

GENERAL NOTES

GENERAL CONTRACTOR NOTES

****IT BE NOTED BY THE GENERAL CONTRACTOR AND THEIR SUBS THAT THIS SET OF PLANS AND THE INFORMATION CONTAINED WITHIN IN NO WAY RELIEVES SAID PARTIES OF THEIR RESPONSIBILITY TO INVESTIGATE AND COMPLY WITH ALL APPLICABLE CODES AND ORDINANCES AND TO PERFORM ALL WORK TO THE HIGHEST STANDARDS.**

- The General Contractor and subs will verify the size and MEP requirements of all items shown as “future, NIC, supplied by others, etc.” with the owner prior to rough-in and connection.
- The Owner, Architect, Engineers, and General Contractor all bear responsibility to inform the Kitchen Equipment Contractor in writing of discrepancies or changes to the building plans, code requirements, etc. that affect areas pertinent to the Kitchen Equipment Contractor.
- The General Contractor will provide and attachments to the building structure for load-bearing weight.
- The General Contractor will provide all building penetrations and required sealing or weather protection as shown on plans.
- The General Contractor will provide duct wrap, shafts, and openings through walls, ceilings, and roof for exhaust and make-up air ducts with roof curb on roof. Flashed and sealed.
- The General Contractor and Structural Engineer will verify structural integrity of roof supporting the various foodservice equipment.
- The General Contractor shall provide conduit and sleeves for all required items.
- Conduits will be circular PVC equal to the diameter indicated on plans. All bends will have minimum radius of 24” or as indicated on plans.
- Beverage lines as follows: 6” or 8” DIA PVC Pipe with 24” or 30” radius sweep
- bend at each end or turn, stubbing up +8 AFF. Minimum.
- Horizontal dimensions shown are measured from finished walls, floors, ceilings, and/or center lines of columns to center lines of outlets and pull boxes. Vertical dimensions are from finished floor to finished top of wall or wall opening.
- All utility rough-ins shown are subject to change pending final equipment selection and location.
- All utility rough-ins and final connections shall be supplied and installed by the appropriate licensed sub-contractor.
- Seismic bracing information is not indicated on these plans nor provided by the kitchen equipment contractor, unless otherwise specified. Additional charges will be incurred for the addition of engineered drawings, seismic bracing hardware, or installation is required.
- The General Contractor will supply and install adequate soundproofing where equipment produces excessive noise that may vibrate through surrounding material.
- All walls in contact with or within 18” of cooking equipment will be of non-combustible material.
- The General Contractor will supply and install level area for all rooftop equipment.
- The General Contractor will supply and install roof jacks or pitch pockets for refrigeration line penetrations through the roof.
- The General Contractor will supply level pads elsewhere for refrigeration equipment not located on roof.
- The General Contractor will install sprinkler heads in walk-in coolers/freezers and protect them against freezing where required.
- The General Contractor will provide all fire extinguishers as required unless provided by the Kitchen Equipment Contractor under sperate contract.
- The General Contractor will verify that any required MEP floor penetrations do not conflict with structural members in the floor. The Kitchen Equipment Contractor will be notified if adjustments are needed.

PLUMBING CONTRACTOR NOTES

- All plumbing work will comply with applicable codes and plans and will be coordinated with the Kitchen Equipment Contractor and the General Contractor as well as all applicable parties to ensure maximum accuracy and quality.
- Unless otherwise specified in plans or contracts, the Plumbing Contractor will verify all incoming services, make all external, internal, and final connections to equipment, and provide all plumbing-type materials to make equipment functional.
- The Plumbing Contractor shall size, furnish, locate and install all grease traps/interceptors as required.
- The Plumbing Contractor will provide all gas shut-off valves with permanent I.D. tags for equipment.
- The Plumbing Contractor will provide and install individual shut-off valves on all water and gas lines.
- The Plumbing contractor will install automatic gas shut-off valves, which will be supplied by the Kitchen Equipment Contractor, for ceiling accessible exhaust hoods.
- The automatic gas shut-off valves will shut down gas cooking equipment under hood upon activation of the fire suppression system.
- The Plumbing Contractor will supply and install pressure reducing valves for all required equipment.
- The Plumbing Contractor will supply and install water heaters to accommodate hot water usage of all food service equipment and ensure adequate water supply.
- The Plumbing Contractor will supply and install all direct sink waste lines and all indirect equipment waste lines to floor sink as shown on plans. This includes traps, tail pieces, line strainers, and walk-in condensate waste lines.
- The Plumbing Contractor will provide adequate cleanouts for drain lines and confirm access panel locations. Indirect waste lines routed through cabinets will be done to maximize usable storage space.
- All indirect waste lines will have a 1” minimum air gap.
- All drain lines requiring condensation removal shall be run in copper.
- The Plumbing Contractor shall supply and install insulation material on all drain lines, plumbing, and steam lines to eliminate condensation on these lines.
- The Plumbing Contractor will supply waste pipe material rated for 200 degrees for high temperature equipment drains and troughs. This material will be used for riser, trap, and 10 linear feet downstream of drain.
- The Plumbing Contractor will supply and install all floor sinks, flush with the finished floor and supplied with removable ¾ grate covers. Area floor drains will be verified with architect.
- Floor sinks for dishwashing machines, scullery sinks, and water wash hoods will be a minimum of 12” X 12” deep and have a minimum 3” drainpipe.
- The Plumbing Contractor will verify all rough-in dimensions at job site.
- All horizontal dimensions shown are from finished face of wall or grid line to centerline of stub-out or from centerline of stub-out to centerline of stub-out unless otherwise noted on plans or details.
- All symbols noted +12”, +24”, etc., are to stub-out of wall at height indicated. Height is given from finished floor to centerline of stub-out. All symbols noted "stub-up" are to stub-up above finished floor or finished
- Curb at height & location indicated on plan or equipment schedule.
- The Kitchen Equipment Contractor will supply all gas pressure regulators and quick disconnect gas hoses for new foodservice equipment. The Plumbing Contractor will install these regulators and hoses.
- The Plumbing Contractor will wrap walk-in freezer drain lines with electrical heated tape inside units and running to floor sink.
- Refrigeration drain lines will be verified with Kitchen equipment contractor.
- The Plumbing Contractor will determine the design and requirements of all water purification systems and install them, unless otherwise noted.
- The Plumbing Contractor will use existing services whenever possible and cap-off obsolete services.
- The Plumbing Contractor plans reference connections, specifications, and dimensions for food service equipment only. See other plans for other plumbing requirements outside the scope of the Plumbing Contractor plans.

ELECTRICAL CONTRACTOR NOTES

- The Electrical Contractor will comply will all applicable codes and authorities in the process of supplying and installing electrical work.
- The Electrical Contractor plans are provided to indicate rough-in locations, outlets, connections, and electrical loads for the foodservice equipment. See Architectural plans for additional electrical requirements.
- The Electrical Contractor will verify dimensions at the job site and coordinate locations with the Kitchen Equipment Contractor.
- Horizontal dimensions are measured from finished walls, floors, ceilings, and center lines of columns to center lines of outlets and pull boxes.
- Vertical dimensions are from finished floor to finished top of wall or wall opening.
- All symbols noted +12", +24", etc., to stub-out of wall at the height indicated. Height is given from finished floor to centerline of outlet. All symbols noted "stub-up" are to stub-up above finished floor or finished curb at height and location indicated on plan.
- The Electrical Contractor will provide and install stainless steel cover plates for all receptacles/switches in the foodservice area unless otherwise specified.
- The Electrical Contractor will provide fused disconnects for equipment hook-ups as required.
- The Electrical Contractor will provide all electrical-type materials unless specified otherwise.
- Exposed conduits will be seal tight conduits.
- The Electrical Contractor will verify all requirements for hot water tank.
- The Electrical Contractor will supply and furnish all electrical components for walk-in refrigerators and freezers.
- The Electrical Contractor will supply and install wiring, lamps, and seal conduits penetrations to avoid moisture accumulation while the Kitchen Equipment Contractor will supply vapor-proof light fixtures for walk-in coolers and freezers complete with switches and pilot lights.
- The Electrical Contractor will provide disconnects at the power box for each ice machine head.
- The Electrical Contractor will provide interconnect switching between kitchen hood exhaust fans and kitchen make-up air systems as required.
- The Electrical Contractor will provide contactors or shunt trip breakers on all electrical outlets and junction boxes located under class 1 exhaust hoods to ensure disconnection upon activation of the fire suppression system.
- The Electrical Contractor will install temperature senses for hood systems according to manufacturer’s specifications.
- The Electrical Contractor will supply and install conduit and J-boxes for exhaust hood fire suppression system’s remote manual pull station.
- The Electrical Contractor will verify the location of fire suppression system’s pull station with Fire Suppression Contractor and Local Fire Marshall.
- The Electrical Contractor will supply all sleeves and pull boxes as required and verify with beverage purveyor.
- Beverage lines as follows: 6” or 8” DIA PVC Pipe with 24” or 30” radius sweep bend at each end or turn, stubbing up +8 AFF. Minimum.
- The Electrical Contractor will verify existing and owner-provided equipment for conduit runs and dedicated/isolated outlet requirements.
- The Electrical Contractor will supply and install convenience outlets as shown on the plans while verifying their locations with owner.
- The Electrical Contractor will install air curtains supplied by the Kitchen Equipment Contractor unless specified otherwise.
- The Electrical Contractor will supply all junction boxes, outlets, and receptacles in fixtures. Fixture Fabricator will locate all receptacles and switches when part of fixture. Internal wiring to be supplied and installed by jobsite Electrical Contractor unless specified otherwise.
- The Electrical Contractor will coordinate with the Kitchen Equipment Contractor to ensure maximum usable storage space when routing lines through interior of cabinets.
- The Electrical Contractor will use existing electrical services when possible and cap off existing services that are no longer needed.
- *WARNING: Commercial foodservice equipment may not operate properly if connected to G.F.C.I. outlets. Equipment manufacturer and the Kitchen Equipment Contractor are not responsible for equipment failure due to G.F.C.I. outlet use.

MECHANICAL CONTRACTOR NOTES

- The Mechanical Contractor will furnish and install exhaust/supply ducts for kitchen hoods and ensure that 100% of air pulled from the kitchen is replaced and balance complete systems.
- The Mechanical Contractor obtains all hood hanging permits with the mechanical permit. These include all seismic and engineering calculations applicable to code.
- The Mechanical Contractor will coordinate with Kitchen Equipment Contractor to meet requirements, verify location of exhaust and make-up ducts, and follow all applicable national and local codes.
- The Mechanical Contractor will complete final air balancing to the building.
- The Mechanical Contractor will complete final connections between ductwork and hood duct collars when supplying ductwork.
- Ductwork will:
- When delivering make up air clear the exhaust air discharge by a minimum of 10’-0”.
- Not create undue turbulence in working areas.
- Duct sensors, when shipped loose, will be installed according to manufacturer’s specifications.
- Horizontal ducts require ¼” ft. slope towards exhaust hood.
- Exhaust Shaft ducts will have 3” minimum to a 12” maximum of air space surrounding grease exhaust ducts when approved duct wrap is not specified by the architect.

CURB & DEPRESSION NOTES

- General Contractor to provide concrete curbs and depressions as specified
- Curb/depression heights are from finished floor to top of finished curb/depression. Heights will be verified to ensure accuracy to the plans with appropriate parties.
- Curbs are to be notched a minimum of 2” around floor sinks.
- Framing for curbs will be checked by kitchen equipment contractor prior to pouring to ensure accuracy.
- If raceways are indicated on the plan, then the Concrete Contractor will backfill exposed and accessible openings after installation of fixtures to prevent vermin infestation.
- All curbs that are to receive equipment and/or fixtures to be finished smooth and level and intersection of top of curb at finished wall to be finished square (no cove).
- General Contractor or Flooring Contractor will install integral finish floor cove base prior to installation of foodservice equipment and all exposed bases will be finished same as the finished floor.

WALL BACKING NOTES

- General Contractor will provide and install necessary wall backing unless otherwise noted.
- General Contractor will consult with owner and Bargreen Ellingson for confirmation of dimensions and updated wall backing requirements.
- General Contractor will provide and install wall backing for the mounting of shelves, pot racks, display cases, hose reels, etc. as determined by the wall backing plan.

Wall backing will be:

- Compliant with local codes
- Constructed of non-combustible materials if in contact or within 18” of cooking equipment
- Built into the wall to present a flush surface
- Extended past minimum requirements when necessary to the next stud over in both directions
- 16ga steel or 5/8” plywood

BARGREEN ELLINGSON

FOODSERVICE SUPPLY & DESIGN

3322 NW INDUSTRIAL STREET
PORTLAND, OR 97210

Arch D 24x26
Project Number: 80106965

PHONE: (503) 227-1161
WWW.BARGREEN.COM

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HIGHWATER CAFE

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REVISION

#	DESCRIPTION	DATE
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Sheet List

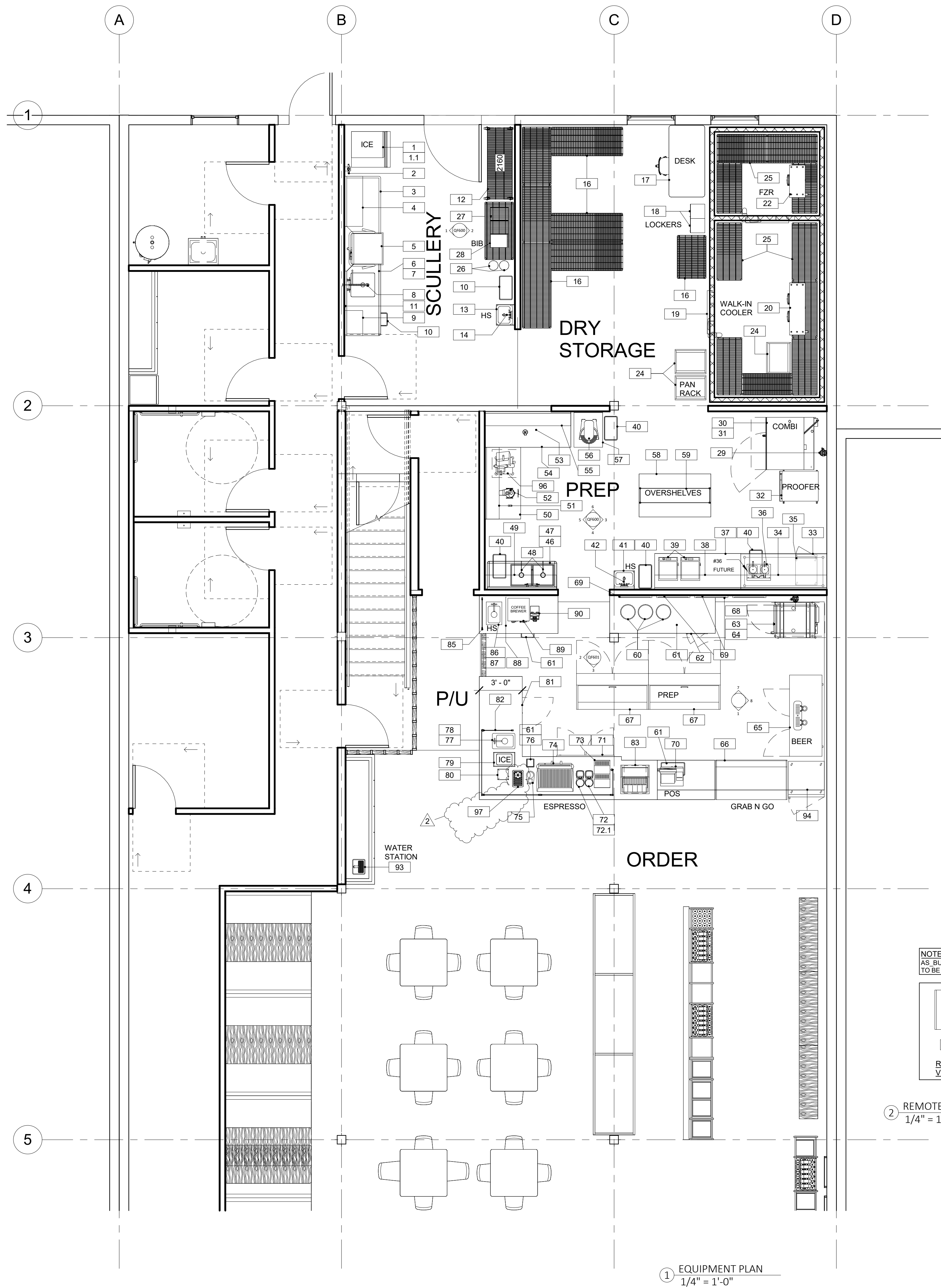
Sheet	Sheet Name
QF100	EQUIPMENT FLOOR PLAN
QF200	EQUIPMENT SCHEDULE
QF300	PLUMBING ROUGH-INS
QF400	UNDER SLAB ROUGH-INS
QF500	ELECTRICAL ROUGH-INS
QF600	ELEVATIONS
QF801	ELEVATIONS
QF700	SPECIAL CONDITIONS

SHEET NUMBER

QF000

General Notes

9/12/2023 9:14:47 AM



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- THE GENERAL CONTRACTOR AND SUBS WILL VERIFY THE SIZE AND MEP REQUIREMENTS OF ALL ITEMS SHOWN AS "FUTURE, NIC, SUPPLIED BY OTHERS, ETC." WITH THE OWNER PRIOR TO ROUGH-IN AND CONNECTION.
- THE OWNER, ARCHITECT, ENGINEERS, AND GENERAL CONTRACTOR ALL BEAR RESPONSIBILITY TO INFORM THE KITCHEN EQUIPMENT CONTRACTOR IN WRITING OF DISCREPANCIES OR CHANGES TO THE BUILDING PLANS, CODE REQUIREMENTS, ETC. THAT AFFECT AREAS PERTINENT TO THE KITCHEN EQUIPMENT CONTRACTOR.
- THE GENERAL CONTRACTOR WILL PROVIDE AND ATTACHMENTS TO THE BUILDING STRUCTURE FOR LOAD-BEARING WEIGHT.
- THE GENERAL CONTRACTOR WILL PROVIDE ALL BUILDING PENETRATIONS AND REQUIRED SEALING OR WEATHER PROTECTION AS SHOWN ON PLANS.
- THE GENERAL CONTRACTOR WILL PROVIDE DUCT WRAP, SHAFTS, AND OPENINGS THROUGH WALLS, CEILINGS, AND ROOF FOR EXHAUST AND MAKE-UP AIR DUCTS WITH ROOF CURB ON ROOF. FLASHED AND SEALED.
- THE GENERAL CONTRACTOR AND STRUCTURAL ENGINEER WILL VERIFY STRUCTURAL INTEGRITY OF ROOF SUPPORTING THE VARIOUS FOODSERVICE EQUIPMENT.
- THE GENERAL CONTRACTOR SHALL PROVIDE CONDUIT AND SLEEVES FOR ALL REQUIRED ITEMS.
- CONDUITS WILL BE CIRCULAR PVC EQUAL TO THE DIAMETER INDICATED ON PLANS. ALL BENDS WILL HAVE MINIMUM RADIUS OF 24" OR AS INDICATED ON PLANS.
- BEVERAGE LINES AS FOLLOWS: 6" OR 8" DIA PVC PIPE WITH 24" OR 30" RADIUS SWEEP
- BEND AT EACH END OR TURN, STUBBING UP +8 AFF. MINIMUM.
- HORIZONTAL DIMENSIONS SHOWN ARE MEASURED FROM FINISHED WALLS, FLOORS, CEILINGS, AND/OR CENTER LINES OF COLUMNS TO CENTER LINES OF OUTLETS AND PULL BOXES. VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR TO FINISHED TOP OF WALL OR WALL OPENING.
- ALL UTILITY ROUGH-INS SHOWN ARE SUBJECT TO CHANGE PENDING FINAL EQUIPMENT SELECTION AND LOCATION.
- ALL UTILITY ROUGH-INS AND FINAL CONNECTIONS SHALL BE SUPPLIED AND INSTALLED BY THE APPROPRIATE LICENSED SUB-CONTRACTOR.
- SEISMIC BRACING INFORMATION IS NOT INDICATED ON THESE PLANS NOR PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR, UNLESS OTHERWISE SPECIFIED. ADDITIONAL CHARGES WILL BE INCURRED FOR THE ADDITION OF ENGINEERED DRAWINGS, SEISMIC BRACING HARDWARE, OR INSTALLATION IS REQUIRED.
- THE GENERAL CONTRACTOR WILL SUPPLY AND INSTALL ADEQUATE SOUNDPROOFING WHERE EQUIPMENT PRODUCES EXCESSIVE NOISE THAT MAY VIBRATE THROUGH SURROUNDING MATERIAL.
- ALL WALLS IN CONTACT WITH OR WITHIN 18" OF COOKING EQUIPMENT WILL BE OF NON-COMBUSTIBLE MATERIAL.
- THE GENERAL CONTRACTOR WILL SUPPLY AND INSTALL LEVEL AREA FOR ALL ROOFTOP EQUIPMENT.
- THE GENERAL CONTRACTOR WILL SUPPLY AND INSTALL ROOF JACKS OR PITCH POCKETS FOR REFRIGERATION LINE PENETRATIONS THROUGH THE ROOF.
- THE GENERAL CONTRACTOR WILL SUPPLY LEVEL PADS ELSEWHERE FOR REFRIGERATION EQUIPMENT NOT LOCATED ON ROOF.
- THE GENERAL CONTRACTOR WILL INSTALL SPRINKLER HEADS IN WALK-IN COOLERS/FREEZERS AND PROTECT THEM AGAINST FREEZING WHERE REQUIRED.
- THE GENERAL CONTRACTOR WILL PROVIDE ALL FIRE EXTINGUISHERS AS REQUIRED UNLESS PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR UNDER SPERATE CONTRACT.
- THE GENERAL CONTRACTOR WILL VERIFY THAT ANY REQUIRED MEP FLOOR PENETRATIONS DO NOT CONFLICT WITH STRUCTURAL MEMBERS IN THE FLOOR. THE KITCHEN EQUIPMENT CONTRACTOR WILL BE NOTIFIED IF ADJUSTMENTS ARE NEEDED.

BARGREEN ELLINGSON

FOODSERVICE SUPPLY & DESIGN

3322 NW INDUSTRIAL STREET
PORTLAND, OR 97210

PHONE: (503) 227-1161
Arch D 24x26 Project Number: 80106965

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HIGHWATER CAFE

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REVISION	DATE	DESCRIPTION
1	09/12/2023	Revision 1
2		Revision 2

Sheet List

Sheet	Sheet Name
QF 100	EQUIPMENT FLOOR PLAN
QF 200	EQUIPMENT SCHEDULE
QF 300	PLUMBING ROUGH-INS
QF 400	UNDER SLAB ROUGH-INS
QF 500	ELECTRICAL ROUGH-INS
QF 600	ELEVATIONS
QF 801	ELEVATIONS
QF 700	SPECIAL CONDITIONS

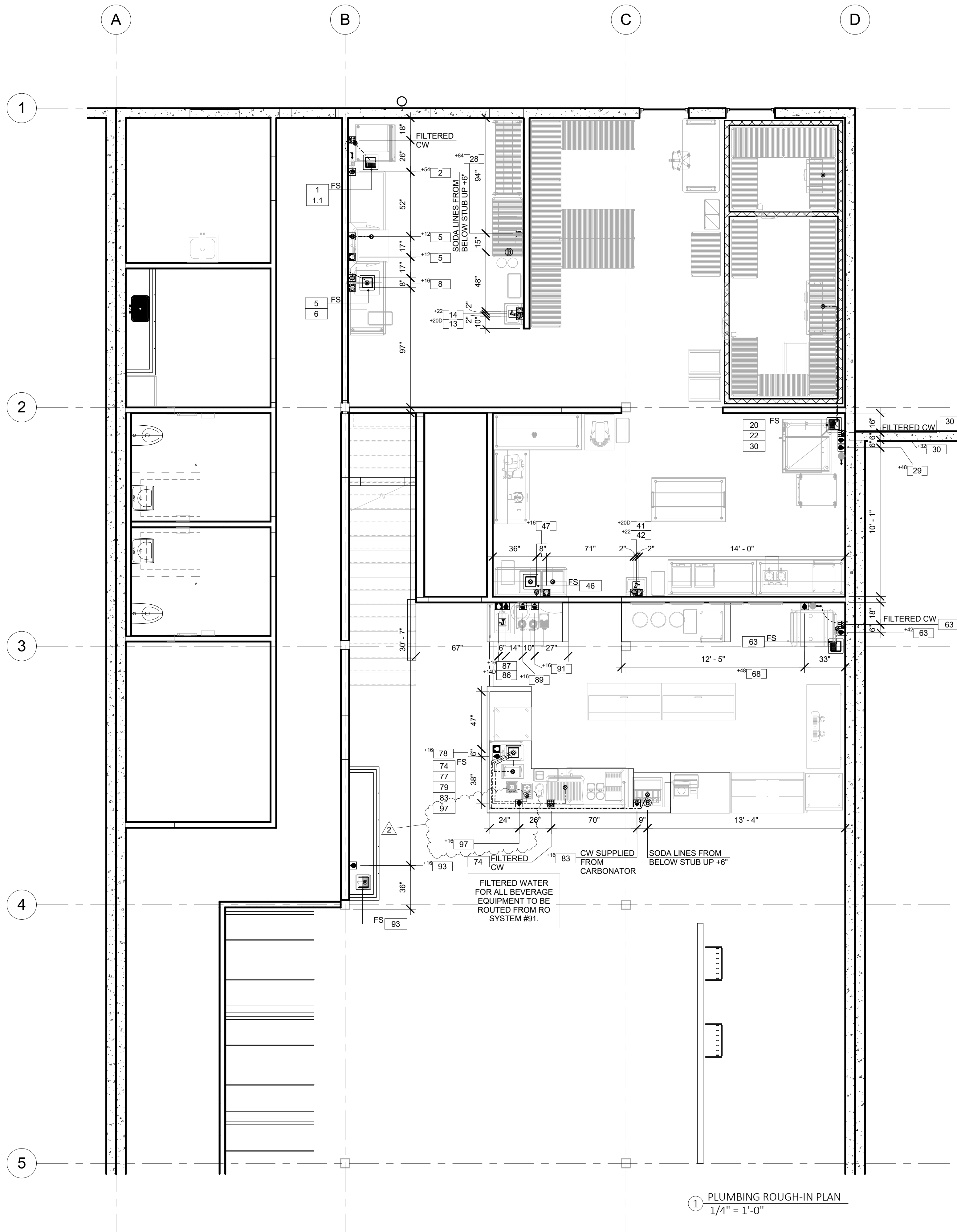
SHEET NUMBER

QF 100

EQUIPMENT FLOOR PLAN

9/12/2023 9:14:50 AM

ITEM NUMBER	FURNISHED BY	COUNT	DESCRIPTION	MANUFACTURER	MODEL	WATTS	AMPS	HP	VOLTS	PHASE	NEMA PLUG	ELEC. AFF	HOT WATER SIZE	HOT WATER AFF	COLD WATER SIZE	COLD WATER AFF	FILTERED WATER SIZE	INDIRECT WASTE SIZE	DIRECT WASTE SIZE	DIRECT WASTE AFF	GAS SIZE	GAS BTU/S	GAS AFF	NOTES	ITEM NUMBER
1	KEC	1	ICE MAKER	HOSHIZAKI AMERICA	KM-350MAJ	1,041 W	9.1 A		115	1	JBOX	60"			1/4"	54"	1/4"	3/4"						WITH HS-2033 TOP KIT.	1
1.1	KEC	1	ICE BIN	HOSHIZAKI AMERICA	B-250PF																				1.1
2	KEC	1	WATER FILTER	EVERPURE	EV9324-01										3/8"	54"									2
3	KEC	1	CLEAN DISHTABLE	JOHN BOOS	CDT6-S48GBK-R																				3
4	KEC	1	SLANT RACK, WALL MOUNTED	JOHN BOOS	PB-SRW-42																				4
5	KEC	1	DISH MACHINE, DOOR TYPE, HIGH TEMP, VENTLESS	CHAMPION	DH6000T-VHR	16,553 W	46.0 A	2	208	3	JBOX	12"	3/4"	12"	3/4"	12"		1 1/2"						WITH DRAIN WATER TEMPERING KIT.	5
6	KEC	1	SOILED DISHTABLE W/ SCRAP SINK	JOHN BOOS	SDT6-S60GBK-L													3 1/2"							6
7	KEC	1	LEVER WASTE	FISHER	22209																				7
8	KEC	1	PRE-RINSE FAUCET	T&S BRASS	B-0133-12ACRB8S								1/2"	16"	1/2"	16"									8
9	KEC	1	SLANT RACK, WALL MOUNTED	JOHN BOOS	PB-SRW-21																				9
10	KEC	2	TRASH CAN	CARLISLE	34202323 (GRAY)																				10
11		1	SPARE NUMBER																						11
12	KEC	1	POT & PAN SHELIVING	TBD	TBD																			VERIFY MFG.	12
13	KEC	1	HAND SINK, WALL MOUNT	JOHN BOOS	PBHS-W-1410-SSLR														2"	20"				WITH LEFT & RIGHT SIDE SPLASHES. SOAP & PAPER TOWELS BY OWNER.	13
14	KEC	1	FAUCET, SPLASH MOUNT	T&S BRASS	B-1146								1/2"	22"	1/2"	22"								WITH B-1100-K KIT.	14
15		1	SPARE NUMBER																						15
16	KEC	8	DRY STORAGE SHELIVING	TBD	TBD																				16
17	OWNER	1	DESK & CHAIR	TBD	BY OWNER																				17
18	OWNER	2	LOCKERS	TBD	BY OWNER																				18
19	KEC	1	WALK-IN COOLER/ FREEZER COMBO BOX	TBD	TBD		0.2 A		115	1	JBOX	108"												VERIFY MODEL & REQUIREMENTS WITH WALK-IN MFG.	19
20	KEC	1	EVAPORATOR	TBD	TBD - LOW PROFILE	184 W	1.6 A		115	1	JBOX	108"						1/2"						VERIFY MODEL & REQUIREMENTS WITH WALK-IN MFG.	20
21	KEC	1	CONDENSING UNIT, REMOTE	TBD	TBD		15.0 A	3/4	208	3	JBOX													VERIFY MODEL & REQUIREMENTS WITH WALK-IN MFG.	21
22	KEC	1	EVAPORATOR	TBD	TBD - LOW PROFILE	92 W	0.8 A		115	1	JBOX	108"						1/2"						VERIFY MODEL & REQUIREMENTS WITH WALK-IN MFG.	22
23	KEC	1	CONDENSING UNIT, REMOTE	TBD	TBD		15.0 A	2-1/3	208	3	JBOX													VERIFY MODEL & REQUIREMENTS WITH WALK-IN MFG.	23
24	KEC	3	RACK, PAN	NEW AGE	1331																				24
25	KEC	10	WALK-IN SHELIVING	TBD	TBD																				25
26	OTHER	2	CO2 TANK	BY PURVEYOR	BY PURVEYOR																				26
27	OTHER	1	BAG IN BOX	BY PURVEYOR	BY PURVEYOR																				27
28	OTHER	1	CARBONATOR	BY OTHERS	BY OTHERS		7.2 A		120	1	PLUG	84"			1/2"	84"									28
29	KEC	1	WATER FILTER, COMBI	TBD	TBD																			VERIFY MODEL & REQUIIREMENTS.	29
30	KEC	1	COMBI OVEN, ELECTRIC	ALTO-SHAAM	CTP7-20EVH	16,500 W	45.7 A		208	3	JBOX	36"			3/4"	48"	3/4"	1 1/2"						*208-240V. (2) WATER CONN'S REQUIRED. FITLERED WATER FROM ITEM #29.	30
31	KEC	1	COMBI STAND, STATIONARY W/ SHELF	ALTO-SHAAM	50160B3																				31
32	KEC	1	CABINET, HOLDING/ PROOFING	METRO	C519-PFC-4	1,440 W	12.0 A		120	1	5-15P	48"													32
33	KEC	1	WORK TABLE	JOHN BOOS	ST6R5-3072SSK																			WITH LEFT END SPLASH & UNDERSHELF.	33
34	KEC	2	WALL SHELF	JOHN BOOS	BHS1272																				34
35	KEC	1	COOK & HOLD OVEN	ALTO-SHAAM	500-TH-II	1,900 W	16.0 A		120	1	5-20P	24"													35
36	KEC	1	WAFFLE BAKER - FUTURE	WELLS BLOOMFIELD	WB-2	1,352 W	6.5 A		208	1	6-15P	48"													36
37	KEC	1	WORK TABLE	JOHN BOOS	ST6R5-3072SSK																			WITH UNDERSHELF.	37
38	KEC	2	WALL SHELF	JOHN BOOS	BHS1272																				38
39	KEC	2	INDUCTION RANGE, COUNTERTOP	VOLLRATH	HPI4-3800	3,800 W	15.8 A		208	1	6-20P	48"													39
40	KEC	4	TRASH CAN	TBD	TBD																				40
41	KEC	1	HAND SINK, WALL MOUNT	JOHN BOOS	PBHS-W-1410-SSLR														2"	20"				WITH LEFT & RIGHT SIDE SPLASHES. SOAP & PAPER TOWELS BY OWNER.	41
42	KEC	1	FAUCET, SPLASH MOUNT	T&S BRASS	B-1146								1/2"	22"	1/2"	22"								WITH B-1100-K KIT.	42
43		1	SPARE NUMBER																						43
44		1	SPARE NUMBER																						44
45		1	SPARE NUMBER																						45
46	KEC	1	SINK, 2 COMPARTMENT	JOHN BOOS	2B184-1D18R													1 3/4"							46
47	KEC	1	FAUCET, SPLASH MOUNT	T&S BRASS	B-0231								1/2"	16"	1/2"	16"									47
48	KEC	2	LEVER WASTE	FISHER	22209																				48
49	KEC	2	WALL SHELF	JOHN BOOS	BHS1260																				49
50	KEC	1	WORK TABLE	JOHN BOOS	ST6R5-3060SSK																			WITH UNDERSHELF.	50
51	KEC	2	WALL SHELF	JOHN BOOS	BHS1260																				51
52	KEC	1	FOOD PROCESSOR	ROBOT COUPE	R 2 N CLR	840 W	7.0 A		120	1	5-15P	48"													52
53	KEC	1	IMMERSION BLENDER	WARING COMMERCIAL	WSB40	350 W	2.9 A		120	1	5-15P	48"													53
54	KEC	1	WORK TABLE	JOHN BOOS	ST6R5-3072SSK																			WITH LEFT END SPLASH & UNDERSHELF.	54
55	KEC	2	WALL SHELF	JOHN BOOS	BHS1272																				55
56	KEC	1	MIXER, 20 QT.	GLOBE	SP20	1,150 W	10.0 A	1/2	115	1	5-15P	36"													56
57	KEC	1	STAND, EQUIPMENT	ADVANCE TABCO	EG-302																				57
58	KEC	1	WORK TABLE	JOHN BOOS	ST4-3660SSK																			WITH UNDERSHELF.	58
59	KEC	1	OVERSHELF, TABLE-MOUNTED	JOHN BOOS	OSE26FK-1260																			CENTER MOUNTED.	59
60	KEC	3	FOOD WARMER, COUNTERTOP	VOLLRATH	72009	800 W	6.7 A		120	1	5-15P	48"													60
61	KEC	4	TRASH CAN	CARLISLE	34202323 (GRAY)																				61
62	KEC	1	HOT FOOD HOLDING CABINETS	ALTO-SHAAM	500-S	1,000 W	8.4 A		120	1	5-15P	24"													62
63	KEC	1	OVEN, MULTI-COOK, ELECTRIC	ALTO-SHAAM	CMC-H3H LH W/ 4" LEGS	10,100 W	28.0 A		208	3	15-50P	48"			3/4"	42"	3/4"	1 1/2"						*208-230 VOLTAGE.	63
64	KEC	1	STAND, EQUIPMENT	ALTO-SHAAM	5033383: CMC																				64
65	KEC	1	DISPENSER, BEER, DIRECT DRAW	ATOSA USA	MKC68GR	265 W	2.3 A	1/7	115	1	5-15P	24"													65
66	KEC	1	REFRIGERATED SELF SERVICE AND SERVICE CASE	STRUCTURAL CONCEPTS	NR6058RRSSV	1,925 W	12.0 A		208	1	6-15P	0"												POWER TO BE SUPPLIED VIA FLOOR OUTLET.	66
67	KEC	2	SANDWICH PREP TABLE	ATOSA	MSF8303GR		2.8 A	0.2	115	1	5-15P	0"												POWER TO BE SUPPLIED VIA FLOOR OUTLETS.	67
68	KEC	1	WATER FILTER, MULTI COOK OVEN	TBD	TBD										3/4"	48"								FINAL MODEL & REQUIREMENTS TBD.	68
69	OWNER	4	DIGITAL MENU BOARD SYSTEM	SAMSUNG/ YODECK	CU7000D UHD LED LCD / YODECK PLAYER		15.0 A		120	1	C&P	24"												(4) TOTAL SYSTEMS INCLUDING (1) TV & (1) DECK. DATA CONN. REQUIRED. UTILITIES PER EA. VERIFY REQUIREMENTS.	69
70	OWNER	1	POS SYSTEM	BY OWNER	BY OWNER	2,400 W	20.0 A		120	1	5-15P	24"												DEDICATED & ISOLATED CIRCUIT. VERIFY REQ'S WITH OWNER.	70
71	KEC	1	REFRIGERATOR, U/C	HOSHIZAKI	UR48B	345 W	3.0 A	1/5	115	1	5-15P	24"												WITH 2-1/4" CASTERS.	71
72.1	OWNER	2	ESPRESSO GRINDER	MAHLKONIG	E6SS	700 W	15.0 A		100	1	C&P	24"												100-240V.	72
73	OWNER	1	COFFEE SYRUP DISPLAY	MAHLKONIG	PUQPRESS M3	72 W			100	1	VFY	24"												100-240V. VERIFY PLUG REQUIREMENTS.	72.1
74	OWNER	1	ESPRESSO MACHINE	BY OWNER	BY OWNER																				73
75	KEC	1	DIPPERWELL, DROP-IN	LA MARZOCCO	LINEA PB 2 GROUP	4,600 W	30.0 A		208	1	JBOX	24"					3/8"	3/4"						208-240V. FILTERED WATER FROM (ITEM #91).	74
76	KEC	1	KNOCK BOX	SERVER PRODUCTS	B7760	100 W	120.0 A		1	1	5-15P	24"													75
77	KEC	1	DUMP SINK, DROP IN	TBD	TBD																				76
78	KEC	1	FAUCET, DECK MOUNT, ELECTRONIC	ADVANCE TABCO	DI-1-10													1 1/2"							77
79	KEC	1	ICE BIN, DROP-IN	T&S BRASS	SEF-1D-DG	120 W	1.0 A		120	1	C&P	24"	1/2"	16"	1/2"	16"									



PLUMBING CONTRACTOR NOTES

- All plumbing work will comply with applicable codes and plans and will be coordinated with the Kitchen Equipment Contractor and the General Contractor as well as all applicable parties to ensure maximum accuracy and quality.
- Unless otherwise specified in plans or contracts, the Plumbing Contractor will verify all incoming services, make all external, internal, and final connections to equipment, and provide all plumbing-type materials to make equipment functional.
- The Plumbing Contractor shall size, furnish, locate and install all grease traps/interceptors as required.
- The Plumbing Contractor will provide all gas shut-off valves with permanent I.D. tags for equipment.
- The Plumbing Contractor will provide and install individual shut-off valves on all water and gas lines.
- The Plumbing contractor will install automatic gas shut-off valves, which will be supplied by the Kitchen Equipment Contractor, for ceiling accessible exhaust hoods.
- The automatic gas shut-off valves will shut down gas cooking equipment under hood upon activation of the fire suppression system.
- The Plumbing Contractor will supply and install pressure reducing valves for all required equipment.
- The Plumbing Contractor will supply and install water heaters to accommodate hot water usage of all food service equipment and ensure adequate water supply.
- The Plumbing Contractor will supply and install all direct sink waste lines and all indirect equipment waste lines to floor sink as shown on plans. This includes traps, tail pieces, line strainers, and walk-in condensate waste lines.
- The Plumbing Contractor will provide adequate cleanouts for drain lines and confirm access panel locations. Indirect waste lines routed through cabinets will be done to maximize usable storage space.
- All indirect waste lines will have a 1" minimum air gap.
- All drain lines requiring condensation removal shall be run in copper.
- The Plumbing Contractor shall supply and install insulation material on all drain lines, plumbing, and steam lines to eliminate condensation on these lines.
- The Plumbing Contractor will supply waste pipe material rated for 200 degrees for high temperature equipment drains and troughs. This material will be used for riser, trap, and 10 linear feet downstream of drain.
- The Plumbing Contractor will supply and install all floor sinks, flush with the finished floor and supplied with removable ¾ grate covers. Area floor drains will be verified with architect.
- Floor sinks for dishwashing machines, scullery sinks, and water wash hoods will be a minimum of 12" X 12" deep and have a minimum 3" drainpipe.
- The Plumbing Contractor will verify all rough-in dimensions at job site.
- All horizontal dimensions shown are from finished face of wall or grid line to centerline of stub-out or from centerline of stub-out to centerline of stub-out unless otherwise noted on plans or details.
- All symbols noted +12", +24", etc., are to stub-out of wall at height indicated. Height is given from finished floor to centerline of stub-out. All symbols noted "stub-up" are to stub-up above finished floor or finished curb at height & location indicated on plan or equipment schedule.
- The Kitchen Equipment Contractor will supply all gas pressure regulators and quick disconnect gas hoses for new foodservice equipment. The Plumbing Contractor will install these regulators and hoses.
- The Plumbing Contractor will wrap walk-in freezer drain lines with electrical heated tape inside units and running to floor sink.
- Refrigeration drain lines will be verified with Kitchen equipment contractor.
- The Plumbing Contractor will determine the design and requirements of all water purification systems and install them, unless otherwise noted.
- The Plumbing Contractor will use existing services whenever possible and cap-off obsolete services.
- The Plumbing Contractor plans reference connections, specifications, and dimensions for food service equipment only. See other plans for other plumbing requirements outside the scope of the Plumbing Contractor plans.

BARGREEN ELLINGSON

FOODSERVICE SUPPLY & DESIGN

3322 NW INDUSTRIAL STREET
PORTLAND, OR 97210

PHONE: (503) 227-1161
Arch D 24x26 Project Number: 80106965

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Phone: (503) 999-0318

REVISION

#	DATE	DESCRIPTION
1	09/12/2023	Revision 1
2		Revision 2
3		

SHEET LIST

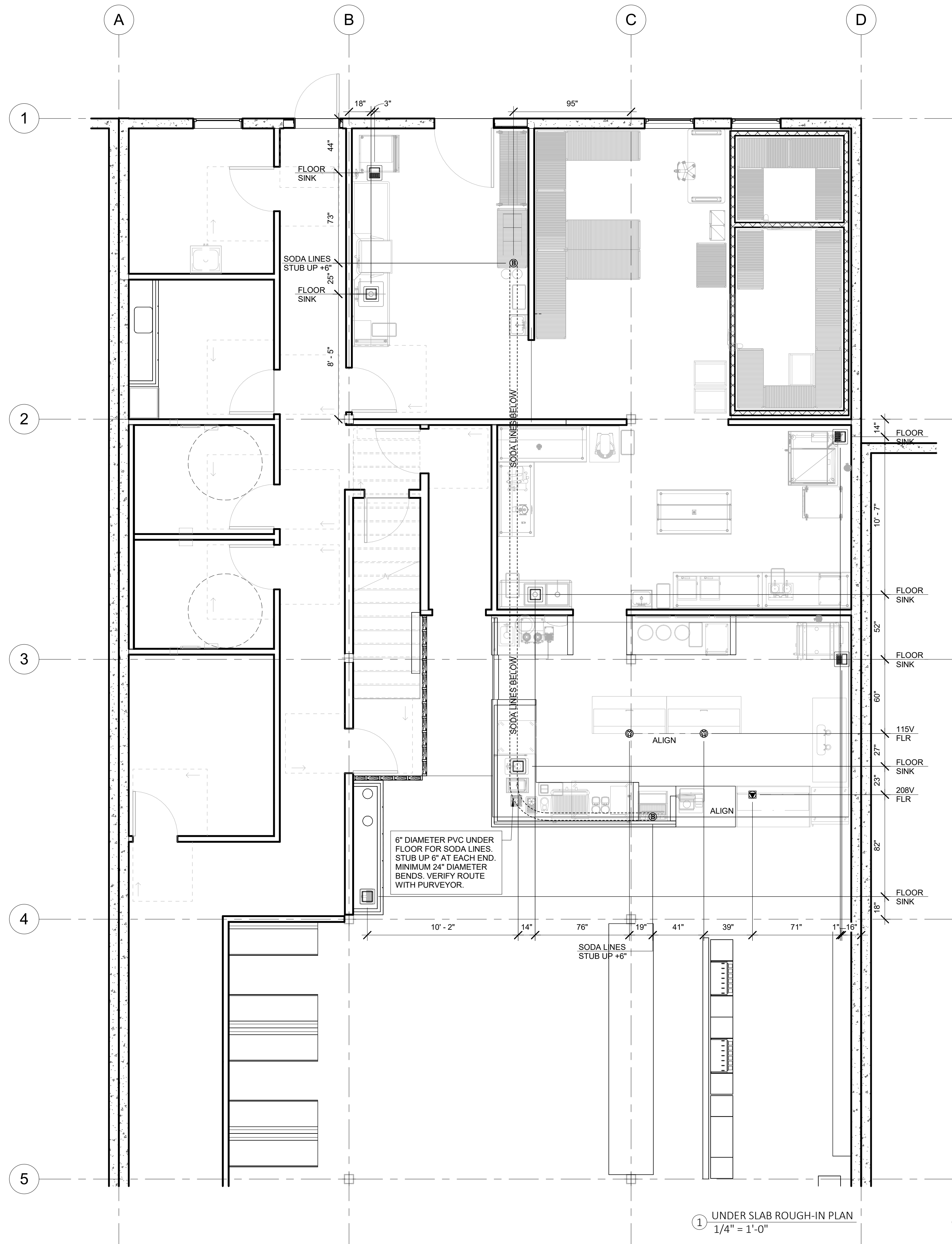
Sheet	Sheet Name
QF100	EQUIPMENT FLOOR PLAN
QF200	EQUIPMENT SCHEDULE
QF300	PLUMBING ROUGH-INS
QF400	UNDER SLAB ROUGH-INS
QF500	ELECTRICAL ROUGH-INS
QF600	ELEVATIONS
QF801	ELEVATIONS
QF700	SPECIAL CONDITIONS

SHEET NUMBER

QF300

PLUMBING ROUGH-INS

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Direct Drain	
Floor Drain	
Funnel Floor Drain	
Future Drain / Schematic	
Floor Sinks	
Beverage Stub-Up	
Electrical Stub-Up	
Water Stub-Up	
Field Connection Line	

1 UNDER SLAB ROUGH-IN PLAN
1/4" = 1'-0"

UNDER SLAB LEGEND
1/4" = 1'-0"

PLUMBING CONTRACTOR NOTES

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HIGHWATER CAFE

427 FIR AVENUE
REEDSPORT, OR 97467

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REVISION	DESCRIPTION	DATE
1	Revised	04/2/2023

Sheet List

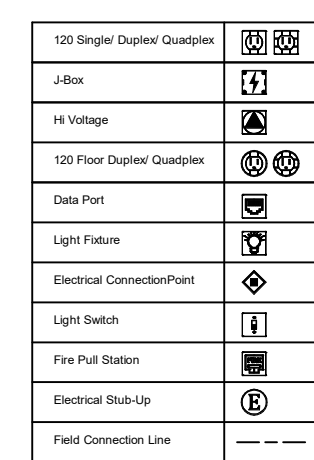
Sheet	Sheet Name
QF100	EQUIPMENT FLOOR PLAN
QF200	EQUIPMENT SCHEDULE
QF300	PLUMBING ROUGH-INS
QF400	UNDER SLAB ROUGH-INS
QF500	ELECTRICAL ROUGH-INS
QF600	ELEVATIONS
QF801	ELEVATIONS
QF700	SPECIAL CONDITIONS


SHEET NUMBER

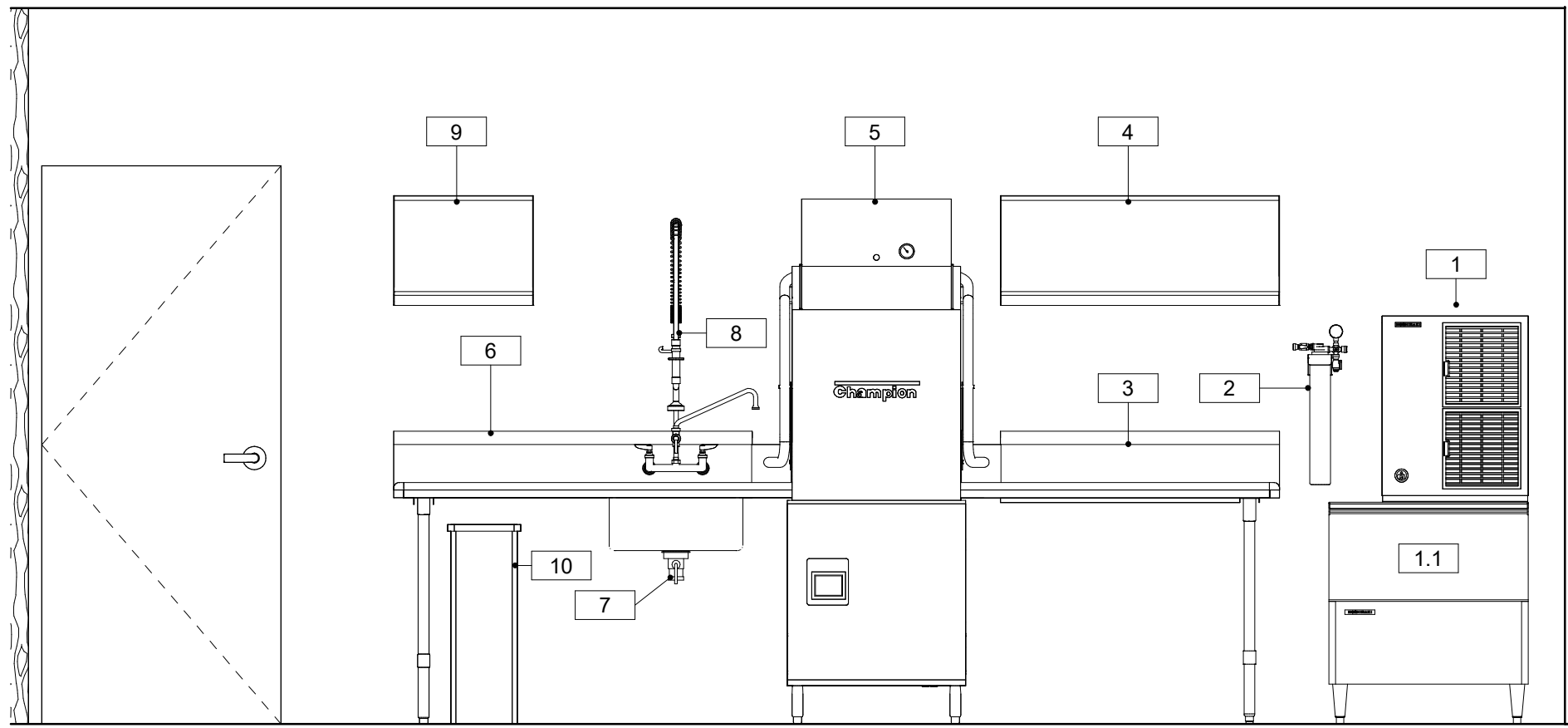
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UNDER SLAB ROUGH-INS

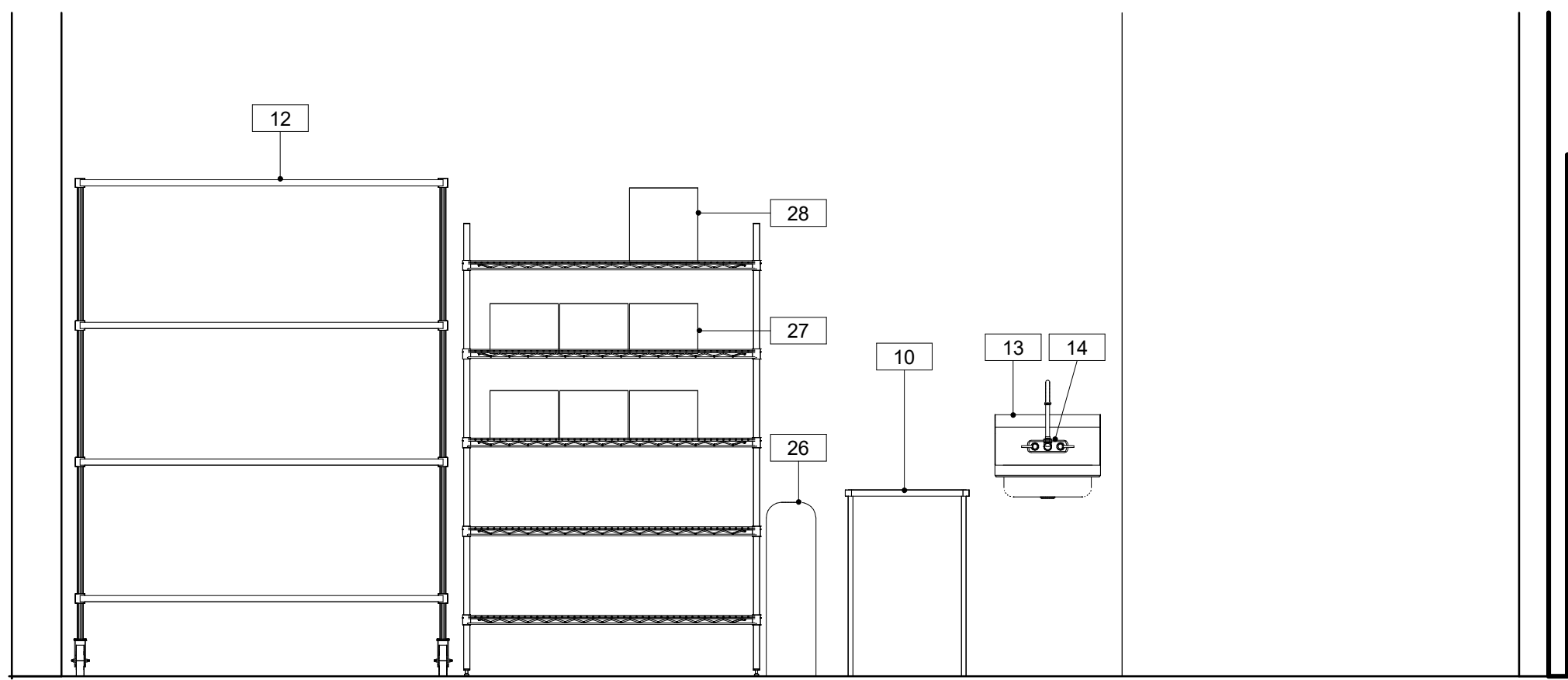
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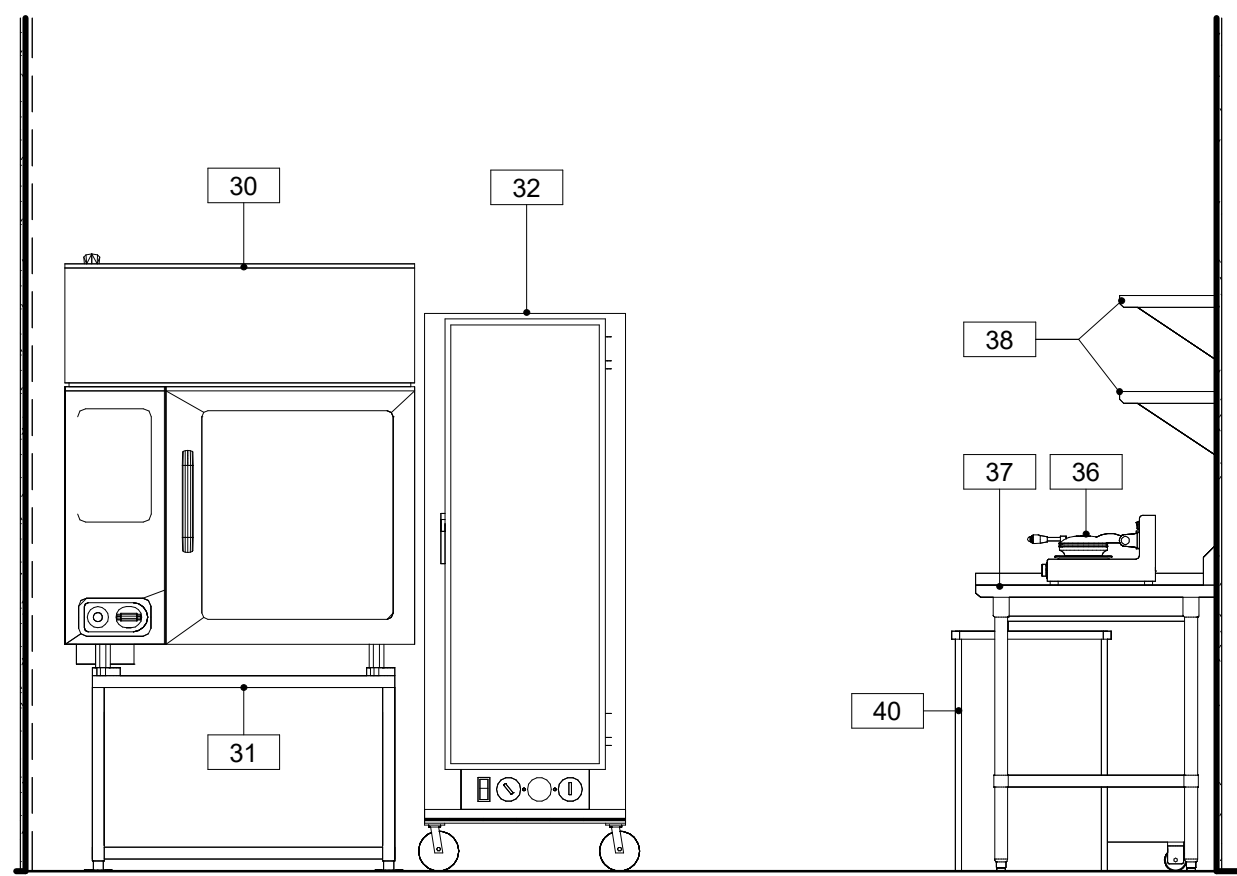
 ELECTRICAL LEGEND
1/4" = 1'-0"



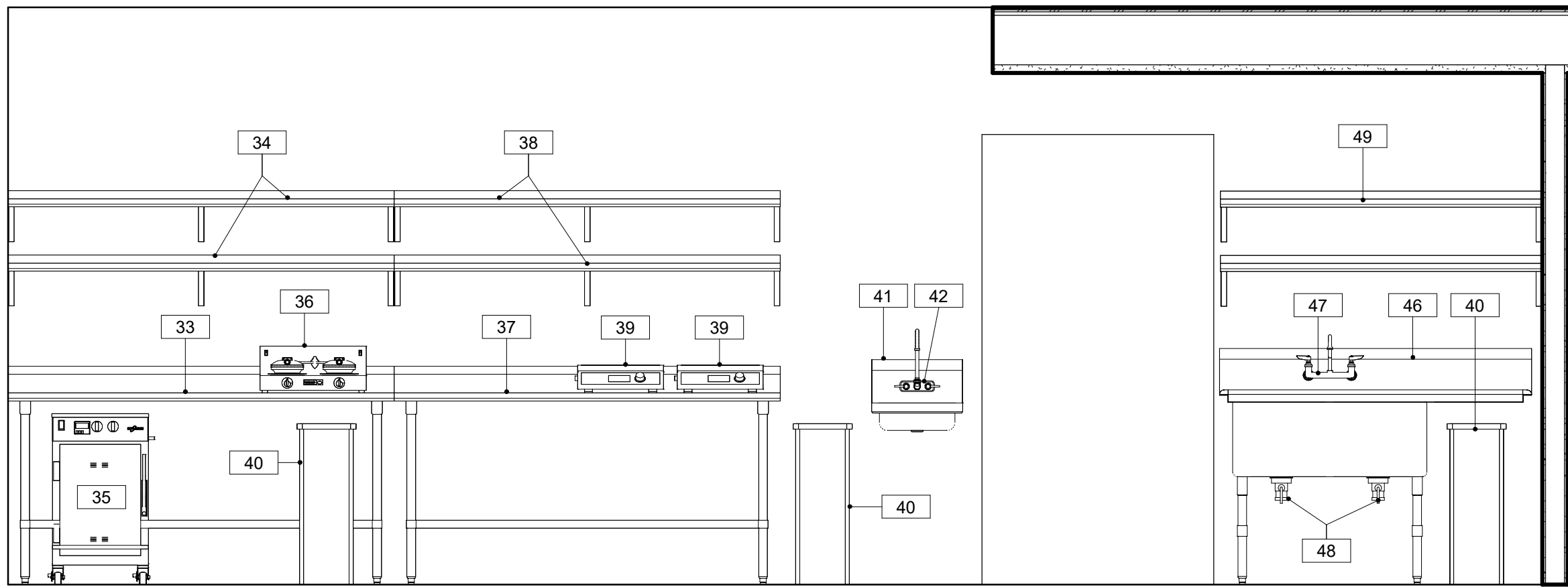
1 SCULLERY
1/2" = 1'-0"



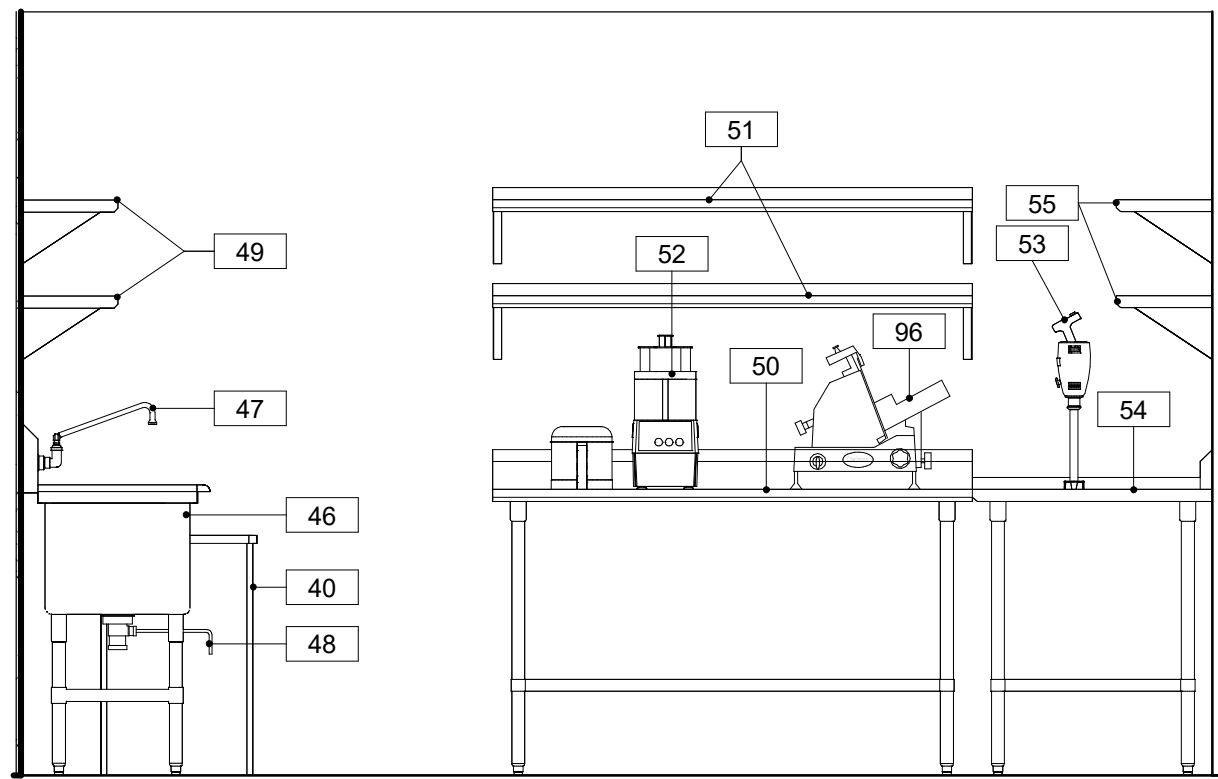
2 POT & PAN STORAGE
1/2" = 1'-0"



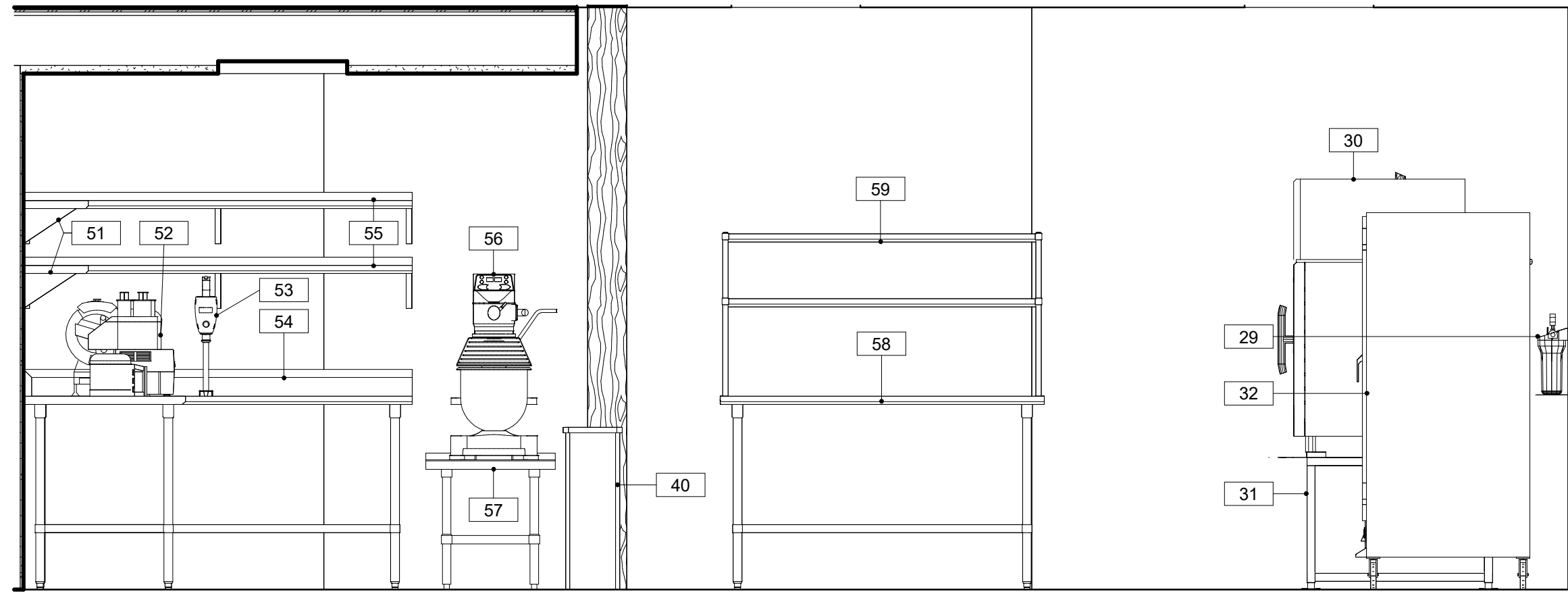
3 PRE AREA - COOKING
1/2" = 1'-0"



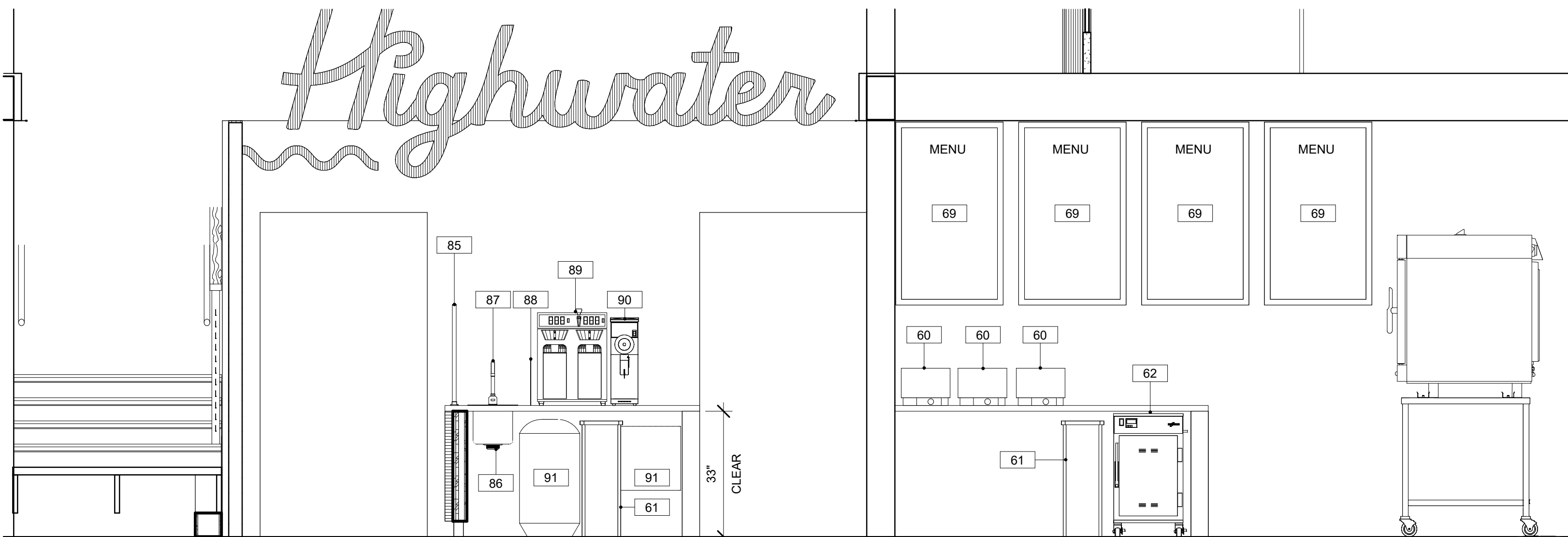
4 PREP AREA - PREP SINK
1/2" = 1'-0"



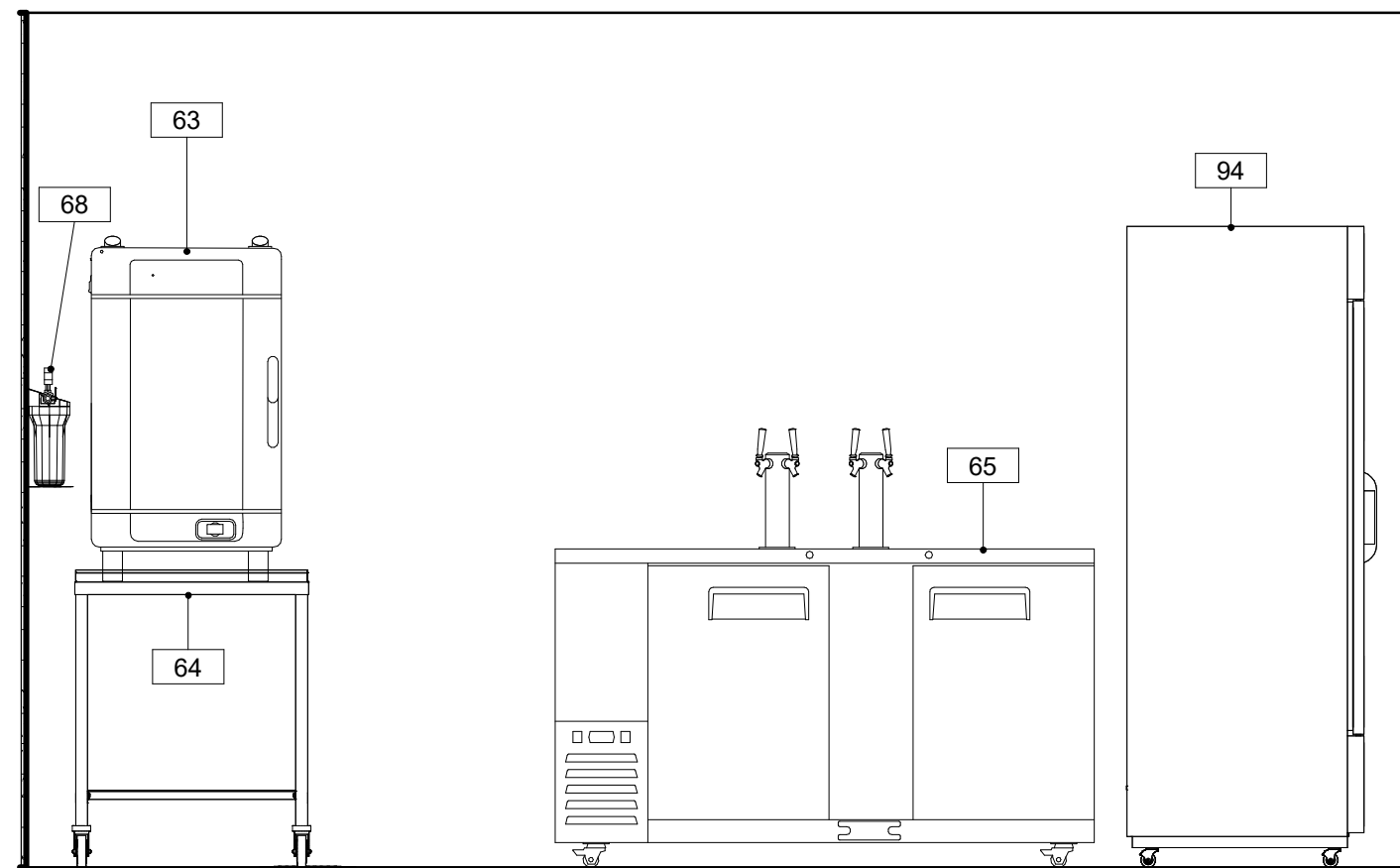
5 PREP AREA - PREP TABLES
1/2" = 1'-0"



6 PREP AREA - MIXER/ ISLAND TABLE
1/2" = 1'-0"



7 COFFEE/ SOUP/ OVENS
1/2" = 1'-0"



8 OVENS/ BEER TOWER
1/2" = 1'-0"

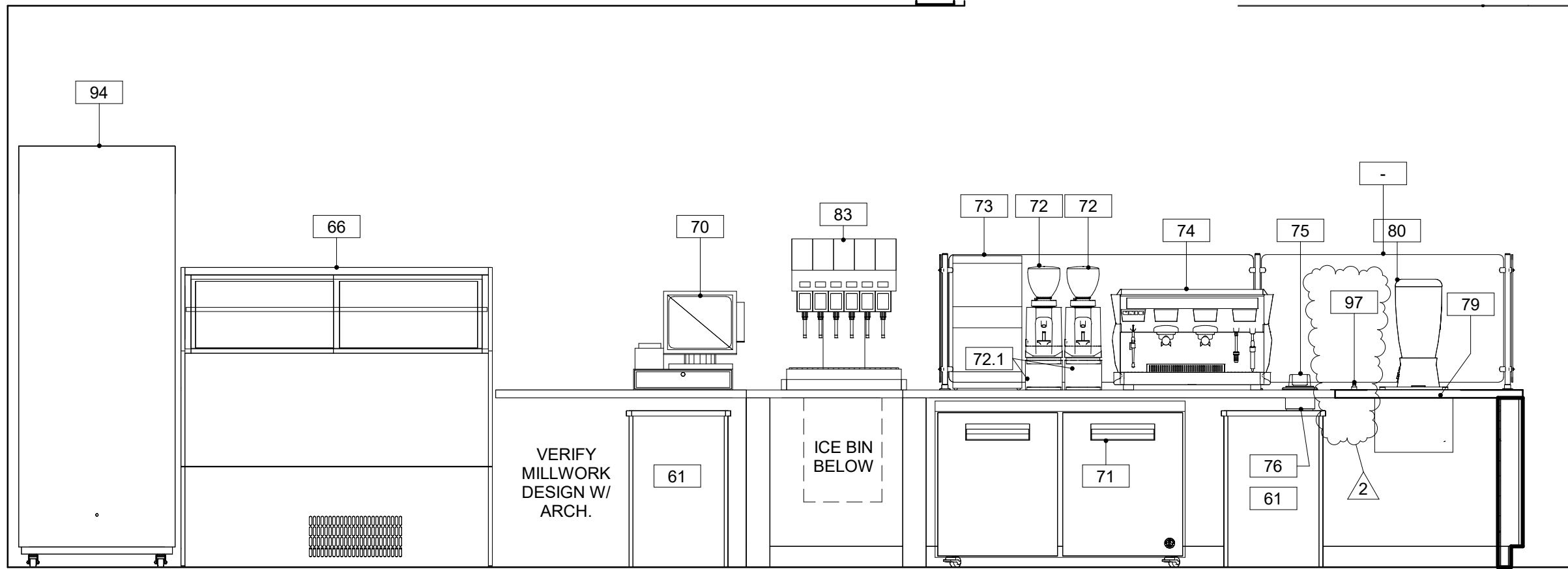
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HIGHWATER CAFE
427 FIR AVENUE
REEDSPORT, OR 97467

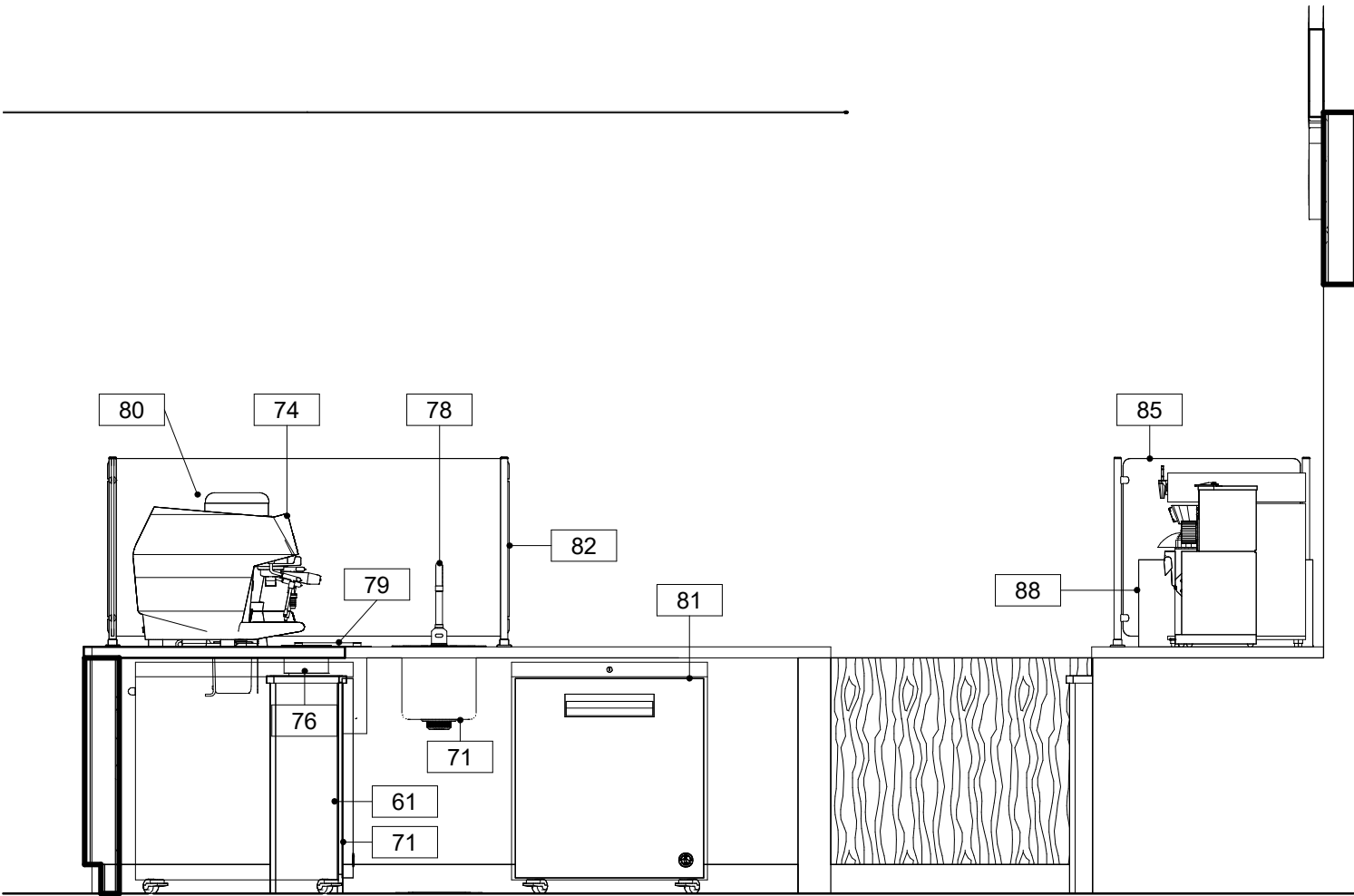
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REVISION	DATE
1	04/27/2023

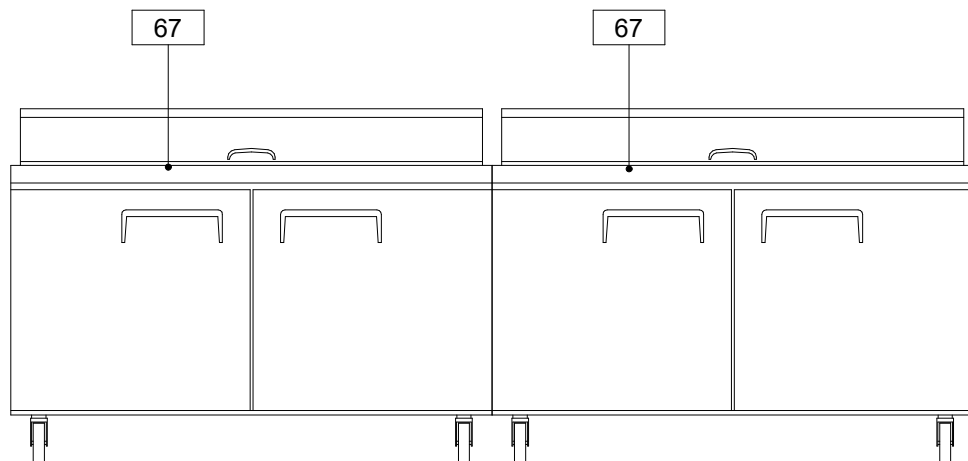
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QF601	ELEVATIONS
QF700	SPECIAL CONDITIONS



① DISPLAY CASES/ POS/ ESPRESSO
1/2" = 1'-0"



② ESPRESSO/ BLENDER/ PICK-UP
1/2" = 1'-0"



③ SAND. PREP TABLES
1/2" = 1'-0"

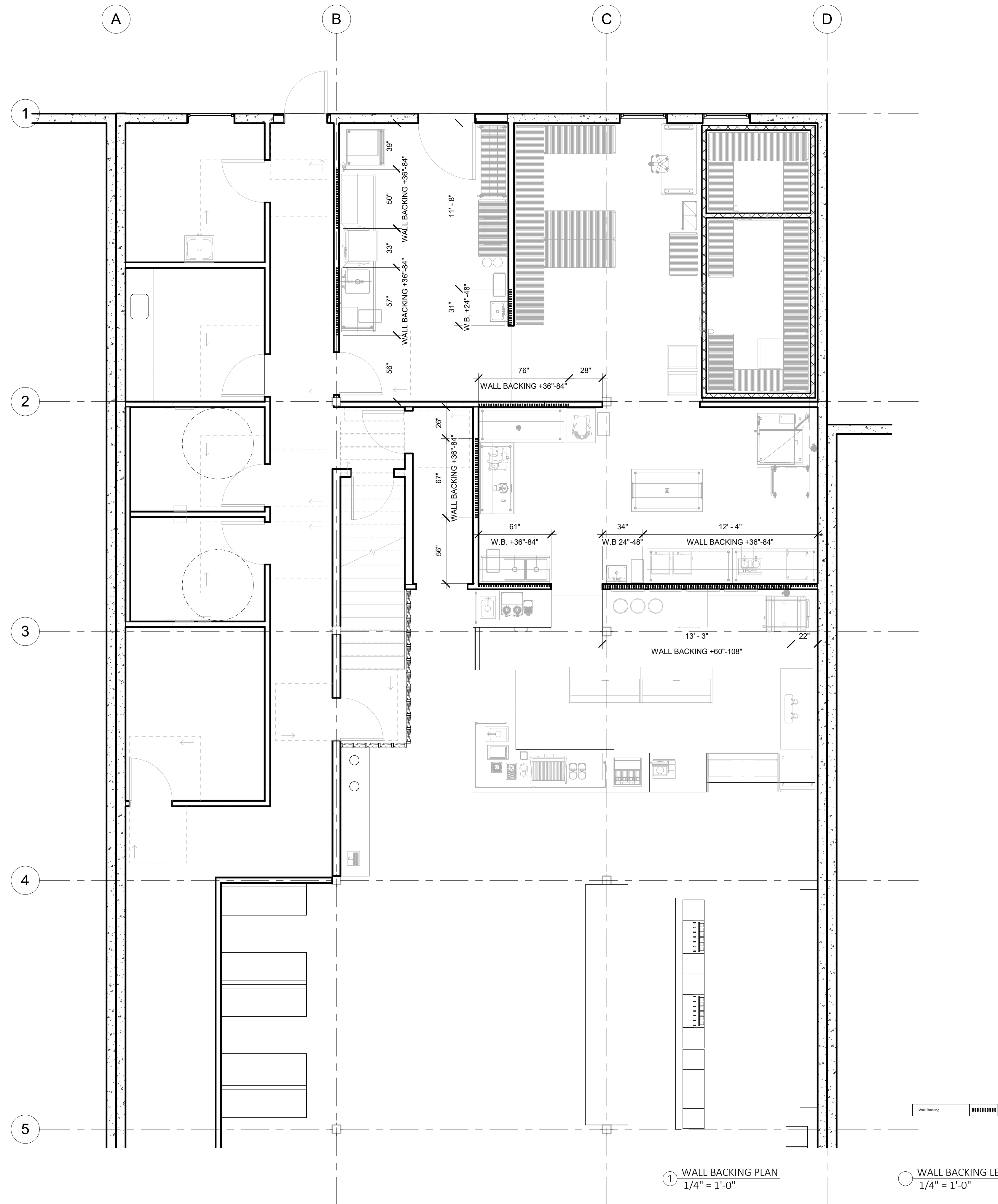
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1	Revised	09/12/2023
2	Revised	09/12/2023

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MECHANICAL CONTRACTOR NOTES

- The Mechanical Contractor will furnish and install exhaust/supply ducts for kitchen hoods and ensure that 100% of air pulled from the kitchen is replaced and balance complete systems.
- The Mechanical Contractor obtains all hood hanging permits with the mechanical permit. These include all seismic and engineering calculations applicable to code.
- The Mechanical Contractor will coordinate with Kitchen Equipment Contractor to meet requirements, verify location of exhaust and make-up ducts, and follow all applicable national and local codes.
- The Mechanical Contractor will complete final air balancing to the building.
- The Mechanical Contractor will complete final connections between ductwork and hood duct collars when supplying ductwork.
- Ductwork will:
- When delivering make up air clear the exhaust air discharge by a minimum of 10'-0".
- Not create undue turbulence in working areas.
- Duct sensors, when shipped loose, will be installed according to manufacturer's specifications.
- Horizontal ducts require 1/4" ft. slope towards exhaust hood.
- Exhaust Shaft ducts will have 3" minimum to a 12" maximum of air space surrounding grease exhaust ducts when approved duct wrap is not specified by the architect.

CURB & DEPRESSION NOTES

- General Contractor to provide concrete curbs and depressions as specified
- Curb/depression heights are from finished floor to top of finished curb/depression. Heights will be verified to ensure accuracy to the plans with appropriate parties.
- Curbs are to be notched a minimum of 2" around floor sinks.
- Framing for curbs will be checked by kitchen equipment contractor prior to pouring to ensure accuracy.
- If raceways are indicated on the plan, then the Concrete Contractor will backfill exposed and accessible openings after installation of fixtures to prevent vermin infestation.
- All curbs that are to receive equipment and/or fixtures to be finished smooth and level and intersection of top of curb at finished wall to be finished square (no cove).
- General Contractor or Flooring Contractor will install integral finish floor cove base prior to installation of foodservice equipment and all exposed bases will be finished same as the finished floor.

WALL BACKING NOTES

- General Contractor will provide and install necessary wall backing unless otherwise noted.
- General Contractor will consult with owner and Bargreen Ellingson for confirmation of dimensions and updated wall backing requirements.
- General Contractor will provide and install wall backing for the mounting of shelves, pot racks, display cases, hose reels, etc. as determined by the wall backing plan.

Wall backing will be:

- Compliant with local codes
- Constructed of non-combustible materials if in contact or within 18" of cooking equipment
- Built into the wall to present a flush surface
- Extended past minimum requirements when necessary to the next stud over in both directions
- 16ga steel or 5/8" plywood

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1	Revised	04/2/2023

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