

EXISTING KITCHEN EQUIPMENT PLAN
SCALE: 1/4"=1'-0"

PROPOSED KITCHEN EQUIPMENT PLAN
SCALE: 1/4"=1'-0"

EQUIPMENT SCHEDULE				
ITEM	PROPOSED QTY.	EXISTING QTY.	DESCRIPTION	REMARKS
1	2	0	DUNNAGE RACK, MOBILE	
2	2	0	RETRACTABLE CORD REEL	
3	1	0	CAN RACK	
4	2	0	HAND SINK	
5	2	0	SOAP & TOWEL DISPENSER	(N.I.K.E.C.) - SPECIFIED BY ARCHITECT
6	3	0	MILK COOLER, MOBILE	
7	1	0	SERVING COUNTER	
7a	1	0	HOT FOOD COUNTER	
7b	1	0	FROST TOP COUNTER	
7c	1	0	SOLID TOP COUNTER	
7d	1	0	CASHIER'S STAND	
8	2	0	CASH REGISTER	(N.I.C.) - FURNISHED BY OWNER
E1	1	1	HAND SINK	
E2	1	1	SOAP & TOWEL DISPENSER	(N.I.K.E.C.) - SPECIFIED BY ARCHITECT
E3	1	1	REACH-IN REFRIGERATOR, MOBILE	
E4	3	3	REACH-IN HEATED CABINET, MOBILE	
E5	1	1	REACH-IN REFRIGERATOR, MOBILE	
E6	2	2	SERVING COUNTER	(N.I.C.) - FURNISHED BY OWNER, K.E.C. TO INSTALL
E6a	0	2	SOLID TOP COUNTER	(N.I.C.) - FURNISHED BY OWNER, K.E.C. TO INSTALL
E6b	2	2	HOT FOOD COUNTER	(N.I.C.) - FURNISHED BY OWNER, K.E.C. TO INSTALL
E6c	2	2	FROST TOP COUNTER	(N.I.C.) - FURNISHED BY OWNER, K.E.C. TO INSTALL
E6d	1	2	CASHIER'S STAND	(N.I.C.) - FURNISHED BY OWNER, K.E.C. TO INSTALL
E7	0	2	MILK COOLER, MOBILE	
E8	1	2	BAKER'S TABLE	NEW LOCATION @ KITCHEN REAR, NOT SHOWN ON PLAN
E9	4	4	INGREDIENT BIN, MOBILE	
E10	0	1	WORKTABLE	
E11	0	1	HAND SINK	
E12	0	1	SOAP & TOWEL DISPENSER	
E13	0	1	HOT FOOD COUNTER	
E14	0	1	WORKTABLE	
E15	0	1	HEATED CABINET, MOBILE	
E16	0	0	SPARE NUMBER	
E17	0	1	WORKTABLE	
E18	2	2	HEATED CABINET, MOBILE	
E19	1	1	UTILITY CART, MOBILE	
E20	0	1	DUNNAGE RACK	
E21	6	11	SHELVING	
E22	3	3	REACH-IN REFRIGERATOR, MOBILE	
E23	1	1	PASS-THRU REFRIGERATOR, MOBILE	

NOTE: ITEM #E16 IS A SPARE NUMBER

(N.I.C.) - NOT IN CONTRACT.

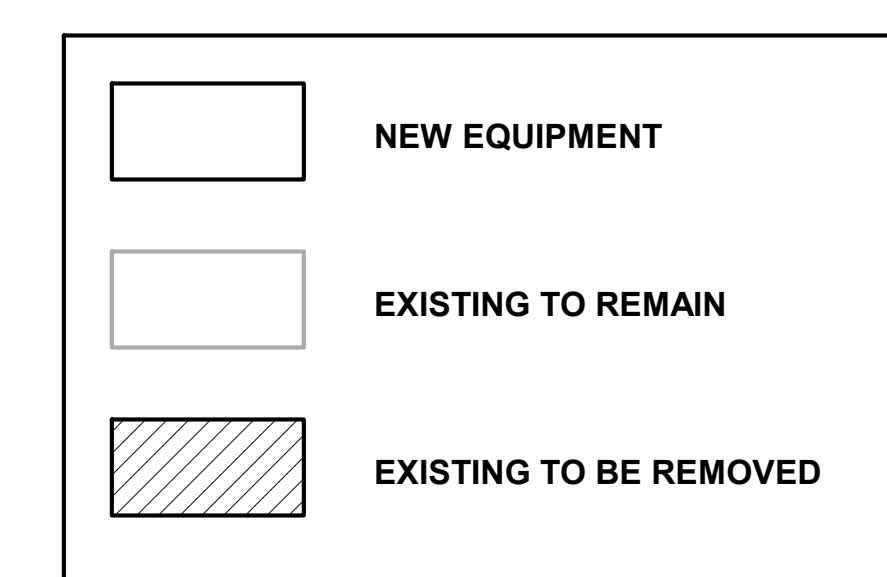
(N.I.K.E.C.) - NOT IN KITCHEN EQUIPMENT CONTRACT.

THE USE OF SEALANTS IN FOOD SERVICE EQUIPMENT

- ALL SEALANTS MUST BE LISTED AS APPROVED BY THE NATIONAL SANITATION FOUNDATION (NSF) UNDER 51.
- SEALANTS SHALL BE USED ONLY ON STRUCTURALLY SOUND JOINTS AND SEAMS.
- SEALANTS MAY BE USED TO FILL SPACES AND OPENINGS SUCH AS, BUT NOT LIMITED TO, BLIND RIVET HEADS AND SLOT AND PHILLIPS HEAD SCREWS.
- OPENINGS AROUND SERVICE AND UTILITY LINES SHOULD BE CLOSED INsofar AS PRACTICAL BY:
 - A. COLLARS AND GROMMETS.
 - B. FLEXIBLE FORM GASKETS.
- SEALANTS MAY BE USED TO SEAL SERVICE AND UTILITY LINES TO WALL AND ADJACENT PIECES OF EQUIPMENT WHERE THE SPACING IS CLOSED TO LESS THAN 1/8 OF AN INCH.
- SEALANTS MAY NOT BE UTILIZED IN FOOD AND SPLASH CONTACT SURFACES, TO FILL OPEN SPACES, OR VOIDS WHICH RESULT DUE TO IMPROPER DESIGN OR FABRICATION. ANY OPENING IN EXCESS OF 1/8 INCH SHALL BE CONSIDERED EXCESSIVE AND MUST BE CLOSED USING PROPER FIELD JOINTS.

GENERAL HEALTH DEPARTMENT NOTATIONS

- ALL PIPING, CONDUIT, BX CABLE AND SIMILAR CONSTRUCTION WILL BE EITHER LOCATED INSIDE A WALL OR INSTALLED WITH A MINIMUM 3/4" SPACE FROM THE WALL OR SEALED TO THE WALL.
- ALL DOORS TO THE OUTSIDE WILL BE SELF-CLOSING AND RODENT-PROOF.
- A MINIMUM OF FIFTY (50) FOOT-CANDLES OF SHIELDED LIGHT WILL BE PROVIDED AT ALL WORK SURFACES, STORAGE AREAS, FOOD PREPARATION AREAS, UTENSIL WASHING AREAS, TOILET ROOMS, LOCKER ROOMS AND IN THE GARBAGE AND RUBBISH STORAGE AREAS.
- ALL RESTROOM DOORS WILL BE SELF-CLOSING.
- ALL RESTROOMS WILL BE EQUIPPED WITH MECHANICAL EXHAUST VENTILATION SIZED AT A MINIMUM RATE OF TWO (2) CUBIC FEET PER MINUTE PER SQUARE FOOT OF FLOOR AREA AND EXHAUSTING DIRECTLY TO THE OUTSIDE.
- ALL FLOOR MOUNTED EQUIPMENT WILL BE PLACED ON NATIONAL SANITATION FOUNDATION (NSF) APPROVED SIX (6) INCH LEGS, OR THE EQUIVALENT, AND PROPERLY SPACED FROM ADJACENT EQUIPMENT OR WALLS, OR PLACED ON NSF APPROVED CASTERS, OR THE EQUIVALENT, OR PROPERLY SEALED TO ALL ADJACENT SURFACES.
- ALL COUNTER MOUNTED FOODSERVICE EQUIPMENT WEIGHING IN EXCESS OF EIGHTY (80) POUNDS WILL BE MOUNTED ON NSF APPROVED FOUR (4) INCH HIGH LEGS.
- ALL EXPOSED RAW WOOD WILL BE SEALED.
- ALL ANNULAR OPENINGS IN CONSTRUCTION WILL BE SEALED TO WITHIN 1/32ND OF AN INCH.
- ALL AISLES WILL BE A MINIMUM OF THIRTY-SIX (36) INCHES WIDE PER NATIONAL FIRE PROTECTION ASSOCIATION 101.
- THE OUTSIDE STORAGE OF REFUSE WILL BE IN RODENT-PROOF CONTAINERS LOCATED ON A PAVED SURFACE.
- ALL SINK INSTALLATIONS WILL BE EQUIPPED WITH HOT AND COLD RUNNING WATER THROUGH A MIXING VALVE OR COMBINATION FAUCET.
- ALL PAINTING WILL BE WITH LEAD-FREE, NON-METALLIC ENAMEL PAINT OR A HIGH QUALITY VARNISH.
- WASTE WATER FROM ALL APPLICABLE FOODSERVICE EQUIPMENT WILL BE INDIVIDUALLY PLUMBED TO AN OPEN SITE DRAIN WITH A MINIMUM ONE INCH AIR GAP.





9211 CORPORATE BLVD, SUITE 340
ROCKVILLE, MD 20850
301-770-0177(P) 301-330-3234(F)

CIVIL

MK Consulting Engineers, LLC

3300 Clapper Mill Rd, Suite 201,
Baltimore, MD 21211

KITCHEN

Nyikos Garcia Foodservice
Design

7146 Starmount Way,
New Market, MD 21774

STRUCTURAL

Columbia Engineering, Inc.

6210 Old Dobbin Lane, Suite 150,
Columbia, MD 21045

MECH. / ELEC. / PLUMBING

Burdette, Koehler, Murphy &
Associates

6300 Blair Hill Lane, Suite 400,
Baltimore, MD 21209

IT / SECURITY / AUDIO VISUAL
Educational Systems Planning

2448 Holly Avenue, Suite 302,
Annapolis, MD 21401

FIRE PROTECTION

EBL Engineers, LLC

8005 Harford Road
Baltimore, MD 21234

Professional Certification. I
hereby certify that these
documents were prepared or
approved by me, and that I am a
duly licensed professional
architect under the laws of the
State of Maryland. License No.:
16066, Expiration Date: 1/6/2022.

PROFESSIONAL SEAL:

PRINTS ISSUED

NO.	DESCRIPTION:	DATE:
1	BID SET	07/07/2022

CROFTON MIDDLE
SCHOOL ADDITION

ANNE ARUNDEL
COUNTY PUBLIC
SCHOOLS

SHEET TITLE:

**BUILDING
CONDITIONS &
VENTILATION**

PROJECT NO:

21011.00

DATE:

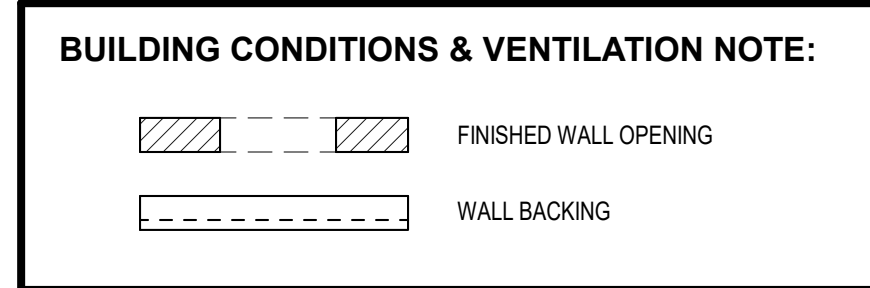
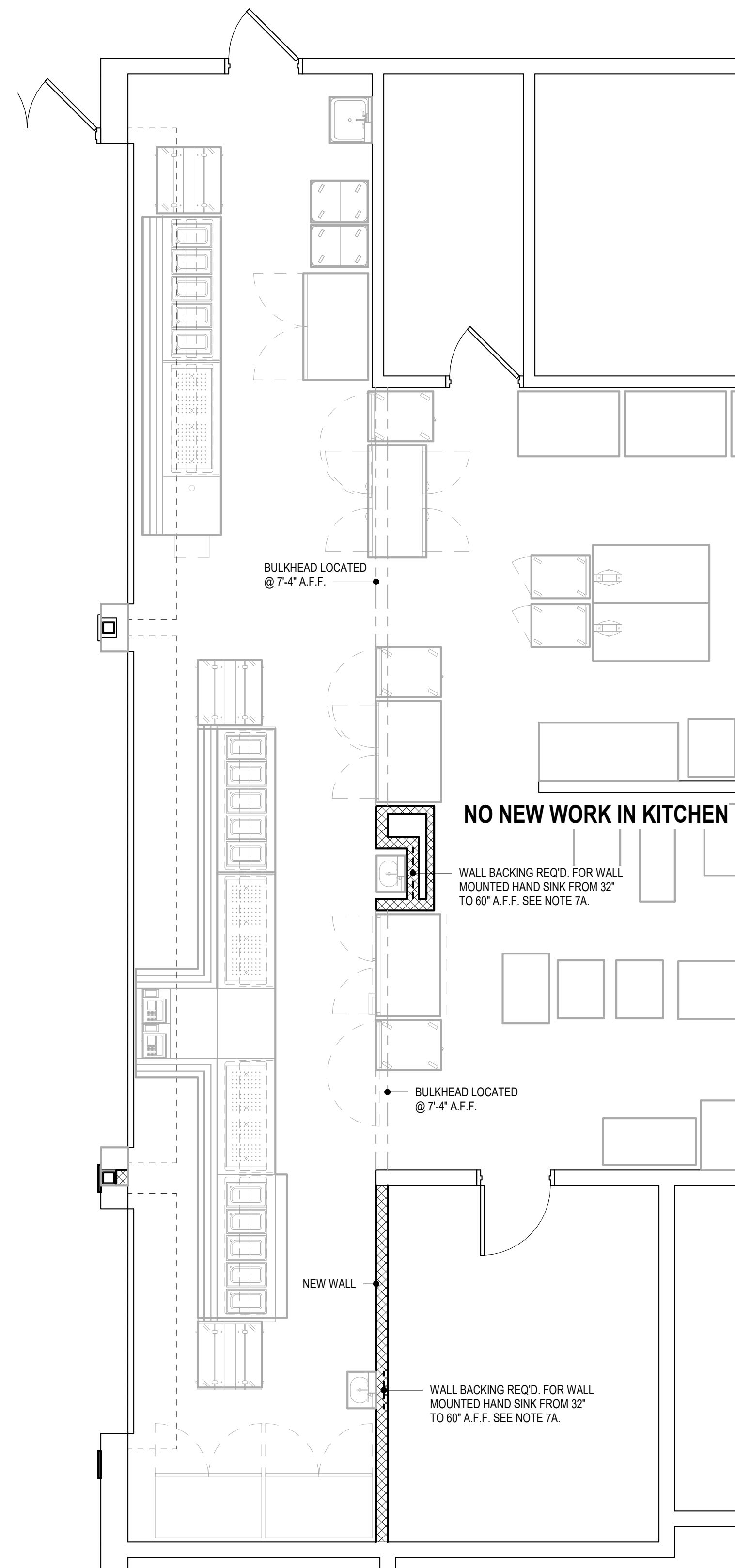
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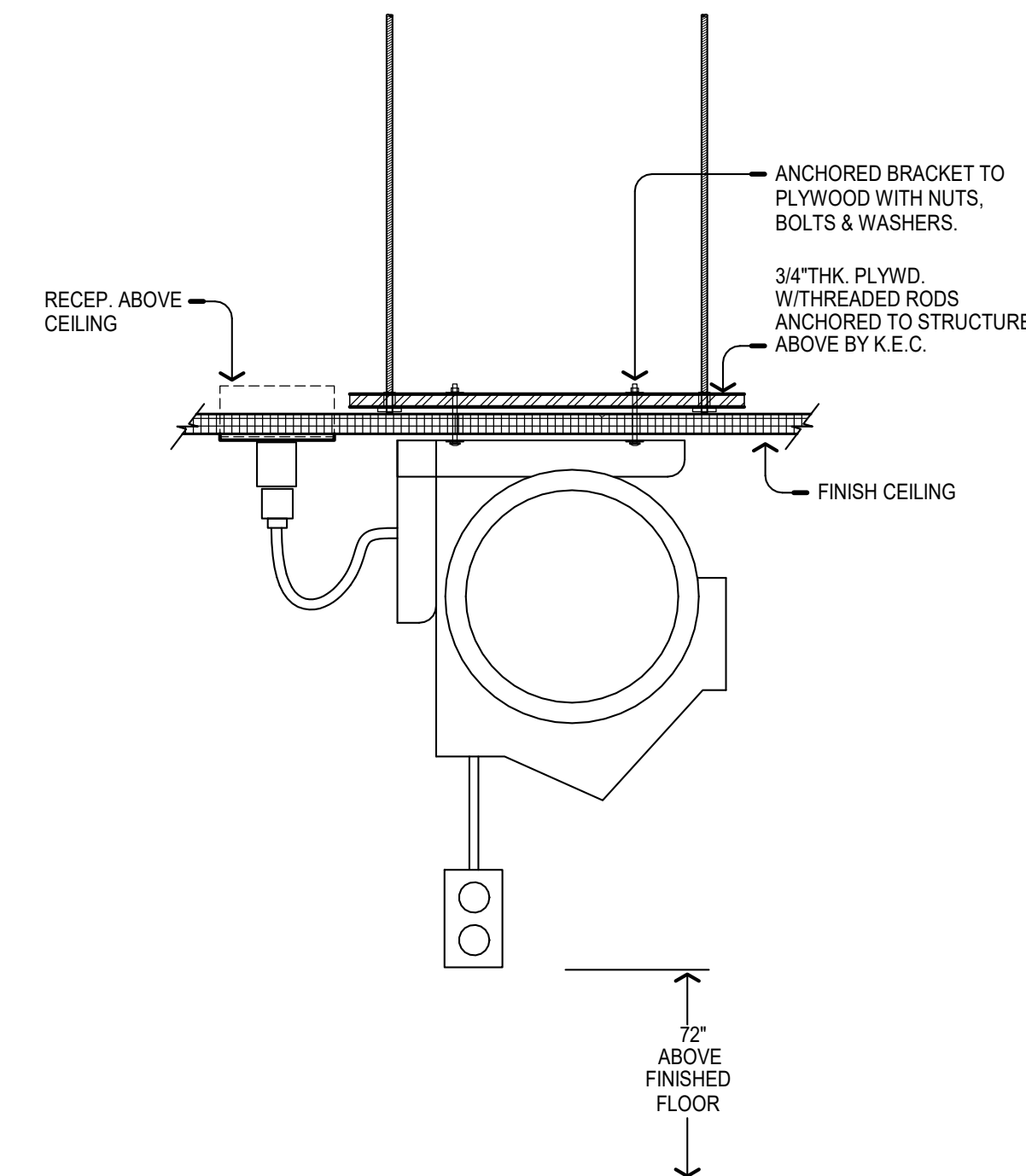
1/4" = 1'-0"

SHEET NO:

K-102



- BUILDING CONDITIONS & VENTILATION NOTE:**
- ALL WORK INDICATED ON THIS PLAN AND IN THESE NOTES SHALL BE BY OTHER THAN THE KITCHEN EQUIPMENT CONTRACTOR, UNLESS NOTED BY "K.E.C."
 - WALLS, FLOORS AND CEILINGS IN KITCHEN, PREP SERVICE, AND DISHWASHING AREAS, OR ANY OTHER LOCATION WHERE FOOD OR BEVERAGES ARE PREPARED, SHALL BE SMOOTH, EASILY-CLEANABLE, NON-ABSORBANT, AND DURABLE. WALLS AND CEILINGS SHALL BE LIGHT COLORED.
 - PARTITION WALLS BETWEEN KITCHEN AREAS AND PUBLIC AREAS SHALL BE CONSTRUCTED FOR MAXIMUM SOUND CONTROL.
 - FLOOR LOADING CAPACITY SHALL BE A MINIMUM OF 100 LBS. PER SQUARE FOOT OR AS REQUIRED BY LOCAL CODES.
 - GENERAL CONTRACTOR (G.C.), OR EQUIVALENT SHALL:
 - PROVIDE IN-WALL REINFORCING OR BACKING, AS REQUIRED, FOR WALL-MOUNTED EQUIPMENT. COORDINATE WITH K.E.C.
 - SLOPE FLOOR TO FLOOR SINKS, FLOOR DRAINS, OR FLOOR TROUGHS.
 - PROVIDE DOOR/WALL OPENINGS AND/OR PASSAGES TO ASSURE ACCESS FOR ALL KITCHEN EQUIPMENT. COORDINATE OPENING REQUIREMENTS WITH K.E.C.
 - PROVIDE SOLID MASONRY CURBS WITH TROWEL-SMOOTH AND LEVEL FINISH.
 - PROVIDE FIRE-RATED MATERIALS AND/OR INSULATION AS REQUIRED FOR EXHAUST DUCTS, VENT STACKS, ROOF/WALL PENETRATIONS, ETC. PER LOCAL CODES.
 - PROVIDE FIRE-RATED PARTITIONS WHERE NOTED AROUND COOKING/HEAT PRODUCING EQUIPMENT PER LOCAL CODES.
 - PROVIDE COVED-BASE MOLDING OR COVED INTEGRAL FLOOR MATERIALS AS REQUIRED AT ALL VERTICAL SURFACES OF KITCHEN FLOORS.



CORD REEL CEILING SUPPORT DETAIL
SCALE: NTS.

Professional Certification. I hereby certify that these documents were prepared or approved by me, and that I am a duly licensed professional architect under the laws of the State of Maryland. License No.: 16066, Expiration Date: 1/6/2022.

PROFESSIONAL SEAL:

PRINTS ISSUED

NO.	DESCRIPTION:	DATE:
1	BID SET	07/07/2022

CROFTON MIDDLE SCHOOL ADDITION

ANNE ARUNDEL COUNTY PUBLIC SCHOOLS

SHEET TITLE:
PLUMBING ROUGH-IN PLAN

PROJECT NO:

21011.00

DATE:

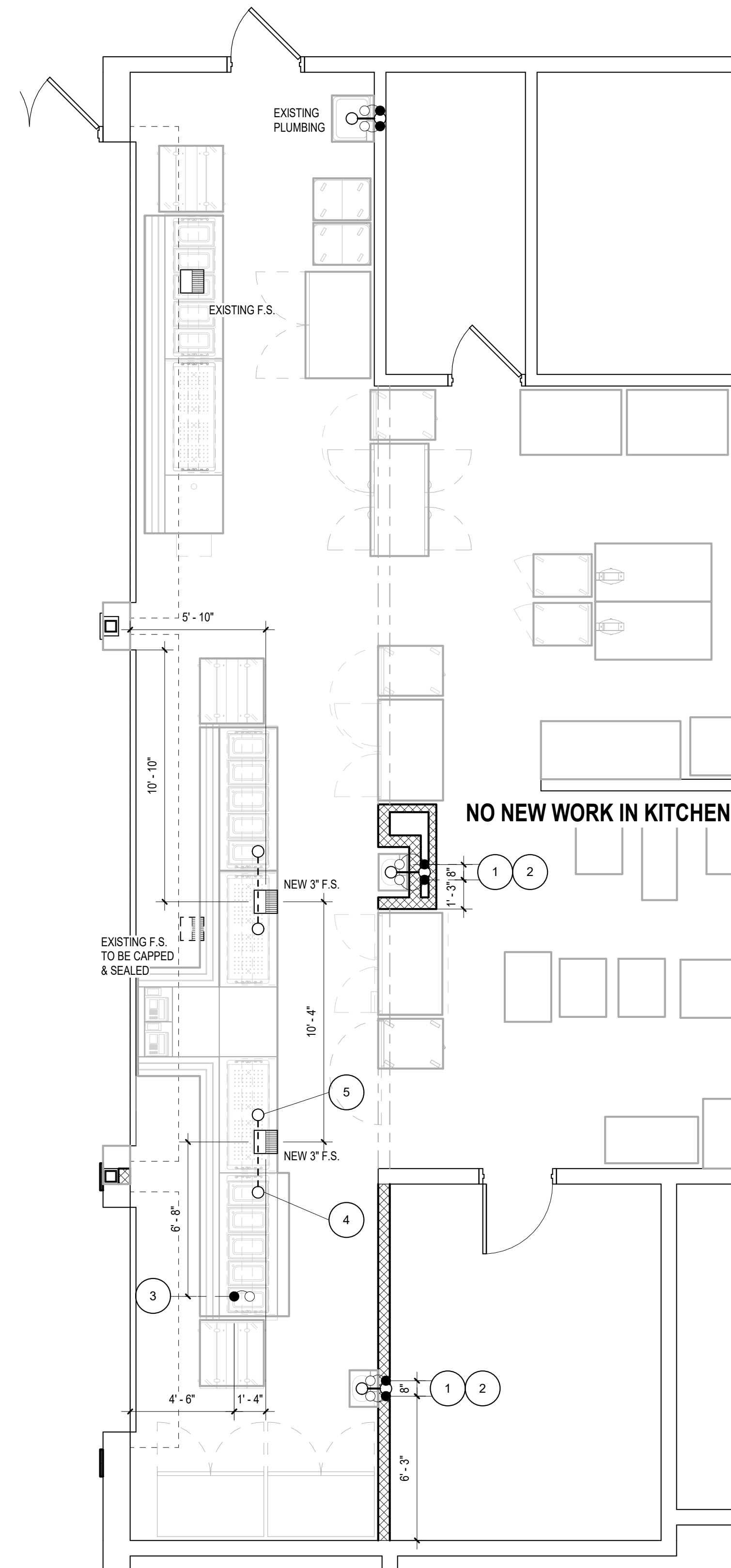
07/07/2022

SCALE:

1/4" = 1'-0"

SHEET NO:

K-103



PROPOSED KITCHEN EQUIPMENT PLAN

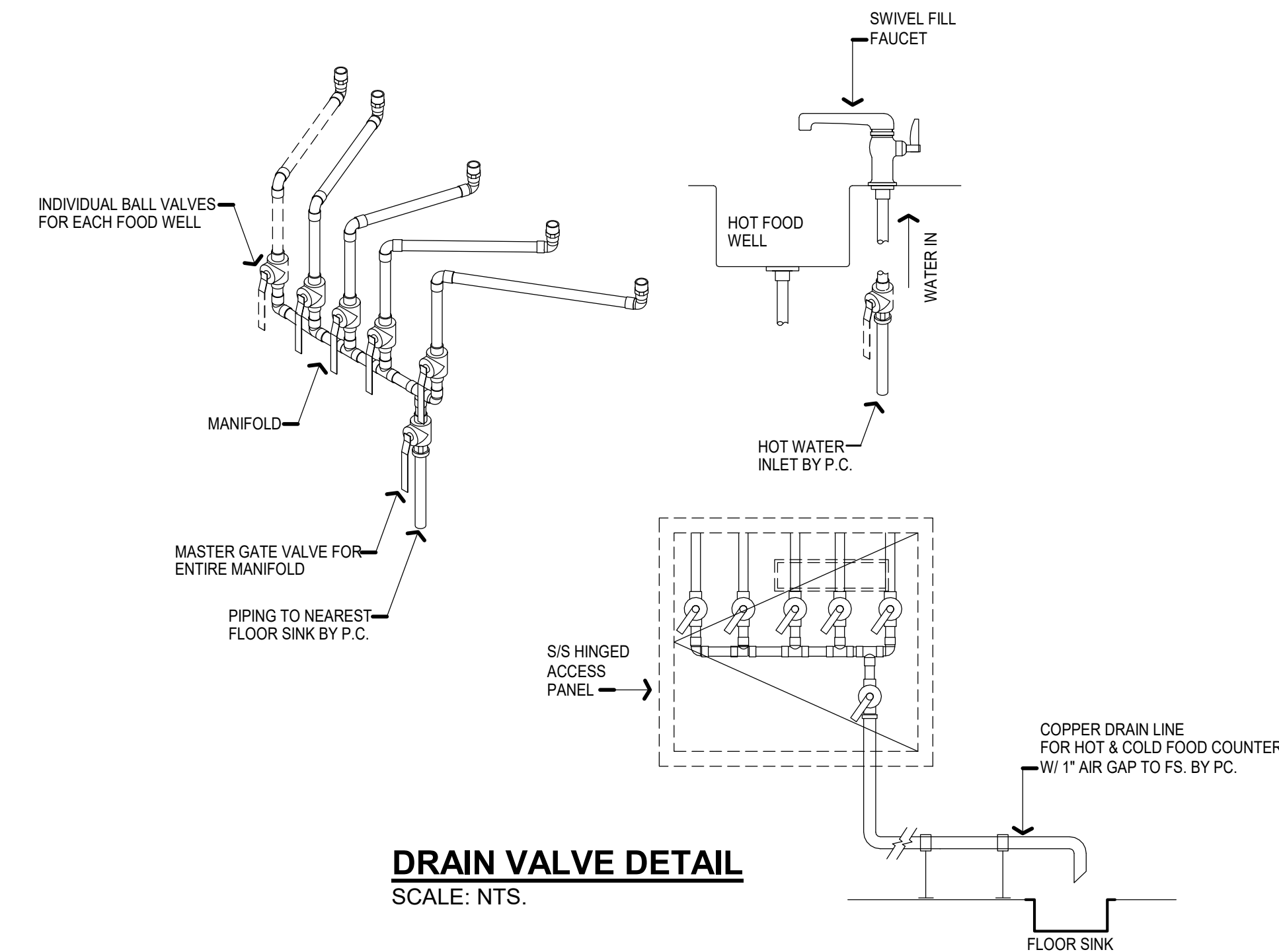
SCALE: 1/4"=1'-0"

R.I. #	WATER		WASTE		GAS		CONN.		DESCRIPTION	EQ. #		
	HW	CW	DIR	IND	SIZE	MBH	R.I. HGT. A.F.F.	GPH @ 140°F			SIZE	HEIG HT
1	1/2"	1/2"					26"		1/2"	40"	HAND SINK FAUCET	4
2			1 1/2"				24"		1 1/2"	28"	HAND SINK DRAIN	4
3	1/2"						STUB		1/2"	34"	FILL FAUCET (MAX TEMP: 120 DEG F)	7a
4					3/4"				3/4"	6"	HOT FOOD COUNTER DRAIN	7a
5					3/4"				3/4"	6"	FROST TOP COUNTER DRAIN	7b

ABBREVIATION	SYMBOL	DESCRIPTION
H/CW		HOT/COLD WATER ROUGH-IN AND CONNECTION
W		WASTE ROUGH-IN AND CONNECTION
IW		INDIRECT WASTE
F.S.		FLOOR SINK (HALF GRATE (W/MIN. CONN. SIZE))
R.I. #		ROUGH-IN NUMBER (SEE PLUMBING SCHEDULE)
P.C.		PLUMBING CONTRACTOR
K.E.C.		KITCHEN EQUIPMENT CONTRACTOR

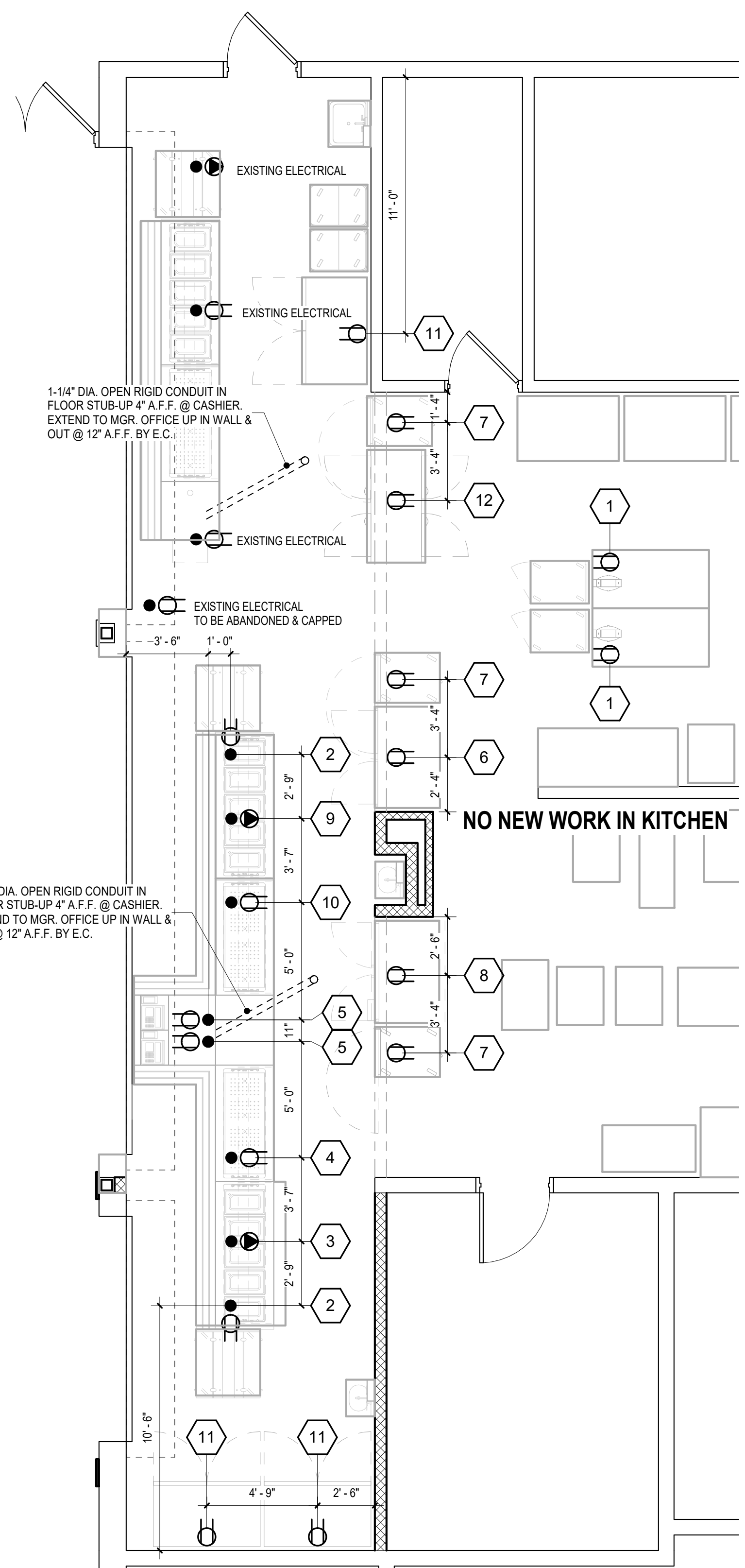
PLUMBING KITCHEN GENERAL NOTES:

- ALL OUTLETS AND CONNECTIONS SHOWN RELATE TO FOODSERVICE FIXTURES AND EQUIPMENT ONLY. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL PLUMBING REQUIREMENTS.
- THIS PLUMBING PLAN IS INTENDED TO SHOW ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION SIZES, POSITIONS, HEIGHTS AND LOAD REQUIREMENTS. DIMENSIONS SHOWN ARE FROM FINISHED FLOORS AND FINISHED WALLS. VERIFY WALL PARTITION LOCATIONS WITH ARCHITECTURAL DRAWINGS.
- FINAL CONNECTIONS TO ALL EQUIPMENT SHALL BE BY PLUMBING CONTRACTOR INCLUDING REQUIRED MATERIALS SUCH AS, STOPS, MIXING VALVES, FILTERS, TRAPS, CHECK VALVES, PIPING, TUBING, ETC. TO ASSURE PROPER OPERATION ACCORDING TO MANUFACTURER'S RECOMMENDATIONS AND LOCAL CODES.
- PLUMBING CONTRACTOR (P.C.), OR EQUIVALENT, SHALL FURNISH AND INSTALL THE FOLLOWING:
 - ALL WATER, WASTE, AND GAS SERVICE TO POINT OF ROUGH-IN AS SHOWN ON PLAN. ROUGH-IN OUTLETS TO STUB 4" OUT OF WALLS AT HEIGHT INDICATED FROM FINISHED FLOOR TO CENTERLINE OF OUTLET. FLOOR ROUGH-INS TO STUB UP 2" ABOVE FINISHED FLOOR OR CURBS. ALL FLOOR OPENING/PENETRATIONS ARE TO BE SEALED WATERTIGHT.
 - PRESSURE REDUCING AND/OR REGULATING VALVES FOR DISHWASHERS, BOOSTER HEATERS, OR AS OTHERWISE NOTED IN ALL FOODSERVICE AREAS.
 - ALL FLOOR SINKS, COMPLETE WITH TOP GRATES INDICATED, AND REMOVABLE SEDIMENT BUCKETS SET FLUSH WITH FINISH FLOOR, UNLESS NOTED.
 - ALL WASTE LINES, DIRECT OR INDIRECT, EXCEPT AS NOTED, MINIMUM DIAMETER OF LINE SHALL BE AS INDICATED ON PLAN REGARDLESS OF CONNECTION SIZE, AND SHALL BE PITCHED DOWNWARD. MAINTAIN DRAIN LINES AS HIGH AS POSSIBLE ABOVE FLOOR FOR SANITATION AND AND CLEANING. ALL WASTE LINES SHALL HAVE ADEQUATE CLEAN-OUT PROVISIONS.
 - ALL REQUIRED GREASE TRAPS, OUTSIDE THE BUILDING WHERE POSSIBLE, OTHERWISE BELOW OR SET FLUSH WITH FINISHED FLOOR.
 - INSTALL FIRE CONTROL GAS SHUT-OFF VALVES AS SUPPLIED BY FIRE PROTECTION SYSTEM SUBCONTRACTOR PER LOCAL CODES. (IF GAS COOKING EQUIPMENT IS SPECIFIED.)
 - ALL WASTE LINE FOR HOT & COLD FOOD COUNTER SHALL BE OF COPPER PIPE TO DISCHARGE INDIRECTLY TO THE NEAREST FLOOR SINK WITH 1" AIR GAP.
 - ALL VENT PIPES SHALL BE CONCEALED IN WALLS OR COLUMN CHASES. USE LOOP VENTS FOR ISLAND FIXTURES.
 - ALL EXPOSED PIPING AND FITTINGS IN KITCHEN AREAS ABOVE SINKS & TABLES SHALL BE CHROME-PLATED OR STAINLESS STEEL.
 - ALL LINES ROUTED THROUGH EQUIPMENT SHALL NOT INTERFERE WITH INTENDED USE OF, OR SERVICING OF EQUIPMENT.



DRAIN VALVE DETAIL

SCALE: NTS.



PROPOSED KITCHEN EQUIPMENT PLAN
SCALE: 1/4"=1'-0"

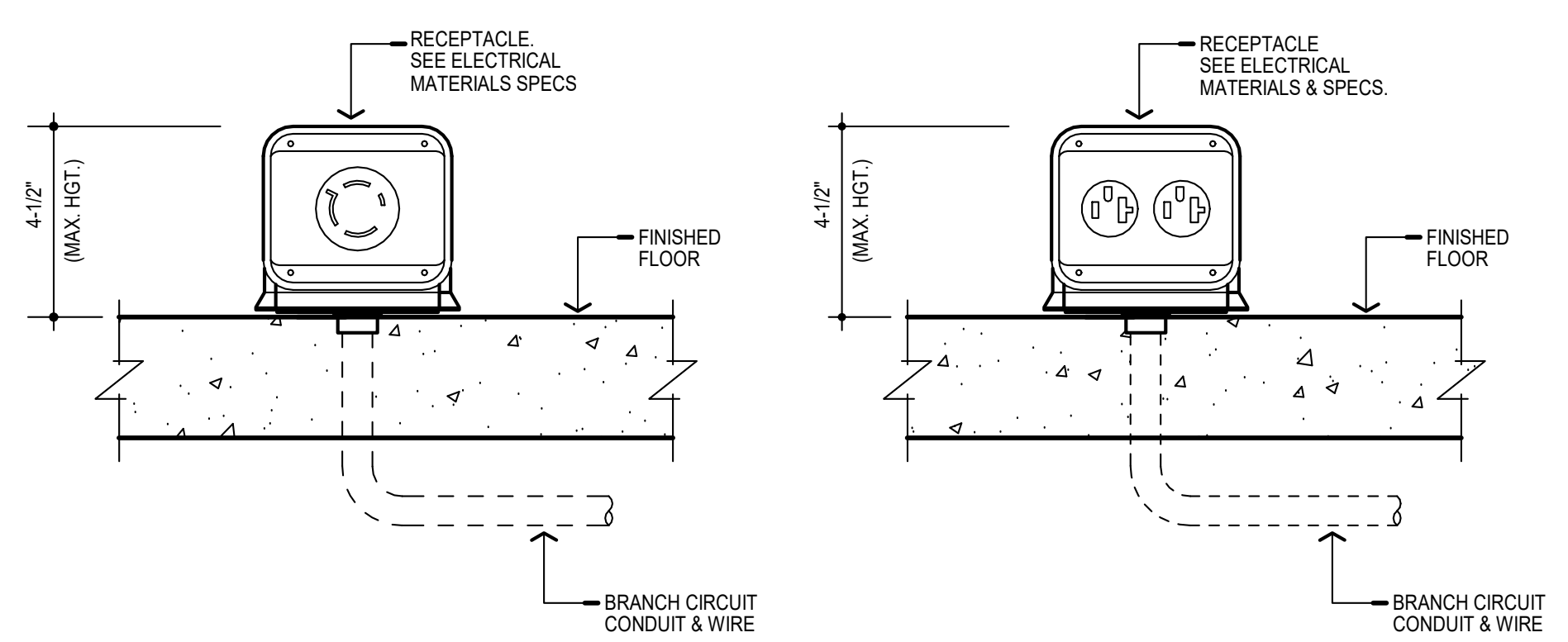
ELECTRICAL SCHEDULE										E.C. TO PROVIDE			
R.I.#	HP	KW	AMP	VOLTS	PH	R.I. HGT. A.F.F.	DESCRIPTION	E.Q. NO.	CORD & PLUG	RECEP.	DISC.	J.B.	
1			20.0	120	1	@CLG.	RETRACTABLE CORD REEL RECEP.	2		O			
2			5.7	120	1	STUB	MILK COOLER RECEP.	6		O			
3			40.0	120/28	1	STUB	HOT FOOD COUNTER RECEP.	7a		O			
4			7.0	120	1	STUB	FROST TOP COUNTER RECEP.	7b		O			
5			15.0 (Cir.)	120	1	STUB	CASH REGISTER RECEP.	8		O			
6			8.2	120	1	96"	REACH-IN REFRIGERATOR RECEP.	E3		O			
7			19.1	120	1	96"	REACH-IN HEATED CABINET RECEP.	E4		O			
8			8.2	120	1	96"	REACH-IN REFRIGERATOR RECEP.	E5		O			
9			40.0	120/208	1	STUB	HOT FOOD COUNTER RECEP.	E6b		O			
10			7.0	120	1	STUB	COLD FOOD COUNTER RECEP.	E6c		O			
11			6.9	120	1	96"	REACH-IN REFRIGERATOR RECEP.	E22		O			
12			6.9	120	1	96"	PASS-THRU REFRIGERATOR RECEP.	E23		O			

1) SEE FLOOR RECEPTACLE DETAIL THIS SHEET.

ELECTRICAL SYMBOLS	
⊕	JUNCTION BOX W/FINAL CONN. TO EQUIPMENT
⊕	JUNCTION BOX (INSTALLED IN EQUIPMENT BY E.C. OR MFR.)
⊕	DUPLEX CONVENIENCE OUTLET
⊕	POWER OUTLET, 1 PHASE
⊕	CONDUIT STUB W/FINAL CONN. TO EQUIPMENT
D.F.A.	DOWN FROM ABOVE
⊕	ROUGH-IN NUMBER (SEE ELECTRICAL SCHEDULE)
E.C.	ELECTRICAL CONTRACTOR
K.E.C.	KITCHEN EQUIPMENT CONTRACTOR

KITCHEN ELECTRICAL GENERAL NOTES:

- ELECTRICAL SYSTEM IS DESIGNED FOR 120/208 VOLT, 1-PH, 4-WIRE, 60 HERTZ.
- ALL OUTLETS AND CONNECTIONS SHOWN RELATE TO FOODSERVICE FIXTURES AND EQUIPMENT ONLY. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL ELECTRICAL REQUIREMENTS.
- THIS ELECTRICAL PLAN IS INTENDED TO SHOW ROUGH-IN OUTLET TYPES, HEIGHTS AND LOCATIONS, AND CONNECTION POSITIONS AND LOAD REQUIREMENTS. ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS AND FINISHED FLOORS. VERIFY FINISH WALL PARTITION LOCATIONS WITH ARCHITECTURAL DRAWINGS.
- ALL ELECTRICAL WORK FOR FABRICATED FOODSERVICE EQUIPMENT SHALL BE COMPLETELY WIRED BY THE FABRICATION CONTRACTOR TO A COMMON JUNCTION BOX, PULL BOX, OR CONTROL PANEL ON THE EQUIPMENT IN AN ACCESSIBLE POSITION. FINAL CONNECTIONS TO EQUIPMENT, JUNCTION BOX OR PULL BOX, AND ALL ELECTRICAL WORK FROM MAIN PANEL BOARDS SHALL BE BY THE ELECTRICAL CONTRACTOR.
- FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT SHALL BE PERFORMED BY THE ELECTRICAL CONTRACTOR, INCLUDING MATERIALS.
- PIPING, CONDUIT, AND SIMILAR CONSTRUCTION, LOCATED OUTSIDE A WALL, MUST BE INSTALLED SO THAT THERE IS A MINIMUM OF 3/4" SPACE BETWEEN IT AND THE WALL.
- ELECTRICAL CONTRACTOR (E.C.), OR EQUIVALENT, SHALL FURNISH AND INSTALL THE FOLLOWING:
 - ALL JUNCTION BOXES, ELECTRICAL OUTLETS, COVER PLATES, SWITCHES, ETC. NOT BUILT INTO FIXTURES OR EQUIPMENT; ALL OUTLETS, JUNCTION BOXES, COVER PLATES, ETC. IN DISHROOMS OR AS INDICATED ON SCHEDULE SHALL BE MOISTURE-PROOF.
 - ALL PLUGS AND CORDS AS NOTED ON SCHEDULE; ALL CORDS SHALL BE N.E.M.A. RATED AND U.L. APPROVED FOR MANUFACTURED AND FABRICATED EQUIPMENT.
 - DISCONNECTS OR OTHER DEVICES AS REQUIRED BY CODES.



FLOOR RECEPTACLE DETAIL
SCALE: NTS.

ARCHITECT
SEI SHOLEN + EMR + ILKOVITCH ARCHITECTS
9211 CORPORATE BLVD, SUITE 340
ROCKVILLE, MD 20850
301-770-0177(P) 301-330-3234(F)

CIVIL
MK Consulting Engineers, LLC
3300 Clippier Mill Rd, Suite 201,
Baltimore, MD 21211

KITCHEN
Nyikos Garcia Foodservice Design
7148 Starmount Way,
New Market, MD 21774

STRUCTURAL
Columbia Engineering, Inc.
6210 Old Dobbin Lane, Suite 150,
Columbia, MD 21045

MECH. / ELEC. / PLUMBING
Burdette, Koehler, Murphy & Associates
6300 Blair Hill Lane, Suite 400,
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IT / SECURITY / AUDIO VISUAL
Educational Systems Planning
2448 Holly Avenue, Suite 302,
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FIRE PROTECTION
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CROFTON MIDDLE SCHOOL ADDITION
ANNE ARUNDEL COUNTY PUBLIC SCHOOLS

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ELECTRICAL ROUGH-IN PLAN

PROJECT NO: 21011.00	
DATE: 07/07/2022	
SCALE: 1/4" = 1'-0"	

SHEET NO:
K-104