EXHAUST VENTILATOR SPECIFICATION ITEM 20a
SIZE: LENGTH 8'-6" WIDTH 4'-6" HEIGHT 2'-0" WEIGHT 650#
TYPE: MFD. HALTON MODEL KVE
CONSTRUCTION: 18 GA. STAINLESS STEEL MINIMUM, ALL WELDED.
EXHAUST DUCT SIZE: LENGTH 12" WIDTH 9" QUANTITY 1 (C)
CAP-JET DUCT SIZE: LENGTH WIDTH QUANTITY
MAKE-UP DUCT SIZE: LENGTH 12" WIDTH 12" QUANTITY 1 (D)
EXHAUST REQUIREMENTS: 1222 C.F.M. @ 1800 F.P.M. @ .257" S.P.
CAP-JET REQUIREMENTS: 88 C.F.M. @ 2000 F.P.M. @ .253" S.P.
MAKE-UP REQUIREMENTS: 956 C.F.M. @ 1000 F.P.M. @ .127" S.P.
VAPOR PROOF LIGHT: QUANTITY 2 INCANDESCENT Y FLUORESCENT N
LENGTH
FILTERS: FILTERS TO BE U.L. LISTED GREASE EXTRACTORS, S/S CONST.

| ACCESSORIES: | | | |
|---|---|---|---|
| | HANGER RODS | YES X | NO |
| | GREASE RECEPTACLE | YES X | NO |
| 5-13"X20" KSA S/S FILTERS | 18 GA. S/S WALL FLASHING | YES X | NO |
| | 3" AIR SPACE BEHIND HOOD | YES X | NO |
| | DUCT COLLARS (MAKE-UP AIR) | YES X | NO |
| | FIRE DAMPERS (MAKE-UP AIR) | YES | NO X |
| | FIRE SUPPRESSION SYSTEM | YES X | NO |
| | LIGHTS PRE-WIRED TO J.B. | YES X | NO |

COMMENTS: ETL #3085193CLE-002, 143 CFM PR FT, CAP-JET AIR FAN FURN. W/ HOOD

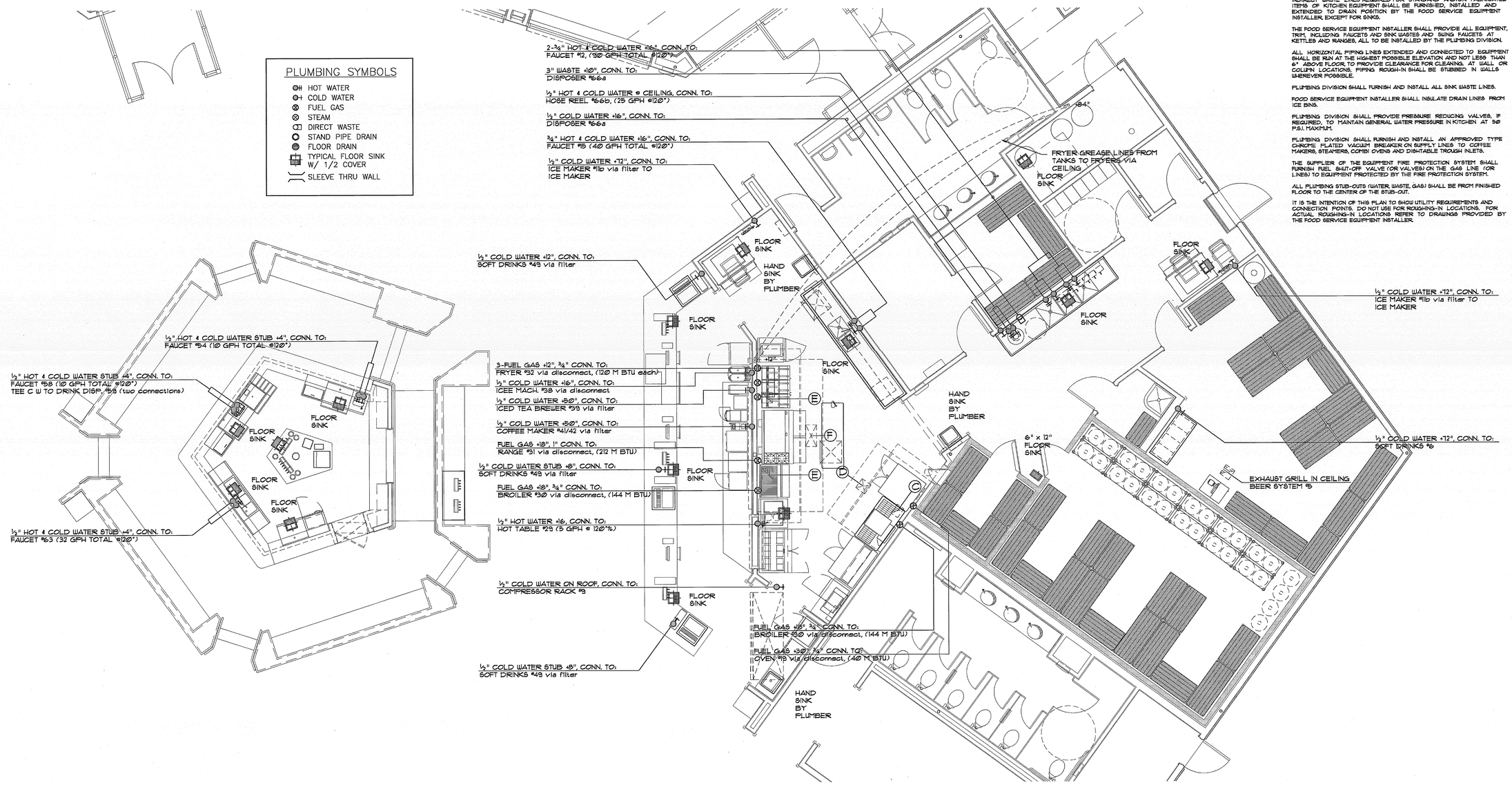
VENTILATION NOTES
1. UNISTRUT SUPPORTS AND THREADED HANGER RODS SHALL BE SUPPLIED BY THE CONTRACTOR. CONTRACTOR TO PROVIDE ACCESS OPENINGS , HOLES, CORE DRILLING OR STRUCTURAL SUPPORT FOR THE UNISTRUT OR HANGER RODS.
2. ALL EXHAUST DUCTS SHALL BE 16 GAUGE STEEL, TOTALLY WELDED AND WATER TIGHT.
3. TRANSITION OF DUCT TO VENTILATOR SHALL BE ACCOMPLISHED BY THE CONTRACTOR AND SHALL BE ALL WELDED.
4. ALL ROOF-OPENINGS TO CODE SHALL BE ACCOMPLISHED BY CONTRACTOR.
5. VENTILATOR SHALL BE FIELD MEASURED TO FIT SNUGLY BETWEEN WALLS, EXCESSIVE SILICONE FILLER OR TRIM WILL NOT BE ACCEPTABLE.
6. WHERE LIGHTS ARE SPECIFIED, PROVIDE THE TYPE OF LIGHT FIXTURES AS SPECIFIED AND PRE-WIRE THESE FIXTURES TO A JUNCTION BOX IN OR ON THE VENTILATOR WHERE SHOWN ON PLAN READY FOR FINAL CONNECTION BY CONTRACTOR. PROVIDE SWITCHES AND WIRING TO CONTROL LIGHTS.

EXHAUST VENTILATOR SPECIFICATION ITEM 33A
SIZE: LENGTH 14'-0" WIDTH 4'-0" HEIGHT 2'-0" WEIGHT 1100#
TYPE: MFD. HALTON MODEL KVE
CONSTRUCTION: 18 GA. STAINLESS STEEL MINIMUM, ALL WELDED.
EXHAUST DUCT SIZE: LENGTH 12" WIDTH 12" QUANTITY 2 (E)
CAP-JET DUCT SIZE: LENGTH WIDTH QUANTITY
MAKE-UP DUCT SIZE: LENGTH 24" WIDTH 12" QUANTITY 1 (F)
EXHAUST REQUIREMENTS: 3335 C.F.M. @ 1800 F.P.M. @ .912" S.P.
CAP-JET REQUIREMENTS: 113 C.F.M. @ 2000 F.P.M. @ .244" S.P.
MAKE-UP REQUIREMENTS: 2100 C.F.M. @ 1000 F.P.M. @ .225" S.P.
VAPOR PROOF LIGHT: QUANTITY 5 INCANDESCENT Y FLUORESCENT N
LENGTH
FILTERS: FILTERS TO BE U.L. LISTED GREASE EXTRACTORS, S/S CONST.

| ACCESSORIES: | | | |
|---|---|---|---|
| | HANGER RODS | YES X | NO |
| | GREASE RECEPTACLE | YES X | NO |
| 8-13"X20" KSA S/S FILTERS | 18 GA. S/S WALL FLASHING | YES X | NO |
| | 3" AIR SPACE BEHIND HOOD | YES X | NO |
| | DUCT COLLARS (MAKE-UP AIR) | YES X | NO |
| | FIRE DAMPERS (MAKE-UP AIR) | YES | NO X |
| | FIRE SUPPRESSION SYSTEM | YES X | NO |
| | LIGHTS PRE-WIRED TO J.B. | YES X | NO |

COMMENTS: ETL #3085193CLE-002, 238 CFM PR FT, CAP-JET AIR FAN FURN. W/ HOOD

VENTILATION NOTES
1. UNISTRUT SUPPORTS AND THREADED HANGER RODS SHALL BE SUPPLIED BY THE CONTRACTOR. CONTRACTOR TO PROVIDE ACCESS OPENINGS , HOLES, CORE DRILLING OR STRUCTURAL SUPPORT FOR THE UNISTRUT OR HANGER RODS.
2. ALL EXHAUST DUCTS SHALL BE 16 GAUGE STEEL, TOTALLY WELDED AND WATER TIGHT.
3. TRANSITION OF DUCT TO VENTILATOR SHALL BE ACCOMPLISHED BY THE CONTRACTOR AND SHALL BE ALL WELDED.
4. ALL ROOF-OPENINGS TO CODE SHALL BE ACCOMPLISHED BY CONTRACTOR.
5. VENTILATOR SHALL BE FIELD MEASURED TO FIT SNUGLY BETWEEN WALLS, EXCESSIVE SILICONE FILLER OR TRIM WILL NOT BE ACCEPTABLE.
6. WHERE LIGHTS ARE SPECIFIED, PROVIDE THE TYPE OF LIGHT FIXTURES AS SPECIFIED AND PRE-WIRE THESE FIXTURES TO A JUNCTION BOX IN OR ON THE VENTILATOR WHERE SHOWN ON PLAN READY FOR FINAL CONNECTION BY CONTRACTOR. PROVIDE SWITCHES AND WIRING TO CONTROL LIGHTS.




## FOOD SERVICE EQUIPMENT MECHANICAL PLAN

1/4" = 1'-0"

PLUMBING NOTES

THIS PLAN IS PRIMARILY A GENERAL ARRANGEMENT OF EQUIPMENT FOR THE CONVENIENCE OF ALL CONTRACTORS & IS DERIVED FROM AVAILABLE MANUFACTURER'S DATA. ALL CONTRACTORS INVOLVED IN ROUGHING-IN WORK SHALL COOPERATE IN COORDINATING THE WORK. ALL DRAWINGS & SPECS MUST BE EXAMINED.

PLUMBING DIVISION SHALL ROUGH-IN & MAKE ALL FINAL CONNECTIONS IN ACCORDANCE WITH ALL APPLICABLE CODES & ORDINANCES & COORDINATE WITH STRUCTURAL CONDITIONS OF THE BUILDING.

PLUMBING DIVISION SHALL PROVIDE ALL TRAPS REQUIRED.

INDIRECT WASTE LINES REQUIRED FOR STANDARD AND/OR FABRICATED ITEMS OF KITCHEN EQUIPMENT SHALL BE FURNISHED, INSTALLED AND EXTENDED TO DRAIN POSITION BY THE FOOD SERVICE EQUIPMENT INSTALLER, EXCEPT FOR SINKS.

THE FOOD SERVICE EQUIPMENT INSTALLER SHALL PROVIDE ALL EQUIPMENT, TRIM, INCLUDING FAUCETS AND SINK WASTES AND SUNG FAUCETS AT KETTLES AND RANGES, ALL TO BE INSTALLED BY THE PLUMBING DIVISION.

ALL HORIZONTAL PIPING LINES EXTENDED AND CONNECTED TO EQUIPMENT SHALL BE RUN AT THE HIGHEST POSSIBLE ELEVATION AND NOT LESS THAN 6" ABOVE FLOOR, TO PROVIDE CLEARANCE FOR CLEANING. AT WALL OR COLUMN LOCATIONS, PIPING ROUGH-IN SHALL BE STUBBED IN WALLS WHEREVER POSSIBLE.

PLUMBING DIVISION SHALL FURNISH AND INSTALL ALL SINK WASTE LINES.

FOOD SERVICE EQUIPMENT INSTALLER SHALL INSULATE DRAIN LINES FROM ICE BINS.

PLUMBING DIVISION SHALL PROVIDE PRESSURE REDUCING VALVES, IF REQUIRED, TO MAINTAIN GENERAL WATER PRESSURE IN KITCHEN AT 50 P.S.I. MAXIMUM.

PLUMBING DIVISION SHALL FURNISH AND INSTALL AN APPROVED TYPE CHROME PLATED VACUUM BREAKER ON SUPPLY LINES TO COFFEE MAKERS, STEAMERS, COMBI OVENS AND DISHTABLE TROUGH INLETS.

THE SUPPLIER OF THE EQUIPMENT FIRE PROTECTION SYSTEM SHALL FURNISH FUEL SHUT-OFF VALVE (OR VALVES) ON THE GAS LINE (OR LINES) TO EQUIPMENT PROTECTED BY THE FIRE PROTECTION SYSTEM.

ALL PLUMBING STUB-OUTS (WATER, WASTE, GAS) SHALL BE FROM FINISHED FLOOR TO THE CENTER OF THE STUB-OUT.

IT IS THE INTENTION OF THIS PLAN TO SHOW UTILITY REQUIREMENTS AND CONNECTION POINTS. DO NOT USE FOR ROUGHING-IN LOCATIONS. FOR ACTUAL ROUGHING-IN LOCATIONS REFER TO DRAWINGS PROVIDED BY THE FOOD SERVICE EQUIPMENT INSTALLER.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PERRIS VALLEY Big League Dreams
2155 Trumble Road
Perris, California 92570

SHEET TITLE
FOOD SERVICE EQUIPMENT MECHANICAL PLAN
STADIUM CLUB

100% CONSTRUCTION DOCUMENT

| DATE | REVISIONS |
|---|---|
| | |

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