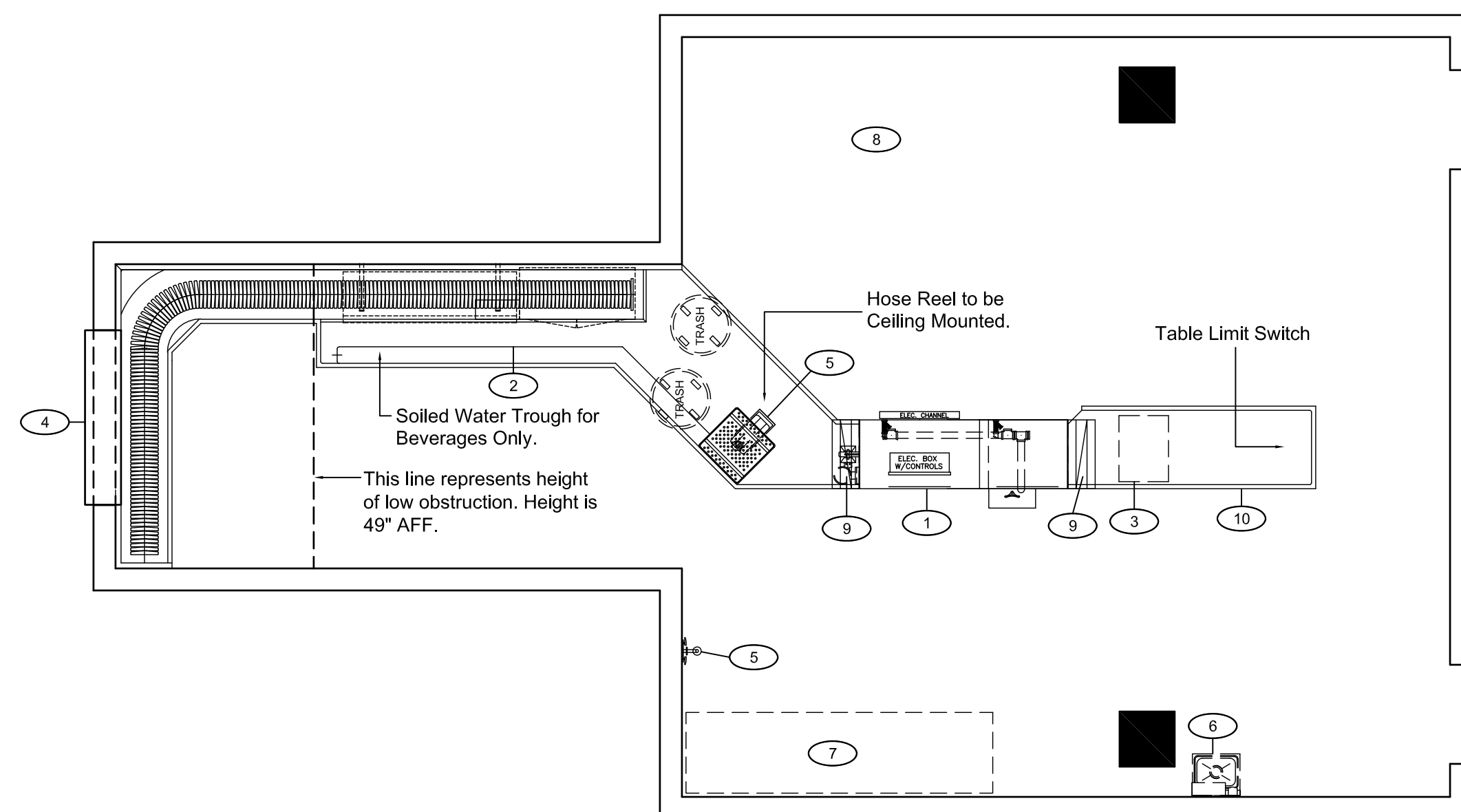


EXISTING DISHROOM EQUIPMENT PLAN



NEW DISHROOM EQUIPMENT PLAN

SEE TRAYCON & STERO SHOP DRAWINGS FOR DETAILS. SEE WRITTEN ITEMIZED SPECIFICATIONS.

EQUIPMENT SCHEDULE			
Item	Qty.	Description	Remarks
1	1	CIRCULAR DISHMACHINE ASSEMBLY	REMOVE/DEMO
2	1	BELT CONVEYOR ASSEMBLY	REMOVE/DEMO
3	1	BOOSTER HEATER	REMOVE/DEMO
4	1	PASS-THRU WINDOW ASSEMBLY	TO REMAIN
5	1	MIXING VALVE ASSEMBLY	REMOVE/DEMO
6	1	HAND SINK	TO REMAIN
7	1	SORTING TABLE	TO REMAIN
8	Lot	MISC. DOLLIES, TRASH CANS, ETC.	TO REMAIN
9	2	EXHAUST DUCT FOR DISHMACHINE	REMOVE/DEMO

These plans were approved by the Owner for the current layout & systems. Any contemplated changes must be approved before undertaking any modifications. DRAFTING & DESIGN, LLC is acting as a Food Service Consultant and is not authorized to stamp or approve drawings for use in obtaining permits for construction. These approvals are only available from a licensed Architect/Engineer. These documents are intended to be reviewed and approved by an Architect/Engineering firm prior to construction. DRAFTING & DESIGN, LLC shall not be responsible for any local codes not being met. No architectural or engineering services are intended or assumed by DRAFTING & DESIGN, LLC. DRAFTING & DESIGN, LLC shall not be held responsible for any malfunctions of any food service equipment after facility is open. Any construction coordination is the responsibility of Owner/Contractor. All permits and permits costs are the sole responsibility of the Owner. DRAFTING & DESIGN, LLC shall not be held responsible for any errors with equipment utility rough-in locations, heights, etc. as well as any issues or problems occurring due to equipment substitutions. The Kitchen Equipment Supplier is responsible for field measuring and verifying all utility rough-ins and locations prior to installation of the food service equipment as well as any coordination required with any of the respective trades. DRAFTING & DESIGN, LLC SHALL NOT BE LIABLE OR RESPONSIBLE FOR CHECKING/VERIFYING ACCURACY OR INACCURACIES OF ARCHITECTURAL CAD FILES, ETC. PROVIDED TO DRAFTING & DESIGN, LLC FOR USE IN THIS PROJECT. THE DESIGN INTENT IS PROVIDED BASED ON CAD FILES PROVIDED. IT IS THE RESPONSIBILITY OF THE ARCHITECT/ENGINEERS TO KEEP DRAFTING & DESIGN, LLC CURRENT WITH UPDATED CAD FILES AS THE PROJECT PROGRESSES.

NOTICE TO BIDDERS:
Substitutions are not allowed unless equal to the equipment specified and must be approved prior to procurement from Drafting & Design, LLC and/or the Owner(s) or shall not be accepted.

The Kitchen Equipment Contractor(KEC) shall provide a Turn-Key project and provide materials and labor for disconnecting, modifications & reconnecting of ALL Utilities including Exhaust Ductwork, Demolition and Removal of all Existing Equipment, Finish and Installation of all New Equipment and providing the Completed Finished Dishroom ready to use and turn over to the Owner. KEC shall patch any floors, walls or ceiling as required for utility modifications & equipment installation.

The KEC shall field measure as required prior to construction to ensure a proper fit of all equipment and shall provide field joints as required for building access. Verify building access/jobsite conditions for all equipment prior to installation.

EQUIPMENT SCHEDULE			
Item	Qty.	Description	Remarks
1	1	CONVEYOR DISH MACHINE	NEW
2	1	SLAT CONVEYOR/SOILED DISHTABLE ASSEMBLY	NEW
3	1	54 KW BOOSTER HEATER	NEW
4	1	PASS-THRU WINDOW ASSEMBLY	TO REMAIN
5	1	HOSE REEL ASSEMBLY, CEILING MOUNTED	NEW
6	1	HAND SINK	TO REMAIN
7	1	SORTING TABLE	TO REMAIN
8	Lot	MISC. DOLLIES, TRASH CANS, ETC.	TO REMAIN
9	2	VENT RISER FOR DISH MACHINE	NEW
10	1	CLEAN DISHTABLE	NEW

No.	Revision	Date

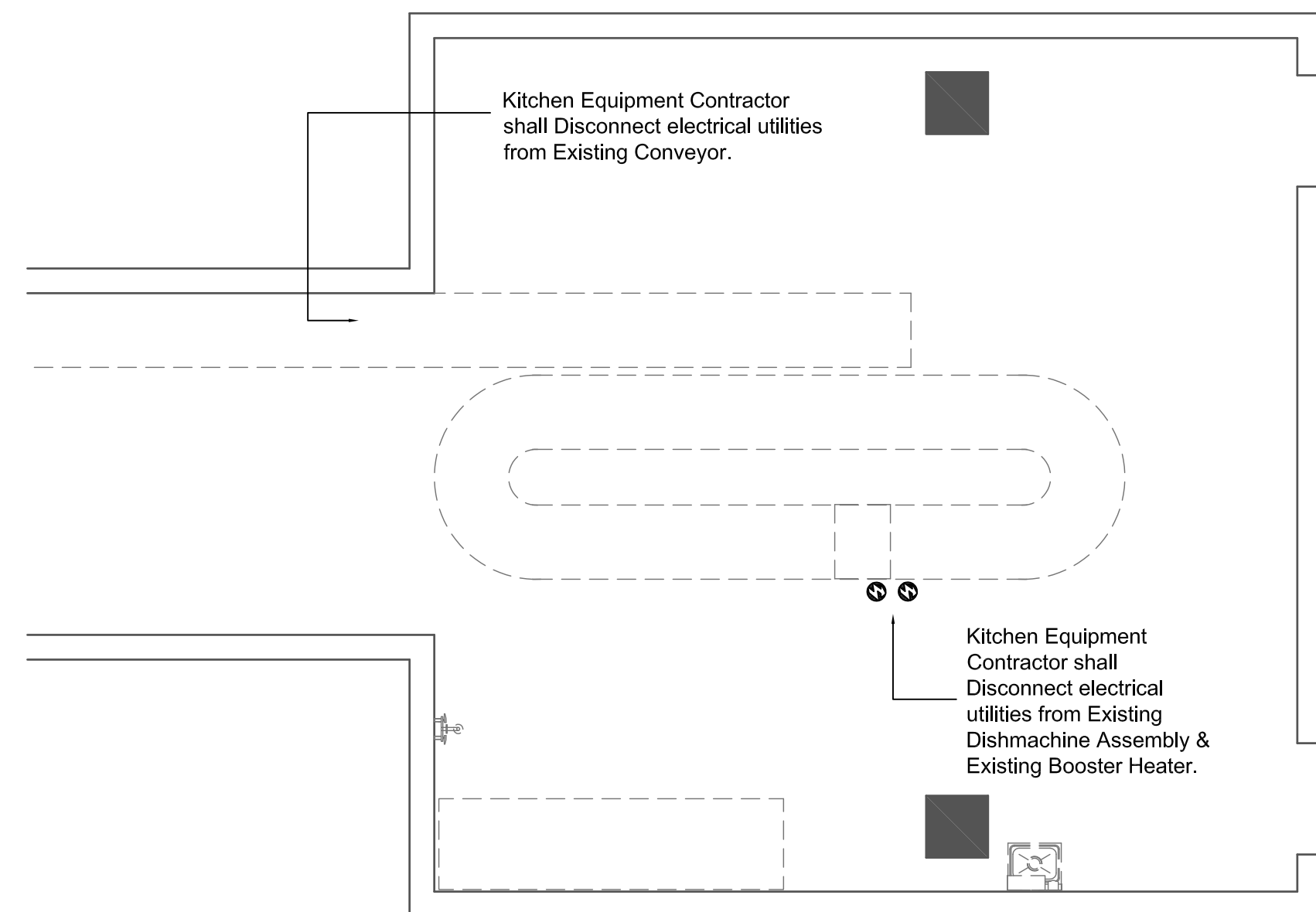
Drafting & Design, LLC
 Commercial Foodservice Consultants
 4120 Rinehart Road, Westminster, Maryland 21158
 410.346.7538 Fax 410.346.6239
 bharden@draftinganddesignllc.com

Project Name and Address
 "Glen Dining Dishroom"
 TOWSON UNIVERSITY
 8000 York Road, Towson, MD

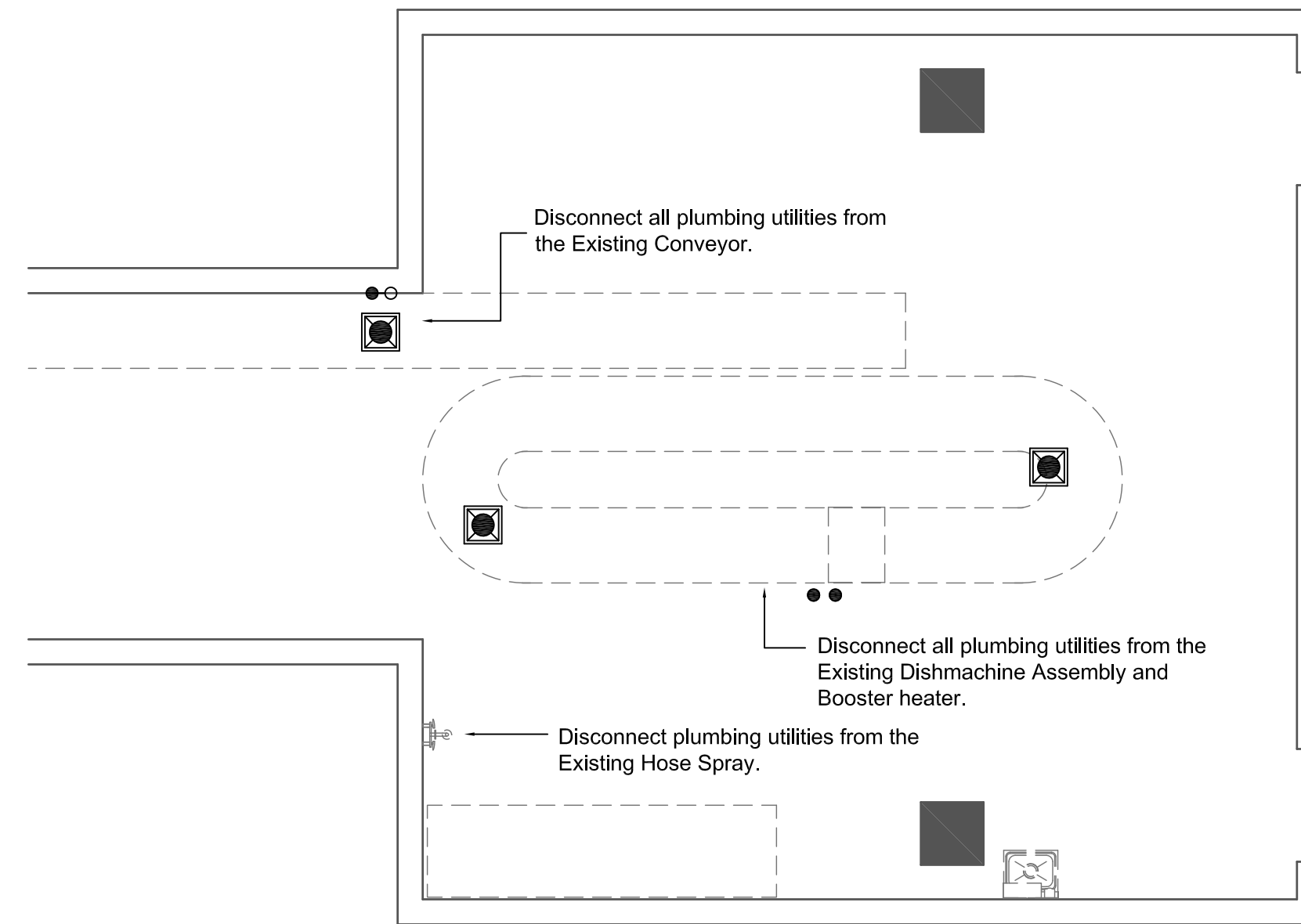
Sheet Title
 Food Service Equipment
 Plan & Schedule

Drawn by: BOH
 Date: 11-14-2011
 Scale: 1/4" = 1'-0"
 Sheet

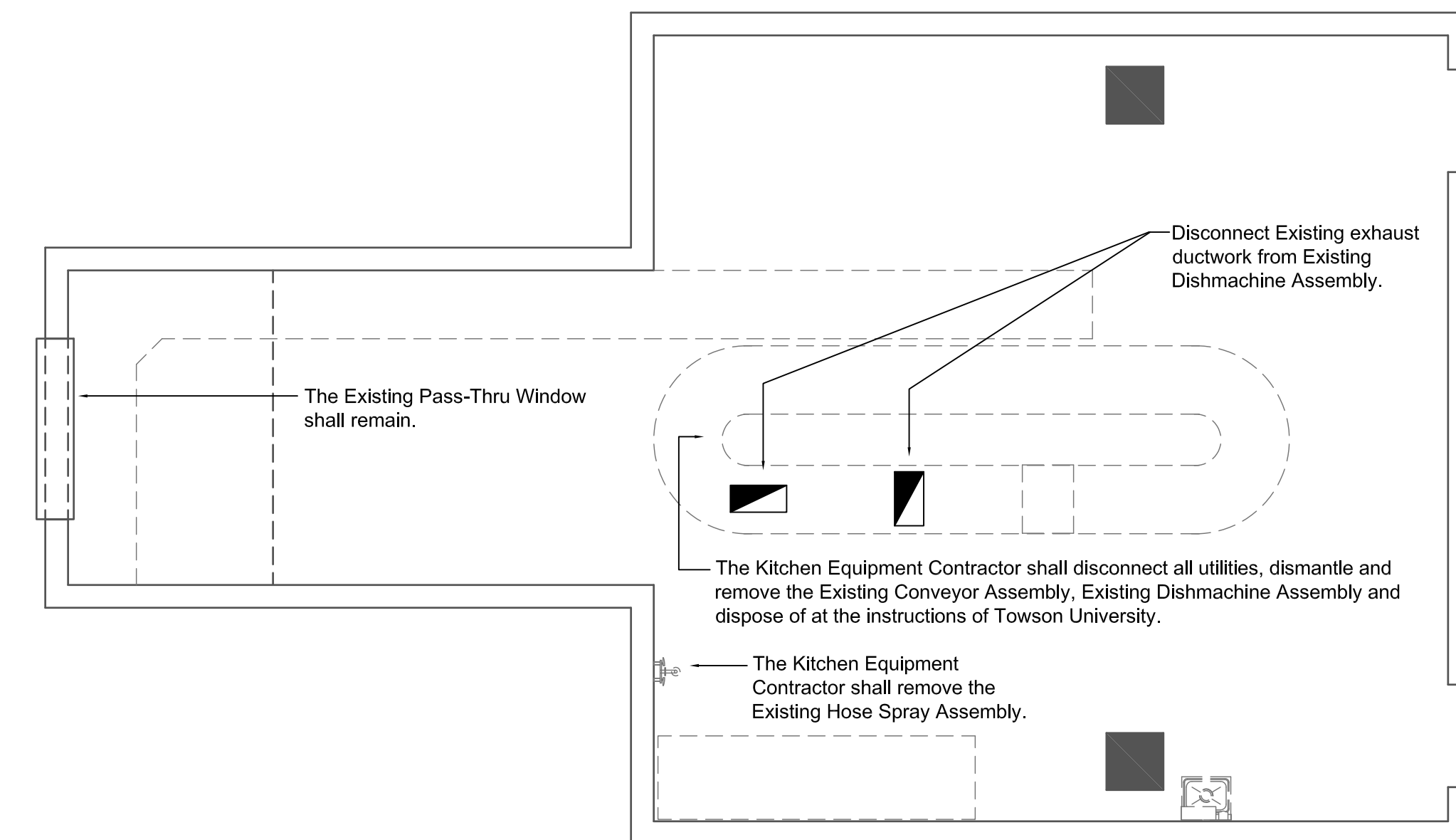
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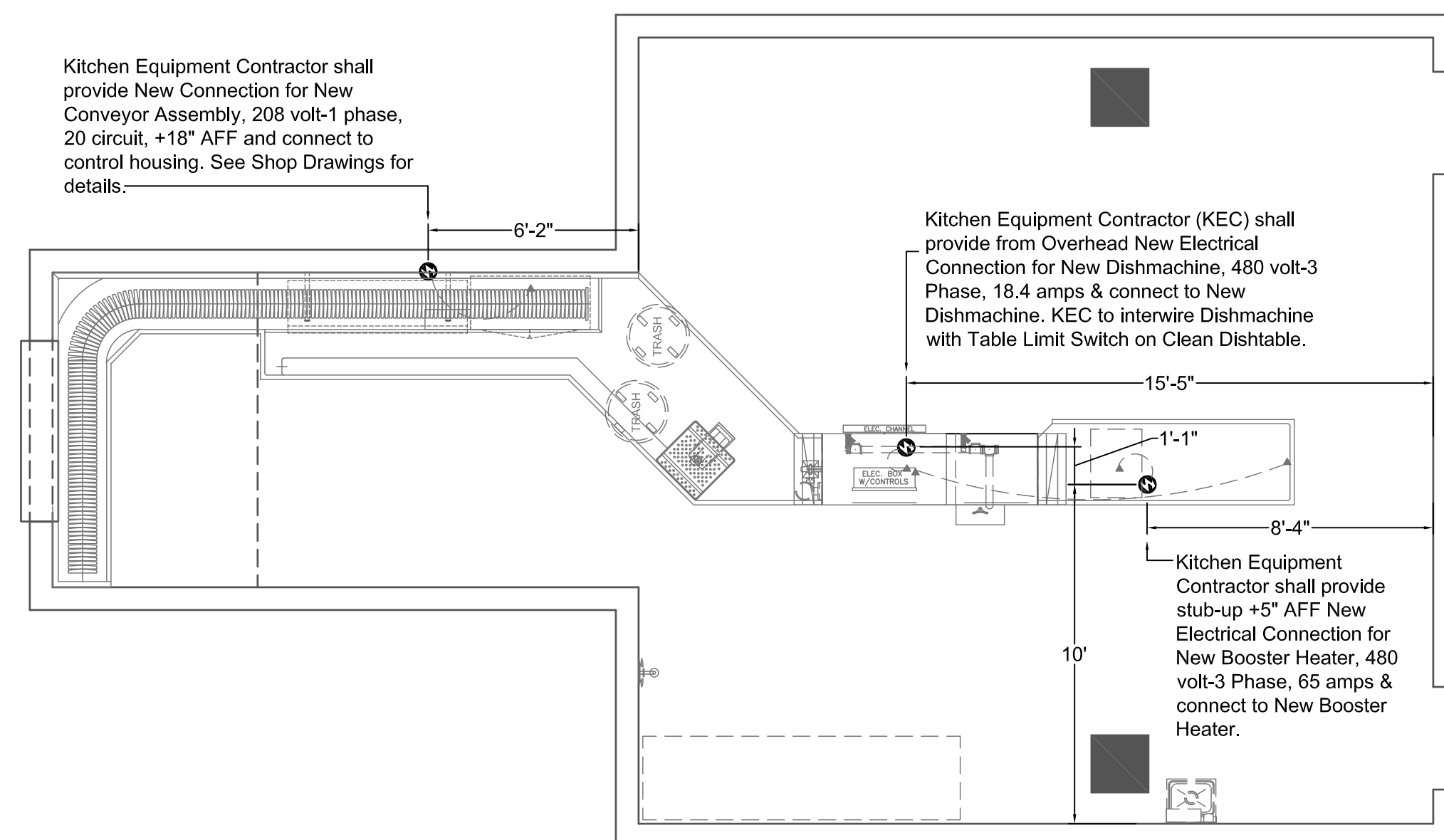
EXISTING DISHROOM ELECTRICAL PLAN



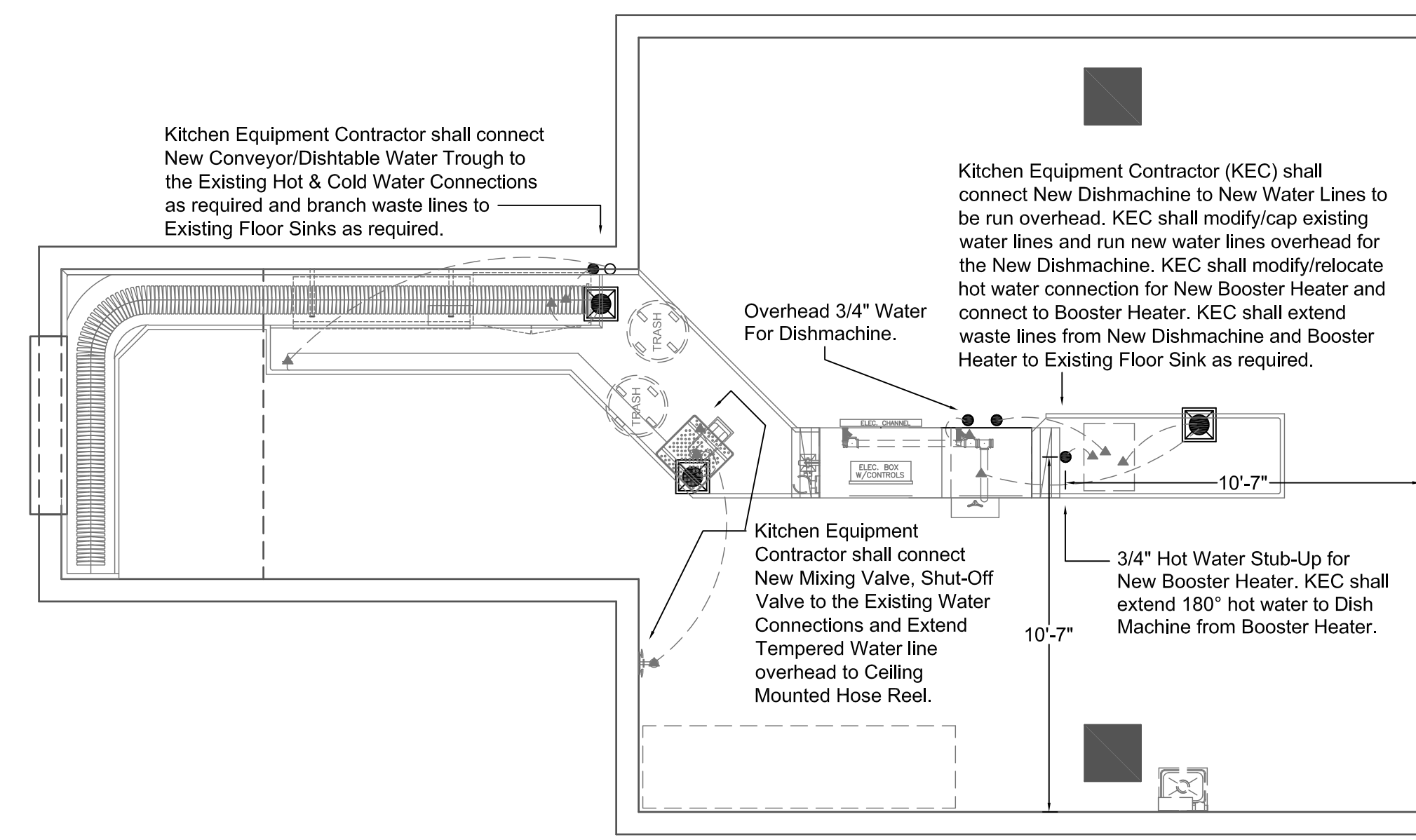
EXISTING DISHROOM PLUMBING PLAN



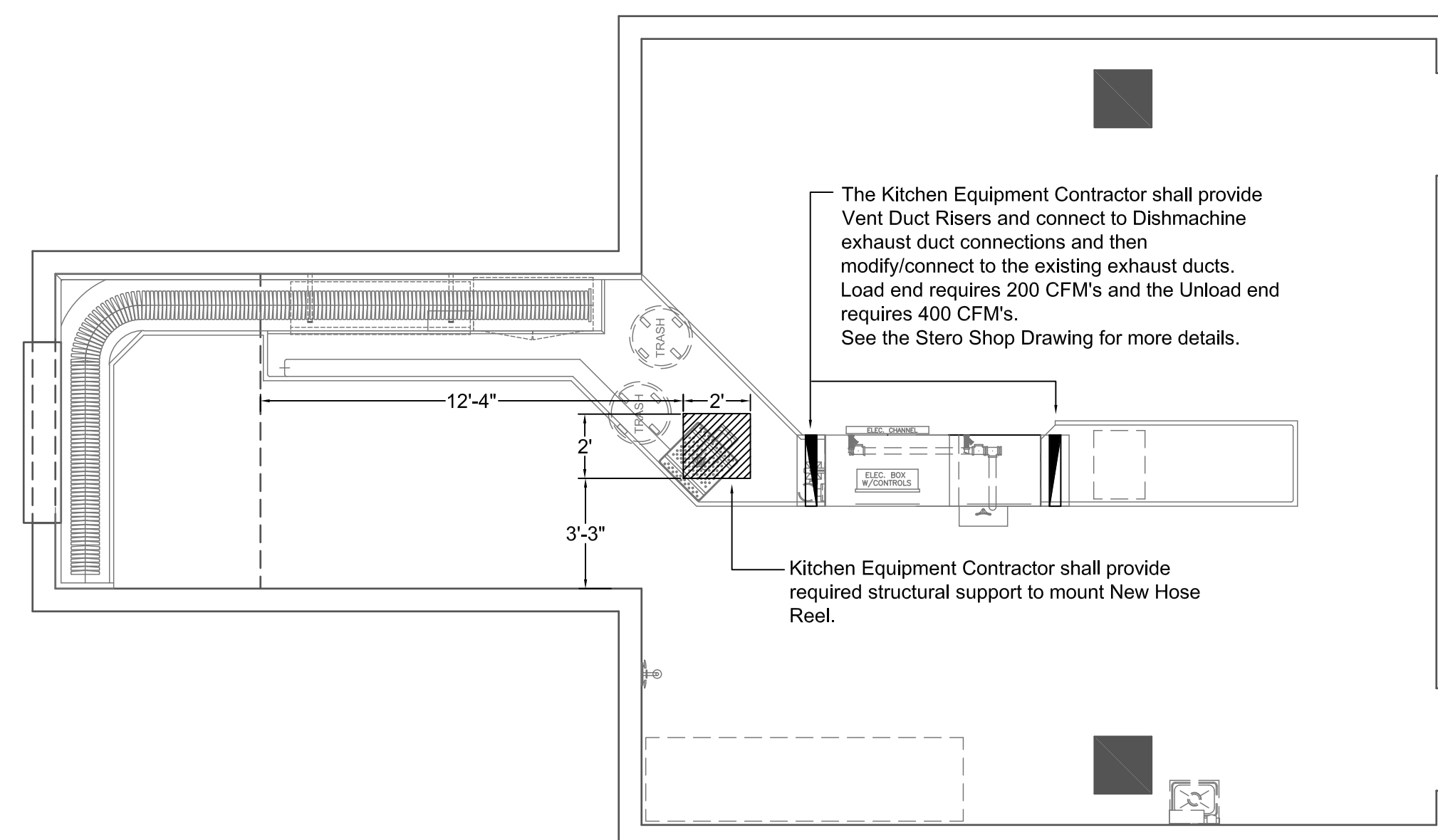
EXISTING DISHROOM SPECIAL CONDITIONS



NEW DISHROOM ELECTRICAL PLAN



NEW DISHROOM PLUMBING PLAN



NEW DISHROOM SPECIAL CONDITIONS

THESE DRAWINGS ARE PREPARED TO INDICATE ONLY LOCATIONS AND ARRANGEMENT OF FIXTURES, EQUIPMENT, AND UTILITY CONNECTION REQUIREMENTS. NO ARCHITECTURAL OR ENGINEERING SERVICES ARE INTENDED OR ASSUMED.

No.	Revision	Date

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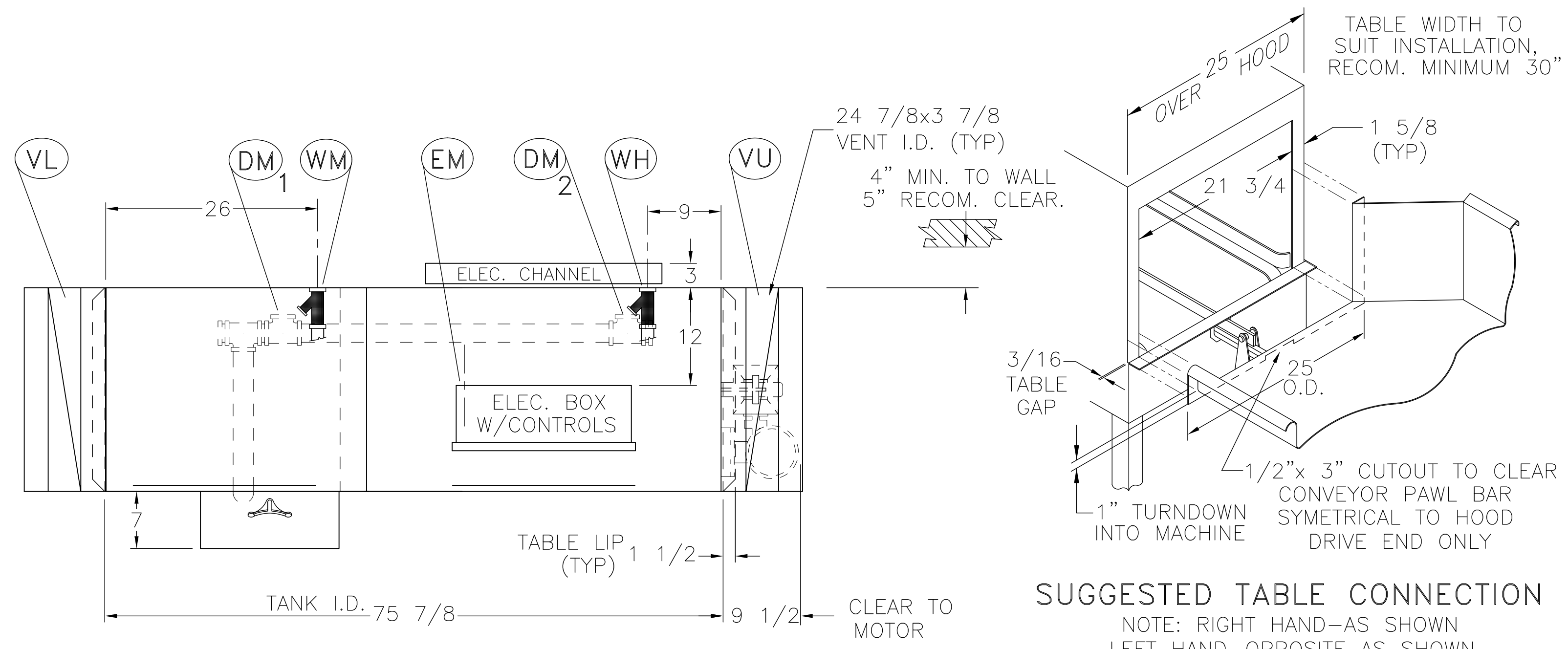
"Glen Dining Dishroom"
TOWSON UNIVERSITY
 8000 York Road, Towson, MD

Project Name and Address
Food Service Utility Plans

Drawn by: BOH
 Date: 11-14-2011
 Scale: 1/4" = 1'-0"
 Sheet

FS-U1

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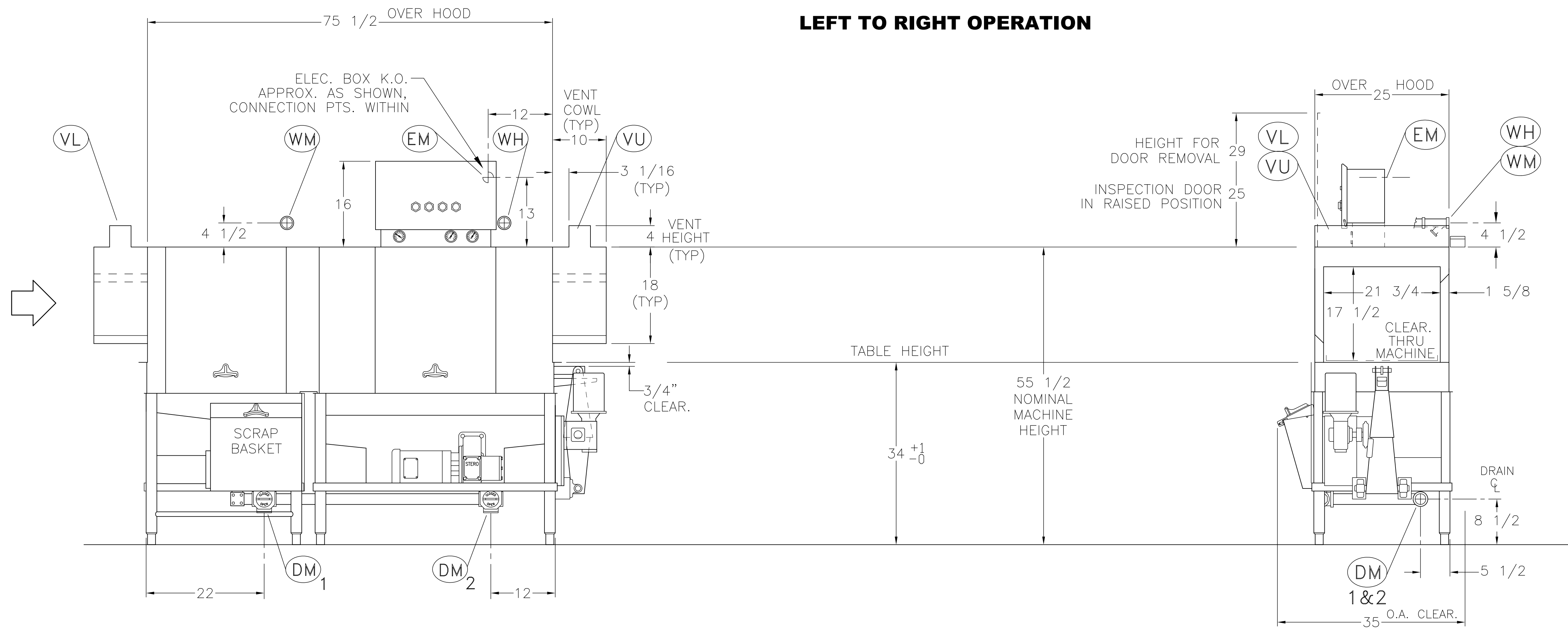


SUGGESTED TABLE CONNECTION
 NOTE: RIGHT HAND-AS SHOWN
 LEFT HAND-OPPOSITE AS SHOWN

CUSTOMER CONNECTION POINTS		
PTS.	SIZE	DESCRIPTION
DM	2" NPT (F)	DRAIN, MACHINE WASTE:
WM	3/4" NPT (F)	WATER SUPPLY: 140°F. MIN. @ 20 PSI FLOW PRES. TANK FILL:
WH	3/4" NPT (F)	WATER SUPPLY: 180°F. MIN. @ 20 PSI FLOW PRES. CONSUMPTION = 290 GALS./HR.
EM	ELECTRICAL REQ.	ONE (3) WIRE 480V-3PH-60HZ FEEDER SIZED FOR: 1. SCRAPER PUMP MOTOR - - 1HP = 1.8 AMPS 2. WASH PUMP MOTOR - - - 2HP = 3.1 AMPS 3. CONVEYOR MOTOR - - - 1/4HP = 0.5 AMPS 1. WASH TANK HEAT - - - -10KW = 12.0 AMPS TOTAL LOAD FEEDER NO.1 = 18.4 AMPS
VL	NOTED	VENT, LOAD END: RECOM. MIN. DRAW = 200 CFM
VU	NOTED	VENT, UNLOAD END: RECOM. MIN. DRAW = 400 CFM

ADDITIONAL EQUIPMENT LIST

- | | |
|------------------------|------------------------------|
| 1. TANK HEAT: ELECTRIC | 6. STAIN. STEEL FRAME & LEGS |
| 2. KIT 55 | 7. STAIN. STEEL FRONT PANEL |
| 3. AUTO FILL | 8. TERMINAL STRIP |
| 4. COMMON DRAIN | 9. AUTO SHUT DOWN |
| 5. FINAL RINSE SAVER | 10. BOOSTER: BY OTHERS |



LEFT TO RIGHT OPERATION

TRAYCON MANUFACTURING