



LEGEND	
●	Hot Drain
○	Hot Water
⊗	Floor Sink
⊙	Floor Drain
⊕	Gas

ITEM NO.	ITEM DESCRIPTION	MECHANICAL NOTES
1	Dispenser - Existing	1/2" Cold Supply Branched From Freezer
2	Three Compartment Sink w/Drainage - Existing	(3) 1/2" H/C Supply @ O.C. (max. con. +12' A/F) 2" Direct Waste Water Gas +12' A/F 2" Indirect Waste to Back Sink
3	Prep Table w/2 Compartment Sink	2" Indirect Supply @ O.C. (max. con. +12' A/F) 2" Indirect Drain to Floor Sink
15	Shower - Future	(2) 1" Cold Water Supply (max. con. +12' A/F) 2" Indirect Drain to Floor Sink
16	Double Connection Oven - Future	(2) 3/4" Natural Gas Supply 55,000 BTU/HR +24" A/F + 44" A/F
17	Double Connection Oven - Existing	(2) 3/4" Natural Gas Supply 55,000 BTU/HR +24" A/F + 44" A/F
18	Brassing Pan - Existing	3/4" Natural Gas Supply 104,000 BTU/HR +24" A/F
18A	Floor Trough	4" Direct Drain
19	Slicer Table - Existing	3/4" Natural Gas Supply 100,000 BTU/HR +24" A/F
19A	Floor Trough	4" Direct Drain
20	Exhaust Hood	Exhaust Fan 2250 CFM @ 1,000' w/c Fan Runs at 941 RPM (465,000 BTU/HR - Natural Gas) @ 0.500' w/c Fan Runs at 996 RPM
20	Exhaust Hood	4" Direct Drain
28	Hot Food Serving Counter - Existing	1" Indirect Drain from Unit to Floor Sink
29	Cold Food Serving Counter - Existing	1" Indirect Drain from Unit to Floor Sink
31	Walk in Cooler/Freezer	1" Condensate Drain from Freezer to Floor Sink 1" Condensate Drain from Cooler to Floor Sink
33	Dishmachine	2 1/2" Hot Supply from Sink (2" A/F) 2 1/2" Indirect Drain from Cooler to Floor Sink
34	Social Dishable	1/2" H/C Supply @ O.C. (max. con. +12' A/F) 2" Direct Drain (max. con. +12' A/F)
36	Dispenser	1/2" Cold Supply Branched From Freezer
37	Hand Sink	1/2" H/C Supply @ O.C. (max. con. +12' A/F) 1 1/2" Cold Water (max. con. +12' A/F)
38	Hot Filter Faucet	1/2" Hot & Cold Supply (max. con. +12' A/F)
39	Condensate Hood	Exhaust Fan @ 15 CFM @ -0.500' w/c Fan Runs at 1240 RPM

NOTES: *ALL SUPPLIES 1/2" A.T.F. UNLESS NOTED

*VERIFY ALL EXISTING EQUIPMENT WITH OWNER

NOTES

1. UTILITIES SHOWN ARE FOR FOODSERVICE EQUIPMENT ONLY. THIS DRAWING MUST BE USED IN CONJUNCTION WITH THE MECHANICAL DRAWINGS FOR OTHER REQUIRED UTILITIES.
2. PLEASE TO VERIFY ALL EXISTING EQUIPMENT UTILITIES WITH OWNER.



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SAMPLE SCHOOL B
Mechanical Rough In's

Date	Drawn By: BLE
Scale: Not To Scale	

Revisions	Date