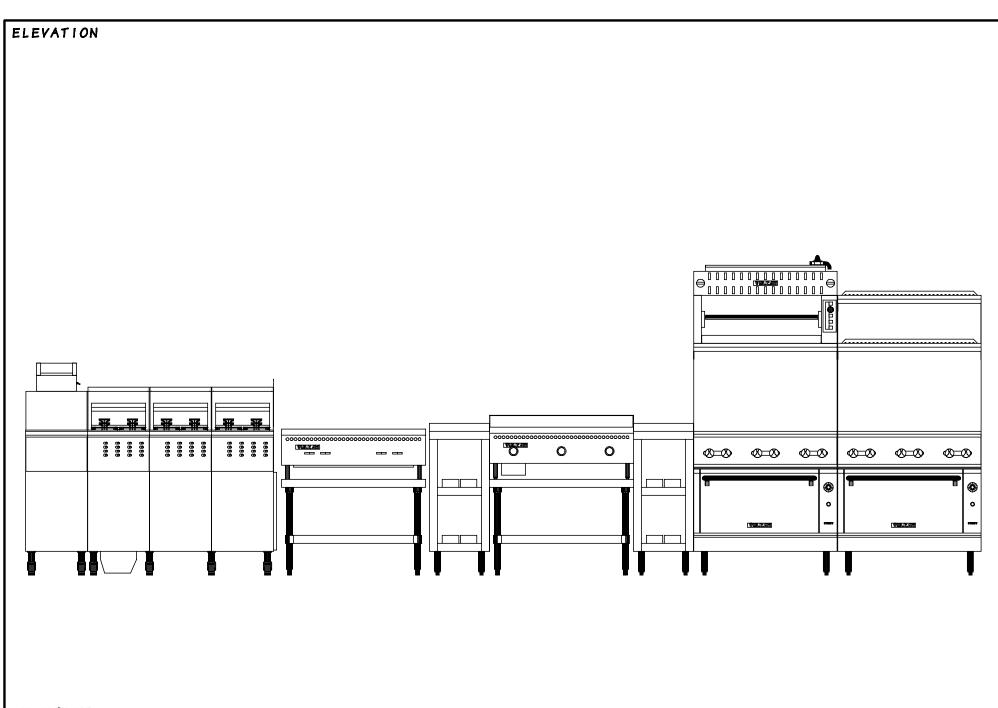


PLAN VIEW 240" HOOD 223.5"± 3 FRYERS 46.5" SALAMANDER OVER SHELF ON STAND OVEN BASE OVEN BASE 6 BURNER 36" CHAR BROILER SPACER GRIDDLE **SPACER** 6 BURNER 15.5" 15.5" 15.5" 15.5" 36" 15" 15" 361 36" VH-HGLND

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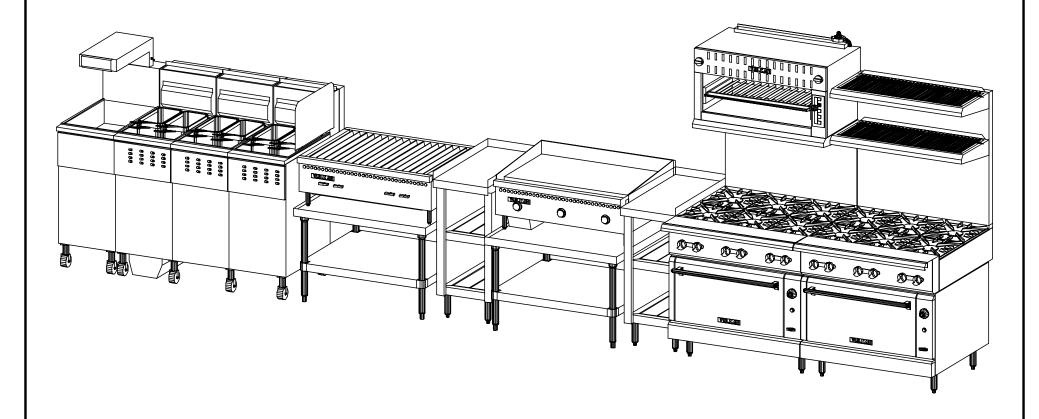
PAUL REMOLL HGLND



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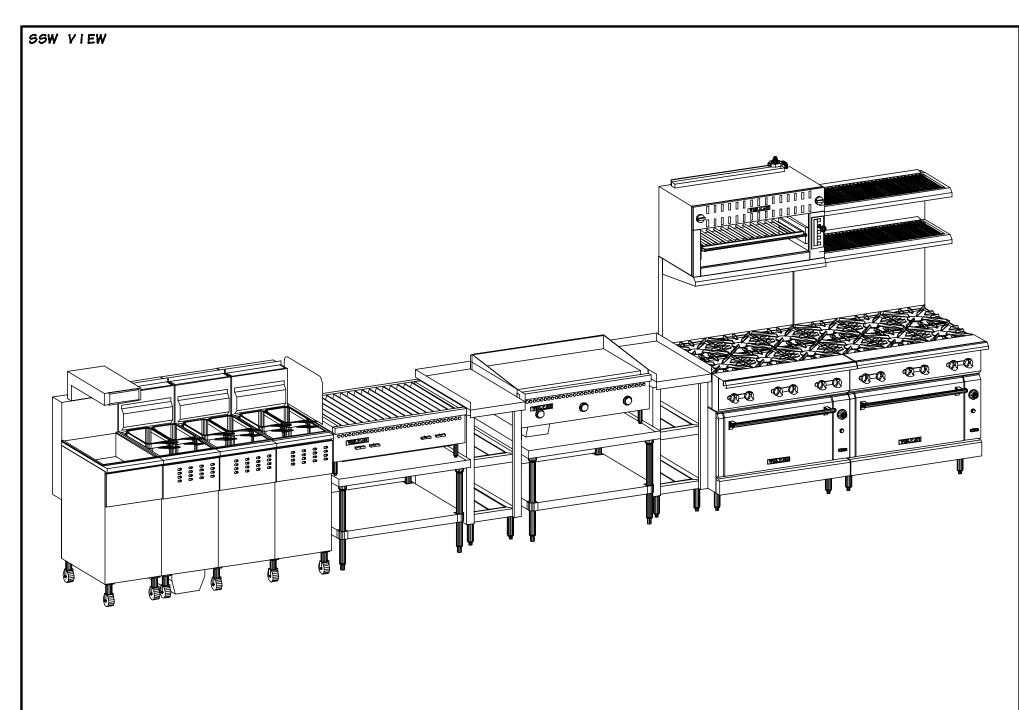


PAUL REMOLL HGLND SSE VIEW



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GENERAL NOTES - PLEASE READ

VENTILATION:

ALL COOKING EQUIPMENT MUST BE VENTILATED BY AN APPROVED APPLIANCE IN ACCORDANCE WITH ALL APPLICABLE CODES.

FIRE SUPPRIESSION:

ALL COOKING EQUIPMENT MUST BE PROTECTED BY AN APPROVED FIRE SUPPRESSION SYSTEM IN ACCORDANCE WITH ALL APPLICABLE CODES.

CONNECTIONS:

ALL PIPING, FITTINGS, AND INTERCONNECTION SERVICES SHOWN ARE TO BE SUPPLIED AND INSTALLED BY LICENSED CONTRACTORS IN ACCORDANCE WITH ALL LOCAL CODES.

GAS CONNECTIONS:

EXTERNAL GAS REGULATORS. FLEXIBLE GAS LINES AND RESTRAINING CABLES PROVIDED WITH THE EQUIPMENT MUST BE INSTALLED BY LICENSED CONTRACTORS IN ACCORDANCE WITH ALL LOCAL CODES. INCOMING GAS MANIFOLD SUPPLY PRESSURE MUST NOT EXCEED 0.5 PSI (I4" W.C.)

BY OTHERS:

VERIFY ALL EQUIPMENT LISTED AS BY OTHERS FOR SIZE AND MECHANICAL SERVICE REQUIREMENTS.

NOTE

IN LINE WITH THE POLICY TO CONTINUALLY IMPROVE ITS PRODUCTS, THE MANUFACTURES RESERVE THE RIGHT TO CHANGE MATERIALS AND SPECIFICATIONS WITHOUT NOTICE.

06-29-2021

06-29-2021 : 02:35:41p



(C) COLD WATER

(H) HOT WATER



HOT + COLD WATER

(D) DRAIN

(f) POWER

<\$> SWITCH

d CORD SET

(C≠ CONV OUTLET RECP

DUPLEX RECPTACLE

SINGLE RECPTACLE

(A) GAS

(SS) STEAM SUPPLY

(CR) STEAM RETURN

(ST) STEAM TAKE OFF

VE EXHAUST VENT

VS SUPPLY VENT

(RF) REFRIGERATION

PROJECT CODE

HGLND

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