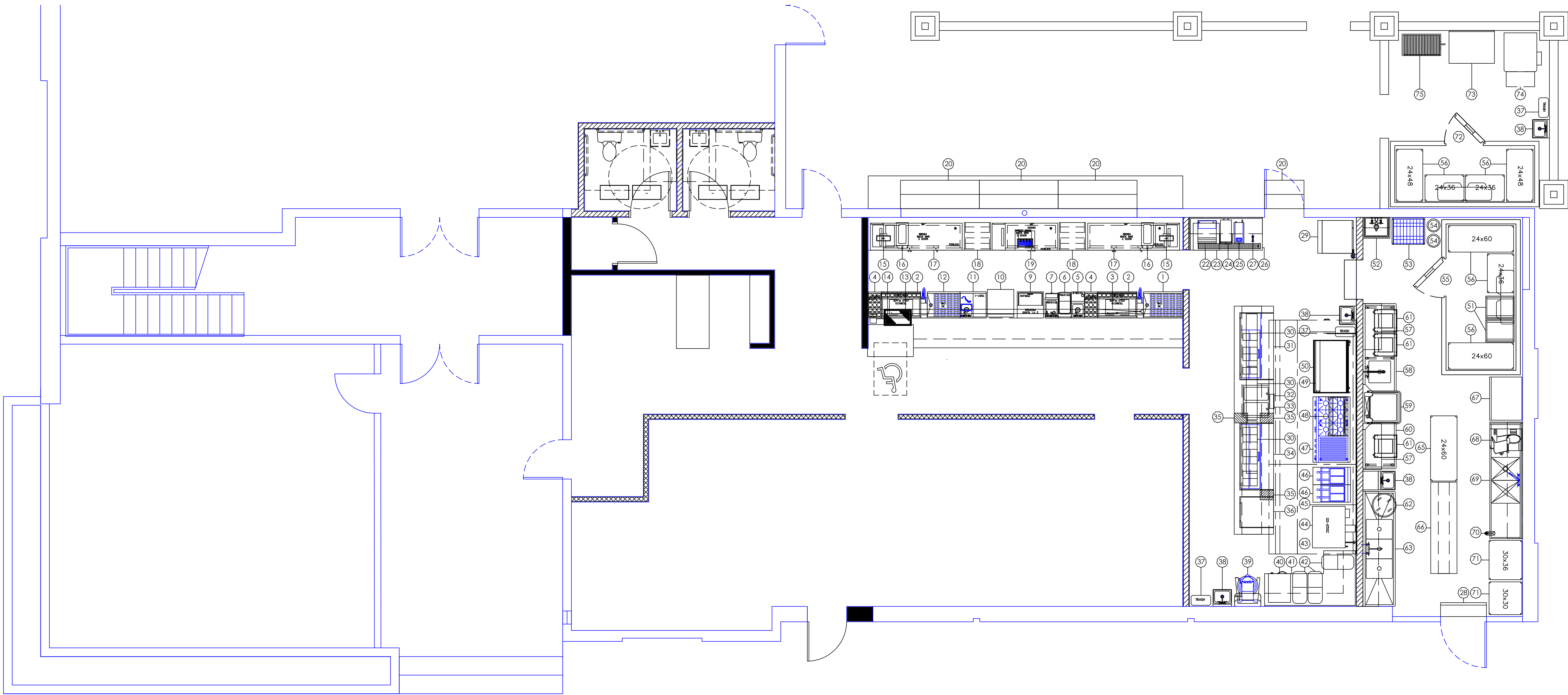
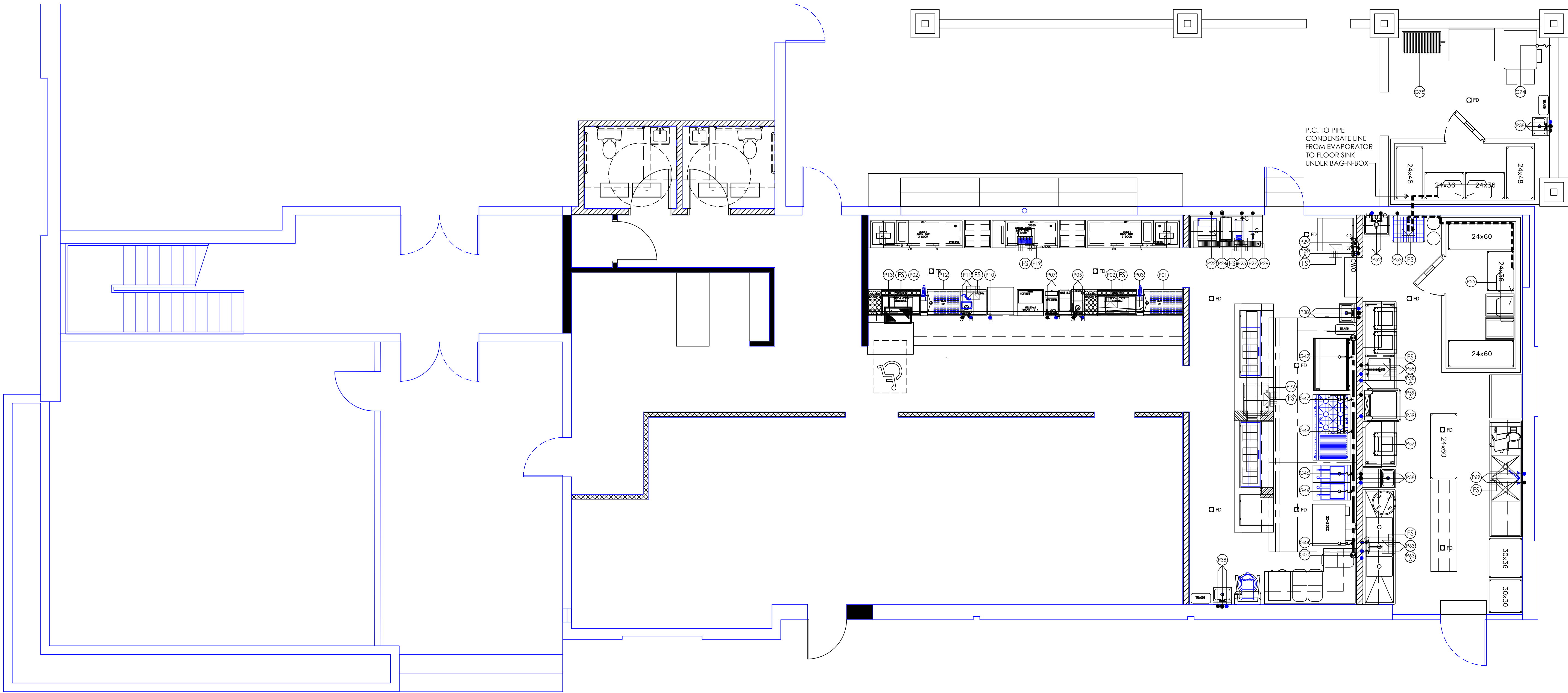




EQUIPMENT SCHEDULE

NO.	QTY	DESCRIPTION	MANUFACTURER	MODEL NO.	COMMENTS	NO.	QTY	DESCRIPTION	MANUFACTURER	MODEL NO.	COMMENTS	NO.	QTY	DESCRIPTION	MANUFACTURER	MODEL NO.	COMMENTS
1	1	DRAINBOARD GLASSRACK	PERLUCK	SC36		26	1	BEVERAGE COUNTER	CUSTOM	CUSTOM	WITH WALL SHELVES	51	2	BUN PAN RACKS	JOHN BOOS	ABPR-1820-RKD	
2	2	JOCKEY STATION WITH SPEEDRAIL	PERLUCK	TS36IC10-EC10	AND SODA GUN HOLDER	27	1	GLASS FILLER FAUCET	FISHER	12513		52	1	MOP SINK WITH SERVICE FAUCET	JOHN BOOS	PBMS2016-12	AND UTILITY SHELF
3	LOT	DRINK RAIL ASSEMBLY	CUSTOM	CUSTOM		28	1	AIR CURTAIN	MARS	N242-1UA-OB		53	1	BAG-N-BOX	BY OWNER	---	
4	2	STEP-UP LIQUOR DISPLAY	PERLUCK	TS12LS		29	1	ICE MACHINE WITH ICE BIN, FILTER	HOSHIZAKI	KM-1601MRJ3/B-500SF	AND REMOTE CONDENSER	54	LOT	CO2 TANKS	BY OWNER	---	
5	1	BLENDER STATION DUMP SINK	PERLUCK	TS12BLW		30	3	HEAT LAMPS	MARSHALL AIR	500795	WITH INFINITE SWITCHES	55	LOT	WALK-IN COOLERASSEMBLY	AIRDYNE	CUSTOM	W/ COMPRESSOR & EVAP.
6	1	TRASH CHUTE	PERLUCK	TS12TRA		31	1	SANDWICH TOP REFRIGERATOR	TRUE	TSSU-60-12-HC		56	7	WALK-IN COOLER SHELVING	NEXEL	EZ SERIES	
7	1	HAND SINK	PERLUCK	TS12HSN		32	1	DROP-IN HOT WELLS	WELLS	MOD-200TDM		57	2	SLANTED WALL SHELF	CUSTOM	CUSTOM	
8	--	SPARE NUMBER	---	---		33	LOT	CHEFS COUNTER WITH DBL OVERHELF	CUSTOM	CUSTOM		58	1	SOILED DISHTABLE ASSEMBLY	JOHN BOOS	SDT6-S84SBK-R-M	WITH PRE-RINSE FAUCET
9	1	MUG FROSTER	PERLUCK	FR24		34	1	SANDWICH TOP REFRIGERATOR	TRUE	TSSU-60-16D-4-HC	WITH DRAWERS	59	1	HIGH TEMP VENTLESS DISHMACHINE	ECOLAB	ES-2000HT VAPORVENT	
10	1	GLASSWASHER	ECOLAB BY OWNER	---		35	3	PRINTERS	BY OWNER	---		60	1	CLEAN DISHTABLE	JOHN BOOS	CDT6-S48SBK-L-M	
11	1	DRAINBOARD DUMP SINK	PERLUCK	7057-1		36	1	UNDERCOUNTER FREEZER	TRUE	TUC-27F-ADA-HC		61	3	GLASS RACK DOLLIES	JOHN BOOS	D2020-GT	
12	1	DRAINBOARD GLASSRACK	PERLUCK	SC30		37	LOT	TRASH RECEPTACLES	RUBBERMAID	---		62	LOT	TRASH RECEPTACLES	RUBBERMAID	---	
13	1	SERVICE BAR DRAINER TOP	CUSTOM	CUSTOM		38	4	HAND SINK	JOHN BOOS	PBHS-W-1410-SSLR		63	LOT	THREE COMPARTMENT SINK	JOHN BOOS	3B18244-2D24	WITH POTRACK OVERSHELF
14	1	SERVICE BAR PRINTER	BY OWNER	---		39	1	FLOOR MIXER	GLOBE	SP30	WITH ACCESSORY RACK	64	--	SPARE NUMBER	---	---	
15	2	P.O.S. STATION	BY OWNER	---		40	1	WARMING DRAWER	WELLS	RWN-2		65	1	MOBILE SHELVING UNIT	NEXEL	EZ SERIES	
16	2	MARGARITA MACHINE	FROSTY FACTORY	117A		41	1	BAKERS TABLE	CUSTOM	CUSTOM		66	1	MOBILE WORKTABLE WITH DBL OVERSHELF	CUSTOM	CUSTOM	
17	2	BACKBAR COOLER	PERLUCK	BB584	WITH GLASS DOORS	42	3	INGREDIENT BINS	CAMBRO	IBS20148		67	1	REACH IN FREEZER	TRUE	T-35F-HC	
18	2	BACKBAR LIQUOR DISPLAY	PERLUCK	CFG-DB-DBLS24		43	LOT	EXHAUST HOOD	CAPTIVE AIRE	CUSTOM		68	1	SLICER	GLOBE	S13	
19	1	KEG COOLER WITH TOWER	PERLUCK	DD560		44	1	DOUBLE DECK CONVECTION OVEN	SOUTHBEND	GS/25SC		69	1	TWO COMPARTMENT SINK	CUSTOM	CUSTOM	WITH WALL SHELVES
20	4	RECESSED AIR CURTAIN	MARS	(3) PH1072-2UA-PW	(1) PH1036-1UA-PW	45	LOT	STAINLESS STEEL WALL PANELING	CUSTOM	CUSTOM		70	1	CAN OPENER	EDLUND	S-11	
21	--	SPARE NUMBER	---	---		46	2	FRYER	SOUTHBEND	SBI4R		71	2	DRY STORAGE SHELVING	EAGLE	(1) 3036E, (1) 3030E	
22	1	ESPRESSO MACHINE	BY OWNER	---		47	1	SIX BURNER WITH 24" CHARBROILER	SOUTHBEND	4601DD-2CR		72	LOT	WALK-IN COOLERASSEMBLY	AIRDYNE	CUSTOM	W/ COMPRESSOR & EVAP.
23	1	UNDERCOUNTER REFRIGERATOR	TRUE	TUC-24-HC		48	1	SALAMANDER	SOUTHBEND	P36-RAD		73	1	WORKTABLE	JOHN BOOS	ST4R5-3048SSK-M	
24	1	ICED TEA BREWER	BY OWNER	---		49	1	COUNTERTOP GRIDDLE	SOUTHBEND	HDG-48		74	1	MULTI-USE SMOKER	OLE HICKORY PITTS	---	
25	1	COFFEE MAKER	BY OWNER	---		50	1	REFRIGERATED EQUIPMENT STAND	TRUE	TRCB-48		75	1	ROTISSERIE BBQ GRILL	SPIESSGRILLER	---	



PLUMBING SCHEDULE													
NO.	UTILITY	SIZE	HEIGHT A.F.F.	LOC.	BTU	COMMENTS	NO.	UTILITY	SIZE	HEIGHT A.F.F.	LOC.	BTU	COMMENTS
FD	FLOOR DRAIN	3"	-1/2"	FLOOR		AREA FLOOR DRAIN		HOT & COLD WATER	1/2"	38"	WALL		MOP SINK: SERVICE FAUCET
FS	FLOOR SINK	3"	FLUSH	FLOOR		TO RECEIVE INDIRECT WASTE	P52	DRAIN	2"	-1/2"	FLOOR		MOP SINK: DRAIN
P01	INDIRECT DRAIN	1/2"	---	---		DRAINBOARD GLASSRACK	P53	COLD WATER	1/2"	68"	WALL		BAG-N-BOX: BACK FLOW PREVENTER
P02	INDIRECT DRAIN	3/4"	---	---		JOCKEY STATION		INDIRECT DRAIN	1"	---	---		BAG-N-BOX: BACK FLOW PREVENTER
P03	INDIRECT DRAIN	1/2"	---	---		SODA GUN HOLDER	P55	INDIRECT DRAIN	3/4"	---	---		WALK-IN COOLER: EVAPORATOR
P05	INDIRECT DRAIN	1/2"	---	---		DRINK RAIL ASSEMBLY	P57	INDIRECT DRAIN	1/2"	---	---		SLANTED WALL SHELF
	HOT & COLD WATER	3/8"	8"	WALL		BLENDER STATION DUMP SINK		HOT & COLD WATER	1/2"	8"	WALL		SOILED DISHTABLE ASSEMBLY
	INDIRECT DRAIN	1-1/2"	---	---		BLENDER STATION DUMP SINK	P58	INDIRECT DRAIN	1-1/2"	---	---		SOILED DISHTABLE ASSEMBLY
	HOT & COLD WATER	3/8"	8"	WALL		HAND SINK	P58A	HOT WATER	3/8"	8"	WALL		ECOLAB
P07	INDIRECT DRAIN	1-1/2"	---	---		HAND SINK	P59	110° HOT WATER	1/2"	12"	WALL		HIGH TEMP VENTLESS DISHMACHINE
P10	HOT WATER	1/2"	8"	WALL		GLASSWASHER: SEE NOTE B		INDIRECT DRAIN	2"	---	---		HIGH TEMP VENTLESS DISHMACHINE
P11	HOT & COLD WATER	3/8"	8"	WALL		DRAINBOARD DUMP SINK	P59A	COLD WATER	3/8"	56"	WALL		HIGH TEMP VENTLESS DISHMACHINE
	INDIRECT DRAIN	1-1/2"	---	---		DRAINBOARD DUMP SINK	P63	HOT & COLD WATER	1/2"	8"	WALL		THREE COMPARTMENT SINK
P12	INDIRECT DRAIN	1/2"	---	---		DRAINBOARD GLASSRACK		(3) INDIRECT DRAIN	1-1/2"	---	---		THREE COMPARTMENT SINK
P13	INDIRECT DRAIN	1/2"	---	---		SERVICE BAR DRAINER TOP	P63A	HOT WATER	3/8"	8"	WALL		ECOLAB
P19	INDIRECT DRAIN	1/2"	---	---		KEG COOLER WITH TOWER	P69	HOT & COLD WATER	1/2"	8"	WALL		TWO COMPARTMENT SINK
	COLD WATER	3/8"	48"	WALL		ESPRESSO MACHINE		(2) INDIRECT DRAIN	1-1/2"	---	---		TWO COMPARTMENT SINK
P22	INDIRECT DRAIN	1-1/4"	---	---		ESPRESSO MACHINE	P74	INDIRECT DRAIN	1-1/2"	---	---		ROTISSERIE BBQ GRILL
P24	COLD WATER	1/2"	48"	WALL		ICED TEA BREWER	G00	NATURAL GAS	TBD	12"	WALL	936, 000	GAS MAIN
P25	COLD WATER	1/2"	48"	WALL		COFFEE MAKER	G44	NATURAL GAS	3/4"	12"	WALL	180, 000	DOUBLE DECK CONVECTION OVEN
P26	INDIRECT DRAIN	1"	---	---		BEVERAGE COUNTER : ICE TROUGH	G46	NATURAL GAS	3/4"	12"	WALL	122, 000	FRYER
P27	COLD WATER	1/2"	12"	WALL		GLASS FILLER FAUCET	G47	NATURAL GAS	3/4"	12"	WALL	352, 000	SIX BURNER WITH 24" CHARBROILER
P29	POTABLE WATER	1/2"	---	---		ICE MACHINE: SEE NOTE D	G48	NATURAL GAS	3/4"	72"	WALL	40, 000	SALAMANDER
	INDIRECT DRAIN	3/4"	---	---		ICE BIN	G49	NATURAL GAS	3/4"	12"	WALL	120, 000	COUNTERTOP GRIDDLE
P29A	COLD WATER	3/8"	80"	WALL		ICE FILTER: SEE NOTE D	G74	NATURAL GAS	3/4"	12"	WALL	40, 000	SMOKER
P32	INDIRECT DRAIN	1/2"	---	---		DROP-IN HOT WELLS	G75	---	---	---	---	---	ROTISSERIE BBQ GRILL: VERIFY REQUIREMENTS
	HOT & COLD WATER	1/2"	24"	WALL		HAND SINK							
P38	SANITARY WASTE	1-1/2"	22"	WALL		HAND SINK							

PLUMBING NOTES	
A.	ALL HANDSINKS MUST BE TEMPERED TO 110°F.
B.	3/4" MALE GARDEN HOSE CONNECTION (CONNECT TO A 1/2" ID WATER LINE).
C.	PLUMBER TO PIPE SINKS, WALK-IN EVAPORATOR, GLASSWASHER, ESPRESSO MACHINE, ICE TROUGH, ICE MAKER, ICE BIN, BACK FLOW PREVENTER, DISHMACHINE, SLANTED WALL SHELF, DRAINBOARDS, JOCKEY STATIONS, SODA GUN HOLDERS, BEER TOWER, DRINK RAIL AND SERVICE BAR DRAINER TOP TO NEAREST FLOOR SINK.
D.	P.C. TO PIPE POTABLE WATER FROM ICE FILTER TO ICE MACHINE.
E.	VENDOR TO PIPE FILTERED WATER TO ESPRESSO, ICED TEA BREWER AND COFFEE MACHINE.
F.	OWNER TO CONFIRM REQUIREMENTS FOR SMOKER AND ROTISSERIE GRILL.
G.	ALL DIMENSIONS SHOWN FOR FLOOR PENETRATIONS AND WATER CONNECTIONS ARE SHOWN FROM WALL TO FINISHED WALL.
H.	BUILDING DEPARTMENT TO CONFIRM VENTILATION REQUIREMENTS FOR SMOKER AND ROTISSERIE GRILL.

PLUMBING SYMBOLS		
●	HOT WATER	HW HOT WATER
●	COLD WATER	CW COLD WATER
⊙	GAS LINE	A.F.F. ABOVE FINISHED FLOOR
⊙	FLOOR DRAIN	FD FLOOR DRAIN
⊙	FLOOR SINK WITH FULL GRATE	FS FLOOR SINK
⊙	FLOOR SINK WITH HALF GRATE	BTB BRANCH TO CONNECTION ON EQUIPMENT
GPH	GALLONS PER HOUR	DFA DOWN FROM ABOVE
GPM	GALLONS PER MINUTE	EL ELEVATION ABOVE FINISHED FLOOR
SU	STUB UP ABOVE FINISHED FLOOR	

LC KITCHEN & BAR DESIGNS

7032 788-1900

luc@lckitchendesigns.com

www.lckitchendesigns.com

REVISION

DATE

BY

BISCUITS AND BOURBON

PLUMBING PLAN

Date

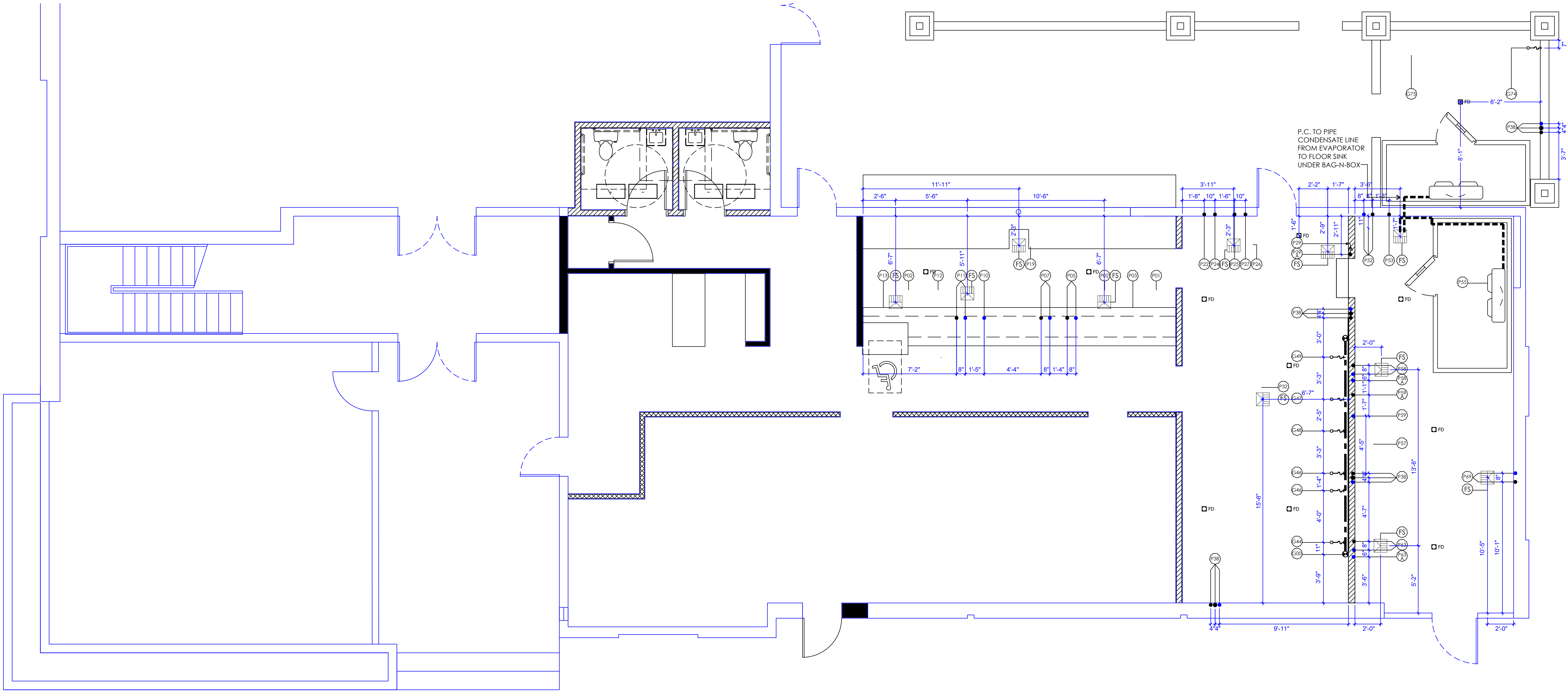
8/10/2019

Scale

1/4"=1'-0"

Sheet

FS102



PLUMBING SCHEDULE													
NO.	UTILITY	SIZE	HEIGHT A.F.F.	LOC.	BTU	COMMENTS	NO.	UTILITY	SIZE	HEIGHT A.F.F.	LOC.	BTU	COMMENTS
FD	FLOOR DRAIN	3"	-1/2"	FLOOR		AREA FLOOR DRAIN		HOT & COLD WATER	1/2"	38"	WALL		MOP SINK: SERVICE FAUCET
FS	FLOOR SINK	3"	FLUSH	FLOOR		TO RECEIVE INDIRECT WASTE	P52	DRAIN	2"	-1/2"	FLOOR		MOP SINK: DRAIN
P01	INDIRECT DRAIN	1/2"	---	---		DRAINBOARD GLASSRACK	P53	COLD WATER	1/2"	68"	WALL		BAG-N-BOX: BACK FLOW PREVENTER
P02	INDIRECT DRAIN	3/4"	---	---		JOCKEY STATION		INDIRECT DRAIN	1"	---	---		BAG-N-BOX: BACK FLOW PREVENTER
P03	INDIRECT DRAIN	1/2"	---	---		SODA GUN HOLDER	P55	INDIRECT DRAIN	3/4"	---	---		WALK-IN COOLER: EVAPORATOR
		1/2"	---	---		DRINK RAIL ASSEMBLY	P57	INDIRECT DRAIN	1/2"	---	---		SLANTED WALL SHELF
P05	HOT & COLD WATER	3/8"	8"	WALL		BLENDER STATION DUMP SINK		HOT & COLD WATER	1/2"	8"	WALL		SOILED DISHTABLE ASSEMBLY
	INDIRECT DRAIN	1-1/2"	---	---		BLENDER STATION DUMP SINK	P58	INDIRECT DRAIN	1-1/2"	---	---		SOILED DISHTABLE ASSEMBLY
P07	HOT & COLD WATER	3/8"	8"	WALL		HAND SINK	P58A	HOT WATER	3/8"	8"	WALL		ECOLAB
	INDIRECT DRAIN	1-1/2"	---	---		HAND SINK	P59	110° HOT WATER	1/2"	12"	WALL		HIGH TEMP VENTLESS DISHMACHINE
P10	HOT WATER	1/2"	8"	WALL		GLASSWASHER: SEE NOTE B		INDIRECT DRAIN	2"	---	---		HIGH TEMP VENTLESS DISHMACHINE
P11	HOT & COLD WATER	3/8"	8"	WALL		DRAINBOARD DUMP SINK	P59A	COLD WATER	3/8"	56"	WALL		HIGH TEMP VENTLESS DISHMACHINE
	INDIRECT DRAIN	1-1/2"	---	---		DRAINBOARD DUMP SINK	P63	HOT & COLD WATER	1/2"	8"	WALL		THREE COMPARTMENT SINK
P12	INDIRECT DRAIN	1/2"	---	---		DRAINBOARD GLASSRACK		(3) INDIRECT DRAIN	1-1/2"	---	---		THREE COMPARTMENT SINK
P13	INDIRECT DRAIN	1/2"	---	---		SERVICE BAR DRAINER TOP	P63A	HOT WATER	3/8"	8"	WALL		ECOLAB
P19	INDIRECT DRAIN	1/2"	---	---		KEG COOLER WITH TOWER	P69	HOT & COLD WATER	1/2"	8"	WALL		TWO COMPARTMENT SINK
	COLD WATER	3/8"	48"	WALL		ESPRESSO MACHINE		(2) INDIRECT DRAIN	1-1/2"	---	---		TWO COMPARTMENT SINK
P22	INDIRECT DRAIN	1-1/4"	---	---		ESPRESSO MACHINE	P74	INDIRECT DRAIN	1-1/2"	---	---		ROTISSERIE BBQ GRILL
P24	COLD WATER	1/2"	48"	WALL		ICED TEA BREWER	G00	NATURAL GAS	TBD	12"	WALL	936, 000	GAS MAIN
P25	COLD WATER	1/2"	48"	WALL		COFFEE MAKER	G44	NATURAL GAS	3/4"	12"	WALL	180, 000	DOUBLE DECK CONVECTION OVEN
P26	INDIRECT DRAIN	1"	---	---		BEVERAGE COUNTER : ICE TROUGH	G46	NATURAL GAS	3/4"	12"	WALL	122, 000	FRYER
P27	COLD WATER	1/2"	12"	WALL		GLASS FILLER FAUCET	G47	NATURAL GAS	3/4"	12"	WALL	352, 000	SIX BURNER WITH 24" CHARBROILER
P29	POTABLE WATER	1/2"	---	---		ICE MACHINE: SEE NOTE D	G48	NATURAL GAS	3/4"	72"	WALL	40, 000	SALAMANDER
	INDIRECT DRAIN	3/4"	---	---		ICE BIN	G49	NATURAL GAS	3/4"	12"	WALL	120, 000	COUNTERTOP GRIDDLE
P29A	COLD WATER	3/8"	80"	WALL		ICE FILTER: SEE NOTE D	G74	NATURAL GAS	3/4"	12"	WALL	40, 000	SMOKER
P32	INDIRECT DRAIN	1/2"	---	---		DROP-IN HOT WELLS	G75	---	---	---	---	---	ROTISSERIE BBQ GRILL: VERIFY REQUIREMENTS
	HOT & COLD WATER	1/2"	24"	WALL		HAND SINK							
P38	SANITARY WASTE	1-1/2"	22"	WALL		HAND SINK							

PLUMBING NOTES	
A.	ALL HANDSINKS MUST BE TEMPERED TO 110°F.
B.	3/4" MALE GARDEN HOSE CONNECTION (CONNECT TO A 1/2" ID WATER LINE).
C.	PLUMBER TO PIPE SINKS, WALK-IN EVAPORATOR, GLASSWASHER, ESPRESSO MACHINE, ICE TROUGH, ICE MAKER, ICE BIN, BACK FLOW PREVENTER, DISHMACHINE, SLANTED WALL SHELF, DRAINBOARDS, JOCKEY STATIONS, SODA GUN HOLDERS, BEER TOWER, DRINK RAIL AND SERVICE BAR DRAINER TOP TO NEAREST FLOOR SINK.
D.	P.C. TO PIPE POTABLE WATER FROM ICE FILTER TO ICE MACHINE.
E.	VENDOR TO PIPE FILTERED WATER TO ESPRESSO, ICED TEA BREWER AND COFFEE MACHINE.
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PLUMBING SYMBOLS		
●	HOT WATER	HW HOT WATER
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⊙	GAS LINE	A.F.F. ABOVE FINISHED FLOOR
⊙	FLOOR DRAIN	FD FLOOR DRAIN
⊙	FLOOR SINK WITH FULL GRATE	FS FLOOR SINK
⊙	FLOOR SINK WITH HALF GRATE	BTB BRANCH TO CONNECTION ON EQUIPMENT
GPH	GALLONS PER HOUR	DFA DOWN FROM ABOVE
GPM	GALLONS PER MINUTE	EL ELEVATION ABOVE FINISHED FLOOR
SU	STUB UP ABOVE FINISHED FLOOR	

LC KITCHEN & BAR DESIGNS

7032 788-1900

luc@lckitchenandbar.com

www.lckitchenandbar.com

DATE

REVISION

BY

BISCUITS AND BOURBON

PLUMBING ROUGH-INS

Date

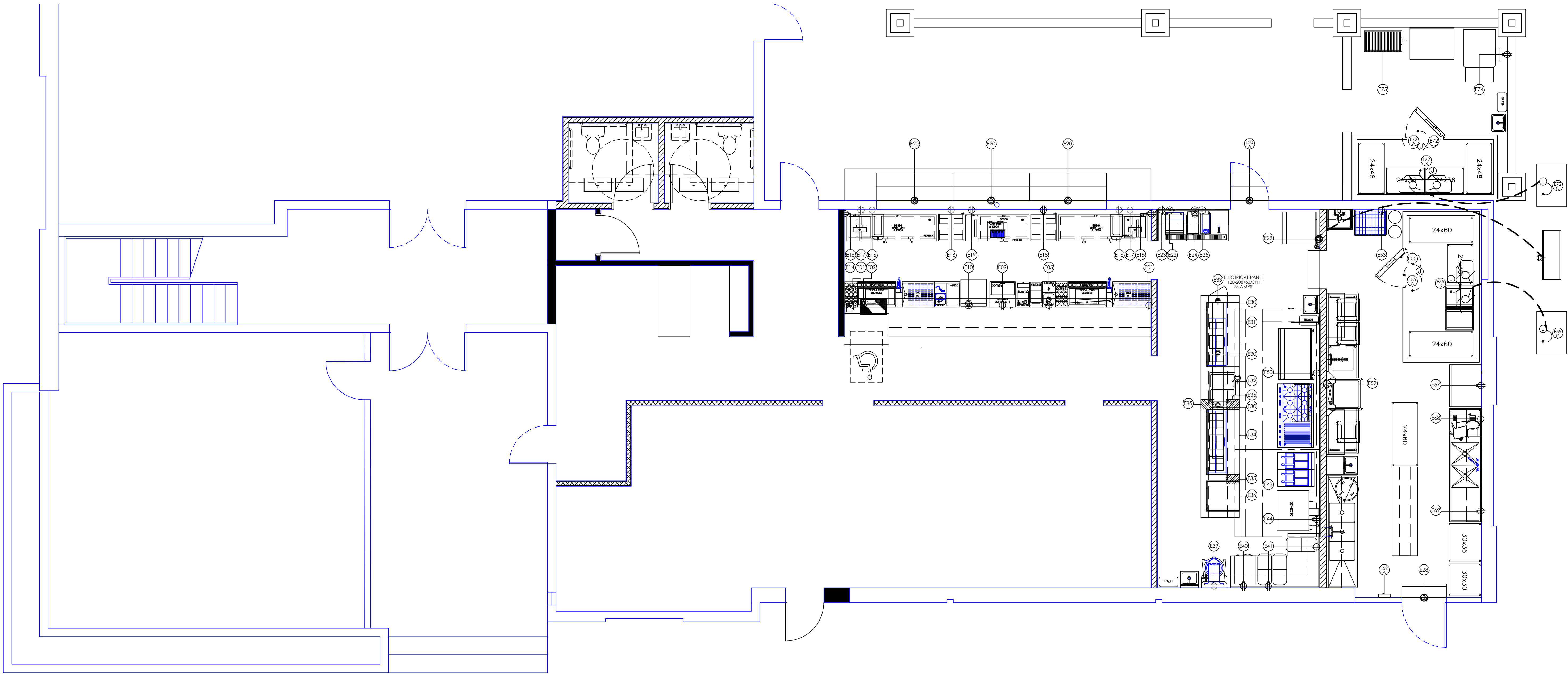
8/10/2019

Scale

1/4"=1'-0"

Sheet

FS102.1



ELECTRICAL SCHEDULE

NO.	VOLTS	PH.	AMPS	HEIGHT A.F.F.	CONN.	COMMENTS	NO.	VOLTS	PH.	AMPS	HEIGHT A.F.F.	CONN.	COMMENTS
E01	115	1	15.0 A	UNDER BAR TOP	DCO	CONTINUOUS UNDERBAR LIGHTING: 50FT CANDLES	E35	115	1	5.0 A	ELEC. PANEL	---	PRINTERS/ DATA
E02	115	1	12.0 A	12"	DCO	CARBONATOR	E36	115	1	2.3 A	ELEC. PANEL	---	UNDERCOUNTER FREEZER
E05	115	1	15.0 A	12"	DCO	BLENDER STATION DUMP SINK	E39	115	1	16.0 A	24"	DCO	FLOOR MIXER: NEMA 5-20P
E09	115	1	6.0 A	12"	DCO	MUG FROSTER: 15AMP DEDICATED CIRCUIT REQUIRED	E40	115	1	7.5 A	18"	DCO	WARMING DRAWER
E10	115	1	10.0 A	12"	JBOX	GLASSWASHER	E41	115	1	15.0 A	48"	DCO	GENERAL CONVENIENCE OUTLET
E14	115	1	5.0 A	UNDER BAR TOP	DCO	SERVICE BAR PRINTER/ DATA	E43	---	---	---	---	---	EXHAUST HOOD: REFER TO SHOP DRAWINGS
E15	115	1	15.0 A	52"	DCO	P.O.S. STATION/DATA	E44	115	1	8.9 A	16"	DCO	DOUBLE DECK CONVECTION OVEN
E16	115	1	12.0 A	52"	DCO	MARGARITA MACHINE: 20AMP CIRCUIT BREAKER REQUIRED	E50	115	1	8.9 A	42"	DCO	DOUBLE DECK CONVECTION OVEN
E17	115	1	7.0 A	16"	DCO	BACKBAR COOLER: 15AMP DEDICATED CIRCUIT REQUIRED	E51	115	1	5.4 A	16"	DCO	REFRIGERATED EQUIPMENT STAND
E18	115	1	5.0 A	16"	DCO	BACKBAR LIQUOR DISPLAY	E53	115	1	12.0 A	48"	DCO	BAG-N-BOX
E19	115	1	7.0 A	16"	DCO	KEG COOLER: 15AMP DEDICATED CIRCUIT REQUIRED	E55	115	1	350w	DFA	JBOX	WALK-IN COOLER: LIGHTS
E20	115	1	10.2 A	VERIFY	JBOX	RECESSED AIR CURTAIN	E55A	208	1	7.8 A	DFA	JBOX	WALK-IN: DOOR HEATER
E20A	115	1	5.1 A	VERIFY	JBOX	RECESSED AIR CURTAIN	E55B	115	1	1.8 A	DFA	JBOX	WALK-IN COOLER EVAPORATOR
E22	208	1	20.0 A	50"	SCO	ESPRESSO MACHINE: SEE NOTE E	E55C	208	1	6.6 A	DFA	JBOX	WALK-IN COOLER COMPRESSOR: 15 AMP CIRCUIT BREAKER
E23	115	1	2.0 A	16"	DCO	UNDERCOUNTER REFRIGERATOR	E59	208	3	46.8 A	24	JBOX	HIGH TEMP VENTLESS DISHMACHINE
E24	115	1	14.4 A	50"	SCO	ICED TEA BREWER: SEE NOTE E	E59A	208	3	60.0 A	60"	SPC	HIGH TEMP VENTLESS DISHMACHINE: QUICK DISCONNECT
E25	208	1	29.1 A	50"	JBOX	COFFEE MAKER: SEE NOTE E	E67	115	1	9.6 A	86"	DCO	REACH IN FREEZER
E28	115	1	5.1 A	VERIFY	JBOX	AIR CURTAIN	E68	115	1	2.5 A	48"	DCO	(GFI) SLICER
E29	208-230	3	12.9 A	88"	JBOX	ICE MACHINE: 20 AMP MAX FUSE SIZE, SEE NOTE B	E69	115	1	15.0 A	48"	DCO	(GFI) GENERAL CONVENIENCE OUTLET
E30	208	1	2100w	---	---	INTERWIRING TO REMOTE CONDENSER: SEE NOTE B	E72	115	1	350w	DFA	JBOX	WALK-IN COOLER: LIGHTS
E31	115	1	6.5 A	ELEC. PANEL	---	HEAT LAMPS	E72A	208	1	7.8 A	DFA	JBOX	WALK-IN: DOOR HEATER
E32	208	1	2480w	ELEC. PANEL	---	SANDWICH TOP REFRIGERATOR	E72B	115	1	1.8 A	DFA	JBOX	WALK-IN COOLER EVAPORATOR
E33	120-208	3	75.0 A	DFA	SPC	CHEFS COUNTER: ELECTRICAL PANEL	E72C	208	1	6.6 A	DFA	JBOX	WALK-IN COOLER COMPRESSOR: 15 AMP CIRCUIT BREAKER
E34	115	1	6.5 A	ELEC. PANEL	---	SANDWICH TOP REFRIGERATOR	E74	115	1	15.0 A	48"	DCO	(GFI) SMOKER
							E75	---	---	---	---	---	ROTISSERIE BBQ GRILL: VERIFY REQUIREMENTS

ELECTRICAL NOTES

- ALL ELECTRICAL CONNECTIONS UNDER THE EXHAUST HOOD NEEDS TO BE ON A SHUNT BREAKER.
- ELECTRICAL POWER FOR REMOTE CONDENSER IS SUPPLIED FROM THE ICE MAKER. LOCATION OF REMOTE CONDENSER TO BE CONFIRMED BY ARCHITECT. ALL ROOF PENETRATIONS FOR ELECTRICAL AND REFRIGERATION LINES TO BE DONE BY G.C.
- WALK-IN COOLER COMPRESSORS TO BE LOCATED ON ROOF OF BUILDING. EXACT LOCATION TO BE CONFIRMED BY ARCHITECT. E.C. TO PROVIDE NECESSARY INTER-WIRING BETWEEN COMPRESSOR AND EVAPORATOR.
- OWNER TO CONFIRM REQUIREMENTS FOR COFFEE EQUIPMENT.
- POWER FOR CHEFS COUNTER COMPONENTS AND OVERSHELF STRUCTURE TO COME DOWN FROM ABOVE THROUGH CHASE TO ELECTRICAL PANEL BUILT INTO COUNTER.
- BUILDING DEPARTMENT TO CONFIRM VENTILATION REQUIREMENTS FOR SMOKER AND ROTISSERIE GRILL.

ELECTRICAL SYMBOLS

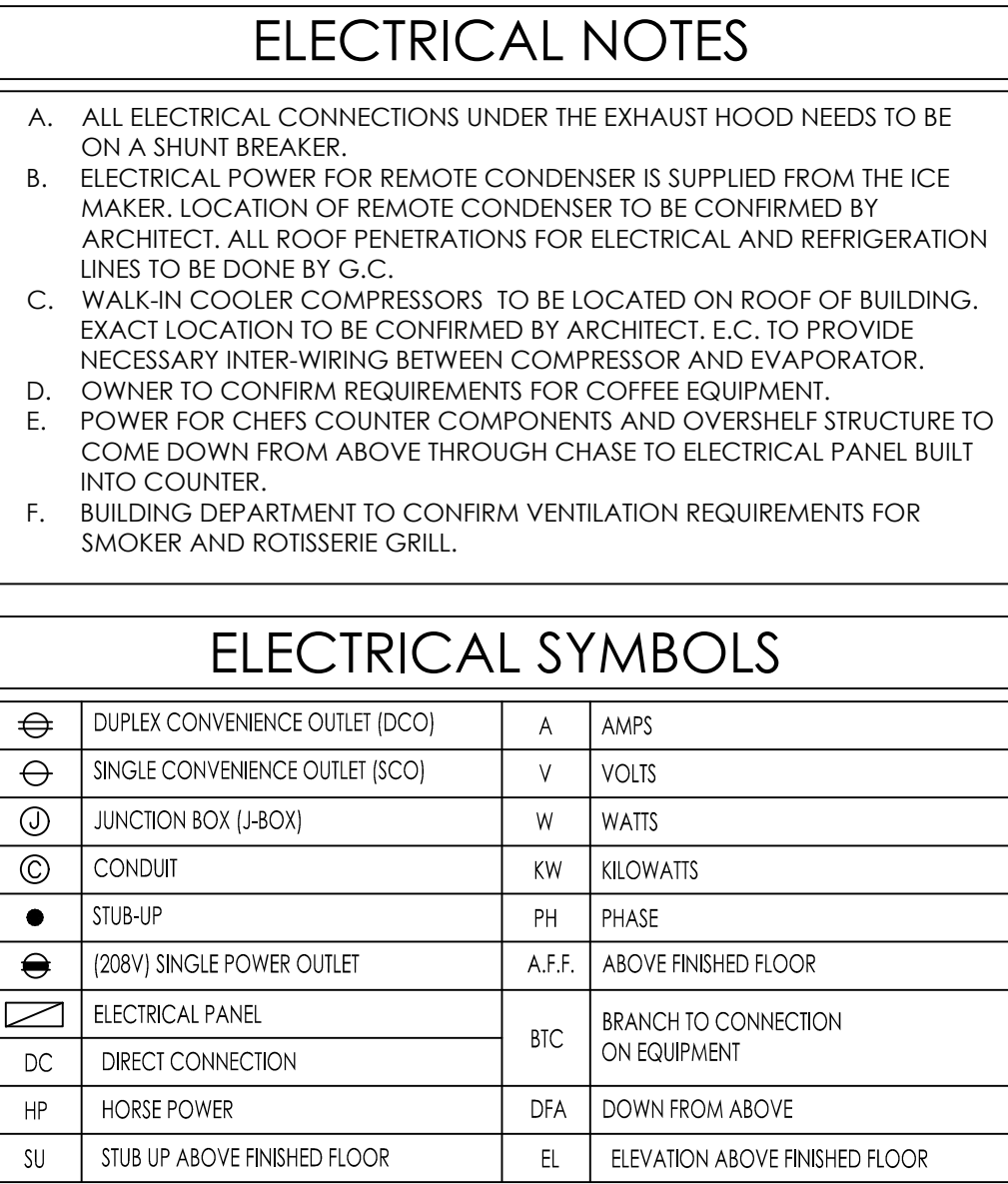
	DUPLEX CONVENIENCE OUTLET (DCO)	A	AMPS
	SINGLE CONVENIENCE OUTLET (SCO)	V	VOLTS
	JUNCTION BOX (J-BOX)	W	WATTS
	CONDUIT	KW	KILOWATTS
	STUB-UP	PH	PHASE
	(208V) SINGLE POWER OUTLET	A.F.F.	ABOVE FINISHED FLOOR
	ELECTRICAL PANEL	BT	BRANCH TO CONNECTION ON EQUIPMENT
	DIRECT CONNECTION	DFA	DOWN FROM ABOVE
	HORSE POWER	EL	ELEVATION ABOVE FINISHED FLOOR
	STUB UP ABOVE FINISHED FLOOR		

BISCUITS AND BOURBON ELECTRICAL PLAN

Date
8/10/2019
Scale
1/4"=1'-0"
Sheet
FS103

LC KITCHEN & BAR DESIGNS
www.LCKitchenDesigns.com
703.788.1900
lin@LCKitchenDesigns.com

NO.	DATE	REVISION	BY



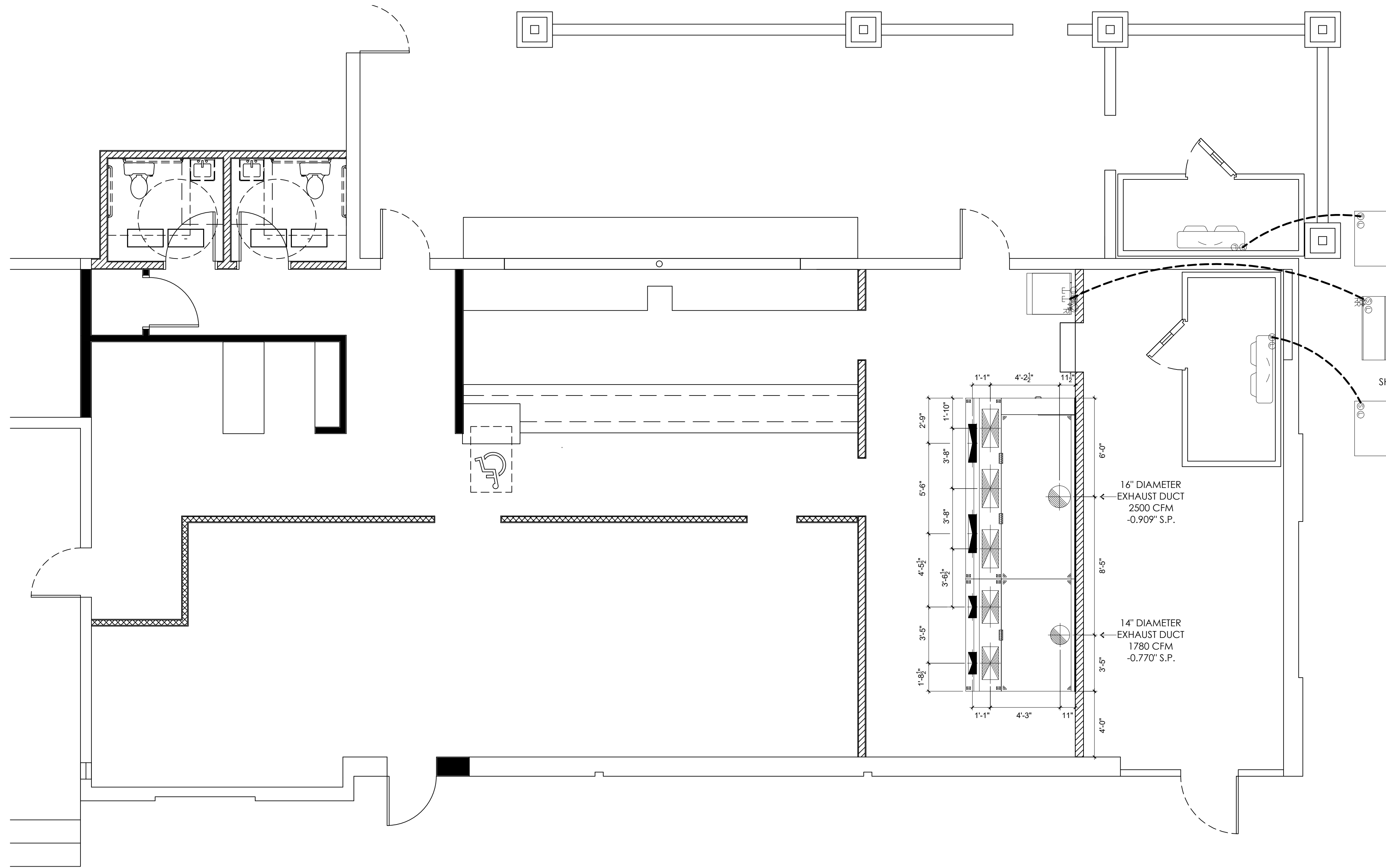
ELECTRICAL SCHEDULE													
NO.	VOLTS	PH.	AMPS	HEIGHT A.F.F.	CONN.	COMMENTS	NO.	VOLTS	PH.	AMPS	HEIGHT A.F.F.	CONN.	COMMENTS
E01	115	1	15.0 A	UNDER BAR TOP	DCO	CONTINUOUS UNDERBAR LIGHTING: 50FT CANDLES	E35	115	1	5.0 A	ELEC. PANEL	---	PRINTERS/ DATA
E02	115	1	12.0 A	12"	DCO	CARBONATOR	E36	115	1	2.3 A	ELEC. PANEL	---	UNDERCOUNTER FREEZER
E05	115	1	15.0 A	12"	DCO	BLENDER STATION DUMP SINK	E39	115	1	16.0 A	24"	DCO	FLOOR MIXER: NEMA 5-20P
E09	115	1	6.0 A	12"	DCO	MUG FROSTER: 15AMP DEDICATED CIRCUIT REQUIRED	E40	115	1	7.5 A	18"	DCO	WARMING DRAWER
E10	115	1	10.0 A	12"	JBOX	GLASSWASHER	E41	115	1	15.0 A	48"	DCO	GENERAL CONVENIENCE OUTLET
E14	115	1	5.0 A	UNDER BAR TOP	DCO	SERVICE BAR PRINTER/ DATA	E43	---	---	---	---	---	EXHAUST HOOD: REFER TO SHOP DRAWINGS
E15	115	1	15.0 A	52"	DCO	P.O.S. STATION/DATA	E44	115	1	8.9 A	16"	DCO	DOUBLE DECK CONVECTION OVEN
E16	115	1	12.0 A	52"	DCO	MARGARITA MACHINE: 20AMP CIRCUIT BREAKER REQUIRED	E44	115	1	8.9 A	42"	DCO	DOUBLE DECK CONVECTION OVEN
E17	115	1	7.0 A	16"	DCO	BACKBAR COOLER: 15AMP DEDICATED CIRCUIT REQUIRED	E50	115	1	5.4 A	16"	DCO	REFRIGERATED EQUIPMENT STAND
E18	115	1	5.0 A	16"	DCO	BACKBAR LIQUOR DISPLAY	E53	115	1	12.0 A	48"	DCO	BAG-N-BOX
E19	115	1	7.0 A	16"	DCO	KEG COOLER: 15AMP DEDICATED CIRCUIT REQUIRED	E55	115	1	350w	DFA	JBOX	WALK-IN COOLER: LIGHTS
E20	115	1	10.2 A	VERIFY	JBOX	RECESSED AIR CURTAIN	E55A	208	1	7.8 A	DFA	JBOX	WALK-IN: DOOR HEATER
E20A	115	1	5.1 A	VERIFY	JBOX	RECESSED AIR CURTAIN	E55B	115	1	1.8 A	DFA	JBOX	WALK-IN COOLER EVAPORATOR
E22	208	1	20.0 A	50"	SCO	ESPRESSO MACHINE: SEE NOTE E	E55C	208	1	6.6 A	DFA	JBOX	WALK-IN COOLER COMPRESSOR: 15 AMP CIRCUIT BREAKER
E23	115	1	2.0 A	16"	DCO	UNDERCOUNTER REFRIGERATOR	E59	208	3	46.8 A	24	JBOX	HIGH TEMP VENTLESS DISHMACHINE
E24	115	1	14.4 A	50"	SCO	ICED TEA BREWER: SEE NOTE E	E59A	208	3	60.0 A	60"	SPC	HIGH TEMP VENTLESS DISHMACHINE: QUICK DISCONNECT
E25	208	1	29.1 A	50"	JBOX	COFFEE MAKER: SEE NOTE E	E67	115	1	9.6 A	86"	DCO	REACH IN FREEZER
E28	115	1	5.1 A	VERIFY	JBOX	AIR CURTAIN	E68	115	1	2.5 A	48"	DCO	(GFI) SLICER
E29	208-230	3	12.9 A	88"	JBOX	ICE MACHINE: 20 AMP MAX FUSE SIZE, SEE NOTE B	E69	115	1	15.0 A	48"	DCO	(GFI) GENERAL CONVENIENCE OUTLET
---	---	---	---	---	---	INTERWIRING TO REMOTE CONDENSER: SEE NOTE B	E72	115	1	350w	DFA	JBOX	WALK-IN COOLER: LIGHTS
E30	208	1	2100w	ELEC. PANEL	---	HEAT LAMPS	E72A	208	1	7.8 A	DFA	JBOX	WALK-IN: DOOR HEATER
E31	115	1	6.5 A	ELEC. PANEL	---	SANDWICH TOP REFRIGERATOR	E72B	115	1	1.8 A	DFA	JBOX	WALK-IN COOLER EVAPORATOR
E32	208	1	2480w	ELEC. PANEL	---	DROP-IN HOT WELLS	E72C	208	1	6.6 A	DFA	JBOX	WALK-IN COOLER COMPRESSOR: 15 AMP CIRCUIT BREAKER
E33	120-208	3	75.0 A	DFA	SPC	CHEFS COUNTER: ELECTRICAL PANEL	E74	115	1	15.0 A	48"	DCO	(GFI) SMOKER
E34	115	1	6.5 A	ELEC. PANEL	---	SANDWICH TOP REFRIGERATOR	E75	---	---	---	---	---	ROTISSERIE BBQ GRILL: VERIFY REQUIREMENTS

ELECTRICAL NOTES

- A. ALL ELECTRICAL CONNECTIONS UNDER THE EXHAUST HOOD NEEDS TO BE ON A SHUNT BREAKER.
- B. ELECTRICAL POWER FOR REMOTE CONDENSER IS SUPPLIED FROM THE ICE MAKER. LOCATION OF REMOTE CONDENSER TO BE CONFIRMED BY ARCHITECT. ALL ROOF PENETRATIONS FOR ELECTRICAL AND REFRIGERATION LINES TO BE DONE BY G.C.
- C. WALK-IN COOLER COMPRESSORS TO BE LOCATED ON ROOF OF BUILDING. EXACT LOCATION TO BE CONFIRMED BY ARCHITECT. E.C. TO PROVIDE NECESSARY INTER-WIRING BETWEEN COMPRESSOR AND EVAPORATOR.
- D. OWNER TO CONFIRM REQUIREMENTS FOR COFFEE EQUIPMENT.
- E. OWNER FOR CHIEFS COUNTER COMPONENTS AND OVERSHELF STRUCTURE TO COME DOWN FROM ABOVE THROUGH CHASE TO ELECTRICAL PANEL BUILT INTO COUNTER.
- F. DEPARTMENT TO CONFIRM VENTILATION REQUIREMENTS FOR SMOKER AND ROTISSERIE GRILL.

ELECTRICAL SYMBOLS

	DUPLEX CONVENIENCE OUTLET (DCO)	A	AMPS
	SINGLE CONVENIENCE OUTLET (SCO)	V	VOLTS
	JUNCTION BOX (J-BOX)	W	WATTS
	CONDUIT	KW	KILOWATTS
	STUB-UP	PH	PHASE
	120/240 SINGLE POWER OUTLET	A.F.F.	ABOVE FINISHED FLOOR
	ELECTRICAL PANEL	BTG	BRANCH TO CONNECTION ON EQUIPMENT
DC	DIRECT CONNECTION		
HP	HORSE POWER	DFA	DOWN FROM ABOVE
SU	STUB UP ABOVE FINISHED FLOOR	EL	ELEVATION ABOVE FINISHED FLOOR



REMOTE WALK-IN COOLER COMPRESSOR
40" WIDE X 28 1/2" DEEP X 20" TALL
WEIGHT: 198 LBS
R-448A REFRIGERANT

REMOTE ICE MAKER CONDENSER
MANUFACTURER: HOSHIZAKI
MODEL NO. URC-22F
46 3/8" WIDE X 14 1/8" DEEP X 40 1/2" TALL
WEIGHT: 165 LBS
R-404A REFRIGERANT
ALLOW 24" CLEARANCE FOR AIR CIRCULATION. CONDENSER SHOULD NOT BE MORE THAN 33FT ABOVE ICE MAKER.

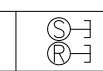
REMOTE WALK-IN COOLER COMPRESSOR
40" WIDE X 28 1/2" DEEP X 20" TALL
WEIGHT: 198 LBS
R-448A REFRIGERANT
LOCATIONS TO BE DETERMINED BY ARCHITECT

NOTE: REFRIGERATION CHASEWAYS TO BE PROVIDED BY G.C. AND COORDINATED THROUGH ARCHITECT.

VENTILATION NOTES

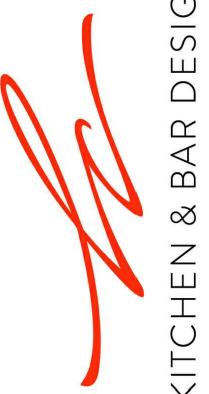
- A. GENERAL CONTRACTOR (G.C.) TO SUPPLY AND INSTALL ALL EXHAUST DUCT SHAFTS, ROOF AND CEILING PENETRATIONS REQUIRED FOR EXHAUST AND MAKE-UP AIR SYSTEMS.
- B. ALL EXHAUST DUCT SHAFTS TO COMPLY TO LOCAL BUILDING AND FIRE CODES.
- C. G.C. TO SUPPLY AND INSTALL ALL ROOF CURBS MINIMUM 6" TALL WITH ROOFING MATERIAL COVERED UP THE SIDES.
- D. G.C. TO SUPPLY AND INSTALL ALL ROOF PLATFORMS MINIMUM 6" HIGH WITH ROOFING COVERED UP SIDES WITH 20 GAUGE GALVANIZED METAL CAP. IT SHALL BE THE H.V.A.C. CONTRACTOR'S RESPONSIBILITY TO PERFORM ALL REQUIRED AIR BALANCING AND FINAL ADJUSTMENTS TO EXHAUST AND MAKE-UP AIR SYSTEMS FOR BUILDING DEPARTMENT APPROVAL.
- F. SEE CAPTIVE AIR SHOP DRAWINGS FOR FURTHER DETAILS.

REFRIGERATION NOTES

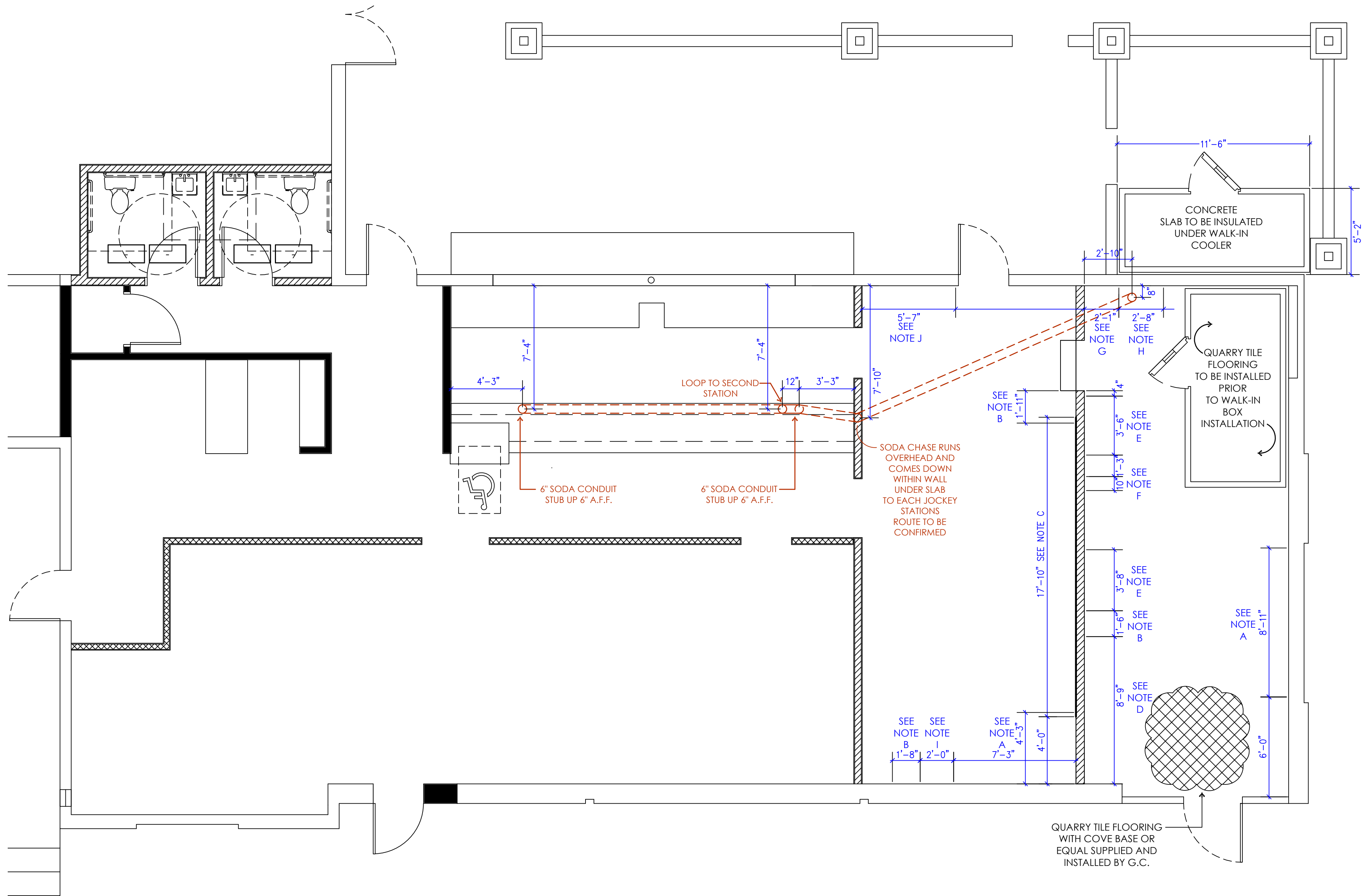
- REFRIGERATION SYMBOL  SUPPLY AND RETURN
- A. REFRIGERATION CONTRACTOR (R.C.) TO SUPPLY AND INSTALL ALL INTERCONNECTING REFRIGERATION TUBING, HANGERS, FITTINGS, INSULATION AND FREON NECESSARY FOR A COMPLETE INSTALLATION.
 - B. SOFT SOLDERED JOINTS ARE NOT ACCEPTABLE.
 - C. AFTER FINAL CONNECTIONS ARE MADE TO EVAPORATORS, ALL SYSTEMS ARE TO BE EVACUATED TO 500 MICRONS WITH VACUUM PUMP.
 - D. WALK-IN COOLER COMPRESSORS AND ICE MACHINE CONDENSER TO LOCATED ON ROOF OF BUILDING. EXACT LOCATION TO BE DETERMINED BY ARCHITECT.
 - E. SEE AIRDYNE WALK-IN SHOP DRAWINGS FOR FURTHER DETAILS.

BISCUITS AND BOURBON

VENTILATION AND REFRIGERATION FLOOR PLAN


LC KITCHEN & BAR DESIGNS
P 703.768.1900 E lin@lckitchenandbar.com W www.lckitchenandbar.com

NO.	DATE	REVISION	BY



GENERAL NOTES

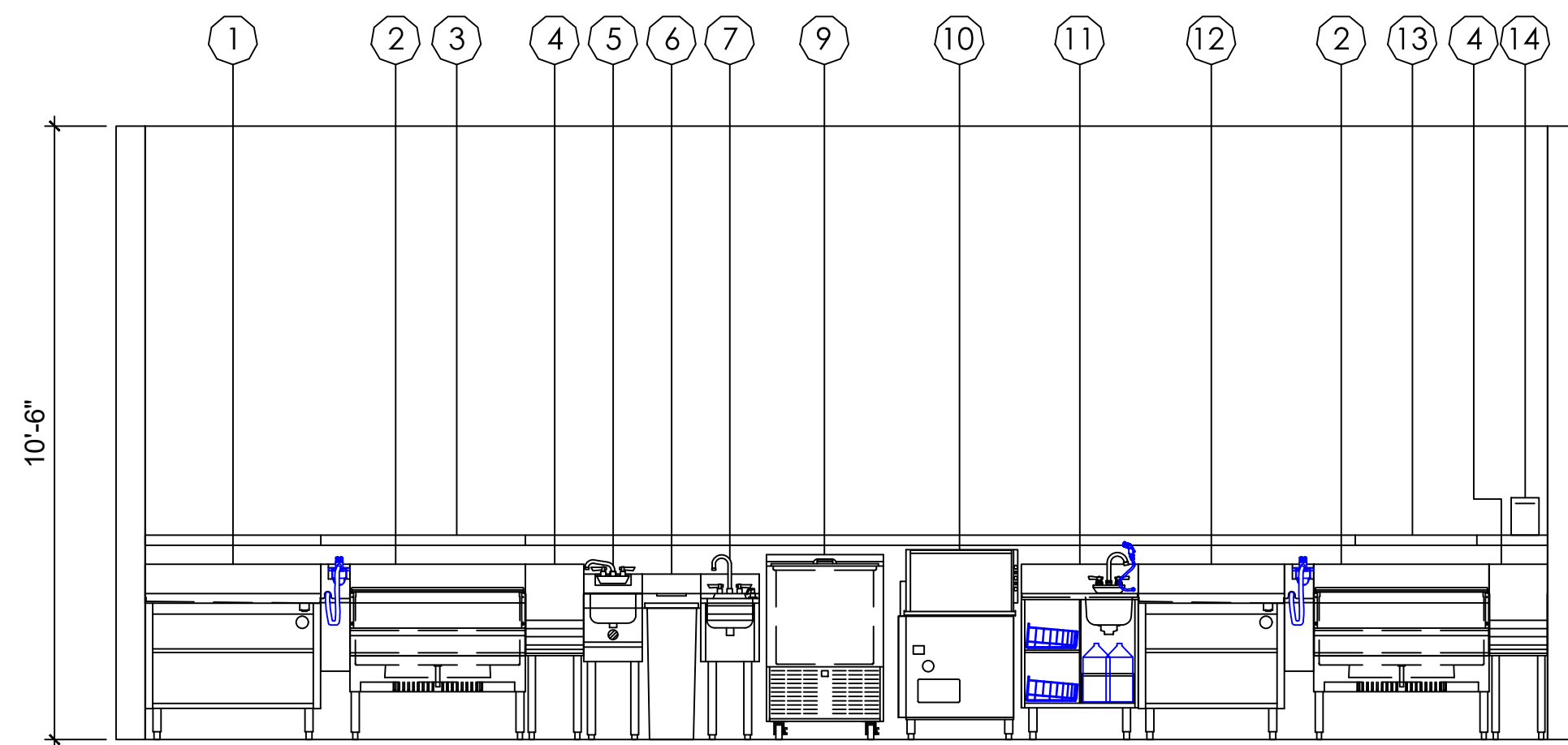
- A. WALK-IN FLOOR TO BE PRE-FABRICATED. METAL FLOORS MUST HAVE SEALED SEAMS AND CONTIGUOUS SEALED COVE BASE.
- B. QUARRY TILE FLOORS MUST BE SEALED WITH EPOXY GROUT. WITH FLOOR-SET (NOT TOP-SET) BASE COVE. SEALED CONCRETE FLOORS MAY HAVE A METAL OR OTHER APPROVED COVE BASE TREATMENT.
- C. ALL WALL SURFACES IN KITCHEN AND FOOD PREP AREA, UTENSIL WASHING AREAS, ETC., MUST BE SMOOTH, NON-ABSORBENT, DURABLE, WASHABLE AND LIGHT IN COLOR AND SEALED WITH AT LEAST AN OIL BASE ENAMEL PAINT OR EPOXY.
- D. ALL WET ZONES SUCH AS THREE COMPARTMENT SINK, DISHWASHERS, PREP SINKS, HAND SINKS, HORIZONTAL AND VERTICAL SURFACES OR INSIDE THE BAR DIES MUST BE COVERED WITH AN IMPERVIOUS MATERIAL LIKE FIBER REINFORCED PANELING (F.R.P.) OR STAINLESS STEEL TO THE HIGHEST LEVEL OF SPLASH OR SPRAY. OTHER WALL SURFACE MATERIALS ARE SUBJECT TO EVALUATION AND APPROVAL PRIOR TO INSTALLATION. CONSIDERATION WILL BE GIVEN IN REGARD TO WALL, FLOOR, AND CEILING FINISH MATERIALS, COLORS, AND PATTERNS IN CUSTOMER INTERFACE AREAS. PROVIDED THE GIVEN MATERIAL IS NON-TOXIC, SMOOTH, NON-ABSORBENT, DURABLE AND WASHABLE.
- E. FLOORS AND WALLS IN FOOD PREP AND STORAGE AREAS AND TOILETS SHALL BE OF SMOOTH, DURABLE, NON-ABSORBENT MATERIAL AND FINISHED TO BE EASILY CLEANABLE. ALL FLOOR AND WALL JUNCTURES SHALL BE SEALED AND PROPERLY COVED. FLOORS MAY BE TILED, POURED EPOXY, OR SEALED CONCRETE, OR OTHER REVIEWED AND APPROVED FINISH. WET ZONE FLOORS FINISHED IN TILE MUST USE EPOXY GROUT.
- F. ALL WALL, FLOOR, AND ROOF PENETRATIONS TO BE CUT, FRAMED AND SEALED BY THE G.C. PENETRATIONS TO BE SEALED TO LOCAL STANDARDS. G.C. TO SUPPLY AND INSTALL ALL FIRE PROOF EXHAUST DUCT ENCLOSURES AND SHAFTS AS PER ALL LOCAL BUILDING CODES.

WALL BLOCKING

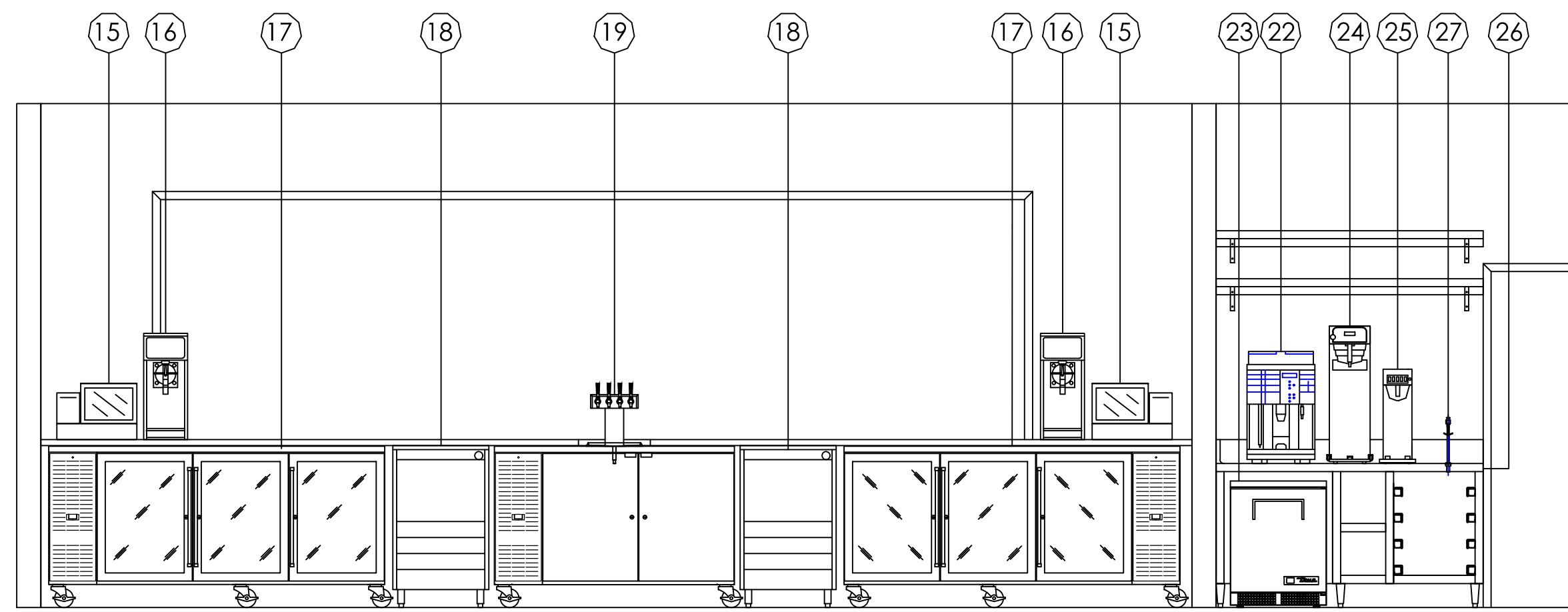
NOTE	DESCRIPTION
A	GENERAL CONTRACTOR TO PROVIDE 14 GAUGE METAL WALL BLOCKING FOR DOUBLE WALL SHELVES 52" TO 90" A.F.F.
B	GENERAL CONTRACTOR TO PROVIDE 14 GAUGE METAL WALL BLOCKING FOR HAND SINKS FROM 24" TO 42" A.F.F.
C	GENERAL CONTRACTOR TO PROVIDE 14 GAUGE METAL WALL BLOCKING FOR EXHAUST HOOD FROM 76" TO 108" A.F.F.
D	GENERAL CONTRACTOR TO PROVIDE 14 GAUGE METAL WALL BLOCKING FOR POT RACK OVERSHELF FROM 72" TO 84" A.F.F.
E	GENERAL CONTRACTOR TO PROVIDE 14 GAUGE METAL WALL BLOCKING FOR SLANTED WALL SHELF FROM 60" TO 84" A.F.F.
F	GENERAL CONTRACTOR TO PROVIDE 14 GAUGE METAL WALL BLOCKING FOR PRE-RINSE FAUCET 42" TO 60" A.F.F.
G	GENERAL CONTRACTOR TO PROVIDE 14 GAUGE METAL WALL BLOCKING FOR SERVICE FAUCET AND WALL SHELF FROM 30" TO 60" A.F.F.
H	GENERAL CONTRACTOR TO PROVIDE 14 GAUGE METAL WALL BLOCKING FOR BAG-IN-BOX FROM 60" TO 84" A.F.F.
I	GENERAL CONTRACTOR TO PROVIDE 14 GAUGE METAL WALL BLOCKING FOR ACCESSORY RACK 60" TO 80" A.F.F.
J	GENERAL CONTRACTOR TO PROVIDE 14 GAUGE METAL WALL BLOCKING FOR HIGH DOUBLE WALL SHELVES 72" TO 96" A.F.F.
LENGTHS SHOWN ARE NOMINAL. PLEASE EXTEND FROM STUD TO STUD ON EACH SIDE. ALL DIMENSIONS SHOWN ARE FROM FINISHED WALL TO FINISHED WALL.	

LEGEND

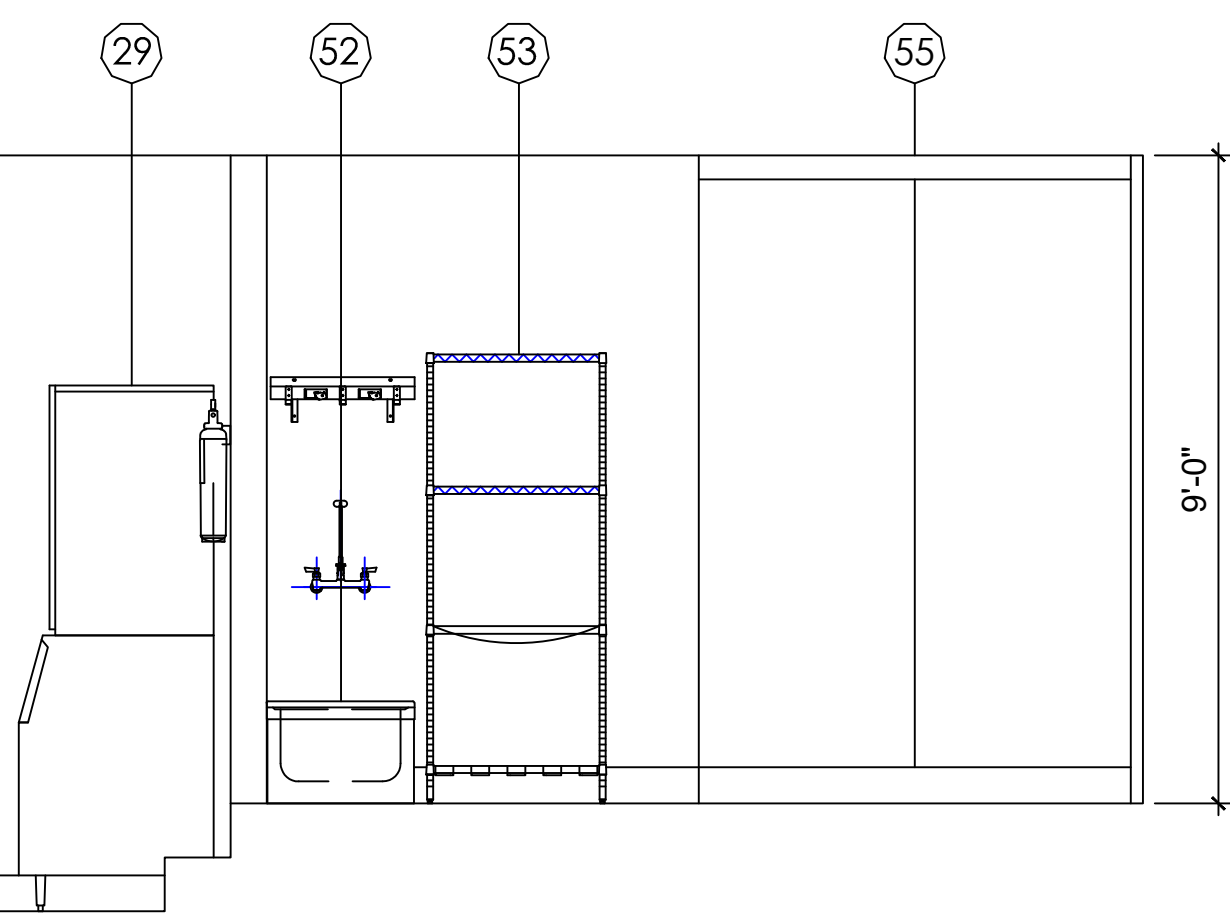
PRODUCT	SYMBOL
SODA	



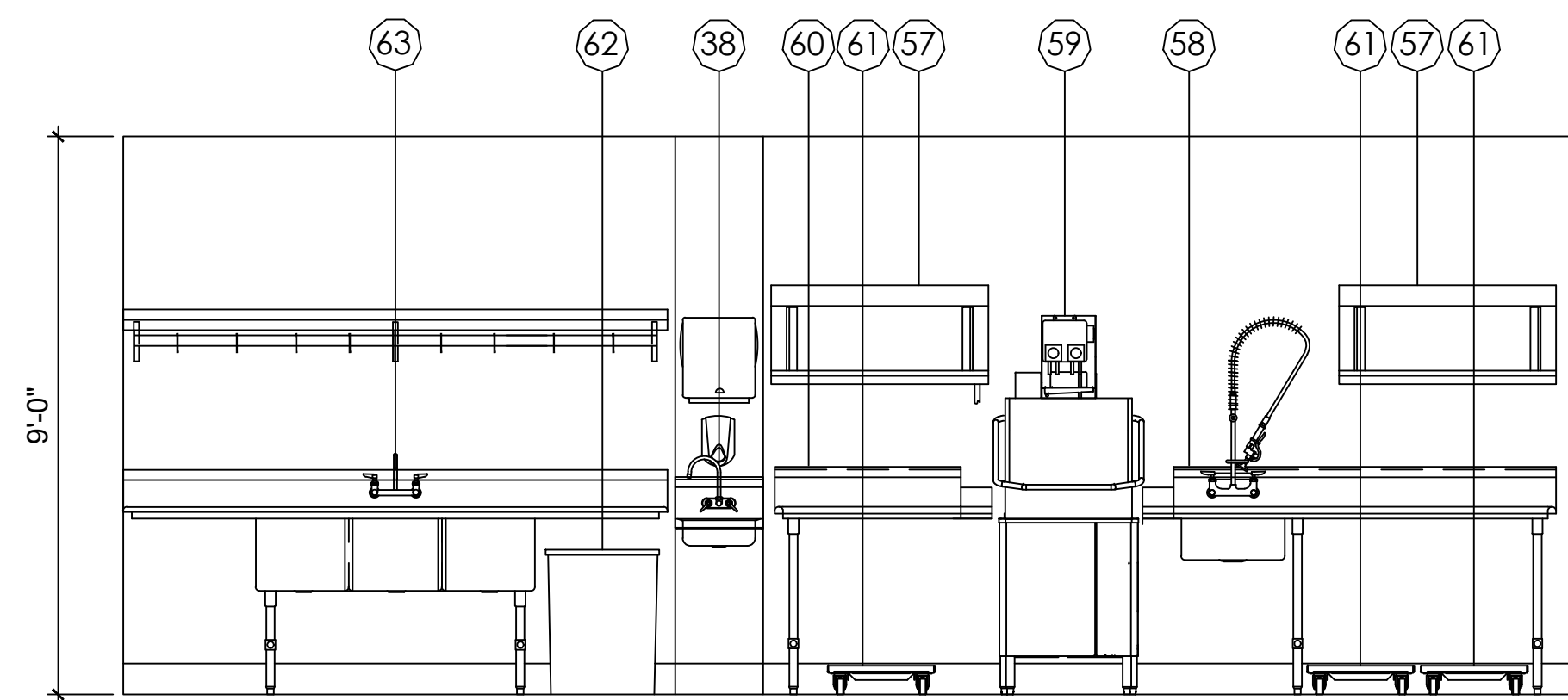
FRONT BAR ELEVATION SCALE: 3/8"=1'-0"



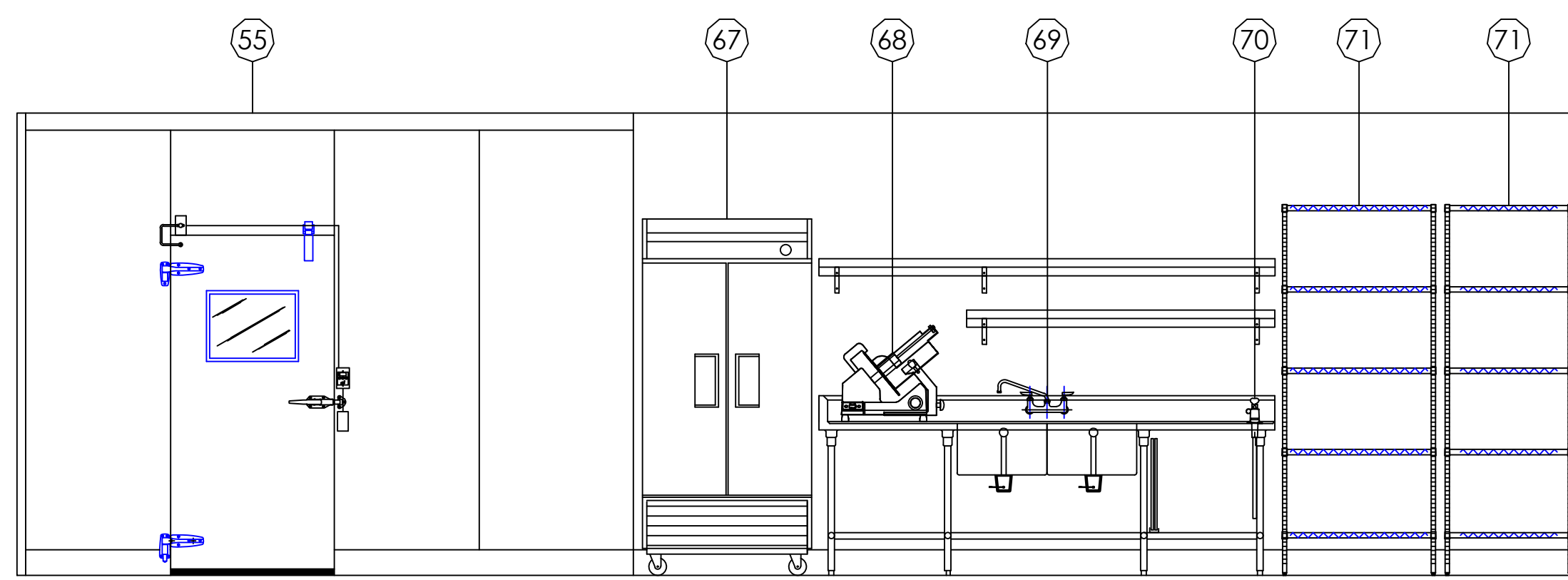
BACKBAR ELEVATION SCALE: 3/8"=1'-0"



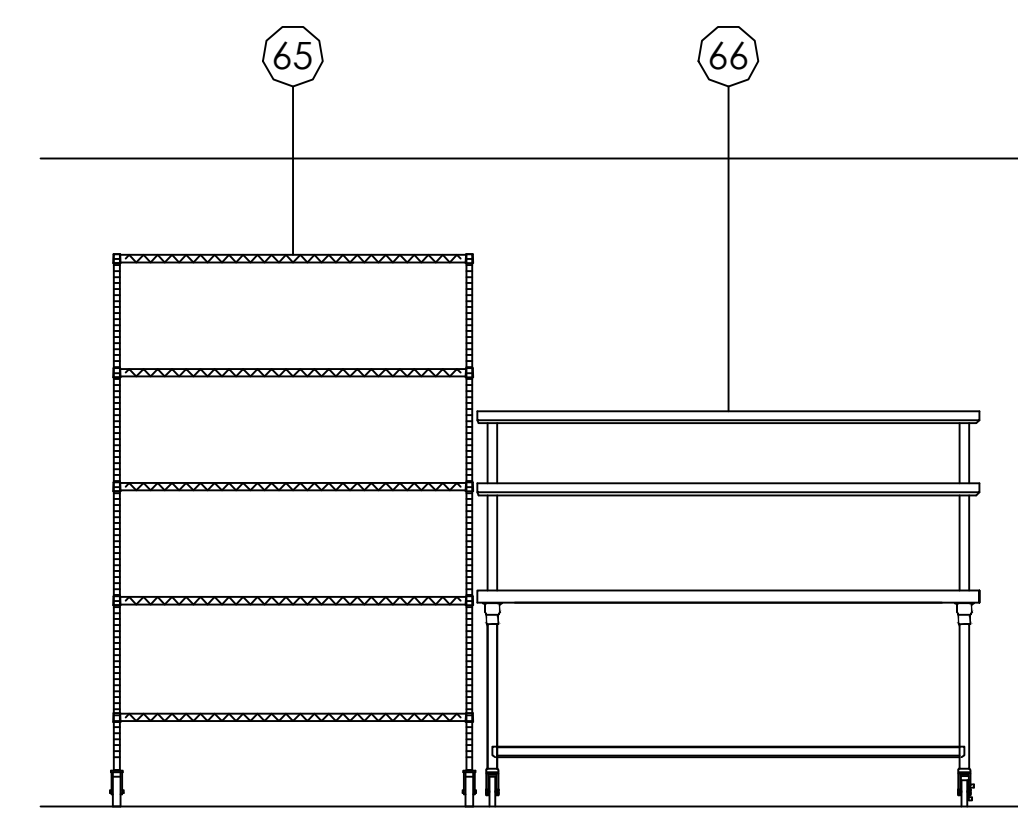
BEVERAGE STATION ELEVATION SCALE: 3/8"=1'-0"



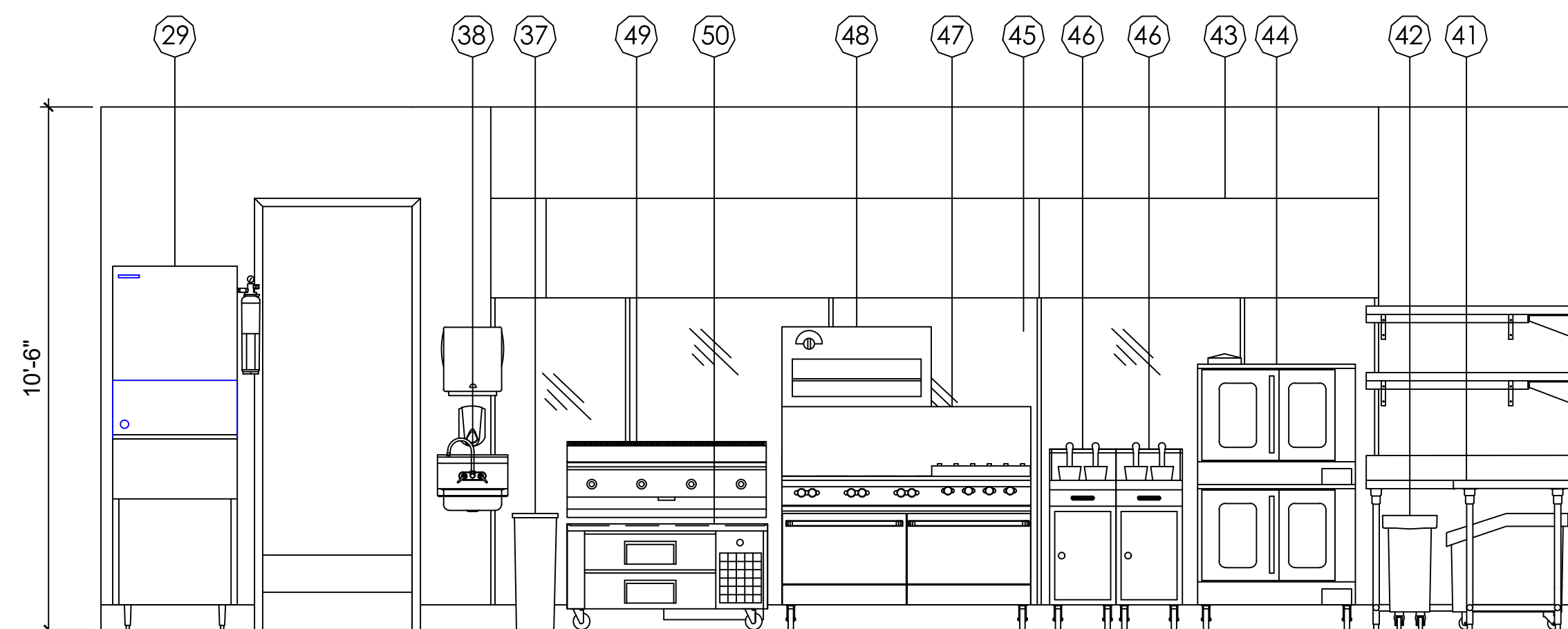
DISH PIT ELEVATION SCALE: 3/8"=1'-0"



WALK-IN COOLER ELEVATION SCALE: 3/8"=1'-0"

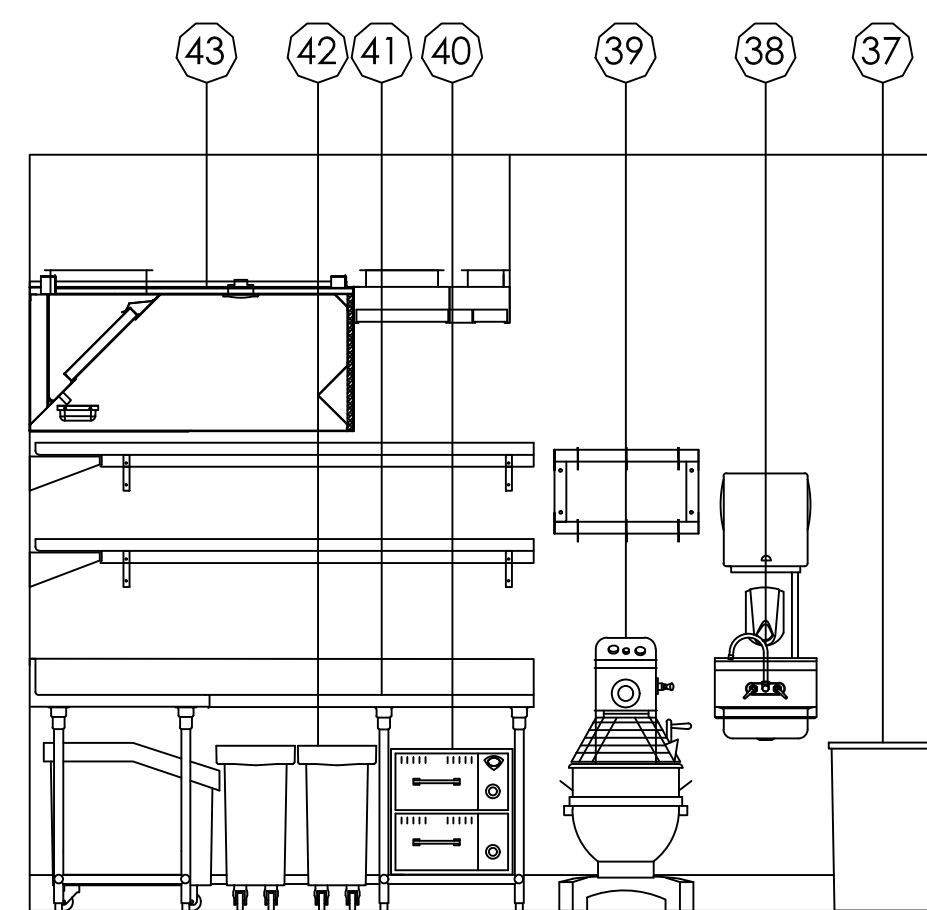


ISLAND ELEVATION SCALE: 3/8"=1'-0"

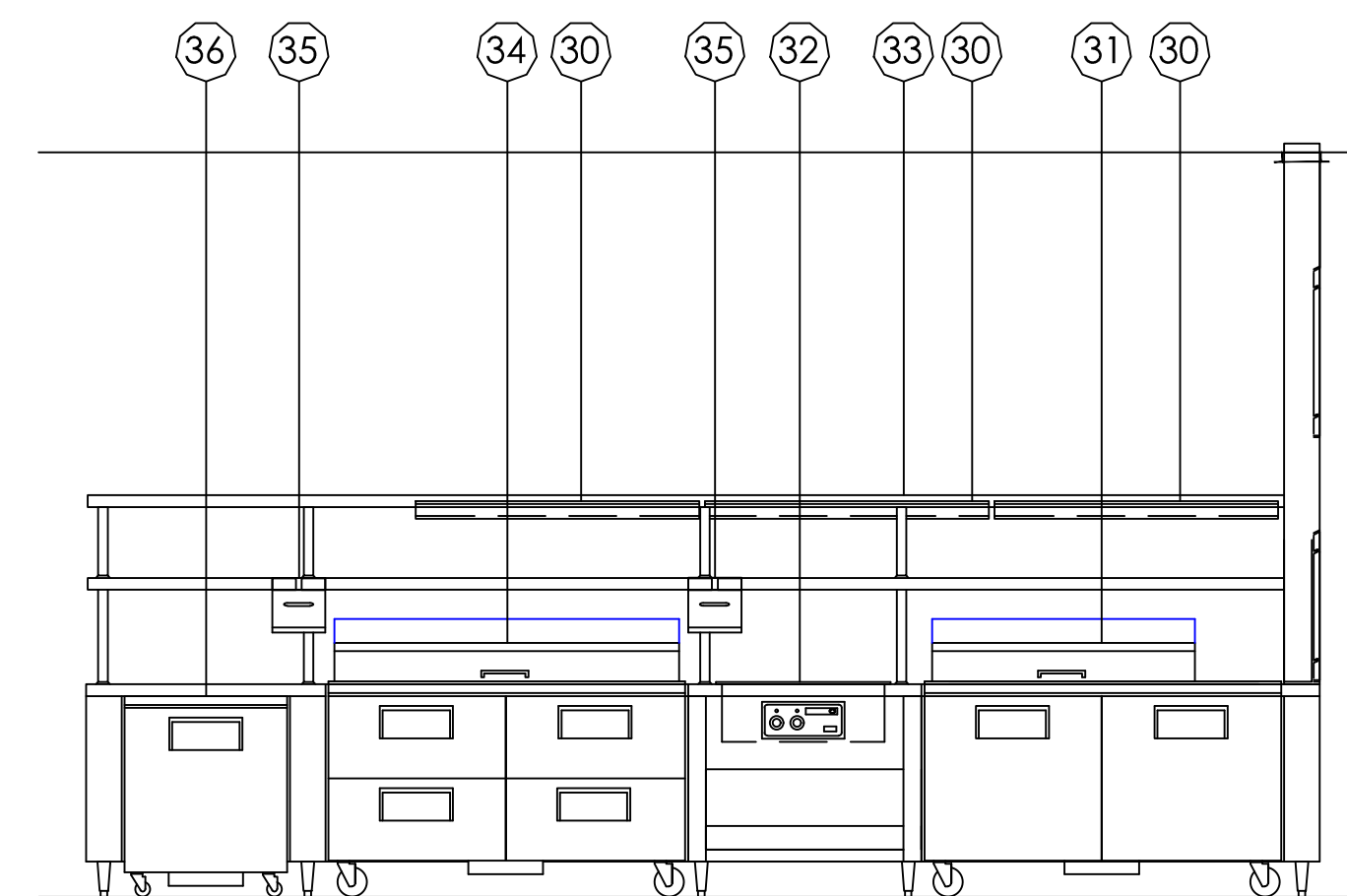


ICE MACHINE ELEVATION SCALE: 3/8"=1'-0"

MAIN COOKLINE ELEVATION SCALE: 3/8"=1'-0"



BAKER'S TABLE/ MIXER ELEVATION SCALE: 3/8"=1'-0"



CHEFS COUNTER ELEVATION SCALE: 3/8"=1'-0"

HOOD INFORMATION – Job#3941473

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	APPLIANCE DUTY	DESIGN CFM/Ft	TOTAL EXH. CFM	EXHAUST PLENUM RISER(S)							MUA CFM	AC CFM	HOOD CONSTRUCTION	HOOD CONFIG.	
								WIDTH	LENG.	HEIGHT	DIA.	CFM	VEL.	S.P.				END TO END	RDW
1	43 Left	5424 ND-2-ACPSP-F	10' 0'	600 Deg.	Heavy	250	2500			4'	16'	2500	1790	-0.909'	2000	696	430 SS Where Exposed	LEFT	ALONE
2	43 Right	5424 ND-2-ACPSP-F	6' 10'	600 Deg.	Heavy	250	1708			4'	14'	1708	1598	-0.770'	1230	400	430 SS Where Exposed	RIGHT	ALONE

HOOD INFORMATION

HOOD NO.	TAG	FILTER(S)					LIGHT(S)			UTILITY CABINET(S)					FIRE SYSTEM PIPING	HOOD HANGING WGHT	
		TYPE	QTY.	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY.	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM		ELECTRICAL			SWITCHES
												TYPE	SIZE	MODEL #			QUANTITY
1	43 Left	Captrate Solo Filter	7	20'	16'	85% See Filter Spec.	3	Recessed	NO	Left	12"x54"x24'	Ansul R102	3.0/3.0	DCV-2111	1 Light 1 Fan	YES	875 LBS
2	43 Right	Captrate Solo Filter	5	20'	16'	85% See Filter Spec.	2	Recessed	NO							YES	465 LBS

HOOD OPTIONS

HOOD NO.	TAG	OPTION			
1	43 Left	FIELD WRAPPER	18.00"	High	Front, Left
		BACKSPLASH	80.00"	High X	214.00" Long 430 SS Vertical
		LEFT VERTICAL END PANEL	27"	Top Width,	21" Bottom Width, 80" High Insulated 430 SS
		SENSOR-CV			
2	43 Right	FIELD WRAPPER	18.00"	High	Front, Right
		SENSOR-CV			

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)				
							WIDTH	LENG.	DIA.	CFM	S.P.
1	43 Left	Front	132"	26"	6'	MUA	12"	28"		666	0.169"
						MUA	12"	28"		666	0.169"
						MUA	12"	28"		666	0.169"
						AC	6"	28"		348	0.082"
						AC	6"	28"		348	0.082"
						MUA	12"	24"		615	0.170"
2	43 Right	Front	82"	26"	6'	MUA	12"	24"		615	0.170"
						AC	6"	16"		200	0.062"
						AC	6"	16"		200	0.062"
						AC	6"	16"		200	0.062"

PATENT NUMBERS

AC-PSP (United States) – US Patent 7963830 B2
AC-PSP Wall (Canada) – CA Patent 2820509
AC-PSP Island (Canada) – CA Patent 2520330

SPECIFICATION: CAPTRATE® GREASE-STOP® SOLO FILTER

THE CAPTRATE GREASE-STOP SOLO FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-BAFFLE DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAFFLE DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

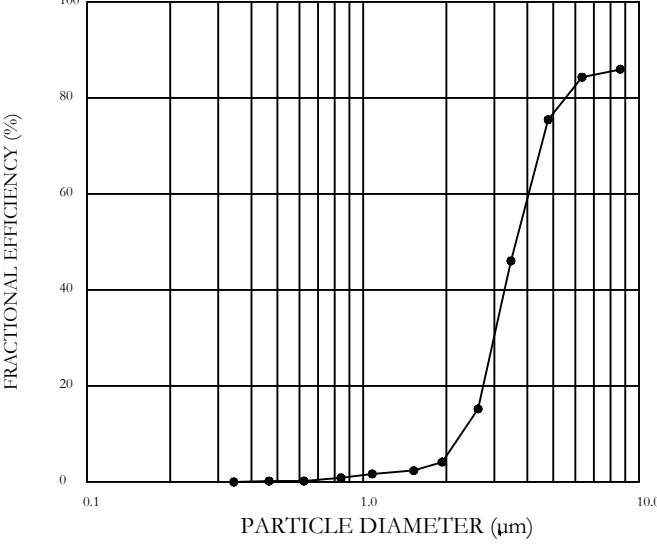
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

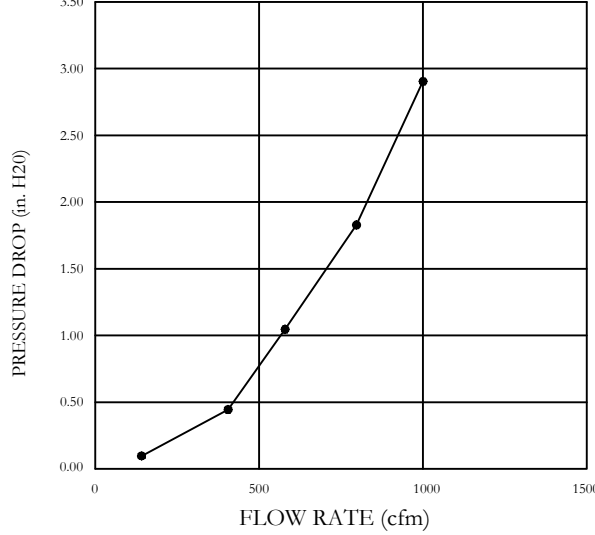
GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES" OF WATER GAUGE.

THE CAPTRATE GREASE-STOP SOLO WAS TESTED TO ASTM STANDARD ASTM F2519-05.

EFFICIENCY VS. PARTICLE DIAMETER



PRESSURE DROP VS. FLOW RATE



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:

NSF #96
UL STANDARD #2
UL STANDARD #1046
INT. MECH. CODE (IMC)
ULC-S649



CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH

UL 710 AND NFPA 96

AND ARE RECOGNIZED BY ONE OR MORE OF THE FOLLOWING:

ETL SANITATION LISTED

ETL LISTED FILE# 3054804-001

ND-2 Series with AC-PSP Accessory Specification

The model ND-2 with AC-PSP Accessory is a compensating canopy hood rated for all types of cooking equipment. The hood shall have the size, shape and performance specified on drawings.

Construction shall be type 430 stainless steel, with a #3 or #4 polish where exposed. The manufacturer, ETL and NSF shall determine the individual component construction. Construction shall be dependent on the structural application to minimize distortion and other defects. All seams, joints and penetrations of the hood enclosure to the lower outermost perimeter that directs and captures grease-laden vapor and exhaust gases shall have a liquid-tight continuous external weld in accordance with NFPA 96. The hood shall be wall type with a minimum of four connections for hanger rods. Connectors shall have 9/16" holes pre-punched in 1 1/4" x 1 1/4" angle iron at the factory to allow for hanger rod connection by others.

The hood shall be furnished with UL classified filters, supplied in size and quantity as required by ventilator.

The filters shall extend the full length of the hood and the filler panels shall not be more than 6' in width.

The hood manufacturer shall supply complete computer generated submittal drawings including hood sections view(s) and hood plan view(s). These drawings must be available to the engineer, architect and owner for their use in construction, operation and maintenance.

Exhaust duct collar to be 4' high with 1' flange. Duct sizes, CFM and static pressure requirements shall be as shown on drawings. Static pressure requirements shall be precise and accurate; air velocity and volume information shall be accurate within 1-ft increments along the length of the ventilator.

UL, incandescent light fixtures and globes shall be installed and pre-wired to a junction box. The light fixtures shall be installed with a maximum of 4'0" spacing on center and allow up to a 100 watt standard light bulb.

The hood shall have:
- A double wall insulated front to eliminate condensation and increase rigidity. The insulation shall have a flexural modulus of 475 EI, meet UL 181 requirements and be in accordance with NFPA 90A and 90B.

- An integral front baffle to direct grease laden vapors toward the exhaust filter bank.
- A built-in wiring chase provided for outlets and electrical controls on the hood face and shall not penetrate the capture area or require an external chase way.
- Removable grease cup for easy cleaning.

The hood shall be ETL Listed as 'Exhaust Hood Without Exhaust Damper', NSF Listed and built in accordance with NFPA 96.

The hood shall be listed for 450°F cooking surfaces at 150 CFM/ft, 600°F cooking surfaces at 200 CFM/ft, and 700°F cooking surfaces at 250 CFM/ft. The hood shall be ETL Listed as 'Exhaust Hood Without Exhaust Damper'.

Factory will install the AC-PSP accessory which will delivers up to 80% make-up air while providing a termination point for AC air in a separate insulated plenum. Make-up air plenum shall be located closest to hood. Both the make-up air plenum and AC plenum shall contain two layers of perforated stainless steel diffuser plates to provide even air distribution.

REVISIONS

DESCRIPTION	DATE
Δ	
Δ	
Δ	
Δ	

Las Vegas

7351 West Charleston Blvd., Suite 130, Las Vegas, NV, 89117 PHONE: (702) 509-0455 FAX: (919) 227-5902 EMAIL: reg84@captivaire.com www.captivaire.com

107 South Water Street
107 South Water Street,
ENDERSON, NV, 89015

DATE: 8/13/2019

DWG.#: 3941473

DRAWN BY: DRS-84

SCALE: 3/4" = 1'-0"

MASTER DRAWING

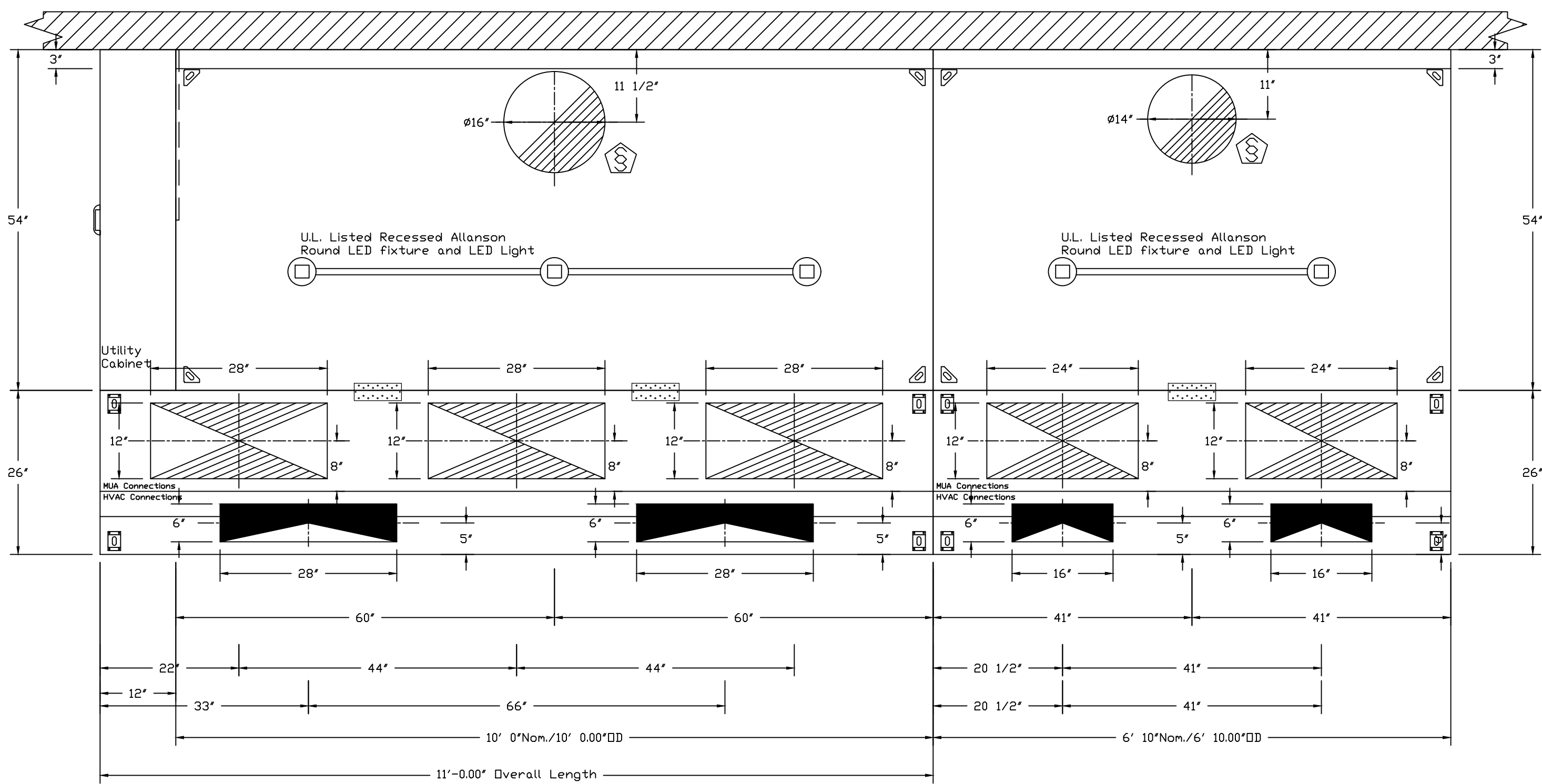
SHEET NO. 1

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107 SOUTH WATER STREET
EXHAUST HOOD SHOP DRAWINGS

Date	8/10/2019
Scale	3/4"=1'-0"
Sheet	FS107

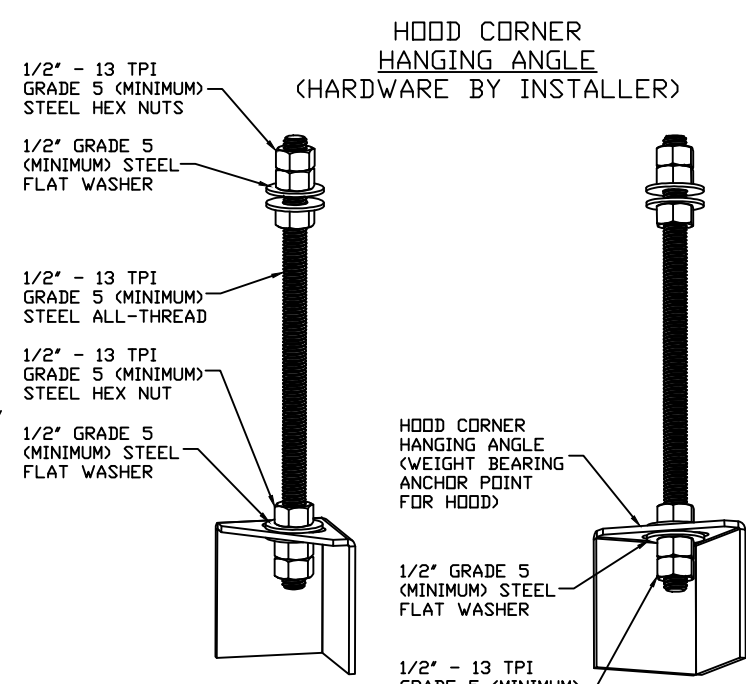


PLAN VIEW - Hood #1 (43 Left)
10' 0.00" LONG 5424ND-2-ACPSP-F

PLAN VIEW - Hood #2 (43 Right)
6' 10.00" LONG 5424ND-2-ACPSP-F

ACPSP ships loose for field installation

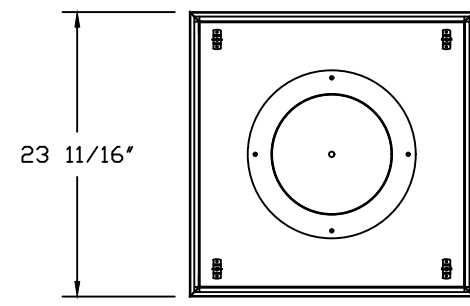
ACPSP ships loose for field installation



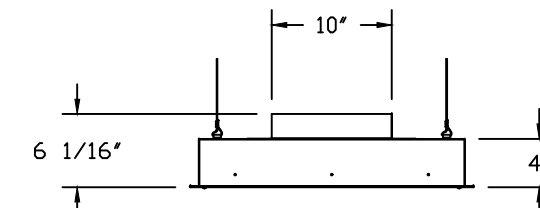
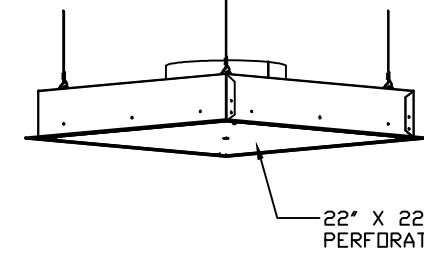
ASSEMBLY INSTRUCTIONS

HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD. SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND ABOVE CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

QTY 2-DROP-IN PERFORATED SUPPLY PLENUM DIFFUSER (DI-PSP)

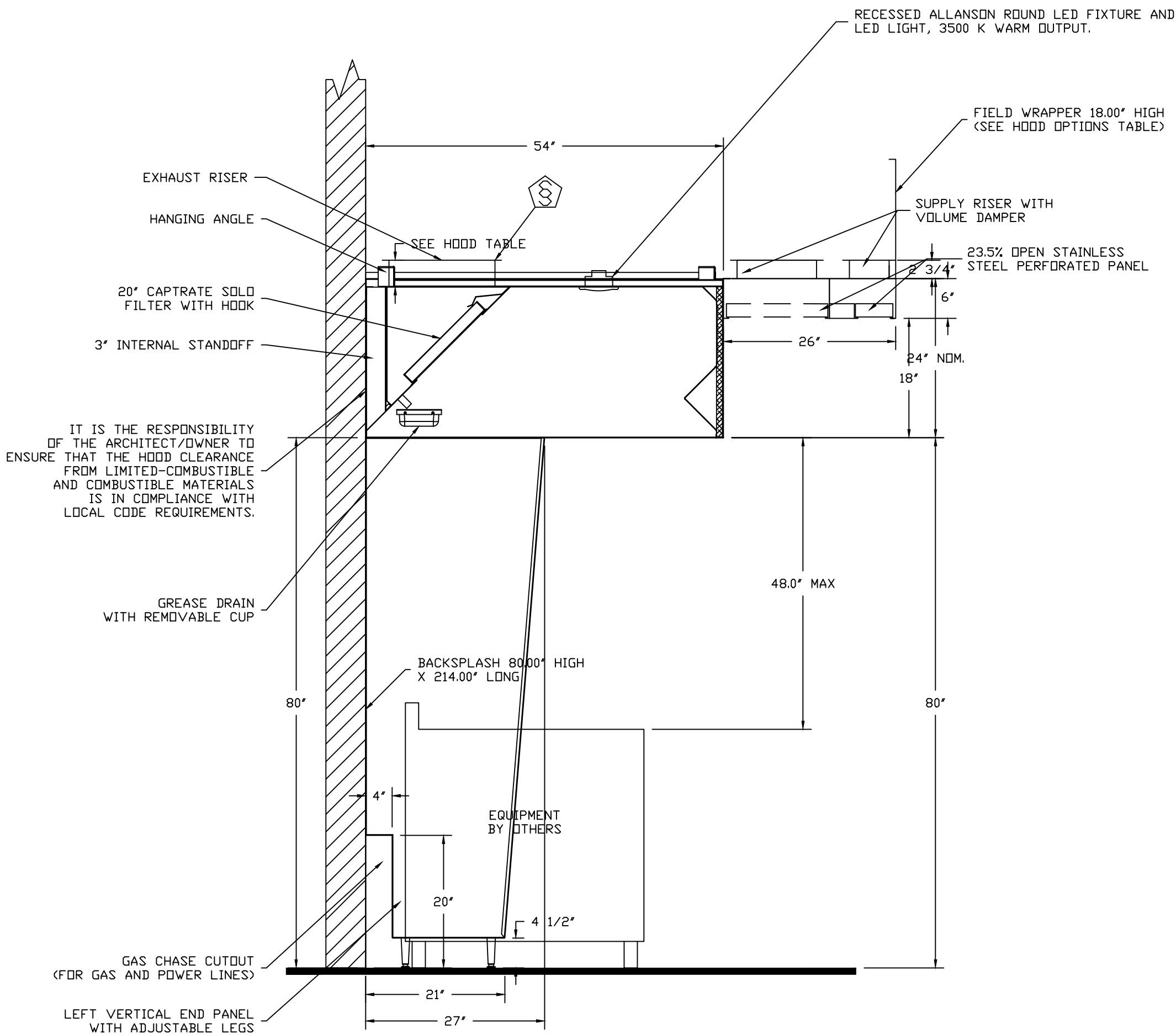


FEATURES:
STAINLESS STEEL PERFORATION AND TRIM
REMOVABLE PERFORATION FOR PLENUM CLEANING
DOUBLE PERFORATION FOR EVEN AIR DISTRIBUTION
1/2" THICK INSULATION ON EXTERIOR TOP AND SIDES
APPROX. WEIGHT = 20 lbs

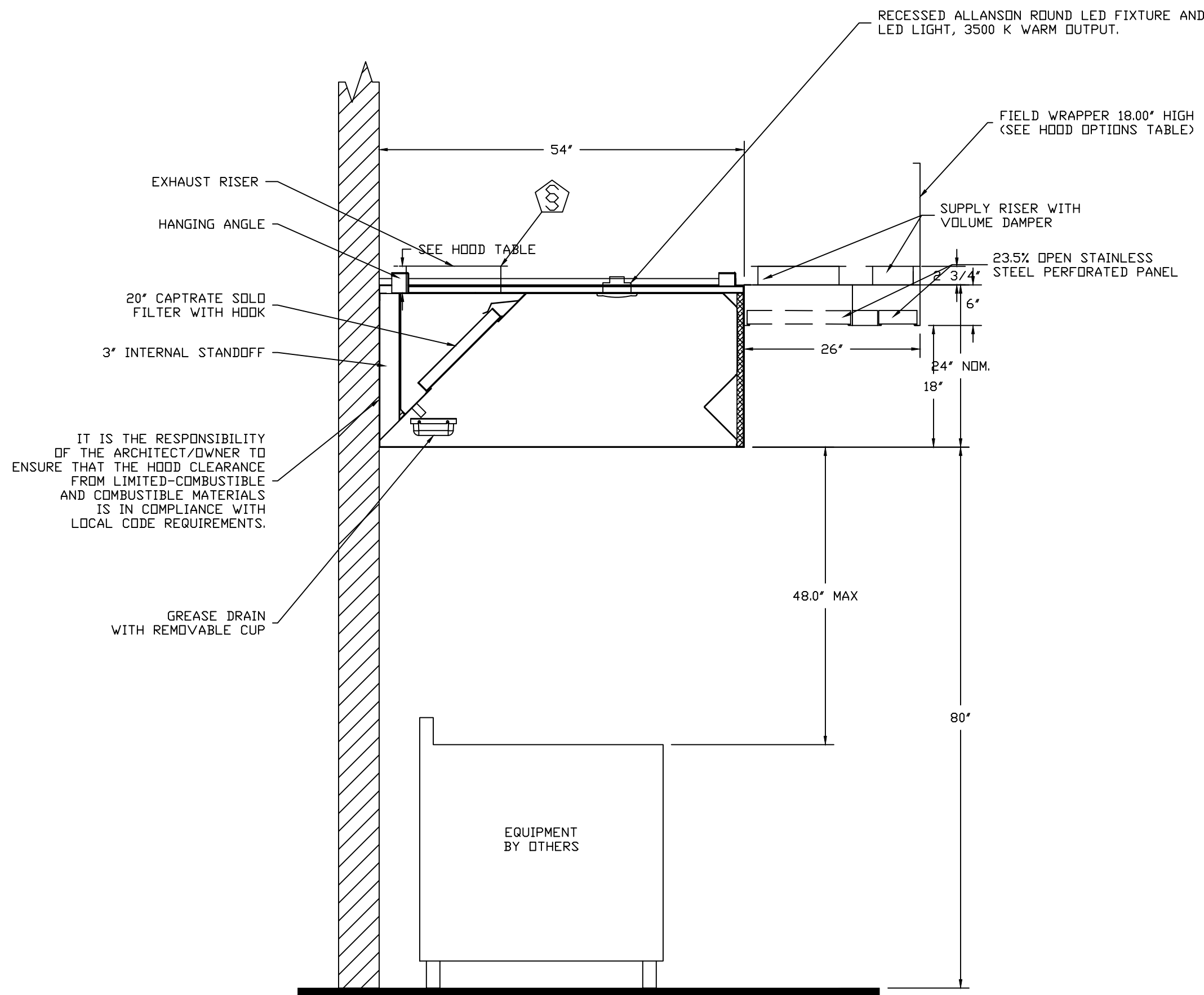


INSTALLATION NOTES:
INTENDED FOR INSTALLATION IN LAY IN (DROP) CEILINGS
INSTALL SLIDING RADIAL DAMPER ON TOP SIDE OF COLLAR

VERTICAL THROW DATA (Ft)				
CFM	150	100	75	
489	0.50'	2.50'	6.25'	
489	0.50'	2.50'	6.25'	



SECTION VIEW - MODEL 5424ND-2-ACPSP-F
HOOD - #1 (43 Left)



SECTION VIEW - MODEL 5424ND-2-ACPSP-F
HOOD - #2 (43 Right)

REVISIONS	
DESCRIPTION	DATE

CAPTIVE
Las Vegas
www.captiveair.com
reg84@captiveair.com
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DRAWN BY: DRS-84

SCALE:
3/4" = 1'-0"

MASTER DRAWING

SHEET NO.
2

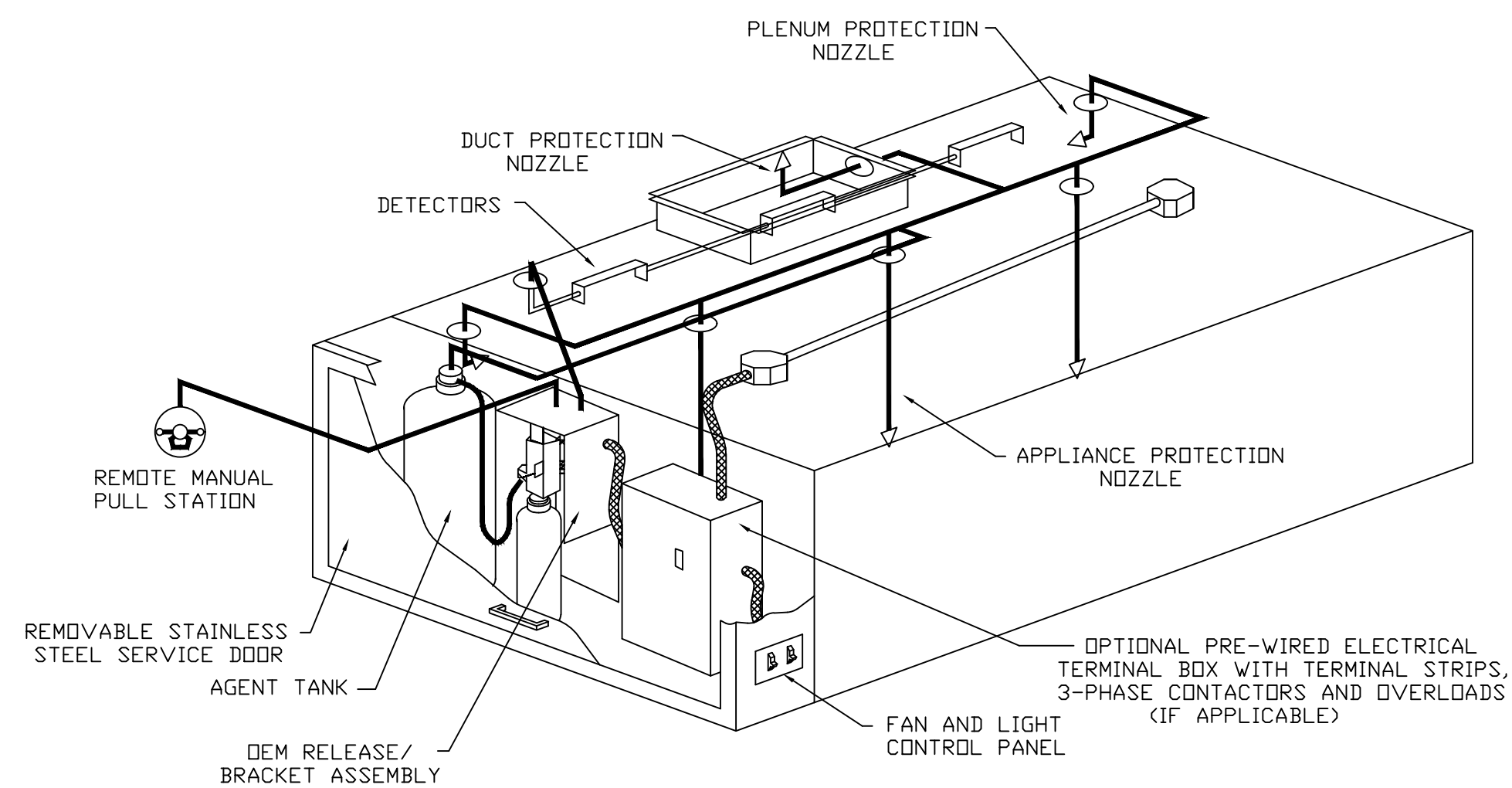
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107 SOUTH WATER STREET
EXHAUST HOOD SHOP DRAWINGS

Date
8/10/2019
Scale
3/4"=1'-0"
Sheet
FS107.1

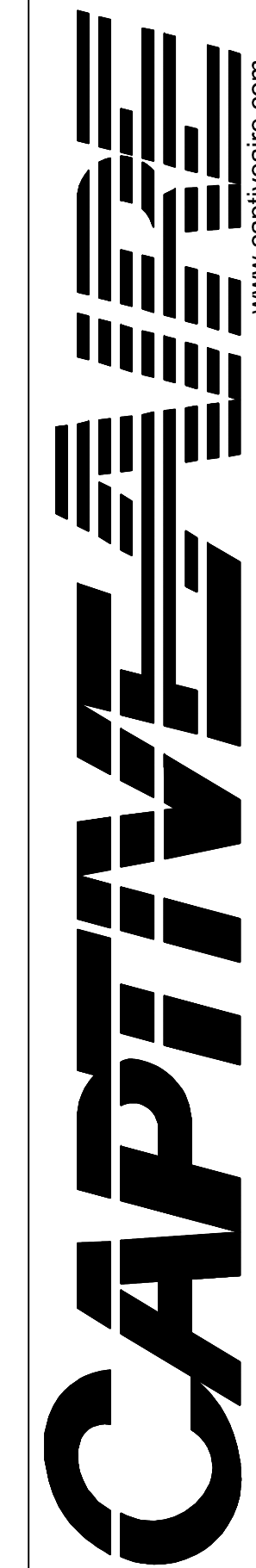
FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		Ansul R102	3.0/3.0	5	Fire Cabinet Left	Left

GAS VALVE(S)				
FIRE SYSTEM NO.	TAG	TYPE	SIZE	SUPPLIED BY
1		Mechanical	2.000	CaptiveAire Systems



TYPICAL ANSUL R-102 SYSTEM LAYOUT

REVISIONS		
	DESCRIPTION	DATE:
△		
△		
△		
△		



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MASTER DRAWING

SHEET NO.
3

107 SOUTH WATER STREET
EXHAUST HOOD SHOP DRAWINGS

Date	8/10/2019
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Scale
3/4"=1'-0"

Sheet
FS107.2

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EXHAUST FAN INFORMATION - Job#3941473

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SONES
1		DUI80HFA	2500	1.200	1174	1.000	0.7820	3	208	3.8	577 FPM	148	14.7
2		DUB5HFA	1708	1.000	1327	0.750	0.4340	3	208	2.6	541 FPM	94	15

MUA FAN INFORMATION - Job#3941473

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA	EVAP COOLER ENTERING DB TEMP.	EVAP COOLER ENTERING WB TEMP.	EVAP COOLER LEAVING DB TEMP.	EVAP COOLER LEAVING WB TEMP.	WEIGHT (LBS.)	SONES
3		A2-20D	20MF-2-MDD	A2	-	4208	0.500	1733	5.000	2.5570	3	208	15.0	106.0°F	68.0°F	86.0°F	68.0°F	619	24

FAN OPTIONS

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1		1 - Grease Box
2		1 - Grease Box
3		1 - Evaporative Cooler Wiring Harness 1 - Freeze Protection Drain Kit for Evaporative Coolers 1 - Separate 120V Wiring Package (Required and used only for DCV or Prewire with VFD) - Three Phase Only

FAN ACCESSORIES

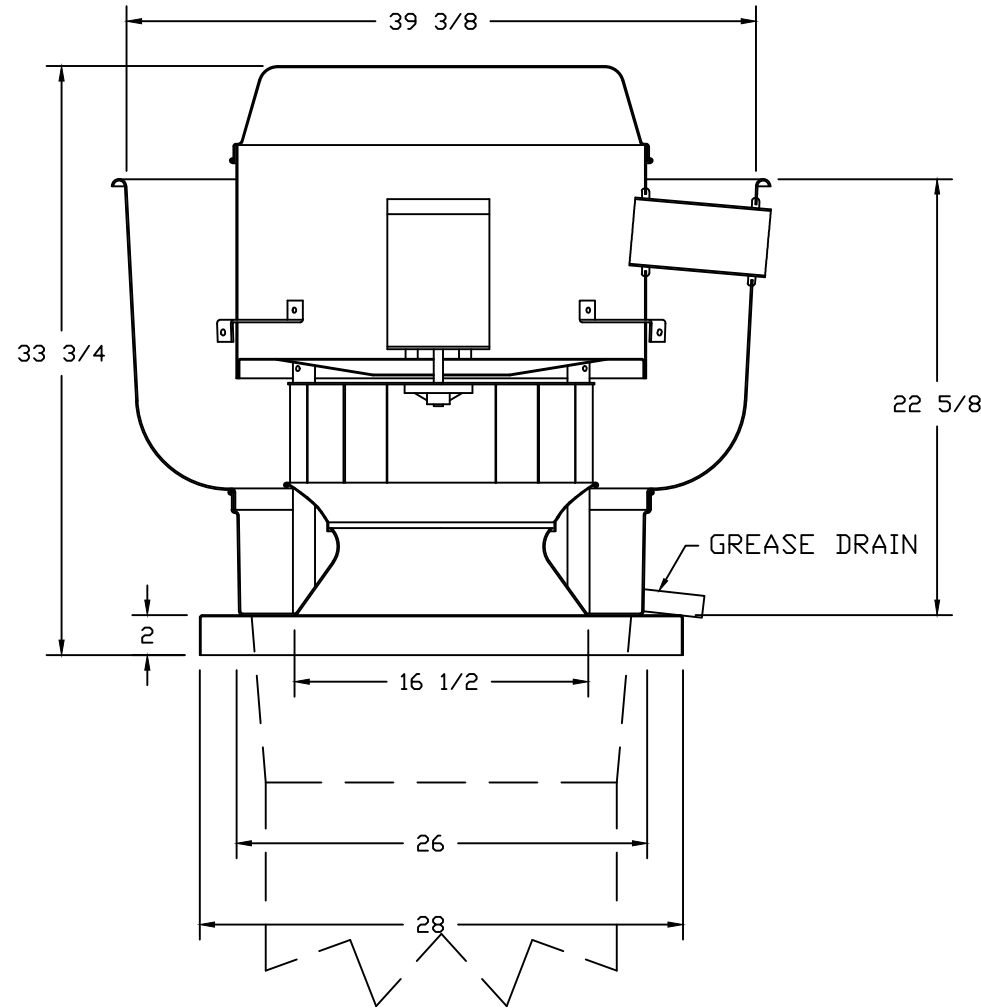
FAN UNIT NO.	TAG	EXHAUST				SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT	
1		YES							
2		YES							

CURB ASSEMBLIES

NO.	ON FAN	WEIGHT	ITEM	SIZE
1	# 1	41 LBS	Curb	26.500"W x 26.500"L x 20.000"H Vented Hinged
2	# 2	36 LBS	Curb	23.000"W x 23.000"L x 20.000"H Vented Hinged
3	# 3	52 LBS	Curb	31.000"W x 31.000"L x 20.000"H
	# 3		Rail	4.000"W x 4.000"L x 36.000"H

PHASE/VOLTAGES TO BE VERIFIED BEFORE ORDERING

FAN #1 DUI80HFA - EXHAUST FAN



FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762 AND ULC-S645
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST

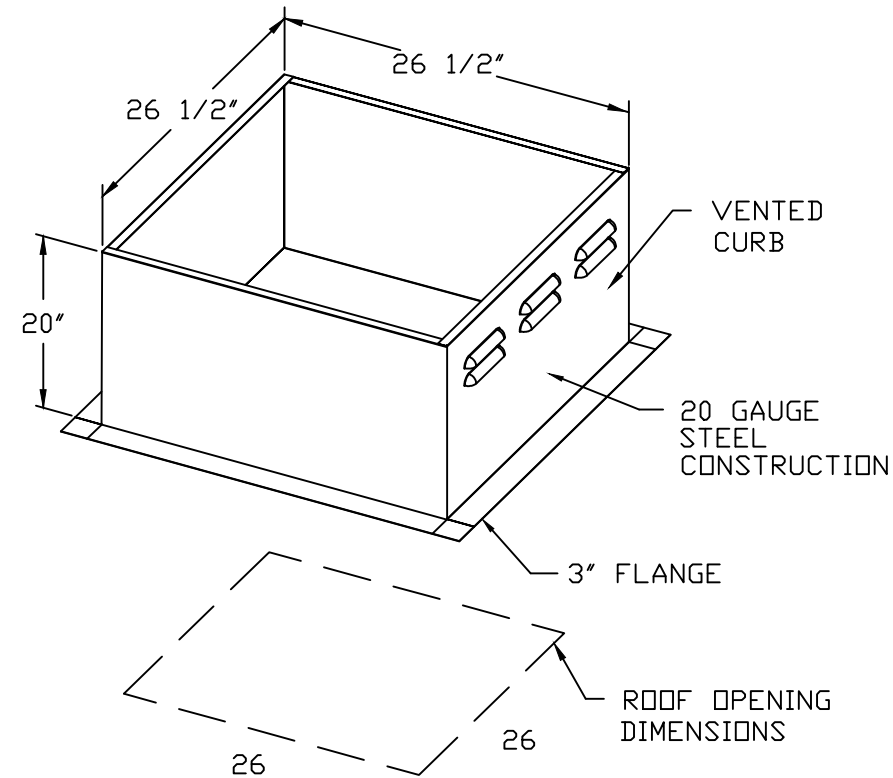
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

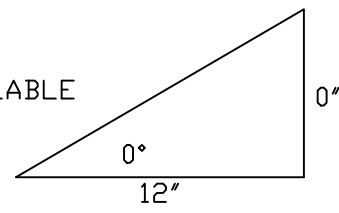
OPTIONS

GREASE BOX.

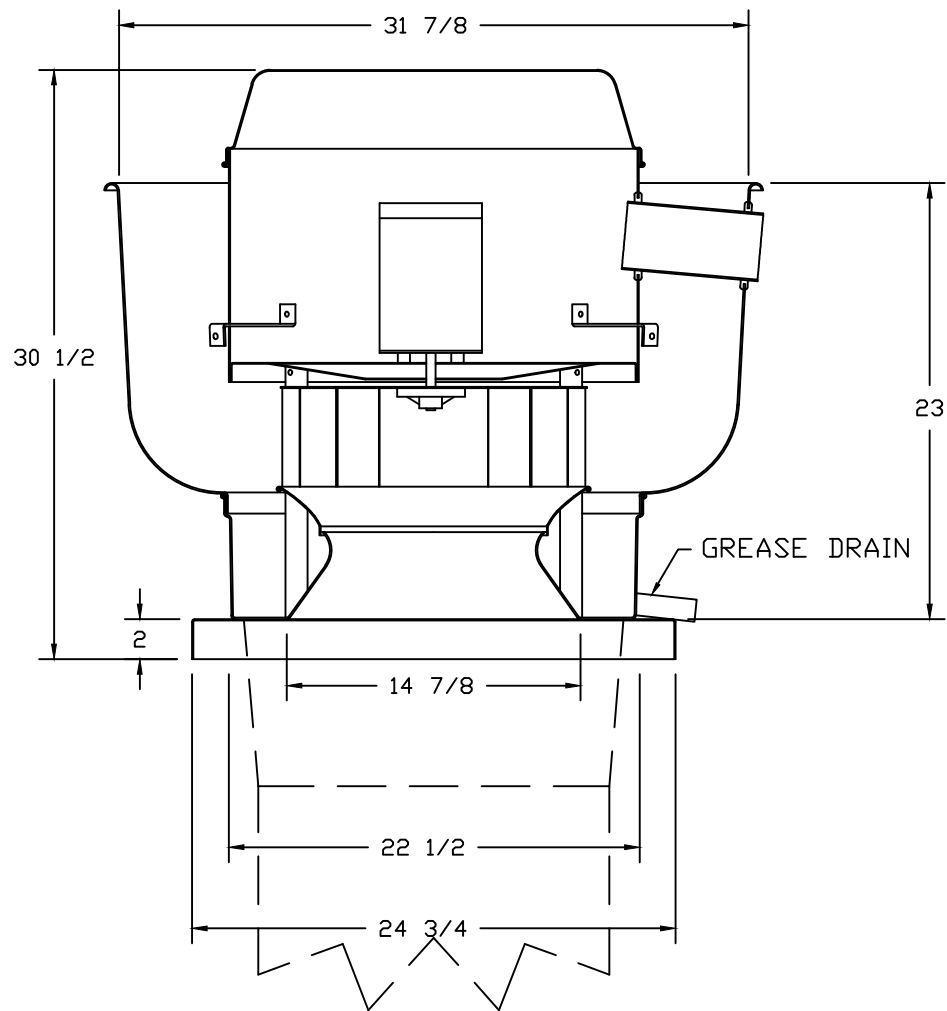


PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE



FAN #2 DUB5HFA - EXHAUST FAN



FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762 AND ULC-S645
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST

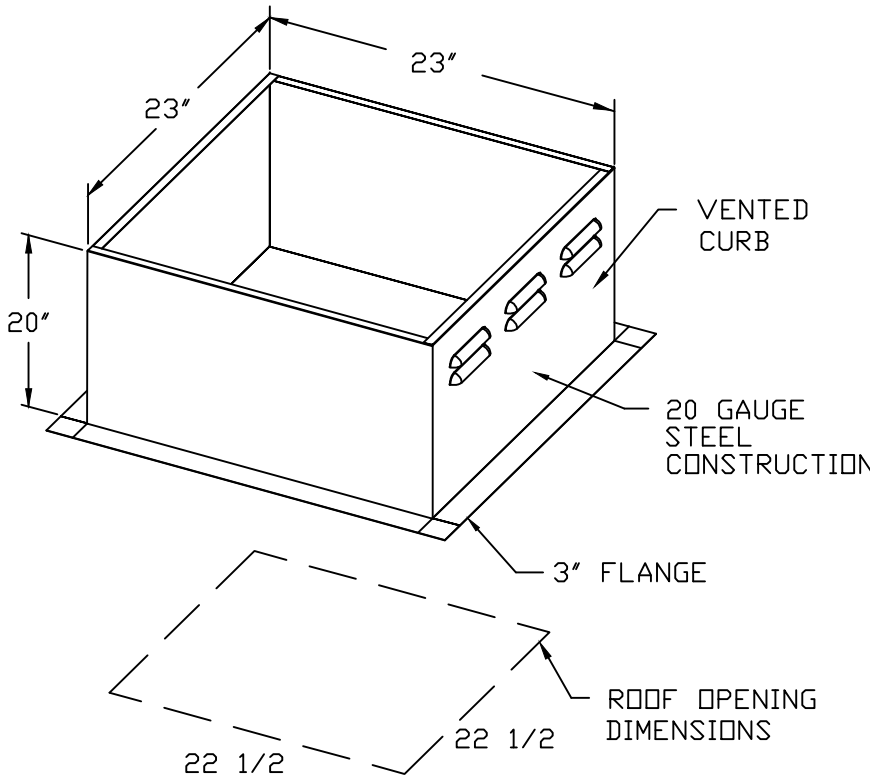
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

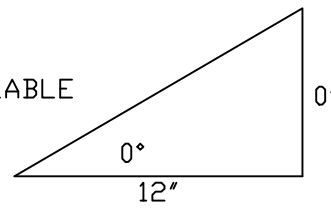
OPTIONS

GREASE BOX.



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE



REVISIONS

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Las Vegas

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DWG.#:
3941473

DRAWN BY: DRS-84

SCALE:
3/4" = 1'-0"

MASTER DRAWING

SHEET NO.
4

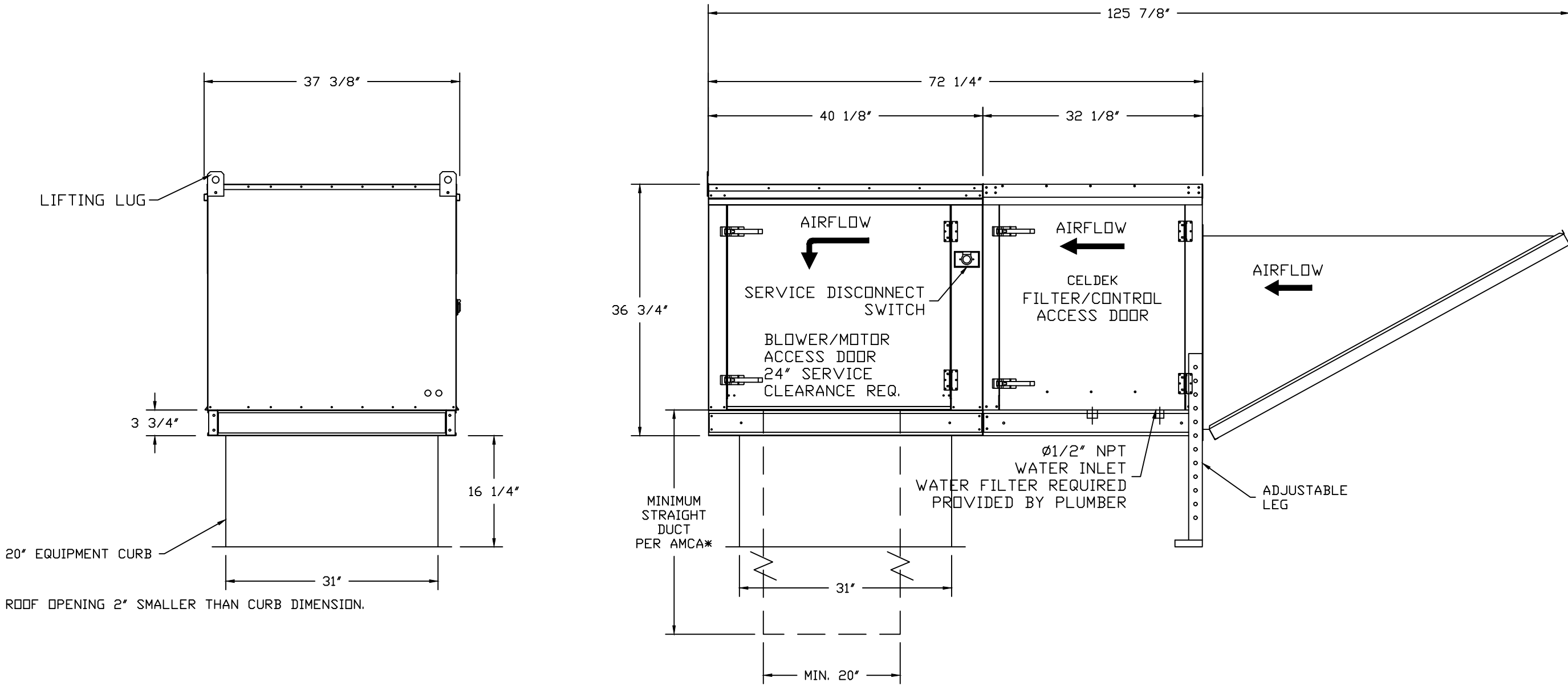
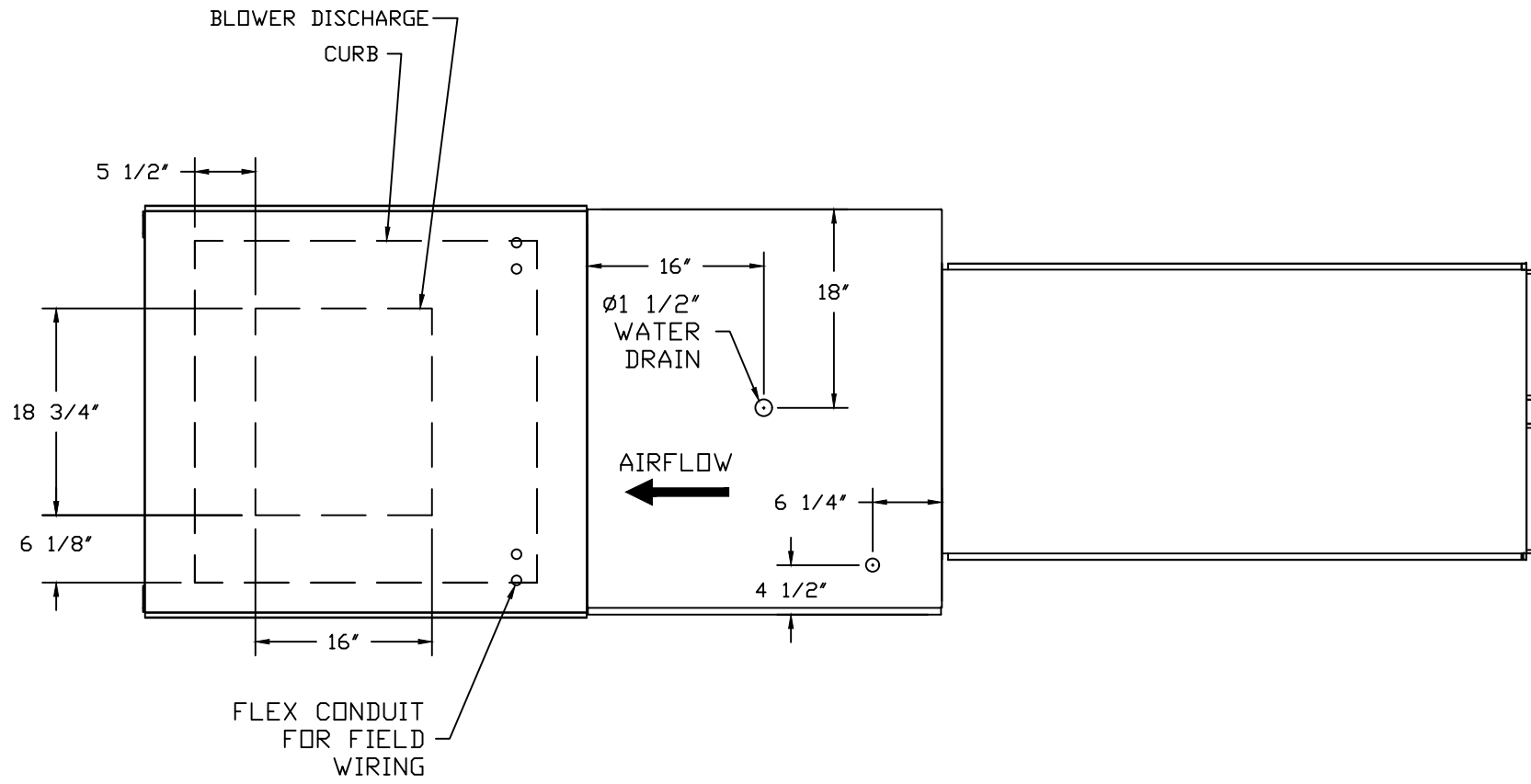
107 SOUTH WATER STREET
EXHAUST HOOD SHOP DRAWINGS

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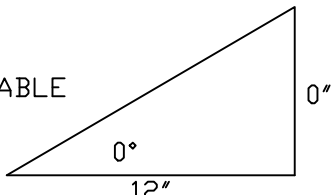
FAN #3 A2-200 - SUPPLY FAN
1. UNTEMPERED SUPPLY UNIT WITH 20" DIRECT DRIVE FAN IN SIZE #2 HOUSING
2. EVAP COOLER (CELDEK) W/INTAKE HOOD W/EZ FILTERS
3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT
4. 120V WIRING CONNECTION TO ENERGIZE EVAPORATIVE COOLERS FROM UNTEMPERED SUPPLY FANS.
5. FREEZE PROTECTION DRAIN CONTROL KIT FOR EVAPORATIVE COOLERS. INCLUDES 3-WAY WATER SOLENOID VALVE 8316G064 (SHIPPED LOOSE), PRESSURE SWITCH INSTALLED UPSTREAM OF 2WAY SOLENOID IN UNIT. BRASS TEE, 2 NPT HALF INCH NIPPLES, AND TWO STAGE THERMOSTAT T678A1361. FIELD WIRING REQUIRED BY OTHERS FOR 3-WAY VALVE. FOR BOTH CELDEK AND STANDARD V-BANK TYPE CONFIGURATIONS.
6. SEPARATE 120VAC WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING VFD IN PREVIRE PANEL OR WITH DCV PACKAGE. PROVIDES SEPARATE 120VAC INPUT TO SUPPLY FAN. THIS 120V SIGNAL MUST BE RUN BY ELECTRICIAN FROM DCV TO MUA SWITCH.

*NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 201. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 20" x 20"



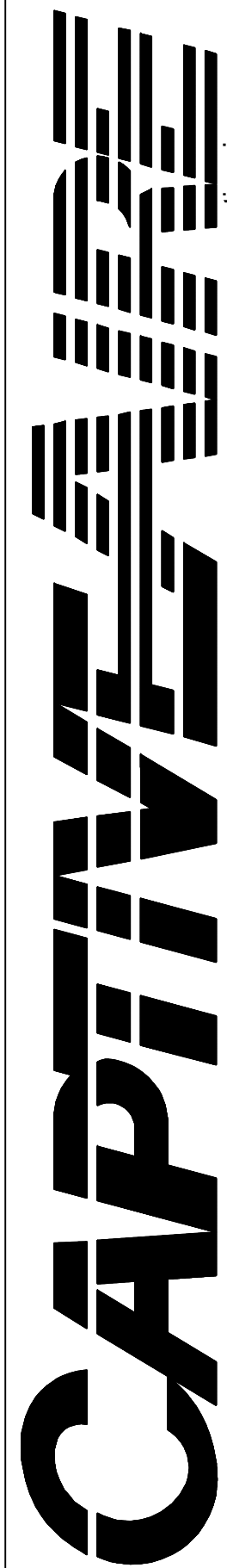
PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE



REVISIONS

DESCRIPTION	DATE
Δ	
Δ	
Δ	
Δ	



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107 SOUTH WATER STREET

EXHAUST HOOD SHOP DRAWINGS

Date8/10/2019

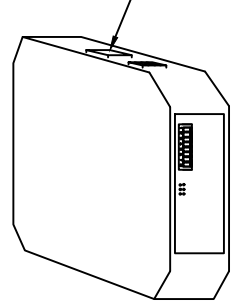
Scale3/4"=1'-0"

SheetFS107.4

ELECTRICAL PACKAGE – Job#3941473

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED			
				LOCATION	QUANTITY		TYPE	Φ	H.P.	VOLT FLA
1		DCV-2111	Utility Cabinet Left	03 – Utility Cabinet Left	1 Light	Smart Controls DCV	Exhaust	3	1.000	208 3.8
							Exhaust	3	0.750	208 2.6
				Hood # 1	1 Fan		Supply	3	5.000	208 15.0

Field Connection to Router or Ethernet Switch
OR Factory Wired Connection to Cellular ITS



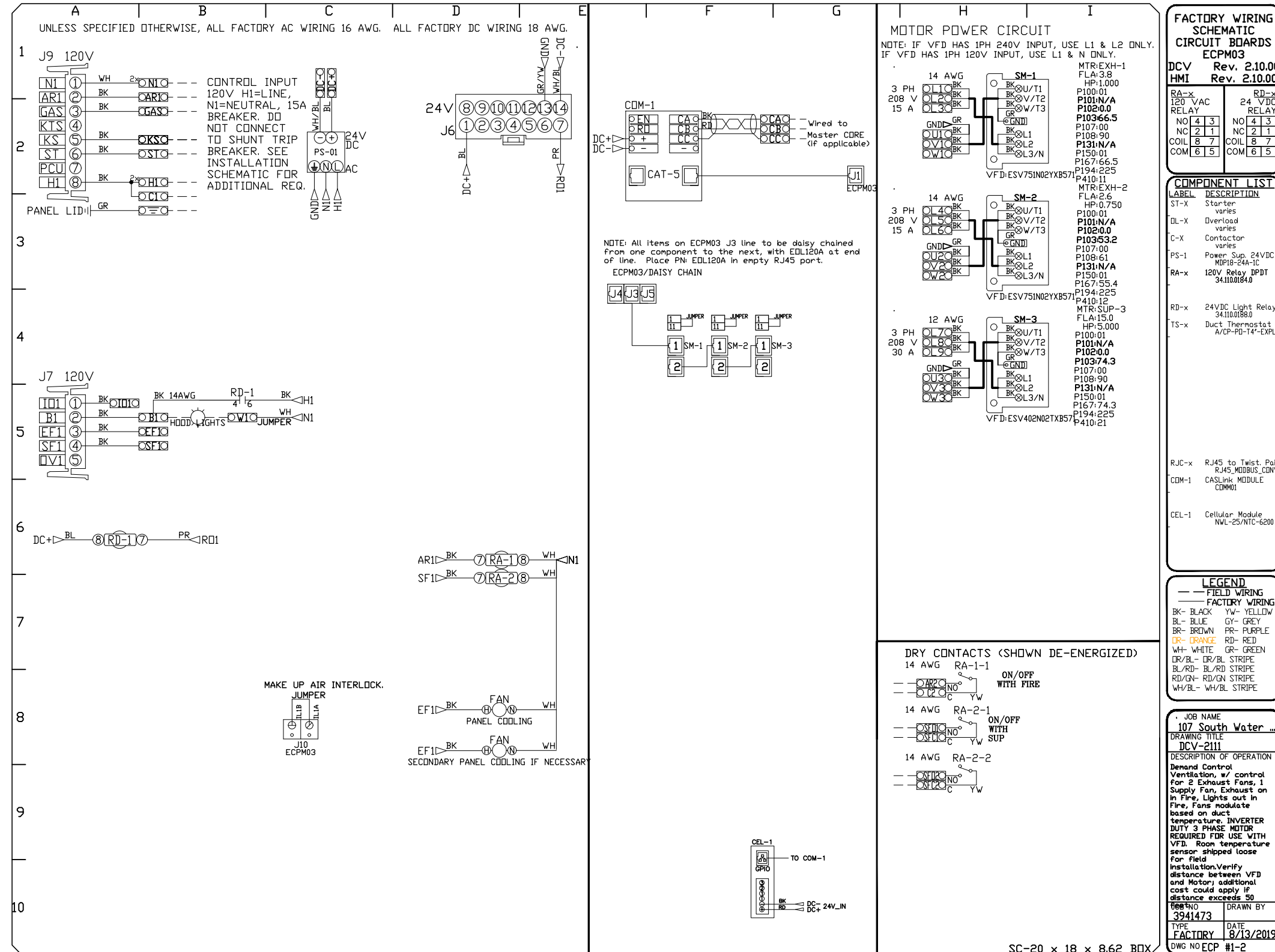
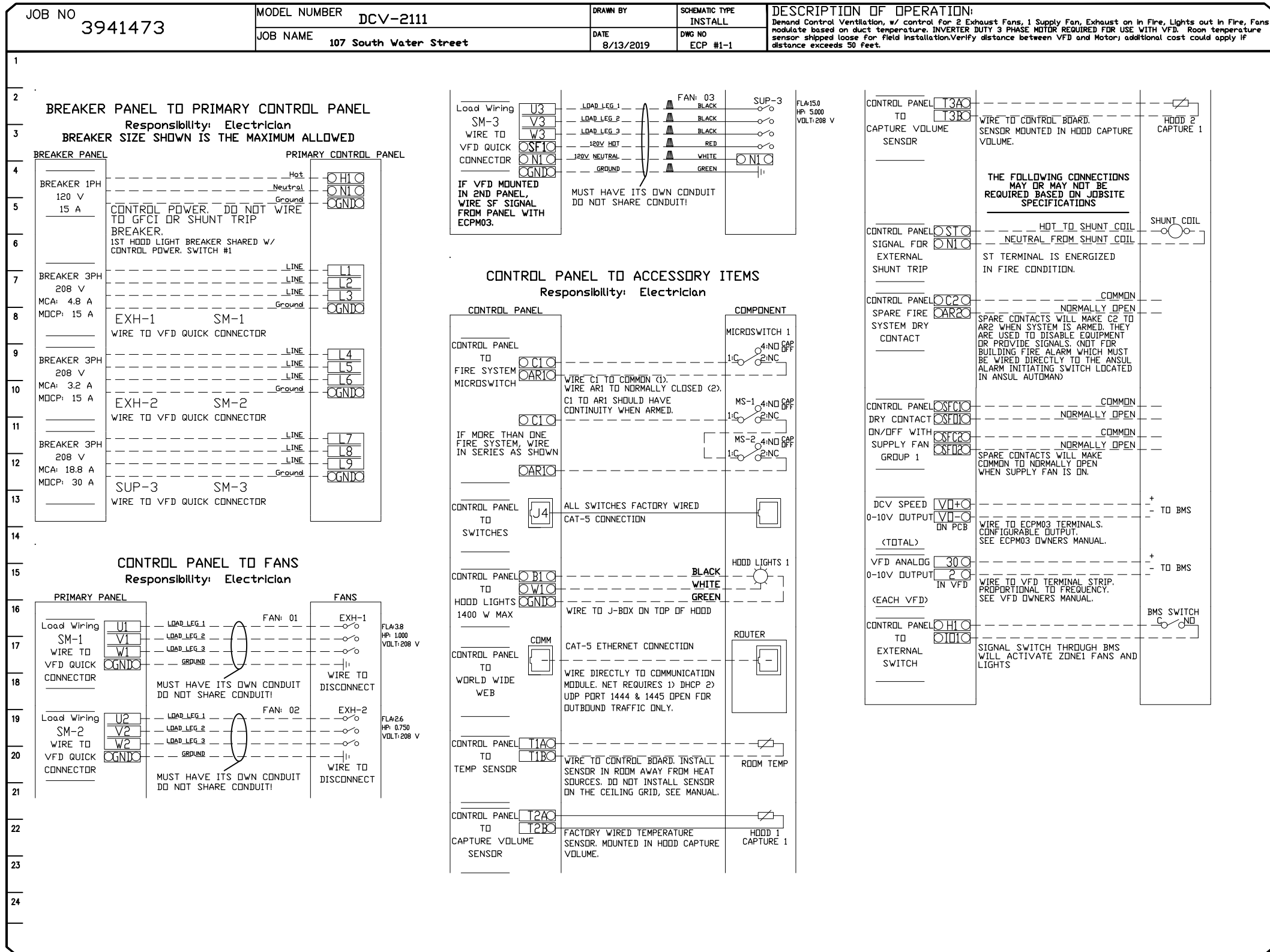
CASLink Monitor and Control

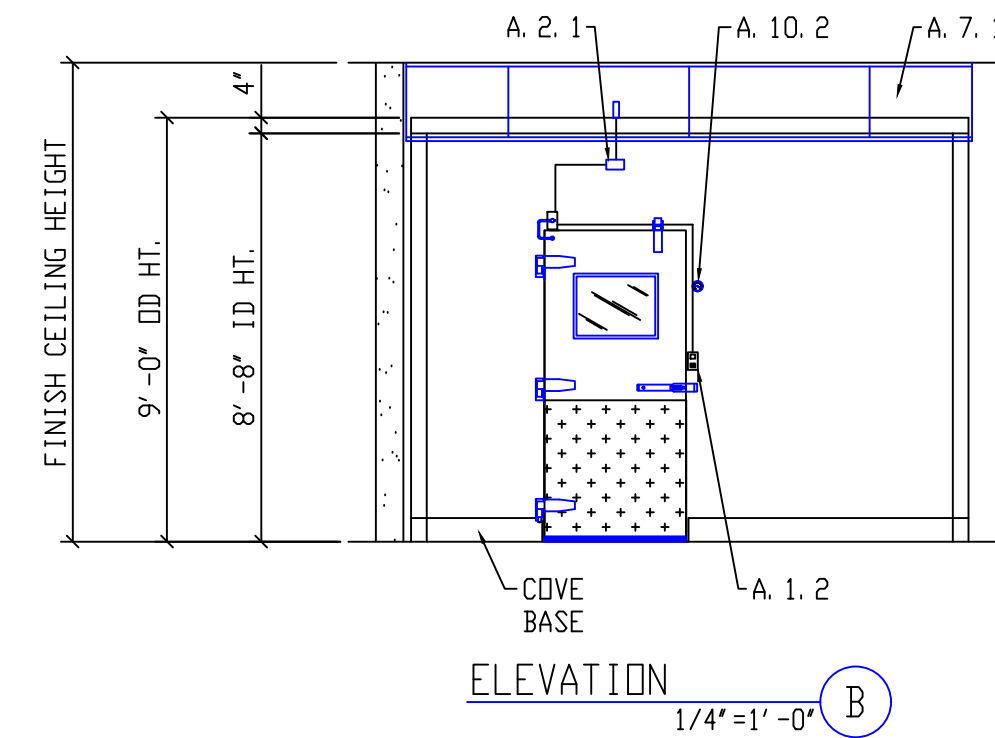
- Hood control panel to support communications to cloud-based Building Management System.
- Hood Control Panel to allow cloud-based Building Management System to monitor real time parameters outlined as MONITOR in the points list.
- Hood Control Panel to allow cloud-based Building Management System to control parameters outlined as CONTROL in the points list.
- Hood control panel to allow remote changes to system setting such as VFD Frequencies, ECM speeds, temperature set points, fan and wash schedules, etc.

MONITORING AND CONTROL POINTS LIST

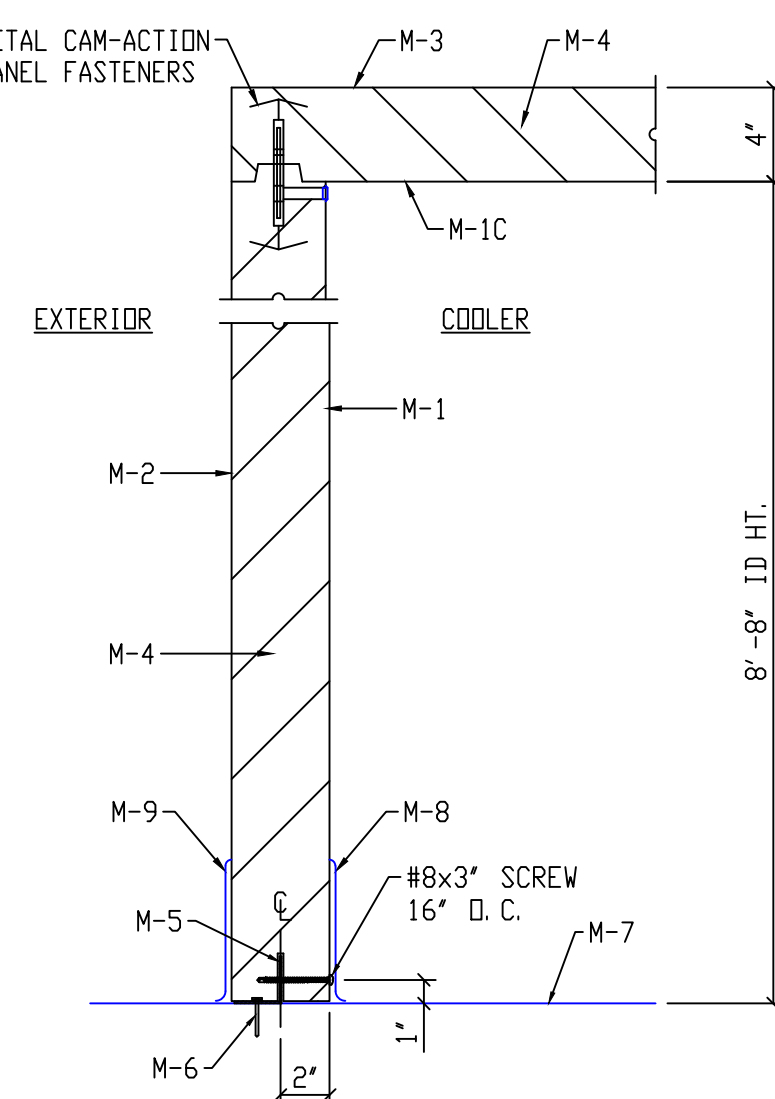
DCV Packages	Function	SC Packages	Function
Room Temperature	MONITOR	Room Temperature(s)	MONITOR
Duct Temperature(s)	MONITOR	Duct Temperature(s)	MONITOR
HMA Discharge Temperature	MONITOR	HMA Discharge Temperature	MONITOR
Kitchen RTU Discharge Temperature	MONITOR	Kitchen RTU Discharge Temperature	MONITOR
Fan Speed	MONITOR	Controller Faults	MONITOR
Fan Amperage	MONITOR	Fan Faults	MONITOR
Fan Power	MONITOR	Fan Status	MONITOR
VFD Faults	MONITOR	PCU Faults	MONITOR
Controller Faults	MONITOR	PCU Filter Clog Percentages	MONITOR
Fan Faults	MONITOR	Fire Condition	MONITOR
Fan Status	MONITOR	CODE Fire System	MONITOR
PCU Faults	MONITOR	Building Pressures	MONITOR
PCU Filter Clog Percentages	MONITOR	Fans Buttons(s)	MONITOR & CONTROL
Fire Condition	MONITOR	Lights Buttons(s)	MONITOR & CONTROL
CODE Fire System	MONITOR	Wash Buttons(s)	MONITOR & CONTROL
Building Pressures	MONITOR		
Prep Time Button	MONITOR & CONTROL		
Fans Button	MONITOR & CONTROL		
Lights Button	MONITOR & CONTROL		
Wash Button	MONITOR & CONTROL		

PHASE/VOLTAGES TO BE VERIFIED BEFORE ORDERING





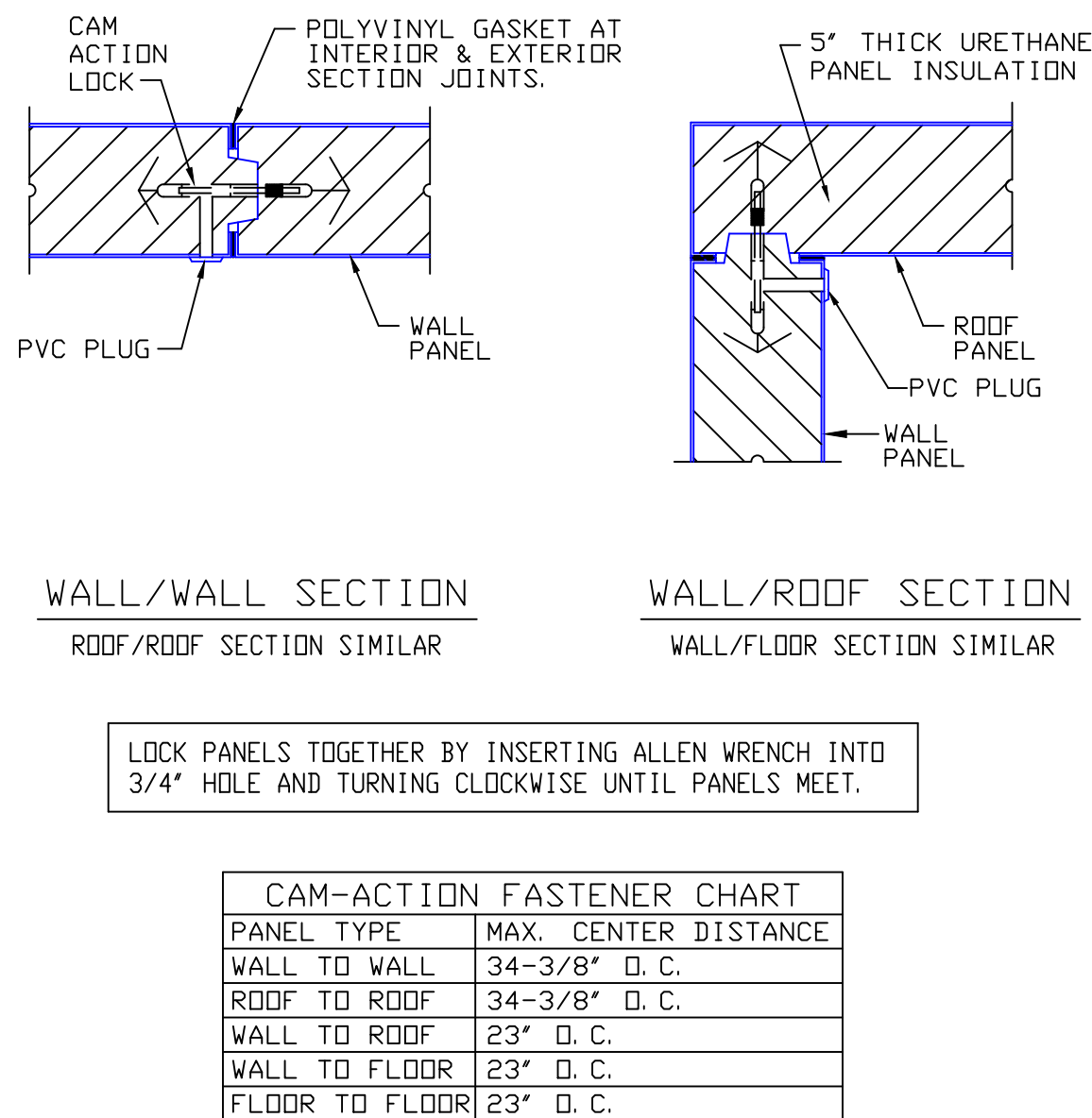
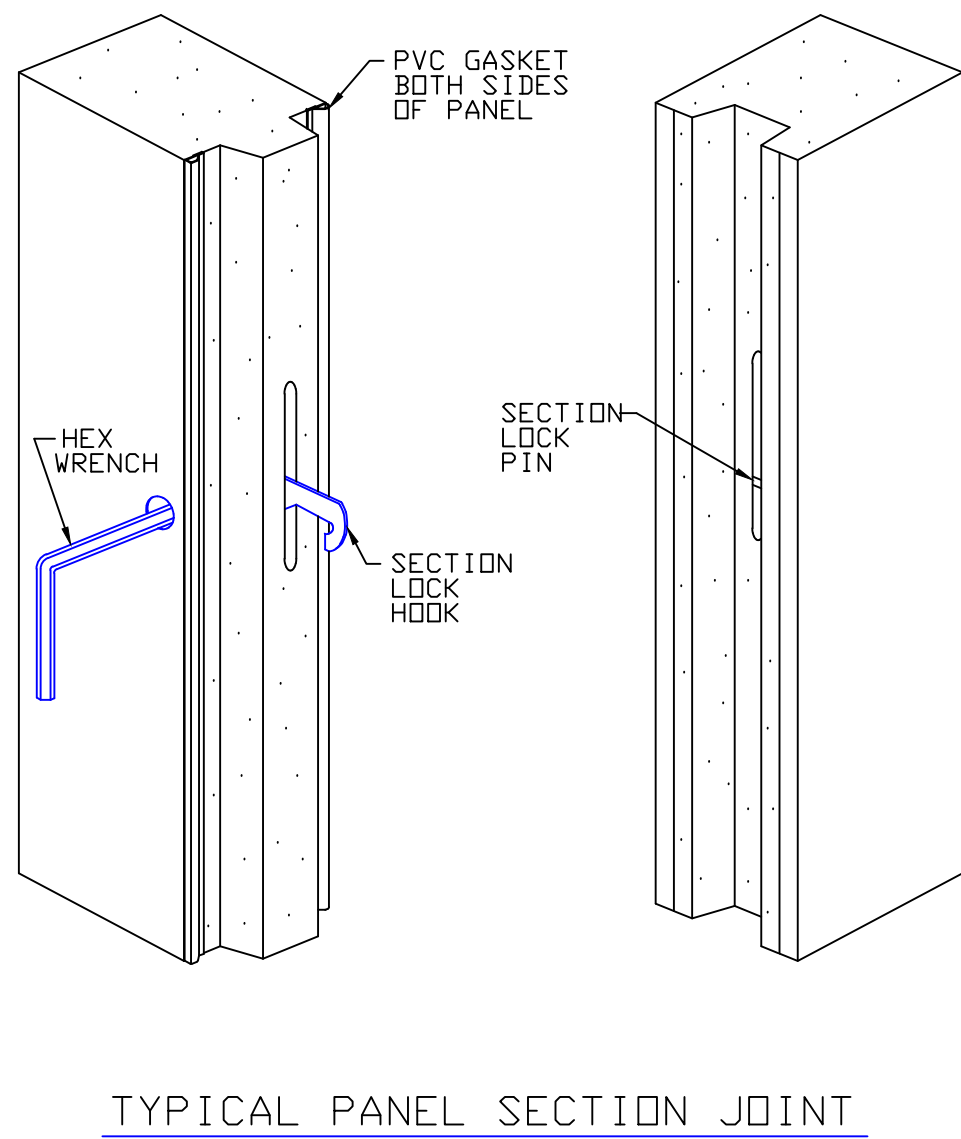
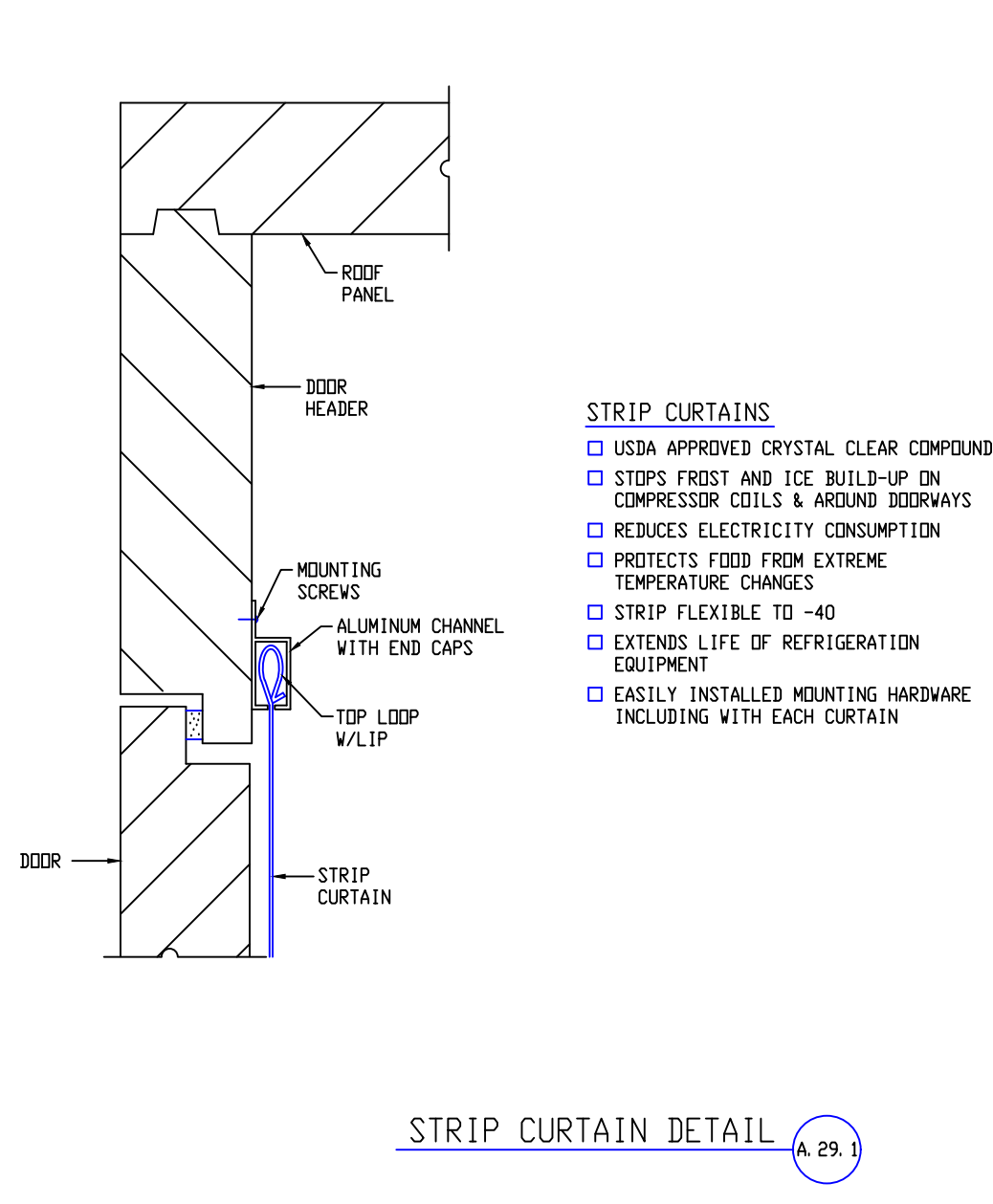
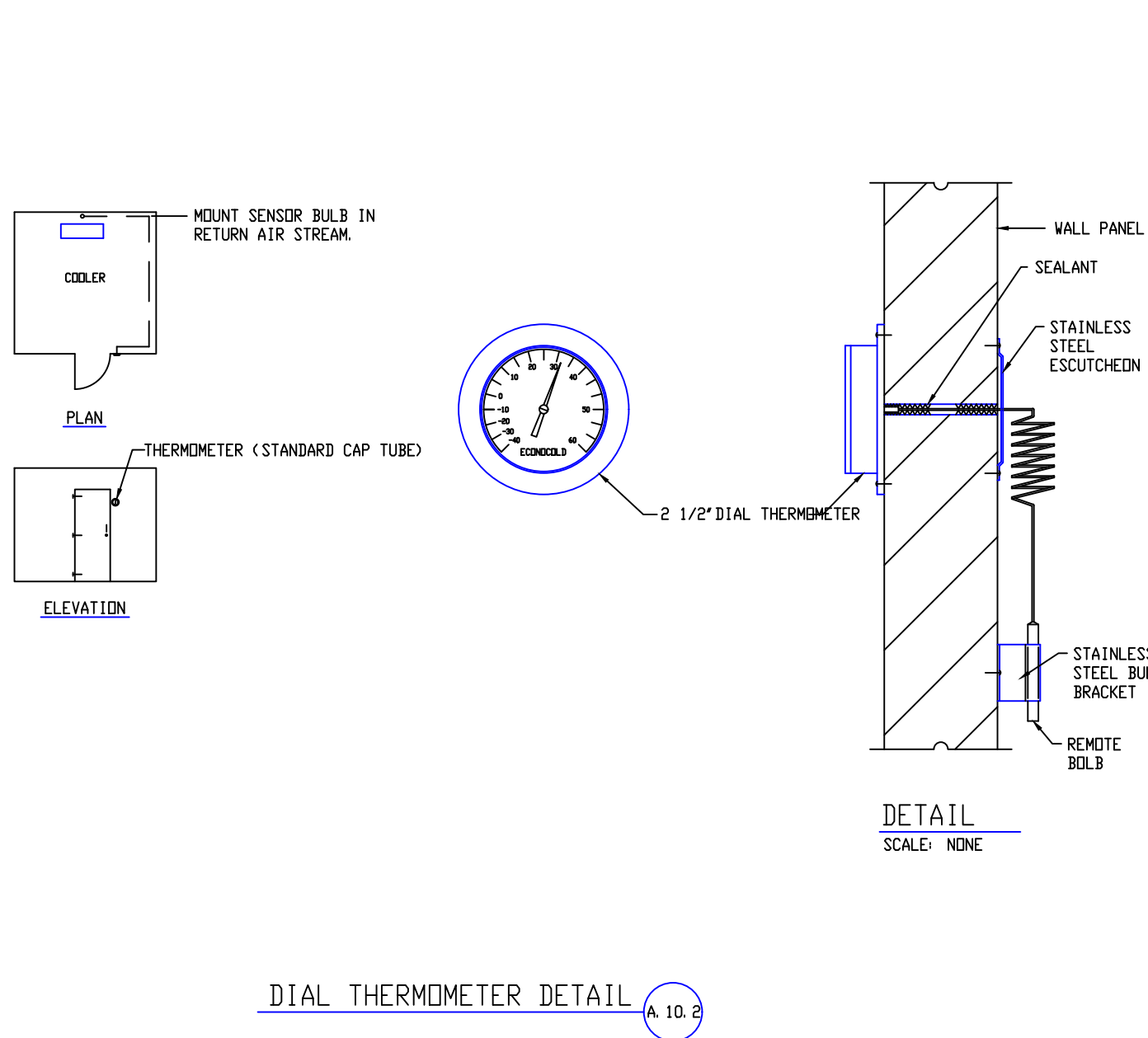
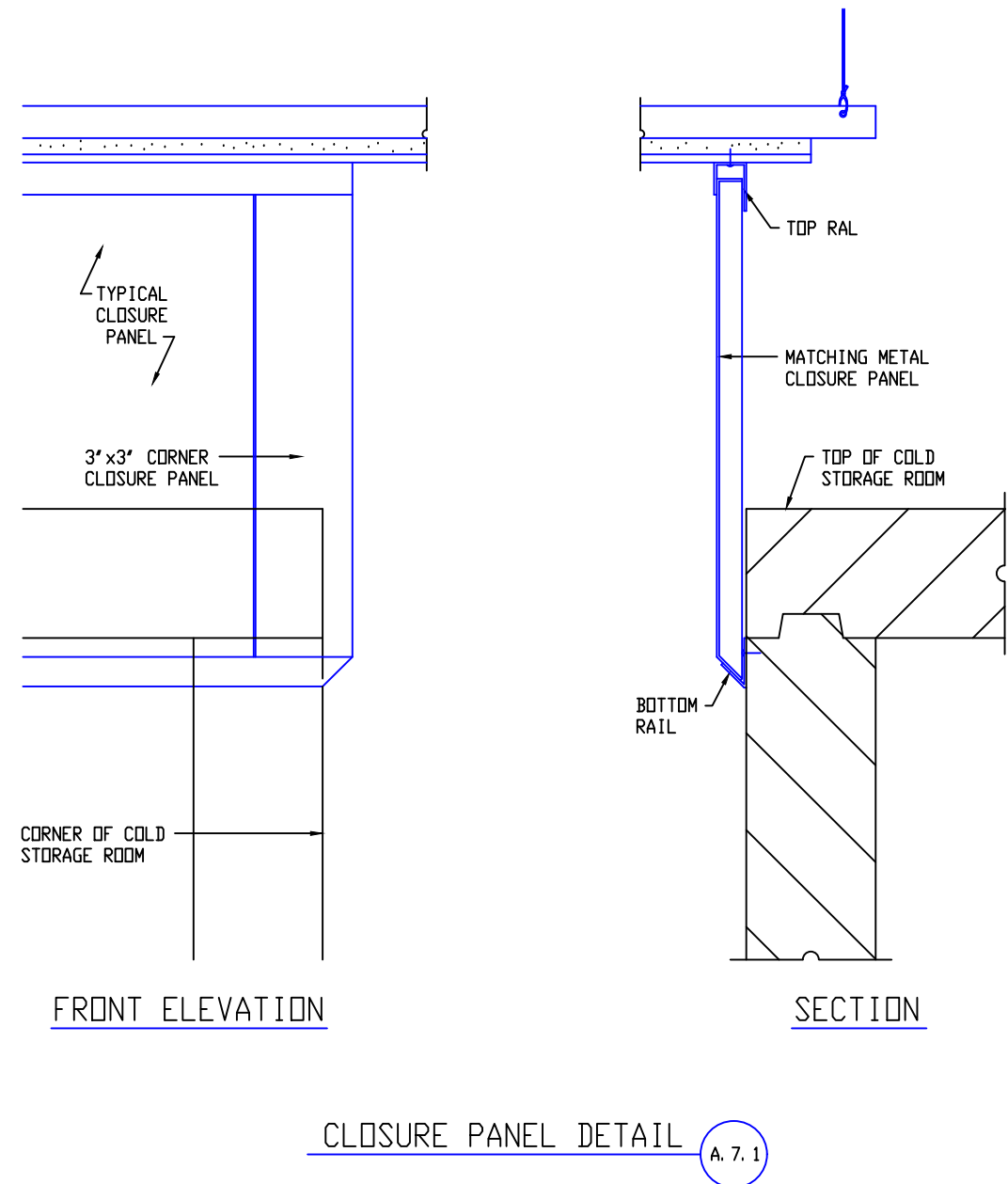
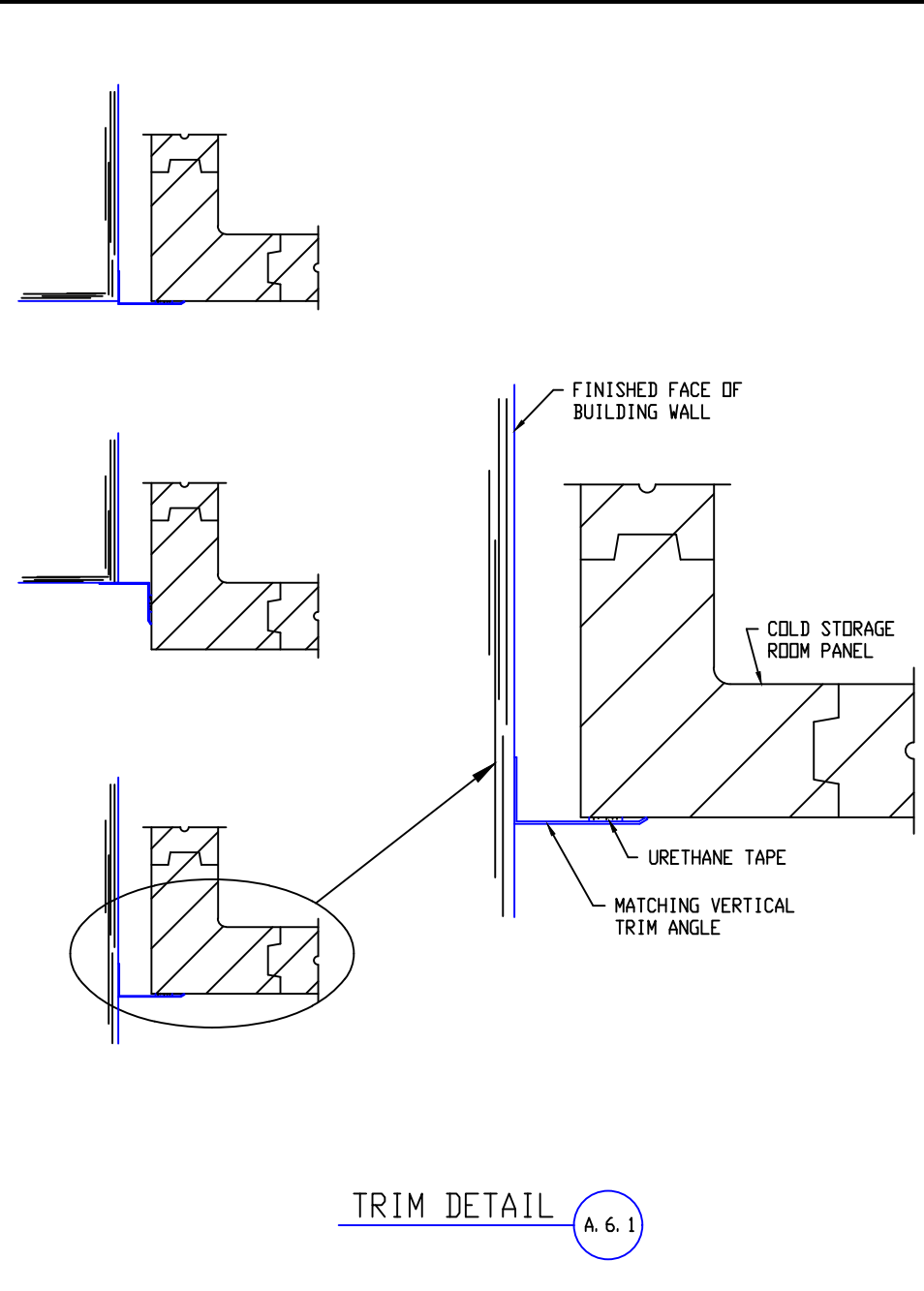
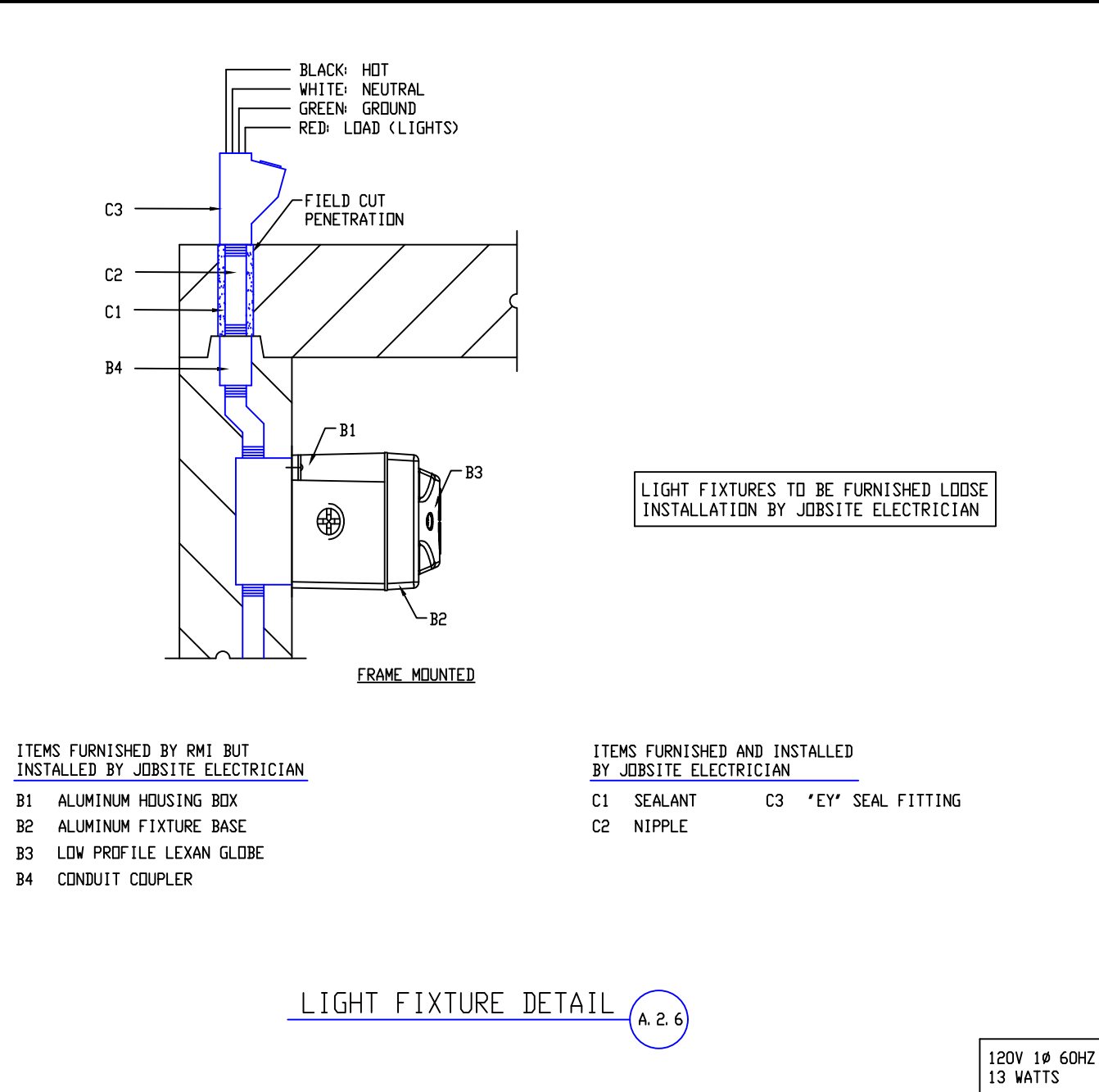
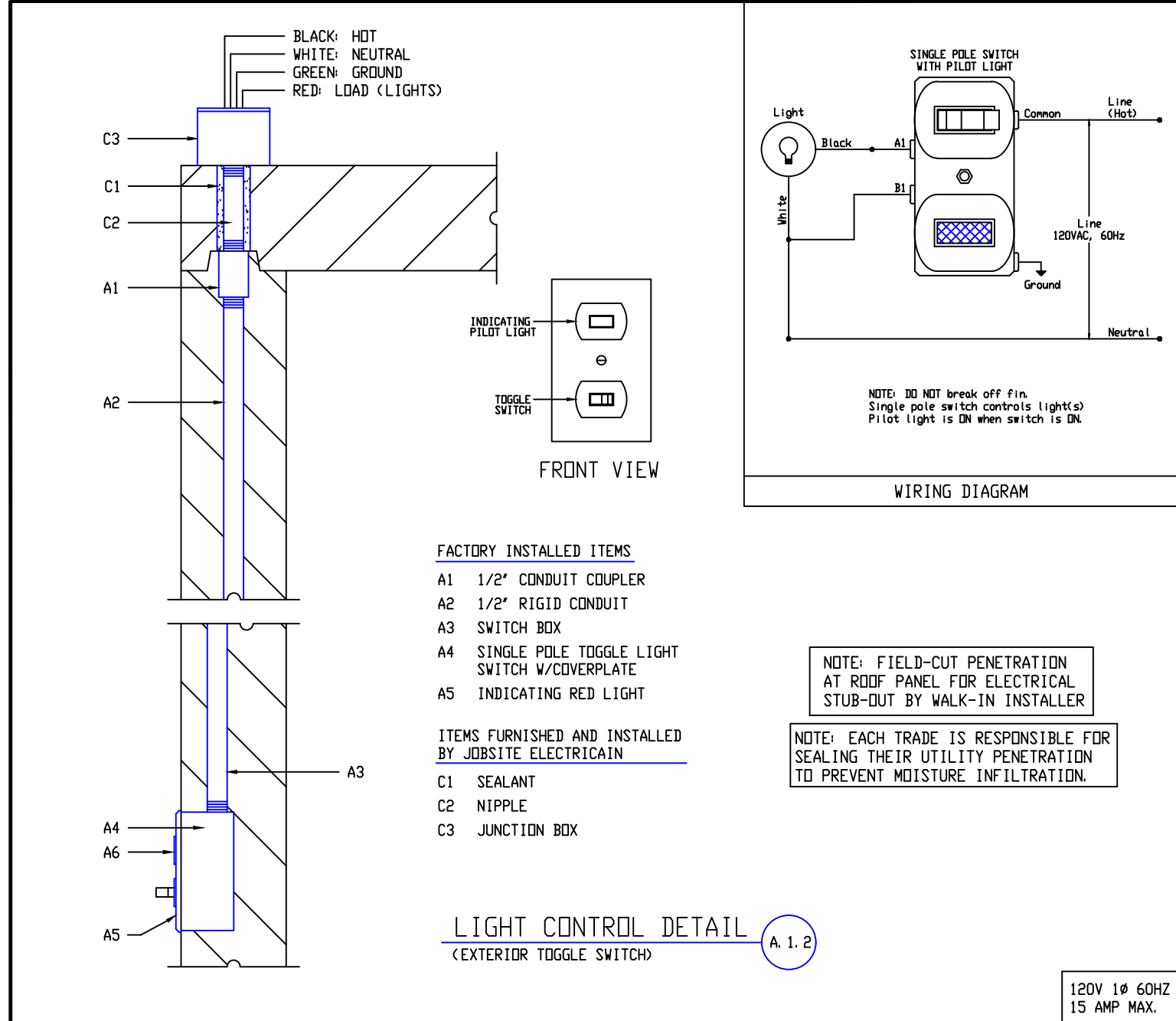
A detailed cross-section diagram of a door assembly. The diagram is divided into two main horizontal sections: 'EXTERIOR' on the left and 'COOLER' on the right. The total height of the assembly is indicated on the right as '8'-8" ID HT.'. The top section, labeled 'EXTERIOR', shows a 'METAL CAM-ACTION PANEL FASTENERS' assembly. This includes a vertical bolt labeled 'M-3' passing through a plate labeled 'M-4' and a component labeled 'M-1C'. The bottom section, labeled 'COOLER', shows the door's internal structure. It includes a 'JAMB BRKT. 2 PER DOOR' and 'HILTI 1/4"x2" HIT ANCHOR' at the base. Various internal components are labeled with 'D' codes: 'D-1' through 'D-17'. A vertical dimension line on the right indicates a height of '4"' for the top section.



The image shows two circular certification logos. The top-left logo is the UL (Underwriters Laboratories) mark, featuring the letters 'UL' inside a circle. The top-right logo is the NSF (National Sanitation Foundation) mark, featuring the letters 'NSF' inside a circle. Below these logos, the text 'EISA COMPLIANT' is printed in a bold, sans-serif font.

	DRAWING NO. 819-08	
ITEM #55 & #72 WALK-IN COOLER'S BISCUITS AND BOURBON 107 S. WATER STREET - HENDERSOIN, NV CONSULTANT: LC KITCHEN & BAR DESIGN		
<i>Refrigerator Manufacturers, LLC.</i> 17018 EDWARDS RD. CERRITOS, CALIFORNIA 90703 (562) 926-2006		

DRAWN	JL	DATE	08/16/19
CHECKED		SHEET	1 of 2
CHECKED		SCALE	AS NOTED
APPROVED		W.O. #	
REV: 	9/20/19	RG	REV.
REV.			REV.
REV.			REV.



RMI AIRDYNE		DRAWING NO. 819-08	
DRAWN JL	DATE 08/16/19	CHECKED	SHEET 2 of 2
CHECKED	SCALE AS NOTED	CHECKED	W.O. #
APPROVED	REV.	REV.	REV.
COLD STORAGE ROOM ACCESSORY DETAILS BISCUITS AND BOURBON 107 S. WATER STREET - HENDERSON, NV CONSULTANT: LC KITCHEN & BAR DESIGN		REV.	REV.
Refrigerator Manufacturers, LLC 17018 EDWARDS ROAD CERRITOS, CA 90703 (562) 926-2006		REV.	REV.

