



BID ADDENDUM # 1

CONTRACT NAME: FOOD SERVICE HOOD AND DUCT CLEANING

CONTRACT NUMBER: KS101823-1

DATE OF ADDENDUM #1: JANUARY 22, 2024

The following information shall be carefully examined, together with the Invitation to Bid (ITB) Documents, and all information listed in this Addendum shall be incorporated in the submission:

1. Request for Information Question and Answer Log is attached.
2. Enclosed is the UConn Dining Services Hood System Plans and Specifications Manual for reference.

Kathleen Susca
Purchasing Agent I,
Capital Projects and Facilities Procurement
University of Connecticut

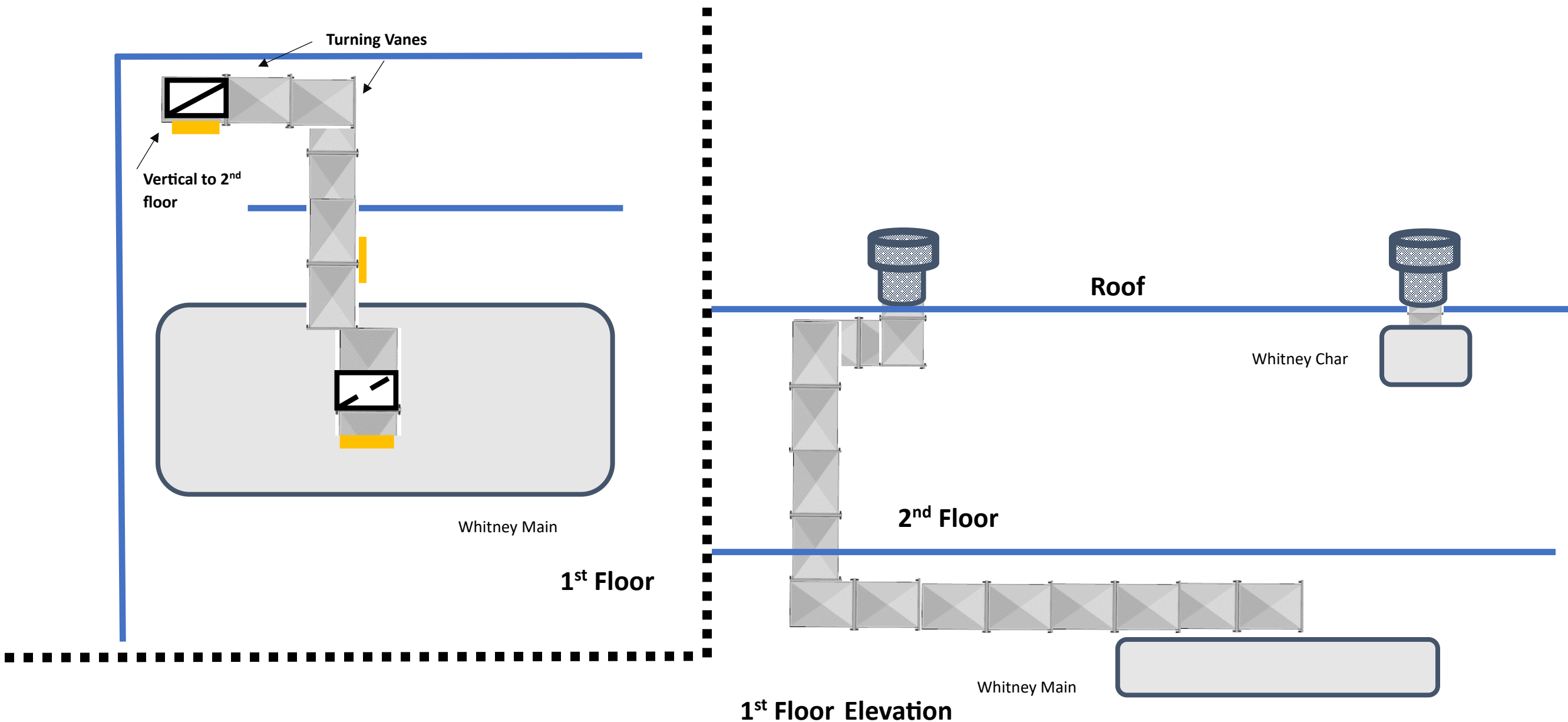
RFI QUESTIONS AND ANSWERS - ITB for Project # KS101823-1 FOOD SERVICE HOOD AND DUCT CLEANING

RFI No.	Company Name	Date Submitted	Question	Response
1	Innovative Environmental, LLC	01/17/24	There are 2 standard wage categories that are applicable to the tasks required by this bid: "Ventilation Equipment Tender" or "General Maintenance Worker". Which category should be used?	Bidders are to utilize the Ventilation Equipment Tender labor classification.
2				
3				
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13				
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15				

UConn Dining Services Hood System Plans

Locations:

- Page 2, Gelfenbien
- Page 3, Whitney
- Page 4, Shippee (Catering)
- Page 5, Buckley
- Page 6, South
- Page 7, McMahon (Interior)
- Page 8, McMahon (Roof Photo)
- Page 9, Burton (Football Complex)
- Page 10, Putnam
- Page 11, Northwest
- Page 12, North McConoughy
- Page 13, 14, 15, & 16, Union Street Market (Student Union)
- Page 17 & 18, 3rd Floor Catering Kitchen (Student Union)
- Page 19 & 20, One Plate Two Plates & Earth Wok & Fire
- Page 21, 22, & 23, Hartford law Hosmer Kitchen
- Page 24 thru 37, Hartford Downtown
- Page 38, New South (Ventilation Plan Only)



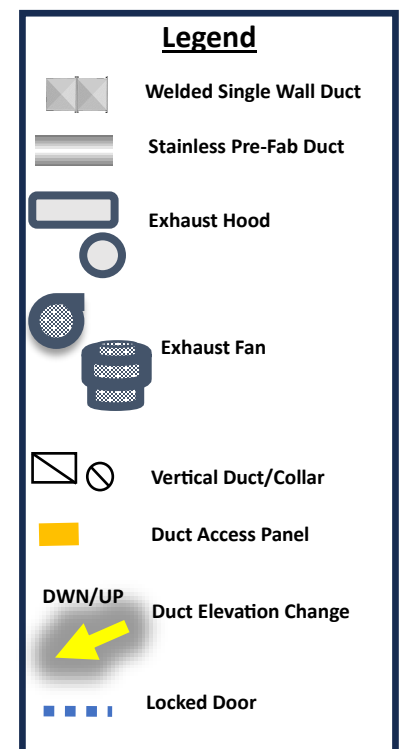
UConn – – Whitney Kitchens

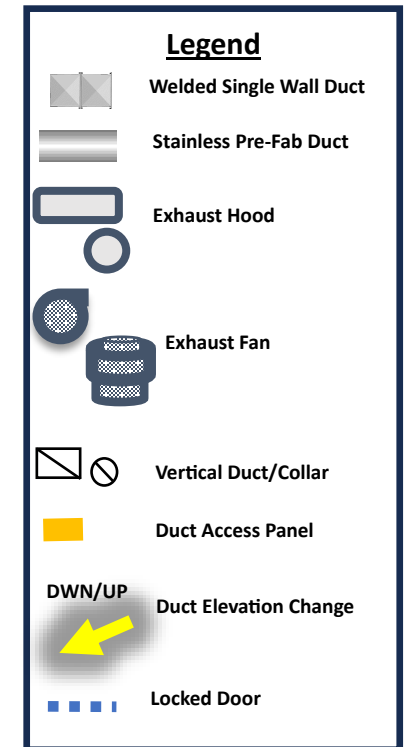
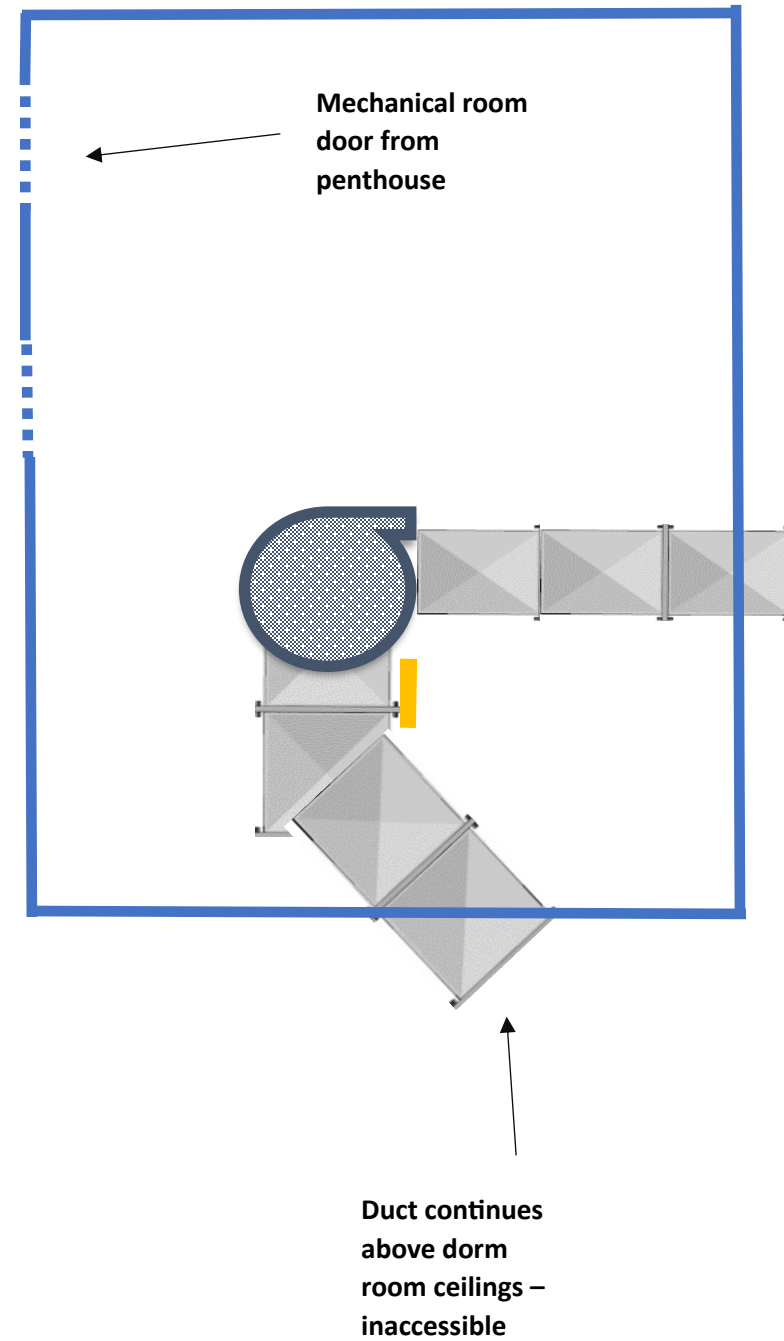
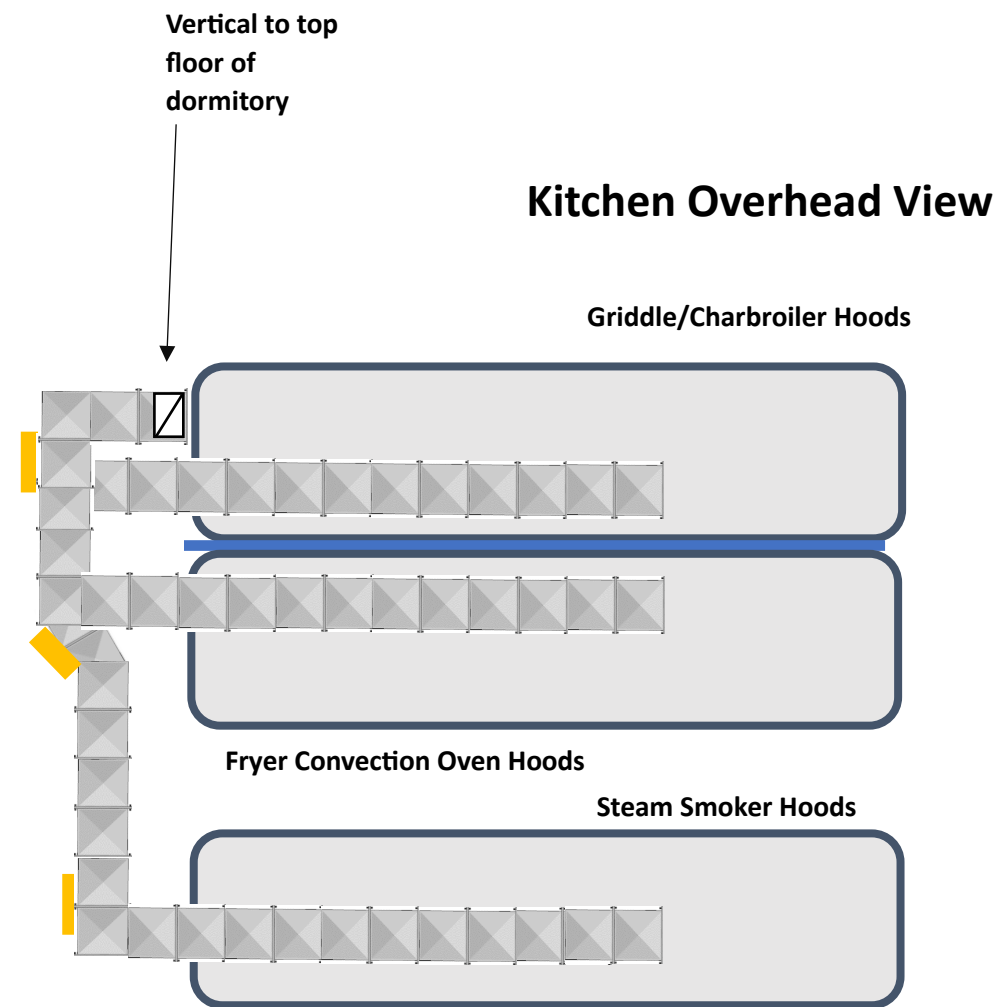
Address: Whitney Dining Hall, University of Connecticut, Storrs, CT 06269

Kitchen Exhaust System Layout

not to scale – formatted for 11"x17"

Date: 12/19/23





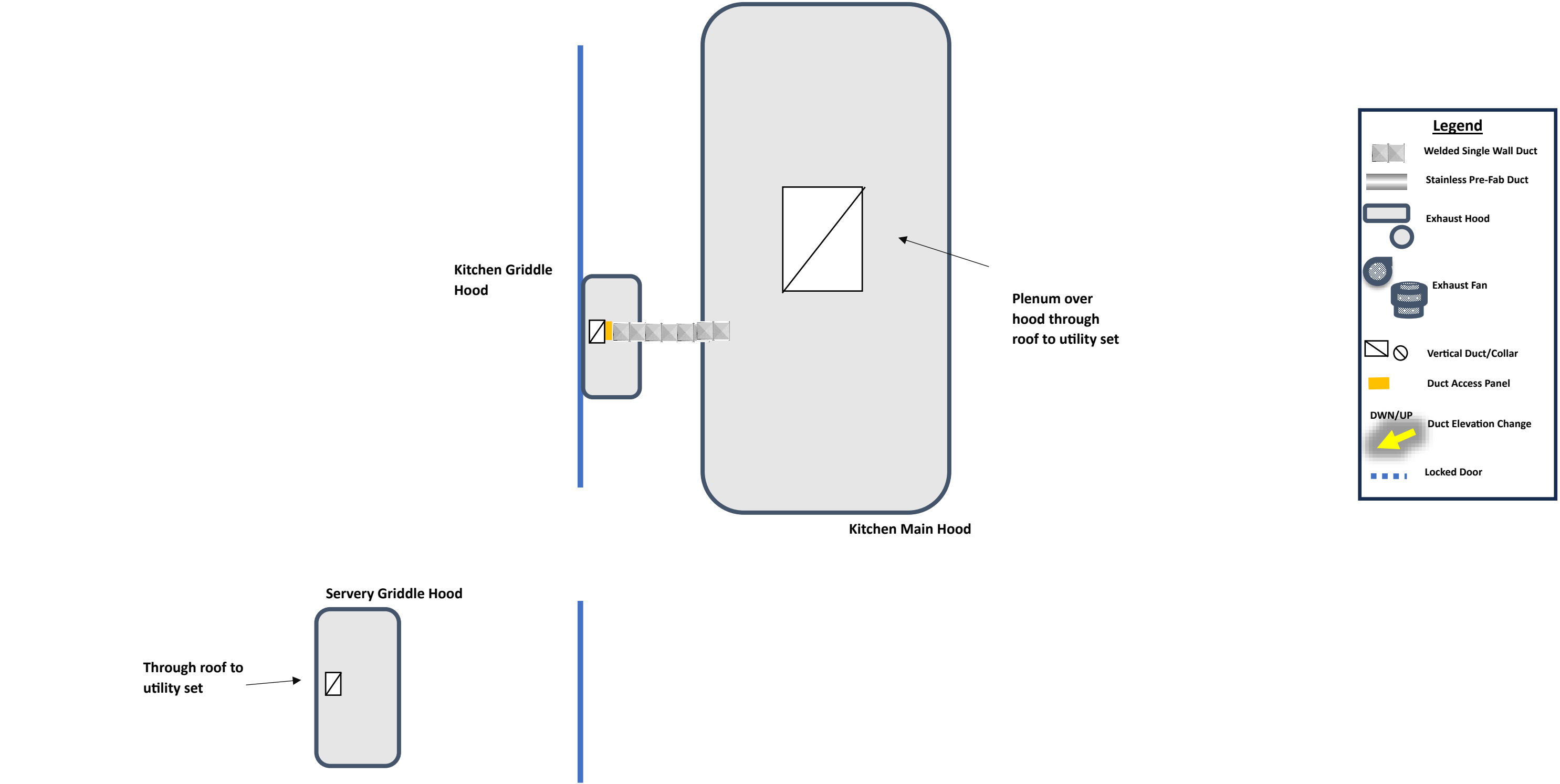
UConn – Shippee

Address: 1276 Storrs Rd, Storrs, CT 06269

Kitchen Exhaust System Layout

not to scale – formatted for 11"x17"

Date: 12/23/23



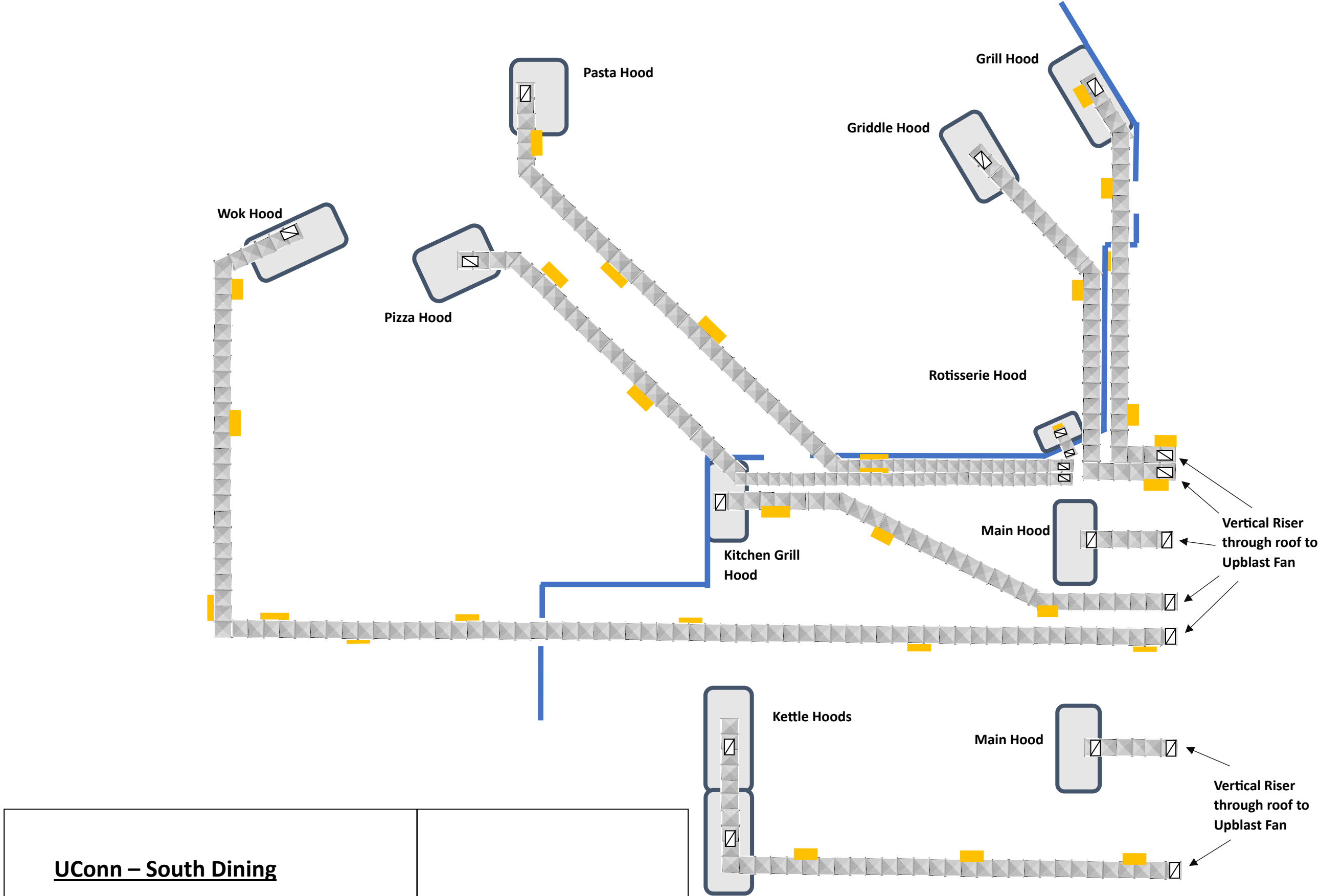
UConn – John Buckley Residence Hall

Address: 1276 Storrs Rd, Storrs, CT 06269

Kitchen Exhaust System Layout

not to scale – formatted for 11"x17"

Date: 12/19/23



Legend

- Welded Single Wall Duct
- Stainless Pre-Fab Duct
- Exhaust Hood
- Exhaust Fan
- Vertical Duct/Collar
- Duct Access Panel
- DWN/UP Duct Elevation Change
- Locked Door

UConn – South Dining

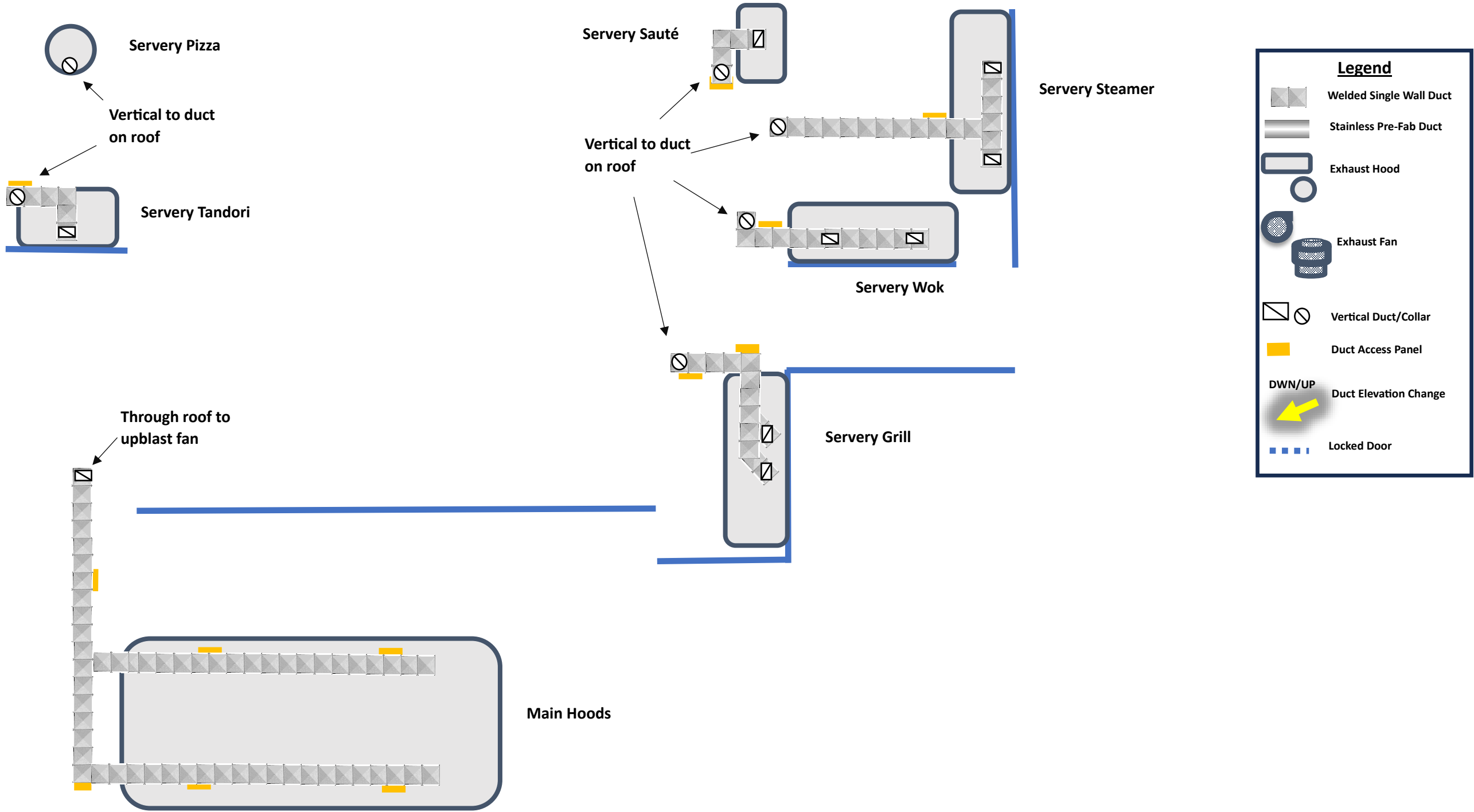
Address: Lewis B. Rome Commons, Storrs, CT 06269

Kitchen Exhaust System Layout

not to scale – formatted for 11"x17"

Date: 12/19/23

Loading Dock



UConn – McMahon Dining Hall

Address: 2011 Hillside Rd, Storrs, CT 06269

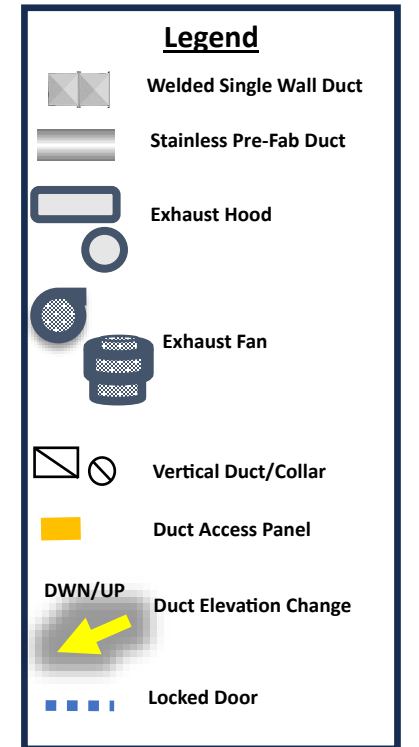
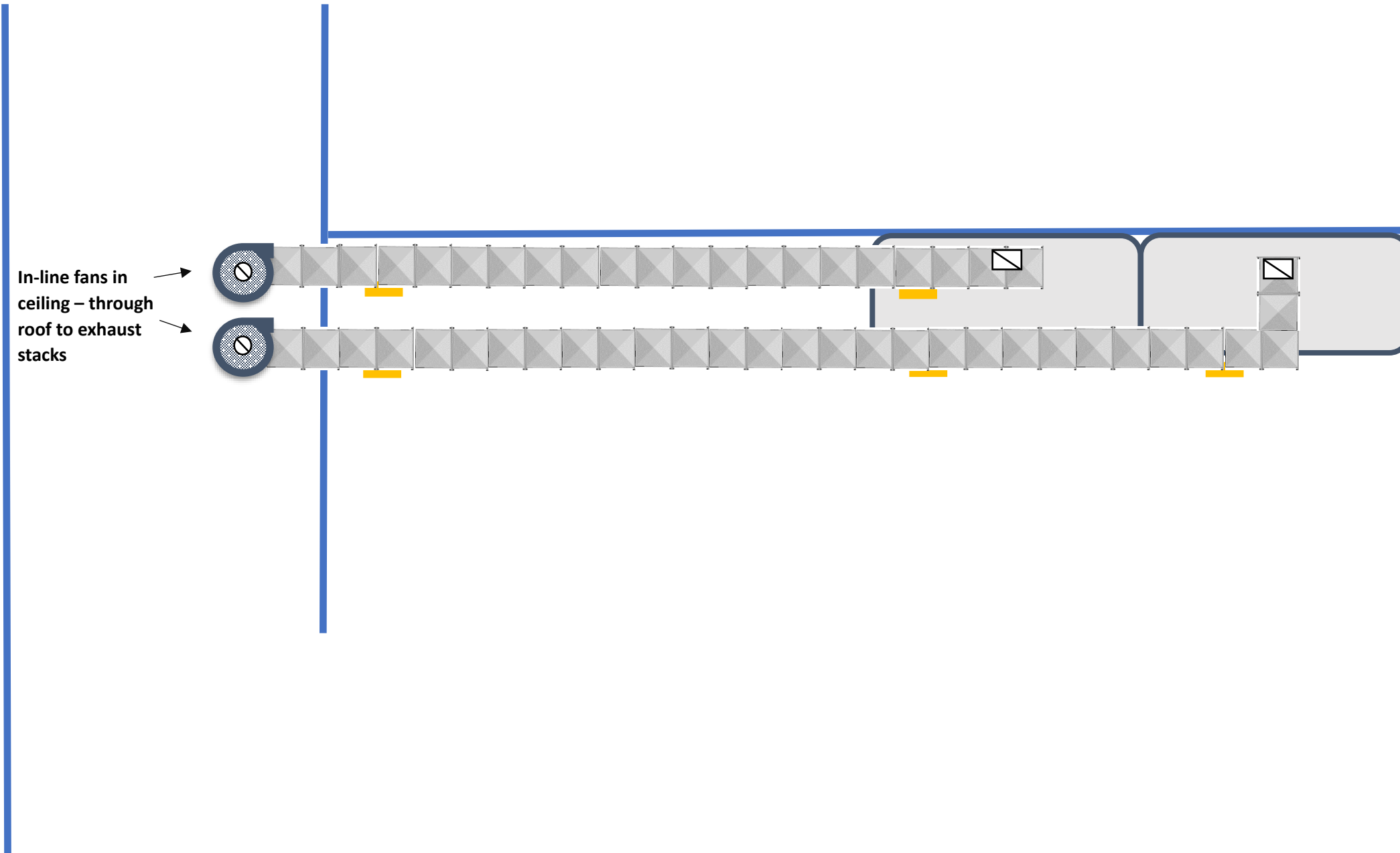
Kitchen Exhaust System Layout

not to scale – formatted for 11"x17"

Date: 12/23/23



Brien McMahon
Residence Hall



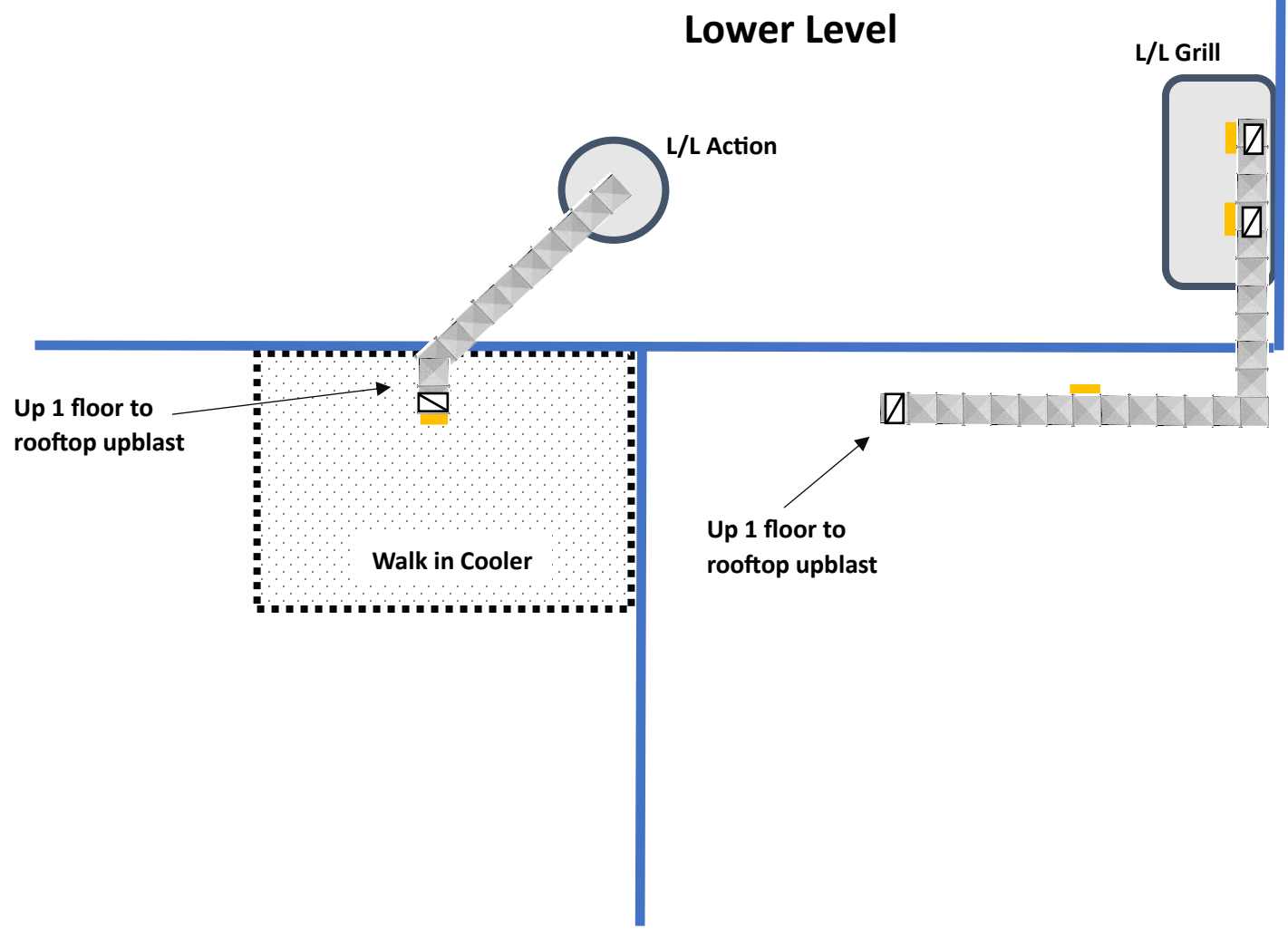
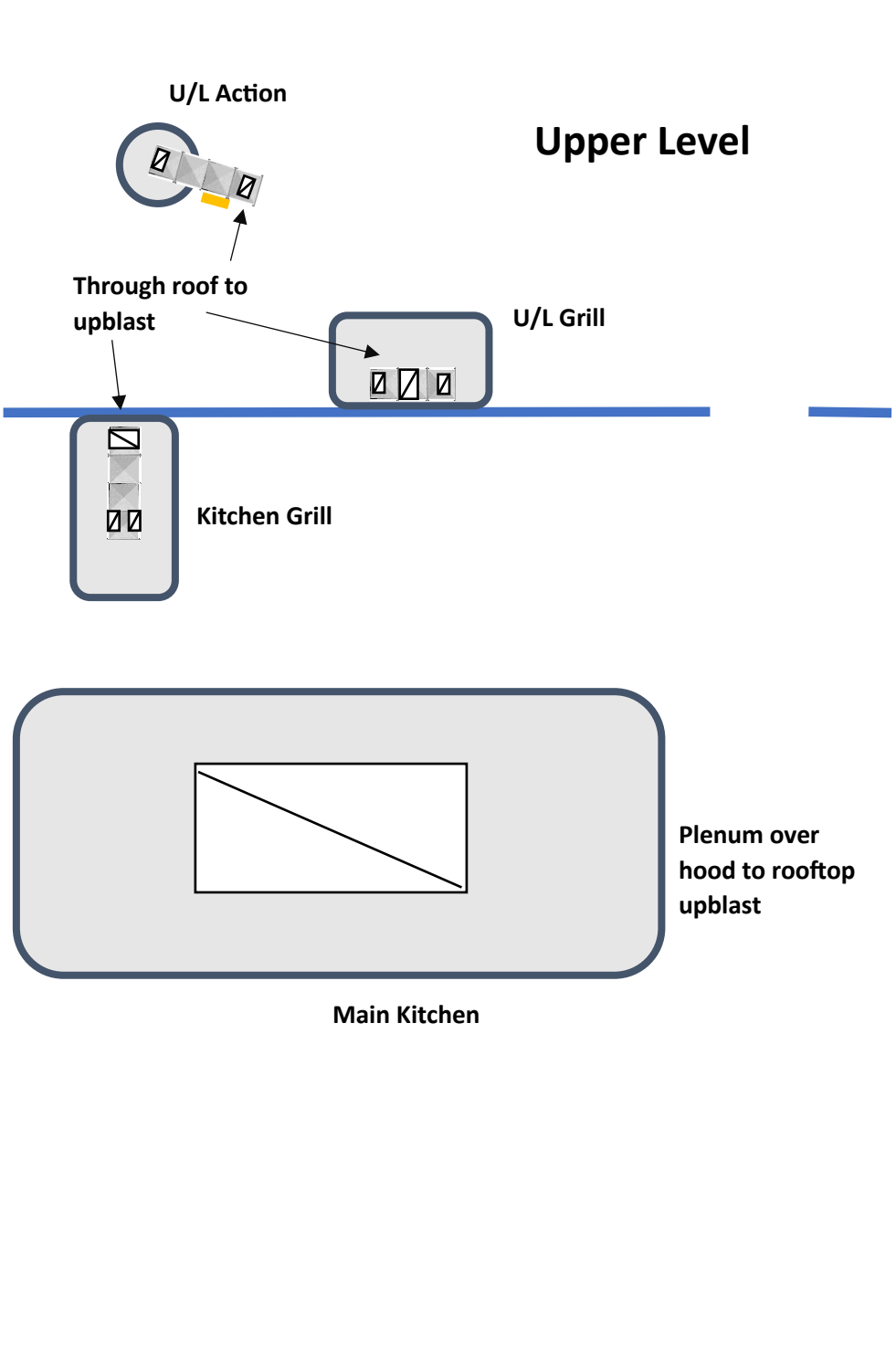
UConn – Burton Complex

Address: 505 Stadium Road, Unit 3204, Storrs CT 06269

Kitchen Exhaust System Layout

not to scale – formatted for 11"x17"

Date: 12/19/23



Legend

- Welded Single Wall Duct
- Stainless Pre-Fab Duct
- Exhaust Hood
- Exhaust Fan
- Vertical Duct/Collar
- Duct Access Panel
- Duct Elevation Change
- Locked Door

UConn – Putnam

Address: 2358 Alumni Dr, Storrs, CT 06269

Kitchen Exhaust System Layout

not to scale – formatted for 11"x17"

Date: 12/23/23

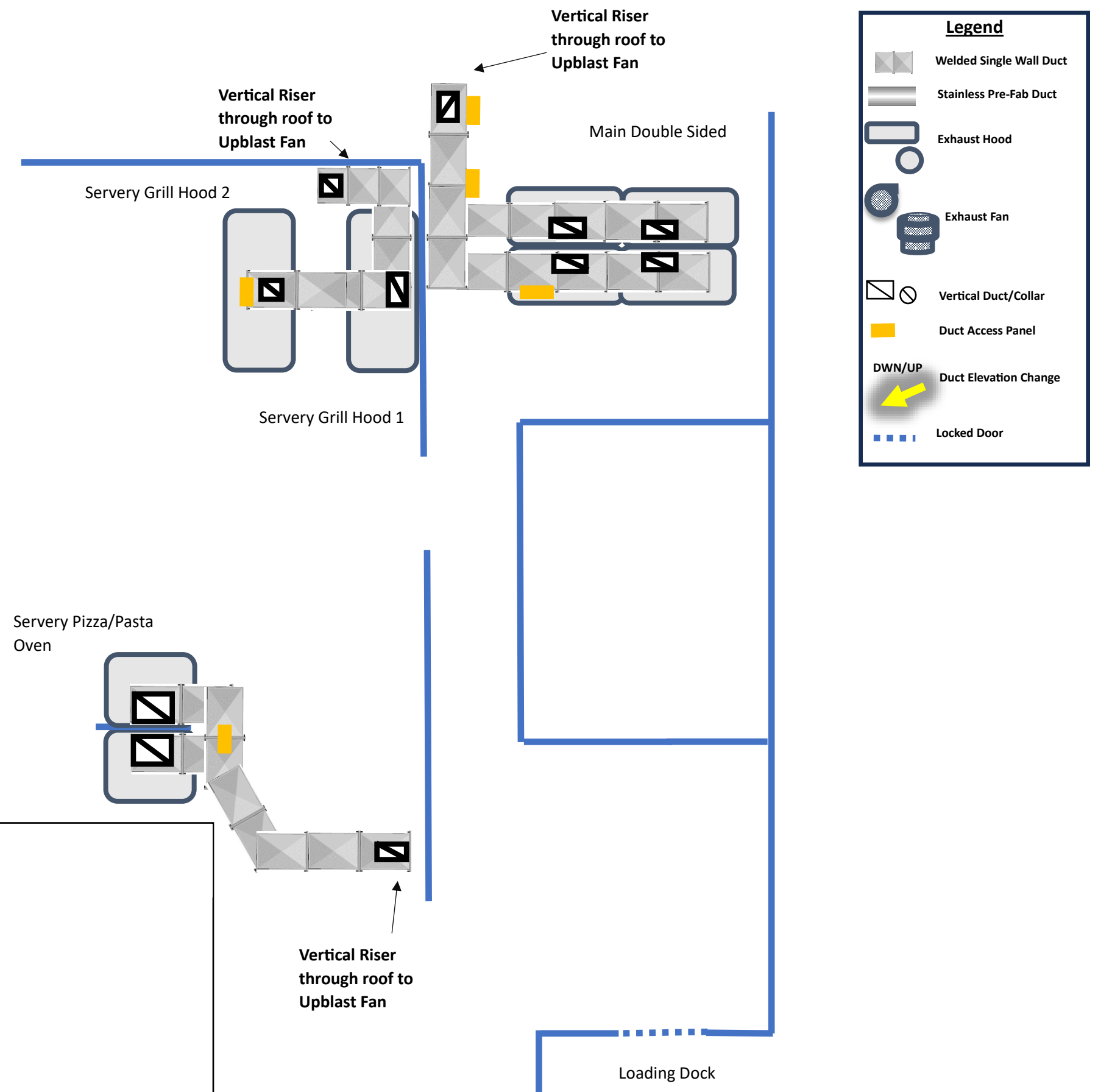
UConn – Northwest Kitchen

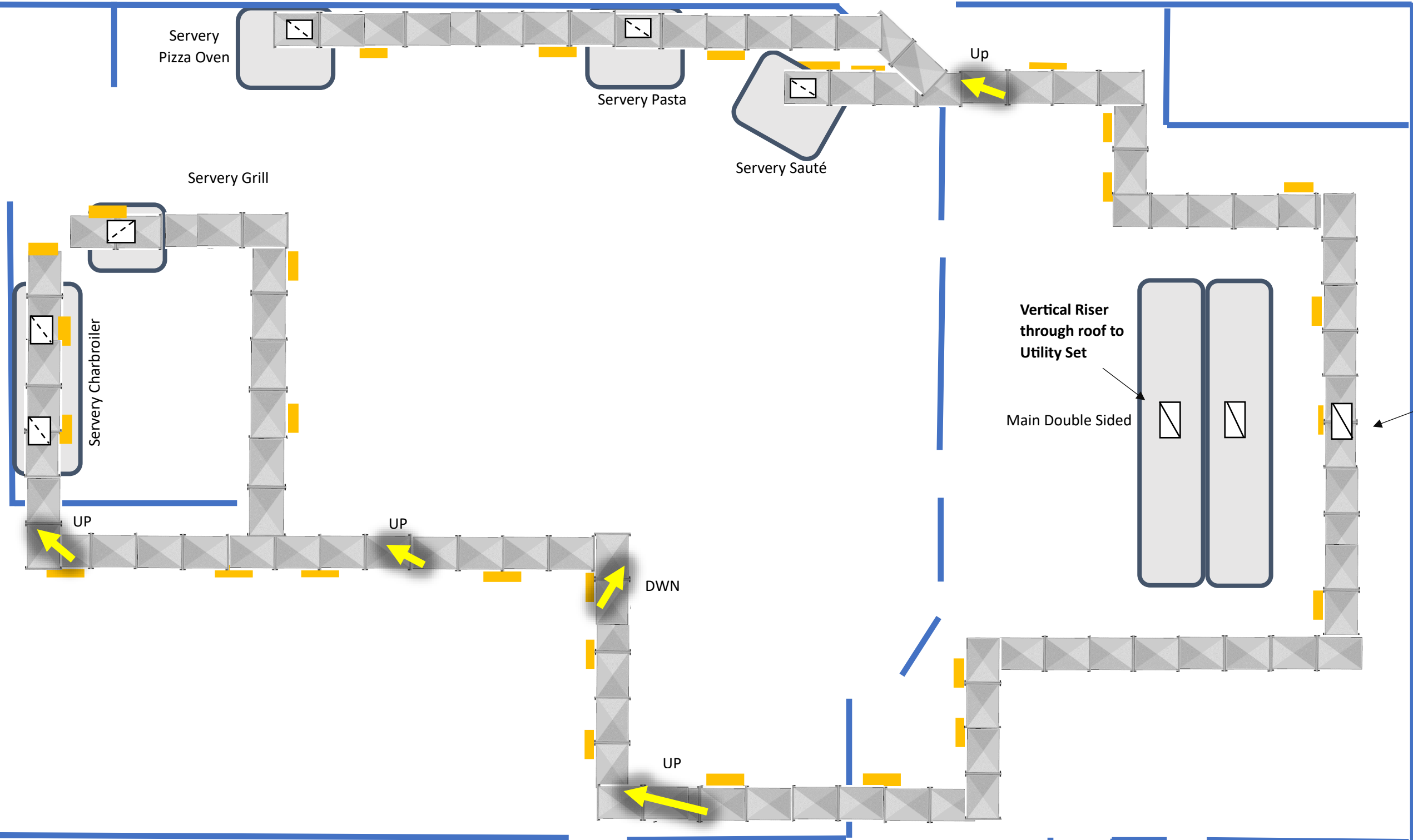
Address: Northwest Dining Hall, University of Connecticut, Storrs, CT 06269

Kitchen Exhaust System Layout


not to scale – formatted for 11"x17"


Date: 12/19/23








Legend


 Welded Single Wall Duct


 Stainless Pre-Fab Duct


 Exhaust Hood


 Exhaust Fan

 Exhaust Fan

 Vertical Duct/Collar

 Duct Access Panel

 Duct Elevation Change

 Locked Door

UConn – North Dining Hall

Address: 82 N Eagleville Rd, Storrs, CT 06268

Kitchen Exhaust System Layout

not to scale – formatted for 11”x17”

Date: 12/19/23

Union Street Market Kitchen

Main Hood (double sided)

EF-14 & EF-15

Grill/Fryer Hood

EF-17

Many cleanouts in Kitchen (see Highlighted drawing)

Ceiling grid is labeled

Vertical duct shaft cleanouts

2nd floor south men's bathroom ceiling access

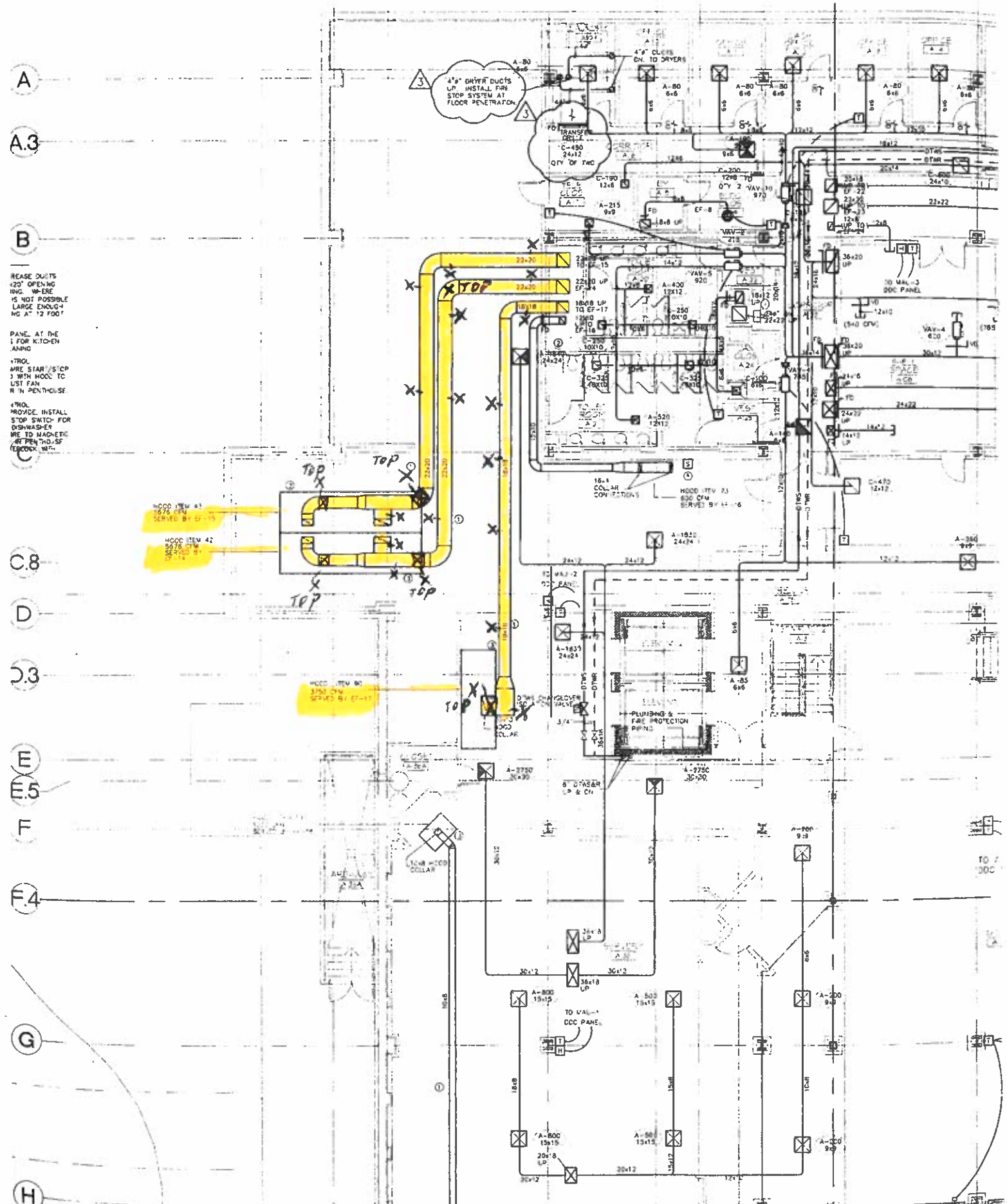
3rd floor south men's bathroom ceiling access

4th floor south men's bathroom ceiling access

Roof access through south penthouse to fan locations outside

Areas are labeled

11/2015



Union Street Market Rotisserie & Pizza Hoods

Duct cleanout Locations

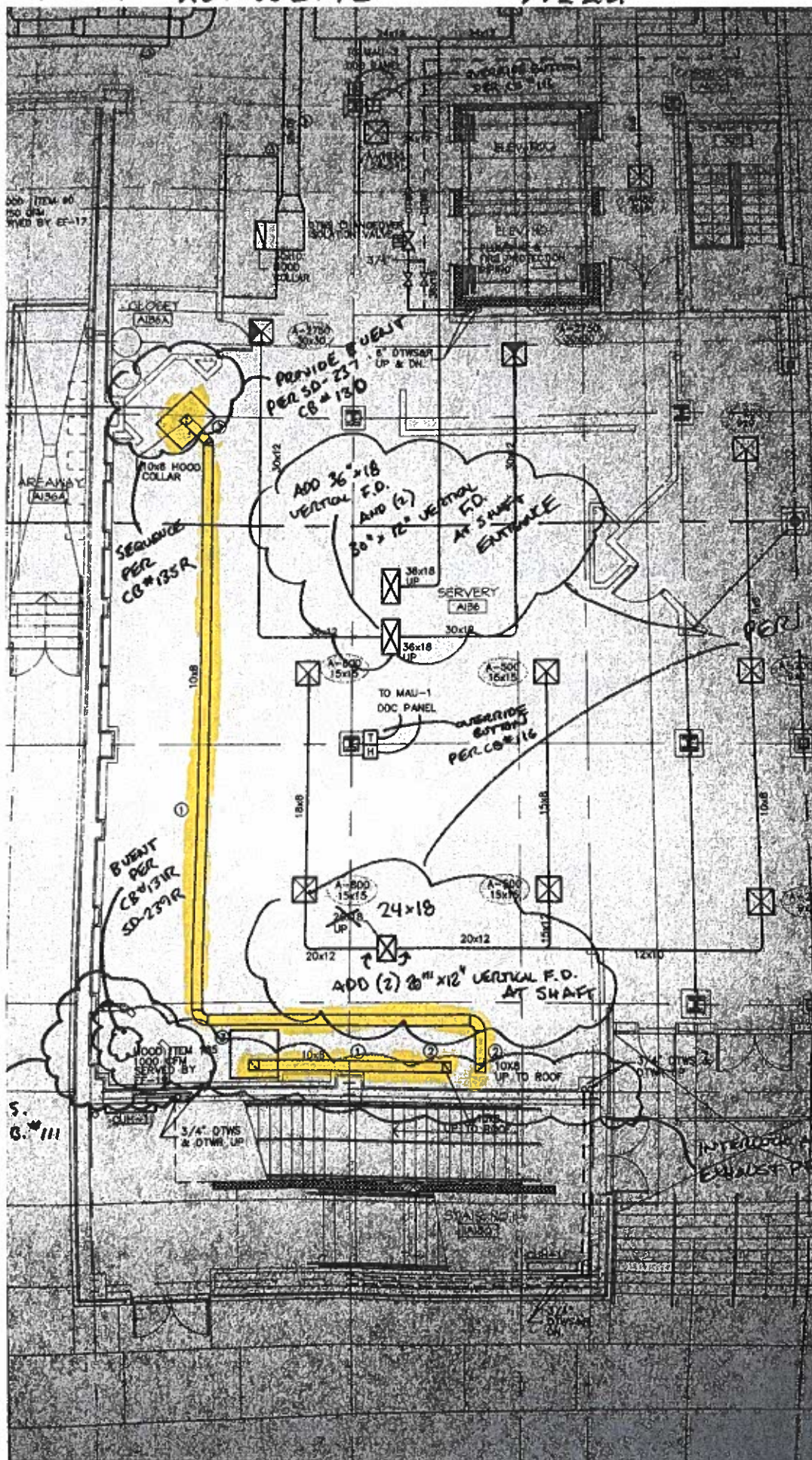
Many cleanout locations above ceiling in server area to above walk-in cooler, in the south east corner of server.

Vertical duct cleanout access is located above ceiling in corridor C2G on 2nd floor near mechanical room (232)

3rd floor corridor C3J has access above ceiling

South penthouse roof access is location of EF-18 & EF-19 for Rotisserie and Pizza hoods

USM Rotisserie + Pizza



3rd floor Catering Kitchen room 329

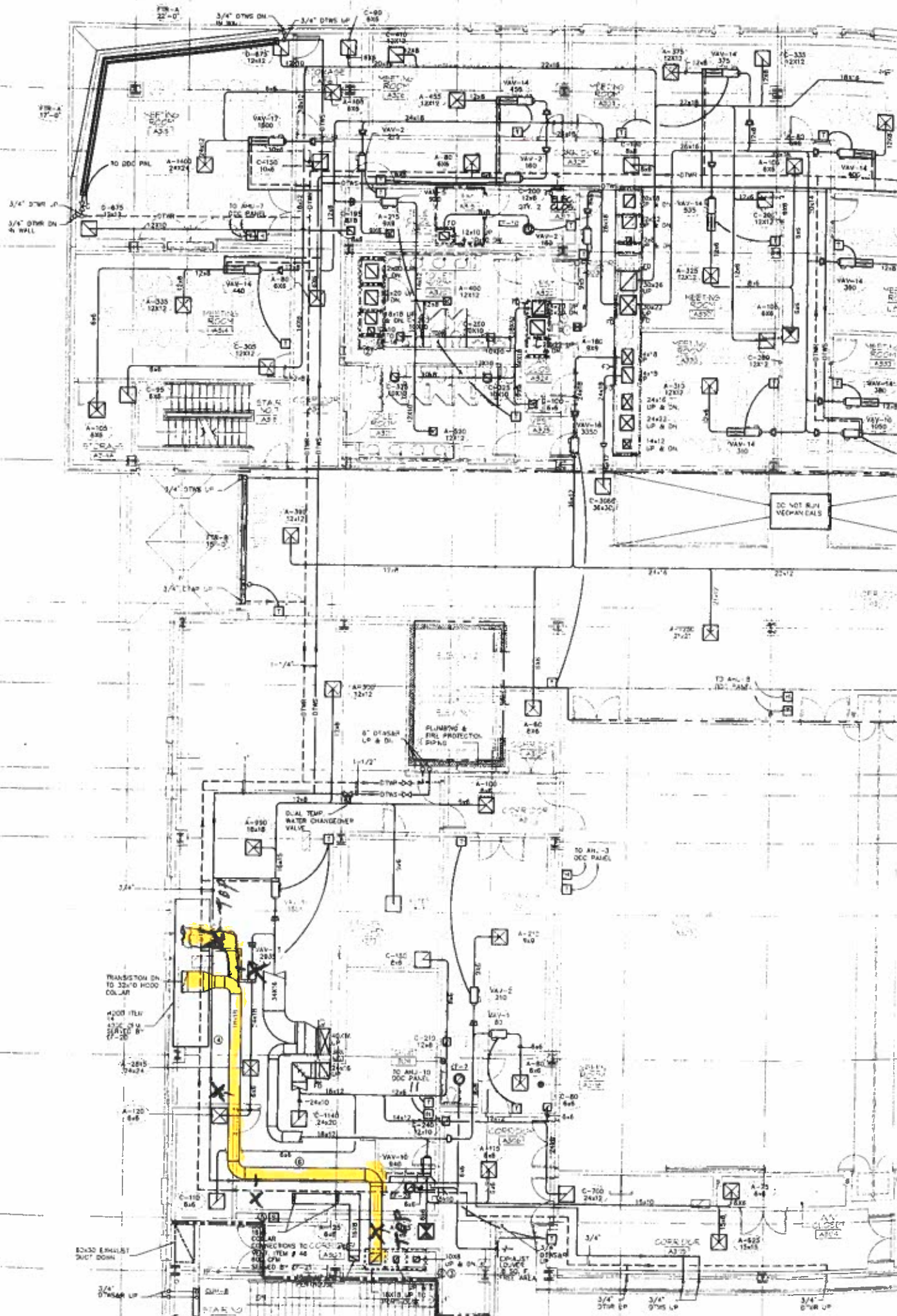
Four cleanouts above ceiling (see highlighted drawing)

One cleanout above ceiling in corridor C3J, behind catering kitchen.

Locations labelled on ceiling

EF-20 Located outside of stairs to roof for south penthouse

320 Flooring Catering Kitchen



Vertical Ducts Shaft Cleanout Locations

All areas are labeled

One Plate, Two Plates RM 115

Cleanouts at hoods above ceiling and various locations in corridor C1E

Asian concept RM 114

2 Cleanouts in area and various locations in corridor C1E

Corridor C1E- Various clean out access areas

Student Veteran Oasis RM 224

Cleanout above Ceiling

Room 317

Cleanout above Ceiling

Women's Center RM 421

Cleanout inside bathroom 421D above ceiling

Asian Center RM 431

Corridor at Tele-Data closet and 428 above ceiling

South Penthouse

Access door on top of shaft

Access door to horizontal ducts running through corridor and RM428 ceiling space. (See Highlighted Drawing)

11/2015

MECHANICAL PENTHOUSE IN CEILING

X = Cleanout Access
TOP OF DUCTS

South Penthouse
Access Area

Ducts in 4th Fl. ceiling
Thru Wall to outside

PROGRAM RM.

Corridor
Tel/Pan
SHAFT FROM BELOW
EXTEND INTO
ATC AREA. FIRE
DAMPERS SHOWN
ARE POSITIONED AS
DUCTS EXIT SHAFT.

4 SOUTH
ELECT. RM

20x18 ONE PLATE
DN. TO BURGER
VENDOR

22x22 PANDA
DN. TO ETHNIC EXPRESS
VENDOR

12x8 SUBWAY
DN. TO DELI VENDOR

EF-22 ONE PLATE
EF-23 PANDA
EF-24 SUBWAY

Rest Area

South Penthouse

FURNISH AUTOMATIC
AIR VENTS ON ALL
PIPES AT TOP OF RISER

EXHAUST PLENUM
12x10 DN. 56 Hx72 Wx18 D

EXHAUST
LOUVER
28 SQ. FT.
FREE AREA

EF-15

EF-14

EF-13

EF-12

EF-11

EF-10

EF-9

EF-8

EF-7

EF-6

EF-5

EF-4

EF-3

EF-2

EF-1

COLDZONE
KITCHEN
REF. EQUIP

A503A

4" DTWR DN.
4" DTWS DN.

COIL PULL AREA

SA-24 2"

MAU-4

SA-25 IN VERTICAL DUCT

COIL PULL AREA

MAU-5

SA-26 2"

COIL PULL AREA

MAU-6

SA-27 2"

COIL PULL AREA

MAU-7

4" DTWR DN.
4" DTWS DN.

COIL PULL AREA

SA-28 2"

MAU-8

SA-29 IN VERTICAL DUCT

COIL PULL AREA

MAU-9

SA-30 2"

COIL PULL AREA

MAU-10

SA-31 2"

COIL PULL AREA

MAU-11

4" DTWR DN.
4" DTWS DN.

COIL PULL AREA

SA-32 2"

MAU-12

SA-33 IN VERTICAL DUCT

COIL PULL AREA

MAU-13

SA-34 2"

COIL PULL AREA

MAU-14

SA-35 2"

COIL PULL AREA

MAU-15

4" DTWR DN.
4" DTWS DN.

COIL PULL AREA

SA-36 2"

MAU-16

SA-37 IN VERTICAL DUCT

COIL PULL AREA

MAU-17

SA-38 2"

COIL PULL AREA

MAU-18

SA-39 2"

COIL PULL AREA

MAU-19

4" DTWR DN.
4" DTWS DN.

COIL PULL AREA

SA-40 2"

MAU-20

SA-41 IN VERTICAL DUCT

COIL PULL AREA

MAU-21

SA-42 2"

COIL PULL AREA

MAU-22

SA-43 2"

COIL PULL AREA

MAU-23







The Whiting-Turner Contracting Company
UConn Downtown Hartford
Submittal Transmittal Form

(Subcontractor to use a Separate Form For Each Submittal Item)

TRANSMITTAL SECTION A (To be completely filled out by Subcontractor when transmitting to Whiting-Turner)

SUBMITTAL INFORMATION – Use a separate transmittal for each item submitted

Name of Contractor: _____ Date submitted: _____

Spec Section: _____ Reference Number : _____

Name of Sub/Manufacturer/ Material: _____

CATEGORY

☐ Product Data General Location: _____

☐ Shop Drawing

☐ Material Sample

☐ Composite Drawing ☐ Full / ☐ Partial

☐ Certificate of Compliance Subcontractor _____

☐ Informational Submittal Submittal #: _____

☐ Delegated Design

Whiting Turner Contracting Company: UConn Downtown Hartford 15600: The attached submittal has been reviewed for general compliance and incorporation into the project. Subcontractor/Supplier is responsible for quantities, sizing, capacity, proper function and coordinating all requirements for this material/ equipment/ system in full compliance with the contract documents.

☐ NO EXCEPTION NOTED ☐ REJECTED

☐ EXCEPTION AS NOTED ☐ FOR INFORMATION ONLY

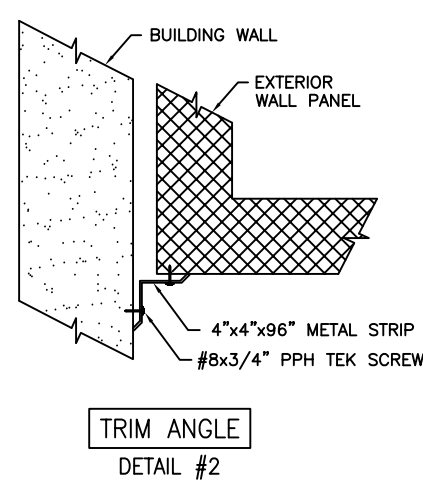
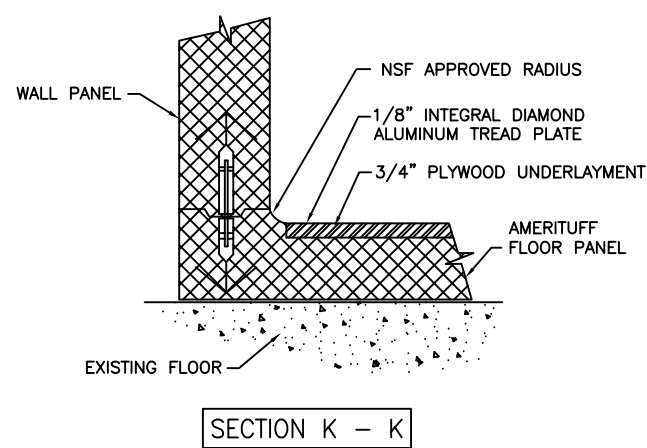
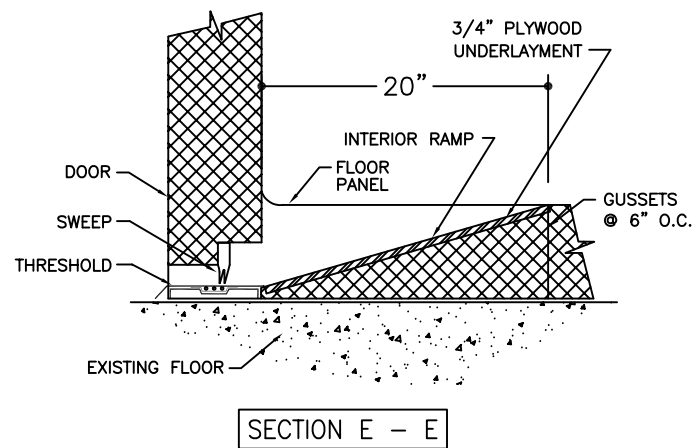
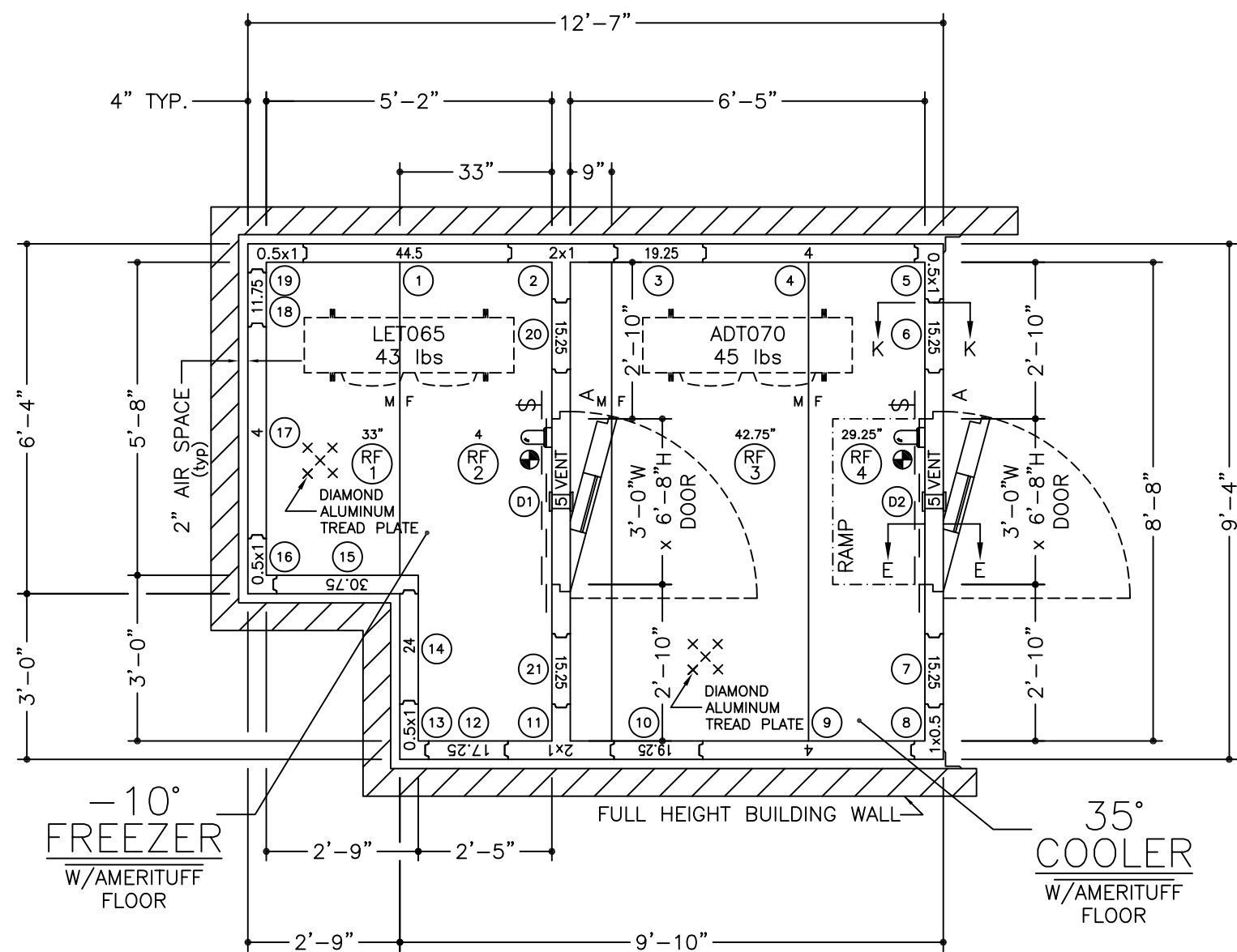
☐ REVISE AND RESUBMIT

Submittal Number: _____

Init: _____ Date: _____

The review does not relieve the subcontractor of responsibility for any deviation from the request of the Contract Documents

FOR RECORD



American Panel's walk-in floor panels with Ameri-Tuff structural support are designed to withstand uniformly distributed stationary loads of 15,000 lbs. per square foot. American Panel's warranty does not cover damage caused by pallet jacks, forklifts or any other form of heavy-duty rolling traffic. A concrete wearing floor must be installed on top of the Ameri-Tuff walk-in floor panels for those rolling applications.

- ~SPECIFICATIONS~
- BOX HEIGHT: FREEZER - 8'-0" OVERALL (7'-4 1/4" INTERIOR)
COOLER - 8'-0" OVERALL (7'-4 1/4" INTERIOR)
- CONSTRUCTION: FOAMED IN PLACE
NSF LISTED, STANDARD NO. 7
- INSULATION: 4" URETHANE, FINISHED PANEL
UL CLASSIFIED FLAME SPREAD 20
CORE SMOKE DEVELOPED 350
- INSTALLATION: INDOOR
- FLOOR: FREEZER - AMERITUFF STRUCTURAL FLOOR
(SEE DETAILS) (1/8" INTEGRAL DIAMOND ALUMINUM TREAD PLATE,
3/4" AC PLYWOOD UNDERLAYMENT, FIBERGLASS GRATING SUPPORT)
- COOLER - AMERITUFF STRUCTURAL FLOOR W/INTERIOR RAMP
(1/8" INTEGRAL DIAMOND ALUMINUM TREAD PLATE,
3/4" AC PLYWOOD UNDERLAYMENT, FIBERGLASS GRATING SUPPORT)
- DOOR HARDWARE & ACCESSORIES: (EACH DOOR) 115v POWER TO BE STUBBED OUT CEILING PANEL
DRY CONTACT LEADS TO BE STUBBED OUT CEILING PANEL IN A SEPARATE STUB OUT
DEADBOLT HANDLE W/KEYED CYLINDER LOCK, PADLOCK
PROVISION & INSIDE RELEASE
FRAME HEATER WIRE
HYDRAULIC DOOR CLOSER
APC SYSTEM 100 TEMP. ALARM INCLUDING:
DIRECT LINE VOLTAGE SYSTEM: 115vac, 60Hz, 1Ph
RELAY TO ENABLE DRY CONTACT CONNECTION
WACO MODEL #788-507 (PRE-WIRED COIL)
(CONTACTS RATED UP TO 250VAC, 16A; 24VDC, 2A)
C OR F TEMPERATURE SELECTION
5 DIGITS DIGITAL DISPLAY
25' AIR PROBE & DOOR HEATER PROBE, NTC SENSOR
LIGHT SWITCH & DOOR HEATER CONTROL
PROGRAMMABLE AIR CAVITY HIGH & LOW TEMPERATURE ALARMS
PROGRAMMABLE AUTOMATIC LIGHT SHUT OFF
EXTERNAL ALARM RELAY
(115Vac, 60Hz, 1Ph 150W DIRECT POWER CONNECTION)
INTEGRAL BUZZER ALARM
MOMENTARY BACK-TO-BACK LIGHT SWITCH W/PILOT
KASON SCREW-IN VAPOR PROOF LIGHT FIXTURE
W/8.5 WATT SYLVANIA LED BULB & GLOBE
STRIP CURTAIN
2 - STD. CAM RISE HINGES
HEATED VISION WINDOW (14" x 24")
1/8" DIAMOND ALUMINUM TREAD PLATE KICKPLATES @ 48" HIGH 1/S & O/S
KASON #1825 PRESSURE RELIEF VENT
- ACCESSORIES: (SHIPPED LOOSE) 2 - PCS. 4"x4"x96" TRIM ANGLE
1 - 48" (1810LX) LED LIGHT FIXTURES @ 39w EACH
- METAL FINISHES: INTERIOR WALLS & CEILING - WHITE .040 STUCCO ALUMINUM
EXPOSED EXTERIOR - .032 STUCCO ALUMINUM
UNEXPOSED EXTERIOR - .032 STUCCO ALUMINUM
EXTERIOR FLOOR & CEILING - 26 GA STUCCO ACRYLUME
INTERIOR FLOOR - AMERITUFF STRUCTURAL FLOOR
(1/8" INTEGRAL DIAMOND ALUMINUM TREAD PLATE,
3/4" AC PLYWOOD UNDERLAYMENT, FIBERGLASS GRATING SUPPORT)
- REFRIGERATION: U.L. LISTED, WATER COOLED, INDOORS
- FREEZER CONDENSING UNIT: 1 - DLX. PRE-ASSEMBLED REMOTE - HERMETIC-SCROLL
1.50 HP MODEL NO. FFWP-020Z (R404A)
EVAPORATOR: 1 - MODEL NO. LET065 W/E.C. MOTORS
- COOLER CONDENSING UNIT: 1 - DLX. PRE-ASSEMBLED REMOTE - HERMETIC
0.75 HP MODEL NO. M4WF-C075 (R404A)
EVAPORATOR: 1 - MODEL NO. ADT070 W/E.C. MOTORS
- REFRIGERATION ACCESSORIES: 2 - DLX. PRE-ASSEMBLED COMPRESSOR STAND - 16118-DP
2 - DEFROST TIMERS
- NOTE: THE LARGEST DOOR PANEL ON THIS JOB IS 57.5" x 92".
NOTE: THE LARGEST ROOF/FLOOR PANEL ON THIS JOB IS 46" x 112".

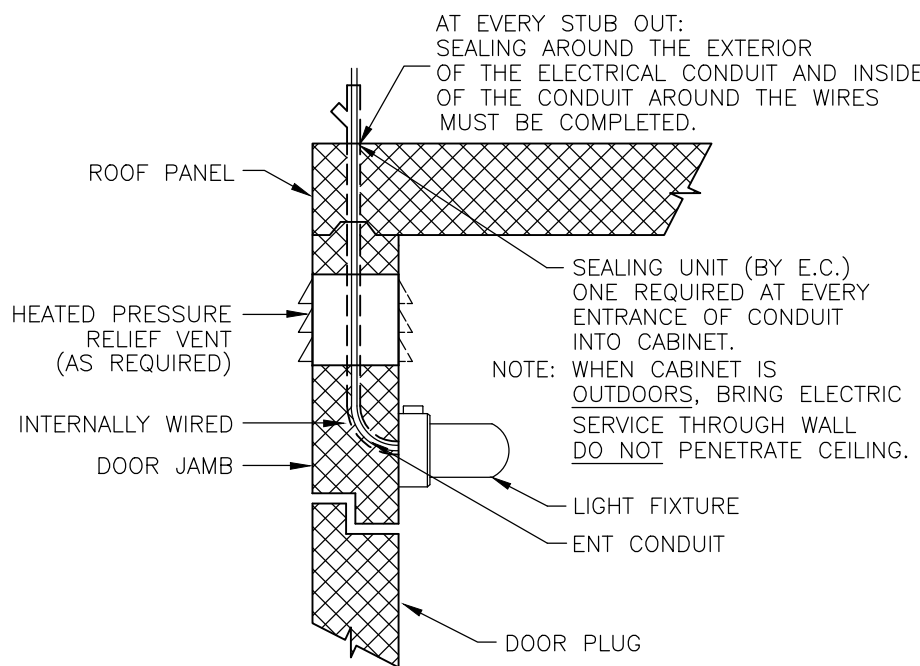
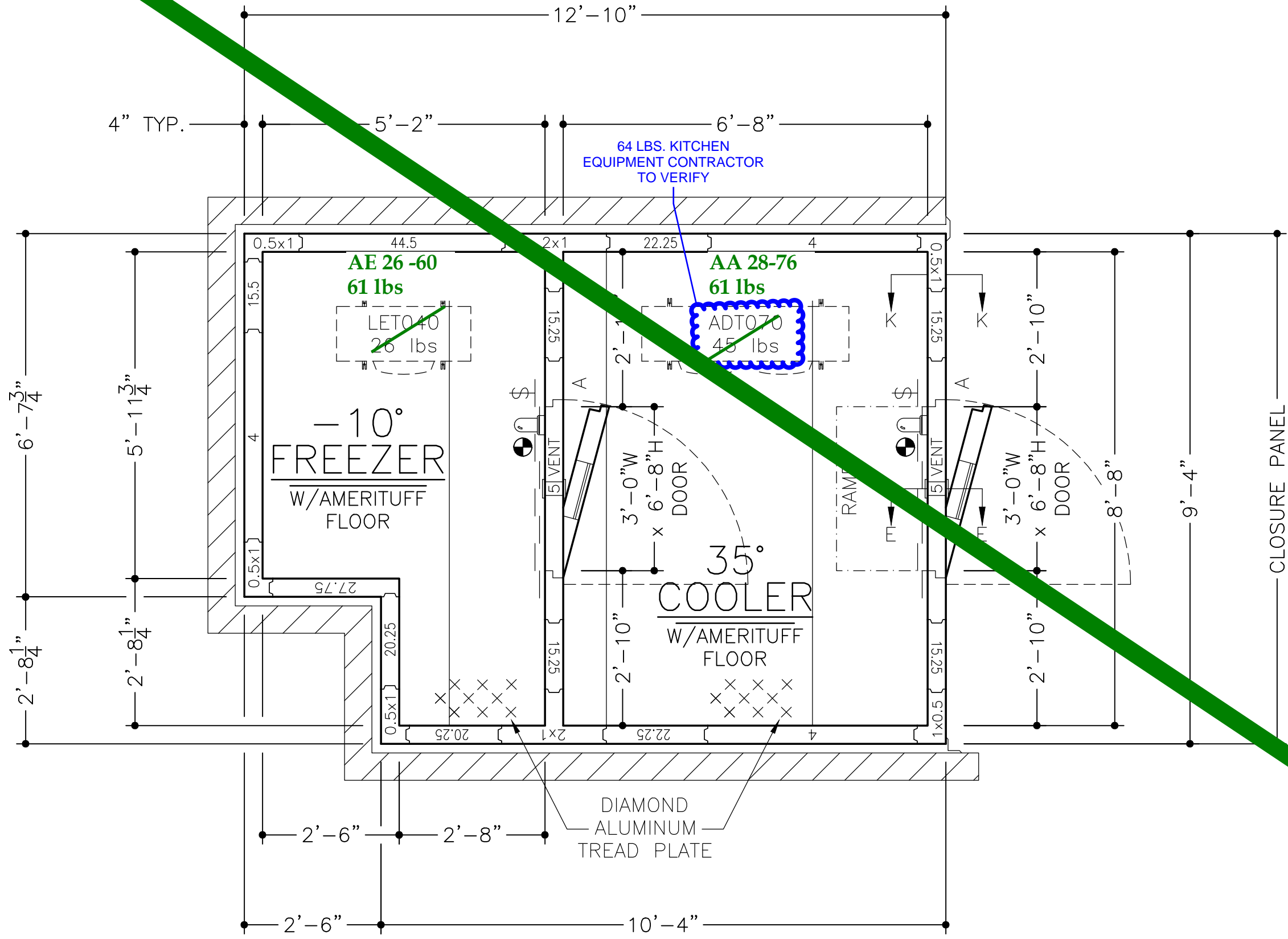
ELECTRICAL DATA	
● = POINT OF ELECTRICAL CONNECTIONS.	
FREEZER	
CONDENSING UNIT:	208-230v/60/3Ø 12.1 UNIT AMPACITY
EVAPORATOR:	208-230v/60/1Ø 0.5/4.3 AMPS
COOLER	
CONDENSING UNIT:	208-230v/60/1Ø 8.5 UNIT AMPACITY
EVAPORATOR:	208-230v/60/1Ø 1.0 AMPS
WALK-IN DOORS:	115v/1Ø - 350w*
POWER FOR EVAPORATOR CIRCUIT IS SUPPLIED FROM CONDENSING UNIT.	

*NOTE: ADD WATTAGE FOR EACH ADDITIONAL LIGHT FIXTURE IN ACCESSORIES.

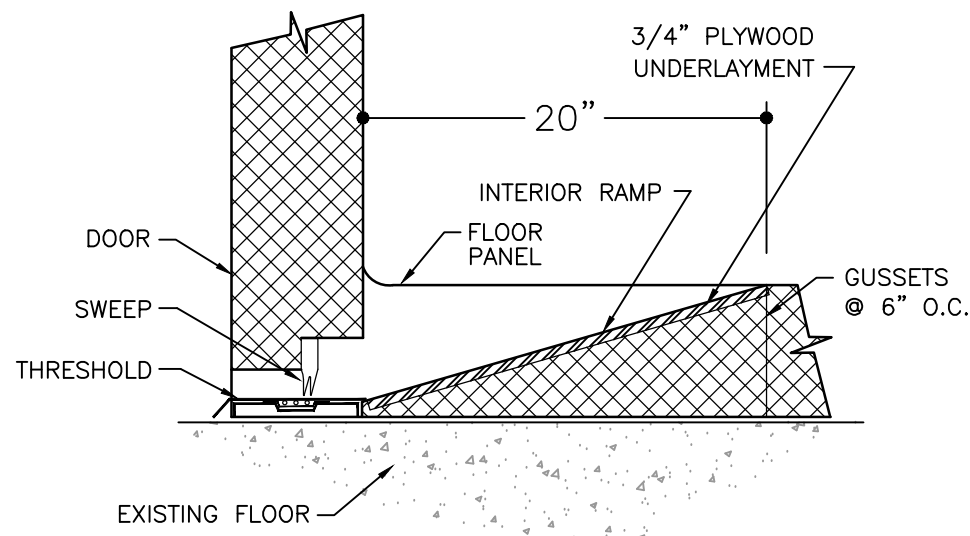
ITEM #66, 67, 69, 75, 76, & 77

		AMERICAN PANEL CORPORATION 5800 S.E. 78th St. Ocala, Florida 34472 Ph. (352) 245-7055 Fax (352) 245-0726	
CUSTOMER: FOUNTAINHEAD FOODSERVICE			
PROJECT: UCONN - NEW ACADEMIC CAMPUS BUILDING - HARTFORD, CT			
DATE:	DRAWN BY:	P.O.#:	
1/31/17	RA/BP/JC	JW4-1447 REV.	
SCALE:	PROPOSAL#:	JOB#:	SHEET
3/8"=1'-0"	24927D	46626	1 of 1

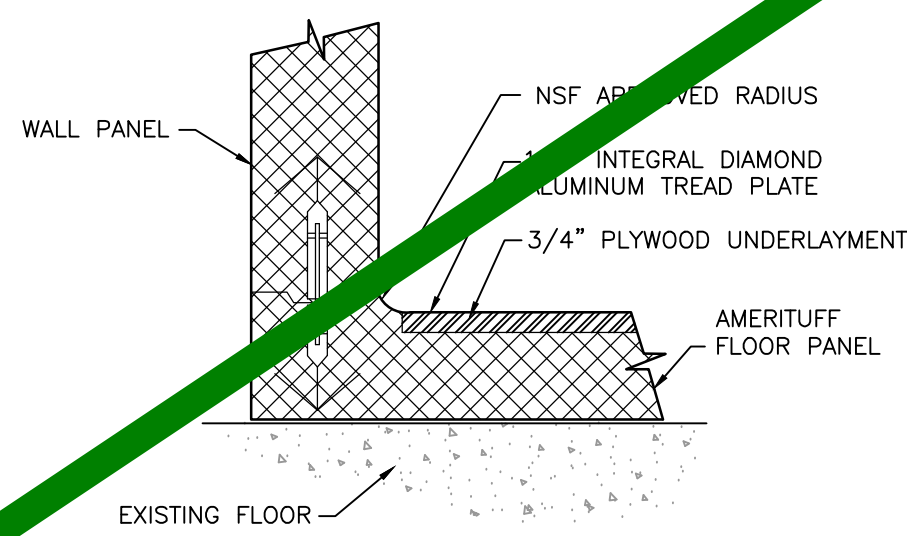
KITCHEN EQUIPMENT CONTRACTOR TO
FIELD VERIFY ALL DIMENSIONS AND
COORDINATE 2" GAP BETWEEN WALK-IN
COOLER WALLS AND ARCHITECTURAL
WALLS FOR PROPER INSTALLATION.



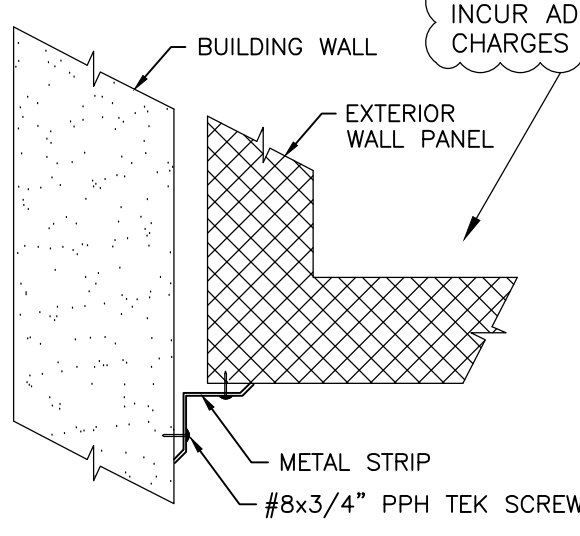
DOOR ELECTRICAL CONNECTION



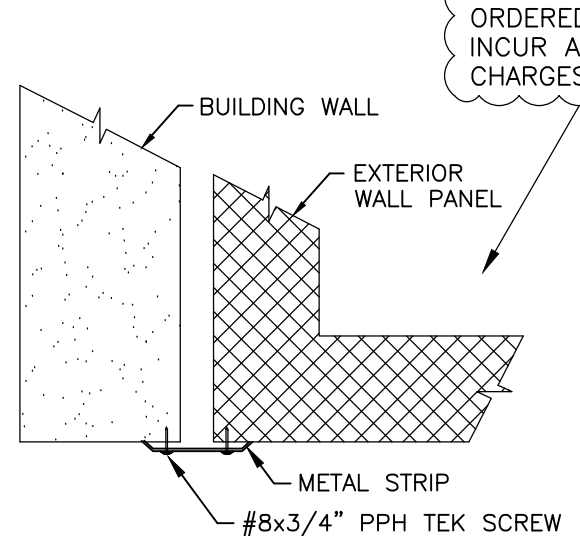
SECTION E - E



SECTION K - K

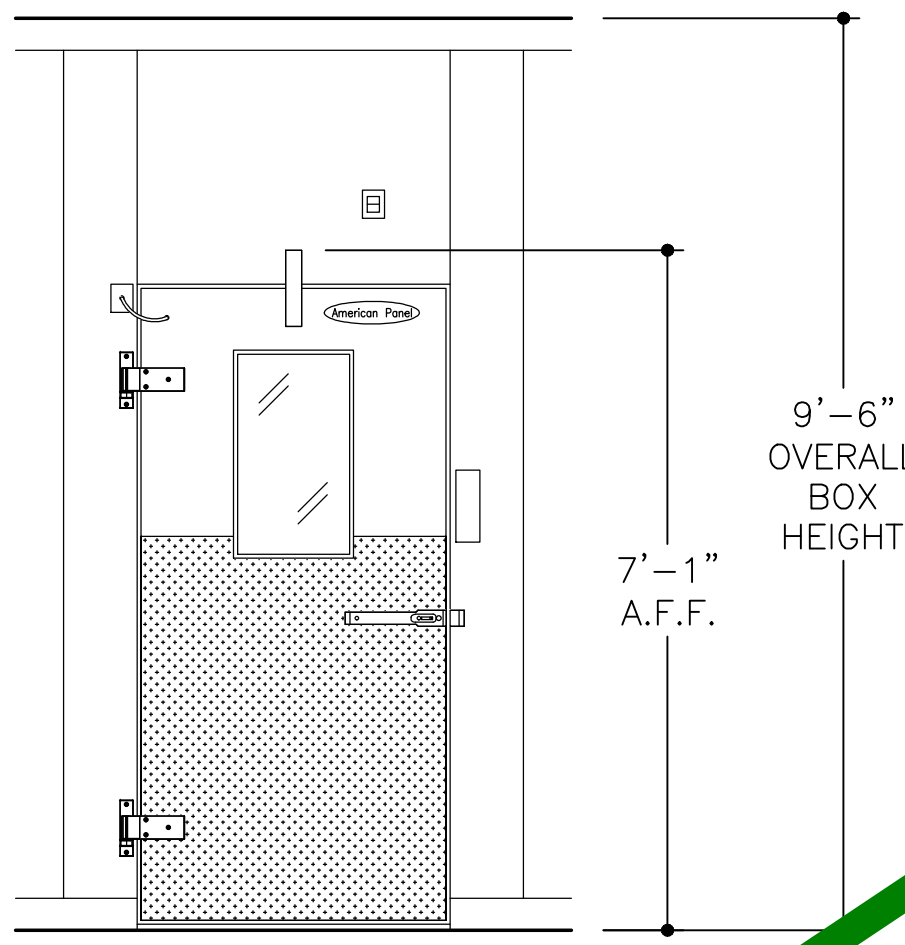


TRIM ANGLE
DETAIL #2

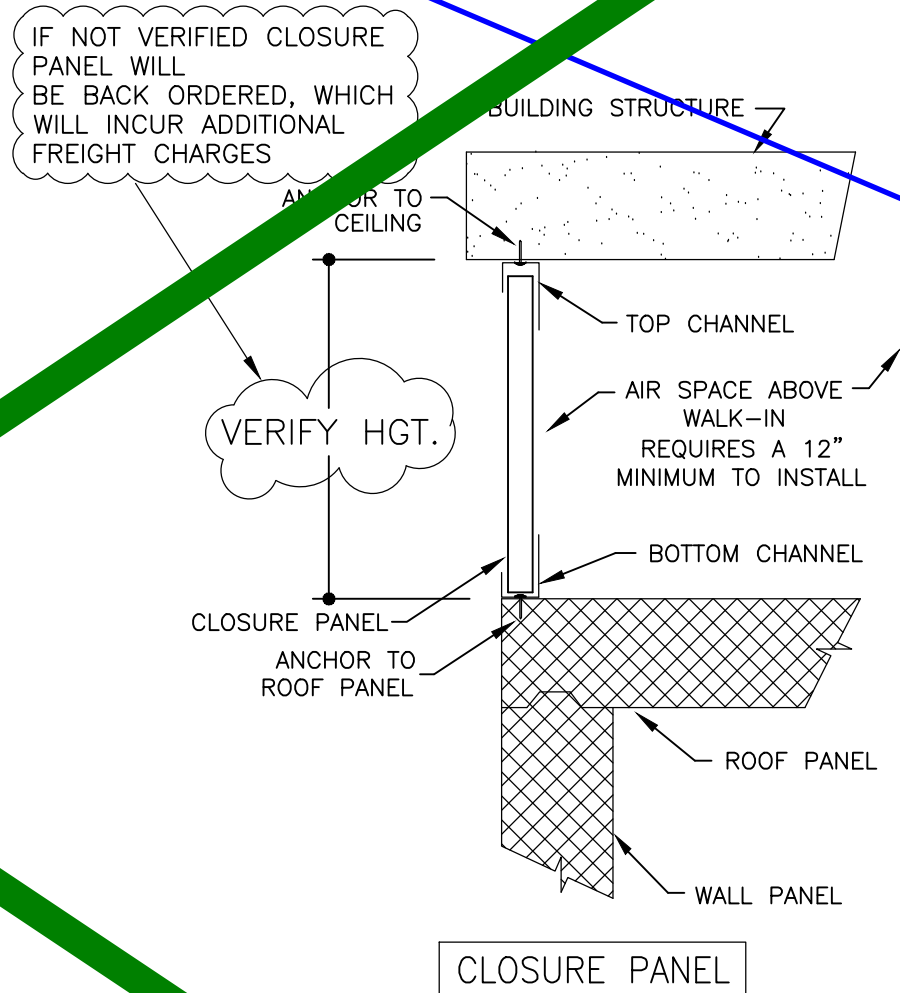


TRIM ANGLE
DETAIL #3

INTERIOR WALLS & CEILING - WHITE .040 STUCCO ALUMINUM
EXPOSED EXTERIOR - .032 STUCCO ALUMINUM
UNEXPOSED EXTERIOR - .032 STUCCO ALUMINUM
EXTERIOR FLOOR & CEILING - 26 GA STUCCO ACRYLUME
INTERIOR FLOOR - AMERITUFF STRUCTURAL FLOOR
(1/8" INTEGRAL DIAMOND ALUMINUM TREAD PLATE,
3/4" AC PLYWOOD UNDERLAYMENT, FIBERGLASS GRATING SUPPORT)
U.L. LISTED, WATER COOLED, INDOORS
CONDENSING UNIT: 1 - STD. PRE-ASSEMBLED REMOTE - HERMETIC
2.00 HP. MODEL NO. FJWL-C200-1FC-020 (R404A)
EVAPORATOR: 1 - MODEL NO. AE26-60 W/E.C. MOTORS
CONDENSING UNIT: 1 - STD. PRE-ASSEMBLED REMOTE - HERMETIC
0.75 HP. MODEL NO. M4WF-C075-CAV-020 (R404A)
EVAPORATOR: 1 - MODEL NO. AA28-76 W/E.C. MOTORS



COOLER DOOR ELEVATION



CLOSURE PANEL

~SPECIFICATIONS~

BOX HEIGHT: FREEZER - 9'-6" OVERALL (8'-10 1/4" INTERIOR)
COOLER - 9'-6" OVERALL (8'-10 1/4" INTERIOR)

CONSTRUCTION: FOAMED IN PLACE
NSF LISTED, STANDARD NO. 7

INSULATION: 4" URETHANE, FINISHED PANEL
UL CLASSIFIED FLAME SPREAD 20
CORE SMOKE DEVELOPED 350

INSTALLATION: INDOOR

FLOOR: (SEE DETAILS)
FREEZER - AMERITUFF STRUCTURAL FLOOR W/INTERIOR RAMP
(1/8" INTEGRAL DIAMOND ALUMINUM TREAD PLATE,
3/4" AC PLYWOOD UNDERLAYMENT, FIBERGLASS GRATING SUPPORT)
COOLER - AMERITUFF STRUCTURAL FLOOR W/INTERIOR RAMP
(1/8" INTEGRAL DIAMOND ALUMINUM TREAD PLATE,
3/4" AC PLYWOOD UNDERLAYMENT, FIBERGLASS GRATING SUPPORT)

DOOR HARDWARE & ACCESSORIES (EACH DOOR):
DRY POWER TO BE STUBBED OUT CEILING PANEL
DRY CONTACT LEADS TO BE STUBBED OUT CEILING PANEL IN A SEPARATE STUB OUT
DEADBOLT HANDLE W/KEYED CYLINDER LOCK, PADLOCK
PROVISION & INSIDE RELEASE
FRAME HEATER WIRE
HYDRAULIC DOOR CLOSER
APC SYSTEM 100 TEMP. ALARM INCLUDING:
DIRECT LINE VOLTAGE SYSTEM: 115vac, 60Hz, 1Ph
RELAY TO ENABLE DRY CONTACT CONNECTION
WACO MODEL #788-507 (PRE-WIRED COIL)
(CONTACTS RATED UP TO 250VAC, 16A; 24VDC, 2A)
C OR F TEMPERATURE SELECTION
5 DIGITS DIGITAL DISPLAY
25" AIR PROBE & DOOR HEATER PROBE, NTC SENSOR
LIGHT SWITCH & DOOR HEATER CONTROL
PROGRAMMABLE AIR CAVITY HIGH & LOW TEMPERATURE ALARMS
PROGRAMMABLE AUTOMATIC LIGHT SHUT OFF
EXTERNAL ALARM RELAY
(115vac, 60Hz, 1Ph 150W DIRECT POWER CONNECTION)
INTEGRAL BUZZER ALARM
MOMENTARY BACK-TO-BACK LIGHT SWITCH W/PILOT
KASON #1806 LED GU24 PLUG-IN VAPOR PROOF LIGHT FIXTURE
W/11.5 WATT BULB & GLOBE
STRIP CURTAIN
2 - STD. CAM RISE HINGES
HEATED VISION WINDOW (14" x 24")
1/8" DIAMOND ALUMINUM TREAD PLATE KICKPLATES @ 48" HIGH 1/5 & 0/5
KASON #1825 PRESSURE RELIEF VENT

ACCESSORIES: 2 - PCS. TRIM ANGLE
(SHIPPED LOOSE)
2 - PCS. 180° LED LIGHT FIXTURES @ 39w EACH
CLOSURE PANEL TO AN EXISTING CEILING (SEE PLAN)

METAL FINISHES:
INTERIOR WALLS - .032 STUCCO ALUMINUM
INTERIOR CEILING - WHITE .040 STUCCO ALUMINUM
EXPOSED EXTERIOR - .032 STUCCO ALUMINUM
UNEXPOSED EXTERIOR - .032 STUCCO ALUMINUM
EXTERIOR FLOOR & CEILING - 26 GA STUCCO ACRYLUME
INTERIOR FLOOR - AMERITUFF STRUCTURAL FLOOR
(1/8" INTEGRAL DIAMOND ALUMINUM TREAD PLATE,
3/4" AC PLYWOOD UNDERLAYMENT, FIBERGLASS GRATING SUPPORT)

REFRIGERATION:
FREEZER: U.L. LISTED, WATER COOLED, INDOORS
CONDENSING UNIT: 1 - STD. PRE-ASSEMBLED REMOTE - HERMETIC-SCROLL
1.50 HP. MODEL NO. FFWP-020Z (R404A)
EVAPORATOR: 1 - MODEL NO. LET040 W/E.C. MOTORS
COOLER: CONDENSING UNIT: 1 - STD. PRE-ASSEMBLED REMOTE - HERMETIC
0.75 HP. MODEL NO. M4WF-C075 (R404A)
EVAPORATOR: 1 - MODEL NO. ADT070 W/E.C. MOTORS

REFRIGERATION ACCESSORIES:
2 - DEFROST TIMERS

NOTE: THE LARGEST DOOR PANEL ON THIS JOB IS 57.5" x 110".
NOTE: THE LARGEST ROOF/FLOOR PANEL ON THIS JOB IS 46" x 112".
CUSTOMER IS TO VERIFY THAT THIS PANEL SIZE
WILL NOT CONFLICT WITH ANY JOB SITE RESTRICTIONS.

NOTE: CUSTOMER IS TO VERIFY ALL DIMENSIONS,
SECTIONS, DETAILS AND SPECIFICATIONS.

ELECTRICAL DATA	
= POINT OF ELECTRICAL CONNECTIONS.	
	FREEZER
CONDENSING UNIT:	208-230v/60/3ø 12.1 UNIT AMPACITY
EVAPORATOR:	208-230v/60/1ø 0.5/4.3 AMPS
	COOLER
CONDENSING UNIT:	208-230v/60/1ø 8.5 UNIT AMPACITY
EVAPORATOR:	208-230v/60/1ø 1.0 AMPS
WALK-IN DOORS: 115v/1ø - 350w*	
POWER FOR EVAPORATOR CIRCUIT IS SUPPLIED FROM CONDENSING UNIT.	

*NOTE: ADD WATTAGE FOR EACH ADDITIONAL LIGHT FIXTURE IN ACCESSORIES.

ELECTRICAL DATA	
= POINT OF ELECTRICAL CONNECTIONS.	
	FREEZER
CONDENSING UNIT:	208-230v/60/3ø 9.3 UNIT AMPACITY
EVAPORATOR:	208-230v/60/1ø 1.3/7.4 AMPS
	COOLER
CONDENSING UNIT:	208-230v/60/1ø 8.5 UNIT AMPACITY
EVAPORATOR:	208-230v/60/1ø 0.9 AMPS
WALK-IN DOORS: 115v/1ø - 350w*	
POWER FOR EVAPORATOR CIRCUIT IS SUPPLIED FROM CONDENSING UNIT.	

American Panel's walk-in floor panels with AmeriTuff structural support are designed to withstand uniformly distributed stationary loads of 15,000 lbs. per square foot. American Panel's warranties do not cover damage caused by pallet jacks, forklifts or any other form of heavy-duty rolling traffic. A concrete wearing floor must be installed on top of the AmeriTuff walk-in floor panels for those rolling applications.

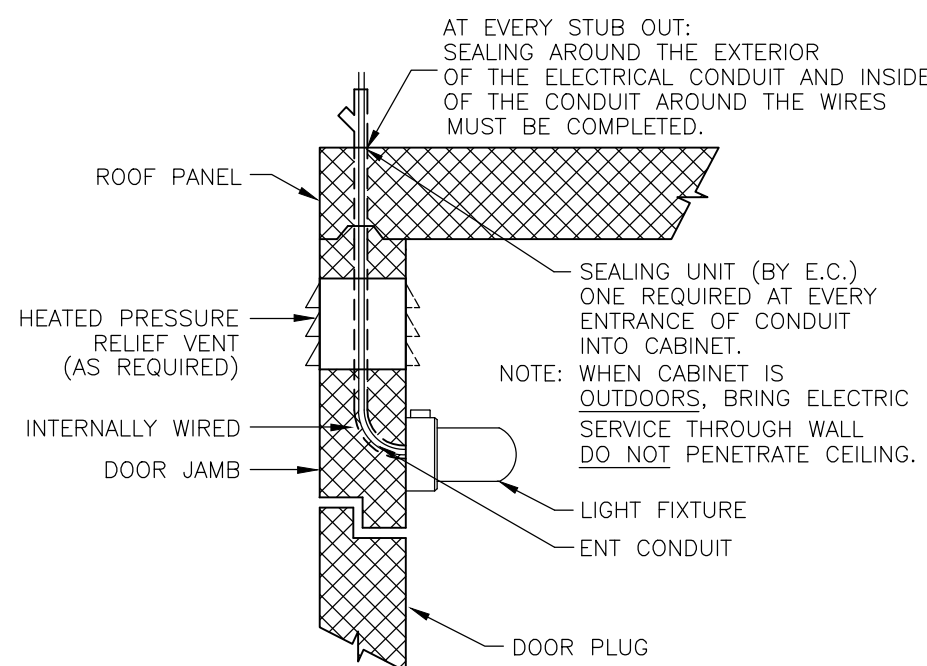
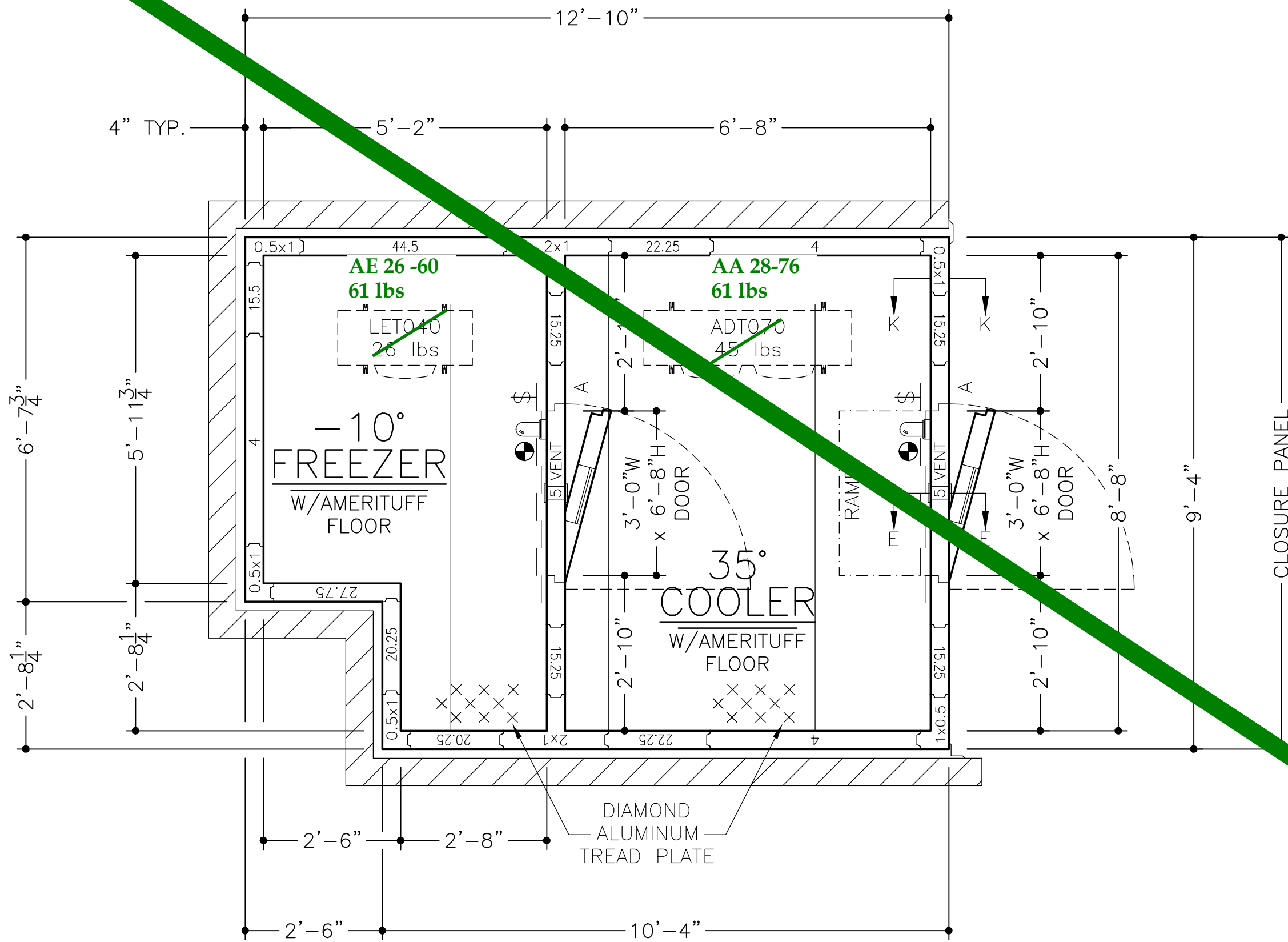
Design Team to verify all dimensions, heights, etc. to
eliminate any added freight charges to the owner.

ITEM #66, 67, 69, 75, 76, & 77

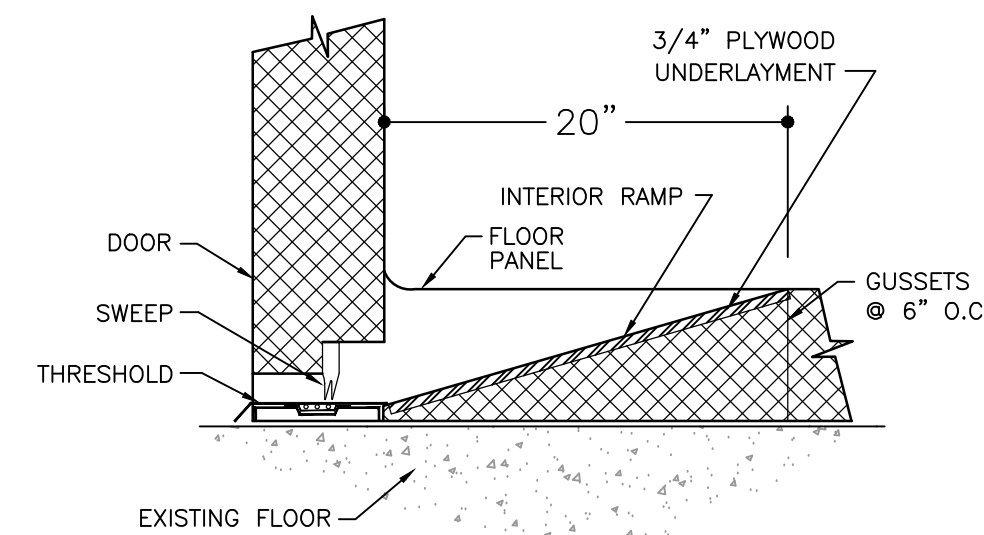
☐ APPROVED
☐ APPROVED AS NOTED
☐ REVISE & RESUBMIT
SIGNATURE _____
PRINT NAME _____
DATE _____

		AMERICAN PANEL CORPORATION 1000 E. 78th St. Ocala, Florida 34472 Ph: (352) 245-7055 Fax (352) 245-0726	
CUSTOMER: FOUNTAINHEAD FOODSERVICE		PROJECT: UCONN (UNIVERSITY OF CONNECTICUT) - STORRS, CT	
DATE: 1/7/16	DRAWN BY: RA/BP	P.O.#:	
SCALE: 1/2"=1'-0"	PROPOSAL#: 249270	JOB#: 46626	

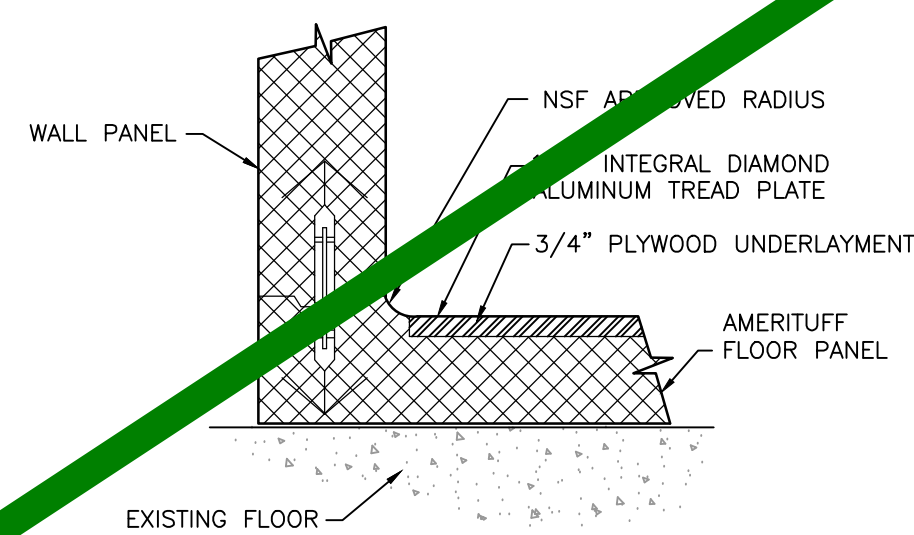
- Please verify that door swing and location are correct.
- If this walk-in is to be installed in a depression, or quarry tile is to be applied to the interior, depression depths or tile thickness must be specified to insure proper door height.
- All site preparation, floor or slab construction, plumbing, electrical connections (including control wiring) by others.
- Electrical: 115-60-1 required above latch side of each door, through ceiling, to operate frame heater and light.
- Special note to General Contractor and his Sub Contractor for quarry tile or concrete wearing floors: the sheet metal panel facings may be susceptible to staining due to excessive moisture created by hydration of concrete type materials. Therefore, it is absolutely necessary that each room be properly ventilated. Also note that special precautions must be taken when using muriatic acid due to effects hydrochloric acid fumes have on aluminum and stainless steel.
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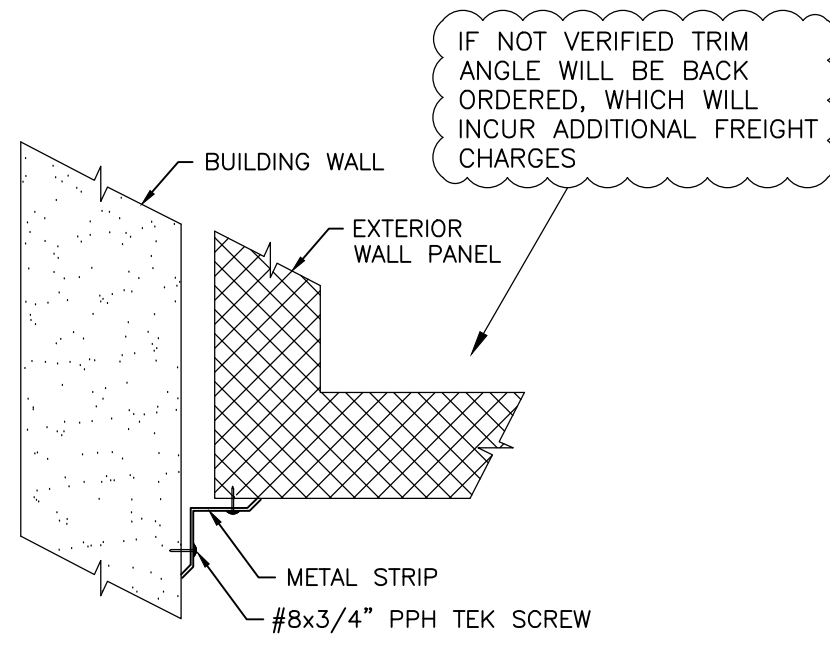
DOOR ELECTRICAL CONNECTION



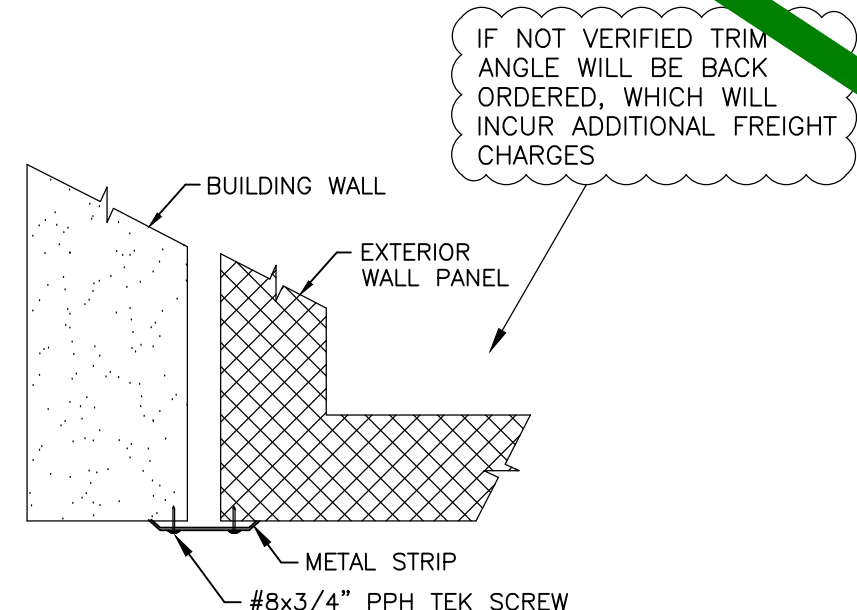
SECTION E - E



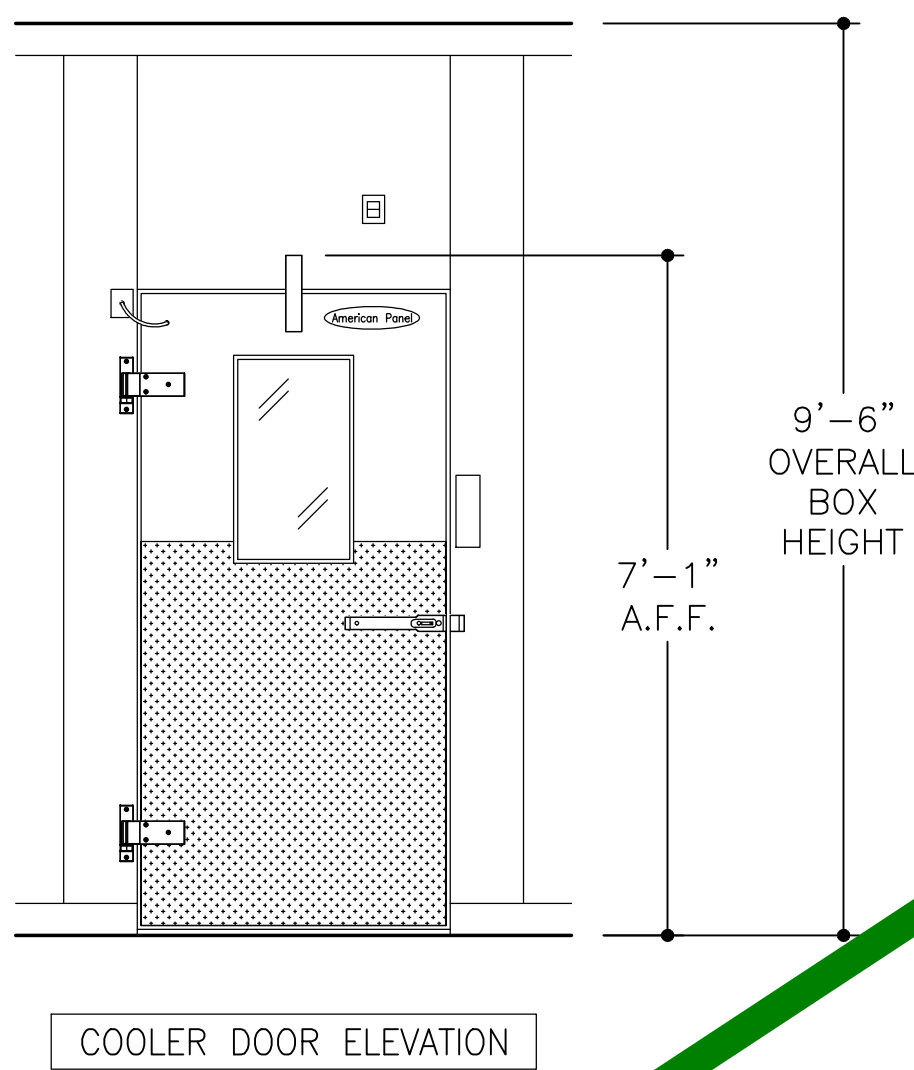
SECTION K - K



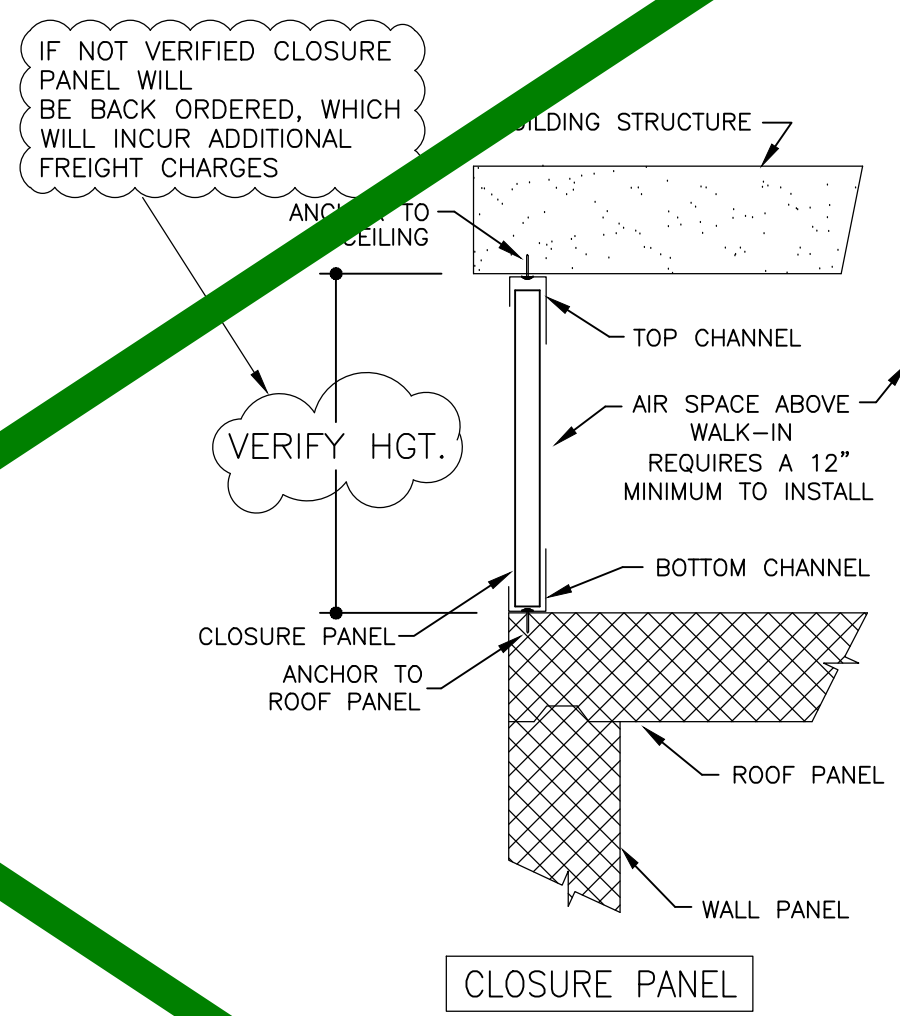
TRIM ANGLE
DETAIL #2



TRIM ANGLE
DETAIL #3



COOLER DOOR ELEVATION



CLOSURE PANEL

~SPECIFICATIONS~

- BOX HEIGHT: FREEZER - 9'-6" OVERALL (8'-10 1/4" INTERIOR)
COOLER - 9'-6" OVERALL (8'-10 1/4" INTERIOR)
- CONSTRUCTION: FOAMED IN PLACE
NSF LISTED, STANDARD NO. 7
- INSULATION: 4" URETHANE, FINISHED PANEL
UL CLASSIFIED FLAME SPREAD 20
CORE SMOKE DEVELOPED 350
- INSTALLATION: INDOOR
- FLOOR: (SEE DETAILS)
FREEZER - AMERITUFF STRUCTURAL FLOOR W/INTERIOR RAMP
(1/8" INTEGRAL DIAMOND ALUMINUM TREAD PLATE,
3/4" AC PLYWOOD UNDERLAYMENT, FIBERGLASS GRATING SUPPORT)
COOLER - AMERITUFF STRUCTURAL FLOOR W/INTERIOR RAMP
(1/8" INTEGRAL DIAMOND ALUMINUM TREAD PLATE,
3/4" AC PLYWOOD UNDERLAYMENT, FIBERGLASS GRATING SUPPORT)
- DOOR HARDWARE & ACCESSORIES: 115V POWER TO BE STUBBED OUT CEILING PANEL
CONTACT LEADS TO BE STUBBED OUT CEILING PANEL IN A SEPARATE STUB OUT
DEADBOLT HANDLE W/KEYED CYLINDER LOCK, PADLOCK
PROVISION & INSIDE RELEASE
FRAME HEATER WIRE
HYDRAULIC DOOR CLOSER
APC SYSTEM 100 TEMP. ALARM INCLUDING:
DIRECT LINE VOLTAGE SYSTEM: 115Vac, 60Hz, 1Ph
RELAY TO ENABLE DRY CONTACT CONNECTION
WACO MODEL #788-507 (PRE-WIRED COIL)
(CONTACTS RATED UP TO 250VAC, 16A; 24VDC, 2A)
C OR F TEMPERATURE SELECTION
5 DIGITS DIGITAL DISPLAY
25' AIR PROBE & DOOR HEATER PROBE, NTC SENSOR
LIGHT SWITCH & DOOR HEATER CONTROL
PROGRAMMABLE AIR CAVITY HIGH & LOW TEMPERATURE ALARMS
PROGRAMMABLE AUTOMATIC LIGHT SHUT OFF
EXTERNAL ALARM RELAY
(115Vac, 60Hz, 1Ph 150W DIRECT POWER CONNECTION)
INTEGRAL BUZZER ALARM
MOMENTARY BACK-TO-BACK LIGHT SWITCH W/PILOT
KASON #1806 LED GU24 PLUG-IN VAPOR PROOF LIGHT FIXTURE
W/11.5 WATT BULB & GLOBE
STRIP CURTAIN
2 - STD. CAM RISE HINGES
HEATED VISION WINDOW (14" x 24")
1/8" DIAMOND ALUMINUM TREAD PLATE KICKPLATES @ 48" HIGH 1/8" & 0/S
KASON #1825 PRESSURE RELIEF VENT

- ACCESSORIES: (SHIPPED LOOSE)
2 - PCS. TRIM ANGLE
1 - 48" (1810LX) LED LIGHT FIXTURES @ 39w EACH
CLOSURE PANEL TO AN EXISTING CEILING (PER PLAN)
- METAL FINISHES:
INTERIOR WALLS - .032 STUCCO ALUMINUM
INTERIOR CEILING - WHITE .040 STUCCO ALUMINUM
EXPOSED EXTERIOR - .032 STUCCO ALUMINUM
UNEXPOSED EXTERIOR - .032 STUCCO ALUMINUM
EXTERIOR FLOOR & CEILING - 26 GA STUCCO ACRYLUME
INTERIOR FLOOR - AMERITUFF STRUCTURAL FLOOR
(1/8" INTEGRAL DIAMOND ALUMINUM TREAD PLATE,
3/4" AC PLYWOOD UNDERLAYMENT, FIBERGLASS GRATING SUPPORT)
- REFRIGERATION: U.L. LISTED, WATER COOLED, INDOORS
- FREEZER: CONDENSING UNIT: 1 - STD. PRE-ASSEMBLED REMOTE - HERMETIC-SCROLL
1.50 HP MODEL NO. FFWP-020Z (R404A)
EVAPORATOR: 1 - MODEL NO. LET040 W/E.C. MOTORS
- COOLER: CONDENSING UNIT: 1 - STD. PRE-ASSEMBLED REMOTE - HERMETIC
0.75 HP MODEL NO. M4WF-C075 (R404A)
EVAPORATOR: 1 - MODEL NO. ADT070 W/E.C. MOTORS
- REFRIGERATION ACCESSORIES:
2 - DEFROST TIMERS

NOTE: THE LARGEST DOOR PANEL ON THIS JOB IS 57.5" x 110".
NOTE: THE LARGEST ROOF/FLOOR PANEL ON THIS JOB IS 46" x 112".
CUSTOMER IS TO VERIFY THAT THIS PANEL SIZE
WILL NOT CONFLICT WITH ANY JOB SITE RESTRICTIONS.
NOTE: CUSTOMER IS TO VERIFY ALL DIMENSIONS,
SECTIONS, DETAILS AND SPECIFICATIONS



ELECTRICAL DATA	
= POINT OF ELECTRICAL CONNECTIONS.	
FREEZER	
CONDENSING UNIT:	208-230v/60/3ø 12.1 UNIT AMPACITY
EVAPORATOR:	208-230v/60/1ø 0.5/4.3 AMPS
COOLER	
CONDENSING UNIT:	208-230v/60/1ø 8.5 UNIT AMPACITY
EVAPORATOR:	208-230v/60/1ø 1.0 AMPS
WALK-IN DOORS:	115v/1ø - 350w*

*NOTE: ADD WATTAGE FOR EACH ADDITIONAL LIGHT FIXTURE IN ACCESSORIES.

American Panel's walk-in floor panels with Amerituff structural support are designed to withstand uniformly distributed stationary loads of 15,000 lbs. per square foot. American Panel's warranty does not cover damage caused by pallet jacks, forklifts or any other form of heavy-duty rolling traffic. A concrete wearing floor must be installed on top of the Amerituff walk-in floor panels for those rolling applications.

Design Team to verify all dimensions, heights, etc. to eliminate any added freight charges to the owner.

ITEM #66, 67, 69, 75, 76, & 77

☐ APPROVED
☐ APPROVED AS NOTED
☐ REVISE & RESUBMIT
SIGNATURE _____
PRINT NAME _____
DATE _____

American Panel Corporation
AMERICAN PANEL CORPORATION
5800 W. 11th St. Ocala, Florida 34472
Ph: (352) 245-0055 Fax: (352) 245-0728

CUSTOMER: FOUNTAINHEAD FOODSERVICE

PROJECT: UCONN (UNIVERSITY OF CONNECTICUT) - STAFF CT

DATE: 1/7/16 DRAWN BY: RA/BP P.O.#:

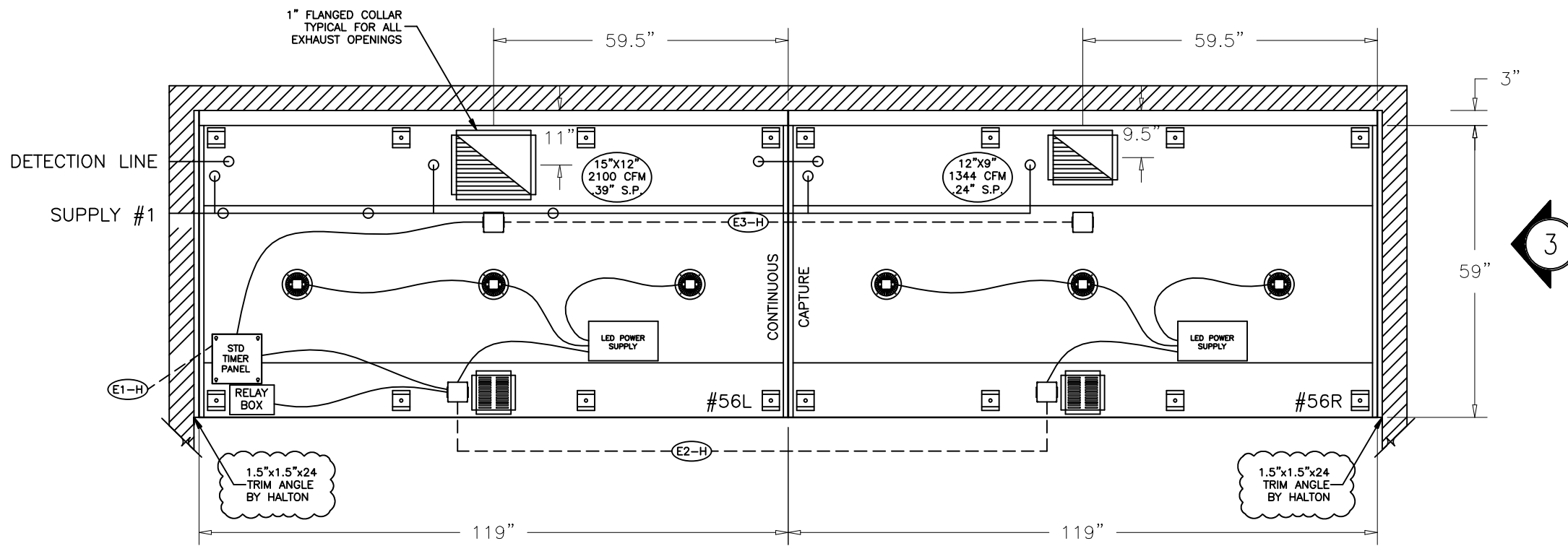
SCALE: 1/2"=1'-0" PROPOSAL#: 249270 JOB#: 46626 SHEET: 1 of 1

- Please verify that door swing and location are correct.
- If this walk-in is to be installed in a depression, or quarry tile is to be applied to the interior, depression depths or tile thickness must be specified to insure proper door height.
- All site preparation, floor or slab construction, plumbing, electrical connections (including control wiring) by others.
- Electrical: 115-60-1 required above latch side of each door, through ceiling, to operate frame heater and light.
- Special note to General Contractor and his Sub Contractor for quarry tile or concrete wearing floors: the sheet metal panel facings may be susceptible to staining due to excessive moisture created by hydration of concrete type materials. Therefore, it is absolutely necessary that each room be properly ventilated. Also note that special precautions must be taken when using muriatic acid due to effects hydrochloric acid fumes have on aluminum and stainless steel.
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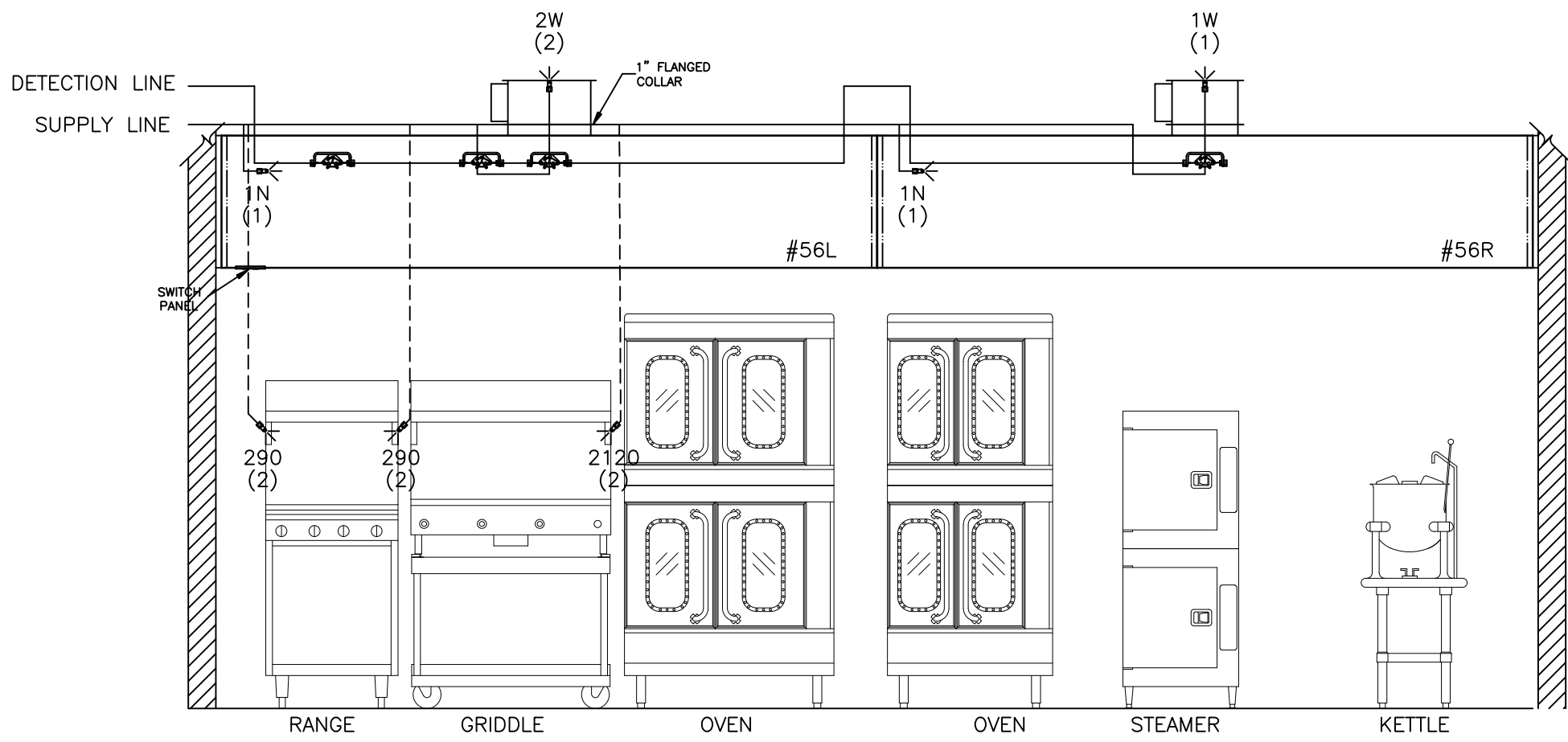
HOOD INFORMATION TABLE											
HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS						GREASE EXTRACTOR			HOOD WEIGHT (LBS)
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	QTY.	LENGTH	WIDTH	QTY.	SIZE	TYPE	
56L	KVE	2100	.28"	.39"	1	15"	12"	5	20" L 11" H	KSA	810
56R	KVE	1344	.12"	.24"	1	12"	9"	5	20" L 11" H	KSA	810

TOTAL EXH. CFM = 3444

HOODS 56L&R TO BE LISTED & LABELED FOR 0" CLEARANCE & CONSTRUCTED WITH DOUBLE END WALLS



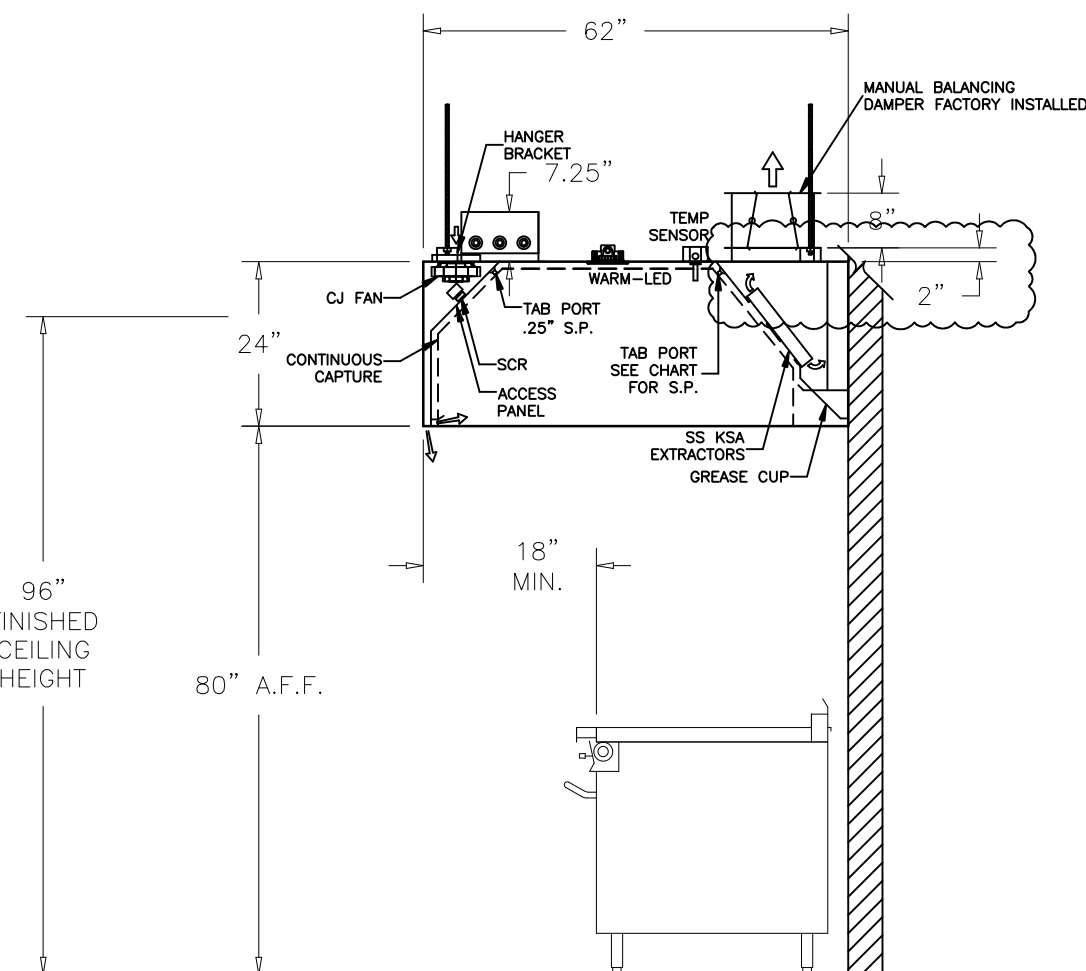
ITEM # 56
PLAN VIEW



ITEM # 56
ELEVATION VIEW

- ANSUL R-102 FIRE SYSTEM
- PRE-PIPE ONLY
- 3/8" BLACK IRON PIPING (CONCEALED)
3/8" S.S. APPLIANCE DROPS (EXPOSED)

NOTE
T-STAT IS FACTORY PRE-SET FOR 95 DEGREES. IF SPACE CONDITIONS EXCEED 95 DEGREES WITHOUT COOKING TAKING PLACE, THEN A FIELD ADJUSTMENT OF THE T-STAT WILL BE REQUIRED BY PERSONNEL OTHER THAN HALTON. T-STAT IS A SAFETY INTERLOCK ONLY. IT IS NOT INTENDED AS A PRIMARY MEANS OF ENGAGING THE EXHAUST FAN.



ITEM # 56
SECTION VIEW

ELECTRICAL CONNECTION SCHEDULE

CONNECTION #	CONNECTION DESCRIPTION	FROM	TO
E1-H	120V, 15AMP - INCOMING TIMER PANEL POWER - 3 WIRES	BUILDING SOURCE	HOOD #56L
E2-H	FIELD CONNECTION FOR HOOD POWER	HOOD #56L	HOOD #56R
E3-H	FIELD CONNECTION FOR TEMP SENSOR	HOOD #56L	HOOD #56R

GENERAL SPECIFICATIONS

- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND UL 710 STANDARD.
- HOOD IS NSF AND ETL LISTED UNDER THE FOLLOWING FILE NUMBER: ETL #3085193CLE-002
- ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
- THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE LAZAR VAPORS FROM COMMERCIAL COOKING EQUIPMENT.
- ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
- CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
- FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

INSTALLATION REQUIREMENTS

KITCHEN EQUIPMENT CONTRACTOR'S REQUIREMENTS

- PROVIDE DRAWINGS TO APPROPRIATE TRADES REFERENCING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.
- DELIVER, ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.
- FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.
- THE K.E.C. MUST INFORM HALTON OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS ARE THE RESPONSIBILITY OF THE K.E.C.
- IF HALTON MANUAL EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION OR TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.

ELECTRICAL CONTRACTOR'S REQUIREMENTS

- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTORS, WIRING, CONDUIT, ETC., PER NEC AND ALL APPLICABLE LOCAL CODES.

ELECTRICAL EQUIPMENT REQUIREMENTS

- FLUORESCENT LIGHT FIXTURE
40 WATT MAX BULB= .67 AMP EA
 - RECESSED INCANDESCENT LIGHT FIXTURE
150 WATT MAX BULB= 1.25 AMP EA
 - GLOBE INCANDESCENT LIGHT FIXTURE
100 WATT MAX BULB= .83 AMP EA
 - LED LIGHT FIXTURES= .30 AMP EA
 - CAPTURE JET FAN= .72 AMP EA
- **ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP**
LIGHT BULBS, IF REQUIRED, ARE TO BE PROVIDED BY OTHERS

CEILING HEIGHT NOTE

IF HALTON COMPANY IS TO PROVIDE CEILING CLOSURE PANELS, THE EXACT DIMENSION OF THE FINISHED CEILING HEIGHT MUST BE PROVIDED PRIOR TO RELEASE.

FINISHED CEILING HEIGHT A.F.F.: _____

PERFORMANCE CRITERIA

OTHER MANUFACTURERS WISHING TO OFFER AN ALTERNATE TO THE SPECIFIED MANUFACTURER MUST APPLY FOR PERMISSION TO DO SO IN WRITING FROM THE OFFICE OF THE SPECIFYING CONSULTANT. APPLICATION MUST BE RECEIVED BY THE CONSULTANT AT LEAST TEN WORKING DAYS PRIOR TO THE BID DATE. ANY ALTERNATE SYSTEM MUST MEET CONSTRUCTION AND PERFORMANCE REQUIREMENTS AND EFFICIENCIES AS OUTLINED IN THIS SPECIFICATION.

REQUESTS FOR APPROVAL MUST INCLUDE GREASE FILTRATION PERFORMANCE DATA (MICRON SIZE VS. EXTRACTION EFFICIENCY) AND MANUFACTURERS OWN EXHAUST AIR FLOW CALCULATIONS BASED ON THE CONVECTIVE HEAT LOAD OF COOKING EQUIPMENT BENEATH THE HOOD.

EFFICIENCY COMPARISON DATA TO BE PERFORMED IN ACCORDANCE WITH THE MOST CURRENT ASTM STANDARD F1704 AND INCLUDE RESULTS FOR THE REQUIRED CAPTURE AND CONTAINMENT EXHAUST AIR FLOW IN ACCORDANCE WITH THE TEST METHOD TO DETERMINE THE THRESHOLD OF CAPTURE AND CONTAINMENT. DATA MUST INCLUDE THERMAL IMAGING RESULTS VALIDATING CONFORMANCE TO ASTM F1704 AND SUPPLY AIR TEMPERATURE REQUIREMENT OF 74°F.

MAKE UP AIR WILL BE CALCULATED SO THAT THE SAME AMOUNT OF AIR WILL BE TAKEN FROM THE ZONE AS IS REQUIRED BY THE SPECIFIED SYSTEM. AN ADDITIONAL LOAD CANNOT BE PLACED ON THE KITCHEN HVAC SYSTEM.

MANUFACTURER MUST PROVIDE A WRITTEN GUARANTEE OF PERFORMANCE, ENSURING THE SPECIFYING ENGINEER THAT THE SYSTEM WILL PERFORM TO THE ENGINEER'S SATISFACTION WHEN INSTALLED AND BALANCED ACCORDING TO DESIGN AIR FLOWS AND RESULTS OF ASTM STANDARD F1704 TEST. (AS TERMINED) BY TAB PORTS AND PRESSURE VS. AIR FLOW CURVES.) CONSULTANT RESERVES THE RIGHT TO RECTIFY ANY SYSTEM WHICH, WHEN INSTALLED, DOES NOT PROVIDE CAPTURE AND CONTAINMENT AT THE THRESHOLD FLOW RATE DETERMINED IN ASTM F1704. RECTIFIED SYSTEM MUST BE REPLACED WITH SPECIFIED SYSTEM, WITH ALL REPLACEMENT COSTS PAID BY MANUFACTURER OF RECTIFIED SYSTEM.

ANY CHANGES IN THE SPECIFIED SIZING OF POWER WIRING, FAN SIZE, HORSEPOWER REQUIREMENTS, OR GAS LINES DUE TO THE USE OF ANY SYSTEM OTHER THAN THAT WHICH IS SPECIFIED IS THE RESPONSIBILITY OF THE ALTERNATE HOOD MANUFACTURER, AND MUST BE COORDINATED BY THE HOOD MANUFACTURER AND CONTRACTORS INVOLVED.

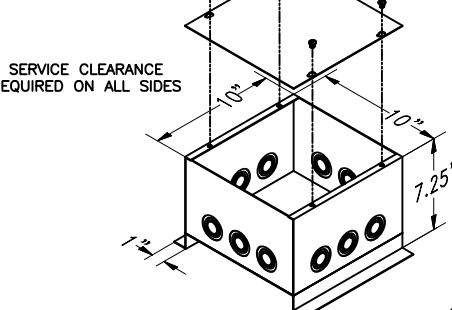
PRE-PIPE ONLY

ANSUL PRE-PIPE ONLY
NO TANKS, RELEASE MECHANISMS,
GAS VALVES OR OTHER FIELD
INSTALLED COMPONENTS
PROVIDED BY HALTON.

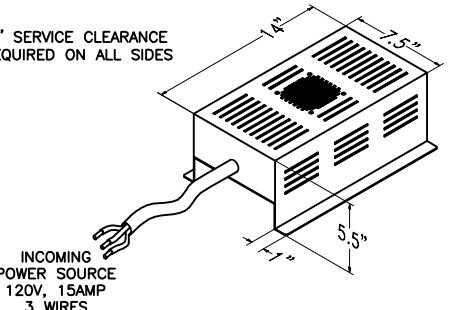
NOTE

THE HOODS SHOWN ON THIS DRAWING ARE DESIGNED AS THOUGH ONE EXHAUST FAN WILL BE USED FOR HOOD 56L & HOOD 56R. ONE TIMER PANEL IS REQUIRED PER EXHAUST FAN. IT IS THE RESPONSIBILITY OF THE F.S.E.C TO INFORM HALTON OF THE NUMBER OF EXHAUST FANS BEING UTILIZED ON THIS PROJECT.

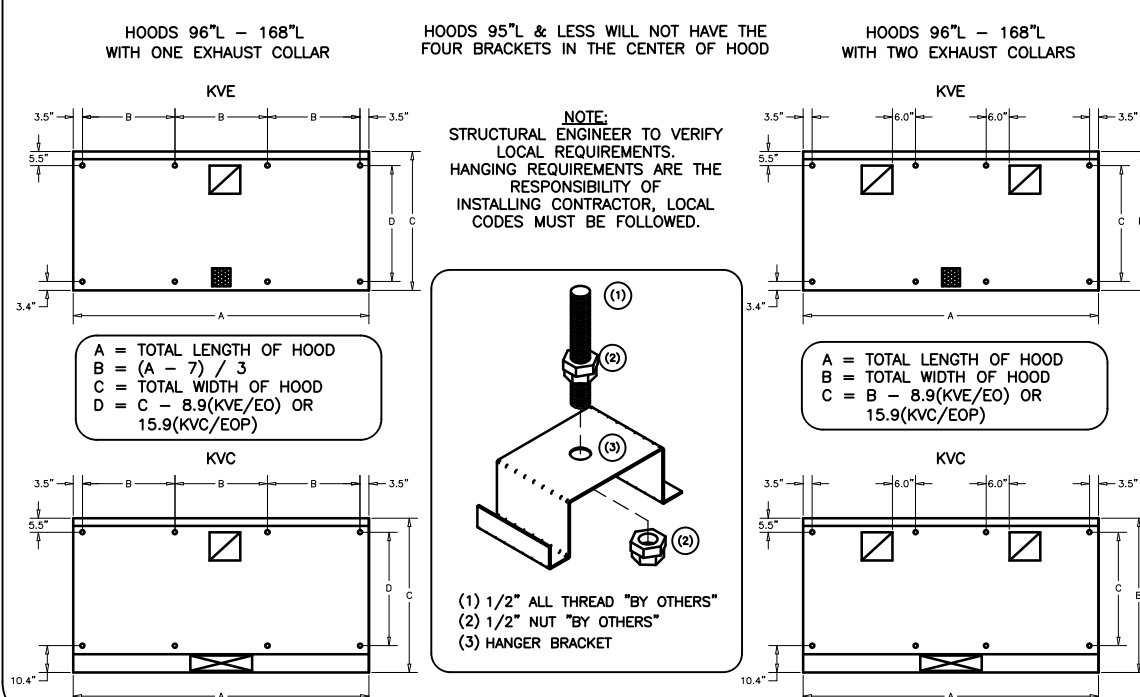
TIMER PANEL



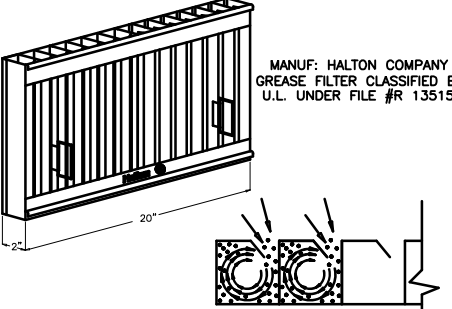
LED POWER SUPPLY UNIT



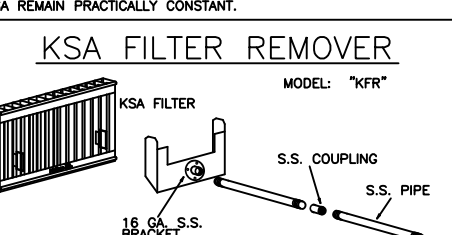
HANGER BRACKET LAYOUT



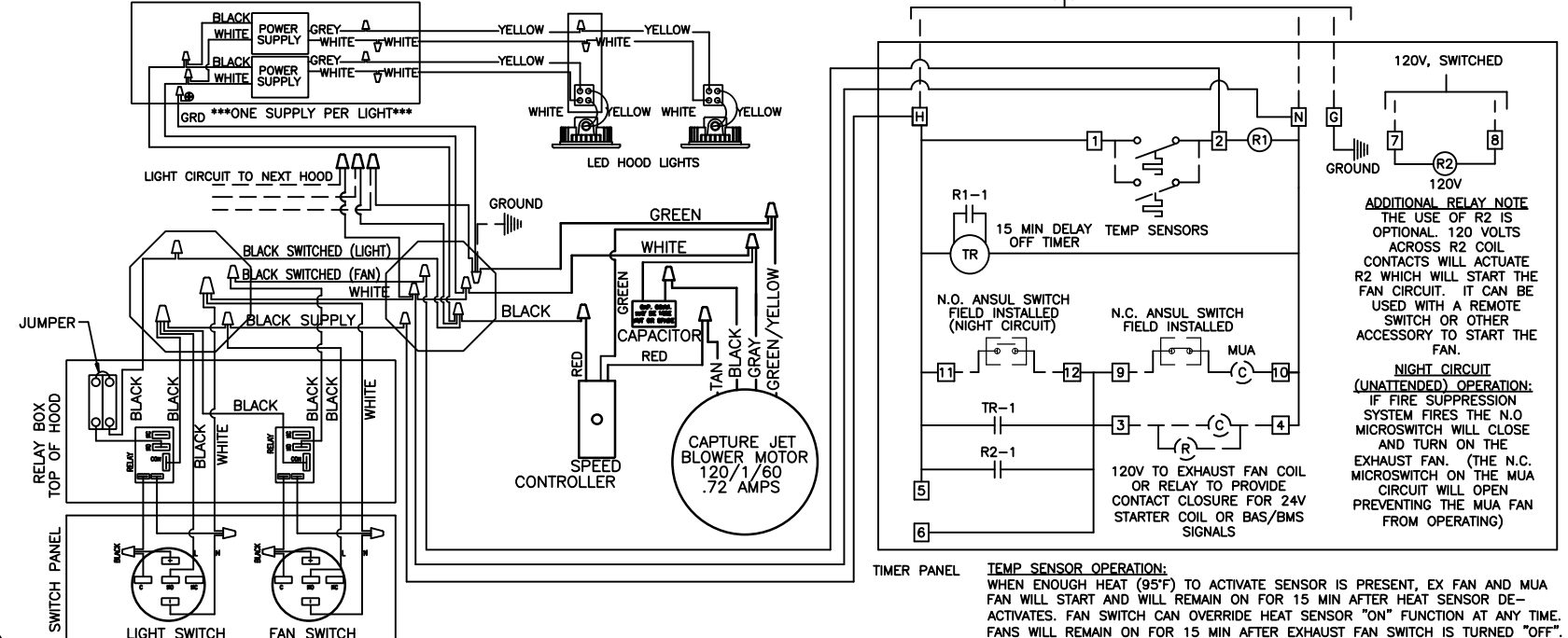
KSA GREASE EXTRACTOR



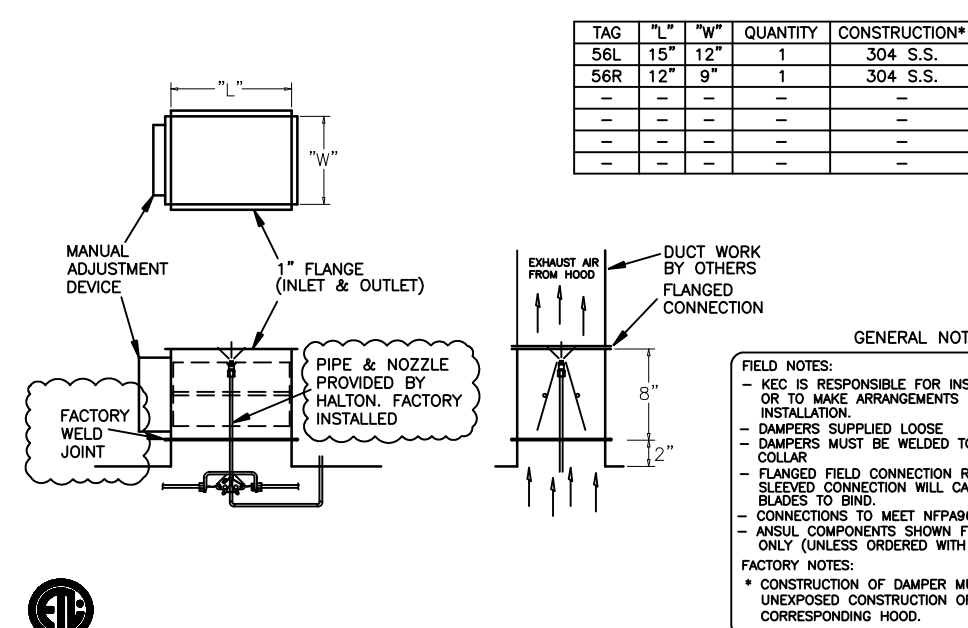
KSA FILTER REMOVER



Typical wiring of Capture-Jet fan W/HALTON SUPPLIED SWITCH PANEL



EXHAUST VOLUME DAMPER MODEL: MBD (Manual Balancing Damper)

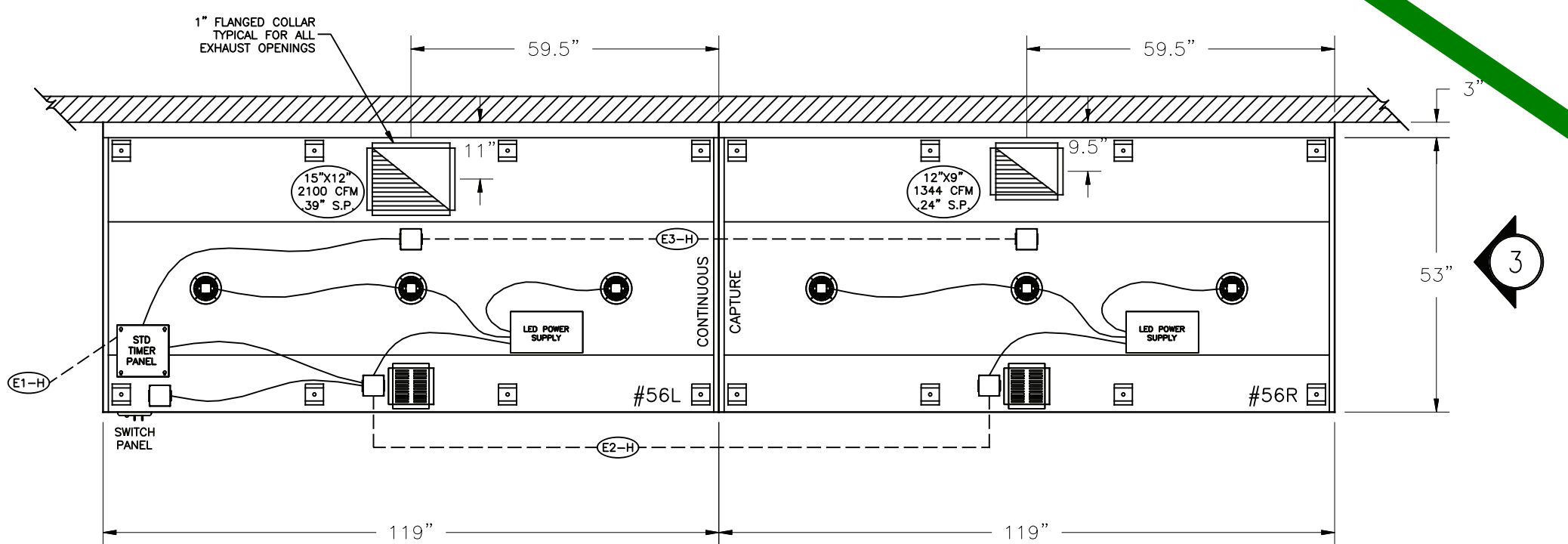


HOOD INFORMATION TABLE										
HOOD NUMBER	HOOD MODEL	EXHAUST CFM	EXHAUST AIR FLOW REQUIREMENTS			EXHAUST COLLAR			HOOD CONSTRUCTION	HOOD WEIGHT (LBS)
			T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	QTY.	LENGTH	WIDTH	QTY.		
56L	KVE	2100	.28"	.39"	1	15"	12"	5	ALL 18GA. 304 S.S.	810
56R	KVE	1344	.24"	.24"	1	12"	9"	5	ALL 18GA. 304 S.S.	810
31	CH	500	—	.05"	1	8"	8"	—	ALL 18GA. 304 S.S.	225

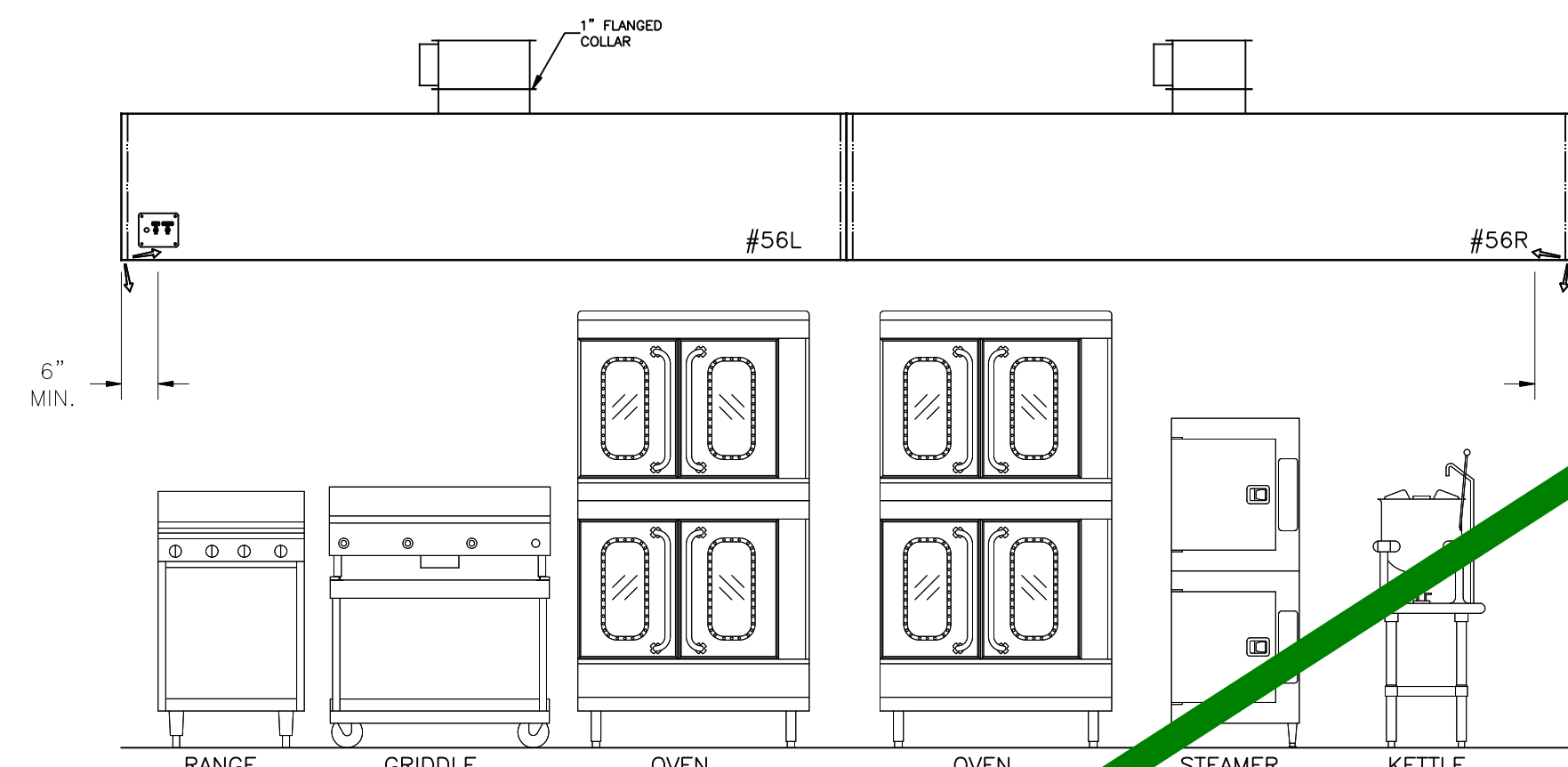
TOTAL EXH. CFM = 3944

PRE-PIPE ONLY

ANSUL PRE-PIPE ONLY
NO TANKS, RELEASE MECHANISMS,
GAS VALVES OR OTHER FIELD
INSTALLED COMPONENTS
PROVIDED BY HALTON.

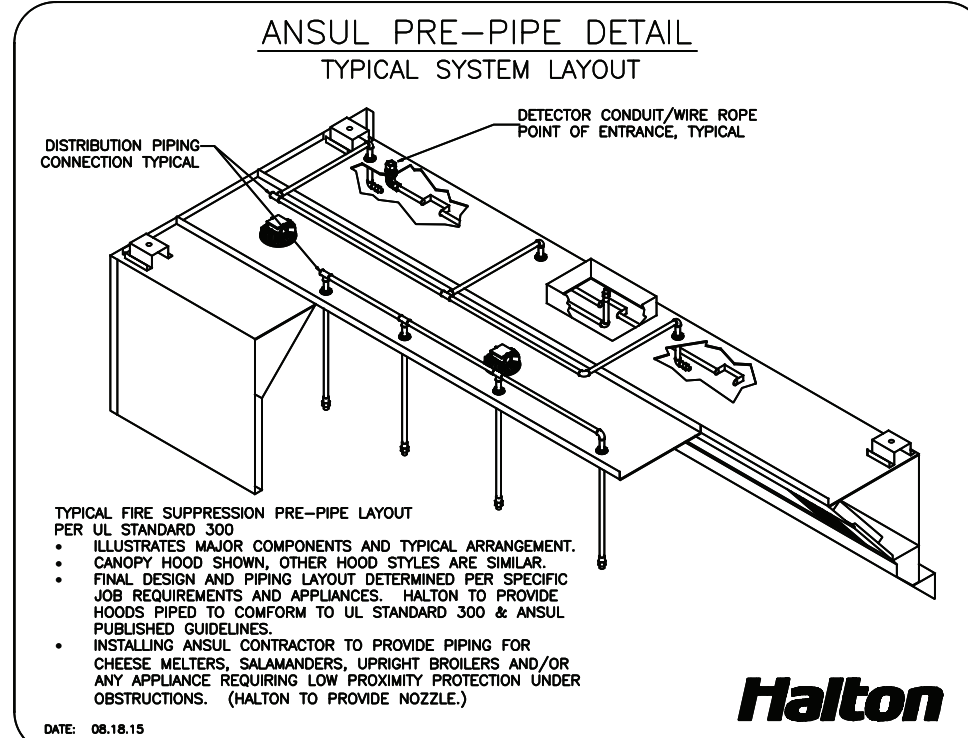


ITEM # 56
PLAN VIEW

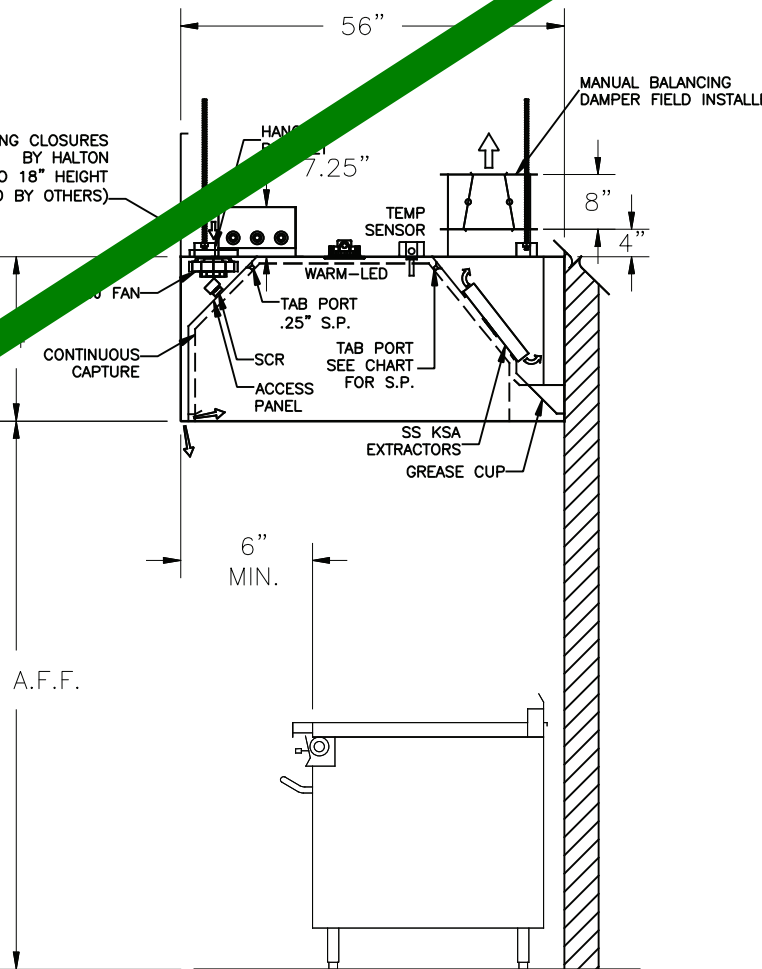


ITEM # 56
ELEVATION VIEW

- 1) ANSUL R-102 FIRE SYSTEM
- 2) PRE-PIPE ONLY
- 3) 3/8" S.S. APPLIANCE DROPS (EXPOSED)



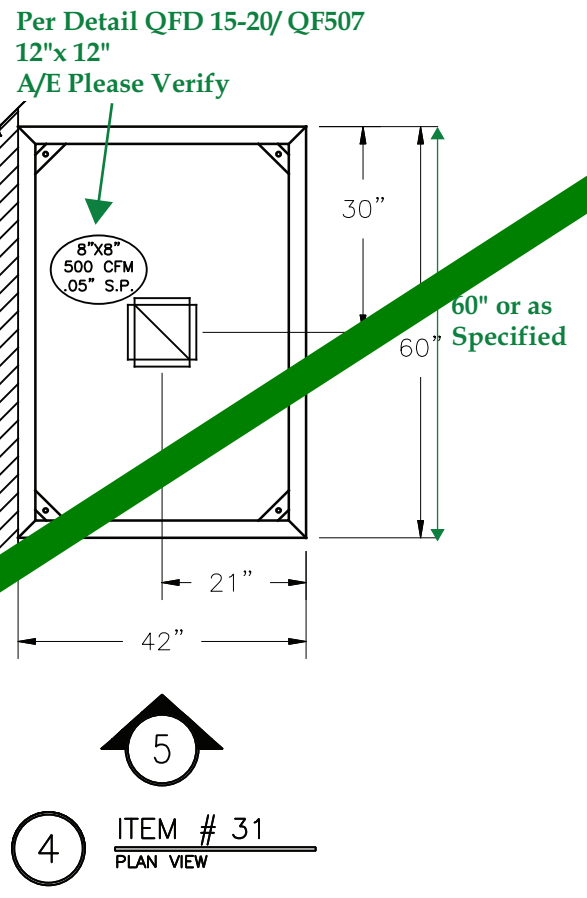
NOTE
T-STAT IS FACTORY PRE-SET FOR 95 DEGREES. IF SPACE CONDITIONS EXCEED 95 DEGREES WITHOUT COOKING TAKING PLACE, THEN AN ADJUSTMENT OF THE T-STAT WILL BE REQUIRED BY PERSONS OTHER THAN HALTON. T-STAT IS A SAFETY INTERLOCK AND IT IS NOT INTENDED AS A PRIMARY MEANS OF ENGAGING THE EXHAUST FAN.



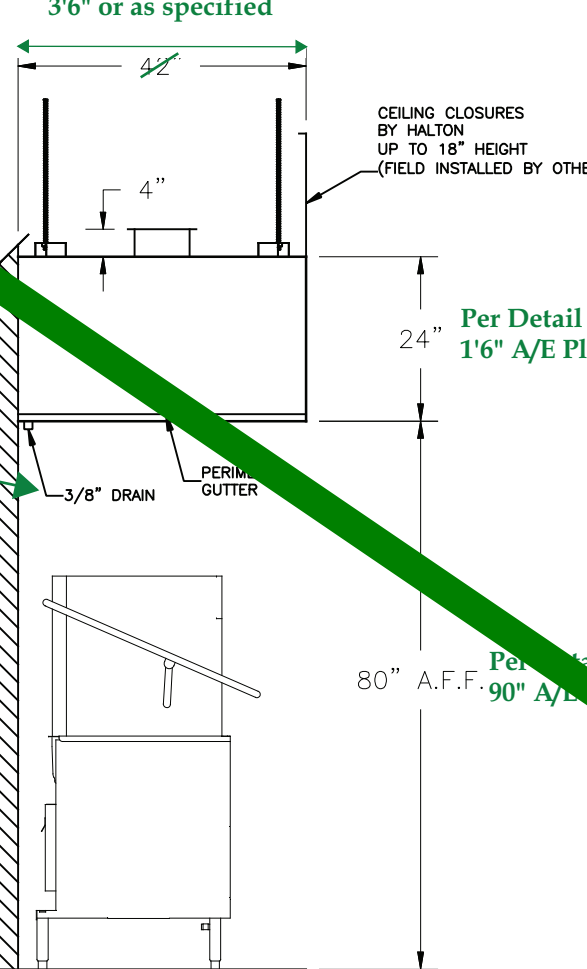
ITEM # 56
SECTION VIEW

CONNECTION #	CONNECTION DESCRIPTION	FROM	TO
E1-H	120V, 15AMP - INCOMING TIMER PANEL POWER - 3 WIRES	BUILDING SOURCE	HOOD #56L
E2-H	FIELD CONNECTION FOR HOOD POWER	HOOD #56L	HOOD #56R
E3-H	FIELD CONNECTION FOR TEMP SENSOR	HOOD #56L	HOOD #56R

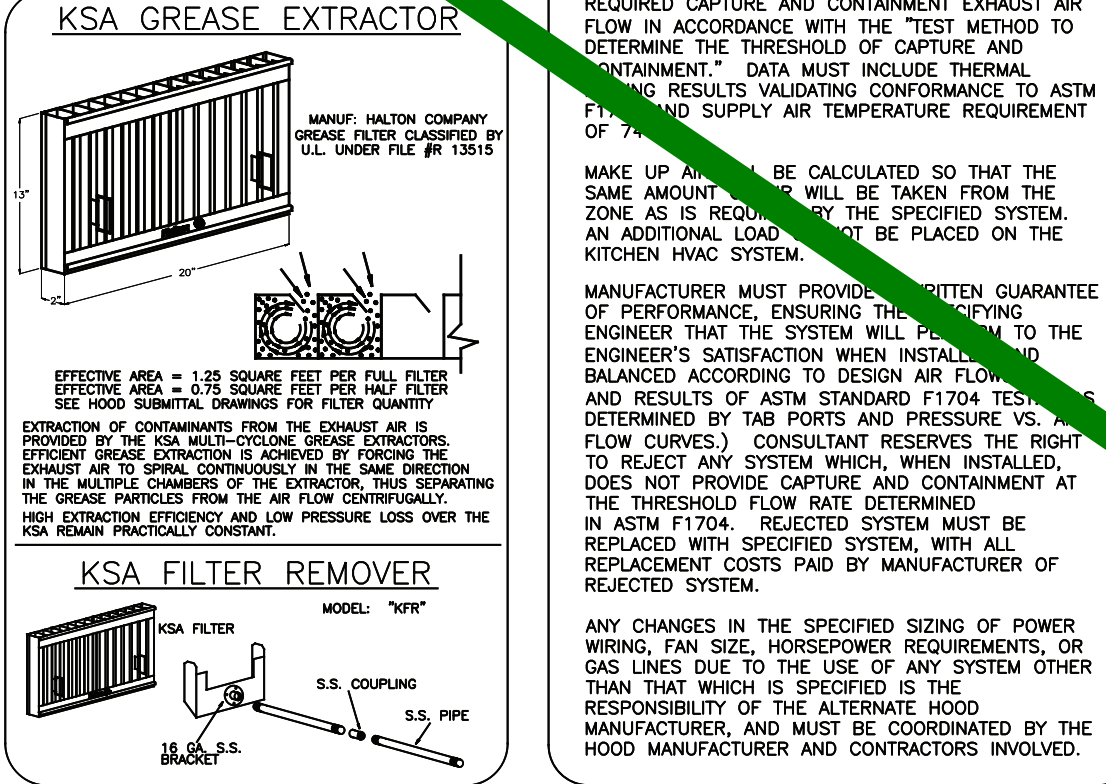
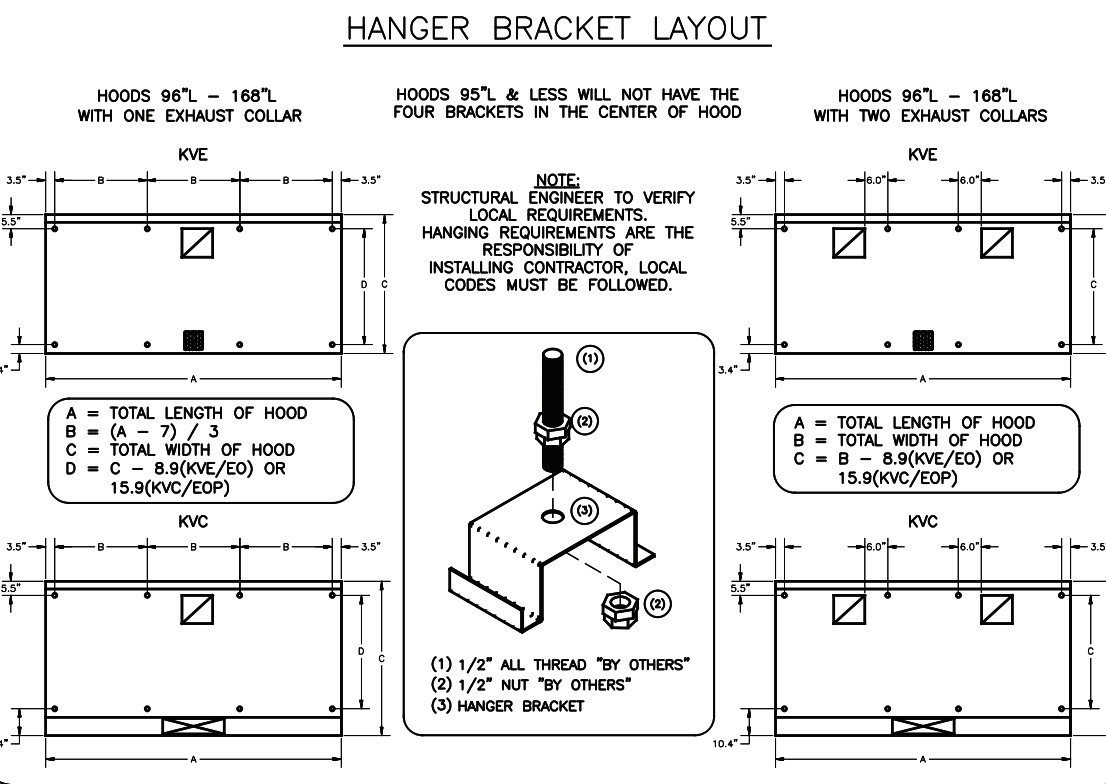
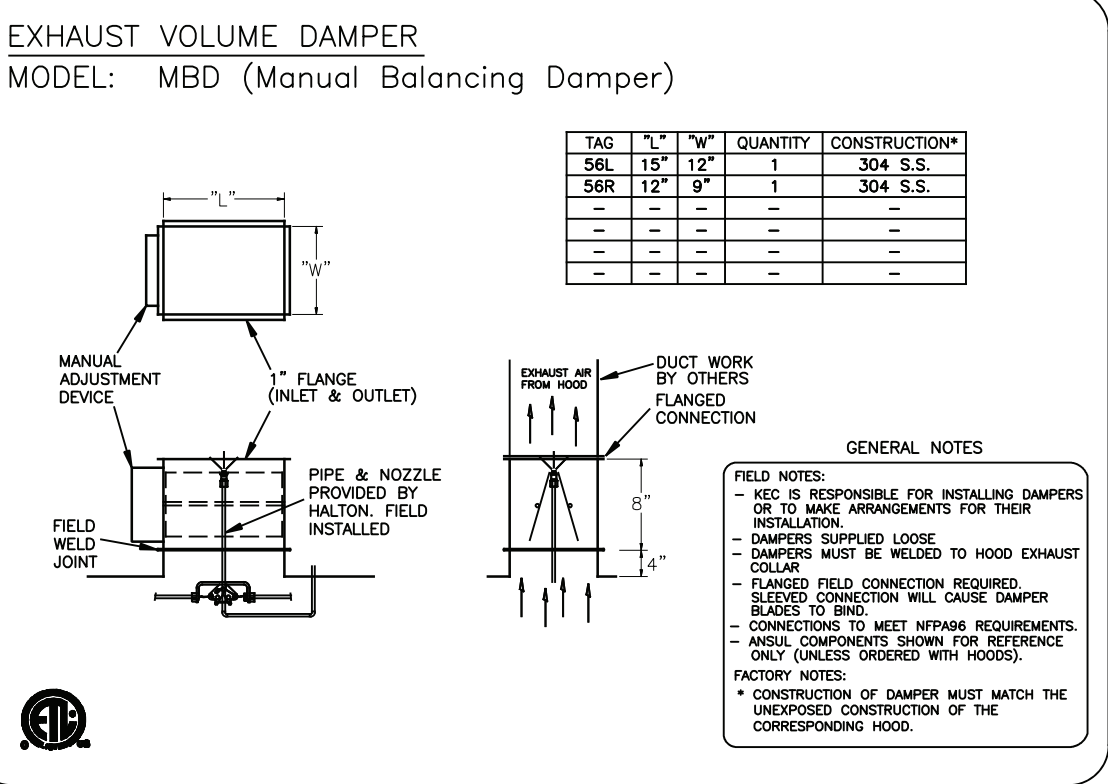
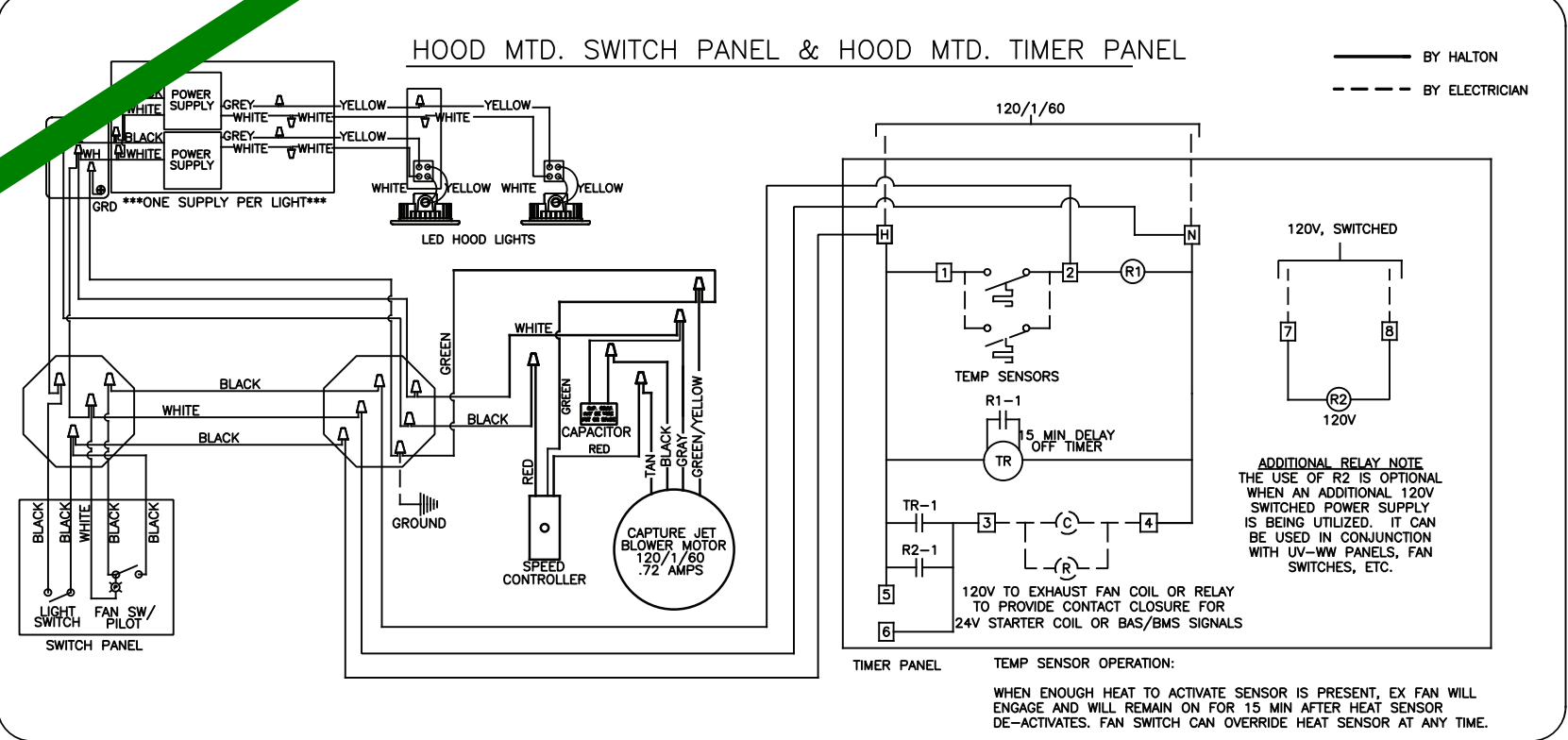
Manufacturer to confirm two (2) 20A, single phase circuit breaker at 120V is acceptable for kitchen item #56.
Manufacturer to confirm (1) 20A, single phase circuit breaker at 120V is acceptable for kitchen item #31.



ITEM # 31
PLAN VIEW



ITEM # 31
ELEVATION VIEW



GENERAL SPECIFICATIONS

- 1- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND UL 710 STANDARD.
- 2- HOOD IS NSF AND ETL LISTED UNDER THE FOLLOWING FILE NUMBER: ETL #3085193CLE-002
- 3- ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
- 4- THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE LAZED VAPORS FROM COMMERCE COOKING EQUIPMENT.
- 5- ALL EXHAUST DUCTS AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
- 6- DISTANCE FROM HOOD AND DUCTS TO combustible material shall be per applicable building codes.
- 7- FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

INSTALLATION REQUIREMENTS

- 1- PROVIDE DRAWINGS TO APPROPRIATE TRADES REFERENCING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.
- 2- DELIVER, ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.
- 3- FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.
- 4- THE K.E.C. MUST INFORM HALTON OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS ARE THE RESPONSIBILITY OF THE K.E.C.
- 5- IF HALTON MANUAL EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION OR TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.

ELECTRICAL CONTRACTOR'S REQUIREMENTS

- 1- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTORS, WIRING, CONDUIT, ETC., PER NEC AND ALL APPLICABLE LOCAL CODES.

ELECTRICAL EQUIPMENT REQUIREMENTS

- FLUORESCENT LIGHT FIXTURE 40 WATT MAX BULB= .87 AMP EA.
- RECESSED INCANDESCENT LIGHT FIXTURE 150 WATT MAX BULB= 1.25 AMP EA.
- GLOBE INCANDESCENT LIGHT FIXTURE 100 WATT MAX BULB= .83 AMP EA.
- LED LIGHT FIXTURES= .30 AMP EA.
- CAPTURE JET FAN= .72 AMP EA.

CEILING HEIGHT NOTE

IF HALTON COMPANY IS TO PROVIDE CEILING CLOSURE PANELS, THE EXACT DIMENSION OF THE FINISHED CEILING HEIGHT MUST BE PROVIDED PRIOR TO RELEASE.

PERFORMANCE CRITERIA

OTHER MANUFACTURERS WISHING TO OFFER AN ALTERNATE TO THE SPECIFIED MANUFACTURER MUST APPLY FOR PERMISSION TO DO SO IN WRITING FROM THE OFFICE OF THE SPECIFYING CONSULTANT. APPLICATION MUST BE RECEIVED BY THE CONSULTANT AT LEAST TEN WORKING DAYS PRIOR TO THE BID DATE. ANY ALTERNATE SYSTEM MUST MEET CONSTRUCTION AND PERFORMANCE REQUIREMENTS AND EFFICIENCIES AS OUTLINED IN THIS SPECIFICATION.

REQUESTS FOR APPROVAL MUST INCLUDE GREASE FILTRATION PERFORMANCE DATA (MICRON SIZE VS. EXTRACTION EFFICIENCY) AND MANUFACTURERS OWN EXHAUST AIR FLOW CALCULATIONS BASED ON THE CONNECTING HEAT LOAD OF COOKING EQUIPMENT BENEATH THE HOOD.

EFFICIENCY COMPARISON DATA TO BE PERFORMED IN ACCORDANCE WITH THE MOST CURRENT ASTM STANDARD F1704 AND INCLUDING RESULTS FOR THE REQUIRED CAPTURE AND CONTAINMENT EXHAUST AIR FLOW IN ACCORDANCE WITH THE TEST METHOD TO DETERMINE THE THRESHOLD OF CAPTURE AND CONTAINMENT. DATA MUST INCLUDE THERMAL IN ASTH F1704. REJECTED SYSTEM MUST BE REPLACED WITH SPECIFIED SYSTEM, WITH ALL REPLACEMENT COSTS PAID BY MANUFACTURER OF REJECTED SYSTEM.

ANY CHANGES IN THE SPECIFIED SIZING OF POWER WIRING, FAN SIZE, HORSEPOWER REQUIREMENTS, OR GAS LINES DUE TO THE USE OF ANY SYSTEM OTHER THAN THAT WHICH IS SPECIFIED IS THE RESPONSIBILITY OF THE ALTERNATE HOOD MANUFACTURER, AND MUST BE COORDINATED BY THE HOOD MANUFACTURER AND CONTRACTORS INVOLVED.

Subcontractors to verify all dimensions and Coordination in the field with W.I.

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:

1. ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS
2. THE LOCATION AND TYPE OF COOKING EQUIPMENT.
3. THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE TO APPROVER: ANY CHANGES IN COOKING EQUIPMENT SUCH AS INCREASED ENERGY INPUTS, EQUIPMENT POSITION MAY AFFECT EXHAUST AIRFLOW. HALTON MUST BE NOTIFIED IF ANY OF THESE CHANGES OCCUR, A RECALCULATION EXHAUST AIRFLOW MAY BE REQUIRED.

REVISION AND RESUBMIT

APPROVED FOR FABRICATION

WITH NO CHANGES

WITH CHANGES AS NOTED

APPROVED BY

WEBSITE: WWW.HALTONCOMPANY.COM		HALTON CO. (USA)		DATE	
MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:		HALTON CO. (CANADA)		WU	
1021 BREXK PLACE		1021 INDUSTRIAL DRIVE		BY	
MISSISSAUGA, ON L4W 3R7		SCOTTSDALE, AZ 85264		REVISION DESCRIPTION	
1-905-624-0301		1-270-257-5600		REVISED HOODS TO BE PRE PIPE ONLY	
REV		1		2	
2		3		4	
3		4		5	
4		5		6	
5		6		7	

PROJECT: UCONN_14250

DRAWN BY: B.G. DATE: 05.27.15

LOCATION: STORRS, CT

SCALE: NOT TO SCALE

CONSULTANT: RICCA

DRAWING TITLE: HOOD DETAILS

DRAWING NO.: U15328

REV. NO.: 1

SHEET NO.: 1 of 1

The Whiting-Turner Contracting Company
UConn Downtown Hartford
Submittal Transmittal Form
(Subcontractor to use a Separate Form For Each Submittal Item)

TRANSMITTAL SECTION A (To be completely filled out by Subcontractor when transmitting to Whiting-Turner)

SUBMITTAL INFORMATION – Use a separate transmittal for each item submitted

Name of Contractor: _____ Date submitted: _____

Spec Section: _____ Reference Number: _____

Name of Sub/Manufacturer/ Material: _____

CATEGORY

- ☐ Product Data General Location: _____
☐ Shop Drawing
☐ Material Sample
☐ Composite Drawing ☐ Full / ☐ Partial
☐ Certificate of Compliance Subcontractor _____
☐ Informational Submittal Submittal #: _____
☐ Delegated Design

Whiting Turner Contracting Company: UConn Downtown Hartford 15600: The attached submittal has been reviewed for general compliance and incorporation into the project. Subcontractor/Supplier is responsible for quantities, sizing, capacity, proper function and coordinating all requirements for this material/ equipment/ system in full compliance with the contract documents.

- ☐ NO EXCEPTION NOTED ☐ REJECTED
☐ EXCEPTION AS NOTED ☐ FOR INFORMATION ONLY
☐ REVISE AND RESUBMIT

Submittal Number: _____

Init: _____ Date: _____
The review does not relieve the subcontractor of responsibility for any deviation from the request of the Contract Documents

FILE NO. **114000-010-02** SUBMISSION NO. **1**

REVISE AND RESUBMIT

Review is for general conformance with information given and the design concept expressed in the Contract Documents. Corrections or notations made on Shop Drawings do not relieve the Contractor from complying with requirements of the Contract Documents. Approval of a specific item shall not include approval of an assembly of which the item is a component. The Contractor is responsible for confirming and correlating all quantities and dimensions, for selecting fabrication processes, for construction means, methods, and techniques, for coordinating its work with the work of others, and for performing its work in a safe and satisfactory manner.

By **Colin Slaten** Date: **1/27/2017**

RAMSA Prj No. **A13038.01** Prj Name **U Conn Hartford BIM**

ROBERT A.M. STERN ARCHITECTS LLP
460 west 34th Street, New York, new york 10001

14054

P-17.2

- ☐ Reviewed ☐ Furnish As Corrected
☐ Rejected ☒ **Revise and Resubmit**
☐ Submit Specified Item

This review is only for general conformance with the design concept of the project and general compliance with the information given in the Contract Documents. Corrections or comments made on the shop drawings during this review do not relieve the contractor from Compliance with the requirements of the plans and specifications. Approval of a specific item shall not include approval of an assembly of which the item is a component. The contractor is responsible for: dimensions to be confirmed and correlated at the jobsite; information that pertains solely to the fabrication processes or to the means, methods, techniques, sequences and procedures of construction; coordination of his or her work with that of all other trades; and for performing all work in a safe and satisfactory manner.

Kohler Ronan, LLC

Date: **01/27/17**

By: **JMa/MS/JI**

RAMSA | 460 West 34th Street 18th Floor New York NY 10001 United States

PROJECT: U Conn Hartford BIM A13038.01 DATE SENT: 1/18/2017
RETURN BY:

SUBJECT: Food Service Plumbing & Electrical Coordination Drawing For record SUBMITTAL ID: 114000-010-02

TYPE: Submittal TRANSMITTAL ID: 06776

PURPOSE: For Review VIA: Info Exchange

SPEC SECTION: 114000

FROM

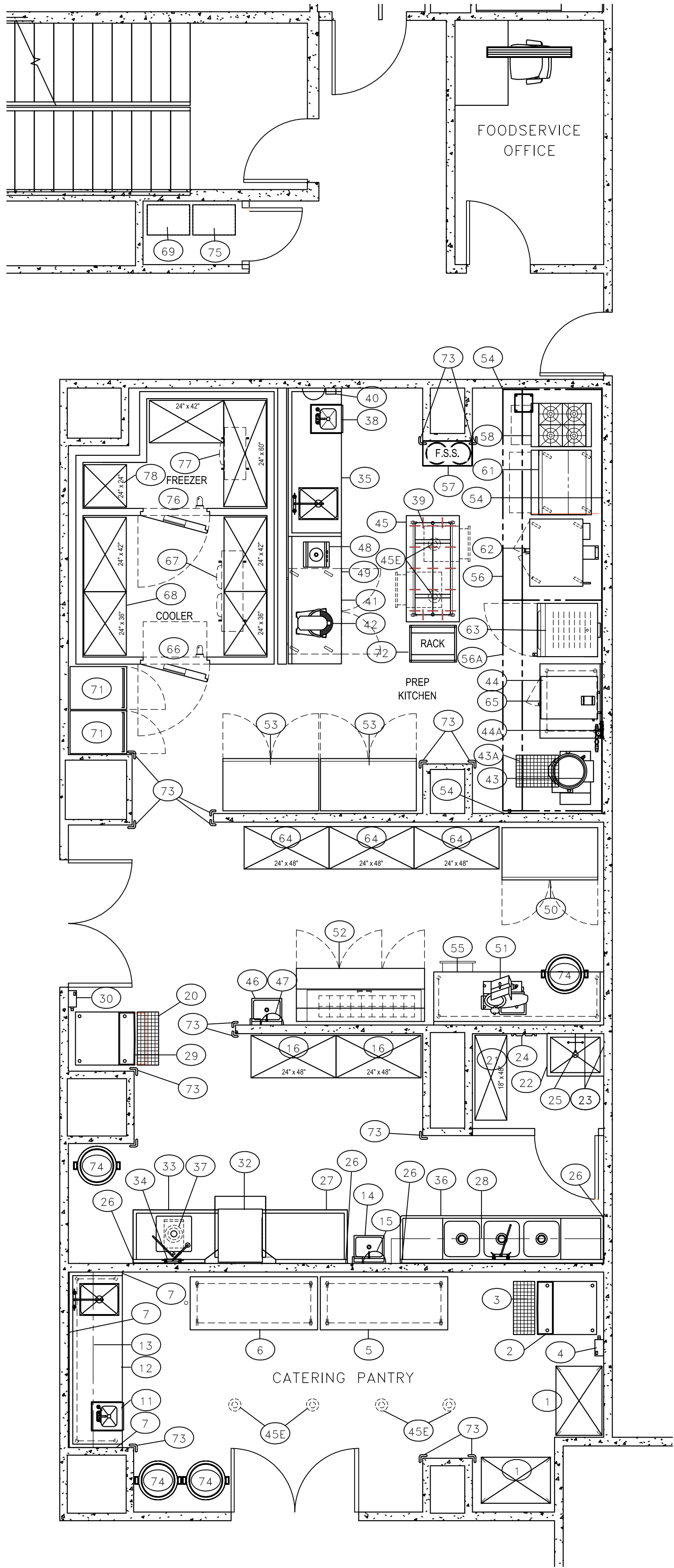
NAME	COMPANY	EMAIL	PHONE
Colin Slaten	RAMSA	c.slaten@ramsa.com	212-967-5100

TO

NAME	COMPANY	EMAIL	PHONE
Maxwell Chien		MChien@kohlerronan.com	(212) 695-2422
Myshell McHone	Kohler Ronan, LLC	mmchone@kohlerronan.com	(212) 695-2422
Steve Lembo	Kohler Ronan	slembo@kohlerronan.com	(212) 695-2422

DESCRIPTION OF CONTENTS

QTY	DATED	TITLE	NUMBER	NOTES
1	1/16/2017	114000-010-02 Food Service Plumbing & Electrical Coordination Drawing For record.pdf		



BASEMENT KITCHEN LAYOUT
SCALE: 1/4" = 1'-0"

FOODSERVICE EQUIPMENT SCHEDULE		
Item Number	Qty	Description
1	2	Liquor Security Unit
2	1	Ice Maker w/ Bin
3	1	Floor Trough
4	1	Water Filter Assembly
5	1	Mobile Work Table
6	1	Mobile Work Table
7	LOT	Wall Flashing
8	1	Spare Number
9	1	Spare Number
10	1	Spare Number
11	1	Hand Sink — By Others
12	1	Work Table w/ Sink
13	1	Wall Shelf w/ Pot Hooks
14	1	Hand Sink — By Others
15	1	Soap And Towel Dispenser
16	2	Clean Dish Storage Shelving
17	1	Spare Number
18	1	Spare Number
19	1	Spare Number
20	1	Floor Trough
21	1	Defergent Storage Shelving
22	1	Mop Sink — By Others
23	LOT	Wall Flashing
24	1	Three Pole Mop Holder
25	1	Service Faucet — By Others
26	LOT	Wall Flashing
27	1	Clean Dishable
28	1	Wall Shelf w/ Pot Hooks
29	1	Ice Maker w/ Bin
30	1	Water Filter Assembly
31	—	— Spare Number —
32	1	Dishwasher
33	1	Soiled Dishable
34	1	Pre-Rinse
35	1	Work Table w/ Sink
36	1	Pot Sink
37	1	Food Waste Collector — By Others
38	1	Hand Sink
39	1	Pot Rack, Table Mounted
40	1	Soap And Towel Dispenser
41	1	Work Table
42	1	20 Quart Mixer — By Others
43	1	Tilting Kettle
43A	1	Floor Trough
44	1	Convection Steamer
44A	1	Water Filter Assembly
45	1	Mobile Work Table
45E	6	Electrical Drop-Cord
46	1	Hand Sink
47	1	Soap And Towel Dispenser
48	1	Food Processor w/ disk pkg.
49	1	Undercounter Refrigerator
50	1	Reach-In Refrigerator
51	1	Slicer
52	1	Refrigerated Prep Table
53	2	Reach-In Freezer
54	LOT	Wall Flashing
55	1	Work Table
56	1	Exhaust Hood
56A	1	Exhaust Hood
57	1	Fire Suppression System
58	1	4 Burner Range
59	1	Spare Number
60	1	Spare Number
61	1	Griddle w/ Cabinet Base
62	1	Convection Oven, Double
63	1	Oven/Proofer
64	3	Dry Storage Shelving
65	1	Work Table
66	1	Walk-In Cooler
67	1	Cooler Evaporator Coil
68	LOT	Cooler Storage Shelving
69	1	Cooler Condensing Unit
70	1	Spare Number
71	2	Cook & Hold Oven
72	1	Pan Rack Cart
73	LOT	Corner Guard
74	4	Trash Receptacle — By Others
75	1	Freezer Condensing Unit
76	1	Walk-In Freezer
77	1	Freezer Evaporator Coil
78	LOT	Freezer Storage Shelving
79	1	Spare Number
80-100	1	Spare Number

GENERAL NOTES

- ALL FOOD SERVICE AREA FLOORS, WALLS & CEILING SURFACES SHALL BE OF SMOOTH NONABSORBENT MATERIALS AND SO CONSTRUCTED AS TO BE EASILY CLEANABLE. IT IS THE RESPONSIBILITY OF THE ARCHITECT OR GENERAL CONTRACTOR TO SUBMIT THESE PLANS TO ALL LOCAL & COUNTY HEALTH & BUILDING INSPECTION DEPARTMENTS FOR THEIR WRITTEN APPROVAL.
- WHEN SPECIFIED ALL CUSTOM FAB. EQUIPMENT (ITEMS BUILT TO SPECIFIED REQUIREMENTS PERTAINING TO THIS JOB) WILL ALL BE BUILT IN ACCORDANCE WITH NATIONAL SANITATION FOUNDATION SPECIFICATIONS.
- ALL EQUIPMENT FURNISHED BY F.S.E.C. (FOOD SERVICE EQUIPMENT CONTRACTOR) SHALL BE DELIVERED TO JOB, UNCRATED, ERECTED, SET IN PLACE, LEVELED & READY TO RECEIVE ALL ELECTRICAL & MECHANICAL CONNECTIONS BY OTHERS. (IF CONTRACTED BY OWNER)
- ALL ITEMS SHOWN ON SCHEDULE AS NIC (NOT IN CONTRACT) ARE TO BE PROVIDED BY OWNER, GC (GENERAL CONTRACTOR), EC (ELECTRICAL CONTRACTOR), PC (PLUMBING CONTRACTOR), MC (MECHANICAL CONTRACTOR) OR AS INDICATED ON SCHEDULE.
- THE REMOTE PULL STATION FOR FIRE SUPPRESSION SYSTEM TO BE LOCATED PER LOCAL CODE.
- THE GENERAL CONTRACTOR IS TO PROVIDE ALL PENETRATIONS THROUGH FLOORS, WALLS AND ROOF. ALSO PROVIDE SEALING OF PENETRATIONS UPON INSTALLATION.

ABBREVIATIONS

HW	HOT WATER (140° MIN.)
CW	COLD WATER
DW	DIRECT WASTE
IW	INDIRECT WASTE
FD	FLOOR DRAIN
FFD	FUNNEL FLOOR DRAIN
FS	FLOOR SINK
G	GAS
BTU	BRITISH THERMAL UNIT
S	STEAM
CR	CONDENSATE RETURN
LP	LIQUID PROPANE
SP	STATIC PRESSURE
CFM	CUBIC FEET PER MINUTE
PSI	POUNDS PER SQUARE INCH
HVAC	HEATING/VENTILATION CONTRACTOR
EC	ELECTRICAL CONTRACTOR
KEC	KITCHEN EQUIPMENT CONTRACTOR
GC	GENERAL CONTRACTOR
PC	PLUMBING CONTRACTOR
NIC	NOT IN CONTRACT
JB	JUNCTION BOX
SR	SINGLE RECEPTACLE
DR	DIRECT WASTE
CP	CORD AND PLUG
SW	SWITCH
HP	HORSE POWER
KW	KILOWATTS
V	VOLTAGE
AF	ABOVE FINISHED FLOOR
EOF	ELECTRICAL OUTLET IN FLOOR
BTC	BRANCH TO CONNECT
DFA	DOWN FROM ABOVE
OOW	OUT OF WALL
ID	INSIDE DIAMETER
IPS	OUTSIDE DIAMETER
OD	IRON PIPE SIZE
RPM	REVOLUTIONS PER MINUTE
FP	FIRE PULL BOX
SD	SMOKE DETECTOR
AV	AUDIO VISUAL DEVICE



LEGEND – ELECTRICAL CONNECTIONS

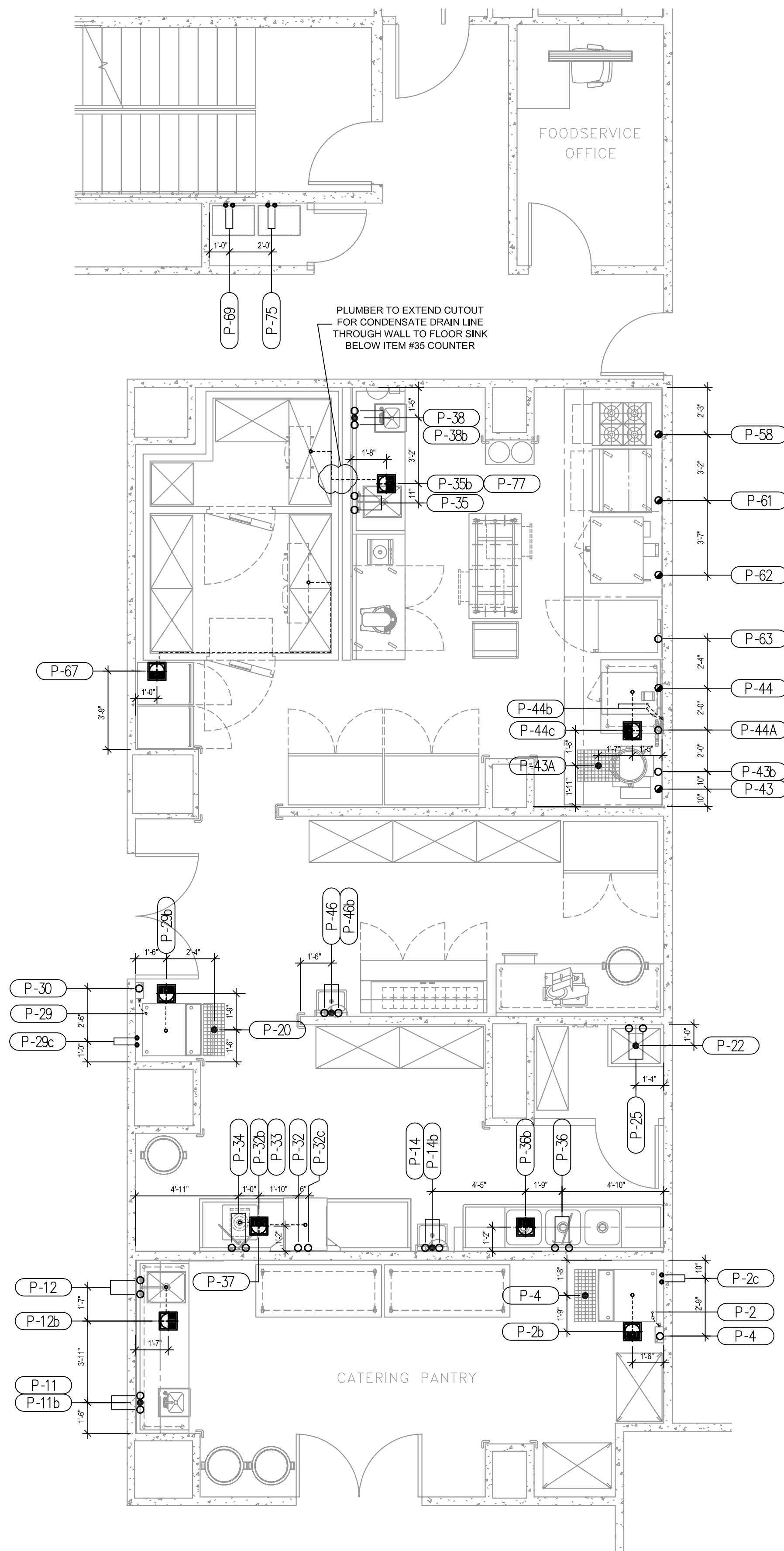
- ## ELECTRICAL NOTES

1. THESE PLANS ARE PREPARED FOR THE CONVENIENCE OF OTHERS TO LOCATE ELECTRICAL POINTS OF CONNECTIONS FOR FOOD SERVICE EQUIPMENT. THEY ARE AS ACCURATE AS CAN BE DETERMINED AT THIS DATE. DISCREPANCIES MAY DEVELOP BETWEEN DIMENSIONS SHOWN, FINISHED DIMENSIONS AND ROUGH IN INFORMATION.
2. THIS PLAN SHOWS ELECTRICAL REQUIREMENTS FOR FOOD SVC. EQUIP. ONLY, FOR ALL OTHER REQUIREMENTS SUCH AS INTERIOR AND EXTERIOR LIGHTING, TOILET FACILITIES, EXHAUST FANS, WALL OUTLETS & PHONES, SEE ARCHITECTURALS.
3. ELECTRICIAN TO DO ALL ROUGH-INS AND MAKE ALL FINAL CONNECTIONS TO EQUIPMENT. ELECTRICIAN TO FURNISH ALL TRIM, ACCESSORIES, DISCONNECTS, CONTRACTORS, SWITCHES, RELAYS, ETC. AS REQUIRED.
4. ELECTRICIAN TO ACCOMMODATE ALL PREVAILING LOCAL ELECTRICAL CODES, AS REQUIRED.
5. ALL CONVENIENCE OUTLETS TO BE MOUNTED HORIZONTALLY, LOCATIONS BY ARCHITECT, PROVIDED AND SUPPLIED BY ELECTRICIAN.
6. ALL WIRING AND CONDUIT TO BE CONCEALED.
7. CONTRACTOR TO MAKE ALLOWANCES FOR ANY APPLIED FINISH ADHERED TO CONNECTIONS FROM ALL HOODS TO EXHAUST SYSTEMS.
8. ELECTRICAL CONTRACTOR TO VERIFY ALL REQUIREMENTS AND CONNECTIONS FOR OWNER AND VENDOR SUPPLIED EQUIPMENT WITH OWNER.
9. ELECTRICAL CONTRACTOR TO VERIFY ALL REQUIREMENTS AND CONNECTIONS FOR ALL EXISTING EQUIPMENT.

KR COMMENTS:

- Per drawing E301, electrical drawings indicated two duplex receptacles for item “E-35” but the submittal indicates only one is required. EC can reuse the extra receptacle from “E-35” for “E-62” and extend the existing MC cable from existing “E-62” receptacle to the relocated receptacle.
- Per drawing E301, EC shall remove one duplex receptacle with associated MC cable for item “E-12” and provide credit back to owner.
- EC shall revise item “E-63” from 2 pole to 3 pole.

HW	HOT WATER (140° MIN.)
DW	COLD WATER
DW	DIRECT WASTE
ID	INDIRECT WASTE
FD	FLOOR DRAIN
FFD	FUNNEL FLOOR DRAIN
FS	FLOOR SINK
G	GAS
BTU	BRITISH THERMAL UNIT
S	STEAM
CR	CONDENSATE RETURN
LP	LIQUID PROPANE
SP	STATIC PRESSURE
CFM	CUBIC FEET PER MINUTE
PSI	POUNDS PER SQUARE INCH
HVAC	HEATING/VENTILATION CONTRACTOR
EC	ELECTRICAL CONTRACTOR
KEC	KITCHEN EQUIPMENT CONTACTOR
GC	GENERAL CONTRACTOR
PC	PLUMBING CONTRACTOR
NIC	NOT IN CONTRACT
JB	JUNCTION BOX
SR	SINGLE RECEPTACLE
DR	DIRECT WASTE
CP	CORD AND PLUG
SW	SWITCH
HP	HORSE POWER
KW	KILOWATTS
V	VOLTAGE
AFF	ABOVE FINISHED FLOOR
EOF	ELECTRICAL OUTLET IN FLOOR
BTC	BRANCH TO CONNECT
DFA	DOWN FROM ABOVE
OOW	OUT OF WALL
ID	INSIDE DIAMETER
IPS	OUTSIDE DIAMETER
OD	IRON PIPE SIZE
RM	REVOLUTIONS PER MINUTE
FP	FIRE PULL BOX
SD	SMOKE DETECTOR
AV	AUDIO VISUAL DEVICE



BASEMENT KITCHEN PLUMBING ROUGH-IN

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

PLUMBING SERVICE SCHEDULE - BASEMENT KITCHEN

ITEM NO	QTY	GAS SIZE (IN)	MBTUH	GAS AFF (IN)	COLD WATER SIZE (IN)	COLD WATER AFF (IN)	HOT WATER SIZE (IN)	HOT WATER CPH	HOT WATER AFF (IN)	DIRECT DRAIN SIZE (IN)	DIRECT DRAIN AFF (IN)	INDIR DRAIN SIZE (IN)	CHILLED WATER SUPPLY SIZE (IN)	CHILLED WATER AFF (IN)	CHILLED WATER RETURN SIZE (IN)	CHILLED WATER RETURN AFF (IN)	DESCRIPTION	* PLUMBING REMARKS
P-2	1				3/8"	BTC											Ice Maker w/ Bin	BTC At water Filter Item #4
P-2b											3/4"						Ice Maker w/ Bin	Indirect Waste to FS
P-2c													3/8"	60"	1/2"	60"	Ice Maker w/ Bin	
P-3	1									4"	-4"						Floor Trough	
P-4	1				1/2"	60"											Water Filter Assembly	Connect To Ice Maker Item #2
P-11	1				1/2"	16"	1/2"	5	16"								Hand Sink - By Others	Verify Utilities
P-11b	1									1 1/2"	16"						Hand Sink - By Others	Verify Utilities
P-12	1				1/2"	18"	1/2"	30	18"								Work Table w/ Sink	
P-12b	1											1 1/2"					Work Table w/ Sink	Indirect Waste to FS
P-14	1				1/2"	18"	1/2"	5	18"								Hand Sink - By Others	Verify Utilities
P-14b	1									1 1/2"	16"						Hand Sink - By Others	Verify Utilities
P-20	1									4"	-4"						Floor Trough	
P-22	1									2"	0"						Mop Sink - By Others	By Others
P-25	1				1/2"	36"	1/2"	30	36"								Service Faucet - By Others	By Others
P-29	1				3/8"	BTC											Ice Maker w/ Bin	BTC At water Filter Item #30
P-29b	1											3/4"					Ice Maker w/ Bin	Indirect Waste to FS
P-29c	1												3/8"	60"	1/2"	60"	Ice Maker w/ Bin	
P-30	1				1/2"	60"											Water Filter Assembly	Connect To Ice Maker Item #29
P-32	1						3/4"	90	18"								Dishwasher	
P-32b	1											1 1/2"					Dishwasher	Indirect Waste to FS
P-32c	1				1/2"	18"											Drain Water Tempering Kit	
P-33	1											1 1/2"					Soiled Dishtable	Drains Through Item #37 - Indirect Waste to FS
P-34	1				1/2"	18"	1/2"	90	18"								Pre-Rinse	
P-35	1				1/2"	18"	1/2"	30	18"								Work Table w/ Sink	
P-35b	1											1 1/2"					Work Table w/ Sink	Indirect Waste to FS
P-36	1				1/2"	18"	1/2"	54	18"								Pot Sink	
P-36b	1											1 1/2"					Pot Sink	Drain To Grease Trap
P-37	1											2"					Food Waste Collector - By Owner	Connected to Soiled Dishtable Drain
P-38	1				1/2"	16"	1/2"	5	16"								Hand Sink	
P-38b	1											1 1/2"	14"				Hand Sink	
P-43	1	3/4"	43	18"													Tilting Kettle	
P-43b	1				1/2"	18"											Tilting Kettle	
P-43A	1									4"	-4"						Floor Trough	
P-44	1	3/4"	42	18"													Convection Steamer	
P-44b	2				3/8"	BTC											Convection Steamer	BTC At water Filter Item #44A
P-44c	1											1"					Convection Steamer	Indirect Waste to FS
P-44A	1				3/4"	60"											Water Filter Assembly	Connect To Steamer Item #44
P-46	1				1/2"	18"	1/2"	5	18"								Hand Sink	
P-46b	1											1 1/2"	16"				Hand Sink	
P-58	1	3/4"	112	18"													4 Burner Range	
P-61	1	3/4"	99	18"													Griddle w/ Cabinet Base	
P-62	1	3/4"	144	18"													Convection Oven, Double	Single Common Gas Manifold
P-63	1				1/4"	18"											Oven/Proofer	
P-67	1										3/4"						Cooler Evaporator Coil	Indirect Waste to FS
P-69	1												1/2"	18"	1/2"	18"	Cooler Condensing Unit	
P-75	1												1/2"	18"	1/2"	18"	Freezer Condensing Unit	
P-77	1										3/4"						Freezer Evaporator Coil	Indirect Waste to FS

ABBREVIATIONS

HW	HOT WATER (140° MIN.)
CW	COLD WATER
DW	DIRECT WASTE
IW	INDIRECT WASTE
FD	FLOOR DRAIN
FFD	FUNNEL FLOOR DRAIN
FS	FLOOR SINK
G	GAS
BTU	BRITISH THERMAL UNIT
S	STEAM
CR	CONDENSATE RETURN
LP	LIQUID PROPANE
SP	STATIC PRESSURE
CFM	CUBIC FEET PER MINUTE
PSI	POUNDS PER SQUARE INCH
HVAC	HEATING/VENTILATION CONTRACTOR
EC	ELECTRICAL CONTRACTOR
KEC	KITCHEN EQUIPMENT CONTACTOR
GC	GENERAL CONTRACTOR
PC	PLUMBING CONTRACTOR
NIC	NOT IN CONTRACT
JB	JUNCTION BOX
SR	SINGLE RECEPTACLE
DR	DIRECT WASTE
CP	CORD AND PLUG
SW	SWITCH
HP	HORSE POWER
KW	KILOWATTS
V	VOLTAGE
AFF	ABOVE FINISHED FLOOR
EOF	ELECTRICAL OUTLET IN FLOOR
BTC	BRANCH TO CONNECT
DFA	DOWN FROM ABOVE
OOW	OUT OF WALL
ID	INSIDE DIAMETER
IPS	OUTSIDE DIAMETER
OD	IRON PIPE SIZE
RPM	REVOLUTIONS PER MINUTE
FP	FIRE PULL BOX
SD	SMOKE DETECTOR
AV	AUDIO VISUAL DEVICE

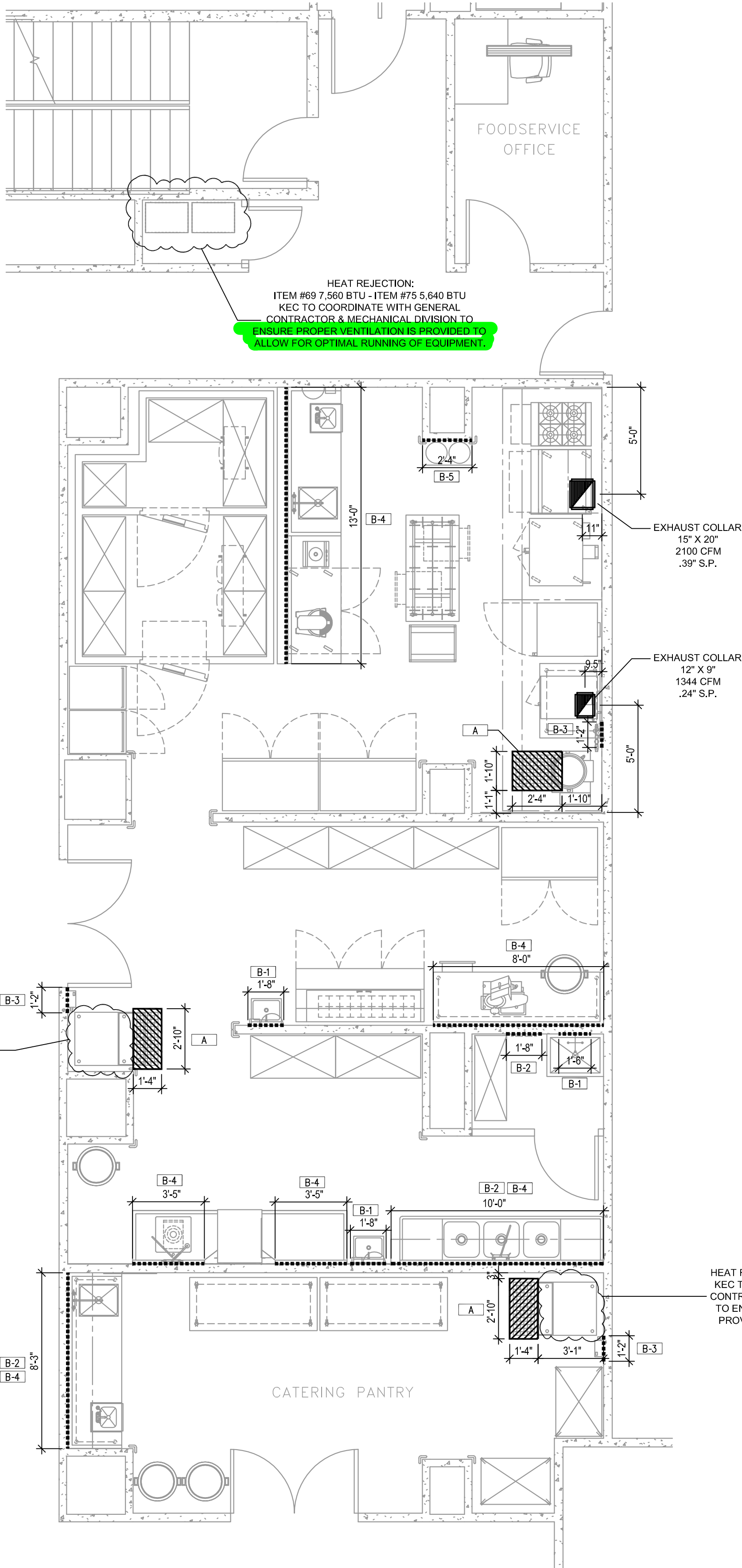
LEGEND - PLUMBING CONNECTIONS

- HW-HOT WATER, OR CW-COLD WATER
- S-STEAM SUPPLY, OR C-CONDENSATE RETURN
- CHILLED WATER SUPPLY, OR CHILLED WATER RETURN
- GAS SUPPLY
- WASTE, DIRECT-CONNECTED UNLESS NOTED "OPEN HUB"
- FLOOR SINK WITH HALF GRATE UNLESS NOTED OTHERWISE
- FLOOR DRAIN
- FLOOR DRAIN W/ATTACHED FUNNEL
- FIELD CONNECTIONS

PLUMBING NOTES

- THESE PLANS ARE PREPARED FOR THE CONVENIENCE OF OTHERS TO LOCATE PLUMBING POINTS OF CONNECTIONS FOR FOOD SERVICE EQUIPMENT. THEY ARE AS ACCURATE AS CAN BE DETERMINED AT THIS DATE. DISCREPANCIES MAY DEVELOP BETWEEN DIMENSIONS SHOWN, FINISHED DIMENSIONS AND ROUGH IN INFORMATION.
- THIS PLAN SHOWS PLUMBING REQUIREMENTS FOR FOOD SERVICE EQUIPMENT ONLY. FOR OTHER REQUIREMENTS, SUCH AS TOILET FACILITIES AND AREA FLOOR DRAINS OTHER THAN SHOWN FOR CODE REASONS, SEE ARCHITECT'S PLANS.
- PLUMBER TO DO ALL ROUGH-INS AND MAKE ALL FINAL CONNECTIONS TO EQUIPMENT.
- PLUMBER TO FURNISH ALL TRIM, ACCESSORIES, VALVES, PRESSURE REGULATORS, P-TRAPS, GREASE TRAPS AND BACKFLOW PREVENTION SYSTEM DEVICES, ETC.
- ALL PREVAILING LOCAL PLUMBING CODES TO BE ACCOMMODATED.
- PLUMBER TO EXTEND ALL INDIRECT WASTE LINES FROM ICE MACHINES, STEAM TABLES, ETC. TO THE NEAREST FLOOR DRAIN/SINK, AS REQUIRED.
- PLUMBING CONTRACTOR TO VERIFY ALL REQUIREMENTS AND CONNECTIONS FOR OWNER AND VENDOR SUPPLIED EQUIPMENT WITH OWNER.
- KITCHEN AREA FLOOR DRAIN REQUIREMENTS FOR GENERAL FLOOR CLEANING, ETC. ARE NOT SHOWN ON THIS PLAN. REFER TO ARCHITECTURAL PLANS FOR ADDITIONAL FLOOR DRAIN LOCATIONS.

KR COMMENT:
Provide clarification why the compressors require ventilation when they are water-cooled units.



SPECIAL CONDITIONS NOTES

- A - GENERAL CONTRACTOR TO PROVIDE 5" DEEP DEPRESSION FROM ROUGH SLAB TO FINISHED FLOOR TO RECEIVE STAINLESS STEEL FLOOR TROUGH AND GRATING. SEE FLOOR TROUGH SHOP DRAWINGS FOR DETAILS.
- B - ARCHITECT AND GENERAL CONTRACTOR TO INSURE ALL WALLS/CEILINGS ARE PROPERLY REINFORCED WITH 3/4" THICK PLYWOOD WALL BACKING TO SUPPORT ALL WALL/CEILING SUPPORTED EQUIPMENT. BACKING SHALL EXTEND BETWEEN DIMENSIONS AS SHOWN.
- HAND SINKS / FAUCETS - 24" TO 60" AFF
 - WALL SHELVES - 42" TO 90" AFF
 - WATER FILTERS - 54" TO 84" AFF
 - TABLE "Z" CLIP FASTENERS - 24" TO 48" AFF
 - FIRE SUPPRESSION - 72" AFF TO CEILING

SPECIAL CONDITIONS NOTES

- ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILINGS AND/OR FROM CENTERLINE OF STRUCTURAL COLUMNS. DIMENSIONS ARE TO BE VERIFIED BY THE KITCHEN EQUIPMENT CONTRACTOR AND ALL TRADES UTILIZING THESE PLANS.
- REFER TO ARCHITECTURAL/ENGINEERING DRAWINGS FOR ACTUAL CONSTRUCTION DIMENSIONS, LOCATION, THICKNESS AND FINISH OF PARTITIONS, FURRING AND DOOR SIZES AND LOCATIONS NOT INDICATED ON THE SPECAIL CONDITIONS PLAN.
- CEILINGS SHALL BE SMOOTH, NON-ABSORBENT, WASHABLE AND LIGHT COLORED, BY GENERAL CONTRACTOR.
- BACKING MATERIALS SUITABLE FOR WALL-MOUNTED EQUIPMENT SHALL BE PROVIDED BY GENERAL CONTRACTOR.

HOOD INFORMATION TABLE

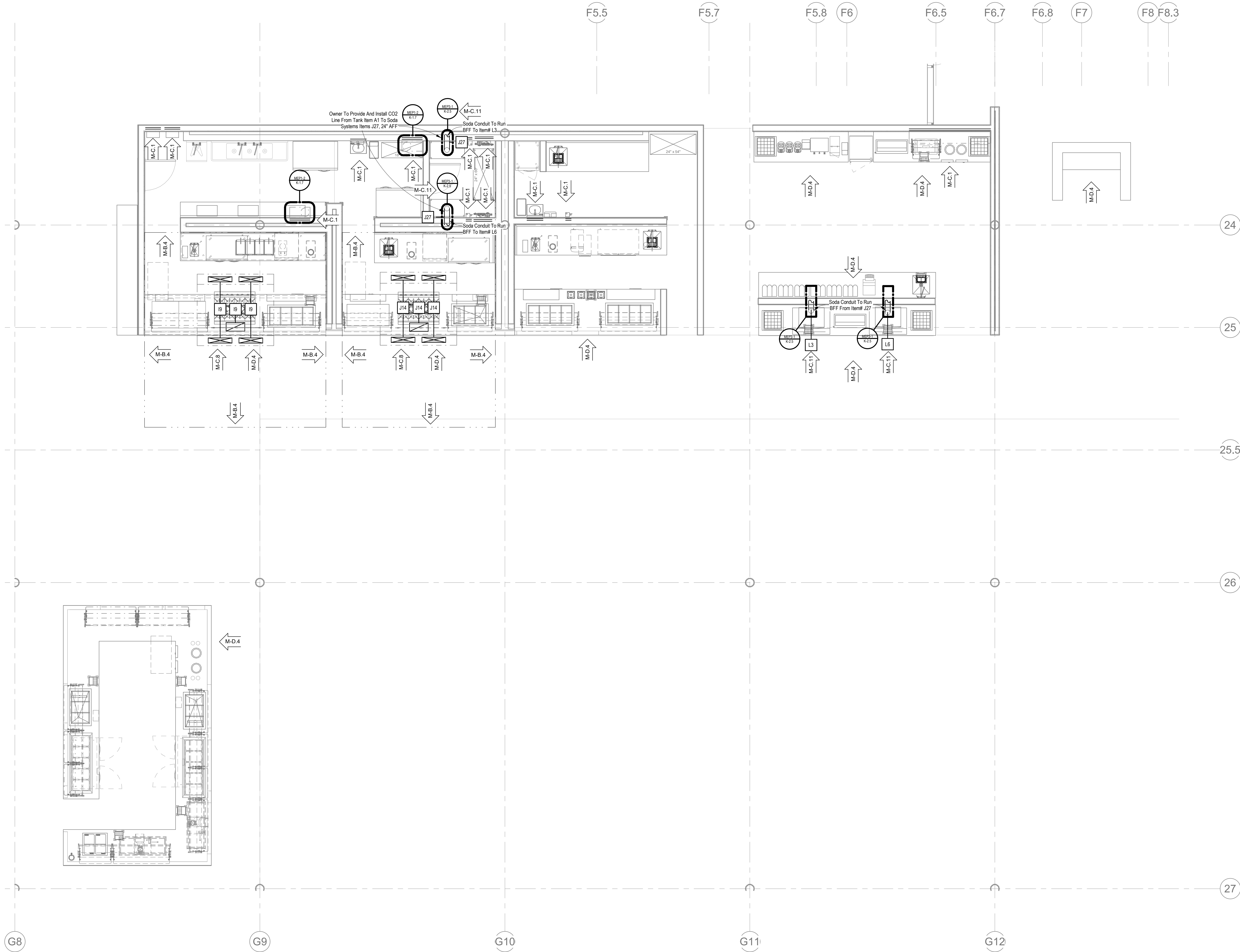
HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS						GREASE EXTRACTOR				HOOD CONSTRUCTION	HOOD WEIGHT (LBS)
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	EXHAUST COLLAR			QTY.	SIZE		TYPE		
					QTY.	LENGTH	WIDTH		L	H			
56L	KVE	2100	.28"	.39"	1	15"	12"	5	20"	13"	KSA	ALL 18GA. 304 S.S.	810
								1	11"	13"			
56R	KVE	1344	.12"	.24"	1	12"	9"	5	20"	13"	KSA	ALL 18GA. 304 S.S.	810
								1	11"	13"			

TOTAL EXH. CFM = 3444
SEE HALTON SHOP DRAWINGS

ABBREVIATIONS

HW	HOT WATER (140° MIN.)
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IW	INDIRECT WASTE
FD	FLOOR DRAIN
FFD	FUNNEL FLOOR DRAIN
FS	FLOOR SINK
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BTU	BRITISH THERMAL UNIT
S	STEAM
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ID	INSIDE DIAMETER
IPS	OUTSIDE DIAMETER
OD	IRON PIPE SIZE
RPM	REVOLUTIONS PER MINUTE
FP	FIRE PULL BOX
SD	SMOKE DETECTOR
AV	AUDIO VISUAL DEVICE

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



Level 1 BC&V Plan - B
SCALE: 1/4" = 1'-0"

BUILDING CONDITIONS & VENTILATION NOTES
THE NOTES BELOW MAY APPLY TO ONE OR ALL DESIGN CONSTRUCTION, OR CLOSE-OUT PHASES OF THIS PROJECT

M.A. GENERAL NOTES

1. THE ASSIGNED KITCHEN EQUIPMENT CONTRACTOR SHALL PERFORM A THOROUGH PROJECT REVIEW OF ALL CURRENT CONTRACT DOCUMENTS THAT APPLY TO FOODSERVICE ZONES AND EQUIPMENT. KITCHEN EQUIPMENT CONTRACTOR SHALL GENERATE ENGINEERING INDEPENDENT OF THIS SHEET CONFORMING TO FIELD CONDITIONS WHERE REQUIRED AND MANUFACTURERS REQUIREMENTS FOR EQUIPMENT SPECIFIED AND THIS INTENDED TO BE PURCHASED AND SET IN PLACE.
2. ALL CONSTRUCTION AND MECHANICAL WORK SHOWN ON THIS PLAN MUST COMPLY WITH ALL APPLICABLE CODES AND REGULATIONS, INCLUDING CURRENT INTERNATIONAL MECHANICAL CODE, AS THEY APPLY TO FOODSERVICE EQUIPMENT AND ZONES.
3. ALL WORK SERVICES, INTERCONNECTIONS, FIELD CONNECTIONS, AND FINAL CONNECTIONS INDICATED ON THIS PLAN SHALL BE COMPLETED BY CONTRACTOR OTHER THAN THE KITCHEN EQUIPMENT CONTRACTOR UNLESS SPECIFICALLY ASSIGNED TO THE KITCHEN EQUIPMENT CONTRACTOR.
4. THIS PLAN IS INTENDED TO SHOW SPECIAL BUILDING AND VENTILATION REQUIREMENTS FOR FOODSERVICE EQUIPMENT ONLY. REFER TO ARCHITECTURAL AND ENGINEERING PLANS FOR SCOPE OUTSIDE OF FOODSERVICE EQUIPMENT.
5. THIS DRAWING IS ISSUED FOR DESIGN INTENT PURPOSES ONLY. REFER TO THE KITCHEN EQUIPMENT CONTRACTOR'S DIMENSIONED ROUGH-IN DRAWINGS AND APPROVED SHOP DRAWINGS FOR SUPPLEMENTAL COORDINATION AND INSTALLATION REQUIREMENTS FOR FOODSERVICE EQUIPMENT ON THIS PLAN.
6. ALL EQUIPMENT PROVIDED BY OTHERS, INCLUDING BY OWNER/OPERATOR/SUPPLIER, SHOWN ON THIS PLAN ARE MINIMUM GUIDELINES ONLY. KITCHEN EQUIPMENT CONTRACTOR TO VERIFY INFORMATION, TECHNICAL DATA, AND SPECIFICATIONS FOR THIS EQUIPMENT. GENERAL CONTRACTOR TO VERIFY AND MAKE FINAL, ROUGH-IN CONNECTIONS AS REQUIRED.
7. EXISTING TO REMAIN IN PLACE, OR TO BE RELOCATED EQUIPMENT SHOWN ON THIS PLAN ARE MINIMUM GUIDELINES ONLY AND MUST BE VERIFIED. CONTACT OWNER/OPERATOR FOR INFORMATION, TECHNICAL DATA AND SPECIFICATIONS FOR THIS EQUIPMENT. GENERAL CONTRACTOR AND KITCHEN EQUIPMENT CONTRACTOR TO VERIFY, DISCONNECT, AND MAKE FINAL ROUGH-IN CONNECTIONS AS REQUIRED.
8. RECOMMEND TO PROVIDE MINIMUM LIVE LOADS OF 150 LBS. PER SQUARE FOOT (180 KG PER SQUARE METERS). PROVIDE REINFORCED SLAB FOR ANY FOODSERVICE EQUIPMENT THAT MAY EXCEED 150 LBS. PER SQUARE FOOT, SUCH AS A LARGE COMPRESSOR RACK, LARGE DISH MACHINE, LARGE OVENS, ETC.

9. RECOMMENDED MINIMUM FINISHED CEILING HEIGHTS IN KITCHEN AREAS AND FOR SPECIFIC FOODSERVICE EQUIPMENT ARE AS FOLLOWS:
A. KITCHEN AREAS WITH EXHAUST HOODS 9'-0" (2.73M)
B. WALK-IN COOLER/FREEZER AREAS 9'-0" (2.73M)
C. GENERAL AREAS 10'-0" (3.05M)
D. ICE MACHINE AREAS 10'-0" (3.05M)

10. ADEQUATE SPACE IS NEEDED ABOVE THE FINISHED CEILING FOR MECHANICAL AND ELECTRICAL WORK, ESPECIALLY ABOVE EXHAUST HOODS AND WALK-IN COOLER/FREEZERS. NOTIFY RICCA DESIGN STUDIOS IF HEIGHTS ARE LESS THAN RECOMMENDED MINIMUM.

11. ALL FLOOR SINKS AND FLOOR TROUGHS TO BE SET FLUSH WITH FINISHED FLOOR, UNLESS OTHERWISE DIRECTED BY LOCAL CODE. ALL FLOOR TROUGHS SERVING FOODSERVICE EQUIPMENT WITH LIQUID VOLUME TILTING OR IN VALVED DRAINING MANNER SHALL BE PLACED IN A LOCATION DIRECTLY RELATED TO MANUFACTURER'S REQUIRED POUR-PATH FOR EQUIPMENT TO BE SET IN PLACE. KITCHEN EQUIPMENT CONTRACTOR AND GENERAL CONTRACTOR TO FIELD-VERIFY LOCATION IN RELATION TO REQUIRED POUR-PATH, AND IN HEIGHT PER PITCH-TO-DRAIN REQUIRED.

12. THE MOUNTED HEIGHT FOR THE BOTTOM EDGE OF EXHAUST HOODS TO BE SET AT 6" MINIMUM (150MM) ABOVE THE FINISHED FLOOR UNLESS OTHERWISE INDICATED. THE BOTTOM EDGE OF EXHAUST HOODS SHALL BE NO HIGHER THAN 7'-0" (213MM) ABOVE FINISHED FLOOR.

13. MANUAL-PULL EXHAUST HOOD FIRE EXIST PULL STATION AND CONDUIT TO BE MOUNTED WITHIN WALL CAVITY AND SET TO 4" ABOVE FINISHED FLOOR (102MM) AT CENTER. CONDUIT TO TERMINATE PER MANUFACTURER'S DRAWINGS. AUTOMATIC ACTIVATION OF THE EXHAUST HOODS WHENEVER COOKING OCCURS PER CURRENT INTERNATIONAL MECHANICAL CODE IS THE RESPONSIBILITY OF THE MECHANICAL ENGINEER OF RECORD. VERIFY SPECIFIC REQUIREMENTS WITH LOCAL CODE AUTHORITIES.

14. GENERAL CONTRACTOR TO COMPLY FOLLOWING IS COMPLETED PRIOR TO THE FOODSERVICE EQUIPMENT DELIVERY AND SET IN PLACE:
A. THE WALLS AND CEILINGS ARE INSTALLED AND FINISHED. WALLS AND CEILINGS MUST BE SMOOTH, EASILY CLEANABLE, NON-ABSORBENT, DURABLE, WITH FINISHES APPROVED BY LOCAL HEALTH CODE OFFICIALS.
B. THE FLOORING IS INSTALLED AND FINISHED. FLOORING MUST BE NON-SLIP, EASILY CLEANABLE, NON-POROUS, NON-ABSORBENT, AND DURABLE WITH FINISHES APPROVED BY LOCAL HEALTH CODE OFFICIALS. ALL VERTICAL INTERSECTIONS OF FLOORS-TO-WALLS SHALL HAVE COVERED BASES INSTALLED.
C. COORDINATION WITH APPLICABLE TRADES/PEOPLE FOR ANY DOOR/WINDOW OPENINGS AND/OR PASSAGEWAYS REQUIRED FOR THE DELIVERY OF FOODSERVICE EQUIPMENT.

M.B. MECHANICAL NOTES
MECHANICAL ENGINEER IS RESPONSIBLE FOR SPECIFYING THE FOLLOWING APPLICABLE EQUIPMENT AND PROVIDING THE FOLLOWING CONDITIONS. MECHANICAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING, INSTALLING, AND MAKING FINAL CONNECTIONS TO FOODSERVICE EQUIPMENT PER BELOW INSTRUCTIONS.

1. ALL COOKING EXHAUST HOOD ASSEMBLIES, DUCTING, COMPONENTS, ETC. SHALL BE TYPE I, ALL WARE WASHING ASSEMBLIES, DUCTING, COMPONENTS, ETC. SHALL BE TYPE I, AS REQUIRED PER NFPA-96.
2. EXHAUST HOOD DUCT TRANSITIONS TO HOODS, FANS, MAKE-UP AIR UNITS, POLLUTION CONTROL UNITS, FIRE-RATED MATERIALS, COMPONENTS, ETC. MAKE ALL FINAL CONNECTIONS ON ALL HOODS.
3. BALANCED TEMPERED SUPPLY AIR AND EXHAUST AIR IN KITCHEN AREAS TO CONTAIN COOKING ODORS AND EFFLUENT AND PROVIDE A COMFORTABLE WORKING ENVIRONMENT. THESE ZONES SHALL BE DESIGNED FOR SLIGHTLY NEGATIVE PRESSURE PER CODE.
4. INDEPENDENT OF EXHAUST HOOD MAKE-UP AIR PLenum DIFFUSERS AT A LOCATION MINIMUM 8'-0" (2.4M) CASTING NO GREATER THAN 150 FPM VELOCITY TO 15'-0" (4.5M) CASTING NO GREATER THAN 30 FPM VELOCITY AWAY FROM THE EXHAUST HOOD IN PLAN, AWAY CEILING DIFFUSERS SHALL NOT BE INSTALLED IN ANY COOKING ZONE WITHIN KITCHENS.
5. ALL EXHAUST DUCTWORK SEAMS AND JOINTS MUST BE FULLY WELDED AND WATER-TIGHT. ALL EXHAUST DUCTS MUST BE PITCHED PER CODES. ALUMINUM EXHAUST DUCTWORK SHALL NOT BE USED AS DUCTING MATERIAL.
6. ALL FIRE-RATED MATERIALS FOR EXHAUST HOODS, VENT DUCTS, VENT STACKS, AND VENT PRODUCTIONS FOODSERVICE EQUIPMENT.
7. SWITCHES, CONTROLS FOR SUPPLY FANS AND EXHAUST FANS, DEMAND CONTROL VENTILATION SYSTEMS, AND HVAC COMPONENTS.
8. AUTOMATIC ACTIVATION OF THE EXHAUST HOODS WHENEVER COOKING OCCURS PER CURRENT INTERNATIONAL MECHANICAL CODE IS THE RESPONSIBILITY OF THE MECHANICAL ENGINEER OF RECORD. VERIFY SPECIFIC REQUIREMENTS WITH LOCAL CODE AUTHORITIES.
9. ENSURE THAT ENTIRE KITCHEN EXHAUST SYSTEM FROM EXHAUST HOOD CANOPY TO FANS IS ASHRAE 90.1 SECTION 5.6.1 COMPLIANT PRIOR TO COMMENCEMENT OF CONSTRUCTION UNLESS WHERE APPLICABLE WHERE DEMAND CONTROL VENTILATION IS PLANNED. MECHANICAL ENGINEER TO VERIFY THAT VOLUME DAMPERS AND FAN-SEALING LIMITERS IN SIZE AND IN LOCATION ARE PLANNED AND CONTROLLED TO PROVIDE A FULLY FUNCTIONAL SYSTEM AT TIME OF COMMISSIONING AND TURN-OVER.
10. ADDITIONAL AIR CHANGES/HEAT REMOVAL FOR AIR-COOLED AND FOR WATER-COOLED CONDENSING UNITS AND ICE MACHINES SHALL BE SUPPLIED PER MANUFACTURER'S RECOMMENDATIONS.
11. AT LEAST 15 TIMES ADDITIONAL VS STANDARD ROOM AIR CHANGES SHALL BE PLANNED WITHIN WARE WASHING ROOMS/ZONES.

M.C. GENERAL CONTRACTOR NOTES
THE ARCHITECT IS RESPONSIBLE FOR PROVIDING AND INSTALLING THE FOLLOWING:

1. THE IN-WALL REINFORCING OR WALL BACKING FOR ALL WALL-MOUNTED AND RECESSED FOODSERVICE EQUIPMENT AND CONTROL PANELS.
2. BLOCK-OUT PLANNING IF REQUIRED BY CONSTRUCTION SCHEDULE. FINAL SIZE AND LOCATION TO BE PROVIDED BY KEC WITHIN ISSUED SUBMITTALS.
3. REFER TO MANUFACTURER'S DRAWINGS SHEET SERIES FOR NECESSARY FLOOR CONDITIONS, INCLUDING DEPTHS, FLOOR CONSTRUCTION, AND FINISHES. ALL SUB-SLAB, SLAB, OR IMPRESSIONS SHALL BE PROVIDED WITH A SMOOTH AND TRANSIT-LEVEL FINISH. ONCE EQUIPMENT IS SET IN PLACE, REMAINING IMPRESSIONS TO BE FILLED WITH GROUT.
4. MANDATORY FOR ALL WALK-IN FREEZER COMPARTMENTS THAT MEASURE OVER 30" (761MM) IN BOTH LENGTH AND WIDTH. PROVIDE FREEZE PREVENTION HEAT GAIN CYCLES SYSTEM.
5. ALL OPENINGS IN WALLS AS INDICATED ON THIS PLAN.
6. ALL PADS OR CURBS FOR FOODSERVICE EQUIPMENT AND/OR ROOF-MOUNTED COMPRESSOR RACKS PER MANUFACTURER'S INSTRUCTIONS AND/OR DETAILS SHOWN IN THIS DOCUMENT SET.
7. ALL HOLES OR SLEEVES THROUGH ROOFS, FLOORS, WALLS, AND CEILINGS ARE REQUIRED FOR THE INSTALLATION OF REFRIGERATION, DRINK, ELECTRICAL, OR PLUMBING LINES. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR SEALING HOLES AND SLEEVES AFTER INSTALLATION OF THE LINES TO ENSURE A VAPOR-TIGHT INSTALLATION.
8. WALLS AND CEILING, BEHIND, BELOW, AND AROUND TYPE I EXHAUST HOODS SHALL CONFORM TO CURRENT NFPA-96 AND ANY OTHER APPLICABLE CODE.
9. RELOCATE REFRIGERATION SYSTEM ON WALL-IN BOX, KEC TO PROVIDE STRUCTURAL SUPPORT FOR WEIGHT AND FOR MAINTENANCE. ARCHITECT TO PROVIDE ADEQUATE ACCESS FOR MAINTENANCE.
10. CEILING MOUNTED EQUIPMENT SHALL BE FULLY SUPPORTED FROM STRUCTURAL CEILING ABOVE, AND PROVIDE ANTI-SWAY BRACING RELATED TO VERTICAL SUPPORTS. ADDITIONAL STRUCTURAL SUPPORT ABOVE CEILING TO BE PROVIDED BY GC FOR CEILING-HUNG EQUIPMENT. KEC TO COORDINATE WITH GC.
11. KEC TO PROVIDE STAINLESS-STEEL CHANNEL BASE WHERE CALLED OUT.

M.D. ADDITIONAL NOTES

1. RUN REFRIGERATION LINES TO REMOTE REFRIGERATION SYSTEM AS INDICATED ON THE EQUIPMENT SCHEDULE. KEC TO FURNISH FIELD-COORDINATED REFRIGERATIONS RUN LINE DRAWINGS.
2. RELOCATE REFRIGERATION SYSTEM ON WALL-IN BOX, KEC TO PROVIDE STRUCTURAL SUPPORT FOR WEIGHT AND FOR MAINTENANCE. ARCHITECT TO PROVIDE ADEQUATE ACCESS FOR MAINTENANCE.
3. CEILING MOUNTED EQUIPMENT SHALL BE FULLY SUPPORTED FROM STRUCTURAL CEILING ABOVE, AND PROVIDE ANTI-SWAY BRACING RELATED TO VERTICAL SUPPORTS. ADDITIONAL STRUCTURAL SUPPORT ABOVE CEILING TO BE PROVIDED BY GC FOR CEILING-HUNG EQUIPMENT. KEC TO COORDINATE WITH GC.
4. KEC TO PROVIDE STAINLESS-STEEL CHANNEL BASE WHERE CALLED OUT.

