RAIN GARDEN (FILTRATION)

UNPAVED AREAS

PAVED AREAS

TYPICAL PIPE BEDDING AND BACKFILL

TRAPPED AREA DRAIN

EXTENDABLE BACKWATER VALVE

HARD SURFACE LANDSCAPE AREA

STANDARD CLEANOUT (COTG)

PERIMETER FOUNDATION DRAIN

SECTION

TRENCH DRAIN - 6 INCH WIDE

TYPICAL OUTFALL RIP-RAP PROTECTION

8 PLAN

SECTION

FRONT

MITERED OUTFALL W/ TRASH RACK (3:1)

OVERFLOW INLET

TYPICAL PIPE BEDDING AND BACKFILL

THRUST BLOCK

MITERED OUTFALL W/ TRASH RACK (3:1)

THrust BLOCK

BEARING AREA OF THRUST BLOCK IN SQUARE FOOT

FIRE DEPARTMENT CONNECTION (FDC)

Dual Port

EWEB Fire Service and Domestic Water Vault
HEAVY CONCRETE PAVEMENT

ASPHALT PAVEMENT SECTION

SILICONE JOINT SEALANT RESERVOIR

3/8" WIDE RECESS SEALANT 3/8"

C3.1
**EQUIPMENT SCHEDULE**

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**KITCHEN - PARTIAL FLOOR PLAN**

Robertson Sherwood Architects

132 East Broadway, Suite 540
Eugene, Oregon 97401

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Not For Construction
KITCHEN - PARTIAL FLOOR PLAN

SCALE: 1/4" = 1'-0"
**KITCHEN - PARTIAL FLOOR PLAN**

**EQUIPMENT SCHEDULE**

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**LEGEND**

- ALL ITEMS LISTED ON THE EQUIPMENT SCHEDULE ARE FURNISHED AND SET IN PLACE BY THE KITCHEN EQUIPMENT CONTRACTOR AS A SUB TO THE GENERAL CONTRACTOR UNLESS OTHERWISE NOTED AS FURNISHED BY:
  - R.P.S. - REMOTE PULL STATION (FIRE PROTECTION SYSTEM)
  - OWNER - OWNER FURNISHED, INSTALLED BY G.C.
  - EXISTING - OWNER FURNISHED
  - MECHANICAL - MECH. FURNISHED, INSTALLED BY MECH.
  - PURVEYOR - PURVEYOR FURNISHED

**GENERAL NOTES**

- OWNER IS RESPONSIBLE FOR MAINTENANCE OF ALL EXISTING SYSTEMS
- OWNER TO PROVIDE FULL SCAFFOLD AND FIRE PROTECTION SYSTEMS
PLUMBING REQUIREMENTS NOTES

1. This drawing is for foodservice equipment only. Refer to architects and engineering drawings for other systems and equipment requirements.

2. All utility lines shall be concealed in walls and columns unless noted otherwise.

3. All four stubs and floor drains are to be flush with finished floors.

4. Plumbing Division 22, to furnish, install, or interconnect the following:

   a. Check valves on hot and cold water lines where an open circuit is possible between hot and cold water systems. Such as, but not limited to pre-rinse sprays, pressure washer, pot washers, and booster heaters.

   b. Interconnect all component parts or sections of equipment not pre-plumbed by the kitchen equipment contractor under Division 11.

5. Furnish and install all water supply connections for sinks, drains, and gas in conformance with local codes.

6. Furnish and install all sink waste lines. Include traps, and tailpieces, as required.

7. Furnish and install all indirect drain connections for sinks, drains, and gas in conformance with local codes.

8. Furnish and install all water supply connections for sinks, drains, and gas in conformance with local codes.

9. Furnish and install check valves on hot and cold water lines where an open circuit is possible between hot and cold water systems. Such as, but not limited to pre-rinse sprays, pressure washer, pot washers, and booster heaters.

10. Furnish and install all interconnecting piping between hoods, control panels, and fire protection control panels. Also between dishwashers and booster heaters, waste pulpers, pressure washer, pot fillers, kettle fillers, hose bibb faucets and electronic hand sink faucets. Such as, but not limited to pre-rinse sprays, pressure washer, pot washers, and booster heaters.

11. Furnish all indirect drain connections for sinks, drains, and gas in conformance with local codes.

12. Furnish all interconnecting piping between hoods, control panels, and fire protection control panels. Also between dishwashers and booster heaters, waste pulpers, pressure washer, pot fillers, kettle fillers, hose bibb faucets and electronic hand sink faucets.

13. Furnish all indirect drain connections for sinks, drains, and gas in conformance with local codes.

14. Furnish and install all water supply connections for sinks, drains, and gas in conformance with local codes.

15. Furnish all interconnecting piping between hoods, control panels, and fire protection control panels. Also between dishwashers and booster heaters, waste pulpers, pressure washer, pot fillers, kettle fillers, hose bibb faucets and electronic hand sink faucets.

16. Furnish and install all water supply connections for sinks, drains, and gas in conformance with local codes.

17. Furnish all interconnecting piping between hoods, control panels, and fire protection control panels. Also between dishwashers and booster heaters, waste pulpers, pressure washer, pot fillers, kettle fillers, hose bibb faucets and electronic hand sink faucets.

18. Furnish and install all water supply connections for sinks, drains, and gas in conformance with local codes.

19. Furnish all interconnecting piping between hoods, control panels, and fire protection control panels. Also between dishwashers and booster heaters, waste pulpers, pressure washer, pot fillers, kettle fillers, hose bibb faucets and electronic hand sink faucets.

20. Furnish all interconnecting piping between hoods, control panels, and fire protection control panels. Also between dishwashers and booster heaters, waste pulpers, pressure washer, pot fillers, kettle fillers, hose bibb faucets and electronic hand sink faucets.

EQUIPMENT SCHEDULE

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PROJECT TEAM:

Robertson Sherwood Architects

132 East Broadway, Suite 540
Eugene, Oregon 97401
(541) 342.8077

www.robertsonsherwood.com
PLUMBING REQUIREMENTS NOTES

1. This drawing includes plumbing requirements only. Refer to equipment and engineering drawings for other systems and equipment requirements.

2. The drawing is to be used as an estimating rough-in location. Refer to dimensioned rough-in drawings for additional requirements.

3. All utility lines shall be connected in back and column columns only.

4. All lines and base lines indicated on the floor and wall.

5. This drawing is for foodservice equipment only. Refer to architects and engineering drawings for other systems and equipment requirements.

6. This drawing is not to be used for establishing rough-in locations. Refer to dimensioned drawings for additional requirements.

7. All hot water is to be supplied to kitchens at (140-degree F) and tempered at (120-degree F) unless noted otherwise on drawings. Furnish and install supply shut-off valves with permanent identifying name tags on each supply line to each piece of equipment.

8. Install and connect equipment base plates and vacuum breakers provided by the kitchen equipment contractor under Division 11.

9. Install and connect all equipment base plates and vacuum breakers provided by the kitchen equipment contractor under Division 11.

10. Furnish and install all interconnecting piping between hoods, control panels, and fire suppression systems.

11. Furnish and install all interconnecting piping between hoods, control panels, and fire suppression systems.

12. Furnish and install drain lines and traps from cold storage room evaporators to floor sinks.

13. Furnish all indirect drains from equipment to floor sinks. All lines from ice bins shall be insulated.

14. Make all rough-in and final connections for water, drains, steam, and gas in conformance with the manufacturer's specification sheets in the "Food Service Equipment Brochures" package provided for this project.

15. Install mechanical shut-off valves provided by the Fire Protection Contractor on the primary gas supply lines from the service main.

16. Install gas hose reel, pot filler, kettle filler, hose bibb faucets and electronic hand sink faucets. Provide 120v power connection by electrician if necessary.

17. Install mechanical shut-off valves provided by the Fire Protection Contractor on the primary gas supply lines from the service main.

18. Grease trap size and location is provided under plumbing work Division 22, and not part of this drawing.

19. See plumbing and mechanical drawings for additional requirements.

20. See plumbing and mechanical drawings for additional requirements.

PLUMBING LEGEND

- Cold Water
- Hot Water
- Gas
- Steam
- Direct Drain
- Aff (in)
- Size (in)
- LBS / HR
- MBTUH
- CW
- UL
- NSF
- PC
- Etc.
- Etc.
1. This drawing is for treatment as equipment only. Refer to architectural and engineering drawings for other systems and equipment requirements.

2. This equipment is not to be used for establishing rough-in locations. Refer to dimensioned rough-in drawings prepared by the kitchen equipment contractor.

3. All utility lines shall be concealed in walls and columns unless noted otherwise.

4. Furnish and install all sink waste lines. Include traps, and tailpieces, as required.

5. Make all rough-in and final connections for water, drains, steam, and gas in conformance with local codes.

6. Furnish and install all sink waste lines. Include traps, and tailpieces, as required.

7. All hot water is to be supplied to kitchens at (140-degree F) and temper at hand sinks to (120-degree F) unless noted otherwise on drawings. Furnish and install supply shut-off valves with manual and automatic shutoffs. Include traps and hot water stop valves and water heater expansion tanks with fixtures.

8. Install and connect equipment faucets and vacuum breakers provided by the kitchen equipment contractor under Division 11.

9. All floor sinks and floor drains indicated shall be flush with finished floor.

10. Furnish and install reduced pressure backflow devices on all water supply lines to carbonated beverage dispensers.

11. Furnish all indirect drains from equipment to floor sinks. All lines from ice bins shall be insulated.

12. Interconnect all component parts or sections of equipment not pre-plumbed by the manufacturer and all equipment delivered in sections.

13. Furnish all indirect drain lines. All lines from ice bins shall be insulated.

14. Install mechanical shut-off valves provided by the Fire Protection Contractor on the primary gas supply to each cooking line to shut down gas fired cooking equipment during fire system operation.

15. Furnish and install gas and water pressure reducing valves as required. Maximum water pressure at warewashing, pot washers, and booster heaters shall be 20 p.s.i. Verify gas pressure at each appliance.

16. Install interceptor type of waste to control cooking grease, pot fillers, kettle fillers, hose bibb faucets and electronic hand sink faucets.

17. Furnish and install pressure breakwater devices on all water supply lines to carbonate beverage dispensers.

18. Grease trap size and location is provided under plumbing work Division 22, and not part of food service equipment.

19. For additional information regarding food service equipment and/or type/method of utility connection refer to the manufacturer’s specification sheets in the "Food Service Equipment" section of the project.

20. See plumbing and mechanical drawings for additional requirements.
1. This drawing is for food service equipment only. Refer to architects and engineering drawings for other systems and equipment requirements.

2. This drawing is not to be used for establishing rough-in locations. Refer to dimensioned rough-in drawings for food service equipment.

3. All electrical drawings shall be consistent with building codes and governing codes.

4. Provide all receptacles, interconnecting wiring and final connections to controls, receptacles, J-boxes, and local codes.

5. All electrical receptacles shall be provided with stainless steel faceplates mounted horizontally on fixtures and walls.

6. Furnish and install all disconnects, interlocks, and contactors required by governing codes. These shall be UL listed.

7. All electrical receptacles shall be provided with stainless steel faceplates mounted horizontally on fixtures and walls.

8. Provide installation switches, controls, and all interconnecting wiring to ventilator lights and ventilator and local codes.

9. All electrical receptacles shall be provided with stainless steel faceplates mounted horizontally on fixtures and walls.

10. All evaporator motor connections shall be made with conduit to a J-box connection. Plug-in type UL approved solenoid gas valve installed by the plumber.

11. Provide wiring and switch to control motor for each equipment unit as required for proper installation.

12. Furnish and install all shunt trip circuit breakers to shut down power supply to all electrical service under the conditions during the system operation.

13. Furnish all circuit wiring and all disconnects required to meet the electrical performance standards as required by governing codes.

14. Furnish and install all shunt trip circuit breakers to shut down power supply to all electrical service under the conditions during the system operation.

15. All evaporator motor connections shall be made with conduit to a J-box connection. UL approved solenoid gas valve installed by the plumber.

16. Provide wiring and switch to control motor for each equipment unit as required for proper installation.

17. Provide all circuit wiring and all disconnects required to meet the electrical performance standards as required by governing codes.

18. Provide installation switches, controls, and all interconnecting wiring to ventilator lights and ventilator and local codes.

19. All electrical receptacles shall be provided with stainless steel faceplates mounted horizontally on fixtures and walls.

20. Verify manufacturer and system requirements with operator.

21. Shall be furnished with a complete set of the Refrigeration Packages.

22. Shall be furnished with a complete set of the Refrigeration Packages.

23. Shall be furnished with a complete set of the Refrigeration Packages.

24. Shall be furnished with a complete set of the Refrigeration Packages.

25. Shall be furnished with a complete set of the Refrigeration Packages.

26. Shall be furnished with a complete set of the Refrigeration Packages.

27. Shall be furnished with a complete set of the Refrigeration Packages.

28. Shall be furnished with a complete set of the Refrigeration Packages.

29. Shall be furnished with a complete set of the Refrigeration Packages.

30. Shall be furnished with a complete set of the Refrigeration Packages.

31. Shall be furnished with a complete set of the Refrigeration Packages.
1. This drawing is for food service equipment only. Refer to architects and engineering drawings for other systems and equipment requirements.

2. This drawing is not to be used for establishing rough-in locations. Refer to dimensioned rough-in shop drawings prepared by the kitchen equipment contractor.

3. Furnish and install “EYS” and foam insulation to properly seal-off all penetrations of cold stage room panels.

4. Furnish and install all disconnects, interlocks, and contactors required by governing codes. These are not provided as part of food service equipment.

5. All electrical rough-ins, wiring to connections, interconnections and final connections shall be provided and performed by the Electrical Contractor in compliance with applicable national, state, and local codes.

6. Furnish and install shunt trip circuit breakers to shut down power supply to all electrical service under the ventilators during fire system activation.

7. All electrical receptacles shall be provided with stainless steel faceplates mounted horizontally on fixtures and walls.

8. All floor outlets and electrical pedestals shall be waterproof.

9. Provide installation switches, controls, and all interconnecting wiring to ventilator lights and ventilator fan on/off switches furnished with equipment under kitchen equipment Division 11.

10. Furnish and install interconnecting control wiring and conduit from control cabinet to UL approved solenoid gas valve installed by the plumber.

11. Provide wiring and conduit to interconnect: From ventilator control cabinet to main thermostat J-box on ventilator. From control cabinet to remote fire switch. From control cabinet to remote fire switch.

12. Furnish and install shunt trip circuit breakers to shut down power supply to all electrical service under the ventilators during fire system activation.

13. Furnish 120v circuit, wiring, and conduit from terminal block inside fire protection control panel, control panels, ventilators, and gas control valves to shut down cooking equipment during the system activation.

14. Furnish and install conduit, control panels, control panels, and gas control valves from terminal block inside fire protection control panel to shut down cooking equipment during the system activation.

15. Furnish all electrical lines shall be concealed from sight in walls and columns unless noted otherwise.

16. Furnish and install all disconnects, interlocks, and contactors required by governing codes. These are not provided as part of food service equipment.

17. The kitchen contractor Under Division 11 will furnish and install heat tape on freezer drain lines.

18. Furnish and install conduit, cable, and all interconnecting wiring to ventilation lights and ventilation fans furnished with equipment under kitchen equipment Division 11.

19. Furnish and install “EYS” and foam insulation to properly seal-off all penetrations of cold stage room panels.

20. For additional information regarding food service equipment and/or type/method of utility connection refer to the manufacturer’s specification sheets in the "Food Service Equipment Brochures" package provided for this project.

21. Electrical Contractor (Division 26) is to provide power for the Refrigeration Package and all coils. On site in Freezers. The Electrical Contractor (Division 26) is to provide interconnections from the Central Panel in the Refrigeration Package to the Expansion for fan operation and altitude operation.
A. GENERAL NOTES:
1. All work indicated on the drawing must be completed by other than the kitchen equipment contractor and
   must comply with all local codes and regulations.
2. The kitchen equipment work is intended to be coordinated with the mechanical and electrical work.
3. Ducts, vents, and conduits shall be arranged with respect to the space and layout of the building.
4. The equipment is intended to be installed by the equipment contractor and the architect.
5. Electrical service is provided by the architect.
6. The equipment is intended to be installed by the equipment contractor and the architect.
7. Final duct connections to equipment are required to be made by the mechanical contractor.
8. The mounted height for the bottom edge of the hoods to be 6'-6" to 7'-0" above finished floor or per local
code requirements.
9. Final duct connections are required to be made by the mechanical contractor.
10. All openings in walls as indicated on this plan for and recessed or semi-recessed control panels.
11. Slope all floors to floor sinks, floor drains or floor troughs. Verify with local codes.
12. A 6" recess for floor trough at cooking lines, and 2" recess for troughs at ice machines. Troughs are provided by
    the equipment contractor and installed by the general contractor.
13. A minimum of 150 lbs. per square foot floor loading, or higher as required by local codes.

B. GENERAL CONTRACTOR REQUIREMENTS:
1. Refer to Architectural / Engineering drawings and specifications for the following General Contractor
   requirements.
2. The in-wall reinforcing or wall backing for all wall mounted semi-recessed equipment or control panels.
3. All walls mounted behind, above and adjacent to cooking equipment shall be constructed of
   limited-combustible material with 2-hour or greater fire rating.
4. A 6" deep depression for all walk-in cooler / freezers with a smooth and transit level finish. The finished floor
   material and coved bases are to be installed after the walk-in insulation have been set in place.
5. A 6" high concrete pad with trowel smooth and level finish where indicated.
6. Any fire rated materials for exhaust vent ducts, vent stacks, and any heat producing food service
   equipment. Verify compliance with local codes and regulations.
7. The cove bases at all vertical intersections of all kitchen floors.
8. All conduits for refrigeration or beverage 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 95'-0" in
   all floors or concealed spaces. The total of all bends between pull boxes not to exceed 180°. Stub conduit
   ends out 2" from walls or 2" above finished floors. Verify compliance with local codes and regulations.
9. Provide all penetration and sleeves through walls, floors and ceilings as required for all utility lines,
   refrigeration lines, beverage lines and ventilation ducts. All penetrations must be coordinated with kitchen
   equipment contractor and shall be sealed by G.C. in accordance with local fire and building codes.
10. All pads or curbs for food service equipment and / or roof or service area mounted compressor racks. Verify
    compliance with local codes and regulations.
11. All openings in walls as indicated on this plan for and recessed or semi-recessed control panels.
12. A minimum of 150 lbs. per square foot floor loading, or higher as required by local codes.

SPECIAL CONDITIONS
SYMBOLS
- [Symbol I]
- [Symbol II]
- [Symbol III]
- [Symbol IV]
- [Symbol V]
- [Symbol VI]
- [Symbol VII]
- [Symbol VIII]
- [Symbol IX]

KITCHEN - PARTIAL SPECIAL CONDITION REQUIREMENT PLAN
SCALE 1:100

SPECIAL CONDITION REQUIREMENT NOTES

A. GENERAL NOTES:
1. All work indicated on the drawing must be completed by other than the kitchen equipment contractor and
   must comply with all local codes and regulations.
2. The kitchen equipment work is intended to be coordinated with the mechanical and electrical work.
3. Ducts, vents, and conduits shall be arranged with respect to the space and layout of the building.
4. The equipment is intended to be installed by the equipment contractor and the architect.
5. Electrical service is provided by the architect.
6. The equipment is intended to be installed by the equipment contractor and the architect.
7. Final duct connections to equipment are required to be made by the mechanical contractor.
8. The mounted height for the bottom edge of the hoods to be 6'-6" to 7'-0" above finished floor or per local
code requirements.
9. Final duct connections are required to be made by the mechanical contractor.
10. All openings in walls as indicated on this plan for and recessed or semi-recessed control panels.
11. Slope all floors to floor sinks, floor drains or floor troughs. Verify with local codes.
12. A 6" recess for floor trough at cooking lines, and 2" recess for troughs at ice machines. Troughs are provided by
    the equipment contractor and installed by the general contractor.
13. A minimum of 150 lbs. per square foot floor loading, or higher as required by local codes.

B. GENERAL CONTRACTOR REQUIREMENTS:
1. Refer to Architectural / Engineering drawings and specifications for the following General Contractor
   requirements.
2. The in-wall reinforcing or wall backing for all wall mounted semi-recessed equipment or control panels.
3. All walls mounted behind, above and adjacent to cooking equipment shall be constructed of
   limited-combustible material with 2-hour or greater fire rating.
4. A 6" deep depression for all walk-in cooler / freezers with a smooth and transit level finish. The finished floor
   material and coved bases are to be installed after the walk-in insulation have been set in place.
5. A 6" high concrete pad with trowel smooth and level finish where indicated.
6. Any fire rated materials for exhaust vent ducts, vent stacks, and any heat producing food service
   equipment. Verify compliance with local codes and regulations.
7. The cove bases at all vertical intersections of all kitchen floors.
8. All conduits for refrigeration or beverage 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 95'-0" in
   all floors or concealed spaces. The total of all bends between pull boxes not to exceed 180°. Stub conduit
   ends out 2" from walls or 2" above finished floors. Verify compliance with local codes and regulations.
9. Provide all penetration and sleeves through walls, floors and ceilings as required for all utility lines,
   refrigeration lines, beverage lines and ventilation ducts. All penetrations must be coordinated with kitchen
   equipment contractor and shall be sealed by G.C. in accordance with local fire and building codes.
10. All pads or curbs for food service equipment and / or roof or service area mounted compressor racks. Verify
    compliance with local codes and regulations.
11. All openings in walls as indicated on this plan for and recessed or semi-recessed control panels.
12. A minimum of 150 lbs. per square foot floor loading, or higher as required by local codes.

SPECIAL CONDITIONS
SYMBOLS
- [Symbol I]
- [Symbol II]
- [Symbol III]
- [Symbol IV]
- [Symbol V]
- [Symbol VI]
- [Symbol VII]
- [Symbol VIII]
- [Symbol IX]
**A. GENERAL NOTES:**

1. All work indicated on the drawing must be completed by others (contractor and trades) and allow for one hour's work or less.

2. This building is to be constructed to a specific set of special conditions for ventilation requirements for the kitchen.
1. GENERAL NOTES:
   1. All work indicated on the drawing must be completed by other than the kitchen equipment contractor and must comply with all local codes and restrictions.
   2. Prior to the installation of the food service equipment the kitchen equipment contractor must confirm that:
      a. The ceilings are installed and finished.
      b. The walls are installed and finished.
      c. The flooring has been installed and washed clean.
      d. A loading dock is available and to coordinate with G.C. any window, door or passage required for the delivery of food service equipment.
   3. Prior to the installation of the food service equipment the kitchen equipment contractor must confirm that:
      a. The ceilings are installed and finished.
      b. The walls are installed and finished.
      c. The flooring has been installed and washed clean.
      d. A loading dock is available and to coordinate with G.C. any window, door or passage required for the delivery of food service equipment.
   4. Final duct connections to equipment by Mechanical Division.
   5. The mounted height for the bottom edge of the hoods to be 6'-6" to 7'-0" above finished floor or per local code requirements.

2. GENERAL CONTRACTOR REQUIREMENTS:
   1. Refer to Architectural / Engineering drawings and specifications for the following General Contractor requirements.
   2. The in-wall reinforcing or wall backing for all wall mounted semi-recessed equipment or control panels.
   3. All walls mounted behind, above and adjacent to cooking equipment shall be constructed of limited-combustible material with 2-hour or greater fire rating.
   4. A 6" deep depression for all walk-in cooler / freezers with a smooth and transit level finishing. The finished floor material and coved bases are to be installed after the walk-in insulation have been set in place.
   5. A 6" high concrete pad with trowel smooth and level finished where indicated.
   6. Any fire rated materials for exhaust vent ducts, vent stacks, and any heat producing food service equipment. Verify compliance with local codes and regulations.
   7. The cove bases at all vertical intersections of all kitchen floors.
   8. All conduits for refrigeration or beverage 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 95'-0" in all floors or concealed spaces. The total of all bends between pull boxes not to exceed 180°. Stub conduit ends out 2" from walls or 2" above finished floors. Verify compliance with local codes and regulations.
   9. Provide all penetration and sleeves through walls, floors and and ceilings as required for all utility lines, refrigeration lines, beverage lines and ventilation ducts. All penetrations must be coordinated with kitchen equipment contractor and shall be sealed by G.C. in accordance with local fire and building codes.
   10. All openings in walls as indicated on the plan for wall mounted semi-recessed control panels.
   11. Slope all floors to floor sinks, floor drains or floor troughs. verify with local codes.
   12. A 6" recess for floor trough at cooking lines, and 2" recess for troughs at ice machines. Trough provided by kitchen equipment contractor, installed by general contractor.
   13. A minimum of 150 lbs. per square foot floor loading, or higher as required by local codes.
   14. Recommended finished ceiling heights in kitchen areas and for specific food service equipment areas:
      a. Kitchen area with - 9'-6"
      b. General areas- 8'-6"
Gaylord Capture Performance Guarantee

Gaylord warrants the Capture Performance of the ventilator, only if the Exhaust Air Volumes are correct, per the Exhaust Air Volume Guidelines, and the Make-up Air Volumes are correct and the make-up air is delivered correctly, per the Make-up Air Delivery Guidelines as stated below.

Exhaust Air Volume Guidelines:
1. The amount of air exhausted by the Gaylord Ventilator shall be between 100% and 110% of the values shown on the Plan View for each ventilator.

Make-up Air Delivery Guidelines:
2. The amount of make-up air delivered through the Gaylord "PBW" plenum boxes shall be between 90% and 100% of the values shown on the Plan View for the Supply Ducts for each ventilator.

Following these guidelines will result in proper capture and containment at the ventilator and enact the Gaylord Capture Performance Guarantee. If job site conditions cannot accommodate these guidelines consult factory for alternative design.

**IMPORTANT NOTICE:** Gaylord Ventilators are designed to meet the requirements of the various codes for exhaust ventilation of commercial kitchens. However, the final determination of the requirements of the various codes is the responsibility of the architect and engineer. Gaylord recommends the kitchen temperature be kept between 74°F to 79°F with a dew point not exceeding 55°F to prevent excess condensation.

**Page 2**

1. Gaylord "PBW" Plenum boxes shall be included for each ventilator.
2. The amount of make-up air delivered through the Gaylord "PBW" plenum boxes shall be between 90% and 100% of the values shown on the Plan View for the Supply Ducts for each ventilator.
3. The make-up air delivered using Gaylord "PBW" plenum boxes shall not exceed 60% of the exhaust volume of the ventilator.
4. Ceiling diffusers shall be at least 6'-0" from all sides of the ventilator and the velocity at the diffuser shall not exceed 150 Feet per Minute (FPM) or Ceiling diffusers shall be 15'-0" from all sides of the ventilator and the velocity at the diffuser shall not exceed 300 Feet per Minute (FPM).
5. The maximum velocity of the make-up air from Transfer Air, Diffusers, etc. shall not exceed 50 FPM.
6. Cross drafts from pass through windows, hallways, or other openings shall not exceed 50 FPM.
7. All forms of make-up air introduction (PBW, Transfer Air, Diffusers, etc.) must be evenly distributed around each ventilator to prevent unequal pressure distribution.
8. Kitchen pressurization shall not exceed -0.02" W.G. relative to the dining or adjacent spaces, as stated in NFPA-96 and ASHRAE Standard 154.

**Approvals**

- UL and UL Standard no. 865, provided with test certificate.
- Underwriters Laboratories, Inc.
- InterTek
- Internal Testing Required
- Exhaust Unit: Furnace, commercial or residential
- Exhaust Ducts: Furnace, commercial or residential
- Exhaust Air: Furnace, commercial or residential
DOYON OVEN/COMBI OVEN/CONV OVEN

ELEVATION VIEW

SECTION VIEW

GAYLORD INDUSTRIES

VENDOR PART NUMBER

VENTILATOR DETAILS

NOT FOR CONSTRUCTION

DESIGN DEVELOPMENT

SUBMISSION

© 2014 Robertson Sherwood Architects pc

100%

VENTILATOR DETAILS

DNJ

© 2014 Robertson Sherwood Architects pc

100%
SMOKER/TLT-SKILLET/KETTLE:

ELEVATION VIEW

SECTION VIEW
WASH CONTROL CABINET

WIRING NOTES:

1. Wires and ground from wash control cabinet to supply are to be supplied by electrical contractor.
2. N/A.
3. Wires to fire suppression system micro switches by electrical contractor.
4. Wires and ground, for remote solenoids, from wash control cabinet to 2nd wash solenoid assemblies.
5. Solenoids wired by electrical contractor.
6. Wires and ground, from wash control cabinet to dry control cabinet by electrical contractor.

ATTN: PLUMBING CONTRACTOR

The air gap is provided by Gaylord to be supplied, sized, and installed in the field by the plumbing contractor.

WASH CONTROL CABINET ELEVATION

(Shown with door cutaways)
### Plumbing Fixture Unit Calculation

<table>
<thead>
<tr>
<th>Location</th>
<th>Unit Code</th>
<th>Description</th>
<th>Type</th>
<th>Qty</th>
<th>Units</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Plumbing Fixtures</strong></td>
<td></td>
<td></td>
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<td></td>
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<tr>
<td>Domestic Hot Water Circulation</td>
<td>2.25</td>
<td>2.25 psi (5' elevation x .434 psi/ft)</td>
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<td>13.65</td>
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<tr>
<td>Condenser Drainage</td>
<td>2.25</td>
<td>2.25 psi (5' elevation x .434 psi/ft)</td>
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<td></td>
<td>6.75</td>
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<tr>
<td><strong>Plumbing Piping Schedules</strong></td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Domestic Hot Water Supply</td>
<td>5 PSIG</td>
<td>AMBIENT</td>
<td>3</td>
<td></td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Condenser Drainage</td>
<td>5 PSIG</td>
<td>AMBIENT</td>
<td>1</td>
<td></td>
<td>5</td>
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### Grease Interceptor Information Table

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<thead>
<tr>
<th>Location</th>
<th>Type Code</th>
<th>Description</th>
<th>Size</th>
<th>Units</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Hot Water Supply</td>
<td>F-639-31</td>
<td>3,000 GPM</td>
<td>62</td>
<td></td>
<td>1,892</td>
</tr>
<tr>
<td>Condenser Drainage</td>
<td>F-639-31</td>
<td>500 GPM</td>
<td>29</td>
<td></td>
<td>1,330</td>
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</table>

### Plumbing Water Supply Calculation

<table>
<thead>
<tr>
<th>Location</th>
<th>Calculator Code</th>
<th>Description</th>
<th>Type</th>
<th>Units</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Hot Water Supply</td>
<td>5 PSIG</td>
<td>AMBIENT</td>
<td>70</td>
<td></td>
<td>350</td>
</tr>
<tr>
<td>Condenser Drainage</td>
<td>5 PSIG</td>
<td>AMBIENT</td>
<td>30</td>
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<td>150</td>
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### Plumbing Valve Schedule

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<tr>
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<th>Valves</th>
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<th>Size</th>
<th>Units</th>
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<tr>
<td>Domestic Hot Water Supply</td>
<td>1</td>
<td>F-639-31</td>
<td>3,000 GPM</td>
<td>62</td>
<td></td>
<td>1,892</td>
</tr>
<tr>
<td>Condenser Drainage</td>
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<td>1,330</td>
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</table>

### Plumbing Insulation Schedule

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<th>Location</th>
<th>Description</th>
<th>Wall Code</th>
<th>Description</th>
<th>Size</th>
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<tbody>
<tr>
<td>Domestic Hot Water Supply</td>
<td>Hot Water</td>
<td>BCuP</td>
<td>COPPER</td>
<td>2.25</td>
<td>3</td>
<td>6.75</td>
</tr>
<tr>
<td>Condenser Drainage</td>
<td>Cold Water</td>
<td>BCuP</td>
<td>COPPER</td>
<td>2.25</td>
<td>3</td>
<td>6.75</td>
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</table>

### Plumbing Pipe Hanger Schedule

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<th>Location</th>
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<th>Wall Code</th>
<th>Description</th>
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<td>Hot Water</td>
<td>BCuP</td>
<td>COPPER</td>
</tr>
<tr>
<td>Condenser Drainage</td>
<td>Cold Water</td>
<td>BCuP</td>
<td>COPPER</td>
</tr>
</tbody>
</table>
PLUMBING NOTES BY SYMBOL

WATER CLOSET - 1" CW, 2" V DN, 4" W UP TO FLOOR MOUNTED FIXTURE.

LAVATORY - 1" CW, 1" HW, 1" V DN, 1" W UP TO WALL MOUNTED FIXTURE.

FLOOR DRAIN - 3" TRAP PRIMER LINE DN, 2" W UP TO FIXTURE MOUNTED IN SLAB.

SHOWER - 1" HW, 1" CW, 1" V DN, 2" S/W UP TO SHOWER FIXTURE.

SINK - 1" CW, 1" HW, 1" V DN, 1" W UP TO WALL MOUNTED FIXTURE.

HOSE-BIBB - 3" CW DN TO WALL MOUNTED FIXTURE.

DISHWASHER (UNDERCOUNTER APPLIANCE FURNISHED BY OTHERS) - 2" HW DOWN, EXTEND 1" WASTE FROM ADJACENT SINK TO DISHWASHER.

SINK - 1" CW, 1" HW, 1" V DN, 1" W UP TO WALL MOUNTED FIXTURE.

COUNTER MOUNTED EYEWASH PROVIDE UNDER COUNTER SERVICE VALVE AND EXTEND 1" CW TO COUNTER MOUNTED EYEWASH FIXTURE. COORDINATE FINAL LOCATION W/ ARCHITECT AND INSTALLATION W/ GC / CABINET SUB-CONTRACTOR.

COMPRESSED AIR DN TO WOODSHOP EQUIPMENT HR-1, PER EQUIPMENT SCHEDULE ON P0.2.
PLUMBING NOTES BY SYMBOL

1" CONDENSATE DRAIN, SEE DETAIL 8/P3.1
EVAPORATIVE COOLER MAKEUP-WATER AND DRAIN CONNECTIONS, SEE DETAIL 9/P3.1.
PLUMBING NOTES BY SYMBOL

DC - DISTILLER CONDENSATE DRAIN (TERMINATE WITH APPROVED AIR GAP AT FLOOR SINK) TO SERVE KITCHEN EQUIPMENT CONNECTIONS PER SCHEDULE ON P0.2.

IF IN ACCESSIBLE UNDERSLAB AREA, ROUTE UNDERSLAB

FD - FILTERED FROM ITEM

K - KITCHEN

IND - INDIRECT DRAIN, TERMINATE WITH APPROVED AIR GAP AT FLOOR SINK.

PLUMBING

2" V FB

2" VTR

3" W

2" V DN

1" A CW, 1" HW

2" V DN, 2" W UP TO SERVE KITCHEN EQUIPMENT CONNECTIONS PER SCHEDULE ON P0.2.

" HW DN TO SERVE KITCHEN EQUIPMENT CONNECTIONS PER SCHEDULE ON P0.2.

" HW DN, 2" INDIRECT DRAIN, ROUTE BELOW COUNTER, TERMINATE WITH APPROVED AIR GAP AT FLOOR SINK

" HW DN TO SERVE KITCHEN EQUIPMENT CONNECTIONS PER SCHEDULE ON P0.2.

" HW DN, 1" INDIRECT DRAIN, TERMINATE WITH APPROVED AIR GAP AT FLOOR SINK.

FLOOR SINK OR SINK P-TRAP.

FLOOR DRAIN

3" W UP TO FIXTURE MOUNTED IN SLAB.

TRAP PRIMER LINE DN, 2" W UP TO FIXTURE MOUNTED IN SLAB.

3" W UP TO SERVE KITCHEN EQUIPMENT CONNECTIONS PER SCHEDULE ON P0.2.

" V DN, 1" CW AND " HW DN, 3" W UP TO SERVE KITCHEN EQUIPMENT CONNECTIONS " CW AND " HW DN, 3" W UP TO SERVE KITCHEN EQUIPMENT CONNECTIONS " CW AND " HW DN, 1" INDIRECT DRAIN, TERMINATE WITH APPROVED AIR GAP AT FLOOR SINK.

" HW DN, 2" V DN, 2" W UP TO SERVE KITCHEN EQUIPMENT CONNECTIONS " CW AND " HW DN, 2" INDIRECT DRAIN (TERMINATE WITH APPROVED AIR GAP AT FLOOR SINK) TO SERVE KITCHEN EQUIPMENT CONNECTIONS PER SCHEDULE ON P0.2.

" HW DN, 2" INDIRECT CONDENSATE DRAIN (TERMINATE WITH APPROVED AIR GAP AT FLOOR SINK) TO SERVE KITCHEN EQUIPMENT CONNECTIONS PER SCHEDULE ON P0.2.

" V DN, 1" CW, 1" HW

ARCHITECTS

Robertson Sherwood

132 East Broadway, Suite 540

Architects

P.O. Box 1138

Deer Park, WA 99324-1138

844.522.3353

FAX: 503/230-9238

CCB# 153420

WWW.ALLIANT-SYSTEMS.COM
### HVAC Notes - State of Oregon

- These plans are schematic and do not show exact routing or every offset which may be required. The HVAC contractor is to accommodate the following OESC mandated requirements for allowable fan horsepower.

#### Rectangular Duct

- Diameter: 1.5" and 1.25"
- Pressure Loss: 1.0 PSIG

#### Round Supply and Return

- Diameter: 945 x x
- Thermostat: Wireless

#### Rectangular Exhaust

- Diameter: 503.2.5.2: Kitchen Hoods:
  - Slope pipe down in direction of arrow

#### Rectangular Return

- Diameter: 95,000

#### Round Outside Air

- Diameter: 242,000
- Thermostat: Wireless

For the bathroom exhaust system:

- The DDC BAS shall be programmed to provide unoccupied setback controls for each thermostat and corresponding zone based on a time schedule identified by owner. Setback controls shall be programmed for unoccupied heating temperature setpoints, deadbands, and schedules.

- HVAC equipment has been selected and specified to comply with minimum energy efficiency requirements detailed in OESC Tables 503.2.3.(1-8). Basis of compliance is review of manufacturers reported efficiency based on the ASHRAE Standard 62.1 2007 analysis based on data above.

- Pressure reducing valve (PRV) shall be selected to limit the pressure drop across the PRV to a maximum of 50% of the pressure drop across the PRV. The PRV shall be selected to ensure that the pressure is not reduced below the minimum pressure required for the operation of any system component. The PRV shall be selected such that the pressure at the PRV outlet is not less than the minimum pressure required for the operation of any system component.

- Averaging zone occupancy shall be reported using reduction of up to maximum 50% as allowed per OMSC Section 403.3.

- HVAC temperature setpoints, deadbands, and schedules shall be programmed to meet Oregon Energy Code Section 1317.4.2.1.

#### Ventilation System Efficiency (Ev)

Results of ASHRAE Standard 62.1 2007 analysis based on data above.

#### HVAC General Notes - State of Oregon

1. These plans are schematic and do not show exact routing or every offset which may be required. The HVAC contractor is to accommodate the following OESC mandated requirements for allowable fan horsepower.
2. HVAC equipment has been selected and specified to comply with minimum energy efficiency requirements detailed in OESC Tables 503.2.3.(1-8). Basis of compliance is review of manufacturers reported efficiency based on the ASHRAE Standard 62.1 2007 analysis based on data above.
3. Pressure reducing valve (PRV) shall be selected to limit the pressure drop across the PRV to a maximum of 50% of the pressure drop across the PRV. The PRV shall be selected to ensure that the pressure is not reduced below the minimum pressure required for the operation of any system component. The PRV shall be selected such that the pressure at the PRV outlet is not less than the minimum pressure required for the operation of any system component.
4. Averaging zone occupancy shall be reported using reduction of up to maximum 50% as allowed per OMSC Section 403.3.
5. HVAC temperature setpoints, deadbands, and schedules shall be programmed to meet Oregon Energy Code Section 1317.4.2.1.
6. HVAC equipment shall be selected and specified in accordance with the requirements of the 2014 International Mechanical Code, the 2014 International Fuel Gas Code, and all other applicable local codes, amendments, and ordinances.
7. HVAC equipment shall be selected and specified in accordance with the requirements of the 2014 International Mechanical Code, the 2014 International Fuel Gas Code, and all other applicable local codes, amendments, and ordinances.

#### 2014 State of Oregon Energy Efficiency Code Compliance Notes

Education Central Kitchen & Woodshop

#### HVAC Notes - State of Oregon

- These plans are schematic and do not show exact routing or every offset which may be required. The HVAC contractor is to accommodate the following OESC mandated requirements for allowable fan horsepower.

#### Rectangular Duct

- Diameter: 1.5" and 1.25"
- Pressure Loss: 1.0 PSIG

#### Round Supply and Return

- Diameter: 945 x x
- Thermostat: Wireless

#### Rectangular Exhaust

- Diameter: 503.2.5.2: Kitchen Hoods:
  - Slope pipe down in direction of arrow

#### Rectangular Return

- Diameter: 95,000

#### Round Outside Air

- Diameter: 242,000
- Thermostat: Wireless

For the bathroom exhaust system:

- The DDC BAS shall be programmed to provide unoccupied setback controls for each thermostat and corresponding zone based on a time schedule identified by owner. Setback controls shall be programmed for unoccupied heating temperature setpoints, deadbands, and schedules.

- HVAC equipment has been selected and specified to comply with minimum energy efficiency requirements detailed in OESC Tables 503.2.3.(1-8). Basis of compliance is review of manufacturers reported efficiency based on the ASHRAE Standard 62.1 2007 analysis based on data above.

- Pressure reducing valve (PRV) shall be selected to limit the pressure drop across the PRV to a maximum of 50% of the pressure drop across the PRV. The PRV shall be selected to ensure that the pressure is not reduced below the minimum pressure required for the operation of any system component. The PRV shall be selected such that the pressure at the PRV outlet is not less than the minimum pressure required for the operation of any system component.

- Averaging zone occupancy shall be reported using reduction of up to maximum 50% as allowed per OMSC Section 403.3.

- HVAC temperature setpoints, deadbands, and schedules shall be programmed to meet Oregon Energy Code Section 1317.4.2.1.

#### Ventilation System Efficiency (Ev)

Results of ASHRAE Standard 62.1 2007 analysis based on data above.

#### HVAC General Notes - State of Oregon

1. These plans are schematic and do not show exact routing or every offset which may be required. The HVAC contractor is to accommodate the following OESC mandated requirements for allowable fan horsepower.
2. HVAC equipment has been selected and specified to comply with minimum energy efficiency requirements detailed in OESC Tables 503.2.3.(1-8). Basis of compliance is review of manufacturers reported efficiency based on the ASHRAE Standard 62.1 2007 analysis based on data above.
3. Pressure reducing valve (PRV) shall be selected to limit the pressure drop across the PRV to a maximum of 50% of the pressure drop across the PRV. The PRV shall be selected to ensure that the pressure is not reduced below the minimum pressure required for the operation of any system component. The PRV shall be selected such that the pressure at the PRV outlet is not less than the minimum pressure required for the operation of any system component.
4. Averaging zone occupancy shall be reported using reduction of up to maximum 50% as allowed per OMSC Section 403.3.
5. HVAC temperature setpoints, deadbands, and schedules shall be programmed to meet Oregon Energy Code Section 1317.4.2.1.
6. HVAC equipment shall be selected and specified in accordance with the requirements of the 2014 International Mechanical Code, the 2014 International Fuel Gas Code, and all other applicable local codes, amendments, and ordinances.
### PRICE

- **500**

### TRANSFER

- **PDDR**

### BORDER TYPE

- **R4**

### NO.

- **RETURN - EGGCRATE**

### DWG To PDF.pc3

- **I:\14211 - UO KITCHEN\Engineering\2 Design Drawing\HVAC Drawings\1 Current Drawings\14211-HVAC.dwg, 8/8/2014 4:22:32 PM, r.campos,**

#### Drawn By

- **Sherwood**

#### INSTALL PER MANUFACTURER GUIDELINES AND INSTRUCTIONS

1. TAG CONTROL VALVES AND BUILDING MAIN SHUTOFF VALVES.
2. WRAP PIPING LABELS END WITH FLOW ARROW TAPE AROUND PIPE.
3. PROVIDE W/ STAMPED ELBOWS & SEALS TO CONNECTIONS.
4. PROVIDE ALL DUCTWORK SCHEDULED.
5. PROVIDE ALL DUCTWORK SCHEDULED.

#### NOTES

- **1.** INSTALL LABEL ON PIPING MAINS EVERY 20 FT AND AT ALL EQUIPMENT CONNECTIONS
- **1.** LIMIT PRESSURE (IN. WC) TO 20 IN. WC
- **1.** PROVIDE SEISMIC RESTRAINT REQUIRED
- **1.** PROVIDE WARPS FOR FLEXIBLE DUCTS IN THE INSTALLATION
- **1.** PROVIDE WARPS FOR FLEXIBLE DUCTS IN THE INSTALLATION

### MECHANICAL PIPES SCHEDULE

<table>
<thead>
<tr>
<th>Schedule</th>
<th>Location</th>
<th>MAT'L</th>
<th>PIPE SIZE</th>
<th>CFM</th>
<th>PRESSURE (IN. WC)</th>
<th>PRESSURE (PSI)</th>
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#### MECHANICAL VALVE SCHEDULE

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#### MECHANICAL REGULATION SCHEDULE

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#### MECHANICAL PIPE TRANSFER SCHEDULE

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#### MECHANICAL PIPING IDENTIFICATION AND PIPE LABELING SCHEDULE

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#### DUCTWORK SCHEDULE

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### Exhaust Fan Schedule

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<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Type</th>
<th>Capacity</th>
<th>Flow Rate (CFM)</th>
<th>Pressure (in. W.C.)</th>
<th>Control</th>
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### Package Rooftop Gas/Electric Heat Pump Unit Schedule

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<th>Model</th>
<th>Description</th>
<th>Type</th>
<th>Capacity (MBH)</th>
<th>Efficiency (BTU/H)</th>
<th>Input (V/PH/Hz)</th>
<th>Notes</th>
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### Kitchen Equipment Mechanical Connection Schedule

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<th>Equipment</th>
<th>Model</th>
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<th>Type</th>
<th>Capacity</th>
<th>Voltage (V/PH/Hz)</th>
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### Steam Boiler Schedule

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<th>Model</th>
<th>Description</th>
<th>Type</th>
<th>Capacity (HP)</th>
<th>Pressure (PSIG)</th>
<th>Fuel Type</th>
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### Steam Condensate Pump Schedule

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<th>Capacity (GPM)</th>
<th>Flow Rate (CFM)</th>
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### Ductless Split System Air Conditioner Schedule

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<th>Efficiency (BTU/H)</th>
<th>Input (V/PH/Hz)</th>
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### Natural Gas Equipment Schedule

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### Electric Unit Heater Schedule

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<th>Capacity (W)</th>
<th>Efficiency (BTU/H)</th>
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### Electric Baseboard Schedule

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**Note:** The above schedules and data are specific to the mechanical systems and equipment listed. Please consult the project drawings and specifications for more detailed and accurate information.
MECHANICAL PIPING NOTES BY SYMBOL

SEE DETAIL 1/M3.1 FOR STEAM SYSTEM AND PIPING AT BOILER ROOM.

SEE DETAIL 3/M3.1 FOR STEAM SYSTEM AND PIPING AT KITCHEN EQUIPMENT.

SEE DETAIL 7/M3.1 FOR NATURAL GAS PIPE SIZING AT KITCHEN EQUIPMENT.

1. NG SOLENOID VALVE FOR KITCHEN EMERGENCY SHUT-OFF. PROVIDE EMERGENCY SHUT-OFF BUTTON AT KITCHEN EGRESS TO CONTROL SOLENOID VALVE.