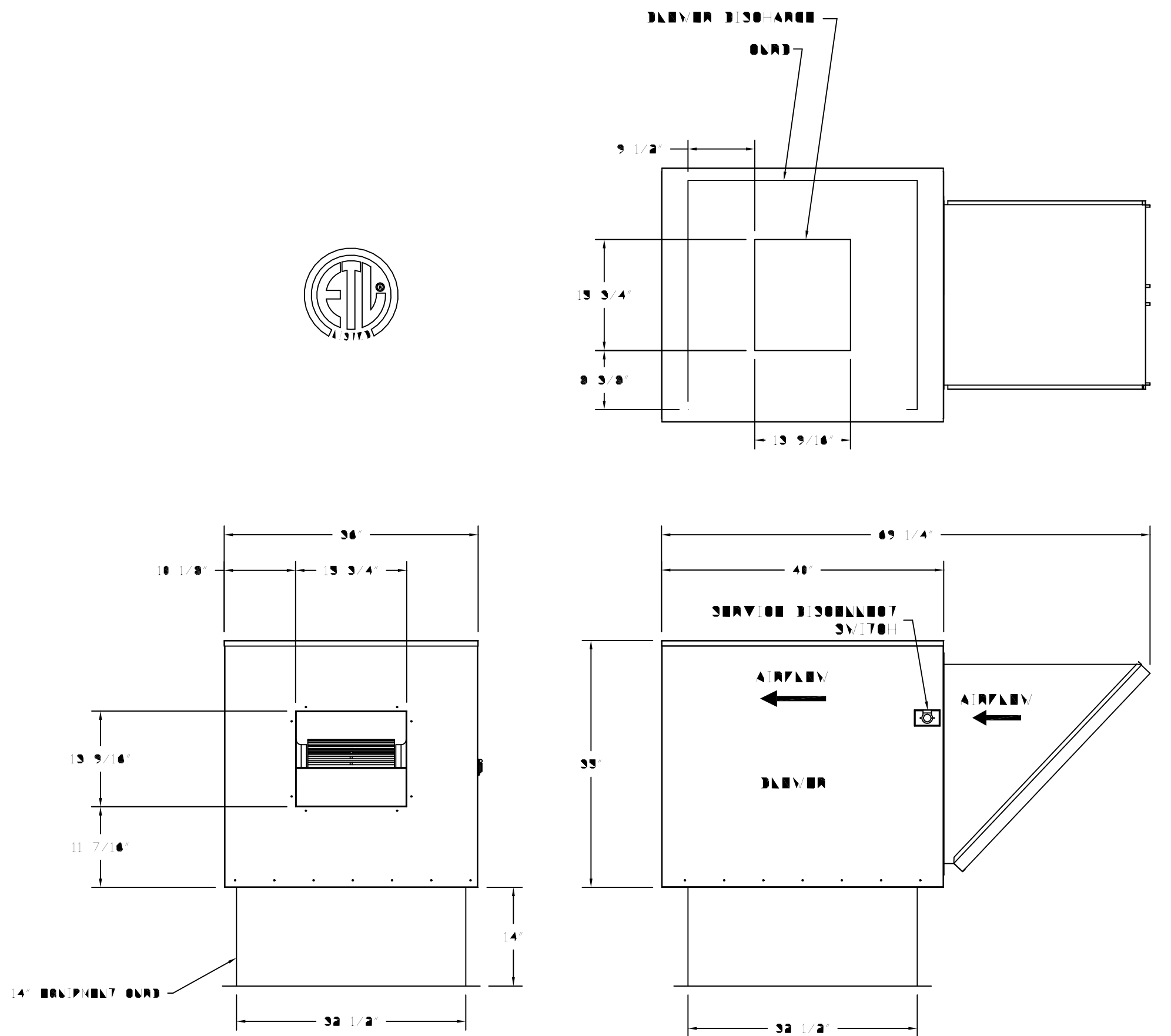
CURB ASSEMBLIES

NO.	DN FAN	ITEM	SIZE
1	* 1	Curb	4,000"W x 60,000"L x 20,000"H
2	* 2	Curb	32,500"W x 32,500"L x 14,000"H
3	* 3	Curb	4,000"W x 36,000"L x 20,000"H
4	* 4	Curb	4,000"W x 36,000"L x 20,000"H

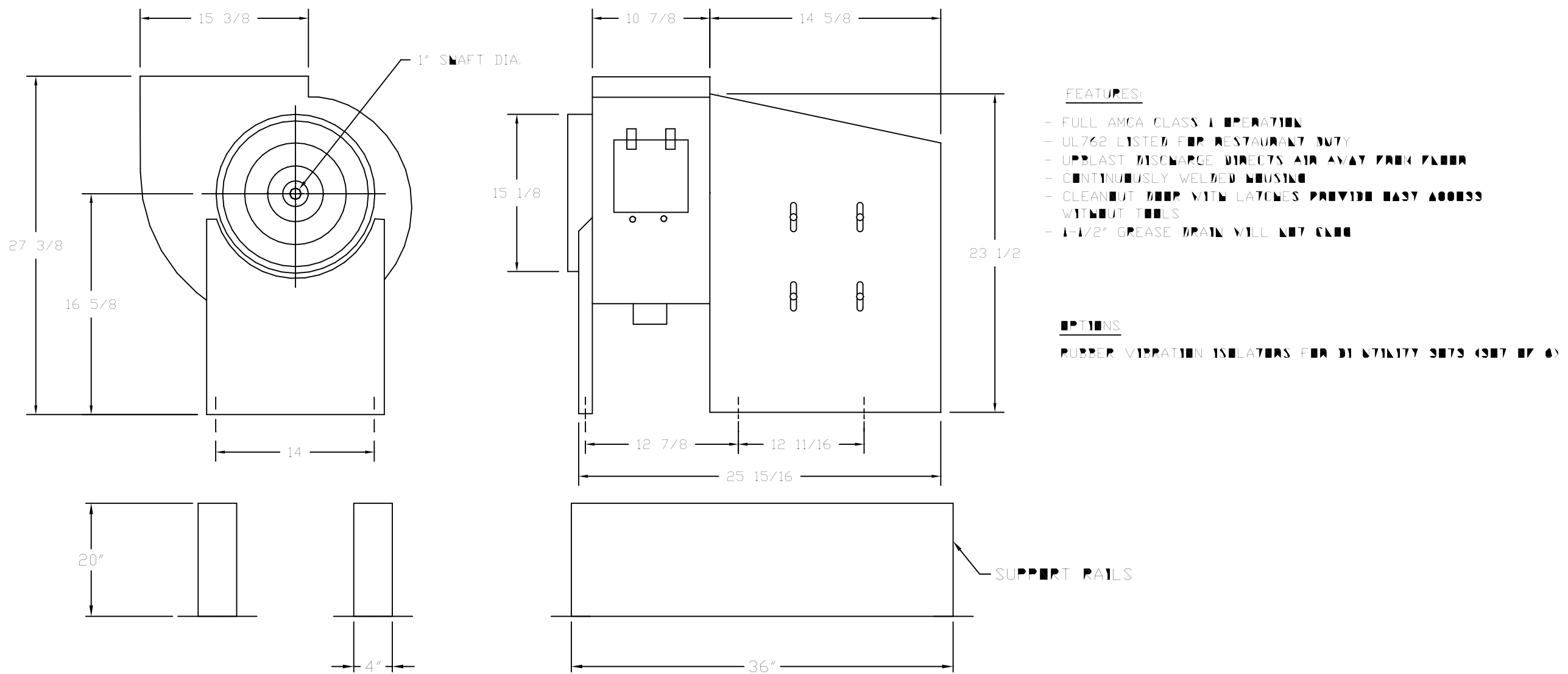
FAN #1 RLS-422-00A - EXHAUST FAN



FAN #2 NSAU2-CL5 - SUPPLY FAN
 1 - SUPPLY UNIT WITH 3" RUBBER IN SIDE HOUSING
 2 - STAINLESS STEEL HOUSING
 3 - 3" DISCHARGE AIR FAN HOUSING - LB77



FAN #3 US1137 - EXHAUST FAN



REVISIONS

NO.	DESCRIPTION	DATE

CAPTIVE

HOUSTON OFFICE

3030 Gault Loop West, Suite 830, Houston, TX, 77064 PHONE: (713) 380-0844 FAX: (713) 380-0844 EMAIL: reg4@captive.com
 www.captive.com

1208032
The Woodlands, TX

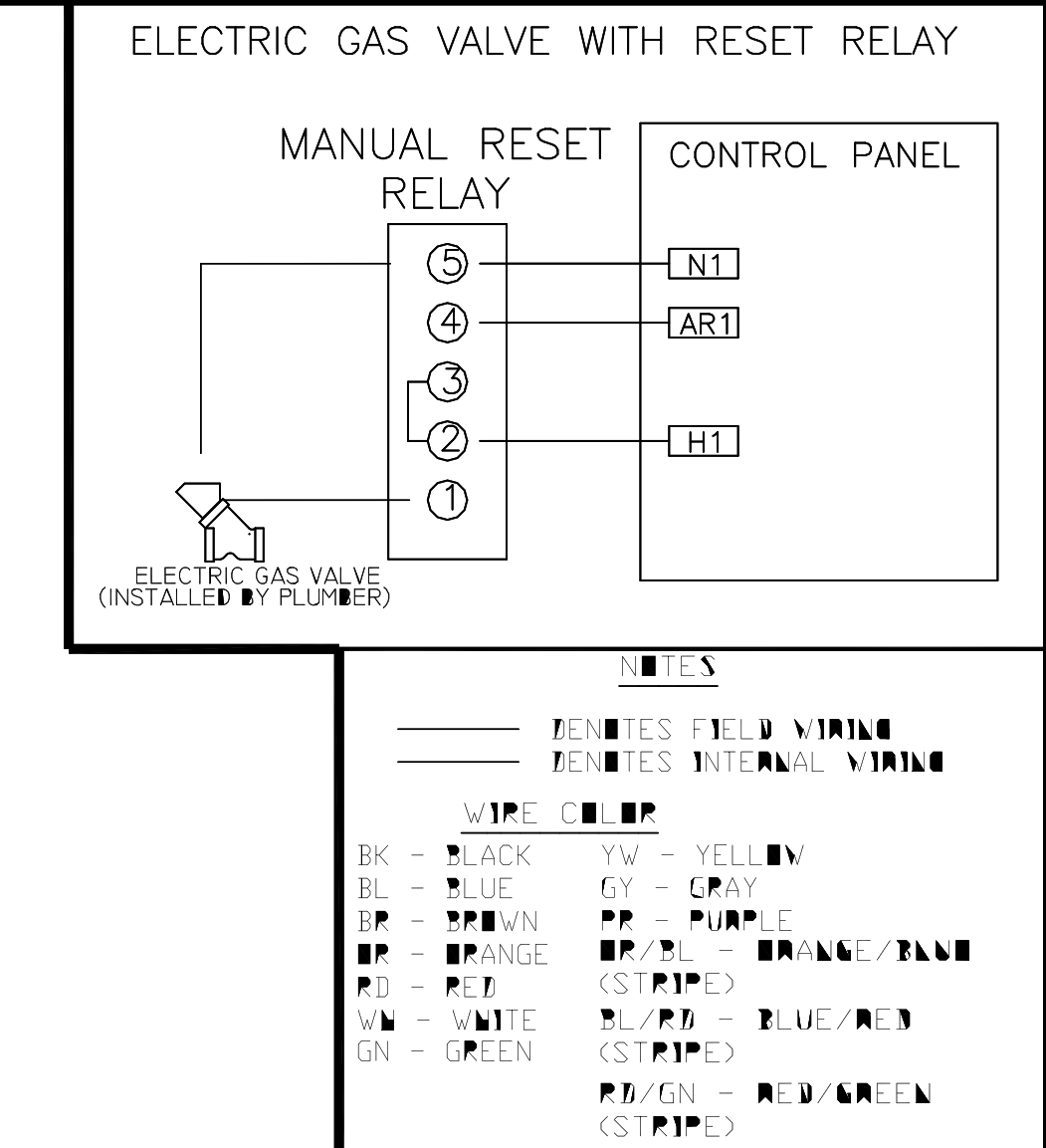
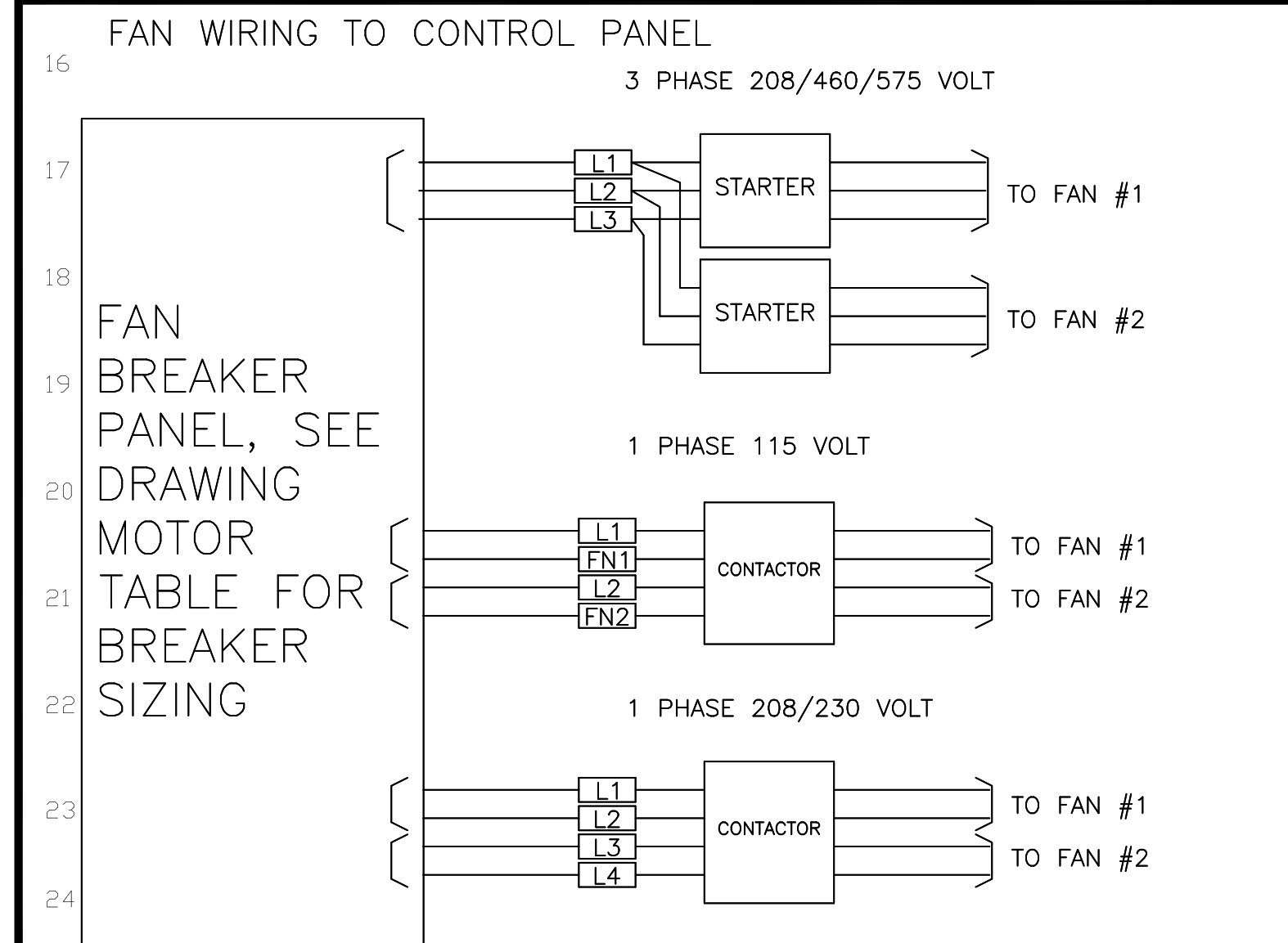
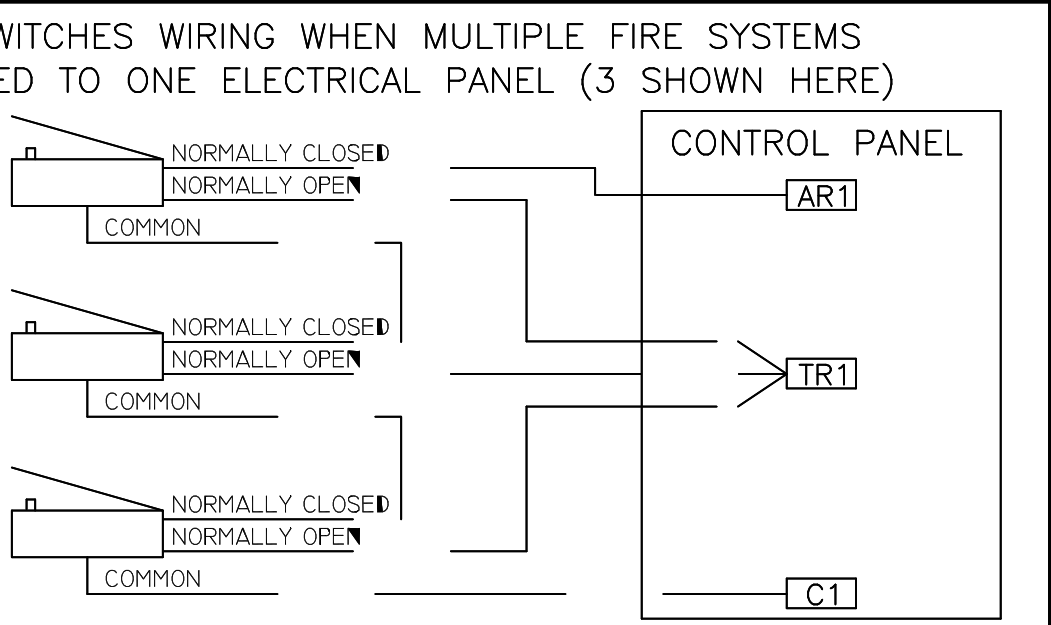
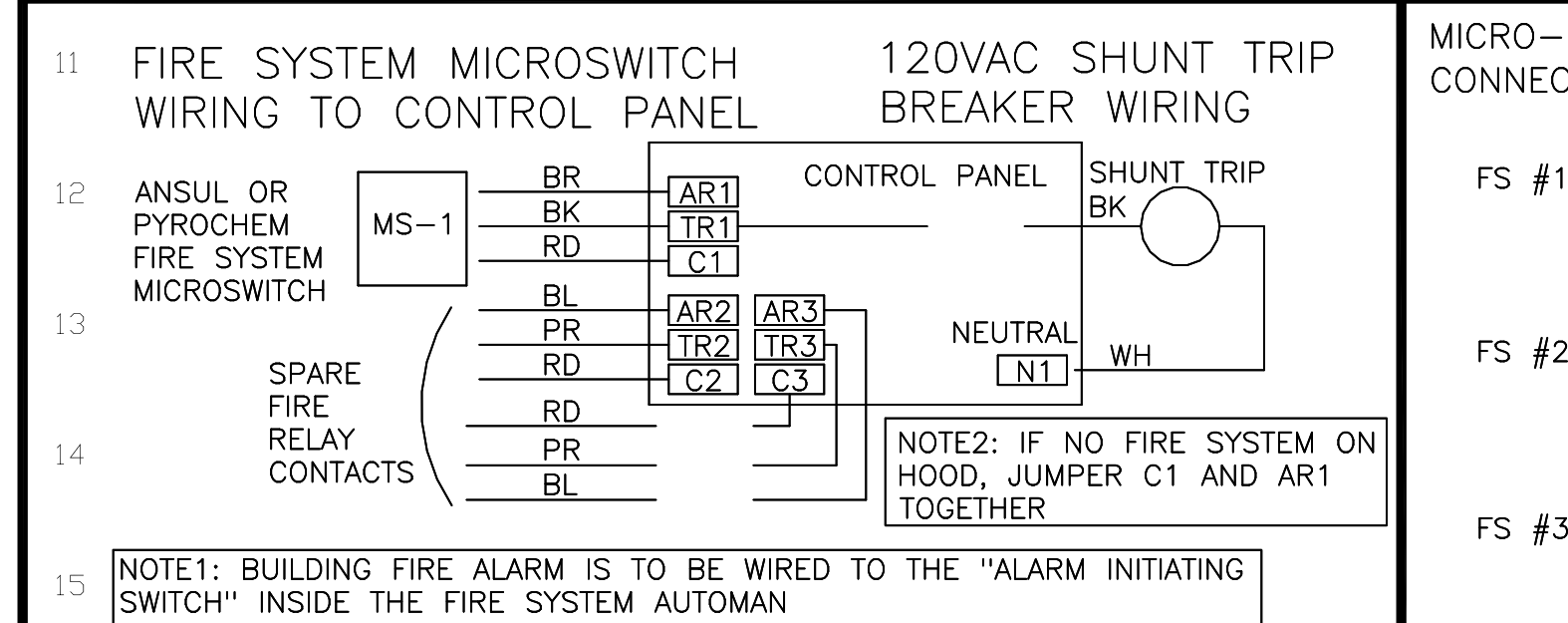
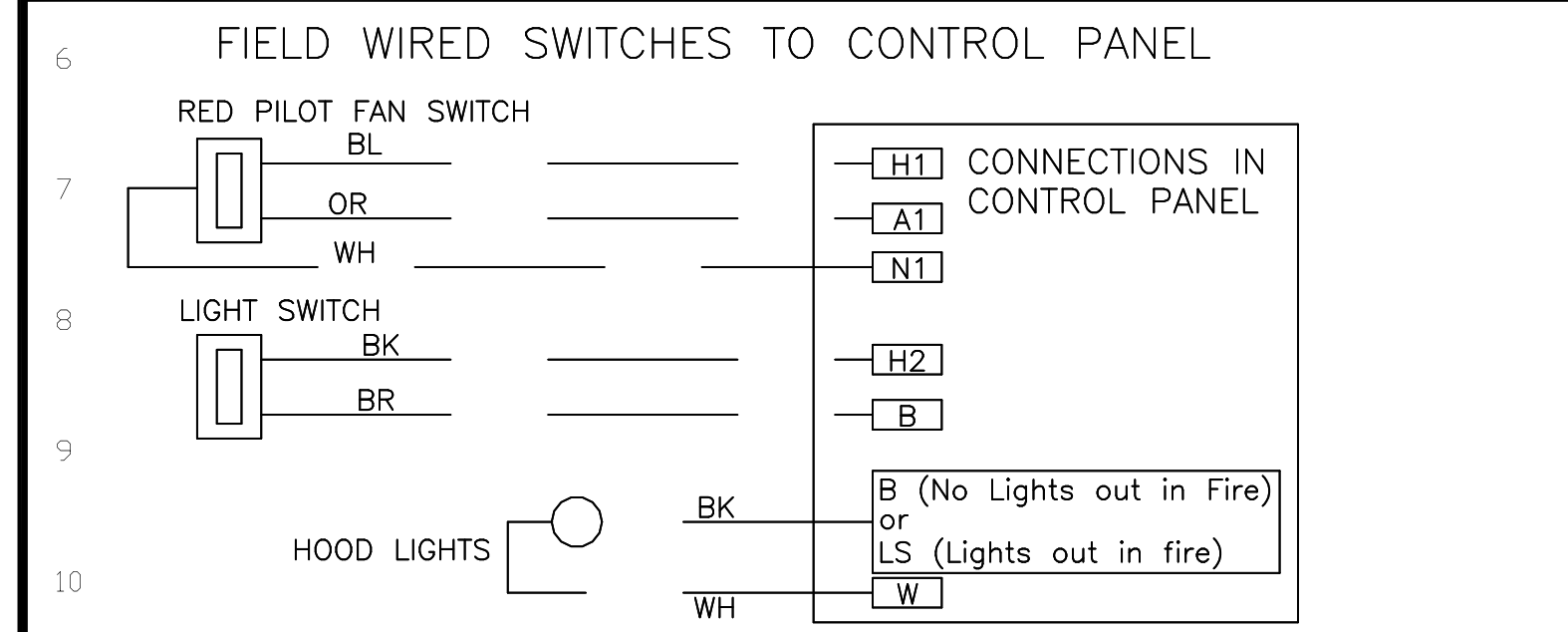
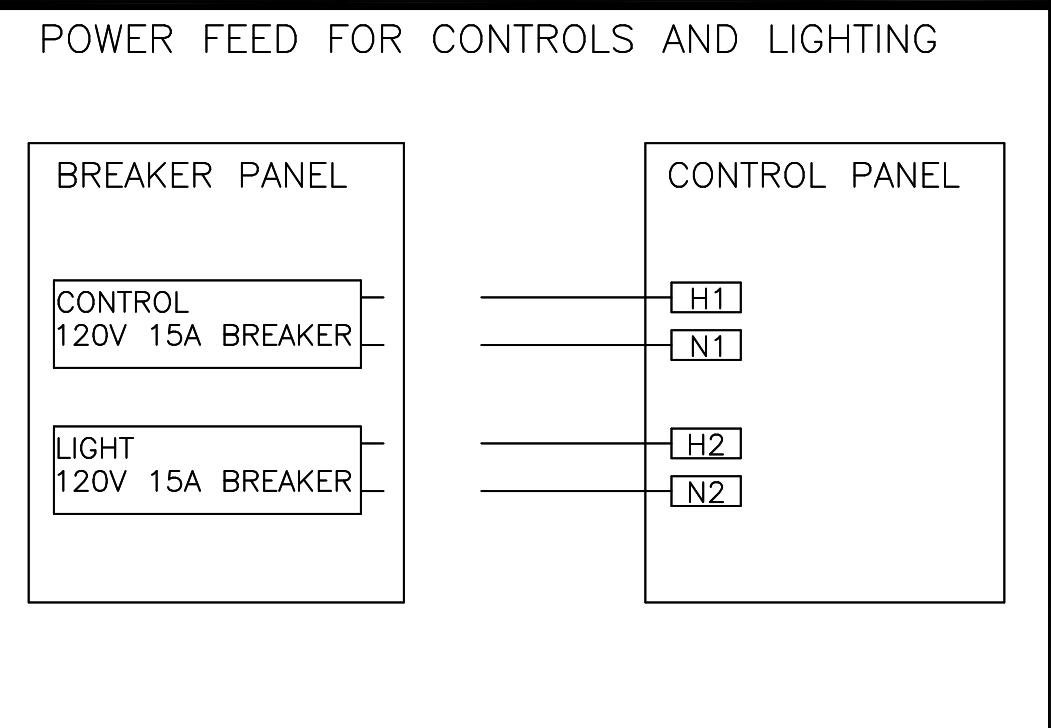
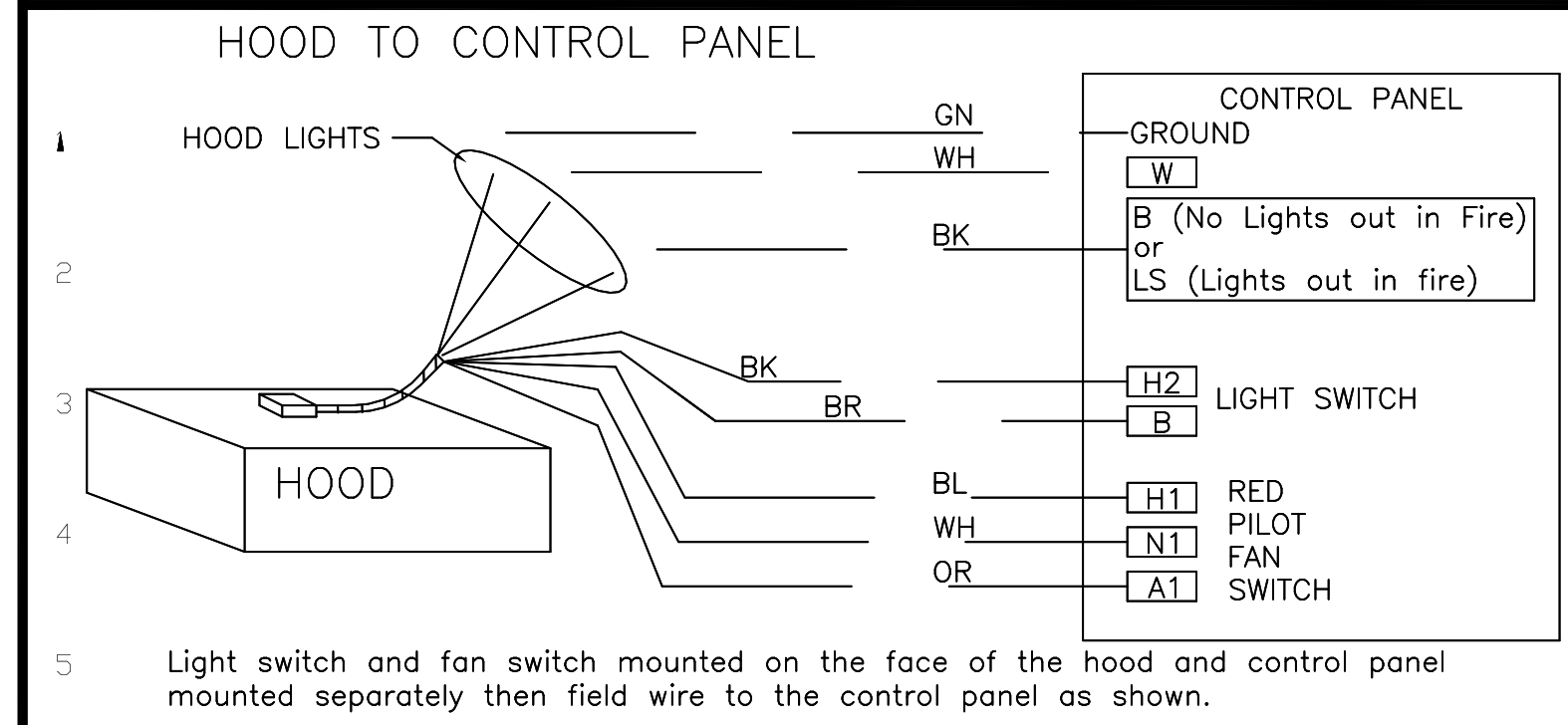
DATE: 9/24/2010
 DWG.#: 1208032
 DRAWN BY: HAF
 SCALE: 1/16
MASTER DRAWING

SHEET NO. 3

ELECTRICAL PACKAGES

NO	TAB	PACKAGE #	LOCATION	SV170-03		REDFTOP STARTERS	OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY			TYPE	#	HP	VOLTS	FLA
1		3111002	Utility Cabinet Left	Utility Cabinet Left	1 Light		Exhaust in Fire	Exhaust	3	3.000	480	6.4
				hood # 1	1 Fan			Supply	3	3.000	480	6.4

CONTROL PANEL INSTALLATION	JOB NAME La Guadalupe #1203032	DATE 9/24/2010
DRAWING NUMBER 3111002	JOB NUMBER 1203032	DRAWN BY



ELECTRICAL PREWIRE PACKAGE	JOB NAME La Guadalupe #1203032	DATE 9/24/2010
DRAWING NUMBER 3111002	JOB NUMBER 1203032	DRAWN BY
CONTROL INPUT 120VAC H1=LINE, N1=NEUTRAL 15A BKR - DO NOT WIRE TO SHUNT TRIP BREAKER		3 Phase, W/ 1 Exhaust Fan, 1 Supply Fan, Exhaust in Fire

COMPONENT PARTS LIST

LABEL	DESCRIPTION
C-x	Contactors
OL-x	Overload
FS-xx	Fan Switch (Lighted)
LS-xx	Light Switch
L	Hood Light(s)
MS-x	MicroSwitch (Ansul/PyroChem)
Rx	Relay DPDT - 34.110.0146.0 + Socket

SPARE FIRE DRY CONTACTS

TR: Tripped, AR: Armed, C: Common

Rx RELAY SOCKET STYLE "CLON"

C-RD	NO	4	3
NO-BL	NC	2	1
NC-PR	COIL	8	7
COM		6	5

MS-x MicroSwitch
 C-RD
 NO-BK
 NC-BR

Motor Type PH Volt HP FLA BREAKER

Exh-1	Exh	3	480	5	6.4	20 Amp
Sup-2	Sup	3	480	5	6.4	-- Amp

NOTES

— DENOTES FIELD WIRING
 — DENOTES INTERNAL WIRING

WIRE COLOR
 BK - BLACK YW - YELLOW
 BL - BLUE GY - GRAY
 BR - BROWN PP - PURPLE
 BP - BROWN PR - PURPLE
 OR - ORANGE OR/BL - ORANGE/BLUE (STRIPE)
 RD - RED BL/RD - BLUE/RED (STRIPE)
 WH - WHITE BL/RD - BLUE/RED (STRIPE)
 GN - GREEN RD/GN - RED/GREEN (STRIPE)

12 x 18 x 6 Box

REVISIONS

NO	DESCRIPTION	DATE

CAPTIVE
 HOUSTON OFFICE
 www.captive.com
 3030 Gault Loop West, Suite 030, Houston, TX, 77064 PHONE: (713) 380-9044 FAX: (713) 380-9044 EMAIL: reg4@captive.com

La Guadalupe #1203032
 The Woodlands, TX

DATE: 9/24/2010
 DWG.#: 1203032
 DRAWN BY: 047
 SCALE: 1/16
 MASTER DRAWING

SHEET NO.
 4

REVISIONS

Date Issued For

Architect

Civil Engineer

Structural Engineer

Kitchen Designer
 Taylor Design Group
 Food Service Design & consulting
 19119 Ferry Boat Drive
 Katy, Texas 77449
 TEL 713-447-4999
 FAX 281-856-2684

Engineer's Seal

Sheet Title
**FOODSERVICE
 EQUIPMENT
 PLAN**

Project No.: 0000.00

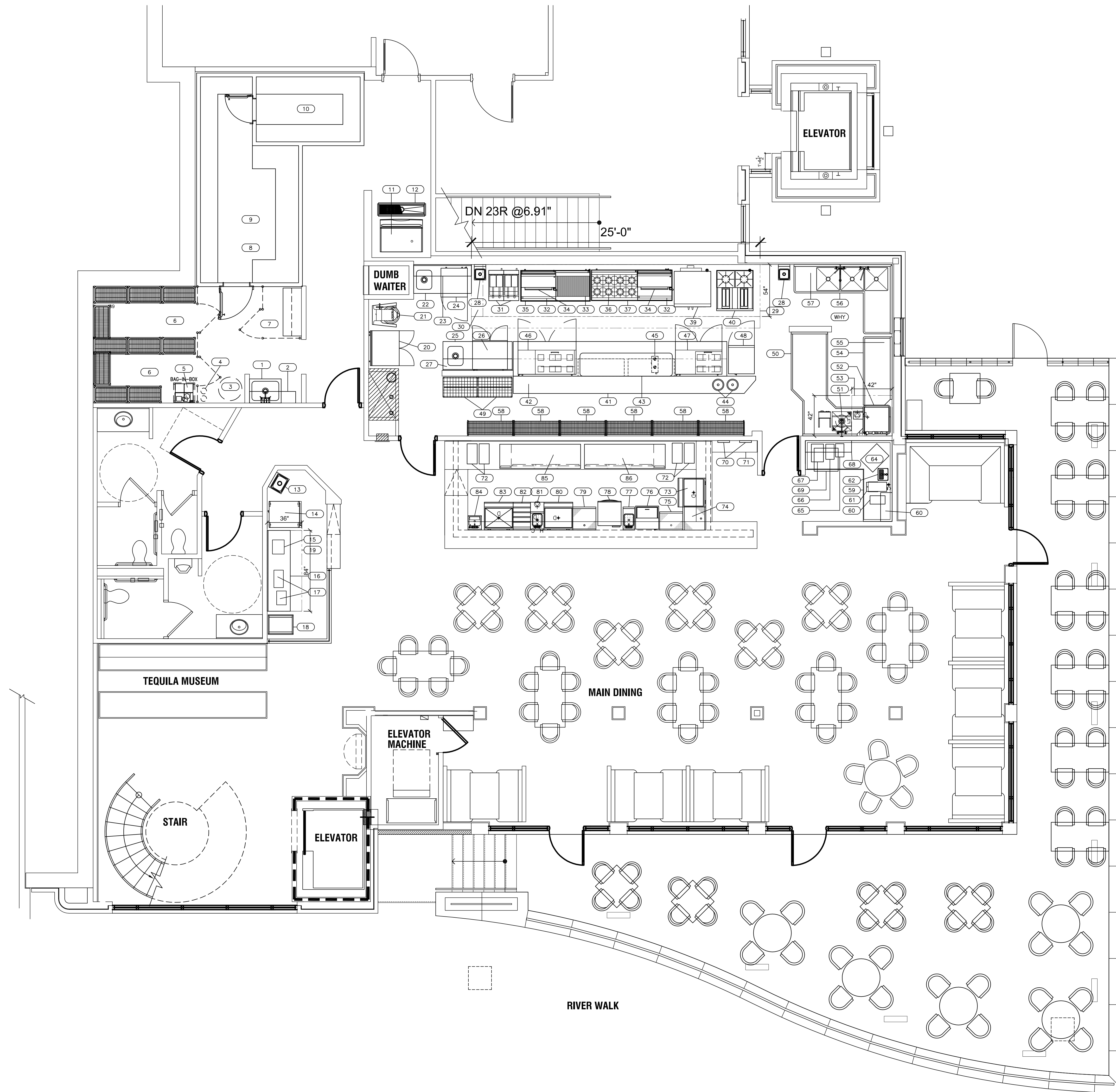
Drawn By: WRW

Checked By:

Date: August 19, 2010

SHEET NO.

FS-1.0



EQUIPMENT SCHEDULE			
ITEM	QTY	DESCRIPTION	REMARKS
1	1	MOP SINK / FAUCET / HANGER	
2	1	WALL MOUNTED SHELF	
3	1	HOT WATER HEATER	BY G.C.
4	1	CO2 TANKS	BY OWNER
5	1	BAG IN BOX SYSTEM	BY OWNER
6	1 LOT	DRY STORAGE SHELVING	
7	1	DESK	
8	1	WALK IN COOLER/PREFEZER	
9	1	COLD STORAGE SHELVING	
10	1	COLD STORAGE SHELVING	
11	1	ICE MACHINE / BIN	
12	1	FLOOR TROUGH	
13	1	HAND SINK	
14	1	MOBILE HEATED CABINET	
15	-	SPARE	
16	1	WORK TABLE	
17	2	TORTILLA PRESS	
18	1	FAN RACK	
19	1	EXHAUST HOOD SYSTEM	
20	1	REFRIGERATED PREP TABLE	
21	1	MIXER	
22	1	WORK TABLE	
23	1	WALL MOUNT SHELF	
24	1	REFRIGERATED PREP TABLE	
25	1	WORK TABLE	
26	1	REFRIGERATED PREP TABLE	
27	1	WALL MOUNT SHELF	
28	2	HAND SINK	
29	1	EXHAUST HOOD SYSTEM	
30	1	FIRE SUPPRESSION SYSTEM	
31	2	FRYER	
32	2	GRIDDLE	
33	1	CHARBROILER	
34	2	SALAMANDER	
35	1	REFRIGERATED EQUIPMENT STAND	
36	1	6-BURNER RANGE	
37	1	REFRIGERATED EQUIPMENT STAND	
38	-	SPARE	
39	1	CONVECTION OVEN	
40	1	TACO RANGE	
41	1	CHEF'S COUNTER	
42	1	LOAD CENTER	
43	6	HEAT LAMPS	
44	2	SOUP WELL	
45	1	BAIN MARIE	
46	1	REFRIGERATED PREP TABLE	
47	1	REFRIGERATED PREP TABLE	
48	1	REACH IN REFRIGERATOR	
49	2	DUNNAGE RACK	
50	1	SOILED DISH TABLE	
51	1	DISPOSER	
52	1	DISH MACHINE	
53	1	CONDENSATE HOOD	
54	1	CLEAN DISH TABLE	
55	1	WALL MOUNT SHELF	
56	1	THREE COMPARTMENT SINK	
57	1	WALL MOUNT SHELF	
58	1	WALL MOUNT SHELF	
59	1	BEVERAGE COUNTER	
60	1	COFFEE BREWER	BY OWNER
61	1	TEA BREWER	BY OWNER
62	1	WATER FILL W/ TROUGH	
63	1	WALL MOUNT SHELF	
64	1	SODA DISPENSER	BY OWNER
65	1	MILK CHILLER	
66	1	COFFEE GRINDER	
67	1	ESPRESSO MACHINE	
68	1	WALL MOUNT SHELF	
69	1	UNDER COUNTER REFRIGERATOR	
70	1	F.O.S. SYSTEM	BY OWNER
71	1	F.O.S. CABINET	
72	4	MARGARITA MACHINE	BY OWNER
73	1	COCKTAIL STATION	
74	1	DRAINBOARD	
75	1	DRAINBOARD	
76	1	GLASS CHILLER	
77	1	WET WASTE SINK	
78	1	GLASS WASHER	
79	1	DRAINBOARD	
80	1	COCKTAIL STATION	
81	1	BLENDER STATION	
82	1	BOTTLE DISPLAY	
83	1	COCKTAIL STATION	
84	1	HAND SINK	
85	1	BACK BAR REFRIGERATOR	
86	1	BACK BAR REFRIGERATOR	

REVISIONS

Date	Issued For
Δ	

Architect

Civil Engineer

Structural Engineer

Kitchen Designer
Taylor Design Group
Food Service Design & Consulting
19119 Ferry Boat Drive
Katy, Texas 77449
TEL 713-447-4999
FAX 281-856-2684

Engineer's Seal

Sheet Title
**FOODSERVICE
EQUIPMENT
PLUMBING PLAN**

Project No.: 0000.00

Drawn By: WRW

Checked By:

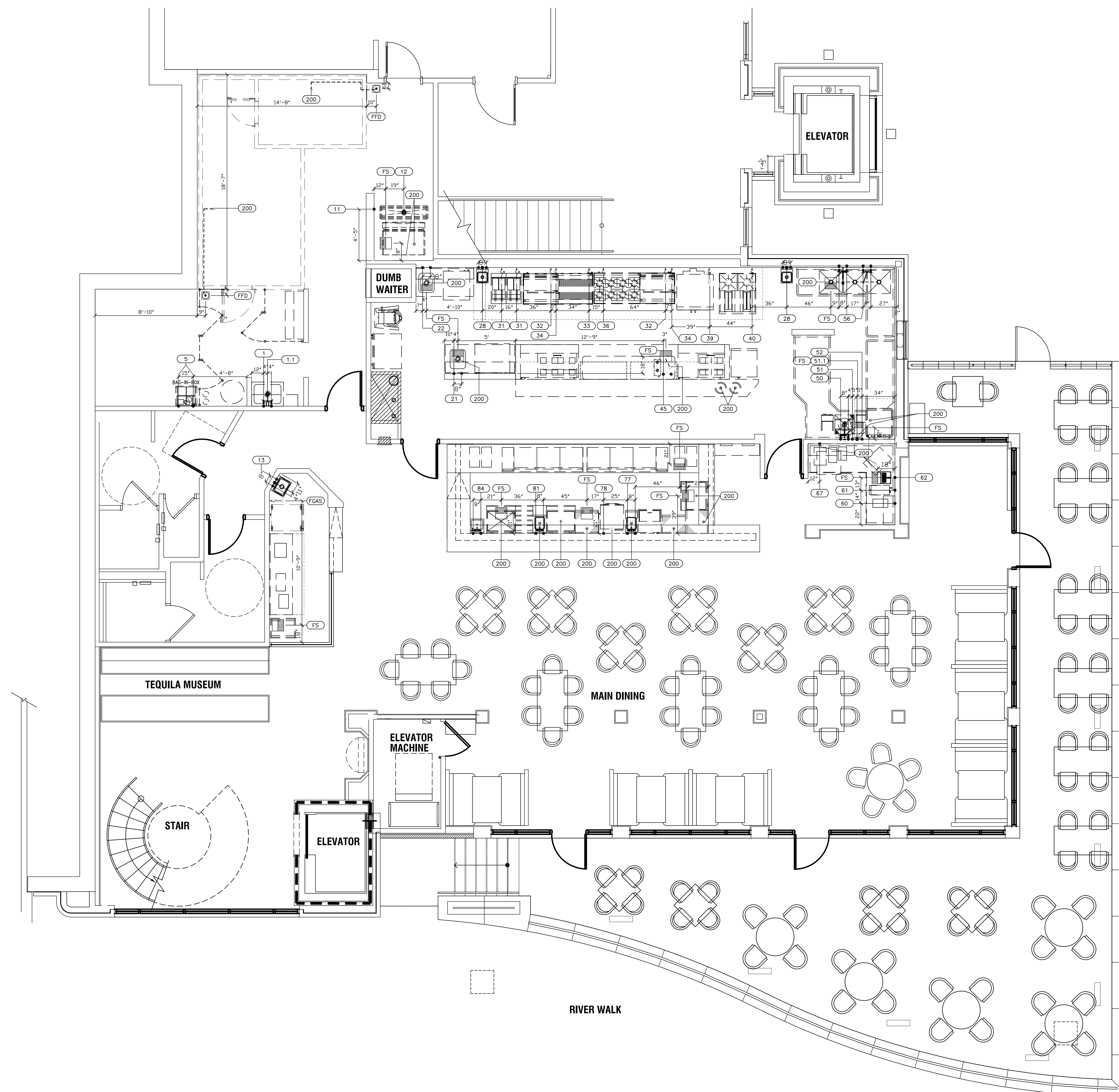
Date: August 25, 2010

SHEET NO.

PLUMBING SCHEDULE						
NO.	UTILITY	SIZE	HEIGHT A.F.F.	LOCATION	BTU/hr	REMARKS
FS	FLOOR SINK	3"	FLUSH	FLOOR		HALF-GRATE - TO RECEIVE INDIRECT WASTE FROM EQUIPMENT
FD	FLOOR DRAIN	3"	-1/2"	FLOOR		AREA FLOOR DRAIN - SEE DETAIL
FFD	FUNNEL FLOOR DRAIN	3"	FLUSH	FLOOR		TO RECEIVE INDIRECT WASTE FROM EQUIPMENT - 4" HIGH FUNNEL
1	HOT & COLD WATER	1/2"	36"	WALL		BTC ON MOP SINK FAUCET
11	BRAIN	2"	1"	FLOOR		BTC ON MOP SINK WASTE
5	COLD WATER	3/4"	90"	WALL		BTC ON SODA SYSTEM - VERIFY REQUIREMENTS
11	COLD WATER	1/2"	90"	WALL		BTC ON ICE MACHINE, INTERCONNECT THRU FILTER
12	BRAIN	2"	-4"	FLOOR		BTC ON FLOOR TROUGH WASTE - SEE DETAIL
21	HOT & COLD WATER	1/2"	12"	WALL		BTC ON FAUCET
22	HOT & COLD WATER	1/2"	12"	WALL		BTC ON FAUCET
	HOT & COLD WATER	1/2"	20"	WALL		BTC ON HAND SINK FAUCET
28	BRAIN	1 1/2"	16"	WALL		BTC ON HAND SINK WASTE
FGAS	NATURAL GAS	3/4"	24"	WALL	100,000	CAP FOR FUTURE
31	NATURAL GAS	3/4"	36"	WALL	122,000 EACH	BTC ON FRYER (2 REQ'D)
32	NATURAL GAS	3/4"	36"	WALL	90,000 EACH	BTC ON GRIDDLE (2 REQ'D)
33	NATURAL GAS	3/4"	36"	WALL	120,000	BTC ON CHARBROILER
34	NATURAL GAS	3/4"	60"	WALL	35,000 EACH	BTC ON SALAMANDER (2 REQ'D)
36	NATURAL GAS	3/4"	36"	WALL	224,000	BTC ON EIGHT-BURNER RANGE
39	NATURAL GAS	3/4"	24'/48"	WALL	100,000	BTC ON DOUBLE CONVECTION OVEN
40	NATURAL GAS	3/4"	36"	WALL	120,000	BTC ON TACO RANGE
45	HOT & COLD WATER	1/2"	6"	FLOOR		BTC ON FAUCET
50	HOT & COLD WATER	1/2"	12"	WALL		BTC ON FAUCET
51	COLD WATER	1/2"	12"	WALL		BTC ON DISPOSER
51	BRAIN	3"	16"	WALL		BTC ON DISPOSER
52	HOT WATER (140° F)	3/4"	60"	WALL		BTC ON DISHMACHINE
60	COLD WATER	1/2"	48"	WALL		BTC ON COFFEE BREWER - VERIFY REQUIREMENTS
61	COLD WATER	1/2"	48"	WALL		BTC ON TEA BREWER - VERIFY REQUIREMENTS
62	COLD WATER	1/2"	12"	WALL		BTC ON WATER FILL FAUCET
67	COLD WATER	1/2"	48"	WALL		BTC ON ESPRESSO MACHINE
77	HOT & COLD WATER	1/2"	9"	WALL		BTC ON FAUCET
78	HOT WATER (140° F)	3/4"	12"	WALL		BTC ON DISHMACHINE
81	HOT & COLD WATER	1/2"	9"	WALL		BTC ON FAUCET
84	HOT & COLD WATER	1/2"	9"	WALL		BTC ON FAUCET

PLUMBING SYMBOLS/ABBREVIATIONS	
●	HOT WATER
○	COLD WATER
○	BRAIN
○	CONNECTION
○	FLOOR DRAIN AS NOTED
○	FUNNEL DRAIN AS NOTED
○	FLOOR SINK FULL GRATE
○	FLOOR SINK HALF GRATE
○	GAS CONNECTION
○	GAS SUPPLY
○	PIPE ROUTING
○	HW HOT WATER
○	CW COLD WATER
○	BR BRANCH TO CONNECTION POINT AND CONNECT EQUIPMENT
○	AFF ABOVE FINISHED FLOOR
○	BFF BELOW FINISHED FLOOR
FD	FLOOR DRAIN
FFD	FUNNEL FLOOR DRAIN
FS	FLOOR SINK
HD	HUB DRAIN
EL	ELEVATION ABOVE FINISHED FLOOR
SU	STUB UP ABOVE FINISHED FLOOR
GPH	GALLONS PER HOUR
GPM	GALLONS PER MINUTE
PSI	POUNDS PER SQUARE INCH
BTC	BRANCH TO CONNECTION POINT AND CONNECT EQUIPMENT
BFA	DOWN FROM ABOVE

PLUMBING NOTES	
A	PLUMBER TO CONNECT ALL WATER LINES, GAS LINES, WASTE LINES, ETC. TO FULLY CONNECT ALL EQUIPMENT AND RIN CONDENSATE LINES FROM UNITS TO BRAINS AND THESE LINES TO BE NO SMALLER THAN THE STUB-OUT OF THE FIXTURE. PLUMBER TO PROVIDE GATE VALVES ON ALL WATER AND GAS LINES, ALL VALVES, CUT-OFFS, TRAPS, HYDROSTATIC SHOCK ELIMINATORS, PRESSURE REGULATORS AND MATERIALS NECESSARY TO CONNECT ALL LINES UNLESS OTHERWISE SPECIFIED IN THE ITEM SPECIFICATIONS. BRAIN, DRAIN, OUTLET FITTINGS IN FIXTURES AND SPECIALTY ITEMS ARE TO BE FURNISHED BY THE KITCHEN EQUIPMENT SUPPLIER AS OUTLINED IN THE ITEM SPECIFICATIONS. ALL WORK TO BE PERFORMED IN FULL ACCORDANCE WITH ALL APPLICABLE CODES RELATING TO INSTALLATION AND HEDUP OF EQUIPMENT. OMISSIONS OR ERRORS ON THE SCHEDULE DO NOT RELIEVE THE PLUMBING CONTRACTOR FROM COMPLETE, FIRM, PLUMBING RESPONSIBILITY.
B	ALL OUTLETS AND CONNECTIONS SHOWN RELATE TO KITCHEN EQUIPMENT ONLY. REFER TO ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL REQUIREMENTS.
C	ALL DIMENSIONS GIVEN ARE FROM COLUMN CENTERLINES AND/OR FINISHED WALLS AND ARE IN INCHES TO 4'-0". ELEVATIONS GIVEN ARE FROM FINISHED FLOORS. ALL RISINGS SHOWN ARE TO BE RUN INSIDE WALLS (EXCEPT STUB-UPS) LOCATIONS INDICATE POINT OF EXIT FROM WALLS, CEILINGS OR FLOORS.
D	ALL FLOOR DRAINS TO SET 1/2" BELOW FINISHED FLOOR UNLESS OTHERWISE NOTED. DO NOT SLOPE FLOORS SO CLOSE TO DRAINS AS TO CREATE "PITS" OR "DIPS" IN FLOOR. MINIMUM RADIUS OF SLOPE TO BE 24" FROM CENTERLINE OF BRAIN.



REVISIONS

Date Issued For

Architect

Civil Engineer

Structural Engineer

Kitchen Designer
Taylor Design Group
Food Service Design & Consulting
19119 Ferry Boat Drive
Katy, Texas 77449
TEL 713-447-4999
FAX 281-856-2684

Engineer's Seal

Sheet Title
**FOODSERVICE
EQUIPMENT
ELECTRICAL PLAN**

Project No.: 0000.00

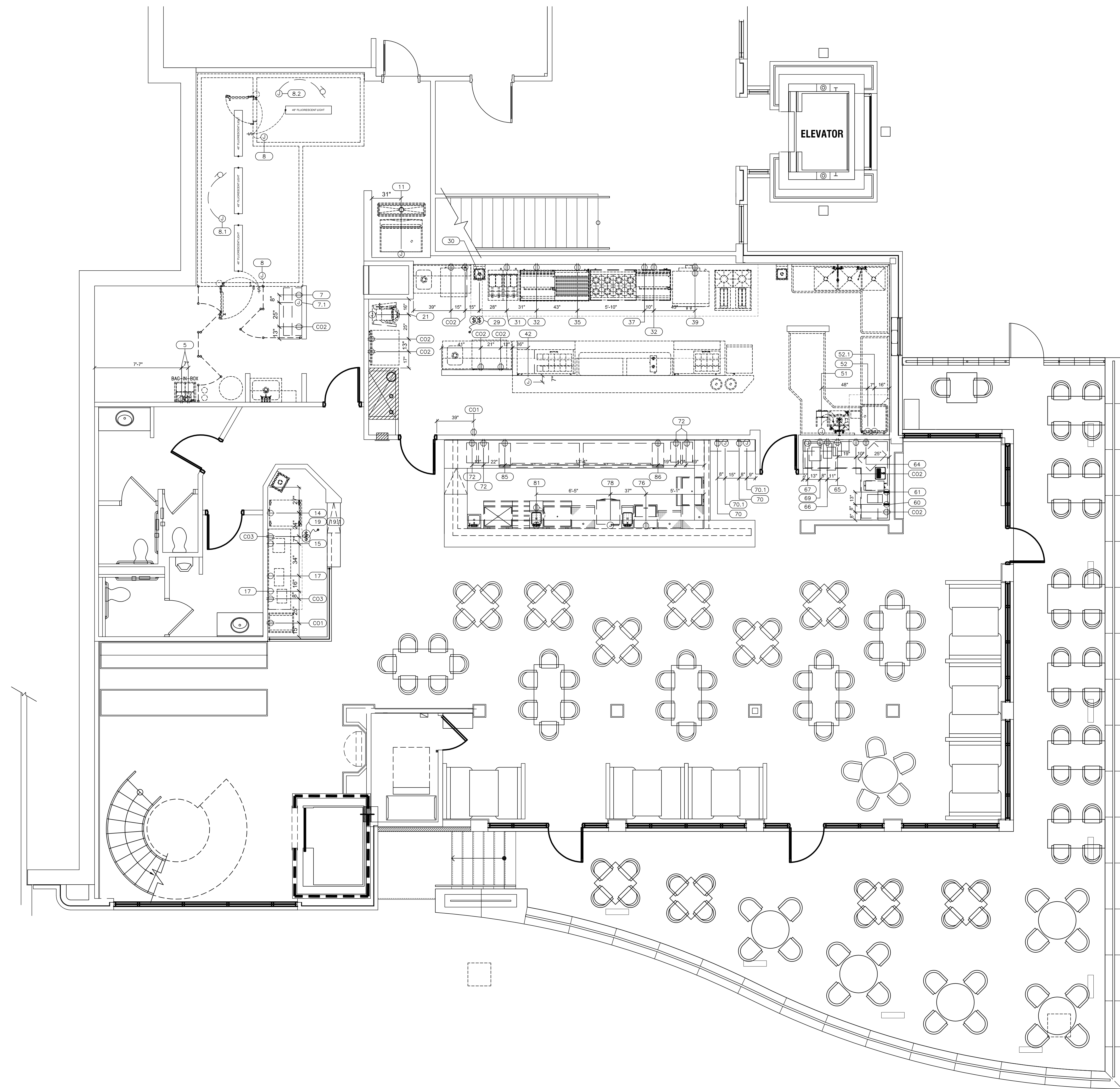
Drawn By: WRW

Checked By:

Date: August 31, 2010

SHEET NO.

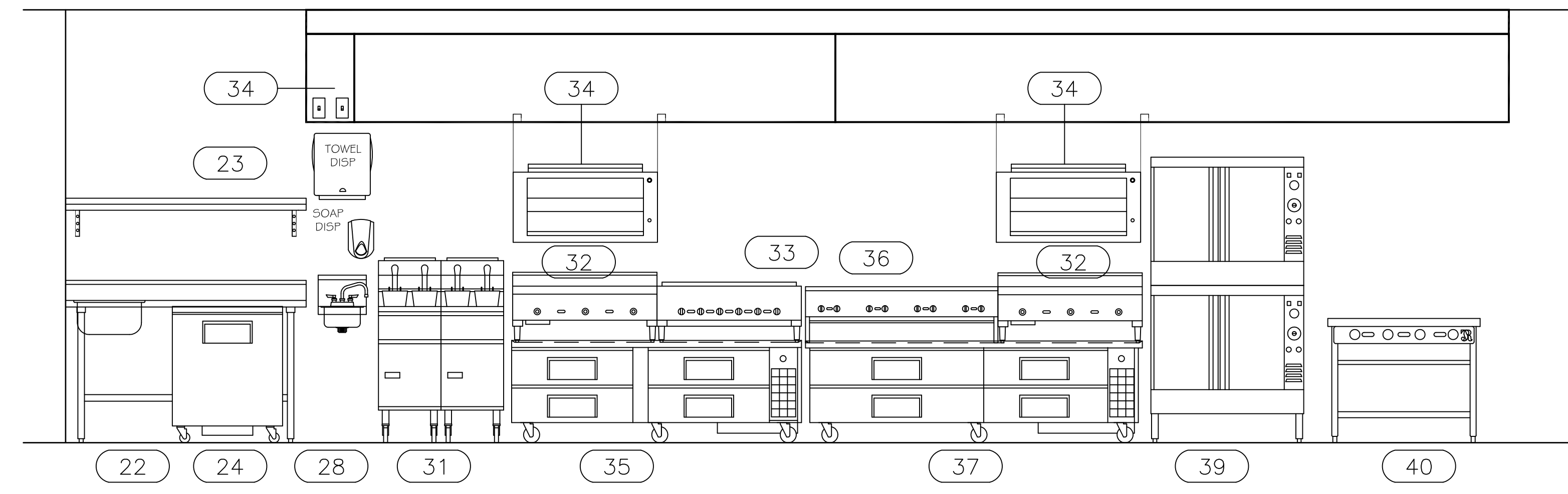
FS-3.0



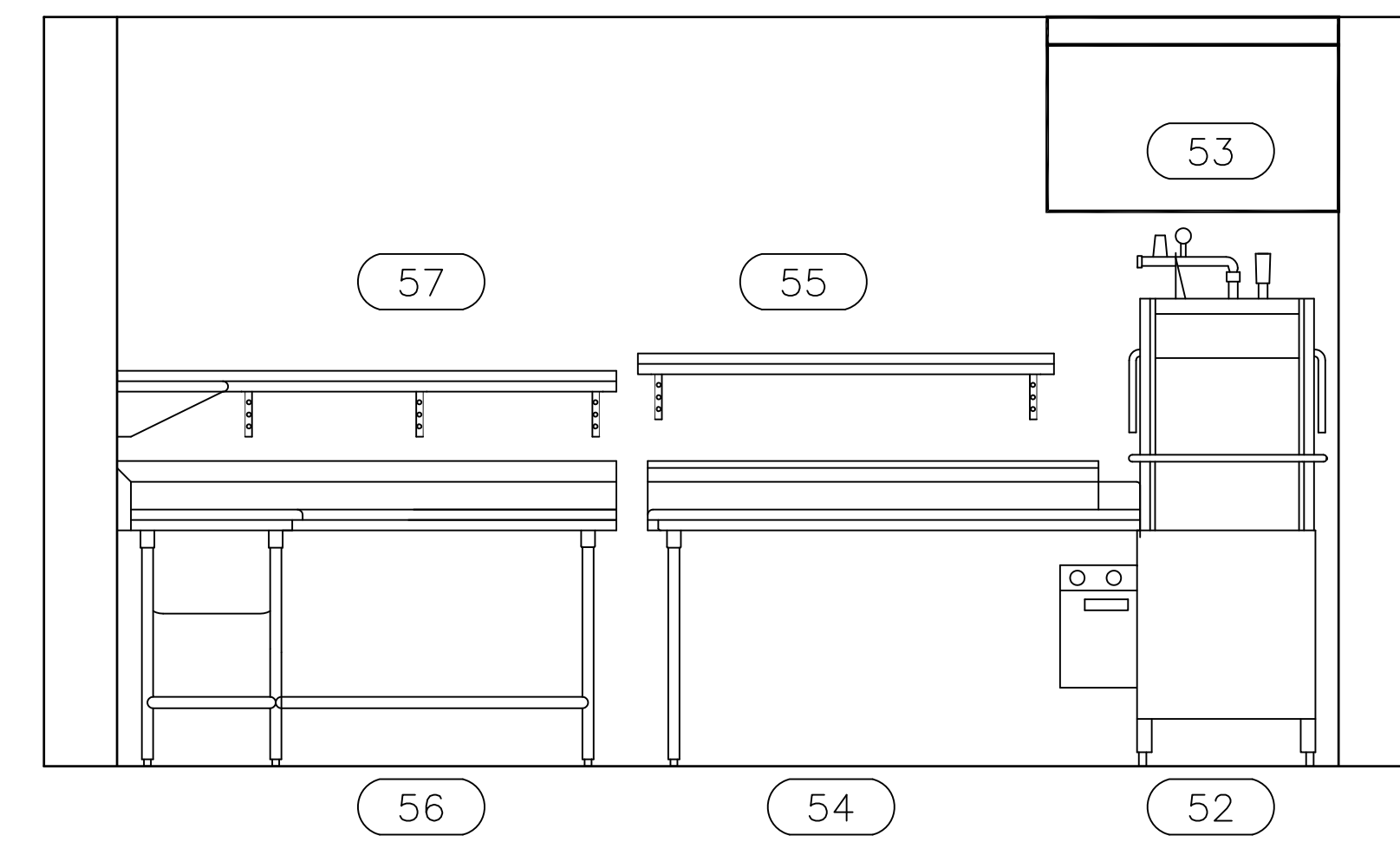
ELECTRICAL SCHEDULE							
NO.	VOLTS	PH.	LOAD	HEIGHT A.F.F.	LOC.	CONN.	REMARKS
CO1	120	1	15.0 A	18"	WALL	DDO	GENERAL USE OUTLET
CO2	120	1	15.0 A	50"	WALL	DDO	GENERAL USE OUTLET - MOUNT HORIZONTAL
CO3	120	1	15.0 A	50"	WALL	DDO	GENERAL USE OUTLET - MOUNT HORIZONTAL
5	120	1	15.0 A	90"	WALL	DDO	FOR CARBONATORS
7	120	1	20.0 A	18"	WALL	DDO	FOR P.D.S. SYSTEM - N.I.K.E.C. - VERIFY REQUIREMENTS WITH OWNER
7.1	-	-	-	-	WALL	J-BOX	EMPTY W/ PULL STRING, HOME RUN TO MNGR OFFICE. VERIFY WITH OWNER
8	120	1	8.0 A	108"	DFA	J-BOX	BTC ON WALK-IN LIGHT CIRCUIT/DOOR HEATER
8.1	120	1	4.4 A	108"	DFA	J-BOX	BTC ON WALK-IN COOLER COOL
11	208	1	18.1 A	72"	WALL	J-BOX	BTC ON ICE MACHINE. INTERCONNECT TO REMOTE CONDENSER LOCATED ON ROOF
14	120	1	16.7 A	48"	WALL	SCD	FOR MOBILE HEATED CABINET
17	120	1	20.0 A (VERIFY)	48"	WALL	SCD	FOR TORTILLA PRESS
19	120	1	14.0 A	DFA	CEILING	J-BOX	BTC ON EXHAUST HOOD CONTROL PANEL FOR LIGHT CIRCUIT. SEE MANUFACTURER'S DRAWINGS FOR ADDITIONAL INFORMATION
19.1	208	3	4.0 A	DFA	CEILING	J-BOX	BTC ON CONTROL PANEL FOR EXHAUST FANS. SEE MANUFACTURER'S DRAWINGS FOR ADDITIONAL INFORMATION
20	120	1	4.7 A	18"	WALL	DDO	FOR REFRIGERATED PREP TABLE
21	208	1	18.1 A	36"	WALL	J-BOX	BTC ON MIXER
24	120	1	3.9 A	18"	WALL	DDO	FOR REFRIGERATED PREP TABLE
26	120	1	4.7 A	18"	WALL	DDO	FOR REFRIGERATED PREP TABLE
29	120	1	14.0 A	DFA	CEILING	J-BOX	BTC ON EXHAUST HOOD CONTROL PANEL FOR LIGHT CIRCUIT. SEE MANUFACTURER'S DRAWINGS FOR ADDITIONAL INFORMATION
29.1	208	3	4.0 A	DFA	CEILING	J-BOX	BTC ON CONTROL PANEL FOR EXHAUST FANS. SEE MANUFACTURER'S DRAWINGS FOR ADDITIONAL INFORMATION
30	120	1	20.0 A	DFA	CEILING	J-BOX	BTC ON EXHAUST MAIN COOKLINE FIRE SUPPRESSION SYSTEM (ON CIRCUIT). SEE MANUFACTURER'S DRAWINGS FOR ADDITIONAL INFORMATION
31	120	1	1.0 A	18"	WALL	DDO	FOR FRYER
32	120	1	1.0 A	18"	WALL	DDO	FOR GRIDDLE
35	120	1	9.9 A	18"	WALL	DDO	FOR REFRIGERATED EQUIPMENT STAND
37	120	1	10.3 A	18"	WALL	DDO	FOR REFRIGERATED EQUIPMENT STAND
39	120	1	6.0 A EACH	24" H	FLOOR	TWO(2) DDO	FOR CONVECTION OVEN (4 REED)
42	120/208	3	125.0 A	6"	FLOOR	J-BOX	FOR CHIEF COUNTER LOAD CENTER
51	208	1	11.8A / 1 1/2 HP	18"	WALL	J-BOX	BTC ON DISPOSER THROUGH CONTROL PANEL
52	120	1	20.0 A (VERIFY)	66"	WALL	J-BOX	BTC ON DRINK MACHINE - VERIFY REQUIREMENTS - N.I.K.E.C.
52.1	-	-	-	66"	WALL	CONDUIT	CONDUIT FOR PIPING BETWEEN DRINK MACHINE AND CONDENSATE HOOD FAN - VERIFY LOCATION OF FAN ON ROOF
52.3	120	1	4.1 A	-	ROOF	J-BOX	BTC ON CONDENSATE EXHAUST FAN - VERIFY REQUIREMENTS AND LOCATION
60	208	1	20.0 A	50"	WALL	SCD	FOR COFFEE BREWER - VERIFY REQUIREMENTS W/ OWNER - N.I.K.E.C.
61	120	1	20.0 A	18"	WALL	SCD	FOR TEA BREWER - VERIFY REQUIREMENTS W/ OWNER - N.I.K.E.C.
64	120	1	5.0 A	18"	WALL	SCD	FOR SODA DISPENSER - VERIFY REQUIREMENTS W/ OWNER - N.I.K.E.C.
65	120	1	1.0 A	50"	WALL	DDO	FOR MILK DISPENSER
66	120	1	4.0 A	50"	WALL	DDO	FOR COFFEE GRINDER
67	120	1	15.0 A	50"	WALL	SCD	FOR ESPRESSO MACHINE
69	120	1	2.2 A	18"	WALL	DDO	FOR UNDERCOUNTER REFRIGERATOR
70	120	1	20.0 A	18"	WALL	DDO	FOR P.D.S. SYSTEM - N.I.K.E.C. - VERIFY REQUIREMENTS WITH OWNER
70.1	-	-	-	18"	WALL	J-BOX	EMPTY W/ PULL STRING, HOME RUN TO MNGR OFFICE. VERIFY WITH OWNER
72	120	1	20.0 A	50"	WALL	SCD	FOR MARGARITA MACHINE - VERIFY REQUIREMENTS W/ OWNER - N.I.K.E.C.
76	120	1	8.2 A	18"	WALL	DDO	FOR GLASS CHILLER
78	208	3	38.0 A	18"	WALL	J-BOX	BTC ON DRINK MACHINE - VERIFY REQUIREMENTS - N.I.K.E.C.
81	120	1	20.0 A	8"	WALL	J-BOX	BTC ON DDO ON BLENDER STATION
85	120	1	6.5 A	18"	WALL	DDO	FOR BACKBAR REFRIGERATOR
86	120	1	6.5 A	18"	WALL	DDO	FOR BACKBAR REFRIGERATOR

ELECTRICAL NOTES	
A	ALL ELECTRICAL OUTLETS SHOWN ON THIS PLAN ARE FOR FIXTURES SPECIFIED AS FURNISHED BY THE KITCHEN EQUIPMENT SUPPLIER. FOR FURTHER BUILDING ELECTRICAL REQUIREMENTS (TELEPHONES, CLOCKS, SIGNS, ETC.) SEE OTHER PLANS.
B	ALL DIMENSIONS GIVEN ARE IN INCHES TO 4/0" AND ARE FROM CENTERLINES AND/OR FINISHED WALLS. ELEVATIONS GIVEN ARE FROM FINISHED FLOOR TO CENTERLINE OF OUTLET. ALL DIMENSIONS SHOWN ARE TO BE RUN INSIDE WALLS (EXCEPT STUB-UPS). LOCATION INDICATES POINT OF EXIT FROM WALLS, CEILINGS OR FLOORS. ALL CONVENIENCE OUTLETS ARE TO SET HORIZONTALLY. ALL 120 VOLT OUTLETS NOT DESIGNATED WITH SPECIFIC LOADS TO BE RATED AT 20.0 AMPS.
C	ELECTRICIAN TO CONNECT ALL ELECTRICAL EQUIPMENT AND FIXTURES AND DO ANY INTERNAL WIRING REQUIRED IN THE FIXTURES AS REQUIRED BY THE SPECIFICATIONS. ALL ELECTRICAL OUTLET COVER PLATES ARE TO BE STAINLESS STEEL AND ARE TO BE FURNISHED BY THE ELECTRICIAN, AS WELL AS THE RECEPTACLE UNLESS OTHERWISE SPECIFIED IN THE ITEM SPECIFICATIONS. ALL DISCONNECT SWITCHES ARE TO BE FURNISHED AND INSTALLED BY THE ELECTRICIAN AT TIME OF INSTALLATION.
D	ALL WORK TO BE PERFORMED IN FULL ACCORDANCE WITH ALL APPLICABLE CODES RELATING TO HOOD/HP INSTALLATION AND WIRING OF EQUIPMENT. OMISSIONS OR ERRORS ON THE SCHEDULE DO NOT RELIEVE THE ELECTRICIAN FROM COMPLETE FINAL CONNECTION RESPONSIBILITY.
E	IF ELECTRICAL OUTLETS AND/OR RECEPTACLES ARE CHANGED FROM "STUB-UP" TO "WALL-MOUNTED", THE "WALL-MOUNTED" OUTLETS AND/OR RECEPTACLES ARE TO BE SET AT 12" A.F.F.

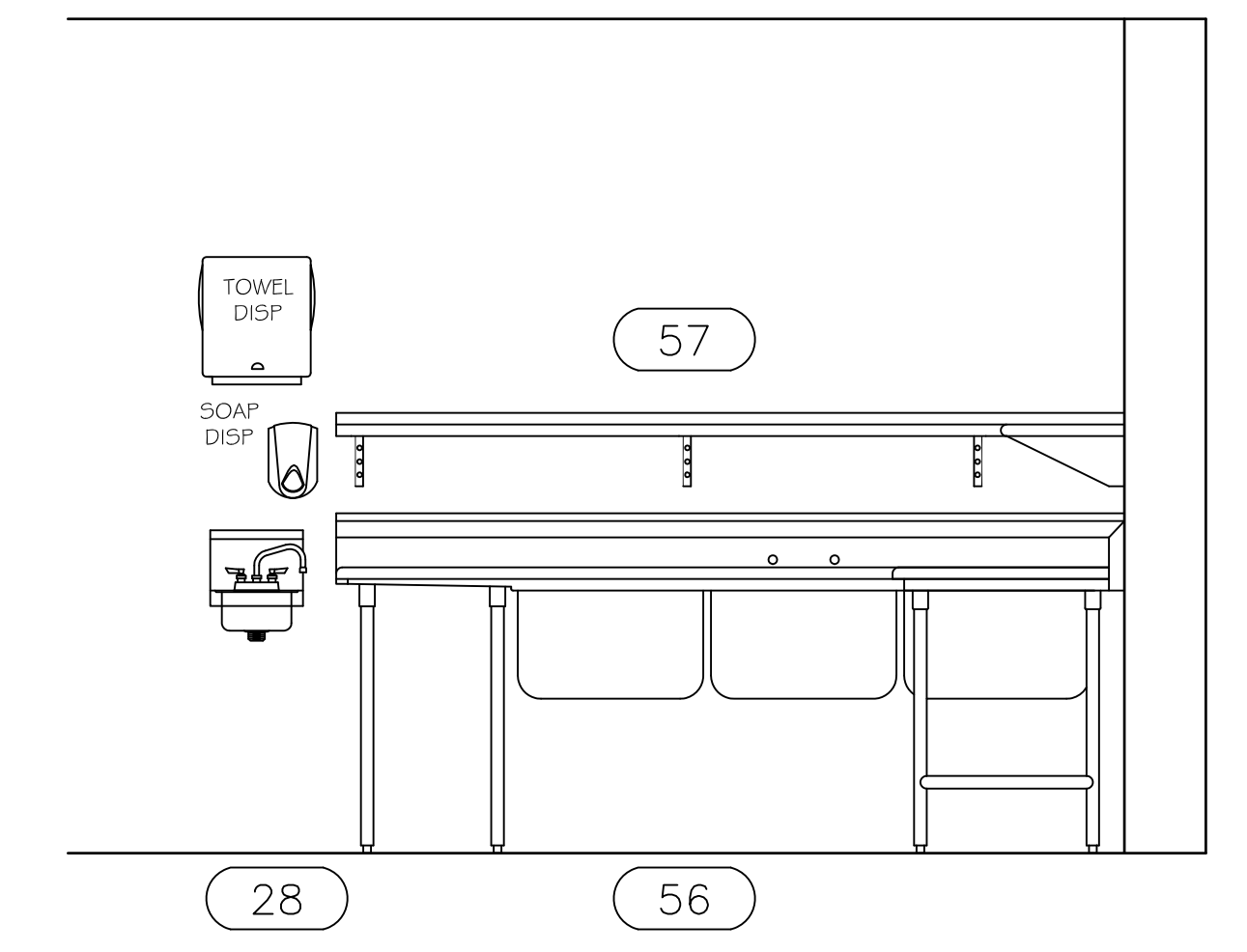
ELECTRICAL SYMBOLS/ABBREVIATIONS			
⊕	JUNCTION BOX (J-BOX)	A	AMPERES
○	CONDUIT	V	VOLTS
●	STUB-UP	W	WATTS
⊕	DUPLEX CONVENIENCE OUTLET (DDO)	PH	PHASE
⊕	SINGLE CONVENIENCE OUTLET (SCD)	AF	ABOVE FINISHED FLOOR
⊕	SINGLE POWER OUTLET (DPO)	DFA	DOWN FROM ABOVE
⊕	LIGHT INDICATION	BTC	BRANCH TO CONNECTION POINT AND CONNECT EQUIPMENT
⊕	BREAKER PANEL BOARD	SU	STUB UP ABOVE FINISHED FLOOR
\$	SWITCH AS NOTED	HP	HORSE POWER
⊕	MOTOR	KW	KILOWATTS
⊕	HEATING ELEMENT	DC	DIRECT CONNECTION
EL	ELEVATION ABOVE FINISHED FLOOR	NES	KITCHEN EQUIPMENT SUPPLIER



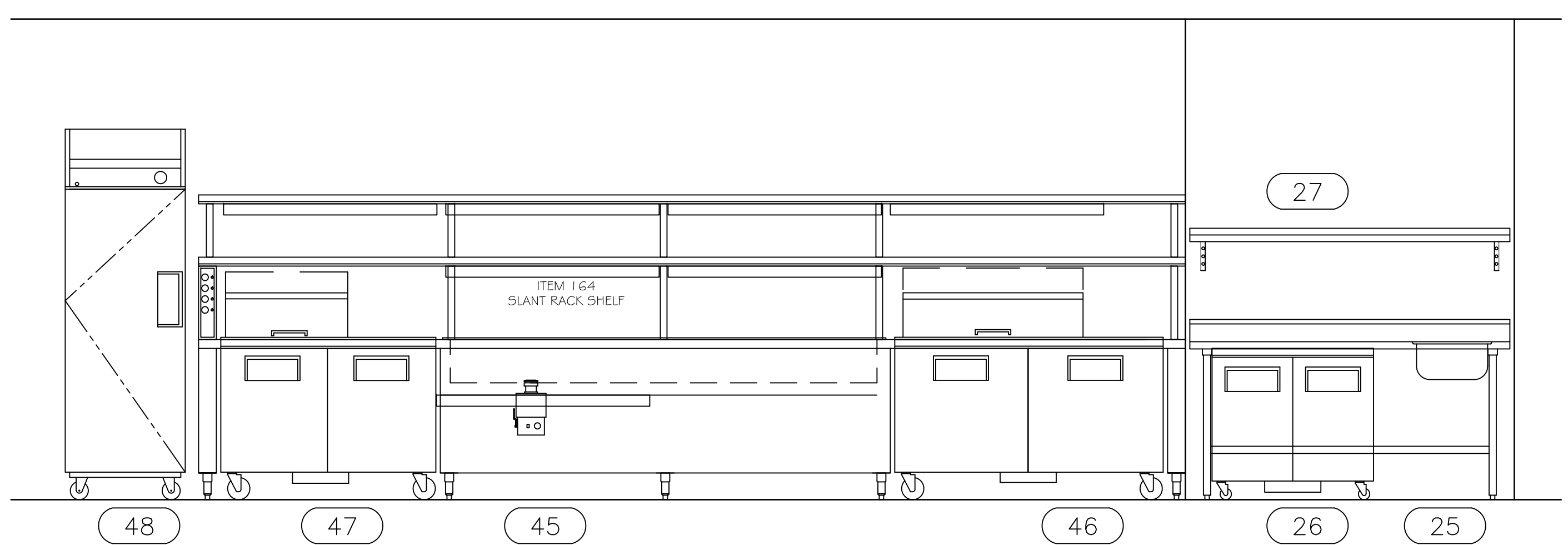
3 MAIN COOKLINE AREA
FS-5.0 1/2" = 1'-0"



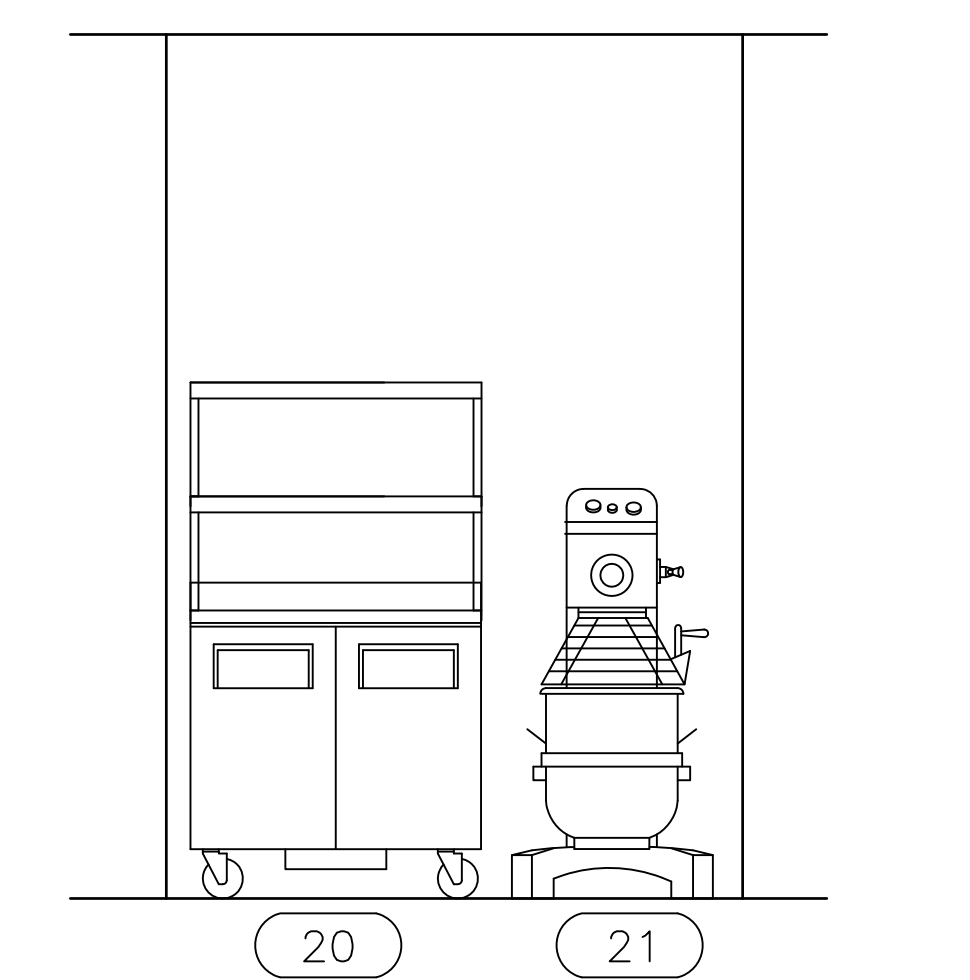
2 DISH MACHINE AREA
FS-5.0 1/2" = 1'-0"



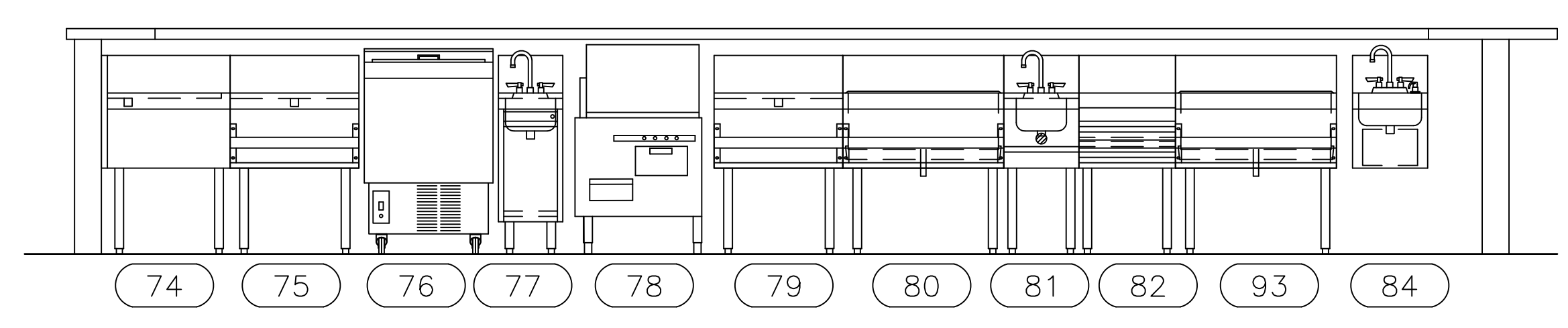
1 DISH MACHINE AREA
FS-5.0 1/2" = 1'-0"



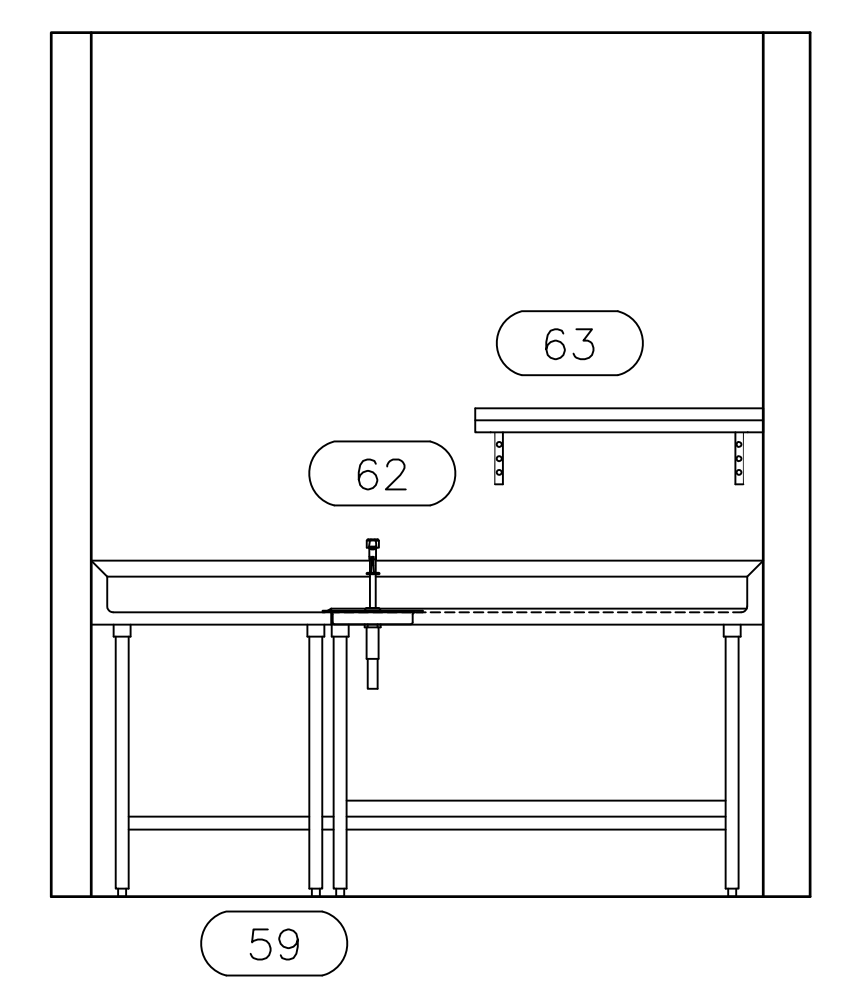
5 CHEF COUNTER
FS-5.0 1/2" = 1'-0"



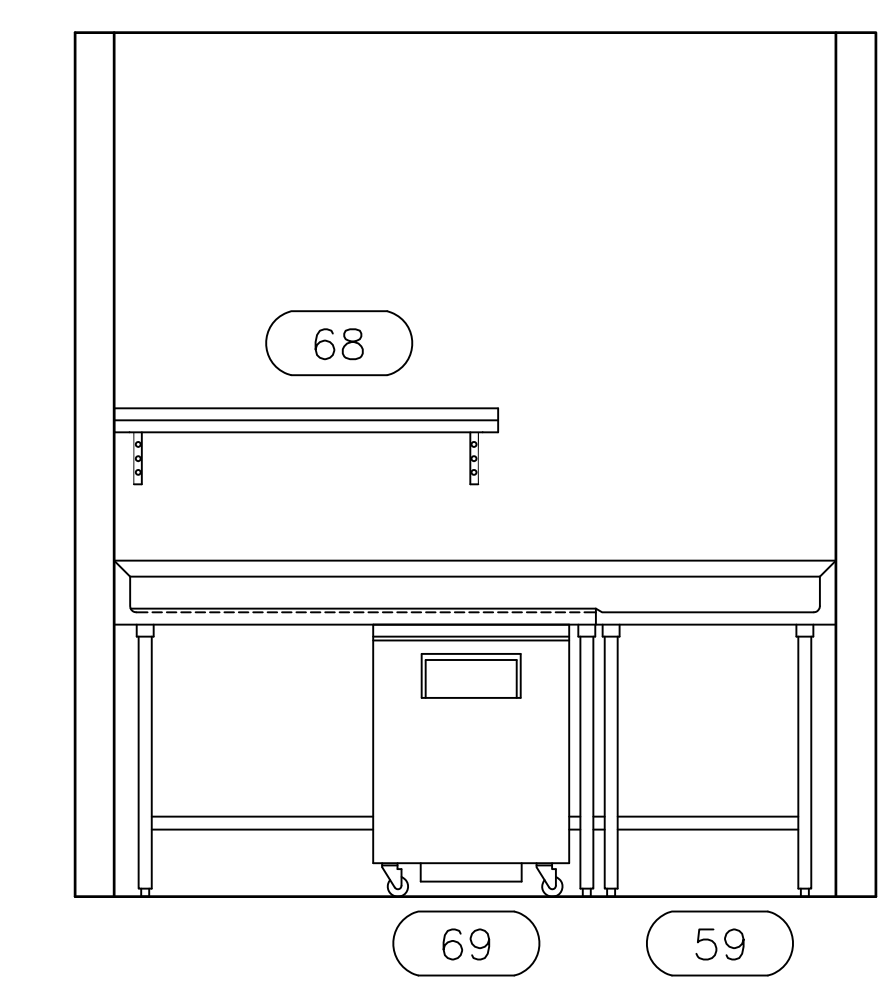
4 PREP AREA
FS-5.0 1/2" = 1'-0"



8 BAR AREA
FS-5.0 1/2" = 1'-0"



7 BEVERAGE STATION AREA
FS-5.0 1/2" = 1'-0"



6 BEVERAGE STATION AREA
FS-5.0 1/2" = 1'-0"

REVISIONS

Date	Issued For
-	-

Architect

Civil Engineer

Structural Engineer

Kitchen Designer
Taylor Design Group
Food Service Design & consulting
Katy, Texas 77449
TEL 713-447-4999
FAX 281-856-2684

Engineer's Seal

Sheet Title
**FOODSERVICE
EQUIPMENT
ELEVATIONS PLAN**

Project No.: 0000.00

Drawn By: WRW

Checked By:

Date: September 12, 2010

SHEET NO.