



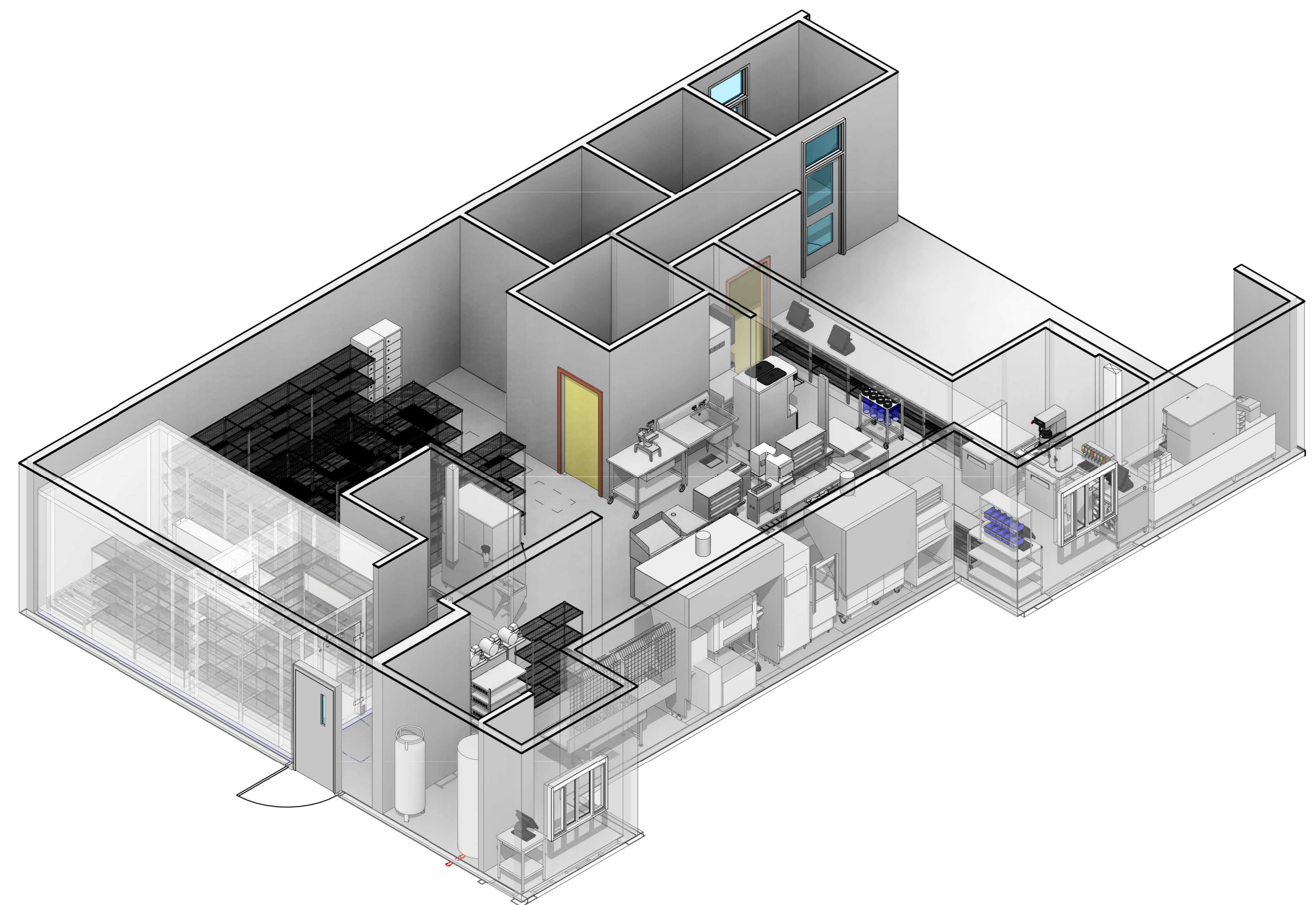
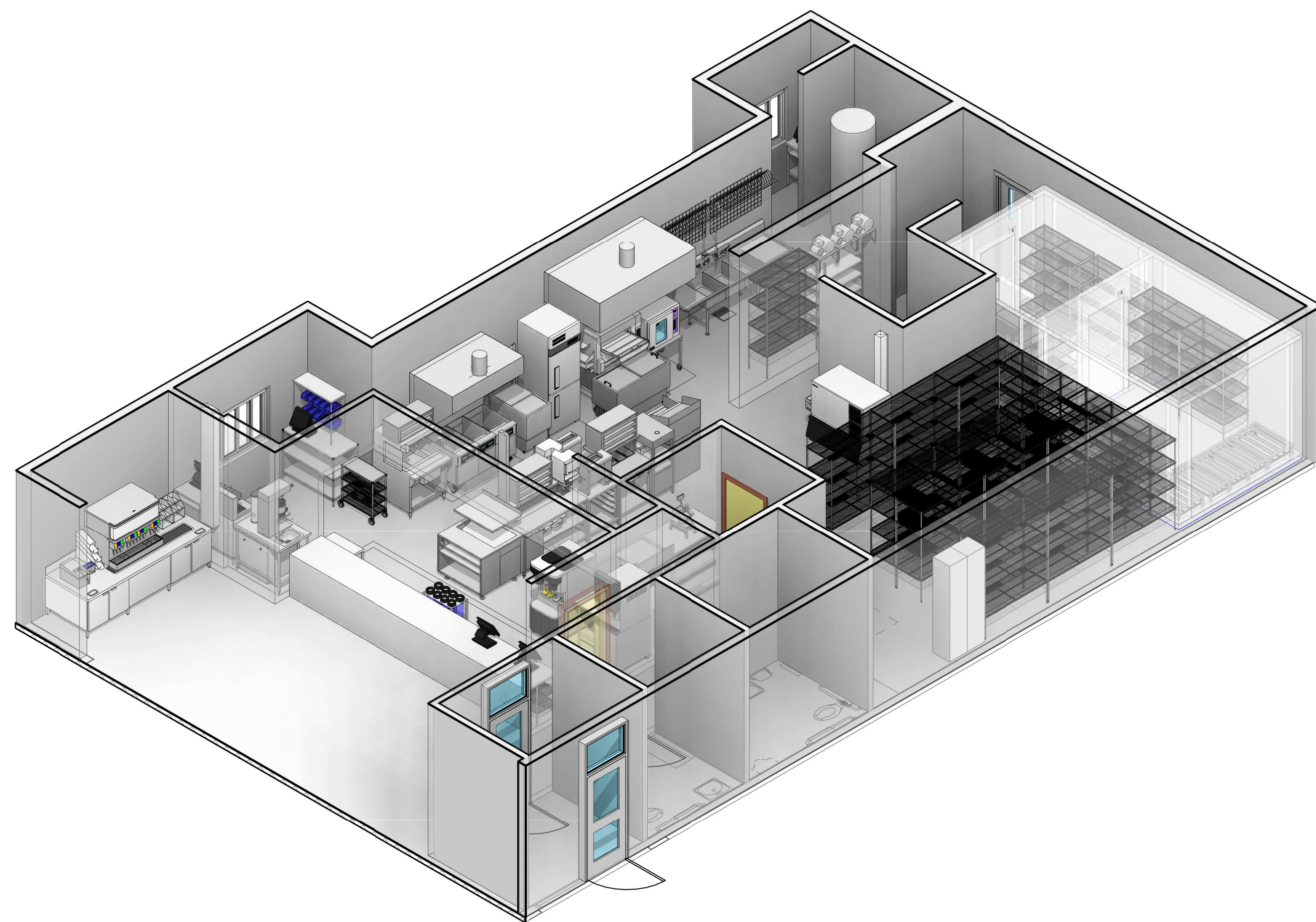
RESTAURANT # 3840

1440 S NAPPANEE ST

ELKHART, IN 46516-1517

SHEET LIST

SHEET NUM.	SHEET NAME
K0.0	KES COVER SHEET
K1.0	KES EQUIPMENT PLAN
K2.0	KES SCHEDULES
K3.0	KES ELEVATIONS
K4.0	KES NOTES AND DETAILS
K4.1	KES FRYER HOOD DETAILS
K4.2	KES BROILER HOOD DETAILS
KE1.0	KES ELECTRICAL PLAN
KM1.0	KES MECHANICAL PLAN
KP1.0	KES PLUMBING PLAN



REV	DATE	DESCRIPTION	BY
A	10/25/2021	INITIAL ISSUE	DK996

Make it Wonderful



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Exclusion of Liability:
 FRANKE shall not be responsible for the accuracy of the floor plans and construction drawings. All dimensions and construction specifications shall be confirmed by the client prior to installation. Specifications for power consumption and connections are limited to equipment supplied by FRANKE. All third party accessories shown are within the responsibility of the client. FRANKE reserves the right to change equipment without notice.

ACCOUNT

BURGER KING

RESTAURANT #

3840

TITLE

KES COVER SHEET

OPERATOR

TRIA Company, LLC

SITE ADDRESS

1440 S NAPPANEE ST

CITY

ELKHART

STATE

IN

ZIP CODE

46516-1517

COUNTRY

USA

REGION

N.AMERICA

BUILDING TYPE

FREESTANDING

ELECTRICAL SERVICE

208-230V/60Hz

GAS SERVICE

NATURAL

MARKET MANAGER

MYLES COUYOUMJIAN

FRANKE PROJECT NUMBER

1440649

FRANKE STORE NUMBER

5038036

CREATED BY

DK996

DATE ISSUED

10/25/2021

MODIFIED BY

DK996

DRAWING SCALE

As Noted

UNITS

INCH

DRAWING NUMBER

Elkhart, IN

SHEET NAME

K0.0

REVISION

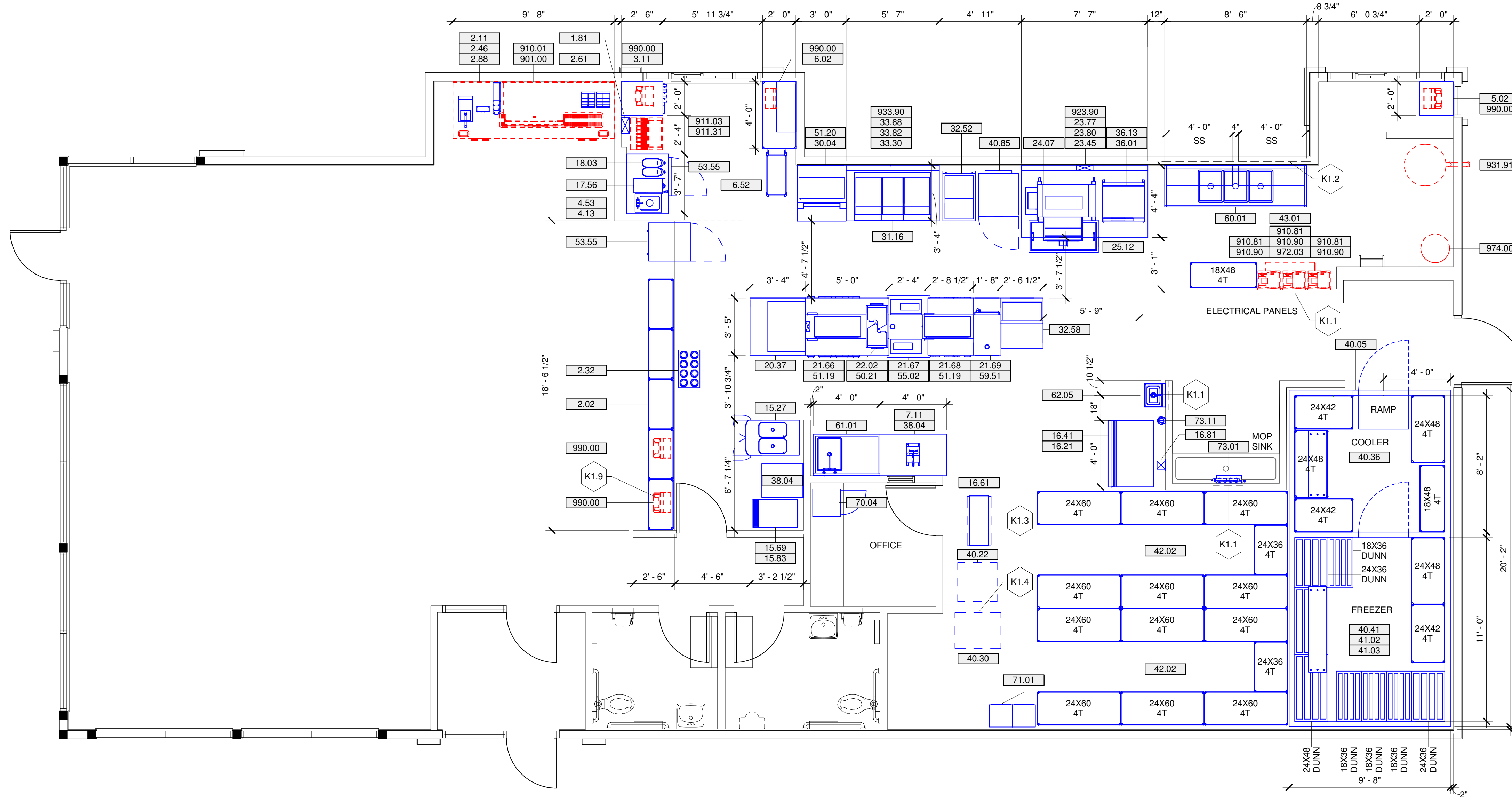
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FRANKE CONTACT INFORMATION

MARKET MANAGER	MYLES COUYOUMJIAN
EMAIL	MYLES.COUYOUMJIAN@FRANKE.COM
PHONE	978-852-2959
PROJECT MANAGER	STEPHANIE RIVERO
EMAIL	STEPHANIE.RIVERO@FRANKE.COM
PHONE	615-462-4588

EQUIPMENT KEYNOTES

KEY VALUE	KEYNOTE TEXT
K1.1	WALL BACKING BY G.C.
K1.2	WALL BACKING BY G.C. SEE DETAILS ON SHEET K4-G.G. TO EXTEND BACKING BEYOND END OF EQUIPMENT, EACH SIDE.
K1.3	ICE MACHINE REMOTE COND. UNIT ON ROOF BY G.C. VERIFY LOCATION SEE NOTE GC7)
K1.4	WALK-IN BOX REMOTE COND. UNIT ON ROOF BY G.C. VERIFY LOCATION SEE NOTE GC7)
K1.9	ALL P.O.S SYSTEM SUPPLIED & INSTALLED BY OWNER.



1 KES Equipment Plan
1/4" = 1'-0"

DRAWING NOTES

- THIS DRAWING REFLECTS THE EQUIPMENT ORDERED AS OF THE DATE SHOWN. ADDITIONS OR DELETIONS MAY BE MADE TO THE ORDER, AND THESE CHANGES MAY NOT BE REFLECTED IN THIS DRAWING. PLEASE CONTACT FRANKE, INC. TO ADDRESS ANY QUESTIONS OR TO CONFIRM YOUR ORDER.
- ANY DEVIATIONS FROM THESE PLANS, FOR ANY REASON, SHALL NOT BE DONE WITHOUT PRIOR WRITTEN NOTIFICATION TO FRANKE FOODSERVICE SYSTEMS, INC. FRANKE FOODSERVICE SYSTEMS, INC. SHALL NOT BE HELD RESPONSIBLE FOR DEVIATIONS, CHANGES, ADDITIONS OR DELETIONS NOT REVIEWED AND APPROVED IN ADVANCE BY A FRANKE REPRESENTATIVE.
- FRANKE FOODSERVICE SYSTEMS HAS PREPARED THESE PLANS AS ACCURATELY AS POSSIBLE WITH THE ARCHITECTURAL INFORMATION PROVIDED. FRANKE CANNOT BE HELD RESPONSIBLE FOR ADDITIONAL CONSTRUCTION COSTS DUE TO INACCURATE OR INCOMPLETE ARCHITECTURAL INFORMATION. ANY COSTS INCURRED DUE TO ADJUSTMENTS TO THESE PLANS BASED ON-SITE CONDITIONS, SHALL BE AT THE OWNER'S EXPENSE.
- FOR ANY KITCHEN AREAS NOT SHOWING EQUIPMENT, NO WORK IS TO BE PERFORMED IN THAT AREA UNLESS SPECIFICALLY INSTRUCTED OTHERWISE ON THESE DRAWINGS OR BY A FRANKE REPRESENTATIVE IN A WRITTEN COMMUNICATION.

GENERAL CONTRACTOR NOTES

- GC1 PRIOR TO CONSTRUCTION START, IT IS RECOMMENDED THAT THE GENERAL CONTRACTOR VERIFY ALL BUILDING DIMENSIONS, EQUIPMENT PLACEMENT, FURNITURE PLACEMENT, & UTILITY LOCATIONS. PLEASE NOTIFY A FRANKE REPRESENTATIVE IN WRITING IF ADJUSTMENTS TO THE DRAWINGS ARE REQUIRED.
- GC2 ALL WORK SHALL BE PERFORMED BY A QUALIFIED LICENSED CONTRACTOR IN ACCORDANCE WITH ALL COUNTRY, STATE, & LOCAL CODES.
- GC3 ALL WORK SHALL BE COMPLETED IN A NEAT, PROFESSIONAL, & SAFE WORKMAN-LIKE MANNER.
- GC4 NOTIFY FRANKE IMMEDIATELY IF COMPLIANCE WITH ANY CODES IS IN CONFLICT WITH THESE DRAWINGS.
- GC5 NOTIFY FRANKE IMMEDIATELY IF THESE DRAWINGS DIFFER FROM THE ARCHITECTURAL OR MEP DRAWINGS.
- GC6 THESE DRAWINGS ONLY INCLUDE THE REQUIREMENTS FOR THE ITEMS PROVIDED BY FRANKE. G.C. TO VERIFY THE REQUIREMENTS FOR ITEMS NOT PROVIDED BY FRANKE. REFER TO ARCHITECTURAL, STRUCTURAL, OR MEP DRAWING FOR OTHER REQUIREMENTS.
- GC7 G.C. SHALL PROVIDE & INSTALL PLYWOOD WALL BACKING FOR EQUIPMENT WHERE IT IS REQUIRED.
- GC8 G.C. TO DETERMINE THE LOCATION OF & SET REMOTE CONDENSERS ON ROOF.
- GC9 G.C. TO PROVIDE & INSTALL EQUIPMENT STAND & PITCH PANS FOR ROOF MOUNTED CONDENSING UNITS.
- GC10 G.C. SHALL PROVIDE ACCESS FOR THE EQUIPMENT TRUCK TO WITHIN 10' (3m) OF THE BUILDING DOORS PRIOR TO THE ARRIVAL OF THE EQUIPMENT TRUCK AT THE RESTAURANT.
- GC11 BY OWNER EQUIPMENT WILL BE LISTED IN THE MAIN EQUIPMENT SCHEDULE.

	EXISTING EQUIPMENT
	DEMOLISHED EQUIPMENT
	RELOCATED EQUIPMENT
	NEW EQUIPMENT
	FUTURE EQUIPMENT

REV	DATE	DESCRIPTION
A	10/25/2021	INITIAL ISSUE

Make it Wonderful

FRANKE

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www.frankeus.com

ACCOUNT
BURGER KING
RESTAURANT #
3840
TITLE
KES EQUIPMENT PLAN

OPERATOR
TRIA Company, LLC
SITE ADDRESS
1440 S NAPPANEE ST
CITY
ELKHART
STATE IN ZIP CODE
46516-1517
COUNTRY USA REGION N.AMERICA

BUILDING TYPE
FREESTANDING
ELECTRICAL SERVICE
208-230V/60Hz
GAS SERVICE
NATURAL
MARKET MANAGER
MYLES COUYOUMJIAN
FRANKE PROJECT NUMBER
1440649
FRANKE STORE NUMBER
5038036

CREATED BY
DK996
DATE ISSUED
10/25/2021
MODIFIED BY
DK996
DRAWING SCALE
As Noted
UNITS
INCH
DRAWING NUMBER
Elkhart, IN

SHEET NAME
K1.0
REVISION
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KES EQUIPMENT SCHEDULE

ITEM #	ST.	QTY.	DESCRIPTION	MANUFACTURER	MODEL #	FRANKE PART #	UL #	NSF	FURNISHED BY	REMARKS
1.81	N	1	SERVICE CHASE	FRANKE	-	18000937	-	2	FRANKE	5-3/4" x 11-3/4" - FOR SODA LINES
2.02	N	10	DRY STORAGE SHELVING	INTERMETRO	-	-	-	2	FRANKE	-
2.04	N	20	UNDERCOUNTER POST	INTERMETRO	-	-	-	2	FRANKE	-
2.11	N	1	CUP LID HOLDER	FRANKE	-	18006489	-	2	FRANKE	NOT SHOWN
2.32	N	1	MOBILE CUP DISPENSER CART	FRANKE	-	18006842	-	2	FRANKE	F(8) CUP DISPENSERS
2.46	N	1	STRAW DISPENSER	VOLLRAATH	3815-28	610896	-	2	FRANKE	-
2.61	N	2	UNIVERSAL CONDIMENT HOLDER	FRANKE	-	18003659	-	2	FRANKE	-
2.89	N	1	EXTREME COUNTERTOP DISPENSER	SERVER PRODUCTS	ECO D7500	620754	-	2	FRANKE	-
3.11	N	1	24"W x 30"D DRIVE THRU TABLE WCUP DISPENSER	FRANKE	-	18005294	-	2	FRANKE	-
4.13	N	1	DRIVE THRU TABLE W/ HAND SINK	FRANKE	18006428	F501505	-	2	FRANKE	-
4.53	N	1	DROP-IN SINK	ADVANCE TABCO	DI-15	19000444	-	2	FRANKE	-
5.02	N	1	POS TABLE	FFSUS	-	18006151	-	2	FRANKE	-
6.02	N	1	DRIVE THRU WORKSTATION	INTERMETRO	BKROC24480T	700005178K	-	2	FRANKE	-
6.52	N	1	14" X 30" ORDER ASSEMBLY CART	INTERMETRO	BKBC1430	70004322	-	2	FRANKE	-
7.11	N	1	SLICER, SABER KING	PRINCE CASTLE, INC.	980-000-00	622928	-	2	FRANKE	-
15.27	N	1	HEAT TREAT COMBINATION SHAKE/SUNDAE MACHINE	TAYLOR	C606	618877	SA2650	6	FRANKE	WITHOUT CORD & PLUG
15.69	N	1	FROZEN BEVERAGE DISPENSER	FBD	12-791-0010	624599	-	2	FRANKE	-
13.63	N	1	FROZEN BEVERAGE DISPENSER CART	FBD	12-2516-0003	621552	-	2	FRANKE	PRE-PLUMBED
16.21	N	1	ICE MACHINE	HOSHIZAKI	KM1301SFLJ-BK	70003049-1	-	12	FRANKE	REMOTE AIR COOLED
16.41	N	1	ICE STORAGE BIN	HOSHIZAKI AMERICA, INC.	B-8005F-BK	70005358K	-	2	FRANKE	-
16.61	N	1	ICE MACHINE REMOTE CONDENSING UNIT	HOSHIZAKI INC.	URC-14F	620714	-	2	FRANKE	SEE DETAIL ON K4.0
16.81	N	1	WALL SERVICE CHASE	FRANKE	-	0424201	-	2	FRANKE	6" x 6"
17.56	N	1	INFUSION TEA COFFEE BREWER	BUNN-O-MATIC	ITCB-DV	622290	-	2	FRANKE	-
18.03	N	2	ICED TEA DISPENSER - SLIM	BUNN-O-MATIC	-	619935	-	2	FRANKE	-
20.37	N	1	41" EXPEDITER STATION STD FLOW	FRANKE	EXPO5	18016254	E163328	2	FRANKE	-
21.66	N	1	60" PREP MODULE "A" - (ABCD/ACBD)	FRANKE	-	18015498	-	2	FRANKE	-
21.67	N	1	28" BLN TOASTER MODULE "B"	FRANKE	-	18008969	-	2	FRANKE	-
21.68	N	1	32.5" PREP MODULE "C"	FRANKE	-	18011951	-	2	FRANKE	-
21.69	N	1	20" PREP MODULE "D"	FRANKE	-	18011954	-	2	FRANKE	-
22.02	N	1	UNIVERSAL ONCUE MICROWAVE OVERSHELF	FRANKE	-	18004706	-	2	FRANKE	-
23.45	N	1	91" BROILER HOOD	FRANKE	18022081	-	-	2	FRANKE	W/ (3) L55 SERIES E26 CANOPY LIGHT FIXTURES
23.77	N	1	EXHAUST FAN	FRANKE	18022085	-	UL 762	2	FRANKE	-
24.07	N	1	ROOF CURB	FRANKE	18018909	18022554	-	2	FRANKE	ROOF CURB FOR BROILER HOOD
25.12	N	1	BROILER	DUKE	FBF-NQ-120	619670	-	4	FRANKE	-
30.04	N	1	50" MEAT WELL FREEZER	FRANKE	-	18004405	-	2	FRANKE	-
31.16	N	1	35" FRY STATION - ROC	FRANKE	18021945	-	-	4	FRANKE	-
32.52	N	1	3-BANK FRYER	PITCO	BK-SSH60W/55/60-FD	70006878	-	7	FRANKE	-
32.58	N	1	PRODUCT HOLDING FREEZER	FRANKE	18007216	-	-	4	FRANKE	W/ PORTION PAN & FRY RACK
33.30	N	1	REFRIGERATED BATTER STATION	H&K	629576	629544	-	7	FRANKE	-
33.68	N	1	67" FRYER HOOD	FRANKE	18022081	18022081	-	2	FRANKE	W/ L55 SERIES E26 CANOPY LIGHT FIXTURES
33.82	N	1	EXHAUST FAN	FRANKE	18022085	-	UL 762	2	FRANKE	-
36.01	N	1	ROOF CURB	FRANKE	18018909	18022554	-	2	FRANKE	ROOF CURB FOR FRYER HOOD
36.13	N	1	CONVECTION OVEN STAND	LANG MANUFACTURING	ECOH-PP2-08BK	616043	-	2	FRANKE	-
38.04	N	1	30"W x 24"D x 36"H WORK TABLE W/ 4" BACKSPLASH	FRANKE	-	18003842	-	2	FRANKE	-
40.05	N	1	48"W x 30"D x 36"H WORK TABLE	FRANKE	-	18006954	-	2	FRANKE	W/ TOOL DRAWER
40.22	N	1	WALK-IN COOLER FREEZER BOX	NORLAKE	-	-	-	7	FRANKE	SEE DETAIL ON K4
40.30	N	1	WALK-IN COOLER CONDENSING UNIT	NORLAKE	MHMD010AC	-	-	7	FRANKE	-
40.36	N	1	WALK-IN FREEZER CONDENSING UNIT	NORLAKE	MSLD020AC	-	-	7	FRANKE	-
40.36	N	1	WALK-IN COOLER EVAPORATOR	NORLAKE	E1MD0078A-TA2	-	-	7	FRANKE	-
40.41	N	1	WALK-IN FREEZER EVAPORATOR	NORLAKE	E1LD0056B-TA2	-	-	7	FRANKE	-
40.85	N	1	REACH-IN FREEZER	TURBO AIR	-	-	-	7	FRANKE	-
41.02	N	28	COLD STORAGE SHELVING	INTERMETRO	M3F24-2-N	624280	-	2	FRANKE	-
41.03	N	8	RACK DUNNAGE - COLD	NEW AGE	-	-	-	2	FRANKE	-
42.02	N	60	DRY STORAGE SHELVING	INTERMETRO	-	-	-	2	FRANKE	-
42.20	N	88	POST	INTERMETRO	-	-	-	2	FRANKE	NOT SHOWN
43.01	N	1	DOUBLE SMARTWALL SHELVING	INTERMETRO IND.	BKSWP946DBL	70003536	-	2	FRANKE	SEE DETAIL ON K4
50.21	N	2	MICROWAVE	ACP	OC24HBK	626730	-	2	FRANKE	-
51.19	N	2	MULTI-PRODUCT HOLDING UNIT	DUKE	HS2-34-2086T2R	625171	-	4	FRANKE	-
51.20	N	1	MULTI-PRODUCT HOLDING UNIT	DUKE	HS2-24-2084T1R	625163	-	4	FRANKE	-
53.55	N	2	REACH-IN UNDERCOUNTER REFRIGERATOR - FIELD REVERSIBLE DOOR	TURBO AIR	MJR-28-N-1C	626213	-	7	FRANKE	-
55.02	N	2	RAPID VERTICAL TOASTER	ANTUNES	BKT-2V	624462	-	4	FRANKE	-
59.51	N	1	EGG COOKER	A.J. ANTUNES & CO.	ES-1200	620840-1	E49407	4	FRANKE	-
60.01	N	1	3 COMPARTMENT SINK	FRANKE	-	18003580	-	2	FRANKE	-
61.01	N	1	ONE COMPARTMENT SINK W/ LH DRAINBOARD	FRANKE	-	18008253	-	2	FRANKE	-
62.05	N	1	HANDS-FREE WASH STATION SINK	JOHN BOOS	PBSH-W-KVMB-1	617160	-	2	FRANKE	-
70.04	N	1	SAFE W/ ANCHORING	FIRE KING SECURITY	BSD2920	623932	-	2	FRANKE	-
71.01	N	2	LOCKER	PENCO PRODUCTS	EL10/S/GRAY	EL 10	-	-	FRANKE	-
73.01	N	1	WATER FILTER	EVERPURE	CB20-312E	615543	-	2	FRANKE	SEE DETAIL ON K4
73.11	N	1	FILTER FEEDER SCALE INHIBITOR	EVERPURE	SR-X	70002462	-	2	FRANKE	-
901.00	R	1	9" 8" ROC MAIN BEVERAGE STATION	FRANKE	18023142	F301946	-	2	OTHERS	VERIFY W/ OWNER
910.01	R	1	ICE/SODA DISPENSER	LANCER	IBD 4500-44	70002679	UL763	18	OTHERS	VERIFY W/ OWNER
910.81	R	3	CARBONATOR	LANCER	85-1923-00	617544	UL403	2	OTHERS	VERIFY W/ OWNER
910.90	R	3	SHELF CARBONATOR F/ LANCER	LANCER	82-3876	822999	-	2	OTHERS	VERIFY W/ OWNER
911.03	R	1	ICE/SODA DISPENSER	LANCER	85-2378T-124	852378T124	-	18	OTHERS	VERIFY W/ OWNER
911.31	R	1	ICE/SODA CONVERSION STAND	LANCER	84-0058	840058	-	2	OTHERS	VERIFY W/ OWNER
923.90	R	1	FIRE PROTECTION SYSTEM	VERIFY	VERIFY	VERIFY	-	-	OTHERS	VERIFY W/ OWNER
931.91	R	1	SHORTENING DISPOSAL CADDY SYSTEM	DARLING INT.	1500-C	70000046	-	2	OTHERS	VERIFY W/ OWNER
933.90	R	1	FIRE PROTECTION SYSTEM	VERIFY	VERIFY	VERIFY	-	-	OTHERS	VERIFY W/ OWNER
972.03	R	1	BAG-IN-BOX SYRUP RACK	CORNELIUS	621055778	623131	-	2	OTHERS	VERIFY W/ OWNER
974.00	R	1	CO2 BULK SYSTEM	VERIFY	VERIFY	VERIFY	-	-	OTHERS	VERIFY W/ OWNER
990.00	R	5	P.O.S. SYSTEM	VERIFY	VERIFY	VERIFY	-	-	OTHERS	VERIFY W/ OWNER

KES MECHANICAL SCHEDULE

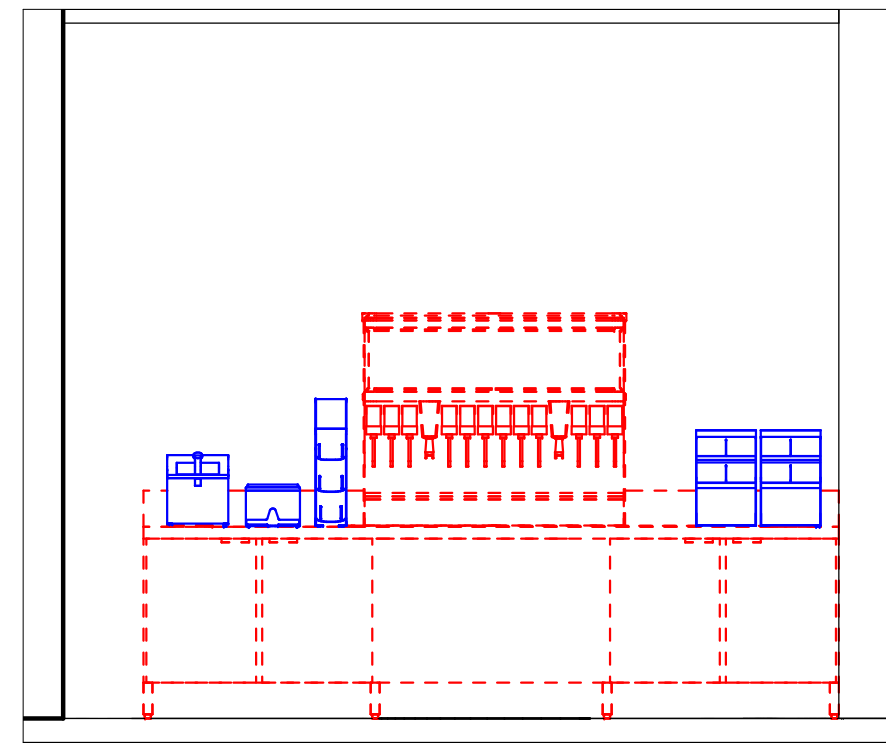
ITEM #	TAG #	QTY.	DESCRIPTION	HOOD LENGTH	FILTER AREA	FILTER QUANTITY/SIZE	EXHAUST ACTUAL	DUCT SIZE	DUCT VELOCITY	STATIC PRESSURE	MECHANICAL REMARKS
23.45	M1	1	91" BROILER HOOD	91"	8.34 SF	(5)1616-BK	1100 CFM	10"	2017 FPM	0.63 in-wg	FAN SPECS: 1100 CFM @ .80"SP
33.30	M1	1	67" FRYER HOOD	67"	6.67 SF	(4)1616-BK	885 CFM	10"	1623 FPM	0.49 in-wg	FAN SPECS: 885 CFM @ .80"SP

KES PLUMBING GAS SCHEDULE

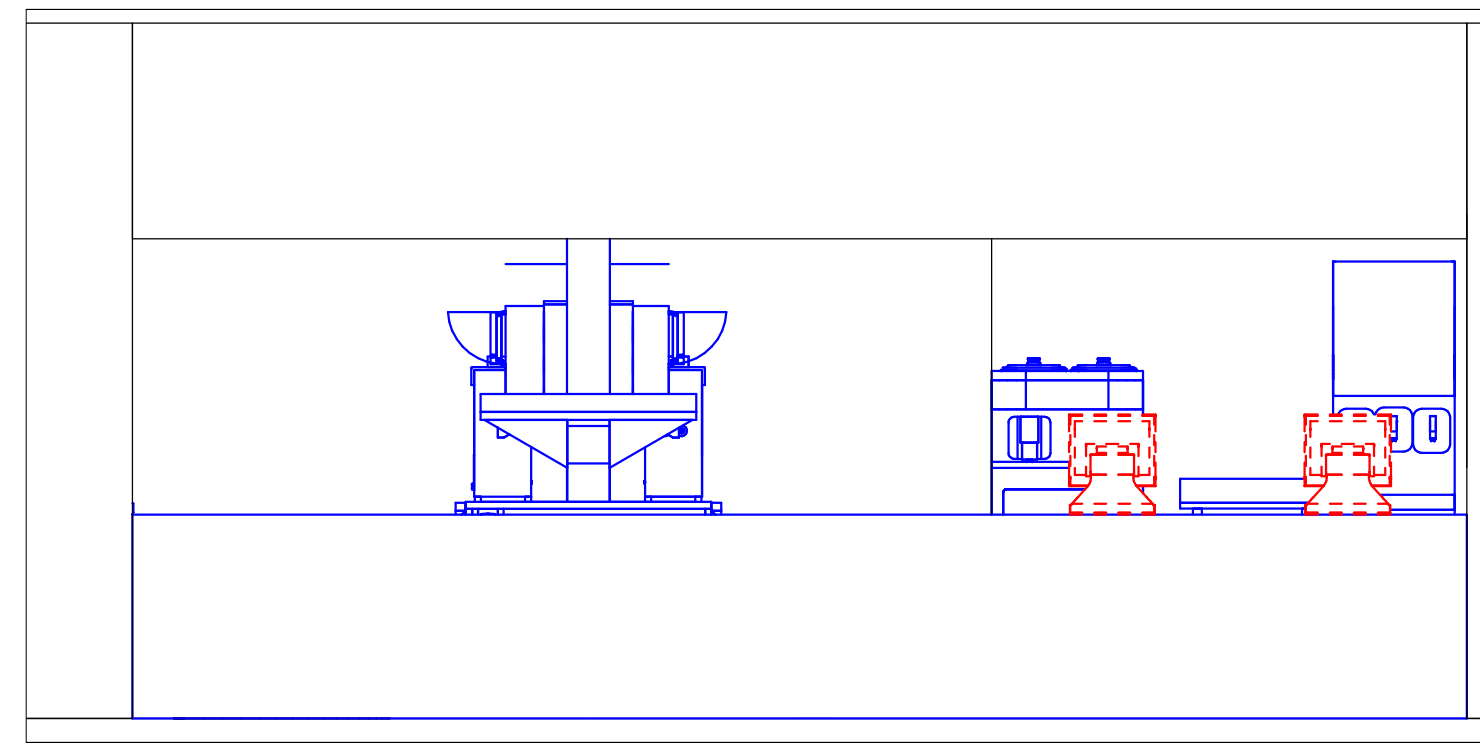
ITEM #	TAG #	QTY.	DESCRIPTION	GAS INPUT	GAS SIZE	GAS TYPE	CO2 SIZE	CO2 RI HIGHT	CO2 CONN TYPE	GAS REMARKS
15.69	P1	1	FROZEN BEVERAGE DISPENSER				1/4"	36"	MALE FLARE	-
24.07	P1	1	BROILER	1100000.0 Blt/h	3/4"	N.G.				P.C. TO CONNECT TO GAS PIPING ON HOOD'S CHASE TO BROILER, AS RECD
31.16	P1	1	3-BANK FRYER	280000.0 Blt/h	1"	N.G.				P.C. TO CONNECT TO GAS PIPING ON HOOD'S RACEWAY AND TO FRYERS AS RECD.
910.81	P1	3	CARBONATOR				1/4"	60"	MALE FLARE	-

KES ELECTRICAL SCHEDULE

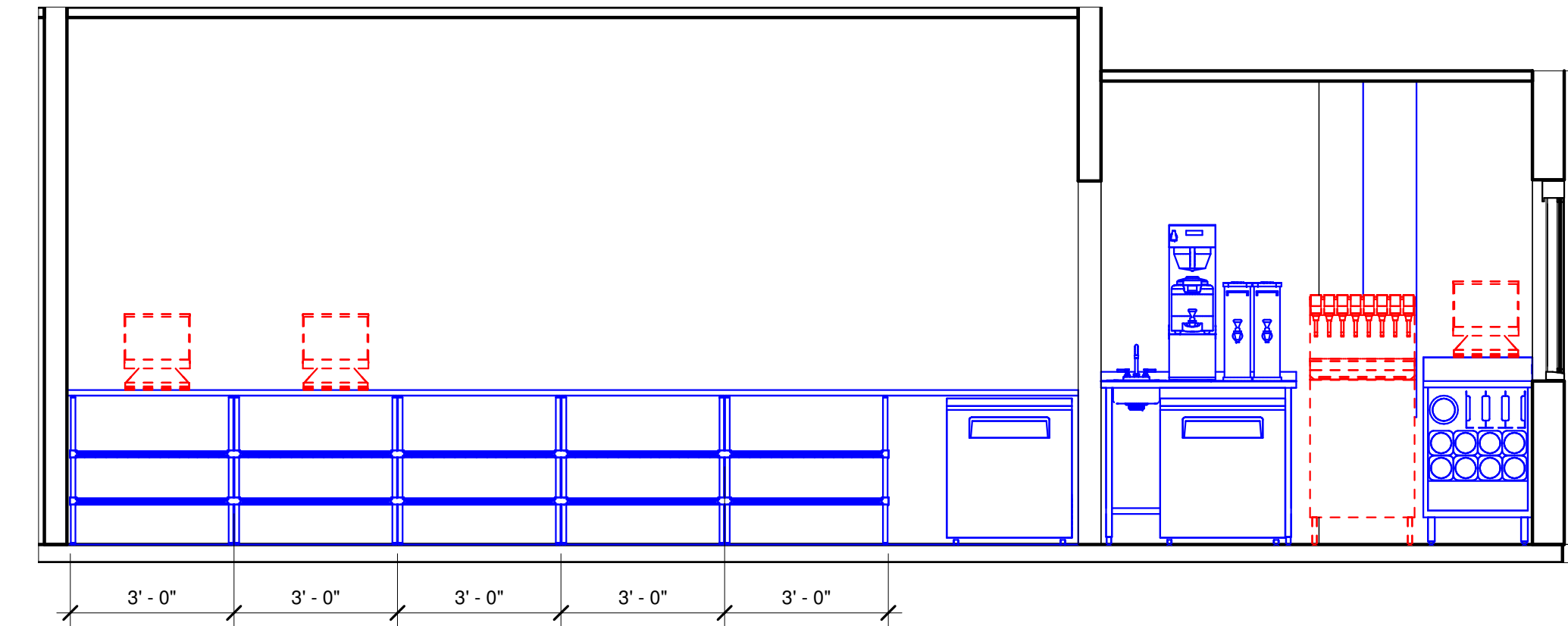
ITEM #	TAG #	QTY.	DESCRIPTION	VOLTS	PH	CYCLE	HP	BKR SIZE	AMPS	ELEC CONN TYPE	PLUG TYPE	CONN RI HIGHT	ELECTRICAL REMARKS
15.27	E1	1	HEAT TREAT COMBINATION SHAKE/SUNDAE MACHINE	208 V	3	60 Hz	2 1/2	45.00 A	35.00 A	PLUG & CORD	SEE RMKS	36"	E.C. TO SUPPLY & INSTALL 8FT. CORD & PLUG. BEATER: (3)1/8" HP FAN: 1/4 HP
15.69	E1	1	FROZEN BEVERAGE DISPENSER	208 V	1	60 Hz	1/4	30.00 A	30.00 A	PLUG & CORD	NEMA 5-20P	36"	-
16.21	E1	1	ICE MACHINE	208 V	1	60 Hz	-	20.00 A	13.50 A	DIRECT WIRED	DIRECT WIRED	48"	-
16.61	E1	1	ICE MACHINE REMOTE CONDENSING UNIT	115 V	1	60 Hz	-	25.00 A	23.00 A	DIRECT WIRED	-	0"	E.C. TO CONNECT TO ICE MACHINE AS RECD- SEE DETAIL ON K3
17.56	E1	1	INFUSION TEA COFFEE BREWER	120 V	1	60 Hz	-	20.00 A	14.00 A	PLUG & CORD	NEMA 5-15P	24"	-
20.37	E1	1	41" EXPEDITER STATION STD FLOW	120 V	1	60 Hz	-	20.00 A	16.00 A	PLUG & CORD	NEMA 5-20P	0"	CONNECTS INTO RECEPTACLE ON PREP MODULE "A" VIA 6" POWER CORD
21.66	E1	1	60" PREP MODULE "A" - (ABCD/ACBD)	208 V	3	60 Hz	-	0.00 A	1.08 A	DIRECT WIRED	DIRECT	0"	DOWN THRU SERVICE CHASE; E.C. TO CONNECT TO LOAD CENTER PROVIDED; AS RECD FOR 150A-5 WIRE W/10A FEEDER; AMPERAGE LOAD FOR LOAD CENTER IN THIS CABINET TO BE CALCULATED FROM COMBINED LOADS OF EQUIPMENT ATTACHED TO THIS CABINET.
21.67	E1	1	28" BLN TOASTER MODULE "B"										CONNECTS TO LOAD CENTER ON PREP MODULE "A"
21.68	E1	1	32.5" PREP MODULE "C"										CONNECTS TO LOAD CENTER ON PREP MODULE "A"
21.69	E1	1	20" PREP MODULE "D"										CONNECTS TO LOAD CENTER ON PREP MODULE "A"
23.45	E1	1	91" BROILER HOOD										E.C. TO CONNECT TO HOOD'S CHASE & JB FOR HOOD'S LIGHT
23.77	E1	1	EXHAUST FAN	120 V	1	60 Hz	1	20.00 A	11.60 A	DIRECT WIRED	REFER TO REMARKS	12"	E.C. TO INTERCONNECT CIRCUIT W/ SAFETY INTERLOCK AT BUILDING'S MAIN BREAKER PANEL. CONNECTION HEIGHT @ 12" B.F.R.
24.07	E1	1	BROILER	120 V	1	60 Hz	-	20.00 A	2.00 A	PLUG & CORD	NEMA 5-15P	0"	CONNECTS INTO RECEPTACLE ON HOOD'S CHASE
25.12	E1	1	50" MEAT WELL FREEZER	120 V	1	60 Hz	-	20.00 A	7.60 A	PLUG & CORD	NEMA 5-15P	0"	CONNECTS INTO RECEPTACLE ON HOOD'S CHASE
30.04	E1	1	35" FRY STATION - ROC	208 V	1	60 Hz	-	20.00 A	15.00 A	PLUG & CORD	NEMA 114-20P	24"	-



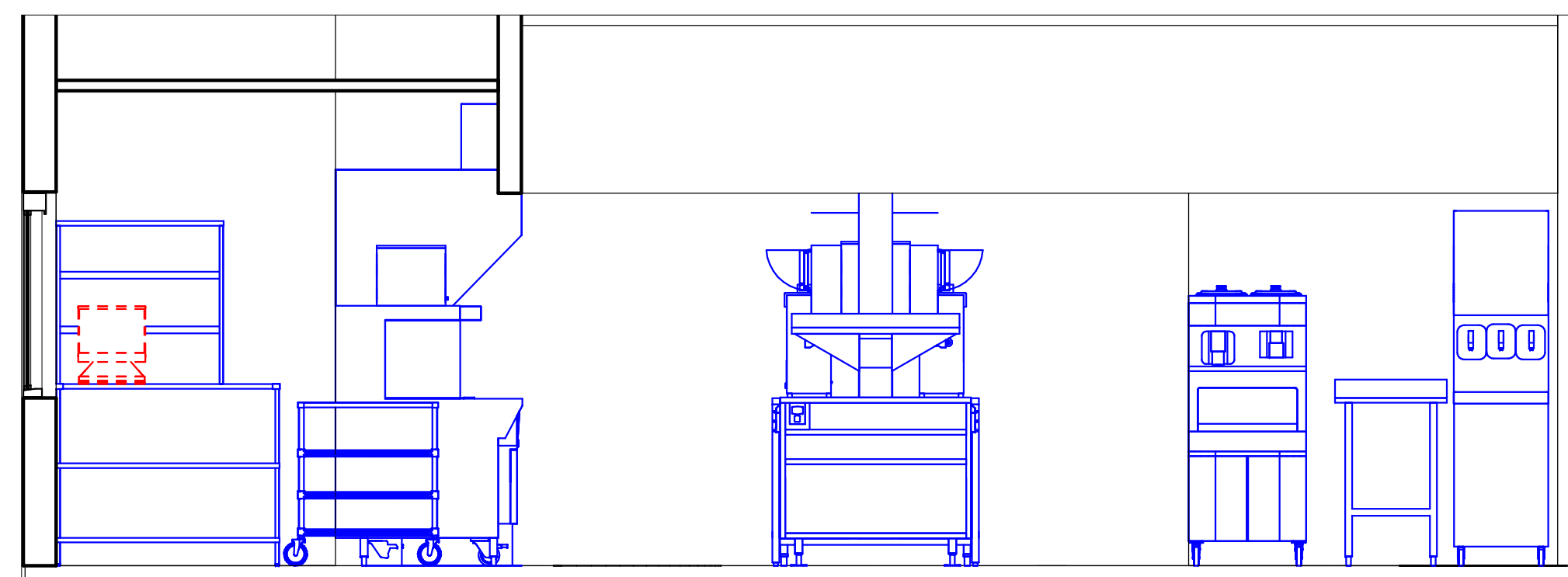
1 SELF-SERVE BEVERAGE BAR ELEVATION
3/8" = 1'-0"



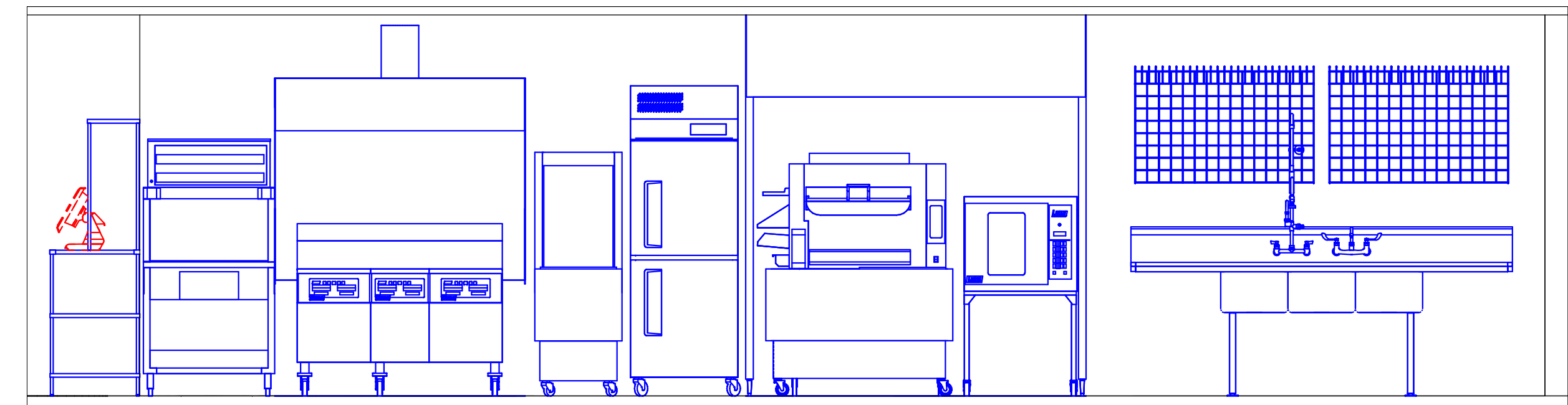
2 FRONT COUNTER CUSTOMER VIEW ELEVATION
3/8" = 1'-0"



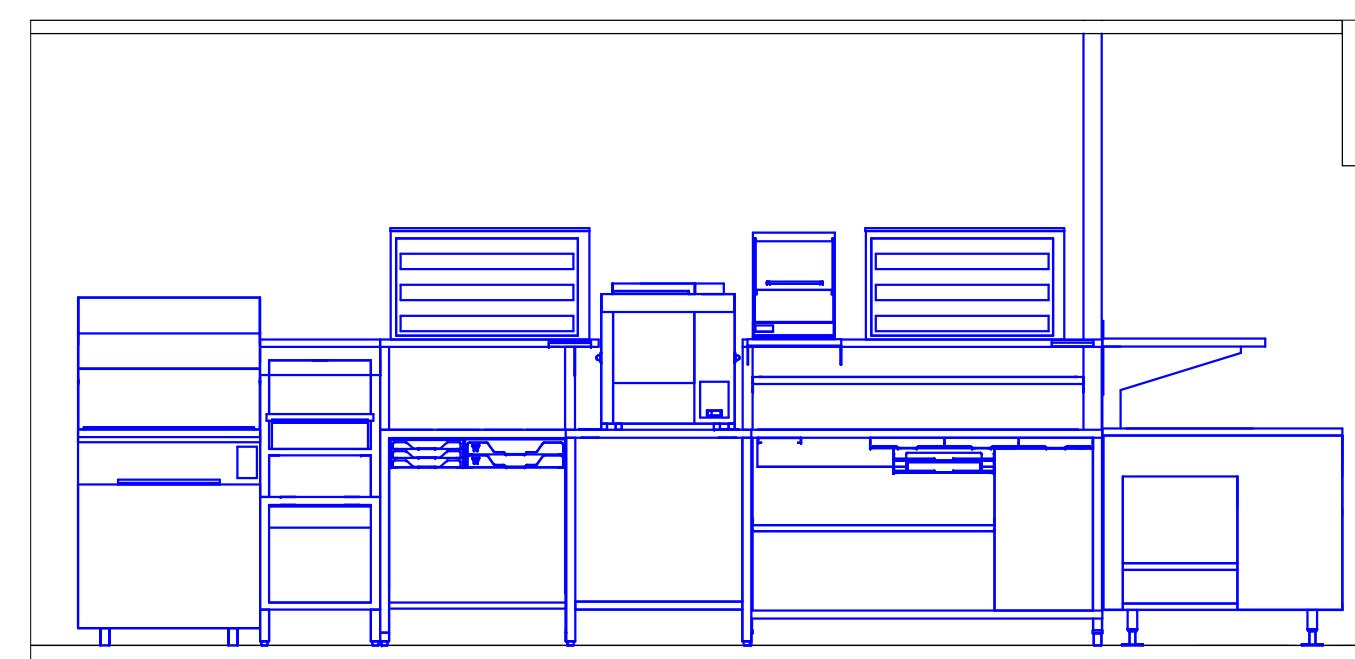
3 FRONT COUNTER CREW VIEW/DT ELEVATION
3/8" = 1'-0"



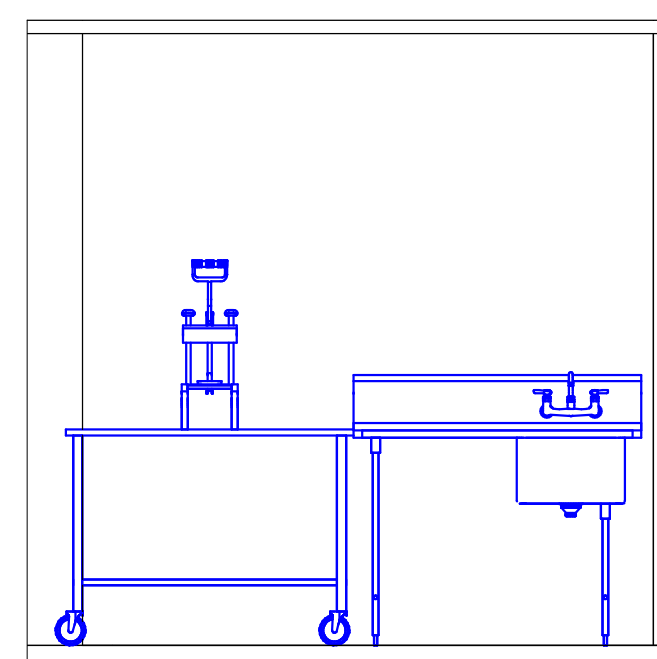
4 DT/EXPO ELEVATION
3/8" = 1'-0"



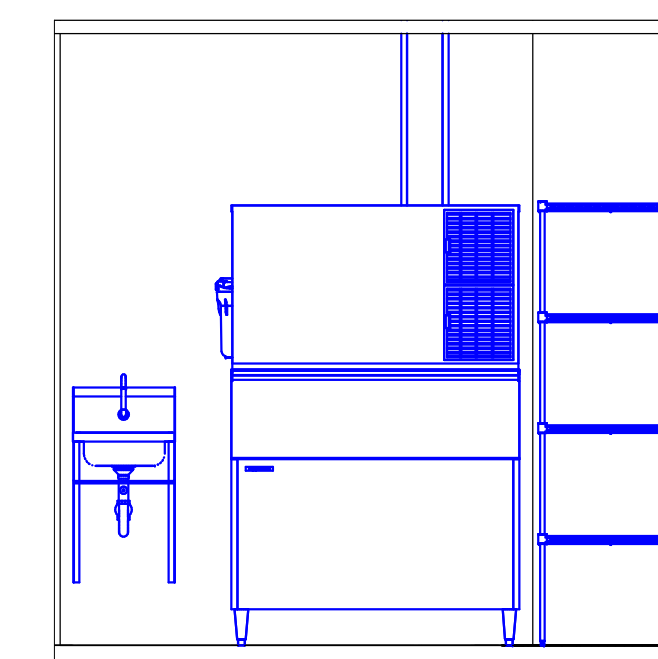
5 COOK/SCULLERY WALL ELEVATION
3/8" = 1'-0"



6 MAINBOARD ELEVATION
3/8" = 1'-0"



7 ONE-COMP SINK ELEVATION
3/8" = 1'-0"



8 ICE MACHINE ELEVATION
3/8" = 1'-0"

- EXISTING EQUIPMENT
- DEMOLISHED EQUIPMENT
- RELOCATED EQUIPMENT
- NEW EQUIPMENT
- FUTURE EQUIPMENT

REV	DATE	DESCRIPTION	BY
A	10/25/2021		DK996

Make it Wonderful

FRANKE

Frankie Foodservice Systems Americas, Inc.
800 Aviation Parkway
Smyrna, TN 37167
Tel. +1800 472-2954
fr-customer-service@franke.com
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Exclusion of Liability:
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ACCOUNT
BURGER KING

RESTAURANT #
3840

TITLE
KES ELEVATIONS

OPERATOR
TRIA Company, LLC

SITE ADDRESS
1440 S NAPPANEE ST

CITY
ELKHART

STATE IN ZIP CODE
46516-1517

COUNTRY REGION
USA N.AMERICA

BUILDING TYPE
FREESTANDING

ELECTRICAL SERVICE
208-230V/60Hz

GAS SERVICE
NATURAL

MARKET MANAGER
MYLES COUYOUMJIAN

FRANKE PROJECT NUMBER
1440649

FRANKE STORE NUMBER
5038036

CREATED BY
DK996

DATE ISSUED
10/25/2021

MODIFIED BY
DK996

DRAWING SCALE
As Noted

UNITS
INCH

DRAWING NUMBER
Elkhart, IN

SHEET NAME
K3.0

REVISION
A

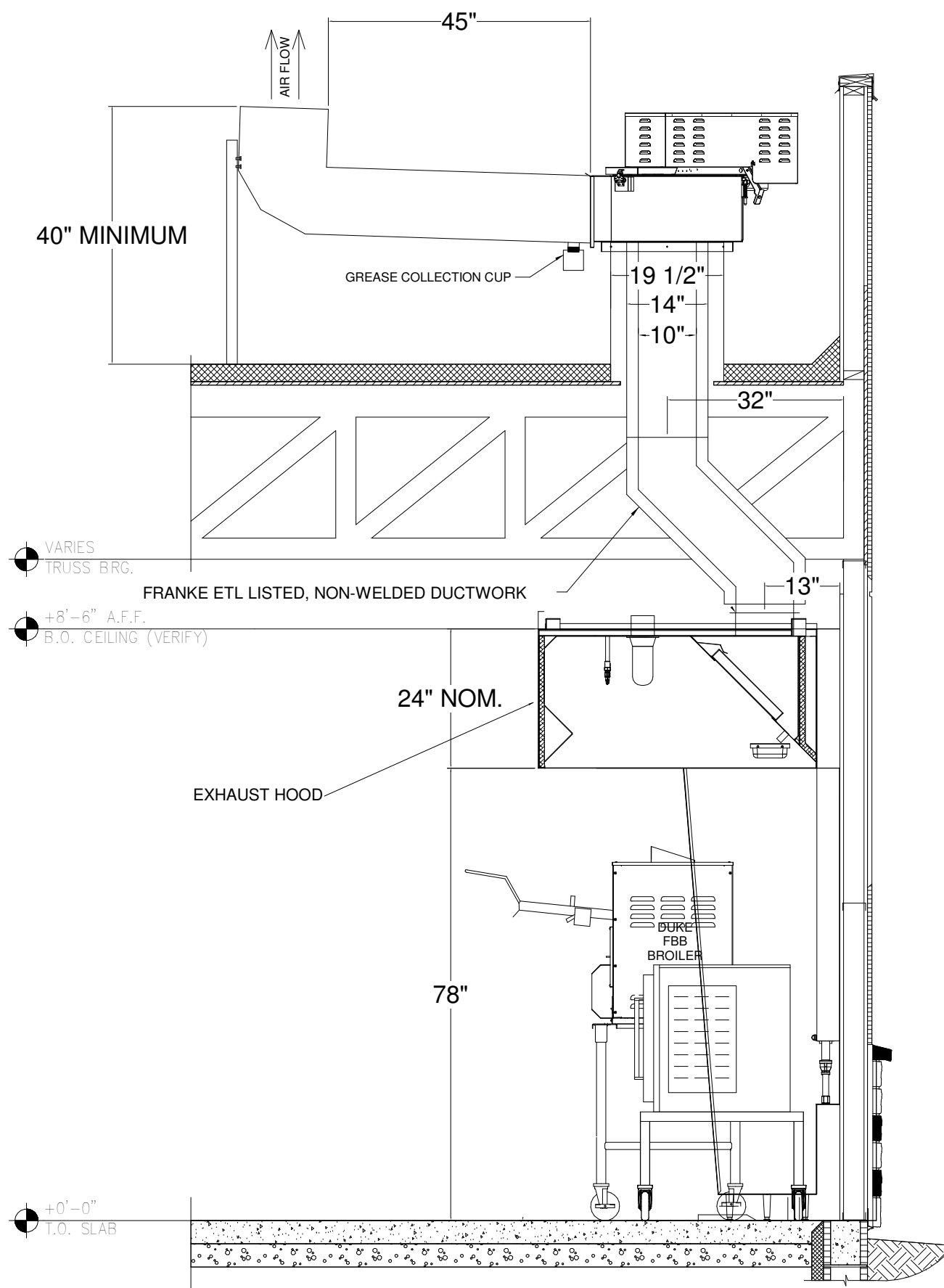


Intertek
2001474

CONFORMS TO UL STD 2221 AND UL STD 1978
CERTIFIED TO CANUL-S115, CANUL-C-S6R2 AND ASTM E814
MODEL # FRDW-2R
Double Wall Duct - 10" Inner Duct, 2 Layers Reduced Clearance - 14" Stainless Steel Outer Shell

Notes:
- This duct has been evaluated for use as a 2 hour fire rated grease duct system. It is classified as an alternative to 2 hour fire resistive rated shaft enclosure systems.
- For grease duct systems installed without a continuous fire-rated enclosure, an evaluated through-penetrated fire stop assembly shall be used.
- Complies all applicable requirements of the referenced standards as required by the National Building Code of Canada (NBCC), International Mechanical Code (IMC) or NFPA96, and when installed in accordance with the manufacturer's recommended installation instructions.

Clearances:
- This duct may be installed with a 3 inch clearance from the outer surface of the duct to combustible materials. The outer V-band may be installed in contact with combustible materials.



1 BROILER HOOD DETAIL
NOT TO SCALE

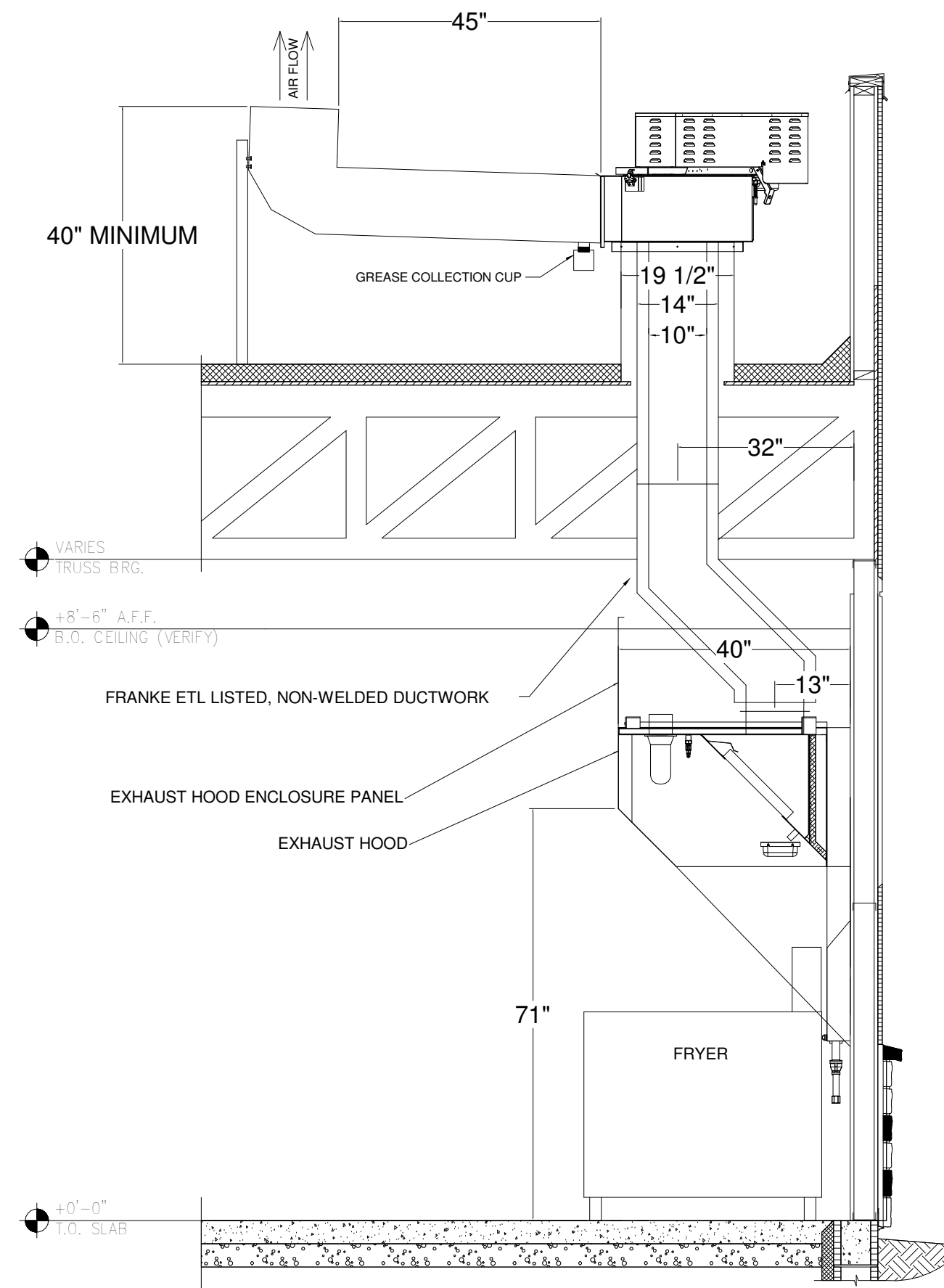


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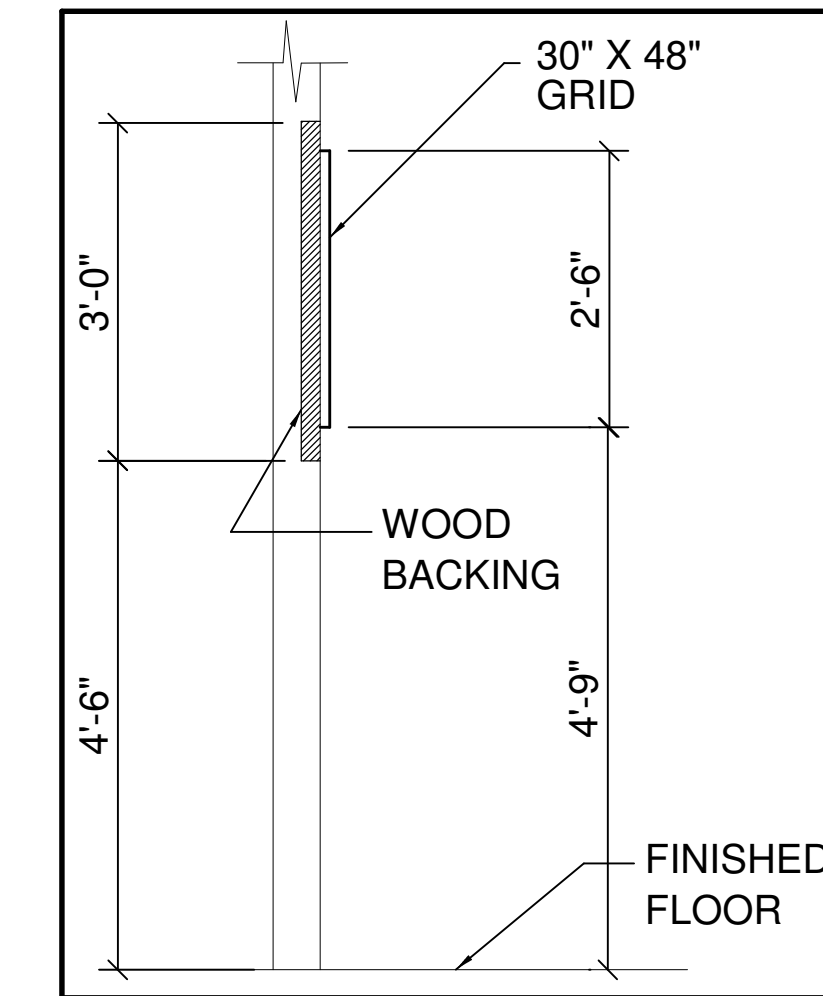
Clearances:
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2 FRYER HOOD DETAIL
NOT TO SCALE

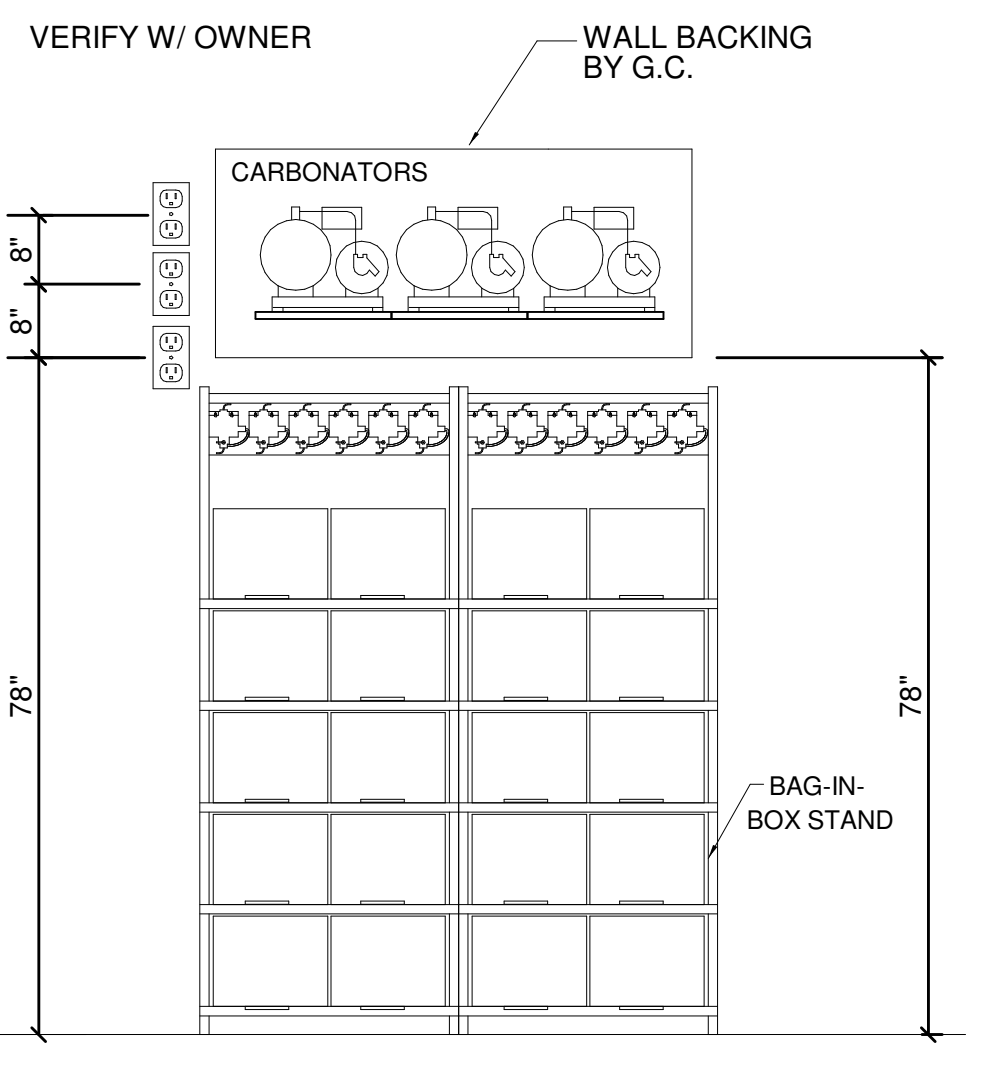
FRANKE HOOD CURB OPENING NOTE

- 1 BROILER HOOD CURB OPENING LOCATION MAY DIFFERS FROM ARCHITECTURAL DRAWING.
- 2 ARCHITECT MUST ENSURE THAT:
 - A THE ROOF TRUSSES DO NOT INTERFERE WITH HOODS' CURB OPENING IN ROOF DECK.
 - B ROOF DECK HEIGHT IS BETWEEN 148" TO 151" AFF.
 - C THE LOCATION OF THE RTU AIR INTAKE IS CLEAR OF EXHAUST FANS DISCHARGE.
- 3 BEFORE CONSTRUCTION STARTS, ARCHITECT MUST ADVISE FRANKE FOODSERVICE INC. IN WRITING IF ADJUSTMENTS ARE REQUIRED.



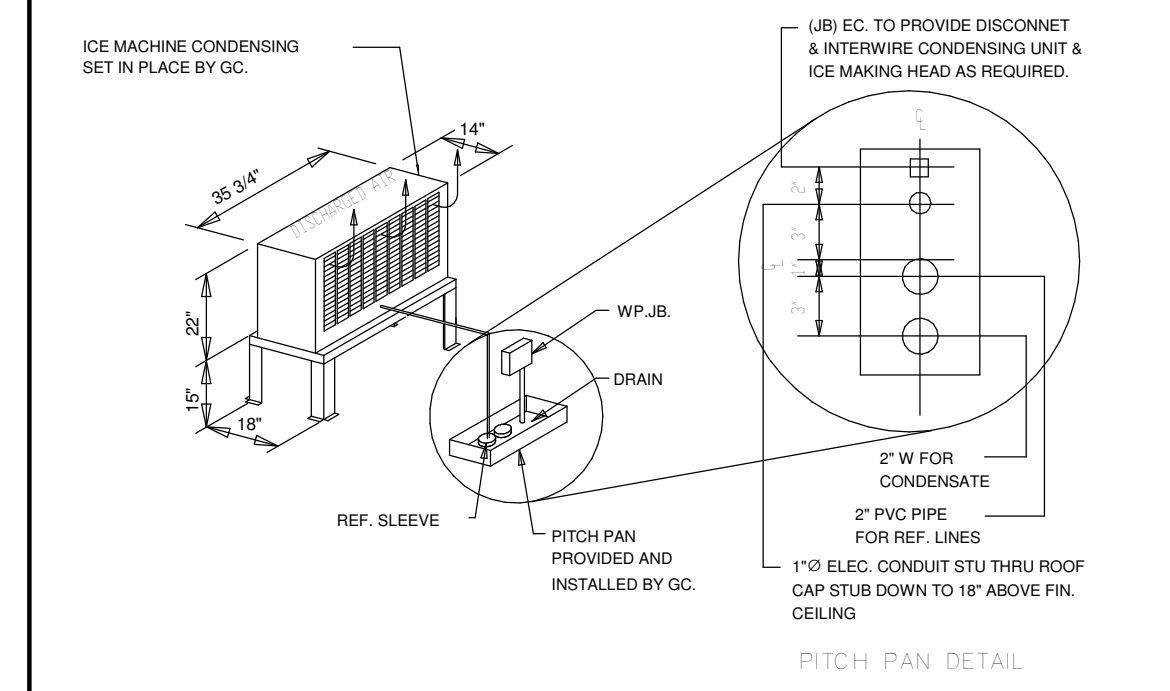
3 WOOD BACKING DETAIL 'B'
NOT TO SCALE

CARBONATOR DETAIL

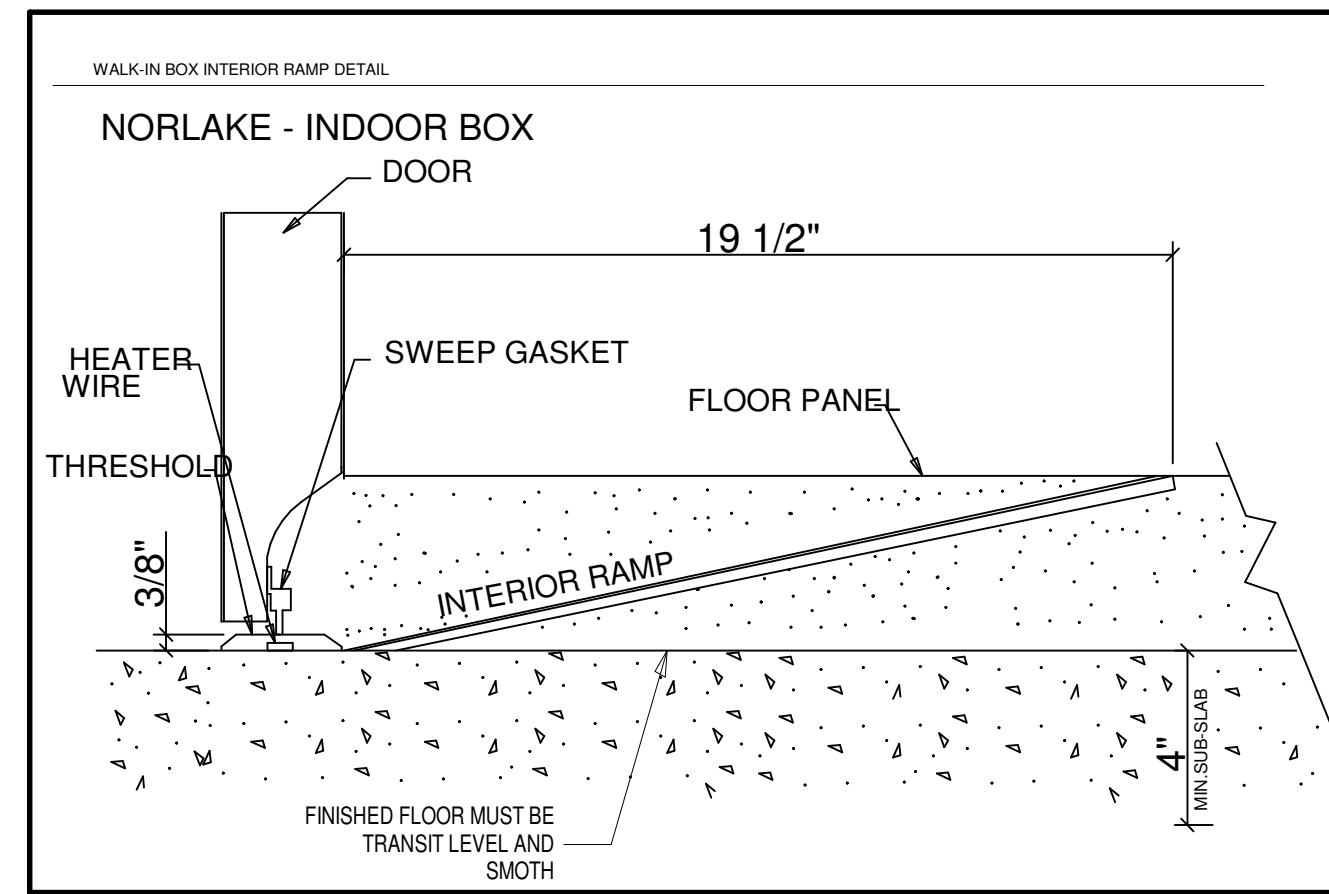


4 CARBONATOR DETAIL
NOT TO SCALE

ICE MACHINE CONDENSING UNIT DETAIL

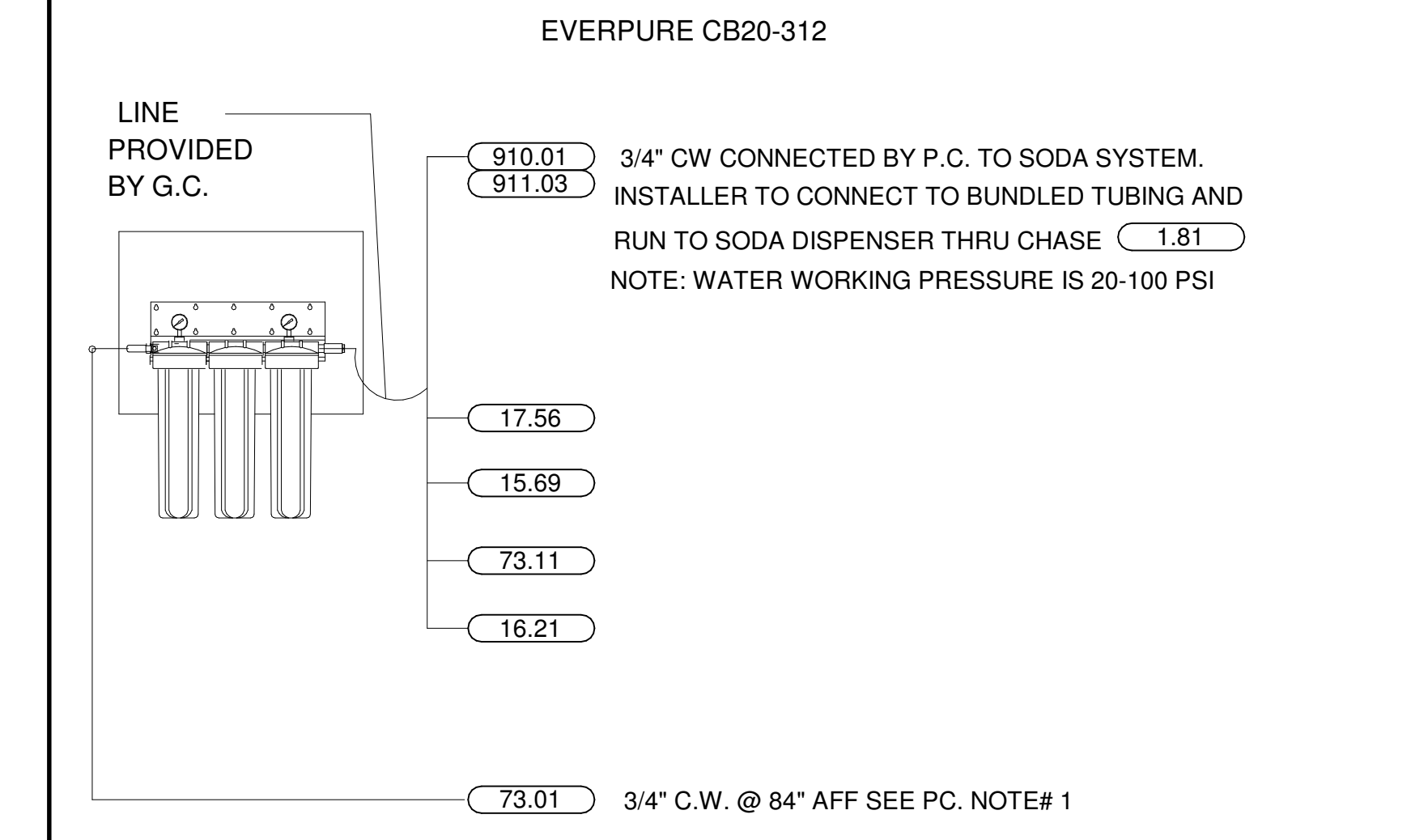


5 ICE MACHINE CONDENSING UNIT DETAIL
NOT TO SCALE



6 WALK-IN-BOX INTERIOR RAMP DETAIL
NOT TO SCALE

WATER FILTER PIPING SCHEMATIC



7 WATER FILTER EVERPURE CB20-312 DETAIL
NOT TO SCALE

REV	DATE	DESCRIPTION
A	10/25/2021	

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800 Aviation Parkway
Smyrna, TN 37167
Tel. +1800 472-2954
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DRAWING SCALE
As Noted

UNITS
INCH

DRAWING NUMBER
Elkhart, IN

SHEET NAME
K4.0

REVISION
A

HOOD INFORMATION

HOOD NO.	TAG	MODEL	LENGTH	MAX COOKING TEMP.	APPLIANCE DUTY	DESIGN CFM	EXHAUST PLENUM				HOOD CONFIG.						
							WIDTH	LENGTH	HEIGHT	DLX	CFM	VEL.	S.P.	CONSTRUCTION	END TO END	ROW	
1	FRYER	FRBD-2	9' 7"	450 DEG.	MEDIUM	159	885		4'	10'	885	1623	-0.491'	400 SS	WHERE EXPOSED	ALONE	ALONE

HOOD FILTERS

HOOD NO.	TAG	FILTERS		LIGHT(S)		WIRE GUARD		LOCATION		SIZE		FIRE SYSTEM		ELECTRICAL		SWITCHES		FIRE HOOD	
		QTY	TYPE	QTY	TYPE	QTY	TYPE	QTY	TYPE	QTY	TYPE	QTY	TYPE	QTY	TYPE	QTY	TYPE	QTY	TYPE
1	FRYER	FRANKE CASCADE PLUS	4	4"	16"	75%	2	LSS SERIES END	NO										280 LBS

HOOD OPTION

HOOD NO.	TAG	OPTION
1	FRYER	FIELD WRAPPER 19.00" HIGH FRONT, LEFT, RIGHT (WRAPPER HEIGHT INCREASES FOR TALLER CEILING). BACK STANDBY (FLAT) 5" WIDE 80" LONG LEFT QUARTER END PANEL 31" TOP WIDTH 12" BOTTOM WIDTH, 3" HIGH 430 SS RIGHT QUARTER END PANEL 31" TOP WIDTH, 6" BOTTOM WIDTH, 3" HIGH 430 SS INSULATION FOR BACK OF HOOD FRYER SENSOR INSTALL IF PLAN

SPECIFICATION: CASCADE PLUS GREASE FILTERS

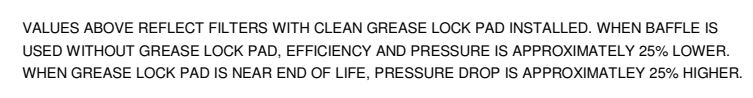
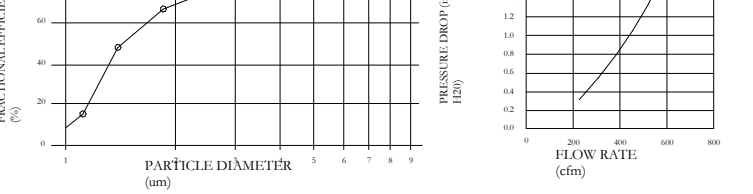
THE CASCADE PLUS FILTER IS A DUAL-STAGE FILTER FEATURING A PATENTED, WINGED DESIGN CONSISTING OF A "GREASE LOCK" DISPOSABLE FILTRATION PAD USED IN CONJUNCTION WITH AN INTERLOCKING REAR FRAME TO CREATE A "TIGHT HIGH EFFICIENCY" GREASE EXTRACTOR. THE BAFFLE FILTER IS LISTED TO BE USED WITH OR WITHOUT THE "GREASE LOCK" PAD.

UNIT IS STAINLESS STEEL CONSTRUCTION AND SIZED TO FIT INTO STANDARD SINK/DEEP HOOD CHANNELS.

UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO WINGED COMPONENTS WHEN ASSEMBLED.

GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES 2.5 MICRONS IN SIZE, AND 85% GREASE PARTICLES 4 MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE. THE CASCADE PLUS FILTER WAS TESTED TO MEET STANDARD ASTM F5511-05.

VALUES ABOVE REFLECT FILTERS WITH CLEAN GREASE LOCK PAD INSTALLED. WHEN BAFFLE IS USED WITHOUT GREASE LOCK PAD, EFFICIENCY AND PRESSURE IS APPROXIMATELY 25% LOWER. WHEN GREASE LOCK PAD IS NEAR END OF LIFE, PRESSURE DROP IS APPROXIMATELY 25% HIGHER.



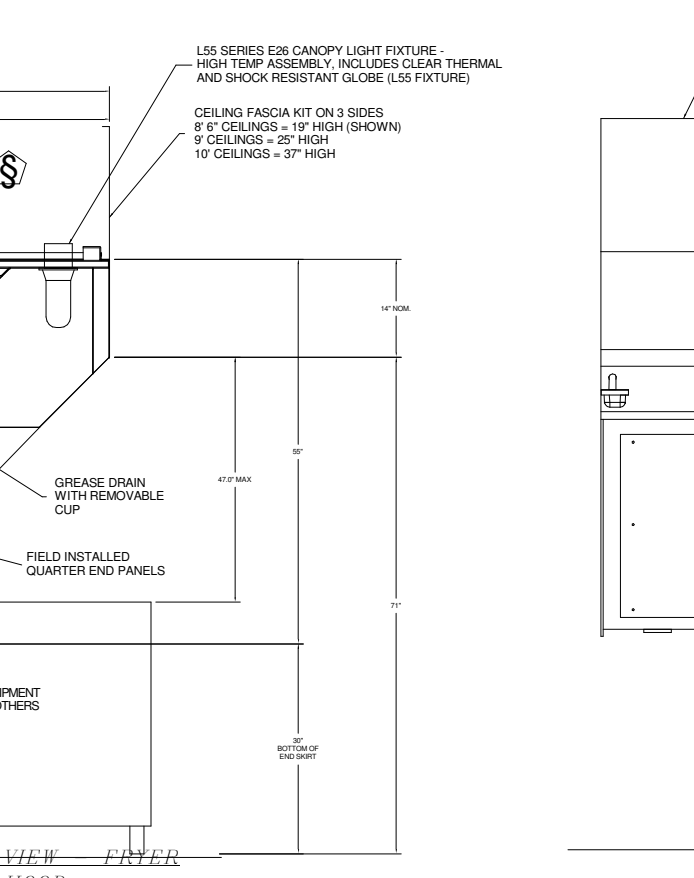
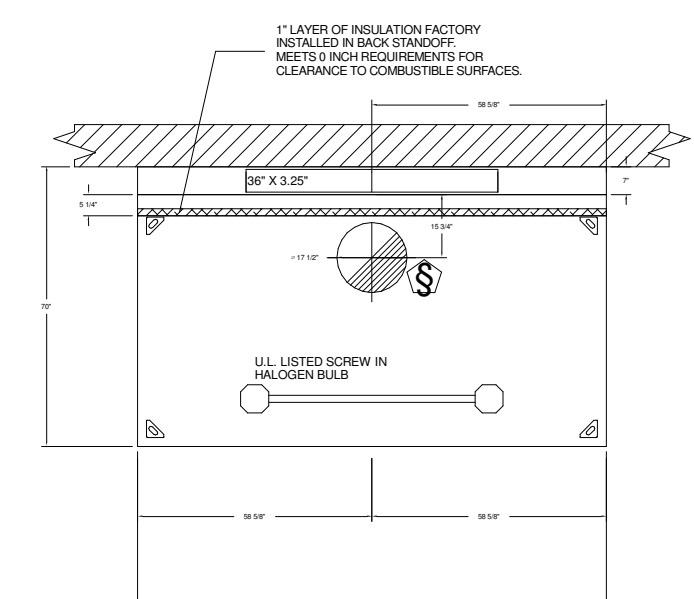
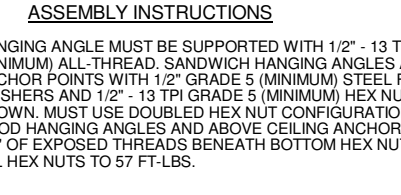
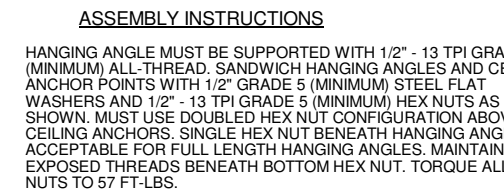
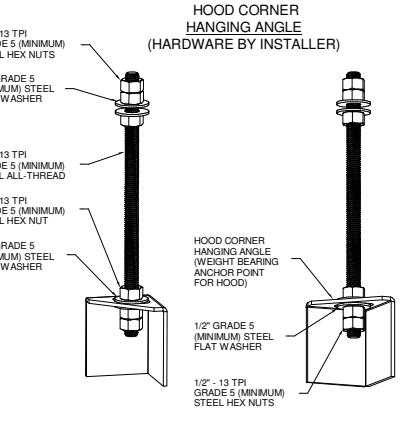
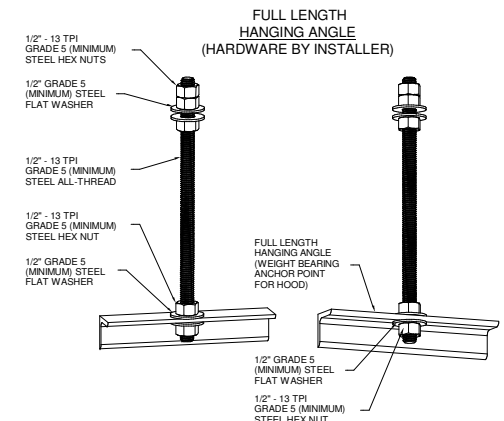
CASCADE PLUS FILTERS ARE BUILT IN COMPLIANCE WITH:
NFPA 96
NFPA 70
UL STANDARD #6
UL STANDARD #186
INT. MECH. CODE (IMC)
LCC 6049

SYSTEM DESIGN VERIFICATION (SDV)

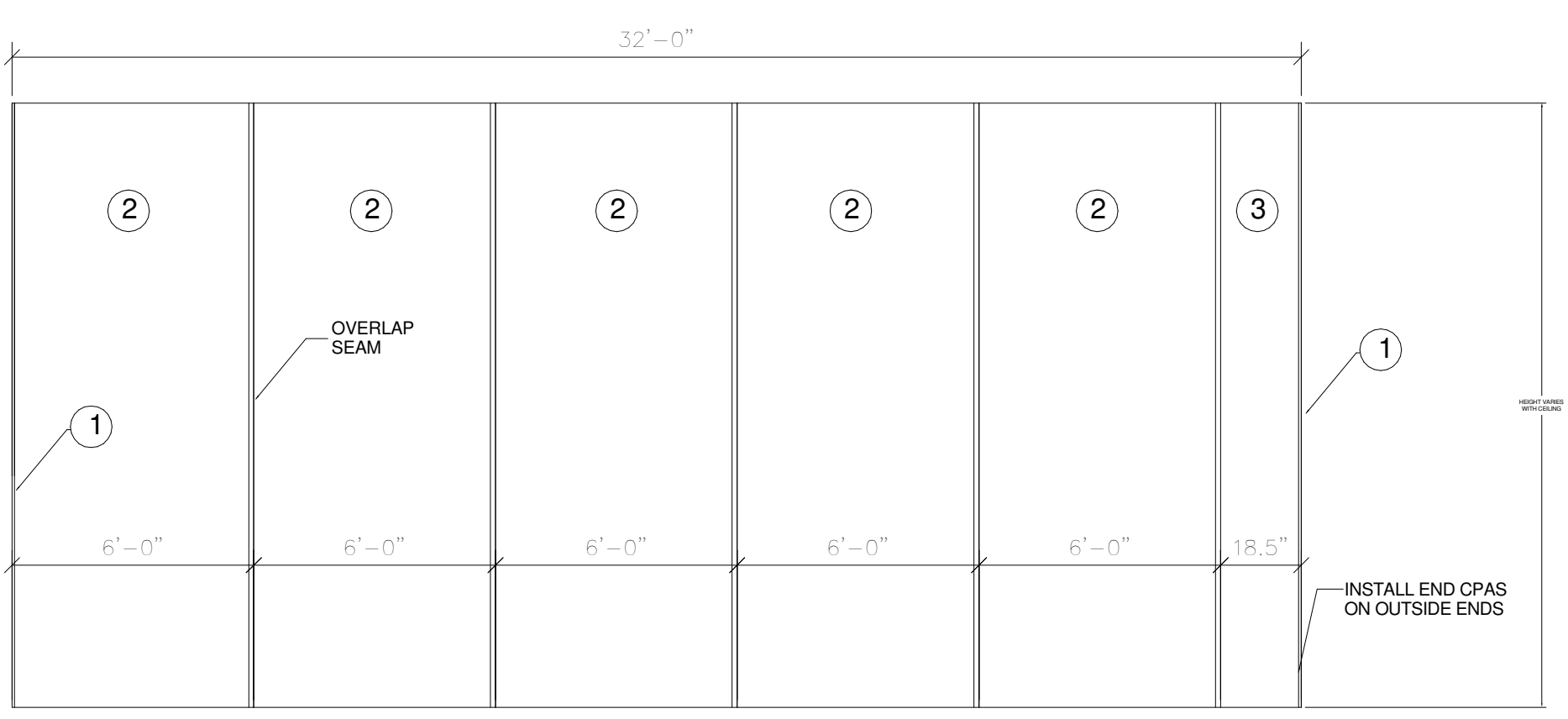
IF ORDERED, FRANKE SERVICE WILL PERFORM A SYSTEM DESIGN VERIFICATION (SDV) ONCE ALL EQUIPMENT HAS HAD A COMPLETE START UP PER THE OPERATION AND INSTALLATION MANUAL. TYPICALLY, THE SDV WILL BE PERFORMED AFTER ALL INSPECTIONS ARE COMPLETE.

ANY FIELD RELATED DISCREPANCIES THAT ARE DISCOVERED DURING THE SDV WILL BE BROUGHT TO THE ATTENTION OF THE GENERAL CONTRACTOR AND CORRESPONDING TRADES ON SITE. THESE ISSUES WILL BE DOCUMENTED AND FORWARDED TO THE APPROPRIATE SALES OFFICE. IF FRANKE SERVICE HAS TO RESOLVE A DISCREPANCY THAT IS A FIELD ISSUE, THE GENERAL CONTRACTOR WILL BE NOTIFIED AND BILLED FOR THE WORK. SHOULD A RETURN TRIP BE REQUIRED DUE TO ANY FIELD RELATED DISCREPANCY THAT CANNOT BE RESOLVED DURING THE SDV, THERE WILL BE ADDITIONAL TRIP CHARGES.

DURING THE SDV, FRANKE SERVICE WILL ADDRESS ANY DISCREPANCY THAT IS THE FAULT OF THE MANUFACTURER. SHOULD A RETURN TRIP BE REQUIRED, THE GENERAL CONTRACTOR AND APPROPRIATE SALES OFFICE WILL BE NOTIFIED. THERE WILL BE NO ADDITIONAL CHARGES FOR MANUFACTURER DISCREPANCIES.



USED WHEN BOTH BROILER AND FRYER HOODS ARE ON THE SAME WALL



ITEM	QTY	DESCRIPTION
1	2	S/S CAP STRIP
2	5	WALL FLASHING 48" WIDE
3	1	WALL FLASHING 18.5" WIDE

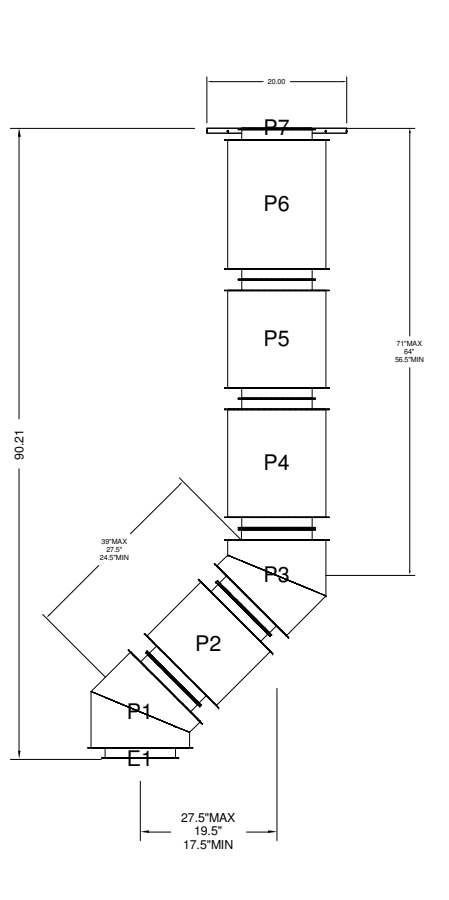
DuctWork #1 Parts - OFFSET DW

Tag	Part #	CFM	SP	Weight	Velocity	QTY	Description	
P1	FRDW104SDWASY-2R-S	885	-0.048	13.60	1622.62	1	Double Wall Duct - 10" Inner Duct - 2 Layers Reduced Clearance - 14" Stainless Steel Outer Shell.	
P2	FRDW102TDWALD-2R-S	885	-0.008	39.87	1622.62	1	Double Wall Adjustable Duct - 10" Inner Duct - 2 Layers Reduced Clearance - 14" Stainless Steel Outer Shell. Min Length - 11". Max Length = 25.5'. Adjustment = 14.5'. Adjustable Section May Need To Be Cut. Includes single and double wall "Y" Clamps.	
P3	FRDW104SDWASY-2R-S	885	-0.0625	13.60	1622.62	1	Double Wall Duct - 10" Inner Duct - 2 Layers Reduced Clearance - 14" Stainless Steel Outer Shell.	
P4	FRDW102TDWALD-2R-S	885	-0.01	39.87	1622.62	1	Double Wall Adjustable Duct - 10" Inner Duct - 2 Layers Reduced Clearance - 14" Stainless Steel Outer Shell. Min Length - 11". Max Length = 25.5'. Adjustment = 14.5'. Adjustable Section May Need To Be Cut. Includes single and double wall "Y" Clamps.	
P5	FRDW101DOWLTP-2R-S	885	-0.009	17.41	1622.62	1	Double Wall Duct - 10" Inner Duct - 17" long - 2 Layers Reduced Clearance - 14" Stainless Steel Outer Shell.	
P6	Assembled w/P7	FRDW1021SDWLTTP-2R-S	885	-0.012	22.43	1622.62	1	Double Wall Duct - 10" Inner Duct - 21.5' long - 2 Layers Reduced Clearance - 14" Stainless Steel Outer Shell - Used With Transition Plate.
P7	Assembled w/P6	FRDW1910TPOBX	885	0	7.50	1622.62	1	Duct to Curb Transition 3/4" Down Turn, 19-1/2" Curb to 10" Duct, 16 GA Aluminum Steel. For Use With Exhaust Fans.
System at P7			-0.4723					
	FRDW14DWWRSER-2R-S			6.45		1	Double Wall Riser Cover - Used On 10" Inner Riser, 4" long - 2 Layers Reduced Clearance - 14" Stainless Steel Outer Riser Shell Assembly. Includes Insulation & Single V Clamps For Inner & Outer Connections.	
	3M-2000PLUS			0.80		2	3M Fire Barrier 2000 Plus Silicone - Used as sealant to Seal Duct Joints.	
	FRDW10DWCLASY-2R-S			5.67		1	Duct - 10" Duct - 14" Double "Y" Clamp - 2R Insulation & Single "Y" Clamp Included - Reduced Clearance.	
Total Weight				168.00				

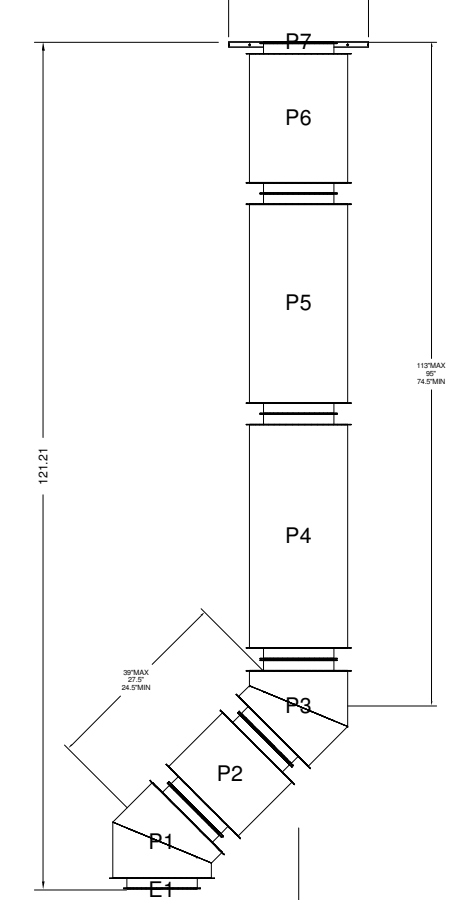
DOUBLE WALL FACTORY BUILT DUCTWORK
ALL DUCTWORK IS REQUIRED TO BE INSTALLED WITH THE MAXIMUM SUPPORT SPACING LISTED BELOW.
FOR A COMPLETE LIST OF APPROVED SUPPORT METHODS, SEE THE ENTIRE INSTALLATION AND OPERATION MANUAL.
DUCTWORK SHALL SLOPE NOT LESS THAN 1/16" PER LINEAR FOOT TOWARDS THE HOOD OR AN APPROVED GREASE COLLECTION RESERVOIR.
WHERE HORIZONTAL DUCTS EXCEED 75 FEET IN LENGTH, THE SLOPE SHALL NOT BE LESS THAN 3/16" PER LINEAR FOOT.

DUCT DIAMETER	HORIZONTAL		VERTICAL	
	SUPPORT SPACING (ft)		TYPE	FLOOR SUPPORT (ft)
8"	7'		WALL SUPPORT (ft) <td>24'</td>	24'
10"	7'		CURB SUPPORT (ft) <td>24'</td>	24'
12"	7'			24'

DUCTWORK #1 FRYER & BROILER DESIGNED FOR 14' ROOF DECK



DUCTWORK #2 BROILER AND FRYER DESIGNED FOR 17' ROOF DECK

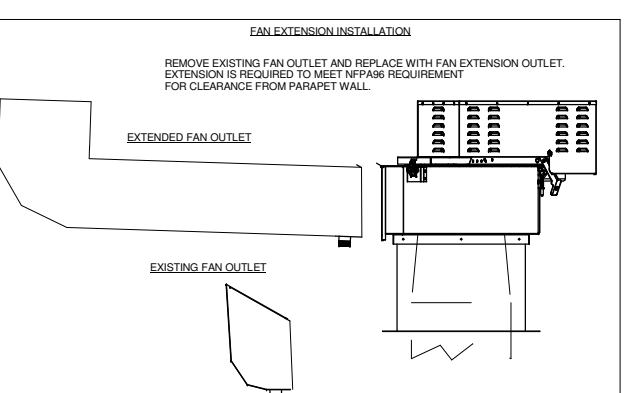
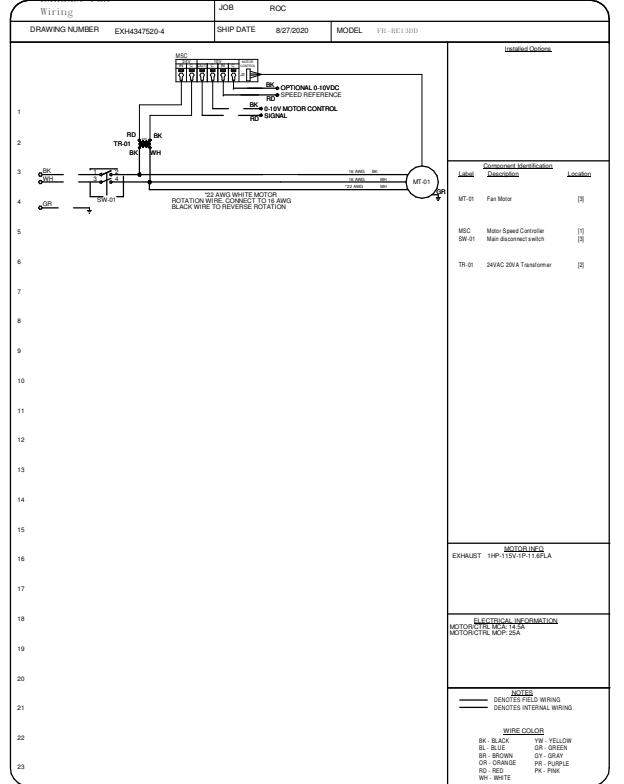
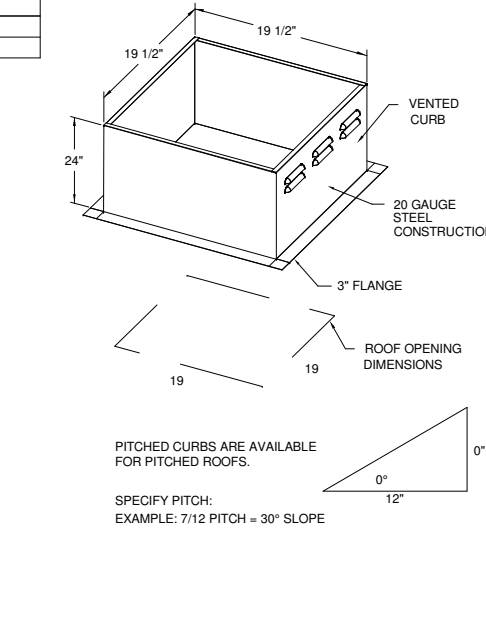
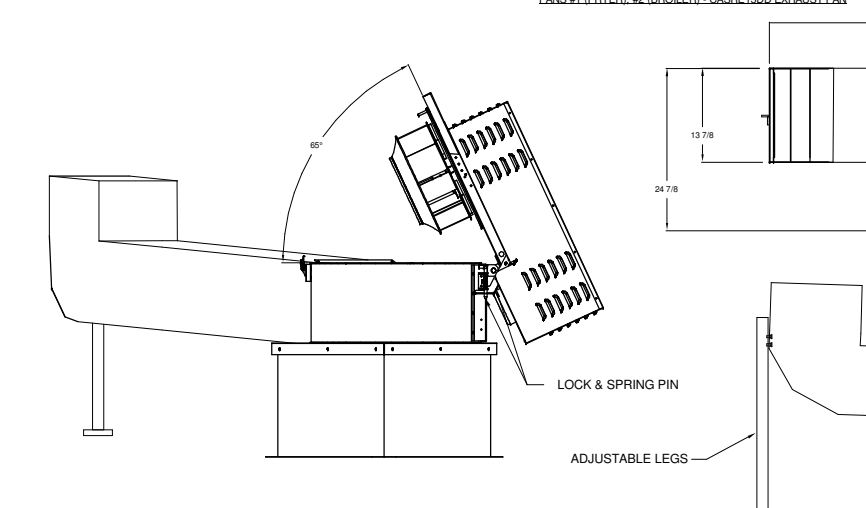


EVALUATE FAN INFORMATION - HOOD

FAN UNIT NO.	TAG	QTY	FAN UNIT MODEL #	CFM	ESP	HP	BHP	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS)	SONES		
1	FRBD-2	1	FRBD-2	885	0.800	1415	1.000	0.3100	1	115	11.6	803 FPM	181	16.3

FAN UNIT NO.	TAG	QTY	DESCRIPTION
1	FRBD-2	1	UTILITY SET GREASE CUP
1	FRBD-2	1	ECM WIRING PACKAGE - PWM SIGNAL FROM ECM(S) PREMIERE, TELE MOTOR, COOL ROTATION.

FAN UNIT NO.	TAG	QTY	EXHAUST	SUPPLY
1	FRBD-2	1	GREASE OIL GREASE CHAMFER BLOCK	WALL DISCHARGE
2	FRBD-2	1	FRYER	GRATE/PORTED DAMPER WALL PLATE



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Notes:
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INITIAL ISSUE
DESCRIPTION
REV DATE
A 10/25/2021

Make it Wonderful

FRANKE

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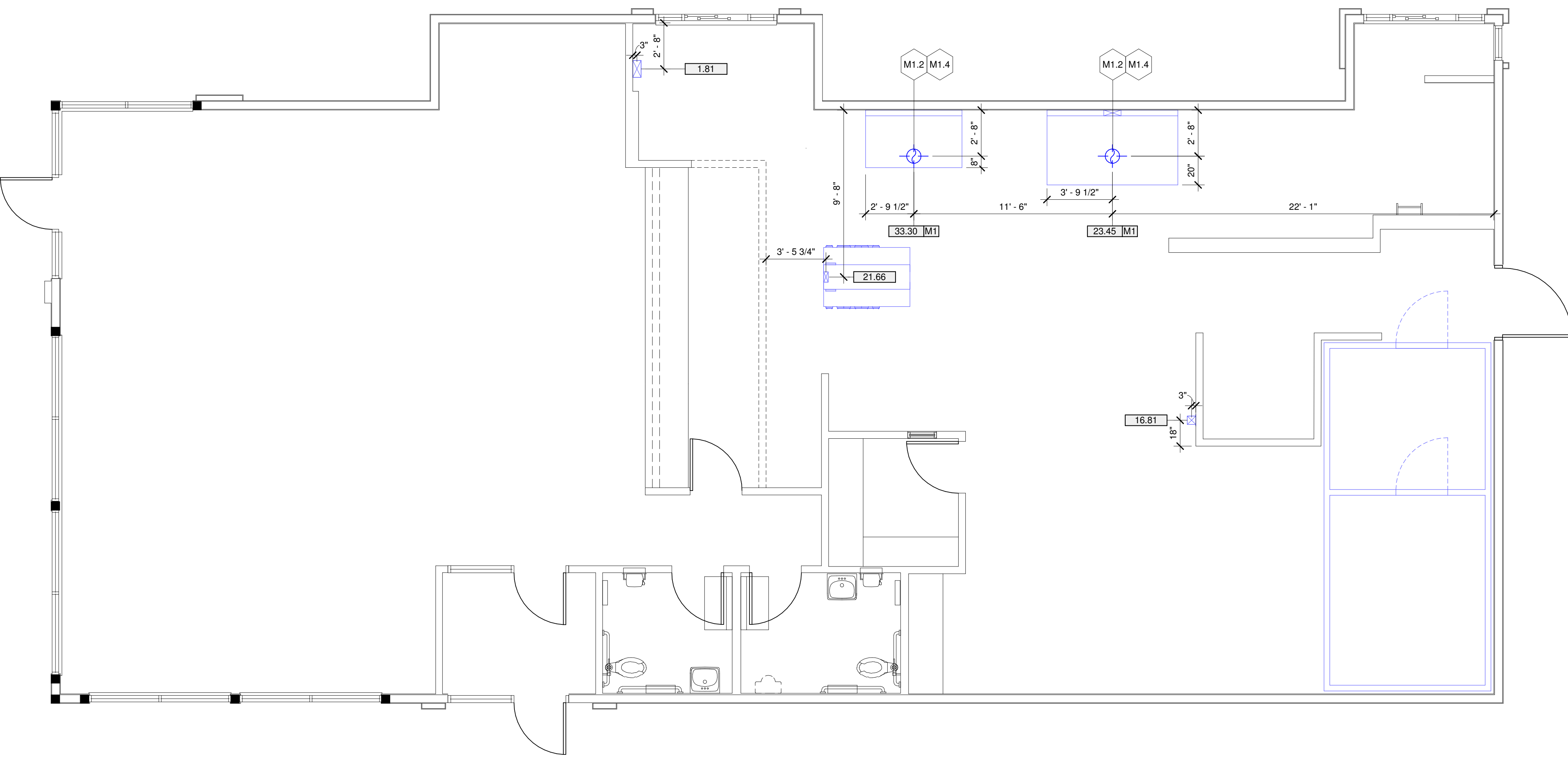
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RESTAURANT # 3840
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OPERATOR
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SITE ADDRESS
1440 S NAPPANEE ST
CITY
ELKHART
STATE IN ZIP CODE
46516-1517
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MYLES COUYOUNMIAN
FRANKE PROJECT NUMBER
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FRANKE STORE NUMBER
5038036

CREATED BY
DK996
DATE ISSUED
10/25/2021
MODIFIED BY
DK996
DRAWING SCALE
As Noted
UNITS
INCHES
DRAWING NUMBER
Elkhart, IN

SHEET NAME
K4.1
REVISION
A

MECHANICAL KEYNOTES	
KEY VALUE	KEYNOTE TEXT
M1.2	CUT OUT F/ROOF CURB BY G.C. SEE DETAIL ON K4.
M1.4	THE DIMENSIONS SHOWN ARE HOOD TOP LOCATION OF EXHAUST DUCT COLLAR. G.C. TO VERIFY LOCATION OF ROOF CURB CUT OUT ON ROOF DECK, SEE DETAIL ON PAGE K4.0



MECHANICAL CONTRACTOR NOTES

- ALL WORK SHALL BE PERFORMED BY A QUALIFIED LICENSED MECHANICAL CONTRACTOR IN ACCORDANCE WITH ALL COUNTRY, STATE AND LOCAL CODES.
- ALL WORK SHALL BE COMPLETED IN A NEAT, SAFE, AND WORKMAN-LIKE MANNER.
- HVACR CONTRACTOR SHALL PROVIDE AND INSTALL EXHAUST FANS AND ROOF CURBS UNLESS OTHERWISE STATED IN THE EQUIPMENT SCHEDULE OF THESE DRAWINGS.
- HVACR CONTRACTOR SHALL INSTALL CEILING SUSPENDED EXHAUST HOODS
- HVACR CONTRACTOR SHALL INSTALL EXHAUST AND INDUCTION AIR DUCT WORK PROVIDED WITH THE EXHAUST HOOD(S). NOTE: THE EXHAUST DUCTS PROVIDED WITH THE HOODS ARE DESIGNED FOR INSTALLATION IN SINGLE STORY, STANDARD BK STRUCTURES. IN OTHER APPLICATIONS, HVACR CONTRACTOR SHALL PROVIDE AND INSTALL SUPPLEMENTAL DUCT WORK AS REQUIRED. THE PROVIDED SUPPLEMENTAL DUCT WORK SHALL MEET ALL APPLICABLE CODES.
- ALL EXHAUST, MAKE-UP AND INDUCTION AIR QUANTITIES AND SPECIFICATIONS ARE AT THE DUCT COLLAR UNLESS SPECIFIED OTHERWISE.
- THE FIRE SUPPRESSION SYSTEM IS TO BE INSTALLED BY AN INSTALLER CERTIFIED AND LICENSED BY THE SYSTEM MANUFACTURER. ALL SYSTEM COMPONENTS NOT INCLUDED WITH THE EXHAUST HOODS ARE TO BE PROVIDED AND INSTALLED BY THE SYSTEM INSTALLER.
- HVACR CONTRACTOR TO INSTALL PRE-CHARGED REFRIGERATION LINES PROVIDED BY FRANKE FOR THE WALK-IN COOLER/FREEZER. HVACR CONTRACTOR SHALL START UP AND ADJUST THE WALK-IN COOLER/FREEZER REFRIGERATION SYSTEM(S) AND ANY OTHER REFRIGERATION SYSTEMS WITH REMOTE CONDENSING UNITS.
- FRANKE KITCHEN DRAWINGS INCLUDE ONLY THOSE REQUIREMENTS FOR THE SPECIFIC EQUIPMENT PROVIDED BY FRANKE. REFER TO OTHER BUILDING PLANS FOR LOCATIONS OF OTHER HVACR SERVICES.
- HVACR CONTRACTOR SHALL VERIFY THE REQUIREMENTS FOR ITEMS NOT PROVIDED BY FRANKE.
- NOTIFY FRANKE PROJECT MANAGER IMMEDIATELY IN WRITING IF THESE DRAWINGS ARE IN CONFLICT WITH ANY LOCAL, STATE OR NATIONAL CODES
- THE MAXIMUM STRAIGHT DUCT RUN FOR THE FANS SPECIFIED IS 60'-0" FROM THE TOP OF THE HOOD TO THE BOTTOM OF THE FAN (OR TOP OF THE ROOF CURB). BEFORE IT IS NECESSARY TO CHANGE FAN REQUIREMENTS. IF THERE ARE ELBOWS IN THE DUCT RUN, ADD 2' SP FOR EVERY ELBOW (THIS MAY CHANGE THE REQUIREMENTS FOR THE FAN AS WELL). HVACR CONTRACTOR IS RESPONSIBLE FOR DETERMINING HVACR REQUIREMENTS AND SIZES.

ABBREVIATIONS

- CFM CUBIC FEET PER MINUTE
- FPM FEET PER MINUTE

SYMBOL LEGEND

	SINGLE RECEPTACLE	XXX.XX	EQUIPMENT TAG
	DUPLEX RECEPTACLE	XXX.XX [E1]	ELECTRICAL ROUGH-IN TAG
	SPECIAL RECEPTACLE	XXX.XX [P1]	PLUMBING ROUGH-IN TAG
	JUNCTION BOX	XXX.XX [M1]	MECHANICAL ROUGH IN TAG
	CIRCUIT BREAKER PANELS		WASTE DRAINS (FLOOR SINK)
	COLD WATER		DIRECT WASTE DRAIN (HUB)
	HOT WATER		WASTE DRAINS (INDIRECT & DIRECT)
	HOT & COLD WATER		EXHAUST DUCT (BOILER OR FRY HOOD)
	HOT & COLD POTABLE WATER/ DIRECT WASTE DRAIN COMBO		SERVICE CHASE
	GAS		

	EXISTING EQUIPMENT
	DEMOLISHED EQUIPMENT
	RELOCATED EQUIPMENT
	NEW EQUIPMENT
	FUTURE EQUIPMENT

1 KES Mechanical Plan
1/4" = 1'-0"

REV	DATE	DESCRIPTION
A	10/25/2021	INITIAL ISSUE
		DK996
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ACCOUNT
BURGER KING

RESTAURANT #
3840

TITLE
KES MECHANICAL PLAN

OPERATOR
TRIA Company, LLC

SITE ADDRESS
1440 S NAPPANEE ST

CITY
ELKHART

STATE IN ZIP CODE
46516-1517

COUNTRY USA REGION
N.AMERICA

BUILDING TYPE
FREESTANDING

ELECTRICAL SERVICE
208-230V/60Hz

GAS SERVICE
NATURAL

MARKET MANAGER
MYLES COUYOUMJIAN

FRANKE PROJECT NUMBER
1440649

FRANKE STORE NUMBER
5038036

CREATED BY
DK996

DATE ISSUED
10/25/2021

MODIFIED BY
DK996

DRAWING SCALE
As Noted

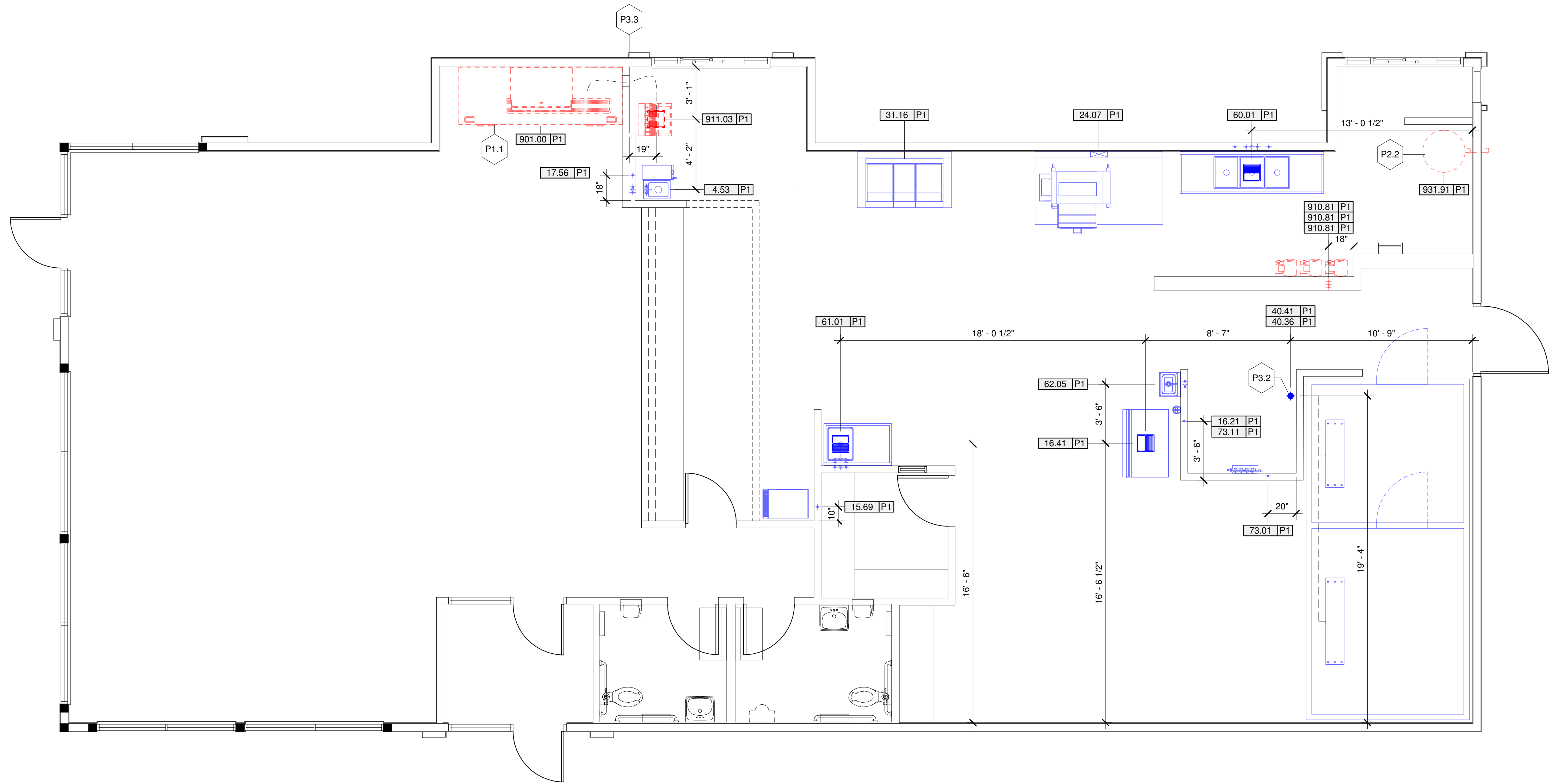
UNITS
INCH

DRAWING NUMBER
Elkhart, IN

SHEET NAME
KM1.0

REVISION
A

PLUMBING KEYNOTES	
KEY VALUE	KEYNOTE TEXT
P1.1	P.C. TO EXTEND DRAIN TO FLOOR SINK.
P2.2	2" DIA OUTLET PIPE STUB THROUGH WALL @ 20"-24" ABOVE GRADE. INSTALLER TO VERIFY HEIGHT AND LOCATION TO ENSURE NO OBSTRUCTIONS ON INSIDE OR OUTSIDE OF WALL. VERIFY REQ.MTS W/ OWNER.
P3.2	HOLD HUB DRAIN TIGHT TO WALL GC TO MAKE CONNECTION THROUGH WALL. INCLUDE HUB STRAINER. GC TO VERIFY LOCATION OF HUB DRAIN WITH W/B MANUFACTURER.
P3.3	G.C. TO PROVIDE & INSTALL 8"DIA PVC CHASE THRU WALL W/ CENTER LINE @ 14" AFF & 6" FROM INSIDE EDGE OF EXTERIOR WALL.



PLUMBING CONTRACTOR NOTES

- P.C. SHALL PROVIDE AND INSTALL SHUT-OFF VALVES ON ALL POTABLE WATER AND GAS SUPPLY LINES AT EACH PIECE OF EQUIPMENT WHERE REQUIRED BY CODES. VALVES AND INSTALLATION SHALL MEET ALL APPLICABLE CODES.
- P.C. SHALL CONNECT POTABLE WATER AND GAS SERVICE DIRECTLY TO THE EQUIPMENT ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS. CONNECTIONS SHALL MEET ALL APPLICABLE CODES.
- P.C. TO CONNECT EQUIPMENT TO THE BUILDING WASTE DRAINAGE SYSTEM ACCORDING TO THE MANUFACTURER'S INSTRUCTION. CONNECTIONS SHALL MEET ALL APPLICABLE CODES.
- P.C. TO RECONNECT PLUMBING AND GAS PIPING ON PRE-PLUMBED EQUIPMENT DISASSEMBLED FOR SHIPMENT.
- WHERE EQUIPMENT IS NOT PRE-PLUMBED, P.C. SHALL CONNECT THE PLUMBING AND GAS SERVICE AND PROVIDE INTER-PIPING AS REQUIRED.
- P.C. TO INSTALL FAUCETS, DRAIN ASSEMBLIES AND ACCESSORIES PROVIDED WITH EQUIPMENT.
- WHERE A SERVICE CHASE IS PROVIDED WITH THE EQUIPMENT, THE P.C. SHALL INSTALL THE PLUMBING AND/OR GAS SERVICE THROUGH THE SERVICE CHASE TO THE CONNECTION POINT(S) ON THE EQUIPMENT AS REQUIRED. ALL CONNECTIONS AND PIPING SHALL MEET ALL APPLICABLE CODES.
- P.C. SHALL PROVIDE AND INSTALL CONDENSATE DRAIN LINES FROM THE WALK-IN COOLER AND FREEZER EVAPORATOR COILS.
- P.C. SHALL PROVIDE AND INSTALL BACK-FLOW PREVENTION DEVICES WHEN REQUIRED BY THE AUTHORITY HAVING JURISDICTION.
- P.C. SHALL PROVIDE AND INSTALL AUTOMATIC GAS SHUT-OFF VALVES WHEN REQUIRED BY THE AUTHORITY HAVING JURISDICTION.
- FRANKE KITCHEN DRAWINGS INCLUDE ONLY THOSE REQUIREMENTS FOR SPECIFIC KITCHEN EQUIPMENT. REFER TO BUILDING FLOOR PLANS FOR OTHER PLUMBING REQUIREMENTS AND LOCATIONS.
- NOTIFY FRANKE PROJECT MANAGER IMMEDIATELY IN WRITING IF THESE DRAWINGS ARE IN CONFLICT WITH ANY LOCAL, STATE OR NATIONAL CODES.

ABBREVIATIONS	
AFF	ABOVE FINISHED FLOOR
FPM	FEMALE PIPE THREAD

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