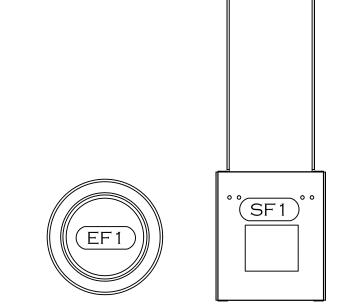


| EQUIPMENT SCHEDULE |   |                                |  |  |  |  |  |
|--------------------|---|--------------------------------|--|--|--|--|--|
| ITEM<br>NO         |   | EQUIPMENT CATEGORY             |  |  |  |  |  |
| 1                  | 1 | RANGE, RESTAURANT, GAS         |  |  |  |  |  |
| 2                  | 2 | FRYER, GAS                     |  |  |  |  |  |
| 3                  | 1 | GRIDDLE, GAS                   |  |  |  |  |  |
| 5                  | 1 | STAND, EQUIPMENT               |  |  |  |  |  |
| 6                  | 1 | FREEZER, REACH-IN              |  |  |  |  |  |
| 7                  | 2 | REFRIGERATOR, REACH-IN         |  |  |  |  |  |
| 8                  | 1 | REFRIGERATOR, SANDWICH UNIT    |  |  |  |  |  |
| 9                  | 1 | FREEZER, UNDERCOUNTER          |  |  |  |  |  |
| 10                 | 1 | SINK, 3 COMP. W/ DBOARD        |  |  |  |  |  |
| 1 1                | 1 | PRE-RINSE FAUCET, WALL MOUNT   |  |  |  |  |  |
| 13                 | 4 | TABLE, WORK S/S                |  |  |  |  |  |
| 14                 | 1 | TABLE, WORK S/S                |  |  |  |  |  |
| 16                 | 1 | DISPLAY CASE, HEATED           |  |  |  |  |  |
| 17                 | 2 | WARMER, FOOD, ELECTRIC         |  |  |  |  |  |
| 18                 | 2 | OVERSHELF, TABLE MOUNT         |  |  |  |  |  |
| 22                 | 1 | HAND SINK, WALL MOUNT          |  |  |  |  |  |
| 22.1               | 1 | HAND SINK, WALL MOUNT          |  |  |  |  |  |
| 23                 | 2 | CABINET, WARMING & HOLDING     |  |  |  |  |  |
| 24                 | 1 | WARMER, BUN                    |  |  |  |  |  |
| 25                 | 1 | HOT DOG GRILL                  |  |  |  |  |  |
| 26                 | 1 | NACHO CHIP WARMER              |  |  |  |  |  |
| 28                 | 1 | POPCORN MACHINE                |  |  |  |  |  |
| 29                 | 1 | SODA DISPENSER (BY OTHERS)     |  |  |  |  |  |
| 30                 | 1 | BAG IN BOX RACK (FOR ITEM #29) |  |  |  |  |  |
| POS                | 2 | POINT OF SALE (BY OTHERS)      |  |  |  |  |  |
| HS                 | 1 | HOOD SYSTEM PACKAGE            |  |  |  |  |  |
| EF1                | 1 | EXHAUST FAN (HOOD SYSTEM)      |  |  |  |  |  |
| SF1                | 1 | SUPPLY AIR FAN (HOOD SYSTEM)   |  |  |  |  |  |



HOOD FANS SHOWN ARE FOR REFERENCE ONLY. LOCATION TBD BY ARCHITECT/ENGINEER.

| NOT FOR CONSTRUCTION |     |     |      |         |   |
|----------------------|-----|-----|------|---------|---|
|                      | TOK | FOR | CONS | TRUCTIO | Ν |

THIS DRAWING IS RELEASED FOR PRELIMINARY REVIEW ONLY. THIS DRAWING IS NOT TO BE USED FOR DESIGN OR ROUGH-IN PURPOSES PENDING OWNER, ARCHITECT AND/OR CONSULTANT'S FINAL APPROVAL OF EQUIPMENT AND DESIGN.

PROJECT MANAGER: ISSUE DATE:

PROJECT:

APPROVED

APPROVED AS NOTED REVISE AND RESUBMIT

SIGNATURE<u>:</u>



OWNER:

MLK CONCESSION

PANAMA CITY, FL.

REVISIONS:

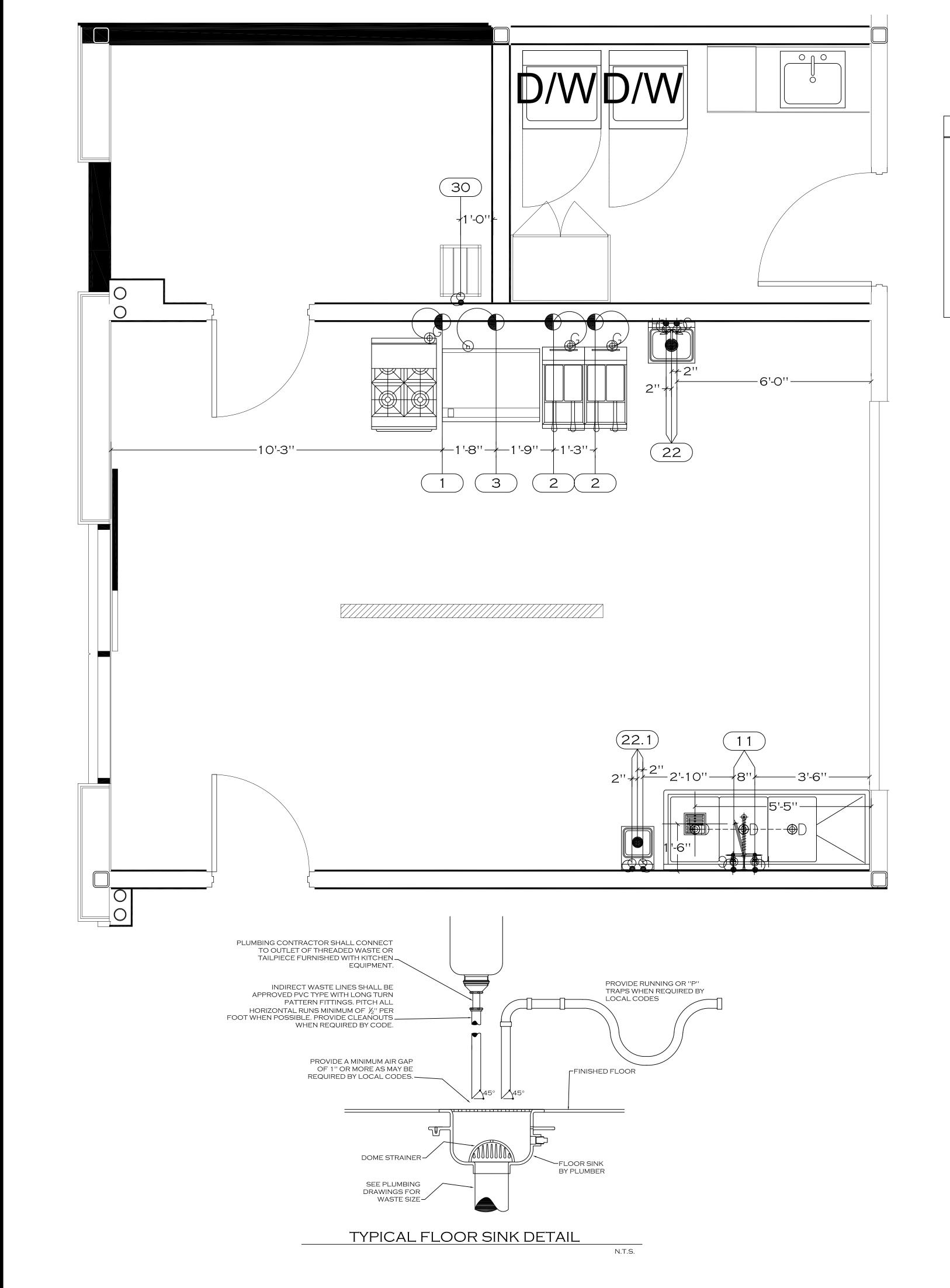
DATE: 06.23.22

SHEET TITLE: SHEET\_TITLE

© 2022
THESE DOCUMENTS ARE THE PROPERTY
OF KITCHEN EQUIPMENT & SUPPLY CO., INC.
THEY MAY NOT BE ALTERED OR REPRODUCED
WITHOUT WRITTEN CONSENT.

DATE: 06.23.22 SCALE: 1/4"=1'-0"
DRAWN BY:WHO CHECKED BY: JOB NO.:





### PLUMBING GENERAL NOTES

SEE EQUIPMENT PLAN AND SCHEDULE FOR ADDITIONAL INFORMATION

P.C. TO PROVIDE ALL ROUGH IN AND FINAL CONNECTIONS TO ALL EQUIPMENT SHOWN HEREIN

SOLID DOT REPRESENTS ROUGH IN LOCATION.
(FURNISHED BY P.C.)
DOTTED LINE REPRESENTS FINAL CONNECTION.

(FURNISHED BY P.C.)

CIRCLE REPRESENTS CONNECTION TO EQUIPMENT.
(FURNISHED BY P.C.)

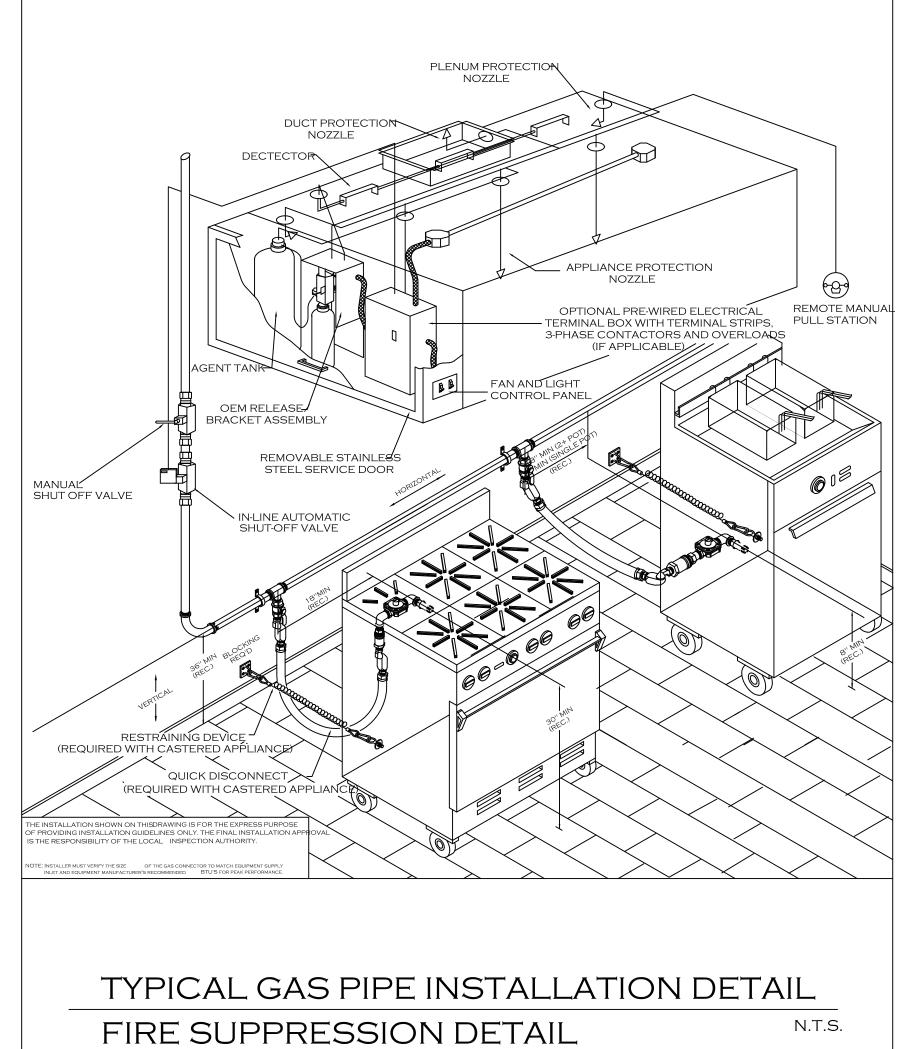
PLUMBING CONTRACTOR (P.C.) TO KEEP ALL PLUMBING LINES CLEAR OF WALL BACKING AREAS.

P.C. TO INSTALL REGULATORS AS REQUIRED.

P.C. TO VERIFY PLUMBING REQUIREMENTS AND LOCATION

| P.C. TO VERIFY PLUMBING REQUIREMENTS AND LOCATIONS |
|--|
| FOR EQUIPMENT SUPPLIED BY OTHERS.                  |

| PLUMBING LEGEND |                          |     |                      |  |  |  |  |  |
|-----------------|--------------------------|-----|----------------------|--|--|--|--|--|
|                 | SYMBOLS                  |     | ABBREVIATIONS        |  |  |  |  |  |
| 0               | HOT WATER                | HW  | HOT WATER            |  |  |  |  |  |
| 0               | COLD WATER               | CW  | COLD WATER           |  |  |  |  |  |
| •               | DIRECT DRAIN             | DR  | DRAIN                |  |  |  |  |  |
|                 | FLOOR SINK               | AFF | ABOVE FINISHED FLOOR |  |  |  |  |  |
| •               | GAS CONNECTION           | FS  | FLOOR SINK           |  |  |  |  |  |
| $\sim$          | FLEX CONNECT HOSE        |     |                      |  |  |  |  |  |
|                 | PLUMBING INTERCONNECTION |     |                      |  |  |  |  |  |
|                 | INDIRECT WASTE           |     |                      |  |  |  |  |  |
| $\oplus$        | DRAIN                    |     |                      |  |  |  |  |  |



### NOT FOR CONSTRUCTION

THIS DRAWING IS RELEASED FOR PRELIMINARY REVIEW ONLY. THIS DRAWING IS NOT TO BE USED FOR DESIGN OR ROUGH-IN PURPOSES PENDING OWNER, ARCHITECT AND/OR CONSULTANT'S FINAL APPROVAL OF EQUIPMENT AND DESIGN.

PROJECT MANAGER: ISSUE DATE:

PROJECT:

APPROVED AS NOTED

REVISE AND RESUBMIT

TITLE<u>:</u>

Kitchen Equipment & Supplement Bud, 1600 W Main Street, 7930 Front Beach Rd, 2718 Government Bill Mobile, Ala.

| OWNER: |  |  |
|--------|--|--|
|        |  |  |
|        |  |  |

| SEAL: | _ |  |  |
|-------|---|--|--|
|       |   |  |  |
|       |   |  |  |
|       |   |  |  |
|       |   |  |  |

# MLK CONCESSION

PANAMA CITY, FL.

| ISSUED  | FOR:       |
|---------|------------|
|         | ISSUED_FOF |
| D . TE. | 06 22 22   |

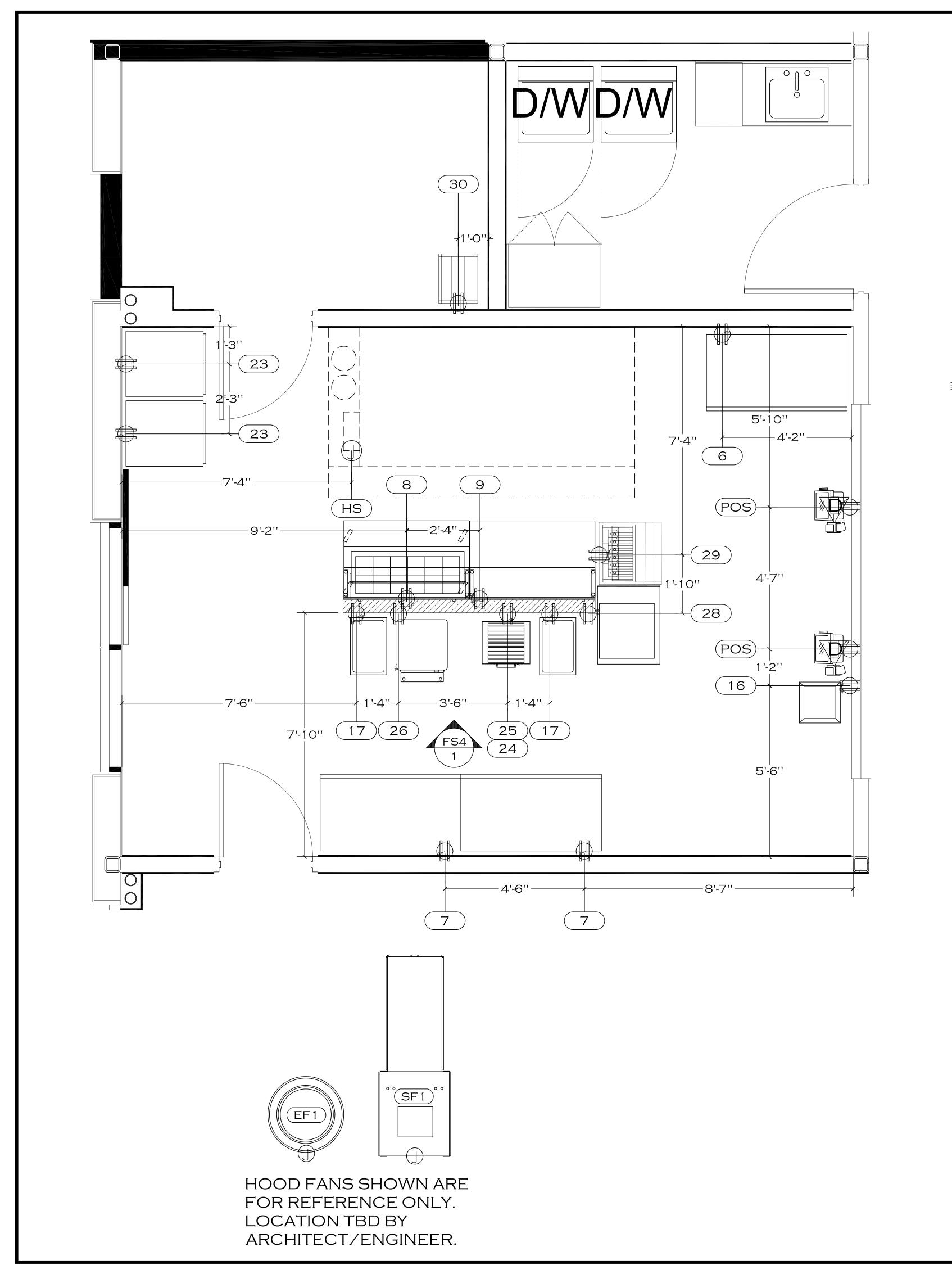
SHEET TITLE:

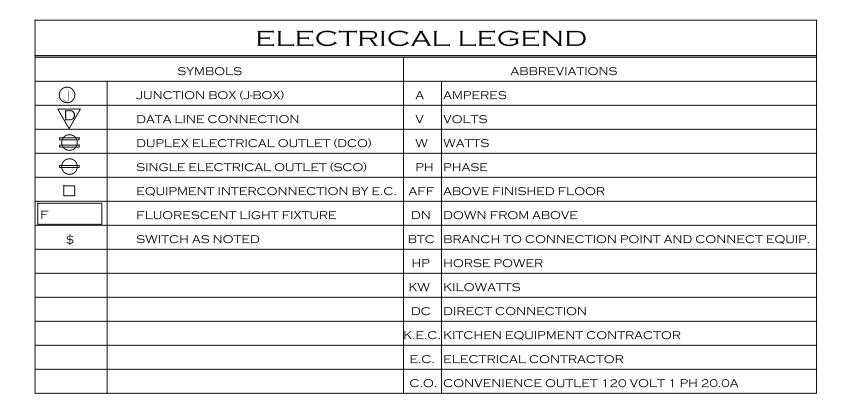
PLUMBING ROUGH IN CONNECTIONS

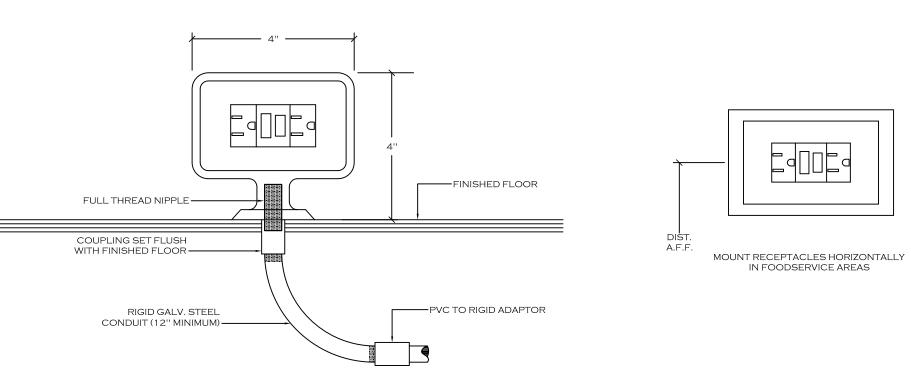
© 2022
These documents are the property
of Kitchen Equipment & Supply Co., Inc.
They may not be altered or reproduced
without written consent.

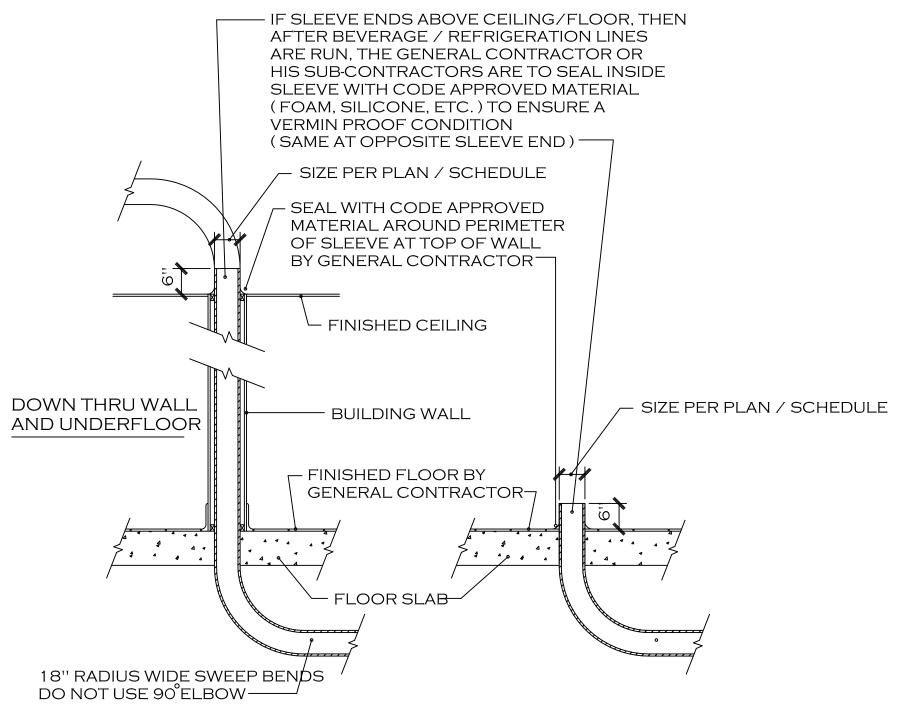
DATE: 06.23.22
SCALE: NTS
DRAWN BY: DJT
CHECKED BY:
JOB NO.:











GENERAL BEVERAGE / REFRIGERATION LINE NOTE:

GENERAL CONTRACTOR TO VERIFY AND COORDINATE WITH ALL BEV. SYSTEM / REFRIG. CONTRACTORS FOR ALL BEV. SYSTEM / REFRIG. INSTALLATIONS AND THEIR FINAL HOOK-UPS. ALL WORK TO CONFORM TO ALL PREVAILING LOCAL AND/OR STATE CODES.

### NOTE:

GENERAL CONTRACTOR OR HIS SUB-CONTRACTORS ARE TO
PROVIDE ANY REQUIRED CORE DRILLING ANS SAW CUTTING FOR
PENETRATIONS OR ACCESS FOR SLEEVE RUNS

BEVERAGE-REFRIGERATION LINE SLEEVE

NOTE:

GENERAL CONTRACTOR OR

HIS SUB-CONTRACTORS TO

REFRIGERATION LINE SLEEVE MATERIAL (PVC, EMT, ETC.) VERIFY W/LOCAL AND/OR

PROVIDE & INSTALL CODE

APPROVED BEVERAGE /

THRU WALL DETAIL

N.T.S.

NOT FOR CONSTRUCTION

THIS DRAWING IS RELEASED FOR PRELIMINARY
REVIEW ONLY. THIS DRAWING IS NOT TO BE USED
FOR DESIGN OR ROUGH-IN PURPOSES PENDING
OWNER, ARCHITECT AND/OR CONSULTANT'S
FINAL APPROVAL OF EQUIPMENT AND DESIGN.

PROJECT MANAGER: ISSUE DATE:

PROJECT:

APPROVED AS NO

APPROVED AS NOTED

REVISE AND RESUBMIT

TITLE<u>:</u>

SIGNATURE:

Kitchen Equipment &

Mary Esther
95 Mary Esther Blvd.
Mary Esther Blvd.
95 Mary Esther Blvd.
850-243-7900
850-243-1522
850-234-1522

Co

Supply

OWNER:

SEAL:

MLK CONCESSION

PANAMA CITY, FL.

| - |      |  |
|---|------|--|
| - |      |  |
|   |      |  |
| ī |      |  |
|   |      |  |
|   |      |  |
|   |      |  |
| - |      |  |
|   |      |  |
|   |      |  |
|   |      |  |
|   |      |  |
|   |      |  |
| • |      |  |
|   |      |  |
| - |      |  |
|   |      |  |
|   |      |  |
|   |      |  |
|   |      |  |
| - |      |  |
|   |      |  |
|   |      |  |
|   |      |  |
|   | <br> |  |
|   | <br> |  |
|   |      |  |
|   |      |  |
|   |      |  |
|   |      |  |
|   |      |  |
|   |      |  |
|   |      |  |

ISSUED FOR:
ISSUED\_FOR

DATE: 06.23.22

SHEET TITLE:

ELECTRICAL ROUGH IN CONNECTIONS

© 2022
THESE DOCUMENTS ARE THE PROPERTY
OF KITCHEN EQUIPMENT & SUPPLY CO., INC.
THEY MAY NOT BE ALTERED OR REPRODUCED
WITHOUT WRITTEN CONSENT.

DATE: 06.23.22
SCALE: NTS
DRAWN BY:DJT
CHECKED BY:
JOB NO.:

SHEET NO SHE

| EQUIPMENT SCHEDULE |          |                                |       |       |      |      |       |   |                        |        |                        |              |       |                           |                          |                  |       |                               |
|--------------------|----------|--------------------------------|-------|-------|------|------|-------|---|------------------------|--------|------------------------|--------------|-------|---------------------------|--------------------------|------------------|-------|-------------------------------|
| ITEM<br>NO         | I<br>QTY | EQUIPMENT CATEGORY             | VOLTS | PHASE | AMPS | PLUG | NEMA  |   | ELECTRICAL<br>AFF (IN) | $\sim$ | HOT WATER<br>SIZE (IN) | D WATER (IN) | /ATER | DIRECT DRAIN<br>SIZE (IN) | INDIR DRAIN<br>SIZE (IN) | GAS<br>SIZE (IN) | MBTUH | EQUIPMENT<br>REMARKS          |
| 1                  | 1        | RANGE, RESTAURANT, GAS         |       |       |      |      |       |   |                        |        |                        |              |       |                           |                          | 0.75             | 143   |                               |
| 2                  | 1        | FRYER, GAS                     |       |       |      |      |       |   |                        |        |                        |              |       |                           |                          | 0.75             | 102   |                               |
| 3                  | 1        | GRIDDLE, GAS                   |       |       |      |      |       |   |                        |        |                        |              |       |                           |                          | 0.75             | 75    |                               |
| 5                  | 1        | STAND, EQUIPMENT               |       |       |      |      |       |   |                        |        |                        |              |       |                           |                          |                  |       |                               |
| 6                  | 1        | FREEZER, REACH-IN              | 115   | 1     | 9.6  | X    | 5-15P |   | 18                     |        |                        |              |       |                           |                          |                  |       |                               |
| 7                  | 2        | REFRIGERATOR, REACH-IN         | 115   | 1     | 5.4  | X    | 5-15P |   | 18                     |        |                        |              |       |                           |                          |                  |       |                               |
| 8                  | 1        | REFRIGERATOR, SANDWICH UNIT    | 115   | 1     | 5.8  | X    | 5-15P |   | 18                     |        |                        |              |       |                           |                          |                  |       |                               |
| 9                  | 1        | FREEZER, UNDERCOUNTER          | 115   | 1     | 3.2  | X    | 5-15P |   | 18                     |        |                        |              |       |                           |                          |                  |       |                               |
| 10                 | 1        | SINK, 3 COMP. W/ DBOARD        |       |       |      |      |       |   |                        |        |                        |              |       |                           | 1.75                     |                  |       | DRAIN INDIRECT TO FLOORI SINK |
| 1 1                | 1        | PRE-RINSE FAUCET, WALL MOUNT   |       |       |      |      |       |   |                        | 0      | 0.5                    | 18           | 18    |                           |                          |                  |       |                               |
| 13                 | 4        | TABLE, WORK S/S                |       |       |      |      |       |   |                        |        |                        |              |       |                           |                          |                  |       |                               |
| 14                 | 1        | TABLE, WORK S/S                |       |       |      |      |       |   |                        |        |                        |              |       |                           |                          |                  |       |                               |
| 16                 | 1        | DISPLAY CASE, HEATED           | 120   | 1     | 3.9  | Х    | 5-15P |   | 40                     |        |                        |              |       |                           |                          |                  |       |                               |
| 17                 | 2        | WARMER, FOOD, ELECTRIC         | 120   | 1     | 8.5  | Х    | 5-15P |   | 40                     |        |                        |              |       |                           |                          |                  |       |                               |
| 18                 | 2        | OVERSHELF, TABLE MOUNT         |       |       |      |      |       |   |                        |        |                        |              |       |                           |                          |                  |       |                               |
| 22                 | 1        | HAND SINK, WALL MOUNT          |       |       |      |      |       |   |                        | 0.5    | 0.5                    | 21           | 21    | 1.5                       |                          |                  |       |                               |
| 22.1               | 1        | HAND SINK, WALL MOUNT          |       |       |      |      |       |   |                        | 0.5    | 0.5                    | 21           | 21    | 1.5                       |                          |                  |       |                               |
| 23                 | 2        | CABINET, WARMING & HOLDING     | 120   | 1     | 16.7 | Х    | 5-20P |   | 18                     |        |                        |              |       |                           |                          |                  |       |                               |
| 24                 | 1        | WARMER, BUN                    | 120   | 1     | 3.3  | Х    | 5-15P |   | 40                     |        |                        |              |       |                           |                          |                  |       |                               |
| 25                 | 1        | HOT DOG GRILL                  | 120   | 1     | 7.9  | X    | 5-15P |   | 40                     |        |                        |              |       |                           |                          |                  |       |                               |
| 26                 | 1        | NACHO CHIP WARMER              | 120   | 1     | 9.0  | X    | 5-15P |   | 40                     |        |                        |              |       |                           |                          |                  |       |                               |
| 28                 | 1        | POPCORN MACHINE                | 120   | 1     | 14.5 | X    | 5-15P |   | 40                     |        |                        |              |       |                           |                          |                  |       |                               |
| 29                 | 1        | SODA DISPENSER (BY OTHERS)     | 120   | 1     | 9.0  | X    | 5-15P |   | 18                     |        |                        |              |       |                           |                          |                  |       | CONFIRM SPECS W/ PROVIDER.    |
| 30                 | 1        | BAG IN BOX RACK (FOR ITEM #29) | 120   | 1     | 9.0  | X    | 5-15P |   | 18                     |        |                        |              |       |                           |                          |                  |       | PVC SLEEVE FROM RACK TO DISP. |
| POS                | 2        | POINT OF SALE (BY OTHERS)      | 120   | 1     | 9.0  | X    | 5-15P |   | 40                     |        |                        |              |       |                           |                          |                  |       | SEE NOTE F ON SHEET FS4       |
| HS                 | 1        | HOOD SYSTEM (LIGHTS)           | 120   | 1     | 20.0 |      |       | X | DFA                    |        |                        |              |       |                           |                          |                  |       |                               |
| EF1                | 1        | EXHAUST FAN (HOOD SYSTEM)      | 120   | 1     | 20.0 |      |       | X | DFA                    |        |                        |              |       |                           |                          |                  |       | SEE NOTES C,D,E ON SHEET FS4  |
| SF1                | 1        | SUPPLY AIR FAN (HOOD SYSTEM)   | 120   | 1     | 20.0 |      |       | X | DFA                    |        |                        |              |       |                           |                          |                  |       | SEE NOTES C,D,E ON SHEET FS4  |

### ELECTRICAL NOTES

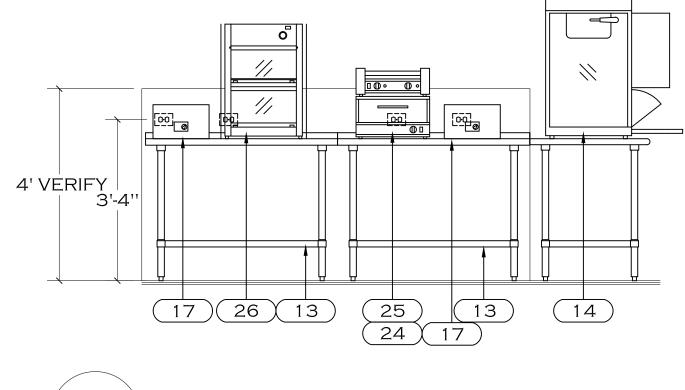
NOTE A: PULL STATION FOR FIRE SYSTEM REQUIRES RECESSED OCTAGONJ-BOX AT 48" AFF WITH SCREW HOLES AT 2 & 8 O'CLOCK. CONDUIT TO EXTEND 12" ABOVE FINISHED CEILING. LOCATION OF PULL STATION MUST BE NEAR AN EXIT MEETING LOCAL FIRE CODE.

NOTE B: FUSED DISCONNECTS TO BE SUPPLIED AND INSTALLED BY ELECTRICIAN WHERE REQUIRED BY CODE.

NOTE C: EXHAUST AND SUPPLY FANS TO BE LOCATED AND COORDINATED WITH G.C. SEE SHOP DRAWINGS FOR ELECTRICAL SPECIFICATIONS.

NOTE D: E.C. TO PROVIDE AND INSTALL SHUNT TRIP BREAKERS AT ELECTRICAL PANEL CONNECTED TO MICROSWITCHES IN THE FIRE SYSTEM.

NOTE E: E.C. TO PROVIDE AND INSTALL WIRING BETWEEN FAN CONTROL CENTERS AND JUNTION BOX ON TOP OF EXHAUST HOOD FOR THERMOSTAT. NOTE F: E.C. TO PROVIDE AND INSTALL CONVENIENCE OUTLETS FOR POINT OF SALE TERMINALS/PRINTERS. CONVENIENCE OUTLETS TO BE DEDICATED CIRCUITS.



## FS4 -ELEVATION @ CONCESSION SIDE EXPO-SCALE: NTS

### SPECIAL CONDITIONS NOTES

1. CONTRACTOR SHALL INSURE ALL WALLS AND/OR CEILINGS ARE PROPERLY REINFORCED TO SUPPORT ALL WALL AND/OR CEILING SUPPORTED EQUIPMENT.

2. CONTRACTOR SHALL PITCH FLOOR TO AREA DRAINS AT A MINIMUM OF  $\frac{1}{8}$ " PER FOOT. THIS CONDITION IS APPLICABLE IN WET SPACES SUCH AS CART WASH, TRASH ROOM DISH ROOM AND POT WASH AREAS.

3. DO NOT SLOPE FLOOR TO FLOOR SINKS. (FS) OR FLOOR TROUGHS. (FT)

4. CONTRACTOR SHALL PROVIDE CLEAR OPENING IN WALL TO RECEIVE FOODSERVICE EQUIPMENT BY K.E.C.

5. CONTRACTOR SHALL VERIFY INSTALLATION HEIGHT OF FINISHED CEILING WITH FOODSERVICE EQUIPMENT.

# Supply Kitchen Equipment

OWNER:

MLK CONCESSION

PANAMA CITY, FL.

REVISIONS:

|   | - |
|---|---|
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
| 1 |   |

NOT FOR CONSTRUCTION

THIS DRAWING IS RELEASED FOR PRELIMINARY REVIEW ONLY. THIS DRAWING IS NOT TO BE USED FOR DESIGN OR ROUGH-IN PURPOSES PENDING OWNER, ARCHITECT AND/OR CONSULTANT'S FINAL APPROVAL OF EQUIPMENT AND DESIGN.

PROJECT MANAGER: ISSUE DATE:

APPROVED APPROVED AS NOTED

REVISE AND RESUBMIT SIGNATURE:

DATE: 06.23.22 SCALE: 1/4"=1'-0" DRAWN BY:WHO

**ISSUED FOR:** 

SHEET TITLE:

DATE: 06.23.22

CHECKED BY: JOB NO.:

ISSUED\_FOR

UTILITY SCHEDULE

© 2022
THESE DOCUMENTS ARE THE PROPERTY
OF KITCHEN EQUIPMENT & SUPPLY CO., INC.
THEY MAY NOT BE ALTERED OR REPRODUCED
WITHOUT WRITTEN CONSENT.