

FOOD SERVICE FLOOR PLAN

FOOD SERVICE SCHEDULE

ITEM NO	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER
100	WALK-IN	EXISTING	
102	SHELVING, BEER KEGS	NEW AGE INDUSTRIAL	31842T7
103	RACK, ROLL-IN	NEW AGE INDUSTRIAL	1335
104	WALK-IN COOLER	KOLPACK	
112	SHELVING, WIRE	METRO	VARIES
113	SHELVING, BEER KEGS	NEW AGE INDUSTRIAL	1288
114	WATER HEATER		
115	WATER SOFTNER		
116	SHUT OFF		
117	CHEMICAL SHELF		
118	GREASE TRAP		
119	STORAGE SHELVING	METRO	
120	SHELVING, WIRE	METRO	VARIES
121	BIB RACK		
122	CO2 TANK		
123	FILTER SYSTEM, COMBINATION APPLICATIONS	EVERPURE	EY9328-06
124	ICE MAKER W/O BIN	SCOTSMAN AMERICAS	C1030MA-32
125	BIN, ICE	SCOTSMAN AMERICAS	B948S
126	OIL TANKS	BY OWNER	
127	FILTER, FAT/OIL	RSI	
128	CART, UTILITY	VOLLRATH	97112
300	SINK, HAND, WALL MOUNT	JOHN BOOS & CO.	PBHS-W-1410-P
400	OVEN EXHAUST HOOD		
401	OVEN-STEAMER, COMBINATION, GAS	CONVOTHERM USA	C4ET 10.20 GS-N DD SMK
402	TABLE, WORK 16/300, 5" BACKSPLASH, SS SHELF	JOHN BOOS & CO.	ST6R5-3036SSK
403	REFRIGERATOR, REACH-IN	TURBO AIR	M3R47-2-N
404	VACUUM SEALER		
405	SHELF, WALL MOUNT	JOHN BOOS & CO.	BHS1224
407	TABLE, WORK 16/300, 5" BACKSPLASH, SS SHELF	JOHN BOOS & CO.	ST6R5-3672SSK
408	SHELF, WALL MOUNT	JOHN BOOS & CO.	BHS1272
500	DISHTABLE, STRAIGHT, SOILED	JOHN BOOS & CO.	SDT4-S60SBK-L
501	WAREWASHER, HIGH TEMPERATURE VENTLESS	CHAMPION INDUSTRIES	DH6000T-VHR
502	DISHTABLE, STRAIGHT, 3 COMPARTMENT SINK	ADVANCE TABCO	DTC-3-1620-120R

FOOD SERVICE SCHEDULE

ITEM NO	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER
504	POT RACK, WALL MOUNT W/SHELF	JOHN BOOS & CO.	GRWS48-UB
510	STORAGE SHELVING	METRO	
601	FRYER, DEEP FAT, GAS	FRYMASTER	MJ350
602	FRYER, DEEP FAT, GAS, TUBE TYPE	FRYMASTER	11814G
603	TABLE, FILLER	JOHN BOOS & CO.	EFT8-3618SSK
604	RANGE, RESTAURANT, GAS	VULCAN	36C-6B-N
604.1	SALAMANDER BROILER, GAS	VULCAN	36RB-N
605	STAND, COOKING EQUIPMENT, REFRIGERATED BASE	TURBO AIR	PRCBE-72R-N
606	GRIDDLE, HEAVY DUTY, GAS	VULCAN	VCCG72-AS
607	OVEN, MICROWAVE/CONVECTION, COMBI	ACP, INC.	MXP22TLT
608	REFRIGERATOR, REACH-IN	TURBO AIR	M3R47-2-N
609	TOASTER, BUN	ANTUNES	GST-2H (9210962)
610	COOKLINE HOOD		
621	TABLE, WORK 16/300, 5" BACKSPLASH, SS BRACING	JOHN BOOS & CO.	ST6R5-3684SBK
622	FREEZER, UNDERCOUNTER	TURBO AIR	TUF-36SD-N
623	REFRIGERATOR, UNDERCOUNTER	TURBO AIR	TUR-28SD-N
624	REFRIGERATOR, PIZZA PREP	TURBO AIR	TPR-67SD-N
625	BUFFET/CAFETERIA, HOT FOOD-SOUP STATION	VOLLRATH	38116
626	SHELF, MICROWAVE	JOHN BOOS & CO.	BMS2024
627	OVEN, MICROWAVE	ACP, INC.	RFS12TS
628	TABLE, WORK 16/300, 5" BACKSPLASH, GALV. BRACING	JOHN BOOS & CO.	ST6R5-3672GBK
629	REFRIGERATOR, UNDERCOUNTER	TURBO AIR	TUR-48SD-N
630	SHELVING, WIRE	METRO	1872NC
701	SHELF, PASS-THRU	JOHN BOOS & CO.	PTS26K-24144
701.1	WARMER, FOOD OVERHEAD	HATCO	GRAH-84
702	TABLE, WORK 14/300, 5" BACKSPLASH, SS SHELF	JOHN BOOS & CO.	ST4R5-30144SSK
703	TABLE, WORK 14/300, 5" BACKSPLASH, SS SHELF	JOHN BOOS & CO.	ST4R5-3084SSK
704	SHELF, PASS-THRU	JOHN BOOS & CO.	PTS26K-2484
705	CASH DRAWER	POS	
706	CASH REGISTER	CUSTOM	
707	PRINTER	H & K	CUSTOM
708	CUP DISPENSER	CUP DISPENSER	
709	LOCKER SYSTEM, FLOOR MODEL, CONTROLLER, FRONT-LOAD	MERCO	107FL

FOOD SERVICE SCHEDULE

ITEM NO	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER
710	KIOSK		
711	DISPLAY CASE, NON-REFRIGERATED, COUNTERTOP	ANTUNES	DC-27L (9500701)
712	ORDER COUNTER		
720	TABLE, WORK 16/300, 5" BACKSPLASH, GALV. BRACING	JOHN BOOS & CO.	ST6R5-3672GBK
721	REFRIGERATOR, UNDERCOUNTER	TURBO AIR	TUR-28SD-N
722	RACK, PAN	NEW AGE INDUSTRIAL	1313
723	SHELF, WALL MOUNT	JOHN BOOS & CO.	BHS1272
800	BEVERAGE COUNTER		
801	SODA DISPENSER		
802	ICE MAKER W/O BIN	SCOTSMAN AMERICAS	C0522MA-32
803	CONDIMENT DISPENSER		
804	TRASH		
805	HIGH CHAIR		
806	BOOSTER SEAT		
900	BACK BAR COOLER	KROWNE	BS84L
901	BACK BAR ACCESSORY	KROWNE	KR-2172-L
902	BACK BAR COOLER	KROWNE	BS36L
903	BACK BAR ACCESSORY	KROWNE	KR-2136-L
904	DISPENSER, BEER	KROWNE	
905	BACK BAR COOLER	KROWNE	BS84R
906	BACK BAR ACCESSORY	KROWNE	KR-2172-R
908	UNDERBAR COMB. ICE BIN	KROWNE	KR19-M42R-10
909	UNDERBAR SPEED RAIL	KROWNE	RS-42
910	LIQUOR CABINET	BY M.W.C.	
911	UNDERBAR DRY WASTE	KROWNE	KR24-T12
912	UNDERBAR HANDSINK W/SOAP & TOWEL DISPENSERS	KROWNE	KR24-12ST
913	UNDERBAR POS CABINET	KROWNE	KR24-PC24
918	UNDERBAR GLASS RACK	KROWNE	KR24-GS81
919	GLASSWASHER	KROWNE	GWD-24
920	UNDERBAR GLASS RACK	KROWNE	KR24-GS81
921	UNDERBAR DUMP SINK	KROWNE	KR24-12DS
922	UNDERBAR DRY WASTE	KROWNE	KR24-T12
923	MODULAR BAR DIE SYSTEM	KROWNE	MBDS

John Johnson
 VP OF FOODSERVICE DESIGN
 Project Manager Project Architect/Estim
 Drawn By JJ
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BAKED WINGS
 250 STATE STREET
 MADISON, WI 53703

REVISIONS

Date	Issued For
07/11/23	BID

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

EQUIPMENT PLAN & SCHEDULE
 FS-1.0

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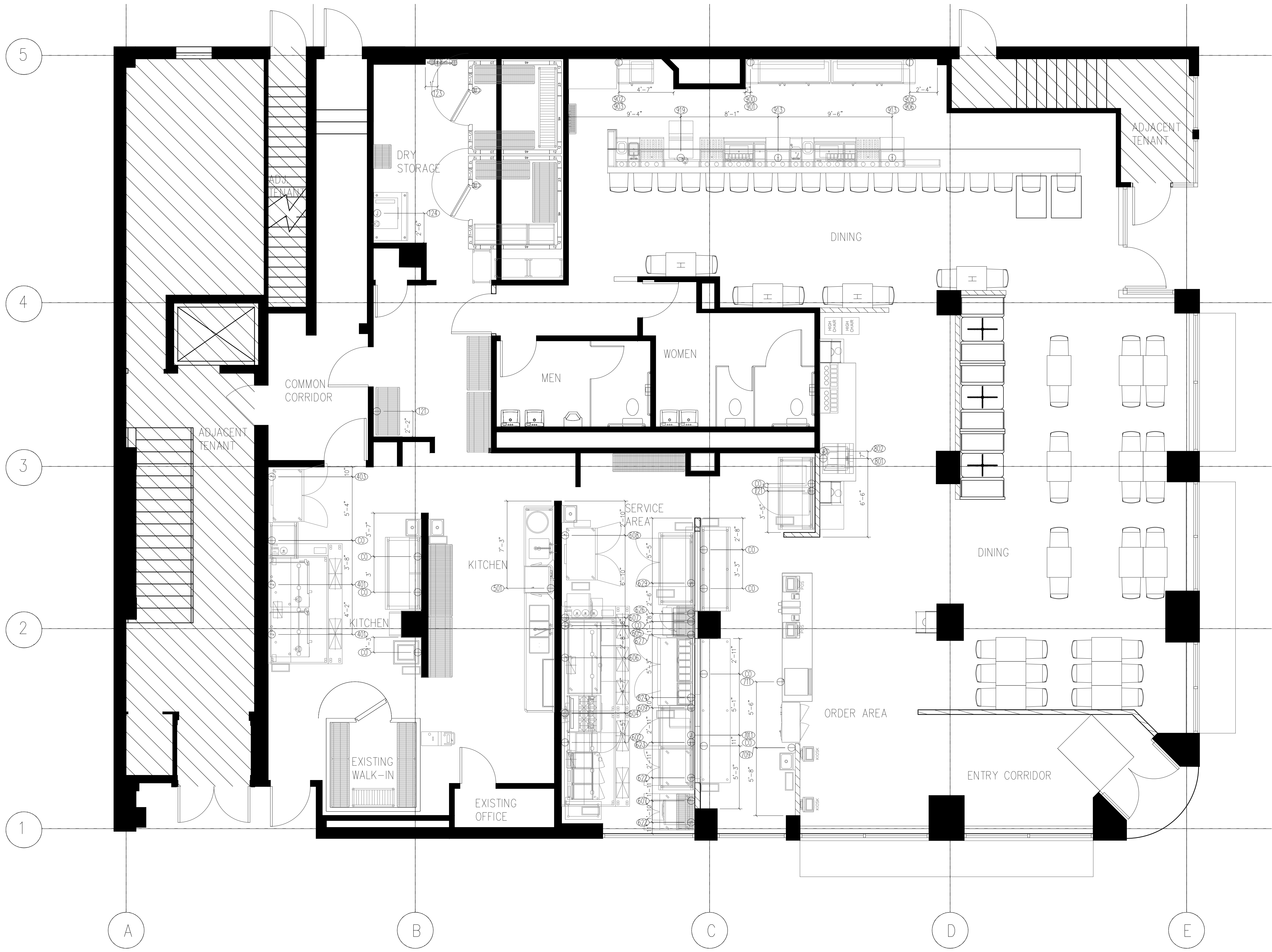
ELECTRICAL ROUGH-IN NOTES

- GENERAL NOTES:**
- DIMENSIONS ARE GIVEN FROM FACE OF STUDS, FLOORS OR COLUMN CENTER LINES.
 - SERVICES SHOWN RELATE TO FOOD SERVICE EQUIPMENT REQUIREMENTS ONLY AND SHOW WHERE UTILITIES ARE TO BE STUBBED-IN. CONVENIENCE RECEPTACLES, SWITCHES, CLOCK OUTLETS, TELEPHONE AND COMPUTER CONDUITS, HVAC, LIGHTING AND OTHER POWER REQUIREMENTS ARE SHOWN ON ARCHITECTURAL/ELECTRICAL DRAWINGS. DIMENSIONS FOR CONVENIENCE OUTLETS ARE NOT SHOWN.
 - G.C. RESPONSIBLE FOR:
 - ALL WIRING, FITTINGS AND LABOR UP TO AND INCLUDING FINAL CONNECTION TO EQUIPMENT
 - INTERWIRING TO VENTILATOR, FIRE PROTECTION, WASTE DISPOSAL, REMOTE REFRIGERATION AND DETERGENT PUMPING SYSTEMS.
 - PROVISION OF AREA SUB-PANELS IN LIEU OF DISCONNECT SWITCHES WHERE POSSIBLE
 - COORDINATION OF PANELBOARDS WITH EQUIPMENT LOCATIONS AND REQUIREMENTS
 - SIZING OF ALL PANELBOARDS WITH SPARE CAPACITY
 - PROVISION OF SHUNT-TRIP BREAKERS FOR COOKING EQUIPMENT AS REQUIRED FOR FIRE SUPPRESSION SYSTEMS.
 - 1" EMPTY CONDUITS FOR CONTROL/COMPUTER WIRING, P.O.S. AS REQUIRED BY OWNER
 - ROUGH-IN OF ALL CONVENIENCE OUTLETS.
 - ALL FOOD SERVICE EQUIPMENT TO HAVE DEDICATED CIRCUIT.
 - DISCONNECT SWITCHES FOR DISPOSERS AND DISHWASHERS BY ELECTRICAL CONTRACTOR, VERIFY REQUIREMENTS WITH LOCAL CODES
 - INSTALLATION OF ACCESSORIES AND FITTINGS PROVIDED LOOSE WITH FOODSERVICE EQUIPMENT - BY ELECTRICAL CONTRACTOR
 - CONCEPT SERVICES NOT RESPONSIBLE FOR LOAD REQUIREMENT CHANGES BY EQUIPMENT MANUFACTURER SUBSEQUENT TO DRAWINGS BEING ISSUED.

- EXHAUST HOOD NOTES:**
- INSTALLATION OF ACCESSORIES AND FITTINGS PROVIDED LOOSE WITH FOODSERVICE EQUIPMENT - BY ELECTRICAL CONTRACTOR
 - ALL EQUIPMENT WITH ELECTRICAL CIRCUITRY LOCATED WITHIN EXHAUST HOOD FIRE PROTECTION ZONE MUST BE SHUT DOWN IN CASE OF FIRE BY SHUNT-TRIP BREAKERS
 - SHUNT-TRIP BREAKERS AND GAS SHUT DOWN VALVE - ACTIVATED BY MICROSWITCH IN FIRE SYSTEM MAIN BOX - ALL WIRING TO MICROSWITCH BY ELECT. CONTRACTOR
 - LAND SHUNT TRIP FOR OUTLETS UNDER THE HOOD TO TERMINAL 'ST'
 - WIRING TO GAS SHUT DOWN VALVE (120V SOLENOID) BY ELECTRICAL CONTRACTOR-WHEN APPLICABLE
 - CIRCUITS TO EXHAUST AND MAKE UP AIR FANS BY ELECTRICAL CONTRACTOR, INCLUDING FAN STARTERS AND ANY OTHER ITEMS NOT PROVIDED AS PER AGREED EQUIPMENT CONTRACT.
 - 3PH FOR EXHAUST FAN CONTACTOR AND OVERLOAD, WHEN APPLICABLE
 - 3PH FOR HOOD SUPPLY FAN CONTACTOR AND OVERLOAD, WHEN APPLICABLE
 - THE LOW VOLTAGE WIRE (PROVIDED) TO HOOD EXHAUST RISER TEMP STAT
 - INSTALL ROOM TEMP SENSOR (PROVIDED)
 - LIGHTED FAN & LIGHT SWITCH PROVIDED ON HOOD WITH ALL INTERCONNECTING WIRING. SHUNT-TRIP BREAKERS AND FIRE ALARM SYSTEM TO BE INSTALLED AND CONNECTED BY ELECTRICAL CONTRACTOR.
 - 120V FOR CONTROL CIRCUIT AND HOOD LIGHTS, LIGHT BULBS BY OTHERS
 - ALARM CONTRACTOR TO TIE INTO DRY DEDICATED MICROSWITCH FOR BUILDING ALARM
 - WIRING BETWEEN THE CONTROL CABINET TERMINAL BLOCK AND SHUNT-TRIP PANEL(S), HOOD FAN AND BLOWER CONTROL PANEL, DUCT COLLAR DAMPERS, LOCAL OR REMOTE ALARM SYSTEMS, OR BUILDING MONITORS SHALL BE BY THE RESPECTIVE TRADE, NOT BY THE FIRE SYSTEM INSTALLER, WHO SHALL PROVIDE TECHNICAL ASSISTANCE TO THE ELECTRICIAN.

- WALK-IN NOTES:**
- CONDUIT AND (5) #12 WIRES FROM TIME CLOCK TO FREEZER EVAPORATOR COIL FOR POWER, RUN CONDUIT AND WIRE OUTSIDE COOLER W/FINAL ENTRY POINT AT FREEZER COIL - BY ELECTRICAL CONTRACTOR
 - INTERCONNECTION OF HEAT TRACE (PROVIDED BY PLUMBING CONTRACTOR) ON FREEZER COIL DRAIN BY ELECTRICAL CONTRACTOR - HEAT TRACE TO BE CONNECTED TO FREEZING CYCLE TERMINALS AND BE ENERGIZED DURING FREEZING CYCLE AND OFF DURING DEFROST CYCLE.

ELECTRICAL CONNECTION SYMBOLS		
	JB	JUNCTION BOX
	SR	SINGLE RECEPTACLE
	DR	DUPLEX RECEPTACLE
	SW	SWITCH
	CS	CONDUIT STUB-UP
	KW	KILOWATT
	AFF	ABOVE FINISHED FLOOR
	DFA	DROP FROM ABOVE
		DATA CONNECTION



FOOD SERVICE ELECTRICAL

ELECTRICAL SCHEDULE										
ITEM NO	EQUIPMENT CATEGORY	VOLTS	PHASE	AMPS	HP	KW	DIRECT PLUG	NEMA	ELECTRICAL AFF (IN)	ELEC REMARKS
124	ICE MAKER, W/D BIN	208	1	13.2			X		21	
401	OVEN-STEAMER, COMBINATION, GAS	120	1	6.1	0.5		X		4	
403	REFRIGERATOR, REACH-IN	115	1	2.8	1/3	0.3	X	5-15P	78	
501	WAREWASHER, HIGH TEMPERATURE, VENTLESS	208	1	77.0			X			
602	FRYER, DEEP FAT, GAS, TUBE TYPE	120	1	8.0	1.0		X			
604	RANGE, RESTAURANT, GAS	115	1	4.0			X	5-15P	24	
605	STAND, COOKING EQUIPMENT, REFRIGERATED BASE	115	1	3.3	1/4	0.3	X	5-15P	12	
606	GRIDDLE, HEAVY DUTY, GAS	120	1	2.0			X	5-15P		
607	OVEN, MICROWAVE/CONVECTION, COMBI	208	1	27.4	5.7		X	6-30	6	
608	REFRIGERATOR, REACH-IN	115	1	2.8	1/3	0.3	X	5-15P	78	
609	TOASTER, BIN	208	1	30.0	2.0		X	6-20P	15	
622	FREEZER, UNDERCOUNTER	115	1	2.7			X	5-15P	12	
623	REFRIGERATOR, UNDERCOUNTER	115	1	2.2			X	5-15P	12	
624	REFRIGERATOR, PIZZA PREP	115	1	4.2			X	5-15P	12	
625	BUFFET/CATERIA, HOT FOOD-SOUP STATION	208	1	6.7	1.2		X	6-15P	42	
627	OVEN, MICROWAVE	120	1	15.0	1.8		X	3-20	12	
629	REFRIGERATOR, UNDERCOUNTER	115	1	2.5			X	5-15P	12	
701.1	WARMER, FOOD OVERHEAD	208	1	9.9	2.0		X			
705	CASH DRAWER									OWNER PROVIDED- VERIFICATION OF SIZE AND PLACEMENT REQUIRED
706	CASH REGISTER									OWNER PROVIDED- VERIFICATION OF SIZE AND PLACEMENT REQUIRED
707	PRINTER									OWNER PROVIDED- VERIFICATION OF SIZE AND PLACEMENT REQUIRED
709	LOOKER SYSTEM, FLOOR MODEL CONTROLLER, FRONT-LOAD	240	1	3.0	0.7		X			
711	DISPLAY CASE, NON-REFRIGERATED, COUNTERTOP	24	1	1.0			X			
721	REFRIGERATOR, UNDERCOUNTER	115	1	2.2			X	5-15P	12	
801	SODA DISPENSER						X		24	
802	ICE MAKER, W/D BIN	208	1	5.4			X		15	
900	BACK BAR COOLER	115	1	9.0	0.3		X	5-15P	6	
901	BACK BAR ACCESSORY						X		42	
902	BACK BAR COOLER	115	1	2.8	1/3		X	5-15P	10	
903	BACK BAR ACCESSORY						X		42	
905	BACK BAR COOLER	115	1	9.0	0.3		X	5-15P	6	
906	BACK BAR ACCESSORY						X		42	
919	GLASSWASHER	115	1	12.0	1.0	3.0	X		6	

REVISIONS

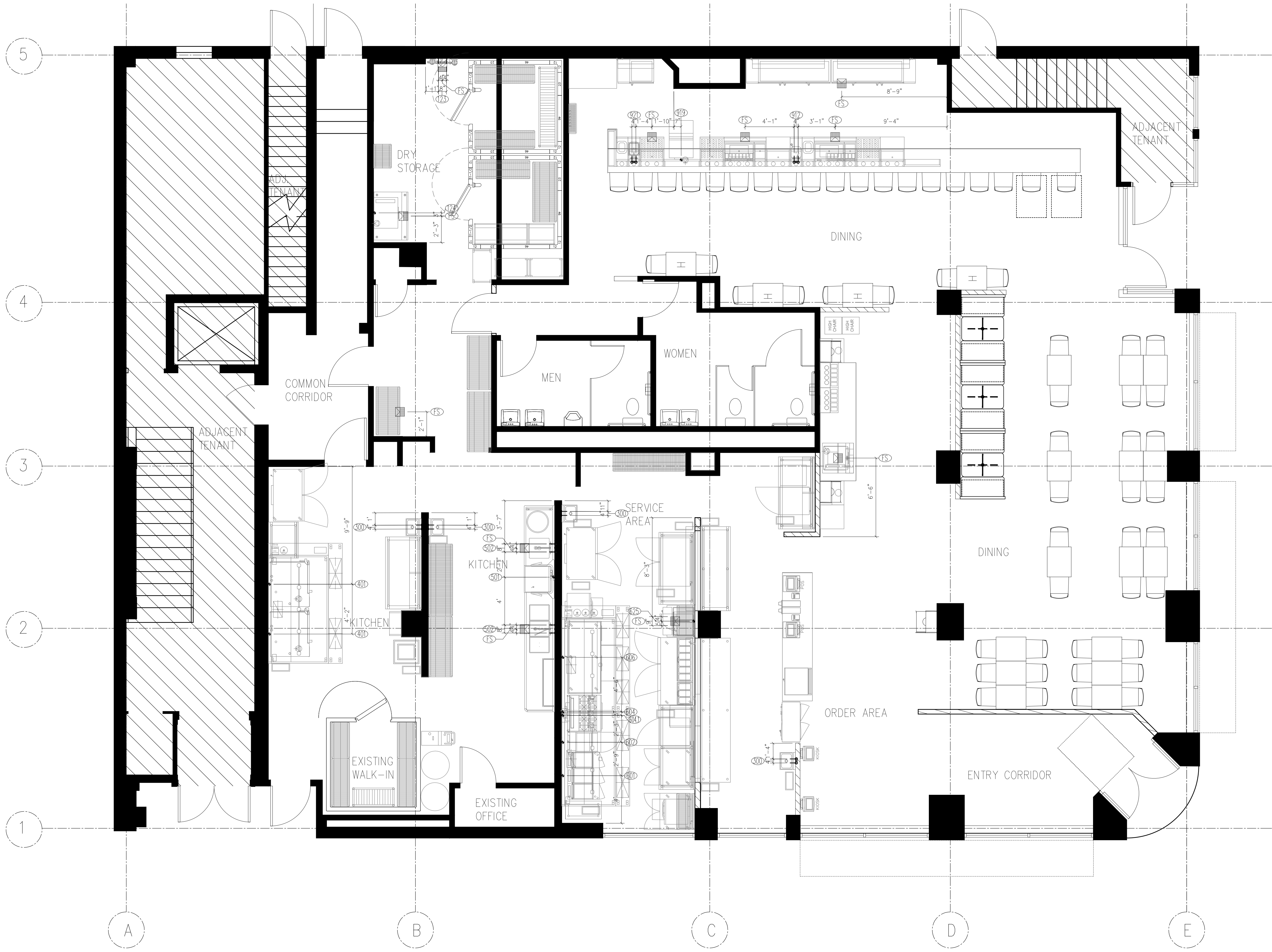
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ELECTRICAL ROUGH-IN PLAN
 FS-3.0

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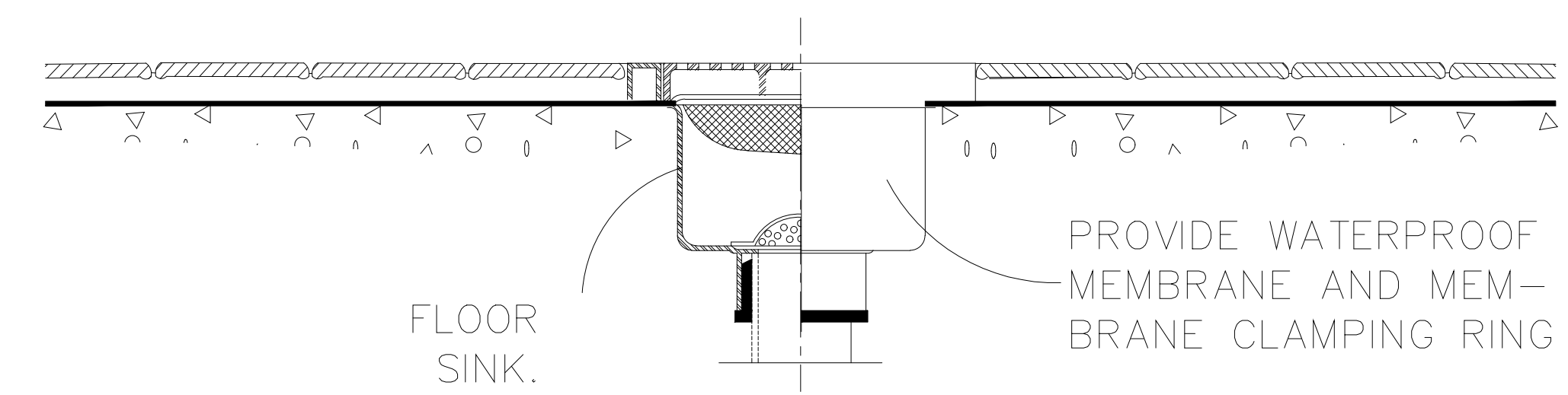
PLUMBING NOTES:

- SERVICES SHOWN RELATE TO FOODSERVICE EQUIPMENT REQUIREMENTS ONLY AND SHOW WHERE UTILITIES ARE TO BE STUBBED-IN. SEE ARCH/PLUMB DRAWINGS FOR ADDITIONAL REQUIREMENTS. AREA FLOOR DRAINS (IF ANY) SHOWN ON OTHER DRAWINGS.
- GENERAL CONTRACTOR IS RESPONSIBLE FOR:
 - ALL WATER, HOT WATER (140° F), WASTE, GAS, STEAM AND HVAC SERVICE TO EQUIP. INCLUDING PIPE FITTINGS, SLEEVES, STOPS, VALVES, TRAPS, CLEANOUTS, INSULATION AND HARDWARE UP TO AND INCLUDING FINAL CONNECTIONS.
 - INDIVIDUALLY VALVING EACH SUPPLY CONNECTION.
 - INTERCONNECTING VENTILATORS AND CONTROL PANELS, DETERGENT SYSTEMS, WASTE SYSTEMS AND DISH MACHINE BOOSTER HEATER.
 - INDIRECT WASTE LINES FROM WALK-IN COOLER/FREEZER COILS INCLUDING 36 WATT/LINEAR FOOT HEAT TAPE AND INSULATION INSIDE FREEZERS, SET LINES SECURELY AND 3/4" CLEAR OF WALLS.
 - ANY/ALL ADDITIONAL VACUUM BREAKERS REQUIRED BY LOCAL AUTHORITIES.
- KEC WILL PROVIDE: VACUUM BREAKER (FOR DISPOSAL SYSTEM ONLY), KITCHEN EQUIPMENT SINK FAUCETS, WASTE AND SPECIAL FITTINGS, RINSE SPRAYS AND HOSES EXCEPT AS NOTED. MOUNTING AND FINAL CONNECTION IS BY THE G.C.
- FUTURE EQUIPMENT CONNECTIONS ARE TO BE COMPLETELY ROUGHED-IN WITH COVER PLATES ON ROUGH-IN POINTS - BY PLUMBER.
- KEC IS RESPONSIBLE FOR COORDINATION/REVISION OF CONNECTIONS WITH PROJECT ENGINEERS AND CONTRACTORS FOR ANY FOOD SERVICE EQUIPMENT SUBSTITUTED FOR THE MANUFACTURER AND MODEL NUMBER SPECIFIED.
- INSTALLATION OF ACCESSORIES AND FITTINGS PROVIDED LOOSE WITH FOODSERVICE EQUIPMENT - BY PLUMBING CONTRACTOR - PROVIDE AND INSTALL CHROME ESCUTCHEON RINGS @ ALL WALL PENETRATIONS, AND ATTACH RINGS TO WALL - BY P.C.
- FLUSHING OUT OF ALL WATER/WASTE LINES PRIOR TO FINAL CONNECTION TO FOODSERVICE EQUIPMENT - BY PLUMBING CONTRACTOR
- AUTOMATIC GAS SHUT OFF VALVE TO BE SUPPLIED AND INSTALLED IN MAIN GAS LINE TO COOKING EQUIPMENT - BY PLUMBING CONTRACTOR
- PRESSURE REDUCING VALVES TO BE SUPPLIED (BY PLUMBER) WHERE NEEDED, TO COOKLINE GAS MAIN, TO REDUCE PRESSURE TO BETWEEN 7-9" W.C. PRESSURE
- CONNECTION TO ALL EQUIPMENT - BY PLUMBING CONTRACTOR
- ALL NECESSARY TRAPS, GAS SERVICE PRESSURE REDUCING VALVES, SERVICE VALVES, ETC., TO MAKE FINAL CONNECTION TO EQUIPMENT TO BE PROVIDED & INSTALLED BY PLUMBING CONTRACTOR
- INSTALLATION OF WALK-IN COOLER/FREEZER DRAIN LINES - BY P.C. PROVIDE 1" TYPE-K COPPER OUT BOTTOM OF COILS W/CLEAN OUT. EXT WALK-IN & EXTEND DRAIN LINE TO FLOOR DRAIN. PROVIDE P-TRAP AND AIR GAP. EXT FREEZER ASAP, INSULATE FREEZER DRAIN INSIDE & PROVIDE HEAT TRACE. STRAP DRAIN LINE TIGHTLY AGAINST WALLS AND EXIT BOX W/SEALED PENETRATIONS AT 18" AFF.
- ALL NECESSARY BEER SYSTEM PARTS, PUMPS, REGULATORS, LINES, CONNECTION PIECES - BY LOCAL BEER VENDOR

	FUNNEL FLOOR DRAIN or HUB DRAIN (PER LOCAL CODES)
	12" x 12" FLOOR SINK W/ HALF GRATE
	AREA DRAIN
	WATER ROUGH IN
	WATER ROUGH IN STUB OUT OF WALL
	GAS CONNECTION AND LINE
	ANSUL AUTOMATIC GAS SHUT OFF (SOLENOID) VALVE
AFF	ABOVE FINISHED FLOOR
FS	FLOOR SINK
	FILTERED WATER

FOOD SERVICE PLUMBING

ITEM NO	EQUIPMENT CATEGORY	COLD WATER SIZE (IN)	COLD WATER AFF (IN)	HOT WATER SIZE (IN)	HOT WATER AFF (IN)	DIRECT DRAIN SIZE (IN)	DIRECT DRAIN AFF (IN)	INDIR DRAIN SIZE (IN)	GAS SIZE (IN)	MBTUH	GAS AFF (IN)	PLUMBING REMARKS
123	FILTER SYSTEM, COMBINATION APPLICATIONS	0.75										
124	ICE MAKER W/O BIN	0.38	72					0.75				COLD WATER FROM FILTER
125	BIN, ICE							1				72
300	SINK, HAND, WALL MOUNT	1		1			2					24
401	OVEN-STEAMER, COMBINATION, GAS	0.75	4					2	0.75	109.2		42
		0.75	4									42
501	WAREWASHER, HIGH TEMPERATURE VENTLESS			0.75				1.5				42
502	DISHTABLE, STRAIGHT, 3 COMPARTMENT SINK	0.5	12		12			1.5				42
601	FRYER, DEEP FAT, GAS								1			42
602	FRYER, DEEP FAT, GAS, TUBE TYPE								0.75	119		42
604	RANGE, RESTAURANT, GAS								0.75	215		42
604.1	SALAMANDER BROILER, GAS								0.75	50		42
606	GRIDDLE, HEAVY DUTY, GAS								0.75	180		42
625	BUFFET/CAFETERIA, HOT FOOD-SOUP STATION							0.75				42
802	ICE MAKER W/O BIN	0.38	72					0.75				72
908	UNDERBAR COMB. ICE BIN							1				
912	UNDERBAR HANDSINK W/SOAP & TOWEL DISPENSERS			31.5	31.5			1.5				
918	UNDERBAR GLASS RACK							1				
919	GLASSWASHER			0.5				0.625				
920	UNDERBAR GLASS RACK							1				



SECTION THRU TYPICAL FLOOR SINK USED FOR INDIRECT WASTE



BAKED WINGS
 250 STATE STREET
 MADISON, WI 53703

REVISIONS

NO.	DATE	DESCRIPTION

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