

FOODSERVICE SHEET LIST	
NO.	SHEET NAME
GENERAL	
K001	KITCHEN EQUIPMENT GENERAL NOTES, LEGENDS, SHEET INDEX
EQUIPMENT PLANS	
K101	KITCHEN EQUIPMENT PLAN
SPECIAL CONDITIONS	
K102	KITCHEN EQUIPMENT SPECIAL CONDITIONS PLAN
KITCHEN EQUIPMENT ELEVATIONS	
K201	KITCHEN EQUIPMENT ELEVATIONS
K202	NOT USED
EQUIPMENT SCHEDULES	
K601	KITCHEN EQUIPMENT SCHEDULES
K602	KITCHEN EQUIPMENT SCHEDULES
K603	KITCHEN EQUIPMENT ELECTRICAL & PLUMBING ROUGH IN SCHEDULES
ELECTRICAL ROUGH-INS	
KE101	KITCHEN EQUIPMENT ELECTRICAL ROUGH-IN PLAN
PLUMBING ROUGH-INS	
KP101	KITCHEN EQUIPMENT PLUMBING ROUGH-IN PLAN

DEFINITION OF TERMS

SUPPLY AND DELIVER TO APPROPRIATE CONTRACTOR FOR INSTALLATION.

FURNISH TO PROJECT SITE INCLUDING UNLOADING, UNPACKING, ASSEMBLY, ERECTING, PLACING, ANCHORING, PROTECTING, CLEANING AND SIMILAR OPERATIONS; READY FOR FINAL UTILITY CONNECTIONS BY APPROPRIATE CONTRACTOR.

PROVIDE: FURNISH AND INSTALL COMPLETE, READY FOR INTENDED USE.

FOODSERVICE ABBREVIATIONS - SECTION 114000

ADJ	ADJUSTABLE	KTN	KITCHEN
AFF	ABOVE FINISHED FLOOR	KW	KILOWATT HOUR
ALT	ALTERNATE	LAM	LAMINATE
ALUM	ALUMINUM	LBS	POUNDS
AMP	AMPERE	LKR	LOCKER
ANSI	AMERICAN NATIONAL STANDARDS INSTITUTE	LT	LIGHT
BLDG	BUILDING	LVR	LOUVER
BTU	BRITISH THERMAL UNIT	MAX	MAXIMUM
C&P	CORD AND PLUG	MBTUH	1000 BTU/HOUR
CBT	CABINET	MECH	MECHANICAL
CFM	CUBIC FEET PER MINUTE	MIN	MINIMUM
CL	CENTER LINE	MISC	MISCELLANEOUS
CLG	CEILING	MTD	MOUNTED
CMU	CONCRETE MASONRY UNIT	MTL	METAL
COL	COLUMN	MUL	MULLION
CONN	CONNECTION	NA	NOT APPLICABLE
CU FT	CUBIC FEET	NIC	NOT IN CONTRACT
CW	COLD WATER	NO	NUMBER
DC	DROP CORD	NS	NO SCALE
DFA	DOWN FROM ABOVE	OC	ON CENTER
DIAM	DIAMETER	OD	OUTSIDE DIAMETER
DIM.	DIMENSION	OF	OFFICE
DISP	DISPENSER	OH	OVERHEAD
DIV	DIVISION	OPNG	OPENING
DN	DOWN	OPP	OPPOSITE
DR	DUPLEX RECEPTACLE	OPP H	OPPOSITE HAND
DTL	DETAIL	PC	PLUMBING CONTRACTOR
DWG	DRAWING	PERF	PERFORATE(D)
DWR	DRAWER	PH	PHASE
EA	EACH	PLAM	PLASTIC LAMINATE
EC	ELECTRICAL CONTRACTOR	PLUMB	PLUMBING
EL	ELEVATION	PLYWD	PLYWOOD
ELEC	ELECTRICAL	PNL	PANEL
EQ	EQUAL	PREP	PREPARATION
EQPM	EQUIPMENT	PSI	POUNDS PER SQUARE INCH
ETR	EXISTING TO REMAIN	QT	QUARRY TILE
EX	EXISTING	QTY	QUANTITY
EXH	EXHAUST	QUAD	QUAD RECEPTACLE
EXT	EXTERIOR	RAD	RADIUS
FD	FLOOR DRAIN	RCP	REFLECTED CEILING PLAN
FEC	FIRE EXTINGUISHER CABINET	RECP	RECEPTACLE
FF	FINISHED FLOOR	REFG	REFRIGERATOR
FIN.	FINISH(ED)	REQD	REQUIRED
FLR	FLOOR	RET	RETURN
FLSHG	FLASHING	RI	ROUGH-IN
FLUR	FLUORESCENT	RM	ROOM
FRZ	FREEZER	RO	ROUGH OPENING
FT	FOOT	SAN	SANITARY
FURN	FURNITURE	SCH	SCHEDULE
G	GAS	SHLVG	SHELVING
GA	GAUGE	SHT	SHEET
GAL	GALLON	SP	SPECIAL RECEPTACLE
GALV	GALVANIZED	SPEC	SPECIFICATION
GC	GENERAL CONTRACTOR	SQ	SQUARE
GFCI	GROUND FAULT CIRCUIT INTERRUPTER	SR	SINGLE RECEPTACLE
GPM	GALLONS PER MINUTE	SS	STAINLESS STEEL
HGT	HEIGHT	STD	STANDARD
HP	HORSEPOWER	STL	STEEL
HVAC	HEATING, VENTILATING, AIR CONDITIONING	STOR	STORAGE
HW	HOT WATER	STP	STATIC PRESSURE
ID	INSIDE DIAMETER	SUP	SUPPLY
IN.	INCH	TEL	TELEPHONE
INCL	INCLUDE	TV	TELEVISION
INST	INSTALL(ATION)	TYP	TYPICAL
INSUL	INSULATE(ION)	UDS	UTILITY DISTRIBUTION SYSTEM
INT	INTERIOR	UNFIN	UNFINISHED
IW	INDIRECT WASTE	UNK	UNKNOWN
JAN	JANITOR	VAC	VACUUM
JB	JUNCTION BOX	VERT	VERTICAL
JBH	JUNCTION BOX - CEILING/HORIZONTAL MOUNTED	W/	WITH
JBW	JUNCTION BOX - WALL MOUNTED	W/O	WITHOUT
JC	JANITOR'S CLOSET	WH	WATER HEATER
KEC	KITCHEN EQUIPMENT CONTRACTOR	WL	WALL
		WP	WEATHER PROOF
		WT	WEIGHT

NOTE: FOODSERVICE DRAWINGS INDICATE PLUMBING ROUGH-IN/CONNECTION POINTS ONLY FOR EQUIPMENT SPECIFIED UNDER THE KITCHEN EQUIPMENT (SECTION 114000) CONTRACT. ANY ADDITIONAL PLUMBING REQUIREMENTS ARE NOT INDICATED ON FOODSERVICE DRAWINGS. THE PLUMBING CONTRACTOR (DIVISION 22) SHALL FURNISH AND INSTALL PRESSURE REDUCING VALVES, FLOW CONTROLS, BACK FLOW PREVENTION, RPZ (REDUCED PRESSURE ZONE) VALVES, WATER HAMMER ARRESTOR, GATE VALVES, FOR WATER CONNECTIONS AS REQUIRED PER LOCAL CODES.

PLUMBING NOTES (DIVISION 22)

- INSTALL KEC (SECTION 114000) FURNISHED FAUCET(S).
- INSTALL KEC (SECTION 114000) FURNISHED TWIST SINKS (WALL MOUNT STYLE) IN LOCATION SHOWN WITH THE MOUNTING HEIGHT TO BE A.D.A. COMPLIANT. PROVIDE AND INSTALL ALL NECESSARY HARDWARE FOR FINAL CONNECTION.
- INSTALL KEC (SECTION 114000) FURNISHED QUICK DISCONNECT(S) & RESTRAINING DEVICE(S) PER MANUFACTURER'S RECOMMENDATIONS. INSTALL KEC (SECTION 114000) FURNISHED FLOOR TROUGH(S). EXTEND AND/OR CONNECT DRAIN(S).
- MANIFOLD DRAINS TO SINGLE CONNECTION.
- FURNISH AND INSTALL BALL VALVE IN DRAIN LINE. VALVE TO BE IN EASILY ACCESSIBLE LOCATION.
- INSTALL KEC (SECTION 114000) FURNISHED WATER FILTER. PIPING FROM FILTER OUTLET TO POINTS OF USE SHALL BE CONCEALED WITHIN WALLS AND CEILINGS. EXTEND DRAIN(S) TO FLOOR SINK/FLOOR DRAIN.
- INSTALL KEC (SECTION 114000) FURNISHED SOLENOID VALVE(S), VACUUM BREAKER(S), FLOW CONTROL(S), PRESSURE REGULATOR(S), AND WATER INLET(S).
- CONNECT MIN. 110°F HOT WATER SUPPLY (70° RISE) BOOSTER HEATER, THEN INTERPIPE TO DISHWASHER INLET. INSTALL TEMPERATURE/PRESSURE GAUGE(S) AND PRESSURE REGULATOR. CONNECT BOOSTER HEATER DRAIN(S) IN HARD COPPER TO FLOOR SINK/FLOOR DRAIN.
- INSTALL KEC (SECTION 114000) FURNISHED DRAIN LINE TEMPERING KIT PER MANUFACTURER'S RECOMMENDATIONS.
- CONNECT DRAIN(S) WITH REFRIGERATION GRADE HARD COPPER USING 1" STANDOFFS. "P" TRAP DRAIN OUTSIDE WALK-IN COMPARTMENT(S). PROVIDE AND INSTALL SLEEVES THRU WALK-IN AND BUILDING WALLS FOR DRAIN LINE(S). FOAM & CAULK AROUND SLEEVES AND DRAIN LINES. WRAP WITH DRAIN LINE HEATER AND INSULATION WHERE SUBJECT TO FREEZING TEMPERATURES.
- INSTALL KEC (SECTION 114000) FURNISHED HOSE REEL, MIXING VALVE, CHROME FITTINGS, VACUUM BREAKER, AND CONTROL VALVE.
- INSTALL KEC (SECTION 114000) FURNISHED FIRE SUPPRESSION SYSTEM GAS SHUT OFF VALVE. MUST BE ACCESSIBLE AND NOT CONCEALED IN WALL OR CEILING.
- PROVIDE GRAY WATER AND SLURRY PIPING TO AND FROM (SECTION 114000) FURNISHED PULPER, TROUGH, AND WATER EXTRACTOR. INSTALL KEC (SECTION 114000) FURNISHED TROUGH INLET NOZZLES AND PROVIDE SHUT OFF VALVE AT EACH NOZZLE.
- VERIFY UTILITIES FOR EXISTING & NIC EQUIPMENT.

NOTE: FOODSERVICE DRAWINGS INDICATE ELECTRICAL ROUGH-IN/CONNECTION POINTS ONLY FOR EQUIPMENT SPECIFIED UNDER THE KITCHEN EQUIPMENT (SECTION 114000) CONTRACT. ANY ADDITIONAL ELECTRICAL REQUIREMENTS ARE NOT INDICATED ON FOODSERVICE DRAWINGS.

ELECTRICAL NOTES (DIVISION 26)

- FURNISH AND INSTALL CORD AND PLUG SET(S).
- INSTALL KEC (SECTION 114000) FURNISHED CORD AND PLUG SET(S).
- FURNISH AND INSTALL DEVICE & COVER IN KEC (SECTION 114000) FURNISHED JUNCTION BOX.
- CONNECT TO JUNCTION BOX, DEVICE, & COVER FURNISHED BY KEC (SECTION 114000).
- CONNECT WITH LIQUID TIGHT CONDUIT FROM JUNCTION BOX TO EQUIPMENT/DEVICE(S) FOR A DIRECT CONNECTION.
- CONNECT WITH LIQUID TIGHT CONDUIT FROM JUNCTION BOX THROUGH THE CONTROL THEN TO EQUIPMENT/DEVICE(S) FOR A DIRECT CONNECTION.
- CONNECT THRU DISPOSER CONTROL TO SOLENOID VALVE AND MOTOR.
- FURNISH AND INSTALL WIRING TO KEC (SECTION 114000) FURNISHED REMOTE CONTROL SWITCHES.
- FURNISH AND INSTALL SWITCH. CONNECT TO LIGHTS FURNISHED AND INSTALLED BY KEC (SECTION 114000).
- CONNECT POWER SUPPLY TO KEC (SECTION 114000) FURNISHED LOAD CENTER. COUNTER SHALL BE PREWIRED AND SHIPPED IN SECTIONS. CONNECT BETWEEN SECTIONS.
- CONNECT TO KEC (SECTION 114000) FURNISHED JUNCTION BOX ABOVE WALK-IN DOOR. LIGHT FIXTURE LOCATED ADJACENT/ABOVE DOOR IS PREWIRED TO FACTORY MOUNTED LIGHT SWITCH. MOUNT ADDITIONAL SECTION 114000 FURNISHED LIGHTS WHERE INDICATED AND CONNECT TO SWITCH. ALL CONDUIT SHALL BE EXPOSED ON TOP OF THE WALK-IN. NO EXPOSED CONDUIT WILL BE ALLOWED INSIDE THE WALK-IN.
- FOAM & SEAL INSIDE AND OUTSIDE OF CONDUIT PENETRATIONS THRU WALK-IN.
- CONNECT KEC (SECTION 114000) FURNISHED TEMPERATURE ALARM SYSTEM. COORDINATE WITH BUILDING SYSTEMS.
- CONNECT TO ELECTRICAL CONTRACTOR (DIVISION 26) FURNISHED FUSED DISCONNECT AT CONDENSING UNIT.
- INSTALL KEC (SECTION 114000) FURNISHED DEFROST TIMER. CONNECT THRU TIMER TO EVAPORATOR COIL.
- CONNECT FROM KEC (SECTION 114000) FURNISHED CONDENSING UNIT, THRU DEFROST TIMER, TO EVAPORATOR COIL.
- PROVIDE NEMA RECEPTACLE WITH WEATHER COVER BEHIND FREEZER EVAPORATOR COIL FOR DRAIN LINE HEATER.
- CONNECT EXHAUST FAN THRU FAN CONTROL CONTACTS IN DISHWASHER.
- CONNECT TABLE LIMIT SWITCH TO DRY CONTACT ON KEC (SECTION 11400) FURNISHED DISH MACHINE.
- CONNECT DRAIN WATER TEMPERING DEVICE PER MANUFACTURER'S RECOMMENDATIONS.
- CONNECT THRU KEC (SECTION 114000) FURNISHED LIGHT SWITCH MOUNTED IN FACE OF HOOD OR HOOD CONTROL CABINET TO LIGHT FIXTURES IN HOOD(S). INTERWIRE LIGHT FIXTURES BETWEEN HOOD SECTIONS AS REQUIRED.
- CONNECT THRU KEC (SECTION 114000) FURNISHED FAN CONTROL SWITCH MOUNTED IN FACE OF HOOD OR HOOD CONTROL CABINET TO EXHAUST FAN(S)/MAKE-UP AIR UNIT(S). INTERWIRE THRU MOTOR STARTER(S)/VARIABLE FREQUENCY DRIVE(S) AND OVERLOAD PROTECTION DEVICE(S) AS REQUIRED. INSTALL AND/OR INTERWIRE THE KEC (SECTION 114000) FURNISHED HOOD HEAT SENSOR(S) AND SMOKE SENSORS AS REQUIRED.
- CONNECT 120 VOLT FROM KEC (SECTION 114000) FURNISHED MICRO SWITCH IN FIRE SUPPRESSION SYSTEM CONTROL PANEL TO SHUNT TRIP BREAKER(S) FOR SHUT DOWN OF POWER TO ALL ELECTRICAL DEVICES UNDER HOOD(S) AND 18" OUTSIDE PERIMETER OF HOOD(S). CONNECT FROM MICRO SWITCH TO DIVISION 26 FURNISHED RELAY(S) OR SWITCHES FOR SHUT DOWN/CONTROL OF HOOD LIGHTS, MAKE-UP AIR FAN, AND FIRE ALARM SYSTEM.
- CONNECT 120 VOLT FROM KEC (SECTION 114000) FURNISHED MICRO SWITCH IN FIRE SUPPRESSION SYSTEM CONTROL PANEL THRU MANUAL RESET RELAY TO ELECTRIC GAS VALVE. EC IS RESPONSIBLE FOR ANY REQUIRED INTERWIRING/CONTROL WIRES FOR THE FIRE SUPPRESSION SYSTEM AND ASSOCIATED ELECTRICAL GAS SOLENOID VALVES.
- PROVIDE CONCEALED CONDUIT AND RECESSED OCTAGONAL JUNCTION BOX IN WALL AT 42"-48" AFF FOR REMOTE MANUAL PULL STATION(S). COORDINATE LOCATION(S) WITH FIRE SUPPRESSION SYSTEM CONTRACTOR AND AUTHORITIES HAVING JURISDICTION PRIOR TO ROUGH-IN. EC IS RESPONSIBLE FOR ANY REQUIRED INTERWIRING/CONTROL WIRES FOR THE FIRE SUPPRESSION SYSTEM AND ASSOCIATED ELECTRICAL GAS SOLENOID VALVES. VERIFY AND PROVIDE UTILITIES FOR EXISTING/NIC EQUIPMENT PRIOR TO ROUGH-IN.
- INSTALL 3/4" EMPTY CONDUIT AND JUNCTION BOX FOR DATA CONNECTION. VERIFY EXACT REQUIREMENTS AND TERMINATION POINTS PRIOR TO ROUGH-IN.
- EC TO PROVIDE AND INSTALL AN APPROVED GFCI RECEPTACLE WHEN THE EQUIPMENT IS PROVIDED WITH A CORD AND PLUG.

PLUMBING LEGEND

	COLD WATER
	HOT WATER
	CHILLED WATER
	CHILLED WATER RETURN
	DIRECT WASTE
	FLOOR DRAIN
	FLOOR SINK - FULL GRATE
	FLOOR SINK - PARTIAL GRATE
	FLOOR SINK - NO GRATE
	FUNNEL FLOOR DRAIN
	HUB FLOOR DRAIN
	GAS DROP FROM MANIFOLD
	STEAM SUPPLY
	CONDENSATE RETURN
	PIPING STUB UP
	FILTERED WATER
	BEVERAGE CONDUIT STUB UP

ELECTRICAL LEGEND

	DUPLEX RECEPTACLE
	GFCI RECEPTACLE
	WEATHERPROOF RECEPTACLE
	SINGLE RECEPTACLE
	SPECIAL PURPOSE RECEPTACLE
	DOUBLE DUPLEX RECEPTACLE
	FLUSH FLOOR MOUNT RECEPTACLE
	JUNCTION BOX - CEILING MOUNTED
	JUNCTION BOX - WALL MOUNTED
	SWITCH
	DATA CONNECTION
	MANUAL PULL STATION
	DROP CORD MOUNTED FROM CEILING
	CONDUIT STUB LOCATION
	DEFROST TIME CLOCK
	DISCONNECT
	LIGHT - RECTANGULAR
	LIGHT - ROUND
	MOTOR

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 tri@tri-mark.com
 TUE# 20-280

SEAL/SIGNATURE:

C	MH	2021-10-07	ADDENDUM C
B	MH	2021-08-16	ADDENDUM B
A	KG	2021-06-25	ADDENDUM A
	KG	2021-03-15	BID/PERMIT SET
	KG	2021-02-23	75% SET

NO.	BY	DATE	DESCRIPTION
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SHAKE SHACK

SHAKE SHACK -
 CHESTERFIELD MO

17312 CHESTERFIELD AIRPORT ROAD
 CHESTERFIELD, MO 63005
 SHACK #1352

ADDENDUM A

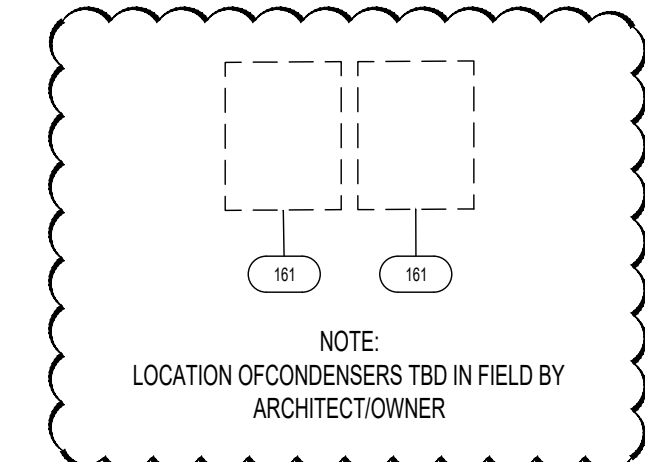
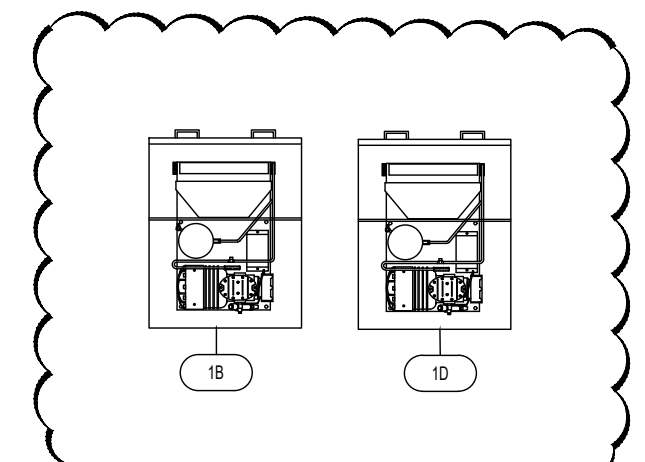
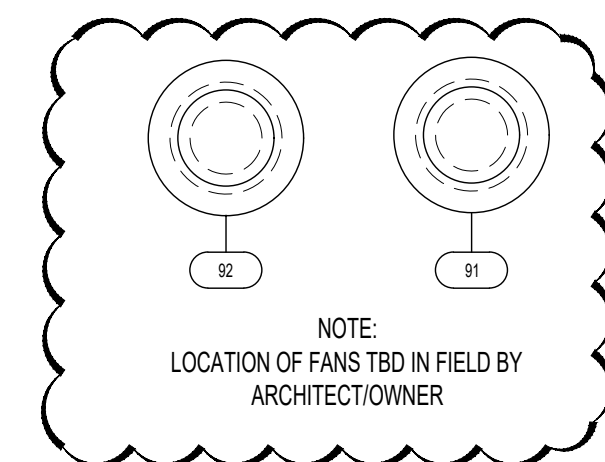
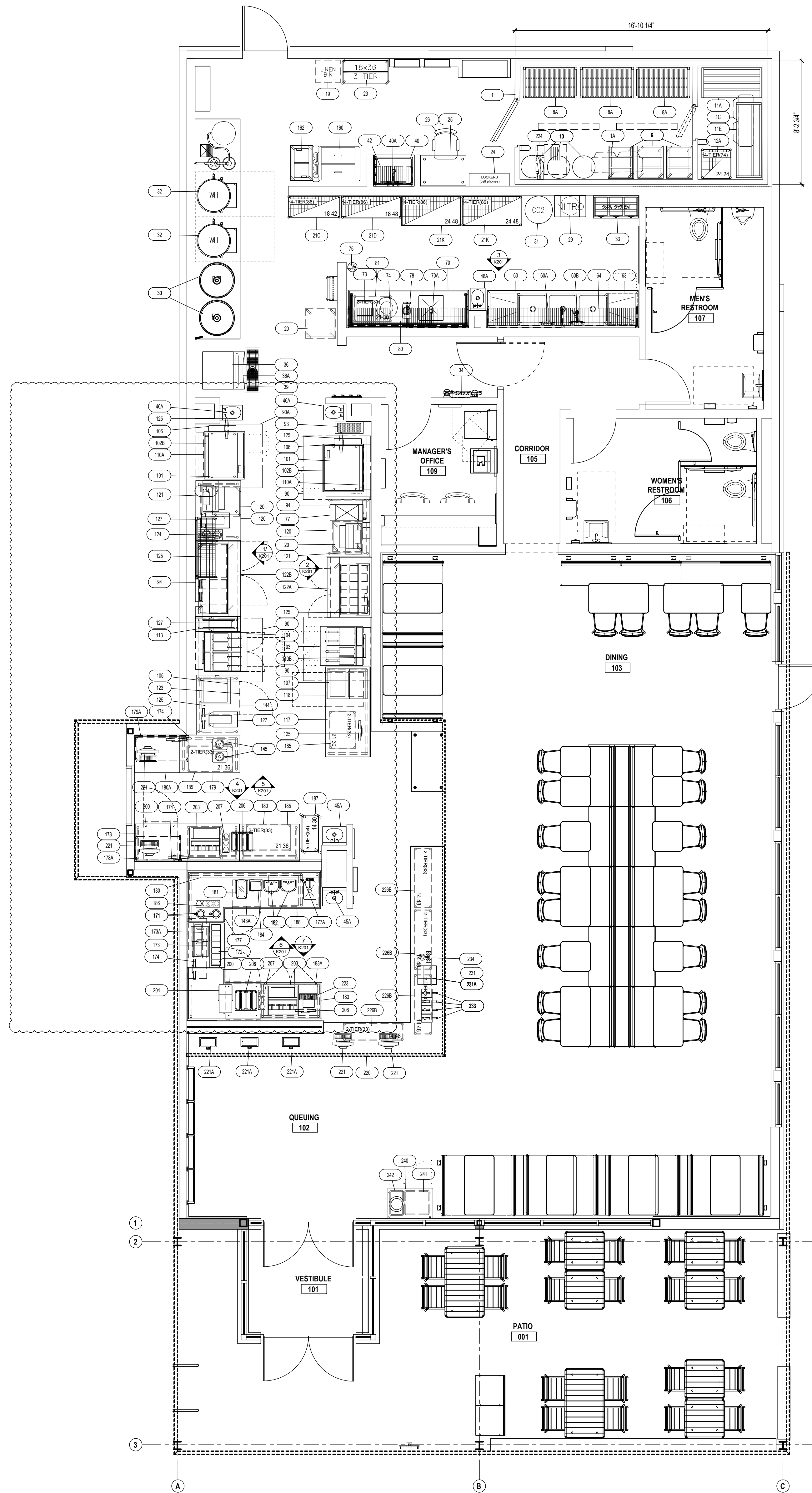
KITCHEN EQUIPMENT
 GENERAL NOTES, LEGENDS,
 SHEET INDEX

DRAWN BY: KG

CHECKED BY:

JOB NO: 20087.00

K001



FOODSERVICE EQUIPMENT LAYOUT
SCALE: 1/2" = 1' - 0"

CONSULTANTS:
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 tritri@triark.com
 TUE# 20-280

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A	KG	2021-08-25	ADDENDUM A
	KG	2021-03-15	BID/PERMIT SET
	KG	2021-02-23	75% SET



SHAKE SHACK -
CHESTERFIELD MO

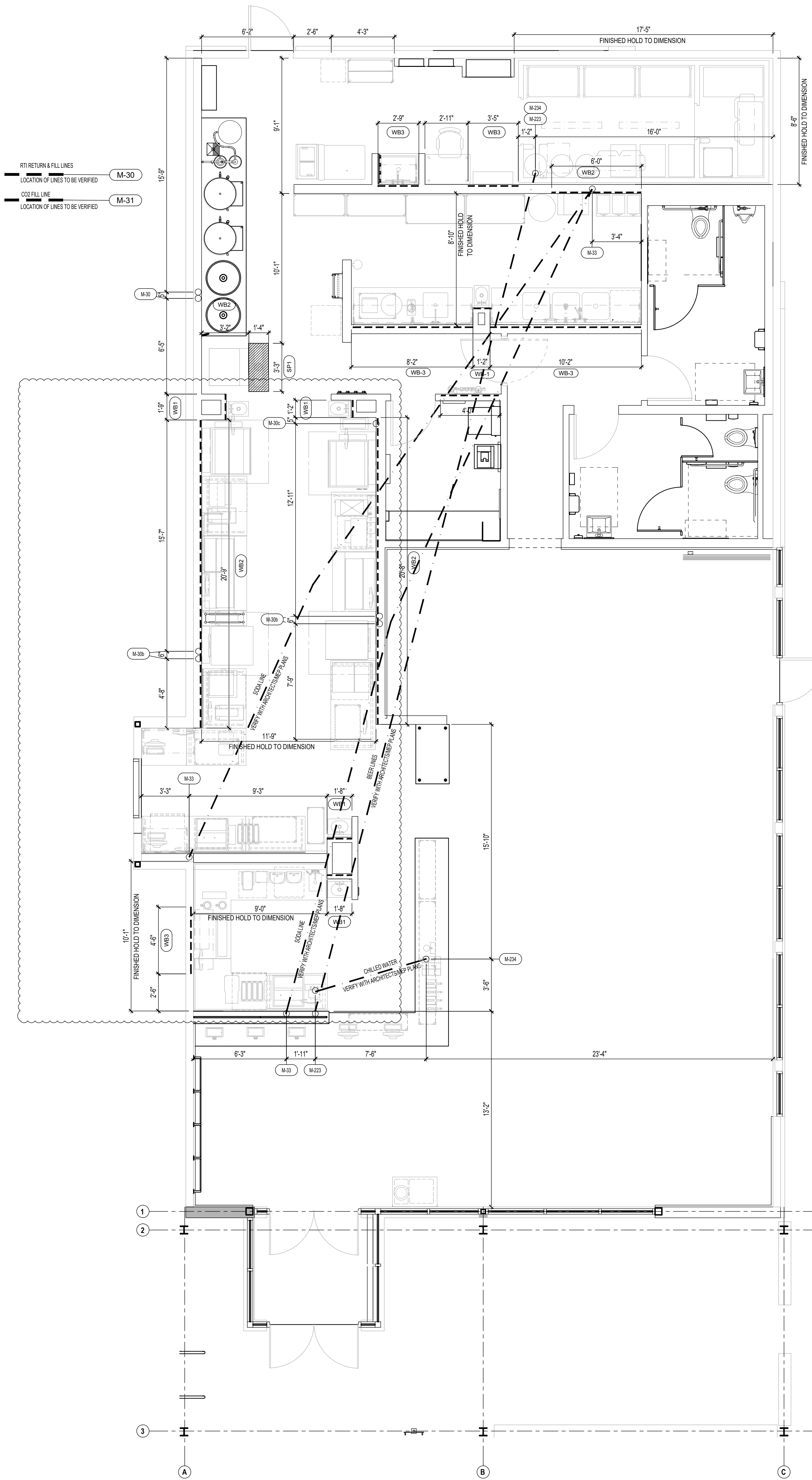
17312 CHESTERFIELD AIRPORT ROAD
CHESTERFIELD, MO 63005
SHACK #1352

ADDENDUM A

KITCHEN EQUIPMENT
PLAN

DRAWN BY: KG
 CHECKED BY:
 JOB NO: 20087.00

K101



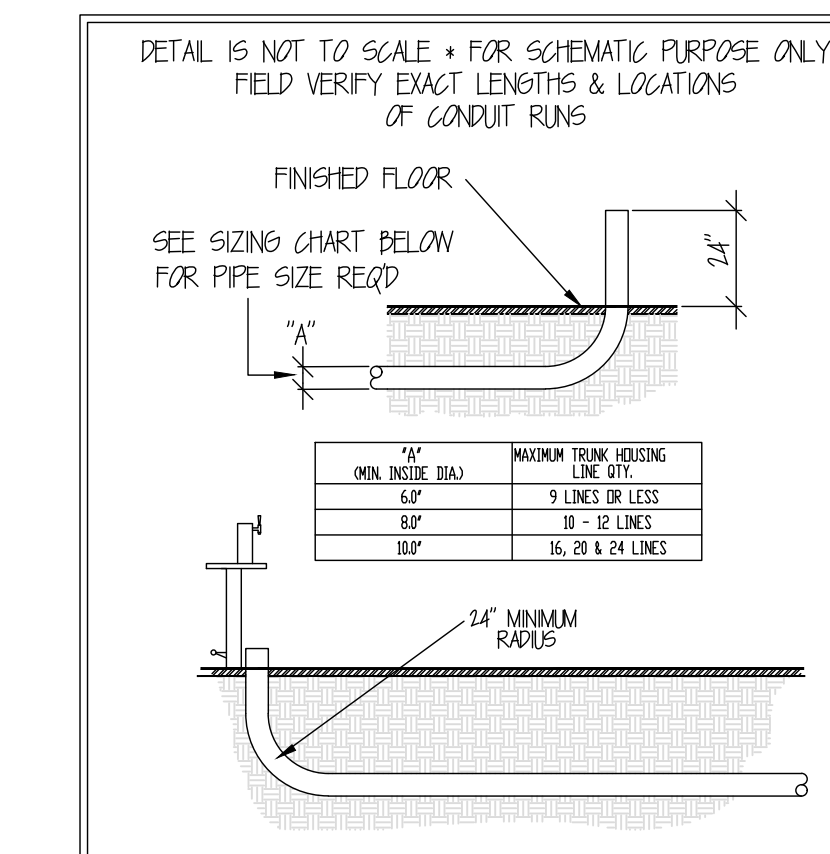
SPECIAL CONDITIONS SCHEDULE

- WB-1 3/4" WALL BLOCKING FROM 24" TO 72" AFF. G.C. TO PROVIDE WALL BLOCKING.
- WB-2 3/4" WALL BLOCKING FROM 30" TO 90" AFF. G.C. TO PROVIDE WALL BLOCKING.
- WB-3 3/4" WALL BLOCKING FROM 24" TO 90" AFF. G.C. TO PROVIDE WALL BLOCKING.
- WB-4 3/4" WALL BLOCKING FROM 48" TO FINISHED CEILING AFF. G.C. TO PROVIDE WALL BLOCKING.
- WB-5 3/4" WALL BLOCKING FROM FINISHED FLOOR TO TOP OF WALL. G.C. TO PROVIDE WALL BLOCKING.
- WB-6 3/4" WALL BLOCKING FROM TOP OF WINDOW TO FINISHED CEILING. G.C. TO PROVIDE WALL BLOCKING. 3/4" WALL BLOCKING FROM BOTTOM OF SOFFIT TO FINISHED CEILING. G.C. TO PROVIDE WALL BLOCKING.
- SP-1 4" DEEP DEPRESSION BY G.C. TO BE SMOOTH, LEVEL ALL WATERPROOFING, GROUTING AND FINISHED FLOOR TO BE PROVIDED BY G.C.

MECHANICAL CONNECTION SCHEDULE

- M-30 RTI OIL FILL BOX AT 36" ABOVE SIDE WALL. G.C. TO PIPE FROM BOX TO TANKS LOCATED IN KITCHEN. VERIFY WITH THE ARCHITECT/MEP ENGINEER FOR ANY IN WALL CONDUIT.
- M-30a RTI OIL FILL AND RETURN PIPING STUB OUT WALL AT 24" AFF AND CONNECT TO FRYERS. G.C. TO PIPE TO TANKS. VERIFY WITH THE ARCHITECT/MEP ENGINEER FOR ANY IN WALL CONDUIT.
- M-30c RTI OIL RETURN PIPING STUB OUT WALL AT 36" AFF AND CONNECT TO GREASE COLLECTOR. G.C. TO PIPE TO TANKS. VERIFY WITH THE ARCHITECT/MEP ENGINEER FOR ANY IN WALL CONDUIT.
- M-31 CO2 FILL BOX AT 36" ABOVE SIDE WALL. G.C. TO PIPE TO TANK LOCATED IN KITCHEN.
- M-33 SODA TRUNK LINE FROM BAG IN BOX. STUB UP LOCATION (TWO LOCATIONS). VERIFY WITH THE ARCHITECT/MEP ENGINEER FOR ANY IN WALL OR UNDERGROUND CONDUIT.
- M-22 BEER TRUNK LINE FROM WALK IN. STUB UP LOCATION (TWO LOCATIONS). VERIFY WITH THE ARCHITECT/MEP ENGINEER FOR ANY IN WALL OR UNDERGROUND CONDUIT.
- M-234 CHILLED WATER FROM BEER TRUNK LINE STUB UP LOCATION (ONE LOCATION). VERIFY WITH THE ARCHITECT/MEP ENGINEER FOR ANY IN WALL OR UNDERGROUND CONDUIT.

CONDUIT SCHEMATIC - UNDER FLOOR



CONDUIT NOTES:

- 1 CONDUIT TO BE PROVIDED BY GENERAL CONTRACTOR
- 2 CONDUIT TYPE SHALL BE GREY ELECTRICAL PVC
- 3 CONDUIT RUNS UNDER GRUND MUST HAVE A SMOOTH INTERIOR WITH MINIMUM INSIDE DIMENSION OF SIX INCHES, AND HAVE ONLY ONE (1) 3/4" OR 3/2" RADIUS SWEEP BEND (45 OR 90 DEGREES) AT EACH END
- 4 DURING CONSTRUCTION, CONDUIT TO BE FINISHED AT 24"-AFF TO BE CONSTRUCTED WITH INTERNALLY SMOOTH, LEAK TIGHT JOINTS
- 5 CONDUIT TO BE CAPPED AND SEALED AT BOTH ENDS DURING CONSTRUCTION. INSTALLER TO TRIM EXPOSED ENDS
- 6 AFTER PRODUCT LINES ARE INSTALLED, THE OPEN ENDS OF THE CONDUIT ARE TO BE FILLED AND SEALED (WATERTIGHT) APPROXIMATELY 2" TO 4" @ EACH END

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

SEAL/SIGNATURE:

NO.	BY	DATE	DESCRIPTION
C	MH	2021-10-07	ADDENDUM C
B	MH	2021-08-10	ADDENDUM B
A	KG	2021-06-25	ADDENDUM A
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	KG	2021-02-23	75% SET



SHAKE SHACK -
CHESTERFIELD MO

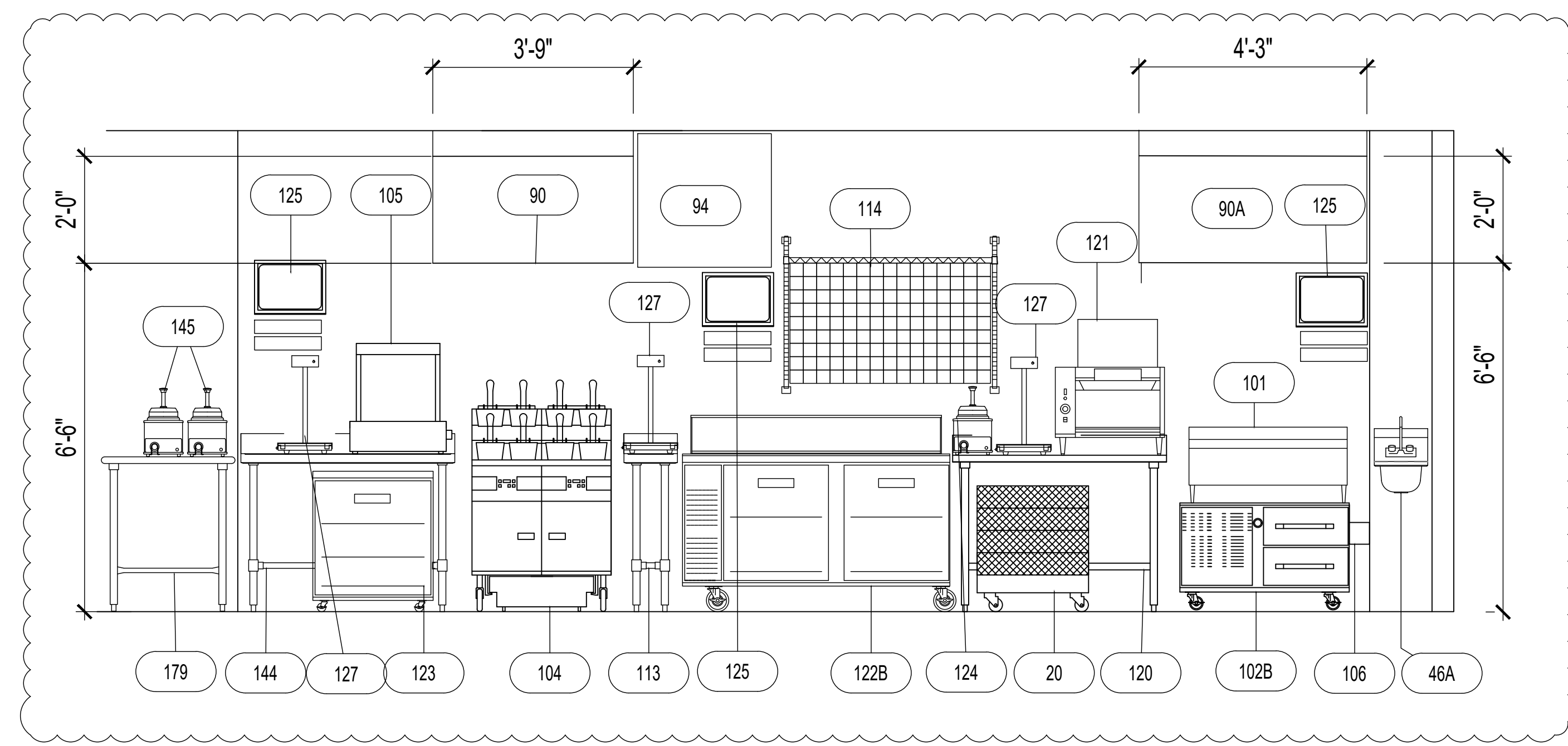
17312 CHESTERFIELD AIRPORT ROAD
CHESTERFIELD, MO 63005
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ADDENDUM A

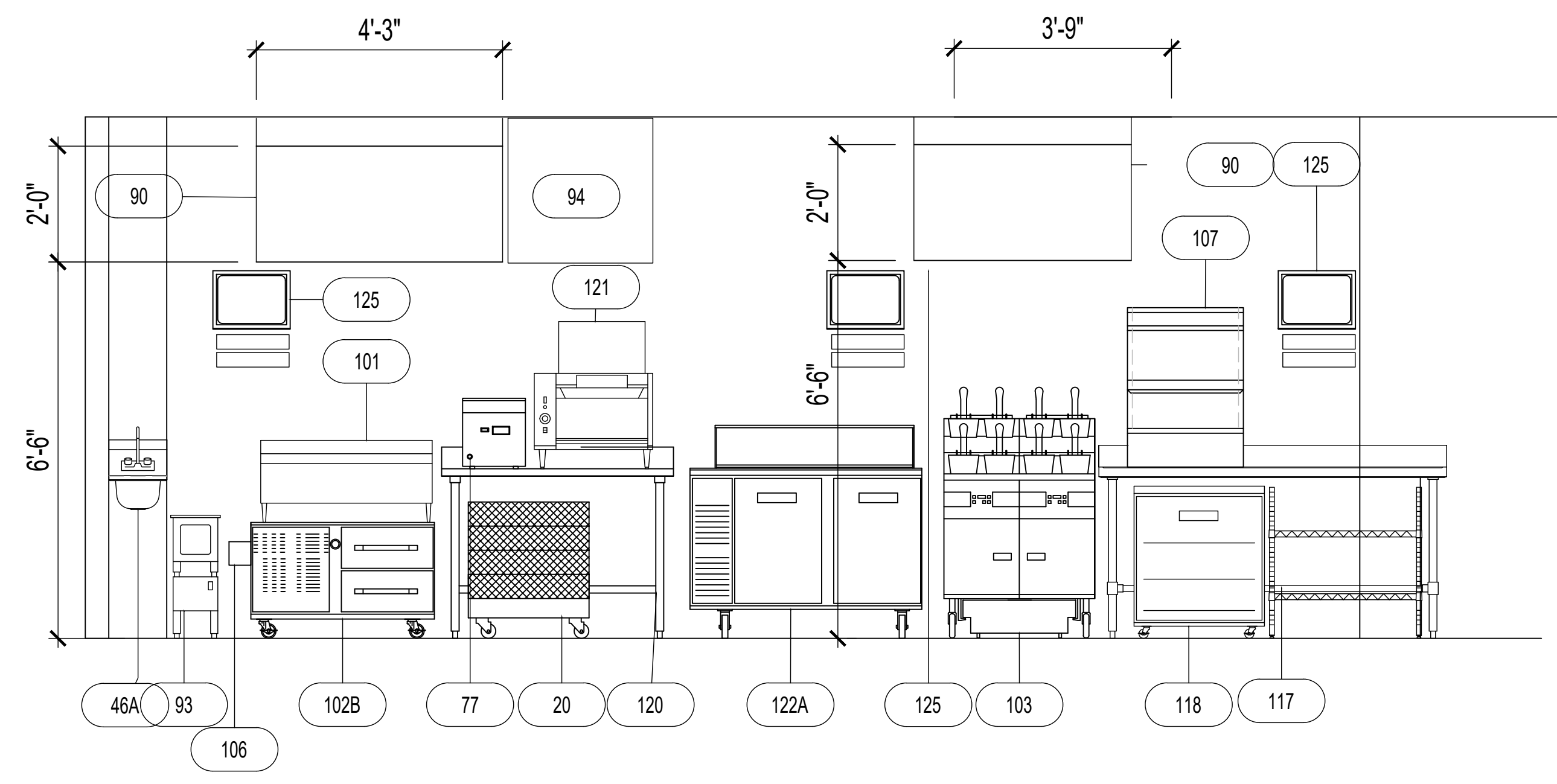
KITCHEN EQUIPMENT
SPECIAL
CONDITIONS PLAN

DRAWN BY: KG
CHECKED BY:
JOB NO: 20087.00

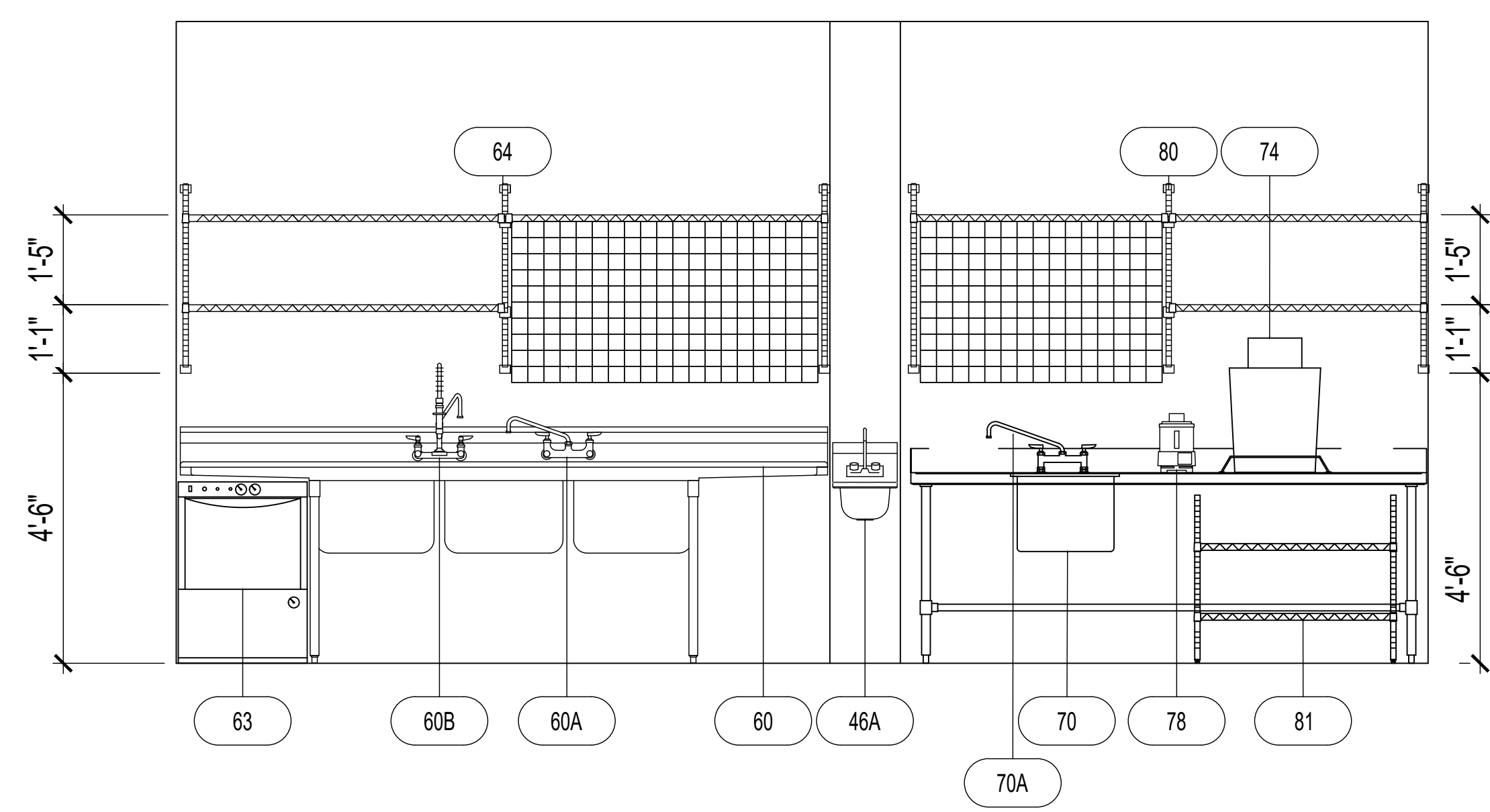
K102



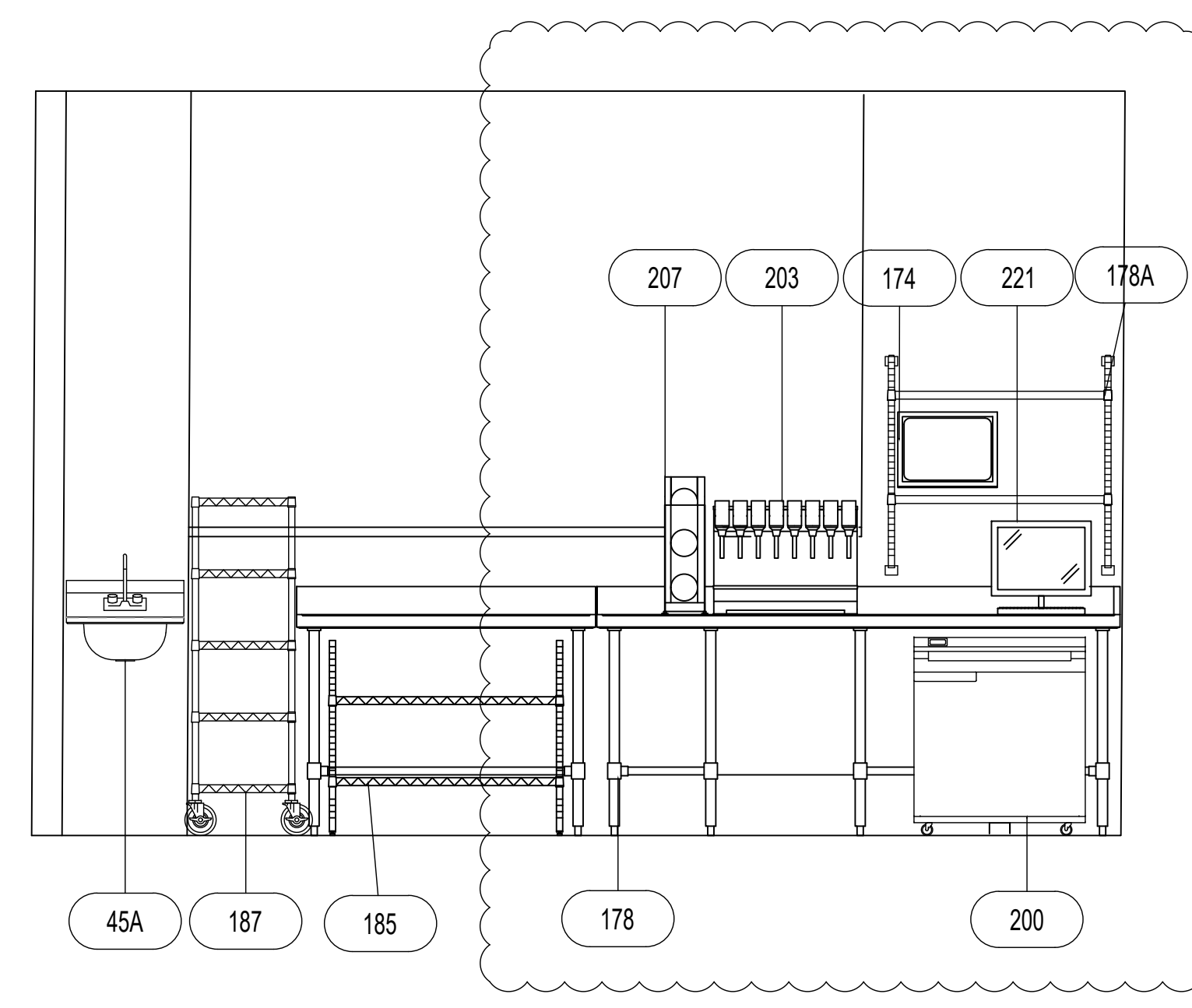
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SCALE - 1/2" = 1' - 0"



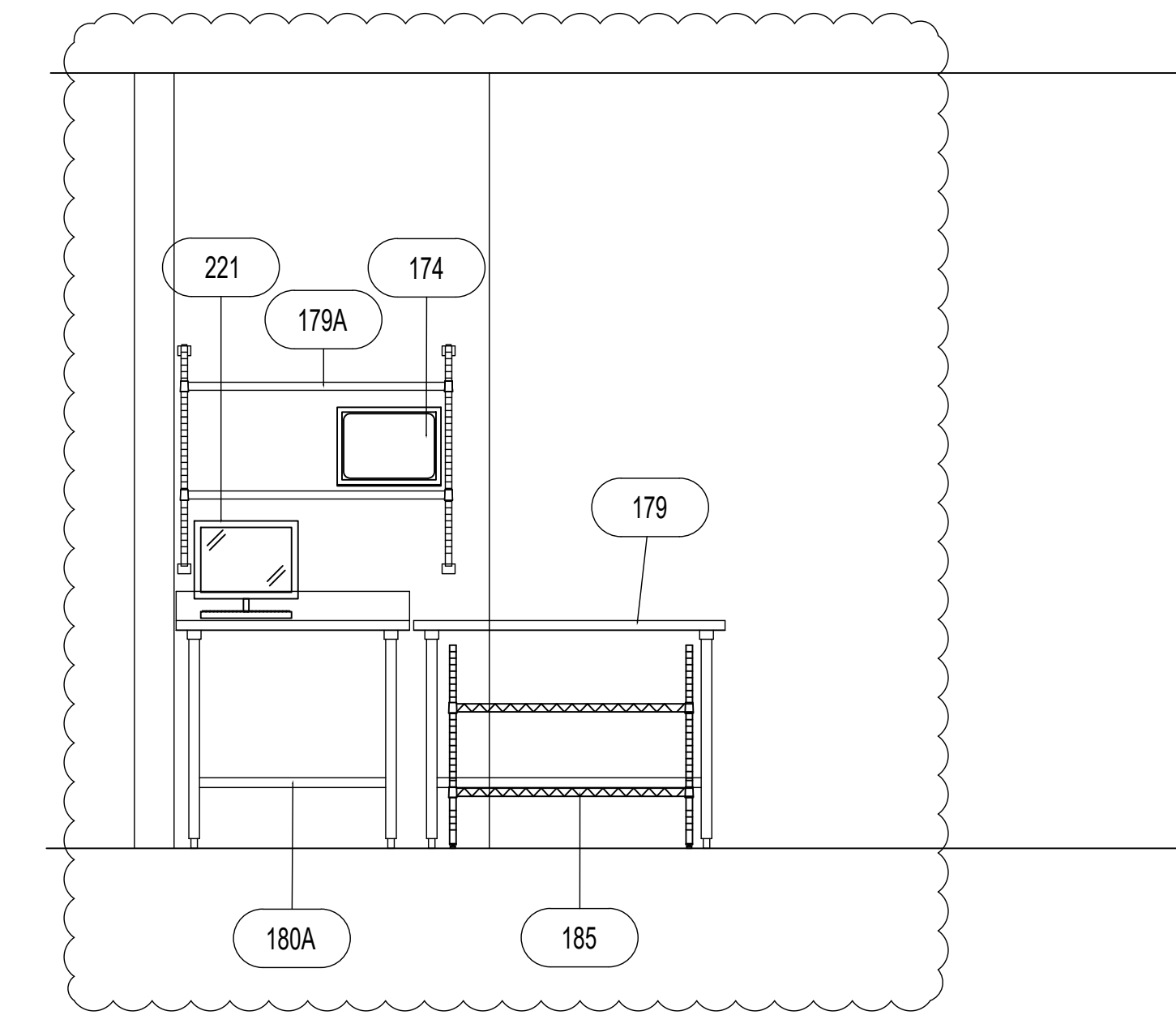
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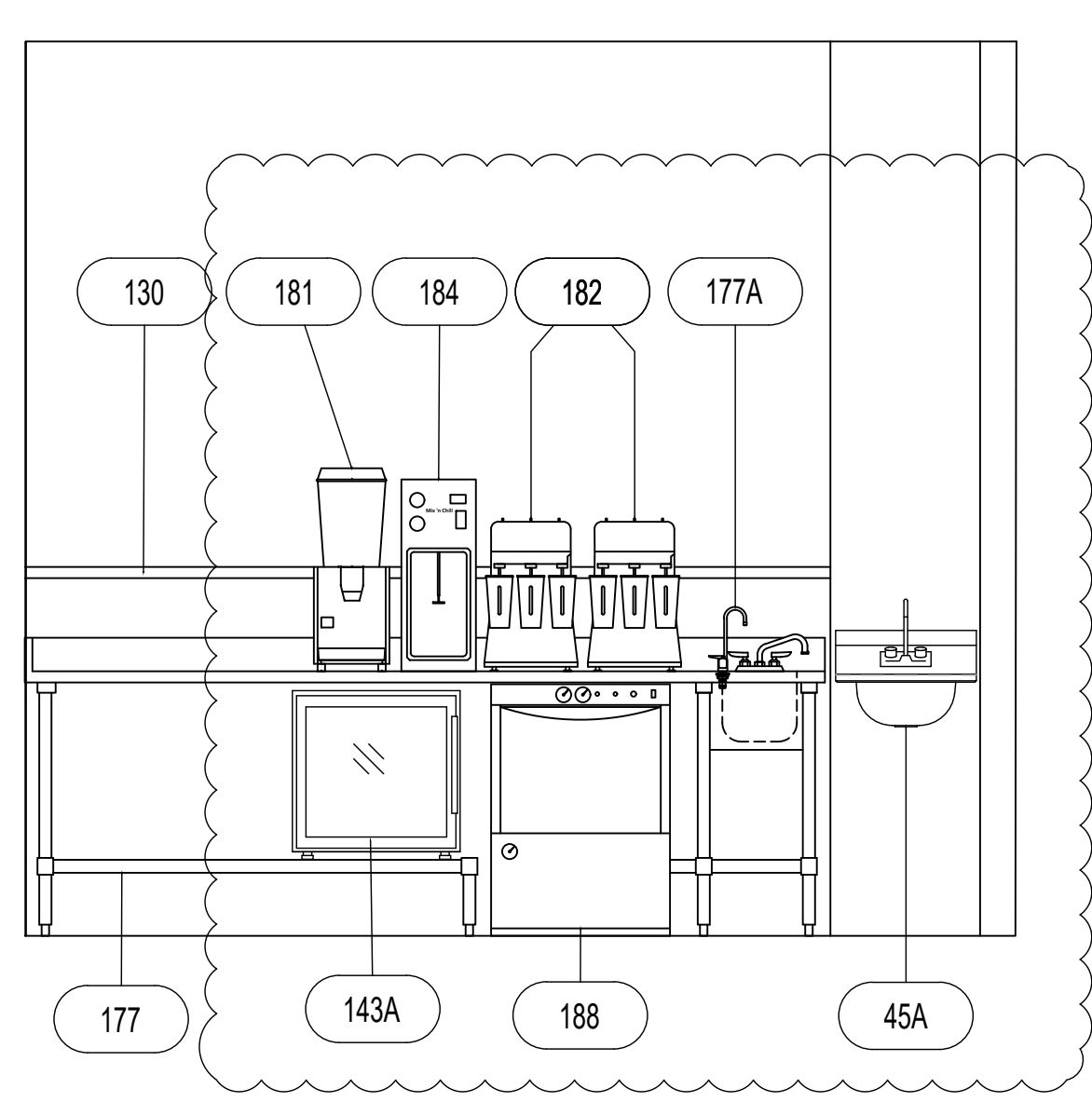
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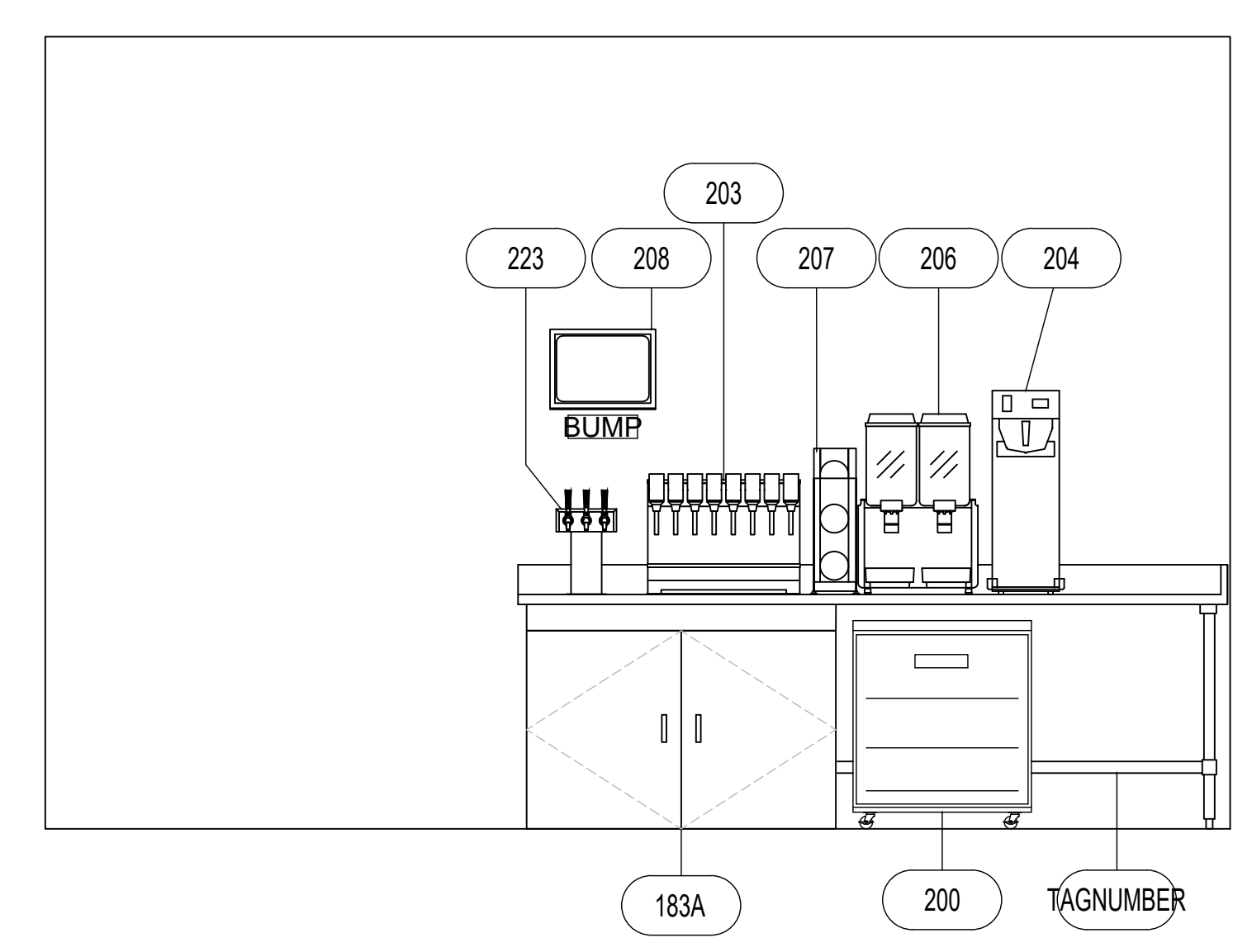
4 ELEVATION
SCALE - 1/2" = 1' - 0"



5 ELEVATION
SCALE - 1/2" = 1' - 0"



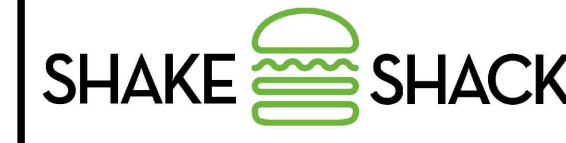
6 ELEVATION
SCALE - 1/2" = 1' - 0"



7 ELEVATION
SCALE - 1/2" = 1' - 0"

SEAL/SIGNATURE:

NO.	BY	DATE	DESCRIPTION
C	MH	2021-10-07	ADDENDUM C
B	MH	2021-08-16	ADDENDUM B
A	KG	2021-06-25	ADDENDUM A
	KG	2021-03-15	BID/PERMIT SET
	KG	2021-02-23	75% SET



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ADDENDUM A

KITCHEN EQUIPMENT
ELEVATIONS

DRAWN BY: KG

CHECKED BY:

JOB NO: 20087.00

ELECTRICAL SCHEDULE													
ENG. REV	ITEM NO.	QTY	ITEM DESCRIPTION	VOLTS	PH	AMPS	HP	KW	CONN.	NEMA	CONN. HGT	ELEC REMARKS	ITEM NO.
	1	1	WALKIN COOLER/FREEZER COMBO	(2)120	1	(2) 15.0			JBH		D.F.A.	E.C. TO MOUNT AND INTERWIRE FROM SWITCH TO FLOURSCENT LIGHT FIXTURES. INFORMATION SHOWN IS FOR COORDINATION AND IS TO BE VERIFIED WITH THE SHOP DRAWINGS. E.C. TO PROVIDE A DATA PORT WIRED BACK TO OFFICE	1
	1A	1	COOLER EVAPORATOR	115	1	15.0			JBH		D.F.A.	INFORMATION SHOWN IS FOR COORDINATION AND IS TO BE VERIFIED WITH THE SHOP DRAWINGS. E.C. TO PROVIDE A DATA PORT WIRED BACK TO OFFICE	1A
	1B	1	COOLER CONDENSING UNIT	208	3	20.0			JBH		VRFY	INFORMATION SHOWN IS FOR COORDINATION AND IS TO BE VERIFIED WITH THE SHOP DRAWINGS.	1B
	1C	1	FREEZER EVAPORATOR	208	1	15.0			JBH		D.F.A.	INFORMATION SHOWN IS FOR COORDINATION AND IS TO BE VERIFIED WITH THE SHOP DRAWINGS. E.C. TO PROVIDE A DATA PORT WIRED BACK TO OFFICE	1C
	1D	1	FREEZER CONDENSING UNIT	208	1	20.0			JBH		VRFY	INFORMATION SHOWN IS FOR COORDINATION AND IS TO BE VERIFIED WITH THE SHOP DRAWINGS.	1D
	29	1	NITROGEN TANK	115	1	20.0			DR	5-20P	84"	OUTLET TO BE 84" AFF TO TOP OF OUTLET.	29
	30	2	RTI OIL TANK	110	1	20.0			JBW		60"	OUTLET TO BE 60" AFF TO TOP OF OUTLET.	30
	33	1	BAG N BOX	120	1	20.0			DR	5-20P	60"	E.C. TO VERIFY ALL UTILITY REQUIREMENTS WITH THE SODA VENDOR PRIOR TO ROUGH-IN. OUTLET TO BE 60" AFF TO TOP OF OUTLET.	33
	36	1	ICE CUBER	208-230	1	14.2			JBW		84"	TO TOP OF JUNCTION BOX.	36
	63	1	DISHWASHER, UNDERCOUNTER	208	3	21.3	1		JBW		16"	E.C. SHALL VERIFY DISHWASHER PHASE WITH G.C. PRIOR TO ROUGH-IN, AS REQUIRED. REQUIRES 4 WIRE AND GROUND CONNECTION. OUTLET TO BE 16" AFF TO TOP OF OUTLET.	63
	75	2	MIXER, HAND	120	1	5.5	1	0.86	DR	5-15P	48"	OUTLET TO BE 48" AFF TO TOP OF OUTLET.	75
	77	1	REHEATWALIZER, WATER TANK, ELECTRIC	208	1	28.8		6.0	SP	L6-30P	48"	OUTLET TO BE 48" AFF TO TOP OF OUTLET.	77
	78	1	FOOD PROCESSOR	120	1	6.0		3/4	DR	5-15P	48"	OUTLET TO BE 48" AFF TO TOP OF OUTLET.	78
	90	3	EXHAUST HOOD	X	X	X			JBH		D.F.A.	STUB FROM CEILING. TO BE VERIFIED WITH OWNER PRIOR TO ROUGH-IN.	90
	90A	1	EXHAUST HOOD	X	X	X			JBH		D.F.A.	STUB FROM CEILING. TO BE VERIFIED WITH OWNER PRIOR TO ROUGH-IN.	90A
	91	1	EXHAUST FAN	X	X	X			D.F.A.		D.F.A.	STUB FROM ROOF. TO BE VERIFIED WITH OWNER PRIOR TO ROUGH-IN.	91
	92	1	SUPPLY FAN	X	X	X			D.F.A.		D.F.A.	STUB FROM ROOF. TO BE VERIFIED WITH OWNER PRIOR TO ROUGH-IN.	92
	93	1	GREASE COLLECTOR	120	1	20.0			DR	5-20P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	93
	94	2	ANSUL	120	1	15.0			JBH		D.F.A.	STUB FROM CEILING. TO BE VERIFIED WITH OWNER PRIOR TO ROUGH-IN. E.C. TO INTERWIRE TO BUILDING ALARM SYSTEM AND FOR EQUIPMENT SHUT DOWN.	94
C	101	2	GAS COUNTERTOP GRIDDLE	120	1	2.0			DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	101
C	102B	2	EQUIPMENT STAND, REFRIGERATED BASE	115	1	8.7	1/4		DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	102B
	103	1	FRYER BATTERY, GAS	115	1	1.7			DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	103
	104	1	FRYER BATTERY, GAS	115	1	7.0	1/3		DR	5-15P	16"	FILTER VOLTAGE OUTLET TO BE 16" AFF TO TOP OF OUTLET.	104
	105	1	FRYER BATTERY, GAS	115	1	1.7			DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	105
	106	1	FRENCH FRY WARMER	115	1	7.0			DR	5-15P	16"	FILTER VOLTAGE OUTLET TO BE 16" AFF TO TOP OF OUTLET.	106
	118	1	UNDERCOUNTER REFRIGERATOR	120	1	9.1		1.09	DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	118
C	119	2	TIMER, ELECTRONIC	90-240	1	2.4	1/4		DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	119
C	119A	1	TIMER, ELECTRONIC	90-240	1				DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	119A
C	121	2	TOASTER, CONTACT GRILL, CONVEYOR TYPE	208	1	13.4		2.78	SP	6-20P	42"	ELECTRICAL OUTLET AT 42" AFF TO BOTTOM OF OUTLET, E.C. TO MOUNT OUTLET HORIZONTAL.	121
	122A	1	SANDWICH / SALAD PREPARATION REFRIGERATOR	115	1	9.0	1/3		DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	122A
	122B	1	MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR	115	1	9	1/3		DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	122B
	123	1	REACH-IN UNDERCOUNTER FREEZER	115	1	2.2	1/4		DR	5-15P	42"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	123
	124	1	FOOD TOPPING WARMER, COUNTERTOP	120	1	8.3		1.0	DR	5-15P	42"	ELECTRICAL OUTLET AT 42" AFF TO THE BOTTOM OF OUTLET, E.C. TO MOUNT OUTLET HORIZONTAL.	124
	125	6	KDS SCREEN	2)120	1	2)15.0			DR	5-15P	60"	STUB OUT OF WALL E.C. TO PROVIDE ISOLATED GROUND.	125
C	127	3	FRENCH FRY WARMER	120	1	8.3		1	DR	5-15P	42"	ELECTRICAL OUTLET AT 42" AFF TO BOTTOM OF OUTLET, E.C. TO MOUNT OUTLET HORIZONTAL.	127
C	143A	1	COUNTER FREEZER	115	1	3.6	2/5		DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	143A
	145	2	FOOD TOPPING WARMER, COUNTERTOP	120	1	4.3		0.517	DR	5-15P	42"	ELECTRICAL OUTLET AT 42" AFF TO BOTTOM OF OUTLET, E.C. TO MOUNT OUTLET HORIZONTAL.	145
	160	1	FROZEN CUSTARD MACHINE	208-230	3	15.0	3		SP		16"	(2) CIRCUITS WITH OVER CURRENT PROTECTION DEVICE. OUTLET TO BE 16" AFF TO TOP OF OUTLET, E.C. TO PROVIDE CORD AND PLUG PER LOCAL CODES. ALL TO BE VERIFIED WITH MANUFACTURER'S SHOP DRAWINGS.	160
	161	2	REMOTE CONDENSER UNIT	208-230	3	15.0			JBH		6"		161
	162	1	FROZEN CUSTARD DIPPING CABINET	115	1	15.0			DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	162
	172	1	DIPPING CABINET	115	1	6.5	1/3		DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	172
	174	3	KDS SCREEN	2)120	1	2)15.0			DR	5-15P	60"	OUTLET TO BE 60" AFF TO TOP OF OUTLET. E.C. TO PROVIDE ISOLATED GROUND.	174
	181	1	BEVERAGE DISPENSER, ELECTRIC (COLD)	120	1	4.0		0.45	DR	5-15P	42"	ELECTRICAL OUTLET 42" AFF TO BOTTOM OF OUTLET, E.C. TO MOUNT OUTLET HORIZONTAL.	181
	182	3	MIXER, DRINK / BAR	120	1		(3) 1/3	0.9	DR	5-15P	42"	ELECTRICAL OUTLET 42" AFF TO BOTTOM OF OUTLET, E.C. TO MOUNT OUTLET HORIZONTAL.	182
	184	1	MIXER, DRINK / BAR	120	1	5.2	3/4		DR	5-15P	42"	ELECTRICAL OUTLET 42" AFF TO BOTTOM OF OUTLET, E.C. TO MOUNT OUTLET HORIZONTAL.	184
	188	1	DISHWASHER, UNDERCOUNTER	208	3	21.3	1		JBW		16"	E.C. SHALL VERIFY DISHWASHER PHASE WITH G.C. PRIOR TO ROUGH-IN, AS REQUIRED. REQUIRES 4 WIRE AND GROUND CONNECTION. OUTLET TO BE 16" AFF TO TOP OF OUTLET.	188
C	200	2	UNDERCOUNTER REFRIGERATOR	115	1	2.4	1/4		DR	5-15P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET.	200
	203	2	ICE CHEST & SODA TOWER	120	1	15.0			SR	5-20P	16"	OUTLET TO BE 16" AFF TO TOP OF OUTLET. E.C. TO VERIFY ALL UTILITY REQUIREMENTS WITH THE SODA VENDOR.	203
	204	1	TEA BREWER	120	1	14.4		1.7	SR	5-20P	42"	ELECTRICAL OUTLET 42" AFF TO BOTTOM OF OUTLET, E.C. TO MOUNT OUTLET HORIZONTAL.	204
C	206	2	BEVERAGE DISPENSER, ELECTRIC (COLD)	120	1	6.0	1/5	0.66	DR	5-15P	42"	ELECTRICAL OUTLET 42" AFF TO BOTTOM OF OUTLET, E.C. TO MOUNT OUTLET HORIZONTAL.	206
	208	1	KDS SCREEN	2)120	1	2)15.0			DR	5-15P	60"	OUTLET TO BE 60" AFF TO TOP OF OUTLET. E.C. TO PROVIDE ISOLATED GROUND.	208
	221	4	P.O.S. TERMINALS	2)120	1	2)15.0			DR	5-20P	18"	E.C. TO VERIFY EXACT LOCATION WITH WITH CASH DRAWERS LOCATION WITH OWNER PRIOR TO ROUGHING IN.	221
	221A	3	KIOSK TERMINAL	2)120	1	2)15.0			DR	5-15P	X	X - ELECTRICAL OUTLET, E.C. TO MOUNT OUTLET HORIZONTAL. E.C. TO PROVIDE ISOLATED GROUND.	221A
	224	1	DRAFT BEER SYSTEM POWER PACK	120	1	12.0	1/3		SR	5-20P	114"	E.C. TO VERIFY FINAL LOCATION WITH THE G.C.	224

PLUMBING SCHEDULE															
ENG. REV	ITEM NO.	QTY	ITEM DESCRIPTION	CW (IN)	CW CONN. HGT	HW (IN)	HW CONN. HGT	IW (IN)	DW (IN)	DW CONN. HGT	GAS SIZE	GAS CONN. HGT	MBTUH	PLUMBING REMARKS	ITEM NO.
	1A	1	COOLER EVAPORATOR					3/4"						P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	1A
	1C	1	FREEZER EVAPORATOR					3/4"						P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	1C
	33	1	BAG N BOX	1/2"	48"									P.C. TO INTERPIPE THIS COLD WATER CONNECTION FROM ITEM 34. VERIFY ALL UTILITY REQUIREMENTS WITH THE SODA VENDOR.	33
	34	1	WATER FILTRATION SYSTEM	3/4"	84"									P.C. TO INTERPIPE COLD WATER OUTLET TO ICE MAKER, COFFEE AND WATER EQUIPMENT.	34
	36	1	ICE CUBER	3/8"	72"			1/2"						P.C. TO INTERPIPE COLD WATER CONNECTION FROM ITEM 34 WATER FILTER.	36
	36A	1	ICE BIN FOR ICE MACHINES					3/4"						P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	36A
	39	1	FLOOR TROUGH						4"					STUB AT 7'-1/2" BELOW FINISHED FLOOR.	39
	40A	1	SERVICE FAUCET	1/2"	36"	1/2"	36"								40A
	45A	2	HAND SINK	1/2"	26"	1/2"	26"		1-1/2"	24"					45A
	46A	3	HAND SINK	1/2"	26"	1/2"	26"		1-1/2"	24"					46A
	60	1	THREE (3) COMPARTMENT SINK						(3) 2"					P.C. TO MANIFOLD DRAINS AND BRANCH TO FLOOR SINK.	60
	60A	1	WALL / SPLASH MOUNT FAUCET	1/2"	16"	1/2"	16"								60A
	63	1	DISHWASHER, UNDERCOUNTER			3/4"	18"	1"						P.C. TO INTERPIPE TO FLOOR SINK; 140 DEGREE HOT WATER REQUIRED FROM BUILDING WATER SUPPLY.	63
	70	1	PREP TABLE					2"						P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	70
	70A	1	DECK MOUNT FAUCET	1/2"	16"	1/2"	16"								70A
	77	1	REHEATWALIZER, WATER TANK, ELECTRIC					3/8"						P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	77
	100	1	GAS COUNTERTOP GRIDDLE								3/4"	18"	54.0	P.C. TO CONNECT THRU QUICK DISCONNECT HOSE.	100
	101	2	GAS COUNTERTOP GRIDDLE								3/4"	18"	81.0	P.C. TO CONNECT THRU QUICK DISCONNECT HOSE.	101
	103	1	FRYER BATTERY, GAS								1"	18"	160.0	P.C. TO CONNECT THRU QUICK DISCONNECT HOSE.	103
	104	1	FRYER BATTERY, GAS								1"	18"	160.0	P.C. TO CONNECT THRU QUICK DISCONNECT HOSE.	104
	160	1	FROZEN CUSTARD MACHINE	1/2"	12"			1-1/2"						P.C. TO SUPPLY REDUCER, SHUT-OFF VALVE AND INTERPIPE TO EQUIPMENT FITTINGS. P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	160
	162	1	FROZEN CUSTARD DIPPING CABINET					1"						P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	162
	171	2	DIPPER WELL	1/2"	18"			1-1/2"						P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	171
	177	1	SHAKE TABLE W/ SINK	1/2"	18"	1/2"	18"	2"						P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	177
	177A	1	FAUCET	1/2"	18"									P.C. TO INTERPIPE THIS COLD WATER CONNECTION FROM ITEM 34 WATER FILTER.	177A
	183	1	SHAKE TABLE W/ SINK					18"						P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	183
	188	1	DISHWASHER, UNDERCOUNTER			3/4"	18"	1"						140 DEGREE HOT WATER REQUIRED FROM BUILDING WATER SUPPLY; P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	188
	203	2	ICE CHEST & SODA TOWER					3/4"						P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	203
	204	1	TEA BREWER	1/4"	45"									P.C. TO INTERPIPE THIS COLD WATER CONNECTION FROM ITEM 34 WATER FILTER.	204
	223	1	3-FAUCET T-TOWER					3/4"						P.C. TO RUN I.W. TO FLOOR SINK AS REQUIRED.	223
	224	1	DRAFT BEER SYSTEM POWER PACK	1/2"	108"									P.C. TO INTERPIPE THIS COLD WATER CONNECTION FROM ITEM 34 WATER FILTER.	224

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