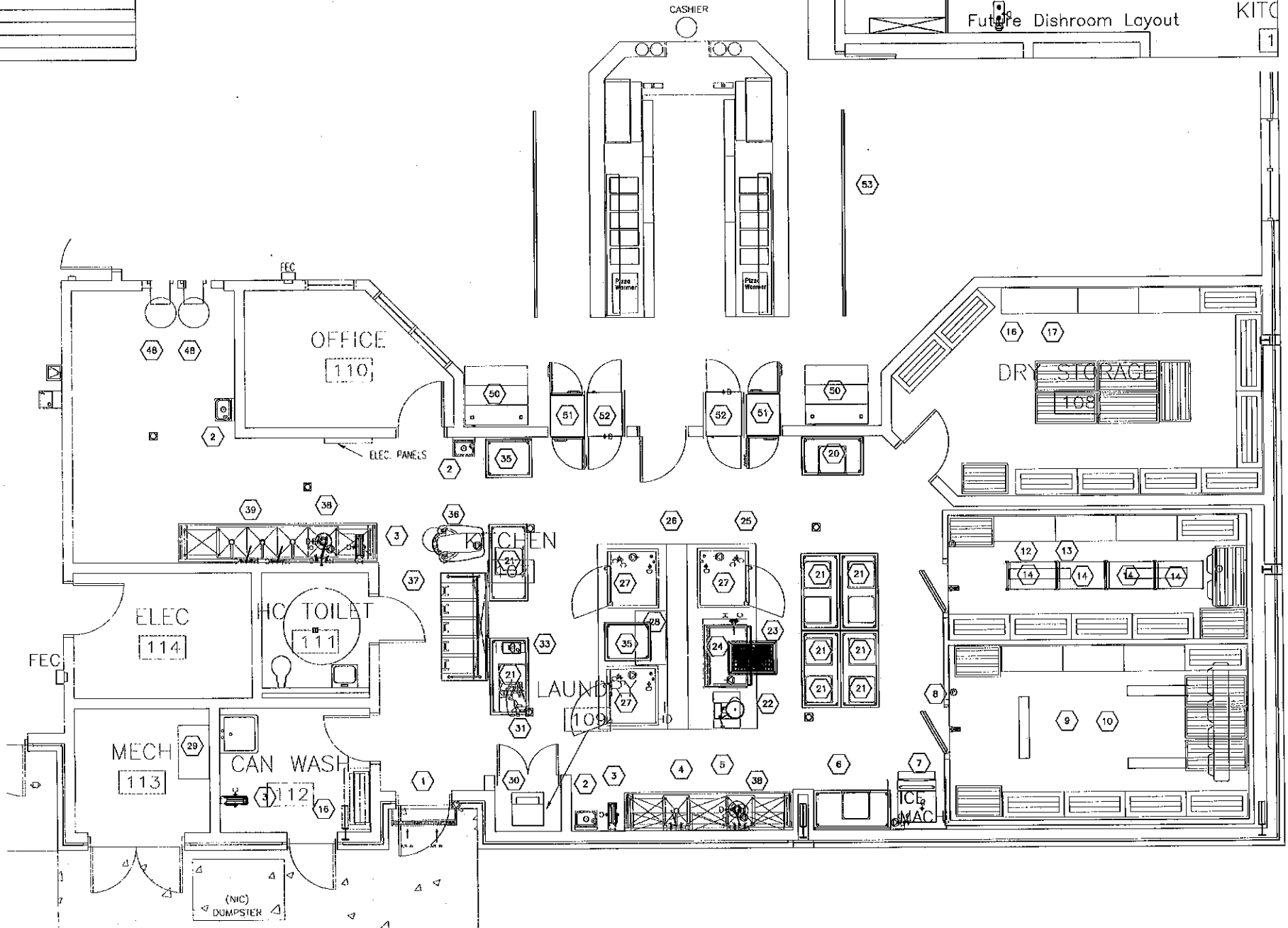
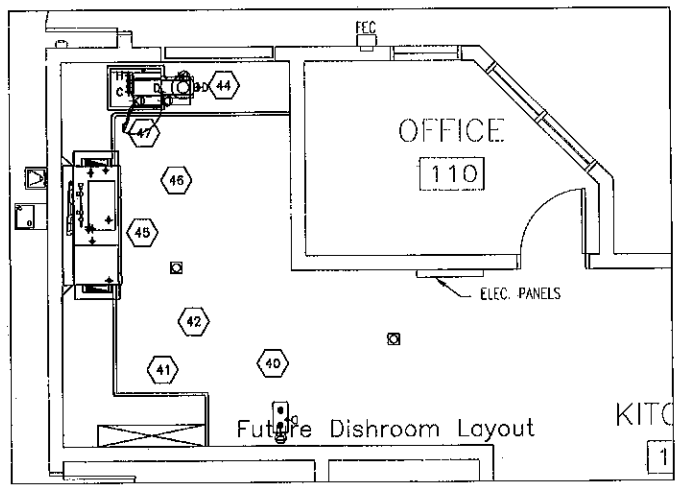


EQUIPMENT SCHEDULE					
Item No	Qty	Equipment Category	Item No	Qty	Equipment Category
1	1	Air Curtain, Heated	21	6	Work Table
2	3	Hand Sink, (Mechanical Section)	22	1	12 Gal. Tilting Kettle
3	1	Hose Reel with Gun	23	1	Floor Trough
4	1	Vegetable Prep Sink	24	1	Tilt Skillet
5	1	Wall Shelf	25	1	Vent Hood System (Mechanical Section)
6	1	Work Table	26	1	Wall Cap for Utility Wall
7	1	Ice Maker w/ Bin	27	3	Combi Oven
8	1	Walk-In Freezer/Cooler	28	1	CW Softening System
9	1lot	Freezer Shelving	29	1	HW Softening System(see Mech. Room)
10	1lot	Freezer Dunnage	30	1	Clothes Washer and Dryer (ND)
11	1	Spare Number	31	1	Slicer
12	1lot	Cooler Shelving	32	1	Spare Number
13	1lot	Cooler Dunnage	33	1	Food Processor
14	4	Utility Cart	34	1	Spare Number
15	1	Spare Number	35	2	Work Table
16	1lot	Dry Storage Shelving	36	1	60 Qt. Mixer
17	1lot	Dry Storage Dunnage	37	1	Baker's Table/Ing. Bins
18	1	Spare Number	38	2	Dispenser
19	1	Spare Number	39	1	4-Compartment Sink
20	1	Work Table	40	1	Sink Heater (NIC)
41	1	Clean Dishtable (NIC)	42	1	Wall Shelf (NIC)
43	1	Spare Number	44	1	Pot And Pan Scrapper (NIC)
45	2	Condensate Exhaust Duct (NEC)	46	1	Dishmachine (NIC)
47	1	Solid Dishtable (NIC)	48	2	Trash Chute
49	1	Spare Number	49	1	Spare Number
50	2	Milk Cooler	50	2	Milk Cooler
51	2	Refrigerated Pass-Thru	51	2	Refrigerated Pass-Thru
52	2	Heated Pass Thru	52	2	Heated Pass Thru
53	1	Serving Line	53	1	Serving Line



**MURRAY CORBAN**

COMMERCIAL FOODSERVICE DESIGN CONSULTANTS

Bill Murray  
P. O. Box 911  
200 North Oak Street  
Vidalia, LA 71973  
Phone: 318-336-9205

Karen Corban  
P. O. Box 441  
113 Cedar Hill Drive  
Oxford, MS 38655  
Phone: 662-235-6314

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**1 Food Service Equipment Plan**  
Scale: 1/4" = 1'

Architects Seal



**JOHN A. TUTTEN & ASSOCIATES**  
ARCHITECTS  
13116 NEWCASTLE STREET  
BRUNSWICK, GEORGIA 31520

PROJECT # SA01S-613-179  
NEW WAYNESVILLE UPPER ELEMENTARY SCHOOL  
For The BRANTLEY COUNTY BOARD OF EDUCATION  
NAHANTA, GEORGIA 31553  
Drawing Title: KITCHEN EQUIPMENT PLAN  
FTE 4.50

Drawn: KC  
Checked: KC  
Project No.: 0511  
Date:

Drawing No. **K-001**

EQUIPMENT SCHEDULE

Item No	Qty	Equipment Category	Manufacturer	Amps	KW	HP	Volts	Phase	Cycle	Direct	Plug	NEMA	Electrical AFF (in)	Electrical Remarks	Cold Water Size (in)	Cold Water AFF (in)	Hot Water Size (in)	Hot Water AFF (in)	Direct Drain Size (in)	Indir Drain Size (in)	Plumbing Remarks	
1	1	Air Curtain, Heated	Berner	3.8		0.75	208	1	60	X			94	Total Amperage 12.8								
				9.0	7.5		480	3	60	X			94	Electrical Contractor to connect 3Ph only								
2	3	Hand Sink, (Mechanical Section)	Mechanical Section																			
3	3	Hose Reel with Gun	T & S Brass												.50	60	.50	60			Plumbing Contractor to install piping and fixtures (see drawing)	
4	1	Vegetable Prep Sink	Custom Fabrication												.50	12	.50	12			* 2 Faucets required	
5	1	Wall Shelf	Kelmax																			
6	1	Work Table	Eagle Group/Metal Masters																			
7	1	Ice Maker w/ Bin	Monitowoc Ice	13.6		0.75	115	1	60	X			56.5	Flexible Water Tight Connection	.50	60						
8	1	Walk-In Freezer	American Panel																			
		Freezer Condenser		21.1		3.90	208/230	3		X				Electrical Contractor to extend wires from the time clock to 208v							Condensate drains by others. Wrap freezer drainline with wire tape.	
		Freezer Evaporator		3.4			208	1					110	1Ph evaporator. Provide elect. service for lights and controls								
		Cooler Condenser		9.1		3.90	208/230	3		X				Electrical Contractor to extend wires from the time clock to 120v							Condensate drains by others.	
		Cooler Evaporator		2.2			120	1					110	1Ph evaporator.								
9	1lot	Freezer Shelving	Kelmax																			
10	1lot	Freezer Dunnage	Kelmax																			
12	1lot	Cooler Shelving	Kelmax																			
13	1lot	Cooler Dunnage	Kelmax																			
14	4	Utility Cart	Lakeside																			
15	1	Spare Number																				
16	1lot	Dry Storage Shelving	Kelmax																			
17	1lot	Dry Storage Dunnage	Kelmax																			
18	1	Spare Number																				
19	1	Spare Number																				
20	1	Work Table	Eagle Group/Metal Masters																			
21	6	Work Table	Eagle Group/Metal Masters																			
22	1	12 Gal. Tilting Kettle	Cleveland	37.5	11.8		208	3	60	X			12		.50	12	.50	12			Double Pantry Faucet.	
23	1	Floor Trough	Eagle Group/Metal Masters																		Plumb 3" waste to a minimum of 4" cast iron	
24	1	Tilt Skillet	Cleveland Range	15.7			480	3	60	X			20		.50	23	.50	23			Water for faucet	
25	1	Vent Hood System	Mechanical Section																			
26	1	Wall Cap for Utility Wall	Custom Fabrication																			
27	3	Combl Oven	Rational	55.0			480	3	60	X			36		0.75	60					* 2 water connections each, one filtered one not filtered/take "Y" off	
28	1	OW Softening System	Advanced Water Technology				110				X	5-15P										
29	1	HW Softening System (see Mech. Room)	Advanced Water Technology				110				X	5-15P		Location to be determined by Elect. Engineer							Provide 3 Valve By Pass. Connect Water Supply to Softening System before manifold to equip.	
30	1	Clothes Washer and Dryer (NIC)																			Provide 3 Valve By Pass.	
31	1	Slicer	Hobart US Foodservice	6.0		0.5	120	1	60	X			5-15P	Duplex Receptacle up 4" AFF								
32	1	Spare Number																				
33	1	Food Processor	Monnhart, Inc.	7.5		0.5	115	1	60	X			5-15P	Duplex Receptacle up 4" AFF								
34	1	Spare Number																				
35	2	Work Table	Eagle Group/Metal Masters																			
36	1	60 Qt. Mixer	Hobart US Foodservice	5.0		2.7	380-480	3	60	X				Stub Up Flexible Water Tight Connection								
37	1	Baker's Table/Ing. Blns	Eagle Group/Metal Masters																			
38	2	Disposer	Salvajar	3.0		2.0	480	3	60	X			15		0.5	12						
39	1	4-Compartment Sink	Custom Fabrication																			
		2 faucets													.75	12	.75	12				
		1 pre-rinse unit													.50	12	.50	12				
40	1	Spare Number																				
41	2	Clean Dishtable (NIC)	Custom Fabrication																			
42	1	Wall Shelf (NIC)	Kelmax																			
43	1	Spare Number																				
44	1	Pot And Pan Scrapper (NIC)	Salvajar	5.8		3.0	480	3	60	X			22		0.75	17	0.75	17	3		Reduce to 1/2" at connection	
45	2	Condensate Exhaust (NIC)	Custom Fabrication											Fans in Mechanical Section								
46	1	Dishmachine (NIC)	Hobart US Foodservice	29.0			480	3	60	X			72	40 amp breaker								
		Internal Booster		40.0			480	3	60	X			72	50 amp breaker			0.75	60			Water comes thru booster heater	
47	2	Solled Dishtable (NIC)	Custom Fabrication																			
48	2	Trash Chute	Custom Fabrication																			
49	1	Spare Number																				
50	2	Milk Cooler	Beverage Air	4.6			115	1	60	X			5-15P	12								
51	2	Refrigerated Pass-Thru	Victory	6.2			115	1	60	X			5-15P	77.5	Bring power from above							
52	2	Heated Pass Thru	Winston	19.1			120	1	60	X			5-20P	77.5	Bring power from above							
53	2	Serving Line	Custom Fabrication	100.0			120/240	3		X				Each serving line has a separate load center. 4 Wire, UL Listed Complete with ground bar and circuit breaker. Load per serving line.								

Architects Seal



**JOHN A. TUTEN & ASSOCIATES**  
 ARCHITECTS  
 1316 NEWCASTLE STREET  
 BRUNSWICK, GEORGIA 31520

PROJECT # SA01S-613-179  
 NEW WAYNESVILLE UPPER ELEMENTARY SCHOOL  
 For The BRANTLEY COUNTY BOARD OF EDUCATION  
 NAHUNTA, GEORGIA 31553  
 FTE 450  
 Drawing Title: KITCHEN EQUIPMENT SCHEDULE

Drawn: KC  
 Checked: KC  
 Project No.: **0511**  
 Date:

CAD File No.: 142  
 Drawing No.: **K-002**

ELECTRICAL LEGEND										
Item No	Equipment Category	Amps	KW	HP	Volts	Phase	Cycle	Plug	NECA (NIC)	Electrical Remarks
01	Air Curtain, Heated	3.8	7.6	0.75	208	1	60	X	94	Only make 3 Ph connection
02	Disposer	3.0	2.0	1.5	120	1	60	X	15	Flexible water tight connection
03	Work Table	1.5	1.5	0.2	120	1	60	X	15	DR up 4" AFF for Appliances
04	Ice Maker w/ Bin	13.4	0.75	115	1	60	X	56.5	Flexible water tight connection	
05	Walk-In Freezer	120			120	1	X	110	3 Box for lights and controls	
06	Freezer Condenser	21.2	3.30	208/230	3	60	X		For Condenser Disconnect Switch	
07	Freezer Evaporator	3.4	208						Elec. Contractor to extend 208v 1Ph service from freezer condenser line clock to freezer coil	
08	Walk-In Cooler Condenser	9.1	1.50	208/230	3	60	X		For Condenser Disconnect Switch	
09	Walk-In Cooler Evaporator	2.2	120		1	X		110	Elec. Contractor to extend 120v 1Ph service from cooler condenser line clock to cooler coil	
10	Work Table	115							DR up 4" AFF for Appliances	
11	Work Table	115							DR up 4" AFF for Appliances	
12	Utility Cart	Bring Electricity from below and manifold to cooking island for Item #22, 24, 27 (3 each)								
13	12 Gal Kettle	15.7	18.0	480	3	60	X	12		
14	Tilt Skillet	21.7	18.0	480	3	60	X	12		
15	Comb. Oven	39.0	480	3	60	X	36	3 units		
16	HW Softening System	110	1	X	5-15P					
17	Slicer	6.0	0.5	120	1	60	X	5-15P	DR up 4" AFF	
18	Food Processor	7.5	0.5	115	1	60	X	5-15P	DR up 4" AFF	
19	Work Table	115							DR up 4" AFF for Appliances	
20	80 Qt. Mixer	5.0	2.7	180-480	3	60	X		Stub up	
21	Work Table	115							DR up 40" AFF for Appliances	
22	Disposer	3.0	2.0	480	3	60	X	13		
23	Sink Heater (NIC)	3.0	2.0	480	3	60	X	13		
24	Dishmachine (NIC)	29.8	480	3	60	X	72	40 Amp Breaker wire in conjunction with exhaust fans		
25	Hot Water Heater (NIC)	40.0	480	3	60	X	72	50 Amp Breaker		
26	Pot And Pan Scraper (NIC)	5.8	3.0	480	3	60	X	22		
27	Milk Cooler	8.2	0.33	120	1	60	X	5-15P	DR	
28	Refrigerated Pass-Thru	9.2	0.33	115	1	60	X	5-15P	DR-bring power from above	
29	Heated Pass Thru	10.1	2.0	120	1	60	X	5-20P	Bring power from above	
30	Heated Pass Thru	19.1		115/208	1	60	X	14-20P	Bring power from above	
31	Refrigerated Pass-Thru	8.3	0.33	115	1	60	X	5-15P	DR-bring power from above	
32	Work Table	115							DR up 40" AFF for Appliances	
33	Milk Cooler	8.2	0.33	120	1	60	X	5-15P	DR	
34	Serving Line	100	120/240	3	X				Load Center complete with ground bar and circuit breaker	
35	Serving Line	100	120/240	3	X				Load Center complete with ground bar and circuit breaker	
36	HW Softening System	110	1	X	5-15P				Location to be determined by Mechanical Engineer	

**NOTES**

- ALL ROUGH-INS TO BE MADE IN COMPLIANCE WITH ALL APPLICABLE CODES.
- ROUGH-INS ONLY FOR ITEMS LISTED ON FOODSERVICE EQUIPMENT SCHEDULE.
- ROUGH-INS MARKED "STUB UP" ARE TO BE BROUGHT TO 2" AFF, OR COUNTER BASE, THEN RUN TO EQUIPMENT WHEN IN PLACE.
- EQUIPMENT SUPPLIER TO VERIFY ALL ROUGH-INS AND DIMENSIONS.

**SYMBOLS AND ABBREVIATIONS**

- DR Duplex Receptacle
- DR Duplex Wall Receptacle
- SR Single Receptacle
- SR Single Wall Receptacle
- JB Junction Box
- JB Junction Box in Wall
- WS Wall Switch
- Light
- Outlet to Match Equipment
- AFF Above Finished Floor
- Flex Connection (Direct Connection)
- Disconnect Switch

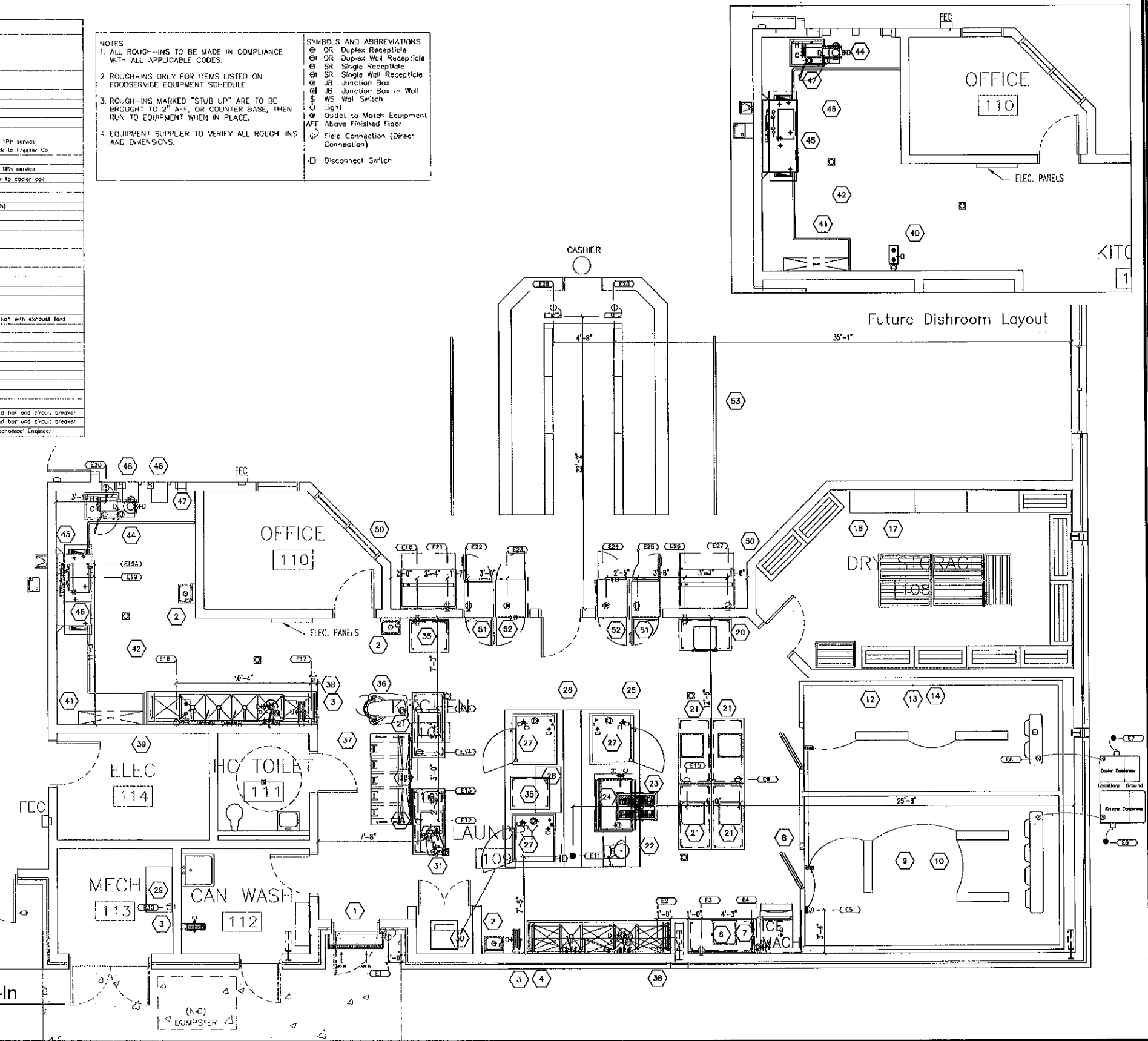
EQUIPMENT SCHEDULE					
Item No	Qty	Equipment Category	Item No	Qty	Equipment Category
1	1	Air Curtain, Heated	31	1	Slicer
2	3	Hand Sink, (Mechanical Section)	32	1	Spare Number
3	3	Hose Reel with Gun	33	1	Food Processor
4	1	Vegetable Prep Sink	34	1	Spare Number
5	1	Wall Shelf	35	2	Work Table
6	1	Work Table	36	1	80 Qt. Mixer
7	1	Ice Maker w/ Bin	37	1	Baker's Table/Ing. Bins
8	1	Walk-In Freezer/Cooler	38	2	Disposer
9	1	Hot Freezer Shelving	39	1	4-Compartment Sink
10	1	Hot Freezer Dunnage	40	1	Sink Heater (NIC)
11	1	Spare Number	41	1	Clean Dishtable (NIC)
12	1	Hot Cooler Shelving	42	1	Wall Shelf (NIC)
13	1	Hot Cooler Dunnage	43	1	Spare Number
14	4	Utility Cart	44	1	Pot And Pan Scraper (NIC)
15	1	Spare Number	45	2	Condensate Exhaust Duct (NIC)
16	1	Hot Dry Storage Shelving	46	1	Dishmachine (NIC)
17	1	Hot Dry Storage Dunnage	47	1	Solled Dishtable (NIC)
18	1	Spare Number	48	2	Trash Chute
19	1	Spare Number	49	1	Spare Number
20	1	Work Table	50	2	Milk Cooler
21	6	Work Table	51	2	Refrigerated Pass-Thru
22	1	12 Gal. Tilling Kettle	52	2	Heated Pass Thru
23	1	Floor Trough	53	1	Serving Line
24	1	Tilt Skillet			
25	1	Vant Hood System (Mechanical Section)			
26	1	Wall Cap for Utility Wall			
27	3	Comb. Oven			
28	1	Cold Water Softening System			
29	1	HW Softening System (see mech.room)			
30	1	Clothes Washer and Dryer (NIC)			

**MURRAY CORBAN**  
COMMERCIAL FOODSERVICE DESIGN CONSULTANTS

Bill Murray  
P.O. Box 911  
500 North Cass Street  
Yonkers, NY 10570  
Phone: 318-336-9205

Karen Corban  
P.O. Box 441  
113 Cedar Hill Drive  
Cobleskill, NY 12528  
Phone: 852-336-8314

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**3 Electrical Rough-In**  
Scale: 1/4" = 1'

Architect Seal  
Engineer Seal

STATE OF GEORGIA  
REGISTERED ARCHITECT

**JOHN A. TUTEN & ASSOCIATES**  
ARCHITECTS  
1316 NEWCASTLE STREET  
BRUNSWICK, GEORGIA 31520

PROJECT # SA01S-613-179  
NEW WAYNESVILLE UPPER ELEMENTARY SCHOOL  
For The BRANTLEY COUNTY BOARD OF EDUCATION  
NAHANTA, GEORGIA 31553  
Drawing Title: KITCHEN EQUIPMENT PLAN  
ELECTRICAL ROUGH-IN

Drawn: KC  
Checked: KC  
Project No: 0511  
Date: 1/42  
CAD File No: 142  
Drawing No: KE-003

PLUMBING LEGEND							
Plumb Tag	Item No	Equipment Category	Cold Water Size (in)	Cold Water A/F (in)	Hot Water Size (in)	Hot Water A/F (in)	Plumbing Remarks
P1	3	Hose Reel with Gun	.50	.50	.60		
P2	3	Hose Reel with Gun	.50	.60	.60		
P3	4	Vegetable Prep Sink	.50	.12	.50	.12	2 faucets required
P3A	4	Vegetable Prep Sink					FS
P4	36	Disposer	.50	.12			
P4A	36	Disposer					Waste To Wall up 10' AFF
P5	7	Ice Maker w/ Bin	.50	.40			
P5A	7	Ice Maker w/ Bin					FFD or RD
P6	8	Walk-in Freezer/Cooler					Plumbing Contractor to run condensate drain
P7	23	Floor Trough					
P8	27	Combi Oven					FFD or RD
P9	26	Wall Cap for Utility Wall					Bring Water from above or below and connect to item #28 Water Softening System before monitoring. Monitor to cooking island for item #27's utility. (2) 3/4" CW connections one filtered and one not filtered. See for item #14 and #24. 1/2" CW and HW separation for faucet. Provide 3 valve by pass. To Utilize RD of FFD for Combi Ovens
P10	27	Combi Oven					FFD or RD
P11	27	Combi Oven					FFD or RD
P12	3	Hose Reel with Gun	.50	.50	.60		
P13	36	Disposer	.50	.12			
P13A	36	Disposer					Waste To Wall up 10' AFF
P14	36	Fry-Rise Spray	.50	.12	.50	.12	Part of 4-compartment Sink
P15	39	4-Compartment Sink	.75	.12	.75	.12	2 faucets required
P15A	39	4-Compartment Sink					FS
P16	46	Dishmachine/Booster (NIC)			.75		HW connection at Booster Heater
P16A	46	Dishmachine/Booster (NIC)					FS
P17	44	Pot And Pan Scraper (NIC)	.75	.17	.75	.17	Reduce to .50" at connection. Connect reservoir drain to disposer drain ahead of P Trap. Waste To Wall up 6' AFF
P17A	44	Pot And Pan Scraper (NIC)					3
P18	50	Milk Cooler					FFD or RD
P19	50	Serving Line					FFD or RD
P20	53	Serving Line					FFD or RD
P21	53	Serving Line					FFD or RD
P22	53	Serving Line					FFD or RD
P23	53	Milk Cooler					FFD or RD
P24	29	HW Softening System					Provide 3 valve by pass and drain, location determined by Mechanical Engineer

**NOTES**

- ALL ROUGH-INS TO BE MADE IN COMPLIANCE WITH ALL APPLICABLE CODES.
- ROUGH-INS ONLY FOR ITEMS LISTED ON FOODSERVICE EQUIPMENT SCHEDULE.
- ROUGH-INS MARKED "STUB UP" ARE TO BE BROUGHT TO 2" AFF, OR COUNTER BASE, THEN RUN TO EQUIPMENT WHEN IN PLACE.
- EQUIPMENT SUPPLIER TO VERIFY ALL ROUGH-INS AND DIMENSIONS.

**SYMBOLS AND ABBREVIATIONS**

- HW Hot Water
- CW Cold Water
- W Direct Waste
- WF Water From Wall
- WF Waste From Wall
- G Gas
- GF Gas From Wall
- AFF Above Finished Floor
- RD Recessed Drain or Funnel Floor Drain
- FD Floor Drain
- FS Floor Sink

EQUIPMENT SCHEDULE					
Item No	Qty	Equipment Category	Item No	Qty	Equipment Category
1	1	Air Curtain, Heated	31	1	Slicer
2	3	Hand Sink (Mechanical Section)	32	1	Spare Number
3	3	Hose Reel with Gun	33	1	Food Processor
4	1	Vegetable Prep Sink	34	1	Spare Number
5	1	Wall Shelf	35	2	Work Table
6	1	Work Table	36	1	80 Qt. Mixer
7	1	Ice Maker w/ Bin	37	1	Baker's Table/Ing. Bins
8	1	Walk-in Freezer/Cooler	38	2	Disposer
9	1	Hot Freezer Shelving	39	1	4-Compartment Sink
10	1	Hot Freezer Dunnage	40	1	Sink Heater (NIC)
11	1	Spare Number	41	1	Clean Dishable (NIC)
12	1	Hot Cooler Shelving	42	1	Wall Shelf (NIC)
13	1	Hot Cooler Dummage	43	1	Spare Number
14	4	Utility Cart	44	1	Pot And Pan Scraper (NIC)
15	1	Spare Number	45	2	Condensate Exhaust Duct (NIC)
16	1	Hot Dry Storage Shelving	46	1	Dishmachine (NIC)
17	1	Hot Dry Storage Dummage	47	1	Solled Dishable (NIC)
18	1	Spare Number	48	2	Trash Chute
19	1	Spare Number	49	1	Spare Number
20	1	Work Table	50	2	Milk Cooler
21	6	Work Table	51	2	Refrigerated Pass-Thru
22	1	12 Gal. Tilting Kettle	52	2	Heated Pass Thru
23	1	Floor Trough	53	1	Serving Line
24	1	HR Skillet			
25	1	Vent Hood System (Mechanical Section)			
26	1	Wall Cap for Utility Wall			
27	3	Combi Oven			
28	1	Cold Water Softening System			
29	1	HW Softening System (see Mech. Room)			
30	1	Clothes Washer and Dryer (NIC)			

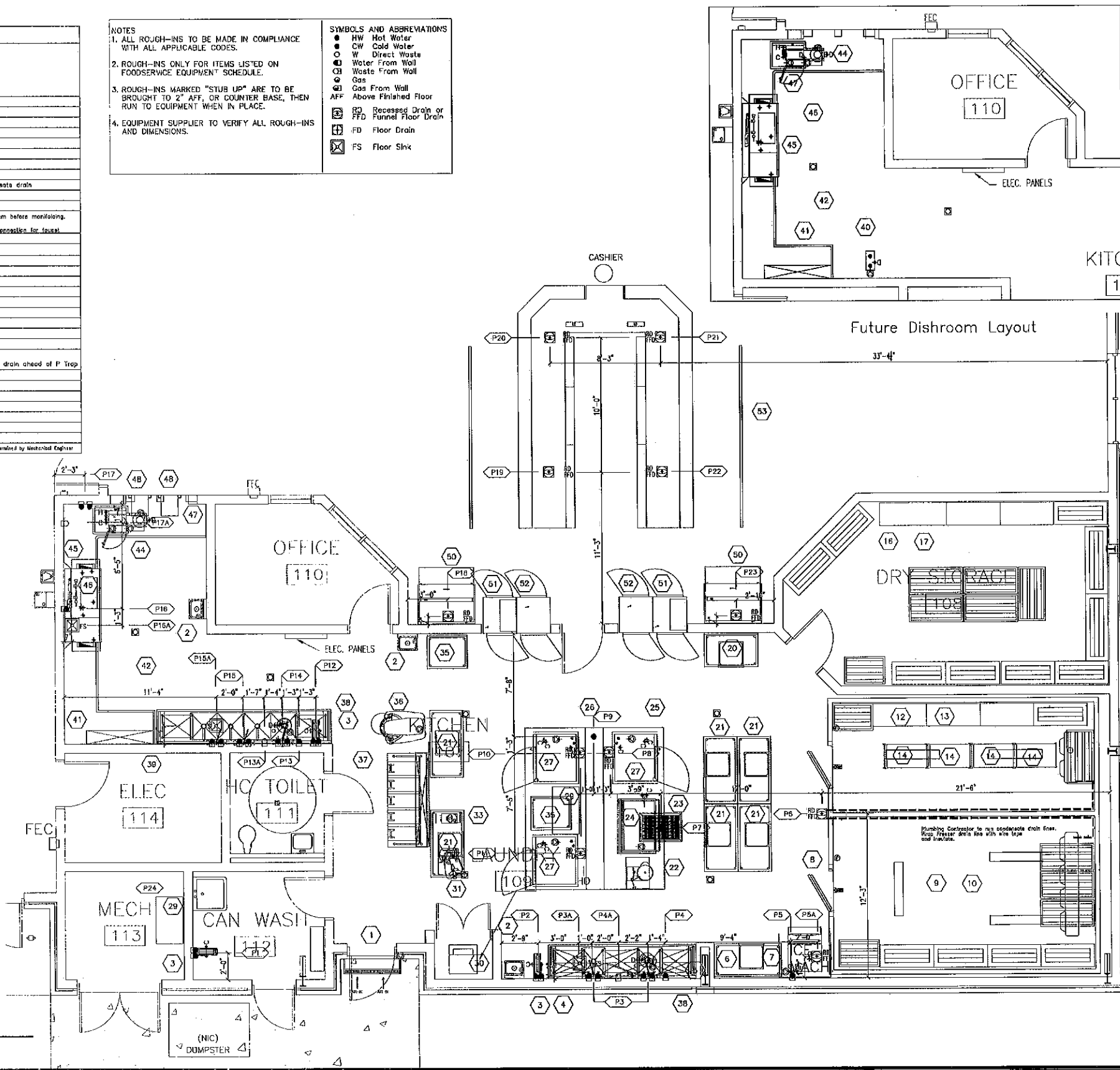
**MURRAY CORBAN**  
COMMERCIAL FOODSERVICE DESIGN CONSULTANTS

BR Murray  
P. O. Box 911  
520 North Oak Street  
Metairie, LA 71302  
Phone: 518-338-9205

Karen Colson  
P. O. Box 444  
113 Cadiz Pk Drive  
Olive MS 39055  
Phone: 662-236-0214

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**4 Plumbing Rough-In**  
Scale: 1/4" = 1'

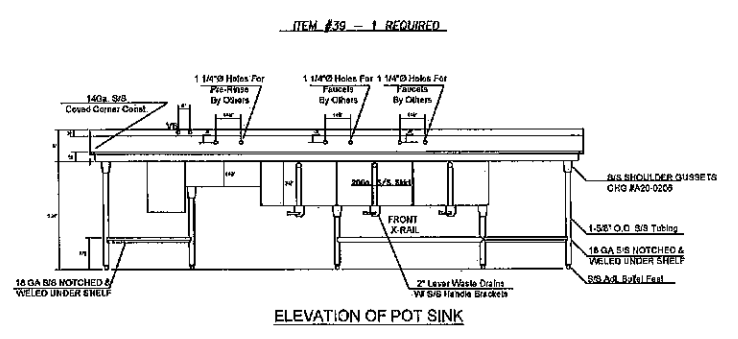
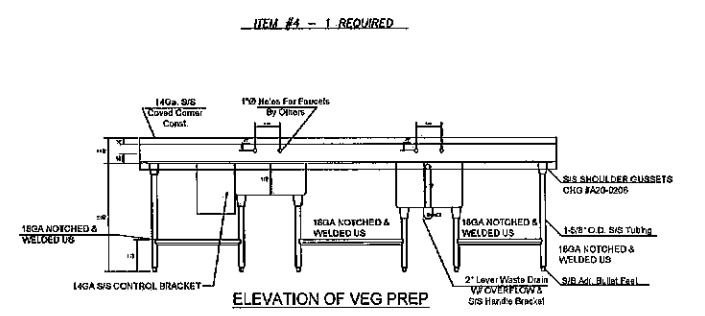
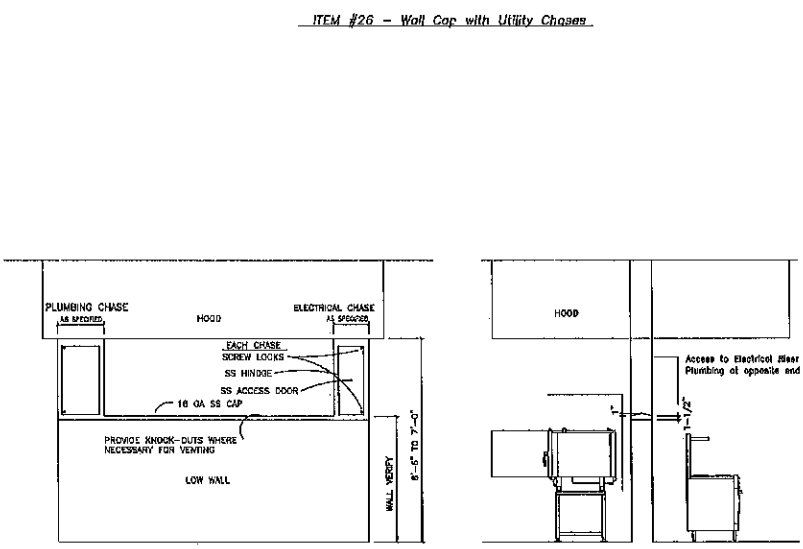
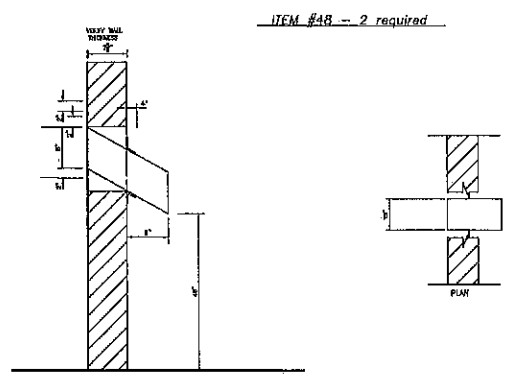
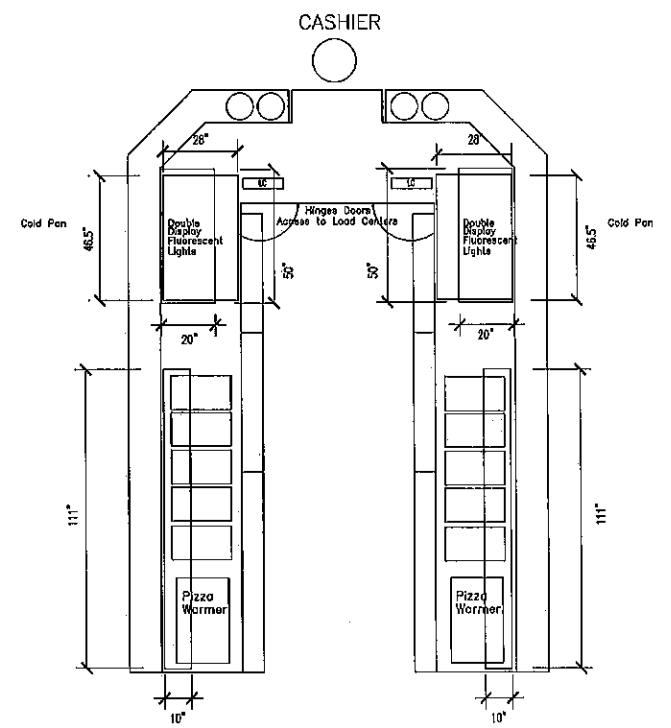
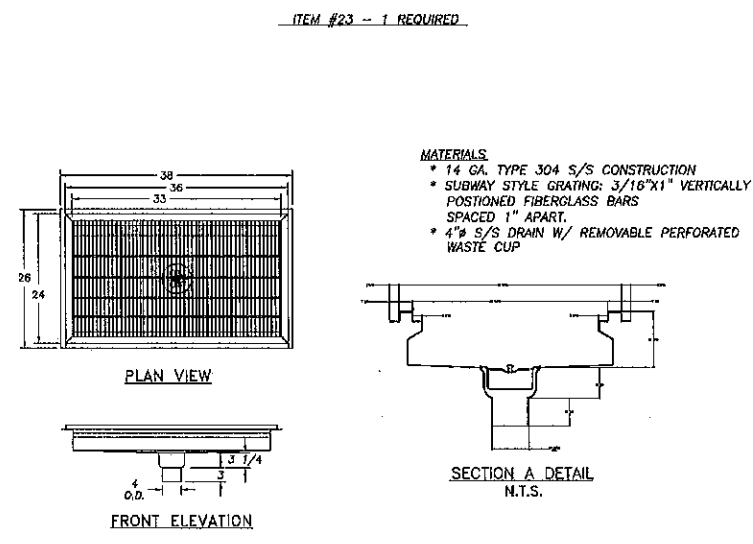
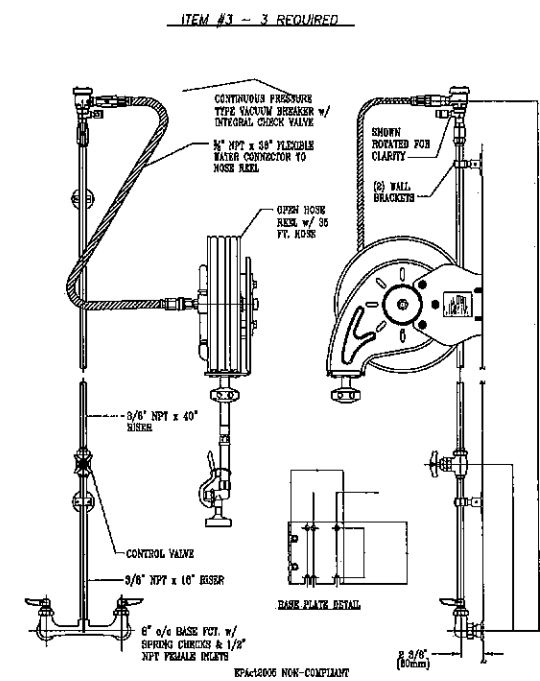


Architects Seal  
Engineers Seal

STATE OF GEORGIA  
JOHN A. TUTEN & ASSOCIATES  
ARCHITECTS  
1316 NEWCASTLE STREET  
BRUNSWICK, GEORGIA 31520

PROJECT # SA01S-613-179  
NEW WAYNESVILLE UPPER ELEMENTARY SCHOOL  
For The BRANTLEY COUNTY BOARD OF EDUCATION  
NAHUNTA, GEORGIA 31553  
Drawing Title: KITCHEN EQUIPMENT PLAN  
PLUMBING ROUGH-IN

Drawn: KC  
Checked: KC  
Project No.: 0511  
CAD File No.: 142  
Drawing No.: KP-004



**MURRAY CORBAN**

COMMERCIAL FOODSERVICE DESIGN CONSULTANTS

Bill Murray  
P. O. Box 911  
200 North Oak Street  
Vidalia, LA 71373  
Phone: 318-335-9205

Keran Corban  
P. O. Box 441  
113 Cedar Hill Drive  
Oxford, MS 38655  
Phone: 662-235-6314

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5 Equipment Detail  
Not To Scale

Architectural Seal  
Engineers Seal

STATE OF GEORGIA  
JOHN A. TUTEN & ASSOCIATES  
REGISTERED ARCHITECTS

JOHN A. TUTEN & ASSOCIATES  
ARCHITECTS  
1316 NEWCASTLE STREET  
BRUNSWICK, GEORGIA 31520

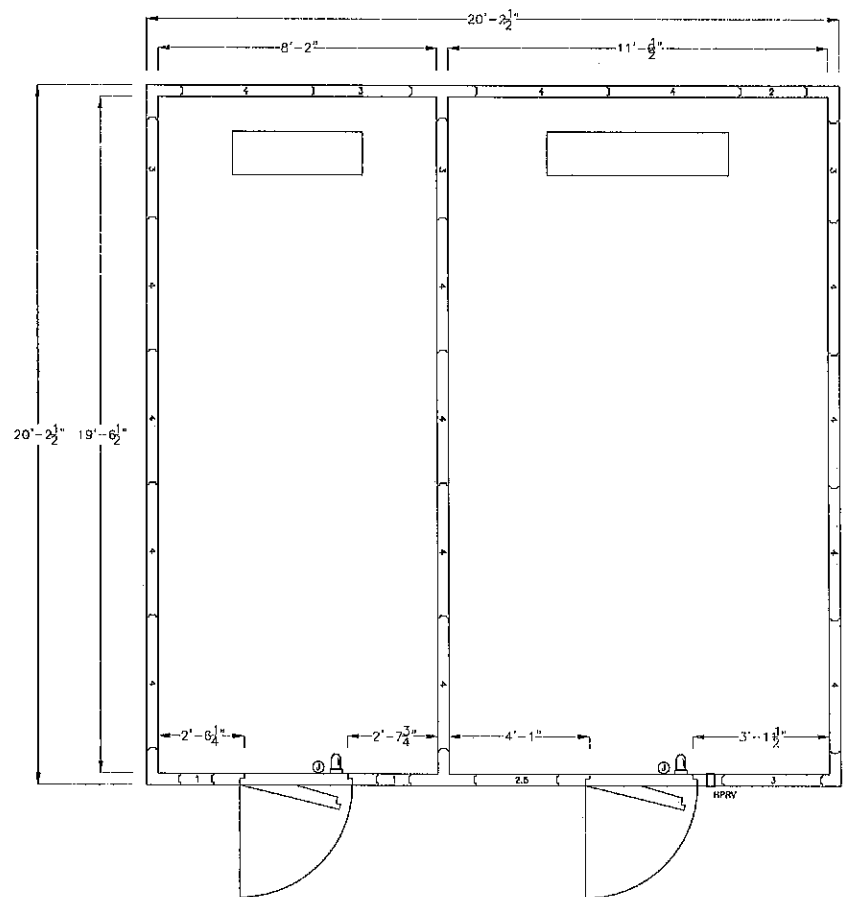
PROJECT # SA015-613-179  
NEW WAYNESVILLE UPPER ELEMENTARY SCHOOL  
For The BRANTLEY COUNTY BOARD OF EDUCATION  
NAHUNTA, GEORGIA 31553  
FTE 450

Drawing Title: KITCHEN EQUIPMENT SCHEDULE  
DETAILS

Drawn: KC  
Checked: KC  
Project No.: 0511  
Date:

CAD File No.: 142  
Drawing No.:

K-005



**35°F Cooler, -10°F Freezer**  
 ~SPECIFICATIONS~

**BOX HEIGHT:** 8'-8" OVERALL

**CONSTRUCTION:** FOAMED-IN PLACE  
 NSF LISTED, STANDARD NO. 7

**INSULATION:** 4" URETHANE, FINISHED PANEL  
 UL CLASSIFIED FLAME SPREAD 20  
 CORE SMOKE DEVELOPED 300

**INSTALLATION:** INDOOR  
**FLOOR:** COOLER - 4" FOAMED-IN-PLACE  
 FREEZER - 4" FOAMED-IN-PLACE

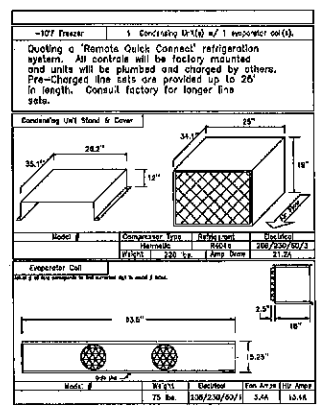
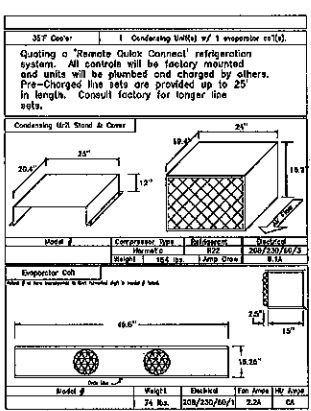
**DOOR HARDWARE & ACCESSORIES:** DEADBOLT LOCKING PULL HANDLE W/INSIDE RELEASE (EXTERIOR DOORS ONLY)  
 FRAME HEATER WIRE  
 HYDRAULIC DOOR CLOSER  
 ROCKER TYPE LIGHT SWITCH W/PILOT  
 INCANDESCENT VAPOR PROOF LIGHT FIXTURE  
 2 - STD. CAM LIFT HINGES  
 STD. DIAL THERMOMETER

**METAL FINISHES:** INTERIOR WALLS - .040 WHITE SMOOTH ALUMINUM  
 INTERIOR CEILING - .040 WHITE SMOOTH ALUMINUM  
 EXPOSED EXTERIOR - 26 GA. STUCCO GALV. STEEL  
 UNEXPOSED EXTERIOR - 26 GA. STUCCO GALV. STEEL  
 EXTERIOR FLOOR & CEILING - 26 GA. STUCCO GALV. STEEL  
 INTERIOR FLOOR - 1/8" INTEGRAL DIAMOND WEARPLATE

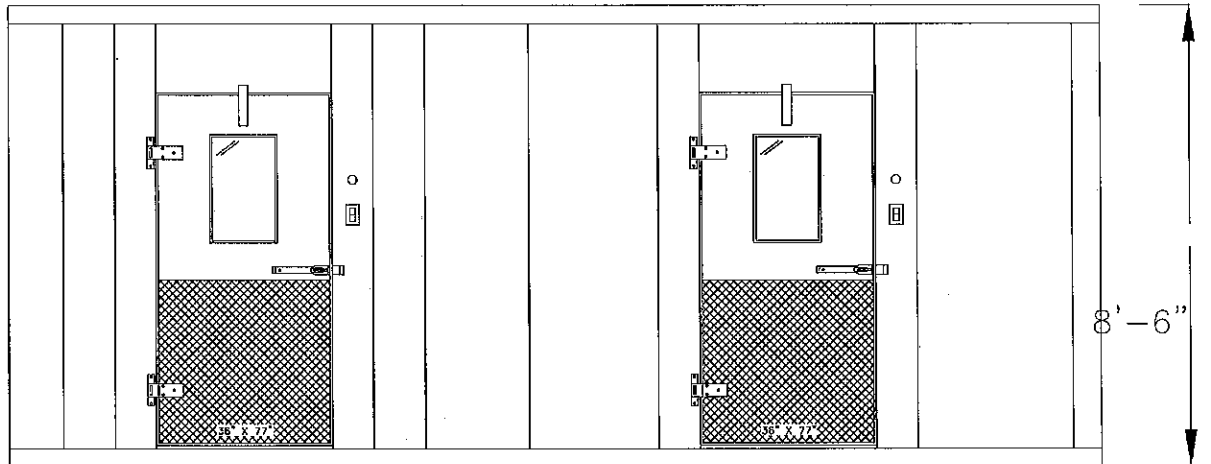
**REFRIGERATION:** UL LISTED, AIR COOLED, OUTDOORS  
**LEFT COMPARTMENT:** CONDENSING UNIT: 1 - REMOTE QUICK CONN, 1.50 HP HERMETIC (AIR COOLED), MODEL NO. AW4450EXIXCI(283216-9) (R22)  
 EVAPORATOR: 1 - MODEL NO. AA28-122

**RIGHT COMPARTMENT:** CONDENSING UNIT: 1 - REMOTE QUICK CONN, 3.80 HP HERMETIC (AIR COOLED), MODEL NO. FJAL-A390-ITC-015 (R404A)  
 EVAPORATOR: 1 - MODEL NO. AE36-120

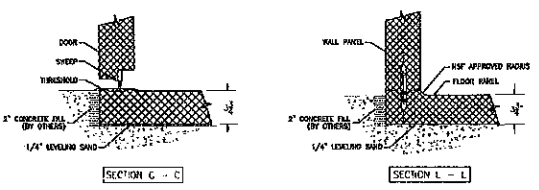
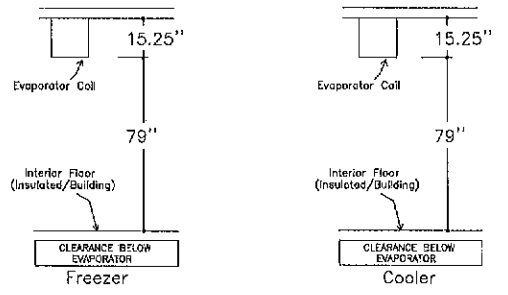
**REFRIGERATION ACCESSORIES:** 2 - GALVANIZED WEATHER COVER  
 2 - LASA WINTERIZATION CONTROLS  
 2 - STEEL COMPRESSOR MOUNTING STAND



- Box Accessories:** The largest panel on this job is 46" x 242.5". Verify site restrictions.  
 \*\* Verify door hinging and location shown on drawing. Drawing is for illustration purposes only.
- 2 - Vision Window, 14" x 23" heated (if kickplate provided, 35" max. ht.)
  - 34 - Closure Panel to match exterior box finish
  - 2 - Door Kickplate, 1/10" aluminum treadplate, 36" High, <37" Door
  - 2 - Fluorescent Light Fixture, Cooler 48" double bulb
  - 2 - Fluorescent Light Fixture, Freezer 48" double bulb
  - 2 - Hot Sloped Stainless Steel Enclosure for Drain Lines (8 ft.)
  - 2 - Pre-charged Lines, Upcharge for 35 ft. length over 25 ft.



35°F Cooler                      -10°F Freezer



POINT OF ELECTRICAL CONNECTIONS

LEFT COMPARTMENT	VOLTS/PHASE
CONDENSING UNIT	208/230/260/3
EVAPORATOR COIL	208/230/260/1
RIGHT COMPARTMENT	
CONDENSING UNIT	208/230/260/3
EVAPORATOR COIL	208/230/260/1

WALK-IN DOORS: 115v/1p - 350w

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 P. O. Box 911                      P. O. Box 441  
 200 North Oak Street            115 Cedar Hill Drive  
 Vidalia, LA 71373                      Oxford, MS 38855  
 Phone: 318-336-9205                  Phone: 662-238-6314

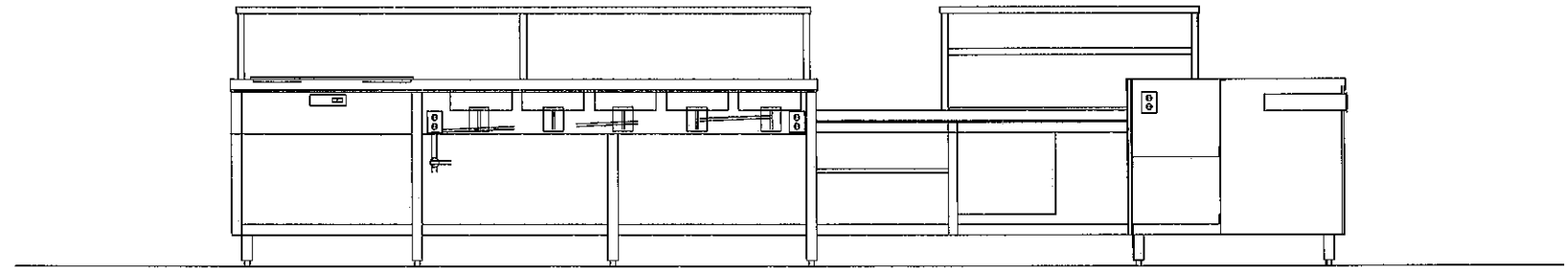
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Engineers Seal  
 Architects Seal

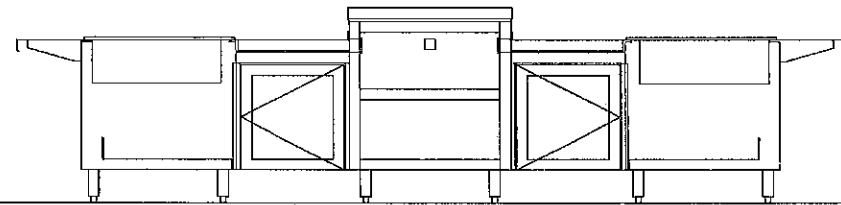
STATE OF MISSISSIPPI  
 JOHN A. TUJEN & ASSOCIATES  
 ARCHITECTS  
 1316 NEWCASTLE STREET  
 BRUNSWICK, GEORGIA 31520

PROJECT # SA018-613-179  
 NEW WAYNESVILLE UPPER ELEMENTARY SCHOOL  
 For The BRANTLEY COUNTY BOARD OF EDUCATION  
 NAHUNTA, GEORGIA 31553  
 FTE 450  
 Drawing Title: KITCHEN EQUIPMENT SCHEDULE  
 DETAILS

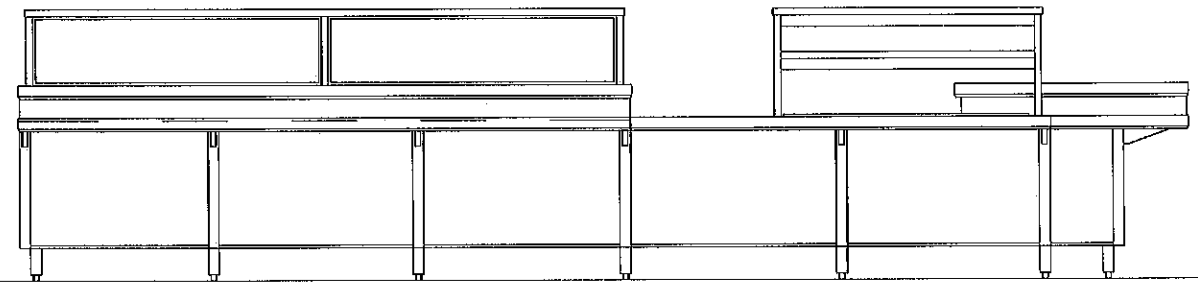
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 Project No: 0511  
 Date: [ ]  
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 Drawing No. K-006



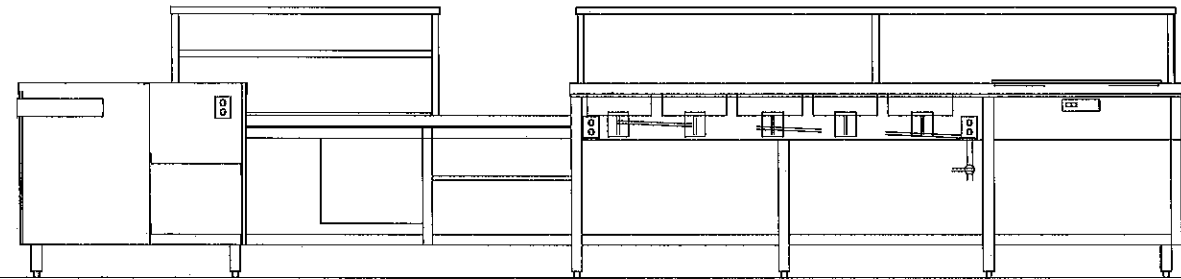
Serving Side 1



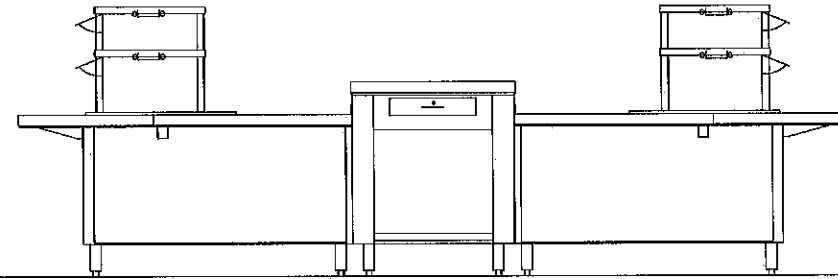
Serving Side 2



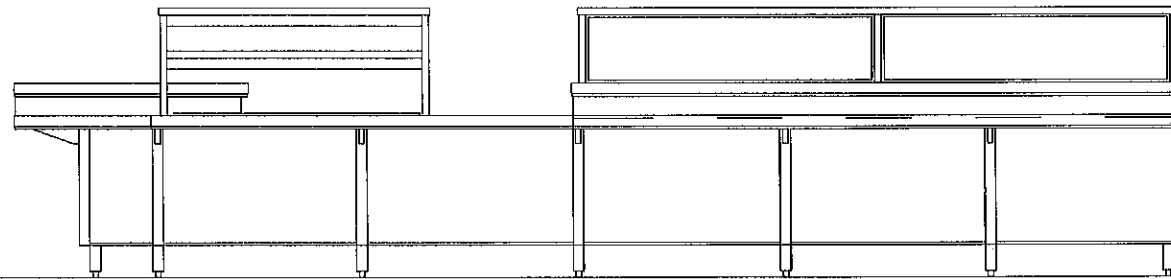
Student Side 4



Serving Side 3



Student Side 5



Student Side 6

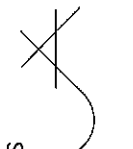
7 Elevations  
3/4"=1'-0"

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Architects Seal  
Engineers Seal



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NAHUNTA, GEORGIA 31553  
FTE 450  
Drawing Title SERVING LINE  
DETAILS

Drawn KC	Checked KC	Project No. 0511	Date
CAD File No. 142	Drawing No.		

K-007