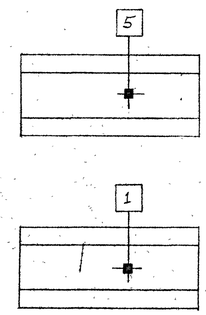
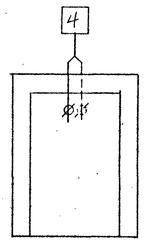
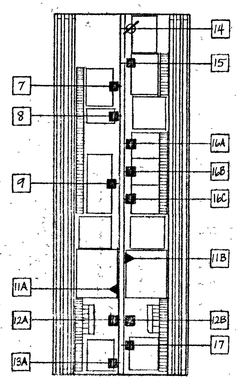
ELECTRICAL LEGEND

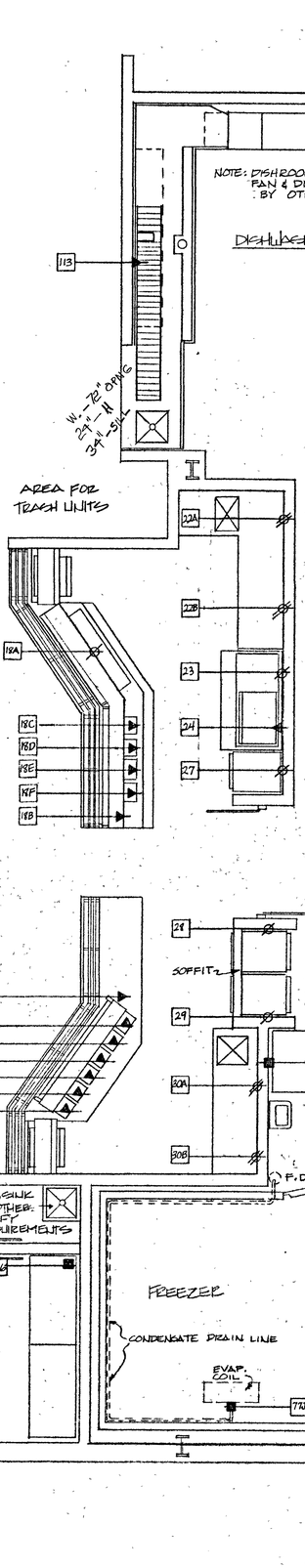
A.F.F.	ABOVE FINISHED FLOOR
AMP	AMPERES
H.P.	HORSEPOWER
J-BOX	JUNCTION BOX
K.W.	KILOWATT
S.O.	STUB-OUT
S.U.	STUB-UP
▲	DIRECT CONNECTION
⌀	DUPLEX RECEPTACLE
⌀	SINGLE RECEPTACLE
■	VERIFY ELECTRICAL REQUIREMENTS.

NOTE:
1) EXHAUST HOODS, EXHAUST SYSTEMS AND FIRE SUPPRESSION SYSTEMS ARE BY OTHERS.









LINCOLN COLLEGE
STUDENT ACTIVITIES CENTER

FOOD SERVICE FACILITY
ELECTRICAL PLAN

LADY BALTIMORE FOODS, INC.
KANSAS CITY, KANSAS

DATE: 9-7-88	PAGE 1 OF 2.	DRAWN BY: NBW
SCALE: 1/4"=1'-0"		DWG. #A-718.

ELECTRICAL SCHEDULE

1. Desert bar: existing equipment or new by others, may require 115 volt floor receptacle, (verify.)

4. 208/60/1; 2.6 KW; 13 amps; 3ft cord and NEMA 6-15P plug included. (toaster). Stub-up J-box 4" A.F.F. We recommend running flex conduit to a receptacle mounted in the countertop of the cereal bar. Verify w/manufacturer of cereal bar. Also verify with Lincoln College whether a second identical J-box should be stubbed up in the event they purchase a second toaster at a later date.

5. Salad Bar: Existing equipment or new by others, may require 115 volt floor receptacle for compressor and/or lighting. (verify).

7. 208/60/3; S.U. J-box 4" A.F.F.; (coffee makerby others—verify make, model number and electrical requirements with supplier).

8. 115/60/1; S.U. J-box 4" A.F.F. (hot chocolate machine by others—verify make, model number and electrical requirements).

9. 115/60/1; S.U. J-box 4" A.F.F. (triple milk dispenser by others—verify make, model number and electrical requirements).

11A. 115/60/1; 1.89 AMPS; S.U. J-box 4" A.F.F.; direct connection through 7/8" diameter knockout on rear panel (ice dispenser #1).

11B. 115/60/1; 1.89 AMPS: S.U. J-box 4" A.F.F.; direct connection through 7/8" diameter knockout on rear panel (ice dispenser #2).

12A. 115/60/1; S.U. J-box 4" A.F.F. (soft drink dispenser by others-#1--verify make, model number and all requirements).

12B. 115/60/1; S.U. J-box 4" A.F.F. (soft drink dispenser #2 by others--verify make, model number and all requirements).

13A. 115/60/1; S.U. J-box 4" A.F.F. (juice dispenser #1 by others—verify make, model number and all requirements).

14. Microwave oven is owned by the college. We recommend a dedicated circuit for this unit--verify make, model number and electrical requirements.

15. 115/60/1; S.U. J-box 4" A.F.F. (twin-head milk dispenser by others--verify make, model number and electrical requirements).

16A. 115/60/1; S.U. J-box 4" A.F.F. (jet-spray dispenser by others--verify all requirements).

16B. 115/60/1 S.U. J-box 4" A.F.F. (jet-spray dispenser by others—verify all requirements).

16C. 115/60/1 S.U. J-box 4" A.F.F. (jet-spray dispenser by others—verify all requirements).

17. 120/60/1 S.U. J-box 4" A.F.F.; tea brewer/dispenser by others--verify all requirements, make and model number.

18A. 115/60/1; S.U. J-box 4" A.F.F.; direct connection to refrigerated cold pan.

18B. 115/60/1; S.U. J-box 4" A.F.F.; direct connection for lights in sneeze guard.

18C. 208/60/1; 1200 watts; 5.77 amps; S.U. J-box 4" A.F.F. (hot food well).

18D. 208/60/1; 1200 watts; 5.77 amps; S.U. J-box 4" A.F.F. (hot food well).

18E. 208/60/1; 1200 watts; 5.77 amps; S.U. J-box 4" A.F.F. (hot food well).

18F. 208/60/1; 1200 watts; 5.77 amps; S.U. J-box 4" A.F.F. (hot food well).

18G. 208/60/1; 1200 watts; 5.77 amps; S.U. J-box 4" A.F.F. (hot food well).

18H. 208/60/1; 1200 watts; 5.77 amps; S.U. J-box 4" A.F.F. (hot food well).

18I. 208/60/1; 1200 watts; 5.77 amps; S.U. J-box 4" A.F.F. (hot food well).

18J. 208/60/1; 1200 watts; 5.77 amps; S.U. J-box 4" A.F.F. (hot food well).

18K. 208/60/1; 1200 watts; 5.77 amps; S.U. J-box 4" A.F.F. (hot food well).

18L. 208/60/1; 1200 watts; 5.77 amps; S.U. J-box 4" A.F.F. (hot food well).

18M. 115/60/1; S.U. J-box 4" A.F.F.; direct connection for lights in sneeze-guard.

22A. 115/60/1; stub-out J-box for duplex convenience outlet 48" A.F.F. Receptacle to be positioned horizontally.

22B. 115/60/1; S.O. J-box for duplex convenience outlet 48" A.F.F. Receptacle to be positioned horizontally.

23. S.O. J-box 30" A.F.F. for french fryer or fry warmer to be purchased later.

24. 208/60/3; 12 KW; 33.3 amps per line wire; S.O. J-box 30" A.F.F. 1 3/8" diameter holes at rear of unit for attaching conduit and making terminal block connections. (griddle)

26A, 26B, & 26C. Hood, fans and fire suppression system by others. Verify all requirements.

27. 120/60/1; ½ HP; maximum running draw is 670 watts; 7.1 AMPS. Wall outlet box min. 87" A.F.F. max. 90" A.F.F. (single-section refrigerator).

28. 120/60/1; ½ H.P.; max running draw is 670 watts; 7.1 AMPS. Wall outlet box min 90" A.F.F. (single-section pass-through refrigerator).

29. 120/60/1; 7.5 AMPS; 800 watts; wall outlet box 90" A.F.F. (pass-through hot food cabinet).

30A. 115/60/1; S.O. J-box for duplex convenience outlet 48" A.F.F. Receptacle to be positioned horizontally.

30B. 115/60/1; S.O. J-box for duplex convenience outlet 48" A.F.F. Receptacle to be positioned horizontally.

31. Ice maker by others—verify electrical requirements, make and model number.

33. 115/60/1; stub-up duplex convenience outlet 6" A.F.F. below table (waterproof).

34. 115/60/1; S.U. duplex convenience outlet 6" A.F.F. below table (waterproof).

36A. 115/60/1; 9 AMPS; 1/3 H.P.; S.O. outlet box 30" A.F.F.

36B. 115/60/1; 9 AMPS; 1/3 H.P.; S.O. Outlet box 60" A.F.F. (double-deck convection oven).

39A. 203/60/3; 8,000 watts; Nominal amps per line wire as follows: L^1 = 19.2 amps; L^2 = 33.3 amps; L^3 = 19.2 amps. 1 3/8" dia. hole at rear of unit for attaching conduit and making terminal block connections. Rough-in J-box 27" A.F.F. (grill).

39B. 203/60/3; 8,000 watts; Nominal amps per line wire as follows: L^1 = 19.2 amps; L^2 = 33.3 amps; L^3 = 19.2 amps. 1 3/8" dia. hole at rear of unit for attaching conduit and making terminal block connections. Rough-in J-box 27" A.F.F. (grill).

41. 120/60/1; 10 AMPS: cord and plug furnished with equipment. Rough-in outlet box 12" A.F.F. (fryer battery filter).

43. 115/60/1; stub-out J-box for duplex convenience outlet 42" A.F.F. Position receptacle horizontally.

46A. 208/60/3; 12KW; 34 AMPS per line wires S.O. J-box 4" A.F.F. for direct connection. Use wire suitable for at least 90°C. (tilting braising pan).

46B. 120/60/1; ½" conduit connection; 2 AMPS; S.O. J-box 4" A.F.F. (tilting braising pan).

50. 120/60/1; ½" conduit connection or equivalent. Use wire suitable for at least 90°C. Automatic compartment controls require 2 AMPS per compartment; S.O. J-box 4" A.F.F. (two-compartment steam cooker).

50A. 115/60/1; S.O. J-box for duplex convenience outlet 42" A.F.F. Position receptacle horizontally.

51. Hood and exhaust system by others—verify all requirements.

53. Fire suppression system by others—verify all requirements.

55. 115/60/1; S.U. duplex convenience outlet 12" A.F.F. (waterproof).

56. 115/60/1; S.U. duplex convenience outlet 12" A.F.F. (waterproof).

60. S.U. electrical outlet box 12" A.F.F. for present 60-quart mixer owned by college. Verify all requirements.

63. S.U. electrical outlet box 12"A.F.F. for present 30-quart mixer owned by college. Verify all requirements.

65. S.U. electrical outlet box 12" A.F.F. for donut machine either owned by college or furnished by others. Verify all requirements.

66. 120/60/1; 1600 watts; 8' cord and plug furnished with unit; S.U. electrical outlet box 12" A.F.F. (proofing cabinet).

67. S.U. electrical outlet box 12" A.F.F. for present bowl-type food cutter owned by college. Verify all requirements.

71. Ice maker by others—verify all requirements.

72. Slicer by others—verify all requirements.

76. 200-230/460/60/3; 1½ H.P.; 3.8 AMPS; rough-in J-box 12" A.F.F. (sink-mount disposer).

76A. 200-230/460/60/3; (disposer control panel).

77A. 208/60/3; 1 H.P.; single-point rough-in; 4.2 amp load for compressor (3-phase), 1.0 amp load for evaporator (1-phase). Minimum circuit ampacity = 15 AMPS. Actual outside location of remote compressors to be determined by others.(cook's cooler).

77B. Identical to #77A. (for dairy cooler).

77C. Identical to #77A. (for produce cooler).

77D. 208/60/3; 2 H.P.; single point rough-in; 8.1 amp load for compressor (3-phase; 2.4 amp load for evaporator (1-phase); minimum circuit ampacity = 15 amps. Actual outside location of remote compressors to be determined by others. (walk-in freezer).

77E. 115/60/1; 1.2 amps each for light and door heater; rough-in J-box at ceiling. (cook's cooler).

77F. Identical to #77E (for dairy cooler).

77G. Identical to #77E (for produce cooler).

77H. 115/60/1; 1.2 amps each for light and door heater; rough-in J-box at ceiling. (walk-in freezer).

77I. 115/60/1; 1.5 amps for pressure relief vent; rough-in J-box at ceiling.(walk-in freezer)

77J. An evaporator condensate drain line heater is required for low-temp walk-in freezer. Electrical service is to be run from a separate supply.

84. 110-120/60/1; 900 watts; 6' cord set with 3-prong plug included with unit; rough-in outlet box 18" A.F.F.

92. Coffee maker by others—verify electrical requirements. S.U. J-box 12" A.F.F.

93. Hot chocolate machine by others—verify electrical requirements. S.U. J-box 12" A.F.F.

94. Cash register by others—verify electrical requirements. (we recommend a dedicated circuit). S.U. J-box 12"A.F.F.

95. 115/60/1; S.U. J-box 12" A.F.F. Soft drink dispenser by others—verify electrical requirements.

97. 115/60/1; S.U. J-box 12" A.F.F. Jet Spray dispensers by others—verify electrical requirements.

98. 115/60/1; max. running draw = 975 watts at 10.8 amps. Rough-in J-box 66" A.F.F. for hardware connection. (over-under refrigerator/freezer).

99. 208/60/3; 12 KW; 33.3 nominal amps per line wire; rough-in J-box 24" A.F.F. (counter model fryer).

100. 208/60/3; 12 K.W.; 33.3 nominal amps per line wire; rough-in J-box 24" A.F.F. (counter model grill).

102&103. Hood, fans and fire suppression system by others—verify all requirements.

104. 115/60/1; 1/5 h.p.; 4.0 AMPS; rough-in outlet box 12" A.F.F. (refrigerator sandwich unit).

105. Microwave oven owned by college—verify make, model number and electrical requirements. We recommend a dedicated circuit and a receptacle 72" A.F.F.

107. 115/60/1; rough-in J-box for duplex convenience outlet 48" A.F.F. Position receptacle horizontally.

113. 208/60/3; 2H.P.; 7.4 rated amps; rough-in J-box 18" A.F.F. (disposer).

115A. 200-230/460/60/3; 3 H.P. motor; 9.4 rated amps; minimum supply circuit conductor ampacity = 15 amps. Rough-in J-box 12" A.F.F. for 3/4" dia. conduit connection on machine. (motor connection for Hobart #CRS-76 dish machine).

115B. 200/60/3; 20,000 watts; 57.8 rated amps; minimum supply conductor ampacity = 80 amps. Rough-in J-box 18" A.F.F. for 1¼" dia. conduit connection on machine. (electric heat connection for Hobart CRS-76 dish machine).

116. 208/60/3; 45 KW; rough-in J-box 6" A.F.F. for direct connection.(booster heater).

120. Washer by others—verify electrical requirements.

121. Dryer by others—verify electrical requirements.

123. 200-230/460/60/3; 1¼ H.P.; 3.8 amps; rough-in J-box 12" A.F.F. (disposer).

126. Soda system by others—verify all electrical requirements.

LINCOLN COLLEGE STUDENT ACTIVITIES CENTER	
SCALE: NONE	APPROVED BY:
DATE: 9-7-88	PAGE 2 OF 2
DRAWN BY NBW	
REVISED	
LADY BALTIMORE FOODS, INC. KANSAS CITY, KS	
FOOD SERVICE FACILITY ELECTRICAL PLAN	DRAWING NUMBER A-718.

MECHANICAL SCHEDULE

1. Dessert bar, whether existing equipment or new by others, may require floor drain. (Verify with owner)
2. Cereal bar: Verify with owner whether a floor drain is wanted as shown.
5. Salad bar, whether existing equip. or new by others, may require floor drain. (Verify with owner)

6A. Floor drain (Beneath beverage counter)

6B. Floor drain (Beneath beverage counter)

6C. Floor drain (Beneath beverage counter)

6D. Floor drain (Beneath beverage counter)

7. 1/2" C.W.; S.U. 4" A.F.F. (Coffee Maker)

8. 1/2" C.W.; S.U. 4" A.F.F. (Hot Chocolate Machine)

11A. 1/2" C.W.; S.U. 4" A.F.F. (Ice Dispenser with Water Faucet)

11B. 1/2" C.W.; S.U. 4" A.F.F. (Ice Dispenser with Water Faucet)

12A. 1/2" C.W.; S.U. 4" A.F.F. (Soft Drink Dispenser)

12B. 1/2" C.W.; S.U. 4" A.F.F. (Soft Drink Dispenser)

13. 1/2" C.W.; S.U. 4" A.F.F. ("T" water line to two juice dispensers)

17. 1/2" C.W.; S.U. 4" A.F.F. (Tea Brewer)

18A. Floor drain (For cold pan in counter)

18B. Funnel floor drain (For 4-section steam table)

18C. Funnel floor drain (For 5-section steam table)

22A. 1/2" H.W.; S.O. 18" A.F.F. (For sink)

22B. 1 1/2" Waste; S.O. 12" A.F.F. (For sink)

22C. 1/2" C.W.; S.O. 18" A.F.F. (For sink)

30A. 1/2" H.W.; S.O. 18" A.F.F. (For sink)

30B. 1 1/2" Waste; S.O. 12" A.F.F. (For sink)

30C. 1/2" C.W.; S.O. 18" A.F.F. (For sink)

31A. Floor sink (Verify requirements of present or new leased ice machine)

31B. Two 1/2" C.W. connections required if ice machine is water cooled - verify with supplier.

32A. 1/2" C.W.; S.O. 18" A.F.F. (For hand sink)

32B. 1 1/2" waste; S.O. 12" A.F.F. (For hand sink)

32C. 1/2" H.W.; S.O. 18" A.F.F. (For hand sink)

33A. 1/2" C.W.; S.U. 4" A.F.F. (For sink)

33B. 1 1/2" Waste; S.U. 4" A.F.F. (For sink)

33C. 1/2" H.W.; S.U. 4" A.F.F. (For sink)

36. Two gas connections required -- first connection 3/4" IPS gas; 9 7/8" A.F.F. --second connection 3/4" IPS gas; 42" A.F.F. (For convection oven)

37. 3/4" rear gas connection: 139,000 total BTU's. 33"A.F.F. (For gas range)

41. 1" rear gas connection 8" A.F.F.: 160,000 total BTU's. (For fryer battery)

44. 3/4" NPT gas inlet 23" A.F.F. Three-section oven: 40,000 BTU's per section; total 120,000 BTU's. 3/4" pipe manifolds provided for field assembly during installation. (For bake/roast oven.)

47A. 1/2" C.W.; S.O. 44" A.F.F. (Wash-down hose)

47B. 1/2" H.W.; S.O. 44" A.F.F. (Wash-down hose)

48A. 1/2" H.W.; S.O. 4" A.F.F. (Tilting kettle-fill faucet)

48B. 1/2" C.W.; S.O. 4" A.F.F. (Tilting kettle-fill faucet)

48C. Drain connection: Interconnecting drain tubing furnished with equipment to run to floor sink below Item #50. No rough-in required. (For tilting kettle)

48D. 3/4" I.P.S. steam supply connection. To be interconnected to steam boiler in Item #50 in the field by the appropriate trade.

49A. 1/2" H.W.; S.O. 4" A.F.F. (To connect to kettle fill faucet)

49B. 1/2" C.W.; S.O. 4" A.F.F. (To connect to kettle fill faucet)

49C. 3/4" I.P.S. steam supply connection. To be interconnected to boiler in Item #50 in the field by the appropriate trade.

49D. Drain connection: Interconnecting drain tubing furnished with equipment to run to floor sink below Item #50. No rough-in required. (For 10-gallon kettle)

49E. 1/2" H.W.; S.O. 4" A.F.F. (To connect to kettle fill faucet)

49F. 1/2" C.W.; S.O. 4" A.F.F. (To connect to kettle fill faucet)

49G. 3/4" I.P.S. steam supply connection. To be interconnected in the field by the appropriate trade.

49H. Drain connection: Interconnecting drain tubing furnished with equipment to run to floor sink below Item #50. No rough-in required. (For 6-gallon kettle)

50A. 1" I.P.S. gas connection 8" A.F.F., 250,000 BTU. (Steamer)

50B. 1/2" H.W. to connect to steam generator. S.O. 4" A.F.F. Max. water pressure: 50 PSI; Min. water pressure 25 PSI. (Steamer)

50C. 1/2" C.W. to connect to condenser. S.O. 4" A.F.F. Max. water pressure: 50 PSI; Min. water pressure 25 PSI. (Steamer)

50D. Drain connection: Pipe full 2" I.P.S. to Zurn #Z-3171 funnel drain, 4"x4"x4" floor sink or equal. Do not make solid connection to floor drain. (Steamer)

56A. 1/2" H.W.; S.U. 4" A.F.F. (Sink)

56B. 1 1/2" Waste; S.U. 4" A.F.F. (Sink)

56C. 1/2" C.W.; S.U. 4" A.F.F. (Sink)

59A. 1/2" H.W.: S.O. 18" A.F.F. (Hand sink)

59B. 1 1/2" Waste; S.O. 12" A.F.F. (Hand sink)

59C. 1/2" C.W.; S.O. 18" A.F.F. (Hand sink)

74A. 1/2" H.W.; S.O. 18" A.F.F. (Veg.-Prep Sink)

74B. 1 1/2" Waste; S.O. 12" A.F.F. (Veg.-Prep Sink)

74C. 1/2" C.W.; S.O. 18" A.F.F. (Veg.-Prep Sink)

76A. 1/2" C.W.; S.O. 18" A.F.F. (For 1 1/4 h.p. disposer)

76B. 1 1/2" Waste; S.O. 8" A.F.F. (For 1 1/4 h.p. disposer)

77A. Floor drain -- condensate drain tubing to be run from evap. coil inside freezer to floor drain by appropriate trade.
Note: Electrical heater tape will be required on drain tubing to prevent condensate from freezing. To be furn. and installed by appropriate trade.

77B. Floor drain -- condensate drain tubing from evap. coils inside cook's cooler and dairy cooler to be run to floor drain by appropriate trade.

77C. Floor drain -- condensate drain tubing from evap. coil inside produce cooler to be run to floor drain by appropriate trade.

92. 1/2" C.W.; S.U. 4" A.F.F. (Coffee Maker)

93. 1/2" C.W.; S.U. 4" A.F.F. (Hot chocolate machine)

95A. 1/2" C.W.; S.U. 4" A.F.F. (Soft drink dispenser)

95B. Floor drain.

107A. 1/2" C.W.; S.O.: 18" A.F.F. (Sink)

107B. 1 1/2" Waste; S.O. 12" A.F.F. (Sink)

107C. 1/2" H.W.; S.O. 18" A.F.F. (Sink)

110A. 1/2" H.W.; S.O. 18" A.F.F. (Soak Sink)

110B. 1 1/2" Waste; S.O. 12" A.F.F. (Soak Sink)

110C. 1/2" C.W.; S.O. 18" A.F.F. (Soak Sink)

112A. 1/2" C.W.; S.O. 24" A.F.F. (Water Inlet for disposer trough)

112B. 1/2" C.W.; S.O. 24" A.F.F. (Water Inlet for disposer trough)

112C. Floor drain.

112D. Floor drain.

113. 3" Waste; S.O. 10" A.F.F. (Disposer waste line)

115A. 3/4" FPT H.W. connection 23" A.F.F. (180°F. water line from booster heater to this connection) (Dish Machine)

115B. 1/2" FPT H.W. connection 16 1/8" A.F.F. (140°F. building water) (Dish Machine)

115C. 2" NPT Drain connection - Check local codes to determine whether solid connection to floor drain is permissible or if funnel drain is preferable.

116A. 3/4" IPS 140°F. H.W. connection 22 11/16" A.F.F. for T/P relief valve (Booster Heater)

116B. 3/4" IPS 180°F H.W. outlet 6" A.F.F. for connection to final rinse supply on dish machine (Booster Heater)

116C. Floor drain.

118A. 1/2" C.W.; S.O. 18" A.F.F. (Supply line to mixing valve for hose reel #1. Mixing valve to be mounted just below dish table top.

118B. 1/2" H.W.; S.O. 18" A.F.F. (Supply line to mixing valve for hose reel #1)

118C. Stub-out empty (not live) mixed water line 18" A.F.F. and again at 78" A.F.F. (Hose reel No. 1)

118D. 1/2" C.W.; S.O. 41" A.F.F. (Supply line to mixing valve for hose reel #2)

118E. 1/2" H.W.; S.O. 41" A.F.F. (Supply line to mixing valve for hose reel #2)

118F. Stub-out empty (not live) mixed water line 18" A.F.F. and again at 78" A.F.F. (Hose reel No. 2)

119A. 1/2" H.W.; S.O. 18"A.F.F. (Hand sink)

119B. 1 1/2" Waste; S.O. 12" A.F.F. (Hand sink)

119C. 1/2" C.W.; S.O. 18" A.F.F. (Hand sink)

120. Washer by others - Verify any connections

121. Dryer by others - Verify any connections

122A. 1/2" H.W.; S.O. 18" A.F.F. (Pot Sink Faucet #1)

122B. 1/2" C.W.; S.O. 18" A.F.F. (Pot Sink Faucet #1)

122C. 1/2" H.W.; S.O. 18" A.F.F. (Pot Sink Faucet #2)

122D. 1/2" C.W.; S.O. 18" A.F.F. (Pot Sink Faucet #2)

122E. 2" waste connection approx. 20" A.F.F. Manifold 3 sink drains together. State and local codes may require the three sinks drain into a grease tray ahead of the building drain line. Verify.

123A. 1/2" C.W.; S.O. 18" A.F.F. (Disposer Cone)

123B. 2" Waste connection; S.O. 10" A.F.F. (Disposer)

124. 1/2" H.W.; S.O. 24" A.F.F. (Overhead spray faucet)

125. 1/2" C.W.; S.O. 24" A.F.F. (Overhead spray faucet)

126. Verify with soda system supplier the mechanical requirements of their system.

128. Form 15" wide x 11'-6" long trench, approx. 4" - 6" deep, in floor. Pitch the bottom of the trench to a single floor drain, either centered along the length or at the end of the trench. S/S floor grate will be furnished by us.

96. Floor drain for condensate. Drain outlet at center of back at bottom. (Over- under refrig./freezer)

LINCOLN COLLEGE
STUDENT ACTIVITIES CENTER

SCALE: NONE	APPROVED BY:	DRAWN BY NBW
DATE: 8-12-88		REVISED 9-12-87 Item #93

LADY BALTIMORE FOODS, INC.
KANSAS CITY, KANSAS

MECHANICAL PLAN SCHEDULE — DRAWING NUMBER A-714 PAGE 2 OF 2

DISHWASHING

AREA FOR TRASH RECEPTACLES

VERIFY THE NEED FOR GR. TRAP — AND VERIFY SPACE REQUIREMENTS FOR THE PROPER MODEL. (BY MECH. CONTR.)

GREASE TRAP

OFFICE

CATERING STORAGE

ITEM 11 ICE MAKER BY OTHERS. VERIFY C.W. AND DRAIN REQUIREMENTS.

FLOOR SINK RECOMMENDED

WOMEN

MEN

7½" WALL

5-8 H₂O COL W/ REG.

10,000 BTU

BELOW 14" H₂O COL W/ REG.

*NOTE: WE ARE ALLOWING FOR THE STEM EQUIPMENT TO STAND 6" AWAY FROM THE BACK WALL.

*(128) NOTE: FLOOR TRENCH TO BEGIN 42" AWAY FROM BACKWALL.

JAN. SINK BY OTHERS VERIFY REQUIREMENTS.

(77A) NOTE: IT IS POSSIBLE THAT #31A, FLOOR SINK FOR ICE MAKER COULD BE USED FOR THE FREEZER CONDENSATE IN LIEU OF THIS SEPARATE FLR. DRN.; HOWEVER IT MUST BE UNDERSTOOD THAT THE DRAIN TUBING WOULD BE EXPOSED UNTIL IT REACHES THAT FLR. SINK.

FREEZER

COOK'S COOLER

DAIRY COOLER

PRODUCE COOLER

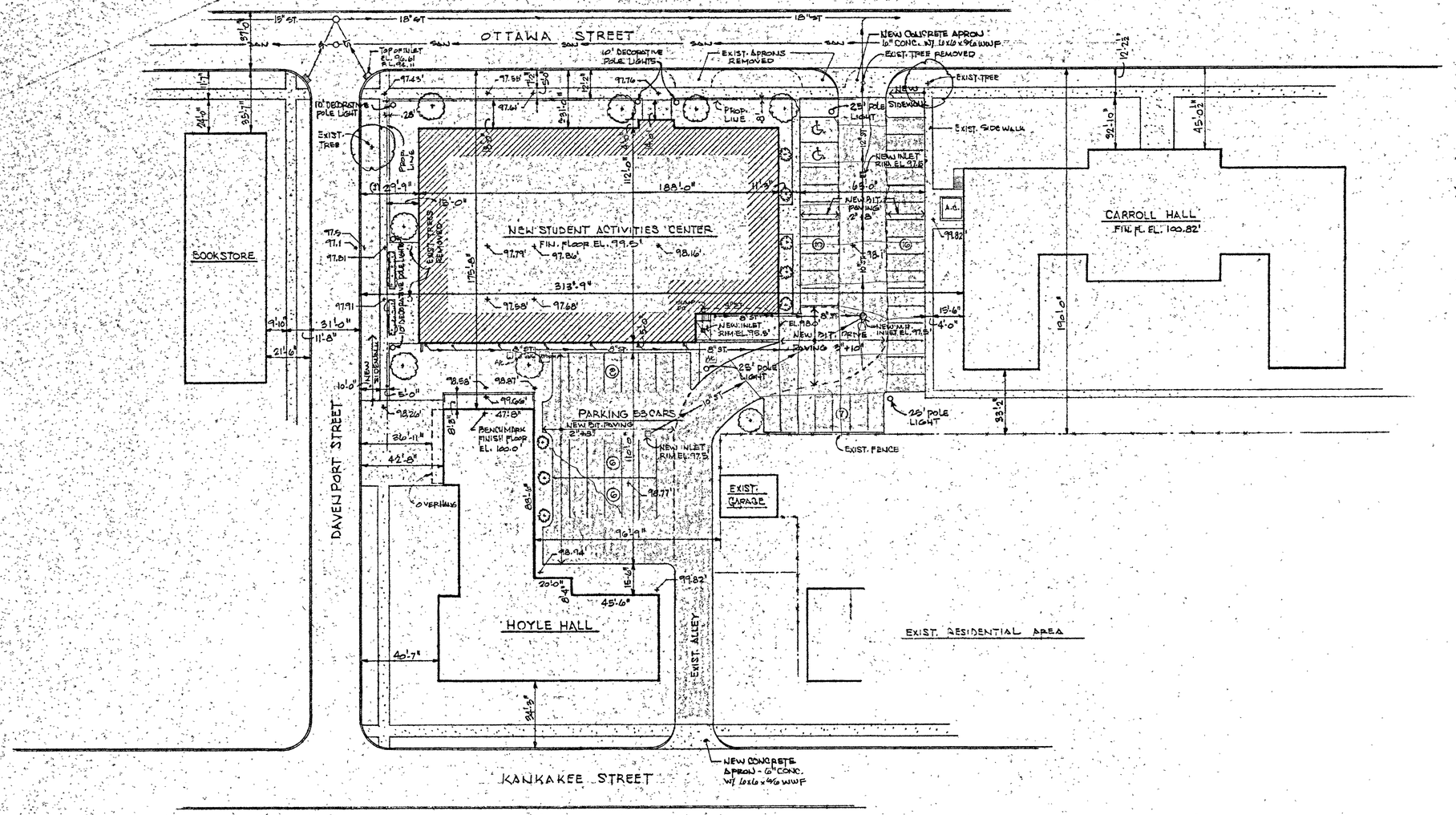
DRY STORAGE ROOM

72" 69½" 14" 26" 9'-0" 7'-4" 35'-6" 16'-0" 7'-7" 6'-8" 14'-9" 19'-0" 20'-6" 15'-0" 15'-0" 15'-0" 10'-6" 4'-11" 42"* 15" 87" 20'-8" 20" 18" 16" 54" CAB. WIDTH 20'-0" CAB. LENGTH

LINCOLN COLLEGE
STUDENT ACTIVITIES CENTER

FOOD SERVICE FACILITY
MECHANICAL PLAN

LADY BALTIMORE FOODS, INC.
KANSAS CITY, KANSAS



SITE PLAN

SCALE: 1"=30'-0"

LEGEND

98.0 EXIST. SPOT ELEVATION

98.0 NEW SPOT ELEVATION

PLAN NORTH

TRUE NORTH

drawn by: RCB

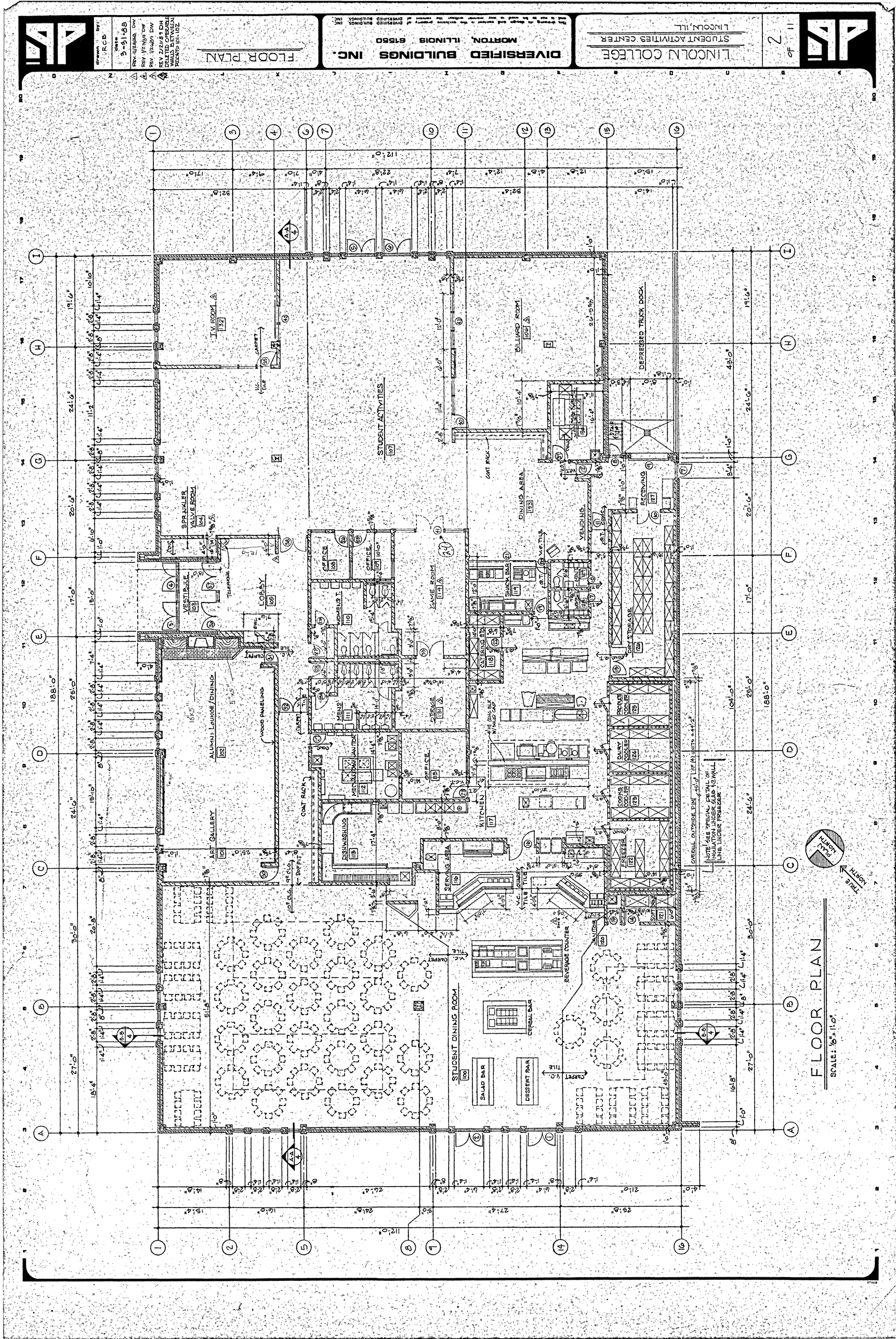
date 3-31-88

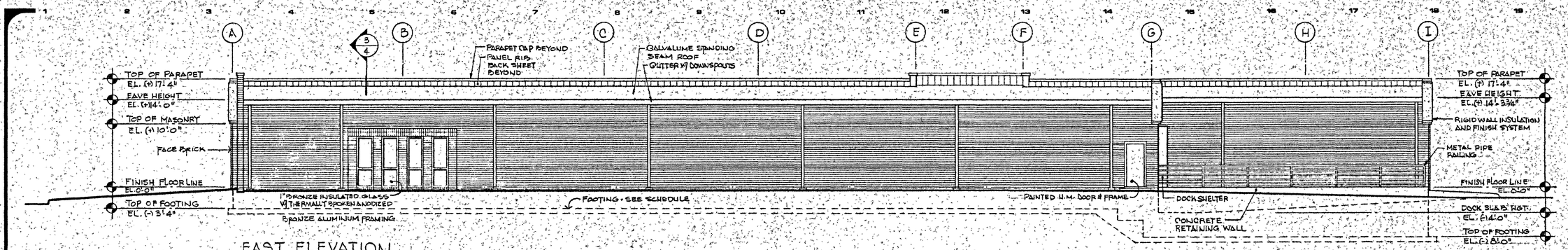
SITE PLAN

DIVERSIFIED BUILDINGS INC.
MORTON, ILLINOIS 61550

LINCOLN COLLEGE
STUDENT ACTIVITIES CENTER
LINCOLN, ILL.

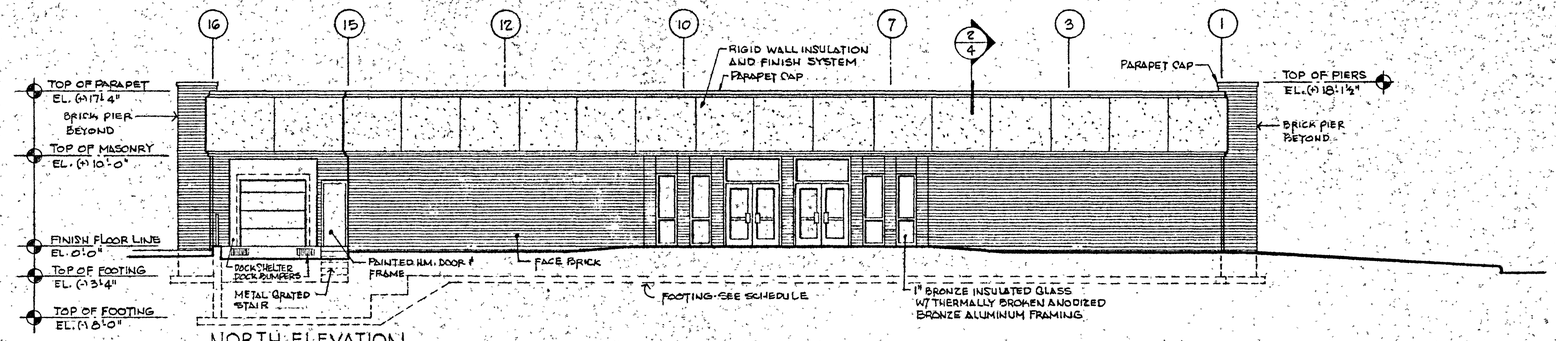
1 OF 11


LINCOLN COLLEGE
STUDENT ACTIVITIES CENTER
LINCOLN, ILL.
2 OF 11
DIVERSIFIED BUILDINGS INC.
MORTON, ILLINOIS 61550
drawn by: R.C.B.
date: 3-31-88
Rev. 4/12/88 DW
Rev. 4/26/88 DW
Rev. 5/2/88 DW
FLOOR PLAN
STUDENT ACTIVITIES
DINING AREA
KITCHEN
STUDENT DINING ROOM
BILLIARD ROOM
GAME ROOM
ALUMNI LOUNGE/DINING
LOBBY
OFFICE
MEN'S
WOMEN'S
SERVING AREA
SALAD BAR
DESSERT BAR
CEREAL BAR
BEVERAGE COUNTER
DRY STORAGE
RECEIVING
VENDING
ART GALLERY
DEPRESSED TRUCK DOCK
FLOOR PLAN
SCALE: 1/8"=1'-0"
TRUE NORTH
NORTH



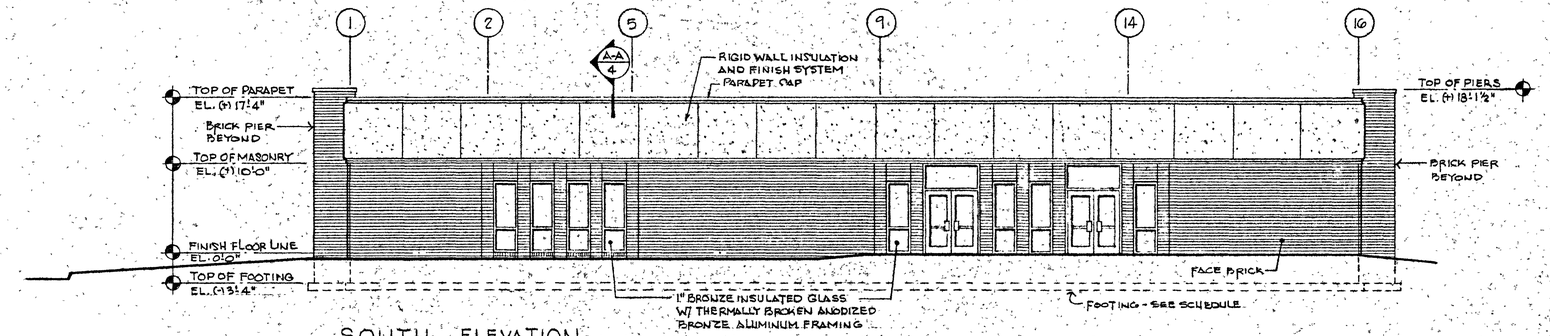
EAST ELEVATION

SCALE: 1/8"=1'-0"



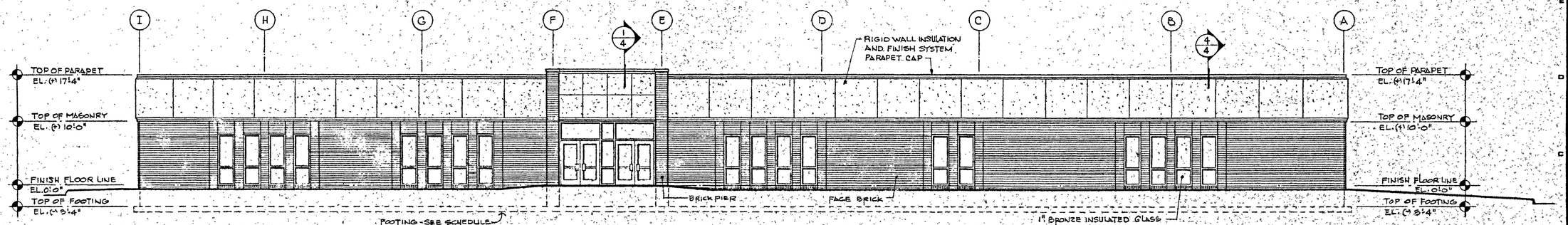
NORTH ELEVATION

SCALE: 1/8"=1'-0"



SOUTH ELEVATION

SCALE: 1/8"=1'-0"



WEST ELEVATION

SCALE: 1/8"=1'-0"

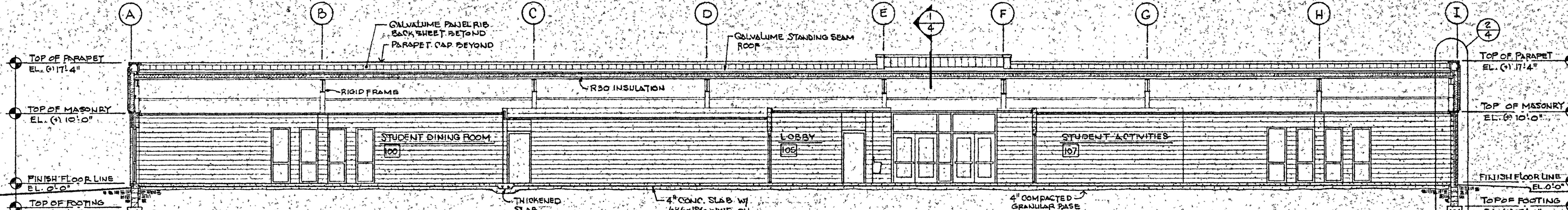
drawn by: RCB

date: 3-31-88

BUILDING ELEVATIONS

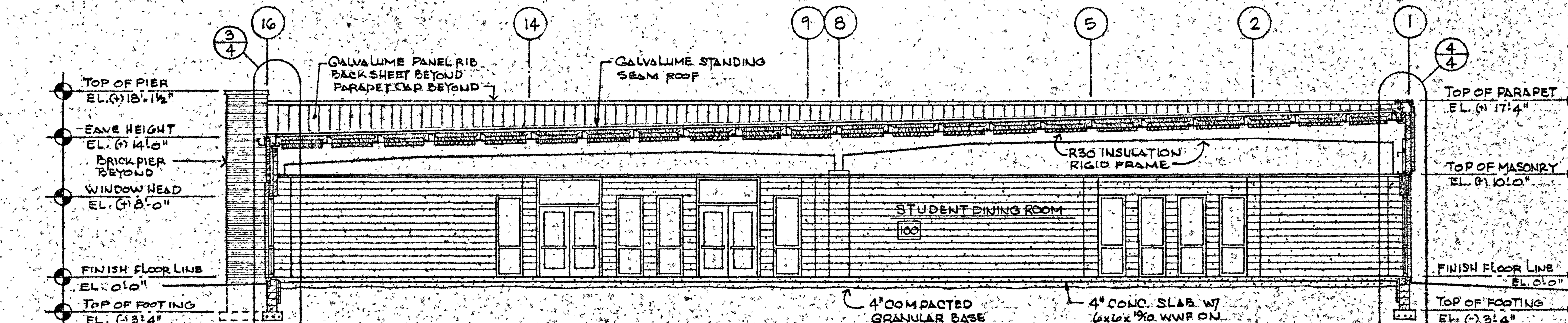
DIVERSIFIED BUILDINGS INC.
MORTON, ILLINOIS 61550

LINCOLN COLLEGE
STUDENT ACTIVITIES CENTER
LINCOLN, ILL.



BUILDING SECTION A-A

SCALE: 1/8" = 1'-0"



BUILDING SECTION B-B

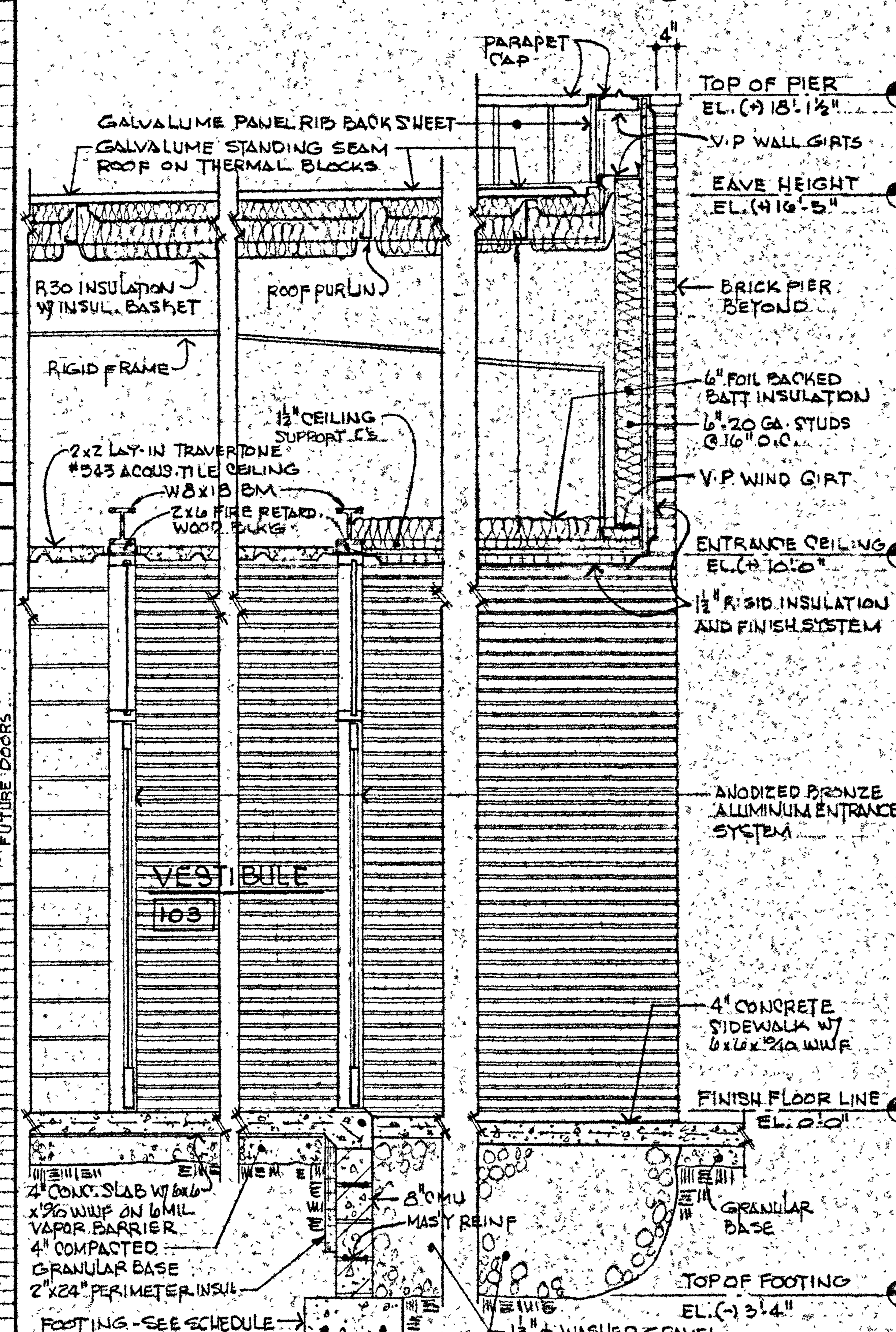
SCALE: 1/8" = 1'-0"

ROOM FINISH SCHEDULE

No.	ROOM NAME	WALL TYPE: CONCRETE BLOCK	WALL TYPE: BRICK	WALL TYPE: WOOD PANELING	WALL TYPE: METAL	WALL TYPE:	WALL FINISH: UNFINISHED	WALL FINISH: MANUF. FINISH	WALL FINISH: 2 COATS EPOXY PAINT OVER 1 COAT BLK. FILLER	WALL FINISH: 2 COATS SEMI-GLOSS PT. OVER 1 COAT BLK. FILLER	WALL FINISH:	WALL FINISH:	CEILING TYPE: 2x4 ACOUS. TILE 1-WAY FIS.	CEILING TYPE: 2x4 ARMSTRONG CERAGUARD	CEILING TYPE: 2x2 ARMSTRONG TRAVERTONE	CEILING TYPE: DRY WALL SOFFIT	CEILING TYPE: METAL	CEILING TYPE: EXPOSED STRUCTURE	CEILING FINISH: MANUF. FINISH	CEILING FINISH: 2 COATS SEMI-GLOSS PAINT	CEILING FINISH: 2x4 VINYL COVER GYP BD	CEILING FINISH:	CEILING HEIGHT	FLOORING: VINYL TILE W/ VINYL COVE BASE	FLOORING: CARPET W/ VINYL STRAIGHT BASE	FLOORING: QUARRY TILE W/ 8" Q.T. BASE	FLOORING: SEALED CONCRETE	FLOORING: BRICK HEARTH	FLOORING:
100	STUDENT DINING RM	●								●			●						●				9'-11"	●	●				
101	ART GALLERY			●				●							●				●				9'-6"		●				
102	ALUMNI LOUNGE/DINING		●	●				●							●				●				9'-6"		●			●	
103	VESTIBULE		●					●							●				●				10'-0"	●					
104	SPRINKLER VALVE RM	●					●						●						●				9'-6"				●		
105	LOBBY	●								●					●				●				10'-0"	●					
106 (4)	BILLIARD ROOM	●	●							●			●						●				9'-11"		●				●
107	STUDENT ACTIVITIES	●								●			●						●				9'-11"	●					
108	OFFICE	●								●			●						●				8'-0"		●				
109	OFFICE	●								●			●						●				8'-0"		●				
110	WOMENS T.	●							●				●						●				9'-0"	●					
111	MENS T.	●							●				●										9'-0"	●					
112	MECHANICAL/JANITOR	●					●											●	●								●		
113	DISHWASHING	●							●					●					●				10'-0"			●			
114	GAME ROOM	●								●			●						●				9'-11"		●				
115	OFFICE	●								●			●						●				9'-0"	●					
116	SERVING AREA	●							●					●		●			●	●			9'-0"			●			
117	KITCHEN	●							●					●					●				10'-0"			●			
118	CATERING STORAGE	●							●					●					●				9'-0"	●					
119	SNACK BAR	●							●					●		●			●	●			9'-0"			●			
120	JANITOR	●							●				●						●				9'-0"	●					
121	SOFT DRINK	●							●				●						●				9'-0"	●					
122	FREEZER				●			●									●		●								●		
123	COOKS COOLER				●			●									●		●								●		
124	DIARY COOLER				●			●									●		●								●		
125	PRODUCE COOLER				●			●									●		●								●		
126	DRY STORAGE	●								●				●					●				10'-0"				●		
127	RECEIVING	●								●			●						●				10'-0"				●		
128	WOMEN T.	●							●					●					●				8'-0"	●					
129	MEN T.	●							●					●					●				8'-0"	●					
130	JANITOR/MECHANICAL	●					●											●									●		
131	STORAGE	●							●				●						●				9'-6"	●					
132	T.V. ROOM	●							●				●						●				9'-11" (4)		●				

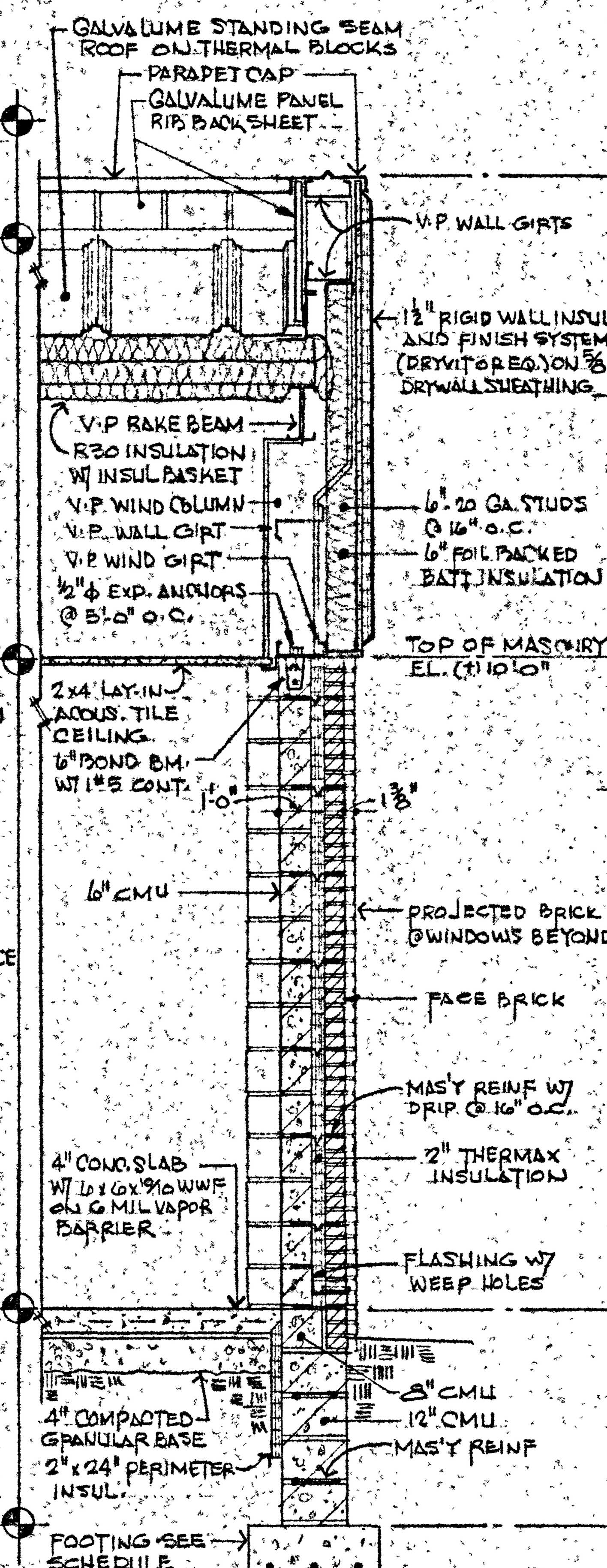
DOOR AND HARDWARE SCHEDULE

DOOR NUMBER	SIZE: SINGLE DOOR	SIZE: PAIR OF DOORS	SIZE: WIDTH OF EACH LEAF (FEET)	SIZE: HEIGHT (FEET)	DOOR MAT'L: ALUMINUM	DOOR MAT'L: HOLLOW METAL	DOOR MAT'L: SOLID CORE WOOD	DOOR FINISH: BRONZE	DOOR FINISH: PAINT	DOOR FINISH: STAIN & VARNISH	DOOR: TYPE	FRAME MAT'L: ALUMINUM	FRAME MAT'L: HOLLOW METAL	FRAME MAT'L: WOOD	FRAME FINISH: BRONZE	FRAME FINISH: PAINT	FRAME FINISH: STAIN & VARNISH	FRAME: TYPE	HARDWARE: 1½ PR. BUTTS PER LEAF	HARDWARE: PUSH & PULL PLATES	LOCK: PANIC EXIT DEVICE W/ LOCK	LOCK: ALL PURPOSE LOCK	LOCK: STOREROOM LOCK	LOCK: CLASSROOM LOCK	LOCK: DEAD BOLT LOCK	CLOSER	KICK PLATES	WALL MOUNTED DOOR STOP	ASTRAGAL	THRESHOLD	WEATHERSTRIPPING	DOOR SWEEP	REMARKS: LABELED DOOR	REMARKS: INSULATED DOOR	REMARKS: 4" THICK FRAME @ DOOR HEAD	REMARKS: OVERHEAD DOOR	REMARKS: MALL DOOR	REMARKS: FUTURE DOORS
1		●	3	7	●			●			B	●			●				●		●					●			●	●	●	●						
2		●	3	7	●			●			B	●			●				●		●					●			●	●	●	●						
3		●	3	7	●			●			B	●			●				●		●					●			●	●	●	●						
4		●	3	7	●			●			B	●			●				●		●					●			●	●	●	●						
5		●	3	7	●			●			B	●			●				●		●					●			●	●	●	●						
6		●	3	7	●			●			B	●			●				●		●					●			●	●	●	●						
7	●		3	7		●			●		A		●			●		1	●		●					●	●			●	●	●		●	●			
8	●		2'-8"	7		●			●		A		●			●		1	●		●					●	●	●		●	●	●		●	●			
9			8	8																																●		
10		●	2'-6"	7		●			●		D		●			●		2	●				●			●	●		●				B	B	●			
11	●		3'-4"	7		●			●		A		●			●		1	●	●					●	●	●	●							●			
12	●		3	7			●			●	A		●			●		1	●		●					●		●										
13		●	3	7		●			●		A		●			●		2	●				●			●	●						B		●			
14	●		3	7			●			●	A		●			●		1	●				●					●										
15	●		3	7			●			●	A		●			●		1	●				●					●										
16		●	3	7			●			●	A		●			●		2	●	●					●	●	●											
17	●		2'-8"	7			●			●	A		●			●		1	●	●					●	●	●	●										
18	●		2'-8"	7			●			●	A		●			●		1	●	●					●	●	●	●										
19	●		2'-8"	7			●			●	A		●			●		1	●	●					●	●	●	●										
20	●		3	7			●			●	F		●			●		1	●	●					●	●	●	●										
21			17	[illegible]																																	●	
22	●		3	7			●			●	A		●			●		1	●	●					●	●	●											
23	●		3	7			●			●	C		●			●		1	●			●						●										
24	●		3	7			●			●	D		●			●		3	●					●			●	●										
25	●		3	7			●			●	A		●			●		1	●			●						●										
26	●		3	7			●			●	A		●			●		1	●			●						●										
27 & 27A (1)	●		3	7			●			●	A		●			●		1	●	●					●	●	●	●										
28 & 28A	●		3	7			●			●	A		●			●		1	●	●					●	●	●	●										
29	●		3	7		●			●		A		●			●		1	●				●			●		●					B					
30	●		3	7			●			●	A		●			●		1	●					●		●												
31	●		3	7			●			●	A		●			●		1	●					●		●												
32		●	3	7			●			●	D		●			●		2	●		●					●	●	●	●									
33		●	3	7		●			●		A		●			●		2	●				●			●	●		●				B					
34	●		3	7			●			●	A		●			●		1	●				●					●										
35	●		3	7			●			●	D		●			●		4	●					●			●	●										
36		●	3	7	●			●			B	●			●			2	●	●						●												
37		●	3	7	●			●			B	●			●			2	●	●						●												
38		●	3	7			●			●	D		●			●		2	●		●					●	●	●	●									
39	●		3	7		●			●		A		●			●		1	●				●			●		●					B					
40	●		3	7			●			●	D		●			●		4	●					●			●	●										
41													●			●		6																				●
42													●			●		8																				
43 (3)	●												●			●		9																				



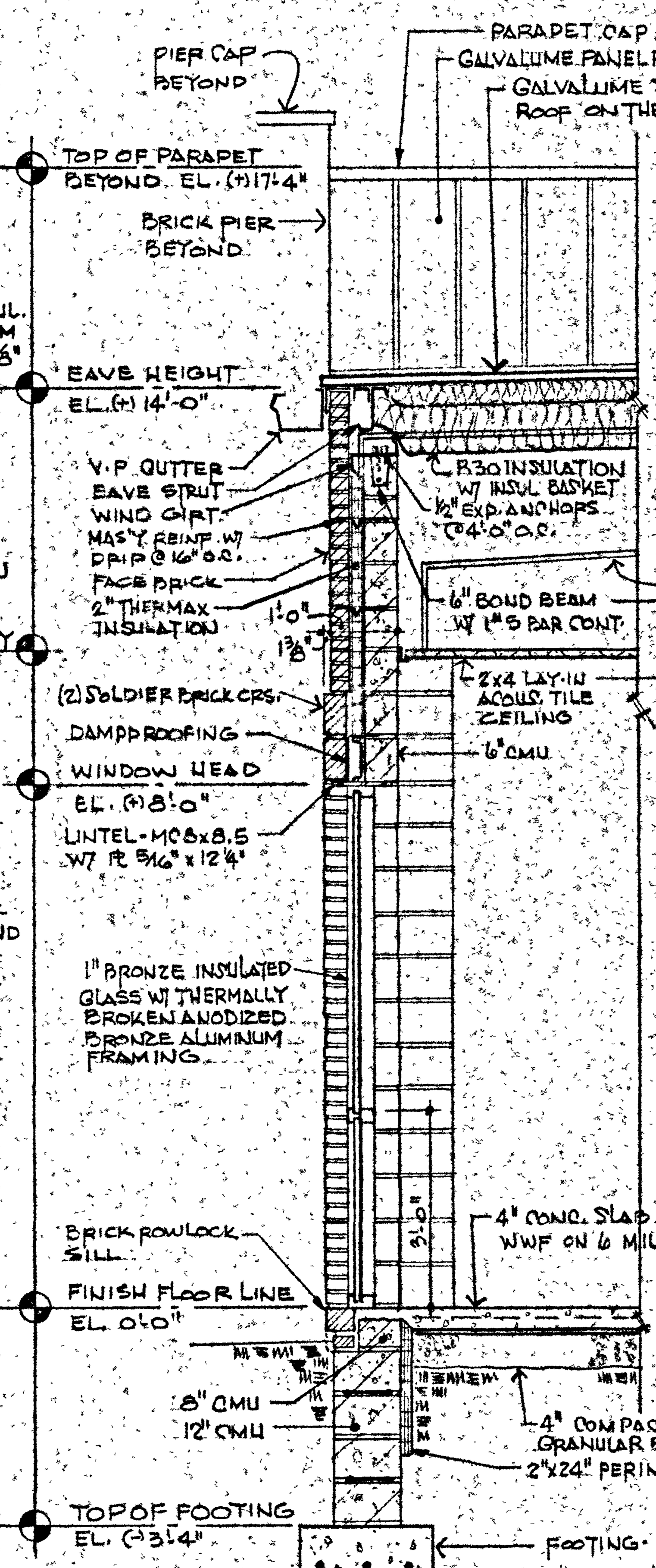
SECTION 1

SCALE: 1/2" = 1'-0"



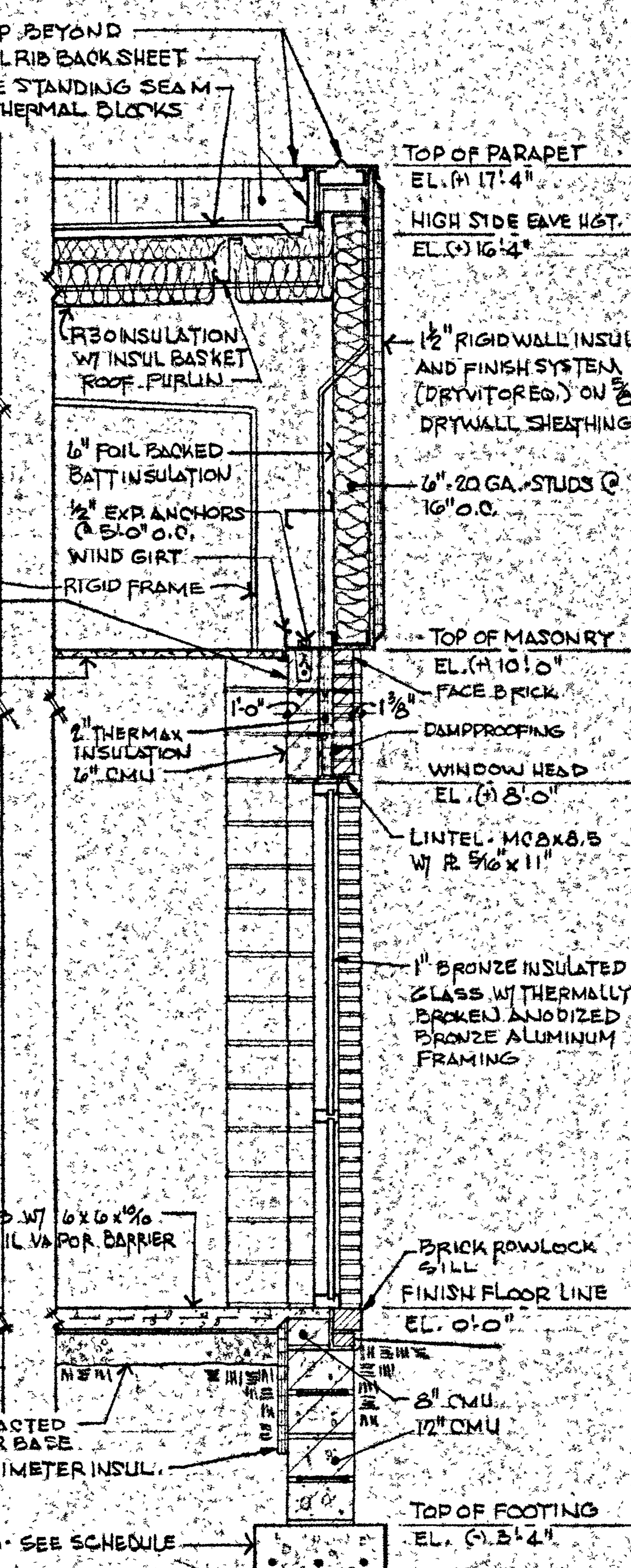
SECTION 2

SCALE: 1/2" = 1'-0"



SECTION 3

SCALE: 1/2" = 1'-0"



SECTION 4

SCALE: 1/2" = 1'-0"

DOOR TYPES

FRAME TYPES

drawn by: RCB

date: 3-31-88

Revisions: 1/12/89, 3/10/89

BUILDING SECTIONS, WALL SECTIONS & SCHEDULES

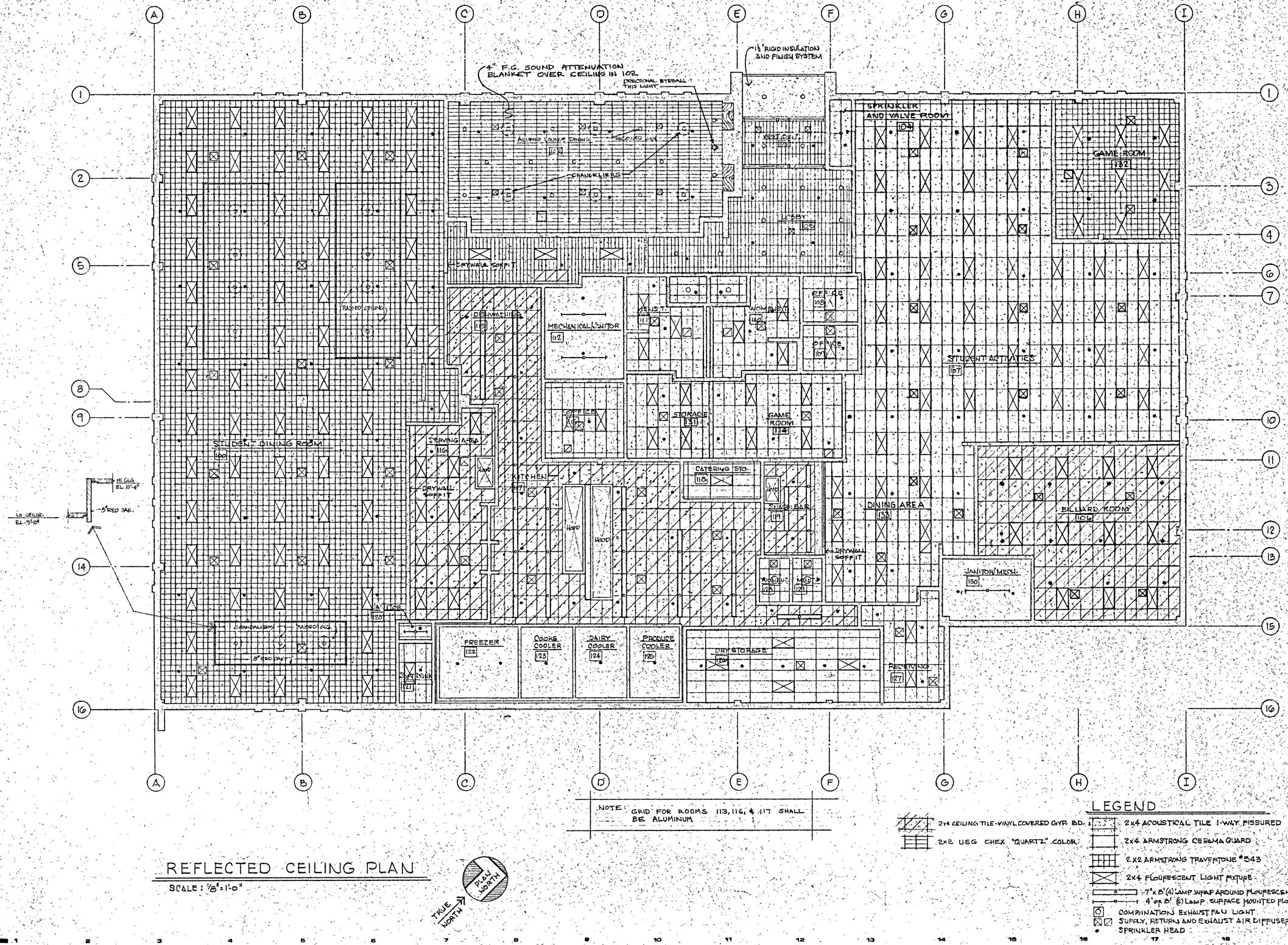
DIVERSIFIED BUILDINGS INC.

MORTON, ILLINOIS 61550

LINCOLN COLLEGE

STUDENT ACTIVITIES CENTER

LINCOLN, ILL.



REFLECTED CEILING PLAN

SCALE: 1/8"=1'-0"

drawn by: RCB

date 5-31-88

REFLECTED CEILING PLAN

△ REVISED BILLIARD ROOM & TV ROOM. 7/3/89
△ DELETED OPERABLE WALLS BETWEEN ROOMS 104-107 7/21/89
△ 5-1-89 REVISED

DIVERSIFIED BUILDINGS INC.
MORTON, ILLINOIS 61550

LINCOLN COLLEGE
STUDENT ACTIVITIES CENTER
LINCOLN, ILL.

5 OF 11

FOUNDATION PLAN

SCALE: 1/8" = 1'-0"

FOOTING SCHEDULE			
TYPE	SIZE	THICKNESS	REINFORCING
W-1	2'-0" WIDE	8"	3 #5 BARS CONT.
W-2	3'-0 WIDE	12"	6 #5 BARS CONT.
W-3	4'-0" WIDE	12"	5 #5 BARS CONT.
P-1	3'-0"x3'-0"	12"	3 #5 BARS E.W.
P-2	3'-6"x3'-6"	12"	4 #5 BARS E.W.
P-3	4'-0"x4'-0"	12"	4 #5 BARS E.W.
P-4	4'-6"x4'-6"	12"	5 #5 BARS E.W.
P-5	5'-0"x5'-6"	12"	5 #5 BARS E.W.
P-6	6'-6"x6'-6"	13"	7 #5 BARS E.W.
P-7	7'-0"x7'-0"	14"	7 #5 BARS E.W.
P-8	8'-0"x8'-0"	16"	7 #6 BARS E.W.
P-9	5'-6"x6'-6"	13"	6 #5 BARS E.W.

GENERAL NOTES:

1. ALL FOOTING ELEVATIONS ARE WITH RESPECT TO TOP OF FOOTINGS AND FINISH FLOOR EL. 0'-0"
2. ALL CONCRETE TO BE 3500 PSI, EXCEPT WALLS 4000
3. DESIGN NET ALLOWABLE SOIL BEARING PRESSURE = 1000 PSF
4. ALL FOOTINGS TO BE TRENCH FORMED

DIVERSIFIED BUILDINGS INC.
MORTON, ILLINOIS 61550

This drawing is the property of DIVERSIFIED BUILDINGS, INC. and is not to be used in any manner without the consent of DIVERSIFIED BUILDINGS, INC.

drawn by: RDB
date: 12-22-86
2-31-88

LINCOLN COLLEGE
STUDENT ACTIVITIES CENTER
LINCOLN, ILL.

FOUNDATION PLAN

6 OF 11

drawn by: RCB

date: 3-31-88

H.V.A.C. FLOOR PLAN

△ REVISED BILLIARD ROOM & TV ROOM 2/3/89
△ DELETED OPERABLE WALLS BETWEEN RMS. 101-102 2-21-89

DIVERSIFIED BUILDINGS INC.
MORTON, ILLINOIS 61550

LINCOLN COLLEGE
STUDENT ACTIVITIES CENTER
LINCOLN, ILL.

7 OF 11

ARCHITECT

H.V.A.C. FLOOR PLAN

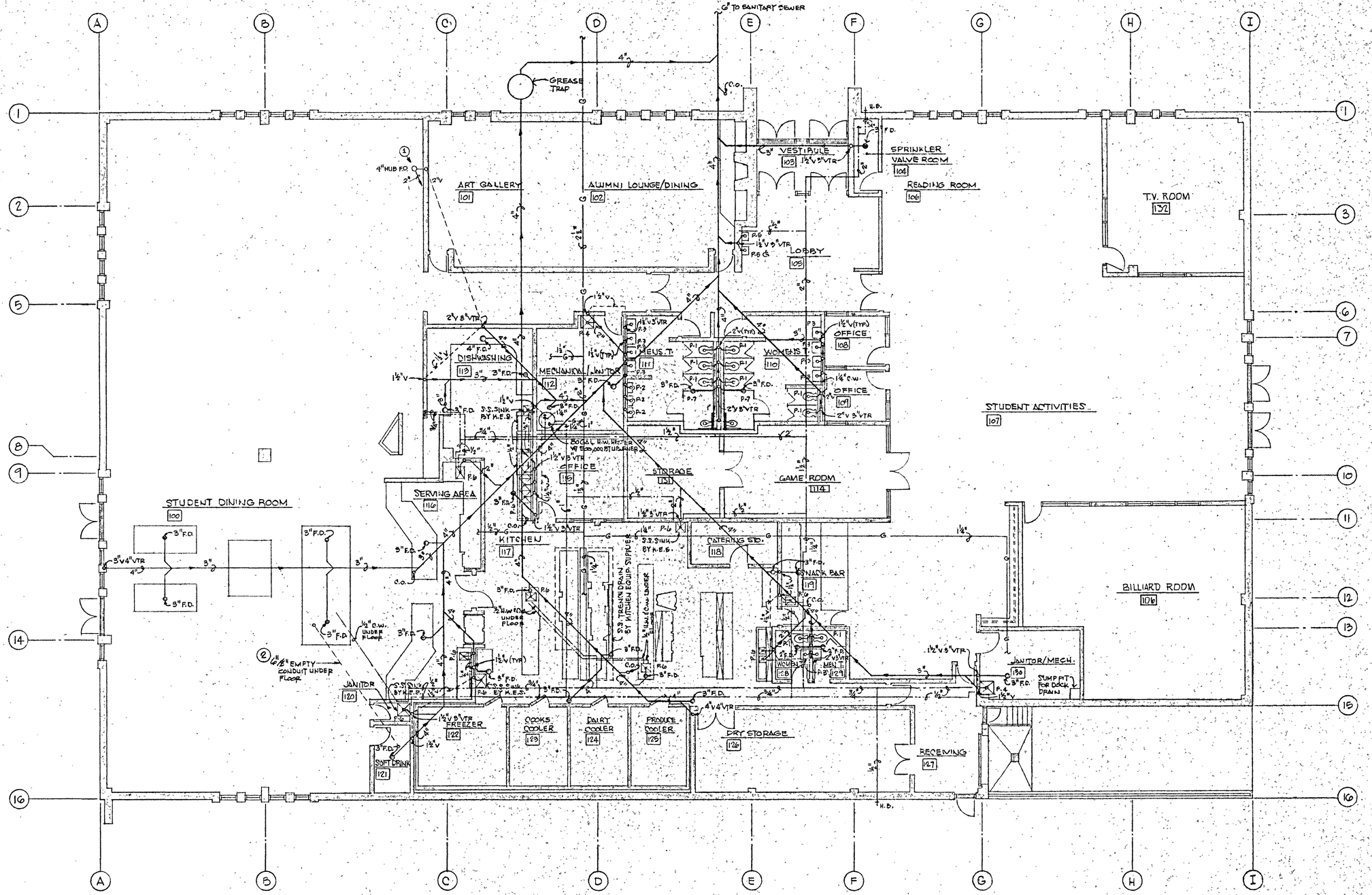
SCALE: 1/8" = 1'-0"
NOTE: ALL DUCT SIZES ARE INSIDE DIMENSIONS ADD 2" FOR OUTSIDE DIMENSIONS

PLAN NORTH
TRUE NORTH

LEGEND

- ⊠ 4-WAY SUPPLY AIR DIFFUSER
- ⧄ RETURN AIR DIFFUSER
- ⊠ EXHAUST FAN DIFFUSER
- Ⓣ NIGHT SET-BACK THERMOSTAT

NOTE: ALL SPRINKLER PIPE RUN @ 10'-9" ELEV. OF FINISH FLOOR



PLUMBING FLOOR PLAN

SCALE: 1/8"=1'-0"

TRUE NORTH / PLAN NORTH

LEGEND

- SANITARY SEWER
- COLD WATER
- HOT WATER
- GAS

GENERAL NOTES:

1. ALL FIXTURES TO BE VENTED ACCORDING TO THE ILLINOIS STATE PLUMBING CODE 1983 EDITION W/ 1985 REVISION
2. ALL HOT AND COLD WATER PIPE IS INSULATED EXCEPT WHERE CONCEALED IN WALLS
3. ALL WASTE AND VENT PIPING IS SCHEDULE 40 PVC.
4. ALL HOT AND COLD WATER PIPING IS 'L' COPPER ABOVE GRADE AND 'K' COPPER BELOW GRADE.

PLUMBING FIXTURE SCHEDULE

PLAN MARK		H.W.	C.W.	WASTE	VENT	REMARKS
P-1	W.C.	-	1"	4"	2"	W.C. FLUSH VALVE
P-2	URINAL	-	¾"	2"	1½"	STD. URINAL FLUSH VALVE
P-3	LAV.	½"	½"	1½"	1½"	STD. LAVATORY
P-4	FLOOR RECEPTOR	½"	½"	3"	1½"	JANITORS SINK
P-5	E.W.C.	-	½"	1½"	1½"	ELECT. WATER COOLER (1) HANDICAPPED
P-6	S.S. SINK	½"	½"	1½"	1½"	STAINLESS STL. SINK BY KITCHEN EQUIP. SUPPLIER
P-7	W.C.	-	1"	4"	2"	HANDICAP W.C. FLUSH VALVE

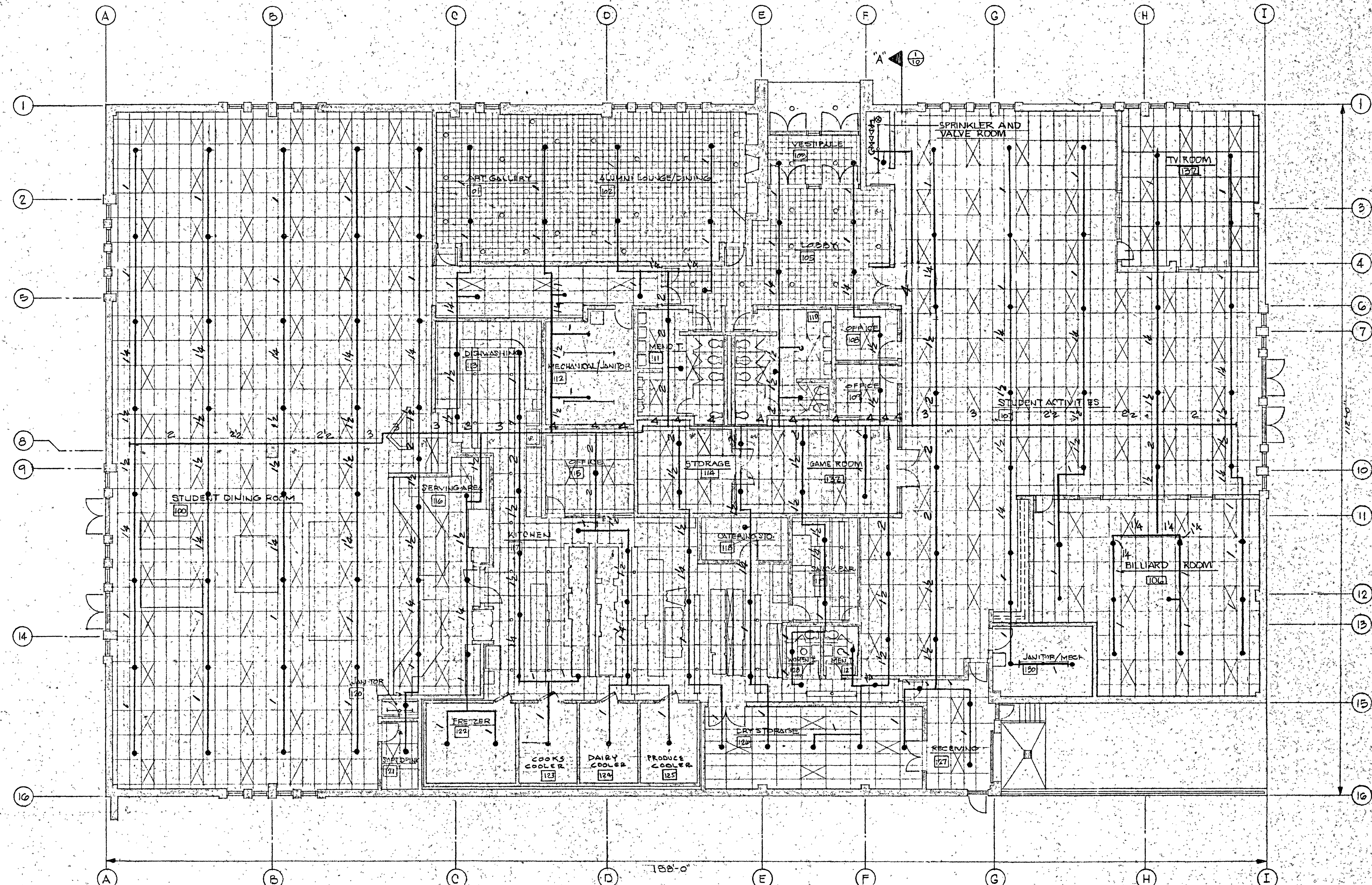
drawn by: RCB
date: 3-31-88
1 1/17/89
2 1/19/89

PLUMBING FLOOR PLAN
REVISED BILLIARD & T.V. ROOM 2/3/89
DELETED OPERABLE WALLS BETWEEN RM. 101-102 2/21/89

DIVERSIFIED BUILDINGS INC.
MORTON, ILLINOIS 61550

LINCOLN COLLEGE
STUDENT ACTIVITIES CENTER
LINCOLN, ILL.

8 OF 11



NOTE: ALL SPRINKLER PIPE RUN @ 10'-9" ELEV OF FIN FLOOR

NO.	DATE	REVISIONS	SPRINKLER TYPE	TEMP	SYMB.	QUANT
			GLOBE MODEL J	165°	●	166
			CHROME PEND			
			1/2" ORIFICE			

TOTAL SPRINKLERS THIS DRAWING 166

IT IS THE OWNERS RESPONSIBILITY TO PROVIDE SUFFICIENT HEAT THROUGH-OUT THIS BUILDING TO PREVENT FREEZING OF WATER IN SPRINKLER SYSTEM

THESE PLANS PREPARED BY

DESIGN DEPARTMENT

APPROVAL BY

SCALE 1/8"=1'-0"

DRAWN BY

TOTAL A.S. ON JOB 166

SYSTEM TYPE WET

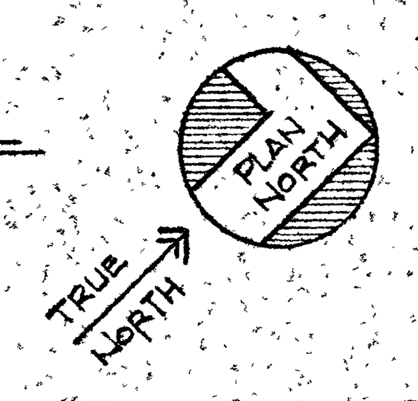
PIPE SIZE LIGHT WALL

SPACING 200 MAX

DATE

FIRE PROTECTION FLOOR PLAN

SCALE: 1/8"=1'-0"



drawn by: RCB, KL

date 3-31-88

FIRE PROTECTION FLOOR PLAN

△ REVISED BILLIARD ROOM & TV ROOM 2/3/89

△ DELETED OPERABLE WALL BETWEEN RM 101-102 2/21/89

DIVERSIFIED BUILDINGS INC.

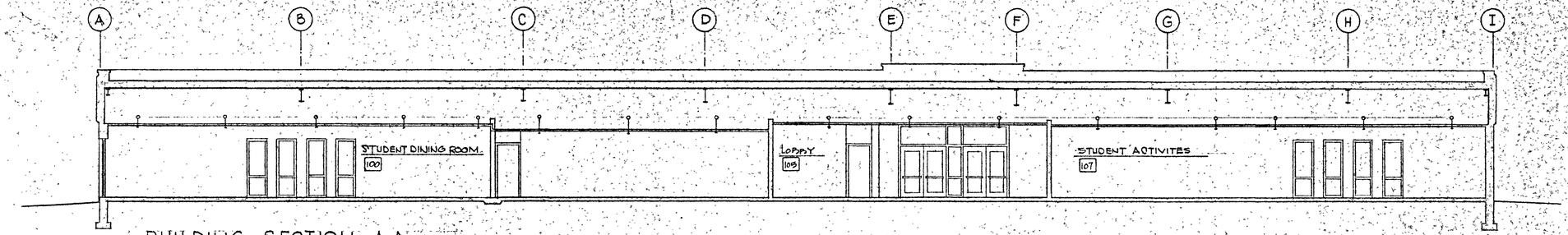
MORTON, ILLINOIS 61550

LINCOLN COLLEGE

STUDENT ACTIVITIES CENTER

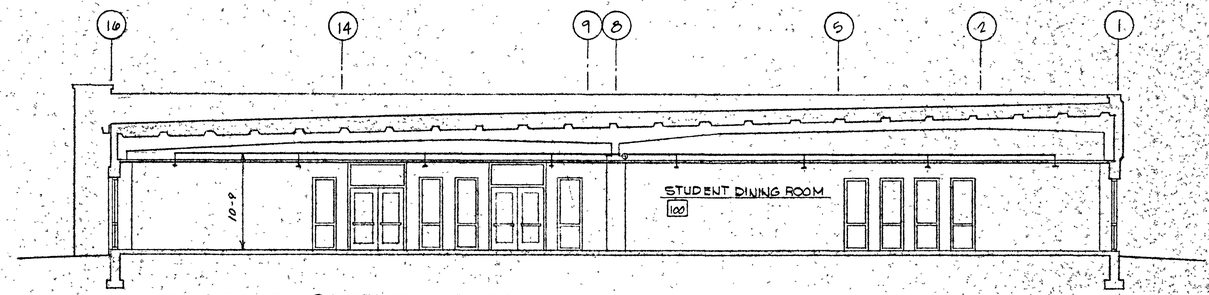
LINCOLN, ILL.

9 OF 11



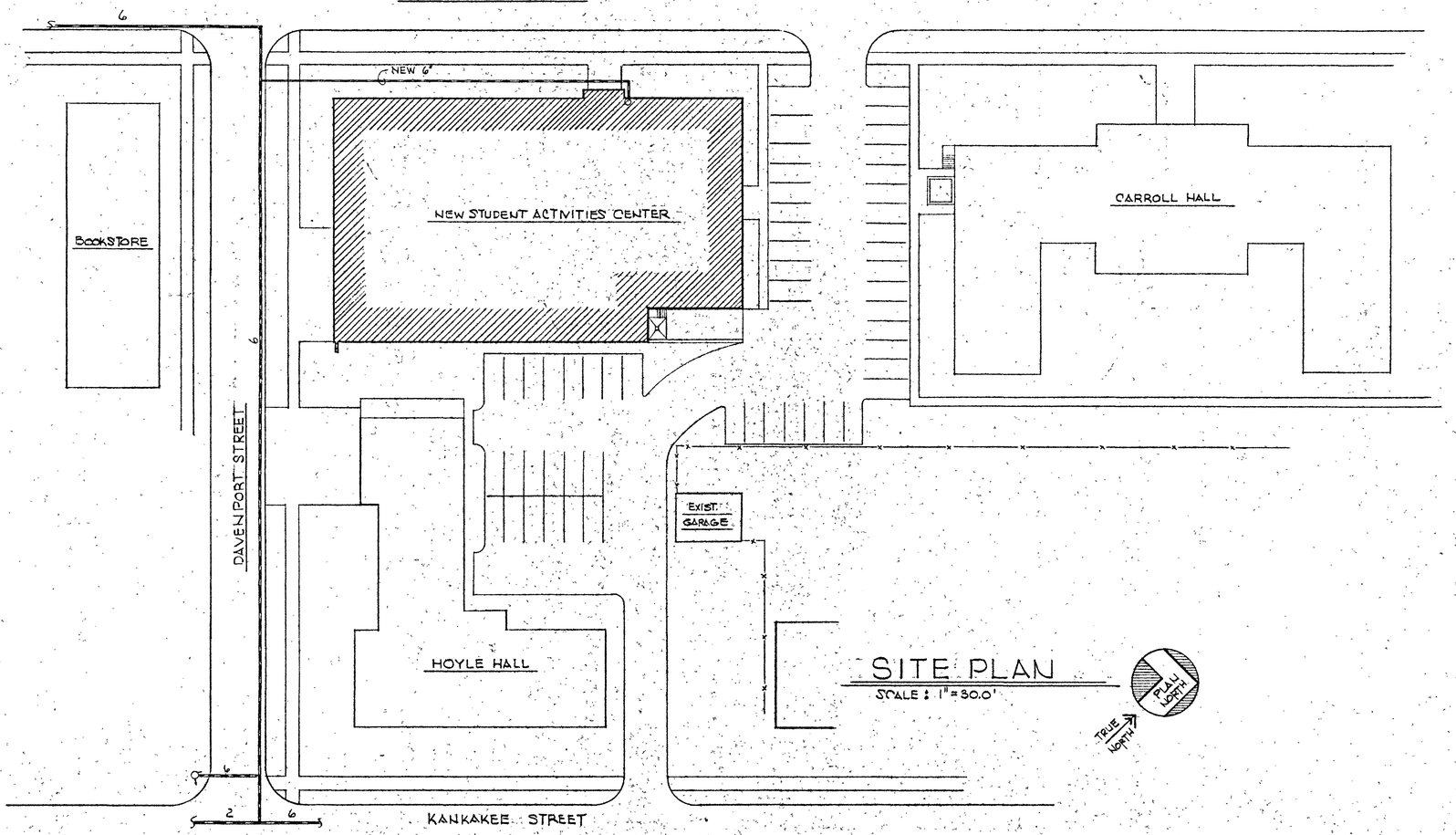
BUILDING SECTION A-A

SCALE: 1/8"=1'-0"



BUILDING SECTION B-B

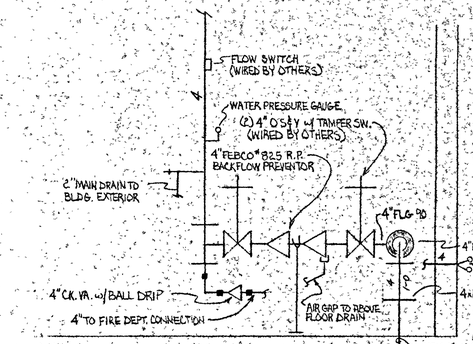
SCALE: 1/8"=1'-0"



SITE PLAN

SCALE: 1"=30.0'

FLOW TEST LINCOLN WATER CORP. - ERNIE OGLESBY
STATIC HYDRANT @ KEOKUK & IOWA (2 BLK S, 1 BLK E.)
FLOW HYDRANT @ DAVENPORT & KANKAKEE.
STATIC 50 PSI.
RESIDUAL 21 PSI.
1112 G.P.M. FLOWING.
21
CALL KEN KOMINSKI 735-1263 - TAPPING INFO.



10 SECTION 'A' - RISER ELEVATION

drawn by: RGB, KL

date 3.31.88

FIRE PROTECTION SITE PLAN & BLDG SECTIONS

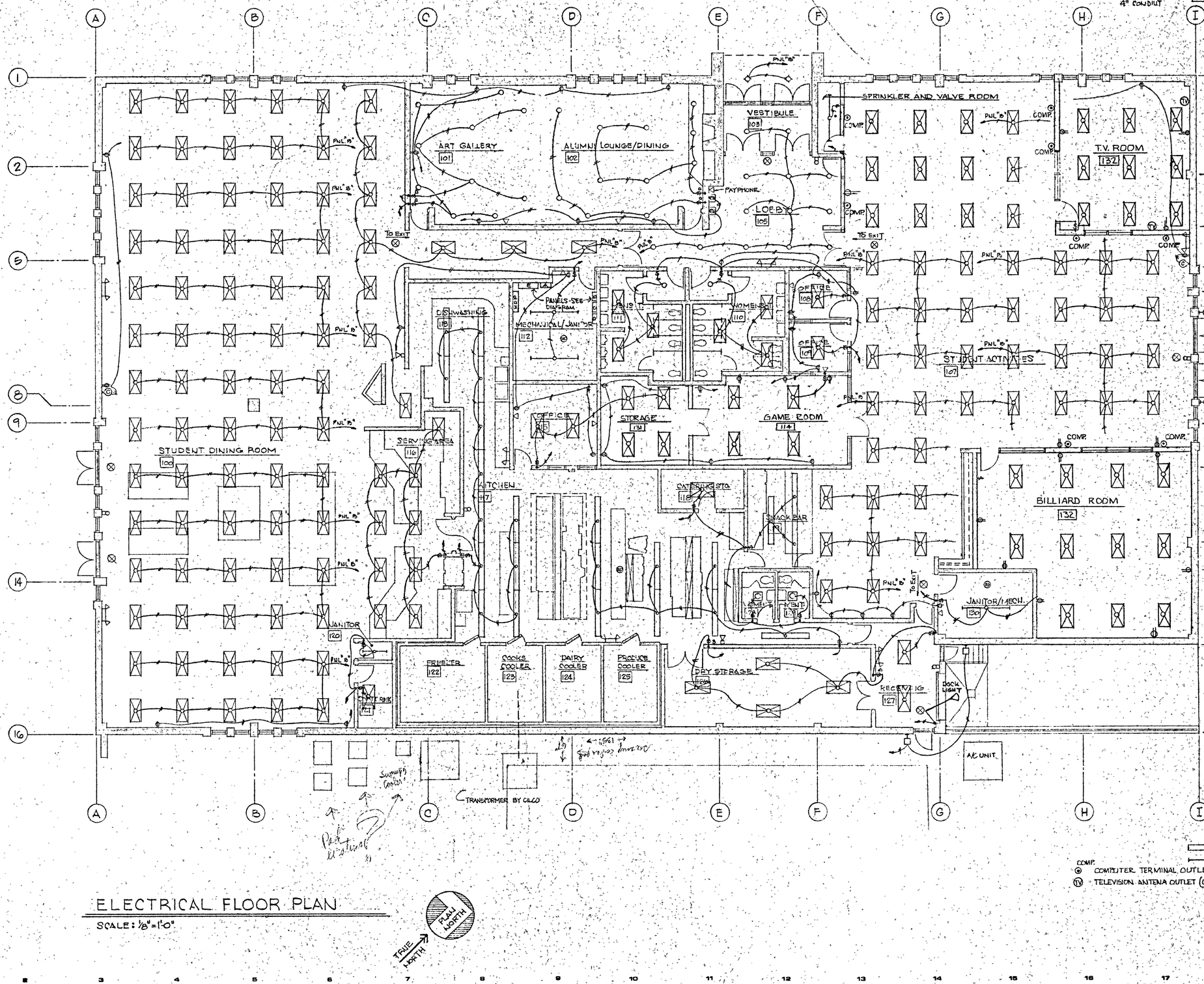
DIVERSIFIED BUILDINGS INC.
MORTON, ILLINOIS 61550

LINCOLN COLLEGE
STUDENT ACTIVITIES CENTER
LINCOLN, ILL.

10 OF 11

ELECTRICAL FLOOR PLAN

SCALE: 1/8"=1'-0"



LEGEND

- 2x4 RECESSED FLOURESCENT (4 LAMP)
- 7'x8" (4 LAMP) SURFACE MOUNTED WRAPAROUND FLOURESCENT
- 4' or 8' (2 LAMP) SURFACE MOUNTED FLOURESCENT STRIP
- COMP. COMPUTER TERMINAL OUTLET
- TV TELEVISION ANTENA OUTLET (CABLE)
- RECESSED INCANDESCENT CAN FIXTURE
- RECESSED EXTERIOR SOFFIT INCANDESCENT
- EXIT LIGHT/SIGN W/ BATTERY BACK-UP
- EXTERIOR DECORATIVE FIXTURE W/ WALL BRACKET
- EXTERIOR SECURITY FIXTURE W/ WALL BRACKET
- CLOCK OUTLET
- DUPLEX RECEPTACLE
- EMERGENCY LIGHT
- HEAT DETECTOR
- FIRE ALARM STROBE LIGHT/HORN
- FIRE ALARM PREAKGRASS
- TELEPHONE

drawn by: RCB
date: 3-31-88

ELECTRICAL FLOOR PLAN

△ REVISED BILLIARD ROOM & TV ROOM 2/5/88
△ ADDED COMP ⊙ TO ROOM 127
△ DELETED OPERABLE WALL BETWEEN RM. 101-102 2/12/88

DIVERSIFIED BUILDINGS INC.
MORTON, ILLINOIS 61550

LINCOLN COLLEGE
STUDENT ACTIVITIES CENTER
LINCOLN, ILL.

11 OF 11

Keyed Notes

1. REMOVE THREE EXISTING FLOOR DRAINS AND ASSOCIATED P-TRAPS IN DISHWASH AREA.
2. PROVIDE STAINLESS STEEL TRENCH DRAIN AS INDICATED ON DRAWING TRENCH DRAIN SHALL BE 16 GAUGE, TYPE 304 STAINLESS STEEL, WITH STAINLESS STEEL DOME BOTTOM STRAINER, LEVELING STUDS, 3-INCH DIAMETER NO-HUB OUTLET, AND STAINLESS STEEL (9870-466-SBG) LOAD CLASS "C" GRATE. TRENCH DRAIN SYSTEM SHALL BE EQUAL TO JR SMITH MODEL 9660-10N INSTALL PER MANUFACTURER'S WRITTEN RECOMMENDATIONS
3. CONNECT TO REMOVED FLOOR DRAIN SANITARY CONNECTION (3 LOCATIONS) WITH NEW CAST-IRON P-TRAP. SLOPE TRENCH TO NEAREST OUTLET CONNECTION POINT

Plumbing Annotation Symbology

—SAN— EXISTING SANITARY SEWER

SLOPE OF TRENCH (TYP.)

POINT OF NEW CONNECTION

Demolition Notes

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27. COORDINATE ALL DEMOLITION ACTIVITIES WITH ASBESTOS ABATEMENT CONTRACTOR

Plan Keynotes (By Division)

DIVISION 00
1 DISHTABLE, SOILED
2 DISHTABLE, SORTING SHELF
3 DISPOSER, GARBAGE
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Demolition Keynotes (By Division)

DIVISION 00
D1 EXISTING EQUIPMENT TO BE REMOVED BY OWNER
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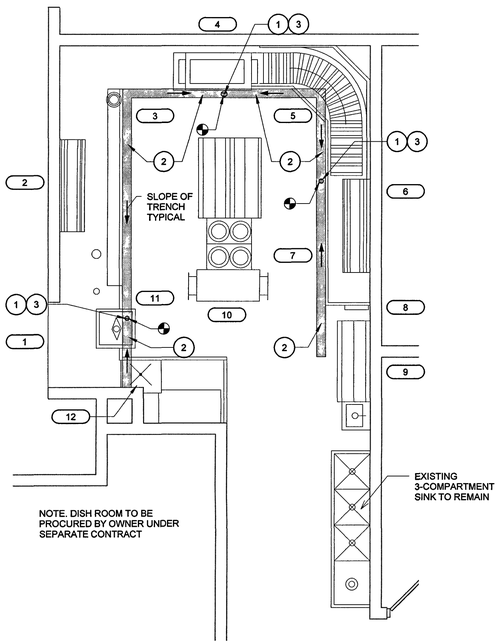
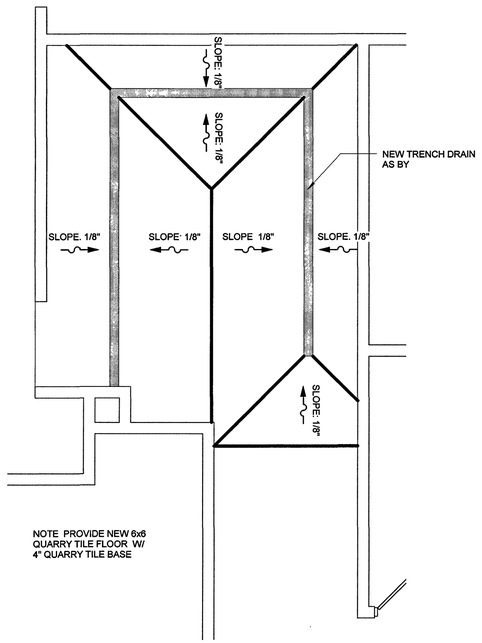


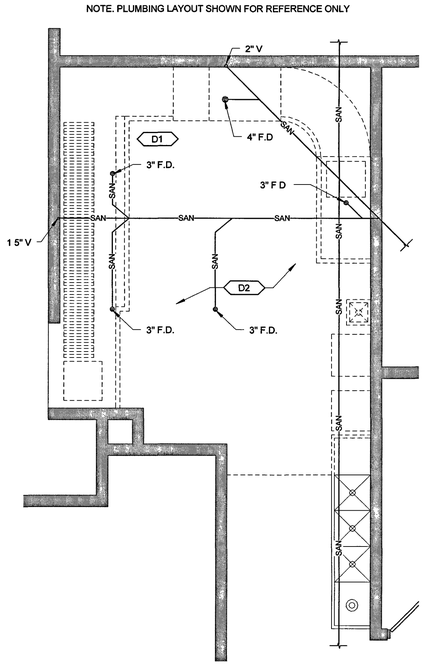
Dish Room Kitchen Plan

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



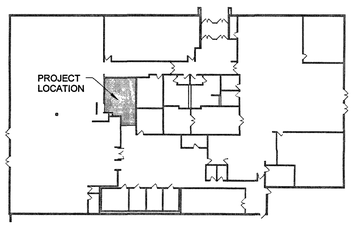
Dish Room Kitchen - Slab

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



Dish Room Kitchen - Demo

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



Level 1 - Key Plan

Scale: 1" = 40'-0"

ENGINEERS
ARCHITECTS
SURVEYORS
SCIENTISTS

Farnsworth GROUP

200 W. COLLEGE AVENUE, SUITE 301
NORMAL, ILLINOIS 61761
(309) 663-8436 / (309) 663-8862 Fax

www.f-w.com

ISSUE

#	Date.	Description:

PROJECT

Lincoln College

Meyer-Evans Student Center Dish Room

Lincoln, IL

Date:	5/14/13
Design/Drawn:	AJA
Reviewed:	JEB
Book No.:	-

SHEET TITLE

PLANS

SHEET NUMBER

A101

Project No.: ~~0090000.00~~ 0150585.00

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Plumbing Annotation Symbology

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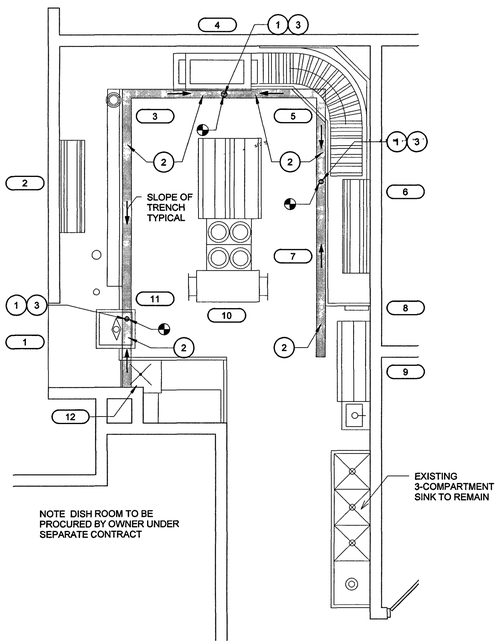
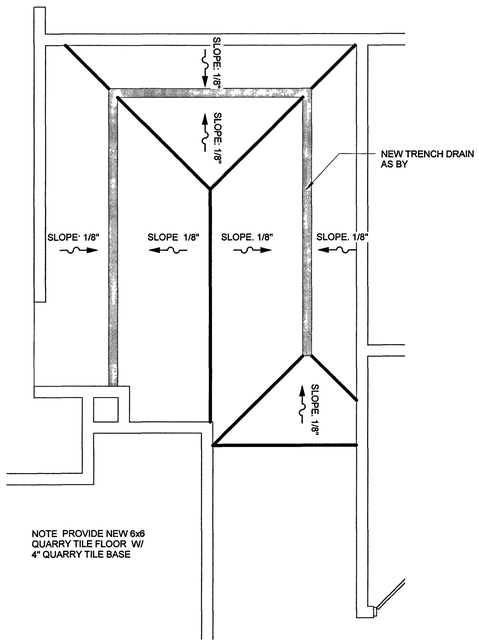


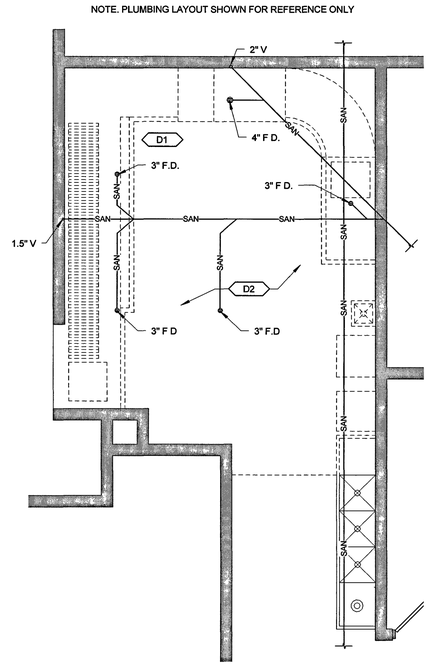
Dish Room Kitchen Plan

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



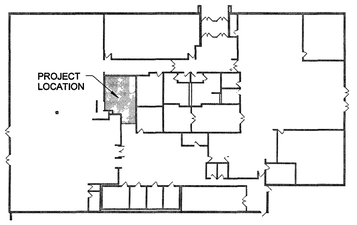
Dish Room Kitchen - Slab

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



Dish Room Kitchen - Demo

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



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ISSUE

#	Date	Description

STATE OF ILLINOIS
JOHN E. BISHOP JR.
001-017985
LICENSED ARCHITECT
Exp 11/30/14

PROJECT

Lincoln College

Meyer-Evans Student Center Dish Room

Lincoln, IL

Date:	5/14/13
Design/Drawn:	AJA
Reviewed:	JEB
Book No.:	-

SHEET TITLE

PLANS

SHEET NUMBER

A101

Project No.: ~~0090000.00~~ 0130595.00

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Keyed Notes

1. REMOVE THREE EXISTING FLOOR DRAINS AND ASSOCIATED P-TRAPS IN DISHWASH AREA.
2. PROVIDE STAINLESS STEEL TRENCH DRAIN AS INDICATED ON DRAWING TRENCH DRAIN SHALL BE 16 GAUGE, TYPE 304 STAINLESS STEEL, WITH STAINLESS STEEL DOME BOTTOM STRAINER, LEVELING STUDS, 3-INCH DIAMETER NO-HUB OUTLET, AND STAINLESS STEEL (9870-466-SBG) LOAD CLASS "C" GRATE. TRENCH DRAIN SYSTEM SHALL BE EQUAL TO JR SMITH MODEL 9660-10N INSTALL PER MANUFACTURER'S WRITTEN RECOMMENDATIONS
3. CONNECT TO REMOVED FLOOR DRAIN SANITARY CONNECTION (3 LOCATIONS) WITH NEW CAST-IRON P-TRAP SLOPE TRENCH TO NEAREST OUTLET CONNECTION POINT

Plumbing Annotation Symbology

—SAN— EXISTING SANITARY SEWER

SLOPE OF TRENCH (TYP)

POINT OF NEW CONNECTION

Demolition Notes

1. EXISTING CONDITIONS INFORMATION SHOWN WITHIN THE PROJECT AREA IS BASED ON FIELD OBSERVATION AND EXISTING DRAWING DOCUMENTATION. EXISTING CONDITION INFORMATION SHOWN OUTSIDE THE PROJECT AREA IS PROVIDED FOR REFERENCE BUT HAS NOT BEEN FIELD VERIFIED
2. CONTRACTOR SHALL FIELD VERIFY ALL EXISTING CONSTRUCTION RELATED CONDITIONS PRIOR TO STARTING DEMOLITION OR NEW CONSTRUCTION DISCREPANCIES SHALL BE BROUGHT TO THE IMMEDIATE ATTENTION OF THE ARCHITECT.
3. EXISTING CONSTRUCTION SHOWN DASHED IS TO BE DEMOLISHED - COORDINATE WITH NEW CONSTRUCTION
4. CONTRACTOR SHALL MAINTAIN THE BUILDING IN A WEATHERPROOF CONDITION AT ALL TIMES.
5. PROJECTS SHALL REMAIN IN COMPLIANCE WITH ALL ASPECTS OF ALL GOVERNING CODES AND ORDINANCES DURING THE COURSE OF CONSTRUCTION INCLUDING, BUT NOT LIMITED TO, EXITING, FIRE ALARM SYSTEM(S) SMOKE/FIRE DETECTION SYSTEM(S), SPRINKLER SYSTEM(S). ALL ITEMS INDICATED TO BE DEMOLISHED SHALL BE SO REMOVED AS TO FULLY ALLOW FOR THE PROPER FURNISHING AND INSTALLATION OF ALL
6. SCHEDULED NEW WORK THIS SHALL INCLUDE THE DEMOLITION OF ADJACENT ITEMS, ACCESSORIES, AND APPURTENANCES AS NECESSARY
7. DEMOLITION DRAWINGS ILLUSTRATE MAJOR ITEMS TO BE REMOVED. CONTRACTOR SHALL COORDINATE THESE DRAWINGS WITH NEW WORK DRAWINGS AND SHALL BE RESPONSIBLE FOR OTHER ITEMS REQUIRED TO BE DEMOLISHED TO ACCOMMODATE NEW WORK.
8. THE OWNER WILL RETAIN ALL SALVAGE THAT IS OF VALUE AS DESIGNATED BY THE OWNER'S REPRESENTATIVE THE OWNER WILL DIRECT THE CONTRACTOR AS TO THE LOCATION OF STORAGE AREA FOR VARIOUS ITEMS THE CONTRACTOR WILL BE RESPONSIBLE FOR REMOVING FROM THE BUILDING AND THE CONSTRUCTION SITE ALL CONSTRUCTION DEBRIS AND/OR ITEMS NOT RETAINED BY THE OWNER'S REPRESENTATIVE
9. THE CONTRACTOR IS RESPONSIBLE FOR STORAGE AND PROTECTION OF ALL SALVAGE ITEMS WHICH WILL BE REUSED IN THIS PROJECT
10. TEMPORARY BARRICADES AS PERTAINING TO CONTRACTOR'S ACTIVITIES SHALL BE INSTALLED TO PREVENT POSSIBLE INJURY TO PERSONS IN AND ROUND DEMOLITION AND CONSTRUCTION AREAS IN ACCORDANCE WITH OSHA REQUIREMENTS COORDINATE WITH OWNER
11. EXISTING ITEMS, EQUIPMENT, PLUMBING FIXTURES, ETC, TO REMAIN IN PLACE SHALL BE PROTECTED FROM DIRT AND DAMAGE DURING DEMOLITION AND CONSTRUCTION
12. PROTECT ALL FINISH ITEMS TO REMAIN FROM DAMAGE DURING CONSTRUCTION AND DEMOLITION
13. PRIOR TO DEMOLITION, ENSURE THE STABILITY OF ANY WALLS TO REMAIN.
14. ALL AREAS TO BE DEMOLISHED OR DISTURBED BY ANY DEMOLITION ARE TO BE PATCHED AND PAINTED (OR PREPARED FOR OTHER SCHEDULED FINISH) IF PAINTING IS REQUIRED, ENTIRE WALL SHALL RECEIVE PAINT TO AVOID MISMATCH OF COLOR.
15. ALL OPENINGS AND VOIDS LEFT BY THE REMOVAL OF EXISTING CONSTRUCTION, EQUIPMENT, PIPING, DUCTS, ETC, SHALL BE PROPERLY PATCHED AND CLOSED OFF TO MAINTAIN PROPER FIRE RATING IN AFFECTED WALL, FLOOR, OR ROOF. PREPARE PATCHED AREAS TO RECEIVE NEW FINISHES AS SCHEDULES (OR MATCH EXISTING FINISHES IF NOT OTHERWISE IDENTIFIED)
16. WHEN PATCH OF EXISTING FLOOR IS REQUIRED, SLOPING OR RAMPING IN EXCESS OF CONTRACT TOLERANCES WILL NOT BE ALLOWED (1/8" PER 10 FEET MAXIMUM)
17. UPON REMOVAL OF TEMPORARY PARTITIONS, CONTRACTOR IS RESPONSIBLE FOR PATCHING TO MATCH EXISTING ADJACENT CONSTRUCTION
18. AT CONSTRUCTION ACCESS, CONTRACTOR TO PROVIDE LABOR AND MATERIALS TO REPAIR ALL DISTURBED ELEMENTS
19. WHERE A RATING HAS BEEN GIVEN TO AN EXISTING WALL, ALL PENETRATIONS (EXISTING OR NEW) SHALL BE SEALED AND PROPERLY FIREPROOFED PER THAT RATING REQUIREMENT
20. WALLS TO BE REMOVED SHALL BE FROM FLOOR TO STRUCTURE ABOVE UNLESS OTHERWISE INDICATED AND SHALL INCLUDE ALL MECHANICAL, ELECTRICAL, ETC PREPARE ALL DISTURBED AREAS FOR NEW CONSTRUCTION.
21. WHERE REMOVAL OF A FINISHED CEILING IS REQUIRED, REMOVE ONLY WHAT IS NECESSARY TO COMPLETE CONSTRUCTION. ALL ACOUSTICAL CEILINGS TO BE REMOVED SHALL INCLUDE RELATED SUPPORT SYSTEMS, CEILING TILES, LIGHT FIXTURES, GRILLES, DIFFUSERS, EXIT SIGNS, AND OTHER ELECTRICAL OR COMMUNICATION DEVICES
22. WHERE REMOVAL OF FLOOR COVERING AND/OR RESILIENT BASE IS REQUIRED, REMOVE ONLY WHAT IS NECESSARY TO COMPLETE DEMOLITION DEMOLITION INCLUDES REMOVAL OF ADHESIVES, GROUTING BEDS, ETC AND REQUIRES REMAINING SURFACES TO BE PREPPED FOR NEW CONSTRUCTION
23. REMOVAL OF CERAMIC TILE AND GROUT BEDS FROM EXISTING WALLS AND FLOOR SHALL INCLUDE PREPARATION FOR NEW CONSTRUCTION
24. REMOVAL OF EXISTING PLUMBING FIXTURES TO INCLUDE PIPING, WASTE LINES, ETC LINES ARE TO BE CAPPED AS REQUIRED. SEE PLUMBING DRAWINGS
25. REMOVAL OF EXISTING HVAC TO INCLUDE DUCTWORK, HANGERS, GRILLES, DIFFUSERS, ETC
26. REMOVAL OF EXISTING ELECTRICAL SYSTEMS TO INCLUDE CONDUIT, BOXES, WIRE, CABLE, SUPPORTS, WIRING DEVICES, SAFETY SWITCHES, FIRE ALARM EQUIPMENT, SPEAKERS, TELEPHONE OUTLETS AND LIGHT FIXTURES.
27. OWNER TO PROVIDE ASBESTOS STUDY. IF ASBESTOS IS FOUND, COORDINATE ALL DEMOLITION ACTIVITIES WITH ASBESTOS ABATEMENT CONTRACTOR

Plan Keynotes (By Division)

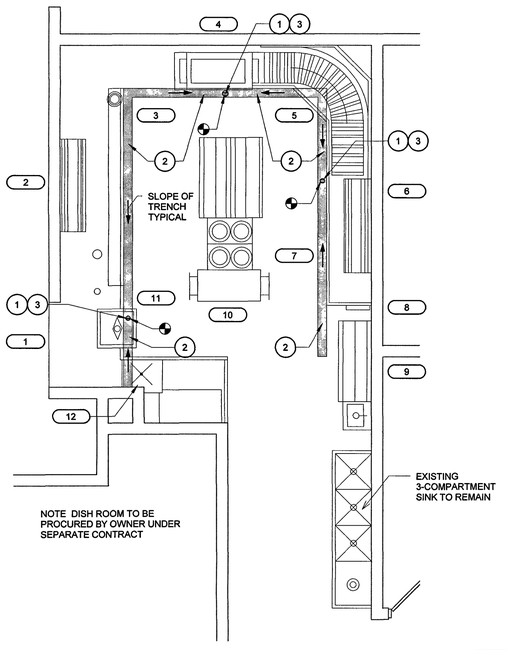
DIVISION 00

1 DISHTABLE, SOILED
2 DISHTABLE, SORTING SHELF
3 DISPOSER, GARBAGE
4 WAREWASHER, RACK CONVEYOR
5 DISHTABLE, CLEAN
6 DISHTABLE, SORTING SHELF
7 DISPENSER, SELF-LEVELING PLATE, UNHEATED
8 HOSE REEL WITH GUN
9 SHELVING, WIRE
10 DOLLY, FOUR WHEEL
11 SINK, MOBILE
12 FAUCET, WALLMOUNTED

Demolition Keynotes (By Division)

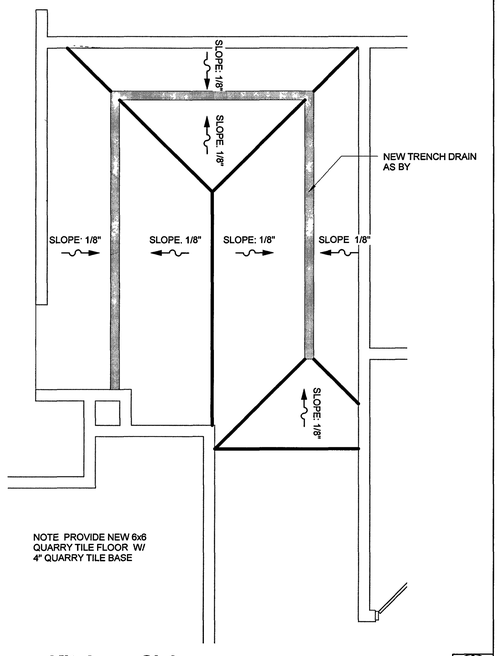
DIVISION 00

D1 EXISTING EQUIPMENT TO BE REMOVED BY OWNER
D2 REMOVE EXISTING FLOOR AND DRAINS



Dish Room Kitchen Plan

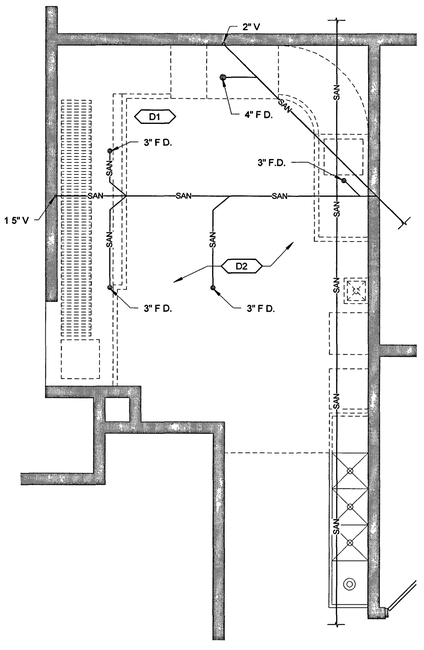
Scale: 1/4" = 1'-0"



Dish Room Kitchen - Slab

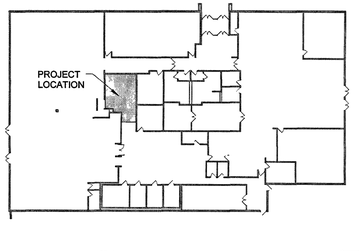
Scale: 1/4" = 1'-0"

NOTE. PLUMBING LAYOUT SHOWN FOR REFERENCE ONLY



Dish Room Kitchen - Demo

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



Level 1 - Key Plan

Scale: 1" = 40'-0"

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ISSUE

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Exp. 11/30/2014

PROJECT

Lincoln College

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