

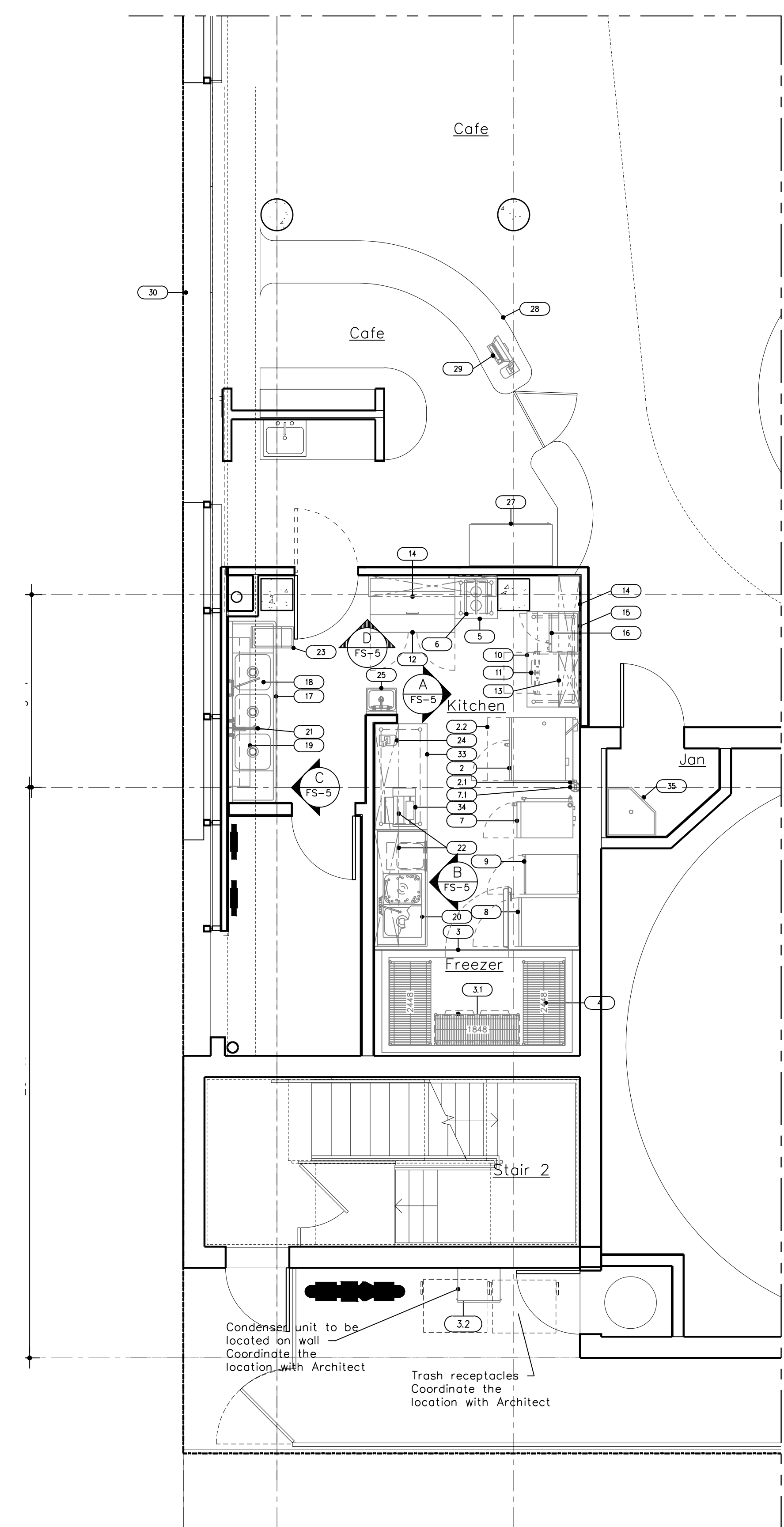
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Drawn By: R. Stagg Date: 10/15/14 Scale: As Noted
Designed By: R. Stagg Checked By: Approved By:

EQUIPMENT SCHEDULE

No.	Qty.	Description	Manufacturer	Model No.	By
1		Spore Number			
2	1	Combi Oven w/ Stand and Ventless Hood	Alto-Shaam	CTP6-10E & 6-10EVH	KEC
2.1	1	Water Filtration System			
2.2	1	Ventless Hood			
3	1	Walk-in Freezer	American Panel	Custom	KEC
3.1	1	Freezer Evap. Coil			
3.2	1	Freezer Condensing Unit			
4	Lot	Walk-in Freezer Shelving	SunFab	See Plan	KEC
5	1	Equipment Stand w/ Undershelf	SunFab	SFWT-2424-2	KEC
6	1	French Fry Warmer	Keating	2LOR	KEC
7	1	Combi Oven w/ Stand and Catalytic Converter	Alto-Shaam	CTX4-10EC	KEC
7.1	1	Water Filtration System	Alto-Shaam	FI-23014	KEC
8	1	Reach-in Refrigerator, 1 Door	Hoshizaki	CR1B-FS	KEC
9	1	Mobile Hot Cabinet	Alto-Shaam	1000-UP	KEC
10	1	Work Table w/ Undershelf	SunFab	SFDWT-3054	KEC
11	1	Warming Drawer	Alto-Shaam	500-2D	KEC
12	1	Refrigerated Prep Work Top	Hoshizaki	CRMR48-12M	KEC
13	1	Wall Shelf	SunFab	SFW-1230	KEC
14	3	Wall Shelf	SunFab	SFWS-1472	KEC
15	1	Microwave Wall Shelf	SunFab	SFMS-2424	KEC
16	1	Microwave	Amana	RCS10TS	KEC
17	1	Pot & Pan 3 Compartment Sink	SunFab	SFS3-181812-218	KEC
18	1	Faucet	Dormont Mfg	LFF-WST8-S14S	KEC
19	1	Wall Shelf w/ Pot Rack	SunFab	SFWSR-1284	KEC
20	1	Prep Table Sink Unit w/ 2 Compartment Sink	SunFab	DL-30-54	KEC
21	1	Pre-Rinse Faucet	Dormont Mfg	LFP-WS8B-AF12	KEC
22	4	Wall Shelf	SunFab	SFWS-1460 & 1466	KEC
23	Lot	Trash Receptacle			NIKEC
24	1	Printer			VENDOR
25	1	Hand Sink	SunFab	SFHS-1715	KEC
26		Spore Number			
27	1	Refrigerated Reach-In Merchandiser	True	GDM-41SL-LD	KEC
28	1	Counter			MILLWORK
29	1	POS Station			VENDOR
30	1	Indoor/Outdoor Counter			MILLWORK
31		Spore Number			
32		Spore Number			
33	1	Work Table w/ Undershelf	SunFab	SFWT-3060	KEC
34	1	Bun Grill Toaster	APW Wyatt	M-2000	KEC
35	1	Mop Sink w/ Service Faucet			NIKEC

*NIKEC - Denotes "Not In Kitchen Equipment Contract"



FOOD SERVICE EQUIPMENT LAYOUT PLAN

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

GENERAL HEALTH DEPARTMENT NOTES

- ALL ICE MACHINES TO BE HELD OFF ADJACENT BUILDING WALLS BY 6". IF A VACUUM BREAKER IS REQUIRED BY CODES IT WILL BE FURNISHED AND INSTALLED BY THE PLUMBING CONTRACTOR.
- DISHWASHERS, WHERE APPLICABLE, WILL BE DESIGNED TO HAVE HIGH TEMPERATURE 180°F. FINAL RINSE AND WASH TEMPERATURES OF 140°F.
- ALL REFRIGERATORS WILL BE FURNISHED WITH THERMOMETERS WHICH ARE EASILY READABLE, IN PROPER WORKING CONDITION AND ACCURATE WITH IN A RANGE OF PLUS OR MINUS 2 DEGREES.
- ALL COUNTER TOP EQUIPMENT NOT READILY MOVABLE, WEIGHING OVER 80 POUNDS WILL BE PROVIDED WITH 4" LEGS WITH ADJUSTABLE FEET.
- ALL CHEMICAL SANITIZER KITS FOR THREE COMPARTMENT SINKS WILL BE FURNISHED BY THE CHEMICAL SUPPLIER.
- ALL CHEMICAL INJECTION SYSTEMS MUST BE INSTALLED DOWNSTREAM FROM A VACUUM BREAKER OR AIR GAP TO PREVENT POSSIBLE BACK SIPHONAGE OF THE CHEMICALS INTO THE WATER LINE SYSTEM.
- ALL CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON WOOD CONSTRUCTION.
- ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE INSTALLED IN CONFORMITY WITH THE N.S.F. STANDARDS AND SHALL BE N.S.F. APPROVED.
- AN AISLE SPACE OF A MINIMUM OF THIRTY-SIX (36) INCHES OR MORE SHALL BE PROVIDED WITH ALL WORK SPACES.
- BACKSPASHES OF EQUIPMENT SHALL BE INSTALLED A MINIMUM OF THREE (3) INCHES OR SEALED TO THE WALL WITH SILICONE SEALANT.
- VACUUM BREAKERS WHEN USED TO BE A MINIMUM OF SIX (6) INCHES ABOVE THE FLOOD RIM WITH NO SHUT OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.
- A MINIMUM OF 50 FOOT CANDLES OF LIGHT SHALL BE PROVIDED IN ALL FOOD PREPARATION AND SERVING AREAS.
- HANDWASHING FACILITIES ARE REQUIRED IN THE FOOD PREPARATION, SERVING, AND UTENSIL WASHING AREAS AND WILL BE SHOWN ON THE FLOOR PLAN.
- SNEEZE GUARD PROTECTION WHERE APPLICABLE WILL BE PROVIDED FOR EXPOSED, UNWRAPPED FOOD SHOWN AT SUCH AREAS AS SALAD BARS, BUFFETS, AND CAFETERIA LINES.

RESTAURANT OUTFITTERS DRAWING DISCLAIMER

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LOCATION

Bubba Burger
Airborne America
San Diego, CA

REVISIONS

Rev.	Date	By	Revision Description
B	4/11/15	RDS	Revised Combi Oven Eq. Package
A	10/20/14	RDS	For Review and Approval

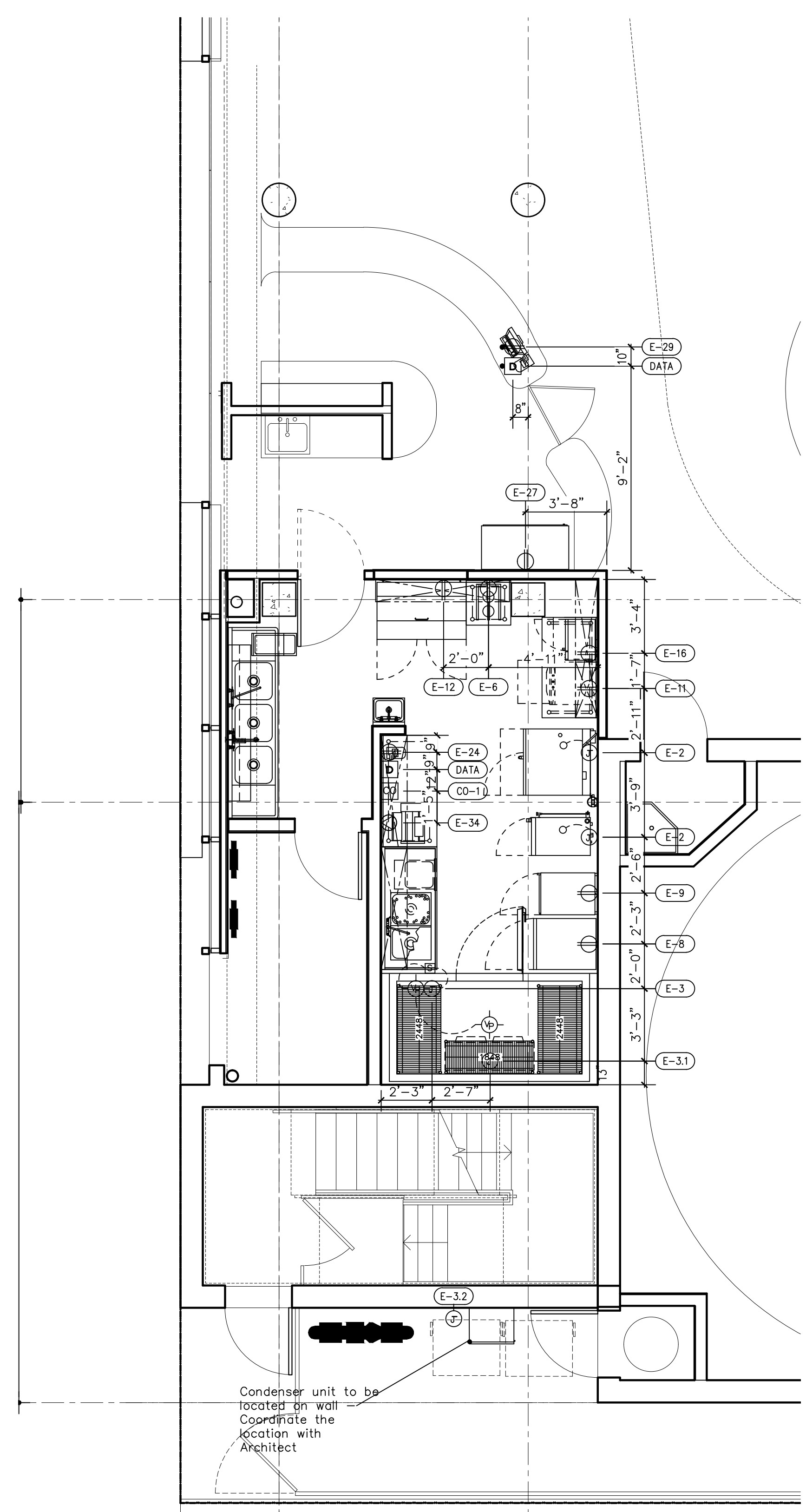
Drawing Title:
Kitchen Equipment Layout Plan

Drawing Number: FS-1 Rev. B

ELECTRICAL SCHEDULE

No.	Qty.	Description	VOLTS	PHASE	AMPS	H.P.	PLUG	DIRECT	A.F.F.	Remarks
1		Spare Number								
2	1	Combi Oven w/ Stand	208	3	28.4			X	48"	
21	1	Water Filtration System								
22	1	Ventless Hood								
3	1	Walk-in Freezer	115	1	6.0			X	DFA	For Lights/See Sheets FS-6 & FS-7.
31	1	Freezer Evap. Coil	208	1	0.85			X	DFA	See Sheets FS-6 & FS-7.
32	1	Freezer Condensing Unit	208	1	12.6			X	VFY	See Sheets FS-6 & FS-7.
4	Lot	Walk-in Freezer Shelving								
5	1	Equipment Stand w/ Undershelf								
6	1	French Fry Warmer	120	1				X	48"	250W
7	1	Combi Oven w/ Stand and Catalytic Converter	208	3	19.1			X	48"	
71	1	Water Filtration System								
8	1	Reach-In Refrigerator, 1 Door	115	1	3.7			X	72"	
9	1	Mobile Hot Cabinet	120	1	16.0			X	72"	
10	1	Work Table								
11	1	Warming Drawer	120	1	5.3			X	18"	
12	1	Refrigerated Prep Work Top	115	1	2.9			X	18"	
13	1	Wall Shelf								
14	3	Wall Shelf	120	1	7.0			X	52"	675W
15	1	Microwave Wall Shelf								
16	1	Microwave	120	1	13.0			X	65"	
17	1	Pot & Pan 3 Compartment Sink								
18	1	Faucet								
19	1	Wall Shelf w/ Pot Rack								
20	1	Prep Table Sink Unit w/ 2 Compartment Sink								
21	1	Pre-Rinse Faucet								
22	4	Wall Shelf								
23	Lot	Trash Receptacle								
24	1	Printer	120	1	VFY.			X	77"	Verify Requirements W/ Vendor
25	1	Hand Sink								
26		Spare Number								
27	1	Refrigerated Reach-In Merchandiser	115	1	8.8			X	18"	
28	1	Counter								
29	1	POS Station	120	1	VFY.			X	STUB	By others
30	1	Indoor/Outdoor Counter								
31		Spare Number								
32		Spare Number								
33	1	Work Table w/ Undershelf								
34	1	Bun Grill Toaster	208	1	13.8			X	48"	
35	1	Mop Sink w/ Service Faucet								

*NIKEC - Denotes "Not in Kitchen Equipment Contract"

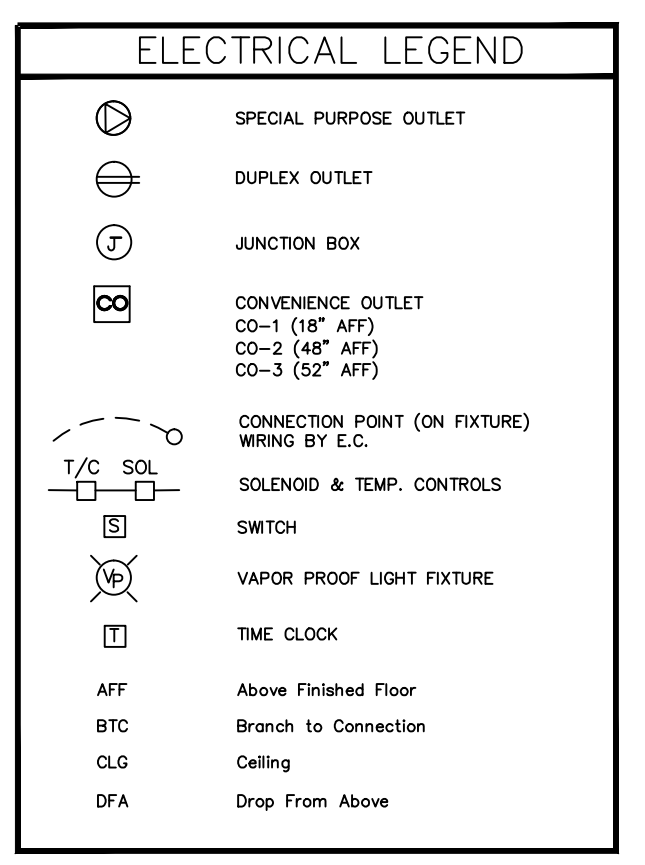


FOOD SERVICE ELECTRICAL PLAN

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

ELECTRICAL ROUGH-IN NOTES

- DIMENSIONS ARE GIVEN FROM FACE OF STUDS, FLOORS OR COLUMN CENTER LINES.
- SERVICES SHOWN RELATE TO FOOD SERVICE EQUIPMENT REQUIREMENTS ONLY AND SHOW WHERE UTILITIES ARE TO BE STUBBED -IN. CONVENIENCE RECEPTACLES, SWITCHES, CLOCK OUTLETS, TELEPHONE AND COMPUTER CONDUITS, HVAC, LIGHTING AND OTHER POWER REQUIREMENTS ARE SHOWN ON ARCHITECTURAL/ELECTRICAL DRAWINGS. DIMENSIONS FOR CONVENIENCE OUTLETS ARE NOT SHOWN.
- GENERAL CONTRACTOR IS RESPONSIBLE FOR:
 - ALL WIRING, FITTINGS AND LABOR UP TO AND INCLUDING FINAL CONNECTION TO EQUIPMENT
 - PROVISION OF AREA SUB-PANELS IN LIEU OF DISCONNECT SWITCHES WHERE POSSIBLE
 - COORDINATION OF PANELBOARDS WITH EQUIPMENT LOCATIONS AND REQUIREMENTS
 - SIZING OF ALL PANELBOARDS WITH SPARE CAPACITY
 - 1" EMPTY CONDUITS FOR CONTROL/COMPUTER WIRING, P.O.S. AS REQUIRED BY OWNER
 - ROUGH-IN OF ALL CONVENIENCE OUTLETS
- ALL ELECTRICAL WORK WITHIN FABRICATED EQUIPMENT WILL BE BY THE KEC. READY FOR FINAL, SINGLE POINT CONNECTION TO ROUGH-IN STUB BY GENERAL CONTRACTOR INSTALLATION OF ACCESSORIES AND FITTINGS PROVIDED LOOSE WITH FOOD SERVICE EQUIPMENT - BY THE ELECTRICAL CONTRACTOR.
- WIRING TO GAS SHUT DOWN VALVE (120V SOLENOID) BY THE ELECTRICAL CONTRACTOR.
- CONDUIT AND (5) #12 WIRES FROM TIME CLOCK TO FREEZER EVAPORATOR COIL FOR POWER, RUN CONDUIT AND WIRE OUTSIDE COOLER WITH FINAL ENTRY POINT AT FREEZER COIL - BY THE ELECTRICAL CONTRACTOR.
- INTERCONNECTION OF HEAT TRACE (PROVIDED BY PLUMBING CONTRACTOR) ON FREEZER COIL DRAIN BY THE ELECTRICAL CONTRACTOR - HEAT TRACE TO BE CONNECTED TO FREEZING CYCLE TERMINALS AND BE ENERGIZED DURING FREEZING CYCLE AND OFF DURING DEFOST CYCLE.
- DISCONNECT SWITCHES FOR DISPOSERS AND DISHMACHINES BY ELECTRICAL CONTRACTOR. VERIFY REQUIREMENTS WITH LOCAL CODES.



RESTAURANT OUTFITTERS DRAWING DISCLAIMER

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LOCATION

Bubba Burger
Airborne America
San Diego, CA

REVISIONS

Rev.	Date	By	Revision Description
B	4/11/15	RDS	Revised Combi Oven Eq. Package
A	1/02/2014	RDS	For Review and Approval

Kitchen Electrical Plan

Drawing Number: FS-2 Rev. B

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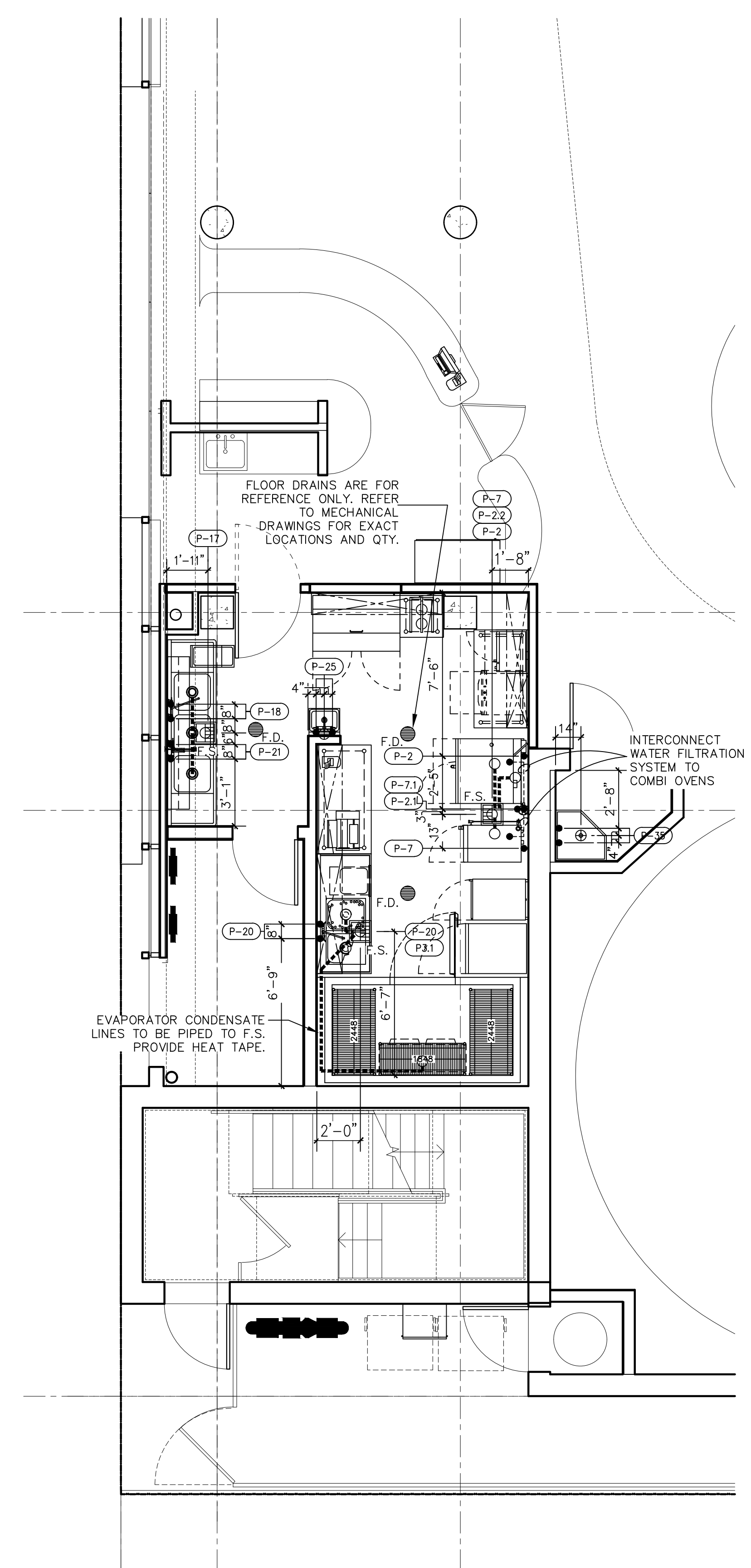
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Drawn By:	Date:	Scale:
R. Stagg	1/11/13	As Noted
Designed By:	Checked By:	Approved By:
R. Stagg		

PLUMBING SCHEDULE

No.	Qty.	Description	HOT WATER SIZE (IN.)	COLD WATER SIZE (IN.)	C. & H. WATER A.F.F.	DIRECT DRAIN SIZE (IN.)	DIRECT DRAIN A.F.F.	INDOR. DRAIN SIZE (IN.)	GAS SIZE (IN.)	MBTUH	MBTUH A.F.F.	Remarks
1		Spare Number										
2	1	Combi Oven w/ Stand		(2)3/4				1 1/2"				(1)C.W. from Water Filter/I.W. To Floor Sink.
2-1	1	Water Filter		3/4	75"							Inter-Connect to Item #2
2-2	1	Ventless Hood						3/4"				I.W. To Floor Sink
3	1	Walk-In Freezer										
3-1	1	Freezer Evap. Coil						1"				I.W. To Floor Sink
3-2	1	Freezer Condensing Unit										
4	Lot	Walk-In Freezer Shelving										
5	1	Equipment Stand w/ Undershef										
6	1	French Fry Warmer										
7	1	Combi Oven w/ Stand and Catalytic Converter		(2)3/4				1 1/2"				(1)C.W. from Water Filter/I.W. To Floor Sink.
7-1	1	Water Filter		3/4	58"							Inter-Connect to Item #7
8	1	Reach-In Refrigerator, 1 Door										
9	1	Mobile Hot Cabinet										
10	1	Work Table										
11	1	Warming Drawer										
12	1	Refrigerated Prep Work Top										
13	1	Wall Shelf										
14	3	Wall Shelf										
15	1	Microwave Wall Shelf										
16	1	Microwave										
17	1	Pot & Pan 3 Compartment Sink						(3)1 1/2"				(3) Manifold / I.W. To Floor Sink
18	1	Faucet	1/2"	1/2"	16"							
19	1	Wall Shelf w/ Pot Rack										
20	1	Prep Table Sink Unit w/ 2 Compartment Sink										
21	1	Pre-Rinse Faucet	1/2"	1/2"	16"							(2) Manifold / I.W. To Floor Sink
22	4	Wall Shelf										
23	Lot	Trash Receptacle										
24	1	Printer										
25	1	Hand Sink	1/2"	1/2"	16"	1 1/2"	24"					
26		Spare Number										
27	1	Refrigerated Reach-In Merchandiser										
28	1	Counter										
29	1	POS Station										
30	1	Indoor/Outdoor Counter										
31		Spare Number										
32		Spare Number										
33	1	Work Table w/ Undershef										
34	1	Bun Grill Toaster										
35	1	Mop Sink w/ Service Faucet	1/2"	1/2"	36"	2"	2"					By Others.

*NIKEC - Denotes "Not in Kitchen Equipment Contract"

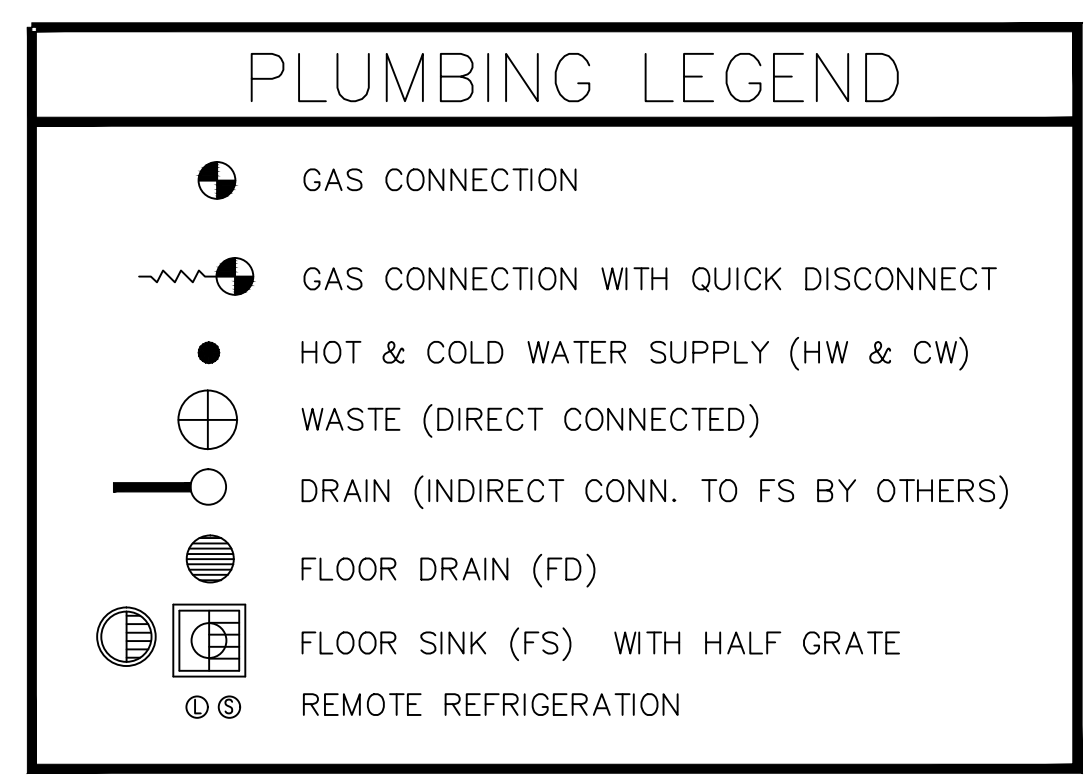


FOOD SERVICE PLUMBING PLAN

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

PLUMBING NOTES

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



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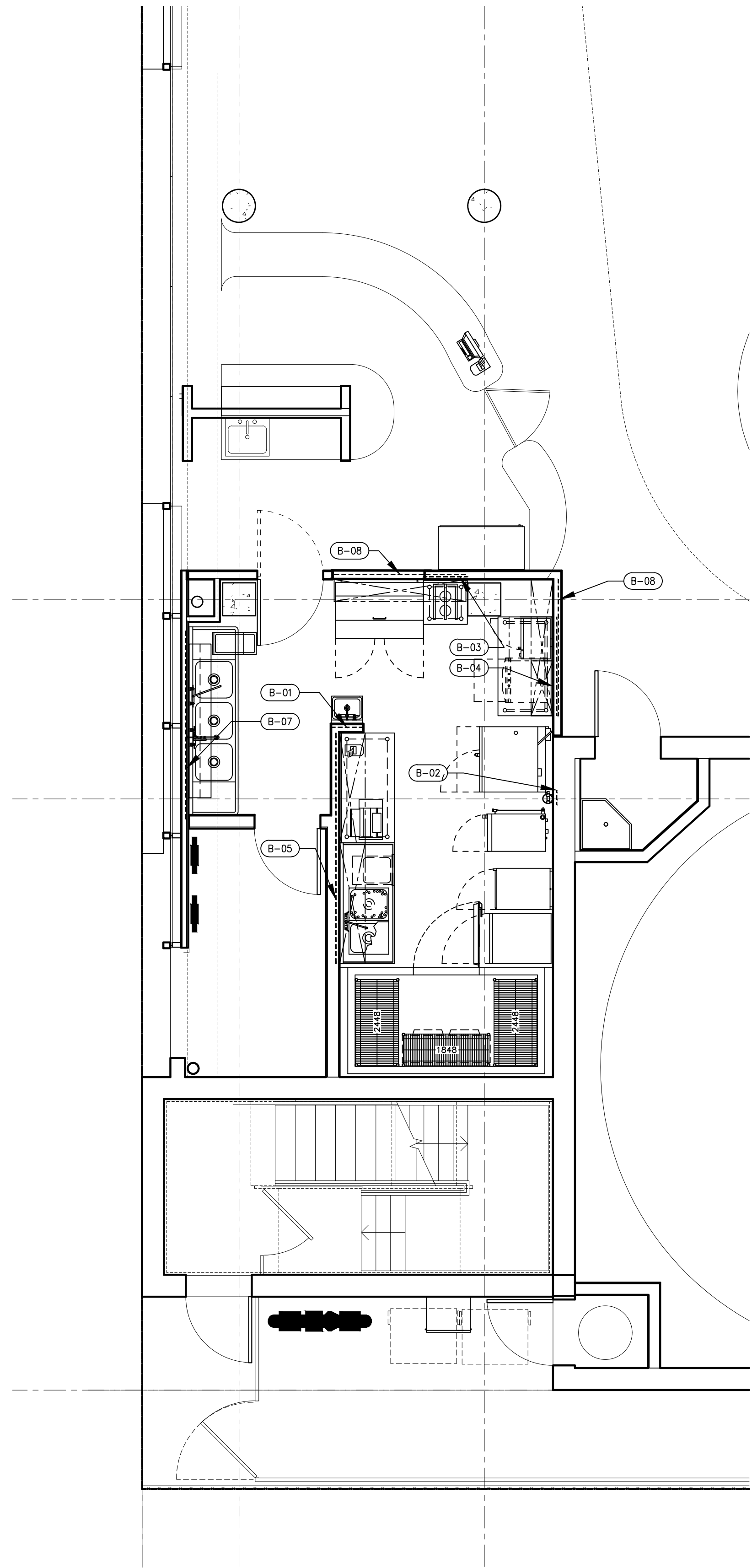
LOCATION			
Bubba Burger Airborne America San Diego, CA			
REVISIONS			
Rev.	Date	By	Revision Description
B	4/11/15	RDS	Revised Combi Oven Eq. Package
A	1/20/14	RDS	For Review and Approval
Drawing Title: Kitchen Plumbing Plan			
Drawing Number: FS-3			Rev. B

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Drawn By: R. Stagg	Date: 10/15/14	Scale: As Noted
Designed By: R. Stagg	Checked By:	Approved By:

WALL BACKING SCHEDULE	
(B-01)	3/4" FIRE-TREATED PLYWOOD 18"W x 48"H @ 30" AFF TO BOTTOM - FOR HAND SINK
(B-02)	3/4" FIRE-TREATED PLYWOOD 12"W x 36"H @ 48" AFF TO BOTTOM - FOR WATER FILTER
(B-03)	3/4" FIRE-TREATED PLYWOOD 24"W x 17"H @ 28" AFF TO BOTTOM - EQUIPMENT STAND
(B-04)	3/4" FIRE-TREATED PLYWOOD 48"W x 48"H @ 28" AFF TO BOTTOM - WORK TABLE
(B-05)	3/4" FIRE-TREATED PLYWOOD 128"W x 64"H @ 30" AFF TO BOTTOM - PREP TABLE SINK & WORKTABLE
(B-06)	NOT USED
(B-07)	3/4" FIRE-TREATED PLYWOOD 102"W x 62"H @ 28" AFF TO BOTTOM - POT & PAN 3 COMP. SINK
(B-08)	3/4" FIRE-TREATED PLYWOOD 74"W x 24"H @ 64" AFF TO BOTTOM - WALL SHELF
(B-09)	3/4" FIRE-TREATED PLYWOOD 126"W x 24"H @ 88" AFF TO BOTTOM - WALL SHELF
* WALL BACKING PROVIDED BY GENERAL CONTRACTOR	



FOOD SERVICE BUILDING CONDITIONS PLAN

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

RESTAURANT OUTFITTERS DRAWING DISCLAIMER

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LOCATION

Bubba Burger
Airborne America
San Diego, CA

REVISIONS

Rev.	Date	By	Revision Description
C	4/1/15	RDS	Revised Contrib Oven Eq. Package
B	2/5/15	RDS	Revised Wall Backing Schedule
A	1/02/14	RDS	For Review and Approval

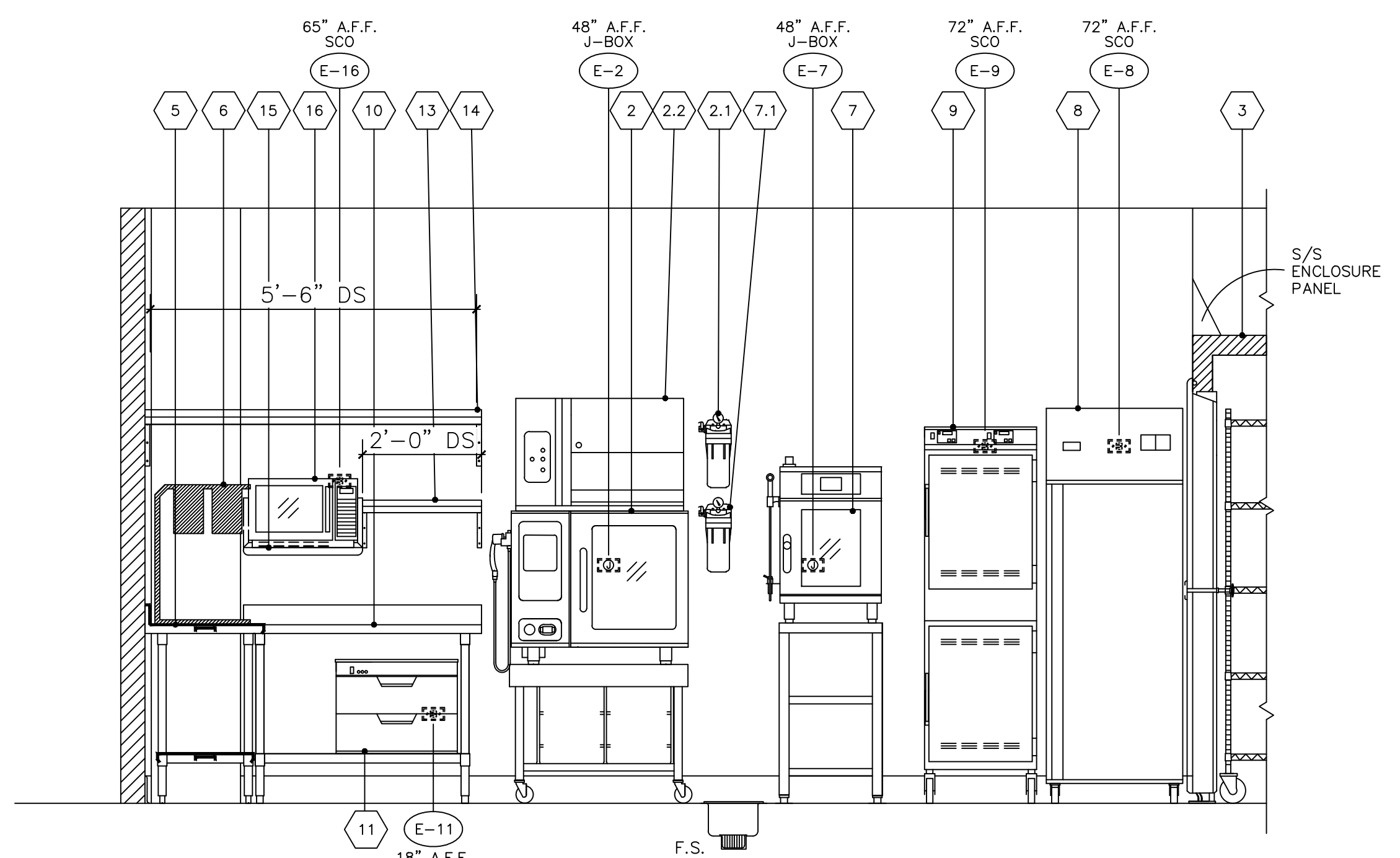
Drawing Title:
Kitchen Bldg. Conditions Plan

Drawing Number: FS-4 Rev. C

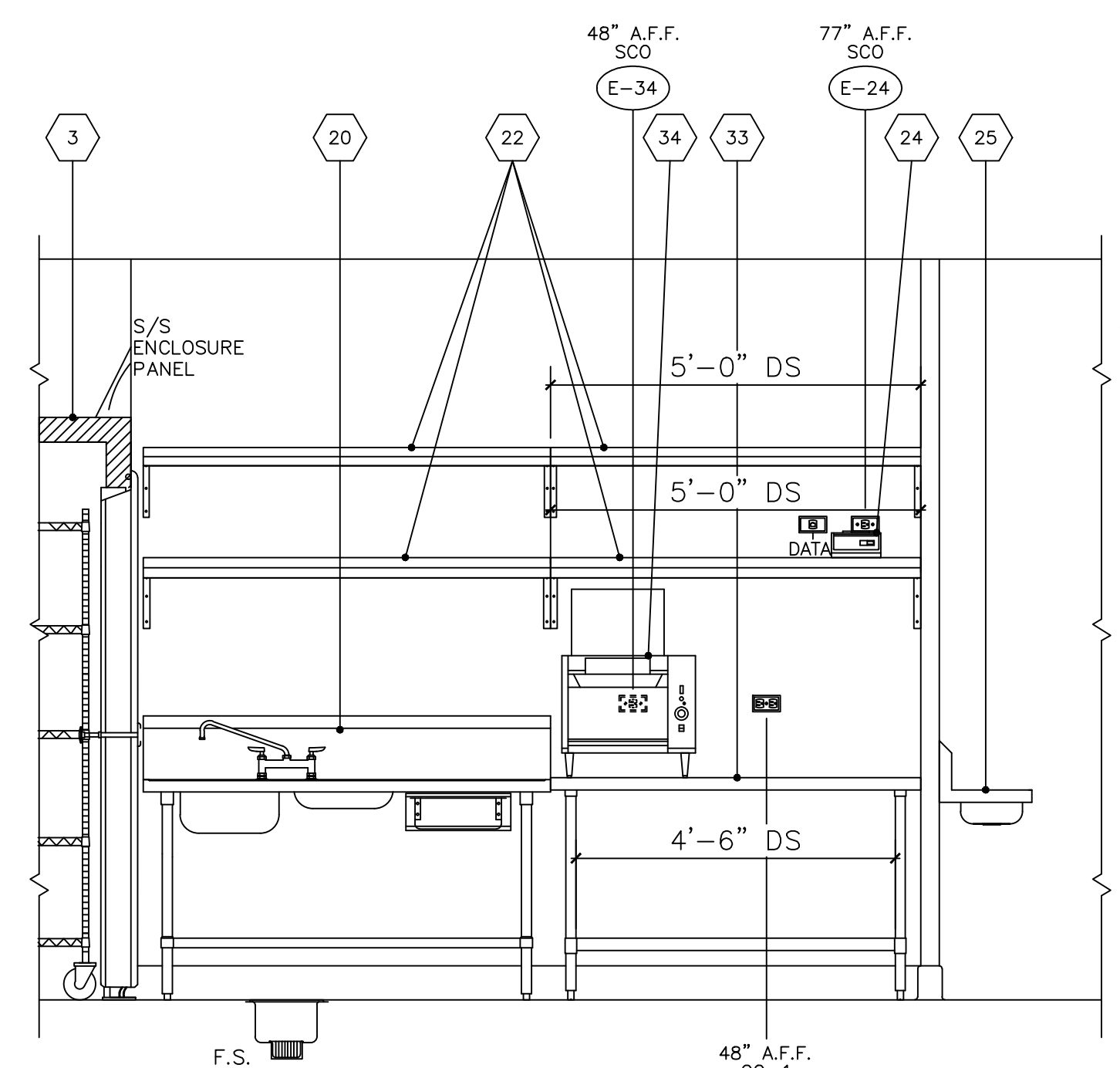
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Drawn By: R. Staggis	Date: 10/15/14	Scale: As Noted
Designed By: R. Staggis	Checked By:	Approved By:

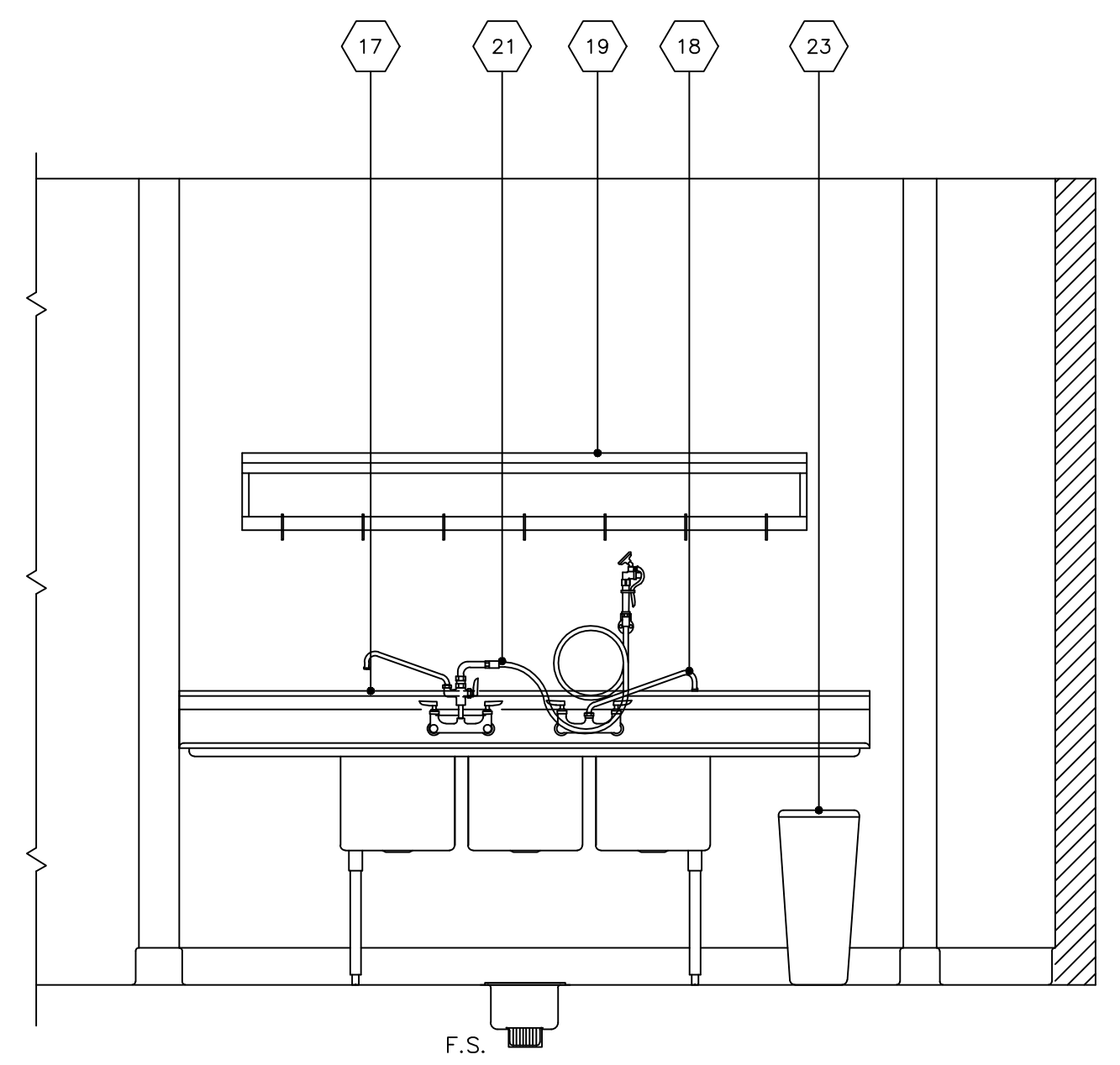


A
ELEVATION — COMBI OVEN AREA
1/2" = 1' - 0"

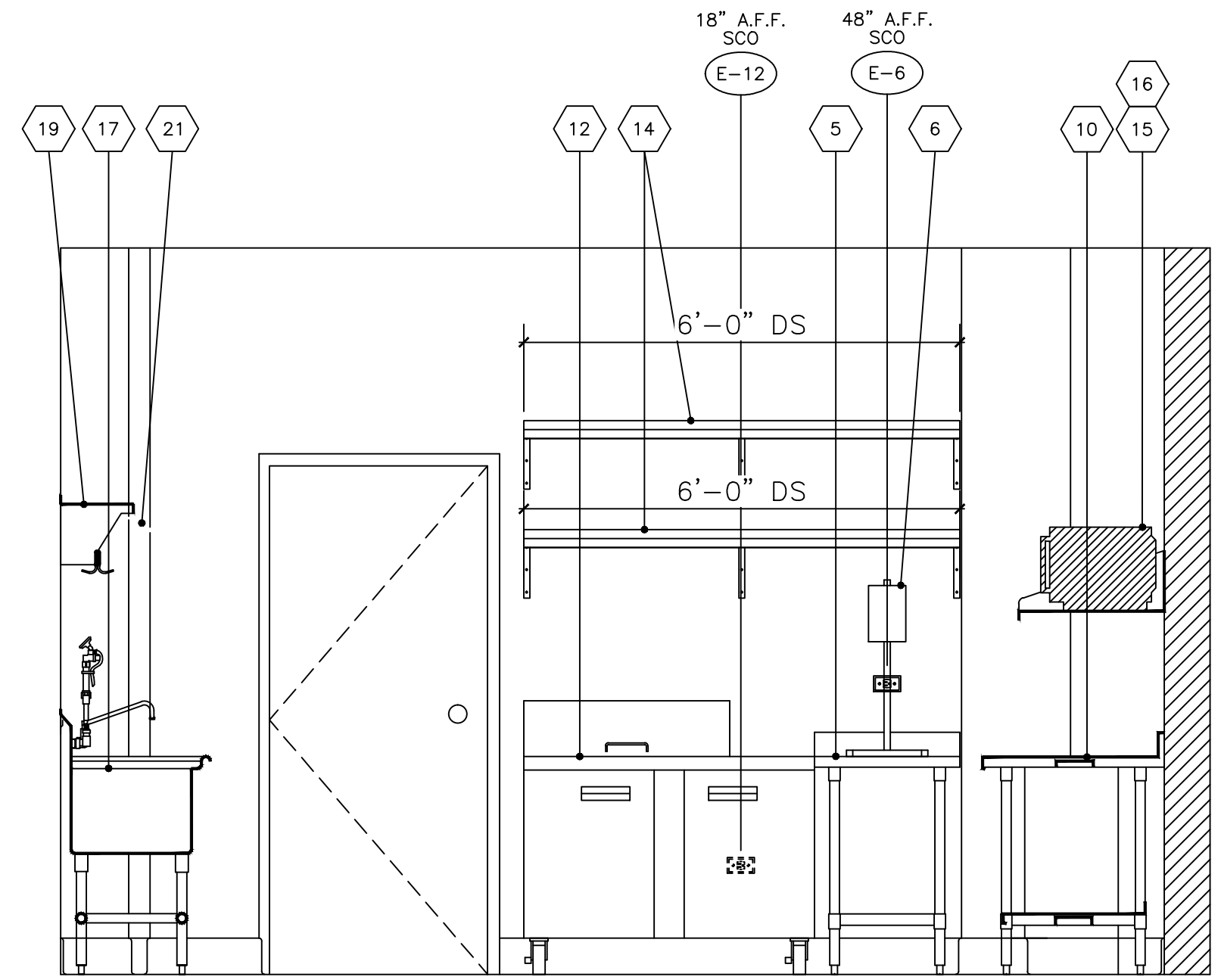


B
ELEVATION — PREP AREA
1/2" = 1' - 0"

(DS) DRY STORAGE SHELVING SUMMARY
ELEVATION A = 7.5 LF
ELEVATION B = 14.5 LF
ELEVATION C = (NOT ALLOWED)
ELEVATION D = 12.0 LF
TOTAL IN KITCHEN = 34 LF
TOTAL AT CAFE SERVICE AREA = 63 LF
(REFER TO ARCH. PLANS)
TOTAL DRY STORAGE = 97 LF



C
ELEVATION — POT WASH AREA
1/2" = 1' - 0"



D
ELEVATION — PREP AREA
1/2" = 1' - 0"

RESTAURANT OUTFITTERS DRAWING DISCLAIMER

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LOCATION

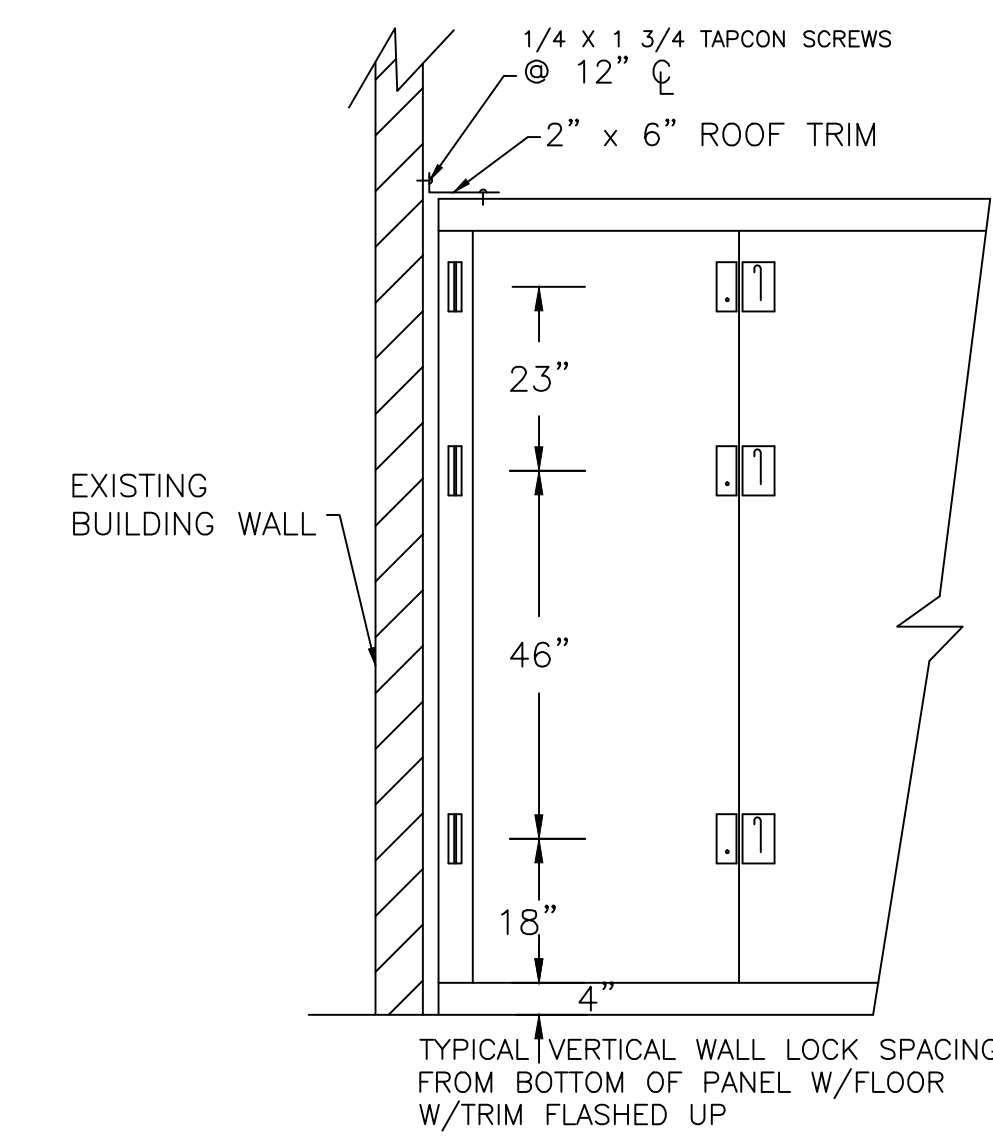
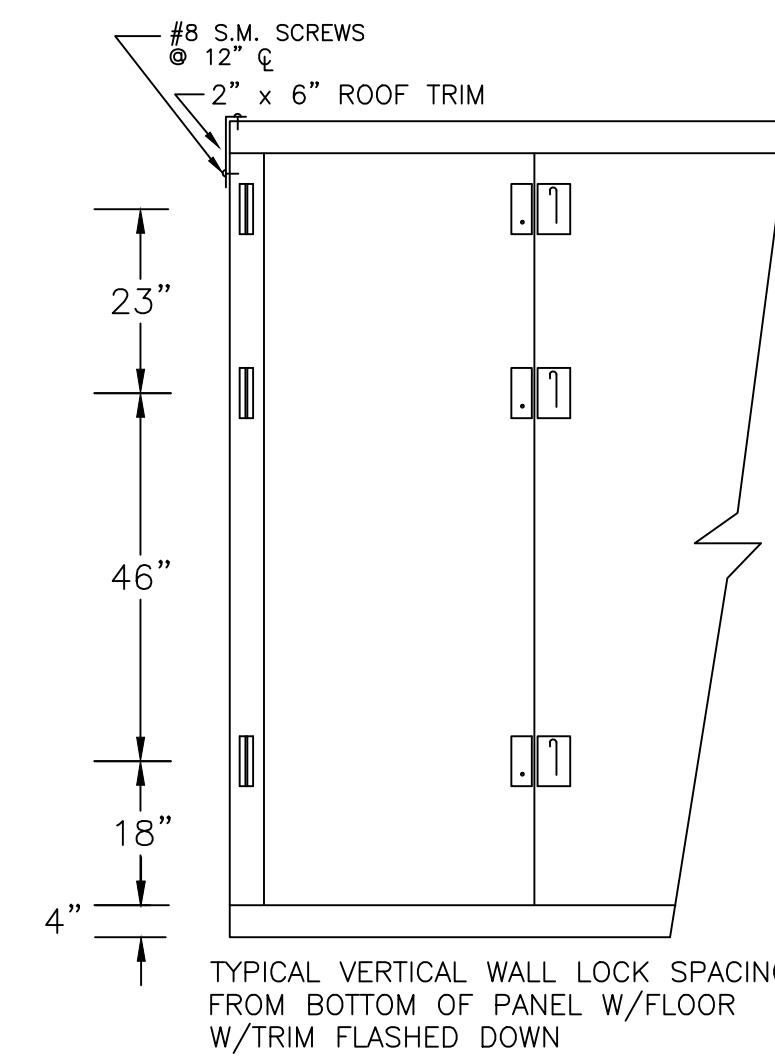
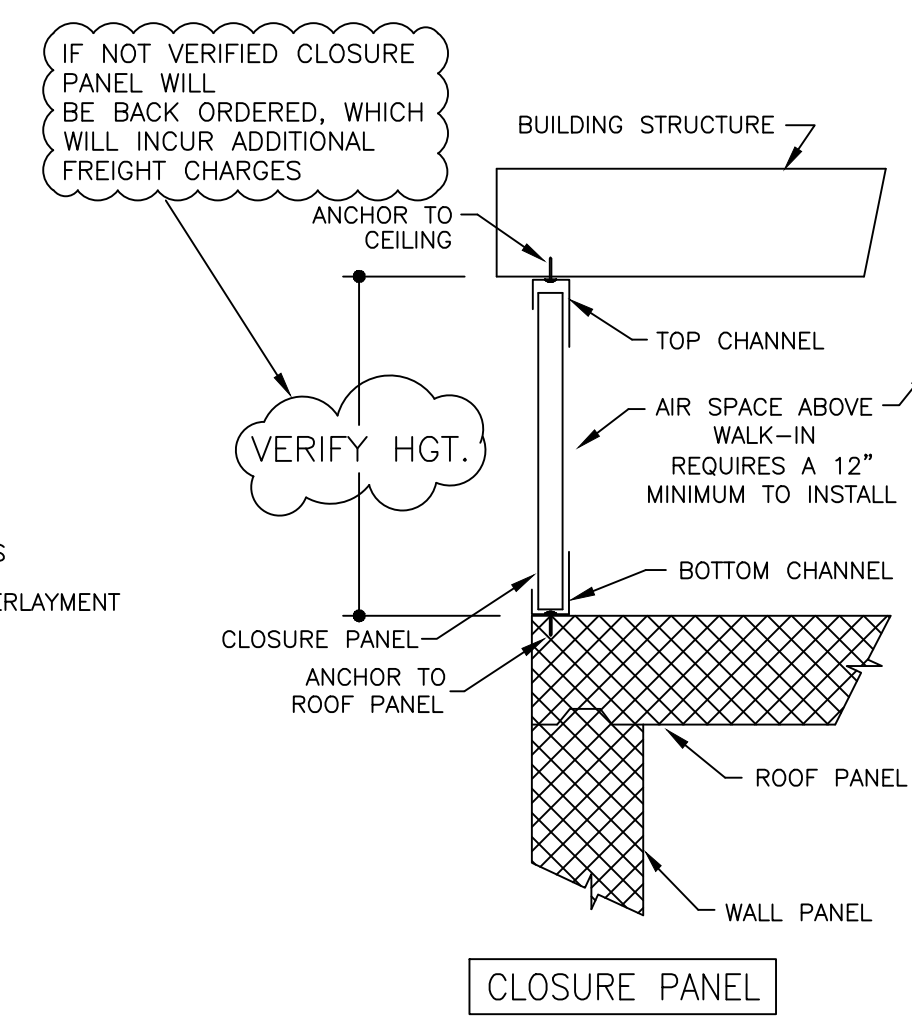
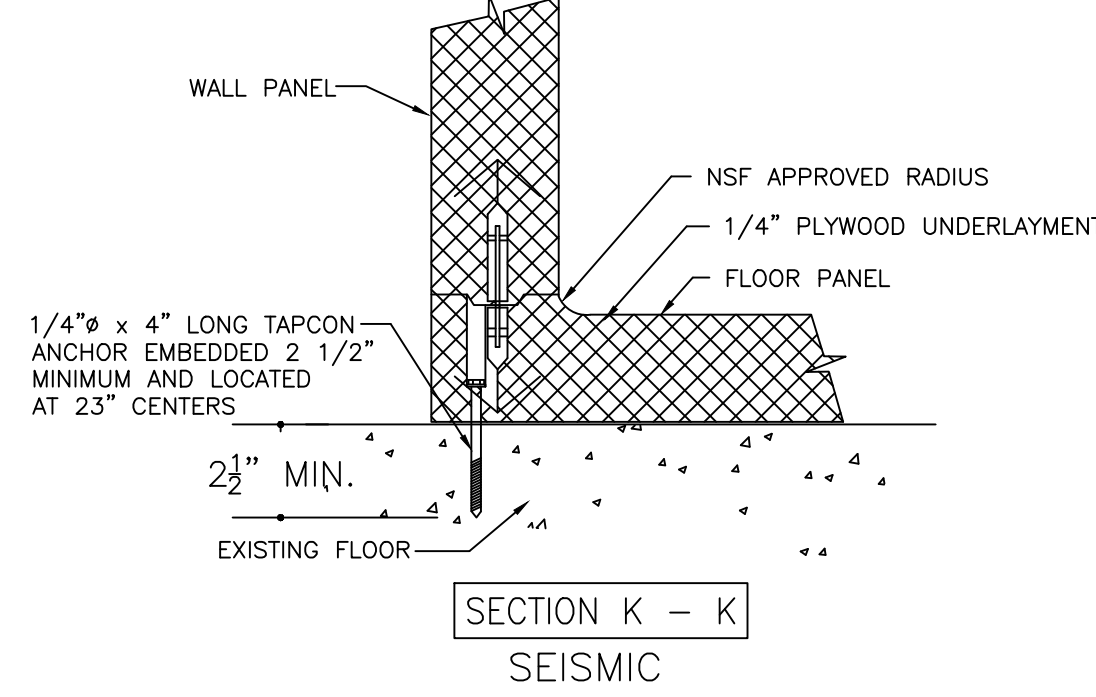
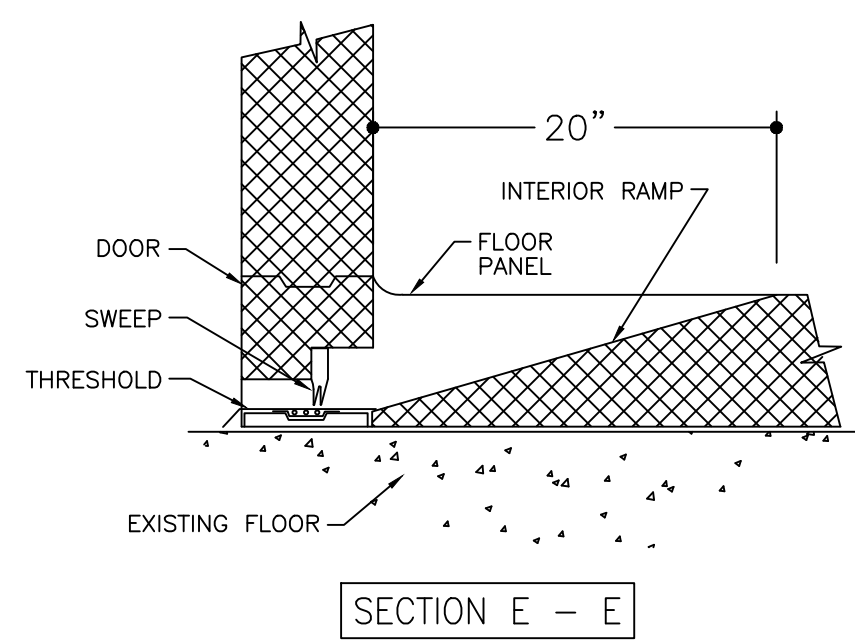
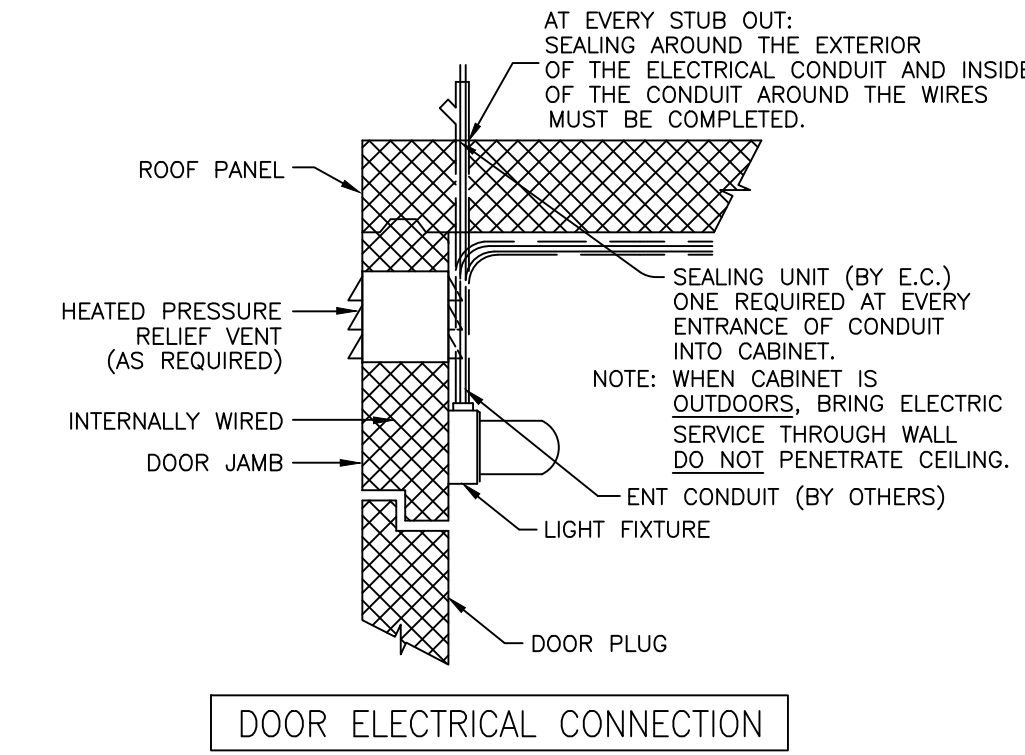
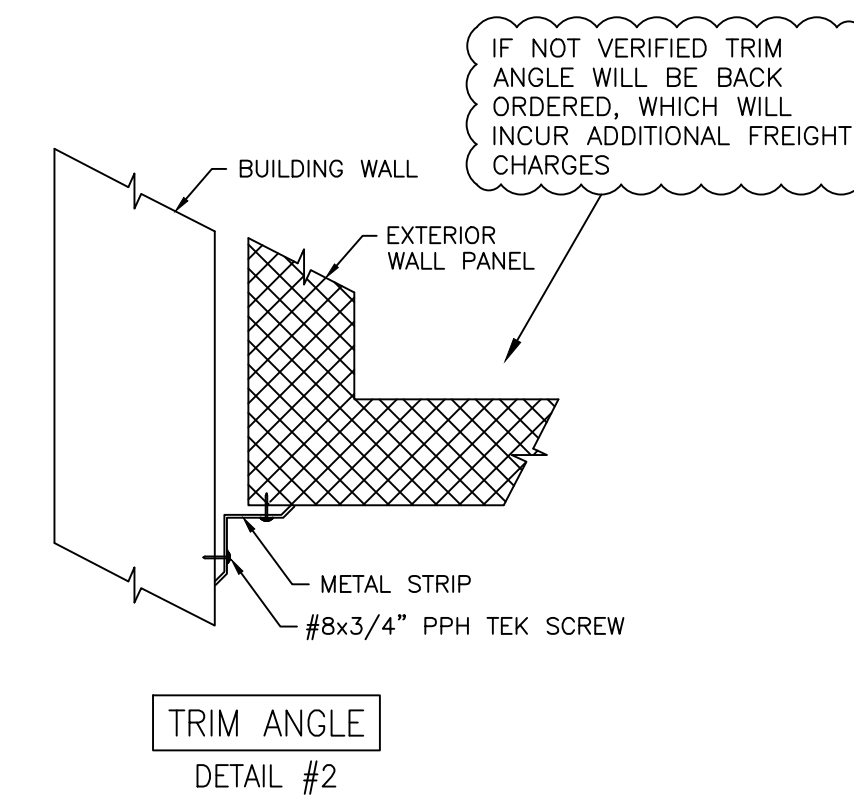
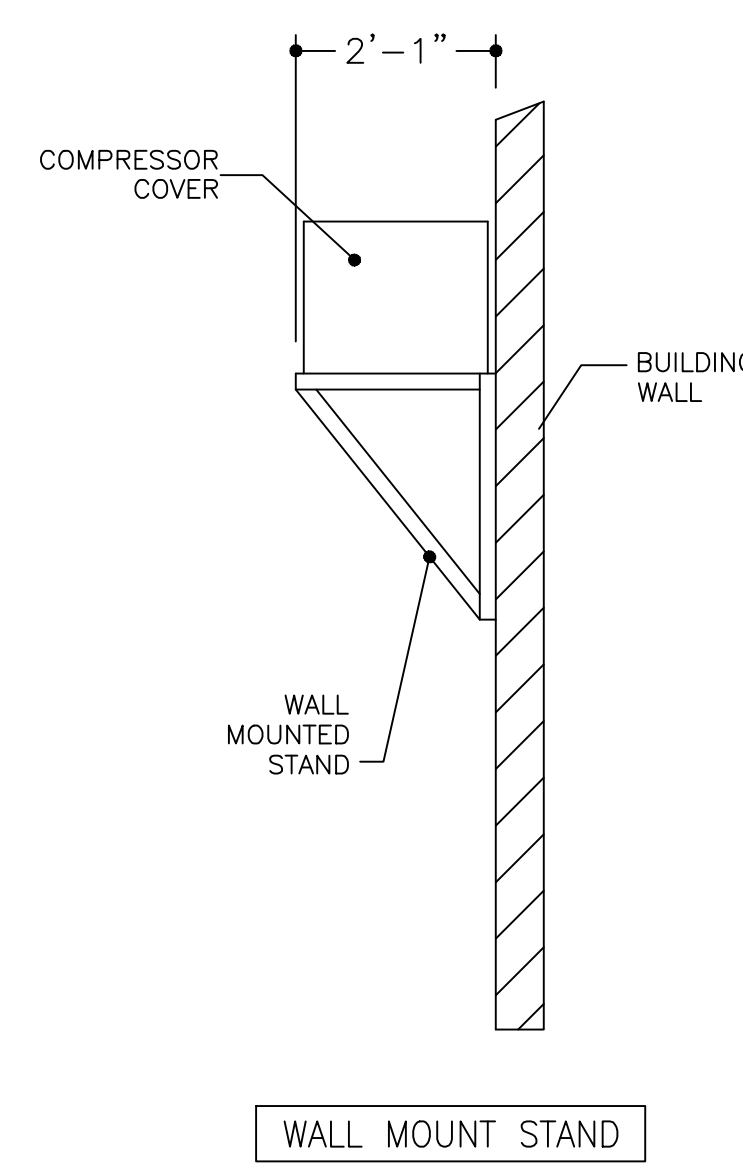
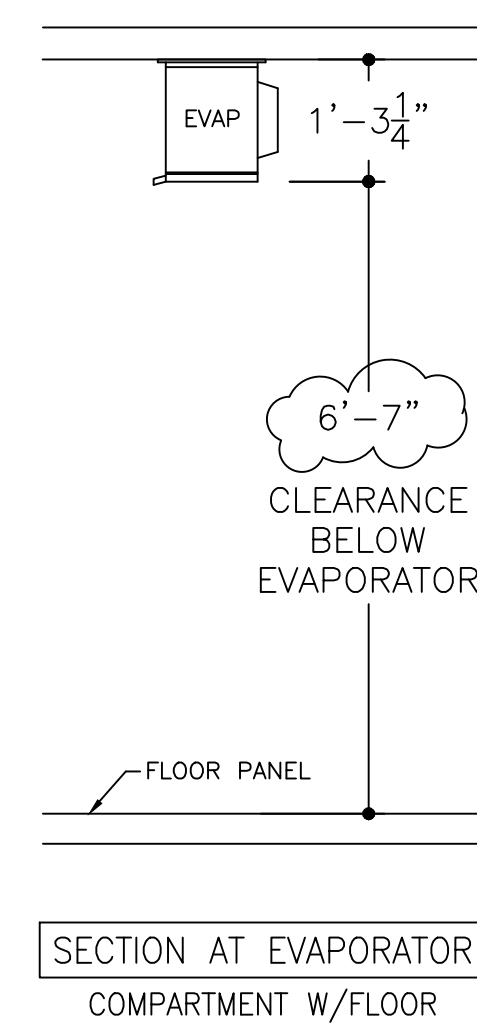
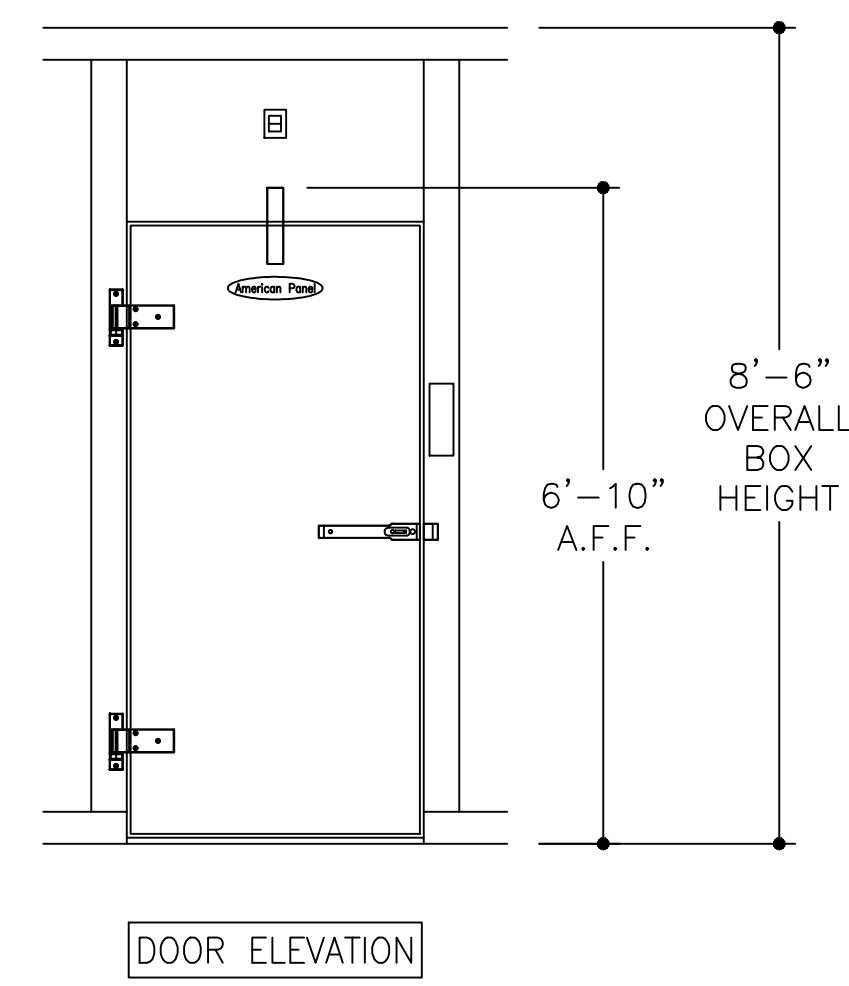
Bubba Burger
Airborne America
San Diego, CA

REVISIONS

Rev.	Date	By	Revision Description
B	04/11/15	RDS	Revised Combi Oven Eq. Package
A	10/20/14	RDS	For Review and Approval

Drawing Title:
**Kitchen
Equipment Elevations**

Drawing Number:
FS-5



APPROVED SIGNATURE _____
 APPROVED AS NOTED PRINT NAME _____
 REVISE & RESUBMIT DATE _____

- 1) Please verify that door swing and location are correct.
- 2) If this walk-in is to be installed in a depression, or quarry tile is to be applied to the interior, depression depths or tile thickness must be specified to insure proper door height.
- 3) All site preparation, floor or slab construction, plumbing, electrical connections (including control wiring) by others.
- 4) Electrical: 115-60-1 required above latch side of each door, through ceiling, to operate frame heater and light.
- 5) Special note to General Contractor and his Sub Contractor for quarry tile or concrete wearing floors: the sheet metal panel facings may be susceptible to staining due to excessive moisture created by hydration of concrete type materials. Therefore, it is absolutely necessary that each room be properly ventilated. Also note that special precautions must be taken when using muriatic acid due to effects hydrochloric acid fumes have on aluminum and stainless steel.
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American Panel		AMERICAN PANEL CORPORATION 5800 S.E. 78th St. Ocala, Florida 34472 Ph. (352) 245-7055 Fax (352) 245-0726	
CUSTOMER: RESTAURANT OUTFITTERS			
PROJECT: AIRBORNE AMERICA-BUBBA - SAN DIEGO, CA			
DATE: 10/10/14	DRAWN BY: MM/PH	P.O.#:	
SCALE: 5/16"=1'-0"	PROPOSAL#: 23265B	JOB#:	SHEET 2 of 2

RESTAURANT OUTFITTERS DRAWING DISCLAIMER

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LOCATION

Bubba Burger
Airborne America
San Diego, CA

REVISIONS

Rev.	Date	By	Revision Description
A	10/20/14	RDS	For Review and Approval

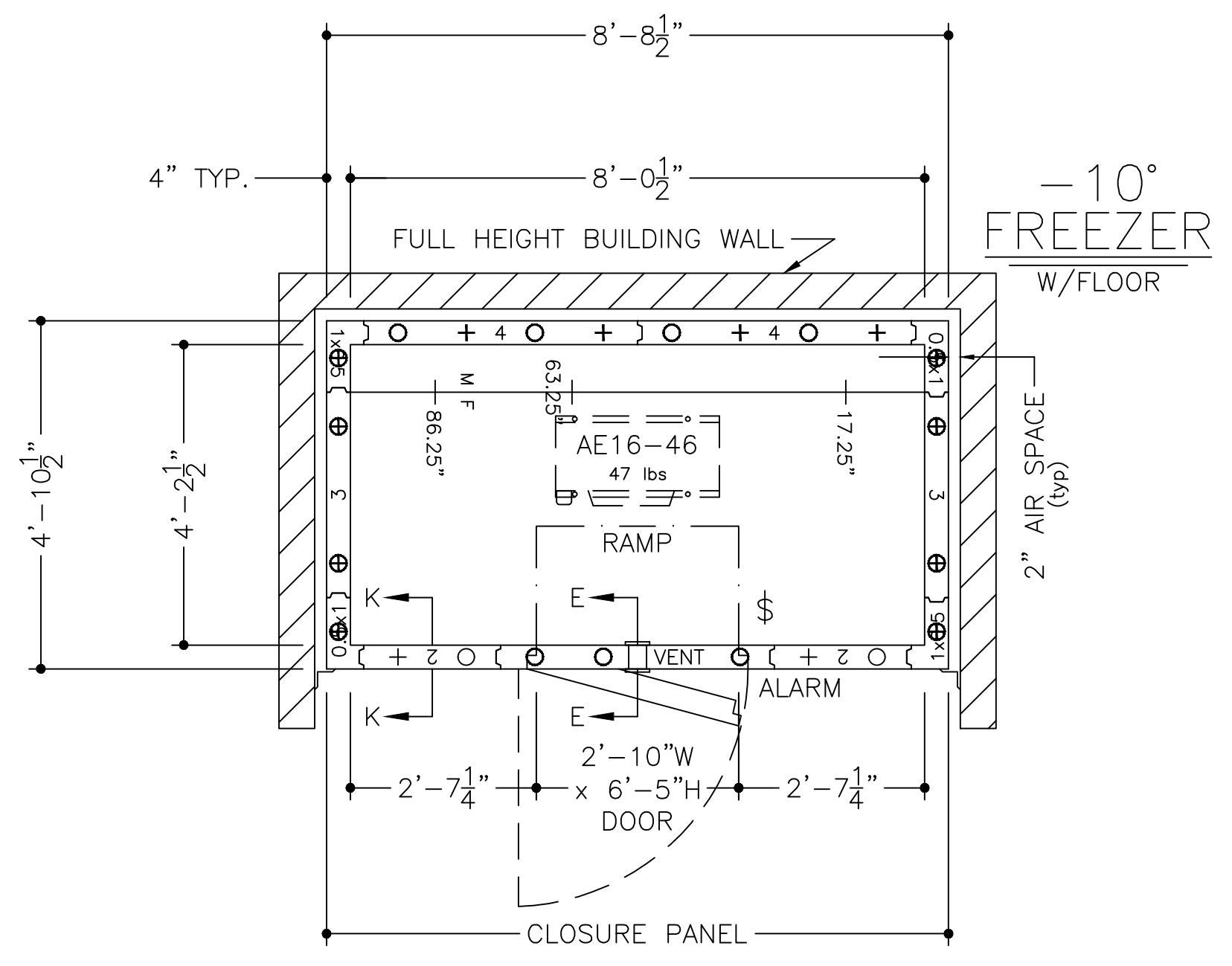
Drawing Title:
Walk-In Freezer Details

Drawing Number: FS-6 Rev. A

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Drawn By: R. Staggis	Date: 10/15/14	Scale: As Noted
Designed By: R. Staggis	Checked By:	Approved By:



○	TOP LOCKS
+	BOTTOM LOCKS
⊕	TOP & BOTTOM LOCKS

● = POINT OF ELECTRICAL CONNECTIONS.	
FREEZER	
CONDENSING UNIT:	208-230V/60/1φ 12.6 UNIT AMPACITY
EVAPORATOR:	208-230V/60/1φ 0.85/4.8 AMPS
WALK-IN DOORS:	115V/1φ - 350w*
POWER FOR EVAPORATOR CIRCUIT IS SUPPLIED FROM CONDENSING UNIT.	

*NOTE: ADD WATTAGE FOR EACH ADDITIONAL LIGHT FIXTURE IN ACCESSORIES.

<input type="checkbox"/> APPROVED	SIGNATURE _____
<input type="checkbox"/> APPROVED AS NOTED	PRINT NAME _____
<input type="checkbox"/> REVISE & RESUBMIT	DATE _____

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~SPECIFICATIONS~
BOX HEIGHT: 8'-6" OVERALL (7'-10 1/4" INTERIOR)
CONSTRUCTION: FOAMED IN PLACE
 NSF LISTED, STANDARD NO. 7
INSULATION: 4" URETHANE, FINISHED PANEL
 UL CLASSIFIED FLAME SPREAD 20
 CORE SMOKE DEVELOPED 350
INSTALLATION: INDOOR
 STANDARD W/INTERIOR RAMP & SEISMIC RESTRAINTS
FLOOR: (SEE DETAILS)
DOOR HARDWARE & ACCESSORIES: (EACH DOOR)
 DEADBOLT HANDLE W/KEYED CYLINDER LOCK, PADLOCK
 PROVISION & INSIDE RELEASE
 FRAME HEATER WIRE
 HYDRAULIC DOOR CLOSER
 APC SYSTEM 100 TEMP. ALARM INCLUDING:
 DIRECT LINE VOLTAGE SYSTEM: 115Vac, 60Hz, 1Ph
 C OR F TEMPERATURE SELECTION
 5 DIGITS DIGITAL DISPLAY
 25" AIR PROBE & DOOR HEATER PROBE, NTC SENSOR
 LIGHT SWITCH & DOOR HEATER CONTROL
 PROGRAMMABLE AIR CAVITY HIGH & LOW TEMPERATURE ALARMS
 PROGRAMMABLE AUTOMATIC LIGHT SHUT OFF
 EXTERNAL ALARM RELAY
 (115VAC, 60HZ, 1PH 150W DIRECT POWER CONNECTION)
 INTEGRAL BUZZER ALARM
 WEATHERPROOF SWITCH W/PILOT
 KASON SCREW-IN FLUORESCENT VAPOR PROOF LIGHT FIXTURE
 W/NIGHT LIGHT
 STRIP CURTAIN
 2 - SPRING LOADED CAM RISE HINGES
 KASON #1825 PRESSURE RELIEF VENT
ACCESSORIES:
 2 - PCS. TRIM ANGLE
 CLOSURE PANEL TO AN EXISTING CEILING (PER PLAN)
 1 - 48" FREEZER (11810EZU48L) FLUORESCENT LIGHT FIXTURE
 Ø 104w EACH W/(2) F54T5HO BULBS (SHIPPED LOOSE)
 SEISMIC RESTRAINTS
METAL FINISHES:
 INTERIOR WALLS & CEILING - 26 GA STUCCO ACRYLUME
 EXPOSED EXTERIOR - 26 GA STUCCO ACRYLUME
 UNEXPOSED EXTERIOR - 26 GA STUCCO ACRYLUME
 EXTERIOR FLOOR & CEILING - 26 GA STUCCO ACRYLUME
 INTERIOR FLOOR - .100 SMOOTH ALUMINUM
REFRIGERATION:
 U.L. LISTED, AIR COOLED, OUTDOORS
 W/35' OF PRE-CHARGED LINES
 CONDENSING UNIT: 1 - REMOTE QUICK CONNECT - HERMETIC
 1.50 HP MODEL NO. AWA2464ZDXC (R-404A)
 EVAPORATOR: 1 - MODEL NO. AE16-46 W/E.C. MOTORS
REFRIGERATION ACCESSORIES:
 1 - WINTERIZATION CONTROLS
 1 - COMPRESSOR COVER
 1 - WALL MOUNT COMPRESSOR STANDS (16007)
 NOTE: THE LARGEST WALK-IN PANEL ON THIS JOB IS 46.5" x 104.5".
 CUSTOMER IS TO VERIFY THAT THIS PANEL SIZE
 WILL NOT CONFLICT WITH ANY JOB SITE RESTRICTIONS.
 NOTE: CUSTOMER IS TO VERIFY ALL DIMENSIONS,
 SECTIONS, DETAILS AND SPECIFICATIONS

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PROJECT: AIRBORNE AMERICA-BUBBA - SAN DIEGO, CA			
DATE: 10/10/14	DRAWN BY: MM/PH	P.O.#:	
SCALE: 3/8"=1'-0"	PROPOSAL#: 23265B	JOB#:	
			SHEET 1 of 2

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LOCATION
 Bubba Burger
 Airborne America
 San Diego, CA

Rev.	Date	By	Revision Description
A	10/20/14	EDS	For Review and Approval

Drawing Title:
Walk-In Freezer Details
 Drawing Number: FS-7 Rev. A