

О	ı	WALK-IN COOLER/FREEZER BOX	FREEZER
7	1	REFRIGERATION COIL	WALK-IN COOLER
8	1	REFRIGERATION COIL	WALK-IN FREEZER
9		SPARE NUMBER	
10	2	DUNNAGE RACK	
11	1	WALK-IN FREEZER COMPRESSOR	
12	1	WALK-IN COOLER COMPRESSOR	
13	LOT	COOLER/FREEZER SHELVING	
14	LOT	WALL CABINET	BY G.C.
15	1	DESK	BY G.C.
16	LOT	WIRE SHELVING	CHEMICAL STORAGE
17	1	MOP SINK & FAUCET	BY P.C.
18	1	WALL SHELF/MOP RACK	
19		SPARE NUMBER	
20	1	DRYER	STACKED ON TOP OF ITEM:21. BY OWNER
21	1	WASHER	BY OWNER
22	1	WALL SHELF/POT RACK	
23	1	3-COMPARTMENT SINK/CLEAN DISHTABLE	
24	1	DISHWASHER, DOOR TYPE, VENTLESS	
25	LOT	WIRE SHELVING UNIT	DISH STORAGE
26	1	DISPOSER	W/CONTROL PANEL
27	1	DISHTABLE, SOILED	W/QUICK DRAIN
28	1	ICE MACHINE & BIN	
29		SPARE NUMBER	
30		SPARE NUMBER	
31	1	BUN PAN RACK	
32	1	HEATED MOBILE CABINET	
33		SPARE NUMBER	
34	1	EXHAUST HOOD	W/BUILT-IN FIRE PROTECTION SYSTEM
35	1	CONVECTION OVEN - DOUBLE	W/CASTERS
36	1	TWO COMPARTMENT CONVECTION STEAMER	
37	1	STOCK POT RANGE	W/CASTERS
38	1	STAINLESS STELL WALL FLASHING	COOKLINE
39		SPARE NUMBER	
40		SPARE NUMBER	
41	1	WORKTABLE	W/UNDERSHELF & DRAWER
42	2	WALL SHELVING	
43		SPARE NUMBER	
44		SPARE NUMBER	
45	1	MILK COOLER	W/CASTERS
46	1	TRAY SLIDE	
47	1	SERVING COUNTER	W/FILL FAUCET
48	2	DROP-IN HOT WELL	
49		SPARE NUMBER	
50		SPARE NUMBER	
51	2	SNEEZE GUARD	
52	1	SALAD BAR SERVING COUNTER	MOBILE
53	1	CASH REGISTER STAND	MOBILE
	1	P.O.S. TERMINAL	BY OWNER
54			

GENERAL CONT	RACTOR NOTES
ONTRACTOR TO CUT AND PROVIDE HOLES	6. LAST DATED REVISION VOIDS ALL PR

THROUGH CEILIN DUCTS, ETC., IN ACCORDANCE WITH LOCAL FIRE AND BUILDING CODES AND IN ACCORDANCE WITH DUCT SIZES SPECIFIED. GENERAL CONTRACTOR ALSO TO PROVIDE ALL DUCT FIRE SEPARATIONS, ENCLOSURES, WRAPPINGS, ETC., AS MAY BE REQUIRED BY LOCAL BUILDING AND FIRE

2. WHERE NOISE OR VIBRATION PRODUCING EQUIPMENT (DISHWASHER, DISPOSER, ETC.) IS LOCATED ADJACENT TO DINING AREAS AND/OR PUBLIC AREAS, PROVISIONS SHOULD BE MADE BY GENERAL CONTRACTOR TO "DOUBLE STUD" AND SOUND PROOF COMMON WALLS. 3. IF CANTILEVER BRACKETS FOR TABLE AND STOOL SEATS OR OTHER EQUIPMENT ARE SPECIFIED, THE BRACKETS SHALL BE PROVIDED BY W.WEST, BUT INSTALLED BY GENERAL CONTRACTOR IN ACCORDANCE WITH SPECIFICATIONS AND DIMENSIONS PROVIDED BY W.WEST.

4. W.WEST PLANS ARE PROVIDED FOR THE SOLE PURPOSE OF INDICATING OUTLET LOCATIONS AND EQUIPMENT REQUIREMENTS ONLY AND DO NOT RELIEVE THE GENERAL CONTRACTOR OR SUB-CONTRACTOR OF THE RESPONSIBILITY OF COMPLYING WITH ALL APPLICABLE CODES.

5. IT IS THE RESPONSIBILITY OF THE OWNER AND/OR GENERAL CONTRACTOR TO INSURE THAT W.WEST RECEIVES COPIES OF ALL ADDENDUMS AND CHANGES TO BUILDING PLANS WHICH ARE MADE PRIOR TO AND DURING CONSTRUCTION. IN THE EVENT THAT THIS INFORMATION IS NOT DELIVERED TO W.WEST, OWNER WILL BE RESPONSIBLE FOR ALL COSTS INCURRED BY THE FAILURE TO GIVE W.WEST THIS INFORMATION.

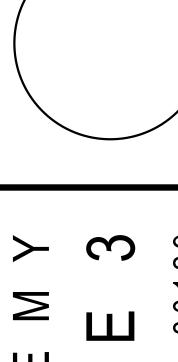
PREVIOUS 7. GENERAL CONTRACTOR TO PROVIDE ACCESS TO HOODS AT AREA ABOVE HOODS FOR MOUNTING OF HOOD SUPPORTS (IF ACCESS NOT PROVIDED, GENERAL CONTRACTOR TO PROVIDE HOOD

8. GENERAL CONTRACTOR TO PROVIDE FLOOR RECESSES (FLAT AND LEVEL), VAPOR BARRIERS AND BUILT-IN INSULATED FLOORS (AS SHOWN

9. WEARING FLOOR FINISH AND INTERIOR FINISH IN WALK-IN BOXES BY GENERAL CONTRACTOR UNLESS OTHERWISE SPECIFIED. 10. SLEEVES TO BE PROVIDED BY GENERAL CONTRACTOR IN ALL WALLS, FLOOR AND CEILINGS FOR ALL LINES (DRAIN, REFRIGERATION, ETC.) TO PASS THROUGH AND RESEAL AFTER LINES ARE RUN.
PROVIDE ESCUTCHEON PLATES WHERE APPROPRIATE.

11. SPRINKLER HEADS IN WALK-IN FREEZER AND COOLER BOXES MUST BE PROVIDED AND ADEQUATELY PROTECTED AGAINST FREEZING, BY GENERAL CONTRACTOR. 12. REMOVAL OF WINDOWS, WINDOW FRAMES AND CENTER DOOR POST FOR ENTRY OF EQUIPMENT SHALL BE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND AT NO EXPENSE TO W.WEST.

ANY DIMENSIONS ARCHITECTURAL OR STRUCTURAL, ON THESE DRAWINGS THAT ARE IN CONFLICT WITH WHAT ACTUAL JOB SITE CONDITIONS NEED TO BE BROUGHT TO THE ATTENTION OF THE K.E.C.



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

VERIFY EXACT LOCATION OF WALK-IN COOLER/FREEZER COMPRESSORS w/ARCHITECT

PLUMBING NOTES:

- 1. ALL ROUGH-INS SHOWN RELATE TO FOOD SERVICE EQUIPMENT ONLY. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL PLUMBING REQUIREMENTS.
- 2. FINAL CONNECTIONS TO ALL EQUIPMENT BY PLUMBING CONTRACTOR, INCLUDING REQUIRED MATERIALS, SUCH AS STOPS, VALVES, FILTERS, TRAPS, CHECK VALVES, PRESSURE REDUCING VALVES, PIPING, ESCUTCHEON PLATES, TUBING, ETC..
- 3. WATER QUALITY REQUIREMENT. THE RECOMMENDED MINIMUM WATER QUALITY STANDARDS WHETHER UNTREATED OR PRE-TREATED, BASED UPON 10 HOURS OF USE PER DAY AND A DAILY BLOW DOWN, ARE AS FOLLOWS:

 TOTAL DISSOLVED SOLIDS LESS THEN 300 P.P.M.

 TOTAL ALKALINITY LESS THEN 85 P.P.M.

 SILICA LESS THEN 13 P.P.M.

 pH FACTOR GREATER THEN 7.5 P.P.M.
- 4. VERIFY ALL PLUMBING ROUGH-INS & LOCATIONS WITH OWNER, VENDOR, OR G.C. ON EXISTING EQUIPMENT OR OTHER EQUIPMENT NOT PROVIDED BY W.WEST.
- 5. PLUMBING CONTRACTOR TO FURNISH AND INSTALL THE FOLLOWING AS PER CODE
- a. ALL WATER, WASTE, GAS, AND STEAM SERVICE TO POINT OF ROUGH-IN AS SHOWN ON PLAN. ROUGH-IN OUTLETS TO STUB 4" OUT OF WALL AT HEIGHT INDICATED FROM FINISHED FLOOR OR CURB. ALL FLOOR OPENINGS ARE TO BE SEALED WATERTIGHT.
- b. PRESSURE REDUCING AND/OR REGULATING VALVES FOR DISHWASHERS, BOOSTER HEATERS, AND AS OTHERWISE NOTED, KITCHEN AREAS.
- c. ALL FLOOR SINKS, COMPLETE WITH TOP GRATES INDICATED AND REMOVABLE SEDIMENT BUCKETS SET FLUSH WITH FINISHED FLOOR, UNLESS NOTED OR AS
- PER LOCAL CODE.

 d. ALL WASTE LINES, DIRECT OR INDIRECT, EXCEPT AS NOTED, SHALL BE PITCHED DOWNWARD, ALL WASTE
- LINES SHALL HAVE ADEQUATE, CLEAN-OUT PROVISIONS.

 e. INDIRECT WASTE LINES FOR WALK-IN REFRIGERATOR/
 FREEZER PITCHED 1/4" TO 1'-0" (MINIMUM) AND WITH

A "P" TRAP AT MINIMUM 2" ABOVE FLOOR SINK.

- f. HEATER TAPE WITH 35 WATTS PER LINEAL FOOT OF DRAIN LINE AND INSULATION OF ALL DRAIN LINES
- INSIDE WALK-IN FREEZER COMPARTMENTS.

 g. INSTALL FIRE CONTROL GAS SHUT-OFF VALVES AS PER SUPPLIED BY FIRE PROTECTION SYSTEM CONTRACTOR.
- (IF GAS COOKING EQUIPMENT IS USED.)
 h. VACUUM BREAKERS AS REQUIRED.
- i. INSULATION OF ALL STEAM, HOT WATER AND CON-DENSATE LINES IN KITCHEN. ALL SUCH LINES ARE TO
- j. CLEAN-OUT VALVES FOR STEAM CONDENSATE AND AIR LINES.
- k. ALL PIPING TO AND FROM EQUIPMENT SHALL BE KEPT AT A MINIMUM OF SIX INCHES (6") CLEAR ABOVE FINISHED FLOOR TO ALLOW CLEANING, OR PREVAILING LOCAL CODES.

BE COLOR CODED ACCORDING TO LOCAL CODES.

- 1. IN-LINE WATER FILTERS ARE RECOMMENDED FOR THE FOLLOWING EQUIPMENT" (WATER FILTERS TO BE BY P.C
- UNLESS OTHER WISE NOTED.)

 WATER HEATERS

 BOOSTER HEATERS
- BOOSTER HEATERSSINK HEATERSDISHWASHERS

GLASSWASHERS

- SODA SYSTEMSSTEAM EQUIPMENT
- ICE MAKING MACHINES WATER STATIONS
- BOOSTER HEATER AND WATER TYPE VENTILATORS WITH CONTROL PANELS AS PER MANUFACTURER'S INSTRUCTIONS, WHEN APPLICABLE AND NOTED.

6. PLUMBING DIVISION TO INTERCONNECT DISHMACHINE WITH

- 7. ALL VENT PIPES ARE TO BE CONCEALED IN WALLS OR COLUMN CHASES.
- 8. ALL LINES ROUTED THROUGH EQUIPMENT SHALL NOT INTERFERE WITH INTENDED USE OF, OR SERVICING OF EQUIPMENT.
- 9. INTERCONNECTION BETWEEN STEAM EQUIPMENT AND STEAM GENERATOR.
- 10. GREASE TRAP TO BE SPECIFIED AND LOCATED BY MECHANICAL ENGINEER AND PROVIDED AND INSTALLED
- BY MECHANICAL CONTRACTOR OR PLUMBING CONTRACTOR.

 11. A GAS PRESSURE REGULATOR FOR EACH PIECE OF GAS FIRED EQUIPMENT SHALL BE PROVIDED AND INSTALLED BY P.C. UNLESS OTHERWISE NOTED. IN ADDITION A HIGH PRESSURE GAS REGULATOR (VENTED) SHALL BE PROVIDED

AND INSTALLED BY P.C. WHEN NECESSARY.

- 12. FLEXIBLE GAS CONNECTIONS WITH OR WITHOUT QUICK DISCONNECT FEATURE SHALL BE PROVIDED WITH SHUT-OFF VALVE BY K.E.C.. THIS VALVE SHALL HAVE PERMANENT HANDLE, AND NOT BE LESS THEN THE NOMINAL SIZE OF THE CONNECTOR AND BE INSTALLED AT THE GAS PIPING OUTLET IMMEDIATELY AHEAD OF THE FLEXIBLE GAS CONNECTION.
- INSTALLED BY P.C..

 13. PLUMBER SHALL PROVIDE ALL DRAINS FROM FIXTURES.
 INCLUDING WALK-IN BOX EVAPORATORS.
- 14. IF REQUIRED BY THE BUILDING DEPARTMENT, THE P.C., UNDER HIS PERMIT APPLICATION, SHALL PROVIDE DRAWINGS OR DIAGRAMS OF PIPING LAYOUT, SEWER PIPE SIZES, VENTING CONNECTIONS, ETC.
- 15. PLUMBER SHALL DETERMINE AND BE RESPONSIBLE FOR THE TOTAL PROJECT REQUIREMENTS AND VERIFY SIZE OF SERVICE REQUIRED FOR GAS OR WATER.
- 16. ALL PIPING, EXCEPT AS SHOWN OTHERWISE ON PLANS OR AS INSTRUCTED OTHERWISE BY THE ARCHITECT, SHALL BE RUN CONCEALED IN FURRED WALLS, PARTITIONS, FURRED CEILINGS, ETC. WHERE PIPING IS EXPOSED, IT SHALL BE RUN ADJACENT TO WALLS OR PARALLEL TO CONSTRUCTION IN NEAT AND ORDERLY FASHION AS DIRECTED BY THE ARCHITECT.
- 17. P.C. RESPONSIBLE FOR MAKING ALL FINAL CONNECTIONS.
 MODULAR BAR DIE WALL DOES NOT COME FROM FACTORY

PRE-PLUMBED.

SYMBOLS & ABBREVIATIONS							
•	HW	HOT WATER					
•	CW	COLD WATER					
•	DW	DIRECT WASTE					
0	FD FLOOR DRAIN						
0	FFD FUNNEL FLOOR DRAIN						
	FS	FLOOR SINK 3/4 GRATE					
	FSHG	FLOOR SINK/HALF GRATE					
(G	GAS					
•	SS STEAM SUPPLY						
SR STEAM RETURN		STEAM RETURN					
	IW	INDIRECT WASTE					
	RIP	ROUGH-IN POINT					
	AFF	ABOVE FINISHED FLOOR					
	FA	FROM ABOVE					

CONNECTION TYPES

CONNECT WATER SUPPLY TO FAUCETS
 CONNECT WATER SUPPLY TO WATER CONNECTION
 DIRECT WASTE CONNECTION TO UNIT

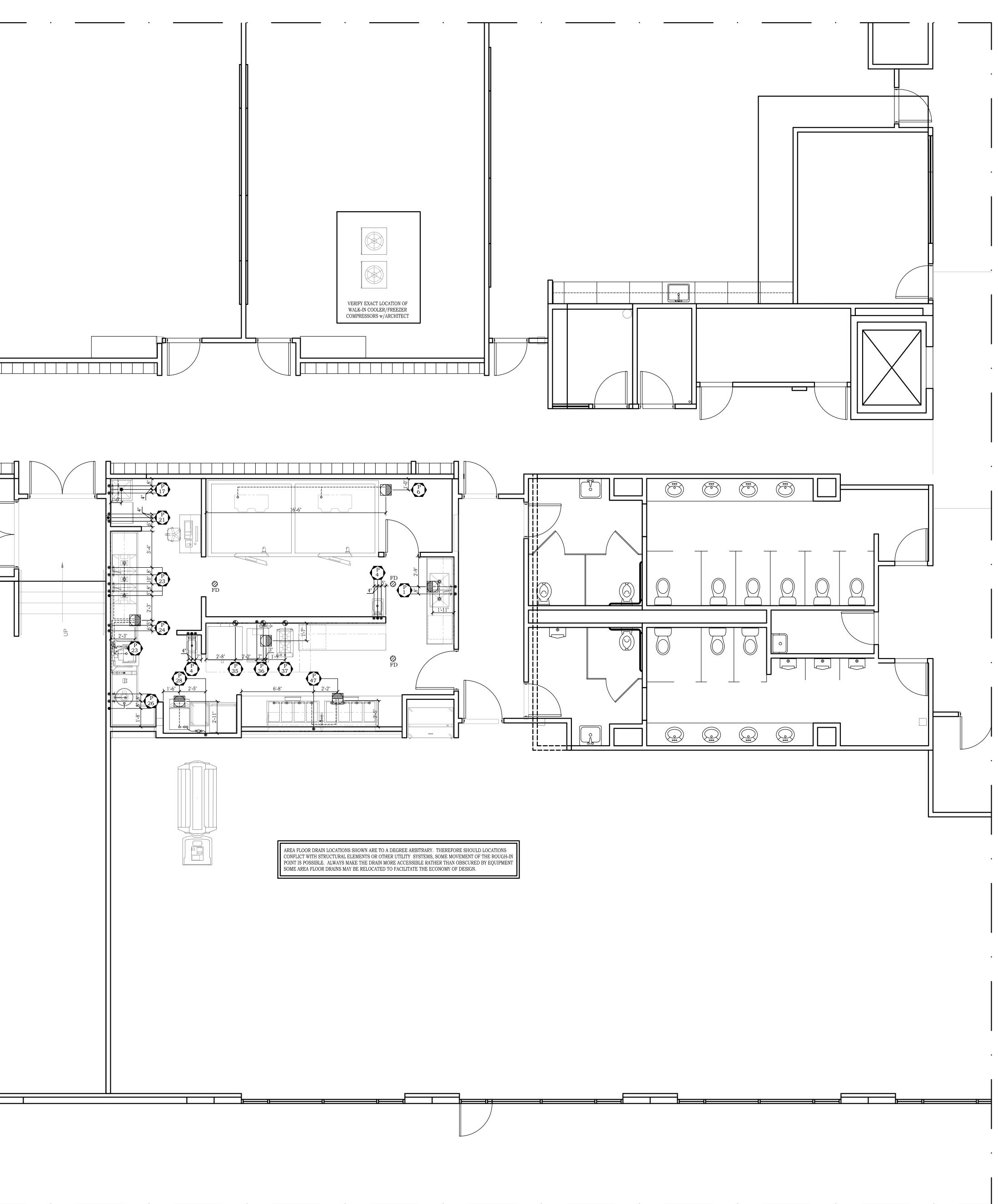
4) INDIRECT WASTE CONNECTION TO UNIT

5) QUICK DISCONNECT FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR

6) QUICK DISCONNECT FURNISHED BY

7) MANIFOLD GAS CONNECTION 8) DIRECT GAS CONNECTION

MECHANICAL CONTRACTOR







ARCHITECT'S PROJECT NUMBER
2015.002
ISSUE:
Permit and Construction
December 21, 2015

JGH-IN PLAN
SCHEDULE

∞ | ______

FS2.0

 EQUIPMENT TYPE
 G.P.H. HIGH
 G.P.H. LOW

 PREP SINK
 25
 15

 3-COMP. POT SINK
 60
 45

 PRE-RINSE
 45
 45

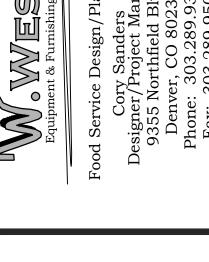
 BAR 3-COMP. SINK
 25
 25

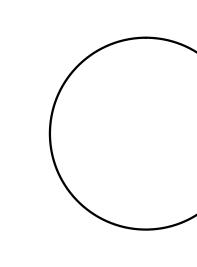
 COFFEE BREWER
 5
 5

 MOP SINK
 15
 15

HAND SINK

GENERAL G.P.H. LOADS





ELECTRICAL SCHEDULE

REMARKS

CONVENIENCE OUTLET

CONVENIENCE OUTLET

HEATED HOLDING CABINET

FIRE SUPPRESSION SYSTEM

HOT FOOD WELL (2) RIP'S

MILK COOLER

DOUBLE CONVECTION OVEN

CONVENIENCE OUTLET (2) RIP'S

WALK-IN COOLER EVAP. COIL - VFY. REQUIREMENTS w/SHOP DRAWINGS

AIN LINE HEAT TAPE - E.C. TO SUPPLY & INSTALL OUTLET AT FREEZER COIL FOR HEAT TAI

ALK-IN FREEZER COMPRESSOR - VFY. REQUIREMENTS w/SHOP DRAWINGS

WALK-IN COOLER COMPRESSOR - VFY. REQUIREMENTS w/SHOP DRAWINGS

OFFICE COMPUTER - VFY. REQUIREMENTS w/OWNER

WAREWASHER - WIRED FOR SINGLE POINT CONNECTION

ICE MACHINE - E.C. TO SUPPLY & INSTALL CORD & PLUG

DISPOSER - E.C. TO INTERWIRE CONTROLS TO SOLENOID VALVE

XHAUST HOOD - E.C. INTERWIRE LIGHTS & FANS TO SWITCH (MOUNT SWITCH TO HOOD FACE

DATA PORT - VFY. REQUIREMENTS w/OWNER

DRYER - VFY. REQUIREMENTS w/OWNER

WASHER - VFY. REQUIREMENTS w/OWNER

ELECTRICAL NOTES:

- ALL ROUGH-INS SHOWN RELATE TO FOOD SERVICE EQUIPMENT ONLY. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL ELECTRICAL REQUIREMENTS.
- 2. FINAL CONNECTIONS TO ALL EQUIPMENT BY ELECTRICAL
- CONTRACTOR, INCLUDING MATERIALS. . ALL LOADS INDICATED ARE ACTUAL AND NOT CIRCUIT BREAKER SIZE UNLESS OTHERWISE NOTED.
- ALL CONVENIENCE OUTLETS TO BE SET HORIZONTALLY. ALL ROUGH-IN HEIGHTS INDICATED FROM FLOOR TO THE CENTER LINE OF THE OUTLET. FLOOR ROUGH-INS TO BE STUBBED UP 4" ABOVE FINISHED FLOOR OR CURB. ALL FLOOR OPENINGS ARE TO BE SEALED WATERTIGHT.
- ELECTRICAL CONTRACTOR TO PROVIDE SHUNT TRIP BREAKERS FOR EQUIPMENT UNDER HOOD AND INTERWIRE
- FINAL CONNECTIONS TO EQUIPMENT JUNCTION BOX OR PULL-BOX AND ALL ELECTRICAL WORK FROM PANEL

TO FIRE PROTECTION SYSTEM, PER LOCAL CODE.

- BOARDS, TO BE BY THE ELECTRICAL CONTRACTOR. 3. VERIFY ALL ELECTRICAL ROUGH-INS AND LOCATIONS
- WITH OWNER, VENDOR OR G.C. ON EXISTING EQUIPMENT OR OTHER EQUIPMENT NOT PROVIDED BY W.WEST.
- O. ELECTRICAL CONTRACTOR TO FURNISH AND INSTALL THE FOLLOWING AS PER CODE. a. ALL JUNCTION BOXES, ELECTRICAL OUTLETS, COVER
- PLATES, SWITCHES, ECT., NOT BUILT INTO FIXTURES OR EQUIPMENT. ALL OUTLETS, JUNCTION BOXES, COVER PLATES, ETC., IN LAUNDRY AREAS, DISHROOM OR AS INDICATED ON SCHEDULES, MUST BE VAPOR PROOF, OR AS PER LOCAL CODE.
- b. ALL PLUGS & CORDS AS NOTED ON SCHEDULE. ALL CORDS SHALL BE N.E.M.A. RATED AND U.L. APPROVED FOR MANUFACTURED AND/OR FABRICATED EQUIPMENT.
- c. SHUNT-TRIP CIRCUIT BREAKERS OR DISCONNECTS FOR FIRE CONTROL SYSTEM SHUT-OFF OF FOOD SERVICE EQUIPMENT BELOW HOODS/VENTILATORS AS REQUIRED
- BY N.F.P.A. 96 CODE OR LOCAL CODE. d. DISCONNECTS OR OTHER DEVICES AS REQUIRED BY
- e. ELECTRO-MAGNETIC OVERLOAD PROTECTION FOR AIR COMPRESSORS AND VACUUM PUMPS IN THE LAUNDRY,
- f. ALL REQUIRED BULBS FOR FIXTURES.
- g. PLUG MOLDS SUPPLIED & INSTALLED WHERE INDICATED.
- . WHEN APPLICABLE, ELECTRICAL CONTRACTOR TO PROVIDE CONDUIT WIRING, INSTALL ELECTRICAL COMPONENTS AND INTERWIRE BETWEEN THE FOLLOWING:
- a. REMOTE REFRIGERATION EQUIPMENT TO EVAPORATOR COILS AND FOR DEFROST CONTROLS.
- b. CONTROL PANELS TO VENTILATORS AND EXHAUST/ SUPPLY FANS PER MANUFACTURER'S INSTRUCTIONS.
- c. KITCHEN EXHAUST HOOD/VENTILATORS TO FIRE CONTROL SYSTEM AND HOOD CONTROLS.
- d. CALL LIGHTS AND WAITRESS CONTROL SYSTEMS. e. LIGHT FIXTURES, CHANDELIERS, ETC., LAMPS FOR ANY

LIGHT FIXTURE ARE TO BE PROVIDED AND INSTALLED

f. MODULE COUNTERS AND COMPONENTS OR EQUIPMENT

BY THE ELECTRICAL CONTRACTOR UNLESS INDICATED ON THE LIGHTING SCHEDULES OR DRAWINGS.

MOUNTED ON COUNTERS.

SYMBOLS & ABBREVIATIONS JB JUNCTION BOX DR DUPLEX RECEPTACLE SPO SPECIAL PURPOSE OUTLET DR/DATA P.O.S. POWER/DATA PORT TUB | STUB UP 4" TO JUNCTION BOX STUB UP 4" TO FLOOR MOUNTED OUTLET $_{0.4"}^{\mathrm{UB}}$ | STUB UP 4" TO FLOOR MOUNTED SPECIAL PURPOSE OUTLE JB JUNCTION BOX MOUNTED IN EQUIPMENT € DR DUPLEX RECEPTACLE MOUNTED IN/ON EQUIPMENT Jb Drop cord - provided & installed by E.C. \$ SW SWITCH FLEX FLEX グ PH PHASE FO FLOOR OUTLET RIP ROUGH-IN POINT AMP AMP KW KILOWATT HP HORSE POWER AFF ABOVE FINISHED FLOOR FA FROM ABOVE

CONNECTION TYPES

1) DIRECT TO JUNCTION BOX ON EQUIPMENT. DIRECT TO OUTLETS INCLUDED WITH DISCONNECT.

CLG CEILING
E.C. ELECTRICAL CONTRACTOR

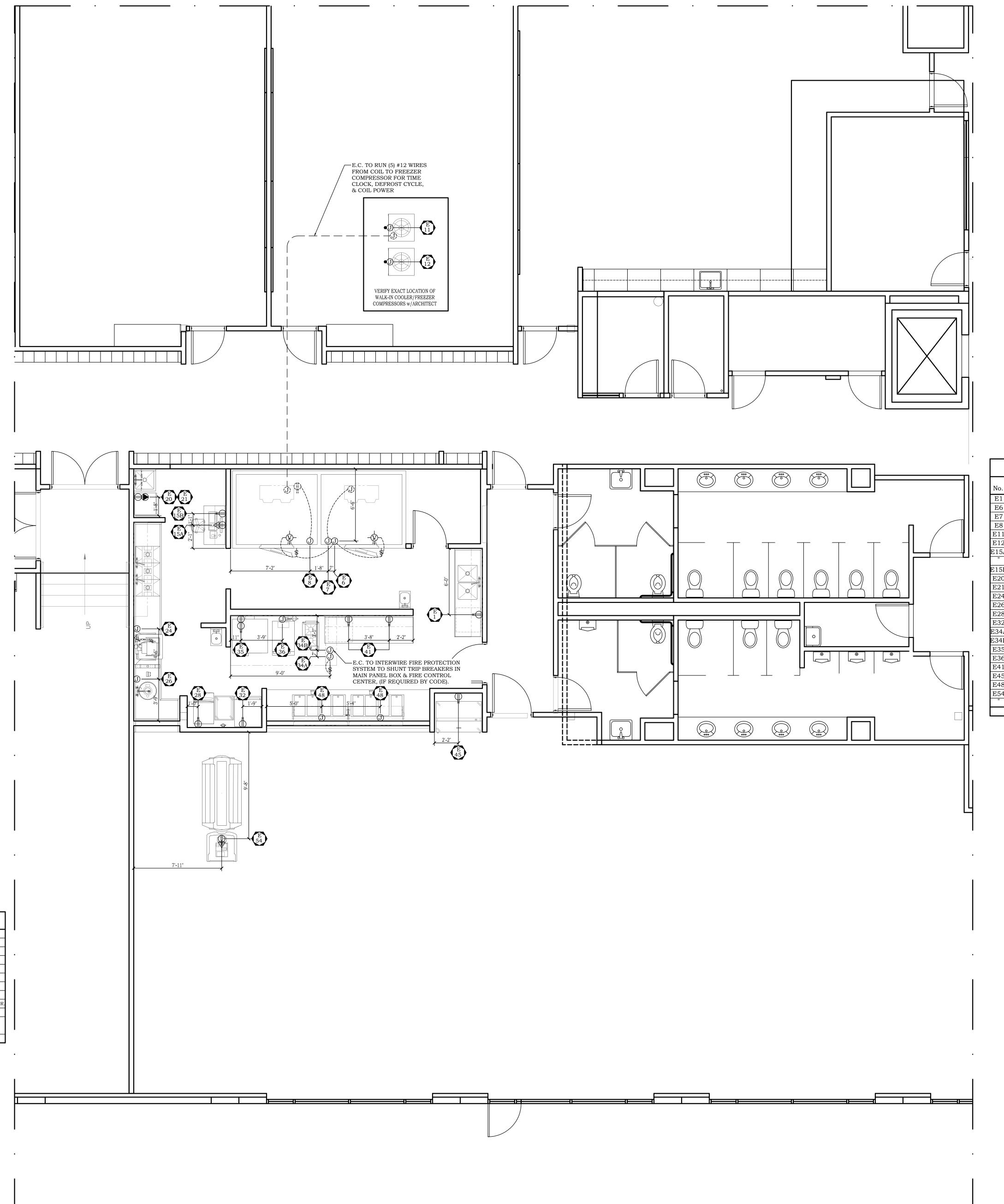
- B) DIRECT TO JUNCTION BOX THROUGH DISCONNECT.
- 4) DIRECT SERVICE TO CIRCUIT BREAKER PANEL INCLUDED WITH EQUIPMENT. 5) REQUIRES INTERWIRING BETWEEN CONTROLS AND EQUIPMENT.
- 6) CORD & PLUG FURNISHED WITH EQUIPMENT. 7) CORD & PLUG FURNISHED AND INSTALLED BY ELECTRICAL CONTRACTOR.
- 8) OUTLET FURNISHED & INSTALLED BY ELECTRICAL CONTRACTOR. 9) OUTLET FURNISHED WITH EQUIPMENT & INSTALLED BY ELECTRICAL CONTRACTOR
-)) EQUIPMENT INSTALLED IN COUNTER & WIRED BY MANUFACTURER.) FINAL CONNECTION BY ELECTRICAL CONTRACTOR TO PRE-WIRED JUNCTION BOX OUTLET IN COUNTER
- 2) FLEX OUT OF WALL @ ROUGH-IN POINT (NO J-BOX REQ'D)

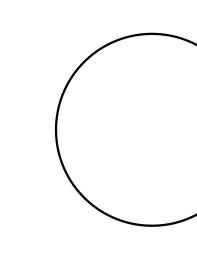
GENERAL WALK-IN NOTES:

. E.C. TO VERIFY EXACT SIZE & LOCATION OF COMPRESSORS FOR WALK-IN BOXES W/MECHANICAL CONTRACTOR. . E.C. TO MOUNT & INTERWIRE VAPOR-PROOF OR FLUORESCENT LIGHTS, WHICHEVER PROVIDED, PER SPEC.. RUN CONDUIT ON EXTERIOR TOP OF WALK-IN BOXES. LIGHTS FOR WALK-INS PER

3. E.C. TO SUPPLY & MOUNT SERVICE DISCONNECTS @ ALL WALK-IN

4. E.C. TO RUN (5) #12 WIRES FROM COIL TO FREEZER COMPRESSOR FOR TIME CLOCK, DEFROST CYCLE & COIL POWER. 5. REFRIGERATION CONTRACTOR PROVIDE DRAIN LINE HEATER TAPE, ELECTRICAL CONTRACTOR TO INSTALL IT. E.C. TO PROVIDE & MOUNT A JB AT FREEZER COIL FOR DRAIN LINE HEAT TAPE.





WALL BACKING SCHEDULE

WALL BACKING IS TO PROVIDE SUPPORT FOR ALL MOUNTED EQUIPMENT. ALWAYS EXTEND BACKING TO THE NEXT STUD IN EACH DIRECTION. WALL BACKING MAYBE INDICATED ON WALLS THAT MAY BE OF CONCRETE BLOCK CONSTRUCTION, AND THEREFORE WALL BACKING MAY NOT BE REQUIRED.

HAND SINK

UTILITY FAUCET

WALL SHELF, POT RACK, MOP RACK, WATER FILTER

/-ITEM 46 TRAY SLIDE

BY K.E.C.

C.C. PER

ARCHITECTURAL SPECIFICATIONS

WALL SHELF, STEAMER WATER FILTER

(TOP OF BACKING)

74" DOWN TO 36"

48" DOWN TO 24"

74" DOWN TO 50"

48" DOWN TO 24"

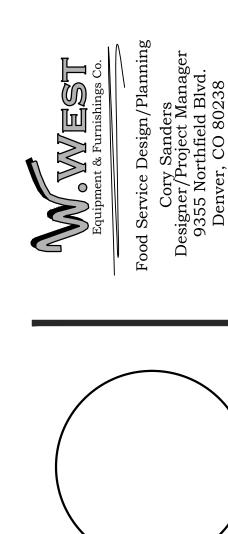
66" DOWN TO 48"

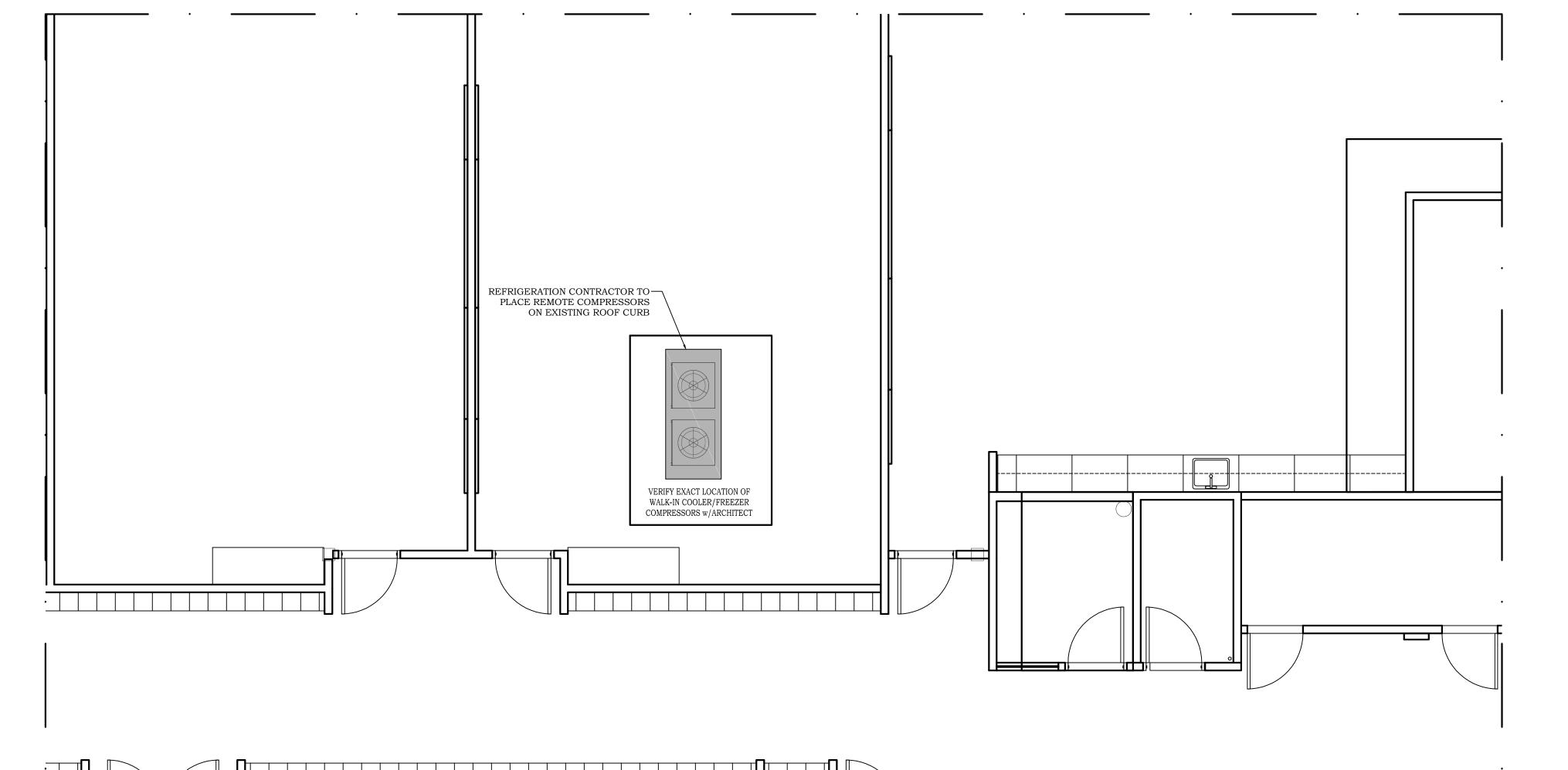
ITEM 51 SNEEZEGUARD-

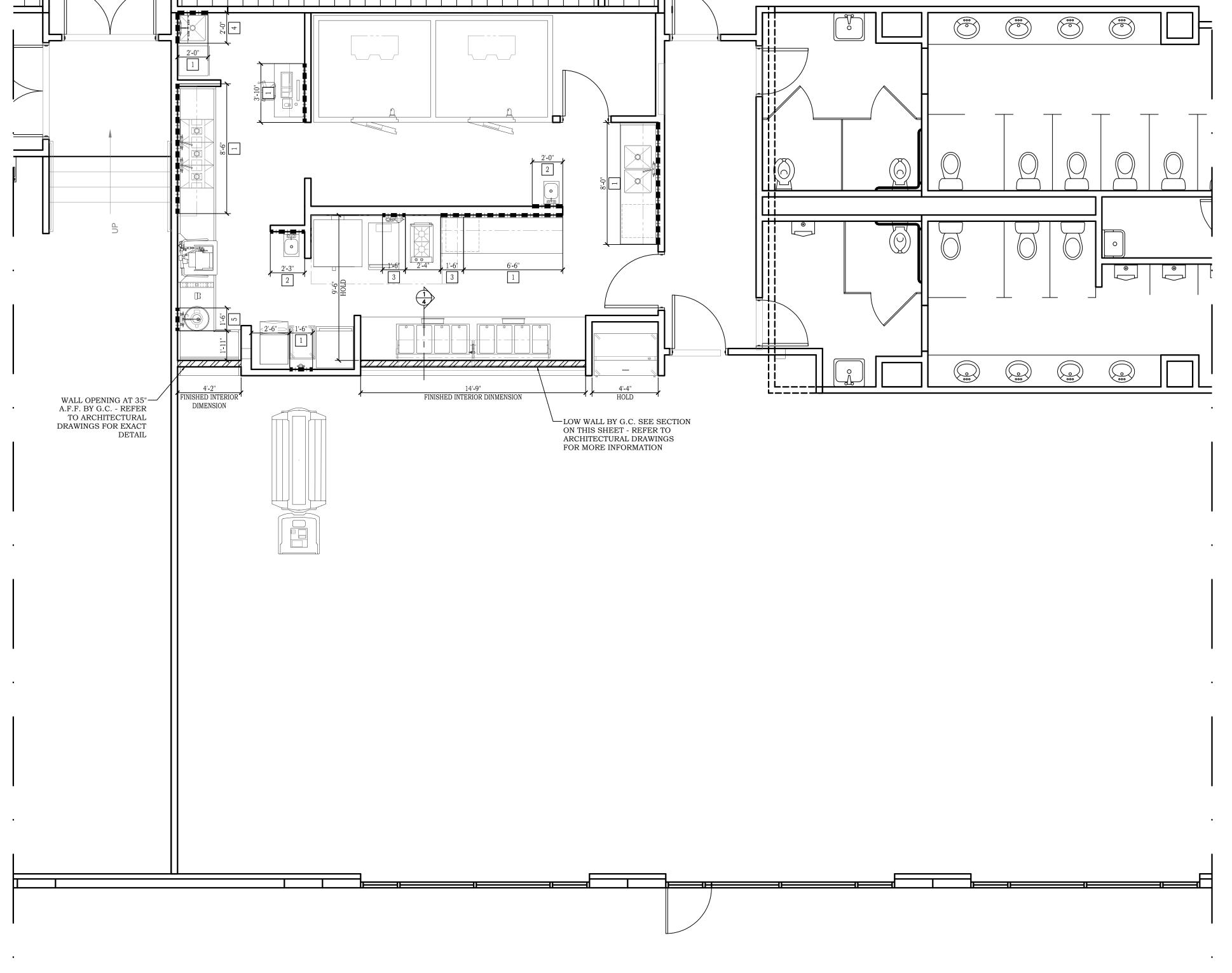
ITEM 48 DROP—IN— HOT FOOD WELL BY K.E.C.

BY K.E.C.

12 GA. METAL







COOLER/FREEZER w/GROUT. FINISH FLOOR MATERIAL AND COVED BASE. PROVIDE ENCLOSURES FROM TOP OF WALK-IN TO FINISHED CEILING (IF REQUIRED) E.C. WALK-IN PENETRATIONS SHALL BE PROVIDED WITH ESCUTCHEON PLATES BY ELECTRICAL f. PROVIDE MASONRY PADS WITH TROWEL SMOOTH AND LEVEL FINISH AS REQUIRED. (SEE MASONRY CONTRACTOR g. PROVIDE FIRE RATED MATERIALS AND/OR INSULATION AS REQUIRED FOR EXHAUST DUCTS, VENT STACKS, HEAT PRODUCING EQUIPMENT, ROOF/WALL PENETRATIONS, ETC.., PER h. PROVIDE COVED BASE-MOULDING OR COVED INTEGRAL FLOOR MATERIALS AS REQUIRED AT ALL VERTICAL SURFACES FOR KITCHEN FLOORS. i. PROVIDE FANS, DUCTWORK, CONTROLS, DUCT COLLAR, FINAL CONNECTION, HANGING OF HOODS, PERMITS, AND MAKE-UP AIR EQUIPMENT. THE ABOVE FURNISHED BY H.V.A.C. CONTRACTOR UNLESS NOTED ON DRAWING OR CONTRACT WITH j. MECHANICAL CONTRACTOR (H.V.A.C.) TO BALANCE EXHAUST SYSTEM. (NEGATIVE PRESSURES IN THE FACILITY SHALL MEET LOCAL CODES.) k. ALL ROOF CURBS AND ROOF JACKS TO BE PROVIDED AND INSTALLED BY G.C. INCLUDING RESEALING OF ROOF PENETRATIONS. 5. ALL C.F.M. REQUIREMENTS SHOWN ON DRAWING TO BE VERIFIED BY M.C. 6. ALL DUCT COLLARS, CUT-OUTS AND PENETRATIONS IN HOODS TO BE LOCATED AND PROVIDED BY MECHANICAL CONTRACTOR IN FIELD. 7. M.C. TO PROVIDE ADEQUATE VENTILATION AT/AROUND ALL REMOTE COMPRESSORS & CONDENSERS. B. ALL REMOTE COMPRESSORS & CONDENSERS ARE TO BE LOCATED OUTDOORS UNLESS OTHERWISE NOTED BY ARCHITECT & MECHANICAL ENGINEERS. SYMBOLS & ABBREVIATIONS EXHAUST DUCT CONNECTION MAKE-UP AIR DUCT CONNECTION SPECIAL PURPOSE EXHAUST DUCT w/GRILLE FLOOR DEPRESSION SMOOTH & LEVEL FLOOR INSULATED FLOOR 6" DIA. P.V.C. SODA/BEER CHASE

BUILDING CONDITIONS

LOCAL CODES. LEAD BASED PAINT SHALL NOT BE USED.

BE CONSTRUCTED FOR MAXIMUM SOUND CONTROL.

4. GENERAL CONTRACTOR OR EQUIVALENT SHALL:

. ALL WORK INDICATED ON THIS PLAN AND IN THESE NOTES SHALL BE BY OTHER THEN THE KITCHEN EQUIPMENT CONTRACTOR, UNLESS OTHERWISE

2. WALLS, FLOORS, AND CEILINGS IN KITCHEN, PREP, SERVICE, WASHING

AND BAR AREAS OR ANY OTHER LOCATION WHERE FOOD OR BEVERAGES ARE PREPARED SHALL BE SMOOTH, EASILY CLEANABLE, NONABSORBENT

AND DURABLE. WALL AND CEILINGS SHALL BE LIGHT COLORED, AS PER

B. PARTITION WALLS BETWEEN KITCHEN AREAS AND PUBLIC AREAS SHOULD

a. PROVIDE WALL REINFORCING OR BACKING AS REQUIRED FOR WALL MOUNTED KITCHEN EQUIPMENT. SEE WALL BACKING

c . PROVIDE DOOR/WALL OPENINGS AND/OR PASSAGES TO ASSURE ACCESS FOR ALL KITCHEN EQUIPMENT AND FRONT END ITEMS.

d. PROVIDE DEPRESSIONS FOR WALK-IN COOLER/FREEZER. SMOOTH AND TRANSIT LEVEL, WHERE DEPRESSIONS ARE

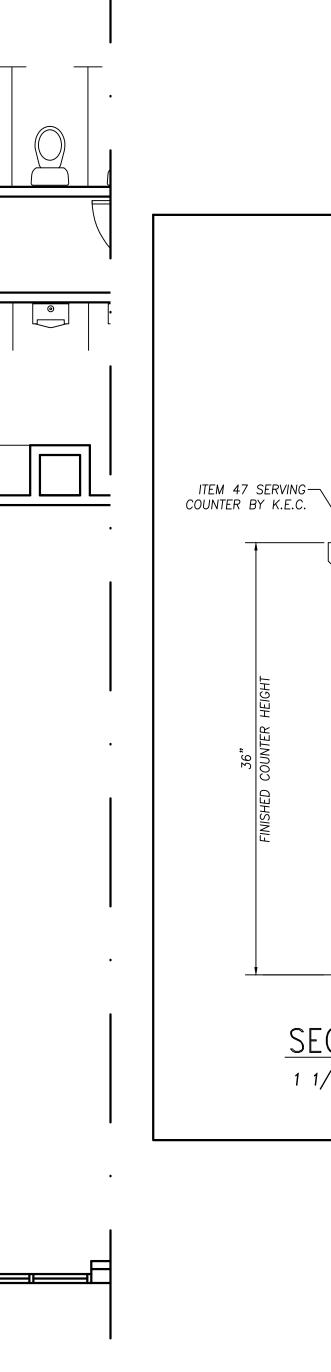
e. AFTER WALK-IN COOLER/FREEZER HAS BEEN INSTALLED BY W.WEST, FILL EXCESS DEPRESSION AROUND WALK-IN

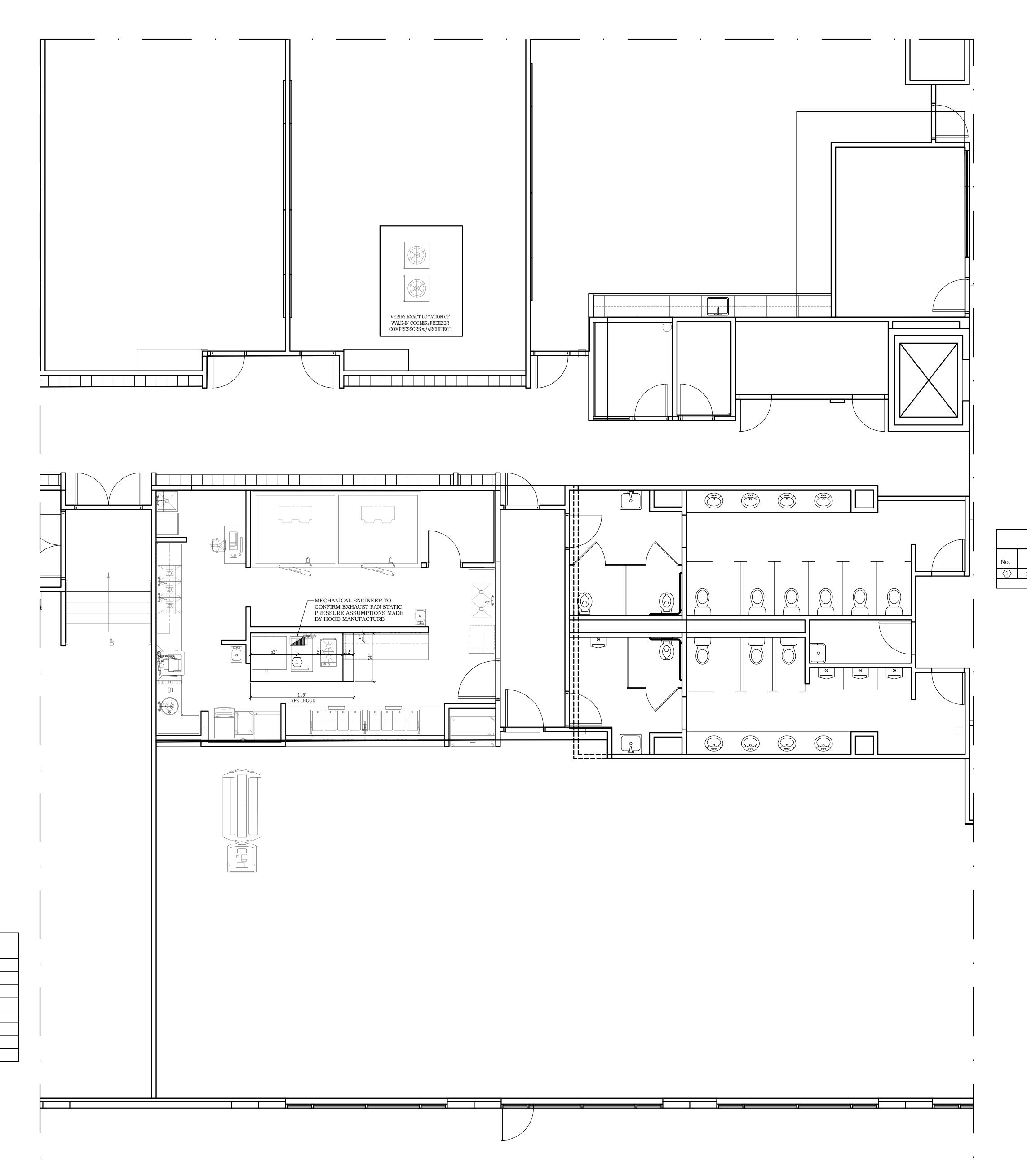
SCHEDULE FOR BACKING TYPES AND HEIGHTS.

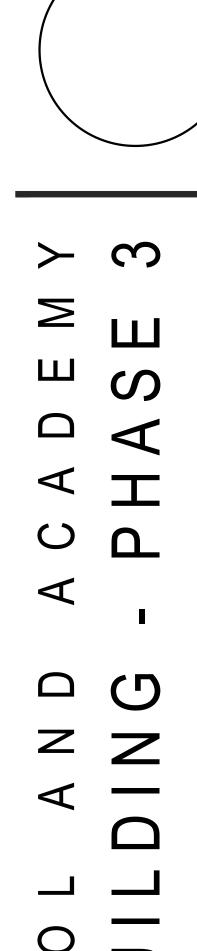
b. SLOPE FLOORS TO FLOOR DRAINS OR FLOOR TROUGHS, AND FLOOR SINKS IF NOT ELEVATED.

COORDINATE SIZES WITH W.WEST.

REQUIRED. DEPTH AS NOTED.







VENTILATION SCHEDULE

-0.570" EXHAUST DUCT COLLAR

W.G.S.P.

C.F.M.

BARRONS BUILDING - PHA

ARCHITECT'S PROJECT NUMBER
2015.002
ISSUE:
Permit and Construction
December 21, 2015

PLAN & Pemit SCHEDULE

S5.0

BUILDING CONDITIONS PLAN

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

BUILDING CONDITIONS

LOCAL CODES. LEAD BASED PAINT SHALL NOT BE USED.

BE CONSTRUCTED FOR MAXIMUM SOUND CONTROL.

4. GENERAL CONTRACTOR OR EQUIVALENT SHALL:

1. ALL WORK INDICATED ON THIS PLAN AND IN THESE NOTES SHALL BE BY OTHER THEN THE KITCHEN EQUIPMENT CONTRACTOR, UNLESS OTHERWISE

2. WALLS, FLOORS, AND CEILINGS IN KITCHEN, PREP, SERVICE, WASHING AND BAR AREAS OR ANY OTHER LOCATION WHERE FOOD OR BEVERAGES ARE PREPARED SHALL BE SMOOTH, EASILY CLEANABLE, NONABSORBENT AND DURABLE. WALL AND CEILINGS SHALL BE LIGHT COLORED, AS PER

3. PARTITION WALLS BETWEEN KITCHEN AREAS AND PUBLIC AREAS SHOULD

a. PROVIDE WALL REINFORCING OR BACKING AS REQUIRED FOR

 ${\rm c}$. PROVIDE DOOR/WALL OPENINGS AND/OR PASSAGES TO ASSURE ACCESS FOR ALL KITCHEN EQUIPMENT AND FRONT END ITEMS.

d. PROVIDE DEPRESSIONS FOR WALK-IN COOLER/FREEZER.

SMOOTH AND TRANSIT LEVEL, WHERE DEPRESSIONS ARE

e. AFTER WALK-IN COOLER/FREEZER HAS BEEN INSTALLED BY W.WEST, FILL EXCESS DEPRESSION AROUND WALK-IN COOLER/FREEZER w/GROUT. FINISH FLOOR MATERIAL AND COVED BASE. PROVIDE ENCLOSURES FROM TOP OF WALK-IN TO

f. PROVIDE MASONRY PADS WITH TROWEL SMOOTH AND LEVEL FINISH AS REQUIRED. (SEE MASONRY CONTRACTOR

g. PROVIDE FIRE RATED MATERIALS AND/OR INSULATION
AS REQUIRED FOR EXHAUST DUCTS, VENT STACKS, HEAT
PRODUCING EQUIPMENT, ROOF/WALL PENETRATIONS, ETC.., PER

i. PROVIDE FANS, DUCTWORK, CONTROLS, DUCT COLLAR, FINAL CONNECTION, HANGING OF HOODS, PERMITS, AND MAKE-UP AIR EQUIPMENT. THE ABOVE FURNISHED BY H.V.A.C. CONTRACTOR UNLESS NOTED ON DRAWING OR CONTRACT WITH

h. PROVIDE COVED BASE-MOULDING OR COVED INTEGRAL FLOOR MATERIALS AS REQUIRED AT ALL VERTICAL SURFACES FOR

j. MECHANICAL CONTRACTOR (H.V.A.C.) TO BALANCE EXHAUST SYSTEM. (NEGATIVE PRESSURES IN THE FACILITY SHALL MEET

k. ALL ROOF CURBS AND ROOF JACKS TO BE PROVIDED AND INSTALLED BY G.C. INCLUDING RESEALING OF ROOF

5. ALL C.F.M. REQUIREMENTS SHOWN ON DRAWING TO BE

6. ALL DUCT COLLARS, CUT-OUTS AND PENETRATIONS IN HOODS TO BE LOCATED AND PROVIDED BY MECHANICAL

7. M.C. TO PROVIDE ADEQUATE VENTILATION AT/AROUND

SYMBOLS & ABBREVIATIONS

EXHAUST DUCT CONNECTION

MAKE-UP AIR DUCT CONNECTION

6" DIA. P.V.C. SODA/BEER CHASE

SPECIAL PURPOSE EXHAUST DUCT w/GRILLE

8. ALL REMOTE COMPRESSORS & CONDENSERS ARE TO BE LOCATED OUTDOORS UNLESS OTHERWISE NOTED BY

FLOOR DEPRESSION

INSULATED FLOOR

SMOOTH & LEVEL FLOOR

ALL REMOTE COMPRESSORS & CONDENSERS.

ARCHITECT & MECHANICAL ENGINEERS.

FINISHED CEILING (IF REQUIRED) E.C. WALK-IN PENETRATIONS SHALL BE PROVIDED WITH ESCUTCHEON PLATES BY ELECTRICAL

SCHEDULE FOR BACKING TYPES AND HEIGHTS.

b. SLOPE FLOORS TO FLOOR DRAINS OR FLOOR TROUGHS, AND FLOOR SINKS IF NOT ELEVATED.

COORDINATE SIZES WITH W.WEST.

REQUIRED. DEPTH AS NOTED.

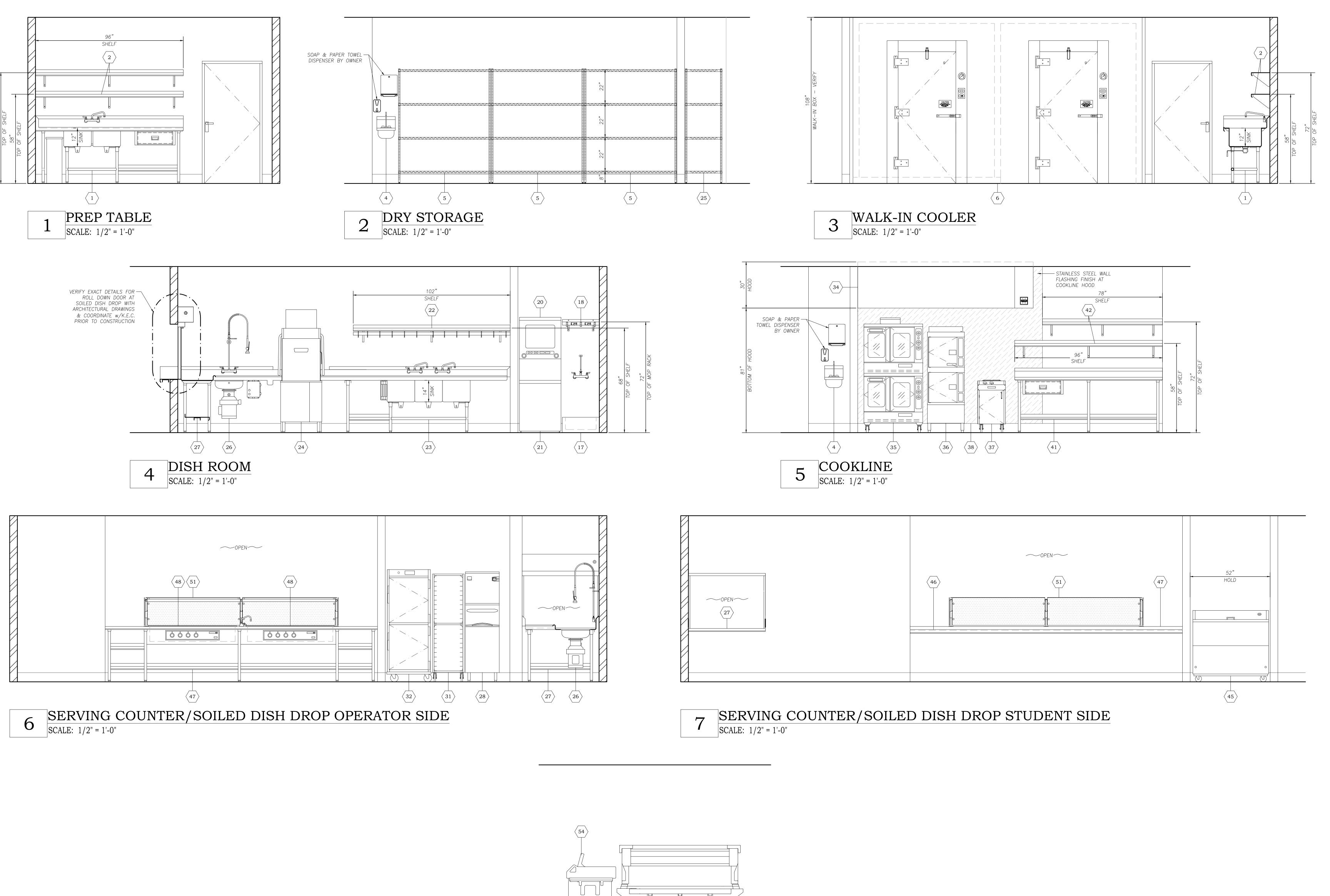
KITCHEN FLOORS.

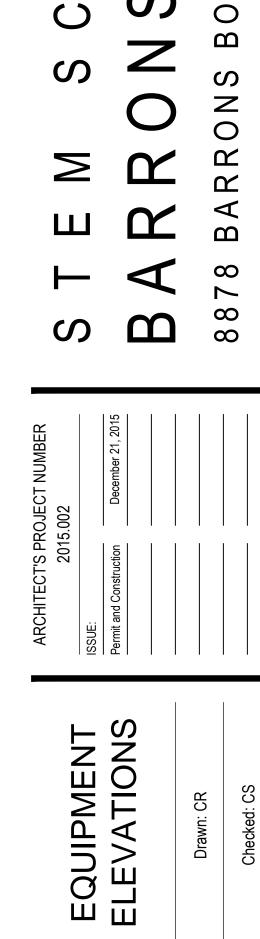
PENETRATIONS.

VERIFIED BY M.C.

CONTRACTOR IN FIELD.

NOTES:





 \Box

<u>SECTION VIEW - MODEL 5430ND-2</u> <u>HOOD - #1 (34)</u>

FILTER DETAIL





KITCHEN H SHOP DRAWIN(

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DATE: 12/17/2015

DWG.#: 2516780

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Boule 80129

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DRY CONTACTS (SHOWN DE-ENERGIZED)

| DRAWNOTHE | SC-010110FP | SC-010110

14 AWG RA-1-1
ON/OFF
ORCONO
WITH FIRE

24VDC Light Relay PN-34.110.0188.0 Duct Thermostat PN-A/CP-PD-T4'-EXPL

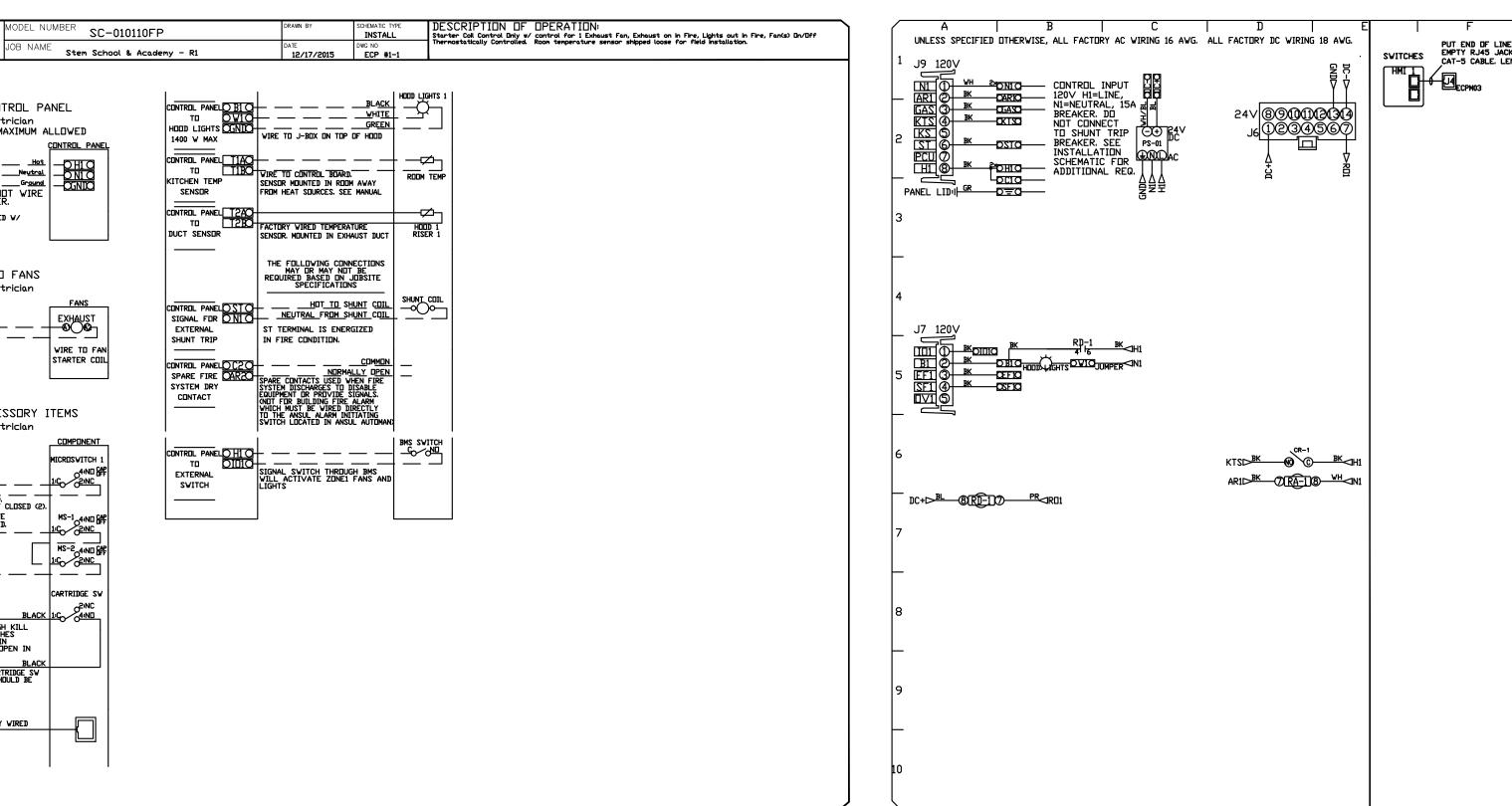
MOTOR POWER CIRCUIT

If ordered, CAS Service will perform a System Design Verification (SDV) once all equipment has had a complete start up per the Operation and Installation Manual. Typically, the SDV will

During the SDV, CAS Service will address any discrepancy that is the fault of the manufacturer. Should a return trip be required, the general contractor and appropriate sales office will be notified. There will be no additional charges for manufacturer

FANS CONTROLLED OPTION PACKAGE #

DESCRIPTION OF DESCRI			L			nood # 1 1 Furi
BREAKER PANEL TO CONTROL PANEL Responsibility Electricis 180 / CNITROL PANEL TO FANS Responsibility 18		- L		Too ou	Tangura ang	LDEGODYDTYGU GG GDGDATYGU
BREAKER PANEL TO CONTROL PANEL RESPONSIBILITY EXPENSION IS THE MAXIMUM ALLOVED BREAKER PANEL SECRET PANEL SECR	OB NO 2516780	SC-01011	0FP		INSTALL	UESCRIPTION OF UPERATION: Starter Coll Control Only w/ control for 1 Exhaust Fan, Exhaust on in Fire, Lights out in Fire, Fan(s) On/Off
BREAKER PANEL TO CONTROL PANEL BREAKER SIZE SHOWN IS THE MAXIMUM ALDVED BEAKER PANEL CONTROL		JOB NAME Stem School & A	cademy - R1			Thermostatically controlled. Room temperature sensor shipped loose for field installation.
CONTROL PANEL TO ACCESSORY ITEMS Responsibility: Electrician COMPONENT TO TO TO TO THE STREET SACRAGES TO BISABLES CONTACT TO TO TO TO THE STREET SACRAGES TO BISABLES CONTACT TO TO TO TO THE STREET SACRAGES TO BISABLES CONTACT TO TO TO TO THE SACRAGES TO BISABLES CONTACT TO TO TO TO THE SACRAGES TO BISABLES CONTACT TO TO TO TO THE SACRAGES TO BISABLES CONTACT TO TO TO TO THE SACRAGES TO BISABLES CONTACT TO TO TO THE SACRAGES TO BISABLES CONTACT TO THE SACRAGES TO BISABLES CONTACT TO THE SACRAGES TO BISABLES CONTACT TO BILLIAGO THE BULDING	Responsibility: EL BREAKER SIZE SHOWN IS THE BREAKER PANEL BREAKER 1PH 120 V 15 A CONTROL POWER. DO TO SHUNT TRIP BREAKER SH CONTROL POWER. SWITCH #1 CONTROL PANEL Responsibility: EL CONTROL PANEL FAN STARTER EFIO HOT FOR EXHAUST	ONTROL PANEL Lectrician E MAXIMUM ALLOWED CONTROL PANEL ONIO ONIO ONIO ONIO ONIO ONIO ONIO ONI	CONTROL PANEL DBIO TO WIO HODD LIGHTS QGNID 1400 W MAX CONTROL PANEL TIAO TO TIBO KITCHEN TEMP SENSOR CONTROL PANEL TZAO TO TZBO DUCT SENSOR CONTROL PANEL STO SIGNAL FOR ONIO EXTERNAL SHUNT TRIP CONTROL PANEL OSTO SIGNAL FOR ONIO EXTERNAL SHUNT TRIP	VIRE TO J-BOX ON TOP VIRE TO J-BOX ON TOP VIRE TO CONTROL BOARD SENSOR MOUNTED IN ROD FROM HEAT SOURCES. SEE FACTORY WIRED TEMPERA SENSOR. MOUNTED IN EXH THE FOLLOWING CON MAY OR MAY NO REQUIRED BASED ON SPECIFICATION HOT TO S NEUTRAL FROM SI ST TERMINAL IS ENER IN FIRE CONDITION.	BLACK WHITE WHITE GREEN OF HOOD M AVAY E MANUAL TURE AUST DUCT RIS NECTIONS BE JOBSITE IS HUNT COIL HUNT COIL HUNT COIL GIZED COMMON	M TEMP JOD : SER 1
CONTROL PANEL J4 ALL SVITCHES FACTORY VIRED	Responsibility: EL CONTROL PANEL TO OCIO FIRE SYSTEM DARIO MICROSWITCH OCIO IF MORE THAN DINE FIRE SYSTEM, WIRE IN SERIES AS SHOWN OARIO CONTROL PANEL TO SHOULD BE CLOSE NORMAL STATE AN ALARM. LODP OXTSO ALL SWITCHES FACE ALL SWI	COMPONENT MICROSVITCH 1 AND GAP 1/C 2/NC MS-1 AND GAP 1/C 2/NC MS-2 AND DUGH KILL ITCHES ID IN ND DPEN IN BLACK CARTRIDGE SV S SHOULD BE	CONTROL PANEL O HIO TO O DIDIO EXTERNAL	SYSTEM DISCHARGES TID J GOUIPMENT OR PROVIDE : NOT FOR BUILDING FIRE WHICH MUST BE VIRED IN DID THE ANSUL ALARM IN WITCH LOCATED IN ANSI JIGNAL SWITCH THROUGH STORM IN ANSULL ACTIVATE ZONE!	DISABLE SIGNALS. ALARM IRECTLY TITATING JL AUTOMAN BMS SV	



Hood Control Panel Specifications:

- Controls shall be listed by ETL (UL 508A)
 The control enclosure shall be NEMA 1 rated and listed for installation inside of the exhaust hood utility cabinet. The control enclosure may be constructed of stainless steel or painted
- Temperature probe(s) located in the exhaust duct riser(s) shall be constructed of stainless A digital thermostat controller shall be provided to activate the hood exhaust fans dynamically based on a +10 degree adjustable offset from the room temperature sensor. This
- function shall meet the requirements of IMC 507.2.1.1 • A digital thermostat controller shall provide adjustable hysteresis settings to prevent cycling of the fans after the cooking appliances have been turned off and/or the heat in
- the exhaust system is reduced. A digital thermostat controller shall provide an adjustable minimum fan run-time setting to prevent fan cycling.
- A digital thermostat controller shall disable the supply fan(s), activate the exhaust fan(s), activate the appliance shunt trip, and disable an electric gas valve automatically under the following conditions (as applicable):
- a. Fire condition detected on a covered hood b. Excessive temperature detected on any duct temperature sensor in the system (250 F
- A digital thermostat controller shall allow for external BMS fan control via Dry Contact (external control shall not override fan operation logic as required by code).
- An LCD interface shall be provided with the following features: a. On/Off push button fan & light switch activation b. Integrated gas valve reset for electronic gas valves (no reset relay required)
- c. Fan starter overload trip detection with audible & visual alarm notification. d. Duct temperature sensor failure detection with audible & visual alarm notification e. Mis-wired duct temperature sensor detection with audible & visual alarm notification f. A single low voltage Cat-5 RJ45 wiring connection

ROOM TEMPERATURE SENSOR

The Room Temperature sensor is a 10K 🛭 hm Thermistor. The sensor provides constant room temperature to the controller. It space but not directly under the hood or close to an appliance so that the reading is

Typically a system will have one room temperature sensor. However, systems configured with 2 fan zones have the option to be ordered with 2 room temperature sensors, one for each zone. They should be mounted in the space accordingly.

should be installed on a wall somewhere in the

not affected by heat.

discrepancies.

System Design Verification (SDV)

be performed after all inspections are complete.

Any field related discrepancies that are discovered during the SDV will be brought to the attention of the general contractor and corresponding trades on site. These issues will be documented and forwarded to the appropriate sales office. If CAS Service has to resolve a discrepancy that is a field issue, the general contractor will be notified and billed for the work. Should a return trip be required due to any field related discrepancy that cannot be resolved during the SDV, there will be additional trip charges.

> SCALE: 3/4" = 1'-0" MASTER DRAWING

DRAWN BY:

REVISIONS