

KEY NOTES

- 1 ANSUL SYSTEM PULL STATION
- 2 REFRIGERATION RACK WILL BE ROOF MOUNTED

GENERAL NOTES

1. THESE DRAWINGS ARE THE PROPERTY OF AVANTI RESTAURANT SOLUTIONS, INC. WHETHER OR NOT THE ESTABLISHMENT FOR WHICH THEY ARE INTENDED IS COMPLETED, WE RESERVE THE RIGHT TO INCORPORATE DESIGN ELEMENTS AND DETAILS IN THESE PLANS TO PLANS HEREAFTER PREPARED BY US FOR OTHERS.
2. AVANTI RESTAURANT SOLUTIONS, INC. DOES NOT PERFORM ARCHITECTURAL, MECHANICAL, ELECTRICAL, HEATING OR STRUCTURAL ENGINEERING SERVICES. THE PURPOSE OF THESE PLANS IS TO ASSIST THE PLUMBER, ELECTRICIAN, GENERAL CONTRACTOR AND OTHERS UTILIZING THESE DRAWINGS TO COMPLETE THEIR WORK IN CONNECTION WITH THIS PROJECT.
3. THESE PLANS ARE NOT TO BE REPRODUCED OR DISTRIBUTED IN WHOLE OR IN PART WITHOUT THE EXPRESS WRITTEN PERMISSION OF AVANTI RESTAURANT SOLUTIONS, INC. NOR BE USED BY ANY PERSON(S) EXCEPT UNDER OUR DIRECT SUPERVISION.
4. ALL FOODSERVICE AND RELATED EQUIPMENT SHALL BE NSF APPROVED AND IN CONFORMITY WITH LOCAL HEALTH REGULATIONS. INSTALLATION OF EQUIPMENT SHALL MEET SAME REQUIREMENTS. OWNER WILL HAVE TO APPLY FOR A SEPARATE HEALTH PERMIT ALTHOUGH HEALTH REQUIREMENTS WILL BE REVIEWED DURING BUILDING DEPARTMENT APPRAIZATION.
5. ALL FINISHED BUILDING DIMENSIONS SHALL BE VERIFIED BEFORE FABRICATION AND/OR INSTALLATION OF EQUIPMENT AND FIXTURES.
6. ALL ADJOINING EQUIPMENT AND COUNTERS SHALL BE SEALED TOGETHER TO PREVENT ENTRANCE OF MOISTURE AND VERMIN. ALL EQUIPMENT SHALL BE SMOOTHLY SEALED TO WALLS. FREE STANDING UNITS SHALL BE REMOVABLE AND EASILY ACCESSIBLE FOR CLEANING. ALL WORKING SURFACES SHALL BE SMOOTH AND IMPERVIOUS.
7. ALL CUTTING BOARDS SHALL BE SANITARY NSF APPROVED CUTTING SURFACES.
8. ALL REFRIGERATED AND HEATED FOOD HOLDING EQUIPMENT SHALL BE PROVIDED WITH THERMOMETERS WHICH ARE EASILY READABLE.
9. STORAGE SHELVING SHALL HAVE THE LOWEST SHELF SET AT A MINIMUM OF 6" ABOVE THE FINISHED FLOOR.
10. STORAGE SHELVING, OTHER THAN WIRE OR SOLID FLAT METAL, MUST BE PROVIDED WITH A SMOOTH SURFACE, AND HAVE A NONABSORBENT AND NON-TOXIC FINISH.
11. ALL FLOOR MOUNTED FOODSERVICE EQUIPMENT, SUCH AS WORK TABLES, COUNTERS, ETC., SHALL BE MOUNTED ON MINIMUM 6" HIGH NSF APPROVED STAINLESS STEEL LEGS WITH ADJUSTABLE BULLET FEET. ALL CUSTOM FABRICATED STAINLESS STEEL WORK TABLES AND COUNTERS PLACED AGAINST WALLS SHALL HAVE BACKSPASHES AND/OR RISERS SEALED TO WALL. (NOTE: SEE CUSTOM FABRICATED FOODSERVICE EQUIPMENT DETAILS FOR HEIGHT OF BACKSPASHES), UNLESS OTHERWISE SPECIFIED, MOBILE COOKING EQUIPMENT SHALL BE MOUNTED ON NSF APPROVED CASTERS AND EQUIPPED WITH AGA APPROVED GAS HOSES, CONNECTORS, AND RESTRAINING DEVICES AS SUPPLIED BY THE K.E.C.
12. ALL SELF CONTAINED REFRIGERATION TO INCLUDE CONDENSATE EVAPORATOR. EXCEPTION WILL BE ICE MACHINE WHICH WILL DRAIN INTO A FLOOR SINK.
13. WRITTEN DIMENSIONS ON THESE DRAWINGS SHALL TAKE PRECEDENCE OVER SCALED DIMENSIONS. CONTRACTORS SHALL VERIFY AND BE RESPONSIBLE FOR ALL DIMENSIONS AND CONDITIONS ON THE JOB. K.E.C. MUST BE NOTIFIED OF ANY VARIATION FROM THE DIMENSIONS AND CONDITIONS SHOWN ON THESE DRAWINGS.
14. LAST DATED REVISION Voids ALL PREVIOUS DRAWINGS.
15. ANY ERRORS, OMISSIONS, OR AMBIGUITIES ARE TO BE REPORTED TO THE KEC FOR CORRECTION OR RESOLUTION PRIOR TO COMMENCEMENT OF THE AFFECTED WORK. UNLESS EXPRESSLY STIPULATED OTHERWISE, NO OTHER ALLOWANCE WILL BE MADE BY THE KEC TO ANOTHER'S FAVOR BY VIRTUE OF SUCH DISCREPANCIES. THE KEC ACCEPTS NO RESPONSIBILITY FOR CHARGES MADE NECESSARY BY ANY CODES, JOBSITE CONDITIONS, LABOR UNION CONTRACTS, REGULATIONS, GOVERNMENT AGENCIES, AND/OR EQUIPMENT LAYOUT CHANGES.
16. WORK BY OTHER TRADES INDICATED ON THESE PLANS DOES NOT NECESSARILY REFLECT COMPLIANCE WITH EACH TRADE'S RESPECTIVE CODES AND REGULATIONS AND THEREFORE DO NOT RELIEVE THEM OF THEIR RESPONSIBILITY TO ASSURE SUCH COMPLIANCE.
17. WHERE A REVISION TO DETAILS NOTED ON THESE PLANS MIGHT FACILITATE EFFICIENCY OR CONTRIBUTE TO ARCHITECTURAL AESTHETICS, THE KEC MUST BE CONSULTED FOR APPROVAL PRIOR TO PROCEEDING WITH THE CHANGE. THE KEC SHALL ASSUME NO RESPONSIBILITY FOR ANY COSTS INCURRED DUE TO FAILURE BY THE PRINCIPAL RESPONSIBLE FOR THE CHANGE(S) TO NOTIFY THE KEC.
18. THE LOCAL BUILDING DEPARTMENT MAY REQUIRE THAT THESE DRAWINGS CONFORM WITH TITLE 24 CODE. THE OWNER, HIS ARCHITECT, OR HIS GENERAL CONTRACTOR SHALL VERIFY IF SUCH REQUIREMENTS ARE NECESSARY. THE OWNER SHALL PAY FOR ADDITIONAL COSTS WHICH MAY BE INCURRED IN ORDER TO PROVIDE ALL THE NECESSARY DATA TO MEET THE TITLE 24 CODE REQUIREMENTS AS DICTATED BY THE BUILDING DEPARTMENT AND ALL FEES OF LICENSED ENGINEER OR ARCHITECT.

SYMBOLS

- (X) ITEM NUMBER
- EQUIPMENT ABOVE
- EQUIPMENT BELOW


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 Long Beach, CA 90802
 www.idaexperience.net

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GEOFFREY B. LIM
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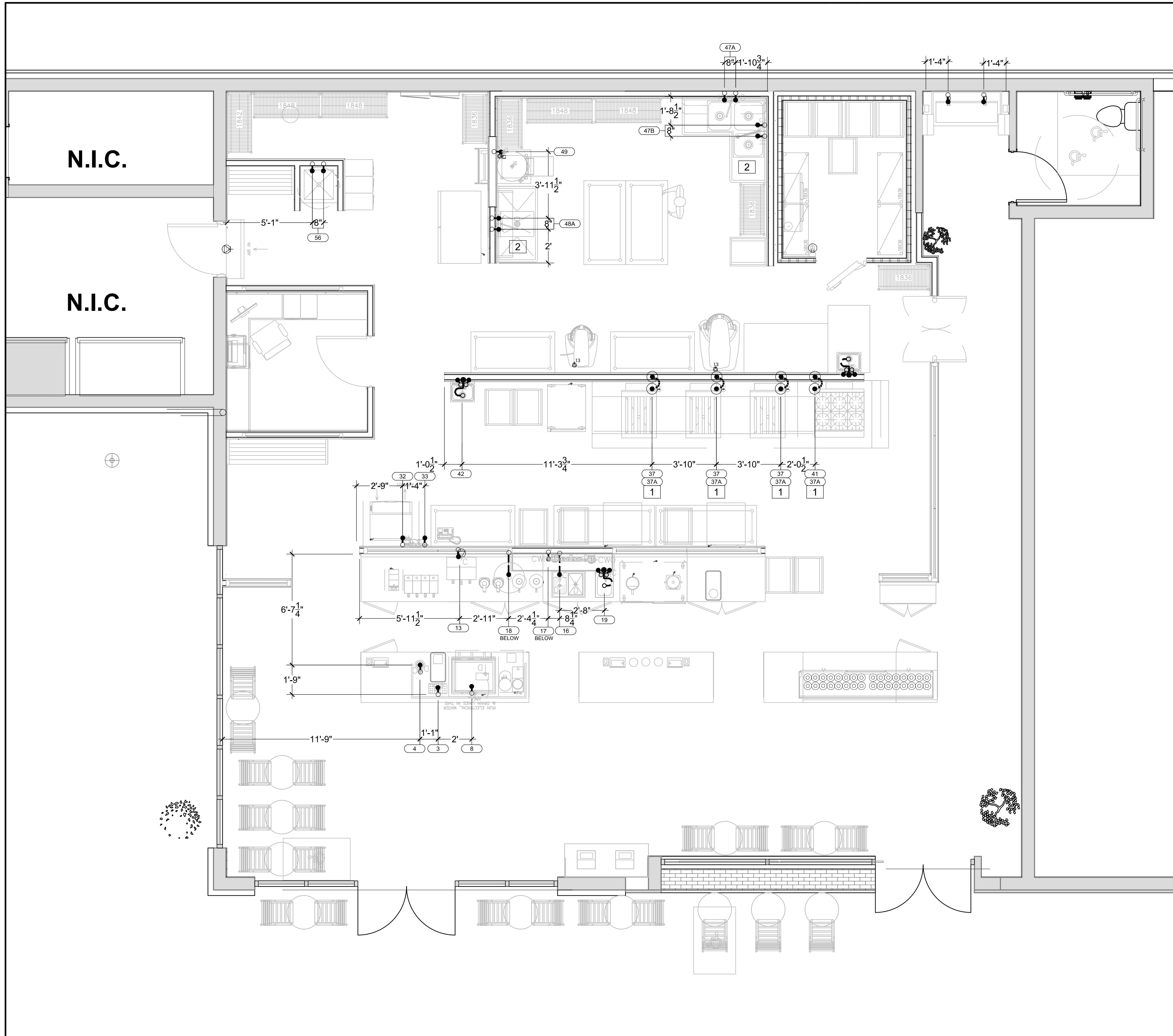
NO.	REASON	DATE

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Project Number:

Sheet Title:
 FOOD SERVICE
 EQUIPMENT PLAN

Sheet Number:
FS-1



KEY NOTES

- 1 KES SUPPLIES WITH QUICK DISCONNECT GAS LINES
- 2 KES SUPPLIES WITH LEVER WASTES DRAINS

PLUMBING NOTES

- A. PLUMBER TO PROVIDE BACKFLOW PREVENTERS IN WATER SUPPLY LINES AS REQUIRED BY LOCAL CODES
- B. PLUMBER TO SPECIFY AND LOCATE EQUIPMENT AND UTILITIES FOR THESE LOCATIONS.
- C. PLUMBER TO CONNECT ALL WATER LINES, GAS LINES, WASTE LINE, ETC. TO FULLY CONNECT ALL EQUIPMENT AND RUN CONDENSATE LINES FROM UNITS TO DRAINS AND THESE LINES TO BE NO SMALLER THAN THE STUB-OUT OF THE FIXTURE. PLUMBER TO PROVIDE GATE VALVES, CUT-OFFS, TRAPS, HYDROSTATIC SHOCK ELIMINATORS, PRESSURE REGULATORS AND MATERIALS NECESSARY TO CONNECT ALL LINES, UNLESS OTHERWISE SPECIFIED IN THE ITEM SPECIFICATIONS. FAUCETS, DRAIN OUTLET FITTINGS IN FIXTURES AND SPECIALTY ITEMS ARE TO BE FURNISHED BY THE KITCHEN EQUIPMENT SUPPLIER AS OUTLINED IN THE ITEM SPECIFICATIONS.
- D. ALL WORK TO BE PERFORMED IN FULL ACCORDANCE WITH THE APPLICABLE CODES RELATING TO INSTALLATION AND HOOK-UP OF EQUIPMENT, OMISSIONS, OR ERRORS ON THE SCHEDULE DO NOT RELIEVE THE PLUMBER CONTRACTOR FROM COMPLETE FINAL PLUMBING RESPONSIBILITY.
- E. ALL OUTLETS AND CONNECTIONS SHOWN RELATE TO KITCHEN EQUIPMENT ONLY. REFER TO ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL REQUIREMENTS
- F. ALL DIMENSIONS GIVEN ARE FROM COLUMN CENTERLINES AND/OR FINISHED WALLS AND ARE IN INCHES TO 2'-0". ELEVATIONS GIVEN ARE FROM FINISHED FLOORS. ALL ROUGH-INS SHOWN ARE TO BE RUN INSIDE WALLS (EXCEPT STUB-UPS) LOCATIONS INDICATE POINT OF EXIT FROM WALLS, CEILING OR FLOORS.
- G. ALL FLOOR DRAINS TO SET 1/2" BELOW FINISHED FLOOR UNLESS OTHERWISE NOTED. DO NOT SLOPE FLOORS SO CLOSE TO DRAINS AS TO CREATE "PITS" OR "DIPS" IN FLOOR. MINIMUM RADIUS OF SLOPE TO BE 24" FROM CENTERLINE OF DRAIN.
- H. PLUMBER TO RUN HARD COPPER DRAINLINE HIGH AS POSSIBLE IN WALK-IN VAULT FROM BLOWER COIL TO WALL THEN SLOPING DOWN TO A POINT 18" ABOVE FLOOR THEN THRU WALL FORMING A "P" TRAP FLAT AGAINST WALL ABOVE DRAIN THEN EXTENDING TO DRAIN. SECURE LINES IN A NEAT MANNER AND FINISH WITH CHROMATONE PAINT - SEAL ALL PENETRATIONS.
- I. REFER TO PLUMBING DRAWING FOR TRUNK LINES

SYMBOLS

- WATER ROUGH IN
- ⊕ MAIN GAS LINE
- ⊕ GAS LINE
- ⊕ WATER LINE
- X ITEM NUMBER
- X KEY NOTE

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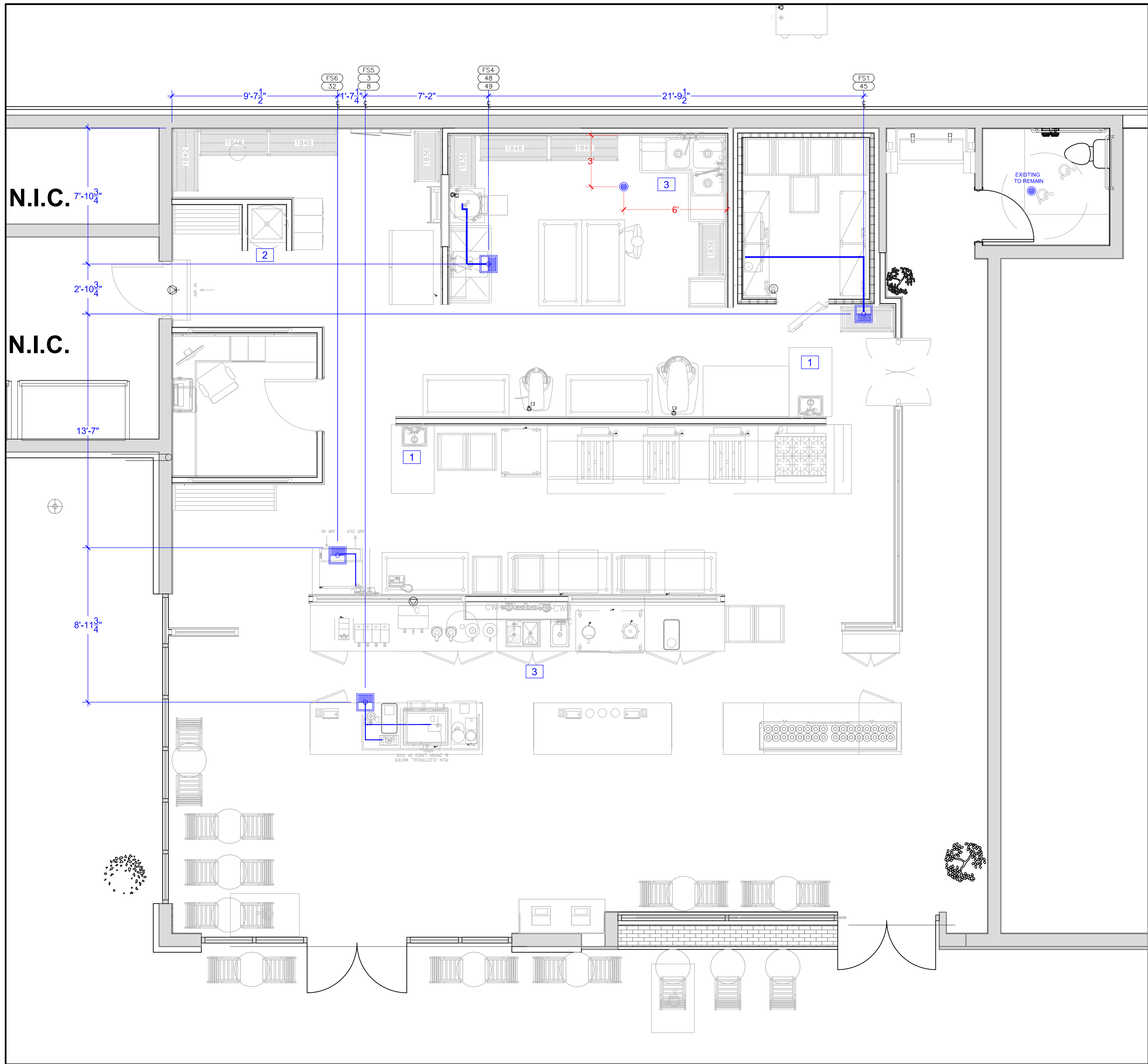
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Sheet Title:
 FOOD SERVICE GAS &
 PLUMBING PLAN

Sheet Number:

FS-3.1



KEY NOTES

- 1 HANDSINKS DIRECT DRAIN
- 2 MOP SINK DIRECT DRAIN
- 3 DIRECT DRAIN

DRAINAGE NOTES

- A. PLUMBER TO PROVIDE BACKFLOW PREVENTERS IN WATER SUPPLY LINES AS REQUIRED BY LOCAL CODES
- B. PLUMBER TO SPECIFY AND LOCATE EQUIPMENT AND UTILITIES FOR THESE LOCATIONS.
- C. PLUMBER TO CONNECT ALL WATER LINES, GAS LINES, WASTE LINE, ETC. TO FULLY CONNECT ALL EQUIPMENT AND RUN CONDENSATE LINES FROM UNITS TO DRAINS AND THESE LINES TO BE NO SMALLER THAN THE STUB-OUT OF THE FIXTURE. PLUMBER TO PROVIDE GATE VALVES, CUT-OFFS, TRAPS, HYDROSTATIC SHOCK ELIMINATORS, PRESSURE REGULATORS AND MATERIALS NECESSARY TO CONNECT ALL LINES, UNLESS OTHERWISE SPECIFIED IN THE ITEM SPECIFICATIONS. FAUCETS, DRAIN OUTLET FITTINGS IN FIXTURES AND SPECIALTY ITEMS ARE TO BE FURNISHED BY THE KITCHEN EQUIPMENT SUPPLIER AS OUTLINED IN THE ITEM SPECIFICATIONS.
- D. ALL WORK TO BE PERFORMED IN FULL ACCORDANCE WITH THE APPLICABLE CODES RELATING TO INSTALLATION AND HOOK-UP OF EQUIPMENT, OMISSIONS, OR ERRORS ON THE SCHEDULE DO NOT RELIEVE THE PLUMBING CONTRACTOR FROM COMPLETE FINAL PLUMBING RESPONSIBILITY.
- E. ALL OUTLETS AND CONNECTIONS SHOWN RELATE TO KITCHEN EQUIPMENT ONLY. REFER TO ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL REQUIREMENTS
- F. ALL DIMENSIONS GIVEN ARE FROM COLUMN CENTERLINES AND/OR FINISHED WALLS AND ARE IN INCHES TO 2'-0". ELEVATIONS GIVEN ARE FROM FINISHED FLOORS. ALL ROUGH-INS SHOWN ARE TO BE RUN INSIDE WALLS (EXCEPT STUB-UPS) LOCATIONS INDICATE POINT OF EXIT FROM WALLS, CEILINGS OR FLOORS.
- G. ALL FLOOR DRAINS TO SET 1/2" BELOW FINISHED FLOOR UNLESS OTHERWISE NOTED. DO NOT SLOPE FLOORS SO CLOSE TO DRAINS AS TO CREATE "PITS" OR "DIPS" IN FLOOR. MINIMUM RADIUS OF SLOPE TO BE 24" FROM CENTERLINE OF DRAIN.
- H. PLUMBER TO RUN HARD COPPER DRAINLINE HIGH AS POSSIBLE IN WALK-IN VAULT FROM BLOWER COIL TO WALL THEN SLOPING DOWN TO A POINT 18" ABOVE FLOOR THEN THRU WALL FORMING A "P" TRAP FLAT AGAINST WALL ABOVE DRAIN THEN EXTENDING TO DRAIN. SECURE LINES IN A NEAT MANNER AND FINISH WITH CHROMATONE PAINT - SEAL ALL PENETRATIONS.
- I. REFER TO PLUMBING DRAWING FOR TRUNK LINES

SYMBOLS

- WATER ROUGH IN
- DRAIN
- 12" FLOOR SINK(S)
- WATER LINE
- ITEM NUMBER
- KEY NOTE

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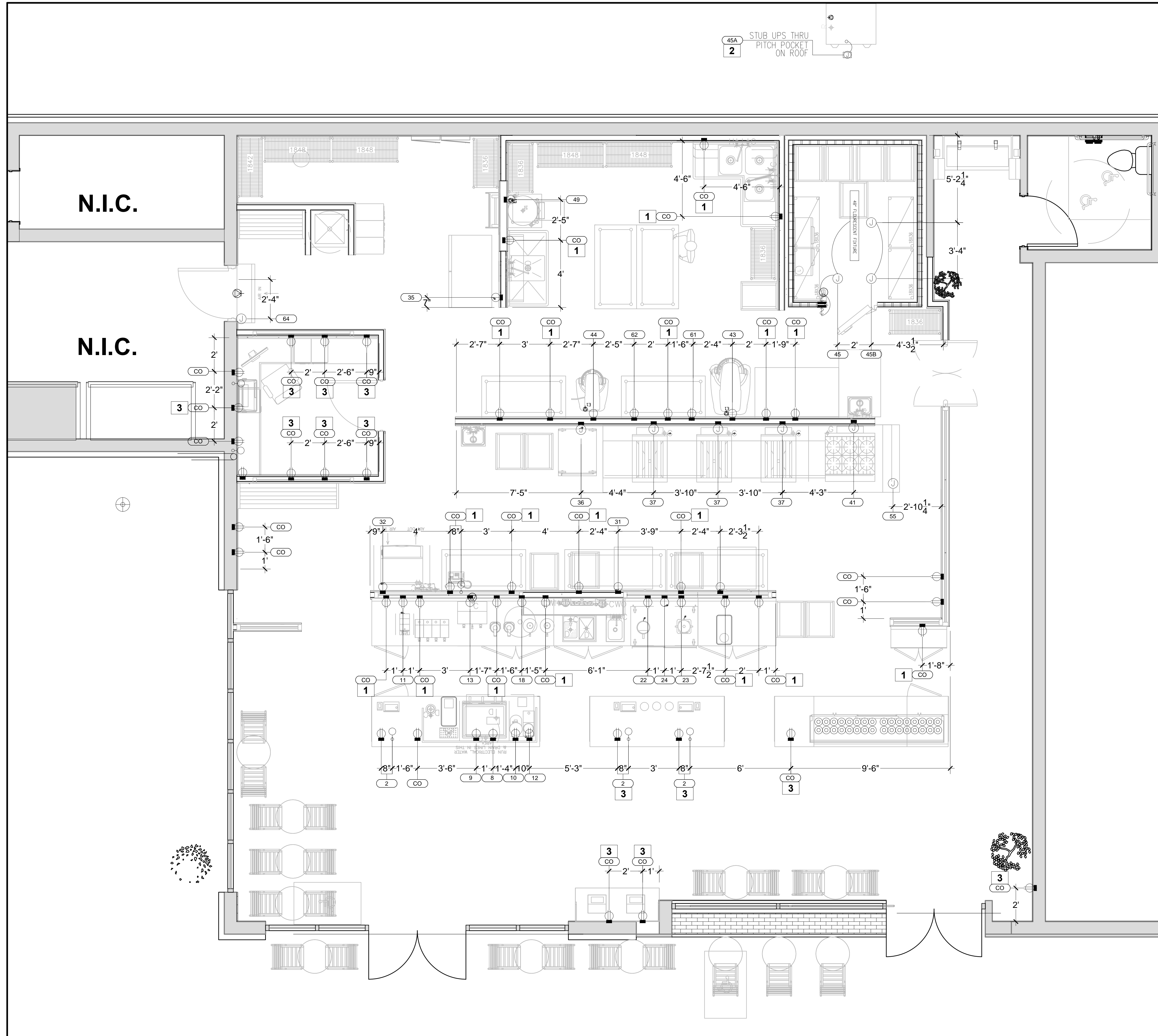
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Sheet Title:

FOOD SERVICE
FLOOR SINK LAYOUT

Sheet Number:

FS-3



KEY NOTES

- 1 VERIFY WITH OWNER FOR ORIENTATION OF RECEPTACLE
- 2 RACK WILL BE ROOF MOUNTED. REFER TO MECH DRAWINGS FOR EXACT LOCATION.
- 3 VERIFY REQUIREMENTS AND DESTINATION WITH OWNER / VENDOR PRIOR TO CONSTRUCTION

ELECTRICAL NOTES

A. ALL ELECTRICAL OUTLETS SHOWN ON THIS PLAN ARE FOR FIXTURES SPECIFIED AS FURNISHED BY THE KITCHEN EQUIPMENT SUPPLIER. FOR FURTHER BLDG ELECTRICAL REQUIREMENTS (TELEPHONES, CLOCKS, SIGNS, EXHAUST HOOD SWITCHING, ETC) SEE OTHER PLANS

B. ALL DIMENSIONS GIVEN ARE IN INCHES TO 2'-0" AND ARE FROM CENTERLINES UNLESS NOTED OTHERWISE. ELEVATIONS GIVEN ARE FROM FINISHED FLOOR TO CENTERLINE OF OUTLET. ALL ROUGH-INS SHOWN ARE TO BE RUN INSIDE WALLS (EXCEPT STUB-UPS). LOCATION INDICATES POINT OF EXIT FROM WALLS, CEILING OR FLOORS. ALL CONVENIENCE OUTLETS ARE TO BE SET HORIZONTALLY. ALL 120 VOLT OUTLETS NOT DESIGNATED WITH SPECIFIC LOADS TO BE RATED AT 20.0 AMPS.

C. ELECTRICIAN TO CONNECT ALL ELECTRICAL EQUIPMENT AND FIXTURES AND DO ANY INTERNAL WIRING REQUIRED IN THE FIXTURES AS REQUIRED BY THE SPECIFICATIONS. ALL ELECTRICAL OUTLET COVER PLATES ARE TO BE STAINLESS STEEL AND ARE TO BE FURNISHED BY THE ELECTRICIAN, AS WELL AS THE RECEPTACLE. UNLESS OTHERWISE SPECIFIED IN THE ITEM SPECIFICATIONS, EACH COVER PLATE SHALL BE LABELED WITH PANEL NAME AND CIRCUIT NUMBER THAT SERVES IT. ALL DISCONNECT SWITCHES REQUIRED ARE TO BE FURNISHED AND INSTALLED BY THE ELECTRICIAN AT TIME OF INSTALLATION.

D. ALL WORK TO BE PERFORMED IN FULL ACCORDANCE WITH ALL APPLICABLE CODES RELATING TO HOOK-UP. INSTALLATION AND WIRING OF EQUIPMENT, OMISSIONS OR ERRORS ON THE SCHEDULE DO NOT RELIEVE THE ELECTRICIAN FROM COMPLETE FINAL CONNECTION RESPONSIBILITY.

E. ELECTRICAL REQUIREMENTS FOR THIS AREA SHALL BE SPECIFIED AND LOCATED BY OTHERS.

F. CONTROL CIRCUIT FROM ELECTRICIAN FURNISHED AND INSTALL SHUNT TRIP BREAKERS TO FIRE CONTROL SYSTEM CONTROL MICRO. SWITCH, SHUNT TRIP BREAKERS TO BE UNDER EXHAUST HOOD. IN CASE OF FIRE, ALL POWER TO EQUIPMENT UNDER HOOD WILL BE SHUT OFF. ALL GAS EQUIPMENT LOCATED UNDER HOOD ALSO BE SHUT OFF IN CASE OF FIRE. MUST BE WIRED THAT IN THE EVENT OF POWER FAILURE, FIRE CONTROL SYSTEM WILL NOT BE ACTIVATED AND WHEN POWER IS RESTORED, FIRE SYSTEM WILL NOT DISCHARGE. ALL WORK MUST BE COORDINATED WITH THE AIRPORT FACILITIES GROUP RESPONSIBLE FOR FIRE DETECTION AND SUPPRESSION.

G. SPIRAL WRAP NECESSARY LENGTH OF STRIP HEATER ON DRAIN LINE. USE "E-Z" HEAT (OR EQUAL) 120 1ph. WIRE HEATER TO FAN CIRCUIT OF BLOWER COIL SO THAT HEATER IS ALWAYS ON EXCEPT DURING DEFROST CYCLE. STRIP HEATER FURNISHED BY KITCHEN EQUIPMENT SUPPLIER TO ELECTRICAL CONTRACTOR FOR HOOK-UP

H. CONVENIENCE OUTLET TO BE 115 VOLTS, 15 AMPS, SINGLE PHASE, NEMA 5-15R, GF1

I. CABINET MOUNTED RECEPTACLE ARE TO BE FLUSH MOUNTED TO FACE OF CABINET

DETAILS

1 RECEPTACLE AT COUNTER TO ORIENTATE AS SHOWN ABOVE
N.T.S.

SYMBOLS

- ☐ SINGLE PLEX RECEPTACLE
- ☐ DUPLEX RECEPTACLE
- ☐ JUNCTION BOX
- ELECTRICAL STUB-UP
- ⊕ EQUIPMENT CONNECTION
- SINGLE POWER OUTLET (SP)
- FLOOR RECEPTACLE
- LIGHT INDICATION
- ☐ BREAKER PANELBOARD
- ⊕ SWITCH AS NOTED
- ⊕ MOTOR OUTLET
- ⊕ BLOWER COIL MOTOR
- ⊕ HEAT ELEMENT
- ☐ FLOOR BOX (FL. BOX)

CO 15 AMP CONVENIENCE OUTLET
X ITEM NUMBER
x KEY NOTE

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Issue Date:

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G. LIM

Project Manager:

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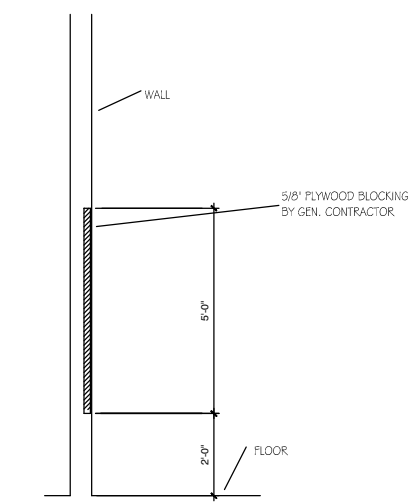
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FOOD SERVICE
ELECTRICAL PLAN

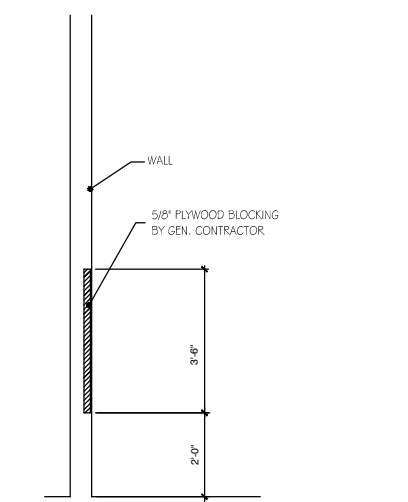
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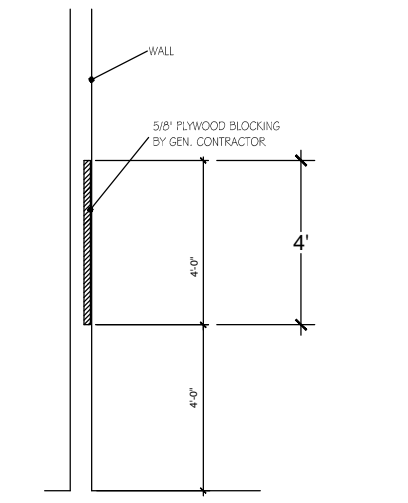
KEY NOTES



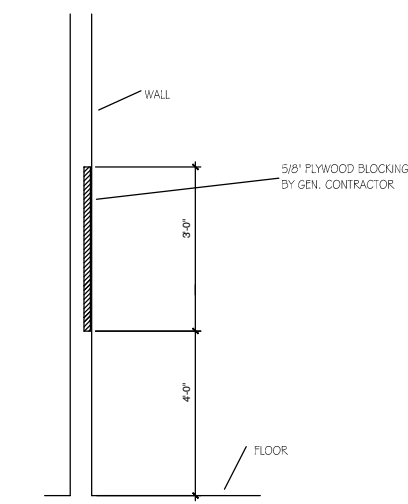
WALL BLOCKING DETAIL "A"
NOT TO SCALE



WALL BLOCKING DETAIL "B"
NOT TO SCALE



WALL BLOCKING DETAIL "C"
NOT TO SCALE



WALL BLOCKING DETAIL "D"
NOT TO SCALE

S Y M B O L S

- WALL BACKING
- ⊗ WALL BACKING TYPE
- ⊕ KEY NOTE

Design Consultant:



Architect:

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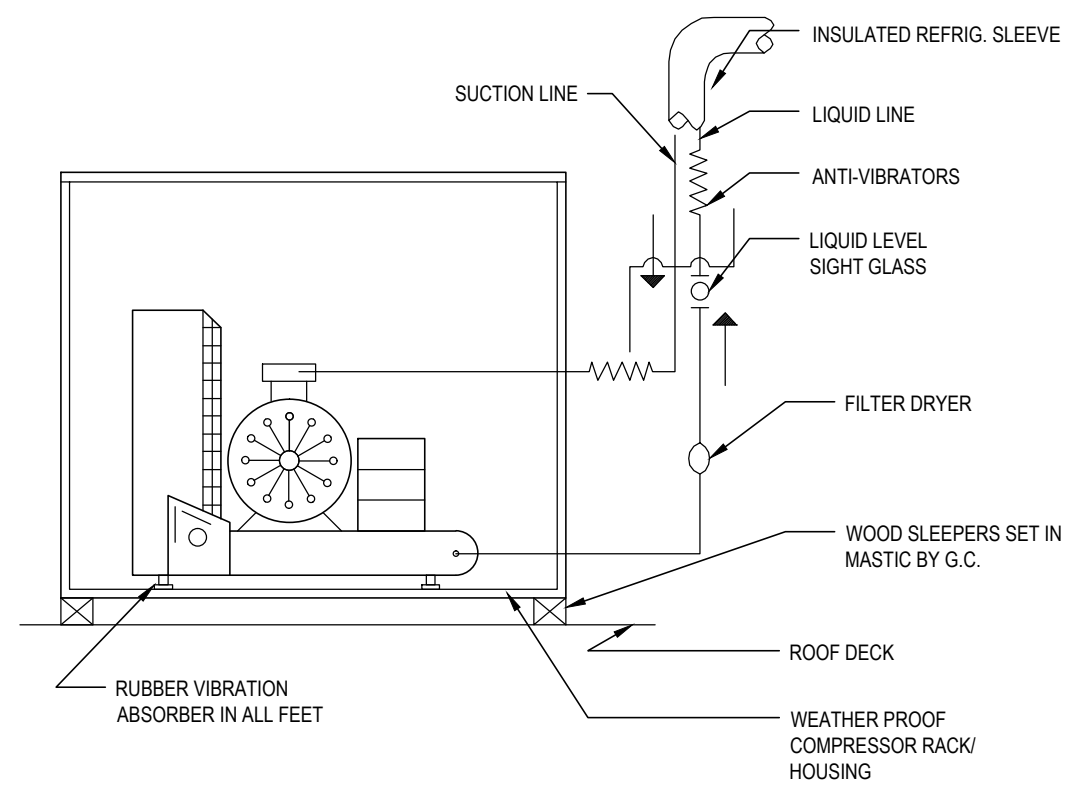
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FOOD SERVICE

WALL BACKING PLAN

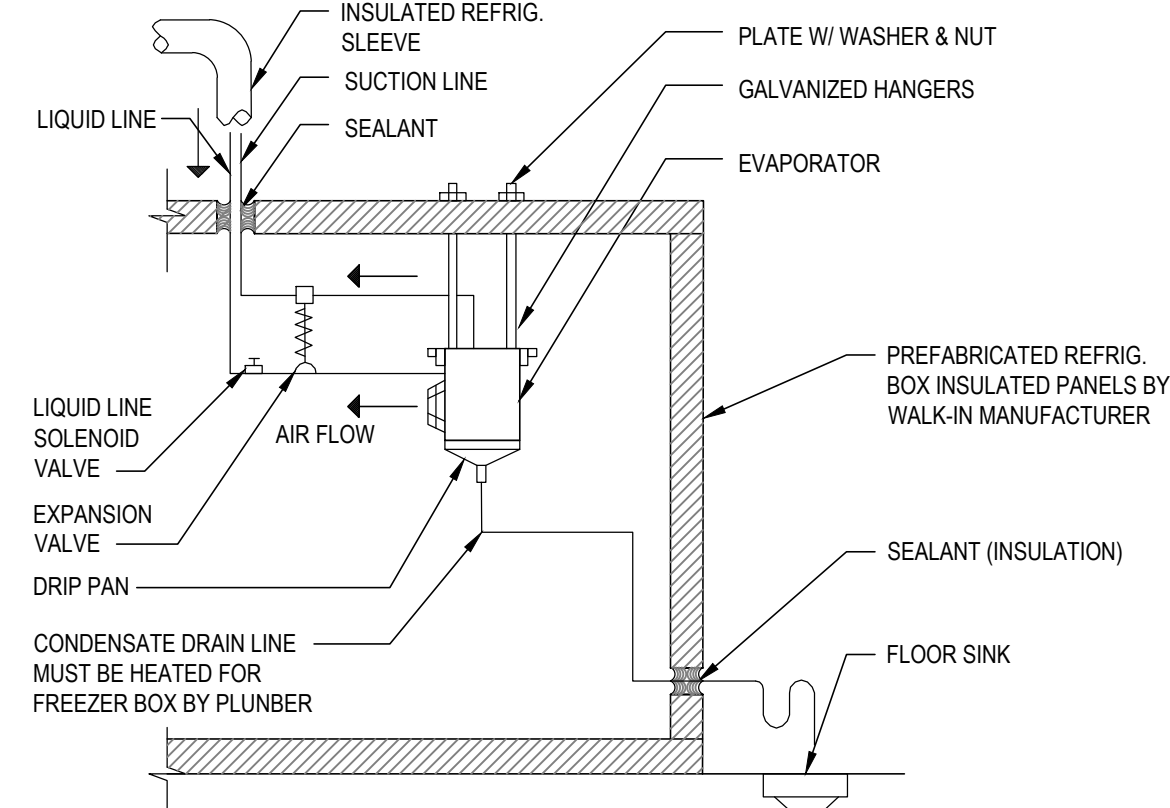
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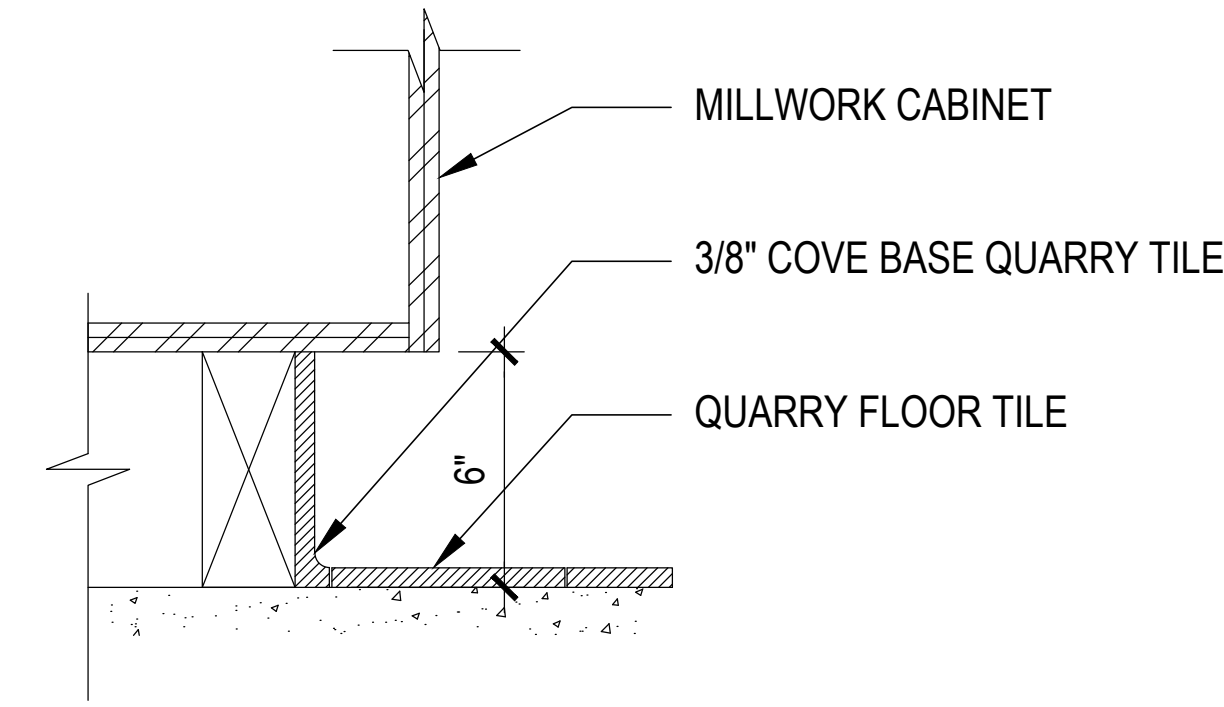
10 REMOTE CONDENSER

K7 SCALE: NTS



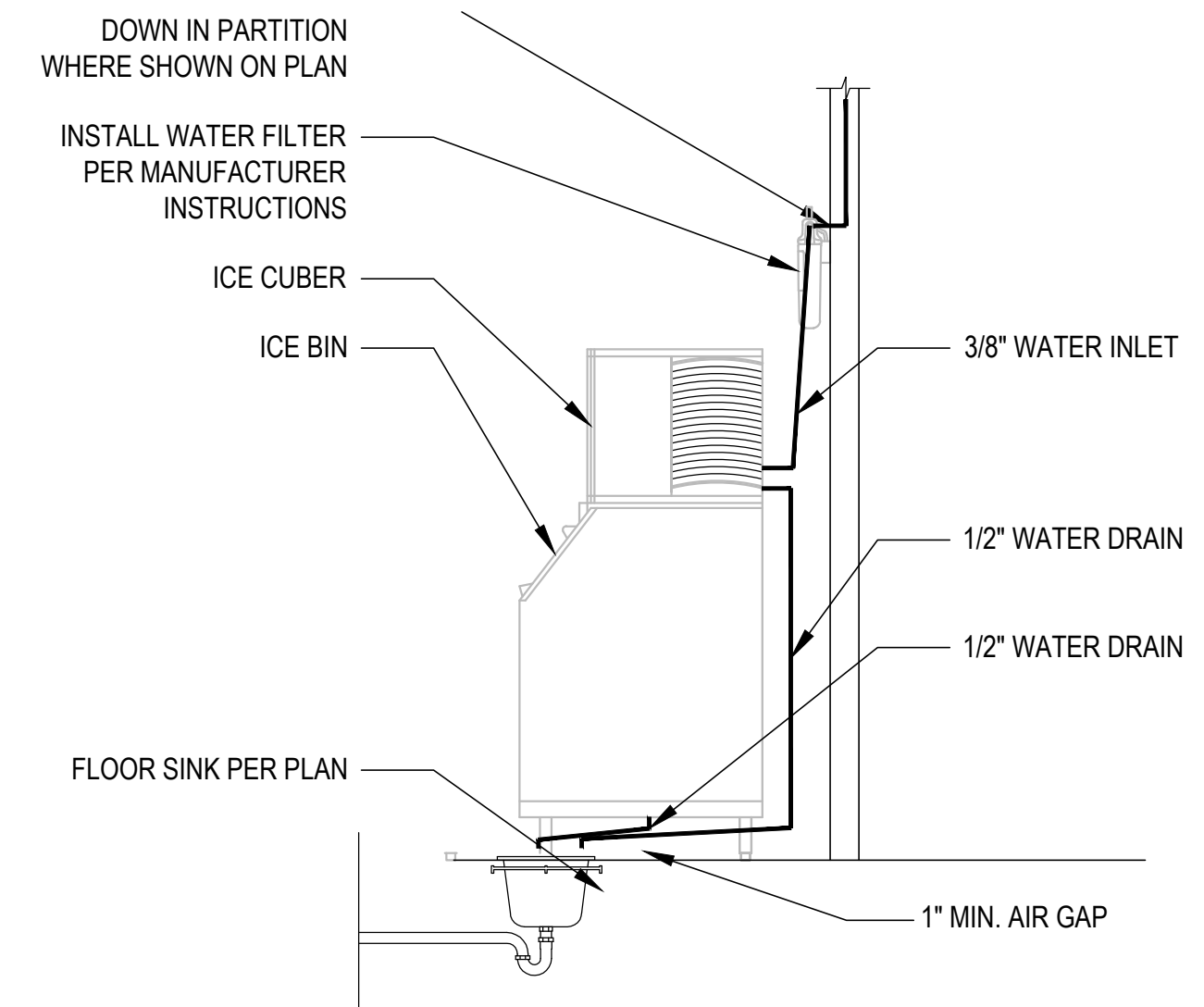
7 REMOTE EVAPORATOR

K7 SCALE: NTS



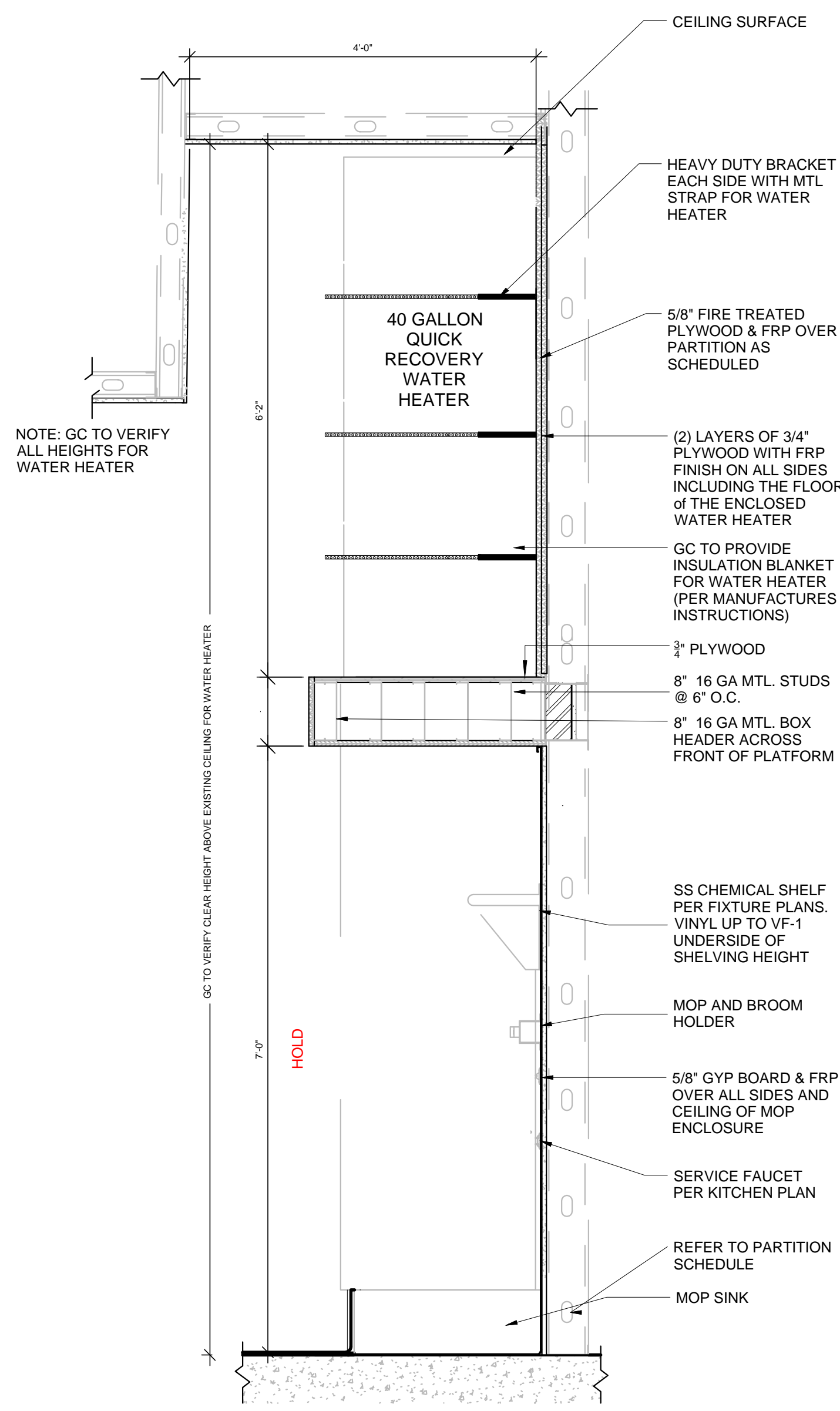
4 COVE BASE @ CABINET TOE-KICK

K7 SCALE: 1-1/2" = 1'-0"



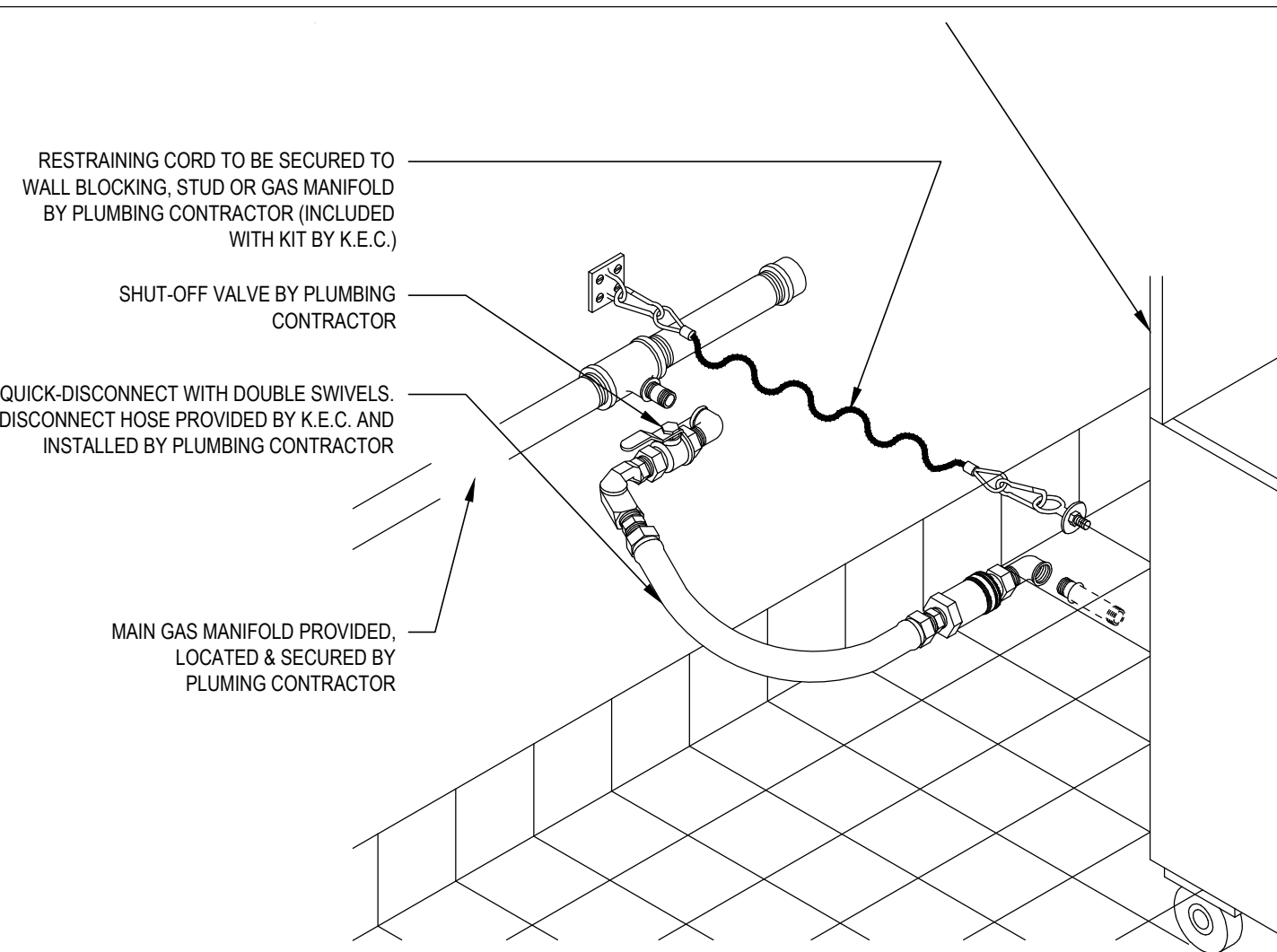
1 ICE MACHINE PLUMBING

K7 SCALE: 3/8" = 1'-0"



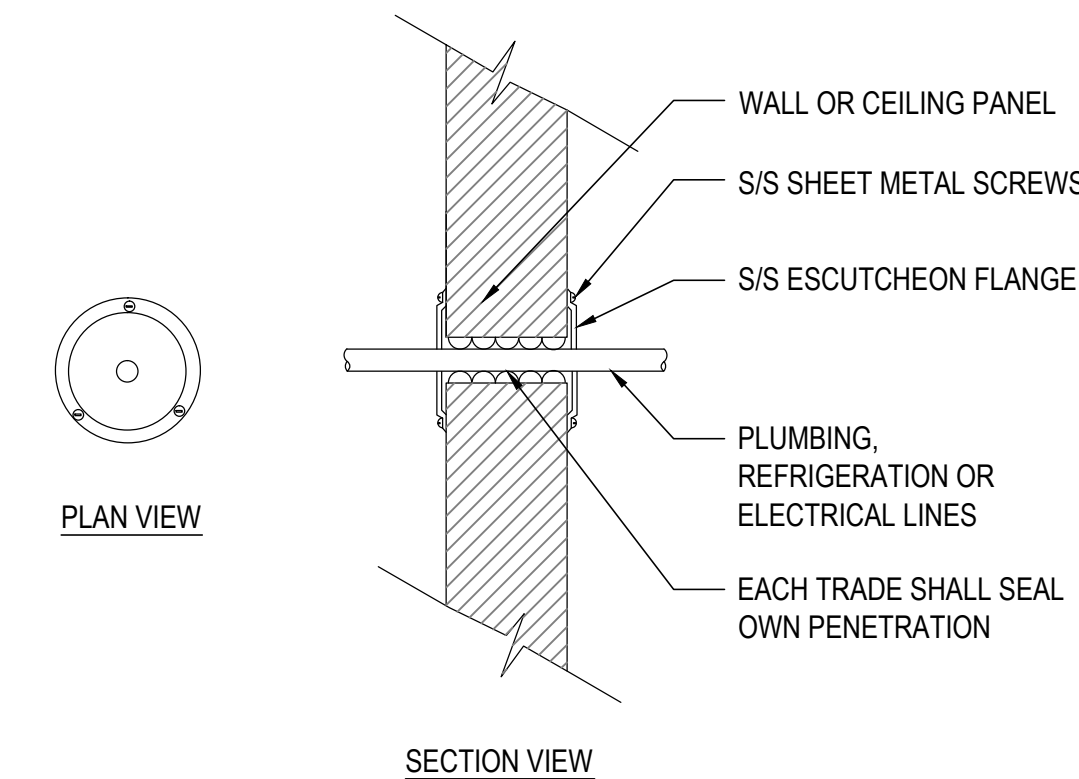
8 WATER HEATER SHELF PLAN

K7 SCALE: NTS



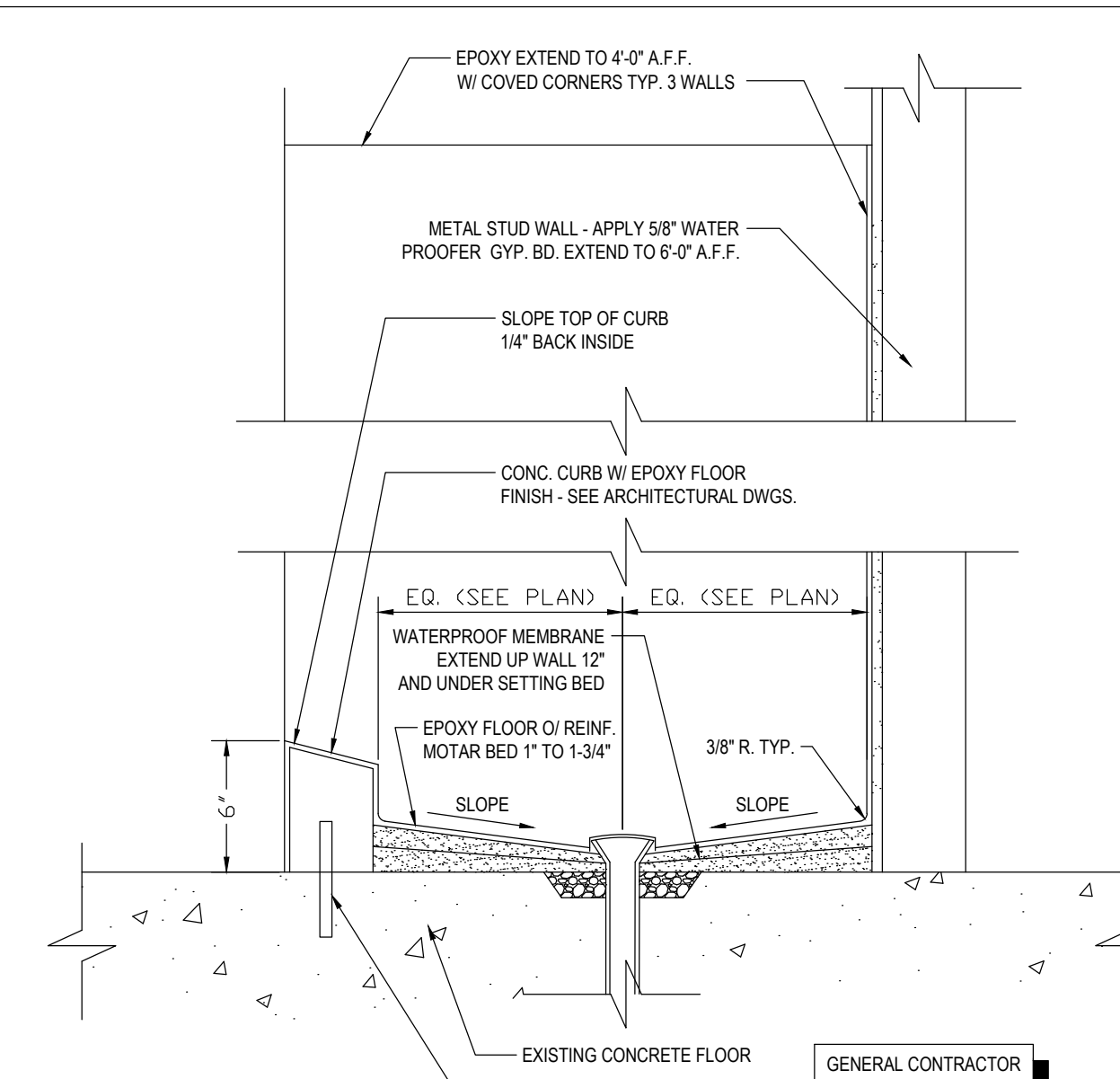
9 QUICK DISCONNECT

K7 SCALE: NTS



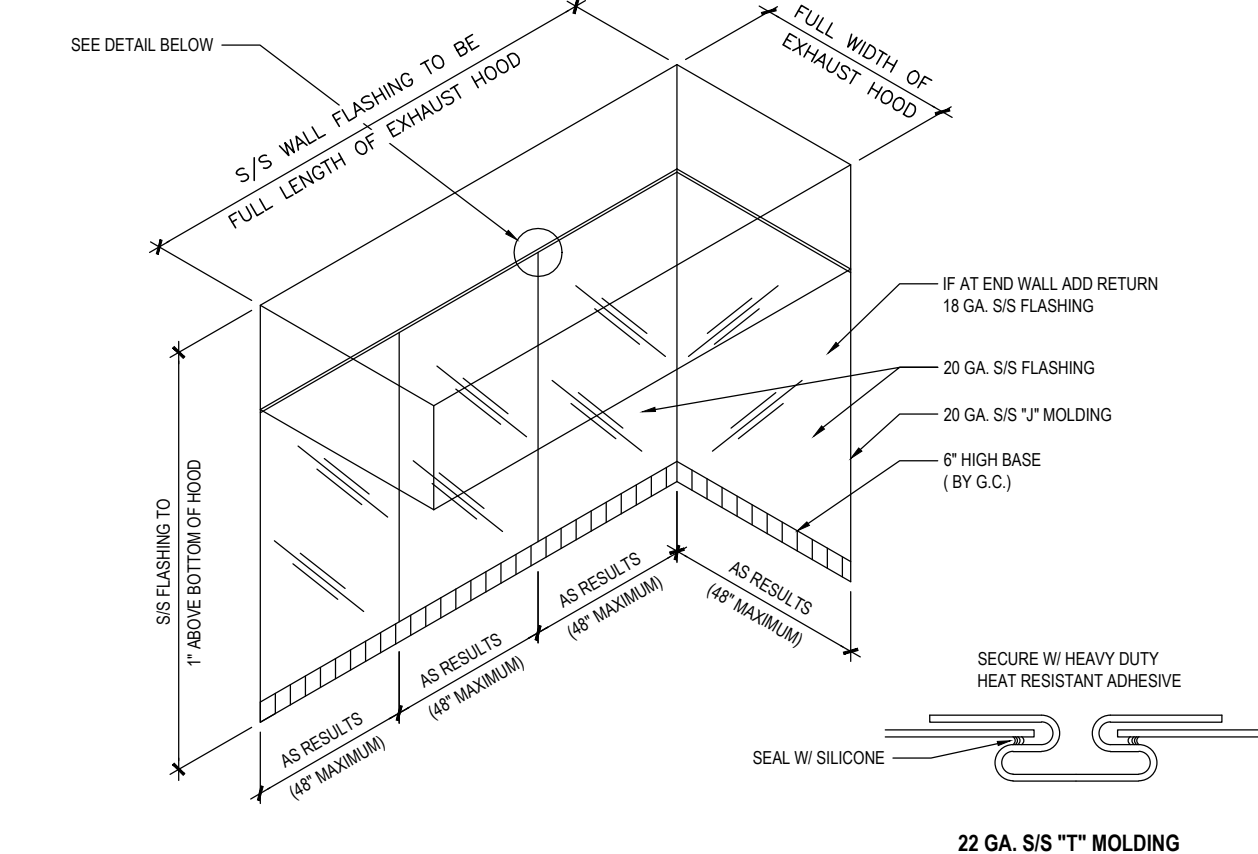
5 WALL PENETRATION

K6 SCALE: NTS



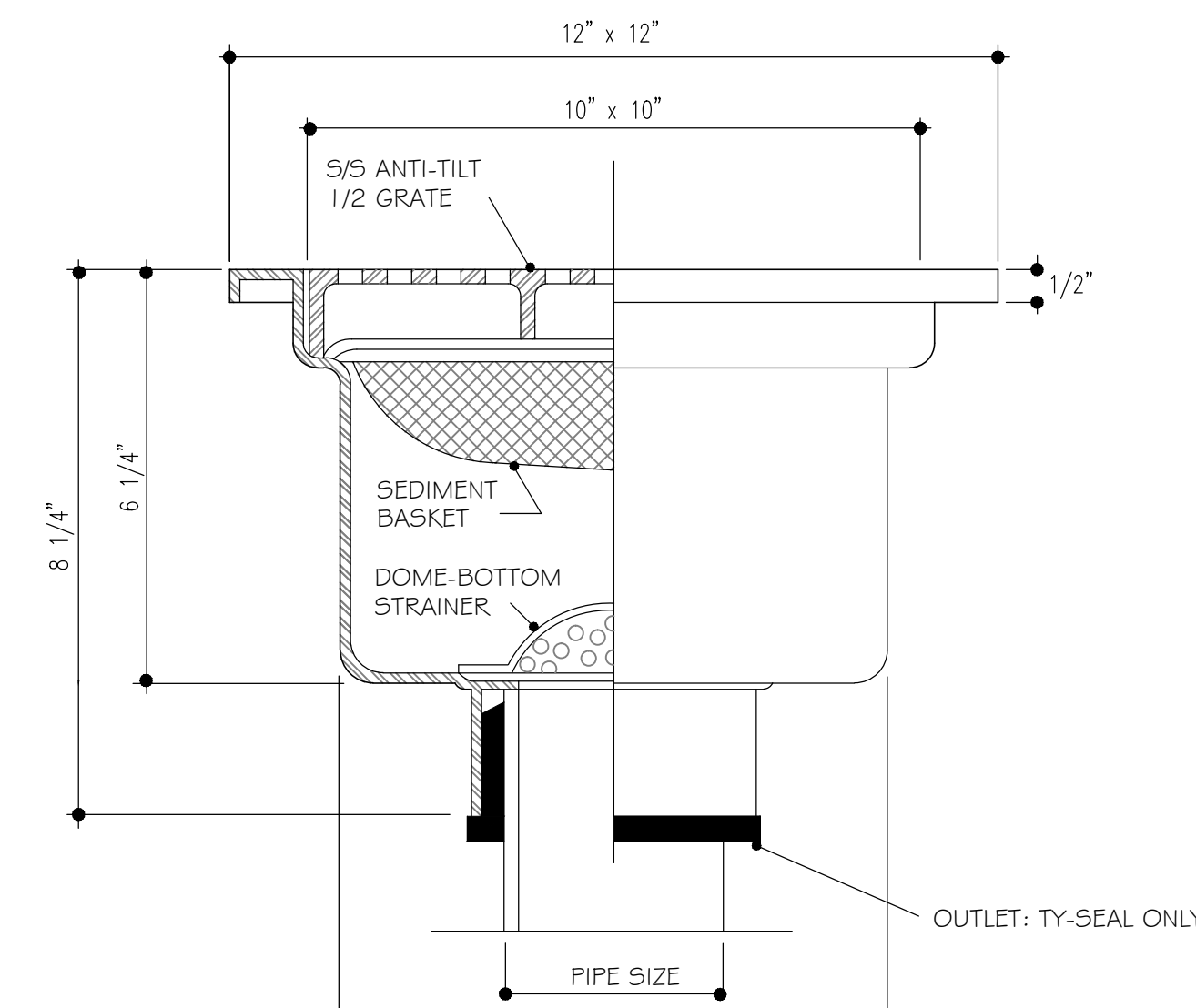
6 MOP SINK SECTION

K6 SCALE: NTS



2 EXHAUST HOOD ENCLOSURE

K7 SCALE: NTS



3 FLOOR SINK

K7 SCALE: NTS

12 MOP SINK / WATER HEATER DETAIL

K7 SCALE: NTS

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FOOD SERVICE
 DETAILS

Sheet Number:

FS-6

HOOD INFORMATION - Job#3332092

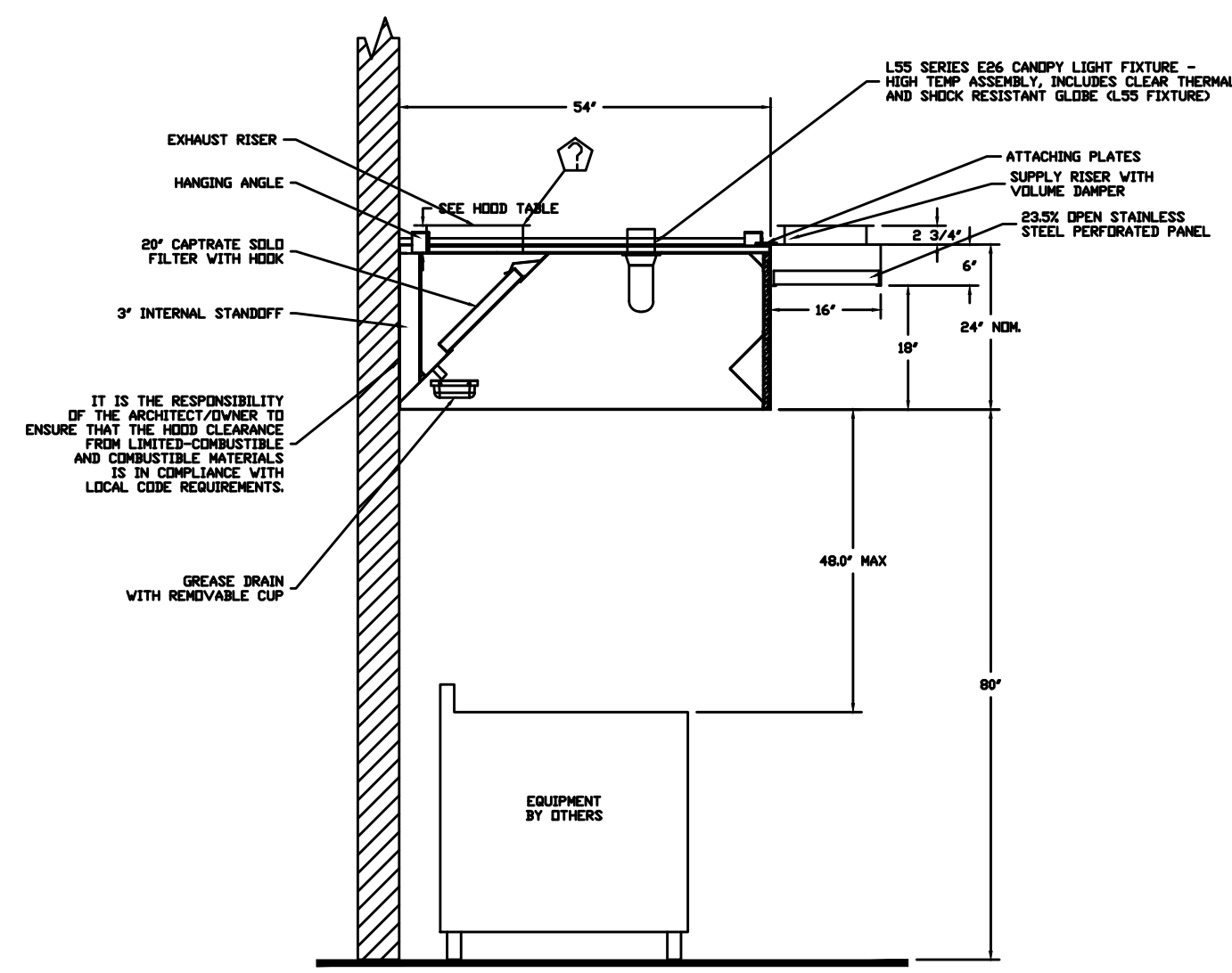
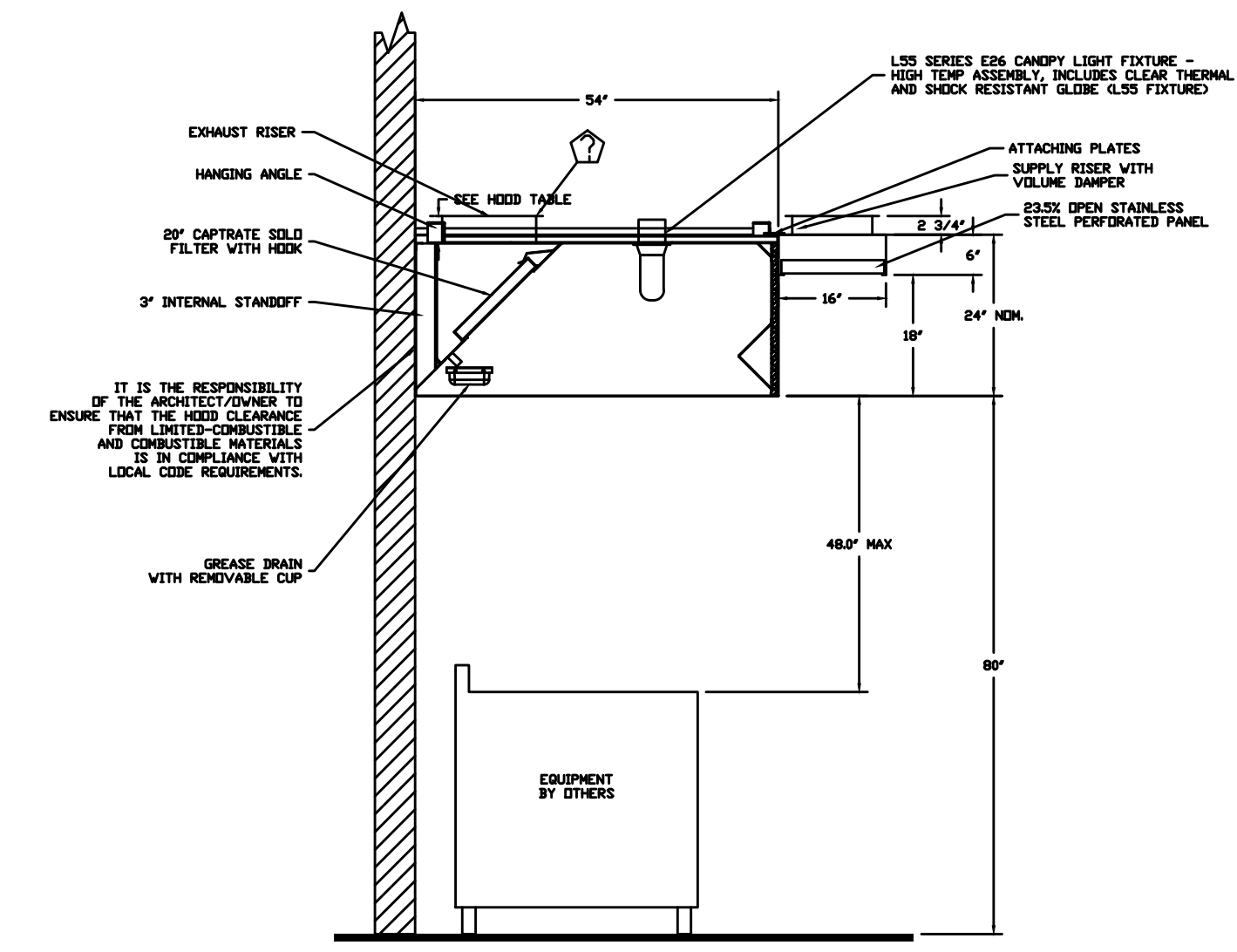
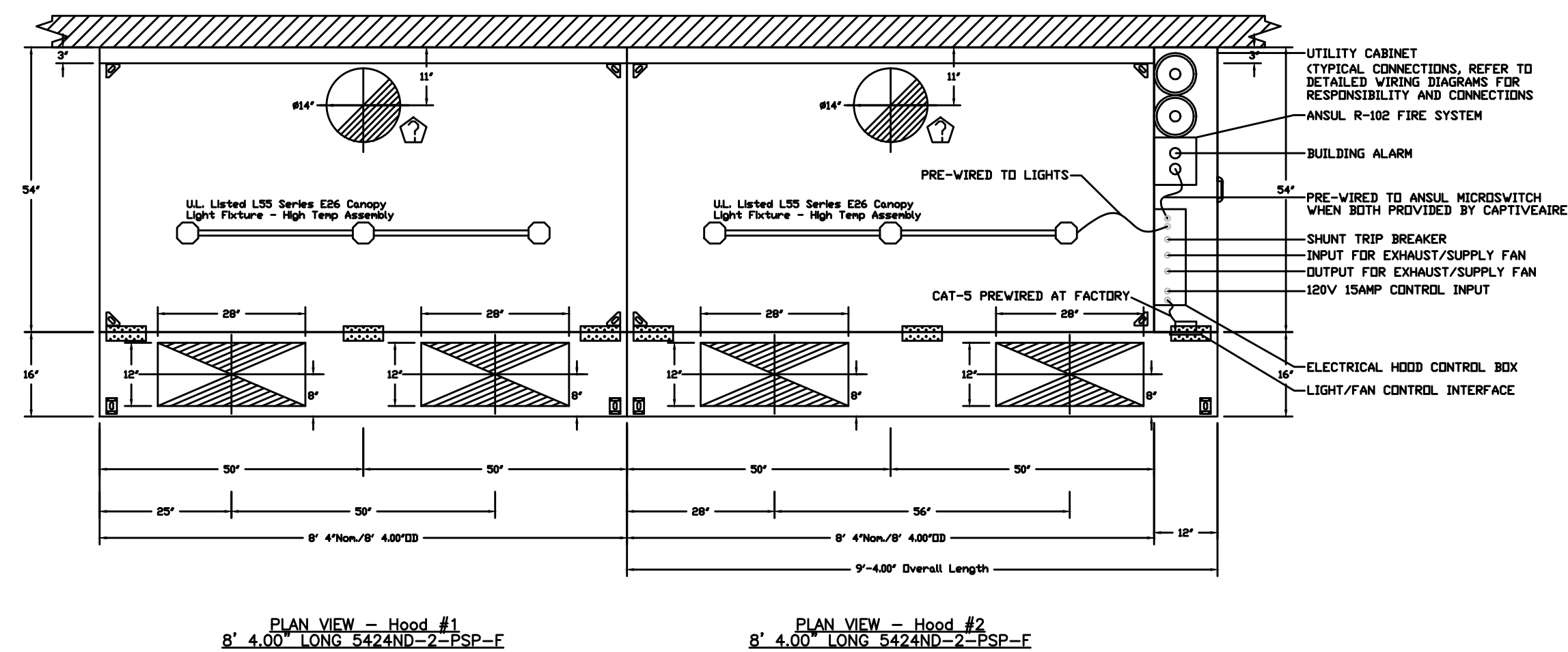
HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING EXH. CFM	EXHAUST PLENUM (RISERS)				TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG.		PATENT NUMBERS		
					WIDTH	LENG.	HEIGHT	DIA.			VEL.	S.P.		END TO END	RDV
1		5424 ND-2-PSP-F	8' 4"	600 Dwg	1900	4'	14'	1900	1777	-0.777'	1520	430 SS Where Exposed	LEFT	ALONE	AC-PSP (United States) - US Patent 7963890 B2 AC-PSP Wall (Canada) - CA Patent 2582059 AC-PSP Island (Canada) - CA Patent 2582030
2		5424 ND-2-PSP-F	8' 4"	600 Dwg	1900	4'	14'	1900	1777	-0.777'	1520	430 SS Where Exposed	RIGHT	ALONE	

HOOD INFORMATION

HOOD NO.	TAG	FILTERS				LIGHTS				UTILITY CABINETS				FIRE SYSTEM HANGING WEIGHT			
		TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM	SIZE		ELECTRICAL MODEL #	SWITCHES QUANTITY	
1		Captrate Solo Filter	6	20"	16"	85% See Filter Spec.	3	LSS Series E26	ND	Right	12"x34"x24"	Ansul R102	3.0/3.0	DCV-2111	1 Light 1 Fan	YES	460 LBS
2		Captrate Solo Filter	6	20"	16"	85% See Filter Spec.	3	LSS Series E26	ND	Right	12"x34"x24"	Ansul R102	3.0/3.0	DCV-2111	1 Light 1 Fan	YES	460 LBS

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	PDS.	LENGTH	WIDTH	HEIGHT	RISERS				
						TYPE	WIDTH	LENG.	DIA.	CFM
1		Front	100"	16"	6"	MJA	12"	28"	760	0.216"
1		Front	100"	16"	6"	MJA	12"	28"	760	0.216"
2		Front	112"	16"	6"	MJA	12"	28"	760	0.216"



Fire System Information - Job#3332092

FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		Ansul R102	3.0/3.0	4	Fire Cabinet Right	Right

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CAPTIVEAIRE
Southern California Office
3002 Dow Ave., Suite 410, Tustin, CA 92780 PHONE: (714) 957-1000 FAX: (714) 957-8975 EMAIL: legal@captivaire.com

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0

DATE: 3/8/2018
DWG.#: 3332092
DRAWN BY: AHJ-86
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 1

Design Consultant:
Architecture
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www.idaexperience.net

Architect:
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AIA, NCARB, LEED AP

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DRAWN BY:
Project Address:
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TUSTIN, CALIFORNIA, 92780

Project Number:

Sheet Title:
FOODSERVICE HOOD DETAILS

Sheet Number:
FS-H.1

EXHAUST FAN INFORMATION - Job#3332092

UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	#	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SDNES
1		DU80HFA	1900	1.000	978	1.000	0.4690	3	208	3.8	439 FPM	148	11.6
2		DU80HFA	1900	1.000	978	1.000	0.4690	3	208	3.8	439 FPM	148	11.6

MIA FAN INFORMATION - Job#3332092

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP.	RPM	H.P.	B.H.P.	#	VOLT	FLA	EVAP COOLER ENTERING DB TEMP.	EVAP COOLER LEAVING WB TEMP.	EVAP COOLER ENTERING DB TEMP.	EVAP COOLER LEAVING WB TEMP.	WEIGHT (LBS.)	SDNES
3		A2-20D	20H-2-HDD	A2	-	3040	0.400	1163	1.000	0.9240	3	208	3.8	90.0F	65.0F	71.0F	65.0F	653	13

FAN OPTIONS

FAN UNIT NO.	TAG	OPTION (Qty. - Desc.)
1		1 - Grease Box
2		1 - Grease Box
3		1 - Explosive Cooler Wiring Harness
3		1 - Separate 120V Wiring Package (Required and used only for DCV or Presure with VFD) - Three Phase Only

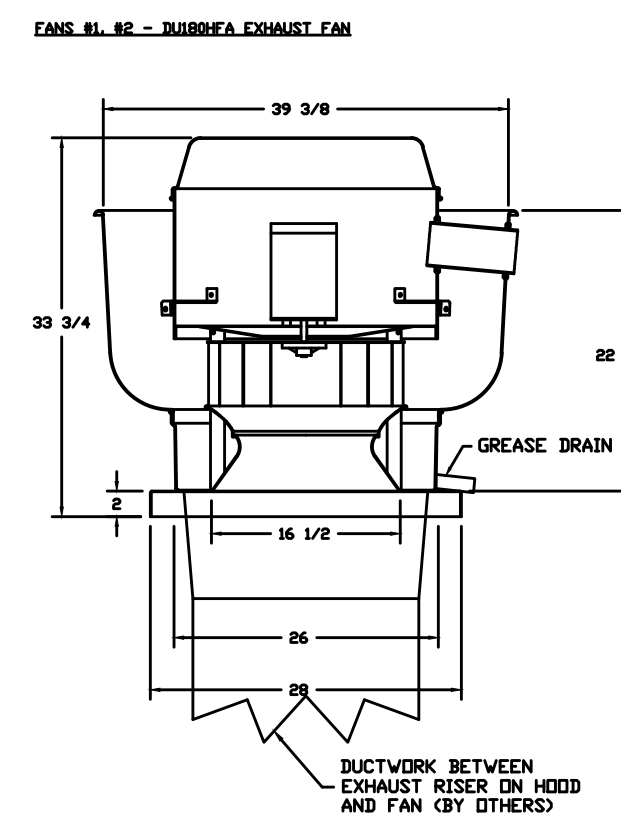
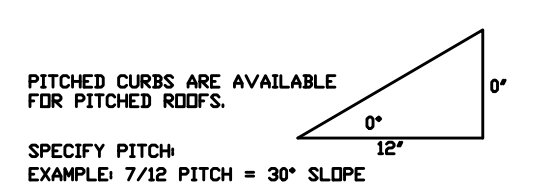
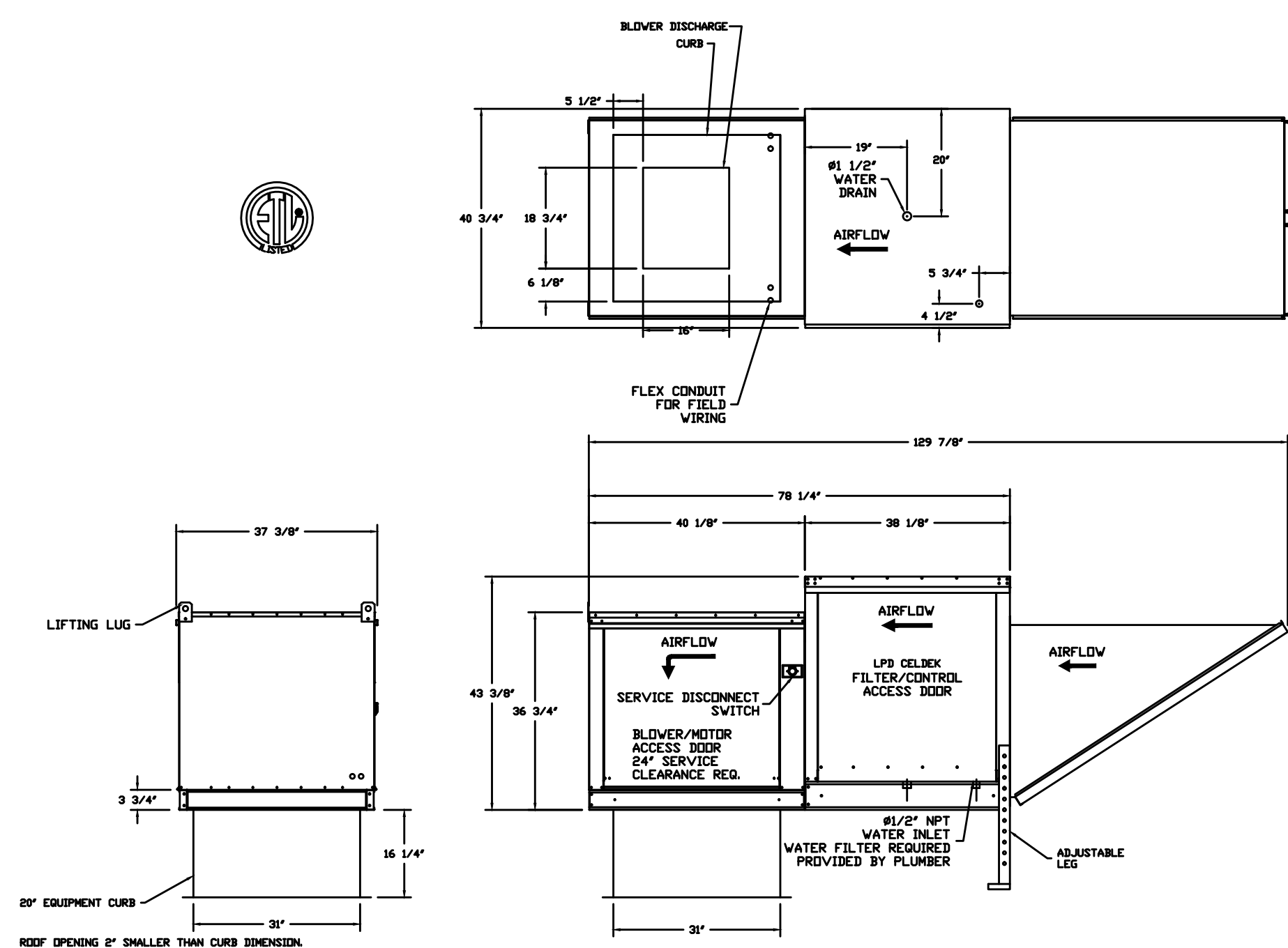
FAN ACCESSORIES

FAN UNIT NO.	TAG	EXHAUST			SUPPLY			
		GREASE CLIP	GRAVITY DAMPER	WALL MOUNT	STIC DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1		YES						
2		YES						

CURB ASSEMBLIES

NO.	DI	FAN	WEIGHT	ITEM	SIZE
1	# 1	41	LBS	Curb	26.500"V x 26.500"L x 20.000"H Vented Hinged
2	# 2	41	LBS	Curb	26.500"V x 26.500"L x 20.000"H Vented Hinged
3	# 3	42	LBS	Curb	31.000"V x 31.000"L x 20.000"H
	# 3			Roll	4.000"V x 4.000"L x 36.000"H

FAN #3 A2-20D - SUPPLY FAN
 1. UNTEMPERED SUPPLY UNIT WITH 20" DIRECT DRIVE FAN IN SIZE #2 HOUSING
 2. EVAP COOLER CLIP COLLECTS 0.5" ONTAKES HOOD V/EX FILTERS
 3. DOWN DISCHARGE - AIR FLOW RIGHT - 1" LIFT
 4. 120V WIRING CONNECTION TO ENERGIZE EVAPORATIVE COOLERS FROM UNTEMPERED SUPPLY FAN
 5. SEPARATE 120V WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING VFD IN PREVIOUS PANEL OR WITH DCV PACKAGE. PROVIDES SEPARATE 120V INPUT TO SUPPLY FAN. THIS 120V SIGNAL MUST BE RUN BY ELECTRICIAN FROM DCV TO MAIN SWITCH.
 NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMASH STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH EQUAL TO THREE TIMES THE SUPPLY DUCT EQUIVALENT DIAMETER MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE UNLESS OTHERWISE SPECIFIED. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY.

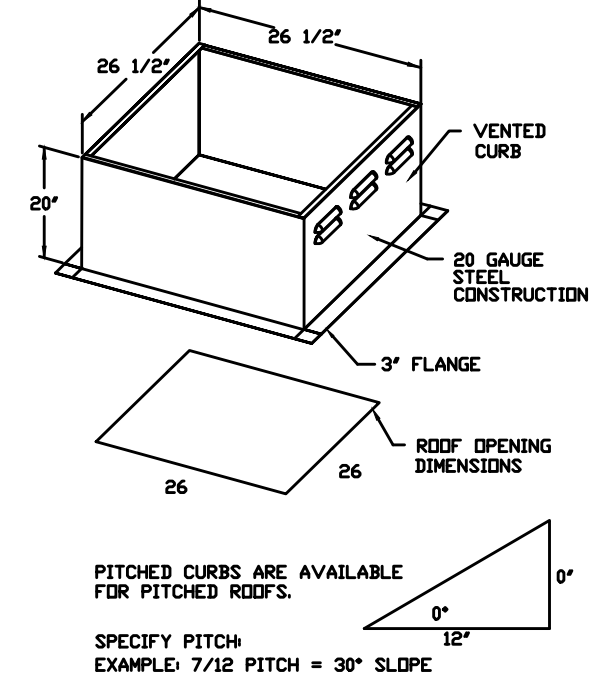


FEATURES:
 - DIRECT DRIVE CONSTRUCTION ON BELTS/PULLEYS
 - ROOF MOUNTED FAN
 - RESTAURANT MODEL
 - UL755 AND UL756 AND IUL-9845
 - VARIABLE SPEED CONTROL
 - INTERNAL WIRING
 - WEATHERPROOF DISCONNECT
 - THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
 - HIGH HEAT OPERATION 300°F CLASSIC
 - GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST:
 EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F CLASSIC UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM AND WITHOUT ANY DETRIMENTARY EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ADDITIONAL CLASSIC TEST:
 EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F CLASSIC FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

DETAILS:
 GREASE BOX



REVISIONS

NO.	REASON	DATE

CAPTIVE

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 3002 Dow Ave., Suite 410, Tustin, CA 92780 PHONE: (714) 807-1000 FAX: (714) 227-6972 EMAIL: ngs@captivemfg.com

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DATE: 3/8/2018
 DWG.#: 3332092
 DRAWN BY: AHJ-86
 SCALE: 3/4" = 1'-0"
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SHEET NO.
 2

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Project Owner:

Stamp:

Issue For:

Issue Date:

REVISIONS

NO.	REASON	DATE

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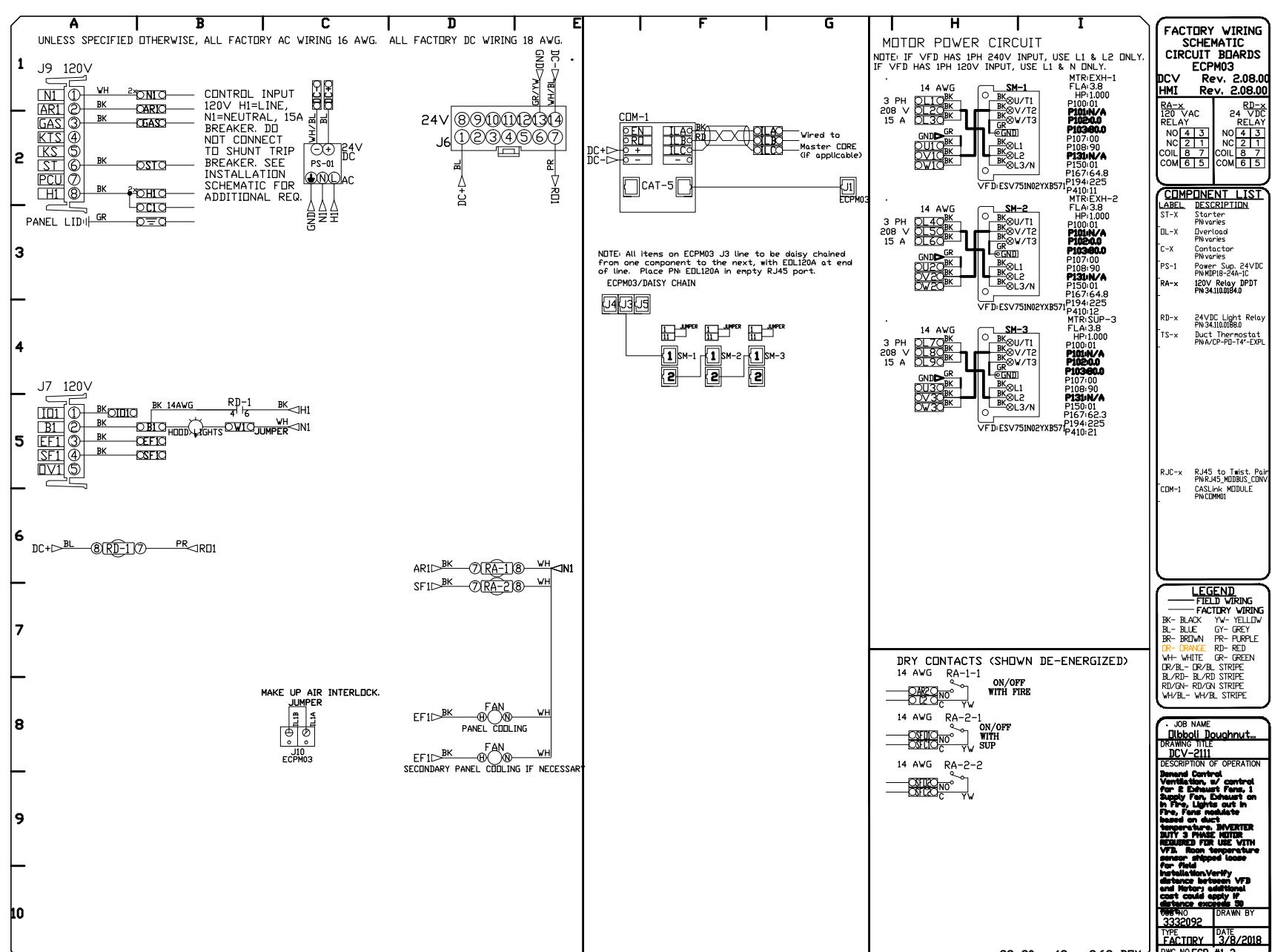
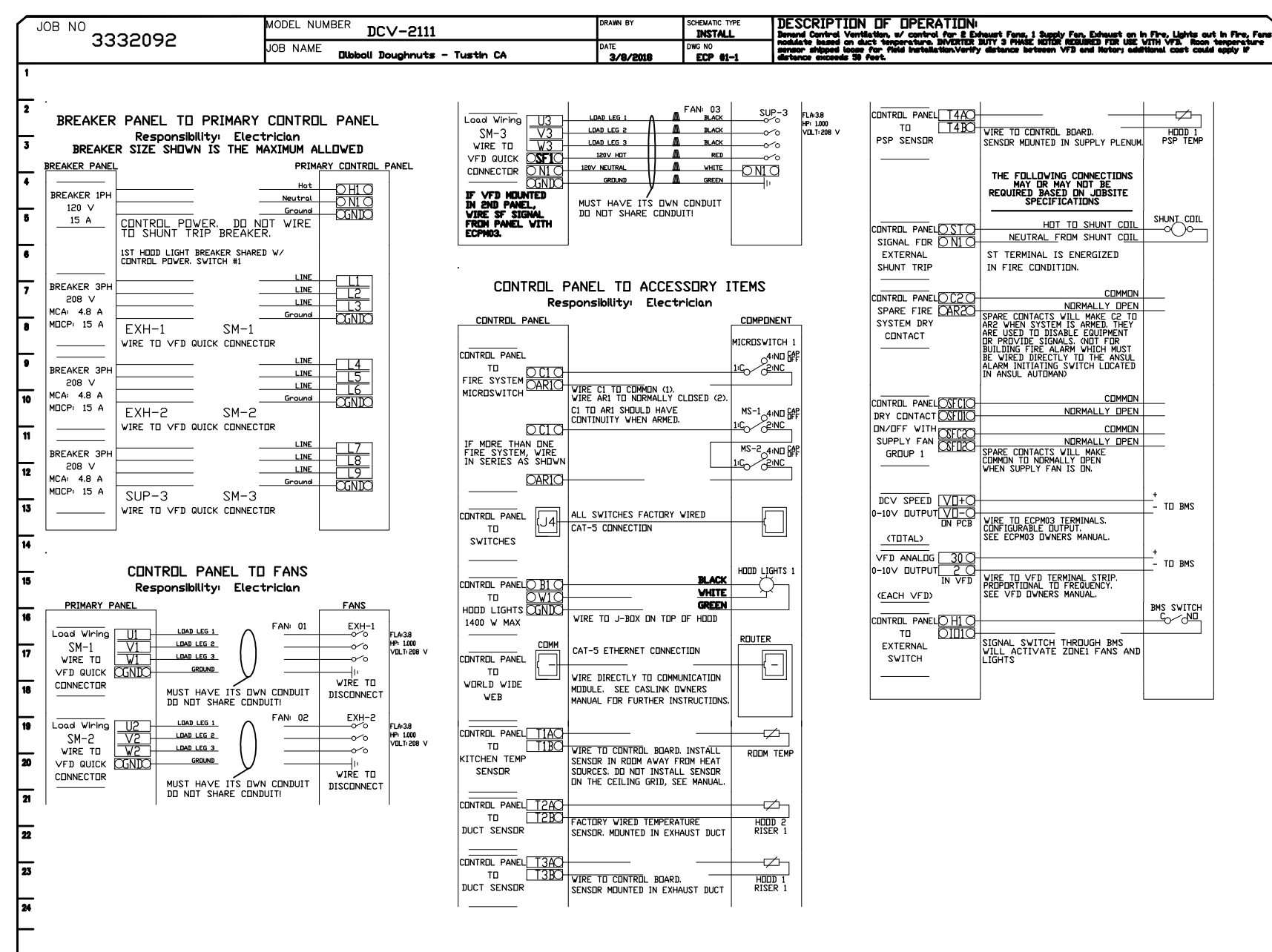
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Sheet Title:
 FOODSERVICE HOOD DETAILS

Sheet Number:
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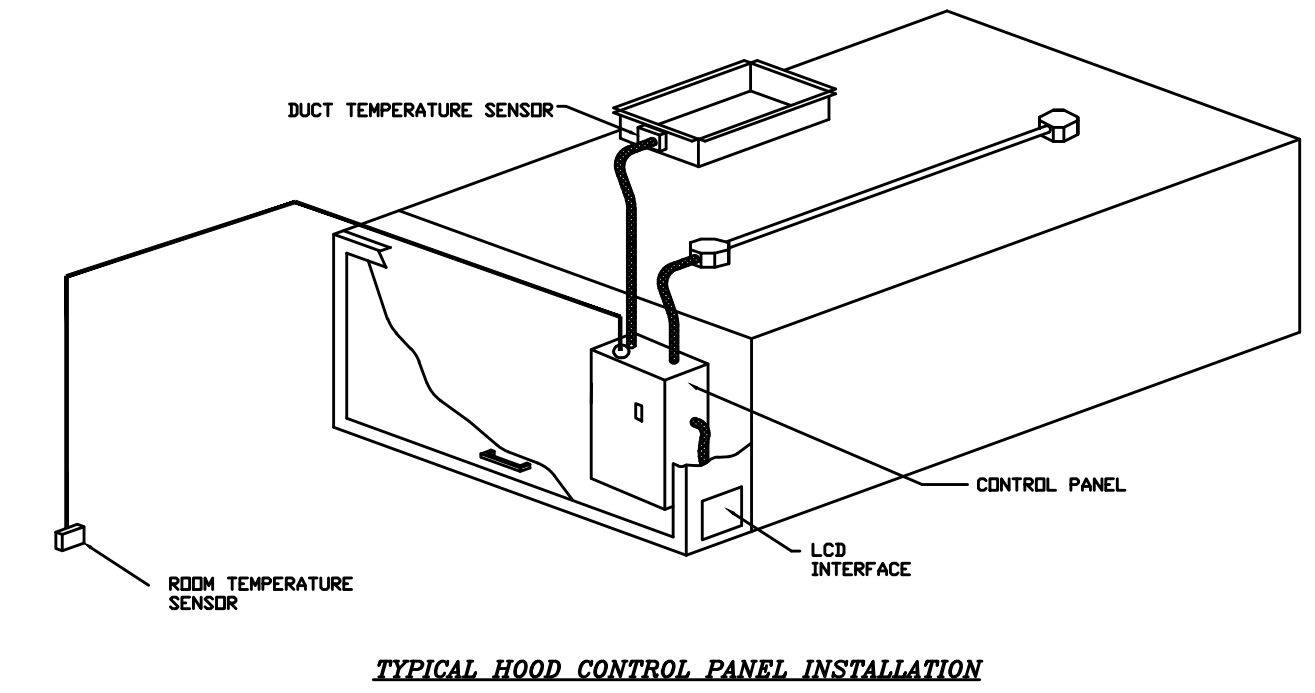
ELECTRICAL PACKAGES - Job#3332092

NLT TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
			LOCATION	QUANTITY		TYPE	HP	VOLT	FLA	
1	DCV-2111	Utility Cabinet Right	04 - Utility Cabinet Right	1 Light	Smart Controls DCV	Exhaust	3	1000	208	3.8
			Hood # 2	1 Fan		Supply	3	1000	208	3.8



Demand Control Ventilation Hood Control Panel Specifications:

- Controls shall be listed by ETL (UL 508A) and shall comply with demand ventilation system turn-down requirements outlined in IECC 403.2.8 (2015).
- 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 steel.
- Temperature probe(s) located in the exhaust duct riser(s) shall be constructed of stainless steel.
- A digital controller shall be provided to activate the hood exhaust fans dynamically based on a fixed differential between the ambient and duct temperatures sensors. This function shall meet the requirements of IMC 5.7.1.1.
- A digital 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 controller shall provide an adjustable minimum fan run-time setting to prevent fan cycling.
- Variable Frequency Drives (VFDs) shall be provided for fans as required. The digital controller shall modulate the VFDs between a minimum setpoint and a maximum setpoint on demand. The duct temperature sensor input(s) to the digital controller shall be used to calculate the speed reference signal.
- The VFD speed range of operation shall be from 0% to 100% for the system, with the actual minimum speed set as required to meet minimum ventilation requirements.
- An internal algorithm to the digital controller shall modulate supply fan VFD speed proportional to all exhaust fans that are located in the same fan group as the supply fan.
- The system shall operate in PREP MODE during light cooking load or COOL DOWN MODE when sufficient heat remains underneath the hood system after cooking operations have completed. Operation during either of these periods will disable the supply fans and provide an exhaust fan speed that is equal to the minimum ventilation requirement.
- A digital controller shall disable the supply fan(s), activate the exhaust fan(s), activate the appliance shunt trip, and disable an electric gas valve automatically when fire condition is detected on a covered hood.
- A digital 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. VFD Fault display 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
 - g. An energy savings indicator that utilizes measured kWh from the VFDs



- Sequence of Operations:**
The hood control panel is capable of operating in one or more of the following states at any given time:
- **Automatic:** The system operates based on the differential between room temperature and the temperature at the hood cavity or exhaust duct collar. Fans activate at a configurable temperature differential threshold. Depending on the job configuration each fan zone can be configured as static or dynamic. These terms refer to whether a variable motor (such as EC Motors or VFD driven motors) modulate with temperature. If the panel is equipped with variable speed fans and the zone is defined as 'dynamic', these will modulate within a user-defined range based on the temperature differential. Panels equipped with variable speed fans and a fan zone defined as 'static', fans will run at a set speed calculated for the drive. Demand control ventilation systems are capable of modulating exhaust and make up air fan speeds per the requirements outlined in IECC 403.2.8.
 - **Manual:** The system operates based on human input from an HMI.
 - **Schedule:** A weekly schedule can be set to run fans for a specified period throughout the day. There are three occupied times per day to allow for the user to set up a time that is suitable to their needs. Any time that is within the defined occupied time, the system will run at modulation mode and follow the fan procedure algorithm based on temperature during this time. During unoccupied time, the system will have an extra offset to prevent unintended activation of the system during a time where the system is not being occupied.
 - **Other:** The system operates based on the input from an external source (DDC, BMS or hard-wired interlock)

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 3302 Dow Ave., Suite 410, Tustin, CA 92780-1500 FAX: (949) 232-0095 EMAIL: greg@captive.com www.captive.com

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Architect:

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 AIA, NCARB, LEED AP

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Project Manager:
Drawn By:

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Project Number:

Sheet Title:
 FOODSERVICE HOOD DETAILS

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 FS-H.3

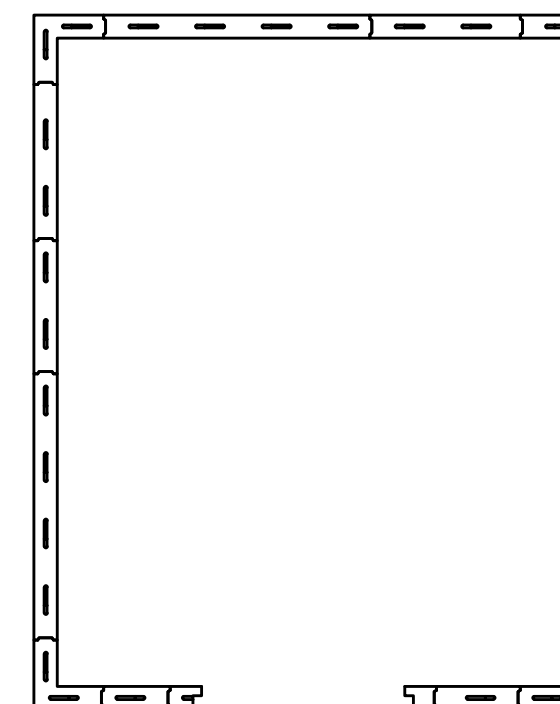
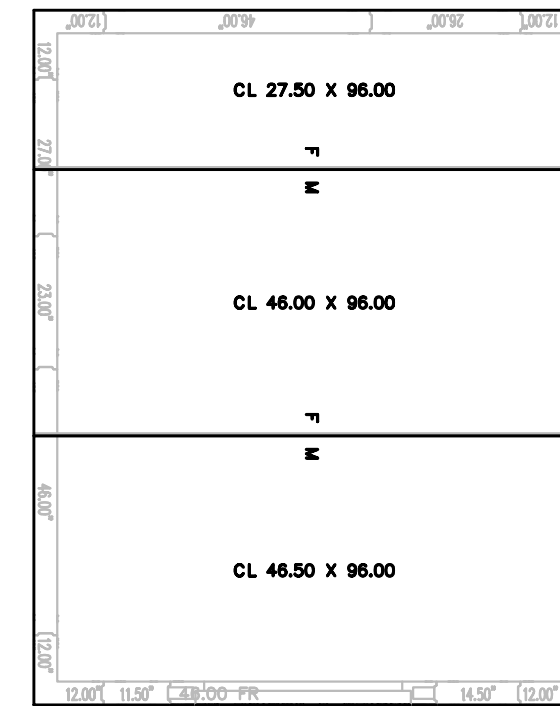
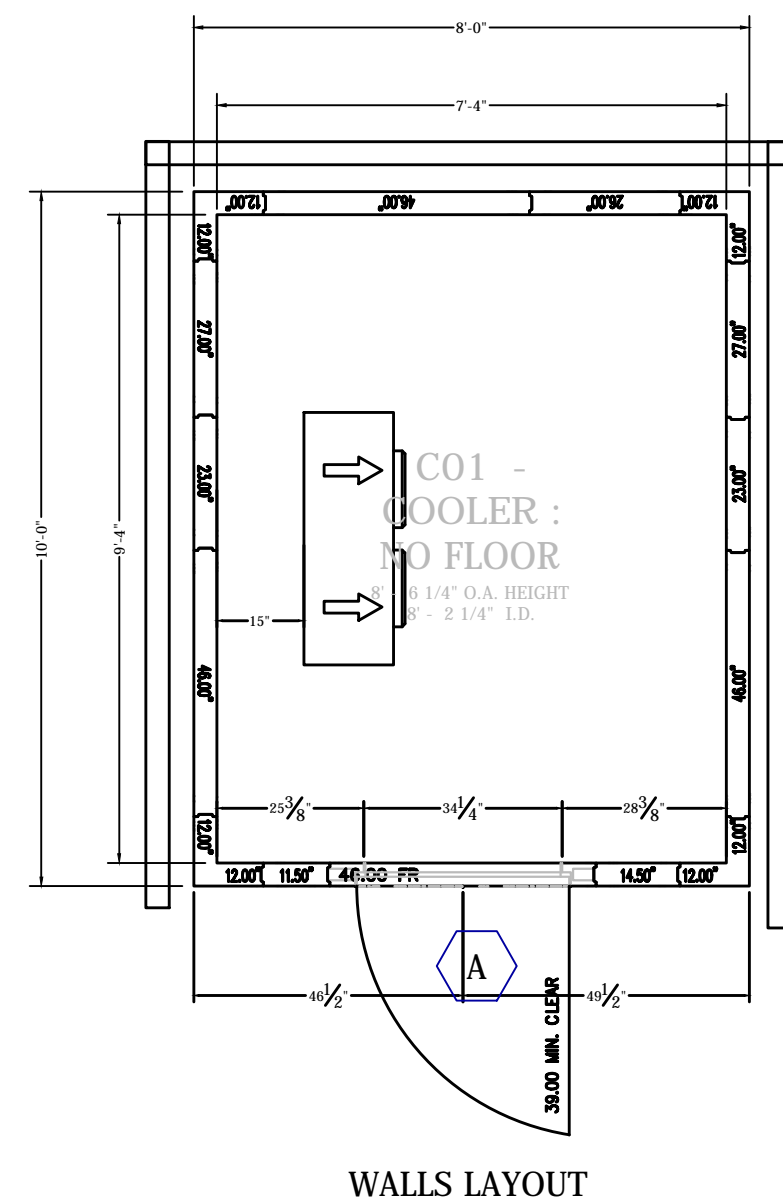
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 DWG.#: 3332092
 DRAWN BY: AHJ-B6
 SCALE: 3/4" = 1'-0"
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SHEET NO.
 3

WALK - IN SPECIFICATIONS



COOLER
OVERALL SIZE: 8'-0" X 10'-0" X 8'-6 1/4"

- PANELS
FOAMED IN PLACE URETHANE FOAM 4"
- EXTERIOR FINISH
WALL: GALVALUME - EMBOSSED 26 GA
TOP: GALVALUME - EMBOSSED 26 GA
- INTERIOR FINISH
WALL: GALVALUME - EMBOSSED 26 GA
TOP: GALVALUME - EMBOSSED 26 GA
- FLOOR TYPE
C01 COOLER: SCREED, METAL 4" HIGH
- WALK-IN ACCESSORIES
(32) COVE BASE, GALVALUME EMBOSSED 26 GA 1.25 X 4.25
- REFRIGERATION
KPC6M20P-2E VOLTS: 208-230 60-1.BTU:R220
KAMD-073-1IC-P8 8 VOLTS: 115-60 1.BTU:R818
TEMP. WALK-IN 35, AMBIENT TEMP: 90



△ATTENTION

- DRAWING NOT INTENDED FOR INSTALLATION - DESIGN APPLICATION ONLY.
- ALL WALK-INS ARE DESIGNED FOR INDOR, APPLICATION UNLESS NOTED OTHERWISE.
- PENETRATIONS AND SEALING, OF ARE THE RESPONSIBILITY OF OTHERS
- ALLOW 2" MINIMUM CLEARANCE WITH AIRFLOW OR 3" CM PER 100 SQ FT AROUND ENTIRE PANEL SURFACES. INDOOR WALK-INS REQUIRE A 25% AMBIENT AND 50% RELATIVE HUMIDITY OR LESS AROUND THE EXTERIOR OF THE WALK-IN.
- GENERAL CONTRACTOR TO REFER TO DESIGN AND SPECIFICATION MANUAL FOR FLOOR DETAIL INFORMATION
- QUARRY TILE OR CONCRETE FLOOR APPLICATIONS: METAL PANEL FACING MAY BE SUSCEPTIBLE TO STAINING DUE TO EXCESSIVE MOISTURE CREATED BY THE HYDRATION OF CONCRETE TYPE MATERIALS. IT IS ABSOLUTELY NECESSARY THAT EACH ROOM BE PROPERLY VENTILATED. SPECIAL PRECAUTIONS MUST ALSO BE TAKEN WHEN USING MURIATIC ACID DUE TO EFFECTS HYDROCHLORIC FUMES HAVE ON METAL MATERIALS.
- PANEL LAYOUT MAY CHANGE BASED ON OPTIMAL MANUFACTURING STANDARDS
- WALK-IN TOP IS NOT DESIGNED FOR FOOT TRAFFIC OR STORAGE UNLESS NOTED OTHERWISE
- IF CONDENSING UNIT IS LOCATED IN THE INTERIOR OF BUILDING A MINIMUM OF 4" OF CLEARANCE IS REQUIRED AROUND TOP AND SIDES
- FLOOR, CURB, AND PFT DETAILS ARE FOR GENERAL REFERENCE ONLY. THESE DRAWINGS SHOULD NOT BE USED OR INCORPORATED IN THE DESIGN OR PREPARATION OF THE INSULATED FLOOR, SUB-SLAB OR CURBS, WITHOUT HAVING THE DESIGN REVIEWED BY A QUALIFIED ENGINEER. ALL FOOTINGS, FOUNDATION WALLS AND CONCRETE WEAR SLABS ARE THE RESPONSIBILITY OF THE BUILDING ENGINEER OR ARCHITECT.
- THE FOAM PLASTIC USED IN THIS PRODUCT COMPLIES TO THE IBC SECTION 2403 AS FOLLOWS: FLAME SPREAD RATING: 20; SMOKE DEVELOPED RATING: 450; FLASH IGNITION TEMPERATURE RATING: 915°F; SPONTANEOUS IGNITION TEMPERATURE RATING: 950°F.

FOR APPROVAL
YOU MUST REVIEW ALL NOTES, DETAILS, DIMENSIONS, FINISHES, DOORS SIZES, LOCATIONS AND SWINGS.

- APPROVAL - NO CHANGE REQUIRED, MANUFACTURE AS DRAWN.
- APPROVED AS NOTED - MAKE REQUIRED CHANGES AND MANUFACTURE AS DRAWN.
- NOT APPROVED - DESIGN CHANGES REQUIRE DRAWING REVISION AND RESUBMISSION.

DATE: _____ BY: _____

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Panels with non-textured and/or no-profile panel finishes (smooth finishes) on the exterior and interior faces may exhibit "oil canning" and flatness imperfections on the surface. Our standard panels have a stucco embossed texture on both faces that helps to reduce oil canning and any other irregularities in the exposed surface. Please be aware of this potential situation in your specification process. Such "oil canning" and flatness issues are typical and are not covered under standard warranties.

SPACE DESIGNATED FOR ENGINEERS SEAL

DRAWING #: A121822R1
 UNIT #: 001
 ORDER #:
 KOLPAK
 A Weibull Brand
 OLIBOLI DOUGHNUT SHOPPE
 TUSTIN, CA 92780 USA
 PREFERRED MARKETING GROUP
 DATE:
 QUOTE EXPIRES:
 CHG. #:
 DATE:
 SHEET #
 AD-1 of 2

Design Consultant:

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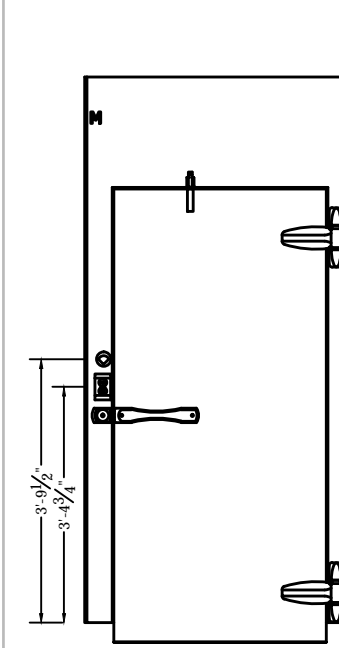
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G. LIM
PROJECT MANAGER:
DRAWN BY:

Project Address:
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Sheet Title:
WALK -IN DRAWING

Sheet Number:
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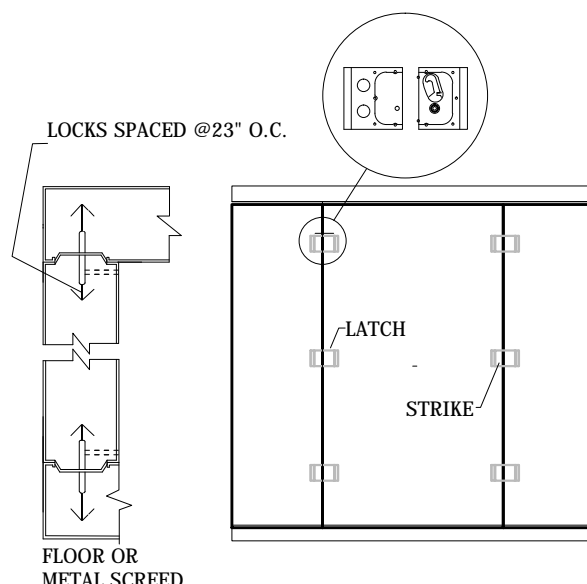
DR 34.00" x 78.00"
FR 46.00" x 94.25"

DW-1

- FRAME: RECESSED 0" WITH 0" LEVELING SAND AND 0" TILE AND GROUT...
HARDWARE AND ACCESSORIES: (1) SWITCH - PILOT LIGHT INCLUDED UL (STD)...

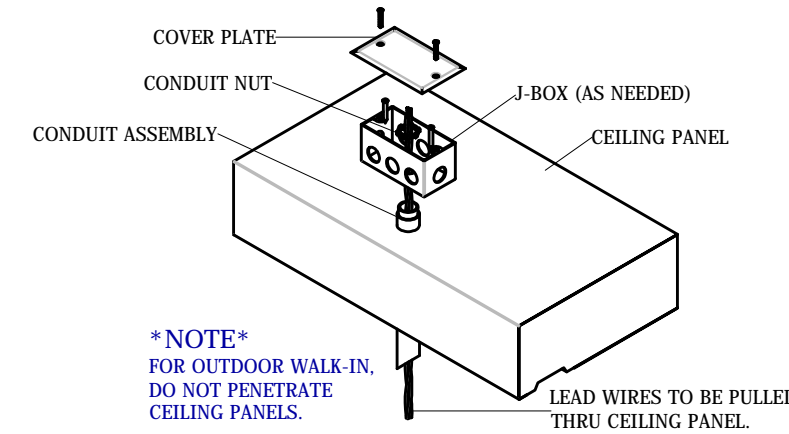
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Table with columns: DESCRIPTION, QTY, VOLT, AMP, AMP LOAD. Lists electrical items like VAPOR PROOF LIGHT, FLUORESCENT LIGHT, LED LIGHT, etc.



1 DETAIL - 4 MSCD (SCALE: NTS)

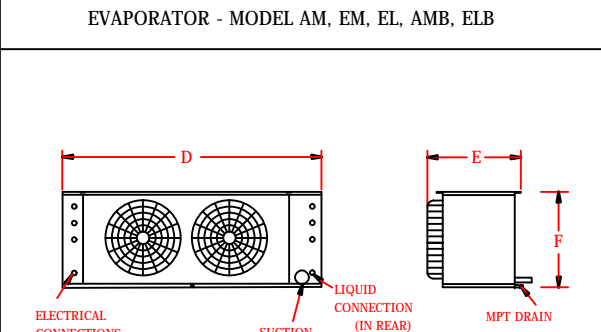
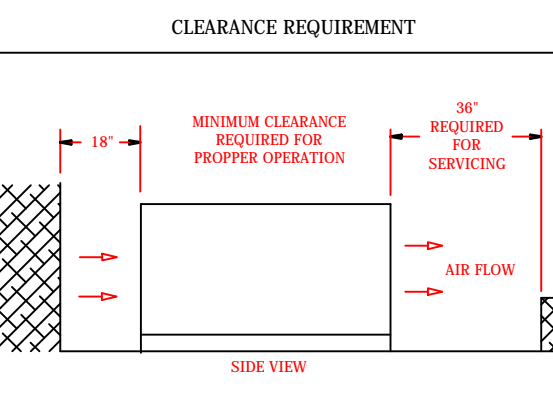
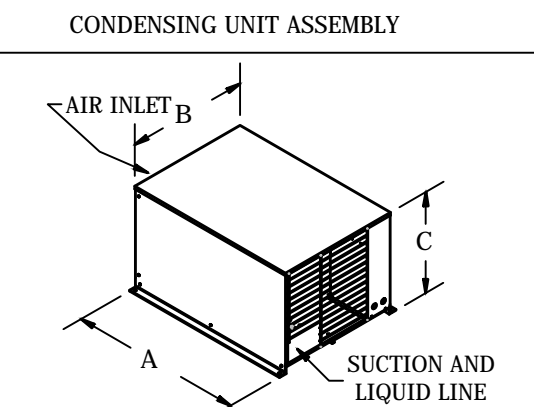
AT EVERY ENTRANCE CONDUIT, FORCE SEALANT AROUND THE EXTERIOR OF THE ELECTRICAL CONDUIT AND INSIDE THE CONDUIT AROUND THE WIRES.



3 DETAIL - ELECTRICAL CONDUIT PENETRATION (SCALE: NTS)

2 DETAIL - PANEL CONNECTION AT FLOORS OR METAL (SCALE: NTS)

Main equipment table with columns for COMPARTMENT, CONDENSING UNIT, UNIT COOLER, and EVAPORATOR. Includes sub-tables for dimensions, compressor, fan, heater, and connections.



DRAWING #: A121622E1
UNIT #: 001
ORDER #:



OLIBOLI DOUGHNUT SHOPPE
TUSTIN, CA 92780 USA

PREFERRED MARKETING GROUP

DATE:
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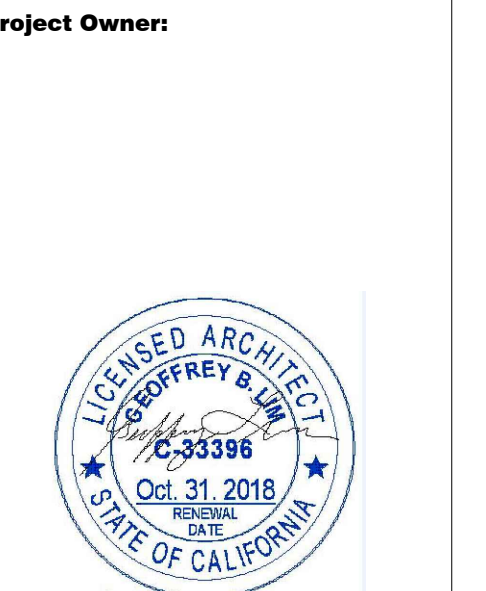


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NO. REASON DATE

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PROJECT MANAGER:
DRAWN BY:
Project Address: OLIBOLI DONUTS 135 WEST 1st STREET UNITS B & C TUSTIN, CALIFORNIA, 92780

Project Number:
Sheet Title: WALK - IN DRAWING
Sheet Number: WI-2

