

PUYALLUP, WA

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G28 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.

P28 PLUMBING CONTRACTOR TO SUPPLY & INSTALL ALL MIXING VALVES FOR HAND SINKS & HOSE REELS.

1440 ALL EXHAUST HOODS & STAINLESS STEEL WALL PANELS, UNLESS NOTED OTHERWISE, ARE SUPPLIED BY BOELTJES, LLC AND

ABBRV.	DESCRIPTION
A	AMPERES
AFF	ABOVE FINISH FLOOR
ARCH	ARCHITECT
C	CIRCUIT
CFM	CUBIC FEET PER MINUTE
CL	CENTER LINE
CLG	CEILING
COMP	COMPRESSOR / CONDENSING UNIT
COMP	COMPARTMENT
CONN	CONNECTION
CR	CONDENSATE RETURN
OW	COLD WATER
CWR	COLD WATER RETURN
DEG	DEGREE
DIA	DIAMETER
DR	DUPLEX RECEPTACLE
DW	DIRECT WASTE
DWG	DRAWING
EA	EACH
EC	ELECTRICAL CONTRACTOR
EDC	EXHAUST AIR DUCT
EL	ELEVATION
ELEC	ELECTRICAL
EQUIP	EQUIPMENT
F	FIREHENT
FD	FLOOR DRAIN
FFD	FLOOR FLOOR DRAIN
FLR	FINISH FLOOR ELEVATION
FLR	FLOOR
FS	FLOOR SINK
FSEC	FOODSERVICE
FSE	FOODSERVICE EQUIPMENT CONTRACTOR
FSFG	FLOOR SINK FULL GRATE
FSHG	FLOOR SINK HALF GRATE
G	GAS
GC	GENERAL CONTRACTOR
GPH	GALLONS PER HOUR
HORIZ	HORIZONTAL
HP	HORSEPOWER
HT	HEIGHT
HVAC	HEATING VENTILATION & AIR CONDITIONING
HW	HOT WATER
ID	INSIDE DIMENSION
IND	INDIRECT WASTE
JB	JUNCTION BOX
KEC	KITCHEN EQUIPMENT CONTRACTOR
KW	KITCHEN
KV	KILOVOLT
MAX	MAXIMUM
MBTUH	THOUSAND BRITISH THERMAL UNITS PER HOUR
M	MECHANICAL CONTRACTOR
MFR	MANUFACTURER
MIN	MINIMUM
NTL	METAL
NAT	NATURAL
NO.	NUMBER
NTS	NOT TO SCALE
OPP	OPPOSITE
PC	PLUMBING CONTRACTOR
PH	PHASE
PLBG	PLUMBING
POS	POINT OF SALE
PREP	PREPARATION
PIS	POUNDS PER SQUARE INCH
OR	QUADRUPLEX RECEPTACLE QUANTITY
QTY	QUANTITY
RAD	RADIUS
RC	REFRIGERATION CONTRACTOR
REF	REFERENCE
REQD	REQUIRED
REV	REVISION
RFD	RUN TO FLOOR DRAIN
RI	ROUGH-IN
S	STEAM SUPPLY
SC	SPECIAL CONDITIONS
SDC	SUPPLY AIR DUCT
SEC	SECTION
SIM	SIMILAR
SPRG	SPECIAL PURPOSE OUTLET
SSP	STATIC PRESSURE WATER GAUGE
SR	SINGLE RECEPTACLE OUTLET
SS	STAINLESS STEEL
STD	STANDARD
STL	STEEL
SW	SWITCH
SYM	SYMMETRICAL
TEL	TELEPHONE
TYP	TYPICAL
V	VOLTS
VFY	VERIFY
W	WATTS
WB	WALL BACKING
WTH	WITH
WC	WATER COLUMN

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

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City of Puyallup Development & Permitting Services ISSUED PERMIT	
Building	Planning
Engineering	Public Works
Fire	Traffic

PUYALLUP, WA

PROJECT NUMBER: 22-299 71

PROJECT TEAM:

PROJECT COORDINATOR: JOHN NORD
CAD/REVIT DESIGNER: BRENT DANIEL

ISSUE DATE: 08/08/2024

FOR FULL SCALE, THIS DOCUMENT IS TO BE PRINTED ON 24"x36" SIZE SHEET

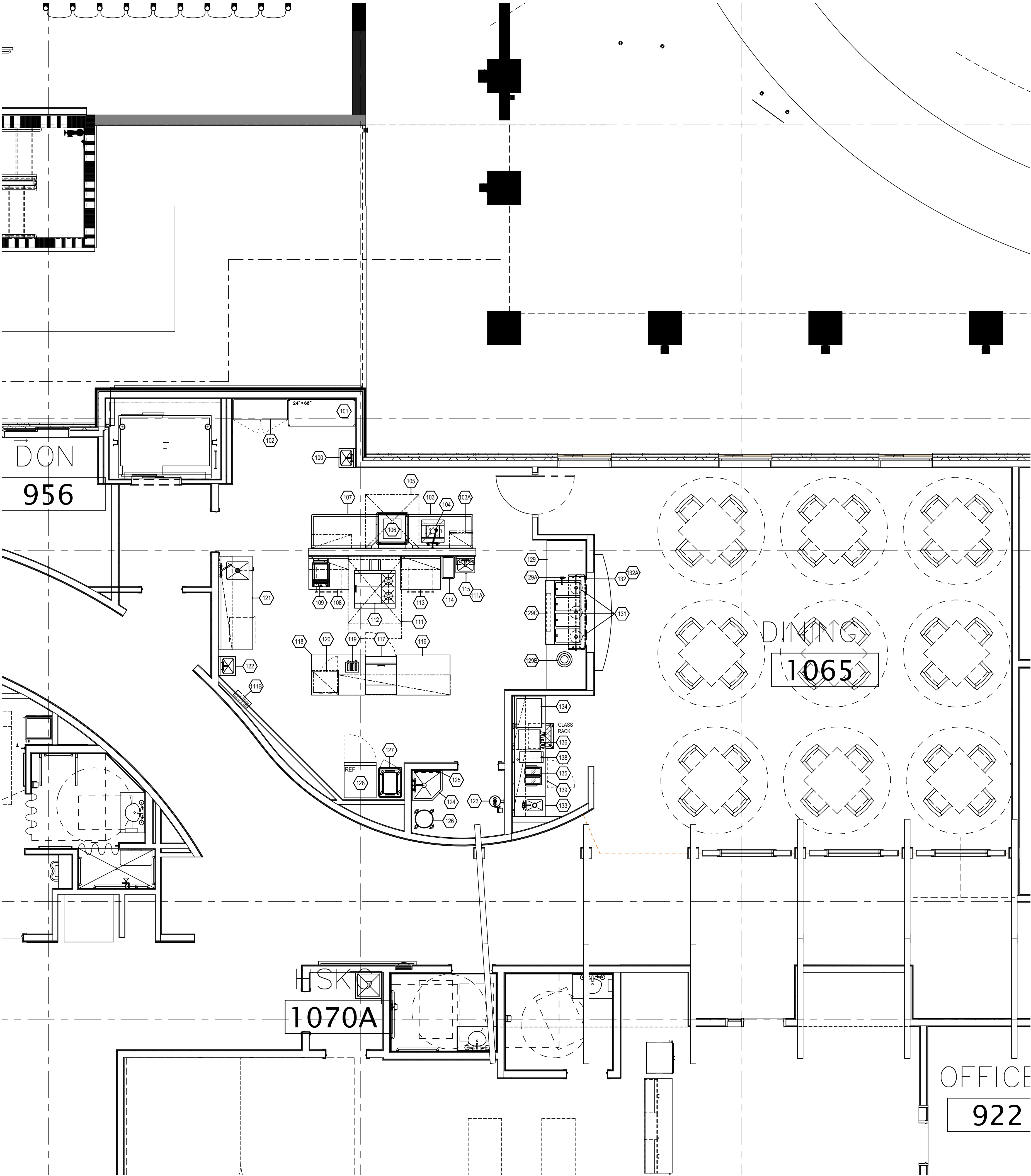
REVISIONS

NO.	DATE	DESCRIPTION
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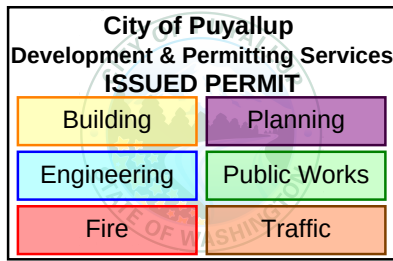
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EQUIPMENT SCHEDULE				
ITEM NO	QTY	EQUIPMENT	SUPPLIED BY	EQUIPMENT REMARKS
100	1	HAND SINK	BOELTER	WITH FAUCET
101	1	DRYING SHELVING UNIT	BOELTER	
102	1	STORAGE CABINET	BOELTER	
103	1	SOILED DISHTABLE	BOELTER	WITH PRE-RINSE FAUCET
103A	1	DISHTABLE 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	1	UNDERCOUNTER REFRIGERATOR	BOELTER	SELF-CONTAINED REFRIGERATION

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WESLEY HOMES BRADLEY PARK

PUYALLUP, WA

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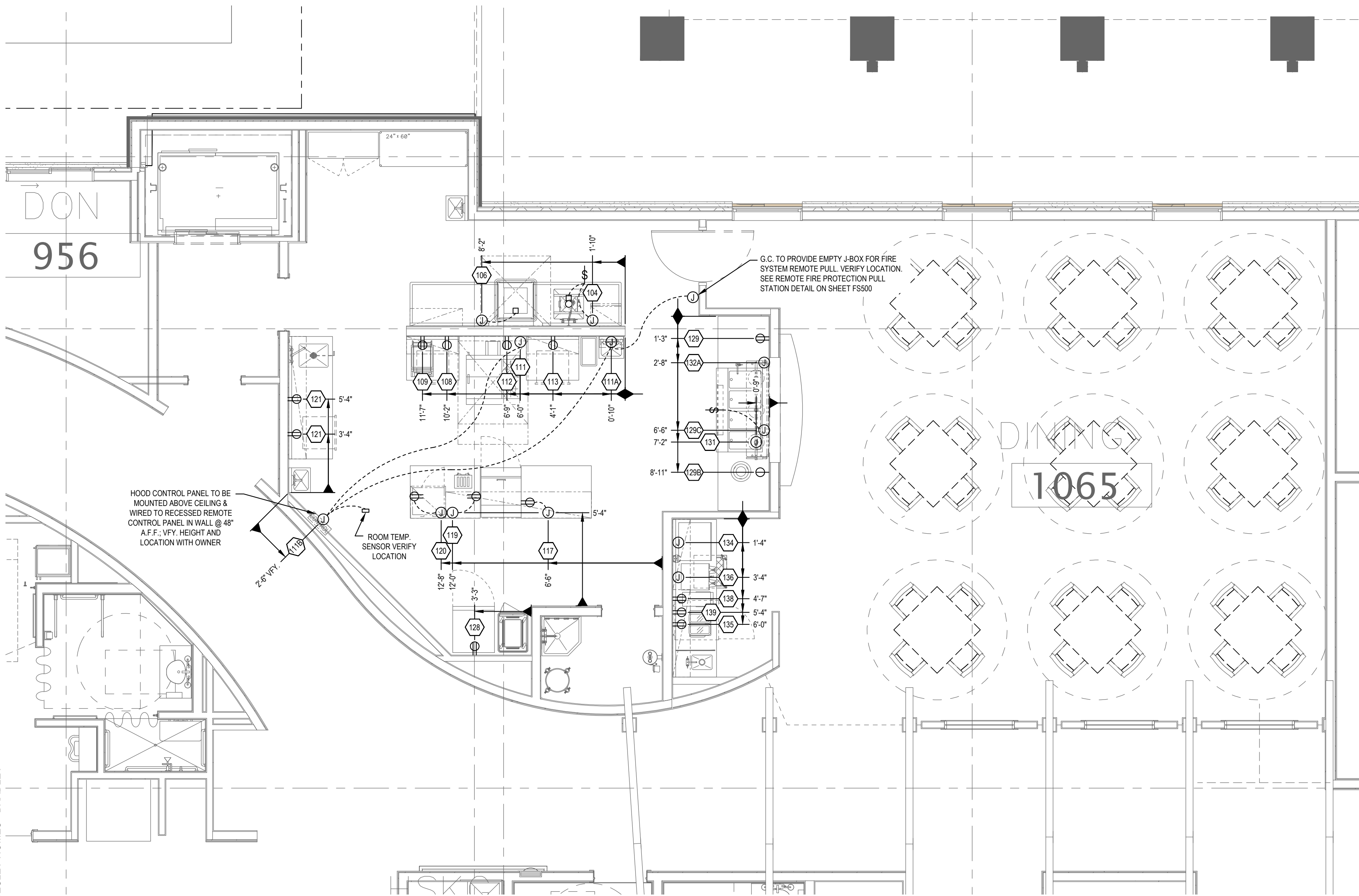
FOODSERVICE
EQUIPMENT
PLAN

FS100

1

FOODSERVICE EQUIPMENT PLAN

SCALE: 1/4"=1'-0"



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

ITEM NO	QTY	EQUIPMENT	SUPPLIED BY	EQUIPMENT REMARKS	VOLTS	PHASE	CYCLE	AMPS	HP	DIRECT	PLUG	NEMA	ELECTRICAL AFF (N)	ELECTRICAL REMARKS
104	1	DISPOSER	BOELTER		208	3	60	4.9	1.0	X			24"	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"	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"	EC TO PROVIDE CONVENIENCE DR ABOVE COUNTER WHERE SHOWN
109	1	SANDWICH / PANINI GRILL	BOELTER		120	1	60	15.0			X	5-15P	48"	
111	1	EXHAUST HOOD	BOELTER	RECEIVING AND INSTALLATION BY G.C.	120	1	60	20 C		X			120"	SEE NOTE EF & MANUFACTURER'S SHOP DRAWINGS
111A	1	FIRE PROTECTION	BOELTER		120	1	60	20 C	X					SEE FIRE NOTES, REMOTE PULL DETAIL ON SHEET FS500 & MANUFACTURER'S SHOP DRAWINGS
111B	1	CONTROL PANEL	BOELTER		120	1	60	20 C		X			120"	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"	SEE NOTE EJ
113	1	WORK TABLE WITH WALL SHELF & DRAWER	BOELTER		120	1	60	20 C				5-20R	48"	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" STUB	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" STUB	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" STUB	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"	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"	
129	1	SERVING COUNTER	BOELTER		120	1	60	20 C				5-20R	48"	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"	
129C	1	DROP-IN HOT WELLS	BOELTER		208	1	60	23.8		X			24"	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					E C TO WIRE FROM JB TO EQUIPMENT AS REQUIRED
132A	1	DISPLAY LIGHTS	BOELTER		120	1	60	2.0		X			24"	EC TO WIRE THRU SNEEZE GUARD LEG TO EQUIPMENT MOUNTED TO SNEEZE GUARD AS REQUIRED
134	1	ICE & WATER DISPENSER	BOELTER		120	1	60	10.2		X			48"	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"	**VERIFY REQUIREMENTS WITH SUPPLIER**
136	1	COFFEE BREWER	OTHERS	**VERIFY REQUIREMENTS WITH SUPPLIER**	120/208	1	60	25.0		X			48"	**VERIFY REQUIREMENTS WITH SUPPLIER**
138	1	TEA BREWER	OTHERS	**VERIFY REQUIREMENTS WITH SUPPLIER**	120	1	60	15.0			X	5-15P	48"	**VERIFY REQUIREMENTS WITH SUPPLIER**
139	1	UNDERCOUNTER REFRIGERATOR	BOELTER	SELF-CONTAINED REFRIGERATION	120	1	60	2.3	1/7	X		5-15P	18"	

SCHEDULE ELECTRICAL ROUGH-IN NOTES

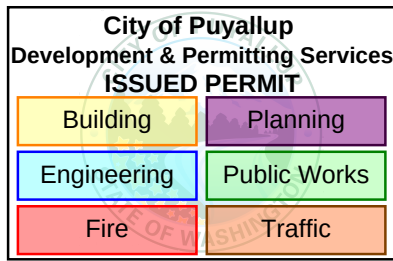
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| EA. | ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL JUNCTION BOX(S) AND RECEPTACLE(S) AS SHOWN ON PLAN. ALL INTERWIRING AND CONDUIT TO COMPLY WITH ALL APPLICABLE BUILDING CODES. |
| ED. | ELECTRICAL CONTRACTOR TO MOUNT DISCHARGE CONTROL PANEL OR MANUAL 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 <u>VENT FAN CONTROL</u> 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, ECT TO WIRE FAN(S) TO DUCT TEMPERATURE SENSOR(S) (OR TO INTERLOCKS) WITH COOKING APPLIANCES AS WELL AS OVERRIDE WALL SWITCHES (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 EXHAUST RINGS AS REQUIRED ON ALL RECEPTACLES, SUCH AS UNDER EXHAUST HOODS THAT HAVE A SIX 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 OUTSHEET BOOK. |

ELECTRICAL LEGEND

SYMBOL	DESCRIPTION
	JUNCTION BOX
	SINGLE RECEPTACLE OUTLET
	DUPLEX RECEPTACLE OUTLET
	HOOK-UP TO EQUIPMENT
	DIRECT WIRED CONNECTION
	SWITCH
	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 LOCATION.
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 BULB TYPE LIGHT FIXTURE WITH METAL GRATING 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 ANDOR SHUNT TRIP BREAKER AND/OR FIRE CONTROL, ALARM SWITCHES (FOR WET WATER SYSTEM) TO BE WIRED THRU LIFE SAFETY SYSTEM BY ELECTRICAL CONTRACTOR.
12. VERIFY ALL REQUIREMENTS WITH ELECTRICAL ENGINEER'S DRAWINGS. REFER TO SHEET F/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 SIS INSULATED WALL PANEL. BELOW, VERIFY THE EXISTENCE OF THIS PANEL WITH FSEC OR THE PROJECT OUTSHEET BOOK.
15. ELECTRICAL CONTRACTOR TO PROVIDE INTERCONNECTION OF WIRING FOR ANY EQUIPMENT THAT COMES IN SECTIONS AND MUST BE ASSEMBLED.



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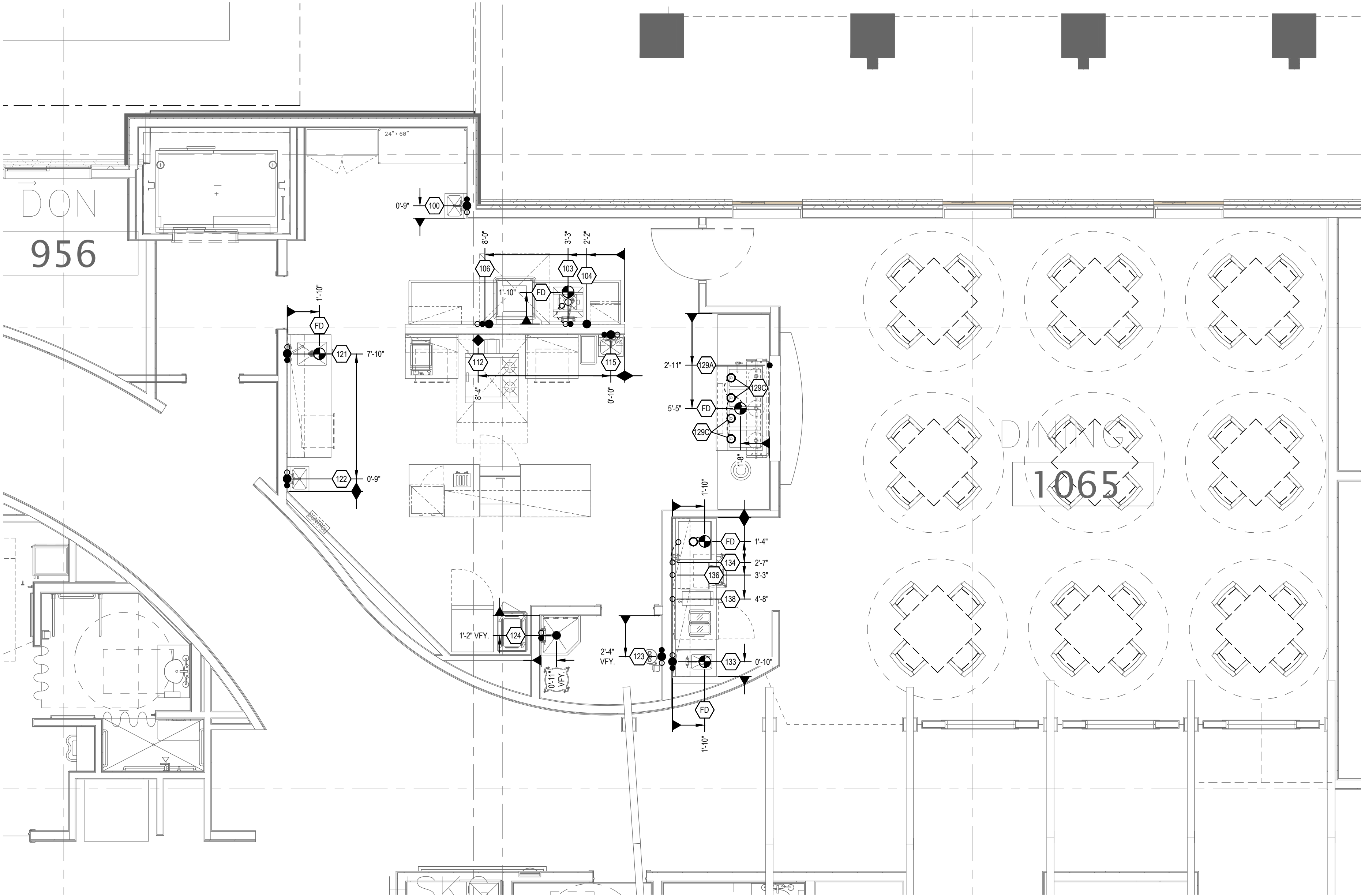
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FOODSERVICE
ELECTRICAL ROUGH-IN
PLAN

FS200



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

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.
- | | | |
|---------|----------------------------|------------------------------|
| ITEM #: | LATENT HEAT
7800 BTU/HR | SENSIBLE HEAT
4000 BTU/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 APPROXIMATELY 12 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

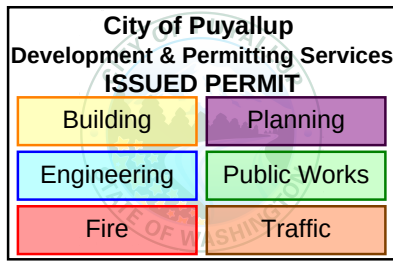
SYMBOL	DESCRIPTION
•	HOT WATER
◦	COLD WATER
●	DIRECT WASTE
○	INDIRECT WASTE
⦿	FLOOR DRAIN
⦿	FUNNEL FLOOR DRAIN
⦿	FLOOR SINK W/ HALF GRATE
◆	GAS
⬡	SCHEDULE ITEM NUMBER

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.
- ALL FINAL CONNECTIONS SHOWN ON THIS DRAWING ARE ACTUAL REQUIREMENTS OF THE EQUIPMENT AND ARE SHOWN IN THEIR APPROXIMATE LOCATION.
- PLUMBING VENT SIZES AND LOCATIONS ARE TO BE DETERMINED BY THE PLUMBING CONTRACTOR.
- 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.
- 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.
- ALL VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR TO CENTERLINE OF ROUGH-IN, UNLESS NOTED OTHERWISE.
- 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.
- PLUMBING ENGINEER SHALL DETERMINE MAIN GAS LINE DROPS, SIZES AND ROUTING TO CONNECTION POINTS. ALL GAS ROUGH-INS SHOWN ARE CONNECTION POINTS ONLY.
- PLUMBING CONTRACTOR TO PROVIDE ALL GAS FIRED EQUIPMENT WITH INDIVIDUAL MANUAL SHUT-OFF VALVES.
- 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.
- 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.
- 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.
- 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.
- 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.
- ALL DIMENSIONS ARE CUMULATIVE FROM AN ESTABLISHED BUILDING COLUMN LINE OR WALL AS INDICATED.
- KITCHEN SINK FAUCETS AND LEVER DRAINS THAT ARE FURNISHED LOOSE BY FSEC ARE TO BE INSTALLED BY THE PLUMBING CONTRACTOR.
- 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.
- VERIFY ALL REQUIREMENTS WITH MECHANICAL ENGINEER'S DRAWINGS. REFER TO SHEET FS/COVER SHEET FOR ADDITIONAL INFORMATION.
- PLUMBING CONTRACTOR TO EXTEND HIS PIPING AT LEAST 1" FARTHER OUT OF ANY WALL BELOW AN EXHAUST HOOD THAT HAS A SIS INSULATED WALL PANEL UNDER IT. VERIFY THE EXISTENCE OF THIS PANEL WITH FSEC OR THE PROJECT CUTSHEET BOOK.
- PLUMBING CONTRACTOR TO PROVIDE INTERCONNECTION OF PIPING FOR ANY EQUIPMENT THAT COMES IN SECTIONS AND MUST BE ASSEMBLED.
- ALL EXHAUST HOODS & STAINLESS STEEL WALL PANELS, UNLESS NOTED OTHERWISE, ARE SUPPLIED BY FSEC AND INSTALLED BY THE GENERAL CONTRACTOR.

PLUMBING SCHEDULE

ITEM NO	QTY	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)	MBTUH	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			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		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**



WESLEY HOMES
BRADLEY PARK

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

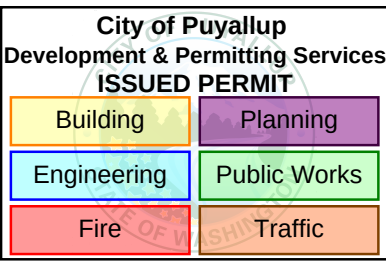
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FOODSERVICE
PLUMBING ROUGH-IN
PLAN

FS300



WESLEY HOMES BRADLEY PARK

PUYALLUP, WA

PROJECT NUMBER: 22-299 71

PROJECT TEAM:
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FOODSERVICE SPECIAL CONDITIONS & VENTILATION PLAN

FS400

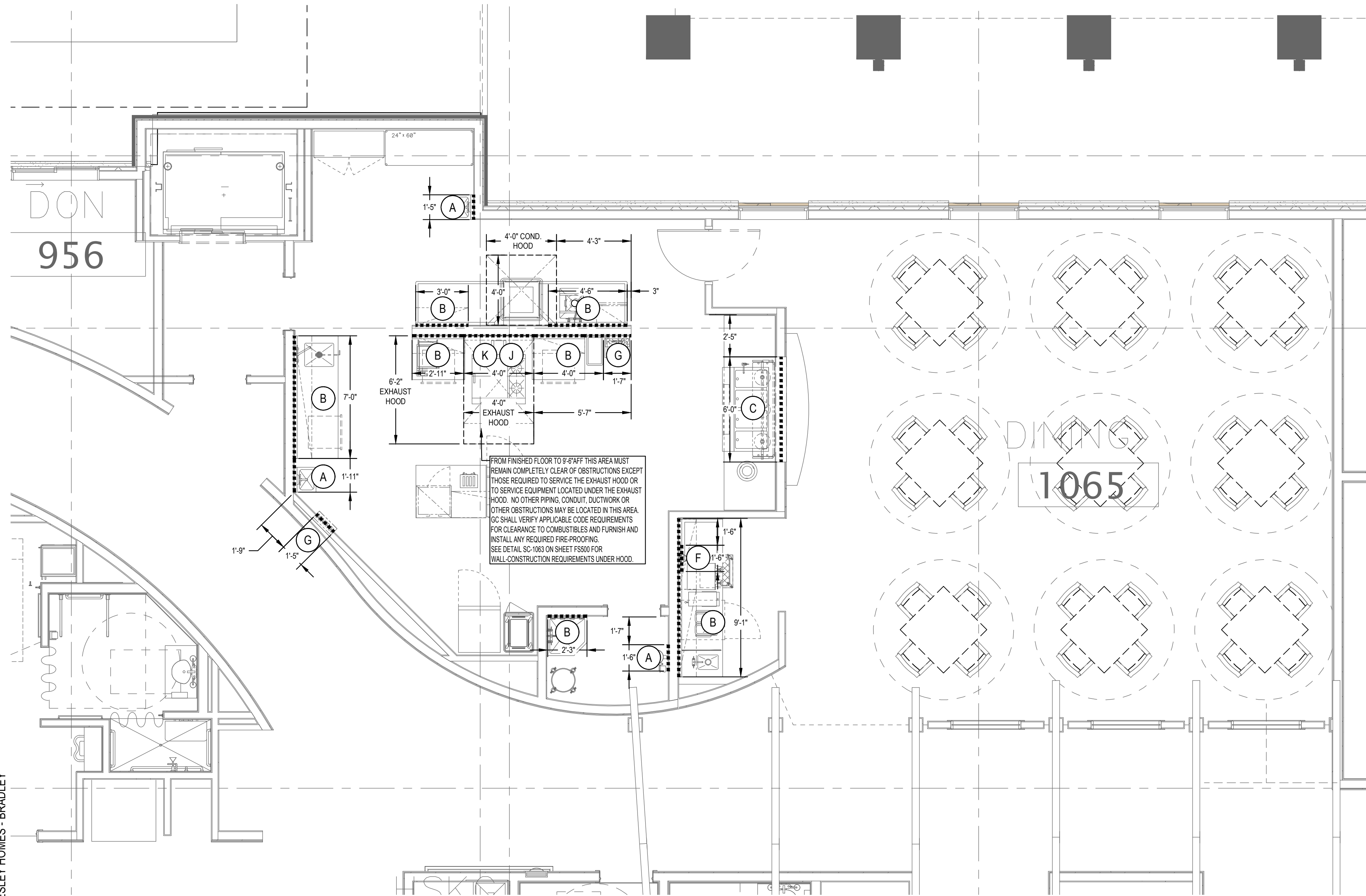
WALL BACKING NOTES

SIGNIFIES WALL BACKING

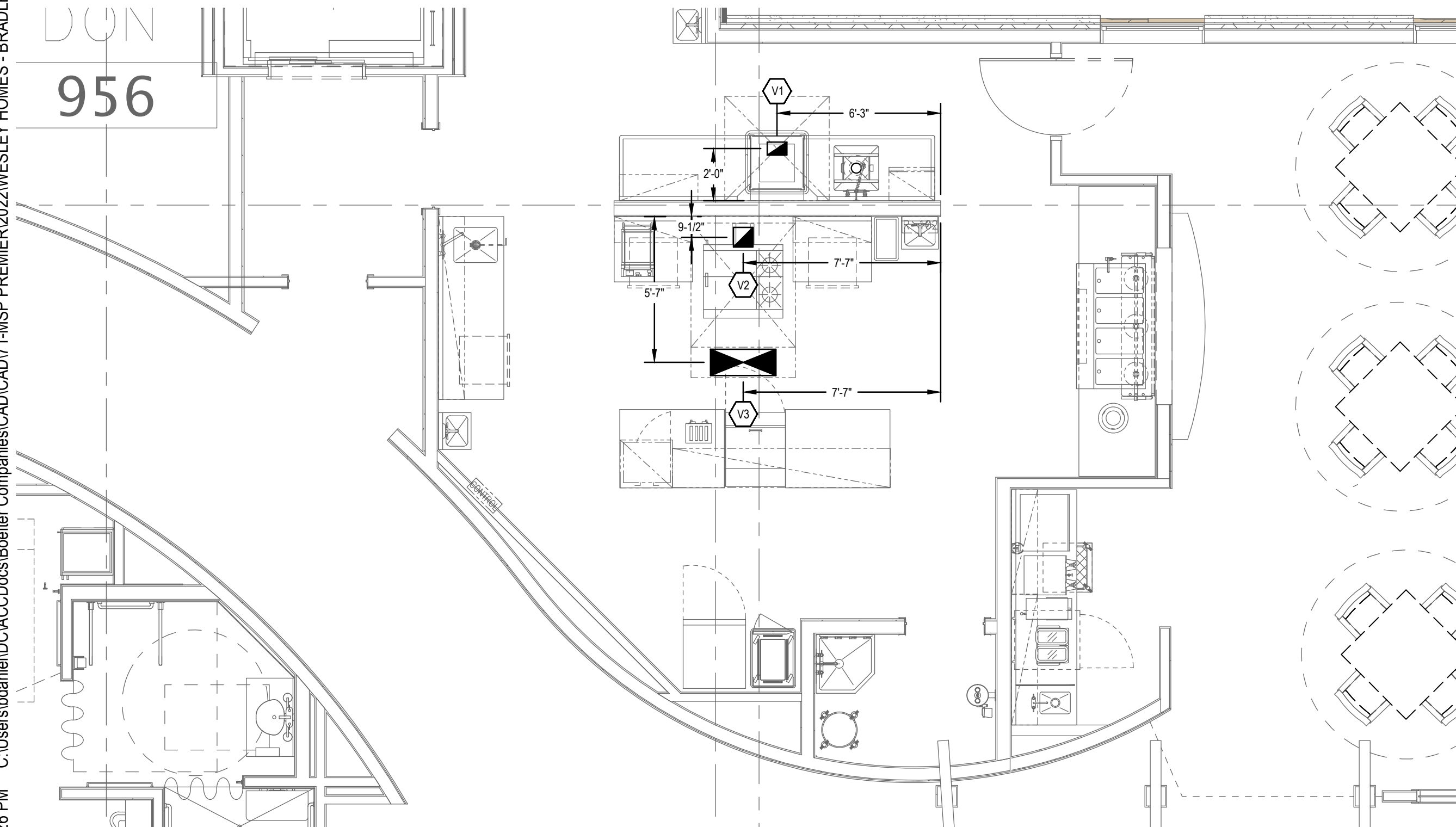
GENERAL CONTRACTOR TO FURNISH & INSTALL 5/8" FIRE-TREATED PLYWOOD BEHIND GYPSUM BOARD, UNLESS OTHERWISE SPECIFIED, AT THE LOCATIONS INDICATED ON THE PLAN. IF DIMENSIONS PLACE THE BACKING BETWEEN STUDS, EXTEND BACKING TO THE NEXT FULL HEIGHT STUD.

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
- (C) DOWN 12" BELOW PASS-THRU OPENING, BOTH SIDES
- (E) FROM 48" TO 96" AFF FOR ICE MAKER WATER FILTER SYSTEMS
- (F) 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
- (J) FROM 102" TO 114" AFF FOR WALL HOOD - SEE DETAIL SC-1063/FS500
- (K) FROM FLOOR TO 12" AFF AT COOKING LINE FOR RESTRAINING DEVICES - SEE DETAIL SC-1063 AND/OR SC-1064/FS500



1 FOODSERVICE SPECIAL CONDITIONS PLAN
SCALE: 1/4"=1'-0"



2 FOODSERVICE VENTILATION PLAN
SCALE: 1/4"=1'-0"

EXHAUST HOOD VENTILATION SCHEDULE

ITEM NO.	QTY	DESCRIPTION	SUPPLIER	EQUIPMENT REMARKS	HVAC MAKE-UP AIR			HVAC EXHAUST			HVAC REMARKS
					DUCT SIZE	CFM	SPWG	DUCT SIZE	CFM	SPWG	
V1	1	EXHAUST COLLAR	BOELTER	FOR DISHWASHER CONDENSATE HOOD #105	---	---	---	6" X 9"	600	0.307	SEE MANUFACTURER'S SHOP DRAWINGS
V2	1	EXHAUST COLLAR	BOELTER	FOR EXHAUST HOOD #111	---	---	---	9" X 9"	900	0.571	SEE MANUFACTURER'S SHOP DRAWINGS
V3	1	SUPPLY COLLAR	BOELTER	FOR EXHAUST HOOD #111	12" X 30"	800	0.02	---	---	---	SEE MANUFACTURER'S SHOP DRAWINGS

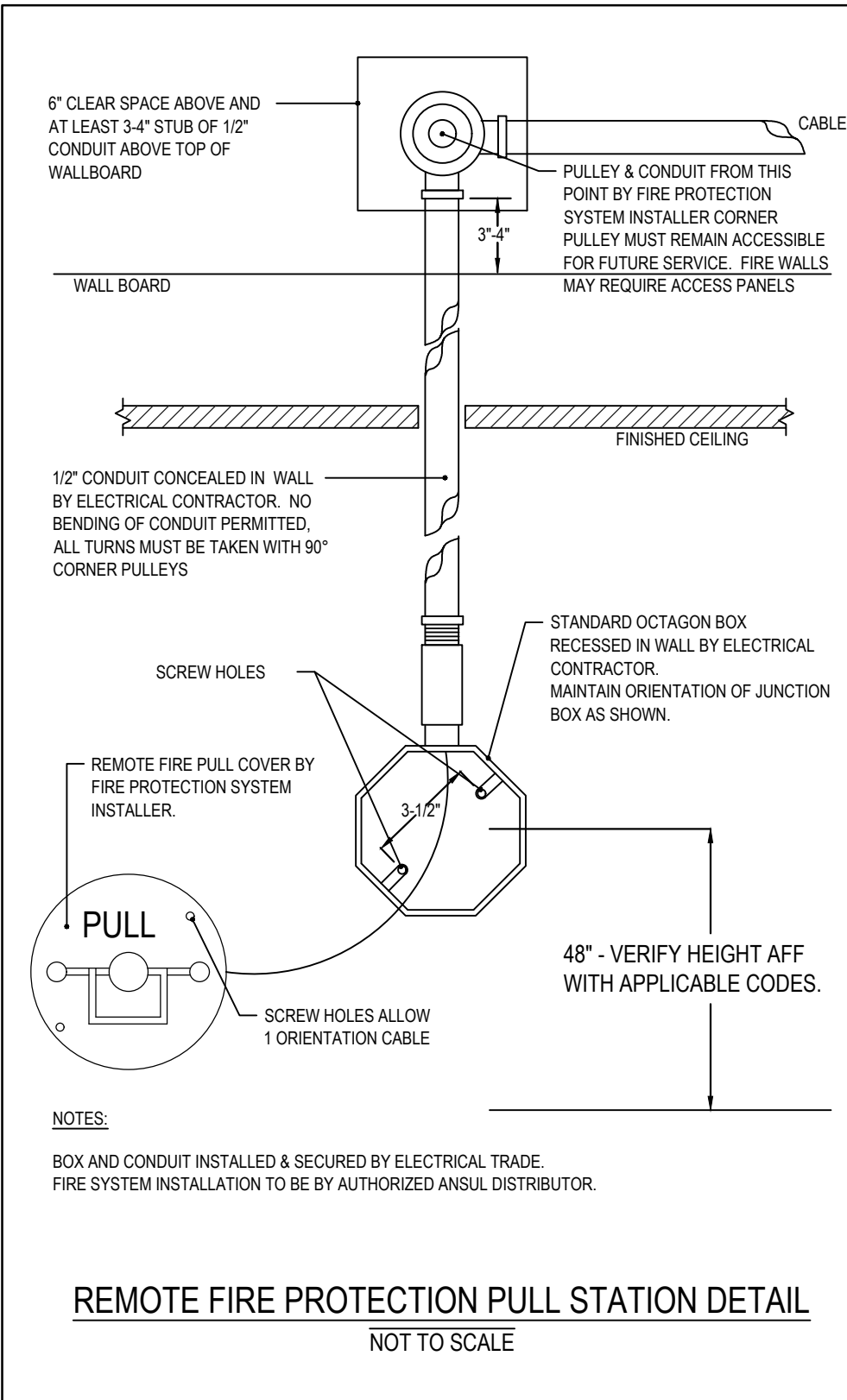
VENTILATION SYMBOLS

- EXHAUST CONNECTION
- SUPPLY / MAKE-UP AIR CONNECTION

City of Puyallup Development & Permitting Services ISSUED PERMIT			
Building	Planning		
Engineering	Public Works		
Fire	Traffic		

FIRE SYSTEM READINESS FOR TESTING

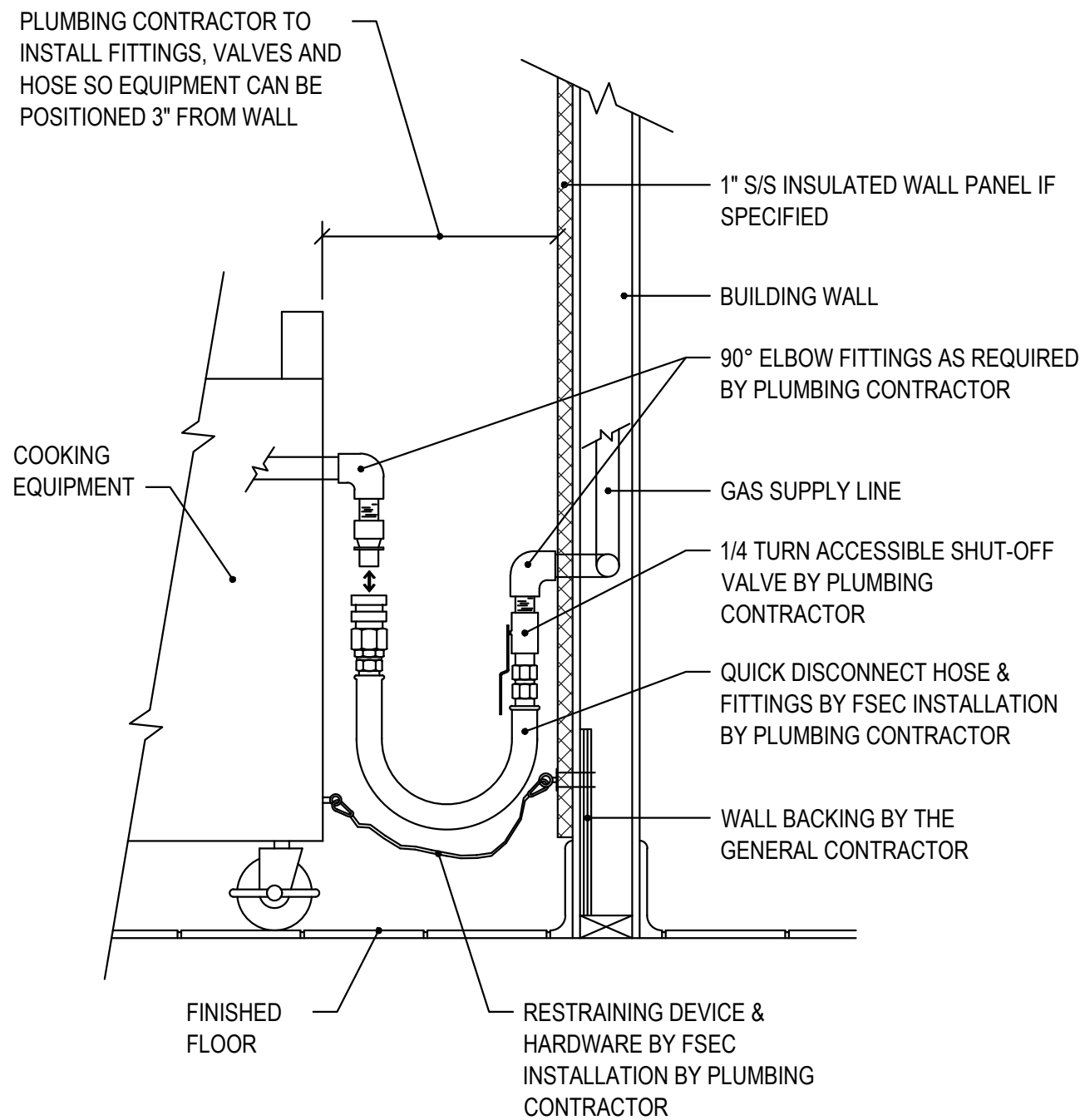
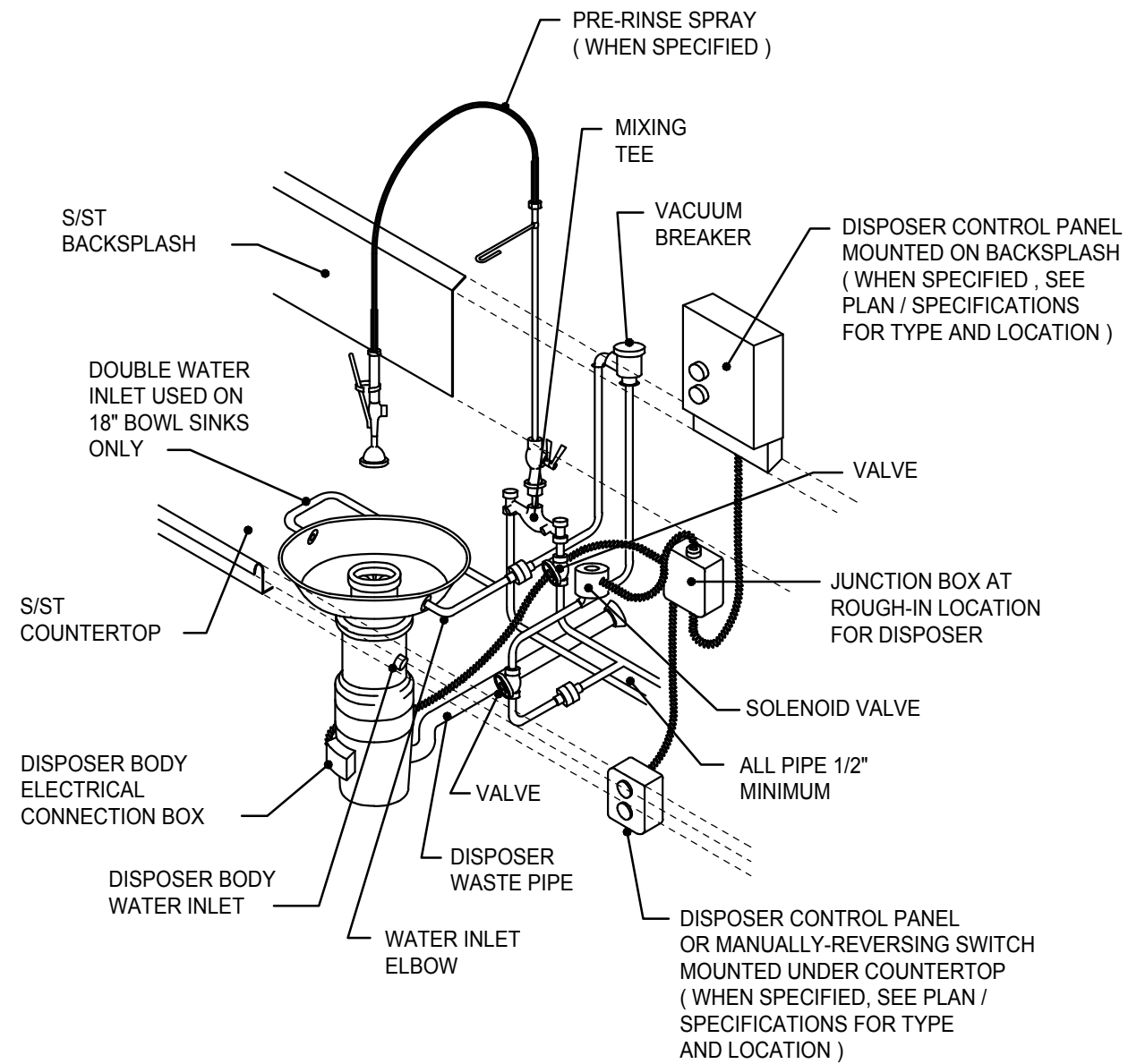
- ALL COOKING APPLIANCES MUST BE SET IN THEIR PERMANENT POSITIONS. IT IS NOT SUFFICIENT FOR THE APPLIANCES TO BE JUST SET UNDERNEATH THE HOOD.
- THE GAS LINE PIPING MUST BE COMPLETE FROM THE GAS MAIN TO THE APPLIANCES AND ALL INDIVIDUAL APPLIANCES MUST BE CONNECTED TO THE GAS LINE.
- IF THERE ARE ELECTRICAL 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.
- 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.



FIRE PROTECTION NOTE

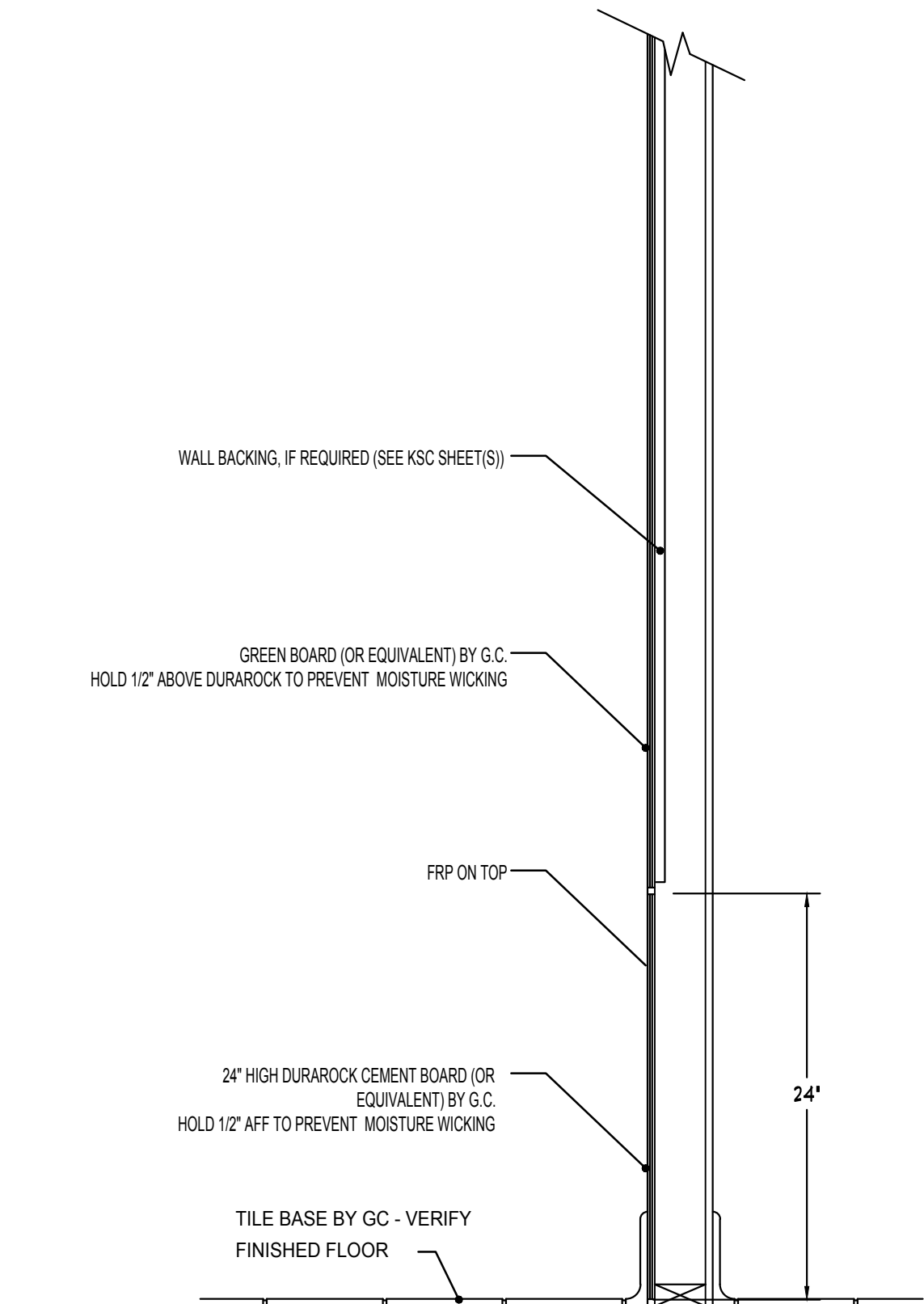
ALL OF THE FOLLOWING ITEMS ARE TO BE INSTALLED BY THE SPECIFIED TRADES AS DIRECTED BY THE FIRE PROTECTION CONTRACTOR:

- 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.

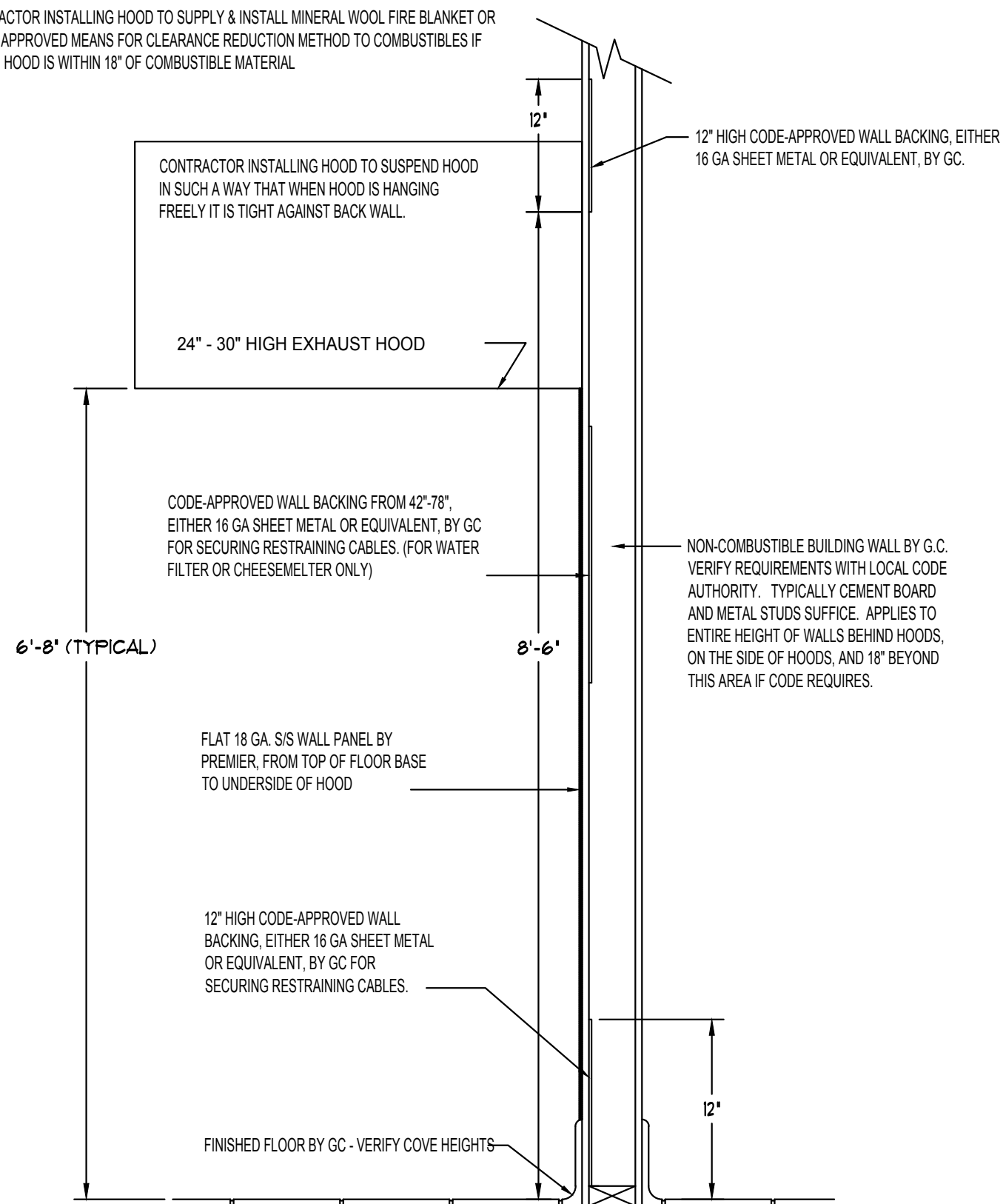


DISPOSER DETAIL
N.T.S.

QUICK DISCONNECT DETAIL
N.T.S.



WALL BACKING DETAIL
N.T.S.



EXHAUST HOOD WALL DETAIL
N.T.S.

WESLEY HOMES
BRADLEY PARK

PUYALLUP, WA

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FOODSERVICE
FOODSERVICE DETAILS

FS500