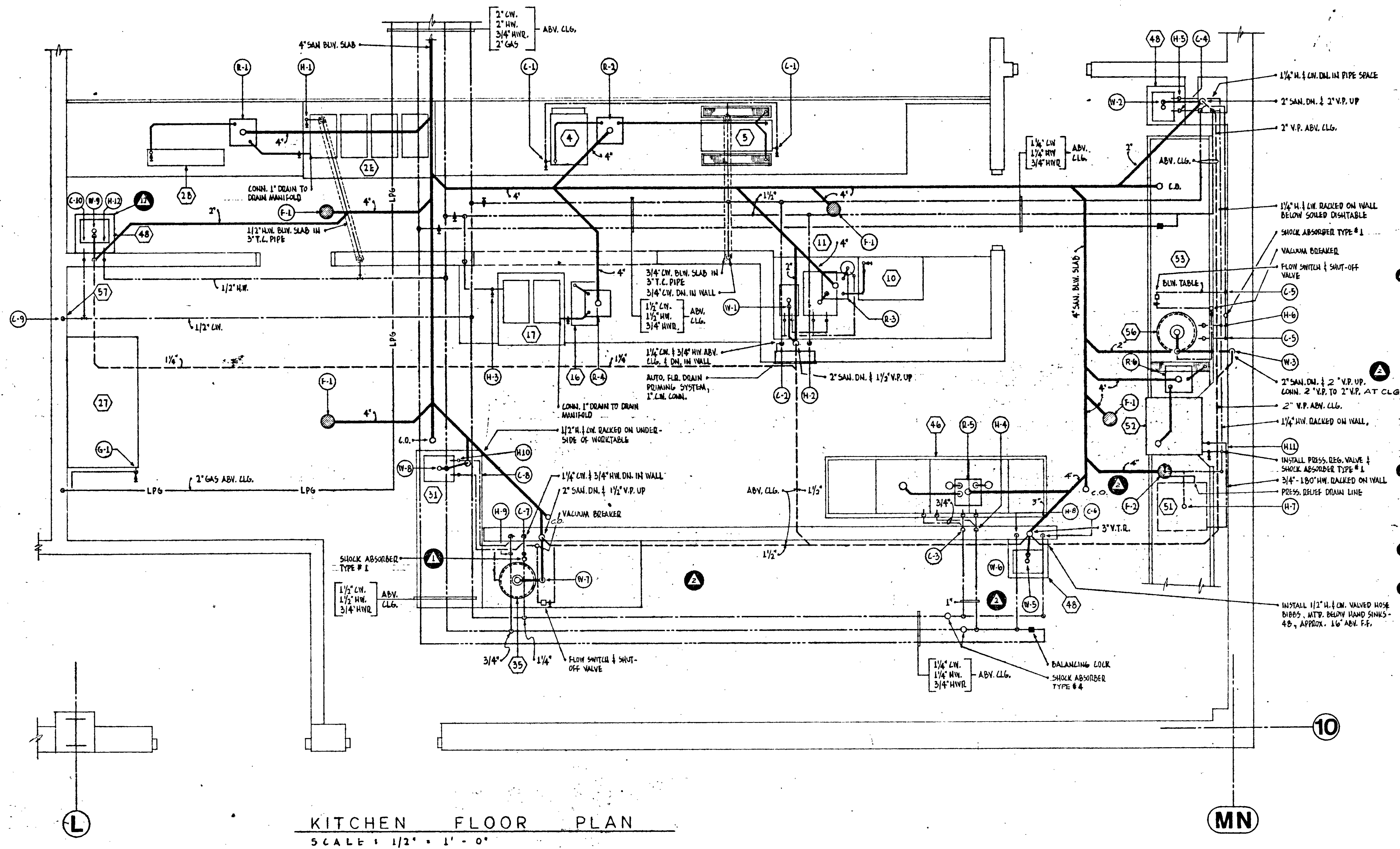
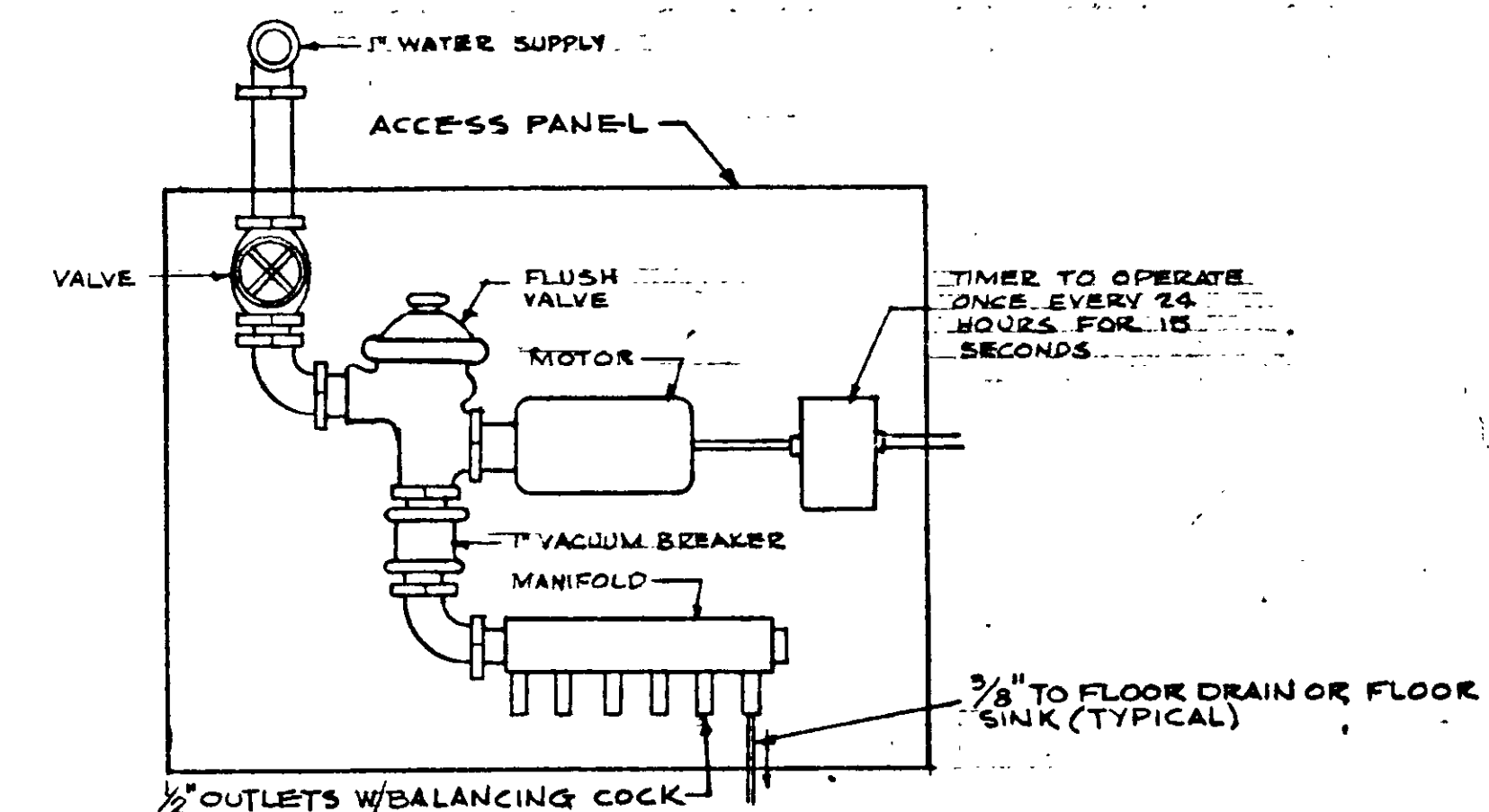
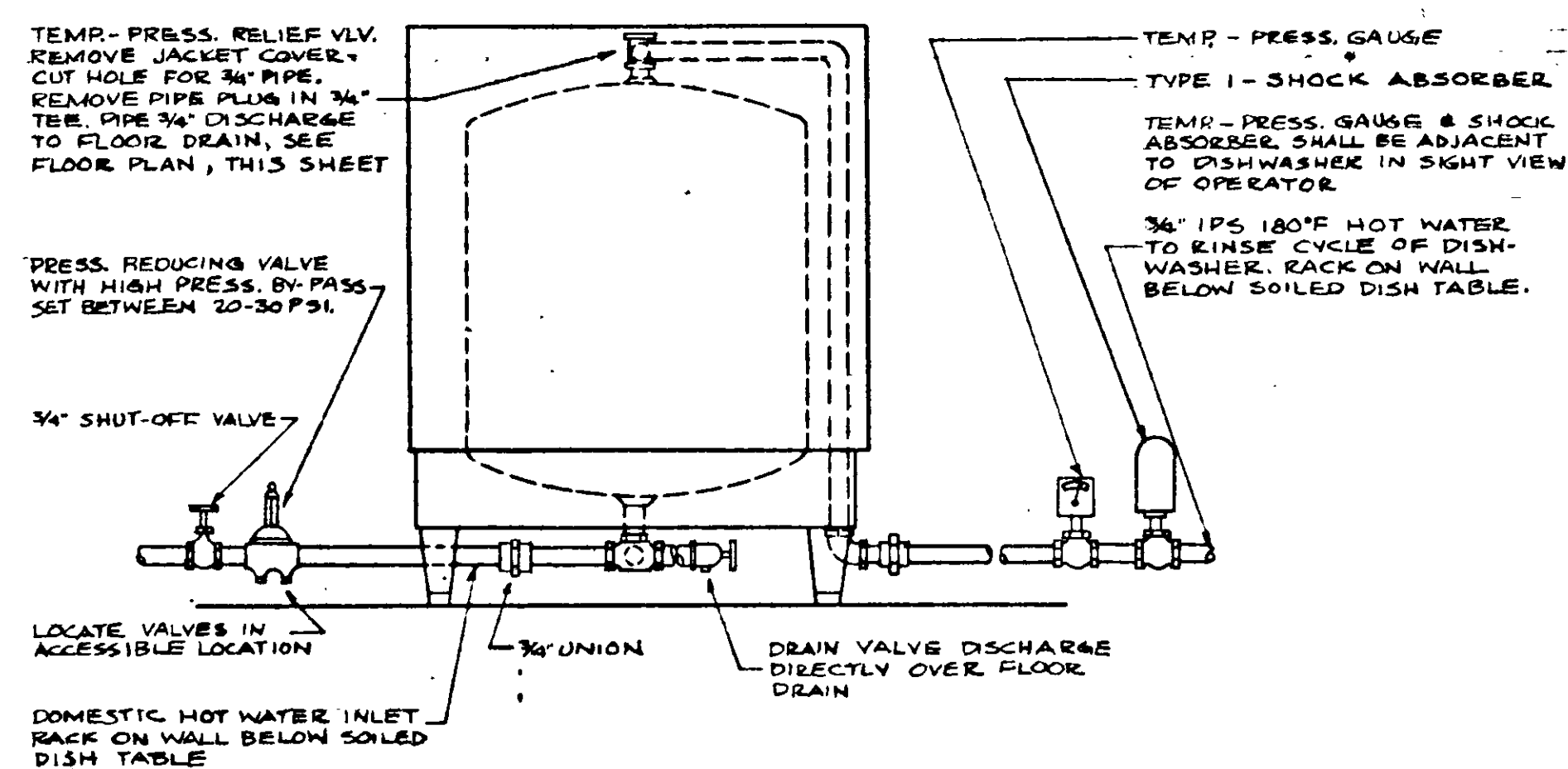




ITEM NO.	CON. NO.	DESCRIPTION	C.N.	H.M.	TRAP	SAN.	WASTE	GAS	REMARKS
4	C-1	ICE & DRINK DISPENSER	1/2"						
5	C-1	COFFEE URN	1/2"						
11	C-2	CUSTOM WORK SINK	1/2"						
46	C-3	3-COMPT. POT SINK	2-3/4"						
48	C-4	HAND SINK	1/2"						
56	C-5	DISPOSER	3/4"						
48	C-6	PRE-RINSE FAUCET	1/2"						
35	C-7	DISPOSER	3/4"						
48	C-8	PRE-RINSE FAUCET	1/2"						
31	C-9	WORKTABLE HAND SINK	1/2"						
57	C-9	POT FILLER	1/2"						
48	C-10	HAND SINK	1/2"						
2E	H-1	HOT FOOD UNITS	1/2"						
11	H-2	CUSTOM HAND SINK	1/2"						
17	H-3	HOT FOOD UNITS	1/2"						
46	H-4	3-COMPT. POT SINK	2-3/4"						
48	H-5	HAND SINK	1/2"						
51	H-6	PRE-RINSE FAUCET	1/2"						
48	H-7	BOOSTER HEATER	2-3/4"						
48	H-8	HAND SINK	1/2"						
35	H-9	PRE-RINSE FAUCET	1/2"						
31	H-10	WORKTABLE HAND SINK	1/2"						
52	H-11	DISHWASHER	2-3/4"						
48	H-12	HAND SINK	1/2"						
11	W-1	CUSTOM HAND SINK	1/2"						
48	W-2	HAND SINK	1/2"						
56	W-3	DISPOSER	3/4"						
48	W-4	HAND SINK	1/2"						
35	W-5	DISPOSER	3/4"						
31	W-6	WORKTABLE HAND SINK	1/2"						
48	W-7	HAND SINK	1/2"						
2B	R-1	FROST PAN	4"						
2E	R-1	HOT FOOD UNITS	1/2"						
4	R-1	ICE & DRINK DISPENSER	1/2"						
5	R-1	COFFEE URN	1/2"						
11	R-3	CUSTOM WORK SINK	1/2"						
10	R-3	ICE CREAM CABINET	1/2"						
16	R-4	ICE BIN	1/2"						
17	R-4	HOT FOOD UNITS	1/2"						
46	R-5	3-COMPT. POT SINK	2-3/4"						
52	R-6	DISHWASHER	2-3/4"						
53	R-6	DRAIN TROUGH	1/2"						
F-1	F-1	GENERAL FLOOR DRAIN	4"						
F-2	F-2	BOOSTER HEATER F.L. DRAIN	4"						
27	G-1	RANGE	2"						

GENERAL NOTES:
 1. ALL FOOD SERVICE EQUIPMENT SHALL BE FURNISHED BY DYCEM EQUIPMENT COMPANY & SEARS, UNLESS OTHERWISE NOTED.
 2. TO INSURE PROPER INSTALLATION, ALL FINAL CONNECTIONS ARE TO BE PERFORMED BY THE PLUMBING CONTRACTOR AT THE SAME TIME THE EQUIPMENT CONTRACTOR IS SETTING THE EQUIPMENT.
 3. PLUMBING CONTRACTOR SHALL VERIFY EXACT LOCATION OF THE FINAL CONNECTIONS TO EACH PIECE OF EQUIPMENT IN THE FIELD BEFORE INSTALLATION OF SAME.
 4. PLUMBING CONTRACTOR SHALL REFER TO THE WRITTEN SPECIFICATION FOR ADDITIONAL INFORMATION REQUIRED FOR A COMPLETE PLUMBING INSTALLATION.
 5. SHUT-OFF VALVES ON THE INLET SIDE OF THE COLD & HOT WATER LINES SERVING EACH PIECE OF EQUIPMENT ARE TO BE FURNISHED & INSTALLED BY THE PLUMBING CONTRACTOR.
 6. ALL PIPING SHALL BE CONCEALED ABOVE THE CEILING OR INSTALLED IN THE WALLS, UNLESS OTHERWISE NOTED.
 7. PLUMBING CONTRACTOR SHALL FURNISH & INSTALL A TRAP PRIMING SYSTEM AS DETAILLED ON THIS DRAWING.
 8. FLOOR DRAINS DESIGNATED AS D-1 THRU D-6 SHALL BE SLOW MODEL NO. ZN-100T-1-25-C.P. FLOOR DRAINS DESIGNATED AS D-11 (REQUIRED) & D-12 (REQUIRED) SHALL BE SLOW MODEL NO. ZN-413C-TYPE "B" STRAINER.
 9. ALL KITCHEN PLUMBING MUST BE INSTALLED BY THE DIMENSIONS SHOWN ON EASTERN-BLESSING PLAN 69233 D-1/02 LATEST REVISION.



ELECTRONIC CONTROL #
R1634 063 P11

DEC. 1, 1971 NOV. 1, 1971 AUG. 23, 1972

KITCHEN PLAN & SCHEDULE
 RETAIL STORE and 23 CAR AUTO SERVICE
 SEARS ROEBUCK & COMPANY
 SECURITY SQUARE - BALTIMORE WEST, MARYLAND

SCALE 1/2" = 1' - 0"
 DATE AUGUST 16, 1971
 REVISED

DRAWING NUMBER
P-11

ABM

ALLAN B. MITCHELL and ASSOCIATES ARCHITECTS PITTSBURGH, PA.