



ORDER NUMBER 46438821

6000 N TERMINAL PKWY, CON. F

ATLANTA, GA 30320-7400

SHEET LIST

SHEET NUM.	SHEET NAME
K0.0	KES COVER SHEET
K1.0	KES EQUIPMENT PLAN
K3.0	KES ELEVATIONS
K4.1	KES FRYER HOOD DETAILS
KE1.0	KES ELECTRICAL PLAN
KM1.0	KES MECHANICAL PLAN
KP1.0	KES PLUMBING PLAN



REV	DATE	DESCRIPTION
B	02/08/2023	CHANGE FRONT COUNTER, ADD SHAKE MACHINE & TABLE
A	09/19/2022	INITIAL ISSUE



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ACCOUNT
BURGER KING

RESTAURANT #
 -

TITLE
KES COVER SHEET

OPERATOR
HMS HOST CORPORATION

SITE ADDRESS
**6000 N TERMINAL PKWY,
 CON. F**

CITY
ATLANTA

STATE ZIP CODE
GA 30320-7400

COUNTRY REGION
USA N. AMERICA

BUILDING TYPE
AIRPORT

ELECTRICAL SERVICE
208/120V - 60HZ

GAS SERVICE
NG

MARKET MANAGER
MYLES COUYOUMJIAN

FRANKE PROJECT NUMBER
1460674

FRANKE STORE NUMBER
5211966

CREATED BY
HP033

DATE ISSUED
02/08/2023

MODIFIED BY
HP033

FRANKE CONTACT INFORMATION

MARKET MANAGER	MYLES COUYOUMJIAN
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PROJECT MANAGER	MARIA SORIA-ZUBIETA
EMAIL	MARIA.SORIA-ZUBIETA@FRANKE.COM
PHONE	615-462-4090

DRAWING SCALE
As Noted

UNITS
INCH

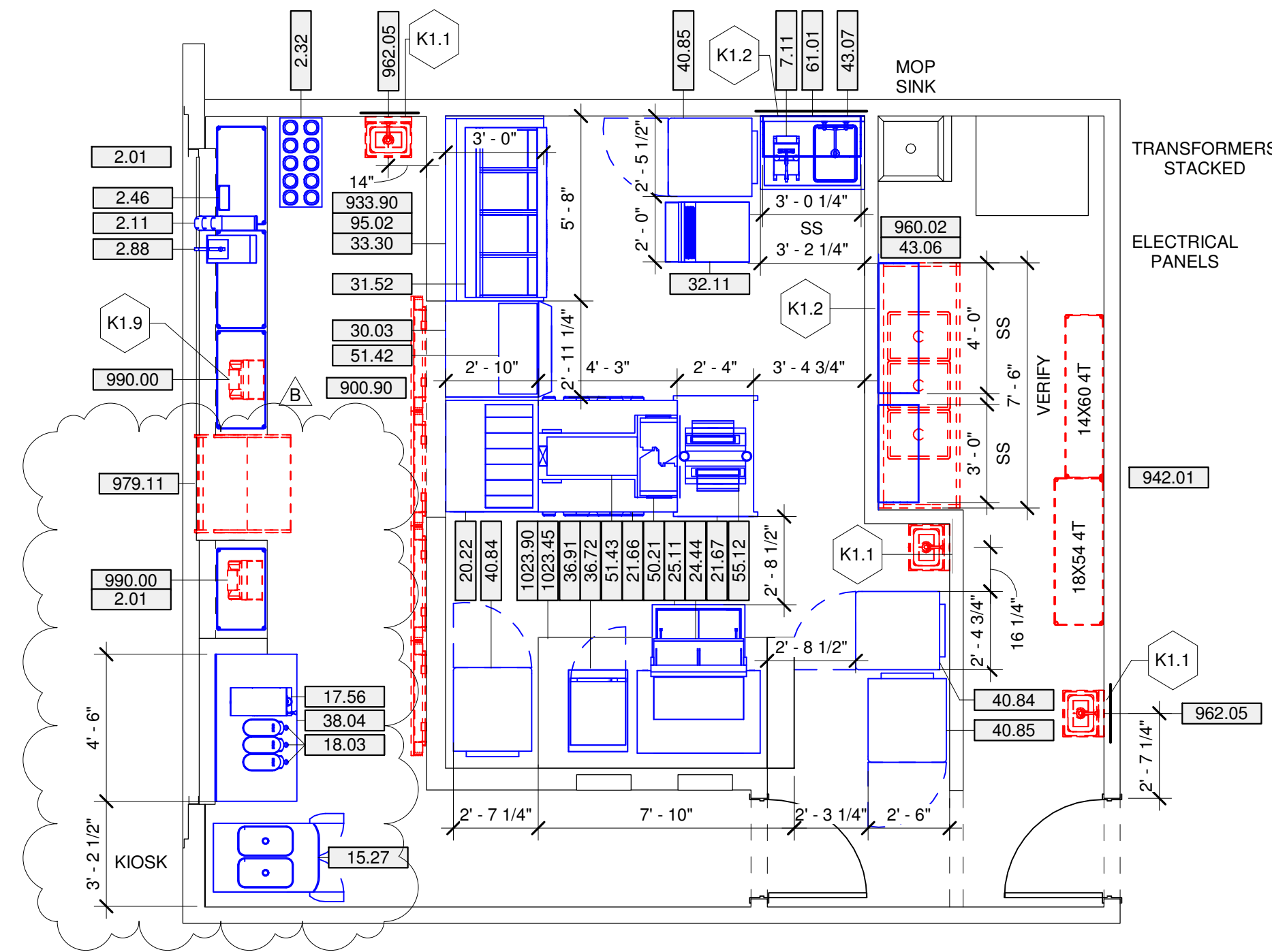
DRAWING NUMBER
ATLANTA, GA, CON. F

SHEET NAME
K0.0

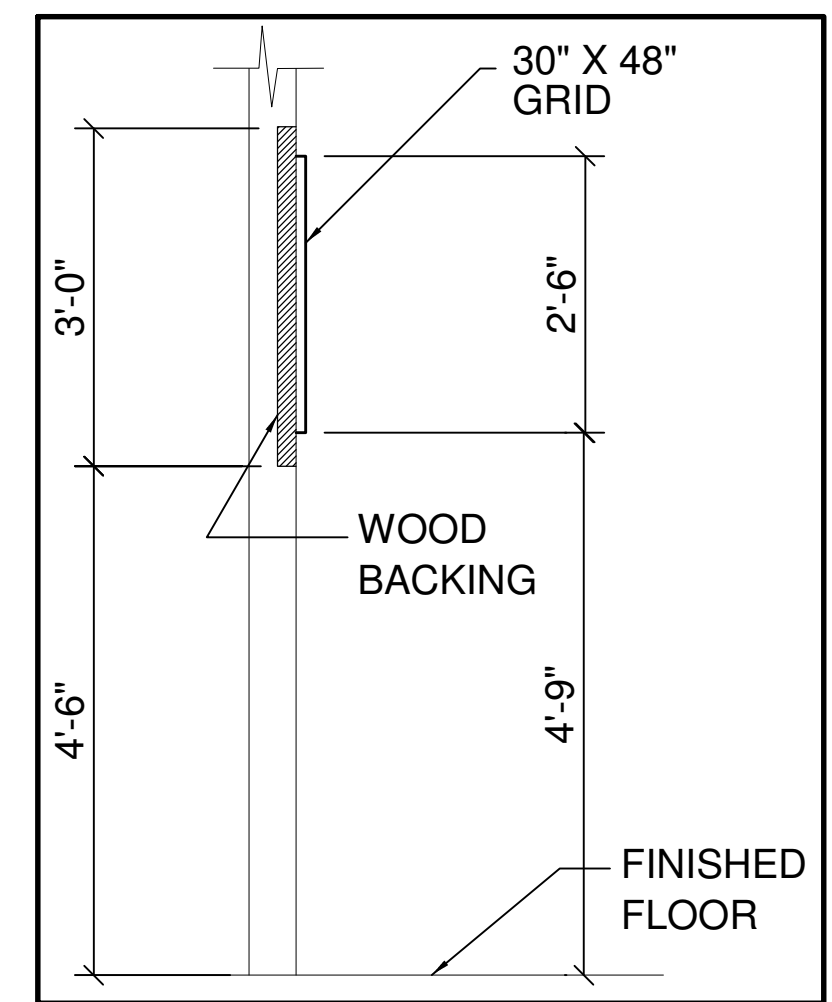
REVISION
B

KES EQUIPMENT SCHEDULE

ITEM #	ST.	QTY.	DESCRIPTION	MANUFACTURER	MODEL #	FRANKE PART #	UL #	NSF	FURNISHED BY	REMARKS
2.01	N	8	DRY STORAGE SHELVING	SPG INTERNATIONAL	-	-	-	2	FRANKE	-
2.03	N	16	UNDERCOUNTER POST	FRANKE	-	-	-	2	FRANKE	NOT SHOWN
2.11	N	1	CUP LID HOLDER	FRANKE	-	18006489	-	-	FRANKE	-
2.32	N	1	MOBILE CUP DISPENSER CART	FRANKE	-	18006842	-	2	FRANKE	F(10) CUP DISPENSERS
2.46	N	1	STRAW DISPENSER	VOLLRATH	3815-28	610896	-	2	FRANKE	-
2.88	N	1	EXTREME COUNTERTOP DISPENSER	SERVER PRODUCTS	ECD 07500	620754	-	-	FRANKE	-
7.11	N	1	SLICER, SABER KING	MARMON FOODSERVICE	980-000-00	622928	-	2	FRANKE	-
15.27	N	1	HEAT TREAT COMBINATION SHAKES/SLDAE MACHINE	TAYLOR	C069	618877	-	6	FRANKE	WITHOUT CORD & PLUG
17.56	N	1	INFUSION TEA COFFEE BREWER	BUNN-O-MATIC	52200.0108	622290-1	-	2	FRANKE	-
18.03	N	3	ICED TEA DISPENSER - SLIM	BUNN-O-MATIC	-	619935	-	-	FRANKE	-
20.22	N	1	41" RECESSED SANDWICH HOLD STATION	FRANKE	-	18024208	-	-	FRANKE	-
21.88	N	1	51" PREP MODULE "A" - (AB)	FRANKE	-	18024209	-	2	FRANKE	-
21.87	N	1	28" BUN TOASTER MODULE "B"	FRANKE	-	18028869	-	2	FRANKE	-
24.44	N	1	BROILER BK FLAMING HEART	NIECO	FH94G BOH	636101	-	4	FRANKE	W STAND
25.11	N	1	34" MEAT WELL FREEZER	FRANKE	-	FS01095	-	2	FRANKE	-
30.03	N	1	35" FRY STATION- K585 GEN3.5	FRANKE	-	18021944	-	2	FRANKE	-
31.52	N	1	4-BANK FRYER	FRYMASTER	4FCG330	70008717	-	4	FRANKE	-
32.11	N	1	FROZEN PRODUCT DISPENSER SINGLE	FRANKE	F303SP	18013396	-	2	FRANKE	-
33.30	N	1	67" FRYER HOOD	FRANKE	3650FR-BD-2	CUSTOM	-	2	FRANKE	W(2) L55 SERIES E26 CANOPY LIGHT FIXTURES
36.72	N	1	MINI COMBI OVEN- LH	CLEVELAND RANGE LLC	MS6102083LCK1	622445	-	4	FRANKE	-
36.91	N	1	COMBI OVEN STAND	MANITOWOC	CST610MCB	622447	-	2	FRANKE	-
38.04	N	1	54"W x 30"D x 36"H TABLE	FRANKE	-	18018285	-	2	FRANKE	-
40.34	N	2	REACH-IN FREEZER	TURBO AIR	M3F24-2-N	624280	-	7	FRANKE	-
40.85	N	2	REACH-IN FREEZER	TURBO AIR	M3F24-2-N-L	624280-1	-	7	FRANKE	-
43.06	N	1	DOUBLE SMARTWALL SHELVING	SPG INTERNATIONAL	WST1718E	70006943	-	3	FRANKE	SEE DETAIL ON K1.0
43.07	N	1	SINGLE SMARTWALL SHELVING	SPG INTERNATIONAL	WST1718E	70006943	-	3	FRANKE	SEE DETAIL ON K1.0
50.21	N	2	MICROWAVE	ACP	OC24HRK	626730	-	2	FRANKE	-
51.42	N	1	MULTI-PRODUCT HOLDING UNIT	MARMON FOODSERVICE	EH84A	625027	-	4	FRANKE	-
51.43	N	1	MULTI-PRODUCT HOLDING UNIT	MARMON FOODSERVICE	EH84A-2	625033-1	-	4	FRANKE	-
55.12	N	2	DUAL CONTINUOUS FEED TOASTER	MARMON FOODSERVICE	DCTF-BKNA	622087-1	-	2	FRANKE	-
61.01	N	1	ONE COMPARTMENT SINK W/ LH DRAINBOARD	FRANKE	-	18008341	-	2	FRANKE	-
95.02	N	1	ELECTRIC MAKEUP AIR UNIT W/ PLENUM	CAPTIVAIRE	126FR-MSC-PSP	CUSTOM	-	2	FRANKE	W/ CONTROL PANEL
933.90	R	1	FIRE PROTECTION SYSTEM	VERIFY	VERIFY	VERIFY	-	-	OTHERS	VERIFY W/ OWNER
942.01	R	8	DRY STORAGE SHELVING	SPG INTERNATIONAL	-	-	-	2	OTHERS	VERIFY W/ OWNER
942.10	R	8	POST	SPG INTERNATIONAL	-	70000102BK	-	2	OTHERS	VERIFY W/ OWNER
960.02	R	1	3 COMPARTMENT SINK	FRANKE	-	M1334	-	2	OTHERS	VERIFY W/ OWNER
962.05	R	3	HANDS-FREE WASH STATION SINK	JOHN BOOS	PBHS-W-1410-KY2MB	617160	-	2	OTHERS	VERIFY W/ OWNER
979.11	R	1	GRAB-N-GO REFRIGERATED DISPLAY CASE	FEDERAL INDUSTRIES	LFRSS3	793909	-	7	OTHERS	VERIFY W/ OWNER
990.00	R	2	P.O.S. SYSTEM	VERIFY	VERIFY	VERIFY	-	-	OTHERS	VERIFY W/ OWNER
1023.45	E	1	EXISTING 91" BROILER HOOD	EXISTING	-	-	-	-	EXISTING	EXISTING EQUIPMENT TO REMAIN
1023.90	E	1	EXISTING FIRE PROTECTION SYSTEM	EXISTING	-	-	-	-	EXISTING	EXISTING EQUIPMENT TO REMAIN



1 KES Equipment Plan
1/4" = 1'-0"



2 WOOD BACKING DETAIL 'B'
NOT TO SCALE

EQUIPMENT KEYNOTES

KEY VALUE	KEYNOTE TEXT
K1.1	WALL BACKING BY G.C.
K1.2	WALL BACKING BY G.C. SEE DETAILS ON SHEET K4- G.C. TO EXTEND BACKING BEYOND END OF EQUIPMENT, EACH SIDE.
K1.9	ALL P.O.S SYSTEM SUPPLIED & INSTALLED BY OWNER.

DRAWING NOTES

- THIS DRAWING REFLECTS THE EQUIPMENT ORDERED AS OF THE DATE SHOWN. ADDITIONS OR DELETIONS MAY BE MADE TO THE ORDER, AND THESE CHANGES MAY NOT BE REFLECTED IN THIS DRAWING. PLEASE CONTACT FRANKE, INC. TO ADDRESS ANY QUESTIONS OR TO CONFIRM YOUR ORDER.
- ANY DEVIATIONS FROM THESE PLANS, FOR ANY REASON, SHALL NOT BE DONE WITHOUT PRIOR WRITTEN NOTIFICATION TO FRANKE FOODSERVICE SYSTEMS, INC. FRANKE FOODSERVICE SYSTEMS, INC. SHALL NOT BE HELD RESPONSIBLE FOR DEVIATIONS, CHANGES, ADDITIONS OR DELETIONS NOT REVIEWED AND APPROVED IN ADVANCE BY A FRANKE REPRESENTATIVE.
- FRANKE FOODSERVICE SYSTEMS HAS PREPARED THESE PLANS AS ACCURATELY AS POSSIBLE WITH THE ARCHITECTURAL INFORMATION PROVIDED. FRANKE CANNOT BE HELD RESPONSIBLE FOR ADDITIONAL CONSTRUCTION COSTS DUE TO INACCURATE OR INCOMPLETE ARCHITECTURAL INFORMATION. ANY COSTS INCURRED DUE TO ADJUSTMENTS TO THESE PLANS BASED ON-SITE CONDITIONS, SHALL BE AT THE OWNERS EXPENSE.
- FOR ANY KITCHEN AREAS NOT SHOWING EQUIPMENT, NO WORK IS TO BE PERFORMED IN THAT AREA UNLESS SPECIFICALLY INSTRUCTED OTHERWISE ON THESE DRAWINGS OR BY A FRANKE REPRESENTATIVE IN A WRITTEN COMMUNICATION.

GENERAL CONTRACTOR NOTES

- GC1 PRIOR TO CONSTRUCTION START, IT IS RECOMMENDED THAT THE GENERAL CONTRACTOR VERIFY ALL BUILDING DIMENSIONS, EQUIPMENT PLACEMENT, FURNITURE PLACEMENT, & UTILITY LOCATIONS. PLEASE NOTIFY A FRANKE REPRESENTATIVE IN WRITING IF ADJUSTMENTS TO THE DRAWINGS ARE REQUIRED.
- GC2 ALL WORK SHALL BE PERFORMED BY A QUALIFIED LICENSED CONTRACTOR IN ACCORDANCE WITH ALL COUNTRY, STATE, & LOCAL CODES.
- GC3 ALL WORK SHALL BE COMPLETED IN A NEAT, PROFESSIONAL, & SAFE WORKMAN-LIKE MANNER.
- GC4 NOTIFY FRANKE IMMEDIATELY IF COMPLIANCE WITH ANY CODES IS IN CONFLICT WITH THESE DRAWINGS.
- GC5 NOTIFY FRANKE IMMEDIATELY IF THESE DRAWINGS DIFFER FROM THE ARCHITECTURAL OR MEP DRAWINGS.
- GC6 THESE DRAWINGS ONLY INCLUDE THE REQUIREMENTS FOR THE ITEMS PROVIDED BY FRANKE. G.C. TO VERIFY THE REQUIREMENTS FOR ITEMS NOT PROVIDED BY FRANKE. REFER TO ARCHITECTURAL, STRUCTURAL, OR MEP DRAWING FOR OTHER REQUIREMENTS.
- GC7 G.C. SHALL PROVIDE & INSTALL PLYWOOD WALL BACKING FOR EQUIPMENT WHERE IT IS REQUIRED.
- GC8 G.C. TO DETERMINE THE LOCATION OF & SET REMOTE CONDENSERS ON ROOF.
- GC9 G.C. TO PROVIDE & INSTALL EQUIPMENT STAND & PITCH PANS FOR ROOF MOUNTED CONDENSING UNITS.
- GC10 G.C. SHALL PROVIDE ACCESS FOR THE EQUIPMENT TRUCK TO WITHIN 10' (3m) OF THE BUILDING DOORS PRIOR TO THE ARRIVAL OF THE EQUIPMENT TRUCK AT THE RESTAURANT.
- GC11 BY OWNER EQUIPMENT WILL BE LISTED IN THE MAIN EQUIPMENT SCHEDULE.

	EXISTING EQUIPMENT
	DEMOLISHED EQUIPMENT
	RELOCATED EQUIPMENT
	NEW EQUIPMENT
	FUTURE EQUIPMENT

Make it Wonderful



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www.franksupply.com

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ACCOUNT

BURGER KING

RESTAURANT #

TITLE
KES EQUIPMENT PLAN

OPERATOR
HMS HOST CORPORATION

SITE ADDRESS
6000 N TERMINAL PKWY,
CON. F
CITY
ATLANTA

STATE
GA

ZIP CODE
30320-7400

COUNTRY
USA

REGION
N. AMERICA

BUILDING TYPE
AIRPORT

ELECTRICAL SERVICE
208/120V - 60HZ

GAS SERVICE
NG

MARKET MANAGER
MYLES COUYOUMJIAN

FRANKE PROJECT NUMBER
1460674

FRANKE STORE NUMBER
5211966

CREATED BY
Designer

DATE ISSUED
02/08/2023

MODIFIED BY
HP033

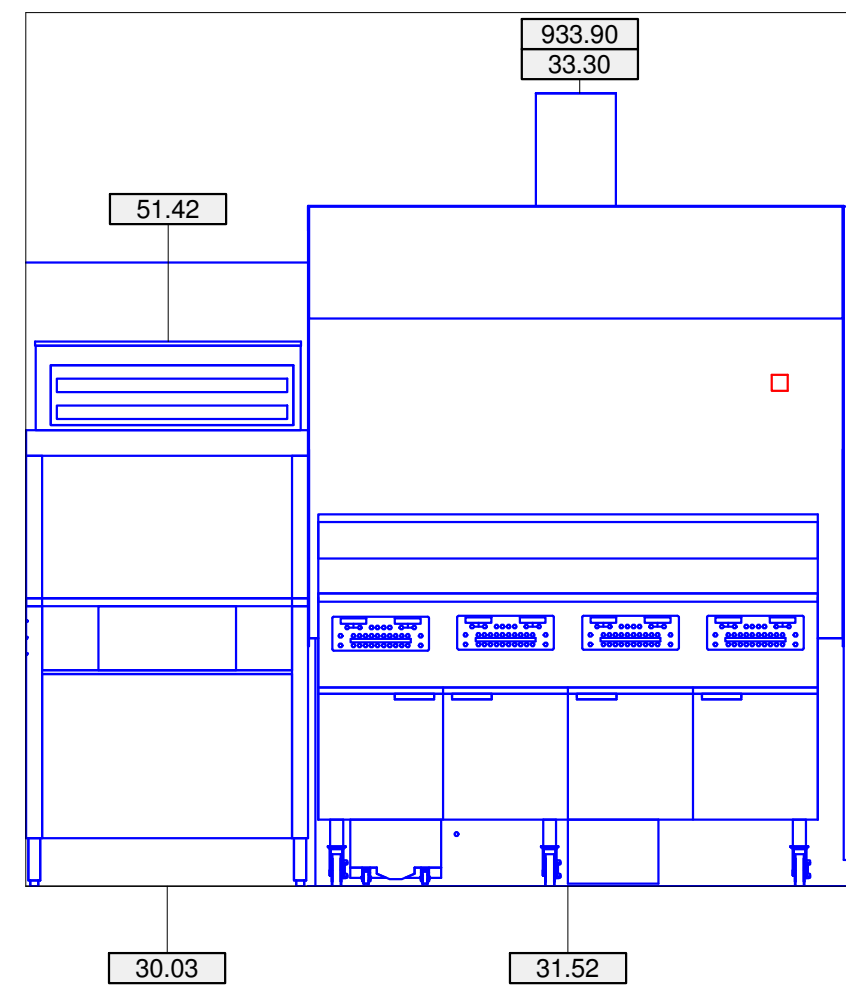
DRAWING SCALE
As Noted

UNITS
INCH

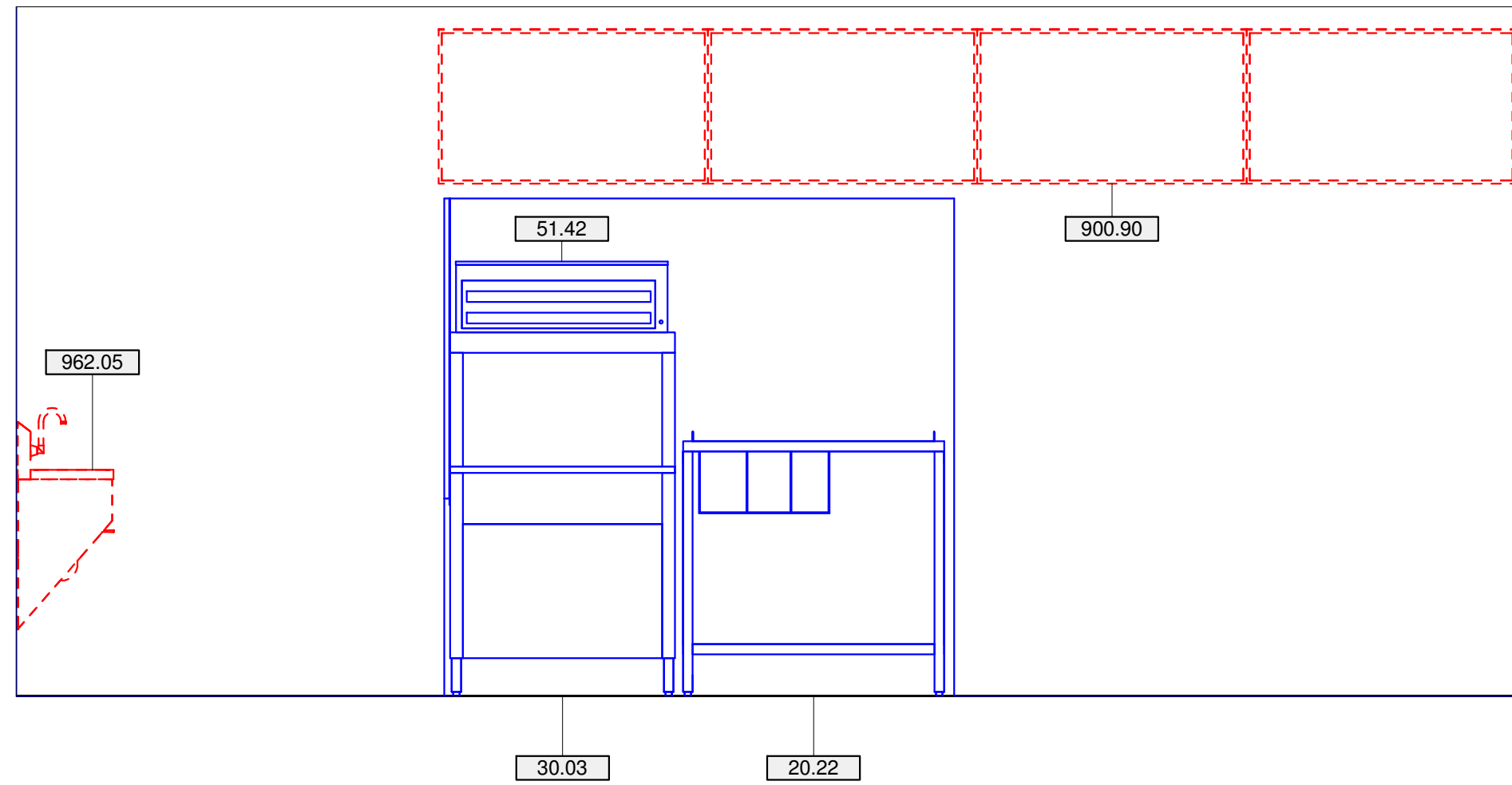
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ATLANTA, GA, CON. F

SHEET NAME
K1.0

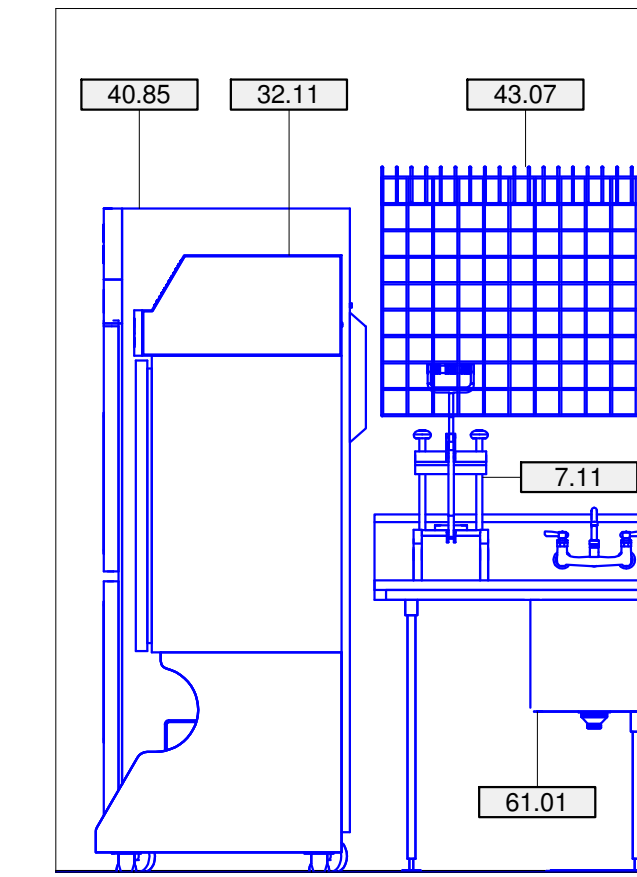
REVISION
B



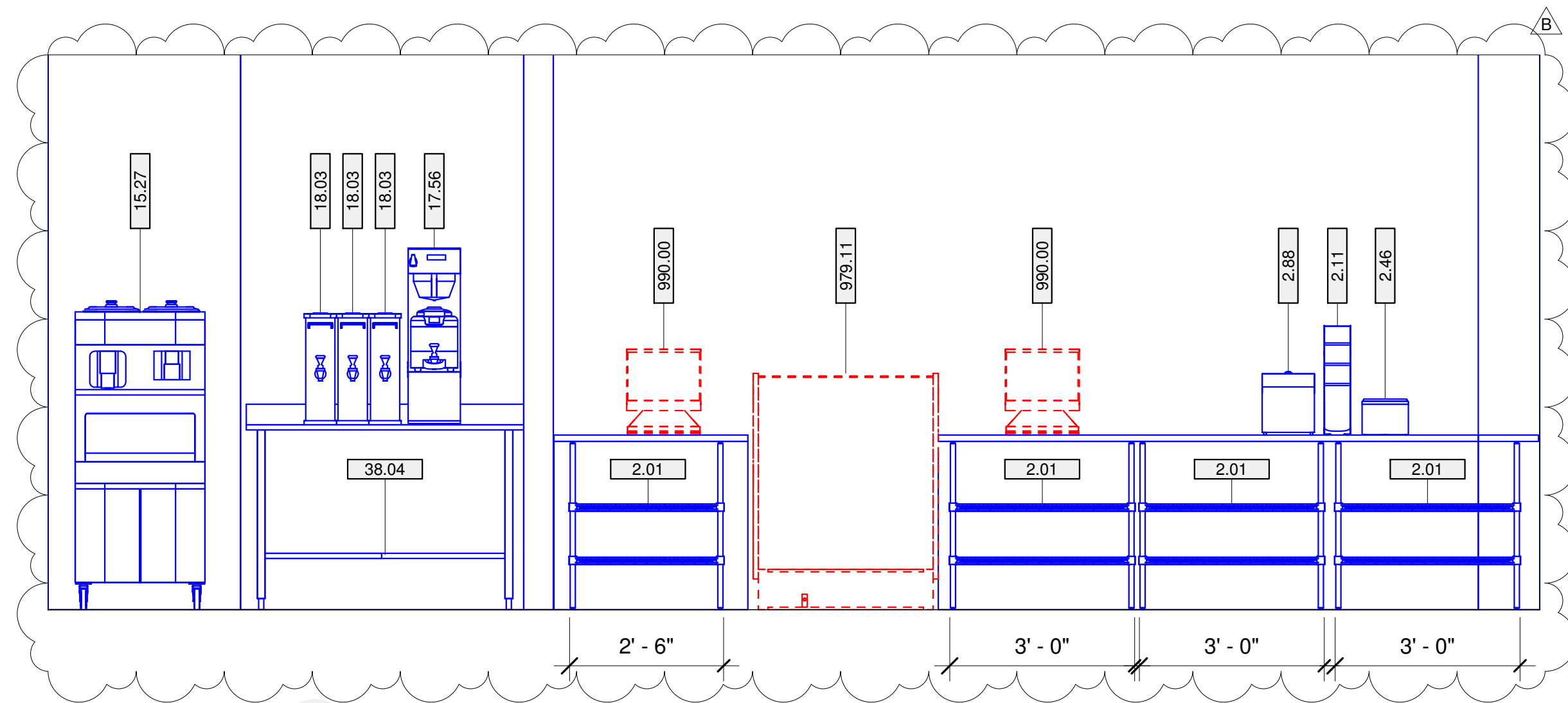
1 FRYER HOOD ELEVATION
1/2" = 1'-0"



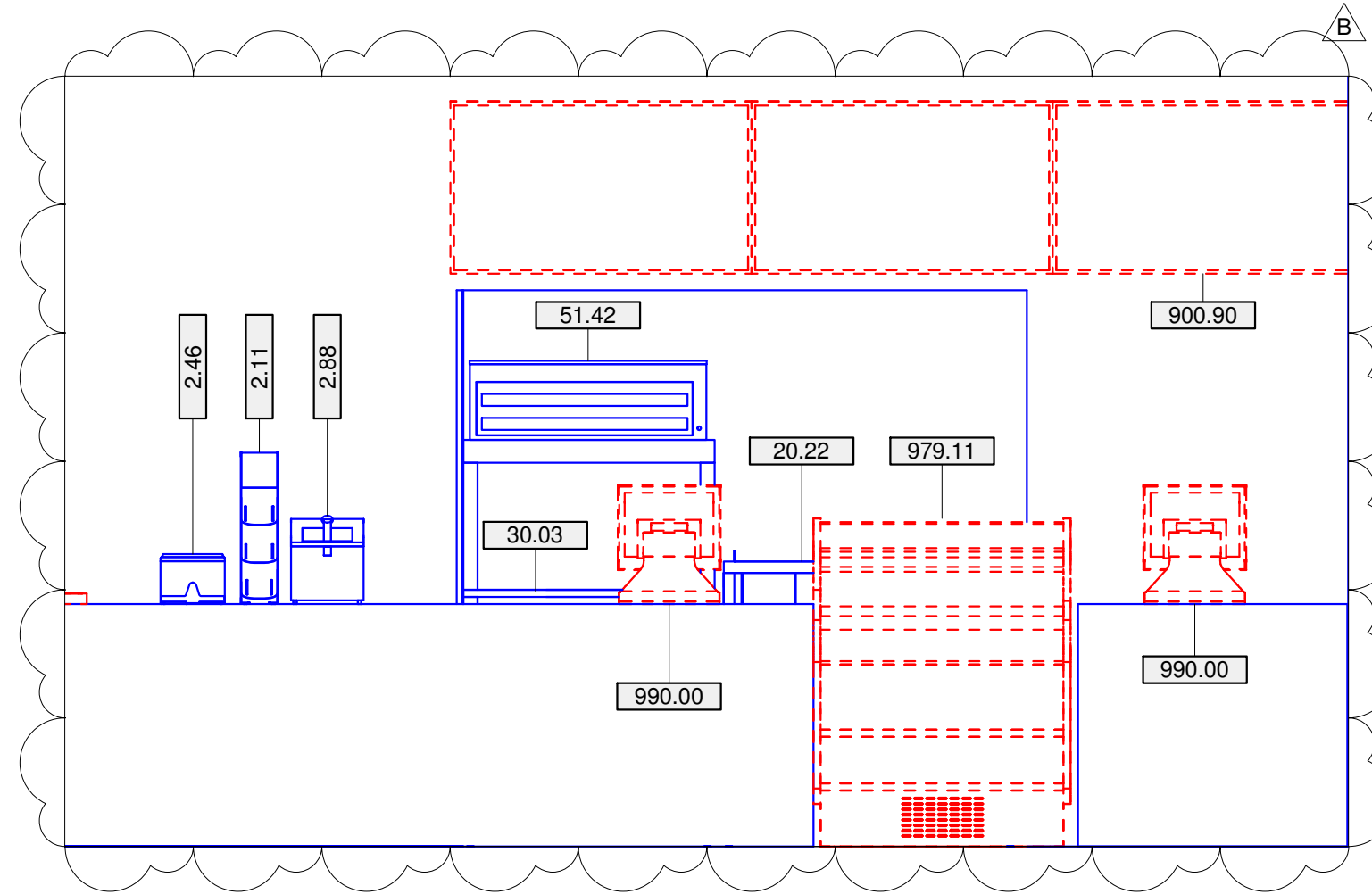
2 EXPEDITOR ELEVATION
1/2" = 1'-0"



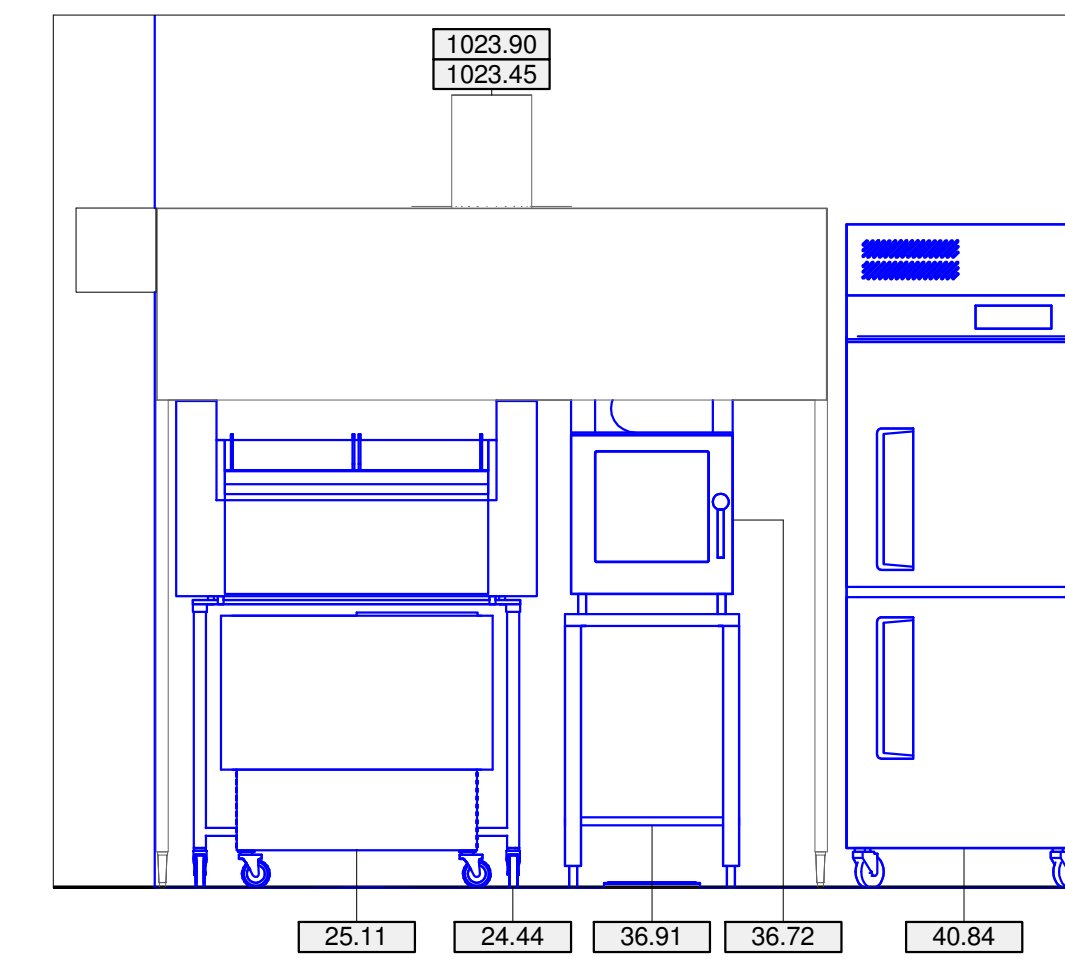
3 SALAD PREP ELEVATION
1/2" = 1'-0"



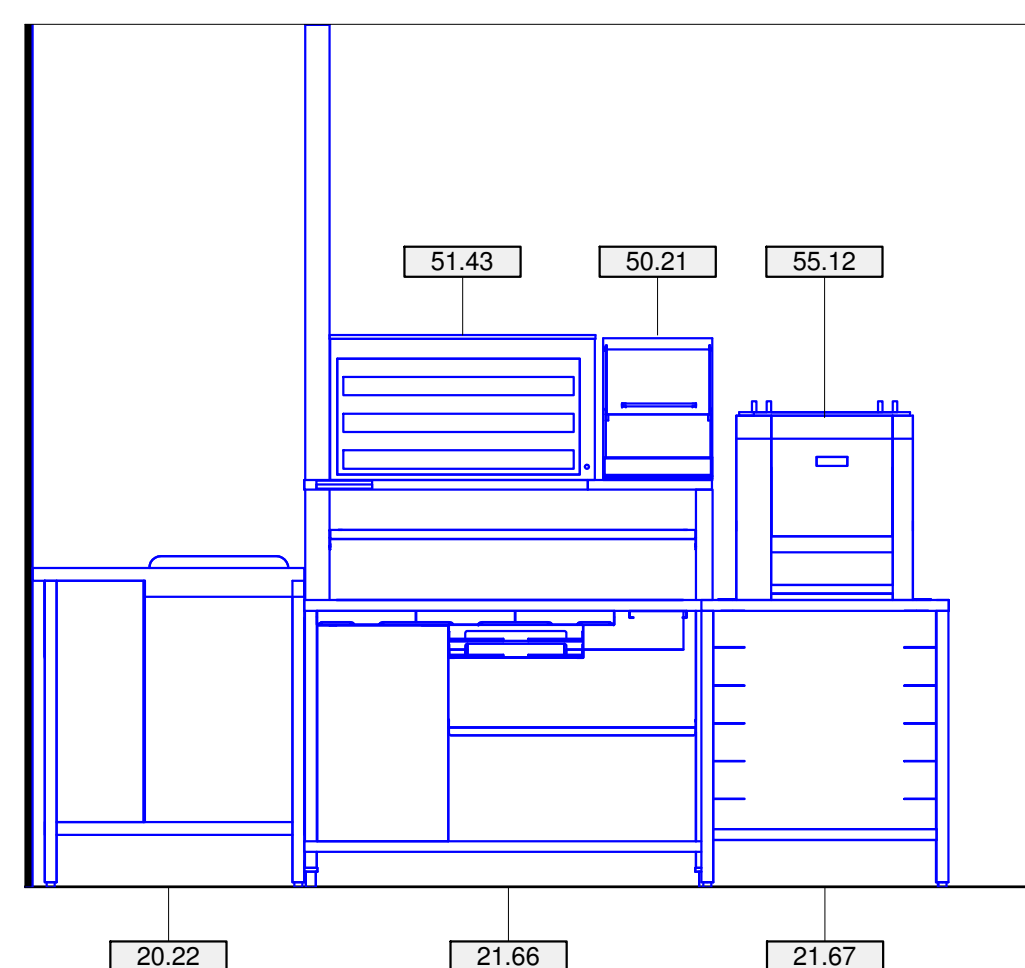
4 SERVICE COUNTER ELEVATION - CREW VIEW
1/2" = 1'-0"



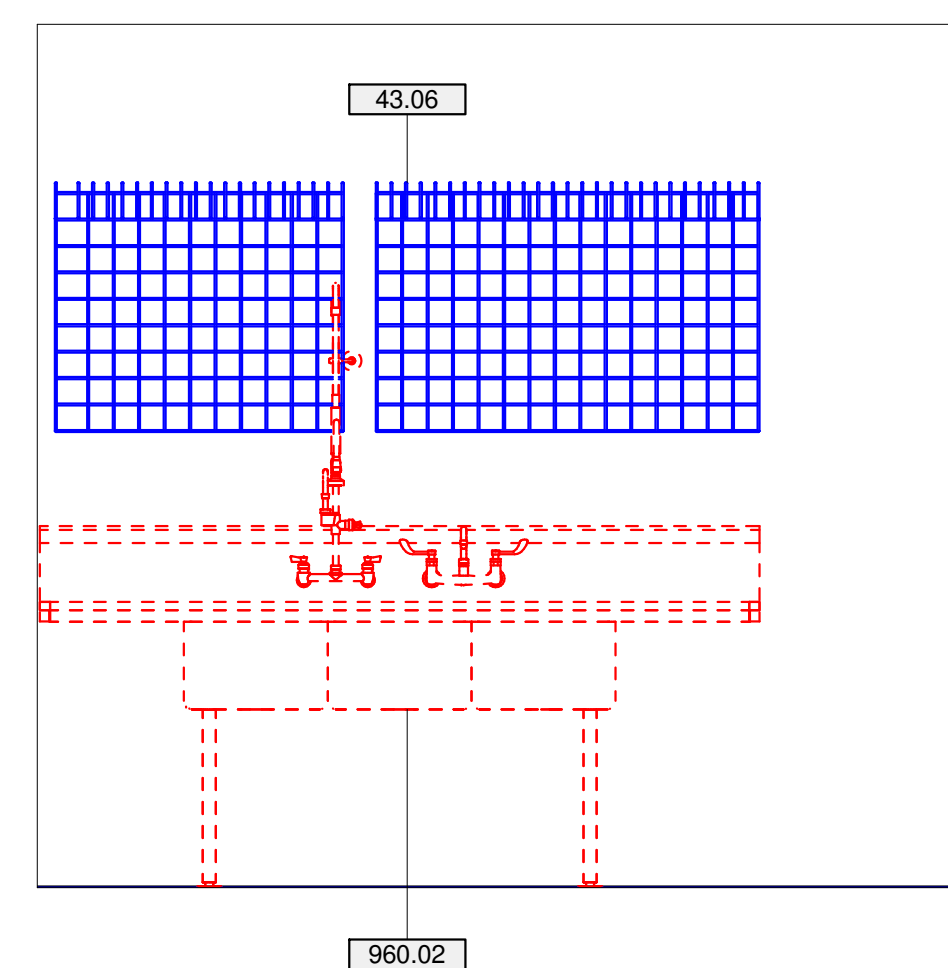
5 SERVICE COUNTER ELEVATION - CUSTOMER VIEW
1/2" = 1'-0"



6 BROILER HOOD ELEVATION
1/2" = 1'-0"



7 MAIN BOARD ELEVATION
1/2" = 1'-0"



8 SINK/BACK ROOM ELEVATION
1/2" = 1'-0"

- EXISTING EQUIPMENT
- DEMOLISHED EQUIPMENT
- RELOCATED EQUIPMENT
- NEW EQUIPMENT
- FUTURE EQUIPMENT

REV	DATE	DESCRIPTION	BY
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RESTAURANT #	-
TITLE	KES ELEVATIONS
OPERATOR	HMS HOST CORPORATION
SITE ADDRESS	6000 N TERMINAL PKWY, CON. F
CITY	ATLANTA
STATE	GA
ZIP CODE	30320-7400
COUNTRY	USA
REGION	N. AMERICA
BUILDING TYPE	AIRPORT
ELECTRICAL SERVICE	208/120V - 60HZ
GAS SERVICE	NG
MARKET MANAGER	MYLES COUYOUMJIAN
FRANKE PROJECT NUMBER	1460674
FRANKE STORE NUMBER	5211966
CREATED BY	Designer
DATE ISSUED	02/08/2023
MODIFIED BY	HP033
DRAWING SCALE	As Noted
UNITS	INCH
DRAWING NUMBER	ATLANTA, GA, CON. F
SHEET NAME	K3.0
REVISION	B



FRANKE FOODSERVICE SYSTEMS AMERICAS, INC.

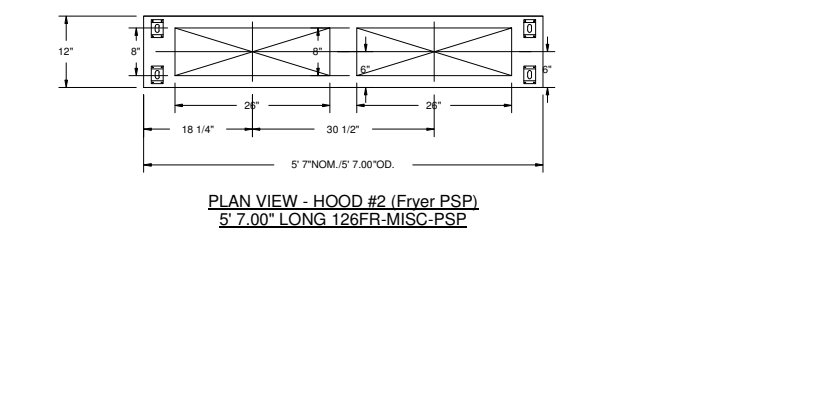
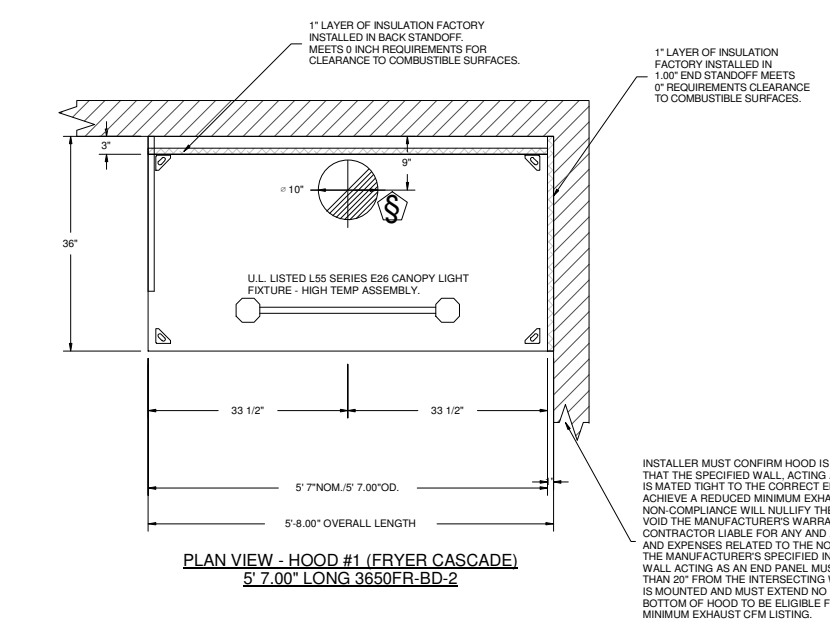
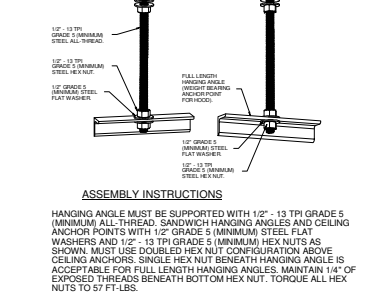
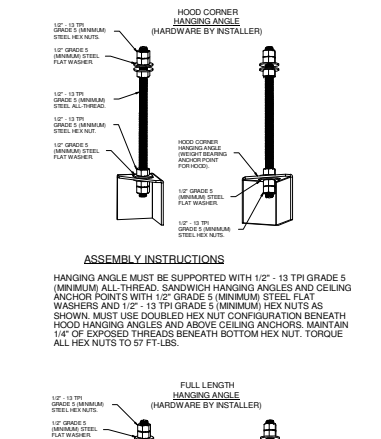
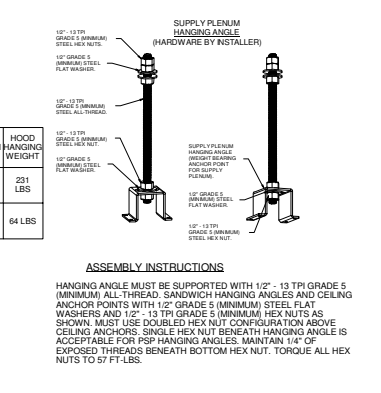
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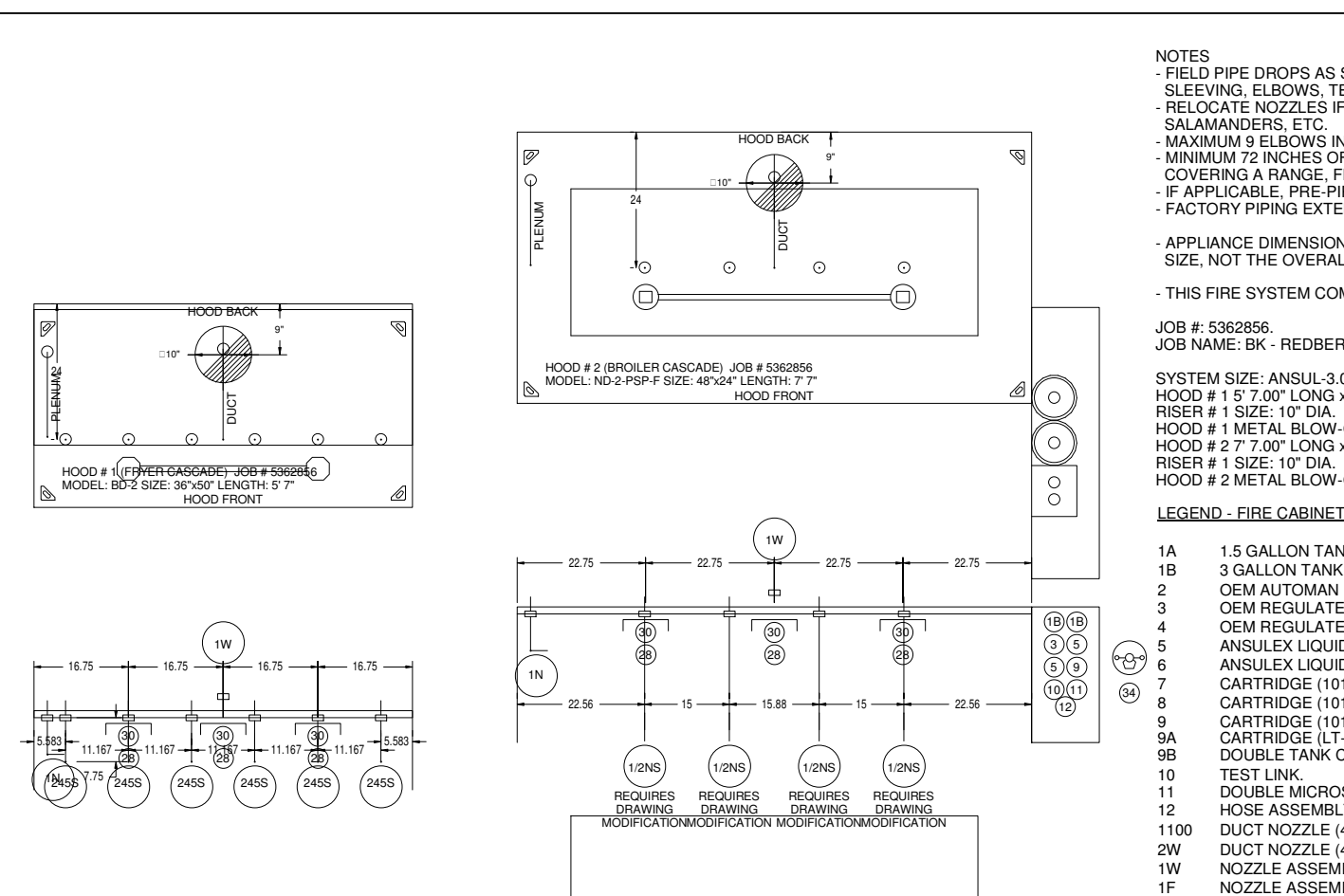
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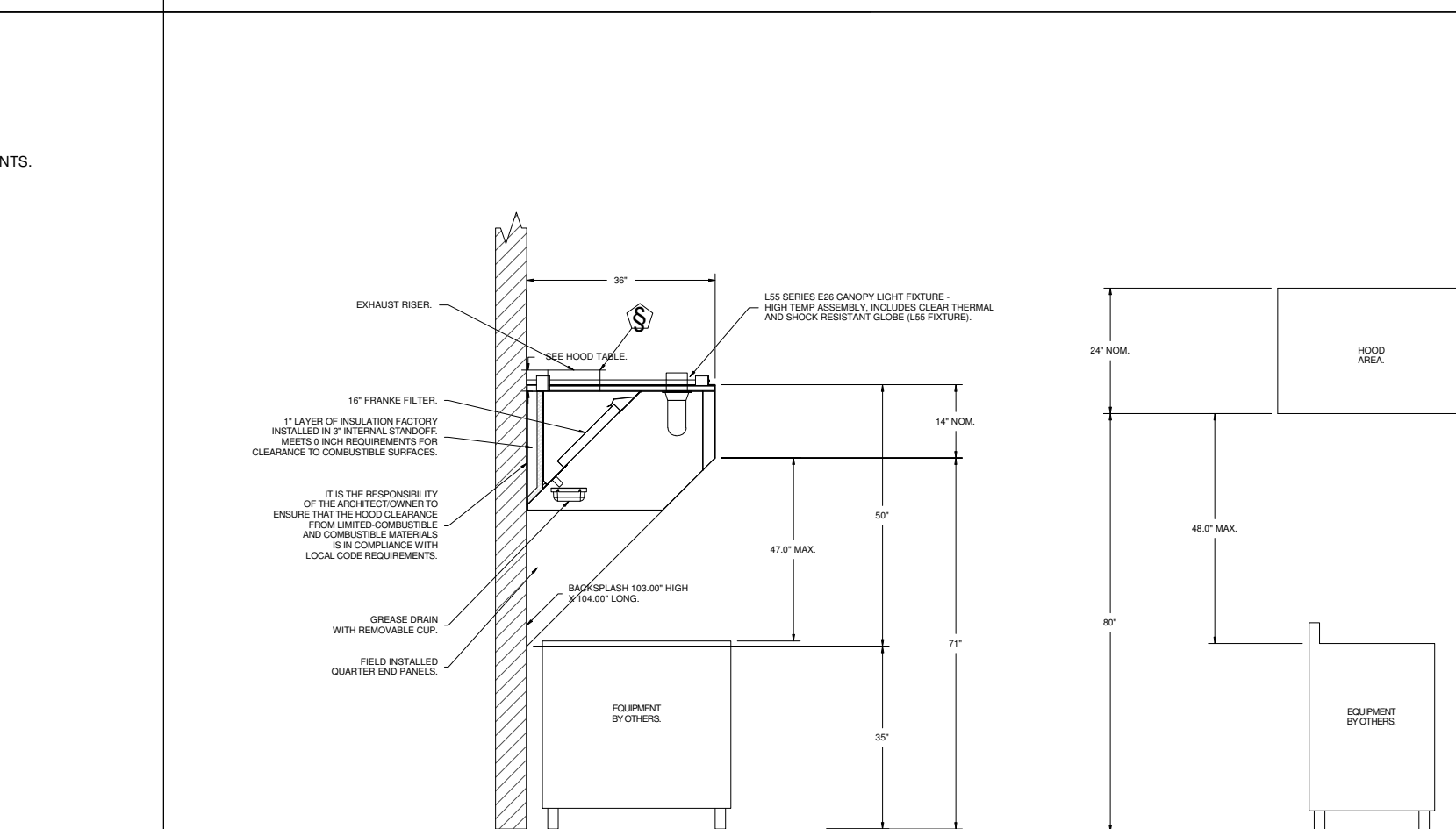
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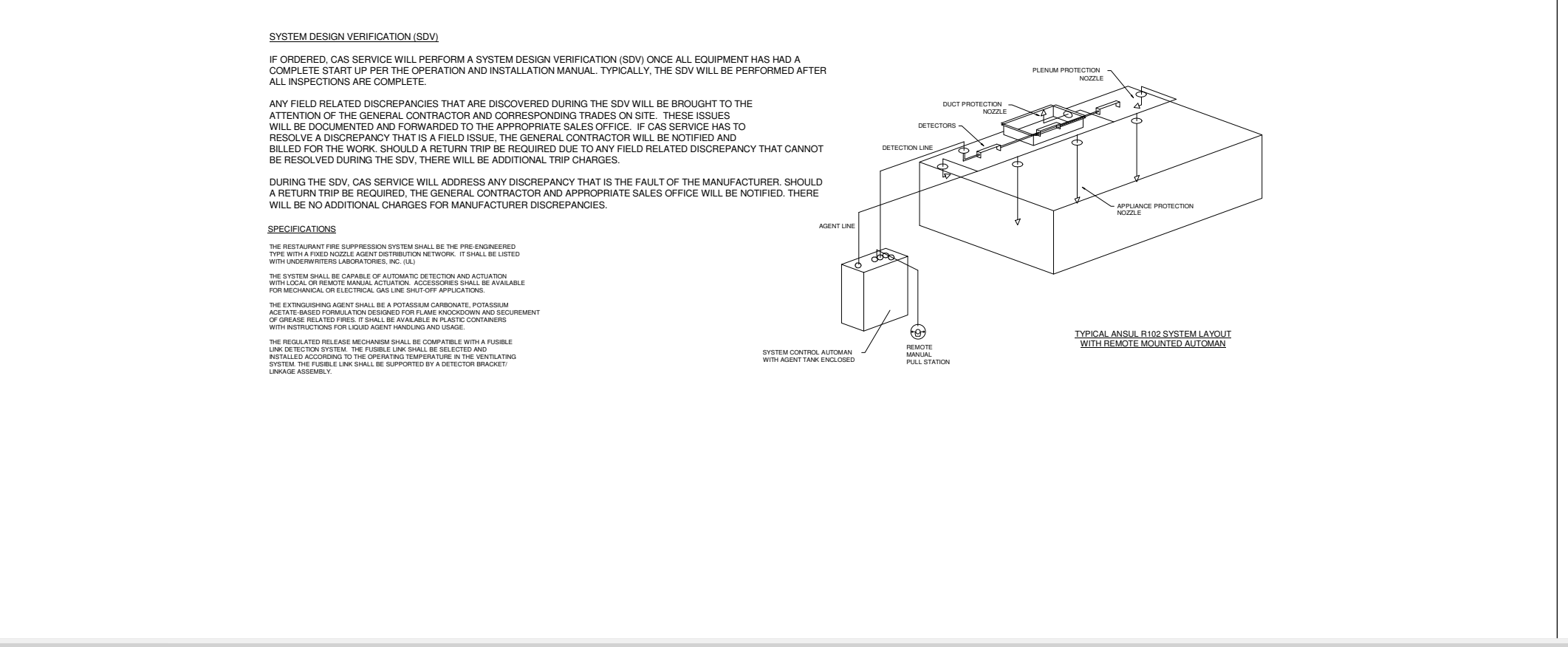
SECTION 23 38 13
SPECIFICATIONS
TAG: Commercial Kitchen Ventilation Hoods, Listed Commercial Kitchen Hoods
PART 1 - GENERAL
1.1 SUMMARY
A. The BCC series is a Type I, low proximity hood for use over 450°F cooking surface temperatures.
The low proximity hood refers to the close location of the hood with respect to the cooking appliances.
B. The hood shall have the size, shape, and performance specified on drawings.
1.2 SUBMITTALS
A. The manufacturer assumes no liability for the use or results of use from this document.
Specifications are to be reviewed by the engineer to confirm the projects requirements meet Federal, State, and Local codes and regulations.
B. As the manufacturer continues product development, it reserves the right to change design and specifications without notice.
C. The manufacturer shall supply complete computer generated submittal drawings, including hood section views) and hood plan views). These drawings must be available to the engineer, architect, and owner for their use in construction, operation, and maintenance.
1.3 QUALITY ASSURANCE
A. This hood is ETL listed to standard UL710, ULCT70, and ULCS-866 when installed in accordance with these installation instructions and National Fire Protection Association Standard NFPA 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.
B. Baffle compliance with NFPA 96 Standard 2.
C. The hood shall be ETL Listed as:
1. Splash resistant with NFPA 96 Standard 2.
2. ETL, Sanitation Listed and built in accordance with NFPA 96.
3. The ETL label shall list temperature ratings and minimum CFM ratings.)
1.4 WARRANTY
A. All units shall be provided with the following standard warranty:
1. This equipment is warranted to be free from defects in materials and workmanship, under normal use and service, for a period of 2 years from date of shipment.
B. The manufacturer shall not be liable for accidental and consequential losses and damages potentially attributable to malfunctioning equipment. Should any part of the equipment prove to be defective in material or workmanship within the 2 year warranty period, upon notification by the manufacturer, each part will be repaired or replaced by manufacturer at no charge. The buyer shall pay all labor costs incurred in connection with such repair or replacement. Equipment shall not be repaired without manufacturer's prior authorization, and all related equipment shall be shipped by the buyer, freight prepaid to a destination determined by the manufacturer.
C. Refer to Manufacturer's Operation, Installation, and Maintenance (OIM) Manual for detailed description of what shall not be covered and contact information for warranty claims.
PART 2 - PRODUCTS
A. Construction shall be dependent on the structural application to minimize distortion and other defects. All seams, joints, and penetrations of the hood enclosure to be the lower outermost perimeter, which directs and contains grease and exhaust gases, shall have a tightest possible continuous exterior weld in accordance with NFPA 96.
B. Duct sizes, CFM, and static pressure requirements shall be as shown



NOTES
FIELD PIPE DROPS AS SHOWN.
SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS.
RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SLEEVING, SALAMANDERS, ETC.
MAXIMUM 90° ELBOWS IN SUPPLY LINE.
MINIMUM 75 FEET OF AGENT LINE FROM TANK TO FIRST NOZZLE COVERING A RANGE FRYER. OR WORK TO REFLECT GENERAL PIPING REQUIREMENTS.
IF APPLICABLE, PREPARED CHAMBERLAIN DROPS ARE SHIPPED LOOSE. FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD.
APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.
- THIS FIRE SYSTEM COMPLIES WITH UL 300 REQUIREMENTS.
JOB # 826286.
JOB NAME: BK - REDBERRY PHOTO - JUNE.
SYSTEM SIZE: ANSUL 3.03 D. TOTAL FF REQUIRED: 18.
HOOD # 1: 7'00" LONG x 36" WIDE x 40" HIGH.
RISER # 1: SIZE: 1" DIA.
HOOD # 2: 7'00" LONG x 48" WIDE x 24" HIGH.
RISER # 2: SIZE: 1" DIA.
HOOD # 2 METAL BLOW-OFF CAPS INCLUDED.
LEGEND - FIRE CABINET ANSUL SYSTEM
1A 1.5 GALLON TANK.
1B 1 GALLON TANK.
2 OEM AUTOMAN RELEASE
3 OEM REGULATED RELEASE
4 OEM REGULATED ACTUATOR
5 ANSULX LIQUID AGENT (3 GALL.)
6 ANSULX LIQUID AGENT (1.5 GALL.)
7 CARTRIDGE (101-30)
8 CARTRIDGE (191-30)
9 CARTRIDGE (1-A-101-30)
9B DOUBLE TANK CARTRIDGE.
10 TEST LINK.
11 DOUBLE MICROSWITCH.
12 NOISE ASSEMBLY.
1100 DUCT NOZZLE (430913).
21F DUCT NOZZLE (418337).
11W NOZZLE ASSEMBLY (419336).
11F NOZZLE ASSEMBLY (419333).
11N NOZZLE ASSEMBLY (419334).
12N NOZZLE ASSEMBLY (419335).
3N NOZZLE ASSEMBLY (419336).
24S NOZZLE ASSEMBLY (419340).
230 NOZZLE ASSEMBLY (419338).
2120 NOZZLE ASSEMBLY (419343).
290 NOZZLE ASSEMBLY (419342).
260 NOZZLE ASSEMBLY (419341).
28 DETECTOR BRACKET.
29 LOW TEMP FUSIBLE LINK.
30 HIGH TEMP FUSIBLE LINK.
MOV MECHANICAL GAS VALVE.
EGV ELECTRICAL GAS VALVE.
34 REMOTE MANUAL PULL STATION.
S SWIVEL ADAPTOR.



NO.	REV.	DATE	DESCRIPTION
1		02/08/2023	CHANGE FRONT COUNTER, ADD SHAKE MACHINE & TABLE
2		09/19/2022	INITIAL ISSUE



NO.	REV.	DATE	DESCRIPTION
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Exclusion of Liability:
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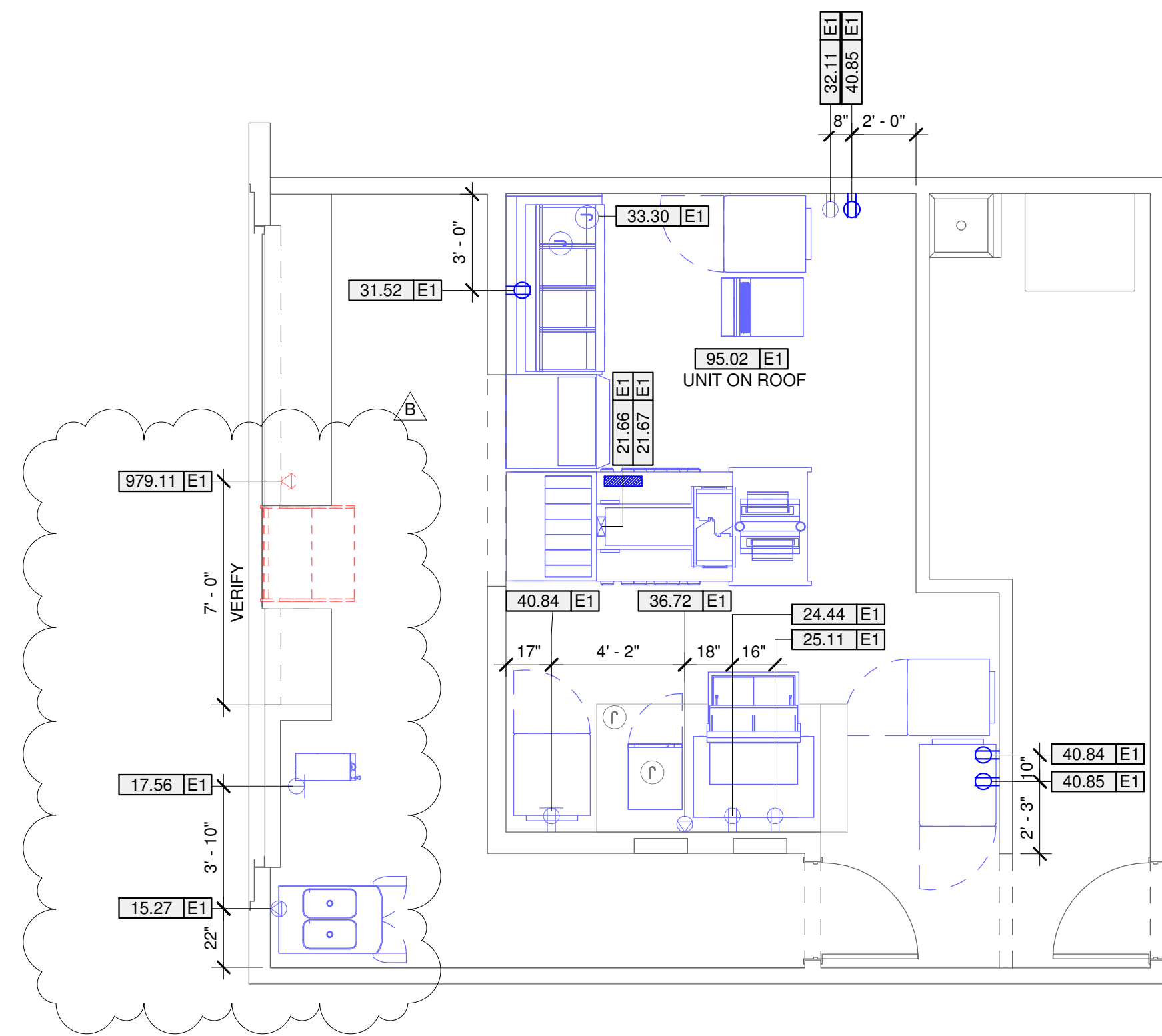
ACCOUNT
BURGER KING
RESTAURANT #
-
TITLE
KES FRYER HOOD DETAILS

OPERATOR
HMS HOST CORPORATION
SITE ADDRESS
**6000 N TERMINAL PKWY,
CON. F
CITY
ATLANTA**
STATE
GA ZIP CODE
30320-7400
COUNTRY
USA REGION
N. AMERICA

BUILDING TYPE
AIRPORT
ELECTRICAL SERVICE
208/120V - 60HZ
GAS SERVICE
NG
MARKET MANAGER
MYLES COUYOUMJIAN
FRANKE PROJECT NUMBER
1460674
FRANKE STORE NUMBER
5211966

CREATED BY
Designer
DATE ISSUED
02/08/2023
MODIFIED BY
HP033
DRAWING SCALE
As Noted
UNITS
INCH
DRAWING NUMBER
ATLANTA, GA, CON. F
SHEET NAME
K4.1
REVISION
B

KES ELECTRICAL SCHEDULE													
ITEM #	TAG #	QTY	DESCRIPTION	VOLTS	PH	CYCLE	HP	BRKR SIZE	AMPS	ELEC CONN TYPE	PLUG TYPE	CONN RI HIGHT	ELECTRICAL REMARKS
15.27	E1	1	HEAT TREAT COMBINATION SHAKE/SUNDAE MACHINE	208 V	3	60 Hz	2 1/2	45.00 A	35.00 A	PLUG & CORD	SEE RMKS	36"	E.C. TO SUPPLY & INSTALL 6FT. CORD & PLUG.
17.56	E1	1	INFUSION TEA COFFEE BREWER	120 V	1	60 Hz	-	20.00 A	14.00 A	PLUG & CORD	NEMA 5-15P	24"	
20.22	E1	1	41" RECESSED SANDWICH HOLD STATION										CONNECTS INTO RECEPTACLE ON PREP MODULE "A" VIA 6' POWER CORD
21.66	E1	1	51" PREP MODULE "A" - (AB)	208 V	3	60 Hz	-	0.00 A	1.08 A	DIRECT WIRED	DIRECT	0"	DOWN THRU SERVICE CHASE, E.C. TO CONNECT TO LOAD CENTER PROVIDED. AS REQ'D FOR 150A-3 WIRE W/106A FEEDER. AMPERAGE LOAD FOR LOAD CENTER IN THIS CABINET TO BE CALCULATED FROM COMBINED LOADS OF EQUIPMENT ATTACHED TO THIS CABINET.
21.67	E1	1	28" BUN TOASTER MODULE "B"										CONNECTS TO LOAD CENTER ON PREP MODULE "A"
24.44	E1	1	BROILER BK FLAMING HEART	120 V	1	60 Hz	-	20.00 A	3.50 A	PLUG & CORD	NEMA 5-20P	24"	
25.11	E1	1	34" MEAT WELL FREEZER	120 V	1	60 Hz	-	20.00 A	7.60 A	PLUG & CORD	NEMA 5-15P	24"	
30.03	E1	1	35" FRY STATION- K585 GEN3.5	208 V	1	60 Hz	-	20.00 A	16.00 A	PLUG & CORD	NEMA L14-20P	0"	CONNECTS INTO RECEPTACLE ON PREP MODULE "A" CORD 8FT
31.52	E1	1	4-BANK FRYER	120 V	1	60 Hz	-	20.00 A	10.00 A	PLUG & CORD	NEMA 5-15P	24"	
32.11	E1	1	FROZEN PRODUCT DISPENSER SINGLE	120 V	1	60 Hz	-	15.00 A	5.50 A	PLUG & CORD	NEMA 5-15P	72"	10' POWER CORD
33.30	E1	1	67" FRYER HOOD										E.C. TO CONNECT TO JB FOR HOOD'S LIGHT
36.72	E1	1	MINI COMBI OVEN- LH	208 V	3	60 Hz	-	30.00 A	17.50 A	PLUG & CORD	SEE RMKS	24"	E.C. TO SUPPLY & INSTALL CORD & PLUG
40.84	E1	2	REACH-IN FREEZER	120 V	1	60 Hz	1/2	20.00 A	7.80 A	PLUG & CORD	NEMA 5-20P	24"	
40.85	E1	2	REACH-IN FREEZER	120 V	1	60 Hz	1/2	20.00 A	7.80 A	PLUG & CORD	NEMA 5-20P	24"	
50.21	E1	2	MICROWAVE	230 V	1	60 Hz	-	20.00 A	20.00 A	DIRECT WIRED	NEMA 6-20P	0"	CONNECTS INTO RECEPTACLE ON MODULE A
51.42	E1	1	MULTI-PRODUCT HOLDING UNIT	208 V	1	60 Hz	-	10.40 A	9.00 A	PLUG & CORD	NEMA 6-15P	0"	CONNECTS INTO FRY STATION
51.43	E1	1	MULTI-PRODUCT HOLDING UNIT	208 V	1	60 Hz	-	20.00 A	13.50 A	PLUG & CORD	NEMA 6-15P	0"	CONNECTS INTO RECEPTACLES ON PREP MODULE A & C
55.12	E1	2	DUAL CONTINUOUS FEED TOASTER	208 V	1	60 Hz	-	20.00 A	15.00 A	PLUG & CORD	NEMA L6-30P	0"	CONNECTS INTO RECEPTACLE ON PREP MODULE "B"
95.02	E1	1	ELECTRIC MAKEUP AIR UNIT W/ PLENUM	208 V	3	60 Hz	2	100.00 A	86.70 A	DIRECT WIRED	DIRECT	0"	
979.11	E1	1	GRAB-N-GO REFRIGERATED DISPLAY CASE	120 V	1	60 Hz	1/3	20.00 A	16.00 A	PLUG & CORD	NEMA 5-20P	18"	VERIFY AND REWORK ALL EXISTING UTILITIES AS REQUIRED
1023.45	E1	1	91" BROILER HOOD										



1 KES Electrical Plan
1/4" = 1'-0"

ELECTRICAL CONTRACTOR NOTES

- E.C. TO PROVIDE AND INSTALL RECEPTACLES, CAPS, AND CORDS AS REQUIRED. CAPS AND CORDS ARE TO BE INSTALLED ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS AND COMPLY WITH ALL APPLICABLE CODES.
- E.C. TO CONNECT ELECTRICAL SERVICE DIRECTLY TO EQUIPMENT ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS. ELECTRICAL CONNECTIONS SHALL COMPLY WITH ALL APPLICABLE CODES.
- E.C. TO RE-CONNECT ELECTRICAL CIRCUITS ON ALL PRE-WIRED EQUIPMENT DISASSEMBLED FOR SHIPMENT.
- WHERE EQUIPMENT IS NOT PRE-WIRED, E.C. TO CONNECT THE ELECTRICAL SERVICE AND PROVIDE INTER-WIRING AS REQUIRED.
- WHERE RECEPTACLES PROVIDED WITH THE EQUIPMENT, E.C. TO EXTEND ELECTRICAL SERVICE AS REQUIRED TO PROVIDED RECEPTACLES.
- FRANKE KITCHEN DRAWINGS ONLY INCLUDE RECEPTACLES REQUIRED FOR SPECIFIC KITCHEN EQUIPMENT. REFER TO BUILDING FLOOR PLANS FOR THE LOCATIONS OF UTILITY AND GENERAL PURPOSE RECEPTACLES.
- E.C. TO VERIFY UTILITY REQUIREMENTS FOR ITEMS NOT PROVIDED BY FRANKE.
- NOTIFY FRANKE PROJECT MANAGER IMMEDIATELY IN WRITING IF THESE DRAWINGS ARE IN CONFLICT WITH ANY LOCAL, STATE OR NATIONAL CODES.

WALK-IN COOLER/FREEZER NOTES

- E.C. TO PROVIDE AND INSTALL A HEATING ELEMENT ON THE COOLER AND FREEZER CONDENSATE DRAIN LINE.
- E.C. TO CONNECT THE PRIMARY ELECTRICAL SERVICE TO THE CONDENSING UNITS, AND INTER-WIRE SERVICE TO THE EVAPORATOR COIL(S), CONTROLS, LIGHT FIXTURES AND DOOR PERIMETER HEATERS.

ABBREVIATIONS

- AFC ABOVE FINISHED CEILING
- AFF ABOVE FINISHED FLOOR
- AFR ABOVE FINISHED ROOF
- BFC BELOW FINISHED CEILING
- WIB WALK-IN BOX (COOLER/FREEZER)

SYMBOL LEGEND

- SINGLE RECEPTACLE
- DUPLEX RECEPTACLE
- SPECIAL RECEPTACLE
- JUNCTION BOX
- CIRCUIT BREAKER PANELS
- COLD WATER
- HOT WATER
- HOT & COLD WATER
- HOT & COLD POTABLE WATER/ DIRECT WASTE DRAIN COMBO
- GAS
- XXX.XX EQUIPMENT TAG
- XXX.XX E1 ELECTRICAL ROUGH-IN TAG
- XXX.XX P1 PLUMBING ROUGH-IN TAG
- XXX.XX M1 MECHANICAL ROUGH IN TAG
- WASTE DRAINS (FLOOR SINK)
- DIRECT WASTE DRAIN (HUB)
- WASTE DRAINS (INDIRECT & DIRECT)
- EXHAUST DUCT (BOILER OR FRY HOOD)
- SERVICE CHASE

- EXISTING EQUIPMENT
- DEMOLISHED EQUIPMENT
- RELOCATED EQUIPMENT
- NEW EQUIPMENT
- FUTURE EQUIPMENT

REV	DATE	DESCRIPTION
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ACCOUNT
BURGER KING

RESTAURANT #
-

TITLE
KES ELECTRICAL PLAN

OPERATOR
HMS HOST CORPORATION

SITE ADDRESS
6000 N TERMINAL PKWY,
CON. F
CITY
ATLANTA
STATE GA ZIP CODE 30320-7400

COUNTRY USA REGION N. AMERICA

BUILDING TYPE
AIRPORT

ELECTRICAL SERVICE
208/120V - 60HZ

GAS SERVICE
NG

MARKET MANAGER
MYLES COUYOUMJIAN

FRANKE PROJECT NUMBER
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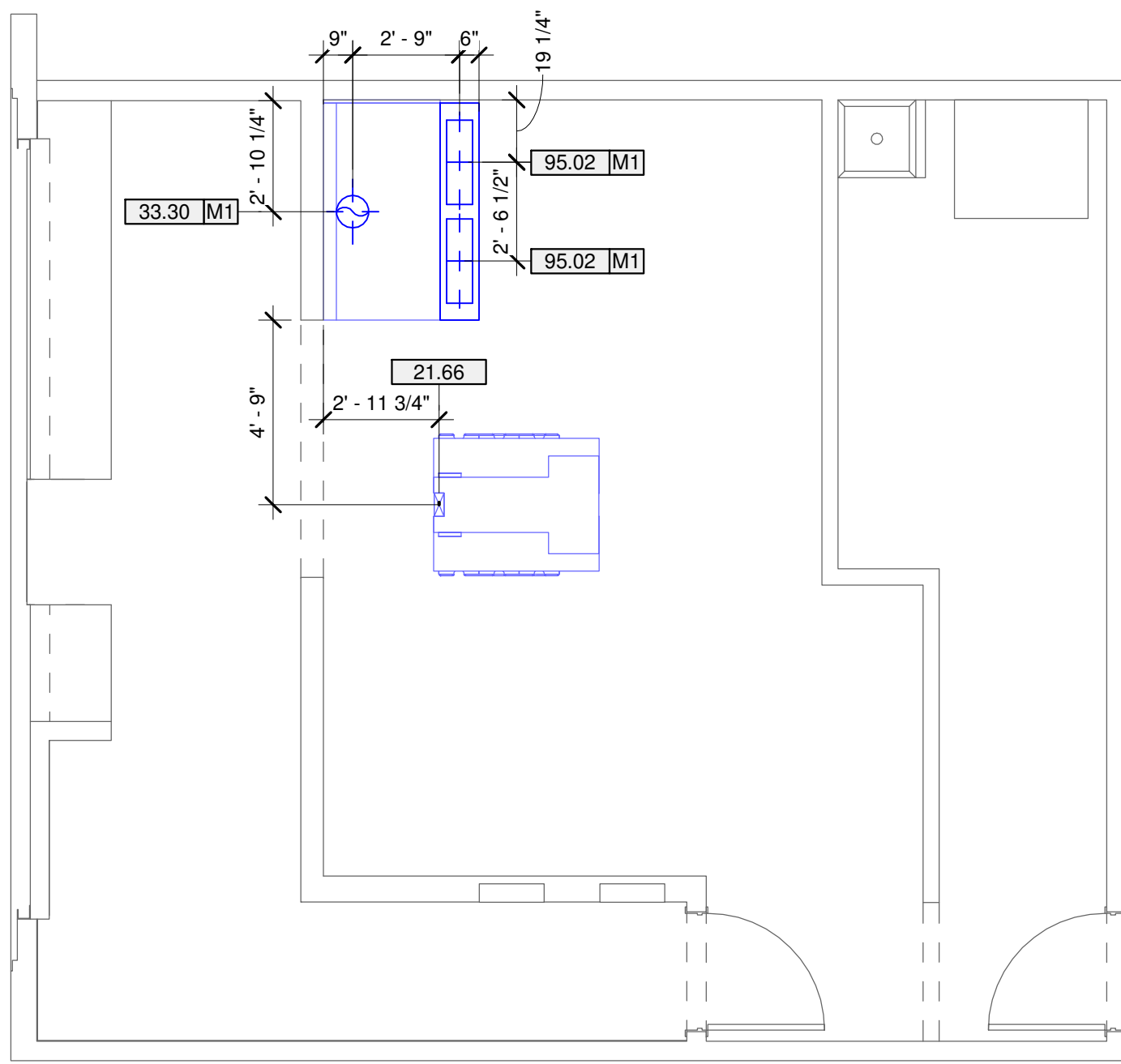
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INCH

DRAWING NUMBER
ATLANTA, GA, CON. F

SHEET NAME
KE1.0

REVISION
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KES MECHANICAL SCHEDULE											
ITEM #	TAG #	QTY.	DESCRIPTION	HOOD LENGTH	FILTER AREA	FILTER QUANTITY/SIZE	EXHAUST ACTUAL	DUCT SIZE	DUCT VELOCITY	STATIC PRESSURE	MECHANICAL REMARKS
33.30	M1	1	67" FRYER HOOD	67"	6.67 SF	(4)16X16-BK	885 CFM	10"	1623 FPM	0.49 in-wg	FAN SPECS: 885 CFM @ 0.50"SP G.C. TO DETERMINE PLACEMENT OF HOOD & ROOF UNIT. SUGGESTED DUCT SIZE IS STRAIGHT 14" X 14"
95.02	M1	1	ELECTRIC MAKEUP AIR UNIT W/ PLENUM	162"			1892 CFM	14"			
1023.45	M1	1	91" BROILER HOOD	-	0.00 SF	-	0 CFM	0"	0 FPM	0.00 in-wg	



1 KES Mechanical Plan
1/4" = 1'-0"

MECHANICAL CONTRACTOR NOTES

- ALL WORK SHALL BE PERFORMED BY A QUALIFIED LICENSED MECHANICAL CONTRACTOR IN ACCORDANCE WITH ALL COUNTRY, STATE AND LOCAL CODES.
- ALL WORK SHALL BE COMPLETED IN A NEAT, SAFE, AND WORKMAN-LIKE MANNER.
- HVACR CONTRACTOR SHALL PROVIDE AND INSTALL EXHAUST FANS AND ROOF CURBS UNLESS OTHERWISE STATED IN THE EQUIPMENT SCHEDULE OF THESE DRAWINGS.
- HVACR CONTRACTOR SHALL INSTALL CEILING SUSPENDED EXHAUST HOODS
- HVACR CONTRACTOR SHALL INSTALL EXHAUST AND INDUCTION AIR DUCT WORK PROVIDED WITH THE EXHAUST HOOD(S). NOTE: THE EXHAUST DUCTS PROVIDED WITH THE HOODS ARE DESIGNED FOR INSTALLATION IN SINGLE STORY, STANDARD BK STRUCTURES. IN OTHER APPLICATIONS, HVACR CONTRACTOR SHALL PROVIDE AND INSTALL SUPPLEMENTAL DUCT WORK AS REQUIRED. THE PROVIDED SUPPLEMENTAL DUCT WORK SHALL MEET ALL APPLICABLE CODES.
- ALL EXHAUST, MAKE-UP AND INDUCTION AIR QUANTITIES AND SPECIFICATIONS ARE AT THE DUCT COLLAR UNLESS SPECIFIED OTHERWISE.
- THE FIRE SUPPRESSION SYSTEM IS TO BE INSTALLED BY AN INSTALLER CERTIFIED AND LICENSED BY THE SYSTEM MANUFACTURER. ALL SYSTEM COMPONENTS NOT INCLUDED WITH THE EXHAUST HOODS ARE TO BE PROVIDED AND INSTALLED BY THE SYSTEM INSTALLER.
- HVACR CONTRACTOR TO INSTALL PRE-CHARGED REFRIGERATION LINES PROVIDED BY FRANKE FOR THE WALK-IN COOLER/FREEZER. HVACR CONTRACTOR SHALL START UP AND ADJUST THE WALK-IN COOLER/FREEZER REFRIGERATION SYSTEM(S) AND ANY OTHER REFRIGERATION SYSTEMS WITH REMOTE CONDENSING UNITS(S)
- FRANKE KITCHEN DRAWINGS INCLUDE ONLY THOSE REQUIREMENTS FOR THE SPECIFIC EQUIPMENT PROVIDED BY FRANKE. REFER TO OTHER BUILDING PLANS FOR LOCATIONS OF OTHER HVACR SERVICES.
- HVACR CONTRACTOR SHALL VERIFY THE REQUIREMENTS FOR ITEMS NOT PROVIDED BY FRANKE.
- NOTIFY FRANKE PROJECT MANAGER IMMEDIATELY IN WRITING IF THESE DRAWINGS ARE IN CONFLICT WITH ANY LOCAL, STATE OR NATIONAL CODES
- THE MAXIMUM STRAIGHT DUCT RUN FOR THE FANS SPECIFIED IS 60'-0" FROM THE TOP OF THE HOOD TO THE BOTTOM OF THE FAN (OR TOP OF THE ROOF CURB). BEFORE IT IS NECESSARY TO CHANGE FAN REQUIREMENTS. IF THERE ARE ELBOWS IN THE DUCT RUN, ADD 2' SP FOR EVERY ELBOW (THIS MAY CHANGE THE REQUIREMENTS FOR THE FAN AS WELL). HVACR CONTRACTOR IS RESPONSIBLE FOR DETERMINING HVACR REQUIREMENTS AND SIZES.

ABBREVIATIONS

- CFM CUBIC FEET PER MINUTE
- FPM FEET PER MINUTE

SYMBOL LEGEND

	SINGLE RECEPTACLE	XXX.XX	EQUIPMENT TAG
	DUPLEX RECEPTACLE	XXX.XX [E]	ELECTRICAL ROUGH-IN TAG
	SPECIAL RECEPTACLE	XXX.XX [P]	PLUMBING ROUGH-IN TAG
	JUNCTION BOX	XXX.XX [M]	MECHANICAL ROUGH IN TAG
	CIRCUIT BREAKER PANELS		WASTE DRAINS (FLOOR SINK)
	COLD WATER		DIRECT WASTE DRAIN (HUB)
	HOT WATER		WASTE DRAINS (INDIRECT & DIRECT)
	HOT & COLD WATER		EXHAUST DUCT (BOILER OR FRY HOOD)
	HOT & COLD POTABLE WATER/ DIRECT WASTE DRAIN COMBO		SERVICE CHASE
	GAS		

	EXISTING EQUIPMENT
	DEMOLISHED EQUIPMENT
	RELOCATED EQUIPMENT
	NEW EQUIPMENT
	FUTURE EQUIPMENT

REV	DATE	DESCRIPTION
B	02/08/2023	CHANGE FRONT COUNTER, ADD SHAKE MACHINE & TABLE
A	09/19/2022	INITIAL ISSUE
		HP033
		BY

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BURGER KING

RESTAURANT #
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TITLE
KES MECHANICAL PLAN

OPERATOR
HMS HOST CORPORATION

SITE ADDRESS
6000 N TERMINAL PKWY,
CON. F

CITY
ATLANTA

STATE
GA

ZIP CODE
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COUNTRY
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BUILDING TYPE
AIRPORT

ELECTRICAL SERVICE
208/120V - 60HTZ

GAS SERVICE
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MARKET MANAGER
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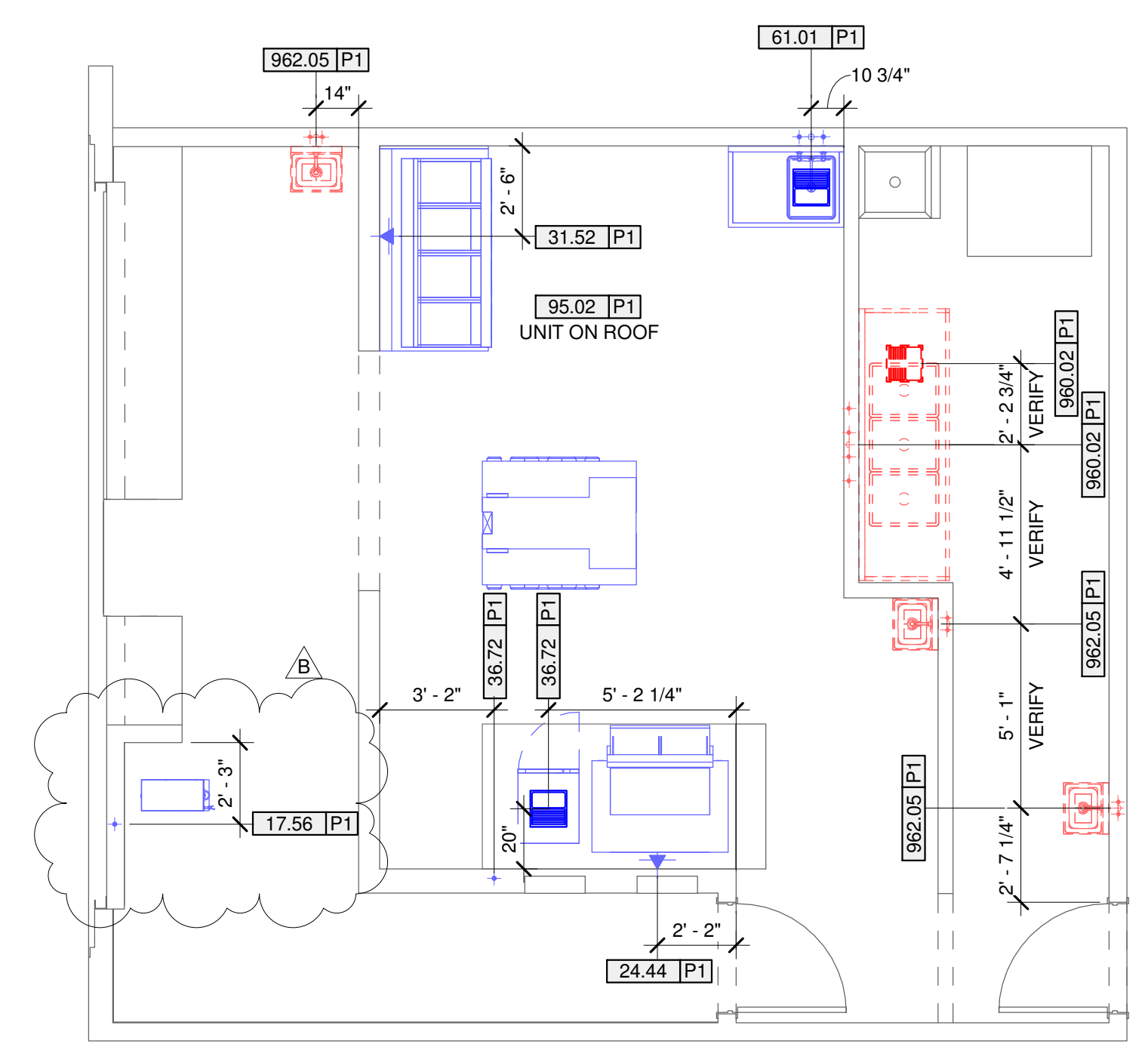
SHEET NAME
KM1.0

REVISION
B

KES PLUMBING WASTE SCHEDULE									
ITEM #	TAG #	QTY.	DESCRIPTION	DIRECT WASTE SIZE	DIRECT WASTE RI HGHT	INDIRECT WASTE SIZE	INDIRECT WASTE HGHT	WASTE CONNECTION TYPE	WASTE REMARKS
36.72	P1	1	MINI COMBI OVEN- LH			2"	0"	INDIRECT	P.C. TO EXTEND DRAIN LINE TO FLOOR DRAIN. DRAIN LINE MUST BE VENTED
61.01	P1	1	ONE COMPARTMENT SINK W/ LH DRAINBOARD			2"	0"	INDIRECT	VERIFY REQ/MS W/LOCAL CODES
95.02	P1	1	ELECTRIC MAKEUP AIR UNIT W/ PLENUM			1"	0"	INDIRECT	CONNECT TO ROOF DRAIN AS REQ'D BY LOCAL CODE
960.02	P1	1	3 COMPARTMENT SINK			2"	0"	INDIRECT	VERIFY AND REWORK ALL EXISTING UTILITIES AS REQUIRED
962.05	P1	3	HANDS-FREE WASH STATION SINK	1 7/8"	12"			DIRECT	VERIFY AND REWORK ALL EXISTING UTILITIES AS REQUIRED

KES PLUMBING GAS SCHEDULE										
ITEM #	TAG #	QTY.	DESCRIPTION	GAS INPUT	GAS SIZE	GAS TYPE	CO2 SIZE	CO2 RI HGHT	CO2 CONN TYPE	GAS REMARKS
24.44	P1	1	BROILER BK FLAMING HEART	96000.0 Btu/h	3/4"	NG				P.C. TO CONNECT TO GAS PIPING ON HOOD'S CHASE AND TO BROILER, AS REQ'D
31.52	P1	1	4-BANK FRYER	300000.0 Btu/h	1"	NG				P.C. TO CONNECT TO GAS PIPING ON HOOD TOP AND TO FRYERS AS REQ'D.

KES PLUMBING POTABLE WATER SCHEDULE												
ITEM #	Tag #	QTY.	DESCRIPTION	CW SIZE	CW RI HGHT	HW SIZE	HW RI HGHT	FW TYPE	FW SIZE	FW RI HGHT	POT. WATER CONN TYPE	POT. WATER REMARKS
17.56	P1	1	INFUSION TEA COFFEE BREWER					FILTERED	1/4"	48"	MALE BARB	P.C. TO RUN WATER THRU WATER FILTER
36.72	P1	1	MINI COMBI OVEN- LH					FILTERED	3/4"	12"	GHT	P.C. TO RUN WATER LINES THRU WATER FILTER.
61.01	P1	1	ONE COMPARTMENT SINK W/ LH DRAINBOARD	1/2"	12"	1/2"	12"				VIA SHUT OFF VALVE ON WALL	VERIFY REQ/MS W/LOCAL CODES
960.02	P1	1	3 COMPARTMENT SINK	1/2"	12"	1/2"	12"				VIA SHUT OFF VALVE ON WALL	VERIFY AND REWORK ALL EXISTING UTILITIES AS REQUIRED
962.05	P1	3	HANDS-FREE WASH STATION SINK	1/2"	12"	1/2"	12"				VIA SHUT OFF VALVE ON WALL	VERIFY AND REWORK ALL EXISTING UTILITIES AS REQUIRED



PLUMBING CONTRACTOR NOTES

- P.C. SHALL PROVIDE AND INSTALL SHUT-OFF VALVES ON ALL POTABLE WATER AND GAS SUPPLY LINES AT EACH PIECE OF EQUIPMENT WHERE REQUIRED BY CODES. VALVES AND INSTALLATION SHALL MEET ALL APPLICABLE CODES.
- P.C. SHALL CONNECT POTABLE WATER AND GAS SERVICE DIRECTLY TO THE EQUIPMENT ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS. CONNECTIONS SHALL MEET ALL APPLICABLE CODES.
- P.C. TO CONNECT EQUIPMENT TO THE BUILDING WASTE DRAINAGE SYSTEM ACCORDING TO THE MANUFACTURER'S INSTRUCTION. CONNECTIONS SHALL MEET ALL APPLICABLE CODES.
- P.C. TO RECONNECT PLUMBING AND GAS PIPING ON PRE-PLUMBED EQUIPMENT DISASSEMBLED FOR SHIPMENT.
- WHERE EQUIPMENT IS NOT PRE-PLUMBED, P.C. SHALL CONNECT THE PLUMBING AND GAS SERVICE AND PROVIDE INTER-PIPING AS REQUIRED.
- P.C. TO INSTALL FAUCETS, DRAIN ASSEMBLIES AND ACCESSORIES PROVIDED WITH EQUIPMENT.
- WHERE A SERVICE CHASE IS PROVIDED WITH THE EQUIPMENT, THE P.C. SHALL INSTALL THE PLUMBING AND/OR GAS SERVICE THROUGH THE SERVICE CHASE TO THE CONNECTION POINT(S) ON THE EQUIPMENT AS REQUIRED. ALL CONNECTIONS AND PIPING SHALL MEET ALL APPLICABLE CODES.
- P.C. SHALL PROVIDE AND INSTALL CONDENSATE DRAIN LINES FROM THE WALK-IN COOLER AND FREEZER EVAPORATOR COILS.
- P.C. SHALL PROVIDE AND INSTALL BACK-FLOW PREVENTION DEVICES WHEN REQUIRED BY THE AUTHORITY HAVING JURISDICTION.
- P.C. SHALL PROVIDE AND INSTALL AUTOMATIC GAS SHUT-OFF VALVES WHEN REQUIRED BY THE AUTHORITY HAVING JURISDICTION.
- FRANKE KITCHEN DRAWINGS INCLUDE ONLY THOSE REQUIREMENTS FOR SPECIFIC KITCHEN EQUIPMENT. REFER TO BUILDING FLOOR PLANS FOR OTHER PLUMBING REQUIREMENTS AND LOCATIONS.
- NOTIFY FRANKE PROJECT MANAGER IMMEDIATELY IN WRITING IF THESE DRAWINGS ARE IN CONFLICT WITH ANY LOCAL, STATE OR NATIONAL CODES.

ABBREVIATIONS	
AFF	ABOVE FINISHED FLOOR
FPM	FEMALE PIPE THREAD

SYMBOL LEGEND

	SINGLE RECEPTACLE	XXX.XX	EQUIPMENT TAG
	DUPLEX RECEPTACLE	XXX.XX [E]	ELECTRICAL ROUGH-IN TAG
	SPECIAL RECEPTACLE	XXX.XX [P]	PLUMBING ROUGH-IN TAG
	JUNCTION BOX	XXX.XX [M]	MECHANICAL ROUGH IN TAG
	CIRCUIT BREAKER PANELS		
	COLD WATER		
	HOT WATER		
	HOT & COLD WATER		
	HOT & COLD POTABLE WATER/ DIRECT WASTE DRAIN COMBO		
	GAS		
	WASTE DRAINS (FLOOR SINK)		
	DIRECT WASTE DRAIN (HUB)		
	WASTE DRAINS (INDIRECT & DIRECT)		
	EXHAUST DUCT (BOILER OR FRY HOOD)		
	SERVICE CHASE		

	EXISTING EQUIPMENT
	DEMOLISHED EQUIPMENT
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1 KES Plumbing Plan
1/4" = 1'-0"

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