

KITCHEN - OVERALL FLOOR PLAN
 SCALE: 1/8" = 1'-0"

G.M.P.
 CONFORMED SET-
 Not For
 Construction



1793 Columbia Street
 Eugene, OR 97403

Robertson Sherwood Architects pc
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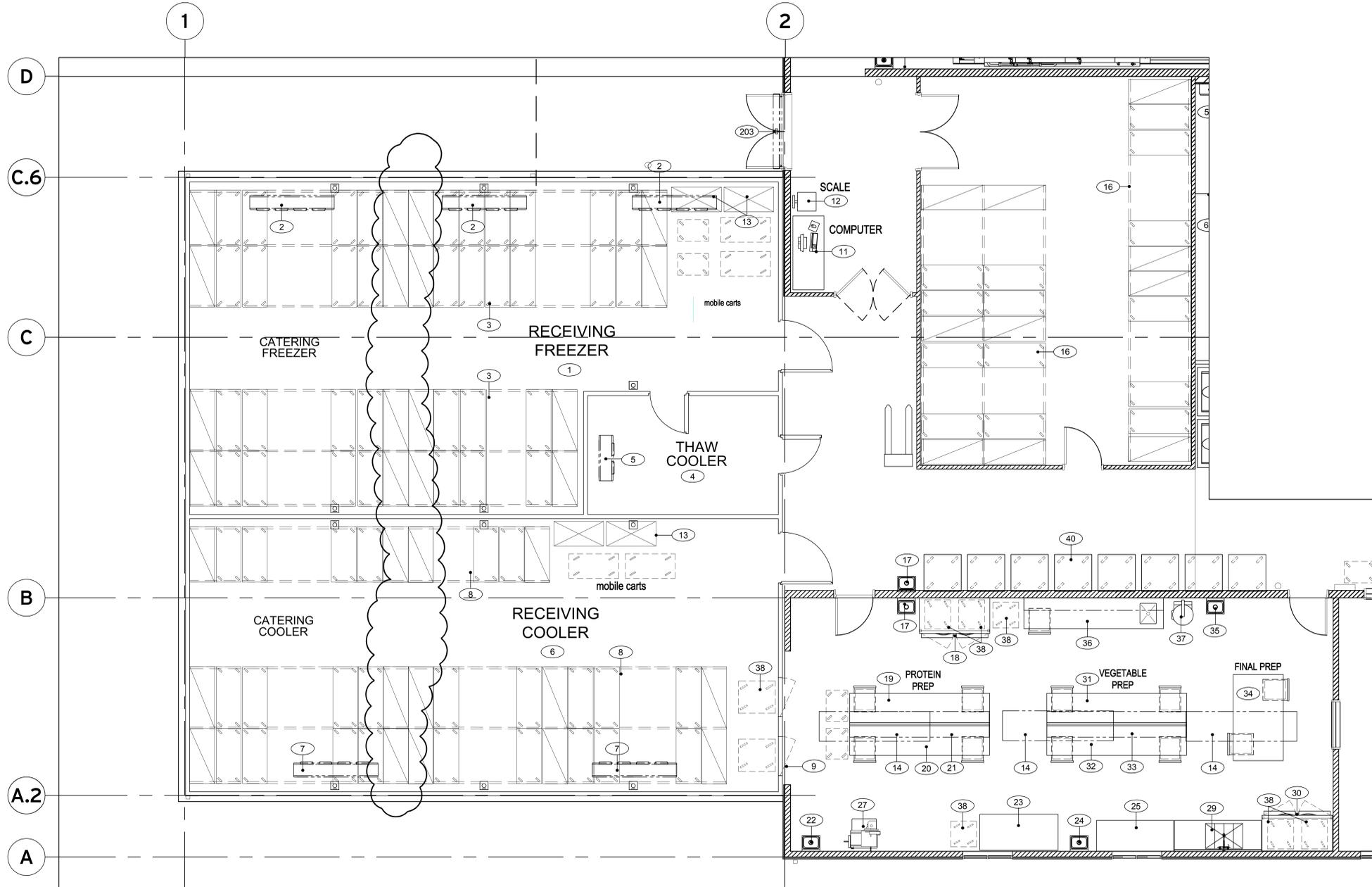
UO Housing Central Kitchen & Woodshop

Revised: 10 Sept. 2014

OVERALL FLOOR PLAN

Drawn By	DNJ
Checked	
Date	7 NOV 2014
Project	1407

FS-OA



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

EQUIPMENT SCHEDULE						
Item No	Qty	Description	CF/CI	OF/OI	OF/CI	EXISTING
1	1	WALK-IN RECEIVING FREEZER	X			
2	3	FREEZER COILS	X			
3	lot	HIGH DENSITY SHELVING		X		
4	1	THAW COOLER	X			
5	1	THAW COOLER COIL	X			
6	1	WALK-IN RECEIVING COOLER	X			
7	2	RECEIVING COOLER COILS	X			
8	1	HIGH DENSITY SHELVING		X		
9	2	REACH-IN GLASS DOORS	X			
10	1	REFRIGERATION SYSTEM RACK	X			
11	1	RECEIVING DESK		X		
12	1	SCALES		X	X	
13	4	DUNNAGE RACKS		X		
14	3	PREP ROOM COILS	X			
15	-	SPARE NUMBER				
16	lot	HIGH DENSITY SHELVING		X		
17	2	HAND SINK	X			
18	1	ROLL-IN REFRIGERATOR		X		
19	1	TABLE		X		
20	1	TABLE		X		
21	1	SHELF		X		
22	1	HAND SINK	X			
23	1	ADJUSTABLE PREP TABLE	X		X	
24	1	HAND SINK		X		
25	1	TABLE		X		
26	2	VACUUM MARINATOR	X			
27	1	MEAT / CHEESE SLICER / STAND	X		X	
28	-	SPARE NUMBER				
29	1	VEGETABLE WASH SINK / PRE-RINSE	X			
30	1	ROLL-IN REFRIGERATOR		X		
31	1	TABLE		X		
32	1	TABLE		X		
33	1	SHELF		X		
34	1	TABLE		X		
35	1	HAND SINK	X			
36	1	TABLE W/ SINK & WALL SHELF	X			
37	1	VERTICAL CUTTER / MIXER		X		
38	-	SPARE NUMBER				
39	-	SPARE NUMBER				
40	-	SPARE NUMBER				

GENERAL NOTES
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:

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.

LEGEND
R.P.S. - REMOTE PULL STATION (FIRE PROTECTION SYSTEM)

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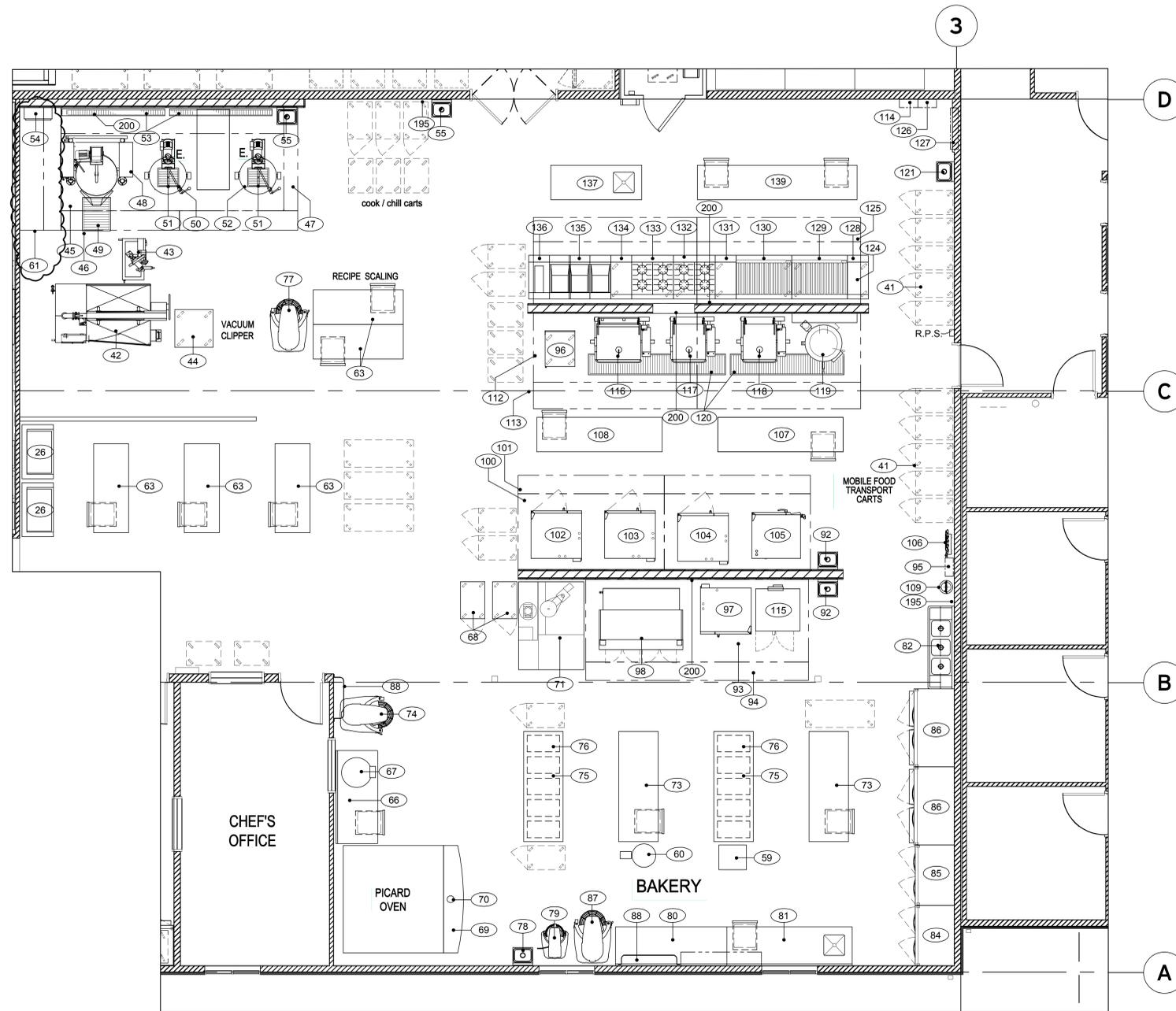
Revised, 31 Oct. 2014

FLOOR PLAN AND SCHEDULE

Drawn By DNJ
Checked
Date 7 NOV 2014
Project

FS1.1

1407



KITCHEN - PARTIAL FLOOR PLAN

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

EQUIPMENT SCHEDULE						
Item No	Qty	Description	CF/CI	OF/OI	OF/CI	EXISTING
41	lot	MOBILE FOOD TRANSPORT CARTS		X		X
42	1	COOK / CHILL TANK			X	
43	1	PUMP / FILL STATION			X	
44	1	VACUUM CLIPPER			X	
45	1	EXHAUST HOOD	X			
46	1	MAKE-UP AIR PLENUM	X			
47	1	FIRE PROTECTION SYSTEM	X			
48	1	TILTING KETTLE W/ INCLINE AGITATOR (100 gal.)			X	X
49	1	TRENCH DRAIN	X			
50	1	STATIONARY KETTLE (80 gal.)			X	X
51	2	TRENCH DRAIN	X			
52	1	STATIONARY KETTLE (80 gal.)	X		X	X
53	2	TRENCH DRAIN	X			
54	1	CONTROL PANEL			X	
55	2	HAND SINK	X			
56	1	CONDENSING UNIT			X	
57	1	AIR COMPRESSOR (LOCATED ON SHT. F51.3)			X	X
58	-	SPARE NUMBER				
59	1	UNIFILLER (COMPACT) (COMPRESSED AIR)			X	
60	1	DUMP STATION (COMPRESSED AIR)			X	
61	1	CLOSURE PANEL		X		
62	-	SPARE NUMBER				
63	5	TABLE		X		
64	1	BLAST CHILLER	X			
65	lot	REFRIGERATION SYSTEM (part of Item 10)	X			
66	1	TABLE		X		
67	1	DOUGH BALLER	X		X	X
68	lot	MOBILE PROOFERS	X		X	X
69	1	REVOLVING TRAY OVEN			X	
70	1	OVEN DUCT	X			
71	1	ROTATING RACK OVEN			X	
72	1	OVEN DUCT	X			
73	2	TABLE		X		
74	1	MIXER (60 qt.)		X	X	
75	2	BAKER'S TABLE		X	X	
76	lot	INGREDIENT BINS		X	X	
77	1	MIXER (70 qt.)		X	X	
78	1	HAND SINK	X			
79	1	MIXER (30 qt.)		X	X	
80	1	TABLE		X		
81	1	TABLE W/ SINK	X			
82	1	3-COMPARTMENT SINK / SHELF	X			
83	-	SPARE NUMBER				
84	1	REACH-IN REFRIGERATOR	X			
85	1	REACH-IN REFRIGERATOR	X			
86	2	ROLL-IN REFRIGERATOR	X			
87	1	MIXER (80 qt.)	X		X	
88	2	MIXER UTENSIL RACKS		X		
89	-	SPARE NUMBER				
90	-	SPARE NUMBER				
91	-	SPARE NUMBER				
92	2	HAND SINK	X			
93	1	EXHAUST HOOD	X			
94	1	MAKE-IN AIR PLENUM	X			
95	1	FIRE PROTECTION SYSTEM	X			
96	1	SMOKER		X		
97	1	COMBI OVEN / STEAMER		X	X	
98	1	BAKE OVEN			X	
99	-	SPARE NUMBER				
100	1	EXHAUST HOOD	X			
101	1	MAKE-UP AIR PLENUM	X			
102	1	COMBI OVEN / STEAMER			X	
103	1	COMBI OVEN / STEAMER			X	
104	1	COMBI OVEN / STEAMER			X	
105	1	COMBI OVEN / STEAMER			X	X
106	1	WATER FILTER SYSTEM			X	
107	1	TABLE		X		
108	1	TABLE		X		
109	1	EYEWASH STATION (N.I.C.)				
110	-	SPARE NUMBER				
111	-	SPARE NUMBER				
112	1	EXHAUST HOOD	X			
113	1	MAKE-UP AIR PLENUM	X			
114	1	FIRE PROTECTION SYSTEM	X			
115	1	CONVECTION OVEN			X	X
116	1	TILTING SKILLET (40 gal.)			X	
117	1	TILTING SKILLET (30 gal.)			X	X
118	1	TILTING SKILLET (23 gal.)			X	
119	1	STATIONARY KETTLE (40 gal.)			X	
120	2	TRENCH DRAIN	X			
121	1	HAND SINK	X			
122	-	SPARE NUMBER				
123	-	SPARE NUMBER				
124	1	EXHAUST HOOD	X			
125	1	MAKE-UP AIR PLENUM	X			
126	1	FIRE PROTECTION SYSTEM	X			
127	1	HOOD CONTROL PANEL	X			
128	1	SPREADER			X	
129	1	CHAR BROILER			X	
130	1	CHAR BROILER			X	
131	1	SPREADER			X	
132	1	4-BURNER RANGE			X	
133	1	4-BURNER RANGE			X	
134	1	SPREADER			X	
135	1	FRYER STSTEM (3 FRYERS)			X	
136	1	DUMP STATION			X	
137	1	TABLE W/ SINK	X		X	
138	-	SPARE NUMBER				
139	1	TABLE		X		
140	-	SPARE NUMBER				
141	-	SPARE NUMBER				
142	-	SPARE NUMBER				
143	-	SPARE NUMBER				
144	-	SPARE NUMBER				

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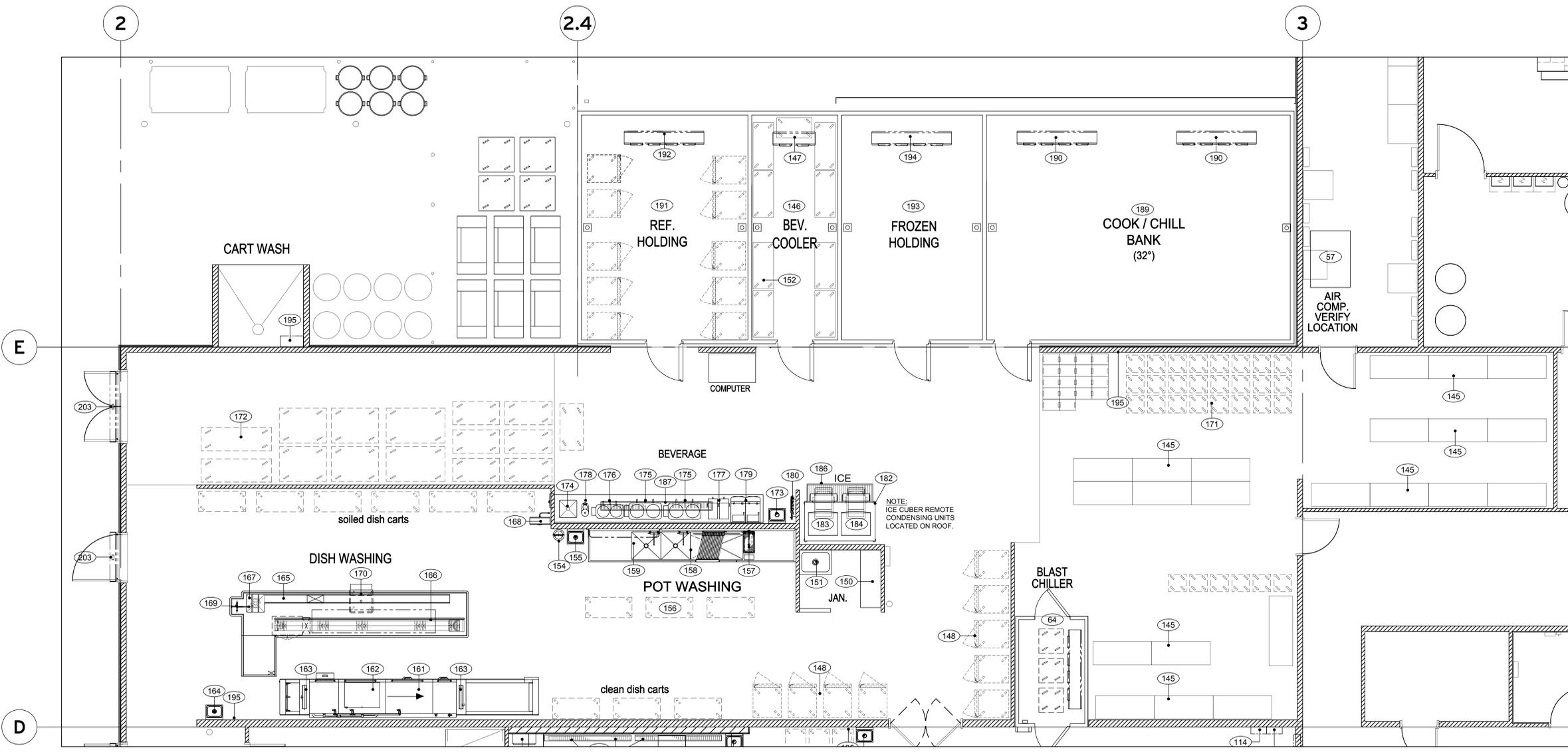
UO Housing Central Kitchen & Woodshop

Revised, 31 Oct. 2014

FLOOR PLAN AND SCHEDULE

Drawn By: DNJ
 Checked: [blank]
 Date: 7 NOV 2014
 Project: 1407

FS1.2



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

EQUIPMENT SCHEDULE											
Item No	Qty	Description	CF/CI	OF/OI	EXISTING	Item No	Qty	Description	CF/CI	OF/OI	EXISTING
145	lot	STORAGE SHELVING		X	X	175	2	COFFEE URN (10 gal.)		X	
146	1	BEVERAGE COOLER	X			176	1	COFFEE URN (3 gal.)		X	
147	1	COOLER COIL	X			177	2	TEA BREWER (3 gal.)		X	
148	lot	HEATED HOLDING CARTS		X	X	178	1	COFFEE GRINDER		X	
149	-	SPARE NUMBER				179	2	JUICE DISPENSER		X	
150	1	STORAGE SHELVING		X		180	1	WATER FILTER SYSTEM		X	
151	1	MOP SINK (N.I.C.)				181	-	SPARE NUMBER			
152	9	COOLER SHELVING		X		182	1	ICE BIN		X	
153	-	SPARE NUMBER				183	1	ICE CUBER W/ REMOTE CONDENSER		X	
154	1	EYEWASH STATION (N.I.C.)				184	1	ICE CUBER W/ REMOTE CONDENSER		X	
155	1	HAND SINK	X			185	-	SPARE NUMBER			
156	lot	POT / PAN SHELVING		X		186	1	TRENCH DRAIN		X	
157	1	PRE-RINSE	X			187	1	TRENCH DRAIN		X	
158	1	POT WASH SINK ASSEMBLY	X			188	-	SPARE NUMBER			
159	1	UTENSIL RACK	X			189	1	COOK / CHILL BANK (32 degree)		X	
160	-	SPARE NUMBER				190	2	COOLER COILS		X	
161	1	DISHWASHER	X			191	1	REFRIGERATED HOLDING COOLER		X	
162	1	ROASTER HEATER	X			192	1	COOLER COIL		X	
163	2	VENT DUCTS	X			193	1	HOLDING FREEZER		X	
164	1	HAND SINK	X			194	1	FREEZER COIL		X	
165	1	SOILED DISH TABLE	X			195	5	HOSE BIBB		X	
166	1	CONVEYOR	X			196	1	TEMPERATURE MONITORING SYSTEM		X	
167	1	DISPOSER	X			197	-	SPARE NUMBER			
168	1	HOSE REEL	X			198	-	SPARE NUMBER			
169	1	PRE-RINSE	X			199	-	SPARE NUMBER			
170	1	SILVERWARE SOAK SINK		X		200	lot	WALL FLASHING		X	
171	lot	MOBILE CARTS		X	X	201	-	SPARE NUMBER			
172	lot	TABLES		X	X	202	-	SPARE NUMBER			
173	1	HAND SINK	X			203	-	SPARE NUMBER			
174	1	BEVERAGE COUNTER W/SINK	X								

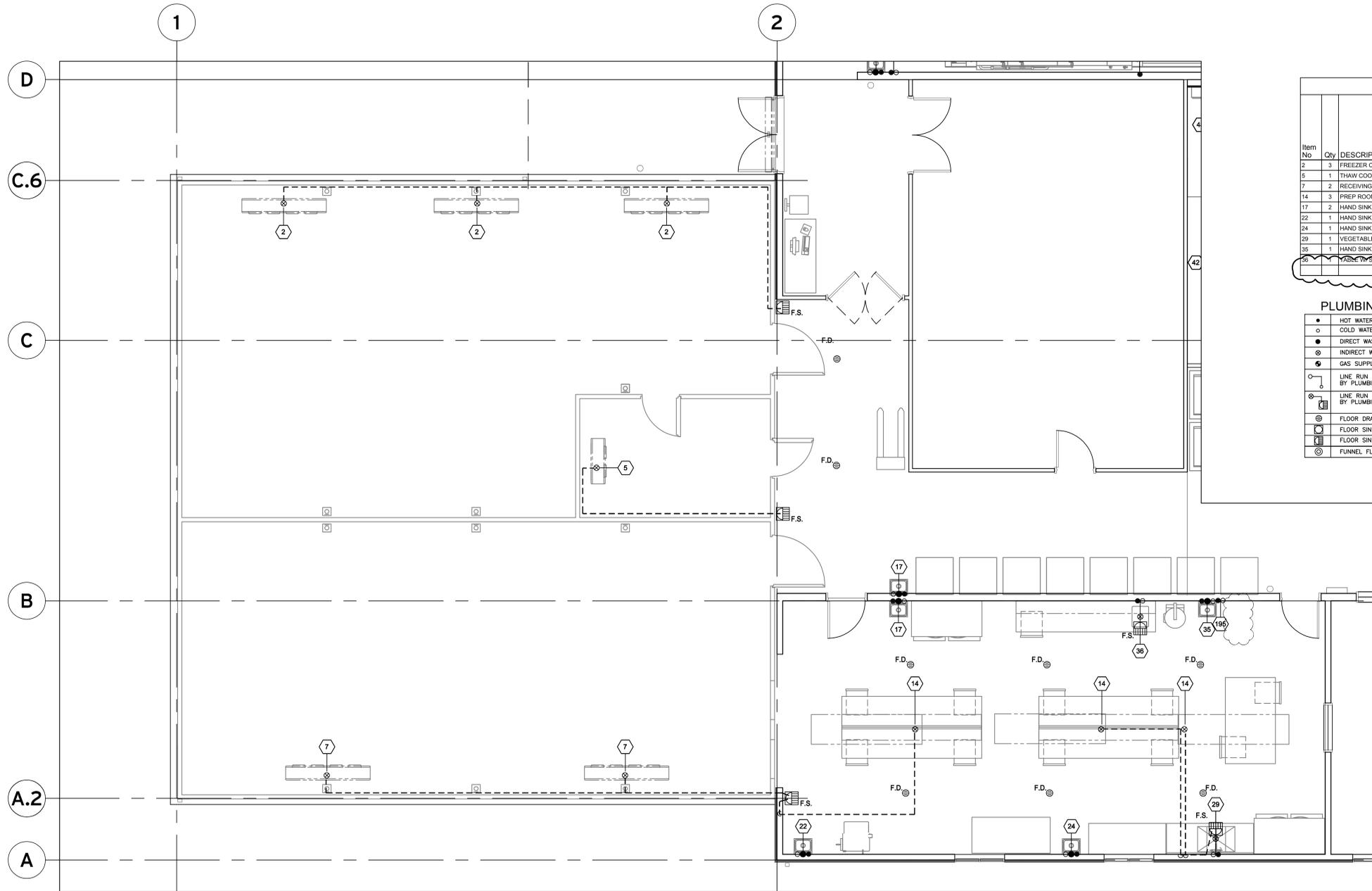
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LEGEND

R.P.S. - REMOTE PULL STATION (FIRE PROTECTION SYSTEM)



KITCHEN - PARTIAL PLUMBING REQUIREMENT PLAN

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

EQUIPMENT SCHEDULE											
Item No	Qty	DESCRIPTION	Cold Water Size (in)	Cold Water Size (in)	Hot Water Size (in)	Hot Water Size (in)	Direct Drain Size (in)	Indirect Drain Size (in)	Indirect Drain Size (in)	Gas Size (in)	Remarks
2	3	FREEZER COILS							3/4	F.S.	
5	1	THAW COOLER COIL							3/4	F.S.	
7	2	RECEIVING COOLER COILS							3/4	F.S.	
14	3	PREP ROOM COILS							3/4	F.S.	
17	2	HAND SINK	1/2	1/2	1/2	1/2	1-1/2	16			
22	1	HAND SINK	1/2	1/2	1/2	1/2	1-1/2	16			
24	1	HAND SINK	1/2	1/2	1/2	1/2	1-1/2	16			
29	1	VEGETABLE WASH SINK / PRE-RINSE	1/2	1/2	1/2	1/2	1-1/2	16	2	F.S.	
35	1	HAND SINK	1/2	1/2	1/2	1/2	1-1/2	16			
36	1	TABLE WASH SINK & WASH SINK	1/2	1/2	1/2	1/2	1-1/2	16			

PLUMBING LEGEND	
●	HOT WATER (HW)
○	COLD WATER (CW)
●	DIRECT WASTE
○	INDIRECT WASTE (I.W.)
○	GAS SUPPLY
—	LINE RUN & CONNECTION BY PLUMBING CONTRACTOR
—	LINE RUN FROM I.W. TO F.S. BY PLUMBING CONTRACTOR
⊖	FLOOR DRAIN (F.D.)
⊖	FLOOR SINK (F.S.)
⊖	FLOOR SINK W/ HALF GRATE (F.S.)
⊖	FUNNEL FLOOR DRAIN (F.F.D.)

PLUMBING REQUIREMENTS NOTES

- This drawing is for foodservice equipment only. Refer to architects and engineering drawings for other systems and equipment requirements.
 - This drawing is not to be used for establishing rough-in locations. Refer to dimensioned rough-in drawings prepared by the kitchen equipment contractor.
 - All utility lines shall be concealed in walls and columns unless noted otherwise.
 - All floor sinks and floor drains indicated shall be flush with finished floor.
- Plumbing Division 22, to furnish, install, or interconnect the following:**
- Make all rough-in and final connections for water, drains, steam, and gas in conformance with local codes.
 - Furnish and install all sink waste lines. Include traps, and tailpieces, as required.
 - 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 permanent identifying name tags on each supply line to each piece of equipment.
 - Install and connect equipment faucets and vacuum breakers provided by the kitchen equipment contractor under Division 11.
 - 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.
 - Furnish and install reduced pressure backflow devices on all water supply lines to carbonated beverage dispensers.
 - Furnish and install all interconnecting piping between hoods, control panels, and fire protection control panels. Also between dishwashers and booster heaters, waste pulpers to trough inlets.
 - Interconnect all component parts or sections of equipment not pre-plumbed by the manufacturer and all equipment delivered in sections.
 - Furnish all indirect drains from equipment to floor sinks. All lines from ice bins shall be insulated.
 - 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.
 - 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.
 - 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.
 - Furnish and install all steam line components in compliance with ASME standards.
 - Grease trap size and location is provided under plumbing work Division 22, and not part of food service equipment.
 - 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.
 - See plumbing and mechanical drawings for additional requirements.

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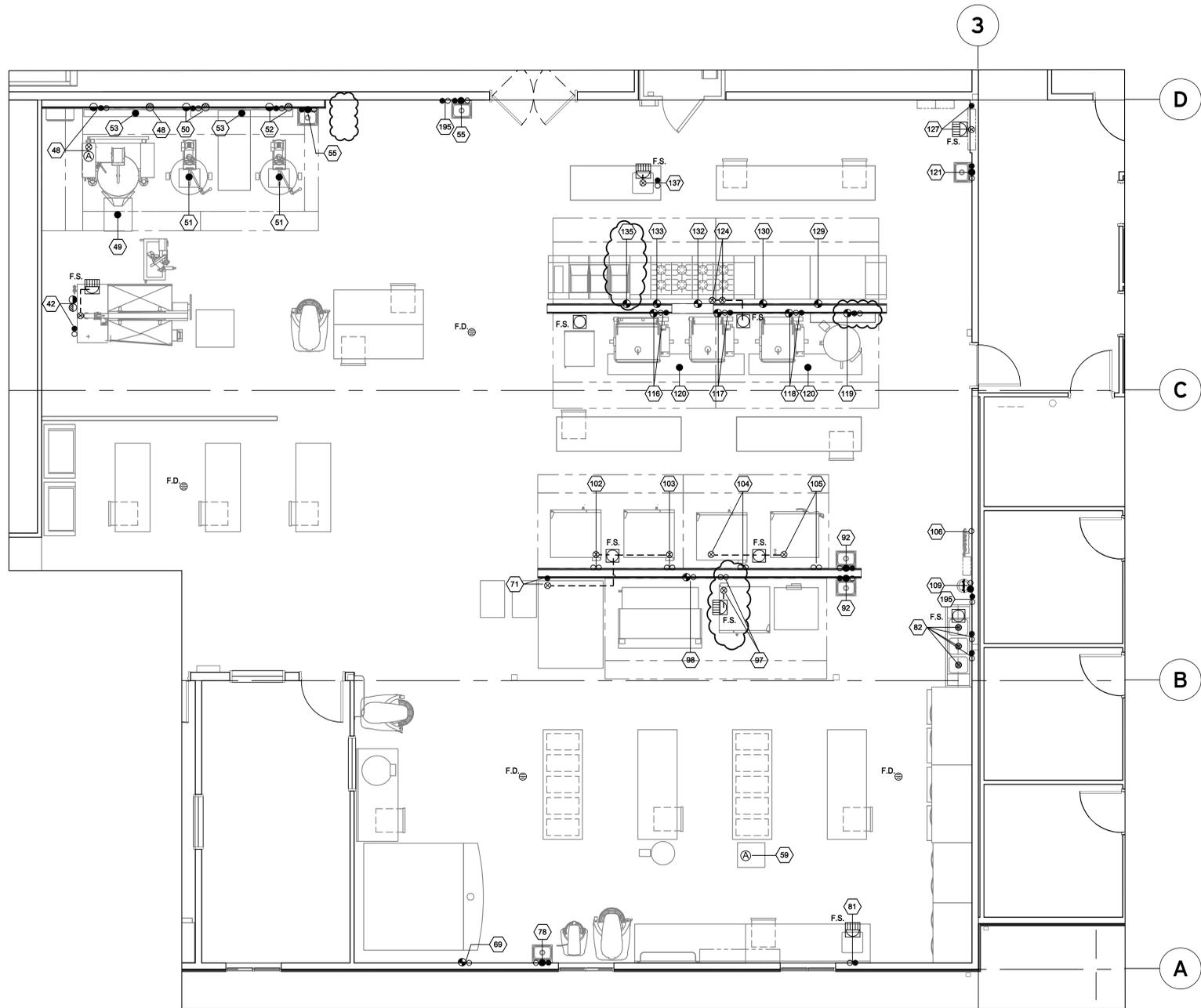
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Revised, 31 Oct. 2014

PLUMBING REQUIREMENT PLAN

Drawn By DNJ
Checked
Date 7 NOV 2014
Project 1407

FS2.1



KITCHEN - PARTIAL PLUMBING REQUIREMENT PLAN

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

EQUIPMENT SCHEDULE																	
Item No.	Description	Cold Water Size (in)	Cold Water A/F (in)	Hot Water Size (in)	Hot Water A/F (in)	Direct Drain Size (in)	Indirect Drain Size (in)	Indirect Drain A/F (in)	Gas Size (in)	MBTUH	Gas A/F (in)	Steam Supply Size (in)	Steam Return Size (in)	Capacity LB/7 HR	PSIG	A/F (in)	Remarks
42	1 COOK / CHILL TANK	3/4	8	3/4	8			2	F.S.			3/4	3/4	400			8 1-1/4 STEAM SAFETY VALVE
48	1 TILTING KETTLE W/ INLINE AGITATOR (100 gal.)	3/4	30	3/4	30			3/4	F.S.			1	3/4	700			24 COMP. AIR: 1 CFM @ 80-90 PSI 3/4" COOLING WATER INLET & OUTLET
49	1 TRENCH DRAIN					3	-9										24 VERIFY STEAM REQUIREMENTS
50	1 STATIONARY KETTLE (80 gal.)	1/2	30	1/2	30							1	3/4				24 VERIFY STEAM REQUIREMENTS
51	2 TRENCH DRAIN					3	-9										24 VERIFY STEAM REQUIREMENTS
52	1 STATIONARY KETTLE (80 gal.)	1/2	30	1/2	30							1	3/4				24 VERIFY STEAM REQUIREMENTS
53	1 TRENCH DRAIN					3	-9										24 VERIFY STEAM REQUIREMENTS
55	1 HAND SINK	1/2	12	1/2	12	1-1/2	16										COMPRESSED AIR FROM ITEM 57
59	1 UNIFILLER																COMPRESSED AIR FROM ITEM 57
60	1 UNIFILLER																COMPRESSED AIR FROM ITEM 57
64	1 BLAST CHILLER							1	F.S.								
69	1 REVOLVING TRAY OVEN	1/2	24														
71	1 ROTATING RACK OVEN			1/2	30				1	F.S.		3/4	250	36			
76	1 HAND SINK	1/2	12	1/2	12	1-1/2	16										
81	1 TABLE W/ SINK	1/2	18	1/2	18			2	F.S.								
82	1 3-COMPARTMENT SINK	(2) 1/2	18	(2) 1/2	18			(3) 2	F.S.								
92	2 HAND SINK	1/2	12	1/2	12	1-1/2	16										
97	1 COMBI OVEN / STEAMER (EXISTING)	3/4						1-1/2	F.S.								VERIFY REQUIREMENTS
98	1 BAKE OVEN	1/4	30														RUN CW FROM ITEM 106 - WATER FILTER SYSTEM
102	1 COMBI OVEN / STEAMER	3/4						1-1/2	F.S.								RUN CW FROM ITEM 106 - WATER FILTER SYSTEM
103	1 COMBI OVEN / STEAMER	3/4						1-1/2	F.S.								RUN CW FROM ITEM 106 - WATER FILTER SYSTEM
104	1 COMBI OVEN / STEAMER	3/4						1-1/2	F.S.								RUN CW FROM ITEM 106 - WATER FILTER SYSTEM
105	1 COMBI OVEN / STEAMER (EXISTING)	3/4						1-1/2	F.S.								VERIFY REQUIREMENTS
106	1 WATER FILTER SYSTEM	3/4	60														RUN CW TO ITEMS 97, 102, 103, 104 & 105
109	1 EYEWASH STATION	1/2	12			1-1/2	16										
116	1 TILTING SKILLET (40 gal.) (EXISTING)	1/2		1/2							3/4	104	24				VERIFY REQUIREMENTS
117	1 TILTING SKILLET (36 gal.) (EXISTING)	1/2		1/2							3/4	104	24				VERIFY REQUIREMENTS
118	1 TILTING SKILLET (36 gal.) (EXISTING)	1/2		1/2							3/4	104	24				VERIFY REQUIREMENTS
119	1 STATIONARY KETTLE	1/2	30	1/2	30			1/2	100	10							
121	1 HAND SINK	1/2	12	1/2	12	1-1/2	16										
124	1 EXHAUST HOOD							(2) 2	F.S.								
127	1 HOOD CONTROL PANEL			1	36				1	F.S.							140° F WATER
129	1 CHAR-BROILER										3/4	120	24				
130	1 CHAR-BROILER										3/4	120	24				
132	1 4-BURNER RANGE										3/4	140	24				
133	1 4-BURNER RANGE										3/4	140	24				
135	1 FRYER SYSTEM (3 FRYERS)										1-1/4	240	24				
137	1 TABLE W/ SINK	1/2	18	1/2	18			2	F.S.								

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 - 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.
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 - Furnish and install all interconnecting piping between hoods, control panels, and fire protection control panels. Also between dishwashers and booster heaters, waste pulpers to trough inlets.
 - Interconnect all component parts or sections of equipment not pre-plumbed by the manufacturer and all equipment delivered in sections.
 - Furnish all indirect drains from equipment to floor sinks. All lines from ice bins shall be insulated.
 - 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.
 - 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.
 - 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.
 - Furnish and install all steam line components in compliance with ASME standards.
 - Grease trap size and location is provided under plumbing work Division 22, and not part of food service equipment.
 - 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.
 - See plumbing and mechanical drawings for additional requirements.

PLUMBING LEGEND

●	HOT WATER (HW)
○	COLD WATER (CW)
●	INDIRECT WASTE (I.W.)
○	INDIRECT WASTE (I.W.)
○	GAS SUPPLY
○	LINE RUN & CONNECTION BY PLUMBING CONTRACTOR
○	LINE RUN FROM I.W. TO F.S. BY PLUMBING CONTRACTOR
○	FLOOR DRAIN (F.D.)
○	FLOOR SINK (F.S.)
○	FLOOR SINK W/ HALF GRATE (F.S.)
○	FUNNEL FLOOR DRAIN (F.F.D.)
○	STEAM SUPPLY
○	STEAM RETURN

Drawn By DNJ
Checked
Date 7 NOV 2014
Project 1407

PLUMBING REQUIREMENT PLAN

Revised, 31 Oct. 2014

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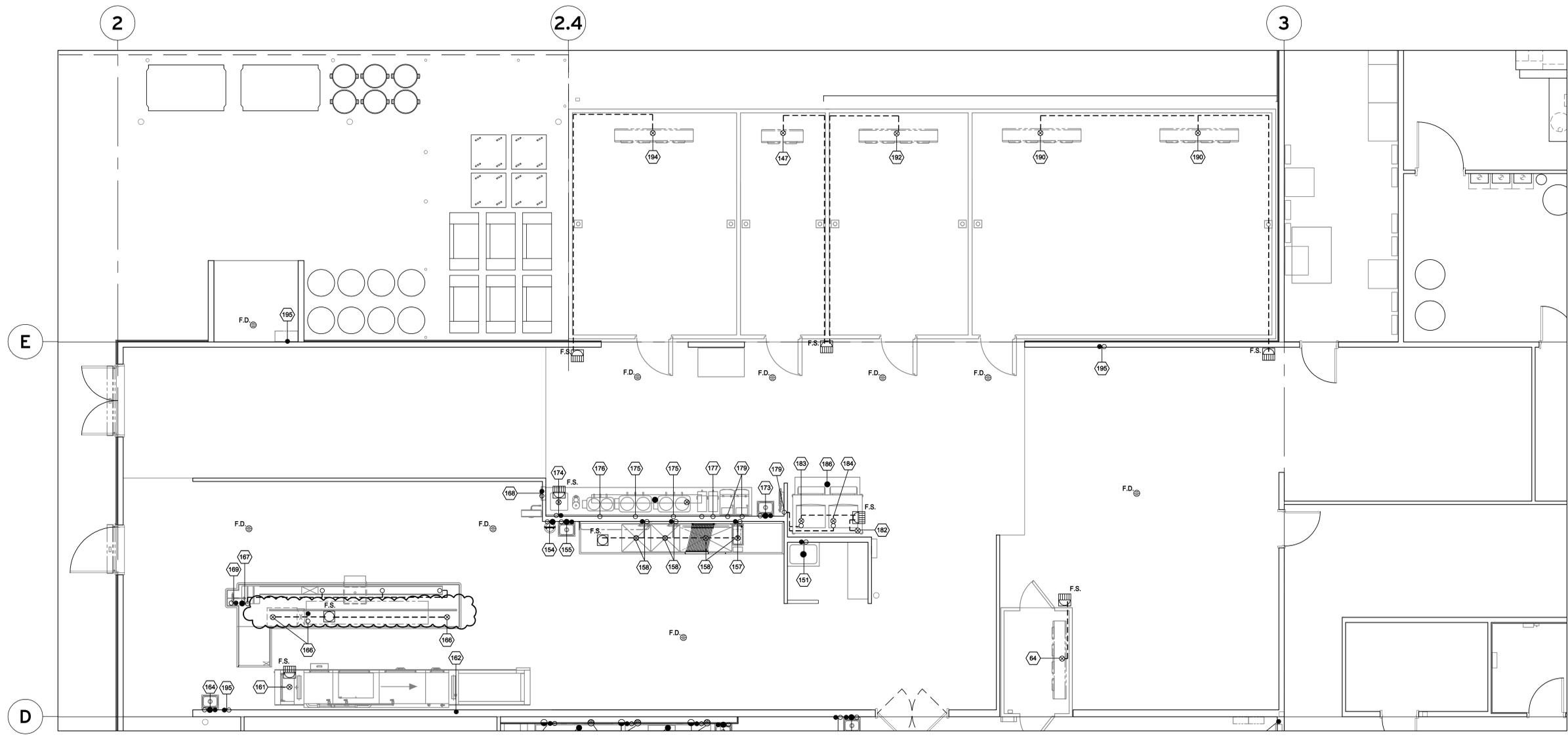
UO Housing Central Kitchen & Woodshop



1799 Columbia Street
Eugene, OR 97403

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KITCHEN - PARTIAL PLUMBING REQUIREMENT PLAN

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

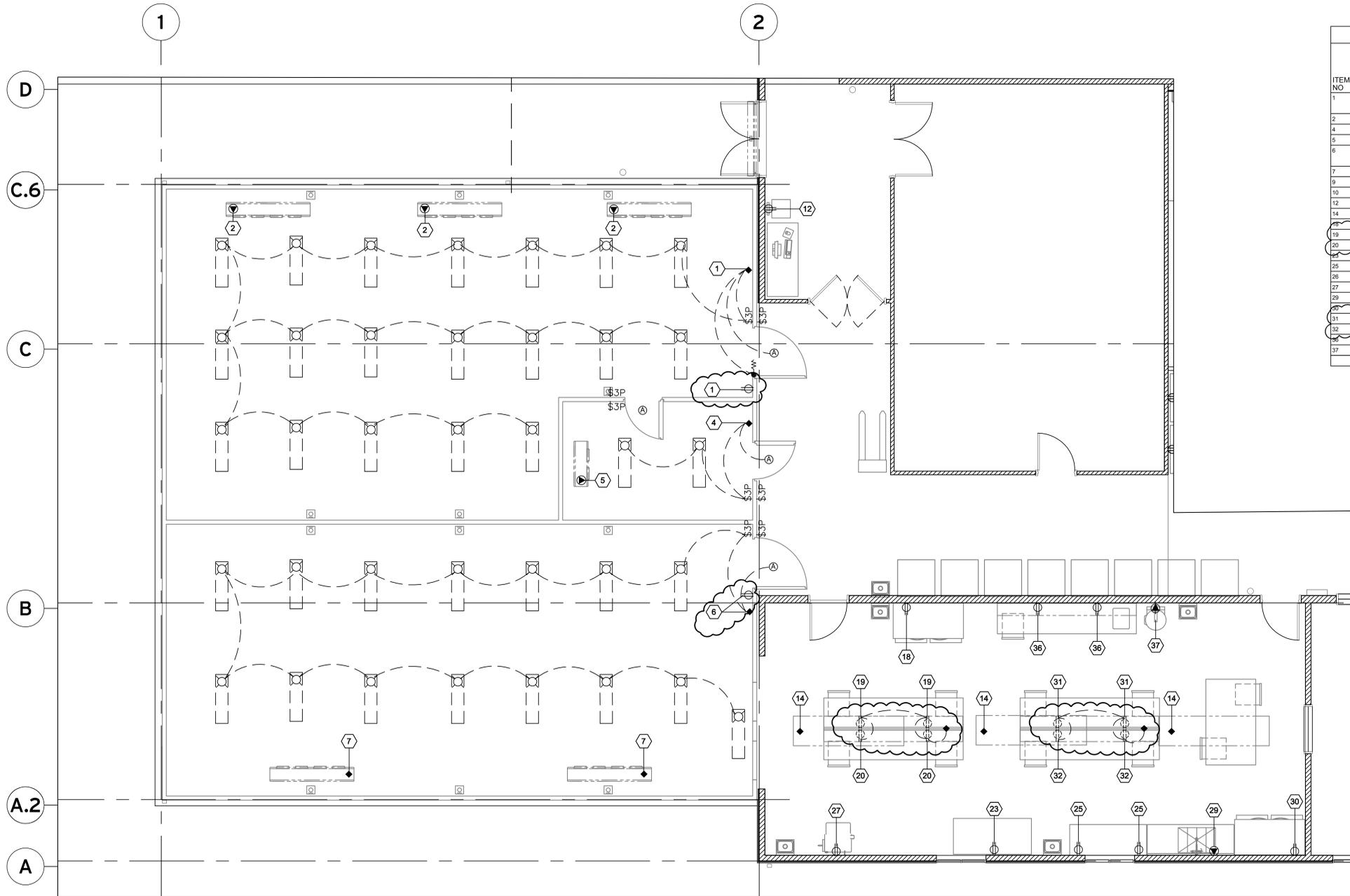
PLUMBING LEGEND

- HOT WATER (HW)
- COLD WATER (CW)
- DIRECT WASTE
- ⊗ INDIRECT WASTE (I.W.)
- GAS SUPPLY
- LINE RUN & CONNECTION BY PLUMBING CONTRACTOR
- LINE RUN FROM I.W. TO F.S. BY PLUMBING CONTRACTOR
- ⊕ FLOOR DRAIN (F.D.)
- ⊙ FLOOR SINK (F.S.)
- ⊕ FLOOR SINK W/ HALF GRATE (F.S.)
- ⊙ FUNNEL FLOOR DRAIN (F.F.D.)

Item No	Qty	DESCRIPTION	Cold Water Size (in)	Cold Water AFF (in)	Hot Water Size (in)	Hot Water AFF (in)	Direct Drain Size (in)	Direct Drain AFF (in)	Indir Drain Size (in)	Indir Drain AFF (in)	Gas Size (in)	MBTUH	Gas AFF (in)	Remarks
147	1	COOLER COIL												
151	1	MOP SINK	1/2	3/8	1/2	3/8	2	3						
154	1	EYEWASH STATION	1/2	1/2			1-1/2	1/2						
155	1	HAND SINK	1/2	1/2	1/2	1/2	1-1/2	1/2						
157	1	PRE-RINSE			1/2	1/2								
158	1	POT WASH SINK ASSEMBLY	2 3/4	1 1/2	2 3/4	1 1/2			(3) 2					
160	1	DISPOSER			1/2	1/2			2					
161	1	DISHWASHER			3/4	3/4			2					RUN HW FROM ITEM 162 - BOOSTER HEATER
162	1	BOOSTER HEATER			3/4	1/2								
164	1	HAND SINK	1/2	1/2	1/2	1/2	1-1/2	1/2						
166	1	CONVEYOR	1/2	6	1/2	6			(2) 1					
167	1	DISPOSER	1/2	6	1/2	6			3					
168	1	HOSE REEL	1/2	DFA	1/2	DFA								
169	1	PRE-RINSE	1/2	6	1/2	6								
173	1	HAND SINK	1/2	1/2	1/2	1/2	1-1/2	1/2						
174	1	BEVERAGE COUNTER W/SINK	1/2	1/2	1/2	1/2			1-1/2					
175	2	COFFEE URN (10 gal.)	1/2											RUN CW FROM ITEM 180 - WATER FILTER SYSTEM
176	1	COFFEE URN (3 gal.)	1/2											RUN CW FROM ITEM 180 - WATER FILTER SYSTEM
177	2	TEA BREWER (3 gal.)	1/2											RUN CW FROM ITEM 180 - WATER FILTER SYSTEM
179	2	JUICE DISPENSER	1/2											RUN CW FROM ITEM 180 - WATER FILTER SYSTEM
180	1	WATER FILTER SYSTEM	3/4	60										RUN CW TO ITEMS 175, 176, 177, 179, 183 & 184
182	1	ICE BIN							1					
183	1	ICE CLUBBER	1/2						1/2					RUN CW FROM ITEM 180 - WATER FILTER SYSTEM
184	1	ICE CLUBBER	1/2						1/2					RUN CW FROM ITEM 180 - WATER FILTER SYSTEM
186	1	TRENCH DRAIN					2	-7						
187	1	TRENCH DRAIN							1/2					
190	2	COOLER COILS							3/4					
192	1	COOLER COIL							3/4					
194	1	FREEZER COIL							3/4					
195	2	HOSE BIBB	1/2	1/2										HOSE BIBB
197	1	FLOOR WASHERS												

PLUMBING REQUIREMENTS NOTES

- This drawing is for foodservice equipment only. Refer to architects and engineering drawings for other systems and equipment requirements.
 - This drawing is not to be used for establishing rough-in locations. Refer to dimensioned rough-in drawings prepared by the kitchen equipment contractor.
 - All utility lines shall be concealed in walls and columns unless noted otherwise.
 - All floor sinks and floor drains indicated shall be flush with finished floor.
- Plumbing Division 22, to furnish, install, or interconnect the following:**
- Make all rough-in and final connections for water, drains, steam, and gas in conformance with local codes.
 - Furnish and install all sink waste lines. Include traps, and tailpieces, as required.
 - 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 permanent identifying name tags on each supply line to each piece of equipment.
 - Install and connect equipment faucets and vacuum breakers provided by the kitchen equipment contractor under Division 11.
 - 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.
 - Furnish and install reduced pressure backflow devices on all water supply lines to carbonated beverage dispensers.
 - Furnish and install all interconnecting piping between hoods, control panels, and fire protection control panels. Also between dishwashers and booster heaters, waste pulpers to trough inlets.
 - Interconnect all component parts or sections of equipment not pre-plumbed by the manufacturer and all equipment delivered in sections.
 - Furnish all indirect drains from equipment to floor sinks. All lines from ice bins shall be insulated.
 - 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.
 - 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.
 - 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 is selected.
 - Furnish and install all steam line components in compliance with ASME standards.
 - Grease trap size and location is provided under plumbing work Division 22, and not part of food service equipment.
 - 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.
 - See plumbing and mechanical drawings for additional requirements.



KITCHEN - PARTIAL ELECTRICAL REQUIREMENT PLAN

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

ELECTRICAL SCHEDULE											
ITEM NO	QTY	DESCRIPTION	VOLTS	PHASE	AMPS	KW	HP	DIRECT FLUG	NEW	ELECTRICAL	REMARKS
1	1	WALK-IN RECEIVING FREEZER	120	3				X		DFA	19 LIGHTS @ 104X EA. DOOR HEATER 1.6 AMPS / DUPLEX RECEPTACLE
2	3	RECEIVING FREEZER COIL	480	1/3	7.8/26.6			X		DFA	
4	1	THAW COOLER	120	1				X		DFA	2 LIGHTS @ 57W EA. DOOR HEATER 1.6 AMPS.
5	1	THAW COOLER COIL	480	1	5.4			X		DFA	
6	1	WALK-IN RECEIVING COOLER	120	1				X		DFA	15 LIGHTS @ 57W EA. DOOR HEATER 1.6 AMPS / DUPLEX RECEPTACLE
7	2	RECEIVING COOLER COIL	120	1	12.0			X		DFA	
9	1	REACH-IN GLASS DOORS	120	1	15.0			X		DFA	
10	1	REFRIGERATION SYSTEM RACK	480	3	202.7			X		DFA	
12	1	SCALE	120	1				X	5-15P	48"	
14	3	PREP ROOM COILS	120	1	7.0			X		DFA	
18	1	ROLL-IN REFRIGERATOR	120	1				X	5-15P	24"	
19	1	TABLE	120	1	(2)15.0			X		8	TWO (2) D.C.O. MOUNTED IN BACKSPLASH
20	1	TABLE	120	1	(2)15.0			X		8	TWO (2) D.C.O. MOUNTED IN BACKSPLASH
21	1	ADJUSTABLE PREP TABLE	120	1	15.0			X		48"	D.C.O. MOUNTED ABOVE BACKSPLASH
25	1	TABLE	120	1	15.0			X		48"	D.C.O. MOUNTED ABOVE BACKSPLASH
26	2	VACUUM MARINATOR	120	1	5.0			X	5-15P	14"	
27	1	MEAT/CHEESE SLICER	120	1	15.0			X		48"	EXISTING, VERIFY REQUIREMENTS
29	1	VEGETABLE WASH SINK	208	1	5.2			X		24"	
31	1	ROLL-IN REFRIGERATOR	120	1	14.9			X	5-15P	24"	
31	1	TABLE	120	1	(2)15.0			X		8	TWO (2) D.C.O. MOUNTED IN BACKSPLASH
32	1	TABLE	120	1	(2)15.0			X		8	TWO (2) D.C.O. MOUNTED IN BACKSPLASH
34	1	TABLE W/ SINK	(2)120	1	15.0			X		24"	D.C.O. MOUNTED ABOVE BACKSPLASH
37	1	VERTICAL CUTTER/ MIXER	208	3	30.0		5	X	L21-30P	14"	

ELECTRICAL REQUIREMENTS NOTES

- This drawing is for food service equipment only. Refer to architects and engineering drawings for other systems and equipment requirements.
 - 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.
 - All electrical lines shall be concealed from sight in walls and columns unless noted otherwise.
- Electrical Division 26, to furnish, install, or interconnect the following:
- Provide all rough-ins, interconnecting wiring and final connections to controls, receptacles, J-boxes, breaker panels, or switches etc. in conformance with local codes.
 - 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.
 - Furnish and install all disconnects, interlocks, and contactors required by governing codes. These are not provided as part of food service equipment.
 - All electrical receptacles shall be provided with stainless steel faceplates mounted horizontally on fixtures and walls.
 - All floor outlets and electrical pedestals shall be waterproof.
 - 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.
 - Furnish and install interconnecting control wiring and conduit between fire protection control panels, ventilators, and gas solenoid valve to shut down cooking equipment during fire system activation.
 - 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 solenoid valves, from control cabinet to magnetic start switch.
 - Furnish and install shunt trip circuit breakers to shut down power supply to all electrical service under the ventilators during fire system activation.
 - Furnish 120v circuit, wiring, and conduit from terminal block inside fire protection control cabinet to UL approved solenoid gas valve installed by the plumber.
 - Furnish and install for walk-in cold storage rooms all interconnecting conduit and wiring concealed from sight on top of cold storage room. Cold storage room lights, switches, temperature alarms, thermostats furnished by kitchen contractor for installation by electrician. Ceiling mounted evaporators installed under kitchen equipment, Division 11.
 - All evaporator motor connections shall be made with conduit to a J-box connection. Plug-in type connections will not be acceptable.
 - Furnish and install "EYS" and foam insulation to properly seal-off all penetrations of cold stage room panels.
 - The kitchen contractor Under Division 11 will furnish and install heat tape on freezer drain lines.
 - Furnish and install conduit, cable, connectors and junction boxes for communication cable adjacent to a clean circuit convenience outlet for the on-line-point-of-sale food & beverage control system. Verify manufacturer and system requirements with operator.
 - See electrical engineers drawings for additional information.
 - 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.
 - 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 the Control Panel at the Refrigeration Package to the Evaporator for fan operation and defrost operation.

ELECTRICAL LEGEND

SYMBOLS	CODE	DEFINITION	EXPLANATION
ESC	120V ELEC.	SUPPLY CONDUIT	CONDUIT STUB OUT OF FLOOR TO BE BRANCHED BY ELECTRICIAN TO J-BOX, TERMINAL BOX, OR RECEPTACLE.
ESC	HIGH VOLT. ELEC.	SUPPLY CONDUIT	CONDUIT IN WALL TO TERMINATE IN J-BOX TO BE BRANCHED BY ELECTRICIAN TO J-BOX, TERMINAL BLOCK, OR RECEPTACLE.
ESC	120V ELEC.	SUPPLY CONDUIT	CONDUIT IN WALL TO TERMINATE IN J-BOX TO BE BRANCHED BY ELECTRICIAN TO J-BOX, TERMINAL BLOCK, OR RECEPTACLE.
ESC	HIGH VOLT. ELEC.	SUPPLY CONDUIT	CONDUIT IN WALL TO TERMINATE IN J-BOX TO BE BRANCHED BY ELECTRICIAN TO J-BOX, TERMINAL BLOCK, OR RECEPTACLE.
DCO	120V DUPLEX	COMMERCIAL OUTLET	
SCD	120V SINGLE	COMMERCIAL OUTLET	RUN CONDUIT IN WALL AND PROVIDE RECEPTACLE ON WALL AT HEIGHT INDICATED.
HVO	HIGH VOLTAGE	ELECT. OUTLET	
DCO	120V DUPLEX	COMMERCIAL OUTLET	ELECTRICIAN SHALL MAKE CONNECTION AND PROVIDE ALL WIRING TO RECEPTACLES MOUNTED ON FIXTURES.
SCD	120V SINGLE	COMMERCIAL OUTLET	ELECTRICIAN SHALL MAKE CONNECTION AND PROVIDE ALL WIRING TO RECEPTACLES MOUNTED ON FIXTURES.
HVO	HIGH VOLTAGE	ELECT. OUTLET	
SW	WALL MOUNTED	CONTROL SWITCH	ELECTRICIAN TO PROVIDE CONTROL SWITCHES FOR HOOD, LIGHTS AND FAN CONTROLS.
SW	WALL MOUNTED	CONTROL SWITCH	ELECTR. TO MAKE CONNECTION FROM ESC TO SWITCH OR CONTROLS FURNISHED ON EQUIP.
AL		ALARM	COLD STORAGE ROOM
AL		ALARM	COLD STORAGE ROOM
HW		DOOR HEATER	COLD STORAGE ROOM
V		VOLTS	
PH		PHASE	
KW		KILOWATTS	
AMP		AMPERAGES	
HP		HORSEPOWER	
A.F.F.		ABOVE FINISHED FLOOR	
D.F.A.		DOWN FROM ABOVE	

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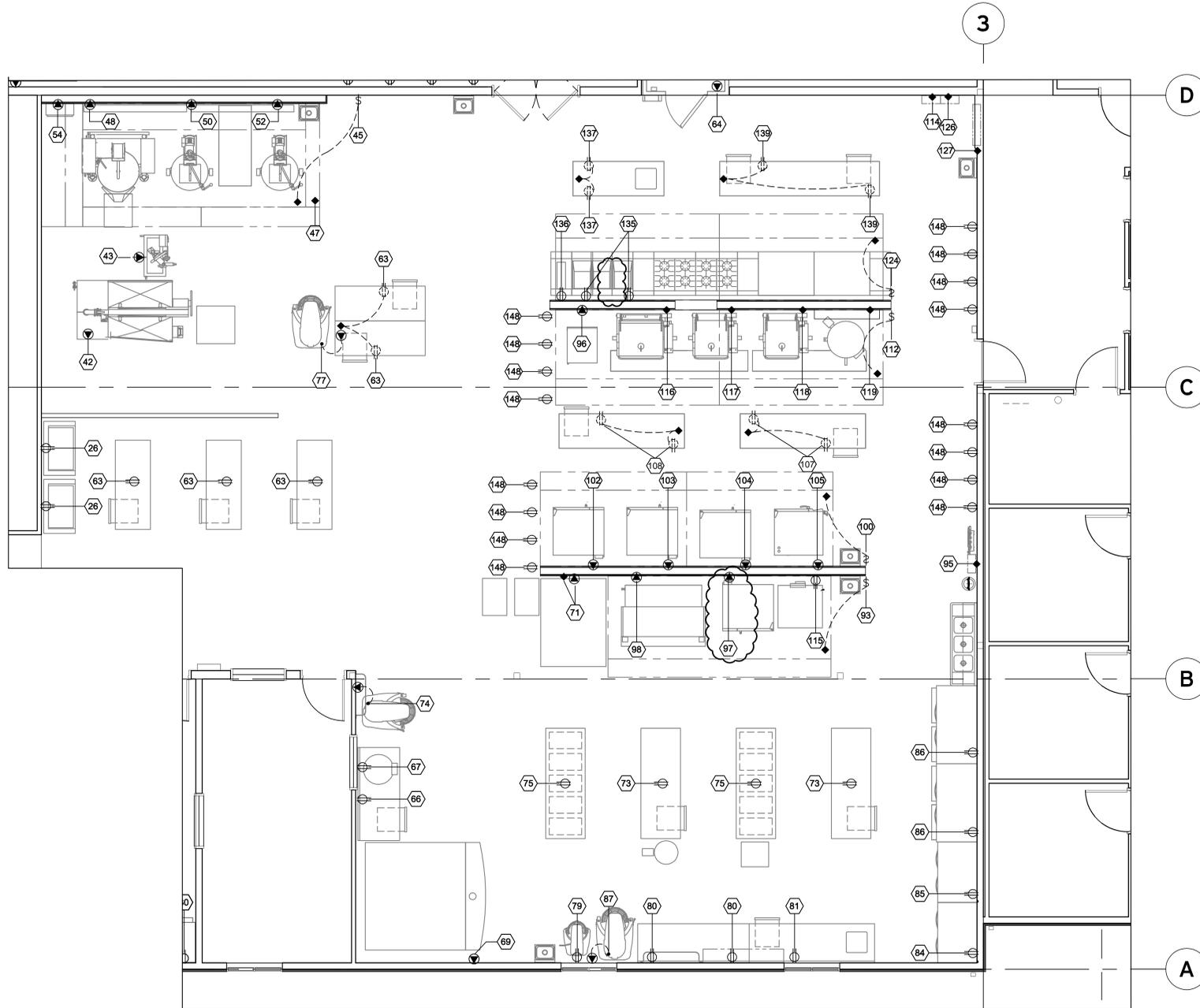
ELECTRICAL REQUIREMENT PLAN

Drawn By DNJ
Checked
Date 7 NOV 2014
Project 1407

FS3.1

1799 Columbia Street
Eugene, OR 97403

UO Housing Central Kitchen & Woodshop



KITCHEN - PARTIAL ELECTRICAL REQUIREMENT PLAN

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

ITEM NO	QTY	DESCRIPTION	VOLTS	PHASE	AMPS	KVA	HP	DIRECT PLUG	NEHA	ELECTRICAL AFF	ELEC REMARKS
42	1	COOK/CHILL TANK	480	3	20.0			X		STUB UP	
43	1	PUMP/FILL STATION	208	1	10.0			X		14"	2821 HUBBLE PLUG
45	1	EXHAUST HOOD	120	1	15.0			X		DFA	
47	1	FIRE PROTECTION SYSTEM	120	1	20.0			X		DFA	
49	1	STATIONARY KETTLE (40 GAL)	208	3	7.8			X		18"	
50	1	STATIONARY KETTLE									EXISTING, VERIFY REQUIREMENTS
52	1	STATIONARY KETTLE									EXISTING, VERIFY REQUIREMENTS
56	1	CONDENSING UNIT	480	3	29.0			X		STUB UP	
57	1	AIR COMPRESSOR	208	3			7-1/2	X		48"	EXISTING, VERIFY REQUIREMENTS
63	5	TABLE	120	1	15.0			X		DFA	
64	1	BLAST CHILLER	208	3	30.0			X		DFA	
65	1	LOT REFRIGERATION SYSTEM									INCLUDED IN ITEM 10
66	1	TABLE	120	1	15.0			X		48"	D.C.O. MOUNTED ABOVE BACKSPASH
67	1	DOUGH BALLER	120	1			1/2	X	5-15P	STUB UP	OUTLET MOUNTED ON ITEM 73
68	1	MOBILE PROOFER	120	1	16.0	1.9		X	5-20P	14"	EXISTING, VERIFY REQUIREMENTS
69	1	REVOLVING TRAY OVEN	208	1	12.0			X		96"	
71	1	ROTATING RACK OVEN	480	3	80.0	39.0		X		96"	
73	2	TABLE	120	1	15.0			X		DFA	
74	1	MIXER (60 QT)	208	3	10.0			X		STUB UP	EXISTING, VERIFY REQUIREMENTS
77	1	MIXER (70 QT)	208	3	10.0			X		48"	EXISTING, VERIFY REQUIREMENTS
79	1	MIXER (30 QT)	120	1	9.5		3/4	X	5-15P	48"	EXISTING, VERIFY REQUIREMENTS
80	1	PRE-MIXING TABLE	120	1	15.0			X		48"	D.C.O. MOUNTED IN BACKSPASH
81	1	TABLE W/ SINK	120	1	15.0			X		48"	D.C.O. MOUNTED ABOVE BACKSPASH
84	1	REACH-IN REFRIGERATOR	120	1	9.1		1/2	X	5-15P	84"	
85	1	REACH-IN REFRIGERATOR	120	1	9.1		1/2	X	5-15P	84"	
86	1	ROLL-IN REFRIGERATOR	120	1	11.8		1/2	X	5-15P	84"	
87	1	MIXER (80 QT) (EXISTING)	208	3	7.9			X		14"	EXISTING, VERIFY REQUIREMENTS
93	1	EXHAUST HOOD	120	1	15.0			X		DFA	
95	1	FIRE PROTECTION SYSTEM	120	1	20.0			X		DFA	
96	1	SMOKER	208	3	20.0	2.1		X		48"	
97	1	COMBI OVEN/ STEAMER	480	3	43.5			X		30"	
98	1	BAKE OVEN	208	3	10.0	4.0		X		66"	
100	1	EXHAUST HOOD	120	1	15.0			X		DFA	
102	1	COMBI OVEN/ STEAMER	480	3	79.4			X		30"	
103	1	COMBI OVEN/ STEAMER	480	3	79.4			X		30"	
104	1	COMBI OVEN/ STEAMER	480	3	79.4			X		30"	
105	1	COMBI OVEN/ STEAMER	480	3	43.5			X		30"	EXISTING, VERIFY REQUIREMENTS
107	1	TABLE	(2)120	1	15.0			X		STUB UP	FIXTURE MOUNTED D.C.O.
108	1	TABLE	(2)120	1	15.0			X		STUB UP	FIXTURE MOUNTED D.C.O.
112	1	EXHAUST HOOD	120	1	15.0			X		DFA	
114	1	FIRE PROTECTION SYSTEM	120	1	20.0			X		DFA	
115	1	CONVECTION OVEN	208	3	70.0	25.0		X		14"	EXISTING, VERIFY REQUIREMENTS
116	1	TILTING SKILLET (40 GAL)	120	1	5.0			X		24"	EXISTING, VERIFY REQUIREMENTS
117	1	TILTING SKILLET (30 GAL)	120	1	5.0			X		24"	EXISTING, VERIFY REQUIREMENTS
118	1	TILTING SKILLET (20 GAL)	120	1	5.0			X		24"	EXISTING, VERIFY REQUIREMENTS
119	1	STATIONARY KETTLE (40 GAL)	120	1	2.0			X		24"	DFA
121	1	EXHAUST HOOD	120	1	15.0			X		DFA	
126	1	FIRE PROTECTION SYSTEM	120	1	20.0			X		DFA	
127	1	HOOD CONTROL PANEL	120	1	20.0			X		DFA	
135	1	FRYER SYSTEM	120	1	7.0			X	5-15P	14"	
136	1	DUMP STATION	120	1	6.3			X	5-15P	30"	
137	1	TABLE W/ SINK	120	1	15.0			X		STUB UP	FIXTURE MOUNTED D.C.O.
139	1	TABLE	(2)120	1	15.0			X		STUB UP	FIXTURE MOUNTED D.C.O.

ELECTRICAL REQUIREMENTS NOTES

- This drawing is for food service equipment only. Refer to architects and engineering drawings for other systems and equipment requirements.
 - 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.
 - All electrical lines shall be concealed from sight in walls and columns unless noted otherwise.
- Electrical Division 26, to furnish, install, or interconnect the following:
- Provide all rough-ins, interconnecting wiring and final connections to controls, receptacles, J-boxes, breaker panels, or switches etc. in conformance with local codes.
 - 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.
 - Furnish and install all disconnects, interlocks, and contactors required by governing codes. These are not provided as part of food service equipment.
 - All electrical receptacles shall be provided with stainless steel faceplates mounted horizontally on fixtures and walls.
 - All floor outlets and electrical pedestals shall be waterproof.
 - Furnish and install conduit, cable, connectors and junction boxes for communication cable adjacent to a clean circuit convenience outlet for the on-line-point-of-sale food & beverage control system. Verify manufacturer and system requirements with operator.
 - See electrical engineers drawings for additional information.
 - 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.
 - 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 the Control Panel at the Refrigeration Package to the Evaporator for fan operation and defrost operation.

ELECTRICAL LEGEND

SYMBOLS	CODE	DEFINITION	EXPLANATION
ESC	120V ELEC.	CONDUIT STUB OUT OF FLOOR TO BE BRANCHED BY ELECTRICIAN TO J-BOX, TERMINAL BOX, OR RECEPTACLE.	
ESC	HIGH VOLT. ELEC. SUPPLY CONDUIT	CONDUIT IN WALL TO TERMINATE IN J-BOX TO BE BRANCHED BY ELECTRICIAN TO J-BOX, TERMINAL BOX, OR RECEPTACLE.	
ESC	120V ELEC. SUPPLY CONDUIT	CONDUIT IN WALL TO TERMINATE IN J-BOX TO BE BRANCHED BY ELECTRICIAN TO J-BOX, TERMINAL BOX, OR RECEPTACLE.	
DDO	120V DUPLEX CONDENSED OUTLET	RUN CONDUIT IN WALL AND PROVIDE RECEPTACLE ON WALL AT HEIGHT INDICATED.	
SDO	120V SINGLE CONDENSED OUTLET	RUN CONDUIT IN WALL AND PROVIDE RECEPTACLE ON WALL AT HEIGHT INDICATED.	
HMO	HIGH VOLTAGE CONDENSED OUTLET	ELECTRICIAN SHALL MAKE CONNECTION AND PROVIDE ALL WIRING TO RECEPTABLES MOUNTED ON FIXTURES.	
DDO	120V DUPLEX CONDENSED OUTLET	ELECTRICIAN SHALL MAKE CONNECTION AND PROVIDE ALL WIRING TO RECEPTABLES MOUNTED ON FIXTURES.	
SDO	120V SINGLE CONDENSED OUTLET	ELECTRICIAN SHALL MAKE CONNECTION AND PROVIDE ALL WIRING TO RECEPTABLES MOUNTED ON FIXTURES.	
HMO	HIGH VOLTAGE CONDENSED OUTLET	ELECTRICIAN SHALL MAKE CONNECTION AND PROVIDE ALL WIRING TO RECEPTABLES MOUNTED ON FIXTURES.	
ESC	WALL MOUNTED CONTROL SWITCH	ELECTRICIAN TO PROVIDE CONTROL SWITCHES FOR HOOD LIGHTS AND FAN CONTROLS	
ESC	WALL MOUNTED CONTROL SWITCH	ELECTRICIAN TO MAKE CONNECTION FROM ESC TO SWITCH OR CONTROLS FURNISHED ON EQUIP.	
ESC	ALARM	COLD STORAGE ROOM	
ESC	ALARM	COLD STORAGE ROOM	
ESC	DOOR HEATER	COLD STORAGE ROOM	
V	VOLTS		
PH	PHASE		
RE	RECEPT		
AMP	AMPS		
HP	HORSEPOWER		
AF	AREA FRESH AIR FLOOR		
DFA	DOWN FROM ABOVE		

G.M.P
CONFORMED SET-
Not For
Construction



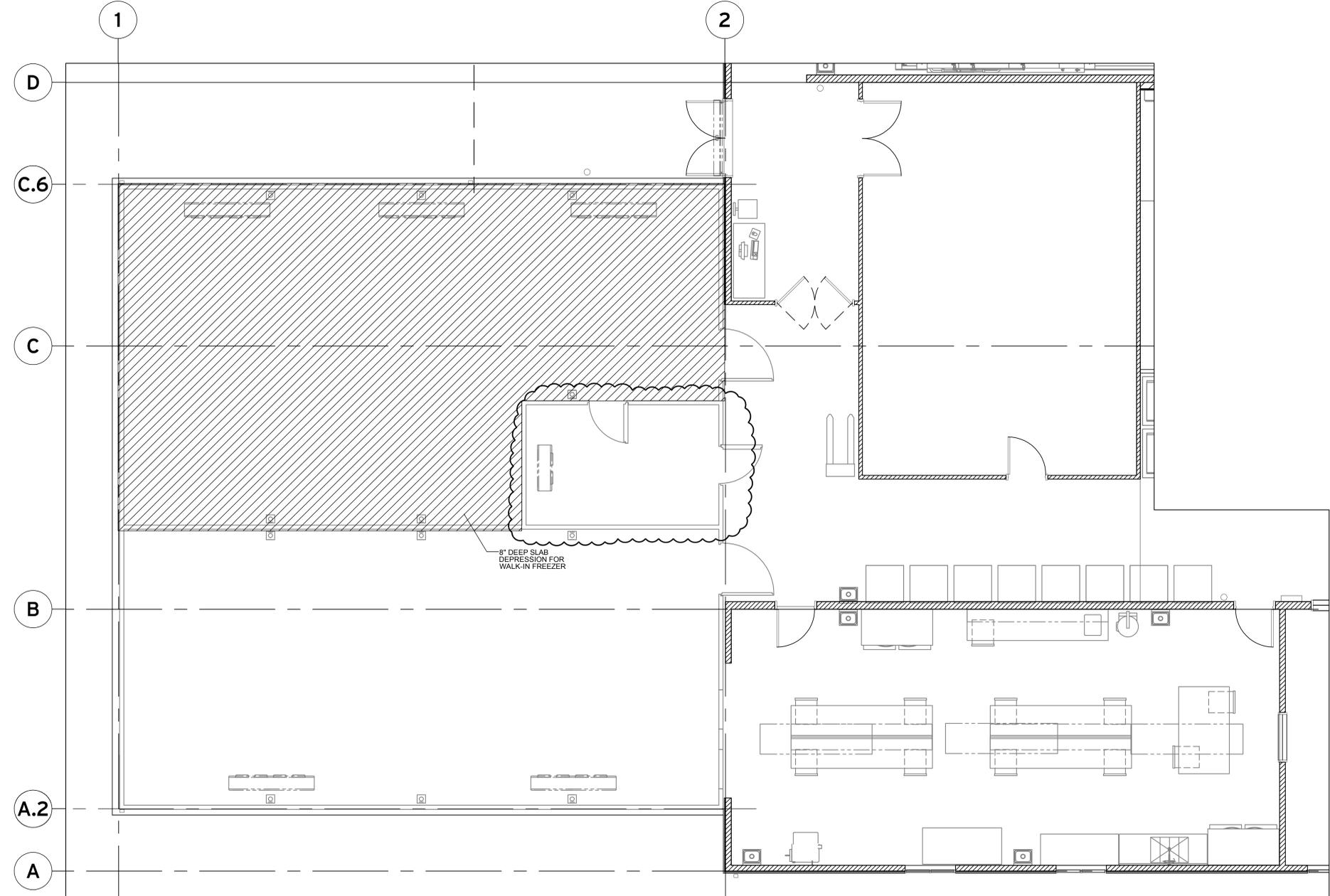
Robertson Sherwood Architects PC
132 East Broadway, Suite 540
Eugene, Oregon 97401
www.robertsonsherwood.com
P 541 | 342.8077
F 541 | 345.4302

UO Housing Central Kitchen & Woodshop
Revised, 31 Oct. 2014

ELECTRICAL REQUIREMENT PLAN

Drawn By: DNJ
Checked: [blank]
Date: 7 NOV 2014
Project: 1407

FS3.2



KITCHEN - PARTIAL SPECIAL CONDITION REQUIREMENT PLAN

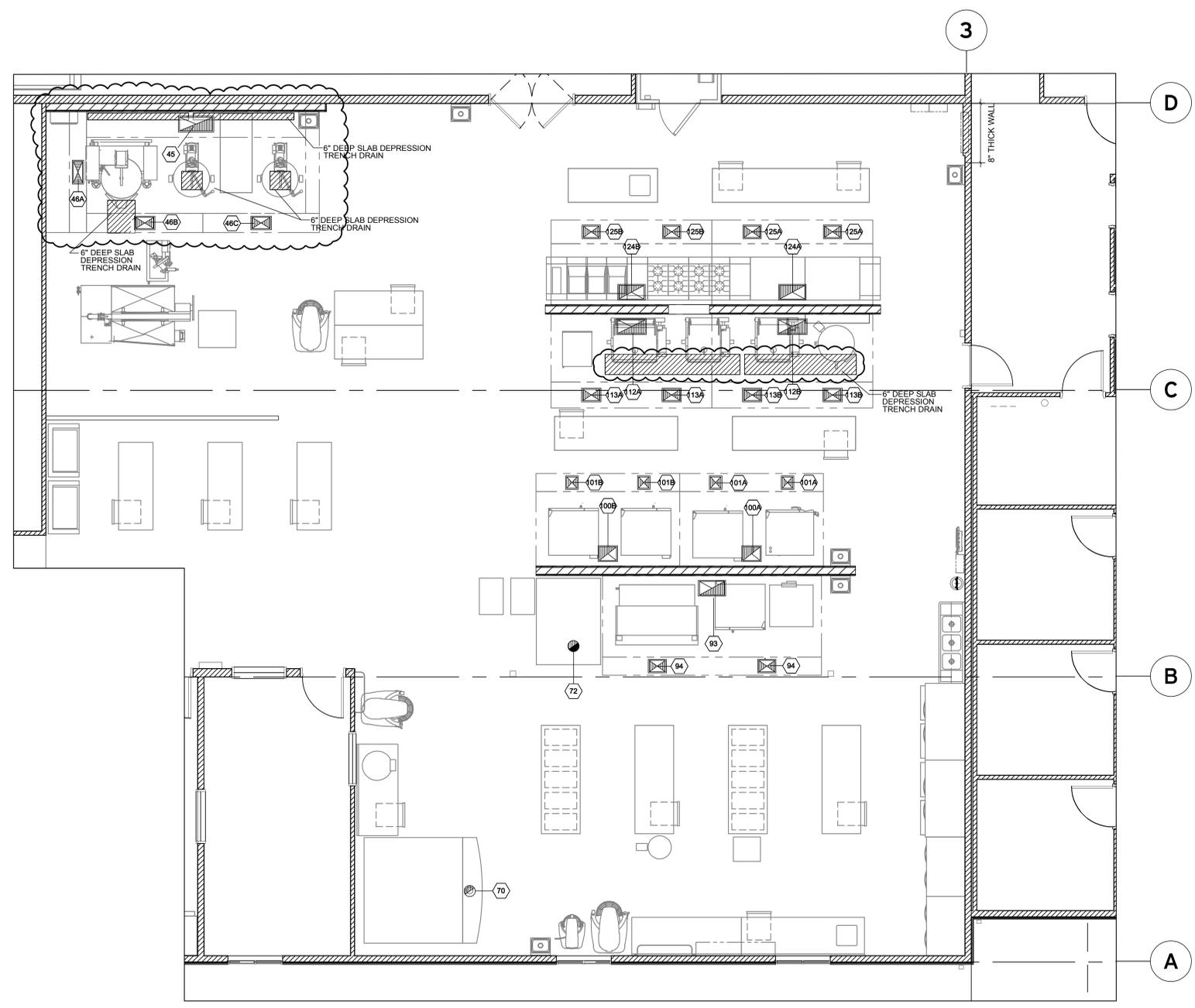
SCALE: 1/4" = 1'-0"

SPECIAL CONDITION REQUIREMENT NOTES

- A. GENERAL NOTES:**
- 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.
 - 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 refer to architectural / engineering plans.
 - Walls, floors, and ceilings in food service areas where food and beverage is prepared shall be smooth, easily cleanable, non-absorbent, and durable. Wall and ceiling shall be light in color.
 - Refer to the approved shop drawings for supplemental coordination and installation requirements for the food service equipment indicated on this plan.
 - 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.
 - Prior to the installation of the food service equipment the kitchen equipment contractor must confirm that:
 - The ceilings are installed and finished.
 - The walls are installed and finished.
 - The flooring has been installed and washed clean.
 - 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.
 - Final duct connections to equipment by Mechanical Division.
- B. GENERAL CONTRACTOR REQUIREMENTS:**
- Refer to Architectural / Engineering drawings and specifications for the following General Contractor requirements.
- The in-wall reinforcing or wall backing for all wall mounted semi-recessed equipment or control panels.
 - All walls mounted behind, above and adjacent to cooking equipment shall be constructed of limited-combustible material with 2-hour or greater fire rating.
 - 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.
 - A 6" high concrete pad with trowel smooth and level finished where indicated.
 - Any fire rated materials for exhaust vent ducts, vent stacks, and any heat producing food service equipment. Verify compliance with local codes and regulations.
 - The cove bases at all vertical intersections of all kitchen floors.
 - 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.
 - 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.
 - All pads or curbs for food service equipment and /or roof or service area mounted compressor rack. Verify compliance with local codes and regulations.
 - All openings in walls as indicated on this plan for and recessed or semi-recessed control panels.
 - Slope all floors to floor sinks, floor drains or floor troughs. verify with local codes.
 - 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.
 - A minimum of 150 lbs. per square foot floor loading, or higher as required by local codes.
 - Kitchen area with - 9'-6"
 - General areas - 8'-6"
 - Recommended finished ceiling heights in kitchen areas and for specific food service equipment areas:
 - Kitchen area with - 9'-6"
 - General areas - 8'-6"
- 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.

SPECIAL CONDITIONS SYMBOLS

	EXHAUST DUCT
	REPLACEMENT AIR DUCT
	CUBIC FEET PER MINUTE
	FLOOR DEPRESSION
	SOLID MASONRY PAD
	REFRIGERATION LINES
	IN-WALL BACKING



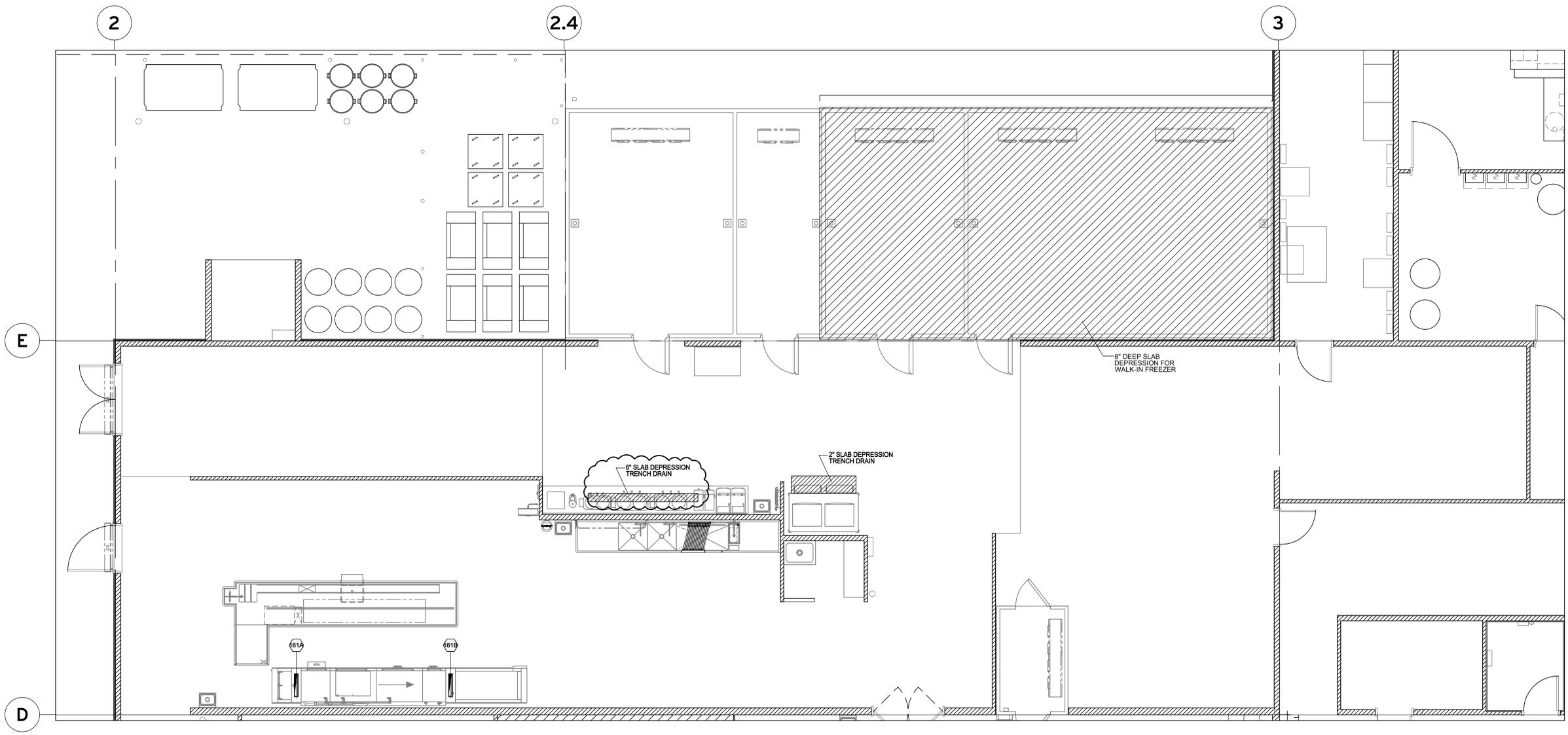
KITCHEN - PARTIAL SPECIAL CONDITIONS REQUIREMENT PLAN
SCALE: 1/4" = 1'-0"

VENTILATOR SCHEDULE									
ITEM NO.	QTY.	CONNECTION SIZE	EXHAUST CFM	SP AT COLLAR	QTY.	CONNECTION SIZE	SUPPLY CFM	SP AT COLLAR	REMARKS / REQUIREMENTS
45	1	20" x 12"	2500	0.8					SEE VENTILATOR DRAWINGS
46A	1	19" x 8"	890	0.11					SEE VENTILATOR DRAWINGS
46B	1	16" x 10"	963	0.10					SEE VENTILATOR DRAWINGS
46C	1	16" x 10"	963	0.10					SEE VENTILATOR DRAWINGS
70	1	8" DIA	1000						SEE CUT SHEET
72	1	9.9" DIA	1000						
93	1	22" x 12"	2720	.0.62					SEE VENTILATOR DRAWINGS
94	2	18" x 10"	1088	0.11					SEE VENTILATOR DRAWINGS
100A	1	15" x 12"	1785	0.58					SEE VENTILATOR DRAWINGS
100B	1	15" x 12"	1785	0.58					SEE VENTILATOR DRAWINGS
101A	2	12" x 10"	714	0.10					SEE VENTILATOR DRAWINGS
101B	2	12" x 10"	714	0.10					SEE VENTILATOR DRAWINGS
112A	1	24" x 12"	2973	0.90					SEE VENTILATOR DRAWINGS
112B	1	24" x 12"	2973	0.90					SEE VENTILATOR DRAWINGS
113A	2	20" x 10"	1189	0.10					SEE VENTILATOR DRAWINGS
113B	2	20" x 10"	1189	0.10					SEE VENTILATOR DRAWINGS
124A	1	22" x 12"	2703	1.04					SEE VENTILATOR DRAWINGS
124B	1	22" x 12"	2703	1.04					SEE VENTILATOR DRAWINGS
125A	2	18" x 10"	1081	0.10					SEE VENTILATOR DRAWINGS
125B	2	18" x 10"	1081	0.10					SEE VENTILATOR DRAWINGS

- SPECIAL CONDITION REQUIREMENT NOTES**
- A. GENERAL NOTES:**
- 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.
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 - The flooring has been installed and washed clean.
 - 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.
 - Final duct connections to equipment by Mechanical Division.
- B. GENERAL CONTRACTOR REQUIREMENTS:**
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 - A 6" deep depression for all walk-in cooler / freezers with a smooth and transit level finish. The finished floor material and cove bases are to be installed after the walk-in insulation have been set in place.
 - A 6" high concrete pad with trowel smooth and level finished where indicated.
 - Any fire rated materials for exhaust vent ducts, vent stacks, and any heat producing food service equipment. Verify compliance with local codes and regulations.
 - The cove bases at all vertical intersections of all kitchen floors.
 - 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 cut 2" from walls or 2" above finished floors. Verify compliance with local codes and regulations.
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 - General areas - 8'-6"
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SPECIAL CONDITIONS SYMBOLS

	EXHAUST DUCT
	REPLACEMENT AIR DUCT
	CUBIC FEET PER MINUTE
	FLOOR DEPRESSION
	SOLID MASONRY PAD
	REFRIGERATION LINES
	IN-WALL BACKING



KITCHEN - PARTIALSPECIAL CONDITION REQUIREMENT PLAN

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

VENTILATOR SCHEDULE

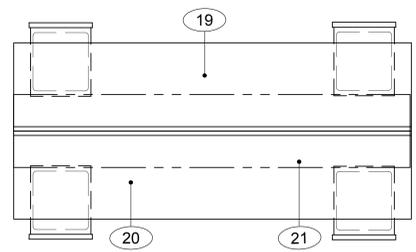
ITEM NO.	QTY.	CONNECTION SIZE	EXHAUST CFM	SP. AT COLLAR	QTY.	CONNECTION SIZE	SUPPLY CFM	SP. AT COLLAR	REMARKS / REQUIREMENTS
161A	1	23" x 3"	300	0.25					SEE MANUFACTURES DRAWINGS
161B	1	23" x 3"	800	0.25					SEE MANUFACTURES DRAWINGS

SPECIAL CONDITIONS SYMBOLS

	EXHAUST DUCT
	REPLACEMENT AIR DUCT
	CUBIC FEET PER MINUTE
	FLOOR DEPRESSION
	SOLID MASONRY PAD
	REFRIGERATION LINES
	IN-WALL BACKING

SPECIAL CONDITION REQUIREMENT NOTES

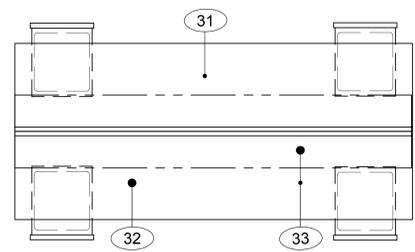
- A. GENERAL NOTES:**
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 - A 6" high concrete pad with trowel smooth and level finished where indicated.
 - Any fire rated materials for exhaust vent ducts, vent stacks, and any heat producing food service equipment. Verify compliance with local codes and regulations.
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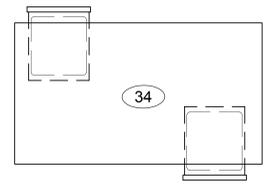
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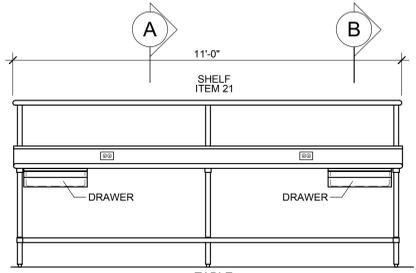
PLAN VIEW
SCALE: 1/2"=1'-0"



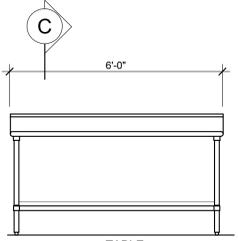
PLAN VIEW
SCALE: 1/2"=1'-0"



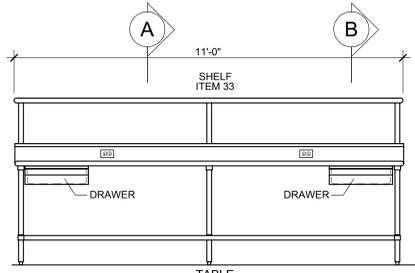
PLAN VIEW
SCALE: 1/2"=1'-0"



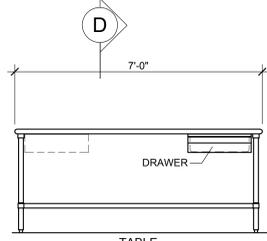
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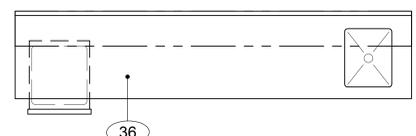
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SCALE: 1/2" = 1'-0" FS1.1



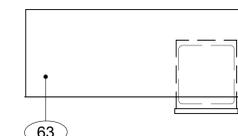
ELEVATION 3
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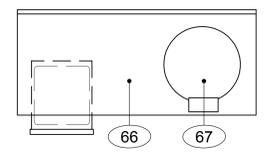
ELEVATION 4
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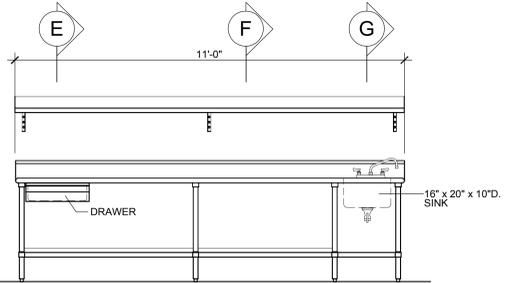
PLAN VIEW
SCALE: 1/2"=1'-0"



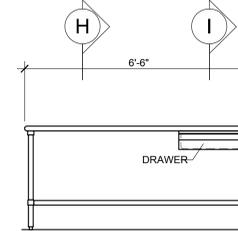
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SCALE: 1/2"=1'-0"



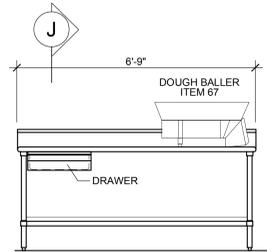
PLAN VIEW
SCALE: 1/2"=1'-0"



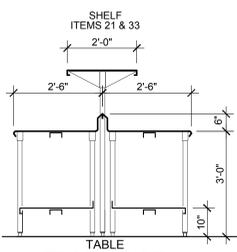
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SCALE: 1/2" = 1'-0" FS1.1



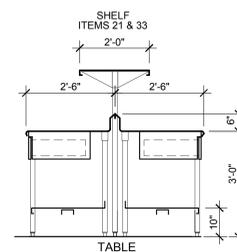
ELEVATION 6
SCALE: 1/2" = 1'-0" FS1.2



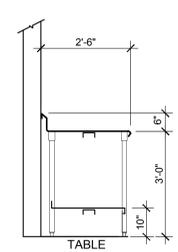
ELEVATION 7
SCALE: 1/2" = 1'-0" FS1.2



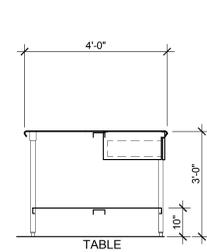
SECTION A
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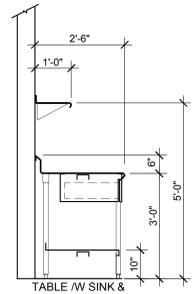
SECTION B
SCALE: 1/2"=1'-0"



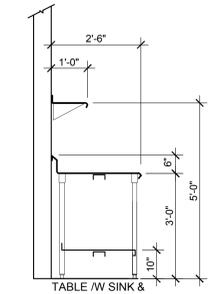
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SCALE: 1/2"=1'-0"



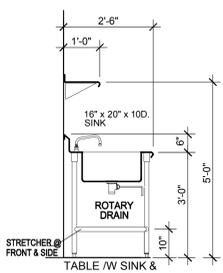
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SCALE: 1/2"=1'-0"



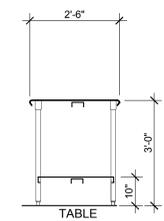
SECTION E
SCALE: 1/2"=1'-0"



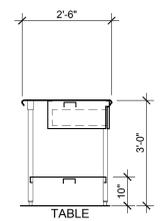
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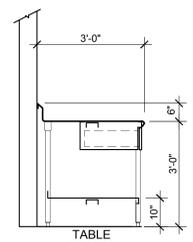
SECTION G
SCALE: 1/2"=1'-0"



SECTION H
SCALE: 1/2"=1'-0"



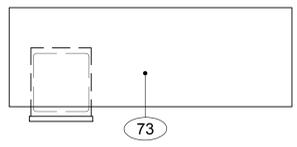
SECTION I
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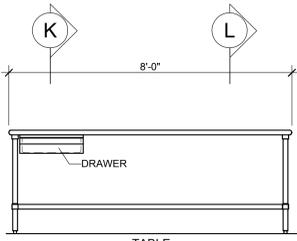
SECTION J
SCALE: 1/2"=1'-0"

ELEVATIONS AND DETAILS

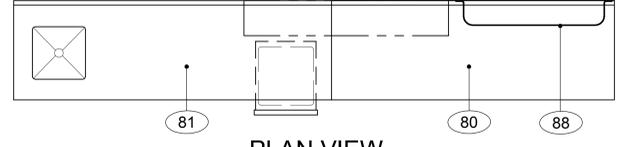
Drawn By	DNJ
Checked	
Date	7 NOV 2014
Project	1407



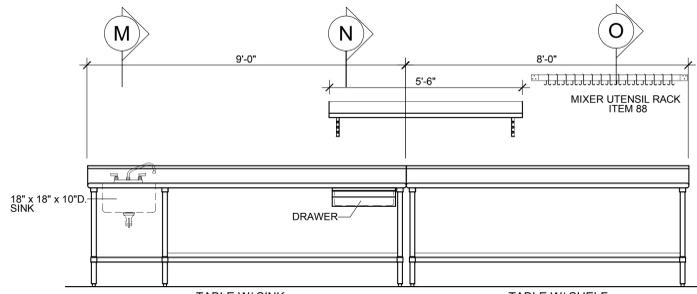
PLAN VIEW
SCALE: 1/2"=1'-0"



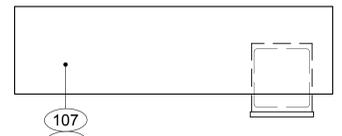
ELEVATION 8
SCALE: 1/2" = 1'-0" FS1.2



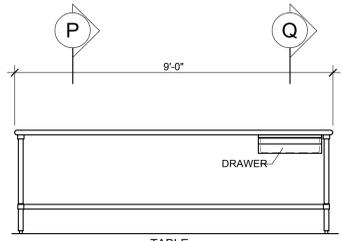
PLAN VIEW
SCALE: 1/2"=1'-0"



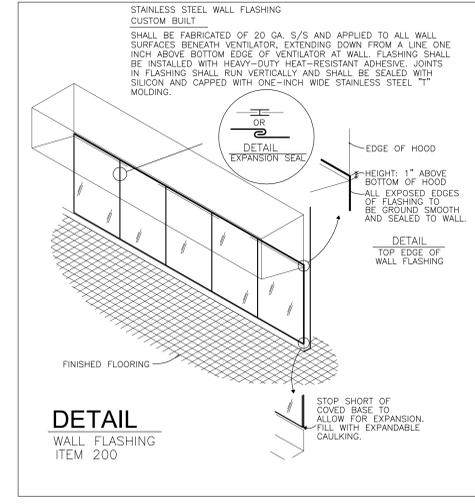
ELEVATION 9
SCALE: 1/2" = 1'-0" FS1.2



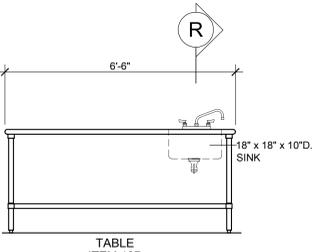
PLAN VIEW
SCALE: 1/2"=1'-0"



ELEVATION 10
SCALE: 1/2" = 1'-0" FS1.2



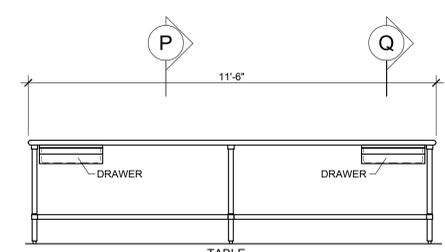
PLAN VIEW
SCALE: 1/2"=1'-0"



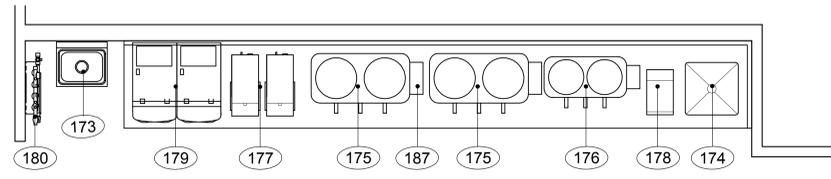
ELEVATION 11
SCALE: 1/2" = 1'-0" FS1.2



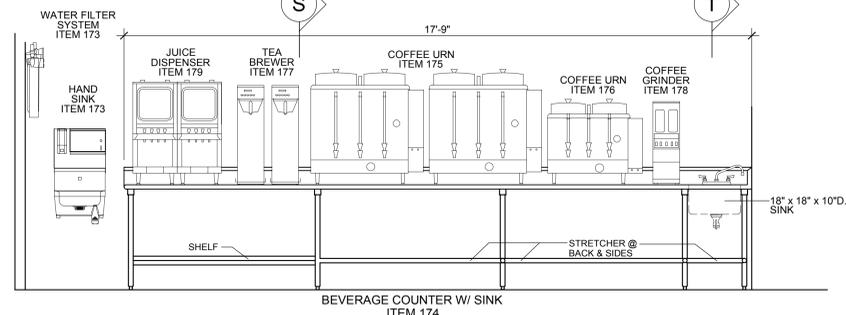
PLAN VIEW
SCALE: 1/2"=1'-0"



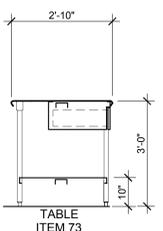
ELEVATION 12
SCALE: 1/2" = 1'-0" FS1.2



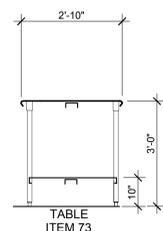
PLAN VIEW
SCALE: 1/2"=1'-0"



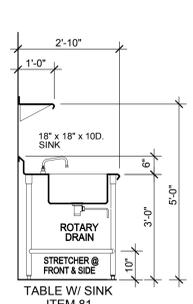
ELEVATION 13
SCALE: 1/2" = 1'-0" FS1.3



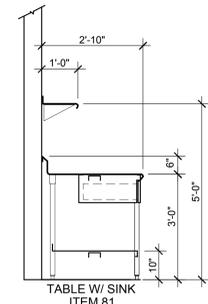
SECTION K
SCALE: 1/2"=1'-0"



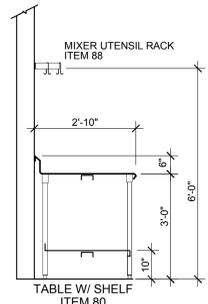
SECTION L
SCALE: 1/2"=1'-0"



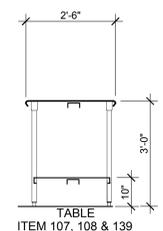
SECTION M
SCALE: 1/2"=1'-0"



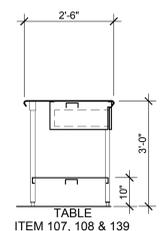
SECTION N
SCALE: 1/2"=1'-0"



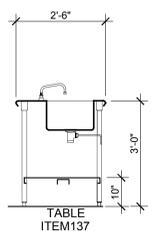
SECTION O
SCALE: 1/2"=1'-0"



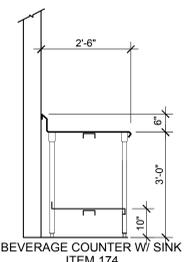
SECTION P
SCALE: 1/2"=1'-0"



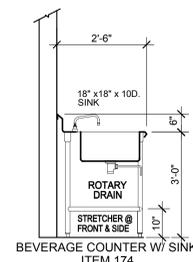
SECTION Q
SCALE: 1/2"=1'-0"



SECTION R
SCALE: 1/2"=1'-0"



SECTION S
SCALE: 1/2"=1'-0"



SECTION T
SCALE: 1/2"=1'-0"



GENERAL NOTES FOR NON-WATER WASH VENTILATORS

- ELECTRICAL**
1. Locate Fan Start/Stop Switch in a convenient location. Refer to the wiring diagram for required voltage.
 2. If ventilators are equipped with light fixtures, provide a separate light circuit to the ventilator as shown on electrical plan.
- EXHAUST VOLUME REQUIREMENTS**
3. Exhaust Volumes as shown on the drawings are determined by established Gaylord engineering methods and in accordance with the terms of the ventilator's listing. These air volume levels require that the make-up air be brought into the space in such a way that it does not negatively affect the ventilator. See the Make-up Air Requirements and the "Typical Design" drawing.
 4. Ventilator static pressure is noted on each ventilator plan view. Total duct system and other external static's must be added to the ventilator static for determining the total system static pressure drop. Static based on operation at mean sea level at 75°F kitchen ambient.
- MAKE-UP AIR REQUIREMENTS**
5. Make-up air is critical to the performance of the ventilator.
 6. The total amount of make-up air (supply air) brought into the kitchen must be between 90% and 100% of the total exhaust volume. It should be brought in throughout the kitchen evenly for best results. See the "Typical Design" drawing.
- AIR FLOW RATES**
7. Exhaust and Supply Air Flow Rates were established under controlled laboratory conditions. Greater Exhaust and/or lesser Supply Air Flows may be required for complete vapor removal in specific installations.
- INSTALLATION**
8. Ventilators to be installed in accordance with NFPA-96 and all other local applicable codes. Contractors must review applicable codes with code authorities before approving drawings for fabrication. Special attention must be given to code regulations relative to clearances from surrounding combustible and limited combustible construction (walls, ceiling, etc.).
 9. Ventilators manufactured in multiple sections are factory pre-wired to a single connection point. Ventilator wiring is disconnected for shipment to be reconnected by electrical contractor.
 10. Ventilators manufactured in multiple sections may have drains factory interconnected (see drawing) to a single outlet point. Ventilator plumbing is disconnected for shipment to be reconnected by plumbing contractor.
11. All ductwork beyond the ventilator duct take-off collar to be provided and installed by others, in accordance with applicable codes. Exhaust ducts must be continuously welded liquid tight.
 12. All ventilators are equipped with hanging brackets. Hanging rods to be supplied by ventilator installer. Hanging weight of the ventilator(s) is noted on each drawing.
 13. Ventilators manufactured in multiple sections are provided with bolts, clips, and all necessary hardware for reconnecting by the ventilator installer.
- CONSTRUCTION**
14. Ventilators are manufactured in strict accordance with Gaylord specifications.
 15. Ventilators constructed of 18 Ga. stainless steel, Type 300 series, No. 4 finish unless otherwise noted on drawings.
- FIRE EXTINGUISHING SYSTEM**
16. Fire extinguishing system to be installed in accordance with NFPA-96. Refer to "FIRE PROTECTION SYSTEM NOTES" for information on supplier and installation.
 17. Caution: Fire extinguishing system piping installed on the ventilator at job site should be coordinated with Gaylord to ensure piping does not interfere with the ventilator's operation/performance. Improper installation may void the Listings of the ventilator.
 18. **IMPORTANT NOTE:** NFPA-96 requires that all gas and electric cooking equipment, that is protected by surface fire protection, must automatically shut off upon activation of the fire extinguishing system.
 19. **IMPORTANT NOTE:** Most building departments require separate hood and fire protection permits prior to installation. The hood permit is typically obtained through the plan review department and the fire protection permit from the fire prevention bureau. It is the responsibility of the installing contractor to check with local building departments for their requirements and to obtain necessary permits.
- LIGHTING**
20. Light fixtures in ventilators will provide less than 30 foot candles of light at the cooking surface as a standard, unless otherwise noted on Section View. Confirm if this amount of light is acceptable with local health codes.

SPACE CONDITIONS IN HOT AND HUMID CLIMATES / STEAM COOKING EQUIPMENT

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 and/or dripping in the hood over heavy steam producing equipment such as Steamers, Kettles, Dim Sum Counters, etc. If this is not possible, please consult the factory for increased air volume levels to prevent condensation buildup and potential dripping. Please refer to ASHRAE STD's 62.1-2010, 55-2010, and "The ASHRAE Guide for Buildings in Hot & Humid Climates" to address occupancy comfort and reduce the growth of pathogenic or allergenic organisms. It should be noted that exceeding these values can result in increased potential for unsanitary conditions.

THE GAYLORD VENTILATOR TESTING, LISTING AND COMPLIANCE REFERENCES:

IMPORTANT NOTE: Gaylord Ventilators are designed to meet the National codes listed below. Local codes may vary. Gaylord Industries must be notified in writing of local codes that may affect the ventilator design.

NATIONAL FIRE PROTECTION ASSOCIATION
The exhaust ventilator meets all requirements of the latest edition of NFPA-96.

NATIONAL SANITATION FOUNDATION
The exhaust ventilator is NSF listed to: Standard #2 - "Food Service Equipment"

INTERNATIONAL & UNIFORM MECHANICAL CODE
The exhaust ventilator meets all requirements of IMC and UMC.

UNDERWRITERS LABORATORIES, INC.
The exhaust ventilator is UL Listed. *

INTERTEK TESTING SERVICES
The exhaust ventilator is ETL Listed. *

* UL and ETL listed exhaust ventilators are tested to standard: UL 710 - "Exhaust Hoods for Commercial Cooking Equipment".



APPROVAL NOTICE

Prior to releasing the ventilator for fabrication, this drawing must be signed by an authorized representative of the company ordering the equipment and returned to GAYLORD INDUSTRIES. By approving these drawings, the company ordering the equipment agrees to the general notes, accepts the equipment as shown, and has verified the following have been checked:

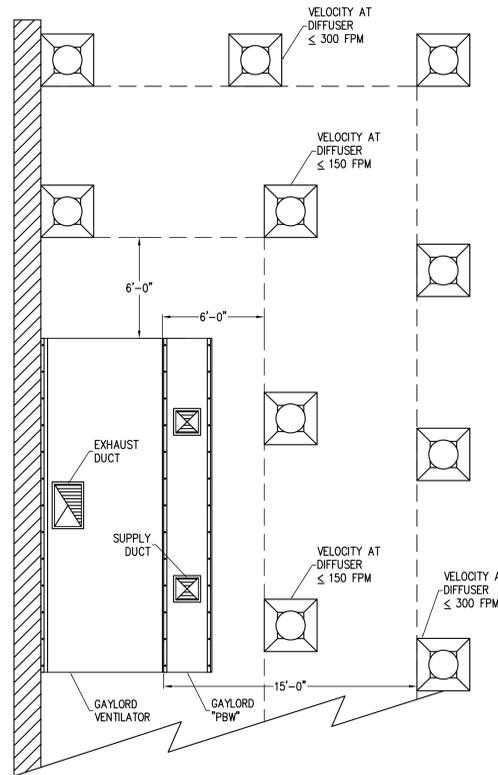
- IMPORTANT NOTICE**
1. All dimensions such as duct size and location, drain and hot water location, ceiling height, overall size of ventilator, clearances to beams and other obstructions.
 2. The location of the cooking equipment in relation to the ventilator is correct as shown for proper placement of the surface fire protection nozzles.

APPROVED FOR FABRICATION

Any changes in cooking equipment location, necessitating the relocation of the surface fire protection nozzles must be brought to the attention of GAYLORD INDUSTRIES in writing, prior to the kitchen being turned over to operating personnel.

- Revise and Resubmit
- Without changes
- With changes as shown

Signature _____ Date _____



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.

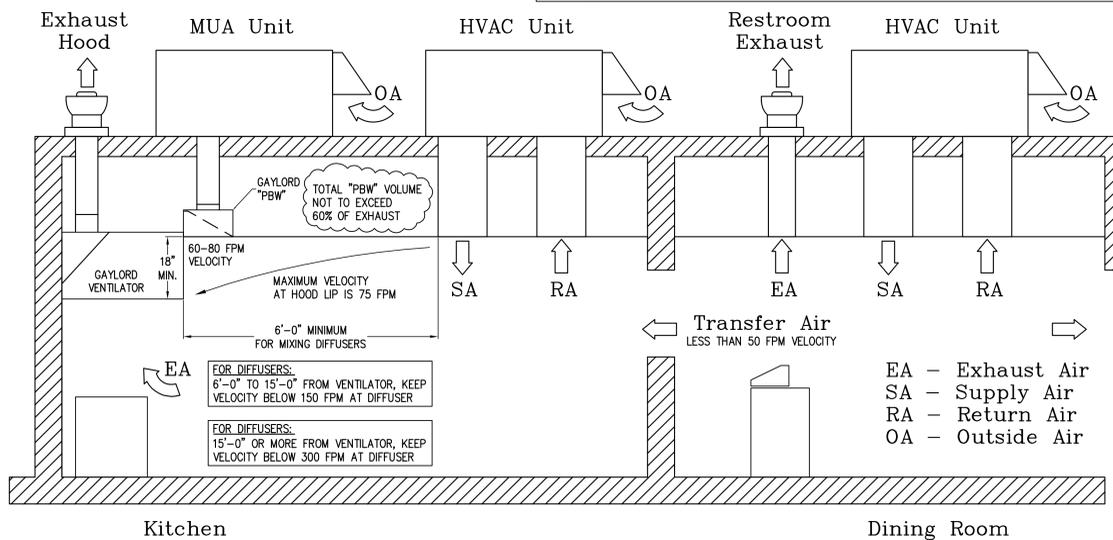
Exhaust Air Volume Guidelines:

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. 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 75 FPM at the ventilator lip
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 pressurization
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
9. For more information on acceptable methods of Make-up Air Delivery reference ASHRAE Standard 154.

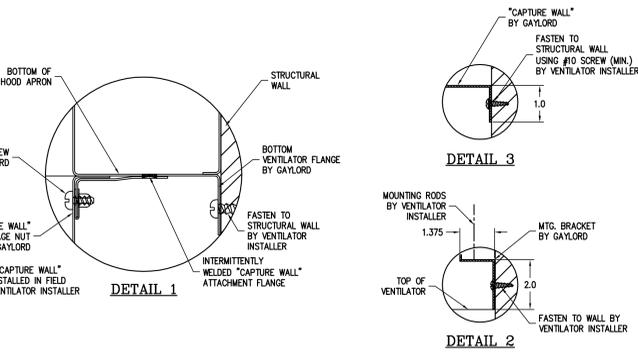
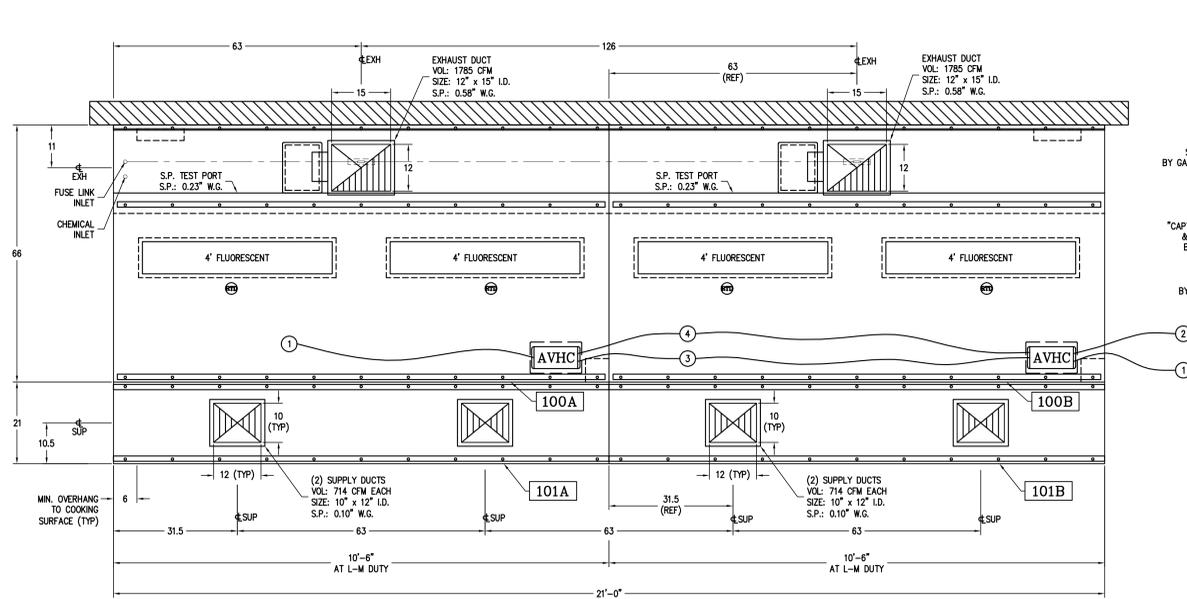
Following these guidelines will result in proper capture and containment at the ventilator and enact the Gaylord Capture Performance Guarantee. If jobsite conditions cannot accommodate these guidelines, consult factory for alternative design.



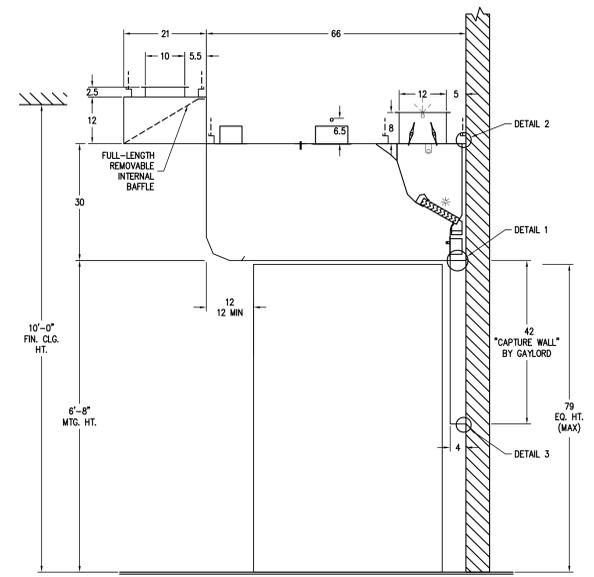
TYPICAL DESIGN

DIMENSION TOLERANCE ± 1/4" (6mm)

INSTALLATION INFORMATION				MODEL #				ITEM #				WORK ORDER #				
REV	DRWN BY	DATE	REVISIONS	RD	CHECKED BY	ELECT. CHECK	F.P. CHECK	S.E. APPROVAL	UNIV OF OREGON CENTRAL KITCHEN				EUGENE, OR			
01	RD	5-13-14	REVISED TO NEW FLOOR PLAN	GAYLORD® INDUSTRIES				PRELIMINARY ENGINEERING				GAYLORD®				
This plan is made from available information, but measurements are to be verified by contractors, installers and others in connection with this job. Gaylord Industries accepts no responsibility for work done by contractors, installers and others, and will not stand any expense for charges made necessary by local building codes, ordinances, structural conditions or by the substitution or changes in equipment shown in this plan. This plan must be verified and approved by proper parties before fabrication can be started and approval shall not be made unless contractors, installers and others have reviewed applicable codes with code authorities. Reference is made to the general notes, which are a part of these plans and all contractors, installers and others utilizing these plans are advised they are responsible for examining and becoming familiar with said general notes before commencing any work hereunder. Any inconsistencies between these plans and the general notes, or between these plans, the general notes, and local building codes or ordinances must be immediately called to the attention of Gaylord Industries in writing so that any such inconsistencies can be resolved.				Gaylord Industries must be notified of any changes made to the plan in a clear and conspicuous manner. Gaylord Industries will not be responsible for any incidental or consequential damages incurred by others as a result of contractors, installers and others failure to notify Gaylord of changes to the plan.				ATTENTION - This plan is the property of Gaylord Industries and is confidential and proprietary. It is not to be copied, reproduced, or distributed, in whole or part, nor be used in anyway detrimental to Gaylord Industries. If you have received this plan without Gaylord's permission, please (i) do not read it, (ii) reply to the sender that you received the drawing in error, and (iii) erase and/or destroy the drawing.				10900 S.W. AVERY ST. TUALATIN, OR 97062 TELEPHONE: (503) 691-2010 TOLL FREE: (800) 547-9696 FAX NO.: (503) 692-6048 E-MAIL: gaylord@gaylordusa.com				
DRAWING NO: 13-2037				DATE: 05-13-14				REV: 01				SHEET NO: 1 of 8				



ENCLOSURES PANELS BY OTHERS



COMBI OVEN/COMBI OVEN/COMBI OVEN/COMBI OVEN

ELEVATION VIEW

VENTILATOR NOTES (NON-WATER WASH)

A) VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT AND LOCATION IN RELATION TO VENTILATOR PRIOR TO FABRICATION.

B) FRONT AND REAR MOUNTING BRACKETS HAVE #10SIZES HOLES. BRACKETS TO BE SUPPORTED WITHIN 12" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.

C) INTERIOR MOUNTING BRACKET(S) TO BE SUPPORTED WITHIN 36" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.

VERIFY EXHAUST & SUPPLY FANS

A) VERIFY IF THIS HOOD IS EXHAUSTED ON ITS OWN EXHAUST FAN OR IS IT EXHAUSTED ON A COMMON EXHAUST FAN SHARED WITH OTHER HOODS.

B) VERIFY NUMBER OF SUPPLY (MAKE-UP AIR) FANS.

PBW PLENUM FEATURES

- * REMOVABLE S/S PERFORATED PANEL(S)
- * ALL EXPOSED SURFACES ARE STAINLESS STEEL

ELECTRICAL NOTES (DCV-AV)

① (1) CAT 5 CABLE, FOR CONTROL(S), IN FLEXIBLE CONDUIT, EXTENDING 6" BEYOND END OF VENTILATOR BY GAYLORD. WIRED TO DCV CONTROL CABINET OR NEXT HOOD (IF APPLICABLE) BY ELECTRICAL CONTRACTOR. LIGHT FIXTURES, VAPOR PROOF, UL LISTED, * FURNISHED, INSTALLED AND WIRED BY GAYLORD.

② (2) WIRES AND GROUND, FOR CONTROL(S) AND LIGHT(S), IN FLEXIBLE CONDUIT, EXTENDING 6" BEYOND END OF VENTILATOR BY GAYLORD. WIRED TO SUPPLY VOLTAGE BY ELECTRICAL CONTRACTOR.

③ (1) CAT 5 CABLE, FOR CONTROL(S), IN FLEXIBLE CONDUIT FOR INTERCONNECTING SECTIONS. DISCONNECTED FOR SHIPPING. JOB SITE RECONNECTION BY ELECTRICAL CONTRACTOR.

④ (2) WIRES AND GROUND, FOR CONTROL(S) AND LIGHT(S), IN FLEXIBLE CONDUIT FOR INTERCONNECTING VENTILATOR SECTIONS BY GAYLORD. DISCONNECTED FOR SHIPPING. JOB SITE RECONNECTION BY ELECTRICAL CONTRACTOR.

"CAPTURE WALL" INSTALLATION DETAILS

1) INSTALL VENTILATOR.

2) REMOVE 2"x4" SHIPPING BLOCK FROM BOTTOM OF VENTILATOR.

3) SECURE BOTTOM VENTILATOR FLANGE TO STRUCTURAL WALL USING #10 SCREWS (MIN.) ON A MAXIMUM OF 32" CENTERS. (SEE DETAIL #1)

4) ATTACK "CAPTURE WALL" TO VENTILATOR USING SCREWS AND CAGE NUTS PROVIDED AT PRE-DRILLED LOCATIONS.

5) SECURE BOTTOM OF "CAPTURE WALL" TO STRUCTURAL WALL USING #10 SCREWS (MIN.) ON A MAXIMUM OF 32" CENTERS. (SEE DETAIL #3)

6) IF LOCAL JURISDICTION ALLOWS: INSTALLER TO APPLY SILICONE CAULK ON ALL JOINTS CONNECTING TO BUILDING WALL AND VERTICAL SEAMS (IF APPLICABLE).

FIRE PROTECTION SYSTEM NOTES ANSUL R-102-ASEF

FP-1) LOCATION OF FIRE PROTECTION NOZZLES MUST BE VERIFIED IN RELATION TO THE COOKING EQUIPMENT, PRIOR TO VENTILATOR FABRICATION.

COMPLETE SYSTEM INCLUDING APPLIANCE DROPS AND SURFACE MOUNTED DETECTOR BRACKETS, WITH FIELD INSTALLATION BY GAYLORD.

ANSUL FIRE SYSTEM FACTORY PRE-PIPED CHEMICAL LINES INCLUDING DUCT, PLENUM AND APPLIANCE DROPS WITH ALL NOZZLES INSTALLED PER COOKING EQUIPMENT ARRANGEMENT ON GAYLORD APPROVED DRAWINGS. ALL EXPOSED CHEMICAL PIPING CHROME PLATED OR CHROME SLEEVED. INCLUDES FACTORY PRE-PIPED DETECTION LINES WITH SURFACE MOUNTED DETECTOR BRACKETS. INSTALLATION BY CERTIFIED FACTORY INSTALLERS.

INCLUDES:

- * TANK(S) AND RELEASE ASSEMBLY(S)
- * CHEMICAL
- * DETECTOR CABLE
- * FUSIBLE LINKS WITH LINKAGE
- * EXPLODANT GAS CARTRIDGE(S) (PROVIDED BY FIRE PROTECTION INSTALLER)
- * (1) REMOTE MANUAL PULL STATION
- * (1) GAS VALVE PER FIRE SYSTEM WITH A MAXIMUM SIZE OF 2-1/2"
- * (1) MANUAL RESET RELAY PER FIRE SYSTEM, IF REQUIRED

* PLANS AND PERMITS (ON JOBS INSIDE OF THE UNITED STATES AND NON-MARINE JOBS)

* PARTS AND INSTALLATION OF CHEMICAL AND DETECTION LINES FROM TANK(S) TO CONNECTION POINTS ON HOOD

* INSTALLATION OF TANKS AND RELATED COMPONENTS

* INSTALLATION OF DETECTOR CABLE AND FUSIBLE LINKS

* INSTALLATION OF REMOTE MANUAL PULL STATION

* JOB SITE REPOSITIONING OF NOZZLES AS PER GAYLORD APPROVED DRAWINGS, IF REQUIRED TO MEET SYSTEM DESIGN REQUIREMENTS

* TRIP TEST AND CERTIFICATION (ON JOBS INSIDE OF THE UNITED STATES AND NON-MARINE JOBS)

EXCLUDES:

- * UNION LABOR AND PREVAILING WAGE
- * INSTALLATION OF GAS VALVE(S)
- * ELECTRICAL DISCONNECTS
- * PARTS AND LABOR FOR ANY ELECTRICAL INTERCONNECTIONS
- * JOB SITE REPOSITIONING OF NOZZLES IF COOKING EQUIPMENT IS NOT INSTALLED PER GAYLORD APPROVED DRAWINGS
- * PLANS AND PERMITS ON JOBS OUTSIDE OF THE UNITED STATES AND ON MARINE JOBS
- * HANDHELD FIRE EXTINGUISHER(S)
- * INSPECTION AND SERVICING
- * RECESSED ANSUL CABINET(S)

VERIFY CEILING CONDITIONS

EXACT FLOOR TO STRUCTURAL CEILING AND FLOOR TO FINISH CEILING HEIGHTS MUST BE VERIFIED FOR VENTILATOR DESIGN. INCORRECT HEIGHTS MAY CAUSE THE VENTILATOR TO NOT FIT PROPERLY OR COMPLY WITH CLEARANCES SPECIFIED IN APPLICABLE CODES AND STANDARDS. CAUTION: IF THE FINISHED CEILING IS HIGHER THAN THE TOP OF THE VENTILATOR, ENCLOSURE PANELS MAY BE REQUIRED.

FLOOR TO STRUCTURAL CEILING: (VERIFY) _____

FLOOR TO FINISH CEILING: 10'-0" _____

DCV-AV	DCV-1				
ANSUL R-102-ASEF	95				
PBW-21	101				
ELX-GBDAV-66	100				
MODEL #	ITEM #				
DRAWN BY: RD	CHECKED BY:	ELECT. CHECK:	F.P. CHECK:	S.E. APPROVAL:	WORK ORDER #
UNIV OF OREGON CENTRAL KITCHEN					
EUGENE, OR					
PRELIMINARY ENGINEERING					
DRAWING NO.: 19-2037	DATE: 05-13-14	REV: 05	SHEET NO.: 03		

GAYLORD® INDUSTRIES

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TOLL FREE: (800) 547-9696
FAX NO.: (503) 692-6048
E-MAIL: gaylord@gaylordusa.com



INSTALLATION INFORMATION

MAXIMUM VENTILATOR DIMENSION: 10'-6" L. x 5'-6" W. x 4" H.
TOTAL ESTIMATED HANGING WEIGHT: 2520. LBS.

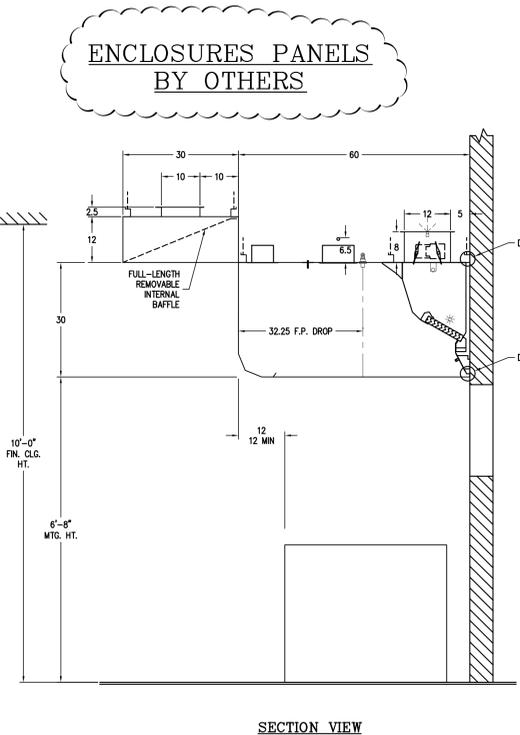
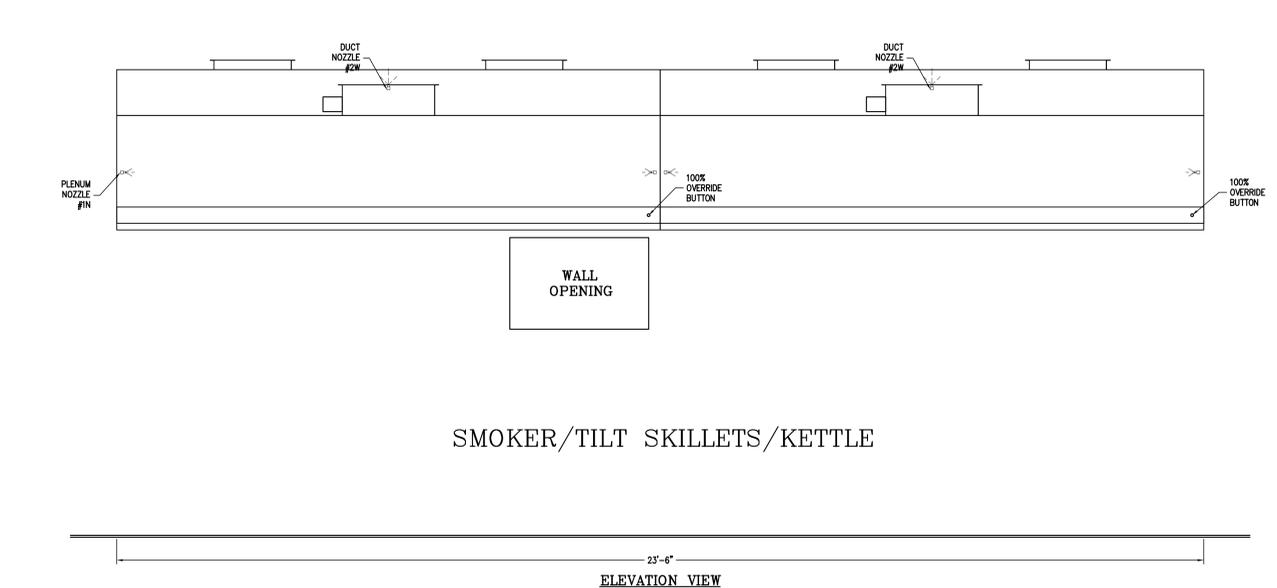
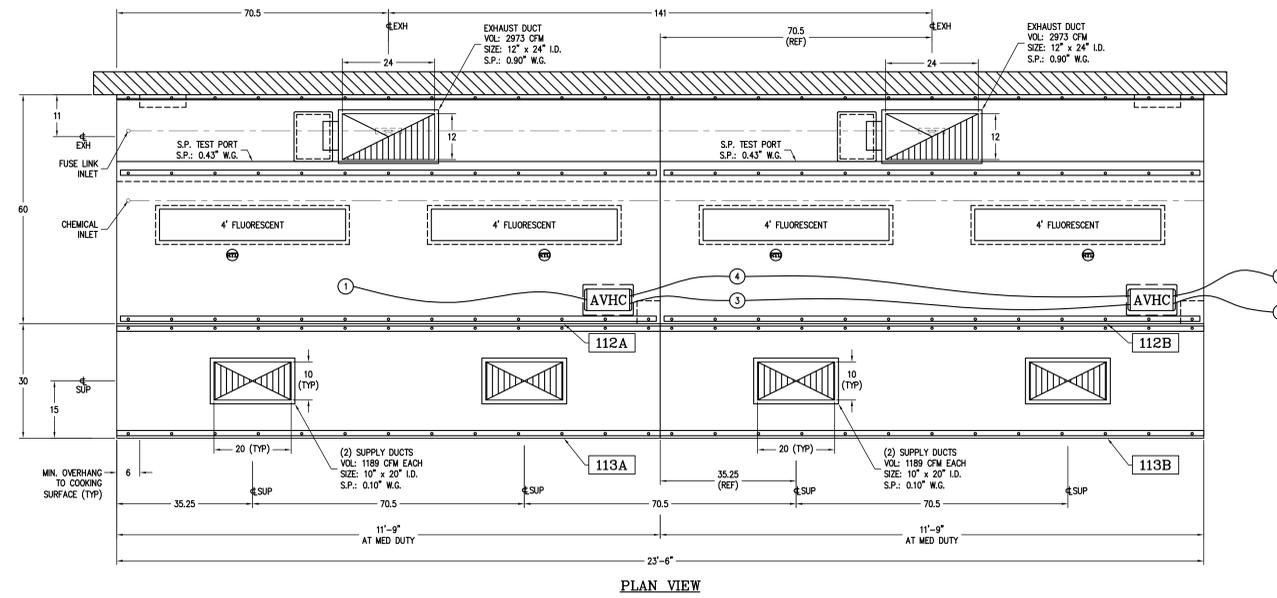
VENTILATORS MANUFACTURED IN MULTIPLE SECTIONS ARE PROVIDED WITH BOLTS, CLIPS, AND ALL NECESSARY HARDWARE FOR RECONNECTING BY THE VENTILATOR INSTALLER. CONTROL AND LIGHTING WIRING ARE PRE-WIRED AND DISCONNECTED FOR SHIPMENT. WIRING MUST BE RECONNECTED BY APPLICABLE TRADES.

REV	DRWN BY	DATE	REVISIONS	CHECKED BY
05	RS	10-17-14	UPDATED CEILING HEIGHT AND ADDED ENCLOSURES BY OTHERS NOTE	
04	DS	09-12-14	REVISED PBW TO 80% OF EXHAUST AIR	
03	EC	07-23-14	CHANGED TO 21'-0" LONG	
02	EC	07-08-14	CHANGED TO 21'-3" LONG, ADDED NEW ITEM NUMBERS	
01	RD	5-13-14	REVISED TO NEW FLOORPLAN	

This plan is made from available information, but measurements are to be verified by contractors, installers and others in connection with this job. Gaylord Industries accepts no responsibility for work done by contractors, installers and others, and will not stand any expense for charges made necessary by local building codes, ordinances, structural conditions or by the substitution or changes in equipment shown in this plan. This plan must be verified and approved by proper parties before fabrication can be started and approval shall not be made unless contractors, installers and others have reviewed applicable codes with code authorities. Reference is made to the general notes, which are a part of these plans and all contractors, installers and others utilizing these plans are advised they are responsible for examining and becoming familiar with said general notes before commencing any work hereunder. Any inconsistencies between these plans and the general notes, or between these plans, the general notes, and local building codes or ordinances must be immediately called to the attention of Gaylord Industries in writing so that any such inconsistencies can be resolved.

Gaylord Industries must be notified of any changes made to the plan in a clear and conspicuous manner. Gaylord Industries will not be responsible for any incidental or consequential damages incurred by others as a result of contractors, installers and others failure to notify Gaylord of changes to the plan.

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ENCLOSURES PANELS
BY OTHERS

VENTILATOR NOTES (NON-WATER WASH)

A) VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT AND LOCATION IN RELATION TO VENTILATOR PRIOR TO FABRICATION.

B) FRONT AND REAR MOUNTING BRACKETS HAVE #0.625" HOLES. BRACKETS TO BE SUPPORTED WITHIN 12" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.

C) INTERIOR MOUNTING BRACKET(S) TO BE SUPPORTED WITHIN 36" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.

VERIFY EXHAUST & SUPPLY FANS

A) VERIFY IF THIS HOOD IS EXHAUSTED ON ITS OWN EXHAUST FAN OR IS IT EXHAUSTED ON A COMMON EXHAUST FAN SHARED WITH OTHER HOODS.

B) VERIFY NUMBER OF SUPPLY (MAKE-UP AIR) FANS.

PBW PLENUM FEATURES

* REMOVABLE S/S PERFORATED PANEL(S)

* ALL EXPOSED SURFACES ARE STAINLESS STEEL

ELECTRICAL NOTES (DCV-AV)

① (1) CAT 5 CABLE, FOR CONTROL(S), IN FLEXIBLE CONDUIT, EXTENDING 6' BEYOND END OF VENTILATOR BY GAYLORD. WIRE TO DCV CONTROL CABINET OR NEXT HOOD (IF APPLICABLE) BY ELECTRICAL CONTRACTOR.

* LIGHT FIXTURES, VAPOR PROOF, ULL LISTED, * FURNISHED, INSTALLED AND WIRED BY GAYLORD.

② (2) WIRES AND GROUND, FOR CONTROL(S) AND LIGHT(S), IN FLEXIBLE CONDUIT, EXTENDING 6' BEYOND END OF VENTILATOR BY GAYLORD. WIRE TO SUPPLY VOLTAGE BY ELECTRICAL CONTRACTOR.

③ (1) CAT 5 CABLE, FOR CONTROL(S), IN FLEXIBLE CONDUIT FOR INTERCONNECTING SECTIONS. DISCONNECTED FOR SHIPPING. JOB SITE RECONNECTION BY ELECTRICAL CONTRACTOR.

④ (2) WIRES AND GROUND, FOR CONTROL(S) AND LIGHT(S), IN FLEXIBLE CONDUIT FOR INTERCONNECTING VENTILATOR SECTIONS BY GAYLORD. DISCONNECTED FOR SHIPPING. JOB SITE RECONNECTION BY ELECTRICAL CONTRACTOR.

VERIFY CEILING CONDITIONS

EXACT FLOOR TO STRUCTURAL CEILING AND FLOOR TO FINISH CEILING HEIGHTS MUST BE VERIFIED FOR VENTILATOR DESIGN. INCORRECT HEIGHTS MAY CAUSE THE VENTILATOR TO NOT FIT PROPERLY OR COMPLY WITH CLEARANCES SPECIFIED IN APPLICABLE CODES AND STANDARDS. CAUTION: IF THE FINISHED CEILING IS HIGHER THAN THE TOP OF THE VENTILATOR, ENCLOSURE PANELS MAY BE REQUIRED.

FLOOR TO STRUCTURAL CEILING: (VERIFY) _____

FLOOR TO FINISH CEILING: _____

FIRE PROTECTION SYSTEM NOTES
ANSUL R-102-ASEF

FP-1) LOCATION OF FIRE PROTECTION NOZZLES MUST BE VERIFIED IN RELATION TO THE COOKING EQUIPMENT PRIOR TO VENTILATOR FABRICATION.

COMPLETE SYSTEM INCLUDING APPLIANCE DROPS AND SURFACE MOUNTED DETECTION BRACKETS, WITH FIELD INSTALLATION BY GAYLORD.

ANSUL FIRE SYSTEM FACTORY PRE-PIPED CHEMICAL LINES INCLUDING DUCT, PLENUM AND APPLIANCE DROPS WITH ALL NOZZLES INSTALLED PER COOKING EQUIPMENT ARRANGEMENT ON GAYLORD APPROVED DRAWINGS. ALL EXPOSED CHEMICAL PIPING CHROME PLATED OR CHROME SLEEVED. INCLUDES FACTORY PRE-PIPED DETECTION LINES WITH SURFACE MOUNTED DETECTOR BRACKETS. INSTALLATION BY CERTIFIED FACTORY INSTALLERS.

INCLUDES:

- * TANK(S) AND RELEASE ASSEMBLY(S)
- * CHEMICAL
- * DETECTOR CABLE
- * FUSIBLE LINKS WITH LINKAGE
- * EXPELLANT GAS CARTRIDGE(S) (PROVIDED BY FIRE PROTECTION INSTALLER)
- * (1) REMOTE MANUAL PULL STATION
- * (1) GAS VALVE PER FIRE SYSTEM WITH A MAXIMUM SIZE OF 2-1/2"
- * (1) MANUAL RESET RELAY PER FIRE SYSTEM, IF REQUIRED
- * PLANS AND PERMITS (ON JOBS INSIDE OF THE UNITED STATES AND NON-MARINE JOBS)
- * INSTALLATION OF DETECTOR CABLE AND FUSIBLE LINKS
- * INSTALLATION OF REMOTE MANUAL PULL STATION
- * JOB SITE REPOSITIONING OF NOZZLES AS PER GAYLORD APPROVED DRAWINGS, IF REQUIRED TO MEET SYSTEM DESIGN REQUIREMENTS
- * TRIP TEST AND CERTIFICATION (ON JOBS INSIDE OF THE UNITED STATES AND NON-MARINE JOBS)

EXCLUDES:

- * UNION LABOR AND PREVAILING WAGE
- * INSTALLATION OF GAS VALVE(S)
- * ELECTRICAL DISCONNECTS
- * PARTS AND LABOR FOR ANY ELECTRICAL INTERCONNECTIONS
- * JOB SITE REPOSITIONING OF NOZZLES IF COOKING EQUIPMENT IS NOT INSTALLED PER GAYLORD APPROVED DRAWINGS
- * PLANS AND PERMITS ON JOBS OUTSIDE OF THE UNITED STATES AND ON MARINE JOBS
- * TRIP TEST AND CERTIFICATION ON JOBS OUTSIDE OF THE UNITED STATES AND ON MARINE JOBS
- * HANDHELD FIRE EXTINGUISHER(S)
- * INSPECTION AND SERVICING
- * RECESSED ANSUL CABINET(S)

DCV-AV	DCV-1				
ANSUL R-102-ASEF	114				
PBW-30	113				
ELX-GBDAV-A-60	112				
MODEL #	ITEM #				
DRAWN BY: RD	CHECKED BY:	ELECT. CHECK:	F.P. CHECK:	S.E. APPROVAL:	WORK ORDER #
UNIV OF OREGON CENTRAL KITCHEN					
EUGENE, OR					
PRELIMINARY ENGINEERING					
DRAWING NO: 13-2037	DATE: 05-13-14	REV: 05	SHEET NO: 04		

**GAYLORD®
INDUSTRIES**

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E-MAIL: gaylord@gaylordusa.com



INSTALLATION INFORMATION

MAXIMUM VENTILATOR DIMENSION: 11'-9" L x 5'-0" W
3'-4" H
TOTAL ESTIMATED HANGING WEIGHT: 2233 LBS.

VENTILATORS MANUFACTURED IN MULTIPLE SECTIONS ARE PROVIDED WITH BOLTS, CLIPS, AND ALL NECESSARY HARDWARE FOR RECONNECTING BY THE VENTILATOR INSTALLER. CONTROL AND LIGHTING WIRING ARE PRE-WIRED AND DISCONNECTED FOR SHIPMENT. WIRING MUST BE RECONNECTED BY APPLICABLE TRADES.

REV	DRWN BY	DATE	REVISIONS	CHECKED BY
05	RS	10-17-14	UPDATED CEILING HEIGHT AND ADDED ENCLOSURES BY OTHERS NOTE	
04	DS	09-12-14	REVISED PBW TO 80% OF EXHAUST AIR	
03	EC	07-23-14	CHANGED TO 23'-6" LONG	
02	EC	07-08-14	CHANGED TO ELX & 24'-6" LONG, ADDED NEW ITEM NUMBERS	
01	RD	5-13-14	REVISED TO NEW FLOOR PLAN	

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Gaylord Industries must be notified of any changes made to the plan in a clear and conspicuous manner. Gaylord Industries will not be responsible for any incidental or consequential damages incurred by others as a result of contractors, installers and others failure to notify Gaylord of changes to the plan.

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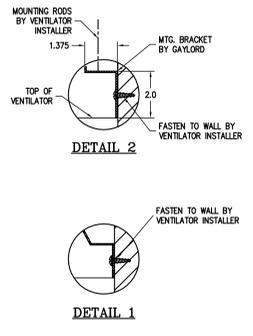
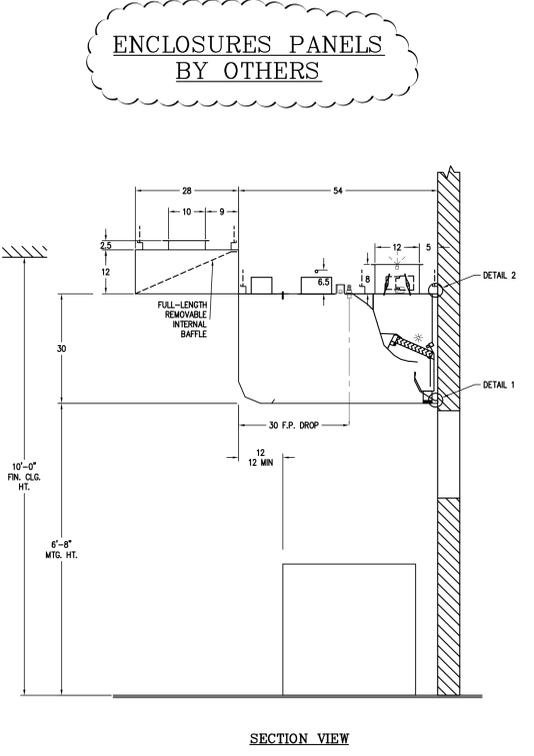
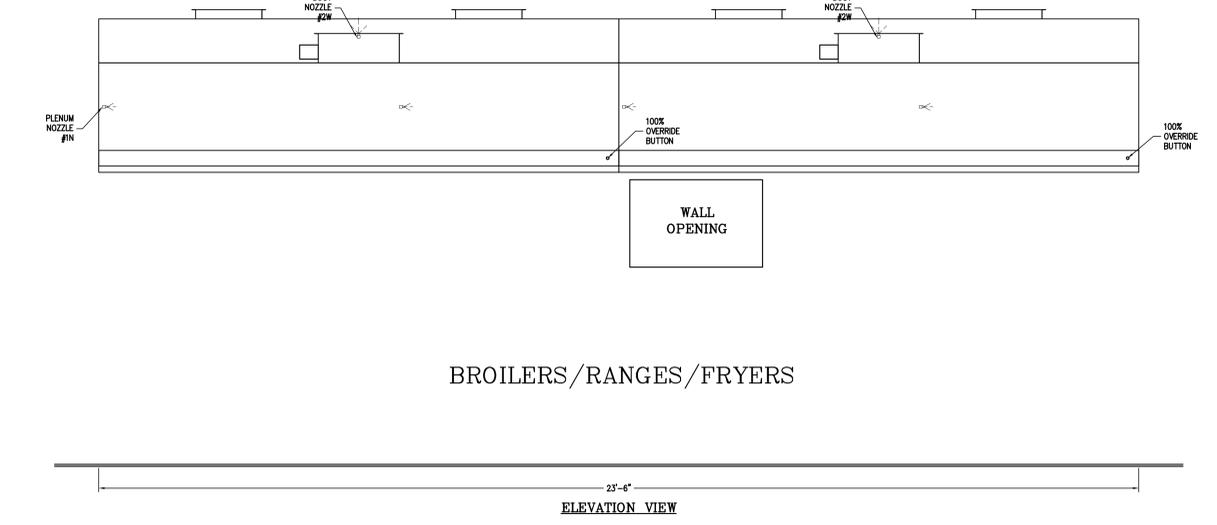
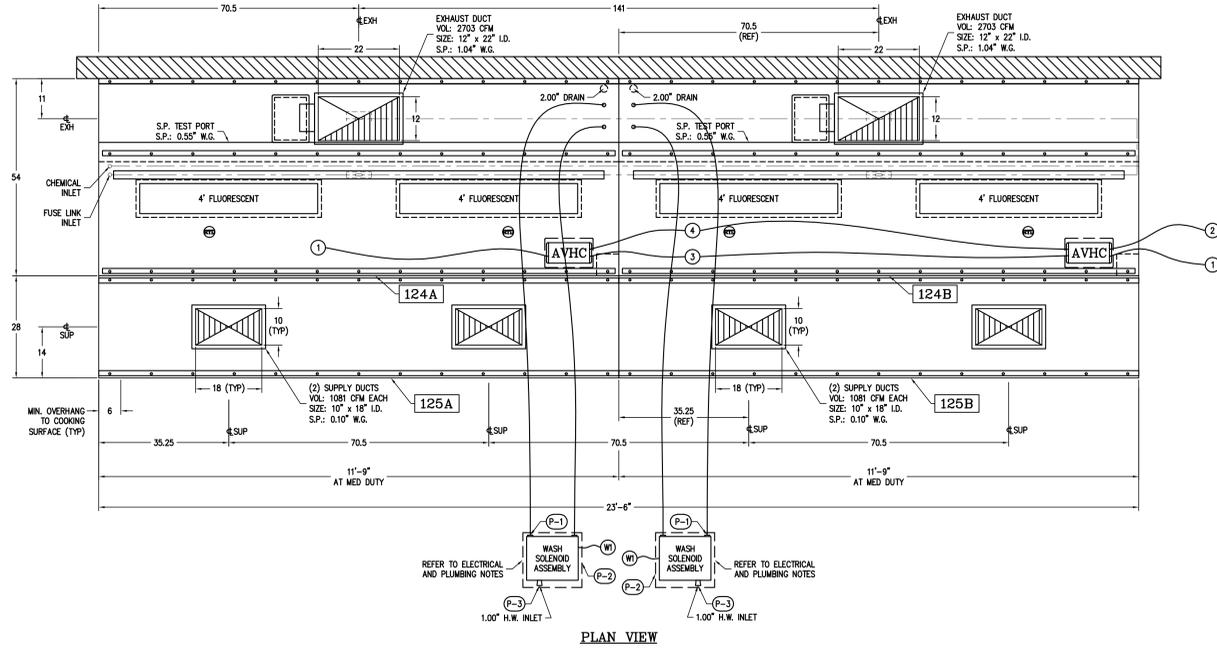


Revised, 21 Oct. 2014

VENTILATOR DETAILS

Drawn By: DNJ
Checked: []
Date: 7 NOV 2014
Project: 1407

FS6.5



ENCLOSURES PANELS
BY OTHERS

- VENTILATOR NOTES (WATER WASH)**
- VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT AND LOCATION IN RELATION TO VENTILATOR PRIOR TO FABRICATION.
 - FRONT AND REAR MOUNTING BRACKETS HAVE 1/2" HOLES. BRACKETS TO BE SUPPORTED WITHIN 12" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.
 - INTERIOR MOUNTING BRACKET(S) TO BE SUPPORTED WITHIN 30" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.
 - H.W. LINE TO WASH CONTROL CABINET BY PLUMBING CONTRACTOR.
- VERIFY EXHAUST & SUPPLY FANS**
- VERIFY IF THIS HOOD IS EXHAUSTED ON ITS OWN EXHAUST FAN OR IS IT EXHAUSTED ON A COMMON EXHAUST FAN SHARED WITH OTHER HOODS.
 - VERIFY NUMBER OF SUPPLY (MAKE-UP AIR) FANS.
- PBW PLENUM FEATURES**
- * REMOVABLE S/S PERFORATED PANEL(S)
 - * ALL EXPOSED SURFACES ARE STAINLESS STEEL
- ELECTRICAL NOTES (DCV-AV)**
- (1) CAT 5 CABLE, FOR CONTROL(S), IN FLEXIBLE CONDUIT, EXTENDING 6' BEYOND END OF VENTILATOR BY GAYLORD. WIRED TO DCV CONTROL CABINET OR NEXT HOOD (IF APPLICABLE) BY ELECTRICAL CONTRACTOR.
 - (2) WIRES AND GROUND, FOR CONTROL(S) AND LIGHTS, IN FLEXIBLE CONDUIT, EXTENDING 6' BEYOND END OF VENTILATOR BY GAYLORD. WIRED TO SUPPLY VOLTAGE BY ELECTRICAL CONTRACTOR.
 - (3) CAT 5 CABLE, FOR CONTROL(S), IN FLEXIBLE CONDUIT FOR INTERCONNECTING SECTIONS, DISCONNECTED FOR SHIPPING. JOB SITE RECONNECTION BY ELECTRICAL CONTRACTOR.
 - (4) WIRES AND GROUND, FOR CONTROL(S) AND LIGHTS, IN FLEXIBLE CONDUIT FOR INTERCONNECTING VENTILATOR SECTIONS BY GAYLORD. RECONNECTED FOR SHIPPING. JOB SITE RECONNECTION BY ELECTRICAL CONTRACTOR.
 - (5) WIRES AND GROUND, FOR WASH SOLENOID ASSEMBLY, WIRED FROM A BOX TO WASH CONTROL CABINET BY ELECTRICAL CONTRACTOR.
- PLUMBING NOTES**
- (1) WASH SOLENOID ASSEMBLY, BY GAYLORD, ATTACHED TO VENTILATOR BY FLEXIBLE PEX PIPING, EXTENDING 4' BEYOND FRONT OF VENTILATOR BY GAYLORD. WASH SOLENOID ASSEMBLY TO BE MOUNTED ABOVE THE CEILING BY PLUMBING CONTRACTOR.
 - (2) CEILING ACCESS TO WASH SOLENOID ASSEMBLY PROVIDED BY GENERAL CONTRACTOR.
 - (3) PLUMBING CONTRACTOR TO CONNECT 1.00" H.W. INLET ON WASH SOLENOID ASSEMBLY TO WASH CONTROL CABINET.

- FIRE PROTECTION SYSTEM NOTES ANSUL R-102-AREF**
- FP-1) LOCATION OF FIRE PROTECTION NOZZLES MUST BE VERIFIED IN RELATION TO THE COOKING EQUIPMENT, PRIOR TO VENTILATOR FABRICATION.
- COMPLETE SYSTEM INCLUDING APPLIANCE DROPS AND RECESSED DETECTOR BRACKETS, WITH FIELD INSTALLATION BY GAYLORD.
- ANSUL FIRE SYSTEM FACTORY PRE-PIPED CHEMICAL LINES INCLUDING DUCT, PLENUM AND APPLIANCE DROPS WITH ALL NOZZLES INSTALLED PER COOKING EQUIPMENT ARRANGEMENT ON GAYLORD APPROVED DRAWINGS. ALL EXPOSED CHEMICAL PIPING CHROME PLATED OR CHROME SLEEVED. INCLUDES FACTORY PRE-PIPED CONCEALED DETECTION LINES WITH RECESSED DETECTOR BRACKETS. INSTALLATION BY CERTIFIED FACTORY INSTALLERS.
- INCLUDES:
- * DETECTOR BRACKET(S)
 - * TANK(S) AND RELEASE ASSEMBLY(S)
 - * DETECTOR CABLE
 - * FUSIBLE LINKS WITH LINKAGE
 - * EXPELLANT GAS CARTRIDGE(S) PROVIDED BY FIRE PROTECTION INSTALLER
 - (1) REMOTE MANUAL PULL STATION
 - (1) GAS VALVE PER FIRE SYSTEM WITH A MAXIMUM SIZE OF 2-1/2"
 - (1) MANUAL RESET RELAY PER FIRE SYSTEM, IF REQUIRED
- * PLANS AND PERMITS (ON JOBS INSIDE OF THE UNITED STATES AND NON-MARINE JOBS)
- * PARTS AND INSTALLATION OF CHEMICAL AND DETECTION LINES FROM TANK(S) TO CONNECTION POINTS ON HOOD
 - * INSTALLATION OF TANKS AND RELATED COMPONENTS
 - * INSTALLATION OF DETECTOR CABLE AND FUSIBLE LINKS
 - * INSTALLATION OF REMOTE MANUAL PULL STATION
 - * JOB SITE POSITIONING OF NOZZLES AS PER GAYLORD APPROVED DRAWINGS, IF REQUIRED TO MEET SYSTEM DESIGN REQUIREMENTS
 - * TRIP TEST AND CERTIFICATION (ON JOBS INSIDE OF THE UNITED STATES AND NON-MARINE JOBS) EXCLUDES:
 - * UNION LABOR AND PREVAILING WAGE
 - * INSTALLATION OF GAS VALVE(S)
 - * ELECTRICAL DISCONNECTS
 - * PARTS AND LABOR FOR ANY ELECTRICAL INTERCONNECTIONS
 - * JOB SITE POSITIONING OF NOZZLES IF COOKING EQUIPMENT IS NOT INSTALLED PER GAYLORD APPROVED DRAWINGS
 - * PLANS AND PERMITS ON JOBS OUTSIDE OF THE UNITED STATES AND ON MARINE JOBS
 - * TRIP TEST AND CERTIFICATION ON JOBS OUTSIDE OF THE UNITED STATES AND ON MARINE JOBS
 - * HANDHELD FIRE EXTINGUISHER(S)
 - * INSPECTION AND SERVICING
 - * RECESSED ANSUL CABINET(S)
- VERIFY CEILING CONDITIONS**
- EXACT FLOOR TO STRUCTURAL CEILING AND FLOOR TO FINISH CEILING HEIGHTS MUST BE VERIFIED FOR VENTILATOR DESIGN. INCORRECT HEIGHTS MAY CAUSE THE VENTILATOR TO NOT FIT PROPERLY OR COMPLY WITH CLEARANCES SPECIFIED IN APPLICABLE CODES AND STANDARDS. CAUTION: IF THE FINISHED CEILING IS HIGHER THAN THE TOP OF THE VENTILATOR, ENCLOSURE PANELS MAY BE REQUIRED.
- FLOOR TO STRUCTURAL CEILING: (VERIFY)
- FLOOR TO FINISH CEILING: 10'-0"

DCV-AV	DCV-1			
ANSUL R-102-AREF	126			
GPC-7000-S4-TR-1.00	127			
PBW-28	125			
ELXC-GBDAV-A-54	124			
MODEL #	ITEM #			
WORK ORDER #				
DRAWN BY: RD	CHECKED BY: []	ELECT. CHECK: []	F.P. CHECK: []	S.E. APPROVAL: []
UNIV OF OREGON CENTRAL KITCHEN				
EUGENE, OR				
PRELIMINARY ENGINEERING				
DRAWING NO. 13-2037	DATE: 05-13-14	REV: 05	SHEET NO. 05	

INSTALLATION INFORMATION				
MAXIMUM VENTILATOR DIMENSION: 11'-9" L x 5'-0" W x 3'-4" H.	VENTILATORS MANUFACTURED IN MULTIPLE SECTIONS ARE PROVIDED WITH BOLTS, CLIPS, AND ALL NECESSARY HARDWARE FOR RECONNECTING BY THE VENTILATOR INSTALLER. CONTROL AND LIGHTING WIRING ARE PRE-WIRED AND DISCONNECTED FOR SHIPMENT. WIRING MUST BE RECONNECTED BY APPLICABLE TRADES.			
TOTAL ESTIMATED HANGING WEIGHT: 2468 LBS.				
REV	DRWN BY	DATE	REVISIONS	CHECKED BY
05	RS	10-17-14	UPDATED CEILING HEIGHT AND ADDED ENCLOSURES BY OTHERS NOTE	
04	DS	09-12-14	REVISED PBW TO 80% OF EXHAUST AIR	
03	EC	07-23-14	CHANGED TO 23'-6" LONG	
02	EC	07-09-14	OMITTED CAPTURE WALL, CHANGED TO 54" WIDE, ADDED NEW ITEM NUMBERS	
01	RD	5-13-14	REVISED TO NEW FLOORPLAN	

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FAX NO.: (503) 692-6048
E-MAIL: gaylord@gaylordusa.com



WASH CONTROL CABINET WIRING NOTES

(C-1) (2) WIRES AND GROUND FROM WASH CONTROL CABINET TO SUPPLY VOLTAGE SERVICE BY ELECTRICAL CONTRACTOR.

(C-2) N/A

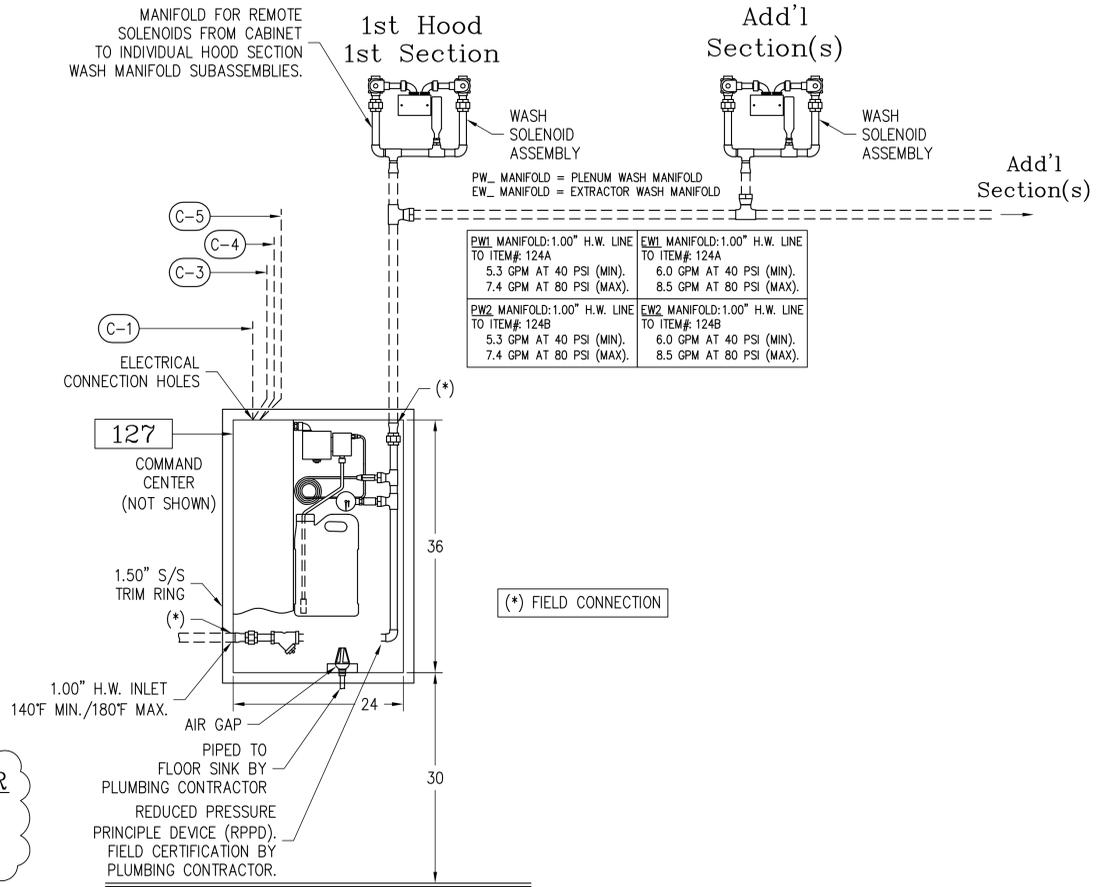
(C-3) (2) WIRES TO FIRE SUPPRESSION SYSTEM MICRO SWITCHES BY ELECTRICAL CONTRACTOR.

(C-4) (6) WIRES AND GROUND, FOR REMOTE SOLENOIDS, FROM WASH CONTROL CABINET TO (2) WASH SOLENOID ASSEMBLIES, (4) SOLENOIDS. WIRES BY ELECTRICAL CONTRACTOR.

(C-5) (2) WIRES AND GROUND, FROM WASH CONTROL CABINET TO DCV CONTROL CABINET BY ELECTRICAL CONTRACTOR.

ATTN: PLUMBING CONTRACTOR

THE AIR GAP IS PROVIDED BY GAYLORD. TO BE SHIPPED LOOSE AND INSTALLED IN THE FIELD BY THE PLUMBING CONTRACTOR



WASH CONTROL CABINET ELEVATION
DEPTH OF CABINET: 7"
(SHOWN WITH DOOR CUTAWAY)

INSTALLATION INFORMATION

REV	DRWN BY	DATE	REVISIONS	CHECKED BY
03	EC	07-23-14	CHANGED HOOD ITEM 124 TO 23'-6" LONG, ADJUSTED WATER FLOW REQUIREMENTS	
02	EC	07-09-14	CHANGED TO "S4", ADDED NEW ITEM NUMBERS	
01	RD	5-13-14	REVISED TO NEW FLOOR PLAN	

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DCV-AV	DCV-1	
ANSUL R-102-AREF	126	
ELXC-GBDVA2-A-54	124	
GPC-7000-S4-TR-1.00	127	
MODEL #	ITEM #	WORK ORDER #
DRAWN BY: RD	CHECKED BY:	ELECT. CHECK:
UNIV OF OREGON CENTRAL KITCHEN EUGENE, OR		
PRELIMINARY ENGINEERING		
DATE: 05-13-14	REV: 03	SHEET NO: 06





MAIN ELECTRICAL SERVICE
(NON-INTERRUPTIBLE)
BY ELECTRICAL CONTRACTOR.
MUST BE FUSED SEPARATELY.

C-7000

10 AMPS MAXIMUM - CONNECTED LOAD

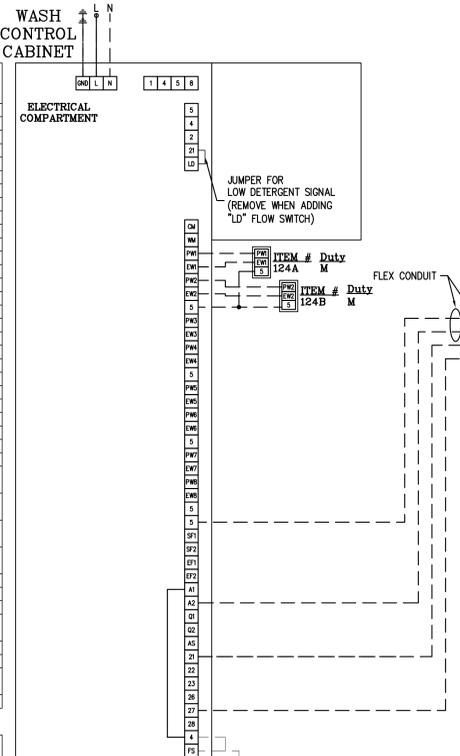
TRM	TERMINATION SCHEDULE	TYPE
L	MAIN POWER CONNECTION - HOT	120VAC
N	MAIN POWER CONNECTION - NEUTRAL	0 V
1	OUTPUT - SUP. FAN STARTER (1 AMP MAX.)	120VAC
2	OUTPUT - DETERGENT PUMP (LOCAL)	120VAC
4	FUSED SUPPLY TO PLC OUTPUTS & ETC	120VAC
5	120VAC NEUTRAL LEG	0 V
8	OUTPUT - EXH. FAN STARTER (1 AMP MAX.)	120VAC
CM	OUTPUT - COLD WATER MIST SOLENOID	120VAC
FS	INPUT - REMOTE FIRE SWITCH	120VAC
WM	OUTPUT - PLENUM WASH MODE	120VAC
PW1	OUTPUT - PLENUM WASH SOLENOID #1	120VAC
EW1	OUTPUT - EXTRACTOR WASH SOLENOID #1	120VAC
PW2	OUTPUT - PLENUM WASH SOLENOID #2	120VAC
EW2	OUTPUT - EXTRACTOR WASH SOLENOID #2	120VAC
PW3	OUTPUT - PLENUM WASH SOLENOID #3	120VAC
EW3	OUTPUT - EXTRACTOR WASH SOLENOID #3	120VAC
PW4	OUTPUT - PLENUM WASH SOLENOID #4	120VAC
EW4	OUTPUT - EXTRACTOR WASH SOLENOID #4	120VAC
PW5	OUTPUT - PLENUM WASH SOLENOID #5	120VAC
EW5	OUTPUT - EXTRACTOR WASH SOLENOID #5	120VAC
PW6	OUTPUT - PLENUM WASH SOLENOID #6	120VAC
EW6	OUTPUT - EXTRACTOR WASH SOLENOID #6	120VAC
PW7	OUTPUT - PLENUM WASH SOLENOID #7	120VAC
EW7	OUTPUT - EXTRACTOR WASH SOLENOID #7	120VAC
PW8	OUTPUT - PLENUM WASH SOLENOID #8	120VAC
EW8	OUTPUT - EXTRACTOR WASH SOLENOID #8	120VAC
SF1	N.O. DRY CONTACTS FOR SUPPLY FAN	N/A
SF2	CONTACTS CLOSE WHEN SUPPLY FAN "ON"	N/A
EF1	N.O. DRY CONTACTS FOR EXHAUST FAN	N/A
EF2	CONTACTS CLOSE WHEN EX. FAN "ON"	N/A
A1	N.O. DRY CONTACTS FOR BMS	N/A
A2	CLOSE IN "FIRE" CONDITION	N/A
Q1	N.C. DRY CONTACTS FOR BMS	N/A
Q2	CLOSE IN "FIRE" CONDITION	N/A
LD	INPUT - DETERGENT FLOW SWITCH (LOCAL)	24VDC
AS	INPUT - AUTOSTART SENSORS	24VDC
21	SUPPLY TO OUTPUTS	24VDC
22	INPUT - ENABLE WASH SOLENOIDS DURING DURING A "FIRE" CONDITION	24VDC
23	INPUT - WASH START PERMISSION	24VDC
26	INPUT - DETERGENT FLOW SW. (REMOTE)	24VDC
27	INPUT - START FAN/STOP FAN SIGNAL FROM A REMOTE LOCATION (BMS)	24VDC
28	OUTPUT - DETERGENT PUMP (REMOTE)	120VAC

AVHC

--- CONTROLLER TERMINATION SCHEDULE ---
VOLTAGE TO VARY

TRM	TERMINATION SCHEDULE	TYPE
L1	MAIN POWER CONNECTION HOT	120 VAC
L2	MAIN POWER CONNECTION NEUTRAL	0 VAC
IN	COMM FROM UPSTREAM CONTROLLER	24 VDC
OUT	COMM TO DOWNSTREAM CONTROLLER	24 VDC

--- FIELD WIRING BY OTHERS
--- WIRING BY GAYLORD
--- CAT 5 FIELD WIRING BY OTHERS
--- CAT 5 WIRING BY GAYLORD



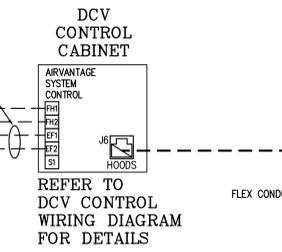
WASH CONTROL CABINET WIRING NOTES

GPC-1) ALL EXTERNAL CONTROL WIRING SHALL BE 12 GAUGE MINIMUM OR AS PER APPLICABLE CODES.

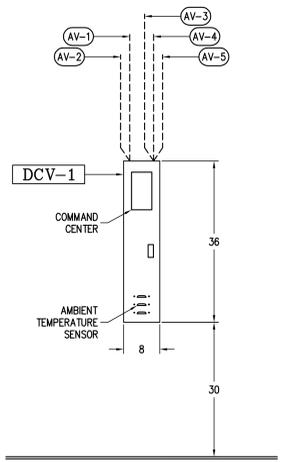
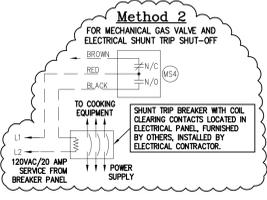
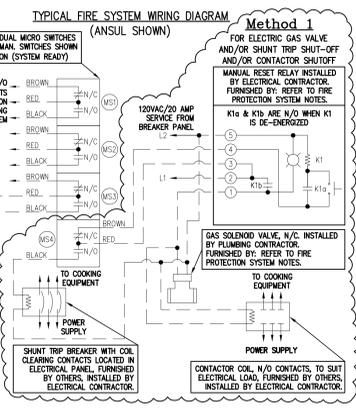
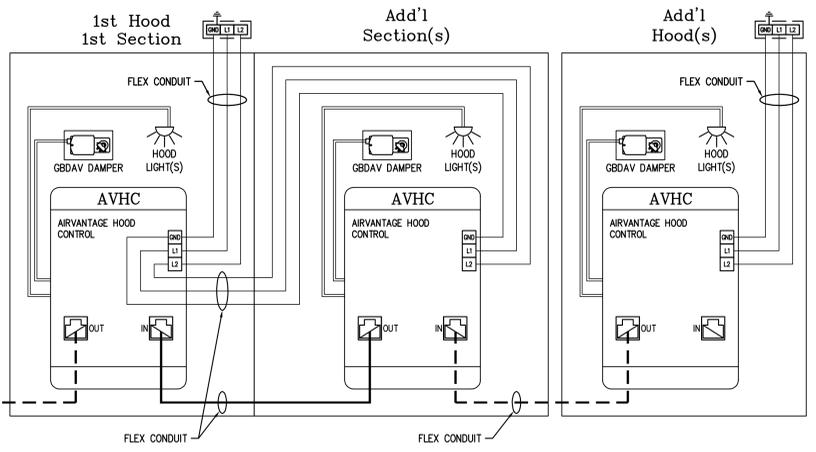
GPC-2) ALL VOLTAGE FREE CONTACTS FOR EXTERNAL SIGNALING ARE RATED FOR 3A @ 240 VAC.

GPC-3) FIRE SWITCH TERMINALS 4 & FS WIRING TO NORMALLY OPEN FIRE SUPPRESSION MICRO SWITCH AND/OR REMOTE FIRE SWITCH. WILL START EXHAUST FAN AND SHUT OFF SUPPLY FAN WHEN MICRO SWITCH CLOSURES.

GPC-4) FOR ADDITIONAL WIRING INFORMATION, REFER TO THE GPC-7000 TECHNICAL MANUAL, WHICH CAN BE FOUND AT: WWW.GAYLORDUSA.COM



REFER TO DCV CONTROL WIRING DIAGRAM FOR DETAILS



DCV CONTROL CABINET WIRING NOTES

(AV-1) (2) WIRES AND GROUND FROM DCV CONTROL CABINET TO NON-INTERRUPTIBLE SUPPLY VOLTAGE SERVICE BY ELECTRICAL CONTRACTOR.

(AV-2) (1) CAT 5 CABLE FROM DCV CONTROL CABINET TO 1ST HOOD AVHC BY ELECTRICAL CONTRACTOR.

(AV-3) (2) WIRES FROM DCV CONTROL CABINET TO WASH CONTROL CABINET FOR FIRE SIGNAL BY ELECTRICAL CONTRACTOR.

(AV-4) (6) WIRE LOW VOLTAGE CABLE FROM DCV CONTROL CABINET TO EACH WFD BY ELECTRICAL CONTRACTOR.

(AV-5) (2) WIRES FROM DCV CONTROL CABINET TO WASH CONTROL CABINET FOR START/STOP SIGNAL BY ELECTRICAL CONTRACTOR.

DCV CONTROL CABINET INSTALLATION NOTES

DCV CONTROL CABINET MUST BE LOCATED WITHIN 50 FEET OF AND IN THE SAME KITCHEN AS THE HOODS IT WILL CONTROL.

DCV CONTROL CABINET MUST BE LOCATED AT LEAST 2 FEET HORIZONTALLY FROM COOKING EQUIPMENT AND HEAT GENERATING APPLIANCES.

ELXC-GBDAV-A-54	124			
ELX-GBDAV-A-60	112			
ELX-GBDAV-66	100			
ELX-GBDAV-72	93			
ELX-GBDAV-90	45			
GPC-7000-S4-LD-1.00	127			
DCV-AV	DCV-1			
MODEL #	ITEM #			
DRAWN BY:	CHECKED BY:	ELECT. CHECK:	F.P. CHECK:	S.E. APPROVAL:

UNIV OF OREGON CENTRAL KITCHEN
EUGENE, OR
PRELIMINARY ENGINEERING



GAYLORD® INDUSTRIES

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TUALATIN, OR 97082
TELEPHONE: (503) 691-2010
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INSTALLATION INFORMATION

REV	DRWN BY	DATE	REVISIONS	CHECKED BY
03	EC	07-23-14	CHANGED HOOD ITEM 93 TO 72" WIDE	
02	EC	07-09-14	ADDED NEW ITEM NUMBERS	
01	RD	5-13-14	REVISED TO NEW FLOOR PLAN	

This plan is made from available information, but measurements are to be verified by contractors, installers and others in connection with this job. Gaylord Industries accepts no responsibility for work done by contractors, installers and others, and will not stand any expense for changes made necessary by local building codes, ordinances, structural conditions or by the substitution or changes in equipment shown in this plan. This plan must be verified and approved prior to installation. Approval shall not be made unless contractors, installers and others have reviewed applicable codes with code authorities. Reference is made to the general notes, which are a part of these plans and all contractors, installers and others utilizing these plans are advised they are responsible for examining and becoming familiar with said general notes before commencing any work hereunder. Any inconsistencies between these plans and the general notes, or between these plans, the general notes, and local building codes or ordinances must be immediately called to the attention of Gaylord Industries in writing so that any such inconsistencies can be resolved.

Gaylord Industries must be notified of any changes made to the plan in a clear and conspicuous manner. Gaylord Industries will not be responsible for any incidental or consequential damages incurred by others as a result of contractors, installers and others failure to notify Gaylord of changes to the plan.

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UO Housing Central Kitchen & Woodshop

ENGINEERING GUIDE TO SPECIFICATION
FOR REMOTE REFRIGERATION PACKAGE
ENVIRO-THERM REMOTE SYSTEM

THE REFRIGERATION PACKAGE SHALL BE A PRE-ENGINEERED AND FACTORY ASSEMBLED UNIT, TRADE NAME "ENVIRO-THERM", AS MANUFACTURED BY COLDFONE, A DIVISION OF HEAT TRANSFER PRODUCTS GROUP, 8101 E. KAISER BLVD. #110 ANAHEIM, CA 92808. PHONE: (714) 529-4461, FAX: (714) 529-8503.

DEALER SHALL FURNISH AND INSTALL, WHERE SHOWN ON PLANS, (1) COLDZONE U.L. APPROVED "ENVIRO-THERM" AIR-COOLED REMOTE REFRIGERATION PACKAGE, MODEL ET-6RD-G WITH CONTROL PANEL 460 VOLT, 3 PHASE, 60 HERTZ.

1. ENCLOSURE

THE FRAME SHALL BE MADE OF STRUCTURAL STEEL AND THE ENCLOSURE AND PANELS SHALL BE MADE OF HEAVY GAUGE CARBON STEEL. ENTIRE FRAME SHALL BE PRE-ASSEMBLED, WELDED, CLEANED AND PAINTED WITH A PRIME COAT OF ZINC CHROMATE AND SHALL BE FINISHED WITH A COAT OF EPOXY BASED "ENVIRO-KOTE".

2. REFRIGERATION UNIT (ENVIRO-THERM)

A. THE ENVIRO-THERM REFRIGERATION UNIT SHALL BE PROVIDED WITH SINGLE STAGE HERMETIC SCROLL COPELAND COMPRESSORS, MULTI-CIRCUITED AIR-COOLED CONDENSER OPERATING WITHIN THE RECOMMENDED RANGE OF SUCTION AND DISCHARGE PRESSURE FOR WALK-IN COOLERS, FREEZERS & REFRIGERATED FIXTURES. EACH CIRCUIT OF THE MULTI-CIRCUIT CONDENSER SHALL BE SIZED FOR MINIMUM OF 20' F.T.D.
B. EACH COMPRESSOR UNIT SHALL BE EQUIPPED WITH COPELAND COMPRESSOR, LARGE PUMP DOWN CAPACITY RECEIVER WITH TWO SHUTOFF VALVES, LIQUID LINE DRIER, SIGHT GLASS, SUCTION AND DISCHARGE VIBRATION ELIMINATOR, HIGH-LOW PRESSURE CONTROL, CRANKCASE HEATER AND FLOOD BACK HEAD PRESSURE CONTROL FOR LOW AMBIENT - ALL FACTORY ASSEMBLED.
C. ALL COMPRESSOR UNITS SHALL BE NEW AND FACTORY ASSEMBLED TO OPERATE WITH THE REFRIGERANT SPECIFIED IN THE REFRIGERATION ENGINEERING SUMMARY SHEET.

3. PRE-PIPING

A. ALL TUBING SHALL BE SECURELY SUPPORTED AND ANCHORED WITH CLAMPS.
B. ALL REFRIGERANT LINES SHALL BE EXTENDED TO ONE SIDE OF THE PACKAGE IN A NEAT AND ORDERLY MANNER.
C. ENDS OF LINES SHALL BE CAPPED AGAINST CONTAMINATION AFTER THE UNIT IS COMPLETED. THESE CAPPED ENDS ARE TO BE OPENED ONLY AT FINAL CONNECTION OF THE PACKAGE TO FIXTURES.

4. CONTROL PANEL

A. THE PACKAGE SHALL HAVE FACTORY MOUNTED AND PRE-WIRED CONTROL PANEL COMPLETE WITH INTERLOCKED MAIN FUSED DISCONNECT, COMPRESSOR CIRCUIT BREAKERS, CONTACTORS AND TIME CLOCKS WIRED FOR SINGLE POINT POWER CONNECTION.
B. ELECTRICAL CONTRACTOR SHALL PROVIDE AND INSTALL MAIN POWER LINES TO PANEL, AND USE WIRE HARNESS WIRING FOR CONTROL AND DEFROST HEATER BETWEEN THE DEFROST CLOCK AND THE REFRIGERATION FIXTURES, ALL IN ACCORDANCE WITH THE WIRING DIAGRAM AND LOCAL CODES.

GENERAL NOTES

1. GENERAL CONTRACTOR

A. CONTRACTORS SHALL VERIFY ALL DIMENSIONS AND COORDINATE WITH OTHER TRADES.
B. GENERAL CONTRACTOR SHALL PREPARE AND WEATHERPROOFING THE PLATFORM AND CURBED OPENINGS.

2. REFRIGERATION CONTRACTOR

A. THE COMPLETE SYSTEM SHALL BE EVACUATED WITH VACUUM PUMP.
B. ALL COPPER TUBING TO BE REFRIGERANT GRADE A.C.R. OR TYPE "L".
C. CHARGE, TEST, AND ADJUST EACH UNIT TO BE IN AN OPERATIONAL SYSTEM.
D. SILVER SOLDER AND/OR SIL-FOS SHALL BE USED FOR ALL REFRIGERANT PIPING. SOFT SOLDER IS NOT ALLOWED.
E. ALL PIPING TO BE PRESSURE TESTED WITH NITROGEN AT 300 PSI. AFTER THE CONDENSING UNIT AND COIL HAVE BEEN CONNECTED, THE BALANCE OF THE SYSTEM SHALL BE LEAK TESTED WITH ALL VALVES OPEN.
F. REFRIGERATION CONTRACTOR TO PROVIDE AND INSTALL DRAIN LINE HEATER IN FREEZER TO BE CONNECTED BY ELECTRICAL CONTRACTOR.

3. ELECTRICAL CONTRACTOR

A. ELECTRICAL CONTRACTOR TO PROVIDE POWER FROM REFRIGERATION PACKAGE AND CONNECT CONTROL AND DEFROST SYSTEM AS CALLED FOR IN THE WIRING DIAGRAM.
B. ALL ELECTRICAL WIRING AND INSTALLATION SHALL BE IN ACCORDANCE WITH THE WIRING DIAGRAM AND LOCAL CODES.

4. PLUMBING CONTRACTOR

A. PLUMBING CONTRACTOR TO PROVIDE HARD A.C.R. OR TYPE "L" COPPER DRAIN LINES FOR WALK-IN REFRIGERATOR AND FREEZER, PITCHED 1/2" PER FOOT OF RUN, IN FREEZER, UNHEATED DRAIN LINE MUST BE OUTSIDE OF FREEZER WALL TO PREVENT FREEZING. TRAP DRAIN LINE OUTSIDE OF REFRIGERATED SPACE TO AVOID ENTRANCE OF WARM AND MOIST AIR.
B. PLUMBING CONTRACTOR TO PROVIDE INDIVIDUAL DRAIN LINE FOR EACH EVAPORATOR UNLESS OTHERWISE CALLED FOR.
C. ALL PLUMBING INSTALLATION SHALL BE IN ACCORDANCE WITH LOCAL CODES.

ENGINEERING SUMMARY

POWER SUPPLY: 460-480V/3PH/60HZ
CONNECTED LOAD = 191.3 AMPS

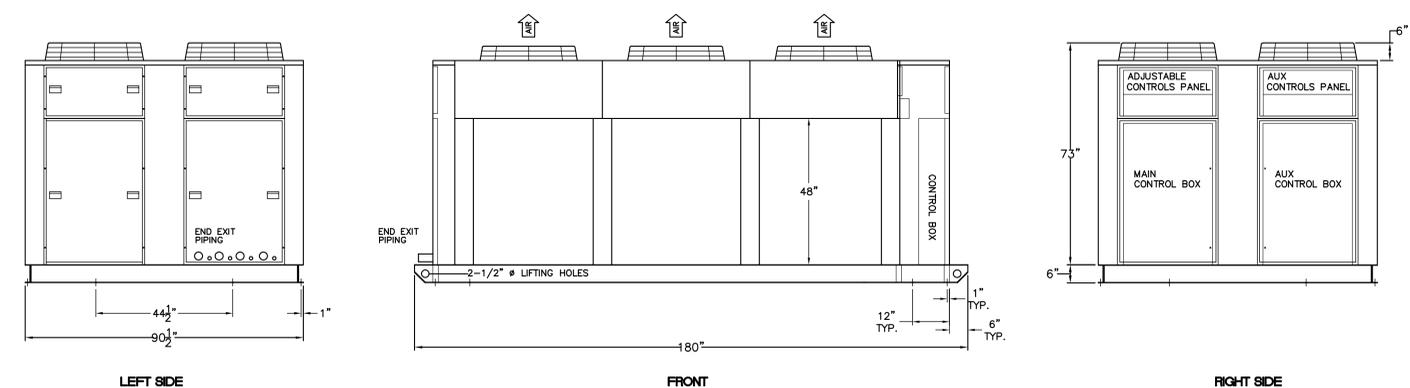
FUSE SIZE: 225 AMPS
MINIMUM AMPACITY = 199.5 AMPS

SYSTEM	ITEM	DESCRIPTION	FIXT. #	REFRIG. R-	COMPRESSORS				EVAPORATOR COILS				ACCESSORIES										
					MODEL	NO.	H.P.	ELECTRICAL CHARACTERISTIC AT 60 HZ	WIR. AT 95°F	DEFROST *	QUANTITY	MODEL NO.	MFR.	FAN 1PH	HEATER	DEFROST OPTION NO.	CRANKCASE HEATER	HEAD PRESS. CTRL.	COLLSAVER	FURNISHED BY (SEE CODE)			
						RLA	V	PH	DEFROST *	QUANTITY	REMARKS	AMP	V	PH	DEFROST	CRANKCASE	HEAD PRESS.	COLLSAVER	TX VAL				
EMERGENCY POWER LOADS																							
MEDIUM TEMP LOADS																							
A	7	RECEIVING CATERING COOLER	+35						KE2	1	ITA26-191	COLDZONE	2.0	460					FI	FI			
B	7	RECEIVING WALK-IN COOLER	+35						KE2	1	ITA26-191	COLDZONE	2.0	460					FI	FI			
C	190	COOK CHILL BANK COOLER	+32						KE2	3	ITE26-150	COLDZONE	2.0	460	11.8	460	3			FI	FI		
D	192	FINISHED GOODS COOLER	+35						KE2	3	AA46-192B	COLDZONE	2.2	460						FI	FI		
MEDIUM TEMP PARALLEL COMPRESSORS																							
DIGITAL SCROLL																							
			+20	404A	ZB45KCE	6.0	9.9	460	3	43.9									FI	FI			
			+20	404A	ZB45K4E	6.0	9.1	460	3	43.9									FI	FI			
			+20	404A	ZB45K4E	6.0	9.1	460	3	43.9									FI	FI			
LOW TEMP LOADS AND COMPRESSORS																							
E	2	RECEIVING CATERING FREEZER	-10	-20	404A	ZF25KVE	8.0	10.6	460	3	35.4	KE2	ITE36-185	COLDZONE	3.0	460	17.0	460	3	17.0			
F	2	RECEIVING WALK-IN FREEZER	-10	-20	404A	ZF25KVE	8.0	10.6	460	3	35.4	KE2	ITE36-185	COLDZONE	3.0	460	17.0	460	3	17.0			
G	194	FROZEN FINISHED GOODS FR	-10	-20	404A	ZF13KVE	4.0	7.7	460	3	19.6	KE2	AE46-185B	COLDZONE	2.2	460	8.7	460	1	9.9			
ELECTRICAL REQUIREMENT FOR EMERGENCY POWER																							
CONNECTED AMPS 98.4 AMPS MINIMUM CIRCUIT AMPACITY 101.1 AMPS FUSE SIZE 110 AMPS																							
NOTES ALL EVAP FAN MOTORS FOR EMERGENCY LOADS POWERED THROUGH RACK PANEL																							
NON-EMERGENCY POWER LOADS																							
MEDIUM TEMP LOADS																							
H		PREP ROOM (EPR LOAD)	+55	+30					0		CT448-210	COLDZONE	7.0	115						FI	FI		
J	5	THAW COOLER	+35	+20					T		AE26-92B	COLDZONE	1.0	460	4.4	460	1				FI	FI	
K	147	BEVERAGE COOLER	+35	+20					KE2		AA28-134B	COLDZONE	1.8	115							FI	FI	
MEDIUM TEMP PARALLEL COMPRESSORS																							
				20	404A	ZB58K5E	7.5	16.0	460	3	56.1									FI	FI		
				20	404A	ZB58K5E	7.5	16.0	460	3	56.1										FI	FI	
LOW TEMP LOADS AND COMPRESSORS																							
L	64	BLAST CHILLER			10	404A	ZB114KCE	13.0	24.4	460	3	97.0	E**	VERIFY							FI	FI	
M	64	BLAST CHILLER HOLD COMPRESSOR			10	404A	CS10K6E	1.5	6.7	460	3	8.6	E**	VERIFY								FI	FI
ENVIRO THERM RACK		RDD064E3C 550 RPM CONDENSER SECTION					1.5		460	3												8.4	

- EACH SYSTEM SUPPLIED WITH:
- SPECIFIED COMPRESSOR WITH CC HTR
 - SUCTION LINE FILTER
 - LIQUID LINE FILTER/DRIER/SIGHTGLASS
 - PUMPDOWN RECEIVER w/ ISOLATION VALVES
 - FLOODED HEAD PRESSURE CONTROL VALVE
 - CONTROL PANEL
 - DEFROST KIT AS INDICATED
 - CIRCUIT BREAKER FOR ELECTRICAL ISOLATION
 - CONDENSER CIRCUIT SIZED FOR 100F AMBIENT
 - SUCTION ACCUMULATOR (LOW TEMP & PARALLELS ONLY)

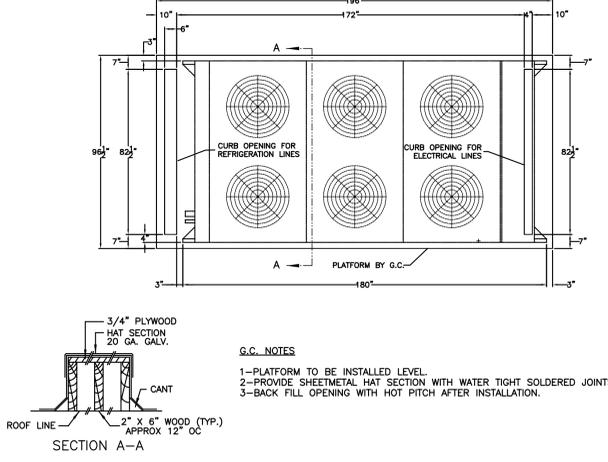
- ADDITIONAL NOTES:
- ALL COMPRESSORS SUPPLIED WITH MOUNTED SOUND BLANKETS
 - CONDENSER FAN MOTORS INHERENT THREE PHASE, 550 RPM
 - ALL LIQUID LINES FOR SYSTEMS "E, F & G" MUST BE INSULATED FROM THE RACK TO THE INDIVIDUAL LOADS DUE TO SUBCOOLED REFRIGERANT.
 - EACH PARALLEL LOAD SHOULD BE SUPPLIED WITH ISOLATION VALVES FOR SERVICING. THESE VALVES ARE SUPPLIED AND INSTALLED BY THE REFRIGERATION CONTRACTOR.
 - RACK SUPPLIED WITH EMERSON E2 CONTROLLER WHICH WILL CONTROL PARALLEL COMPRESSOR LOADING
 - TWO SEPARATE FUSED DISCONNECT POINTS SUPPLIED PER THE INDICATED ELECTRICAL LOADS ABOVE
 - PARALLEL SYSTEM RECEIVERS SUPPLIED WITH LIQUID LEVEL INDICATOR AND OIL RETURN SYSTEM
 - PARALLEL COMPRESSORS SUPPLIED WITH RUN INDICATOR LIGHTS
 - NON 460 VOLT EVAPS SUPPLIED WITH ECM MOTORS, MOUNTED TXV, LLS, THERMOSTAT & TIMER.

A COLDZONE REFRIGERATION RACK
R-1 ENVIRO-THERM MODEL: ET-6RD-G



*** REFRIGERATION DETAILS CONTINUED ON DRAWING R-2 ***

B SUGGESTED ROOF PAD DETAIL
R-1



- G.C. NOTES
- PLATFORM TO BE INSTALLED LEVEL.
 - PROVIDE SHEETMETAL HAT SECTION WITH WATER TIGHT SOLDERED JOINTS.
 - BACK FILL OPENING WITH HOT PITCH AFTER INSTALLATION.

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GENERAL NOTES

REFRIGERATION PIPE SIZES ARE BASED ON A MAXIMUM LINE RUN OF 150 EQUIVALENT FEET FOR LIQUID AND SUCTION LINES. THIS INCLUDES AN ALLOWANCE OF 45 EQUIVALENT FEET FOR VERTICAL RISERS. LINE RUNS LONGER THAN 150 EQUIVALENT FEET MAY VOID THE LINE SIZES INDICATED ON OUR SUBMITTAL DRAWING

IT IS THE INSTALLING CONTRACTORS RESPONSIBILITY TO FOLLOW ALL APPLICABLE CODES AND CURRENT REFRIGERATION INDUSTRY STANDARDS AND PRACTICES WHEN DETERMINING LINE SIZES, AND INSTALLING AND STARTING UP COLDZONE EQUIPMENT

1	REDESIGN	9/10/14
0	INITIAL RELEASE	6/11/14
REV	DESCRIPTION	DATE

THE HTP GROUP
ColdZone
8101 E KAISER BLVD #110 (714) 529-4461
ANAHEIM, CA 92808 (714) 529-8503 FAX

Project Name and Address
REFRIGERATION PLAN
UNIVERSITY OF OREGON
CENTRAL KITCHEN
OREGON

NOT DRAWN TO SCALE

DRAWING NUMBER 17779	JOB NUMBER
DATE 6/11/14	SHEET NUMBER R-1
DRAWN BY RG	14-0421

UNIV OF OREGON CENTRAL KITCHEN 06 rev 5.xls

REFRIGERATION DETAILS

Drawn By DNJ	Checked	Date 7 NOV 2014	Project 1407
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FS7.1



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UO Housing Central Kitchen & Woodshop

REFRIGERATION DETAILS

Drawn By: DNJ
Checked:
Date: 7 NOV 2014
Project: 1407

FS7.2

*** REFRIGERATION DETAILS CONTINUED FROM DRAWING R-1 ***

C COLDZONE EVAPORATOR COIL
R-2 ALL-TEMPS

EVAPORATOR COIL(S) INCHES									
SYSTEM	ITEM NO.	MODEL NO.	QTY.	NO. OF FANS	A	B	C	L	WEIGHT (LBS. EACH)
D	192	AM6-192B	1	4	36 1/2	36 1/2	-	81 1/2	255
G	194	AE6-185B	1	4	36 1/2	36 1/2	-	81 1/2	265
J	5	AE26-92B	1	2	37	-	-	45 1/2	62
K	147	AE28-134B	1	2	37	-	-	45 1/2	63

D COLDZONE EVAPORATOR COIL
R-2 INTER-TEMPS

EVAPORATOR COIL(S) INCHES										
SYSTEM	ITEM NO.	MODEL NO.	QTY.	NO. OF FANS	L	W	H	A	B	WEIGHT (LBS. EACH)
A	7	PA26-191	2	2	55	18 3/4	19	42	-	140
B	7	PA26-191	2	2	55	18 3/4	19	42	-	140
C	190	PE26-150	2	2	55	18 3/4	19	42	-	140
E	2	PE36-185	2	3	76	18 3/4	19	63	-	295
F	2	PE24-230	1	2	76	18 3/4	19	63	-	295

E COLDZONE EVAPORATOR COIL
R-2 CEILING TEMPS

EVAPORATOR COIL(S) INCHES										
SYSTEM	ITEM NO.	MODEL NO.	QTY.	NO. OF FANS	L	W	H	A	B	WEIGHT (LBS. EACH)
F	-	CM48-210	3	4	106 1/2	28 3/4	11 1/4	48	48	155

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IT IS THE INSTALLING CONTRACTORS RESPONSIBILITY TO FOLLOW ALL APPLICABLE CODES AND CURRENT REFRIGERATION INDUSTRY STANDARDS AND PRACTICES WHEN DETERMINING LINE SIZES, AND INSTALLING AND STARTING UP COLDZONE EQUIPMENT

F DRAIN LINE DETAIL
R-2

(LOW TEMPERATURE ONLY) ELECTRIC HEATER SPIRALED AND TAPED ON FREEZER DRAIN LINE BEFORE APPLYING INSULATION BY PLUMBING CONTRACTOR

1/2" FALL/FT. MINIMUM

7/8" NOM. COPPER

TRAP

1" AIR GAP

G DEMAND DEFFROST WIRING DIAGRAM
R-2 KE2

CONSULT FACTORY

H TYPICAL WIRING DIAGRAM FOR W.I. COOLER
R-2 COILS WITH 120V FAN MOTORS

FIELD POWER CONNECTION 120V/1PH/60HZ

WIRING: — FACTORY WIRING, - - - FIELD WIRING BY ELECTRICAL CONTRACTOR.

REV	DESCRIPTION	DATE
1	REDESIGN	9/10/14
0	INITIAL RELEASE	6/11/14

THE HTP GROUP

GoldZone

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ANAHEIM, CA 92808 (714) 529-8503 FAX

Project Name and Address

REFRIGERATION PLAN
UNIVERSITY OF OREGON
CENTRAL KITCHEN
REFRIGERATION DETAILS
OREGON

NOT DRAWN TO SCALE

DRAWING NUMBER	JOB NUMBER
17779	
DATE	SHEET NUMBER
6/11/14	R-2
DRAWN BY	
RG	14-0421

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master dwg revised 10AUG10 (CV)



INSTALLATION REQUIREMENTS

FOODSERVICE EQUIPMENT CONTRACTOR'S REQUIREMENTS
F1 PROVIDE DRAWINGS TO APPROPRIATE TRADES REFLECTING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.
F2 DELIVER, ASSEMBLE AND INSTALL AVTEC SYSTEM PER DRAWING.
F3 FURNISH WIRING (AND PLUMBING) DIAGRAMS TO END USER.
F4 THE K.E.C. MUST INFORM AVTEC OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS DUE TO INSUFFICIENT INFORMATION ARE THE RESPONSIBILITY OF THE K.E.C.

ELECTRICAL SERVICE EQUIPMENT CONTRACTOR'S REQUIREMENTS

BUILDING SERVICES
 INSTALL ELECTRICAL SERVICE K.E.C. CONDUIT, WIRING, AND OVERCURRENT PROTECTION DEVICES RATED AT A CONTINUOUS OPERATING LOAD OF:
 (15) 15 AMPS, 120 VAC, 1A, 60Hz (1/2 HP CONVEYOR MOTOR FEED) FROM SUB IN LOCATION AT FLOOR APPROXIMATELY 12" A.F.F. TO CONTROL BOX SERVICE LEADS.
FIELD INTERCONNECTIONS
 (2A) CONVEYOR PROVIDE AND INSTALL CIRCUIT FROM MAIN CONTROLS TO SYSTEM DRIVE MOTOR.
 (2B) CONVEYOR PROVIDE AND INSTALL CIRCUIT FROM REMOTE STOP/START STATIONS TO MAIN CONTROL PANEL (120 VAC).
 (2C) CONVEYOR PROVIDE AND INSTALL CIRCUIT FROM MAIN CONTROLS TO LIMIT SWITCH (120 VAC).

PLUMBING CONTRACTOR'S REQUIREMENTS

BUILDING SERVICES
 PROVIDE AND INSTALL SERVICE SUPPLY PIPES FROM ROUGH IN LOCATION AT FLOOR TO PIPES APPROX. 12" A.F.F.
 (1) 1-1/2" NPT WASTE REQUIRED AS SHOWN IN PLAN VIEW AND UTILITY ROUGH IN DETAIL BELOW.
 (2) 1/2" NPT HOT WATER SUPPLY, 40 PSIG MAX.
 (3) 1/2" NPT COLD WATER SUPPLY, 40 PSIG MAX.

SYMBOL KEY
 ○ PLUMBING INSTALLATION ○ LEGEND
 □ ELECTRIC INSTALLATION △ REVISION
 ▭ HANGER BRACKET

NOTES TO K.E.C.

THE INFORMATION PROVIDED ON THIS DRAWING HAS BEEN GENERATED BASED ON THE LATEST INFORMATION SENT TO AVTEC. AVTEC MUST BE NOTIFIED IN WRITING OF ANY DEVIATION FROM THE INFORMATION SHOWN ON THIS DRAWING, AND OF ANY NOTES BELOW. ANY MODIFICATION TO AVTEC PROVIDED DURING OR AFTER FABRICATION WILL BE THE RESPONSIBILITY OF THE K.E.C. ALSO NOTIFY AVTEC OF ANY DEVIATION DURING FABRICATION. ANY DEVIATION WILL BE A CHANGE TO THE SCHEDULED SHIP DATE.

- MAKE, MODEL, UTILITY REQUIREMENTS, AND LOCATION OF ALL AUXILIARY EQUIPMENT IS AS SHOWN.
- ALL WALL-TO-WALL DIMENSIONS ARE AS SHOWN.
- SIZE AND LOCATION OF COLUMNS ARE AS SHOWN.
- EQUIPMENT SECTIONS AS DIMENSIONED WILL ACCESS MOST POINTS OF INSTALLATION. IF ADDITIONAL FIELD JOINTS ARE REQUIRED, THE K.E.C. MUST NOTIFY AVTEC PRIOR TO FABRICATION.
- PRIOR TO RELEASE FOR FABRICATION: PROVIDE MODEL NUMBER AND MANUFACTURER OF ANY INTERFACING EQUIPMENT. SHIP PAPERS TO BE INSTALLED BY AVTEC TO OUR FACTORY. OTHERWISE, FIELD INSTALLATION AND FIT IS THE RESPONSIBILITY OF THE K.E.C.
- LOCATION AND SPACE REQUIREMENTS OF ANY EQUIPMENT (SINK, SINKS, REGISTER, ETC.) THAT REQUIRE TABLE AND/OR LEG CLEARANCE AS SHOWN IN PLAN VIEW. AVTEC WILL PUNCH HOLES FOR PLUMBING COMPONENTS AS SHOWN. IF ADDITIONAL REQ. REQ. TO NOTIFY AVTEC. VERIFY COLOR OF LAMINATE REQUIRED ON PANELS.
- VERIFY MAXIMUM TRAY/RACK SIZE TO BE ACCUMULATED AND/OR CONVEYED.
- ALL DIMENSIONS SHOWN ARE EQUIPMENT DIMENSIONS. OVERALL EQUIPMENT DIMENSIONS ARE 1/2" TOLERANCE. CONSTRUCT WALLS TO SUIT EQUIPMENT DIMENSIONS.
- ALL PLUMBING LINES (DRAIN OR WATER) ARE PROVIDED AND INSTALLED IN FIELD BY THE K.E.C.
- ALL MAIN CONTROL HOUSING MUST EXCEED NEMA 4 CONSTRUCTION.
- THROUGH NOZZLES PROVIDED BY DISPOSER/PULPER MANUFACTURER. INSTALL BY P.C.
- WAREWASHER DRAWINGS MUST BE SENT TO AVTEC PRIOR TO RELEASE FOR FABRICATION.
- FIELD JOINTS ARE FULLY WELDED AND POLISHED IN FIELD BY K.E.C.
- MECHANICAL FIELD JOINTS ARE BOLTED TOGETHER AND SEALED IN FIELD BY K.E.C.
- BACK OVERSHELVES ARE TO BE INSTALLED IN THE FIELD BY THE K.E.C. IT IS THE RESPONSIBILITY OF THE K.E.C. TO LOCATE THE SHELF SO IT DOES NOT INTERFERE WITH THE OPERATION OF ADJACENT EQUIPMENT.
- BELT WASH SYSTEM REQUIRES OPERATING WATER PRESSURE OF 20 TO 40 PSIG. IF WATER PRESSURE EXCEEDS 40 PSIG A PRESSURE REDUCING VALVE IS PROVIDED AND INSTALLED BY THE K.E.C.
- PROVIDE CLEAR ACCESS TO DRIVE HOUSING AND DRAIN LOCATIONS ON AT LEAST ONE SIDE. VERIFY WHICH SIDE WILL BE ACCESSIBLE FOR EACH DRAIN LOCATION.
- MAXIMUM BELT SPEED TO BE 30 F.P.M.
- MAXIMUM UNIT LENGTH OF 25' FOR FABRIC BELT CONVEYORS.

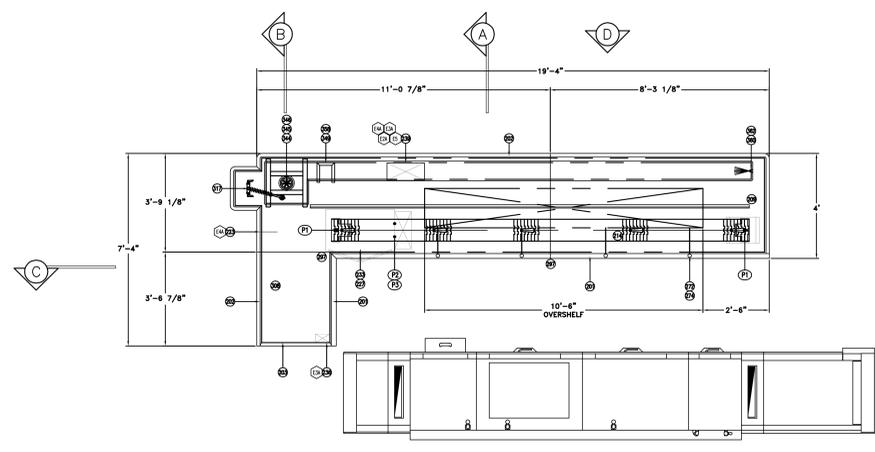
ENGINEERING/MANUFACTURING NOTES

- AVTEC TO PROVIDE FACTORY WIRE WIPS WITH WIRE WHEN CONTROL BOXES FOR CONVEYOR AND BUS TRACES ARE MOUNTED TO THE DISH TABLES
- AVTEC TO PROVIDE 2-1/4" BACKSPASH

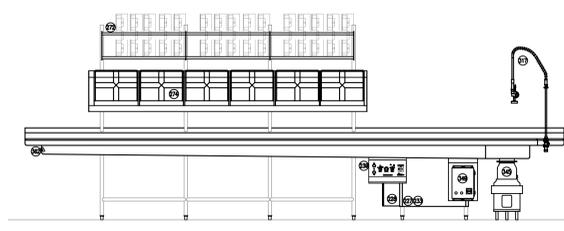
VERIFY TOTAL OF (2) JOINTS REQUIRE WELDING/POLISHING IN FIELD (29)

LEGEND

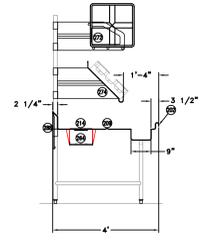
201	2-1/4" BACKSPASH
202	1-1/2" ROLLED EDGE
203	TRANSFER EDGE. LOAD DENOTES "TUSH-FORMER" EDGE
204	1/2" INTERLOCKING BELT
205	1/2" INTERLOCKING BELT
206	1/2" INTERLOCKING BELT
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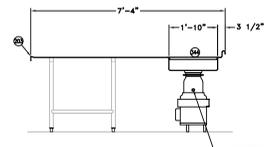
PLAN VIEW
 SCALE: 1/2" = 1'-0" ITEM # 105,166
 ALL DIMENSIONS SHOWN ARE EQUIPMENT DIMENSIONS.
 CISW-A
 DTOO-A
 OROOO-A



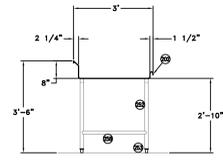
ELEVATION VIEW
 SCALE: 1/2" = 1'-0"
 ALL DIMENSIONS SHOWN ARE EQUIPMENT DIMENSIONS.



SECTION VIEW A
 SCALE: 1/2" = 1'-0"
 ALL DIMENSIONS SHOWN ARE EQUIPMENT DIMENSIONS.

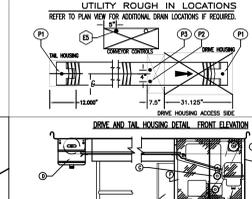
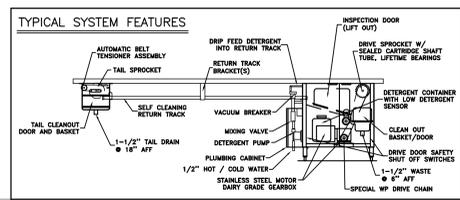


SECTION VIEW B
 SCALE: 1/2" = 1'-0"
 ALL DIMENSIONS SHOWN ARE EQUIPMENT DIMENSIONS.



SECTION VIEW C
 SCALE: 1/2" = 1'-0"
 ALL DIMENSIONS SHOWN ARE EQUIPMENT DIMENSIONS.

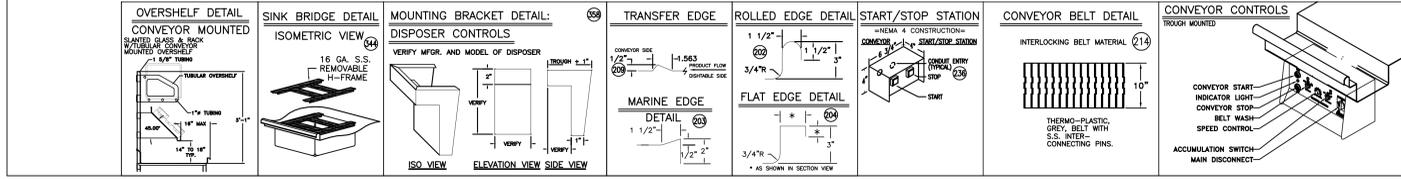
DISPOSER "VERIFY" MAKE, MODEL, RING SIZE & CONTROL PANEL. SHIP DRAWING TO AVTEC TO BE WELDED TO SINK IN FACTORY.



ENERGY SYSTEMS • VENTILATION • TRAY MAKE-UP

NO.	DATE	DESCRIPTION	BY	DATE	SCALE	PROJECT NO.	REVISIONS
1	06/23/14	REVISED PRELIMINARY	RAJ	06/23/14	1/2" = 1'-0"	193545	1 OF 1
2	10/15/14	REVISED PRELIMINARY	RAJ	10/15/14	1/2" = 1'-0"	193545	1 OF 1

PROJECT NAME: OREGON UNIVERSITY-CENTRAL KITCHEN
 DESIGNER: JLR DESIGN
 CLIENT: OREGON UNIVERSITY-CENTRAL KITCHEN



REVISED PRELIMINARY
 NOT FOR CONSTRUCTION USE
 Date: 10/15/14

G.M.P.
CONFORMED SET-
Not For
Construction



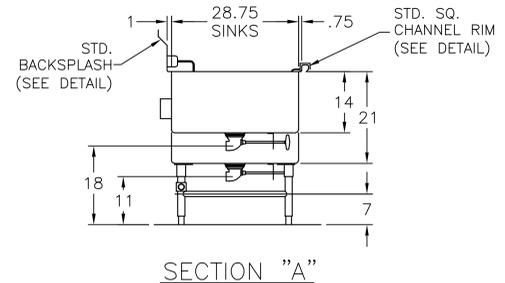
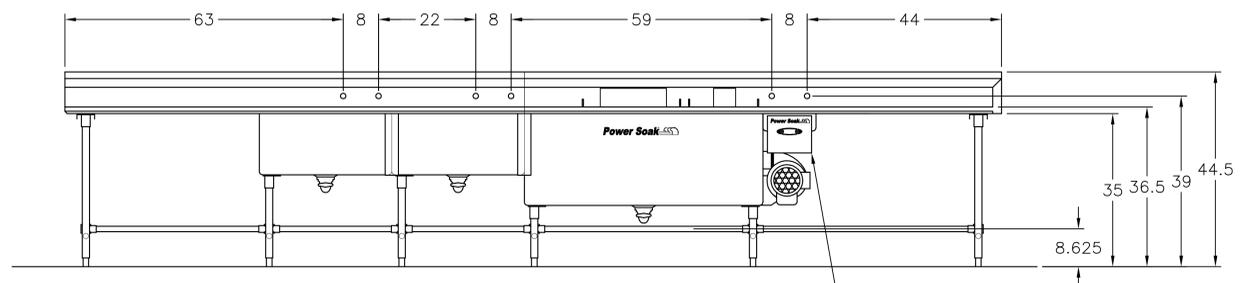
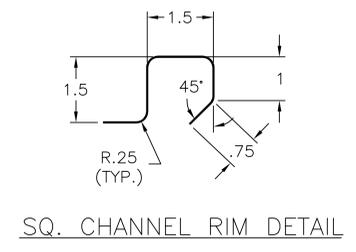
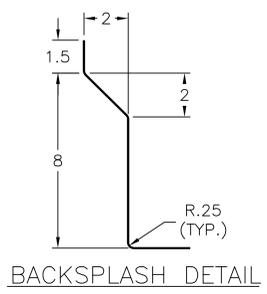
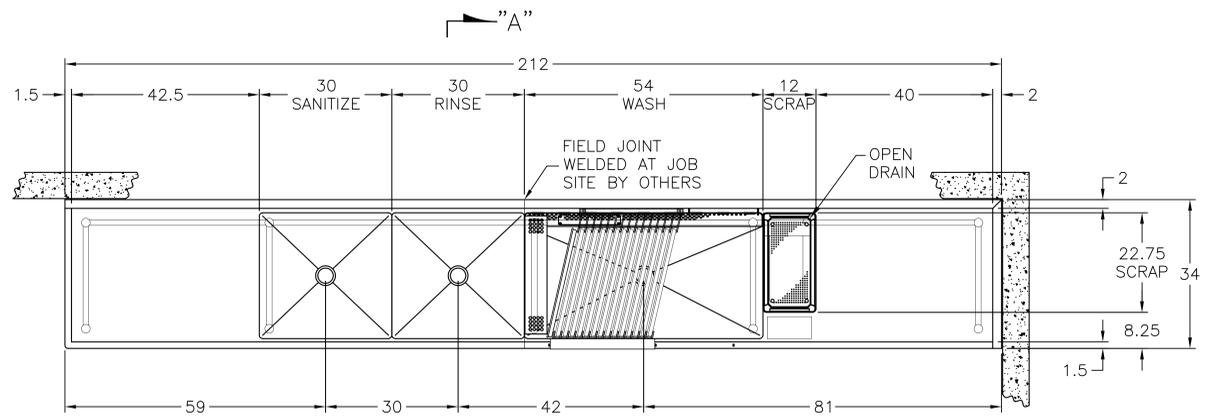
1793 Columbia Street
Eugene, OR 97403

Robertson Sherwood Architects pc
www.robertsonsherwood.com

P 541 | 342.8077
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132 East Broadway, Suite 540
Eugene, Oregon 97401

UO Housing Central Kitchen & Woodshop



- ELECTRICAL CONNECTION #PS-200 CONTROL
2 HP PUMP/MOTOR, 7000 WATT HEATER
- 208/60/1, 45.1 AMPS (50 AMP SERV. REQD.)
 - 208/60/3, 26.7 AMPS (30 AMP SERV. REQD.)
 - 230/60/1, 39.8 AMPS (50 AMP SERV. REQD.)
 - 230/60/3, 24.0 AMPS (30 AMP SERV. REQD.)
 - 460/60/3, 11.6 AMPS (15 AMP SERV. REQD.)

- NOTES:
- > (1) 1/2" IPS PRE-RINSE SUPPLIED BY POWER SOAK. 1-1/4" DIA. MTG. HOLES BY POWER SOAK.
 - > (2) 3/4" IPS FAUCETS SUPPLIED BY POWER SOAK. 1-1/4" DIA. MTG. HOLES BY POWER SOAK.
 - > (3) 1-1/2" IPS REAR EXIT ROTARY BALL VALVE DRAINS #DBN-9100-PS SUPPLIED BY POWER SOAK.
 - > (1) 1-1/2" IPS OPEN DRAIN #E16-4051-PS SUPPLIED BY POWER SOAK.
 - > A FIELD JOINT IS SUPPLIED FOR SHIPPING. IF ADDITIONAL JOINTS ARE REQUIRED CONSULT FACTORY.
 - > WASH SINK IS SUPPLIED WITH (1) UTENSIL BASKET.

Rev.	Date	Name
B	07/24/14	C.P.
A	07/07/14	C.P.

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DRAWN BY:	DATE DRAWN:	SHEET 1 OF 1	CUSTOMER ITEM NUMBER	SHEET SIZE
C.P.	06/18/14		158	B

DEALER

JOB NAME
UNIVERSITY OF OREGON
NEW CENTRAL KITCHEN



PowerSoak SYSTEMS
903 East 104th Street Suite 130, Kansas City, MO, 64131
Ph. 800-444-9624 www.powersoak.com

DRAWING NO. PS8077
CURRENT REV. B

WAREWASHING DETAILS

Drawn By	DNJ
Checked	
Date	7 NOV 2014
Project	1407

FS8.3