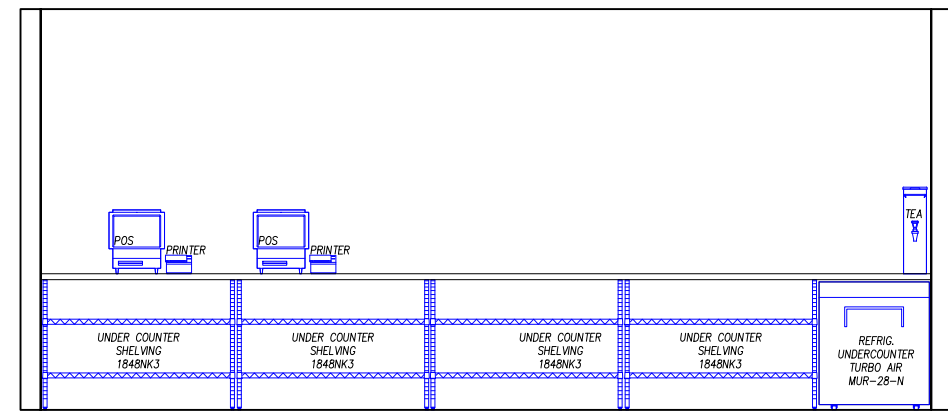
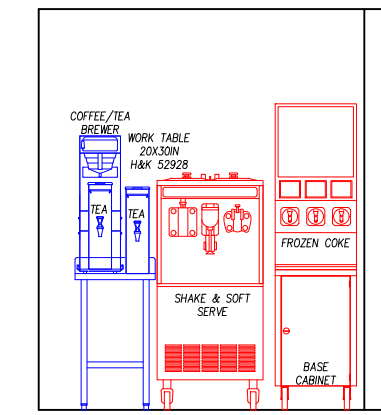


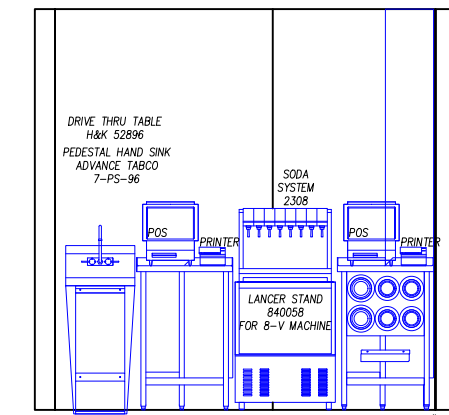
A SELF SERVE ELEVATION



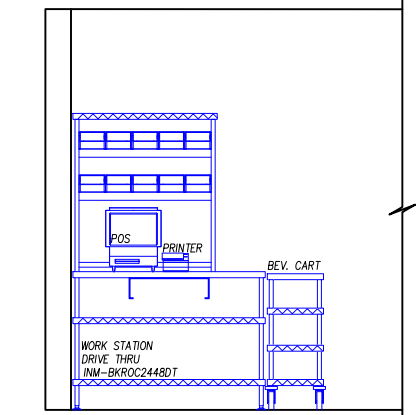
B FRONT COUNTER ELEVATION



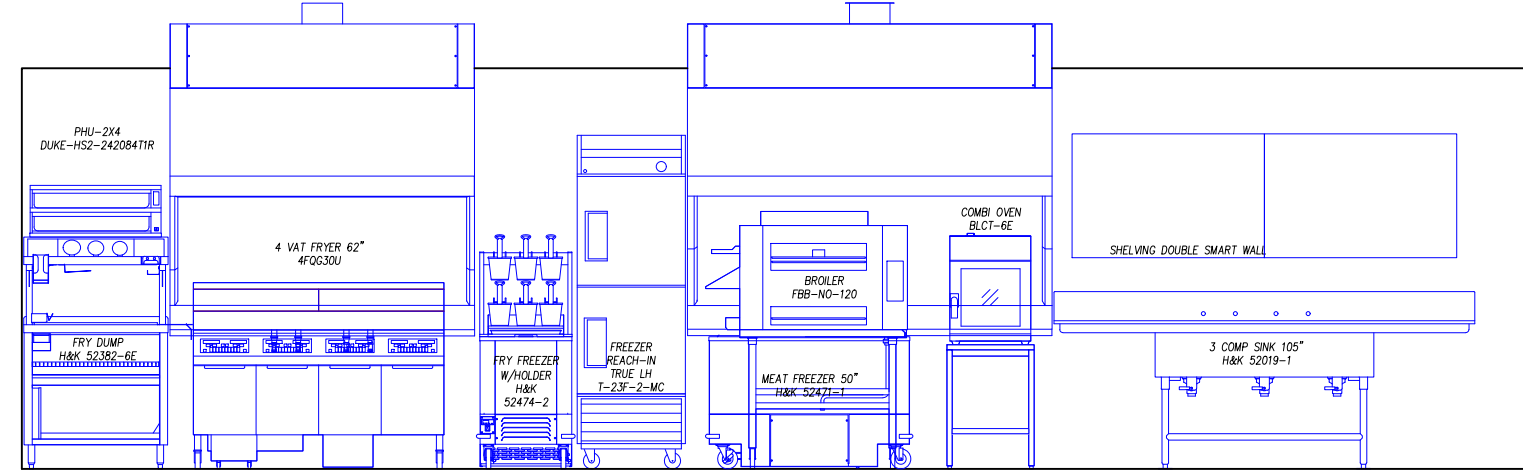
C BEV CELL AREA ELEVATION



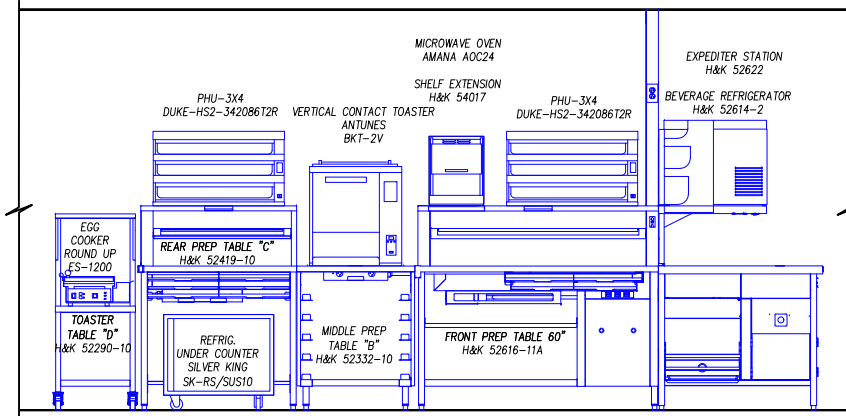
D DT PRIMARY ELEVATION



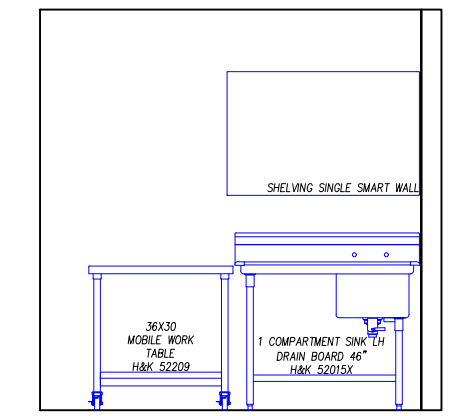
E DT SECONDARY ELEVATION



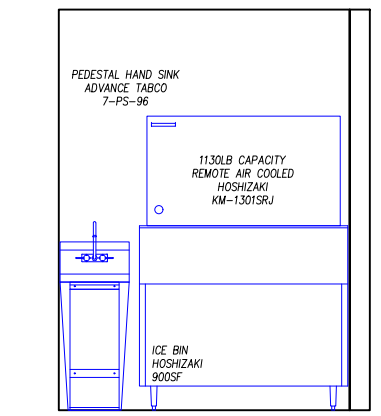
F BROILER HOOD ELEVATION



G PREP LINE ELEVATION

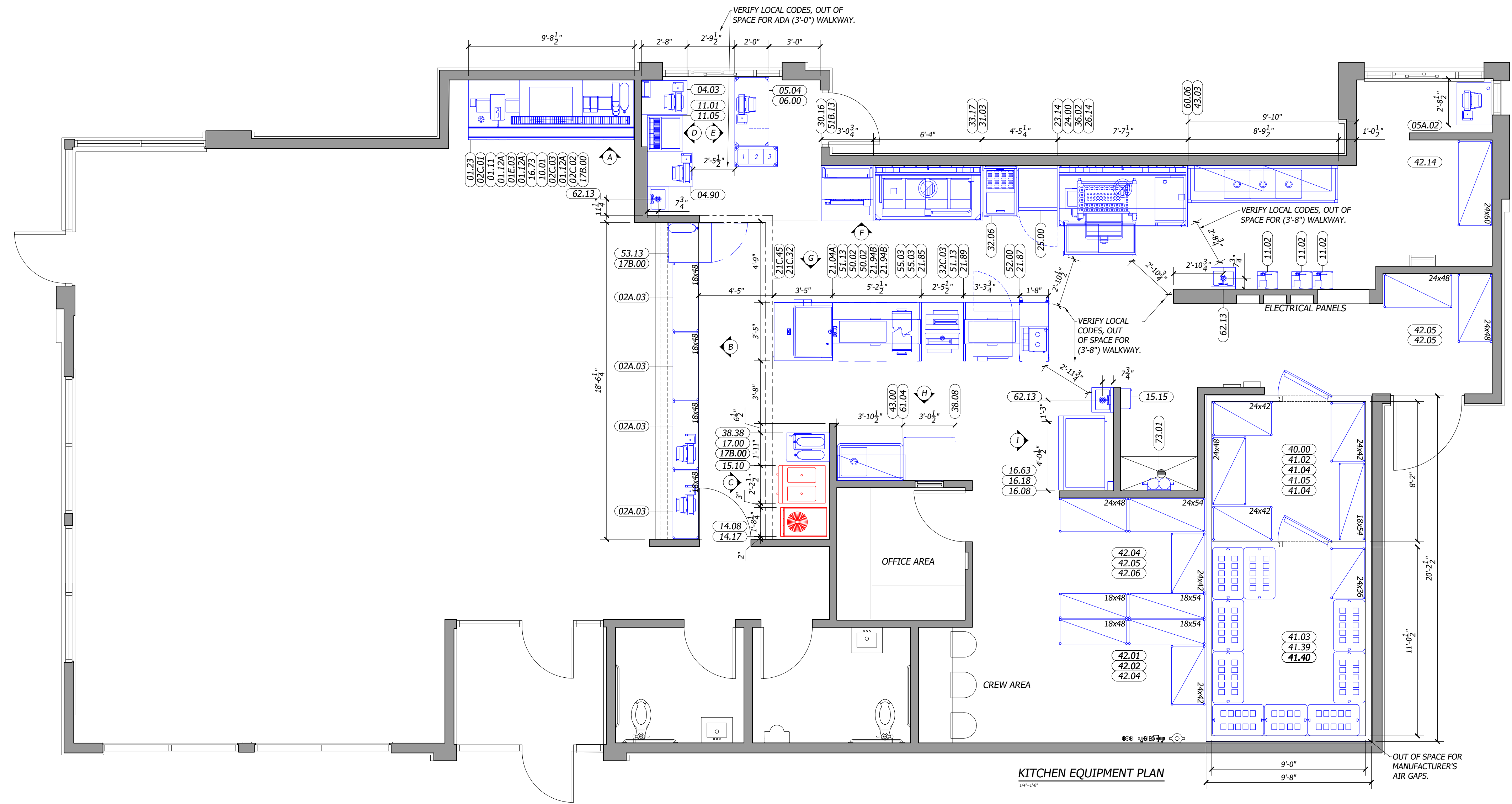


H ONE COMP. SINK ELEVATION



I ICE MACHINE ELEVATION

BUILDING LAYOUT DRAWN FROM ARCHITECTURAL
DATE OF DRAWING: 12.20.21



- 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

THESE DRAWINGS HAVE BEEN PREPARED BY H&K INTERNATIONAL AT THE REQUEST OF THE OWNER. THE INFORMATION PROVIDED MAY BE TIME SENSITIVE AND IS SUBJECT TO CHANGE AS REVISIONS TO THE EQUIPMENT LISTING MAY HAVE OCCURRED AFTER THE RELEASE OF THIS DRAWING.

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:	REVISION	BY
20DEC21		
12APR22	REMOVED ITEM 52976 (REFRIGERATED CHICKEN BATTER STATION)	EN
24MAR22	UPDATED AS PER NEW X-BASE	EN
16FEB22	UPDATED AS PER NEW MARKUPS	EN

TITLE: KITCHEN_LAYOUT
CUSTOMER: BURGER-KING CORPORATION
SEWELL, NJ

SHEET: 1 OF 4
STORE NO: 00824

SHEET NO: K-1C