PUYALLUP, WA

PROJECT TEAM

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GENERAL NOTES & INFORMATION (AS APPLICABLE)

CONSTRUCTION NOTES

- THE DESIGN DRAWINGS SHOWN HEREON INDICATE THE GENERAL ARRANGEMENT AND LOCATIONS OF FOOD/BEVERAGE FOLIPMENT AND ARE REASONABLY EXACT. BUT EXTREME ACCURACY IS NOT GUARANTEED. DRAWINGS ARE FOR ASSISTANCE AND GUIDANCE OF THE CONTRACTOR. EXACT LOCATIONS AND LEVELS WILL BE GOVERNED BY THE BUILDING. SHOULD IT BECOME NECESSARY TO DEVIATE FROM THIS ARRANGEMENT, SUCH DEVIATION SHALL BE MADE WITHOUT EXPENSE TO THE OWNER OR BOELTER, LLC
- ALL WORK, MATERIALS AND EQUIPMENT SHALL BE IN FULL ACCORDANCE WITH THE LATEST CODES, RULES AND REGULATIONS OF THE LOCAL JURISDICTIONAL AUTHORITIES, U.S. PUBLIC HEALTH DEPARTMENT, THE NATIONAL BOARD OF THE FIRE UNDERWRITERS AND ANY AND ALL LOCAL OR STATE ORDINANCES. THE STATE ACCIDENT COMMISSIONS SAFETY ORDERS AND THE REGULATIONS OF THE STATE FIRE MARSHALL: AND WITH ANY PREVAILING RULES AND REGULATIONS PERTAINING TO ADEQUATE PROTECTION AND/OR GUARDING OF ANY MOVING PARTS OR OTHERWISE HAZARDOUS LOCATIONS.
- IT SHALL BECOME THE RESPONSIBILITY OF THE OWNER, ARCHITECT, ENGINEERS AND/OR THE GENERAL CONTRACTORS TO ENSURE THAT BOELTER, LLC. RECEIVES COPIES OF ALL ADDENDUMS AND CHANGES TO THE BUILDING'S PLANS PRIOR TO AND DURING CONSTRUCTION. BOELTER, LLC. WILL NOT ASSUME ANY COSTS OR BACK CHARGES FROM OWNER AND/OR ANY TRADE BY FAILURE TO TRANSFER SAID
- IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO NOTIFY BOELTER LLC. A MINIMUM OF FIVE (5) WORKING DAYS BEFORE CONCRETE POUR FOR FIELD CHECK OF UTILITIES. I.E., FLOOR SINKS, WATER AND ELECTRICAL STUB-UP AND PVC CONDUITS.
- PRIOR TO INSTALLATION OF KITCHEN EQUIPMENT, THE GENERAL CONTRACTOR SHOULD HAVE CLEAR ACCESS TO THE KITCHEN OR BAR AREA. WITH ALL WALLS AND FLOORS COMPLETED WITH FINISHED MATERIAL. IF THERE ARE ANY DELIVERY PROBLEMS WITH THE PARKING LOT, DRIVEWAY, RECEIVING DEPARTMENT OR ANY SPECIAL OPENING IN WALLS OR WINDOWS, COORDINATE WITH BOELTER, LLC.
- ALL HORIZONTAL/VERTICAL DIMENSIONS ARE FROM FACE OF FINISHED WALL/FLOOR TO CENTERLINE OF ROUGH-IN OR FROM CENTERLINE OF ROUGH-IN TO CENTERLINE OF ROUGH-IN UNLESS OTHERWISE NOTED, ALL SYMBOLS FOR OUTLETS ON WALL ARE INDICATED AT A SPECIFIED HEIGHT. HEIGHT OF ROUGH-IN IS GIVEN FROM FINISHED FLOOR (NOT TOP OF FINISHED CURB) TO CENTERLINE OF ROUGH-IN.
- LAST DATED REVISION VOIDS AND SUPERSEDES ANY AND ALL PREVIOUS DRAWINGS WITH THE SAME SHEET NUMBER. IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO RECOVER AND DISPOSE OF ALL PREVIOUSLY ISSUED PLANS FROM ALL
- ALL BIDDERS SHALL FULLY INSPECT THE SITE AND EXISTING CONDITIONS INCLUDING ALL UTILITY SERVICES AND EXISTING ELECTRICAL WIRING AND PLUMBING PRIOR TO SUBMISSION OF BID
- ALL BIDDERS SHALL VERIFY ALL DIMENSIONS. REQUIREMENTS, ETC., BEFORE ANY WORK BEGINS AND NOTE ANY DISCREPANCIES IN WRITING TO BOELTER, LLC, PROCEEDING WITH THE WORK SHALL CONSTITUTE ACCEPTANCE BY THE BIDDER THAT DIMENSIONS AND CONDITIONS ARE CORRECT AND THE BIDDER SHALL ASSUME FULL RESPONSIBILITY OF THE SAME
- ALL CONTRACTORS TO COORDINATE ALL WORK TO ALLOW ACCESSIBILITY AND USABILITY BY OTHERS.
- DURING CONSTRUCTION, EACH TRADE SHALL BE RESPONSIBLE FOR REPAIRING OR PAYING FOR THE COST OF ANY DAMAGE CAUSED BY
- WHERE LOCAL CODES OR CONDITIONS CAUSE RELOCATION OF THE COMPRESSORS TO BE OTHER THAN DESIGNATED ON THE PLAN, PLEASE CONTACT BOELTER, LLC, AT ONCE FOR AN ALTERNATE LOCATION
- GENERAL CONTRACTOR IS TO PROVIDE A FINISHED RECESS IN FLOOR FOR DRAIN TROUGH'S AS REQUIRED. SEE PLAN AND DETAIL.
- GENERAL CONTRACTOR IS TO PROVIDE AN OPENING IN WALL WHERE INDICATED FOR VENTIL ATOR CONTROL PANEL (S) IF REQUIRED. MINIMUM WALL THICKNESS OF 8" THICK REQUIRED FOR FULL RECESS OF PANEL AND CONDUITS. VERIFY WITH SHOP DRAWINGS FOR SIZES
- GENERAL CONTRACTOR IS TO UNCRATE AND MOUNT VENTILATOR CONTROL CABINET(S) IN WALL.
- GENERAL CONTRACTOR IS TO PROVIDE CURBS AND SUPPORTS ON ROOF FOR EXHAUST AND MAKE-UP AIR UNITS AND REFRIGERATION EQUIPMENT AS REQUIRED. PROVIDE ALL ROOF, CEILING, WALL AND FLOOR PENETRATIONS AND PROVIDE FOR UTILITY ACCESS IF REQUIRED FOR COMPLETE SYSTEMS INSTALLATIONS. AFTER INSTALLATION. SEAL ALL ROOF, CEILING, WALL AND FLOOR PENETRATIONS IN ACCORDANCE WITH ALL APPLICABLE BUILDING CODES. PROVIDE ALL DUCT FIRE SEPARATIONS, ENCLOSURES, WRAPPINGS, CLEANOUTS, ETC., IN ACCORDANCE WITH ALL APPLICABLE BUILDING AND FIRE CODES.
- GENERAL CONTRACTOR IS TO PROVIDE TO BOELTER, LLC. ALL MECHANICAL, ELECTRICAL AND ANY SPECIAL INSTALLATION REQUIREMENTS OF ALL OWNER SUPPLIED AND/OR EXISTING FOOD/BEVERAGE EQUIPMENT COVERED BY/OR INCLUDED IN THE DESIGN
- ALL KITCHEN AND BAR EQUIPMENT SHALL BE FURNISHED (UNLESS NOTED OTHERWISE) AND INSTALLED BY THE KITCHEN CONTRACTOR WITH PLUMBING, ELECTRICAL AND HVAC ROUGH-INS AND FINAL HOOK-UP BY THE APPROPRIATE TRADES. THE MILLWORK CONTRACTOR SHALL VERIFY ALL DIMENSIONS OF KITCHEN AND BAR EQUIPMENT THAT IS TO BE HOUSED WITHIN THE MILLWORK FIXTURE WHICH IS WITHIN THE SCOPE OF THEIR CONTRACT
- ALL EXPOSED BASES TO BE FINISHED SAME AS FINISH FLOOR UNLESS OTHERWISE INDICATED, IF APPLICABLE. VERIFY FACE AND TOP FINISHED (WHERE BASES ARE EXPOSED) WITH ARCHITECT, GENERAL CONTRACTOR AND OWNER.
- WHERE NOISE OR VIBRATION PRODUCING EQUIPMENT IS LOCATED ADJACENT TO DINING AREAS, PROVISIONS SHOULD BE MADE TO "DOUBLE STUD" AND/OR SOUND PROOF COMMON WALL BY GENERAL CONTRACTOR.
- ALL WORK SHALL BE ERECTED SQUARE, PLUMB, LEVEL AND TRUE TO A LINE. WHERE NECESSARY MILLWORK SHALL BE SCRIBED TO FLOOR, WALL AND CEILINGS FOR A FINISHED INSTALLATION.
- GENERAL CONTRACTOR IS TO PROVIDE AND INSTALL THE FOLLOWING ITEMS "A" THRU "G" SHOWN ON THESE PLANS.
- IF METAL STUDS ARE USED FOR WALL CONSTRUCTION REFER TO "GENERAL CONSTRUCTION" SHEET(S) FOR TYPE AND LOCATION(S) OF WALL BACKING.
- OPENINGS OR RECESSES IN FLOORS AND WALLS FOR INSTALLATION OF DRAINS, TROUGHS, CONTROL PANELS, ETC. REFER TO PLANS FOR LOCATION, SIZES AND DETAILS OF REQUIRED OPENINGS.
- OPENINGS THRU FINISHED CEILING IF/AS REQUIRED AND THRU ROOF FOR CONNECTION OF KITCHEN FOUIPMENT TO ROOFTOP FOUIPMENT. THIS WORK SHALL INCLUDE BUT NOT BE LIMITED TO STRUCTURAL SUPPORTS IF/AS REQUIRED, LEVELED AND SQUARED CURBS AND FLASHING AGAINST LEAKS. VERIFY SIZES AND WEIGHTS OF ROOFTOP
- ALL ENCLOSURE PANELS FROM TOP OF WALK-IN COOLER(S)/FREEZER(S) AND
- A TRANSIT I EVELED FINISHED FLOOR WITH INTEGRAL INSULATION FOR WALK-IN COOLER(S)/FREEZER(S) WHICH ARE DESIGNED TO SET UPON A FINISHED FLOOR.
- A TRANSIT LEVELED AND TROWELED SMOOTH RECESSED FLOOR FOR WALK-IN COOLER(S)/FREEZER(S) WITH INTEGRAL FLOORS AND NO RAMPS. REFER TO PLANS FOR LOCATION(S) AND DETAILS.
- WHERE REQUIRED BY LOCAL CODES, SPRINKLER HEADS IN WALK-IN COOLER(S)/ FREEZER(S) WILL BE PROTECTED FROM FREEZING.
- GENERAL CONTRACTOR IS TO CLEAR ALL EQUIPMENT OF ANY DEBRIS, DUST AND LITTER GENERATED BY THEIR SUB-CONTRACTORS.
- ALL DIMENSIONS LABELED "HOLD" OR "CRITICAL" MUST BE MAINTAINED TO THAT SPECIFIC FINISHED DIMENSION. ALL CORNERS MUST BE MAINTAINED AT TRUE 90 DEGREES OR AS SPECIFIED TO ACCEPT EQUIPMENT. ANY TRIM OR MODIFICATION NECESSARY TO MAKE EQUIPMENT FIT DUE TO NON-ADHERENCE TO SPECIFIED DIMENSION IS TO BE FURNISHED AND INSTALLED BY GENERAL CONTRACTOR AT
- GENERAL CONTRACTOR IS TO PROVIDE APPROVED PLYWOOD OR STEEL BACKING BEHIND ALL WALL SHELVES, HAND SINKS, GLASS RACK SHELVES, HOSE/PRE-RINSES AND TABLE CANTILEVERS. SEE PLANS FOR ADDITIONAL BACKING AND LOCATIONS.
- GENERAL CONTRACTOR TO PROVIDE STRUCTURAL SUPPORT TO HANG VENTILATOR HOODS, BAR SOFFITS AND OTHER CEILING SUPPORTED
- GENERAL CONTRACTOR TO PROVIDE AND INSTALL ALL PVC (OR EMT PER CODE) SLEEVE CHASES FOR REMOTE REFRIGERATION LINES AND/OR BEVERAGE LINES AS INDICATED IN THESE PLANS. PROVIDE ALL STRUCTURAL PENETRATIONS REQUIRED FOR COMPLETE INSTALLATION(S). SEAL ALL STRUCTURAL PENETRATIONS AFTER INSTALLATION(S) AS REQUIRED, INCLUDING ANY REQUIRED FIRE CAULKING AND/OR FIRE COLLARS. ANGLE OF SLEEVE ELBOW SHALL NOT BE MORE ACUTE THAN 60 DEGREES.
- GENERAL CONTRACTOR OR THEIR SUBCONTRACTOR MUST TAKE CARE WITH MURIATIC ACID & ITS FUMES AROUND WALK-IN COOLERS OR OTHER ALUMINUM EQUIPMENT - PROP DOORS OPEN UNTIL ACID IS DRY. ANY DAMAGE OR DISCOLORATION CAUSED BY THIS WORK WILL RESULT IN REPLACEMENT OF EQUIPMENT AT YOUR EXPENSE.

PLUMBING EQUIPMENT NOTES

- THE WORK PERFORMED UNDER THE PLUMBING CONTRACT SHALL BE IN FULL ACCORDANCE WITH THE LATEST CODES, RULES AND REGULATIONS OF THE LOCAL AND/OR STATE ORDINANCES. HEALTH DEPARTMENT, FIRE MARSHALL OR ANY JURISDICTIONAL
- ALL PLUMBING ROUGH-INS AND CONNECTIONS SHOWN ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SHOWN ON BOELTER, LLC. PLANS ONLY PLUMBING CONTRACTOR ALSO TO PROVIDE ANY ADDITIONAL FLOOR DRAINS AND BUILDING PLUMBING REQUIREMENTS. SEE ARCHITECT, MECHANICAL ENGINEERING PLANS, GENERAL CONTRACTOR OR OWNER.
- ALL HORIZONTAL DIMENSIONS SHOWN ARE CUMULATIVE FROM FINISHED FACE OR WALLS OR COLUMN GRID CENTERS OR FROM CENTERLINE OF ROUGH-IN TO CENTERLINE OF ROUGH-IN UNLESS OTHERWISE NOTED ON PLANS AND DETAILS
- ALL VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR TO CENTERLINE OF ROUGH-IN.
- ALL "STUB-UP" INDICATED TO STUB-UP A MAXIMUM OF 5" ABOVE FINISHED BASE OR FLOOR BUT NOT TO INTERFERE WITH THE
- ALL FLOOR SINKS INDICATED HALF-IN AND HALF-OUT OF BASE TO BE FLUSH WITH FINISHED FLOOR. ALL FULLY OR PARTIALLY EXPOSED FLOOR SINKS TO BE PROVIDED WITH COVERS BY PLUMBING CONTRACTOR. IN THE EVENT LOCAL CODES REQUIRE FLOOR SINKS TO BE ABOVE OR BELOW FINISHED FLOOR LEVEL, PLUMBER SHALL COMPLY WITH LOCAL CODES AND NOTIFY BOELTER, LLC. IMMEDIATELY OF
- PLUMBER TO MAKE ALL EXTERNAL AND INTERNAL CONNECTIONS AND PROVIDE ALL PIPINGS, FITTINGS, VALVES & PARTS, PRESSURE REGULATORS, ETC., NECESSARY TO MAKE EQUIPMENT FUNCTIONAL.
- PLUMBER TO PROVIDE GATE VALVES ON ALL WATER AND GAS LINES AND WADE SHOCKSTOPS (NO. W5 OR EQUAL) ON GLASS FILLERS.
- PLUMBER TO PROVIDE FAUCETS AND DRAINS FOR JANITOR SINKS AND RESTROOM SINKS UNLESS SPECIFIED TO THE CONTRARY CONTRACTOR SHALL SUPPLY TAIL PIECES, TRAPS, AND SINK DRAIN FITTINGS FOR KITCHEN EQUIPMENT UNLESS OTHERWISE SPECIFIED. FAUCETS AND LEVER DRAINS FOR KITCHEN EQUIPMENT FURNISHED BY BOELTER. LLC. AND INSTALL BY PLUMBER UNLESS
- PLUMBER TO PROVIDE ALL DRAIN LINES FOR SINKS, DISHWASHER, REFRIGERATION CONDENSATION, WALK IN COOLERS/FREEZERS AND DIRECT & INDIRECT WASTE. DRAIN LINES TO BE NO SMALLER THAN STUB-OUT OF FIXTURE ITSELF AND TO BE RUN IN SUCH A MANNER AS
- PLUMBING CONTRACTOR TO FURNISH AND/OR INSTALL PIPING AND FITTINGS, INCLUDING ALL NECESSARY SHUT-OFF VALVES, GATE VALVES, SHOCK ARRESTORS, TRAPS, TAIL PIECES, WATER LINE STRAINERS, GAS VALVES, PRESSURE REGULATORS FOR EQUIPMENT AND
- WATER PROVIDED TO COFFEE AND ICE MAKING EQUIPMENT MUST NOT FEED OFF WATER SOFTENERS UNLESS OTHERWISE NOTED. -SEE WATER QUALITY NOTES REGARDING STEAMERS
- PLUMBING CONTRACTOR TO PROVIDE AND INSTALL AUTOMATIC GAS SHUT-OFF VALVE TO ALL COOKING EQUIPMENT. VALVE INSTALLATION TO BE COORDINATED BY PLUMBER & ELECTRICIAN WITH FIRE PROTECTION AGENCY.
- PLUMBING CONTRACTOR TO VERIFY MECHANICAL REQUIREMENTS FOR EXISTING EQUIPMENT AND EQUIPMENT SUPPLIED BY OTHERS OR
- P15 NOT USED
- PLUMBING CONTRACTOR IS TO INSTALL QUICK DISCONNECTS AND SAFETY RESTRAINING DEVICES. BOELTER, LLC. TO PROVIDE GAS QUICK DISCONNECT HOSES FOR MOBILE COOKING EQUIPMENT. UNLESS OTHERWISE NOTED.
- IF LOCATIONS OF PIPING, ETC. CAN NOT BE LOCATED AS PER PLANS BECAUSE OF BUILDING STRUCTURE, ETC., PLEASE NOTIFY BOELTER,
- P18 VERIFY ALL LOCAL HEALTH AND PLUMBING CODES IF WASTES SHOULD BE DIRECT OR INDIRECT.
- STEAM PRESSURE, IF REQUIRED, SHOWN ON ALL DRAWINGS IS FOR MINIMUM AT EQUIPMENT, NOT AT BOILER. PLUMBING CONTRACTOR TO DETERMINE PRESSURE DROPS IN LINE AS REQUIRED TO MAKE EQUIPMENT FUNCTION PROPERLY
- PLUMBING CONTRACTOR TO PROVIDE AND INSTALL PRESSURE REGULATORS FOR STEAM LINES, IF REQUIRED
- PLUMBING CONTRACTOR TO VERIFY WITH LOCAL CODES IF CLEAN WATER WASTES ARE REQUIRED TO BE RUN TO STORM SEWERS.
- PLUMBING CONTRACTOR TO SUPPLY GAS REGULATORS TO REGULATE GAS PRESSURE TO 6" WATER COLUMN PRESSURE FOR ALL
- COOKING EQUIPMENT UNLESS OTHERWISE SPECIFIED.
- P23 ALL PIPING TO BE CONCEALED WITHIN WALL STUBBED OUT AT POINT OF CONNECTION.
- WATER CONSUMPTION FOR WATER-COOLED COMPRESSOR IS APPROXIMATELY 1.5 GPH PER 12,000 BTU'S FOR 1 TON.
- P25 ALL STUB-OUTS TO BE PROPERLY SEALED TO PREVENT VERMIN INFESTATION.
- ALL PIPING UNDER EQUIPMENT TO BE FASTENED TO BOTTOM STRUCTURE OF EQUIPMENT TO MAXIMIZE CLEARANCE FOR CLEANING. PLUMBING CONTRACTOR TO LIGHT ALL PILOT LIGHTS ON ALL FOOD SERVICE EQUIPMENT PRIOR TO CALIBRATION AND TESTING OF
- P28 PLUMBING CONTRACTOR TO SUPPLY & INSTALL ALL MIXING VALVES FOR HAND SINKS & HOSE REELS.

VENTILATION EQUIPMENT NOTES

- MAKE-UP AIR FOR EXHAUST HOODS IN ACCORDANCE WITH REQUIREMENTS INDICATED ON BOELTER, LLC.'S FOODSERVICE AND/OR MECHANICAL ENGINEER'S DRAWINGS
- BEING EXHAUSTED AND SHALL BE BALANCED TO MAKE UP 80-90% OF THAT AIR
- MAKE-UP AIR SHALL BE DELIVERED IN THE PROXIMITY OF THE EXHAUST SYSTEM IN A MANNER AS NOT TO CREATE UNDUE AIR
- MAKE-UP AIR SYSTEM SHALL BE CAPABLE OF DELIVERING AIR AT 70 DEGREES F., UNLESS OTHERWISE INDICATED.
- LOCAL FIRE AND BUILDING CODES AND IN ACCORDANCE WITH DUCT SIZES SPECIFIED BY BOELTER, LLC.'S FOODSERVICE OR
- IN THE EVENT A COMPRESSOR ROOM IS NECESSARY, THERE SHALL BE PROVIDED TO THE ROOM, 1200 CFM OF AIR PER EVERY 1 HP BLOWN DOWN ACROSS THE FACE OF THE COMPRESSORS WITH PROPER GRILLS IN WALLS AND/OR DOOR TO EXHAUST SAME
- HVAC CONTRACTOR TO VERIFY ALL HOOD EXHAUST REQUIREMENTS & DUCT SIZES WITH MECHANICAL ENGINEER'S DRAWINGS AND SPECIFICATIONS. CONTACT MECHANICAL ENGINEER(S) WITH CONFLICTING INFORMATION FOR RESOLUTION.
- HVAC CONTRACTOR IS TO PROVIDE DUCT WORK, FANS, VOLUME DAMPERS, BACKDRAFT DAMPERS FOR VENTILATORS AND DISHWASHER EXHAUST, CONNECT AT 6" ABOVE FINISHED CEILING LINI ESS OTHERWISE INDICATED, FINAL CONNECTIONS BY HVAC
- GENERAL CONTRACTOR TO PROVIDE SPRINKLERS IN ALL DUCT WORK AS REQUIRED BY LOCAL CODES. ANY FLOW VALVES OR TAMPER VALVES REQUIRED BY CODE FOR DUCT SPRINKLING TO BE PROVIDED BY SPRINKLER CONTRACTOR.
- INSTALLED BY THE GENERAL CONTRACTOR.

V11 ALL CONTROLS FOR FANS AND MAKE-UP AIR BY HVAC CONTRACTOR UNLESS NOTED OTHERWISE.

ELECTRICAL EQUIPMENT NOTES

- THE WORK PERFORMED UNDER THE ELECTRICAL CONTRACT SHALL BE IN FULL ACCORDANCE WITH THE LATEST CODES, RULES AND REGULATIONS OF THE LOCAL AND/OR STATE ORDINANCES, HEALTH DEPARTMENT, FIRE MARSHALL OR ANY JURISDICTIONAL
- ELECTRICAL OUTLETS AND CONNECTIONS SHOWN ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SHOWN ON BOELTER. LLC'S PLANS ONLY SEE ARCHITECT'S AND ELECTRICAL ENGINEER'S PLANS FOR OTHER BUILDING ELECTRICAL REQUIREMENTS
- ALL HORIZONTAL DIMENSIONS SHOWN ARE CUMULATIVE FROM FINISHED FACE OF WALLS OR FROM CENTERLINE OF ELECTRICAL BOX TO CENTERLINE OF ELECTRICAL BOX.
- ALL VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR TO CENTERLINE OF ELECTRICAL BOX
- ALL "STUB-UP" INDICATED, TO STUB-UP A MAXIMUM OF 5" ABOVE FINISHED FLOOR OR CONCRETE BASE BUT NOT TO INTERFERE WITH THE INSTALLATION OF FIXTURES.
- THE SYMBOLS ON THE ELECTRICAL PLAN ARE TO INDICATE THE LOCATION AND TYPE OF CONNECTION ONLY. ELECTRICAL CONTRACTOR TO PROVIDE CIRCUITS AND CONDUIT RUNS AS REQUIRED. PLANS ARE PROVIDED FOR THE SOLE PURPOSE OF INDICATING THE LOCATIONS OF ROUGH-IN AND TYPE OF CONNECTION FOR EQUIPMENT AND ELECTRICAL LOAD. SUB-CONTRACTORS MUST COMPLY WITH ALL CODES RELATED TO THE INSTALLATION. WIRING AND HOOK-UP OF EQUIPMENT. WHERE SYMBOLS ARE INDICATED FOR A SOLID CONNECTION, A 6'-0" SECTION OF SEALTIGHT FLEX CONDUIT SHOULD BE STUBBED OUT AT THE PROPER LOCATIONS AND SHALL BE CONNECTED TO "J" BOXES LOCATED IN A CONVENIENT POSITION. IF LOCAL CODES DO NOT PERMIT THIS METHOD, PLEASE CONTACT DESIGNER OR EQUIPMENT CONTRACTOR.
- ELECTRICAL CONTRACTOR TO PROVIDE CAPS AND CORDS FOR ALL ITEMS THAT ARE NOT STANDARD WITH MANUFACTURER, AND SHORTEN ANY CORDS AS REQUIRED, I.E., FRYERS, TOASTER, BUN WARMERS, WARMING CABINETS, ETC. REFER TO KITCHEN EQUIPMENT CONTRACTOR SPECIFICATION BOOK AND DRAWING SCHEDULE FOR EQUIPMENT REQUIREMENTS
- MOTOR(S) SUPPLIER TO PROVIDE THERMAL OVERLOAD PROTECTION AND MAGNETIC STARTERS. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL REQUIRED DISCONNECTS FOR ALL MOTORS. ALL SYSTEMS ELECTRICAL HOOK-UP BY ELECTRICAL
- ELECTRICAL CONTRACTOR TO CONNECT ALL ELECTRICAL EQUIPMENT AND FIXTURES AND DO <u>ANY INTERNAL WIRING OF FIXTURES AT</u>
 <u>FIELD JOINTS</u>. REFER TO KITCHEN EQUIPMENT CONTRACTOR SHOP DRAWINGS & SPECIFICATION BOOK FOR DRAWING SCHEDULE AND
- ELECTRICAL CONTRACTOR TO SIZE ALL ELECTRICAL JUNCTION BOXES, REFRIGERATION PULL BOXES, CONDUIT AND ELECTRICAL CONVENIENCE OUTLETS LOCATED IN WALL. FIXTURE FABRICATOR TO LOCATE ALL CONVENIENCE OUTLETS AND SWITCHES WHEN IHEY ARE PART OF FIXTURE, BUT INTERNAL WIRING FOR SUCH BOXES TO BE INSTALLED AND SUPPLIED BY ELECTRICAL CONTRACTOR: WHEREVER ACCESS IS NOT AVAILABLE FOR THE ELECTRICAL FIXTURE, FABRICATOR IS TO INSTALL SUITABLE CONDUIT FOR THE RUNNING OF SUCH LINES. ELECTRICAL CONTRACTOR TO PROVIDE AND FIELD MOUNT ALL JUNCTION BOXES LOCATED IN ACCESS AREAS OF FIXTURES
- ELECTRICAL CONTRACTOR TO PROVIDE POWER AT COMPRESSOR AREAS FOR COMPRESSORS AS LISTED ON KITCHEN EQUIPMENT SCHEDULE AND REFRIGERATION PLAN. IF AUTOMATIC DEFROST SYSTEMS ARE USED FOR WALK-IN COOLER(S)/FREEZER(S), PROVIDE 4-WIRE SERVICE FROM COMPRESSOR(S) TO UNIT. IF COMPRESSOR(S) ARE LOCATED OUTSIDE. ALL ELECTRICAL SHALL BE WEATHER PROOF. ELECTRICIAN TO PROVIDE CONTROL WIRING FOR SOLENOIDS AT COILS. ALL REFRIGERATION ELECTRICAL HOOK-UPS BY ELECTRICAL CONTRACTOR UNLESS OTHERWISE NOTED.
- FLECTRICAL CONTRACTOR TO PROVIDE POWER ON ROOF (WEATHER PROOF) AND CONNECT EXHALIST FANS AND MAKE-LIP AIR FANS AND LOCATE SWITCHES WITH RED PILOT LIGHT WHERE SHOWN ON ELECTRICAL PLAN OR AS DIRECTED BY VENTILATION CONTRACTOR. ALL EXHAUST FANS AND MAKE-UP AIR FAN(S) FOR ANY ONE HOOD TO BE SIMULTANEOUSLY TURNED ON UNLESS OTHERWISE
- E13 ELECTRICAL CONTRACTOR TO WIRE EXHAUST AND MAKE-UP FANS TO BREAKER UNLESS OTHERWISE SPECIFIED.
- E14 ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL SWITCHES FOR HOOD LIGHTS AND PROVIDE LIGHT BULBS AS REQUIRED.
- E15 ELECTRICAL CONTRACTOR TO SUPPLY LIGHT BULBS FOR ANY EQUIPMENT AS REQUIRED.
- ELECTRICAL CONTRACTOR TO CONNECT LIGHTS, BLOWER COILS, DOOR HEATERS FOR WALK-IN COOLER(S)/FREEZER(S) AND PROVIDE LIGHT BULBS FOR LIGHTING FIXTURES. MOUNT LIGHT FIXTURES WHERE REQUIRED. NO WALK-IN INTERIOR CONDUIT
- E17 ELECTRICAL CONTRACTOR TO PROVIDE STAINLESS STEEL COVER PLATES FOR ANY FULLY OR PARTIALLY EXPOSED PULL BOXES AND/OR ELECTRICAL ACCESS BOXES AND TO PROVIDE STAINLESS STEEL COVER PLATES FOR ALL CONVENIENCE OUTLETS.
- ELECTRICAL CONTRACTOR TO PROVIDE A SEPARATE CIRCUIT(S) WITH ISOLATED GROUND(S) FOR CASH REGISTER(S) AND/OR PRE-CHECK SYSTEM(S). PROVIDE SEPARATE OPEN CONDUIT AND JUNCTION BOXES FOR DATA LINES FOR ABOVE SYSTEM(S). PROVIDE A SEPARATE ELECTRICAL PANEL IF REQUIRED. VERIFY ALL SYSTEM REQUIREMENTS WITH OWNER AND/OR SYSTEMS
- E19 ELECTRICAL CONTRACTOR TO VERIFY ELECTRICAL REQUIREMENTS WITH EXISTING EQUIPMENT AND EQUIPMENT SUPPLIED BY
- E20 ELECTRICAL CONTRACTOR TO WIRE MAIN GAS SHUT-OFF VALVE TO FIRE PROTECTION SYSTEM (IN-HOUSE OR REMOTE LOCATION), VENTILATOR EXHAUST AND MAKE-UP AIR FANS TO SHUT OFF GAS IN CASE OF FIRE. VERIFY WITH LOCAL FIRE CODES HAVING JURISDICTION. COORDINATE WITH PLUMBING CONTRACTOR & FIRE PROTECTION CONTRACTOR.
- E21 ELECTRICAL CONTRACTOR TO WIRE LIMIT SWITCH TO DISHWASHER CONVEYOR DRIVE IF REQUIRED.
- ELECTRICAL CONTRACTOR TO SUPPLY CONTACTOR OR LOW VOLTAGE SHUT-OFF FOR ELECTRICAL COOKING FOUIPMENT INTER-WIRE WITH FIRE PROTECTION SYSTEM AND/OR REMOTE MONITORING SYSTEM TO SHUT OFF ELECTRIC COOKING EQUIPMENT IN CASE OF FIRE. VERIFY WITH LOCAL FIRE CODES.
- E23 ELECTRICAL CONTRACTOR TO MAKE ALL FINAL CONNECTIONS TO EQUIPMENT AFTER EQUIPMENT IS IN PLACE.
- ANY ACCESS COVER REMOVED FOR PURPOSES OF MAKING INTERNAL FIELD JOINT ELECTRICAL CONNECTIONS MUST BE REPLACED WITH ALL FASTENERS INTACT.
- LOOSE WITH EQUIPMENT. ELECTRICAL HOOK-UP BY ELECTRICAL CONTRACTOR

ELECTRICAL CONTRACTOR TO MOUNT SOLENOID(S) FOR REMOTE REFRIGERATED TABLES AS REQUIRED. SOLENOID(S) ARE SHIPPED

- ELECTRICAL CONTRACTOR TO FIELD MOUNT SUPPLIED FOUIPMENT SWITCHES OR CONTROL PANELS AS REQUIRED. SEE KITCHEN EQUIPMENT CONTRACTOR SPECIFICATION BOOK AND DRAWING SCHEDULE FOR EQUIPMENT REQUIREMENTS.
- E27 ELECTRICAL CONTRACTOR TO SUPPLY "MUD RING" EXTENSIONS ON ELECTRICAL BOXES AS REQUIRED THRU STAINLESS STEEL WALL PANELS UNDER EXHAUST HOODS AND EQUIPMENT BACKSPLASHES.

NOTES FOR ALL CONTRACTORS

- THE EQUIPMENT SPECIFICATION BOOKLET IS AN INTEGRAL PART OF THESE PLANS. THIS BOOK SHOULD BE USED TO INTERPRET PLAN REQUIREMENTS. IT CONTAINS INFORMATION THAT WILL AFFECT YOUR BID.
- ALL BIDDERS SHALL FULLY INSPECT THE SITE AND EXISTING CONDITIONS INCLUDING ALL UTILITY SERVICES AND EXISTING ELECTRICAL WIRING AND PLUMBING PRIOR TO SUBMISSION OF BID
- ALL BIDDERS SHALL VERIFY ALL DIMENSIONS AND REQUIREMENTS, BEFORE ANY WORK BEGINS AND NOTE ANY DISCREPANCIES IN WRITING TO BOELTER LLC. PROCEEDING WITH THE WORK SHALL CONSTITUTE ACCEPTANCE BY THE BIDDER THAT DIMENSIONS AND CONDITIONS ARE CORRECT AND THE BIDDER SHALL ASSUME FULL RESPONSIBILITY FOR
 - REPAIRING ANY DAMAGE CAUSED BY THEIR WORK - REPLACING ANY ACCESS PANELS REMOVED FOR THE PURPOSE OF MAKING UTILITY CONNECTIONS. - RETURNING EQUIPMENT MOVED TO MAKE UTILITY CONNECTIONS TO ORIGINAL LOCATION.
- THE INFORMATION ON THIS SHEET COVERS A WIDE ARRAY OF KITCHEN APPLICATIONS. THESE NOTES SUPPLEMENT THE UNDERLYING DRAWINGS, EQUIPMENT SPECIFICATION BOOKLET AND ANY OTHER ARCHITECTURAL / ENGINEERING / OWNER SUPPLIED INFORMATION. BOELTER, LLC. ASSUMES NO RESPONSIBILITY FOR RELIANCE BY ANY PARTY FOR INFORMATION CONTAINED IN THESE NOTES. ANY QUESTIONS REGARDING THESE NOTES SHOULD BE DIRECTED TO BOELTER, LLC.

DRAWING INDEX

ABBREVIATIONS

ABBRV. DESCRIPTION

AMPERES

CENTER LINE

COMPARTMENT

CONNECTION

COLD WATER

DIAMETER

ARCHITECT

CEILING

COMP

CIRCUIT

ABOVE FINISH FLOOR

CUBIC FEET PER MINUTE

CONDENSATE RETURN

COLD WATER RETURN

DUPLEX RECEPTACLE

EXHAUST AIR DUCT

ELECTRICAL

FOUIPMENT

FLOOR

FSFG

FSHG

HORIZ

MBTUH

POS

REQD

FLOOR SINK

FOODSERVICE

FAHRENHEIT

FLOOR DRAIN

FUNNEL FLOOR DRAIN

FINISHED FLOOR FLEVATION

FLOOR SINK FULL GRATE

FLOOR SINK HALF GRATE

GENERAL CONTRACTOR

GALLONS PER HOUR

HORIZONTAL

HOT WATER

KII OWATT

MAXIMUM

MINIMUM

NATURAL

NOT TO SCALE

PLUMBING POINT OF SALE

QUANTITY

REFERENCE

RUN TO FLOOR DRAIN

SPECIAL CONDITIONS

SPECIAL PURPOSE OUTLET

SINGLE RECEPTACLE OUTLET

STATIC PRESSURE WATER GAUGE

SUPPLY AIR DUCT

STAINLESS STEEL

STANDARD

SYMMETRICAL

WALL BACKING

WATER COLUMN

TELEPHONE

STEEL

SWITCH

TYPICAL

VOLTS

WATTS

VERIF

REQUIRED

REVISION

ROUGH-IN

SECTION

SIMII AR

STEAM SUPPLY

RADIUS

PREPARATION

METAL

MANUFACTURER

INSIDE DIMENSION

INDIRECT WASTE

HORSEPOWER

FOODSERVICE FOUIPMENT CONTRACTOR

HEATING VENTILATION & AIR CONDITIONING

THOUSAND BRITISH THERMAL UNITS PER HOUR

KITCHEN EQUIPMENT CONTRACTOR

MECHANICAL CONTRACTOR

PLUMBING CONTRACTOR

POUNDS PER SQUARE INCH

REFRIGERATION CONTRACTOR

QUADRUPLEX RECEPTACLE OUTLET

ELECTRICAL CONTRACTOR

DIRECT WASTE

COMPRESSOR / CONDENSING UNIT

SHEET	DESCRIPTION
FS000	COVER SHEET
FS100	FOODSERVICE EQUIPMENT PLAN
FS200	FOODSERVICE ELECTRICAL ROUGH-IN PLAN
FS300	FOODSERVICE PLUMBING ROUGH-IN PLAN
FS400	FOODSERVICE SPECIAL CONDITIONS & VENTILATION PLAN
FS500	FOODSERVICE DETAILS

Building **REVIEWED FOR COMPLIANCE** RayC01/17/2025 11:53:56 AM

Approval of submitted plans is not an approval of omissions or oversight by this office or noncompliance with any applicable regulations of local government. The contractor is responsible for making sure that the building complies with all applicable building codes and regulations of the local government.

THE APPROVED CONSTRUCTION PLANS AND ALL NGINEERING MUST BE POSTED ON THE JOB AT ALL INSPECTIONS IN A VISIBLE AND READILY CCESSIBLE LOCATION. PRINT in COLOR and to SCALE.

Separate Fire suppression permit is required

Provide test reports and installation of all back flow assemblies required by code and equipment

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PRCNC20240424

City of Puyallup

BRADLEY PARK

WESLEY HOMES

Foodservice Design

Equipment & Supply

boelter.com

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PUYALLUP, WA

PROJECT NUMBER: 22-299 71

PROJECT TEAM: PROJECT MANAGER: TODD OLSEN PROJECT COORDINATOR: JOHN NORD CAD/REVIT DESIGNER: BRENT DANIEL ISSUE DATE: 08/08/2024

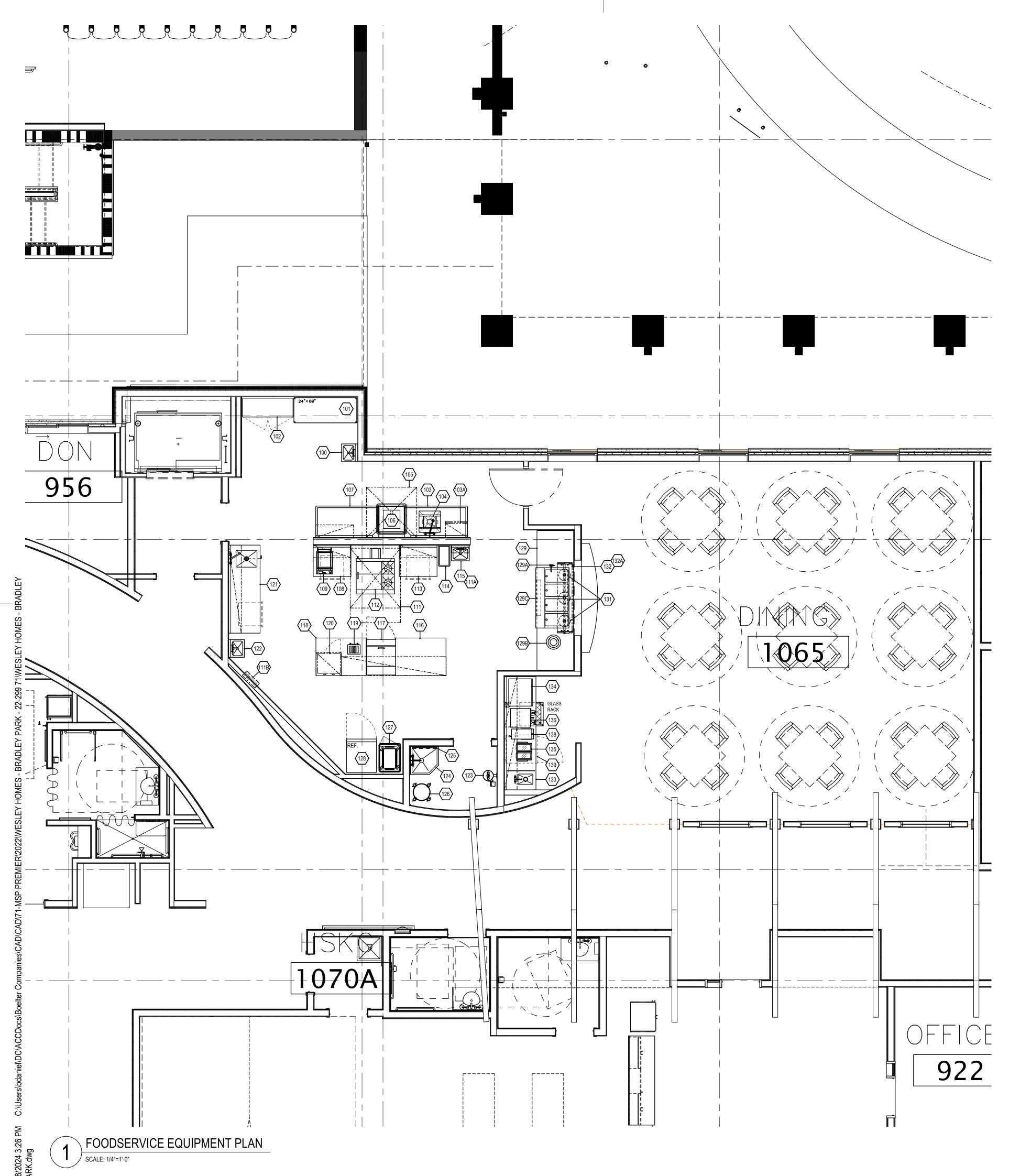
REVISIONS

NO. | DATE | DESCRIPTION

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EQUIPMENT WITH MANUFACTURER'S SHOP DRAWINGS. EXHAUST VENTILATOR(S) TO FINISHED CEILING.

- OTHER PROVISIONS ARE MADE AND/OR INDICATED ON PLAN, GENERAL AND/OR HVAC CONTRACTOR TO PROVIDE TEMPERED
- HVAC CONTRACTOR TO PROVIDE MAKE-UP AIR SYSTEM AND HAVE SUFFICIENT CAPACITY TO MAKE UP 100% OF THE AIR
- TURBULENCE IN THE WORK AREA UNLESS OTHERWISE INDICATED
- GENERAL CONTRACTOR TO CUT OR PROVIDE HOLES THROUGH CEILING, ROOF AND WALL FOR DUCTS, ETC. IN ACCORDANCE WITH MECHANICAL ENGINEER'S DRAWINGS. GENERAL CONTRACTOR IS ALSO TO PROVIDE ALL DUCT FIRE SEPARATIONS, ENCLOSURES, WRAPPINGS. ETC. AS MAY BE REQUIRED BY LOCAL BUILDING AND FIRE CODES.
- OF COMPRESSOR (FOR REMOTE CONDENSER INSTALLATIONS, 400 CFM/HP) TO BE INTRODUCED TO THE COMPRESSOR ROOM AND AMOUNT OF AIR FOR AIR COOLED COMPRESSORS ONLY. IF COMPRESSOR ROOM WILL EXCEED 100 DEGREES F. AT ANY TIME, THE
- ALL EXHAUST HOODS & STAINLESS STEEL WALL PANELS, UNLESS NOTED OTHERWISE, ARE SUPPLIED BY BOELTER, LLC. AND



ITEM NO		EQUIPMENT	SUPPLIED BY	EQUIPMENT REMARKS
100	1	HAND SINK	BOELTER	WITH FAUCET
101	1	DRYING SHELVING UNIT	BOELTER	
102	1	STORAGE CABINET	BOELTER	
103	1	SOILED DISHTABLE	BOELTER	WITH PRE-RINSE FAUCET
103A	1	DISHTABLE SORTING SHELF	BOELTER	
104	1	DISPOSER	BOELTER	
105	1	CONDENSATE HOOD	BOELTER	
106	1	DISHWASHER - HIGH TEMP	BOELTER	WITH DRAIN TEMPERING KIT
107	1	CLEAN DISHTABLE	BOELTER	WITH WALL SHELF
108	1	WORK TABLE WITH WALL SHELF & DRAWER	BOELTER	
109	1	SANDWICH / PANINI GRILL	BOELTER	
110	-	SPARE NUMBER	-	
111	1	EXHAUST HOOD	BOELTER	RECEIVING AND INSTALLATION BY G.C.
111A	1	FIRE PROTECTION	BOELTER	
111B	1	CONTROL PANEL	BOELTER	
112	1	RANGE - 2 BURNER WITH 24" GRIDDLE	BOELTER	WITH CONVECTION OVEN
113	1	WORK TABLE WITH WALL SHELF & DRAWER	BOELTER	
114	1	TRASH CAN	OTHERS	
115	1	HAND SINK	BOELTER	WITH FAUCET
116	1	WORK TABLE WITH OVERSHELF	BOELTER	
117	1	REFRIGERATED SANDWICH PREP TABLE	BOELTER	SELF-CONTAINED REFRIGERATION
118	1	WORK TABLE, WITH OVERSHELF	BOELTER	
119	1	POP UP TOASTER	BOELTER	
120	1	MICROWAVE OVEN	BOELTER	
121	1	WORK TABLE WITH PREP SINK, DRAWER & WALL SHELF	BOELTER	WITH FAUCET & LEVER DRAIN
122	1	HAND SINK	BOELTER	WITH FAUCET
123	1	EYE WASH	OTHERS	
124	1	MOP SINK	OTHERS	
125	1	MOP HANGER	OTHERS	
126	1	MOP BUCKET	OTHERS	
127	1	HOT/COLD TRANSPORT CART	BOELTER	
128	1	REACH-IN REFRIGERATOR	BOELTER	SELF-CONTAINED REFRIGERATION
129	1	SERVING COUNTER	BOELTER	
129A	1	FILL FAUCET	BOELTER	
129B	1	DROP-IN DISH DISPENSER, HEATED	BOELTER	
129C	1	DROP-IN HOT WELLS	BOELTER	
130	-	SPARE NUMBER	-	
131	3	DECORATIVE HEAT LAMP	BOELTER	WITH MOUNTING TRACK
132	1	SNEEZE GUARD	BOELTER	
132A	1	DISPLAY LIGHTS	BOELTER	
133	1	WORKTABLE WITH HAND SINK & WALL SHELF	BOELTER	
134	1	ICE & WATER DISPENSER	BOELTER	WITH WATER FILTER
135	1	JUICE MACHINE	OTHERS	**VERIFY REQUIREMENTS WITH SUPPLIER**
136	1	COFFEE BREWER	OTHERS	**VERIFY REQUIREMENTS WITH SUPPLIER**
137	-	SPARE NUMBER	-	
138	1	TEA BREWER	OTHERS	**VERIFY REQUIREMENTS WITH SUPPLIER**
139		UNDERCOUNTER REFRIGERATOR	BOELTER	SELF-CONTAINED REFRIGERATION

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WESLEY HOMES BRADLEY PARK

PUYALLUP, WA

PROJECT NUMBER: 22-299 71

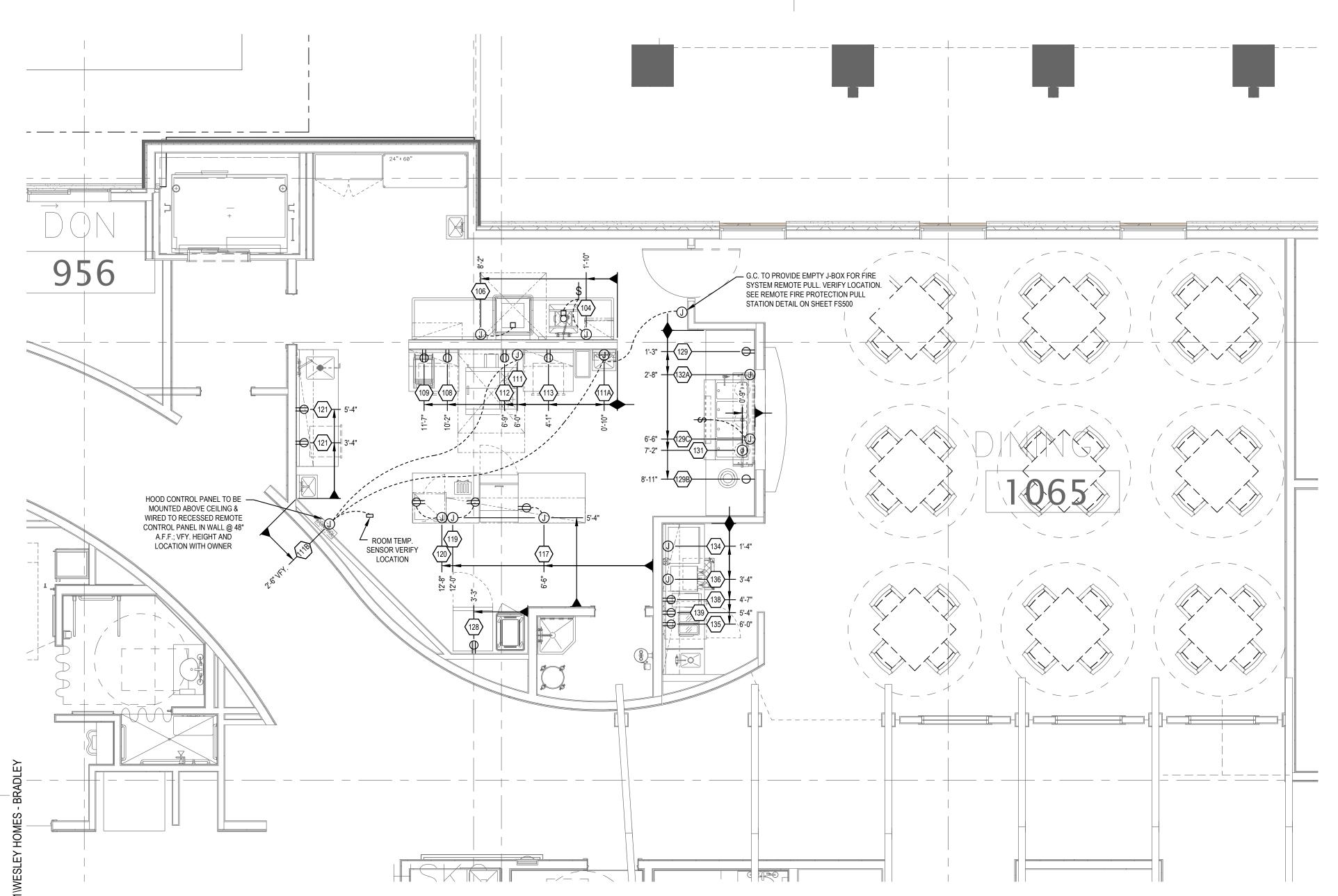
PROJECT TEAM:

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FOODSERVICE EQUIPMENT PLAN



SCHEDULE ELECTRICAL ROUGH-IN NOTES

- EA. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL JUNCTION BOX(S) AND RECEPTACLE(S) AS SHOWN ON PLAN. ALL INTERWIRING AND CONDUIT TO COMPLY WITH ALL APPLICABLE BUILDING CODES.
- ED. ELECTRICAL CONTRACTOR TO MOUNT DISPOSER CONTROL PANEL OR MANUAL-REVERSING SWITCH, LOCATED AS SHOWN ON PLAN, AND INTERWIRE WITH SOLENOID VALVE, DISPOSER AND JUNCTION BOX.
- EF. ELECTRICAL CONTRACTOR TO WIRE EXHAUST HOOD LIGHT(S) AND FAN(S) TO EXHAUST HOOD CONTROL PANEL.
- EG. ELECTRICAL CONTRACTOR TO WIRE CONDENSATE FAN TO VENT FAN CONTROL IN DISHMACHINE. VERIFY FAN UTILITY REQUIREMENTS. - DUCT WORK AND FAN MOTOR PROVIDED BY HVAC. - DUCT RISER FROM DISHMACHINE TO CEILING PROVIDED BY FSEC. (IF APPLICABLE)
- EH. ELECTRICAL CONTRACTOR TO WIRE EXHAUST HOOD LIGHT(S) AND FANS TO REMOTE WALL SWITCH(ES) AND INTERWIRE FANS WITH FIRE SUPPRESSION SYSTEM & MICROSWITCH AS INDICATED ON MANUFACTURER'S SHOP DRAWINGS AND IN FIRE NOTES. - DUCT WORK, FAN MOTOR(S), AND FAN(S) FURNISHED AND INSTALLED BY HVAC CONTRACTOR. LOCATE WALL SWITCHES AS SHOWN ON PLAN. WHERE REQUIRED, EC TO WIRE FAN(S) TO DUCT TEMPERATURE SENSOR(S) OR TO INTERLOCK(S) WITH COOKING APPLIANCES AS WELL AS OVERRIDE WALL SWITCH(ES) FOR THE LIGHT(S) AND FAN(S). THESE DEVICES ARE INSTALLED SO THAT THE HOOD FAN(S) TURN ON WHEN COOKING EQUIPMENT IS TURNED ON. DUCT TEMPERATURE SENSOR(S) FURNISHED AND INSTALLED IN THE DUCT BY HVAC CONTRACTOR, WIRED BY ELECTRICAL CONTRACTOR.
- EJ. ELECTRICAL CONTRACTOR TO PROVIDE EXTENSION RINGS AS REQUIRED ON ALL RECEPTACLES, SUCH AS UNDER EXHAUST HOODS THAT HAVE A S/S INSULATED WALL PANEL BELOW (1" OR 3" THICK), OR BACKSPLASHES (1" OR 2" THICK) ON FOODSERVICE EQUIPMENT. VERIFY THE EXISTENCE AND SIZE OF WALL PANELS WITH FSEC OR THE PROJECT CUTSHEET BOOK.

ELECTRICAL LEGEND									
SYMBOL	DESCRIPTION								
0	JUNCTION BOX								
0	SINGLE RECEPTACLE OUTLET								
₩	DUPLEX RECEPTACLE OUTLET								
# 0	HOOK-UP TO EQUIPMENT								
	DIRECT WIRED CONNECTION								
\$	SWITCH								
0	SCHEDULE ITEM NUMBER								

GENERAL ELECTRICAL ROUGH-IN NOTES

- 1. ALL FINAL CONNECTIONS SHOWN ON THIS DRAWING ARE ACTUAL REQUIREMENTS OF THE EQUIPMENT AND ARE SHOWN IN THEIR APPROXIMATE
- 2. ALL VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR TO CENTERLINE OF ROUGH-IN, UNLESS NOTED OTHERWISE.
- 3. ALL DIMENSIONS ARE CUMULATIVE FROM AN ESTABLISHED BUILDING COLUMN LINE OR WALL AS INDICATED.
- 4. FABRICATED EQUIPMENT CONTAINING A BREAKER PANEL (LOAD CENTER PANEL) OR EQUIPMENT INDICATED SO, SHALL BE PRE-WIRED BY FABRICATOR READY FOR FIELD CONNECTION TO ONE POINT BY ELECTRICAL CONTRACTOR. BREAKER PANELS WILL HAVE GROUND FAULT PROTECTION.
- 5. ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL SWITCHES, STARTERS, INTERLOCKS, CORD & PLUG SETS, DISCONNECTS, ETC. FOR ALL EQUIPMENT UNLESS NOTED OTHERWISE. ALL DISCONNECTS OR LOCK-OUT DEVICES, STARTERS, ETC. TO MEET NEC AND OSHA STANDARDS.
- 6. ALL RECEPTACLES SHALL BE GROUNDED PER NEC AND OSHA.
- 7. FLUORESCENT LIGHT FIXTURES AND 100 WATT VAPOR PROOF BULLET TYPE LIGHT FIXTURE WITH METAL GUARD ON CEILING OF ALL WALK-IN BOXES PROVIDED BY FSEC AND WIRED BY ELECTRICAL CONTRACTOR. ALL LIGHT BULBS BY ELECTRICAL CONTRACTOR. ALL HORIZONTAL WIRING FOR WALK-IN BOXES SHALL BE RUN ON THE EXTERIOR OF THE WALK-IN BOX WITH ALL PENETRATIONS SEALED TIGHT.
- 8. ELECTRICAL CONTRACTOR TO PROVIDE CONTROL WIRING AND ELECTRICAL SERVICE FOR REMOTE REFRIGERATION SYSTEMS FOR WALK-IN BOXES AND/OR ICE MACHINES. ALSO COORDINATE LOCATION FOR SERVICE WITH ELECTRICAL ENGINEER.
- 9. ELECTRICAL CONTRACTOR TO PROVIDE WRAP AROUND HEATER CABLE ON ALL EVAPORATOR DRAIN LINES IN WALK-IN FREEZERS.
- 10. JUNCTION BOXES BETWEEN ADJACENT EXHAUST HOOD SECTIONS TO BE FIELD WIRED TOGETHER BY ELECTRICAL CONTRACTOR TO REMOTE SWITCH.
- 11. ELECTRICAL REQUIREMENTS FOR FIRE PROTECTION: GAS SOLENOID AND/OR SHUNT TRIP BREAKERS AND/OR FLOW CONTROL ALARM SWITCHES (FOR WET WATER SYSTEM) TO BE WIRED THRU LIFE SAFETY SYSTEM BY ELECTRICAL
- 12. VERIFY ALL REQUIREMENTS WITH ELECTRICAL ENGINEER'S DRAWINGS. REFER TO SHEET FS/COVER SHEET FOR ADDITIONAL INFORMATION.
- 13. ELECTRICAL CONTRACTOR TO PROVIDE ALL LAMPS FOR ALL EQUIPMENT.
- 14. ELECTRICAL CONTRACTOR TO PROVIDE EXTENSION RINGS AS REQUIRED ON ALL RECEPTACLES UNDER EXHAUST HOODS THAT HAVE A S/S INSULATED WALL PANEL BELOW. VERIFY THE EXISTENCE OF THIS PANEL WITH FSEC OR THE PROJECT CUTSHEET BOOK.
- 15. ELECTRICAL CONTRACTOR TO PROVIDE INTERCONNECTION OF WIRING FOR ANY EQUIPMENT THAT COMES IN SECTIONS AND MUST BE ASSEMBLED.

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WESLEY HOMES **BRADLEY PARK**

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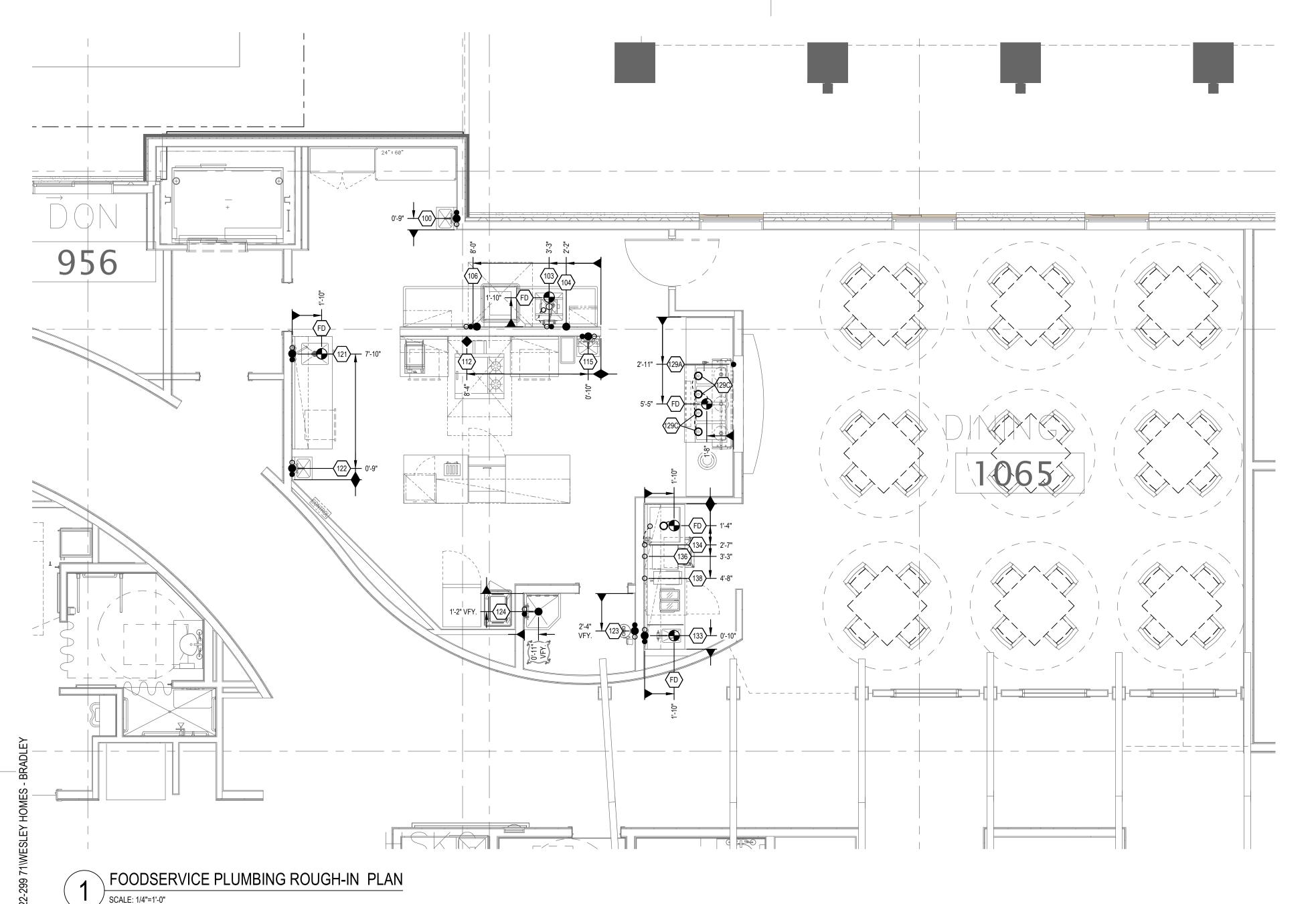
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FOODSERVICE **ELECTRICAL ROUGH-IN** PLAN

FS200

FOODSERVICE ELECTRICAL ROUGH-IN PLAN SCALE: 1/4"=1'-0"

	ELECTRICAL SCHEDULE											
ITEM NO	QTY EQUIPMENT	SUPPLIED BY	EQUIPMENT REMARKS	VOLTS	PHASE CYCLE	AMPS	HP DIRECT	EMA	ECTRICAL			
104	1 DISPOSER	BOELTER		208	3 60	4.9	1.0 X		24	4" SEE NOTE ED & DETAIL RI-1010/FS500, EC TO WIRE FROM JB TO EQUIPMENT & CONTROLS AS REQ'D		
106	1 DISHWASHER - HIGH TEMP	BOELTER	WITH DRAIN TEMPERING KIT	208	3 60	46.3	X		24	4" SEE NOTE EG, EC TO WIRE FROM JB TO EQUIPMENT AS REQUIRED		
108	1 WORK TABLE WITH WALL SHELF & DRAWER	BOELTER		120	1 60	20 C		5-20R	48	8" EC TO PROVIDE CONVENIENCE DR ABOVE COUNTER WHERE SHOWN		
109	1 SANDWICH / PANINI GRILL	BOELTER		120	1 60	15.0	X	5-15P	48	8"		
111	1 EXHAUST HOOD	BOELTER	RECEIVING AND INSTALLATION BY G.C.	120	1 60	20 C	X		12	20" SEE NOTE EF & MANUFACTURER'S SHOP DRAWINGS		
111A	1 FIRE PROTECTION	BOELTER		120	1 60	20 C	X		CL	LG. SEE FIRE NOTES, REMOTE PULL DETAIL ON SHEET FS500 & MANUFACTURER'S SHOP DRAWINGS		
111B	1 CONTROL PANEL	BOELTER		120	1 60	20 C	X		12	20" SEE NOTE EF, EH & MANUFACTURER'S SHOP DRAWINGS, EC TO WIRE FROM JB TO CONTROL PANEL, MUA, EXHAUST FAN, FIRE SUPPRESSION, DUCT SENSORS & THERMOSTAT AS REQUIRED		
112	1 RANGE - 2 BURNER WITH 24" GRIDDLE	BOELTER	WITH CONVECTION OVEN	120	1 60	5.9	X	5-15P	24	4" SEE NOTE EJ		
113	1 WORK TABLE WITH WALL SHELF & DRAWER	BOELTER		120	1 60	20 C		5-20R	48	8" EC TO PROVIDE CONVENIENCE DR ABOVE COUNTER WHERE SHOWN		
117	1 REFRIGERATED SANDWICH PREP TABLE	BOELTER	SELF-CONTAINED REFRIGERATION	120	1 60	2.3	1/7 X	5-15P	4" S	ETUB EC TO WIRE FROM JB TO TABLE MOUNTED RECEPTACLE AS REQUIRED		
119	1 POP UP TOASTER	BOELTER		120	1 60	18.3	X	5-20P	4" S	ETUB EC TO WIRE FROM JB TO TABLE MOUNTED RECEPTACLE AS REQUIRED		
120	1 MICROWAVE OVEN	BOELTER		120	1 60	13.0	X	5-15P	4" S	EC TO WIRE FROM JB TO TABLE MOUNTED RECEPTACLE AS REQUIRED		
121	1 WORK TABLE WITH PREP SINK, DRAWER & WALL SHELF	BOELTER	WITH FAUCET & LEVER DRAIN	120	1 60	20 C		5-20R	48	8" EC TO PROVIDE (2) CONVENIENCE DR'S ABOVE COUNTER WHERE SHOWN		
128	1 REACH-IN REFRIGERATOR	BOELTER	SELF-CONTAINED REFRIGERATION	120	1 60	2.1	1/7 X	5-15P	86	ô"		
129	1 SERVING COUNTER	BOELTER		120	1 60	20 C		5-20R	48	8" EC TO PROVIDE CONVENIENCE DR ABOVE COUNTER WHERE SHOWN		
129B	1 DROP-IN DISH DISPENSER, HEATED	BOELTER		120	1 60	3.8	X	L5-15P	24	4"		
129C	1 DROP-IN HOT WELLS	BOELTER		208	1 60	23.8	X		24	4" EC TO WIRE FROM JB TO EQUIPMENT & CONTROLS AS REQUIRED		
131	3 DECORATIVE HEAT LAMP	BOELTER	WITH MOUNTING TRACK	120	1 60	20 C	X		CL	LG. E C TO WIRE FROM JB TO EQUIPMENT AS REQUIRED		
132A	1 DISPLAY LIGHTS	BOELTER		120	1 60	2.0	X		24	4" EC TO WIRE THRU SNEEZEGUARD LEG TO EQUIPMENT MOUNTED TO SNEEZE GUARD AS REQUIRED		
134	1 ICE & WATER DISPENSER	BOELTER		120	1 60	10.2	X		48	8" EC TO WIRE FROM JB TO EQUIPMENT AS REQUIRED		
135	1 JUICE MACHINE	OTHERS	**VERIFY REQUIREMENTS WITH SUPPLIER**	120	1 60	15.0	X	5-15P	48	8" **VERIFY REQUIREMENTS WITH SUPPLIER**		
136	1 COFFEE BREWER	OTHERS	**VERIFY REQUIREMENTS WITH SUPPLIER**	120/208	1 60	25.0	X		48	8" **VERIFY REQUIREMENTS WITH SUPPLIER**		
138	1 TEA BREWER	OTHERS	**VERIFY REQUIREMENTS WITH SUPPLIER**	120	1 60	15.0	X	5-15P	48	8" **VERIFY REQUIREMENTS WITH SUPPLIER**		
139	1 UNDERCOUNTER REFRIGERATOR	BOELTER	SELF-CONTAINED REFRIGERATION	120	1 60	2.3	1/7 X	5-15P	18	8"		



SCHEDULE PLUMBING ROUGH-IN NOTES

- MA. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL BACK FLOW PREVENTION DEVICE FOR THIS PIECE OF EQUIPMENT.
- MB. PLUMBING CONTRACTOR TO BRANCH COLD WATER FROM PRE-RINSE SPRAY, FAUCET OR SEPARATE COLD WATER ROUGH-IN THRU SOLENOID VALVE AND VACUUM BREAKER, TO DISPOSER THROAT, BOWL OR SCRAPPING TROUGH AS SHOWN.
- MC. FSEC WILL PROVIDE AND THE PLUMBING CONTRACTOR WILL INSTALL A WATER CONDITIONER FOR THIS PIECE OF EQUIPMENT.
- MD. SENSIBLE AND LATENT HEAT DISSIPATION FROM THE DISHMACHINE ARE LISTED BELOW. VENTILATE THE DISHROOM ACCORDINGLY.

LATENT HEAT
7800 RTU/HR

THESE VALUES ARE TO CALCULATE VENTILATION REQUIRED IN ADDITION TO EXHAUST LISTED IN SCHEDULE. THIS HEAT IS ADDITIONAL HEAT NOT EXHAUSTED THRU THE DISHMACHINE EXHAUST VENTS.

- ME. IF WATER EXCEEDS 5 GRAINS OF HARDNESS, THE DISHMACHINE MANUFACTURER RECOMMENDS SOFTENED WATER BE PROVIDED TO THE DISHMACHINE AND BOOSTER HEATER. THE DISHMACHINE WILL USE 56 GPH OF HOT WATER AND WILL OPERATE APPROXIMATELY12 HOURS PER DAY. VERIFY HOURS OF USE WITH OWNER.
- MF. THIS PIECE OF EQUIPMENT HAS SPECIAL WATER QUALITY REQUIREMENTS AS SET BY THE MANUFACTURER. IN ORDER TO MINIMIZE SERVICE PROBLEMS A WATER TREATMENT SYSTEM (SOFTENER) IS RECOMMENDED WHEN THE TOTAL DISSOLVED SOLIDS (HARMFUL CONCENTRATIONS OF MINERALS) EXCEEDS THE MANUFACTURER'S RECOMMENDED LIMITS.
- MG. FSEC TO PROVIDE AND PLUMBING CONTRACTOR TO INSTALL A GAS QUICK-DISCONNECT FLEXIBLE HOSE FOR THIS PIECE OF EQUIPMENT. SEE DETAIL RI-1000

PLUMBING LEGEND									
SYMBOL DESCRIPTION									
•	HOT WATER								
0	COLD WATER								
•	DIRECT WASTE								
0	INDIRECT WASTE								
•	FLOOR DRAIN								
•	FUNNEL FLOOR DRAIN								
	FLOOR SINK W/ HALF GRATE								
•	GAS								
0	SCHEDULE ITEM NUMBER								

GENERAL PLUMBING ROUGH-IN NOTES

- HIGH-PRESSURE GAS CANNOT BE USED. PLUMBING CONTRACTOR TO
 REGULATE GAS PRESSURE TO PROVIDE BETWEEN 6" & 14" W.C. GAS
 PRESSURE BEFORE THE REGULATOR AT THE EQUIPMENT. THEN REGULATE
 THE PRESSURE DOWN TO PRESSURE RECOMMENDED BY THE APPLIANCE
 MANUFACTURER.
- 2. ALL FINAL CONNECTIONS SHOWN ON THIS DRAWING ARE ACTUAL REQUIREMENTS OF THE EQUIPMENT AND ARE SHOWN IN THEIR APPROXIMATE
- 3. PLUMBING VENT SIZES AND LOCATIONS ARE TO BE DETERMINED BY THE PLUMBING CONTRACTOR.
- 4. FLOOR DRAINS SHOWN ARE FOR EQUIPMENT USE AND GENERAL CLEANING PURPOSES, AND ARE TO BE OF THE TYPE INDICATED IN SYMBOLS UNLESS OTHERWISE REQUIRED BY LOCAL CODES.
- 5. PLUMBING CONTRACTOR TO SUPPLY ALL VALVES, REGULATORS, TRAPS, TAIL PIECES AND OTHER MATERIAL REQUIRED TO MAKE FINAL CONNECTIONS. STOP VALVES SHALL BE PROVIDED IN ALL PIPING TO KITCHEN AND OTHER EQUIPMENT OR FIXTURES AHEAD OF OPERATING LEVER HANDLES OR FAUCETS.
- 6. ALL VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR TO CENTERLINE OF ROUGH-IN, UNLESS NOTED OTHERWISE.
- 7. PLUMBING CONTRACTOR TO EXTEND ALL INDIRECT WASTE (IW) TO FLOOR DRAINS OR FLOOR SINKS. ALL INDIRECT WASTE LINES TO BE RUN IN ACCORDANCE WITH ALL LOCAL CODES.
- 8. PLUMBING ENGINEER SHALL DETERMINE MAIN GAS LINE DROPS, SIZES AND ROUTING TO CONNECTION POINTS. ALL GAS ROUGH-INS SHOWN ARE CONNECTION POINTS ONLY.
- 9. PLUMBING CONTRACTOR TO PROVIDE ALL GAS FIRED EQUIPMENT WITH INDIVIDUAL MANUAL SHUT-OFF VALVES.
- 10. REFRIGERATION CONTRACTOR SHALL INSTALL ALL REFRIGERATION LINES BETWEEN BLOWER COILS AND/OR COLD PANS AND REMOTE COMPRESSORS FOR ALL REFRIGERATION EQUIPMENT AND/OR ICE MACHINES.
- 11. PLUMBING CONTRACTOR TO PROVIDE ALL PVC LINES USED FOR BEVERAGE AND REFRIGERATION RUNS. PROVIDE A MINIMUM OF 24" SWEEP BENDS FOR ALL ELBOWS, AND VERIFY SIZE REQUIREMENTS WITH BEVERAGE/REFRIGERATION SUPPLIER.
- 12. PLUMBING CONTRACTOR TO PROVIDE AND INSTALL ALL NECESSARY FITTINGS, PIPING NIPPLES, STEAM REGULATORS, BAKELITE HANDLED STEAM VALVES (GLOBE AND/OR GATE), SHUT OFF VALVES, STEAM TRAP ASSEMBLIES, ETC., TO PROVIDE COMPLETE OPERABLE SYSTEM FOR STEAM COOKING EQUIPMENT, EXCEPT WHERE NOTED OTHERWISE. ALL EXPOSED FITTINGS, ETC. AS STATED ABOVE TO BE CHROME PLATED.
- 13. GENERAL CONTRACTOR TO PROVIDE ALL ROOF, CEILING, WALL AND FLOOR HOLES AND ANY REQUIRED SLEEVES (FOR PVC PIPE, BEVERAGE AND/OR REFRIGERATION LINES INSTALLED BY OTHERS), AND SEAL THEM IN ACCORDANCE WITH ALL APPLICABLE BUILDING CODES. GENERAL CONTRACTOR TO PROVIDE ALL DUCT FIRE SEPARATIONS, ENCLOSURES, WRAPPINGS, ETC., IN ACCORDANCE WITH ALL APPLICABLE BUILDING AND FIRE CODES.
- 14. PLUMBING ENGINEER TO VERIFY AND PLUMBING CONTRACTOR TO PROVIDE ANY REQUIRED GREASE TRAPS/INTERCEPTORS WHETHER THEY ARE POINT-OF-USE, KITCHEN OR BUILDING TYPE, IN ACCORDANCE WITH ALL APPLICABLE BUILDING CODES.
- 15. ALL DIMENSIONS ARE CUMULATIVE FROM AN ESTABLISHED BUILDING COLUMN LINE OR WALL AS INDICATED.
- 16. KITCHEN SINK FAUCETS AND LEVER DRAINS THAT ARE FURNISHED LOOSE BY FSEC ARE TO BE INSTALLED BY THE PLUMBING CONTRACTOR.
- 17. HEALTH CODES REQUIRE THAT ALL PLUMBING BE ENCLOSED IN WALLS OR FLOOR AND THAT EXPOSED PIPING RUNS BE AS SHORT AS POSSIBLE. EXPOSED HORIZONTAL PIPING MUST BE 6" ABOVE THE FLOOR AND AT LEAST 1" OFF THE WALL. ALL EXPOSED PIPING TO BE CHROME PLATED.
- 18. VERIFY ALL REQUIREMENTS WITH MECHANICAL ENGINEER'S DRAWINGS. REFER TO SHEET FS/COVER SHEET FOR ADDITIONAL INFORMATION.
- 19. PLUMBING CONTRACTOR TO EXTEND HIS PIPING AT LEAST 1" FARTHER OUT OF ANY WALL BELOW AN EXHAUST HOOD THAT HAS A S/S INSULATED WALL PANEL UNDER IT. VERIFY THE EXISTENCE OF THIS PANEL WITH FSEC OR THE PROJECT CUTSHEET BOOK.
- 20. PLUMBING CONTRACTOR TO PROVIDE INTERCONNECTION OF PIPING FOR ANY EQUIPMENT THAT COMES IN SECTIONS AND MUST BE ASSEMBLED.
- 21. ALL EXHAUST HOODS & STAINLESS STEEL WALL PANELS, UNLESS NOTED OTHERWISE, ARE SUPPLIED BY FSEC AND INSTALLED BY THE GENERAL CONTRACTOR.

WESLEY HOMES BRADLEY PARK

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PUYALLUP, WA

PROJECT NUMBER: 22-299 71

PROJECT TEAM:

PROJECT MANAGER: TODD OLSEN
PROJECT COORDINATOR: JOHN NORD
CAD/REVIT DESIGNER: BRENT DANIEL

ISSUE DATE: 08/08/2024

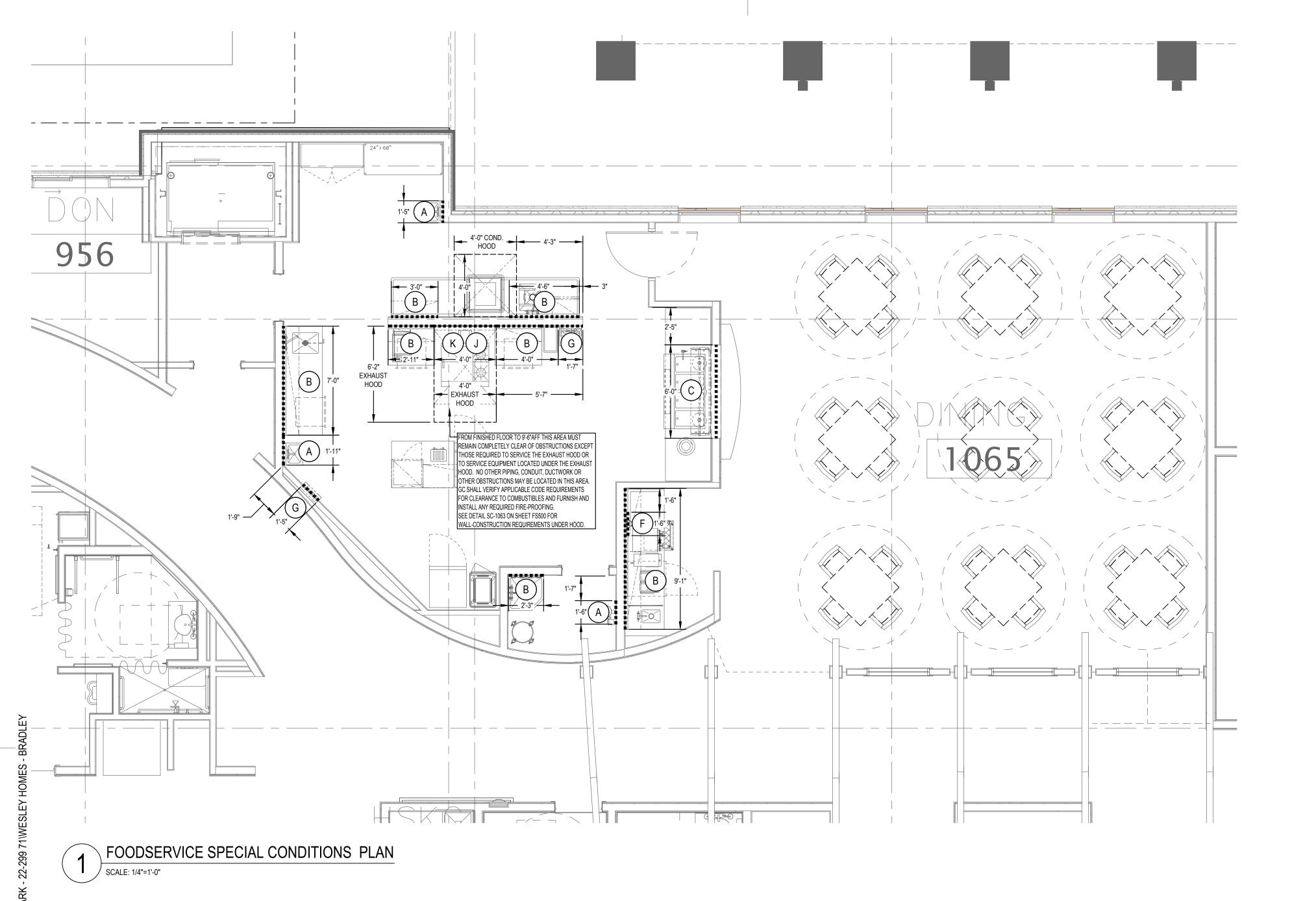
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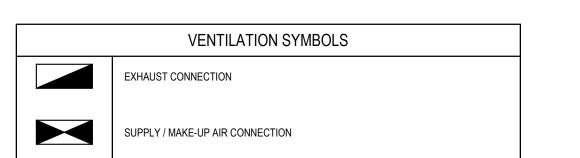
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FOODSERVICE PLUMBING ROUGH-IN PLAN

					PLUM	BING SC	CHEDUI	LE						
ITEM NO QT	Y EQUIPMENT	SUPPLIED BY	EQUIPMENT REMARKS	DIRECT DRAIN SIZE (IN)	DIRECT-DRAIN AFF (IN)	INDIR DRAIN SIZE (IN)	HOT WATER SIZE (IN)	HOT-WATER AFF (IN)	COLD WATER SIZE (IN)	COLD-WATER AFF (IN)	GAS SIZE (IN)	МВТОН	GAS AFF (IN)	PLUMBING REMARKS
100 1	HAND SINK	BOELTER	WITH FAUCET	1-1/2"	21"		1/2"	25"	1/2"	25"				PC TO INSTALL HANDSINK, RUN WATER AND WASTE AS REQUIRED
103 1	SOILED DISHTABLE	BOELTER	WITH PRE-RINSE FAUCET				1/2"	18"	3/4"	18"				PC TO RUN WATER TO FAUCET & TEE CW TO DISPOSER (#104) AS REQUIRED
104 1	DISPOSER	BOELTER		2"	10"				1/2"	TEE				PC TO INSTALL DISPOSER & CONNECT AS REQUIRED, SEE NOTES MA, MB & DETAIL RI-1010/FS500
106 1	DISHWASHER - HIGH TEMP	BOELTER	WITH DRAIN TEMPERING KIT	1-1/2"	6"		1/2"	18"	1/2"	18"				SEE NOTE MD, ME, MF. PC TO RUN WATER & WASTE AS REQUIRED. CW IS FOR TEMPERING DRAIN KIT
112 1	RANGE - 2 BURNER WITH 24" GRIDDLE	BOELTER	WITH CONVECTION OVEN								3/4"	139.0	18"	SEE NOTE MG & DETAIL RI-1000/FS500
115 1	HAND SINK	BOELTER	WITH FAUCET	1-1/2"	21"		1/2"	25"	1/2"	25"				PC TO INSTALL HANDSINK, RUN WATER AND WASTE AS REQUIRED
121 1	WORK TABLE WITH PREP SINK, DRAWER & WALL SHELF	BOELTER	WITH FAUCET & LEVER DRAIN	2"	15"		1/2"	18"	1/2"	18"				PC TO RUN WATER TO FAUCET & WASTE TO SINK AS REQUIRED
122 1	HAND SINK	BOELTER	WITH FAUCET	1-1/2"	21"		1/2"	25"	1/2"	25"				PC TO INSTALL HANDSINK, RUN WATER AND WASTE AS REQUIRED
123 1	EYE WASH	OTHERS		1-1/2"	21"		1/2"	25"	1/2"	25"				**VERIFY REQUIREMENTS WITH SUPPLIER**
124 1	MOP SINK	OTHERS		2"	0"		1/2"	30"	1/2"	30"				**VERIFY REQUIREMENTS WITH SUPPLIER**
129A 1	FILL FAUCET	BOELTER					1/2"	18"						PC TO RUN WATER TO FAUCET AS REQUIRED
129C 1	DROP-IN HOT WELLS	BOELTER				4) 1"								PC TO MANIFOLD DRAINS & RUN IW THRU GATE VALVE TO FD AS REQ'D
133 1	WORKTABLE WITH HAND SINK & WALL SHELF	BOELTER		1-1/2"	15"		1/2"	18"	1/2"	18"				PC TO RUN WATER TO FAUCET & WASTE TO SINK AS REQUIRED
134 1	ICE & WATER DISPENSER	BOELTER	WITH WATER FILTER			3/4"			1/2"	18"				SEE NOTE MC. PC TO RUN IW TO FD AS REQUIRED
136 1	COFFEE BREWER	OTHERS	**VERIFY REQUIREMENTS WITH SUPPLIER**						1/2"	VFY				**VERIFY REQUIREMENTS WITH SUPPLIER**
138 1	TEA BREWER	OTHERS	**VERIFY REQUIREMENTS WITH SUPPLIER**						1/2"	VFY				**VERIFY REQUIREMENTS WITH SUPPLIER**



EXHAUST HOOD VENTILATION SCHEDULE **HVAC MAKE-UP AIR HVAC EXHAUST** DUCT SIZE | CFM | SPWG | DUCT SIZE | CFM | SPWG | DESCRIPTION SUPPLIER **EQUIPMENT REMARKS HVAC REMARKS** 600 0.307 SEE MANUFACTURER'S SHOP DRAWINGS BOELTER FOR DISHWASHER CONDENSATE HOOD #105 V1 1 EXHAUST COLLAR V2 1 EXHAUST COLLAR BOELTER FOR EXHAUST HOOD #111 900 0.571 SEE MANUFACTURER'S SHOP DRAWINGS V3 1 SUPPLY COLLAR BOELTER FOR EXHAUST HOOD #111 SEE MANUFACTURER'S SHOP DRAWINGS



WALL BACKING NOTES

SIGNIFIES WALL BACKING

GENERAL CONTRACTOR TO FURNISH & INSTALL 5/8" FIRE-TREATED PLYWOOD BEHIND GYPSUM BOARD, UNLESS OTHERWISE SPECIFIED, AT THE LOCATIONS INDICATED ON THE PLAN. IF DIMENSIONS PLACE THE BACKING BETWEEN STUDS, EXTEND BACKING TO THE NEXT FULL HEIGHT STUD.

HEIGHTS REQUIRED ARE AS FOLLOWS: (ALL MAY NOT APPLY)

- (A) FROM 25" TO 73" AFF FOR HAND SINKS & SOAP AND TOWEL DISPENSERS
- B) FROM 25" TO 96" AFF FOR TABLES, WALL SHELVING AND CABINETS
- DOWN 12" BELOW PASS-THRU OPENING, BOTH SIDES
- E) FROM 48" TO 96" AFF FOR ICE MAKER WATER FILTER SYSTEMS
- FROM 18" TO 36" AFF FOR WATER FILTER SYSTEMS
- G FROM FLOOR TO CEILING FOR EXHAUST HOOD CONTROL PANEL AND OR FIRE SUPPRESSION SYSTEM CABINET
- FROM 102" TO 114" AFF FOR WALL HOOD SEE DETAIL SC-1063/FS500
- FROM FLOOR TO 12" AFF AT COOKING LINE FOR RESTRAINING DEVICES SEE DETAIL SC-1063 AND/OR SC-1064/FS500

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WESLEY HOMES BRADLEY PARK

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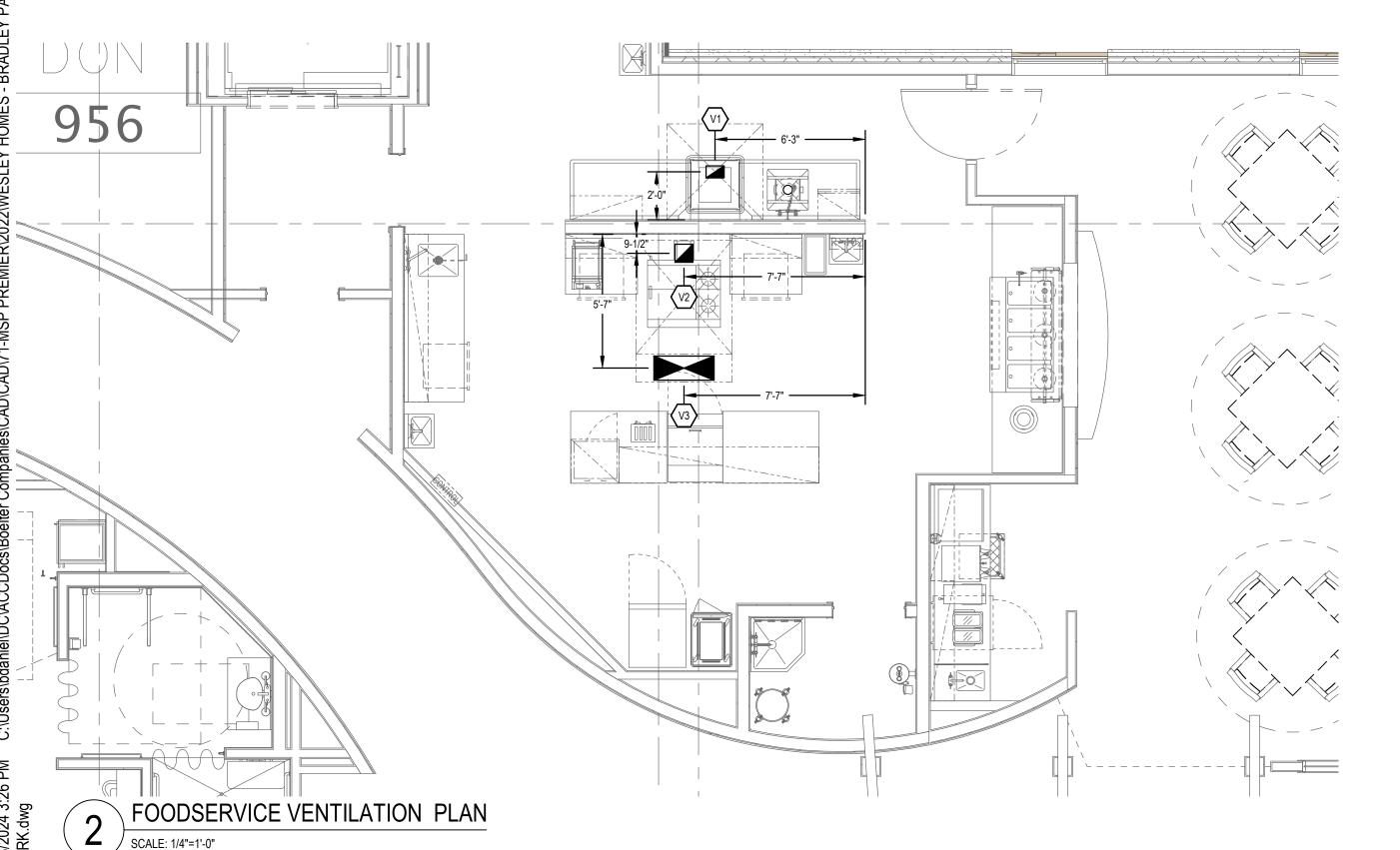
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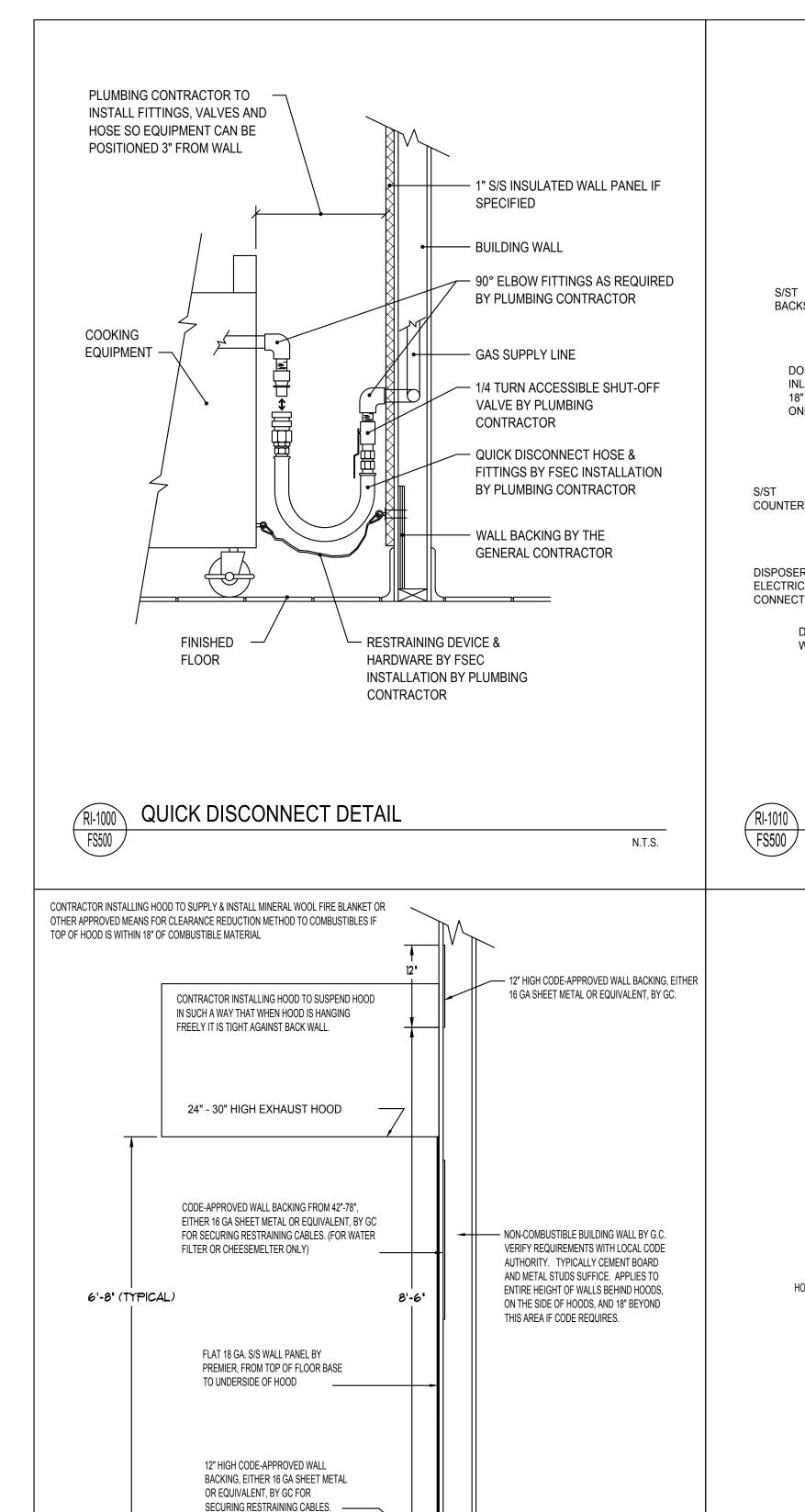
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FOODSERVICE SPECIAL CONDITIONS & VENTILATION PLAN



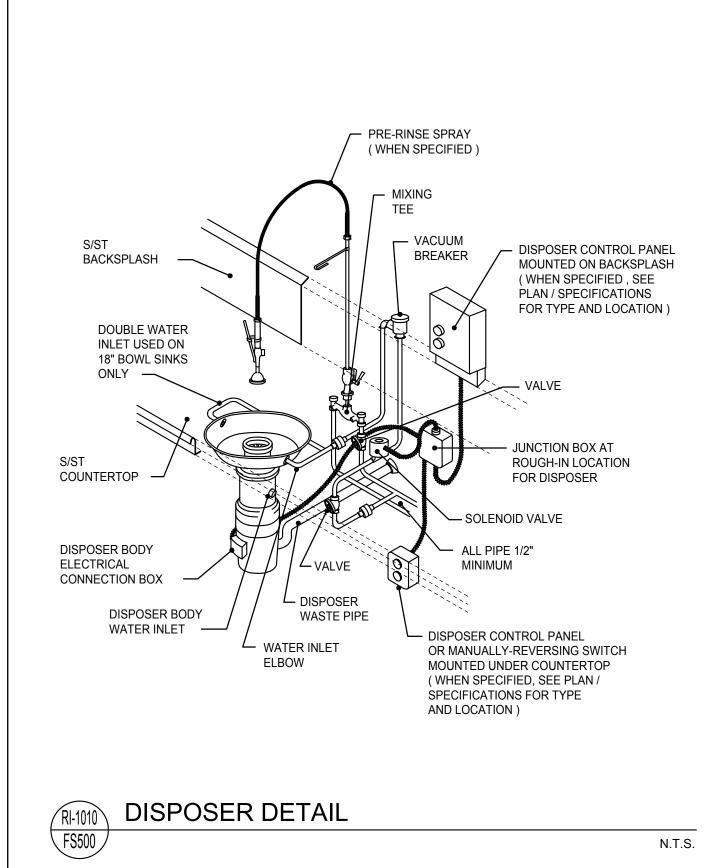


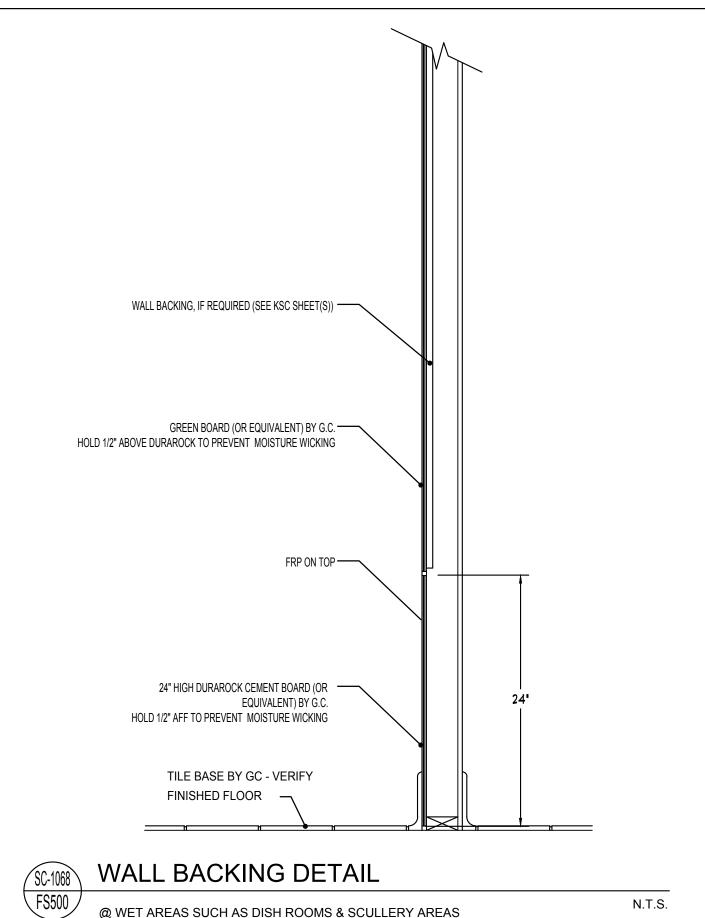
FINISHED FLOOR BY GC - VERIFY COVE HEIGHTS-

EXHAUST HOOD WALL DETAIL

@ COOKING WALLS W/ 24" - 30" HIGH HOOD & 9'-0" CEILING HEIGHT

N.T.S.





FIRE PROTECTION NOTE

ALL OF THE FOLLOWING ITEMS ARE TO BE INSTALLED BY THE SPECIFIED TRADES AS DIRECTED BY THE FIRE PROTECTION CONTRACTOR:

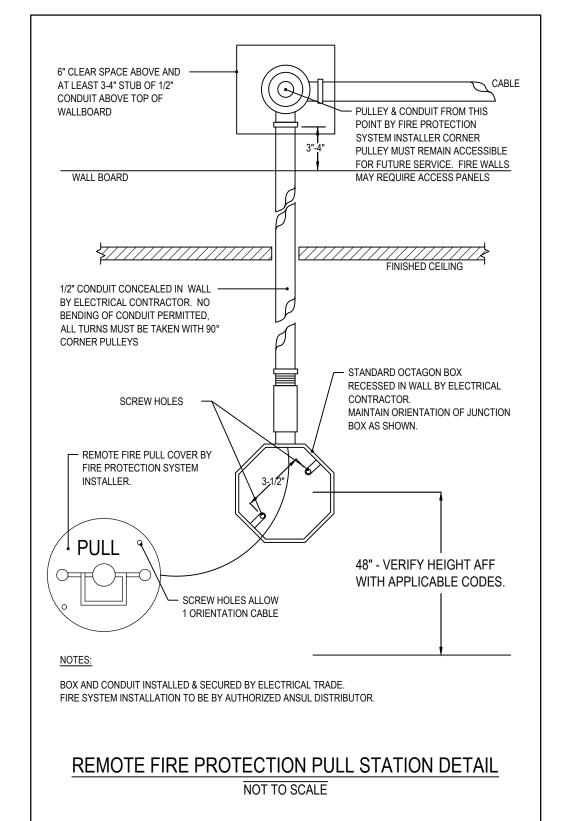
- PLUMBING CONTRACTOR SHALL INSTALL THE GAS SHUT-OFF VALVE PROVIDED WITH THE FIRE PROTECTION SYSTEM.
- ELECTRICAL CONTRACTOR SHALL, IF THE GAS SHUT-OFF VALVE IS ELECTRICALLY ACTUATED, INSTALL THE MANUAL RESET RELAY PROVIDED WITH THE FIRE PROTECTION SYSTEM AND WIRE THE SOLENOID ON THE VALVE AND THE MANUAL RESET RELAY TO THE ELECTRICAL SWITCH PROVIDED WITH THE FIRE PROTECTION SYSTEM.
- ELECTRICAL CONTRACTOR SHALL SUPPLY AND INSTALL A REMOTE PULL BOX AND CONDUIT AS INDICATED IN PULL STATION DETAIL.
- ELECTRICAL CONTRACTOR SHALL PROVIDE, INSTALL, AND CONNECT TO THE ELECTRICAL SWITCH PROVIDED WITH THE FIRE PROTECTION SYSTEM, A SHUNT TRIP BREAKER, OR OTHER APPROVED METHOD, TO SHUT OFF POWER TO ALL ELECTRICAL EQUIPMENT AND OUTLETS LOCATED UNDER THE HOOD UPON ACTIVATION OF THE FIRE PROTECTION SYSTEM.
- AS REQUIRED BY LOCAL CODES, ELECTRICAL CONTRACTOR SHALL WIRE DEDICATED MAKE-UP AIR FANS TO THE ELECTRICAL MICRO SWITCH PROVIDED WITH THE FIRE PROTECTION SYSTEM SO THAT UPON ACTIVATION OF THE FIRE PROTECTION SYSTEM THE MAKE-UP AIR FANS WILL SHUT DOWN AUTOMATICALLY.
- AS REQUIRED BY LOCAL CODES, IF A BUILDING FIRE ALARM SYSTEM EXISTS, BUILDING FIRE-ALARM CONTRACTOR SHALL PROVIDE A SEPARATE ZONE ON THE BUILDING FIRE ALARM PANEL AND WIRE TO THE ELECTRICAL MICRO SWITCH PROVIDED WITH THE FIRE PROTECTION SYSTEM SUCH THAT UPON ACTIVATION OF THE HOOD SYSTEM A SPECIFIC ZONE ON THE BUILDING FIRE ALARM SYSTEM SHALL ACTIVATE.
- IF A PIRANHA SYSTEM IS SPECIFIED, PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL A BB-SCS01 VALVE IN THE SPRINKLER SUPPLY LINE IMMEDIATELY DOWNSTREAM FROM THE MAIN SPRINKLER SUPPLY LINE SHUT-OFF VALVE. PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL A DEDICATED WATER LINE FROM THE BB-SCS01 VALVE TO THE PIRANHA FIRE PROTECTION SYSTEM. THIS WATER LINE SHALL INCLUDE A WYE STRAINER, HAVE A MINIMUM SIZE OF 3/4" DIAMETER, AND PROVIDE A SIMULTANEOUS FLOWING WATER PRESSURE OF 30 TO 100 PSI.

THE FOLLOWING ITEMS SHALL BE INSTALLED IF REQUIRED BY THE JURISDICTION HAVING AUTHORITY:

- ELECTRICAL CONTRACTOR SHALL WIRE EXHAUST FANS TO THE ELECTRICAL SWITCH PROVIDED WITH THE FIRE PROTECTION SYSTEM SO THAT UPON ACTIVATION OF THE FIRE PROTECTION SYSTEM THE EXHAUST FANS WILL START UP IF THE FAN CONTROL SWITCH IS IN THE OFF POSITION AND SO THAT REGARDLESS OF OTHER CONDITIONS THE EXHAUST FANS SHALL CONTINUE RUNNING AUTOMATICALLY.
- ELECTRICAL CONTRACTOR SHALL WIRE EXHAUST FANS TO THE ELECTRICAL SWITCH PROVIDED WITH THE FIRE PROTECTION SYSTEM SO THAT UPON ACTIVATION OF THE FIRE PROTECTION SYSTEM THE EXHAUST FANS WILL SHUT DOWN AUTOMATICALLY.
- 0. ELECTRICAL CONTRACTOR SHALL WIRE LIGHTS TO THE ELECTRICAL SWITCH PROVIDED WITH THE FIRE PROTECTION SYSTEM SO THAT UPON ACTIVATION OF THE FIRE PROTECTION SYSTEM THE LIGHTS UNDER THE EXHAUST HOOD WILL SHUT DOWN AUTOMATICALLY.

FIRE SYSTEM READINESS FOR TESTING

- ALL COOKING APPLIANCES MUST BE SET IN THEIR PERMANENT POSITIONS. IT IS NOT SUFFICIENT FOR THE APPLIANCES TO BE JUST SET UNDERNEATH THE HOOD.
- THE GAS LINE PIPING MUST BE COMPLETE FROM THE GAS MAIN TO THE APPLIANCES AND ALL INDIVIDUAL APPLIANCES MUST BE CONNECTED TO THE GAS LINE.
- 3. IF THERE ARE ELECTRICAL COOKING APPLIANCES OR ELECTRICAL OUTLETS UNDER THE HOOD, THE KITCHEN HOOD FIRE SUPPRESSION SYSTEM MICRO SWITCH MUST BE WIRED BY THE ELECTRICIAN TO A SHUNT-TRIP BREAKER SO IN THE EVENT OF ACTIVATION OF THE SYSTEM ALL ELECTRIC UNDER THE HOOD WILL BE SHUT OFF.
- IN THE EVENT THERE IS A BUILDING FIRE ALARM SYSTEM, THERE MUST BE A SEPARATE ZONE ON THE BUILDING FIRE ALARM PANEL WIRED BY THE BUILDING FIRE ALARM CONTRACTOR TO THE KITCHEN HOOD FIRE SUPPRESSION MICRO SWITCH. IN THE EVENT THAT THE KITCHEN HOOD SYSTEM DISCHARGES, THE FIRE SUPPRESSION SYSTEM WILL ACTIVATE A SPECIFIC ZONE ON THE BUILDING FIRE ALARM SYSTEM.
- ALL EXHAUST FANS AND MAKE-UP AIR FANS MUST BE OPERATIONAL.
- 6. MAKE-UP AIR FANS MUST BE WIRED BY THE ELECTRICIAN TO THE KITCHEN HOOD FIRE SUPPRESSION MICRO SWITCH SO THAT IN THE EVENT OF ACTIVATION OF THE SYSTEM, THE MAKE-UP AIR FANS WILL SHUT DOWN AUTOMATICALLY.
- SOME FIRE DEPARTMENTS REQUIRE HOOD LIGHTS TO SHUT DOWN UPON ACTIVATION OF THE SYSTEM. CHECK WITH THE LOCAL FIRE JURISDICTION TO VERIFY THIS POTENTIAL REQUIREMENT.



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