

# Marcus HS Food Service Equipment Replacements and Renovations

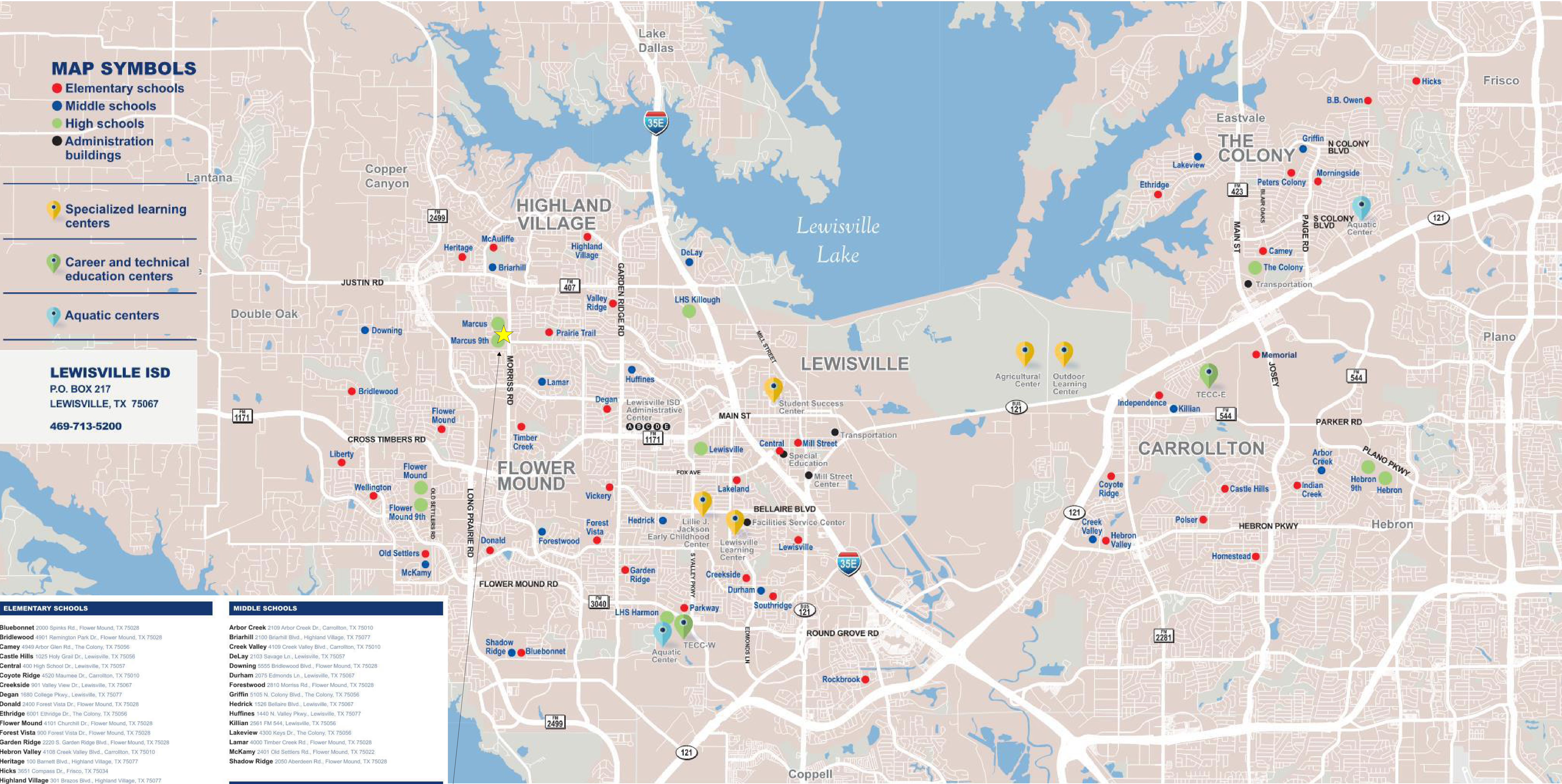
LEWISVILLE ISD  
LEWISVILLE, TEXAS



| ARCHITECT                                                                                                                        |
|----------------------------------------------------------------------------------------------------------------------------------|
| VLK Architects, Inc.<br>5801 Tennyson Pkwy, Suite 100<br>Plano, Texas 75024<br>Main Phone: 972.285.1885<br>www.vlkarchitects.com |
| FOOD SERVICE                                                                                                                     |
| JMK Foodservice Consulting<br>& Design, LLC<br>3431 Lakeview Pkwy, 205<br>Rowlett, Texas 75013<br>Main Phone: 214.227.2481       |
| M.E.P. ENGINEER                                                                                                                  |
| EMA<br>3808 West Way<br>Tyler, TX 75702<br>Main Phone: 903.581.2677                                                              |

LEWISVILLE ISD  
LEWISVILLE, TEXAS

Marcus HS Food Service Equipment Replacements and Renovations



## ELEMENTARY SCHOOLS

**Bluebonnet** 2000 Spinks Rd., Flower Mound, TX 75028  
**Bridlewood** 4901 Remington Park Dr., Flower Mound, TX 75028  
**Caney** 4349 Arbor Glen Rd., The Colony, TX 75056  
**Castle Hills** 1025 Jody Gray Dr., Lewisville, TX 75056  
**Central** 408 High School Dr., Lewisville, TX 75057  
**Coyote Ridge** 4520 Maunee Dr., Carrollton, TX 75010  
**Creekside** 901 Valley View Dr., Lewisville, TX 75067  
**Degan** 1880 College Pkwy., Lewisville, TX 75077  
**Donald** 2400 Forest Vista Dr., Flower Mound, TX 75028  
**Ethridge** 6001 Ethridge Dr., The Colony, TX 75056  
**Flower Mound** 4101 Churchill Dr., Flower Mound, TX 75028  
**Forest Vista** 900 Forest Vista Dr., Flower Mound, TX 75028  
**Garden Ridge** 2220 S. Garden Ridge Blvd., Flower Mound, TX 75028  
**Hebron Valley** 4108 Creek Valley Blvd., Carrollton, TX 75010  
**Heritage** 100 Barnett Blvd., Highland Village, TX 75077  
**Hicks** 3851 Compass Dr., Frisco, TX 75034  
**Highland Village** 301 Brazos Blvd., Highland Village, TX 75077  
**Homestead** 1630 E. Branch Hollow Dr., Carrollton, TX 75007  
**Independence** 2511 Windraven Pkwy., Lewisville, TX 75056  
**Indian Creek** 3050 Arbor Creek Dr., Carrollton, TX 75010  
**Lakeland** 100 Fox Ave., Lewisville, TX 75067  
**Lewisville** 285 W. Country Ridge Rd., Lewisville, TX 75067  
**Liberty** 4600 Quail Run Rd., Flower Mound, TX 75022  
**McAuliffe** 2300 Briarhill Blvd., Highland Village, TX 75077  
**Memorial** 1001 N. Josey Ln., Lewisville, TX 75056  
**Mill Street** 601 S. Mill St., Lewisville, TX 75057  
**Morningside** 6350 Paige Rd., The Colony, TX 75056  
**Old Settlers** 2525 Old Settlers Rd., Flower Mound, TX 75022  
**B.B. Owen** 5640 Squires Dr., The Colony, TX 75056  
**Parkway** 2100 S. Valley Pkwy., Lewisville, TX 75067  
**Peters Colony** 5101 Nash Dr., The Colony, TX 75056  
**Polser** 1520 Polser Rd., Carrollton, TX 75010  
**Prairie Trail** 5565 Timber Creek Rd., Flower Mound, TX 75028  
**Rockbrook** 2751 Rockbrook Dr., Lewisville, TX 75067  
**Southridge** 495 W. Corporate Dr., Lewisville, TX 75067  
**Timber Creek** 1900 Timber Creek Rd., Flower Mound, TX 75028  
**Valley Ridge** 1604 N. Garden Ridge Blvd., Lewisville, TX 75077  
**Vickery** 3301 Wager Rd., Flower Mound, TX 75028  
**Wellington** 3900 Kenwood Dr., Flower Mound, TX 75022

## MIDDLE SCHOOLS

**Arbor Creek** 2109 Arbor Creek Dr., Carrollton, TX 75010  
**Briarhill** 2100 Briarhill Blvd., Highland Village, TX 75077  
**Creek Valley** 4108 Creek Valley Blvd., Carrollton, TX 75010  
**DeLay** 2103 Savage Ln., Lewisville, TX 75067  
**Downing** 5525 Bridlewood Blvd., Flower Mound, TX 75028  
**Durham** 2075 Edmonds Ln., Lewisville, TX 75067  
**Forestwood** 2810 Morris Rd., Flower Mound, TX 75028  
**Griffin** 5105 N. Colony Blvd., The Colony, TX 75056  
**Hedrick** 1528 Bellaire Blvd., Lewisville, TX 75067  
**Huffines** 1440 N. Valley Pkwy., Lewisville, TX 75077  
**Killian** 2561 FM 544, Lewisville, TX 75056  
**Lakeview** 4300 Keys Dr., The Colony, TX 75056  
**Lamar** 4000 Timber Creek Rd., Flower Mound, TX 75028  
**McKamy** 2401 Old Settlers Rd., Flower Mound, TX 75022  
**Shadow Ridge** 2050 Aberdeen Rd., Flower Mound, TX 75028

## HIGH SCHOOLS

**Flower Mound** 3411 Peters Colony Rd., Flower Mound, TX 75022  
**FM 9th Campus** 3411a Peters Colony Rd., Flower Mound TX 75022  
**Hebron** 1207 Plano Pkwy., Carrollton, TX 75010  
**Hebron 9th Campus** 4211 Plano Pkwy., Carrollton, TX 75010  
**Lewisville** 1098 W. Main St., Lewisville, TX 75067  
**LHS Harmon 9th/10th** 1250 W. Round Grove Rd., Lewisville, TX 75067  
**LHS Killough 9th/10th** 1301 Summit Ave., Lewisville, TX 75077

★ **Marcus** 5707 Morris Rd., Flower Mound, TX 75028  
**MHS 9th Campus** 5707a Morris Rd., Flower Mound, TX 75028  
**The Colony** 4301 Blair Oaks Dr., The Colony, TX 75056

## SPECIAL CENTER

Lillie J. Jackson Early Childhood Center 1651 Valley Parkway, Lewisville, TX 75067



CAMPUS TO HAVE FOOD SERVICE RENOVATION

CITY LISTED BY EACH SCHOOL IS THE AUTHORITY HAVING JURISDICTIONAL REVIEW (AHJ)



ISSUED: 09/29/2023

## REVISIONS

Revision No. Revision Date

Director MRS  
Designer  
Proj. Arch. KAL  
Drawn By VLK  
Quality Control KAL

## PROJECT NO.

22-121.00

## SHEET TITLE

COVER

## SHEET NO.

COVER

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# Marcus HS Food Service Equipment Replacements and Renovations

## LEWISVILLE ISD

### LEWISVILLE, TEXAS



#### ARCHITECT

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#### M.E.P. ENGINEER

**EMA**  
3808 West Way  
Tyler, TX 75702  
Main Phone: 903.581.2677



ISSUED: 09/29/2023

#### REVISIONS

| Revision No. | Revision Date |
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|          |                 |
|----------|-----------------|
| Director | Drawn By        |
| MRS      | VLK             |
| Designer | Quality Control |
|          | KAL             |

Proj. Arch.  
KAL

#### PROJECT NO.

22-121.00

#### SHEET TITLE

INDEX TO DRAWINGS  
GENERAL NOTES  
ABBREVIATIONS

#### SHEET NO.

## INDEX

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LEWISVILLE ISD  
LEWISVILLE, TEXAS

Marcus HS Food Service Equipment Replacements and Renovations

#### ABBREVIATIONS

|                                          |                                                   |
|------------------------------------------|---------------------------------------------------|
| <b>A</b>                                 | <b>M (CONT.)</b>                                  |
| A.F.F. ABOVE FINISH FLOOR                | MOD BIT MODIFIED BITUMEN                          |
| A.C.T. ACOUSTICAL CEILING TILE           | MULL. MULLION                                     |
| ADDL. ADDITIONAL                         | M.E.P. MECHANICAL-ELECTRICAL-PLUMBING             |
| A.B. AIR BARRIER                         | M.C.M. METAL COMPOSITE MATERIAL                   |
| A.C.M. ALUMINUM COMPOSITE PANEL          | MIN. MINIMUM                                      |
| A.D.A. AMERICANS WITH DISABILITIES ACT   | MISC. MISCELLANEOUS                               |
| AL/ALUM. ALUMINUM                        |                                                   |
| APPROX. APPROXIMATE OR APPROXIMATELY     | <b>N</b>                                          |
| ARCH. ARCHITECT OR ARCHITECTURAL         | NOM. NOMINAL                                      |
|                                          | N/A NOT APPLICABLE                                |
|                                          | N.I.C. NOT IN CONTRACT                            |
|                                          | N.T.S. NOT TO SCALE                               |
|                                          | NO./# NUMBER                                      |
| <b>B</b>                                 | <b>O</b>                                          |
| BD. BOARD                                | O.C. ON CENTER                                    |
| B.O.W. BOTTOM OF WALL                    | O.D. OUTSIDE DIAMETER                             |
| B.U.R. BUILT-UP ROOFING                  | O.H. OPPOSITE HAND                                |
| BLDG. BUILDING                           | OHD. OVERHEAD                                     |
|                                          | O.F.C.I. OWNER-FURNISHED,<br>CONTRACTOR-INSTALLED |
| <b>C</b>                                 | O.F.O.I. OWNER-FURNISHED,<br>OWNER INSTALLED      |
| CL CENTER LINE                           |                                                   |
| C.R. CLASSROOM                           | <b>P / Q</b>                                      |
| C.F.S. COLD-FORMED STEEL                 | PR. PAIR                                          |
| CONC. CONCRETE                           | P.LAM. PLASTIC LAMINATE                           |
| CMU CONCRETE MASONRY UNIT                | PL. PLATE                                         |
| C.M. CONSTRUCTION MANAGER                | PLUMB. PLUMBING                                   |
| CONT. CONTINUOUS                         | PT. POINT                                         |
| C.I. CONTINUOUS INSULATION               | P.C.F. POUNDS PER CUBIC FOOT                      |
| C.J. CONTROL JOINT                       | P.S.F. POUNDS PER SQUARE FOOT                     |
| COORD. COORDINATE                        | P.S.I. POUNDS PER SQUARE INCH                     |
| CORR. CORRIDOR                           | PREFAB. PREFABRICATED                             |
|                                          | PROJ. PROJECTOR or PROJECTION                     |
|                                          | Q.T. QUARRY TILE                                  |
| <b>D</b>                                 |                                                   |
| DIA. DIAMETER                            | <b>R</b>                                          |
| D.O. DOOR OPENING                        | R. RADIUS                                         |
| DN. DOWN                                 | REBAR REINFORCING BAR                             |
| DS. DOWNSPOUT                            | REF. REFERENCE or REFER TO                        |
|                                          | R.C.P. REFLECTED CEILING PLAN                     |
|                                          | RE. REGARDING                                     |
|                                          | REFG. REFRIGERATOR                                |
|                                          | REINF. REINFORCE or REINFORCING                   |
|                                          | REOD. REQUIRED                                    |
|                                          | R. RISER (STAIR)                                  |
|                                          | R.D. ROOF DRAIN                                   |
|                                          | R.O. ROUGH OPENING                                |
| <b>E</b>                                 |                                                   |
| EA. EACH                                 | <b>S</b>                                          |
| E.W. EACH WAY                            | SIM. SIMILAR                                      |
| ELEC. ELECTRICAL                         | S.C. SOLID CORE                                   |
| E.W.C. ELECTRIC WATER COOLER             | S.A.B. SOUND ATTENUATION BLANKET                  |
| ELEV. ELEVATION                          | S.A.F.B. SOUND ATTENUATION FIRE BLANKET           |
| EQ. EQUAL                                | S.T.C. SOUND TRANSMISSION CLASS                   |
| EQUIP. EQUIPMENT                         | SPEC. SPECIFICATION                               |
| EXIST. EXISTING                          | SQ. SQUARE                                        |
| E.J. EXPANSION JOINT                     | S.F. SQUARE FOOT                                  |
| EXT. EXTERIOR                            | S.S. STAINLESS STEEL                              |
| EIFS EXTERIOR INSULATION & FINISH SYSTEM | STRUC. STRUCTURAL                                 |
|                                          | SUSP. SUSPENDED                                   |
| <b>F</b>                                 |                                                   |
| FT. FEET or FOOT                         | <b>T</b>                                          |
| F.R.P. FIBERGLASS REINFORCED PLASTIC     | T.B. TACKBOARD                                    |
| F.V. FIELD-VERIFY                        | T.W. TACK WALL                                    |
| FIN. FINISH                              | T.C. TEACHER'S CABINET                            |
| F.F. FINISH FLOOR                        | T.A.S. TEXAS ACCESSIBILITY STANDARDS              |
| F.E. FIRE EXTINGUISHER                   | T. TREAD (STAIR)                                  |
| F.E.C. FIRE EXTINGUISHER & CABINET       | T&B TOP & BOTTOM                                  |
| F.H.C. FIRE HOSE CABINET                 | T.O. TOP OF                                       |
| F.H.C.S. FLAT-HEAD COUNTERSUNK           | T.C. TOP OF CURB                                  |
| FLR. FLOOR                               | T.O.D. TOP OF DECK                                |
| F.D. FLOOR DRAIN                         | T.O.J. TOP OF JOIST                               |
| FLUOR. FLUORESCENT                       | T.O.S. TOP OF STEEL                               |
|                                          | T.O.W. TOP OF WALL                                |
|                                          | TYP. TYPICAL                                      |
| <b>G / H</b>                             |                                                   |
| GALV. GALVANIZED                         | <b>U / V</b>                                      |
| GA. GAGE                                 | U/C UNDER COUNTER                                 |
| G.C. GENERAL CONTRACTOR                  | U.L. UNDERWRITERS LABORATORY                      |
| G.O. GLAZED OPENING                      | U.N.O. UNLESS NOTED OTHERWISE                     |
| GYP. GYPSUM                              | V.I.F. VERIFY IN FIELD                            |
| HT. HEIGHT                               | VERT. VERTICAL                                    |
| H.P. HIGH POINT                          | V.C.T. VINYL COMPOSITION TILE                     |
| H.M. HOLLOW METAL                        | V.W.C. VINYL WALL COVERING                        |
| HORIZ. HORIZONTAL                        |                                                   |
| H.B. HORIZONTAL BLINDS                   | <b>W / X / Y / Z</b>                              |
| H.D.G. HOT-DIP GALVANIZED                | W.C. WATER CLOSET                                 |
| HR. HOUR                                 | W.R.B. WATER-RESISTIVE BARRIER                    |
| <b>I / J / K</b>                         | WT. WEIGHT                                        |
| I.D. INSIDE DIAMETER                     | W. WIDE                                           |
| INSUL. INSULATION                        | W/ WITH                                           |
| INT. INTERIOR                            | W/O WITHOUT                                       |
| I.B.C. INTERNATIONAL BUILDING CODE       | W.P. WORKING POINT                                |
|                                          | W.W.F. WELDED WIRE FABRIC                         |
| <b>L</b>                                 |                                                   |
| LAV. LAVATORY                            |                                                   |
| L.L.H. LONG LEG HORIZONTAL               |                                                   |
| L.L.V. LONG LEG VERTICAL                 |                                                   |
| L.P. LOW POINT                           |                                                   |
| L.V.T. LUXURY VINYL TILE                 |                                                   |
| <b>M</b>                                 |                                                   |
| MFR. MANUFACTURER                        |                                                   |
| MFG. MANUFACTURING                       |                                                   |
| M.B. MARKER BOARD                        |                                                   |
| M.O. MASONRY OPENING                     |                                                   |
| MAX. MAXIMUM                             |                                                   |
| MECH. MECHANICAL                         |                                                   |

#### MATERIAL INDICATIONS

|  |                      |  |                               |
|--|----------------------|--|-------------------------------|
|  | EARTH                |  | CERAMIC TILE                  |
|  | POROUS FILL          |  | GLASS (LARGE SCALE)           |
|  | CONCRETE/ GROUT      |  | INSULATION (RIGID FOAM BOARD) |
|  | BRICK                |  | INSULATION (EPS FOAM BOARD)   |
|  | CMU (LARGE SCALE)    |  | INSULATION (BATT/ BLANKET)    |
|  | MARBLE               |  | INSULATION (SEMI-RIGID BOARD) |
|  | METAL (LARGE SCALE)  |  | WOOD, ROUGH (CONTINUOUS)      |
|  | METAL (SMALL SCALE)  |  | WOOD, ROUGH (BLOCKING)        |
|  | RESILIENT FLOORING   |  | WOOD, FINISH                  |
|  | ACOUSTICAL TILE      |  | PLYWOOD (LARGE SCALE)         |
|  | TERRAZZO             |  | FIBER CEMENT PANEL            |
|  | PLASTER, SAND, GROUT |  | METAL LATH                    |
|  |                      |  | GYPSUM BOARD                  |

#### PROJECT INFORMATION

##### PROJECT IDENTIFICATION

PROJECT NAME - LEWISVILLE FOOD SERVICE RENOVATIONS

29 CAMPUS EQUIPMENT REPLACEMENT PROJECT

ALL EQUIPMENT IS REPLACEMENT OF EXISTING CONDITIONS OR EQUIPMENT UPGRADE AND DOES NOT CHANGE THE FUNCTION OF THE EXISTING FACILITIES.

#### SYMBOLS LEGEND

|                   |                                              |  |                    |
|-------------------|----------------------------------------------|--|--------------------|
| CLASSROOM<br>A201 | ROOM NAME & NUMBER                           |  | LOUVER             |
| A203              | DOOR NUMBER                                  |  | KEYED NOTE         |
| A                 | ALUMINUM-FRAMED GLAZED<br>OPENING SYSTEM     |  | NORTH ARROW        |
|                   | HOLLOW METAL-FRAMED<br>GLAZED OPENING SYSTEM |  | HORIZONTAL BLINDS  |
| PT                | PARTITION TYPE                               |  | INTERIOR ELEVATION |
| ABC-01            | BUILDING ASSEMBLY TYPE                       |  | SECTION DETAIL     |
|                   | BUILDING ELEVATION                           |  | ACCESS CONTROL     |
|                   | BUILDING SECTION                             |  | DATUM ELEVATION    |
|                   | WALL SECTION                                 |  |                    |

#### GENERAL NOTES

- Refer to the CODE-series sheets for Code Information, Design Criteria and Fire Protection Requirements.
- Verify and document existing dimensions and conditions at the site before beginning construction. Notify the Architect of conflicts or variations prior to commencement of construction.
- Based on the applicable design criteria, submit Shop Drawings of the proposed pattern of control joints in masonry veneer, CMU, gypsum board, plaster and stucco to the Architect for review and approval prior to construction.
- In case of discrepancies in or between the Contract Documents, the greater quantity or better quality shall be bid. Clarifications regarding the discrepancies shall be requested from the Architect prior to construction, and the resulting interpretations implemented in accordance with the Contract Documents.

#### INDEX TO DRAWINGS

##### LEWISVILLE, TX MARCUS HS

|         |                                                                                   |
|---------|-----------------------------------------------------------------------------------|
| FS1.01  | MARCUS HS FOODSERVICE EQUIPMENT LAYOUT, ELECTRICAL AND PLUMBING REQUIREMENTS PLAN |
| FS2.01  | MARCUS HS WALK-IN COOLER / FREEZER ELECTRICAL REQUIREMENTS PLAN                   |
| FS2.02  | MARCUS HS WALK-IN COOLER/FREEZER PLUMBING & FLOOR DEP. REQUIREMENTS PLAN          |
| FS2.03  | MARCUS HS WALK-IN COOLER/FREEZER DETAILS                                          |
| FS3.01  | MARCUS HS SERVING COUNTER LAYOUT, ELECTRICAL AND PLUMBING REQUIREMENTS PLAN       |
| FS4.01  | MARCUS HS HEATED CABINET -EXISTING LAYOUT                                         |
| FS4.02  | MARCUS HS HEATED CABINET -NEW LAYOUT                                              |
| FS4.03  | MARCUS HS HEATED CABINET ELECTRICAL REQUIREMENTS PLAN                             |
| MEP1.01 | MARCUS HS MEP KITCHEN PLAN                                                        |



ELECTRICAL NOTES

ALL ELECTRICAL OUTLETS SHOWN ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SPECIFIED AS FURNISHED BY THE KITCHEN EQUIPMENT SUPPLIER. FOR FURTHER BUILDING ELECTRICAL REQUIREMENTS (TELEPHONE, CLOCK, SIGNS, EXHAUST FAN SWITCHING, ETC.) SEE OTHER PLANS.

ALL DIMENSIONS ARE TO BE IN INCHES TO 4'-0" AND ARE TO BE FROM COLUMN CENTERLINES AND/OR FINISHED WALLS. ELEVATIONS GIVEN ARE TO BE FROM FINISHED FLOOR TO CENTERLINE OF OUTLET. ALL 120V OUTLETS NOT DESIGNATED WITH SPECIFIC LOADS TO BE RATED AT 20.0 AMPS.

ELECTRICIAN TO CONNECT ALL ELECTRICAL EQUIPMENT AND FIXTURES AND DO ANY INTERNAL WIRING REQUIRED IN THE FIXTURES AS REQUIRED BY THE SPECIFICATIONS. ALL ELECTRICAL OUTLET COVER PLATES ARE TO BE STAINLESS STEEL AND ARE TO BE FURNISHED BY THE ELECTRICIAN, AS WELL AS THE RECEPTACLE, UNLESS OTHERWISE SPECIFIED IN THE ITEM SPECIFICATIONS. KITCHEN EQUIPMENT SUPPLIER TO FURNISH A GALVANIZED JUNCTION BOX IN THE FIXTURE CUTOUT TO RECEIVE THE RECEPTACLE, UNLESS OTHERWISE NOTED. ALL DISCONNECT SWITCHES REQUIRED ARE TO BE FURNISHED AND INSTALLED BY THE ELECTRICIAN AT TIME OF INSTALLATION.

ALL WORK TO BE PERFORMED IN FULL ACCORDANCE WITH ALL APPLICABLE CODES RELATING TO HOOK-UP, INSTALLATION AND WIRING OF EQUIPMENT.

**NOTE:**  
THESE PLANS ARE NOT TO BE USED FOR ROUGHING-IN OF UTILITY SERVICES BUT ARE PROVIDED FOR DESIGN INFORMATION ONLY.

**NOTE:**  
ALL RECEPTACLES TO CONFORM TO ELECTRICAL CODES. PROVIDE "GFI" OUTLETS WHERE REQUIRED.

ELECTRICAL  
SYMBOLS & ABBREVIATIONS

○ SINGLE CONVENIENCE OUTLET (SCO)  
⊕ DOUBLE CONVENIENCE OUTLET (DOO)  
⊕ QUAD CONVENIENCE OUTLET  
⊕ JUNCTION BOX (JB)  
● HEATING ELEMENT OR POWER  
● CONDUIT STUB-UP AS NOTED  
○ FLOOR RECEPTACLE AS NOTED  
● SPECIAL OUTLET AS NOTED  
○ MOTOR OUTLET  
○ SOLENOID OR CONTROL CIRCUIT  
⊕ SINGLE POWER OUTLET AS NOTED  
⊕ CONVENIENCE OUTLET, 2 CIRCUIT 120/208V-1PH, 3 WIRE (OR AS NOTED)  
○ LIGHT INDICATION  
○ CONDUIT AS NOTED  
○ FIRE PULL CONDUIT  
■ PANEL BOARD  
⊕ DISCONNECT SWITCH  
Sw SWITCH AS NOTED  
Sp SWITCH AND PILOT LIGHT  
EL ELEVATION AFF  
AMP AMPERES  
V VOLTS  
W WATTS  
∅ PHASE  
AFF ABOVE FINISHED FLOOR  
BFF BELOW FINISHED FLOOR  
BTC BRANCH TO CONNECTION POINT AND CONNECT EQUIPMENT  
BTF BRANCH TO FIXTURE, FURNISH AND INSTALL RECEPTACLE  
DFA DOWN FROM ABOVE  
SU STUB UP AFF  
HP HORSEPOWER  
KW KILOWATTS  
KES KITCHEN EQUIPMENT SUPPLIER  
CFI GROUND FAULT INDICATOR

MECHANICAL  
SYMBOLS & ABBREVIATIONS

● HUB DRAIN AS NOTED  
● FLOOR DRAIN-4" HIGH FUNNEL  
⊕ FLOOR DRAIN AS NOTED (FD)  
■ FLOOR SINK AS NOTED (FS)  
⊕ RIGHT ANGLE FLOOR DRAIN AS NOTED  
⊕ MIXING HOSE BIBB, SINGLE OUTLET  
⊕ HOSE BIBB, SINGLE OUTLET  
● HOT/COLD WATER AS NOTED  
DR DRAIN  
CW COLD WATER  
HW HOT WATER  
HD HUB DRAIN SET 1" AFF  
EL ELEVATION AFF  
AFF ABOVE FINISHED FLOOR  
BFF BELOW FINISHED FLOOR  
SU STUB UP AFF  
GPH GALLONS PER HOUR  
GPM GALLONS PER MINUTE  
SS STEAM SUPPLY  
SR STEAM RETURN  
BHP BOILER HORSEPOWER  
PPH POUNDS PER HOUR  
PSI POUNDS PER SQUARE INCH  
DFA DOWN FROM ABOVE  
BTC BRANCH TO CONNECTION  
⊕ RETURN AIR DUCT CONNECTION  
⊕ EXHAUST DUCT CONNECTION  
SP STATIC PRESSURE  
WG INCHES OF WATER GAUGE  
CFM CUBIC FEET PER MINUTE  
FPM FEET PER MINUTE (VELOCITY)  
KES KITCHEN EQUIPMENT SUPPLIER

PLUMBING NOTES

ALL PLUMBING OUTLETS AND REQUIREMENTS SHOWN ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SPECIFIED AS FURNISHED BY KITCHEN EQUIPMENT SUPPLIER. FOR ANY ADDITIONAL BUILDING PLUMBING REQUIREMENTS, SEE OTHER MECHANICAL PLANS.

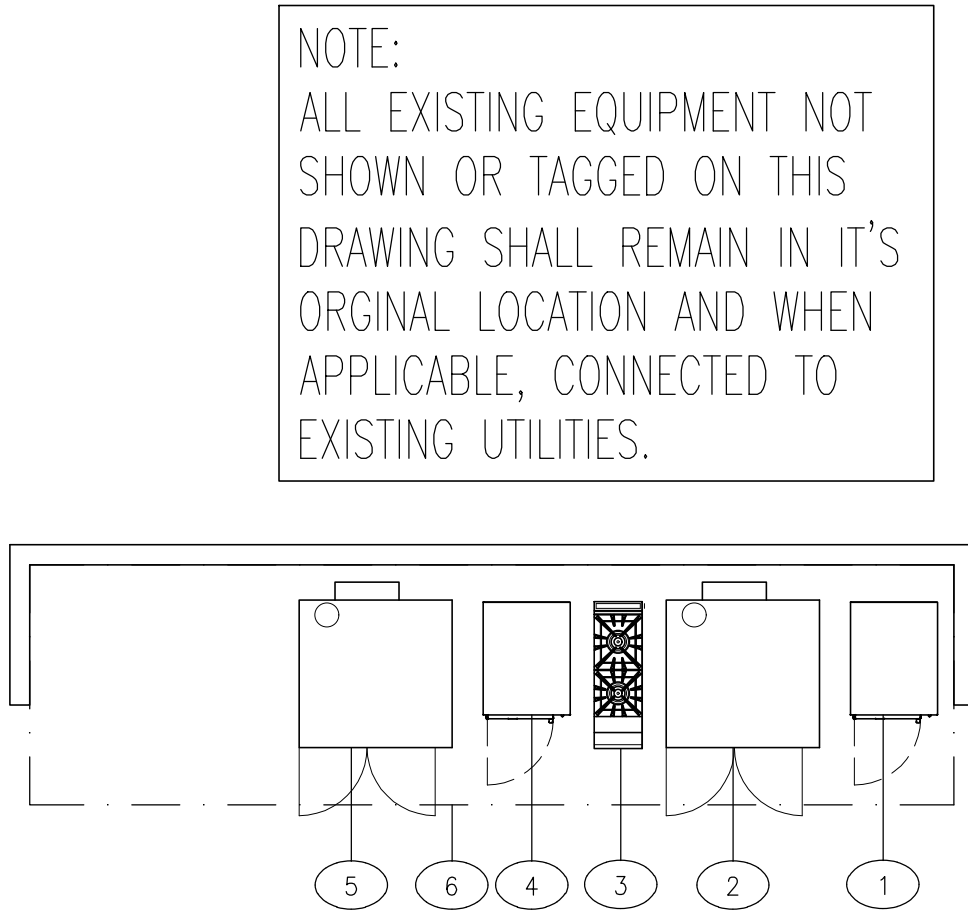
ALL DIMENSIONS ARE TO BE FROM COLUMN CENTERLINES AND/OR FINISHED WALLS AND ARE IN INCHES TO 4'-0". ELEVATIONS GIVEN ARE FROM FINISHED FLOOR. ALL FLOOR DRAINS TO SET 1/2" BELOW FINISHED FLOOR UNLESS OTHERWISE NOTED. DO NOT SLOPE FLOORS SO CLOSE TO DRAINS AS TO CREATE "PITS" OR "DIPS" IN FLOOR. MINIMUM RADIUS OF SLOPE TO BE 24" FROM CENTERLINE OF DRAIN.

PLUMBER TO CONNECT ALL WATER LINES, GAS LINES, WASTE LINES, ETC. TO FULLY CONNECT ALL EQUIPMENT AND RUN CONDENSATE LINES FROM UNITS TO DRAINS AND THESE LINES TO BE NO SMALLER THAN THE STUB OUT OF THE FIXTURE. PLUMBER TO PROVIDE GATE VALVES ON ALL WATER AND GAS LINES, VALVES, OUT-OFFS, TRAPS, HYDROSTATIC SHOCK ELIMINATORS, PRESSURE REGULATORS AND MATERIAL NECESSARY TO CONNECT ALL LINES, UNLESS OTHERWISE SPECIFIED IN THE ITEM SPECIFICATIONS. FAUCETS, DRAIN OUTLET FITTINGS IN FIXTURES AND SPECIALITY ITEMS ARE TO BE FURNISHED BY KITCHEN EQUIPMENT SUPPLIER AS OUTLINED ON THE ITEM SPECIFICATIONS. ALL WORK TO BE PERFORMED IN FULL ACCORDANCE WITH ALL APPLICABLE CODES RELATING TO INSTALLATION AND HOOK-UP OF EQUIPMENT.

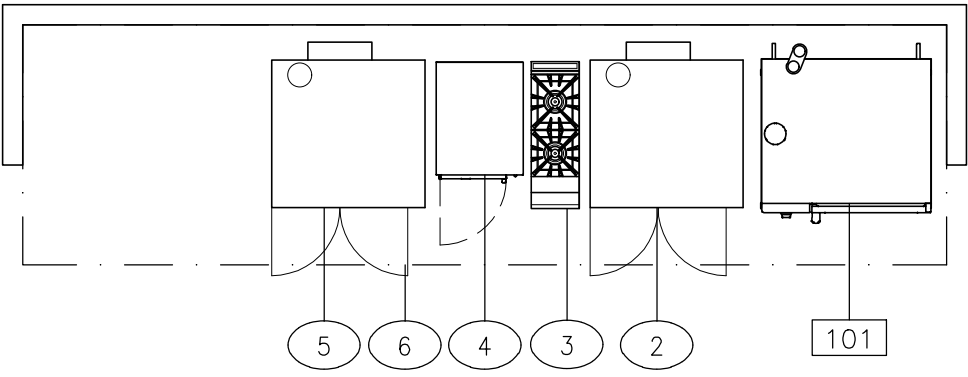
UNLESS OTHERWISE NOTED, ALL MANUFACTURED AND FABRICATED ITEMS HAVING INTERNAL OR EXTERNAL WATER PIPING ARE TO BE COPPER WITH WELDED CONNECTIONS OR CONNECTIONS USING LEAD FREE SOLDER WITH THE EXCEPTION OF ICE BINS WHICH ARE TO BE PVC. ALL EXPOSED SUPPLY AND DRAIN LINES UNLESS SPECIFIED OTHERWISE ARE TO BE PAINTED WITH CHROME OR ALUMINUM ALL-WEATHER PAINT.

**NOTE:**  
UNLESS OTHERWISE SPECIFIED, ALL WATER SUPPLY AND DRAIN LINES FOR ALL KITCHEN EQUIPMENT ARE TO BE SOLDERED COPPER PIPE. ALL EXPOSED WATER SUPPLY AND DRAIN LINES ARE TO BE PAINTED WITH ALUMINUM, ALL-WEATHER PAINT.

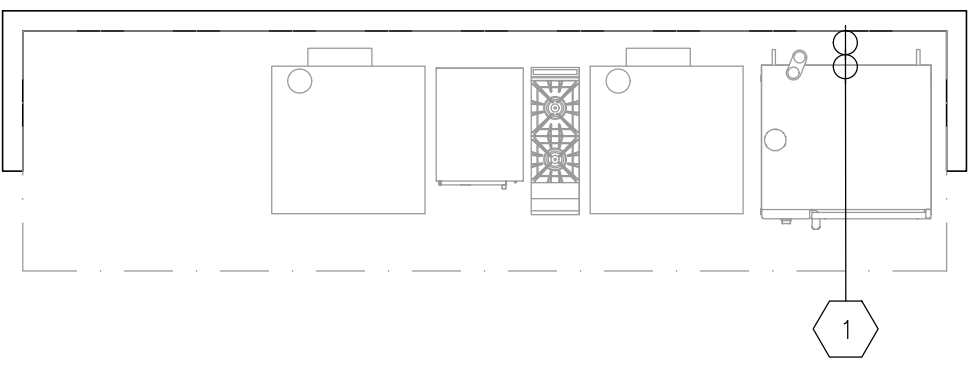
1 FOODSERVICE EQUIPMENT LAYOUT PLAN – EXISTING  
FS1.01 SCALE: 1/4" = 1'-0"



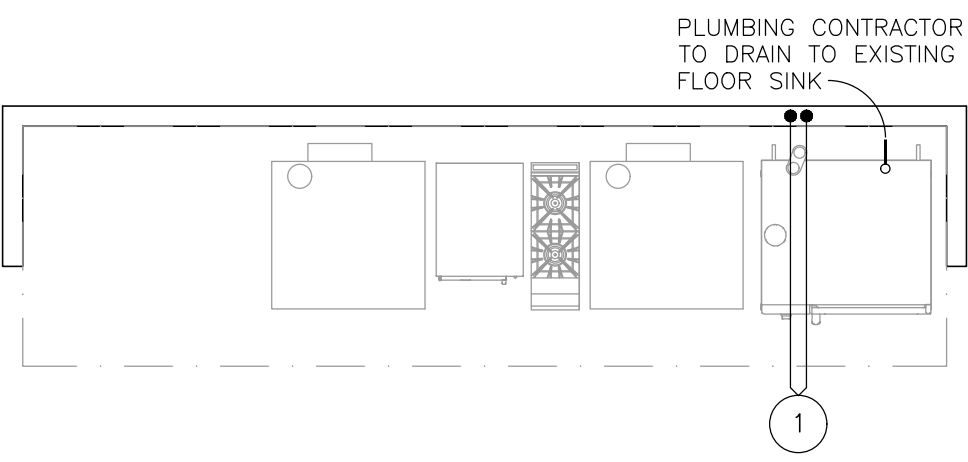
2 FOODSERVICE EQUIPMENT LAYOUT PLAN – NEW  
FS1.01 SCALE: 1/4" = 1'-0"



3 FOODSERVICE ELECTRICAL REQUIREMENTS PLAN  
FS1.01 SCALE: 1/4" = 1'-0"



4 FOODSERVICE PLUMBING REQUIREMENTS PLAN  
FS1.01 SCALE: 1/4" = 1'-0"



| EQUIPMENT LEGEND                                                                                                             |                                           |
|------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------|
| ## EXISTING EQUIPMENT                                                                                                        | ## NEW EQUIPMENT                          |
| ▶ 1. DOUBLE STEAMER                                                                                                          | 101. DOUBLE COMBI OVEN                    |
| ▶ 2. DOUBLE CONVECTION OVEN                                                                                                  | 102. WALK-IN COOLER / FREEZER COMPARTMENT |
| ▶ 3. TWO-BURNER RANGE                                                                                                        | 103A. REMOTE REFRIGERATION EQUIPMENT      |
| ▶ 4. DOUBLE STEAMER                                                                                                          | 103B. REMOTE REFRIGERATION EQUIPMENT      |
| ▶ 5. DOUBLE CONVECTION OVEN                                                                                                  | 104. WALK-IN FREEZER COMPARTMENT          |
| ▶ 6. EXHAUST HOOD w/FIRE PROTECTION                                                                                          | 105. POINT OF SALE COUNTER                |
| ▶ 7. HEATED CABINET                                                                                                          | 106. FLAT COUNTER                         |
| ▶ 8. ICE MACHINE W/ BIN                                                                                                      | 107. HOT/COLD RECESS COUNTER              |
| ▶ 9. WORK TABLE                                                                                                              | 108. HOT FOOD WELL COUNTER                |
| ▶ 10. REFRIGERATED DISPLAY CASE                                                                                              | 109. REFRIGERATED MERCHANDISER            |
| ▶ 11. COUNTER MODULE                                                                                                         | ~110. POINT OF SALE                       |
| ▶ 12. COUNTER MODULE                                                                                                         | 111. REACH-IN HEATED CABINET              |
| ▶ 13. REFRIGERATED DISPLAY CASE                                                                                              | 112. REFRIGERATED DISPLAY CASE            |
| ▶ 14. COUNTER MODULE                                                                                                         | 113. REFRIGERATED DISPLAY CASE            |
| ▶ 15. COUNTER ANGLE FILLER SECTION                                                                                           | ~DENOTES EQUIPMENT PROVIDED BY OWNER      |
| ▶ 16. HOT FOOD COUNTER MODULE                                                                                                |                                           |
| ▶ 17. FROST TOP COUNTER MODULE                                                                                               |                                           |
| ▶ 18. FLAT TOP COUNTER MODULE                                                                                                |                                           |
| ▶ 19. POINT OF SALE COUNTER MODULE                                                                                           |                                           |
|                                                                                                                              |                                           |
| ▶ EXISTING WALK-IN COOLER /FREEZER & ASSOCIATED REFRIGERATION SYSTEMS (NOT SHOWN ON DRAWING)                                 |                                           |
| ▶ EXISTING SERVING LINE & ASSOCIATED EQUIPMENT (NOT SHOWN ON DRAWING)                                                        |                                           |
| ▶ DENOTES EQUIPMENT TO BE REMOVED                                                                                            |                                           |
| ● DENOTES EQUIPMENT TO BE RELOCATED PER "NEW" PLAN                                                                           |                                           |
| ■ DENOTES EQUIPMENT TO BE ADJUSTED PER WRITTEN SPECIFICATION                                                                 |                                           |
| * DENOTES EQUIPMENT THAT SHALL REMAIN IN IT'S ORIGINAL POSITION AND WHEN APPLICABLE, REMAIN CONNECTED TO ORIGINAL UTILITIES. |                                           |

- ELECTRICAL LEGEND
- 208 VOLT, 3 PHASE, 62.2 AMPS., EL. 18" & 36" A.F.F., S.C.O. FOR DOUBLE COMBI OVEN.
  - 120 VOLT, 1 PHASE, 340 WATTS, D.F.A., B.T.C. ON WALK-IN COOLER LIGHT CIRCUIT.
  - 120 VOLT, 1 PHASE, 600 WATTS, D.F.A., B.T.C. ON WALK-IN COOLER DOOR JAMB HEATER.
  - 120 VOLT, 1 PHASE, 1.7 AMPS., D.F.A., B.T.C. ON WALK-IN COOLER BLOWER COIL.
  - 120 VOLT, 1 PHASE, 255 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER LIGHT CIRCUIT.
  - 120 VOLT, 1 PHASE, 900 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER DOOR JAMB HEATER AND HEATED VENT RELIEF.
  - 208 VOLT, 1 PHASE, 13.7 AMPS., EL. 9'-0" A.F.F., B.T.C. ON WALK-IN FREEZER BLOWER COIL HEATERS AND MOTORS.
  - 208/230 VOLT, 3 PHASE, FOUR (4) WIRE, 28.0 AMPS. MINIMUM CIRCUIT AMPACITY, 35.0 AMPS. MAXIMUM CIRCUIT AMPACITY, VERIFY EXACT LOCATION WITH ARCHITECTURAL PLANS, S.U. 12" A.F.F., B.T.C. ON PREWIRED BREAKER PANEL ON COOLER/FREEZER CONDENSING UNIT.
  - 208/230 VOLT, 3 PHASE, FOUR (4) WIRE, 15.5 AMPS. MINIMUM CIRCUIT AMPACITY, 25.0 AMPS. MAXIMUM CIRCUIT AMPACITY, VERIFY EXACT LOCATION WITH ARCHITECTURAL PLANS, S.U. 12" A.F.F., B.T.C. ON PREWIRED BREAKER PANEL ON FREEZER CONDENSING UNIT.
  - 120/208 VOLT, 3 PHASE, THREE (3) WIRE PLUS GROUND, 25.0 MINIMUM CIRCUIT AMPACITY, 50.0 AMPS. MAXIMUM FUSE SIZE, S.U. 4" A.F.F., B.T.C. ON PRE-WIRED BREAKER PANEL.
  - 208 VOLT, 1 PHASE, 14.4 AMPS., EL. 18" A.F.F., FOR REACH-IN HEATED CABINET, A NEW 208V SERVICE MUST BE ADDED FOR THESE CABINETS.
  - 120 VOLT, 1 PHASE, 170 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER LIGHT CIRCUIT.
  - 120 VOLT, 1 PHASE, 900 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER DOOR JAMB HEATER AND HEATED VENT RELIEF.
  - 208 VOLT, 1 PHASE, 9.1 AMPS., EL. 9'-0" A.F.F., B.T.C. ON WALK-IN FREEZER BLOWER COIL HEATERS AND MOTORS.
  - 120 VOLT, 1 PHASE, 9.8 AMPS., 5-15P OR 15-15P, PLUG INTO EXISTING 120V OUTLET, FOR REFRIGERATED DISPLAY CASE. (ORIGINAL EQUIPMENT 120/208V, 5.8AMP)

**NOTE:**  
USE EXISTING UTILITIES WHEREVER POSSIBLE FOR NEW EQUIPMENT.

- PLUMBING LEGEND
- 3/4" C.W., EL. 16" & 30" A.F.F., B.T.C. ON DOUBLE COMBI OVEN.
- NOTE:**  
USE EXISTING UTILITIES WHEREVER POSSIBLE FOR NEW EQUIPMENT.



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LEWISVILLE ISD  
LEWISVILLE, TEXAS

Marcus HS Food Service Equipment Replacements and Renovations



09/29/2023

ISSUED: 09/29/2023

| REVISIONS    |               |
|--------------|---------------|
| Revision No. | Revision Date |

Director  
MS  
Designer

Drawn By  
CD  
Quality Control

Proj. Arch.  
KAL

PROJECT NO.  
22-121.00

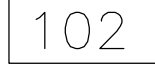
SHEET TITLE  
MARCUS HS  
FOODSERVICE EQUIPMENT  
LAYOUT, ELECTRICAL AND  
PLUMBING REQUIREMENTS  
PLAN

SHEET NO.

FS1.01

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FS2.01 SCALE: 1/2" = 1'-0"



\* DENOTES EQUIPMENT THAT SHALL REMAIN IN IT'S ORIGINAL POSITION AND WHEN APPLICABLE, REMAIN CONNECTED TO ORIGINAL UTILITIES.

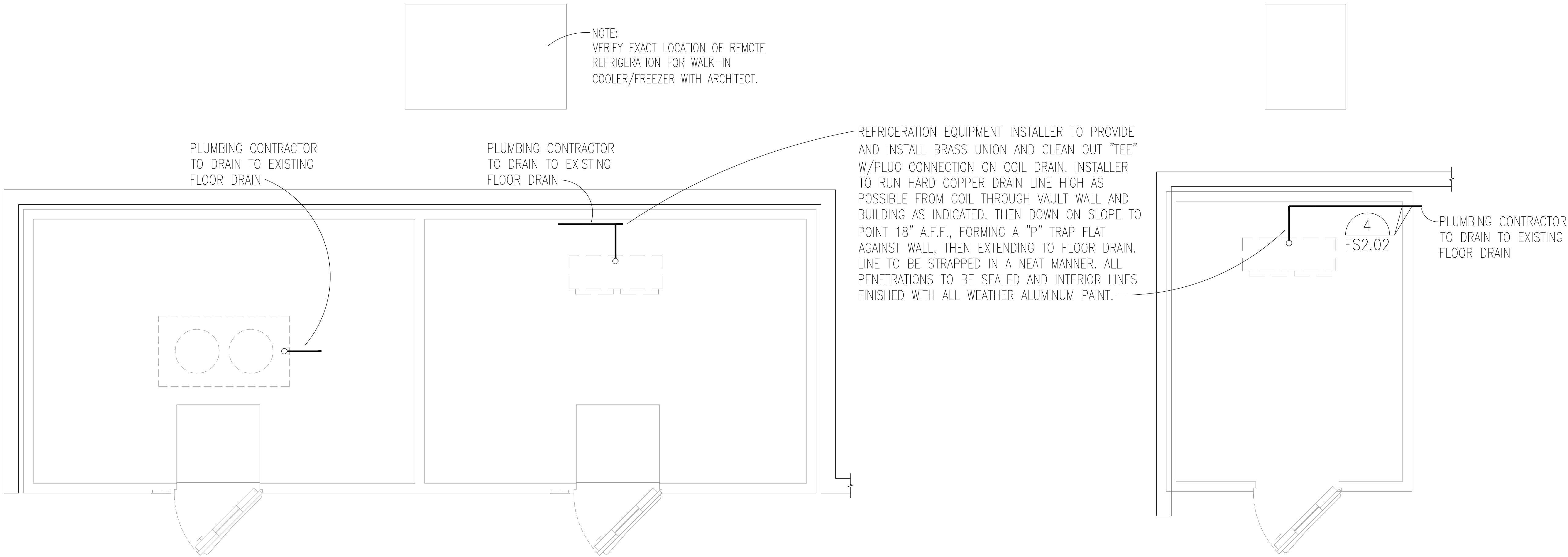
NOTE:  
FOR ELECTRICAL NOTES  
REFERENCE SHEET FS1.01



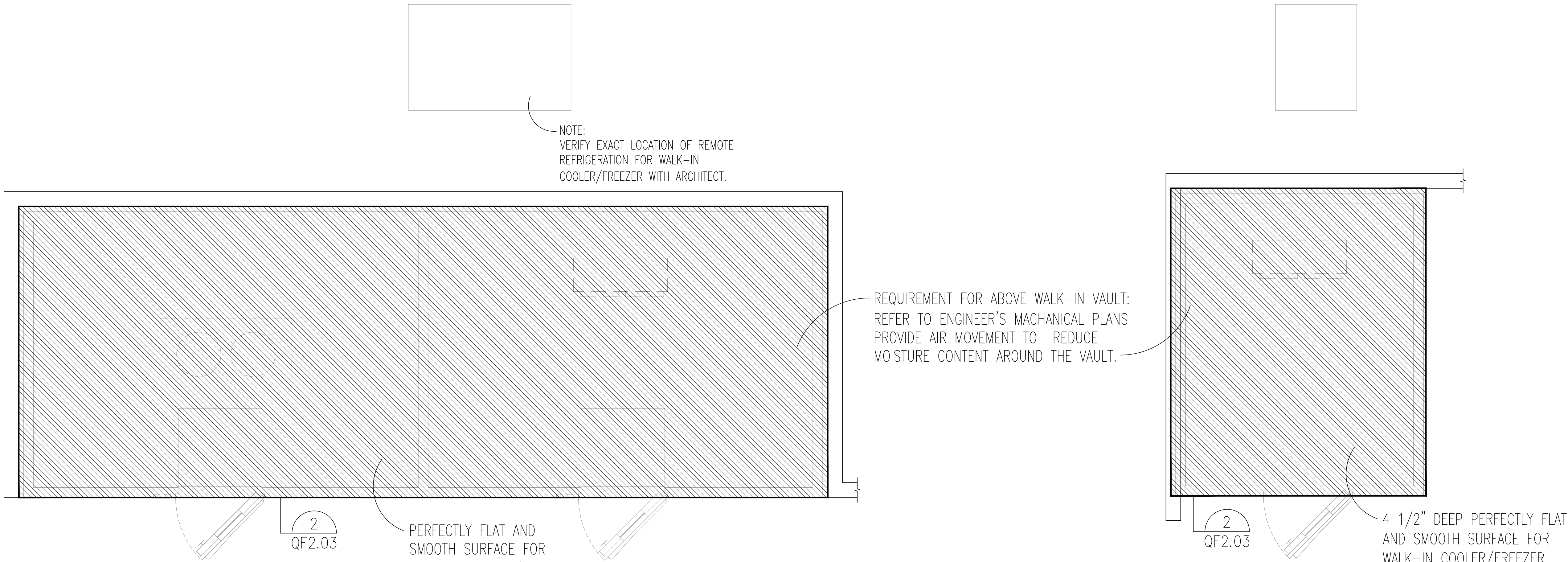
FS2.01 SCALE: 1/2" = 1'-0"



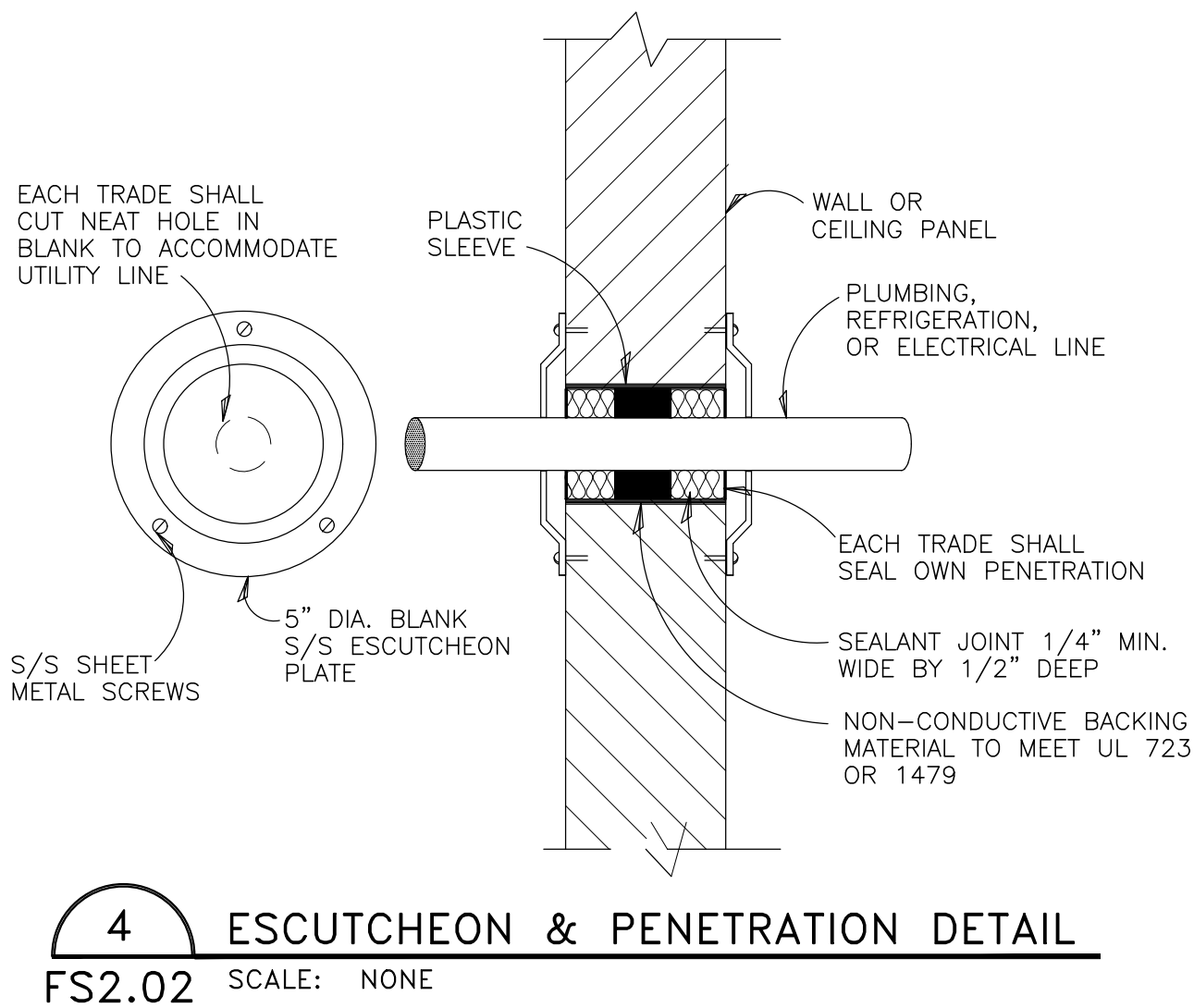
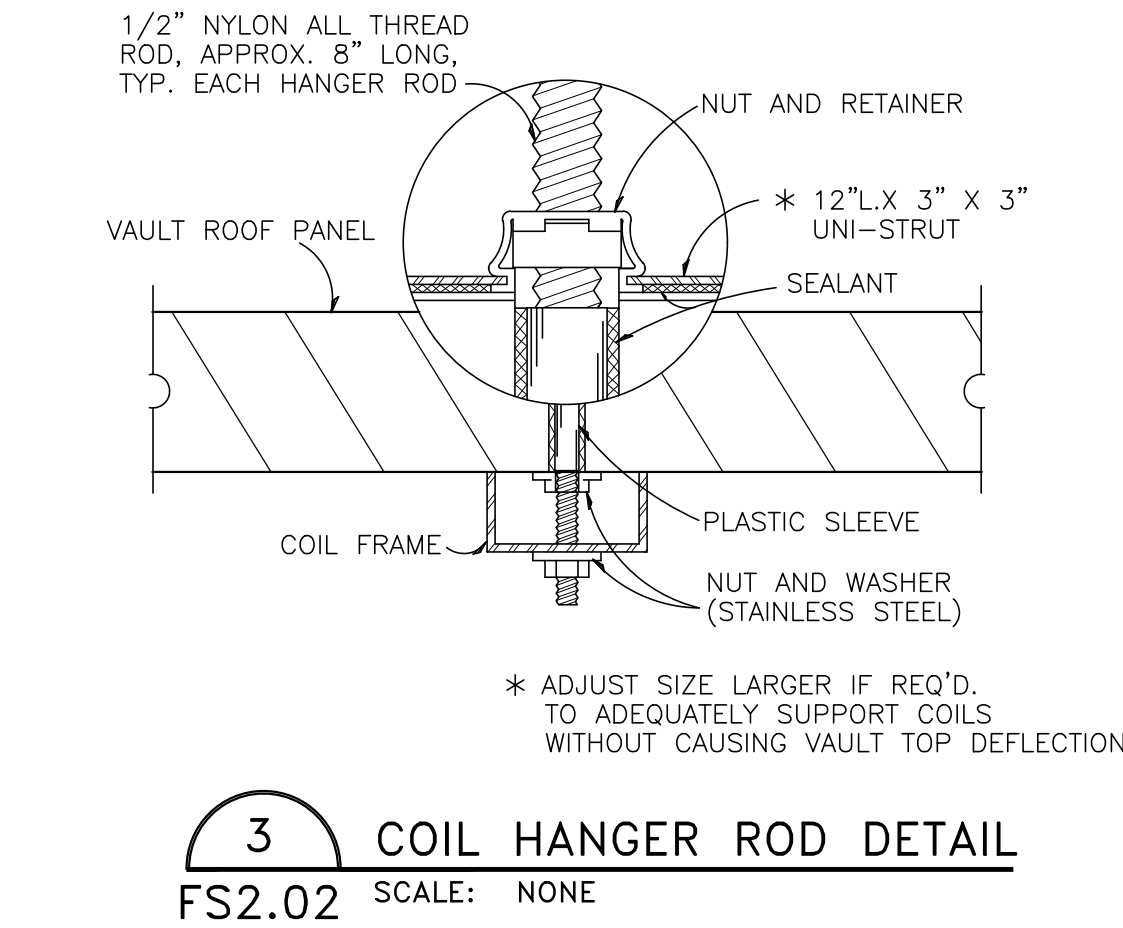
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**1** NEW WALK-IN COOLER / FREEZER PLUMBING REQUIREMENTS  
FS2.02 SCALE: 1/2" = 1'-0"



**2** NEW WALK-IN COOLER / FREEZER FLOOR DEPRESSION REQUIREMENTS  
FS2.02 SCALE: 1/2" = 1'-0"



NOTE:  
FOR PLUMBING NOTES  
REFERENCE SHEET FS1.01



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LEWISVILLE, TEXAS



ISSUED: 09/29/2023

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| Revision No. | Revision Date |

Director  
MS  
Designer

Drawn By  
CD  
Quality Control

Proj. Arch.  
KAL

PROJECT NO.

22-121.00

SHEET TITLE

MARCUS HS  
WALK-IN COOLER/FREEZER  
PLUMBING & FLOOR DEP.  
REQUIREMENTS PLAN

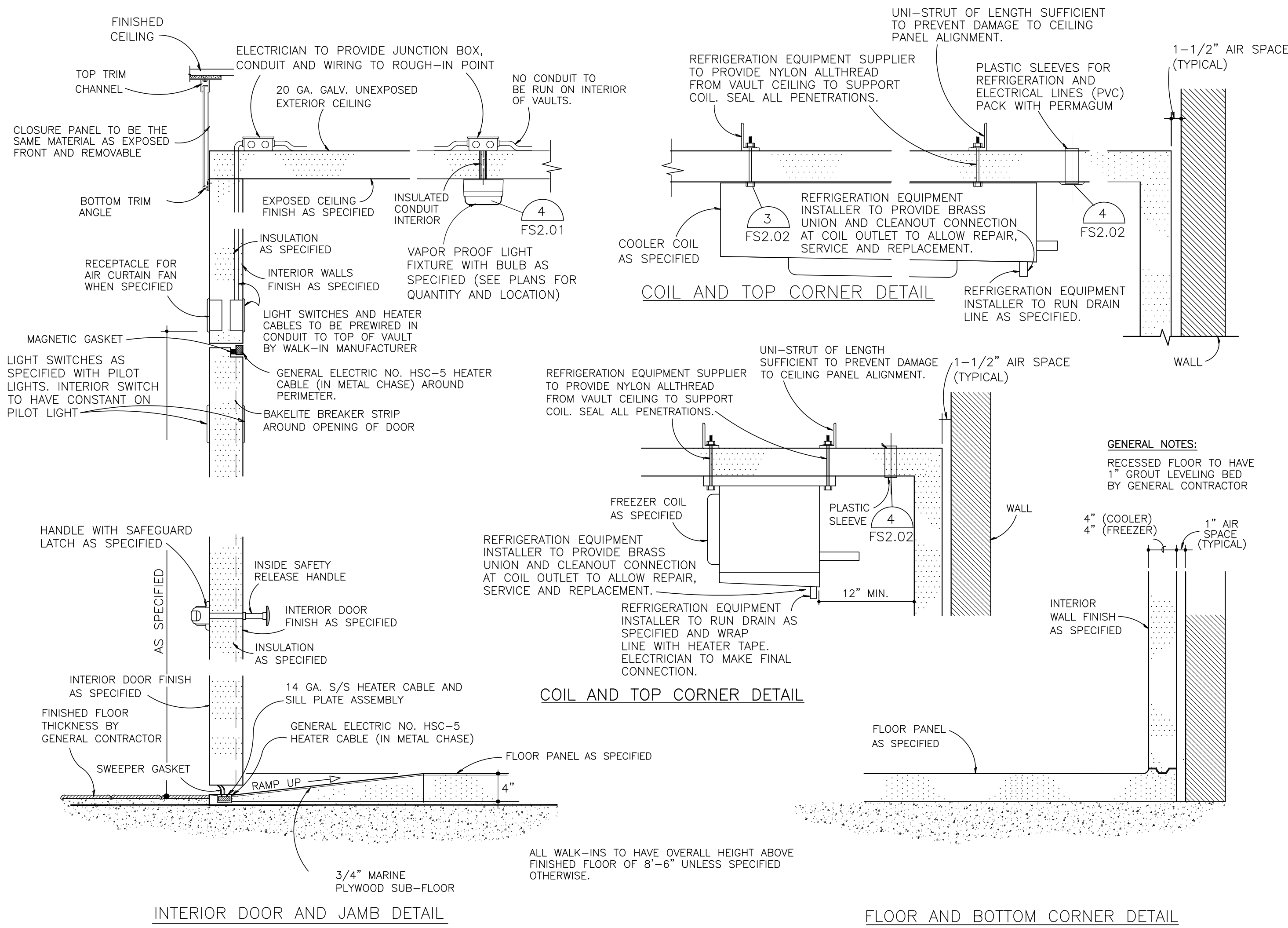
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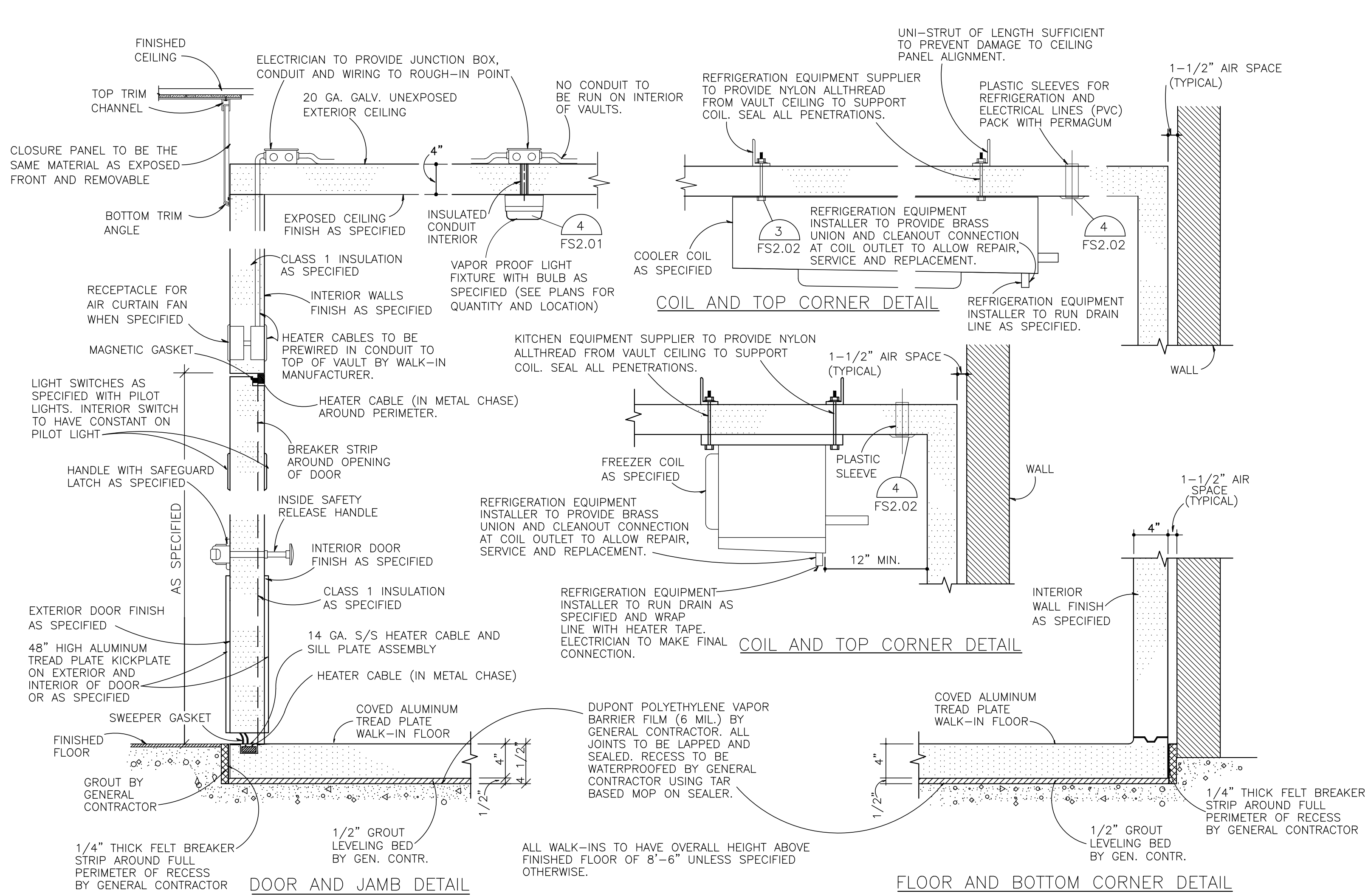
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Marcus HS Food Service Equipment Replacements and Renovations





1 WALK-IN COOLER/FREEZER DETAILS  
FS2.03 SCALE: NONE



2 WALK-IN COOLER/FREEZER DETAILS  
FS2.03 SCALE: NONE

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LEWISVILLE, TEXAS

Marcus HS Food Service Equipment Replacements and Renovations

ISSUED: 09/29/2023

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Director MS  
Designer  
Proj. Arch. KAL

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Quality Control

PROJECT NO.  
22-121.00

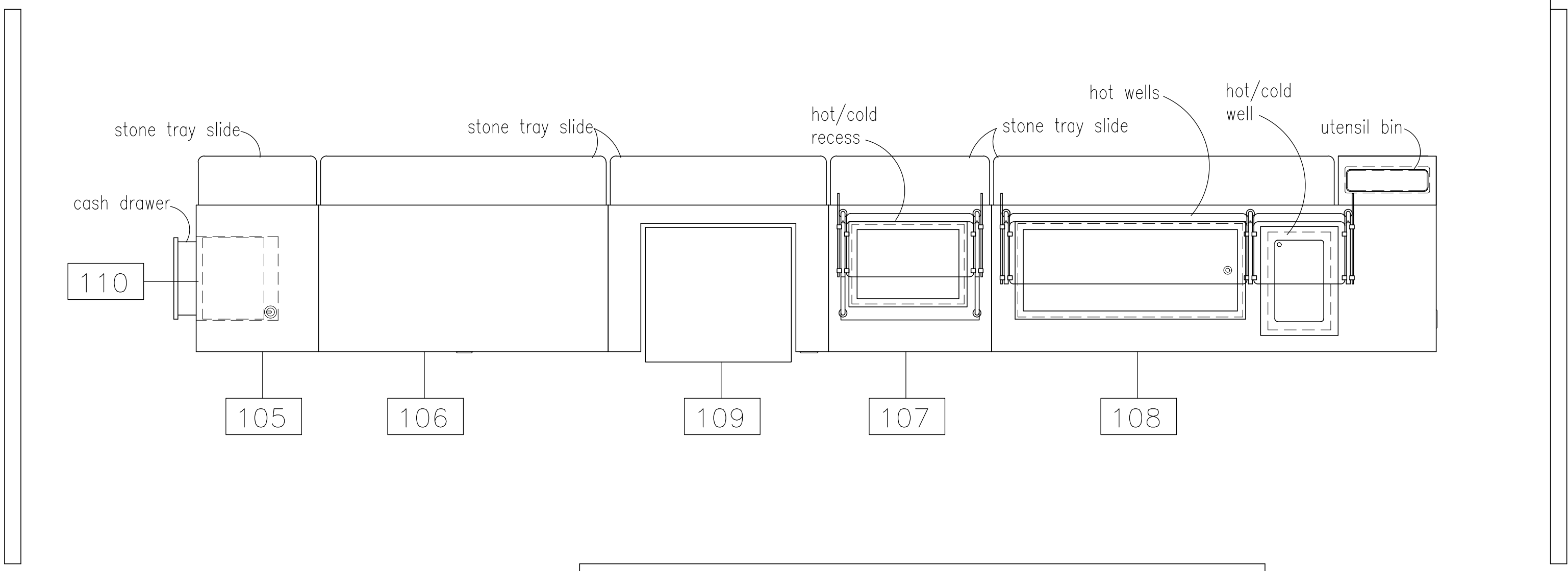
SHEET TITLE  
MARCUS HS  
WALK-IN COOLER/FREEZER  
DETAILS

SHEET NO.

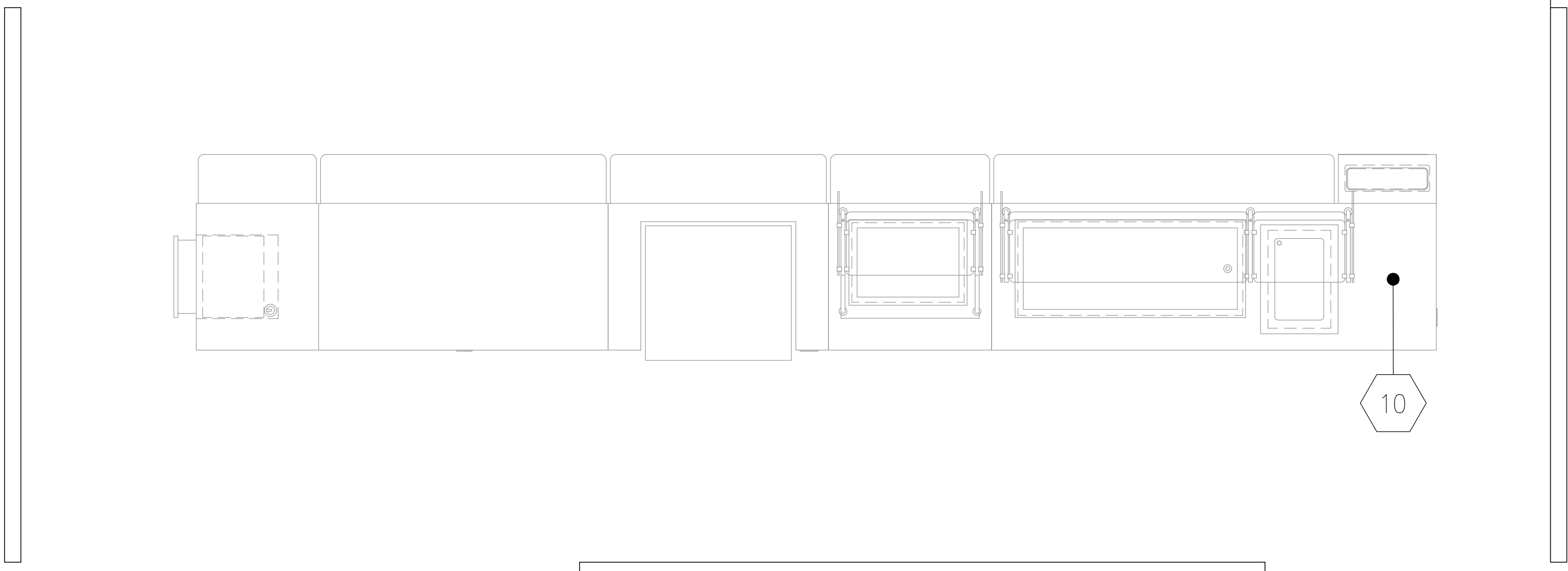
FS2.03

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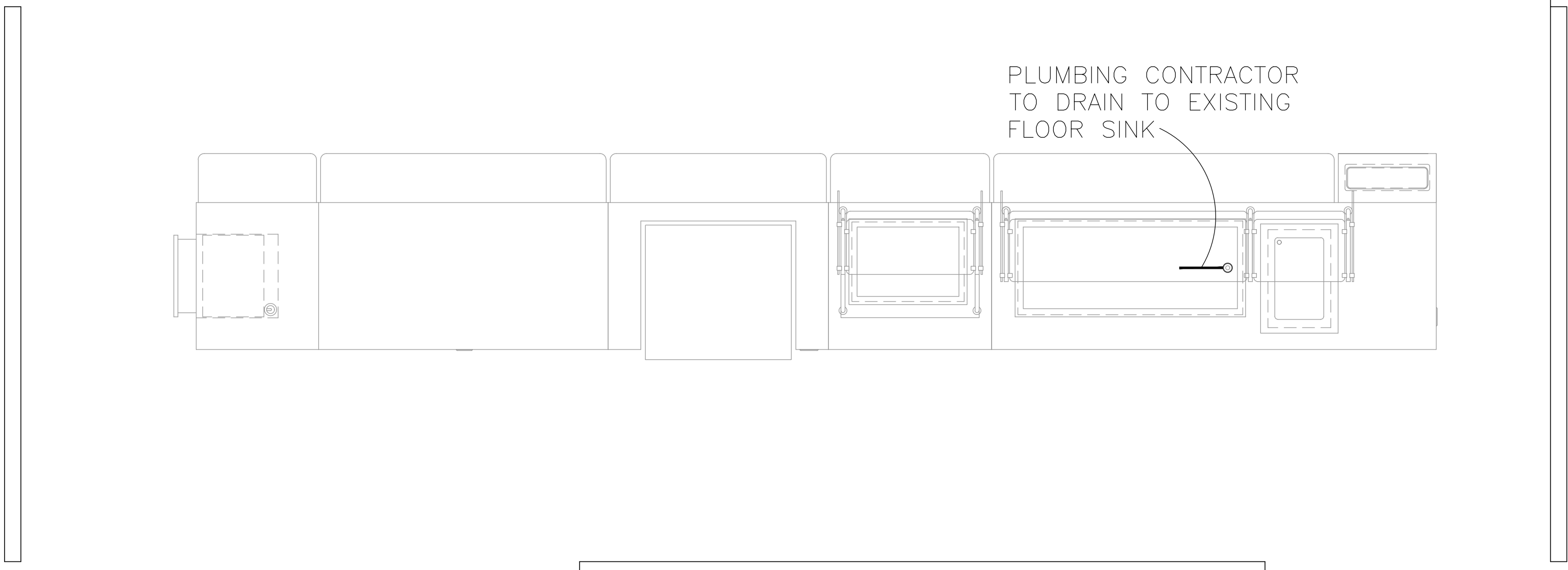




1 NEW SERVING COUNTER LAYOUT PLAN  
FS3.01 SCALE: 1/2" = 1'-0"



2 NEW SERVING COUNTER ELECTRICAL REQUIREMENTS PLAN  
FS3.01 SCALE: 1/2" = 1'-0"



3 NEW SERVING COUNTER PLUMBING REQUIREMENTS PLAN  
FS3.01 SCALE: 1/2" = 1'-0"

EQUIPMENT LEGEND

| ##    | EXISTING EQUIPMENT                                                                                                        | ##    | NEW EQUIPMENT                        |
|-------|---------------------------------------------------------------------------------------------------------------------------|-------|--------------------------------------|
| ▶ 1.  | DOUBLE STEAMER                                                                                                            | 101.  | DOUBLE COMBI OVEN                    |
| ● 2.  | DOUBLE CONVECTION OVEN                                                                                                    | 102.  | WALK-IN COOLER / FREEZER COMPARTMENT |
| ● 3.  | TWO-BURNER RANGE                                                                                                          | 103A. | REMOTE REFRIGERATION EQUIPMENT       |
| ● 4.  | DOUBLE STEAMER                                                                                                            | 103B. | REMOTE REFRIGERATION EQUIPMENT       |
| * 5.  | DOUBLE CONVECTION OVEN                                                                                                    | 104.  | WALK-IN FREEZER COMPARTMENT          |
| * 6.  | EXHAUST HOOD w/FIRE PROTECTION                                                                                            | 105.  | POINT OF SALE COUNTER                |
| ▶ 7.  | HEATED CABINET                                                                                                            | 106.  | FLAT COUNTER                         |
| * 8.  | ICE MACHINE W/ BIN                                                                                                        | 107.  | HOT/COLD RECESS COUNTER              |
| * 9.  | WORK TABLE                                                                                                                | 108.  | HOT FOOD WELL COUNTER                |
| ▶ 10. | REFRIGERATED DISPLAY CASE                                                                                                 | 109.  | REFRIGERATED MERCHANDISER            |
| ▶ 11. | COUNTER MODULE                                                                                                            | ~110. | POINT OF SALE                        |
| * 12. | COUNTER MODULE                                                                                                            | 111.  | REACH-IN HEATED CABINET              |
| ▶ 13. | REFRIGERATED DISPLAY CASE                                                                                                 | 112.  | REFRIGERATED DISPLAY CASE            |
| ▶ 14. | COUNTER MODULE                                                                                                            | 113.  | REFRIGERATED DISPLAY CASE            |
| ▶ 15. | COUNTER ANGLE FILLER SECTION                                                                                              |       |                                      |
| * 16. | HOT FOOD COUNTER MODULE                                                                                                   |       |                                      |
| * 17. | FROST TOP COUNTER MODULE                                                                                                  |       |                                      |
| * 18. | FLAT TOP COUNTER MODULE                                                                                                   |       |                                      |
| * 19. | POINT OF SALE COUNTER MODULE                                                                                              |       |                                      |
| ▶     | EXISTING WALK-IN COOLER /FREEZER & ASSOCIATED REFRIGERATION SYSTEMS (NOT SHOWN ON DRAWING)                                |       |                                      |
| ▶     | EXISTING SERVING LINE & ASSOCIATED EQUIPMENT (NOT SHOWN ON DRAWING)                                                       |       |                                      |
| ▶     | DENOTES EQUIPMENT TO BE REMOVED                                                                                           |       |                                      |
| ●     | DENOTES EQUIPMENT TO BE RELOCATED PER "NEW" PLAN                                                                          |       |                                      |
| ■     | DENOTES EQUIPMENT TO BE ADJUSTED PER WRITTEN SPECIFICATION                                                                |       |                                      |
| *     | DENOTES EQUIPMENT THAT SHALL REMAIN IN ITS ORIGINAL POSITION AND WHEN APPLICABLE, REMAIN CONNECTED TO ORIGINAL UTILITIES. |       |                                      |
| ~     | DENOTES EQUIPMENT PROVIDED BY OWNER                                                                                       |       |                                      |

ELECTRICAL LEGEND

- 208 VOLT, 3 PHASE, 62.2 AMPS., EL. 18" & 36" A.F.F., S.C.O. FOR DOUBLE COMBI OVEN.
- 120 VOLT, 1 PHASE, 340 WATTS, D.F.A., B.T.C. ON WALK-IN COOLER LIGHT CIRCUIT.
- 120 VOLT, 1 PHASE, 600 WATTS, D.F.A., B.T.C. ON WALK-IN COOLER DOOR JAMB HEATER.
- 120 VOLT, 1 PHASE, 1.7 AMPS., D.F.A., B.T.C. ON WALK-IN COOLER BLOWER COIL.
- 120 VOLT, 1 PHASE, 255 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER LIGHT CIRCUIT.
- 120 VOLT, 1 PHASE, 900 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER DOOR JAMB HEATER AND HEATED VENT RELIEF.
- 208 VOLT, 1 PHASE, 13.7 AMPS., EL. 9'-0" A.F.F., B.T.C., ON WALK-IN FREEZER BLOWER COIL HEATERS AND MOTORS.
- 208/230 VOLT, 3 PHASE, FOUR (4) WIRE, 28.0 AMPS. MINIMUM CIRCUIT AMPACITY, 35.0 AMPS. MAXIMUM CIRCUIT AMPACITY, VERIFY EXACT LOCATION WITH ARCHITECTURAL PLANS, S.U. 12" A.F.F., B.T.C. ON PREWIRED BREAKER PANEL ON COOLER/FREEZER CONDENSING UNIT.
- 208/230 VOLT, 3 PHASE, FOUR (4) WIRE, 15.5 AMPS. MINIMUM CIRCUIT AMPACITY, 25.0 AMPS. MAXIMUM CIRCUIT AMPACITY, VERIFY EXACT LOCATION WITH ARCHITECTURAL PLANS, S.U. 12" A.F.F., B.T.C. ON PREWIRED BREAKER PANEL ON FREEZER CONDENSING UNIT.
- 120/208 VOLT, 3 PHASE, THREE (3) WIRE PLUS GROUND, 25.0 MINIMUM CIRCUIT AMPACITY, 50.0 AMPS. MAXIMUM FUSE SIZE, S.U. 4" A.F.F., B.T.C. ON PRE-WIRED BREAKER PANEL.
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- 120 VOLT, 1 PHASE, 900 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER DOOR JAMB HEATER AND HEATED VENT RELIEF.
- 208 VOLT, 1 PHASE, 9.1 AMPS., EL. 9'-0" A.F.F., B.T.C. ON WALK-IN FREEZER BLOWER COIL HEATERS AND MOTORS.
- 120 VOLT, 1 PHASE, 9.8 AMPS., 5-15P OR L5-15P, PLUG INTO EXISTING 120V OUTLET, FOR REFRIGERATED DISPLAY CASE. (ORIGINAL EQUIPMENT 120/208V, 5.8AMP)

NOTE:  
USE EXISTING UTILITIES  
WHEREVER POSSIBLE FOR NEW  
EQUIPMENT.

NOTE:  
FOR ELECTRICAL AND  
PLUMBING NOTES  
REFERENCE SHEET FS1.01



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ISSUED: 09/29/2023

REVISIONS

Revision No. Revision Date

Director MS  
Designer  
Drawn By CD  
Quality Control

Proj. Arch.  
KAL

PROJECT NO.

22-121.00

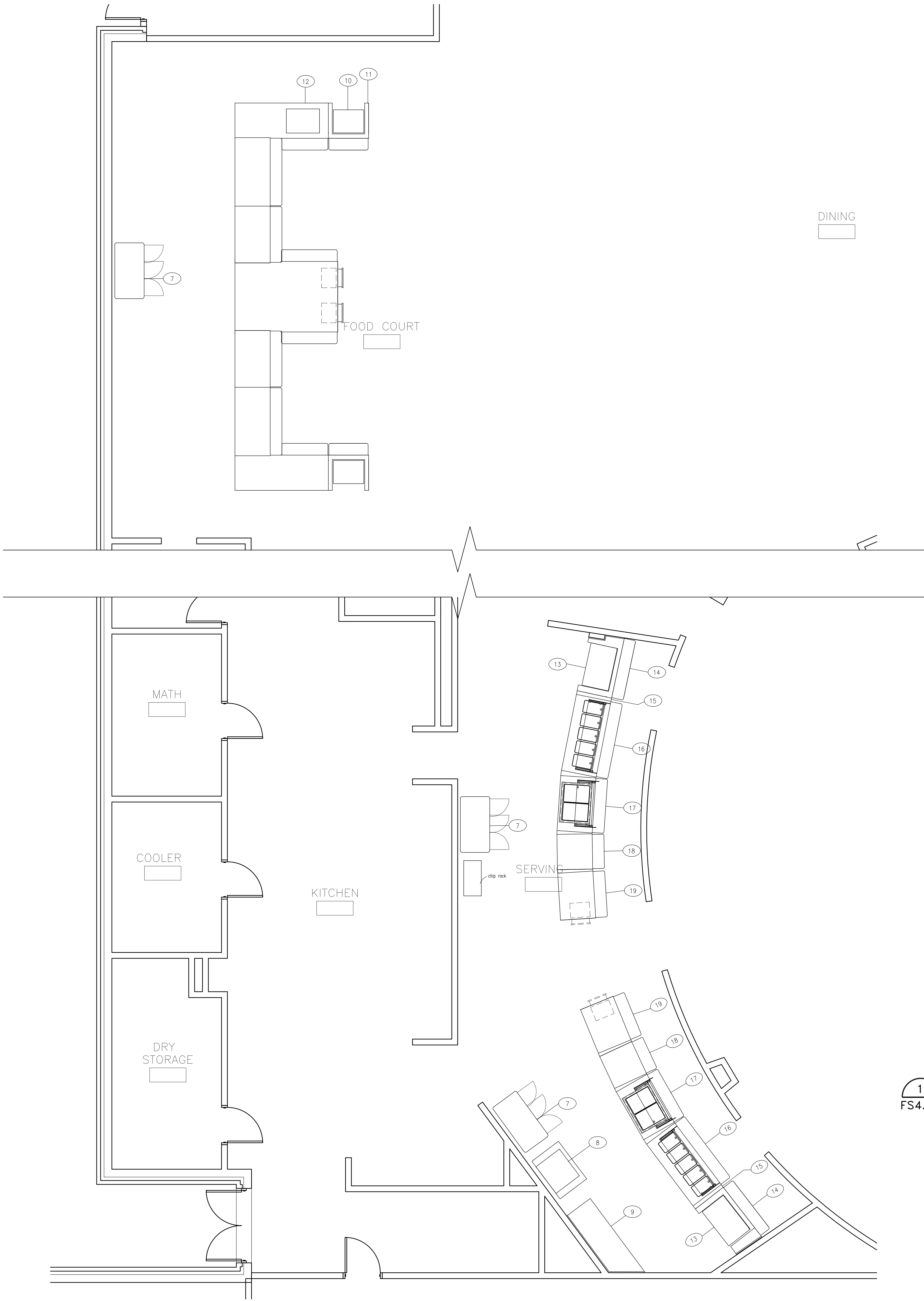
SHEET TITLE

MARCUS HS  
SERVING COUNTER LAYOUT,  
ELECTRICAL AND PLUMBING  
REQUIREMENTS PLAN

SHEET NO.

FS3.01





EQUIPMENT LEGEND

| ##    | EXISTING EQUIPMENT                                                                                                         | ##    | NEW EQUIPMENT                        |
|-------|----------------------------------------------------------------------------------------------------------------------------|-------|--------------------------------------|
| ▶ 1.  | DOUBLE STEAMER                                                                                                             | 101.  | DOUBLE COMBI OVEN                    |
| ● 2.  | DOUBLE CONVECTION OVEN                                                                                                     | 102.  | WALK-IN COOLER / FREEZER COMPARTMENT |
| ● 3.  | TWO-BURNER RANGE                                                                                                           | 103A. | REMOTE REFRIGERATION EQUIPMENT       |
| ● 4.  | DOUBLE STEAMER                                                                                                             | 103B. | REMOTE REFRIGERATION EQUIPMENT       |
| * 5.  | DOUBLE CONVECTION OVEN                                                                                                     | 104.  | WALK-IN FREEZER COMPARTMENT          |
| * 6.  | EXHAUST HOOD w/FIRE PROTECTION                                                                                             | 105.  | POINT OF SALE COUNTER                |
| ▶ 7.  | HEATED CABINET                                                                                                             | 106.  | FLAT COUNTER                         |
| * 8.  | ICE MACHINE W/ BIN                                                                                                         | 107.  | HOT/COLD RECESS COUNTER              |
| * 9.  | WORK TABLE                                                                                                                 | 108.  | HOT FOOD WELL COUNTER                |
| ▶ 10. | REFRIGERATED DISPLAY CASE                                                                                                  | 109.  | REFRIGERATED MERCHANDISER            |
| ▶ 11. | COUNTER MODULE                                                                                                             | ~110. | POINT OF SALE                        |
| * 12. | COUNTER MODULE                                                                                                             | 111.  | REACH-IN HEATED CABINET              |
| ▶ 13. | REFRIGERATED DISPLAY CASE                                                                                                  | 112.  | REFRIGERATED DISPLAY CASE            |
| ▶ 14. | COUNTER MODULE                                                                                                             | 113.  | REFRIGERATED DISPLAY CASE            |
| ▶ 15. | COUNTER ANGLE FILLER SECTION                                                                                               |       |                                      |
| * 16. | HOT FOOD COUNTER MODULE                                                                                                    |       |                                      |
| * 17. | FROST TOP COUNTER MODULE                                                                                                   |       |                                      |
| * 18. | FLAT TOP COUNTER MODULE                                                                                                    |       |                                      |
| * 19. | POINT OF SALE COUNTER MODULE                                                                                               |       |                                      |
|       |                                                                                                                            |       |                                      |
| ▶     | EXISTING WALK-IN COOLER /FREEZER & ASSOCIATED REFRIGERATION SYSTEMS (NOT SHOWN ON DRAWING)                                 |       |                                      |
| ▶     | EXISTING SERVING LINE & ASSOCIATED EQUIPMENT (NOT SHOWN ON DRAWING)                                                        |       |                                      |
| ▶     | DENOTES EQUIPMENT TO BE REMOVED                                                                                            |       |                                      |
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| ■     | DENOTES EQUIPMENT TO BE ADJUSTED PER WRITTEN SPECIFICATION                                                                 |       |                                      |
| *     | DENOTES EQUIPMENT THAT SHALL REMAIN IN IT'S ORIGINAL POSITION AND WHEN APPLICABLE, REMAIN CONNECTED TO ORIGINAL UTILITIES. |       |                                      |

1 FOODSERVICE EQUIPMENT LAYOUT PLAN — EXISTING  
FS4.01 SCALE: 1/4" = 1'-0"



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LEWISVILLE ISD  
LEWISVILLE, TEXAS

**Marcus HS Food Service Equipment Replacements and Renovations**



ISSUED: 09/29/2023

REVISIONS

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|                            |                                   |
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| Director<br>MS<br>Designer | Drawn By<br>CD<br>Quality Control |
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Proj. Arch.  
KAL

PROJECT NO.  
22-121.00

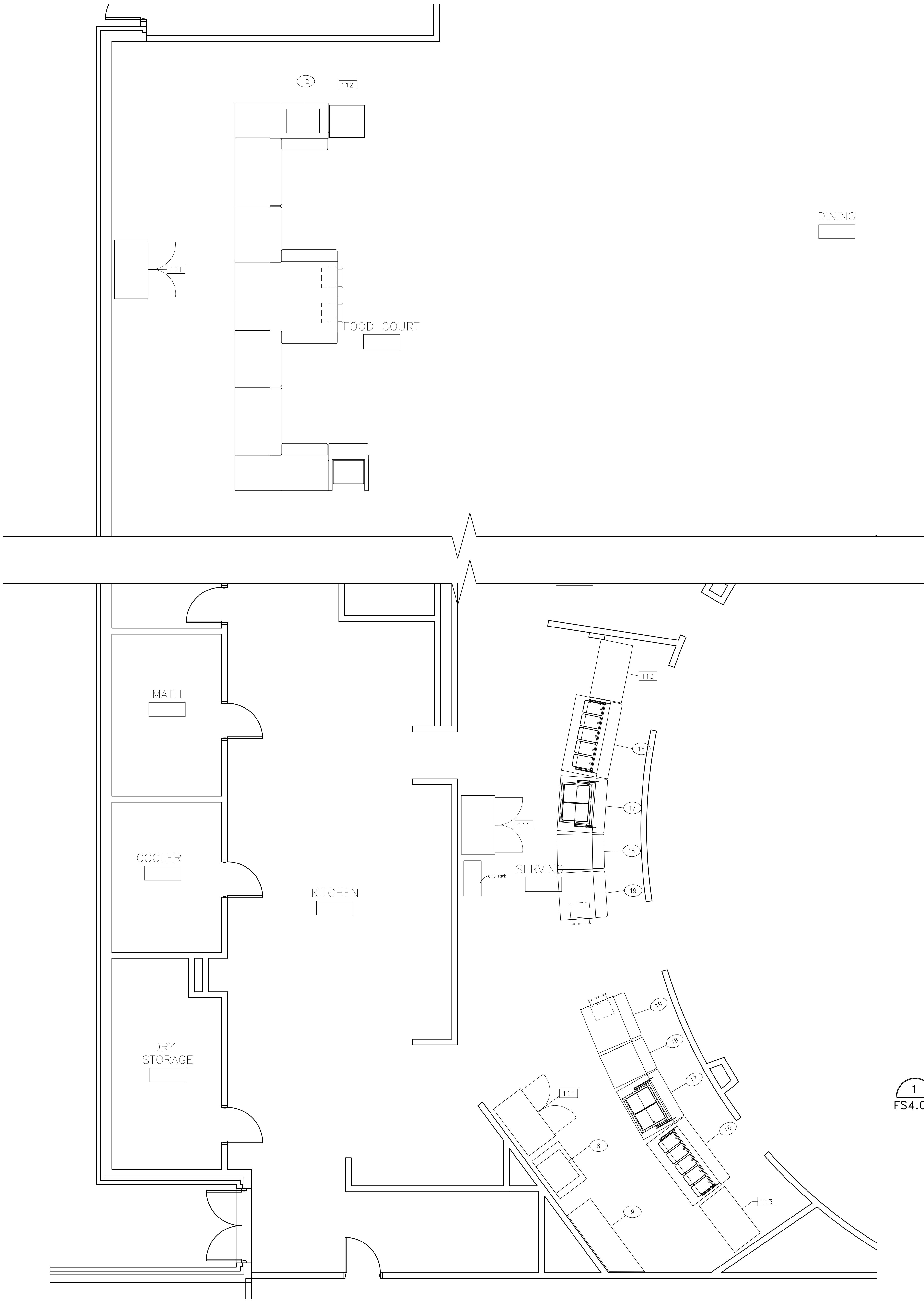
SHEET TITLE  
MARCUS HS  
HEATED CABINET -  
EXISITING LAYOUT

SHEET NO.

**FS4.01**

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EQUIPMENT LEGEND

| ##    | EXISTING EQUIPMENT                                                                                                         | ##    | NEW EQUIPMENT                        |
|-------|----------------------------------------------------------------------------------------------------------------------------|-------|--------------------------------------|
| ▶ 1.  | DOUBLE STEAMER                                                                                                             | 101.  | DOUBLE COMBI OVEN                    |
| ● 2.  | DOUBLE CONVECTION OVEN                                                                                                     | 102.  | WALK-IN COOLER / FREEZER COMPARTMENT |
| ● 3.  | TWO-BURNER RANGE                                                                                                           | 103A. | REMOTE REFRIGERATION EQUIPMENT       |
| ● 4.  | DOUBLE STEAMER                                                                                                             | 103B. | REMOTE REFRIGERATION EQUIPMENT       |
| * 5.  | DOUBLE CONVECTION OVEN                                                                                                     | 104.  | WALK-IN FREEZER COMPARTMENT          |
| * 6.  | EXHAUST HOOD w/FIRE PROTECTION                                                                                             | 105.  | POINT OF SALE COUNTER                |
| ▶ 7.  | HEATED CABINET                                                                                                             | 106.  | FLAT COUNTER                         |
| * 8.  | ICE MACHINE W/ BIN                                                                                                         | 107.  | HOT/COLD RECESS COUNTER              |
| * 9.  | WORK TABLE                                                                                                                 | 108.  | HOT FOOD WELL COUNTER                |
| ▶ 10. | REFRIGERATED DISPLAY CASE                                                                                                  | 109.  | REFRIGERATED MERCHANDISER            |
| ▶ 11. | COUNTER MODULE                                                                                                             | ~110. | POINT OF SALE                        |
| * 12. | COUNTER MODULE                                                                                                             | 111.  | REACH-IN HEATED CABINET              |
| ▶ 13. | REFRIGERATED DISPLAY CASE                                                                                                  | 112.  | REFRIGERATED DISPLAY CASE            |
| ▶ 14. | COUNTER MODULE                                                                                                             | 113.  | REFRIGERATED DISPLAY CASE            |
| ▶ 15. | COUNTER ANGLE FILLER SECTION                                                                                               |       |                                      |
| * 16. | HOT FOOD COUNTER MODULE                                                                                                    |       |                                      |
| * 17. | FROST TOP COUNTER MODULE                                                                                                   |       |                                      |
| * 18. | FLAT TOP COUNTER MODULE                                                                                                    |       |                                      |
| * 19. | POINT OF SALE COUNTER MODULE                                                                                               |       |                                      |
| ▶     | EXISTING WALK-IN COOLER /FREEZER & ASSOCIATED REFRIGERATION SYSTEMS (NOT SHOWN ON DRAWING)                                 |       |                                      |
| ▶     | EXISTING SERVING LINE & ASSOCIATED EQUIPMENT (NOT SHOWN ON DRAWING)                                                        |       |                                      |
| ▶     | DENOTES EQUIPMENT TO BE REMOVED                                                                                            |       |                                      |
| ●     | DENOTES EQUIPMENT TO BE RELOCATED PER "NEW" PLAN                                                                           |       |                                      |
| ■     | DENOTES EQUIPMENT TO BE ADJUSTED PER WRITTEN SPECIFICATION                                                                 |       |                                      |
| *     | DENOTES EQUIPMENT THAT SHALL REMAIN IN IT'S ORIGINAL POSITION AND WHEN APPLICABLE, REMAIN CONNECTED TO ORIGINAL UTILITIES. |       |                                      |

1 FOODSERVICE EQUIPMENT LAYOUT PLAN — NEW  
FS4.02 SCALE: 1/4" = 1'-0"



ARCHITECT

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LEWISVILLE ISD  
LEWISVILLE, TEXAS

**Marcus HS Food Service Equipment Replacements and Renovations**



ISSUED: 09/29/2023

REVISIONS

| Revision No. | Revision Date |
|--------------|---------------|
|--------------|---------------|

Director MS  
Designer KAL

Drawn By CD  
Quality Control

Proj. Arch. KAL

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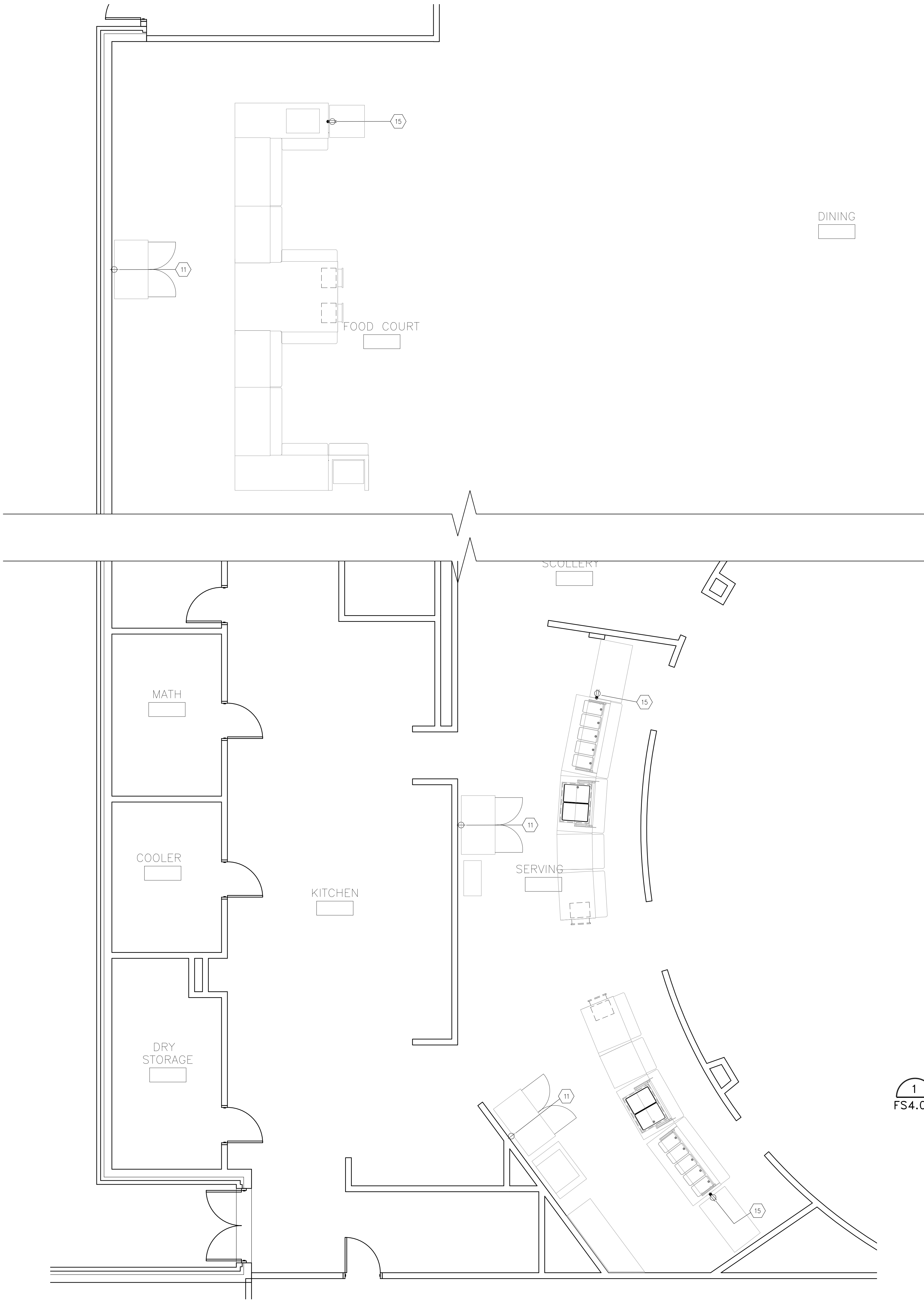
SHEET TITLE

SHEET NO.

**FS4.02**

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- ELECTRICAL LEGEND
1.

208 VOLT, 3 PHASE, 62.2 AMPS., EL. 18" & 36" A.F.F., S.C.O. FOR DOUBLE COMBI OVEN.

▲ 2.

120 VOLT, 1 PHASE, 340 WATTS, D.F.A., B.T.C. ON WALK-IN COOLER LIGHT CIRCUIT.

▲ 3.

120 VOLT, 1 PHASE, 600 WATTS, D.F.A., B.T.C. ON WALK-IN COOLER DOOR JAMB HEATER.

▲ 4.

120 VOLT, 1 PHASE, 1.7 AMPS., D.F.A., B.T.C. ON WALK-IN COOLER BLOWER COIL.

▲ 5.

120 VOLT, 1 PHASE, 255 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER LIGHT CIRCUIT.

▲ 6.

120 VOLT, 1 PHASE, 900 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER DOOR JAMB HEATER AND HEATED VENT RELIEF.

▲ 7.

208 VOLT, 1 PHASE, 13.7 AMPS., EL. 9'-0" A.F.F., B.T.C., ON WALK-IN FREEZER BLOWER COIL HEATERS AND MOTORS.

8.

208/230 VOLT, 3 PHASE, FOUR (4) WIRE, 28.0 AMPS. MINIMUM CIRCUIT AMPACITY, 35.0 AMPS. MAXIMUM CIRCUIT AMPACITY, VERIFY EXACT LOCATION WITH ARCHITECTURAL PLANS, S.U. 12" A.F.F., B.T.C. ON PREWIRED BREAKER PANEL ON COOLER/FREEZER CONDENSING UNIT.

9.

208/230 VOLT, 3 PHASE, FOUR (4) WIRE, 15.5 AMPS. MINIMUM CIRCUIT AMPACITY, 25.0 AMPS. MAXIMUM CIRCUIT AMPACITY, VERIFY EXACT LOCATION WITH ARCHITECTURAL PLANS, S.U. 12" A.F.F., B.T.C. ON PREWIRED BREAKER PANEL ON FREEZER CONDENSING UNIT.

10.

120/208 VOLT, 3 PHASE, THREE (3) WIRE PLUS GROUND, 25.0 MINIMUM CIRCUIT AMPACITY, 50.0 AMPS. MAXIMUM FUSE SIZE, S.U. 4" A.F.F., B.T.C. ON PRE-WIRED BREAKER PANEL.

11.

208 VOLT, 1 PHASE, 14.4 AMPS., EL. 18" A.F.F., FOR REACH-IN HEATED CABINET. A NEW 208V SERVICE MUST BE ADDED FOR THESE CABINETS.

▲ 12.

120 VOLT, 1 PHASE, 170 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER LIGHT CIRCUIT.

▲ 13.

120 VOLT, 1 PHASE, 900 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER DOOR JAMB HEATER AND HEATED VENT RELIEF.

▲ 14.

208 VOLT, 1 PHASE, 9.1 AMPS., EL. 9'-0" A.F.F., B.T.C., ON WALK-IN FREEZER BLOWER COIL HEATERS AND MOTORS.

15.

120 VOLT, 1 PHASE, 9.8 AMPS., 5-15P OR L5-15P, PLUG INTO EXISTING 120V OUTLET, FOR REFRIGERATED DISPLAY CASE. (ORIGINAL EQUIPMENT 120/208V, 5.8AMP)
- NOTE:

USE EXISTING UTILITIES WHEREVER POSSIBLE FOR NEW EQUIPMENT.

1

FOODSERVICE ELECTRICAL REQUIREMENTS PLAN

FS4.03

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

VLK | ARCHITECTS

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LEWISVILLE ISD  
LEWISVILLE, TEXAS

ISSUED: 09/29/2023

REVISIONS

| Revision No. | Revision Date |
|--------------|---------------|
|--------------|---------------|

Director  
MS  
Designer

Drawn By  
CD  
Quality Control

Proj. Arch.  
KAL

PROJECT NO.  
22-121.00

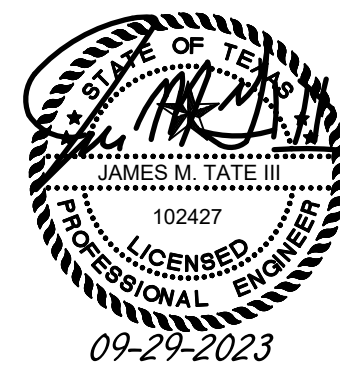
SHEET TITLE  
MARCUS HS  
HEATED CABINET  
ELECTRICAL  
REQUIREMENTS PLAN

SHEET NO.  
FS4.03

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Marcus HS Food Service Equipment Replacements and Renovations





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Revision No. Revision Date

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Designer EMA  
Quality Control VLK

Proj. Arch. VLK

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SHEET TITLE

MARCUS HS  
MEP KITCHEN PLAN

SHEET NO.

MEP1.01

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ELECTRICAL DEMOLITION GENERAL NOTES

- UNLESS NOTED ON DRAWINGS, ALL LIGHTING, SWITCHES, OUTLETS AND OTHER ELECTRICAL DEVICES ARE TO REMAIN.
- ALL MATERIAL REMOVED AND NOT RETAINED BY THE OWNER SHALL BE DISPOSED OFF SITE IN A LAWFUL MANNER.
- BEFORE DEMOLISHING PANELS, TRACE ALL BRANCH CIRCUITS TO CONFIRM THAT EXISTING LOADS HAVE BEEN RELOCATED TO NEW PANELS. IF A LOAD EXISTS THAT HAS NOT BEEN RELOCATED TO NEW PANELS, CONTACT THE ENGINEER FOR INSTRUCTIONS.

ELECTRICAL GENERAL NOTES

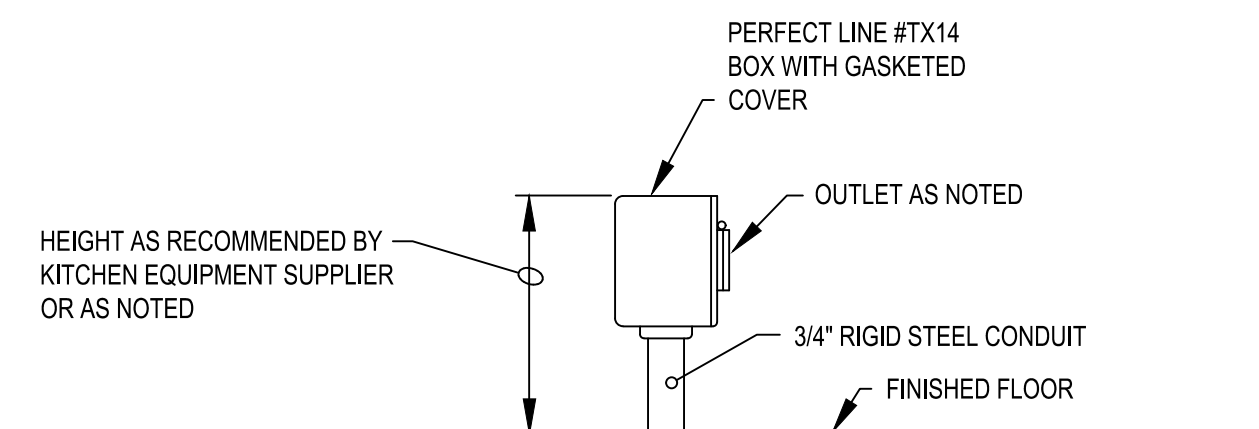
(SOME NOTES MAY NOT BE USED)

- BRANCH CIRCUIT - PROVIDE A SEPARATE NEUTRAL CONDUCTOR FOR EACH CIRCUIT. MULTIPLE CIRCUITS SHALL NOT SHARE A COMMON NEUTRAL. NEUTRAL CONDUCTORS SHALL BE SIZED AS LARGE AS THE PHASE CONDUCTORS. NEUTRAL CONDUCTORS SHALL NOT BE OF A REDUCED SIZE.
- CONDUIT - WHERE POSSIBLE, ALL CONDUIT AND/OR CABLING SHALL BE INSTALLED BETWEEN THE BOTTOM AND TOP CHORD OF JOIST. WHERE NO CEILINGS ARE SCHEDULED, ALL CONDUIT SHALL BE UP AGAINST BOTTOM OF THE TOP CHORD. DO NOT SUPPORT OR REST CONDUITS ON BOTTOM CHORD OF THE JOISTS.
- CONDUIT - ROUTE CONDUIT IN EXPOSED AREAS PERPENDICULAR OR PARALLEL TO WALLS. ROUTE CONDUIT AS HIGH AS POSSIBLE AND ROUTE CONDUIT RUNS ADJACENT TO EACH OTHER. CONDUITS SHALL BE ORDERLY AND NEAT.
- DEVICES - VERIFY ALL INSTALLATION HEIGHTS OF RECEPTACLES WITH ARCHITECTURAL CASEWORK DETAILS BEFORE ROUGH-IN.
- EQUIPMENT - DURING THE SUBMITTAL PHASE, THIS CONTRACTOR SHALL SUBMIT LAYOUT OF ALL PANELS, SWITCHGEAR, TRANSFORMERS, CONTACTORS, ETC. IN EACH EQUIPMENT ROOM WHERE THIS EQUIPMENT IS LOCATED. ALL LAYOUTS MUST BE DRAWN TO SCALE AND DIMENSIONED.
- UTILITY - THE CONTRACTOR AND SUBCONTRACTORS SHALL COORDINATE WITH ALL UTILITY COMPANIES AND THE OWNER'S REPRESENTATIVE TO DETERMINE THE LOCATION OF ALL EXISTING LINES AND UTILITIES BEFORE DITCHING IS PERFORMED. THE CONTRACTOR AND SUBCONTRACTORS SHALL BE RESPONSIBLE FOR REPAIR OF ANY CUT OR DAMAGED LINES OR UTILITIES THAT ARE NOT SHOWN ON ANY PLANS.
- DEVICES - TAMPER RESISTANT RECEPTACLES SHALL BE PROVIDED IN ACCORDANCE WITH NEC ARTICLE 406.12.

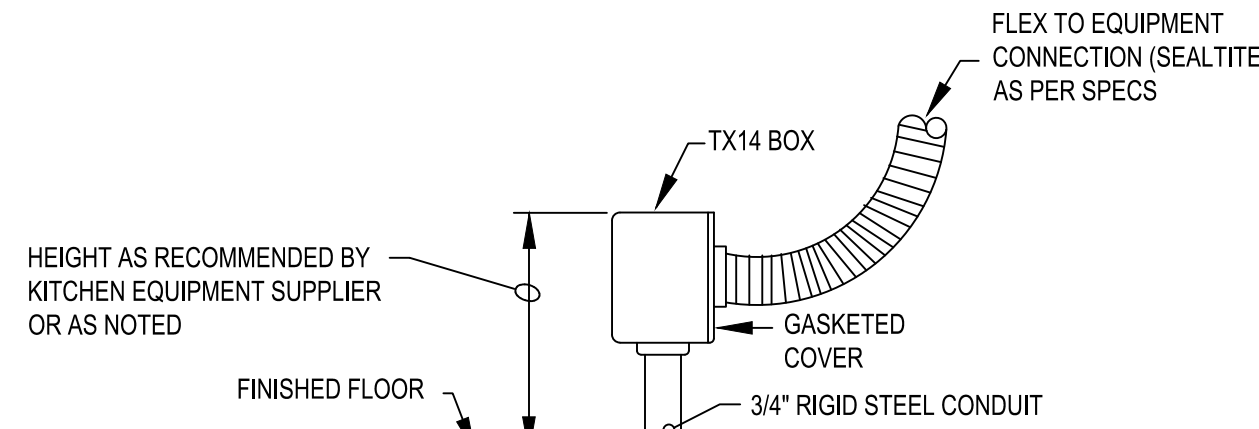
ELECTRICAL PLAN NOTES

(SOME NOTES MAY NOT BE USED)

- EXISTING CIRCUIT SERVING EQUIPMENT TO BE BE DEMOLISHED. REMOVE CONDUIT AND WIRING BACK TO SOURCE.
- PROVIDE POWER TO NEW DOUBLE COMBI OVEN FROM SPACE MADE AVAILABLE DURING DEMOLITION AND SPACES AND SPARES IN EXISTING PANEL USING #4 WIRE AND 70A 3P BREAKER.
- EXISTING EQUIPMENT TO BE RELOCATED. EXTEND CONDUIT AND WIRING AS NECESSARY.
- PROVIDE POWER TO NEW PRE-WIRE BREAKER PANEL FROM EXISTING PANEL "K" USING #6 WIRE AND 50A 3P BREAKER FEEDING 60A DISCONNECT WITH 50A FUSES.
- PROVIDE POWER TO NEW WALK-IN COOLER / FREEZER DEVICES FROM SPACE MADE AVAILABLE DURING DEMOLITION AND SPACES AND SPARES IN EXISTING PANEL "K" USING #12 WIRE A 20A 1P BREAKER.
- PROVIDE POWER TO NEW WALK-IN COOLER / FREEZER DEVICES FROM SPACE MADE AVAILABLE DURING DEMOLITION AND SPACES AND SPARES IN EXISTING PANEL "K" USING #12 WIRE A 20A 2P BREAKER.
- PROVIDE POWER TO NEW CONDENSING UNIT FROM SPACE MADE AVAILABLE DURING DEMOLITION AND SPACES AND SPARES IN EXISTING PANEL "K" USING #10 WIRE A 40A 3P BREAKER.
- PROVIDE POWER TO NEW CONDENSING UNIT FROM SPACE MADE AVAILABLE DURING DEMOLITION AND SPACES AND SPARES IN EXISTING PANEL "K" USING #10 WIRE A 30A 3P BREAKER.



2 KITCHEN RECEPTACLE DETAIL  
N.T.S.



6 KITCHEN RECEPTACLE DETAIL  
N.T.S.

ELECTRICAL LEGEND - POWER SYMBOLS

| SYMBOL | DESCRIPTION                                                                                                                   |
|--------|-------------------------------------------------------------------------------------------------------------------------------|
|        | BRANCH CIRCUIT - CONDUIT IN WALL OR ABOVE CEILING. INDICATES DEVICES AND EQUIPMENT ON A CIRCUIT. NOT INTENDED TO SHOW ROUTING |
|        | BRANCH CIRCUIT OR FEEDER CONDUIT UNDER FLOOR OR UNDERGROUND                                                                   |
|        | ARROW INDICATES HOMERUN. TEXT INDICATES PANEL AND CIRCUIT                                                                     |

NOTES:

- SOME SYMBOLS MAY NOT BE USED.
- ALL DASHED SYMBOLS ARE SAME AS ABOVE BUT EXISTING.
- ACCESSIBLE DEVICES HIGHEST OPERABLE PART TO BE 46" MAXIMUM/18" MINIMUM A.F.F. - REFER TO ELECTRICAL DETAILS AND ARCHITECTURAL DRAWINGS.

ELECTRICAL LEGEND

- 208 VOLT, 3 PHASE, 92.2 AMPS, EL. 10' & 30" A.F.F., S.C.O. FOR DOUBLE COMBI OVEN.
- 120 VOLT, 1 PHASE, 340 WATTS, D.F.A., B.T.C. ON WALK-IN COOLER LIGHT CIRCUIT.
- 120 VOLT, 1 PHASE, 600 WATTS, D.F.A., B.T.C. ON WALK-IN COOLER DOOR JAMB HEATER.
- 120 VOLT, 1 PHASE, 1.7 AMPS, D.F.A., B.T.C. ON WALK-IN COOLER BLOWER COIL.
- 120 VOLT, 1 PHASE, 256 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER LIGHT CIRCUIT.
- 120 VOLT, 1 PHASE, 900 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER DOOR JAMB HEATER AND HEATED VENT RELIEF.
- 208 VOLT, 1 PHASE, 13.7 AMPS, EL. 9'0" A.F.F., B.T.C. ON WALK-IN FREEZER BLOWER COIL, HEATERS AND MOTORS.
- 208/208 VOLT, 3 PHASE, FOUR (4) WIRE, 30.0 AMPS, MINIMUM CIRCUIT AMPACITY, 35.0 AMPS MAXIMUM CIRCUIT AMPACITY, VERIFY EXACT LOCATION WITH ARCHITECTURAL PLANS, S.U. 12" A.F.F., B.T.C. ON PREWIRED BREAKER PANEL ON COOLER/FREEZER CONDENSING UNIT.
- 208/208 VOLT, 3 PHASE, FOUR (4) WIRE, 15.0 AMPS, MINIMUM CIRCUIT AMPACITY, 25.0 AMPS MAXIMUM CIRCUIT AMPACITY, VERIFY EXACT LOCATION WITH ARCHITECTURAL PLANS, S.U. 12" A.F.F., B.T.C. ON PREWIRED BREAKER PANEL ON FREEZER CONDENSING UNIT.
- 120/208 VOLT, 3 PHASE, THREE (3) WIRE PLUS GROUND, 25.0 MINIMUM CIRCUIT AMPACITY, 30.0 AMPS MAXIMUM FUSE SIZE, S.U. 4" A.F.F., B.T.C. ON PRE-WIRED BREAKER PANEL.
- 208 VOLT, 1 PHASE, 14.4 AMPS, EL. 10' A.F.F. FOR REACH IN HEATED CABINET. A NEW 200V SERVICE MUST BE ADDED FOR THESE CABINETS.
- 120 VOLT, 1 PHASE, 170 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER LIGHT CIRCUIT.
- 120 VOLT, 1 PHASE, 900 WATTS, D.F.A., B.T.C. ON WALK-IN FREEZER DOOR JAMB HEATER AND HEATED VENT RELIEF.
- 208 VOLT, 1 PHASE, 9.1 AMPS, EL. 9'0" A.F.F., B.T.C. ON WALK-IN FREEZER BLOWER COIL, HEATERS AND MOTORS.
- 120 VOLT, 1 PHASE, 9.8 AMPS, 5-15P OR L5-15P, PLUG INTO EXISTING 120V OUTLET, FOR REFRIGERATED DISPLAY CASE (ORIGINAL EQUIPMENT 120/208V, 5 AMP).

NOTE:  
USE EXISTING UTILITIES  
WHEREVER POSSIBLE FOR NEW  
EQUIPMENT.

PLUMBING LEGEND

- 3/4" C.W. EL. 10' & 30" A.F.F., B.T.C. ON DOUBLE COMBI OVEN.

NOTE:  
USE EXISTING UTILITIES  
WHEREVER POSSIBLE FOR NEW  
EQUIPMENT.

PLUMBING CONTRACTOR  
TO DRAIN TO EXISTING  
FLOOR SINK.

1 MEP KITCHEN PLAN - MARCUS HS  
1/4"=1'-0"

2 MEP KITCHEN SERVING LINE PLAN - MARCUS HS  
1/4"=1'-0"

3 MEP COOLER/FREEZER PLAN - MARCUS HS  
1/4"=1'-0"

4 MEP EXISTING KITCHEN LAYOUT PLAN - MARCUS HS  
1/8"=1'-0"

5 MEP NEW KITCHEN LAYOUT PLAN - MARCUS HS  
1/8"=1'-0"

PLUMBING CONTRACTOR SHALL REMOVE AND AND PROPERLY DISPOSE OF EXISTING ABOVE SLAB DRAINAGE PIPING FROM EXISTING EQUIPMENT THAT IS TO BE REPLACED. PROVIDE NEW DRAINAGE PIPING FROM NEW KITCHEN EQUIPMENT TO EXISTING FLOOR DRAIN(S) AND TERMINATE WITH AN AIR GAP. MODIFY EXISTING PIPING AS NECESSARY FOR EXISTING EQUIPMENT THAT IS TO BE SHIFTED/RELOCATED. TIE INTO EXISTING WATER AND GAS PIPING, AND MODIFY/EXTEND PIPING AS NECESSARY TO CONNECT TO THE NEW KITCHEN EQUIPMENT.

ELECTRICAL CONTRACTOR TO PROVIDE NEW SHUNT TRIP MECHANISM TO NEW COMBI OVEN CIRCUIT IF EXISTING PANEL OR CIRCUIT DOES NOT HAVE ONE.

PLUMBING GENERAL NOTES

- PLUMBING CONTRACTOR TO COORDINATE ALL PIPING ROUTING ABOVE WITH MECHANICAL AND ELECTRICAL CONTRACTORS BEFORE INSTALLING.
- AT ALL DISSIMILAR METAL CONNECTIONS, PROVIDE AND INSTALL DIELECTRIC UNIONS IMMEDIATELY TO MINIMIZE USE OF GALVANIZED PIPE MATERIAL.
- PLUMBING CONTRACTOR TO PROVIDE AND INSTALL ALL BACK-FLOW PREVENTERS TO KITCHEN EQUIPMENT AS REQUIRED BY THE LOCAL AUTHORITY HAVING JURISDICTION.

EQUIPMENT LEGEND

- EXISTING EQUIPMENT
- NEW EQUIPMENT
- DOUBLE COMBI OVEN
- WALK-IN COOLER / FREEZER COMPARTMENT
- REMOTE REFRIGERATION EQUIPMENT
- REMOTE REFRIGERATION EQUIPMENT
- WALK-IN FREEZER COMPARTMENT
- POINT OF SALE COUNTER
- FLAT COUNTER
- HOT/COOL REFRIGERATION COUNTER
- HOT FOOD WELL COUNTER
- REFRIGERATED MERCHANDISER
- POINT OF SALE
- REACH-IN HEATED CABINET
- REFRIGERATED DISPLAY CASE
- COUNTER MODULE
- COUNTER ANGLE FILLER SECTION
- HOT FOOD COUNTER MODULE
- FROST TOP COUNTER MODULE
- FLAT TOP COUNTER MODULE
- POINT OF SALE COUNTER MODULE
- EXISTING WALK-IN COOLER FREEZER & ASSOCIATED REFRIGERATION SYSTEMS (NOT SHOWN ON DRAWING)
- EXISTING SERVING LINE & ASSOCIATED EQUIPMENT (NOT SHOWN ON DRAWING)
- DENOTES EQUIPMENT TO BE REMOVED
- DENOTES EQUIPMENT TO BE RELOCATED PER NEW PLAN
- DENOTES EQUIPMENT TO BE ADJUSTED PER WRITTEN SPECIFICATION
- DENOTES EQUIPMENT THAT SHALL REMAIN IN ITS ORIGINAL POSITION AND WHEN APPLICABLE, REMAIN CONNECTED TO ORIGINAL UTILITIES

