

## EQUIPMENT OVERVIEW

All Dimensions to be verified on the job site.  
 Actual locations for floor drains, and any ventilating equipment to be determined by Engineer.  
 Mechanical, Plumbing & Electrical to be checked and verified by Customers MEP Engineer.  
 Remote Condensing Units to be located by Architect.  
 Exhaust & Supply fans to be located by Architect.

The Pulman  
 Kitchen  
 Pennsylvania



INTERNATIONAL INC.  
 2055 W 73rd Street, Miami, FL 33016  
 Ph: (305)826-8696 Fax: (305)826-9131

1	Preliminary Layout	8-28-21
2	Added Coffee Area & updated Existing Equipment	9-2-21
3	Added MEP information	9-8-21
4		
No.	Revision/Issue	Date

Date  
**Sept. 8, 2021**  
 Drawn By  
**Dayne Gauntlett**  
 Scale  
**1/4" = 1'0"**

Sheet  
**FS-1.0**



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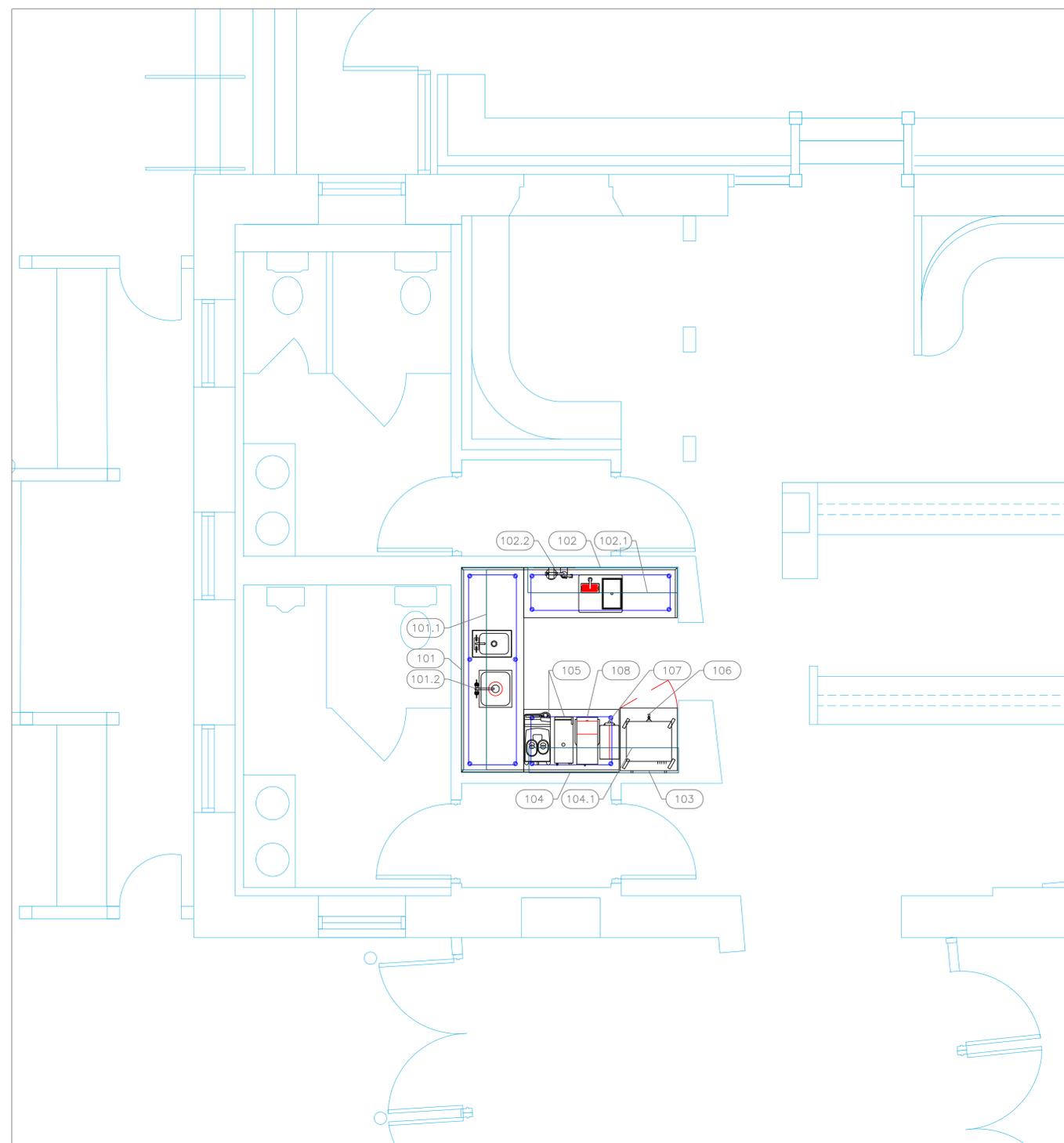
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3/8" = 1'0"

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EQUIPMENT SCHEDULE					
ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
101	Work Table, Stainless Steel Top	Advance Tabco	KMS-309	1	
	Weld-in Sink	Advance Tabco	TA-11J	1	
	Drop-In Sink	Advance Tabco	DI-1-5SP	1	
101.2	Deck Mount Faucet	Krowne	15-408L	1	
101.1	Shelving, Wall Mounted	Advance Tabco	WS-12-96	1	
102	Work Table, Stainless Steel Top	Advance Tabco	KMS-247	1	
101.1	Ice & Water Dispenser	Advance Tabco	D-24-WSIBL	1	
102.1	Shelving, Wall Mounted	Advance Tabco	WS-12-72	1	
102.2	Water Filtration System, for Fountain / Beverage Machines	Everpure	EV932801	1	
103	Undercounter Refrigerator	Asber	AUTR-27	1	
104	Work Table, Stainless Steel Top	Advance Tabco	KMS-304	1	
104.1	Shelving, Wall Mounted	Advance Tabco	WS-12-72	1	
105	Espresso Cappuccino Machine	BUNN	43400.0000	1	
106	Coffee Brewer	BUNN	34600.0000	1	
107	Coffee Grinder	BUNN	35600.0020	1	
108	Iced Tea Brewer	BUNN	36700.0009	1	



## EQUIPMENT LAYOUT

All Dimensions to be verified on the job site.  
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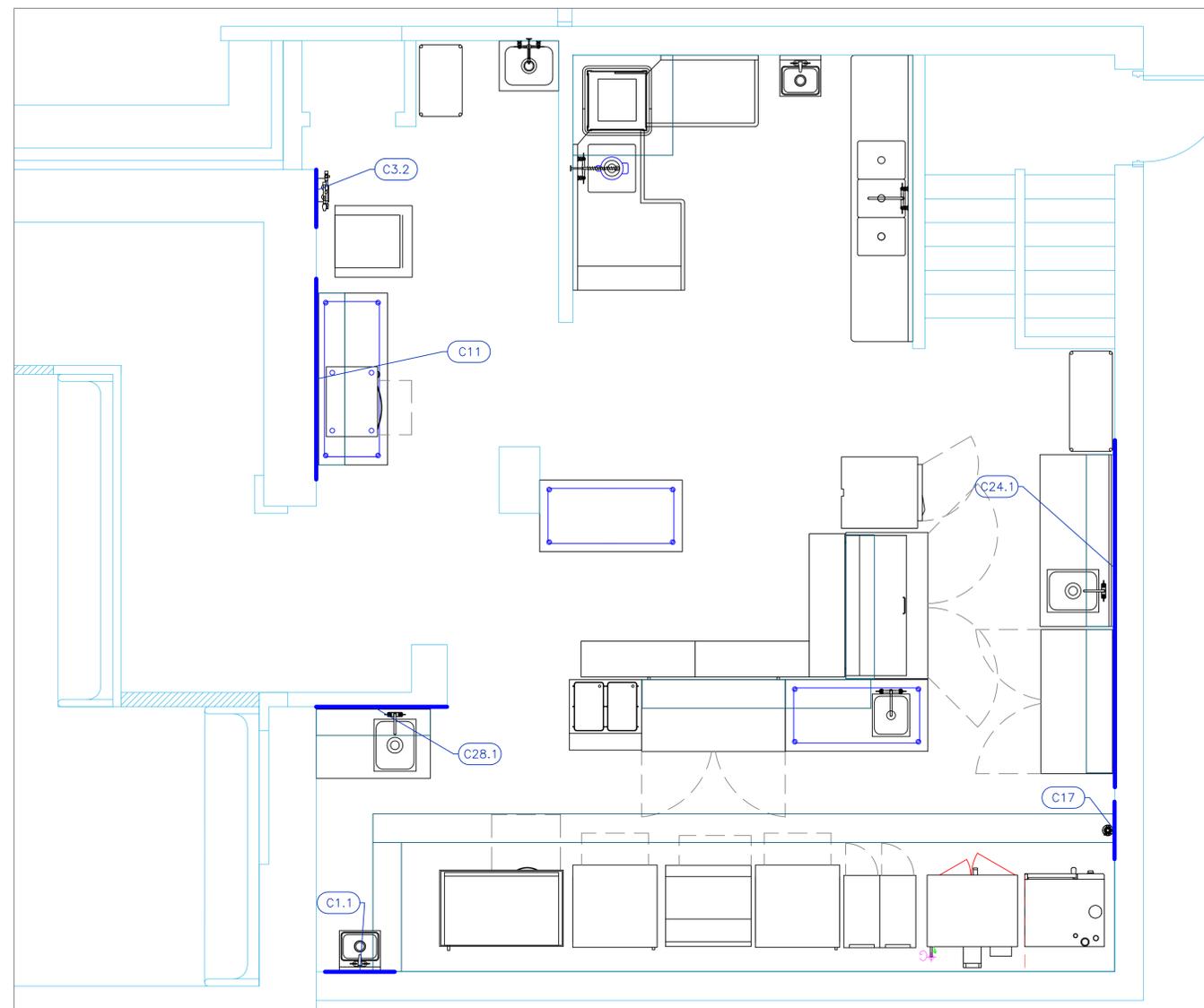
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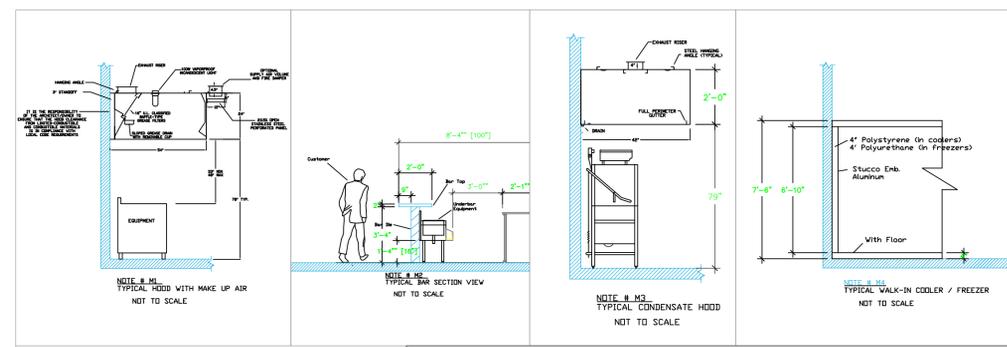
**LEGEND -- MECHANICAL**

	EXHAUST DUCT COLLAR
	SUPPLY DUCT COLLAR
	INWALL BACKING FOR WALL SHELVES
	RECESSED FLOOR
	RAISED EQUIPMENT PAD



**Mechanical Schedule**

ITEM NO.	QTY	DISCRIPTION	EXHAUST (L X W)	EXHAUST (CFM)	Makeup Vent Width	SUPPLY (CFM)	Ventilation Remarks
1.1	1	Sink, Wall Mount					See Note M9
3.2	1	Water Filtration System, for Ice Machines					See Note M9
11	2	Shelving, Wall Mounted					See Note M9
17	1	Combi Oven, Gas					See Note M9
23.1	1	Shelving, Wall Mounted					See Note M9
24.1	1	Shelving, Wall Mounted					See Note M9
28.1	1	Shelving, Wall Mounted					See Note M9



**NOTE # M5**  
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY.

**NOTE # M6**  
ARCHITECT OR ENGINEER TO SIZE AND LOCATE, CONTRACTOR TO PROVIDE ALL OPENINGS FOR DUCTS, PLUMBING LINES, ELECTRICAL LINES, AND REFRIGERATION LINES, AS REQUIRED BY EQUIPMENT.

**NOTE # M7**  
SUPPLY FANS TO BE LOCATED A MINIMUM OF 10' FROM EXHAUST FANS.

**NOTE # M8**  
SHOP DRAWING WILL BE PROVIDED BY MANUFACTURER FOR HOOD, EXHAUST FANS, & SUPPLY FANS, UNCE ORDER IS PLACE WITH.

**NOTE # M9**  
GENERAL CONTRACTOR TO PROVIDE 2" PLYWOOD WALL BACKING FROM 30" TO 78" AFF FOR ALL WALL MOUNTED EQUIPMENT.

**NOTE # M10**  
CEILING HEIGHTS TO BE VERIFIED FOR SUFFICIENT CLARENCE FOR EQUIPMENT.

**NOTE # M11**  
REFRIGERATION CONTRACTOR TO HANG EVAPORATORS FOR WALK-IN, RUN & CHARGE LINES BETWEEN EVAP. & CONDENSING UNIT.

## Equipment MECHANICAL Service Requirements

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SUPPLY

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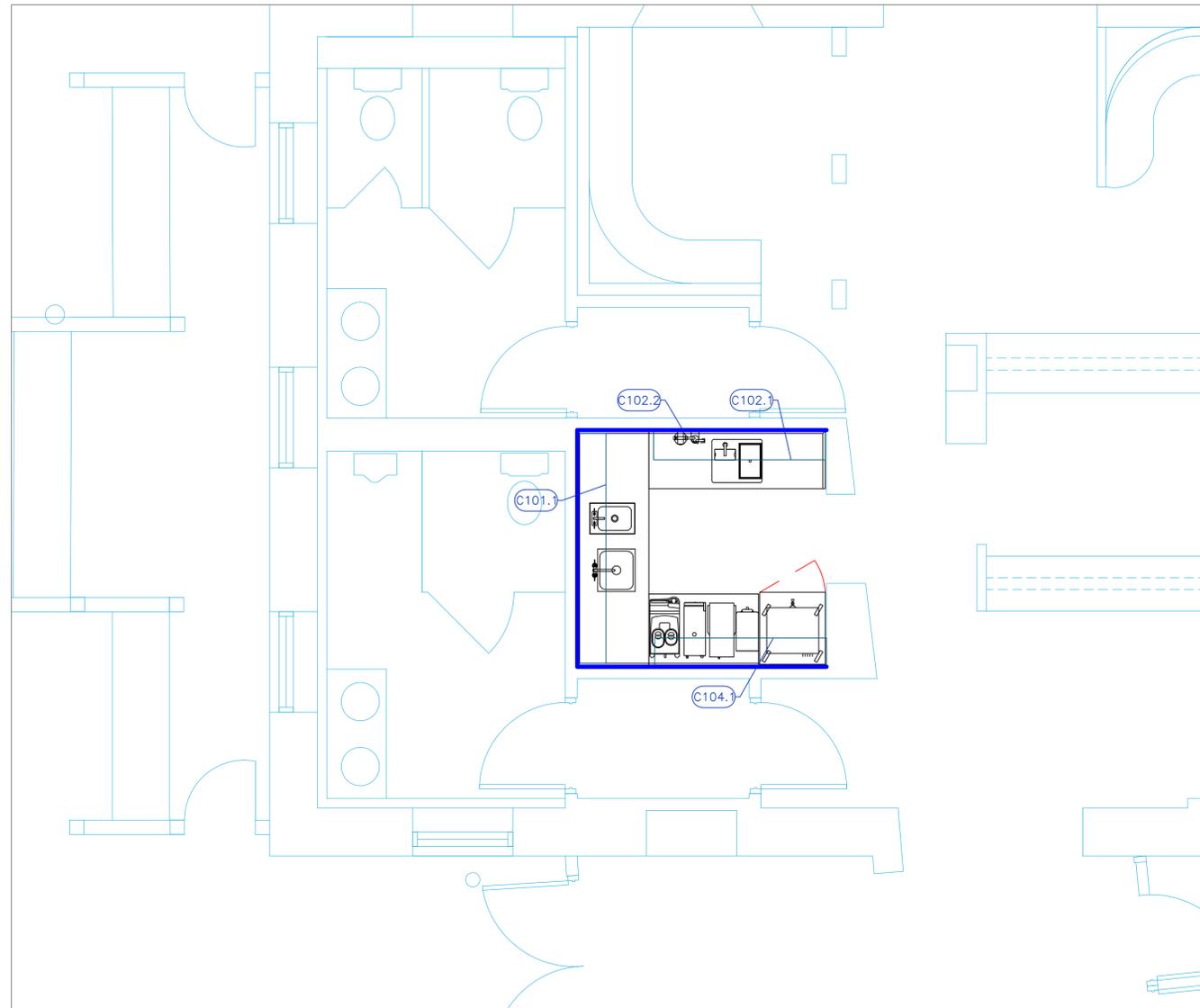
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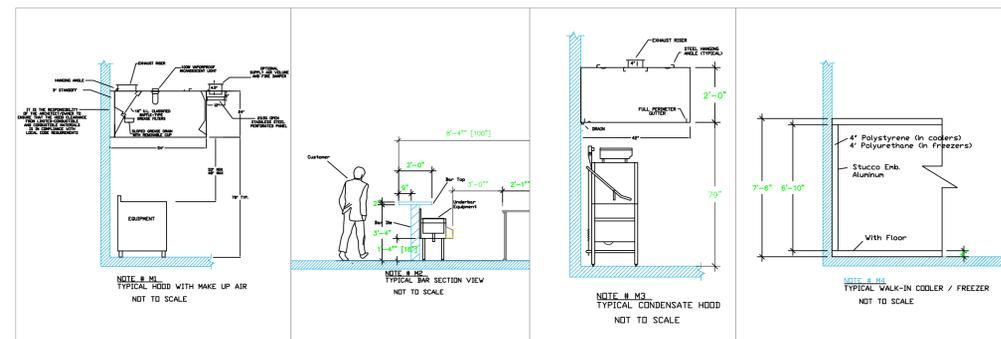
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**LEGEND -- MECHANICAL**

	EXHAUST DUCT COLLAR
	SUPPLY DUCT COLLAR
	INWALL BACKING FOR WALL SHELVES
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Mechanical Schedule							
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101.1	1	Shelving, Wall Mounted					See Note M9
102.1	1	Shelving, Wall Mounted					See Note M9
102.2	1	Water Filtration System, for Fountain / Beverage Machines					See Note M9
104.1	1	Shelving, Wall Mounted					See Note M9



**NOTE # M5**  
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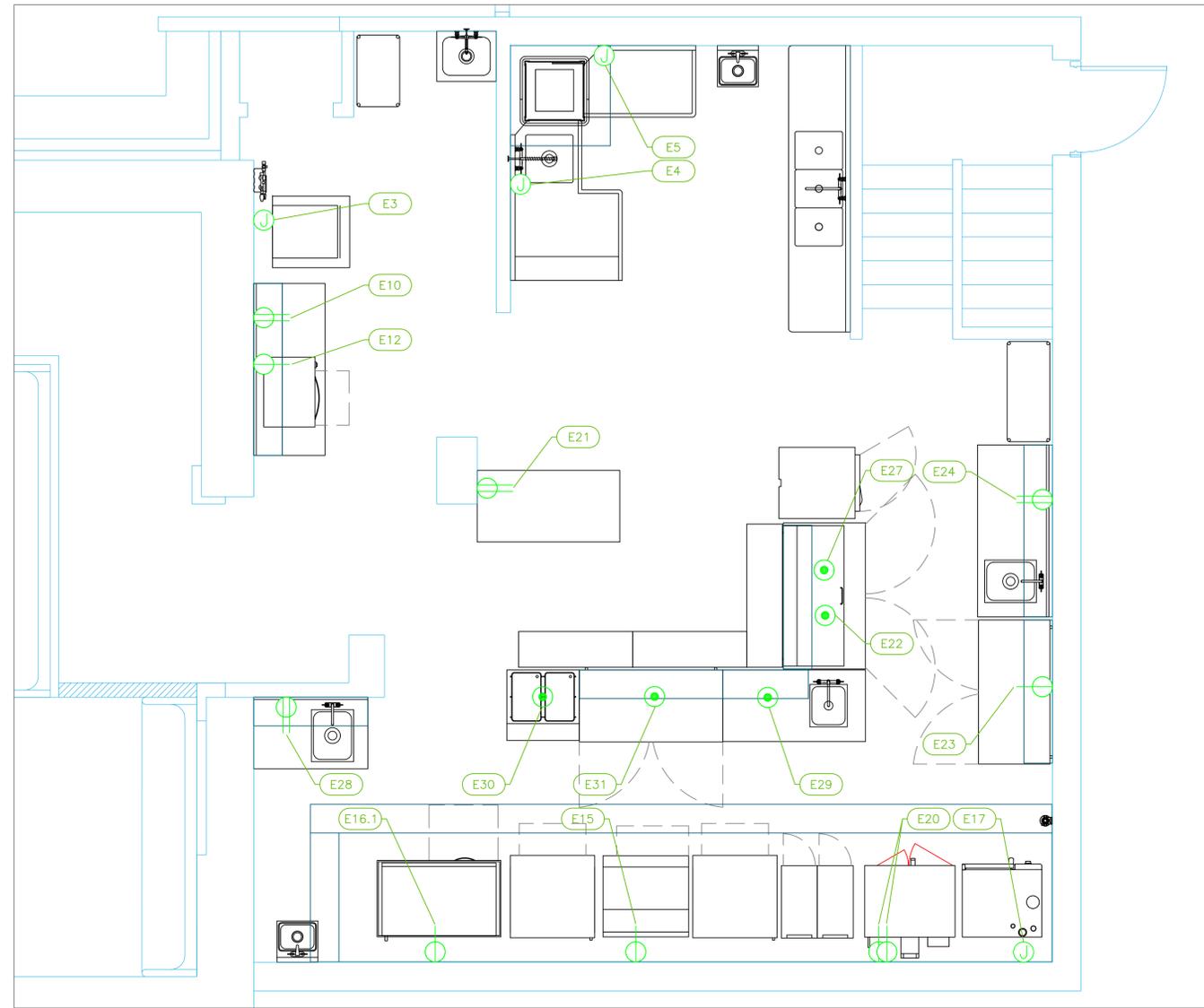
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## Equipment MECHANICAL Service Requirements

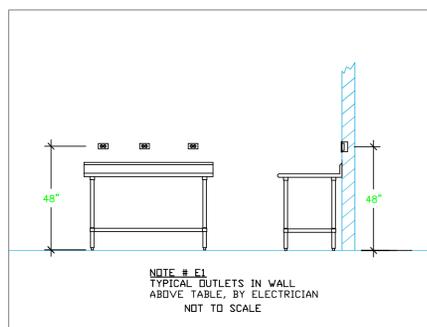
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**LEGEND - ELECTRICAL CONNECTIONS**

- DUPLEX RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SIMPLEX RECEPT., 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, GROUND TYPE, HORIZONTAL MOUNT
- JUNCTION BOX, DIRECT CONNECTION
- DISCONNECT SWITCH, DIRECT CONNECTION
- FLOOR/CEILING RECEPTACLE AS INDICATED
- (2) Telephone + (2) Data
- FIELD CONNECTIONS
- HARD WIRE CONNECTION POINT AT MACHINE



ELECTRICAL SCHEDULE											
ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
3	Ice Maker, Cube-Style	208-230	60	1	9.0			J-Box	60"	1	
4	Disposer	115	60	1	17.41	2		J-Box	18"	1	Existing confirm with Owner
5	Dishwasher, Door Type	208	60	3	46.8			J-Box	18"	1	Existing confirm with Owner
10	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
12	Warming Drawer, Free Standing	120	60	1	7.5		5-15P	Simplex	18"	1	
15	Range, 36" Manual Griddle	115	60	1	5.9			Simplex	18"	1	Existing confirm with Owner
16.1	Equipment Stand, Refrigerated Base	115	60	1	2.5	1/6	5-15P	Simplex	18"	1	
17	Combi Oven, Gas	120	60	1	5.0			J-Box	60"	1	
20	Convection Oven, Gas	120	60	1	7.9	1/2	5-15P	Simplex	48"	1	Top Oven, Existing confirm with Owner
		120	60	1	7.9	1/2	5-15P	Simplex	48"	1	Bottom Oven, Existing confirm with Owner
21	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
22	Mega Top Sandwich / Salad Preparation Refrigerator	115	60	1	2.5	1/3	5-15P	Floor	Floor	1	
23	Undercounter Refrigerator	115	60	1	2.5	1/3	5-15P	Simplex	18"	1	
24	Work Table, with Prep Sink(s)	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
27	Reach-In Refrigerator	115	60	1	4.9	1/5		Floor	Floor	1	Existing confirm with Owner
28	Work Table, with Prep Sink(s)	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
29	Work Table, Stainless Steel Top	115	60	1	15			Ceiling	Ceiling	1	Drop Cord from Above
30	Hot Food Serving Counter / Table	120	60	1	8.3		5-15	Floor	Floor	1	
31	Undercounter Refrigerator	115	60	1	2.5	1/3	5-15P	Floor	Floor	1	
32	Main Hood									1	Existing confirm with Owner
33	Exhaust Hood									1	Existing confirm with Owner



NOTE # E2:  
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY

NOTE # E3:  
ALL ELECTRICAL CONNECTIONS AND HARDWARE REQUIRED TO BE PROVIDED BY ELECTRICAL CONTRACTOR

NOTE # E4:  
ALL JUNCTION BOXES, OUTLETS, ETC. TO BE LOCATED SO AS TO NOT INTERFERE WITH EQUIPMENT

NOTE # E5:  
ALL RELAYS, CONTRACTORS, STARTERS, AND SWITCHES REQUIRED FOR EXHAUST & SUPPLY FANS TO BE PROVIDED BY ELECTRICAL CONTRACTOR UNLESS SPECIFIED

NOTE # E6:  
ELECTRICAL CONTRACTOR TO INTERCONNECT DISHMACHINE TO EXHAUST FAN FOR DISHMACHINE SO THAT THE FAN RUNS WHEN THE DISHMACHINE IS IN OPERATION.

NOTE # E7:  
ELECTRICAL CONTRACTOR TO INSTALL TABLE LIMIT SWITCH TO END OF CLEAN DISHTABLE TO THAT MACHINE STOPS WHEN SWITCH IS DEPRESSED.

NOTE # E8:  
ELECTRICAL CONTRACTOR TO CONNECT DRAIN LINE HEATER, PAN HEATER AND DDBR HEATER FOR WALK-IN FREEZER.

## Equipment ELECTRICAL Service Requirements

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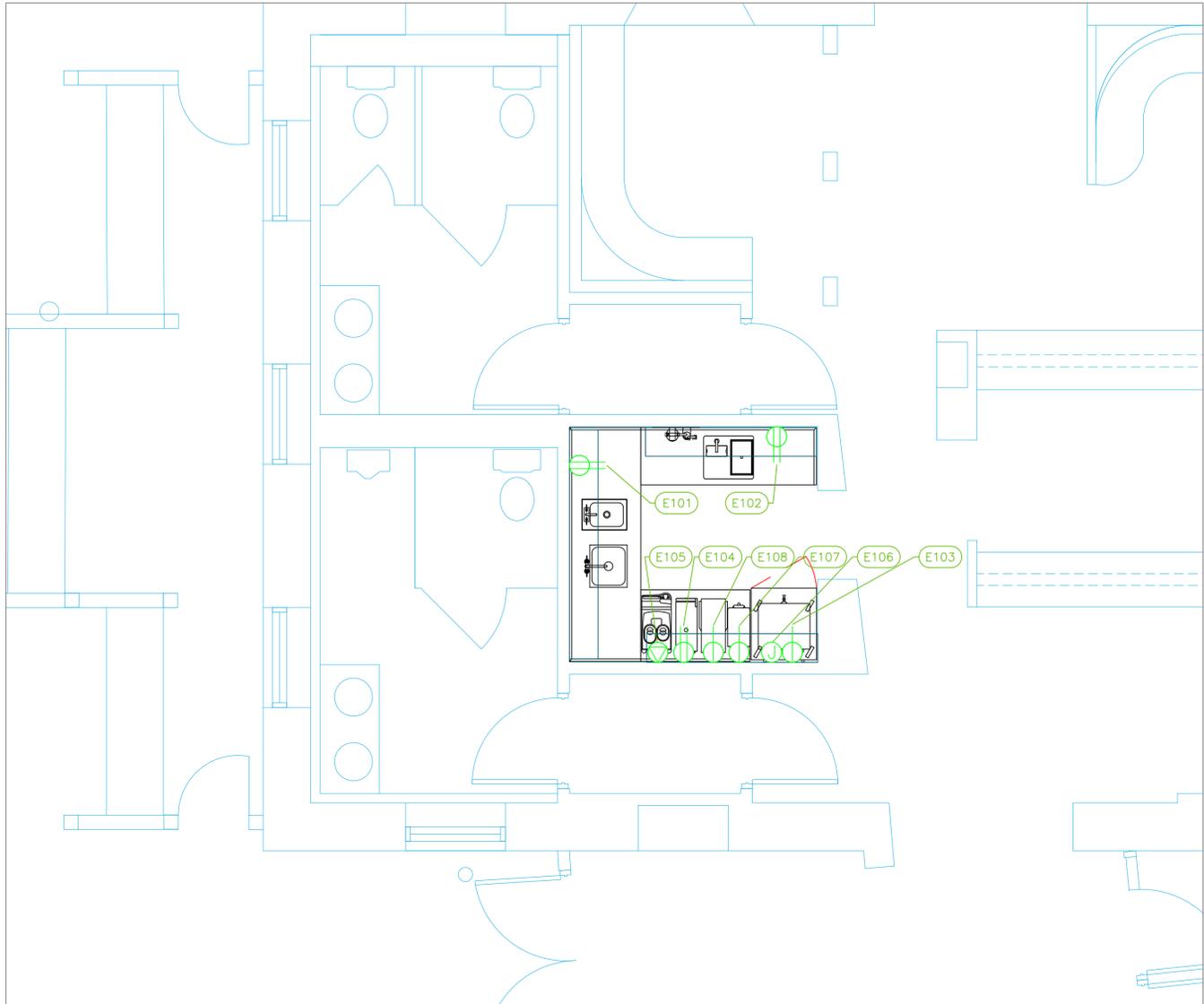
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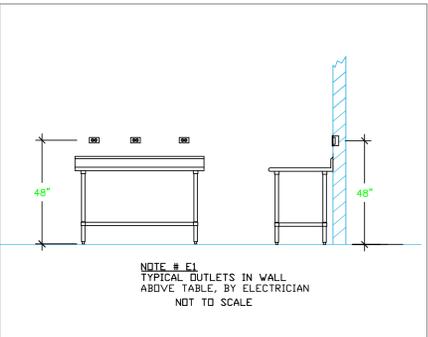
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**LEGEND -- ELECTRICAL CONNECTIONS**

-  DUPLEX RECEPT., 15-AMP, 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
-  SIMPLEX RECEPT., 120-VOLT, GROUND TYPE, HORIZONTAL MOUNT
-  SPECIAL PURPOSE OUTLET, GROUND TYPE, HORIZONTAL MOUNT
-  JUNCTION BOX, DIRECT CONNECTION
-  DISCONNECT SWITCH, DIRECT CONNECTION
-  FLOOR/CEILING RECEPTACLE AS INDICATED
-  (2) Telephone + (2) Data
-  FIELD CONNECTIONS
-  HARD WIRE CONNECTION POINT AT MACHINE



ELECTRICAL SCHEDULE											
ItemNo	Category	Voltage	Cycle	Phase	Amps	Hp	NEMA	ConnectionType	Rough-In AFF	Quantity	Electrical Remarks
101	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
102	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
103	Undercounter Refrigerator	115	60	1	1.5	1/10	5-15P	Simplex	18"	1	
104	Work Table, Stainless Steel Top	115	60	1	15			Duplex	48"	1	Convenience Outlet, See Note E1
105	Espresso Cappuccino Machine	208	60	1	20.4		L6-30P	Special	48"	1	By Owner, Confirm with Owner
106	Coffee Brewer	120/240	60	1	27.5			J-Box	48"	1	By Owner, Confirm with Owner
107	Coffee Grinder	120	60	1	11	3/4	5-15P	Simplex	48"	1	By Owner, Confirm with Owner
108	Iced Tea Brewer	120	60	1	14.4		5-15P	Simplex	48"	1	By Owner, Confirm with Owner



NOTE # E2  
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY

NOTE # E3  
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NOTE # E4  
ALL JUNCTION BOXES, OUTLETS, ETC. TO BE LOCATED SO AS TO NOT INTERFERE WITH EQUIPMENT

NOTE # E5  
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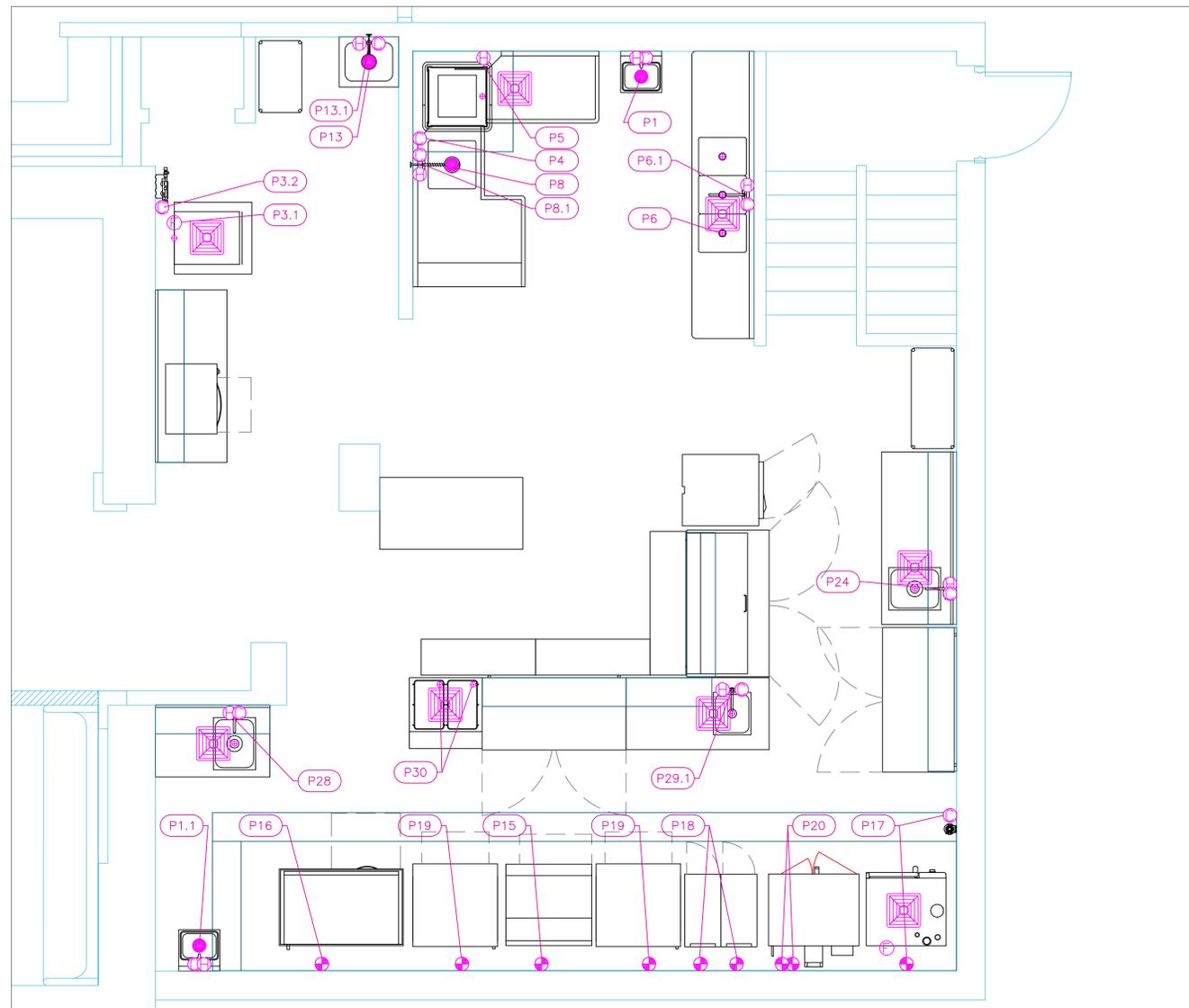


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**LEGEND - PLUMBING CONNECTIONS**

- HW-HOT WATER, OR CW-COLD WATER
- GAS
- WASTE, DIRECT-CONNECTED
- WASTE, INDIRECT to Floor Sink, or Floor Drain
- ⊕ FUNNEL FLOOR DRAIN Josam 30000-E3
- ⊕ FLOOR DRAIN Josam 30000-A3
- ⊕ FLOOR SINK Zurn FD-2370-y-PV4-F
- ⊕ FILTERED WATER, at machine.

PLUMBING SCHEDULE											
ITEM NO.	DESCRIPTION	COLD WATER SIZE	WATER SIZE	H&C Rough-In	DIRECT WASTE SIZE	DIRECT WASTE AFF	INDIRECT WASTE SIZE	GAS SIZE (IN)	GAS MBTU	QTY	PLUMBING REMARKS
1	Hand Sink	1/2"	1/2"	12"	1-1/2"	24"				1	Existing confirm with Owner
1.1	Sink, Wall Mount	1/2"	1/2"	12"	1-1/2"	24"				1	
3	Ice Maker, Cube-Style	3/8"		n/a			3/4"			1	water from Filter
3.1	Ice Bin for Ice Machines						1"			1	Waste to Floor Sink
3.2	Water Filtration System, for Ice Machines	3/4"		48"						1	water to Ice Machine
4	Disposer	1/2"		12"	2"	24"				1	Existing confirm with Owner
5	Dishwasher, Door Type		1/2"	12"			1-1/2"			1	Existing confirm with Owner
6	Three (3) Compartment Sink						(3) 1-1/2"			1	Existing confirm with Owner
6.1	Wall / Splash Mount Faucet	1/2"	1/2"	12"						1	Existing confirm with Owner
8	Dishable, Soiled "L" Shaped						1-1/2"			1	Existing confirm with Owner
8.1	Pre-Rinse Faucet Assembly	1/2"	1/2"	12"						1	Existing confirm with Owner
13	Mop Sink				1-1/2"	Floor				1	
13.1	Service Faucet	1/2"	1/2"	36"						1	
15	Range, 36" Manual Griddle							3/4"	99.0	1	Existing confirm with Owner
16	Charbroiler, Gas, Countertop							3/4"	160.0	1	
17	Combi Oven, Gas	3/4"		n/a			2"	3/4"	48.5	1	Water from Filter
	Water Filtration System, Cartridge Kit	3/4"		48"						1	Water for Oven
18	Gas Floor Fryer							3/4"	90.0	2	Existing confirm with Owner
19	Range, 36", 6 Open Burners							3/4"	215.0	2	Existing confirm with Owner
20	Convection Oven, Gas							3/4"	72.0	1	Existing confirm with Owner
	Work Table, with Prep Sink(s)	1/2"	1/2"	12"			1-1/2"			1	
28	Work Table, with Prep Sink(s)	1/2"	1/2"	12"			1-1/2"			1	
29	Work Table, Stainless Steel Top									1	
	Weld-in Sink						1-1/2"			1	Waste to Floor Sink
29.1	Deck Mount Faucet	1/2"	1/2"	Floor						1	
30	Hot Food Serving Counter / Table						1"			1	Waste to Floor Sink

**NOTE # P2**  
TYPICAL INDIRECT DRAIN PLUMBING  
NOT TO SCALE

**NOTE # P1**  
TYPICAL HAND SINK PLUMBING  
NOT TO SCALE

**NOTE # P3**  
TYPICAL GAS LINE PLUMBING  
NOT TO SCALE

**NOTE # P4**  
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY

**NOTE # P5**  
ALL PLUMBING CONNECTIONS TO BE EXTENDED AND INTERCONNECTED TO EQUIPMENT AND ALL HARDWARE REQUIRED TO BE PROVIDED BY PLUMBING CONTRACTOR

**NOTE # P6**  
PLUMBING CONTRACTOR TO VERIFY THAT ALL EQUIPMENT IS INSTALLED WITH THE APPROPRIATE GAS PRESSURE AND REGULATORS

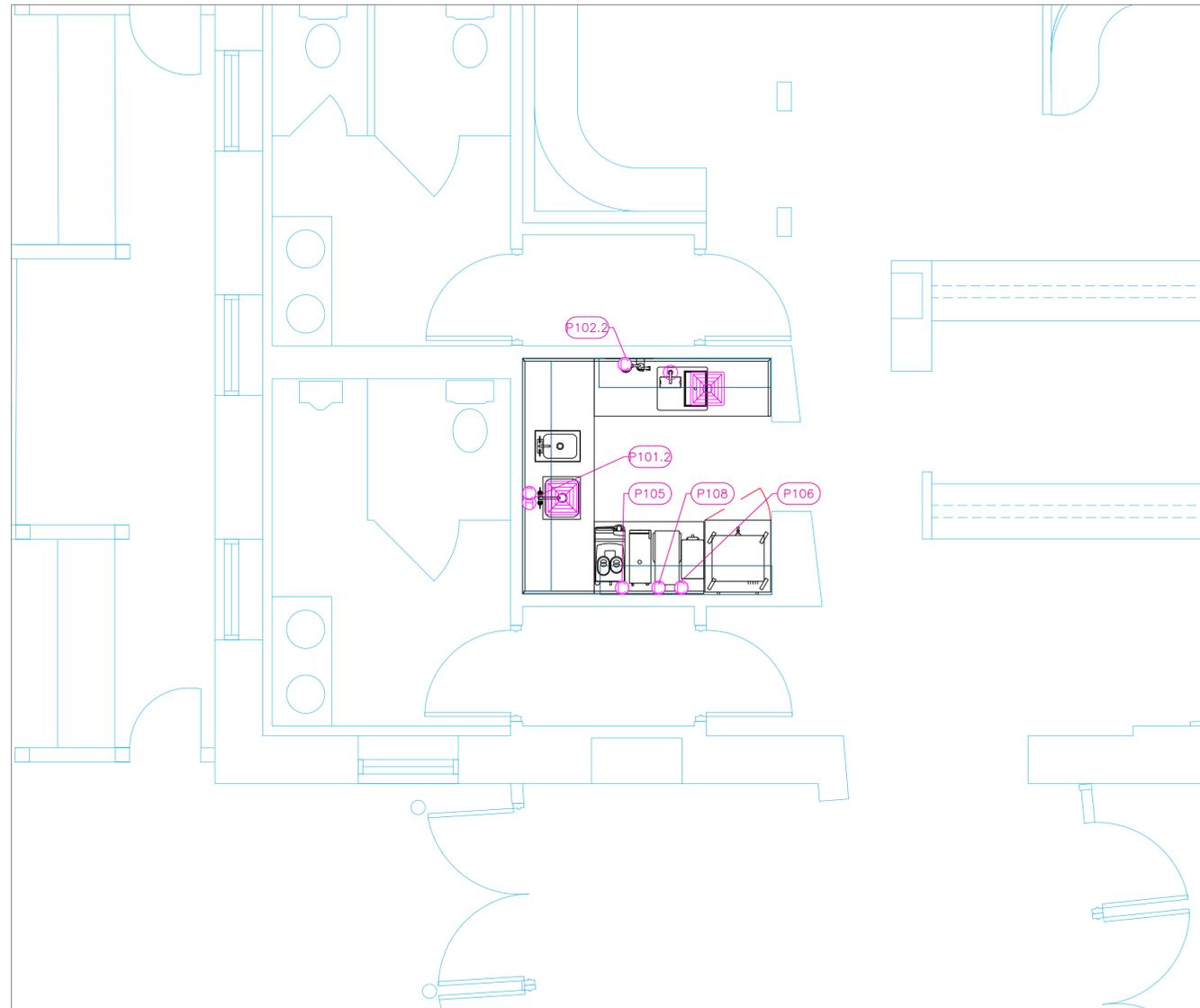
**NOTE # P7**  
ALL WASTE LINES AND CONDENSATE LINES TO BE EXTEND FROM EQUIPMENT TO FLOOR DRAINS BY PLUMBING CONTRACTOR.

## Equipment PLUMBING Service Requirements

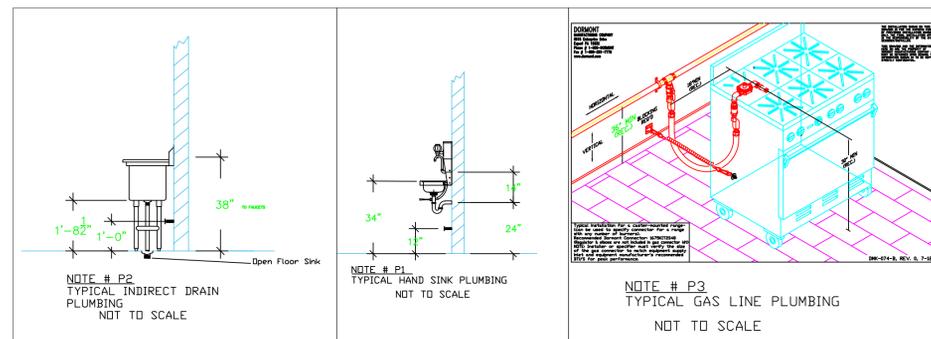
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- HW-HOT WATER, OR CW-COLD WATER
- GAS
- WASTE, DIRECT-CONNECTED
- WASTE, INDIRECT to Floor Sink, or Floor Dr
- ⊕ FUNNEL FLOOR DRAIN Josam 30000-E3
- ⊕ FLOOR DRAIN Josam 30000-A3
- ⊕ FLOOR SINK Zurn FD-2370-y-PV4-F
- ⊕ FILTERED WATER, at machine.



PLUMBING SCHEDULE											
ITEM NO.	DESCRIPTION	COLD WATER SIZE	HOT WATER SIZE	H&C Rough-In	DIRECT WASTE SIZE	DIRECT WASTE AFF	INDIRECT WASTE SIZE	GAS SIZE(IN)	GAS MBTU	QTY	PLUMBING REMARKS
101	Work Table, Stainless Steel Top									1	
	Weld-In Sink						1-1/2"			1	Waste to Floor Sink
	Drop-In Sink	1/2"	1/2"	12"	1-1/2"	24"				1	
101.2	Deck Mount Faucet	1/2"	1/2"	12"						1	
102	Work Table, Stainless Steel Top									1	
	Ice & Water Dispenser	1/2"		n/a			1"			1	Water from Filter
102.2	Water Filtration System, for Fountain / Beverage Machines	3/8"		48"						1	Water for Water Dispenser
105	Espresso Cappuccino Machine	1/4"		48"						1	By Owner, Confirm with Owner
106	Coffee Brewer	3/8"		48"						1	By Owner, Confirm with Owner
107	Coffee Grinder									1	By Owner, Confirm with Owner
108	Iced Tea Brewer	1/4"		48"						1	By Owner, Confirm with Owner



**NOTE # P4**  
ALL NATIONAL, STATE, AND LOCAL CODES SHALL APPLY

**NOTE # P5**  
ALL PLUMBING CONNECTIONS TO BE EXTENDED AND INTERCONNECTED TO EQUIPMENT AND ALL HARDWARE REQUIRED TO BE PROVIDED BY PLUMBING CONTRACTOR

**NOTE # P6**  
PLUMBING CONTRACTOR TO VERIFY THAT ALL EQUIPMENT IS INSTALLED WITH THE APPROPRIATE GAS PRESSURE AND REGULATORS

**NOTE # P7**  
ALL WASTE LINES AND CONDENSATE LINES TO BE EXTEND FROM EQUIPMENT TO FLOOR DRAINS BY PLUMBING CONTRACTOR.

## Equipment PLUMBING Service Requirements

All Dimensions to be verified on the job site. Actual locations for floor drains, and any ventilating equipment to be determined by Engineer. Mechanical, Plumbing & Electrical to be checked and verified by Customers MEP Engineer. Remote Condensing Units to be located by Architect. Exhaust & Supply fans to be located by Architect.

The Pulman  
Kitchen  
Pennsylvania



uni-source  
SUPPLY

INTERNATIONAL INC.

2055 W 73rd Street, Miami, FL 33016  
Ph:(305)826-8696 Fax:(305)826-9131

1	Preliminary Layout	8-28-21
2	Added Coffee Area & updated Existing Equipment	9-2-21
3	Added MEP information	9-8-21
4		
No.	Revision/Issue	Date

Date  
**Sept. 8, 2021**  
Drawn By  
**Dayne Gauntlett**  
Scale  
**1/2" = 1'0"**

Sheet  
**FS-4.2**