

#### **Change Order Request**

**Project:** 1923025-02 **COR #** 266.00

La Crosse Center Expansion & Renovation

400 La Crosse Street La Crosse, WI 54601 Date: 10/12/2021

To: Owner City of La Crosse

400 La Crosse Street La Crosse, WI 54601 From: Kraus-Anderson Construction Company

151 East Wilson Street, Suite 100

Madison, WI 53703

PCO # 388 - PR 21 Faucets

Item#	Description	Vendor	Amount
1	PR 21 Faucets: Add of 3 hand sinks.	Stafford-Smith, Inc.	\$1,370.15
		Total For Change Order	\$1,370.15

Approved By:	City of La Crosse	Signed:	Date:
		DocuSigned by: Peter Linsmeier	10 /12 /2021   2 27 24 2
Submitted By:	Kraus-Anderson Construction Company	Signed:	10/12/2021   3:27 PM CI

Accepted By: | 1 & S Group, Inc. | Signed | Signed | Date: \_\_\_\_\_ | Date: \_\_\_\_\_

DocuSigned by:

165



3414 S. BURDICK, KALAMAZOO, MI 49001 PH. 1-800-968-2442

#### AIA CHANGE ORDER

CONSTRUCTION	MANAGER:		CHANGE OR	DER PROPOSA	L#		DATE:		
Kraus-Anderson				4				9/30/2021	
Weston Gumber	t		•				JOB NAME	LaCrosse Center	
RE: (ASI, RFI, ETC	C.)	Faucets for PR 21 add of thr	ee hand sinks				JOB NUMBER		
EQUIPMENT:									
EQUIPIVIENT.								DEDUCT	
ITEM	MANUFACT	URER	DESCRIPTION			QTY	ADD	(SOV)	_
	T&S		EC-3105-VF12			3	\$1,180.59		
									-
									1
									-
							\$1,180.59	\$0.00	CLID TOTAL
RESTOCK FEES:	:						\$1,160.59	\$0.00	SUB TOTAL
ITEM	MANUFACT	URER	DESCRIPTION			QTY	ADD	DEDUCT	•
							\$0.00	\$0.00	SUB TOTAL
LABOR:									
ITEM	MANUFACT	URER	DESCRIPTION			QTY	ADD	DEDUCT	_
									]
SHIPPING:							\$0.00	\$0.00	SUB TOTAL
ITEM	MANUFACT	LIRER	DESCRIPTION			QTY	ADD	DEDUCT	
	T&S	- Citati	Faucets			3	\$65.00		]
									]
***************************************	AND DETUDAL CITY	ANGE ORDER TO					65	\$0.00	SUB TOTAL
STAFFORD-SMIT		ANGE ORDER TO:			ADDED SUBTOTAL		¢1.2	45.59	
3414 S. Burdick S	•				SUBTOTAL			45.59	
Kalamazoo, MI 4					O&P %	10%		24.56	_
					5% laber mark ι		•		-
Also email signed	d copy to:	kmiller@staffordsmith	<u>.com</u>		SUBTOTAL		\$1,3	70.15	
					TAX	0.00%	\$0	0.00	_
	Accepted		Rejected		BOND		\$0	0.00	_
			_		GRAND TOTAL		\$1,3	70.15	
Authorized Signa	iture:			Date:					

Please do not he sitate to contact me if you have any questions. Thank you.

<sup>\*\*</sup>Pricing can only be guaranteed for 30 days.



## $lacksquare{1}{2}$ lacksquare Document G709 $^{\circ}$ – 2018

#### **Proposal Request**

**PROJECT**: (name and address)

La Crosse Center Expansion + Renovation

La Crosse, WI

**OWNER:** (name and address)

City of La Crosse

400 La Crosse Street

La Crosse, WI 54601

CONTRACT INFORMATION:

Contract For: General Construction

**ARCHITECT:** (name and address)

I+S Group, Inc.

201 Main St Suite 1020

La Crosse, WI 54601

Architect's Project Number: 16-19990

Proposal Request Number: 021

Proposal Request Date: August 18, 2020

**CONTRACTOR**: (name and address) Kraus-Anderson Construction Company -

Madison

151 East Wilson Street, Suite 100

Madison, WI 53703

The Owner requests an itemized proposal for changes to the Contract Sum and Contract Time for proposed modifications to the Contract Documents described herein. The Contractor shall submit this proposal within Seven (7) days or notify the Architect in writing of the anticipated date of submission.

(Insert a detailed description of the proposed modifications to the Contract Documents and, if applicable, attach or reference specific exhibits.)

- Item 1: See revised plan sheet 3A1-22D Concourse Level Floor Plan Area D
  - Revised food service equipment based on revised food service plans.
- See revised plan sheet 3A1-23C Ballroom Level Floor Plan Area C
  - Revised food service equipment based on revised food service plans.
- See revised plan sheet 3A1-71 Roof Plan Overall Item 3:
  - Added section markers at elevator roofs.
- See revised plan sheet 3A1-72 Roof Details
  - Revised detail 10 Roof Height Change At Elevator Shaft
- Item 5: See revised plan sheet 3A1-75 – Roof Details
  - Added waterproofing to details 2 and 6.
- See revised plan sheet 3A5-15 Enlarged Plans Area D Item 6:
  - Revised food service equipment based on revised food service plans.
- See revised plan sheet 3P2-11D Concourse Level Domestic Water Plans Item 7:
  - Sanitary Piping layout updated for added handwash sinks and adjusted fixture layout.
- Item 8: See revised plan sheet 3P2-13C - Ballroom Level Domestic Water Plans
  - Sanitary Piping layout updated for added handwash sinks and adjusted fixture layout.
- Item 9: See revised plan sheet 3P2-21D – Concourse Level Domestic Water Plans
  - Domestic Water Piping layout updated for added handwash sinks and adjusted fixture layout.
- Item 10: See revised plan sheet 3P2-23C Ballroom Level Domestic Water Plans
- Domestic Water Piping layout updated for added handwash sinks and adjusted fixture layout. Item 11: See revised plan sheet 3P3-11 - Concourse Level Drain, Waste, and Vent Isometrics
- Sanitary Piping layout updated for added handwash sinks and adjusted fixture layout. Item 12: See revised plan sheet 3P3-12 - Ballroom Drain, Waste, and Vent Isometrics
- Sanitary Piping layout updated for added handwash sinks and adjusted fixture layout.
- Item 13: See revised plan Sheet 3P3-21 Concourse Level Domestic Water Isometrics
  - Piping layout updated for added handwash sinks and adjusted fixture layout.
  - Piping layout adjusted to serve soda and beer dispensers on counter. h
- Item 14: See revised plan sheet 3P3-22 Ballroom Domestic Water Isometrics
  - Piping layout updated for added handwash sinks and adjusted fixture layout. a.
  - Piping layout adjusted to serve dishwasher drain tempering and hot water requirements. b.
- Item 15: See revised plan sheet 3P4-11 Plumbing Callouts, Sections and Elevations
  - Sanitary Piping layout updated for added handwash sinks and adjusted fixture layout.
- Item 16: See revised plan sheet 3P4-12 Plumbing Callouts, Sections and Elevations
  - Domestic Water Piping layout updated for added handwash sinks and adjusted fixture layout.
- Item 17: See revised plan sheet 3E3-13 Enlarged Power Plans Area C
  - Updated Hand Sink Faucet receptacle location
  - Added Hand Sink Faucet receptacle
- Item 18: See revised plan sheet 3E3-14 Enlarged Power Plans Area D
  - Added Hand Sink Faucet receptacle a.
  - Revised food service equipment electrical device locations based on revised food service plans.
- Item 19: See revised plan sheet FS101 Foodservice Ballroom Banquet Kitchen Plan & Schedule

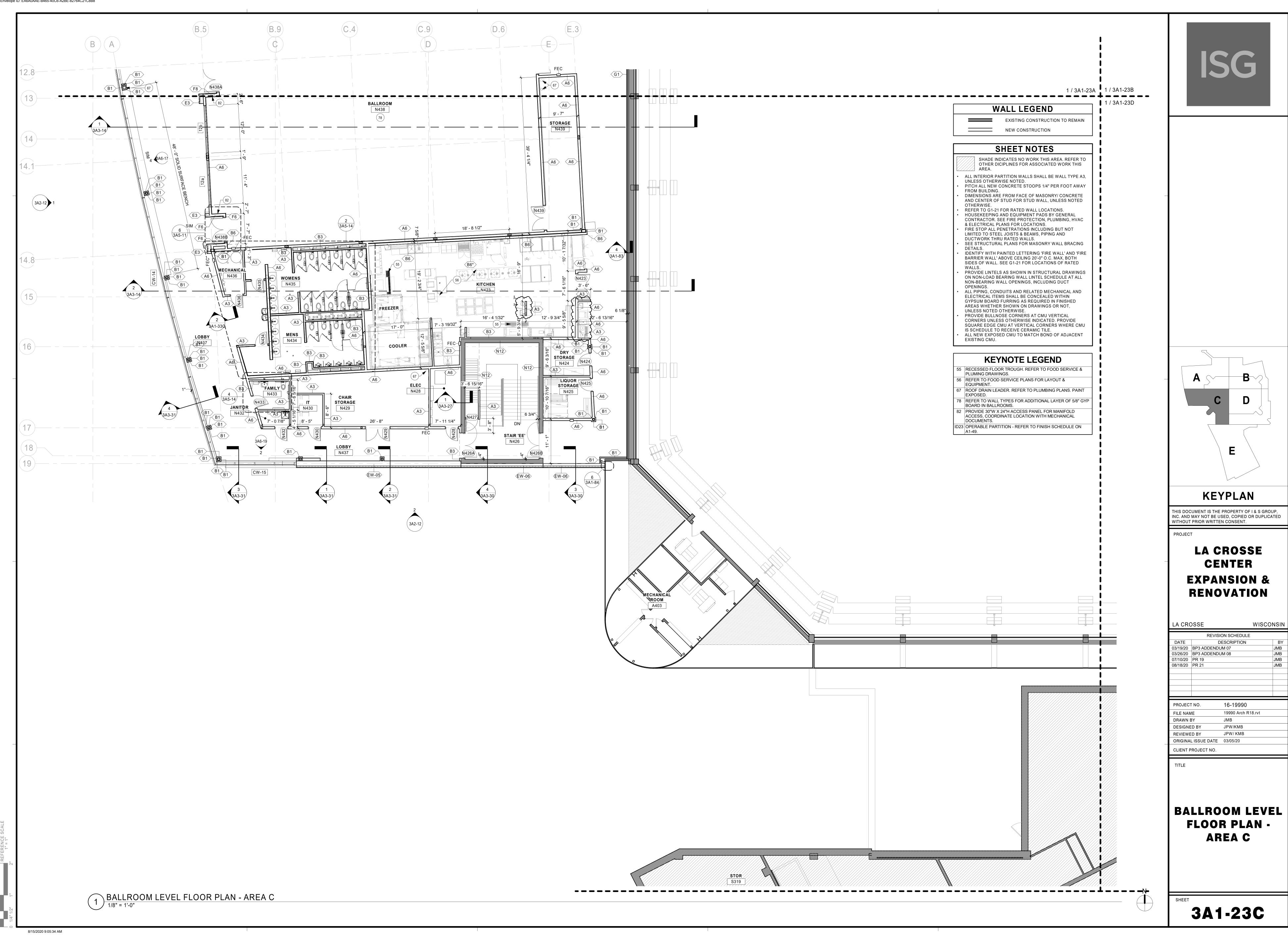
- a. Revised kitchen equipment
- Item 20: See revised plan sheet FS102 Foodservice Concourse Concession Arena Concessions & Walk-ins Plan & Schedule
  - a. Revised kitchen equipment
- Item 21: See revised plan sheet FS301 Foodservice Elevations
  - a. Revised kitchen equipment
- Item 22: See revised plan sheet FS302 Foodservice Elevations
  - a. Revised kitchen equipment
- Item 23: See revised plan sheet FS500 Foodservice Ballroom Level & Concourse Level Plumbing Rough-In Plan
  - a. Revised plumbing rough-in location
- Item 24: See revised plan sheet FS501 Foodservice Ballroom Level & Concourse Level Plumbing Schedule & Notes
  - a. Revised plumbing schedule
- Item 25: See revised plan sheet FS700 Foodservice Ballroom Level Electrical Rough-In Plan
  - a. Revised electrical rough-in location
- Item 26: See revised plan sheet FS701 Foodservice Concourse & Arena Level Electrical Rough-In Plan
  - a. Revised electrical rough-in location
- Item 27: See revised plan sheet FS702 Foodservice Arena & Concourse Electrical Schedule
  - a. Revised electrical schedule

THIS IS NOT A CHANGE ORDER, A CONSTRUCTION CHANGE DIRECTIVE, OR A DIRECTION TO PROCEED WITH THE WORK DESCRIBED IN THE PROPOSED MODIFICATIONS.

REQUESTED BY THE ARCHITECT:

Pat Vos, Project Manager

PRINTED NAME AND TITLE



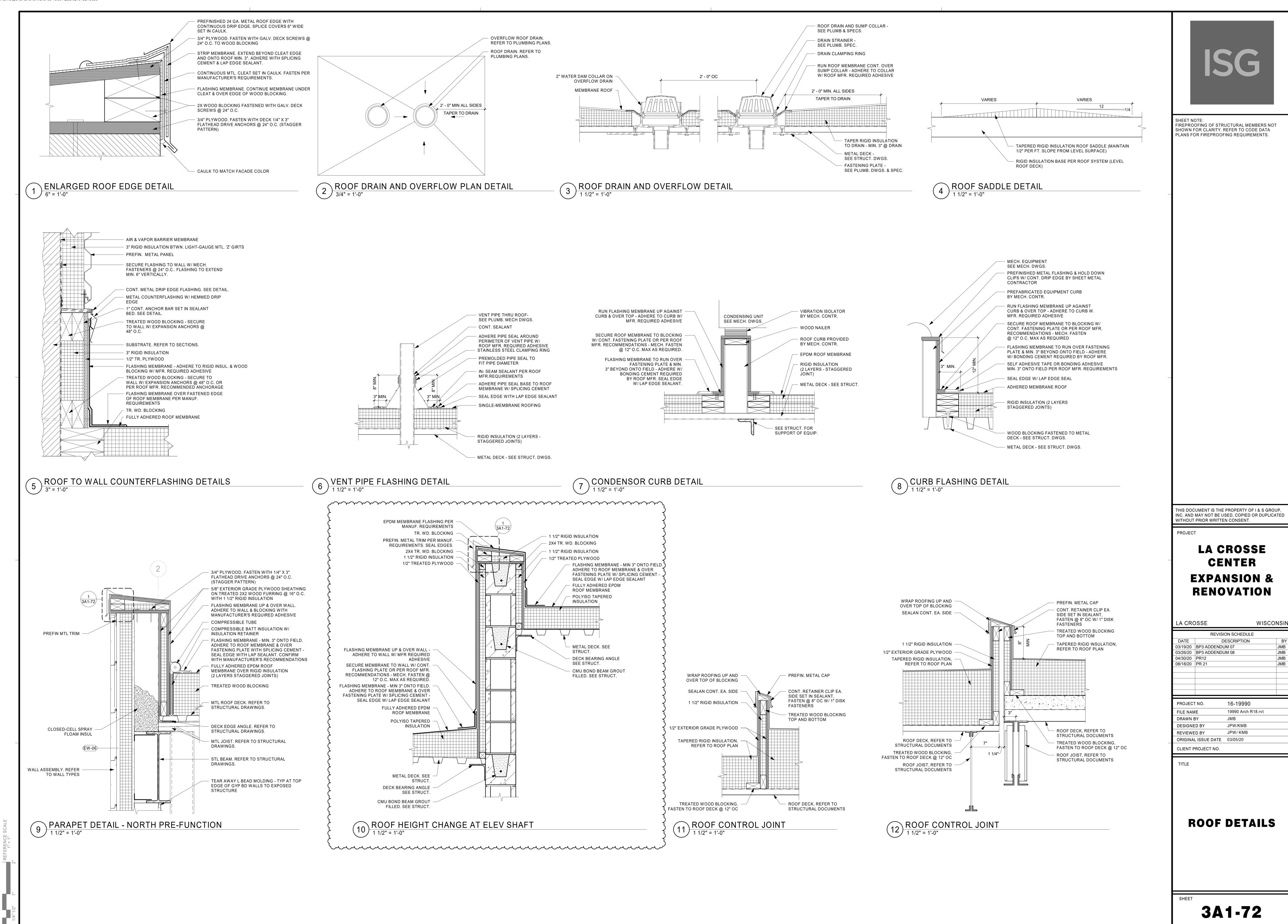
3A1-71

OVERFLOW SCUPPER DETAIL

1 1/2" = 1'-0"

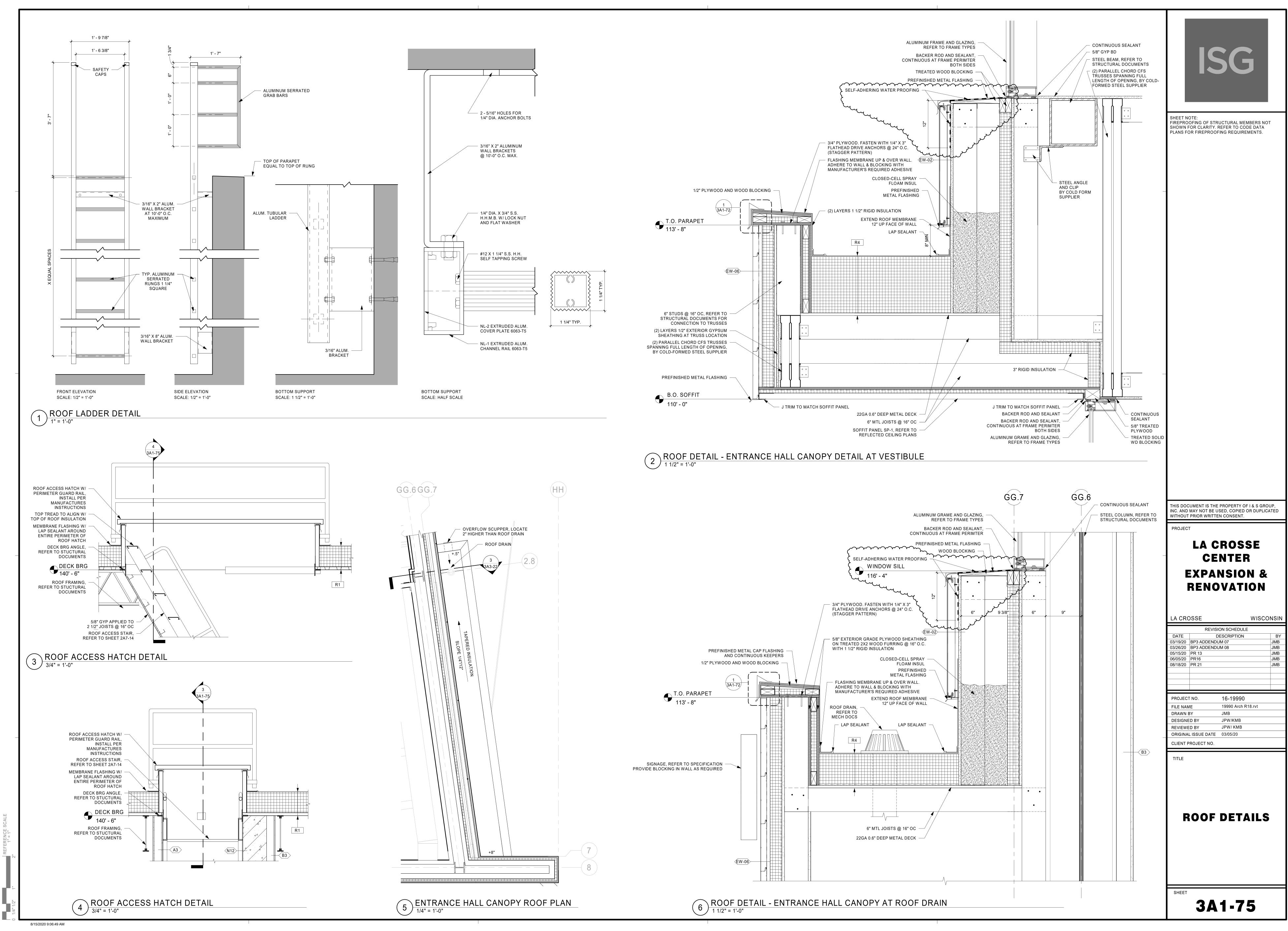
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ROOF PLAN - OVERALL

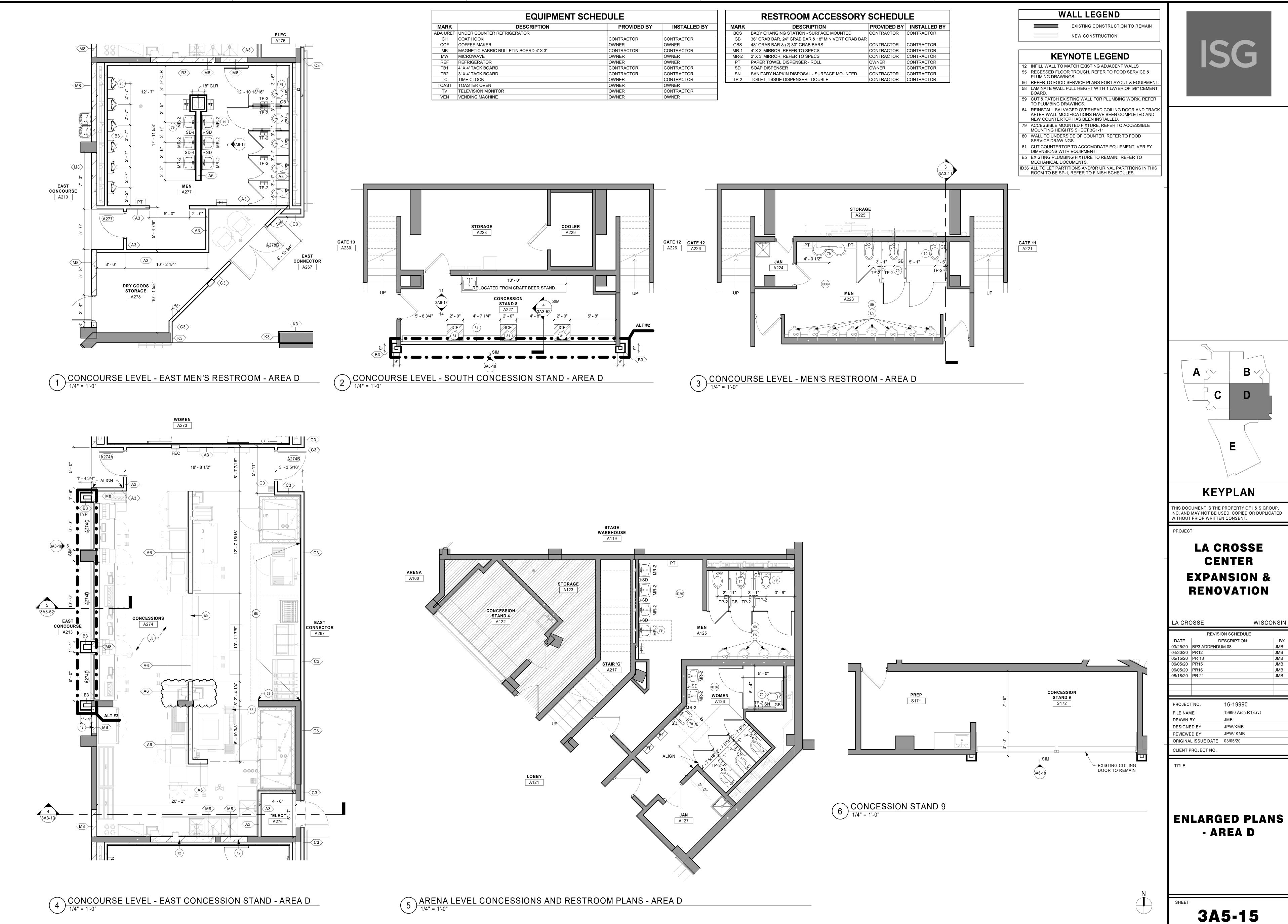


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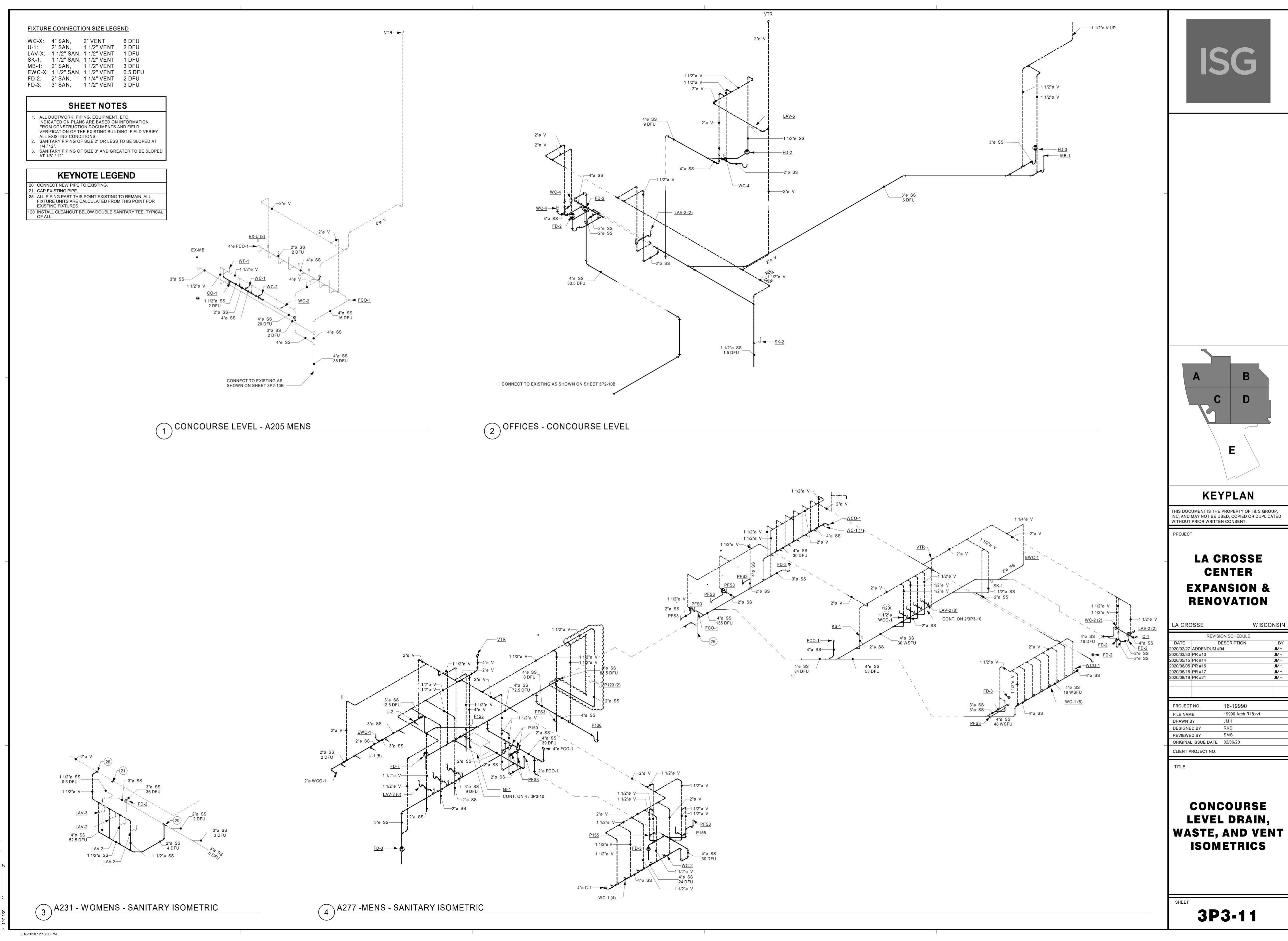


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**EXPANSION &** 

REVISION SCHEDULE					
DATE	D	ESCRIPTION	BY		
03/26/20	BP3 ADDENDL	JM 08	JMB		
04/30/20	PR12		JMB		
05/15/20	PR 13		JMB		
06/05/20	PR15		JMB		
06/05/20	PR16		JMB		
08/18/20	PR 21		JMB		
PROJEC	ΓNO.	16-19990			
PROJECT		16-19990 19990 Arch R18.rvt			
	1E				
FILE NAM	ME BY	19990 Arch R18.rvt			
FILE NAN	ME BY ED BY	19990 Arch R18.rvt JMB			
FILE NAM DRAWN I DESIGNE REVIEWE	ME BY ED BY	19990 Arch R18.rvt  JMB  JPW/KMB  JPW/ KMB			



—1 1/2"ø V

1 1/2"ø V----

2"ø SS\_\_\_ 8 DFU

1 1/2"ø V---

2"ø SS—

\_\_\_ 4"ø SS 195.5 DFU

1 1/2"ø V 1 1/2"ø V

1 1/2"ø V— <u>FD-3</u> 1 1/4"ø V¬ 1 1/2"ø V— 1 1/2"ø V—

—1 1/2"ø SS

---2"ø V ---1 1/2"ø V

2"ø SS-

4"ø SS 37.5 DFU <u>PFS1</u>— 2"ø SS— <u>FCO-1</u>— 2"ø SS—

2"ø SS—

2"ø SS-----

—1 1/2"ø V

\_4"ø SS \_\_36 DFU

─1 1/2"ø V

4"ø SS 165.5 DFU

─1 1/2"ø V

\_\_\_\_1 1/2"ø V

——1 1/2"ø V

1 1/2"ø V-

1 1/2"ø SS

2 DFU \_\_\_3"ø SS \_\_\_9.5 DFU

1 1/2"ø V-

1 1/2"ø V

1 1/2"ø SS

2"ø SS—

WC-1 (9)

2"ø SS---

6 BALLROOM RESTROOMS S 4

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2"ø SS\_\_/ 10 DFU

<u>₩CO-1</u>

2"ø SS—

<u>U-1 (5)</u> –

1 1/2"ø V⊸

**∳**—3"ø ∨

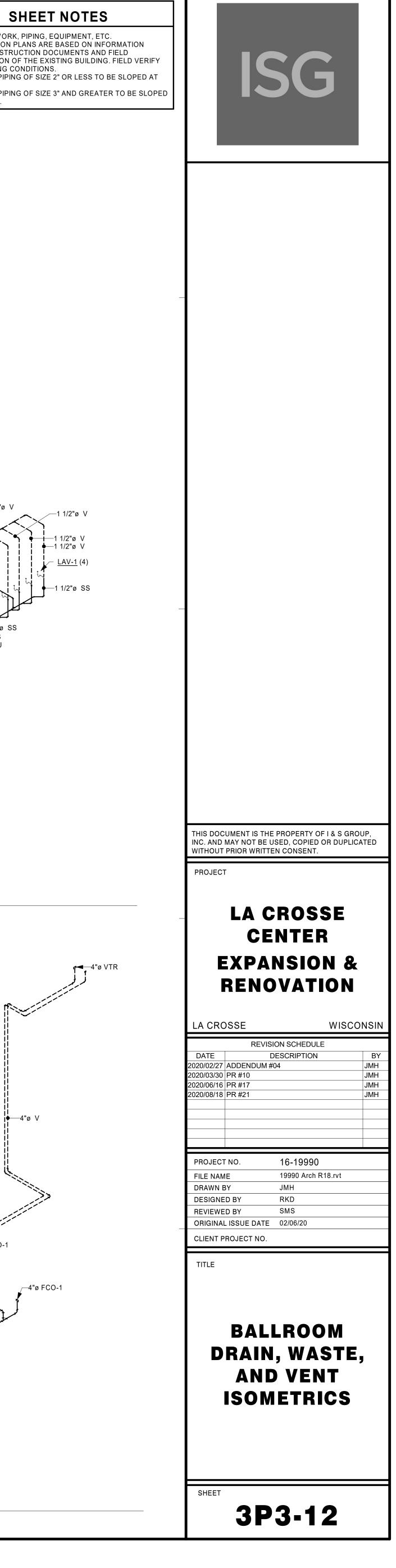
1 1/2"ø V—

1 1/2"ø V

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BALLROOM RESTROOMS N 3

\_\_\_\_1 1/2"ø V

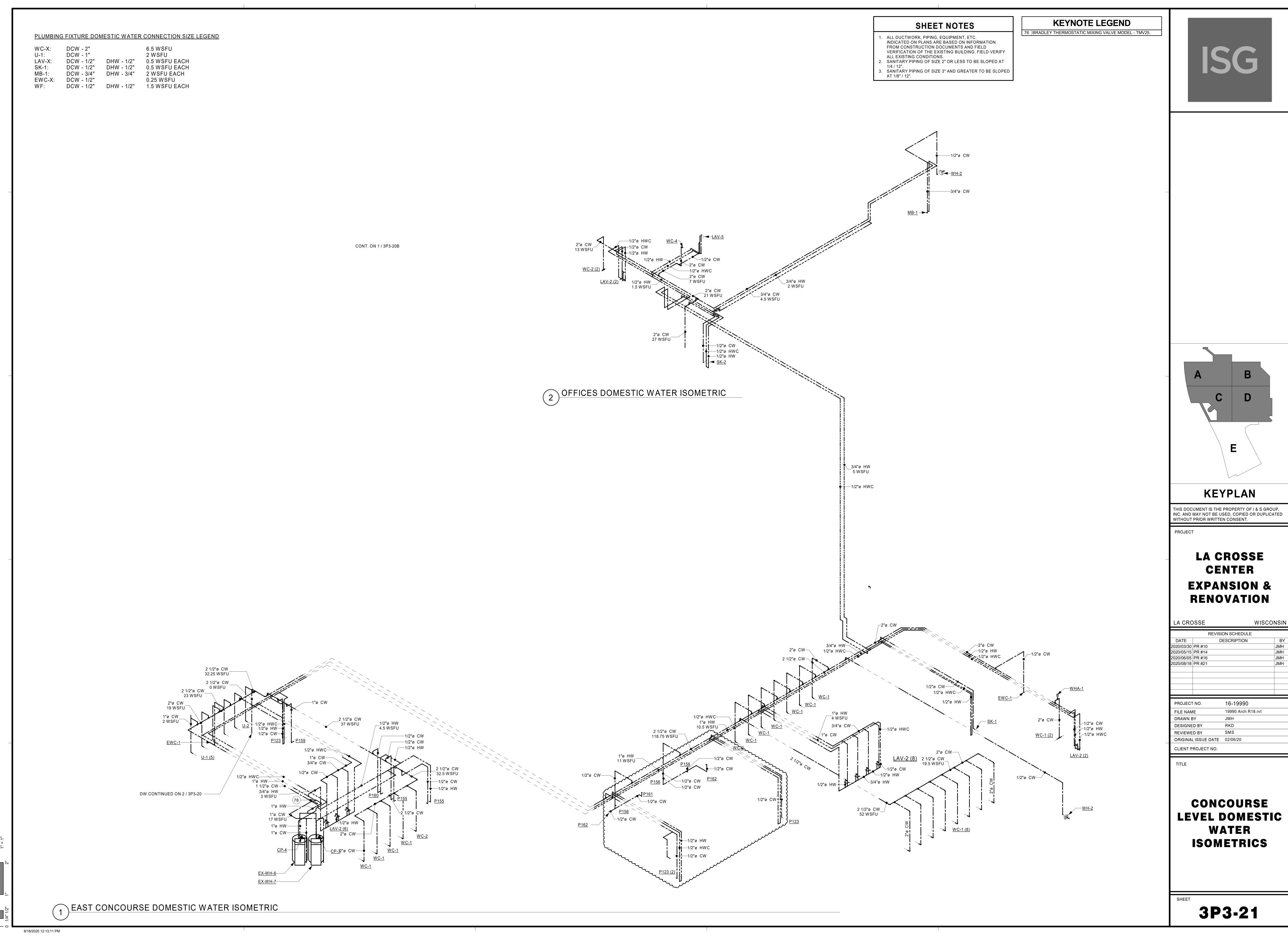


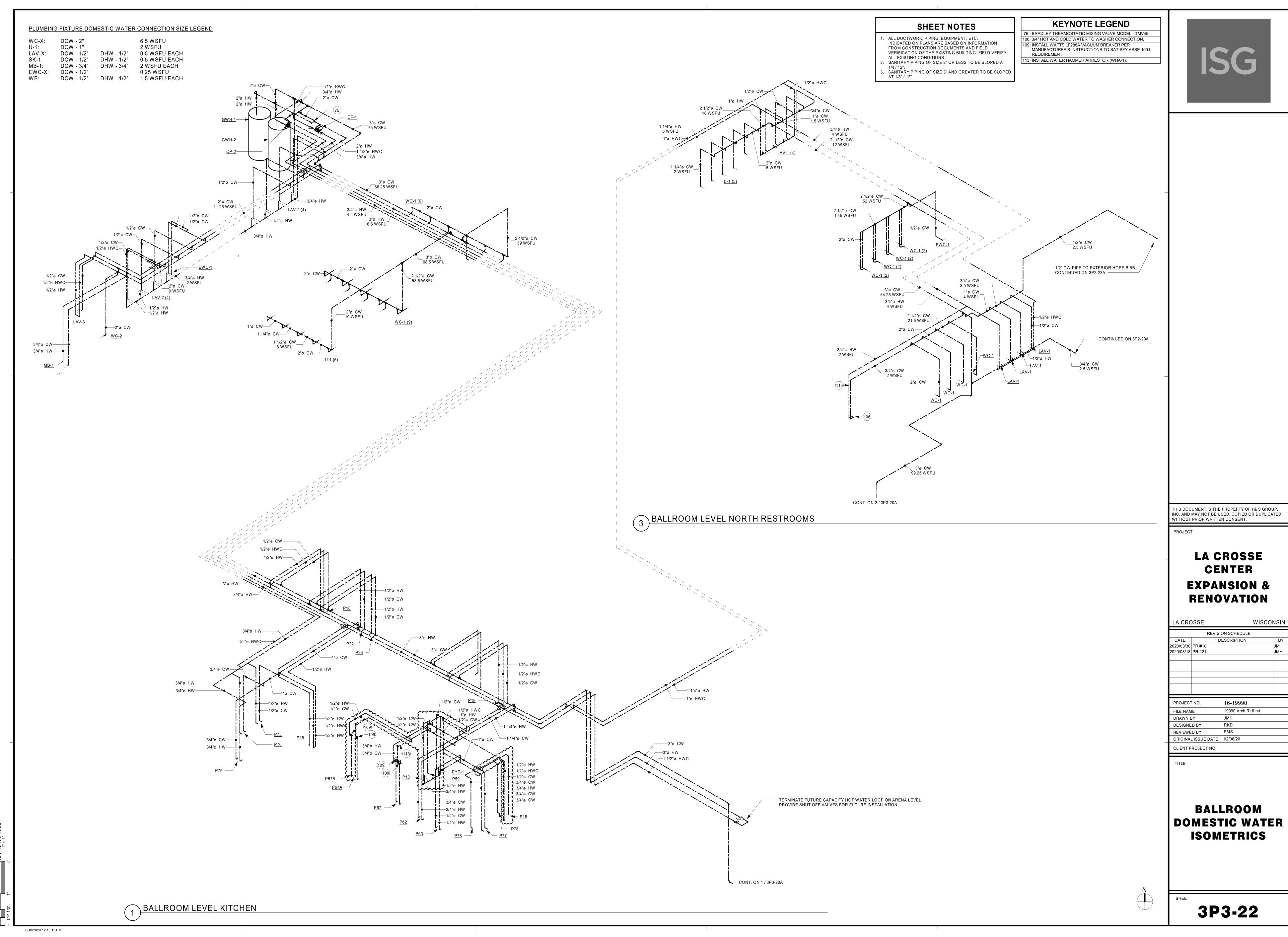
4"ø SS----

4"ø SS 94.5 DFU

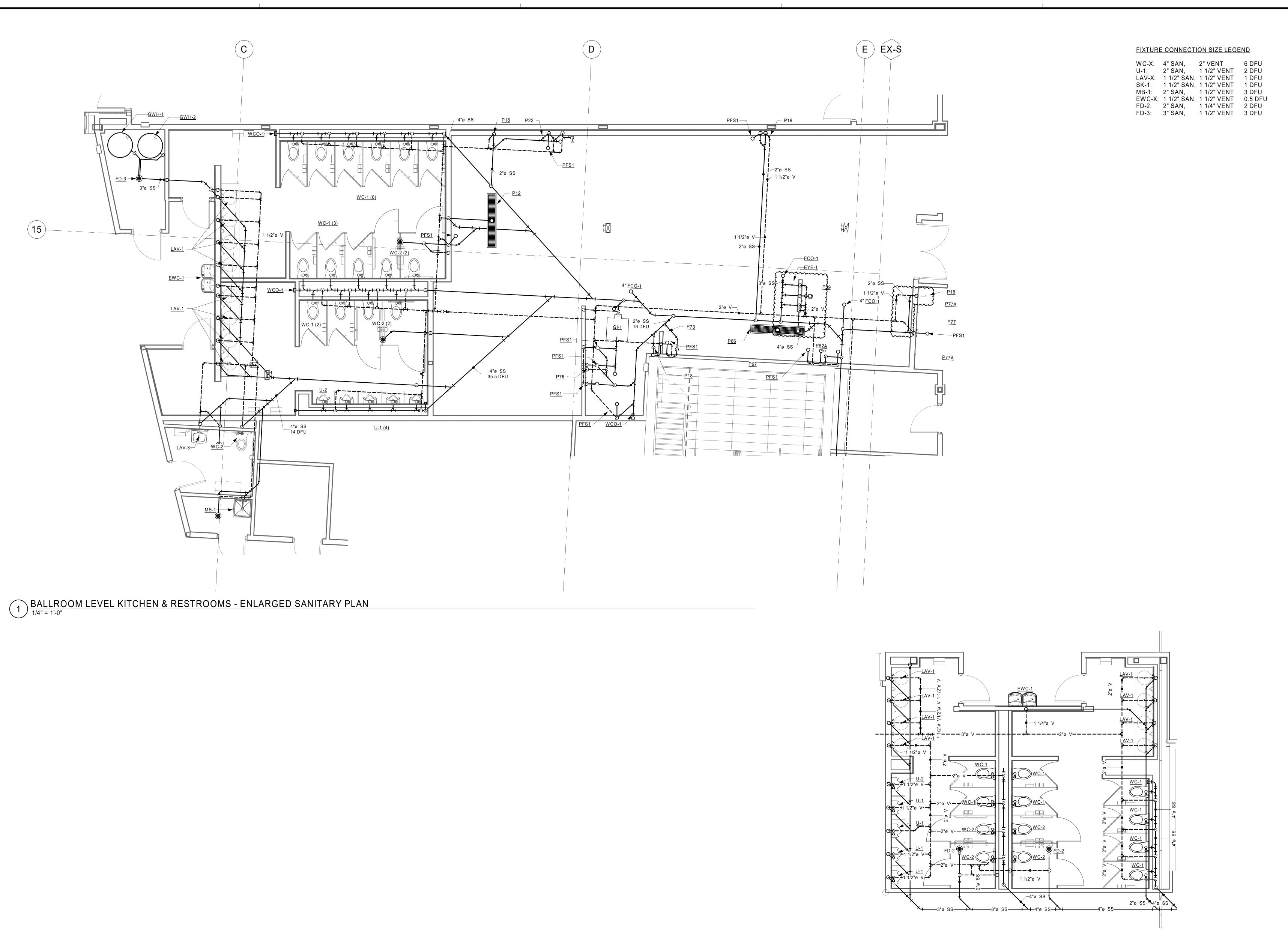
4"ø SS 98.5 DFU

NORTH HALL TRENCH DRAIN - ISOMETRIC





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PROJECT

LA CROSSE CENTER EXPANSION & RENOVATION

LA CRO	SSE		WISCO	NSIN				
REVISION SCHEDULE								
DATE	D	ESCRIPTION		BY				
2020/03/30	PR #10			JMH				
2020/08/18	PR #21			JMH				
PROJECT	ΓNO.	16-19990						
FILE NAM	1E	19990 Arch R1	8.rvt					
DRAWN E	ЗҮ	JMH						
DESIGNE	D BY	RKD						
REVIEWE	D BY	SMS						
ORIGINA	L ISSUE DATE	02/06/20						

TITLE

CLIENT PROJECT NO.

PLUMBING CALLOUTS, SECTIONS, AND ELEVATIONS

3P4-11

N

2 BALLROOM LEVEL AREA A RESTROOMS - ENLARGED SANITARY PLAN
1/4" = 1'-0"

8/14/2020 2:02:58 PM

EN EQUI	PMENT SCHE	DULE - BALLR	OOM LE	EVEL			
		MINIMUM COUNDUIT,	STAF	RTER	DISCO	NNECT	

	KITCHEN EQUIPMENT SCHEDULE - BALLROOM LEVEL													
			POV	VER RE	QUIREMEN	ITS			MINIMUM COUNDUIT.	STAF	RTER	DISCO	NNECT	
ITEM#	DESCRIPTION	HP	VOLTS	POLES	AMPS	VA	LOCATION	PNL - CKT	WIRE # - SIZE, GND	TYPE	BY	TYPE	BY	NOTES
E1.1	WALK-IN FREEZER		120 V	1	20.0 A	1840 VA	KITCHEN N423	K2 - 3	3/4"C, 2- 12's, 12GND	(none)	(none)	NF	EC	SEE FOOD SERVICE SHEET NOTE 8
E1.2	WALK-IN COOLER		120 V	1	20.0 A	1840 VA	KITCHEN N423	K2 - 4	3/4"C, 2- 12's, 12GND	(none)	(none)	NF	EC	SEE FOOD SERVICE SHEET NOTE 8
E2	ROOF TOP REFRIGERATION UNIT		208 V	3	30.0 A	8646 VA		K2 - 17,19,21	3/4"C, 3- 10's, 10GND	(none)	(none)	NF	EC	
E3	WALK-IN COOLER COIL		120 V	1	2.0 A	240 VA		K2 - 1	3/4"C, 2- 12's, 12GND	(none)	(none)	NF	EC	SEE FOOD SERVICE SHEET NOTE 8
E4	WALK-IN FREEZER COIL		208 V	2	8.9 A	1851 VA	KITCHEN N423	K2 - 10,12	3/4"C, 2- 12's, 12GND	(none)	(none)	NF	EC	SEE FOOD SERVICE SHEET NOTE 8
E11	ICE MACHINE		120 V	1	1.1 A	180 VA	KITCHEN N423	K1 - 5	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	EC TO PROVIDE AND INSTALL CORD
E12	ICE MACHINE CLEANER		120 V	1	0.1 A	180 VA	KITCHEN N423	K1 - 5	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	
E13	ICE MACHINE CONDENSER		208 V	3	2.0 A	720 VA		K2 - 11,13,15	3/4"C, 3- 12's, 12GND	(none)	(none)	NF	EC	
E18	HAND SINK FAUCET		120 V	1	0.1 A	180 VA	KITCHEN N423	K1 - 2	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	
E24	DISPOSER		208 V	3	6.6 A	2378 VA	KITCHEN N423	K1 - 32,34,36	3/4"C, 3- 12's, 12GND	(none)	(none)	NF	EC	SEE FOOD SERVICE SHEET NOTE 7
E29	COOKING EXHAUST HOOD		120 V	1	0.0 A	0 VA	KITCHEN N423	K1 - 8	0-	(none)	(none)	(none)	(none)	SERVICED THRU HOOD CONTROL PANEL SEE FOOD SERVICE SHEET NOTE 5 & 9
E29A	HOOD DUCT SENSOR		0 V	1	0.0 A	0 VA	KITCHEN N423		0-	(none)	(none)	(none)	(none)	
E31	HOOD CONTROL - TOUCH SCREEN		0 V	1	0.0 A	0 VA	KITCHEN N423		0-	(none)	(none)	(none)	(none)	2-GANG J-BOX & 3/4" CONDUIT ABOVE CEILING
E32	HOOD FIRE SYSTEM		120 V	1	15.0 A	1440 VA	KITCHEN N423	K1 - 24	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	
E32A	FIRE SUPPRESSION SYSTEM - DRY CONTACTOR		0 V	1	0.0 A	0 VA	KITCHEN N423		0-	(none)	(none)	(none)	(none)	DRY CONTACTOR TO SHUNT TRIP BREAKER BY EC SEE FOOD SERVICE SHEET NOTE 5
E32B	FIRE SUPPRESSION SYSTEM - GAS VALVE		120 V	1	0.0 A	0 VA	KITCHEN N423		0-	(none)	(none)	(none)	(none)	TO GAS SHUT OFF VAVLE SEE FOOD SERVICE SHEET NOTE 6
E32C	FIRE SUPPRESSION SYSTEM - BUILDING ALARM		0 V	1	0.0 A	0 VA	KITCHEN N423		0-	(none)	(none)	(none)	(none)	BUILDING ALARM TO DRY CONTACTORIN FIRE PANEL, BY EC SEE FOOD SERVICE SHEET NOTE 5
E32D	FIRE SUPPRESSION SYSTEM - REMOTE MANUAL PULL		0 V	1	0.0 A	0 VA	KITCHEN N423		0-	(none)	(none)	(none)	(none)	REMOTE MANUAL PULL STATION. SEE FOOD SERVICE SHEET NOTE 6
E32E	FIRE SUPPRESSION SYSTEM - GAS RESET STATION		0 V	1	0.0 A	0 VA	KITCHEN N423		0-	(none)	(none)	(none)	(none)	GAS RESET STATION PROVIDED BY FSEC
E32F	FIRE SUPPRESSION SYSTEM - FIRE MICROSWITCH		0 V	1	0.0 A	0 VA	KITCHEN N423		0-	(none)	(none)	(none)	(none)	FROM E33 CONTROL PANEL, FOR FIRE SYSTEM MICROSWITCH
E33	HOOD CONTROL BOX		120 V	1	15.0 A	1440 VA	KITCHEN N423	K1 - 8	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	
E34	ROOM TEMP SENSOR		0 V	1	0.0 A	0 VA	KITCHEN N423		0-	(none)	(none)	(none)	(none)	2-GANG J-BOX & 3/4" CONDUIT ABOVE CEILING
E41	THREE FRYER BATTERY		120 V	1	6.0 A	720 VA	KITCHEN N423	K1 - 15	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	SEE FOOD SERVICE SHEET NOTE 5
E42	FRENCH FRY WARMER		208 V	2	20.6 A	4285 VA	KITCHEN N423	K1 - 16,18	3/4"C, 2- 10's, 10GND	(none)	(none)	(none)	(none)	SEE FOOD SERVICE SHEET NOTE 5
E43	FREEZER WORKTOP		120 V	1	8.1 A	972 VA	KITCHEN N423	K1 - 19	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	SEE FOOD SERVICE SHEET NOTE 5
E44	36" RANGE		120 V	1	4.0 A	480 VA	KITCHEN N423	K1 - 23	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	SEE FOOD SERVICE SHEET NOTE 5
E46	DOUBLE STACK COMBI OVEN		208 V	2	3.7 A	770 VA	KITCHEN N423	K1 - 26,28	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	SEE FOOD SERVICE SHEET NOTE 5
E46A	DOUBLE STACK COMBI OVEN		208 V	2	3.7 A	770 VA	KITCHEN N423	K1 - 27,29	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	SEE FOOD SERVICE SHEET NOTE 5
E49A	DECORATIVE HEAT LAMPS		120 V	1	15.6 A	1875 VA	KITCHEN N423	K1 - 13	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	EC TO MOUNT (5) HEAT LAMPS PER TRACK AND CONNECT WITH REMOTE WALL SWITCH. VERIFY LOCATION OF WALL SWITCH WITH FSEC.
E49B	DECORATIVE HEAT LAMPS		120 V	1	15.6 A	1875 VA	KITCHEN N423	K1 - 9	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	EC TO MOUNT (5) HEAT LAMPS PER TRACK AND CONNECT WITH REMOTE WALL SWITCH. VERIFY LOCATION OF WALL SWITCH WITH FSEC.
E52A	HOLDING & TRANSPORT CABINET		120 V	1	12.0 A	1400 VA	KITCHEN N423	K1 - 3	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	SWITCH WITH JEC.
E52B	HOLDING & TRANSPORT CABINET		120 V	1	12.0 A	1400 VA	KITCHEN N423	K1 - 12	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	
E52C	HOLDING & TRANSPORT CABINET		120 V	1	12.0 A	1400 VA	KITCHEN N423	K1 - 1	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	
E52D	HOLDING & TRANSPORT CABINET		120 V	1	12.0 A	1400 VA	KITCHEN N423	K1 - 4	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	
E54	TWO SECTION ROLL THRU REFRIGERATOR		120 V	1	13.4 A	1608 VA	KITCHEN N423	K1 - 6	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	
E55	ONE SECTION ROLL THRU REFRIGERATOR		120 V	1	11.6 A	1392 VA	KITCHEN N423	K1 - 7	3/4"C, 2- 12's, 12GND	(none)	(none)	(none)	(none)	
E62	POT & PAN SCRAP MASTER		208 V	3	12.7 A	4575 VA	KITCHEN N423	K2 - 14,16,18	3/4"C, 3- 12's, 12GND	(none)	(none)	NF	EC	
E64	WALK-IN COOLER		120 V	1	20.0 A	1840 VA	LIQUOR STORAGE N425	K2 - 2	3/4"C, 2- 12's, 12GND	(none)	(none)	NF	EC	SEE FOOD SERVICE SHEET NOTE 8
E64A	WALK-IN COOLER - REFRIGERATION SYSTEM		120 V	1	14.3 A	1716 VA	LIQUOR STORAGE N425	K2 - 9	3/4"C, 2- 12's, 12GND	(none)	(none)	NF	EC	SEE FOOD SERVICE SHEET NOTE 8
E67	DISHMACHINE W/BOOSTER HEATER		208 V	3	113.0 A	40710 VA	KITCHEN N423	I-LINE L5 - 12,14,16	1 1/2"C, 3- 1/0's, 6GND	(none)	(none)	NF	EC	VERIFY UNIT REQUIREMENTS WITH VENDOR PRIOR TO INSTALL
E67A	RACK CONVEYOR DISHWASHER - VENT FAN		0 V	1	0.0 A	0 VA	KITCHEN N423		0-	(none)	(none)	(none)	(none)	CONTROL WIRING BY EC TO VENT FAN
E67B	RACK CONVEYOR DISHWASHER - LIMIT SWITCH		0 V	1	0.0 A	0 VA	KITCHEN N423		0-	(none)	(none)	(none)	(none)	CONTROL WIRING BY EC TO CLEAN DISHTABLE LIMIT SWITCH
E67C	RACK CONVEYOR DISHWASHER - LIMIT SWITCH J-BOX		0 V	1	0.0 A	0 VA	KITCHEN N423		0-	(none)	(none)	(none)	(none)	J-BOX FOR CLEAN DISHTABLE LIMIT SWITCH BY EC TO E67C
E78A	COFFEE MAKER		208 V	2	28.0 A	5825 VA	SERVICE HALL N419	K2 - 6,8	3/4"C, 3-8's, 10GND	(none)	(none)	NF	EC	
E78B	COFFEE MAKER		208 V	2	28.0 A	5825 VA	SERVICE HALL N419	K2 - 5,7	3/4"C, 3- 8's, 10GND	(none)	(none)	NF	EC	

# E29A E44 E46A E46A E34 KITCHEN N423 15 I-LINE L5-12,14,16 (E67A) **DRY STORAGE** N424 STAIR 'EE' I-LINE L5

1 BALLROOM BANQUET KITCHEN POWER PLAN
1/4" = 1'-0"

#### **ELECTRICAL KEYNOTE LEGEND**

**KEYNOTE TEXT** 80 HOOD FIRE PROTECTION SYSTEM. CONNECT TO NEW FIRE ALARM SYSTEM.

BY ELECTRICAL CONTRACTOR. 2. ELECTRICAL CONTRACTOR IS RESPONSIBLE FOR DISCONNECTION AND RECONNECTION ON ALL RELOCATED

EXISTING EQUIPMENT, SCHEDULED BY FSEC AFTER

3. GAS SHUT-OFF VALVE SHALL BE PROVIDED BY TRADE FOR INSTALLATION BY PLUMBING CONTRACTOR. ELECTRICAL CONTRACTOR TO INTER CONNECTION FIRE PROTECTION SYSTEM FROM WALL MOUNTED GAS VALVE RESET STATION TO ELECTRIC GAS VALVE SOLENOID. UPON ACTIVATION OF THE FIRE SYSTEM, FUEL WILL SHUT

4. FSEC SHALL PROVIDE ALL RECEPTACLES IN FABRICATED

FIRE FIRE PROTECTION SYSTEM. 6. A CHEMICAL FIRE SYSTEM PROVIDED BY FSEC: SOLENOID/SHUT OFF VALVE SHALL BE INTERWIRED BY ELECTRICAL. PROVIDE 1/2" EMPTY CONDUIT TO WALL

MANUFACTURERS SPECIFICATIONS.

FREEZER FOR EVAPORATOR DRAINLINE. FSEC SHALL PROVIDE HEAT TAPE.

9. ELECTRICAL CONTRACTOR SHALL PROVIDE WIRE HOOD FAN AND LIGHT TO WALL SWITCHES.

JUNCTION BOX AND UNDER FLOOR CONDUIT AS NECESSARY BETWEEN POS TERMINAL LOCATION AND ADMINISTRATOR'S OFFICE.

12. VERIFY ALL PLUG CONFIGURATIONS WITH MANUFACTURES SHOP DRAWINGS.

13. ALL 120 VOLT DUPLEX RECEPTACLES SHALL BE A MINIMUM OF 20 AMP RATED. UNLESS OTHERWISE NOTED. MOUNT ALL DUPLEX RECEPTACLES HORIZONTALLY IN WALL, UNLESS OTHERWISE NOTED.

#### FOODSERVICE SHEET NOTES

1. ALL FOODSERVICE EQUIPMENT SHALL BE PROVIDED AND INSTALLED, UNLESS OTHERWISE NOTED, BY THE FOOD SERVICE EQUIPMENT CONTRACTOR. ALL ELECTRICAL

ROUGH-INS AND FINAL CONNECTIONS SHALL BE PROVIDED

OPERATIONAL VERIFICATION. LOCATED ABOVE FINISHED CEILING. FOR FUEL SHUT DOWN TO COOKING EQUIPMENT LOCATED BELOW HOOD, SO THAT

EQUIPMENT AND WILL PRE-WIRE ELECTRICAL COMPONENTS IN COUNTER TO LOAD CENTER PANEL. FINAL CONNECTION BY ELECTRICAL CONTRACTOR, UNLESS OTHERWISE NOTED. 5. ELECTRICAL CONTRACTOR SHALL INTERWIRE FIRE PROTECTION SYSTEM WITH BUILDING ALARM SYSTEM. TO

POWER SHUT-OFF DEVICES SUPPLIED BY FIRE PROTECTION SYSTEM INSTALLER, SO THAT ALL ELECTRICAL EQUIPMENT BELOW HOOD WILL BE SHUT-OFF UPON ACTIVATION OF THE

MOUNTED OCTAGONAL JUNCTION BOX FOR REMOTE PULL

7. ELECTRICAL CONTRACTOR SHALL INTERWIRE DISPOSER, CONTROLS AND SOLENOID VALVE PROVIDED BY FSEC PER

8. ELECTRICAL CONTRACTOR SHALL INTERWIRE WALK-IN COOLER/FREEZER LIGHTS, SWITCHES AND HEAT TAPE IN

10. ELECTRICAL CONTRACTOR SHALL PROVIDE COMPUTER GRADE SEPARATE DEDICATED CIRCUIT FOR OWNERS POS

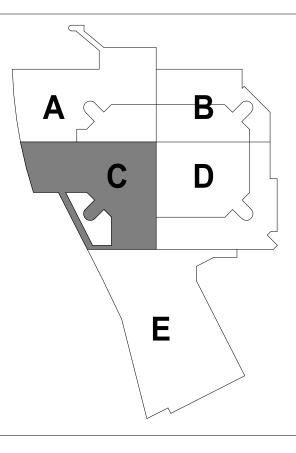
11. ELECTRICAL CONTRACTOR SHALL PROVIDE EMPTY

14. ALL EXPOSED CONDUIT SHALL BE SEAL TIGHT OR EPOXY COATED FOR CLEANING. MC IS NOT ACCEPTED. 15. ALL SINGLE-PHASE RECEPTACLES RATED 150 VOLTS TO GROUND OR LESS. 50 AMPERES OR LESS AND THREE PHASE RECEPTACLES RATED 150 VOLTS TO GROUND OR LESS, 100

16. ELECTRICAL CONTRACTOR SHALL OBTAIN AN UPDATED SET OF PLANS FROM FOOD SERVICE VENDOR. ALL WORK SHALL BE COORDINATED WITH FOOD SERVICE EQUIPMENT

PROTECTION FOR PERSONNEL.

AMPERES OR LESS INSTALLED IN KITCHENS/CONCESSIONS SHALL HAVE GROUND-FAULT CIRCUIT-INTERRUPER



**KEYPLAN** 

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PROJECT

LA CROSSE CENTER **EXPANSION &** RENOVATION

LA CROSSE WISCONSIN REVISION SCHEDULE DESCRIPTION 08/18/20 PR #21 PROJECT NO. 16-19990 FILE NAME 19990 Elec R18.rvt

CWR

MDN

ORIGINAL ISSUE DATE 02/06/2020 CLIENT PROJECT NO.

TITLE

DRAWN BY

**DESIGNED BY** 

REVIEWED BY

**ENLARGED POWER PLANS -**AREA C

3E3-13

ITEM#

E100

E101

E103

E103A

E105

E106A

E106E

E108

E108A

E111A

E113A

E113B

E113D

E119

E120

E123

E125

E128A

E128B

E131B

E133A

E135

E139A

E139B

E142A

E142B

E143A

E143B

E144A

E144B

E148

E151

**DESCRIPTION** 

WALK-IN COOLER

COOKING EXHAUST HOOD

HOOD DUCT SENSOR

ROOF TOP REFRIGERATION

HOOD FIRE SYSTEM

FIRE SUPPRESSION SYSTEM -

DRY CONTACTOR

FIRE SUPPRESSION SYSTEM

GAS VALVE

BUILDING ALARM

FIRE SUPPRESSION SYSTEM

FIRE SUPPRESSION SYSTEM

REMOTE MANUAL PULL

FIRE SUPPRESSION SYSTEM

FIRE SUPPRESSION SYSTEM

GAS RESET STATION

FIRE MICROSWITCH

HOOD CONTROL BOX

DOUBLE CONVEYOR OVEN

DOUBLE CONVEYOR OVEN

FRENCH FRY WARMER

COOKING EXHAUST HOOD

HOOD DUCT SENSOR

60" GRIDDLE

**GRIDDLE CLAM SHELL** 

GRIDDLE CLAM SHELL

GRIDDLE CLAM SHELL

GRIDDLE CLAM SHELL

THREE FRYER BATTERY

WALK-IN FREEZER

WALK-IN FREEZER COIL

HAND SINK FAUCET

ROOM TEMP SENSOR

MERCHANDISING DISPLAY

MERCHANDISING DISPLAY

PIZZA PREP REFRIGERATOR

POPCORN MACHINE

POPCORN MACHINE

ICE MACHINE

ICE MACHINE CLEANER

**MICROWAVE** 

MERCHANDISER

REFRIGERATOR

**MERCHANDISER** 

REFRIGERATOR

UNDER COUNTER FREEZER

UNDER COUNTER FREEZER

PIZZA HEATED DISPLAY CASE

PIZZA HEATED DISPLAY CASE

PRETZEL HEATED DISPLAY

PRETZEL HEATED DISPLAY

BUILT-IN DRAWER WARMER

**BUILT-IN DRAWER WARMER** 

SINGLE HOT FOOD DISPENSER

HOT DOG GRILL

FRONT SERVING COUNTER

LOAD CENTER
MICROWAVE

DISPOSER

ICE MACHINE CONDENSER

HOOD CONTROL - TOUCH

WALK-IN COOLER COIL

KITCHEN EQUIPMENT SCHEDULE - CONCOUSRE LEVEL

PNL - CKT

G/H1 - 8

G/H1 - 9

G/H1 - 11,13,15

G/H1 - 45

G/H1 - 17

G/H1 - 18

G/H1 - 21,23

G/H1 - 10

G/H1 - 26,28

G/H1 - 27,29

G/H1 - 32,34

G/H1 - 33,35

G/H1 - 41,43

G/H1 - 42

G/H1 - 48,50

G/H1 - 47,49

G/H1 - 44

G/H2 - 29,31

G/H2 - 19

G/H1 - 55

G/H2 - 24

G/H2 - 32

G/H2 - 35

G/H2 - 26

G/H2 - 2

G/H1 - 56,58

G/H2 - 34,36,38

G/H1 - 12,14,16

LOCATION

CONCESSIONS A274

CONCESSIONS A274

CONCESSIONS A274

CONCESSIONS A274

CONCESSIONS A274

CONCESSIONS A274

**CONCESSIONS A274** 

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CONCESSIONS A274

CONCESSIONS A274

CONCESSIONS A274

CONCESSIONS A274

MINIMUM COUNDUIT,

WIRE # - SIZE, GND

3/4"C, 2- 12's, 12GND

3/4"C, 2- 12's, 12GND

3/4"C, 3- 10's, 10GND

3/4"C, 2- 12's, 12GND

3/4"C, 2- 12's, 12GND

3/4"C, 2- 12's, 12GND

3/4"C, 2- 12's, 12GND

3/4"C, 2- 10's, 10GND

3/4"C, 2- 12's, 12GND

3/4"C, 2- 10's, 10GND

3/4"C, 2- 10's, 10GND

3/4"C, 2- 10's, 10GND

3/4"C, 2- 10's, 10GND

3/4"C, 2- 12's, 12GND

3/4"C, 2- 12's, 12GND

3/4"C, 2- 12's, 12GND

3/4"C, 2- 12's, 12GND

3/4"C, 3- 12's, 12GND

3/4"C, 3- 12's, 12GND

3/4"C, 2- 12's, 12GND

3/4"C, 3- 10's, 10GND

3/4"C, 3- 10's, 10GND

3/4"C, 2- 12's, 12GND

3/4"C, 3- 10's, 10GND

3/4"C, 2- 12's, 12GND

3/4"C, 3- 12's, 12GND

3/4"C, 3- 12's, 12GND

**STARTER** 

TYPE

(none)

BY

(none)

DISCONNECT

(none)

SEE FOOD SERVICE SHEET NOTE 8

SEE FOOD SERVICE SHEET NOTE 8

DRY CONTACTOR TO SHUNT TRIP

SEE FOOD SERVICE SHEET NOTE 5

SEE FOOD SERVICE SHEET NOTE 6

SEE FOOD SERVICE SHEET NOTE 5

SEE FOOD SERVICE SHEET NOTE 6

GAS RESET STATION PROVIDED BY FSEC

FROM E33 CONTROL PANEL, FOR FIRE

SEE FOOD SERVICE SHEET NOTE 5

SEE FOOD SERVICE SHEET NOTE 8

SEE FOOD SERVICE SHEET NOTE 8

2-GANG J-BOX & 3/4" CONDUIT ABOVE

2-GANG J-BOX & 3/4" CONDUIT ABOVE

EC TO PROVIDE AND INSTALL CORD

EC SHALL PROVIDE CONNECTION TO

LOAD CENTER PROVIDED BY FSEC

SEE FOOD SERVICE SHEET NOTE 7

EC TO PROVIDE L14-20R

EC TO PROVIDE L14-20R

EC TO PROVIDE L14-30R

EC TO PROVIDE L14-30R

SERVICED THRU HOOD CONTROL PANEL

SEE FOOD SERVICE SHEET NOTE 5 & 9

REMOTE MANUAL PULL STATION.

BUILDING ALARM TO DRY CONTACTORIN

BREAKER BY EC

FIRE PANEL, BY EC

SYSTEM MICROSWITCH

TO GAS SHUT OFF VAVLE

SERVICED THRU HOOD CONTROL PANEL

SEE FOOD SERVICE SHEET NOTE 5 & 9

**TYPE** 

(none)

POWER REQUIREMENTS

20.0 A

0.9 A

0.0 A

1840 VA

108 VA

0 VA

0 VA

8646 VA

1440 VA

0 VA

0 VA

0 VA

0 VA

0 VA

1440 VA

840 VA

840 VA

4285 VA

0 VA

240 VA

3598 VA

3598 VA

3598 VA

3598 VA

720 VA

1840 VA

1206 VA

0 VA

0 VA

5760 VA

5760 VA

1550 VA

756 VA

684 VA

1414 VA

900 VA

816 VA

1535 VA

2378 VA

3120 VA

180 VA

HP VOLTS POLES AMPS

208 V 3 30.0 A

120 V 1 15.0 A

120 V 1

120 V 1

1 0.0 A

1 0.0 A

15.0 A

7.0 A

7.0 A

20.6 A

0.0 A

17.3 A

17.3 A

20.0 A

5.8 A

0.0 A

0.0 A

13.0 A

6.3 A

6.3 A

5.7 A

11.8 A

2.2 A

2.2 A

7.5 A

12.8 A

2 30.0 A

208 V 3 2.0 A 720 VA

120 V 1 11.8 A 1414 VA

120 V

#### ELECTRICAL KEYNOTE LEGEND

CONTROL WIRING TO MOTOR AND CONTROLS.

## FOODSERVICE SHEET NOTES

OPERATIONAL VERIFICATION.

1. ALL FOODSERVICE EQUIPMENT SHALL BE PROVIDED AND INSTALLED, UNLESS OTHERWISE NOTED, BY THE FOOD SERVICE EQUIPMENT CONTRACTOR. ALL ELECTRICAL ROUGH-INS AND FINAL CONNECTIONS SHALL BE PROVIDED BY ELECTRICAL CONTRACTOR.

2. ELECTRICAL CONTRACTOR IS RESPONSIBLE FOR DISCONNECTION AND RECONNECTION ON ALL RELOCATED EXISTING EQUIPMENT, SCHEDULED BY FSEC AFTER

3. GAS SHUT-OFF VALVE SHALL BE PROVIDED BY TRADE FOR INSTALLATION BY PLUMBING CONTRACTOR. ELECTRICAL CONTRACTOR TO INTER CONNECTION FIRE PROTECTION SYSTEM FROM WALL MOUNTED GAS VALVE RESET STATION TO ELECTRIC GAS VALVE SOLENOID. LOCATED ABOVE FINISHED CEILING. FOR FUEL SHUT DOWN TO COOKING EQUIPMENT LOCATED BELOW HOOD, SO THAT UPON ACTIVATION OF THE FIRE SYSTEM, FUEL WILL SHUT

4. FSEC SHALL PROVIDE ALL RECEPTACLES IN FABRICATED EQUIPMENT AND WILL PRE-WIRE ELECTRICAL COMPONENTS IN COUNTER TO LOAD CENTER PANEL. FINAL CONNECTION BY ELECTRICAL CONTRACTOR, UNLESS OTHERWISE NOTED.

5. ELECTRICAL CONTRACTOR SHALL INTERWIRE FIRE PROTECTION SYSTEM WITH BUILDING ALARM SYSTEM. TO POWER SHUT-OFF DEVICES SUPPLIED BY FIRE PROTECTION SYSTEM INSTALLER, SO THAT ALL ELECTRICAL EQUIPMENT BELOW HOOD WILL BE SHUT-OFF UPON ACTIVATION OF THE FIRE FIRE PROTECTION SYSTEM.

6. A CHEMICAL FIRE SYSTEM PROVIDED BY FSEC: SOLENOID/SHUT OFF VALVE SHALL BE INTERWIRED BY ELECTRICAL. PROVIDE 1/2" EMPTY CONDUIT TO WALL MOUNTED OCTAGONAL JUNCTION BOX FOR REMOTE PULL STATION.

7. ELECTRICAL CONTRACTOR SHALL INTERWIRE DISPOSER, CONTROLS AND SOLENOID VALVE PROVIDED BY FSEC PER MANUFACTURERS SPECIFICATIONS.

8. ELECTRICAL CONTRACTOR SHALL INTERWIRE WALK-IN COOLER/FREEZER LIGHTS, SWITCHES AND HEAT TAPE IN FREEZER FOR EVAPORATOR DRAINLINE. FSEC SHALL PROVIDE HEAT TAPE.

9. ELECTRICAL CONTRACTOR SHALL PROVIDE WIRE HOOD FAN AND LIGHT TO WALL SWITCHES.

10. ELECTRICAL CONTRACTOR SHALL PROVIDE COMPUTER GRADE SEPARATE DEDICATED CIRCUIT FOR OWNERS POS

11. ELECTRICAL CONTRACTOR SHALL PROVIDE EMPTY JUNCTION BOX AND UNDER FLOOR CONDUIT AS NECESSARY BETWEEN POS TERMINAL LOCATION AND ADMINISTRATOR'S

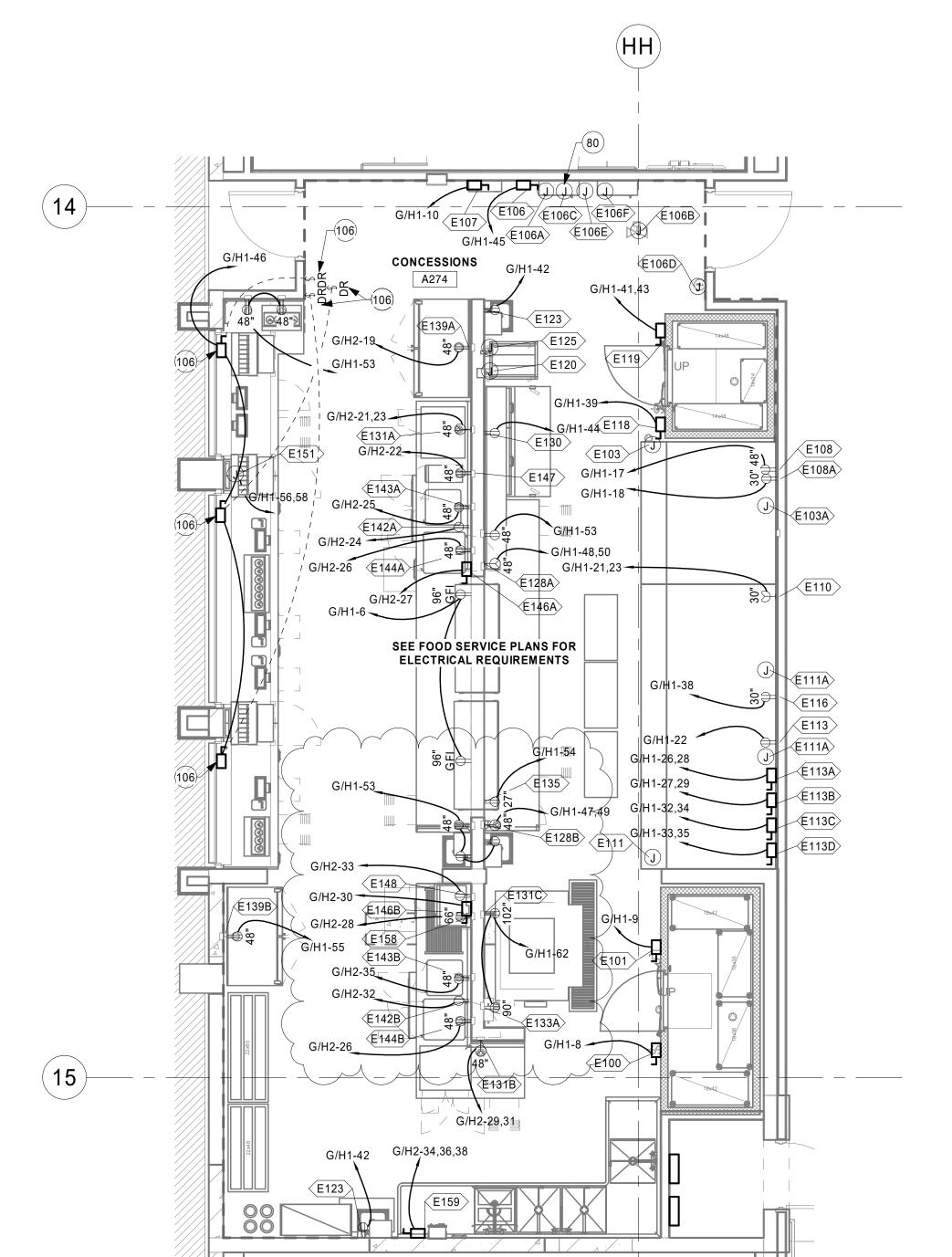
12. VERIFY ALL PLUG CONFIGURATIONS WITH MANUFACTURES SHOP DRAWINGS.

13. ALL 120 VOLT DUPLEX RECEPTACLES SHALL BE A MINIMUM OF 20 AMP RATED, UNLESS OTHERWISE NOTED. MOUNT ALL DUPLEX RECEPTACLES HORIZONTALLY IN WALL, UNLESS OTHERWISE NOTED.

14. ALL EXPOSED CONDUIT SHALL BE SEAL TIGHT OR EPOXY COATED FOR CLEANING. MC IS NOT ACCEPTED.

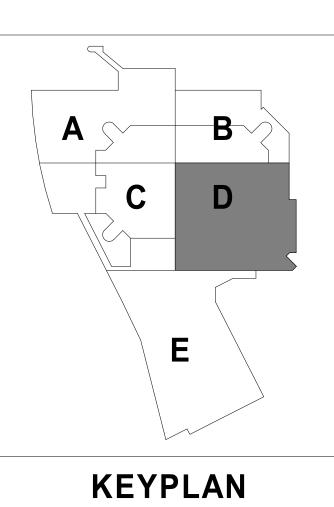
15. ALL SINGLE-PHASE RECEPTACLES RATED 150 VOLTS TO GROUND OR LESS, 50 AMPERES OR LESS AND THREE PHASE RECEPTACLES RATED 150 VOLTS TO GROUND OR LESS, 100 AMPERES OR LESS INSTALLED IN KITCHENS/CONCESSIONS SHALL HAVE GROUND-FAULT CIRCUIT-INTERRUPER PROTECTION FOR PERSONNEL.

16. ELECTRICAL CONTRACTOR SHALL OBTAIN AN UPDATED SET OF PLANS FROM FOOD SERVICE VENDOR. ALL WORK SHALL BE COORDINATED WITH FOOD SERVICE EQUIPMENT SUPPLIER.



3 CONCOURSE LEVEL AREA D CONCESSIONS 1 POWER PLAN

ISG



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PROJECT

LA CROSSE CENTER EXPANSION & RENOVATION

LA CRO	OSSE		WISCONSIN
	REVISI	ON SCHEDULE	
DATE	D	ESCRIPTION	BY
04/30/20	PR #12		CWR
08/18/20	PR #21		CWR
PROJECT	T NO.	16-19990	
FILE NAM	1E	19990 Elec R18	3.rvt
DRAWN BY		CWR	
DESIGNED BY		CWR	
REVIEWED BY		MDN	
ORIGINA	L ISSUE DATE	02/06/2020	
CLIENT F	PROJECT NO.		

TITLE

ENLARGED POWER PLANS -AREA D

SHEE

3E3-14

8/14/2020 2:03:04 PM

N

## PLAN LEGEND

- EQUIPMENT PROVIDED BY OWNER
- EQUIPMENT PROVIDED BY VENDOR
- EXISTING EQUIPMENT RELOCATE
- (4) EYE WASH STATION\* (BY MECHANICAL)

  - (5) GREASE INTERCEPTOR\* (BY MECHANICAL)

1 PROVIDE 1/8" DIAMOND TREAD 42" HIGH

6 FIELD JOINT - SEE SPECIFICATION FOR TYPE

\*SEE ARCHITECT AND OR ENGINEER PLANS FOR EXACT LOCATIONS

3 JANITOR SINK W/ FAUCET \* (BY MECHANICAL)

PLAN KEY INDEX

2 42" DOOR REQUIRED\* (BY BUILDING CONTRACTOR)





• ROOFTOP ICEMACHINE REMOTE REFRIGERATION SYSTEM TO BE

2'-10"

• ROOF CURB AND DOG HOUSE TO BE PROVIDED BY FSEC AND

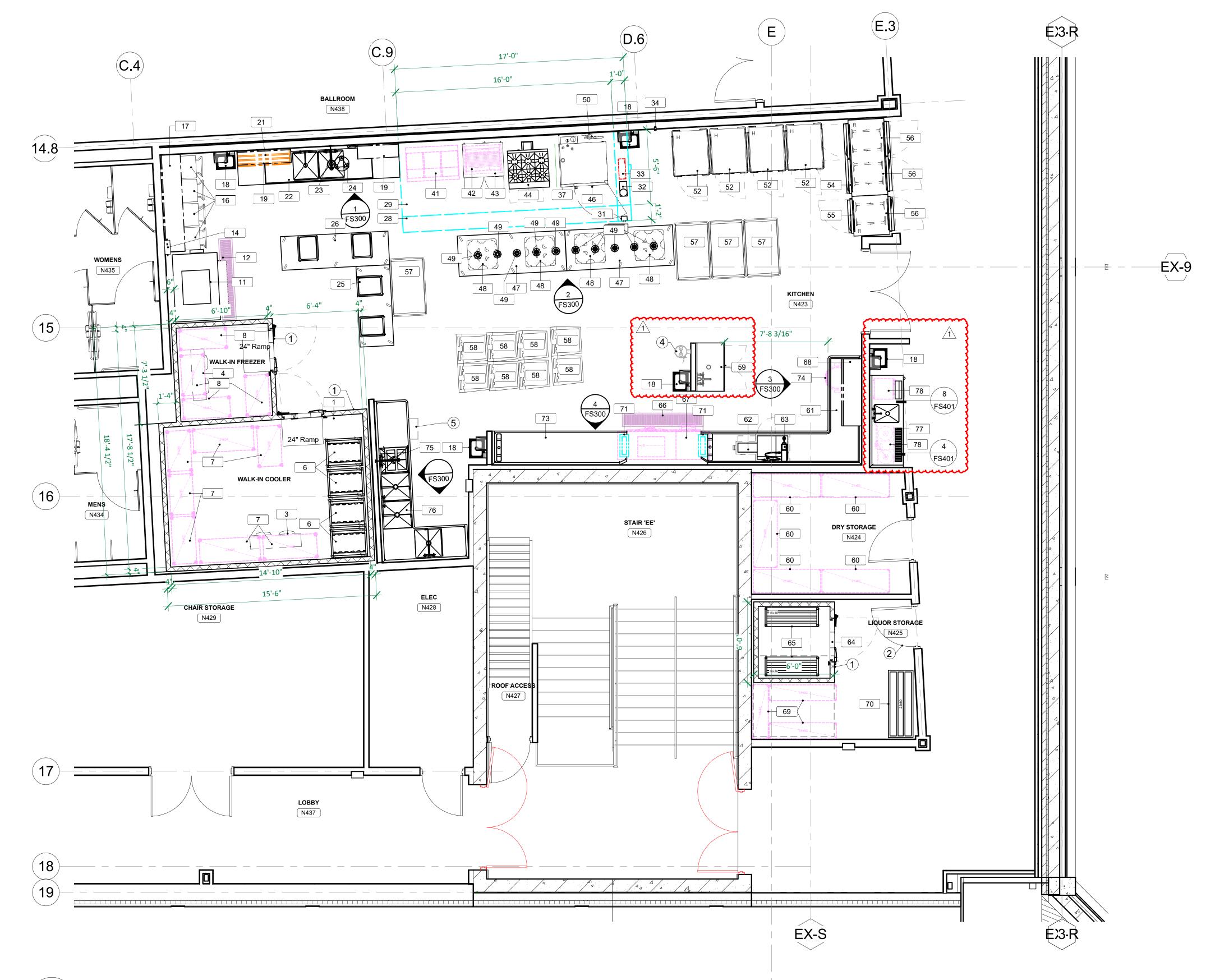
INSTALLED BY ROOFING CONTRACTOR OR G.C.

• VERIFY EXACT LOCATION WITH SITE AND TRADES.

PROVIDED AND INSTALLED BY FSEC

• UNIT SIZE: 34.0" x 24.13"

• UNIT HEIGHT: 25.75" • UNIT WEIGHT: 220 LBS



- • ROOFTOP REFRIGERATION SYSTEM TO BE PROVIDED AND

ROOF CURB AND DOG HOUSE TO BE PROVIDED BY FSEC AND INSTALLED BY ROOFING CONTRACTOR OR G.C.

 VERIFY EXACT LOCATION WITH SITE AND TRADES.

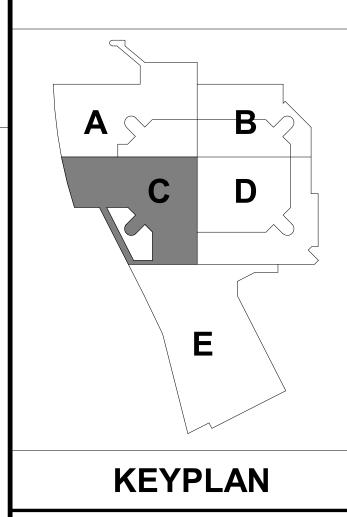
INSTALLED BY FSEC

• UNIT SIZE: 59" x 44.5"

• UNIT WEIGHT: 491 LBS

• UNIT HEIGHT: 34"

FENANC	OT/	BALLROOM EQUIPMI	T
TEM NO	QTY	DESCRIPTION  Walk in Cooler / Freezer Poy	REMARKS
2	1 1	Walk-in Cooler / Freezer Box Roof Top Refigeration Unit	
3	<u>'</u> 1	Cooler Coil	
4	<u>'</u> 1	Freezer Coil	
5	<u>·</u> 1	** Spare Number **	
6	4	Bun / Sheet Pan Rack	
7	7	Cooler Mobile Shelving	NIC; By Owner
8	4	Freezer Mobile Shelving	NIC; By Owner
9	1	** Spare Number **	
10	1	** Spare Number **	
11	1	Ice Machine w/ Bin and Transport Cart	
12	1	12" x 72" Floor Trough Grey Fiberglass Grating	
13	1	Ice Machine Remote Condenser	
14	1	Ice Machine Water Filtration System	
15 16	1 4	** Spare Number **  Transport Utility Cart	
17	2	Wall Shelf	Stacked
18	5	Hand Sink w/ Faucet	Towl & Soap Dispenser by Owner, Installed by GC
19	2	Wall Shelf	rem a coap Biopericer by a mier, metanea by are
20	 1	** Spare Number **	
21	1	Wall Mounted Pot Rack	
22	1	Vegetable Prep Table w/ Sinks	
23	1	Type 4 Prep Area Pre-Rinse	
24	1	Disposer w/ Controls & Offset Chute	
25	1	Mobile Work Table	
26	1	Mobile Work Table	
27	1	** Spare Number **	
28	1	Cooking Hood Perforated Supply Plenum	14" x 17'-0"
29 30	1	Cooking Exhaust Hood  ** Spare Number **	66" x 16'-0"
31	<u>1</u>	Hood Control Touch Screen (CASHMI)	
32	1	Fire Protection System	
33	<u>'</u> 1	Hood Control Box - Heat Sensor Elec. Package	
34	<u>·</u> 1	Room Temperature Sensor	
35	<u>·</u> 1	** Spare Number **	
36	1	** Spare Number **	
37	1	Flat Stainless Steel Wall Panel	
38	1	** Spare Number **	
39	1	** Spare Number **	
40	1	** Spare Number **	
41	1	Three Fryer Battery	NIC; By Owner
42	1	French Fry Warmer	NIC; By Owner
43	1	Undercounter Freezer	
44	1	36" Range - 6 Burners - Convection Oven	
45 46	1 1	** Spare Number ** Double Stacked Combi Oven	Provide with Heat Shield
47	2	Mobile Work Table	Frovide With Heat Shield
48	4	Poker Chip Dish Dolly	
49	10	Decorative Heat Lamp	
50	1	Combi Oven Water Filtration System	
51	1	** Spare Number **	
52	4	Holding & Transport Cabinet	
53	1	** Spare Number **	
54	1	Two Section Roll Thru Refrigerator	
55	1	One Section Roll Thru Refrigerator	
56	3	Refrigerator Roll-in Rack	
57 50	4	Queen Mary Utility Cart	
58 59	8	Dishrack Dolly  Mon Cabinet w/ Faucet	
60	1 	Mop Cabinet w/ Faucet  Dry Storage Shelving	NIC; By Owner
61	 	Soiled Dishtable	INIO, DY OWNE
62	<u>'</u> 1	Pot & Pan Scrap Master	
63	1	Type 8 Enclosed Hose Reel	
64	<u>·</u> 1	Walk-in Cooler Box & Refrigeration System	
65	2	Keg Storage Rack	
66	1	12" x 72" Floor Trough Grey Fiberglass Grating	
67	1	Dishmachine w/ Booster Heater	NIC; By Owner
68	1	Slant Rack Shelf	
69	3	Dry Storage Shelving	NIC; By Owner
70	1	Dry Storage Dunnage Rack	
71	2	Dishwasher Vent Duct Riser	
72	1	** Spare Number **	
73	1	Clean Dishtable	NIO D. 0
74	1	Trash Container	NIC; By Owner
75	1	Warewash Spray Rinse	
76	••••••••••••••••••••••••••••••••••••••	Four Compartment Sink	
77	1	Beverage Counter w/ Sink & Drip Drain	



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**LA CROSSE CENTER EXPANSION & RENOVATION** 

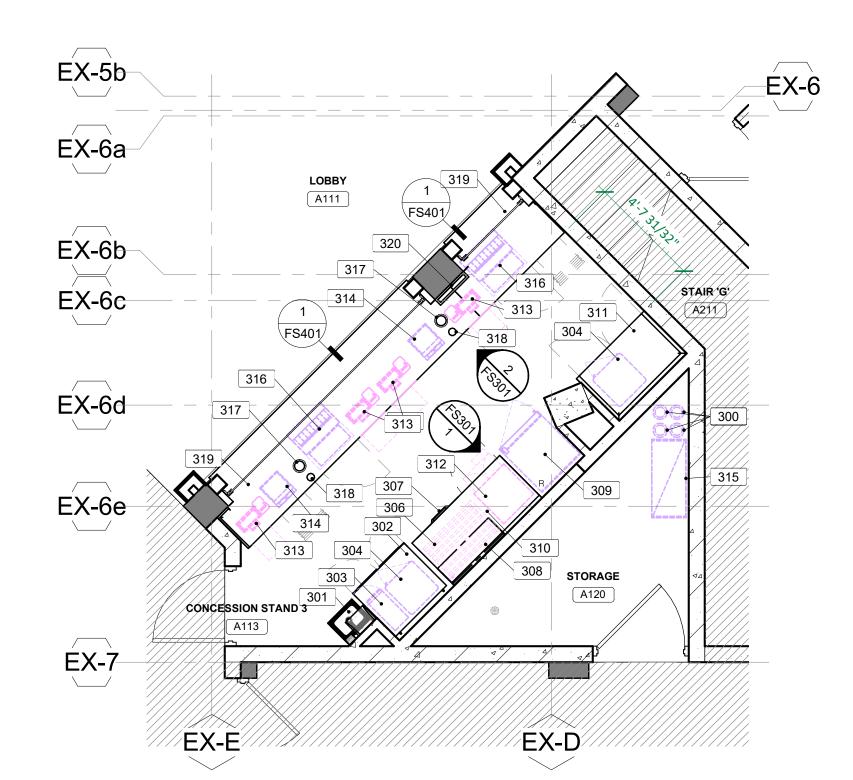
REVISION SCHEDULE

WISCONSIN

D	ESCRIPTION	BY
PR20		
ΓNO.	16-19990	
ΓNO. 1E	16-19990 19990 Arch R18.rvt	
1E	19990 Arch R18.rvt	
1E 3Y	19990 Arch R18.rvt SK	
ME BY ED BY	19990 Arch R18.rvt SK DH DH	
	PR20	PR20

**FOODSERVICE BALLROOM BANQUET** KITCHEN PLAN & **SCHEDULE** 

FOODSERVICE EQUIPMENT ARENA WALK-IN PLAN FS102 1/4" = 1'-0"



2 FOODSERVICE EQUIPMENT CONCESSION STAND #3 PLAN FS102 1/4" = 1'-0"

ARENA CONCESSIONS #3 EQUIPMENT SCHEDULE							
ITEM NO	QTY	DESCRIPTION	REMARKS				
300	4	CO2 Cylinder Tank	NIC; By Vendor				
301	1	Hand Sink w/ Faucet	Towl & Soap Dispenser by Owner, Installed by GC				
302	1	Undercounter Freezer					
303	1	Single Hot Food Dispenser	NIC; By Vendor				
304	2	Pretzel Heated Display Case	NIC; By Vendor				
305	1	** Spare Number **					
306	1	Hot Dog Grill	NIC; By Owner				
307	1	Built-in Drawer Warmer					
308	1	Wall Shelf					
309	1	One Section Merchandiser Refrigerator	NIC; By Vendor				
310	1	Work Counter					
311	1	Work Counter					
312	1	Popcorn Machine	NIC; By Owner				
313	4	Tablet Cash Register System	NIC; By Owner				
314	2	Bottoms Up Beer System	NIC; By Vendor				
315	1	Soda Rack	NIC; By Vendor				
316	2	Soda Dispenser w/ Drop in Ice Bin	NIC; By Vendor				
317	2	Cup Dispenser					
318	2	Cup Dispenser					
319	1	Front Serving Counter					
320	1	Stainless Steel Utility Chase	W/ Load Panel Center				

## PLAN LEGEND

EQUIPMENT PROVIDED BY OWNER EQUIPMENT PROVIDED BY VENDOR EXISTING EQUIPMENT - RELOCATE

#### PLAN KEY INDEX

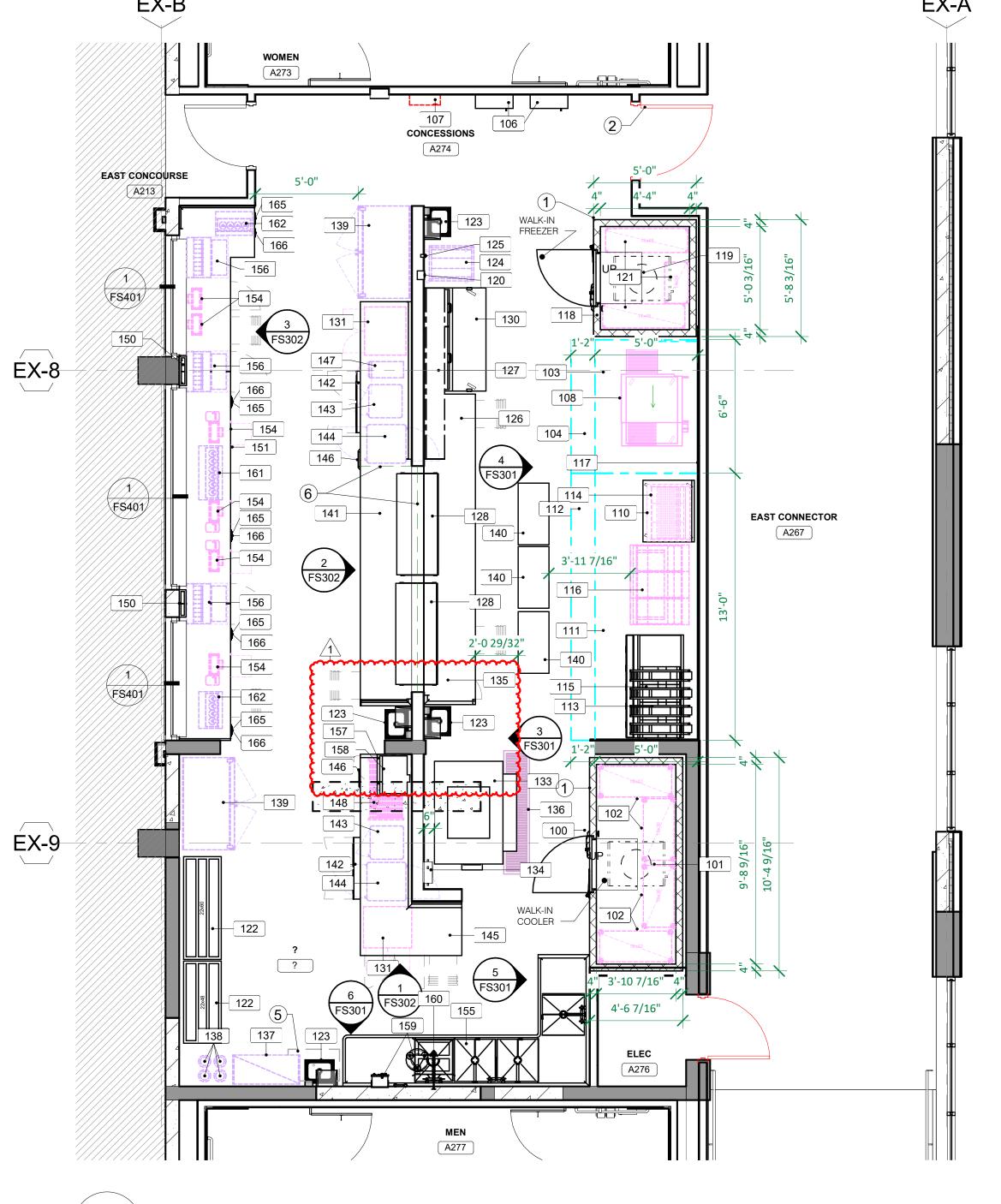
- 1 PROVIDE 1/8" DIAMOND TREAD 42" HIGH
- 2 42" DOOR REQUIRED\* (BY BUILDING CONTRACTOR)
- 3 JANITOR SINK W/ FAUCET \* (BY MECHANICAL)
- 4 EYE WASH STATION\* (BY MECHANICAL)
- (5) GREASE INTERCEPTOR\* (BY MECHANICAL)
- (6) FIELD JOINT SEE SPECIFICATION FOR TYPE \*SEE ARCHITECT AND OR ENGINEER PLANS FOR EXACT LOCATIONS

	ARENA WALK-INS EQUIPMENT SCHEDULE						
ITEM NO	QTY	DESCRIPTION	REMARKS				
201	2	Keg Storage Rack					
202	1	Dry Storage Mobile Shelving	NIC; By Owner				
203	1	Walk-in Cooler / Cooler Box					
204	1	Beer Cooler Coil					
205	1	** Spare Number **					
206	1	Cooler Coil					
207	1	Ground Refigeration Unit					
208	1	Ground Refigeration Unit					
209	5	Keg Storage Rack					
210	1	** Spare Number **					
211	5	Cooler Mobile Shelving	NIC; By Owner				
212	1	Dunnage Rack					

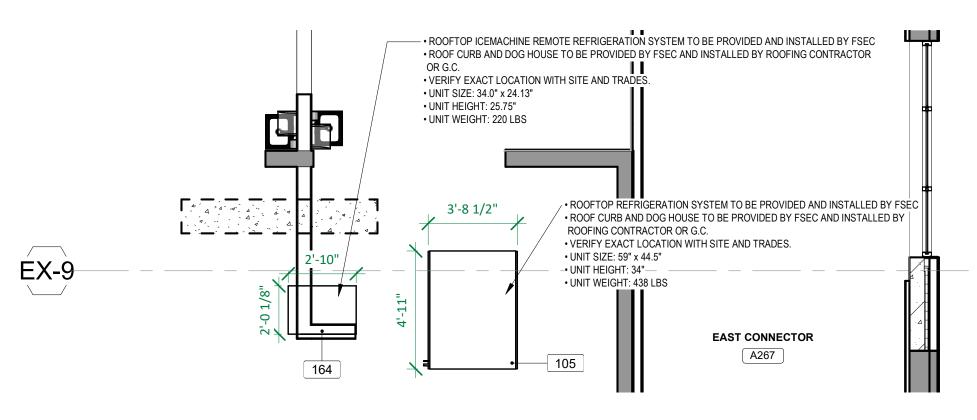
212	1	Dunnage Rack	
		CONCOURSE EQUIPMENT	T QCHEDI II E
TEM NC	QTY	DESCRIPTION	REMARKS
100	1	Walk-in Cooler Box	
101	1	Cooler Center Mount Coil	
102	4	Cooler Mobile Shelving	NIC; By Owner
103	1	Cooking Exhaust Hood	60" x 7'-0"
104	1	Cooking Hood Perforated Supply Plenum	14" x 7'-0"
105	1	Roof Top Refigeration Unit	11 // 0
106	1	Fire Protection System	
107	1	Hood Control Box - Heat Sensor Elec. Package	
108	1	Double Conveyor Oven	NIC; By Owner
109	1	** Spare Number **	
110	1	French Fry Warmer	NIC; By Owner
111	1	Cooking Exhaust Hood	60" x 13'-0"
112	1	Cooking Hood Perforated Supply Plenum	14" x 13'-0"
			14 X 13-0
113	1	60" Griddle w/ Griddle Clam Shell	
114	1	French Fry Table	
115	1	Mobile Griddle Stand	
116	1	Three Fryer Battery	NIC; By Owner
117	1	Flat Stainless Steel Wall Panel	
118	1	Walk-in Freezer Box	
119	1	Freezer Center Mount Coil	
120	1	Hood Control Touch Screen (CASHMI)	
	) o		NIC: Pu Ourser
121	3	Freezer Shelving	NIC; By Owner
122	2	Kitchen Dunnage Rack	T 100 5: -
123	4	Hand Sink w/ Faucet	Towl & Soap Dispenser by Owner
·····	<del>~~~</del>		Installed by GC
124	1	Bread Rack	NIC; By Vendor
125	1	Room Temperature Sensor	
126	1	Back Prep Counter	
127	2	Wall Shelf	Stacked
128	2	Merchandising Display Warmers	
129	1	** Spare Number **	
130	<del>~~~~</del>	Pizza Prep Refrigerator	
131	2	Popcorn Machine	NIC; By Owner
		·	TNIC, by Owner
132	1	** Spare Number **	
133	1	Ice Machine w/ Bin and Transport Cart	
134	1	Ice Machine Water Filtration System	
135	1	Microwave Oven	
136	1	15" x 72" Floor Trough	
137	1	Soda Rack	NIC; By Vendor
138	4	CO2 Cylinder Tank	NIC; By Vendor
139	2	Refrigerator Merchandiser	NIC; By Vendor
140	3	Mobile Work Table	
141	1	Front Prep Counter	
142	2	Undercounter Freezer	
143	2	Pizza Heated Display Case	NIC; By Vendor
144	2	Pretzel Heated Display Case	NIC; By Vendor
145	1	Front Prep Counter	. <b>,</b>
146	2	Built-in Drawer Warmer	
			NIO. D. Mandar
147	1	Single Hot Food Dispenser	NIC; By Vendor
148	<del>~~</del>	Hot Dog Grill	NIC; By Owner
149	1	** Spare Number **	
150	2	Stainless Steel Utility Chase	
151	1	Front Serving Counter	W/ Load Panel Center
152	1	** Spare Number **	
153	1	** Spare Number **	
		•	NIC: Pu Ourser
154	6	Tablet Cash Register System	NIC; By Owner
155	1	Four Compartment Sink	
156	3	Soda Dispenser w/ Drop in Ice Bin	NIC; By Vendor
157	1	Microwave Shelf	
158	1	Microwave Oven	
159	1	Disposer w/ Controls & Offset Chute	
	1 4	·	
160	1	Warewash Spray Rinse	
161	1	Bottoms Up Beer Dispenser - 6 Tap	NIC; By Vendor
	<u>'</u>		
162	2	Bottoms Up Beer Dispenser - 4 Tap	NIC; By Vendor
		Bottoms Up Beer Dispenser - 4 Tap  Ice Machine Remote Condenser	NIC; By Vendor Included w/ item 133

165 5 Disposable Cup Dispenser

166 5 Disposable Cup Dispenser



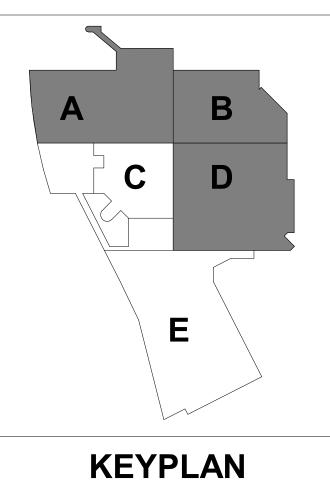




4 FOODSERVICE EQUIPMENT CONCOURSE CONCESSION ROOF EQ PLAN FS102 1/4" = 1'-0"







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LA CROSSE

LA CROSSE **CENTER EXPANSION & RENOVATION** 

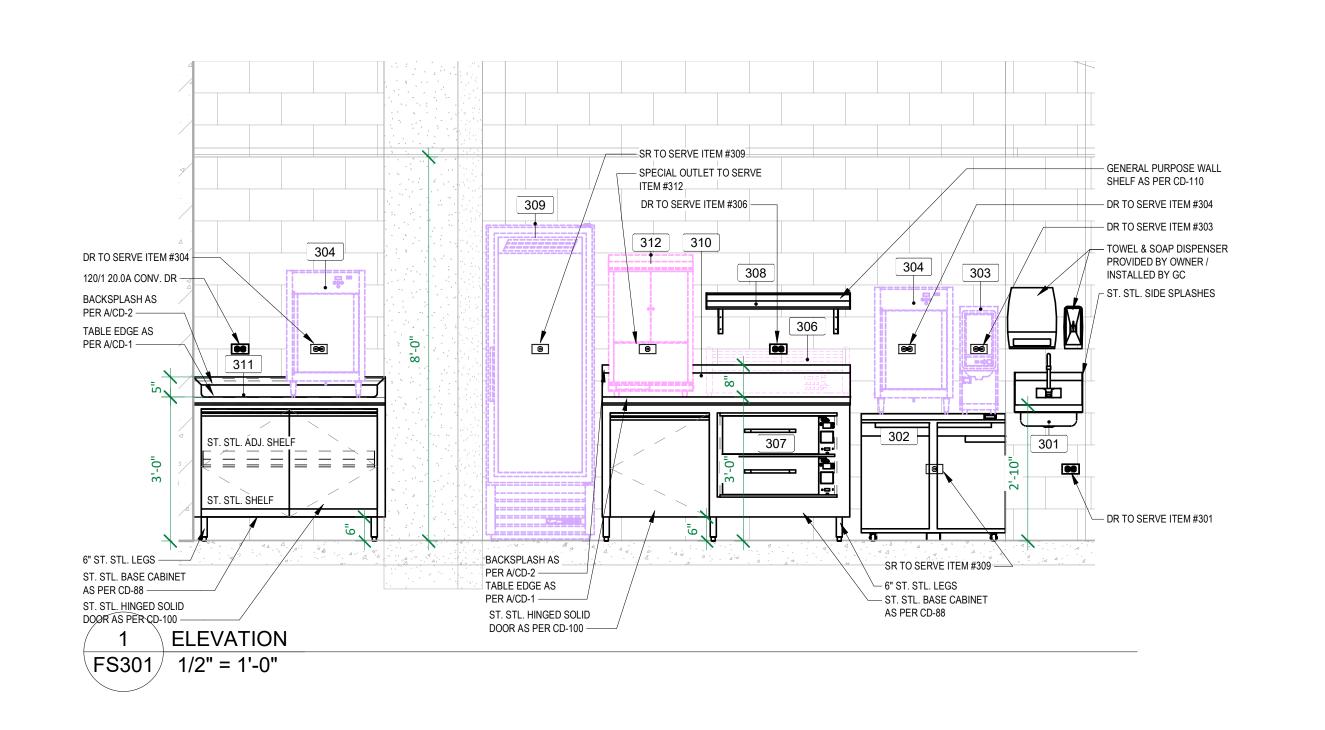
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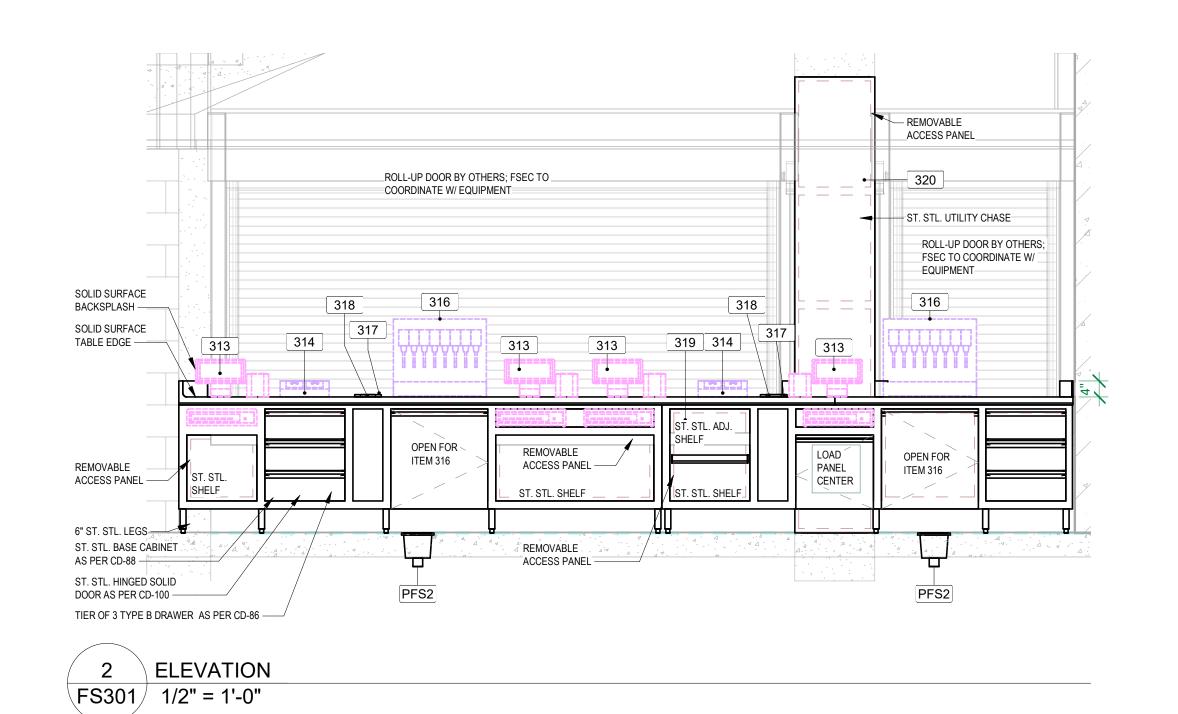
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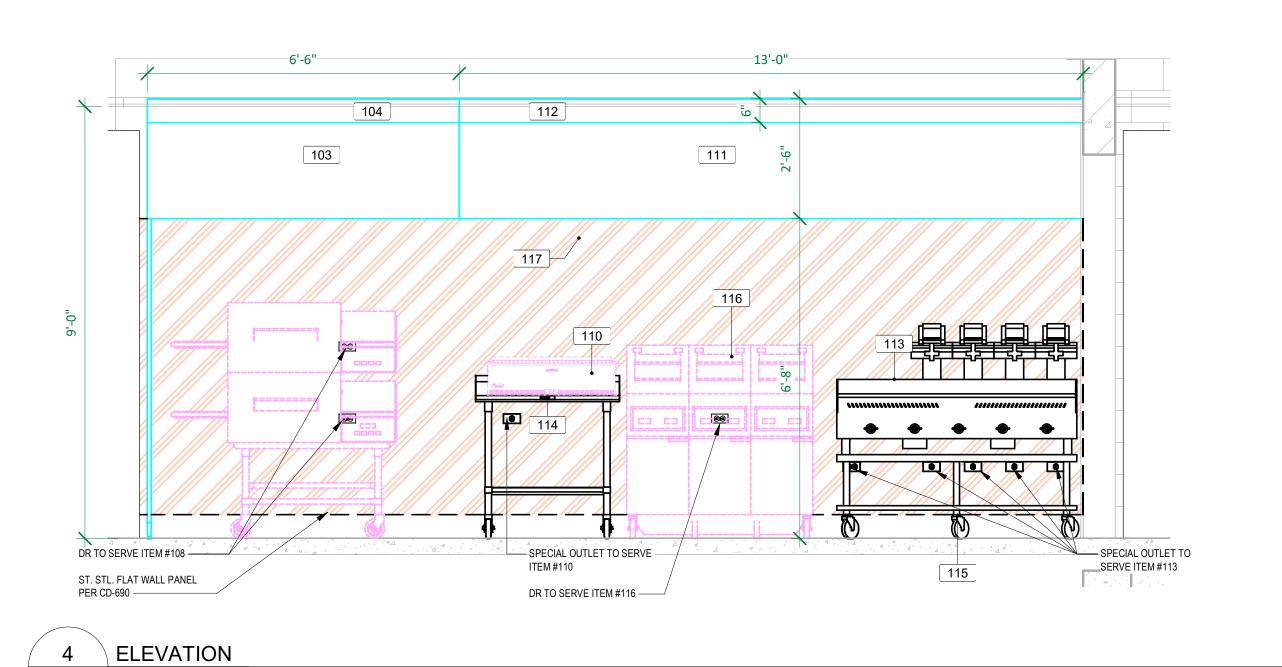
**FOODSERVICE** CONCOURSE CONCESSION **ARENA CONCESSIONS & WALKINS PLAN & SCHEDULE** 

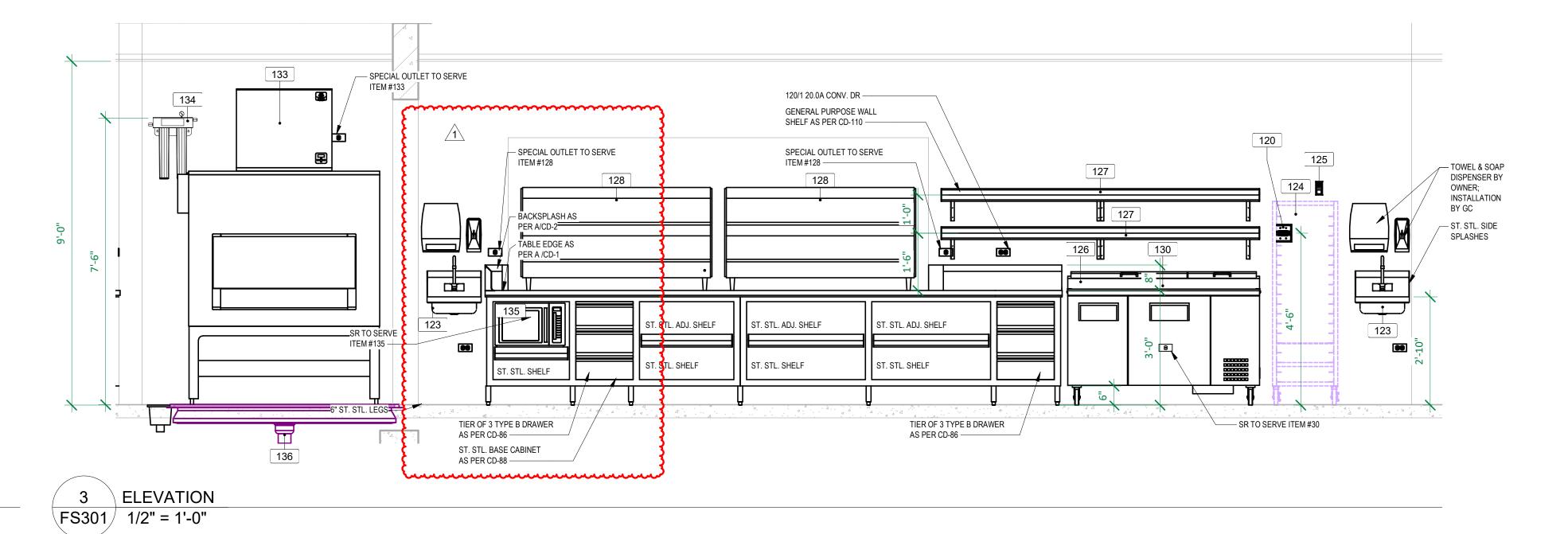
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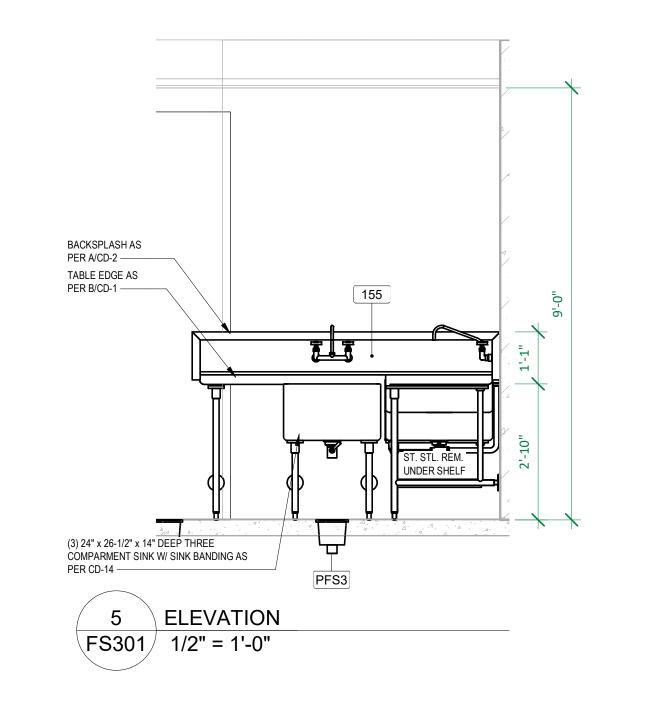
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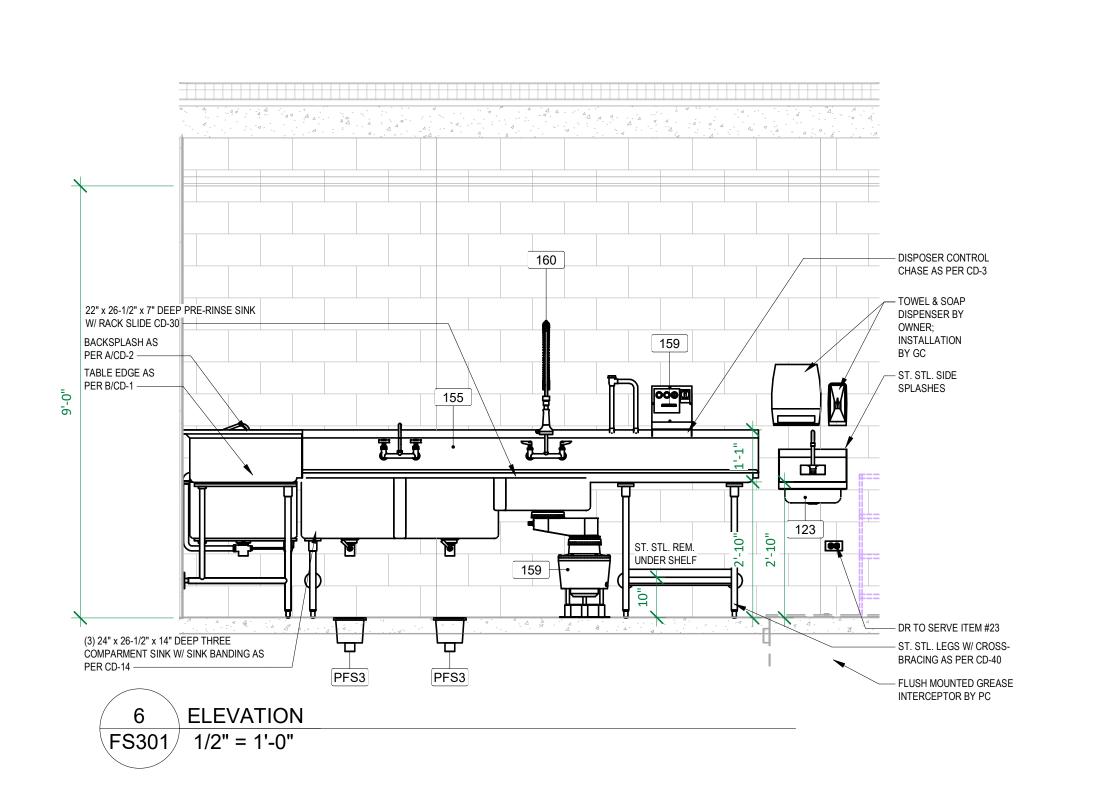






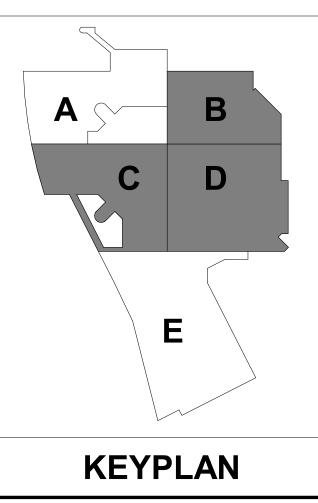












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PROJECT

LA CROSSE CENTER EXPANSION & RENOVATION

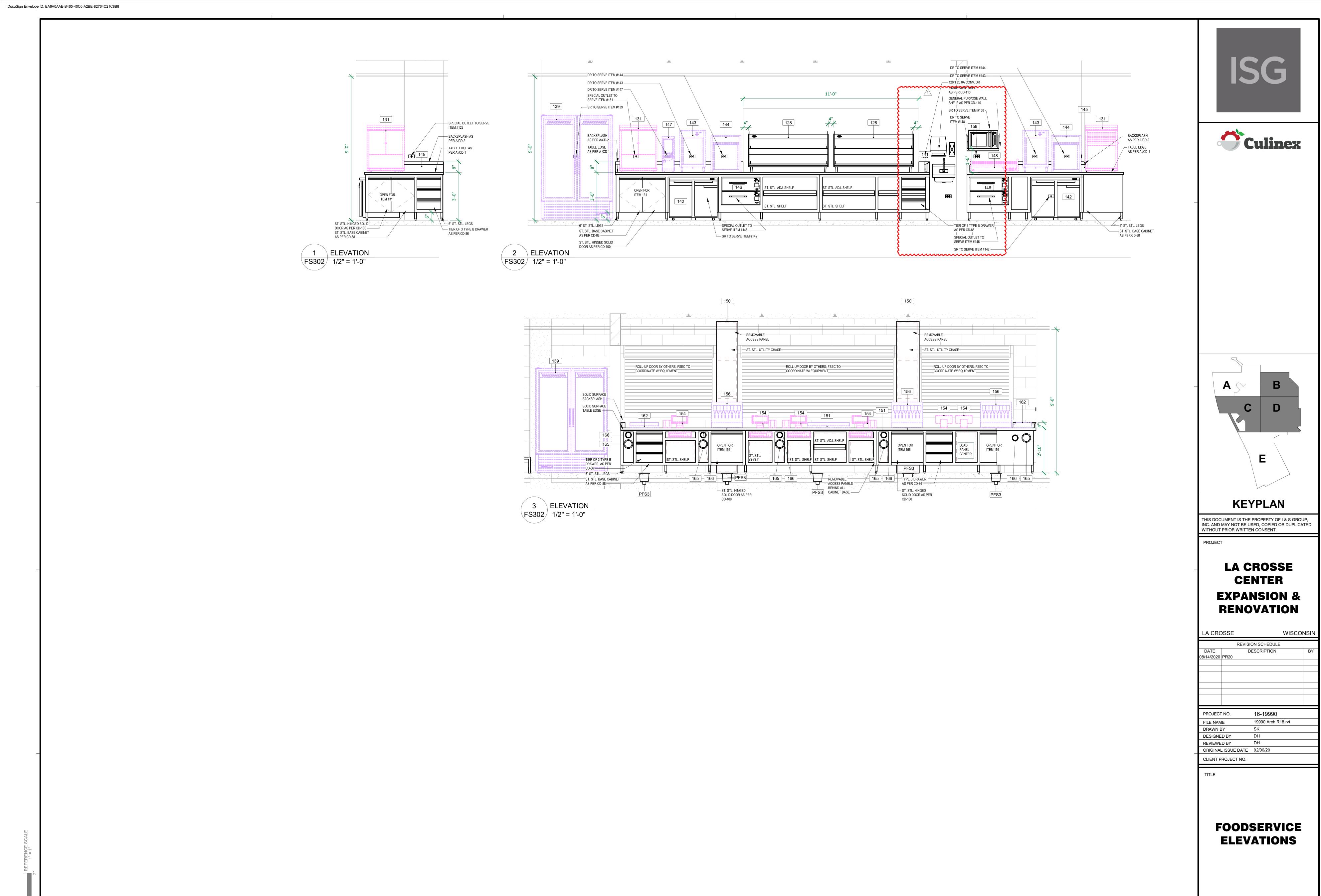
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FOODSERVICE ELEVATIONS

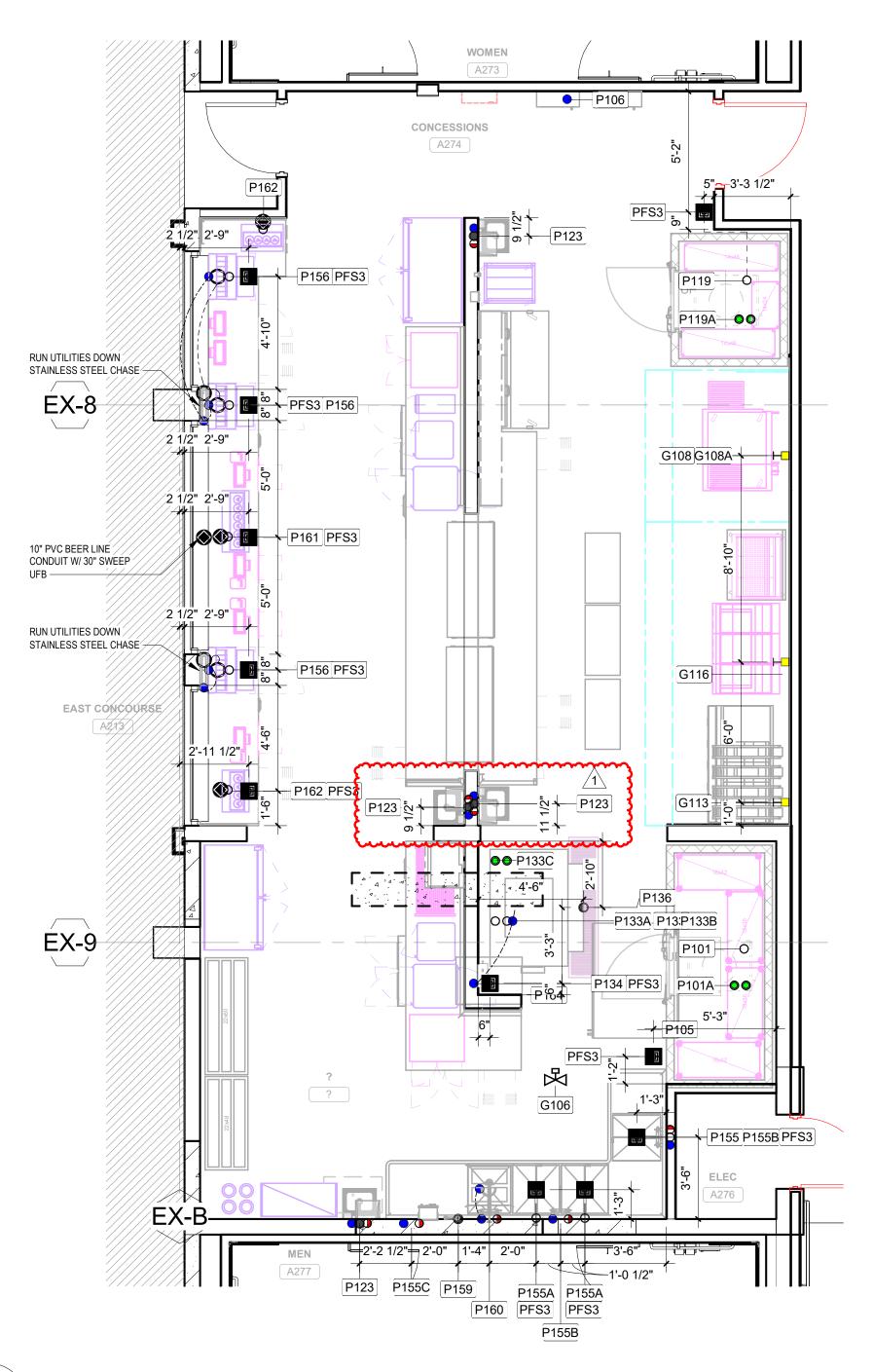
FS301

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FS301 1/2" = 1'-0"



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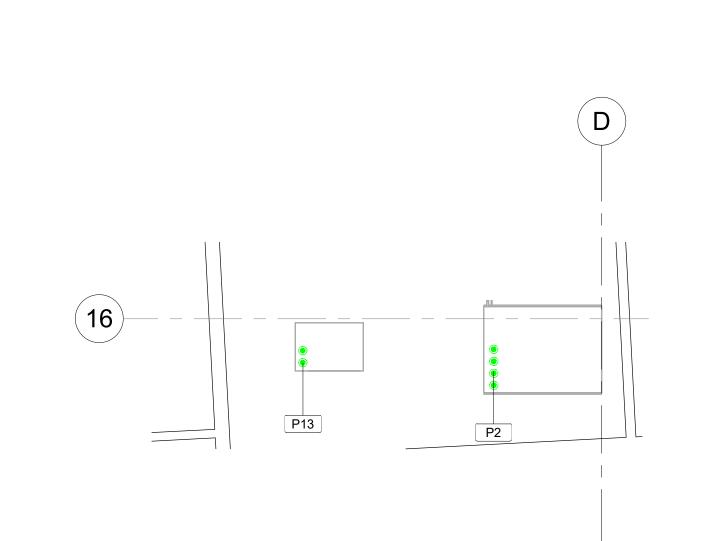


2 \ FOODSERVICE EQUIPMENT CONCOURSE CONCESSIONS PLB ROUGH-IN PLAN FS500 1/4" = 1'-0"

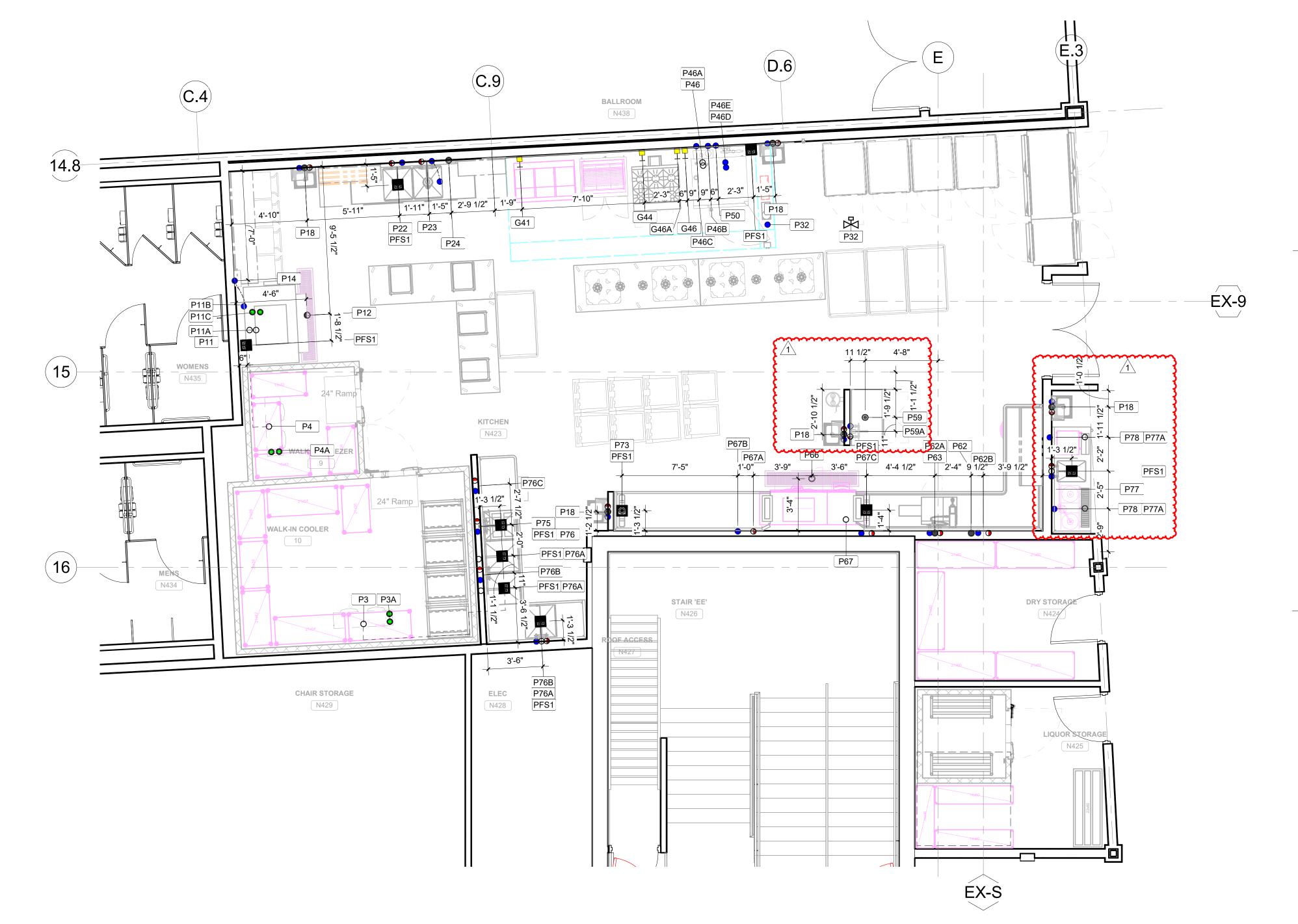
**P105** 

4 FOODSERVICE EQUIPMENT CONCORSE CONCESSIONS ROOF PLB ROUGH-IN FS500 1/4" = 1'-0"

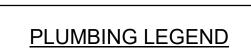
EX-9



3 \ FOODSERVICE EQUIPMENT BALLROOM BANQUET KITCHEN PLB ROUGH-IN PLAN FS500 1/4" = 1'-0"



1 FOODSERVICE EQUIPMENT BALLROOM BANQUET KITCHEN PLB ROUGH-IN PLAN

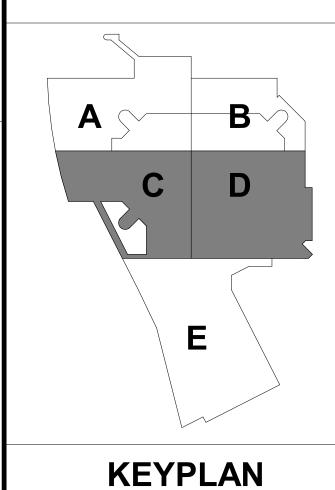


- INDIRECT WASTE
- DIRECT WASTE FLOOR DRAIN
- FLOOR DRAIN W/ 4" FUNNEL FLOOR SINK W/HALF GRATE
- FLOOR SINK W/FULL GRATE
- FLOOR SINK W/NO GRATE HUB DRAIN
- GAS W/ QUICK DISCONNECT
- REFRIGERATION LINES
- HOT WATER COLD WATER
- COLD WATER HOSE BIB SODA CONDUIT LINE

HOT WATER HOSE BIB

- BEER CONDUIT LINE
- MECHANICAL GAS SHUT-OFF VALVE FOR FIRE SYSTEM
- ELECTRIC SOLENOID GAS SHUT-OFF VALVE FOR FIRE SYSTEM STEAM SUPPLY
- STEAM RETURN
- A.F.F. ABOVE FINISHED FLOOR B.F.F. BELOW FINISHED FLOOR
- D.F.A. DOWN FROM ABOVE U.F.B. UP FROM BELOW
- ----- BEER & SODA LINES ---- REFRIGERATION LINES
- ----- WATER LINES ---- DRAIN LINES





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**LA CROSSE CENTER EXPANSION & RENOVATION** 

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ORIGINAL	L ISSUE DATE	02/06/20		
CLIENT P	ROJECT NO.			

**FOODSERVICE** BALLROOM LEVEL & CONCOURSE **LEVEL PLUMBING** 

**ROUGH-IN PLAN** 

**FS500** 

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							BALLROC	M PL	LUM	IBING ROL	JGH-IN	SCHE	DUL	E			
		DIRE	ECT WASTE	INDIRECT WASTE	COLD WATER			TF	REATE	ED WATER	HO	Γ WATER		REFR	IGERATION		PLUMBING INFORMATION
			ROUGH-IN				ROUGH-IN			ROUGH-IN		ROUGH	I-IN ABR		D SUCTION		
ITEM NO	QTY DESCRIPTION	SIZE	HT. ABRV	SIZE FIXTURE	SIZE	PSI	HT. ABRV	SIZE	PSI	I HT. ABRV.	SIZE PSI	HT.	V.	SIZE	SIZE	CD	REMARKS & NOTES
P2	1 Roof Top Refigeration Unit													1/2"	7/8"		Refrigeration Lines to P3A & P4A
P3	1 Cooler Coil			3/4" PFS1													Note 2
P3A	1 Cooler Coil Refrigeration Lines	0"	0"	0"	0"		0"	0"		O"	0"	0"		1/2" OD	7/8" ID		Refrigeration Lines From P2
P4	1 Freezer Coil			3/4" PFS1													Note 2
P4A	1 Freezer Coil Refrigeration Lines	0"	0"	0"	0"		0"	0"		O"	0"	0"		1/2" OD	7/8" ID		Refrigeration Lines From P2
P11	1 Ice Machine w/ Bin and Transport Cart			1" PFS3													Vent Drain
P11A	1 Ice Machine Bin - Drain	0"	0"	1" PFS1	0"		O"	0"		0"	0"	0"					
P11B	1 Ice Machine Bin - Filtered Water	0"	O"	0"	0"		0"	1/2"		0"	0"	0"					Serviced From P14 / Note 13
P11C	1 Ice Machine Refrigeration Lines	0"	0"	0"	0"		O"	0"		0"	0"	0"		1/2" OD	7/8" ID		Refrigeration Lines From P13
P12	1 12" x 72" Floor Trough Grey Fiberglass Grating	4"	6" UFB													CD-910-FS201	
P13	1 Ice Machine Remote Condenser													7/8"	1/2"		Refrigeration Lines to P11C
P14	1 Ice Machine Water Filtration System				3/8"		7'-6" AFF										to Service P11B
P18	Hand Sink w/ Faucet	1 1/2"	1'-10" AFF		1/2"		2'-2" AFF				1/2"	2'-2" A				CD-570-FS800	
P22	1 Vegetable Prep Table w/ Sinks			2" pfs1	1/2"		1'-4" AFF				1/2"	1'-4" A					Note 1
P23	1 Type 4 Prep Area Pre-Rinse				3/4"		1'-4" AFF				1/2"	1'-4" A	١FF				Branch cold water from P24 Disposer Throat / Note 1
P24	1 Disposer w/ Controls & Offset Chute	2"	8" AFF		1/2"		1'-4" AFF									CD-706-FS801	Branch cold water from P23 / Note 7 & 9
P46	1 Double Stacked Combi Oven			2" PFS1	0"	0	0"			O"							Vent Drain / Copper Drain Required
P46A	Double Stacked Combi Oven - Bottom Drain	0"	0"	2" PFS1	0"		0"	0"		O"	0"	0"					Vent Drain / Copper Drain Required
P46B	1 Double Stacked Combi Oven - Bottom Building - Water	0"	0"	0"	3/4"	45	1'-6"	0"		0"	0"	0"					Note 13
P46C	Double Stacked Combi Oven - Top Building Water	0"	0"	0"	3/4"	45	2'-6"	0"		0"	0"	0"					Note 13
P46D	Double Stacked Combi Oven - Top Filtered Water	0"	0"	0"	0"		0"	1/2"		1'-6"	0"	0"					Service From P50
P46E	Double Stacked Combi Oven - Bottom Filtered Water	0"	0"	0"	0"		0"	1/2"		1'-6"	0"	0"					Service From P50
P50	1 Combi Oven Water Filtration System				3/4"	45	5'-6" AFF	3/4"	45	5'-6" AFF							to Service P46D & P46E
P59	1 Mop Cabinet w/ Faucet	3 1/2"	0" BFF													CD-913-FS201	
P59A	1 Mop Sink Cabinet Faucet - Water	0"	0"	0"	1/2"		2'-2"	0"		0"	1/2"	2'-2"				CD-913-FS201	Note 1
P61	1 Soiled Dishtable			1 1/2" PFS1	0"		O"				0"	0"					
P62	1 Pot & Pan Scrap Master	2"	10" AFF														
P62A	1 Pot & Pan Scrap Master - Tank Drain	2"	10" AFF	O"	0"		O"	0"		O"	0"	0"					
P62B	1 Pot & Pan Scrap Master - Water	0"	O"	O"	1/2"		1'-4" AFF	0"		O"	1/2"	1'-4" A	\FF				RPZ required / Note 7 & 8
P63	1 Type 8 Enclosed Hose Reel				1/2"		1'-4" AFF				1/2"	1'-4" A	\FF				Note 1
P66	1 12" x 72" Floor Trough Grey Fiberglass Grating	4"	6" UFB													CD-910-FS201	
P67	Dishmachine w/ Booster Heater		0"	2" PFS1							0"	0"					Common Drain / Note 6
P67A	Dishmachine w/ Booster Heater - Hot Water Fill	0"	0"	0"	0"		O"	0"		0"	3/4" 20	1'-0" A	AFF				120 Degree F From Building Supply to Built-in Booster Heater / RPZ required / Provide PRV / Note 6
P67B	Dishmachine w/ Booster Heater - Drain Tempering	0"	0"	0"	3/4"	50	1'-0" AFF	0"		0"	0"	0"					Drain Tempering Kit / Note 6
P67C	Dishmachine w/ Booster Heater - Soap Dispenser	0"	0"	0"	1/2"		6'-6"	0"		0"	1/2"	6'-6"					Shut-off valve for soap dispenser / Back flow preventer by vendor / Note 6
P73	1 Clean Dishtable			1" PFS1													
P75	1 Warewash Spray Rinse	0"	0"	0"	1/2"		1'-4" AFF	0"		0"	1/2"	1'-4" A	\FF				Branch cold water from P159 Disposer Throat / Note 1
P76	1 Four Compartment Sink			2" PFS1													Note 1
P76A	3 Four Compartment Sink - Drain	0"	0"	2" PFS1	0"		O"	0"		0"	0"	0"					Note 1 & 8
P76B	2 Four Compartment Sink - Faucet	0"	0"	0"	3/4"		1'-4" AFF	0"		0"	3/4"	1'-4" A					Note 1
P76C	1 Four Compartment Sink - Soap Dispenser	0"	0"	0"	1/2"		2'-0" AFF	0"		0"	1/2"	2'-0" A					Shut-off valve for soap dispenser / Back flow preventer by vendor / Note 6
P77	Beverage Counter w/ Sink & Drip Drain			2" PFS1	1/2"		1'-4" AFF				1/2"	1'-4" A	AFF				Note 1
P77A	2 Beverage Counter w/ Sink - Drip Trough	0"	0"	1" PFS1	0"		O"	0"		O"	0"	0"					
P78	2 Coffee Maker w/ water Filter				3/8"		4'-0" AFF										Note 6

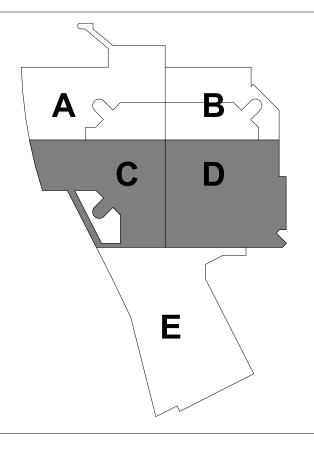
							CONC	COURS	SE PLUI	MBING	ROUGH	-IN S	CHED	UL	E		
		DIRECT VASTE	COL	D WATE	R	TREAT	ED WATER		HOT WATER		F	REFRIGERATION	PLUMBING INFORMATION				
			ROUGH-IN				ROU	GH-IN		ROUGH	I-IN	R	DUGH-IN	1			
ГЕМ NO	QTY DESCRIPTION	SIZE	HT. ABRV	/ SIZE	FL. FIXTURE	SIZE PSI	HT.	ABRV	SIZE PS	SI HT. AE	BRV. SIZE	PSI H	T. AB		LIQUID SUCTION SIZE SIZE	CD	REMARKS & NOTES
P101	1 Cooler Center Mount Coil			3/4"	PFS3											Not	te 2
P101A	1 Cooler Coil Refrigeration Lines	0"	0"	0"		0"	0"		0"	0"	0"		)"	1/	/2" 7/8"	Ref	frigeration Lines From P105
P105	1 Roof Top Refigeration Unit													1/	/2" 7/8"	Ref	frigeration Lines to P101A & P119A
P106	1 Fire Protection System					1"	9'-0"	DFA									
P119	1 Freezer Center Mount Coil			3/4"	PFS3											Not	te 2
P119A	Cooler Coil Refrigeration Lines	0"	0"	0"		0"	0"		0"	0"	0"	(	)"	1/	/2" 7/8"	Ref	frigeration Lines From P105
P123	4 Hand Sink w/ Faucet	1 1/2"	1'-10" AFF			1/2"	2'-2"	AFF			1/2"	2'-	-2" AFF	=		CD-570-FS800 Not	te 1
P133	1 Ice Machine w/ Bin and Transport Cart			1"	PFS3											Ver	nt Drain
P133A	1 Ice Machine Bin - Drain	0"	0"	1"	PFS3	0"	0"		0"	0"	0"		)"				
P133B	1 Ice Machine Bin - Filtered Water	0"	O"	0"		0"	0"		1/2"	7'-6" AF	F 0"	C	)"			Ser	rviced From P134 / Note 13
P133C	1 Ice Machine Refrigeration Lines	0"	O"	0"		0"	0"		0"	0"	0"	C	)"	1/	/2" 7/8"	Ref	frigeration Lines From P164
P134	1 Ice Machine Water Filtration System					3/8"	7'-6"	AFF								to S	Service P133B
P136	1 15" x 72" Floor Trough	4"	6" UFB													CD-910-FS201	
P155	1 Four Compartment Sink				PFS3											Not	te 1
P155A	2 Four Compartment Sink - Drain	0"	0"	2"	PFS3	0"	0"		0"	0"	0"	C	)"			Not	te 1 & 8
P155B	2 Four Compartment Sink - Faucet	0"	0"	0"		3/4"	1'-4"	AFF	0"	0"	3/4"	1'-	-4" AFF	=		Not	te 1
P155C	1 Four Compartment Sink - Soap Dispenser	0"	0"	0"		1/2"	2'-0"	AFF	0"	0"	1/2"	2'-	-0" AFF	=		Shu	ut-off valve for soap dispenser / Back flow preventer by vendor / Note 6
P156	3 Soda Dispenser w/ Drop in Ice Bin			3/4"		3/8"	1'-6"	AFF								Not	te 6 / Soda line from Soda System by vendor
P159	1 Disposer w/ Controls & Offset Chute	2"	8" AFF	0"		1/2"	0"		0"	0"	0"	(	)"			CD-706-FS801 Bra	anch cold water from P160 / Note 7 & 9
P160	1 Warewash Spray Rinse	0"	0"	0"		1/2"	1'-4"	AFF	0"	0"	1/2"	1'-	-4" AFF	=		Bra	anch cold water from P159 Disposer Throat / Note 1
P161	1 Bottoms Up Beer Dispenser - 6 Tap			1"	PFS3	3/8"	1'-6"	AFF								Not	te 6 / Beer Line from beer system by vendor
P162	2 Bottoms Up Beer Dispenser - 4 Tap			1"	PFS3	3/8"	1'-6"	AFF								Not	te 6 / Beer Line from beer system by vendor
P164	1 Ice Machine Remote Condenser													7/	/8" 1/2"	Ref	frigeration Lines to P133C

	BALLROOM GAS ROUGH-IN SCHEDULE												
ITEM NO	QTY	DESCRIPTION	SIZE	INPUT	TYPE	PRESSURE	HEIGHT	ABRV	CD	GAS REMARKS			
G32	1	Fire Surpression System - Gas Valve	0"	0.0 Btu/h	Natural	O"	0"	DFA	CD-700-FS801	FSEC to Provide for installation by MC			
G41	1	Three Fryer Battery	1 1/4"	360,000.0 Btu/h	Natural	4"	2'-0"	AFF	CD-510-FS800	Note 3, 4, 5 & 6			
G44	1	36" Range - 6 Burners - Convection Oven	1"	215,000.0 Btu/h	Natural	5"	2'-0"	AFF	CD-510-FS800	Note 3, 4, & 5			
G46	1	Double Stacked Combi Oven	3/4"	106,000.0 Btu/h	Natural	7"	2'-0"	AFF	CD-510-FS800	Note 3, 4, & 5			
G46A	1	Double Stacked Combi Oven - Bottom Connection	3/4"	106,000.0 Btu/h	Natural	7"	2'-0"	AFF	CD-510-FS800	Note 3, 4, & 5			

	CONCOURSE GAS ROUGH-IN SCHEDULE												
	ROUGH-IN												
ITEM NO	QTY	DESCRIPTION	SIZE	INPUT	TYPE	PRESSURE	HEIGHT	ABRV	CD	GAS REMARKS			
G106	1	Fire Surpression System - Gas Valve	0"	0.0 Btu/h	Natural	0"	0"	DFA	CD-700-FS801	FSEC to Provide for installation by MC			
G108	1	Double Conveyor Oven	3/4"	40,000.0 Btu/h	Natural	9"	4'-0"	AFF	CD-510-FS800	Note 3, 4, 5 & 6			
G108A	1	Double Coneyor Oven - Bottom Connection	3/4"	40,000.0 Btu/h	Natural	9"	2'-0"	AFF	CD-510-FS800	Note 3, 4, 5 & 6			
G113	1	60" Griddle w/ Griddle Clam Shell	3/4"	120,000.0 Btu/h	Natural	4"	2'-0"	AFF	CD-510-FS800	Note 3, 4, & 5			
G116	1	Three Fryer Battery	1 1/4"	360,000.0 Btu/h	Natural	4"	2'-0"	AFF	CD-510-FS800	Note 3, 4, 5 & 6			

ISG	





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PROJECT

LA CROSSE CENTER EXPANSION & RENOVATION

LA CRO	SSE		WISCO	NSIN
		REVISION SCHEDULE		
DATE		DESCRIPTION		BY
08/14/2020	PR20			
PROJECT	NO.	16-19990		

FILE NAME	19990 Arch R18.rvt
DRAWN BY	SK
DESIGNED BY	DH
REVIEWED BY	DH
ORIGINAL ISSUE DATE	02/06/20
CLIENT PROJECT NO.	

TITLE

FOODSERVICE
BALLROOM LEVEL
& CONCOURSE
LEVEL PLUMBING
SCHEDULE &
NOTES

N

FLOOR SINK PLUMBING ROUGH-IN SCHEDULE

DESCRIPTION

10 Ballroom - Floor Sink w/ Half Grate

3 Arena - Floor Sink w/ Half Grate

PFS3 11 Concourse - Floor Sink w/ Half Grate

DIRECT WASTE

PLUMBING INFORMATION
PLUMBING REMARKS & NOTES

Floor Sink with Half Grate by PC

Floor Sink with Half Grate by PC

Floor Sink with Half Grate by PC

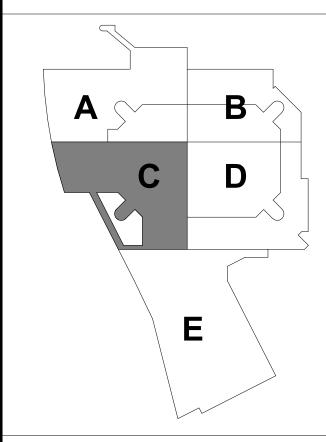
SHEET

	CONVENIENCE ELECTRICAL ROUGH-IN SCHEDULE												
	SERVICE							ROUG	H-IN	ELECTRICAL INFORMATION			
						CONN.	OUTLET						
ITEM NO	QTY	DESCRIPTION	VOLTS	PHASE	AMP	TYPE	TYPE	HEIGHT	ABRV	REMARKS & NOTES			
ECO1	2	Convenience Oulet - Ballroom Level	120 V	1	20.0 A	Direct	DR	4'-0"	AFF	Convenice Outlet by EC			
ECO2	3	Convenience Oulet - Concourse Level	120 V	1	20.0 A	Direct	DR	4'-0"	AFF	Convenice Outlet by EC			
ECO3	1	Convenience Oulet - Arena Level	120 V	1	20.0 A	Direct	DR	4'-0"	AFF	Convenice Outlet by EC			

						BALLROOM ELECTRICAL RO	DUGH-IN SCHEDU	JLE				
						SERVICE			ROUG	H-IN		ELECTRICAL INFORMATION
ITEM NO	QTY	DESCRIPTION	VOLTS PH	IASE	AMP	CONN. TYPE	OUTLET TYPE	NEMA	HEIGHT	ABR\	CD	REMARKS & NOTES
E1	1	Walk-in Cooler / Freezer Box	120 V	1 2	20.0 A	Direct			8'-6"	DFA	CD-717-FS800	Note 7
E2	1	Roof Top Refigeration Unit	208 V	3 3	30.0 A	Direct			0"		CD-716-FS800	
E3	1	Cooler Coil	120 V	1	2.0 A	Direct			9'-6"	DFA	CD-711 & CD-717 - FS800	Note 7
E4	1	Freezer Coil	208 V	1	8.9 A	Direct			8'-6"	DFA	CD-711 & CD-717-FS801	Note 7
E11	1	Ice Machine w/ Bin and Transport Cart	120 V	1	1.1 A	Cord & Plug	Special Connection		8'-6"	AFF		Cord & Plug by EC
E11A	1	Ice Machine w/ Bin and Transport Cart - Cleaning System	120 V	1	0.5 A	Direct	DR		0"	AFF		Elec drawn directly from ice machine
E13	1	Ice Machine Remote Condenser	208 V	3	2.0 A	Direct			0"			
1\ E18	5	Hand Sink w/ Faucet	120 V	1 2	20.0 A	Cord & Plug	DR	5-15P	1'-6"	AFF	CD-570-FS800	
E24	1	Disposer w/ Controls & Offset Chute	208 V	3	6.6 A	Direct			1'-2"	AFF	CD-706-FS800	Note 5
E29	1	Cooking Exhaust Hood	120 V	1	15.0 A	Direct			9'-6"	DFA	CD-601-FS800	Serviced Thru E31 Hood Control Panel / Note 3 & 8
E29A	2	Cooking Exhaust Hood - Duct Sensor	0 V	0	0.0 A	Low Voltage			0"	DFA		
E31	1	Hood Control Touch Screen (CASHMI)	0 V	0	0.0 A	Control Wiring			9'-6"	DFA		
E32A	1	Fire Suppression System - Dry Contactor	0 V	0	0.0 A				0"		CD-700-FS800	Dry contactor to shunt trip breaker by EC / Note 3
E32B	1	Fire Suppression System - Gas Valve	120 V	0	0.0 A	Direct			0"		CD-700-FS800	To gas shut off valve / Note 4A
E32C	1	Fire Suppression System - Building Alarm	0 V	0	0.0 A				0"		CD-700-FS800	Building Alarm to dry contactor in fire panel, by EC / Note 2
E32D	1	Fire Suppression System - Remote Manual Pull	0 V	0	0.0 A				0"		CD-700-FS800	Remote Manual Pull Station / Note 4A
E32E	1	Fire Suppression System - Gas Reset Station	0 V	0	0.0 A				0"		CD-700-FS800	Gas reset station provided by FSEC, as per documents
E32F	1	Fire Suppression System - Fire Microswitch	0 V	0	0.0 A				0"		CD-700-FS800	From Exx control panel, for Fire system microwswitch
E33	1	Hood Control Box - Heat Sensor Elec. Package	120 V	1 .	15.0 A	Direct			8'-10"	DFA	CD-700-FS800	
E34	1	Room Temperature Sensor	0 V		0.0 A	Control Wiring			4'-6"	AFF		2-Gang J-box & 3/4" Conduit above ceiling
E41	1	Three Fryer Battery	120 V	1	2.0 A	Cord & Plug	DR	5-15P	2'-6"	AFF		Note 3, 4 & 6
E42	1	French Fry Warmer	208 V	1 2	20.6 A	Cord & Plug	Special Outlet		2'-6"	AFF		Note 3, 4 & 6
E43	1	Undercounter Freezer	120 V	1	8.1 A	Cord & Plug	SR	5-15P	1'-6"	AFF		Note 3 & 4
E44	1	36" Range - 6 Burners - Convection Oven	120 V	1	4.0 A	Cord & Plug	DR	5-15P	2'-6"	AFF		Note 3 & 4
E46	1	Double Stacked Combi Oven	208 V	1 -	15.0 A	Cord & Plug	Special Outlet		4'-0"	AFF		Note 3 & 4
E46A	1	Double Stacked Combi Oven - Bottom	208 V	1 .	15.0 A	Cord & Plug	Special Outlet		2'-6"	AFF		Note 3 & 4
E49	10	Decorative Heat Lamp	120 V	1 -	15.6 A	Direct			9'-0"	DFA		Remote Switch / Track type lights on track system
E52	4	Holding & Transport Cabinet	120 V	1 -	12.0 A	Cord & Plug	SR	5-15P	4'-0"	AFF		
E54	1	Two Section Roll Thru Refrigerator	120 V	1 -	13.4 A	Cord & Plug	SR	5-20P	7'-6"	AFF		
E55	1	One Section Roll Thru Refrigerator	120 V	1 -	11.6 A	Cord & Plug	SR	5-15P	7'-6"	AFF		
E62	1	Pot & Pan Scrap Master	208 V	3	12.6 A	Direct			1'-2"	AFF		
E64	1	Walk-in Cooler Box & Refrigeration System	120 V	1 2	20.0 A	Direct			8'-6"	DFA	CD-717	Note 7
E64A	1	Walk-in Cooler Box - Refrigeration	120 V	1	14.3 A	Cord & Plug	DR	5-20P	9'-6"	AFF		
E67	1	Dishmachine w/ Booster Heater	208 V	3 8	38.0 A	Direct			1'-2"	AFF		One point connection for booster heat & machine / Note 6
E67A	1	Dishmachine w/ Booster Heater - Vent Fan	0 V	0	0.0 A	Control Wiring			6'-6"	AFF		Control Wiring by EC to Vent Fan / Note 6
E67B	1	Dishmachine w/ Booster Heater - Limit Switch	0 V	0	0.0 A	Control Wiring			6'-6"	AFF		Control Wiring by EC to clean dishtable limit switch / Note 6
E67C	1	Dishmachine w/ Booster Heater- Limit Switch Jbox	0 V	0	0.0 A	J-Box			2'-6"	AFF		J-box for clean dishtable limit switch by EC to E67B / Note 6
E78	2	Coffee Maker w/ water Filter	120,208 V	1 2	28.6 A	Cord & Plug	Special Outlet		4'-0"	AFF		requires 3 wires plus ground rated 240v single phase / Note 6







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PROJECT

LA CROSSE CENTER **EXPANSION & RENOVATION** 

	REVISION SCHEDULE	
DATE	DESCRIPTION	В
08/14/2020 PR20		

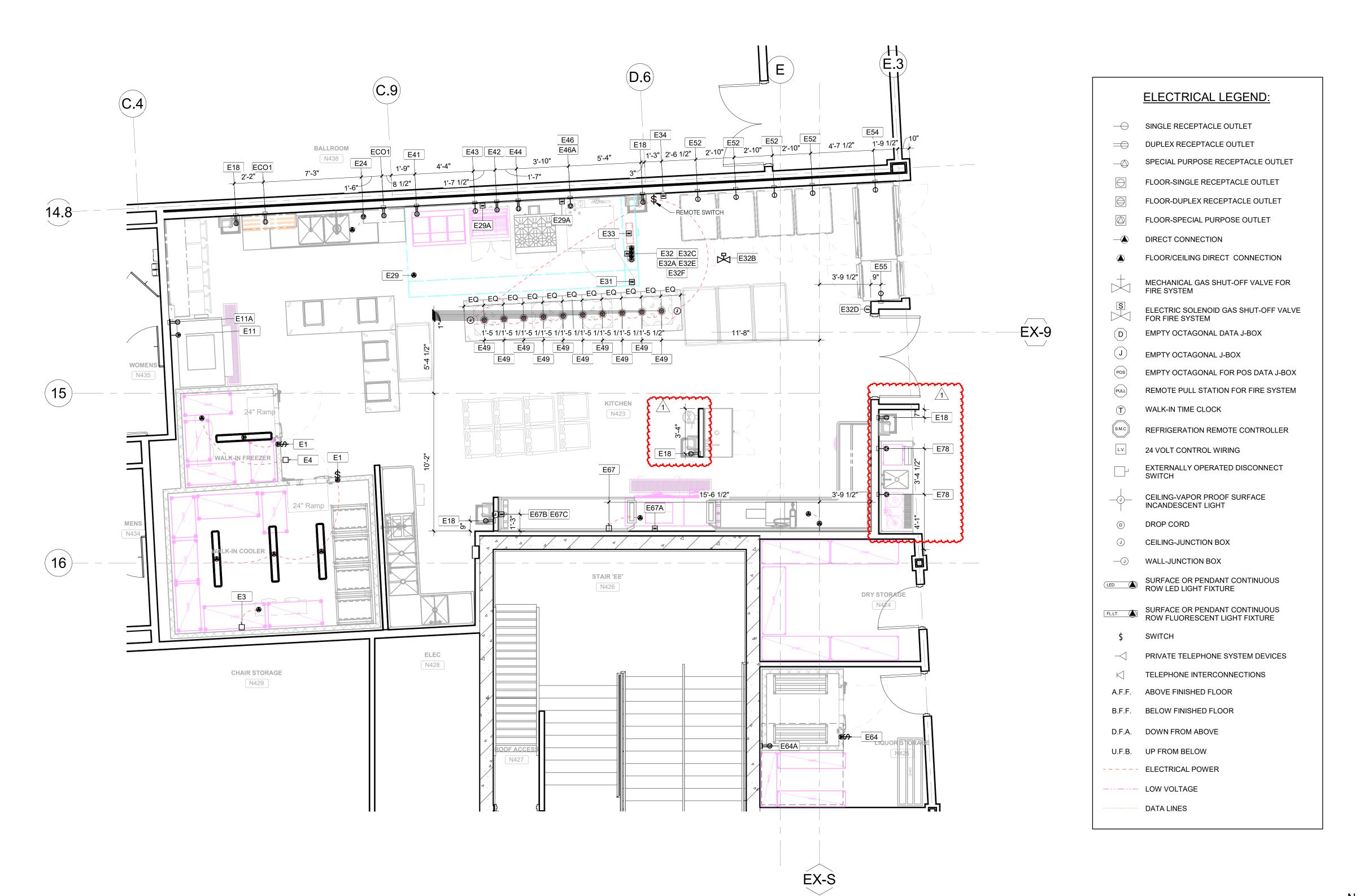
DRAWN BY **DESIGNED BY** REVIEWED BY DH ORIGINAL ISSUE DATE 02/06/20

CLIENT PROJECT NO.

TITLE

**FOODSERVICE** BALLROOM LEVEL **ELECTRICAL ROUGH-IN PLAN** 

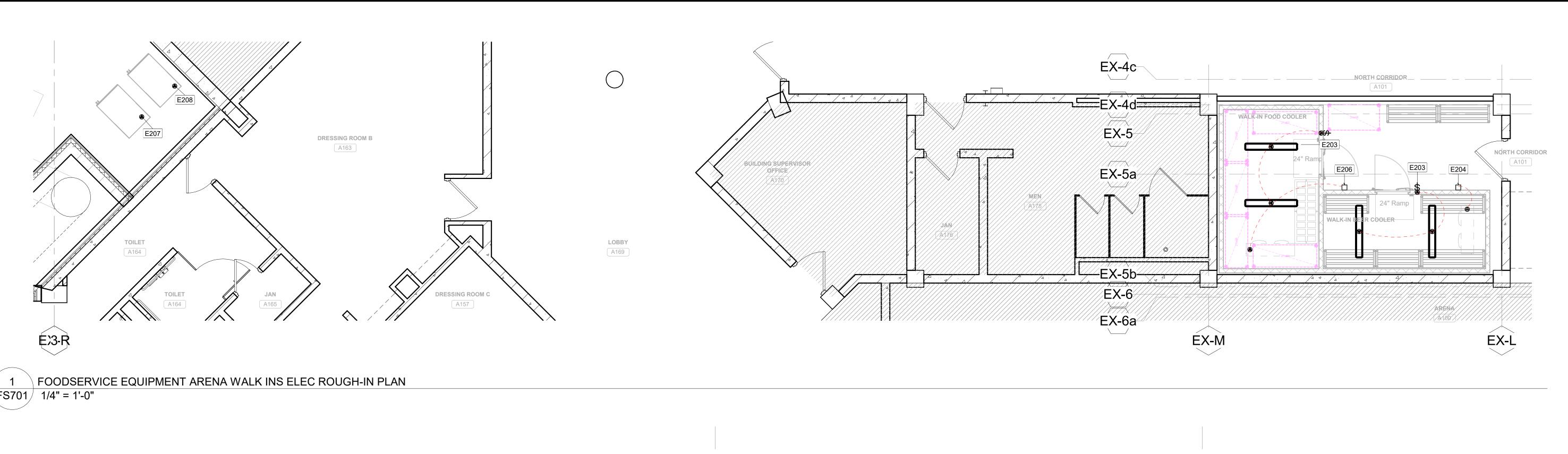
**FS700** 



FOODSERVICE EQUIPMENT BALLROOM KITCHEN ELEC ROUGH-IN PLAN

1 FOODSERVICE EQUIPMENT BALLROOM BANQUET KITCHEN ELEC ROUGH-IN PLAN FS700 1/4" = 1'-0"

8/11/2020 2:39:21 PM



3 FOODSERVICE EQUIPMENT CONCOURSE CONCESSIONS ELEC ROUGH-IN PLAN



2 FOODSERVICE EQUIPMENT ARENA CONCESSIONS #3 ELEC ROUGH-IN PLAN FS701 1/4" = 1'-0"

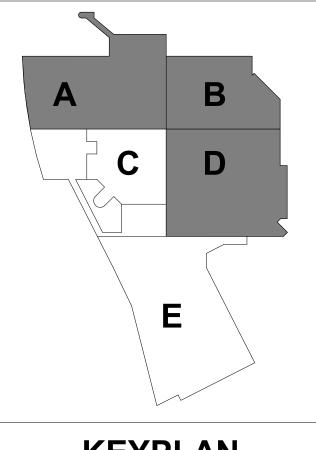


EX-B

FS701 1/4" = 1'-0"







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PROJECT

LA CROSSE

**CENTER EXPANSION &** RENOVATION

LA CROSSE WISCONSIN REVISION SCHEDULE DESCRIPTION 08/14/2020 PR20 PROJECT NO. 16-19990 FILE NAME 19990 Arch R18.rvt **DESIGNED BY** REVIEWED BY DH ORIGINAL ISSUE DATE 02/06/20 CLIENT PROJECT NO.

TITLE

**FOODSERVICE CONCOURSE LEVEL & ARENA LEVEL ELECTRICAL ROUGH-IN PLAN** 

**FS701** 

4 FOODSERVICE EQUIPMENT CONCORSE CONCESSIONS ROOF ELC ROUGH-IN FS701 1/4" = 1'-0"

#### **GENERAL ELECTRICAL NOTES:**

- A. ALL 120 VOLT DUPLEX RECEPTACLES SHALL BE A MINIMUM OF 20.0 AMP CIRCUIT, UNLESS OTHERWISE NOTED.
- B. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL NECESSARY ELECTRICAL DISCONNECT SWITCHES FOR EQUIPMENT. INSTALL AHEAD OF EQUIPMENT CONTROL OR SWITCH.
- C. FSEC SHALL BE RESPONSIBLE FOR SETTING EQUIPMENT IN PLACE READY FOR FINAL CONNECTION AND INTERCONNECTIONS. FINAL CONNECTIONS FOR THIS EQUIPMENT SHALL BE THE RESPONSIBILITY OF THE ELECTRICAL CONTRACTOR.
- MOUNT ALL DUPLEX RECEPTACLES HORIZONTALLY IN WALL, UNLESS OTHERWISE NOTED.
- E. ALL CONNECTION NUMBERS DIMENSIONED FOR ON THIS PLAN ARE ROUGH-IN LOCATIONS. THE LOAD LISTED ON THE SCHEDULE AND THE DESCRIPTION ARE THE CONNECTIONS FOR THAT PIECE OF EQUIPMENT. SIZING OF ROUGH-INS ARE DETERMINED BY ELECTRICAL CONTRACTOR.
- F. ELECTRICAL CONTRACTOR SHALL FURNISH ALL LABOR AND MATERIALS REQUIRED TO MAKE FINAL CONNECTIONS FROM SERVICE ROUGH-INS TO CONNECTION ON EQUIPMENT AND INTERCONNECTIONS BETWEEN EQUIPMENT. ALL ACCORDING TO APPLICABLE CODES.
- G. GENERAL CONTRACTOR SHALL PROVIDE HOLES, SLEEVES THROUGH ROOF, FLOOR, CEILINGS AND WALLS FOR UTILITIES. SEAL IN ACCORDANCE WITH LOCAL FIRE AND BUILDING CODES AND IN ACCORDANCE WITH SIZES SPECIFIED. HOLES IN FOODSERVICE EQUIPMENT ARE FOR THE ELECTRICAL SERVICES PROVIDED BY FSEC.
- H. ALL EQUIPMENT 250 VOLT OR LESS AND 60 AMPERES OR LESS, SINGLE OR 3-PHASE SHALL OPERATE WITH A (GFCI) GROUND-FAULT CIRCUIT-INTERRUPTER DEVICE.
- I. ALL EXPOSED CONDUIT SHALL BE SEALTIGHT OR EPOXY COATED FOR CLEANING TO COMPLY WITH LOCAL HEALTH CODES. MC CONDUIT WILL NOT BE ACCEPTABLE.
- J. COORDINATE ALL SERVICES WITH ENGINEERS DOCUMENTS. ALL ISSUES ARE THE FSEC RESPONSIBILITY TO REVIEW AND VERIFY WITH TRADES.
- K. ALL SERVICES PROVIDED ON THIS DRAWING ARE INDICATED AS PER MANUFACTURE CURRENT LISTINGS AT TIME OF LAST DATE.

  THESE GENERAL NOTES PERTAIN TO THE ELECTRICAL ROUGH-IN DRAWINGS

#### **ELECTRICAL SCHEDULE NOTES:**

- FSEC SHALL PROVIDE ALL RECEPTACLES IN FABRICATED EQUIPMENT AND WILL PRE-WIRE ELECTRICAL COMPONENTS IN COUNTER FOR FINAL CONNECTION BY ELECTRICAL CONTRACTOR, UNLESS OTHERWISE NOTED.
- 2) ELECTRICAL CONTRACTOR SHALL INTERWIRE FIRE PROTECTION SYSTEM WITH BUILDING ALARM SYSTEM.
- ELECTRICAL CONTRACTOR SHALL INTERWIRE FIRE PROTECTION SYSTEM TO POWER SHUT-OFF DEVICE SUPPLIED BY FIRE PROTECTION SYSTEM INSTALLATION CONTRACTOR, SO THAT THE POWER TO ALL ELECTRICAL EQUIPMENT BELOW HOODS WILL BE SHUT-OFF UPON ACTIVATION OF THE FIRE PROTECTION SYSTEM.
- ELECTRICAL CONTRACTOR SHALL INTERWIRE FIRE PROTECTION SYSTEM TO ELECTRICAL GAS VALVE SOLENOID SO THE GAS TO ALL COOKING EQUIPMENT BELOW HOODS WILL BE SHUT-OFF UPON ACTIVATION OF THE FIRE PROTECTION SYSTEM. ELECTRICAL CONTRACTOR SHALL INTREWIRE FROM WALL MOUNTED GAS VALVE RESET STATION TO ELECTRIC GAS VALVE SOLENOID LOCATED ABOVE FINISH CEILING AND INSTALLED BY PLUMBING & OR PIPING CONTRACTOR.
- PROVIDED BY FSEC PER SECTION 114000 AND INSTALLED BY PLUMBING & OR PIPING CONTRACTOR. WHEN ELECTRICAL GAS RESET STATION IS SPECIFIED, IT SHALL BE PROVIDED BY FSEC AND INSTALLED AND INTERWIRED BY ELECTRICAL CONTRACTOR. REMOTE PULL STATION SHALL BE PROVIDED AND INSTALLED BY FSEC. ELECTRICAL CONTRACTOR SHALL PROVIDE 1/2" EMPTY CONDUIT TO WALL MOUNTED OCTAGONAL JUNCTION BOX FOR REMOTE PULL STATION. FIELD VERIFY PULL STATION LOCATION WITH LOCAL FIRE AUTHORITIES.

A CHEMICAL FIRE SYSTEM PROVIDED BY FSEC: MECHANICAL OR ELECTRICAL GAS SOLENOID/ SHUT-OFF VALVE

- B. WATER SYSTEM PROVIDED BY FSEC: ELECTRIC GAS SOLENOID/ SHUT-OFF VALVE SHALL BE PROVIDED BY FSEC PER SECTION 114000, AND INSTALLED BY PLUMBING & OR PIPING CONTACTOR. ELECTRIC GAS RESET STATION SHALL BE PROVIDED BY FSEC AND INTERWIRED BY ELECTRICAL CONTRACTOR.
- C. WATER SYSTEM PROVIDED BY SPRINKLER CONTRACTOR: ELECTRICAL GAS SOLENOID VALVE SHALL BE PROVIDED BY SPRINKLER CONTRACTOR AND INSTALLED BY PLUMBING & OR PIPING CONTRACTOR. ELECTRIC GAS RESET STATION SHALL BE PROVIDED AND INSTALLED BY SPRINKLER CONTRACTOR, WITH INTERWIRING BY ELECTRICAL CONTRACTOR.
- 5) ELECTRICAL CONTRACTOR SHALL INTERWIRE DISPOSER, DISPOSER CONTROLS AND SOLENOID VALVE PROVIDED BY FSEC PER MANUFACTURERS SPECIFICATIONS; SEE DETAIL.
- 6) VERIFY SERVICES WITH EXISTING UNIT AND OR VERIFY SERVICES WITH VENDOR.
- 7) ELECTRICAL CONTRACTOR SHALL INTERWIRE WALK-IN COOLER/FREEZER LIGHTS, SWITCHES AND HEAT TAPE IN FREEZER FOR EVAPORATOR DRAINLINE FSEC SHALL PROVIDE HEAT TAPE; SEE DETAIL.
- 8) ELECTRICAL CONTRACTOR SHALL PROVIDE WIRE HOOD FAN AND LIGHT TO WALL SWITCHES.
- 9) ELECTRICAL CONTRACTOR SHALL PROVIDE COMPUTER GRADE SEPARATE DEDICATED CIRCUIT FOR OWNERS POS TERMINAL.
- 10) ELECTRICAL CONTRACTOR SHALL PROVIDE EMPTY JUNCTION BOX AND UNDER FLOOR CONDUIT AS NECESSARY BETWEEN POS TERMINAL LOCATION AND ADMINISTRATOR'S OFFICE.
- 11) FSEC SHALL PROVIDE ALL RECEPTACLES IN FABRICATED EQUIPMENT AND WILL PRE-WIRE ELECTRICAL COMPONENTS IN COUNTER TO LOAD CENTER PANEL BY FSEC FOR FINAL CONNECTION BY ELECTRICAL CONTRACTOR.
- 12) EXTEND SERVICE OUT 1" TO ALLOW FOR 1" WALL PANEL.
- 13) VERIFY ALL PLUG CONFIGURATIONS WITH MANUFACTURER'S SHOP DRAWING.

THESE SCHEDULE NOTES PERTAIN TO THE ELECTRICAL ITEMS AS REFERENCED ON THE ROUGH-IN SCHEDULE

						SERVICE			ROUG	LI INI		L INFORMATION
TEM NO	QTY	DESCRIPTION	VOLTS	PHASE	AMP	CONN. TYPE	OUTLET TYPE	NEMA	HEIGHT	1	CD	REMARKS & NOTES
E100	1	Walk-in Cooler Box	120 V	1	20.0 A	Direct	OOILLITTL	INLIVIA	8'-6"		CD-717-FS800 Note 7	HEIMAIIKO & NOTES
E101	1	Cooler Center Mount Coil	120 V	1	0.9 A	Direct			9'-6"		CD-711 & CD-717 - FS800   Note 7	
E103	1	Cooking Exhaust Hood	120 V	1	15.0 A	Direct			9'-6"			1 Hood Control Panel / Note 3 & 8
103A	1	Cooking Exhaust Hood - Duct Sensor	24 V	0	0.0 A	Low Voltage			0"	DFA	OB-001-1 0000 Serviced Tillu Es	Thood Control Farier, Note 3 & 0
E105	1	Roof Top Refigeration Unit	208 V	3	30.0 A	Direct			0"		CD-716-FS800	
E106	1	Fire Protection System	120 V	1	15.0 A	Direct			8'-10"		CD-700-FS800	
106A	1	Fire Suppression System - Dry Contactor	0 V	0	0.0 A	Direct			0"	DIA		hunt trip breaker by EC / Note 3
106B	1	Fire Suppression System - Gas Valve	120 V	1	0.0 A	Direct			0"		CD-700-FS800 To gas shut off va	· · · · · · · · · · · · · · · · · · ·
106C	1	Fire Suppression System - Building Alarm	0 V	0	0.0 A	Direct			0"			dry contactor in fire panel, by EC / Note 2
106D	1	Fire Suppression System - Remote Manual Pull	0 V	0	0.0 A				0"			Pull Station / Note 4A
106E	1	Fire Suppression System - Gas Reset Station	0 V	0	0.0 A				0"			provided by FSEC, as per documents
106E	1	Fire Suppression System - Fire Microswitch	0 V	0	0.0 A				0"			panel, for Fire system microwswitch
1001	1	Hood Control Box - Heat Sensor Elec. Package	120 V	1	20.0 A	 Direct			8'-6"	DFA	CD-700-1 3800   TIOTT EXX COTTEO	parier, for the system microwswitch
107	1	Double Conveyor Oven	120 V	1	7.0 A	Cord & Plug	DR	5-15P	4'-0"	AFF	Note 3, 4 & 6	
108A	1		120 V	1	7.0 A 7.0 A	Ÿ	DR	5-15P 5-15P	2'-6"	AFF	Note 3, 4 & 6	
110	1	Double Conveyor Oven - Bottom	208 V	1	20.6 A	Cord & Plug		L6-30P	2'-6"	AFF		
111	1	French Fry Warmer	120 V	1		Cord & Plug Direct	Special Outlet	L0-30P	9'-6"	7	Note 3, 4 & 6 CD-601-FS800 Serviced Thru E10	27 Lload Control Danel / Note 2.9.0
	1	Cooking Exhaust Hood  Cooking Exhaust Hood  Duet Conser		0	15.0 A				9-0		CD-601-F5800 Serviced Tillu ET	07 Hood Control Panel / Note 3 & 8
11A	2	Cooking Exhaust Hood - Duct Sensor	24 V	0	0.0 A	Low Voltage	DD	- 4-FD		DFA	N-+- 0 9 4	
113	1	60" Griddle w/ Griddle Clam Shell	120 V	I	2.0 A	Cord & Plug	DR	5-15P	1'-6"	AFF	Note 3 & 4	
13A	4	60" Griddle w/ Griddle Clam Shell - Clam Shell Conn	208 V	1	17.3 A	Direct	DD		1'-6"	AFF	Note 3 & 4	
116	1	Three Fryer Battery	120 V	1	2.0 A	Cord & Plug	DR		2'-6"	AFF	Note 3, 4 & 6	
118	1	Walk-in Freezer Box	120 V	1	20.0 A	Direct			8'-6"		CD-717-FS800 Note 7	
119	1	Freezer Center Mount Coil	208 V	1	0.5 A	Direct			8'-6"		CD-711 & CD-717 - FS800	1/00
120	~~~	Hood Control Touch Screen (CASHMI)	0 V	0	0.0 A	Control Wiring	DD	E 4 E D	9'-6"	DFA		ood / 2-Gang J-box & 3/4" Conduit above ceilir
123	4	Hand Sink w/ Faucet	120 V	1	20.0 A	Cord & Plug	DR	5-15P	1'-6"		CD-570-FS800	/#II O
125	1	Room Temperature Sensor	0 V		0.0 A	Control Wiring	0 10 11	1 44 000	4'-6"	AFF	2-Gang J-box & 3	/4" Conduit above ceiling
128	2	Merchandising Display Warmers	120,208 V	1	14.3 A	Cord & Plug	Special Outlet	L-14-20P	4'-0"	AFF		
130	1	Pizza Prep Refrigerator	120 V	1	7.9 A	Cord & Plug	SR	5-15P	1'-6"	AFF	N. I. O	
131	2	Popcorn Machine	240 V	1	11.7 A	Cord & Plug	Special Connection	6-15P	4'-0"	AFF	Note 6	•
133	1	Ice Machine w/ Bin and Transport Cart	120 V	1	1.1 A	Cord & Plug	Special Connection		8'-6"	AFF	Cord & Plug by E	
33A	1	Ice Machine w/ Bin and Transport Cart - Cleaning System	120 V	1	0.5 A	Direct	DR		7'-6"	AFF	Elec drawn direct	y from ice machine
135	1	Microwave Oven	120 V	1	13.0 A	Cord & Plug	SR	5-15P	5'-6"	AFF	N	
139	2	Refrigerator Merchandiser	120 V	1	6.3 A	Cord & Plug	SR	5-15P	4'-0"	AFF	Note 6	
142	2	Undercounter Freezer	120 V	1	10.5 A	Cord & Plug	SR	5-15P	1'-6"	AFF	Note 6	
143	2	Pizza Heated Display Case	120 V	1	12.0 A	Cord & Plug	DR	5-15P	4'-0"	AFF	Note 6	
144	2	Pretzel Heated Display Case	120 V	1	12.0 A	Cord & Plug	DR	5-15P	4'-0"	AFF		
146	2	Built-in Drawer Warmer	120 V	1	7.5 A	Direct	0.5		1'-6"	AFF	-	
147	1	Single Hot Food Dispenser	120 V	1	20.0 A	Cord & Plug	SR	5-15P	4'-0"	AFF	Note 6	
148	1	Hot Dog Grill	120 V	1	12.8 A	Cord & Plug	DR	5-15P	4'-0"	AFF	Note 6	
151	1	Front Serving Counter	120,208 V	3	100.0 A	Direct			1'-6"	DFA		er to Service E151, E154, E156, E161 & E162
154	6	Tablet Cash Register System	120 V	1	20.0 A	Cord & Plug	DR 	5-15P	1'-6"	DFA	Note 6 / Serviced	
156	3	Soda Dispenser w/ Drop in Ice Bin	120 V	1	1.0 A	Cord & Plug	DR	5-15P	1'-6"	AFF	Note 6 / Serivced	Ihru E151
E158	1	Microwave Oven	120 V	1	13.0 A	Cord & Plug	SR	5-15P	5'-6"	AFF		
159	1	Disposer w/ Controls & Offset Chute	208 V	3	6.6 A	Direct			1'-2"		CD-706-FS800 Note 5	
161	1	Bottoms Up Beer Dispenser - 6 Tap	120 V	1	3.8 A	Cord & Plug	DR		1'-6"	AFF	Note 6 / Service T	
162	2	Bottoms Up Beer Dispenser - 4 Tap	120 V	1	3.8 A	Cord & Plug	DR		1'-6"	AFF	Note 6 / Serivced	Thru E151
164	1	Ice Machine Remote Condenser	208 V	3	2.0 A	Direct			0"			

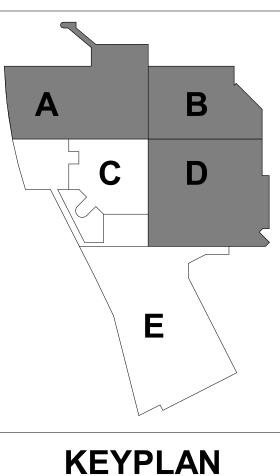
	ARENA WALK-IN ELECTRICAL ROUGH-IN SCHEDULE											
			SERVICE			ROUG	H-IN	ELECTRICAL INFORMATION				
ITEM NO	QTY	DESCRIPTION	VOLTS	PHASE	AMP	CONN. TYPE	HEIGHT	ABRV	CD	REMARKS & NOTES		
E203	1	Walk-in Cooler / Cooler Box	120 V	1	20.0 A	Direct	8'-6"	DFA	CD-717-FS800	Note 7		
E204	1	Beer Cooler Coil	120 V	1	1.1 A	Direct	9'-6"	DFA	CD-711 & CD-717 - FS800	Note 7		
E206	1	Cooler Coil	120 V	1	1.1 A	Direct	9'-6"	DFA	CD-711 & CD-717 - FS800	Note 7		
E207	1	Ground Refigeration Unit	208 V	3	37.8 A	Direct	0"		CD-716-FS800			
E208	1	Ground Refigeration Unit	208 V	3	37.8 A	Direct	0"		CD-716-FS800			

ARENA CONCESSIONS #3 ELECTRICAL ROUGH-IN SCHEDULE													
				SERVICE							ELECTRICAL INFORMATION		
ITEM NO	QTY	DESCRIPTION	VOLTS	PHASE	AMP	CONN. TYPE	OUTLET TYPE	NEMA	HEIGHT	ABRV	CD	REMARKS & NOTES	
E301	1	Hand Sink w/ Faucet	120 V	1	20.0 A	Cord & Plug	DR	5-15P	1'-6"	AFF	CD-570-FS 800		
E302	1	Undercounter Freezer	120 V	1	10.5 A	Cord & Plug	SR	5-15P	1'-6"	AFF			
E303	1	Single Hot Food Dispenser	120 V	1	20.0 A	Cord & Plug	SR	5-15P	4'-0"	AFF		Note 6	
E304	2	Pretzel Heated Display Case	120 V	1	20.0 A	Cord & Plug	SR	5-15P	4'-0"	AFF		Note 6	
E306	1	Hot Dog Grill	120 V	1	13.0 A	Cord & Plug	DR	5-15P	4'-0"	AFF		Note 6	
E307	1	Built-in Drawer Warmer	120 V	1	7.5 A	Direct			1'-6"	AFF		Direct Connection By EC	
E309	1	One Section Merchandiser Refrigerator	120 V	1	6.3 A	Cord & Plug	SR	5-15P	4'-0"	AFF		Note 6	
E312	1	Popcorn Machine	120,208 V	1	30.0 A	Cord & Plug	Specal Outlet	L-14-30P	4'-0"	AFF		Note 6	
E313	4	Tablet Cash Register System	120 V	1	20.0 A	Cord & Plug	DR		1'-6"	AFF		Note 6 / Serviced Thru E319	
E314	2	Bottoms Up Beer System	120 V	1	7.0 A	Cord & Plug	DR	5-15P	1'-6"	AFF		Note 6 / Serviced Thru E319	
E316	2	Soda Dispenser w/ Drop in Ice Bin	120 V	1	1.0 A	Cord & Plug	DR		1'-6"	AFF		Note 6 / Serivced Thru E319	
E319	1	Front Serving Counter	120,208 V	1	100.0 A	Direct			1'-6"	AFF		Load Panel Center to Service E313, E314, & E316 / Note 11	

CONVENIENCE ELECTRICAL ROUGH-IN SCHEDULE										
					SERVIC	Œ		ROUG	H-IN	ELECTRICAL INFORMATION
ITEM NO	QTY	DESCRIPTION	VOLTS	PHASE	AMP	CONN. TYPE	OUTLET TYPE	HEIGHT	ABRV	REMARKS & NOTES
	_,			FIIAGE						
ECO1	2	Convenience Oulet - Ballroom Level	120 V	1	20.0 A	Direct	DR	4'-0"	AFF	Convenice Outlet by EC
ECO2	3	Convenience Oulet - Concourse Level	120 V	1	20.0 A	Direct	DR	4'-0"	AFF	Convenice Outlet by EC
FCO3	1	Convenience Oulet - Arena Level	120 V	1	20 0 A	Direct	DR	4'-0"	ΔFF	Convenice Outlet by FC







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PROJECT

LA CROSSE CENTER EXPANSION & RENOVATION

LA CRO	SSE	WISCON	NSIN
		REVISION SCHEDULE	
DATE		BY	
08/14/2020	PR20		
PROJECT	ΓNO.	16-19990	
FILE NAM	1E	19990 Arch R18.rvt	
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DESIGNED BY

**REVIEWED BY** 

CLIENT PROJECT NO.

ORIGINAL ISSUE DATE 02/06/20

FOODSERVICE ARENA & CONCOURSE ELECTRICAL SCHEDULE

SHEET