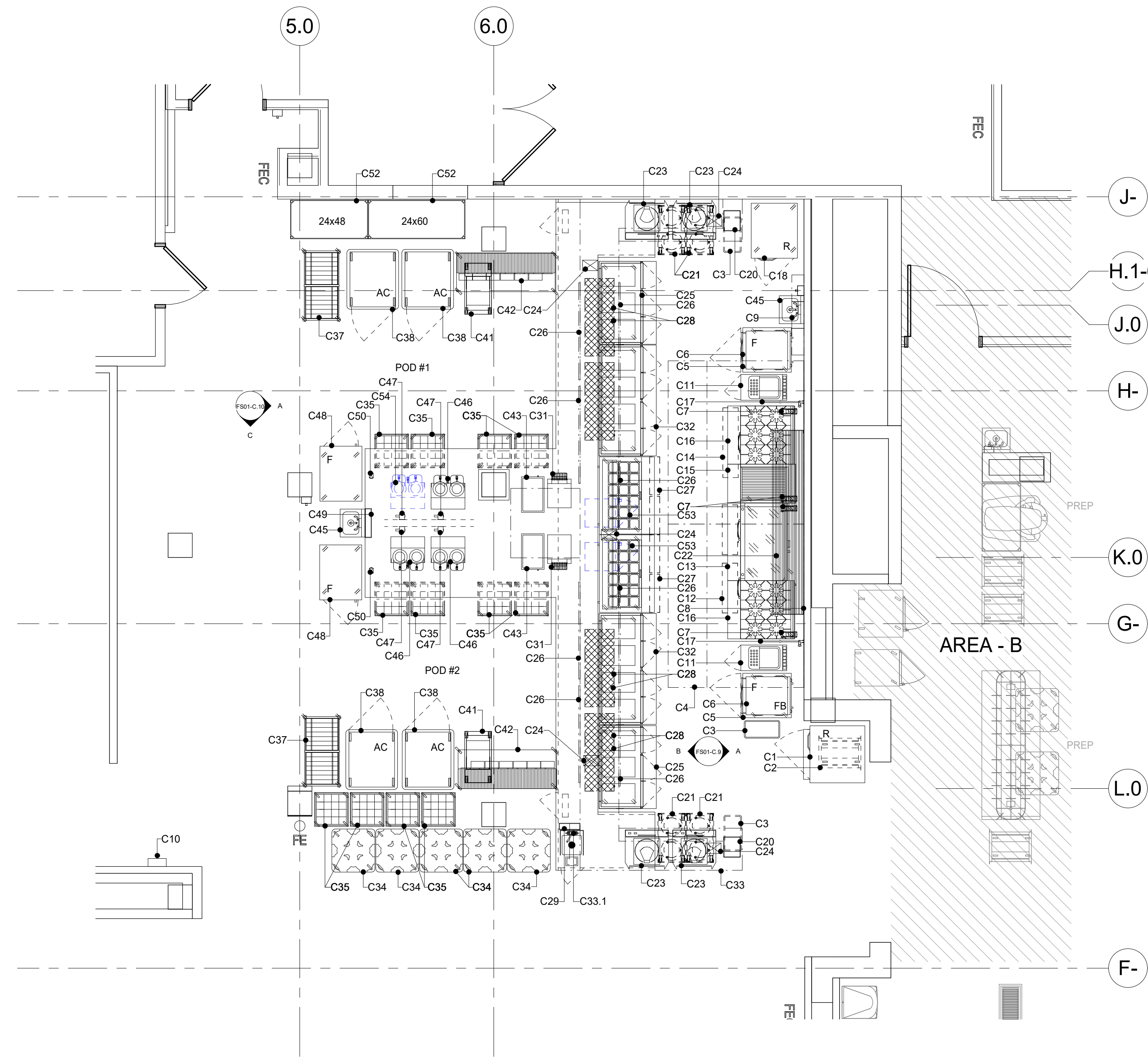


PRACTICE NO. 1049  
 REVISION (1) 4/29/2026  
 Provide with original plans for reference.

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

The approved construction plans, documents, and all engineering must be posted on the job at all inspections in a visible and readily accessible location.  
 Full sized legible color plans are required to be provided by the permittee on site for inspection.



1 PHASE 2 (AREA - C) EQUIPMENT PLAN  
 1/4" = 1'-0"

### PHASE 2 (AREA - C) SHEET INDEX

NUMBER	NAME
FS01-C.1	PHASE 2 (AREA - C) EQUIPMENT PLAN AND SCHEDULE
FS01-C.2	PHASE 2 (AREA - C) PLUMBING PLAN AND SCHEDULE
FS01-C.3	PHASE 2 (AREA - C) ELECTRICAL PLAN AND SCHEDULE
FS01-C.4	PHASE 2 (AREA - C) SPECIAL CONDITIONS PLAN AND VENTILATION SCHEDULE
FS01-C.5	PHASE 2 (AREA - C) HOOD DETAILS 4 OF 6 HALTON DOCUMENTS
FS01-C.6	PHASE 2 (AREA - C) DEMAND CONTROL DETAILS 8 OF 8 HALTON DOCUMENTS
FS01-C.7	PHASE 2 (AREA - C) DETAILS AND WALL BACKING DETAILS
FS01-C.8	PHASE 2 (AREA - C) ELEVATION AND ISOMETRIC VIEWS
FS01-C.9	PHASE 2 (AREA - C) ELEVATION AND ISOMETRIC VIEWS
FS01-C.10	PHASE 2 (AREA - C) ELEVATION AND ISOMETRIC VIEWS

### PHASE 2 (AREA - C) SCHEDULE OF EQUIPMENT

ITEM	QTY.	DESCRIPTION	MANUFACTURER	MODEL NUMBER	REMARKS
C1	1	ROLL-IN REFRIGERATOR	CONTINENTAL	DTRINSS	W/ EXPANSION VALVE / E-CONTROL MONITORING
C2	1	MOBILE PAN RACK	METRO	RF3N	-
C3	3	SLIM JIM TRASH RECEPTACLE W/ LID	-	-	BY OWNER
C4	1	ROOM SERVICE EXHAUST HOOD	HALTON	KVE	-
C5	2	WORKTOP FREEZER W/ SIS INTERIOR	CONTINENTAL	SWF27N	W/ CASTERS / EXPANSION VALVE / E-CONTROL MONITORING
C6	2	FLASH BAKE OVEN	TURBOCHEF	i3	-
C7	(2) SETS	WHEEL POSITION DEVICE	T&S BRASS	POSI-SET	-
C8	LOT	S/S WALL FLASHING	FABRICATOR	CUSTOM	-
C9	1	FIRE SUPPRESSION SYSTEM	ANSUL	R-102	FOR ITEM #C4
C10	1	M.A.R.V.E.L. CONTROL PANEL	HALTON	CUSTOM	-
C11	2	PASTA COOKER	ARCOBALENO	APCE28	-
C12	1	REFRIGERATED EQUIPMENT STAND	CONTINENTAL	D84GN	W/ CASTERS / EXPANSION VALVE / E-CONTROL MONITORING
C13	1	COUNTER TOP GRIDDLE W/ THERMOSTAT	MONTAGUE	DG2448-SAT	W/ 8" PLATE SHELF
C14	1	REFRIGERATED EQUIPMENT STAND	CONTINENTAL	D86GN	W/ CASTERS / EXPANSION VALVE / E-CONTROL MONITORING
C15	1	COUNTER TOP CHAR BROILER	MONTAGUE	UPLC24R	W/ 8" PLATE SHELF
C16	2	COUNTER TOP 6-BURNER RANGE	MONTAGUE	C36-5	W/ 8" PLATE SHELF
C17	2	POT FILLER	T&S BRASS	B-0594-CR	-
C18	1	REFRIGERATOR	CONTINENTAL	D1RENS5	W/ CASTERS / EXPANSION VALVE / E-CONTROL MONITORING
C19	-	SPARE NUMBER	-	-	-
C20	2	HALF SIZE PAN	VOLLRATH	SUPER PAN V 30262	-
C21	4	MOBILE HEATED DISH DISPENSER	CADDY	CM-S-302-H	-
C22	1	TUBULAR WALL SHELVING	FABRICATOR	CUSTOM	-
C23	4	BASE ACTIVATOR	ALADDIN	ADV700	-
C24	5	PRINTER	-	-	-
C25	2	3-WELL HOT FOOD TABLE W/ HEATED BASE	F.W.E.	HLC-3W6-7H-21-HWR	W/ 3-1/2" CASTERS / 8" PLATE SHELF
C26	8	CHECK MINDER	ADVANCE TABCO	CM-80	-
C27	2	REFRIGERATED SANDWICH PREPARATION UNIT	CONTINENTAL	D48N18M-FB-D	W/ CASTERS / EXPANSION VALVE / E-CONTROL MONITORING
C28	8	HEAT LAMP W/ LIGHTS / INFINITE CONTROLS	HATCO	GRAL-48D	-
C29	1	S/S UTILITY CHASE	FABRICATOR	CUSTOM	-
C30	-	SPARE NUMBER	-	-	-
C31	2	CONVEYOR TOASTER	HATCO	TQ-10	-
C32	2	4-WELL HOT FOOD TABLE W/ HEATED BASE	F.W.E.	HLC-4W6-7H-28-HWR	W/ 3-1/2" CASTERS / 8" PLATE SHELF
C33	1	ROOM SERVICE / TRAY ASSEMBLY COUNTER W/ TRIPLE OVERSHELF / HAND SINK	FABRICATOR	CUSTOM	W/ (2) LOAD CENTERS
C33.1	1	DECK WORKBOARD MOUNTED FAUCET	T&S BRASS	B-1110-CR	-
C34	5	MOBILE POKER CHIP DISH DOLLY	METRO	PCD11A	-
C35	12	MOBILE CUP / GLASS RACK DOLLY	METRO	D2121C	-
C36	-	SPARE NUMBER	-	-	-
C37	2	MOBILE DOME STORAGE RACK	ALADDIN	SR100	-
C38	4	AIR-CURTAIN REFRIGERATOR	F.W.E.	ASU-10	W/ CASTERS / E-CONTROL MONITORING
C39	-	SPARE NUMBER	-	-	-
C40	-	SPARE NUMBER	-	-	-
C41	2	MOBILE TRAY LOWERATOR	CADDY	CM-2015-C	-
C42	2	TRAY STARTER STATION	METRO	INM-STARTER 2460FS	-
C43	2	COUNTERTOP HOT FOOD WELL	VOLLRATH	7200	-
C44	-	SPARE NUMBER	-	-	-
C45	2	HAND SINK W/ SIDE SPLASHES	ADVANCE TABCO	7-PS-66W	-
C46	3	COFFEE BREWER W/ URNS	-	-	BY VENDOR
C47	4	WATER FILTER	EVERPURE	QTGR-1	-
C48	2	FREEZER	CONTINENTAL	D1FNSSGD	W/ CASTERS / EXPANSION VALVE / E-CONTROL MONITORING
C49	1	S/S UTILITY CHASE	FABRICATOR	CUSTOM	-
C50	2	SCANNER	-	-	BY OWNER
C51	-	SPARE NUMBER	-	-	-
C52	LOT	POD STORAGE SHELVING	METRO	MAX Q	W/ SOLID BOTTOM SHELF
C53	2	MICROWAVE OVEN	MENUMASTER	MDC182	EXISTING RELOCATED
C54	1	COFFEE BREWER W/ URNS	-	-	EXISTING RELOCATED

### GENERAL NOTES

PLEASE DISREGARD ANY NOTES THAT DO NOT APPLY TO THIS PROJECT

DIMENSION SHOWN ARE DESIGN PURPOSES ONLY & ARE TO BE CONSIDERED FROM FINISHED WALLS. ALL DIMENSIONS GIVEN MUST BE FIELD VERIFIED BEFORE FINAL PLANS ARE SUBMITTED.

THESE DRAWINGS ARE INTENDED TO BE USED IN CONJUNCTIONS W/ THE WRITTEN FOODSERVICE EQUIPMENT SPECIFICATIONS AS WRITTEN BY INMAN FOODSERVICES GROUP & IN COORDINATION W/ ARCHITECTURAL/ENGINEERING DRAWINGS AS AN AID TO ALL CONTRACTORS INVOLVED W/ FOODSERVICE EQUIPMENT.

INDICATED MECHANICAL, ELECTRICAL & PLUMBING INFORMATION & OUTLETS HAVE BEEN LOCATED AS ACCURATELY AS CAN BE DETERMINED & ARE INTENDED TO SUIT REQUIREMENTS OF FIXTURES & EQUIPMENT AS SPECIFIED IN THIS CONTRACT DOCUMENT SET. INMAN FOODSERVICES GROUP SHALL NOT BE RESPONSIBLE FOR ANY DISCREPANCIES WHICH MAY DEVELOP BETWEEN LOCATIONS OF CONNECTIONS SHOWN & ACTUAL LOCATIONS OF CONNECTIONS OF FIXTURE FURNISHED.

CONNECTIONS SHOWN ON THESE PLANS ARE APPROXIMATE LOCATIONS ON FIXTURES, EXCEPT WHERE OTHERWISE NOTED & ALLOWANCES MUST BE MADE FOR TRAPS, VALVES, SWITCHES OR OTHER CONNECTIONS REQUIREMENTS SO AS NOT TO INTERFERE W/ OPERATIONS OF ITEMS OF FOODSERVICE EQUIPMENT.

KITCHEN EQUIPMENT CONTRACTOR SHALL FURNISH THE DIMENSIONED EQUIPMENT LAYOUT PLAN & MECHANICAL, ELECTRICAL & PLUMBING ROUGH-IN DRAWINGS AS PER THE WRITTEN SPECIFICATIONS AS DETAILED UNDER 1.22 SUBMITTALS REQUIREMENTS & APPROVALS.

THE KITCHEN EQUIPMENT CONTRACTOR SHALL BE RESPONSIBLE FOR ANY DISCREPANCIES BETWEEN THE CONNECTIONS SHOWN HEREIN & THOSE REQUIRED FOR THE ACTUAL EQUIPMENT FURNISHED AS A RESULT OF SUBSTITUTIONS OR CHANGES INITIATED BY THE KITCHEN EQUIPMENT CONTRACTOR. THE KITCHEN EQUIPMENT CONTRACTOR SHALL BE RESPONSIBLE FOR ANY & ALL RE-ENGINEERED OR REDESIGN COST INCURRED BY SAID SUBSTITUTIONS OR CHANGES.

CONNECTIONS, LOADS & CONSUMPTION SHOWN ON UTILITY CONNECTIONS PLANS ARE FOR ONE UNIT. TO DETERMINE TOTAL REQUIREMENTS MULTIPLY BY NUMBER IN EQUIPMENT SPECIFICATIONS.

CONSUMPTION RATES SHOWN ON CONNECTION PLANS ARE MAXIMUM RATES ONLY. ACTUAL CONSUMPTION WILL DEPEND UPON THE TOTAL HOURS THE VARIOUS EQUIPMENT ITEMS ARE OPERATED.

CONSULTANTS

INMAN FOOD SERVICES  
 3807 Charlotte Avenue,  
 Nashville, Tennessee 37209

ANBL  
 1200 6th Ave #1620,  
 Seattle, WA 98101

PCS  
 1011 Western Avenue, Suite 810  
 Seattle, WA 98104

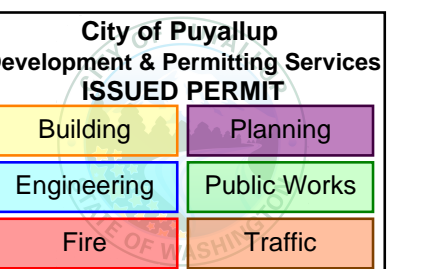
SELLEN  
 227 Westlake Ave,  
 Seattle, WA 98109

MACDONALD MILLER  
 1004 Madison St  
 Seattle, WA 98104

MACDONALD MILLER  
 1004 Madison St,  
 Seattle, WA 98104

EBD SERVICES  
 14900 Interurban Ave S #143  
 Seattle, WA 98168

TURNER & TOWNSEND  
 920 5th Avenue,  
 Seattle, WA 98104

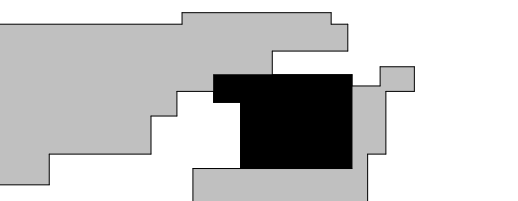


MultiCare  
 Good Samaritan  
 Hospital Kitchen  
 401 15th Ave SE,  
 Puyallup,  
 WA 98372



PHASE 2 REV 1 4-24-2026

KEY PLAN



NO.	ISSUE	DATE
Job Number	24127	TITLE

PHASE 2 (AREA - C)  
 EQUIPMENT PLAN AND  
 SCHEDULE

SHEET NUMBER

FS01-C.1

CONSULTANTS

FOOD SERVICE  
 INMAN FOOD SERVICES  
 3807 Charlotte Avenue,  
 Nashville, Tennessee 37209

CIVIL  
 AHL  
 1200 5th Ave #1620,  
 Seattle, WA 98101

STRUCTURAL  
 PCS  
 1011 Western Avenue, Suite 810  
 Seattle, WA 98104

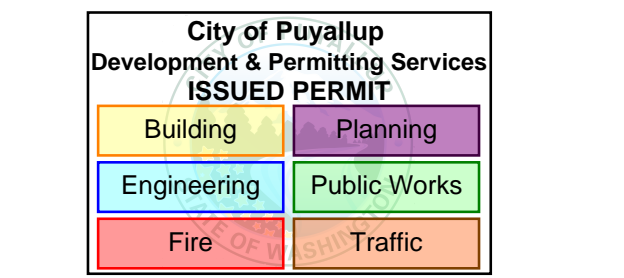
CONTRACTOR  
 SELLEN  
 227 Westlake Ave,  
 Seattle, WA 98109

PLUMBING  
 MACDONALD MILLER  
 1004 Madison St,  
 Seattle, WA 98104

MECHANICAL  
 MACDONALD MILLER  
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 Seattle, WA 98104

ELECTRICAL  
 EBD SERVICES  
 14900 Interurban Ave S #143  
 Seattle, WA 98168

PROJECT MANAGER  
 TURNER & TOWNSEND  
 920 Fifth Avenue,  
 Seattle, WA 98104



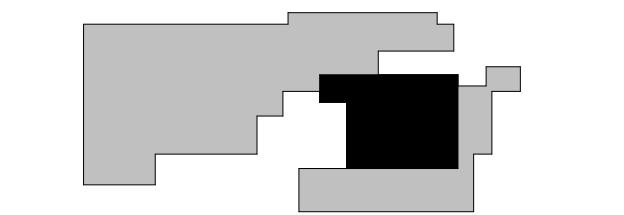
MultiCare  
 Good Samaritan  
 Hospital Kitchen  
 401 15th Ave SE,  
 Puyallup,  
 WA 98372



MULTICARE

PHASE 2 REV 1 4-24-2026

KEY PLAN



ISSUE CHART

NO.	DATE	ISSUE
1	24127	TITLE

PHASE 2 (AREA - C)  
 PLUMBING PLAN AND  
 SCHEDULE

SHEET NUMBER

FS01-C.2

PHASE 2 (AREA - C) PLUMBING CONNECTIONS SCHEDULE

NUMBER	SIZE	DESCRIPTION	LOCATION	A.F.F.	SERVICE TO	ITEM NO.	REMARKS
P1C	1"	INDIRECT WASTE	-	-	AIR GAP DRAIN	-	-
P2C	1/2"	HOT & COLD WATER	FA	CLG	HAND SINK	C33 / C45	P.C. TO BRANCH TO CONNECTION AS REQUIRED THRU SIS CHASE
P3C	1-1/2"	DIRECT WASTE	FLOOR	STUB	HAND SINK	C33 / C45	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P4C	1/2"	HOT & COLD WATER	WALL	20"	HAND SINK	C45	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P5C	1-1/2"	DIRECT WASTE	WALL	22"	HAND SINK	C45	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P6C	-	FLOOR SINK	-	-	-	-	-
P7C	3/4"	COLD WATER	WALL	18"	PASTA COOKER	C11	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P8C	3/4"	GAS @ 120,000 BTU	WALL	18"	COUNTER TOP GRIDDLE	C13	P.C. TO BRANCH TO CONNECTION AS REQUIRED / PROVIDE QUICK DISCONNECT
P9C	1"	GAS @ 76,000 BTU	WALL	18"	COUNTER TOP CHAR BROILER	C15	P.C. TO BRANCH TO CONNECTION AS REQUIRED / PROVIDE QUICK DISCONNECT
P10C	1"	GAS @ 190,000 BTU	WALL	18"	COUNTER TOP 5-BURNER RANGE	C16	P.C. TO BRANCH TO CONNECTION AS REQUIRED / PROVIDE QUICK DISCONNECT (QTY. 2)
P11C	1/2"	COLD WATER	WALL	54"	POT FILLER	C17	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P12C	3/4"	COLD WATER	FA	CLG	WATER FILTER	C47	P.C. TO BRANCH TO CONNECTION AS REQUIRED THRU SIS CHASE

PLUMBING NOTES

**PLEASE DISREGARD NOTES THAT DO NOT APPLY TO THIS PROJECT**

ALL DIMENSIONS ARE FROM FINISHED WALLS, FLOORS, CEILINGS &/OR FROM CENTERLINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR & ALL TRADES UTILIZING THESE PLANS.

ANY "HOLD" DIMENSIONS ARE CLEAR "FINISH-TO-FINISH" UNLESS OTHERWISE NOTED.

UTILITIES SHOWN ARE FOR ITEMS OF FOODSERVICE EQUIPMENT ONLY & ARE THE MINIMUM REQUIRED TO OPERATE EQUIPMENT. LOCATIONS OF ANY ADDITIONAL PLUMBING UTILITIES WHICH MAY BE REQUIRED SHALL BE DETERMINED BY THE ARCHITECT/ENGINEER.

PLUMBING PLAN SHOWS OUTLET & CONNECTIONS LOCATIONS W/CAPACITIES. FOR ACTUAL ROUGH-IN LOCATIONS, REFER TO DIMENSIONED DRAWINGS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.

FINAL PLUMBING CONNECTIONS INCLUDING MOUNTING OF DRAINS, FAUCETS & PIPING FROM POINT OF CONNECTIONS ON EQUIPMENT TO BUILDING PLUMBING SYSTEM & INTERCONNECTIONS BETWEEN EQUIPMENT COMPONENTS SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

PLUMBING CONTRACTOR SHALL PROVIDE FINAL INTERCONNECTIONS BETWEEN EQUIPMENT & UTILITY DISTRIBUTION SYSTEM. QUICK DISCONNECT HOSES SHALL BE FURNISHED LOOSE BY THE KITCHEN EQUIPMENT CONTRACTOR.

ALL PLUMBING MATERIALS, INCLUDING PIPE, TRAPS, STOPS, VALVES, FITTINGS, SHUT-OFFS, WATER HAMMER ARRESTORS, PRESSURE REDUCING VALVES, GAUGES, UNIONS & INSULATION SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

PLUMBING CONTRACTOR SHALL INSTALL ALL FAUCETS & PLUMBING ACCESSORIES PROVIDED LOOSE BY KITCHEN EQUIPMENT CONTRACTOR.

UTILITIES (GAS, WATER & STEAM) SHALL BE CONCEALED IN WALLS & STUBBED-OUT OF FINISHED WALLS. 6" PIPING STUBBED OUT OF THE FLOOR OR WALL & RUN EXPOSED SHALL NOT BE ACCEPTABLE & IS IN VIOLATION OF HEALTH DEPARTMENT CODES. ALL PENETRATIONS SHALL BE SEALED & WATER TIGHT.

ALL EXPOSED PIPING SHALL BE CHROME PLATED TO SATISFY LOCAL HEALTH DEPARTMENT.

PLUMBING COMPONENTS, PROVIDED BY PLUMBING CONTRACTOR INCLUDING VALVES, TRAPS, SHUT-OFFS, GAUGES AND CONNECTIONS SHALL NOT INTERFERE IN ANY WAY WITH THE OPERATION OF ITEMS OF FOODSERVICE.

WATER PRESSURE IN EQUIPMENT AREA SHOULD NOT EXCEED 50 PSI IN BOTH HOT & COLD WATER SUPPLY LINES. THE WATER PRESSURE TO DISHWASHERS, GLASSWASHERS & BOOSTER HEATERS SHOULD NOT EXCEED 25 PSI. PRESSURE REDUCING VALVES PROVIDED BY PLUMBING CONTRACTOR MUST MEET EQUIPMENT MANUFACTURER'S FLOOR RECOMMENDATIONS.

FLOOR SINKS SHALL BE INSTALLED FLUSH W/FINISHED FLOOR W/OUT GRATE COVER AS INDICATED ON PLAN.

ALL LINES SHALL BE FLUSHED FREE OF FOREIGN MATTER & LINE STRAINERS & FAUCET AERATORS CLEANED PRIOR TO MAKE-UP OF FINAL UTILITY CONNECTIONS BY PLUMBING CONTRACTOR.

GREASE TRAPS SHALL BE PROVIDED BY PLUMBING CONTRACTOR & SHALL BE RECESS-MOUNTED, FLUSH W/TOP OF FINISHED FLOOR. GREASE TRAPS SHALL NOT BE LOCATED BENEATH ANY ITEM OF FOODSERVICE EQUIPMENT & THE REMOVAL OF COVER SHALL NOT INTERFERE WITH THE OPERATIONS OF ANY FOODSERVICE EQUIPMENT ITEMS.

ALL DRAIN LINES FOR DISPOSERS SHALL BY-PASS GREASE TRAPS.

HOT WATER TEMPERATURE TO BOOSTER HEATER, DISHWASHER & GLASSWASHER MUST BE 110F. HOT WATER LINE FROM BOOSTER HEATER TO GLASSWASHER/DISHWASHER SHALL BE PROVIDED W/WATER HAMMER ARRESTOR (ASSE-1010 STD) @ CONNECTION TO DISHWASHER & SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

DRAIN LINES FROM EVAPORATOR COILS (QUICK-FALL TYPE) SHALL BE TRAPPED OUTSIDE OF WALK-IN FREEZER/COOLER ASSEMBLIES & EXTENDED OVER BUILDING DRAIN BY PLUMBING CONTRACTOR. ALL PENETRATIONS IN WALK-IN FREEZER/COOLER ASSEMBLIES SHALL BE MADE BY KITCHEN EQUIPMENT CONTRACTOR. REFER TO EVAPORATOR COIL DETAIL.

TRENCH-TYPE DRAIN TROUGH SHALL BE FURNISHED BY THE KITCHEN EQUIPMENT CONTRACTOR TO THE G.C. FOR INSTALLATION. PLUMBING CONTRACTOR SHALL PROVIDE DRAIN CONNECTIONS AS SHOWN ON DETAILS.

GAS MAIN SHALL BE PROVIDED W/ A READILY ACCESSIBLE MANUAL SHUT-OFF VALVE BY PLUMBING CONTRACTOR. LOCATION OF VALVE TO BE COORDINATED W/FOODSERVICE CONSULTANT. A LOOPED GAS SERVICE IS RECOMMENDED TO PROVIDE FOR BALANCED FUEL DISTRIBUTION. SIZE OF GAS LINE TO BE DETERMINED BY ARCHITECT/ENGINEER. SEE PLUMBING SCHEDULE FOR BTU/HOUR REQUIREMENTS.

PLUMBING CONTRACTOR SHALL PROVIDE MANUAL GAS SHUT-OFF DEVICES @ EACH INDIVIDUAL PIECE OF EQUIPMENT NOT BATTERED TOGETHER. LOCATION OF FUEL SHUT-OFF VALVES TO BE COORDINATED W/FOODSERVICE CONSULTANT. GAS PRESSURE REDUCING VALVES REQUIRED FOR EACH INDIVIDUAL PIECE OF COOKING EQUIPMENT SHALL BE FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR FOR INSTALLATION BY PLUMBING CONTRACTOR.

FOR VENTILATION FIRE SUPPRESSION SYSTEM W/GAS HEATED COOKING EQUIPMENT, PLUMBING CONTRACTOR SHALL INSTALL MECHANICAL FUEL SHUT-OFF VALVE FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR IN GAS LINES SERVING COOKING EQUIPMENT. LOCATION OF FUEL SHUT-OFF VALVES TO BE COORDINATED W/FOODSERVICE CONSULTANT. KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE REMOTE MANUAL PULL STATION, & MICRO-SWITCH. GAS SHUT-OFF VALVE SHALL BE MECHANICALLY ACTIVATED IN CASE OF FIRE BY MECHANICAL/PNEUMATIC MECHANISM. ANY & ALL ELECTRICAL INTERCONNECTING REQUIRED FOR FAN CONTROL &/OR ALARM SYSTEMS SHALL BE BY ELECTRICAL CONTRACTOR.

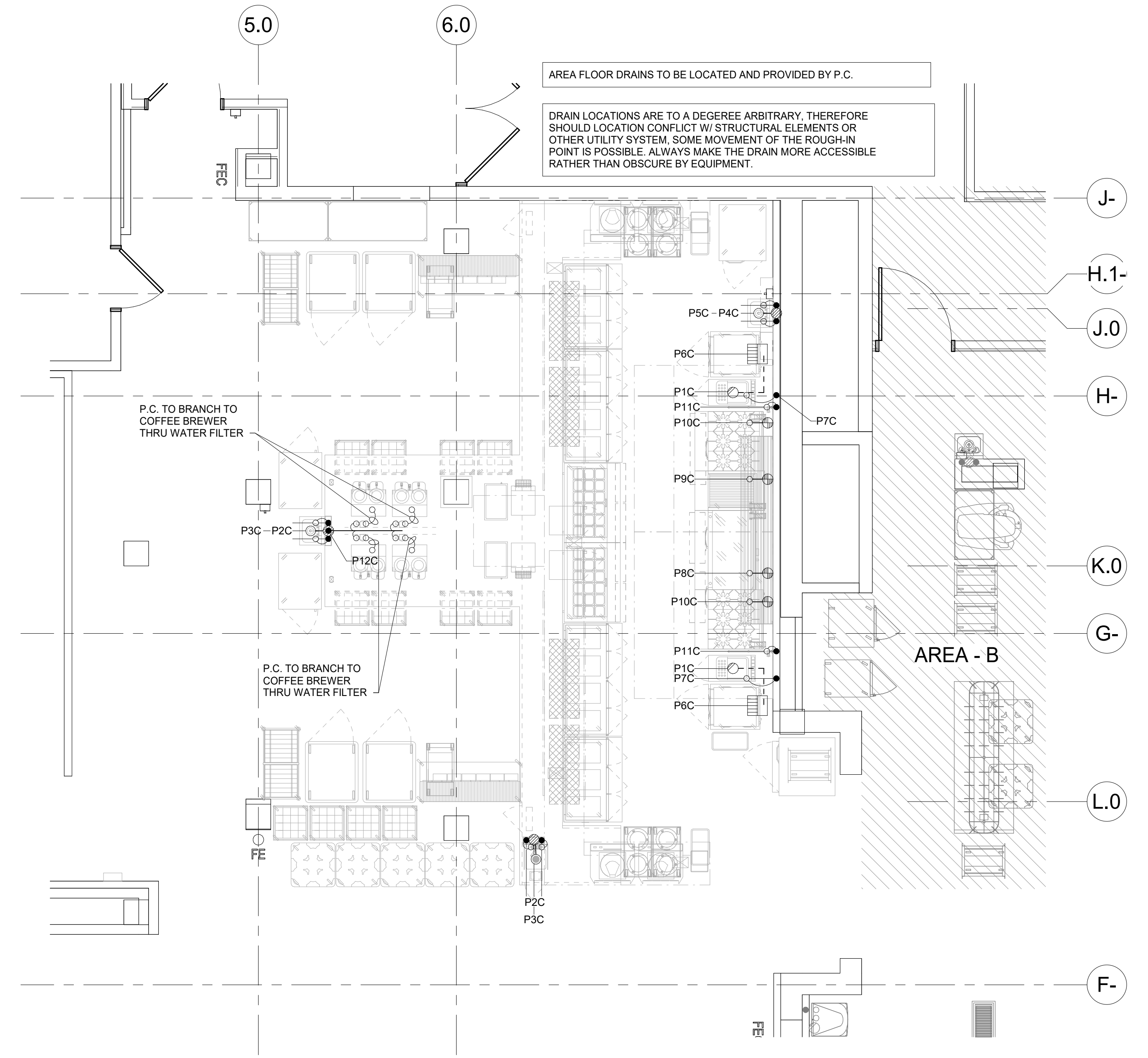
DISPOSER &/OR WASTE PULPER DRAIN LINES SHALL BE PROVIDED W/ADEQUATE CLEANOUT FITTINGS.

INTERPIPING BETWEEN DISPOSER SOLENOID VALVE, DISPOSER & TROUGH &/OR SINK INLETS SHALL BE PROVIDED BY PLUMBING CONTRACTOR. SEE DETAILS FOR ADDITIONAL INFORMATION.

PLUMBING CONTRACTOR SHALL FURNISH & INSTALL ALL BELOW GRADE 6" BEVERAGE CONDUITS AS INDICATED W/24" MINIMUM SWEEPING BENDS, CUT OFF CONDUIT 6" A.F.F. & CAP OFF CONDUIT MUST BE WATER TIGHT & MATERIAL MUST MEET ALL LOCAL & STATE CODES.

PLUMBING SYMBOLS

COLD WATER	CW	●
HOT WATER	HW	●
COOLING TOWER WATER	CTW	●
COOLING TOWER WATER RETURN	CTWR	●
WASTE	W	○
INDIRECT WASTE	IW	○
HUB DRAIN/AIR GAP DRAIN	HD/AGD	○
FLOOR DRAIN	FD	⊗
FUNNEL-TYPE FLOOR DRAIN	FFD	⊗
FLOOR SINK - 1/2 GRATE	FS	⊗
STEAM SUPPLY	SS	⊗
CONDENSATE RETURN	CR	⊗
GAS SUPPLY	G	⊗
POINT OF CONNECTION		⊕



1 PHASE 2 (AREA - C) PLUMBING PLAN  
 1/4" = 1'-0"

PHASE 2 (AREA - C) ELECTRICAL CONNECTIONS SCHEDULE

NUMBER	CONNECTION	SERVICE TO	ITEM NO.	HP	KW	AMPS	VOLT	PHASE	LOCATION	A.F.F.	REMARKS
E1C	DUPLEX	ROLL-IN REFRIGERATOR	C1	1/3	-	6.3	120	1	WALL	80"	-
E2C	JUNCT. BOX	HOOD LIGHTS	C4	-	-	15.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E3C	DUPLEX	WORK TOP FREEZER	C5	-	-	4.8	120	1	WALL	18"	-
E4C	SINGLE	FLASH BAKE OVEN	C6	-	-	30.0	208	1	WALL	50"	-
E6C	JUNCT. BOX	FIRE SUPPRESSION SYSTEM	C9	-	-	10.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E6C	SINGLE	PASTA COOKER	C11	-	7.8	19.5	208	3	WALL	18"	-
E7C	DUPLEX	REFRIGERATED EQUIPMENT STAND	C12	-	-	4.2	120	1	WALL	18"	-
E8C	DUPLEX	REFRIGERATED EQUIPMENT STAND	C14	-	-	4.2	120	1	WALL	18"	-
E9C	DUPLEX	REFRIGERATOR	C18	-	-	5.1	120	1	WALL	76"	-
E10C	SINGLE	MOBILE HEATED PLATE DISPENSER	C21	-	950	4.6	208	1	WALL	18"	-
E11C	SINGLE	BASE ACTIVATOR	C23	-	7.8	23.5	208	3	WALL	56"	-
E12C	DUPLEX	PRINTER (DEDICATED CIRCUIT)	C24	-	-	15.0	120	1	WALL	68"	E.C. TO VERIFY LOADS OF OWNER SUPPLIED EQUIPMENT W/ OWNER
E13C	COMMUNICATION DATA PORT	PRINTER (DEDICATED CIRCUIT)	C24	-	-	15.0	120	1	WALL	68"	E.C. TO VERIFY REQUIREMENTS W/OWNER/OPERATOR EDP/POS PLANS
E14C	JUNCT. BOX	ROOM SERVICE COUNTER LOAD CENTER	C33	-	-	-	120/208	3	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIRED - REFER TO E14C LOAD CENTER SCHEDULE
E15C	-	EMPTY CONDUIT FOR EDP/POS SYSTEMS & PRINTERS	-	-	-	-	-	-	WALL	18"	E.C. TO BRANCH TO E19C COMMUNICATION DATA PORT / VERIFY REQUIREMENTS W/OWNER/OPERATOR EDP/POS PLANS
E16C	JUNCT. BOX	ROOM SERVICE COUNTER LOAD CENTER	C33	-	-	-	120/208	3	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIRED - REFER TO E16C LOAD CENTER SCHEDULE
E17C	DC / DUPLEX	AIR OUTAIN REFRIGERATOR	C38	-	-	8.5	120	1	FA	CLG	E.C. TO PROVIDE DROP CORD AS REQUIRED
E18C	DC / DUPLEX	FREEZER	C48	-	-	7.1	120	1	FA	CLG	E.C. TO PROVIDE DROP CORD AS REQUIRED
E19C	COMMUNICATION DATA PORT	PRINTERS / SCANNERS	-	-	-	-	-	-	FA	CLG	E.C. TO BRANCH TO E19C COMMUNICATION DATA PORT / VERIFY REQUIREMENTS W/OWNER/OPERATOR EDP/POS PLANS
E20C	-	EMPTY CONDUIT FOR EDP/POS SYSTEMS & PRINTERS	-	-	-	-	-	-	FA	CLG	E.C. TO BRANCH TO E19C COMMUNICATION DATA PORT / VERIFY REQUIREMENTS W/OWNER/OPERATOR EDP/POS PLANS
E21C	JUNCT. BOX	HOOD CONTROLLER	C4	-	-	15.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E22C	JUNCT. BOX	M.A.R.V.E.L. CONTROL PANEL	C10	-	-	10.0	120	1	WALL	80"	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E23C	-	EMPTY OCTAGON BOX FOR REMOTE PULL STATION	-	-	-	-	-	-	WALL	48"	PER LOCAL CODES

PHASE 2 E14C LOAD CENTER ELECTRICAL CONNECTIONS SCHEDULE

NUMBER	CONNECTION	QTY	SERVICE TO	ITEM NO.	HP	KW	AMPS	VOLT	PHASE	REMARKS
E14C-A	DUPLEX	1	PRINTER (DEDICATED CIRCUIT)	C24	-	-	15.0	120	1	E.C. TO VERIFY LOADS OF OWNER SUPPLIED EQUIPMENT W/ OWNER
E14C-B	SINGLE	1	3-WELL HOT FOOD TABLE W/ HEATED BASE	C25	-	4.641	19.3	208	1	-
E14C-C	DUPLEX	1	REFRIGERATED SANDWICH PREPARATION UNIT	C27	1/4	-	4.8	120	1	-
E14C-D	JUNCT. BOX	4	HEAT LAMP W/ HEAT LAMP / INFINITE CONTROLS	C28	-	1.840	9.7	120/208	1	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E14C-E	DUPLEX	1	CONVEYOR TOASTER	C31	-	1.8	15.0	120	1	-
E14C-F	SINGLE	1	4-WELL HOT FOOD CABINET W/ HEATED BASE	C32	-	6.188	25.8	208	1	-
E14C-G	DUPLEX	1	COUNTER TOP HOT FOOD WELL	C43	-	1.0	8.3	120	1	-
E14C-H	SINGLE	2	COFFEE BREWER	C46	-	-	30.0	120/208	1	E.C. TO VERIFY LOADS OF VENDOR SUPPLIED EQUIPMENT W/ OWNER
E14C-I	SINGLE	1	COFFEE BREWER	C54	-	-	30.0	120/208	1	E.C. TO VERIFY LOADS OF EXISTING RELOCATED EQUIPMENT W/ OWNER
E14C-K	DUPLEX	2	SCANNER (DEDICATED CIRCUIT)	C50	-	1.8	15.0	120	1	E.C. TO VERIFY LOADS OF OWNER SUPPLIED EQUIPMENT W/ OWNER
E14C-L	SINGLE	1	MICROWAVE OVEN	C53	-	-	20.0	208	1	E.C. TO VERIFY LOADS OF EXISTING SUPPLIED EQUIPMENT W/ OWNER
E14C-M	DUPLEX	1	CONVENIENCE OUTLET	-	-	-	16.0	120	1	-

PHASE 2 E16C LOAD CENTER ELECTRICAL CONNECTIONS SCHEDULE

NUMBER	CONNECTION	QTY	SERVICE TO	ITEM NO.	HP	KW	AMPS	VOLT	PHASE	REMARKS
E16C-A	SINGLE	2	MOBILE HEATED PLATE DISPENSER	C21	-	950	4.6	208	1	-
E16C-B	SINGLE	2	BASE ACTIVATOR	C23	-	7.8	23.5	208	3	-
E16C-C	DUPLEX	3	PRINTER (DEDICATED CIRCUIT)	C24	-	-	15.0	120	1	E.C. TO VERIFY LOADS OF OWNER SUPPLIED EQUIPMENT W/ OWNER
E16C-D	SINGLE	1	3-WELL HOT FOOD TABLE W/ HEATED BASE	C25	-	4.641	19.3	208	1	-
E16C-E	JUNCT. BOX	4	HEAT LAMP W/ LIGHTS / INFINITE CONTROLS	C28	-	1.840	9.7	120/208	1	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E16C-F	DUPLEX	1	REFRIGERATED SANDWICH PREPARATION UNIT	C27	1/4	-	4.8	120	1	-
E16C-G	SINGLE	1	4-WELL HOT FOOD CABINET W/ HEATED BASE	C32	-	6.188	25.8	208	1	-
E16C-H	DUPLEX	1	CONVEYOR TOASTER	C31	-	1.8	15.0	120	1	-
E16C-I	SINGLE	1	COUNTER TOP HOT FOOD WELL	C43	-	1.0	8.3	120	1	-
E16C-K	SINGLE	1	COFFEE BREWER	C46	-	-	30.0	120/208	1	E.C. TO VERIFY LOADS OF VENDOR SUPPLIED EQUIPMENT W/ OWNER
E16C-L	SINGLE	1	MICROWAVE OVEN	C53	-	-	20.0	208	1	E.C. TO VERIFY LOADS OF EXISTING SUPPLIED EQUIPMENT W/ OWNER
E16C-M	DUPLEX	1	CONVENIENCE OUTLET	-	-	-	16.0	120	1	-

ELECTRICAL NOTES

PLEASE DISREGARD NOTES THAT DO NOT APPLY TO THIS PROJECT  
 ELECTRICAL SYSTEM IS DESIGNED FOR 120/208/3 VOLT, 3 PHASE, 60 HERTZ SYSTEM.

ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILING &/OR FROM CENTERLINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY KITCHEN EQUIPMENT CONTRACTOR & ALL TRADES UTILIZING THESE PLANS.

ANY "HOLD" DIMENSIONS ARE CLEAR "FINISH-TO-FINISH" UNLESS OTHERWISE NOTED.

UTILITIES SHOWN ARE FOR ITEMS FOR FOODSERVICE EQUIPMENT ONLY & ARE THE MINIMUM REQUIRED TO OPERATE EQUIPMENT. LOCATIONS OF ANY ADDITIONAL ELECTRICAL UTILITIES (CONVENIENCE RECEPTACLES, TELEPHONE JACKS, INTERCOM JACKS, ETC.) WHICH MAY BE REQUIRED SHALL BE DETERMINED BY THE ARCHITECT/ENGINEER.

ELECTRICAL PLAN SHOWS OUTLETS & CONNECTIONS W/CAPACITIES FOR ACTUAL ROUGH-IN LOCATIONS. REFER TO DIMENSIONED DRAWINGS PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR.

FINAL ELECTRICAL CONNECTIONS INCLUDING WIRING FROM POINT-OF CONNECTION ON EQUIPMENT TO BUILDING ELECTRICAL SYSTEM & INTERCONNECTIONS BETWEEN EQUIPMENT COMPONENTS SHALL BE PROVIDED BY ELECTRICAL CONTRACTOR.

ALL ELECTRICAL MATERIALS, INCLUDING WIRE, CONDUIT, OVERLOAD PROTECTION, MAIN SWITCHES, SAFETY CUT-OUTS, FUSE BOXES, SHUNT-TRIP BREAKERS, DISCONNECT SWITCHES, & CONTROLS SHALL BE PROVIDED BY ELECTRICAL CONTRACTOR.

UTILITIES SHALL BE CONCEALED IN WALLS & STUBBED-OUT OF WALLS. WIRING STUBBED OUT OF FLOOR & RUN EXPOSED ON THE FACE OF THE WALL SHALL NOT BE ACCEPTABLE.

ELECTRICAL COMPONENTS, INCLUDING MAIN SWITCHES, FUSE BOXES, TERMINAL PANELS, DISCONNECT SWITCHES CONDUIT & CONNECTIONS SHALL NOT INTERFERE IN ANY WAY WITH THE OPERATION OF ITEMS OF FOODSERVICE EQUIPMENT.

AMPERAGES INDICATED PER TOTAL FOR EACH UNIT & NOT IN ADDITION TO ANY HP &/OR KW RATINGS SHOWN.

WHERE CALLED FOR, KITCHEN EQUIPMENT CONTRACTOR SHALL FURNISH CORDS & PLUGS FOR INSTALLATION BY ELECTRICAL CONTRACTOR. NEMA NUMBERS SHOWN INDICATE THE CONFIGURATION TO BE PROVIDED FOR THE EQUIPMENT. ANY DIRECT CONNECTIONS SHALL BE PROVIDED BY THE ELECTRICAL CONTRACTOR.

ALL LIGHT FIXTURES IN FOOD STORAGE, PREPARATION, SERVICE OR DISPLAY FACILITIES, AS WELL AS UTENSIL CLEANING & STORAGE AREAS SHALL HAVE SHIELDING OVER BULBS.

KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE WALK-IN FREEZER/COOLER ASSEMBLIES COMPLETE W/OUTLET BOXES, DOOR HEATERS & ALL SYSTEM COMPONENTS PRE-WIRED TO A SINGLE POINT OF CONNECTION. ELECTRICAL CONTRACTOR SHALL PROVIDE INTERCONNECTION CONDUIT & WIRING & MAKE FINAL CONNECTIONS.

ELECTRICAL CONTRACTOR SHALL PROVIDE ELECTRICAL POWER TO & INTERCONNECTION BETWEEN EVAPORATOR COIL, TIME CLOCK, TEMPERATURE CONTROL DEVICE & CONDENSING UNITS, FOR WALK-IN FREEZER/COOLER ASSEMBLIES FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.

DRAIN LINE FROM FREEZER COIL SHALL BE WRAPPED W/HEAT CABLE, TAPED & INSULATED TO PREVENT FREEZING OF CONDENSATE IN THE LINE, BY ELECTRICAL CONTRACTOR.

WALK-IN FREEZER/COOLER VAPOR-PROOF LIGHT FIXTURES ARE SHIPPED LOOSE BY KITCHEN EQUIPMENT CONTRACTOR FOR FIELD INSTALLATION & INTERWIRING AS REQUIRED BY ELECTRICAL CONTRACTOR.

ALL PENETRATIONS INTO WALK-IN FREEZER/COOLERS SHALL BE MADE BY THE KITCHEN EQUIPMENT CONTRACTOR.

ELECTRICAL CONTRACTOR SHALL SEAL ALL PENETRATIONS MADE INTO WALK-IN FREEZER/COOLER ASSEMBLIES, REFRIGERATORS, EXHAUST VENTILATORS W/METHODS & MATERIALS AS APPROVED BY EQUIPMENT MANUFACTURER.

KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE EXHAUST VENTILATOR ASSEMBLIES COMPLETE W/CONTROL PANEL, WASH-DOWN PANEL, LIGHTS, & FIRE SUPPRESSION SYSTEM. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL POWER TO & INTERCONNECTIONS BETWEEN VENTILATOR, CONTROL PANEL, WASH-DOWN PANEL LIGHTS, EXHAUST & SUPPLY FAN, MAGNETIC STARTERS, & ALL MISCELLANEOUS COMPONENTS. SEE PLAN & VENTILATOR SHOP DRAWINGS FOR ADDITIONAL INFORMATION.

FOR VENTILATOR FIRE SUPPRESSION SYSTEM W/ELECTRICALLY HEATED COOKING EQUIPMENT, KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE REMOTE MANUAL PULL STATION, & MICRO-SWITCH. ELECTRICAL CONTRACTOR SHALL FURNISH & INSTALL ELECTRICAL CONTRACTOR &/OR SHUNT-TRIP BREAKERS & ALL INTERCONNECTION CONDUIT & WIRING FOR SHUT-OFF OF ALL ELECTRICALLY HEATED COOKING EQUIPMENT. CONTRACTOR FOR SHUNT-TRIP RELAYS SHALL BE ACTIVATED IN CASE OF FIRE BY MICRO-SWITCH AS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.

FIRE PROTECTION SYSTEM REMOTE CABLE PULL BOX SHALL BE RECESS MOUNTED OCTAGONAL J-BOX & CENTERED @ 48" A.F.F. W/1/2" EMT CONDUIT OUT OF TOP, CONCEALED IN WALL TO 6" ABOVE FINISHED CEILING, BY ELECTRICAL CONTRACTOR.

ELECTRICAL CONTRACTOR SHALL PROVIDE AN EMPTY CONDUIT BETWEEN WASTE PULPING UNIT & WASTE EXTRACTOR UNIT FOR LOW VOLTAGE CONTROL WIRING.

ELECTRICAL CONTRACTOR SHALL PROVIDE EMPTY CONDUIT W/J-BOXES FOR INSTALLATION OF OWNER SUPPLIED CASH REGISTER SYSTEM. VERIFY EXACT REQUIREMENTS W/EQUIPMENT SUPPLIER.

ELECTRICAL CONTRACTOR SHALL PROVIDE COMPUTER GRADE, ISOLATED GROUND ELECTRICAL SERVICE FOR ELECTRICAL CASH REGISTER EQUIPMENT. VERIFY EXACT REQUIREMENTS W/EQUIPMENT SUPPLIES.

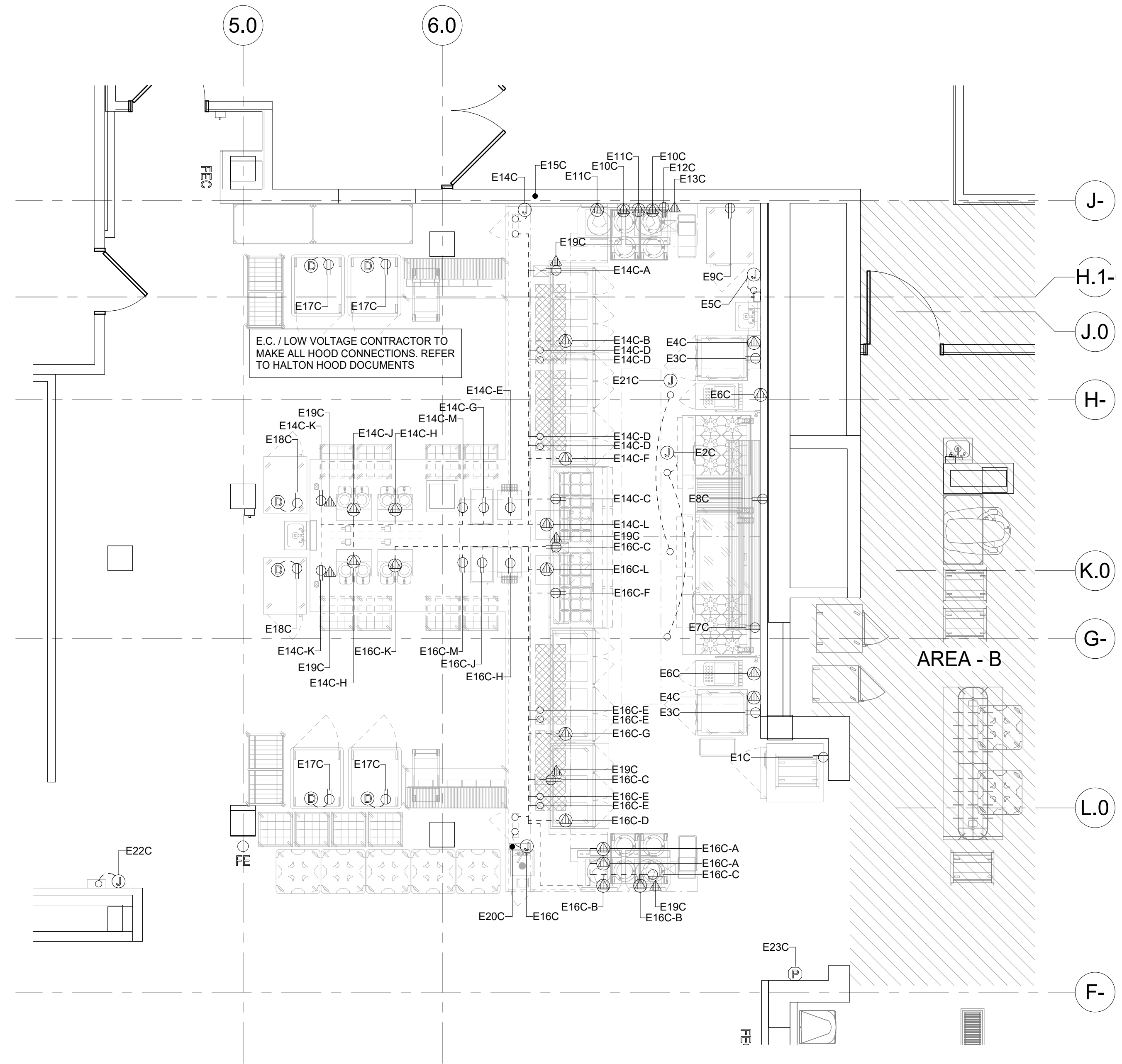
ELECTRICAL RECEPTACLES SHALL BE INSTALLED W/THEIR LONG DIMENSIONS RUN HORIZONTALLY.

ELECTRICAL CONTRACTOR SHALL PROVIDE CONDUIT RACEWAY SYSTEM, FOR REMOTE REFRIGERATION LINES AS INDICATED ON REFRIGERATION PLAN & DETAILS. CONDUIT SHALL HAVE 24" MINIMUM RADIUS BENDS.

ELECTRICAL CONTRACTOR SHALL PROVIDE CONDUIT & CONTROL WIRING BETWEEN REMOTE LOW TEMPERATURE EVAPORATORS & REMOTE COMPRESSOR RACK. REFER TO DRAWINGS FOR DETAILS.

ELECTRICAL SYMBOLS

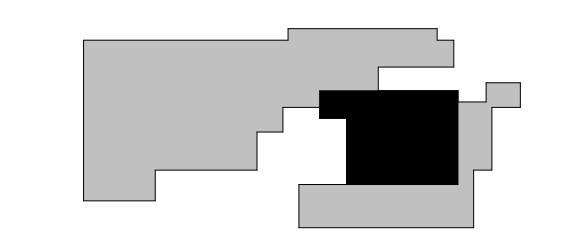
SINGLE RECEPTACLE, NEMA 5-20R	SR	⊕
DUPLEX RECEPTACLE, NEMA 5-15R	DR	⊕
SINGLE RECEPTACLE, 208V OR 480V	SR	⊕
FLOOR RECEPTACLE	FR	⊕
JUNCTION BOX	JB	⊕
DROP CORD OR CONDUIT	DC	⊕
CONDUIT STUB	C	•
SWITCH	S	S
INCANDESCENT LIGHT		⊕
L.E.D. LIGHT		⊕
POINT OF CONNECTION ON EQUIPMENT		⊕
COMMUNICATIONS OUTLET		⊕
VAPOR-PROOF LIGHTS		⊕
PULL BOX-FIRE SUPPRESSION		⊕
GREASE SENSOR	GS	⊕



1 PHASE 2 (AREA - C) ELECTRICAL PLAN  
 1/4" = 1'-0"

PHASE 2 REV 1 4-24-2026

KEY PLAN



ISSUE CHART

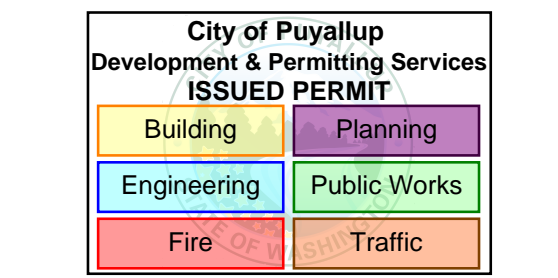
NO.	DATE	DESCRIPTION
1	24127	TITLE

PHASE 2 (AREA - C) ELECTRICAL PLAN AND SCHEDULE

SHEET NUMBER  
**FS01-C.3**

CONSULTANTS

- FOOD SERVICE  
**INMAN FOOD SERVICES**  
 3807 Charlotte Avenue,  
 Nashville, Tennessee 37209  
 C/NL  
**AHBL**  
 1200 6th Ave #1620,  
 Seattle, WA 98101  
 STRUCTURAL  
**PCS**  
 1011 Western Avenue, Suite 810  
 Seattle, WA 98104  
 CONTRACTOR  
**SELLEN**  
 227 Westlake Ave,  
 Seattle, WA 98109  
 PLUMBING  
**MACDONALD MILLER**  
 1004 Madison St,  
 Seattle, WA 98104  
 MECHANICAL  
**MACDONALD MILLER**  
 1004 Madison St,  
 Seattle, WA 98104  
 ELECTRICAL  
**EBO SERVICES**  
 14900 Interurban Ave S #143  
 Seattle, WA 98168  
 PROJECT MANAGER  
**TURNER & TOWNSEND**  
 920 Fifth Avenue,  
 Seattle, WA 98104



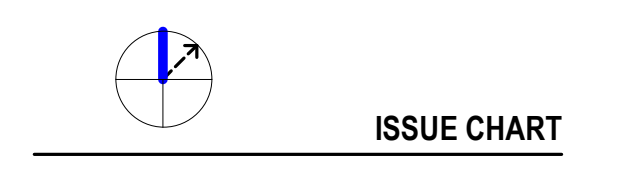
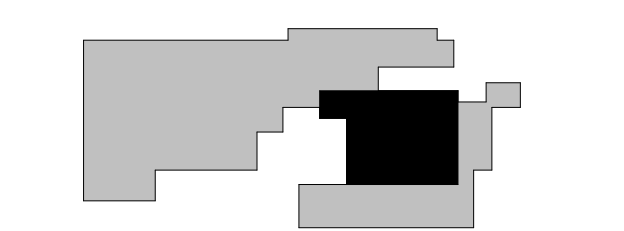
**MultiCare  
Good Samaritan  
Hospital Kitchen**  
 401 15th Ave SE,  
 Puyallup,  
 WA 98372



**MULTICARE**

PHASE 2 REV 1 4-24-2026

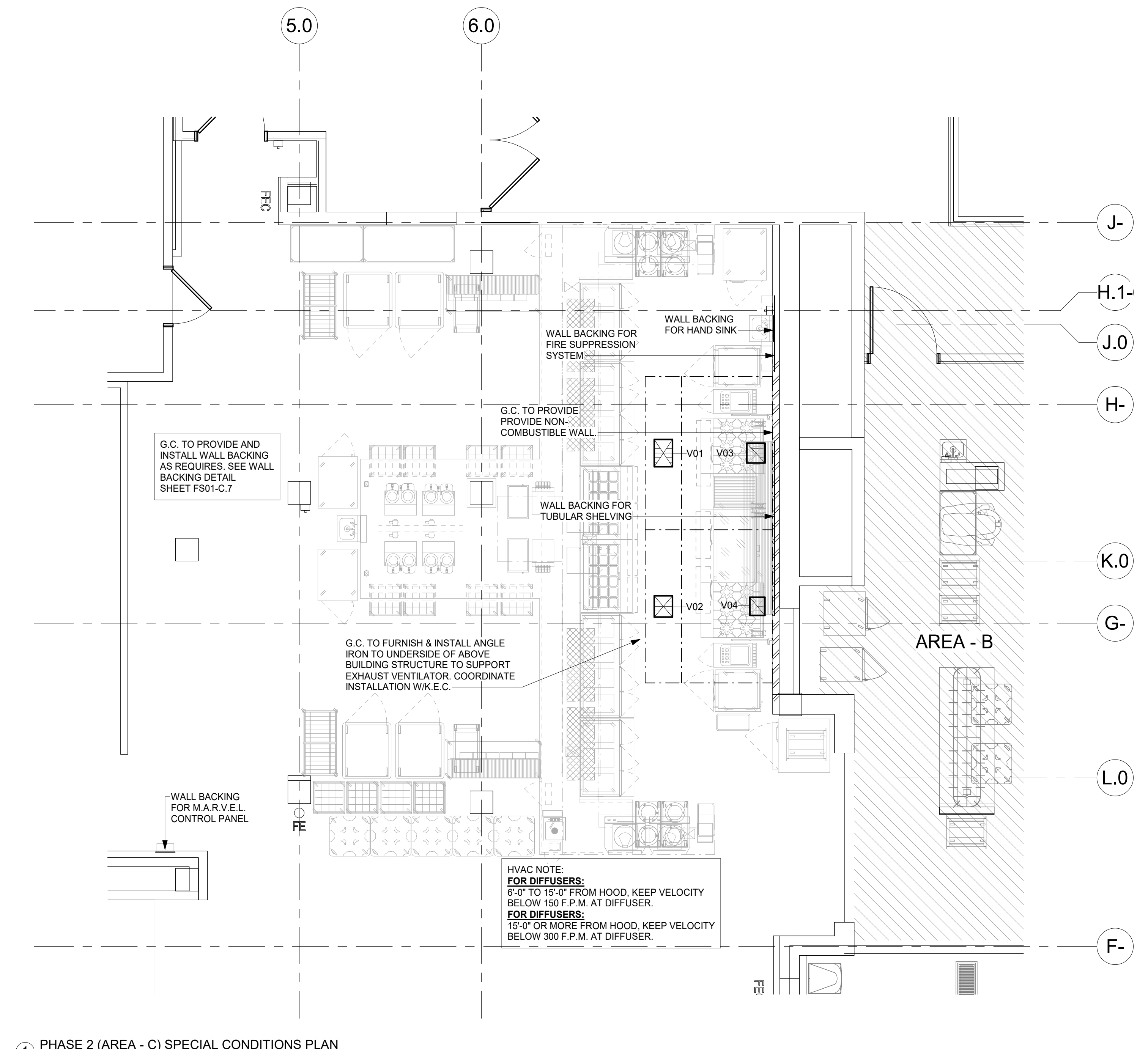
KEY PLAN



NO.	DATE	ISSUE
1	24127	

TITLE  
**PHASE 2 (AREA - C)  
SPECIAL CONDITIONS  
PLAN AND VENTILATION  
SCHEDULE**  
 SHEET NUMBER

**FS01-C.4**



**SPECIAL CONDITIONS NOTES**

**PLEASE DISREGARD NOTES THAT DO NOT APPLY TO THIS PROJECT**

ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILINGS &/OR FROM CENTER LINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR & ALL TRADES UTILIZING THESE PLANS.

ANY "HOLD" DIMENSIONS ARE CLEAR "FINISH-TO-FINISH" UNLESS OTHERWISE NOTED.

REFER TO ARCHITECTURAL/ENGINEERING DRAWINGS FOR ACTUAL CONSTRUCTION DIMENSIONS, LOCATION, THICKNESS & FINISH OF PARTITIONS, FURRING & FLOOR SIZES & LOCATIONS NOT INDICATED ON THE SPECIAL CONDITIONS PLAN.

CEILING SHALL BE SMOOTH, NON-ABSORBENT, WASHABLE & LIGHT COLORED, BY GENERAL CONTRACTOR.

GENERAL CONTRACTOR TO FURNISH & INSTALL ANGLE IRON TO UNDERSIDE OF BUILDING STRUCTURE ABOVE TO SUPPORT EXHAUST VENTILATOR. COORDINATE INSTALLATION WITH THE KITCHEN EQUIPMENT CONTRACTOR.

DEPRESSION FOR WALK-IN FREEZER/COOLER ASSEMBLIES &/OR FLOOR TROUGHS SHALL BE SMOOTH & TRANSIT-LEVEL. REFER TO PLAN FOR SIZES, DEPTHS & ADDITIONAL INFORMATION.

CONCRETE & MASONRY BASES & CURBS SHALL BE SMOOTH & TRANSIT-LEVEL. ALL EXPOSED SURFACES SHALL BE FINISHED THE SAME AS FINISHED FLOOR. REFER TO PLAN FOR SIZES & ADDITIONAL INFORMATION.

ALL BACKING MATERIALS SUITABLE FOR WALL-MOUNTED EQUIPMENT SHALL BE PROVIDED BY GENERAL CONTRACTOR AS DETAILED.

ALL STRUCTURE SUPPORT MATERIALS & BRACING SUITABLE FOR CEILING HUNG EQUIPMENT SHALL BE PROVIDED BY THE GENERAL CONTRACTOR. COORDINATE INSTALLATION WITH THE KITCHEN EQUIPMENT CONTRACTOR.

ALL RACKS &/OR PLATFORMS FOR ROOF-MOUNTED EQUIPMENT & COMPRESSOR RACKS SHALL BE PROVIDED BY GENERAL CONTRACTOR.

ALL WALL, FLOOR &/OR ROOF SLEEVES SHALL BE PROVIDED BY GENERAL CONTRACTOR.

KITCHEN EQUIPMENT CONTRACTOR SHALL UNDER NO CONDITIONS SET-IN-PLACE OR INSTALL ANY PIECE OF EQUIPMENT PRIOR TO TILE FLOORS BEING ACID WASHED & RINSED.

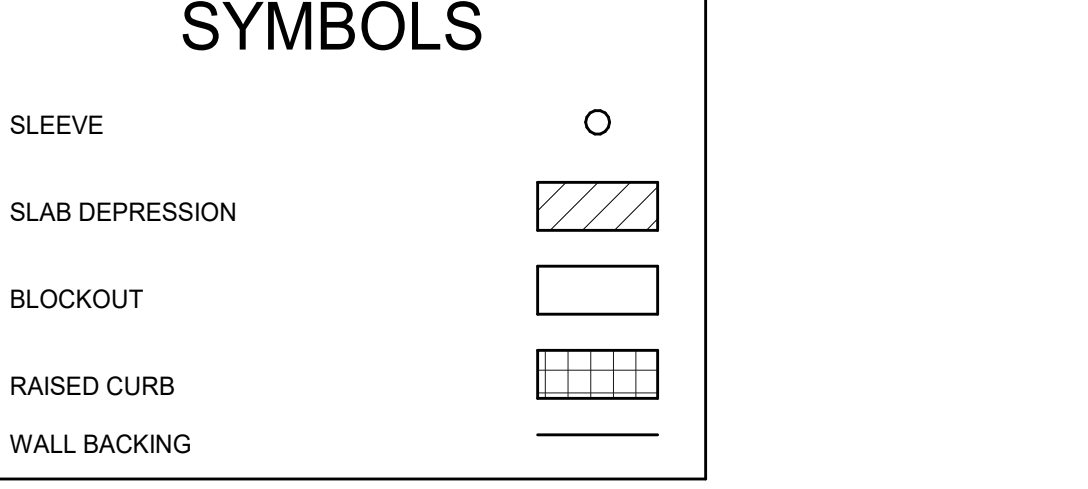
WHERE QUARRY TILE FLOORS ARE EXTENDED INTO WALK-IN FREEZER/COOLER ASSEMBLIES, GENERAL CONTRACTOR SHALL PROTECT ALL EXPOSED METAL SURFACES & REMOTE DOORS PRIOR TO ACID WASHING OF FLOORS & PROVIDE POWER VENTILATION TO REMOVE FUMES.

GENERAL CONTRACTOR SHALL PROVIDE WALL OPENINGS TO ACCOMMODATE ITEMS OF PASS-THRU & CONVEYOR EQUIPMENT AS DETAILED ON PLAN. REFER TO PLAN FOR ADDITIONAL INFORMATION.

BEVERAGE SYSTEM CONDUIT SHALL BE 6" MINIMUM DIAMETER W/2" MINIMUM RADIUS EASY-SWEEP BENDS @ ALL TURNS & FLOOR PENETRATIONS. CONDUITS SHALL BE RUN BELOW FLOOR SLAB WHERE EVER POSSIBLE & SHALL BE ROUTED TO PROVIDE THE SHORTEST RUNS POSSIBLE. RUNS SHOULD NOT EXCEED 75' W/O PULL BOX. ALL PULL BOXES SHALL BE STAINLESS STEEL WHERE EXPOSED & SHALL BE LOCATED IN ACCESSIBLE AREAS. FOR ABOVE SLAB INSTALLATIONS OR WHERE CONDUIT PASSES THROUGH RETURN AIR PLENUMS, PROVIDE 6" EXIT CONDUIT (PVC WILL NOT BE PERMITTED); CONDUIT MUST BE PROVIDED BY GENERAL CONTRACTOR.

16GA. STAINLESS STEEL CORNER GUARDS SHALL BE FURNISHED & INSTALLED BY KITCHEN EQUIPMENT CONTRACTOR AS PER PLANS & DETAILS.

**SPECIAL CONDITIONS SYMBOLS**



**PHASE 2 (AREA - C) VENTILATION SCHEDULE**

ITEM	QTY.	SIZE	CONNECTION	C.F.M.	S.P.	REMARKS
V01	1	18" X 12"	SUPPLY	1549	0.20"	FOR HOOD #C4
V02	1	14" X 12"	SUPPLY	1123	0.20"	FOR HOOD #C4
V03	1	13" X 12"	EXHAUST	1936	0.43"	FOR HOOD #C4
V04	1	12" X 10"	EXHAUST	1404	0.27"	FOR HOOD #C4

**VENTILATION NOTES**

**PLEASE DISREGARD NOTES THAT DO NOT APPLY TO THIS PROJECT**

VENTILATION DUCTWORK, EXHAUST FANS, SUPPLY FANS, INTERLOCKS, MOTOR STARTERS, DISCONNECT SWITCHES, FAN CONTROL, SWITCHES, INTERCONNECTING WIRING, CONDUIT, & FINAL CONNECTIONS (TO & FROM) VENTILATORS &/OR DISHWASHER CONDENSATE HOODS SHALL BE BY H.V.A.C./MECHANICAL CONTRACTOR.

DISHWASHER CONDENSATE DUCT & EXHAUST VENTILATOR SUPPLY & EXHAUST, DUCT SIZES & ALL OTHER VENTILATION SPECIFICATIONS FROM THE DUCT COLLAR ON SHALL BE DETERMINED BY ARCHITECT/ENGINEER & ALL NECESSARY MATERIAL & LABOR PROVIDED BY H.V.A.C./MECHANICAL CONTRACTOR.

VENTILATION CFM, STATIC PRESSURE & DUCT SIZES INDICATED ON THESE PLANS ARE THE SPECIFIED EQUIPMENT MINIMUM REQUIREMENTS.

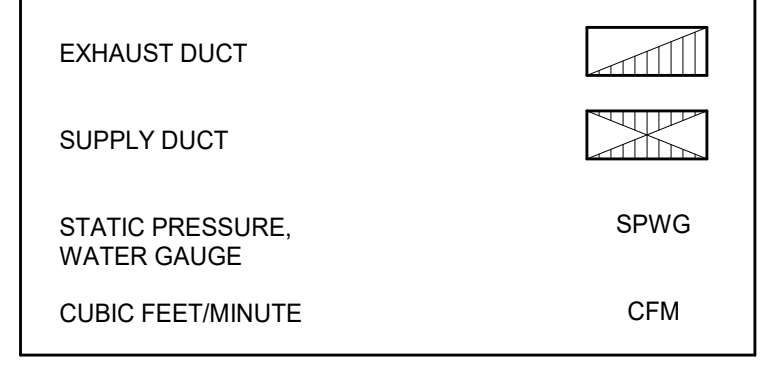
THE FOLLOWING MINIMUM GENERAL FOODSERVICE VENTILATION REQUIREMENTS ARE RECOMMENDED:

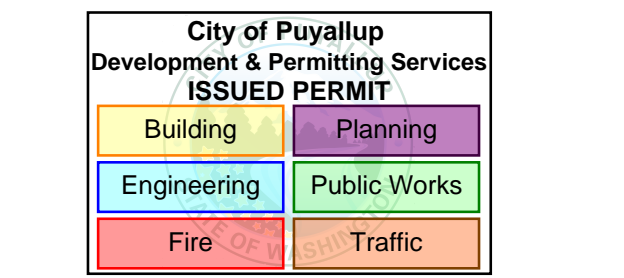
- COOKING, PREPARATION, POTWASHING & DISHWASHING AREAS: REFER TO ASHRAE RECOMMENDATIONS FOR AIR CHANGES PER HOUR.
- STORAGE AREAS: 2-3 AIR CHANGES PER HOUR, 70°F FAHRENHEIT MAXIMUM AMBIENT TEMPERATURE.
- OFFICES AREAS: 4 AIR CHANGES PER HOUR.
- AIR-COOLED REFRIGERATION CONDENSING UNITS, 1000 CFM PER HORSEPOWER SUPPLY & EXHAUST, 90°F FAHRENHEIT MAXIMUM AMBIENT TEMPERATURE. ALL AREAS MUST BE VENTILATED AS REQUIRED BY APPLICABLE GOVERNING CODES.

MAKE-UP AIR SYSTEM SHALL BE DESIGNED TO PROVIDE A 10% TO 20% NEGATIVE AIR PRESSURE IN KITCHEN AREAS TO CONTAIN SMOKE & ODDORS.

ADEQUATE VENTILATION (24 HOURS) IS REQUIRED FOR SELF-CONTAINED REFRIGERATION UNITS IN ENCLOSED AREAS, SUCH AS, ICE MAKERS, WALK-IN COOLER ASSEMBLIES, & BEVERAGE SYSTEMS, TO PREVENT OVERHEATING & COMPRESSOR FAILURE.

**VENTILATION SYMBOLS**

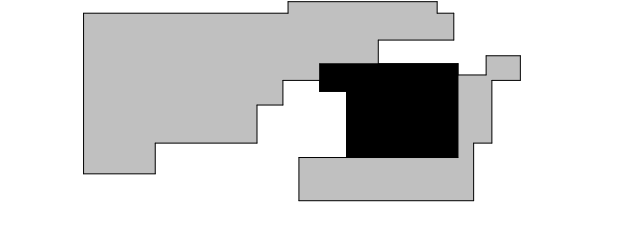




**MultiCare Good Samaritan Hospital Kitchen**  
401 15th Ave SE, Puyallup, WA 98372

**MultiCare Good Samaritan Hospital**  
MULTICARE

KEY PLAN



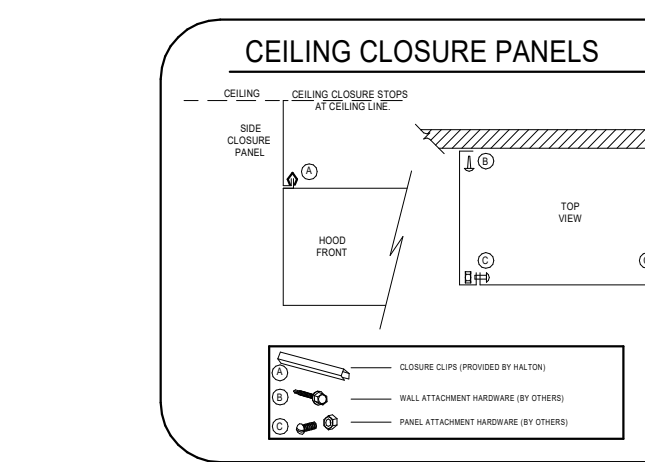
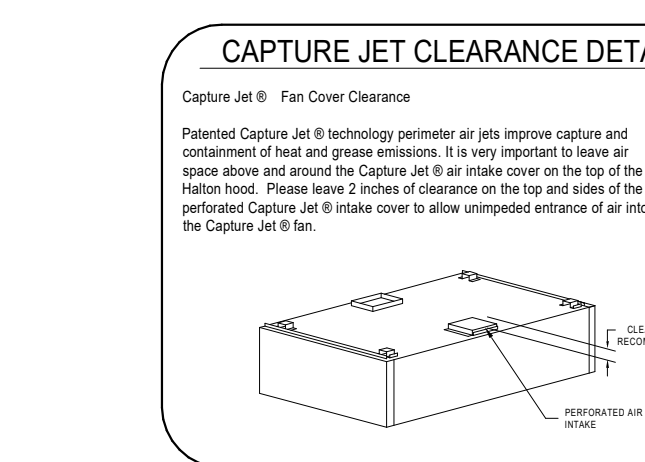
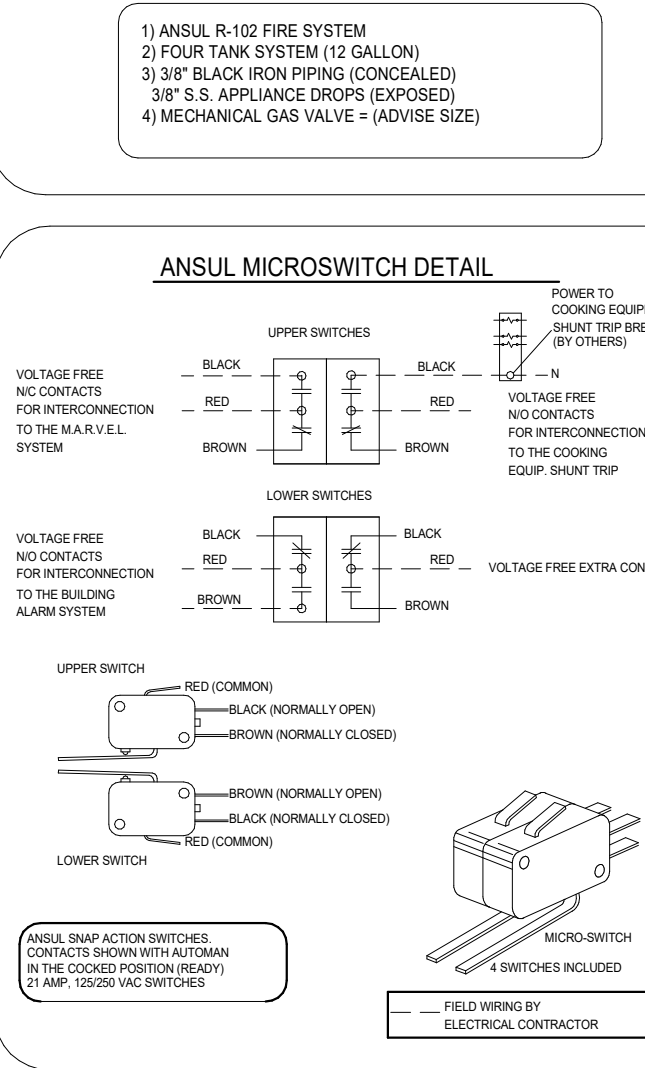
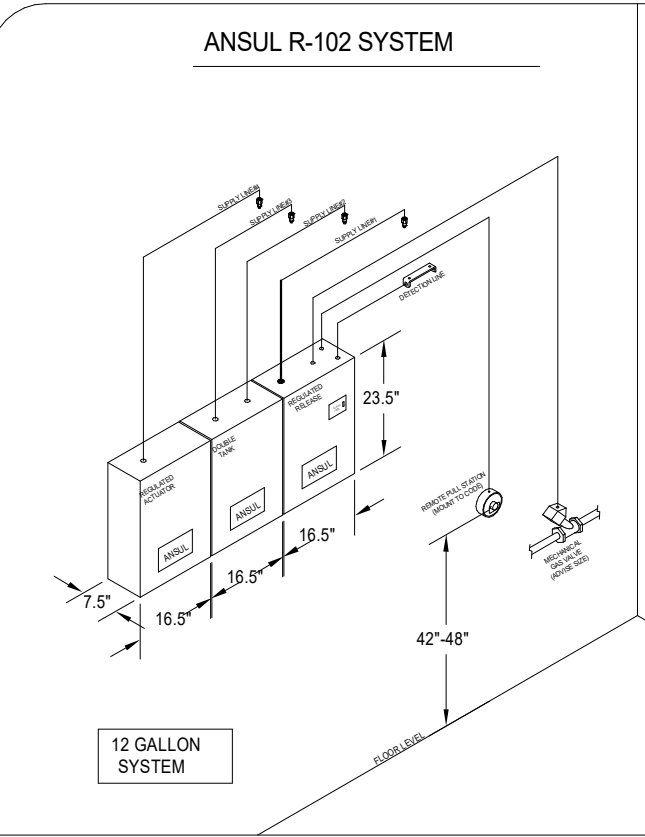
ISSUE CHART

PHASE 2 (AREA - C)  
HOOD DETAILS 4 OF 6  
HALTON DOCUMENTS

SHEET NUMBER  
**FS01-C.5**

**PHASE 2  
AREA C  
KEF-1**

**FULL FLOOD**



**GENERAL SPECIFICATIONS**

- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96, INC. SECTION 507 AND UL 710 STANDARD.
- HOOD IS NSF AND ETL LISTED UNDER THE FOLLOWING FILE NUMBER: ETL I1034326PRT-001
- ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
- THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE LADEN VAPORS FROM COMMERCIAL COOKING EQUIPMENT.
- ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
- CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
- FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

**INSTALLATION REQUIREMENTS**

- KITCHEN EQUIPMENT CONTRACTORS REQUIREMENTS
- PROVIDE DRAWINGS TO APPROPRIATE TRADES REFERENCING UTILITY SERVICE AND COORDINATE FINAL CONNECTIONS.
  - DELIVER ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.
  - FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.
  - THE K.E.C. MUST INFORM HALTON OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS ARE THE RESPONSIBILITY OF THE K.E.C.
  - IF HALTON MANUAL EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION OR TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.
  - IF HALTON MODEL KVL BACKSHELF STYLE HOODS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THE INSTALLATION OF THE CAPTURE-JET FAN.
- ELECTRICAL CONTRACTORS REQUIREMENTS
- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTIONS, WIRING, CONDUIT, ETC., PER NEC AND ALL APPLICABLE LOCAL CODES.

**ELECTRICAL EQUIPMENT REQUIREMENTS**

- FLUORESCENT LIGHT FIXTURE: 40 WATT MAX BULB - 17 AMP EA.
- RECESSED INCANDESCENT LIGHT FIXTURE: 150 WATT MAX BULB - 1.25 AMP EA.
- GLOBE INCANDESCENT LIGHT FIXTURE: 100 WATT MAX BULB - 0.5 AMP EA.
- HCL LIGHT FIXTURES: 12 AMP EA.
- LED LIGHT FIXTURES: 30 AMP EA.
- CAPTURE JET FAN: 72 AMP EA.
- \*ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP\*
- \*LIGHT BULBS, IF REQUIRED, ARE TO BE PROVIDED BY OTHERS\*
- 100W EQUIVALENT CFL OR LED BULBS ARE ACCEPTABLE FOR USE IN THE INCANDESCENT FIXTURE HOUSINGS

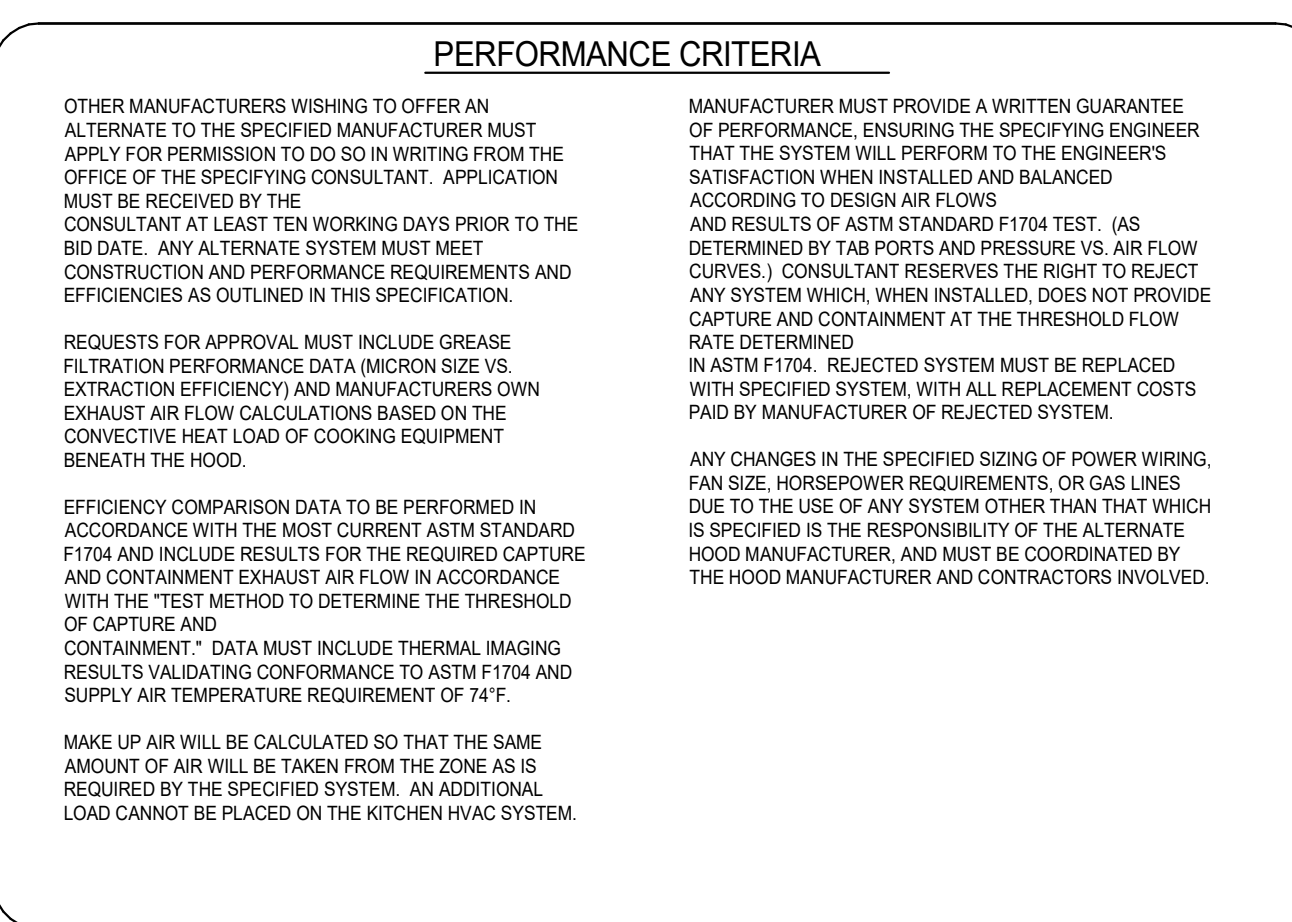
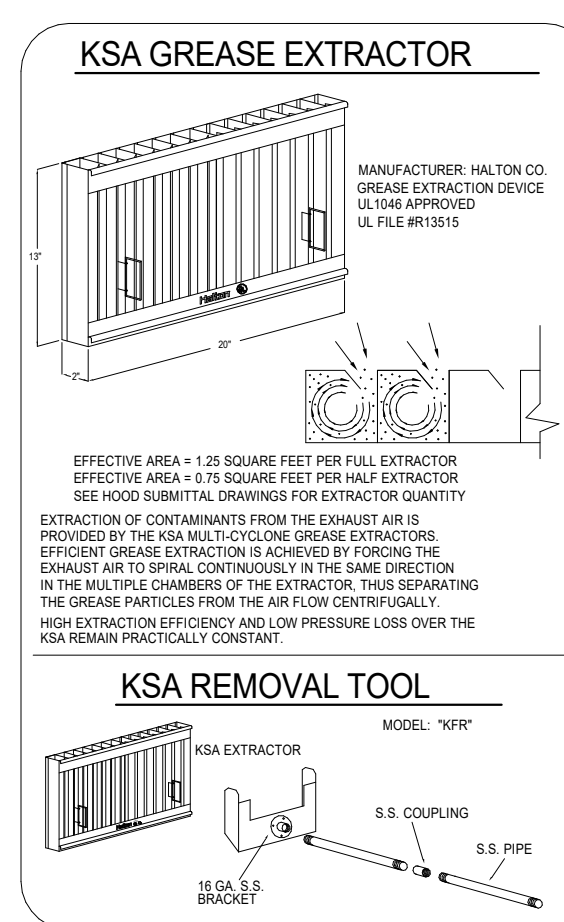
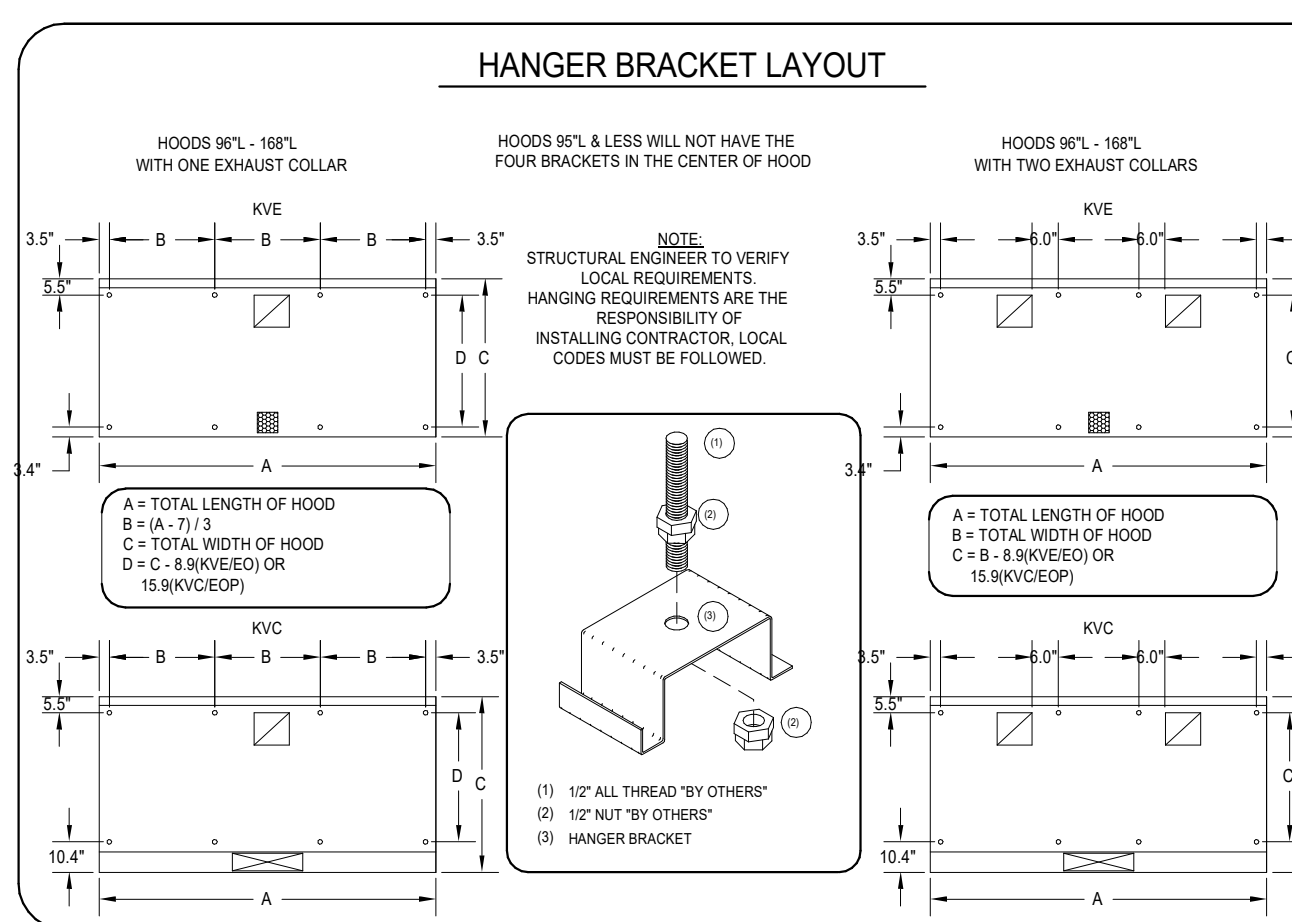
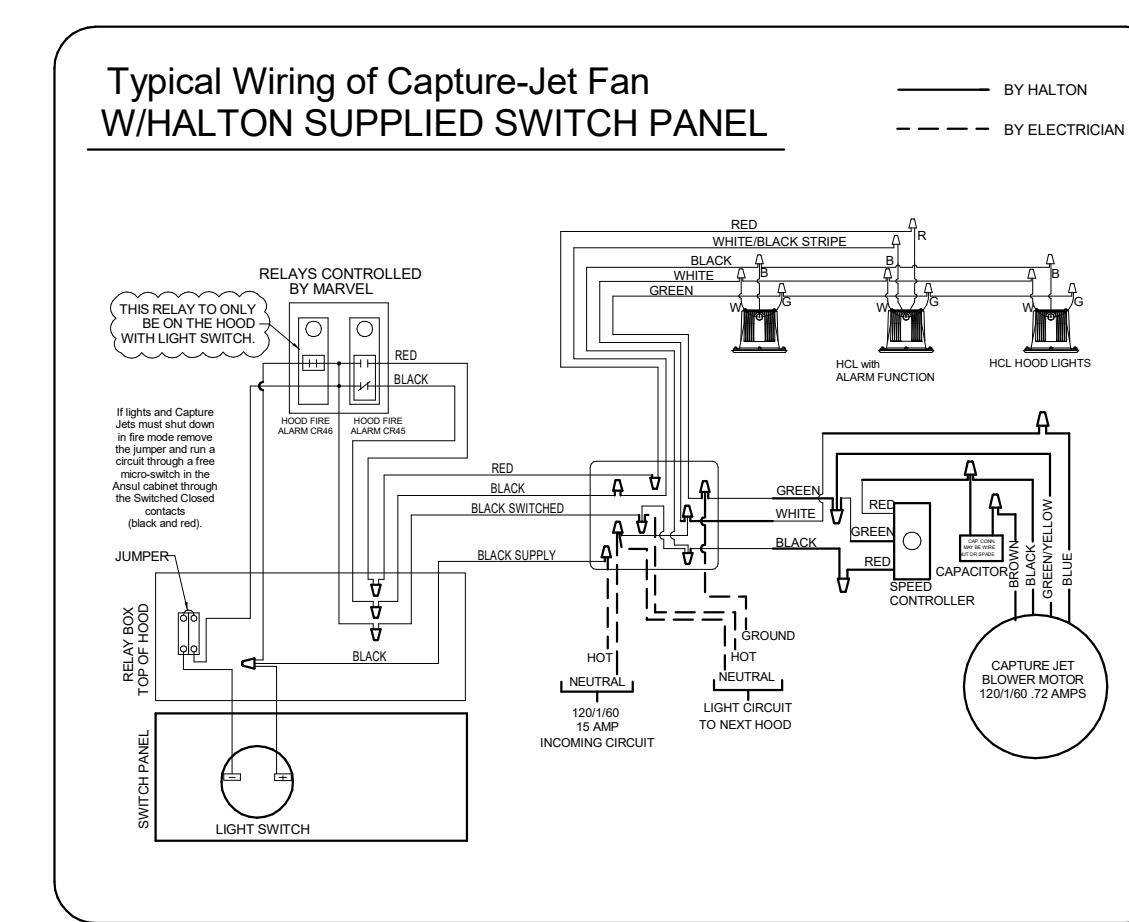
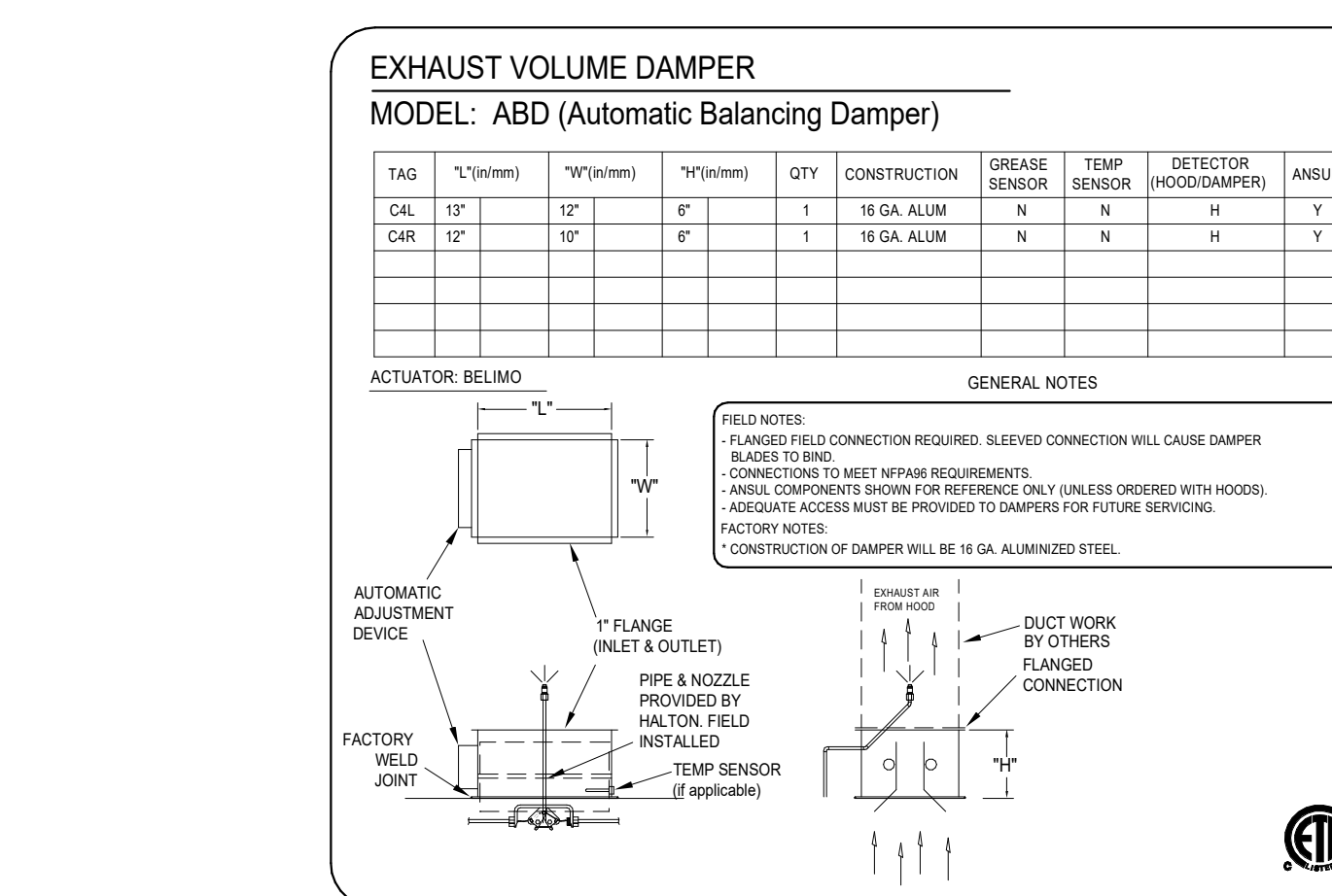
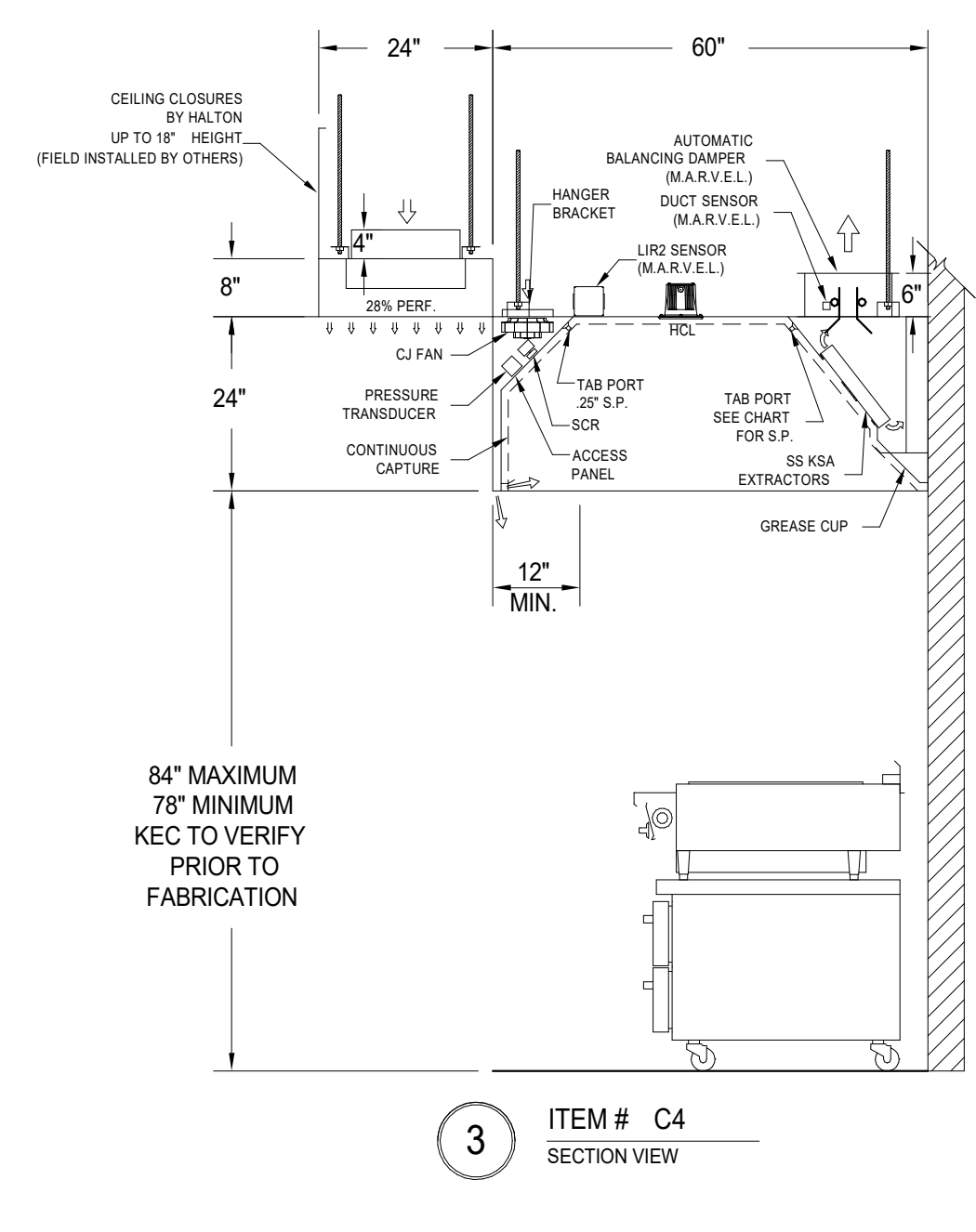
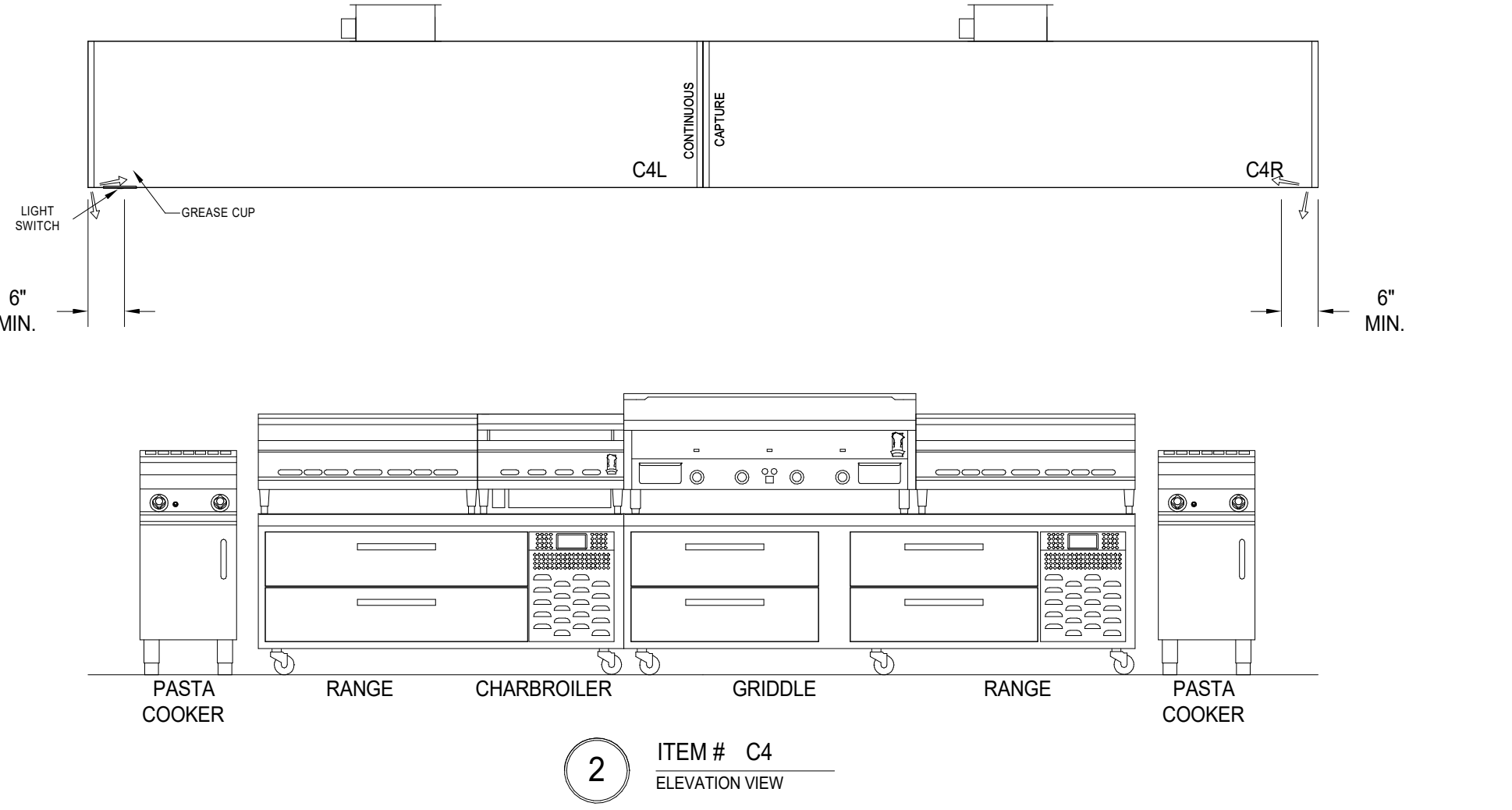
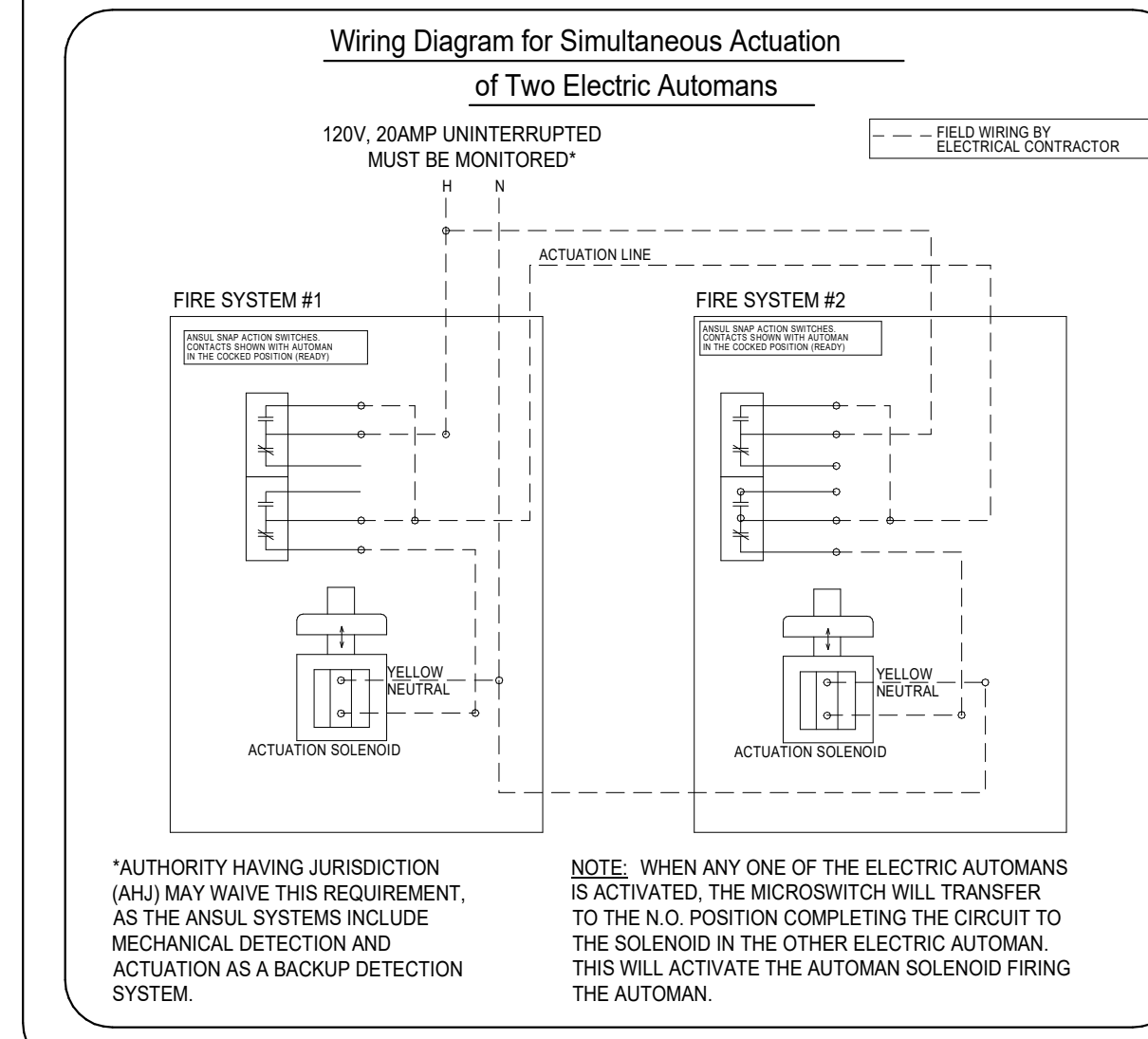
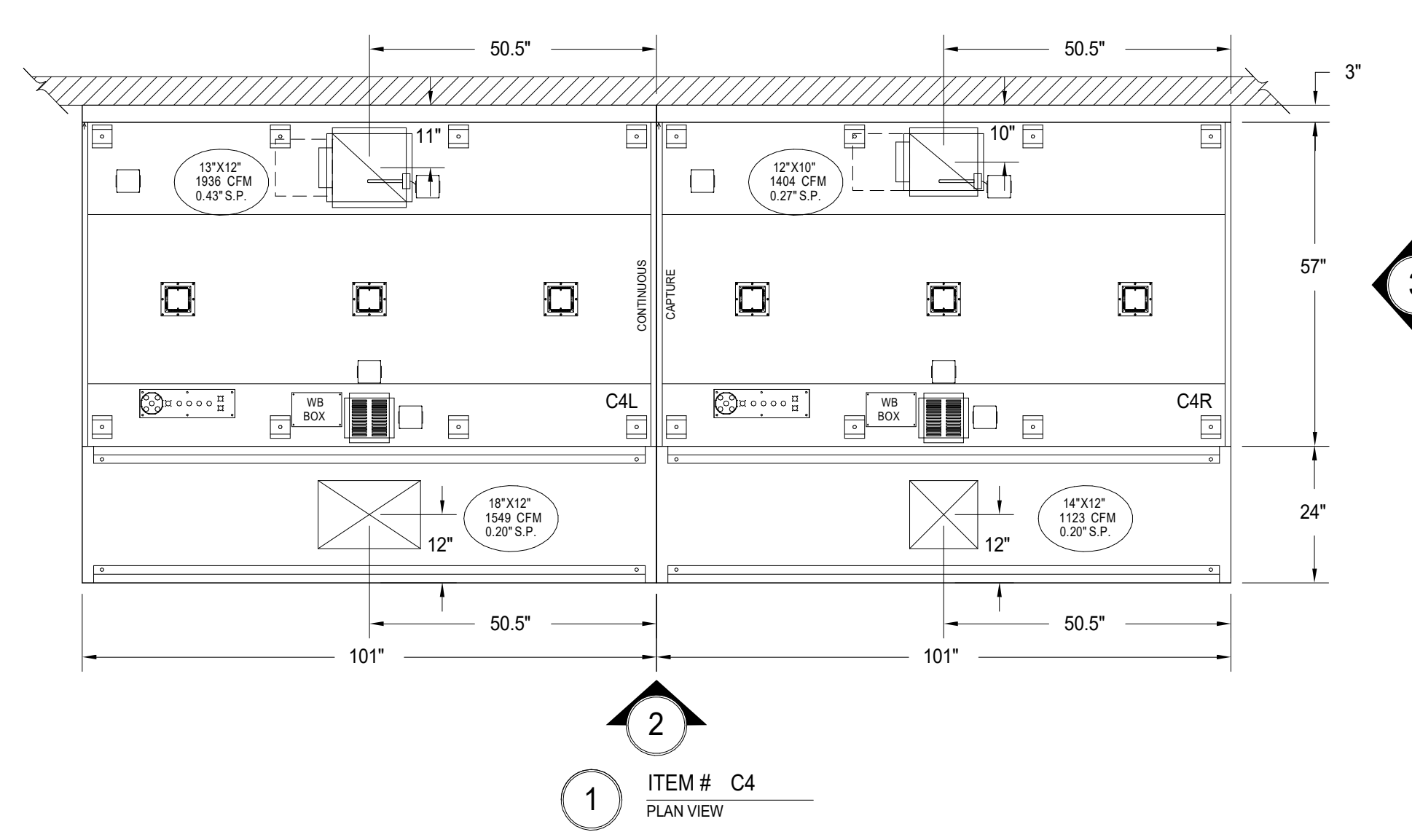
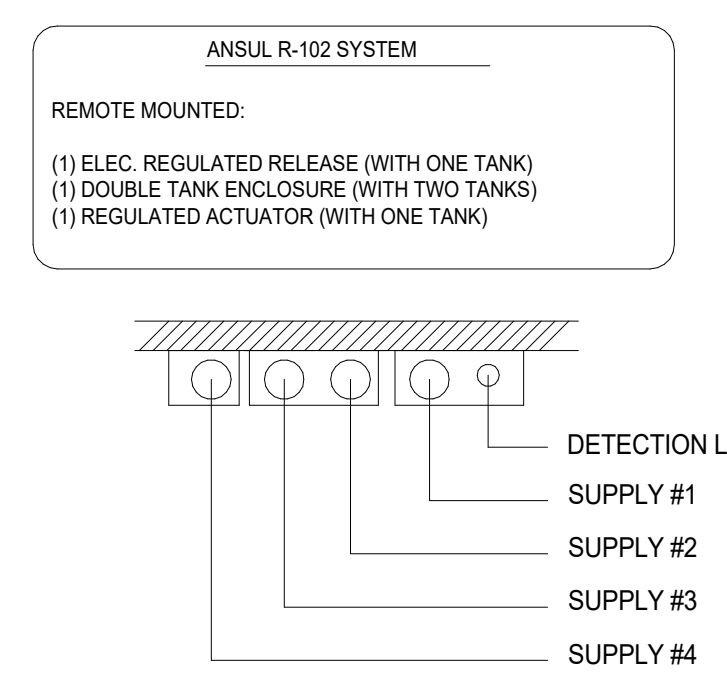
**CEILING HEIGHT NOTE**

IF HALTON COMPANY IS TO PROVIDE CEILING CLOSURE PANELS, THE EXACT DIMENSION OF THE FINISHED CEILING HEIGHT MUST BE PROVIDED PRIOR TO RELEASE.

FINISHED CEILING HEIGHT A.F.F.:

HOOD INFORMATION TABLE																			
HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS					GREASE EXTRACTOR			HOOD CONSTRUCTION	HOOD WEIGHT (LBS)	SUPPLY AIR REQUIREMENTS			PLENUM WEIGHT (LBS)				
		EXHAUST CFM	TOTAL HOOD STATIC PRESSURE	T.A.B. PORT STATIC PRESSURE	EXHAUST COLLAR QTY.	EXHAUST COLLAR LENGTH	EXHAUST COLLAR WIDTH	QTY.	SIZE L			SIZE H	TYPE	SUPPLY CFM		SUPPLY STATIC PRESSURE	SUPPLY COLLAR QTY.	SUPPLY COLLAR LENGTH	SUPPLY COLLAR WIDTH
C4L	KVE	1936	0.43"	0.31"	1	13"	12"	5	20"	13"	KSA	ALL 18 GA. 304 S.S.	715	1549	0.20"	1B1	18"	12"	168
C4R	KVE	1404	0.27"	0.16"	1	12"	10"	5	20"	13"	KSA	ALL 18 GA. 304 S.S.	715	1123	0.20"	1B1	14"	12"	168
TOTAL EXH. CFM =		3340																	
											TOTAL SUPPLY CFM =						2672		

- MAKE UP AIR GUIDELINES**
- VELOCITY MEASURED AT THE LOWER FRONT LIP OF THE HOOD SHALL NOT EXCEED 75 FPM.
  - TRANSFER AIR FROM PARTS OF THE BUILDING OTHER THAN THE KITCHEN SHALL NOT EXCEED 50 FPM VELOCITY.
  - NO SLOT, 2-WAY, 3-WAY OR 4-WAY CEILING DIFFUSER SHALL PROVIDE AIR FLOW DIRECTED AT HOOD. MUST INSTALL DIFFUSERS MINIMUM OF 48" (1219 MM) AWAY FROM ALL OPEN SIDES OF HOODS.
  - \*EXCEPTION-HALTON HOODS MAY BE PLACED 24" (610 MM) AWAY FROM ALL OPEN SIDES OF HOODS.



MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

WEBSITE: www.halton.com

HALTON CO. (USA)  
101 INDUSTRIAL DRIVE  
SCOTTSBURGH, VA 22154  
1-270-232-5930

HALTON CO. (CANADA)  
1021 BREVIK PLACE  
MISSISSAUGA, ONT. L4X 1R7  
1-905-566-9431

REVISION DESCRIPTION

REV.	DATE	BY	CT	DATE	BY
1	02.07.25	CT	02.10.25	RTC	02.10.25
2	03.06.25	KB	03.06.25	RTC	04.04.25
3	04.24.25	CV	04.24.25	RTC	04.24.25
4	05.14.25	RTC	05.14.25	RTC	05.14.25

NO CHANGE  
REVISED APPLIANCES, CFMS  
NO CHANGE  
NO CHANGE  
REVISED PHASE D INTO PHASE C, CONNECTED ACCORDINGLY  
REVISED ROOM LABEL  
REVISED HOOD LABEL & ADDED ANSUL TANK

DATE: 12.13.24

SCALE: NOT TO SCALE

CONSULTANT: INMAN

**Halton**

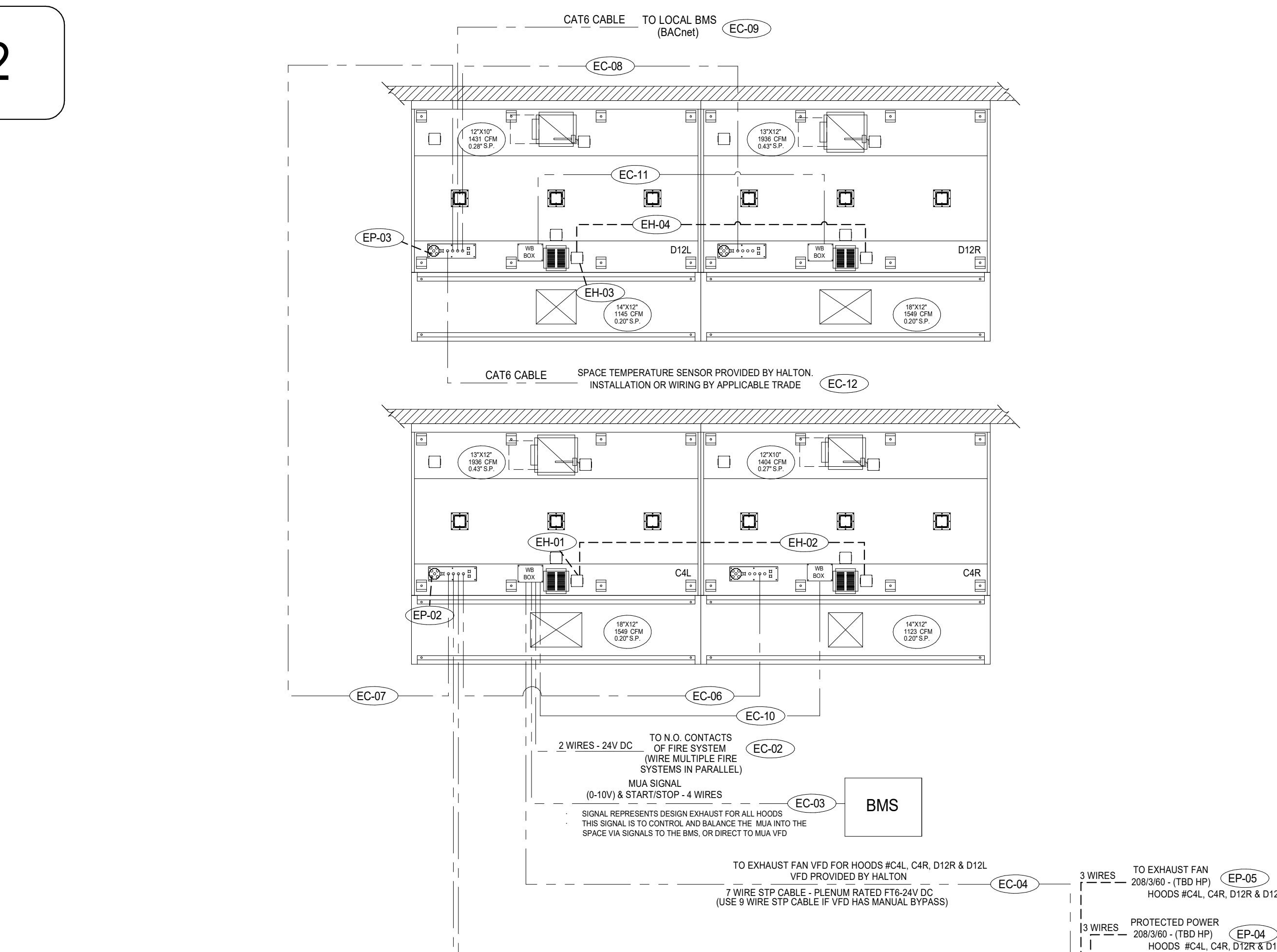
PROJECT: 24127 GOOD SAMARITAN MULTICARE - PHASE C

DRAWING TITLE: HOOD DETAILS

DRAWING NO.: U24-977

REV. NO.: 7 SHEET NO.: 4 OF 6

# PHASE 2



ELECTRICAL CONNECTION SCHEDULE					
CONNECTION #	CONNECTION DESCRIPTION	TYPE	FROM	TO	
<b>HOOD CONNECTIONS (EH)</b>					
EH-01	HOOD LIGHT & CAPTURE JET POWER	3-WIRE, 120V, 15A	BUILDING SOURCE	HOOD C4L	
EH-02	HOOD TO HOOD - FIELD CONNECTION	3-WIRE, 120V	HOOD C4L	HOOD C4R	
EH-03	HOOD LIGHT & CAPTURE JET POWER	3-WIRE, 120V, 15A	BUILDING SOURCE	HOOD C4L	
EH-04	HOOD TO HOOD - FIELD CONNECTION	3-WIRE, 120V	HOOD D12L	HOOD D12R	
<b>CONTROLS POWER CONNECTIONS (EP)</b>					
EP-01	CONTROL PANEL POWER	3-WIRE, 120V, 15A	BUILDING SOURCE	TOUCH SCREEN	
EP-02	HOOD CONTROLLER POWER	3-WIRE, 120V, 15A	BUILDING SOURCE	HOOD C4L	
EP-03	HOOD CONTROLLER POWER	3-WIRE, 120V, 15A	BUILDING SOURCE	HOOD D12L	
EP-04	VFD POWER (HIGH VOLTAGE)	3-WIRE, TBD/3Ø, TBD HP	BUILDING SOURCE	EXH FAN VFD	
EP-05	EXH FAN POWER (HIGH VOLTAGE)	3-WIRE, TBD/3Ø, TBD HP	EXH FAN VFD	EXH FAN MOTOR	
<b>CONTROLS CONNECTIONS (EC)</b>					
EC-01	NETWORK CABLE - PANEL TO HOODS	CAT6	TOUCH SCREEN	HOOD C4L	
EC-02	FIRE MODE SIGNAL	2-WIRE, 24V	HOOD C4L	FIRE SYSTEM	
EC-03	MMA SIGNAL - START/STOP, DEMAND LEVEL (0-10V)	4-WIRE, 24V	HOOD C4L	BMS	
EC-04	VFD CONTROL WIRING	7-WIRE, 24V, PLENUM RATED	HOOD C4L	EXH FAN VFD	
EC-05	SPACE TEMP SENSOR - FIELD CONNECTION	CAT6	HOOD C4L	TEMP SENSOR	
EC-06	NETWORK CABLE - HOOD PAIR - PRIMARY TO SECONDARY	CAT6	HOOD C4L	HOOD C4R	
EC-07	NETWORK CABLE - HOOD CONTROLLER TO HOOD CONTROLLER	CAT6	HOOD C4L	HOOD D12L	
EC-08	NETWORK CABLE - HOOD PAIR - PRIMARY TO SECONDARY	CAT6	HOOD D12L	HOOD D12R	
EC-09	BMS(BACNET) CONNECTION	CAT6	HOOD D12L	BMS	
EC-10	2ØV POWER - 2 WIRES	2-WIRE, 2ØV	HOOD C4L	HOOD C4R	
EC-11	2ØV POWER - 2 WIRES	2-WIRE, 2ØV	HOOD D12L	HOOD D12R	
EC-12	SPACE TEMP SENSOR - FIELD CONNECTION	CAT6	HOOD D12L	TEMP SENSOR	

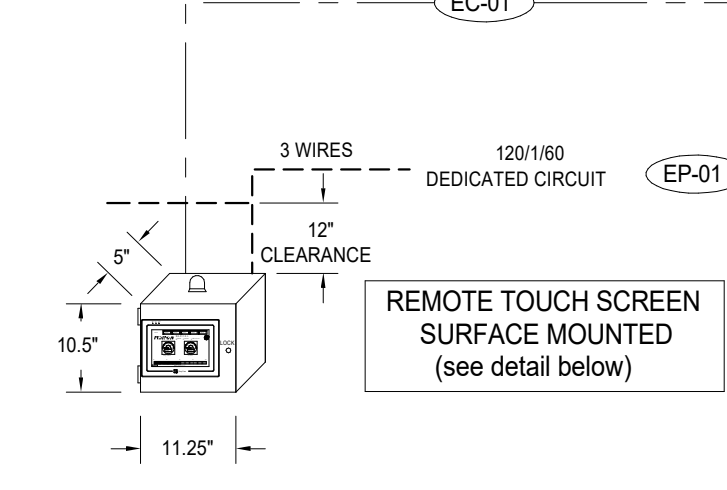
## M.A.R.V.E.L. SCOPE OF WORK

RESPONSIBILITY TO BE SELECTED BY GENERAL CONTRACTOR  
 CONNECTION LOCATIONS WILL VARY PER SYSTEM. REFER TO HALTON M.A.R.V.E.L. DIAGRAMS FOR SPECIFICS

**DEFINITIONS FOR REFERENCE:**  
 M.A.R.V.E.L. I SYSTEMS = 1 EXHAUST FAN SERVING 1 KITCHEN HOOD  
 M.A.R.V.E.L. II SYSTEMS = 1 EXHAUST FAN SERVING MULTIPLE KITCHEN HOODS

VFD = VARIABLE FREQUENCY DRIVES  
 CONNECTION LOCATIONS WILL VARY PER SYSTEM. REFER TO HALTON M.A.R.V.E.L. DIAGRAMS FOR SPECIFICS

- APPLICABLE CONTRACTOR IS RESPONSIBLE FOR THE INSTALLATION OF THE M.A.R.V.E.L. CONTROL PANEL. LOCATION TO BE DETERMINED BY GC AND SHALL BE WITHIN SAME SPACE AS THE SYSTEMS OR AT KITCHEN HOOD FOR M.A.R.V.E.L. I SYSTEMS FOR I.P. ADDRESS
- APPLICABLE CONTRACTOR TO SUPPLY AND INSTALL R445 CAT6 CABLE CONNECTION AT M.A.R.V.E.L. CONTROL PANEL FOR M.A.R.V.E.L. I SYSTEMS OR AT KITCHEN HOOD FOR M.A.R.V.E.L. II SYSTEMS FOR I.P. ADDRESS
- APPLICABLE CONTRACTOR TO INSTALL SPACE TEMP SENSOR (SUPPLIED BY HALTON) IN SAME SPACE AS KITCHEN HOOD SYSTEM AND 48"± A.F.F. NEAREST MUA 1 STAT.
- APPLICABLE CONTRACTOR SHALL SUPPLY AND RUN R445 CAT6 CABLE CONNECTION FROM SPACE TEMP SENSOR TO M.A.R.V.E.L. CONTROL PANEL (M.A.R.V.E.L. I) OR TO KITCHEN HOOD (M.A.R.V.E.L. II).
- APPLICABLE CONTRACTOR TO SUPPLY AND RUN 2 WIRE 2ØV DC WIRING FROM ANSLU FIRE SYSTEM EITHER TO M.A.R.V.E.L. CONTROL PANEL (M.A.R.V.E.L. I) OR TO KITCHEN HOOD (M.A.R.V.E.L. II).
- APPLICABLE CONTRACTOR TO SUPPLY AND RUN R445 CAT6 CABLE FROM HOOD TO HOOD AND TO PANEL AS SHOWN IN HALTON M.A.R.V.E.L. DIAGRAM
- APPLICABLE CONTRACTOR TO SUPPLY AND RUN 4 WIRE MUA SIGNAL (0-10V & START/STOP) FROM M.A.R.V.E.L. CONTROL PANEL (M.A.R.V.E.L. I) OR FROM KITCHEN HOOD (M.A.R.V.E.L. II) TO BMS OR DC.
- APPLICABLE CONTRACTOR TO SUPPLY AND RUN 7 WIRE STP PLENUM RATED CABLE OR WIRE STP CABLE IF VFD IS PROVIDED WITH BYPASS FROM M.A.R.V.E.L. CONTROL PANEL (M.A.R.V.E.L. I) OR FROM KITCHEN HOOD (M.A.R.V.E.L. II) TO EXHAUST FAN (VFD) AND CABINET (SUPPLIED BY HALTON UNLESS OTHERWISE NOTED)
- APPLICABLE CONTRACTOR TO SUPPLY AND RUN R445 CAT6 CABLE FROM CONTROL PANEL TO VFD FOR MODBUS COMMUNICATION.
- APPLICABLE CONTRACTOR IS RESPONSIBLE FOR THE INSTALLATION OF THE VFD(S). LOCATION TO BE DETERMINED BY GC AND SHALL BE WITHIN 150 FEET MAX DISTANCE FROM EXHAUST FAN(S).
- APPLICABLE CONTRACTOR TO SUPPLY AND INSTALL THREE PHASE OR SINGLE PHASE POWER FEED FROM CIRCUIT BREAKER(S) TO VFD(S). APPLICABLE CONTRACTOR TO SUPPLY AND INSTALL THREE PHASE OR SINGLE PHASE POWER FROM VFD(S) TO EXHAUST FAN (VFD) AND CABINET (SUPPLIED BY HALTON UNLESS OTHERWISE NOTED)
- APPLICABLE CONTRACTOR SHALL INSTALL GREASE SENSOR(S), IF PROVIDED, IN MAIN EXHAUST TRUNK, AND WIRE THE SENSOR BACK TO THE DESIGNATED LOCATION.
- APPLICABLE CONTRACTOR TO SUPPLY AND INSTALL 110V (1ØAMP) DEDICATED CIRCUIT AT EACH KITCHEN HOOD. (IF HOODS ARE UV, A SECOND 110V DEDICATED CIRCUIT IS REQUIRED)
- INSTALLING CONTRACTOR TO BE RESPONSIBLE FOR PROVIDING ADEQUATE ACCESS TO ALL COMPONENTS LOCATED ABOVE HOOD.
- HALTON REPRESENTATIVE TO PERFORM FINAL FIELD COMMISSIONING ONCE ALL RESPONSIBILITIES ARE COMPLETED ABOVE.



**M.A.R.V.E.L. TOUCH SCREEN CONTROL PANEL 1**

NOTE: 12" CLEARANCE REQUIRED FOR CELLULAR MODEM RYE

SHOP NOTE: C/W CELLULAR MONITORING

### VERRIDE IN HMI

## KEF-1

HOOD GROUPINGS	
PRIMARY	SECONDARY
C4L	C4R
D12L	D12R

**NOTE:**  
 HALTON SUPPLIED VARIABLE FREQUENCY DRIVES (VFD'S).  
 MANUFACTURER: MEG  
 VFD'S WILL BE PROGRAMMED BY HALTON

**COMMUNICATION WIRING NOTE:**  
 MAXIMUM LENGTH OF CABLES BETWEEN ANY THREE CONTROLLERS (CONTROL PANELS, HOODS, ETC) IN SERIES IS 300 FEET (100 METERS). THIS ALLOWS CONTINUED COMMUNICATION THROUGH A FAILED CONTROLLER. IF GREATER CABLE LENGTH IS NEEDED BETWEEN CONTROLLERS, AN INLINE ETHERNET BOOSTER MUST BE SPECIFIED AND USED.

**NOTES:**  
 ALL FIELD WIRING AND CONNECTION POINTS ARE SUBJECT TO CHANGE DUE TO ELECTRICAL COMPONENTS UPDATE OR OBSOLESCE. HALTON WILL NOT BE LIABLE FOR ANY CHANGE ORDERS BASED ON DRAWINGS CREATED ONE OR MORE YEARS PRIOR TO PRODUCTION. WHEN RELEASED AN UPDATED SET OF ELECTRICAL DIAGRAMS(S) WILL BE SUPPLIED.

**CONNECTIVITY NOTES:**  
 IF COMMUNICATION WITH BUILDING MANAGEMENT SYSTEM (BMS) IS VIA BACNET, THE COMMUNICATION PROTOCOL DEFAULT IS BACNET IP.

**M.A.R.V.E.L. BASIC SEQUENCE OF OPERATIONS**

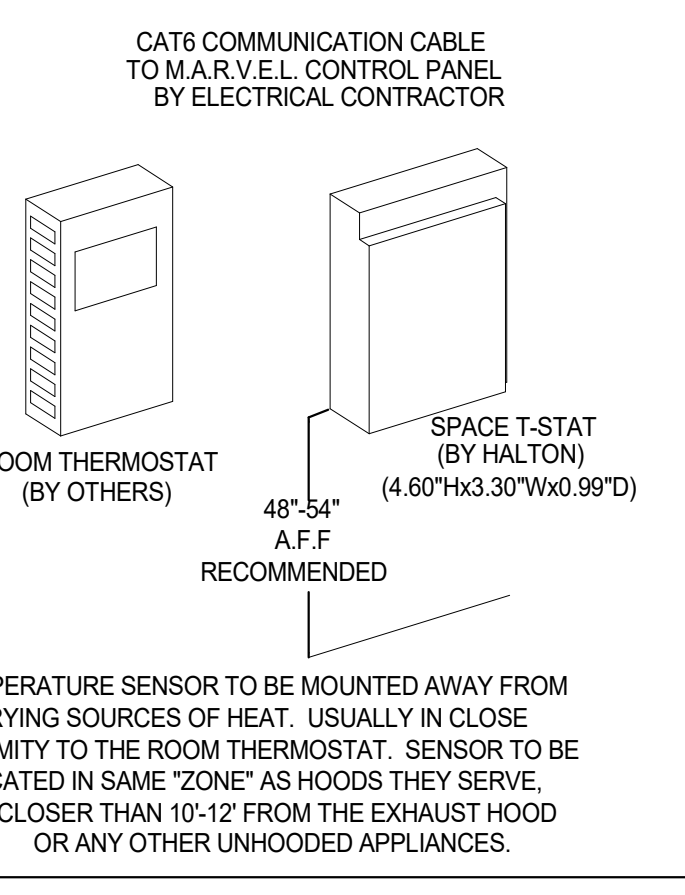
- M.A.R.V.E.L. START UP & SHUTDOWN
- STOP
- COOKING OR ACTIVE MODE
- MAKE UP AIR
- START/STOP
- 0-10V OUTPUT TOTAL MUA DEMAND

**FIRE MODE SEQUENCE:**

- STANDING OVERHIDE FEATURE - IRR
- MEGS - INDIVIDUAL HOOD CONTROL
- MEGS - GROUP HOOD CONTROL
- NO BALANCING DAMPERS

- HALTON CONNECT (BMS)
- ROOM TEMP SENSOR

### SPACE TEMPERATURE SENSOR



### M.A.R.V.E.L. SYSTEM

**M.A.R.V.E.L. EQUIPMENT CONNECTED LOADS**

M.A.R.V.E.L. CONTROL PANEL = 10 AMPS EA.  
 M.A.R.V.E.L. PLC AT EACH HOOD SECTION = 4 AMPS EA. (MAXIMUM 3 M.A.R.V.E.L. HOOD PLC'S PER 15A CIRCUIT)  
 \*\*ALL CIRCUITS ARE NOT TO EXCEED 15 AMP\*\*

**NOTES:**

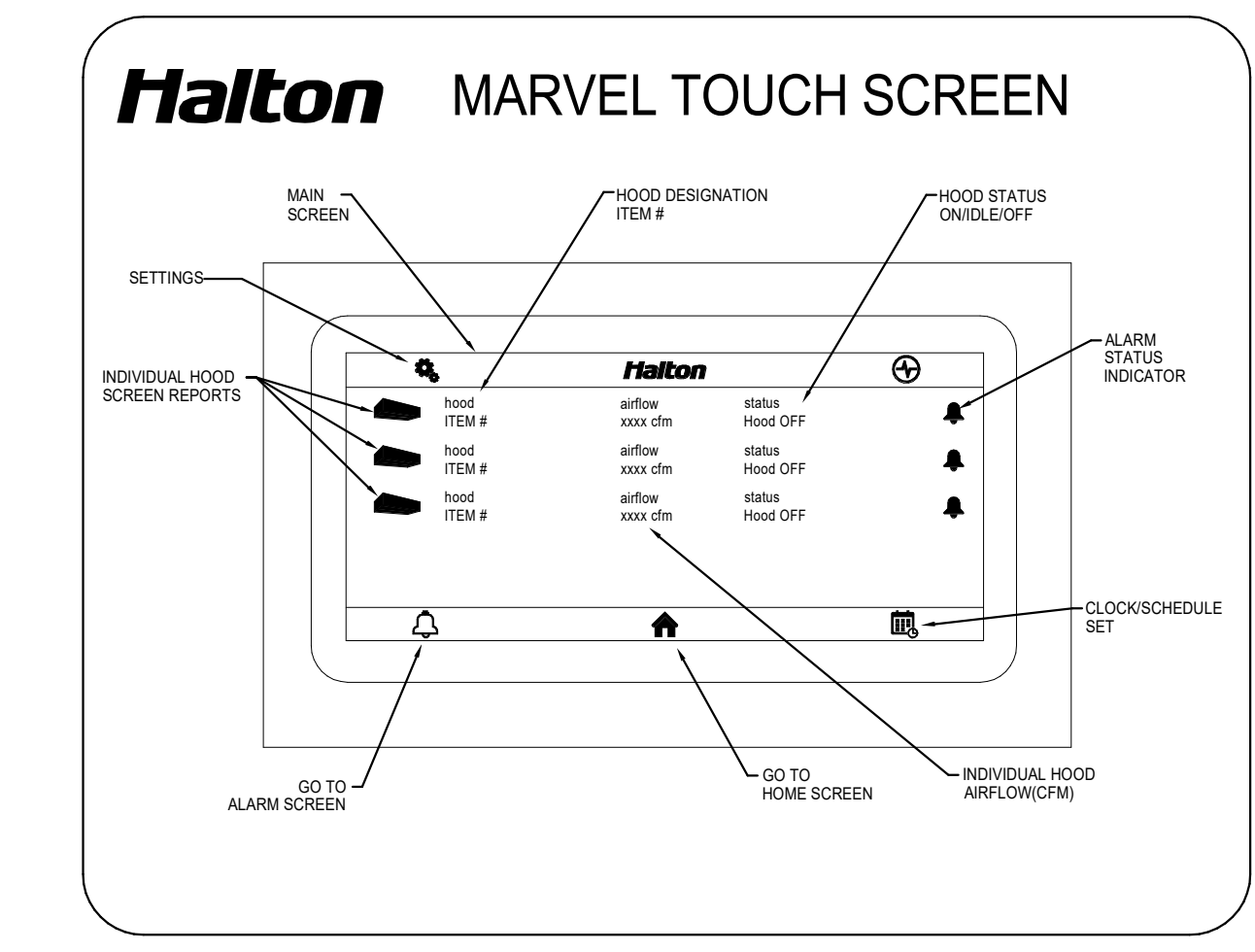
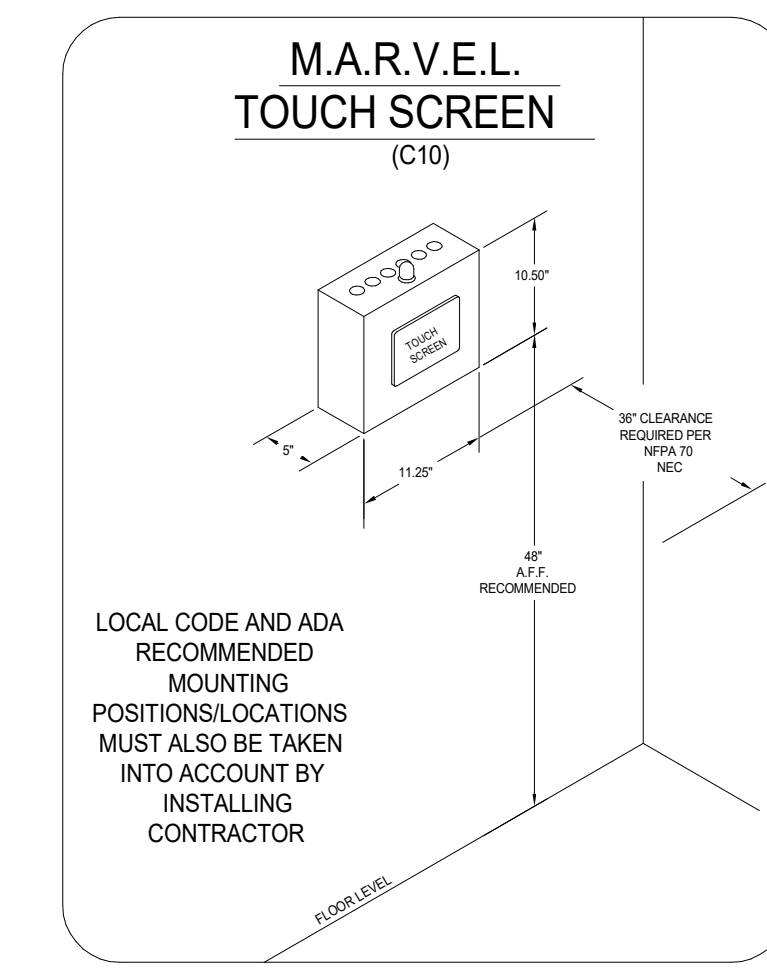
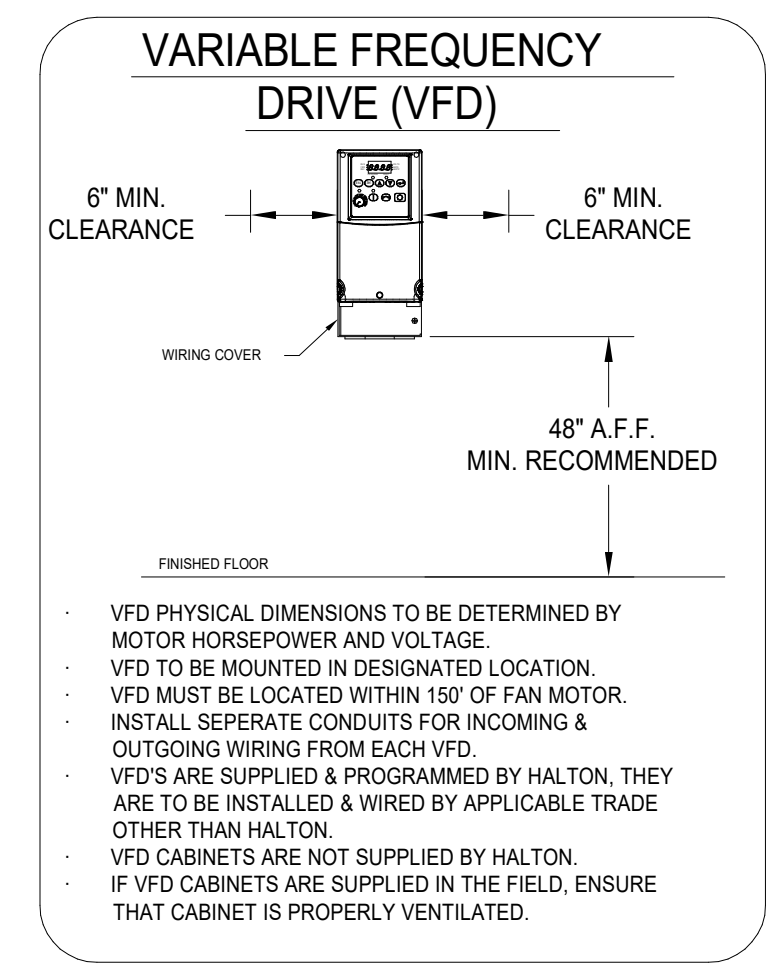
- FIELD WIRING (BY E.C.) - 12ØV - 12ØW MIN - 1ØAWG MAX.
- FIELD WIRING (BY E.C.) - 2ØV - 22ØW MIN - 1ØAWG MAX.
- FIELD WIRING (BY E.C.) - 2ØV - CAT6

**FAN CONFIGURATION DATA FOR M.A.R.V.E.L.**

Exhaust Data	Zone	Voltage/Phase/Hz
EF Item #		
Hood Item #		
EF Item #		
Hood Item #		
EF Item #		
Hood Item #		
EF Item #		
Hood Item #		
EF Item #		
Hood Item #		
EF Item #		
Hood Item #		

**Make Up Air Data:**  
 Quantity of MUA "Zones":  
 Hood Item # located in Zone 1:  
 Hood Item # located in Zone 2:

**NOTE:** Above information must be completed in full prior to project being released for production. If more than four exhaust fans or two MUA zones are being used, please provide this data as well.



THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:

- ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS, FIELD WIRING, AND TYPE OF COOKING EQUIPMENT.
- THE LOCATION AND TYPE OF COOKING EQUIPMENT.

**NOTE TO APPROVER:**  
 THIS DRAWING IS THE PROPERTY OF PERKINS & WILL. IT IS TO BE USED ONLY FOR THE PROJECT AND SITE SPECIFICALLY IDENTIFIED. ANY REUSE OR MODIFICATION WITHOUT THE WRITTEN PERMISSION OF PERKINS & WILL IS STRICTLY PROHIBITED. ANY CHANGES TO THIS DRAWING MUST BE APPROVED BY PERKINS & WILL. REVISIONS TO THIS DRAWING MUST BE APPROVED BY PERKINS & WILL. ANY CHANGES TO THIS DRAWING MUST BE APPROVED BY PERKINS & WILL.

REVISION AND RESUBMIT  WITH CHANGES  
 APPROVED FOR FABRICATION  WITH NO CHANGES  
 APPROVED BY \_\_\_\_\_ DATE \_\_\_\_\_

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

REV	BY	DATE	REVISION DESCRIPTION
1	CT	02.07.25	REVISED HOOD AND CONNECTIONS
2	RTC	02.10.25	NO CHANGE
3	KB	03.05.25	REVISED COLLAR BUBBLES
4	RTC	04.04.25	REVISED ROOM LABEL
5	RTC	04.30.25	NO CHANGE
6	RTC	05.14.25	REVISED HOOD LABELS

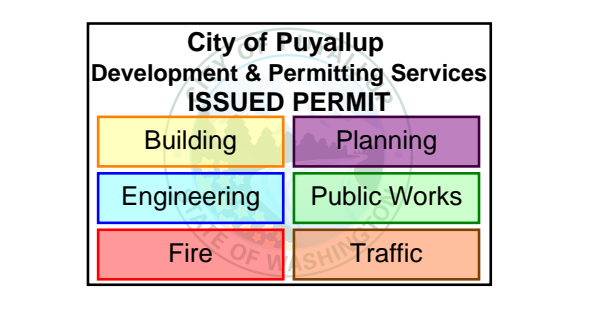
WEBSITE: www.halton.com  
 HALTON CO. (USA)  
 10000 W. 10TH AVE.  
 SCOTTSDALE, AZ 85264  
 1-270-237-5600

HALTON CO. (CANADA)  
 1000 W. 10TH AVE. SW  
 MISSISSAUGA, ONT. L4W 3R7  
 1-905-565-5243/3031

PROJECT: 24127 GOOD SAMARITAN MULTICARE - PHASE C  
 LOCATION: INMAN  
 DRAWN BY: NOT TO SCALE  
 DATE: 12.13.24  
 SCALE: NOT TO SCALE  
 CONSULTANT: INMAN

DRAWING TITLE: DEMAND CONTROL DETAILS  
 DRAWING NO: U24-977  
 REV. NO: 7 SHEET NO: 6 of 6

- FOOD SERVICE**
- INMAN FOOD SERVICES**  
 3807 Charlotte Avenue,  
 Nashville, Tennessee 37209
- CONTRACTOR**
- SELLEN**  
 227 Westlake Ave,  
 Seattle, WA 98109
- MACDONALD MILLER**  
 1004 Madison St,  
 Seattle, WA 98104
- MACDONALD MILLER**  
 1004 Madison St,  
 Seattle, WA 98104
- ELECTRICAL**
- EBD SERVICES**  
 14900 Interurban Ave S #143  
 Seattle, WA 98168
- PROJECT MANAGER**
- TURNER & TOWNSEND**  
 920 Fifth Avenue,  
 Seattle, WA 98104

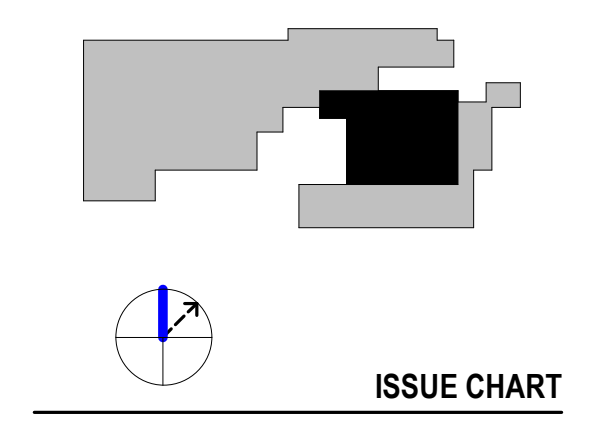


**MultiCare Good Samaritan Hospital Kitchen**  
 401 15th Ave SE,  
 Puyallup, WA 98372

**MultiCare Good Samaritan Hospital**

### MULTICARE

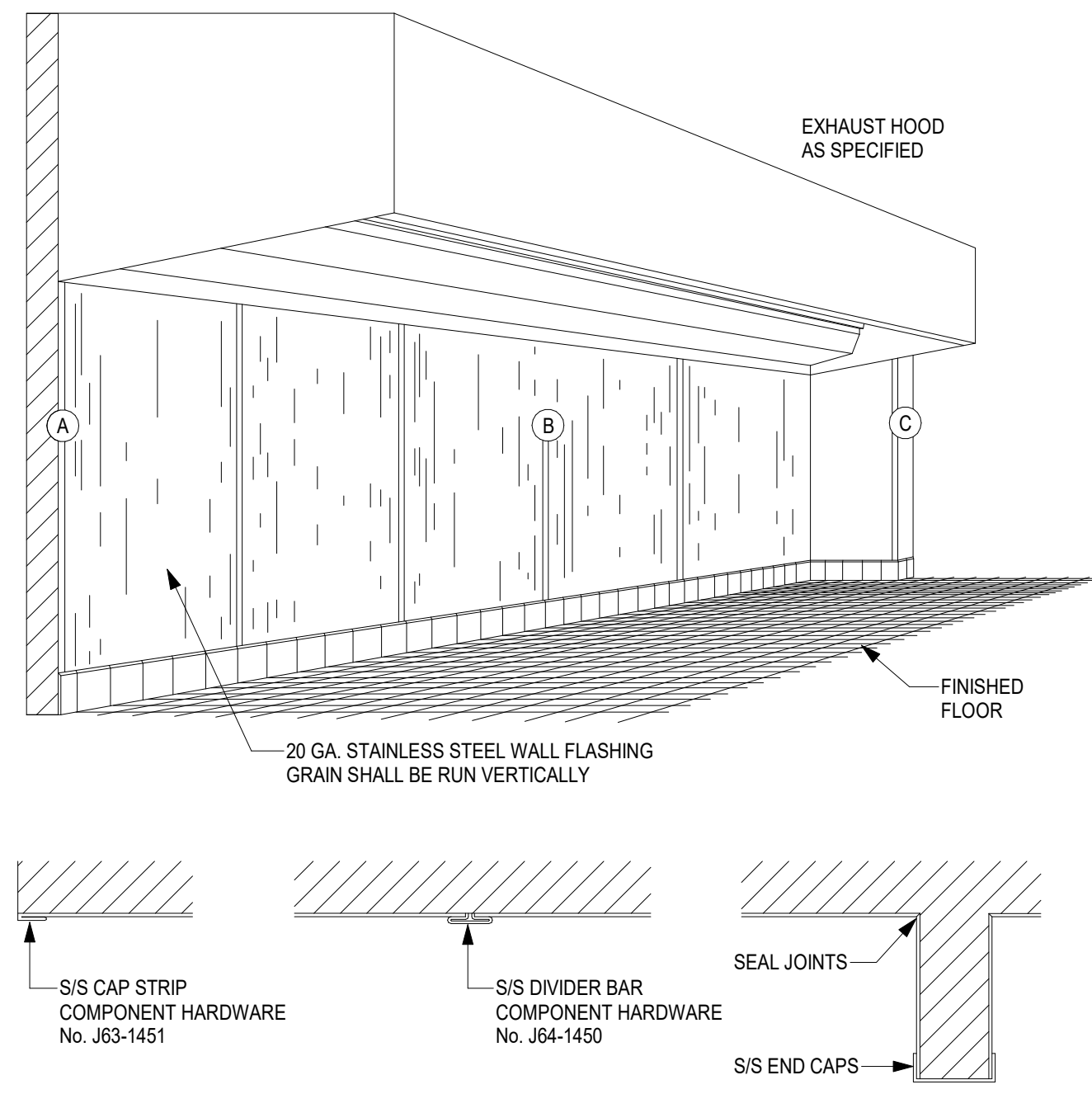
### KEY PLAN



### ISSUE CHART

**PHASE 2 (AREA - C) DEMAND CONTROL DETAILS 6 OF 6 HALTON DOCUMENTS**

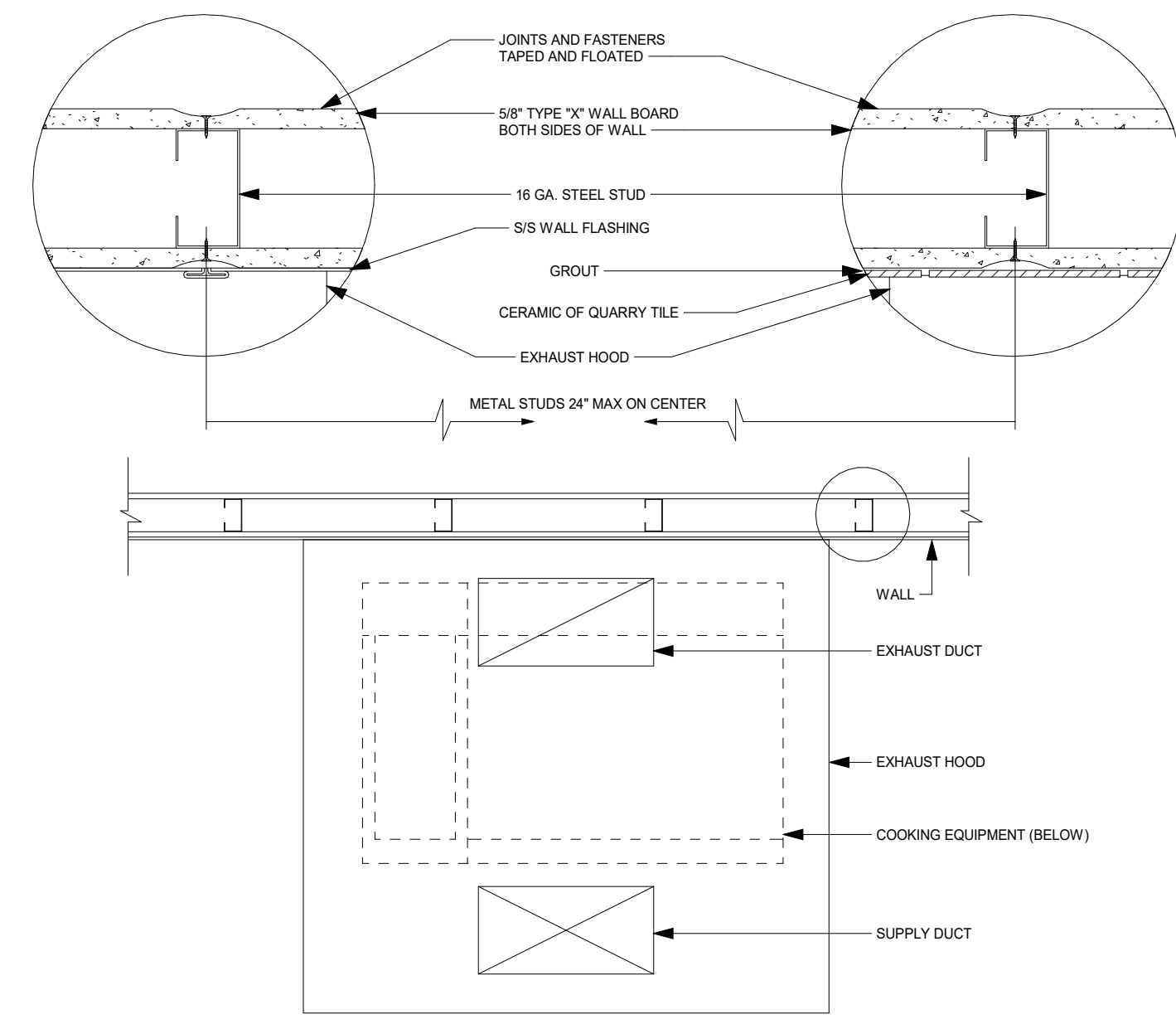
**FS01-C.6**



SECTION "A" SECTION "B" SECTION "C"

NOTE: SECURE FLASHING TO WALL WITH HEAT RESISTANT MASTIC

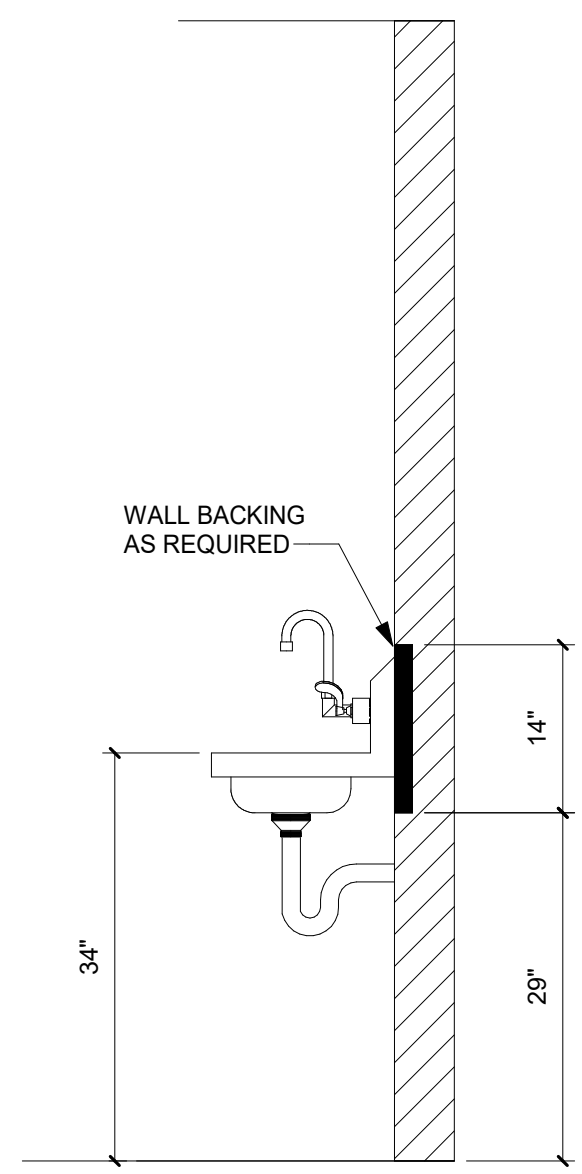
**S/S WALL FLASHING DETAIL**



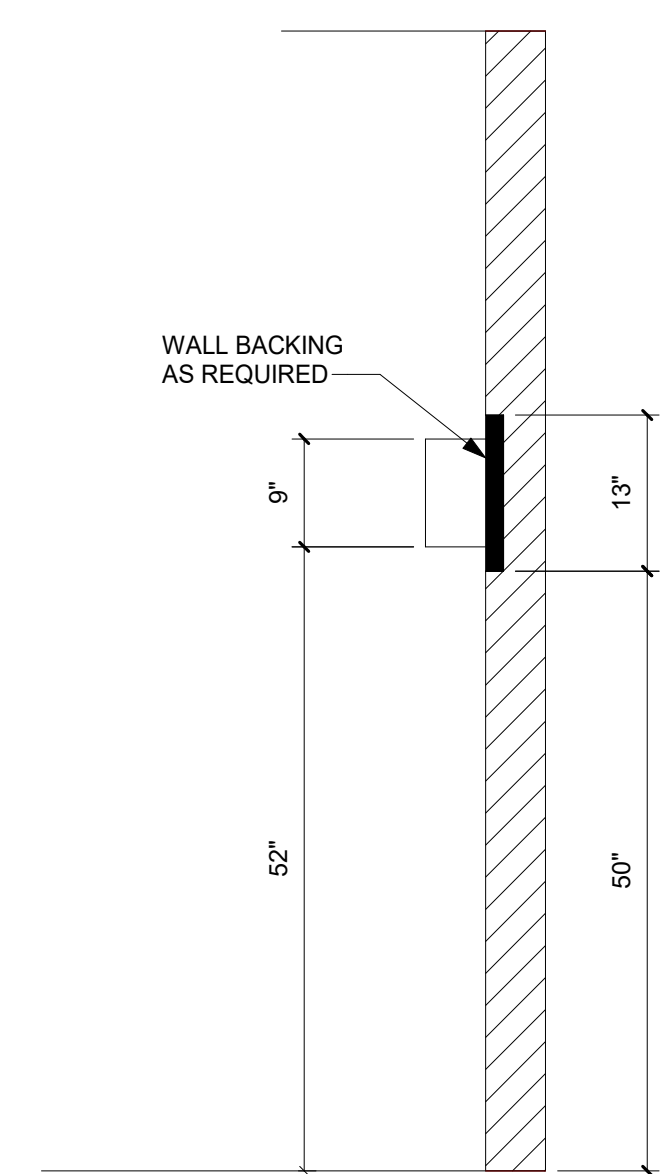
NOTE:  
THE FOLLOWING CONDITIONS MUST BE MET IN ORDER TO QUALIFY THIS TYPE OF WALL CONSTRUCTION AS NON-COMBUSTIBLE:

1. THE DRY WALL IS TYPE "X" FIRE RATED 5/8" THICK ON BOTH SIDES OF THE WALL.
2. THE TILE IS EITHER CERAMIC OR QUARRY WITH APPROPRIATE GROUT.
3. THE STUDS ARE METAL 16 GA. MINIMUM AT 24" CENTERS.
4. THE JOINTS AND FASTENERS OF THE GYPSUM BOARD ARE TAPED AND SPACKLED.
5. THE SURFACE OF THE GYPSUM BOARD IS SEALED BY THE TILE AND GROUT. (NO FLAMABLE ADHESIVES MAY BE USED TO BOND THE TILE TO THE WALL.)

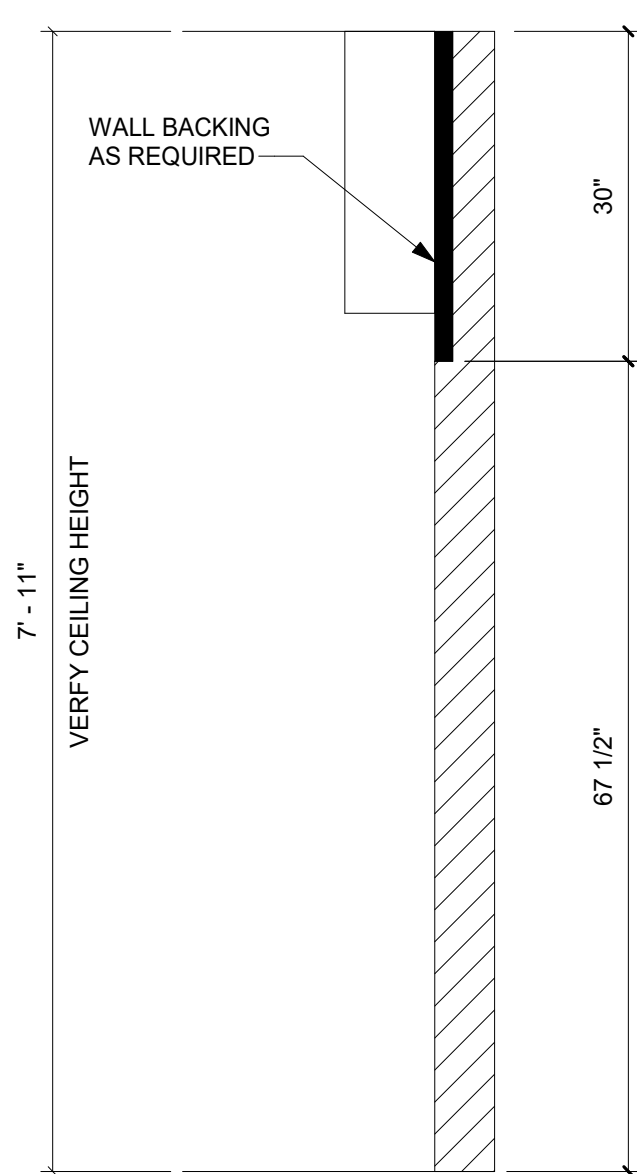
**NON-COMBUSTIBLE WALL**



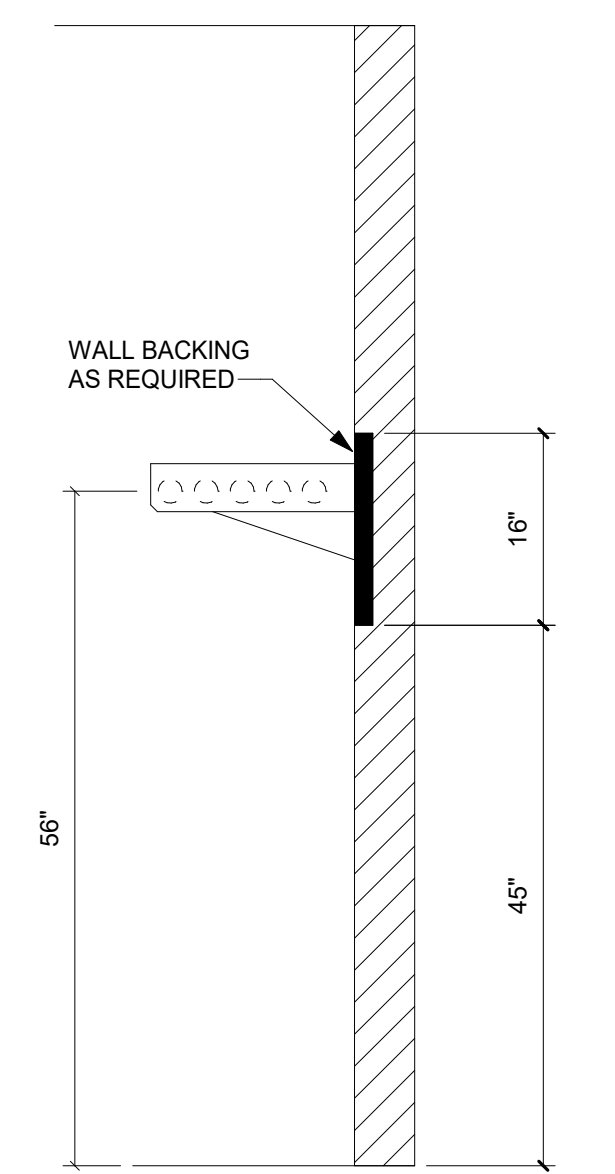
**HAND SINK WALL BACKING DETAIL**



**M.A.R.V.E.L. CONTROL PANEL WALL BACKING DETAIL**

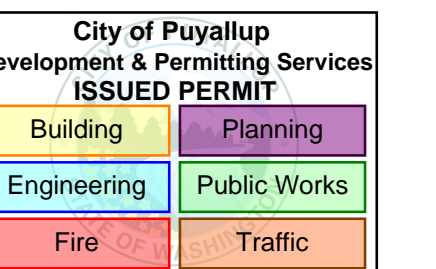


**FIRE SUPPRESSION SYSTEM WALL BACKING DETAIL**



**TUBULAR WALL SHELF - WALL BACKING DETAIL - ITEM #C22**

- FOOD SERVICE**
- INMAN FOOD SERVICES**  
3807 Charlotte Avenue,  
Nashville, Tennessee 37209
- CIVIL**
- AHBL**  
1200 6th Ave #1620,  
Seattle, WA 98101
- STRUCTURAL**
- PCS**  
1011 Western Avenue, Suite 810  
Seattle, WA 98104
- CONTRACTOR**
- SELLEN**  
227 Westlake Ave,  
Seattle, WA 98109
- PLUMBING**
- MACDONALD MILLER**  
1004 Madison St,  
Seattle, WA 98104
- MECHANICAL**
- MACDONALD MILLER**  
1004 Madison St,  
Seattle, WA 98104
- ELECTRICAL**
- EBD SERVICES**  
14900 International Ave S #143  
Seattle, WA 98168
- PROJECT MANAGER**
- TURNER & TOWNSEND**  
920 5th Avenue,  
Seattle, WA, 98104



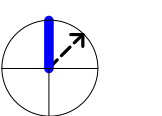
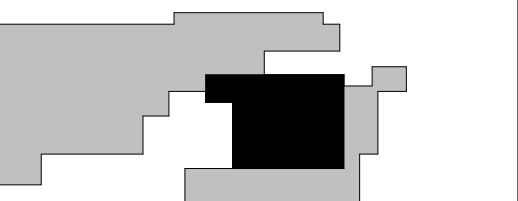
**MultiCare  
Good Samaritan  
Hospital Kitchen**  
401 15th Ave SE,  
Puyallup,  
WA 98372



**MULTICARE**

PHASE 2 REV 1 4-24-2026

**KEY PLAN**



**ISSUE CHART**

NO.	ISSUE	DATE
Job Number		24127
		TITLE

**PHASE 2 (AREA - C)  
DETAILS AND WALL  
BACKING DETAILS**

SHEET NUMBER

**FS01-C.7**

**CONSULTANTS**

**FOOD SERVICE**  
INMAN FOOD SERVICES  
3807 Charlotte Avenue,  
Nashville, Tennessee 37209

**CIVIL**  
AHBL  
1200 6th Ave #1620,  
Seattle, WA 98101

**STRUCTURAL**  
PCS  
1011 Western Avenue, Suite 810  
Seattle, WA 98104

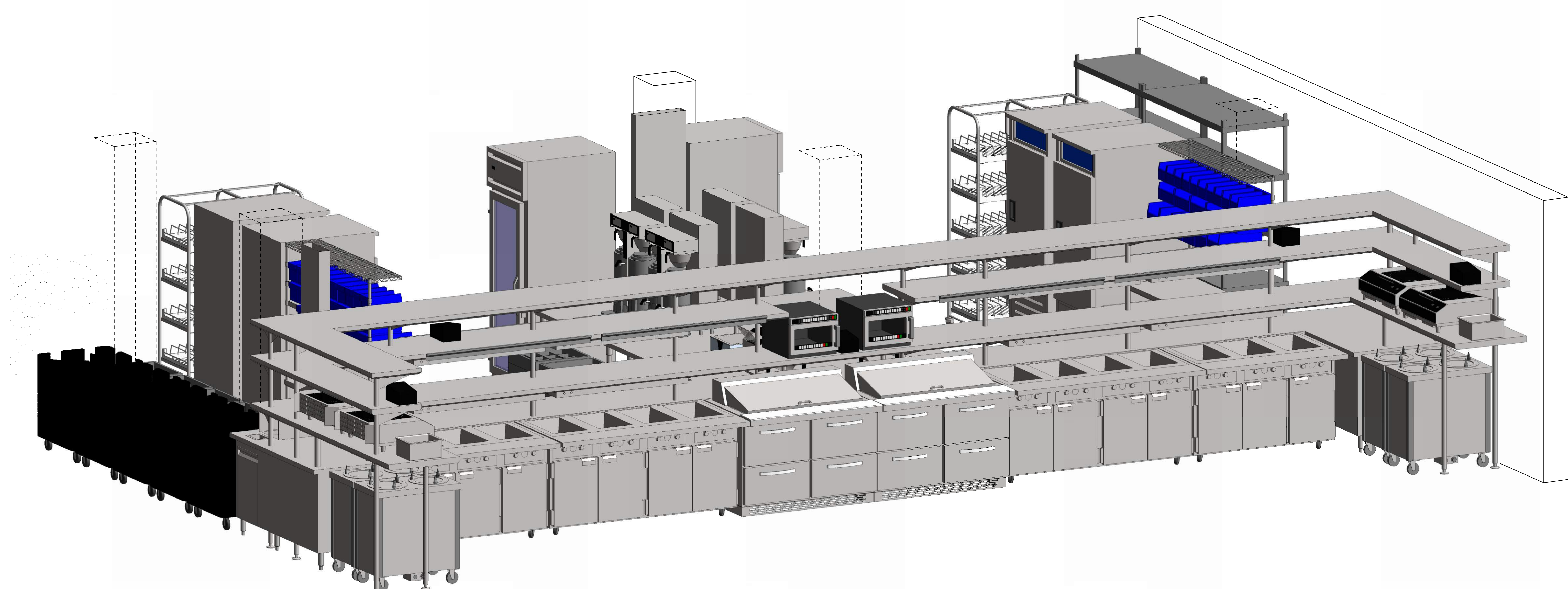
**CONTRACTOR**  
SELLEN  
227 Westlake Ave,  
Seattle, WA 98109

**PLUMBING**  
MACDONALD MILLER  
1004 Madison St,  
Seattle, WA 98104

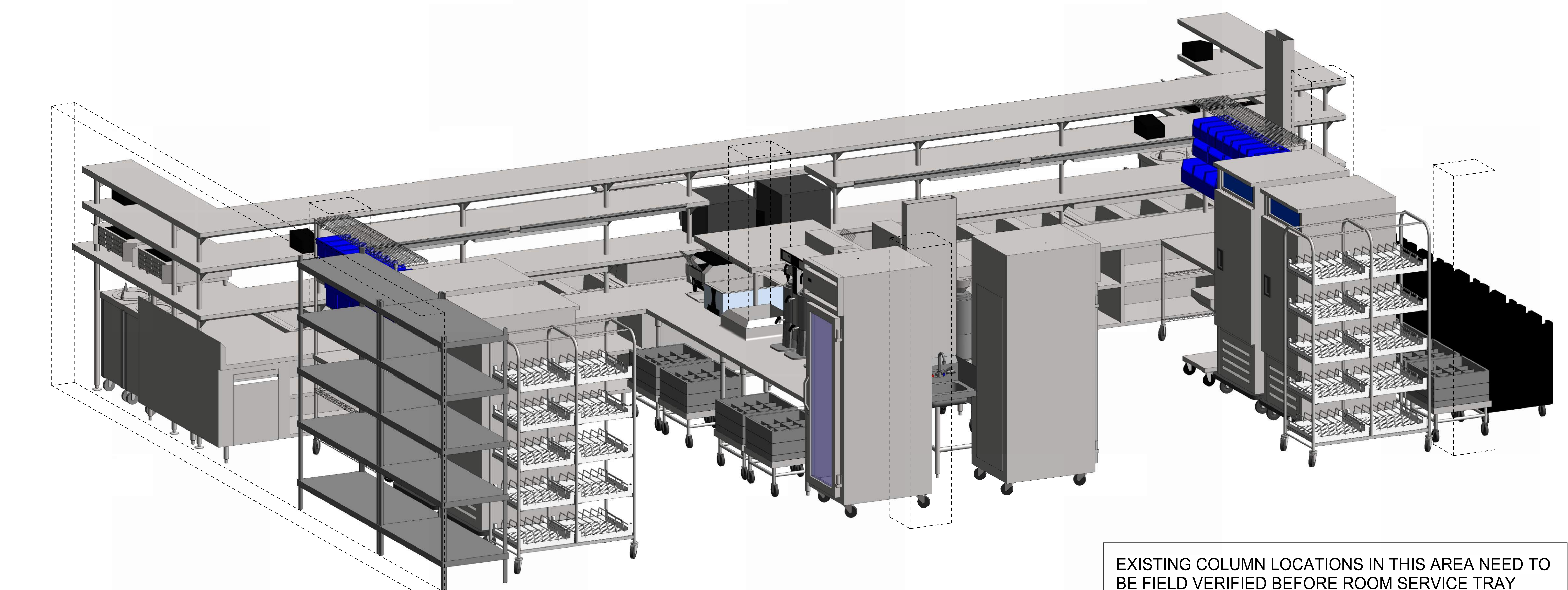
**MECHANICAL**  
MACDONALD MILLER  
1004 Madison St,  
Seattle, WA 98104

**ELECTRICAL**  
EBD SERVICES  
14900 International Ave S #143  
Seattle, WA 98168

**PROJECT MANAGER**  
TURNER & TOWNSEND  
920 Fifth Avenue,  
Seattle, WA, 98104

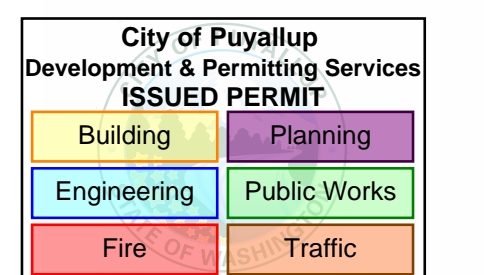


ROOM SERVICE / TRAY ASSEMBLY COUNTER W/ TRIPLE OVERSHELF, ITEM #C33 (FRONT)



ROOM SERVICE / TRAY ASSEMBLY COUNTER W/ TRIPLE OVERSHELF, ITEM #C33 (REAR)

EXISTING COLUMN LOCATIONS IN THIS AREA NEED TO BE FIELD VERIFIED BEFORE ROOM SERVICE TRAY ASSEMBLY COUNTER CAN BE FABRICATED.



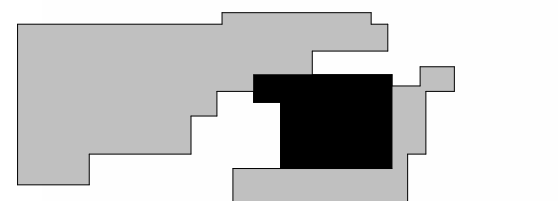
**MultiCare  
Good Samaritan  
Hospital Kitchen**  
401 15th Ave SE,  
Puyallup,  
WA 98372

**MultiCare  
Good Samaritan Hospital**

**MULTICARE**

PHASE 2 REV 1 4-24-2026

KEY PLAN



ISSUE CHART

NO.	ISSUE	DATE

Job Number 24127  
TITLE  
**PHASE 2 (AREA - C)  
ELEVATION AND  
ISOMETRIC VIEWS**

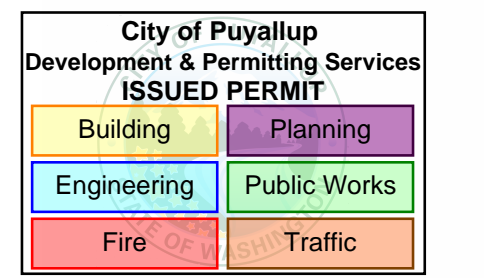
SHEET NUMBER

**FS01-C.8**



CONSULTANTS

- FOOD SERVICE  
INMAN FOOD SERVICES  
3807 Charlotte Avenue,  
Nashville, Tennessee 37209  
CIVIL  
AHLB  
1200 5th Ave #1620,  
Seattle, WA 98101  
STRUCTURAL  
PCS  
1011 Western Avenue, Suite 810  
Seattle, WA 98104  
CONTRACTOR  
SELLEN  
227 Westlake Ave,  
Seattle, WA 98109  
PLUMBING  
MACDONALD MILLER  
1004 Madison St,  
Seattle, WA 98104  
MECHANICAL  
MACDONALD MILLER  
1004 Madison St,  
Seattle, WA 98104  
ELECTRICAL  
EBD SERVICES  
14900 International Ave S #143  
Seattle, WA 98168  
PROJECT MANAGER  
TURNER & TOWNSEND  
920 5th Avenue,  
Seattle, WA, 98104



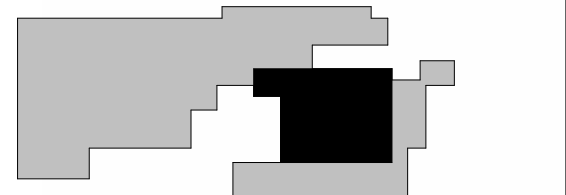
**MultiCare  
Good Samaritan  
Hospital Kitchen**  
401 15th Ave SE,  
Puyallup,  
WA 98372

MultiCare  
Good Samaritan Hospital

MULTICARE

PHASE 2 REV 1 4-24-2026

KEY PLAN



ISSUE CHART

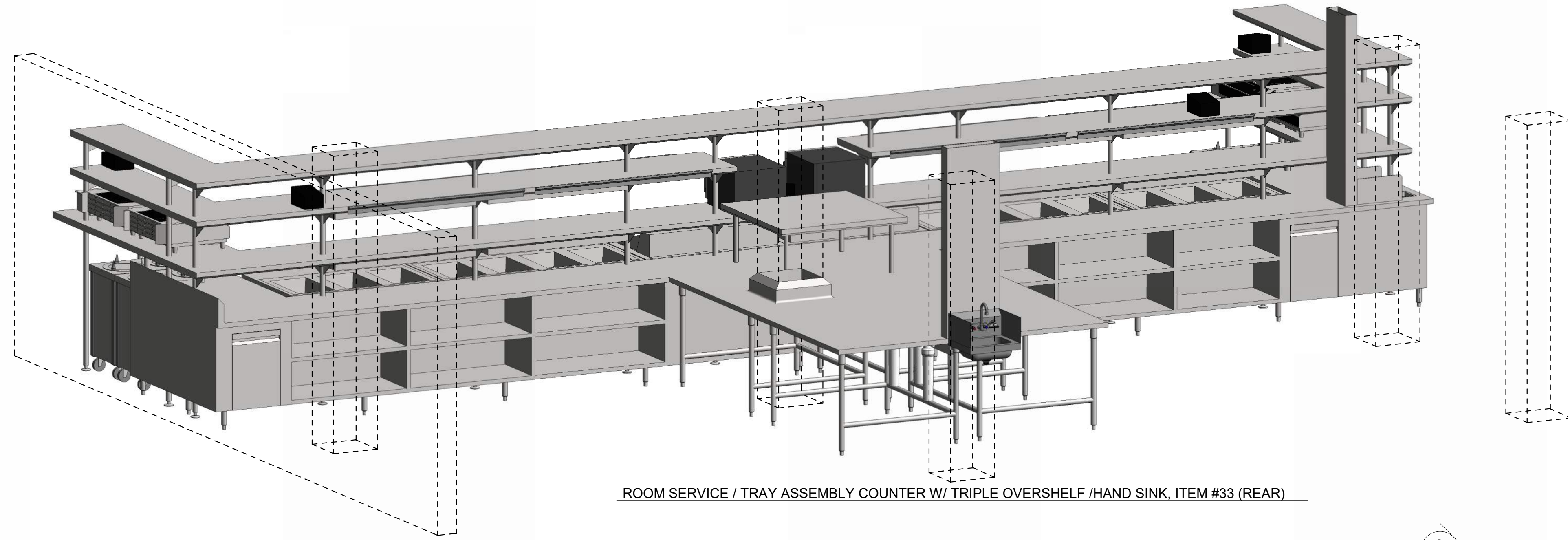
NO.	ISSUE	DATE

Job Number 24127

TITLE  
**PHASE 2 (AREA - C)  
ELEVATION AND  
ISOMETRIC VIEWS**

SHEET NUMBER

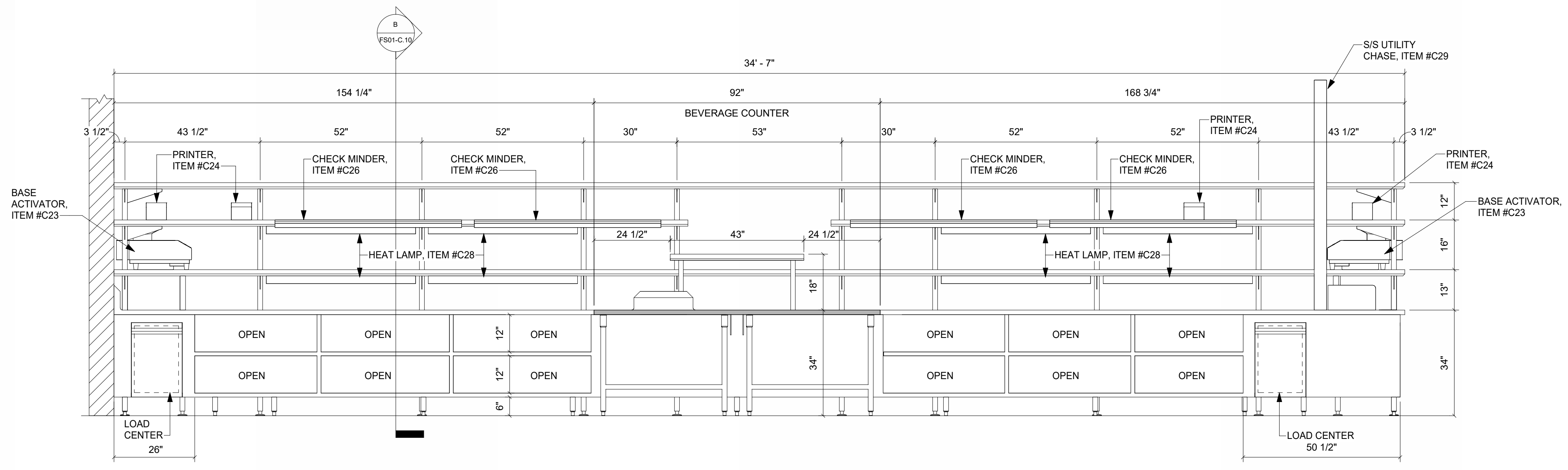
**FS01-C.10**



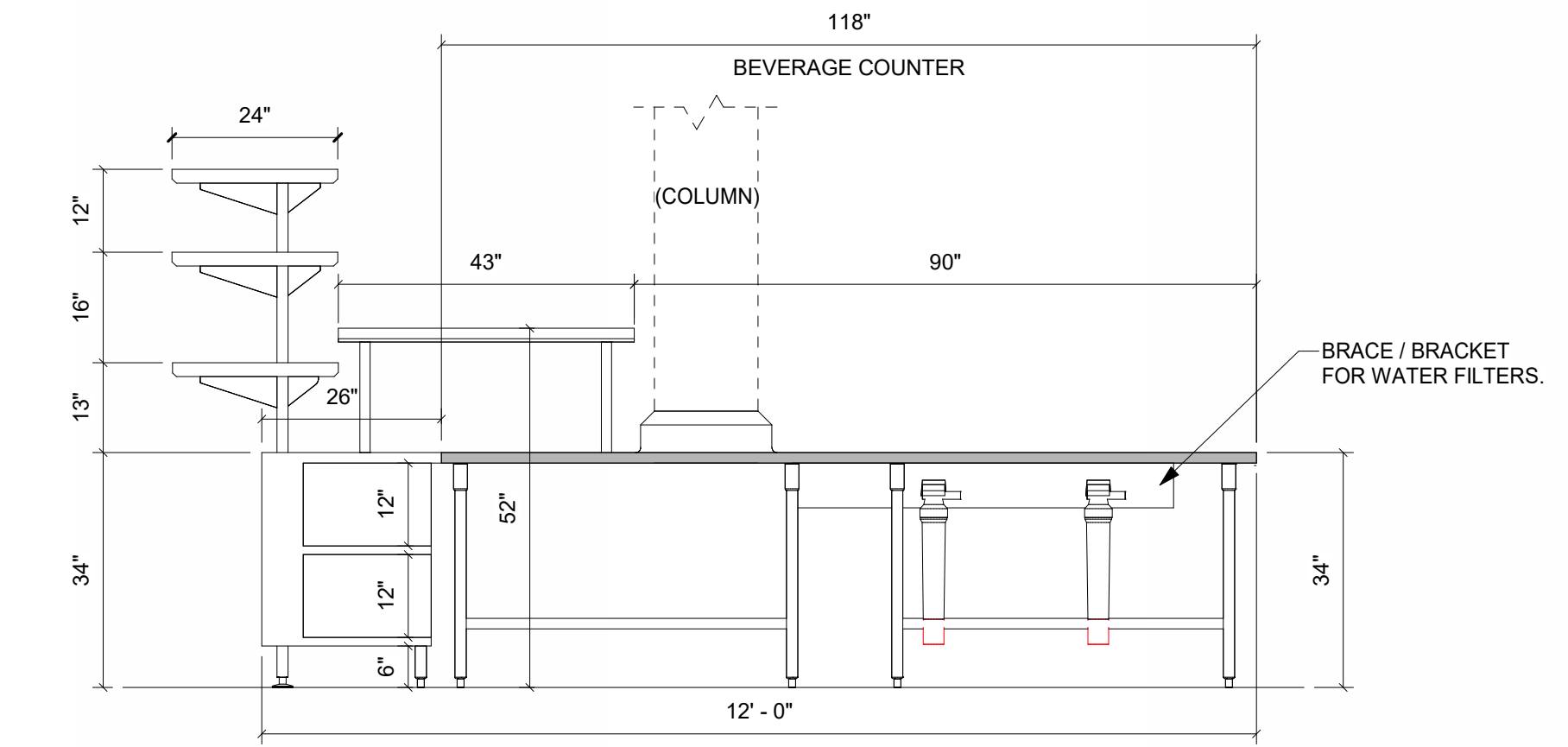
ROOM SERVICE / TRAY ASSEMBLY COUNTER W/ TRIPLE OVERSHELF / HAND SINK, ITEM #33 (REAR)

DIMENSIONS INDICATED ARE INTENDED FOR REFERENCE. FABRICATOR TO DEVELOP SHOP DRAWINGS AND DETERMINE FINAL DIMENSIONS FOR CONSTRUCTION.

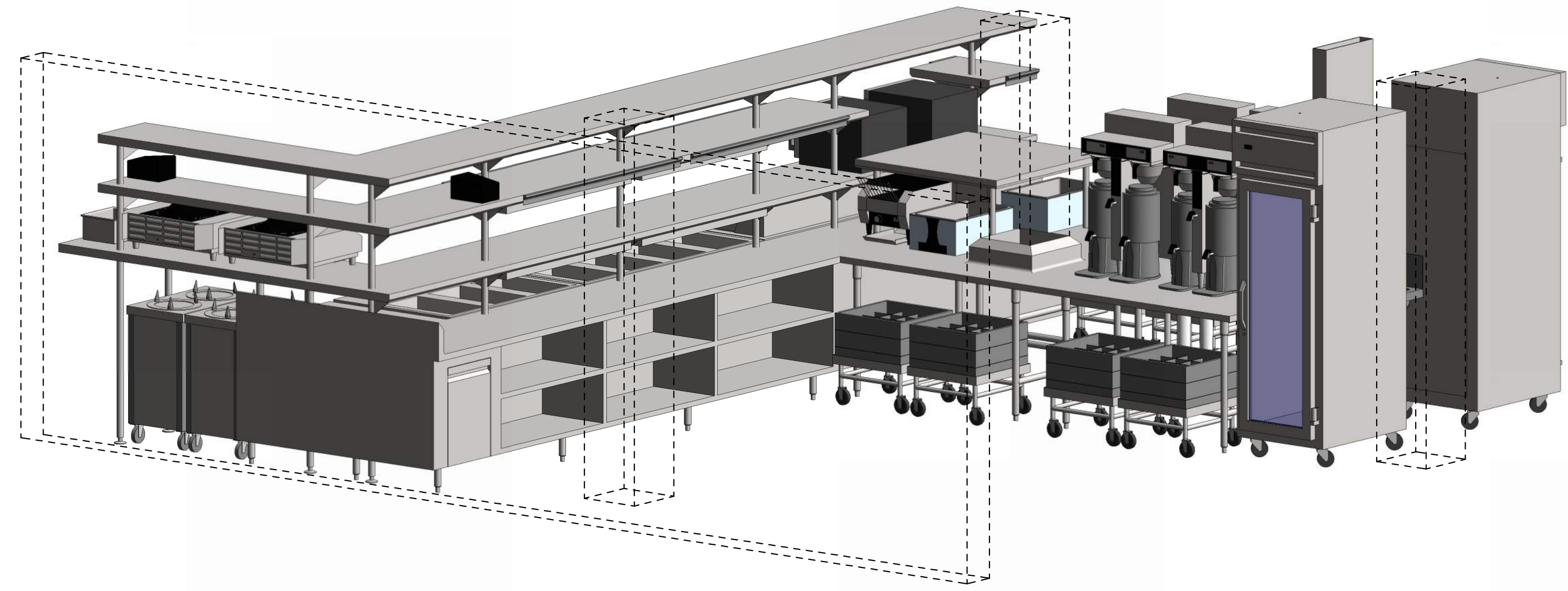
EXISTING COLUMN LOCATIONS IN THIS AREA NEED TO BE FIELD VERIFIED BEFORE ROOM SERVICE TRAY ASSEMBLY COUNTER CAN BE FABRICATED.



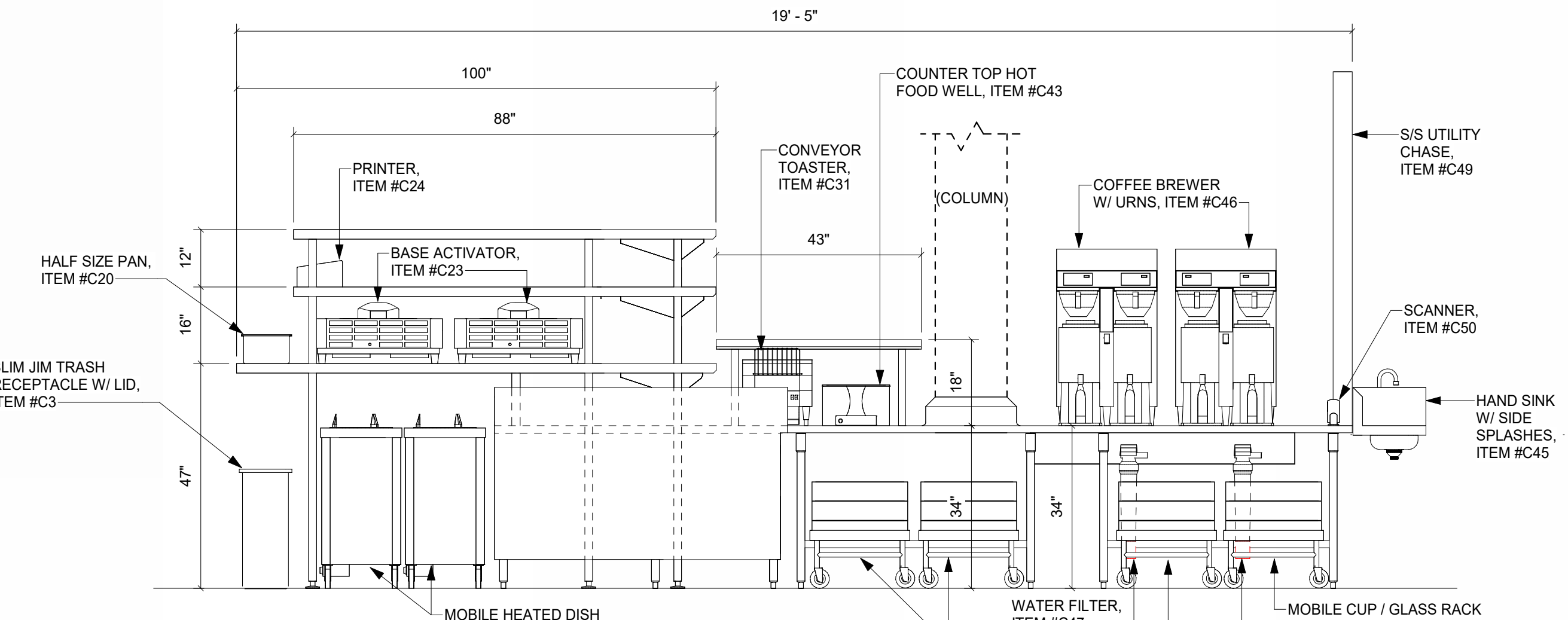
A ROOM SERVICE / TRAY SEEMBLY COUNTER W/ TRIPLE OVERSHELF / HAND SINK, ITEM #33 (REAR)  
1/2" = 1'-0"



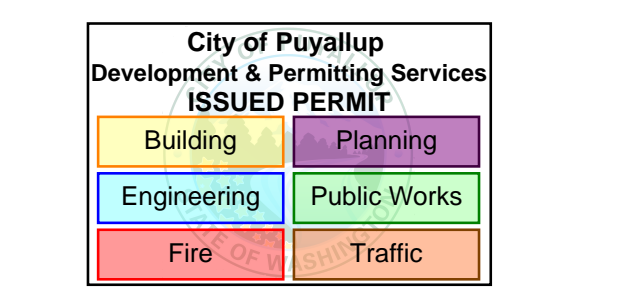
B Section 1  
1/2" = 1'-0"



ROOM TRAY ASSEMBLY COUNTER, ITEM #33 (SIDE VIEW))



C ROOM SERVICE TRAY ASSEMBLY COUNTER, ITEM #33 (SIDE VIEW)  
1/2" = 1'-0"



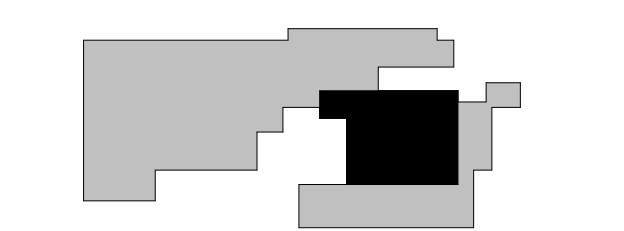
**MultiCare Good Samaritan Hospital Kitchen**  
401 15th Ave SE,  
Puyallup,  
WA 98372



**MULTICARE**

100% CD SET 6/30/2025

KEY PLAN



ISSUE CHART

4	PHASE 2 REV 1	4-24-2025
ISSUE	ISSUE	DATE
Job Number	24127	TITLE
		PHASE 2 (AREA - D) EQUIPMENT PLAN AND SCHEDULE
		SHEET NUMBER
		<b>FS01-D.1</b>

**PHASE 2 (AREA - D) SHEET INDEX**

NUMBER	NAME
FS01-D.1	PHASE 2 (AREA - D) EQUIPMENT PLAN AND SCHEDULE
FS01-D.2	PHASE 2 (AREA - D) PLUMBING PLAN AND SCHEDULE
FS01-D.3	PHASE 2 (AREA - D) ELECTRICAL PLAN AND SCHEDULE
FS01-D.4	PHASE 2 (AREA - D) SLAB BLOCK OUT - SLAB CONDITIONS PLAN
FS01-D.5	PHASE 2 (AREA - D) SPECIAL CONDITIONS PLAN AND VENTILATION SCHEDULE
FS01-D.6	PHASE 2 (AREA - D) REFRIGERATION PLAN AND SCHEDULE
FS01-D.7	PHASE (AREA - D) HOOD DETAILS 5 OF 6 HALTON DOCUMENTS
FS01-D.8	PHASE 2 (AREA - D) DETAILS AND WALL BACKING DETAILS
FS01-D.9	PHASE 2 (AREA - D) ELEVATION AND ISOMETRIC VIEWS
FS01-D.10	PHASE 2 (AREA - D) ELEVATION AND ISOMETRIC VIEWS
FS01-D.11	PHASE 2 (AREA - D) ELEVATION AND ISOMETRIC VIEWS
FS01-D.12	PHASE 2 (AREA - D) ELEVATION AND ISOMETRIC VIEWS
FS01-D.13	PHASE 2 (AREA - D) IMPERIAL BROWN COOLER DOCUMENT

**PHASE 2 (AREA - D) SCHEDULE OF EQUIPMENT**

ITEM	QTY.	DESCRIPTION	MANUFACTURER	MODEL NUMBER	REMARKS
D1	1	ROOM SERVICE / TRAY ASSEMBLY COUNTER W/ TRIPLE OVERSHELF / HAND SINK	FABRICATOR	CUSTOM	W/ (2) LOAD CENTERS
D1.1	1	DECK WORKBOARD MOUNTED FAUCET	T&S BRASS	B-1110-CR	W/ B-0426
D2	2	BASE ACTIVATOR	ALADDIN	ADV700	(2) TO BE USED IN TEMP. POD AS ITEM #TP15
D3	1	PRINTER	-	-	BY OWNER (4) TO BE USED IN TEMP. POD AS ITEM #TP6
D4	2	HALF SIZE PAN	VOLLRATH	SUPER PAN V 30282	-
D5	2	MOBILE HEATED DISH DISPENSER	CADDY	CM-S-302-H	(2) TO BE USED IN TEMP. POD AS ITEM #TP16
D6	1	3-WELL HOT FOOD TABLE W/ HEATED BASE	F.W.E.	HLC-3W6-7H-21-HWR	W/ 3-1/2" CASTERS / 8" PLATE SHELF (1) TO BE USED IN TEMP. POD AS ITEM #TP11
D7	8	CHECK MINDER	ADVANCE TABCO	CM-60	-
D8	6	HEAT LAMP W/ LIGHTS / INFINITE CONTROLS	HATCO	GRAL-48D	(2) TO BE USED IN TEMP. POD AS ITEM #TP12
D9	-	SPARE NUMBER	-	-	-
D10	-	SPARE NUMBER	-	-	-
D11	1	SLIM JIM TRASH RECEPTACLE / LID	-	-	BY OWNER (1) TO BE USED IN TEMP. POD AS ITEM #TP28
D12	1	ROOM SERVICE EXHAUST HOOD	HALTON	KVE	-
D15	(2) SETS	WHEEL POSITION DEVICE	T&S BRASS	POS1-SET	-
D16	2	4-WELL HOT FOOD TABLE W/ HEATED BASE	F.W.E.	HLC-4W6-7H-28-HWR	W/ 3-1/2" CASTERS / 8" PLATE SHELF (1) TO BE USED IN TEMP. POD AS ITEM #TP13
D18	2	POT FILLER	T&S BRASS	B-0594-CR	-
D19	-	SPARE NUMBER	-	-	-
D20	-	SPARE NUMBER	-	-	-
D21	LOT	S/S WALL FLASHING	FABRICATOR	CUSTOM	-
D22	1	REFRIGERATED EQUIPMENT STAND	CONTINENTAL	D56GN	W/ CASTERS / EXPANSION VALVE / E-CONTROL MONITORING
D23	2	COUNTER TOP 6-BURNER RANGE	MONTAGUE	C36-5	W/ 8" PLATE SHELF
D25	1	COUNTER TOP GRIDDLE W/ THERMOSTAT	MONTAGUE	DG2448-SAT	W/ 8" PLATE SHELF
D27	1	COUNTER TOP CHAR BROILER	MONTAGUE	UFLC-24R	W/ 8" PLATE SHELF
D28	1	REFRIGERATED EQUIPMENT STAND	CONTINENTAL	D24GN	W/ CASTERS / EXPANSION VALVE / E-CONTROL MONITORING
D29	1	TUBULAR WALL SHELF	FABRICATOR	CUSTOM	-
D30	-	SPARE NUMBER	-	-	-
D31	3	HAND SINK W/ SIDE SPLASHES	ADVANCE TABCO	7-PS-66W	-
D32	1	REFRIGERATOR	CONTINENTAL	D1RENSS	W/ CASTERS / EXPANSION VALVE / E-CONTROL MONITORING
D33	1	FIRE SUPPRESSION SYSTEM	ANSUL	R-102	FOR ITEM HOOD #D12
D34	1	TRAY STARTER STATION	METRO	INM-STARTER 2460FS	(1) TO BE USED IN TEMP. POD AS ITEM #TP19
D35	1	MOBILE TRAY LOWERATOR	CADDY	CM-2015-C	(1) TO BE USED IN TEMP. POD AS ITEM #TP21
D36	-	SPARE NUMBER	-	-	-
D38	1	MOBILE DOME STORAGE RACK	ALADDIN	SR100	(1) TO BE USED IN TEMP. POD AS ITEM #TP27
D39	-	SPARE NUMBER	-	-	-
D40	-	SPARE NUMBER	-	-	-
D42	1	S/S UTILITY CHASE	FABRICATOR	CUSTOM	-
D43	2	SCANNER	-	-	BY OWNER
D44	14	MOBILE CUP / GLASS RACK DOLLY	METRO	D2121C	-
D45	2	WATER FILTER	EVERPURE	QTCR-1	FOR COFFEE BREWERS ITEM #D46
D46	2	COFFEE BREWER W/ URNS	-	-	BY VENDOR (2) TO BE USED IN TEMP. POD AS ITEM #TP20
D47	2	COUNTER TOP HOT FOOD WELL	VOLLRATH	72000	-
D48	2	CONVEYOR TOASTER	HATCO	TQ-10	-
D49	-	SPARE NUMBER	-	-	-
D50	-	SPARE NUMBER	-	-	-
D52	5	MOBILE POKER CHIP DISH DOLLY	METRO	PCD11A	-
D53	4	MOBILE PATIENT TRAY CART	F.W.E.	ETC-1520-12p-M-1025	(7) TO BE USED IN TEMP. POD AS ITEM #TP24
D54	1	INTELLIGATE TEMPERATURE MONITORING SYSTEM	E-CONTROL SYSTEMS	IG1-1000ZB	W/ REQUIRED E. SENSORS / INTELLICHECK
D55	1	WALK-IN IN-PROCESS COOLER ASSEMBLY	IMPERIAL BROWN	CUSTOM	W/ E-COOL TEMP. MONITORING
D56	2	BLOWER COIL + 35"	CUSTOM	-	FOR IN-PROCESS COOLER
D57	1	REMOTE CONDENSING UNIT	IMPERIAL BROWN	CUSTOM	FOR IN-PROCESS COOLER / LOCATION TO BE DETERMINED
D58	LOT	IN-PROCESS COOLER STORAGE SHELVING	METRO	MAX Q	W/ SOLID BOTTOM SHELF
D59	1	REMOTE CONDENSING UNIT STAND	-	-	BY GENERAL CONTRACTOR / LOCATION TO BE DETERMINED
D60	21	MOBILE PAN RACK	METRO	RF3N	-
D61	1	S/S STANDARD FLOOR TROUGH W/ GRATE	IMC TEDDY	CUSTOM	SIZE AS SHOWN PER PLAN
D62	-	SPARE NUMBER	-	-	-
D63	-	SPARE NUMBER	-	-	-
D64	1	WATER FILTER	EVERPURE	EV9324-72	FOR ITEM ICE MAKER #74
D65	-	SPARE NUMBER	-	-	-
D66	LOT	SODA ROOM STORAGE SHELVING	METRO	MAX Q	W/ SOLID BOTTOM SHELF
D67	1	S/S WALL SHELF	FABRICATOR	CUSTOM	-
D68	2	AMBIENT CARBONATOR	-	-	BY VENDOR
D69	2	ROLL-IN HEATED CABINET	CONTINENTAL	DL2WI-SS	W/ E-CONTROL MONITORING
D70	-	SPARE NUMBER	-	-	-
D71	1	WATER FILTER	EVERPURE	EV9275-02	FOR ITEM AMBIENT CARBONATORS #D68
D72	-	SPARE NUMBER	-	-	-
D73	1	ICE STORAGE BIN	SCOTSMAN	B530S	EXISTING / RELOCATED
D74	1	CUBE ICE MAKER	SCOTSMAN	B05309W-1E	EXISTING / RELOCATED
D75	1	SODA SYSTEM	-	-	EXISTING / RELOCATED
D77	1	S/S UTILITY CHASE	FABRICATOR	CUSTOM	-

**GENERAL NOTES**

**PLEASE DISREGARD ANY NOTES THAT DO NOT APPLY TO THIS PROJECT**

DIMENSION SHOWN ARE DESIGN PURPOSES ONLY & ARE TO BE CONSIDERED FROM FINISHED WALLS. ALL DIMENSIONS GIVEN MUST BE FIELD VERIFIED BEFORE FINAL PLANS ARE SUBMITTED.

THESE DRAWINGS ARE INTENDED TO BE USED IN CONJUNCTIONS WITH THE WRITTEN FOODSERVICE EQUIPMENT SPECIFICATIONS AS WRITTEN BY INMAN FOODSERVICES GROUP & IN COORDINATION WITH ARCHITECTURAL/ENGINEERING DRAWINGS AS AN AID TO ALL CONTRACTORS INVOLVED WITH FOODSERVICE EQUIPMENT.

INDICATED MECHANICAL, ELECTRICAL & PLUMBING INFORMATION & OUTLETS HAVE BEEN LOCATED AS ACCURATELY AS CAN BE DETERMINED & ARE INTENDED TO SUIT REQUIREMENTS OF FIXTURES & EQUIPMENT AS SPECIFIED IN THIS CONTRACT DOCUMENT SET. INMAN FOODSERVICES GROUP SHALL NOT BE RESPONSIBLE FOR ANY DISCREPANCIES WHICH MAY DEVELOP BETWEEN LOCATIONS OF CONNECTIONS SHOWN & ACTUAL LOCATIONS OF CONNECTIONS OF FIXTURE FURNISHED.

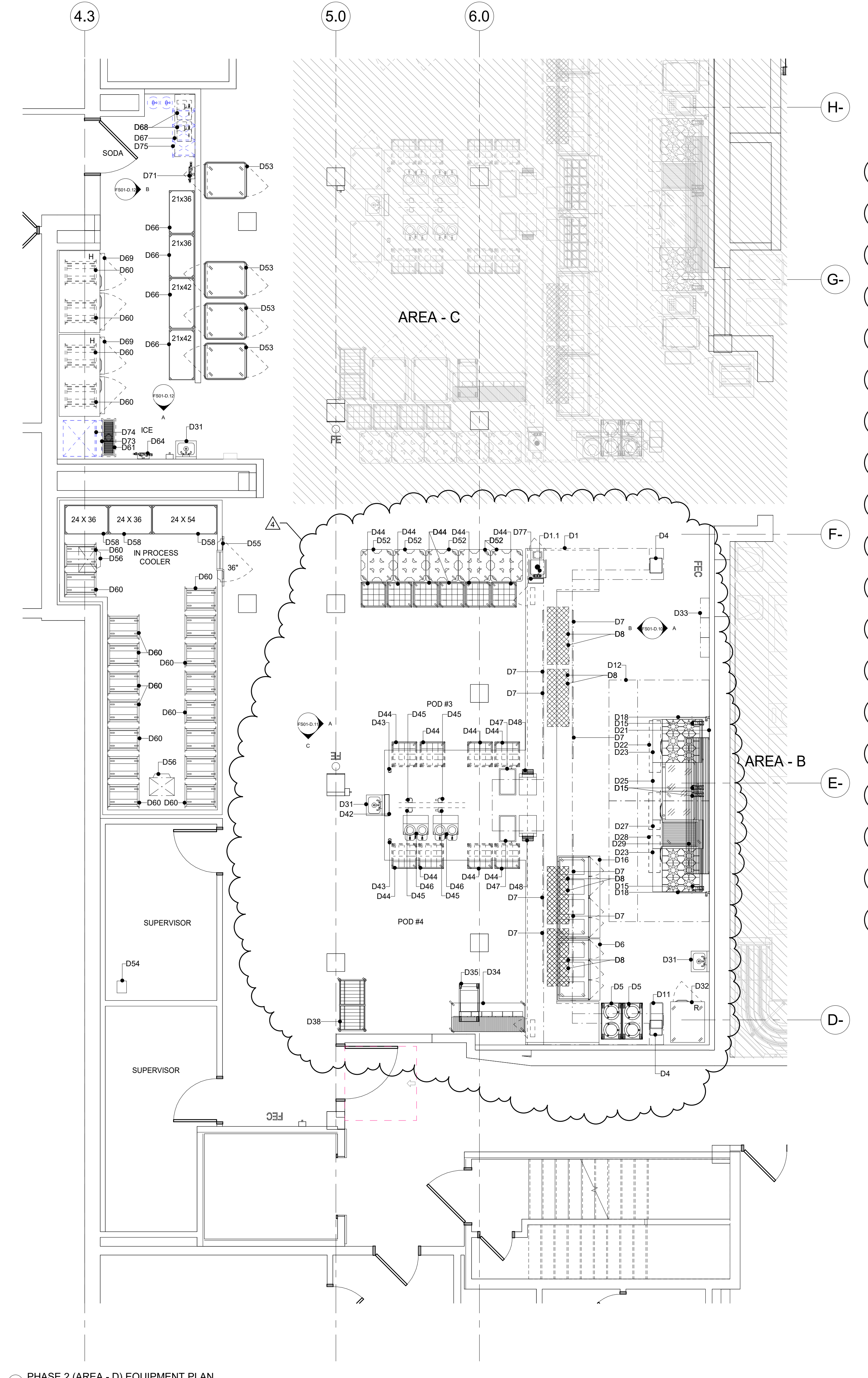
CONNECTIONS SHOWN ON THESE PLANS ARE APPROXIMATE LOCATIONS ON FIXTURES, EXCEPT WHERE OTHERWISE NOTED & ALLOWANCES MUST BE MADE FOR TRAPS, VALVES, SWITCHES OR OTHER CONNECTIONS REQUIREMENTS SO AS NOT TO INTERFERE W/O PERATIONS OF ITEMS OF FOODSERVICE EQUIPMENT.

KITCHEN EQUIPMENT CONTRACTOR SHALL FURNISH THE DIMENSIONED EQUIPMENT LAYOUT PLAN & MECHANICAL, ELECTRICAL & PLUMBING ROUGH-IN DRAWINGS AS PER THE WRITTEN SPECIFICATIONS AS DETAILED UNDER 1.22 SUBMITTALS REQUIREMENTS & APPROVALS.

THE KITCHEN EQUIPMENT CONTRACTOR SHALL BE RESPONSIBLE FOR ANY DISCREPANCIES BETWEEN THE CONNECTIONS SHOWN HEREIN & THOSE REQUIRED FOR THE ACTUAL EQUIPMENT FURNISHED AS A RESULT OF SUBSTITUTIONS OR CHANGES INITIATED BY THE KITCHEN EQUIPMENT CONTRACTOR. THE KITCHEN EQUIPMENT CONTRACTOR SHALL BE RESPONSIBLE FOR ANY & ALL RE-ENGINEERED OR REDESIGN COST INCURRED BY SAID SUBSTITUTIONS OR CHANGES.

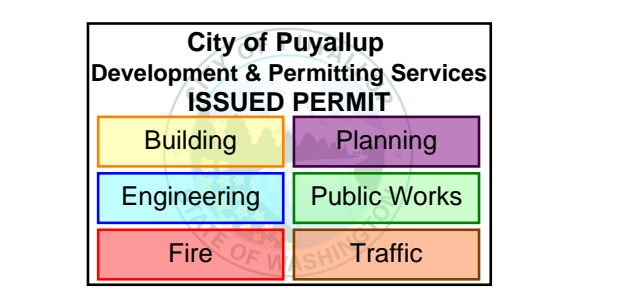
CONNECTIONS, LOADS & CONSUMPTION SHOWN ON UTILITY CONNECTIONS PLANS ARE FOR ONE UNIT. TO DETERMINE TOTAL REQUIREMENTS MULTIPLY BY NUMBER IN EQUIPMENT SPECIFICATIONS.

CONSUMPTION RATES SHOWN ON CONNECTION PLANS ARE MAXIMUM RATES ONLY. ACTUAL CONSUMPTION WILL DEPEND UPON THE TOTAL HOURS THE VARIOUS EQUIPMENT ITEMS ARE OPERATED.



PHASE 2 (AREA - D) EQUIPMENT PLAN  
1/4" = 1'-0"

4/23/2025 12:19:52 PM Autodesk Docs\MultiCare - Good Samaritan Hospital Kitchen Expansion\FOOD\MultiCare-Kitchen-Phase-D-REV.rvt



100% CD SET 6/30/2025

**MultiCare Good Samaritan Hospital Kitchen**  
401 15th Ave SE, Puyallup, WA 98372

**MultiCare Good Samaritan Hospital**  
MULTICARE

KEY PLAN

ISSUE CHART

4	PHASE 2 REV 1	4-24-2025
ISSUE	ISSUE	DATE
Job Number	24127	TITLE

PHASE 2 (AREA - D)  
PLUMBING PLAN AND  
SCHEDULE

SHEET NUMBER  
**FS01-D.2**

### PHASE 2 (AREA - D) PLUMBING CONNECTIONS SCHEDULE

NUMBER	SIZE	DESCRIPTION	LOCATION	A.F.F.	SERVICE TO	ITEM NO.	REMARKS
P1D	1"	INDIRECT WASTE	-	-	AIR GAP DRAIN	-	-
P2D	1/2"	HOT & COLD WATER	FA	CLG	HAND SINK	D1 / D31	P.C. TO BRANCH TO CONNECTION AS REQUIRED THRU-S/S CHASE
P3D	1-1/2"	DIRECT WASTE	FLOOR	STUB	HAND SINK	D1 / D31	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P4D	1/2"	HOT & COLD WATER	WALL	18"	HAND SINK	D31	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P5D	1-1/2"	DIRECT WASTE	WALL	22"	HAND SINK	D31	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P6D	-	FLOOR SINK	-	-	-	-	-
P7D	3/4"	COLD WATER	WALL	18"	PASTA COOKER	D17	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P8D	1/2"	COLD WATER	WALL	54"	POT FILLER	D18	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P9D	1"	GAS @ 150,000 BTU	WALL	18"	COUNTER TOP 6 BURNER RANGE	D23	P.C. TO BRANCH TO CONNECTION AS REQUIRED / PROVIDE QUICK DISCONNECT
P10D	3/4"	GAS @ 120,000 BTU	WALL	18"	COUNTER TOP GRIDDLE	D25	P.C. TO BRANCH TO CONNECTION AS REQUIRED / PROVIDE QUICK DISCONNECT
P11D	1"	GAS @ 76,000 BTU	WALL	18"	COUNTER TOP CHAR BROILER	D27	P.C. TO BRANCH TO CONNECTION AS REQUIRED / PROVIDE QUICK DISCONNECT
P12D	3/4"	COLD WATER	FA	CLG	WATER FILTER	D45	P.C. TO BRANCH TO CONNECTION AS REQUIRED THRU S/S CHASE
P13D	-	FUNNEL FLOOR DRAIN	-	-	-	-	-
P14D	4"	DIRECT WASTE	FLOOR	STUB	FLOOR TROUGH	D61	-
P15D	1/2"	COLD WATER	WALL	76"	WATER FILTER	D64	P.C. TO BRANCH TO CONNECTION AS REQUIRED
P16D	1/2"	COLD WATER	WALL	90"	WATER FILTER	D71	P.C. TO BRANCH TO CONNECTION AS REQUIRED

### PLUMBING NOTES

PLEASE DISREGARD NOTES THAT DO NOT APPLY TO THIS PROJECT

ALL DIMENSIONS ARE FROM FINISHED WALLS, FLOORS, CEILING & OR FROM CENTERLINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR & ALL TRADES UTILIZING THESE PLANS.

ANY "HOLD" DIMENSIONS ARE CLEAR "FINISH-TO-FINISH" UNLESS OTHERWISE NOTED.

UTILITIES SHOWN ARE FOR ITEMS OF FOODSERVICE EQUIPMENT ONLY & ARE THE MINIMUM REQUIRED TO OPERATE EQUIPMENT. LOCATIONS OF ANY ADDITIONAL PLUMBING UTILITIES WHICH MAY BE REQUIRED SHALL BE DETERMINED BY THE ARCHITECT/ENGINEER.

PLUMBING PLAN SHOWS OUTLET & CONNECTIONS LOCATIONS W/CAPACITIES. FOR ACTUAL ROUGH-IN LOCATIONS, REFER TO DIMENSIONED DRAWINGS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.

FINAL PLUMBING CONNECTIONS INCLUDING MOUNTING OF DRAINS, FAUCETS & PIPING FROM POINT-OF-CONNECTIONS ON EQUIPMENT TO BUILDING PLUMBING SYSTEM & INTERCONNECTIONS BETWEEN EQUIPMENT COMPONENTS SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

PLUMBING CONTRACTOR SHALL PROVIDE FINAL INTERCONNECTIONS BETWEEN EQUIPMENT & UTILITY DISTRIBUTION SYSTEM. QUICK DISCONNECT HOSES SHALL BE FURNISHED LOOSE BY THE KITCHEN EQUIPMENT CONTRACTOR.

ALL PLUMBING MATERIALS, INCLUDING PIPE, TRAPS, STOPS, VALVES, FITTINGS, SHUT-OFFS, WATER HAMMER ARRESTORS, PRESSURE REDUCING VALVES, GAUGES, UNIONS & INSULATION SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

PLUMBING CONTRACTOR SHALL INSTALL ALL FAUCETS & PLUMBING ACCESSORIES PROVIDED LOOSE BY KITCHEN EQUIPMENT CONTRACTOR.

UTILITIES (GAS, WATER & STEAM) SHALL BE CONCEALED IN WALLS & STUBBED-OUT OF FINISHED WALLS. 6" PIPING STUBBED OUT OF THE FLOOR OR WALL & RUN EXPOSED SHALL NOT BE ACCEPTABLE & IS IN VIOLATION OF HEALTH DEPARTMENT CODES. ALL PENETRATIONS SHALL BE SEALED & WATER TIGHT.

ALL EXPOSED PIPING SHALL BE CHROME PLATED TO SATISFY LOCAL HEALTH DEPARTMENT.

PLUMBING COMPONENTS, PROVIDED BY PLUMBING CONTRACTOR INCLUDING VALVES, TRAPS, SHUT-OFFS, GAUGES AND CONNECTIONS SHALL NOT INTERFERE IN ANY WAY WITH THE OPERATION OF ITEMS OF FOODSERVICE.

WATER PRESSURE IN EQUIPMENT AREA SHOULD NOT EXCEED 50 PSI IN BOTH HOT & COLD WATER SUPPLY LINES. THE WATER PRESSURE TO DISHWASHERS, GLASSWASHERS & BOOSTER HEATERS SHOULD NOT EXCEED 25 PSI. PRESSURE REDUCING VALVES PROVIDED BY PLUMBING CONTRACTOR MUST MEET EQUIPMENT MANUFACTURER'S FLOOR RECOMMENDATIONS.

FLOOR SINKS SHALL BE INSTALLED FLUSH W/FINISHED FLOOR W/O GRATE COVER AS INDICATED ON PLAN.

ALL LINES SHALL BE FLUSHED FREE OF FOREIGN MATTER & LINE STRAINERS & FAUCET AERATORS CLEANED PRIOR TO MAKE-UP OF FINAL UTILITY CONNECTIONS BY PLUMBING CONTRACTOR.

GREASE TRAPS SHALL BE PROVIDED BY PLUMBING CONTRACTOR & SHALL BE RECESS-MOUNTED. FLUSH W/TOP OF FINISHED FLOOR. GREASE TRAPS SHALL NOT BE LOCATED BENEATH ANY ITEM OF FOODSERVICE EQUIPMENT & THE REMOVAL OF COVER SHALL NOT INTERFERE W/THE OPERATIONS OF ANY FOODSERVICE EQUIPMENT ITEMS.

ALL DRAIN LINES FOR DISPOSERS SHALL BY-PASS GREASE TRAPS.

HOT WATER TEMPERATURE TO BOOSTER HEATER, DISHWASHER & GLASSWASHER MUST BE 110°. HOT WATER LINE FROM BOOSTER HEATER TO GLASSWASHER/DISHMACHINE SHALL BE PROVIDED W/WATER HAMMER ARRESTOR (ASSE-1010 STD) @ CONNECTION TO DISHWASHER & SHALL BE PROVIDED BY PLUMBING CONTRACTOR.

DRAIN LINES FROM EVAPORATOR COILS (QUICK-FALL TYPE) SHALL BE TRAPPED OUTSIDE OF WALK-IN FREEZER/COOLER ASSEMBLIES & EXTENDED OVER BUILDING DRAIN BY PLUMBING CONTRACTOR. ALL PENETRATIONS IN WALK-IN FREEZER/COOLER ASSEMBLIES SHALL BE MADE BY KITCHEN EQUIPMENT CONTRACTOR. REFER TO EVAPORATOR COIL DETAIL.

TRENCH-TYPE DRAIN TROUGH SHALL BE FURNISHED BY THE KITCHEN EQUIPMENT CONTRACTOR TO THE G.C. FOR INSTALLATION. PLUMBING CONTRACTOR SHALL PROVIDE DRAIN CONNECTIONS AS SHOWN ON DETAILS.

GAS MAIN SHALL BE PROVIDED W/A READILY ACCESSIBLE MANUAL SHUT-OFF VALVE BY PLUMBING CONTRACTOR. LOCATION OF VALVE TO BE COORDINATED W/FOODSERVICE CONSULTANT. A LOOPED GAS SERVICE IS RECOMMENDED TO PROVIDE FOR BALANCED FUEL DISTRIBUTION. SIZE OF GAS LINE TO BE DETERMINED BY ARCHITECT/ENGINEER. SEE PLUMBING SCHEDULE FOR BTU/HOUR REQUIREMENTS.

PLUMBING CONTRACTOR SHALL PROVIDE MANUAL GAS SHUT-OFF DEVICES @ EACH INDIVIDUAL PIECE OF EQUIPMENT NOT BATTERED TOGETHER. LOCATION OF FUEL SHUT-OFF VALVES TO BE COORDINATED W/FOODSERVICE CONSULTANT. GAS PRESSURE REDUCING VALVES REQUIRED FOR EACH INDIVIDUAL PIECE OF COOKING EQUIPMENT SHALL BE FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR FOR INSTALLATION BY PLUMBING CONTRACTOR.

FOR VENTILATION FIRE SUPPRESSION SYSTEM W/GAS HEATED COOKING EQUIPMENT, PLUMBING CONTRACTOR SHALL INSTALL MECHANICAL FUEL SHUT-OFF VALVE FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR IN GAS LINES SERVING COOKING EQUIPMENT. LOCATION OF FUEL SHUT-OFF VALVES TO BE COORDINATED W/FOODSERVICE CONSULTANT. KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE REMOTE MANUAL PULL STATION, & MICRO-SWITCH. GAS SHUT-OFF VALVE SHALL BE MECHANICALLY ACTIVATED IN CASE OF FIRE BY MECHANICAL/PNEUMATIC MECHANISM. ANY & ALL ELECTRICAL INTERCONNECTING REQUIRED FOR FAN CONTROL, &/OR ALARM SYSTEMS SHALL BE BY ELECTRICAL CONTRACTOR.

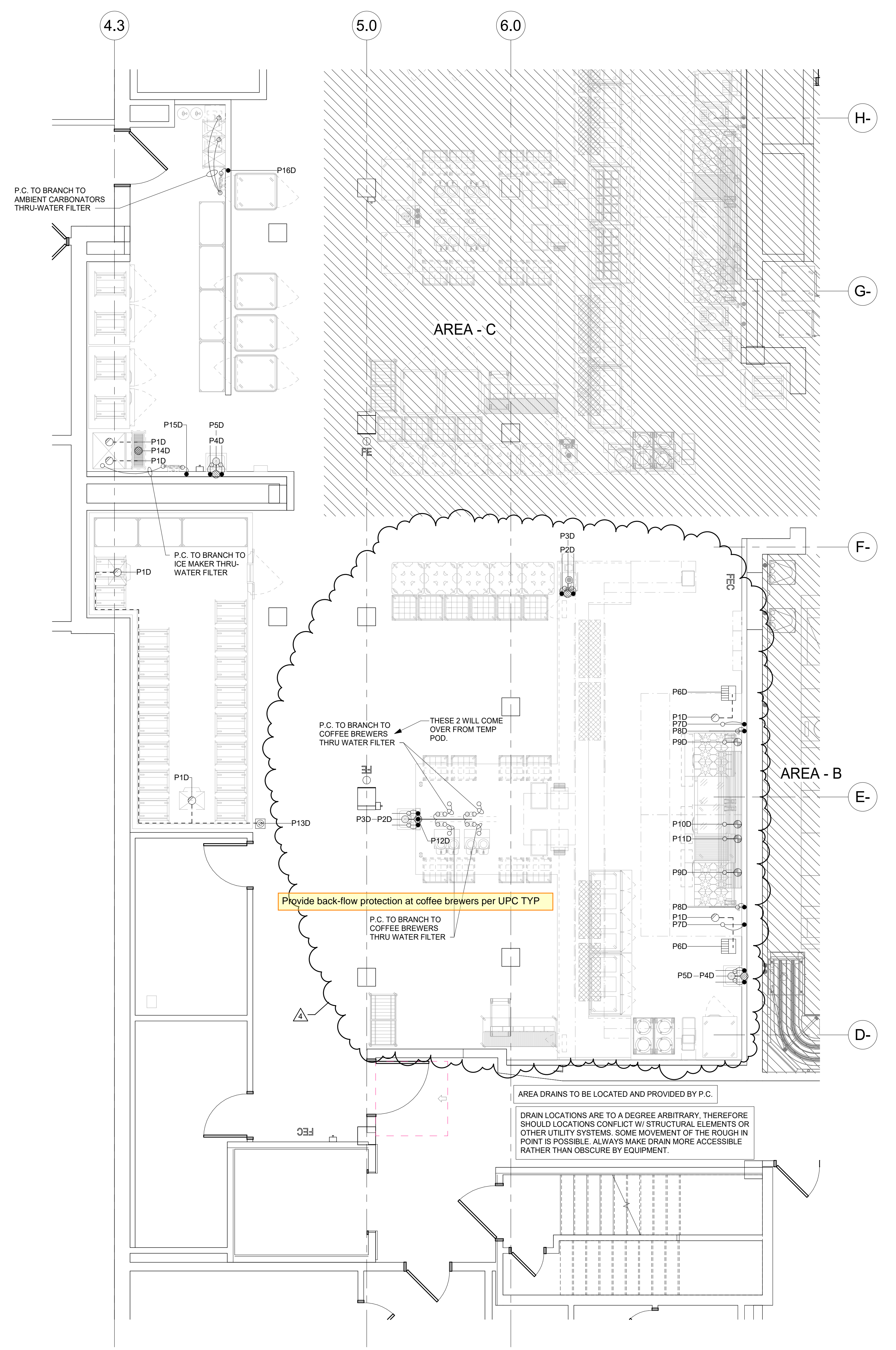
DISPOSER &/OR WASTE PULPER DRAIN LINES SHALL BE PROVIDED W/ADEQUATE CLEANOUT FITTINGS.

INTERPIPING BETWEEN DISPOSER SOLENOID VALVE, DISPOSER & TROUGH &/OR SINK INLETS SHALL BE PROVIDED BY PLUMBING CONTRACTOR. SEE DETAILS FOR ADDITIONAL INFORMATION.

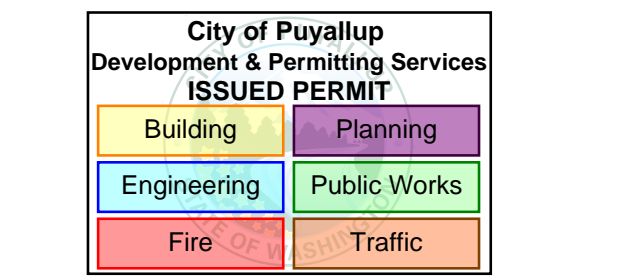
PLUMBING CONTRACTOR SHALL FURNISH & INSTALL ALL BELOW GRADE 6" BEVERAGE CONDUITS AS INDICATED W/4" MINIMUM SWEEPING BENDS. CUT OFF CONDUIT @ A.F.F. & CAP OFF CONDUIT MUST BE WATER TIGHT & MATERIAL MUST MEET ALL LOCAL & STATE CODES.

### PLUMBING SYMBOLS

COLD WATER	CW	●
HOT WATER	HW	●
COOLING TOWER WATER	CTW	●
COOLING TOWER WATER RETURN	CTWR	●
WASTE	W	○
INDIRECT WASTE	IW	○
HUB DRAIN/AIR GAP DRAIN	HDIAGD	○
FLOOR DRAIN	FD	○
FUNNEL-TYPE FLOOR DRAIN	FFD	○
FLOOR SINK - 1/2 GRATE	FS	○
STEAM SUPPLY	SS	○
CONDENSATE RETURN	CR	○
GAS SUPPLY	G	○
POINT OF CONNECTION		○



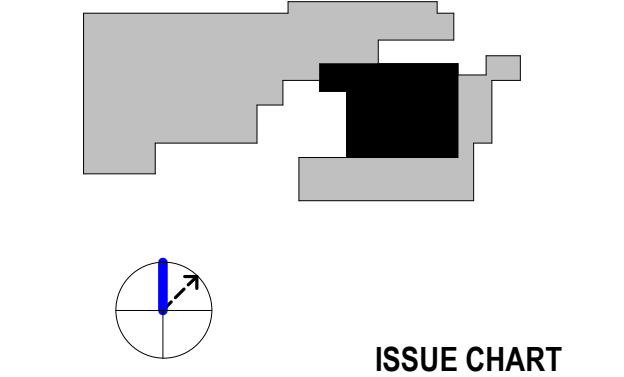
1 PHASE 2 (AREA - D) PLUMBING PLAN  
1/4" = 1'-0"



**MultiCare  
Good Samaritan  
Hospital Kitchen**  
401 15th Ave SE,  
Puyallup,  
WA 98372



KEY PLAN



4	PHASE 2 REV 1	4-24-2026
ISSUE	ISSUE	
Job Number	24127	TITLE

PHASE 2 (AREA - D)  
ELECTRICAL PLAN AND  
SCHEDULE

SHEET NUMBER

FS01-D.3

PHASE 2 (AREA - D) ELECTRICAL CONNECTIONS SCHEDULE

NUMBER	CONNECTION	SERVICE TO	ITEM NO.	HP	KW	AMPS	VOLT	PHASE	LOCATION	A.F.F.	REMARKS
E1D	JUNCT. BOX	ROOM SERVICE COUNTER LOAD CENTER	D1	-	-	-	120/208	3	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIRED - REFER TO E1D LOAD CENTER SCHEDULE
E2D	JUNCT. BOX	ROOM SERVICE COUNTER LOAD CENTER	D1	-	-	-	120/208	3	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIRED - REFER TO E2D LOAD CENTER SCHEDULE
E3D	SINGLE	BASE ACTIVATOR	D3	-	7.8	23.5	208	3	WALL	56"	-
E4D	DUPLEX	PRINTER (DEDICATED CIRCUIT)	D4	-	-	15.0	120	1	WALL	68"	E.C. TO VERIFY LOADS OF OWNER SUPPLIED EQUIPMENT W/ OWNER
E5D	SINGLE	MOBILE HEATED PLATE DISPENSER	D5	-	950	4.6	208	1	WALL	18"	-
E6D	-	EMPTY CONDUIT FOR ED/POS SYSTEMS & PRINTERS	-	-	-	-	-	-	WALL	18"	E.C. TO BRANCH TO E28D COMMUNICATION DATA PORT / EVERIFY REQUIREMENTS W/ OWNER/OPERATOR
E7D	JUNCT. BOX	HOOD LIGHTS	D12	-	-	15.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E8D	DUPLEX	WORK TOP FREEZER	D13	1/4	-	4.8	120	1	WALL	18"	-
E9D	SINGLE	FLASH BAKE OVEN	D14	-	8.3	40.0	208	1	WALL	50"	-
E10D	SINGLE	PASTA COOKER	D17	-	7.8	19.5	208	3	WALL	18"	-
E11D	DUPLEX	REFRIGERATED EQUIPMENT STAND	D22	1/4	-	4.2	120	1	WALL	18"	-
E12D	DUPLEX	REFRIGERATED EQUIPMENT STAND	D28	1/4	-	4.2	120	1	WALL	18"	-
E13D	DUPLEX	REFRIGERATOR	D32	1/3	-	6.3	120	1	WALL	76"	-
E14D	JUNCT. BOX	FIRE SUPPRESSION SYSTEM	D33	-	-	10.0	120	1	FA	CLG	-
E15D	DUPLEX	AIR CURTAIN REFRIGERATOR	D37	-	1.020	8.5	120	1	WALL	18"	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E16D	DC / DUPLEX	AIR CURTAIN REFRIGERATOR	D37	-	1.020	8.5	120	1	FA	CLG	E.C. TO PROVIDE DROP CORD AS REQUIRED
E17D	DC / DUPLEX	FREEZER	D41	1/2	-	7.1	120	1	FA	CLG	E.C. TO PROVIDE DROP CORD AS REQUIRED
E18D	DUPLEX	INTELLIGATE TEMPERATURE MONITORING SYSTEM	D54	1/3	-	10.0	120	1	WALL	50"	-
E19D	COMMUNICATION DATA PORT	INTELLIGATE TEMPERATURE MONITORING SYSTEM	D54	-	-	-	-	-	WALL	50"	COORDINATE W/OWNER/OPERATOR
E20D	JUNCT. BOX	LIGHTS	D55	-	-	5.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E21D	JUNCT. BOX	DOOR HEATER ALARM	D55	-	-	5.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E22D	JUNCT. BOX	BLOWER COIL	D56	-	-	15.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E23D	-	SPARE NUMBER	-	-	-	-	-	-	-	-	-
E24D	DUPLEX	AMBIENT CARBONATOR	D68	-	-	15.0	120	1	WALL	85"	E.C. TO VERIFY LOADS OF VENDOR SUPPLIED EQUIPMENT W/ OWNER
E25D	JUNCT. BOX	ROLL-IN HEATED CABINET	D69	-	3.0	13.9	208	1	WALL	86"	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E26D	JUNCT. BOX	CUBE ICE MAKER	D74	-	-	7.8	208	1	WALL	72"	E.C. TO VERIFY LOADS OF EXISTING / RELOCATED EQUIPMENT W/ OWNER
E27D	DUPLEX	CO2 SENSOR	D75	-	-	10.0	120	1	WALL	18"	-
E28D	COMMUNICATION DATA PORT	PRINTERS / SCANNERS	-	-	-	-	-	-	WALL	50"	-
E29D	-	EMPTY CONDUIT FOR ED/POS SYSTEMS & PRINTERS	-	-	-	-	-	-	FA	CLG	E.C. TO BRANCH TO E28D COMMUNICATION DATA PORT / EVERIFY REQUIREMENTS W/ OWNER/OPERATOR
E30D	JUNCT. BOX	HOOD CONTROLLER	D12	-	-	15.0	120	1	FA	CLG	E.C. TO BRANCH TO CONNECTION AS REQUIRED

PHASE 2 E1D LOAD CENTER ELECTRICAL CONNECTIONS SCHEDULE

NUMBER	CONNECTION	QTY	SERVICE TO	ITEM NO.	HP	KW	AMPS	VOLT	PHASE	REMARKS
E1D-A	SINGLE	2	BASE ACTIVATOR	D3	-	7.8	23.5	208	3	-
E1D-B	DUPLEX	3	PRINTER (DEDICATED CIRCUIT)	D4	-	-	15.0	120	1	E.C. TO VERIFY LOADS OF OWNER SUPPLIED EQUIPMENT W/ OWNER
E1D-C	SINGLE	2	MOBILE HEATED PLATE DISPENSER	D5	-	950	4.6	208	1	-
E1D-D	SINGLE	1	3-WELL HOT FOOD TABLE W/ HEATED BASE	D6	-	4.641	19.3	208	1	-
E1D-E	JUNCT. BOX	4	HEAT LAMP W/ LIGHTS	D8	-	1.840	9.7	120/208	1	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E1D-F	SINGLE	1	4-WELL HOT FOOD TABLE W/ HEATED BASE	D16	-	6.188	25.8	208	1	-
E1D-G	DUPLEX	1	REFRIGERATED SANDWICH PREPARATION UNIT	D24	1/4	-	4.8	120	1	-
E1D-H	SINGLE	1	MICROWAVE OVEN	D26	-	3.2	14.0	208	1	-
E1D-J	DUPLEX	1	COUNTER TOP HOT FOOD WELL	D43	-	1.0	8.3	120	1	-
E1D-K	SINGLE	1	COFFEE BREWER	D46	-	-	30.0	120/208	1	E.C. TO VERIFY LOADS OF VENDOR SUPPLIED EQUIPMENT W/ OWNER
E1D-L	DUPLEX	1	CONVEYOR TOASTER	D48	-	1.8	15.0	120	1	-
E1D-M	DUPLEX	1	CONVENIENCE OUTLET	-	-	-	16.0	120	1	-

PHASE 2 E2D LOAD CENTER ELECTRICAL CONNECTIONS SCHEDULE

NUMBER	CONNECTION	QTY	SERVICE TO	ITEM NO.	HP	KW	AMPS	VOLT	PHASE	REMARKS
E2D-A	DUPLEX	1	PRINTER (DEDICATED CIRCUIT)	D3	-	-	15.0	120	1	-
E2D-B	SINGLE	1	3-WELL HOT FOOD TABLE W/ HEATED BASE	D6	-	4.641	19.3	208	1	-
E2D-C	JUNCT. BOX	4	HEAT LAMP W/ LIGHTS	D8	-	1.840	9.7	120/208	1	E.C. TO BRANCH TO CONNECTION AS REQUIRED
E2D-D	SINGLE	1	4-WELL HOT FOOD TABLE W/ HEATED BASE	D16	-	6.188	25.8	208	1	-
E2D-E	DUPLEX	1	REFRIGERATED SANDWICH PREPARATION UNIT	D24	1/4	-	4.8	120	1	-
E2D-F	SINGLE	1	MICROWAVE OVEN	D26	-	3.2	14.0	208	1	-
E2D-G	DUPLEX	2	SCANNER (DEDICATED CIRCUIT)	D43	-	1.8	15.0	120	1	E.C. TO VERIFY LOADS OF OWNER SUPPLIED EQUIPMENT W/ OWNER
E2D-H	SINGLE	3	COFFEE BREWER	D46	-	-	30.0	120/208	1	E.C. TO VERIFY LOADS OF VENDOR SUPPLIED EQUIPMENT W/ OWNER
E2D-J	DUPLEX	1	COUNTER TOP HOT FOOD WELL	D47	-	1.0	8.3	120	1	-
E2D-K	DUPLEX	1	CONVEYOR TOASTER	D48	-	1.8	15.0	120	1	-
E2D-L	DUPLEX	1	CONVENIENCE OUTLET	-	-	-	16.0	120	1	-

ELECTRICAL NOTES

PLEASE DISREGARD NOTES NOT APPLICABLE TO THIS PROJECT

ELECTRICAL SYSTEM IS DESIGNED FOR 120/208V VOLT, 3 PHASE, 60 HERTZ SYSTEM.

ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILING &/OR FROM CENTERLINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY KITCHEN EQUIPMENT CONTRACTOR & ALL TRADES UTILIZING THESE PLANS.

ANY "HOLD" DIMENSIONS ARE CLEAR "FINISH-TO-FINISH" UNLESS OTHERWISE NOTED.

UTILITIES SHOWN ARE FOR ITEMS FOR FOODSERVICE EQUIPMENT ONLY & ARE THE MINIMUM REQUIRED TO OPERATE EQUIPMENT. LOCATIONS OF ANY ADDITIONAL ELECTRICAL UTILITIES (CONVENIENCE RECEPTACLES, TELEPHONE JACKS, INTERCOM JACKS, ETC.) WHICH MAY BE REQUIRED SHALL BE DETERMINED BY THE ARCHITECT/ENGINEER.

ELECTRICAL PLAN SHOWS OUTLETS & CONNECTIONS W/CAPACITIES FOR ACTUAL ROUGH-IN LOCATIONS. REFER TO DIMENSIONED DRAWINGS PROVIDED BY KITCHEN EQUIPMENT CONTRACTOR.

FINAL ELECTRICAL CONNECTIONS INCLUDING WIRING FROM POINT-OF CONNECTION ON EQUIPMENT TO BUILDING ELECTRICAL SYSTEM & INTERCONNECTIONS BETWEEN EQUIPMENT COMPONENTS SHALL BE PROVIDED BY ELECTRICAL CONTRACTOR.

ALL ELECTRICAL MATERIALS, INCLUDING WIRE, CONDUIT, OVERLOAD PROTECTION, MAIN SWITCHES, SAFETY OUT-OUTS, FUSE BOXES, SHUNT-TRIP BREAKERS, DISCONNECT SWITCHES & CONTROLLED BY ELECTRICAL CONTRACTOR.

UTILITIES SHALL BE CONCEALED IN WALLS & STUBBED-OUT OF WALLS. WIRING STUBBED OUT OF FLOOR & RUN EXPOSED ON THE FACE OF THE WALL SHALL NOT BE ACCEPTABLE.

ELECTRICAL COMPONENTS, INCLUDING MAIN SWITCHES, FUSE BOXES, TERMINAL PANELS, DISCONNECT SWITCHES CONDUIT & CONNECTIONS SHALL NOT INTERFERE IN ANY WAY W/ THE OPERATION OF ITEMS OF FOODSERVICE EQUIPMENT.

AMPERAGES INDICATED PER TOTAL FOR EACH UNIT & NOT IN ADDITION TO ANY HP &/OR KW RATINGS SHOWN.

WHERE CALLED FOR, KITCHEN EQUIPMENT CONTRACTOR SHALL FURNISH CORDS & PLUGS FOR INSTALLATION BY ELECTRICAL CONTRACTOR. NEMA NUMBERS SHOWN INDICATE THE CONFIGURATION TO BE PROVIDED FOR THE EQUIPMENT. ANY DIRECT CONNECTIONS SHALL BE PROVIDED BY THE ELECTRICAL CONTRACTOR.

ALL LIGHT FIXTURES IN FOOD STORAGE, PREPARATION, SERVICE OR DISPLAY FACILITIES, AS WELL AS UTENSIL, CLEANING & STORAGE AREAS SHALL HAVE SHIELDING OVER BULBS.

KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE WALK-IN FREEZER/COOLER ASSEMBLIES COMPLETE W/OUTLET BOXES, DOOR HEATERS & ALL SYSTEM COMPONENTS PRE-WIRED TO A SINGLE POINT OF CONNECTION. ELECTRICAL CONTRACTOR SHALL PROVIDE INTERCONNECTION CONDUIT & WIRING & MAKE FINAL CONNECTIONS.

ELECTRICAL CONTRACTOR SHALL PROVIDE ELECTRICAL POWER TO & INTERCONNECTION BETWEEN EVAPORATOR COIL, TIME CLOCK, TEMPERATURE CONTROL DEVICE & CONDENSING UNITS, FOR WALK-IN FREEZER/COOLER ASSEMBLIES FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.

DRAIN LINE FROM FREEZER COIL SHALL BE WRAPPED W/HEAT CABLE, TAPED & INSULATED TO PREVENT FREEZING OF CONDENSATE IN THE LINE, BY ELECTRICAL CONTRACTOR.

WALK-IN FREEZER/COOLER VAPOR-PROOF LIGHT FIXTURES ARE SHIPPED LOOSE BY KITCHEN EQUIPMENT CONTRACTOR FOR FIELD INSTALLATION & INTERWIRING AS REQUIRED BY ELECTRICAL CONTRACTOR.

ALL PENETRATIONS INTO WALK-IN FREEZER/COOLERS SHALL BE MADE BY THE KITCHEN EQUIPMENT CONTRACTOR.

ELECTRICAL CONTRACTOR SHALL SEAL ALL PENETRATIONS MADE INTO WALK-IN FREEZER/COOLER ASSEMBLIES, REFRIGERATORS, EXHAUST VENTILATORS W/ METHODS & MATERIALS AS APPROVED BY EQUIPMENT MANUFACTURER.

KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE EXHAUST VENTILATOR ASSEMBLIES COMPLETE W/CONTROL PANEL, WASH-DOWN PANEL, LIGHTS, & FIRE SUPPRESSION SYSTEM. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL POWER TO & INTERCONNECTIONS BETWEEN VENTILATOR, CONTROL PANEL, WASH-DOWN PANEL, LIGHTS, EXHAUST & SUPPLY FAN, MAGNETIC STARTERS, & ALL MISCELLANEOUS COMPONENTS. SEE PLAN & VENTILATOR SHOP DRAWINGS FOR ADDITIONAL INFORMATION.

ELECTRICAL NOTES (CONT.)

FOR VENTILATOR FIRE SUPPRESSION SYSTEM W/ELECTRICALLY HEATED COOKING EQUIPMENT, KITCHEN EQUIPMENT CONTRACTOR SHALL PROVIDE REMOTE MANUAL PULL STATION, & MICRO-SWITCH. ELECTRICAL CONTRACTOR SHALL FURNISH & INSTALL ELECTRICAL CONTRACTOR &/OR SHUNT-TRIP BREAKERS & ALL INTERCONNECTION CONDUIT & WIRING FOR SHUT-OFF OF ALL ELECTRICALLY HEATED COOKING EQUIPMENT. CONTRACTOR FOR SHUNT-TRIP RELAYS SHALL BE ACTIVATED IN CASE OF FIRE BY MICRO-SWITCH AS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR.

FIRE PROTECTION SYSTEM REMOTE CABLE PULL BOX SHALL BE RECESS MOUNTED OCTAGONAL J-BOX & CENTERED @ 48" A.F.F. W/1/2" EMT CONDUIT OUT OF TOP, CONCEALED IN WALL TO & ABOVE FINISHED CEILING, BY ELECTRICAL CONTRACTOR.

ELECTRICAL CONTRACTOR SHALL PROVIDE AN EMPTY CONDUIT BETWEEN WASTE PULPING UNIT & WASTE EXTRACTOR UNIT FOR LOW VOLTAGE CONTROL WIRING.

ELECTRICAL CONTRACTOR SHALL PROVIDE EMPTY CONDUIT W/BOXES FOR INSTALLATION OF OWNER SUPPLIED CASH REGISTER SYSTEM. VERIFY EXACT REQUIREMENTS W/EQUIPMENT SUPPLIER.

ELECTRICAL CONTRACTOR SHALL PROVIDE COMPUTER GRADE, ISOLATED GROUND ELECTRICAL SERVICE FOR ELECTRICAL CASH REGISTER EQUIPMENT. VERIFY EXACT REQUIREMENTS W/EQUIPMENT SUPPLIES.

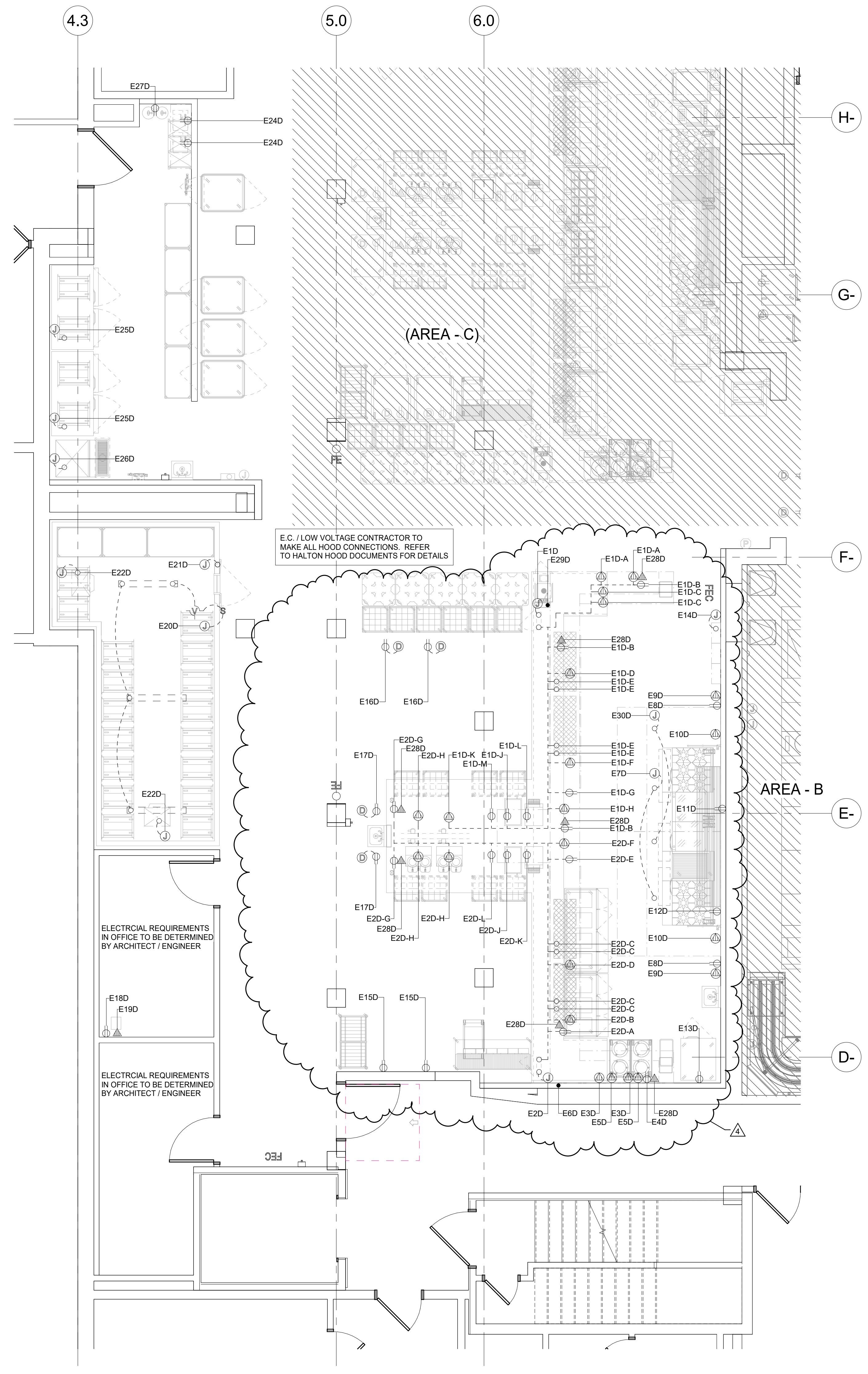
ELECTRICAL RECEPTACLES SHALL BE INSTALLED W/ THEIR LONG DIMENSIONS RUN HORIZONTALLY.

ELECTRICAL CONTRACTOR SHALL PROVIDE CONDUIT RACEWAY SYSTEM, FOR REMOTE REFRIGERATION LINES AS INDICATED ON REFRIGERATION PLAN & DETAILS. CONDUIT SHALL HAVE 24" MINIMUM RADIUS BENDS.

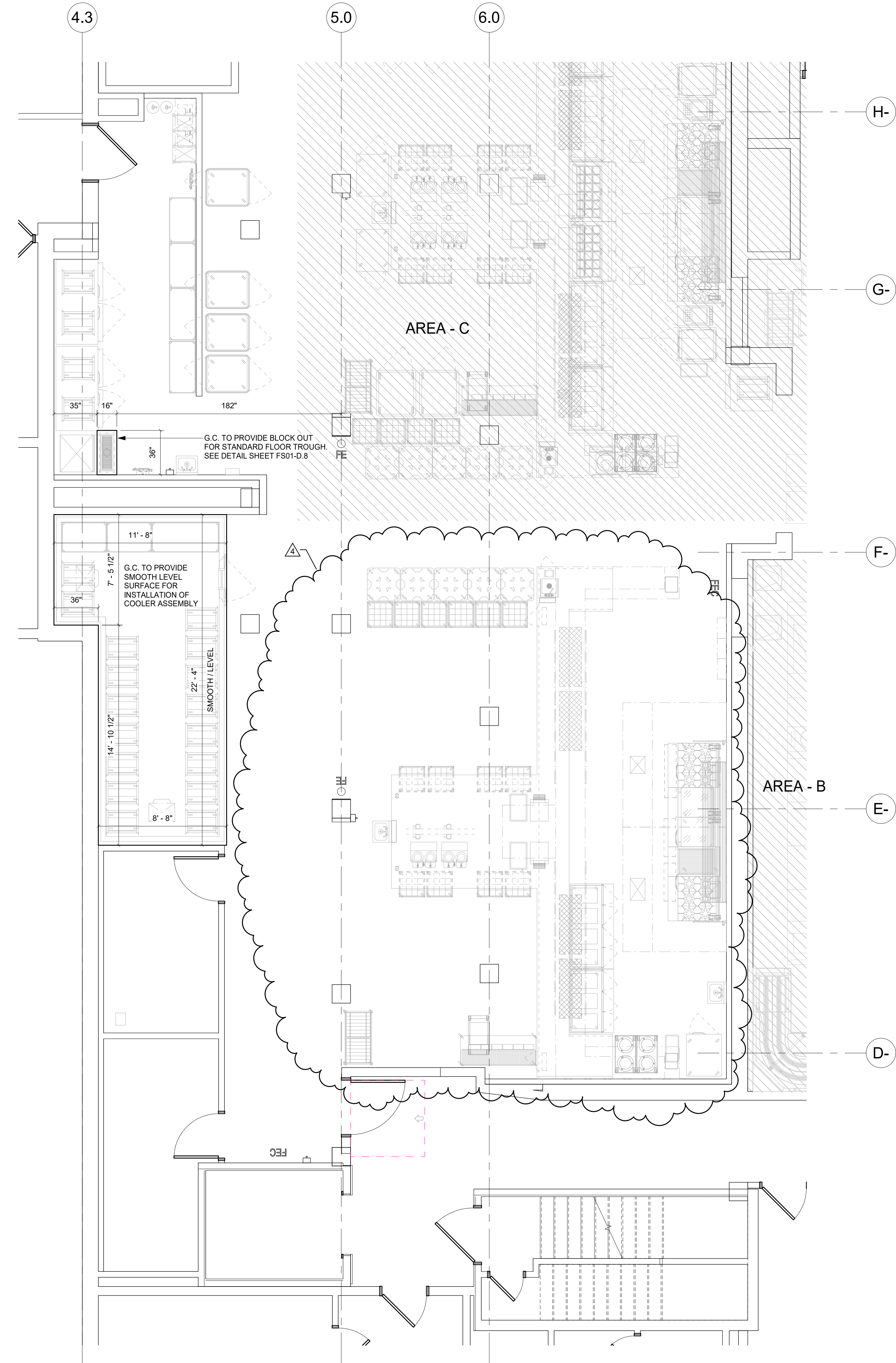
ELECTRICAL CONTRACTOR SHALL PROVIDE CONDUIT & POWER & CONTROL WIRING BETWEEN REMOTE LOW TEMPERATURE EVAPORATORS & REMOTE COMPRESSOR RACK. REFER TO DRAWINGS FOR DETAILS.

ELECTRICAL SYMBOLS

SINGLE RECEPTACLE, NEMA 5-20R	SR	
DUPLEX RECEPTACLE, NEMA 5-15R	DR	
SINGLE RECEPTACLE, 208V OR 480V	SR	
FLOOR RECEPTACLE	FR	
JUNCTION BOX	JB	
DROP CORD OR CONDUIT	DC	
CONDUIT STUB	C	
SWITCH	S	
INCANDESCENT LIGHT		
L.E.D. LIGHT		
POINT OF CONNECTION ON EQUIPMENT		
COMMUNICATIONS OUTLET		
VAPOR-PROOF LIGHTS		
PULL BOX-FIRE SUPPRESSION		
GREASE SENSOR	GS	



1 PHASE 2 (AREA - D) ELECTRICAL PLAN  
1/4" = 1'-0"

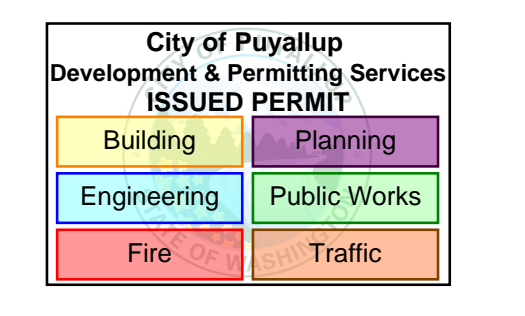
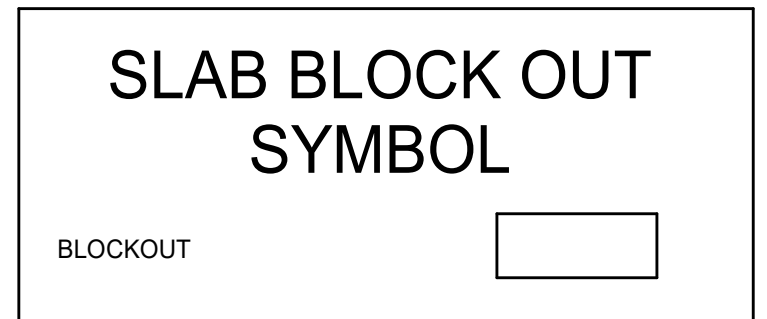


**SLAB BLOCK OUT AND CONDITIONS NOTES**

DIMENSIONS SHOWN FOR BLOCK OUTS ARE FROM CENTER LINE OF STRUCTURAL COLUMNS. DIMENSIONS FOR SMOOTH LEVEL ARE FROM WALL LOCATIONS. DIMENSIONS TO BE VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR AND ALL TRADES UTILIZING THIS PLAN

SMOOTH TRANSIENT LEVEL SURFACE REQUIRED FOR COOLER FREEZER ASSEMBLY. MANUFACTURE DOES ALLOW FOR MAXIMUM SLOPE OF 3/16" PER 10' IF TRUE LEVEL CANNOT BE ACHIEVED.

REFER TO DETAIL SHEET FOR BLOCK OUT DETAILS

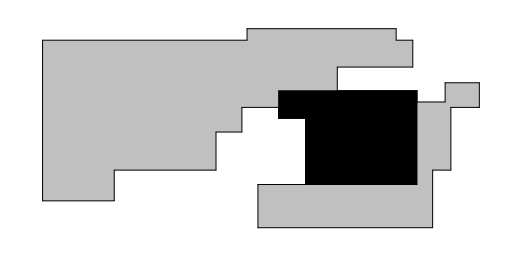


**MultiCare  
Good Samaritan  
Hospital Kitchen**  
401 15th Ave SE,  
Puyallup,  
WA 98372



100% CD SET 6/30/2025

KEY PLAN



ISSUE CHART

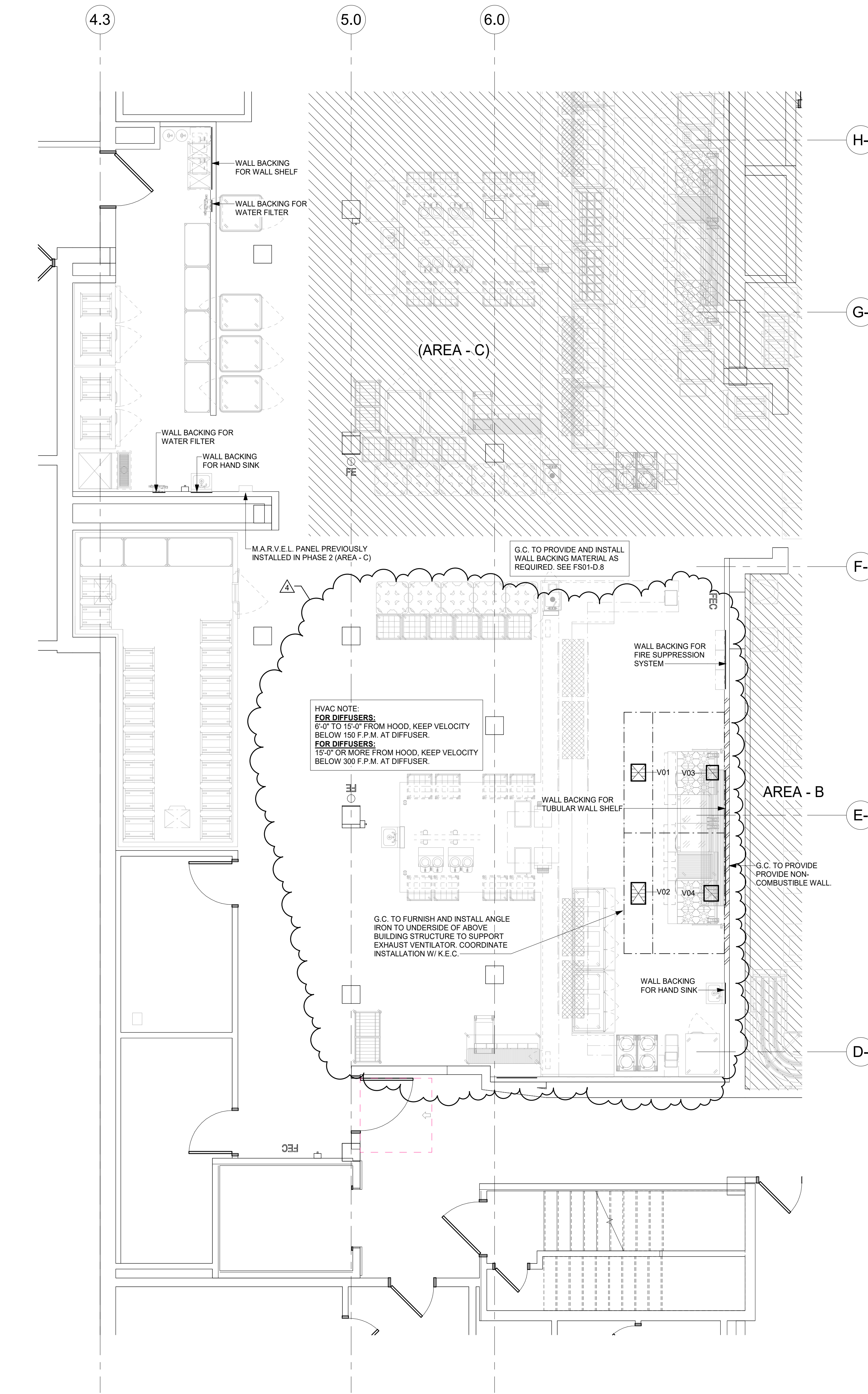
4	PHASE 2 REV 1	4-24-2025
DATE	SCALE	SHEET
Job Number	24127	
TITLE	PHASE 2 (AREA - D) SLAB BLOCK OUT - SLAB CONDITIONS PLAN	
SHEET NUMBER	FS01-D.4	

**PHASE 2 (AREA - D)  
SLAB BLOCK OUT -  
SLAB CONDITIONS PLAN**

SHEET NUMBER

**FS01-D.4**

① PHASE 2 (AREA - D) SLAB BLOCK - SLAB CONDITIONS PLAN  
1/4" = 1'-0"



### SPECIAL CONDITIONS NOTES

PLEASE DISREGARD NOTES THAT DO NOT APPLY TO THIS PROJECT

ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILINGS &/OR FROM CENTER LINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR & ALL TRADES UTILIZING THESE PLANS.

ANY "HOLD" DIMENSIONS ARE CLEAR "FINISH-TO-FINISH" UNLESS OTHERWISE NOTED.

REFER TO ARCHITECTURAL/ENGINEERING DRAWINGS FOR ACTUAL CONSTRUCTION DIMENSIONS, LOCATION, THICKNESS & FINISH OF PARTITIONS, FURRING & FLOOR SIZES & LOCATIONS NOT INDICATED ON THE SPECIAL CONDITIONS PLAN.

CEILING SHALL BE SMOOTH, NON-ABSORBENT, WASHABLE & LIGHT COLORED, BY GENERAL CONTRACTOR.

GENERAL CONTRACTOR TO FURNISH & INSTALL ANGLE IRON TO UNDERSIDE OF BUILDING STRUCTURE ABOVE TO SUPPORT EXHAUST VENTILATOR. COORDINATE INSTALLATION WITH THE KITCHEN EQUIPMENT CONTRACTOR.

DEPRESSION FOR WALK-IN FREEZER/COOLER ASSEMBLIES &/OR FLOOR TROUGHS SHALL BE SMOOTH & TRANSIT-LEVEL. REFER TO PLAN FOR SIZES, DEPTHS & ADDITIONAL INFORMATION.

CONCRETE & MASONRY BASES & CURBS SHALL BE SMOOTH & TRANSIT-LEVEL. ALL EXPOSED SURFACES SHALL BE FINISHED THE SAME AS FINISHED FLOOR. REFER TO PLAN FOR SIZES & ADDITIONAL INFORMATION.

ALL BACKING MATERIALS SUITABLE FOR WALL-MOUNTED EQUIPMENT SHALL BE PROVIDED BY GENERAL CONTRACTOR AS DETAILED.

ALL STRUCTURE SUPPORT MATERIALS & BRACING SUITABLE FOR CEILING HUNG EQUIPMENT SHALL BE PROVIDED BY THE GENERAL CONTRACTOR. COORDINATE INSTALLATION WITH THE KITCHEN EQUIPMENT CONTRACTOR.

ALL RACKS &/OR PLATFORMS FOR ROOF-MOUNTED EQUIPMENT & COMPRESSOR RACKS SHALL BE PROVIDED BY GENERAL CONTRACTOR.

ALL WALL, FLOOR &/OR ROOF SLEEVES SHALL BE PROVIDED BY GENERAL CONTRACTOR.

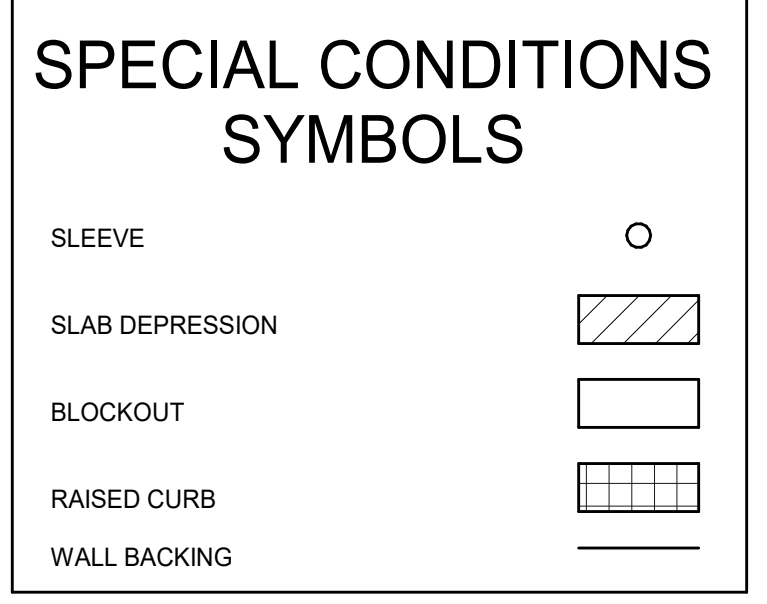
KITCHEN EQUIPMENT CONTRACTOR SHALL UNDER NO CONDITIONS SET-IN-PLACE OR INSTALL ANY PIECE OF EQUIPMENT PRIOR TO TILE FLOORS BEING ACID WASHED & RINSED.

WHERE QUARRY TILE FLOORS ARE EXTENDED INTO WALK-IN FREEZER/COOLER ASSEMBLIES, GENERAL CONTRACTOR SHALL PROTECT ALL EXPOSED METAL SURFACES & REMOVE DOORS PRIOR TO ACID WASHING OF FLOORS & PROVIDE POWER VENTILATION TO REMOVE FUMES.

GENERAL CONTRACTOR SHALL PROVIDE WALL OPENINGS TO ACCOMMODATE ITEMS OF PASS-THRU & CONVEYOR EQUIPMENT AS DETAILED ON PLAN. REFER TO PLAN FOR ADDITIONAL INFORMATION.

BEVERAGE SYSTEM CONDUIT SHALL BE 6" MINIMUM DIAMETER W/24" MINIMUM RADIUS EASY-SWEEP BENDS @ ALL TURNS & FLOOR PENETRATIONS. CONDUITS SHALL BE RUN BELOW FLOOR SLAB WHERE EVER POSSIBLE & SHALL BE ROUTED TO PROVIDE THE SHORTEST RUNS POSSIBLE. RUNS SHOULD NOT EXCEED 750" W/O PULL BOX. ALL PULL BOXES SHALL BE STAINLESS STEEL WHERE EXPOSED & SHALL BE LOCATED IN ACCESSIBLE AREAS. FOR ABOVE SLAB INSTALLATIONS OR WHERE CONDUIT PASSES THROUGH RETURN AIR PLENUMS, PROVIDE 6" EMT CONDUIT (PVC WILL NOT BE PERMITTED). CONDUIT MUST BE PROVIDED BY GENERAL CONTRACTOR.

16GA. STAINLESS STEEL CORNER GUARDS SHALL BE FURNISHED & INSTALLED BY KITCHEN EQUIPMENT CONTRACTOR AS PER PLANS & DETAILS.



### PHASE 2 (AREA - D) VENTILATION SCHEDULE

ITEM	QTY.	SIZE	CONNECTION	C.F.M.	S.P.	REMARKS
V01	1	14" X 12"	SUPPLY	1145	0.20"	FOR HOOD #D12
V02	1	18" X 12"	SUPPLY	1549	0.20"	FOR HOOD #D12
V03	1	12" X 10"	EXHAUST	1431	0.28"	FOR HOOD #D12
V04	1	13" X 12"	EXHAUST	1936	0.43"	FOR HOOD #D12

### VENTILATION NOTES

PLEASE DISREGARD ANY NOTES THAT DO NOT APPLY TO THIS PROJECT

VENTILATION DUCTWORK, EXHAUST FANS, SUPPLY FANS, INTERLOCKS, MOTOR STARTERS, DISCONNECT SWITCHES, FAN CONTROL SWITCHES, INTERCONNECTING WIRING, CONDUIT, & FINAL CONNECTIONS (TO & FROM) VENTILATORS &/OR DISHWASHER CONDENSATE HOODS SHALL BE BY H.V.A.C./MECHANICAL CONTRACTOR.

DISHWASHER CONDENSATE DUCT & EXHAUST VENTILATOR SUPPLY & EXHAUST DUCT SIZES & ALL OTHER VENTILATION SPECIFICATIONS FROM THE DUCT COLLAR ON SHALL BE DETERMINED BY ARCHITECT/ENGINEER & ALL NECESSARY MATERIAL & LABOR PROVIDED BY H.V.A.C./MECHANICAL CONTRACTOR.

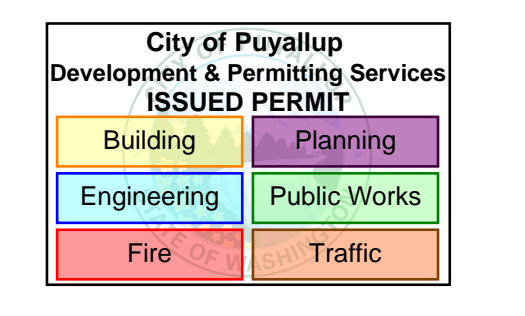
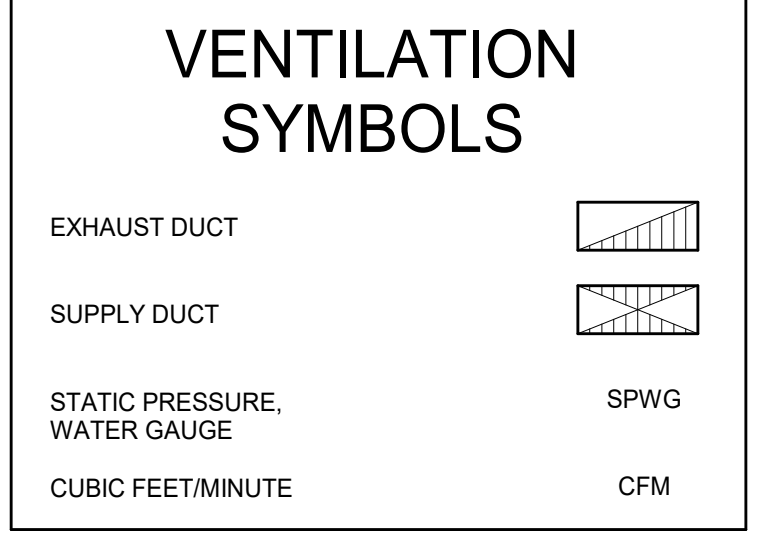
VENTILATION CFM, STATIC PRESSURE & DUCT SIZES INDICATED ON THESE PLANS ARE THE SPECIFIED EQUIPMENT MINIMUM REQUIREMENTS.

THE FOLLOWING MINIMUM GENERAL FOODSERVICE VENTILATION REQUIREMENTS ARE RECOMMENDED:

- COOKING, PREPARATION, POTWASHING & DISHWASHING AREAS: REFER TO ASHRAE RECOMMENDATIONS FOR AIR CHANGES PER HOUR.
- STORAGE AREAS: 2-3 AIR CHANGES PER HOUR, 70°F FAHRENHEIT MAXIMUM AMBIENT TEMPERATURE.
- OFFICES AREAS: 4 AIR CHANGES PER HOUR.
- AIR-COOLED REFRIGERATION CONDENSING UNITS, 1000 CFM PER HORSEPOWER SUPPLY & EXHAUST, 90°F FAHRENHEIT MAXIMUM AMBIENT TEMPERATURE. ALL AREAS MUST BE VENTILATED AS REQUIRED BY APPLICABLE GOVERNING CODES.

MAKE-UP AIR SYSTEM SHALL BE DESIGNED TO PROVIDE A 10% TO 20% NEGATIVE AIR PRESSURE IN KITCHEN AREAS TO CONTAIN SMOKE & ODORS.

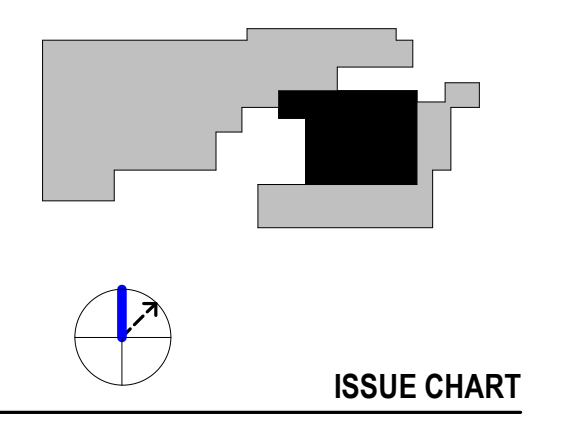
ADEQUATE VENTILATION (24 HOURS) IS REQUIRED FOR SELF-CONTAINED REFRIGERATION UNITS IN ENCLOSED AREAS, SUCH AS, ICE MAKERS, WALK-IN COOLER ASSEMBLIES, & BEVERAGE SYSTEMS, TO PREVENT OVERHEATING & COMPRESSOR FAILURE.



**MultiCare Good Samaritan Hospital Kitchen**  
401 15th Ave SE, Puyallup, WA 98372

**MultiCare Good Samaritan Hospital**  
MULTICARE

KEY PLAN



NO.	DATE	DESCRIPTION	BY
4	4-24-2026	PHASE 2 REV 1	
3		PHASE 2	

Job Number: 24127  
TITLE: PHASE 2 (AREA - D) SPECIAL CONDITIONS PLAN AND VENTILATION SCHEDULE  
SHEET NUMBER: FS01-D.5

1 PHASE 2 (AREA - D) SPECIAL CONDITIONS PLAN  
1/4" = 1'-0"

**CONSULTANTS**

- FOOD SERVICE  
**INMAN FOOD SERVICES**  
3807 Charlotte Avenue,  
Nashville, Tennessee 37209  
CIVIL
- AHBL  
1200 6th Ave #1620,  
Seattle, WA 98101
- STRUCTURAL  
**PCS**  
1011 Western Avenue, Suite 810  
Seattle, WA 98104
- CONTRACTOR  
**SELLEN**  
227 Westlake Ave,  
Seattle, WA 98109
- PLUMBING  
**MACDONALD MILLER**  
1004 Madison St,  
Seattle, WA 98104
- MECHANICAL  
**MACDONALD MILLER**  
1004 Madison St,  
Seattle, WA 98104
- ELECTRICAL  
**EBD SERVICES**  
14900 Interurban Ave S #143  
Seattle, WA 98168
- PROJECT MANAGER  
**TURNER & TOWNSEND**  
920 5th Avenue,  
Seattle, WA, 98104

City of Puyallup  
Development & Permitting Services  
ISSUED PERMIT

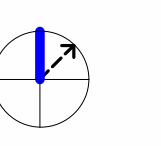
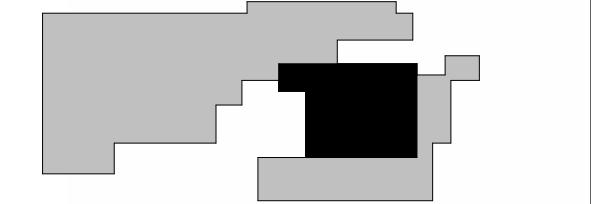
Building	Planning
Engineering	Public Works
Fire	Traffic

**MultiCare  
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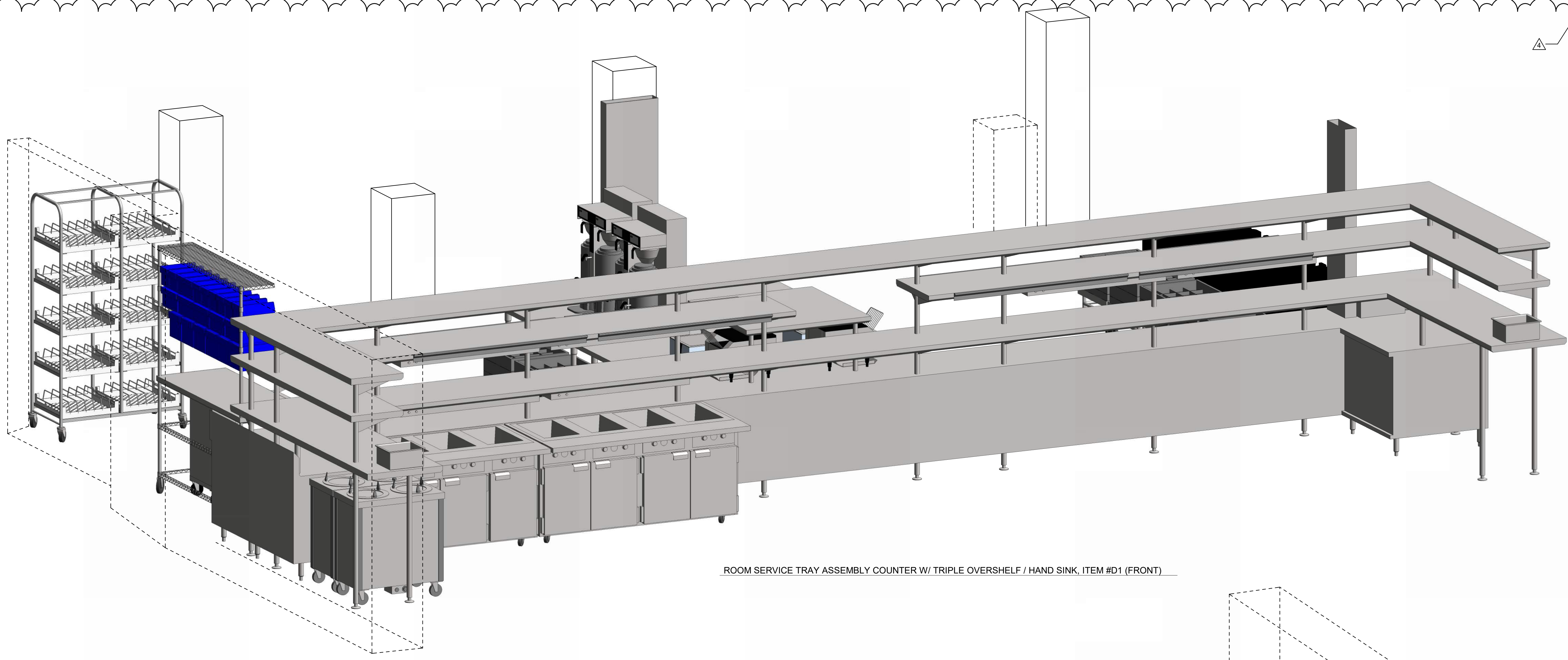
100% CD SET 6/30/2025

**KEY PLAN**



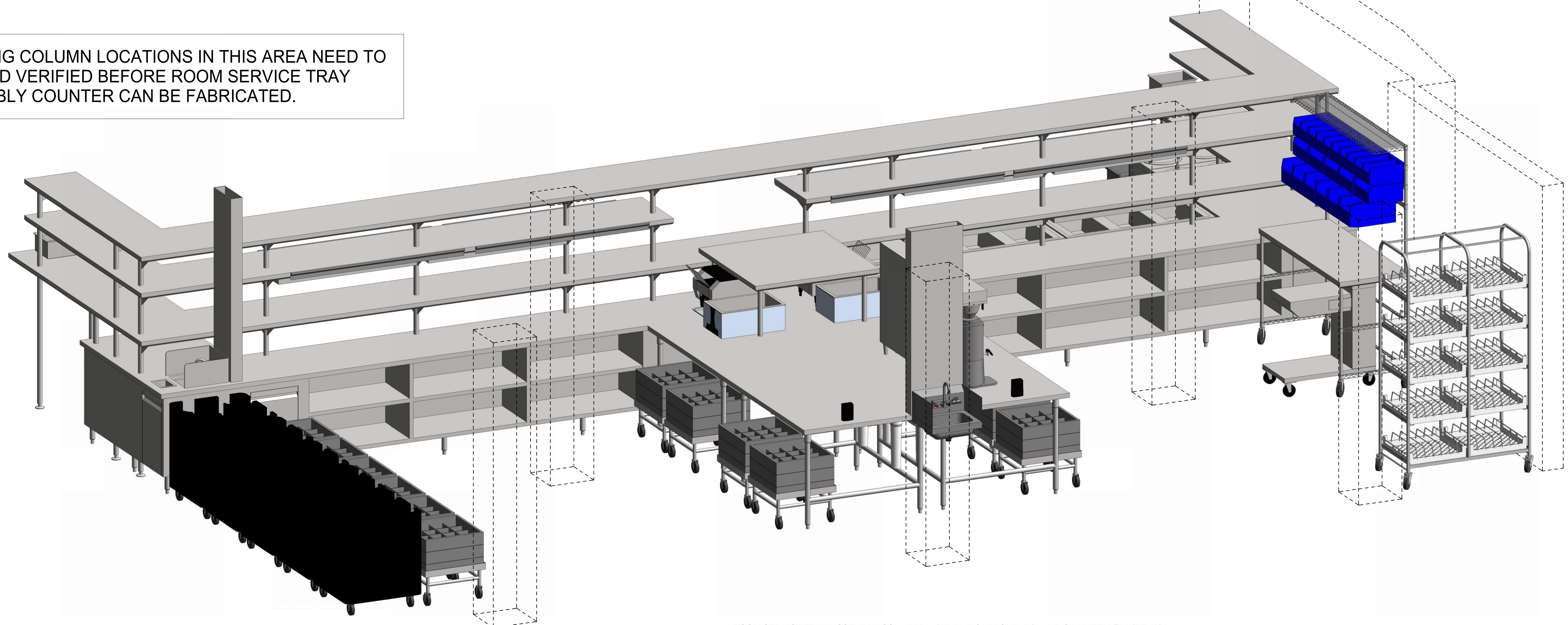
**ISSUE CHART**

4	PHASE 2 REV 1	4-24-2025
DATE	DATE	DATE
Job Number	24127	
TITLE	PHASE 2 (AREA - D) ELEVATION AND ISOMETRIC VIEWS	
SHEET NUMBER	FS01-D.9	

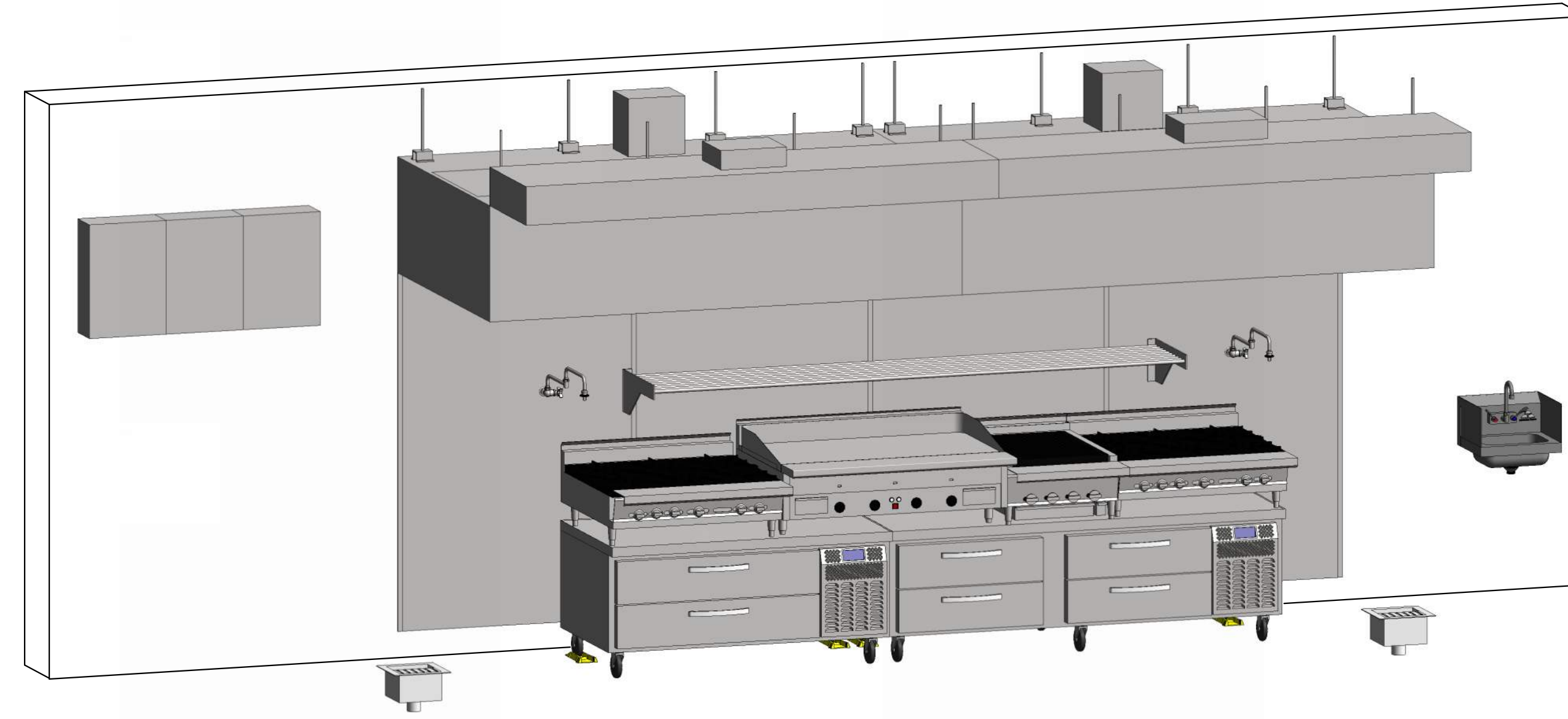


ROOM SERVICE TRAY ASSEMBLY COUNTER W/ TRIPLE OVERSHELF / HAND SINK, ITEM #D1 (FRONT)

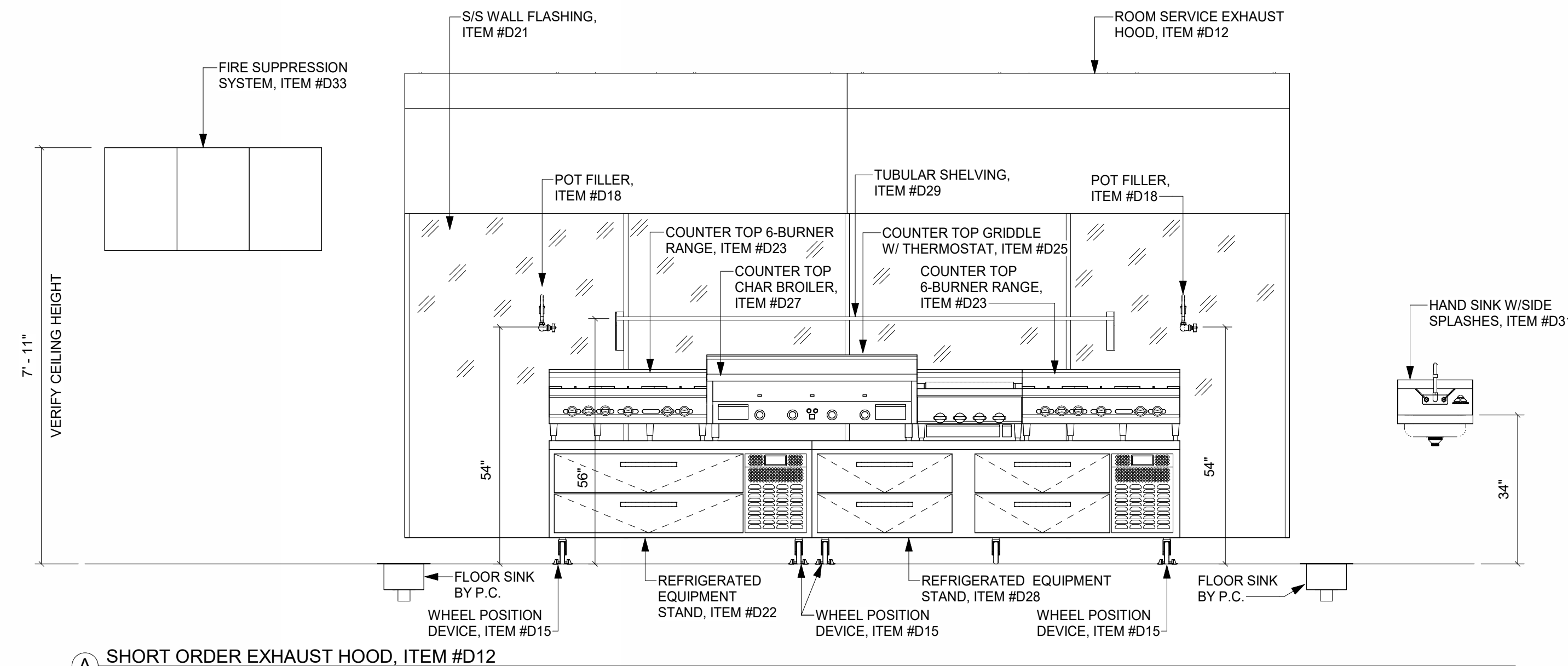
EXISTING COLUMN LOCATIONS IN THIS AREA NEED TO BE FIELD VERIFIED BEFORE ROOM SERVICE TRAY ASSEMBLY COUNTER CAN BE FABRICATED.



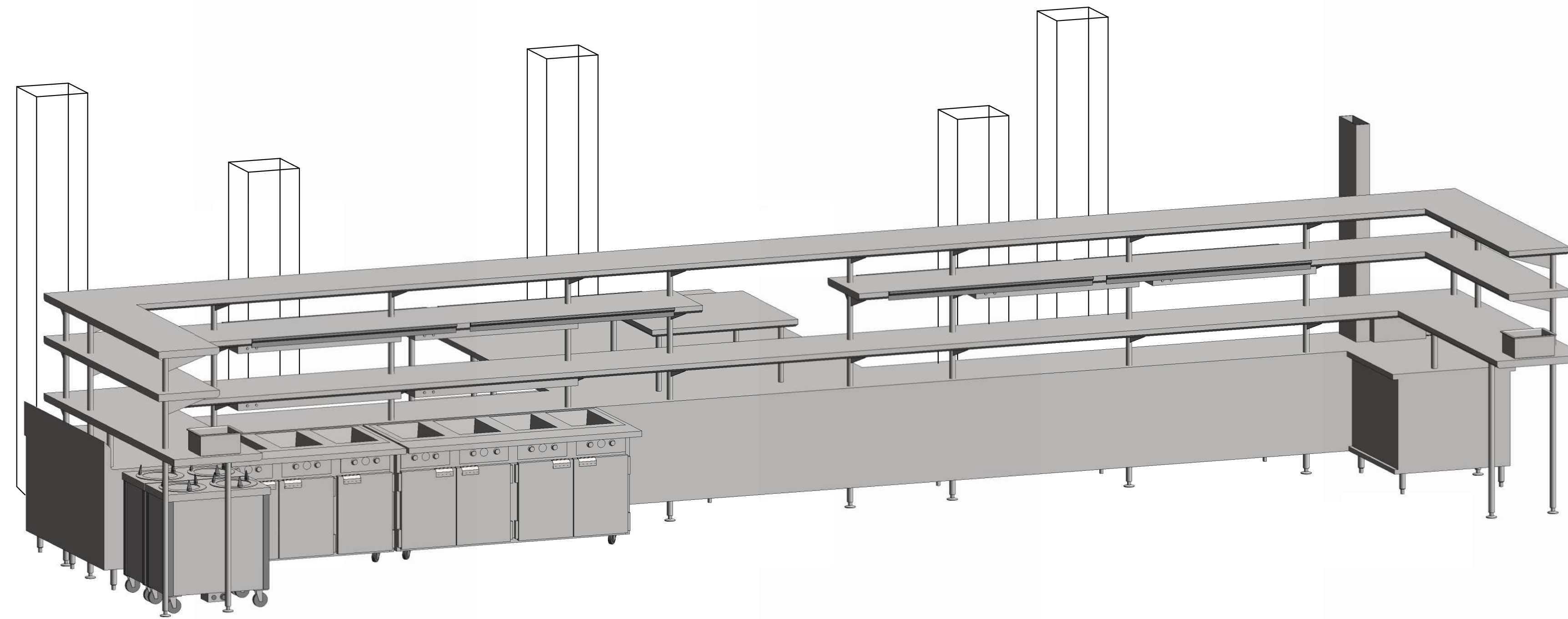
ROOM SERVICE TRAY ASSEMBLY COUNTER W/ TRIPLE OVERSHELF / HAND SINK, ITEM #D1 (REAR)



SHORT ORDER EXHAUST HOOD, ITEM #D12



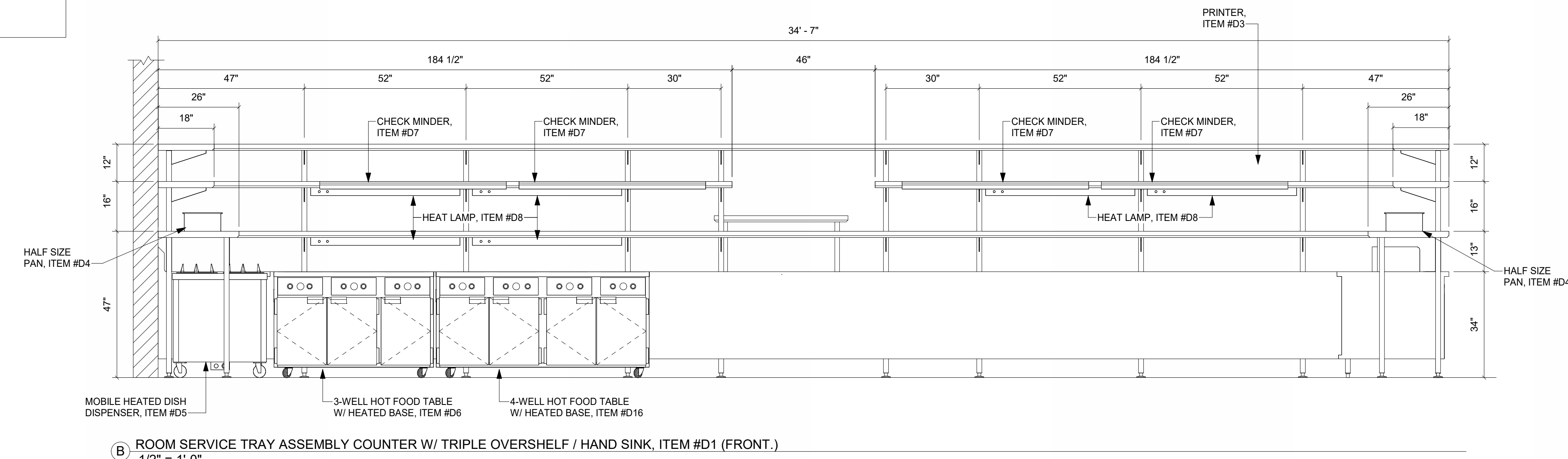
A SHORT ORDER EXHAUST HOOD, ITEM #D12  
1/2" = 1'-0"



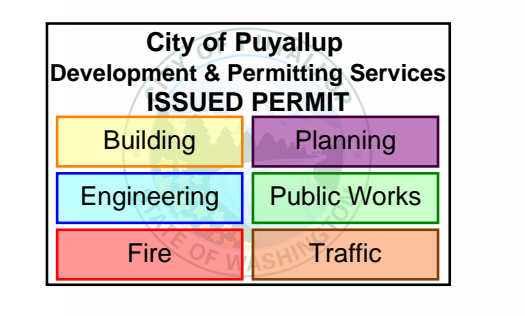
ROOM SERVICE TRAY ASSEMBLY COUNTER W/ TRIPLE OVERSHELF / HAND SINK, ITEM #D1 (FRONT.)

EXISTING COLUMN LOCATIONS IN THIS AREA NEED TO BE FIELD VERIFIED BEFORE ROOM SERVICE TRAY ASSEMBLY COUNTER CAN BE FABRICATED.

DIMENSIONS INDICATED ARE INTENDED FOR REFERENCE. FABRICATOR TO DEVELOP SHOP DRAWINGS AND DETERMINE FINAL DIMENSIONS FOR CONSTRUCTION.



B ROOM SERVICE TRAY ASSEMBLY COUNTER W/ TRIPLE OVERSHELF / HAND SINK, ITEM #D1 (FRONT.)  
1/2" = 1'-0"



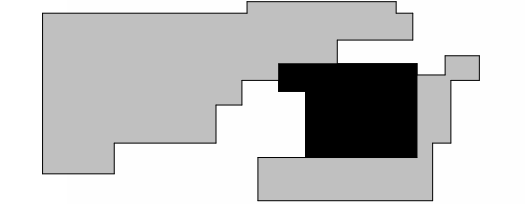
**MultiCare**  
**Good Samaritan**  
**Hospital Kitchen**  
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Puyallup,  
WA 98372



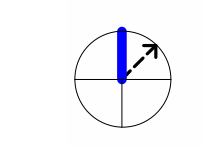
MULTICARE

100% CD SET 6/30/2025

KEY PLAN



ISSUE CHART

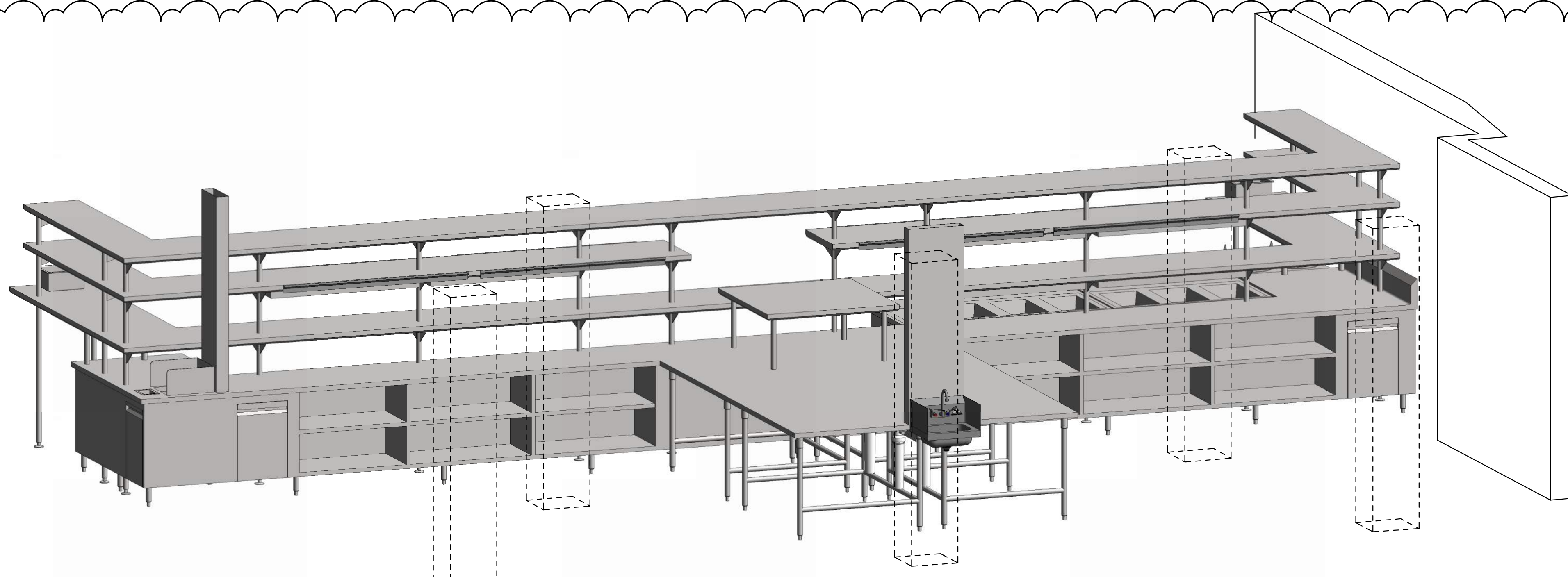


4	PHASE 2 REV 1	4-24-2025
ISSUE	SCALE	SITE
Job Number	24127	
TITLE	TITLE	

PHASE 2 (AREA - D)  
ELEVATION AND  
ISOMETRIC VIEWS

SHEET NUMBER

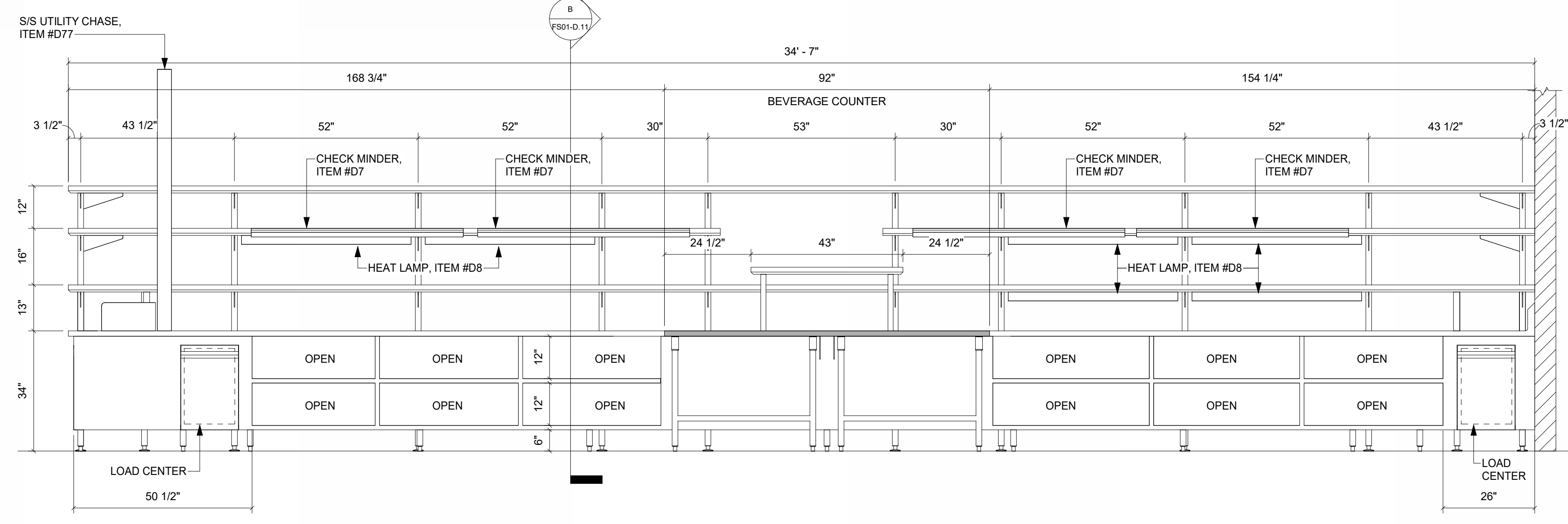
FS01-D.10



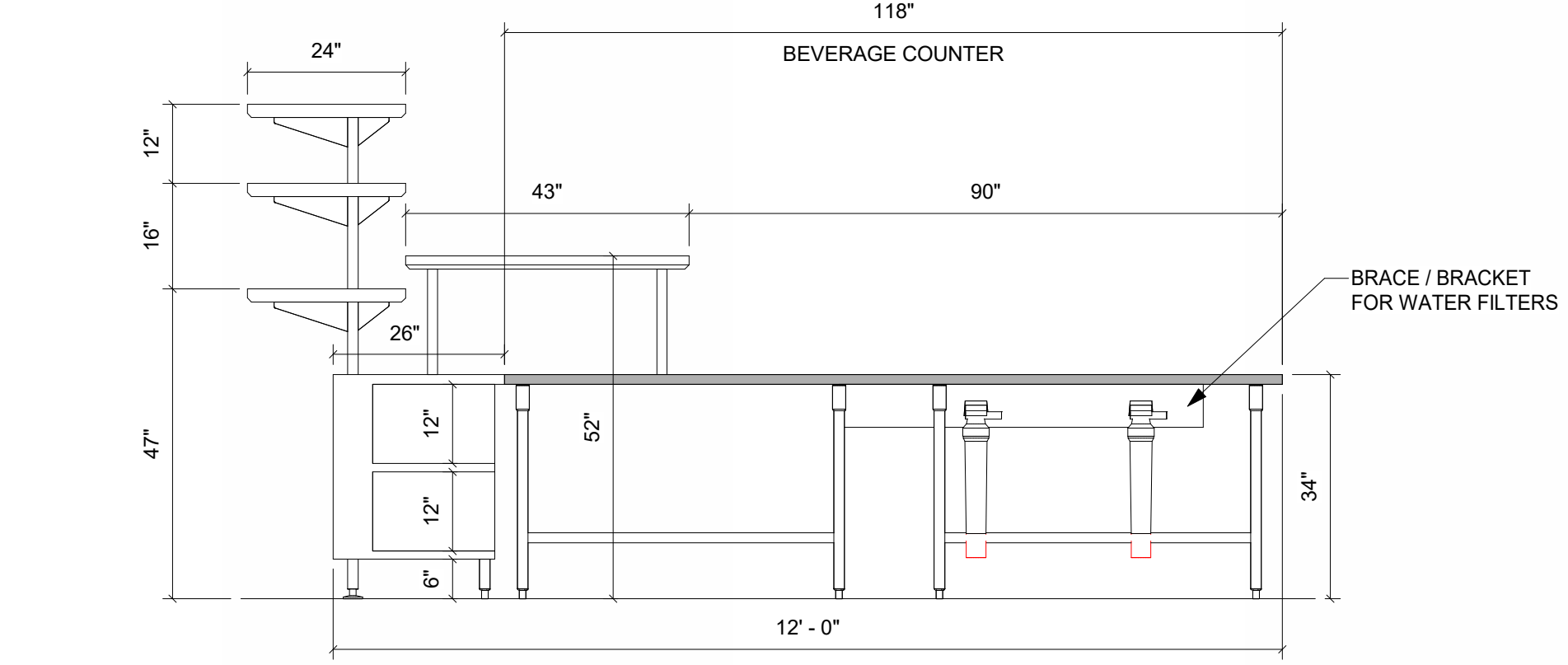
ROOM SERVICE TRAY ASSEMBLY COUNTER W/ TRIPLE OVERSHELF / HAND SINK, ITEM #D1 (REAR.)

DIMENSIONS INDICATED ARE INTENDED FOR REFERENCE. FABRICATOR TO DEVELOP SHOP DRAWINGS AND DETERMINE FINAL DIMENSIONS FOR CONSTRUCTION.

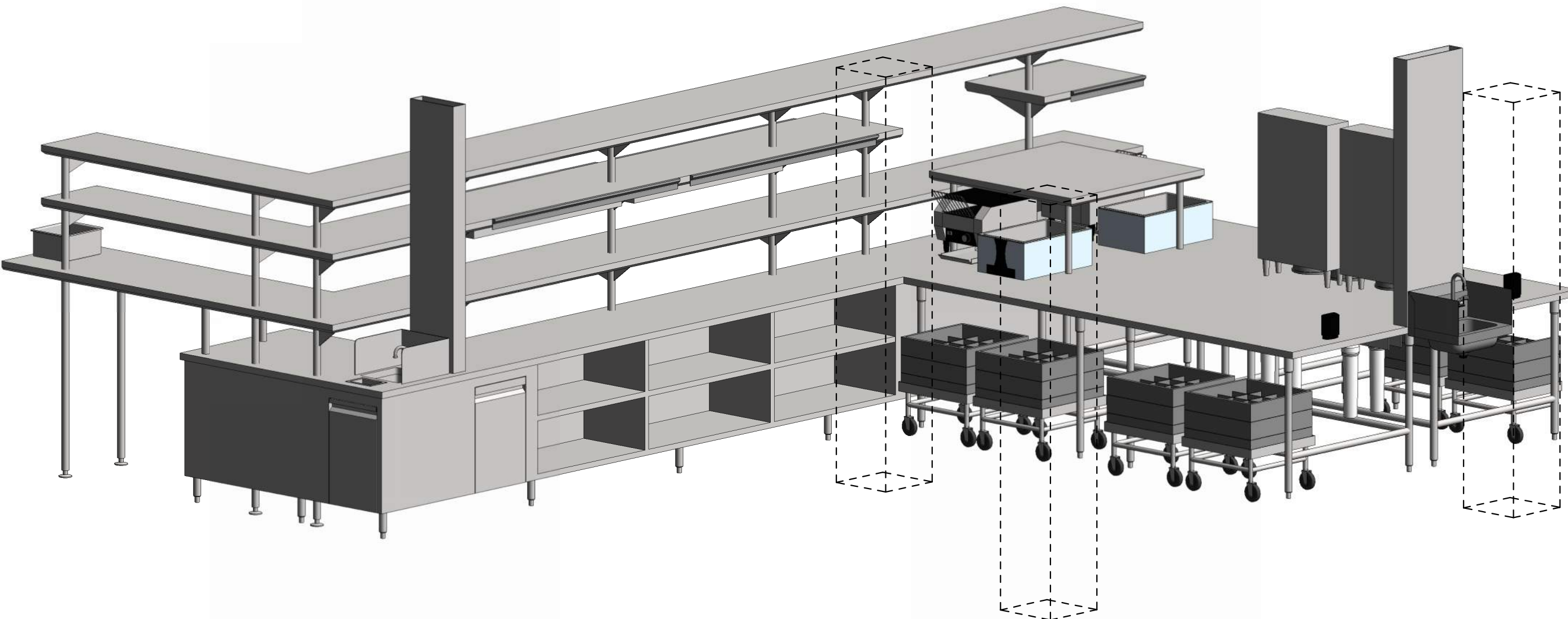
EXISTING COLUMN LOCATIONS IN THIS AREA NEED TO BE FIELD VERIFIED BEFORE ROOM SERVICE TRAY ASSEMBLY COUNTER CAN BE FABRICATED.



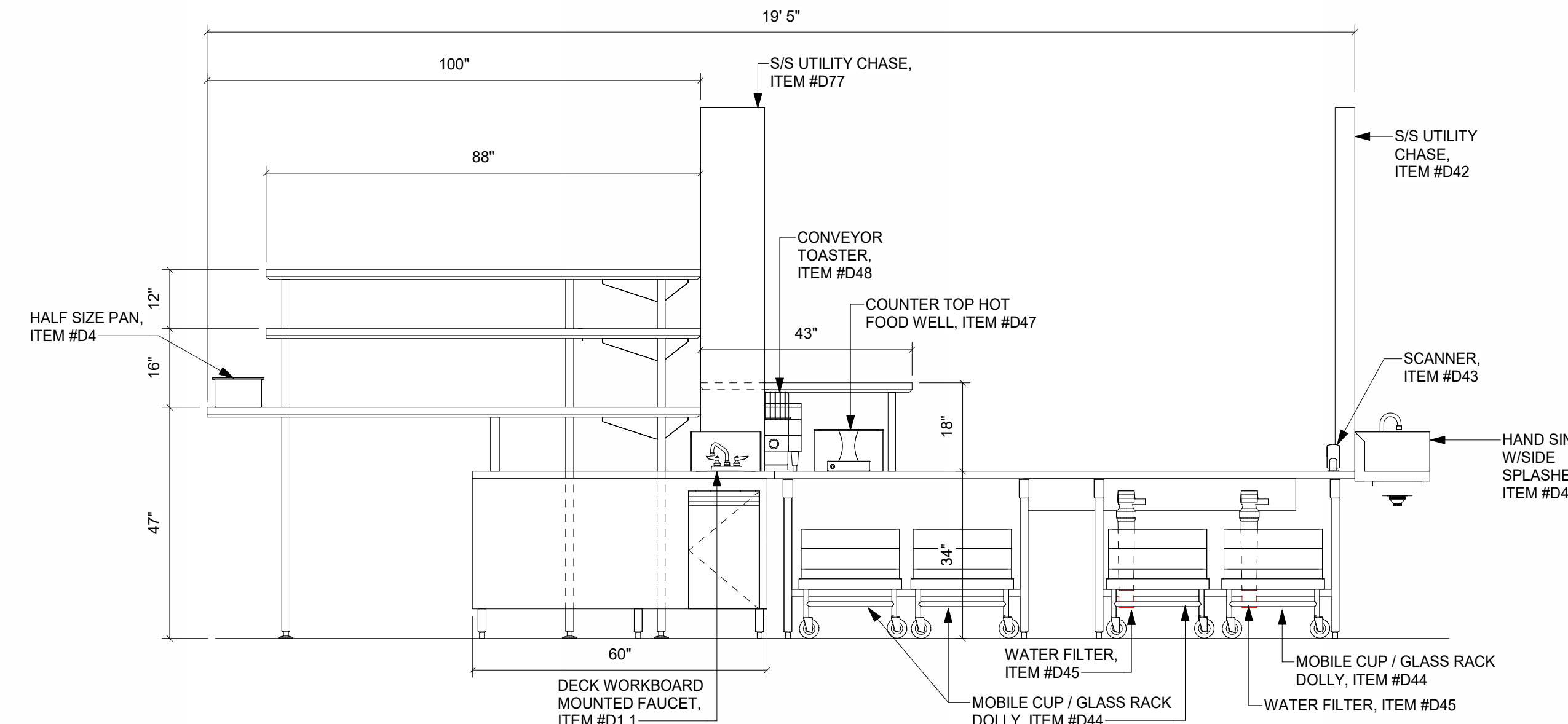
A ROOM SERVICE TRAY ASSEMBLY COUNTER W/ TRIPLE OVERSHELF / HAND SINK, ITEM #D1 (REAR.)  
1/2" = 1'-0"



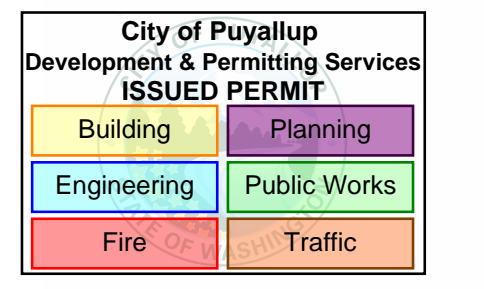
B Section 1  
1/2" = 1'-0"



ROOM TRAY ASSEMBLY COUNTER, ITEM #D1 (SIDE VIEW)



C ROOM TRAY ASSEMBLY COUNTER, ITEM #D1 (SIDE VIEW)  
1/2" = 1'-0"

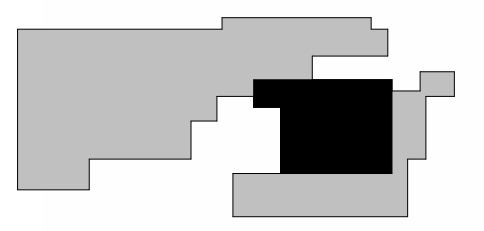


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KEY PLAN



ISSUE CHART

4	PHASE 2 REV 1	4-24-2025
ISSUE	DATE	DATE
Job Number	24127	TITLE

**PHASE 2 (AREA - D) ELEVATION AND ISOMETRIC VIEWS**

SHEET NUMBER

**FS01-D.11**