

**EQUIPMENT PLAN**  
SCALE: 1/4" = 1'-0"

EQUIPMENT SCHEDULE			
ITEM NO.	QTY.	ITEM DESCRIPTION	EQUIPMENT NOTES
1	1	COFFEE BREWER	
1A	1	WATER FILTER	
2	4	COFFEE DISPENSER	(2) LOCATED ON BREWER
3		OPEN NUMBER	
4	2	ESPRESSO MACHINE	w/ WATER FILTER
5	2	COFFEE GRINDER	
6	1	FROZEN DRINK MACHINE	
7	1	REACH-IN COOLER	
8	1	REACH-IN FREEZER	
9	1	UNDERCOUNTER COOLER	
10	2	P.O.S. SYSTEM	(BY OTHERS)
11	2	POP-UP TOASTER	
12	1	ICE MAKER w/ BIN	w/ WATER FILTER
13	1	3-COMPARTMENT SINK	w/ FIRE-RINSE & ADD-ON FAUCETS, 4 LEVER WASTE VALVES
14	1	HAND SINK	
14A	1	DROP-IN HAND SINK	w/ DECK-MTD FAUCET
14B	1	DROP-IN BLENDER SINK	w/ DECK-MTD FAUCET
15	1	GRAB-N-GO COOLER	
16	1	RAPID RINSE STATION	
17	2	MICROWAVE OVEN	
18	2	BLENDER	
19	1	ICE CHEST	
20		OPEN NUMBER	
21	1	CONVECTION OVEN	
22	1 LOT	WIRE SHELVING UNIT	
23		OPEN NUMBER	
24	1	OFFICE SAFE	(BY OWNER)
25	1	OFFICE DESK	(BY OWNER)
26		OPEN NUMBER	
27	9	CUP DISPENSER	
28	1	WORKTABLE	48" w/ CASTERS
28A	1	WORKTABLE	36" w/ CASTERS
29		OPEN NUMBER	
30	2	WALL SHELF	18"x36"
31	1	WALL SHELF	18"x48"
31A	1	WALL SHELF	18"x36"
32		OPEN NUMBER	
33	1	BUN PAN RACK	HALF-HEIGHT
34	1	WATER HEATER	(BY OTHERS)
35	1	MOP SINK	(BY OTHERS)
36	1	DIPPERWELL	
37		OPEN NUMBER	
38	1	BAKERY DISPLAY CASE	
39		OPEN NUMBER	
40	1	TEA DISPENSER	

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ALL PLUMBING AND ELECTRICAL CONNECTIONS SHALL BE MADE IN ACCORDANCE WITH THE METAL WORKING SHEET AND PIPING CODES. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING THE NECESSARY PERMITS AND INSURANCE. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES.

DRAWN BY: BPH  
DATE: 9/18/2012  
REVISIONS:

**C & T DESIGN & EQUIPMENT CO., INC.**  
2750 TOBEY DR. INDIANAPOLIS, INDIANA 46219  
PHONE: 317-988-9602  
DESIGN & SALES TO ALL TYPES OF FOOD SERVICE OPERATIONS  
SCALE: 1/4" = 1'-0"  
**EQUIPMENT PLAN**

PROJECT MANAGER  
E-MAIL ADDRESS  
Kevin Brezette  
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**PJ's Coffee**  
Gonzales, Louisiana



JOB NO. 2012-148

SHEET NUMBER  
**K1**  
OF 6

MAIN UTILITY SCHEDULE																						
ITEM NO.	QTY.	ITEM DESCRIPTION	EQUIPMENT NOTES	AMPS	KW	HP	VOLTS	PHASE	DIRECT	PLUS	NEMA	ELECTRICAL NOTES	C.W. (in.)	H.W. (in.)	DIRECT DRAIN (in.)	INDIRECT DRAIN (in.)	F.D. TYPE	SSAS SIZE (in.)	MBTU	PLUMBING NOTES		
1	1	COFFEE BREWER			5.1		220	1	X				1/2								C.W. SERVICE FROM WATER FILTER (ITEM #1A). P.C. EXTEND FILTERED C.W. TO COFFEE BREWER (ITEM #1). P.C. EXTEND DRAIN LINE TO FLOOR SINK.	
1A	1	WATER FILTER											1/2									
2	4	COFFEE DISPENSER																				
3		OPEN NUMBER																				
4	1	ESPRESSO MACHINE	w/ WATER FILTER	24.0	9.0		200	1	X	L6-30P		E.C. PROVIDE RECEPTACLE.	1/2		1-1/2		F5				P.C. EXTEND C.W. THRU WATER FILTER TO UNIT. P.C. EXTEND DRAIN LINE TO FLOOR SINK.	
5	2	COFFEE GRINDER		9.0		3/4	120	1	X	5-50P		E.C. PROVIDE DUPLEX G.F.C.I. RECEPTACLE.										
6	1	FROZEN DRINK MACHINE		11.6	1.4		120	1	X													
7	1	REACH-IN COOLER		9.1		1/2	120	1	X	5-50P		E.C. PROVIDE DUPLEX RECEPTACLE.										
8	1	REACH-IN FREEZER		12.0		1	120	1	X	5-20P		E.C. PROVIDE RECEPTACLE.										
9	1	UNDERCOUNTER COOLER		5.0		1/5	120	1	X	5-50P		E.C. PROVIDE DUPLEX G.F.C.I. RECEPTACLE.										
10	2	P.O.S. SYSTEM	BY OTHERS. CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.	20.0			120	1	X			E.C. PROVIDE DEDICATED DUPLEX RECEPTACLE. CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.										
11	2	POP-UP TOASTER		15.0	1.0		120	1	X	5-50P		E.C. PROVIDE DUPLEX RECEPTACLE.										
12	1	ICE MAKER w/ BIN	w/ WATER FILTER	13.3			120	1	X				1/2		3/4		FD				P.C. EXTEND C.W. THRU WATER FILTER TO UNIT. P.C. EXTEND ALL DRAIN LINES TO FLOOR DRAIN. P.C. EXTEND WATER SERVICE TO FRIE-RINSE FAUCET. P.C. HANFOLD DRAINS EXTEND TO FLOOR SINK.	
13	1	3-COMPARTMENT SINK	w/ FRIE-RINSE 4 ADD-ON FAUCETS, 4 LEVER WASTE VALVES.										1/2	1/2	1-1/2		F5				P.C. EXTEND WATER SUPPLY SERVICE TO UNIT FAUCET. P.C. EXTEND DRAIN LINE TO FLOOR SINK.	
14	1	HAND SINK											1/2	1/2	1-1/2		F5				P.C. EXTEND WATER SUPPLY SERVICE TO UNIT FAUCET. P.C. EXTEND DRAIN LINE TO FLOOR SINK.	
14A	1	DROP-IN HAND SINK	w/ DECK-MTD FAUCET.										1/2	1/2	1-1/2		F5				P.C. EXTEND WATER SUPPLY SERVICE TO UNIT FAUCET. P.C. EXTEND DRAIN LINE TO FLOOR SINK.	
14B	1	DROP-IN BLENDER SINK	w/ DECK-MTD FAUCET.										1/2	1/2	1-1/2		F5				P.C. EXTEND WATER SUPPLY SERVICE TO UNIT FAUCET. P.C. EXTEND DRAIN LINE TO FLOOR SINK.	
15	1	GRAB-N-GO COOLER		11.5			220	1	X	14-20P		E.C. PROVIDE RECEPTACLE.					3/4	FD			P.C. EXTEND CONDENSATE DRAIN LINE TO FLOOR DRAIN.	
16	1	RAPID RINSE STATION											1/2		3/4		FD				P.C. EXTEND DRAIN LINE TO FLOOR DRAIN.	
17	2	MICROWAVE OVEN		9.6	1.2		120	1	X	5-50P		E.C. PROVIDE DUPLEX RECEPTACLE.										
18	2	BLENDER		15.0		3	120	1	X			E.C. PROVIDE DUPLEX G.F.C.I. RECEPTACLE.										
19	1	ICE CHEST														1	FD				P.C. EXTEND DRAIN LINE TO FLOOR DRAIN.	
20		OPEN NUMBER																				
21	1	CONVECTION OVEN		21.1	5.3		120/200	1	X													
22	1 LOT	WIRE SHELVING UNIT																				
23		OPEN NUMBER																				
24	1	OFFICE SAFE	(BY OWNER)																			
25	1	OFFICE DESK	(BY OWNER)																			
26		OPEN NUMBER																				
27	9	CUP DISPENSER																				
28	1	WORKTABLE	w/ CASTERS.																			
28A	1	WORKTABLE	w/ CASTERS.										1/2		1-1/2		F5				P.C. EXTEND WATER SUPPLY SERVICE TO DIPPERWELL FAUCET. P.C. EXTEND DRAIN LINE TO FLOOR SINK.	
29		OPEN NUMBER																				
30	2	WALL SHELF																				
31	1	WALL SHELF																				
31A	1	WALL SHELF																				
32		OPEN NUMBER																				
33	1	BUN PAN RACK																				
34	1	WATER HEATER	BY OTHERS. CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.									CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.										CONFIRM UTILITY REQUIREMENTS w/ PROVIDER.
35	1	MOP SINK	BY OTHERS. CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.									CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.										CONFIRM UTILITY REQUIREMENTS w/ PROVIDER.
36	1	DIPPERWELL											1/2		1-1/2		F5				P.C. EXTEND WATER SUPPLY SERVICE TO DIPPERWELL FAUCET. P.C. EXTEND DRAIN LINE TO FLOOR SINK.	
37		OPEN NUMBER																				
38	1	BAKERY DISPLAY CASE		0.6			120	1	X			E.C. EXTEND SERVICE FROM STUB TO JUNCTION BOX ON FRONT COUNTER. E.C. WIRE UNIT TO JUNCTION BOX.										
39		OPEN NUMBER																				
40	1	TEA DISPENSER																				

### GENERAL ROUGH-IN NOTES

#### ELECTRICAL NOTES

- ELECTRICAL SYSTEM IS DESIGNED FOR 120 VOLTS, 1-PHASE, 4 WIRE AT 60 HERTZ.
- OUTLETS AND ROUGH-INS SHOWN PERTAIN TO AND ARE FOR FOOD SERVICE FIXTURES AND EQUIPMENT ONLY. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL ELECTRICAL REQUIREMENTS.
- THIS ELECTRICAL PLAN IS INTENDED TO SHOW ROUGH-IN LOCATIONS AND LOAD REQUIREMENTS. ALL DIMENSIONS ARE SHOWN FROM FINISHED SURFACES TO CENTER LINE OF THE ROUGH-IN LOCATION UNLESS OTHERWISE NOTED.
- UNLESS OTHERWISE NOTED, ALL ELECTRICAL WORK FOR FABRICATED FOOD SERVICE EQUIPMENT SHALL BE COMPLETELY WIRED BY KITCHEN EQUIPMENT DIVISION TO A JUNCTION BOX OR RULL BOX MOUNTED ON THE EQUIPMENT IN AN ACCESSIBLE LOCATION. FINAL CONNECTIONS TO PANEL BOARDS TO BE THE RESPONSIBILITY OF E.C.
- FINAL CONNECTIONS TO ALL EQUIPMENT AND REQUIRED MATERIALS TO BE RESPONSIBILITY OF E.C.
- E.C. TO FURNISH AND INSTALL THE FOLLOWING:
  - ALL JUNCTION BOXES, ELECTRICAL OUTLETS, COVER PLATES, SWITCHES, ETC., NOT BUILT INTO FIXTURES OR EQUIPMENT. ALL OUTLETS, JUNCTION BOXES, COVER PLATES, ETC., IN DISHROOMS OR AS INDICATED ON SCHEDULES MUST BE VAPOR-PROOF.
  - SHUNT-TRIP CIRCUIT BREAKERS/CONTACTORS OR DISCONNECTS FOR FIRE CONTROL SYSTEM SHUT-OFF OF FOOD SERVICE EQUIPMENT BELOW HOODS/VENTILATORS AS REQUIRED BY N.F.P.A.-96 AND LOCAL CODES.
  - DISCONNECTS OR OTHER DEVICES AS REQUIRED BY FEDERAL, STATE AND LOCAL CODES.
  - RENOTE REFRIGERATION EQUIPMENT TO EVAPORATOR COILS.
  - CONTROL PANELS TO WATER-TYPE VENTILATORS AND EXHAUST OR SUPPLY FANS PER MANUFACTURERS INSTRUCTIONS.
  - KITCHEN EXHAUST HOOD/VENTILATORS TO FIRE CONTROL SYSTEM AND SHUT-OFFS.
- ALL ELECTRICAL AMPERAGE NOTED ON ROUGH-IN SCHEDULE INDICATES FULL LOAD AMP DRAW - NOT RECOMMENDED CIRCUIT BREAKER SIZE. E.C. RESPONSIBLE FOR PROPER BREAKER SIZING WITH THIS INFORMATION.
- PEDESTAL OUTLETS ARE NOT TO EXCEED 4-1/2" AFF.
- E.C. TO FURNISH AND INSTALL GROUND FAULT RECEPTACLE OR FURNISH GROUND FAULT CIRCUIT BREAKER FOR ANY RECEPTACLE WITHIN 5'-0" OF SINK.

#### PLUMBING NOTES

- ROUGH-INS SHOWN PERTAIN TO AND ARE FOR FOOD SERVICE FIXTURES AND EQUIPMENT ONLY. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL PLUMBING REQUIREMENTS.
- THIS PLUMBING PLAN IS INTENDED TO SHOW ROUGH-IN LOCATIONS, HEIGHTS AND LOAD REQUIREMENTS. ALL DIMENSIONS SHOWN ARE FROM FINISHED SURFACES TO CENTER LINE OF THE ROUGH-IN LOCATION UNLESS OTHERWISE NOTED.
- FINAL CONNECTIONS TO ALL EQUIPMENT TO BE PERFORMED BY P.C. INCLUDING REQUIRED MATERIALS SUCH AS STOPS, VALVES, FILTERS, TRAPS, CHECK VALVES, PIPING, TUBING, PRESSURE REGULATING VALVES, ET AL.
- P.C. TO FURNISH AND INSTALL THE FOLLOWING:
  - ALL WATER, WASTE, GAS AND STEAM SERVICE TO POINT OF ROUGH-IN AS SHOWN ON PLAN. ROUGH-IN OUTLETS TO STUB 4" OUT OF WALLS AT HEIGHT INDICATED FROM FINISHED FLOOR TO CENTER LINE OF OUTLET. FLOOR ROUGH-INS TO STUB UP 4" ABOVE FINISHED FLOOR OR CURB. ALL FLOOR OPENINGS ARE TO BE SEALED WATER-TIGHT.
  - PRESSURE REDUCING AND/OR REGULATION VALVES FOR DISHWASHERS, BOOSTER HEATERS AND AS OTHERWISE NOTED IN KITCHEN AREA.
  - ALL FLOOR SINKS, COMPLETE WITH TOP GRATES INDICATED AND REMOVABLE SEDIMENT BUCKETS SET FLUSH WITH FINISHED FLOOR (UNLESS OTHERWISE NOTED).
  - ALL WASTE LINES (DIRECT OR INDIRECT) EXCEPT AS NOTED, MINIMUM DIAMETER OF LINE SHALL BE AS INDICATED ON PLAN REGARDLESS OF CONNECTION SIZE AND SHALL BE PITCHED DOWNWARD, MAINTAIN DRAINS AS HIGH AS POSSIBLE ABOVE FLOOR. ALL WASTE LINES SHALL HAVE ADEQUATE CLEAN-OUT PROVISIONS.
  - INDIRECT WASTE LINES FOR WALK-IN COOLERS / FREEZERS TO BE PITCHED AT 4" / 10' (MINIMUM) AND WITH A "P"-TRAP AT THE END OF THE RUN ABOVE THE FLOOR DRAIN.
  - HEATER TAPS RATED AT 36 WATTS PER LINEAL FOOT OF DRAIN LINE AS WELL AS INSULATION OF ALL DRAIN LINES INSIDE FREEZER COMPARTMENTS.
  - ALL REQUIRED GREASE TRAPS BELOW OR FLUSH WITH FLOOR.
  - WHEN GAS COOKING EQUIPMENT IS USED, INSTALL FIRE CONTROL GAS SHUT-OFF VALVE(S) AS SUPPLIED BY FIRE PROTECTION SYSTEM CONTRACTOR.
  - VACUUM BREAKERS AS REQUIRED AS WELL AS INSTALLATION OF THOSE PROVIDED BY K.E.C. FOR USE WITH DISPOSERS.
  - INSULATION ON ALL STEAM, HOT WATER AND CONDENSATE LINES IN THE KITCHEN AREA. ALL SUCH LINES ARE TO BE COLOR-CODED ACCORDING TO LOCAL CODES.
  - ALL VENT PIPES TO BE CONCEALED IN WALLS OR COLUMN CHASES. USE LOOP VENTS FOR ISLAND FIXTURES.
  - ALL EXPOSED PIPING AND FITTINGS IN KITCHEN AREA TO BE CHROME-PLATED OR STAINLESS STEEL.
  - ALL LINES ROUTED THROUGH EQUIPMENT SHALL NOT INTERFERE WITH INTENDED USE OR SERVICING OF EQUIPMENT.

#### ABBREVIATIONS

SYMBOL	DESCRIPTION
A.F.F.	ABOVE FINISHED FLOOR
B.T.C.	BRANCH TO CONNECTION
D.F.A.	SERVICE FROM ABOVE
E.C.	ELECTRICAL CONTRACTOR
F.D.	FLOOR DRAIN
F.F.D.	FUNNEL FLOOR DRAIN
F.L.A.	FULL LOAD AMPS
FLUSH	MOUNT ITEM FLUSH w/ SURFACE
F.S.E.C.	FOOD SERVICE EQUIPMENT CONTRACTOR
F.T.	FLOOR TROUGH
G.C.	GENERAL CONTRACTOR
G.H.T.	GARDEN HOSE THREAD
N.I.F.S.C.	NOT IN FOOD SERVICE CONTRACT
P.C.	PLUMBING CONTRACTOR
PED	PEDESTAL RECEPTACLE
STUB	SERVICE UP FROM FINISHED FLOOR

THE ROUGH-INS ARE THE PROPERTY OF C&T DESIGN AND EQUIPMENT CO., INC. AND SHALL BE MADE WITHOUT THE WRITTEN CONSENT OF C&T DESIGN AND EQUIPMENT CO., INC. IF USED WHOLLY OR PARTIALLY ON WORK OTHER THAN THAT FOR WHICH THEY WERE SPECIFICALLY DESIGNED. THE USER SHALL BE RESPONSIBLE FOR OBTAINING THE NECESSARY PERMITS AND INSURANCE TO MAKE A CHANGE FOR ANY OTHER USE. WHILE EVERY ATTEMPT HAS BEEN MADE TO MAKE THE INFORMATION ON THIS SHEET ACCURATE, THE CONTRACTOR OR USER MUST CHECK THE INFORMATION AGAINST THE RESPECTIVE TRADES.

ALL ELECTRICAL CONNECTIONS TO METAL WORK SHALL BE MADE IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) 70B. THE CONTRACTOR OR USER MUST CHECK THE INFORMATION AGAINST THE RESPECTIVE TRADES.

DATE: 9/18/2012  
DRAWN BY: BPH  
REVISIONS:

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DESIGN & SALES TO ALL TYPES OF FOOD SERVICE OPERATIONS

SCALE: N/A

MAIN UTILITY SCHEDULE

PROJECT MANAGER  
E-MAIL ADDRESS  
Kevin Brezette  
KevinB@c-tdesign.com

Pj's Coffee  
Gonzales, Louisiana



JOB NO. 2012-148

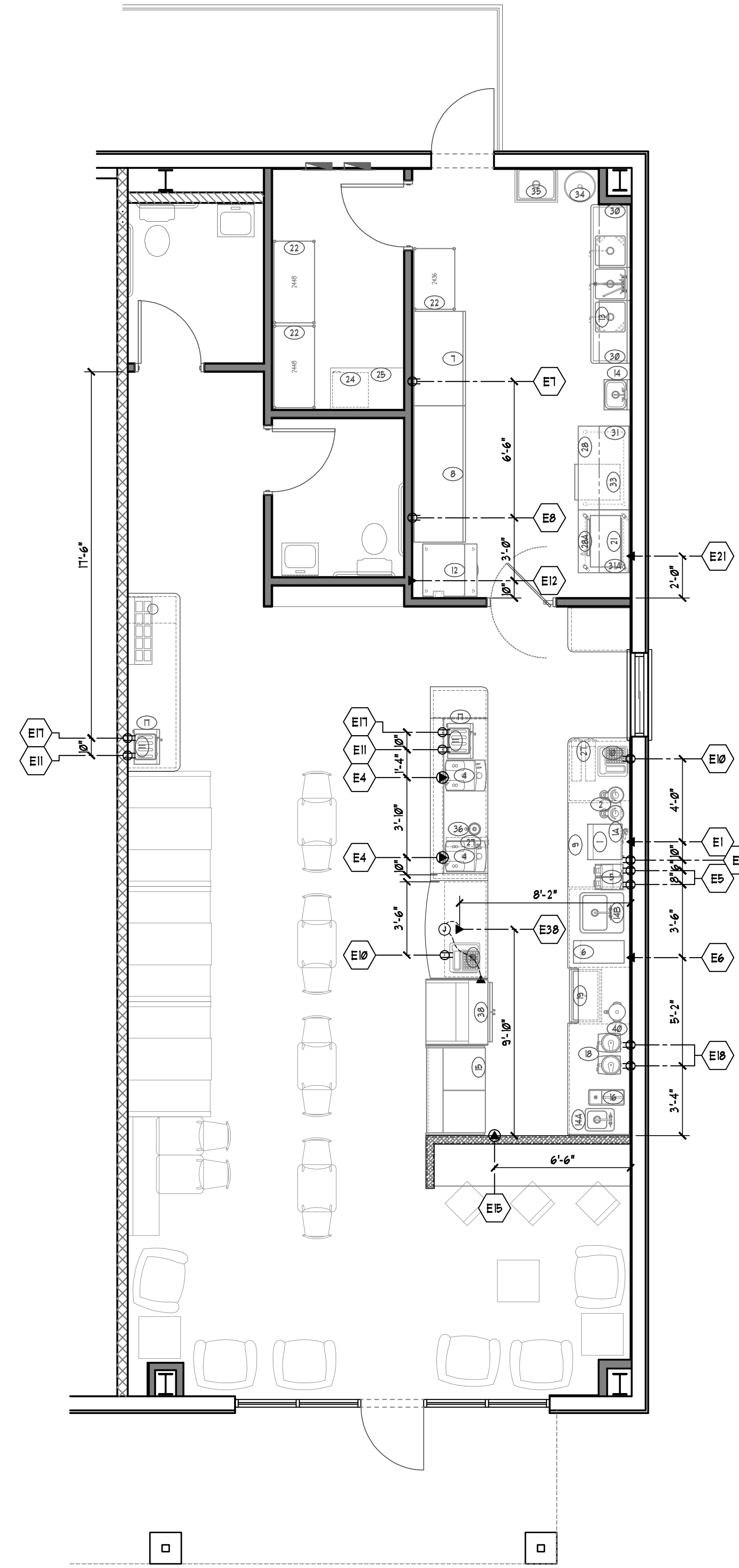
SHEET NUMBER

**K2**

OF 6

## ELECTRICAL SCHEDULE

ITEM NO.	QTY.	ITEM DESCRIPTION	EQUIPMENT NOTES	ELECT. NO.	AMPS	KW	HP	VOLTS	PHASE	DIRECT	PLUG	NEMA	ELECT. HGT.	ELECTRICAL NOTES
1	1	COFFEE BREWER		E1		5.1		220	1	X			48" AFF	
4	2	ESPRESSO MACHINE	w/ WATER FILTER	E4	24.0	9.0		208	1	X	L6-30P		48" AFF	E.C. PROVIDE RECEPTACLE.
5	2	COFFEE GRINDER		E5	9.0		3/4	120	1	X	5-EP		48" AFF	E.C. PROVIDE DUPLEX G.F.C.I. RECEPTACLE.
6	1	FROZEN DRINK MACHINE		E6	11.6	1.4		120	1	X			48" AFF	
7	1	REACH-IN COOLER		E7	9.1		1/2	120	1	X	5-EP		24" AFF	E.C. PROVIDE DUPLEX RECEPTACLE.
8	1	REACH-IN FREEZER		E8	12.0			120	1	X	5-20P		24" AFF	E.C. PROVIDE RECEPTACLE.
9	1	UNDERCOUNTER COOLER		E9	5.0		1/5	120	1	X	5-EP		24" AFF	E.C. PROVIDE DUPLEX G.F.C.I. RECEPTACLE.
10	2	P.O.S. SYSTEM	BY OTHERS, CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.	E10	20.0			120	1	X			24" AFF	E.C. PROVIDE DEDICATED DUPLEX RECEPTACLE CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.
11	2	POP-UP TOASTER		E11	15.0	1.8		120	1	X	5-EP		48" AFF	E.C. PROVIDE DUPLEX RECEPTACLE.
12	1	ICE MAKER w/ BIN	w/ WATER FILTER	E12	13.3			120	1	X			66" AFF	
15	1	GRAB-N-GO COOLER		E15	11.5			220	1	X	14-20P		24" AFF	E.C. PROVIDE RECEPTACLE.
17	2	MICROWAVE OVEN		E17	9.6	1.2		120	1	X	5-EP		48" AFF	E.C. PROVIDE DUPLEX RECEPTACLE.
18	2	BLENDER		E18	15.0		3	120	1	X			48" AFF	E.C. PROVIDE DUPLEX G.F.C.I. RECEPTACLE.
21	1	CONVECTION OVEN		E21	21.7	5.3		120/208	1	X			48" AFF	
34	1	WATER HEATER	BY OTHERS, CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.											CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.
38	1	BAKERY DISPLAY CASE		E38	0.6			120	1	X			STUB	E.C. EXTEND SERVICE FROM STUB TO JUNCTION BOX ON FRONT COUNTER. E.C. WIRE UNIT TO JUNCTION BOX.



**ELECTRICAL  
ROUGH-IN PLAN**  
SCALE: 1/4" = 1'-0"

### ELECTRICAL NOTES

1. ELECTRICAL SYSTEM IS DESIGNED FOR 220 VOLTS, 1-PHASE, 4 WIRE AT 60 HERTZ.
2. OUTLETS AND ROUGH-INS SHOWN PERTAIN TO AND ARE FOR FOODSERVICE FIXTURES AND EQUIPMENT ONLY. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL ELECTRICAL REQUIREMENTS.
3. THIS ELECTRICAL PLAN IS INTENDED TO SHOW ROUGH-IN LOCATIONS AND LOAD REQUIREMENTS. ALL DIMENSIONS ARE SHOWN FROM FINISHED SURFACES TO CENTER LINE OF THE ROUGH-IN LOCATION UNLESS OTHERWISE NOTED.
4. UNLESS OTHERWISE NOTED, ALL ELECTRICAL WORK FOR FABRICATED FOODSERVICE EQUIPMENT SHALL BE COMPLETELY WIRED BY KITCHEN EQUIPMENT DIVISION TO A JUNCTION BOX OR PULL BOX MOUNTED ON THE EQUIPMENT IN AN ACCESSIBLE LOCATION. FINAL CONNECTIONS TO JUNCTION BOX OR PULL BOX AND ALL ELECTRICAL WORK FROM PANEL BOARDS TO BE THE RESPONSIBILITY OF E.C.
5. FINAL CONNECTIONS TO ALL EQUIPMENT AND REQUIRED MATERIALS TO BE RESPONSIBILITY OF E.C.
6. E.C. TO FURNISH AND INSTALL THE FOLLOWING:
  - 6.1. ALL JUNCTION BOXES, ELECTRICAL OUTLETS, COVER PLATES, SWITCHES, ETC., NOT BUILT INTO FIXTURES OR EQUIPMENT. ALL OUTLETS, JUNCTION BOXES, COVER PLATES, ETC., IN DISHROOMS OR AS INDICATED ON SCHEDULES MUST BE VAPOR-PROOF.
  - 6.2. SHUNT-TRIP CIRCUIT BREAKERS/CONTACTORS OR DISCONNECTS FOR FIRE CONTROL SYSTEM SHUT-OFF OF FOODSERVICE EQUIPMENT BELOW HOODS/VENTILATORS AS REQUIRED BY N.F.P.A.-96 AND LOCAL CODES. DISCONNECTS OR OTHER DEVICES AS REQUIRED BY FEDERAL, STATE AND LOCAL CODES.
7. WHEN APPLICABLE, E.C. TO INSTALL F.S.E.C.-PROVIDED ELECTRICAL COMPONENTS, PROVIDE ALL CONDUIT AND WIRING AND INTER-WIRE BETWEEN THE FOLLOWING:
  - 7.A. REFRIGERATION EQUIPMENT TO EVAPORATOR COILS.
  - 7.B. CONTROL PANELS TO WATER-TYPE VENTILATORS AND EXHAUST OR SUPPLY FANS PER MANUFACTURERS INSTRUCTIONS.
  - 7.C. KITCHEN EXHAUST HOOD VENTILATORS TO FIRE CONTROL SYSTEM AND SHUT-OFFS.
8. ALL ELECTRICAL AMPERAGE NOTED ON ROUGH-IN SCHEDULE INDICATES FULL LOAD AMP DRAW - NOT RECOMMENDED CIRCUIT BREAKER SIZE. E.C. TO BE RESPONSIBLE FOR PROPER BREAKER SIZING WITH THIS INFORMATION.
9. PEDESTAL OUTLETS ARE NOT TO EXCEED 4-1/2" A.F.F.
10. E.C. TO FURNISH AND INSTALL GROUND FAULT RECEPTACLE OR FURNISH GROUND FAULT CIRCUIT BREAKER FOR ANY RECEPTACLE WITHIN 5'-0" OF SINK.

### ELECTRICAL SYMBOLS

SYMBOL	DESCRIPTION
▲	POWER SUPPLY (DIRECT)
○	CONVENIENCE OUTLET SINGLE RECEPTACLE
⊕	CONVENIENCE OUTLET DUPLEX RECEPTACLE
⊗	SPECIAL PURPOSE RECEPTACLE
⊙	FLOOR RECEPTACLE (FLUSH OR PEDESTAL)
⊚	CEILING RECEPTACLE (FLUSH OR DROP CORD)
⊛	JUNCTION BOX
∟	EMPTY CONDUIT
K	TELEPHONE / DATA LINE

### ABBREVIATIONS

SYMBOL	DESCRIPTION
A.F.F.	ABOVE FINISHED FLOOR
B.T.C.	BRANCH TO CONNECTION
D.F.A.	SERVICE FROM ABOVE
E.C.	ELECTRICAL CONTRACTOR
F.D.	FLOOR DRAIN
F.F.D.	FUNNEL FLOOR DRAIN
F.L.A.	FULL LOAD AMPS
FLUSH	MOUNT ITEM FLUSH w/ SURFACE
F.S.E.C.	FOOD SERVICE EQUIPMENT CONTRACTOR
F.T.	FLOOR TROUGH
G.C.	GENERAL CONTRACTOR
G.H.T.	GARDEN HOSE THREAD
N.I.F.S.C.	NOT IN FOOD SERVICE CONTRACT
P.C.	PLUMBING CONTRACTOR
PEDESTAL	PEDESTAL RECEPTACLE
STUB	SERVICE UP FROM FINISHED FLOOR

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DATE: 9/18/2012  
DRAWN BY: BFC  
REVISIONS:

**C & T DESIGN & EQUIPMENT CO., INC.**  
2750 TOBEY DR. INDIANAPOLIS, INDIANA 46219  
PHONE: 317-898-9602  
DESIGN & SALES TO ALL TYPES OF FOOD SERVICE OPERATIONS  
SCALE: 1/4" = 1'-0"  
**ELECTRICAL ROUGH-IN PLAN**

PROJECT MANAGER  
E-MAIL ADDRESS  
Kevin Brezette  
KevinB@ct-design.com

**Pj's Coffee  
Gonzales, Louisiana**



JOB NO. 2012-148

SHEET NUMBER  
**K3**  
OF 6

## PLUMBING SUPPLY SCHEDULE

ITEM NO.	QTY.	ITEM DESCRIPTION	EQUIPMENT NOTES	PLUMB. NO.	C.W. (in.)	H.W. (in.)	PLUMB. AFF. HGT.	GAS NO.	GAS SIZE (in.)	MBU	GAS AFF. HGT.	PLUMBING NOTES
1	1	COFFEE BREWER			1/2							C.W. SERVICE FROM WATER FILTER (ITEM #1A).
1A	1	WATER FILTER		P1A	1/2		24" AFF					P.C. EXTEND FILTERED C.W. TO COFFEE BREWER (ITEM #1).
4	2	ESPRESSO MACHINE	w/ WATER FILTER	P4	1/2		STUB					P.C. EXTEND C.W. THRU WATER FILTER TO UNIT.
12	1	ICE MAKER w/ BIN	w/ WATER FILTER	P12	1/2		90" AFF					P.C. EXTEND C.W. THRU WATER FILTER TO UNIT.
13	1	3-COMPARTMENT SINK	w/ PRE-RINSE / ADD-ON FAUCETS, 1 LEVER WASTE VALVES.	P13	1/2	1/2	18" AFF					P.C. EXTEND SERVICE TO UNIT PRE-RINSE FAUCET.
14	1	HAND SINK		P14	1/2	1/2	18" AFF					P.C. EXTEND SERVICE TO UNIT FAUCET.
14A	1	DROP-IN HAND SINK	w/ DECK-MTD FAUCET.	P14A	1/2	1/2	18" AFF					P.C. EXTEND SERVICE TO UNIT FAUCET.
14B	1	DROP-IN BLENDER SINK	w/ DECK-MTD FAUCET.	P14B	1/2	1/2	18" AFF					P.C. EXTEND SERVICE TO UNIT FAUCET.
16	1	RAPID RINSE STATION		P16	1/2	1/2	48" AFF					
34	1	WATER HEATER	BY OTHERS. CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.									CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.
35	1	MOP SINK	BY OTHERS. CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.									CONFIRM SERVICE REQUIREMENTS w/ PROVIDER.
36	1	DIPPERWELL		P36	1/2		STUB					P.C. EXTEND SERVICE TO DIPPERWELL FAUCET.

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**PLUMBING SUPPLY ROUGH-IN PLAN**  
 SCALE: 1/4" = 1'-0"

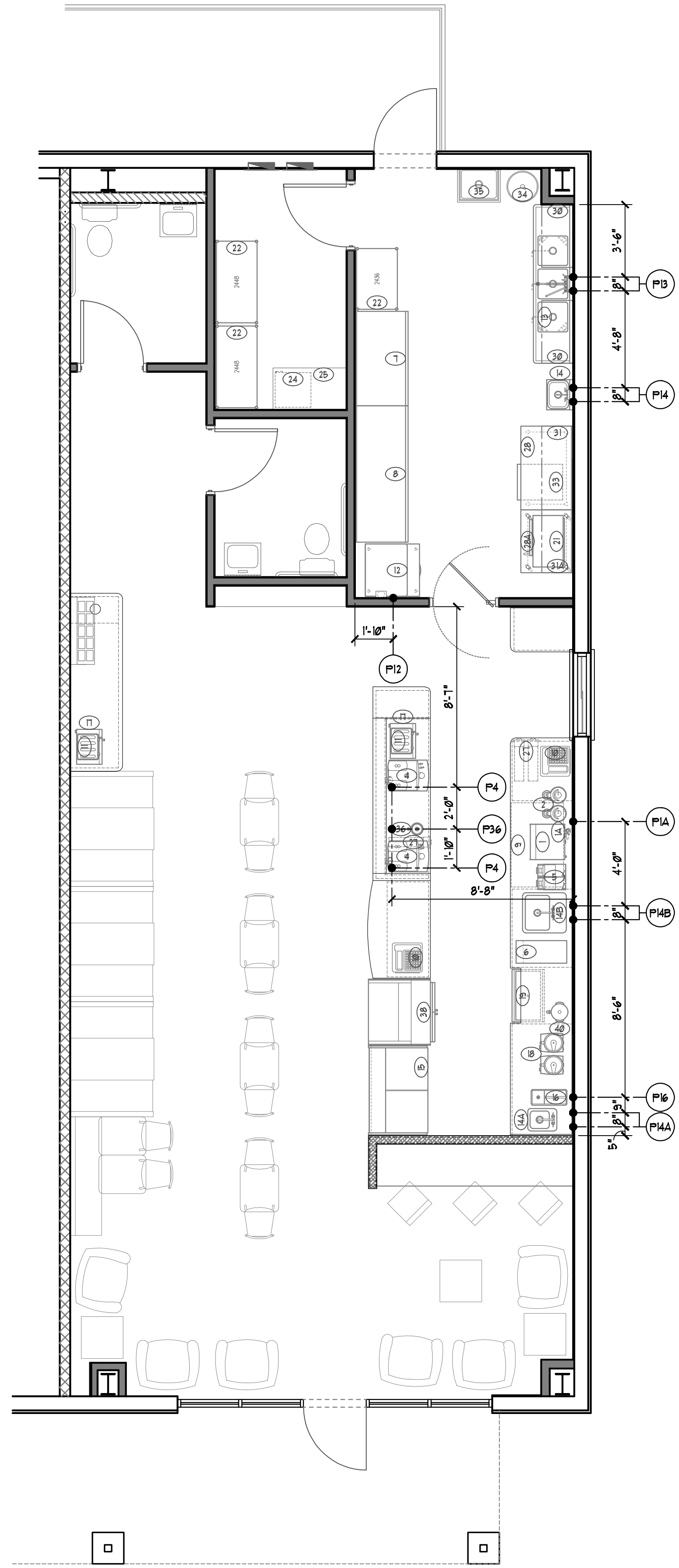
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**Pj's Coffee**  
 Gonzales, Louisiana



JOB NO. 2012-148

SHEET NUMBER  
**K4**  
 OF 6



**PLUMBING SUPPLY ROUGH-IN PLAN**  
 SCALE: 1/4" = 1'-0"

### PLUMBING NOTES

1. ROUGH-INS SHOWN PERTAIN TO AND ARE FOR FOODSERVICE FIXTURES AND EQUIPMENT ONLY. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL PLUMBING REQUIREMENTS.
2. THIS PLUMBING PLAN IS INTENDED TO SHOW ROUGH-IN LOCATIONS, HEIGHTS AND LOAD REQUIREMENTS. ALL DIMENSIONS SHOWN ARE FROM FINISHED SURFACES TO CENTER LINE OF THE ROUGH-IN LOCATION UNLESS OTHERWISE NOTED.
3. FINAL CONNECTIONS TO ALL EQUIPMENT TO BE PERFORMED BY P.C. INCLUDING REQUIRED MATERIALS SUCH AS STOPS, VALVES, FILTERS, TRAPS, CHECK VALVES, PIPING, TUBING, PRESSURE REGULATING VALVES, E.T.C.
4. P.C. TO FURNISH AND INSTALL THE FOLLOWING:
  - 4.1. ALL WATER, WASTE, GAS AND STEAM SERVICE TO POINT OF ROUGH-IN AS SHOWN ON PLAN. ROUGH-IN OUTLETS TO STUB 4" OUT OF WALLS AT HEIGHT INDICATED FROM FINISHED FLOOR TO CENTER LINE OF OUTLET. FLOOR ROUGH-INS TO STUB UP 4" ABOVE FINISHED FLOOR OR CURB. ALL FLOOR OPENINGS ARE TO BE SEALED WATER-TIGHT.
  - 4.2. PRESSURE REDUCING AND/OR REGULATION VALVES FOR DISHWASHERS, BOOSTER HEATERS AND AS OTHERWISE NOTED IN KITCHEN AREA.
  - 4.3. ALL FLOOR SINKS, COMPLETE WITH TOP GRATES INDICATED AND REMOVABLE SEDIMENT BUCKETS SET FLUSH WITH FINISHED FLOOR (UNLESS OTHERWISE NOTED).
  - 4.4. ALL WASTE LINES (DIRECT OR INDIRECT) EXCEPT AS NOTED. MINIMUM DIAMETER OF LINE SHALL BE AS INDICATED ON PLAN REGARDLESS OF CONNECTION SIZE AND SHALL BE PITCHED DOWNWARD. MAINTAIN DRAINS AS HIGH AS POSSIBLE ABOVE FLOOR. ALL WASTE LINES SHALL HAVE ADEQUATE CLEAN-OUT PROVISIONS.
  - 4.5. INDIRECT WASTE LINES FOR WALK-IN COOLERS / FREEZERS TO BE PITCHED AT 4in / 10ft (MINIMUM) AND WITH A 1" TRAP AT THE END OF THE RUN ABOVE THE FLOOR DRAIN.
  - 4.6. HEATER TAPE RATED AT 36 WATTS PER LINEAL FOOT OF DRAIN LINE AS WELL AS INSULATION OF ALL DRAIN LINES INSIDE FREEZER COMPARTMENTS.
  - 4.7. ALL REQUIRED GREASE TRAPS BELOW OR FLUSH WITH FLOOR.
  - 4.8. WHEN GAS COOKING EQUIPMENT IS USED, INSTALL FIRE CONTROL GAS SHUT-OFF VALVES) AS SUPPLIED BY FIRE PROTECTION SYSTEM CONTRACTOR.
  - 4.9. VACUUM BREAKERS AS REQUIRED AS WELL AS INSTALLATION OF THOSE PROVIDED BY K.E.C. FOR USE WITH DISPOSERS.
  - 4.10. INSULATION ON ALL STEAM, HOT WATER AND CONDENSATE LINES IN THE KITCHEN AREA. ALL SUCH LINES ARE TO BE COLOR-CODED ACCORDING TO LOCAL CODES.
5. ALL VENT PIPES TO BE CONCEALED IN WALLS OR COLUMN CHASES. USE LOOP VENTS FOR ISLAND FIXTURES.
6. ALL EXPOSED PIPING AND FITTINGS IN KITCHEN AREA TO BE CHROME-PLATED OR STAINLESS STEEL.
7. ALL LINES ROUTED THROUGH EQUIPMENT SHALL NOT INTERFERE WITH INTENDED USE OR SERVICING OF EQUIPMENT.

### PLUMBING SYMBOLS

ABBREV.	SYMBOL	DESCRIPTION
HW / CW	●	WATER SERVICE
W	○	DIRECT WASTE
G	⊙	GAS SERVICE
F8	⊞	8"x8" FLOOR SINK w/ HALF GRATE
F6	⊞	6"x6" FLOOR SINK w/ 3/4 GRATE
F12	⊞	12"x12" FLOOR SINK w/ HALF GRATE
F12	⊞	12"x12" FLOOR SINK w/ 3/4 GRATE
HD	○	HUB DRAIN
FD	⊞	FLOOR DRAIN
FFD	⊞	FUNNEL FLOOR DRAIN

### ABBREVIATIONS

SYMBOL	DESCRIPTION
A.F.F.	ABOVE FINISHED FLOOR
B.T.C.	BRANCH TO CONNECTION
D.F.A.	SERVICE FROM ABOVE
E.C.	ELECTRICAL CONTRACTOR
F.D.	FLOOR DRAIN
F.F.D.	FUNNEL FLOOR DRAIN
F.L.A.	FULL LOAD AMPS
FLUSH	MOUNT ITEM FLUSH w/ SURFACE
F.S.E.C.	FOOD SERVICE EQUIPMENT CONTRACTOR
F.T.	FLOOR TROUGH
G.C.	GENERAL CONTRACTOR
G.H.T.	GARDEN HOSE THREAD
N.I.F.S.C.	NOT IN FOOD SERVICE CONTRACT
P.C.	PLUMBING CONTRACTOR
PED	PEDESTAL RECEPTACLE
STUB	SERVICE UP FROM FINISHED FLOOR

## PLUMBING WASTE SCHEDULE

ITEM NO.	QTY.	ITEM DESCRIPTION	EQUIPMENT NOTES	PLUMB. NO.	DIRECT DRAIN (in.)	DIRECT DRAIN AFF	INDIRECT DRAIN (in.)	F.D. TYPE	PLUMBING NOTES
1A	1	WATER FILTER					1/2	F5	P.C. EXTEND DRAIN LINE TO FLOOR SINK
4	2	ESPRESSO MACHINE	w/ WATER FILTER				1-1/2	F5	P.C. EXTEND DRAIN LINE TO FLOOR SINK
12	1	ICE MAKER w/ BIN	w/ WATER FILTER				3/4	FD	P.C. EXTEND ALL DRAIN LINES TO FLOOR DRAIN
13	1	3-COMPARTMENT SINK	w/ PRE-RINSE & ADD-ON FAUCETS, & LEVER WASTE VALVES				2	F5	P.C. MANIFOLD DRAINS & EXTEND TO FLOOR SINK
14	1	HAND SINK		P14	1-1/2	12" AFF			
14A	1	DROP-IN HAND SINK	w/ DECK-MTD FAUCET	P14A	1-1/2	12" AFF			
14B	1	DROP-IN BLENDER SINK	w/ DECK-MTD FAUCET				1-1/2	F5	P.C. EXTEND DRAIN LINE TO FLOOR SINK
15	1	GRAB-N-GO COOLER					3/4	FD	P.C. EXTEND CONDENSATE DRAIN LINE TO FLOOR DRAIN
16	1	RAPID RINSE STATION					3/4	FD	P.C. EXTEND DRAIN LINE TO FLOOR DRAIN
19	1	ICE CHEST					1	FD	P.C. EXTEND DRAIN LINE TO FLOOR DRAIN
34	1	WATER HEATER	BY OTHERS. CONFIRM SERVICE REQUIREMENTS w/ PROVIDER						CONFIRM SERVICE REQUIREMENTS w/ PROVIDER
35	1	MOP SINK	BY OTHERS. CONFIRM SERVICE REQUIREMENTS w/ PROVIDER						CONFIRM SERVICE REQUIREMENTS w/ PROVIDER
36	1	DIPPERWELL					1-1/2	F5	P.C. EXTEND DRAIN LINE TO FLOOR SINK

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**PLUMBING WASTE ROUGH-IN PLAN**  
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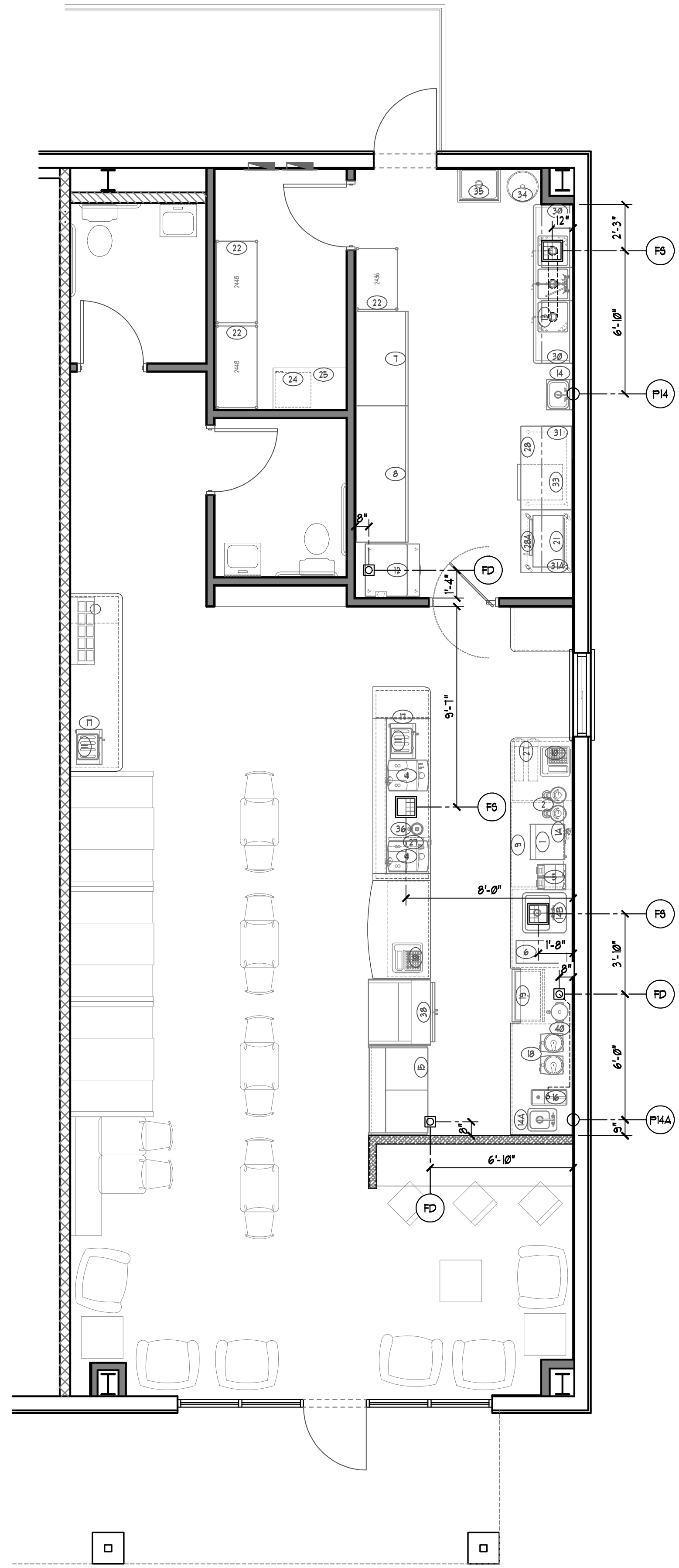
PROJECT MANAGER  
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 KevinB@c-tdesign.com

**PJ's Coffee**  
 Gonzales, Louisiana



JOB NO. 2012-148

SHEET NUMBER  
**K5**  
 OF 6



**PLUMBING WASTE ROUGH-IN PLAN**  
 SCALE: 1/4" = 1'-0"

### PLUMBING NOTES

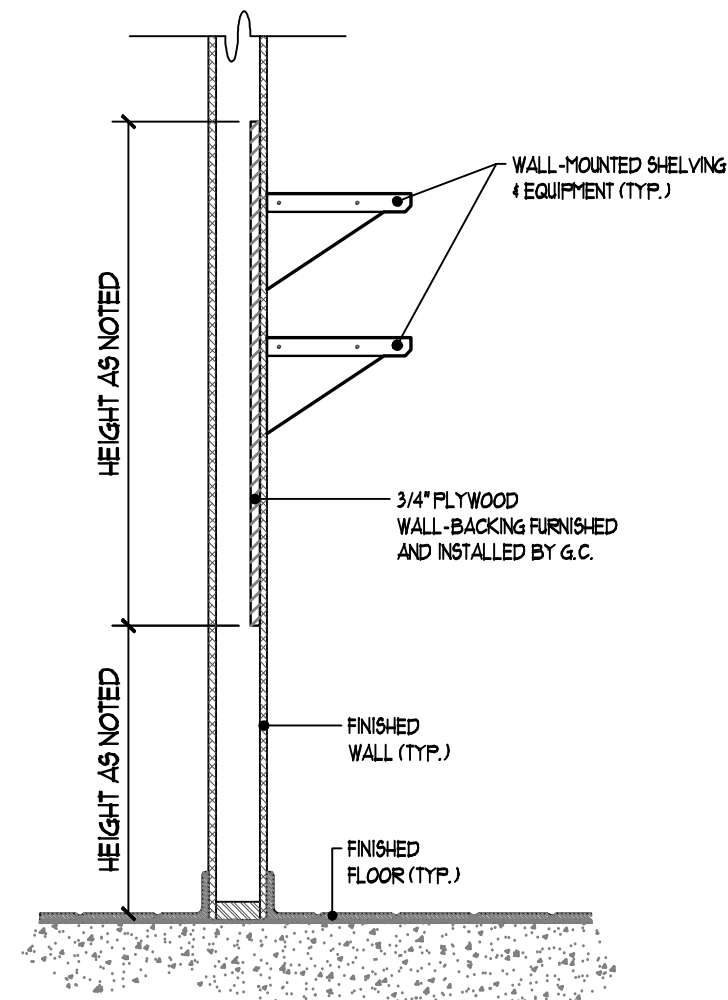
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HD	○	HUB DRAIN
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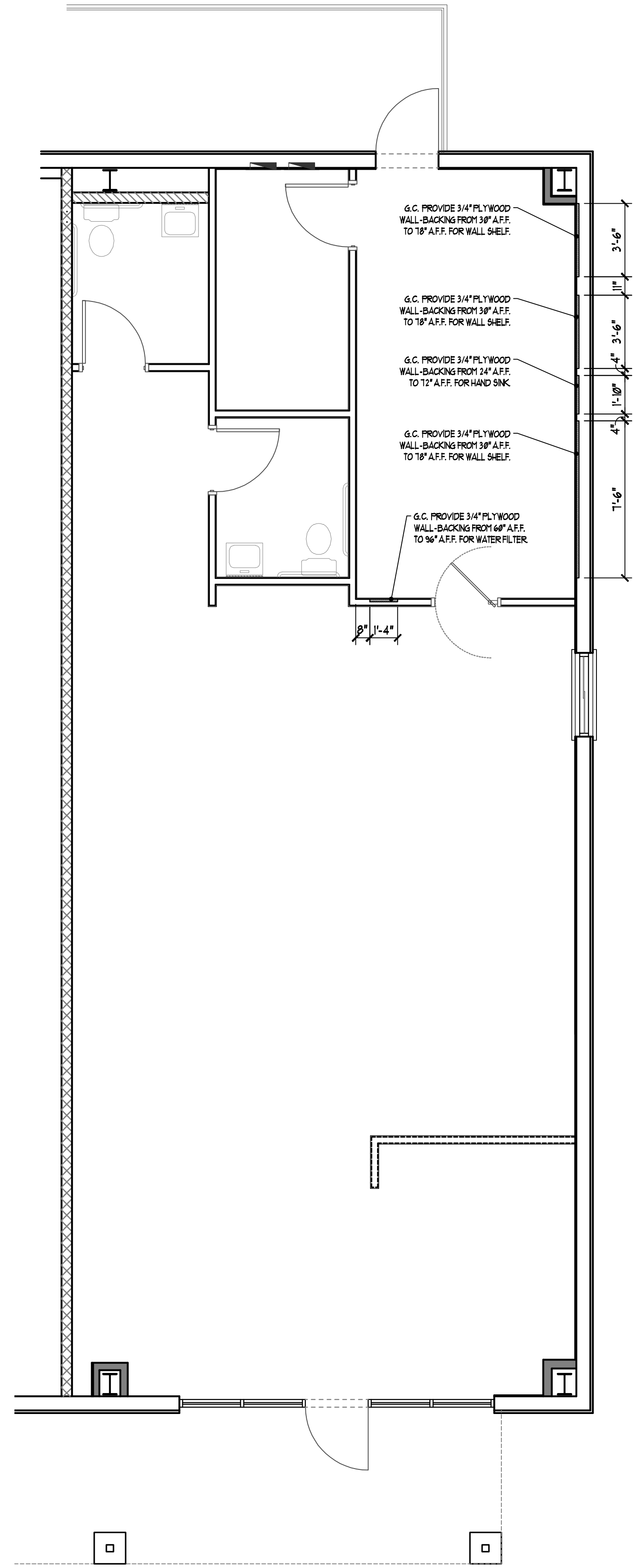
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N.I.F.S.C.	NOT IN FOOD SERVICE CONTRACT
P.C.	PLUMBING CONTRACTOR
PED	PEDESTAL RECEPTACLE
STUB	SERVICE UP FROM FINISHED FLOOR



**1 WALL-BACKING DETAIL**  
SCALE: 1/4"

**NOTE TO G.C.:**  
WALL-BACKING TO BE USED AT ALL LOCATIONS INDICATED UNLESS WALL IS TO BE COMPOSED OF MASONRY BLOCK.



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

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