

1. ALL NEW EXHAUST HOODS SHALL BE CONSTRUCTED TO MEET UL NSF AND NFPA-98. ALL NEW HOODS SHALL BEAR UL CLASSIFIED LABEL WITHOUT DAMPERS IN EXHAUST VENT COLLARS. HOODS SHALL BE DESIGNED TO MEET OR EXCEED 30 INCH AT COOKING SURFACE AND HAVE A MINIMUM 7" OVERHANG. OVERHANG MAY EXTEND FARTHER BASED ON LOCAL CODES. (OVERHANG IS BASED UPON EXTREME EDGE(S) OF COOKING EQUIPMENT).
2. THE HOOD AND EXHAUST DUCT SYSTEM SHALL BE PROTECTED WITH AN AUTOMATIC FIRE EXTINGUISHING SYSTEM. THIS SYSTEM SHALL MEET UL 300 STANDARD. B.O.
3. SHUT-OFF VALVES, REQUIRED AS PART OF THE FIRE SUPPRESSION SYSTEM FOR GAS AND/OR ELECTRIC COOKING EQUIPMENT UNDER OR ADJACENT TO HOODS, SHALL BE PROVIDED BY THE GENERAL CONTRACTOR AS REQUIRED BY LOCAL GOVERNING AUTHORITY. SHUT-OFF VALVES SHALL BE INSTALLED BY PLUMBER AND/OR ELECTRICIAN ACCORDING TO LOCAL AND/OR NATIONAL CODES.
4. ALL COOKING EQUIPMENT LOCATED UNDER EXHAUST HOODS SHALL BE MOUNTED ON CASTERS WITH FLEXIBLE UTILITY DISCONNECTS OR 6" HIGH STAINLESS STEEL LEGS. WHERE APPLICABLE, FIXED EQUIPMENT SHALL BE SEALED TO WALLS WITH CLEAR SILICONE.
5. ALL CUTTING BOARDS AND WORK SURFACES SHALL BE OF NON-WOOD CONSTRUCTION.
6. ALL CHEMICAL INJECTION SYSTEMS SHALL BE INSTALLED DOWNSTREAM FROM A VACUUM BREAKER OR AIR GAP TO PREVENT POSSIBLE BACK SPILLAGE OF THE CHEMICALS INTO THE POTABLE WATER SYSTEM.
7. VACUUM BREAKERS WHEN USED, TO BE A MINIMUM OF 6" ABOVE THE FLOOD LEVEL. RM WITH NO SHUT-OFF DEVICES BEYOND THE DISCHARGE OF THE VACUUM BREAKER.
8. ALL REFRIGERATION SHALL MEET NSF-97 STANDARDS. EACH UNIT SHALL BE EQUIPPED WITH A THERMOMETER THAT IS EASILY READABLE AND GOOD WORKING ORDER. THE THERMOMETER SHALL BE ACCURATE WITHIN +/- .25.
9. COUNTER TOP EQUIPMENT NOT READILY MOVABLE, WEIGHING IN EXCESS OF 60 POUNDS, SHALL BE EQUIPPED WITH 4" HIGH LEGS.
10. HANDWASHING FACILITIES ARE REQUIRED FOR FOOD PREPARATION, SERVING, COOKING AND/OR UTENSIL WASHING AREAS. HANDSINKS WILL BE SHOWN ON THE KITCHEN EQUIPMENT PLAN (SHEET K1.0).
11. THE USE OF SEALANTS MUST BE LISTED AS APPROVED BY THE NATIONAL SANITATION FOUNDATION (NSF) UNDER STANDARD C-2.
12. SEALANTS MAY ONLY BE USED IN STRUCTURALLY SOUND JOINTS AND SEAMS. SEALANTS MAY NOT BE UTILIZED IN FOOD AND SPLASH CONTACT SURFACES. SEALANTS MAY NOT BE USED TO FILL OPEN SPACES OR VOIDS WHICH RESULT DUE TO IMPROPER FABRICATION. ANY OPENING IN EXCESS OF 1/4" IS CONSIDERED TO BE EXCESSIVE AND MUST BE CLOSED USING PROPER WELD JOINT.
13. OPENINGS AROUND SERVICE AND UTILITY LINES SHOULD BE CLOSED AS FAR AS POSSIBLE WITH COLLARS, GROMMETS AND FLEXIBLE FORTH GASKETS. SEALANTS MAY NOT BE USED TO SEAL SERVICE AND UTILITY LINES TO WALLS OR ADJACENT PIECES OF EQUIPMENT.
14. ALL OPENINGS IN CONSTRUCTION WILL BE SEALED TO WITHIN 1/32 OF AN INCH.
15. EQUIPMENT BACKSPASHES SHALL BE SEALED TO WALLS WITH CLEAR SILICONE. WHERE APPLICABLE.
16. PROVIDE CONTINUOUS SILICONE SEALANT AT ALL WALL / CEILING, WALL / HOOD, WALL / BASE TILE AND COOLER / CEILING JUNCTURES. INCLUDE ALL CONSTRUCTION JOINTS THROUGHOUT PREMISES.

**2 GENERAL NOTES**


- SCALE: NONE
- 1 TO-GO POS.
  - 2 BEER TAP.
  - 3 STAINLESS DRAIN PAN & COUNTER TOP - SEE 6/A6.1 FOR CROSS SECTION.
  - 4 ICE BUCKET STORAGE LOCATION. GC TO PROVIDE (3) WALL HOOKS.
  - 5 PROVIDE 30" PASS THRU COUNTER NOTCH FOR FRY DUMP STATION
  - 6 7x3"x2GA. GALV. ALUM. CORNER STRIP BY K.E.C.
  - 7 CASHLINK
  - 8 GREASE BIN - B.O.
  - 9 DIAMOND PLATE DOOR PANEL & WAINSCOT
  - 10 BALLOON COMPRESSOR ON S/S SHELF ABOVE MOP BASIN
  - 11 (S) ZIISK CHARGING STATIONS BELOW

**3 KEYNOTES**

SCALE: NONE

**4 NOT USED**

SCALE: 1/2" = 1'-0"




**RED ROBIN GOURMET BURGERS & BREWS**  
FRANKLIN, TN

**KITCHEN EQUIPMENT PLAN**

MIRRORED PROTOTYPE 2015.1 MID-SIZE - 09/21/15

**DP3 ARCHITECTS**  
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Drawn By CJW	Checked By ADP
Scale AS NOTED	Date 4/4/2016
JOB No. <b>15301</b>	
Sheet No. <b>K1.0</b>	

**1 KITCHEN EQUIPMENT PLAN**

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