

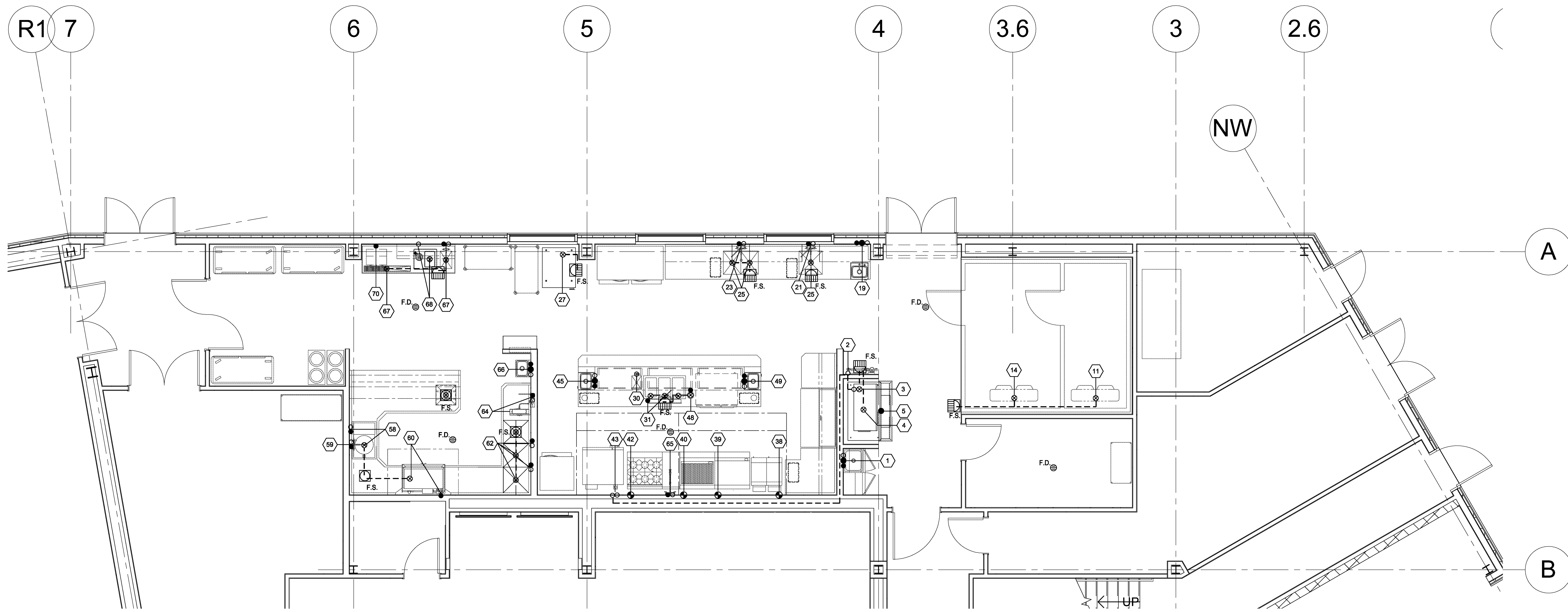
KITCHEN & SERVERY - FLOOR PLAN

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

EQUIPMENT SCHEDULE				EQUIPMENT SCHEDULE			
Item No	Qty	Description	Furnished by:	Item No	Qty	Description	Furnished by:
1	1	MOP SINK CABINET		35	1	SST COUNTER	
2	1	WATER FILTER		36	1	TYPE 1 HOOD/ DCV CABINET	
3	1	ICE MACHINE HEAD		37	1	MUA BOX	
4	1	ICE BIN		38	1	FRYER UNIT W/ FILTRATION	
5	1	FLOOR TROUGH		39	1	GRIDDLE	
6	LOT	DRY STORAGE SHELVING		40	1	CHAR-BROILER	
7	-	SPARE NUMBER		41	1	SPREADER PLATE	
8	-	SPARE NUMBER		42	1	6 BURNER RANGE	
9	-	SPARE NUMBER		43	2	DBL. STK. COMBI OVEN	
10	LOT	FREEZER SHELVING		44	1	ROLL-IN REFRIGERATOR	
11	1	FREEZER COIL		45	1	DROP-IN HAND SINK	
12	1	WALK-IN FREEZER		46	1	UNDER COUNTER FREEZER	
13	LOT	COOLER SHELVING		47	1	FIRE PROTECTION SYSTEM	
14	1	COOLER COIL		48	1	S/S WALL FLASHING	
15	1	WALK-IN COOLER		49	1	MOBILE POT & PAN UNIT	
16	1	REMOTE REFER RACK SYS.		50	1	MOBILE POT & PAN UNIT	
17	4	MOBILE PAN RACKS		51	1	MOBILE HEATED PLATE DISP.	
18	5	SLIM JIM TRASH CAN		52	1	MOBILE HEATED PLATE DISP.	
19	1	DROP-IN HAND SINK		53	1	MOBILE HEATED CABINET	
20	1	SST WALL CABINET		54	1	MOBILE HEATED CABINET	
21	1	PRE-RINSE UNIT		55	1	MOBILE HEATED CABINET	
22	1	SST WALL CABINET		56	1	SECURED LIQUOR STORAGE	
23	1	PRE-RINSE UNIT		57	1	DIRTY DISH TABLE	
24	1	SST WALL CABINET		58	1	WASTE COLLECTOR	
25	1	SST PREP COUNTER		59	1	PRE-RINSE UNIT	
26	1	ROLL-IN REFRIGERATOR		60	1	CONVEYOR DISH WASHER	
27	1	BLAST CHILLER		61	1	TYPE 2 HOOD	
28	3	HEAT LAMPS		62	1	CLEAN DISH TABLE W/ 3 SINKS	
29	1	HEATED DIPPER WELL		63	1	SST OVER SHELF	
30	1	CHEF'S COUNTER		64	1	HOSE REEL ASSEMBLY	
31	1	DROP-IN HOT WELLS		65	1	POT FILLER	
32	1	SST COUNTER		66	1	HAND SINK	
33	2	SST OVER SHELF		67	1	BEVERAGE COUNTER	
34	1	PIZZA PREP STATION		68	1	ICE & WATER STATION	
				69	2	OVER SHELF	
				70	1	COFFEE BREWER (FUTURE)	
				71	1	AIR CURTAIN (W/ PLUNGER)	

COMPLIANCE WITH 2012 WASHINGTON STATE ENERGY CODE, SECTIONS C402.5, C402.6, & C403.5
 U-FACTOR - 1.378 FOR COOLERS / 1.232 FOR FREEZERS
 U-FACTOR - 7.257 FOR COOLERS / 8.117 FOR FREEZERS
 4" PANEL R-FACTOR - 29.03 FOR COOLERS / 32.47 FOR FREEZERS
 5" PANEL R-FACTOR - 36.29 FOR COOLERS (WALLS AND ROOFS) / 40.59 FOR FREEZERS (WALLS AND ROOFS)
 FREEZER FLOOR INSULATION R-FACTOR - 32.47 / INSULATED FREEZER SLAB R-FACTOR - 28.0
 HINGED DOORS TO INCLUDE DOOR CLOSER, STRIP CURTAINS, AND A PRE-SET ANTI-SWEAT DOOR FRAME HEATER WIRE TRIPLE-PANE GLASS WINDOWS
 SPRING-LOADED HINGES, 42" WIDE DOORS & BELOW / SPRING ACTION HEAVY DUTY DOOR CLOSER, DOORS WIDER THAN 42"

- NOTE:**
- PUBLIC HEALTH - SEATTLE & KING COUNTY INSPECTION REQUIRED ON COMPLETION OF WORK PRIOR TO OPENING.
 - NO CHANGES WILL BE MADE WITHOUT HEALTH DEPARTMENT APPROVAL.



KITCHEN & SERVERY - PLUMBING REQUIREMENT PLAN

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

EQUIPMENT SCHEDULE													
Item No	Qty	DESCRIPTION	Cold Water Size (in)	Hot Water Size (in)	Hot Water Size (in)	Hot Water A.F.F. (in)	Direct Drain Size (in)	Indir Drain Size (in)	Indir Drain A.F.F. (in)	Gas Size (in)	MBTUH	Gas A.F.F. (in)	Remarks
1	1	MOP SINK CABINET	1/2	3/8	1/2	3/8	2	3					
2	1	WATER FILTER	1/2	66									RUN CW TO ITEM 3 - ICE MACHINE
3	1	ICE MACHINE HEAD						1/2	F.S.				CW WATER FROM ITEM 2 - WATER FILTER
4	1	ICE BIN						3/4	F.S.				
5	1	FLOOR TROUGH					3	-11					
11	1	FREEZER COIL						3/4	F.S.				
14	1	COOLER COIL						3/4	F.S.				
19	1	DROP-IN HAND SINK	1/2	12	1/2	12	1-1/2	16					
21	1	PRE-RINSE UNIT	1/2	18	1/2	18							
23	1	PRE-RINSE UNIT	1/2	18	1/2	18							
25	1	SST PREP COUNTER						(3) 2	F.S.				
27	1	BLAST CHILLER						1-1/4	F.S.				
30	1	CHEF COUNTER (SINK)	1/2	8				1/2	F.S.				
31	1	DROP-IN HOT WELLS	1/2	8				1/2	F.S.				
38	1	FRYER UNIT W/ FILTRATION								3/4	180	14	
39	1	GRIDDLE								3/4	185	30	
40	1	CHAR-BROILER								3/4	90	60	
42	1	6 BURNER RANGE								3/4	210	30	
43	1	DBL. STK. COMBI OVEN	(2) 1/2	30				(2) 2	F.S.				RUN CW FROM ITEM 2 - WATER FILTER 2" STEAM VENT PIPE (EA.)
45	1	DROP-IN HAND SINK	1/2	8	1/2	8	1-1/2	8					
48	1	HEATED DISHER WELL			1/2	8		3/4	F.S.				
58	1	WASTE COLLECTOR	1/2	18	1/2	18		2	F.S.				
59	1	PRE-RINSE UNIT	1/2	18	1/2	18							
60	1	CONVEYOR DISH WASHER			1/2	18		2	F.S.				
62	1	CLEAN DISH TABLE W/ 3 SINKS	(2) 1/2	18	(2) 1/2	18		(3) 2	F.S.				
64	1	HOSE REEL ASSEMBLY	1/2	54	1/2	54							
65	1	POT FILLER	1/2	54	1/2	54							
66	1	HAND SINK	1/2	12	1/2	12	1-1/2	16					
67	1	BEVERAGE COUNTER	1/2	12	1/2	12		(2) 2	F.S.				
68	1	ICE & WATER STATION	1/2	12				1	F.S.				
70	1	COFFEE MAKER (FUTURE)			1/2	54							FOR FUTURE USE

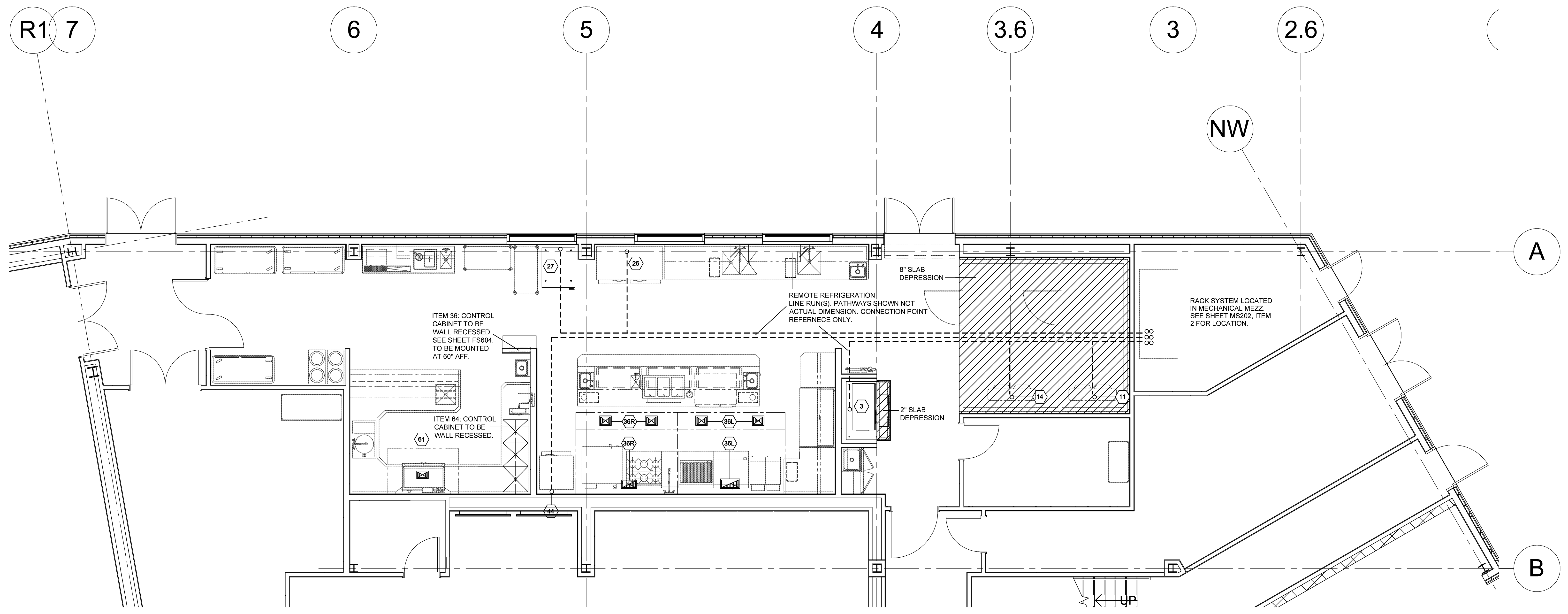
PLUMBING REQUIREMENTS NOTES

- 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 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 conform with local codes.
 - 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.
 - 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)
●	DIRECT WASTE
○	INDIRECT WASTE (I.W.)
○	GAS SUPPLY
○	LINE RUN & CONNECTION BY PLUMBING CONTRACTOR
○	LINE RUN FROM LW. 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.)

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KITCHEN & SERVERY - 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 8" 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.
 - Recommended finished ceiling heights in kitchen areas and for specific food service equipment areas:
 - Kitchen area - 10'-0"

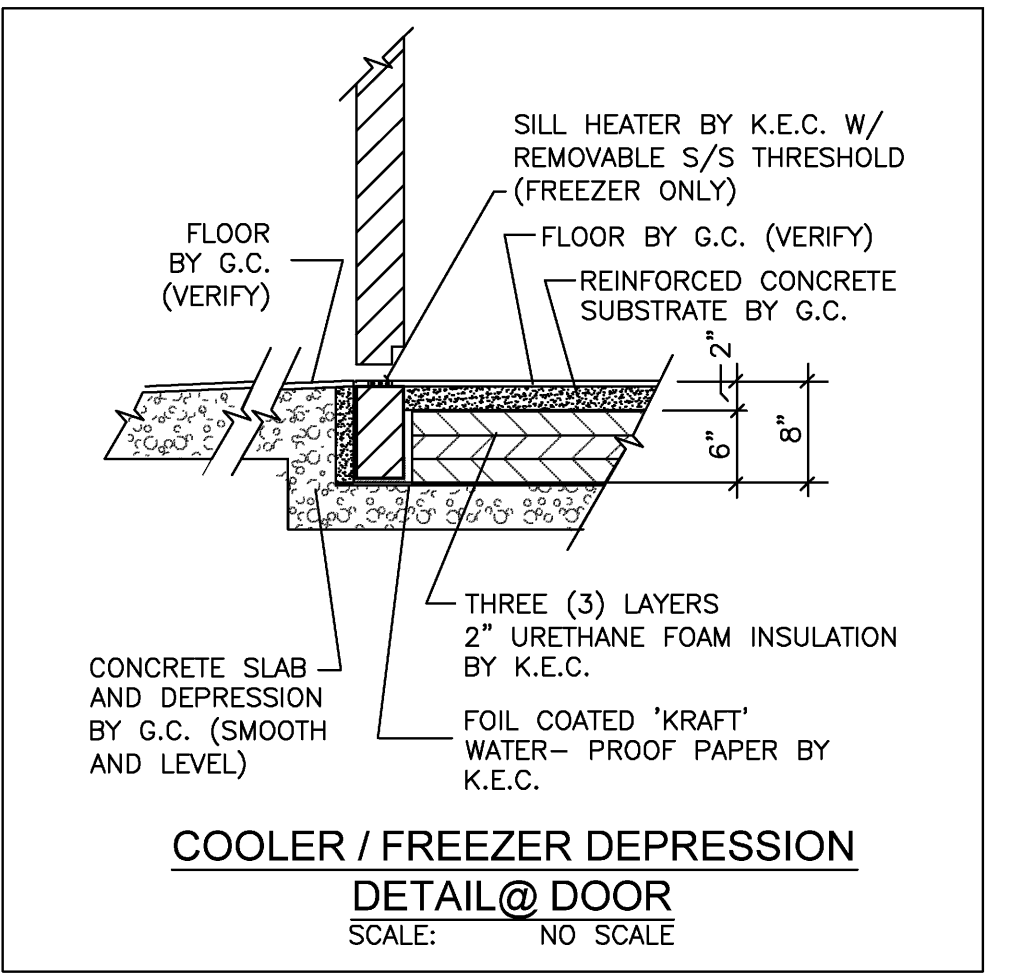
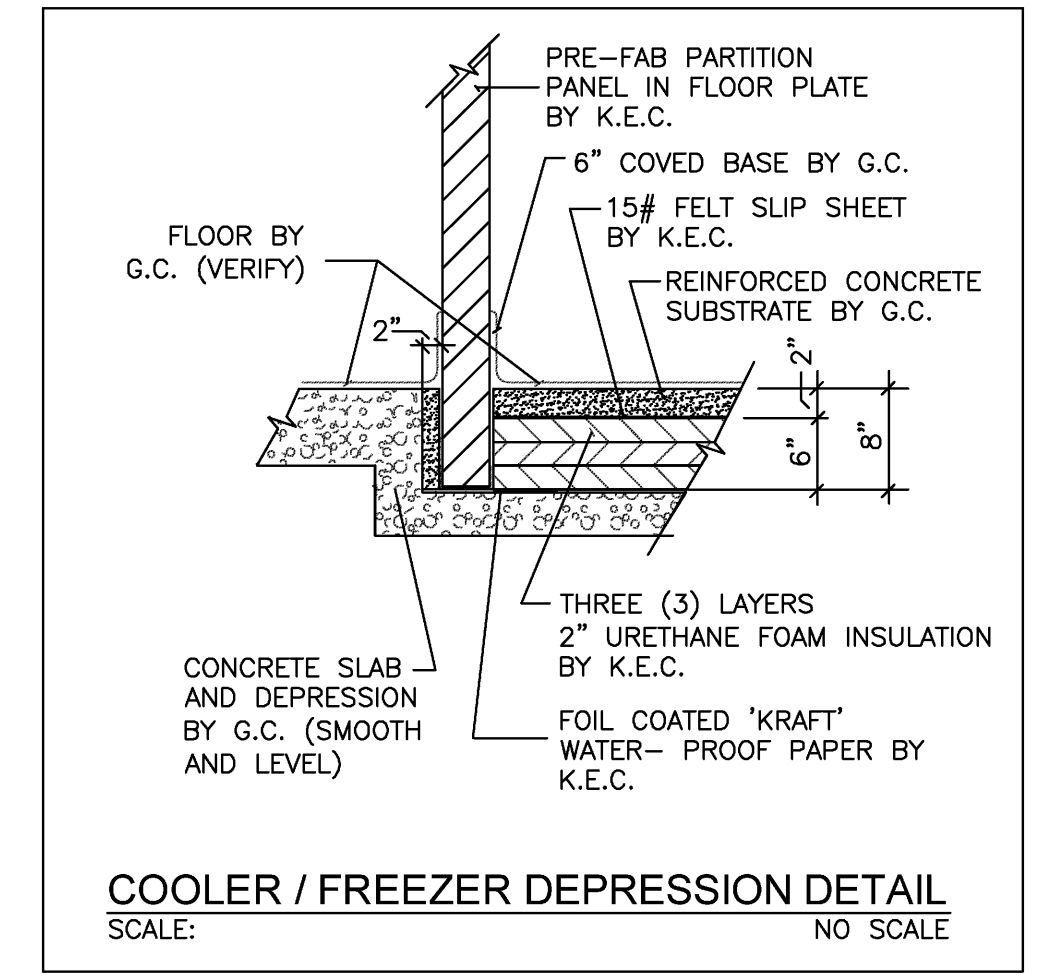
Adequate space is needed above the finished ceilings for exhaust hood ducts and mechanical / electrical work. Please notify JLR Design Group if heights are less than recommended minimums.

VENTILATION SCHEDULE

ITEM NO.	EXHAUST CONNECTION SIZE	QTY.	EXHAUST CFM	SP AT COLLAR	SUPPLY CONNECTION SIZE	QTY.	SUPPLY CFM	SP AT COLLAR	REMARKS / REQUIREMENTS
36L	20" X 10"	1	2126	1.50	12" X 10"	2	583	0.40	SEE VENTILATOR DWG.
36R	15" X 9"	1	1410	1.25	12" X 10"	2	583	0.40	SEE VENTILATOR DWG.
61	8" X 10"	1	1080	0.50					SEE VENTILATOR DWG.

COMPLIANCE WITH 2012 WASHINGTON STATE ENERGY CODE, SECTIONS C402.5, C402.6, & C403.5

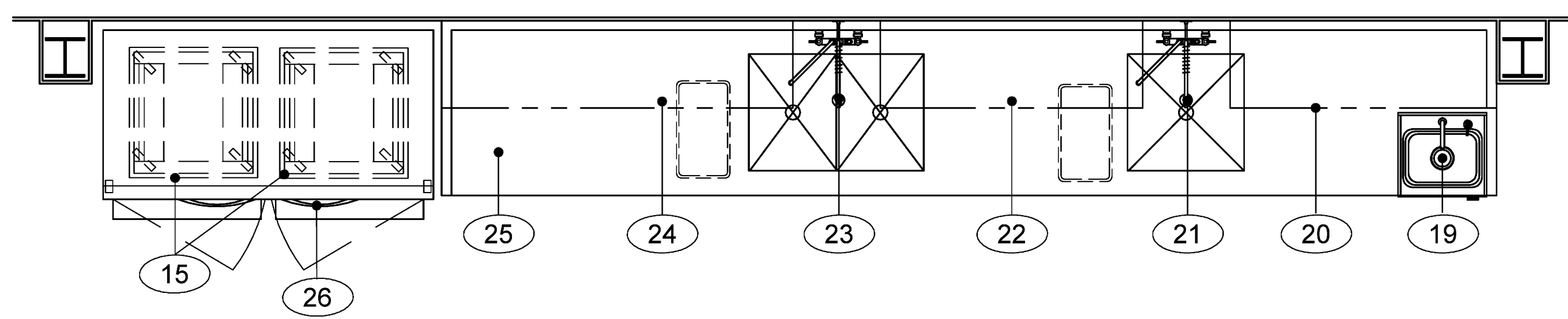
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 U-FACTOR = 7.257 FOR COOLERS / 8.117 FOR FREEZERS
 4" PANEL R-FACTOR = 29.03 FOR COOLERS / 32.47 FOR FREEZERS
 6" PANEL R-FACTOR = 36.29 FOR COOLERS (WALLS AND ROOFS) / 40.59 FOR FREEZERS (WALLS AND ROOFS)
 FREEZER FLOOR INSULATION R-FACTOR = 32.47 / INSULATED FREEZER SLAB R-FACTOR = 28.0
 HINGED DOORS TO INCLUDE DOOR CLOSER, STRIP CURTAINS, AND A PRE-SET ANTI-SWEAT DOOR FRAME HEATER WIRE
 TRIPLE-PANE GLASS WINDOWS
 SPRING-LOADED HINGES, 42" WIDE DOORS & BELOW / SPRING ACTION HEAVY DUTY DOOR CLOSER, DOORS WIDER THAN 42"



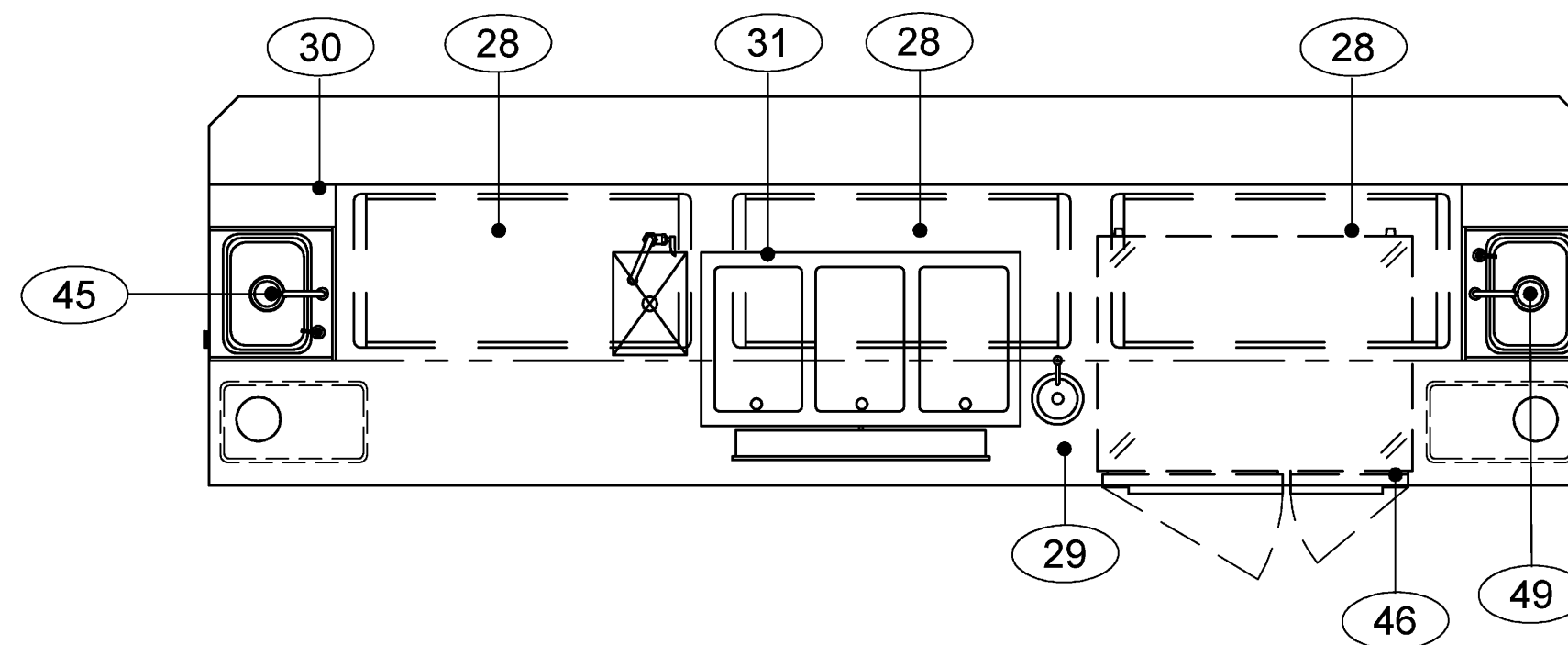
SPECIAL CONDITIONS SYMBOLS

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

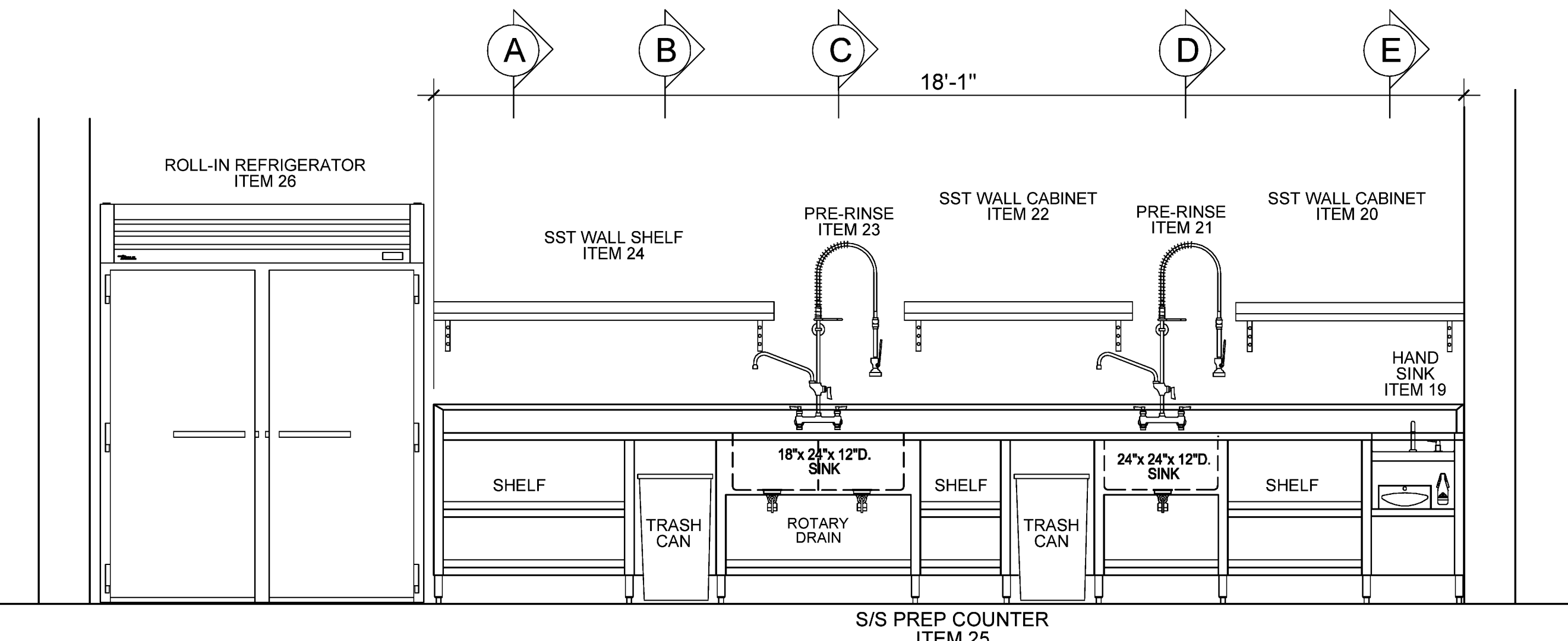
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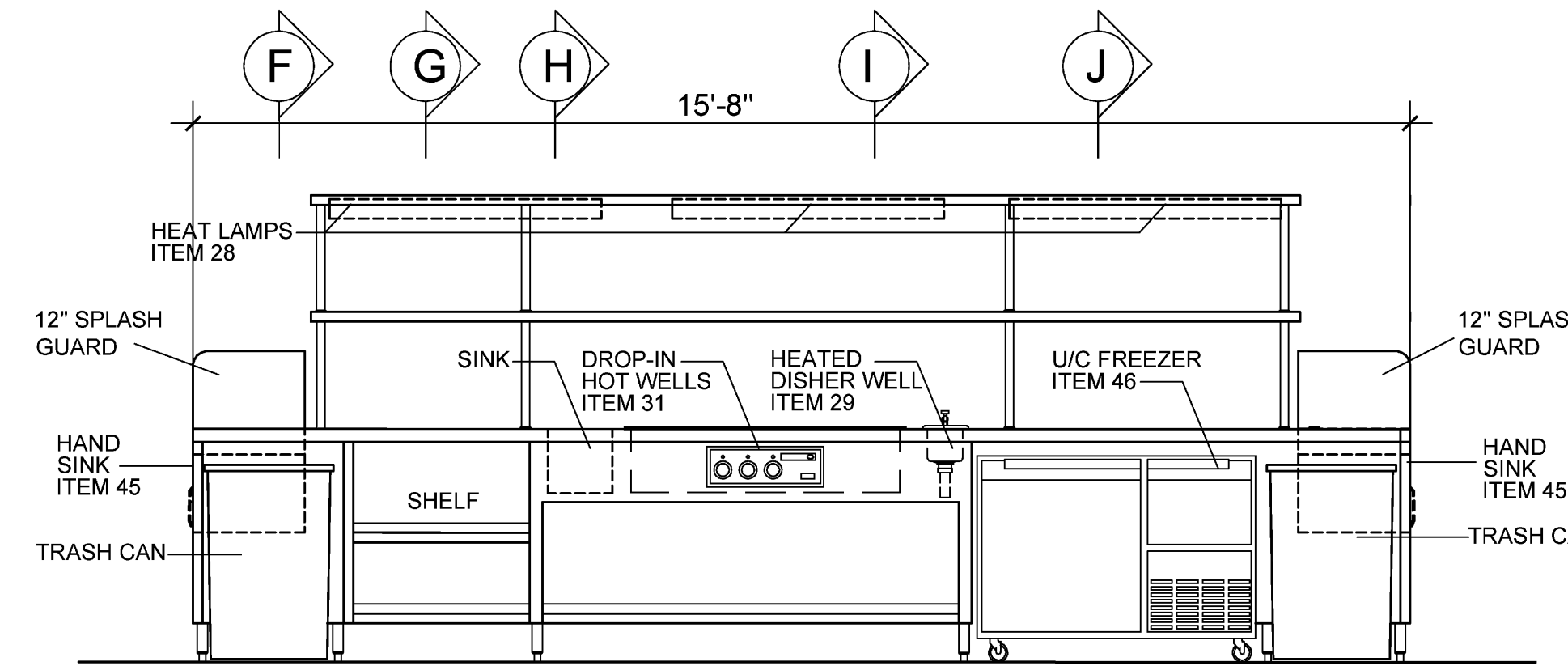
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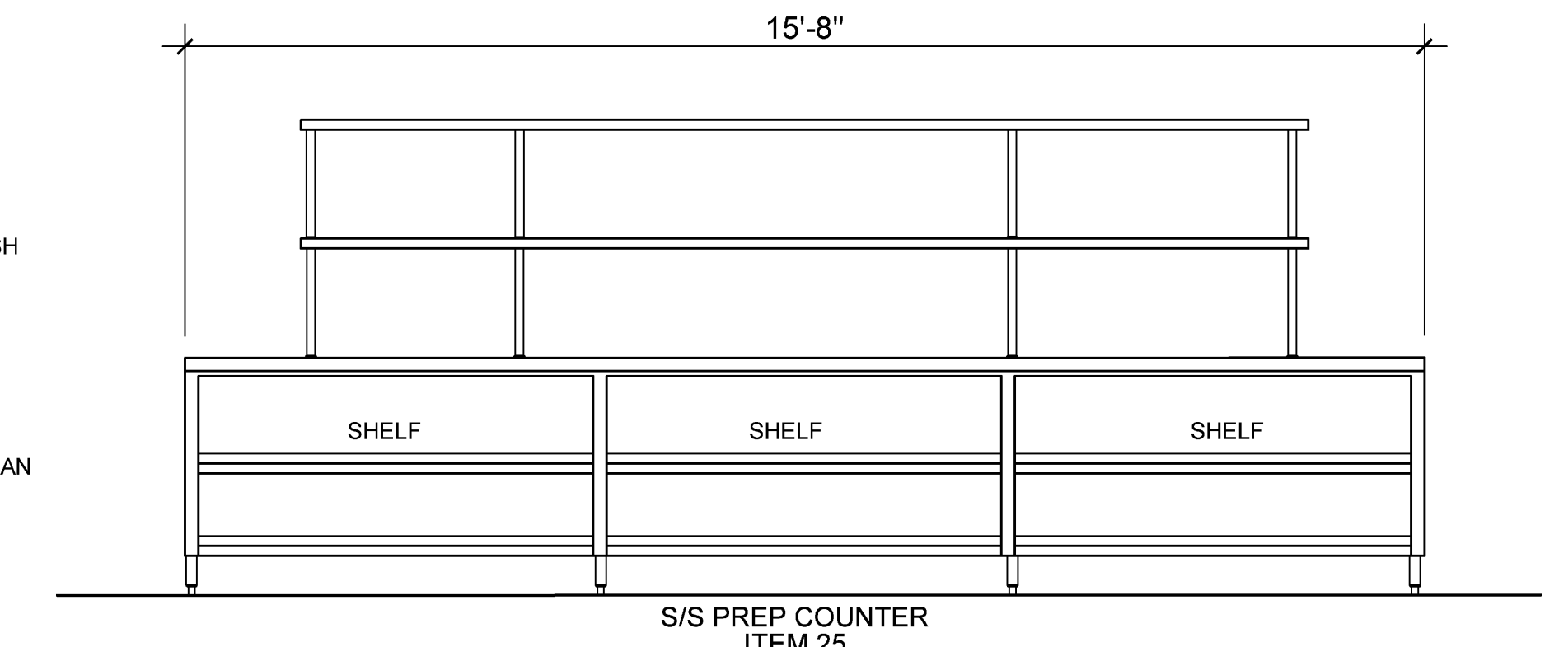
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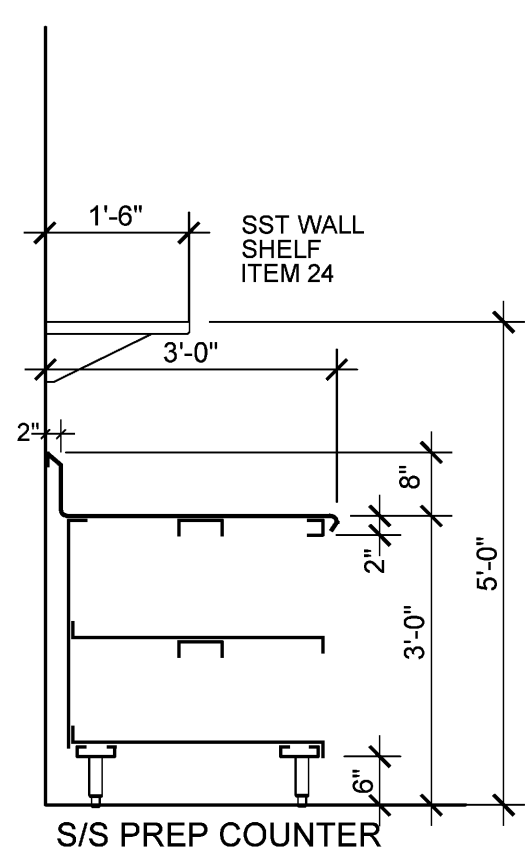
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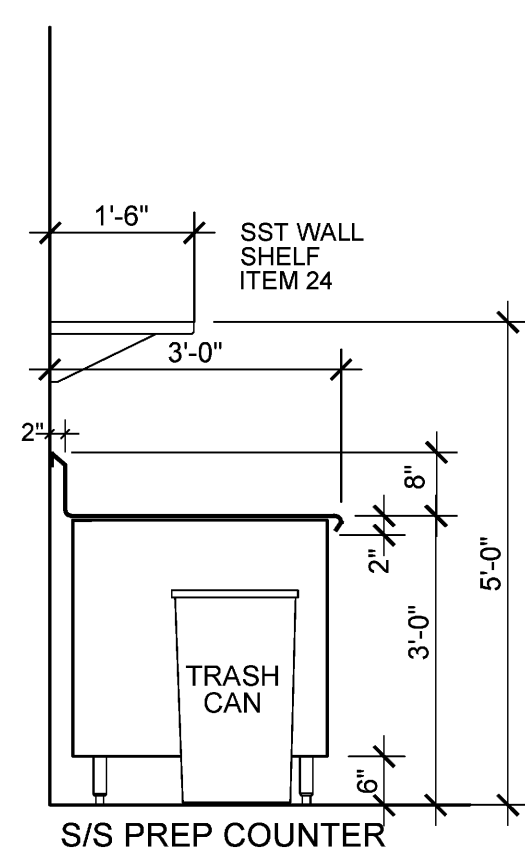
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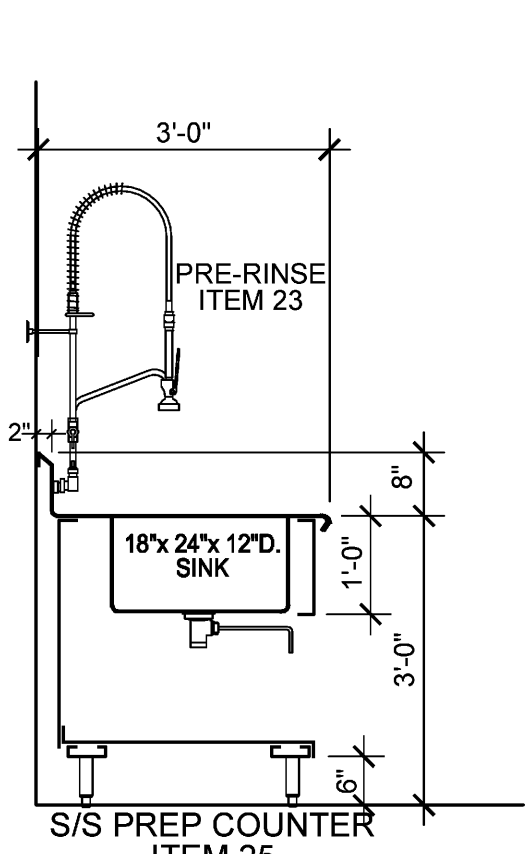
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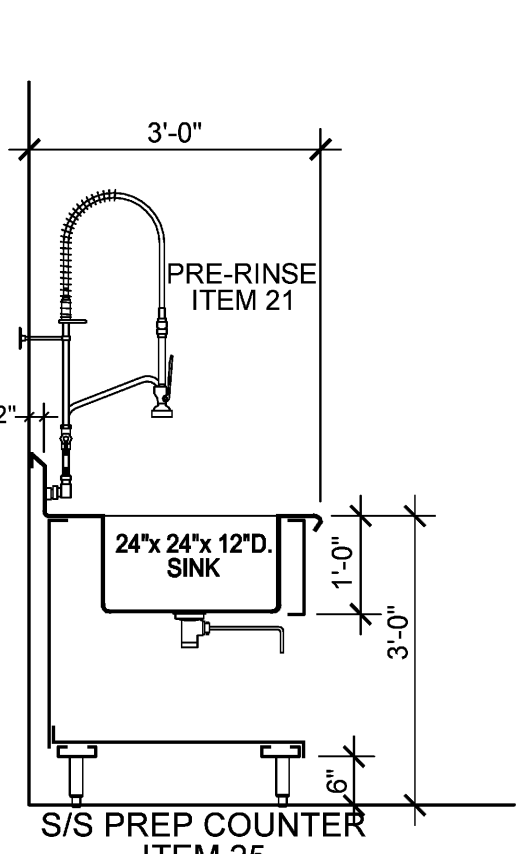
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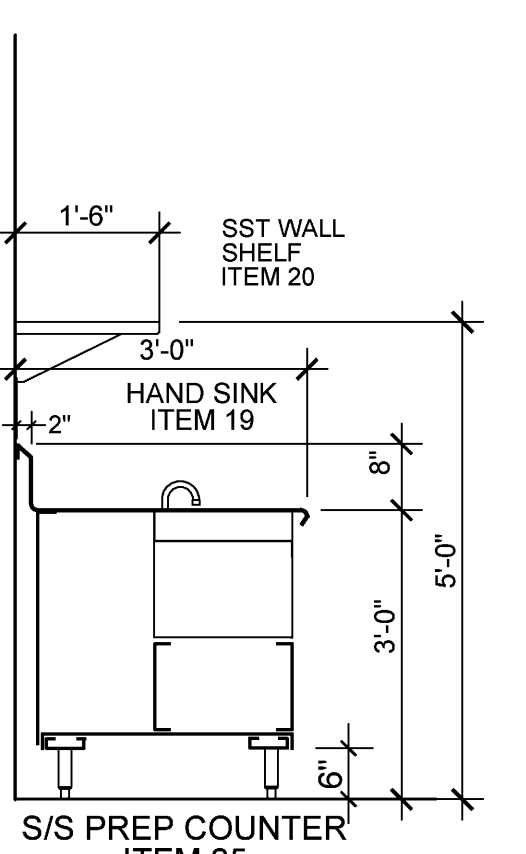
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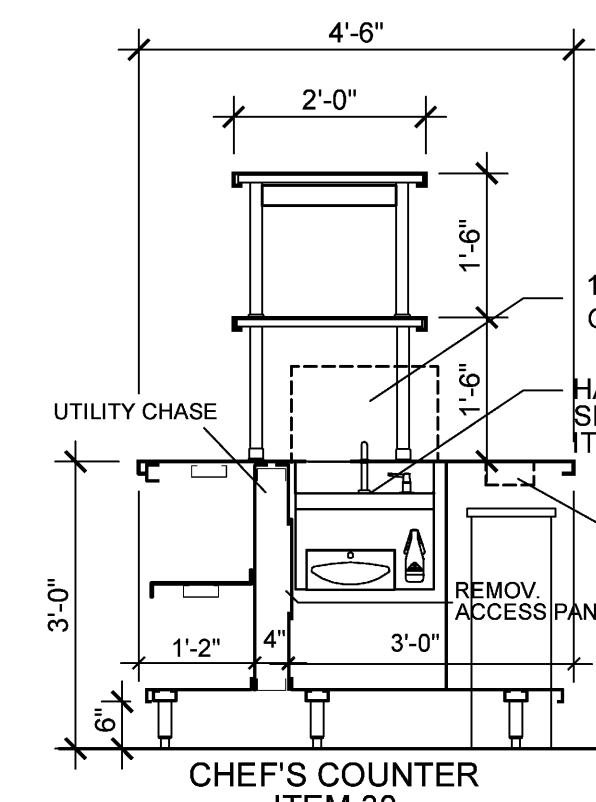
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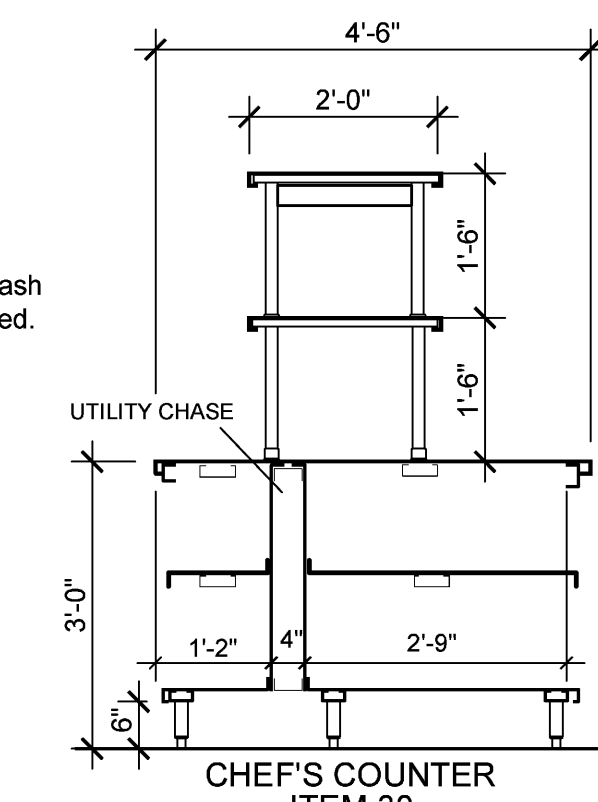
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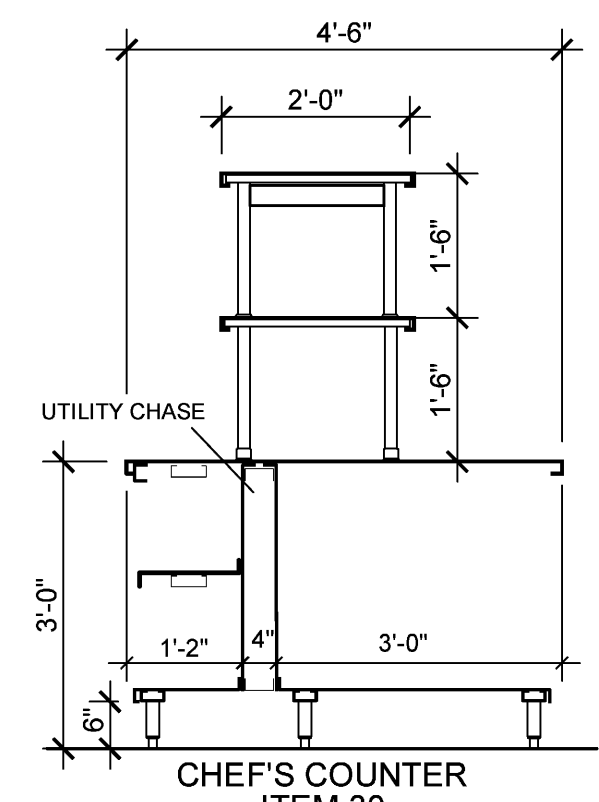
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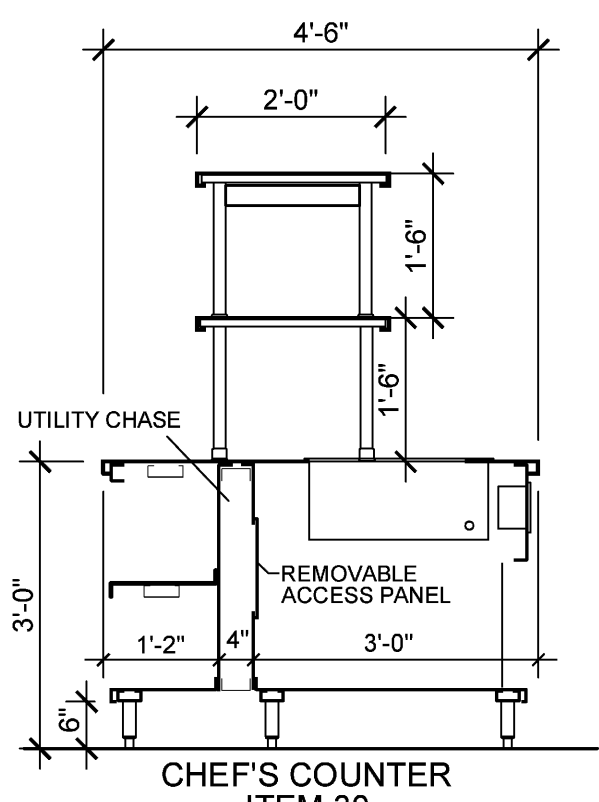
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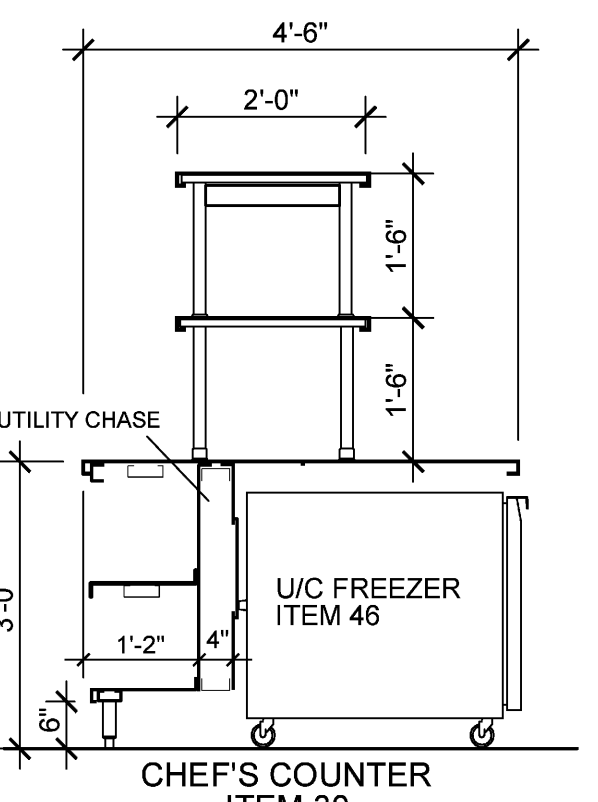
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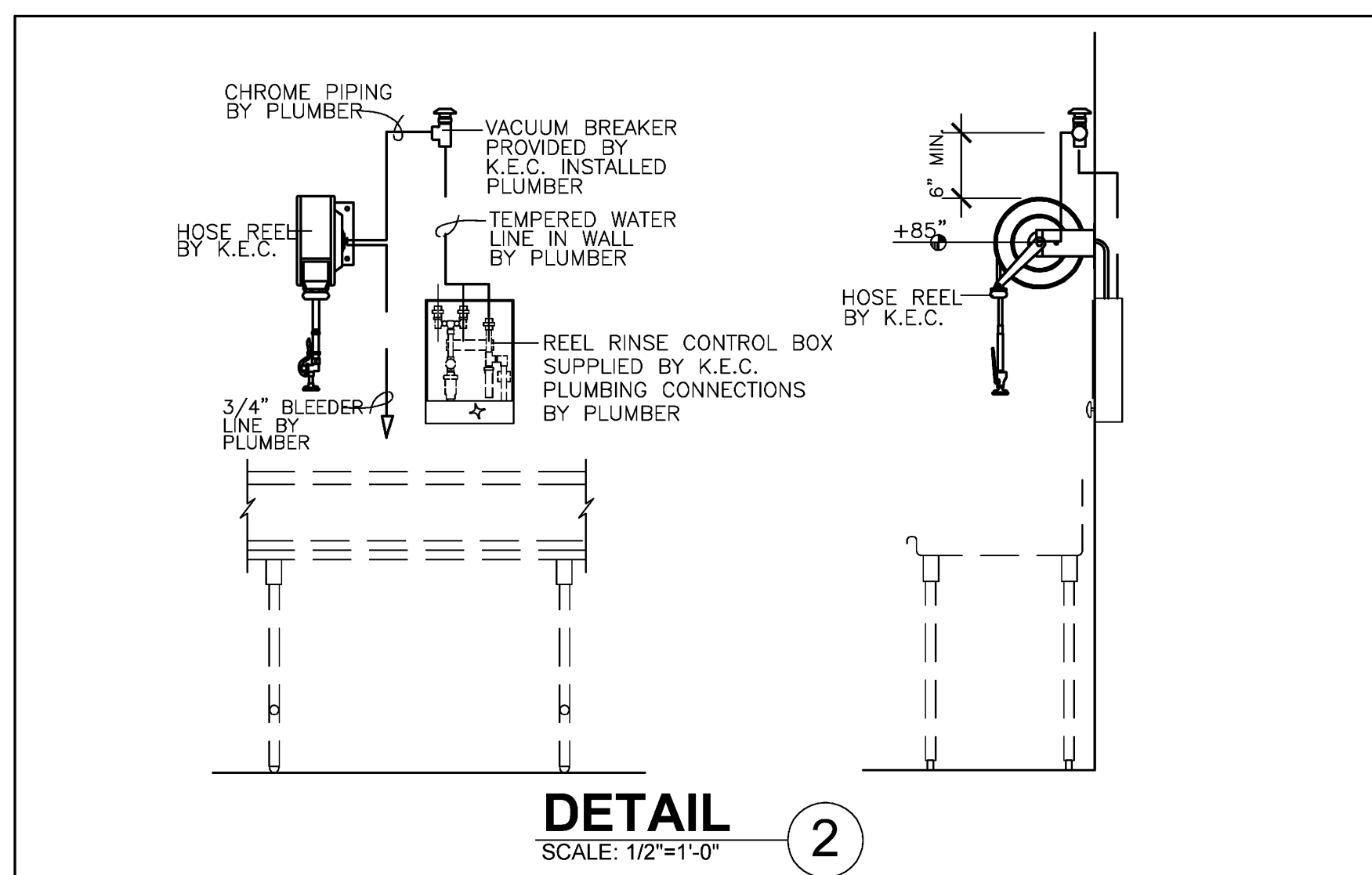
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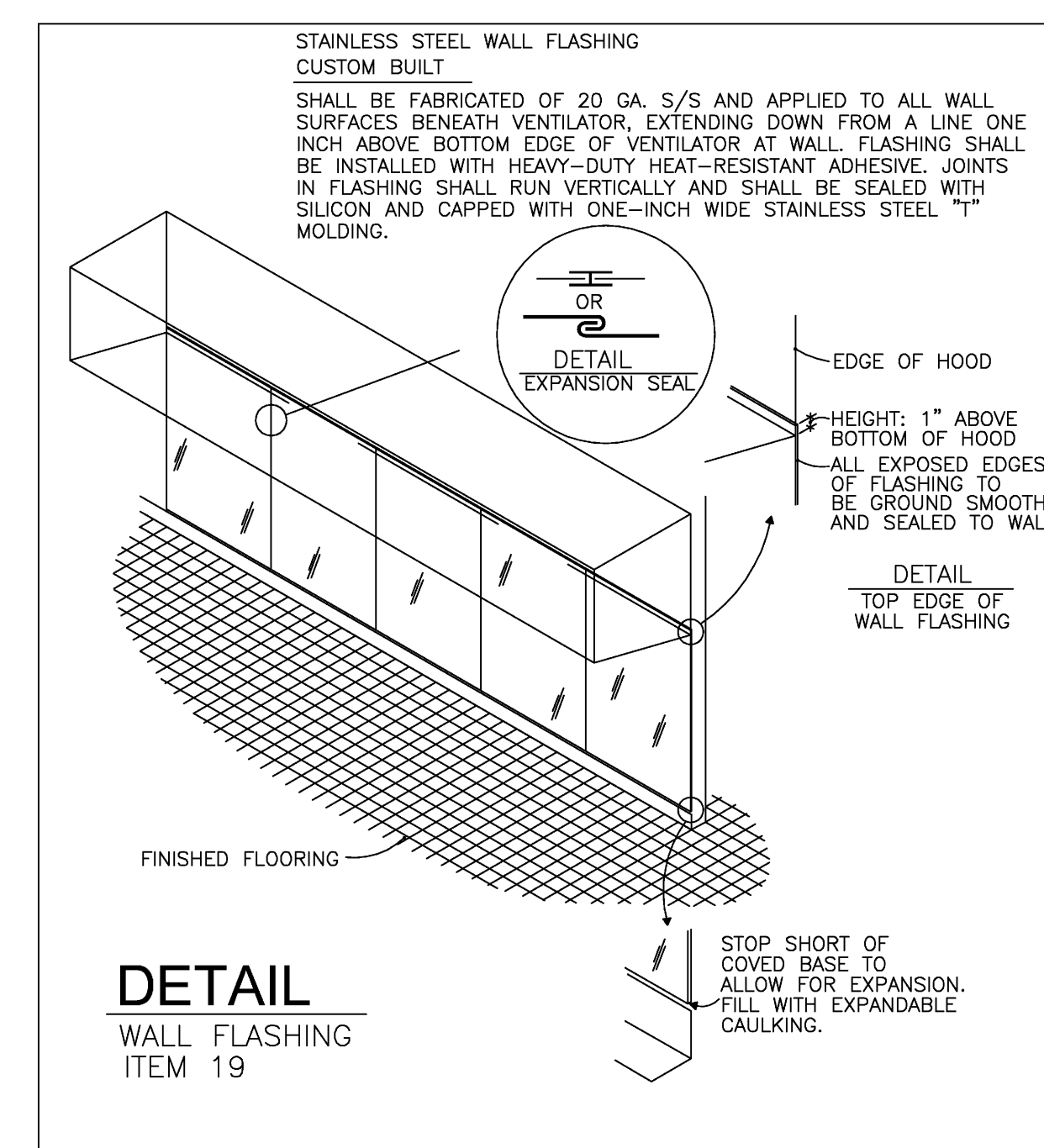
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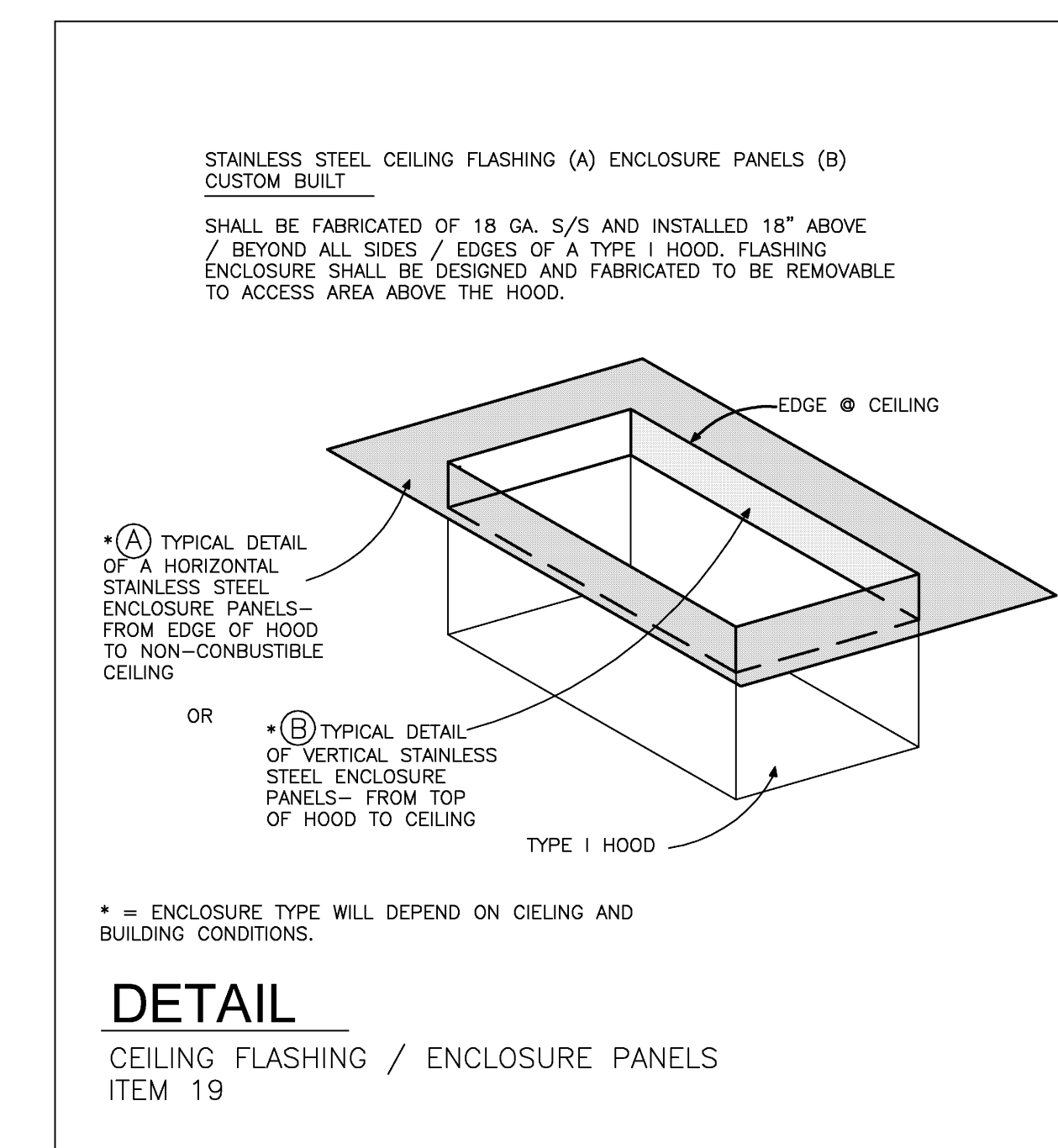
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DETAIL 2
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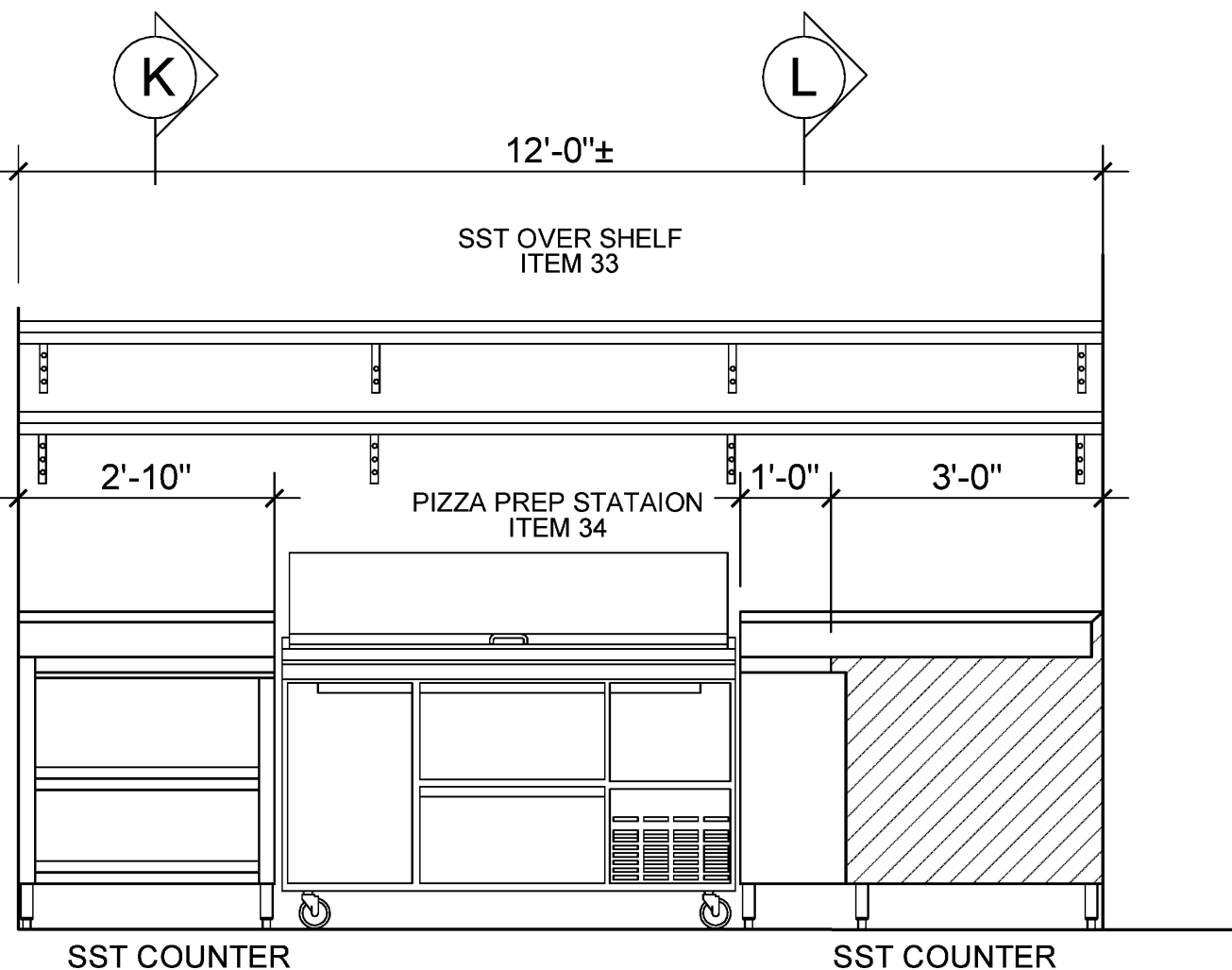
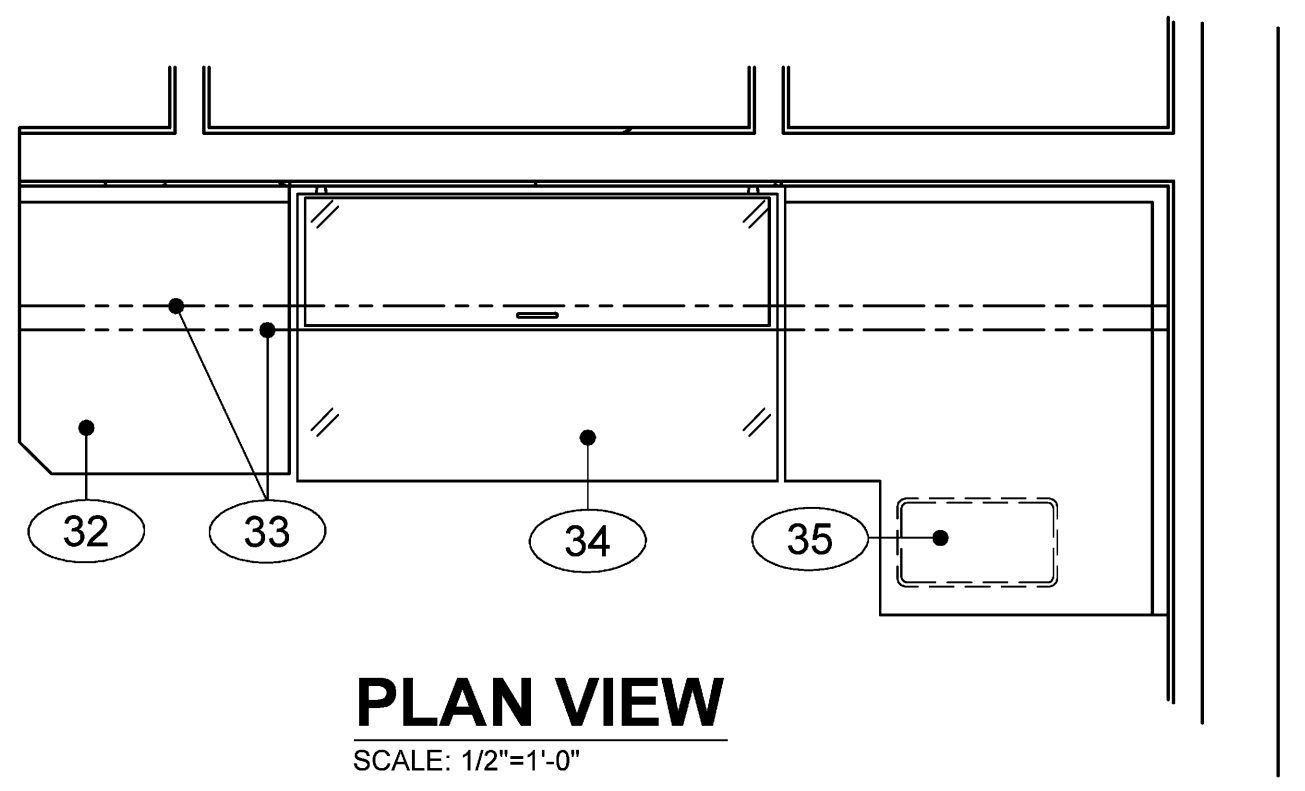


DETAIL WALL FLASHING ITEM 19

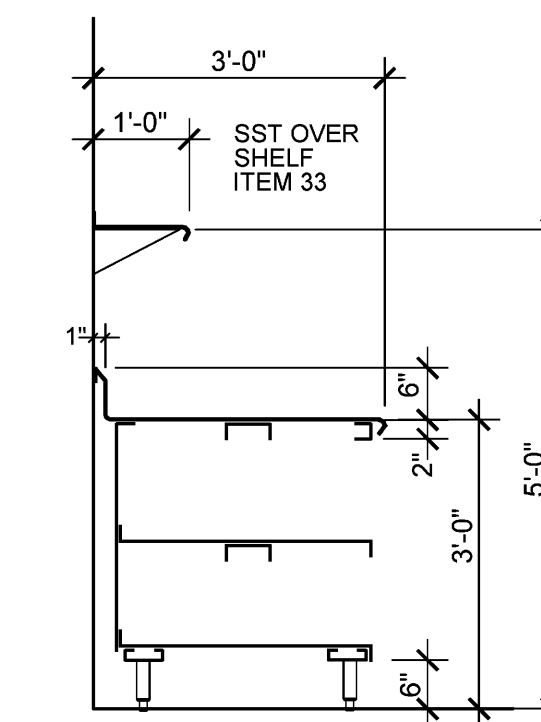


DETAIL CEILING FLASHING / ENCLOSURE PANELS ITEM 19

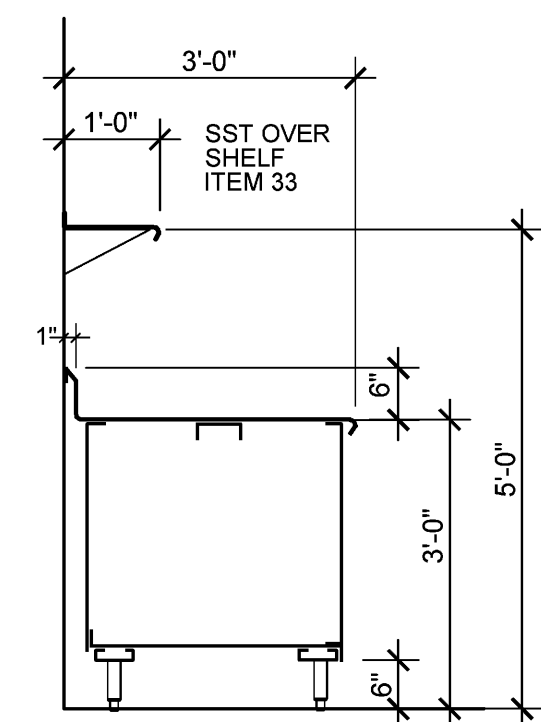
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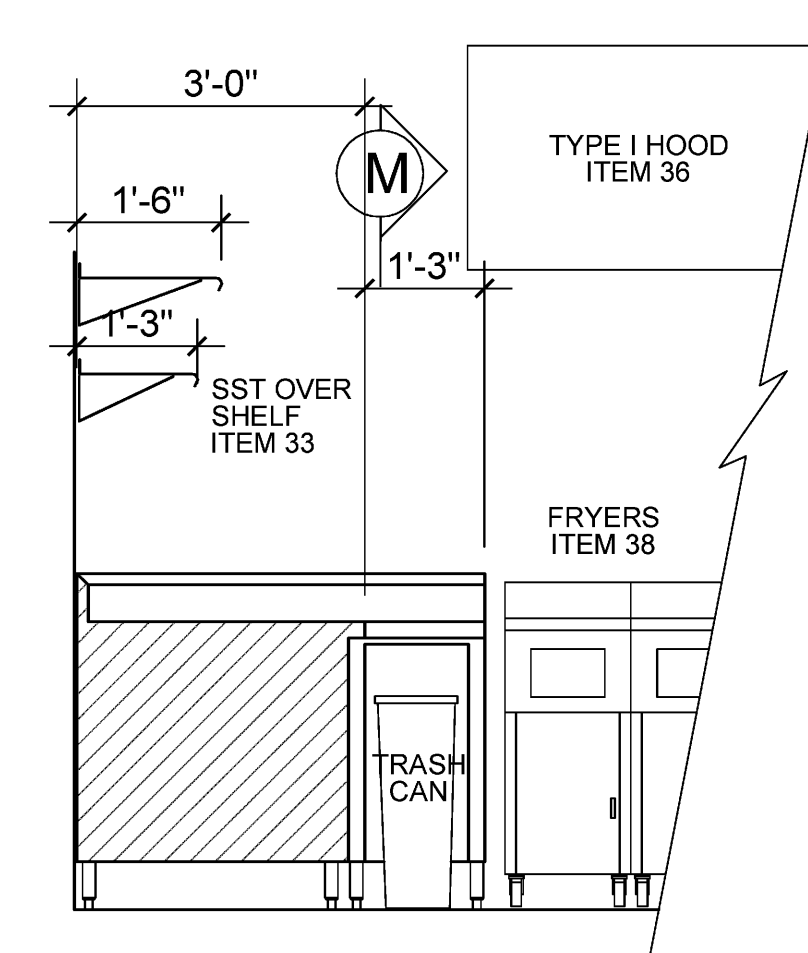
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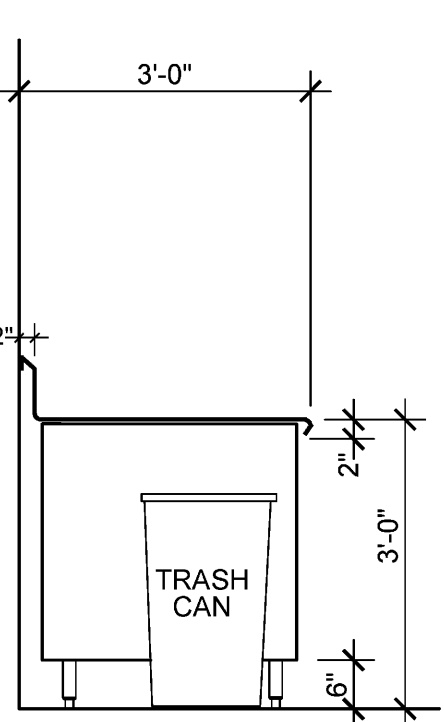
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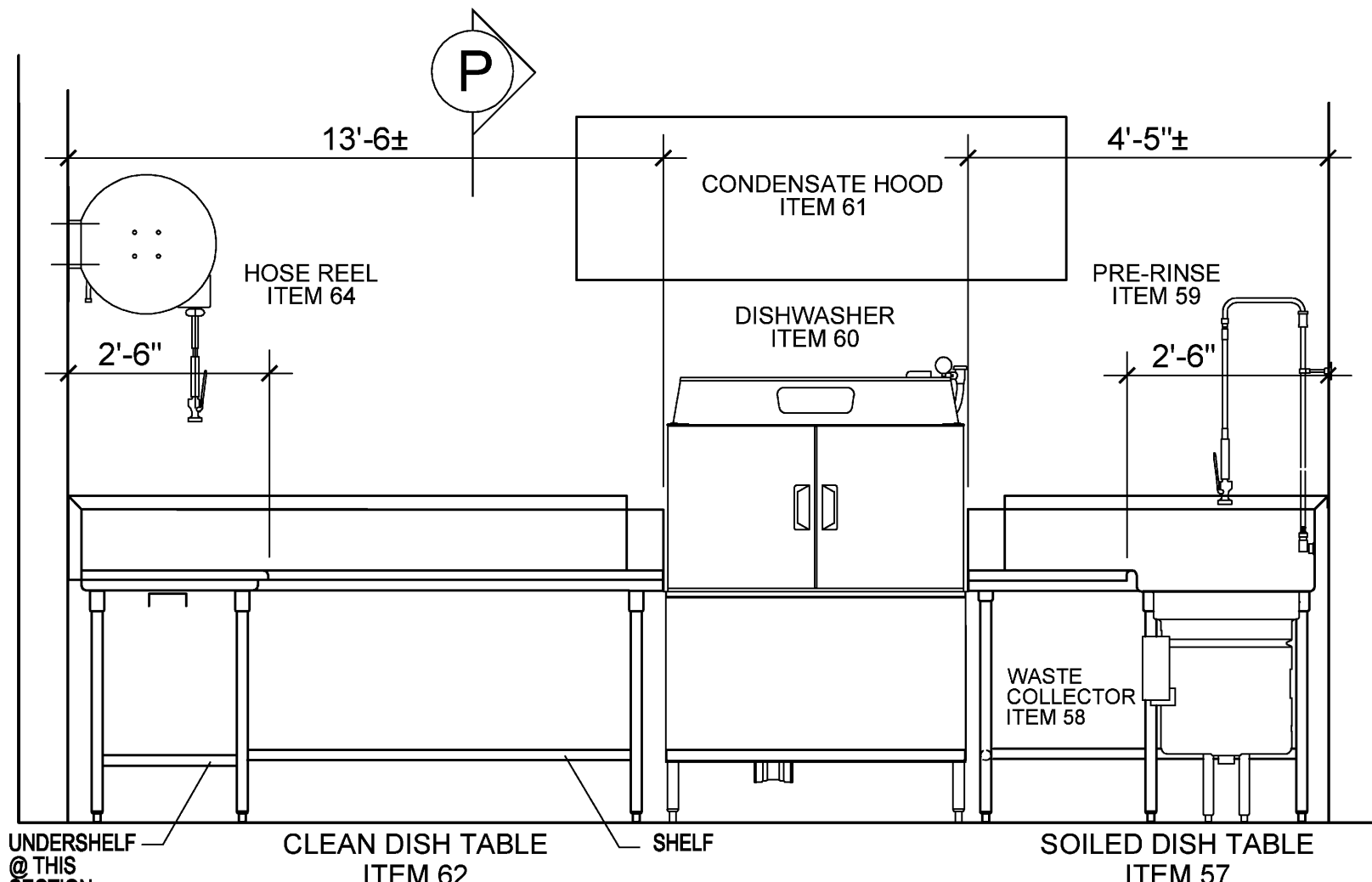
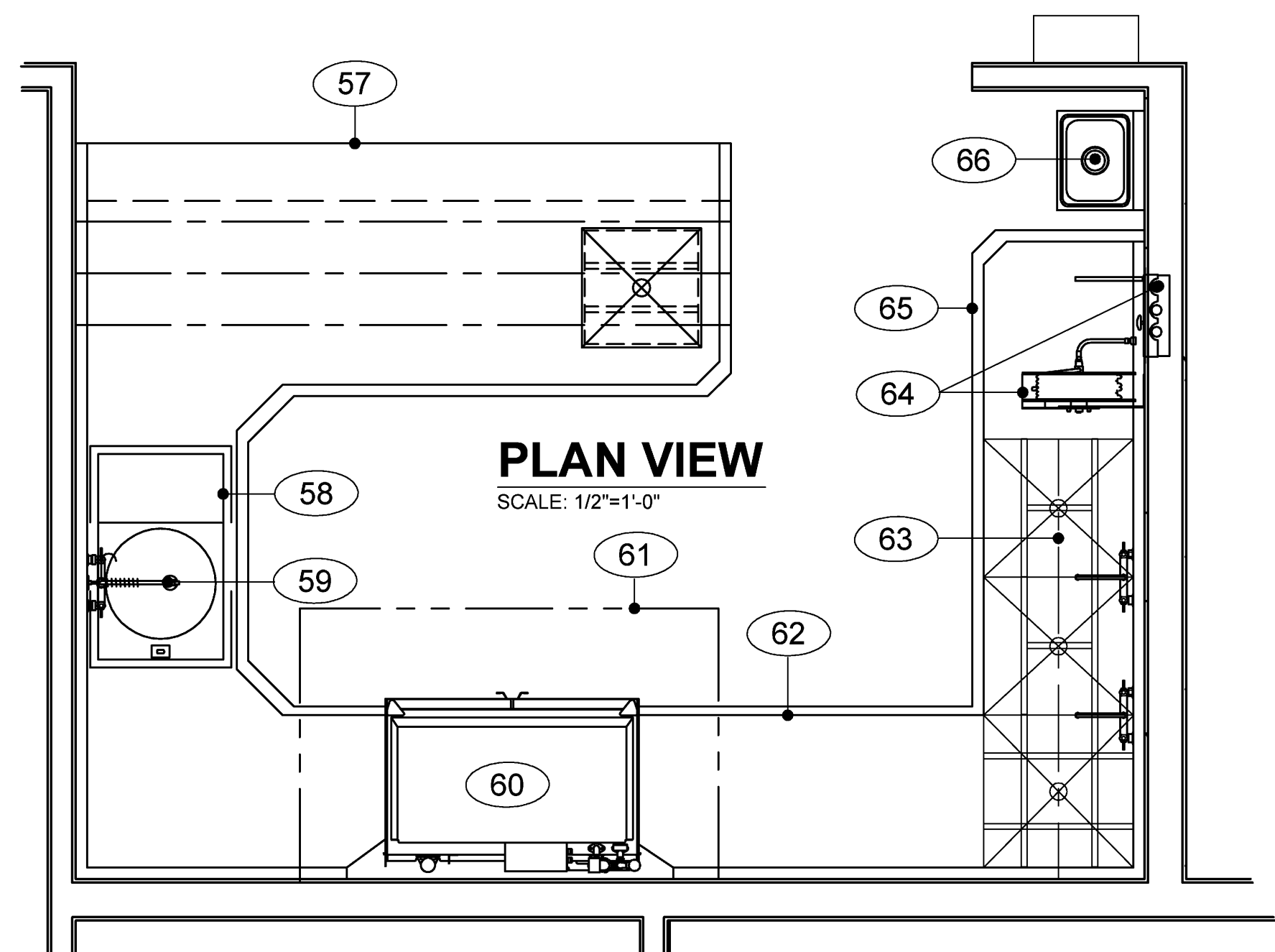
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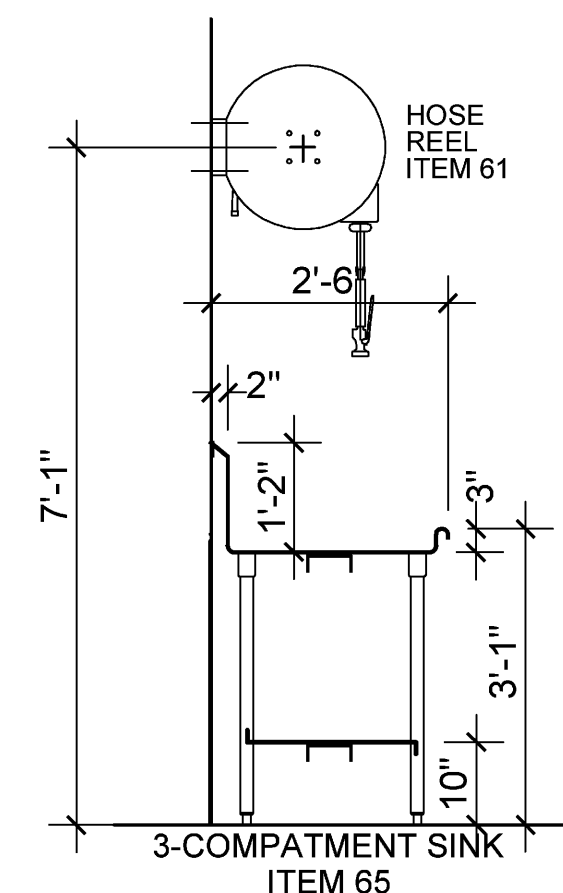
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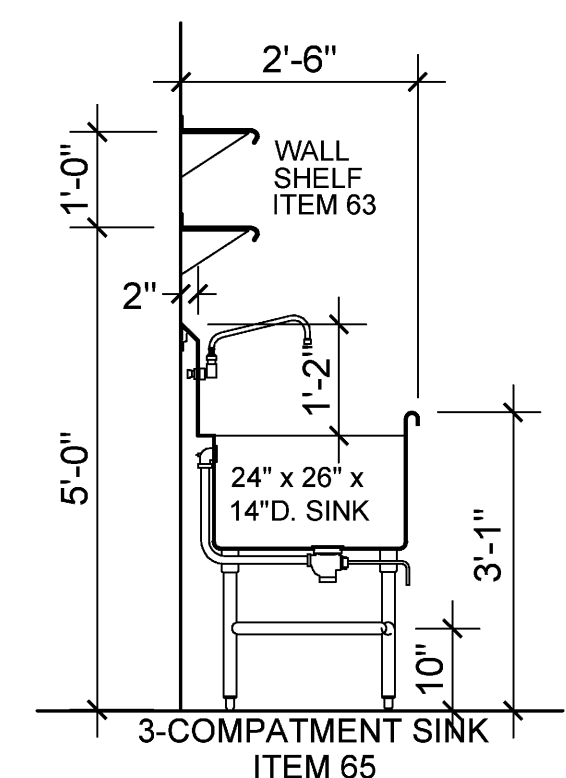
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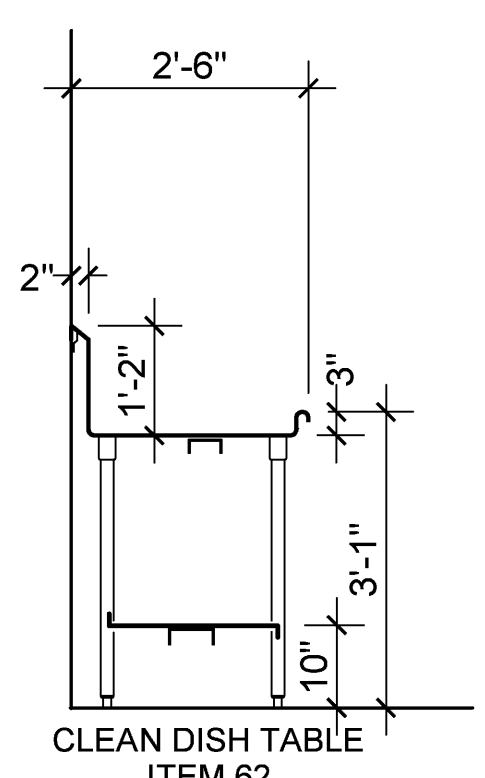
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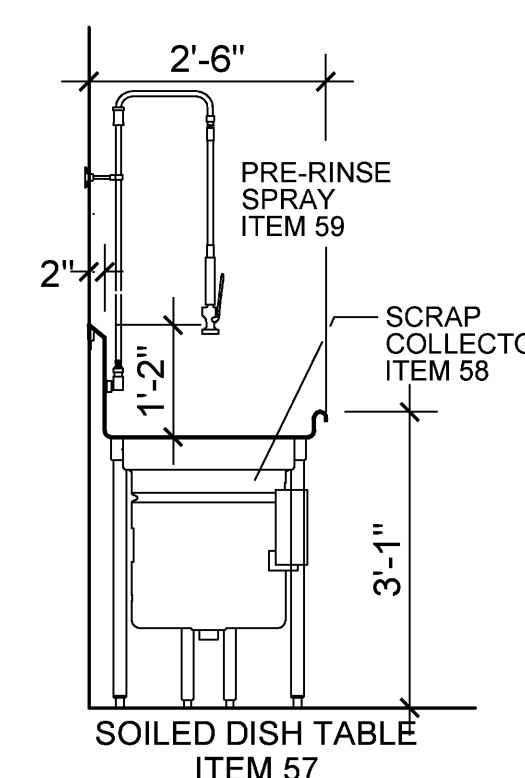
SECTION N
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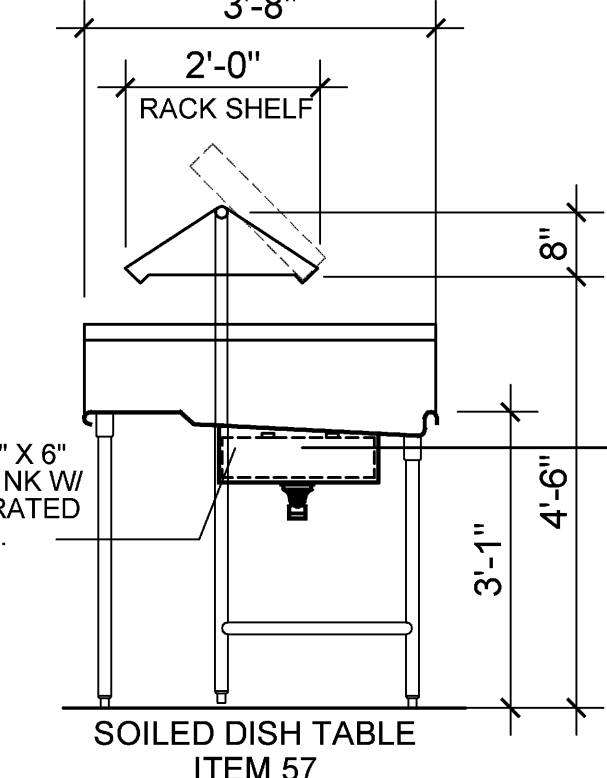
SECTION O
SCALE: 1/2" = 1'-0"



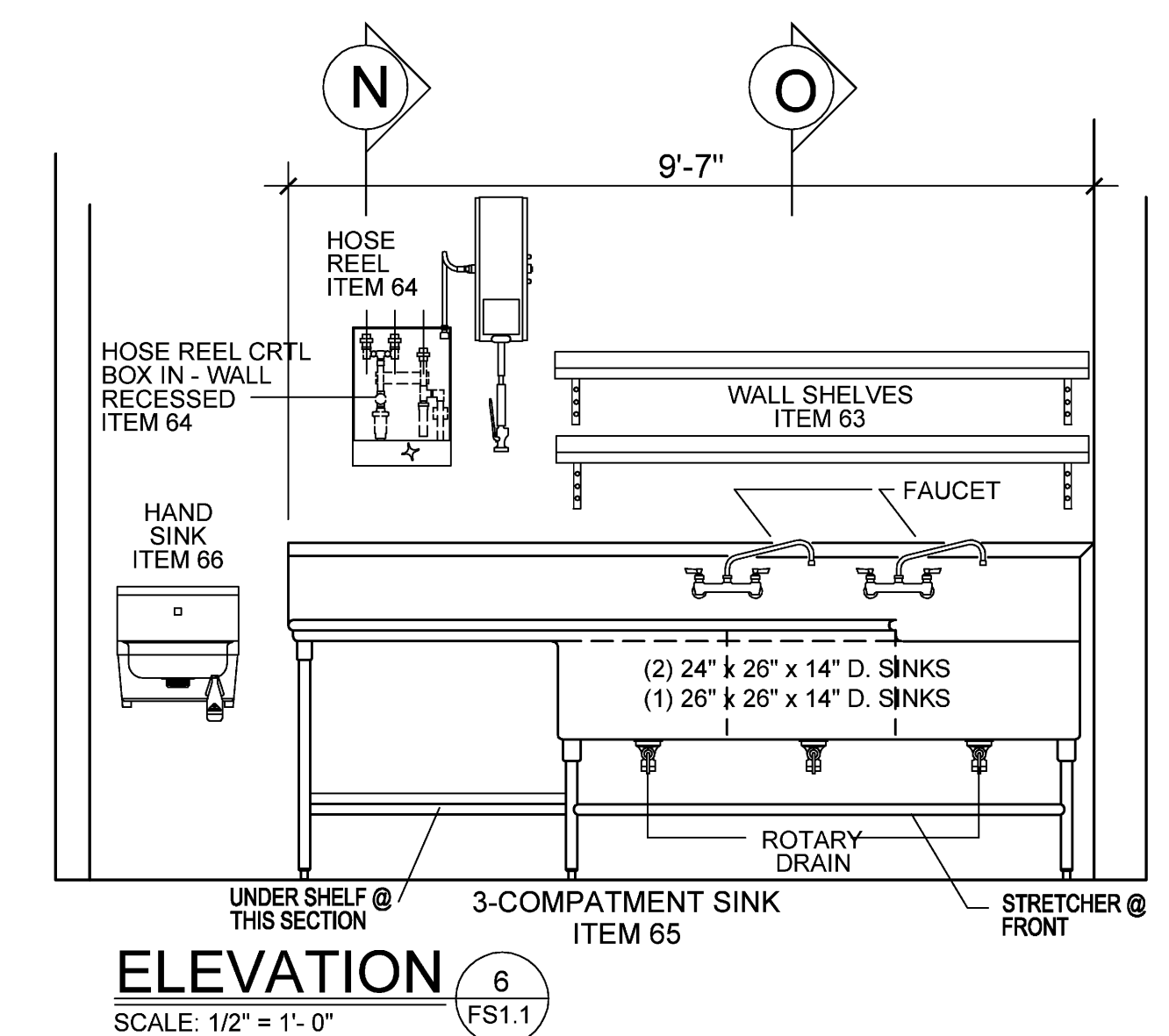
SECTION P
SCALE: 1/2" = 1'-0"



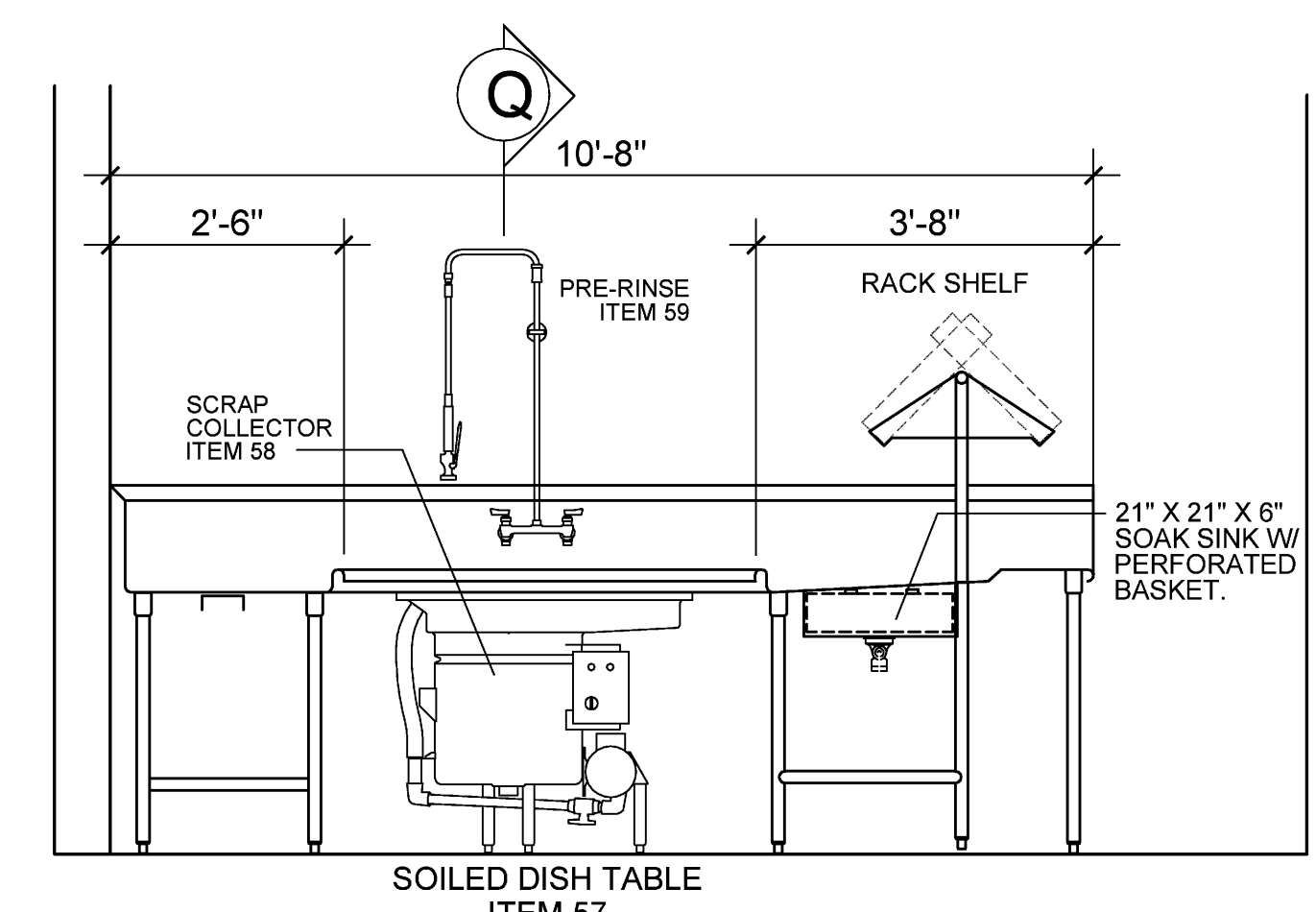
SECTION Q
SCALE: 1/2" = 1'-0"



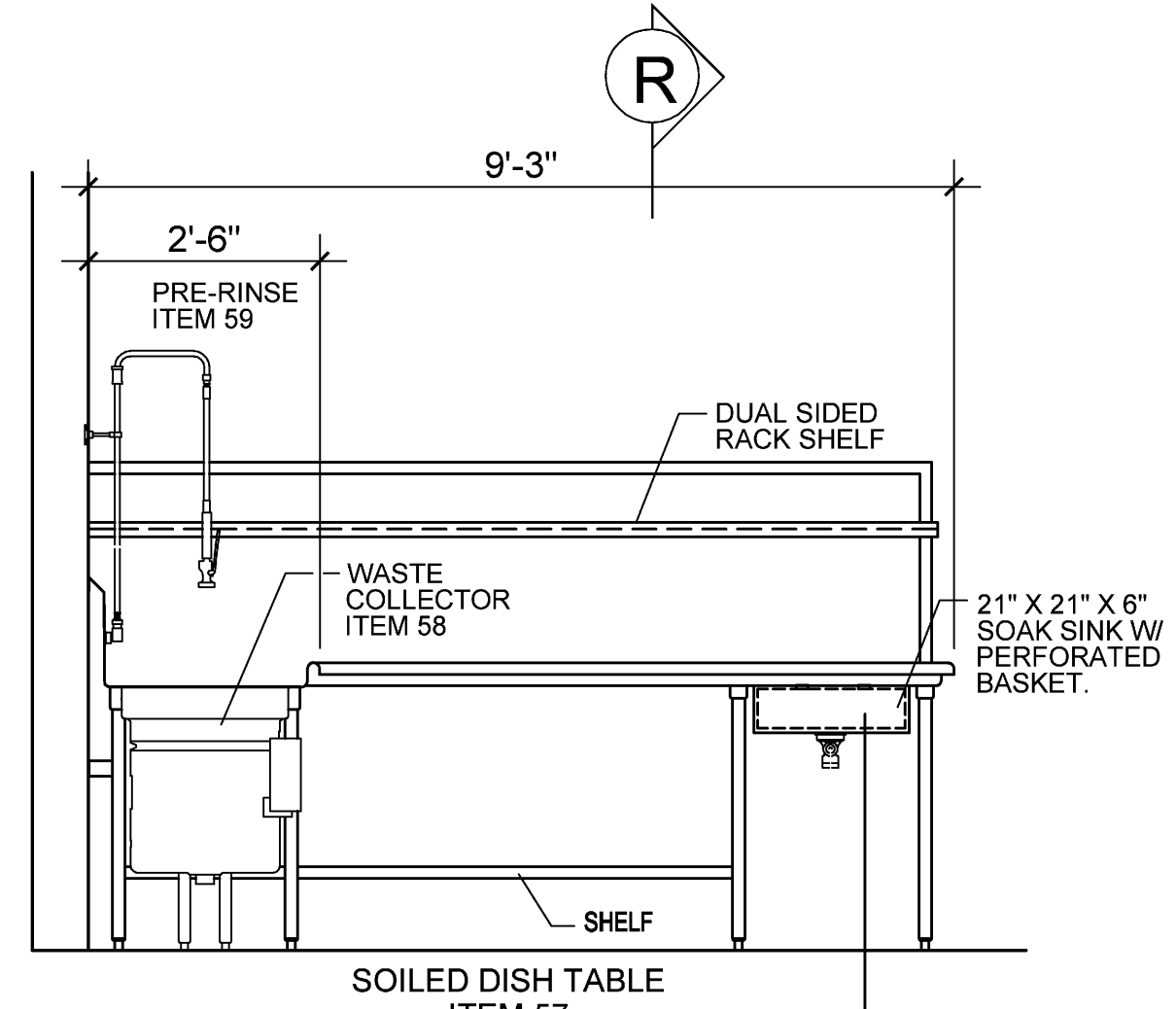
SECTION R
SCALE: 1/2" = 1'-0"



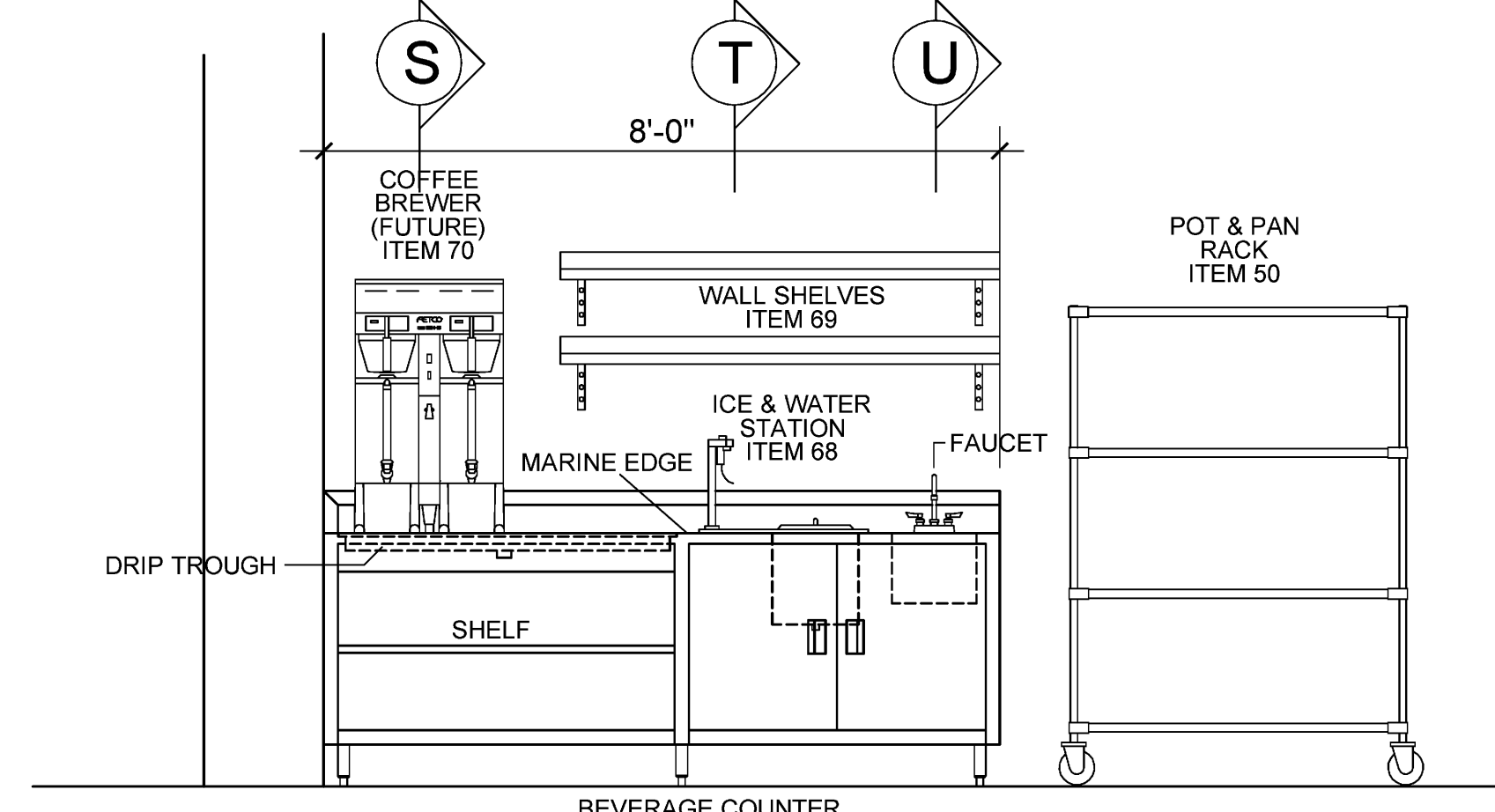
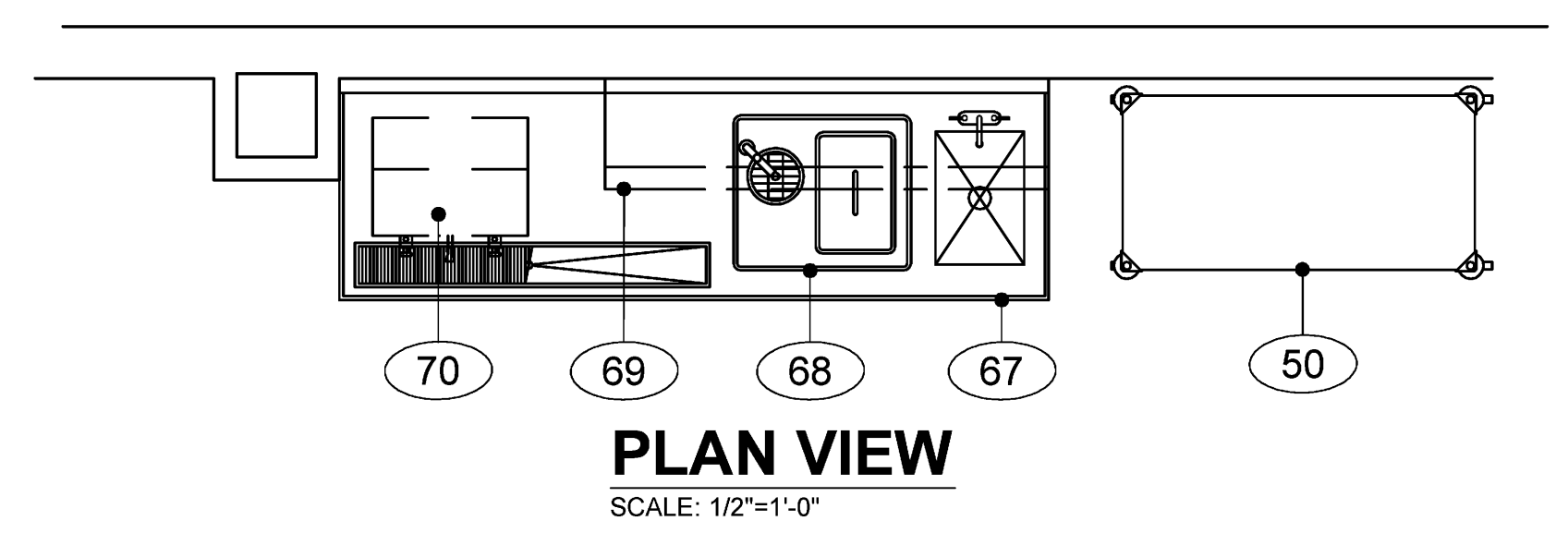
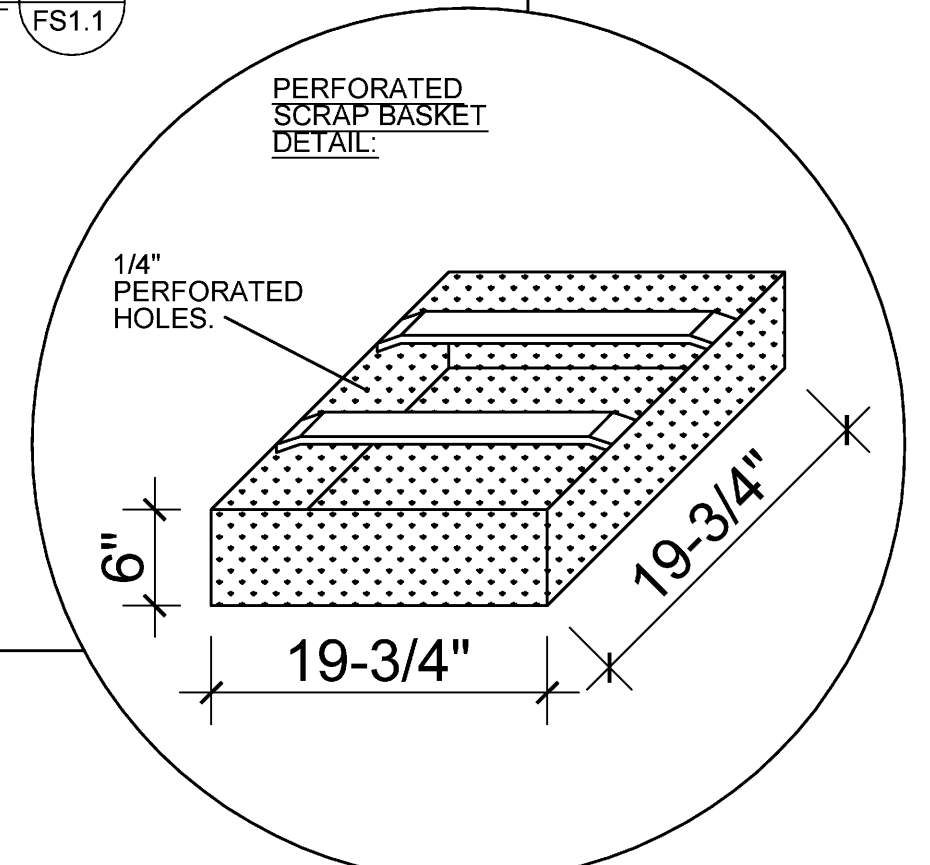
ELEVATION 6
SCALE: 1/2" = 1'-0"
FS1.1



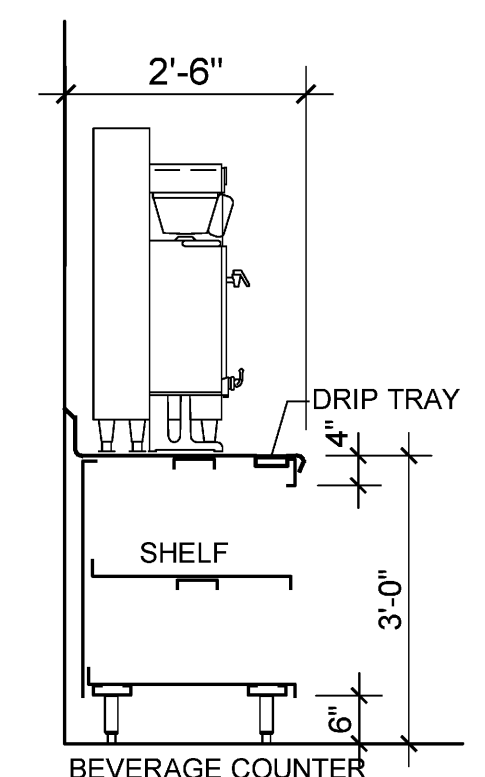
ELEVATION 8
SCALE: 1/2" = 1'-0"
FS1.1



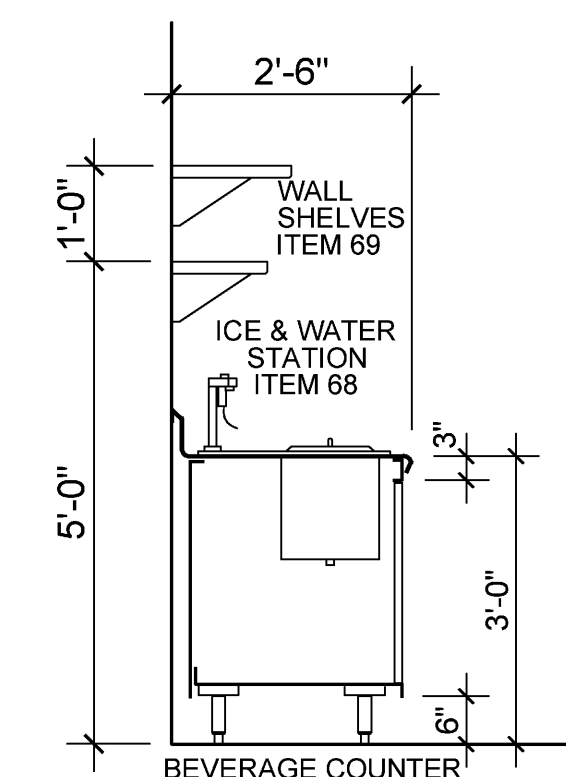
ELEVATION 9
SCALE: 1/2" = 1'-0"
FS1.1



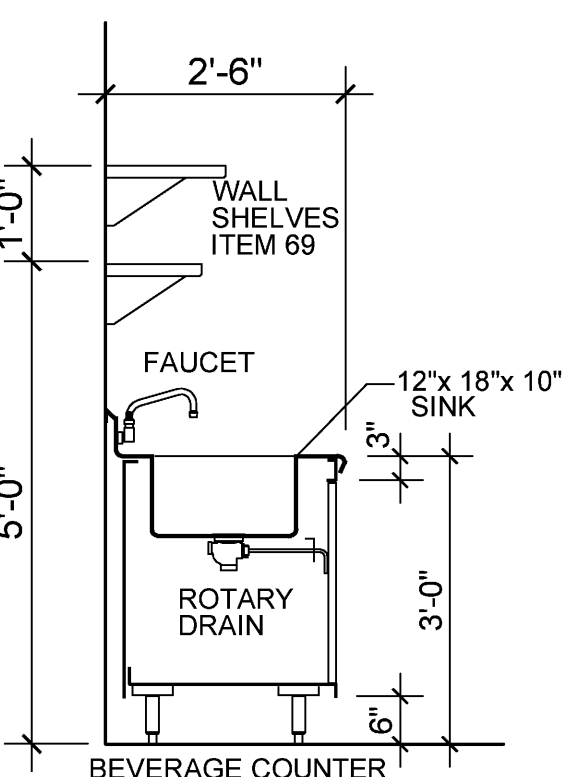
ELEVATION 10
SCALE: 1/2" = 1'-0"
FS1.1



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



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



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

FEDERAL WAY PERFORMING ARTS & EVENTS CENTER

Northeast corner of 20th Avenue
South and South 316th Street

Submittal

Revisions	No.	Date	By	Description

Sheet Title

Sheet Number

LMN Architecture
Urban Design
Interiors

JLR DESIGN GROUP
Food Service Design

801 Second Avenue, Suite 501
Seattle, Washington 98104
T 206 682 3480
F 206 343 8388
www.lmnarchitects.com

557 Roy Street #175A
Seattle, WA 98109
T 206 625 0770
F 206 625 0753

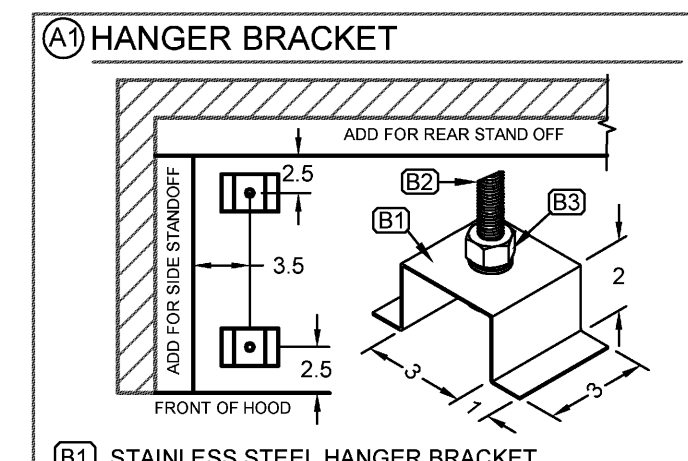
CONSTRUCTION DOCUMENTS

Drawn: DNJ
Checked: GEL
LMN Proj No: 12066
Date: 14 AUGUST 2015

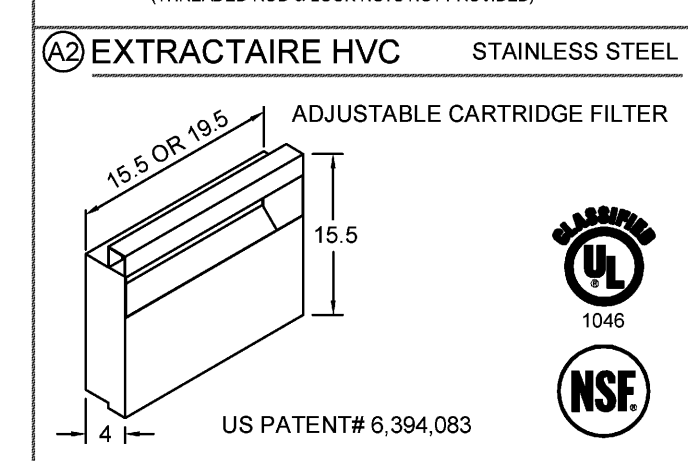
Elevations & Details

FS502

Printed: 5/27/2015 8:16:02 AM



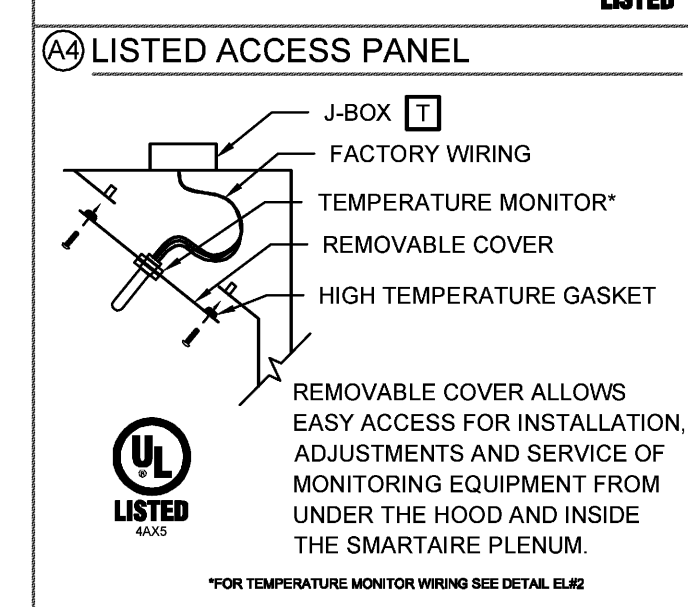
- (B1) STAINLESS STEEL HANGER BRACKET
- (B2) 3/8" THREADED ROD
- (B3) 3/4" HEAVY DUTY LOCK NUTS, (1) ABOVE (1) BELOW (THREADED ROD & LOCK NUTS NOT PROVIDED)



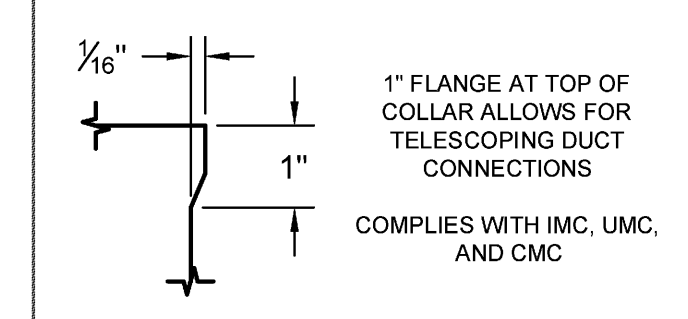
FILTER	#36L	#36R	
H x L EFF AREA	QTY AREA	QTY AREA	QTY AREA
1616 0.40	X 2 0.80	3 1.20	
1620 0.51	X 4 2.04	2 1.02	
TOTAL EFF AREA = 2.84		= 2.22	

HOOD EX CFM = TOTAL EFF AREA x FPM
OPERATING RANGE OF THE FILTER (250 TO 1400 FPM)

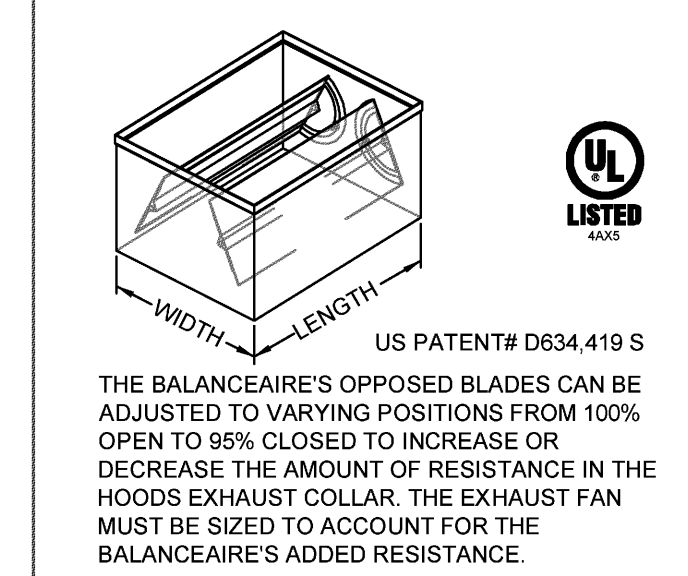
- LED
- ONLY UL LISTED LED EDISON-STYLE BULB RATED TO 75°C (167°F)
- MEETS NFPA CODE 96 & NEC 410
- SPECIFICALLY DESIGNED FOR CANOPY HOODS
- VOLTAGE - UL LISTED AT 120V
- 12 WATTS - 960 LUMENS



REMOVABLE COVER ALLOWS EASY ACCESS FOR INSTALLATION, ADJUSTMENTS AND SERVICE OF MONITORING EQUIPMENT FROM UNDER THE HOOD AND INSIDE THE SMARTAIRE PLENUM.



COMPLIES WITH IMC, UMC, AND CMC



THE BALANCEAIRE'S OPPOSED BLADES CAN BE ADJUSTED TO VARYING POSITIONS FROM 100% OPEN TO 95% CLOSED TO INCREASE OR DECREASE THE AMOUNT OF RESISTANCE IN THE HOODS EXHAUST COLLAR. THE EXHAUST FAN MUST BE SIZED TO ACCOUNT FOR THE BALANCEAIRE'S ADDED RESISTANCE.

- SHIP COLLAR LOOSE
- WELD COLLAR TO HOOD (DIMENSIONS REQUIRED)

THIS DRAWING MUST BE REVIEWED, SIGNED & RETURNED TO STREIVOR AIR SYSTEMS PRIOR TO THE START OF FABRICATION.

- VERIFY THE FOLLOWING:
 - ALL DIMENSIONAL INFORMATION, MOUNTING LOCATIONS & CLEARANCES.
 - THE LOCATION & TYPE OF COOKING EQUIPMENT.

APPROVED FOR FABRICATION

APPROVED AS NOTED

REVISE & RESUBMIT

APPROVED BY DATE

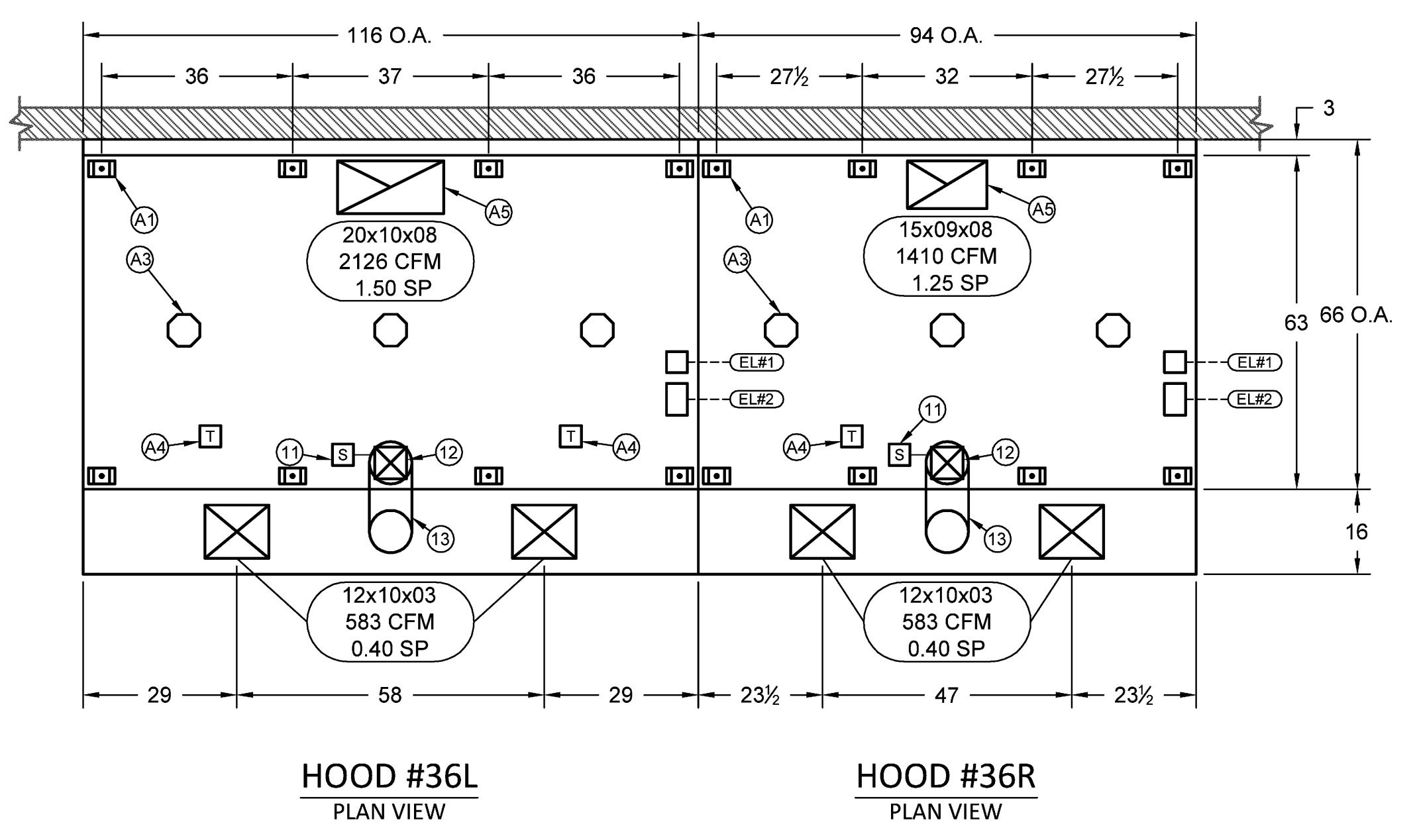
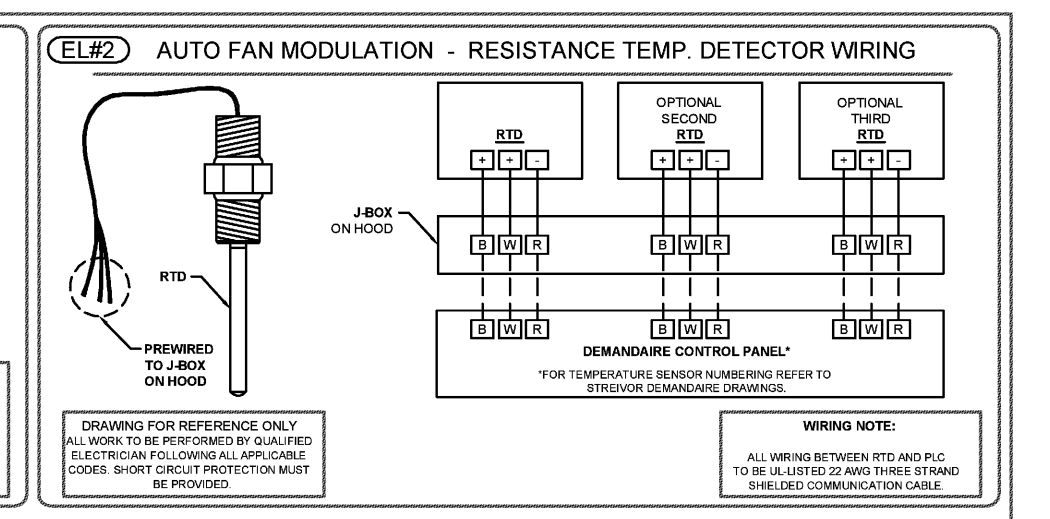
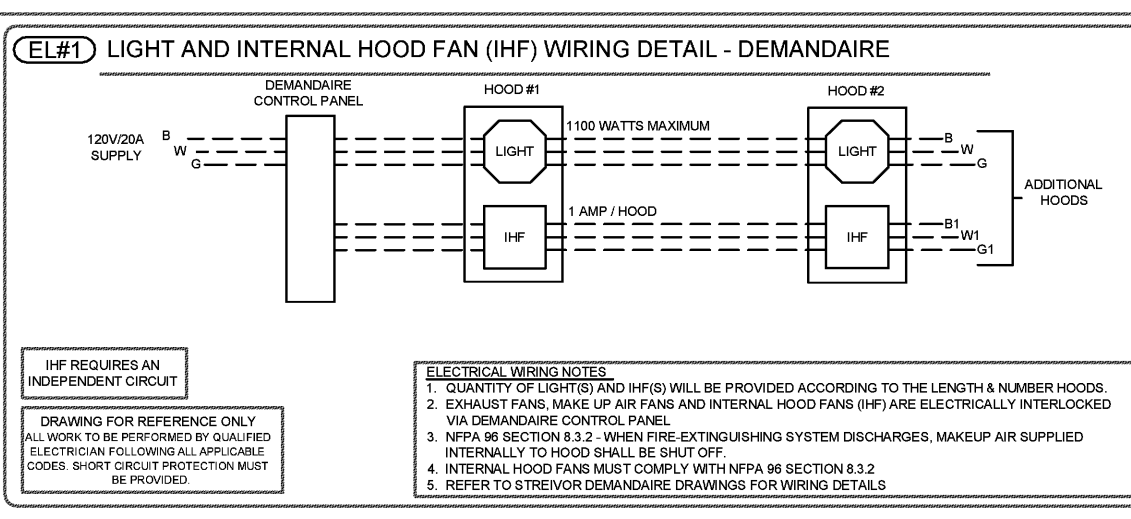
NOTE TO REVIEWER: ANY CHANGES IN COOKING EQUIPMENT SUCH AS EQUIPMENT POSITION, TYPE AND/OR INCREASE IN ENERGY OUTPUT MAY EFFECT EXHAUST AIRFLOW. STREIVOR AIR SYSTEMS MUST BE NOTIFIED OF ANY CHANGES THAT OCCUR PRIOR TO FABRICATION. A RE-ENGINEERING OF THE EXHAUST AIRFLOW MAY BE REQUIRED.

HOOD INFORMATION		EXHAUST			DIST. FROM COOKING SURFACE TO LOWER EDGE OF HOOD			MINIMUM OVERHANG OPEN SIDES			EQUIP. DUCT TEMPERATURE		
NO.	MODEL	L	W	H	WEIGHT	SPEC. CFM	MIN. CFM	SP	MIN.	MAX.	SIDE	FRONT	MAX.
36L	SAWCB-D-CR-CP-LD180 1166324	116	63	24	673	2126	1740	1.50	36	48	6	6	600
36R	SAWCB-D-CR-CP-LD150 946324	94	63	24	581	1410	1175	1.25	36	48	6	6	400

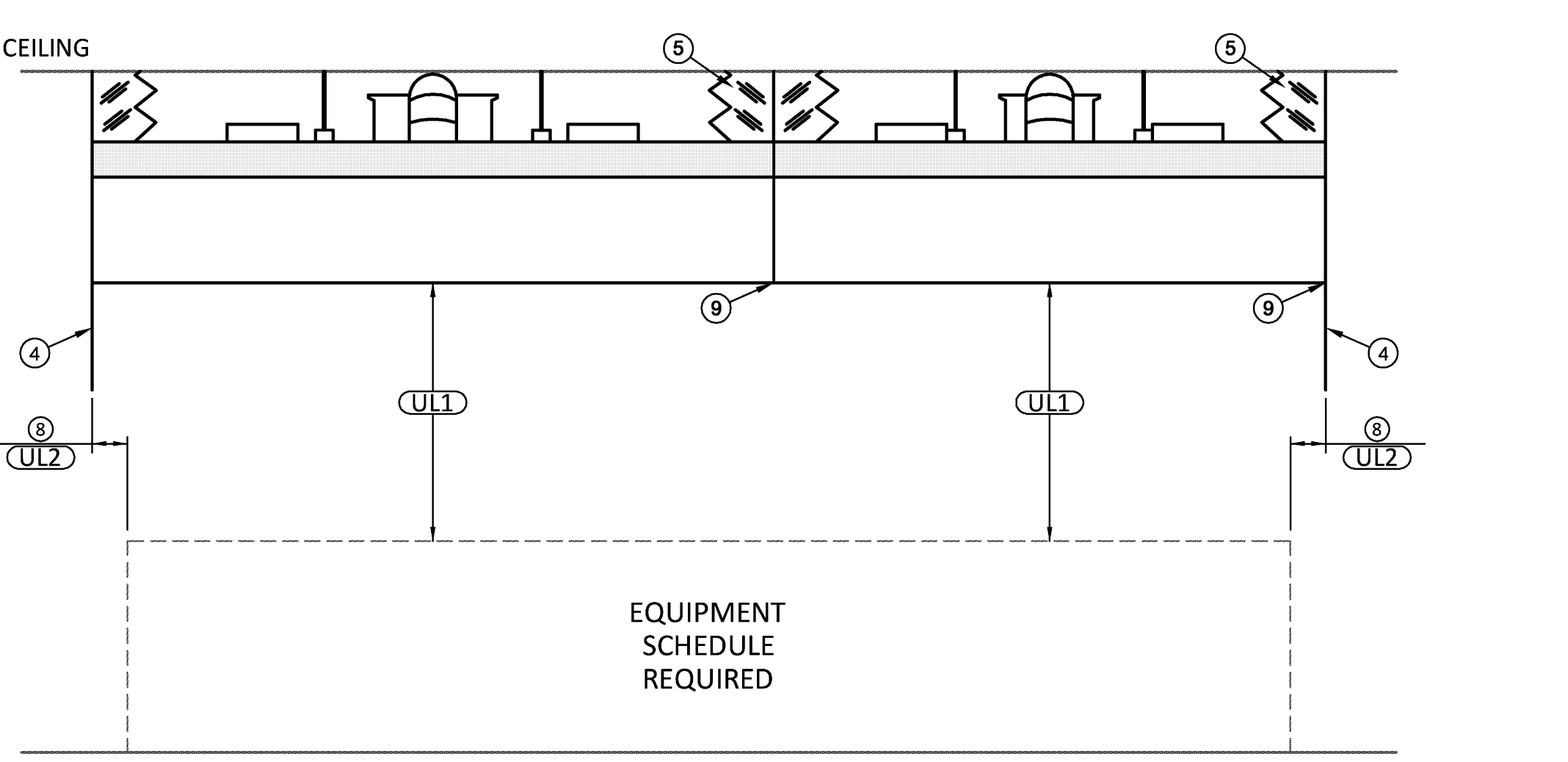
304 STAINLESS STEEL WHERE EXPOSED

1. OPERATOR SHOULD WEAR LEADERS SUPPLY AIR FLOW SYSTEMS BE REQUIRED FOR COMPLETE SAFETY AND SERVICE PERSONNEL IN SPECIFIC INSTALLATIONS. THE EXHAUST FAN MUST BE OPERATED WHENEVER THE COOKING EQUIPMENT IS TURNED ON. (SEE SECTION 11.1)

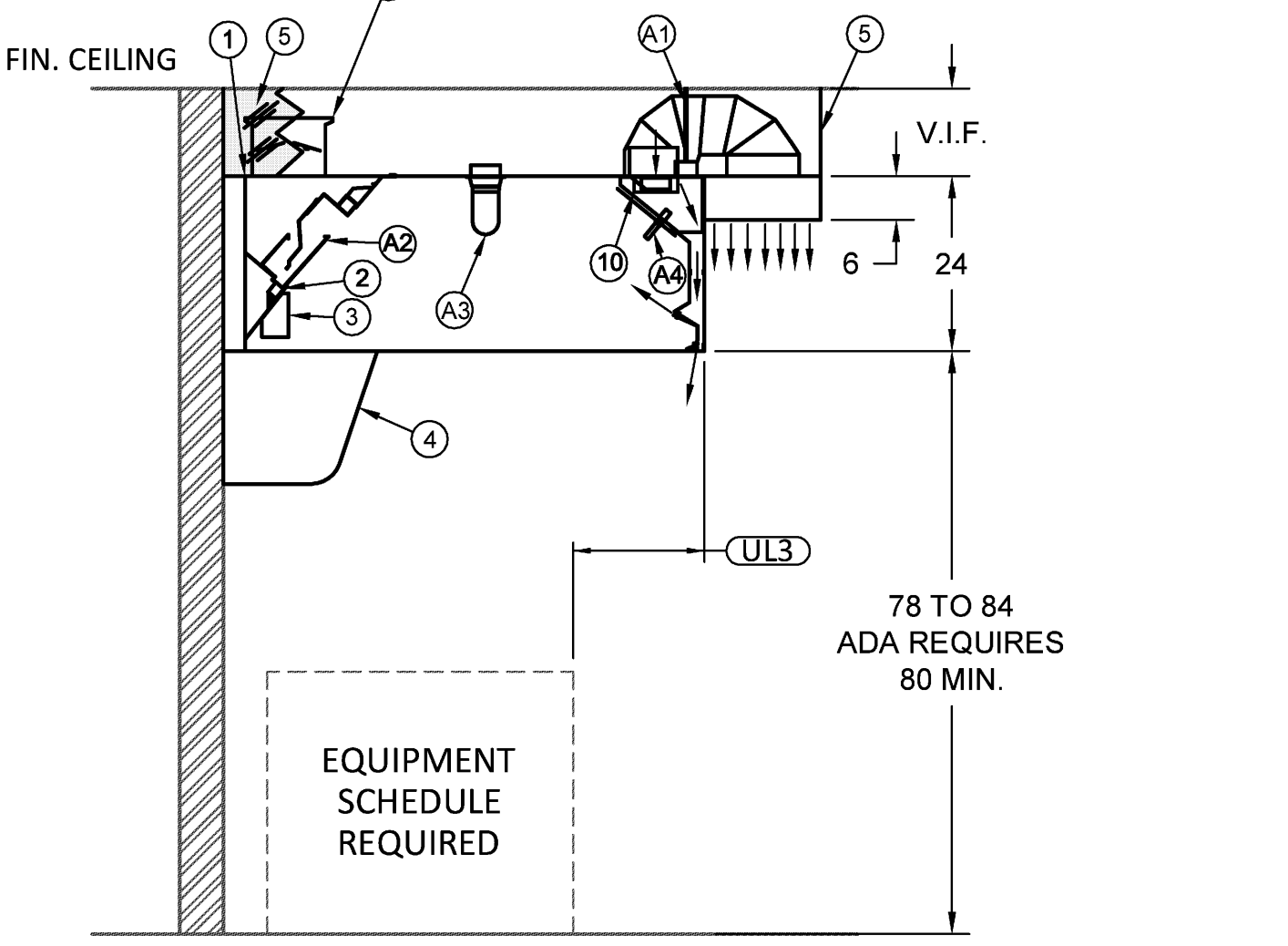
2. HOODS REQUIRE A COMPLY HOODS BE INSTALLED A MINIMUM OF 8" ABOVE THE FINISHED FLOOR.



HOOD #36L PLAN VIEW HOOD #36R PLAN VIEW



HOOD #36L ELEVATION VIEW HOOD #36R ELEVATION VIEW



HOODS #36L & #36R SECTION VIEW

- LEGEND
- (1) ALL WELDED ENCLOSURE
 - (2) PITCHED GREASE DRIP TRAY ENCLOSED
 - (3) ENCLOSED METAL CONTAINER
 - (4) CONTAINMENT PANEL - LIGHT DUTY
 - (5) ENCLOSURE PANEL - INCLUDED
 - (6) CONTROL PANEL
 - (7) STAINLESS STEEL UTILITY CABINET
 - (8) 12" HOOD OVERHANG IS RECOMMENDED FOR ALL HEAVY DUTY COOKING EQUIPMENT
 - (9) 16 GA. STAINLESS STEEL ENDS, REMAINDER OF HOOD TO BE FABRICATED FROM NO LESS THAN 18 GA. MATERIAL
 - (10) INTERNAL HOOD FAN (IHF) W/SPEED CONTROL
 - (11) IHF J-BOX
 - (12) IHF COLLAR WITH UL LISTED FIRE DAMPER 6"x6"
 - (13) 8" ROUND IHF SUPPLY DUCT (SHIPPED LOOSE)

GENERAL NOTES:

NOTES TO ARCHITECT AND/OR CONTRACTOR: STREIVOR, INC. (STREIVOR AIR SYSTEMS) STREIVOR STAINLESS IS A SPECIALIST IN THE LAYOUT AND DESIGN OF KITCHEN VENTILATION SYSTEMS, AND IN NO WAY PURPORTS TO BE ARCHITECTS OR ENGINEERS.

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STREIVOR™ AIR SYSTEMS

"STRIVING FOR EXCELLENCE"

1742 SABRE STREET HAYWARD, CALIFORNIA 94545
PHONE: (510) 670-9090 FAX: (510) 670-9055
WWW.STREIVOR.COM

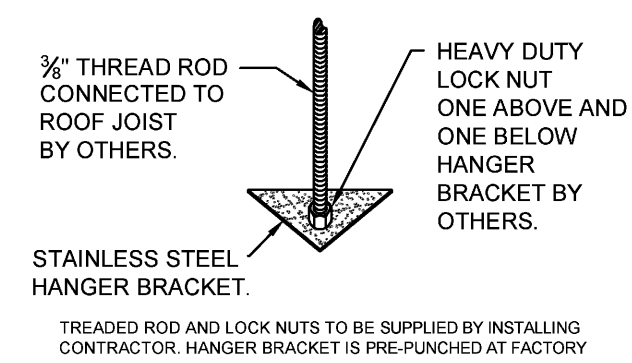
PROJECT: **FED-WAY PAC**
--- WA ---
JLR DESIGN GROUP

NO.	DESCRIPTION	DATE	INT.
1	HOOD #36L & #36R	05-05-2015	
2	SCALE: (UNLESS OTHERWISE NOTED) 1/2" = 1'-0"		
3	IF THIS SHEET IS NOT TO SCALE, THE DRAWING SHALL BE TO SCALE		
4	DRAWN BY: SAK		
5	CHECKED BY: KCS		
6	CONSULTANT: JLR DESIGN GROUP		
7	DESCRIPTION	DATE	INT.
8	12" HOOD OVERHANG IS RECOMMENDED FOR ALL HEAVY DUTY COOKING EQUIPMENT		
9	16 GA. STAINLESS STEEL ENDS, REMAINDER OF HOOD TO BE FABRICATED FROM NO LESS THAN 18 GA. MATERIAL		
10	INTERNAL HOOD FAN (IHF) W/SPEED CONTROL		
11	IHF J-BOX		
12	IHF COLLAR WITH UL LISTED FIRE DAMPER 6"x6"		
13	8" ROUND IHF SUPPLY DUCT (SHIPPED LOOSE)		

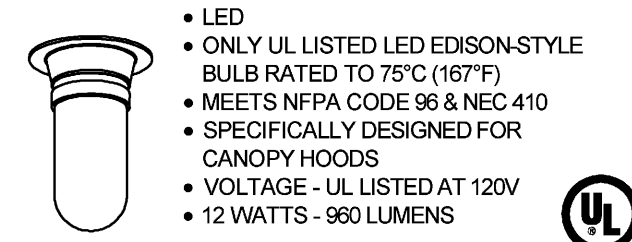
H-01
SHEET 01 OF 02

Printed: 5/27/2015 8:16:02 AM

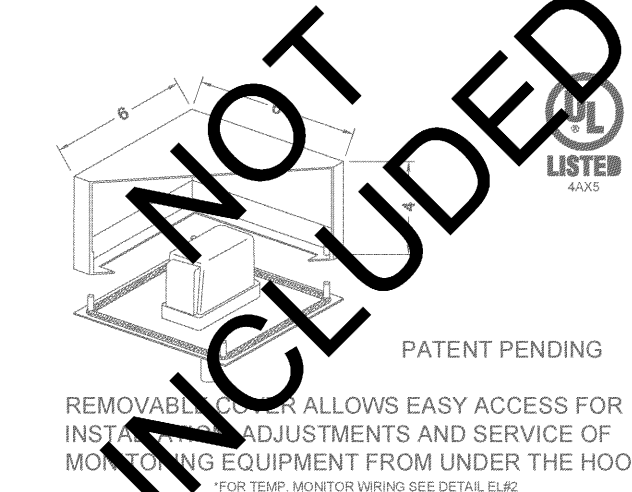
(A) HANGER BRACKET



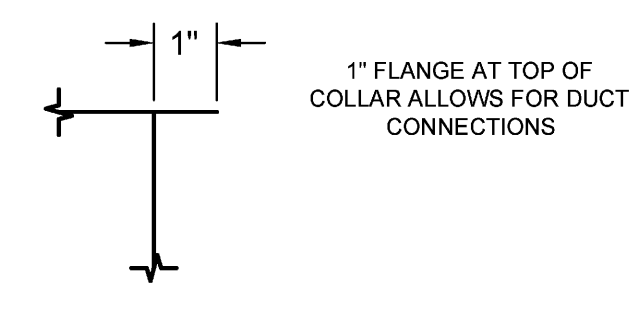
(A) LIGHTING FIXTURE



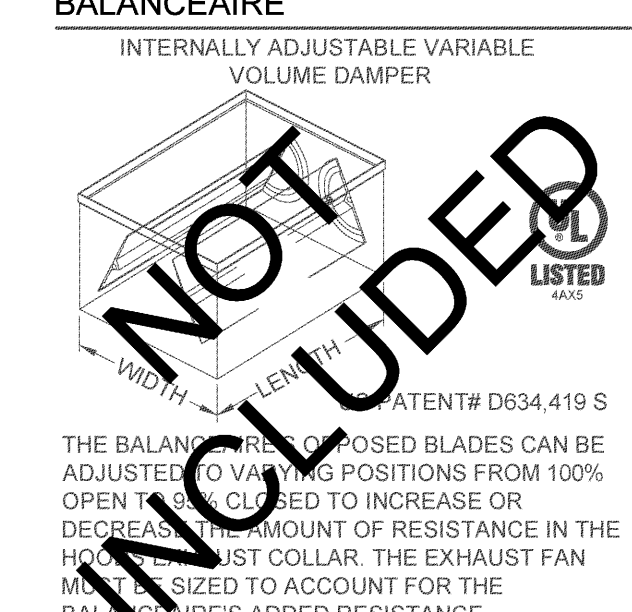
(A) LISTED ENCLOSURE W/ TEMP. MONITOR



(A) EXHAUST COLLAR DETAIL



BALANCEAIRE



EXHAUST COLLAR APPROVAL

- OPTIONS
- SHIP COLLAR LOOSE
 - WELD COLLAR TO HOOD (DIMENSIONS REQUIRED)

DRAWING APPROVAL

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- VERIFY THE FOLLOWING:
- ALL DIMENSIONAL INFORMATION, INCLUDING LOCATIONS & CLEARANCES.
 - THE LOCATION & TYPE OF COOKING EQUIPMENT.

APPROVED FOR FABRICATION

APPROVED APPROVED AS NOTED

REVISE & RESUBMIT

APPROVED BY _____ DATE _____

NOTE TO REVIEWER: ANY CHANGES IN COOKING EQUIPMENT SUCH AS EQUIPMENT POSITION, TYPE AND/OR INCREASE IN ENERGY OUTPUT MAY AFFECT EXHAUST AIRFLOW. STREIVOR AIR SYSTEMS MUST BE NOTIFIED OF ANY CHANGES THAT OCCUR PRIOR TO FABRICATION. A RE-ENGINEERING OF THE EXHAUST AIRFLOW MAY BE REQUIRED.

HOOD INFORMATION

NO.	MODEL	L	W	H	WEIGHT	SPEC. CFM	MIN. CFM	SP	MIN.	MAX.	SIDE	FRONT	MAX.
61	CH150 724820.5	72	48	20.5	372	1080	900	0.50	N/A	N/A	8	8	N/A

EXHAUST

DIST. FROM COOKING SURFACE TO LOWER EDGE OF HOOD		MINIMUM OVERHANG OPENINGS		EQUIP. DUTY TEMPERATURE	
UL1	UL2	UL3	UL4	UL2	UL3

1. GREATER EXHAUST AND/OR LESSER SUPPLY AIR FLOW RATES MAY BE REQUIRED FOR COMPLETE VAPOR AND BROKE REMOVAL IN SPECIFIC INSTALLATIONS.
2. THE EXHAUST FAN MUST BE OPERATED WHENEVER THE COOKING EQUIPMENT IS TURNED ON (NFPA SECTION 11.11)

ALL 304 STAINLESS STEEL CONSTRUCTION

ADA REQUIRES A CANOPY HOOD BE INSTALLED A MINIMUM OF 8" ABOVE THE FINISHED FLOOR.

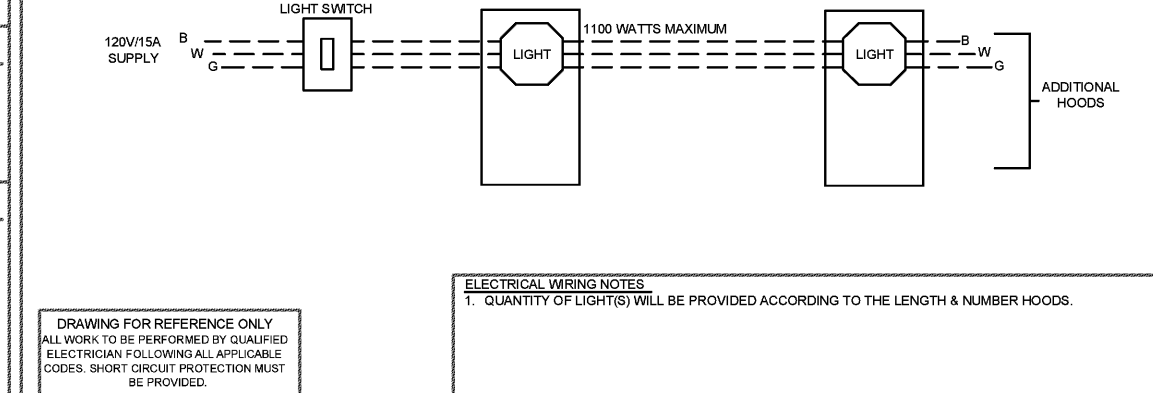
ELECTRICAL WIRING LEGEND

STREIVOR FACTORY WIRING
FIELD WIRING BY OTHERS

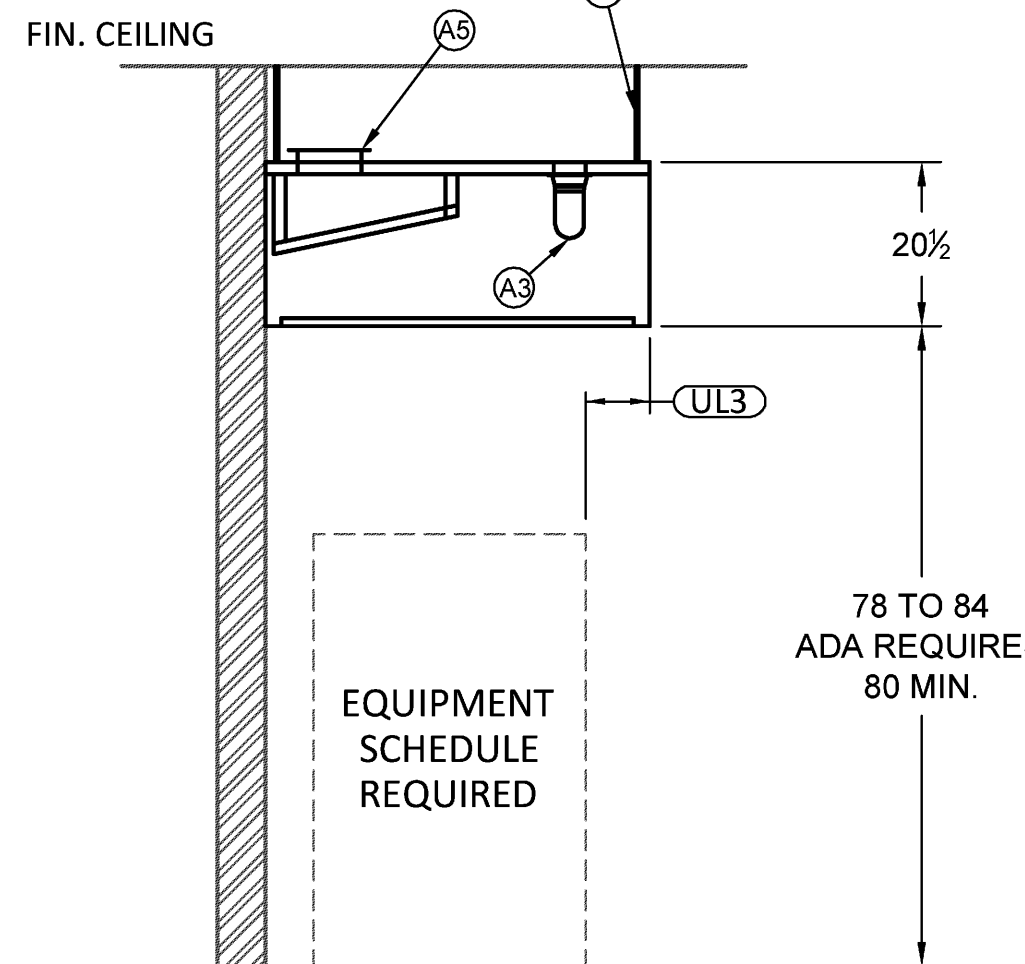
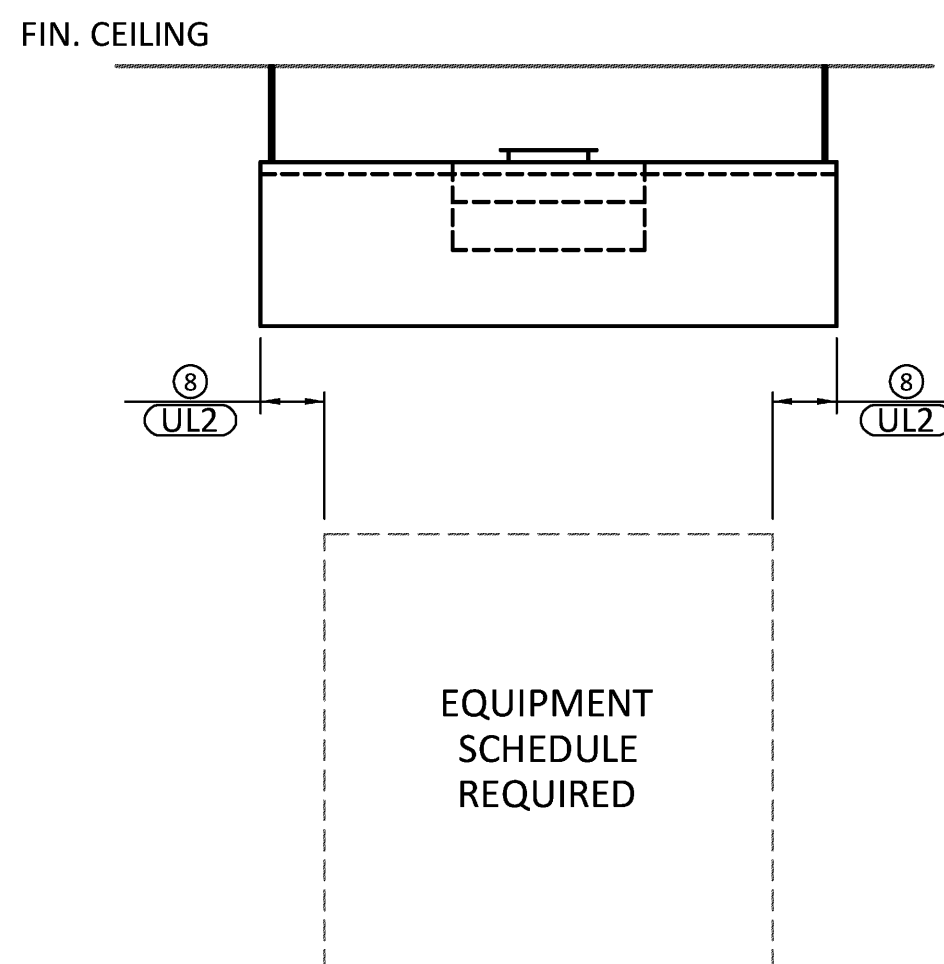
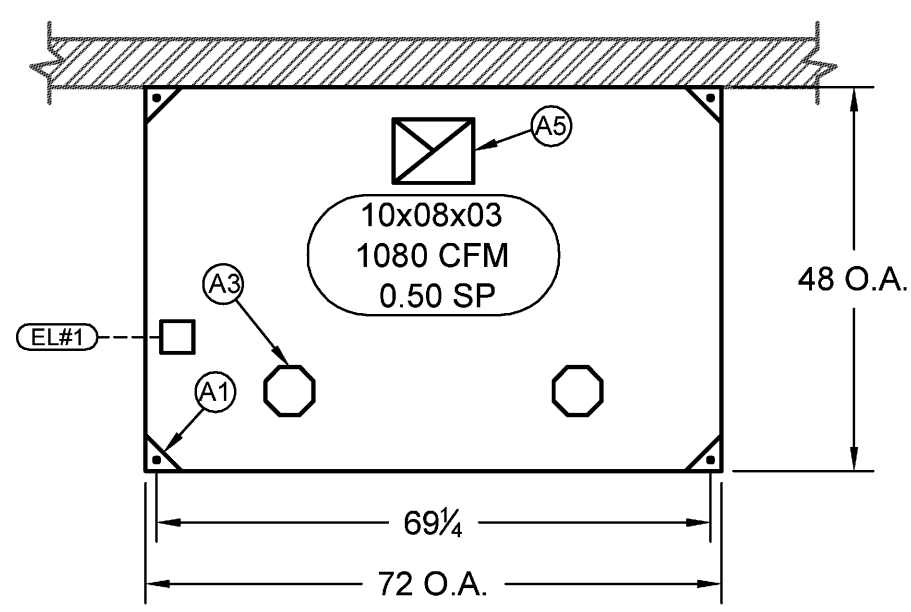
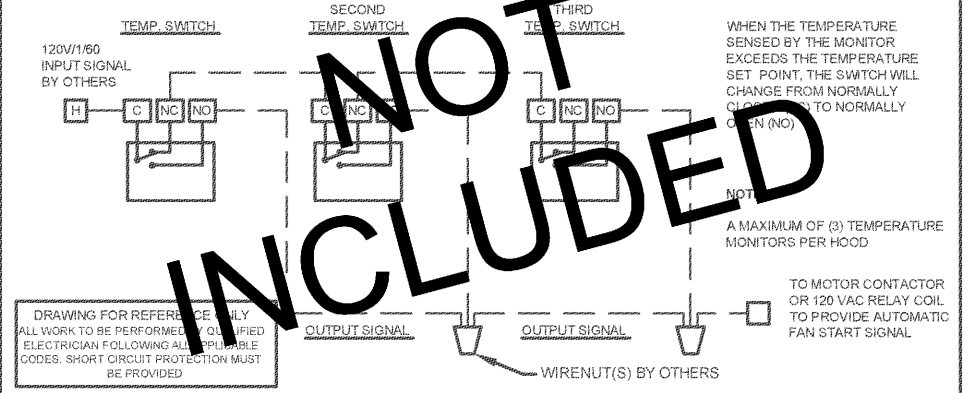
PRE-INSTALLATION
OBTAIN, READ AND UNDERSTAND STREIVOR'S HOOD INSTALLATION, OPERATION AND MAINTENANCE MANUAL PRIOR TO INSTALLATION, STARTUP OR BALANCING.

INSTALLATION
ALL INSTALLATION, STARTUP AND BALANCING MUST BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH ALL APPLICABLE PREVALING CODES AND STANDARDS.
A 10" MINIMUM CLEARANCE IS REQUIRED ABOVE ALL STANDARD CONSTRUCTION HOODS. CONSULT THE FACTORY FOR VARIANCES.

(E) LIGHT WIRING DETAIL



(E) AUTO FAN START - SINGLE TEMP. SWITCH WIRING DIAGRAM



- LEGEND**
- (1) ALL WELDED ENCLOSURE
 - (2) PITCHED GREASE DRIP TRAY ENCLOSED
 - (3) ENCLOSED METAL CONTAINER
 - (4) CONTAINMENT PANEL: NOT INCLUDED
 - (5) ENCLOSURE PANEL: NOT INCLUDED
 - (6) CONTROL PANEL
 - (7) STAINLESS STEEL UTILITY CABINET
 - (8) 12" HOOD OVERHANG IS RECOMMENDED FOR ALL HEAVY DUTY COOKING EQUIPMENT
 - (9) 16 GA. STAINLESS STEEL ENDS, REMAINDER OF HOOD TO BE FABRICATED FROM NO LESS THAN 18 GA. MATERIAL.
 - (10) INTERNAL HOOD FAN (IH) W/SPEED CONTROL
 - (11) IHF J-BOX
 - (12) IHF COLLAR WITH UL LISTED FIRE DAMPER 5"X6"
 - (13) 8" ROUND IHF SUPPLY DUCT (SHIPPED LOOSE)

GENERAL NOTES:

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WWW.STREIVOR.COM

PROJECT: **FED-WAY PAC**
--- WA ---
JLR DESIGN GROUP

HOOD #	DESCRIPTION	DATE	INT
61	16 GA. STAINLESS STEEL ENDS, REMAINDER OF HOOD TO BE FABRICATED FROM NO LESS THAN 18 GA. MATERIAL.	05-05-2015	
1	INTERNAL HOOD FAN (IH) W/SPEED CONTROL		
2	IHF J-BOX		
3	IHF COLLAR WITH UL LISTED FIRE DAMPER 5"X6"		
4	8" ROUND IHF SUPPLY DUCT (SHIPPED LOOSE)		

SHEET: **H-02**
SHEET 02 OF 02

Printed: 5/27/2015 8:16:02 AM

LISTINGS & CERTIFICATIONS

THIS WET CHEMICAL EXTINGUISHING SYSTEM IS ENGINEERED TO PROVIDE FIRE PROTECTION FOR RESTAURANT HOODS, DUCTS AND COOKING APPLIANCES, IS UL 300 LISTED AND IS TO BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING STANDARDS:

- NFPA 17A 2013 EDITION
- NFPA 10 2013 EDITION
- NFPA 96 2014 EDITION
- ALL APPLICABLE CODES



INSTALLATION REQUIREMENTS:

- ALL PIPE SHALL BE SCHEDULE 40 BLACK IRON CHROME PLATED/SLEEVED WHERE EXPOSED
- SYSTEMS SHALL HAVE 3/8" SUPPLY LINES AND 3/8" BRANCH LINES
- ALL WIRE ROPE SHALL BE 1/16" STAINLESS STEEL AND RUN THROUGH 1/2" EMT CONDUIT
- UL LISTED CORNER PULLEYS REQUIRED WHENEVER THE STAINLESS STEEL CABLE DIRECTION CHANGES
- ALL EQUIPMENT WITH FIRE PROTECTION MUST BE SECURED TO FLOOR
- SWIVEL ADAPTERS MAY BE ADDED TO NOZZLES FOR UP TO 30° ROTATION
- REQUIRED CLASS "K" FIRE EXTINGUISHERS TO BE PROVIDED BY OTHERS AND INSTALLED WITHIN 30 FT OF HAZARD - NFPA 10

SYSTEM #47

ZONE COVERAGE				
CYLINDER #1				
COVERAGE DESCRIPTION	NOZZLE	QTY.	FLOW POINTS	PAGE
DUCT	2 W	1	2	4-1
PLENUM	1 N	1	1	4-5
OVERLAPPING COVERAGE	2 4S	1	2	4-4,3
TOTAL FLOW POINTS 5				

PIPING LIMITATIONS (FT)				
CYLINDER	FLOW POINTS	TOTAL LENGTH*	FIRST TO LAST LENGTH*	
3.0 GAL (OVERLAPPING)	MAXIMUM 6	75 FT	50 FT	
	ALLOTTED 5	15 FT	10 FT	

ZONE COVERAGE				
CYLINDER #2				
COVERAGE DESCRIPTION	NOZZLE	QTY.	FLOW POINTS	PAGE
OVERLAPPING COVERAGE	2 60	5	6	4-4,3
TOTAL FLOW POINTS 6				

PIPING LIMITATIONS (FT)				
CYLINDER	FLOW POINTS	TOTAL LENGTH*	FIRST TO LAST LENGTH*	
3.0 GAL (OVERLAPPING)	MAXIMUM 6	75 FT	50 FT	
	ALLOTTED 6	18 FT	13 FT	

ZONE COVERAGE				
CYLINDER #3				
COVERAGE DESCRIPTION	NOZZLE	QTY.	FLOW POINTS	PAGE
DUCT	2 W	1	2	4-1
PLENUM	1 N	1	1	4-5
OVERLAPPING COVERAGE	2 4S	1	2	4-4,3
TOTAL FLOW POINTS 5				

PIPING LIMITATIONS (FT)				
CYLINDER	FLOW POINTS	TOTAL LENGTH*	FIRST TO LAST LENGTH*	
3.0 GAL (OVERLAPPING)	MAXIMUM 6	75 FT	50 FT	
	ALLOTTED 5	23 FT	10 FT	

ZONE COVERAGE				
CYLINDER #4				
COVERAGE DESCRIPTION	NOZZLE	QTY.	FLOW POINTS	PAGE
OVERLAPPING COVERAGE	2 60	3	6	4-4,3
TOTAL FLOW POINTS 6				

PIPING LIMITATIONS (FT)				
CYLINDER	FLOW POINTS	TOTAL LENGTH*	FIRST TO LAST LENGTH*	
3.0 GAL (OVERLAPPING)	MAXIMUM 6	75 FT	50 FT	
	ALLOTTED 6	31 FT	13 FT	

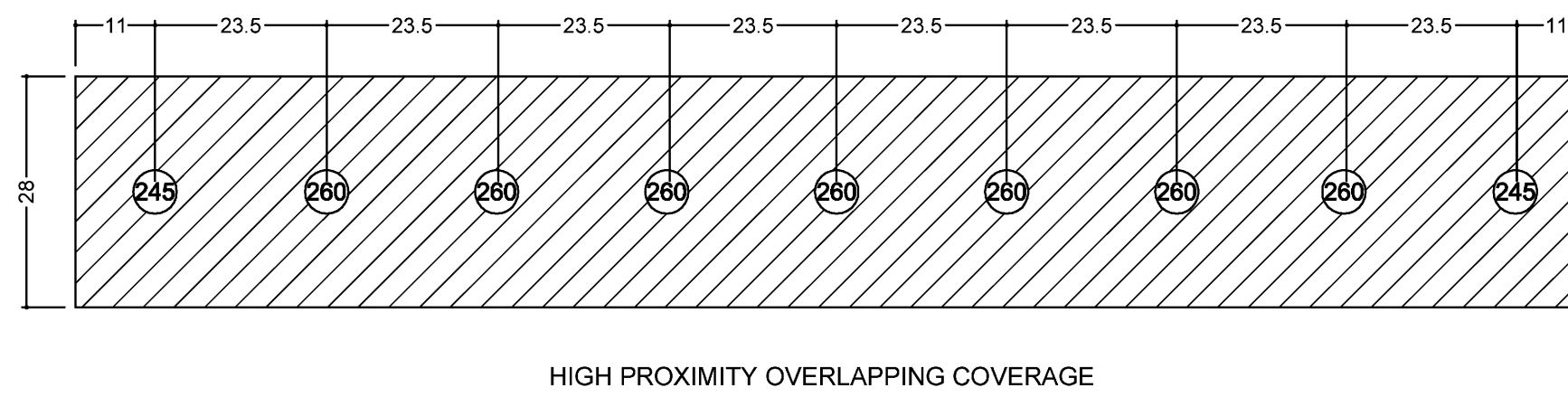
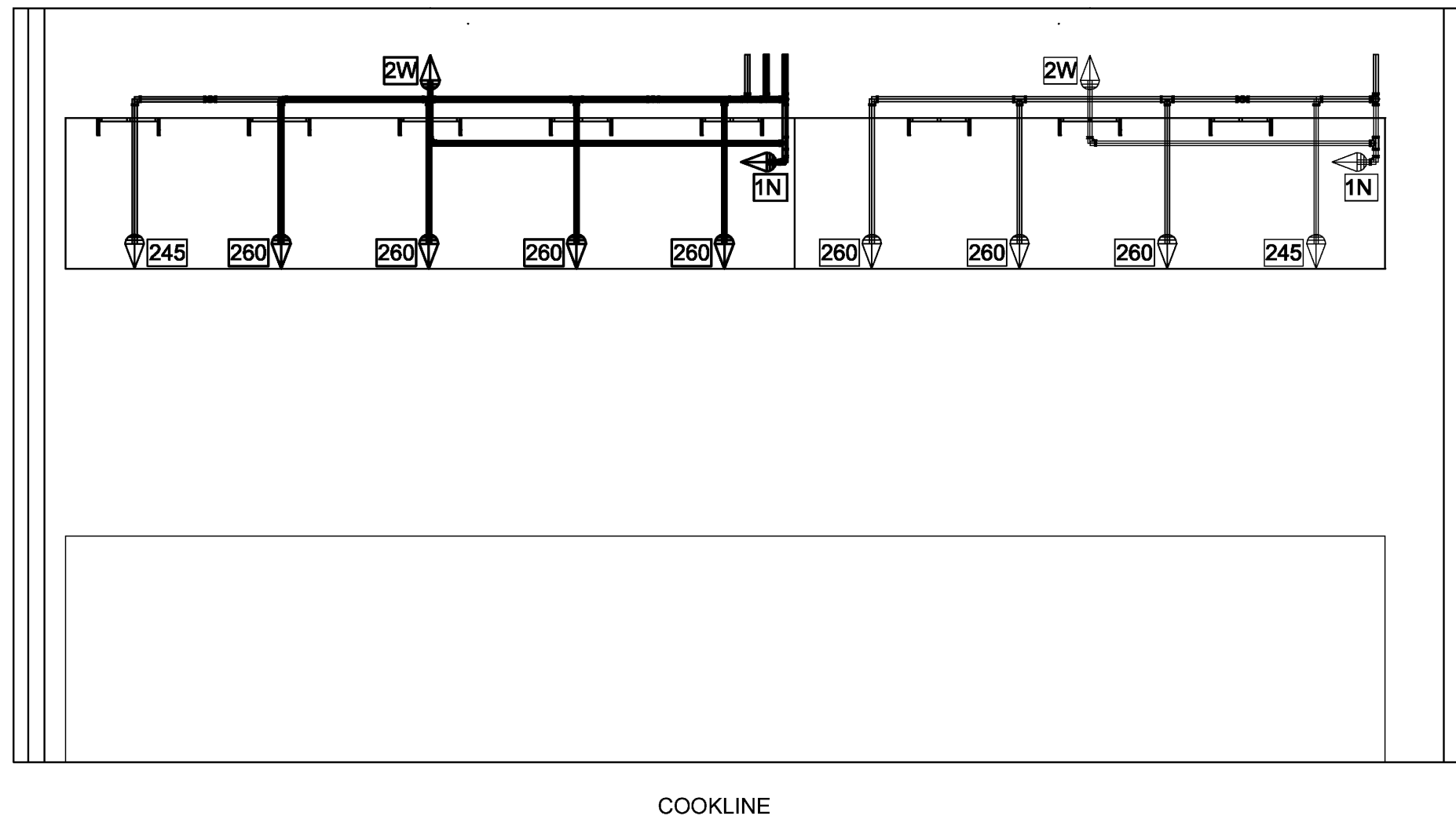
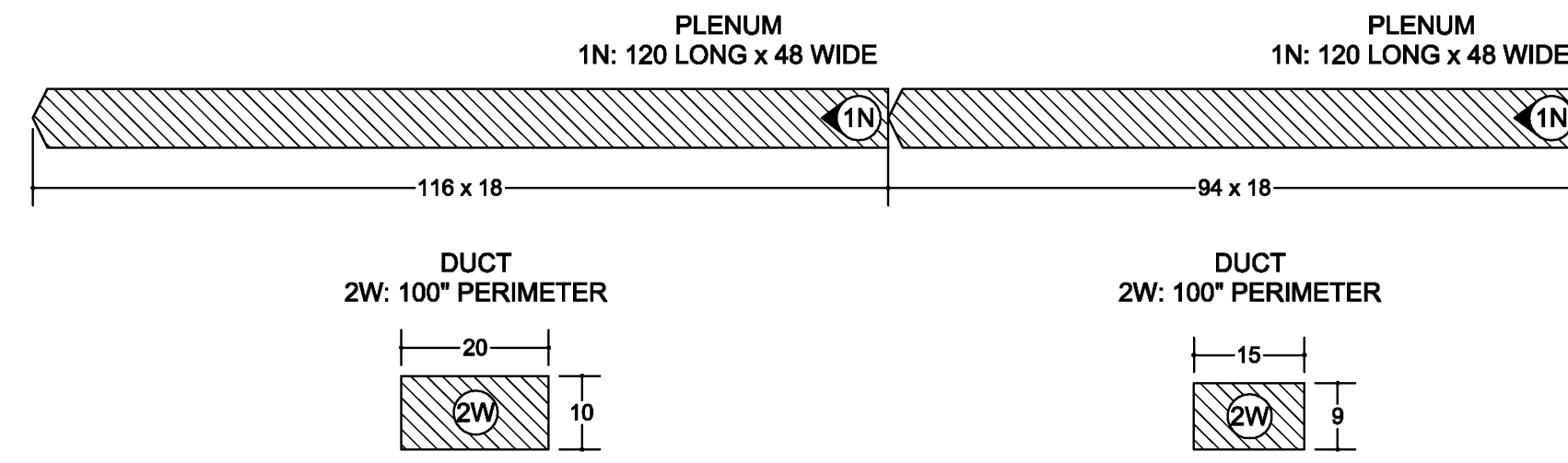
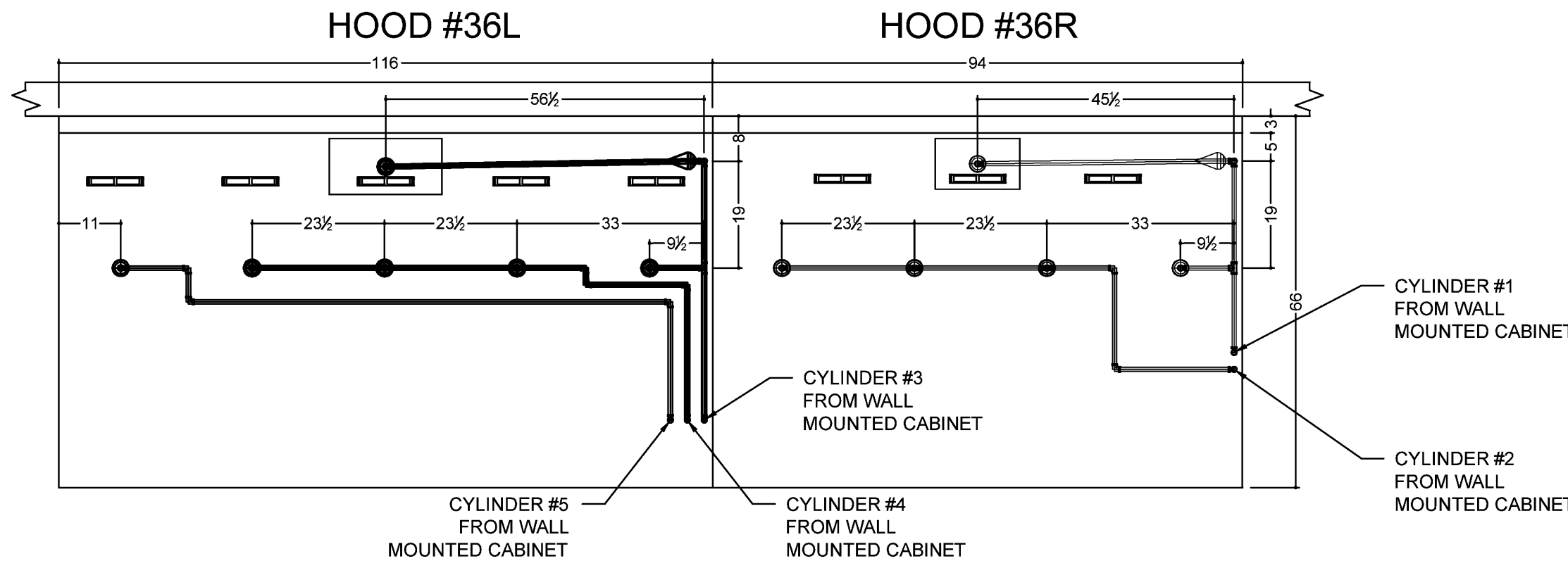
ZONE COVERAGE				
CYLINDER #5				
COVERAGE DESCRIPTION	NOZZLE	QTY.	FLOW POINTS	PAGE
OVERLAPPING COVERAGE	2 60	1	2	4-4,3
TOTAL FLOW POINTS 2				

PIPING LIMITATIONS (FT)				
CYLINDER	FLOW POINTS	TOTAL LENGTH*	FIRST TO LAST LENGTH*	
3.0 GAL (OVERLAPPING)	MAXIMUM 6	75 FT	50 FT	
	ALLOTTED 2	29 FT	3 FT	

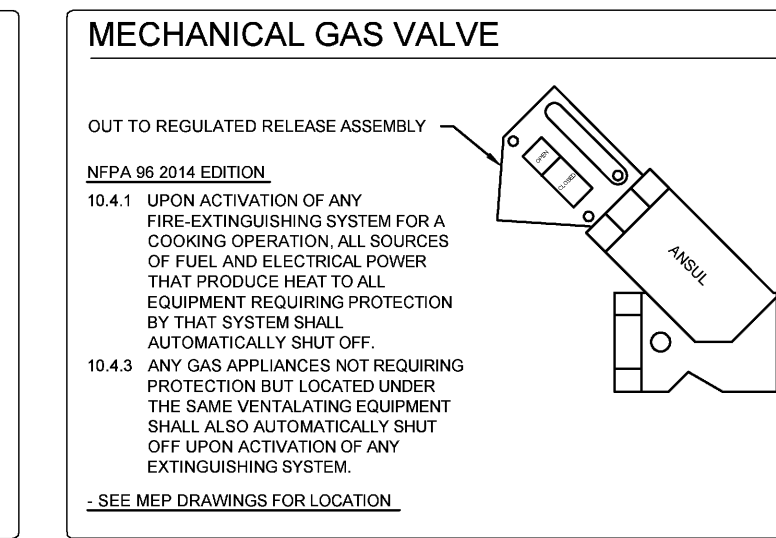
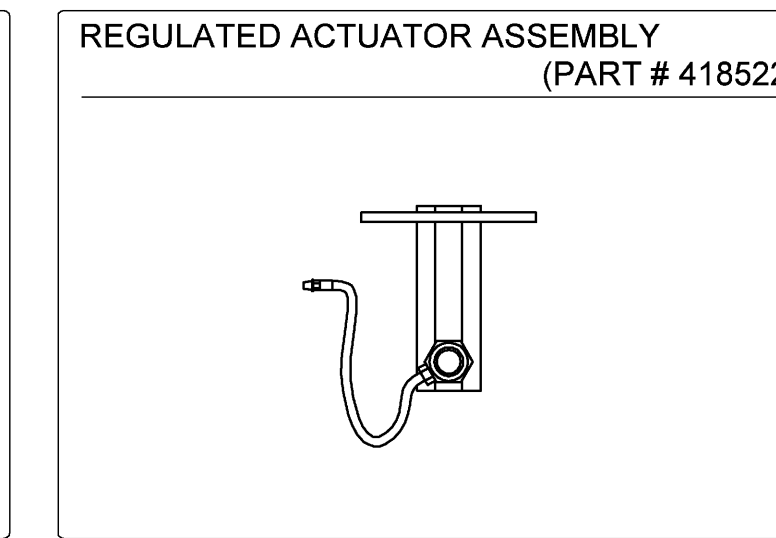
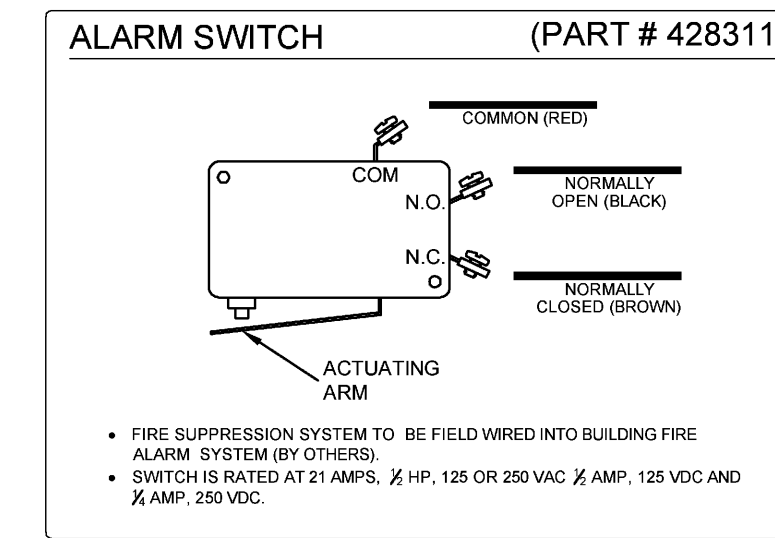
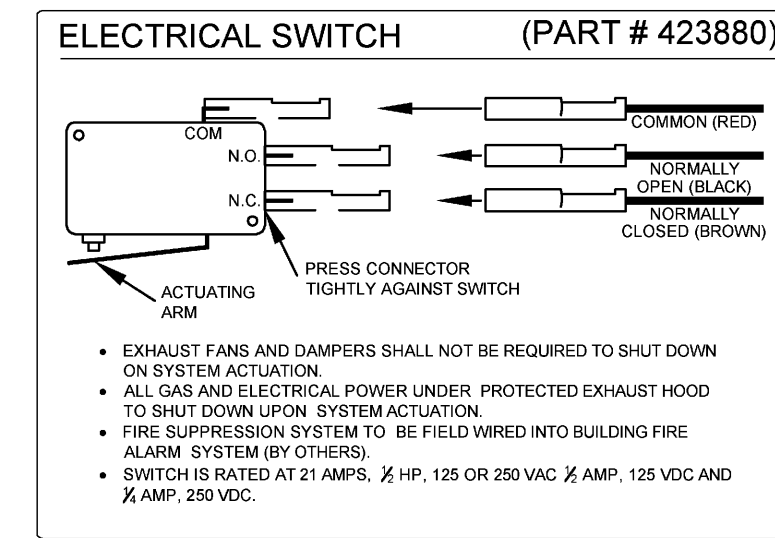
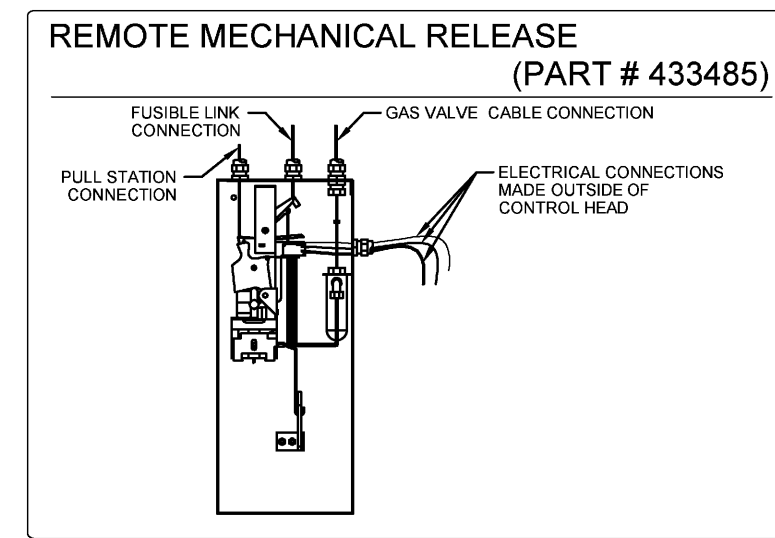
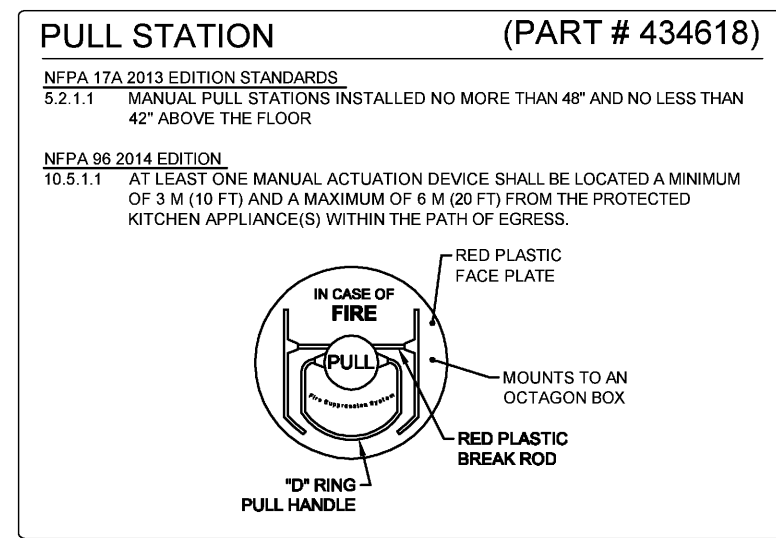
CABLE/LINE LIMITATIONS				
	LENGTH	PULLEYS	BRACKETS	
FUSIBLE LINK (Pg. 4-57)	MAXIMUM 150.00 FT	20	15	
	ALLOTTED 30.00 FT	7	8**	
PULL STATION(S) (Pg. 4-58)	MAXIMUM 150.00 FT	20	N/A	
	ALLOTTED 15.00 FT	3	N/A	
GAS VALVE(S) (Pg. 4-59)	MAXIMUM 150.00 FT	20	N/A	
	ALLOTTED - FT	-	N/A	

LEGEND

	SMARTAIRE HOOD W/ INTERNAL SUPPLY AIR FAN		SYSTEM SIGNAGE
	PAC-10 PNEUMATIC TUBING		DETECTION LINE ROUTE
	PATH OF EGRESS		RESET RELAY
	K-CLASS FIRE EXTINGUISHER (AS SUPPLIED BY OTHERS UNLESS NOTED OTHERWISE)		FIELD PIPING
	PULL STATION		NOZZLE COVERAGE
	GAS VALVE		NOZZLE LABEL
	NOZZLE HEIGHT MARKER		NOZZLE (FRONT VIEW)
	REGULATED RELEASE ASSEMBLY		NOZZLE (PLAN VIEW)
	DETECTOR BRACKET (FRONT VIEW)		DOWNWARD FACING NOZZLE
	DETECTOR BRACKET (PLAN VIEW)		ANGLED NOZZLE AND TARGET LOCATION



PAGE NUMBERS REFERENCED FROM THE PYROCHEM FIRE SUPPRESSION SYSTEM TECHNICAL MANUAL.
 * CALCULATIONS BASED ON 3/8\"/>



VERIFY PULL STATION AND WALL CABINET LOCATIONS

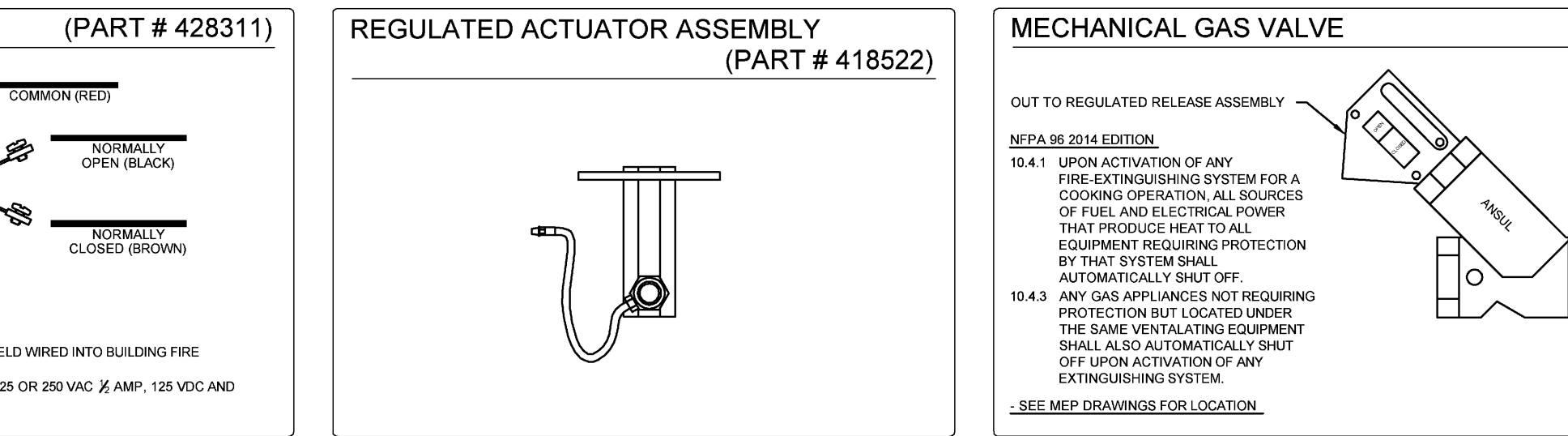
SUPPLY AIR SHUTDOWN SEQUENCE

The internal fan(s) are engineered to shut down upon fire suppression activation per the NFPA 96 standard.
 Internal compensating hoods must be fitted with listed fire dampers with fusible links at all openings that penetrate the liquid tight enclosure of the hood, per NFPA 96 and UL730.
 The Smartaire hoods include UL 90a listed damper(s) with a fusible link at all openings that penetrate the liquid tight enclosure of the hood.

GENERAL NOTES:

- NFPA 96, SECTION 8.3.1: REPLACEMENT AIR QUANTITY SHALL BE ADEQUATE TO PREVENT NEGATIVE PRESSURES IN THE COMMERCIAL COOKING AREA(S) FROM EXCEEDING 4.988Pa (.02 IN WATER COLUMN)
- NFPA 96, SECTION 8.3.2: WHEN ITS FIRE-EXTINGUISHING SYSTEM DISCHARGES, MAKEUP AIR SUPPLIED INTERNALLY TO A HOOD SHALL SHUT DOWN.

PATH OF EGRESS
 SCALE: 3/16" = 1'-0"



CUSTOMER APPROVAL
 COOKING EQUIPMENT VERIFICATION
 VERIFY THE FOLLOWING:

HIGH BACK SHELVES YES NO
 RANGES WITH OVER A 28" COOKING SURFACE DEPTH YES NO
 CEILING HEIGHT _____

APPROVED BY _____ DATE _____

NOTE TO REVIEWER:
 THIS DRAWING IS FOR INFORMATION ONLY. THE CONTRACTOR SHALL VERIFY ALL DIMENSIONS AND CONDITIONS OF THE EXISTING HOODS AND EQUIPMENT PRIOR TO FABRICATION. A RE-ENGINEERING OF THE HOODS MAY BE REQUIRED.

INSTALLER:

GENERAL NOTES:
 NOTES TO ARCHITECT AND CONTRACTOR: STREIVOR, INC. PROVIDES ALL THE TECHNICAL INFORMATION AND SPECIFICATIONS FOR THE HOODS AND EQUIPMENT. THE CONTRACTOR SHALL VERIFY ALL DIMENSIONS AND CONDITIONS OF THE EXISTING HOODS AND EQUIPMENT PRIOR TO FABRICATION. A RE-ENGINEERING OF THE HOODS MAY BE REQUIRED.
 THIS PLAN IS SUBMITTED FOR THE CONFORMANCE OF THE ARCHITECT. STREIVOR, INC. IS NOT RESPONSIBLE FOR ANY CHANGES OR OMISSIONS TO THE PLAN. ALL DIMENSIONS AND CONDITIONS OF THE EXISTING HOODS AND EQUIPMENT SHALL BE VERIFIED BY THE CONTRACTOR PRIOR TO FABRICATION. A RE-ENGINEERING OF THE HOODS MAY BE REQUIRED.
 STREIVOR, INC. ACCEPTS NO RESPONSIBILITY FOR ANY CHANGES OR OMISSIONS TO THE PLAN OR SPECIFICATIONS. THE CONTRACTOR SHALL BE RESPONSIBLE FOR VERIFYING ALL DIMENSIONS AND CONDITIONS OF THE EXISTING HOODS AND EQUIPMENT PRIOR TO FABRICATION. A RE-ENGINEERING OF THE HOODS MAY BE REQUIRED.
 ANY CHANGES, OMISSIONS OR OMISSIONS IN THIS PLAN OR SPECIFICATIONS SHALL BE PROVIDED TO STREIVOR, INC. FOR CORRECTION BEFORE THE WORK IS STARTED. UNLESS OTHERWISE SPECIFIED, SEE ADDITIONAL DRAWINGS FOR DETAILS. THE CONTRACTOR SHALL BE RESPONSIBLE FOR VERIFYING ALL DIMENSIONS AND CONDITIONS OF THE EXISTING HOODS AND EQUIPMENT PRIOR TO FABRICATION. A RE-ENGINEERING OF THE HOODS MAY BE REQUIRED.
 THE CONTRACTOR SHALL BE RESPONSIBLE FOR VERIFYING ALL DIMENSIONS AND CONDITIONS OF THE EXISTING HOODS AND EQUIPMENT PRIOR TO FABRICATION. A RE-ENGINEERING OF THE HOODS MAY BE REQUIRED.

STREIVOR™ AIR SYSTEMS
"STRIVING FOR EXCELLENCE"
 1742 SABRE STREET HAYWARD, CALIFORNIA 94545
 PHONE: (510) 670-9090 FAX: (510) 670-9055
 WWW.STREIVOR.COM

PROJECT: **FED-WAY PAC**
 --- WA ---
 JLR DESIGN GROUP

SYSTEM #: 47
 HOOD #: 36L & 36R
 DATE: 08-13-2015
 SCALE: UNLESS OTHERWISE NOTED 1/2" = 1'-0"
 DRAWN BY: KCS
 CHECKED BY: JLR DESIGN GROUP
 CONSULTANT: JLR DESIGN GROUP
 DESCRIPTION: _____ DATE: _____ INT: _____
 _____ DATE: _____ INT: _____
 _____ DATE: _____ INT: _____
 SHEET: **FS-01**
 SHEET 01 OF 01

Printed: 5/27/2015 8:16:02 AM



801 Second Avenue, Suite 501
 Seattle, Washington 98104
 T: 206 682 3480
 F: 206 343 8388
 www.lmnarchitects.com



557 Roy Street #175A
 Seattle, WA 98105
 Tel: 206 625 0770
 Fax: 206 625 0753
 Food Service Design

FEDERAL WAY PERFORMING ARTS & EVENTS CENTER

Northeast corner of 20th Avenue
 South and South 316th Street

Submitted

Revisions

No. Date By Description

Sheet

Title

Sheet

Number

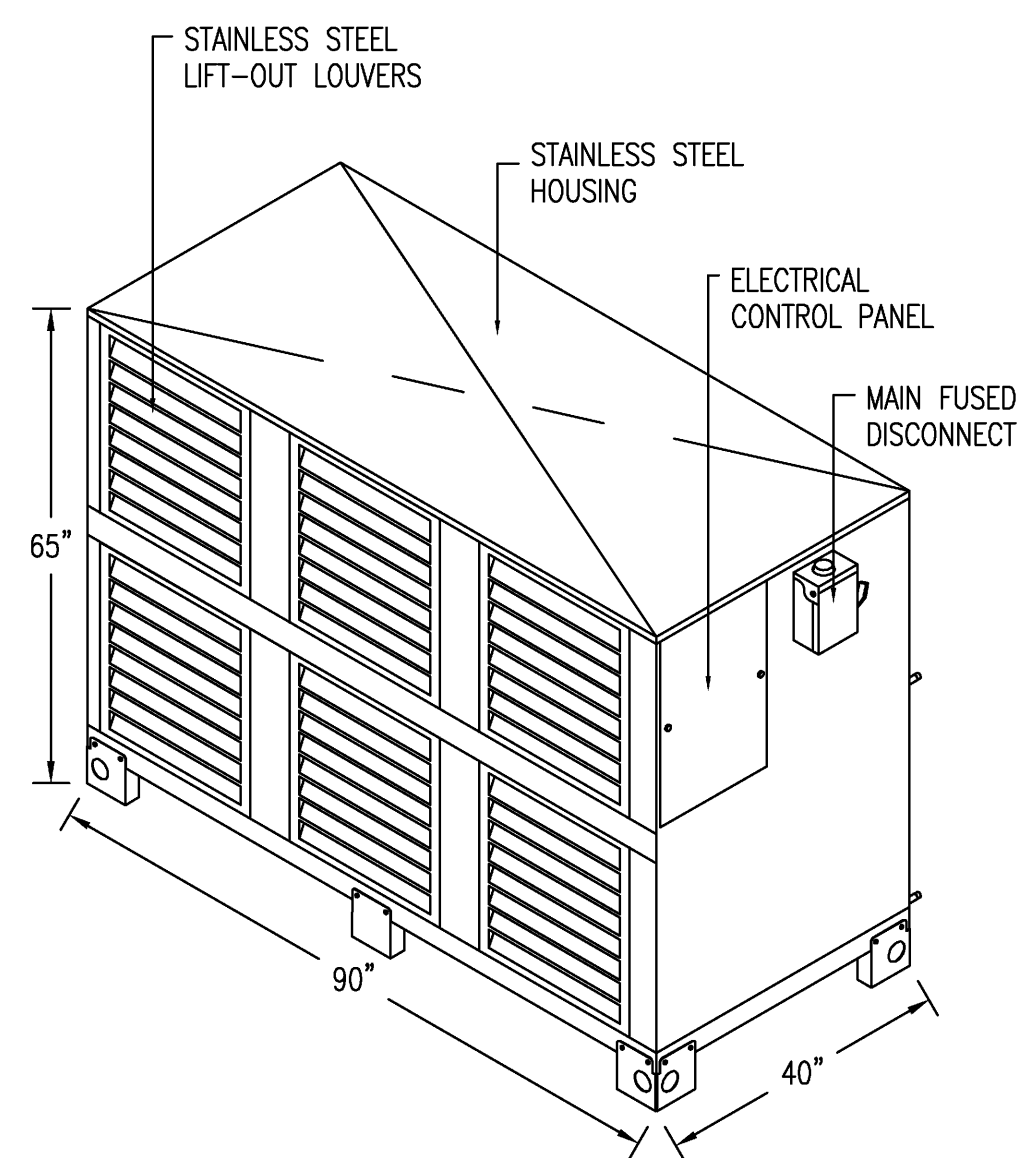
CONSTRUCTION DOCUMENTS

Drawn: DNJ
 Checked: GEL
 LMN Proj No: 120066
 Date: 14 AUGUST 2015

Ventilator Details

FS603

MODEL: ZS2-6 (4-COMP.) ECO-COOL OUTDOOR AIR COOLED REFRIGERATION SYSTEM
ITEM NO. 17



- NOTES:
- MEDIUM TEMPERATURE FIXTURES PROVIDED WITH HIGH EFFICIENCY DIGITAL SCROLL COMPRESSORS, WITH A BUCK-UP DIGITAL SCROLL FOR 100% REDUNDANCY.
 - MEDIUM TEMP SUCTION GROUP EQUIPPED WITH AN OS4-05 OIL SEPARATOR & AN RV8-16 RECEIVER.
 - SYSTEM C EQUIPPED WITH AN OS4-05 OIL SEPARATOR, AN A6-13 SUCTION ACCUMULATOR AND A R6-03E RECEIVER.
 - EACH SYSTEM EQUIPPED WITH HEADMASTER CONTROLS. ICE MACHINE HEADMASTER TO BE AN LAC-4 WITH A 210 LB SETTING.

RACK WEIGHT: 1,590 LBS

ENGINEERING SUMMARY

SYSTEM	ITEM #	DESCRIPTION	TEMP		REFRIG. R-	REQD FIXTR BTU	MODEL NO.	RATING			BTU CAP. @ 100°F	CONDENSER SIZE	EVAPORATOR COILS						TOTAL SYSTEM LOAD	DEFROST CLOCK	REFRIGERANT LINE SIZES			ACCESSORIES									
			FIXT.	SUCT.				60 Hz	60 Hz	60 Hz			QTY.	60 Hz	60 Hz	60 Hz	DEFROST TYPE	SUCT.			DIS.	LIQ.	LINE TYPE	HEATER	VALVE	TRV							
A	12	WALK-IN FREEZER	-10	-20	404A	9420	ZF09K4E	3.0	11.5	208	3	9550	Z	L1R	11	LET-090	1	1.0	208	1	7.8	208	1	ELEC.	11.5	ECOSMRT	1-1/8	3/8	M	F	F	F	
B1	16	WALK-IN COOLER	35			9113								14	ADT-090	1	1.8	115	1	-	-	-	O.C.		13.7	KEZTEMP	5/8	3/8	B	F	F	F	
B2	26	ROLL-IN REFRIG. (DL2RI)	35			4010								-	BY CONTINENTAL											1/2	3/8	B	O	O	O		
B3	44	ROLL-IN REFRIG. (DL2RI)	35			2560								-	BY CONTINENTAL												3/8	3/8	B	O	O	O	
B		MT DIGITAL SCROLL COMP	25		404A		ZBD21KCE	3.0	12.6	208	3	25800	Z																				
BB		MT BACK UP SCROLL (MCO)	25		404A		ZS15KAE	2.0	10.6	208	3	17850	Z																				
		CONDENSER FAN MOTOR							1.9	208	1		L3R																				
C	27	BLAST CHILL/FRZ (MF70.1LMYA)	-	14	404A	35193	4FES-3Y	3.0	26.0	208	3	36300	S	L3R	-	BY IRIKNOX											1-3/8	1/2	M	O	O	O	
D	3	ICE MACHINE (Y-1494N)	10	0	404A	*27000	(CONDENSER ONLY)	1.9	208	1			L3R	-	BY MANITOWOC												1/2	3/8	M	O	O	O	
		*THR																															

NOTE: ALL EVAPORATOR COILS WILL REQUIRE A HOUSE POWER SUPPLY



NOTE: IT IS THE INSTALLING CONTRACTOR'S RESPONSIBILITY TO FOLLOW ALL APPLICABLE CODES AND CURRENT REFRIGERATION INDUSTRY STANDARDS AND PRACTICES WHEN DETERMINING LINE SIZES, AND INSTALLING AND STARTING UP ROT EQUIPMENT.

COMPRESSOR TYPE
S SEMI-HERMETIC
H HERMETIC
Z SCROLL

DEFROST TYPE
O.C. OFF CYCLE
ELEC ELECTRIC

LINE TYPE
M - MAIN (UP TO 100")
B - BRANCH (UP TO 50")

EVAPORATOR ACCESSORIES
F FACTORY EQUIPPED
L LOOSE (FIELD INSTALLATION)
O PROVIDED BY OTHERS

APPROVAL STATUS

THIS DRAWING REPRESENTS OUR UNDERSTANDING OF THE SPECIFICATIONS. PLEASE REVIEW IT CAREFULLY FOR ACCURACY, CLARITY AND IN DETAIL. NOTE CHANGES REQUIRED.

MARK APPROPRIATE BOX, SIGN AND DATE BELOW:

APPROVED FOR FABRICATION NO CHANGES

APPROVED FOR FABRICATION WITH CHANGES NOTED

REVISE AND RE-SUBMIT DRAWING

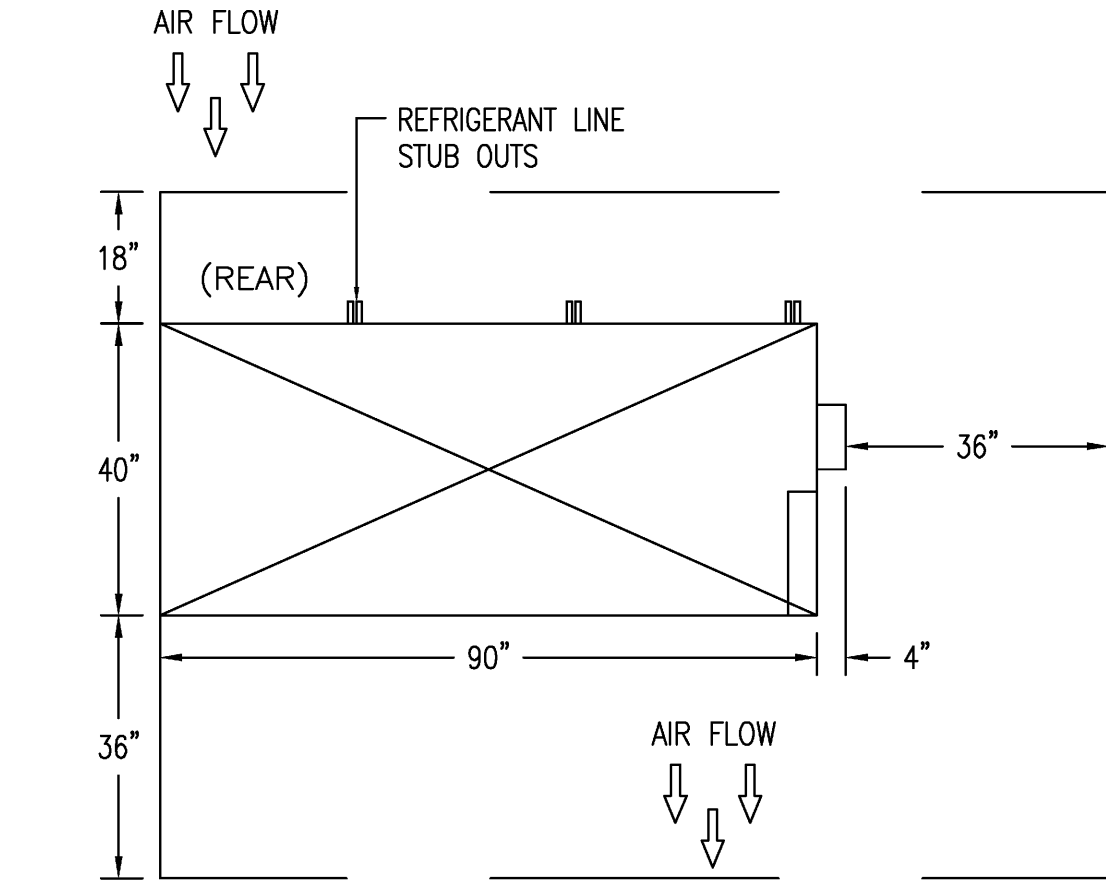
BY: _____

DATE: _____

NOTICE

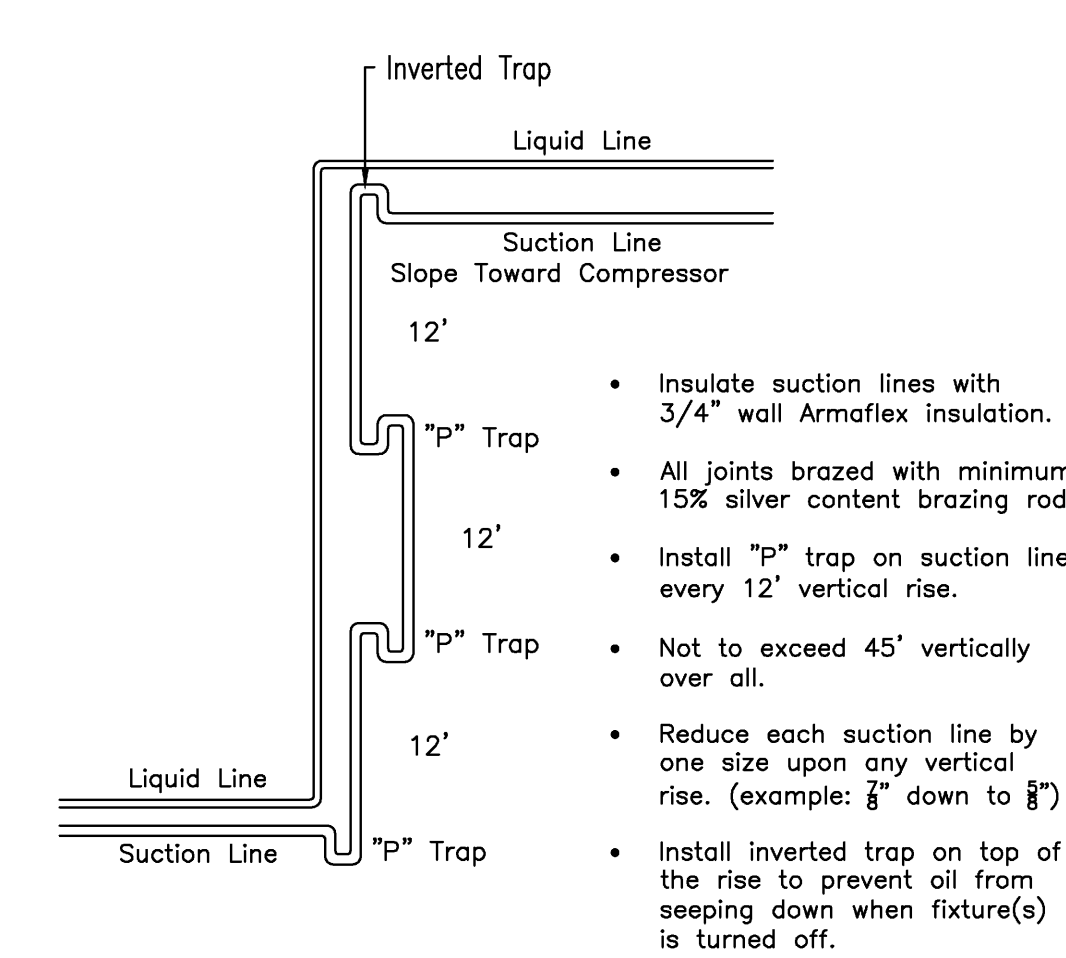
THIS DRAWING BEING AN INSTRUMENT OF SERVICE IS AND WILL REMAIN PROPERTY OF REFRIGERATION DESIGN TECHNOLOGIES AND CANNOT BE USED WITHOUT WRITTEN AUTHORIZATION.

PLAN VIEW / CLEARANCE REQUIREMENTS

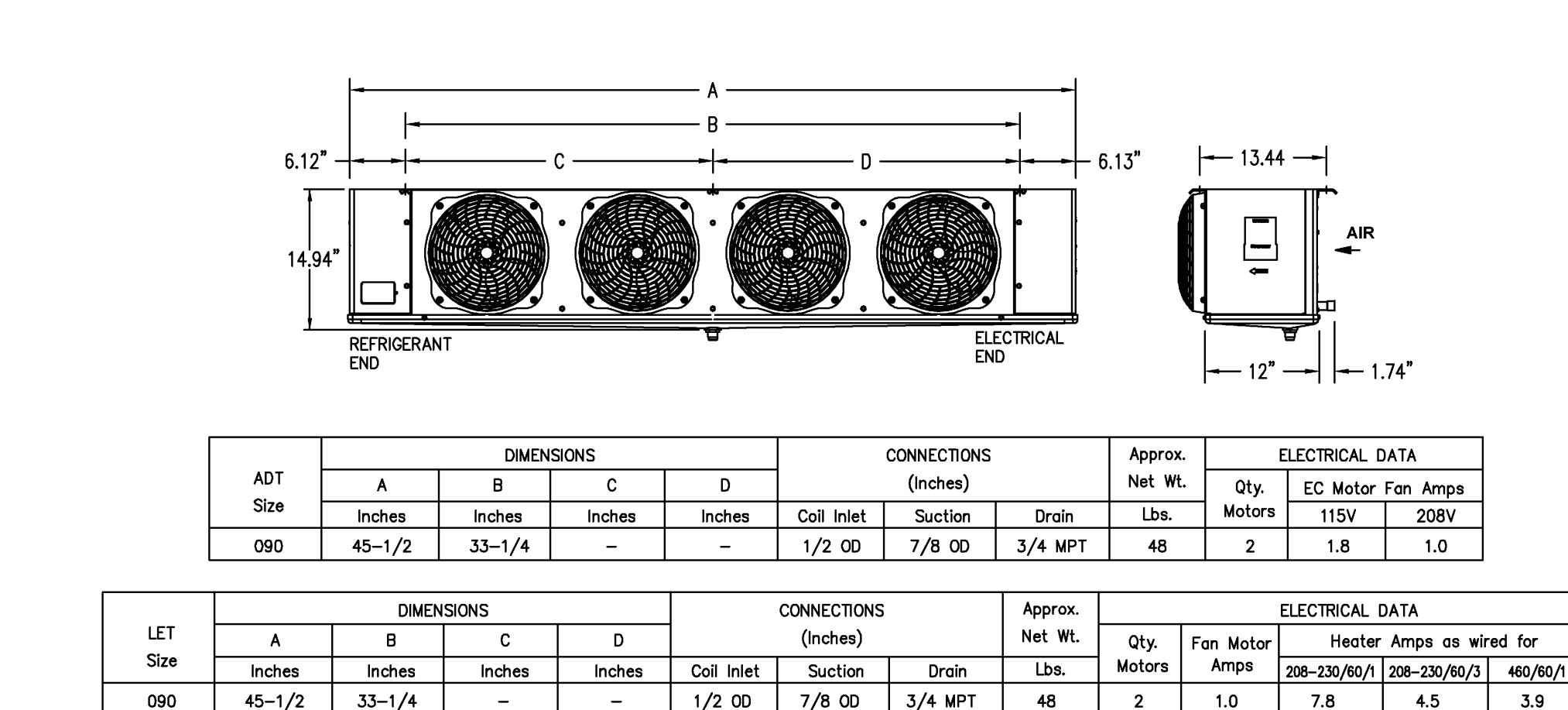


NOTE: MINIMUM CLEARANCE REQUIRED FOR PROPER OPERATION
NOTE: ROOF CURB OR GROUND PAD CAN BE SAME SIZE AS OUTDOOR UNIT

SUCTION LINE VERTICAL RISE DETAIL



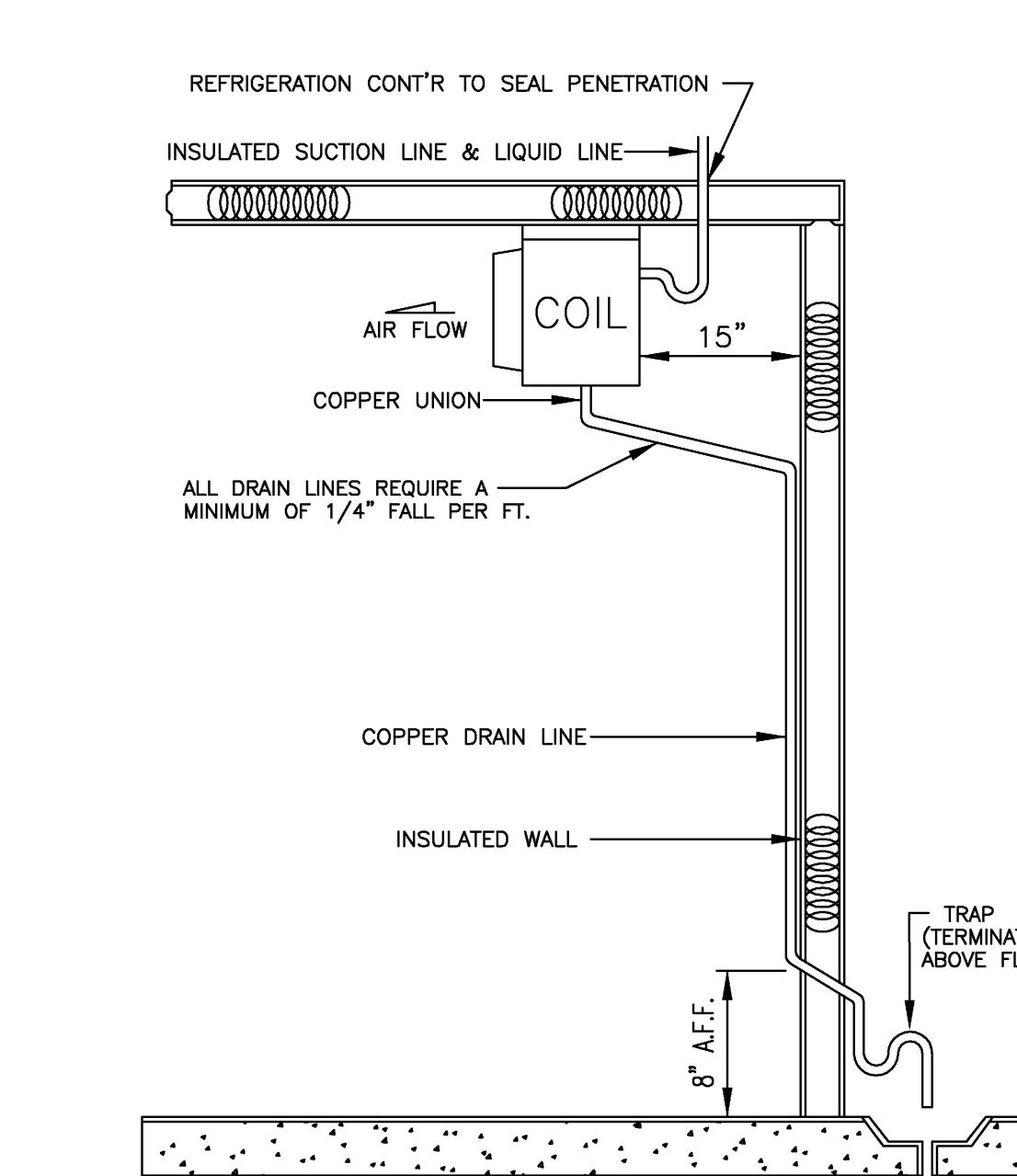
EVAPORATOR COIL DETAIL - MODEL ADT & LET



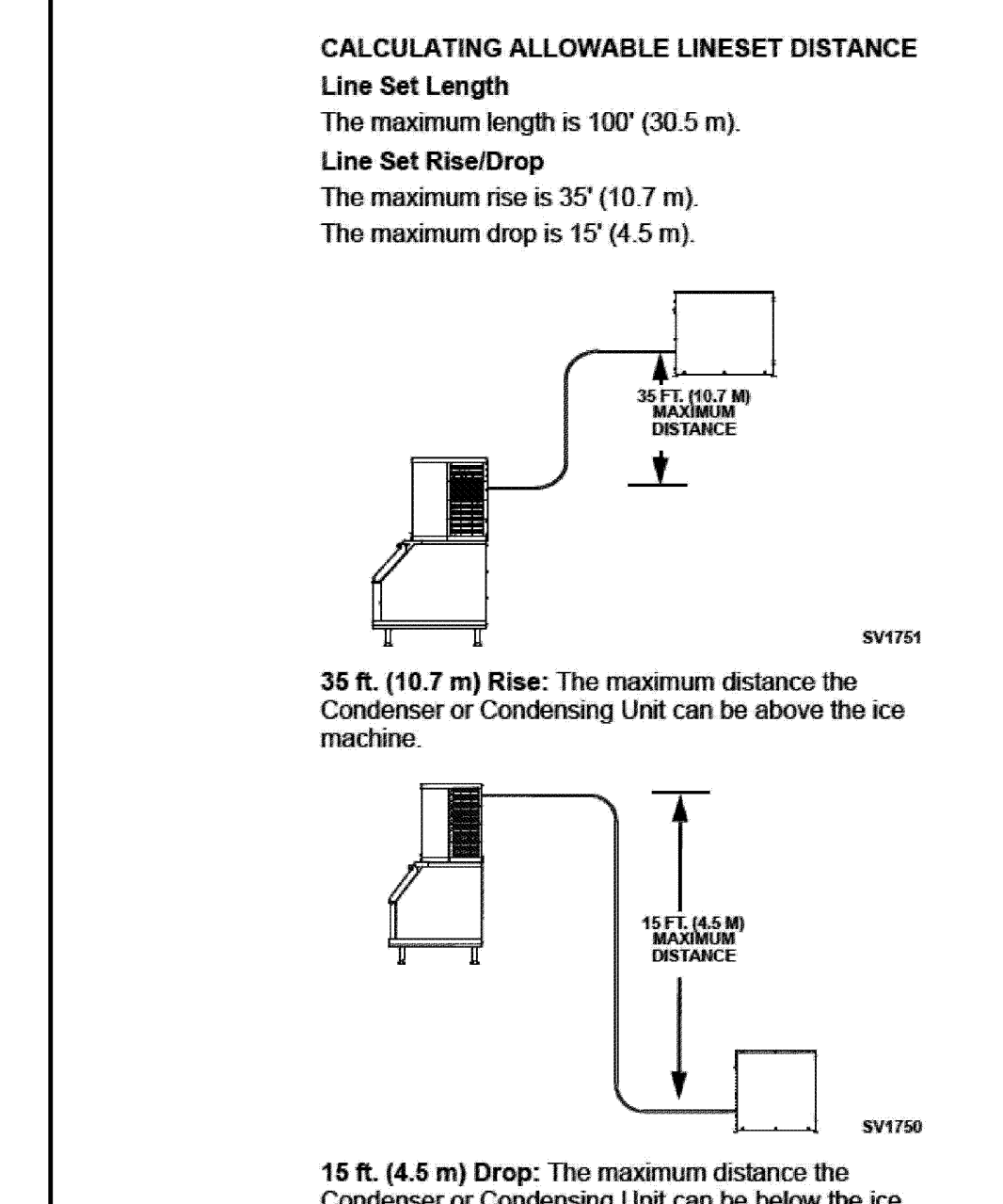
ZS SERIES "ECO-COOL" ENGINEERING SPECIFICATIONS

- Multi circuted, multi compressor, outdoor air cooled. The refrigeration package shall be a pre-engineered and factory-assembled unit, trade name "Eco-Cool" as manufactured by Refrigeration Design Technologies, 1908 FM Road 66, P.O. Box 622, Waxahachie, Texas 75168. Phone: (972) 937-3215; Fax: (972) 937-0970.
- Refrigeration Rack
Refrigeration system shall be housed in a weather protected compact structural steel frame. The entire housing shall be brushed, 304 stainless steel. The exterior of the housing shall feature stainless steel one piece louvers. The entire steel frame shall be pre-assembled, welded, cleaned and painted with two coats of polyurethane. The condenser shall be multi circuted with aluminum fin copper tube and shall be designed for 10 degrees to 20 degrees TD. Condenser fan motors shall be mounted within the enclosure. Suction line for low temperature units must be insulated with 1/2" Armaflex.
 - The refrigeration unit shall be equipped with the following components:
 - R-404A Medium and Low Temperature Compressors
 - X664CX Controller manufactured by Dixell
 - Heavy Gauge Welded Steel Frame Primed and Painted with 2 Coats Polyurethane
 - Receiver with Relief Valve And Liquid Level Indicator (Where Required)
 - U.L.-Listed and Labeled Pre-Wired Control Panels Feature a Single Point Electrical Connection, Individually Fused Circuits, Definite Purpose Contactors and Breakers
 - Liquid Line Solenoids (Walk-ins Only)
 - Evaporator Pressure Regulator (Where Required)
 - Stainless Steel Super Hose Connection
 - Liquid Sight Glass
 - Oil Separators
 - Suction Accumulator
 - Pre-Piping
All refrigerant lines shall be extended to one side of the package in a neat and orderly manner. All tubing shall be securely supported and anchored with non-corrosive coated clamps. All joints must be welded not soldered. All piping and controls shall be factory pressure-tested with nitrogen at 175 PSI.
 - Evaporator Coils
A. Evaporator coils shall be direct expansion type fabricated of copper tubes with aluminum fins.
B. All evaporators shall be provided with factory-mounted solenoid valve, thermostatic expansion valve and temperature sensor.
C. Refrigeration contractor to provide suction "P" trap.
 - Control Panel
The package shall have a factory-mounted U.L.-Listed and Labeled Pre-Wired Control Panels which feature a single Point Electrical Connection, Main Fused Disconnect, Individually Fused Circuits, Definite Purpose Contactors and Breakers
- General Information
Contractors shall verify all dimensions and coordinate with other trades. General contractor shall prepare the platform, curbed openings and weatherproofing the unit after installation.
- Refrigeration Contractor
All copper tubing to be refrigerant grade. A.C.R. or type "L". Welding should be used for all refrigerant piping. Silver solder or soft solder is not acceptable. 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 the valves open at 200 psi. The complete system shall be evacuated with a vacuum pump. Each unit should be charged tested and adjusted to assure operation. Refrigeration contractor should provide and install the drain-line heater in freezer. Heater shall be connected by electrical contractor.
- Electrical Contractor
Electrical contractor to provide power for refrigeration package and connect control and defrost system as called for in the wiring diagram. Electrical contractor to connect drain-line heater in the freezer. All electrical wiring and installation shall be in accordance with the wiring diagram and local codes.
- Plumbing Contractor
Plumbing contractor to provide 3/4" A.C.R. or "L" copper drain lines for walk-in refrigerator and freezer, pitched 1/4" per foot of run. Plumbing contractor to fit condensate drain lines with 1/2" sweat union. Trap drain-line outside of refrigerated space to avoid entrance of warm, moist air. Plumbing contractor to provide individual drain-line for each evaporator unless other arrangements made. All plumbing installation shall be in accordance with local codes.

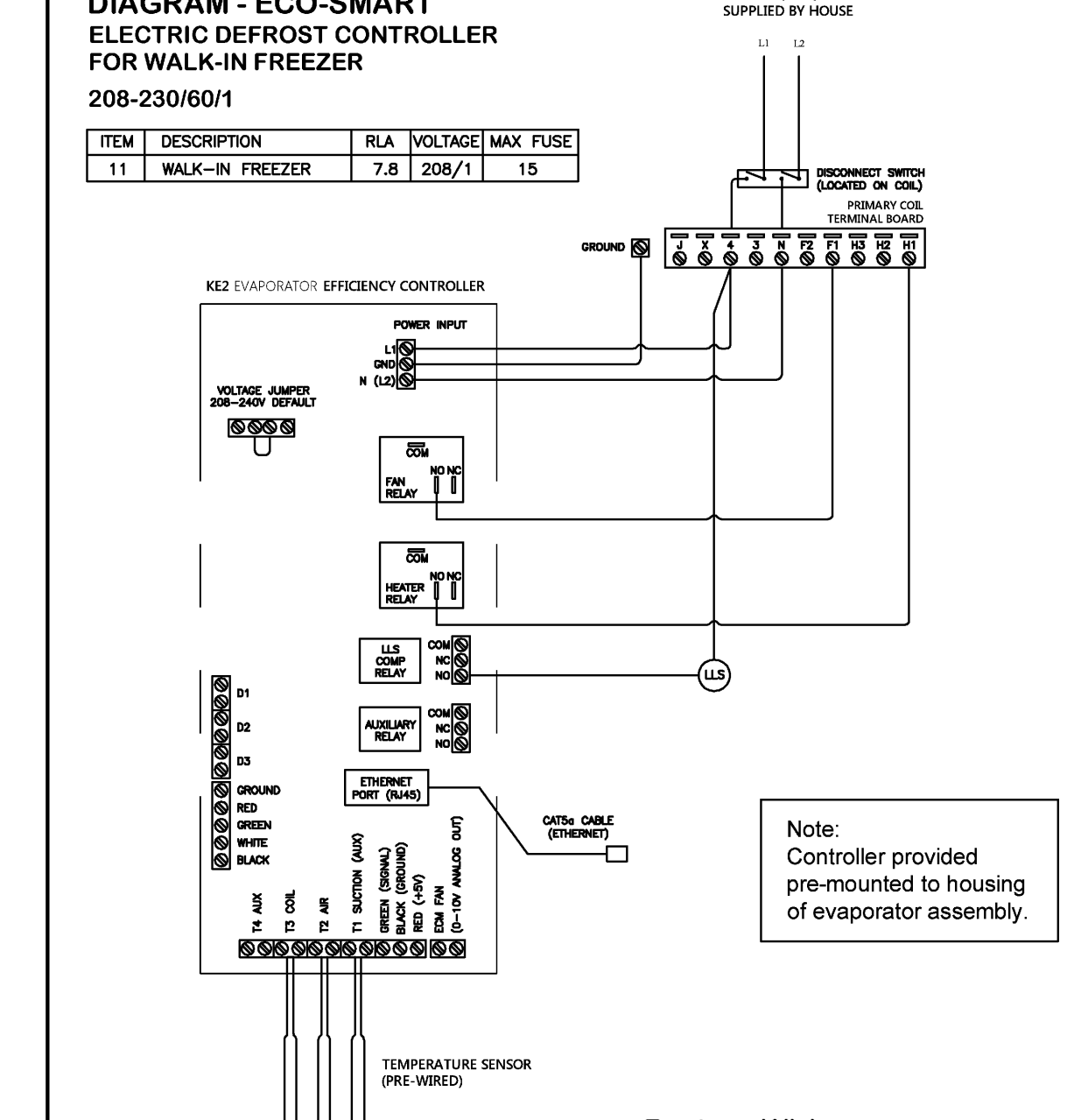
EVAPORATOR MOUNTING DETAIL - TYPICAL



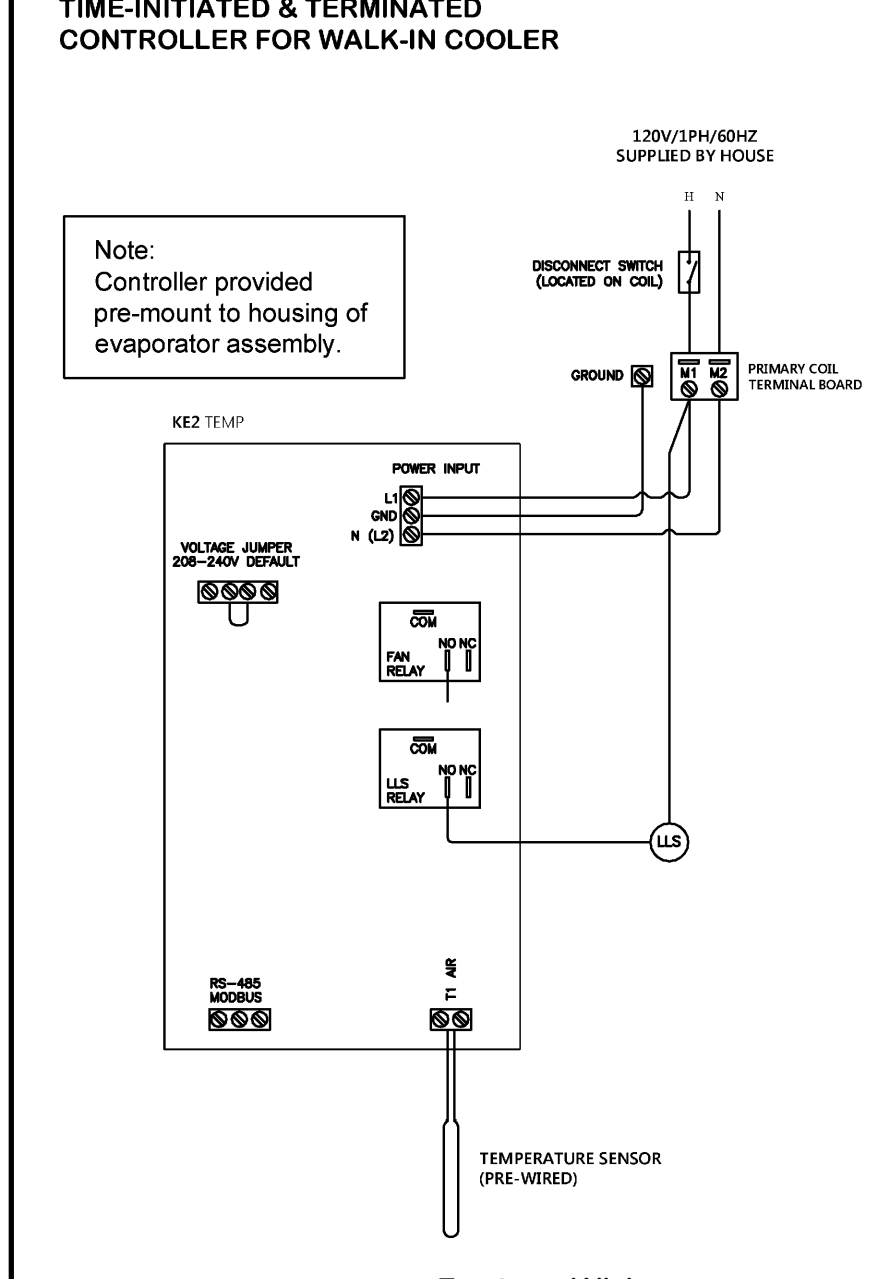
ICE MACHINE INSTALLATION REQUIREMENTS



WIRING DIAGRAM - FREEZER COIL



WIRING DIAGRAM - COOLER COIL



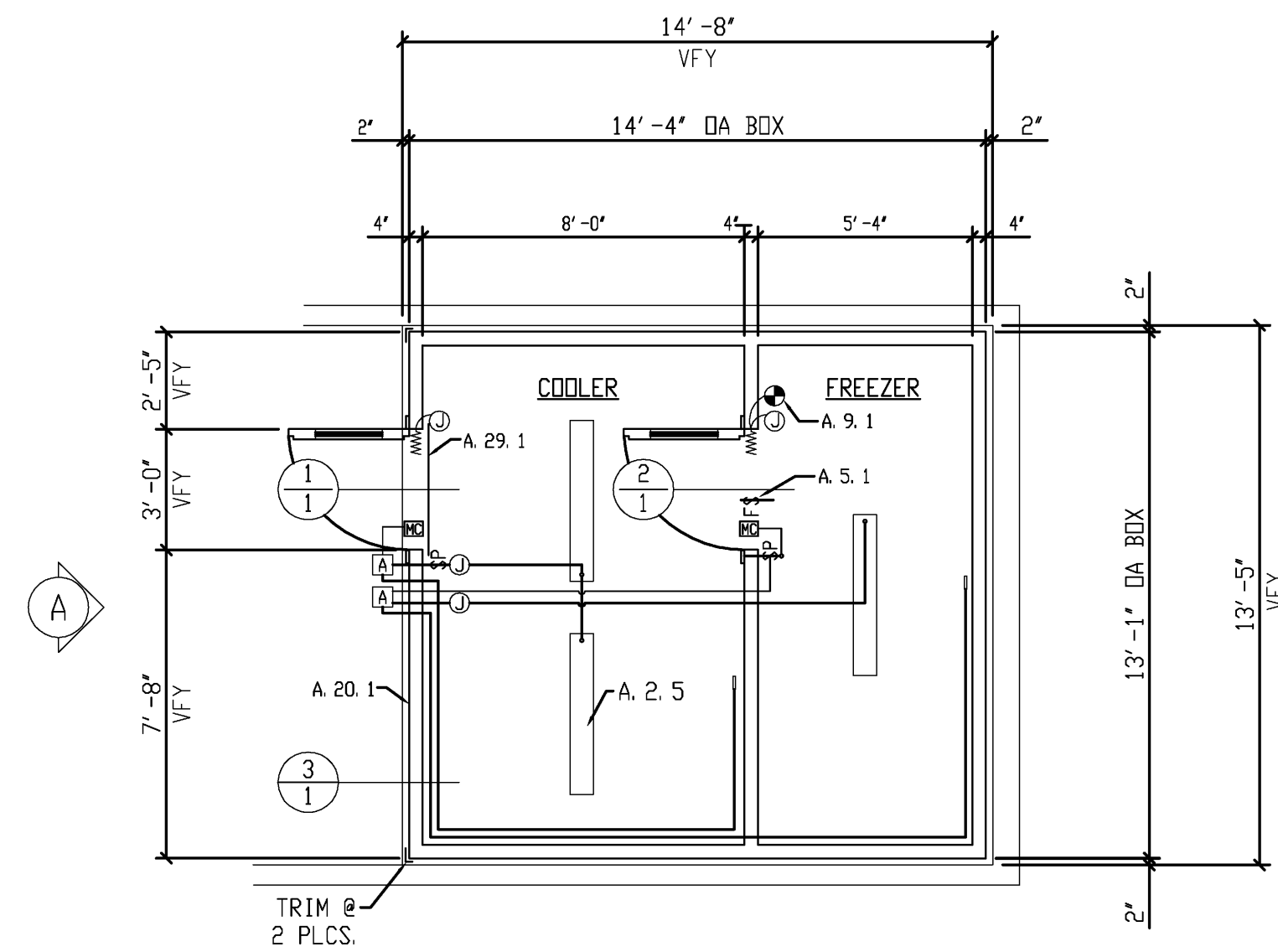
Refrigeration Design Technologies
Waxahachie, Texas
(800) 736-9518
www.rdonline.com

Consultant:
JLR Design Group
Seattle, WA

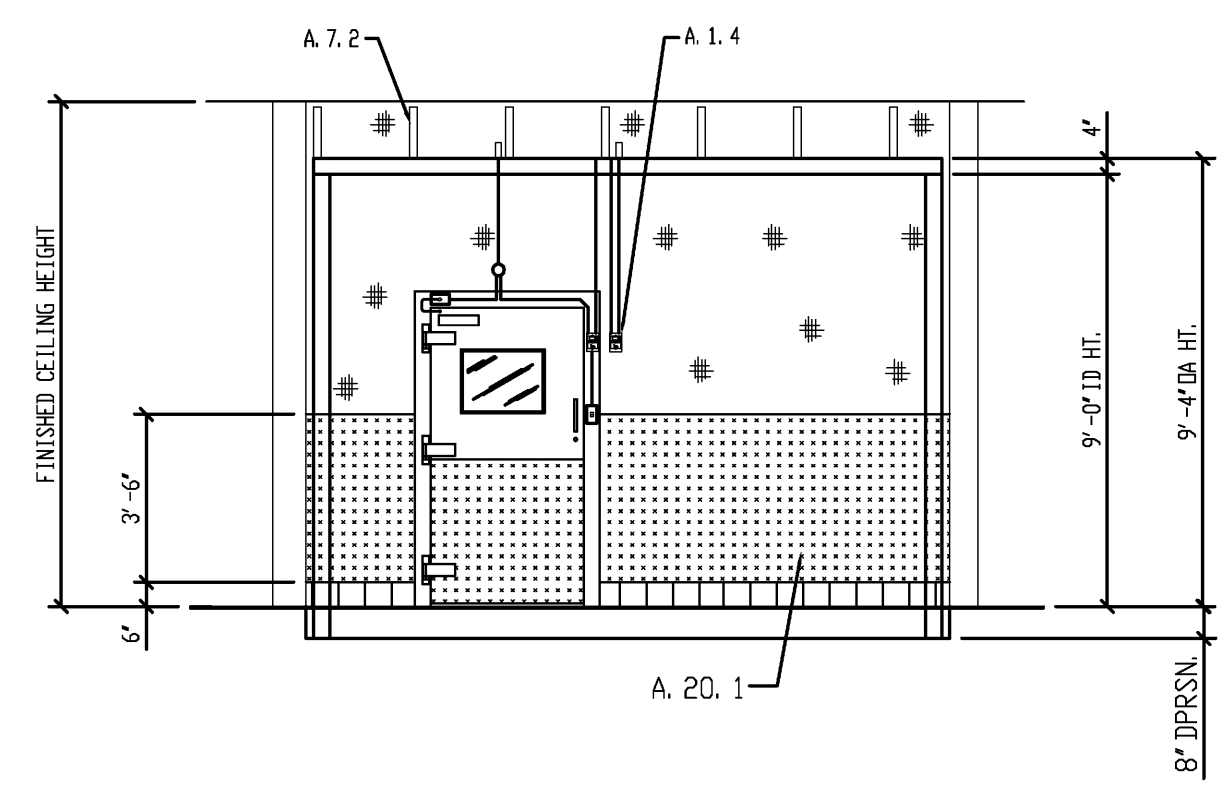
Dealer:

Federal Way Performing Arts & Conference Center
Federal Way, WA

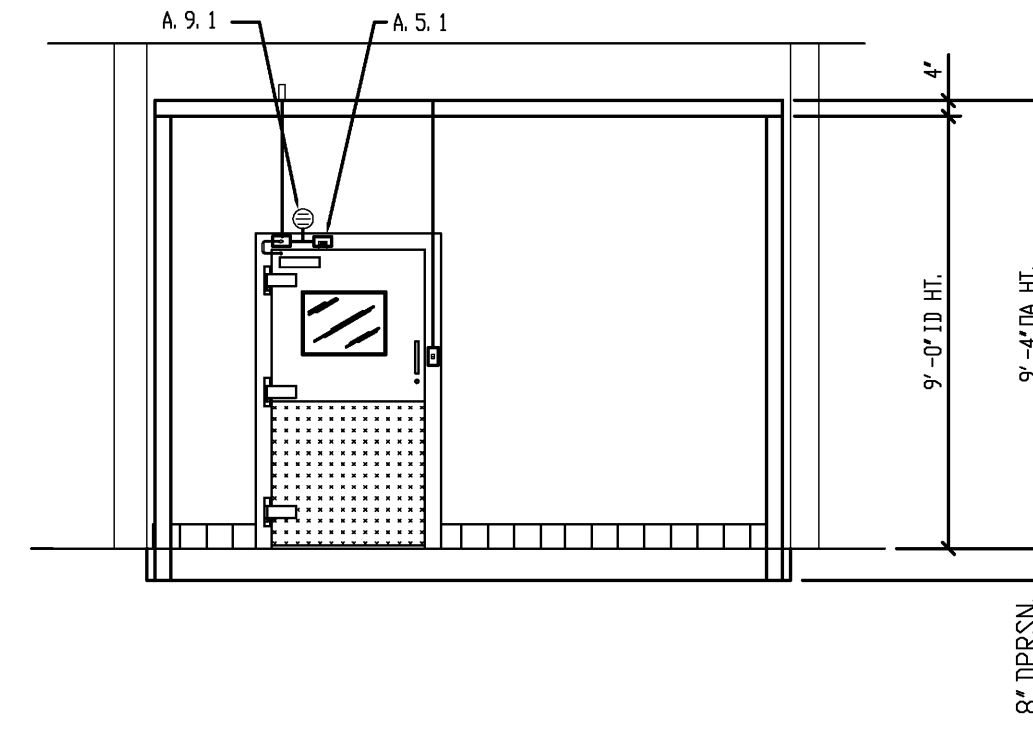
Project: 17937
Date: 07-20-15
Drawn by: M. Willert
Sheet: 1.1 of 1.1



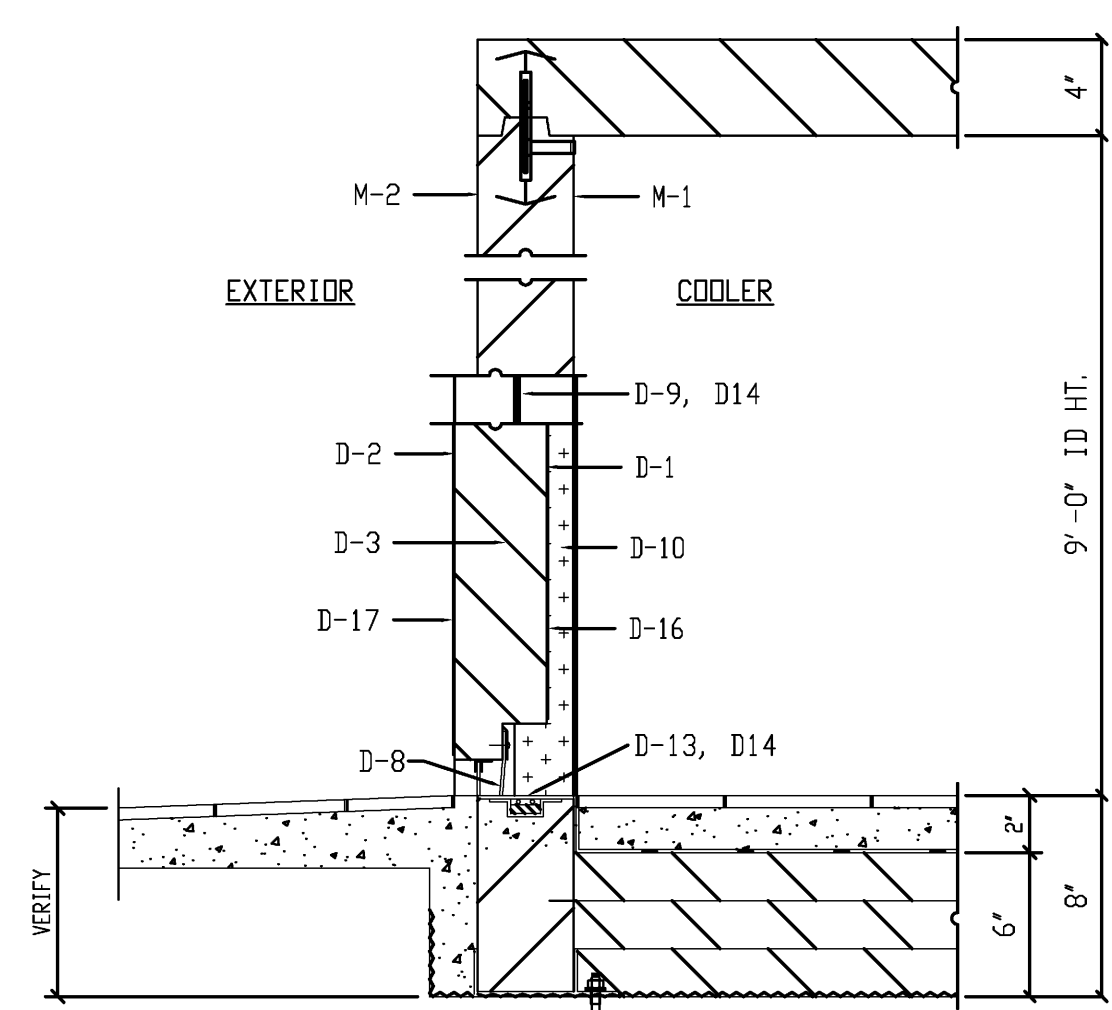
PLAN 1/4"=1'-0"



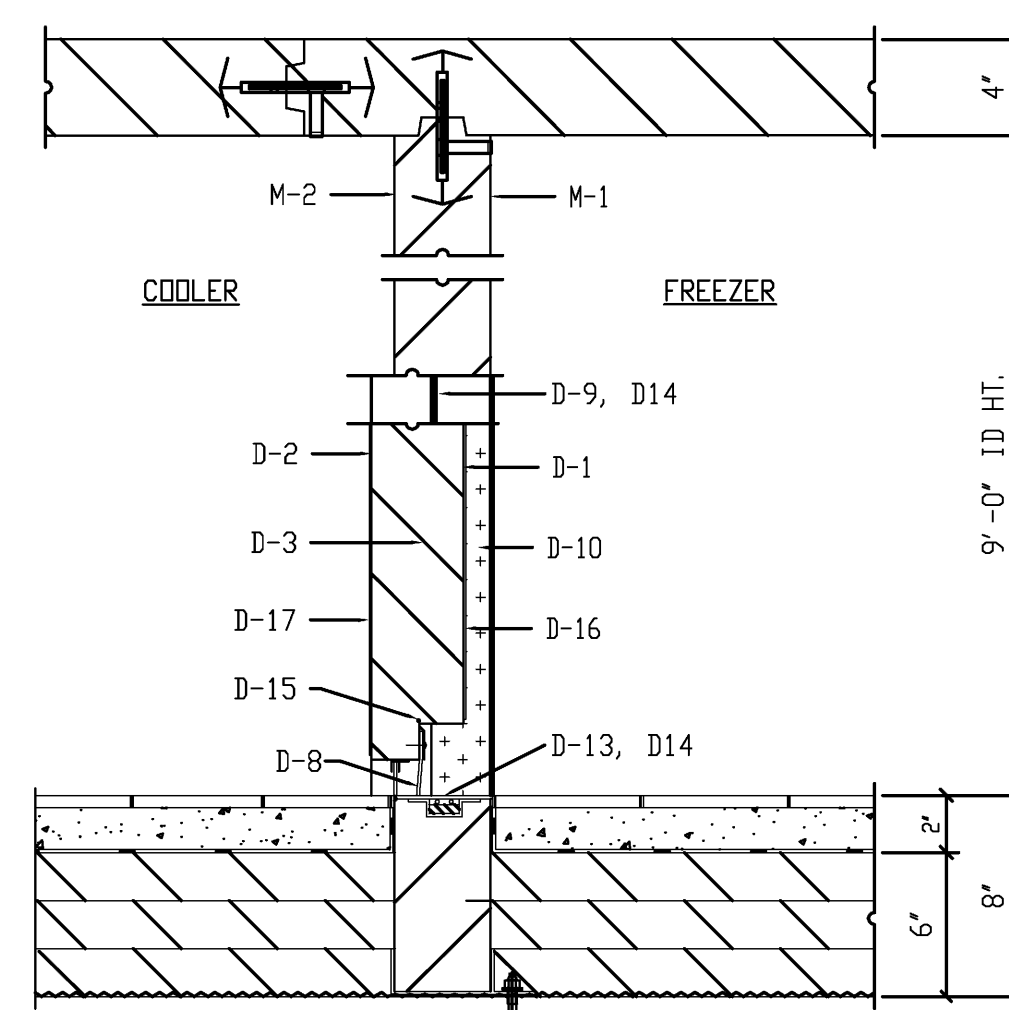
ELEVATION 1/4"=1'-0"



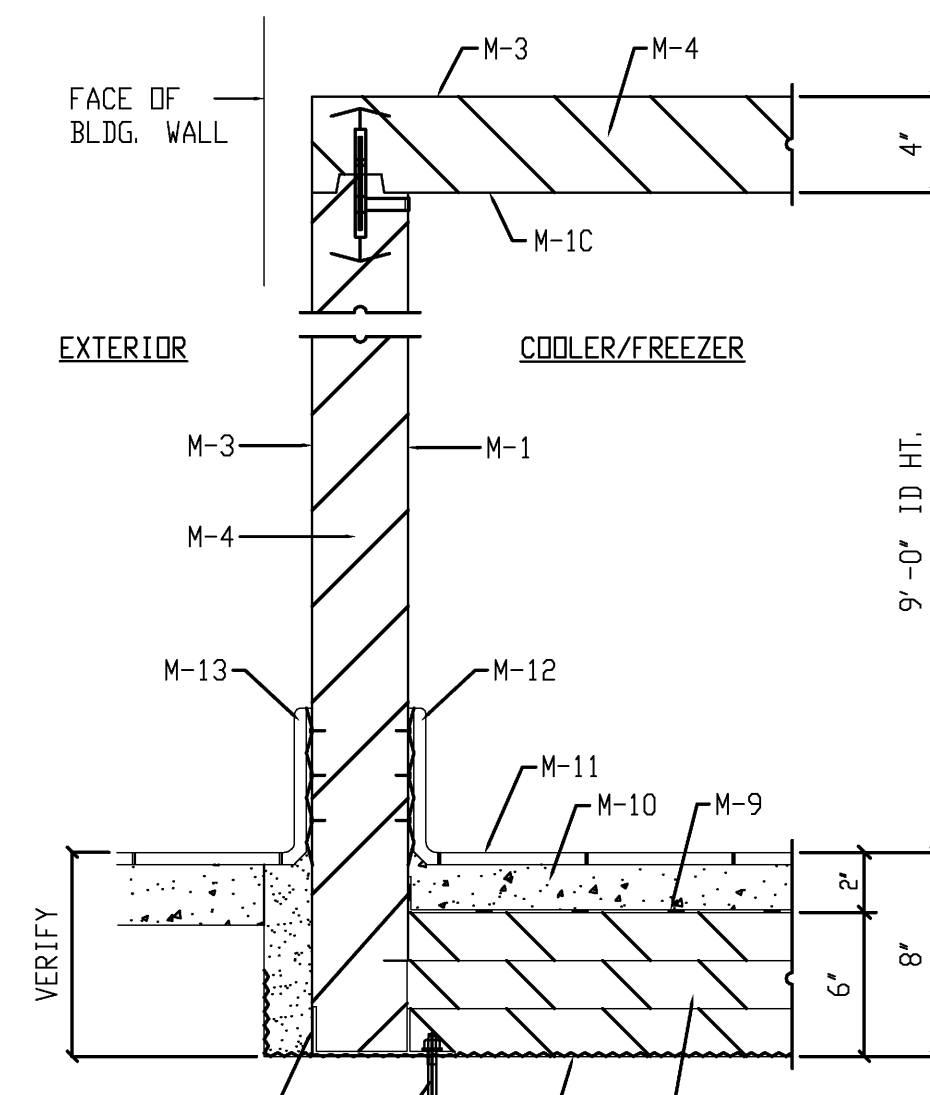
INTERIOR ELEVATION 1/4"=1'-0"



SECTION (C) DOOR 1-1/2"=1'-0"

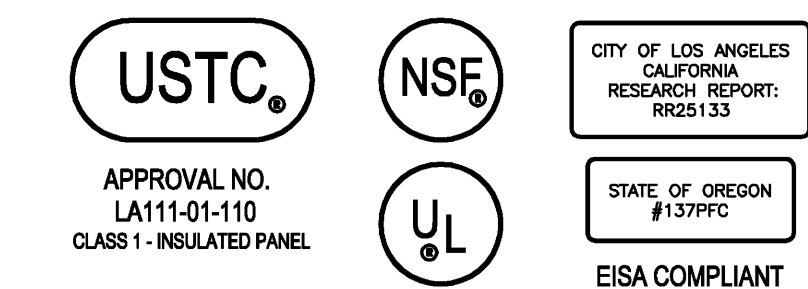


SECTION (C) DOOR 1-1/2"=1'-0"



SECTION (C) WALL 1-1/2"=1'-0"

MATERIAL LIST		CONSULTANT: JLR DESIGN GROUP	LOCATION: SEATTLE, WA
SYM.	ITEM	DESCRIPTION	QTY.
PANEL MATERIAL LIST			
M-1	INTERIOR WALL FACING	.040" WHITE STUCCO EMBOSSED ALUMINUM	
M-1C	INTERIOR CEILING FACING	.040" FLAT ALUMINUM W/WHITE EMBEL FINISH	
M-2	EXPOSED EXTERIOR FACING	FRP-X COVER, .040 STUCCO EMBOSSED ALUMINUM (FIELD INSTALLED BY OTHERS - EXCLUDES ADHESIVE)	
M-3	UNEXPOSED EXTERIOR FACING	20 GA GALVANIZED STEEL, A525 G-90	
M-4	PANEL INSULATION	4" URETHANE, CLASS 1 - UL LISTED	
M-5	FLOOR ATTACHMENT BOOT	16 GA GALV. STEEL FLOOR ATTACHMENT BOOT, TYP. 23" O.C.	
M-6	FLOOR ANCHOR	HILTI 3/8" DIAMETER x 2-1/2" MIN EMBEDMENT KWIK BOLT T2 ANCHOR ICC ESR-1917 (LARR # 25701)	
M-7	SUBFLOOR MEMBRANE	ASPHALT EMLSTON & FOIL COATED VAPOR BARRIER	
M-8	FLOOR INSULATION	THREE LAYERS OF 2" THICK URETHANE (6" TOTAL)	
M-9	SLIP SHEET	15 # FELT PAPER	
M-10	SUBSTRATE	REINFORCED CONCRETE BY G.C.	
M-11	WEARING FLOOR	QUARRY TILE BY G.C. - VERIFY	
M-12	INTERIOR BASE	QUARRY TILE BY G.C. - VERIFY	
M-13	EXTERIOR BASE	QUARRY TILE BY G.C. - VERIFY	
H-30 COOLER & H-30 FREEZER RAISED CASING DOOR (3'-0" WIC x 6'-6" HIC)			
D-1	INTERIOR METAL FACING	20 GA STAINLESS STEEL, TYPE 304 #4	
D-2	EXTERIOR METAL FACING	20 GA STAINLESS STEEL, TYPE 304 #4	
D-3	DOOR INSULATION	4" URETHANE, CLASS 1	
D-4	DOOR PULL	KASON #7308 TUBULAR STAINLESS STEEL HANDLE	
D-5	LOCKSET	DEADBOLT MORTISE WITH THUMBTURN INSIDE SAFETY RELEASE, MARKSH 3K/26D	
D-6	DOOR CLOSER	HYDRAULIC CRACK & FINISH W/ HOLD OPEN CALIBRE #6503AL	
D-7	HINGE (3/DOOR)	CAM-LIFT KASON #1256, CHROME FINISH	
D-8	ADJUSTABLE WIPER	NEOPRENE W/STAINLESS STEEL RETAINER	
D-9	DOOR GASKET	EXTRUDED POLYVINYL CHLORIDE W/MAGNETIC CORE	
D-10	JAMB METAL FACING	20 GA STAINLESS STEEL, TYPE 400 WITH 1/8" x 48" HIGH ALUMINUM TREAD PLATE ANGLE GUARD	
D-11	RAISED CASING	20 GA STAINLESS STEEL, TYPE 304 #4	
D-12	INSIDE BUMPER BAR	1/2" x 2" ALUMINUM CHANNEL	
D-13	REMOVABLE SILL PLATE	1/8" STAINLESS STEEL, TYPE 304 #2B	
D-14	JAMB & SILL HEATER ASSY.	120 VOLT 230 WATT CIRCUIT W/THERMOSTAT	
D-15	DOOR PERIMETER HEATER	120 VOLT 230 WATT CIRCUIT W/THERMOSTAT @ FZR. ONLY	
D-16	INTERIOR KICKPLATE	1/8" ALUMINUM TREAD PLATE, 36" HIGH	
D-17	EXTERIOR KICKPLATE	1/8" ALUMINUM TREAD PLATE, 36" HIGH	
D-18	VISION PANEL (15" x 20")	HERMETICALLY SEALED 3-PANE TEMPERED GLASS WITH 120 VOLT, 45 WATT HEATER CIRCUIT	
ACCESSORY MATERIAL LIST			
A. 1.4	DIGITAL MULTI-MONITOR & AUTOMATIC LIGHT CONTROL	MODULAR 7SLC HI/LO ALARM WITH AUDIO-VISUAL NOTIFICATION, 3-BUTTON USER INTERFACE, BATTERY BACK UP, DRY CONTACTS, MULTI-ENTRY LIGHT CONTROL, PANIC ALARM, DATA LOGGING CAPABLE & SEND LINE	2
A. 2.5	LIGHT FIXTURE	KASON #1810ES 48" LONG VAPORPROOF FIXTURE WITH LOW TEMP BALLAST & TWO 53W T5HO LAMPS, 120V-106W	3
A. 5.1	FREEZER DOOR FAN SWITCH	SWITCH BUILT INTO DOOR HEAD (WIRING BY OTHERS)	1
A. 6.1	TRIM	MATCHING METAL ANGLE	4
A. 7.2	CLOSURE PANELS	FULL HEIGHT FRP-X WITH ALUMINUM KNEE BRACES	28
A. 9.1	HEATED VACUUM VENT @ FZR.	KASON #1800 2-WAY HEATED VALVE (120V, 23W)	1
A. 11.1	COIL SUPPORT KITS	1/2" DIAMETER ALL THREAD NYLON ROD, NUT PLATE, NUTS AND WASHERS.	2
A. 12.1	ESCUTCHEON PLATES	20 GA STAINLESS STEEL 4" SQUARE BLANKS	10
A. 20.1	WAINSCOT WALL PROTECTION	1/2" THICK x 48" ALUMINUM TREAD PLATE WAINSCOT FIELD INSTALLED ON TOP OF COVE BASE (ADHESIVE & INSTALL NOT INCLUDED)	1 LOT
A. 29.1	STRIP CURTAINS	8" WIDE x .080" THICK CLEAR VINYL STRIPS WITH ALUMINUM MOUNTING HARDWARE & FASTENERS	1
A. 30.1	ELECTRICAL SEAL FITTING	*EY* SERIES FOR VERTICAL CONDUIT	8
GENERAL NOTES			
1. TO MAINTAIN NSF CERTIFICATION, A NSF CERTIFIED COVE BASE MUST BE INSTALLED.			
2. WIRING & INSTALLATION OF FIXTURES AND POWER CONNECTIONS BY JOBSITE ELECTRICIAN.			
3. ALL DIMENSIONS MUST BE FIELD VERIFIED PRIOR TO FABRICATION OF COLD STORAGE ROOMS.			
4. MUST INITIAL OR INDICATE DIMENSION CHANGE AT ALL "VFY" NOTATIONS.			
5. COMPLIES WITH THE FEDERAL INDEPENDENCE & SECURITY ACT OF 2007 EFFECTIVE JAN. 1, 2009.			
6. FRP-X INSTALLED AT JOB SITE BY OTHERS (EXCLUDES ADHESIVE)			
VERIFIED BY: _____		DATE: _____	



RTM AIRDYNE		DRAWING NO.	515-7
ITEM #12 & 16 COLD STORAGE ROOMS FED. WAY PERFORMING ARTS CTR. SEATTLE, WA CONSULTANT: JLR DESIGN GROUP			
Refrigerator Manufacturers LLC 17018 EDWARDS ROAD CERRITOS, CA 90703 TEL: (562) 926-2006			
DRAWN	D.S.	DATE	05/07/15
CHECKED		SHEET	1 of 3
CHECKED		SCALE	AS NOTED
APPROVED		W.D.#	
REV.	07/09/15	REV.	
REV.		REV.	
REV.		REV.	

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Food Service Design

FEDERAL WAY PERFORMING ARTS & EVENTS CENTER

Northeast corner of 20th Avenue
South and South 316th Street

Submittal

Revisions
No. Date By Description

Sheet Title

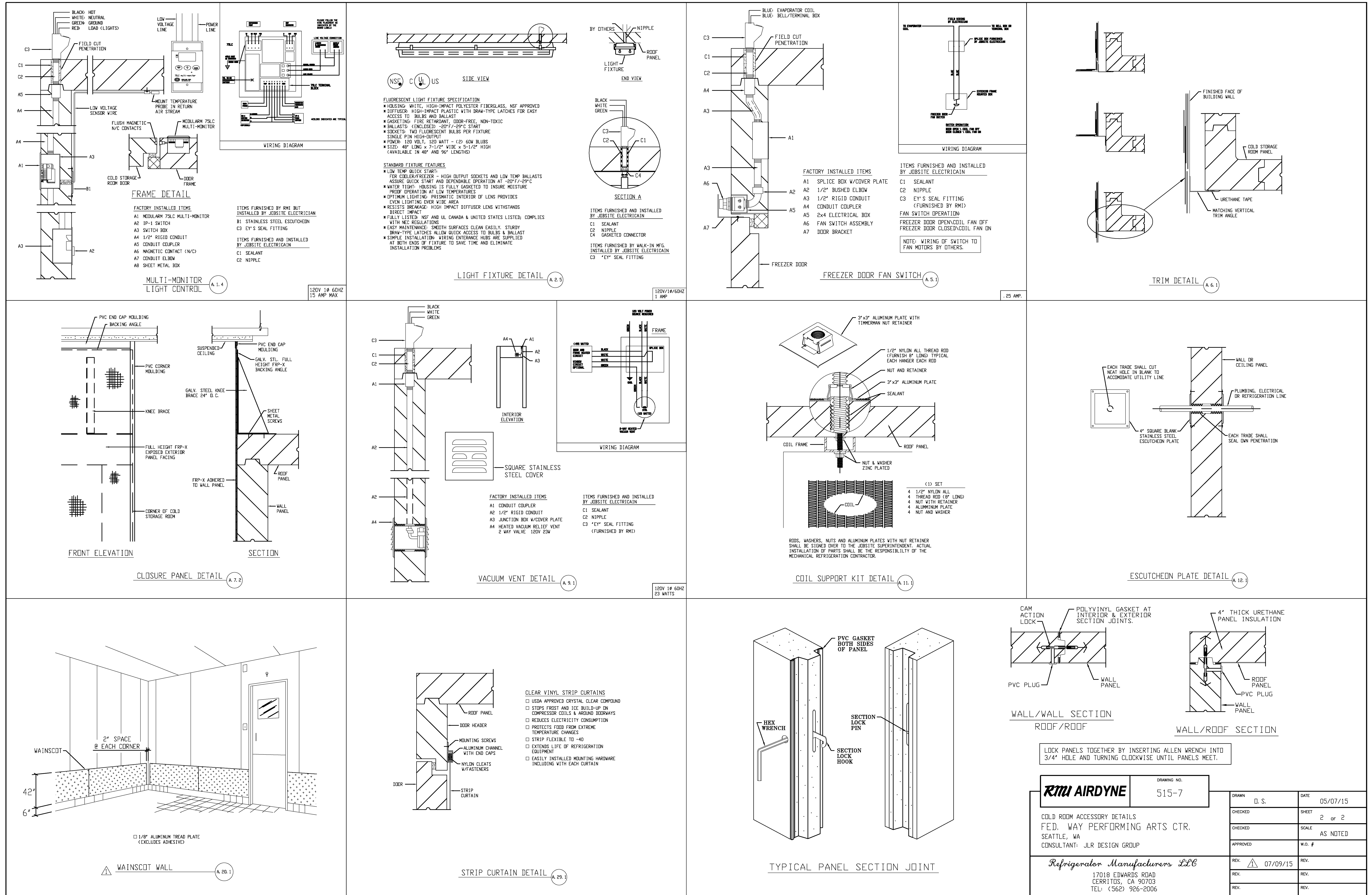
Sheet Number

CONSTRUCTION DOCUMENTS

Drawn: DNJ
Checked: GEL
LMN Proj No: 12006
Date: 14 AUGUST 2015

Walk-in Cooler / Freezer Details

FS801



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RM AIRDYNE		DRAWING NO. 515-7	
DRAWN	D.S.	DATE	05/07/15
CHECKED		SHEET	2 OF 2
CHECKED		SCALE	AS NOTED
APPROVED		W.O. #	
REV.	▲	07/09/15	REV.
REV.			REV.
REV.			REV.

COLD ROOM ACCESSORY DETAILS
FED. WAY PERFORMING ARTS CTR.
SEATTLE, WA
CONSULTANT: JLR DESIGN GROUP

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