RESIDENCE INN MARRIOTT

LANCASTER, CALIFORNIA

GADSDEN AVE. & WEST KILDARE STREET-
LANCASTER, CA 93534

HEALTH DEPARTMENT NOTES

THE FOLLOWING ARE THE MINIMUM STANDARDS FOR COMPLIANCE WITH HEALTH DEPARTMENT REQUIREMENTS. THE G.C. AND KEC CONTRACTOR SHALL COMPLY WITH THESE MINIMUM STANDARDS, DRAWINGS AND SPECIFICATIONS.

1. A CONCRETE SLAB IS PROVIDED FOR TRASH, GARBAGE, AND GREASE CONTAINER. IF WALLS ENCLOSE THIS AREA, THE INTERIOR WALL SURFACE WILL BE SMOOTH, SEALED AND WASHABLE (e.i.,PLASTERED SMOOTH AND PAINTED, ETC.)
2. ALL FOOD-RELATED AND UTENSIL-RELATED EQUIPMENT SHALL MEET OR BE EQUIVALENT TO SANITATION STANDARDS ESTABLISHED BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED PROGRAM.
3. ALL FLOOR MOUNTED EQUIPMENT WILL BE INSTALLED ON MINIMUM 6" SANITARY LEGS, CASTERS OR COMPLETELY SEALED IN POSITION ON A 4" HIGH CURB WITH CONTINUOUSLY COVED BASE. COUNTERTOP EQUIPMENT WILL BE ON 4" SANITARY LEGS OR SEALED TO THE COUNTER UNLESS READILY MOVABLE.
4. FOR ALL SELF-SERVICE SODA, ICE AND OTHER DISPENSERS WHERE REFILLS ARE PROVIDED THEY MUST BE PUSH BUTTON TYPES, OR LEVER TYPES WHERE THE LEVER CONTACTS THE CONTAINER AT LEAST ONE INCH BELOW THE RIM.
5. ANY OPERABLE WINDOWS, VENT OPENING, OR OTHER SIMILAR OPENINGS MUST BE PROVIDED WITH TIGHT FITTING SCREENS OF MINIMUM 16 MESH TO THE INCH. WINDOWS SHALL BE FIXED AT FOOD PREP, UTENSIL-WASHING, OPEN FOOD AND UTENSIL STORAGE AREAS.
6. ALL EXTERIOR DOORS SHALL OPEN OUTWARD, BE SELF-CLOSING AND TIGHT FITTING.
7. BI-FOLD, FRENCH, ACCORDION STYLE AND ROLL-UP DOORS CANNOT OPEN INTO THE FOOD PREP, UTENSIL WASHING OR UNPACKAGED FOOD SERVICE AREAS.
8. TOILET ROOM AND DRESSING ROOM DOORS MUST BE SELF-CLOSING AND TIGHT FITTING.
9. DELIVERY DOORS SHALL HAVE AIR CURTAIN FANS THAT SPAN THE WIDTH OVER THE DOOR. THE FAN MUST ACTIVATE VIA A MICROSWITCH PROVIDING A MINIMUM VELOCITY OF 1600 FPM MEASURED 3 FEET ABOVE THE GROUND.
10. A MINIMUM OF 10 FOOT-CANDLES OF LIGHT MEASURED 30" OFF FLOOR SHALL BE PROVIDED IN WALK-IN REFRIGERATED STORAGE AND DRY STORAGE AREAS.
11. A MINIMUM OF 20-FOOT CANDLES OF LIGHT SHALL BE PROVIDED WHERE FOOD, FRESH PRODUCE OR PRE-PACKAGED ITEMS ARE PROVIDED FOR CONSUMER SELF-SERVICE AND SOLD OR OFFERED FOR CONSUMPTION INSIDE EQUIPMENT, IN AREAS USED FOR HAND WASHING, WAREWASHING, UTENSIL STORAGE, AND TOILET ROOMS.
12. A MINIMUM OF 50 FOOT-CANDLES OF LIGHT MEASURED 30" OFF FLOOR SHALL BE PROVIDED WHEN WORKING WITH FOOD, UTENSILS, EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS, AREAS WHERE EMPLOYEE SAFETY IS A FACTOR AND IN ALL AREAS DURING PERIODS OF CLEANING.
13. SHATTER SHIELDS SHALL BE PROVIDED FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS.
14. ALL WAREWASHING SINKS TO HAVE 3 COMPARTMENTS THAT ARE A MINIMUM SIZE OF AT LEAST 18"X18"X12" DEEP (OR 16"X20"X12" DEEP) WITH A MINIMUM 18" DRAINBOARD AT EACH END. IF AGAINST A WALL, IT MUST HAVE AN 8" INTEGRAL BACKSPLASH. HOWEVER, IT MUST BE CAPABLE OF ACCOMMODATING THE LARGEST UTENSIL TO BE WASHED. A WAREWASHING MACHINE DOES NOT SUBSTITUTE FOR SINK REQUIREMENT. 3 OR 4 COMPARTMENT BAR SINKS TO BE AT LEAST 12"X12"X10" DEEP (OR 10"X14"X10" DEEP) WITH A MINIMUM 18" DRAINBOARD AT EACH END.
15. ALL SINKS SHALL HAVE SPOUT(S) CAPABLE OF REACHING EACH COMPARTMENT.
16. FOOD PREP SINK COMPARTMENT(S) TO BE AT LEAST 18"X18"X12" DEEP (OR 16"X20"X12" DEEP) WITH A MINIMUM 18" DRAINBOARD. SEPARATE FOOD PREP SINKS SHALL BE PROVIDED FOR MEATS AND PRODUCE.
17. A SEPARATE WET WASTE DUMP FIXTURE SHALL BE PROVIDED FOR DISPOSAL OF DRINK OR ICE WASTE.
18. EACH HAND WASHING SINK MUST HAVE PERMANENTLY MOUNTED SINGLE-SERVICE SOAP AND PAPER TOWEL DISPENSERS.
19. THE HOT WATER HEATER WILL BE A COMMERCIAL TYPE CAPABLE OF CONSTANTLY SUPPLYING HOT WATER AT A TEMPERATURE OF 120° F TO ALL SINKS. IN SIZING THE WATER HEATER, THE PEAK HOURLY DEMAND FOR ALL SINKS, ETC., ARE ADDED TOGETHER TO DETERMINE THE MINIMUM REQUIRED RECOVERY RATE.
20. ALL LAVATORIES OR HAND SINKS WILL HAVE A COMBINATION FAUCET OR PREMIXING FAUCET CAPABLE OF SUPPLYING WATER TEMPERED TO 100°-108°F. SELF-CLOSING OR METERED FAUCET TO PROVIDE AT LEAST 15 SECONDS OF WATER WITHOUT REACTIVATION.
21. ALL PLUMBING, ELECTRICAL AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO GREAT AN EXTENT AS POSSIBLE. ALL EXPOSED CONDUITS, PLUMBING, ETC. SHALL BE INSTALLED AT LEAST 6" OFF FLOOR AND 3/4" FROM WALLS USING STANDOFF BRACKETS.
22. CONDUITS, PLUMBING OR PIPING CANNOT BE INSTALLED ACROSS ANY AISLE WAY, TRAFFIC AREA OR DOOR OPENING.
23. MULTIPLE RUNS OR CLUSTERS OF CONDUIT OR PIPELINES SHALL BE FURRED IN OR ENCASED IN AN APPROVED SEALED ENCLOSURE.
24. ALL LIQUID WASTE SHALL BE DRAINED BE MEANS OF INDIRECT WASTE PIPES INTO A FLOOR SINK. FLOOR SINKS ARE TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR SURFACE AND HAVE SUITABLE EASILY REMOVABLE SAFETY COVER GRATES.
25. FLOOR SINK TO BE 50% EXPOSED WHEN NO ACCESS IS PROVIDED FOR CLEANING OR BE IN LINE WITH THE FRONT FACE OF ELEVATED FREESTANDING EQUIPMENT.
26. APPROVED BACKFLOW PREVENTION DEVICES SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY AND A SOURCE OF CONTAMINATION. HOSES SHALL NOT BE ATTACHED TO A FAUCET OR HOSE BIBB UNLESS AN APPROVED BACKFLOW PREVENTER IS PROVIDED.
27. WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTER. THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO SEWER WITH A LEGAL AIR GAP.
28. FOR CLEANING FLOOR MATS, THE JANITORIAL SINK SHALL BE A MINIMUM 24" BY 36" FLOOR-MOUNTED TYPE. MOPS SHALL BE PLACED IN A POSITION THAT ALLOWS THEM TO AIR-DRY WITHOUT SOILING WALLS, EQUIPMENT, OR SUPPLIES.
29. THE JANITORIAL SINK FAUCET WILL HAVE A THREADED OUTER LIP FOR HOSE ATTACHMENT AND AN APPROVED BACKFLOW PREVENTION DEVICE. NO CHEMICAL DISPENSING SYSTEMS OR SHUTOFF VALVES TO BE ATTACHED TO MOP SINK FAUCET OUTLET UNLESS A "SIDEKICK" PLUMBING DEVICE IS INSTALLED).
30. NO CONDENSATE OR WASTEWATER INCLUDING HVAC WILL DRAIN INTO THE JANITORIAL SINK.
31. GREASE TRAP TO BE LOCATED OUTSIDE THE FOOD SERVICE ACTIVITY AREA, FLUSH WITH THE FINISHED FLOOR WHEN INDOORS. LOCAL WASTEWATER DISTRICT OR BUILDING DEPARTMENT TO BE CONTACTED FOR GREASE REMOVAL REQUIREMENTS.
32. FLOOR DRAINS SHALL BE INSTALLED IN FLOORS THAT ARE WATER-FLUSHED FOR CLEANING AND IN AREAS WHERE PRESSURE SPRAY METHODS FOR CLEANING EQUIPMENT ARE USED, IN RESTROOMS, JANITORIAL ROOMS, SCULLERIES, AND AT BARS WITH WAREWASHING. FLOOR SURFACES IN AREAS PURSUANT TO THIS SHALL BE SLOPED 1:50 TO THE FLOOR DRAINS.
33. ADEQUATE VENTILATION SHALL BE PROVIDED TO ALL TOILET ROOMS, JANITOR CLOSETS WITH MOP SINKS, INDOOR TRASH ROOMS AND IN DRESSING/ CHANGING ROOM(S).
34. THE FLOOR FINISH WILL SHALL HAVE A SMOOTH SURFACE UNDER ALL EQUIPMENT AND WALKWAYS WILL HAVE A LIGHT TEXTURE ONLY.
35. THE PAINT USED ON WALLS AND CEILINGS OF ALL KITCHEN, FOOD PREPARATION, WORK, STORAGE AREAS SHALL BE GLOSS OR SEMI-GLOSS ENAMEL. FINISH MATERIAL SHALL BE LIGHT COLOR IN FOOD PREP AREAS FOR EASY CLEANING.
36. PRIOR TO INSTALLATION, SAMPLES OF FINISHES SHALL BE SUBMITTED TO ENVIRONMENTAL HEALTH FOR APPROVAL AS NEEDED.
37. COLD STORAGE ROOMS SHALL BE PROVIDED WITH A SECTION OF SHELVING INSTALLED TO HOLD SHALLOW COOL DOWN PANS - NOT TO EXCEED 4" IN HEIGHT. SPACE BETWEEN SHELVING TO BE AT LEAST 8" HIGH.
38. BACKUP DRY STORAGE SHELVING SHALL BE A MINIMUM OF 96 LINEAR FEET (MEASURED WITH TIERS) OR 25% OF KITCHEN, FOOD PREP, AND WORK AREAS, WHICHEVER IS GREATER. SHELVING SHALL BE AT LEAST 18 INCHES DEEP AND START A MINIMUM SIX INCHES OFF THE FLOOR SURFACE.
39. SHELVING OVER WET AREAS (SINKS, MOP SINKS ETC.) AND FOOD PREP SURFACES SHALL BE METAL.
40. ALL SEAMS, GAPS, OPENINGS SHALL BE PROPERLY SEALED PER CODE.

FINISH NOTES

1. ALL BASES IN ABOVE FINISH SCHEDULE SHALL BE A CONTINUOUS COVE BASE MINIMUM 4" HIGH W/ 3/8" RADIUS
2. ALL PAINTED AREAS SHALL BE ENAMEL SEMI-GLOSS LIGHT-COLORED, SMOOTH AND EASILY CLEANABLE, W/ 75% REFLECTANCE OR GREATER
3. ACOUSTIC PANEL SHALL BE ARMSTRONG CLEAN ROOM OR EQUAL.
4. SLIM FOOT TO BE HUNTINGTON PACIFIC CERAMIC MODEL # S3619T
5. GENERAL CONTRACTOR TO SUBMIT A SAMPLE OF CEILING TILE AND SLIM FOR TO HEALTH DEPARTMENT FOR APPROVAL PRIOR TO CONSTRUCTION
6. STAINED SEALED CONCRETE TO BE ACID AND GREASE RESISTANCE AND USDA APPROVED.

GENERAL NOTES

1. ALCOHOL NOT SOLD ON PREMISES
2. SNEEZE GUARDS ARE REQUIRED
3. TOTAL SEAT COUNT: 42
4. PROJECTED DATE OF OPENING: APRIL 2018
5. MULTIPLE USE UTENSILS
6. WATER DISTRICT: LANCASTER WATER COMPANY (661) 942-6086
7. SEWER DISTRICT: SANITATION DISTRICT NO.14 OF LOS ANGELES COUNTY
8. GREASE INTERCEPTOR TO BE LOCATED OUTSIDE OF BUILDING, NOT TO BE LOCATED OR SERVICED THROUGH ANY FOOD PREP AREA

ESTABLISHMENT SQUARE FEET: APPROX. 1,600 SQ. FT.

OWNER INFORMATION

OPERATOR/OWNER: STEVE EGLASH / BLVD RENAL, LP
CONTACT PERSON: STEVE EGLASH
PH: 818-788-1122

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REQUIREMENTS ON THIS PLAN WHICH EXCEED OR DIFFER FROM THOSE SHOWN ON THE ARCHITECT OF RECORD'S PLANS AND SPECIFICATIONS, BUT EXCEED OR DIFFER FROM THOSE SHOWN ON THE FOOD SERVICE DESIGN GROUP'S DRAWINGS SHALL BE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND SUBCONTRACTORS. THE FOOD SERVICE DESIGN GROUP ASSUMES NO RESPONSIBILITY FOR THE ACCURACY OF ARCHITECT OF RECORD'S PLANS, CONTENTS OR ANY TO CONFLICT OF THESE PLANS, AND ALL FABRICATORS, CONTRACTORS, SUBCONTRACTORS, AND VENDORS SHALL BE RESPONSIBLE FOR VERIFYING ALL DIMENSIONS, CONDITIONS AND SPECIFICATIONS PRIOR TO THE PURCHASE OF MATERIALS OR THE PERFORMANCE OF WORK. ALL DRAWINGS, SPECIFICATIONS, AND OTHER DOCUMENTS PREPARED BY THE FOOD SERVICE DESIGN GROUP ARE CONSIDERED INSTRUMENTS OF SERVICE AND ARE THE PROPERTY OF THE FOOD SERVICE DESIGN GROUP. THE FOOD SERVICE DESIGN GROUP SHALL RETAIN ALL RIGHTS, INCLUDING COPYRIGHTS, IN THE DRAWINGS, SPECIFICATIONS, AND OTHER DOCUMENTS PREPARED BY THE FOOD SERVICE DESIGN GROUP. THE DRAWINGS, SPECIFICATIONS, AND OTHER DOCUMENTS PREPARED BY THE FOOD SERVICE DESIGN GROUP ARE NOT TO BE USED BY ANY PERSON OR ENTITY FOR ANY PROJECT OTHER THAN THE PROJECT FOR WHICH THEY WERE PREPARED, NOR ARE THEY TO BE ASSIGNED TO ANY THIRD PERSON OR ENTITY WITHOUT THE PRIOR WRITTEN CONSENT OF THE FOOD SERVICE DESIGN GROUP. ALL REPRODUCTIONS OF THE DRAWINGS, SPECIFICATIONS, AND OTHER DOCUMENTS PREPARED BY THE FOOD SERVICE DESIGN GROUP ARE TO BEAR A COPYRIGHT NOTICE IN FAVOR OF THE FOOD SERVICE DESIGN GROUP. ALL REPRODUCTIONS OF THE DRAWINGS, SPECIFICATIONS, AND OTHER DOCUMENTS PREPARED BY THE FOOD SERVICE DESIGN GROUP ARE THE PROPERTY OF FOOD SERVICE DESIGN GROUP AND MAY NOT BE REPRODUCED OR USED AND SHALL BE CALLED TO THE ATTENTION OF FOOD SERVICE DESIGN GROUP IMMEDIATELY.

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PROJECT NAME

Residence Inn® Marriott.
840 KILDARE STREET,
LANCASTER, CA

OWNER:

INSITE REAL ESTATE
DEVELOPMENT
6265 VARIEL AVENUE
WOODLAND HILLS, CA 91367

NO.	DATE	ISSUES AND REVISIONS	B
△			x
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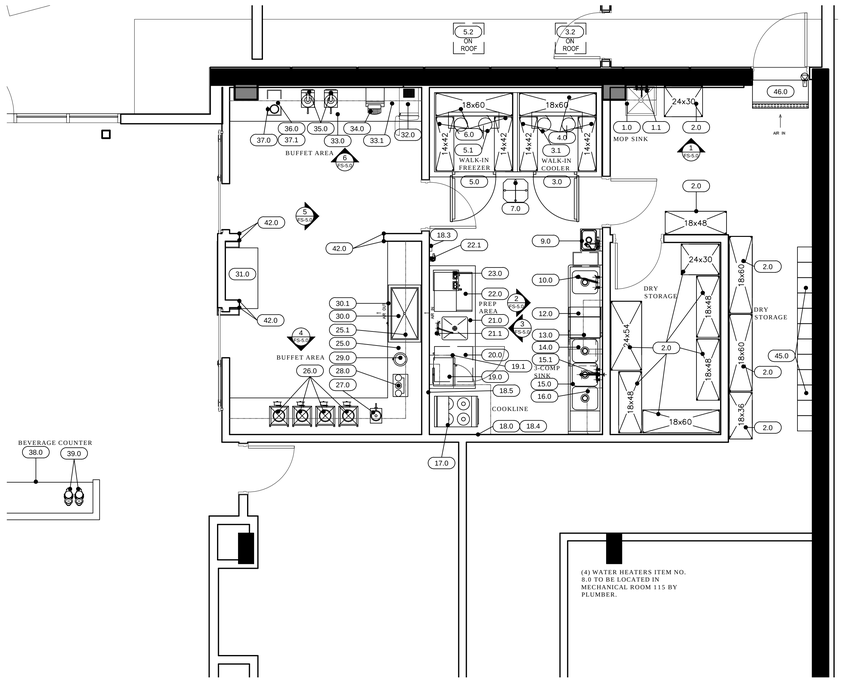
DATE
SCALE NONE
PROJECT NUMBER LA162
COMPUTER FILE
PROJECT NAME

DESCRIPTION
FOODSERVICE
TITLE SHEET & FINISH

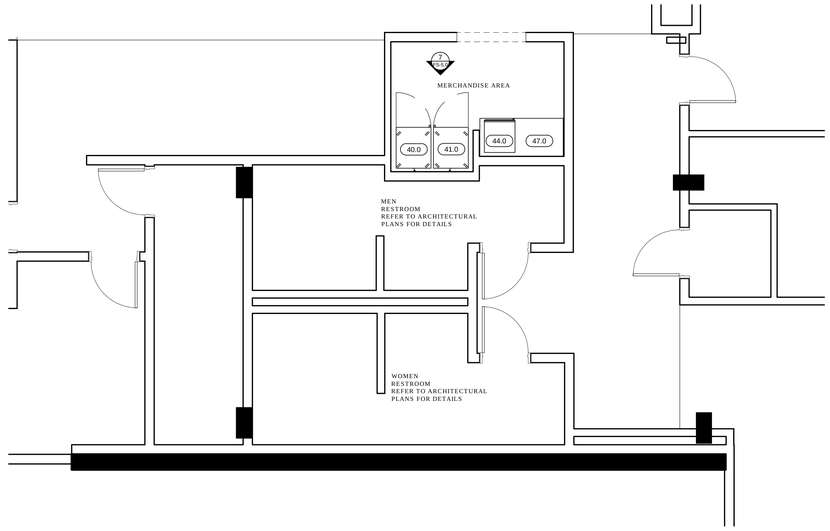
SHEET NUMBER
FS-T

ALL DRAWINGS AND WRITTEN MATERIAL APPEARING HEREIN CONSTITUTE ORIGINAL AND UNPUBLISHED WORK OF THE ARCHITECT AND MAY NOT BE DUPLICATED, USED OR DISCLOSED WITHOUT WRITTEN CONSENT OF THE ARCHITECT



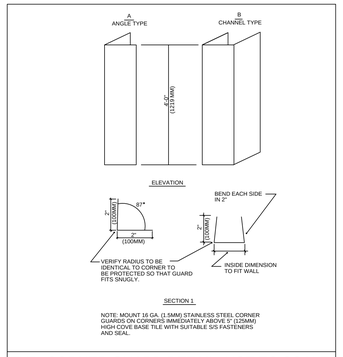
EQUIPMENT FLOOR PLAN - A

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



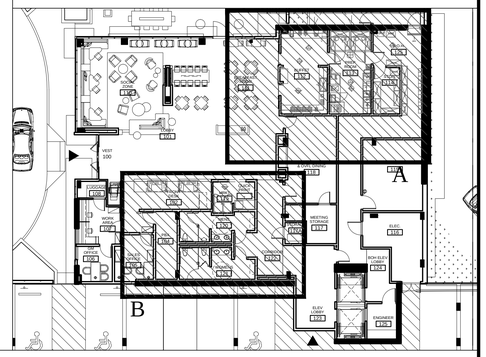
EQUIPMENT FLOOR PLAN - B

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



NOTE: MOUNT 16 GA. (1.5MM) STAINLESS STEEL CORNER GUARDS ON CORNERS IMMEDIATELY ABOVE 5' (1,25MM) HIGH COVE BASE TILE WITH SUITABLE S/S FASTENERS AND SEAL.

TYP. CORNER GUARD DETAIL: NOT TO SCALE



KITCHEN EQUIPMENT SCHEDULE

EQUIPMENT					ELECTRICAL							PLUMBING									REMARKS
										CONNECT		SUPPLY		WASTE					GAS		
NO.	QTY	DESCRIPTION	MANUFACTURER	MODEL #	V	PH	AMP	KW	HP	WIRED DIR	CORD/ PLUG	P.O.C. HOT	P.O.C. COLD	SIZE	DIR	INDIRECT FD	INDIRECT FS	INDIRECT TD	SIZE	MBH	
1.0	1	MOP SINK W/ SERVICE FAUCET	BY PLUMBER									1/2"	1/2"	2"	X						
1.1	1	WALL MOUNTED SHELF W/ MOP/ BROOM HOLDER	T & S BRASS	B-0653																	
2.0	11	DRY STORAGE SHELVING UNIT, 4-TIER	WINCO	SEE PLAN FOR SIZES																	
3.0	1	WALK-IN COOLER W/ LIGHTS & 9'H CEILING INSIDE BOX	IMPERIAL BROWN	REFER TO WALK-IN DRAWINGS	120	1	15.2	1.82		X											REFER TO WALK-IN DRAWINGS FOR ADDITIONAL INFORMATION
3.1	1	WALK-IN COOLER EVAPORATOR COIL W/ (1) EC MOTOR & AIR DEFROST	IMPERIAL BROWN	LSC052AEORC6K	120	1	0.9	0.11		X				3/4"			X				REFER TO WALK-IN DRAWINGS FOR ADDITIONAL INFORMATION
3.2	1	WALK-IN COOLER REMOTE CONDENSOR	IMPERIAL BROWN	MOH005X62CFM	208-230	1	15.0	3.12	1/2	X											REFER TO WALK-IN DRAWINGS FOR ADDITIONAL INFORMATION
4.0	3	WALK-IN COOLER STORAGE SHELVING UNIT, 5 TIER	WINCO	SEE PLAN FOR SIZES																	
5.0	1	WALK-IN FREEZER & 9'H CEILING INSIDE BOX	IMPERIAL BROWN	REFER TO WALK-IN DRAWINGS																	REFER TO WALK-IN DRAWINGS FOR ADDITIONAL INFORMATION
	LOT	WALK-IN FREEZER DOOR HEATER & LIGHTS INFORMATION	IMPERIAL BROWN	REFER TO WALK-IN DRAWINGS	120	1	19.1	2.29		X											REFER TO WALK-IN DRAWINGS FOR ADDITIONAL INFORMATION
5.1	1	WALK-IN FREEZER EVAPORATOR COIL W/ (2) EC MOTORS & ELECTRIC DEFROST	IMPERIAL BROWN	LSF065BEQRC6K	208-230	1	9.7	2.02		X				3/4"			X				REFER TO WALK-IN DRAWINGS FOR ADDITIONAL INFORMATION
5.2	1	WALK-IN FREEZER REMOTE CONDENSOR	IMPERIAL BROWN	MOZ022L63CFLT	208-230	3	24.0	8.64	2.2	X											REFER TO WALK-IN DRAWINGS FOR ADDITIONAL INFORMATION
6.0	3	WALK-IN FREEZER STORAGE SHELVING UNIT, 5 TIER	WINCO	SEE PLAN FOR SIZES																	
7.0	LOT	ADJUSTABLE POKER CHIP DISH DOLLY	BY OWNER																		
8.0	4	WATER HEATER	A.O. SMITH (BY PLUMBER)	BTH-500	120	1	5.0	0.6		X			1-1/2"	3/4"			X		1-1/2"	499	VERIFY EXACT LOCATION ON GROUND FLOOR MECHANICAL ROOM 115
9.0	1	WALL MOUNTED HAND SINK W/ FAUCET, SOAP, PAPER TOWEL DISPENSER, MIN. 6" SPLASH GUARDS & EYE WASH ATTACHMENT	ADVANCE TABCO	7-PS-20, K-170								1/2"	1/2"	1-1/2"	X						SOAP & PAPER TOWEL DISPENSERS BY OWNER
10.0	1	WALL MOUNT PRE RINSE FAUCET FOR ITEM 15.0 SCRAP SINK	T & S BRASS	B-0133								1/2"	1/2"								
12.0	1	LOW-TEMP UNDERCOUNTER WAREWASHER	HOBART US FOODSERVICE	LXiC	120	1	15.4	1.85		X		3/4"		3/4"			X				
13.0	1	DISHTABLE SORTING SHELF	CUSTOM STAINLESS STEEL	CUSTOM																	NSF APPROVED
14.0	1	FOUR WHEEL GLASS RACK DOLLY	METRO	C82121C																	
15.0	1	THREE COMPARTMENT SINK WITH SCRAP SINK	CUSTOM STAINLESS STEEL	CUSTOM										1-1/2"			X				NSF APPROVED
15.1	1	BACKSPLASH MOUNT PRE-RINSE FAUCET FOR ITEM 15.0	FISHER	34444								1/2"	1/2"								
16.0	1	POT RACK WITH WALL SHELF	CUSTOM STAINLESS STEEL	CUSTOM																	NSF APPROVED
17.0	1	ELECTRICAL OB RANGE WITH OVEN	VULCAN	EV24-S-4FP-480	208	1	62.5	13.00		X											
18.0	1	EXHAUST HOOD W/ LIGHTS	ACCUREX	REFER TO HOOD DRAWINGS	120	1	15.0	1.80		X											REFER TO HOOD, ELECTRICAL & MECHANICAL DRAWINGS FOR ADDITIONAL INFORMATION
18.1	1	EXHAUST FANS (NOT SHOWN ON PLAN)	BY MECHANICAL CONTRACTOR		208	1	15.0	3.12		X											REFER TO MECHANICAL DRAWINGS FOR ADDITIONAL INFORMATION
18.2	1	MAKE-UP AIR (NOT SHOWN ON PLAN) FOR ITEM 4.0 & 18.0	BY MECHANICAL CONTRACTOR		208	1	15.0	3.12	1	X											REFER TO MECHANICAL DRAWINGS FOR ADDITIONAL INFORMATION
18.3	1	REMOTE FIRE PULL (VERIFY QUANTITY & LOCATION W/ G.C.)	ACCUREX/AMEREX	REFER TO HOOD DRAWINGS	REFER TO ELECTRICAL & MECHANICAL DRAWINGS																
18.4	LOT	S/S HOOD TRIM	CUSTOM STAINLESS STEEL	CUSTOM																	NSF APPROVED
18.5	LOT	S/S WALL FLASHING	CUSTOM STAINLESS STEEL	CUSTOM																	NSF APPROVED
19.0	1	MICROWAVE OVEN	ACP, INC.	RCS10TS	120	1	13.0	1.60			5-15P										
19.1	1	MICROWAVE WALL SHELF	CUSTOM STAINLESS STEEL	CUSTOM																	NSF APPROVED
20.0	1	UNDERCOUNTER REFRIGERATOR	TRUE FOOD SERVICE	TUC-27-ADA	120	1	3.9	0.47	1/6		5-15P										
21.0	1	PREP SINK TABLE	CUSTOM STAINLESS STEEL	CUSTOM										1-1/2"			X				NSF APPROVED
21.1	1	DECK MOUNT FAUCET	T & S BRASS	B-0221-CC								1/2"	1/2"								
22.0	1	ICE MAKER W/ BIN	SCOTSMAN	CIU0305A-1	120	1	15.0	1.80			5-15P		3/8"	1/2"			X				W/ KIT PRODIGY U/C FLOOR MOUNT 30 IN (MODEL # KPUFM30)
22.1	1	WATER FILTER FOR ITEM 22.0	EVERPURE	EV9324-01									3/8"								
23.0	1	AUTOMATIC AIRPOT COFFEE MAKER	BUNN-O-MATIC	23400.0041	120/240	1	26.0	6.25		X			1/4"								
25.0	1	BUFFET COUNTER	CUSTOM MILLWORK (BY ARCH)	CUSTOM																	
25.1	LOT	WALL CABINETRY	CUSTOM MILLWORK (BY ARCH)	CUSTOM																	
26.0	4	COUNTERTOP INDUCTION WARMER	SPRING USA	SM-261R	208/240	1	11.8	2.60			6-20P										
27.0	1	CHEESE WARMER	BY OWNER		120	1	4.5	0.60			5-15P										VERIFY UTILITIES WITH OWNER
28.0	1	CEREAL DISPLAY	BY OWNER																		
29.0	1	OATMEAL WARMER	WELLS	SC6411	120	1	8.3	1.00			5-15P										
30.0	1	DROP-IN COLD PAN	WELLS	RCP-300	120	1	7.0	0.80			5-15P			1"			X				
30.1	1	SNEEZE GUARD, SELF-SERVE	BY MILLWORK	CUSTOM																	REFER TO ARCHITECTURAL SHEETS FOR DETAILS
31.0	1	BUFFET COUNTER	CUSTOM MILLWORK (BY ARCH)	CUSTOM																	
32.0	1	JUICE DISPENSER	BY OWNER		120	1					5-15P		3/8"	1-1/2"			X				VERIFY UTILITIES WITH OWNER
33.0	1	BUFFET COUNTER	CUSTOM MILLWORK (BY ARCH)	CUSTOM																	
33.1	LOT	WALL CABINETRY	CUSTOM MILLWORK (BY ARCH)	CUSTOM																	
34.0	1	TOASTER	BY OWNER		120	1	13.8	1.60			5-15P										VERIFY UTILITIES WITH OWNER
35.0	2	ELECTRIC WAFFLE IRON	BY OWNER		120	1	7.5	0.90			5-15P										VERIFY UTILITIES WITH OWNER
36.0	1	BUFFET WASTE CHUTE	BY ARCH																		PROVIDED AND INSTALL BY G.C.
37.0	1	TRASH CAN	BY OWNER																		
37.1	1	TRASH CAN OPENING	BY ARCH																		
38.0	1	SERVING COUNTER	CUSTO MILLWORK (BY ARCH)	CUSTOM																	
39.0	1L	AIRPOTS	BY PURVEYOR	BY PURVEYOR																	
40.0	1	MERCHANDISER, REACH-IN REFRIGERATOR W/ SINGLE GLASS DOOR & CASTERS (SELF-CONTAINED)	BEVERAGE AIR	HBR23-1-G	120	1	5.8	0.70	1/3		5-15P										
41.0	1	MERCHANDISER, REACH-IN FREEZER W/ SINGLE GLASS DOOR & CASTERS (SELF-CONTAINED)	BEVERAGE AIR	HBF23-1-G	120	1	10.9	1.31	1/2		5-15P										
42.0	5	CORNER GUARDS	CUSTOM STAINLESS STEEL	CUSTOM																	
43.0	1	GREASE INTERCEPTOR (NOT SHOWN ON PLANS, TO BE LOCATED OUTSIDE OF BUILDING)	SCHIER	GB-25																	NOT TO BE LOCATED OR SERVICED THROUGH ANY FOOD PREP AREA
44.0	1	REACH-IN BEER & WINE REFRIGERATOR W/ GLASS DOORS & LOCKS	TRUE	GDM-7-MAR-1	120	1	4.5	0.54			5-15P										
45.0	1L	EMPLOYEE LOCKERS W/ 6" LEGS	BY OWNER	BY OWNER																	
46.0	1	UNHEATED AIR CURTAIN	BERNER	AHC10-1042A	120	1	7.2	0.86		X											
47.0	1	MILLWORK DISPLAY	CUSTOM MILLWORK (BY ARCH)	CUSTOM																	VERIFY MILLWORK DESIGN W/ ARCHITECT/DESIGNER

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PROJECT NAME

Residence Inn® Marriott.

840 KILDARE STREET,
LANCASTER, CA

OWNER:

INSITE REAL ESTATE DEVELOPMENT
6265 VARIEL AVENUE
WOODLAND HILLS, CA 91367

NO.	DATE	ISSUES AND REVISIONS	BY
1			x
2			x
3			x
4			x
5			x

DATE

SCALE 1/4" = 1'-0"

PROJECT NUMBER LA1628

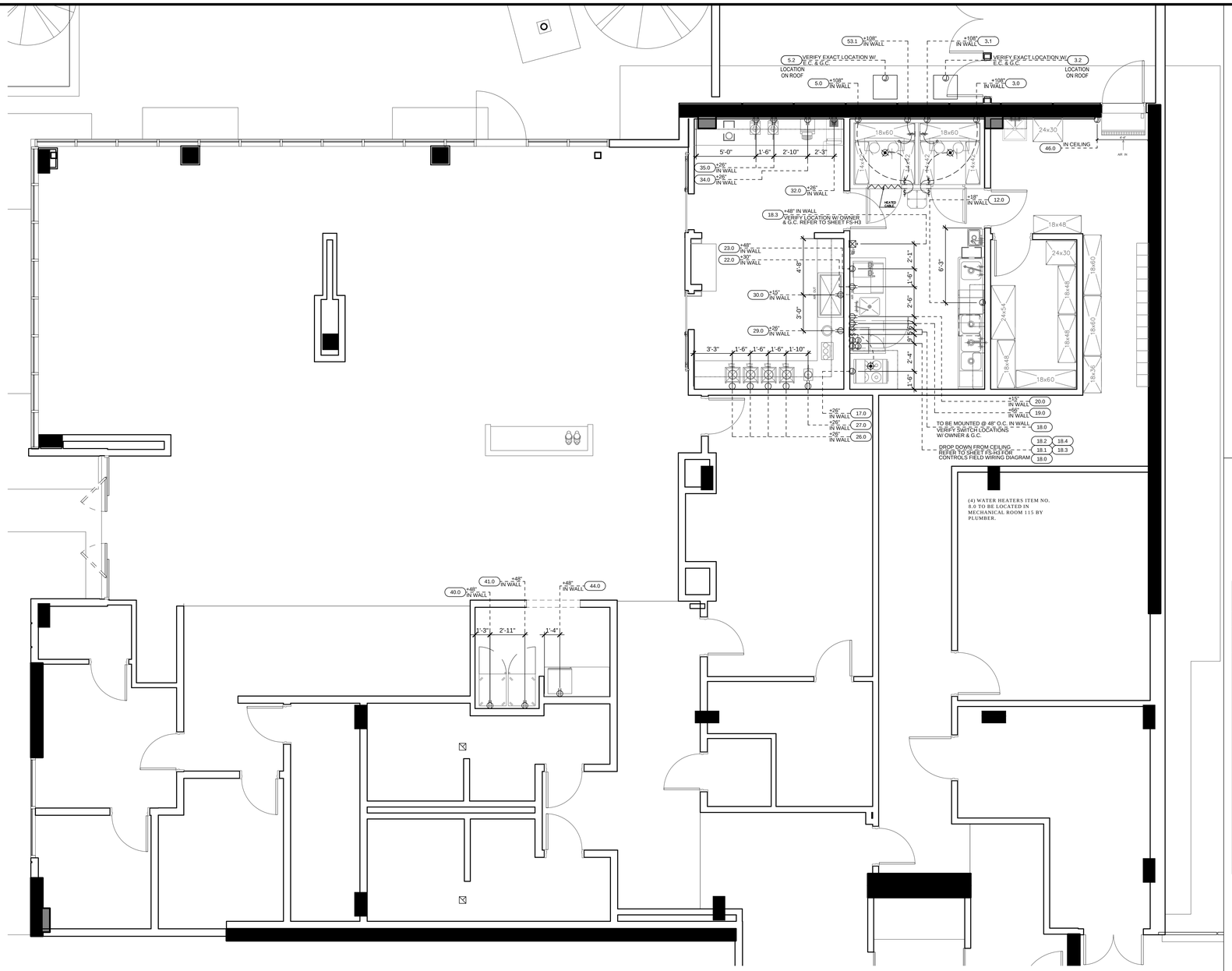
COMPUTER FILE

PROJECT NAME

DESCRIPTION
FOODSERVICE EQUIPMENT PLAN

SHEET NUMBER
FS-1.0

ALL DRAWINGS AND WRITTEN MATERIAL APPEARING HEREIN CONSTITUTE ORIGINAL AND UNPUBLISHED WORK OF THE ARCHITECT AND MAY NOT BE DUPLICATED, USED OR DISCLOSED WITHOUT WRITTEN CONSENT OF THE ARCHITECT



GENERAL NOTES

A. ALL ELECTRICAL ROUGH-INS SHOWN ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SPECIFIED AS FURNISHED BY THE KITCHEN EQUIPMENT CONTRACTOR, UNLESS OTHERWISE NOTED. FOR ANY ADDITIONAL CONVENIENCE OUTLETS AND POWER NEEDED FOR NON FOOD SERVICE EQUIPMENT REFER TO ALL OTHER ELECTRICAL DRAWINGS & REQUIREMENTS.

B. ELECTRICAL CONTRACTOR MUST VERIFY EQUIPMENT BEING USED SO THAT THE SERVICE REQUIREMENTS ARE ADEQUATELY SIZED AND ROUGHED-IN PROPERLY (LOCATION & HEIGHT) SO AS TO MINIMIZE THE AMOUNT OF MATERIALS & FITTINGS NEEDED FOR FINAL HOOKUP RESULTING IN A NEAT AND ORDERLY LOOKING JOB. ALL DIMENSIONS FOR ITEM'S RUNNING UNDER SLAB ARE FROM CENTER LINE OF COLUMN, OR OUTSIDE EDGE OF SLAB, TO CENTER OF ROUGH-IN'S. ALL OTHER DIMENSIONS ARE FROM FACE STUD.

C. ALL OUTLETS & J-BOXES ARE TO BE SET HORIZONTALLY, MOUNTED FLUSH UNLESS NOTED OTHERWISE. ALL 120V OUTLETS NOT DESIGNATED WITH SPECIFIC LOADS, TO BE RATED AT 15 AMPS WITH MINIMUM LOOPING.

D. ALL SERVICES SHOWN WITH SYMBOLS CENTERED ON FACE OF WALL SHOULD BE BROUGHT TO THAT POINT CONCEALED IN WALL AND STUBBED OUT OF WALL CENTERED AT HEIGHT SHOWN. DO NOT STUB OUT OF FLOOR AND RUN EXPOSED UP FACE OF WALL.

E. ELECTRICAL CONTRACTOR SHALL BRANCH TO CONNECTIONS WHERE REQUIRED AND CONNECT ALL ELECTRICAL EQUIPMENT, FIXTURES, INCLUDING INTERNAL WIRING REQUIRED IN FIXTURES AND APPLIANCES AS REQUIRED BY CODE, SPECIFICATIONS AND/OR DRAWINGS.

F. ALL LABOR, SWITCHES, STARTERS, DISCONNECTS & FITTINGS REQUIRED FOR FOR FINAL CONNECTION OF EQUIPMENT AS NECESSARY TO COMPLY WITH ALL CODES, INCLUDING ALL INTER WIRING TO BE FURNISHED BY ELECTRICAL CONTRACTOR UNLESS SPECIFIED OTHERWISE IN FOOD SERVICE EQUIPMENT CONTRACT.

G. ALL ELECTRICAL OUTLET COVER PLATES ARE TO BE STAINLESS STEEL. THOSE REQUIRED IN BUILDING STRUCTURE ARE TO BE FURNISHED BY THE ELECTRICAL CONTRACTOR WITH RECEPTACLE. ALL MAIN BREAKER PANELS AND DISCONNECT SWITCHES REQUIRED BY OTHER ELECTRICAL DRAWINGS ARE TO BE FURNISHED AND INSTALLED BY THE ELECTRICAL CONTRACTOR AT TIME OF INSTALLATION.

H. ELECTRICAL CONTRACTOR TO PROVIDE TIE-IN WIRING BETWEEN FIRE PROTECTION SYSTEM BOTTLE CONTROL HEAD, MICRO-SWITCH AND COOKING EQUIPMENT TO COMPLY WITH APPLICABLE LOCAL CODE REQUIREMENTS FOR EMERGENCY SHUTDOWN OF ENTIRE COOKLINE EQUIPMENT AND ELECTRICAL POWER. SHUNT TRIP CIRCUITRY MAY BE REQUIRED, REFER TO ALL OTHER ELECTRICAL DRAWINGS & REQUIREMENTS.

M. ALL THREE (3) PHASE POWER CONNECTIONS TO BE ON A FOUR (4) WIRE SYSTEM. ALL SINGLE (1) PHASE POWER CONNECTIONS TO BE ON A THREE (3) WIRE SYSTEM UNLESS NOTED OTHERWISE.

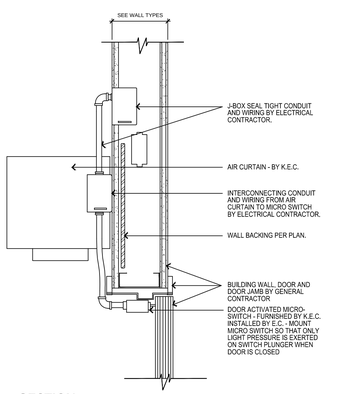
O. ELECTRICAL CONTRACTOR SHALL RUN CONTROL WIRING BETWEEN WALK-IN COOLERS/ FREEZERS CONDENSER & EVAPORATOR, PULL WIRES FROM WALK-INS EVAPORATOR TO PANEL, SET ONE DISCONNECT PER EACH CONDENSING UNIT, INSTALL AND WIRE EXTRA LIGHTS IN WALK-IN COOLERS AND FREEZERS AS REQUIRED THRU DOOR SWITCH, WIRE HEAT STRIP TO SAME CIRCUIT AS WALK-IN LIGHTS AND PROVIDE WRAP AROUND HEATER CABLE ON ALL EVAPORATOR DRAIN LINES.

P. ELECTRICAL CONTRACTOR TO INSTALL HOOD LIGHTING, INTERCONNECT LIGHTS WHEN MORE THAN ONE LIGHT IS PROVIDED AND MAKE FINAL ELECTRICAL CONNECTIONS PER CODE.

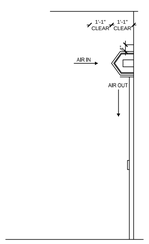
ELECTRICAL EQUIPMENT SCHEDULE

EQUIPMENT			ELECTRICAL							
NO	QTY	ITEM / DESCRIPTION	V	PH	AMP	KW	HP	CONNECT WIRE DIR	CONNECT CORD PLUG
3.0	1	WALK-IN COOLER W/ LIGHTS & 9'H CEILING INSIDE BOX	120	1	15.15	1.82		X	
3.1	1	WALK-IN COOLER EVAPORATOR COIL W/ (1) EC MOTOR & AIR DEFROST	120	1	0.91	0.11		X	
3.2	1	WALK-IN COOLER REMOTE CONDENSOR	208-230	1				X	
5.0	LOT	WALK-IN FREEZER DOOR HEATER & LIGHTS INFORMATION	120	1	19.09	2.29		X	
5.1	1	WALK-IN FREEZER EVAPORATOR COIL W/ (2) EC MOTORS & ELECTRIC DEFROST	208-230	1	9.72	2.02		X	
5.2	1	WALK-IN FREEZER REMOTE CONDENSOR	208-230	3				X	
8.0	4	WATER HEATER	120	1	5.0	0.6		X	
12.0	1	LOW-TEMP UNDERCOUNTER WAREWASHER	120	1	15.4	1.85		X	
17.0	1	ELECTRICAL OB RANGE WITH OVEN	208	1	62.5	13.00		X	
18.0	1	EXHAUST HOOD W/ LIGHTS	120	1	15	1.80		X	
18.1	1	EXHAUST FANS (NOT SHOWN ON PLAN)	208	1	15	3.12		X	
18.2	1	MAKE-UP AIR (NOT SHOWN ON PLAN) FOR ITEM 4.0 & 18.0	208	1	15	3.12	1	X	
18.3	1	REMOTE FIRE PULL (VERIFY QUANTITY & LOCATION W/ G.C.)	REFER TO ELECTRICAL & MECHANICAL DRAWINGS						
19.0	1	MICROWAVE OVEN	120	1	13	1.60			5-15P
20.0	1	UNDERCOUNTER REFRIGERATOR	120	1	3.9	0.47	1/6		5-15P
22.0	1	ICE MAKER W/ BIN	120	1	15	1.80			5-15P
23.0	1	AUTOMATIC AIRPOT COFFEE MAKER	120/240	1	26	6.25		X	
26.0	4	COUNTERTOP INDUCTION WARMER	208/240	1	11.8	2.60			6-20P
27.0	1	CHEESE WARMER	120	1	4.5	0.60			5-15P
29.0	1	OATMEAL WARMER	120	1	8.3	1.00			5-15P
30.0	1	DROP-IN COLD PAN	120	1	7	0.80			5-15P
32.0	1	JUICE DISPENSER	120	1					5-15P
34.0	1	TOASTER	120	1	13.8	1.60			5-15P
35.0	2	ELECTRIC WAFFLE IRON	120	1	7.5	0.90			5-15P
40.0	1	MERCHANDISER, REACH-IN REFRIGERATOR W/ SINGLE GLASS DOOR & CASTERS (SELF-CONT	120	1	5.8	0.70	1/3		5-15P
41.0	1	MERCHANDISER, REACH-IN FREEZER W/ SINGLE GLASS DOOR & CASTERS (SELF-CONTAINED)	120	1	10.9	1.31	1/2		5-15P
44.0	1	REACH-IN BEER & WINE REFRIGERATOR W/ GLASS DOORS & LOCKS	120	1	4.5	0.54			5-15P
46.0	1	UNHEATED AIR CURTAIN	120	1	7.2	0.86		X	

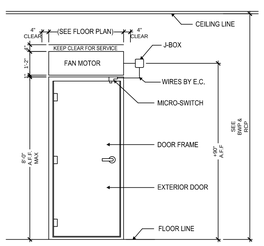
NOTE: REFER TO EQUIPMENT SCHEDULE ON SHEET FS1.0 FOR ADDITIONAL REMARKS



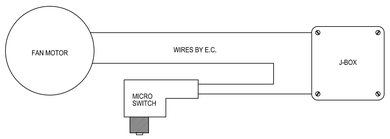
SECTION
SCALE | N.T.S.



SIDE ELEVATION
SCALE | N.T.S.



FRONT ELEVATION
SCALE | N.T.S.



WIRE DIAGRAM
SCALE | N.T.S.

AIR CURTAIN DETAILS
SCALE | N.T.S.

ELECTRICAL LEGEND

	SINGLE OUTLET
	DUPLEX OUTLET
	QUAD OUTLET
	J-BOX (JUNCTION BOX)
	DATA
	CONDUIT STUB-UP FROM FLOOR
	DISCONNECT SWITCH
	TELEPHONE
	REMOTE SWITCH
+12"	A.F.F. - ABOVE FINISHED FLOOR
E.C.	ELECTRICAL CONTRACTOR
CONV	CONVENIENCE OUTLET
	5 MIN. AIR EXCHANGE FAN, 12 EXCHANGES / HOUR VENTILATION IN ROOM IS LIGHT SWITCH ACTIVATED
	FIRE PULL STATION
	HOOD LIGHT

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PROJECT NAME

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INSITE REAL ESTATE DEVELOPMENT
6265 VARIEL AVENUE
WOODLAND HILLS, CA 91367

NO.	DATE	ISSUES AND REVISIONS	E
1			x
2			x
3			x
4			x
5			x

DATE
SCALE 1/4" = 1'-0"
PROJECT NUMBER LA16
COMPUTER FILE
PROJECT NAME

DESCRIPTION
FOODSERVICE ELECTRICAL ROUGH-IN PLAN

SHEET NUMBER
FS-2.0

ALL DRAWINGS AND WRITTEN MATERIAL APPEARING HEREIN CONSTITUTE ORIGINAL AND UNPUBLISHED WORK OF THE ARCHITECT AND MAY NOT BE DUPLICATED, USED OR DISCLOSED WITHOUT WRITTEN CONSENT OF THE ARCHITECT

GENERAL NOTES

A. PLUMBING CONTRACTOR MUST VERIFY EQUIPMENT BEING USED SO THAT THE SERVICE REQUIREMENTS ARE ADEQUATELY SIZED AND ROUGHED-IN PROPERLY (LOCATION & HEIGHT), SO AS TO MINIMIZE THE AMOUNT OF MATERIALS AND FITTINGS NEEDED FOR FINAL HOOKUP RESULTING IN A NEAT & ORDERLY LOOKING JOB. ALL DIMENSIONS FOR ITEM'S RUNNING UNDER SLAB ARE FROM CENTER LINE OF COLUMN TO CENTER OF ROUGH-IN'S. ALL OTHER DIMENSIONS ARE FROM FACE OF STUD.
B. ALL PLUMBING ROUGH-INS AND REQUIREMENTS SHOWN ON THIS SHEET ARE FOR FIXTURES AND EQUIPMENT FURNISHED BY THE KITCHEN EQUIPMENT SUPPLIER, UNLESS OTHERWISE NOTED. FOR ANY ADDITIONAL BUILDING PLUMBING REQUIREMENTS REFER TO ALL OTHER PLUMBING SHEETS.
C. PLUMBING SHALL NOT INTERFERE WITH OPERATION OR FUNCTION OF EQUIPMENT. SECURE TO EQUIPMENT, WALLS OR FLOOR AS REQUIRED BY CODE. ALL ROUGH-INS SHOWN ARE TO BE RUN INSIDE WALLS, (EXCEPT STUB-UPS). LOCATIONS INDICATE POINT OF EXIT FROM WALLS, CEILING OR FLOOR. ALL FLOOR & WALL PENETRATIONS MUST BE SEALED WATER TIGHT AND VERMIN PROOF.
D. ALL SERVICES SHOWN WITH SYMBOLS CENTERED ON FACE OF STUD WALL SHOULD BROUGHT TO THAT POINT CONCEALED IN WALL AND STUBBED OUT OF WALL CENTERED AT HEIGHT SHOWN . DO NOT STUB OUT OF FLOOR AND RUN EXPOSED UP FACE OF WALL.
E. RUN CONDENSATE LINES FROM UNITS TO DRAINS AS SHOWN, THIS LINE SHALL BE NO SMALLER THAN THE STUB OUT OF THE FIXTURE. CONDENSATE DRAIN LINES ARE TO BE INSULATED THEIR ENTIRE LENGTH. FOR SPECIFIC TYPE OF CONNECTION AND LOCATIONS REFER TO THE KITCHEN EQUIPMENT BROCHURES AND DRAWINGS.
F. ALL LABOR, VALVES, TRAPS, TAILPIECES, STRAINERS, WATER LINES, GAS LINES, CUT OFFS, TRAPS, HYDROSTATIC SHOCK ELIMINATORS, INDIVIDUAL SHUT OFF-VALVES, PRESSURE - REDUCING VALVES & FITTINGS REQUIRED FOR FINAL CONNECTIONS OF EQUIPMENT AS NECESSARY TO COMPLY WITH ALL CODES, INCLUDING ALL INTERCONNECTIONS, SHALL BE FURNISHED & INSTALLED BY PLUMBING CONTRACTOR UNLESS STATED OTHERWISE IN FOOD SERVICE EQUIPMENT CONTRACT OR GENERAL SPECIFICATIONS.
G. ALL GAS LINES TO BE PAINTED BLACK.
H. ALL FLOOR DRAINS ARE TO BE SET 1/2" BELOW FINISHED FLOOR UNLESS OTHERWISE NOTED. DO NOT SLOPE FLOORS SO CLOSE TO DRAINS AS TO CREATE "PITS" OR "DIPS" IN FLOOR. MINIMUM RADIUS OF SLOPE TO BE 24" FROM CENTERLINE OF DRAIN.
I. IF ELECTROLYSIS CONDITIONS EXIST, A DIELECTRIC COUPLING SHOULD BE USED IN FINAL PLUMBING CONNECTION TO ALL WATER COOLED EQUIPMENT.
J. KITCHEN EQUIPMENT SUPPLIER TO PROVIDE ALL FAUCETS, DRAIN OUTLET FITTINGS IN FIXTURES AND SPECIALITY ITEMS AS OUTLINED IN THE ITEM AND GENERAL PRODUCT SPECIFICATIONS.
K. ALL WORK RELATING TO THE INSTALLATION & HOOKUP OF THE SPECIFIED EQUIPMENT IS TO BE PERFORMED IN FULL ACCORDANCE WITH ALL AUTHORITY HAVING JURISDICTION.
L. WALL PENETRATIONS FOR DRAIN LINES REQUIRE ESCUTCHEON PLATES.
M. ALL SERVICES SHOWN WITH SYMBOLS AWAY FROM ANY WALL OR COLUMN SHOULD BE STUBBED OUT OF FLOOR OR CEILING TO MAXIMUM OVERALL HEIGHT AS SHOWN.
N. PLUMBING CONTRACTOR SHALL PROVIDE & INSTALL ALL ROUGH-INS, FINAL CONNECTIONS FOR KITCHEN EQUIPMENT FURNISHED BY OTHERS OR THE CONTRACTOR.

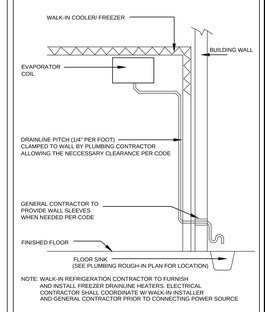
PLUMBING EQUIPMENT SCHEDULE

EQUIPMENT			PLUMBING							
			SUPPLY		WASTE				GAS	
NO	QTY	ITEM / DESCRIPTION	P. O. C.		SIZE	DIR	INDIRECT		SIZE	MBH
			HOT	COLD			FD	FS	TD		
1.0	1	MOP SINK W/ SERVICE FAUCET	1/2"	1/2"	2"	X				
3.1	1	WALK-IN COOLER EVAPORATOR COIL W/ (1) EC MOTOR & AIR DEFROST			3/4"			X		
5.1	1	WALK-IN FREEZER EVAPORATOR COIL W/ (2) EC MOTORS & ELECTRIC DEFROST			3/4"			X		
8.0	4	WATER HEATER		1-1/2"	3/4"			X	1-1/2"	499
9.0	1	WALL MOUNTED HAND SINK W/ FAUCET, SOAP, PAPER TOWEL DISPENSER, MIN. 6" SPLASH GUARDS	1/2"	1/2"	1-1/2"	X				
10.0	1	WALL MOUNT PRE RINSE FAUCET FOR ITEM 15.0 SCRAP SINK	1/2"	1/2"						
12.0	1	LOW-TEMP UNDERCOUNTER WAREWASHER	3/4"		3/4"			X		
15.0	1	THREE COMPARTMENT SINK WITH SCRAP SINK			1-1/2"			X		
15.1	1	BACKSPLASH MOUNT PRE-RINSE FAUCET FOR ITEM 15.0	1/2"	1/2"						
21.0	1	PREP SINK TABLE			1-1/2"			X		
21.1	1	DECK MOUNT FAUCET	1/2"	1/2"						
22.0	1	ICE MAKER W/ BIN		3/8"	1/2"			X		
22.1	1	WATER FILTER FOR ITEM 22.0		3/8"						
23.0	1	AUTOMATIC AIRPOT COFFEE MAKER		1/4"						
30.0	1	DROP-IN COLD PAN			1"			X		
32.0	1	JUICE DISPENSER		3/8"	1-1/2"			X		

NOTE: REFER TO EQUIPMENT SCHEDULE ON SHEET FS1.0 FOR ADDITIONAL REMARKS

PLUMBING LEGEND

○	DIRECT WASTE
▭	TRENCH DRAIN (TD)
⊗	FLOOR DRAIN (FD)
⊗	FLOOR DRAIN W/ 4" HIGH FUNNEL (FF)
⊗	FLOOR SINK (FS)
○	HUB DRAIN (HD)
FS	12"X12" FLOOR SINK
○—	COLD WATER (C.W.)
●—	HOT WATER (H.W.)
◉	GAS LINE
(S)(B)(W)	SODA, BEER, WINE LINE CHASE
▬ ▬ ▬	INDIRECT DRAIN LINE AS REQUIRED
+12"	A.F.F. - ABOVE FINISHED FLOOR
P.C.	PLUMBING CONTRACTOR



NOTE: WALK-IN REFRIGERATION CONTRACTOR TO FURNISH AND INSTALL FREEZER DRAINLINE HEATERS. ELECTRICAL CONTRACTOR SHALL COORDINATE W/ WALK-IN INSTALLER AND GENERAL CONTRACTOR PRIOR TO CONNECTING POWER SOURCE

WALK-IN COOLER/ FREEZER DRAINLINE DETAIL

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OWNER:

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6265 VARIEL AVENUE
WOODLAND HILLS, CA 91367

NO. DATE ISSUES AND REVISIONS

DATE

SCALE 1/4" = 1'-0"

PROJECT NUMBER LA16

COMPUTER FILE

PROJECT NAME

DESCRIPTION
FOODSERVICE UNDERSLAB PLUMBI ROUGH-IN PLAN

SHEET NUMBER

FS-3.0

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PLUMBING EQUIPMENT SCHEDULE

EQUIPMENT			PLUMBING							
			SUPPLY		WASTE				GAS	
NO	QTY	ITEM / DESCRIPTION	P. O. C.		SIZE	DIR	INDIRECT		SIZE	MBH
			HOT	COLD			FD	FS	TD		
1.0	1	MOP SINK W/ SERVICE FAUCET	1/2"	1/2"	2"	X				
3.1	1	WALK-IN COOLER EVAPORATOR COIL W/ (1) EC MOTOR & AIR DEFROST			3/4"		X			
5.1	1	WALK-IN FREEZER EVAPORATOR COIL W/ (2) EC MOTORS & ELECTRIC DEFROST			3/4"		X			
8.0	4	WATER HEATER		1-1/2"	3/4"		X		1-1/2"	499
9.0	1	WALL MOUNTED HAND SINK W/ FAUCET, SOAP, PAPER TOWEL DISPENSER, MIN. 6" SPLASH GUARDS	1/2"	1/2"		X				
10.0	1	WALL MOUNT PRE RINSE FAUCET FOR ITEM 15.0 SCRAP SINK	1/2"	1/2"						
12.0	1	LOW-TEMP UNDERCOUNTER WAREWASHER	3/4"		3/4"		X			
15.0	1	THREE COMPARTMENT SINK WITH SCRAP SINK			1-1/2"		X			
15.1	1	BACKSPLASH MOUNT PRE-RINSE FAUCET FOR ITEM 15.0	1/2"	1/2"						
21.0	1	PREP SINK TABLE			1-1/2"		X			
21.1	1	DECK MOUNT FAUCET	1/2"	1/2"						
22.0	1	ICE MAKER W/ BIN		3/8"	1/2"		X			
22.1	1	WATER FILTER FOR ITEM 22.0		3/8"						
23.0	1	AUTOMATIC AIRPOT COFFEE MAKER		1/4"						
30.0	1	DROP-IN COLD PAN			1"		X			
32.0	1	JUICE DISPENSER		3/8"	1-1/2"		X			

NOTE: REFER TO EQUIPMENT SCHEDULE ON SHEET FS1.0 FOR ADDITIONAL REMARKS

Robison Engineering, Inc.
19401 40th AVE W. Suite 302
Lynnwood, WA 98087

Project Name: RI Lancaster
Project Number: 387-026
Edited By: RJC
Edit Date: 7/19/2017

HOT WATER HEATER SIZING FOR 105 KEYS

Guestroom water heaters performance shall be at least 11 gph per room @ 100F temp rise and 3 gallons gross storage per room, with 80% capacity if one heater is down.

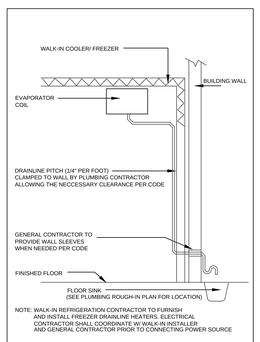
Total number of rooms:	105	Rooms
Water heater requirements:	1155	gph recovery
	315	gallons gross storage
Misc. public space requirements:	58	gph recovery
(assume 5% of the guestroom total)	16	gallons gross storage
Commercial laundry washers (estimate):	200	gph recovery
Kitchen (estimate):	100	gph recovery
Minimum requirements:	1513	gph recovery peak load
	331	gallons gross storage

Water Heaters:
(4) AO Smith BTH-500, 576 gph recovery & 119 gal storage each

Total Hot Water Capacity:
2304 gph output + 476 gallons of storage
Capacity with (1) boiler down:
1728 gph output + 357 gallons of storage

PLUMBING LEGEND

○	DIRECT WASTE
	TRENCH DRAIN (TD)
	FLOOR DRAIN (FD)
	FLOOR DRAIN W/ 4" HIGH FUNNEL (FF)
	FLOOR SINK (FS)
	HUB DRAIN (HD)
FS	12"X12" FLOOR SINK
	COLD WATER (C.W.)
	HOT WATER (H.W.)
	GAS LINE
(S)(B)(W)	SODA, BEER, WINE LINE CHASE
	INDIRECT DRAIN LINE AS REQUIRED
+12"	A.F.F. - ABOVE FINISHED FLOOR
P.C.	PLUMBING CONTRACTOR



WALK-IN COOLER/ FREEZER DRAINLINE DETAIL

AXIS GFA
1130 WESTWOOD BLVD
LOS ANGELES, CA 90024
T 310.209.7520
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www.axisgfa.com

PROJECT NAME

Residence Inn® Marriott.
840 KILDARE STREET,
LANCASTER, CA

OWNER:

INSITE REAL ESTATE
DEVELOPMENT
6265 VARIEL AVENUE
WOODLAND HILLS, CA 91367

NO.	DATE	ISSUES AND REVISIONS

DATE

SCALE 1/4" = 1'-0"

PROJECT NUMBER LA16

COMPUTER FILE

PROJECT NAME

DESCRIPTION
FOODSERVICE
ABOVE SLAB PLUMBI
ROUGH-IN PLAN

SHEET NUMBER

FS-3.1

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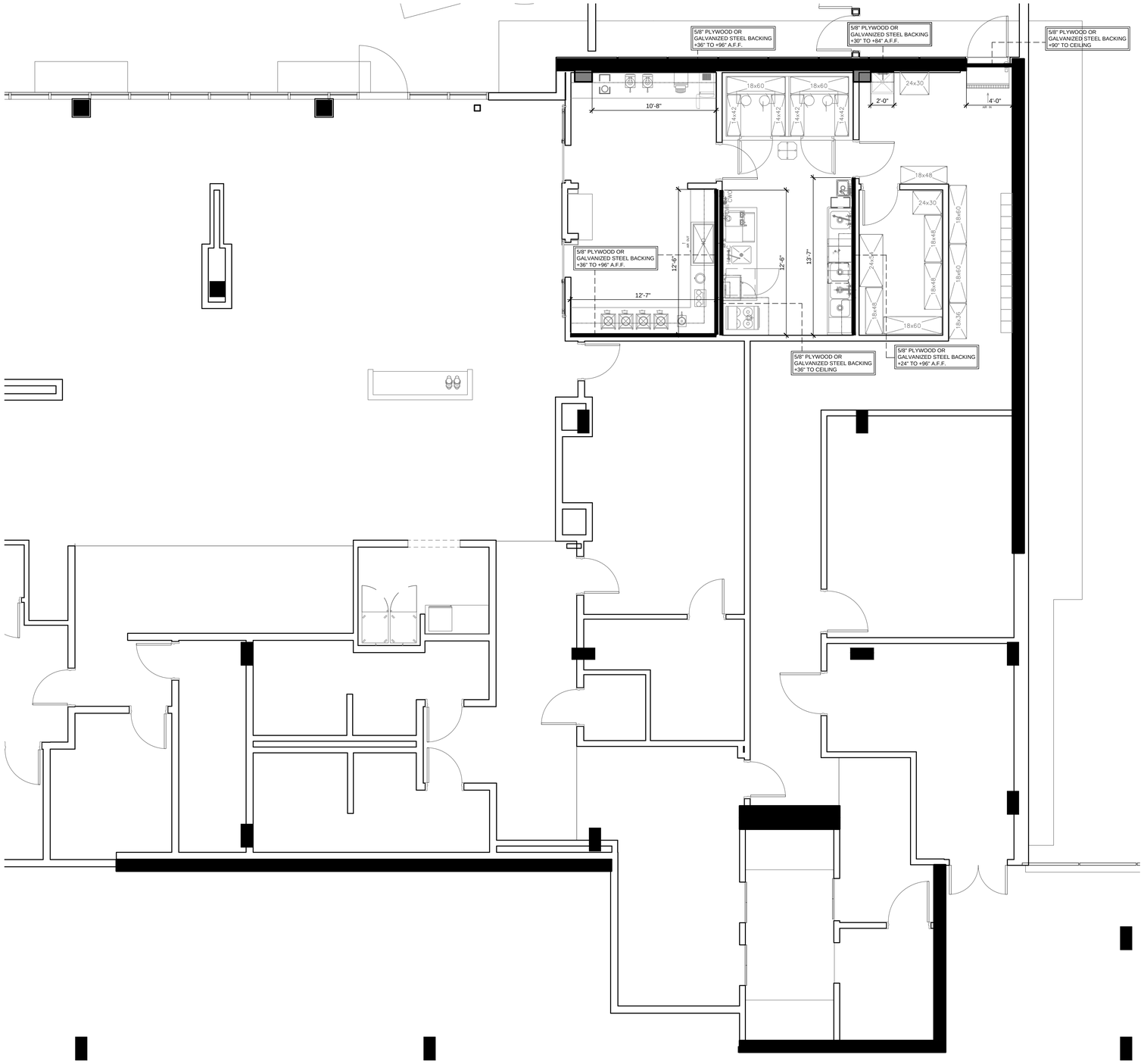

GENERAL NOTES

A. ALL WALL BACKING SHOWN ON THIS SHEET IS RECOMMENDED FOR FOOD SERVICE EQUIPMENT SUPPLIED BY KITCHEN EQUIPMENT SUPPLIER. GENERAL CONTRACTOR TO COORDINATE AND REFER TO ARCHITECTURAL SHEETS FOR ALL OTHER WALL BACKING NEEDS PRIOR TO INSTALLATION.

B. PLYWOOD OR GALVANIZED STEEL BACKING SHALL BE USED IN LIEU OF DRYWALL WHERE INDICATED ON PLANS

C. ANY WALL BACKING REMOVED BY PLUMBER, ELECTRICIAN OR ANY OTHER TRADE TO COMPLETE THEIR INSTALLATION MUST BE REPLACED BY THAT TRADE. IF WALL BACKING CAN NOT BE REPLACED THE GENERAL CONTRACTOR, FOOD SERVICE EQUIPMENT SUPPLIER & OWNER MUST BE NOTIFIED.

WALL BACKING LEGEND	
	WALL BACKING
+12"	A.F.F. - ABOVE FINISHED FLOOR
G.C.	GENERAL CONTRACTOR

AXIS GFA
1130 WESTWOOD BLVD
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PROJECT NAME

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INSITE REAL ESTATE DEVELOPMENT
6265 VARIEL AVENUE
WOODLAND HILLS, CA 91367

NO.	DATE	ISSUES AND REVISIONS

DATE

SCALE 1/4" = 1'-0"

PROJECT NUMBER LA16

COMPUTER FILE

PROJECT NAME

DESCRIPTION
FOODSERVICE WALLBACKING ROUGH-IN PLAN

SHEET NUMBER
FS-4.0

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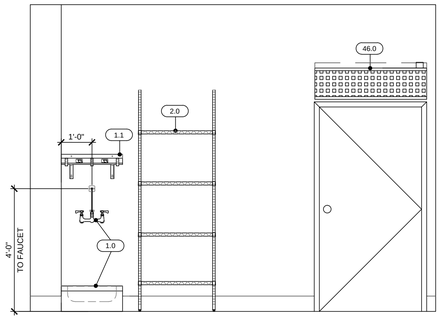
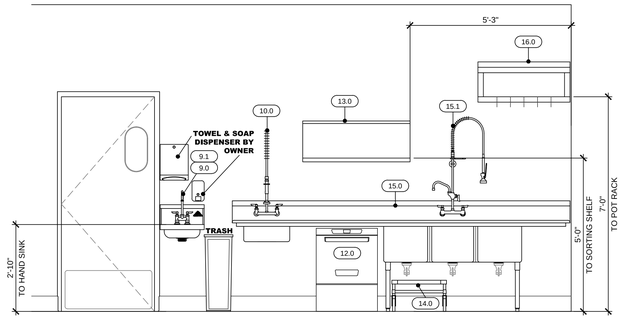
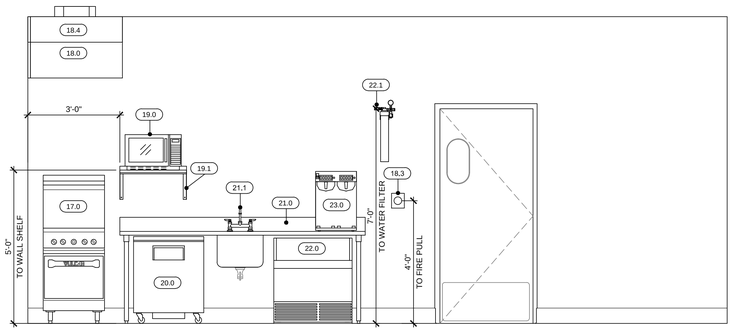


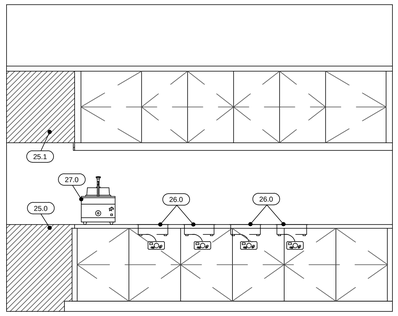
1 BACK OF HOUSE ELEVATION
SCALE | 1/2" = 1'-0"



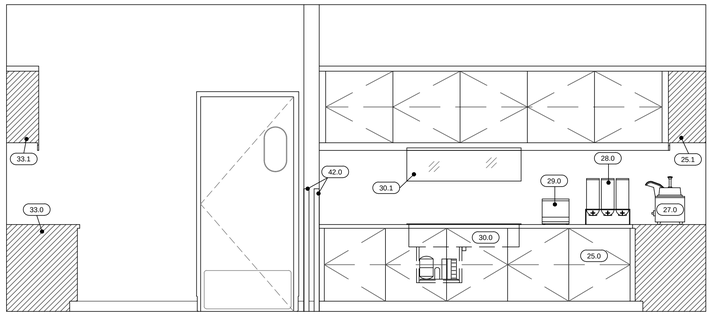
2 DISHWASHING STATION ELEVATION
SCALE | 1/2" = 1'-0"



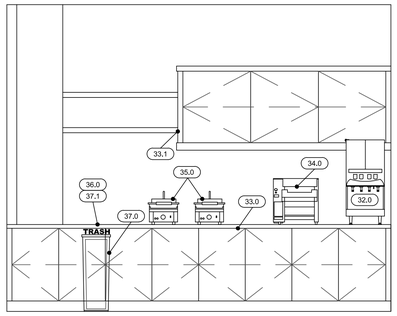
3 COOKLINE ELEVATION
SCALE | 1/2" = 1'-0"



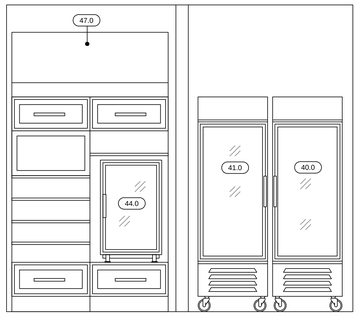
4 HOT FOOD BUFFET LINE ELEVATION
SCALE | 1/2" = 1'-0"



5 JUICE DISPENSER & COLD BUFFET LINE ELEVATION
SCALE | 1/2" = 1'-0"



6 BUFFET AREA ELEVATION
SCALE | 1/2" = 1'-0"



7 MERCHANDISE AREA ELEVATION
SCALE | 1/2" = 1'-0"

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WOODLAND HILLS, CA 91367

NO.	DATE	ISSUES AND REVISIONS	B

DATE

SCALE 1/2" = 1'-0"

PROJECT NUMBER LA162

COMPUTER FILE

PROJECT NAME

DESCRIPTION
FOODSERVICE EQUIPMENT ELEVATIONS

SHEET NUMBER
FS-5.0

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HOOD INFORMATION

HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	HOOD TEMP RATING	EXHAUST						SUPPLY		TOTAL WEIGHT LBS.	SECTION LOCATION
			LENGTH	WIDTH	HEIGHT			TOTAL CFM	COLLAR(S)					MUA CFM	AC CFM		
									WIDTH	LENGTH	DIA.	CFM	S.P.				
1	HOOD #1	XXDW-36-S	36	48	24	430 SS WHERE EXPOSED	600 DEG F	675	6	10		675	0.649	540		123	SINGLE

HOOD INFORMATION

HOOD NO.	MARK	LIGHTING DETAILS			GREASE FILTRATION DETAILS				UTILITY CABINET(S)				
		FIXTURE TYPE BULB / LAMP INFO	QTY	FOOT CANDLES	TYPE / MODEL MATERIAL	QTY	SIZE (IN.)		LOCATION	FIRE SYSTEM		CONTROLS	
							L	H		TYPE	SIZE	MODEL	INTERFACE
1	HOOD #1	INCANDESCENT (GLOBE) 100W A19 (BULBS NOT INCL.)	1	36.12	X-TRACTOR STAINLESS STEEL	2	16	20					
						0	20						

SUPPLY PLENUM INFORMATION

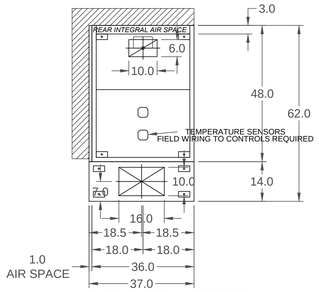
HOOD NO.	MARK	POS.	TYPE	SIZE (IN.)			INSULATED	DAMPER(S)	LED LIGHT(S)		TOTAL CFM	COLLARS								
				L	W	H			SUPPLIED	QTY		TYPE	MOUNTING	QTY	W	L	DIA.	CFM	S.P.	VEL.
1	HOOD #1	FRONT	ASP	37	14	10	NO	NO	NO		540	MUA	FACTORY	1	10	16		540	0.14	486

HOOD OPTIONS

UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625
HOOD TOP INSULATED FOR ZERO CLEARANCE TO COMBUSTIBLES
BACK INTEGRAL AIR SPACE - 3 IN WIDE
LEFT NON-INTEGRAL AIR SPACE - 1 IN THICK - ZERO CLEARANCE
SHIPPED LOOSE EXHAUST COLLAR(S)
PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY
STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH

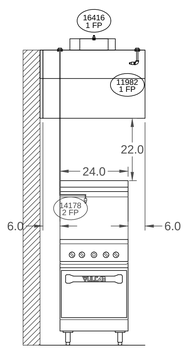
FOR EXHAUST HOOD: ITEM 18.0
TYPE I HIGH TEMP HOOD
TOTAL EXHAUST IS 675 CFM

REMOTE PLENUM FROM MAU	HVAC COOL/ HEATING DUCTS FROM HVAC UNIT	TOTAL CFM
80%= 540 CFM	20%= 135 CFM	675

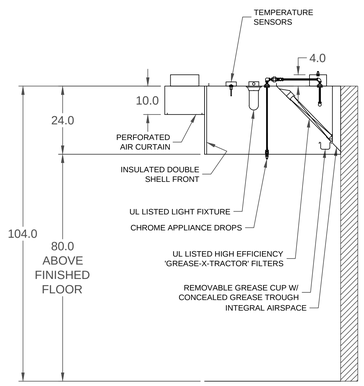


MARK: HOOD #1 - SECTION 1
PLAN VIEW

FIRE SYSTEM MARK: FIRE SUPPRESSION #1

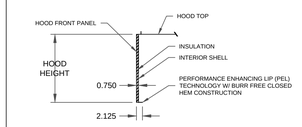


MARK: HOOD #1 - SECTION 1
ELEVATION VIEW



MARK: HOOD #1
SECTION VIEW

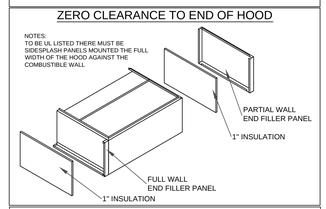
EXHAUST ONLY DOUBLE SHELL FRONT DETAIL



HOOD FRONT SECTION VIEW

AVAILABLE ON EXHAUST ONLY RECTANGULAR HOOD MODELS ONLY

ZERO CLEARANCE TO END OF HOOD



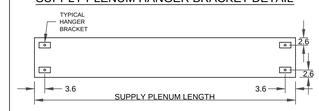
HOOD HANGING HEIGHT FOR FIRE SYSTEMS

VERIFICATION OF HOOD HANGING HEIGHT ABOVE FINISHED FLOOR (A.F.F.) IS REQUIRED FOR CORRECT PLACEMENT OF FIRE SYSTEM NOZZLES.

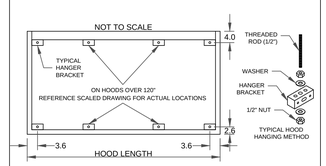
☐ RECOMMENDED HANGING HEIGHT = 80" FROM FINISHED FLOOR TO LOWER FRONT EDGE OF HOOD.

☐ OTHER HANGING HEIGHT = _____" FROM FINISHED FLOOR TO LOWER EDGE OF HOOD.

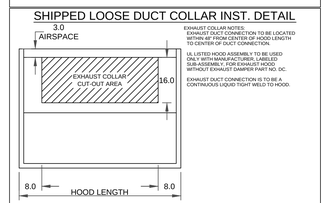
SUPPLY PLENUM HANGER BRACKET DETAIL



HOOD HANGER BRACKET DETAIL



SHIPPED LOOSE DUCT COLLAR INST. DETAIL

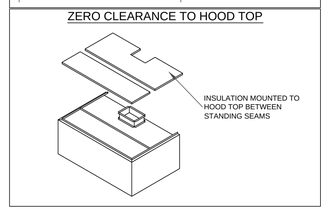


EXHAUST COLLAR NOTES:
EXHAUST DUCT CONNECTION TO BE LOCATED WITHIN 48" FROM CENTER OF HOOD LENGTH TO CENTER OF DUCT CONNECTION.

UL LISTED HOOD ASSEMBLY TO BE USED ONLY WITH MANUFACTURER, LABELED SUB-ASSEMBLY, FOR EXHAUST HOOD WITHOUT EXHAUST DAMPER PART NO. DC.

EXHAUST DUCT CONNECTION IS TO BE A CONTINUOUS LIQUID TIGHT WELD TO HOOD.

ZERO CLEARANCE TO HOOD TOP



PROJECT 11/12/2017
RESIDENCE INN LANCASTER (SDRS)
MARK
HOOD #1

ACCUREX - SOUTHERN CA & HAWAII
AMEER TILLMAN
AMEER.TILLMAN@ACCUREX.COM
(509)430-5326

ACCUREX

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PROJECT NAME

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OWNER:

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WOODLAND HILLS, CA 91367

NO.	DATE	ISSUES AND REVISIONS	B

DATE
SCALE NOT TO SCALE
PROJECT NUMBER LA162
COMPUTER FILE
PROJECT NAME

DESCRIPTION
HOOD DRAWINGS & SPECIFICATIONS

SHEET NUMBER
FS-H1

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FIRE SYSTEM INFORMATION

MARK	MODEL	LOCATION	FLOW POINTS		SUPPLY LINE	DETECTION	MARK(S) PROTECTED BY FIRE SYSTEM
			HOODS	PCU			
FIRE SUPPRESSION #1	AMEREX KP WET CHEMICAL	REMOTE MOUNTED	4 UTILIZED 8 AVAILABLE		CONTINUOUS	FUSIBLE LINK	HOOD #1 SECTION 1

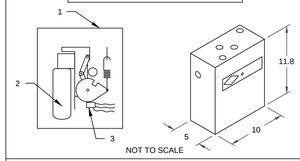
FIRE SYSTEM OPTIONS AND ACCESSORIES

FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)
CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED
METAL BLOW-OFF CAPS - INCLUDED
GAS VALVE - INCLUDED - MECHANICAL SHUTOFF VALVE, 1.25" (AMEREX) - PART# AMEREXMECHSHUTOFFVALVE125
HOOD SUPPRESSION AGENT - INCLUDED - 2.75 GAL. - [(1) 2.75 TANK(S)]
REMOTE PULL STATION - STANDARD - INSTALLATION AT SINGLE POINT OF EGRESS
TANK ENCLOSURES (STAINLESS STEEL) FOR REMOTE MOUNTING - INCLUDED

AMEREX KP (WET CHEMICAL) FIRE PROTECTION SYSTEM - MODEL FSSK

CONTROL PANEL

1. MRM (MECHANICAL RELEASE MODULE)
2. NITROGEN ACTUATION CYLINDER
3. MICROSWITCH



NOT TO SCALE

NOTES:

WET CHEMICAL FIRE PROTECTION SYSTEM TO BE AMEREX KP, DESIGNED IN COMPLIANCE WITH UL 300 REQUIREMENTS.
-VERIFICATION OF ALL COOKING EQUIPMENT MAKE, MODEL AND LOCATION REQUIRED FOR ALL FIRE PROTECTION SYSTEMS.
-ALL FIRE SYSTEM PIPING IS STANDARDLY TO THE RIGHT END OF THE HOOD UNLESS A WALL IS LOCATED ON THE RIGHT END.
-AMEREX MRM/PRM TO BE LOCATED WITHIN 60" OF HOOD.

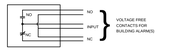
THE BASIC FIRE SYSTEM WILL INCLUDE THE FOLLOWING:
-GAS SHUT-OFF VALVE, IF REQUIRED, TO BE SUPPLIED BY MANUFACTURER (UP TO 2" DIAMETER AS STANDARD), AND INSTALLED BY A LICENSED PLUMBER.
-MICRO SWITCH TO BE SUPPLIED BY MANUFACTURER FOR CONNECTION TO, BUT NOT LIMITED TO, BUILDING ALARM SYSTEM(S), EXHAUST AND SUPPLY FANS AND ELECTRICAL POWER SHUT DOWN. FIELD WIRING AND CONNECTIONS TO BE PERFORMED BY A LICENSED ELECTRICIAN.
-THREE TRIPS TO THE JOBSITE.
-ANY STATE OR LOCAL INSTALLATION PERMITS.

THE BASIC FIRE SYSTEM DOES NOT INCLUDE THE FOLLOWING:
-FULL DUMP TEST OTHER THAN WHT IS SPECIFIED PER THE INSTALLATION MANUAL,OR TO SATISFY A STATE OR LOCAL CODE.
-MORE THEN THREE TRIPS TO THE JOBSITE OR SPECIAL TRANSPORTATION, OR OVERNIGHT LODGING REQUIREMENTS IN REMOTE AREAS. NORMAL TRAVEL DISTANCE IS FIRST 50 MI. (80.5 KM) FROM OFFICE.
-SPECIAL CLASSES OR ADDITIONAL LABOR FOR ACCESS TO SECURITY SENSITIVE AREAS.
-INSTALLATION OF GAS SHUT-OFF VALVE.
-SPECIAL DRAWINGS REQUIRED TO SATISFY STATE OR LOCAL CODE.
-UNION LABOR, GOVERNMENT LABOR, OR PREVAILING WAGES REQUIRED FOR FINAL FIELD HOOK-UP.
-ANY AND ALL ELECTRICAL COMPONENTS/CONNECTIONS REQUIRED TO SHUT DOWN FANS, SHUT OFF DEVICE FOR ELECTRIC COOKING EQUIPMENT (SHUNT TRIP BREAKER), OR ACTIVATE AN ALARM SYSTEM, ETC.
-ANY DISMANTLING OR REASSEMBLY REQUIRED TO GAIN ACCESS TO THE FIRE SUPPRESSION PIPING LOCATED ON THE TOP OF THE HOOD.
-PLAN EXAMINATION FEES, PE OR FPS APPROVAL STAMP.
-ROUGH-IN CONDUIT FOR REMOTE PULL STATION OR GAS VALVE (FOR FLUSH MOUNTED PULL STATION).
-INSTALLATION OF MORE THAN (1) REMOTE PULL STATIONS OR DISTANCES GREATER THAN 20 FT (6.1M.)
-PARTS OR LABOR REQUIRED TO CORRECT PIPING DUE TO COOKING EQUIPMENT CHANGES OR DEVIATION FROM PLANS. OR ANY CHARGES FOR MISSING OR ADDITIONAL PARTS OTHER THEN THOSE INDICATED ON THE FIRE SUPPRESSION DETAIL.

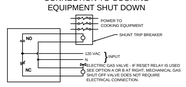
WIRING DIAGRAMS W/ DPDT MICRO SWITCH

DPDT SWITCHES PROVIDED BY MANUFACTURER MAY BE WIRED PER TYPICAL EXAMPLES SHOWN, VERIFY WITH LOCAL CODES AND EQUIPMENT SUPPLIED AS THE CONNECTION NEEDED FOR YOUR INSTALLATION.

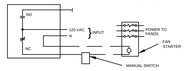
CONNECTION TO BUILDINGS ALARM



CONNECTION TO COOKING EQUIPMENT SHUT DOWN



CONNECTION TO FAN SHUT DOWN



DO NOT SHUT DOWN EXHAUST FANS WITH THIS METHOD OF WIRING, IF PROHIBITED BY LOCAL CODES.

NOTES:
1. ——— DENOTES FIELD INSTALLATION.
2. - - - - - DENOTES FACTORY INSTALLATION.
3. GAS VALVES: "UL LISTED ELECTRICALLY-OPERATED SAFETY VALVE FOR NATURAL, OR LP GAS AS NEEDED OF APPROPRIATE PRESSURE AND TEMPERATURE RATING, 110V/60 HZ" OR AMEREX GAS VALVES, PART NUMBERS: 12790, 12791, 12792, 12793, 12794, 12870, 12871, 12872, 12873, 12874, 12875 AND 12876.

PROJECT 11/12/2017 | RESIDENCE INN LANCASTER (SDRS) | MARK | FIRE SUPPRESSION #1

ACCUREX - SOUTHERN CA & HAWAII
AMEER TILLMAN
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PROJECT NAME

Residence Inn® Marriott.
840 KILDARE STREET,
LANCASTER, CA

OWNER:

INSITE REAL ESTATE DEVELOPMENT
6265 VARIEL AVENUE
WOODLAND HILLS, CA 91367

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PROJECT NUMBER LA16
COMPUTER FILE
PROJECT NAME

DESCRIPTION
HOOD DRAWINGS & SPECIFICATIONS

SHEET NUMBER
FS-H2

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CONTROL INFORMATION

MARK	ELECTRICAL CONTROL PACKAGE		USER INTERFACE		FANS CONTROLLED				
	MODEL	LOCATION	TYPE	LOCATION	MARK	TYPE	VOLT	PHASE	HP
CONTROLS	XFCC	SHIP LOOSE	SWITCHES	ON CONTROL PACKAGE	EF-1	EXHAUST	208	1	1
					SF-1	SUPPLY	208	1	1

CONTROL FEATURES

CONTROL PANEL ENCLOSURE - 16 GA 300 SERIES STAINLESS STEEL ENCLOSURE (NEMA-1) - DIMENSIONS 12 X 20 X 6
STARTERS PROVIDED IN CONTROL PANEL - QTY 2
2 POSITION LIGHT SWITCH - QTY 1
2 POSITION FAN SWITCH - QTY 1
-FACTORY MOUNTED EXHAUST TEMPERATURE SENSORS - QTY 1
TURN ON EXHAUST IN FIRE
LIGHTS OUT IN FIRE
POWER FOR SHUNT TRIP
THERMAL OVERLOADS IN CABINET

SPECIAL DESIGN REQUESTS

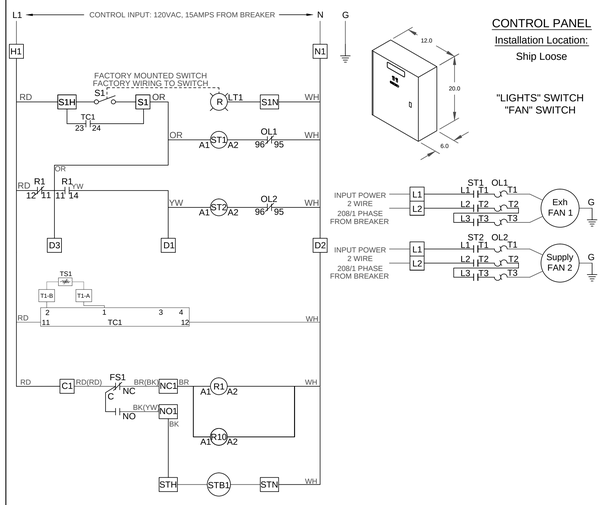
SDR #K12345 - MOTOR HP TO BE VERIFIED WITH ENGINEER

Kitchen Fan Control Center (XFCC)
Electrical Prewire Package
RESIDENCE INN LANCASTER (SDRS)

SYSTEM DRAWING NOTE

These drawings shall not be removed from this equipment.
For additional information call ACCUREX at 1-800-333-1400

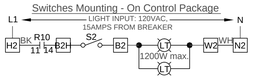
ACCUREX ENGINEERED RESTAURANT SYSTEMS



CONTROL PANEL
Installation Location:
Ship Loose

"LIGHTS" SWITCH
"FAN" SWITCH

Switches Mounting - On Control Package



TEMPERATURE INTERLOCK CALIBRATION

1. PRESS SET BUTTON. 'St1' WILL APPEAR.
2. PRESS UP OR DOWN BUTTON TO NAVIGATE TO SET POINT THAT YOU WISH TO ADJUST ('St1', 'St2', OR 'St3').
3. PRESS SET BUTTON TO VIEW CURRENT SET POINT. PRESS UP OR DOWN BUTTON TO ADJUST AND PRESS SET BUTTON TO STORE VALUE.
4. PRESS SET + DOWN BUTTONS TOGETHER TO EXIT OR WAIT 1 MINUTE.
5. CHECK SYSTEM OPERATION BEFORE MAKING ADDITIONAL ADJUSTMENTS.

Panel Mark: CONTROLS
Hood Mark(s):
Serial Number:
Model: XFCC

Motor	Fan Mark	HP	Volt	PH	FLA	Wire	Breaker
F1-E	EF-1	1	208	1	8.8	14 ga	15 amp
F2-S	SF-1	1	208	1	8.8	14 ga	15 amp

1 Qty. Fan Switches (0-3)	X Exhaust in Fire
1 Qty. Light Switches (0-3)	X MUA Interface
1 Qty. Temp. Switches (0-1)	X Lights Out in Fire
One Switch for L & F	X Fire Relay (#1)
X Digital Temperature Interlock	Extra Fire Relay (#2)
1 Mounted Sensors - Factory	Extra Fire Relay (#3)
1 Mounted Sensors - Field	OPDT Relay w/SF
Heat Switch / Tempering SW	OPDT Relay w/EF
Cool Switch	Off Delay Relay
AD Switch	SF Failure Light
Remote Switches	EF Failure Light
Audible Alarm	Fan Failure Light (Appl.)
Gas Reset Gas Off w/Fans	Aux. Supply Contact
Power for Gas Solenoid	Tie in WWCP
X Power for Shunt Trip	

Spare Fire Switch Contact (dry contacts for building alarm)
Ansul / Amerex
C2 RD/RD — RD/RD
NC2 BR/BK — BR/BK
NO2 BK/YW — BK/YW
FS2

Spare Relay Contacts (activated by FS1)
(can be used for shunt trip, alarms, etc.)
C3 RD — C4 RD
A NO3 BK 22 — 21 R1 — A NO4 BK 32 — 31 R1
B NC3 BR 24 — 23 R1 — B NC4 BR 34 — 33 R1
A open w/power at H1/N1 & fire system armed
closed on fire or no power
B closed w/power at H1/N1 & fire system armed
open on fire or no power

TORQUE:	FIELD WIRING:
TERMINAL BLOCKS = 8 LB.IN GROUNDING BLOCKS = 8 LB.IN	USE MINIMUM 60° Copper Wire

LABEL DESCRIPTION

EF	Exhaust Fan	FACTORY WIRING
SF	Supply Fan	FIELD WIRING
ST	Starter	ALL WIRING 90°C 14 GA.
OL	OverLoad	UNLESS SPECIFIED
C	Contactor	
G	Ground	
S	Switch	
LT	Light	WIRE COLOR
FS	Fire Switch	
R	Relay	BK - black
AF	Air Flow Switch	BL - blue
SV	Gas Solenoid	BR - brown
STB	Shunt Trip Breaker	OR - orange
D	Damper	PR - purple
PB	PushButton	RD - red
EC	Evap Cooler	YW - yellow
TS	Temperature Sensor	WH - white
TC	Temperature Controller	

NOTES:
DRAWING SHOWN DE-ENERGIZED AT L1 (TERM. #H1), W/ FIRE SYSTEM ARMED (NON-FIRE MODE). (NORMAL OPERATION, R1 & R2 ARE ENERGIZED) IF WALL MOUNTED PREWIRE, OR FIELD INSTALLED FIRE SYSTEM, THE FIRE SYSTEM MICROSWITCHES MUST BE FIELD WIRED.

UL LISTED 43BM — COMMERCIAL APPLIANCE OUTLET CENTER
ELECTRICAL RATINGS: 120V, 1PHASE, 60HZ, 15A
FILE #E313951

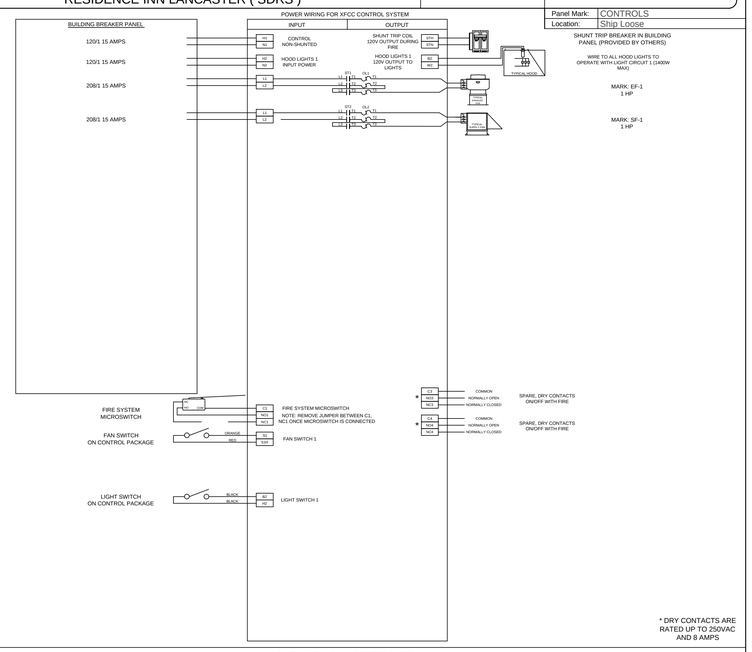
Wiring Diagram Code:

Kitchen Fan Control Center (XFCC)
Electrical - Field Wiring Schematic
RESIDENCE INN LANCASTER (SDRS)

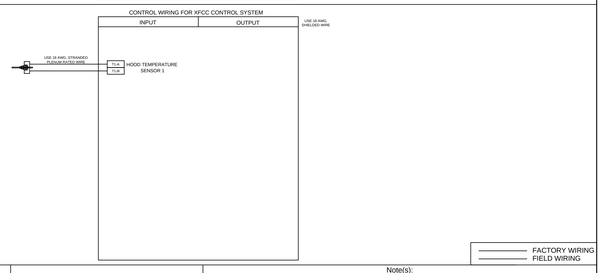
Wiring Diagram Code:

ACCUREX ENGINEERED RESTAURANT SYSTEMS

Panel Mark: CONTROLS
Location: Ship Loose



* DRY CONTACTS ARE RATED UP TO 250VAC AND 8 AMPS

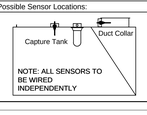


HOOD MARK	SENSOR	
	QTY	LOCATION
HOOD #1 Section 1	1	CAPTURE TANK

FACTORY WIRING
FIELD WIRING

Possible Sensor Locations:

Shipped Loose for Field Installation



NOTE: ALL SENSORS TO BE WIRED INDEPENDENTLY

Note(s):

1. All wiring to be done by certified and qualified persons and must be wired to all local & national codes.
2. Exhaust and supply fan(s) shown as typical for representation of the fan. For exhaust or supply fan detail see fan submittals.
3. Exhaust and/or supply fans may be shown more than once for purpose of separating power versus control wiring.
4. Power wiring is the responsibility of the electrician. Control wiring is the responsibility of controls contractor. If there is no controls contractor, both power and control wiring is the responsibility of the electrician.
5. All ground wiring not shown on above diagram for clarity.
6. For further instructions please see the XFCC Installation and Operations Manual that was shipped with panel, or contact ACCUREX's Kitchen Ventilation team at 1-800-371-6858

PROJECT 11/12/2017
RESIDENCE INN LANCASTER (SDRS)
MARK
CONTROLS

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DESCRIPTION
HOOD DRAWINGS & SPECIFICATIONS

SHEET NUMBER
FS-H3

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SPECIFICATIONS

Indoor freezer/cooler combo
Vinyl foam NSF gasket (1/16" joint thickness), Cam-lock layout #4

SPECIAL INSTRUCTIONS
Meets 2009 Federal Energy Independence and Security Act Requirements.
Standard crating

WALL PANELS
Construction: 4" high density urethane
Exterior Finish: Stucco galvalume
Interior Finish: Stucco galvalume
Ceiling connections: Camlock
Floor connections: Camlock

CEILING PANELS
Construction: 4" high density urethane
Exterior Finish: Metal
Interior Finish: Stucco galvalume
Ceiling Caps: Factory mounted
Live Load: 10 psf

FLOOR PANELS
Model: Hand-Truck Floor panels model #HTFN (NSF)
Construction: 3 1/2" high density urethane
w/ .080 smooth aluminum @ interior
over 1/2" plywood
w/ Metal @ exterior

DOORS
[A]: 36" x 78" flush model G3 self-closing freezer door
*** LEAF NOT RAISED FOR FLOORING ***
Frame: 4" high density urethane, 3-sided
w/ Stucco galvalume (ext. & int.)
w/ 24 ga. stainless steel 430 (magnetic) liners
w/ 4-sided heat cable in frame [FL-4-114W]
(25'-5" x 5 ohms/ft (127 total ohms) @ 4.5 watts/ft + Pepi - 120V, 1A)
Leaf: 4" thick, 3-side lap, standard height
w/ Stucco galvalume (ext. & int.)
w/ Magnetic gasket
(3) Kason #1248A spring assisted adjustable hinge
(1) Kason #27C cylinder locking deadbolt handle
(1) Kason #27C twist-off knob inside release
(1) Kason #1094 hydraulic door closer
(1) Single pole toggle switch w/ pilot light @ ext.
(1) Analog 2" flush mount dial thermometer (12" capillary)
(1) Kason 1832 heated air vent (23W, 120V, .2A)
(1) 14" x 14" heated view window (74W, 120V, .6A)
(1) 12 ga. stainless steel threshold
36" high AFF .100 aluminum diamond tread kickplates (leaf, ext. & int.)

[B]: 36" x 78" flush model G3 self-closing cooler door
*** LEAF NOT RAISED FOR FLOORING ***
Frame: 4" high density urethane, 3-sided
w/ Stucco galvalume (ext. & int.)
w/ 24 ga. stainless steel 430 (magnetic) liners
Leaf: 4" thick, 3-side lap, standard height
w/ Stucco galvalume (ext. & int.)
w/ Magnetic gasket
(3) Kason #1248A spring assisted adjustable hinge
(1) Kason #27C cylinder locking deadbolt handle
(1) Kason #27C twist-off knob inside release
(1) Kason #1094 hydraulic door closer
(1) Single pole toggle switch w/ pilot light @ ext.
(1) Analog 2" flush mount dial thermometer (12" capillary)
(1) 14" x 14" non-heated view window
(1) 12 ga. stainless steel threshold
36" high AFF .100 aluminum diamond tread kickplates (leaf, ext. & int.)

NSF LABEL
N.S.F. LISTED (STD #7)
N.S.F. GASKET @ ALL PANEL JOINTS

PARTS
(2) ea. Kason #1808 vapor proof LED light fixture - (LED lamp built-in.)
(?) ea. (1/2" x WIDTH" x 1/2") x (1/2" x HEIGHT" x 1/2")Stucco galvalume removable ceiling closure
(?) ea. (1/2" x 6" x 6" x 1/2") x (1/2" x HEIGHT" x 1/2")Stucco galvalume removable ceiling closure corner
(?) ea. 96" x Stucco galvalume removable ceiling closure lower track
(?) ea. 96" x Stucco galvalume removable ceiling closure upper track
(1) ea. Low temp Chase Doors strip curtain for 36" x 78" net opening - w/ 6" strips @ 25.00% overlap
(1) ea. Normal temp Chase Doors strip curtain for 36" x 78" net opening - w/ 6" strips @ 25.00% overlap
(2) ea. (2" x 4") x 96" x Stucco galvalume outside corner vertical closure
(2) ea. (2" x 4") x 48" x Stucco galvalume outside corner vertical closure

REFRIGERATION
(1) ea. Freezer - Outdoor R448A split system w/ QRC
5969 BTU/H @ 8.6ºF TD with 12.1 hr runtime @ -10ºF inside/85ºF outside room
101ºF @ cond. unit, 1000ft altitude
(1) Heatcraft R448A air cooled condensing unit #MOZ022L63CFLT
w/ mounted liquid line assy
208-230V/3ø/60Hz/2.2HP Scroll compressor
MCA=24, MOPD =25
37.75W x 28.25D x 19.75H x 203lbs.
(1) Climate Control R448A low profile evaporator model #LSF065BEQRC6K
w/ (2) EC motors (0.96A) & electric defrost (7.8A)
208-230V/1ø/60Hz
45.5W x 14.84D x 14.94H x 63lbs.

(1) ea. Cooler - Outdoor R448A split system w/ QRC
4904 BTU/H @ 8.4ºF TD with 13.8 hr runtime @ 35ºF inside/85ºF outside room
101ºF @ cond. unit, 1000ft altitude
(1) Heatcraft R448A air cooled condensing unit #MOH005X62CFM
208-230V/1ø/60Hz/0.5HP Hermetic compressor
MCA=15, MOPD =15
23.75W x 28.25D x 17.25H x 176lbs.
(1) Climate Control R448A low profile evaporator model #LSC052AEQRC6K
w/ (1) EC motors (0.91A) & air defrost
115V/1ø/60Hz
29.5W x 14.84D x 14.94H x 46lbs.

STANDARD NOTES

To prevent condensation, a minimum 2" from the walk-in exterior surface is required. High humidity conditions may require force ventilation in addition to clearance.

Installation site floor must be true and level within 3/16" per 10' or additional costs may be incurred.

WARNING - ELECTRICAL SEAL

After wiring devices, ALL conduits must be sealed to stop moisture transfer through electrical raceways.
Failure to seal device per NEC codes WILL VOID WARRANTY.

17-IB-07304-01

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SAN DIEGO RESTAURANT SUPPLY
- SAN DIEGO, CA

RESIDENCE INN LANCASTER
- LANCASTER, CA

NOTE: TO PREVENT CONDENSATION, ALLOW 2" MIN. CLEARANCE AROUND THE EXTERIOR OF INDOOR WALK-INS. MAINTAIN RELATIVE HUMIDITY BELOW 55% AND TEMPERATURE BELOW 75°F OR FORCED VENTILATION MAY BE REQUIRED IN ADDITION TO CLEARANCE.
NOTE: FLOORS OF INSTALLATION SITES SHALL BE TRUE AND LEVEL WITHIN 3/16" PER 10' OR ADDITIONAL COSTS MAY BE INCURRED.
NOTE: MANUFACTURER IS NOT RESPONSIBLE FOR ELECTRICAL, PLUMBING, PERMITS OR CONCRETE WORK UNLESS LISTED ON THE QUOTE.

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DATE DRAWN: 2/6/2018
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CHK'D BY:

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DESCRIPTION
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SHEET NUMBER
FS-W1

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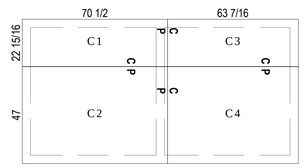
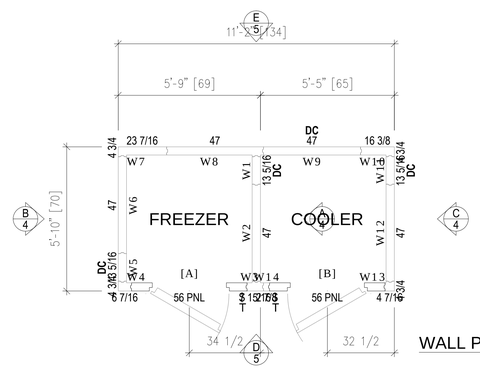


CEILING PANELS



WALL PANELS

SAN DIEGO RESTAURANT SUPPLY
- SAN DIEGO, CA

RESIDENCE INN LANCASTER
- LANCASTER, CA

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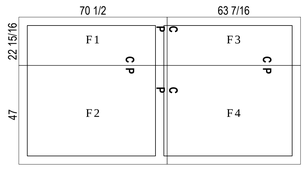

FLOOR PANELS

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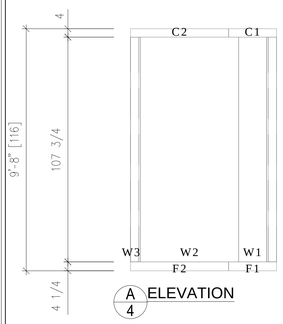
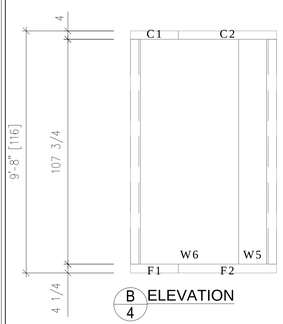
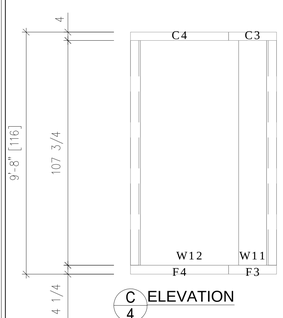


A/4 ELEVATION



B/4 ELEVATION



C/4 ELEVATION

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RESIDENCE INN LANCASTER
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Fax: 704-637-0919
www.imperial-brown.com

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DATE DRAWN: 2/6/2018
DATE PRINTED: 2/6/2018
BY: WAB-Assistant
CHK'D BY:

DRW#: 17-IB-07304-01
BOX: 1 OF 1
SHEET: 4 OF 5

AXIS GFA
1130 WESTWOOD BLVD
LOS ANGELES, CA 90024
T 310.209.7520
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www.axisgfa.com

PROJECT NAME

Residence Inn® Marriott.
840 KILDARE STREET,
LANCASTER, CA

OWNER:

INSITE REAL ESTATE
DEVELOPMENT
6265 VARIEL AVENUE
WOODLAND HILLS, CA 91367

NO.	DATE	ISSUES AND REVISIONS	B
1			x
2			x
3			x
4			x
5			x

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COMPUTER FILE
PROJECT NAME

DESCRIPTION
WALK-IN DRAWING & SPECIFICATIONS

SHEET NUMBER
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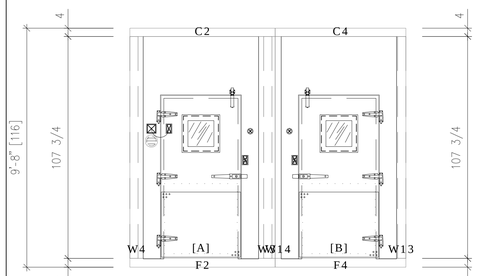

D ELEVATION
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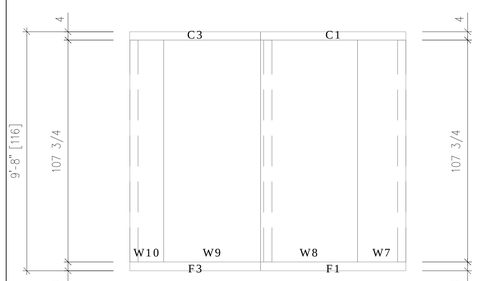

E ELEVATION
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17-IB-07304-01

NOT FOR CONSTRUCTION

SAN DIEGO RESTAURANT SUPPLY
- SAN DIEGO, CA

RESIDENCE INN LANCASTER
- LANCASTER, CA

NOTE: TO PREVENT CONDENSATION, ALLOW 2" MIN. CLEARANCE AROUND THE EXTERIOR OF INDOOR WALK-INS. MAINTAIN RELATIVE HUMIDITY BELOW 55% AND TEMPERATURE BELOW 75°F OR FORCED VENTILATION MAY BE REQUIRED IN ADDITION TO CLEARANCE.
NOTE: FLOORS OF INSTALLATION SITES SHALL BE TRUE AND LEVEL WITHIN 3/16" PER 10' OR ADDITIONAL COSTS MAY BE INCURRED.
NOTE: MANUFACTURER IS NOT RESPONSIBLE FOR ELECTRICAL, PLUMBING, PERMITS OR CONCRETE WORK UNLESS LISTED ON THE QUOTE.

IMPERIAL BROWN
209 Long Meadow Dr
Salisbury, NC 28147
Phone: 704-636-5131
Fax: 704-637-0919
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NO.	DATE	ISSUES AND REVISIONS	B

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PROJECT NUMBER LA162
COMPUTER FILE
PROJECT NAME

DESCRIPTION
WALK-IN DRAWING & SPECIFICATIONS

SHEET NUMBER
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