

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/FREEZER	
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	PAN 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	MARGHERITA 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	

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La Guadalupeana  
 The Woodlands, Texas

REVISIONS  
 Date Issued For

Architect

Civil Engineer

Structural Engineer

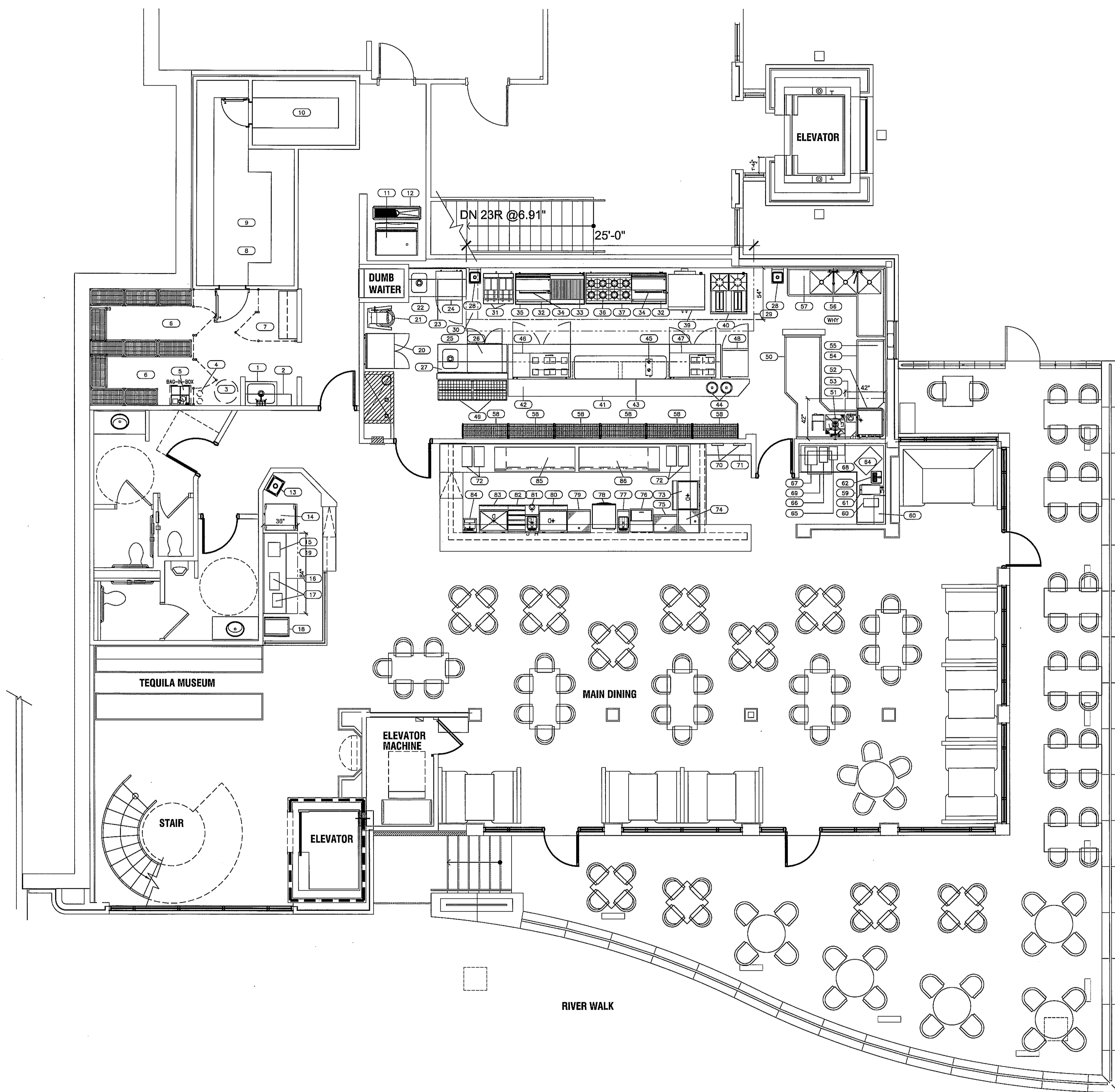
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Engineer's Seal

Sheet Title  
**FOODSERVICE  
 EQUIPMENT  
 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	
7	1	DESK	
8	1	WALK IN COOLER/FREEZER	
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	
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26	1	REFRIGERATED PREP TABLE	
27	1	WALL MOUNT SHELF	
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32	2	GRIDDLE	
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35	1	REFRIGERATED EQUIPMENT STAND	
36	1	B-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	SCUP WELL	
45	1	DASH WARE	
46	1	REFRIGERATED PREP TABLE	
47	1	REFRIGERATED PREP TABLE	
48	1	REACH IN REFRIGERATOR	
49	2	DUNNAGE RACK	
50	1	SCILLED 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	P.O.S. SYSTEM	BY OWNER
71	1	P.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	
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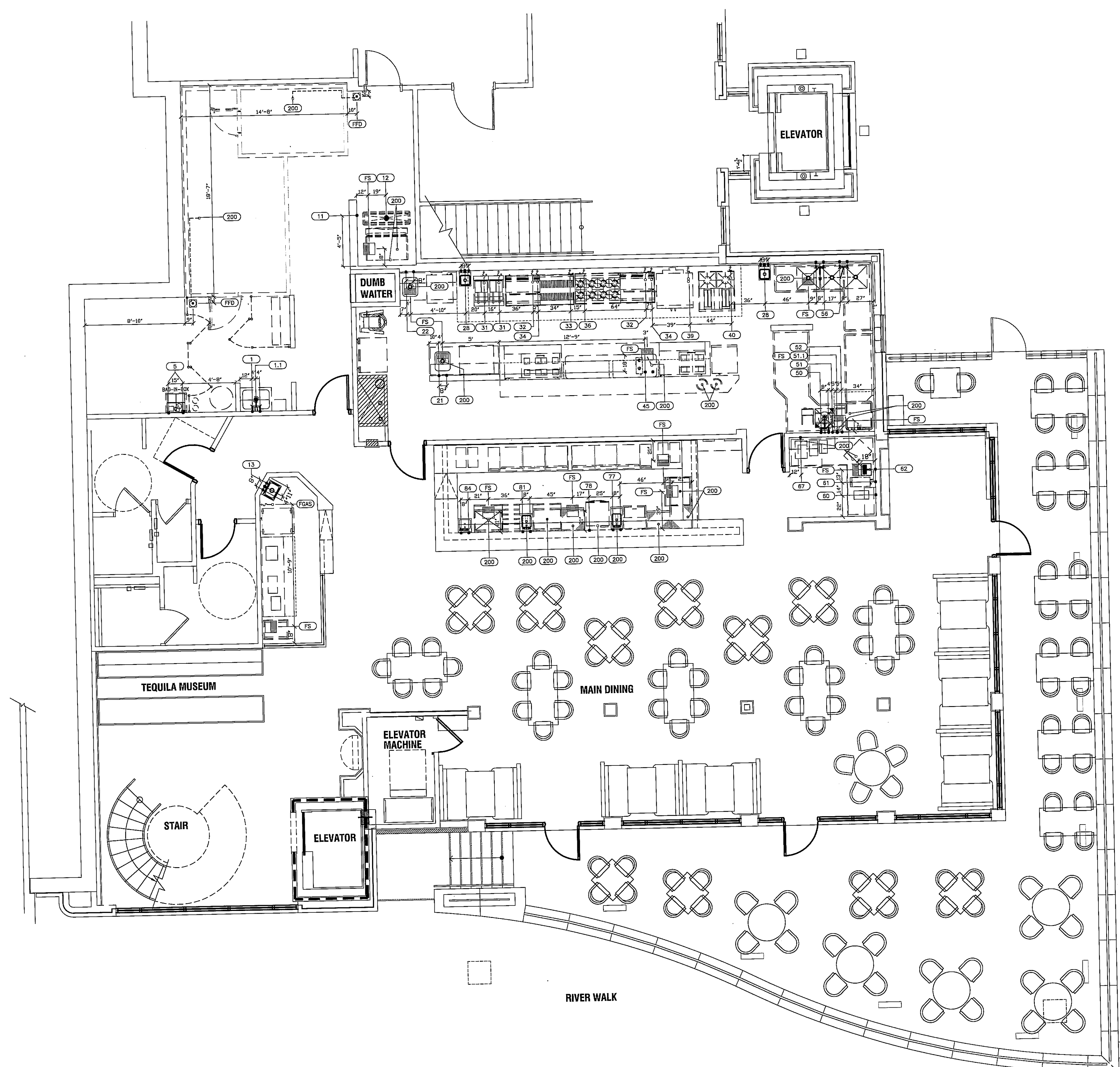
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Engineer's Seal

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EQUIPMENT  
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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
FB	FLOOR BRAIN	3"	-1/2"	FLOOR		AREA FLOOR BRAIN - SEE DETAIL
FFD	FUNNEL FLOOR BRAIN	3"	FLUSH	FLOOR		TO RECEIVE INDIRECT WASTE FROM EQUIPMENT - 4" HIGH FUNNEL
1	HOT & COLD WATER	1/2"	36"	WALL		BTIC ON HOP SINK FAUCET
11	BRAIN	2"	1"	FLOOR		BTIC ON HOP SINK WASTE
5	COLD WATER	3/4"	90"	WALL		BTIC ON SOD SYSTEM - VERIFY REQUIREMENTS
11	COLD WATER	1/2"	90"	WALL		BTIC ON ICE MACHINE, INTERCONNECT THRU FILTER
12	BRAIN	2"	-6"	FLOOR		BTIC ON FLOOR TROUGH WASTE - SEE DETAIL
21	HOT & COLD WATER	1/2"	12"	WALL		BTIC ON FAUCET
22	HOT & COLD WATER	1/2"	12"	WALL		BTIC ON FAUCET
22	HOT & COLD WATER	1/2"	20"	WALL		BTIC ON HAND SINK FAUCET
28	BRAIN	1 1/2"	16"	WALL		BTIC ON HAND SINK WASTE
FGAS	NATURAL GAS	3/4"	24"	WALL	100,000	CAF FOR FUTURE
31	NATURAL GAS	3/4"	36"	WALL	122,000 EACH	BTIC ON FRYER (2 REQ'D)
32	NATURAL GAS	3/4"	36"	WALL	50,000 EACH	BTIC ON CHARBROILER
33	NATURAL GAS	3/4"	36"	WALL	20,000	BTIC ON SHAMMOWER (2 REQ'D)
34	NATURAL GAS	3/4"	60"	WALL	35,000 EACH	BTIC ON SHLAMMOWER (2 REQ'D)
35	NATURAL GAS	3/4"	36"	WALL	24,000	BTIC ON EIGHT-BURNER RANGE
37	NATURAL GAS	3/4"	24"/48"	WALL	100,000	BTIC ON DOUBLE CONVECTION OVEN
40	NATURAL GAS	3/4"	36"	WALL	120,000	BTIC ON TACO RANGE
45	HOT & COLD WATER	1/2"	6"	FLOOR		BTIC ON FAUCET
50	HOT & COLD WATER	1/2"	12"	WALL		BTIC ON FAUCET
51	BRAIN	3"	16"	WALL		BTIC ON DISPOSER
51	BRAIN	3"	16"	WALL		BTIC ON DISPOSER
52	HOT WATER (40° F)	3/4"	60"	WALL		BTIC ON DISHWASHER
64	COLD WATER	1/2"	48"	WALL		BTIC ON COFFEE BREWER - VERIFY REQUIREMENTS
61	COLD WATER	1/2"	48"	WALL		BTIC ON TEA BREWER - VERIFY REQUIREMENTS
62	COLD WATER	1/2"	12"	WALL		BTIC ON WATER FILL FAUCET
67	COLD WATER	1/2"	48"	WALL		BTIC ON ESPRESSO MACHINE
77	HOT & COLD WATER	1/2"	9"	WALL		BTIC ON FAUCET
78	HOT WATER (40° F)	3/4"	12"	WALL		BTIC ON DISHWASHER
81	HOT & COLD WATER	1/2"	9"	WALL		BTIC ON FAUCET
84	HOT & COLD WATER	1/2"	9"	WALL		BTIC ON FAUCET

PLUMBING SYMBOLS/ABBREVIATIONS		
●	HOT WATER	FB FLOOR BRAIN
●	COLD WATER	FFD FUNNEL FLOOR BRAIN
○	BRAIN	FS FLOOR SINK
○	CONNECTION	HD HUB BRAIN
○	FLOOR BRAIN AS NOTED	
○	FUNNEL BRAIN AS NOTED	
EL	FLOOR SINK FULL GRATE	ELEVATION ABOVE FINISHED FLOOR
EL	FLOOR SINK HALF GRATE	STUD UP ABOVE FINISHED FLOOR
SU	GAS CONNECTION	
GPH	GAS SUPPLY	GALLONS PER HOUR
GPM	PIPE ROUTING	GALLONS PER MINUTE
HP	HOT WATER	POUNDS PER SQUARE INCH
CW	COLD WATER	
BTIC	BRAIN	BRANCH TO CONNECTION POINT AND CONNECT EQUIPMENT
BFA	ABOVE FINISHED FLOOR	DOWN FROM ABOVE
BFB	BELOW FINISHED FLOOR	

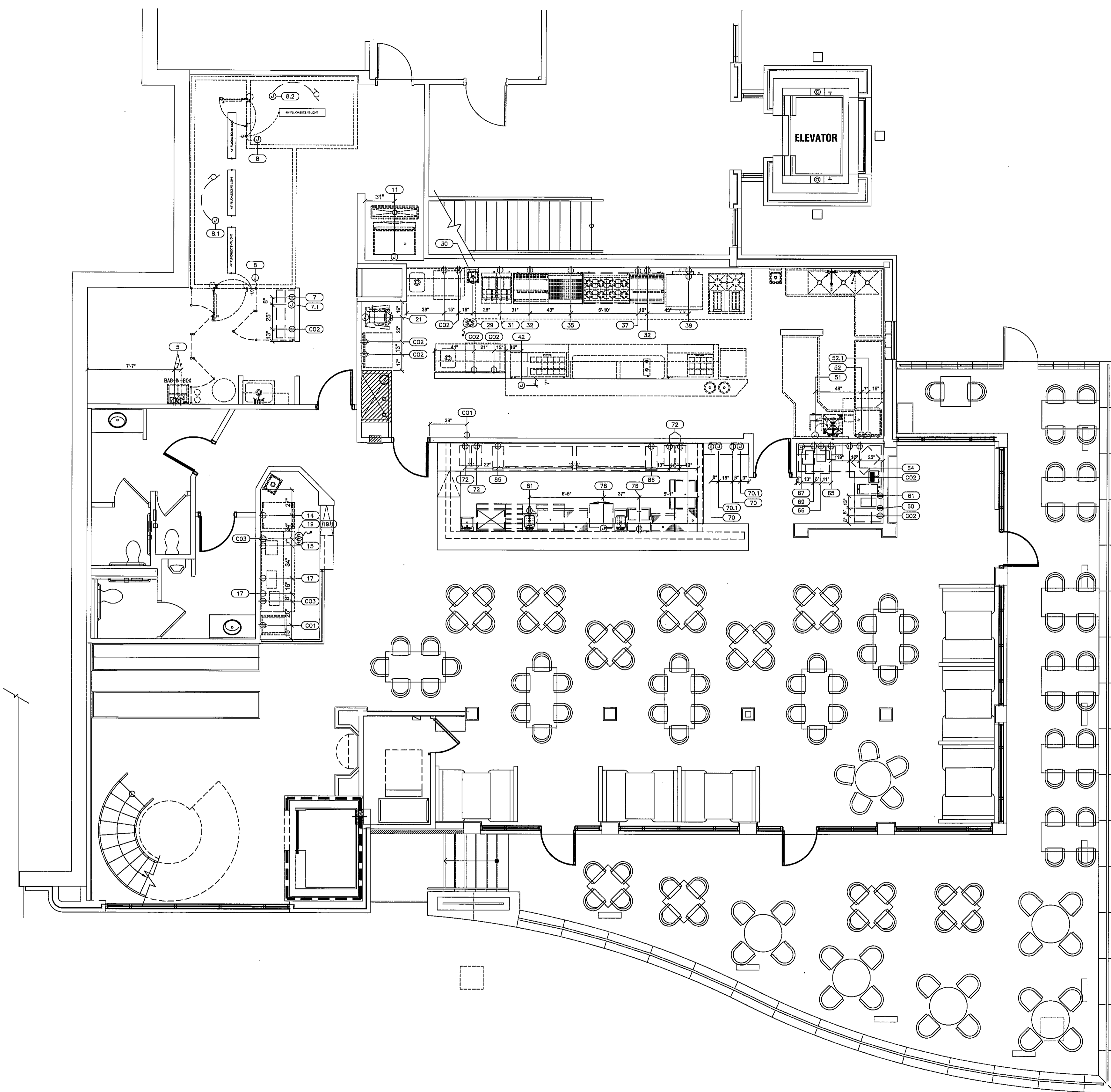
**PLUMBING NOTES**

A. PLUMBER TO CONNECT ALL WATER LINES, GAS LINES, WASTE LINES, ETC. TO FULLY CONNECT ALL EQUIPMENT AND RUN CONDENSATE LINES FROM UNITS TO DRAINS AND THESE LINES TO BE NO SMALLER THAN THE SUB-OUT OF THE FIXTURE. PLUMBER TO PROVIDE GATE VALVES ON ALL WATER AND GAS LINES. ALL VALVES, CUT-OFFS, TONES, HYDROSTATIC CHECK ELIMINATORS, PRESSURE REGULATORS AND MATERIALS NECESSARY TO CONNECT ALL LINES UNLESS OTHERWISE SPECIFIED BY THE KITCHEN EQUIPMENT SUPPLIER AS OUTLINED IN THE ITEM SPECIFICATIONS. BRAIN OUTLET FITTINGS IN FIXTURES AND SPECIALTY ITEMS ARE TO BE FURNISHED BY THE KITCHEN EQUIPMENT SUPPLIER AS PERFORMED IN FULL ACCORDANCE WITH ALL APPLICABLE CODES RELATING TO INSTALLATION AND REPAIR OF EQUIPMENT. THE PLUMBING CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING PERMITS AND INSURANCE FOR COMPLETE FINAL 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". ALL DIMENSIONS SHOWN ARE TO BE RUN INSIDE WALLS EXCEPT STUD-UPS LOCATIONS INDICATE POINT OF EXIT FROM WALLS, CEILING 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 "POPS" IN FLOOR. MINIMUM GRADE OF SLOPE TO BE 24" FROM CENTERLINE OF BRAIN.



ELECTRICAL SCHEDULE							
NO.	VOLTS	PH.	LOAD	HEIGHT A.F.F.	LOC.	CONN.	REMARKS
CO1	120	1	150A	18"	WALL	DCO	GENERAL USE OUTLET
CO2	120	1	150A	50"	WALL	DCO	GENERAL USE OUTLET - MOUNT HORIZONTAL
CO3	120	1	150A	50"	WALL	DCO	GENERAL USE OUTLET - MOUNT HORIZONTAL
5	120	1	150A	50"	WALL	DCO	FOR CARBONATORS
7	120	1	200A	18"	WALL	DCO	FOR P.O.S. SYSTEM - N.I.K.E.C. - VERIFY REQUIREMENTS WITH OWNER
7.1	-	-	-	-	WALL	JBOX	EMPTY W/PULL STRING, HOME RUN TO MGR OFFICE, VERIFY WITH OWNER
8	120	1	80A	100"	DFA	JBOX	BTC ON WALK-IN LIGHT CIRCUIT/OVER HEATER
8.1	120	1	44A	100"	DFA	JBOX	BTC ON WALK-IN COOLER COIL
11	208	1	181A	72"	WALL	JBOX	BTC ON ICE MACHINE, INTERCONNECT TO REMOTE CONDENSER LOCATED ON ROOF
14	120	1	187A	48"	WALL	SCO	FOR MOBILE HEATED CABINET
17	120	1	200A (VERIFY)	48"	WALL	SCO	FOR TORTILLA PRESS
19	120	1	140A	DFA	CEILING	JBOX	BTC ON EXHAUST HOOD CONTROL PANEL FOR LIGHT CIRCUIT SEE MANUFACTURER'S DRAWINGS FOR ADDITIONAL INFORMATION
19.1	208	3	40A	DFA	CEILING	JBOX	BTC ON CONTROL PANEL FOR EXHAUST FANS SEE MANUFACTURER'S DRAWINGS FOR ADDITIONAL INFORMATION
20	120	1	47A	18"	WALL	DCO	FOR REFRIGERATED PREP TABLE
21	208	1	181A	36"	WALL	JBOX	BTC ON MIXER
24	120	1	39A	18"	WALL	DCO	FOR REFRIGERATED PREP TABLE
26	120	1	47A	18"	WALL	DCO	FOR REFRIGERATED PREP TABLE
29	120	1	140A	DFA	CEILING	JBOX	BTC ON EXHAUST HOOD CONTROL PANEL FOR LIGHT CIRCUIT SEE MANUFACTURER'S DRAWINGS FOR ADDITIONAL INFORMATION
29.1	208	3	40A	DFA	CEILING	JBOX	BTC ON CONTROL PANEL FOR EXHAUST FANS SEE MANUFACTURER'S DRAWINGS FOR ADDITIONAL INFORMATION
30	120	1	200A	DFA	CEILING	JBOX	BTC ON EXHAUST MAIN COOLING FAN (SUPPRESSION SYSTEM ON CIRCUIT) SEE MANUFACTURER'S DRAWINGS FOR ADDITIONAL INFORMATION
31	120	1	10A	18"	WALL	DCO	FOR FRYER
32	120	1	10A	18"	WALL	DCO	FOR GRIDDLE
35	120	1	99A	18"	WALL	DCO	FOR REFRIGERATED EQUIPMENT STAND
37	120	1	193A	18"	WALL	DCO	FOR REFRIGERATED EQUIPMENT STAND
39	120	1	60A EACH	24"HP	WALL	TWO(D) DCO	FOR CONNECTION OVEN (N REGD)
42	120/208	3	120/9A	8"	FLOOR	JBOX	FOR CHEF COUNTER LOAD CENTER
51	208	1	11.8A/11.92 HP	18"	WALL	JBOX	BTC ON DISPOSER THROUGH CONTROL PANEL
52	120	1	200A (VERIFY)	60"	WALL	JBOX	BTC ON DISHWASHER - VERIFY REQUIREMENTS - N.I.K.E.C.
52.1	-	-	-	18"	WALL	CONDUIT	CONDUIT FOR WIRE/RUNNING BETWEEN DISHWASHER AND CONDENSATE HOOD FAN - VERIFY LOCATION OF FAN ON ROOF
52.3	120	1	41A	-	ROOF	JBOX	BTC ON CONDENSATE EXHAUST FAN - VERIFY REQUIREMENTS AND LOCATION
60	208	1	200A	50"	WALL	SCO	FOR COFFEE BREWER - VERIFY REQUIREMENTS W/OWNER - N.I.K.E.C.
61	120	1	300A	18"	WALL	SCO	FOR TEA BREWER - VERIFY REQUIREMENTS W/OWNER - N.I.K.E.C.
64	120	1	56A	18"	WALL	SCO	FOR SODA DISPENSER - VERIFY REQUIREMENTS W/OWNER - N.I.K.E.C.
65	120	1	10A	50"	WALL	DCO	FOR MILK DISPENSER
66	120	1	40A	50"	WALL	DCO	FOR COFFEE GRINDER
67	120	1	150A	50"	WALL	SCO	FOR ESPRESSO MACHINE
69	120	1	22A	18"	WALL	DCO	FOR UNDERCOUNTER REFRIGERATOR
70	120	1	200A	18"	WALL	DCO	FOR P.O.S. SYSTEM - N.I.K.E.C. - VERIFY REQUIREMENTS WITH OWNER
70.1	-	-	-	18"	WALL	JBOX	EMPTY W/PULL STRING, HOME RUN TO MGR OFFICE, VERIFY WITH OWNER
72	120	1	200A	50"	WALL	SCO	FOR MARGARITA MACHINE - VERIFY REQUIREMENTS W/OWNER - N.I.K.E.C.
75	120	1	82A	18"	WALL	DCO	FOR GLASS CHILLER
76	208	3	30.0A	18"	WALL	JBOX	BTC ON DISHWASHER - VERIFY REQUIREMENTS - N.I.K.E.C.
81	120	1	200A	8"	WALL	JBOX	BTC ON DCO ON BLDGR STATION
85	120	1	65A	18"	WALL	DCO	FOR BACKBAR REFRIGERATOR
86	120	1	85A	18"	WALL	DCO	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" AND ARE FROM CENTER LINES 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. CEILING OR FLOOR. ALL CONDENSATE OUTLETS ARE TO SET HORIZONTALLY. ALL 120 VOLT OUTLETS NOT DESIGNATED WITH SPECIFIC LOADS TO BE RATED AT 200 AMP.

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 THE POINT OF INSTALLATION.

D ALL WORK TO BE PERFORMED IN FULL ACCORDANCE WITH ALL APPLICABLE CODES RELATING TO WIRING, 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 (JBOX)	A	AMPERES
—	CONDUIT	V	VOLTS
•	STUB-UP	W	WATTS
⊕	DUPLEX CONVENIENCE OUTLET (DCO)	PH	PHASE
⊕	SINGLE CONVENIENCE OUTLET (SCO)	AF	ABOVE FINISHED FLOOR
⊕	SINGLE POWER OUTLET (SPO)	DF	DOWN FROM ABOVE
⊕	BREAKER PANELBOARD	BTC	BRANCH TO CONNECTION POINT AND CONNECT EQUIPMENT
⊕	SWITCH AS NOTED	SU	STUB UP ABOVE FINISHED FLOOR
⊕	MOTOR	KW	KILOWATTS
⊕	HEATING ELEMENT	DC	DIRECT CONNECTION
⊕	ELEVATION ABOVE FINISHED FLOOR	KES	KITCHEN EQUIPMENT SUPPLIER

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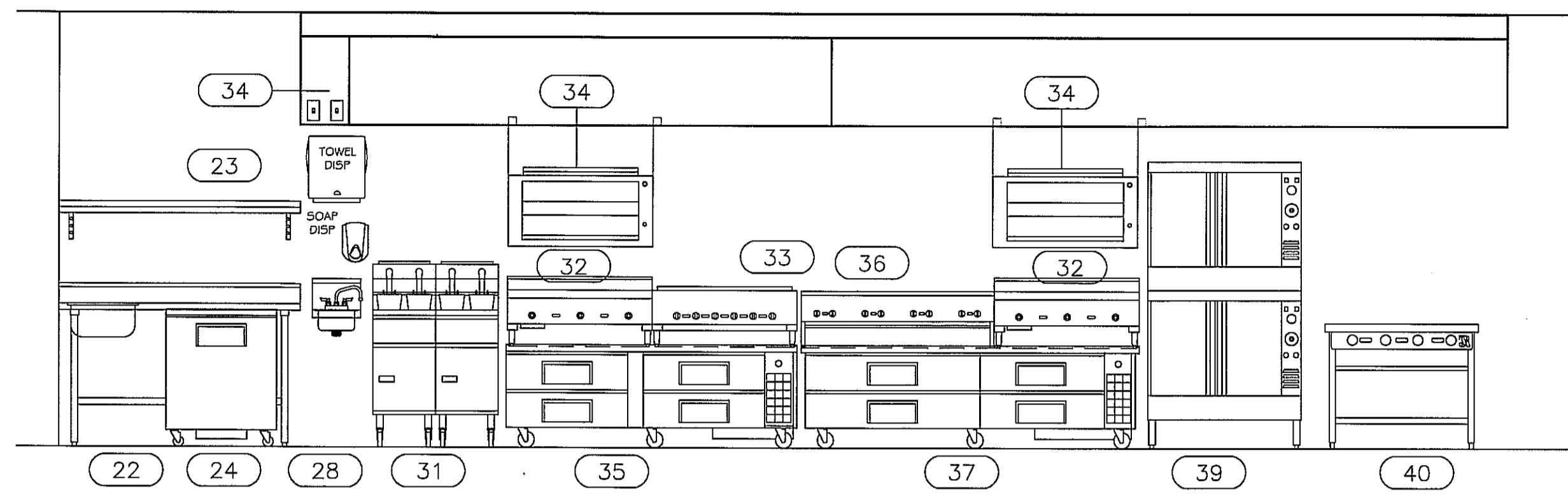
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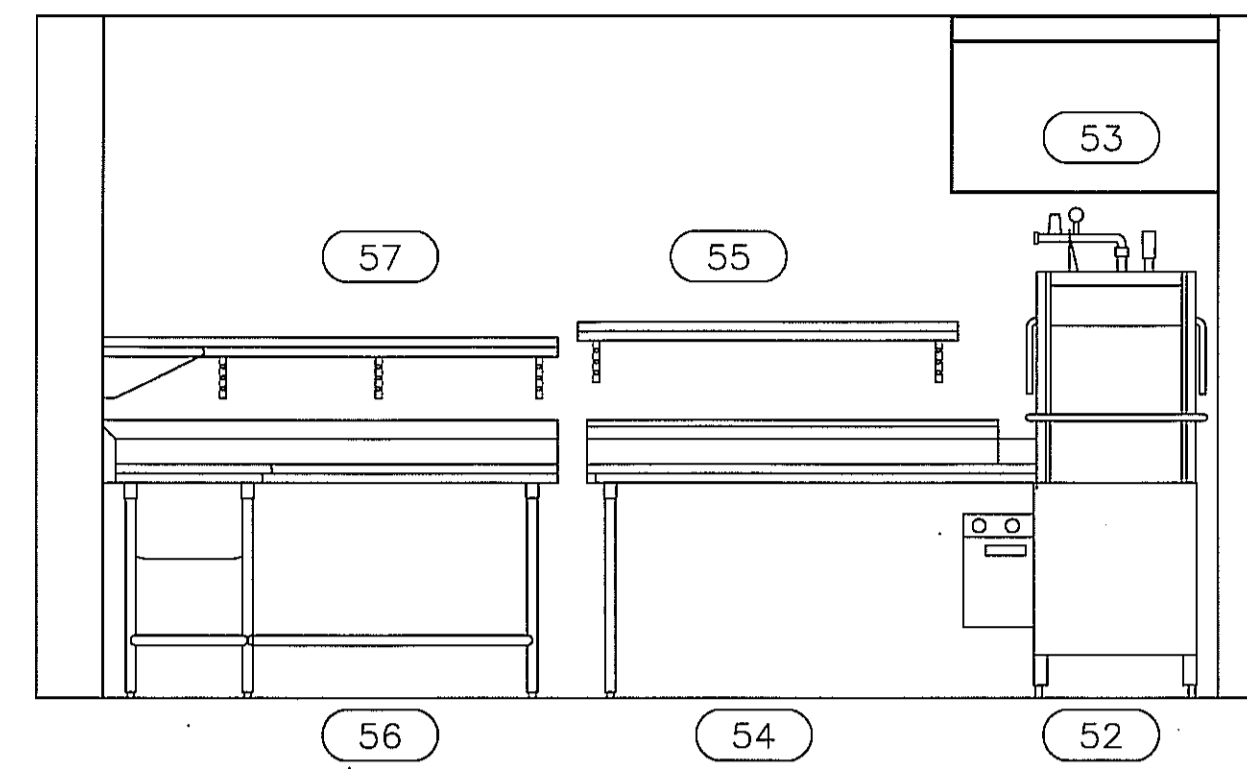
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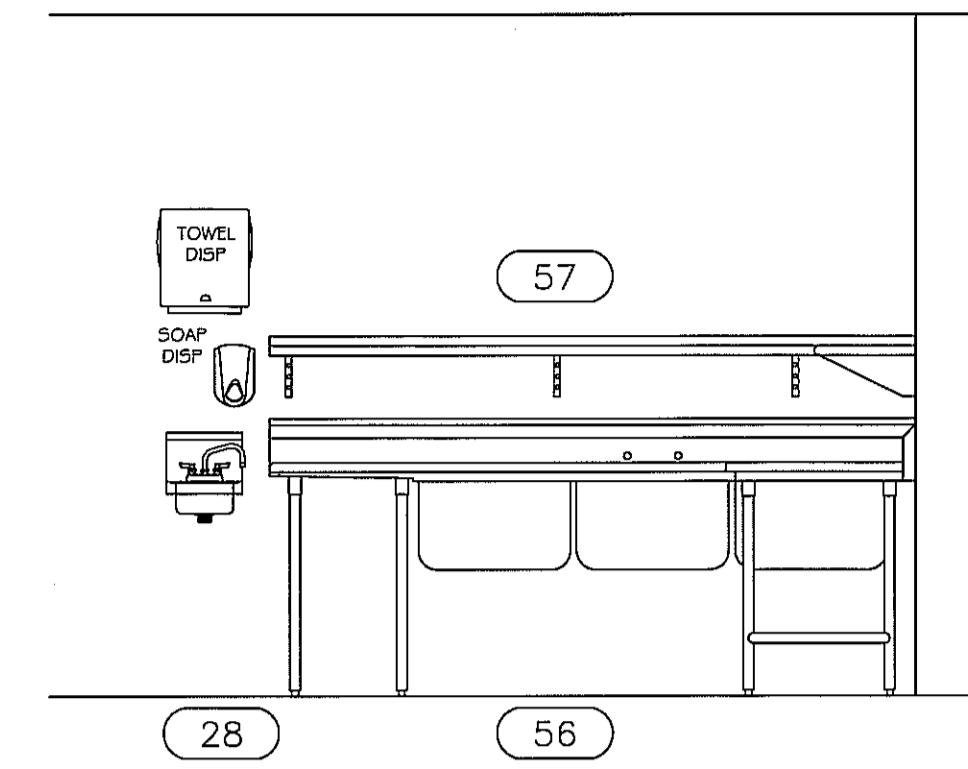
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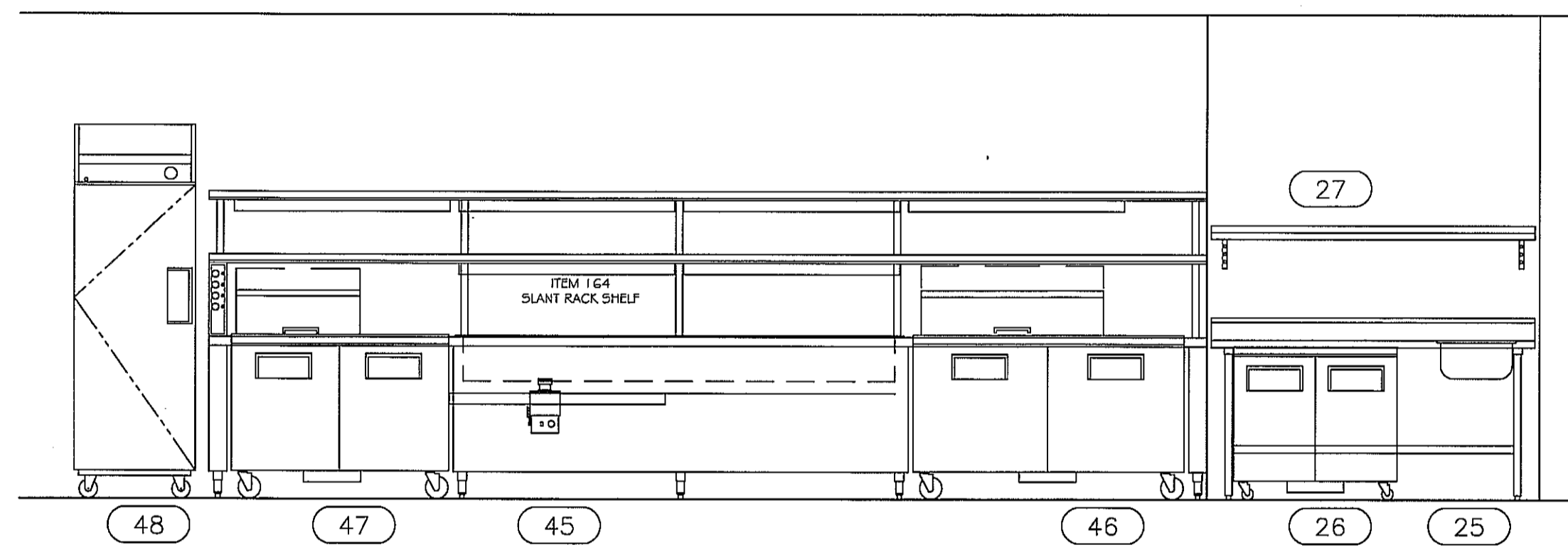
3 MAIN COOKLINE AREA  
FS-5.0 1/2" = 1'-0"



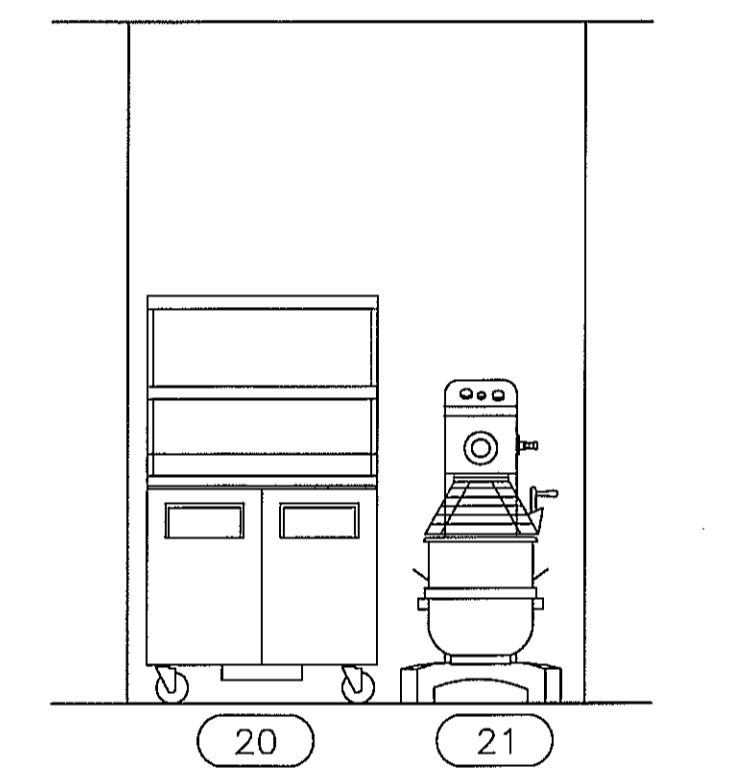
2 DISH MACHINE AREA  
FS-5.0 1/2" = 1'-0"



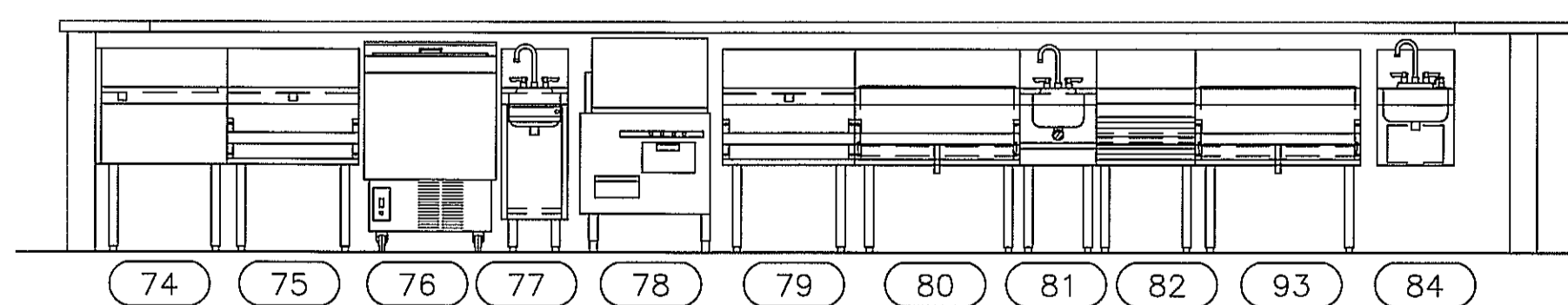
1 DISH MACHINE AREA  
FS-5.0 1/2" = 1'-0"



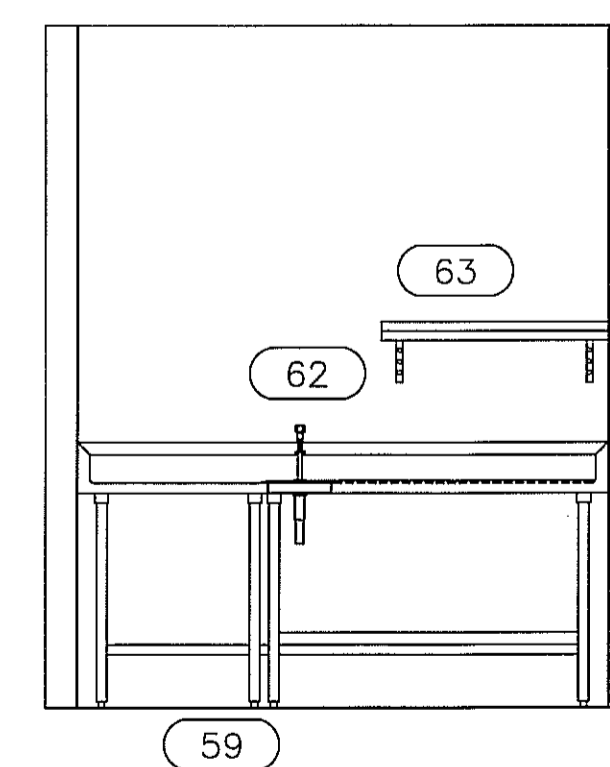
5 CHEF COUNTER  
FS-5.0 1/2" = 1'-0"



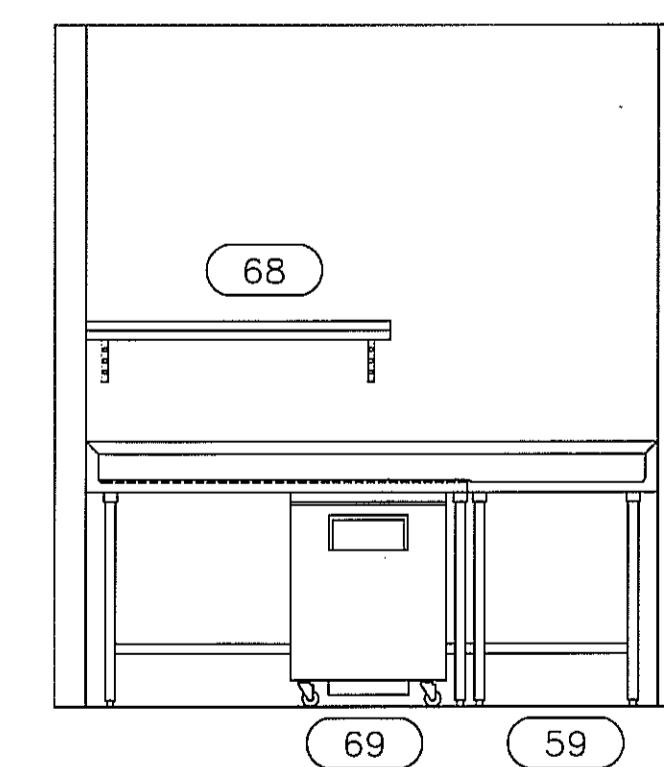
4 PREP AREA  
FS-5.0 1/2" = 1'-0"



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

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Engineer's Seal

Sheet Title  
FOODSERVICE  
EQUIPMENT  
ELEVATIONS PLAN

Project No.: 0000.00

Drawn By: WRW

Checked By:

Date: September 12, 2010

SHEET NO.