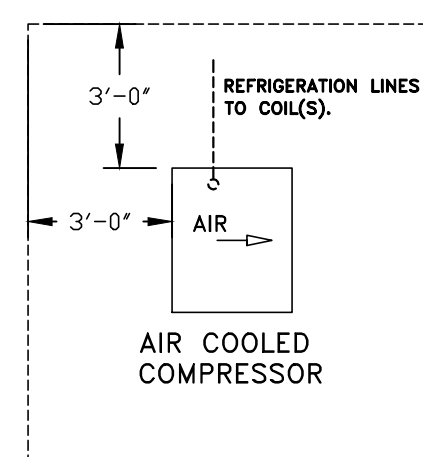


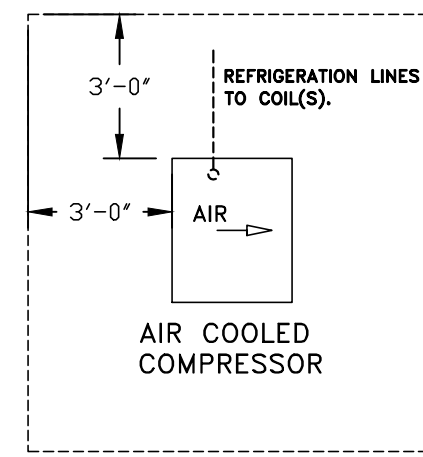
MATCH LINE

1 FOOD SERVICE SPECIAL PLAN

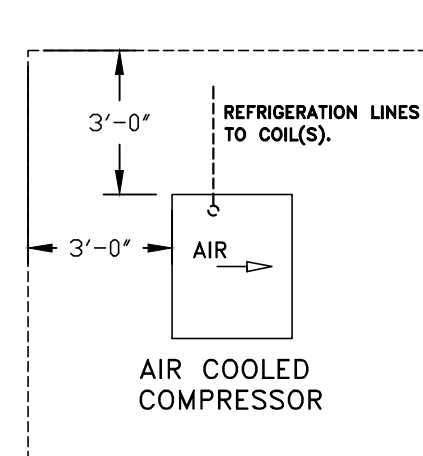
Scale: 1/4"=1'-0"



30" L x 36" W x 19" H 2000B  
VERIFY EXACT LOCATION WITH ARCHITECT  
MAINTAIN 3'-0" CLEAR ON ALL SIDES



30" L x 36" W x 19" H 315B  
VERIFY EXACT LOCATION WITH ARCHITECT  
MAINTAIN 3'-0" CLEAR ON ALL SIDES



30" L x 36" W x 19" H 2000B  
VERIFY EXACT LOCATION WITH ARCHITECT  
MAINTAIN 3'-0" CLEAR ON ALL SIDES

**BUILDING CONDITIONS / VENTILATION NOTES**  
PLEASE DISREGARD NOTES THAT DO NOT APPLY TO THIS PROJECT

**A. GENERAL NOTES**

1. ALL WORK INDICATED ON THIS BUILDING CONDITIONS AND VENTILATION PLAN MUST BE COMPLETED BY OTHER THAN THE MECHANICAL CONTRACTOR AND MUST COMPLY WITH ALL LOCAL CODES AND RESTRICTIONS.
2. THIS BUILDING CONDITIONS AND VENTILATION PLAN IS INTENDED TO SHOW SPECIAL BUILDING AND VENTILATION REQUIREMENTS FOR THE FOODSERVICE EQUIPMENT ONLY. ANY ADDITIONAL BUILDING CONDITIONS OR VENTILATION REQUIREMENTS ARE THE RESPONSIBILITY OF THE ARCHITECT OR MECHANICAL ENGINEER AND MUST COMPLY WITH ANY APPLICABLE CODES AND REGULATIONS. REFER TO ARCHITECTURAL / ENGINEERING PLANS.
3. REFER TO THE APPROVED SHOP DRAWINGS FOR SUPPLEMENTAL COORDINATION AND INSTALLATION REQUIREMENTS FOR THE FOODSERVICE EQUIPMENT INDICATED ON THIS PLAN.
4. REQUIREMENTS INDICATED ON THIS PLAN FOR EXISTING AND OWNER OR PURVEYOR PROVIDED EQUIPMENT ARE MINIMUM GUIDELINES ONLY AND MUST BE OBTAINED WITH EQUIPMENT, FURNISH SERVICES AND MAKE ALL FINAL CONNECTIONS AS REQUIRED. CONTACT EQUIPMENT PROVIDER FOR THE LOCATION OF OR SPECIFICATIONS FOR THIS EQUIPMENT.
5. PRIOR TO THE INSTALLATION OF THE FOODSERVICE EQUIPMENT THE KITCHEN EQUIPMENT CONTRACTOR MUST CONFIRM THAT:
  - a. THE WALLS, CEILING AND FLOORS IN THE KITCHEN, FOOD PREP, WASHING OR BAR AREAS ARE SMOOTH, EASILY CLEANABLE, NON-ABRASIVE, NON-POROUS, NON-FLAMMABLE AND THE CEILING ARE INSTALLED AND FINISHED.
  - b. THE WALLS ARE INSTALLED AND FINISHED.
  - c. A LEADING DOOR IS AVAILABLE AND TO COORDINATE WITH ANY ACCESSIBLE TRANSPORT ANY DOOR OR WINDOW OPENING EQUIPMENT.
6. THE MOUNTED HEIGHT FOR THE BOTTOM EDGE OF THE HOODS TO BE 2'-0" ABOVE FINISHED FLOOR OR PER LOCAL CODE REQUIREMENTS.

**B. MECHANICAL CONTRACTOR REQUIREMENTS**

MECHANICAL ENGINEER IS RESPONSIBLE FOR SPECIFYING THE FOLLOWING. MECHANICAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING AND THE INSTALLING OF THE FOLLOWING, AND FOR MAKING FINAL CONNECTIONS TO THIS FOODSERVICE EQUIPMENT UNLESS OTHERWISE NOTED:

**1. THE INSULATION FOR ALL COOKING EQUIPMENT EXHAUST HOODS AND DUCTS AS REQUIRED BY LOCAL CODES.**

**2. THE HORIZONTAL MUST WORK FOR ALL DISH / STEAK WASHERS. ALL DUCTS MUST HAVE WATER TIGHT JOINTS AND BE GRADED BACK TO THE MACHINE. (DO NOT USE ALUMINUM DUCTS).**

**3. BALANCED TEMPERED SUPPLY AIR AND EXHAUST AIR IN KITCHEN AREAS TO CONTAIN COMFORTABLE AND PROVIDE A COMFORTABLE WORKING ENVIRONMENT. PROVIDE SWITCHES AND CONTROLS FOR SUPPLY AND EXHAUST FANS AND FAN COMPONENTS. VERIFY AND COMPLY WITH ALL APPLICABLE CODES.**

**4. THE DUCT COLLARS ON EXHAUST HOODS MAY BE OVERSIZED TO INCREASE EFFICIENCY. PROVIDE ALL TRANSITIONS TO DUCTS AS REQUIRED AND MAKE ALL FINAL CONNECTIONS ON ALL HOODS. VERIFY AND COMPLY WITH ALL APPLICABLE CODES.**

**5. ALL EXHAUST HOOD KESSELS, DUCTING, COMPONENTS, ETC. SHALL BE ONE TYPE 1 ASSEMBLY, EXCEPT AT WAREWASHING AREAS OR AS OTHERWISE NOTED.**

**6. SUGGESTED MINIMUM VENTILATION REQUIREMENTS:**

- a. KITCHEN AREAS: 45 TO 60 AIR CHANGES/HOUR
- b. SERVICE AREAS: 45 TO 60 AIR CHANGES/HOUR
- c. PREP AREAS: 45 TO 60 AIR CHANGES/HOUR
- d. WASHING AREAS: 3 AIR CHANGES/HOUR
- e. STORAGE ROOMS: 4 AIR CHANGES/HOUR
- f. CONDENSING UNITS: 1000 CFM/HP (AIR-COOLED), 200 CFM/HP (WATER-COOLED).

**7. PROVIDE A DOUBLE-WALLED GAS / VENT FLUE TO THE FLOORING HAS BEEN INSTALLED AND OCTAGON OR EXCESSIVE LENGTH WITH BENDS OR OTHER RESTRICTIONS MUST BE AVOIDED. PROVIDE A BOOSTER FAN IN THE FLUE TO OPERATE WITH THE EQUIPMENT BEING VENTED. BOOSTER FAN SHALL PROVIDE 2 S.P. AT CONNECTION TO EQUIPMENT.**

**8. ALL REQUIRED MATERIALS TO MAKE THE FINAL CONNECTIONS TO ALL EXHAUST HOODS CONTRACTOR PROVIDED EQUIPMENT.**

**9. AUTOMATIC ACTIVATION OF THE EXHAUST HOOD(S) WHENEVER COOKING OCCURS, PER 2008 INTERNATIONAL MECHANICAL CODE SECTION 907.2.1.1. IS THE RESPONSIBILITY OF THE ENGINEER. VERIFY SPECIFIC REQUIREMENTS WITH THE LOCAL CODE AUTHORITIES.**

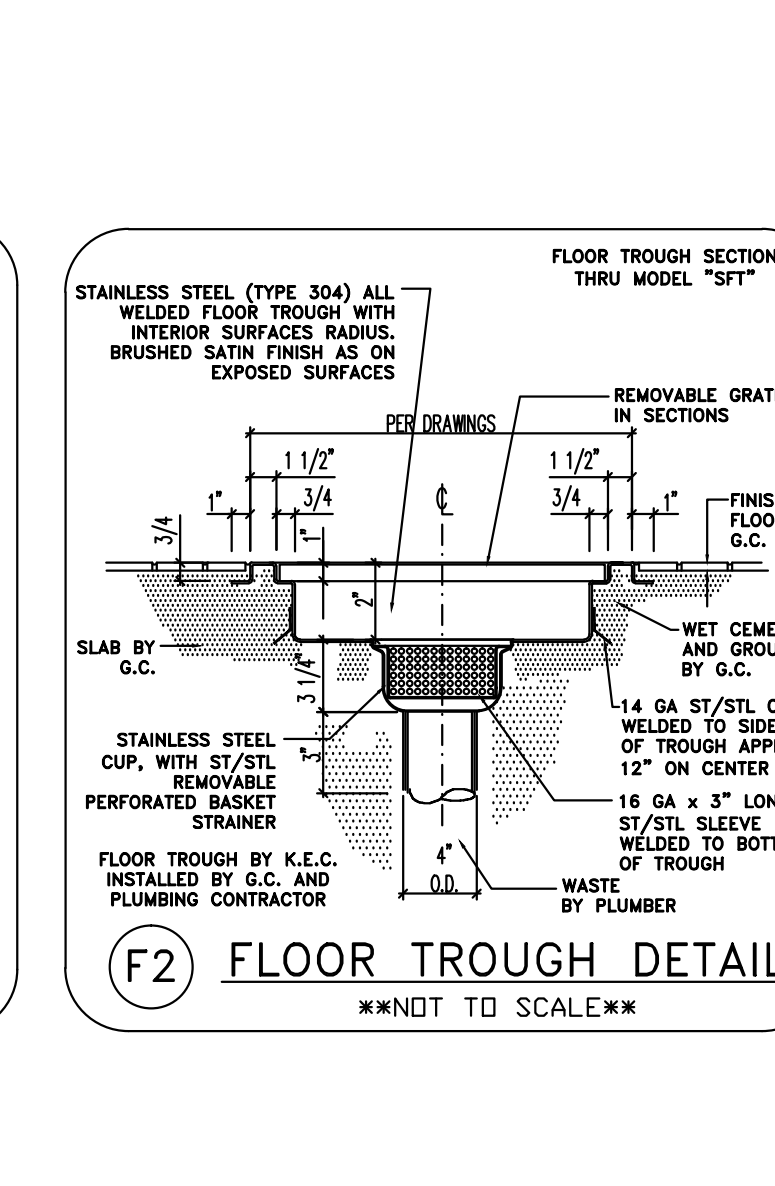
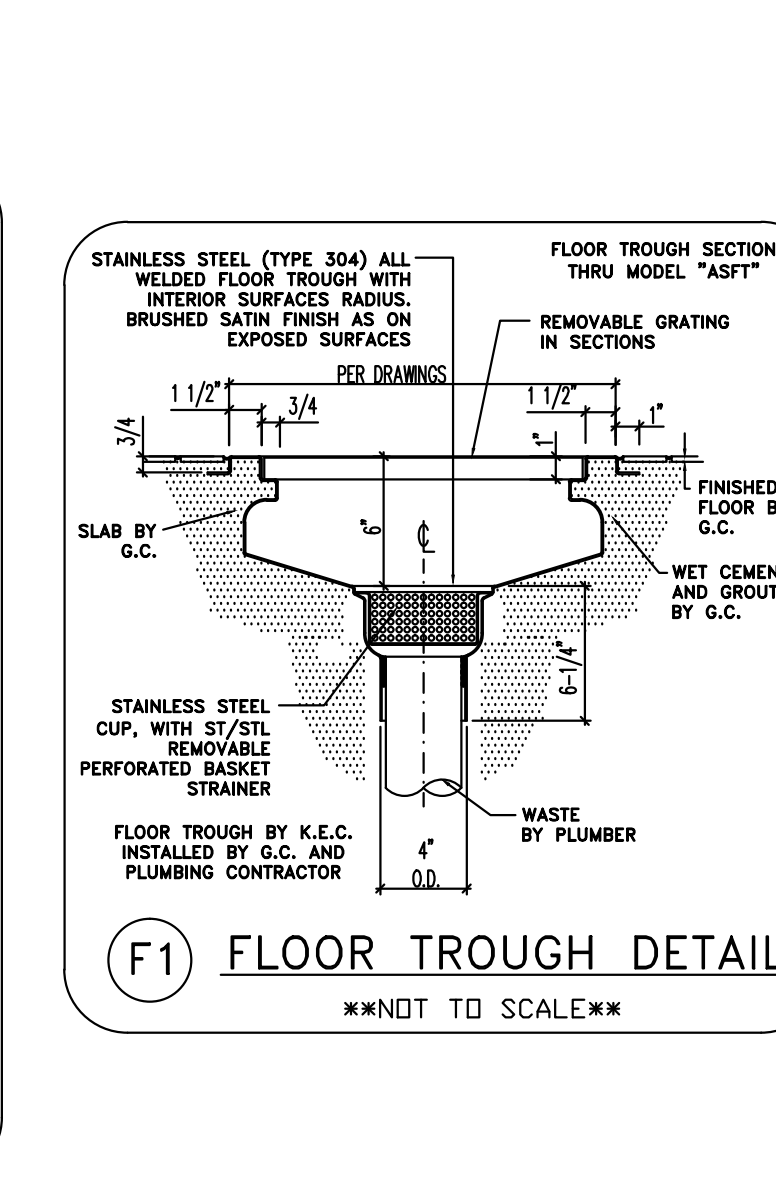
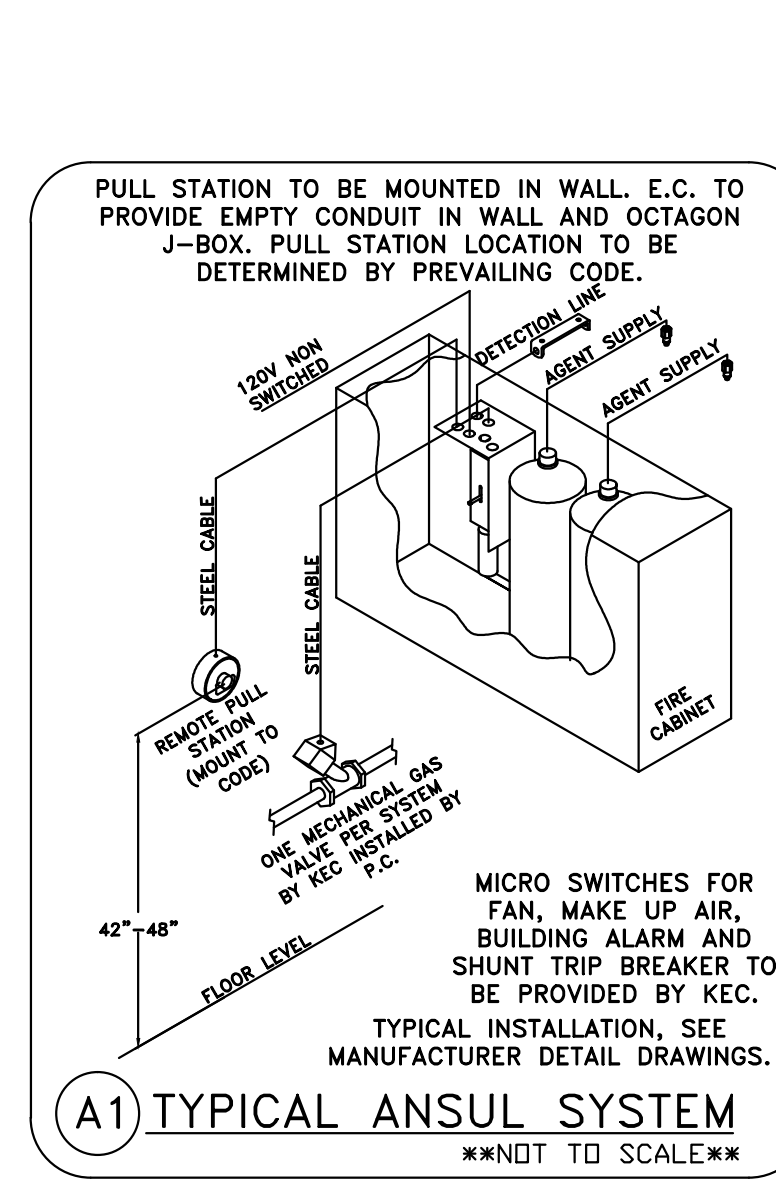
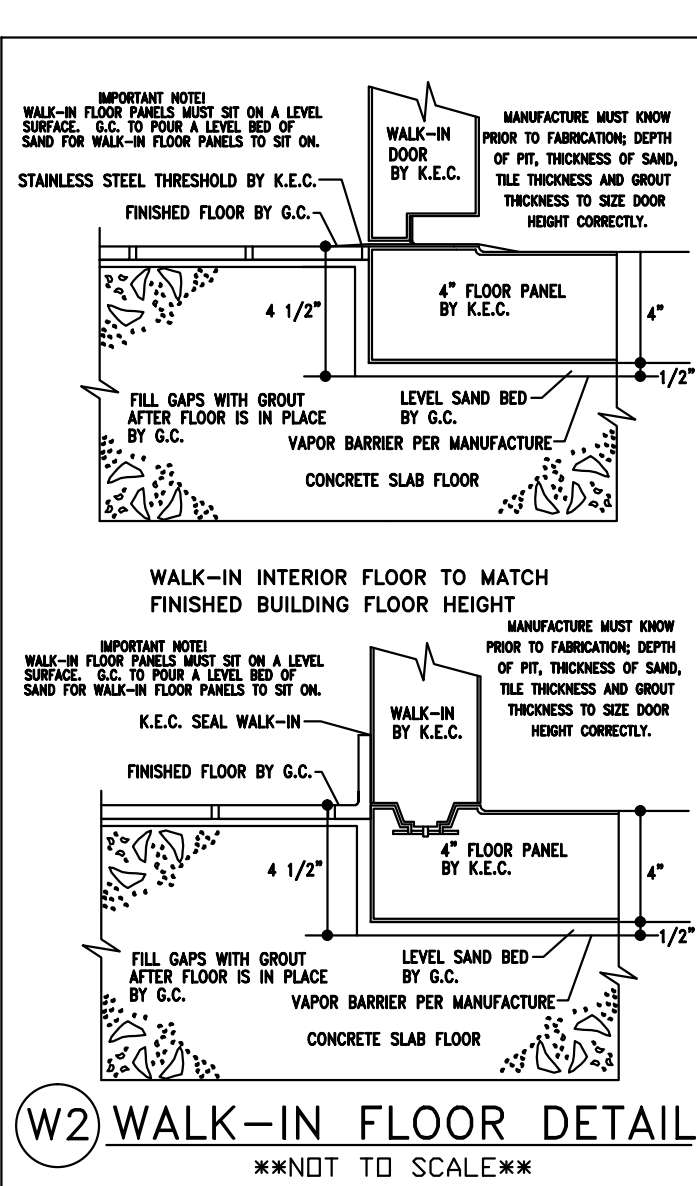
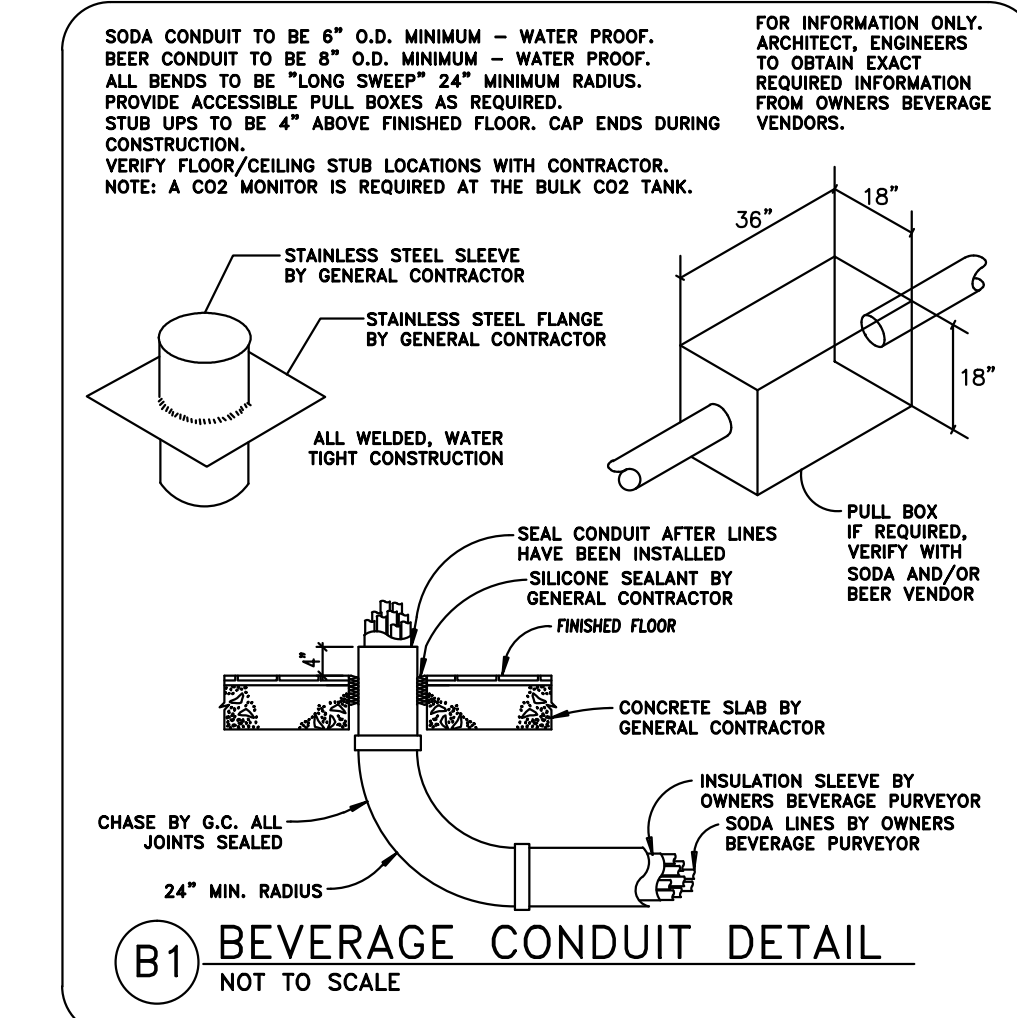
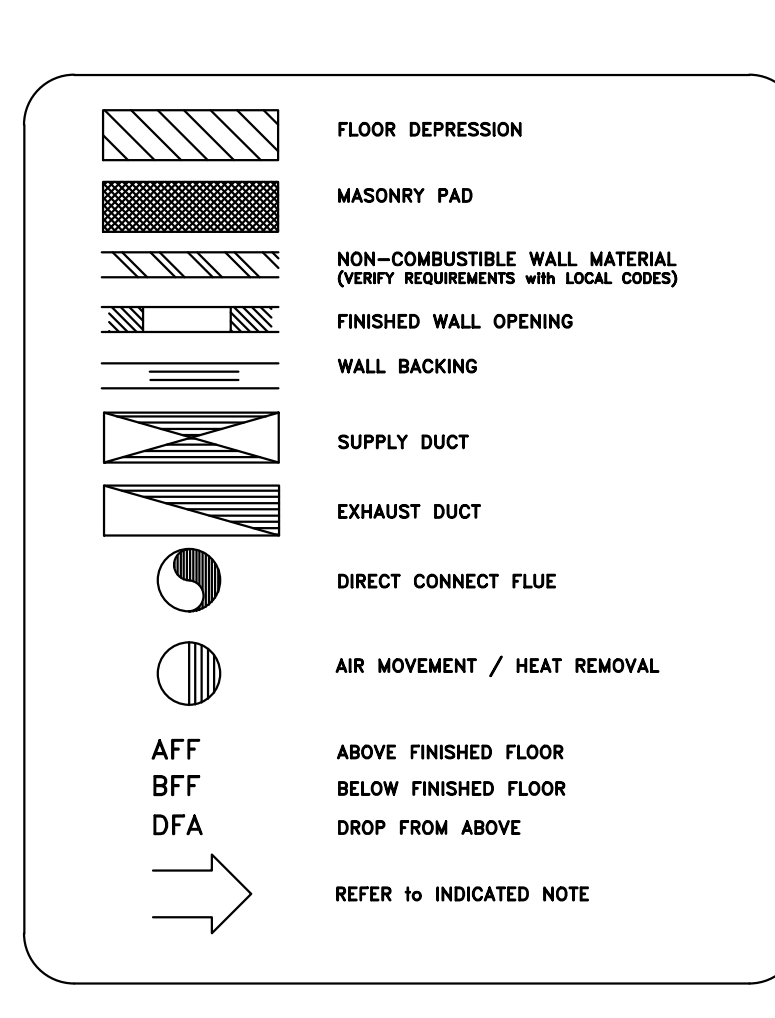
**C. GENERAL CONTRACTOR REQUIREMENTS**

THE ARCHITECT IS RESPONSIBLE FOR SPECIFYING THE FOLLOWING. GENERAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING THE FOLLOWING UNLESS OTHERWISE NOTED:

1. THE IN-WALL REINFORCING OR WALL BACKING FOR ALL WALL MOUNTED, RECESSED OR SEMI-RECESSED EQUIPMENT OR CONTROL PANELS.
2. A 3/4" DEEP DEPRESSION FOR ALL WALK-IN COOLERS/FREEZERS. FOR SPECIFIC FOODSERVICE EQUIPMENT ARE AS FOLLOWS:
  - a. KITCHEN AREAS WITH HOODS: 9'-0"
  - b. COOLER / FREEZER AREAS: 9'-0"
  - c. GENERAL AREAS: 9'-0"
3. A 4" HIGH SOLID CONCRETE PAD WITH TROWEL-SMOOTH AND LEVEL FINISH ONLY IF WHERE INDICATED ON DRAWING.
4. AN EASILY VISIBLE PERMANENT BENCHMARK INDICATING FINISHED FLOOR LEVEL.
5. ANY FIRE RATED MATERIALS FOR EXHAUST VENT DUCTS, VENT STACKS AND ANY HEAT PROTECTIVE INSULATION EQUIPMENT. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
6. THE COVER BASES AT ALL VERTICAL INTERSECTIONS OF ALL KITCHEN FLOORS.
7. ALL CONDUITS FOR REFRIGERATION OR DRINK LINES SHALL HAVE A SMOOTH INTERIOR FINISH, A MINIMUM RADIUS OF 24" AT ALL BENDS AND A MINIMUM 18" x 18" x 12" DEEP ACCESSIBLE PULL BOX ON ALL CONDUIT RUNS IN EXCESS OF 100'-0" IN ALL FLOORS OR CONCEALED SPACES. THE TOTAL OF ALL BENDS BETWEEN PULL BOXES NOT TO EXCEED 180°. STUB CONDUIT ENDS OUT 4" FROM WALLS OR 4" ABOVE FINISHED FLOORS. RECOMMENDED CONDUIT SIZE 8" DIA., 8" DIA. MINIMUM. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
8. ALL HOLES OR SLEEVES THRU FLOORS, WALLS AND CEILING, AS REQUIRED FOR THE INSTALLATION OF REFRIGERATION, DRINK, ELECTRICAL OR PLUMBING LINES AS SHOWN ON THIS PLAN. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR SEALING HOLES AND SLEEVES AFTER INSTALLATION OF THE LINES.
9. ALL PADS OR CURBS FOR FOODSERVICE EQUIPMENT AND / OR ROOF OR SERVICE AREA MOUNTED COMPRESSOR RACKS. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.

**D. ADDITIONAL NOTES**

1. DEPRESSION FOR FLOOR TROUGH WITH A SMOOTH AND TRANSIT-LEVEL FINISH. THE EXCESS DEPRESSION IS TO BE FILLED WITH GROUT. SEE DETAIL.
2. SEE WALK-IN DRAWING FLOOR DETAIL FOR REQUIRED FLOOR FINISH.
3. WALL OPENING. SEE ELEVATION DRAWING FOR DETAILS.



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REVISIONS	
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