EQUIPMENT SCHEDULE		
ITEM NO.	DESCRIPTION	NOTES
1.	STORAGE SHELVING UNIT	A
2.	MIXING FAUCET W/HOSE THREADS	B
3.	CLOTHES WASHER	D
4.	CLOTHES DRYER	D
5.	STORAGE SHELVING UNITS (15)	A
6.	DUNNAGE RACKS (5)	A
7.	WALK–IN COOLER/FREEZER	A
8.	REMOTE REFRIGERATION SYSTEM	A
9.	SHELVING UNITS (22)	A
10.	DUNNAGE RACKS (6)	A
11.	MOBILE FOOD DELIVERY CARTS (4)	A
12.	MOBILE FOOD DELIVERY CARTS (4)	A
13.	WORK TABLE	A
14.	PREPARATION COUNTER W/SINK	A
15.	HAND SINKS (6)	B
16.	MIXING FAUCETS W/HOSE THREADS (3)	B
17.	REACH–IN FREEZER	A
18.	PREPARATION COUNTER W/SINKS	A
18A.	WORK TABLE	A
19.	WORK TABLE	A
20.	SPARE NUMBER	

LEGEND:
A. DIVISION 11 (FOOD SERVICE EQUIPMENT)
B. DIVISION 15 (PLUMBING)
C. DIVISION 15 (HVAC)
D. NOT IN CONTRACT

EQUIPMENT SCHEDULE – CONTINUED		
ITEM NO.	DESCRIPTION	NOTES
21.	TILTING BRAISING PANS (2)	A
22.	CONVECTION STEAMERS (3)	A
23.	CONVECTION OVENS (3)	A
24.	UTILITY DISTRIBUTION SYSTEM	A
25.	EXHAUST HOOD	C
26.	FIRE SUPPRESSION SYSTEM (NOT SHOWN ON DRAWINGS)	C
27.	WORK TABLES (2)	A
28.	WORK TABLE W/OVERHEAD POT RACK	A
29.	MOBILE PAN RACKS (5)	D
30.	MOBILE UTENSIL SHELVING UNITS (2)	A
31.	POT/PAN SINK	A
32.	SPARE NUMBER	
33.	BAKER'S TABLE	A
34.	MOBILE INGREDIENT BINS	D
35.	60–QUART MIXER	A
36.	ICE MACHINE (CUBER) W/STORAGE BIN	A
37.	SLICER	D
38.	PASS–THRU REFRIGERATORS (2)	A
39.	MOBILE HOT FOOD CABINETS (4)	A
40.	MOBILE HOT FOOD COUNTERS (2)	A
41.	MOBILE FLAT TOP COUNTERS (2)	A

LEGEND:
A. DIVISION 11 (FOOD SERVICE EQUIPMENT)
B. DIVISION 15 (PLUMBING)
C. DIVISION 15 (HVAC)
D. NOT IN CONTRACT

EQUIPMENT SCHEDULE – CONTINUED		
ITEM NO.	DESCRIPTION	NOTES
42.	MOBILE COLD FOOD COUNTERS (2)	A
43.	MILK COOLERS (2)	A
44.	MOBILE CASHIER COUNTERS (2)	A
45.	CPU UNITS (2)	D
46.	ROLL DOWN COUNTER DOOR W/INTEGRAL FRAME	A
47.	SOILED DISHTABLE W/WINDOW SILL	A
48.	DISHWASHER	D
49.	DISHWASHER PANT LEG EXHAUST DUCT	D
50.	ELECTRIC BOOSTER HEATER	D
51.	CLEAN DISHTABLE	D
52.	MOBILE KIOSK CART (NOT SHOWN ON DRAWINGS)	D
53.	POS STATION (NOT SHOWN ON DRAWINGS)	D
54.	MOBILE WORK TABLE (NOT SHOWN ON DRAWINGS)	A

LEGEND:
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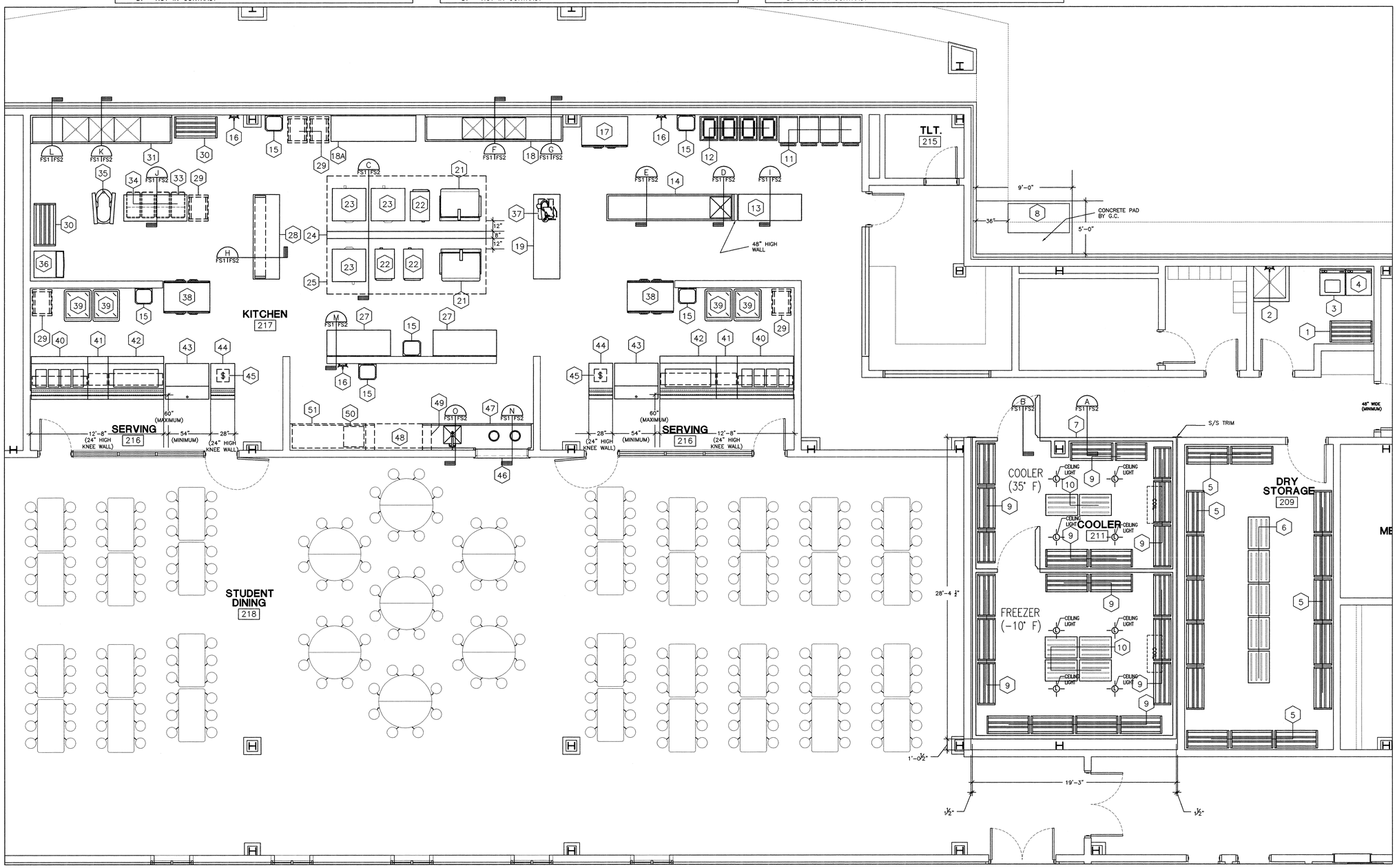

FOOD SERVICE EQUIPMENT FLOOR PLAN
SCALE: ¼" = 1'-0"

MATERIAL KEYNOTES

FUTCH DESIGN ASSOCIATES, INC.
FOOD FACILITIES DESIGNERS & CONSULTANTS
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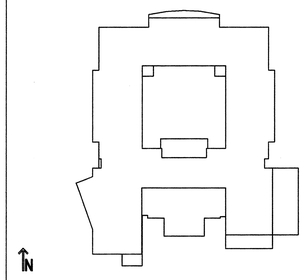
225-923-1289 FDDESIGN@FUTCH.COM
5-829-04

KEY PLAN



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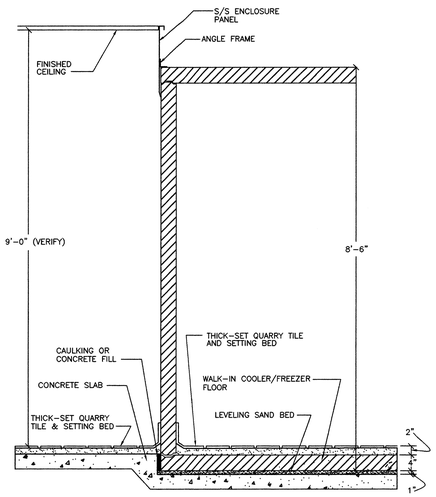
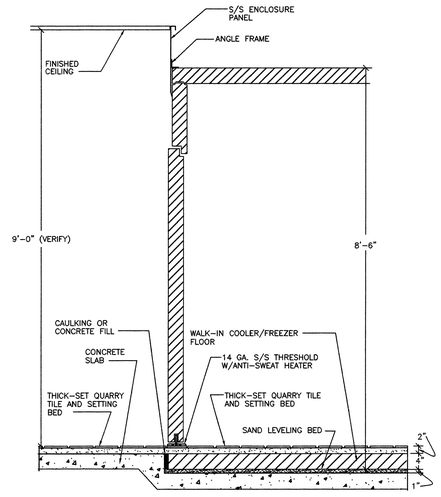
FOOD SERVICE EQUIPMENT FLOOR PLAN

1/4" = 1'-0"

PROJECT NO. 03048	SHEET NO.. FS-1
DRAWN BY OLA	
CHECKED BY MGF	
DATE October 15, 2004	____ OF ____



A FS-1|FS-2 WALK-IN COOLER/FREEZER 3/4" = 1'-0"



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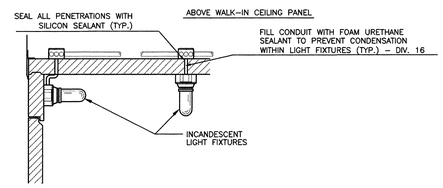
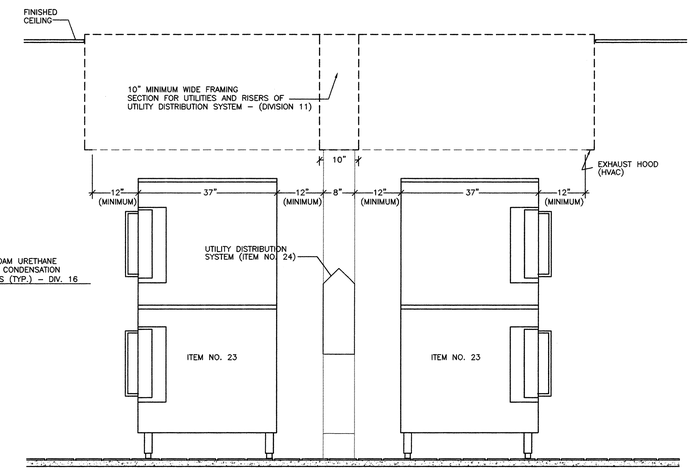
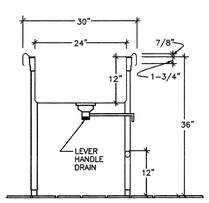


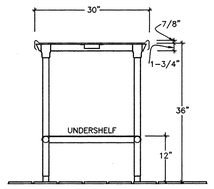
WALK-IN LIGHT(S) INSTALLATION
N.T.S.



C FS-1|FS-2 UTILITY DISTRIBUTION SYSTEM 3/4" = 1'-0"



D FS-1|FS-2 PREPARATION COUNTER W/SINK 3/4" = 1'-0"



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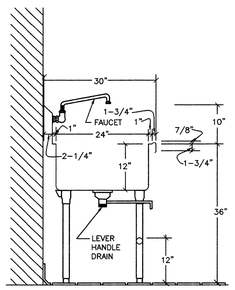

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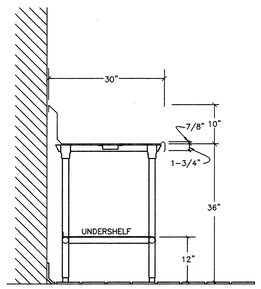

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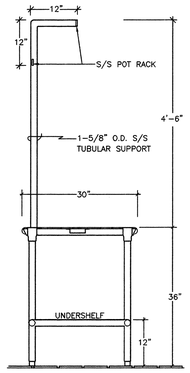
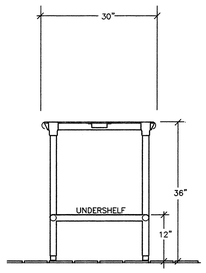
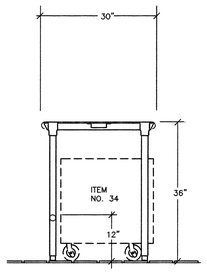


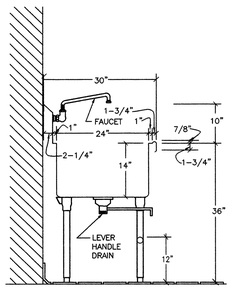
H FS-1|FS-2 WORK TABLE W/OVERHEAD POT RACK 3/4" = 1'-0"



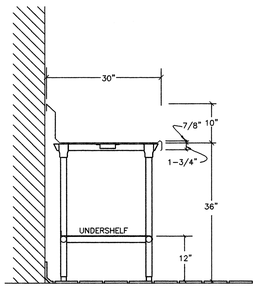
I FS-1|FS-2 WORK TABLE 3/4" = 1'-0"



J FS-1|FS-2 BAKER'S TABLE 3/4" = 1'-0"



K FS-1|FS-2 POT/PAN SINK 3/4" = 1'-0"



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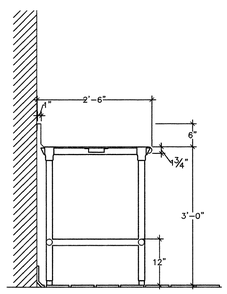
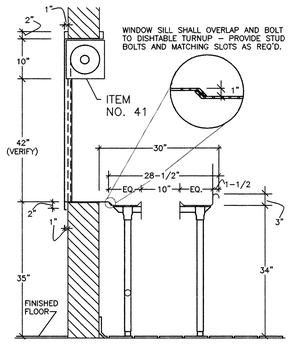
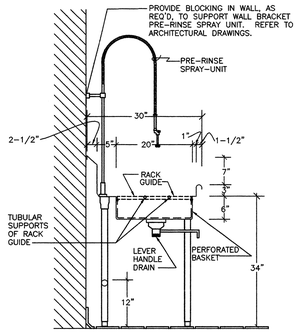


M FS-1|FS-2 WORK TABLE 3/4" = 1'-0"



N FS-1|FS-2 SOILED DISHTABLE W/WINDOW SILL 3/4" = 1'-0"



O FS-1|FS-2 SOILED DISHTABLE 3/4" = 1'-0"

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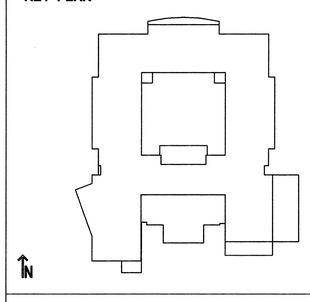

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McKINLEY MIDDLE MAGNET SCHOOL

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FOOD SERVICE EQUIPMENT FLOOR PLAN

1/4" = 1'-0"

PROJECT NO. 03048	SHEET NO..
DRAWN BY OLA	FS-2
CHECKED BY MGF	
DATE October 15, 2004	OF

MECHANICAL ROUGH-IN NOTES

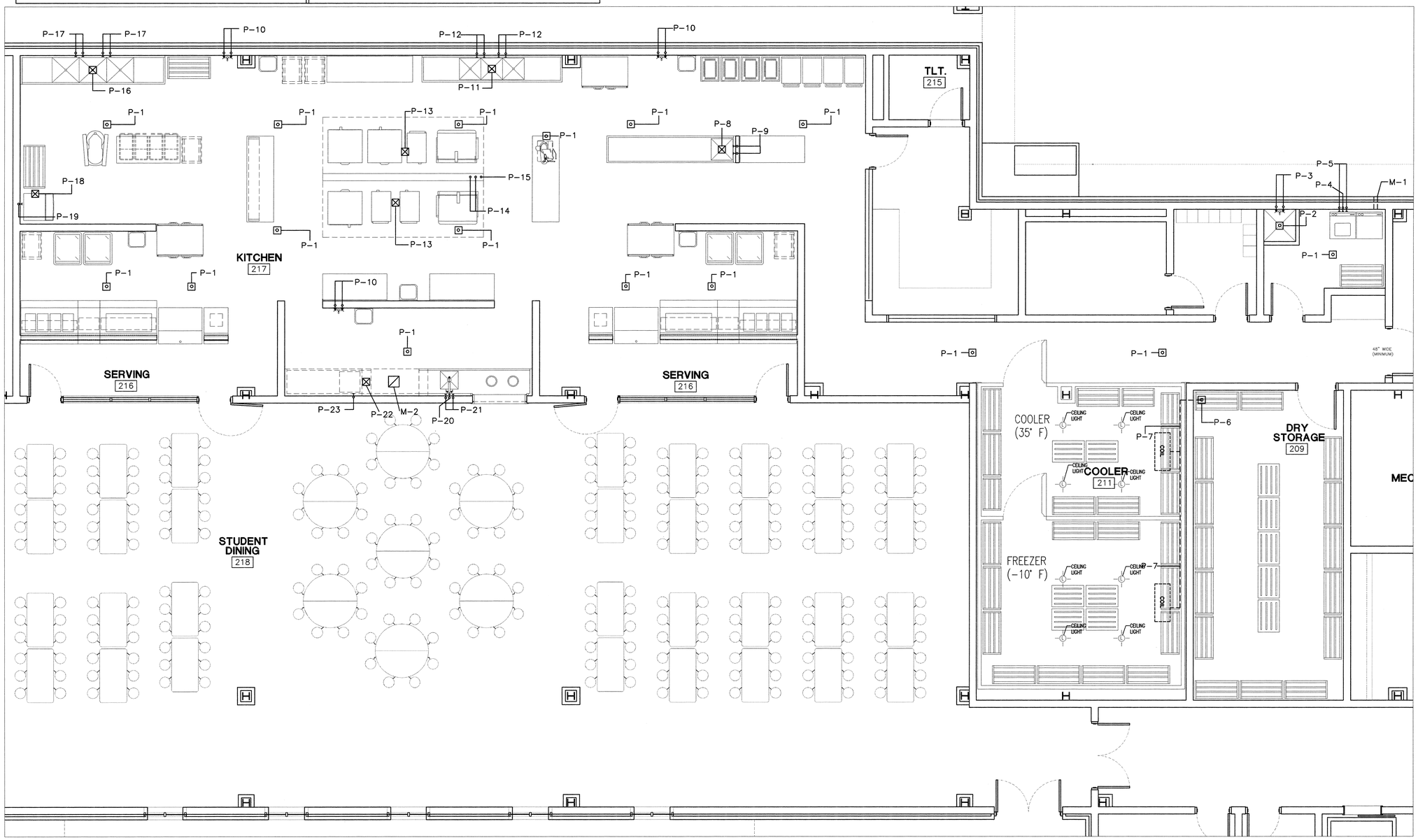
1. ROUGH-IN PLAN SHOWS APPROXIMATE LOCATIONS FOR UTILITY REQUIREMENTS OF FOOD SERVICE EQUIPMENT SPECIFIED (INCLUDING EXISTING AND FUTURE EQUIPMENT) PLUS AREA CLEAN-UP FLOOR DRAINS. CONTRACTOR SHALL FURNISH DIMENSIONED LOCATIONS FROM FINISHED WALLS AND/OR CENTER-LINE OF COLUMNS FOR ALL UTILITIES SHOWN ON CONTRACT DOCUMENT ROUGH-IN DRAWINGS.
2. WHERE POSSIBLE, ALL PLUMBING LINES SHALL EXTEND UP THROUGH AND OUT OF BUILDING WALLS.
3. EXTEND AND CONNECT ALL PLUMBING LINES TO CONNECTION POINTS OF FOOD SERVICE EQUIPMENT – DIVISION 15.
4. FURNISH AND INSTALL LINE SHUT-OFF VALVES ON ALL PLUMBING LINES AT EACH FIXTURE – DIVISION 15.
5. FURNISH SINK FAUCETS, TAIL PIECES, LEVER HANDLE DRAINS, VACUUM BREAKER, WATER INLET VALVES, TEMPERATURE GAUGES, PRESSURE REDUCING VALVES (FOR LOWER PRESSURES THAN SHOWN ON DRAWINGS) AND ACCESSORIES REQUIRED FOR OPERATION OF EQUIPMENT – DIVISION 11.
6. EXTEND WATER LINES THROUGH VACUUM BREAKERS (DIVISION 11) WHERE INLETS ARE SUBJECT TO SUBMERSION – DIVISION 15.
7. FURNISH AND INSTALL 2" DRAIN LINE EXTENSIONS FROM SINK REQUIRING OPEN SITE DRAINS TO BUILDING FLOOR SINK – DIVISION 15. 2" AIR-GAP REQUIRED.
8. FURNISH AND INSTALL MIXING FAUCET WITH VACUUM BREAKER AND HOSE THREADS – DIVISION 15.
9. SLOPE CONDENSATE DRAIN LINES GENEROUSLY FROM WALK-IN COOLER AND FREEZER COILS TO 6" ABOVE WALK-IN FLOOR AND EXTEND THROUGH WALK-IN PANELS AND BUILDING WALLS (WHERE APPLICABLE) TO FLOOR DRAIN – DIVISION 11. DRAIN LINE TRAP AND 2" AIR-GAP REQUIRED.
10. WALK-IN PANEL PENETRATIONS FOR REFRIGERANT PIPING AND DRAIN LINES SHALL BE SEALED WITH FOAM URETHANE.
11. FURNISH AND INSTALL 1/2" AND 3/4" INSULATED DRAIN LINES FROM ICE MACHINE AND STORAGE BIN TO FLOOR DRAIN – DIVISION 15. 2" AIR-GAP REQUIRED.
12. FURNISH AND INSTALL 2-1/2" DRAIN LINE FROM CONVECTION STEAMERS TO FLOOR SINK – DIVISION 15. 2" AIR-GAP REQUIRED.
13. TEST INTERNAL WATER PIPING OF UDS (DIVISION 11) FOR LEAKS CAUSED BY SHIPPING AND TIGHTEN AS REQUIRED – DIVISION 15.
14. CONNECT SEVEN (7) WATER QUICK-DISCONNECT HOSE ASSEMBLIES (DIVISION 11) TO COOKING EQUIPMENT – DIVISION 15.
15. CONNECT EIGHT (8) GAS QUICK-DISCONNECT HOSE ASSEMBLIES (DIVISION 11) TO COOKING EQUIPMENT – DIVISION 15.
16. FURNISH AND INSTALL EXHAUST/SUPPLY FANS AND DUCTWORK (INDEPENDENT OF BUILDING HVAC SYSTEM) TO MEET REQUIREMENTS INDICATED – DIVISION 15.
17. DUCT ABOVE FINISHED CEILING SHALL BE WATER-TIGHT AND SLOPED SO THAT CONDENSATE FORMED WITHIN DUCT WILL DRAIN BACK INTO DISHWASHER.

MECHANICAL ROUGH-IN SYMBOLS & ABBREVIATIONS

CW	COLD WATER
HW	HOT WATER
DR	DIRECT CONNECTED DRAIN
FD-A	FLOOR DRAIN W/FLUSH MOUNTED GRATE
FD-B	FLOOR DRAIN W/RECESSED GRATE
FS	FLOOR SINK W/DOME STRAINER
BTU/HR	BRITISH THERMAL UNIT PER HOUR
CFM	CUBIC FEET PER MINUTE
AFF	ABOVE FINISHED FLOOR
AFC	ABOVE FINISHED CEILING
DFA	DOWN FROM ABOVE
UDS	UTILITY DISTRIBUTION SYSTEM
W. C.	WATER COLUMN PRESSURE

MECHANICAL ROUGH-IN DATA SCHEDULE

CONN. NO.	ITEM NO.	UTILITY REQUIREMENTS	NOTES
P-1		FD-A (AREA CLEAN-UP)	
P-2		FD-A (WITHIN FLOOR CURB)	
P-3	2	3/4" H & CW; 36" AFF	8
P-4	3	2" STAND PIPE DRAIN; 30" AFF FOR CLOTHES WASHER	
P-5	3	1/2" H & CW; 30" AFF FOR CLOTHES WASHER	
P-6	7	FD-B	
P-7	7	1-1/8" TYPE "L" COPPER CONDENSATE DRAIN LINE FROM WALK-IN	
		COOLER/FREEZER COILS TO FLOOR DRAIN – DIVISION 11	9,10
P-8	14	FS	5,7
P-9	14	1/2" H & CW; 18" AFF	7
P-10	16	3/4" H & CW; 36" AFF	8
P-11	18	FS (3-CONNECTIONS)	5,7
P-12	18	1/2" H & CW; 18" AFF	5
P-13	22	FS	12
P-14	24	3/4" H & CW; DFA	13,14
P-15	24	2" NATURAL GAS; DFA – 990,000 BTU/HR AT 7" W.C. PRESSURE	15
P-16	31	FS (3-CONNECTIONS)	5,7
P-17	31	1/2" H & CW; 18" AFF	5
P-18	36	FD-B	11
P-19	36	1/2" CW; 60" AFF	
P-20	47	2" DR; 18" AFF	
P-21	47	1/2" H & CW; 18" AFF	5
P-22	43/45	FS – (FOR FUTURE DISHWASHER & BOOSTER HEATER) 38 GPM PEAK FLOW RATE	
P-23	43/45	3/4" HW (140-DEGREES F. MIN.); 18" AFF (FOR FUTURE DISHWASHER & BOOSTER	
		HEATER) – 372 GPH AT 20 PSI	
M-1	4	4" DIA. GRAVITY VENT; 12" AFF FOR CLOTHES DRYER	
M-2	49	12" X 12" CONDENSATE EXHAUST CONNECTION; 6" AFF ABOVE FINISHED	
		CEILING FOR FUTURE DISHWASHER EXHAUST HOOD – 600 CFM	16,17



FOOD SERVICE MECHANICAL ROUGH-IN PLAN

SCALE: ¼" = 1'-0"

MATERIAL KEYNOTES

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225-923-1289 FDESIGN@FUTCH.COM
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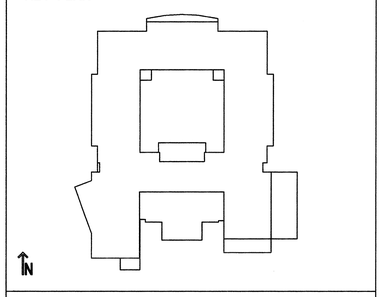

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FOOD SERVICE EQUIPMENT FLOOR PLAN

1/4" = 1'-0"

PROJECT NO. 03048	SHEET NO.. FS-3
DRAWN BY OLA	
CHECKED BY MGF	
DATE October 15, 2004	____ OF ____

ELECTRICAL ROUGH-IN DATA SCHEDULE

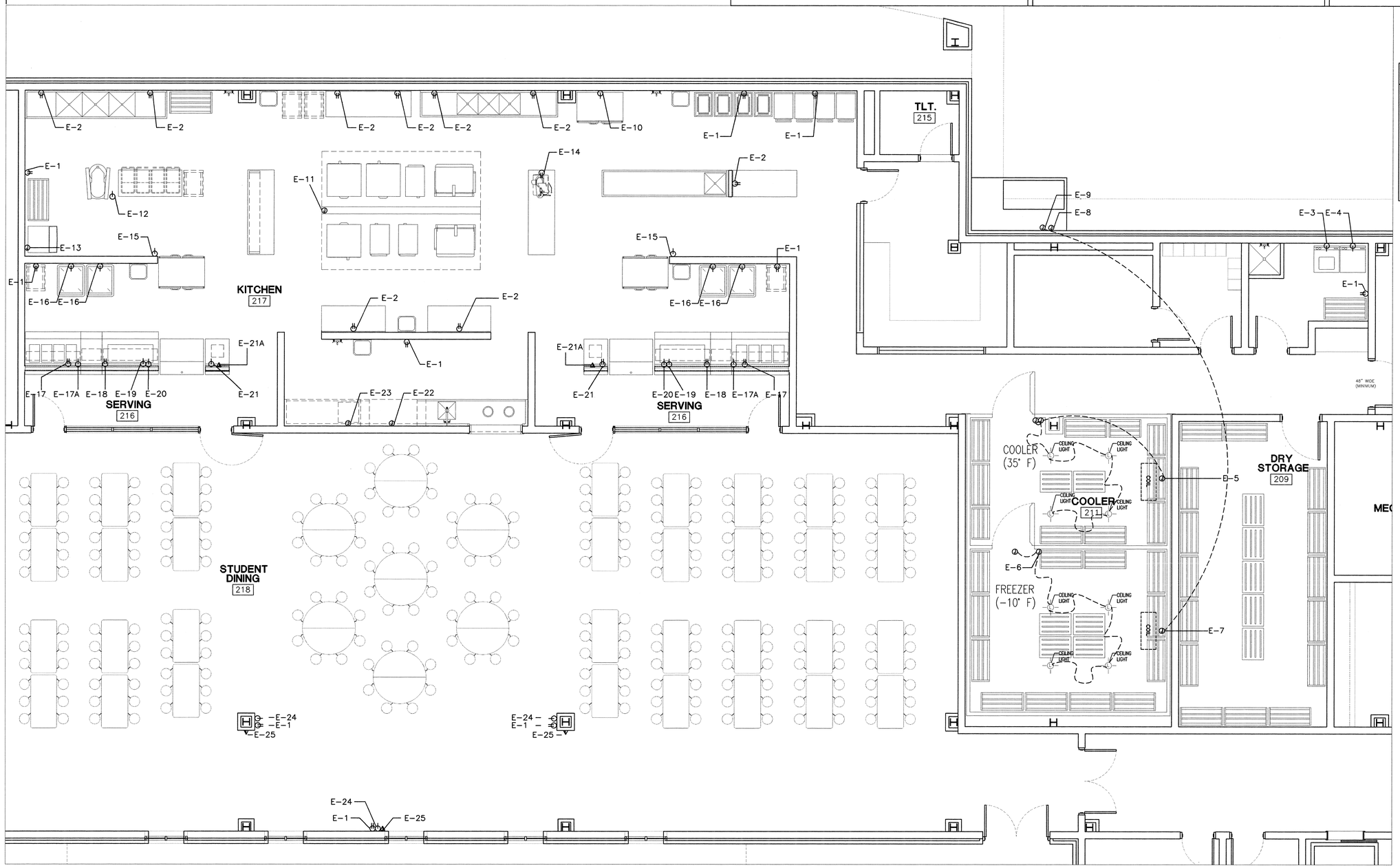
CONN. NO.	ITEM NO.	UTILITY REQUIREMENTS	NOTES
E-1		120V CO; 24" AFF	
E-2		120V CO; 50" AFF	
E-3	3	20A, 120V CIRCUIT; 36" AFF FOR CLOTHES WASHER	
E-4	4	30A, 208V 1-PH CIRCUIT; 36" AFF FOR CLOTHES DRYER	
E-5	7	12.3A, 120V; DFA FOR COIL, LIGHTS, AND DOOR HEATER INSIDE	
		COOLER ROOM	5-10
E-6	7	9A, 120V; DFA FOR LIGHTS, DOOR HEATER AND PRESSURE	
		RELIEF PORT INSIDE FREEZER ROOM	5-8
E-7	7	18.8A, 208V 3-PH (PLUS 5-CONTROL WIRES); DFA FOR COIL AND	
		DRAIN LINE HEATER INSIDE FREEZER ROOM - EXTENDED FROM POWER	
		SOURCE OF REMOTE REFRIGERATION SYSTEM (ITEM HO. 8)	5,7,8
E-8	8	80A, 208V 3-PH MAXIMUM FUSE SIZE (55.3 MCA); 24" ABOVE	
		CONCRETE PAD FOR REMOTE REFRIGERATION SYSTEM	11
E-9	8	JUNCTION BOX AND CONDUIT; 24" ABOVE CONCRETE PAD FOR WIRING	
		FROM REMOTE REFRIGERATION SYSTEM TO FREEZER COIL AND DRAIN	
		LINE HEATER - DIVISION 16 (UNIT NOT SHOWN ON PLAN)	5,7,8
E-10	17	11.7A, 120V; 86" AFF FOR REACH-IN FREEZER	
E-11	24	50A, 120/208V 3-PH CIRCUIT (4-WIRES PLUS GROUND); DFA FOR	
		UTILITY DISTRIBUTION SYSTEM (UDS)	12-16
E-12	35	10.9A, 208V 3-PH; 6" AFF FOR 60 QUART MIXER - NEMA L15-20R	
		RECEPTACLE REQUIRED	
E-13	36	20A, 120V MAXIMUM FUSE SIZE (12.8 MCA); 72" AFF FOR ICE	
		MACHINE	
E-14	37	3A, 120V; 6" AFF FOR SLICER	
E-15	38	10A, 120V; 86" AFF FOR EACH PASS-THRU REFRIGERATOR	

ELECTRICAL ROUGH-IN DATA SCHEDULE

CONN. NO.	ITEM NO.	UTILITY REQUIREMENTS	NOTES
E-16	39	13.7A, 120V; 50" AFF FOR EACH MOBILE HOT FOOD CABINET	
E-17	40	23.1A, 208V 1-PH ; 18" AFF FOR EACH MOBILE HOT FOOD COUNTER	
		- NEMA L6-30R RECEPTACLE REQUIRED	
E-17A	39	8.7A, 120V; 18" AFF FOR HEAT LAMP OF EACH HOT FOOD COUNTER	
E-18	41	3A, 120V; 18" AFF FOR EACH HEAT LAMP OF MOBILE FLAT TOP COUNTER	
E-19	42	12.5A, 120V; 18" AFF FOR EACH MOBILE COLD FOOD COUNTER	
E-20	43	9.9A, 120V; 18" AFF FOR EACH MOBILE MILK COOLER	
E-21	44	120V DEDICATED CIRCUIT; 18" AFF FOR EACH MOBILE CASHIERS COUNTER	
		- VERIFY REQUIREMENTS WITH OWNER	
E-21A	44	DATA OUTLET 18" AFF	
E-22	48	21.4A, 480V 3-PH (SINGLE-POINT CONNECTION); 72" AFF FOR	
		FUTURE DISHWASHER TANK HEAT AND MOTORS	
E-23	50	36A, 480V 3-PH; 24" AFF FOR FUTURE ELECTRIC WATER BOOSTER	
		HEATER	
E-24	52	20A, 120/208V 3-PH (4-WIRES PLUS GROUND) 24" AFF FOR MOBILE	
		KIOSK CARTBY OWNER. NEMA 21-20R RECEPTACLE REQUIRED	
E-25	53	DATA OUTLET 24" AFF	

ELECTRICAL ROUGH-IN NOTES

1. ROUGH-IN PLANS SHOW APPROXIMATE LOCATIONS FOR UTILITY REQUIREMENTS OF FOOD SERVICE EQUIPMENT SPECIFIED (INCLUDING EXISTING AND FUTURE EQUIPMENT) PLUS ELECTRICAL CONVENIENCE OUTLETS. CONTRACTOR SHALL FURNISH DIMENSIONED LOCATIONS FROM FINISHED WALLS AND/OR CENTER-LINE OF COLUMNS FOR ALL UTILITIES SHOWN ON CONTRACT DOCUMENT ROUGH-IN DRAWINGS.
2. WHERE POSSIBLE, ALL ELECTRICAL CONDUIT/WIRING SHALL BE EXTENDED UP THROUGH AND OUT OF BUILDING WALLS.
3. WALL-MOUNTED JUNCTIONS BOXES SHALL BE RECESSED IN BUILDING WALL SO THAT EQUIPMENT CAN BE INSTALLED AGAINST WALLS.
4. FURNISH AND INSTALL ALL NECESSARY LINE DISCONNECT SWITCHES, UNLESS SPECIFIED OTHERWISE - DIVISION 16.
5. FURNISH AND INSTALL CONDUIT, JUNCTION BOXES, AND FIELD WIRING FOR COILS, CEILING-MOUNTED LIGHT FIXTURES, PRESSURE RELIEF PORTS, AND FREEZER DRAIN LINE HEATERS (DIVISION 11) OF WALK-IN COOLER/FREEZER - DIVISION 16.
6. HORIZONTAL RUNS OF CONDUIT FOR CEILING-MOUNTED LIGHT FIXTURES SHALL BE MOUNTED ON TOP OF WALK-IN CEILING PANELS - DIVISION 16.
7. ELECTRICAL CONDUIT WITHIN WALK-IN SHALL BE FILLED WITH FOAM URETHANE TO PREVENT CONDENSATION - DIVISION 16.
8. PENETRATIONS OF WALK-IN CEILING/WALL PANELS SHALL BE SEALED WITH USDA-APPROVED SEALANT.
9. FURNISH AND INSTALL WIRING (FROM POWER SOURCE FOR COILS, LIGHTS AND DOOR HEATERS TO JUNCTION BOX ON TOP OF WALK-IN) FOR TEMPERATURE ALARM SYSTEMS OF WALK-IN COOLER/FREEZER ROOMS - DIVISION 16.
10. FURNISH AND INSTALL 18 GAUGE WIRING AND TEMPERATURE SENSORS OF TEMPERATURE ALARM SYSTEMS IN ACCORDANCE WITH MANUFACTURER'S RECOMMENDATIONS - DIVISION 11.
11. REMOTE REFRIGERATION SYSTEM SHALL INCLUDE PRE-WIRED UL-LISTED CIRCUIT BREAKERS AND LINE DISCONNECT SWITCH - DIVISION 11.
12. FURNISH AND INSTALL MAIN SERVICE FEEDERS AND OVERLOAD PROTECTION DEVICES FOR CONTINUOUS OPERATING LOAD OF UTILITY DISTRIBUTION SYSTEM (UDS) - DIVISION 16. LOADS (INCLUDING RESERVE POWER) INDICATED ON DRAWINGS ARE CALCULATED AT 125% OF CONTINUOUS OPERATING LOAD OF EQUIPMENT.
13. INSPECT UDS FOR LOOSE CONNECTIONS (CAUSED BY SHIPPING) AND TIGHTEN AS REQUIRED - DIVISION 16.
14. INTERCONNECT ELECTRICAL FIELD JOINT OF UDS BY BOLTING BUS BARS AND/OR CABLE BUS WIRING TOGETHER - DIVISION 16. FITTINGS, BOLTS, QUICK-DISCONNECT DEVICES, ETC. SHALL BE SUPPLIED AND PRE-FITTED WITH UDS.
15. UDS SHALL BE EQUIPPED WITH SINGLE-POINT CONNECTIONS, MAIN ELECTRICAL DISCONNECT, POINT-OF-USE CIRCUIT BREAKERS, AND POWER SHUT-OFF DEVICE (SHUNT TRIP BREAKER) WHEN ACTIVATED BY FIRE EXTINGUISHING SYSTEM AND BUILDING FIRE ALARM SYSTEM.
16. CONNECT EIGHT (8) UL-LISTED CORD/PLUG ASSEMBLIES (DIVISION 11) TO COOKING EQUIPMENT - DIVISION 16.



ELECTRICAL ROUGH-IN SYMBOLS & ABBREVIATIONS

	JUNCTION BOX
	SINGLE RECEPTACLE
	DUPLEX RECEPTACLE
	TELEPHONE/DATA RECEPTACLE
	WALK-IN CEILING LIGHTS
V	VOLTS
PH	PHASE
MCA	MINIMUM CIRCUIT AMPACITY
CO	CONVENIENCE OUTLET
AFF	ABOVE FINISHED FLOOR
DFA	DOWN FROM ABOVE
UDS	UTILITY DISTRIBUTION SYSTEM

FUTCH DESIGN ASSOCIATES, INC.
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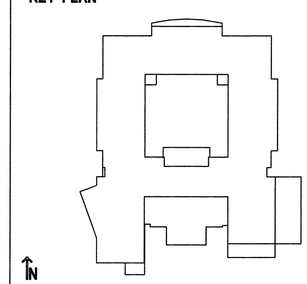
KEY PLAN



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NO.	DATE	REVISION/SUBMISSION
1	11/12/04	FIRE MARSHAL AND C.P. REVISIONS

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FOOD SERVICE EQUIPMENT FLOOR PLAN

1/4" = 1'-0"

PROJECT NO.	03048
DRAWN BY	OLA
CHECKED BY	MGF
DATE	October 15, 2004
SHEET NO..	FS-4
	OF

FOOD SERVICE ELECTRICAL ROUGH-IN PLAN

SCALE: ¼" = 1'-0"