### Equipment Schedule

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<th>Item No</th>
<th>Description</th>
<th>Qty</th>
<th>Equipment Type</th>
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<td>1</td>
<td>BEVERAGE COOLER</td>
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<tr>
<td>2</td>
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<td>3</td>
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<td>JUICE DISPENSER</td>
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<td>TRENCH DRAIN</td>
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<td>COOLER COIL</td>
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<td>REFRIGERATED HOLDING COOLER</td>
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<td>HOSE BIBB</td>
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**Legend:**
- **ICE:** ICE CUBER REMOTE CONDENSING UNITS LOCATED ON ROOF.
- **PH:** PHOTOSYNTHETIC LIGHTING
- **QP:** WATER TREATMENT SYSTEM
- **R.P.S.** - REMOTE PULL STATION (FIRE PROTECTION SYSTEM)
- **CF/CI:** CONTRACTOR FURNISHED / CONTRACTOR INSTALLED
- **OF/OI:** OWNER FURNISHED / OWNER INSTALLED
- **OF/CI:** OWNER FURNISHED / CONTRACTOR INSTALLED
- **EXISTING:** OWNER FURNISHED
- **PURVEYOR:** PURVEYOR FURNISHED
- **MECHANICAL:** MECH. FURNISHED, INSTALLED BY MECH.

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**GENERAL NOTES:**

**R.E.M. -** REMARKS FOR PREPARATION

**R.E.C. -** REMARKS FOR CONSTRUCTION

**R.E.M. -** REMARKS FOR MECHANICAL

**R.E.M. -** REMARKS FOR ELECTRICAL

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**HIGH QUALITY BLUE PRINTS AVAILABLE:**

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KITCHEN - PARTIAL PLUMBING REQUIREMENT PLAN

PLUMBING REQUIREMENTS NOTES

1. This drawing is for foodservice equipment only. Refer to architects and engineering changes 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 prepared by the kitchen equipment contractor.

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

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

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

6. Furnish and install all sink waste lines, include tee, and tees, as required. All water lines to be equipped with ball valves or gate valves at least ½” in 130 degree F unless noted otherwise on drawings. Furnish and install pre-assembled plumb of cold and warm water supply headers identifying points for hot and cold supply to each piece of equipment.

7. All hot water is to be supplied to kitchens at (140-degree F) and tempered at hand sinks to (120-degree F) unless noted otherwise on drawings. Furnish and install supply shut-off valves where an open circuit is possible between hot and cold water systems. Such as, but not limited to pre-rinse sprays, hose reels, pot fillers, kettle fillers, hose bibb faucets and electronic hand sink faucets.

8. Install and connect equipment faucets and vacuum breakers provided by the kitchen equipment contractor. Support all water and gas supply lines to each piece of equipment. Provide gas supply to each cooking line to shut down gas fired cooking equipment during fire system activation. Provide 120v power connection by electrician if electrical gas solenoid valves with permanent identifying name tags on each supply line to each piece of equipment.

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, hose reels, pot fillers, kettle fillers, hose bibb faucets and electronic hand sink faucets.

10. Furnish and install reduced pressure backflow devices on all water supply lines to all water supply lines to each piece of equipment.

11. Furnish all interconnecting piping between hoods, control panels, and fire suppression systems. See drawings for hoods. Equipment delivered in sections.

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

13. Furnish and install all interconnecting piping between hoods, control panels, and fire suppression systems. See drawings for hoods. Equipment delivered in sections.

14. Furnish and install gas and water pressure reducing valves as required. Maximum water pressure at any faucet or water spout shall be 75 psi. Minimum gas pressure at any valve shall be 10 psi.

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

16. Install mechanical shut-off valves provided by the Fire Protection Contractor on the primary piping system to control water pressure at each appliance. Pressure 120 degrees F pre-set by manufacturer and all equipment delivered in sections.

17. Furnish and install all steam line components in conformance with ASME standards. Furnish and install all steam line components in conformance with ASME standards.

18. Furnish and install all steam line components in conformance with ASME standards. Furnish and install all steam line components in conformance with ASME standards.

19. See plumbing and mechanical drawings for additional requirements.
KITCHEN - PARTIAL PLUMBING REQUIREMENT PLAN

PLUMBING REQUIREMENTS NOTES

1. This drawing is for foodservice 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 prepared by the kitchen equipment contractor.

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

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

5. Install and connect equipment hoses and vacuum lines provided by the kitchen equipment contractor under Division 11.

6. Furnish and install all sink waste lines with includes traps, and type, 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.

8. Furnish and install oil and gas pressure reducing valves as required. Maximum water pressure shall be limited to 70 psig.

9. Verify gas pressure at each appliance.

10. Gas pressure at warewashing, pot washers, and booster heaters shall be 20 p.s.i.

11. Install and connect equipment hoses and vacuum lines provided by the manufacturer and all equipment delivered in sections.

12. Install carbonated beverage dispensers and accessory piping between beverage dispenser, fire suppression systems, and the local building automatic sprinkler system activation. Provide 120v power connection by electrician if electrical gas solenoid valves are installed.

13. All compressed air is to be supplied by the manufacturer and all equipment delivered in sections.

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

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

16. Install and connect equipment hoses and vacuum lines provided by the kitchen equipment contractor under Division 11, which provide and install. Schedule the location at the customer's site.

17. Size all risers and feed connections for water, steam, water, steam, and gas in accordance with codes and codes.

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

19. For additional information regarding food service equipment and/or type/method of utility protection control panels. Also between dishwashers and booster heaters, waste pulpers and floor drains, hose reels, pot fillers, kettle fillers, hose bibb faucets and electronic hand sink faucets.

20. See plumbing and mechanical drawings for additional requirements.
1. Furnish and install all steam line components in compliance with ASME standards.

2. 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 activation. Provide 120v power connection by electrician if electrical gas solenoid valve are selected.

3. 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 inlets.

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 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, hose reels, and fittings, tube filters, hose and valve retainers, and other mixing and control devices.

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

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

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, hose reels, and fittings, tube filters, hose and valve retainers, and other mixing and control devices.

10. Furnish and install drain lines and traps from cold storage room evaporators to floor sinks. The kitchen equipment contractor, under Division 11, shall provide and install heat tape on the freezer drain lines.

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

12. Furnish and install all floor sinks and floor drains indicated shall be flush with finished floor.

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

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

15. Furnish and install gas and water pressure reducing valves as required. Minimum water pressure at equipment, and maximum, and boiler heaters shall be 30 p.s.i. Min gas pressure at each appliance.

16. Install mechanical shut-off valves provided by the Fire Prevention Contractor on the primary gas supply to shut down gas fuel cutting equipment during fire system activation. Provide 120v power connection by electrician if electrical gas solenoid valve are selected.

17. Furnish and install all steam line components in compliance with ASME standards.

18. Install mechanical shut-off valves provided by the Fire Prevention Contractor on the primary gas supply to shut down gas fuel cutting equipment during fire system activation. Provide 120v power connection by electrician if electrical gas solenoid valve are selected.

19. Install mechanical shut-off valves provided by the Fire Prevention Contractor on the primary gas supply to shut down gas fuel cutting equipment during fire system activation. Provide 120v power connection by electrician if electrical gas solenoid valve are selected.

20. See plumbing and mechanical drawings for additional requirements.
**Electrical Requirements Notes**

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<tr>
<th>Description</th>
<th>Volts</th>
<th>Phase</th>
<th>Amps</th>
<th>Kw</th>
<th>HP</th>
<th>Plugs</th>
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*This diagram is for food service equipment only. Refer to architect's and engineer's drawings for other systems and equipment requirements.*

1. All electrical work shall be performed by qualified persons in accordance with the National Electrical Code and all applicable local codes.
2. All electrical work shall be performed in accordance with the National Electrical Code and all applicable local codes.
3. All electrical work shall be performed in accordance with the National Electrical Code and all applicable local codes.
4. All electrical work shall be performed in accordance with the National Electrical Code and all applicable local codes.
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30. All electrical work shall be performed in accordance with the National Electrical Code and all applicable local codes.
KITCHEN - PARTIAL ELECTRICAL REQUIREMENT PLAN

1. This drawing is for local service equipment only. Refer to architects and engineering changes for overall 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. All electrical items shall be excepted in view and columns exact as shown.
4. Provide all voltage, current working devices and final connections in accordance with national, state, and local code requirements.
5. All electrical rough in, new, running, etc. 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 all disconnects, interlocks, and switchgear required by governing codes. These are not provided as part of food service equipment.
7. All electrical connections shall be provided by the kitchen equipment contractor and interconnections made by the electrical contractor.
8. All floor outlets and electrical outlets shall be waterproof.
9. All floor outlets and electrical outlets shall be provided with stainless steel face plates mounted horizontally on fixtures and walls.
10. 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.
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 cabinet to UL approved solenoid gas valve installed by the plumber.
14. Furnish and install heat tape on freezer drain lines.
15. Furnish and install all disconnects, interlocks, and final connections in accordance with national, state, and local code requirements.
16. Furnish and install "EYS" and foam insulation to properly seal-off all penetrations of cold stage room panels.
17. Furnish and install all disconnects, interlocks, and final connections in accordance with national, state, and local code requirements.
18. Furnish and install conduit, cable, connectors and junction boxes for communication cable adjacent to a remote point-of-sale food & beverage control system. Verify manufacturer and system requirements with operator.
19. See electrical engineers drawings for additional information.
20. For additional information regarding local service equipment and/or type/method of utility connection refer to the manufacturers 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 Walk-in Freezers - The Electrical Contractor (Division 26) to provide electrical service from existing, verify requirements by purveyor, verify requirements with electrical engineers for additional information.
22. 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.
23. Supply 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.
A. GENERAL NOTES:
1. All work indicated on the drawing must be completed by other than the kitchen equipment contractor and must comply with local codes and restrictions.
2. This building conditions plan is intended to show special building and ventilation requirements for the food service equipment only. Any additional building conditions or ventilation requirements are to be addressed by Architectural / Engineering plans.
3. Walls, floors, and ceilings in food service areas, other than those addressed in this plan, shall be smooth, easily cleanable, non-absorbent, and durable. Wall and ceiling finishes shall be light in color.
4. Refer to the summary of special condition requirements for the kitchen equipment contractor and installation requirements for the mechanical and electrical contractor.
5. Requirements included on this plan for existing or new or replacement equipment are intended as guidelines only, and specifications may be verified with equipment provided.
6. Prior to the installation of the food service equipment the kitchen equipment contractor must ensure final equipment installation is complete.
7. The required height for the bottom edge of the hoods is to be 6'-6" to 7'-0" above finished floor or in accordance with local code requirements.
8. Final duct connections are to be by mechanical drawing.

B. GENERAL CONTRACTOR REQUIREMENTS:
1. Refer to Architectural / Engineering drawings and specifications for the following General Contractor requirements.
2. The reinforcing or wall backing for all wall-mounted semi-recessed equipment or control panels shall be constructed of lightweight, non-combustible material with 1 hour fire rating.
3. All walls mounted behind, above and adjacent to cooking equipment shall be constructed of non-combustible, non-absorbent material with 2-hour 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 has 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 elbows and branches. All conduits shall be in accordance with local codes and regulations.
9. Provide all penetration and sleeves through walls, floors and ceilings as required for all utility lines, refrigeration and beverage lines and ventilation ducts. Each penetration must be coordinated with kitchen equipment contractor and shall be sealed by G.C. in accordance with local fire and building codes.
10. Provide all fixed service equipment and roof or service area mounted compressor rack. Verify compliance with local codes and regulations.
11. All openings in walls as indicated on this plan for recessed or semi-recessed control panels.
12. Slope all floors to floor sinks, floor drains or floor troughs. Verify with local codes.
13. A 6" recess for floor trough at cooking lines, and 2" for trough at ice machines. Trough provided by kitchen equipment contractor, installed by general contractor.
14. A minimum of 150 lbs. per square foot floor loading, or higher as required by local codes.

Recommended finished ceiling heights in kitchen areas and for specific food service equipment areas:
- Kitchen area: 9'-6"
- General areas: 8'-6"

Adequate space is needed above the finished ceiling for exhaust hood ducts and mechanical / electrical work. Please notify JLR Design Group if heights are less than recommended minimums.
**KITCHEN - PARTIAL SPECIAL CONDITIONS REQUIREMENT PLAN**

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**VENTILATOR SCHEDULE**

<table>
<thead>
<tr>
<th>VENTILATOR TYPE</th>
<th>CFM</th>
<th>LOCATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>SUPPLY</td>
<td></td>
<td></td>
</tr>
<tr>
<td>EXHAUST</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**SPECIAL CONDITION REQUIREMENT NOTES**

1. All work indicated on the drawing must be completed by other than the kitchen equipment contractor and must comply with local codes and regulations.

2. This building conditions plan is intended to show special building and ventilation requirements for the food service equipment indicated only. The additional building conditions in addition to requirements shown in the construction plan are the responsibility of the contractor.

3. Stacks, fans, and fume hoods located above food and beverage areas shall be smooth, easily cleanable, non-accumulation area systems. Vent and exhaust shall be high to the roof.

4. Refer to the approved shop drawings for supplemental coordination and installation requirements for the food service equipment.

5. Refer to the Shop Drawings for coordination and overall installation requirements for the food service equipment.

6. The cove bases at all vertical intersections of all kitchen floors.

7. The walls are installed and finished.

8. All openings in walls as indicated on this plan for and recessed or semi-recessed control panels.

9. All pads or curbs for food service equipment and/or roof or service area mounted compressor rack. Verify compliance with local codes and regulations.

10. The ceilings are installed and finished.

11. All floors or concealed spaces. The total of all bends between pull boxes not to exceed 180°. Stub conduit is to be run to the nearest electrical box.

12. A 6" recess for floor trough at cooking lines, and 2" recess for troughs at ice machines. Trough provided by mechanical 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:

   - Dough area - 9'-6"
   - Dish washing - 9'-0"
   - Cook line - 9'-0"
   - Dry storage - 9'-6"
   - Wet storage - 9'-0"
   - Food preparation - 8'-8"
   - Food service - 8'-6"
   - Food service dining - 7'-6"
   - Working aisle - 8'-0"

15. Requires an 8'-0" high cove base at the finish, or 7'-0" at the wall or floor finish.

16. Place a positive seal against the finished floor or ceiling and mechanical / electrical rough-in.

17. All openings in the food service equipment shall be made with a smooth, easy-to-clean, non-accumulation area system.

18. All utility penetrations through walls and floors for water, gas, and electrical shall be made with the following:

   - 6" deep depression for all walk-in cooler / freezer units, and smooth and transit level finish.

19. All utility penetrations through walls and floors for water, gas, and electrical shall be made with the following:

   - 6" deep depression for all walk-in cooler / freezer units, and smooth and transit level finish.

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**SPECIAL CONDITIONS SYMBOLS**

- **B.** General Contractor Requirements:

  1. These building conditions plan is intended to show special building and ventilation requirements for the food service equipment indicated only. The additional building conditions in addition to requirements shown in the construction plan are the responsibility of the contractor.

  2. All work indicated on the drawing must be completed by other than the kitchen equipment contractor and must comply with local codes and regulations.

  3. All openings in walls as indicated on this plan for and recessed or semi-recessed control panels.

  4. All pads or curbs for food service equipment and/or roof or service area mounted compressor rack. Verify compliance with local codes and regulations.

  5. The ceilings are installed and finished.

  6. All floors or concealed spaces. The total of all bends between pull boxes not to exceed 180°. Stub conduit is to be run to the nearest electrical box.

  7. A 6" recess for floor trough at cooking lines, and 2" recess for troughs at ice machines. Trough provided by mechanical contractor.

  8. A minimum of 150 lbs. per square foot floor loading, or higher as required by local codes.

  9. All openings in walls as indicated on this plan for and recessed or semi-recessed control panels.

  10. The ceilings are installed and finished.

  11. All floors or concealed spaces. The total of all bends between pull boxes not to exceed 180°. Stub conduit is to be run to the nearest electrical box.

  12. A 6" recess for floor trough at cooking lines, and 2" recess for troughs at ice machines. Trough provided by mechanical 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:

     - Dough area - 9'-6"
     - Dish washing - 9'-0"
     - Cook line - 9'-0"
     - Dry storage - 9'-6"
     - Wet storage - 9'-0"
     - Food preparation - 8'-8"
     - Food service - 8'-6"
     - Food service dining - 7'-6"
     - Working aisle - 8'-0"

  15. Requires an 8'-0" high cove base at the finish, or 7'-0" at the wall or floor finish.

  16. Place a positive seal against the finished floor or ceiling and mechanical / electrical rough-in.

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**A.** General Notes:

1. All work indicated on the drawing must be completed by other than the kitchen equipment contractor and must comply with local codes and regulations.

2. This building conditions plan is intended to show special building and ventilation requirements for the food service equipment indicated only. The additional building conditions in addition to requirements shown in the construction plan are the responsibility of the contractor.

3. Stacks, fans, and fume hoods located above food and beverage areas shall be smooth, easily cleanable, non-accumulation area systems. Vent and exhaust shall be high to the roof.

4. Refer to the approved shop drawings for supplemental coordination and installation requirements for the food service equipment.

5. Refer to the Shop Drawings for coordination and overall installation requirements for the food service equipment.

6. The cove bases at all vertical intersections of all kitchen floors.

7. The walls are installed and finished.

8. All openings in walls as indicated on this plan for and recessed or semi-recessed control panels.

9. All pads or curbs for food service equipment and/or roof or service area mounted compressor rack. Verify compliance with local codes and regulations.

10. The ceilings are installed and finished.

11. All floors or concealed spaces. The total of all bends between pull boxes not to exceed 180°. Stub conduit is to be run to the nearest electrical box.

12. A 6" recess for floor trough at cooking lines, and 2" recess for troughs at ice machines. Trough provided by mechanical 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:

     - Dough area - 9'-6"
     - Dish washing - 9'-0"
     - Cook line - 9'-0"
     - Dry storage - 9'-6"
     - Wet storage - 9'-0"
     - Food preparation - 8'-8"
     - Food service - 8'-6"
     - Food service dining - 7'-6"
     - Working aisle - 8'-0"

15. Requires an 8'-0" high cove base at the finish, or 7'-0" at the wall or floor finish.

16. Place a positive seal against the finished floor or ceiling and mechanical / electrical rough-in.

---

**B.** General Contractor Requirements:

1. These building conditions plan is intended to show special building and ventilation requirements for the food service equipment indicated only. The additional building conditions in addition to requirements shown in the construction plan are the responsibility of the contractor.

2. All work indicated on the drawing must be completed by other than the kitchen equipment contractor and must comply with local codes and regulations.

3. All openings in walls as indicated on this plan for and recessed or semi-recessed control panels.

4. All pads or curbs for food service equipment and/or roof or service area mounted compressor rack. Verify compliance with local codes and regulations.

5. The ceilings are installed and finished.

6. All floors or concealed spaces. The total of all bends between pull boxes not to exceed 180°. Stub conduit is to be run to the nearest electrical box.

7. A 6" recess for floor trough at cooking lines, and 2" recess for troughs at ice machines. Trough provided by mechanical contractor.

8. A minimum of 150 lbs. per square foot floor loading, or higher as required by local codes.

9. All openings in walls as indicated on this plan for and recessed or semi-recessed control panels.

10. The ceilings are installed and finished.

11. All floors or concealed spaces. The total of all bends between pull boxes not to exceed 180°. Stub conduit is to be run to the nearest electrical box.

12. A 6" recess for floor trough at cooking lines, and 2" recess for troughs at ice machines. Trough provided by mechanical contractor.

13. A minimum of 150 lbs. per square foot floor loading, or higher as required by local codes.
B. GENERAL CONTRACTOR REQUIREMENTS:

A. GENERAL NOTES:

1. The in-wall reinforcing or wall backing for all wall mounted semi-recessed equipment or control panels.

2. All walls mounted behind, above and adjacent to cooking equipment shall be constructed of limited-combustible material with 2-hour or greater fire rating.

3. 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.

4. A 6" high concrete pad with trowel smooth and level finished where indicated.

5. Any fire rated materials for exhaust vent ducts, vent stacks, and any heat producing food service equipment. Verify compliance with local codes and regulations.

6. The cove bases at all vertical intersections of all kitchen floors.

7. 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.

8. 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.

9. All pads or curbs for food service equipment and/or roof or service area mounted compressor rack. Verify compliance with local codes and regulations.

10. All openings in walls as indicated on this plan for recessed or semi-recessed control panels.

11. Slope all floors to floor sinks, floor drains or floor trough. Verify with local codes.

12. A minimum of 150 lbs. per square foot floor loading, or higher as required by local codes.

13. 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.

14. Recommended finished ceiling heights in kitchen areas and for specific food service equipment areas.

C. SPECIAL CONDITION REQUIREMENT NOTES:

Refer to Architectural / Engineering drawings and specifications for the following General Contractor requirements.

b. General areas- 8’-6”

a. Kitchen area with - 9’-6”

c. The walls are installed and finished.

d. A loading dock is available and to coordinate with G.C. any window, door or passages required for the delivery of food service equipment.

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.

Refer to the approved shop drawings for supplemental coordination and installation requirements for the food service equipment indicated on this plan.

Prior to the installation of the food service equipment the kitchen equipment contractor must confirm that:

- Requirements indicated on this plan for existing and owner or purveyor provided equipment are minimum guidelines only and specifications must be verified with equipment provided.

- Final duct connections to equipment by Mechanical Division.

- Adequate space is needed above the finished ceilings for exhaust hood ducts and mechanical / electrical work. Please notify JLR Design Group if heights are less than recommended minimums.

- Refer to architectural / engineering plans.
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 the Exhaust Ducts for each ventilator.

Make-up Air Delivery Guidelines:
1. 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.
2. The make-up air delivered using Gaylord "PBW" plenum boxes shall not exceed 60% of the exhaust volume of the ventilator.
3. Ceiling diffusers shall be at least 6" 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" from all sides of the ventilator and the velocity at the diffuser shall not exceed 300 Feet per Minute (FPM).
4. The maximum velocity of the make-up air from Transfer Air, Diffusers, etc. shall not exceed 50 FPM.
5. All forms of make-up air introduction (PBW, Transfer Air, Diffusers, etc.) must be evenly distributed around each ventilator to prevent unequal pressure or backflow into the space.
6. 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.
7. For more information on acceptable methods of Make-up Air Delivery reference ASHRAE Standard 154.

The following 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.
ENCLOSURE PANELS

BROILERS/RANGES/FRYERS

ELEVATION VIEW

SECTION VIEW

GAYLORD
INDUSTRIES

UNIT OF OREGON CENTRAL KITCHEN
ENGINEERED BY
PRELIMINARY ENGINEERING

VENTILATOR DETAILS

ENCLOSURES PANELS BY OTHERS

100G KETTLE/80G KETTLE/60G KETTLE

ELEVATION VIEW

SECTION VIEW

VENTILATOR DETAILS

REVISED, 21 OCT. 2014

GAYLORDS INDUSTRIES

Preliminary Engineering

FS6.7