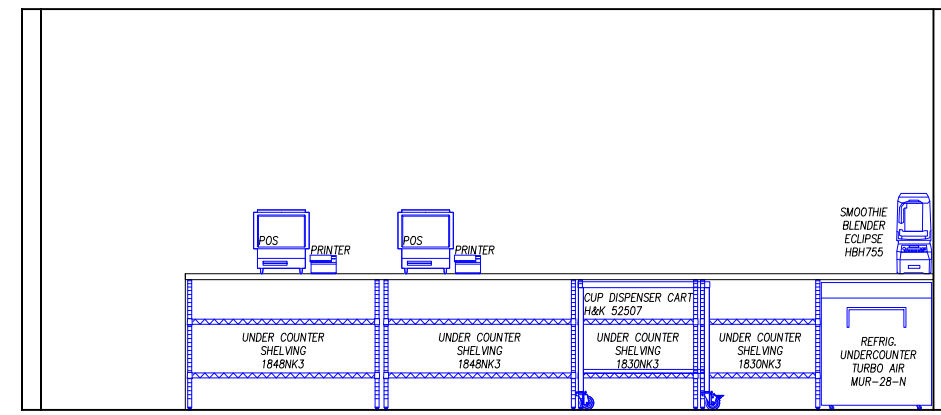
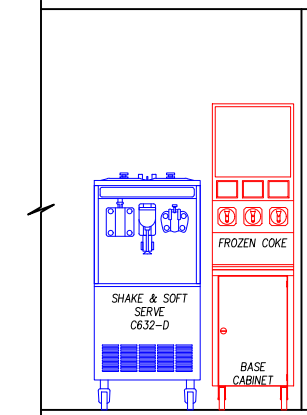


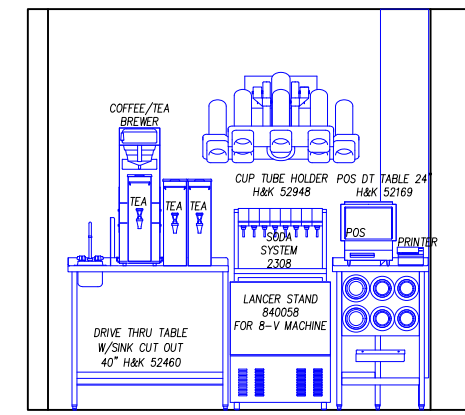
A SELF SERVE ELEVATION



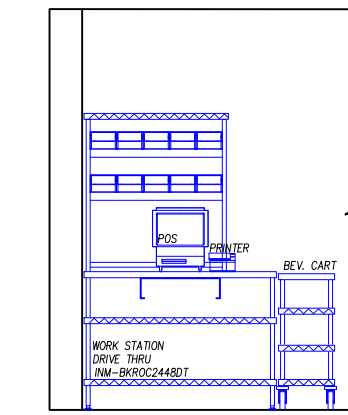
B FRONT COUNTER ELEVATION



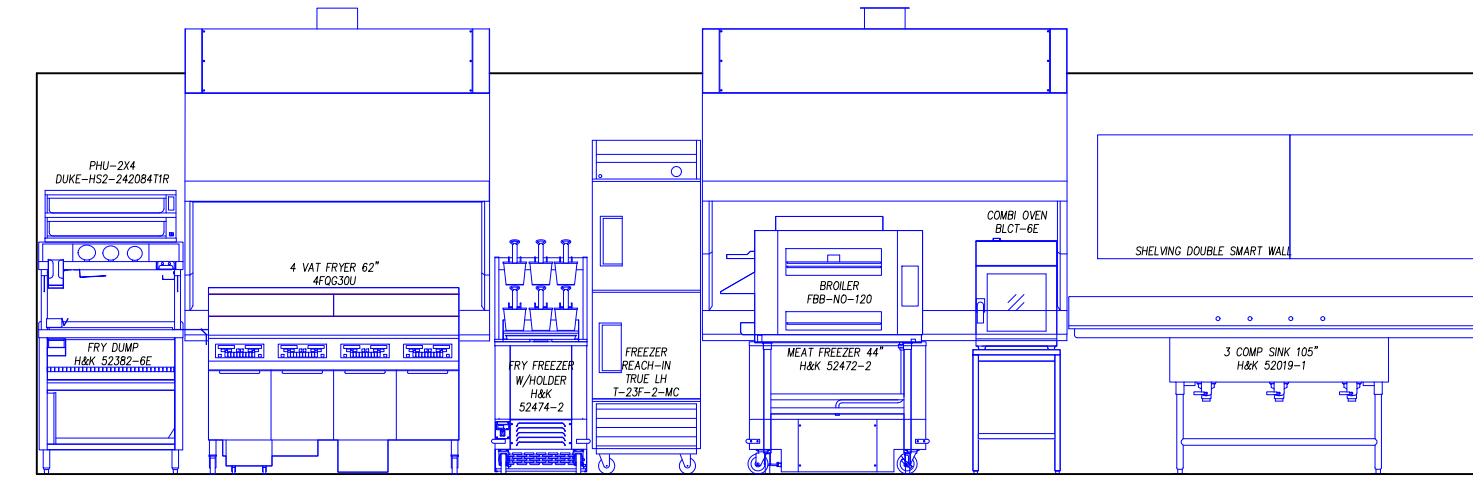
C BEV CELL ELEVATION



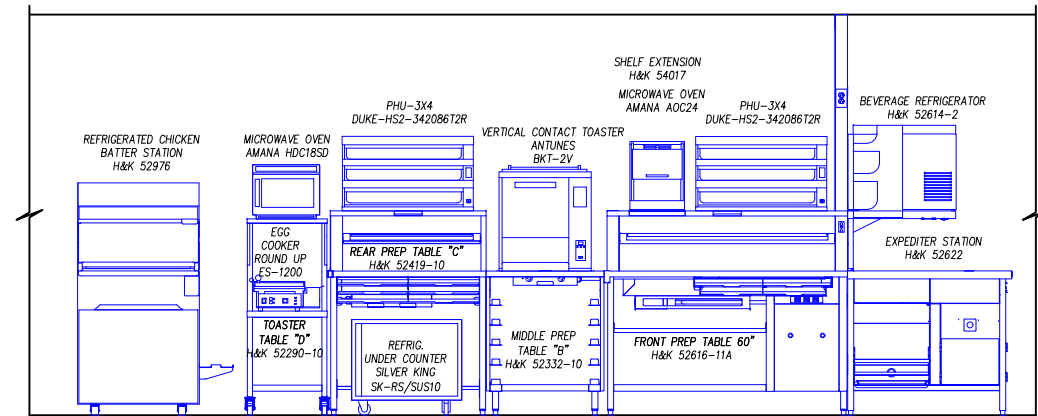
D DT PRIMARY ELEVATION



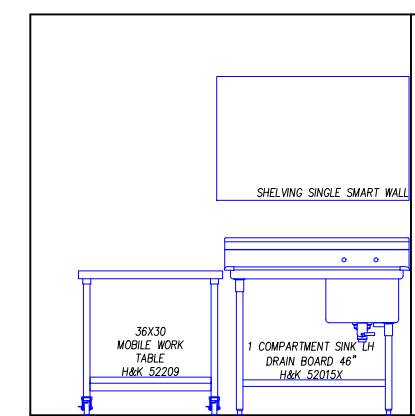
E DT SECONDARY ELEVATION



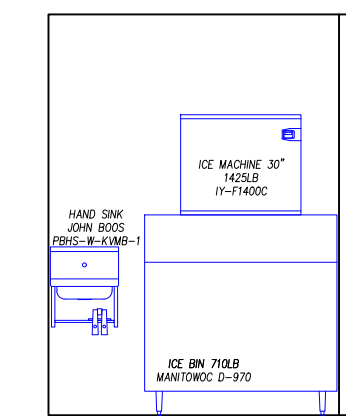
F FRYER / BROILER HOOD ELEVATION



G PREP LINE ELEVATION

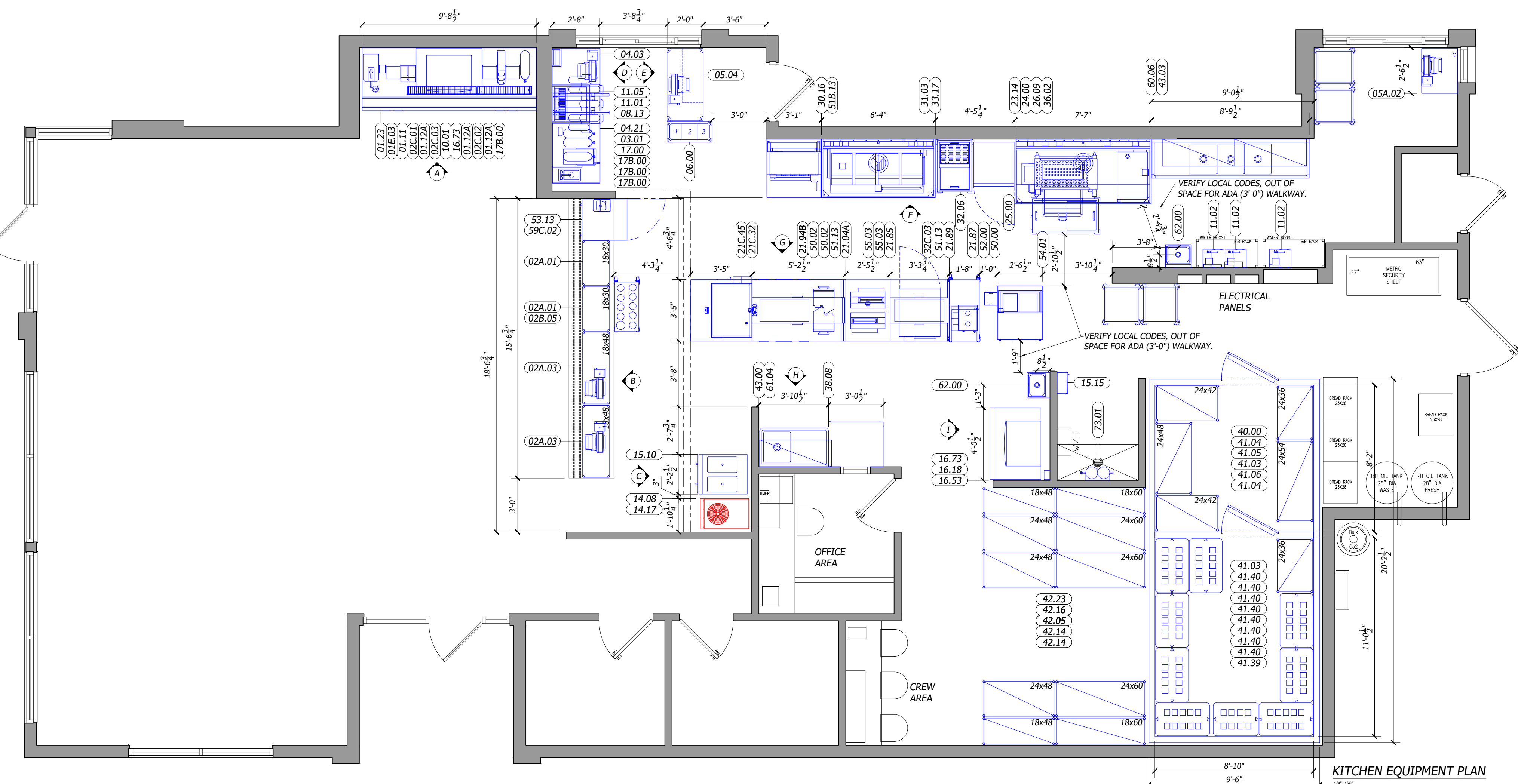


H VEGETABLE SINK ELEVATION



I ICE MACHINE ELEVATION

BUILDING LAYOUT DRAWN FROM ARCHITECTURAL
DATE OF DRAWING: 06.07.22



- GENERAL CONTRACTOR NOTES**
- ALL EQUIPMENT SHALL BEAR THE N. S. F. SEAL.
 - ALL PORTIONS OF WORK SHALL BE DONE IN ACCORDANCE WITH N. S. F. STANDARDS, APPLICABLE LOCAL, STATE AND NATIONAL CODES, ORDINANCES AND STANDARDS.
 - NOTIFY H&K'S PROJECT MANAGER IMMEDIATELY IF COMPLIANCE WITH A LOCAL, STATE OR NATIONAL CODE IS IN CONFLICT WITH THESE DRAWINGS.
 - NOTIFY H&K'S PROJECT MANAGER IMMEDIATELY IF THESE DRAWINGS DIFFER FROM THE ARCHITECTURAL BUILDING DRAWINGS.
 - G. C. TO VERIFY THE REQUIREMENTS FOR ITEMS NOT PROVIDED BY H&K.
 - ITEMS MAY BE LISTED IN THE EQUIPMENT SCHEDULE BUT NOT SHOWN ON THE DRAWING.
 - H&K'S DRAWINGS INCLUDE ONLY THOSE REQUIREMENTS FOR SPECIFIC KITCHEN EQUIPMENT PROVIDED BY H&K. REFER TO THE ARCHITECTURAL BUILDING DRAWINGS FOR LOCATIONS OF OTHER REQUIREMENTS. H&K ASSUMES NO RESPONSIBILITY FOR EQUIPMENT SUPPLIED BY OTHERS OR EXISTING. (VERIFY BY RESPECTIVE TRADES).
 - G. C. TO SET REMOTE CONDENSING UNIT(S) ON THE BUILDING ROOF. REFER TO MASTER DRAWINGS FOR DETAILS.
 - G. C. TO PROVIDE AND INSTALL EQUIPMENT STANDS AND PITCH PANS FOR BUILDING ROOF MOUNTED CONDENSING UNIT(S).
 - G. C. SHALL PROVIDE FOR ACCESS FOR THE EQUIPMENT TRUCK TO WITHIN 10' (3m) OF THE BUILDING DOOR(S) PRIOR TO THE ARRIVAL OF THE EQUIPMENT TRUCK AT THE RESTAURANT.
 - "BY OWNER" SUPPLIED EQUIPMENT WILL BE LISTED IN THE EQUIPMENT SCHEDULE ON SHEET 1.
 - UTILITY AMOUNTS ARE ACTUAL MAXIMUM OPERATING AMOUNTS FOR EQUIPMENT. ALLOW FOR OVERAGE WHEN SIZING PANEL BOX.
 - ALL DIMENSIONS ARE FROM FINISHED WALLS, COLUMN CENTERLINES AND FINISHED FLOOR. DIMENSIONS ABOVE FINISHED FLOOR TO CENTERLINE OF ROUGH-IN.
 - ALL UTILITY MATERIALS NECESSARY TO PERFORM COMPLETE CONNECTION OF EQUIPMENT WILL BE DONE BY ELECTRICAL, PLUMBING OR MECHANICAL CONTRACTOR.
 - ALL DRAWINGS PREPARED BY H&K ARE THE PROPERTY OF H&K. REPRODUCTION, DISTRIBUTION OR ALTERATION WITHOUT WRITTEN AUTHORIZATION FROM H&K IS PROHIBITED.

DISCLAIMER
IMPORTANT NOTICE: TO ALL CONTRACTORS AND TRADES

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PLEASE VERIFY WITH THE OWNER THAT THE DRAWING PROVIDED REFLECTS THE MOST CURRENT INFORMATION AVAILABLE. ALSO REQUEST A LIST OF ALL OWNER SUPPLIED EQUIPMENT AND EQUIPMENT SUPPLIED BY OTHERS WITH DETAILS AND SPECIFICATIONS THAT APPLY TO THIS EQUIPMENT.

H&K INTERNATIONAL DOES NOT ASSUME RESPONSIBILITY FOR EQUIPMENT SUPPLIED BY OTHER PARTIES.

H&K INTERNATIONAL 103014

SYMBOL LEGEND

	RECEPTACLES		EXISTING FULL WALL
	JUNCTION BOX		EXISTING LOW WALL
	EXHAUST DUCT ABOVE HOOD		NEW FULL WALL
	GAS LINE		NEW LOW WALL
	WATER LINE		OPTIONAL EQUIPMENT
	DRAIN LINE		NEW EQUIPMENT ON EQUIPMENT PLAN
	FLOOR SINK		RELOCATED EQUIPMENT ON EQUIPMENT PLAN
	FLOOR DRAIN		EXISTING EQUIPMENT
			EQUIPMENT ON ROUGH-IN PLAN
			EXISTING TRUSSES
			SERVICE AREA
			NEW MENU BOARD
			VALANCE

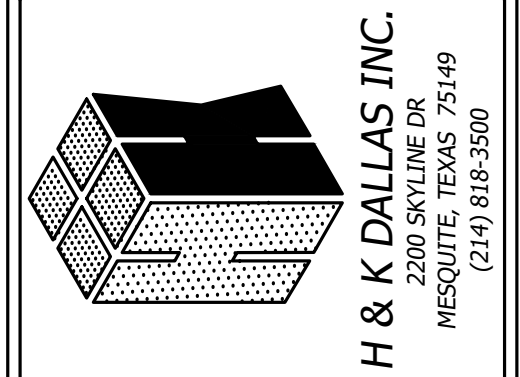
DATE:	DATE:	DATE:	DATE:
07/JUN/22			
BY:	BY:	BY:	BY:
FT	JAR		
REVISION:	REVISION:	REVISION:	REVISION:

TITLE: KITCHEN_LAYOUT
FRANKFORT, KY

THESE DRAWINGS SPECIFICATIONS ARE THE PROPERTY OF H&K AND SHALL NOT BE REPRODUCED OR COPIED WITHOUT H&K'S WRITTEN PERMISSION.

CUSTOMER: BURGER-KING CORPORATION
STORE NO: 00810
SHEET: 1 OF 4

SHEET NO: K-1



DATE	REVISION	BY
07/JUN/22		

**BUILDING LAYOUT DRAWN
FROM ARCHITECTURAL**
DATE OF DRAWING: 06.07.22

GENERAL CONTRACTOR NOTES

- ALL EQUIPMENT SHALL BEAR THE N. S. F. SEAL.
- ALL PORTIONS OF WORK SHALL BE DONE IN ACCORDANCE WITH N. S. F. STANDARDS, APPLICABLE LOCAL, STATE AND NATIONAL CODES, ORDINANCES AND STANDARDS.
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- "BY OWNER" SUPPLIED EQUIPMENT WILL BE LISTED IN THE EQUIPMENT SCHEDULE ON SHEET 1.
- UTILITY AMOUNTS ARE ACTUAL MAXIMUM OPERATING AMOUNTS FOR EQUIPMENT. ALLOW FOR OVERAGE WHEN SIZING PANEL BOX.
- ALL DIMENSIONS ARE FROM FINISHED WALLS, COLUMN CENTERLINES AND FINISHED FLOOR. DIMENSIONS ABOVE FINISHED FLOOR TO CENTERLINE OF ROUGH-IN.
- ALL UTILITY MATERIALS NECESSARY TO PERFORM COMPLETE CONNECTION OF EQUIPMENT WILL BE DONE BY ELECTRICAL, PLUMBING OR MECHANICAL CONTRACTOR.
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H&K INTERNATIONAL 103014

SYMBOL LEGEND

	RECEPTACLES		EXISTING FULL WALL
	JUNCTION BOX		EXISTING LOW WALL
	EXHAUST DUCT ABOVE HOOD		NEW FULL WALL
	GAS LINE		NEW LOW WALL
	WATER LINE		OPTIONAL EQUIPMENT
	DRAIN LINE		NEW EQUIPMENT ON EQUIPMENT PLAN
	FLOOR SINK		RELOCATED EQUIPMENT ON EQUIPMENT PLAN
	FLOOR DRAIN		EXISTING EQUIPMENT
			EQUIPMENT ON ROUGH-IN PLAN
			EXISTING TRUSSES
			SERVICE AREA
			NEW MENU BOARD VALANCE

EQUIPMENT SCHEDULE			
ITEM#	QTY	DESCRIPTION	MANUFACTURER MODELNO.
01.11	1	CUP DISPENSER, GOURMET EZ FIT PORTION	SAN JAMAR SJ-C2010C-BK
01.12A	3	LICORICE XPRESS STAND NAPKIN DISPENSER	TORK POL-6332000-BK
01.23	1	BK BEVERAGE COUNTER, 9'-8"	H&K 52375-1
01E.03	1	DISPENSER, KETCHUP COUNTERTOP (BK)	SERVER SER-ECD07500
02A.01	2	TWO TIER UNDER COUNTER SHELVING	INTERMETRO 1830NK3
02A.03	2	TWO TIER UNDER COUNTER SHELVING	INTERMETRO 1848NK3
02B.05	1	BK CUP DISPENSER CART	H&K 52507
02C.01	1	BK STRAW HOLDER	H&K 52201
02C.02	1	BK LID ORGANIZER S-M-L	H&K 52200
02C.03	1	BK UNIVERSAL CONDIMENT DISPENSER	H&K 52014
03.01	1	HAND SINK FOR DR-THRU TABLE	STAINLESS P-5-113
04.03	1	BK 24 IN POS DT TABLE W/O CASH DRAWER	H&K 52169
04.21	1	BK 40 IN DRIVE THRU TABLE W/ SINK CUT OUT	H&K 52460
05.04	1	WORK STATION, DRIVE THRU 48"	INTERMETRO BKROC2448DT
05A.02	1	30" X 24" CASHIER CABINET	H&K 52241
06.00	1	CART, BEVERAGE STATION DRIVE THRU 1-2-3	INTERMETRO INM-BKBC1430
08.13	1	WALL MOUNTED CUP TUBE HOLDER	H&K 52948
10.01	1	12 V SODA SYSTEM W/ICE	LANCER CORP. LAN-85-4562-H123
11.01	1	SODA SYSTEM, DROP IN 8V W/ICE	LANCER CORP. 85-2378T-124
11.02	3	CARBONATOR	LANCER CORP. 85-1923-00
11.05	1	STAND 25X25 FOR 8-V MACHINE	LANCER CORP. LAN-840058-BK (LAN-84-1005)
14.08	1	BASE CABINET, 3-BRL	BY OWNER -
14.17	1	FROZEN COKE MACHINE	BY OWNER -
15.10	1	SHAKE & SOFT SERVE (3PH)	TAYLOR C632-D
15.15	1	S/S CABINET BRUSHES	H&K 8047
16.18	1	ICE MACHINE CHASE	H&K BZM342
16.53	1	ICE BIN, 710 LB CAPACITY	MANITOWOC D-970
16.73	2	ICE MACHINE 1425LB	MANITOWOC IY-F1400C
17.00	1	COFFEE/TEA BREWER	BUNN ITCB
17B.00	4	TEA DISPENSER	BUNN TDO-N-3.5
21.04A	1	FRONT PREP TABLE "A" (60") 8-PAN	H&K 52616-11A
21.85	1	BK MIDDLE PREP TABLE (BUN RACK)	H&K 52332-10
21.87	1	BK MOBILE TOASTER TABLE 20IN	H&K 52290-10
21.89	1	BK REAR PREP TABLE (REFRIG UNDERCOUNTER) 5 PANS	H&K 52419-10
21.94B	2	SHELF EXTENSION FOR 2 AMA-OC24	H&K 54017
21C.32	1	BK EXPEDITER STATION	H&K 52622
21C.45	1	BK BEVERAGE REFRIGERATOR-SLIME LINE	H&K 52614-2

EQUIPMENT SCHEDULE			
ITEM#	QTY	DESCRIPTION	MANUFACTURER MODELNO.
23.14	1	7'-7" BROILER/OVEN HOOD ROC STORES	H&K 52415-1
24.00	1	BROILER	DUKE FBB-NO-120
25.00	1	FREEZER, REACH-IN LH	TRUE T23F-2-MC
26.09	1	BK MEAT FREEZER 44"	H&K 52472-2
30.16	1	UNIVERSAL FRY DUMP STATION S/SNEXT GENERATION	H&K 52382-6E
31.03	1	4 VAT FRYER	FRYMASTER 4FQG30U
32.06	1	BK FRY FREEZER W/FRY BASKET HOLDER	H&K 52474-2
32C.03	1	UNDERCOUNTER REFRIG	SILVER KING SK-RS/SUS10
33.17	1	6'-4" FRYER ROC WALL HUNG HOOD	H&K 52440-1
36.02	1	COMBI OVEN STEAMER ELECTRIC	BLODGETT BLCT-6E
38.08	1	36X30IN MOBILE WORK TABLE	H&K 52209
40.00	1	WALK-IN COOLER/FREEZER	KOLPAK CUSTOM
41.03	2	24Wx36L WIRE SHELF 4 TIER	INTERMETRO INM-2436NK3
41.04	2	24Wx42L WIRE SHELF 4 TIER	INTERMETRO INM-2442NK3
41.05	1	24Wx48L WIRE SHELF 4 TIER	INTERMETRO INM-2448NK3
41.06	1	24Wx54L WIRE SHELF 4 TIER	INTERMETRO INM-2454NK3
41.39	1	BOWTIE DUNNAGE RACK 22x30	INTERMETRO HP2230PDMB
41.40	8	BOWTIE DUNNAGE RACK 22x36	INTERMETRO HP2236PDMB
42.05	3	24Wx48L WIRE SHELF 4 TIER DRY STORAGE	INTERMETRO INM-2448NC
42.14	3	24Wx60L WIRE SHELF 4 TIER DRY STORAGE	INTERMETRO INM-2460NC
42.16	2	18Wx60L WIRE SHELF 4 TIER DRY STORAGE	INTERMETRO INM-1860NC
42.23	2	18Wx48L WIRE SHELF 4 TIER DRY STORAGE	INTERMETRO INM-1848NC
43.00	1	SHELVING SMART WALL	INTERMETRO BKSWP8446
43.03	1	SHELVING SMART WALL	INTERMETRO BKSWP8446DBL
50.00	1	MICROWAVE OVEN	AMANA HDC18SD
50.02	2	MICROWAVE OVEN	AMANA AOC24
51.13	2	PHU - 3X4	DUKE HS2-342086T2R
51B.13	1	PHU - 2X4	DUKE HS2-242084T1R
52.00	1	EGG COOKER	ROUND UP ES-1200
53.13	1	REFRIG. UNDERCOUNTER	TURBO AIR MUR-28-N
54.01	1	REFRIGERATED CHICKEN BATTER STATION	H&K 52976
55.03	2	VERTICAL CONTACT TOASTER	ANTUNES BKT-2V
59C.02	1	SMOOTHIE BLENDER	HAMILTON HBH755
60.06	1	BK 3-COMPARTMENT SINK 105"	H&K 52019-1
61.04	1	BK 1-COMPARTMENT SINK W/LH DRN BOARD, 46"	H&K 52015X
62.00	2	HAND SINK	JOHN BOOS PBHS-W-KVMB-1
73.01	1	WATER FILTER	SELECTO SEL-80-6202

TITLE: **KITCHEN_LAYOUT**

CUSTOMER: **BURGER-KING CORPORATION**

FRANKFORT, KY

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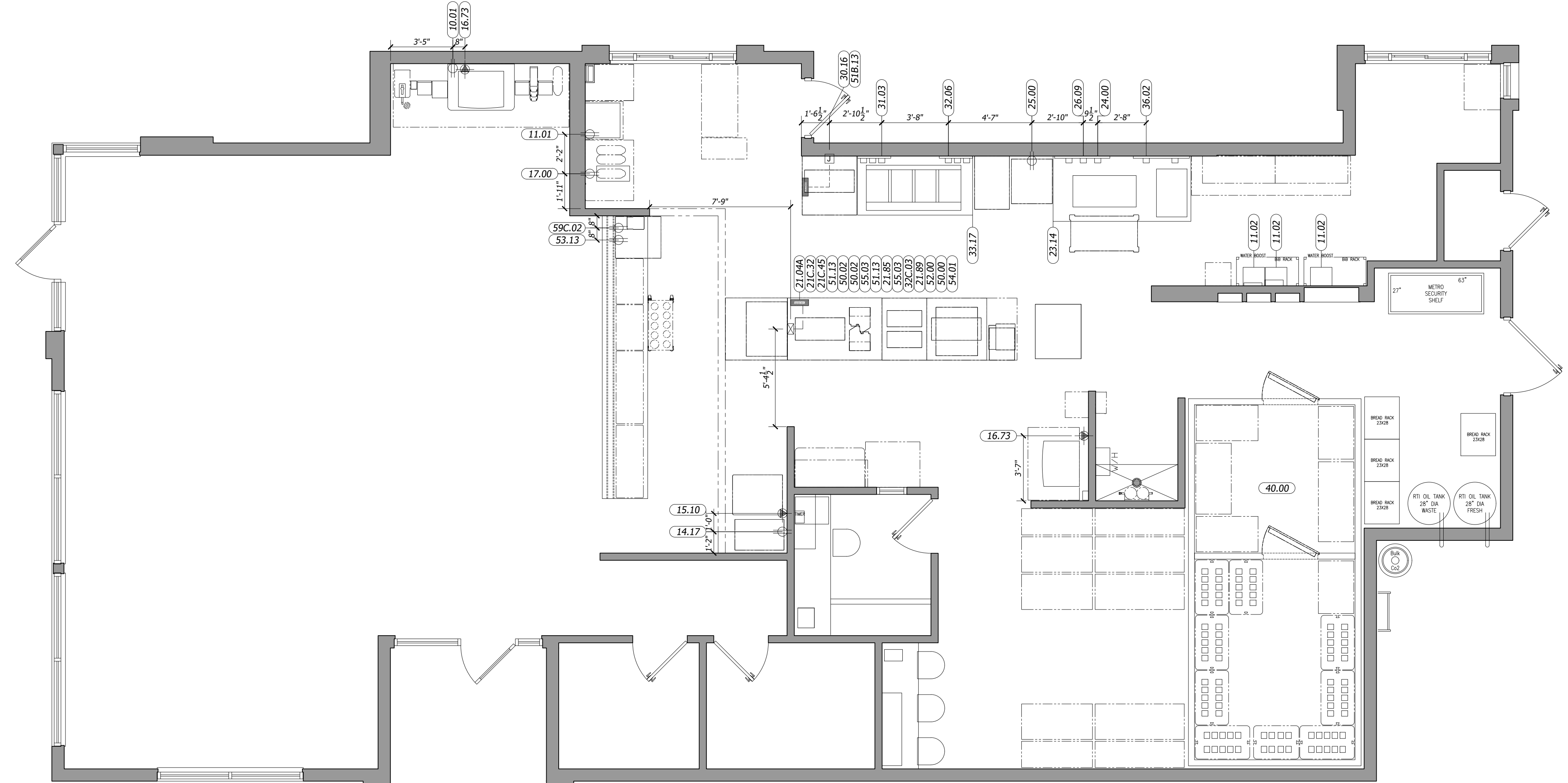
STORE NO: **00810**

SHEET: **2 OF 4**

SHEET NO: **K-2**

ELECTRICAL SCHEDULES

ITEM#	QTY	DESCRIPTION	110-127V/PH/60HZ	AMPS	AFF_(IN)	ELECTRICAL_REMARKS
10.01	1	12 V SODA SYSTEM W/ICE	115V/1/60HZ	6	18	-
11.01	1	SODA SYSTEM, DROP IN 8V W/ICE	115/1/60HZ	1.5	18	-
11.02	3	CARBONATOR	115/1/60HZ	3	84	-
14.17	1	FROZEN COKE MACHINE	VERIFY	VERIFY	VERIFY	VERIFY UTILITY REQUIREMENTS WITH OWNER PROVIDED EQUIPMENT
15.10	1	SHAKE & SOFT SERVE (3PH)	208-230V/3/60HZ	14-15	18	(2) DEDICATED ELECTRICAL CONNECTIONS REQUIRED 20A MAX. FUSE SIZE EA.
16.73	2	ICE MACHINE 1425LB	115V/1/60HZ	1.1	60	15A MAX. FUSE SIZE
17.00	1	COFFEE/ TEA BREWER	120/208V/1/60	13	50	-
21.04A	1	FRONT PREP TABLE "A" (60") 8-PAN	120-208V/3/60HZ	L1:104.7A L2:117.1A L3:115.7A	FR/CEILING	EC TO PLUG TABLES TOGETHER AND TO CONNECT BREAKER PANEL IN TABLE TO MAIN PANEL
21.85	1	BK MIDDLE PREP TABLE (BUN RACK)	-	-	-	EC TO PLUG TABLES TOGETHER
21.89	1	BK REAR PREP TABLE (REFRIG UNDERCOUNTER) 5 PANS	-	-	-	EC TO PLUG TABLES TOGETHER
21C.32	1	BK EXPEDITER STATION	120V/1/60HZ	6	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21)
21C.45	1	BK BEVERAGE REFRIGERATOR-SLIME LINE	110-120V/1/60HZ	4	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21) 15A MAX. FUSE SIZE
23.14	1	7'-7" BROILER/OVEN HOOD ROC STORES	-	-	-	EC TO INTER-CONNECT FANS TO CONTROL PANEL AND ANSUL SYSTEM/ VERIFY WITH HOOD DRAWINGS
24.00	1	BROILER	120V/1/60HZ	2	-	PLUG TO RECEPTACLE UNDER HOOD/EC TO PROVIDE ELECTRICAL RECEPTACLE & COVER PLATE - REFER TO HOOD DRAWINGS
25.00	1	FREEZER, REACH-IN LH	115V/1/60HZ	6.5	48	15A DEDICATED CIRCUIT REQUIRED
26.09	1	BK MEAT FREEZER 44"	120V/1/60	6	-	CORD & PLUG/ CONNECT TO RECEPTACLE PROVIDED UNDER HOOD/ REFER TO HOOD DRAWINGS
30.16	1	UNIVERSAL FRY DUMP STATION S/SNEXT GENERATION	120-208V/1/60HZ	30	18	CIRCUIT 1 FRY DUMP: (120-208V/1/60HZ, 10A, 3 WIRE + GROUND), CIRCUIT 2 PHU: (208V/1/60HZ, 12A 2 WIRE + GROUND)
31.03	1	4 VAT FRYER	120V/1/60HZ	13	-	CORD & PLUG/ CONNECT TO RECEPTACLE PROVIDED UNDER HOOD/ REFER TO HOOD DRAWINGS
32.06	1	BK FRY FREEZER W/FRY BASKET HOLDER	120V/1/60	4	-	15A MAX. FUSE SIZE. CORD & PLUG/ CONNECT TO RECEPTACLE PROVIDED UNDER HOOD/ REFER TO HOOD DRAWINGS
32C.03	1	UNDERCOUNTER REFRIG	120V/1/60HZ	2.9	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21)
33.17	1	6'-4" FRYER ROC WALL HUNG HOOD	-	-	-	EC TO CONNECT RECEPTACLES AND INTER-CONNECT FANS TO CONTROL PANEL AND ANSUL SYSTEM/ VERIFY WITH HOOD DRAWINGS
36.02	1	COMBI OVEN STEAMER ELECTRIC	208V/3/60HZ	20	-	EC TO CONNECT TO RECEPTACLE UNDER HOOD / VERIFY WITH OWNER & HOOD DRAWINGS
40.00	1	WALK-IN COOLER/FREEZER	-	-	-	EC TO PROVIDE ELECTRICAL CONNECTIONS FOR LIGHTS AND HEATERS AND TO INTERCONNECT EVAPORATOR COIL TO CONDENSING UNIT/ REFER TO WIB DRAWINGS
50.00	1	MICROWAVE OVEN	208-240V/1/60HZ	15.3	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN EXPEDITER (#21C) OR PREP TABLE (#21)
50.02	2	MICROWAVE OVEN	208-240V/1/60HZ	20	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21)
51.13	2	PHU - 3X4	208V/1/60HZ	16	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21)
51B.13	1	PHU - 2X4	208V/1/60HZ	12	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN FRY DUMP (#30)
52.00	1	EGG COOKER	208V/1/60HZ	11.4	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21)
53.13	1	REFRIG. UNDERCOUNTER	115V/1/60HZ	2.2	18	-
54.01	1	REFRIGERATED CHICKEN BATTER STATION	110-120V/1/60HZ	3	-	CONNECT TO PRE-WIRED RECEPTACLE IN PREP TABLE (#21)
55.03	2	VERTICAL CONTACT TOASTER	208V/3/60HZ	10	-	CONNECT TO PRE-WIRED TO RECEPTACLE IN PREP TABLE (#21)
59C.02	1	SMOOTHIE BLENDER	120V/1/60HZ	8.6	50	-



ROUGH-IN PLAN

- GENERAL ELECTRICAL CONTRACTOR NOTES
- E. C. TO PROVIDE AND INSTALL RECEPTACLES, CAPS AND CORDS AS REQUIRED. CAPS AND CORDS ARE TO BE INSTALLED ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS.
 - E. C. TO CONNECT ELECTRICAL SERVICE DIRECTLY TO EQUIPMENT ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS.
 - E. C. TO RECONNECT ELECTRICAL CIRCUITS ON PREWIRED EQUIPMENT DISASSEMBLED FOR SHIPMENT.
 - WHERE EQUIPMENT IS NOT PREWIRED, E. C. TO CONNECT THE ELECTRICAL SERVICE AND PROVIDE INTERWIRING AS REQUIRED.
 - WHERE RECEPTACLES ARE PROVIDED WITH THE EQUIPMENT, D. C. TO PROVIDE AND INSTALL ELECTRICAL SERVICE DOWN FROM ABOVE THROUGH THE SERVICE CHASE PROVIDED WITH THE EQUIPMENT.
 - H&K'S DRAWINGS INCLUDE ONLY THOSE RECEPTACLES REQUIRED FOR SPECIFIC KITCHEN EQUIPMENT. REFER TO THE ARCHITECTURAL BUILDING DRAWINGS FOR LOCATIONS OF UTILITY AND GENERAL PURPOSE RECEPTACLES.
 - E. C. TO VERIFY THE UTILITY REQUIREMENTS FOR ITEMS NOT PROVIDED BY H&K.
 - ALL PORTIONS OF WORK SHALL BE DONE IN ACCORDANCE WITH APPLICABLE LOCAL, STATE AND NATIONAL CODES, ORDINANCES AND STANDARDS.
 - NOTIFY H&K'S PROJECT MANAGER IMMEDIATELY IF COMPLIANCE WITH A LOCAL, STATE OR NATIONAL CODE IS IN CONFLICT WITH THESE DRAWINGS.
 - ELECTRICALLY OPERATED OR HEATED EQUIPMENT SHALL BEAR THE U. L. OR R. U. SEAL.
 - ALL 120V CONTROL WIRING TO BE DONE BY THE E. C.
 - ALL CUSTOM FABRICATION EQUIPMENT WITH FACTORY WIRING SHALL BEAR THE U. L. LABEL AND FILE NO. FOR THE ENTIRE ITEM.
 - EACH DOUBLE CONVENIENCE OUTLET TO BE WIRED TO 20A BREAKER.
- WALK-IN COOLER/FREEZER ELECTRICAL CONTRACTOR NOTES
- E. C. TO PROVIDE AND INSTALL A HEATING ELEMENT ON THE COOLER/FREEZER CONDENSATE DRAIN LINES.
 - E. C. TO CONNECT THE PRIMARY ELECTRICAL SERVICE TO THE CONDENSING UNITS AND INTERWIRE TO THE EVAPORATOR COIL(S), CONTROLS, LIGHTING FIXTURES AND DOOR PERIMETER HEATERS.
- ABBREVIATIONS
- A. F. C. ABOVE FINISHED CEILING
 - A. F. F. ABOVE FINISHED FLOOR
 - A. F. R. ABOVE FINISHED ROOF
 - B. F. C. BELOW FINISHED CEILING
 - WIB WALK-IN BOX (COOLER/FREEZER)

DISCLAIMER

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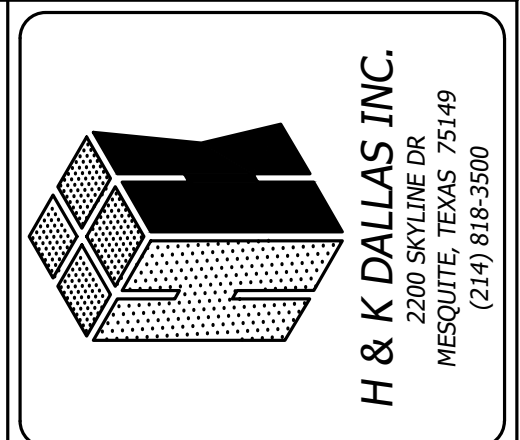
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H&K INTERNATIONAL DOES NOT ASSUME RESPONSIBILITY FOR EQUIPMENT SUPPLIED BY OTHER PARTIES.

H&K INTERNATIONAL 103014

SYMBOL LEGEND

	RECEPTACLES		EXISTING FULL WALL
	JUNCTION BOX		EXISTING LOW WALL
	EXHAUST DUCT ABOVE HOOD		NEW FULL WALL
	GAS LINE		NEW LOW WALL
	WATER LINE		OPTIONAL EQUIPMENT
	DRAIN LINE		NEW EQUIPMENT ON EQUIPMENT PLAN
	FLOOR SINK		RELOCATED EQUIPMENT ON EQUIPMENT PLAN
	FLOOR DRAIN		EXISTING EQUIPMENT
			EQUIPMENT ON ROUGH-IN PLAN
			EXISTING TRUSSES
			SERVICE AREA
			NEW MENU BOARD VALANCE



DATE:	DATE:	REVISION	BY
07/JUN/22			
DRAWN: FT			
CHECKED: JAR			
SCALE: SEE PLAN			

TITLE: ELECTRICAL_ROUGH_INS

FRANKFORT, KY

THESE DRAWINGS SPECIFICATIONS ARE THE PROPERTY OF H&K AND SHALL NOT BE REPRODUCED OR COPIED WITHOUT H&K'S WRITTEN PERMISSION.

CUSTOMER: BURGER-KING CORPORATION

STORE NO: 00810

SHEET: 3 OF 4

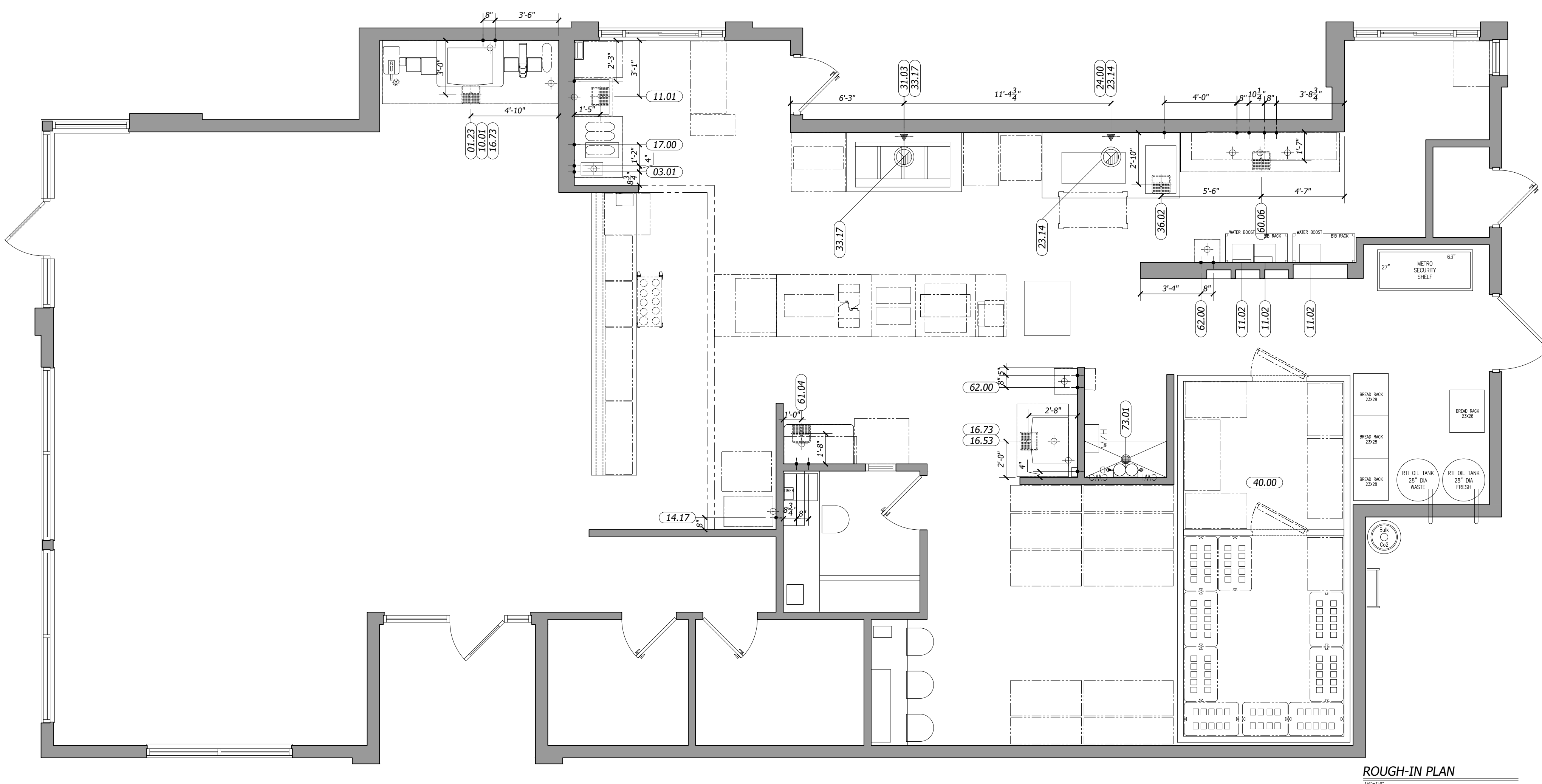
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PLUMBING SCHEDULES

ITEM#	QTY	DESCRIPTION	MBTUH	GAS_(IN)	GAS_AFF_(IN)	COLD_WATER_(IN)	HOT_WATER_(IN)	WATER_AFF_(IN)	DRAIN_(IN)	DRAIN_AFF_(IN)	PLUMBING_REMARKS
01.23	1	BK BEVERAGE COUNTER, 9'-8"	-	-	-	-	-	-	1.5	FLOOR SINK	PC TO EXTEND DRAIN TO FLOOR SINK
03.01	1	HAND SINK FOR DR-THRU TABLE	-	-	-	0.5	0.5	26	1.5	20	-
10.01	1	12 V SODA SYSTEM W/ICE	-	-	-	0.5	-	18	1.5	FLOOR SINK	PC TO CONNECT WATER FROM FILTER AND TO EXTEND DRAIN TO FLOOR SINK
11.01	1	SODA SYSTEM, DROP IN 8V W/ICE	-	-	-	0.5	-	18	0.75	FLOOR SINK	PC TO CONNECT WATER FROM FILTER AND TO EXTEND DRAIN TO FLOOR SINK
11.02	3	CARBONATOR	-	-	-	0.5	-	84	-	-	WATER FROM WATER FILTER
14.17	1	FROZEN COKE MACHINE	-	-	-	VERIFY	-	VERIFY	-	-	VERIFY UTILITY REQUIREMENTS WITH OWNER PROVIDED EQUIPMENT
16.53	1	ICE BIN, 710 LB CAPACITY	-	-	-	-	-	.75	FLOOR SINK	PC TO EXTEND DRAIN TO FLOOR SINK	
16.73	2	ICE MACHINE 1425LB	-	-	-	0.5	-	0.5	FLOOR SINK	PC TO CONNECT WATER FROM FILTER AND TO EXTEND DRAIN TO FLOOR SINK	
17.00	1	COFFEE//TEA BREWER	-	-	-	0.5	-	12"	-	-	PC TO CONNECT WATER FROM FILTER
23.14	1	7'-7" BROILER/OVEN HOOD ROC STORES	-	1	-	-	-	-	-	-	PC TO CONNECT GAS LINE FROM HOOD TO MAIN GAS SUPPLY/REFER TO HOOD DRAWING
24.00	1	BROILER	111	0.75	-	-	-	-	-	-	PC TO CONNECT GAS TO GAS CONNECTION UNDER HOOD AND FROM HOOD TO MAIN GAS SUPPLY/ REFER TO HOOD DRAWINGS
31.03	1	4 VAT FRYER	300	1	-	-	-	-	-	-	PC TO CONNECT GAS TO GAS CONNECTION UNDER HOOD AND FROM HOOD TO MAIN GAS SUPPLY/ REFER TO HOOD DRAWINGS
33.17	1	6'-4" FRYER ROC WALL HUNG HOOD	-	1	-	-	-	-	-	-	PC TO CONNECT GAS LINE FROM HOOD TO MAIN GAS SUPPLY/REFER TO HOOD DRAWING
36.02	1	COMBI OVEN STEAMER ELECTRIC	-	-	-	0.75	-	-	1.5	FLOOR SINK	WATER FROM WATER FILTER
40.00	1	WALK-IN COOLER/FREEZER	-	-	-	-	-	-	-	-	-
60.06	1	BK 3-COMPARTMENT SINK 105"	-	-	-	0.5	0.5	18	1.5	FLOOR SINK	PC TO CONNECT DRAINS AND TO EXTEND TO FLOOR SINK
61.04	1	BK 1-COMPARTMENT SINK W/LH DRN BOARD, 46"	-	-	-	0.5	0.5	18	1.5	FLOOR SINK	PC TO CONNECT DRAINS AND TO EXTEND TO FLOOR SINK
62.00	2	HAND SINK	-	-	-	0.5	0.5	18	1.5	12	-
73.01	1	WATER FILTER	-	-	-	0.5	-	72	-	-	PC TO CONNECT WATER LINES TO EQUIPMENT

MECHANICAL SCHEDULES

ITEM#	QTY	DESCRIPTION	DUCT_SIZE_(IN)	EXHAUST_CFM	EXHAUST_SPWG	HVAC_REMARKS
23.14	1	7'-7" BROILER/OVEN HOOD ROC STORES	10" DIA.	1100	1"	VERIFY WITH HOOD DRAWINGS
33.17	1	6'-4" FRYER ROC WALL HUNG HOOD	10" DIA.	950	2.0"	VERIFY WITH HOOD DRAWINGS



ROUGH-IN PLAN

GENERAL PLUMBING CONTRACTOR NOTES

- P. C. TO PROVIDE AND INSTALL SHUTOFF VALVES ON ALL POTABLE WATER AND GAS SUPPLY LINES AT EACH PIECE OF EQUIPMENT.
- P. C. TO CONNECT POTABLE WATER AND GAS SERVICE AND DIRECTLY TO THE EQUIPMENT ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS.
- P. C. TO CONNECT THE EQUIPMENT TO THE BUILDING WASTE DRAINAGE SYSTEM ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS.
- P. C. TO RECONNECT PLUMBING AND GAS PIPING ON PREPLUMBED EQUIPMENT DISASSEMBLED FOR SHIPMENT.
- WHERE EQUIPMENT IS NOT PREPLUMBED, P. C. TO CONNECT THE PLUMBING AND GAS SERVICE AND PROVIDE INTERPIPING AS REQUIRED.
- P. C. TO INSTALL FAUCETS, DRAIN ASSEMBLIES AND ACCESSORIES PROVIDED WITH THE EQUIPMENT.
- WHERE A SERVICE CHASE IS PROVIDED WITH THE EQUIPMENT, P. C. TO INSTALL THE PLUMBING AND/OR GAS SERVICE THROUGH THE SERVICE CHASE TO THE CONNECTION POINT(S) ON THE EQUIPMENT.
- P. C. TO PROVIDE AND INSTALL CONDENSATE DRAIN LINE(S) FROM THE WALK-IN COOLER/FREEZER EVAPORATOR COIL(S).
- P. C. TO PROVIDE AND INSTALL BACK FLOW PREVENTION DEVICES WHEN REQUIRED BY THE AUTHORITY HAVING JURISDICTION.
- P. C. TO PROVIDE AND INSTALL AUTOMATIC GAS SHUTOFF VALVES WHEN REQUIRED BY THE AUTHORITY HAVING JURISDICTION.
- H&K'S DRAWINGS INCLUDE ONLY THOSE POTABLE WATER, WASTE DRAINS AND GAS SERVICES REQUIRED FOR SPECIFIC KITCHEN EQUIPMENT. REFER TO THE ARCHITECTURAL BUILDING DRAWINGS FOR LOCATIONS OF OTHER PLUMBING AND GAS SERVICES.
- P. C. TO VERIFY THE UTILITY REQUIREMENTS FOR ITEMS NOT PROVIDED BY H&K.
- ALL PORTIONS OF WORK SHALL BE DONE IN ACCORDANCE WITH APPLICABLE LOCAL, STATE AND NATIONAL CODES, ORDINANCES AND STANDARDS.
- NOTIFY THE H&K PROJECT MANAGER IMMEDIATELY IF COMPLIANCE WITH A LOCAL, STATE OR NATIONAL CODE IS IN CONFLICT WITH THESE DRAWINGS.
- GAS OPERATED OR HEATED EQUIPMENT SHALL BEAR THE A. G. A. LABEL.
- WATER PRESSURE IN EQUIPMENT AREA SHOULD NOT EXCEED 60 P. S. I. IN BOTH MAIN HOT AND COLD WATER SUPPLY LINES.

ABBREVIATIONS

- A. F. F. ABOVE FINISHED FLOOR
- F. P. T. FEMALE PIPE THREAD

GENERAL HEATING, VENTILATION AND AIR CONDITIONING CONTRACTOR NOTES

- H.V.A.C. CONTRACTOR (H. C.) TO PROVIDE AND INSTALL EXHAUST FANS AND ROOF CURBS UNLESS OTHERWISE INDICATED IN THE EQUIPMENT SCHEDULE.
- H. C. TO INSTALL CEILING SUSPENDED EXHAUST HOOD(S).
- H. C. TO 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 A SINGLE STORY, STANDARD BUILDING. IN OTHER APPLICATIONS, H. C. TO PROVIDE AND INSTALL SUPPLEMENTAL DUCT WORK AS REQUIRED.
- ALL EXHAUST, MAKE-UP AND INDUCTION AIR QUANTITIES AND SPECIFICATIONS ARE AT THE DUCT COLLAR UNLESS OTHERWISE NOTED.
- THE FIRE EXTINGUISHING 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.
- H. C. TO INSTALL PRECHARGED REFRIGERATION LINES PROVIDED BY H&K. H. C. TO STARTUP AND ADJUST THE W/B REFRIGERATION SYSTEM(S) AND ANY REFRIGERATION SYSTEM(S) WITH REMOTE CONDENSING UNIT(S).
- H&K'S DRAWINGS INCLUDE ONLY THOSE H. V. A. C. REQUIREMENTS FOR SPECIFIC KITCHEN EQUIPMENT PROVIDED BY H&K. REFER TO THE ARCHITECTURAL BUILDING DRAWINGS FOR LOCATIONS OF OTHER H. V. A. C. SERVICES.
- H. C. TO VERIFY THE REQUIREMENTS FOR ITEMS NOT PROVIDED BY H&K.
- ALL PORTIONS OF WORK SHALL BE DONE IN ACCORDANCE WITH APPLICABLE LOCAL, STATE AND NATIONAL CODES, ORDINANCES AND STANDARDS.
- NOTIFY THE H&K PROJECT MANAGER IMMEDIATELY IF COMPLIANCE WITH A LOCAL, STATE OR NATIONAL CODE IS IN CONFLICT WITH THESE DRAWINGS.
- 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 CURB) BEFORE IT IS NECESSARY TO CHANGE THE FAN REQUIREMENTS. IF THERE ARE ELBOWS IN THE DUCT RUN, ADD 2' S.P. FOR EVERY ELBOWS (CAUTION THIS MAY CHANGE THE FAN REQUIREMENT).
- H. V. A. C. IS RESPONSIBLE FOR DETERMINING EXACT FAN REQUIREMENTS.

ABBREVIATIONS

- C. F. M. CUBIC FEET PER MINUTE
- F. P. M. FEET PER MINUTE
- S. P. STATIC PRESSURE

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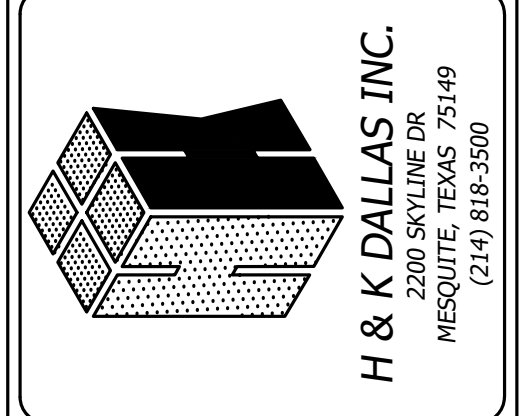
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H&K INTERNATIONAL 103014

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			EQUIPMENT ON ROUGH-IN PLAN
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			NEW MENU BOARD VALANCE



BY	REVISION	DATE
-	-	-
-	-	-
-	-	-

DATE:	DRAWN:	CHECKED:	SCALE:
07/JUN/22	FT	JAR	SEE PLAN

CUSTOMER: BURGER-KING CORPORATION

TITLE: PLUMBING_ROUGH_INS

FRANKFORT, KY

STORE NO: 00810

SHEET: 4 OF 4

SHEET NO: K-4