



















## **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 (14" 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.

CONNECTION POINT

C COLD WATER

(H) HOT WATER

HBC WATER COLD

D DRAIN

() POWER

SWITCH

CORD SET

€ CONV OUTLET RECP

DUPLEX RECPTACLE

SINGLE RECPTACLE

GAS

(SS) STEAM SUPPLY

(CR) STEAM RETURN

(ST) STEAM TAKE OFF

VE EXHAUST VENT

VS SUPPLY VENT

(RF) REFRIGERATION

|2-06-202|

|2-06-202| : 0|:36:58p

Sheena Madden
ITW FOOD EQUIPMENT GROUP

PROJECT CODE

**METAM** 

v. 941-320-2333

Email:sheena.madden@itwfeq.com

VH-METAM

COPYRIGHT (C) 2021

