

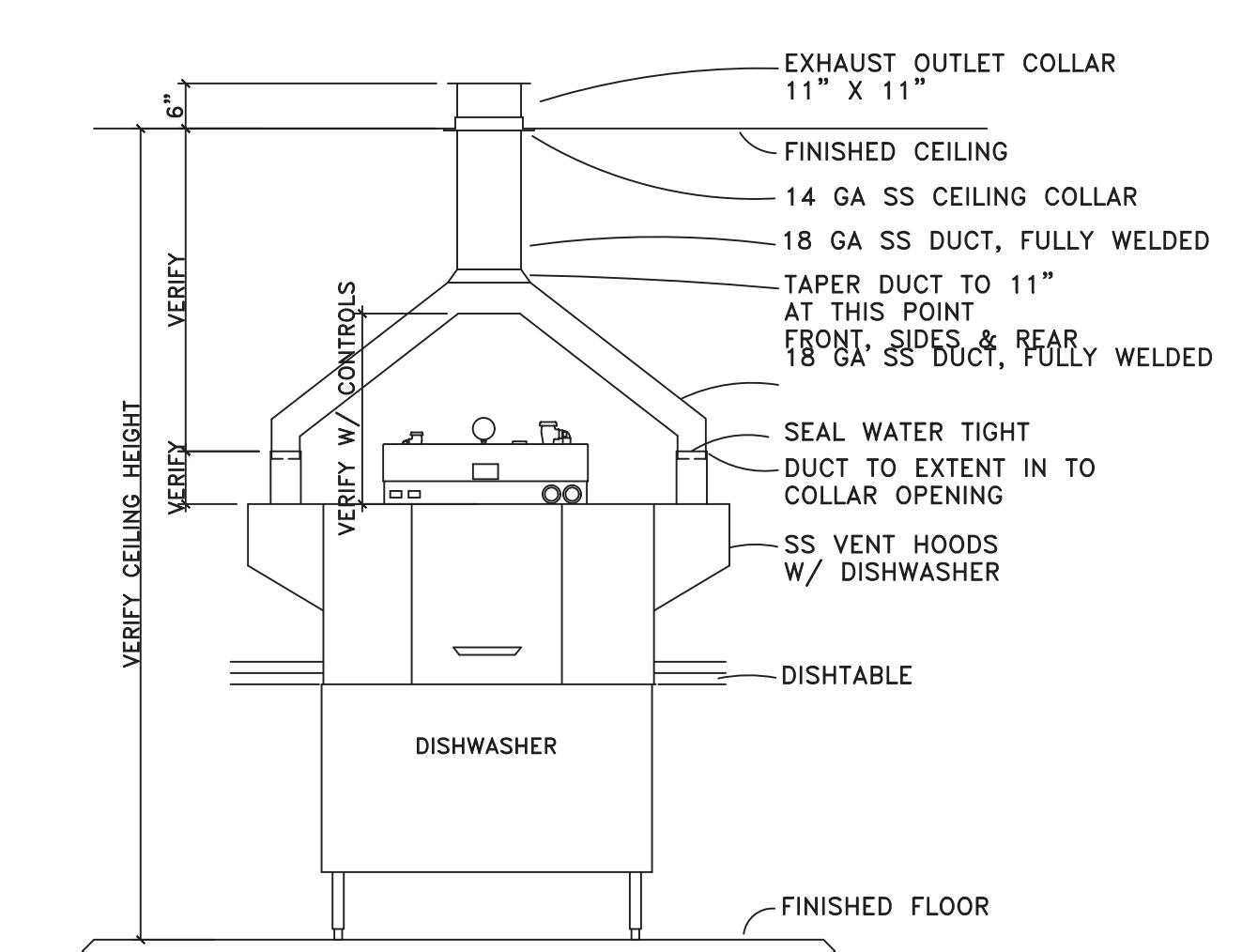
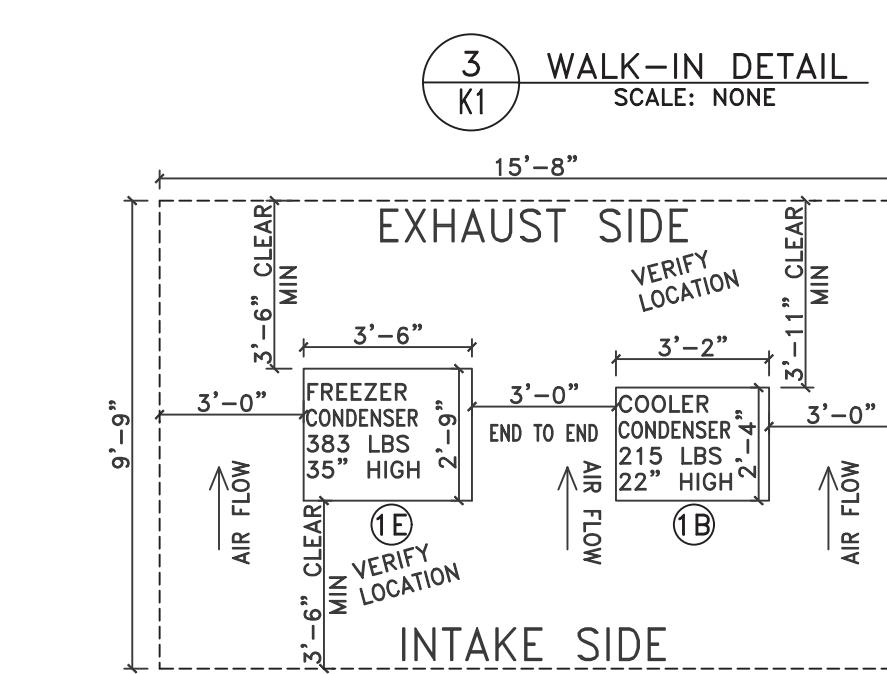
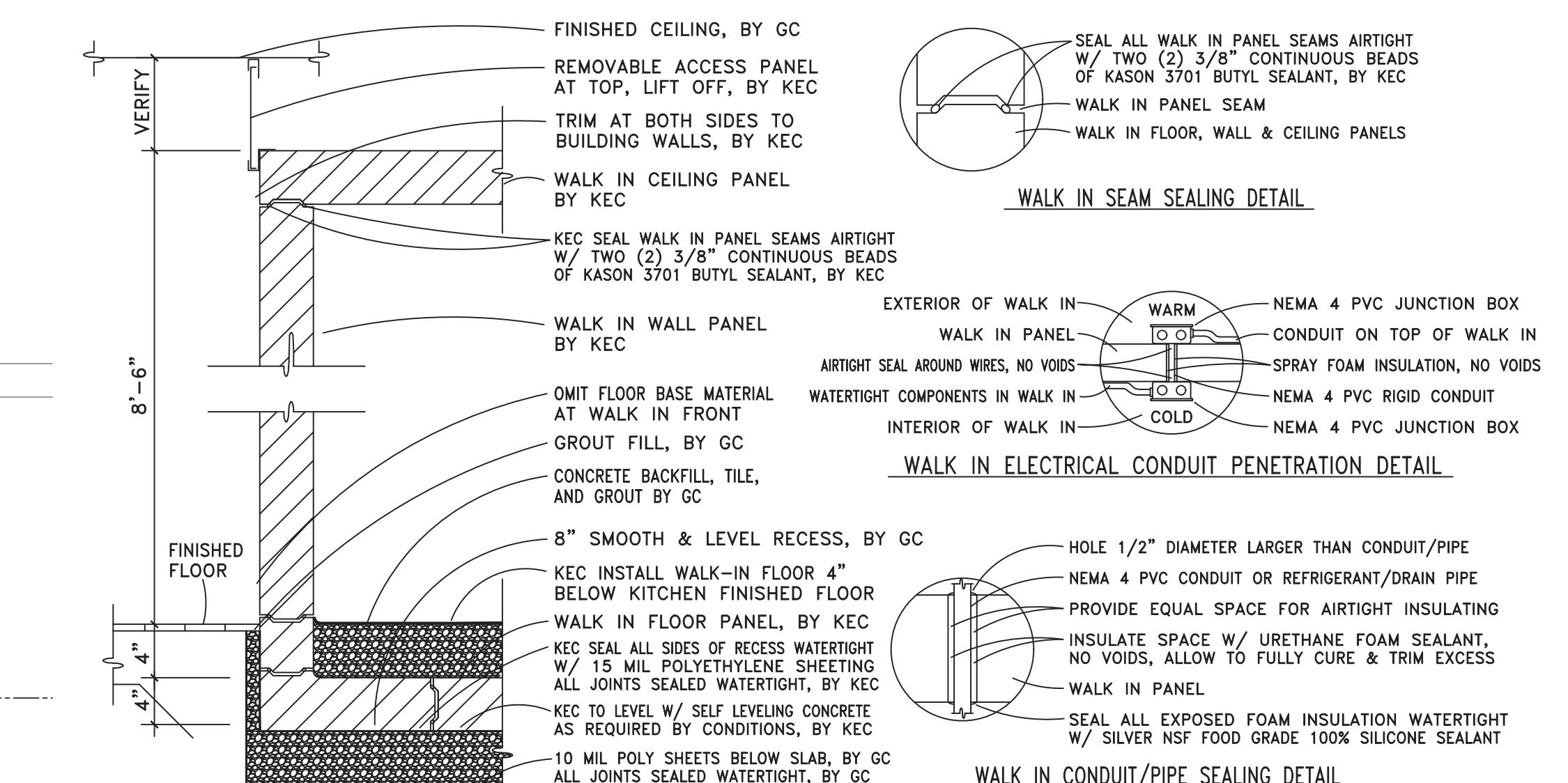
KITCHEN EQUIPMENT PL

SCALE: 1/4" = 1'-0"

KITCHEN EQUIPMENT LIST

NO	QTY	ITEM	REMARKS
1	1	WALK IN COOLER	FLOOR RECESS, SEE 3/K1
1A	1	WALK IN COOLER EVAPORATOR COIL	
1B	1	WALK IN COOLER CONDENSER	SEE 2/K1
1C	1	WALK IN FREEZER	FLOOR RECESS, SEE 3/K1
1D	1	WALK IN FREEZER EVAPORATOR COIL	
1E	1	WALK IN FREEZER CONDENSER	SEE 2/K1
2	LOT	WALK IN SHELVING	
3	LOT	DRY STORAGE SHELVING	
4	4	DUNNAGE RACK	
5	1	CAN RACK	
6	5	DRYING RACK	PORTABLE
7	2	PREP SINK	W/ OVERSHELF & DRAWER
8	1	PREP TABLE	W/ OVERSHELF & DRAWER
9	2	PREPARATION TABLE	W/ SINK, POT RACK, OVERSHELF & DRAWER
10	-	NUMBER NOT USED	
11	-	NUMBER NOT USED	
12	15	BUN PAN RACK	PORTABLE, 6 FUTURE
13	1	PREPARATION TABLE	W/ SINK, OVERSHELF & DRAWER
14	-	NUMBER NOT USED	
15	-	NUMBER NOT USED	
16	-	NUMBER NOT USED	
17	6	MOBILE CART	
18	1	ICE MAKER	W/ BIN & FILTER
19	5	HAND SINK	BY PLUMBING CONTRACTOR
20	-	NUMBER NOT USED	
21	3	CONVECTION OVEN	DOUBLE STACK, ONE FUTURE
22	1	RANGE	
23	1	BRAISING PAN 40G	W/ FILL FAUCET
24	1	FLOOR TROUGH	WITH DRAIN TEMPERING, BY PLUMBING CONTRACTOR
25	3	STEAMER	DOUBLE STACK, ONE FUTURE
26	1	HOSE REEL	W/ SPRAYER AND 50FT HOSE
27	4	FOOD PROCESSOR	2 FUTURE
28	1	WORKTABLE	W/ OVERSHELF
29	1	HOT WATER DISPENSER	
30	1	EXHAUST HOOD	BY MECHANICAL CONTRACTOR
31	1	FIRE SUPPRESSION SYSTEM	BY MECHANICAL CONTRACTOR
32	1	HOOD FANS	BY MECHANICAL CONTRACTOR
33	1	EXHAUST HOOD	BY MECHANICAL CONTRACTOR
34	1	FIRE SUPPRESSION SYSTEM	BY MECHANICAL CONTRACTOR
35	1	HOOD FANS	BY MECHANICAL CONTRACTOR
36	1	EXHAUST HOOD	BY MECHANICAL CONTRACTOR
37	1	FIRE SUPPRESSION SYSTEM	BY MECHANICAL CONTRACTOR
38	1	HOOD FANS	BY MECHANICAL CONTRACTOR
39	2	HEATED CABINET - 1 DOOR	PASS THRU - PORTABLE - HALF HEIGHT DOORS - GLASS DOORS ON KITCHEN SIDE
40	2	HEATED CABINET - 2 DOOR	PASS THRU - PORTABLE - HALF HEIGHT DOORS - GLASS DOORS ON KITCHEN SIDE
41	2	REFRIGERATOR - 2 DOOR	PASS THRU - PORTABLE - HALF HEIGHT DOORS - GLASS DOORS ON KITCHEN SIDE
42	2	SALAD BAR	PORTABLE
43	2	DRINK REFRIGERATOR	PORTABLE - GLASS DOORS ON BOTH SIDES
44	5	HOT/COLD/FREEZE COUNTER	PORTABLE
45	2	FLAT TOP COUNTER	PORTABLE
46	1	PIZZA OVEN	W/ PORTABLE STAND - PROVIDED BY OWNER
47	1	WORK TABLE	PORTABLE
48	2	MILK COOLER	PORTABLE
49	2	CASHIER STAND	PORTABLE
50	1	HEATED CABINET	PORTABLE
51	1	REFRIGERATED PIZZA PREP	PORTABLE
52	1	WORK TABLE	PORTABLE
53	1	SOILED DISHTABLE	W/ HOSE REEL PRE-RINSE FAUCET
54	1	DRAIN STRAINER	
55	1	DISH MACHINE	HIGH TEMP W/ BUN PAN CLEARANCE THRU WASH CHAMBER
56	1	DISH MACHINE VENT	SEE 4/K1
57	1	CLEAN DISHTABLE	W/ OVERSHELF
58	1	POT AND PAN SINK	W/ OVERSHELF
59	4	CAN OPENER	2 FUTURE
60	2	MANUAL CAN OPENER	MOUNT ONE TO EACH ITEM 9

NOTE: RECESS MUST BE LEVEL & SMOOTH BEFORE WALK IN CAN BE INSTALLED, BY KEC
KEC SHALL LEVEL & MAKE RECESS 8" DEEP FOR WALK IN INSTALLATION



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OWASSO 8th GRADE ADDITION

OWASSO PUBLIC SCHOOLS

11/24/25

K1

MCKAY-LANE
CONSULTING, LTD
FORT SMITH, AR
479-629-4572
TULSA, OK
918-370-5184

OWASSO 8th GRADE ADDITION

OWASSO PUBLIC
SCHOOLS
OWASSO, OK
2025

PROJECT

KEY PLAN

REVISIONS

11/24/25

ISSUE DATE

2408

PROJECT NO.

CHKD BY

K2

MCKAY-LANE
CONSULTING, LTD
FORT SMITH, AR
479-629-1772
TULSA, OK
918-370-5184

SHEET TITLE

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KITCHEN EQUIPMENT PLUMBING REQUIREMENTS

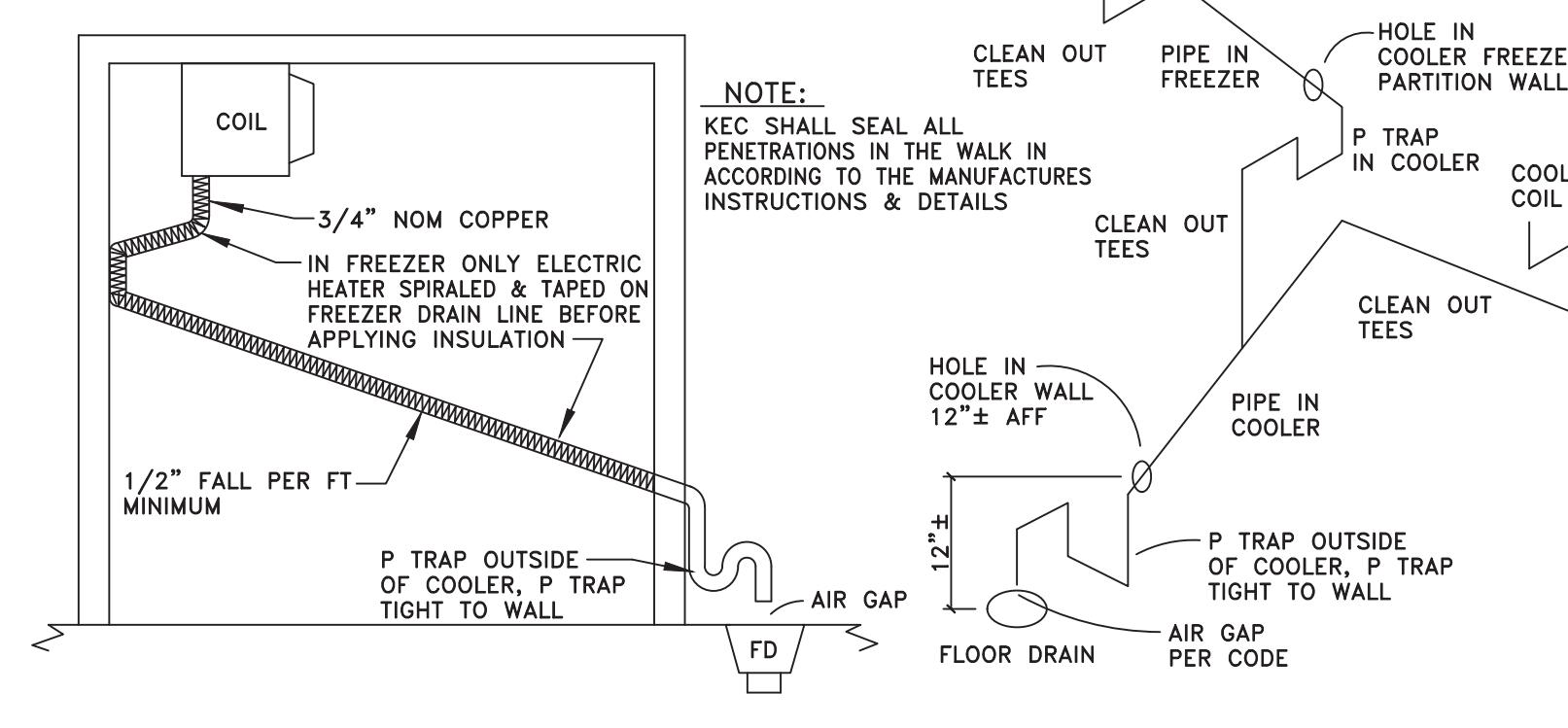
NO	QTY	ITEM	WATER		DRAIN		GAS		REMARKS	
			CW	HW	AFF	DR	AFF	IDR		
1A	1	WALK IN COOLER EVAPORATOR COIL						1"	BTC - IDR TO FD - SEE 2/K2	
1B	1	WALK IN COOLER CONDENSER						1"		
1C	1	WALK IN FREEZER						1"	BTC - IDR TO FD - SEE 2/K2	
1D	1	WALK IN FREEZER EVAPORATOR COIL						1"	BTC - IDR TO FD - SEE 2/K2	
1E	1	WALK IN FREEZER CONDENSER						1"	BTC - IDR TO FD - SEE 2/K2	
2	2	LOT WALK SHELVING								
		DRY STORE SHELVING								
4	4	DUNNAGE RACK								
5	1	CAN RACK								
6	5	DRYING RACK								
7	2	PREP SINK	1/2"	1/2"	16"		2"		BTC - IDR TO FS	
8	1	PREP TABLE	1/2"	1/2"	4"		2"		BTC - STUB UP FROM FLOOR - FAUCET - IDR TO FS	
10	2	PREPARATION TABLE	1/2"	1/2"	4"		2"			
11	1	NUMBER NOT USED								
12	1	NUMBER NOT USED								
13	1	BUN PAN RACK	1/2"	1/2"	16"		2"		BTC - IDR TO FS	
14	1	NUMBER NOT USED								
15	1	NUMBER NOT USED								
16	1	NUMBER NOT USED								
17	6	MOBILE CART								
18	1	ICE MAKER	1/2"		60"		2"	1"	BTC - IDR TO REAR FD	
19	5	HAND SINK	1/2"	1/2"	16"	2"	18"		BY PLUMBING CONTRACTOR	
20	2	NUMBER NOT USED								
21	3	COMBINATION OVEN	1/2"	1/2"	16"		2"	50 EA	PC INSTALL GAS HOSE	
22	1	RANGE	1/2"	1/2"	16"		2"	144	PC INSTALL GAS HOSE	
23	1	BRASING PAN 40G	1/2"	1/2"	16"		2"	144	PC INSTALL GAS HOSE	
24	1	FLOOR TROUGH	1"	4"	4"	4"			BY PC - CW IN FLOOR FOR DRAIN WATER TEMPERING	
25	3	STEAMER	1/2"	16"			2"	2)	2)	50 EA
26	1	HOSE REEL	1/2"	1/2"	48"				BY MC - MC INSTALL GAS HOSE	
27	4	FOOD PROCESSOR								
28	1	WORKTABLE								
29	1	HOT WATER DISPENSER	1/2"		48"				BTC	
30	1	EXHAUST HOOD							BY MECHANICAL CONTRACTOR	
31	1	FIRE SUPPRESSION SYSTEM							BY MECHANICAL CONTRACTOR	
32	1	HOOD FAN							BY MECHANICAL CONTRACTOR	
33	1	EXHAUST HOOD							BY MECHANICAL CONTRACTOR	
34	1	FIRE SUPPRESSION SYSTEM							BY MECHANICAL CONTRACTOR	
35	1	HOOD FANS							BY MECHANICAL CONTRACTOR	
36	1	EXHAUST HOOD							BY MECHANICAL CONTRACTOR	
37	1	FIRE SUPPRESSION SYSTEM							BY MECHANICAL CONTRACTOR	
38	1	HOOD FAN							BY MECHANICAL CONTRACTOR	
39	2	HEATED CABINET - 1 DOOR								
40	2	HEATED CABINET - 2 DOOR								
41	2	REFRIGERATOR - 2 DOOR								
42	2	SALAD BAR								
43	2	DRINK REFRIGERATOR						1"	IDR TO FD	
44	5	HOT/COLD/FREEZE COUNTER						1"	IDR TO FD	
45	2	FLAT TOP GRILL								
46	1	PIZZA OVEN								
47	1	WORK TABLE								
48	2	MILK COOLER								
49	2	CASHIER STAND								
50	1	HEATED CABINET								
51	1	REFRESHED PIZZA PREP								
52	1	WORK TABLE								
53	1	SOILED DISHTABLE	3/4"	3/4"	16"		2"		BTC - CW/HW THRU HOSE REEL - ID THRU #54	
54	1	DRAIN STRAINER					2"		BTC - IDR TO FS	
55	1	DISH MACHINE	140' MIN HW - 126 GPH	1/2"	3/4"	72"	1"		BTC - 140' MIN HW - IDR TO FS	
56	1	DISH MACHINE VENT	11" X 11"						11" X 11" EXHAUST COLLAR 700 CFM AT 0.25 SP - RECOMMEND SS DUCT TO ROOF	
57	1	GLASS TABLE								
58	1	POT AND PAN SINK	3/4"	3/4"	16"		2"		BTC - TEE TO TWO FAUCETS - IDR TO FS	
59	4	CAN OPENER								
60	2	MANUAL CAN OPENER								

KITCHEN EQUIPMENT PLUMBING GENERAL NOTES

- 01 MC TO PROVIDE FINAL CONNECTIONS TO ALL KITCHEN EQUIPMENT ITEMS PER LOCAL, STATE, & NATIONAL PLUMBING CODES
- 02 MC TO VERIFY REQUIREMENTS OF ALL KITCHEN EQUIPMENT ITEMS PROVIDED BY OTHERS AND/OR EXISTING BEFORE ROUGHING IN AND MAKING FINAL CONNECTIONS
- 03 MC TO FURNISH & INSTALL ALL SHUTOFF VALVES, SHOCK ABSORBERS, SNAP ACTION VALVES, TRIM, TRAPS, ETC REQUIRED FOR FINAL CONNECTION TO OUTLETS
- 04 MC TO FURNISH, INSTALL & CONNECT ALL WATER, DRAIN, INDIRECT DRAIN LINES, ETC FOR ALL KITCHEN EQUIPMENT
- 05 MC TO FLUSH ALL LINES BEFORE MAKING FINAL CONNECTIONS
- 06 SEE ARCHITECT DRAWINGS FOR CONTINUATION OF PLUMBING OUTLETS & COORDINATE WITH ELECTRICAL DRAWINGS PREVIOUSLY PROVIDED
- 07 ROUGH IN REQUIREMENTS FOR OTHER ITEMS ARE TO BE SET FORTH BY OTHERS THIS PLAN COVERS ONLY KITCHEN EQUIPMENT ITEMS
- 08 ALL ROUGH IN MATERIAL SHALL BE RUN UNEXPOSED
- 09 MC EXTEND IDR TO NEAREST FD OR FS W/ AIR GAP PER LOCAL CODE
- 10 MC INSTALL FIRE CONTROL SYSTEM GAS SHUT OFF VALVE

PLUMBING & MECHANICAL LEGEND

SYMBOL	DESCRIPTION
◆	COLD WATER (CW)
●	HOT WATER (HW)
○	INDIRECT WASTE CONN. (ID)
⊕	DIRECT WASTE CONN. (DR)
FD	FLOOR DRAIN (FD)
FFD	FUNNEL FLOOR DRAIN (FFD)
FS	FLUSH SINK (FS)
HD	HIGH DRAIN (HD)
AF	ABOVE FLOOR DRAIN
ETC	BRANCH TO CONNECTION
DR	DROP FROM ABOVE
MB	1000'S BTU/H
GT	GREASE TRAP
SV	SOLENOID VALVE
VB	VACUUM BREAKER
MC	MECHANICAL CONTRACTOR
KEC	KITCHEN EQUIPMENT CONTRACTOR



2 WALK IN DRAIN LINE - DETAIL

SCALE: NONE

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