

REVISIONS	
DATE	DESCRIPTION

**Freddy's West
Columbia
(Charleston Hwy)**

PROJECT	2022135
DATE	06.23.2022
SCALE	1/4" = 1'-0"
DRAWN	SDS
APPROVED	ABR

SHEET
**FOODSERVICE
EQUIPMENT PLAN**

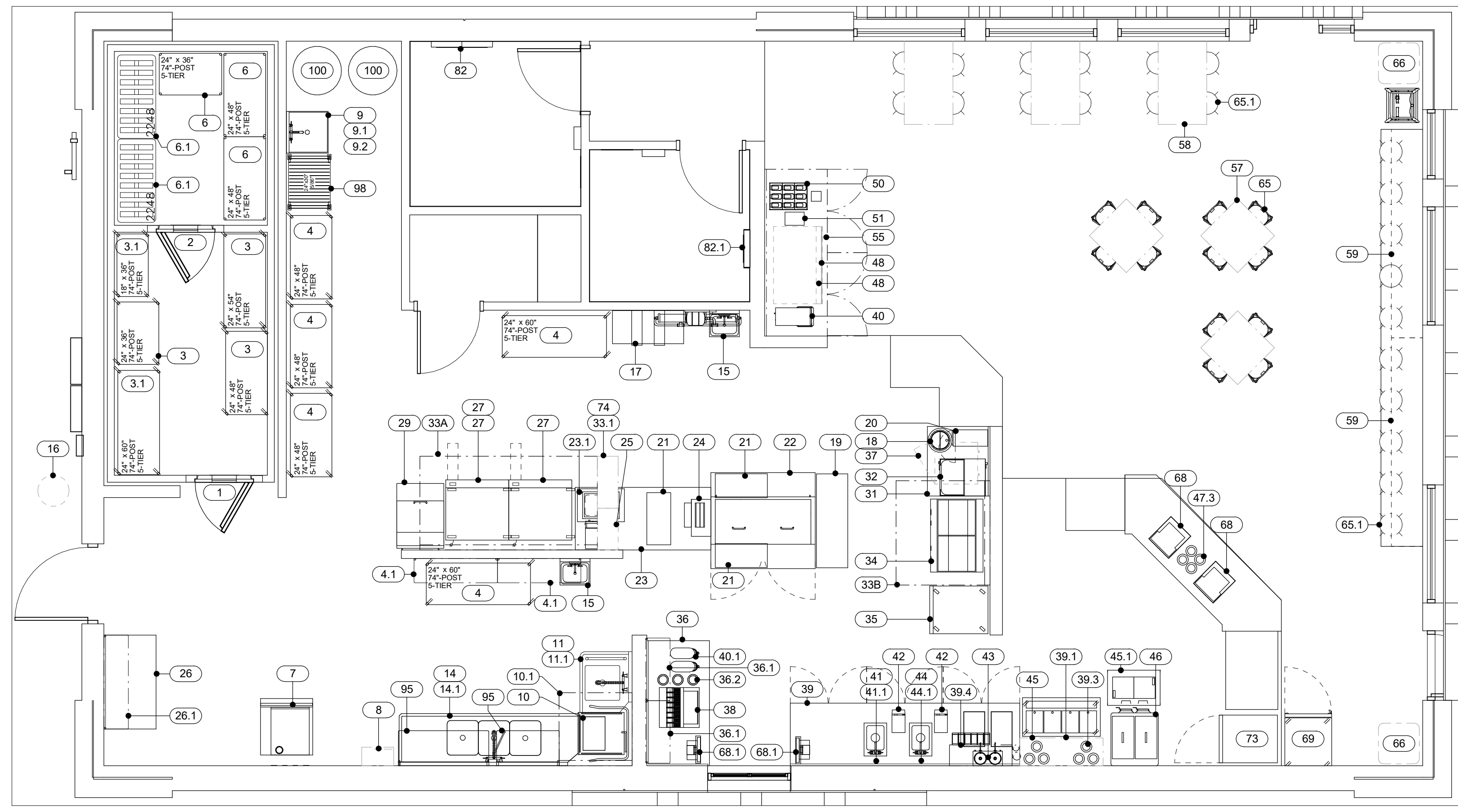
SHEET NUMBER:
QF100

GENERAL NOTES

- THESE DRAWINGS ARE TO BE USED AS AN INSTRUMENT OF REFERENCE BY ALL OTHER TRADES AND CONTRACTORS. ALL TRADES SHALL VERIFY THE INFORMATION AS INDICATED ON THESE PLANS.
- DIMENSIONS AND REQUIREMENTS FOR ALL EQUIPMENT THAT IS LISTED AS EXISTING, PROVIDED BY OTHERS OR PROVIDED BY OWNER, MUST BE VERIFIED WITH THE APPROPRIATE PARTIES.
- ALL LOCAL, STATE AND NATIONAL CODES SHALL APPLY.
- ALL DIMENSIONS ON THESE PLANS ARE BASED ON FINISHED WALL AND FLOOR DIMENSIONS. ANY DISCREPANCIES BETWEEN THESE DRAWINGS AND ACTUAL OR INTENDED CONDITIONS IN THE FIELD SHOULD BE REPORTED TO HOCKENBERGS IMMEDIATELY.
- UNLESS OTHERWISE NOTED, ARCHITECT TO LOCATE, GENERAL CONTRACTOR TO PROVIDE ALL ROOF/BUILDING PENETRATIONS AND CURBS FOR EXHAUST/SUPPLY AIR SYSTEMS AND REMOTE COMPRESSORS.
- ARCHITECT TO LOCATE ALL REMOTE COMPRESSORS AND CONDENSERS IN ACCORDANCE WITH MANUFACTURER'S INSTRUCTIONS.
- UNLESS OTHERWISE NOTED ALL DIMENSIONS SHOWN ON THIS PLAN ARE FROM THE FINISHED FLOOR, CEILING OR WALLS TO THE CENTERLINE OF THE ROUGH-INS.
- HOCKENBERGS DOES NOT EMPLOY A LICENSED ARCHITECT OR ENGINEER. THESE DOCUMENTS PROVIDED BY HOCKENBERGS ARE GUIDELINE DOCUMENTS ONLY AND ARE INTENDED TO BE INCORPORATED INTO THE FINAL CONSTRUCTION DOCUMENTS BY A LICENSED ARCHITECT OR ENGINEER THAT IS EMPLOYED BY THE OWNER. FINAL CODE COMPLIANCE, PLAN SUBMITTAL AND ASSOCIATED FEES ARE THE RESPONSIBILITY OF THE ARCHITECT AND/OR GENERAL CONTRACTOR.

TRIMARK SYMBOLS

- 999 ITEM NUMBER TAG
- 999.1 ITEM NUMBER - NARROW TAG
- 88.1 ITEM NUMBER - SMALL TAG
- W999 FLOOR SINK TAG
- WB-# WALL BLOCKING TAG
- #### SHELVING TAG
- 4T/##P REVISION TAG
- ◇ BEVERAGE/SODA SYSTEM TAG
- ◇ CO-99 CONVENIENCE RECEPTACLE TAG
- 1 A101 SECTION TAG
- 1 A101 1 INTERIOR ELEVATION TAG
- ⊙ NORTH ARROW
- Room name 150 SF AREA TAG - LARGE
- Room name 150 SF AREA TAG - SMALL
- Room Name 101 ROOM TAG
- 1 A101 CALL OUT TAG
- ⊕ CENTER LINE TAG
- 0 GRID HEAD
- Name Elevation LEVEL HEAD
- 1 View Name 1/8" = 1'-0" VIEW NAME



OVERALL FLOOR PLAN

1/4" = 1'-0"

FOODSERVICE EQUIPMENT SCHEDULE

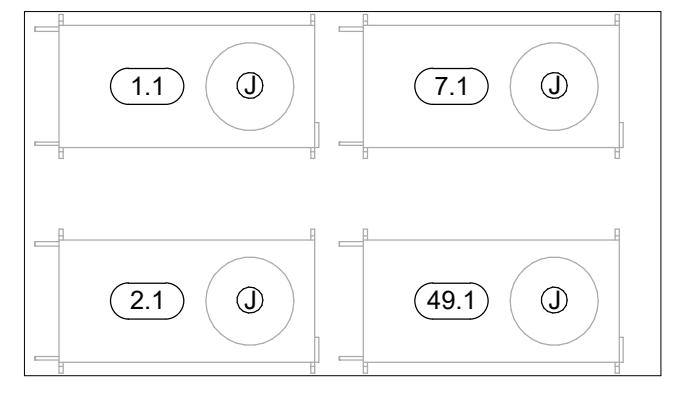
ITEM NO.	QTY	DESCRIPTION	REMARKS
1	1	WALK-IN COOLER	
1.1	1	WALK-IN COOLER CONDENSER	
2	1	WALK-IN FREEZER	
2.1	1	WALK-IN FREEZER CONDENSER	
3	3	WIRE SHELVING UNIT, COOLER STORAGE	
3.1	2	HEAVY DUTY SHELVING	
4	5	WIRE SHELVING UNIT, DRY STORAGE	
4.1	2	WALL MOUNTED WIRE SHELF	
5	1	SPARE NUMBER	
6	3	WIRE SHELVING UNIT, FREEZER STORAGE	
6.1	2	DUNNAGE RACK	
7	1	ICE MACHINE W/ BIN	
7.1	1	ICE MACHINE CONDENSER	
9	1	MOP SINK	
9.1	1	SERVICE FAUCET	
9.2	1	MOP RACK	
10	1	DISHMACHINE	
10.1	2	CONDENSATE HOOD	
11	1	SOILED DISHTABLE	
11.1	1	PRE-RINSE FAUCET	
12-13	1	SPARE NUMBER	
14	1	3 COMP SOILED DISHTABLE	
14.1	1	PRE-RINSE W/ ADD-A-FAUCET	
15	2	HAND SINK	
16	1	CO2 TANKS	BY OTHERS
17	1	BAG-IN-BOX SYSTEM	BY OTHERS
18	1	INDUCTION WARMER	
19	1	WORKTABLE	
20	1	CHEESE WARMER-(BY OTHERS)	BY OTHERS
21	3	BUN WARMER	
22	1	SANDWICH PREP TABLE	
23	1	LOAD CENTER TABLE	
23.1	1	DROP-IN, COLD WELL	
24	1	VERTICAL CONTACT TOASTER	
25	1	HOT DOG STEAMER	
26	1	WORKTABLE	
26.1	1	WALL MOUNTED WIRE SHELF	
27	2	GRIDDLE, ELECTRIC	
27.1	1	GRIDDLE, ELECTRIC - (CLAMSHELL)	NOT SHOWN
28	1	SPARE NUMBER	
29	1	MEGA TOP PREP TABLE	
30	1	SPARE NUMBER	
31	1	WORKTABLE	
32	1	FRY HOLDING STATION	
33.1	1	FIRE SUPPRESSION SYSTEM	
33A	1	HOOD, TYPE I - (GRIDDLE)	
33B	2	HOOD, TYPE I - (FRYER)	
34	1	FRYER BATTERY, GAS	
35	1	FEEZER, REACH IN	
36	1	DRIVE THRU COUNTER	
36.1	2	WALL MOUNTED WIRE SHELF	
36.2	3	CUP DISPENSER	
37	1	UNDERCOUNTER REFRIGERATOR, REACH IN	
38	1	SODA MACHINE W/ ICE BIN	BY OTHERS
39	1	CUSTARD COUNTER	

FOODSERVICE EQUIPMENT SCHEDULE

ITEM NO.	QTY	DESCRIPTION	REMARKS
39.1	1	SHELVING, WALL MOUNTED	
39.3	6	CUP DISPENSER	
39.4	1	SHELVING, WALL MOUNTED	
40	1	TEA BREWER	
40.1	2	TEA DISPENSER	
41	1	HAND SINK	
41.1	1	DECK MOUNT FAUCET	
42	2	BLENDER	
43	1	FOOD TOPPING WARMER	
44	1	SERVICE SINK	
44.1	1	DECK MOUNT FAUCET	
45	1	DIPPING CABINET - (FOUR BARREL)	
45.1	1	DIPPING CABINET - (TWO BARREL)	
46	1	CUSTARD MACHINE	
47.3	4	CUP DISPENSER	
48	1	SODA MACHINE - (BY OTHERS)	
49.1	1	ICE MACHINE CONDENSER	
50	1	CONDIMENT ORGANIZER	
51	1	NAPKIN DISPENSER	
52-54	1	SPARE NUMBER	
55	1	BEVERAGE COUNTER	
57	3	30 X 30 PEDESTAL TABLE	
58	3	30 X 48 PEDESTAL TABLE	
59	2	CANTILEVER TABLE	
60-64	1	SPARE NUMBER	
65	12	CHAIRS	
65.1	22	BARSTOOL	
66	2	TRASH RECEPTACLE	
67	1	SPARE NUMBER	
68	2	SERVICE COUNTER POS STATION	BY OTHERS
68.1	2	DRIVE THRU POS STATION	BY OTHERS
69	1	FREEZER MERCHANDISER	
70-72	1	SPARE NUMBER	
73	1	REFRIGERATOR, REACH IN	
74	1	FAN CONTROL PANEL	
74.1	1	ROOF MOUNTED EXHAUST FAN	
74.2	1	ROOF MOUNTED EXHAUST FAN	
74.3	1	DOAS	
74.4	1	ROOF MOUNTED CONDENSATE FAN	
75-77	1	SPARE NUMBER	
78	1	ULTRAFILTRATION SYSTEM	
79-81	1	SPARE NUMBER	
82	1	CHANGING STATION - (HORIZONTAL)	
82.1	1	CHANGING STATION - (VERTICAL)	
83-94	1	SPARE NUMBER	
95	2	SMART WALL SHELVING	
96-97	1	SPARE NUMBER	
98	1	POLYMER SHELVING	
99	1	SPARE NUMBER	
100	2	OIL STORAGE TANK	

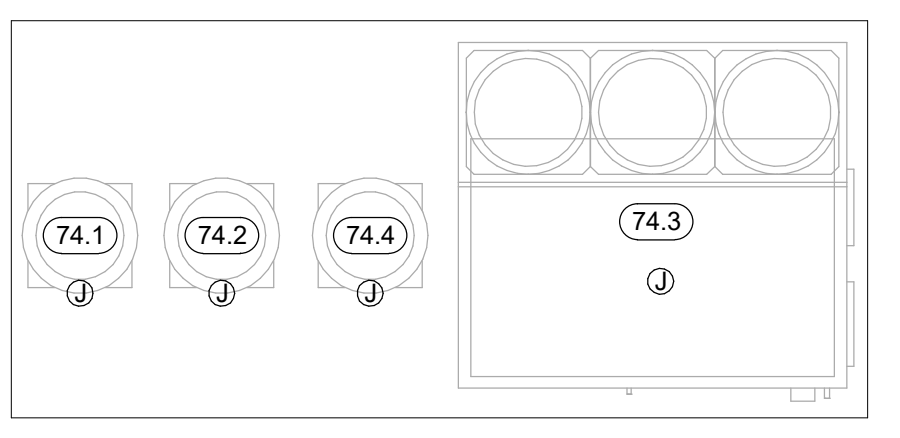
REFRIGERATION SCHEDULE

CONDENSING UNITS LOCATED ON CONCRETE SLAB/ BUILDING ROOF. SEE ARCHITECTURAL DRAWING SHEET FOR EXACT LOCATIONS.



EXHAUST/SUPPLY FAN SCHEDULE

FANS LOCATED ON BUILDING ROOF. SEE ARCHITECTURAL DRAWING FOR EXACT LOCATIONS

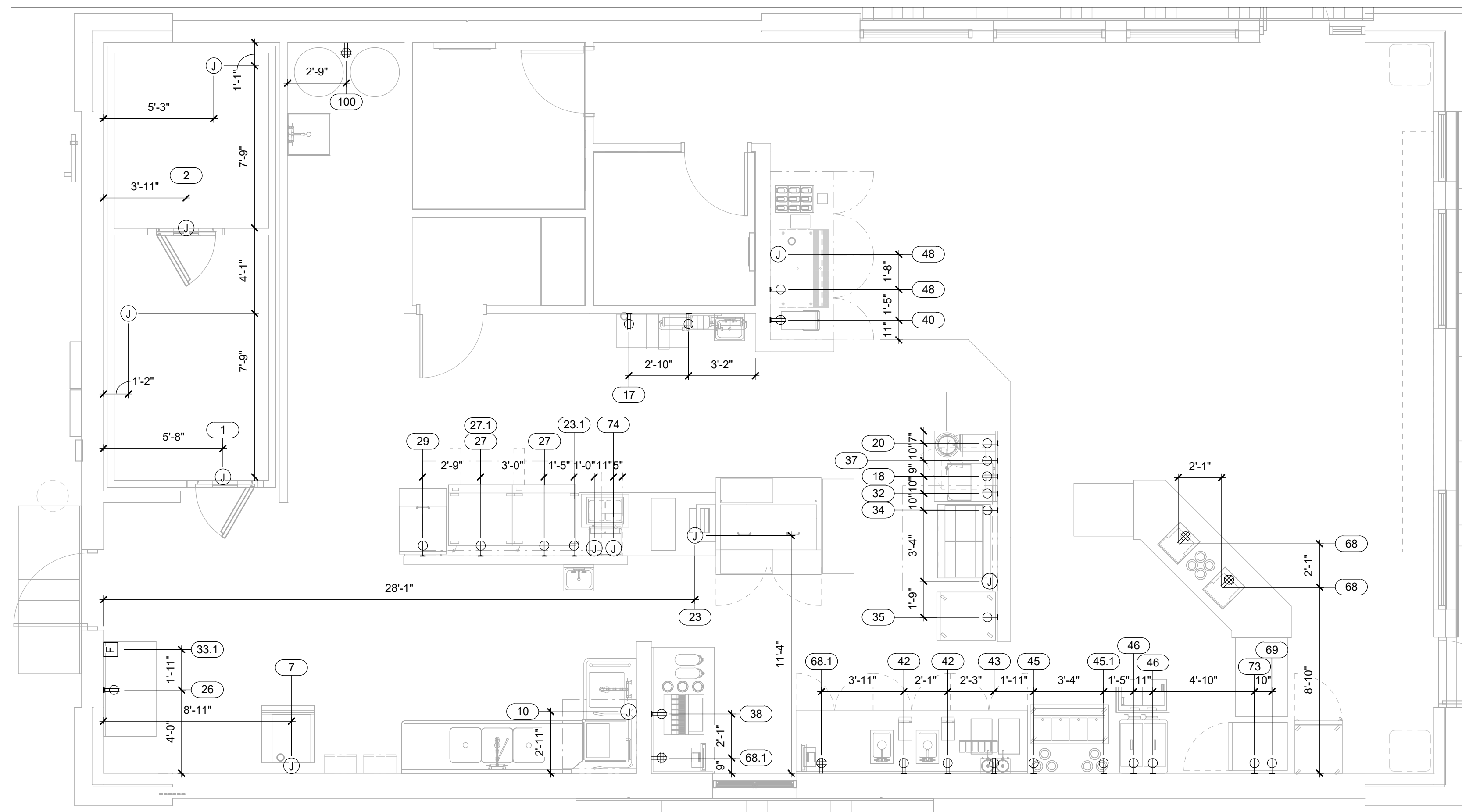


PRELIMINARY DRAWING

NOT TO BE USED FOR
CONSTRUCTION

ELECTRICAL LEGEND

- DUPLEX RECEPTACLE
- WEATHERPROOF RECEPTACLE
- SINGLE RECEPTACLE
- SPECIAL PURPOSE RECEPTACLE
- QUAD RECEPTACLE
- FLUSH FLOOR MOUNT RECEPTACLE
- JUNCTION BOX - FLOOR/CLG MOUNTED
- JUNCTION BOX - WALL MOUNTED
- SWITCH
- DATA CONNECTION
- MANUAL FIRE PULL STATION
- DROP CORD MOUNTED FROM CEILING
- CONDUIT STUB LOCATION
- DEFROST TIME CLOCK
- DISCONNECT
- LIGHT - RECTANGULAR
- LIGHT - ROUND
- MOTOR
- EXHAUST HOOD SENSOR
- TEMPERATURE SENSOR
- PLUG MOLD



ELECTRICAL ROUGH-IN PLAN

1/4" = 1'-0"

FOODSERVICE ELECTRICAL SCHEDULE

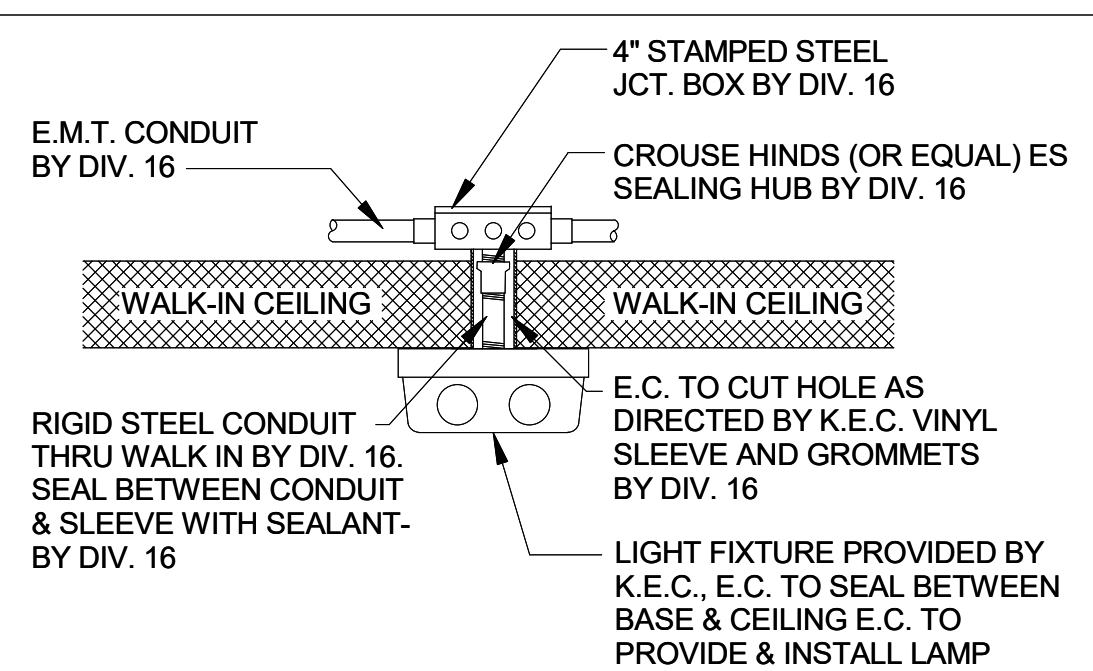
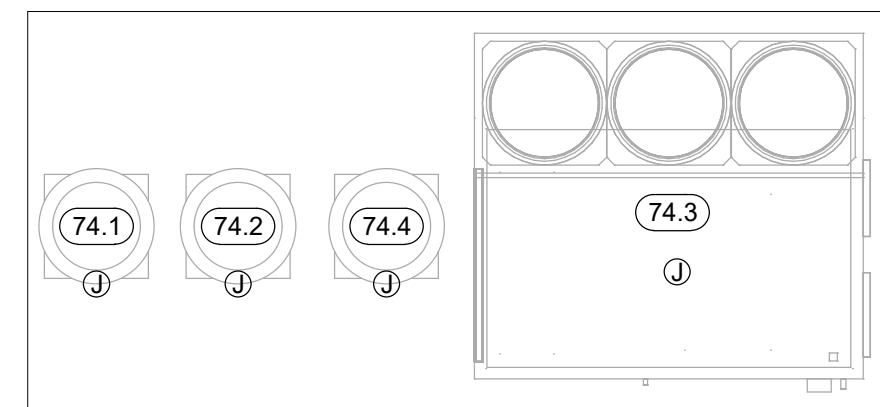
ITEM NO.	QTY	DESCRIPTION	ELECTRICAL			ROUGH-IN / CONNECTION			REMARKS
			VOLTS	P H	AMP S	TY PE	ROU TING	HGT AFF	
1	1	WALK-IN COOLER	120	1	16.00	JBO X	DFA		LIGHTS AND ACCESSORIES, EC TO INSTALL AND WIRE ALL LIGHT FIXTURES
1.1	1	WALK-IN COOLER CONDENSER	120/208	3	5.90	JB			JB ON ROOF. LOCATION TBD BY ARCHITECT. VERIFY ALL ROUGH-IN REQUIREMENTS WITH MANUFACTURER'S SHOP DRAWINGS
2	1	WALK-IN COOLER	120	1	16.00	JBO X	DFA		LIGHTS AND ACCESSORIES, EC TO INSTALL AND WIRE ALL LIGHT FIXTURES
2.1	1	WALK-IN FREEZER CONDENSER	120/208	3	12.60	JB			JB ON ROOF. LOCATION TBD BY ARCHITECT. VERIFY ALL ROUGH-IN REQUIREMENTS WITH MANUFACTURER'S SHOP DRAWINGS
7	1	ICE MACHINE W/ BIN	120	1	15.20	JB		72"	
7.1	1	ICE MACHINE CONDENSER	120	1	15.00	DR			EC TO WIRE REMOTE CONDENSER TO ICE MACHINE HEAD
10	1	DISHMACHINE	120	1	10.00	JB		66"	
17	1	BAG-N-BOX SYSTEM	120	1	15.00	DR		60"	BY OTHERS; VERIFY ROUGH-IN REQUIREMENTS
18	1	INDUCTION WARMER	120	1	6.70	DR		24"	
20	1	CHEESE WARMER-(BY OTHERS)	120	1	1.70	DR		24"	BY OTHERS; VERIFY ROUGH-IN REQUIREMENTS
21	3	BUN WARMER	120	1	2.90	0			POWER FORM #23 LOAD CENTER TABLE
22	1	SANDWICH PREP TABLE	120	1	6.00	0			POWER FORM #23 LOAD CENTER TABLE
23	1	LOAD CENTER TABLE	120/208	3	125.00	JB			STUB UP IN FLOOR, EC TO CONNECT LOAD CENTER SUB PANEL TO MAIN PANEL, REFER TO MANUFACTURER'S SHOP DRAWINGS ON SHEET QF500
23.1	1	DROP-IN, COLD WELL	120	1	3.80	SR		24"	
24	1	VERTICAL CONTACT TOASTER	208	1	12.50	0			POWER FROM #23 LOAD CENTER TABLE
25	1	HOT DOG STEAMER	120	1	8.30	0			POWER FORM #23 LOAD CENTER TABLE
26	1	WORKTABLE	120	1	16.00	DR		48"	UTILITY OUTLET
27	2	GRIDDLE, ELECTRIC	208	3	39.56	SR		24"	
27.1	1	GRIDDLE, ELECTRIC - (CLAMSHELL)	120	1	20.00	DR		48"	20 AMP CIRCUIT
29	1	MEGA TOP PREP TABLE	120	1	2.40	SR		24"	
32	1	FRY HOLDING STATION	120	1	10.00	DR		48"	
33.1	1	FIRE SUPPRESSION SYSTEM							
33A	1	HOOD, TYPE I - (GRIDDLE)	120	1	16.00	JB			JB DOWN FROM ABOVE, EC TO INTERCONNECT WITH LIGHTS AND SENSORS, FIRE SUPPRESSION, FAN, AND MAKE-UP AIR UNIT. VERIFY ALL ROUGH-IN REQUIREMENTS WITH MANUFACTURER'S SHOP DRAWINGS
33B	2	HOOD, TYPE I - (FRYER)	120	1	16.00	JB			JB DOWN FROM ABOVE, EC TO INTERCONNECT WITH LIGHTS AND SENSORS, FIRE SUPPRESSION.
34	1	FRYER BATTERY, GAS	120	1	2.20	SR		24"	
35	1	FEEZER, REACH IN	120	1	8.48	SR		72"	
37	1	UNDERCOUNTER REFRIGERATOR, REACH IN	120	1	2.00	SR		24"	
38	1	SODA MACHINE W/ ICE BIN	120	1	16.00	DR		24"	BY OTHERS; VERIFY ROUGH-IN REQUIREMENTS
40	1	TEA BREWER	120	1	16.00	DR		44"	BY OTHERS; VERIFY ROUGH-IN REQUIREMENTS
42	2	BLENDER	120	1	2.10	DR		24"	
43	1	FOOD TOPPING WARMER	120	1	8.30	DR		48"	MOUNT HORIZONTAL
45	1	DIPPING CABINET - (FOUR BARREL)	120	1	8.00	SR		24"	
45.1	1	DIPPING CABINET - (TWO BARREL)	120	1	8.00	SR		24"	
46	1	CUSTARD MACHINE	120/208	3	17.00	SR		24"	TWO LOCATIONS (2) BARRELS, ONE DEDICATED HARDWIRED CIRCUIT PER BARREL, EC TO PROVIDE PLUG AND RECEPTICAL
48	1	SODA MACHINE - (BY OTHERS)	120	1	10.00	DR		24"	BY OTHERS; VERIFY ROUGH-IN REQUIREMENTS
49.1	1	ICE MACHINE CONDENSER				JB			EC TO WIRE REMOTE CONDENSER TO ICE MACHINE HEAD

FOODSERVICE ELECTRICAL SCHEDULE

ITEM NO.	QTY	DESCRIPTION	ELECTRICAL			ROUGH-IN / CONNECTION			REMARKS
			VOLTS	P H	AMP S	TY PE	ROU TING	HGT AFF	
68	2	SERVICE COUNTER POS STATION	120	1	16.00	QR		24"	BY OTHERS; VERIFY ROUGH-IN REQUIREMENTS
68.1	2	DRIVE THRU POS STATION	120	1	16.00	QR		24"	BY OTHERS; VERIFY ROUGH-IN REQUIREMENTS
69	1	FREEZER MERCHANDISER	120	1	4.50	SR		24"	
73	1	REFRIGERATOR, REACH IN	120	1	5.00	SR		24"	
74	1	FAN CONTROL PANEL	120	1	16.00	JB			JB DOWN FROM ABOVE, EC TO INTERCONNECT WITH LIGHTS AND SENSORS, FIRE SUPPRESSION, FAN, AND MAKE-UP AIR UNIT. VERIFY ALL ROUGH-IN REQUIREMENTS WITH
74.1	1	ROOF MOUNTED EXHAUST FAN	208	3	3.80	JB	VERIFY		JB ON ROOF. LOCATION TBD BY ARCHITECT. VERIFY ALL ROUGH-IN REQUIREMENTS WITH
74.2	1	ROOF MOUNTED EXHAUST FAN	120	1	6.30	JB	VERIFY		JB ON ROOF. LOCATION TBD BY ARCHITECT. VERIFY ALL ROUGH-IN REQUIREMENTS WITH
74.3	1	DOAS	208	3	76.40	JB			JB ON ROOF. LOCATION TBD BY ARCHITECT. VERIFY ALL ROUGH-IN REQUIREMENTS WITH MANUFACTURER'S DRAWINGS
74.4	1	ROOF MOUNTED CONDENSATE FAN	120	1	4.30	JB	VERIFY		JB ON ROOF. LOCATION TBD BY ARCHITECT. VERIFY ALL ROUGH-IN REQUIREMENTS WITH
78	1	ULTRAFILTRATION SYSTEM	120	1	0.08				
100	2	OIL STORAGE TANK	120	1	20.00	QR		96"	20 AMP CIRCUIT, BY OTHERS; VERIFY ROUGH-IN REQUIREMENTS

EXHAUST/SUPPLY FAN SCHEDULE

FANS LOCATED ON BUILDING ROOF. SEE ARCHITECTURAL DRAWING FOR EXACT LOCATIONS

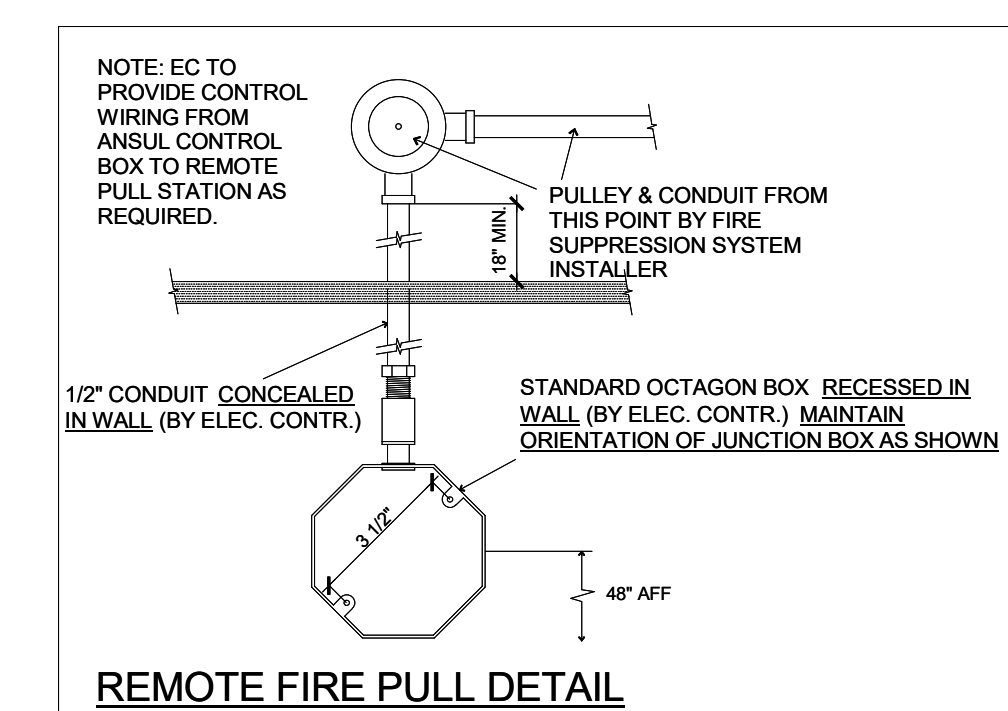


- ALL CONDUIT TO BE RUN ON EXTERIOR OF WALK-IN BY DIV. 16 UNLESS BOX IS LOCATED OUTDOORS. THEN CONDUIT IS TO RUN BELOW CEILING.
- ALL PENETRATIONS THRU WALK-IN TO BE THOROUGHLY SEALED
- ALL LIGHT FIXTURES TO BE FURNISHED BY K.E.C.
- MOUNTING FIXTURES, ALL CONDUIT AND ALL INTER-WIRING BY DIV. 16.
- ALL LAMPS (BULBS) TO BE FURNISHED BY OTHERS.

WALK-IN LIGHT DETAIL
NOT TO SCALE

REFRIGERATION SCHEDULE

CONDENSING UNITS LOCATED ON CONCRETE SLAB/ BUILDING ROOF. SEE ARCHITECTURAL DRAWING SHEET FOR EXACT LOCATIONS.



PRELIMINARY DRAWING

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ELECTRICAL NOTES

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- ALL LOCAL, STATE AND NATIONAL CODES SHALL APPLY.
- THESE UTILITY REQUIREMENT DRAWINGS INDICATE THE UTILITY AND LOCATION OF REQUIREMENTS BASED ON THE EQUIPMENT SPECIFIED.
- ALL EQUIPMENT SHALL BE WIRED IN STRICT CONFORMANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND/OR SHOP DRAWINGS.
- UNLESS OTHERWISE NOTED, ALL DIMENSIONS SHOWN ON THIS PLAN ARE FROM THE FINISHED FLOOR, CEILING, WALLS OR COLUMN CENTERLINES TO THE CENTERLINE OF THE ROUGH-INS.
- ALL ELECTRICAL CONNECTIONS ARE TO BE EXTENDED AND INTERCONNECTED TO CONNECTION POINTS ON THE EQUIPMENT BY OTHERS. UNLESS SPECIFIED, ALL HARDWARE REQUIRED FOR THESE CONNECTIONS SHALL BE SUPPLIED BY THE ELECTRICAL CONTRACTOR.
- SURFACE MOUNTED WIRE AND CONDUIT WILL NOT BE ALLOWED. ALL ELECTRICAL LINES AND CONDUIT SHALL BE EXTENDED THROUGH AND OUT OF BUILDING WALLS WHERE POSSIBLE. WHERE SURFACE MOUNTED CONDUIT IS UNAVOIDABLE, IT MUST BE COORDINATED WITH HOCKENBERGS.
- ROUGH-INS OUT OF FLOOR SHOULD BE STUBBED UP 4" ABOVE FINISHED FLOOR AND BROUGHT TO THE REQUIRED HEIGHT AFTER EQUIPMENT IS SET IN PLACE.
- ALL 120 VOLT UTILITY OUTLETS TO BE G.F.C.I. OUTLETS.
- ALL NECESSARY ELECTRICAL DISCONNECTS, SHUNT TRIP BREAKERS AND STARTERS ARE TO BE FURNISHED AND INSTALLED BY OTHERS, UNLESS PROVIDED AS A STANDARD OR SPECIFIED EQUIPMENT COMPONENT OF THE EQUIPMENT MANUFACTURER. THIS SHALL INCLUDE ELECTRICAL DISCONNECTS FOR ALL REMOTE COMPRESSORS, BOOSTER HEATERS AND OTHER ITEMS REQUIRED BY CODE.
- ALL ELECTRICAL ITEMS SUPPLIED UNDER COOKING LINE EXHAUST HOOD ARE TO BE SHUT DOWN WITH SHUNT TRIP BREAKERS (BY OTHERS) CONNECTED TO FIRE SYSTEM. ELECTRICAL ENGINEER TO CONFIRM COMPLIANCE TO ALL CODES.
- ALL OUTLETS, JUNCTION BOXES, DISCONNECTS, ETC. SHALL BE INSTALLED SO AS NOT TO INTERFERE WITH THE PERFORMANCE, FUNCTION, OR PLACEMENT OF THE EQUIPMENT.
- STARTERS, RELAYS, HEATERS AND SWITCHES REQUIRED FOR EXHAUST AND SUPPLY FANS ARE TO BE PROVIDED AND INSTALLED BY THE ELECTRICAL CONTRACTOR.
- DISHMACHINES:
A. ELECTRICAL CONTRACTOR SHALL INTERCONNECT DISHMACHINE WITH DISHMACHINE EXHAUST FAN. INTERCONNECTION SHALL LINK OPERATION OF EXHAUST FAN AND DISHMACHINE SO THAT BOTH UNITS RUN SIMULTANEOUSLY AT ALL TIMES.
B. ELECTRICAL CONTRACTOR SHALL INTERCONNECT TABLE LIMIT SWITCH AT END OF CLEAN DISHTABLE WITH CONVEYOR TYPE DISHMACHINES. LIMIT SWITCH SHALL TERMINATE DISHMACHINE OPERATION WHEN DEPRESSED.
- WALK-IN COOLER/FREEZER BOXES & REMOTE COMPRESSORS:
A. INTERCONNECT TO BLOWER COIL IN FREEZER.
B. INTERCONNECT BETWEEN TIMER & CONTACTOR.
C. INTERCONNECT BETWEEN TIMER & PRESSURE CONTROL SOLENOID.
D. INTERCONNECT BETWEEN CONTACTOR AND COMPRESSOR FAN.
E. INTERCONNECT BETWEEN TERMINAL AND CONTACTOR TO BLOWER COIL IN FREEZERS.
F. CONNECT DRAIN LINE HEATER TO RECEPTACLE IN FREEZER.
G. CONNECT PAN HEATER TO TERMINAL STRIP IN FREEZERS.
CONNECT DOOR HEATER TO TERMINAL STRIP IN FREEZERS.

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.

Midwest - Hockenbergs
14603 W. 112th Street
Lenexa, KS 66215

p. 913-491-4999

trimarkusa.com

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Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS

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Columbia
(Charleston Hwy)

PROJECT: 2022135

DATE: 06.23.2022

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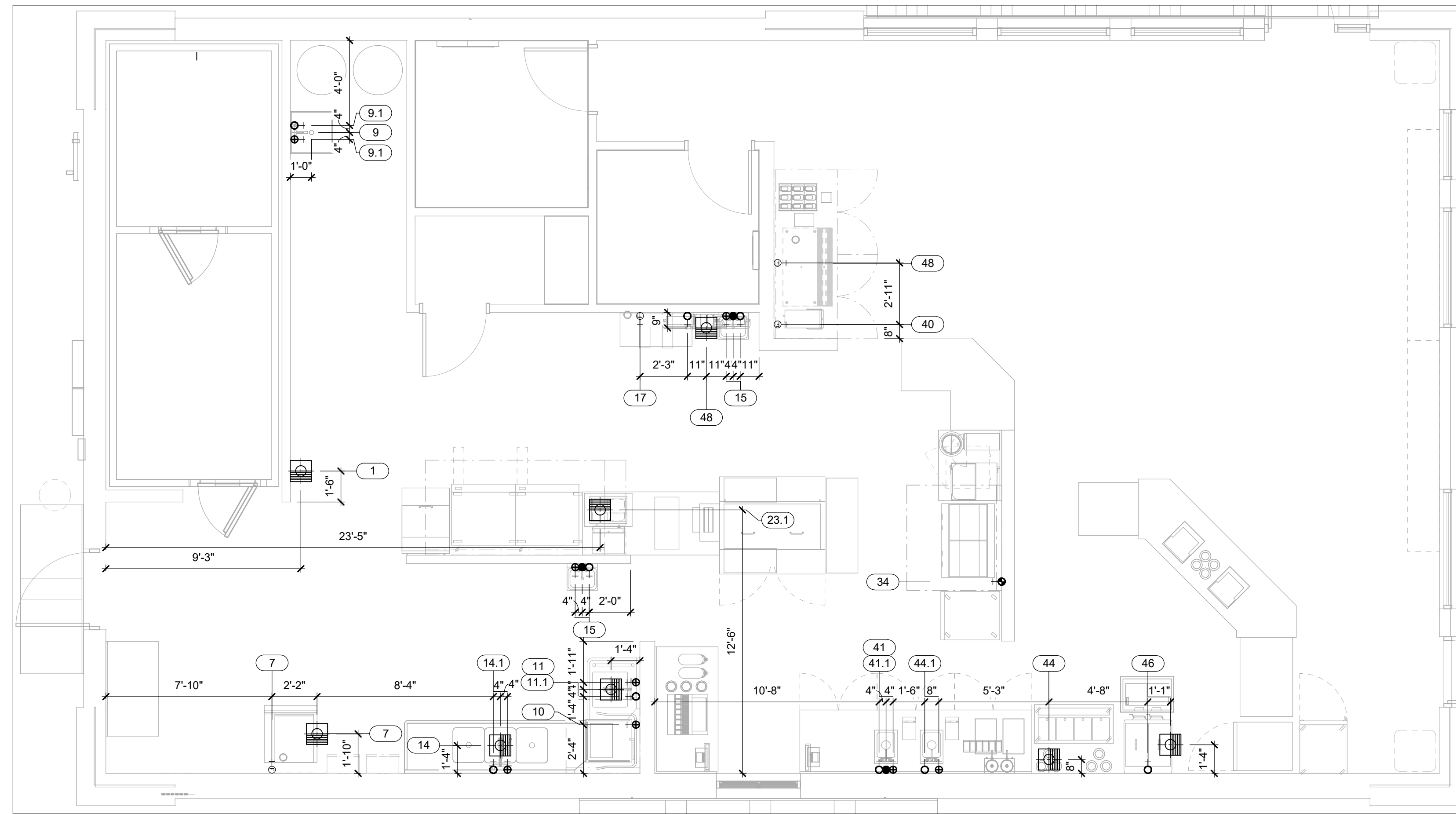
DRAWN: SDS APPROVED: ABR

SHEET: FOODSERVICE ELECTRICAL ROUGH-IN PLAN

SHEET NUMBER: QF200

PLUMBING LEGEND

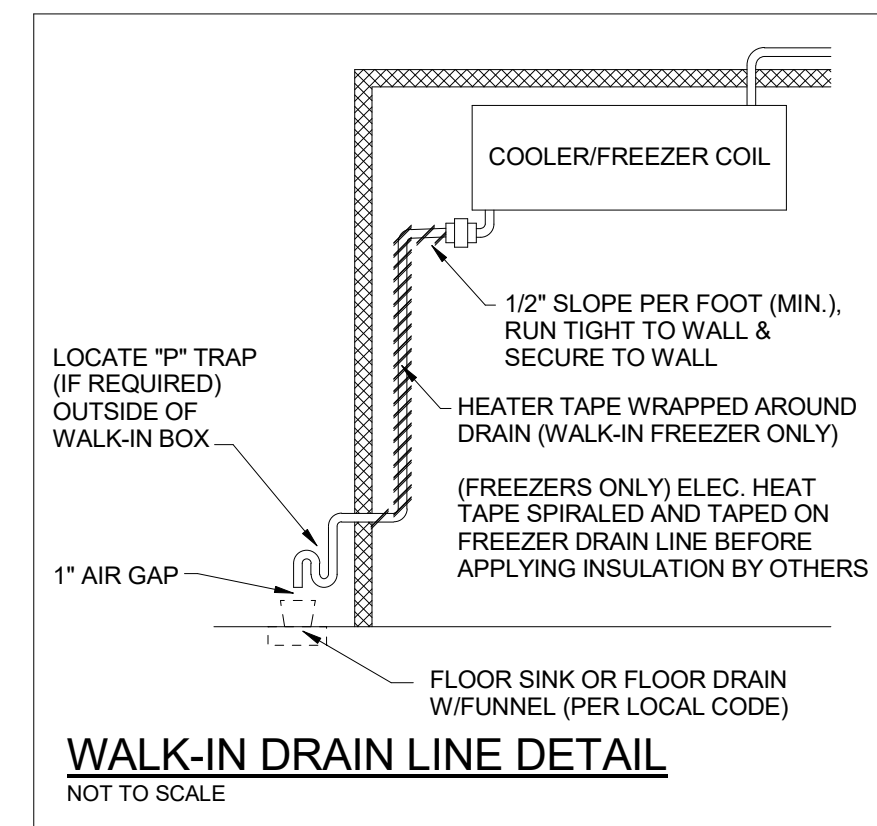
- +⊕ HOT WATER
- S⊕ SOFTENED HOT WATER
- +○ COLD WATER
- S○ SOFTENED COLD WATER
- +⊕ FILTERED WATER
- DIRECT WASTE
- ⊕ FLOOR DRAIN
- ⊕ FLOOR SINK - THREE-QUARTER GRATE
- ⊕ FLOOR SINK - PARTIAL GRATE
- ⊕ FLOOR SINK - NO GRATE
- ⊕ FUNNEL FLOOR DRAIN
- ⊕ HUB FLOOR DRAIN
- ⊕ AREA FLOOR DRAIN - SLOPED PER CODE
- +⊕ GAS DROP FROM MANIFOLD
- ⊕ FIRE SUPPRESSION GAS SHUT-OFF VALVE
- +CS CHILLED WATER
- +CR CHILLED WATER RETURN
- ⊕SS STEAM SUPPLY
- ⊕CR CONDENSATE RETURN



PLUMBING NOTES

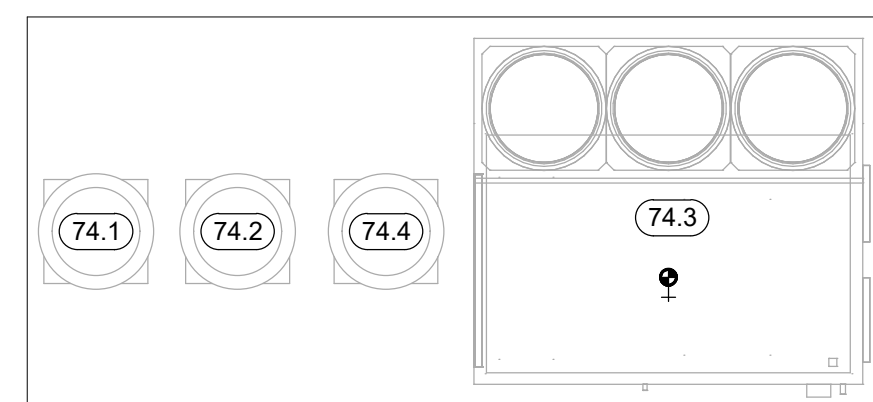
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- 5 ALL EQUIPMENT SHALL BE PLUMBED IN STRICT CONFORMANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND/OR SHOP DRAWINGS.
- 6 UNLESS OTHERWISE NOTED, ALL DIMENSIONS SHOWN ON THIS PLAN ARE FROM THE FINISHED FLOOR, CEILING, WALLS OR COLUMN CENTERLINES TO THE CENTERLINE OF THE ROUGH-INS.
- 7 ALL PLUMBING CONNECTIONS SHALL BE EXTENDED AND INTERCONNECTED TO CONNECTION POINTS ON THE EQUIPMENT BY OTHERS. UNLESS SPECIFIED, ALL HARDWARE REQUIRED FOR THESE CONNECTIONS SHALL BE SUPPLIED BY THE PLUMBING CONTRACTOR.
- 8 SURFACE MOUNTED PIPING WILL NOT BE ALLOWED. ALL PIPING SHALL BE EXTENDED THROUGH AND OUT OF BUILDING WALLS WHERE POSSIBLE. WHERE SURFACE MOUNTED PLUMBING IS UNAVOIDABLE, IT MUST BE COORDINATED WITH HOCKENBERGS.
- 9 ROUGH-INS OUT OF FLOOR SHOULD BE STUBBED UP 4" ABOVE FINISHED FLOOR AND BROUGHT TO THE REQUIRED HEIGHT AFTER EQUIPMENT IS SET IN PLACE.
- 10 ONLY COMPONENTS SUPPLIED STANDARD BY THE MANUFACTURER ARE INCLUDED. ALL HARDWARE REQUIRED FOR CONNECTIONS SHALL BE SUPPLIED BY THE PLUMBING CONTRACTOR. SUCH COMPONENTS INCLUDE BUT ARE NOT LIMITED TO, SHUT-OFFS, PRESSURE REGULATORS, VACUUM BREAKERS, P-TRAPS, BACKFLOW PREVENTERS, ETC.
- 11 PLUMBING CONTRACTOR TO VERIFY THAT ALL APPLIANCES ARE SUPPLIED WITH APPROPRIATE GAS PRESSURE AND THAT ANY VARIANCES IN GAS PRESSURE BE CLEARLY IDENTIFIED AND BROUGHT TO THE IMMEDIATE ATTENTION OF HOCKENBERGS.
- 12 ALL INDIRECT WASTE AND CONDENSATE DRAIN LINES SHALL BE EXTENDED FROM EQUIPMENT FITTINGS TO APPROPRIATE DRAINS AS CODES REQUIRE, BY OTHERS.
- 13 UNLESS OTHERWISE SPECIFIED, HOT WATER SUPPLIED TO BOOSTER HEATER SHALL BE A MINIMUM TEMPERATURE OF 140° F.
- 14 PLUMBING CONTRACTOR TO VERIFY WATER TEMPERATURE REQUIREMENTS FOR EACH PIECE OF EQUIPMENT. ANY DISCREPANCY BETWEEN MANUFACTURER'S REQUIREMENTS AND TEMPERATURES PROVIDED SHALL BE CLEARLY IDENTIFIED AND BROUGHT TO THE IMMEDIATE ATTENTION OF HOCKENBERGS.
- 15 PLUMBING CONTRACTOR TO PROVIDE INSULATED HOT WATER CONNECTIONS BETWEEN BOOSTER HEATER AND DISHWASHER.
- 16 UNLESS OTHERWISE SPECIFIED BY CODE, ALL DRAIN LINES FOR DISPOSERS SHALL BY-PASS GREASE INTERCEPTORS.
- 17 NO GENERAL PURPOSE FLOOR DRAINS ARE SHOWN ON THESE PLANS. THE SPECIFICATION OF THOSE DRAINS, AS WELL AS THE DESIGN FOR REQUIRED SLOPES IN THE FLOOR TO THOSE DRAINS, SHALL BE THE RESPONSIBILITY OF THE ARCHITECT AND/OR ENGINEERS.

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.



EXHAUST/SUPPLY FAN SCHEDULE

FANS LOCATED ON BUILDING ROOF. SEE ARCHITECTURAL DRAWING FOR EXACT LOCATIONS



FOODSERVICE PLUMBING SCHEDULE

ITEM NO.	QTY	DESCRIPTION	WATER				WASTE DIRECT	FLOOR DRAIN TYPE	GAS			REMARKS
			HOT	COLD	FILTERED				SIZE	MBTU	AFF	
			SIZE	AFF	SIZE	AFF			SIZE	AFF	SIZE	
7	1	ICE MACHINE W/ BIN			1/2"							IW; PC TO EXTEND INDIRECT WASTE FROM ICE MACHINE AND BIN TO FLOOR SINK
9	1	MOP SINK										STUB UP
9.1	1	SERVICE FAUCET	1/2"	36"	1/2"	36"						
10	1	DISHMACHINE	3/4"	66"								
11	1	SOILED DISHTABLE										IW; PC TO EXTEND INDIRECT WASTE FROM DISHTABLE TO FLOOR SINK
11.1	1	PRE-RINSE FAUCET	1/2"	14"	1/2"	14"						
14	1	3 COMP SOILED DISHTABLE										IW; PC TO EXTEND INDIRECT WASTE FROM DISHTABLE TO FLOOR SINK
14.1	1	PRE-RINSE W/ ADD-A-FAUCET	1/2"	14"	1/2"	14"						
15	2	HAND SINK	1/2"	14"	1/2"	14"						
17	1	BAG-N-BOX SYSTEM			1/2"	60"						BY OTHERS; VERIFY ROUGH-IN REQUIREMENTS
23.1	1	DROP-IN, COLD WELL										IW; PC TO EXTEND INDIRECT WASTE FROM COLD WELL TO FLOOR SINK
34	1	FRYER BATTERY, GAS						1 1/4"	320.0	12"		
38	1	SODA MACHINE W/ ICE BIN										BY OTHERS; VERIFY ROUGH-IN REQUIREMENTS
40	1	TEA BREWER			1/2"	44"						BY OTHERS; VERIFY ROUGH-IN REQUIREMENTS
41	1	HAND SINK	1/2"	14"	1/2"	14"						
41.1	1	DECK MOUNT FAUCET	1/2"	14"	1/2"	14"						
44	1	SERVICE SINK	1/2"	14"	1/2"	14"						
44.1	1	DECK MOUNT FAUCET	1/2"	14"	1/2"	14"						
46	1	CUSTARD MACHINE			1/2"	14"						
48	1	SODA MACHINE - (BY OTHERS)										BY OTHERS; VERIFY ROUGH-IN REQUIREMENTS
74.3	1	DOAS						3/4"	191.2			STUB-UP ON ROOF. LOCATION TBD BY ARCHITECT. VERIFY ALL ROUGH-IN REQUIREMENTS WITH MANUFACTURER'S SHOP DRAWINGS
78	1	ULTRAFILTRATION SYSTEM			3/4"	96"						

PRELIMINARY DRAWING

NOT TO BE USED FOR CONSTRUCTION

REVISIONS

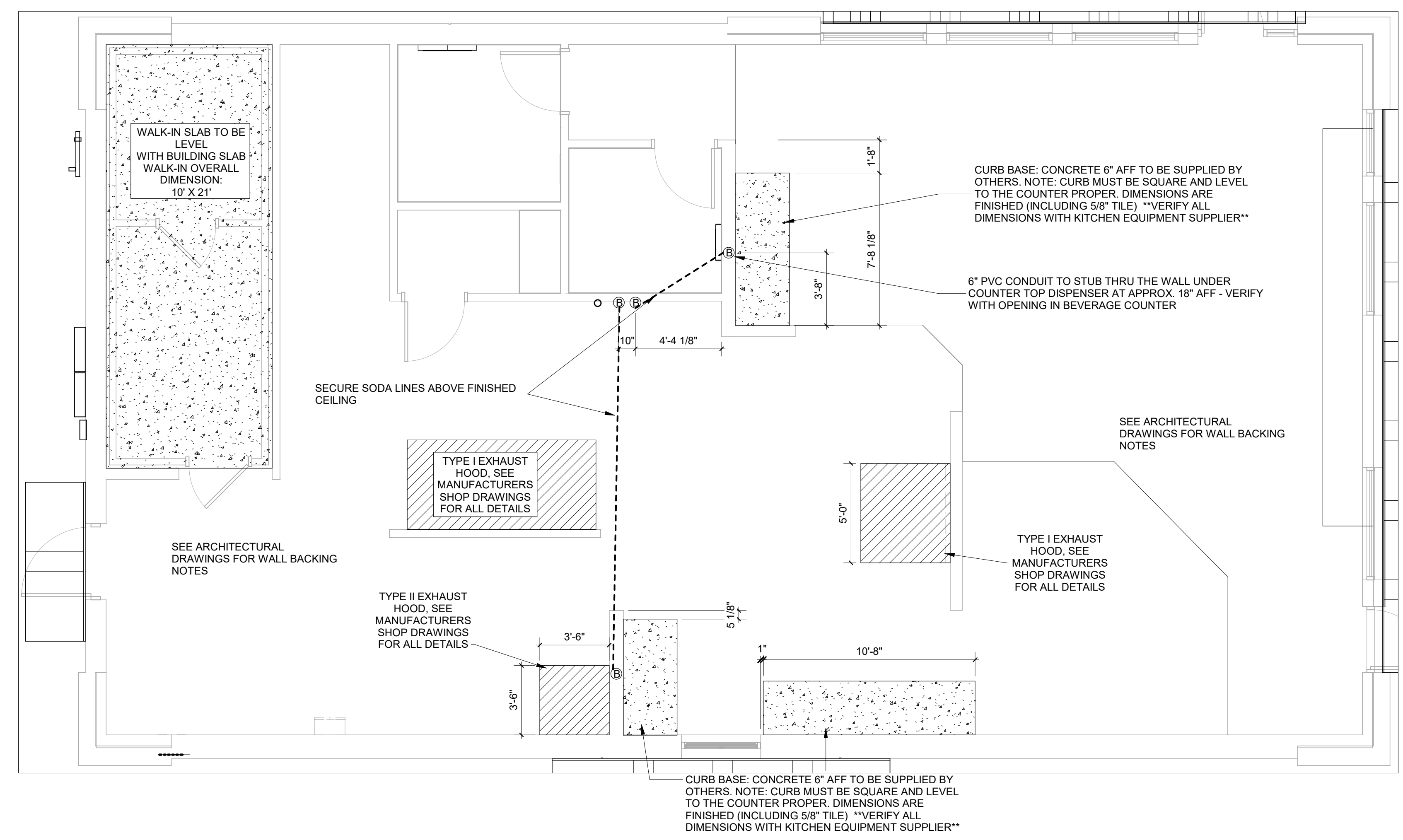
DATE	NO.	DESCRIPTION

**Freddy's West
Columbia
(Charleston Hwy)**

PROJECT	2022135
DATE	06.23.2022
SCALE	1/4" = 1'-0"
DRAWN	SDS
APPROVED	ABR

SHEET
FOODSERVICE PLUMBING
ROUGH-IN PLAN

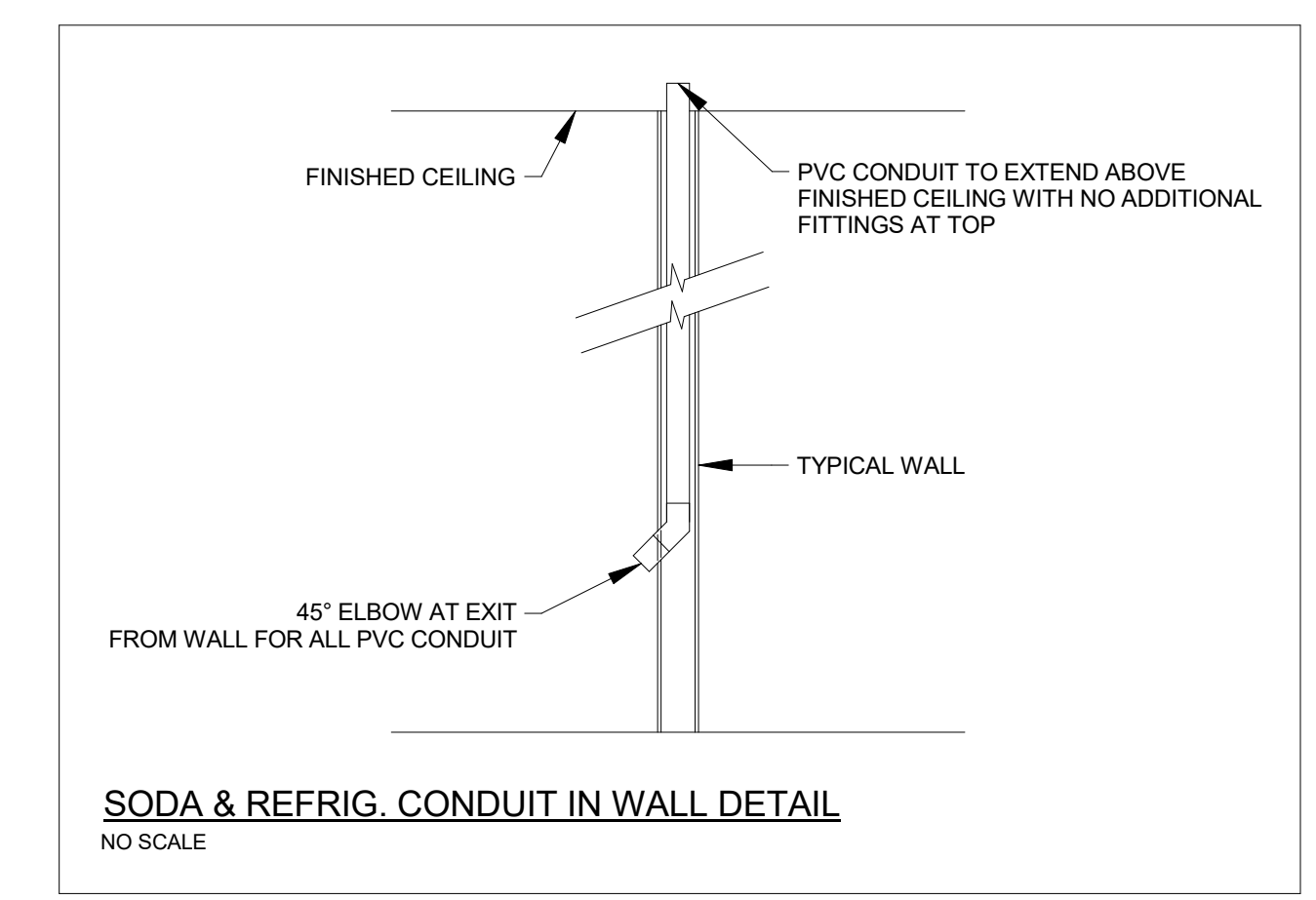
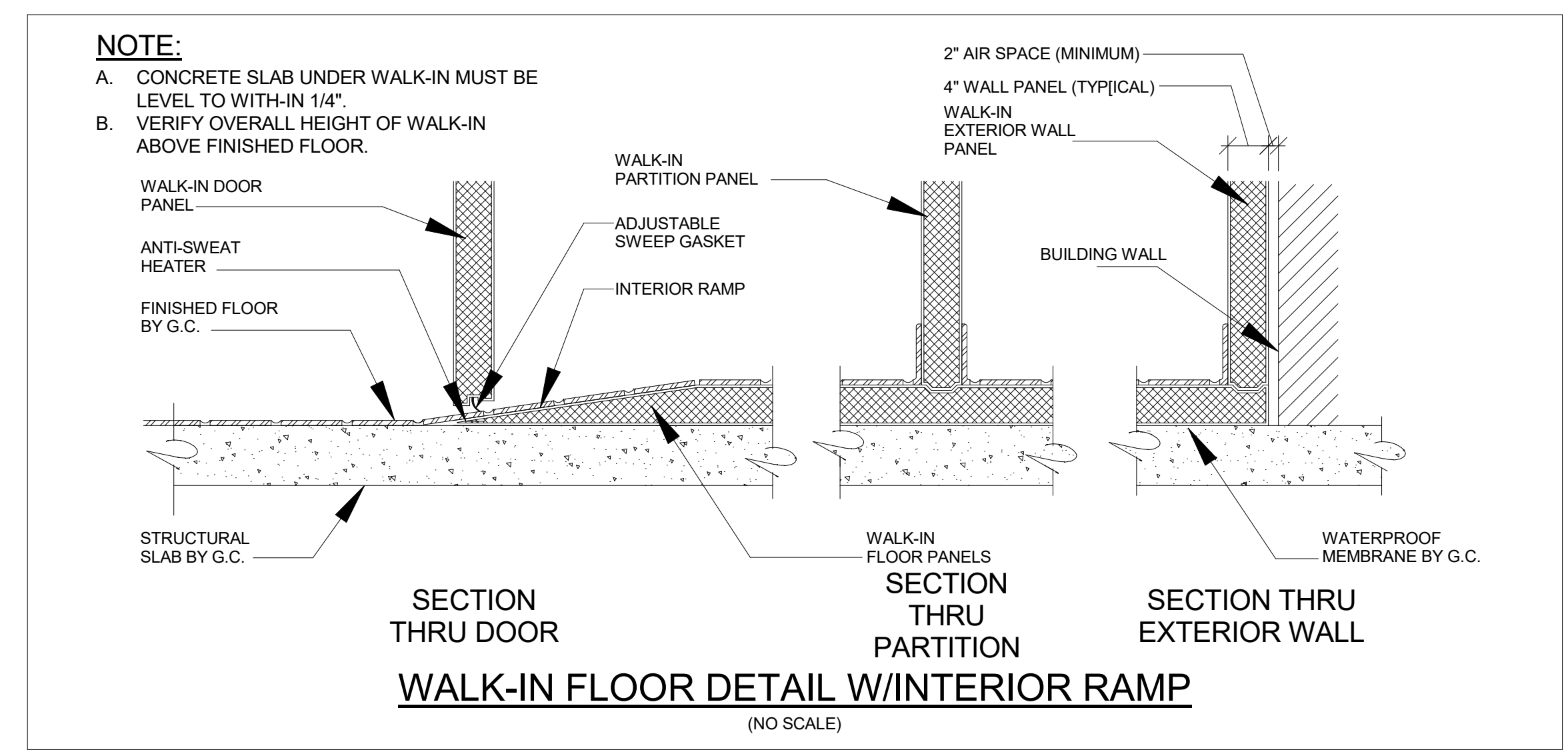
SHEET NUMBER:
QF300



BUILDING WORK NOTES	
1	THESE DRAWINGS ARE TO BE USED AS AN INSTRUMENT OF REFERENCE BY ALL OTHER TRADES AND CONTRACTORS. ALL TRADES SHALL VERIFY THE INFORMATION AS INDICATED ON THESE PLANS.
2	DIMENSIONS AND REQUIREMENTS FOR ALL EQUIPMENT THAT IS LISTED AS EXISTING, PROVIDED BY OTHERS OR PROVIDED BY OWNER, MUST BE VERIFIED WITH THE APPROPRIATE PARTIES.
3	ALL LOCAL, STATE AND NATIONAL CODES SHALL APPLY.
4	ARCHITECT TO LOCATE. GENERAL CONTRACTOR TO PROVIDE ALL OPENINGS IN WALLS, FLOORS, CEILINGS, AND ROOFS FOR THE EXTENSION OF REFRIGERATION LINES, BEVERAGE LINES, ELECTRICAL LINES, PLUMBING LINES, EXHAUST AND SUPPLY VENTILATION DUCTS, CURBS, PITCH POCKETS OR SPECIAL FINISHING FOR THESE OPENINGS SHALL BE SUPPLIED BY OTHERS.
5	SUPPLY FANS TO BE LOCATED A MINIMUM OF 10'-0" FROM ANY AIR INLET OR OUTLET ON THE ROOF SUCH AS EXHAUST FANS, VENT STACKS, AIR CONDITIONERS, REFRIGERATION COMPRESSORS, ETC.
6	ALL INFORMATION PROVIDED FOR FOOD SERVICE HOOD SYSTEMS PERTAINING TO QUANTITY, SIZE AND LOCATION OF EXHAUST AND SUPPLY DUCT COLLARS, CFM RATINGS AND STATIC PRESSURE MUST BE CONFIRMED WITH THE MANUFACTURER'S APPROVED SHOP DRAWINGS.
7	GENERAL CONTRACTOR TO PROVIDE 3/4" PLYWOOD WALL BACKING ON WALLS FOR WALL MOUNTED EQUIPMENT. ALTERNATIVE FOR PLYWOOD MUST BE USED UNDER HOODS AND AT FIRE RATED WALLS PER LOCAL CODES. ALL WALL BACKING MUST BE BEHIND WALL FINISH. NO EXPOSED WALL BACKING SHALL BE ALLOWED. LOCATION AND HEIGHT TO BE COORDINATED WITH MANUFACTURER'S SHOP DRAWINGS AND SPECIFICATION SHEETS.
8	PROVIDE COVED BASES AT ALL VERTICAL INTERSECTIONS OF FLOORS IN KITCHEN AND STORAGE AREAS.
9	ALL HVAC REGISTERS ARE TO BE LOCATED SO AS TO PREVENT ANY INTERFERENCE IN PERFORMANCE OF EXHAUST HOODS, HEATERS OR WARMERS.
10	BOTTOM OF HOODS ARE TO BE MOUNTED AT 6'-6" ABOVE FINISHED FLOOR, UNLESS OTHERWISE SPECIFIED BY LOCAL CODES.
11	RECOMMENDED CEILING HEIGHTS ARE LISTED BELOW. CONTACT HOCKENBERGS IMMEDIATELY IF MINIMUM HEIGHTS ARE LESS THAN THOSE INDICATED: A. KITCHEN AREAS WITH EXHAUST HOODS: 8'-6" B. KITCHEN AREAS WITH WALK-IN COOLER/FREEZERS: 9'-6" C. KITCHEN AREAS WITH ICE MACHINES &/or COMPRESSORS: 9'-0" GENERAL KITCHEN AREAS: 8'-0"
12	REMOTE CONDENSING UNITS & COMPRESSOR UNITS ARE TO BE LOCATED OUTSIDE WHERE POSSIBLE. FOR INSIDE LOCATIONS, VERIFY PROVISION OF SUFFICIENT VENTILATION WITH MANUFACTURER. ARCHITECT TO LOCATE ALL REMOTE COMPRESSORS AND CONDENSERS IN ACCORDANCE WITH MANUFACTURER'S INSTRUCTIONS.

WALL BLOCKING NOTES (DIVISION 6)	
WB-1	24" AFF TO 84" AFF FOR GENERAL PURPOSE WALL BACKING
WB-2	12" AFF TO 48" AFF
WB-3	30" AFF TO 54" AFF
WB-4	48" AFF TO 78" AFF
WB-5	48" AFF TO 78" AFF
WB-6	48" AFF TO 84" AFF
WB-7	54" AFF TO 90" AFF
WB-8	60" AFF TO 78" AFF
WB-9	66" AFF TO 84" AFF
WB-10	72" AFF TO CEILING FOR FIRE SUPPRESSION/HOOD CONTROL
WB-11	78" AFF TO 114" AFF
WB-12	84" AFF TO 102" AFF
WB-13	102" AFF TO 114" AFF
WB-14	VERIFY WITH ARCHITECT FOR BACK BAR SUPERSTRUCTURE
NOTE:	ALL WALL BLOCKING TO BE 5/8" FIRE RATED/TREATED PLYWOOD MINIMUM OR 18 GAUGE METAL WHERE REQUIRED

SPECIAL CONDITIONS LEGEND	
Ⓟ	BEVERAGE CONDUIT STUB UP
—R—	REFRIGERATION LINE SET
-----	WALL BLOCKING
- . - . - . - .	ENGINEERED STRUCTURAL SUPPORT
□□□□□□□□	NON COMBUSTIBLE WALL



PRELIMINARY DRAWING
NOT TO BE USED FOR CONSTRUCTION

REVISIONS	
DATE	DESCRIPTION

**Freddy's West
Columbia
(Charleston Hwy)**

PROJECT	2022135
DATE	06.23.2022
SCALE	1/4" = 1'-0"
DRAWN	SDS
APPROVED	ABR

SHEET
FOODSERVICE SPECIAL CONDITIONS PLAN

SHEET NUMBER:
QF400

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Owner and all Contractors to check and verify existing dimensions and conditions in the field before starting construction and to notify TriMark of any material or detail changes.

REVISIONS	
DATE	DESCRIPTION

**Freddy's West
Columbia
(Charleston Hwy)**

PROJECT	2022135
DATE	06/23/22
SCALE	1"=1'-0"
DRAWN	SDS
APPROVED	ABR

SHEET	LOAD CENTER TABLE
SHEET NUMBER	2042-011-01

SHEET NUMBER:
QF500

RUSSCO
CUSTOM FABRICATIONS, INC.
1025 WINCHESTER AVENUE
KANSAS CITY, MISSOURI 64126
UNITED STATES OF AMERICA
PHONE (816) 241-8787 FAX (816) 241-8008
sales@russofab.com

PROJECT: ANYWHERE, USA
EQUIPMENT CONTRACTOR: **TriMark**
Foodservice Equipment, Supplies and Design
HOCKENBERGS
14603 West 112th St. Lenexa, KS 66215
Tel: (913) 491-4999 Fax: (913) 491-4992

DATE	BY	DESCRIPTION
04/23/2020	BGW	

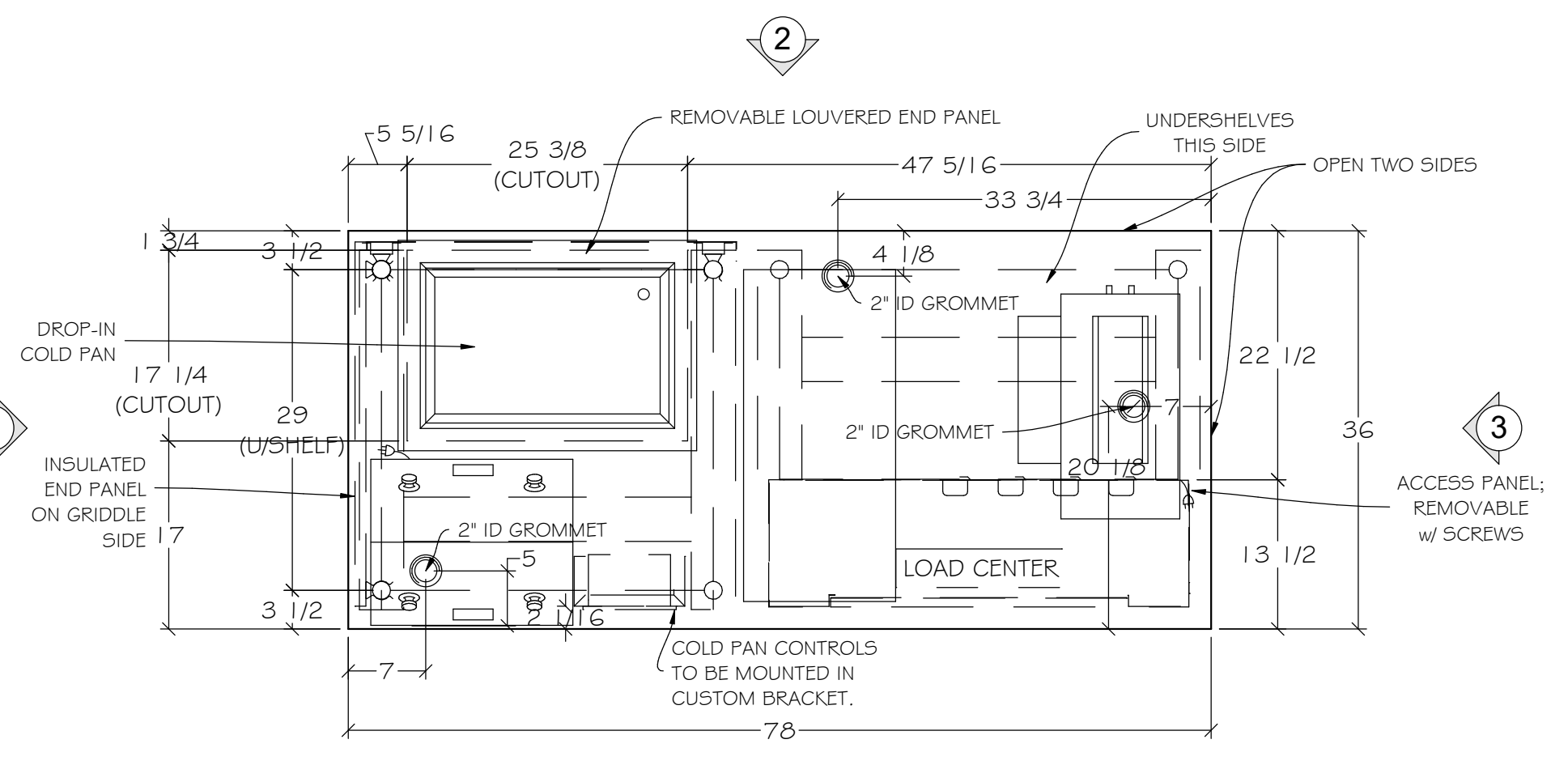
DATE	04/23/2020
BY	BGW
SCALE	1"=1'-0"
NUMBER	23B-LEFT
QUANTITY	1
DESCRIPTION	LOAD CENTER TABLE
NUMBER	2042-011-01

SCHEDULE

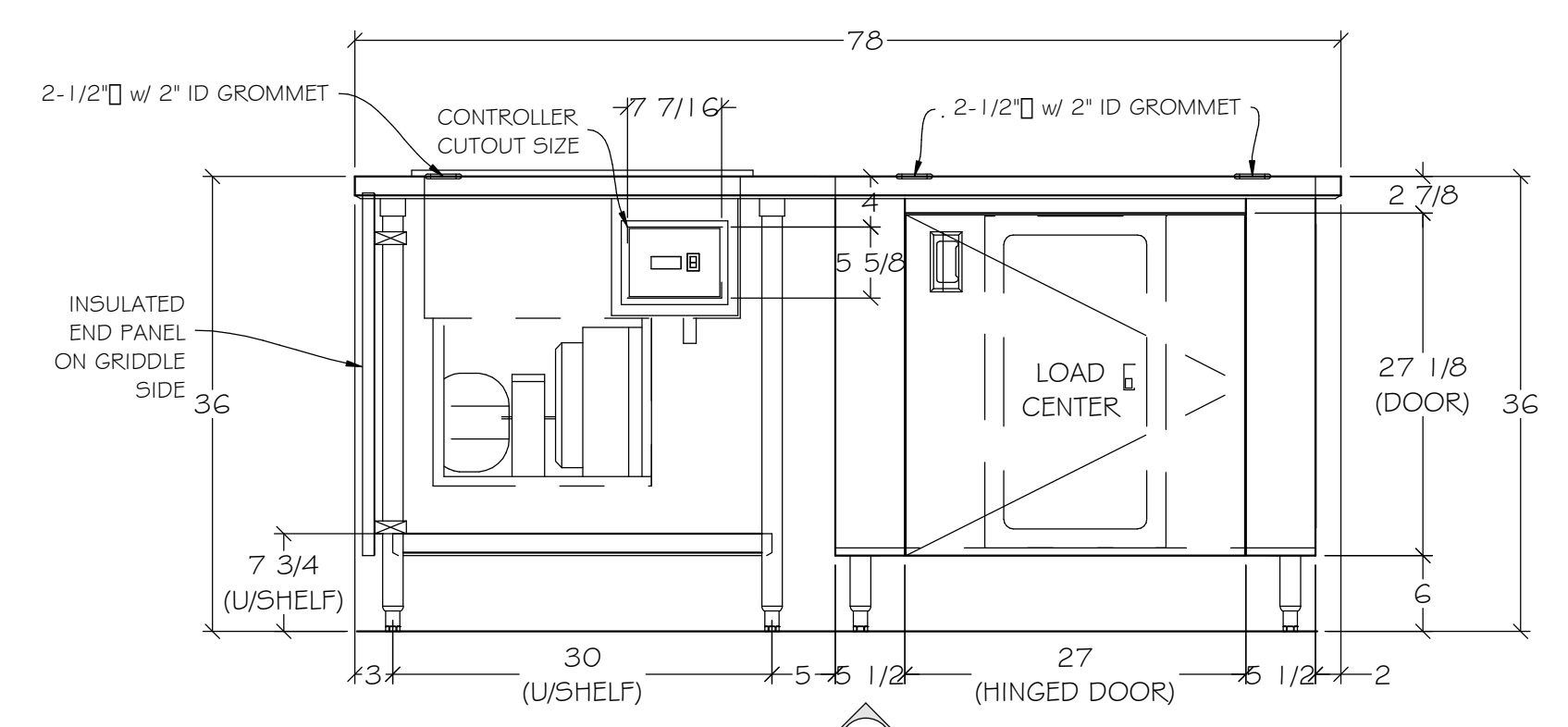
- TOP: 1/8 GA. 5/5, w/ ANGLE IRON BRACING.
BODY: 1/8 GA. 5/5, SQ. CORNERED.
CHASE: 1/8 GA. 5/5, STUDDED TO THE TOP AND SEALED TO THE BODY.
SOCKETS: 5/5, WELDED TO CHANNEL BRACING.
LEGS: 5/5, 1-5/8" DIA. 1/8 GA. TUBING.
FEET: 5/5 ADJUSTABLE, COMPONENT HARDWARE #A10-0851.
UNDER SHELVES: 1/8 GA. 5/5, WELDED TO LEGS, TACKED & SEALED TO BODY.
HINGED DOOR: 1/8 GA. DOUBLE PAN, 5/5, w/ (3 EA) C.H. #M75-1002 5/5 LIFT PIN HINGES, MAGNETIC CATCH, # #PG3-1012 5/5 RECELSABARD
END PANELS: SINGLE PAN, LOUVERED, 1/8 GA. 5/5, ATTACH TO LEGS W/ SPRING CLIPS.
INSULATED SIDE PANEL: 1/8 GA 5/5, DOUBLE PAN INSULATED W/ ROCK WOOL. ATTACHES TO LEGS W/ SPRING CLIPS. SPRING CLIPS REST ON U/SHELF.
1/3RD PAN: (4 EA) CARLISLE #CM140502.
- A. PIZZA PREP. TABLE, ITEM #22: (2 EA) RANDELL #B26N0PCB, 120V/60/1 9.0 AMPS, GFCI.
 - B. HEATED SHELVES (ITEM #21): (3 EA) HATCO #GRS-30-F 120V/60/1, 450W, GFCI.
 - C. VERTICAL CONTACT TOASTER (ITEM #24): (2 EA) ANTUNES #VCT-1000, 208V/60/1, 12.5 AMPS, NEMA 6-20P.
 - D. GRIDDLE (ITEM #27): (2 EA) ACCUTEMP #EGF2083A48, 208V/60/3, 39.5G AMPS, NEMA 15-50P. (CONNECT TO SEPARATE WALL OUTLET, NOT THIS LOAD CENTER)
 - E. FOOD WARMER (ITEM #18): (2 EA) NEMCO #G101A, 120V/60/1 6.3 AMPS, GFCI. (CONNECT TO SEPARATE WALL OUTLET, NOT THIS LOAD CENTER)
 - F. SANDWICH MAKE TABLE (ITEM #29): (2 EA) RANDELL #9412-32-7, 120V/60/1 5.5 AMPS, GFCI. (CONNECT TO SEPARATE WALL OUTLET, NOT THIS LOAD CENTER)
 - G. DROP-IN COLD WELL: (1 EA) HATCO #CWB-51, 120V/60/1 6.7 AMPS, GFCI. COLD PAN CONTROLS TO BE MOUNTED IN SKIRT AT END TABLE, RUSSCO TO MOUNT UNIT INTO TABLE PRIOR TO SHIPMENT. (CONNECT TO SEPARATE WALL OUTLET, NOT THIS LOAD CENTER)
 - I. UTILITY OUTLETS: (2 EA) 120V/60/1, 16.0 AMPS, GFCI, MOUNTED ON LOAD CENTER CABINET.

- NOTES:
- 5/5 IS #304, 1/8-8 w/ #4 FINISH.
 - N.S.F. & SEAL.
 - SEND COLD WELL TO RUSSCO FOR INSTALLATION.

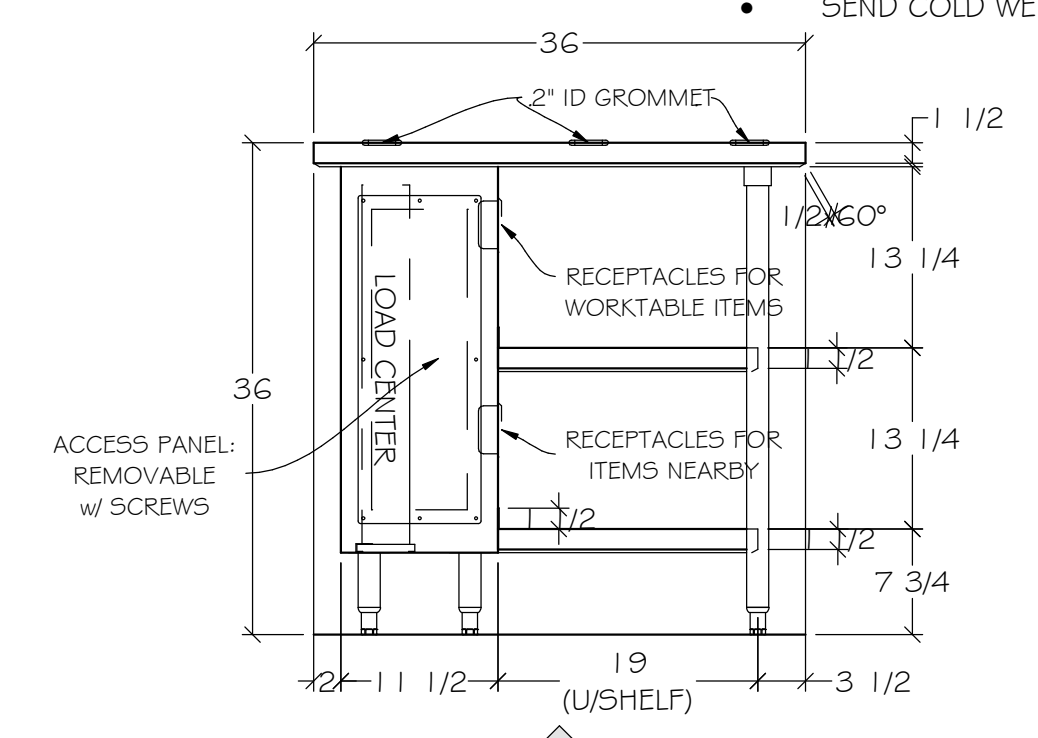
FREDDY'S FROZEN CUSTARD ANYWHERE, USA									
CHEF'S COUNTER			SURFACE MOUNT			125 AMP RATED LOAD			
125 AMP MAIN LUG ONLY			125 AMP BUS 120/208v 3ph 4w						
LOAD	WATTS	BREAKER	NO	PHASE	NO	BREAKER	WATTS	LOAD	
(C) SINGLE OUTLET FOR TOASTER ITEM #24 208V/1ph, 12.5 AMP	1,300	2P-20 GFCI	1	A	2	2P-20 GFCI	1,300	(C) SINGLE OUTLET FOR TOASTER ITEM #24 208V/1ph, 12.5 AMP	
(I) UTILITY OUTLET 120V/1ph, GFCI	1,000	1P-20	5	C	6	1P-20	480	(B) HEATED SHELF, ITEM #21, 120V/1ph, 4.0 AMP	
(I) UTILITY OUTLET 120V/1ph, GFCI	1,000	1P-20	7	A	8	1P-20	480	(B) HEATED SHELF, ITEM #21, 120V/1ph, 4.0 AMP	
(A) PIZZA PREP, ITEM #22 120V/1ph, 9.0 AMP	1,080	1P-20	9	B	10	1P-20	480	(B) HEATED SHELF, ITEM #21, 120V/1ph, 4.0 AMP	
(A) PIZZA PREP, ITEM #22 120V/1ph, 9.0 AMP	1,080	1P-20	11	C	12				
PHASE-A (4,080 WATTS)			PHASE-B (4,160 WATTS)			PHASE-C (2,560 WATTS)			
NOTE: ALL BREAKERS RATED 10k AIC UNLESS PREVIOUSLY SPECIFIED.									



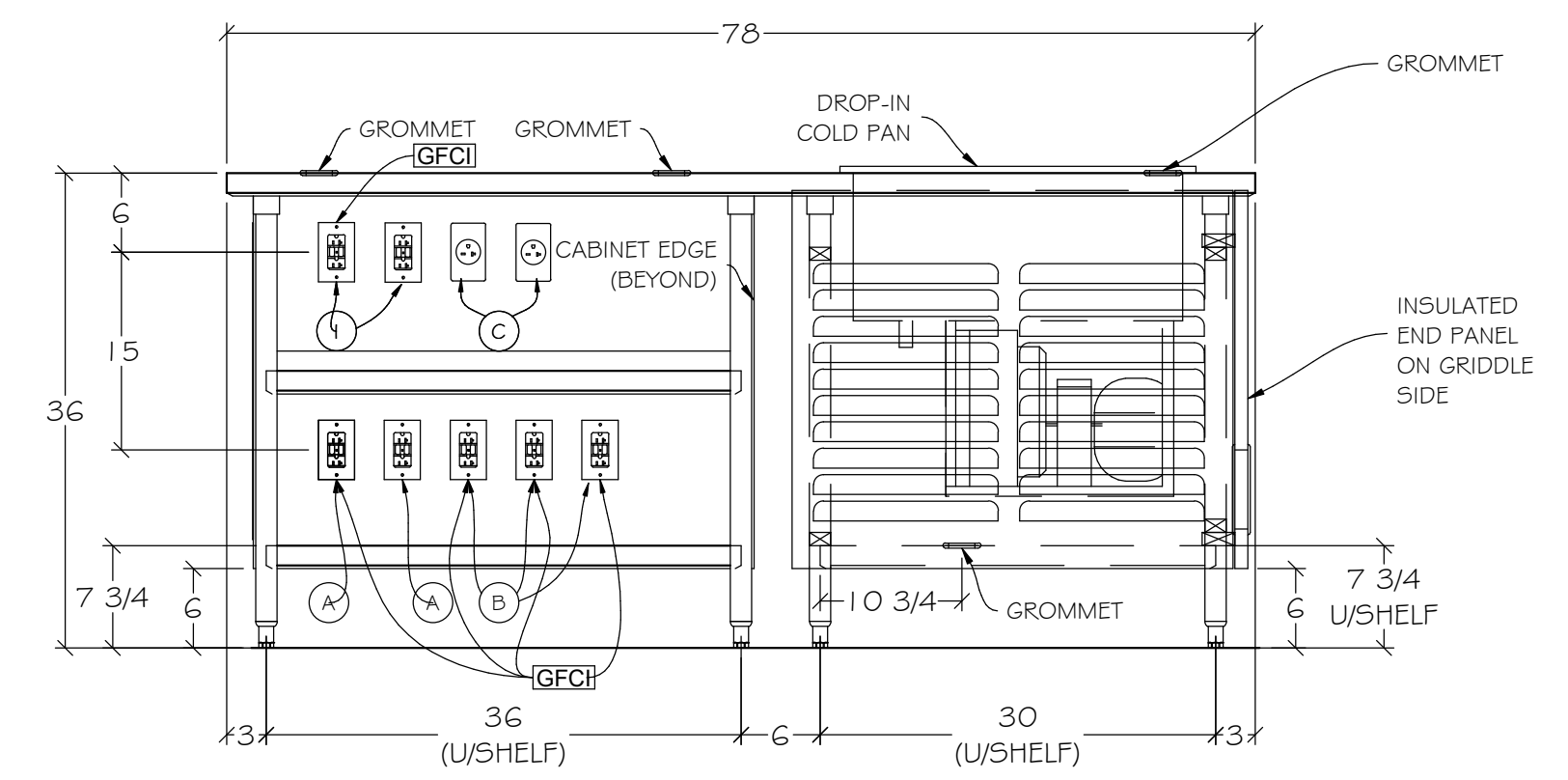
PLAN VIEW



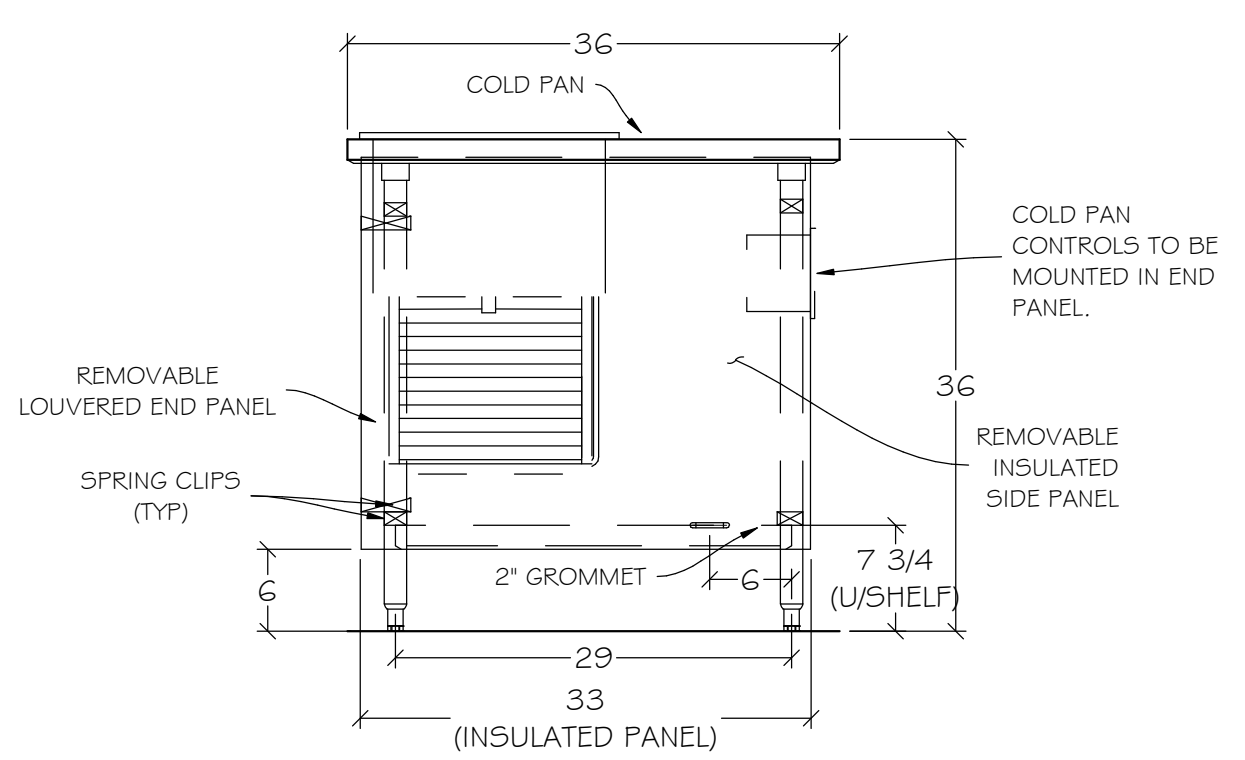
ELEVATION 1



ELEVATION 3



ELEVATION 2



ELEVATION 4