ITEMS 187-249

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BUILDING CONDITIONS / VENTILATION NOTES A. GENERAL NOTES 1. ALL WORK INDICATED ON THIS BUILDING CONDITIONS AND VENTILATION PLAN MUST BE COMPLETED BY OTHER THAN THE KITCHEN EQUIPMENT 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.

REQUIREMENTS INDICATED ON THIS PLAN FOR EXISTING AND OWNER OR PURVEYOR PROVIDED EQUIPMENT ARE MINIMUM GUIDELINES ONLY AND MUST BE VERIFIED 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, CEILINGS AND FLOORS IN THE KITCHEN, FOOD PREP., WAREWASHING OR BAR AREAS ARE SMOOTH, EASILY CLEANABLE, NON-ABSORBANT AND DURABLE. WALLS AND CEILINGS SHOULD BE LIGHT IN COLOR. b. THE CEILINGS ARE INSTALLED AND FINISHED. c. THE WALLS ARE INSTALLED AND FINISHED. d. THE FLOORING HAS BEEN INSTALLED AND WASHED CLEAN.

e. A LOADING DOCK IS AVAILABLE AND TO COORDINATE WITH APPLICABLE TRADESMEN ANY DOOR OR WINDOW OPENINGS OR PASSAGES FOR THE DELIVERY OF FOODSERVICE EQUIPMENT.

6. THE MOUNTED HEIGHT FOR THE BOTTOM EDGE OF THE HOODS
TO BE 6'-8" ABOVE FINISHED FLOOR OR PER LOCAL CODE
PEGLIPPEMENTS 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:

THE INSULATION FOR ALL COOKING EQUIPMENT EXHAUST HOODS AND DUCTS AS REQUIRED BY LOCAL CODES. 3. MECHANICAL CONTRACTOR REQUIREMENTS THE HORIZONTAL DUCT WORK FOR ALL DISH / UTENSIL WASHER ALL DUCTS MUST HAVE WATER TIGHT JOINTS AND BE GRADED BACK TO THE MACHINE. (DO NOT USE ALUMINUM DUCTS.)

S. BALANCED TEMPERED SUPPLY AIR AND EXHAUST AIR IN KITCHEN AREAS TO CONTAIN COOKING ODORS AND PROVIDE A COMFORTABLE WORKING ENVIRONMENT. PROVIDE SWITCHES AND CONTROLS FOR SUPPLY AND EXHAUST FANS AND HVAC COMPONENTS. VERIFY AND COMPLY WITH ALL APPLICABLE CODES. 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. ALL EXHAUST HOOD ASSEMBLIES, DUCTING, COMPONENTS, ETC. SHALL BE UMC TYPE 1 ASSEMBLY, EXCEPT AT WAREWASHING AREAS OR AS OTHERWISE NOTED.
VERIFY THAT VENTILATION REQUIREMENTS SHOWN ON THIS PLAN FOR FOODSERVICE EQUIPMENT ARE IN COMPLIANCE WITH LOCAL CODES AND REGULATIONS.

SUGGESTED MINIMUM VENTILATION REQUIREMENTS: a. KITCHEN AREAS:
b. SERVICE AREAS:
c. PREP AREAS:
d. WASHING AREAS:
e. STORAGE ROOMS:
f. OFFICES:
g. CONDENSING UNITS:
45 TO 60 AIR CHANGES/HOUR
45 TO 60 AIR CHANGES/HOUR
45 TO 60 AIR CHANGES/HOUR
46 AIR CHANGES/HOUR
47 CHANGES/HOUR
48 CHANGES/HOUR
49 CONDENSING UNITS:
40 CFM/HP (WATER-COOLED).
40 CFM/HP (WATER-COOLED).
40 CFM/HP (WATER-COOLED). PROVIDE A DOUBLE-WALLED GAS / VENT FLUE TO THE ATMOSPHERE AS REQUIRED BY LOCAL CODES. ANY FLUE OF EXCESSIVE LENGTH, WITH BENDS OR OTHER RESTRICTIONS MUST BE PROVIDED WITH A BOOSTER EXHAUST FAN INTERWIRED TO OPERATE WITH THE EQUIPMENT BEING VENTED. BOOSTER FAN SHALL PROVIDE O" S.P. AT CONNECTION TO EQUIPMENT.

9. AUTOMATIC ACTIVATION OF THE EXHAUST HOOD(S) WHENEVER COOKING OCCURS, PER 2006 INTERNATIONAL MECHANICAL CODE SECTION 507.2.1.1, IS THE RESPONSIBILITY OF THE ENGINEERS. 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:

THE IN-WALL REINFORCING OR WALL BACKING FOR ALL WALL MOUNTED, RECESSED OR SEMI-RECESSED EQUIPMENT OR CONTROL PANELS.

PARELS.

A B.F.F. DEEP DEPRESSION FOR ALL WALK-IN COOLER/FREEZERS, WITH A SMOOTH AND TRANSIT-LEVEL FINISH. THE EXCESS DEPRESSION IS TO BE FILLED WITH GROUT. THE FINISHED FLOOR MATERIALS AND COVED BASES ARE TO BE INSTALLED AFTER THE WALK-IN PANELS HAVE BEEN SET IN PLACE. A 6" HIGH SOLID CONCRETE PAD WITH TROWEL-SMOOTH AND LEVEL FINISH. ONLY IF WHERE INDICATED ON DRAWING. AN EASILY VISIBLE PERMANENT BENCHMARK INDICATING FINISHED

. ANY FIRE RATED MATERIALS FOR EXHAUST VENT DUCTS, VENT STACKS, AND ANY HEAT PRODUCING FOODSERVICE EQUIPMENT, VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS. 6. THE COVED BASES AT ALL VERTICAL INTERSECTIONS OF ALL KITCHEN FLOORS.

ALL CONDUITS FOR REFRIGERATION OR DRINK LINES SHALL HAVE A SMOOTH INTERIOR FINISH, A MINIMUM RADIUS OF 24" AT ALL BENDS AND A MINIMUM 16" x 18" x 12" DEEP ACCESSIBLE PULL BOX ON ALL CONDUIT RUNS IN EXCESS OF 50'-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., 6" Dia. MINIMUM. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.

ALL HOLES OR SLEEVES THRU FLOORS, WALLS AND CEILINGS, 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. . ALL PADS OR CURBS FOR FOODSERVICE EQUIPMENT AND / OR ROOF OR SERVICE AREA MOUNTED COMPRESSOR RACKS. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.

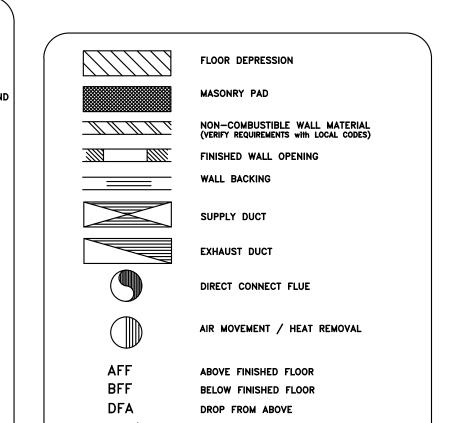
C. GENERAL CONTRACTOR REQUIREMENTS 10. ALL OPENINGS IN WALLS AS INDICATED ON THIS PLAN FOR ANY RECESSED OR SEMI-RECESSED CONTROL PANELS.

11. SLOPE ALL FLOORS TO FLOOR SINKS, FLOOR DRAINS OR FLOOR TROUGHS. VERIFY WITH LOCAL CODES. 12. RECOMMENDED FINISHED CEILING HEIGHTS IN KITCHEN AREAS AND FOR SPECIFIC FOODSERVICE EQUIPMENT ARE AS FOLLOWS: a. KITCHEN AREAS WITH HOODS:
b. COOLER / FREEZER AREAS:

GENERAL AREAS: d. ICE MACHINE AREAS: ADEQUATE SPACE IS NEEDED ABOVE THE 8*HNSHED CEILINGS FOR MECHANICAL AND ELECTRICAL WORK, 9ES BECIALLY FOR EXHAUST HOOD DUCTING.
PLEASE NOTIFY RICCA NEWMARK DESIGN IF HEIGHTS ARE LESS THAN RECOMMENDED MINIMUMS.

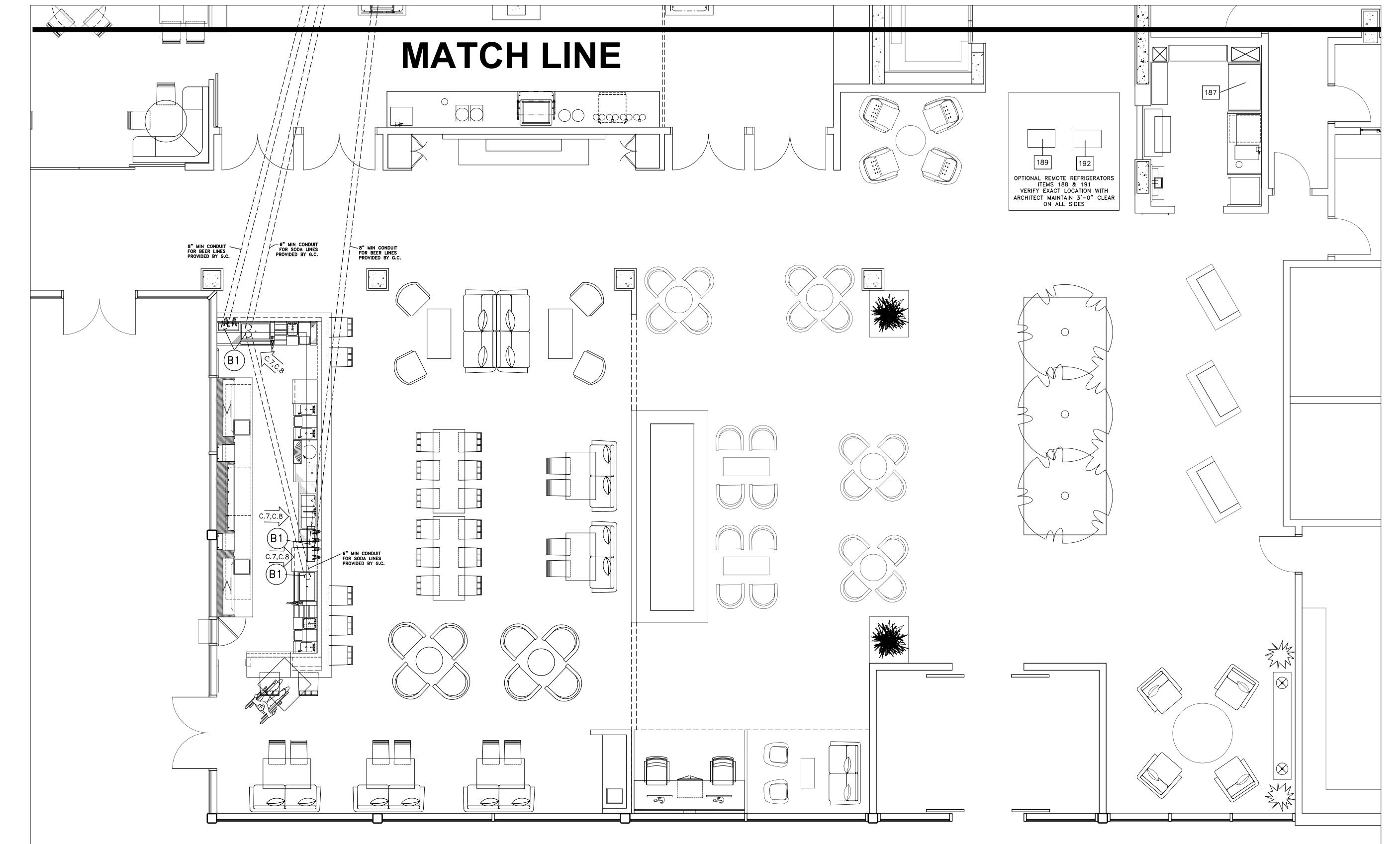
D. ADDITIONAL NOTES DEPRESSION FOR FLOOR TROUGH WITH A SMOOTH AND TRANIST-LEVEL FINISH. THE EXCESS DEPRESSION IS TO BE FILLED WITH GROUT. SEE DETAIL.

2. SEE WALK-IN DRAWING FLOOR DETAIL FOR REQUIRED FLOOR 3. WALL OPENING. SEE ELEVATION DRAWING FOR DETAILS.

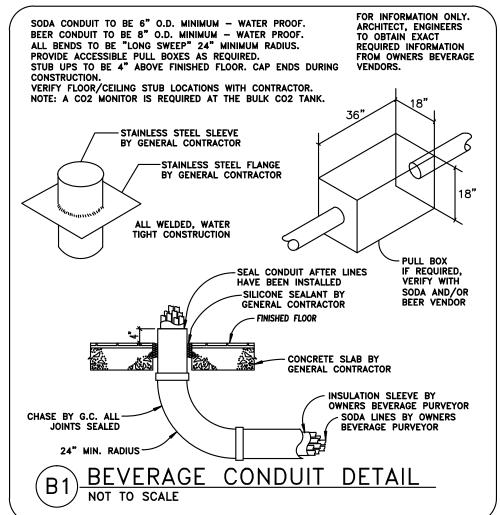


REFER to INDICATED NOTE

FOOD SERVICE SPECIAL PLAN



STAINLESS STEEL (TYPE 304) ALL
WELDED FLOOR TROUGH WITH
INTERIOR SURFACES RADIUS.
BRUSHED SATIN FINISH AS ON
EXPOSED SURFACES



FOOD SERVICE SPECIAL PLAN

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

NOT FOR CONSTRUCTION

QF406

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CHECKED DTS DATE 03-16-2017 REVISIONS ISSUED FOR DATE