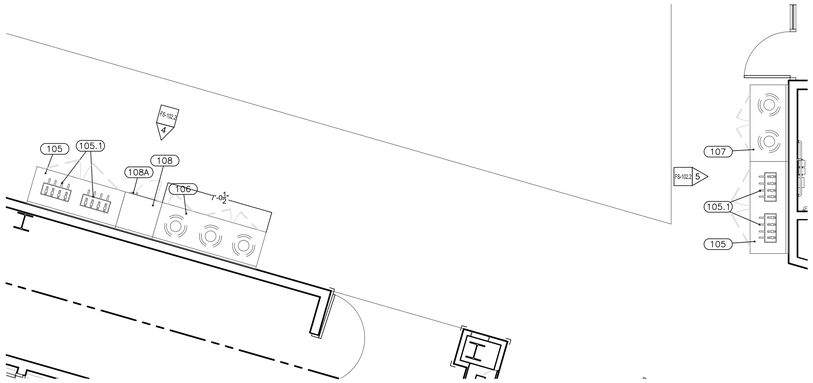
GENERAL NOTES

1. THE DRAWINGS, SPECIFICATIONS, ALL ELECTRONIC MEDIA, AND OTHER DOCUMENTS PROVIDED BY ADVANCED FOODSERVICE CONSULTING FOR PROJECT SHALL BE DEEMED ADVANCED AND THEY SHALL RETAIN ALL COMMON LAW, STATUTORY AND OTHER RESERVED RIGHTS, INCLUDING COPYRIGHT. THE OWNER/ARCHITECT SHALL BE PERMITTED TO RETAIN COPIES, INCLUDING REPRODUCIBLE COPIES OF THE ADVANCED DOCUMENTS FOR THIS PROJECT.

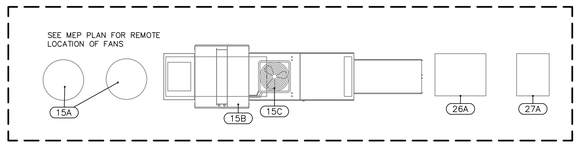
   A.) OWNER/ARCHITECT ACKNOWLEDGES THAT ADVANCED FOODSERVICE CONSULTING SHALL HAVE NO LIABILITY FOR ANY USE OF ADVANCED DRAWINGS, SPECIFICATIONS AND OTHER DOCUMENTS BY ANY OTHER PARTY OTHER THAN ADVANCED.

   B.) ADVANCED FOODSERVICE CONSULTING TAKES NO RESPONSIBILITY FOR ELECTRONIC MEDIA'S COMPATIBILITY WITH SOFTWARE OR HARDWARE USED BY THE RECIPIENT. WHEREAS THE TRANSMITTED INFORMATION IS SUBJECT TO CHANGE, THE RECIPIENT MUST ACCEPT RESPONSIBILITY FOR OBTAINING ANY UPDATES.

   C.) ALL INFORMATION REMAINS PROPERTY OF ADVANCED FOODSERVICE CONSULTING AND MAY NOT BE COPIED OR USED WITHOUT WRITTEN PERMISSION BY AN OFFICER OF ADVANCED.
2. DRAWINGS PROVIDED INDICATE THE GENERAL ARRANGEMENT AND LOCATION OF FOOD SERVICE EQUIPMENT AND ARE REASONABLY EXACT BASED UPON INFORMATION PROVIDED BY THE ARCHITECT AND OTHERS AT THE TIME THE DOCUMENTS WERE PRODUCED. THEREFOR, ACCURACY IS NOT GUARANTEED. DRAWINGS ARE FOR ASSISTANCE AND GUIDANCE. EXACT LOCATION AND LEVELS ARE TO BE GOVERNED BY THE BUILDING CONSTRUCTION DOCUMENTS.
3. ALL WORK MATERIALS AND EQUIPMENT SHALL BE IN FULL ACCORDANCE WITH CURRENT CODES AND REGULATIONS OF LOCAL JURISDICTION AUTHORITIES, PUBLIC HEALTH, NATIONAL BOARD OF FIRE UNDERWRITERS, AS WELL AS LOCAL, STATE AND NATIONAL ORDINANCES.
4. THE GENERAL AND SUBCONTRACTORS SHALL BE RESPONSIBLE FOR THE VERIFICATION OF ALL CONDITIONS AND DIMENSIONS AT THE JOB SITE AS INDICATED BY THESE DRAWINGS AND SHALL NOTIFY FOODSERVICE CONTRACTOR OF ANY DISCREPANCIES BEFORE BEGINNING THEIR WORK.
5. GENERAL CONTRACTOR TO VERIFY THE SIZE, LOCATION, AND CAPACITIES OF UTILITIES NECESSARY TO OPERATE ALL EQUIPMENT INDICATED BY OWNER OR BY OTHERS. IF UTILITIES ARE INDICATED FOR THIS EQUIPMENT ON THE ADVANCED FOODSERVICE CONSULTING DRAWINGS, THEY ARE TYPICAL CONNECTIONS ONLY AND MUST BE VERIFIED AS TO NECESSITY, CAPACITY AND LOCATION.
6. AL ROUGH-INS ARE TO STUB THRU THE FLOOR OR TERMINATE IN THE WALLS AS INDICATED BY THESE DRAWINGS. REFER TO THE MANUFACTURER'S SPECIFICATION SHEETS AND DETAIL DRAWINGS FOR FINAL CONNECTIONS.
7. THE FOODSERVICE EQUIPMENT DRAWINGS INDICATE ONLY THE UTILITIES NECESSARY TO OPERATE THE FOOD SERVICE EQUIPMENT. REFER TO THE ARCHITECTURAL DRAWINGS FOR ADDITIONAL CONVENIENCE RECEPTACLES, EXIT LIGHTS, EMERGENCY LIGHTING, PHONE CONNECTIONS, PA SYSTEMS, ALARM SYSTEMS, HOSE BIBS, WATER COOLERS, AND FLOOR AND AREA DRAINS.
8. ALL PLUMBING, ELECTRICAL, REFRIGERATION, AND VENTILATION WORK INCLUDING ROUGH-INS AND FINAL CONNECTIONS OF THE EQUIPMENT IS TO BE PERFORMED BY THE APPROPRIATE TRADES. THIS IS NOT A PART OF FOODSERVICE CONTRACT UNLESS NOTED OTHERWISE.
9. BUILDING CONTRACTORS SHALL PROVIDE AND INSTALL WALL BACKING OR STEEL BACKING IN ANY WALLS AS REQUIRED TO HANG FOODSERVICE EQUIPMENT IF WALLS DEVIATE FROM CONCRETE WALLS.
10. INSTALLATION OF EQUIPMENT (BY KEC) SHALL INCLUDE DELIVERY, UNLOADING, UNCRATING, SETTING IN PLACE OF EQUIPMENT, LEVELING AND CAULKING AS REQUIRED. INSTALLATION DOES NOTE INCLUDE HOISTING OF EQUIPMENT TO THE ROOF TOP, CORE DRILLING, ROOF PENETRATIONS, BUILDING PENETRATIONS, AND PITCH POCKETS, CURBS, FIRE STOPPING, WEATHERPROOFING, IN WALL BLOCKING, INTERCONNECTING WIRING FROM EQUIPMENT CONTROLS TO EQUIPMENT, INTERCONNECTING PLUMBING, PERMITS, FEES INTERCONNECTING DUCT WORK FROM EQUIPMENT TO BUILDING HVAC SYSTEMS, HEAT TAPE, INSULATION.
11. ALWAYS VERIFY SCALE WITH DIMENSIONS GIVEN.



1 CONDIMENT/TRASH COUNTER PLAN
1/4" = 1'-0"



EQUIPMENT SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS
1	1	WASHER & DRYER	NIKEC - BY OTHERS
2	1	WIRE SHELVING	
3	1	WIRE SHELVING - UTILITY	
4	1	MOP SINK W/ FAUCET	NIKEC - BY P.C.
4A	1	MOP HOLDER	NIKEC - BY P.C.
5	1	OFFICE FURNITURE	NIKEC - BY OTHERS
6	LOT	LOCKERS	
7	LOT	TRACK SHELVING SYSTEM	
8	1	WIRE SHELVING	
9	1	CAN RACK	
10	-	- SPARE NUMBER -	
11	-	- SPARE NUMBER -	
12	-	- SPARE NUMBER -	
13	1	HAND SINK	
13A	1	HAND SINK	
13B	2	HAND SINK	
13C	2	HAND SINK	
14	1	CABINET, HOLDING/PROOFING	
15	1	EXHAUST HOOD	
15A	2	EXHAUST FAN	
15B	1	MAKE-UP AIR UNIT	
15C	1	CONDENSING UNIT	
16	3	COMBI OVEN, DBL	
16A	3	WATER FILTRATION SYSTEM	
17	-	- SPARE NUMBER -	
18	-	- SPARE NUMBER -	
19	-	- SPARE NUMBER -	
20	1	PREP TABLE W/ SINKS & OVERSHELF	
21	1	MICROWAVE OVEN	
22	1	HOT WATER DISPENSER	
23	1	CART, UTILITY	
24	6	WIRE SHELVING	
25	1	WALK-IN COOLER/FREEZER	
26	1	FREEZER EVAP COIL	
26A	1	FREEZER CONDENSING UNIT	
27	1	COOLER EVAP COIL	
27A	1	COOLER CONDENSING UNIT	
28	-	- SPARE NUMBER -	
29	-	- SPARE NUMBER -	
30	10	WIRE SHELVING	
30A	1	DUNNAGE RACK	
31	10	WIRE SHELVING	
31A	1	DUNNAGE RACK	
32	-	- SPARE NUMBER -	
33	13	NESTING PAN RACK	
34	1	WORK COUNTER W/SINKS	
35	1	PLANETARY MIXER	
36	1	WORK COUNTER W/SINK	
37	-	- SPARE NUMBER -	
38	-	- SPARE NUMBER -	
39	-	- SPARE NUMBER -	
40	4	WIRE SHELVING	
41	1	4 COMPARTMENT SINK	
41A	1	PRE-RINSE FAUCET	
42	1	DISPOSER	
43	1	EYEWASH STATION	
44	1	HOSE REEL W/ RECESSED CABINET	
45	1	SOILED DISHTABLE	
46	1	TROUGH DISPOSAL SYSTEM	
47	1	DISHMACHINE W/ BLOWER	
47A	2	PANT LEGS	NIKEC - BY M.C.
48	1	CLEAN DISHTABLE	
49	1	FLOOR TROUGH	
50	3	DOLLY DISH RACK	

EQUIPMENT SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS
51	-	- SPARE NUMBER -	
52	-	- SPARE NUMBER -	
53	-	- SPARE NUMBER -	
54	1	ROLL-THRU HEATED CABINET	
55	1	WORK COUNTER W/SINK	
56	1	ROLL-THRU REFRIGERATOR	
57	1	ROLL-IN HEATED CABINET	
58	1	ROLL-IN REFRIGERATOR	
59	1	WORK COUNTER W/SINK	
60	1	RAPID COOK OVEN	
61	1	UNDERCOUNTER REFRIGERATOR	
62	1	ROLL-THRU HEATED CABINET	
63	1	REFRIGERATED MERCHANDISER	
64	1	WIRE SHELVING	
65	1	PASS COUNTER	
66	1	POS SYSTEM	NIKEC - BY OWNER
67	1	ESPRESSO CAPPUCCINO MACHINE	
67A	1	MILK COOLER	
67B	1	WATER FILTER	
68	-	- SPARE NUMBER -	
69	-	- SPARE NUMBER -	
70	-	- SPARE NUMBER -	
71	7	FLATWARE & TRAY CART	
72	1	HOT/COLD COUNTER	
73	1	SNEEZE GUARD	
74	1	HOT FOOD WELL	
75	1	COLD FOOD WELL	
76	1	HOT/COLD COUNTER	
77	1	SNEEZE GUARD	
78	1	HOT FOOD WELL	
79	1	COLD FOOD WELL	
80	1	HOT/COLD COUNTER	
81	1	SNEEZE GUARD	
81A	1	SNEEZE GUARD	
82	1	HOT FOOD WELL	
83	1	COLD FOOD WELL	
84	1	COLD COUNTER	
85	1	SNEEZE GUARD	
86	1	COLD FOOD WELL	
87	1	HOT/COLD COUNTER	
88	1	SNEEZE GUARD	
89	1	HOT/COLD FOOD WELL	
90	1	COLD COUNTER	
91	1	SNEEZE GUARD	
92	1	COLD FOOD WELL	
93	1	HEATED DISPLAY MERCHANDISER	
94	-	- SPARE NUMBER -	
95	-	- SPARE NUMBER -	
96	2	REFRIGERATED SELF-SERVICE CASE	
97	1	REFRIGERATED SELF-SERVICE CASE	
98	4	MILK COOLER	NIKEC - BY OWNERS VENDOR
99	2	WIRE SHELVING	
100	2	CASHIER STATION	
101	1	CASHIER STATION	
102	4	POS SYSTEM	NIKEC - BY OWNER
103	-	- SPARE NUMBER -	
104	-	- SPARE NUMBER -	
105	2	MOBILE CONDIMENT COUNTER	
105.1	4	CONDIMENT DISPENSER	
106	1	TRASH COUNTER	
107	1	TRASH COUNTER	
108	1	MICROWAVE COUNTER	
108A	1	MICROWAVE OVEN	

2 EQUPMENT PLAN
1/4" = 1'-0"

DLR Group

LEE'S SUMMIT MIDDLE SCHOOL #4

LEE'S SUMMIT R-7 SCHOOL DISTRICT

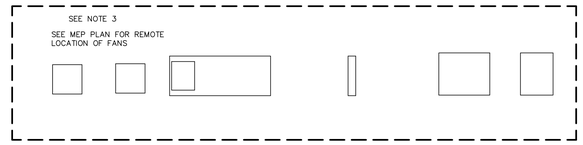
1001 SE BAILEY ROAD
LEE'S SUMMIT, MO 64081

PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT
10/08/20
REVISIONS

13-20102-00

FOODSERVICE EQUIPMENT PLAN

FS-100



SPECIAL CONDITIONS NOTES

1. BY MECHANICAL/ELECTRICAL CONTRACTOR.
2. SEE MECHANICAL/ELECTRICAL ENGINEER'S DRAWINGS AND SPECIFICATIONS.
3. SEE ARCHITECTURAL PLANS FOR DETAILS.
4. CORNER AND END WALL GUARDS BY OTHERS. CORNER GUARDS ARE NOT BY SECT.114000.
5. SEE MANUFACTURER'S DRAWINGS.
6. ROOF CURBS AND ALL PENETRATIONS FOR REFRIGERATION UNITS AND UTILITIES ARE NOT BY SECT.114000 CONTRACTOR. SEE ARCHITECTURAL DRAWINGS FOR ADDITIONAL INFORMATION.
7. LOW VELOCITY PERFORATED SUPPLY DIFFUSERS ARE REQUIRED IF DIFFUSERS ARE LOCATED NEAR ITEM(S) # 96 & 97, FOUR-WAY SUPPLY DIFFUSERS SHOULD NOT BE INSTALLED WITH IN 15' RECOMMENDED SUPPLY, DISCHARGE AIR VELOCITY SHOULD NOT EXCEED 150 FRM.

LEGEND – SPECIAL CONDITIONS

	TRANSIT LEVEL FLOOR (SEE MANUFACTURE DETAILS)
	DEPRESSED FLOOR (SEE MANUFACTURE DETAILS)
	CEILING TO MEET NFPA96
	CURB/CHANNEL BASE (SEE MANUFACTURE DETAILS)
S/ST K.P.	STAINLESS STEEL KICKPLATE
] E.G.	END WALL GUARD (DBL)–"EG" (N.I.K.E.C.)
⌜ C.G.	CORNER WALL GUARD (SINGLE)–"CG" (N.I.K.E.C.)

SPECIAL CONDITIONS PLAN
1/4" = 1'-0"

DLR Group

LEE'S SUMMIT MIDDLE SCHOOL #4
LEE'S SUMMIT R-7 SCHOOL DISTRICT
1001 SE BAILEY ROAD
LEE'S SUMMIT, MO 64081

PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT
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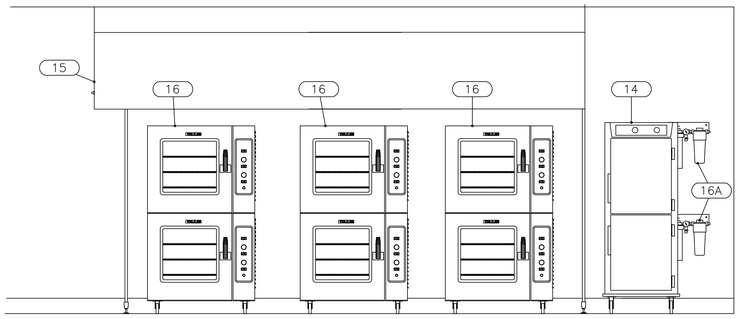
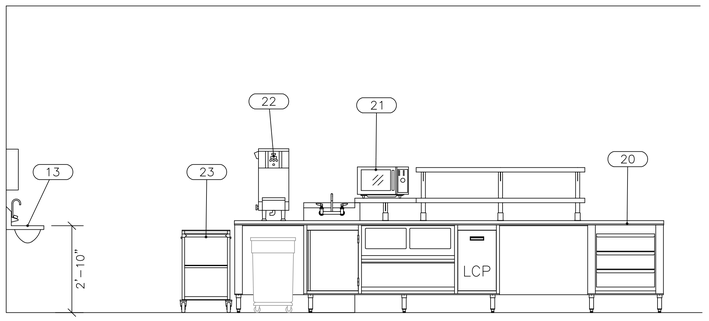
FOODSERVICE SPECIAL CONDITIONS PLAN

FS-101

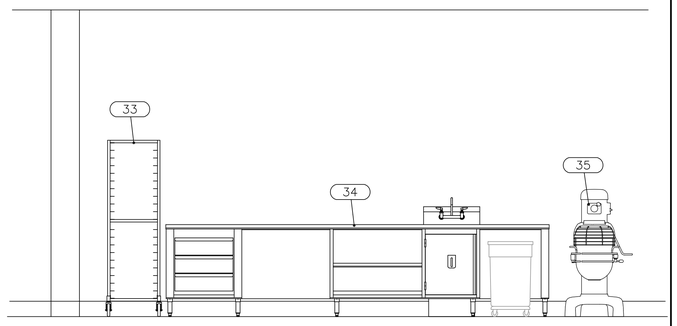


1 KITCHEN - COOKLINE



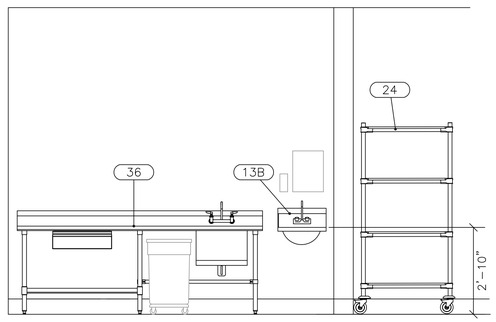
SOAP AND PAPER TOWEL
DISPENSER BY OTHERS

2 KITCHEN - PREP



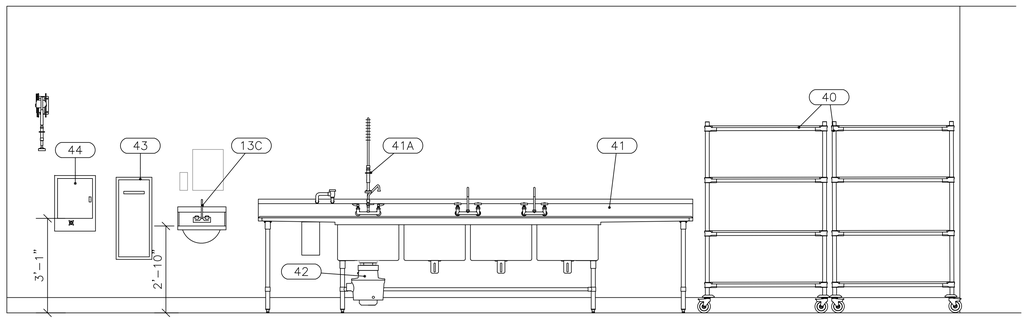
LCP ON
OPPOSITE SIDE

3 KITCHEN - PREP



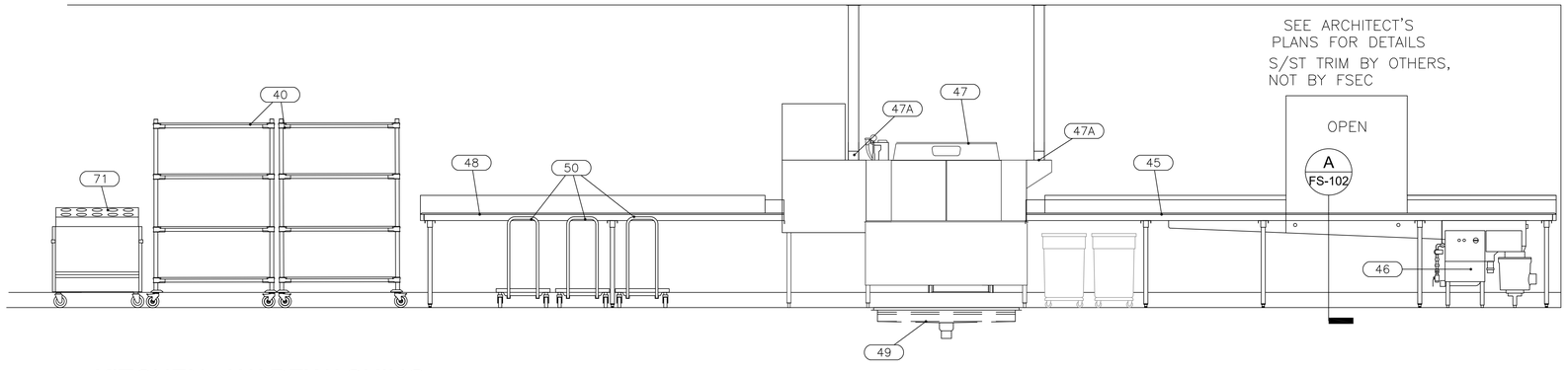
SOAP AND PAPER TOWEL
DISPENSER BY OTHERS

4 KITCHEN - SPECIAL DIETARY

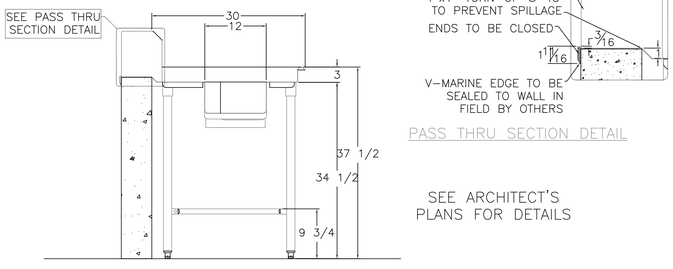


SOAP AND PAPER TOWEL
DISPENSER BY OTHERS

5 KITCHEN - WAREWASHING



6 KITCHEN - WAREWASHING



PASS THRU SECTION DETAIL

SEE ARCHITECT'S
PLANS FOR DETAILS

A DISH WINDOW CUT DETAIL

ELEVATIONS
1/2" = 1'-0"

DLR Group

LEE'S SUMMIT MIDDLE SCHOOL #4

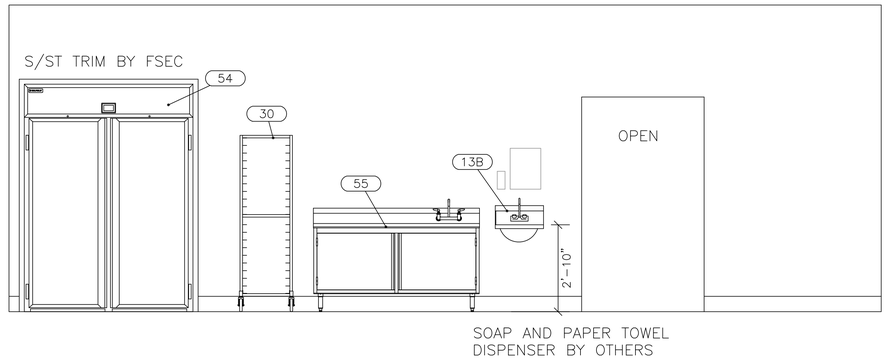
LEE'S SUMMIT R-7 SCHOOL DISTRICT

1001 SE BAILEY ROAD
LEE'S SUMMIT, MO 64081

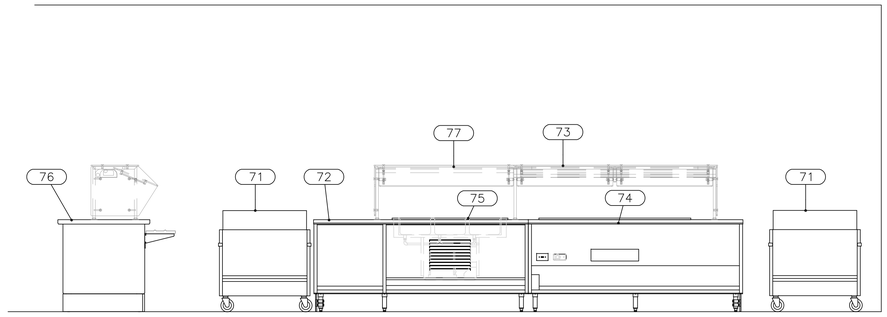
PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT
10/08/20
REVISIONS

13-20102-00
FOODSERVICE
ELVATIONS

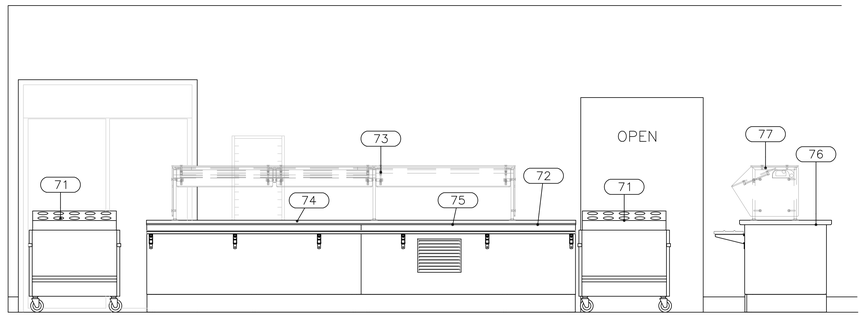
FS-102



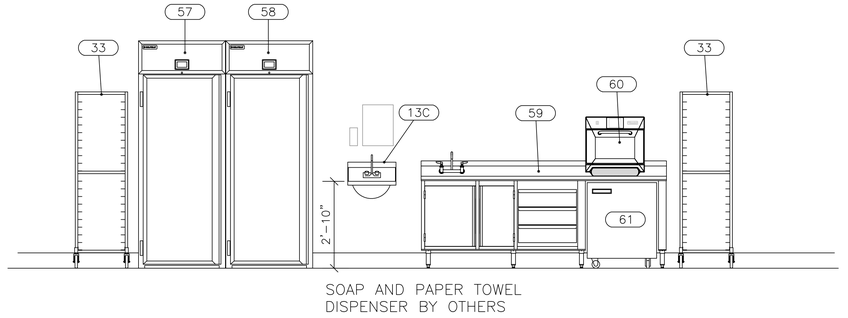
1 SERVERY- BACKLINE



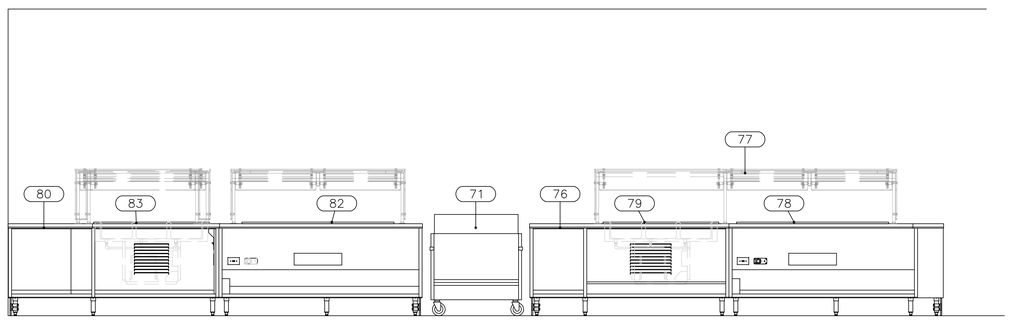
2 SERVERY



3 SERVERY



4 SERVERY - SPECIAL DIETARY BACKLINE



5 SERVERY - SPECIAL DIETARY

ELEVATIONS
1/2" = 1'-0"

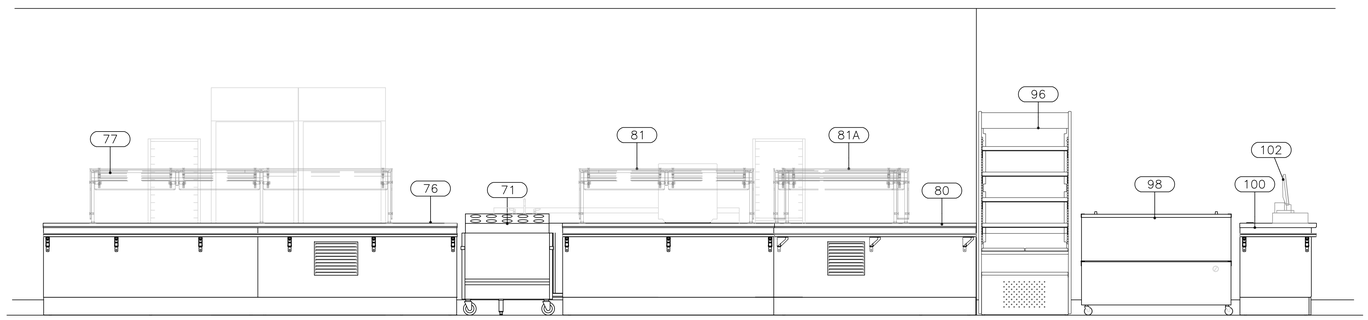
LEE'S SUMMIT MIDDLE SCHOOL #4
LEE'S SUMMIT R-7 SCHOOL DISTRICT
1001 SE BAILEY ROAD
LEE'S SUMMIT, MO 64081

PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT
10/08/20
REVISIONS

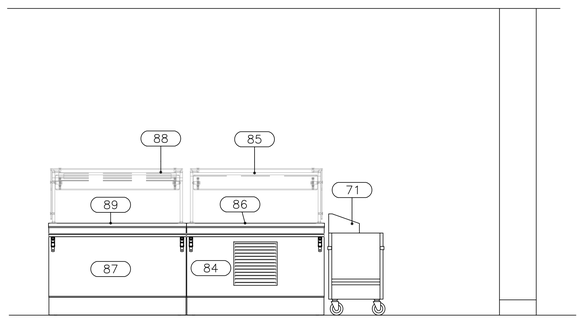
13-20102-00

FOODSERVICE ELEVATIONS

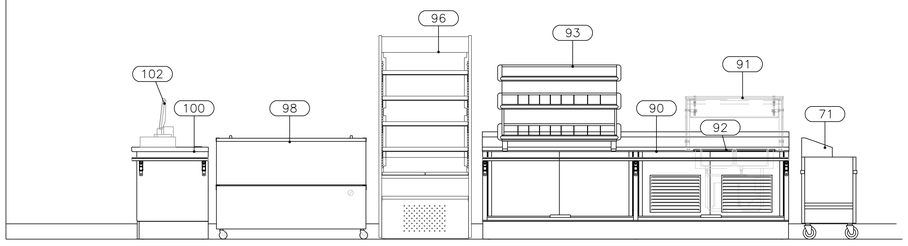
FS-102.1



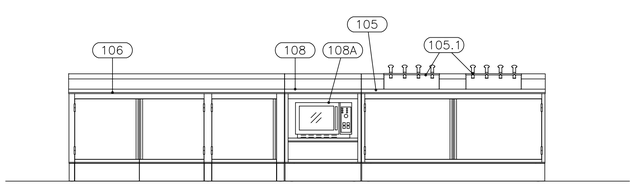
1 SERVERY- SPECIAL DIETARY AND POS COUNTER



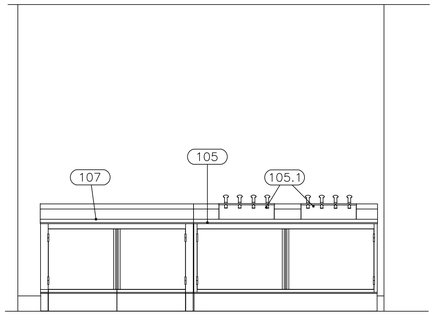
2 SERVERY- SALAD BAR



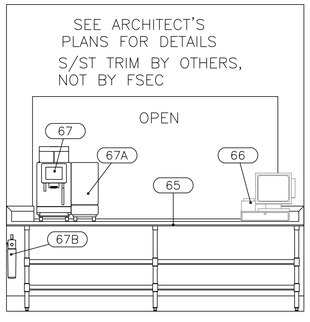
3 SERVERY- GRAB-N-GO COUNTER



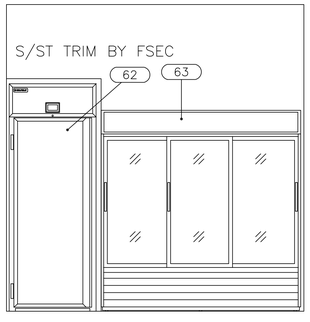
4 COMMONS- CONDIMENT / TRASH COUNTER



5 COMMONS- CONDIMENT / TRASH COUNTER



6 A LA CARTE



7 A LA CARTE

ELEVATIONS
1/2" = 1'-0"

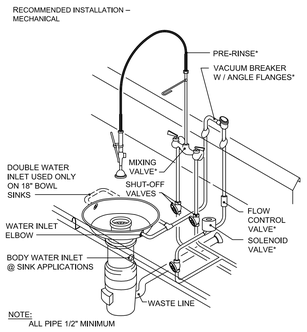
LEE'S SUMMIT MIDDLE SCHOOL #4
LEE'S SUMMIT R-7 SCHOOL DISTRICT
1051 SE BAILEY ROAD
LEE'S SUMMIT, MO 64081

PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT
10/08/20
REVISIONS

13-20102-00

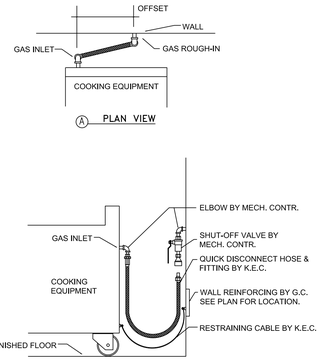
FOODSERVICE ELEVATIONS

FS-102.2

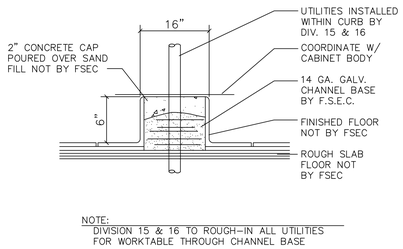


*THESE COMPONENTS FURNISHED BY DIVISION 11400
ALL OTHER COMPONENTS PROVIDED BY DIVISION 22

1 DISPOSER DETAIL
NOT TO SCALE

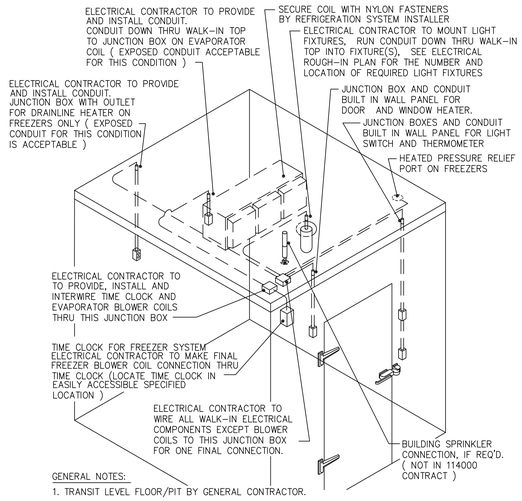


2 QUICK DISCONNECT DETAIL
NOT TO SCALE



NOTE:
DIVISION 15 & 16 TO ROUGH–IN ALL UTILITIES
FOR WORKTABLE THROUGH CHANNEL BASE

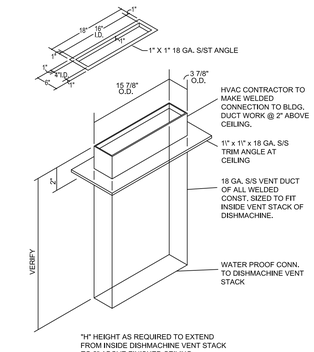
3 UTILITY CURB DETAIL
NOT TO SCALE



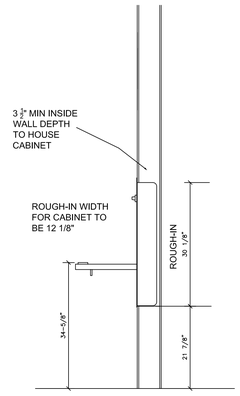
GENERAL NOTES:

1. TRANSIT LEVEL FLOOR/PIT BY GENERAL CONTRACTOR.
2. ALL INTERCONNECTING CONDUIT TO BE RUN ABOVE WALK–IN OR BUILT–IN THE WALL PANELS. EXPOSED CONDUIT INSIDE WALK–IN WILL NOT BE ACCEPTABLE EXCEPT FOR THE CONDITIONS SHOWN AND NOTED IN THE ABOVE ILLUSTRATION BY E.C.
3. SEAL ALL ELECTRICAL PENETRATIONS THRU WALK–IN CEILING, WALL PANELS AND INSIDE ELECTRICAL CONDUIT OUTSIDE AND INSIDE WALK–IN WITH DOW CORNING #999A SILICONE GLAZING SEALANT, BY E.C.
4. ELECT. CONTR. TO PROVIDE AND INSTALL ALL CONDUIT AND WIRING FOR CONTROLS, LIGHT(S), DOOR HEATER(S), ALARM WIRING, EVAP. COIL(S), HEATED VENTS, COMPRESSORS DRAINLINE HEAT TAPE PLUG, DEFROST HEATERS, AND ETC. FOR WALK–IN COOLER(S), FREEZER(S).
5. SPRINKLER CONTRACTOR TO PROVIDE HOLE FOR SPRINKLER HEAD (IF REQUIRED). AFTER INSTALLATION SEAL WITH DOW CORNING #999A SILICONE GLAZING SEALANT, BY SPRINKLER CONTRACTOR.
6. ELECTRICAL CONTRACTOR TO PROVIDE 1/2" OC PVC CONDUIT AT ALL PENETRATIONS THRU INSULATED PANELS. SEAL WITH DOW CORNING #999A SILICONE SEALANT, BY ELECTRICAL CONTRACTOR.
7. DRAIN LINES: PLUMBING CONTRACTOR DRAINS SHALL BE TRAPPED OUTSIDE OF WALK–IN FREEZER DRAIN SHALL BE HEATED AND INSULATED TO PREVENT FREEZING. ALL PLUMBING TO BE IN ACCORDANCE WITH APPLICABLE CODES.
8. WALK–IN ROOF NOT DESIGNED FOR FOOT TRAFFIC OR STORAGE.
9. ALLOW MINIMUM 2" CLEARANCE ALL AROUND WALK–IN.
10. ALLOW MINIMUM 2" CLEARANCE ALL ABOVE WALK–IN.
11. SHEET METAL PANEL FACINGS MAY BE SUSCEPTIBLE TO STAINING DUE TO EXCESSIVE MOISTURE CREATED BY HYDRATION OF CONCRETE TYPE MATERIALS; IT IS ABSOLUTELY NECESSARY THAT EACH ROOM BE PROPERLY VENTILATED. ALSO NOTE THAT SPECIAL PRECAUTIONS MUST BE TAKEN WHEN USING MURIATIC ACID DUE TO EFFECTS HYDROCHLORIC ACID FUMES HAVE ON ALUMINUM AND STAINLESS STEEL.
12. WALK–IN INSTALLER TO PROVIDE AND ENSURE ALL FLOOR, WALL, AND CEILING JOINTS TO BE SEALED WITH DOW CORNING #999A SILICONE GLAZING SEALANT, BY WALK–IN INSTALLER.
13. INTERIOR OF CONDUIT TO BE SEALED BY E.C. UPON INSTALLATION TO PREVENT MOISTURE BUILD UP INSIDE CONDUIT LINES AND WALK–IN.
14. GENERAL CONTRACTOR TO PROVIDE ALL CURBS & ROOF WORK FOR REMOTE. CONDENSERS. ALL CEILING PENETRATIONS FOR UTILITIES & REFRIGERATION LINES ARE BY GENERAL CONTRACTOR. ALL PENETRATIONS TO BE SEALED IN ACCORDANCE WITH LOCAL FIRE AND BUILDING CODES.
15. SEE DETAIL A ON THIS SHEET.

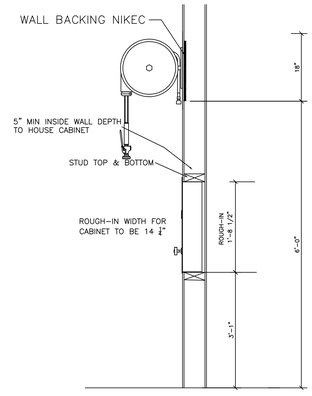
7 WALK–IN WIRING DETAIL
NOT TO SCALE



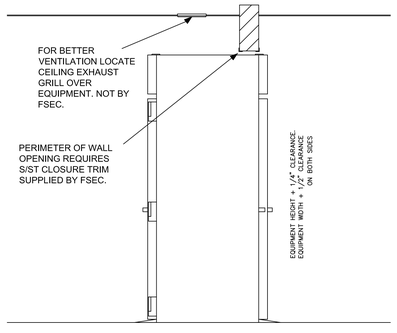
4 DISHMACHINE DUCT DETAIL
NOT TO SCALE



5 RECESSED EYE/FACE WASH DETAIL
NOT TO SCALE



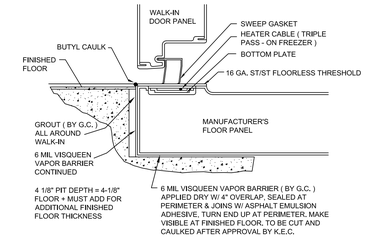
6 HOSE REEL WITH CABINET DETAIL
NOT TO SCALE



8 PASS–THRU REF/FRZ/HEATED CABINET
NOT TO SCALE

INSTALLER NOTE:
WALK–IN MUST REMAIN OPEN AND WELL
VENTILATED DURING CURING PROCESS
FOR CONCRETE OR TILE AND GROUT.
WALK–IN SCREED MUST BE CENTERED BELOW
WALL PANELS.

SEE BREAKER PLACEMENT LAYOUT.



A FLOOR TYPE DETAIL IN PIT
PIT MUST BE TRANSIT LEVEL.
FF35 AND FL20 BY G.C.

DETAILS
NTS

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LEE'S SUMMIT MIDDLE SCHOOL #4
LEE'S SUMMIT R-7 SCHOOL DISTRICT
1001 SE BAILEY ROAD
LEE'S SUMMIT, MO 64081

PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT
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13-20102-00

FOODSERVICE DETAILS

FS-103

BIM 360://13-20102-00 Lees Summit Middle School 4/13-20102-00_Lee's Summit Middle School 4_ARCH_2020.rvt
8/28/2020 10:20:42 AM

HOOD INFORMATION – JOB#4513479

HOOD NO	TAG	MODEL	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM RISER(S) WIDTH	LENG	HEIGHT	DIA	CFM	VEL	SP	MUA CFM	AC CFM	HOOD CONSTRUCTION	HOOD CONFIG END TO END	ROW
1		6030 VHB-G-ACPSP-F	15' 0"	700 DEG	II	N/A	175	2625			4"	14"	1312	1227	-0.152"	2362	1170	430 SS 100%	ALONE	ALONE
											4"	14"	1312	1227	-0.152"					

HOOD INFORMATION

HOOD NO	TAG	FILTER(S) TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	LIGHT(S) QTY	TYPE	WIRE GUARD	UTILITY CABINET(S) LOCATION	SIZE	FIRE SYSTEM TYPE	FIRE SYSTEM SIZE	ELECTRICAL MODEL #	SWITCHES QUANTITY	FIRE SYSTEM PIPING	HOOD HANGING WEIGHT
1							0			LEFT	12"x60"x30"			DCV-2111	1 LIGHT 1 FAN	NO	985 LBS

HOOD OPTIONS

HOOD NO	TAG	OPTION
1		FIELD WRAPPER 18.00" HIGH FRONT, LEFT, RIGHT.
		BACKSPLASH 80.00" HIGH X 192.00" LONG 430 SS VERTICAL.
		STRUCTURAL FRONT PANEL.
		RISER SENSOR INSTALL 3IN DBL.
		RIGHT VERTICAL END PANEL 27" TOP WIDTH, 21" BOTTOM WIDTH, 80" HIGH INSULATED 430 SS.
		LEFT VERTICAL END PANEL 27" TOP WIDTH, 21" BOTTOM WIDTH, 80" HIGH INSULATED 430 SS.

PERFORATED SUPPLY PLENUM(S)

HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S) WIDTH	LENG	DIA	CFM	SP
1		Front	192"	22"	6"	MUA			10"	196	0.073"
						MUA			10"	196	0.073"
						MUA			10"	196	0.073"
						MUA			10"	196	0.073"
						MUA			10"	196	0.073"
						MUA			10"	196	0.073"
						MUA			10"	196	0.073"
						MUA			10"	196	0.073"
						MUA			10"	196	0.073"
						MUA			10"	196	0.073"
						MUA			10"	196	0.073"
						MUA			10"	196	0.073"
						AC			8"	117	0.043"
						AC			8"	117	0.043"
						AC			8"	117	0.043"
						AC			8"	117	0.043"
						AC			8"	117	0.043"
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						AC			8"	117	0.043"
						AC			8"	117	0.043"
						AC			8"	117	0.043"
						AC			8"	117	0.043"

PATENT NUMBERS

AC-PSP (UNITED STATES) - US PATENT 7963830 B2.
AC-PSP WALL (CANADA) - CA PATENT 2820509.
AC-PSP ISLAND (CANADA) - CA PATENT 2520330.

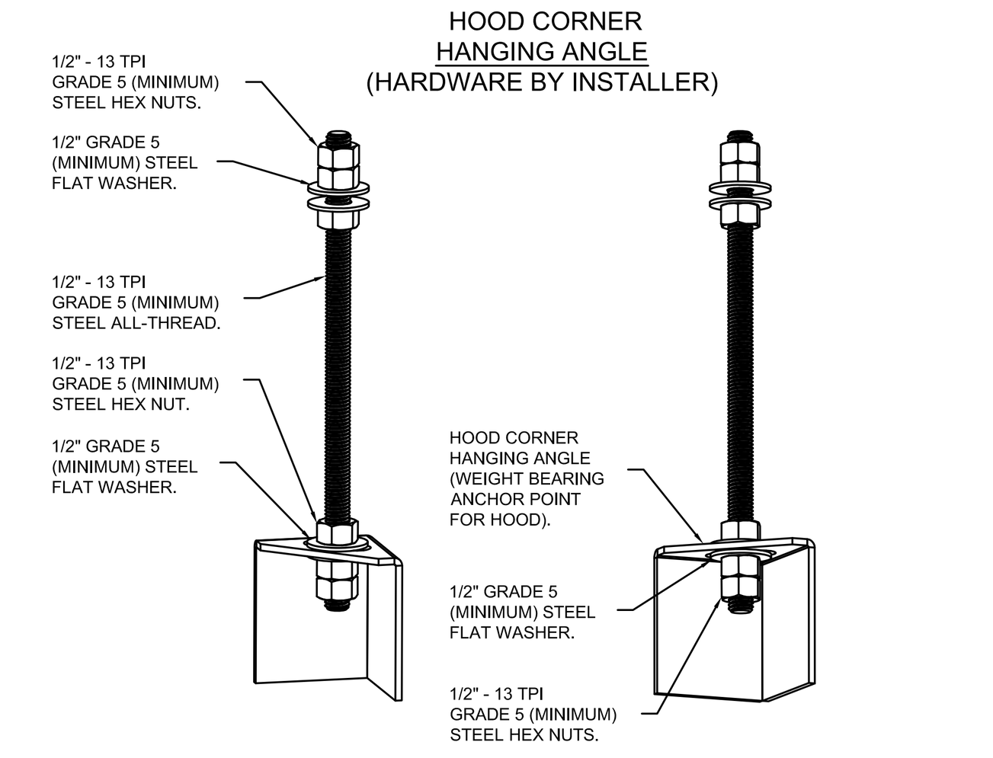
SYSTEM DESIGN VERIFICATION (SDV)

IF ORDERED, CAS SERVICE WILL PERFORM A SYSTEM DESIGN VERIFICATION (SDV) ONCE ALL EQUIPMENT HAS HAD A COMPLETE START UP PER THE OPERATION AND INSTALLATION MANUAL. TYPICALLY, THE SDV WILL BE PERFORMED AFTER ALL INSPECTIONS ARE COMPLETE.

ANY FIELD RELATED DISCREPANCIES THAT ARE DISCOVERED DURING THE SDV WILL BE BROUGHT TO THE ATTENTION OF THE GENERAL CONTRACTOR AND CORRESPONDING TRADES ON SITE. THESE ISSUES WILL BE DOCUMENTED AND FORWARDED TO THE APPROPRIATE SALES OFFICE. IF CAS SERVICE HAS TO RESOLVE A DISCREPANCY THAT IS A FIELD ISSUE, THE GENERAL CONTRACTOR WILL BE NOTIFIED AND BILLED FOR THE WORK. SHOULD A RETURN TRIP BE REQUIRED DUE TO ANY FIELD RELATED DISCREPANCY THAT CANNOT BE RESOLVED DURING THE SDV, THERE WILL BE ADDITIONAL TRIP CHARGES.

DURING THE SDV, CAS SERVICE WILL ADDRESS ANY DISCREPANCY THAT IS THE FAULT OF THE MANUFACTURER. SHOULD A RETURN TRIP BE REQUIRED, THE GENERAL CONTRACTOR AND APPROPRIATE SALES OFFICE WILL BE NOTIFIED. THERE WILL BE NO ADDITIONAL CHARGES FOR MANUFACTURER DISCREPANCIES.

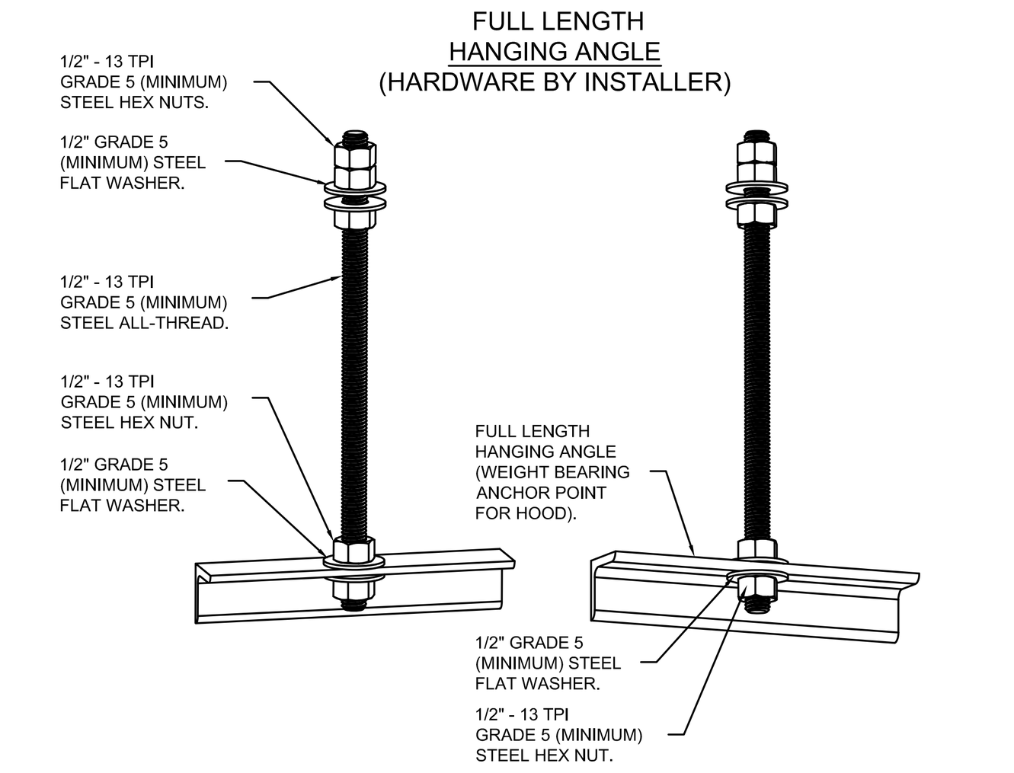
HOOD CORNER
HANGING ANGLE
(HARDWARE BY INSTALLER)



ASSEMBLY INSTRUCTIONS

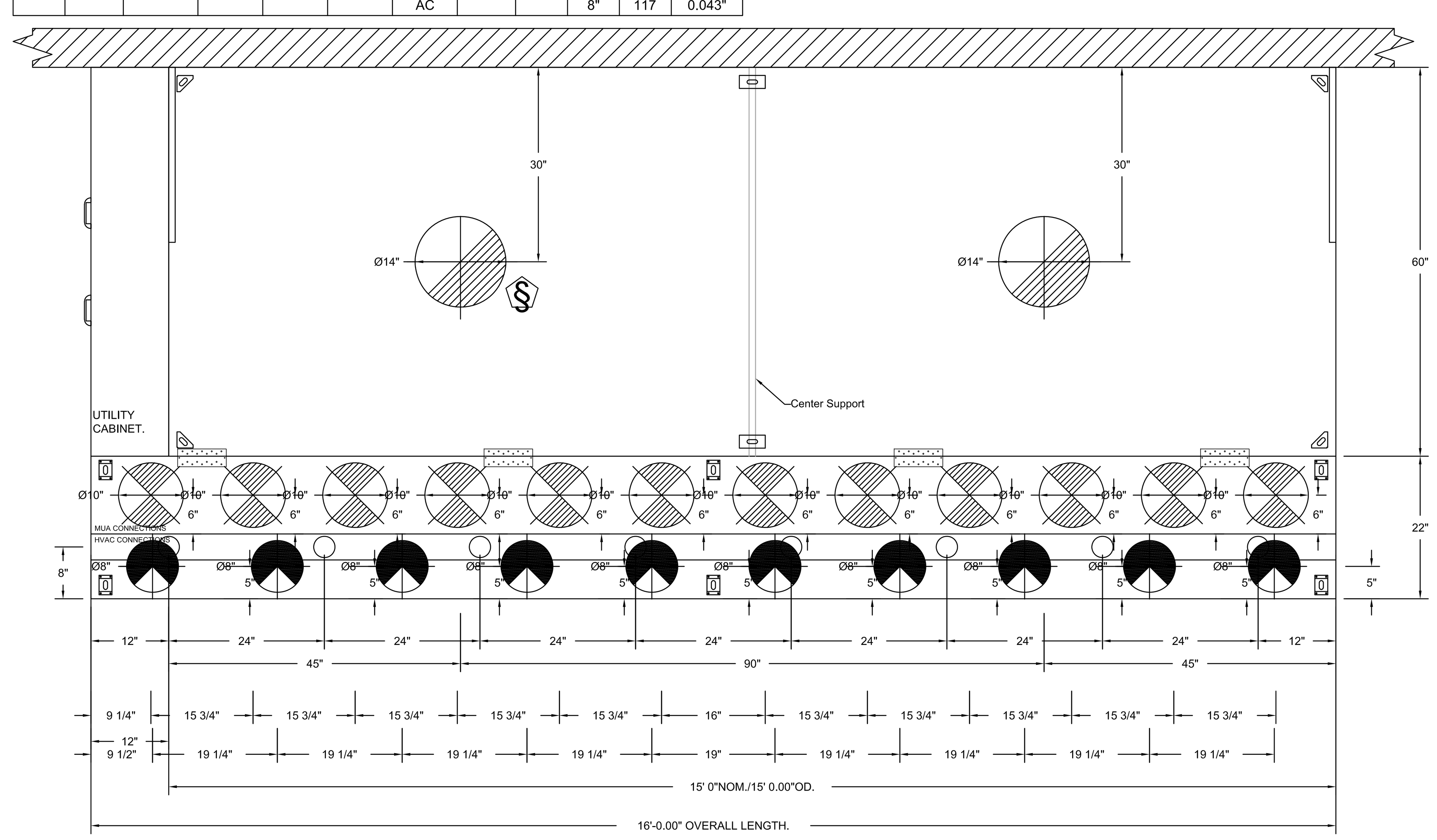
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD. SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND ABOVE CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

FULL LENGTH
HANGING ANGLE
(HARDWARE BY INSTALLER)



ASSEMBLY INSTRUCTIONS

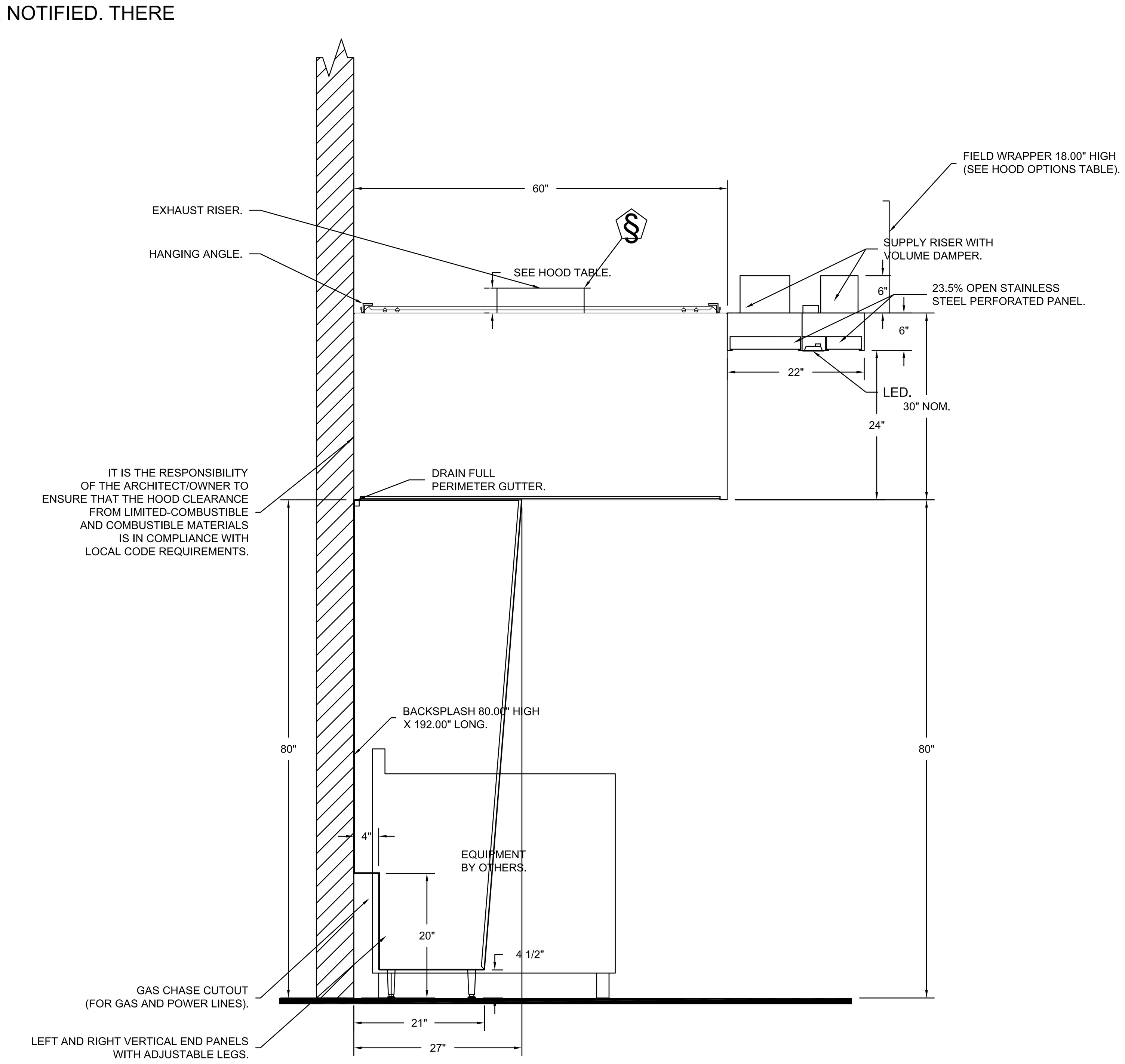
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD. SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION ABOVE CEILING ANCHORS. SINGLE HEX NUT BENEATH HANGING ANGLE IS ACCEPTABLE FOR FULL LENGTH HANGING ANGLES. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.



PLAN VIEW – HOOD #1
15' 0.00" LONG 6030VHB-G-ACPSP-F
NOTE: ADDITIONAL HANGING ANGLES PROVIDED FOR HOODS 12' AND LONGER.

ACPSP SHIPS LOOSE FOR FIELD INSTALLATION

LIGHTING FOR ACPSP JOB # 4513479 - HOOD #1
INPUT: 120V AC, 1 PHASE, 50/60HZ, 3.5 WATTS PER LIGHT.
TO CONTROL LIGHTS WITH HOOD LIGHT SWITCH, WIRE PER HOOD ELECTRICAL CONTROL PANEL SCHEMATIC.
TO CONTROL LIGHTS WITH BUILDING LIGHT SWITCH, WIRE BLACK AND WHITE WIRE TO A 120VAC SERVICE.
END TO END ACPSPS REQUIRE 120VAC FIELD WIRING FROM J-BOX TO J-BOX. REPLACE LIGHTS WITH LED LIGHTS ONLY.



SECTION VIEW – MODEL 6030VHB-G-ACPSP-F
HOOD – #1

EXHAUST HOOD
NTS

REVISIONS	
DESCRIPTION	DATE:
△	
△	
△	
△	

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Lee's Summit Middle School Type II_R3
LEES SUMMIT, MO, 64086

DATE: 9/9/2020
DWG.#: 4513479
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 1

DLR Group

LEE'S SUMMIT MIDDLE SCHOOL #4
LEE'S SUMMIT R-7 SCHOOL DISTRICT
1001 SE BAILEY ROAD
LEE'S SUMMIT, MO 64081

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FOODSERVICE
EXHAUST HOOD

FS-104

EXHAUST FAN INFORMATION – JOB#4513479

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	CFM	ESP	RPM	MOTOR ENCL	HP	BHP	Ø	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS)	SONES
1		1	DU85HFA	1313	0.500	1072	TEAO-ECM	0.750	0.2150	1	208	5.2	416 FPM	87	10.2
2		1	DU85HFA	1313	0.500	1072	TEAO-ECM	0.750	0.2150	1	208	5.2	416 FPM	87	10.2

CONDENSER DETAILS

FAN UNIT NO	TAG	FAN UNIT MODEL #	CONDENSER NO	TONNAGE	VOLTAGE	PHASE	FREQUENCY	MCA	RLA	MAX FUSE SIZE	MIN WIRE SIZE	SEER
3		A2-D.250-20D-MPU	1	5	208-230	3 PHASE	60 HZ	21.4 AMPS	17.4 AMPS	30 AMPS	10 AWG	14

MUA FAN INFORMATION – JOB#4513479

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP	RPM	MOTOR ENCL	HP	BHP	Ø	VOLT	FLA	MCA	MOCP	COOLING COIL ENTERING DB TEMP	COOLING COIL ENTERING WB TEMP	COOLING COIL LEAVING DB TEMP	COOLING COIL LEAVING WB TEMP	COOLING COIL TOTAL CAPACITY	COOLING COIL SENSIBLE CAPACITY	COOLING COIL LATENT CAPACITY	WEIGHT (LBS)	SONES
3		1	A2-D.250-20D-MPU	20MF-2-MOD	A2-D.250	2000	2362	0.500	1129	ODP,PREMIUM	1.000	0.7610	3	208	3.8	4.8A	15A	94.0°F	76.0°F	79.0°F	69.7°F	55.6 MBH	36.0 MBH	19.6 MBH	1374	9.3

GAS FIRED MAKE-UP AIR UNIT(S)

FAN UNIT NO	TAG	INPUT BTUs	OUTPUT BTUs	TEMP RISE	REQUIRED INPUT GAS PRESSURE	GAS TYPE	BURNER EFFICIENCY(%)
3		174918	160925	66°F	7 IN. W.C. - 14 IN. W.C.	NATURAL	92

FAN OPTIONS

FAN UNIT NO	TAG	QTY	DESCRIPTION
1		1	I 19-BDD DAMPER.
		1	SCR-15 BIRD SCREEN.
		1	ECM WIRING PACKAGE - PWM SIGNAL FROM ECPMO3 PREWIRE (TELCO MOTOR), CCW ROTATION.
2		1	I 19-BDD DAMPER.
		1	SCR-15 BIRD SCREEN.
		1	ECM WIRING PACKAGE - PWM SIGNAL FROM ECPMO3 PREWIRE (TELCO MOTOR), CCW ROTATION.
3		1	SIZE 2 DIRECT FIRED HEATER LOW CFM PROFILE PACKAGE. USED ON HEATERS UNDER 2500 CFM.
		1	AC INTERLOCK RELAY - 24VAC COIL.
		1	MOTORIZED BACKDRAFT DAMPER FOR A2-D HOUSING.
		1	LOW FIRE START.
		1	INLET PRESSURE GAUGE, 0-35".
		1	MANIFOLD PRESSURE GAUGE, -5 TO 15" WC.
		1	COOLING THERMOSTAT AND RELAY (NOT REQ FOR EVAP).
		1	5 TON SINGLE CIRCUIT MODULAR PACKAGED COOLING OPTION FOR SIZE 2 DF/EH MUA (2,000 TO 3,000 CFM), 208V/230V, 3 PHASE. COOLING THERMOSTAT OR PROGRAMMABLE STAT REQUIRED FOR PROPER OPERATION.
		1	DOWNTURN PLENUM FOR SIZE 2 DX COIL MODULE.
		1	FREEZESTAT (10).
		1	SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY.

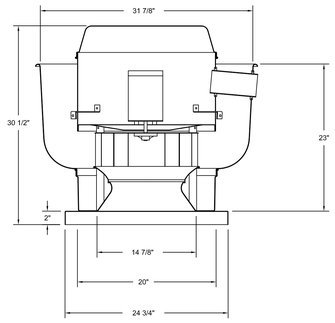
FAN ACCESSORIES

FAN UNIT NO	TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1			YES					
2			YES					
3							YES	

CURB ASSEMBLIES

NO	ON FAN	WEIGHT	ITEM	SIZE
1	# 1	49 LBS	CURB	23.000"W X 23.000"L X 28.000"H RIGHT VENTED HINGED.
2	# 2	49 LBS	CURB	23.000"W X 23.000"L X 28.000"H RIGHT VENTED HINGED.
3	# 3	107 LBS	CURB	31.000"W X 79.000"L X 20.000"H RIGHT INSULATED.
	# 3		RAIL	6.000"W X 31.000"L X 20.000"HRIGHT.

FANS #1, #2 - DU85HFA EXHAUST FAN

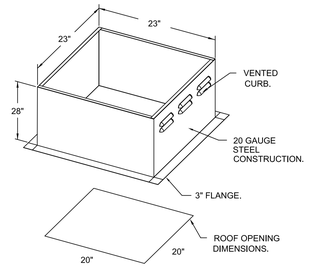


FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
- ROOF MOUNTED FANS.
- UL705.
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- WEATHERPROOF DISCONNECT.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).

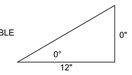
OPTIONS

I 19-BDD DAMPER.
SCR-15 BIRD SCREEN.
ECM WIRING PACKAGE - PWM SIGNAL FROM ECPMO3 PREWIRE (TELCO MOTOR), CCW ROTATION.

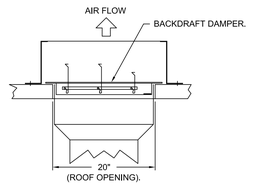


PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE.



BACKDRAFT DAMPER INSTALLATION



EXHAUST HOOD
NTS

REVISIONS

	DESCRIPTION	DATE
1		
2		
3		
4		

CAPTIVEAIRE
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Lee's Summit Middle School Type II_R3
LEES SUMMIT, MO, 64086

DATE: 9/9/2020

DWG.#: 4513479

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MASTER DRAWING

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PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT
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FOODSERVICE EXHAUST HOOD

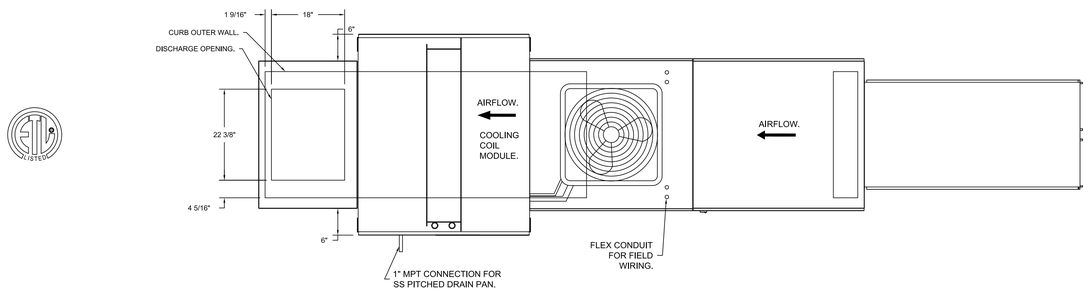
FS-104.1

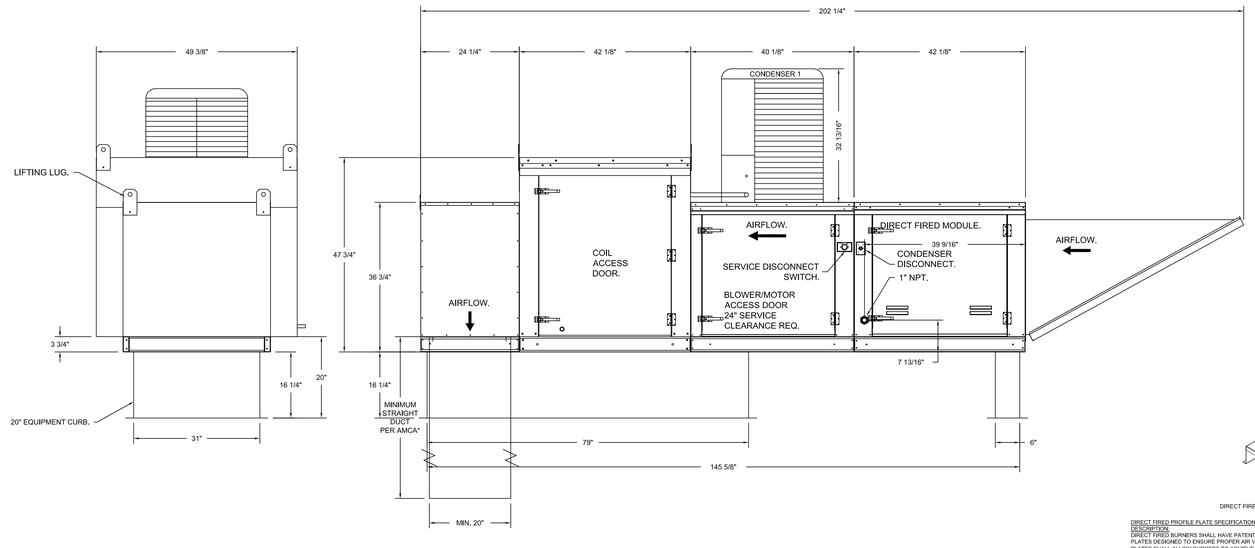
FAN #3 A2-D,250-20D-MPU - HEATER
1, DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 20" DIRECT DRIVE FAN.
2, INTAKE HOOD WITH EZ FILTERS.
3, DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT.
4. PROFILE PLATE CONFIGURATION FOR SIZE 2 DIRECT FIRED UNIT FOR LOW CFM APPLICATIONS.
5. COOLING INTERLOCK RELAY , 24VAC COIL, 120V CONTACTS. LOCKS OUT BURNER CIRCUIT WHEN AC IS ENERGIZED.
6. MOTORIZED BACK DRAFT DAMPER 22.75" X 24" FOR SIZE 2 STANDARD & MODULAR HEATER UNITS W/EXTENDED SHAFT, STANDARD GALVANIZED CONSTRUCTION, 3/4" REAR FLANGE, LOW LEAKAGE, LF120S ACTUATOR INCLUDED.
7, LOW FIRE START, ALLOWS THE BURNER CIRCUIT TO ENERGIZE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION.
8, GAS PRESSURE GAUGE, 0-35", 2.5" DIAMETER, 1/4" THREAD SIZE.
9, GAS PRESSURE GAUGE, -5 TO +15 INCHES WC., 2.5" DIAMETER, 1/4" THREAD SIZE.
10, DX COOLING INTAKE AIR THERMOSTAT AND RELAYS MOUNTED IN UNIT - SET POINT FOR THERMOSTAT SHOULD BE 85°F.
11, 5 TON, SINGLE CIRCUIT MODULAR PACKAGED COOLING OPTION FOR SIZE 2 DF/EH MODULAR PACKAGED UNIT, INCLUDES CONDENSER, DX COIL, FILTER/DRYER KIT, THERMAL EXPANSION VALVE, R410A REFRIGERANT, AND REFRIGERANT PIPING, (2,000 TO 3,000 CFM) WHEN ORDERED WITH OPPOSITE AIRFLOW CONDENSERS ACCESS AND COIL PIPING WILL REMAIN IN STANDARD POSITION, DRAIN AND SLEDS WILL MOVE TO THE OPPOSITE SIDE. ANY OTHER CHANGE WILL REQUIRE CLL CONDENSERS REQUIRE SEPARATE 208V, 3 PHASE POWER SUPPLY UNLESS ORDERED WITH SINGLE POINT CONNECTION. COIL = 3EZ1001R.
12, DOWNTURN PLENUM FOR SIZE 2 COOLING COIL MODULE - REQUIRED FOR DOWN DISCHARGE COOLING COIL APPLICATIONS.
13, FREEZESTAT WITH 10' SENSOR, FACTORY SET AT 35°F AND 10 MINUTES.
14, SEPARATE 120VAC WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING VFD IN PREWIRE PANEL OR WITH DCV PACKAGE. PROVIDES SEPARATE 120VAC INPUT TO SUPPLY FAN. THIS 120V SIGNAL MUST BE RUN BY ELECTRICIAN FROM DCV TO MUA SWITCH.
15, HINGED DOUBLE WALL INSULATED DOOR ASSEMBLY (BURNER/BLOWER/MPU SECTION).

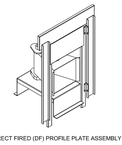
*NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 201. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRASTICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 20" x 20".

SUPPLY SIDE HEATER INFORMATION:

WINTER TEMPERATURE = 9°F, TEMP. RISE = 66°F,
BTUs CALCULATED OFF ACTUAL AIR DENSITY,
OUTPUT BTUs AT ALTITUDE OF 0.0 FT. = 166546,
INPUT BTUs AT ALTITUDE OF 0.0 FT. = 181028,
OUTPUT BTUs AT ALTITUDE OF 947 FT. = 160925,
INPUT BTUs AT ALTITUDE OF 947 FT. = 174918,







DIRECT FIRED (DF) PROFILE PLATE ASSEMBLY

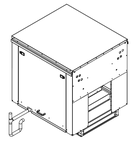
DIRECT FIRED PROFILE PLATE SPECIFICATIONS:
DESCRIPTION:
DIRECT FIRED BURNERS SHALL HAVE PATENTED (US PATENT NO.: US6929382B2), SELF-ADJUSTING PROFILE PLATES DESIGNED TO ENSURE PROPER AIR VELOCITY AND PRESSURE DROP ACROSS THE BURNER. PROFILE PLATES SHALL ALLOW BURNERS TO ACHIEVE CLEAN COMBUSTION BY LIMITING BY-PRODUCT LEVELS TO A MAXIMUM OF 5PPM OF CARBON MONOXIDE (CO), AND 0.5PPM OF NITROGEN DIOXIDE (NO2). DIRECT FIRED UNITS SHALL BE CONFIGURED WITH THE BLOWER MOUNTED DOWNSTREAM OF THE BURNER. THIS ARRANGEMENT WILL ENSURE A CONSISTENT AIRFLOW, REGARDLESS OF INLET AIR TEMPERATURE.

APPLICATION:
SPRING-LOADED BURNER PROFILE PLATES ARE ENGINEERED TO AUTOMATICALLY REACT TO THE MOMENTUM OF A FRESH AIR STREAM, WITHOUT THE NEED FOR ANY MOTORS OR ACTUATORS TO MECHANICALLY ADJUST THEM. WITH THIS FEATURE, ALL DF UNITS ARE DESIGNED FOR DEMAND CONTROL VENTILATION (DCV) REQUIREMENTS.

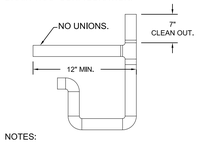
CERTIFICATIONS:
ALL PROFILE PLATE ASSEMBLIES SHALL BE INCLUDED IN THE DF UNITS ETL LISTING AND COMPLY WITH COMBINED SAFETY STANDARDS ANSI Z83.4 AND CSA 3.7 (NONRECIRCULATING DF HEATERS) AND ANSI Z83.18 (RECIRCULATING DF HEATERS).

GENERAL CONSTRUCTION:
-PROFILE PLATES SHALL BE FORMED FROM G90 GALVANIZED STEEL.
-PROFILE PLATES SHALL VARY IN SIZE PER UNIT.
-PROFILE PLATES SHALL BE MOUNTED ALONG THE SAME PLANE AS THE DISCHARGE OF THE BURNER.
-DESIGN SHALL INCORPORATE PROPERLY TORQUED, PERMANENTLY MOUNTED SPRING HINGES.
-SPRING HINGES SHALL BE MADE FROM PLATED STEEL.

TYPICAL DRAIN TRAP INSTALL



RECOMMENDED COOLING COIL DRAIN TRAP CONFIGURATION.



NOTES:
1) 1" DIAMETER PVC PIPE ONLY.
2) USE ONLY LOW PROFILE COUPLINGS.
3) ADD CLEAN OUT AS SHOWN.

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Lee's Summit Middle School Type II_R3
LEES SUMMIT, MO, 64086

DATE: 9/9/2020

DWG.#: 4513479

DRAWN BY:

SCALE: 3/4" = 1'-0"

MASTER DRAWING

SHEET NO. 3

LEE'S SUMMIT MIDDLE SCHOOL #4
LEE'S SUMMIT R-7 SCHOOL DISTRICT
1001 SE BAILEY ROAD
LEE'S SUMMIT, MO 64081

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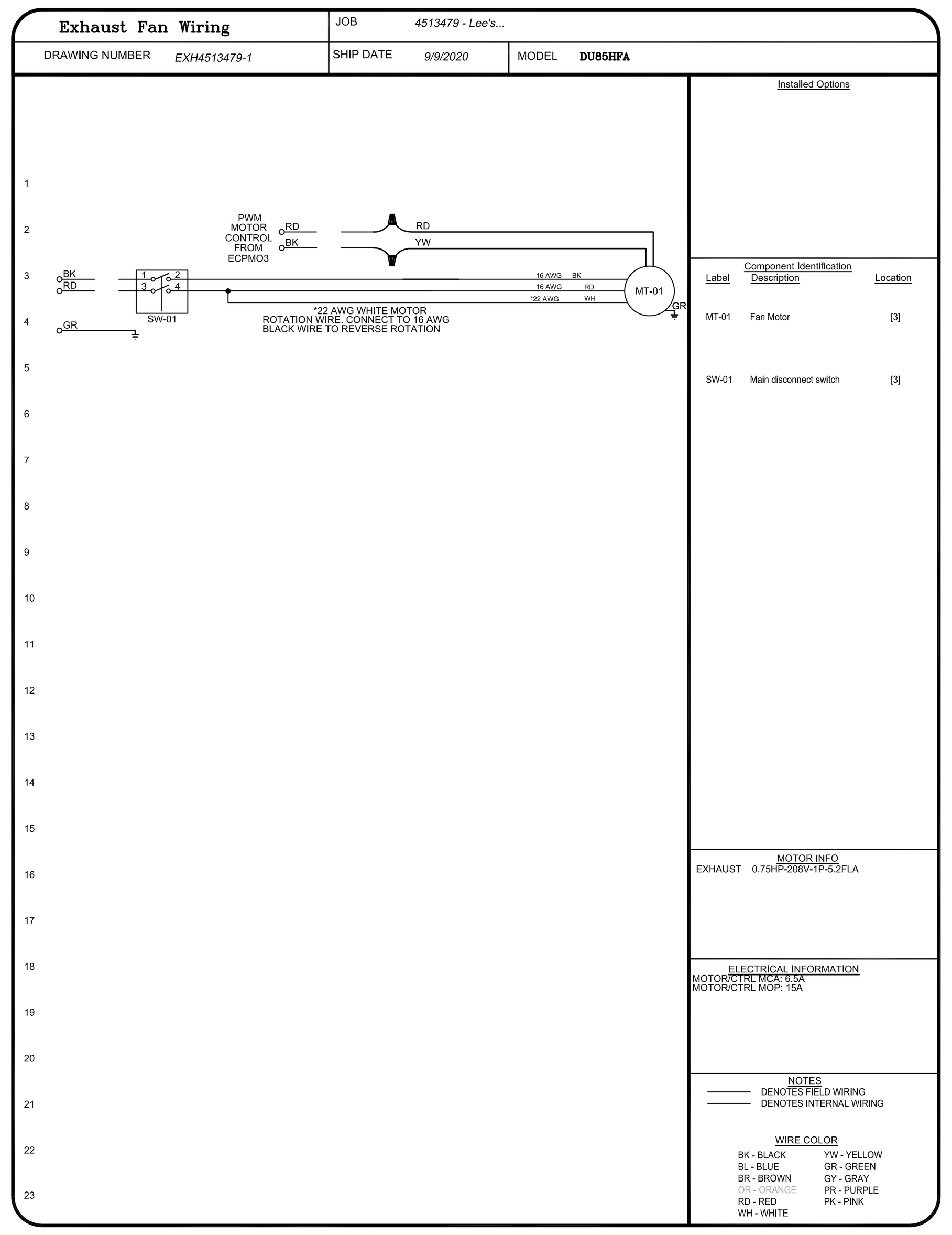
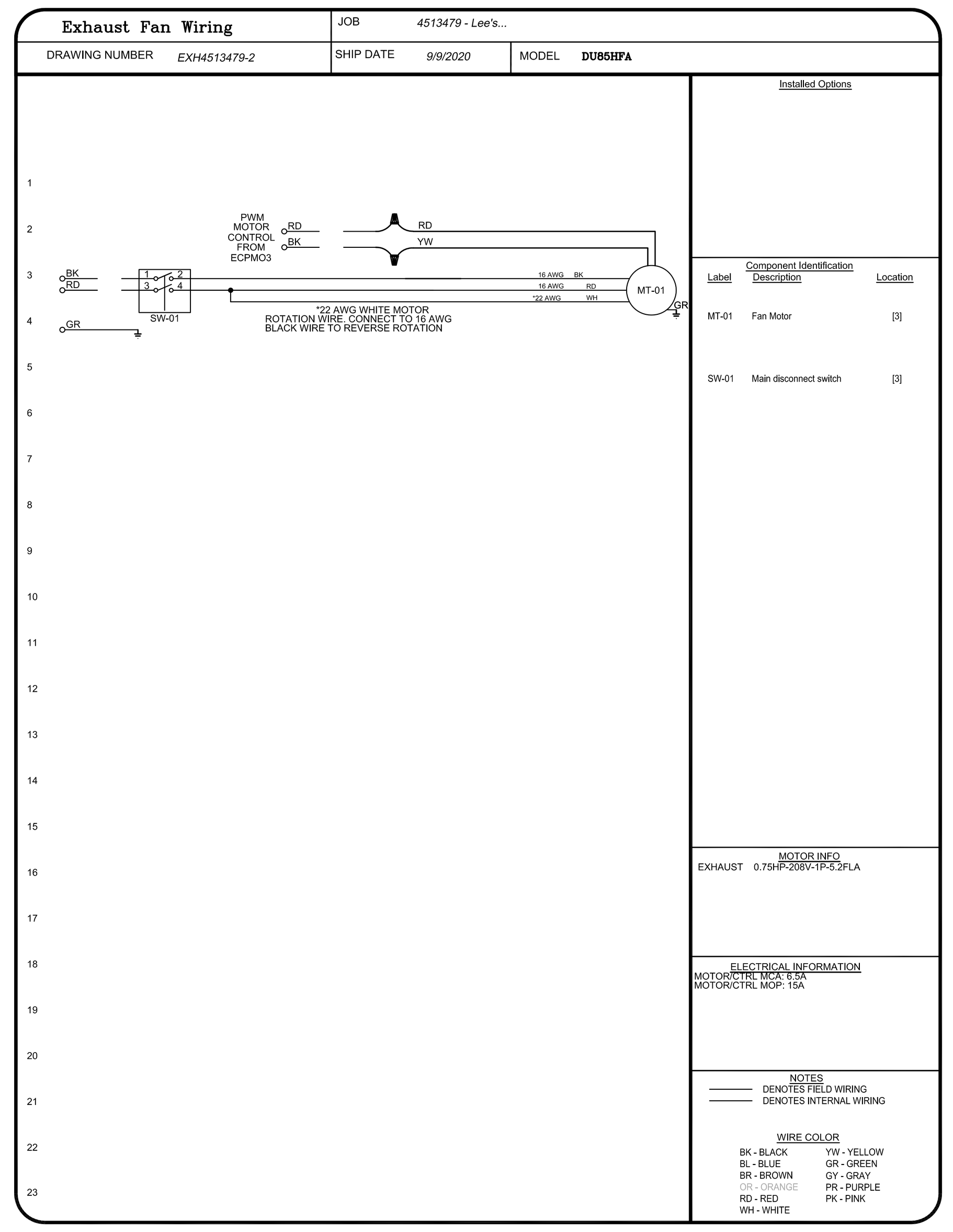
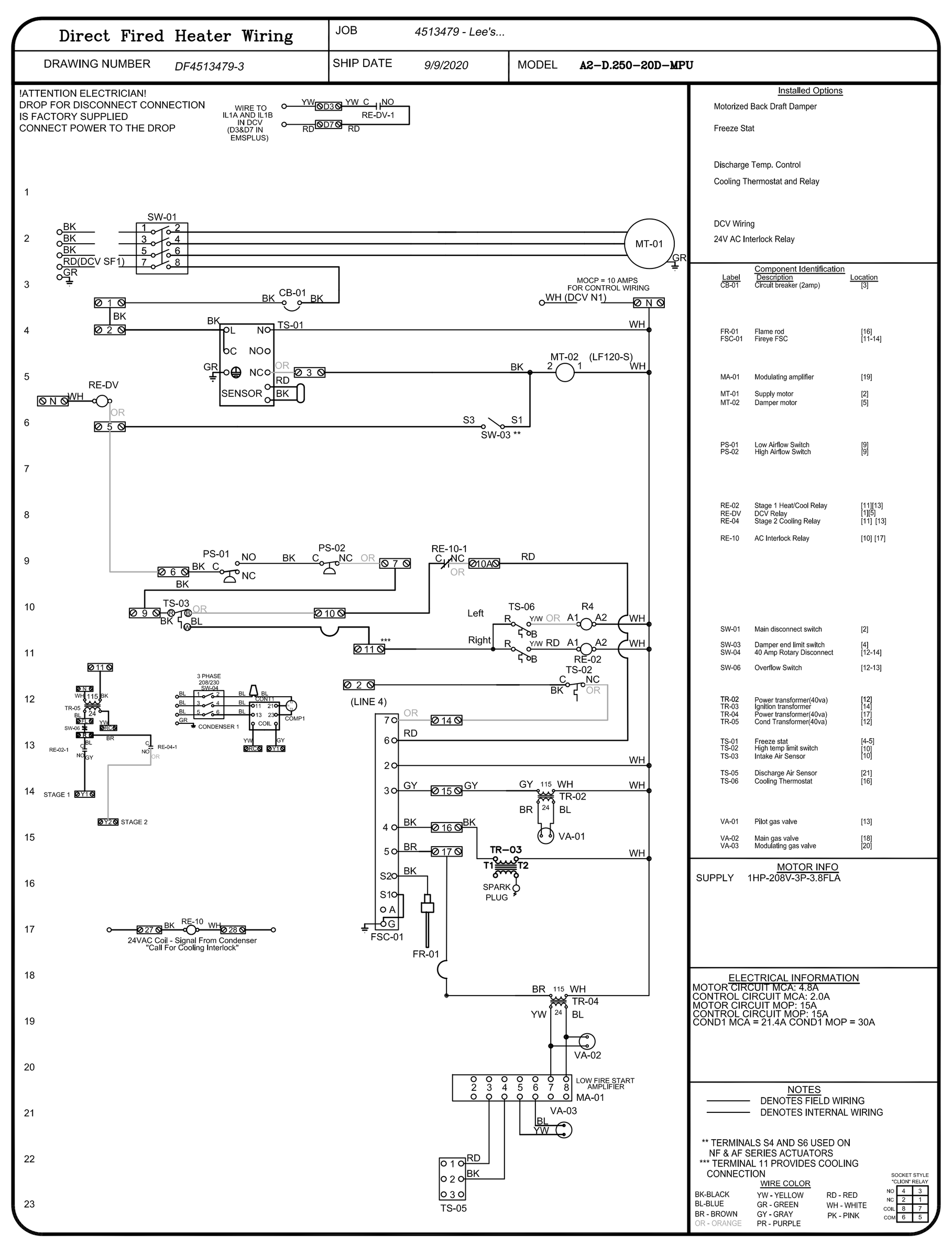
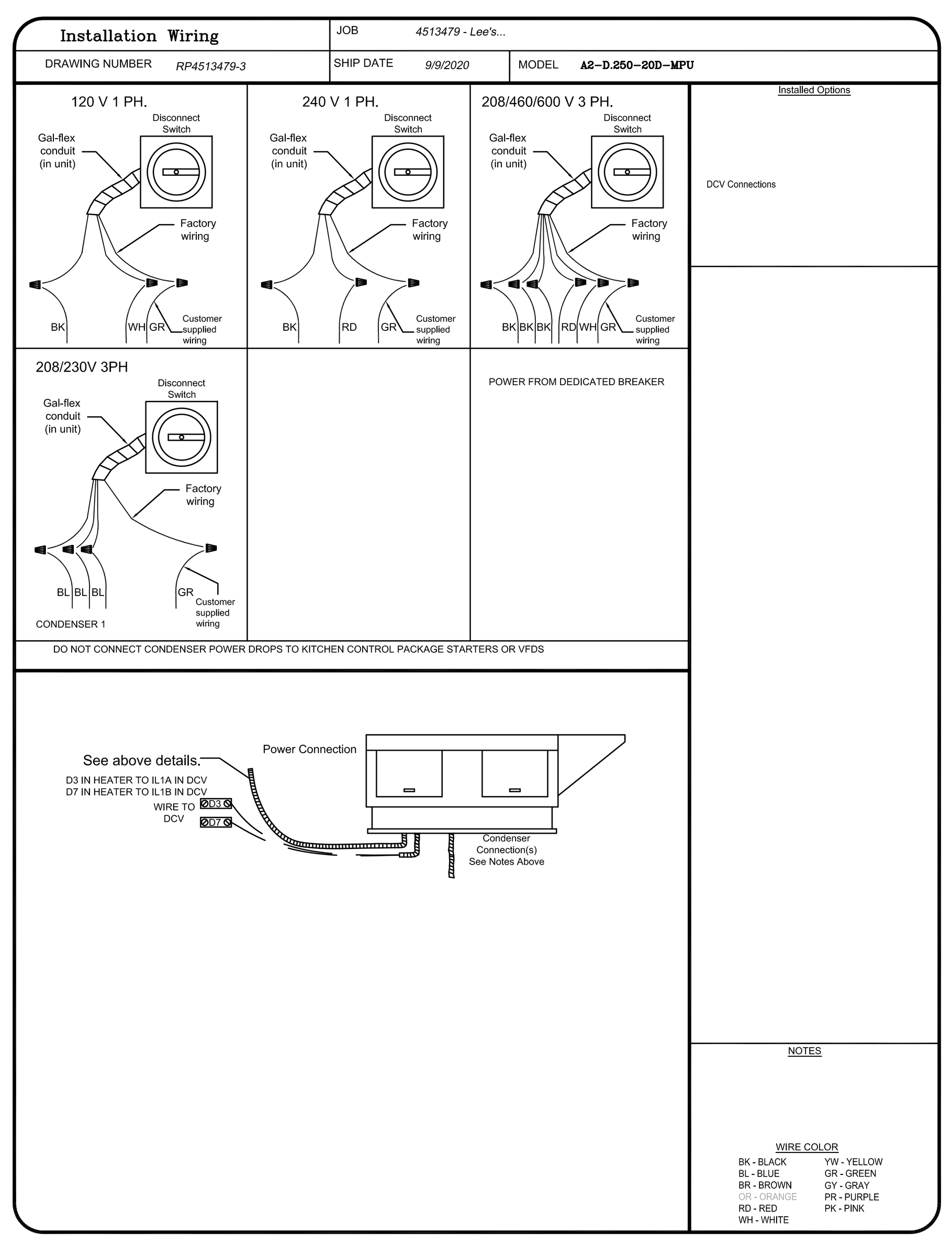
FOODSERVICE EXHAUST HOOD

FS-104.2









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EXHAUST HOOD

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DLR Group

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LEE'S SUMMIT R-7 SCHOOL DISTRICT

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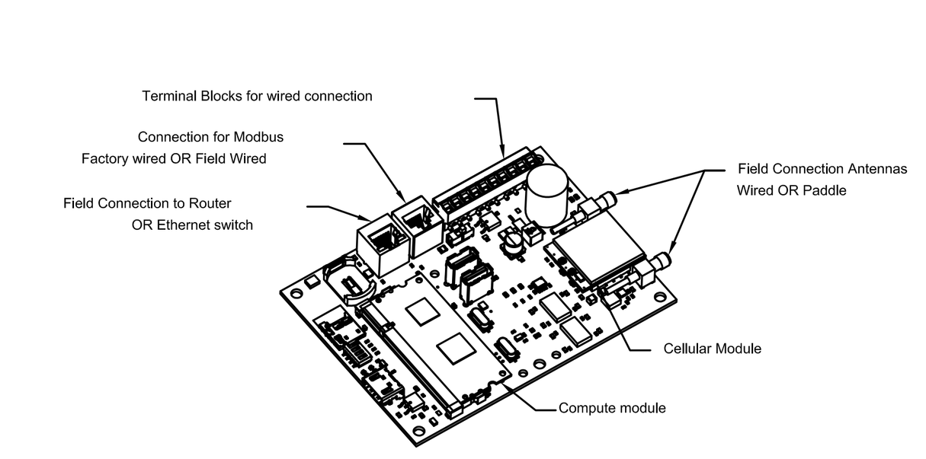
ELECTRICAL PACKAGE – JOB#4513479

NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY		TYPE	ϕ	HP	VOLT	FLA
1		DCV-2111	UTILITY CABINET LEFT	03 - UTILITY CABINET LEFT	1 LIGHT	SMART CONTROLS DCV	EXHAUST	1	0.750	208	5.2
				HOOD # 1	1 FAN		EXHAUST	1	0.750	208	5.2
							SUPPLY	3	1.000	208	3.8



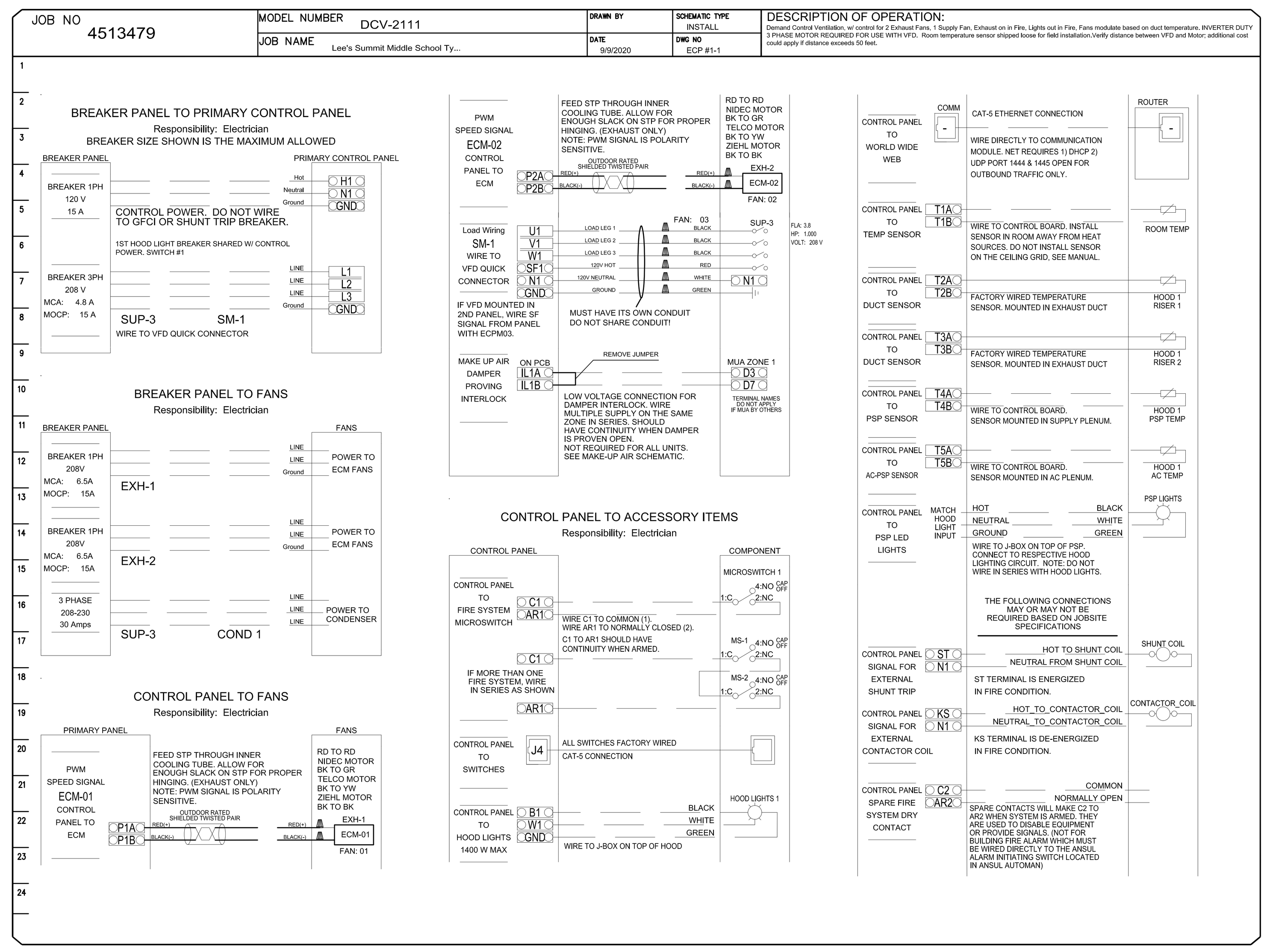
CASlink Monitor and Control

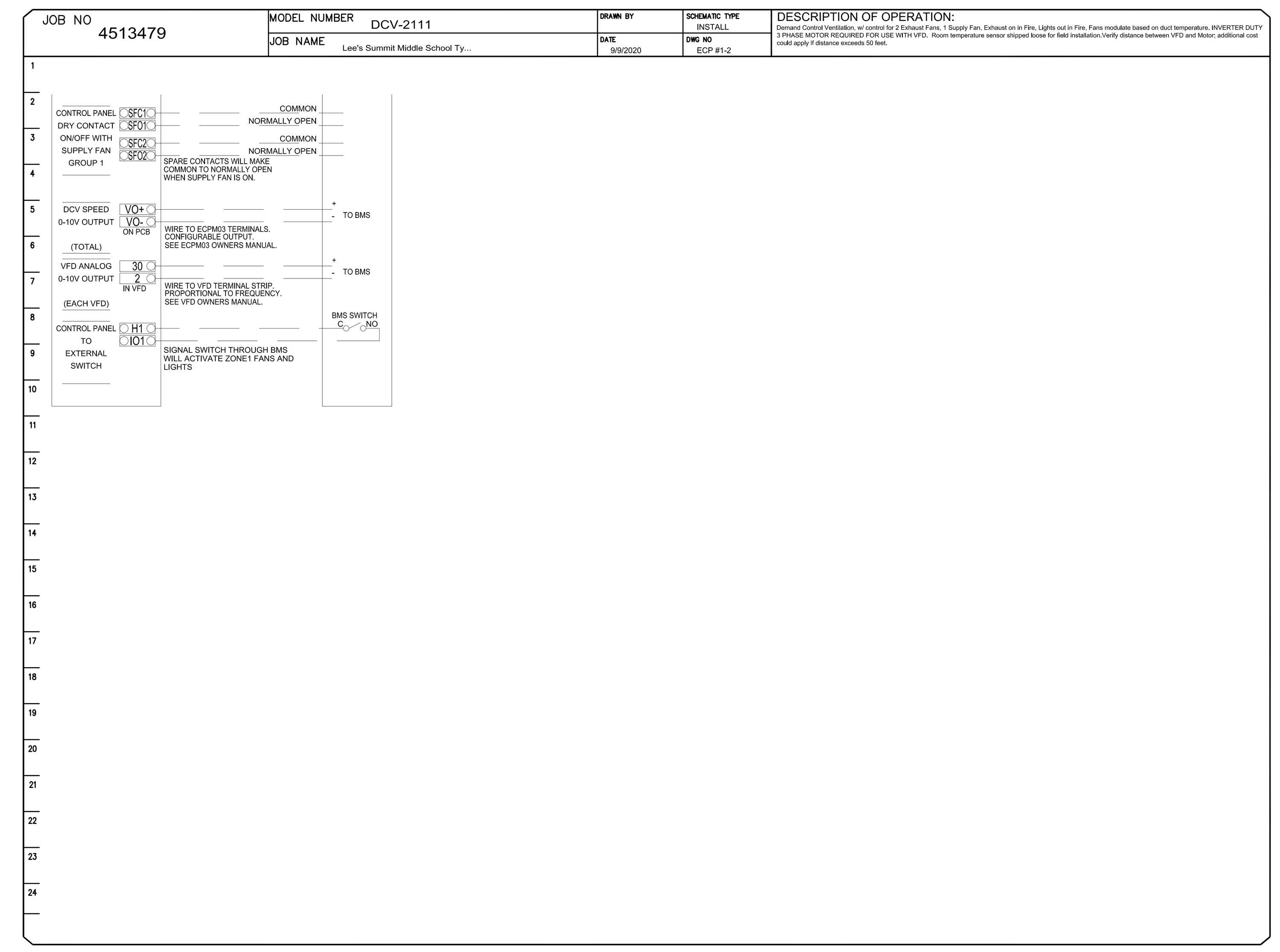
- Hood control panel to support communications to cloud-based Building Management System.
- Hood Control Panel to allow cloud-based Building Management System to monitor real time parameters outlined as MONITOR in the points list.
- Hood Control Panel to allow cloud-based Building Management System to control parameters outlined as CONTROL in the points list.
- Hood Control Panel to allow cloud-based Building Management System to implement SYSTEM ECONOMIZER control strategies for fully integrated Building Management.

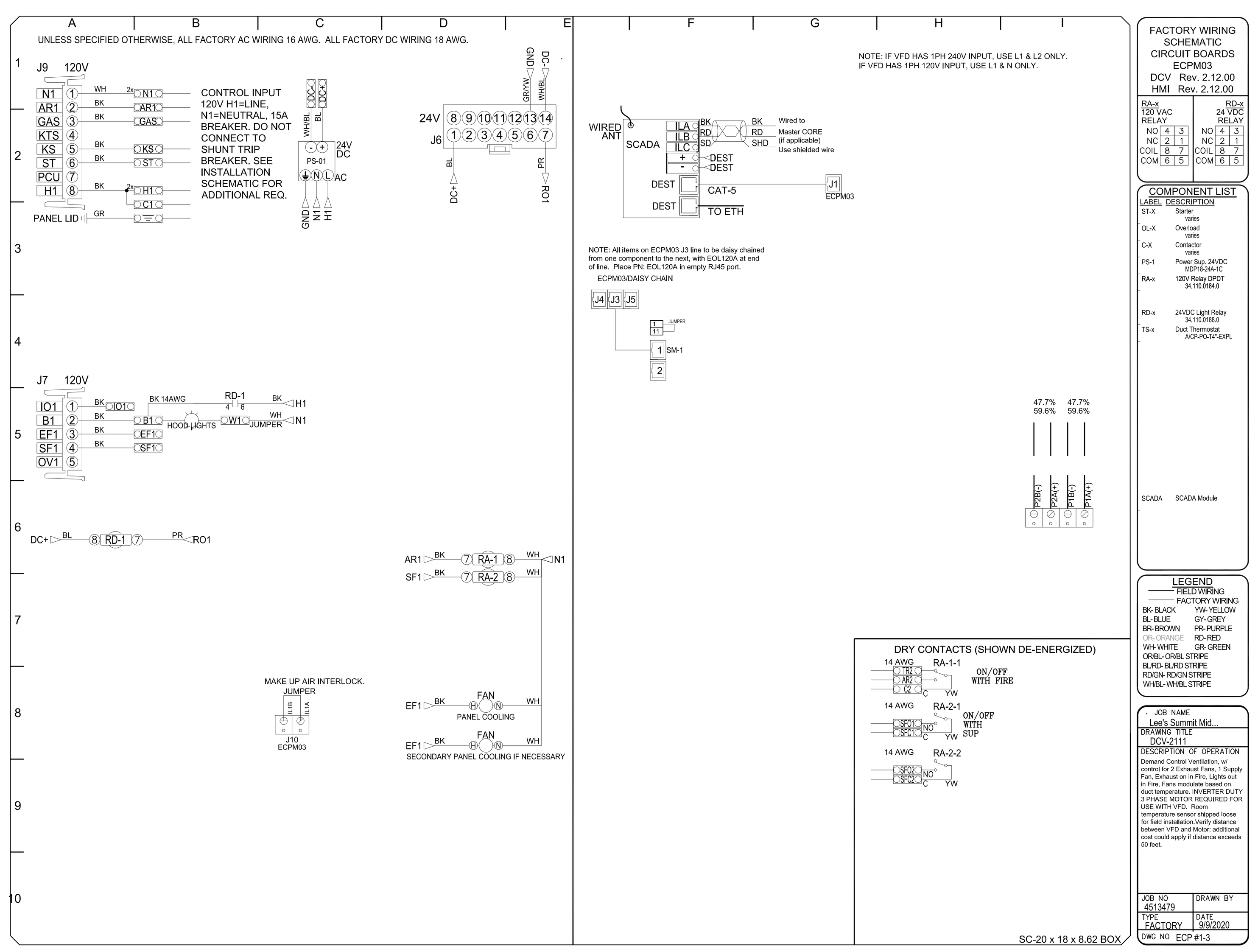
MONITORING AND CONTROL POINTS LIST

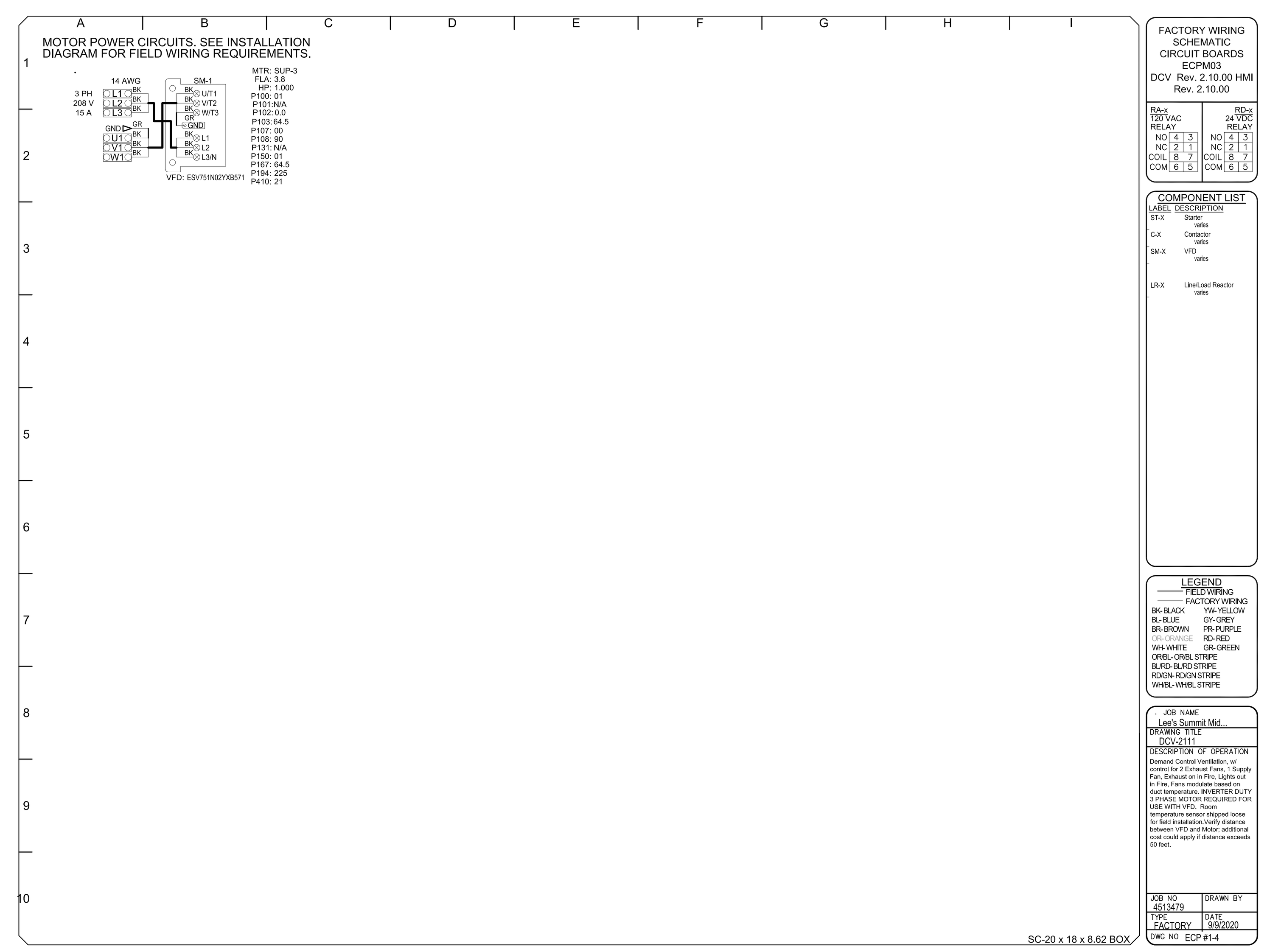
DCV Packages	Function
Room Temperature	MONITOR
Duct Temperature(s)	MONITOR
MUA Discharge Temperature	MONITOR
Kitchen RTU Discharge Temperature	MONITOR
Fan Speed	MONITOR
Fan Amperage	MONITOR
Fan Power	MONITOR
VFD Faults	MONITOR
Controller Faults	MONITOR
Fan Faults	MONITOR
Fan Status	MONITOR
PCU Faults	MONITOR
PCU Filter Clog Percentages	MONITOR
Fire Condition	MONITOR
CORE Fire System	MONITOR
Building Pressures	MONITOR
Prep Time Button	MONITOR & CONTROL
Fans Button	MONITOR & CONTROL
Lights Button	MONITOR & CONTROL
Wash Button	MONITOR & CONTROL

SC Packages	Function
Room Temperature(s)	MONITOR
Duct Temperature(s)	MONITOR
MUA DIscharge Temperature	MONITOR
Kitchen RTU Discharge Temperature	MONITOR
Controller Faults	MONITOR
Fan Faults	MONITOR
Fan Status	MONITOR
PCU Faults	MONITOR
PCU Filter Clog Percentages	MONITOR
Fire Condition	MONITOR
CORE Fire System	MONITOR
Building Pressures	MONITOR
Fans Button(s)	MONITOR & CONTROL
Lights Button(s)	MONITOR & CONTROL
Wash Button	MONITOR & CONTROL









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Lee's Summit Middle School Type II_R3
LEES SUMMIT, MO, 64086

DATE: 9/9/2020
DWG.#: 4513479
DRAWN BY:
SCALE: 3/4" = 1'–0"
MASTER DRAWING
SHEET NO. 5

EXHAUST HOOD
NTS

DLR Group

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LEE'S SUMMIT R-7 SCHOOL DISTRICT
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LEE'S SUMMIT, MO 64081

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FS-104.4

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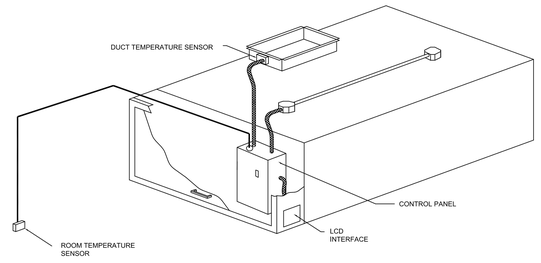
Demand Control Ventilation Hood Control Panel Specifications:

- Controls shall be listed by ETL (UL 508A) and shall comply with demand ventilation system turndown requirements outlined in IECC 403.2.8 (2015).
- The control enclosure shall be NEMA 1 rated and listed for installation inside of the exhaust hood utility cabinet. The control enclosure may be constructed of stainless steel or painted steel.
- Temperature probe(s) located in the exhaust duct riser(s) shall be constructed of stainless steel.
- A digital controller shall be provided to activate the hood exhaust fans dynamically based on a fixed differential between the ambient and duct temperatures sensors. This function shall meet the requirements of IMC 507.1.1.
- A digital controller shall provide adjustable hysteresis settings to prevent cycling of the fans after the cooking appliances have been turned off and/or the heat in the exhaust system is reduced.
- A digital controller shall provide an adjustable minimum fan run-time setting to prevent fan cycling.
- Variable Frequency Drives (VFDs) shall be provided for fans as required. The digital controller shall modulate the VFDs between a minimum setpoint and a maximum setpoint on demand. The duct temperature sensor input(s) to the digital controller shall be used to calculate the speed reference signal.
- The VFD speed range of operation shall be from 0% to 100% for the system, with the actual minimum speed set as required to meet minimum ventilation requirements.
- An internal algorithm to the digital controller shall modulate supply fan VFD speed proportional to all exhaust fans that are located in the same fan group as the supply fan.
- The system shall operate in PREP MODE during light cooking load or COOL DOWN MODE when sufficient heat remains underneath the hood system after cooking operations have completed. Operation during either of these periods will disable the supply fans and provide an exhaust fan speed that is equal to the minimum ventilation requirement.
- A digital controller shall disable the supply fan(s), activate the exhaust fan(s), activate the appliance shunt trip, and disable an electric gas valve automatically when fire condition is detected on a covered hood.
- A digital controller shall allow for external BMS fan control via Dry Contact (external control shall not override fan operation logic as required by code).
- An LCD interface shall be provided with the following features:
  a. On/Off push button fan & light switch activation
  b. Integrated gas valve reset for electronic gas valves (no reset relay required)
  c. VFD Fault display with audible & visual alarm notification
  d. Duct temperature sensor failure detection with audible & visual alarm notification
  e. Mis-wired duct temperature sensor detection with audible & visual alarm notification
  f. A single low voltage Cat-5 RJ45 wiring connection
  g. An energy savings indicator that utilizes measured kWh from the VFDs



TYPICAL HOOD CONTROL PANEL INSTALLATION

Sequence of Operations:

The hood control panel is capable of operating in one or more of the following states at any given time:

- Automatic: The system operates based on the differential between room temperature and the temperature at the hood cavity or exhaust duct collar. Fans activate at a configurable temperature differential threshold. Depending on the job configuration each fan zone can be configured as static or dynamic. These terms refer to whether a variable motor (such as EC Motors or VFD driven motors) modulate with temperature. If the panel is equipped with variable speed fans and the zone is defined as "dynamic", these will modulate within a user-defined range based on the temperature differential. Panels equipped with variable speed fans and a fan zone defined as "static", fans will run at a set speed calculated for the drive. Demand control ventilation systems are capable of modulating exhaust and make up air fan speeds per the requirements outlined in IECC 403.2.8.
- Manual: The system operates based on human input from an HMI.
- Schedule: A weekly schedule can be set to run fans for a specified period throughout the day. There are three occupied times per day to allow for the user to set up a time that is suitable to their needs. Any time that is within the defined occupied time, the system will run at modulation mode and follow the fan procedure algorithm based on temperature during this time. During unoccupied time, the system will have an extra offset to prevent unintended activation of the system during a time where the system is not being occupied.
- Other: The system operates based on the input from an external source (DDC, BMS or hard-wired interlock)

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Lee's Summit Middle School Type II_R3
LEES SUMMIT, MO, 64086

DATE: 9/9/2020

DWG.#: 4513479

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MASTER DRAWING

SHEET NO. 6

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1001 SE BAILEY ROAD
LEE'S SUMMIT, MO 64081

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FOODSERVICE EXHAUST HOOD

FS-104.5

WALK - IN SPECIFICATIONS

WALK-IN COOLER/FREEZER
OVERALL SIZE: 25'-10" X 12'-5" X 8'-6 1/4"

PANELS
FOAMED IN PLACE URETHANE FOAM 4"

EXTERIOR FINISH
WALL: STAINLESS STEEL - 430 22GA (MAG) EXCEPT AS NOTED
TOP: GALVALUME - EMBOSSED 26 GA
FLOOR: GALVALUME - EMBOSSED 26 GA

INTERIOR FINISH
WALL: GALVALUME - EMBOSSED WHITE 26GA.
TOP: GALVALUME - EMBOSSED WHITE 26GA.

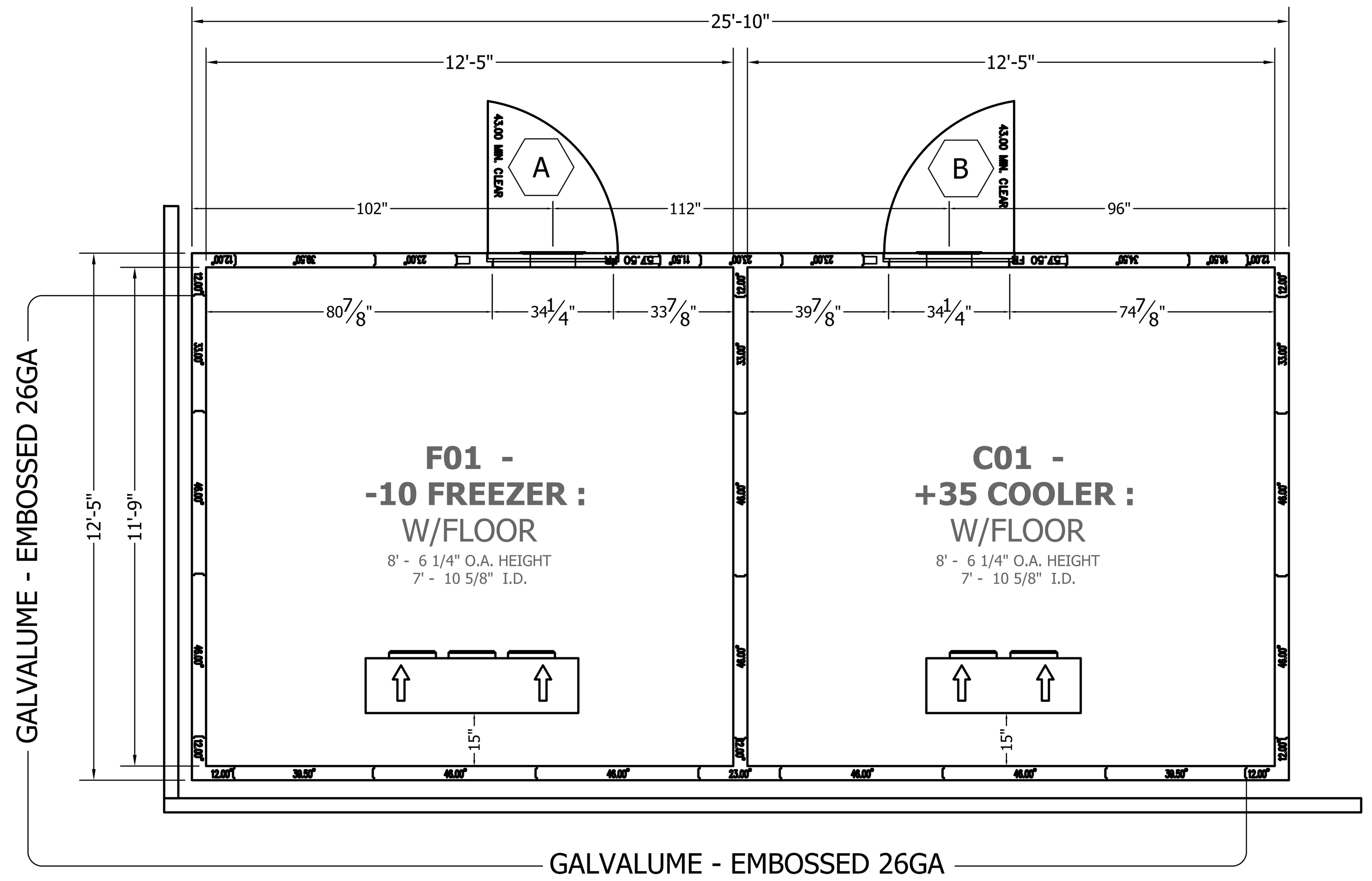
FLOOR TYPE
F01 -10 FREEZER :
STANDARD 1000# ERA
ALUMINUM - SMOOTH ALUMINUM .100

C01 +35 COOLER :
STANDARD 1000# ERA
ALUMINUM - SMOOTH ALUMINUM .100

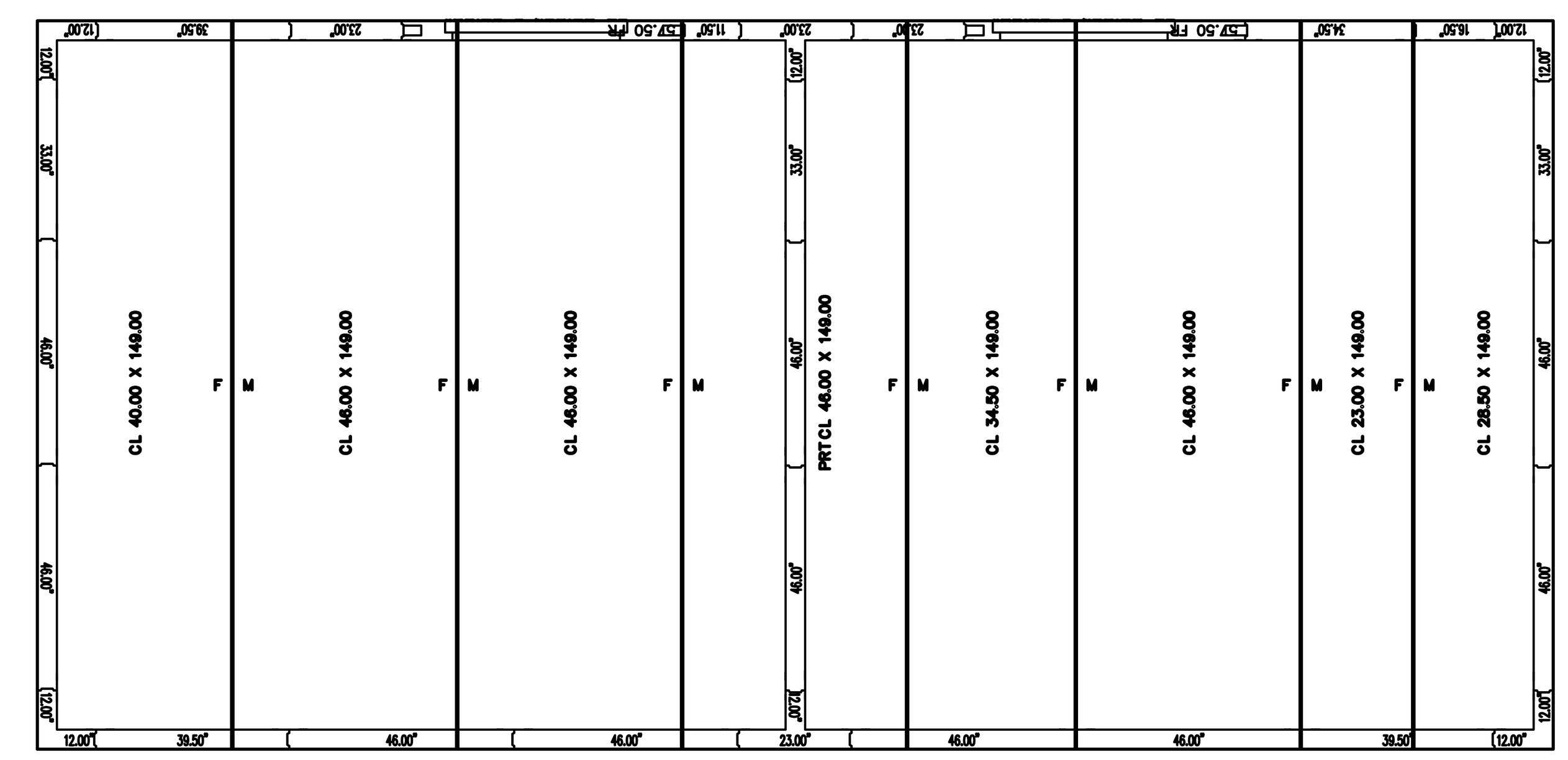
WALK-IN ACCESSORIES
(4) LIGHT FIXTURE - KASON 1809 LED 115V/220V
(1) LOT, CLOSURE PANEL GALVALUME EMBOSSED WHITE 26 GA
(3) TRIM ANGLED 3" X 3" X 8FT GALVALUME EMBOSSED WHITE 26 GA
(114) S/F, WAINSCOT ALUMINUM DIAMOND TREAD .063
UP TO 3' HIGH

REFRIGERATION
F01 -10 FREEZER :
KPC299LOP-3E, R404A, VOLTS: 208-230-60-3,BTU:10100
KEL36-121-2EC-PR-4 VOLTS: 208-230-60-1,BTU:11971
TEMP: WALK-IN -10,AMBIENT TEMP: 100

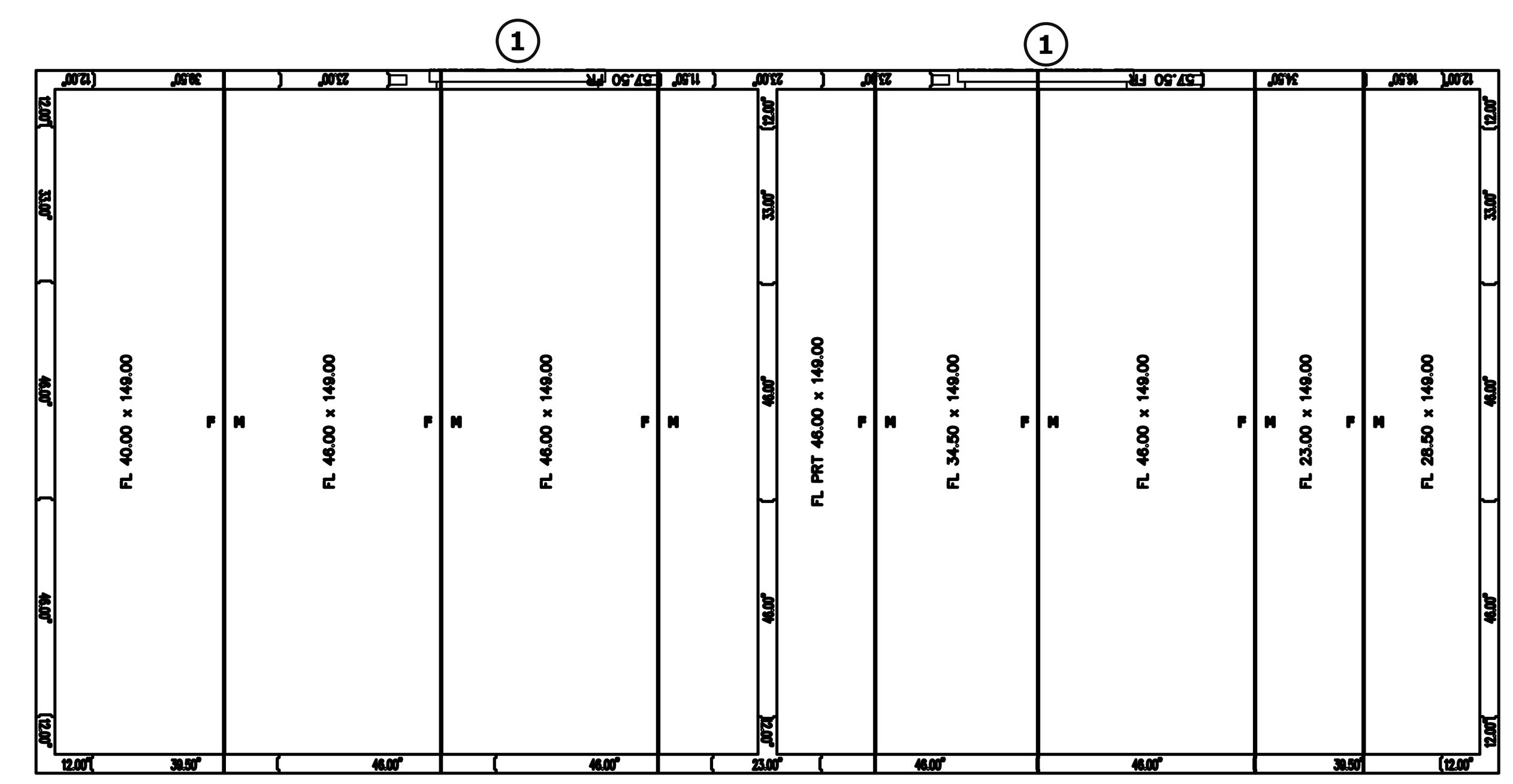
C01 +35 COOLER :
KPC69MZOP-3E, R404A, VOLTS: 208-230-60-3,BTU:8710
KAM26-094-1EC-PR-4 VOLTS: 115-60-1,BTU:9547
TEMP: WALK-IN 35,AMBIENT TEMP: 100



WALLS LAYOUT



TOPS LAYOUT



FLOORS LAYOUT

⚠ ATTENTION

1. **SUBMITTAL DRAWING NOT INTENDED FOR INSTALLATION.**

AS-BUILT DRAWING FOR INSTALLATION WILL BE AVAILABLE AFTER ORDER IS PLACED. HARD COPY OF AS-BUILT DRAWING WILL BE IN HARDWARE BOX WITH WALK-IN SHIPMENT TO JOBSITE. ALL AS-BUILT DRAWINGS SHOW PART NUMBERS AND ID LABELS ON PLAN VIEWS.

2. ALL WALK-INS ARE DESIGNED FOR INDOOR APPLICATION UNLESS NOTED OTHERWISE
3. PENETRATIONS AND SEALING OF ARE THE RESPONSIBILITY OF OTHERS
4. ALLOW 2" MINIMUM CLEARANCE WITH AIRFLOW OF 5 CFM PER 100 SQ FT AROUND ENTIRE PANEL SURFACES. INDOOR WALK-INS REQUIRE A 75°F AMBIENT AND 55% RELATIVE HUMIDITY OR LESS AROUND THE EXTERIOR OF THE WALK-IN.
5. GENERAL CONTRACTOR TO REFER TO DESIGN AND SPECIFICATION MANUAL FOR FLOOR DETAIL INFORMATION
6. QUARRY TILE OR CONCRETE FLOOR APPLICATIONS: METAL PANEL FACING MAY BE SUSCEPTIBLE TO STAINING DUE TO EXCESSIVE MOISTURE CREATED BY THE HYDRATION OF CONCRETE TYPE MATERIALS. IT IS ABSOLUTELY NECESSARY THAT EACH ROOM BE PROPERLY VENTILATED. SPECIAL PRECAUTIONS MUST ALSO BE TAKEN WHEN USING MURIATIC ACID DUE TO EFFECTS HYDROCHLORIC FUMES HAVE ON METAL MATERIALS
7. PANEL LAYOUT MAY CHANGE BASED ON OPTIMAL MANUFACTURING STANDARDS
8. WALK-IN TOP IS NOT DESIGNED FOR FOOT TRAFFIC OR STORAGE UNLESS NOTED OTHERWISE
9. IF CONDENSING UNIT IS LOCATED IN THE INTERIOR OF BUILDING A MINIMUM OF 24" OF CLEARANCE IS REQUIRED AROUND TOP AND SIDES
10. FLOOR, CURB, AND PIT DETAILS ARE FOR GENERAL REFERENCE ONLY. THESE DRAWINGS SHOULD NOT BE USED OR INCORPORATED IN THE DESIGN OR PREPARATION OF THE INSULATED FLOOR, SUB-SLAB OR CURBS, WITHOUT HAVING THE DESIGN REVIEWED BY A QUALIFIED ENGINEER. ALL FOOTINGS, FOUNDATION WALLS AND CONCRETE WEAR SLABS ARE THE RESPONSIBILITY OF THE BUILDING ENGINEER OR ARCHITECT.
11. THE FOAM PLASTIC USED IN THIS PRODUCT COMPLIES TO THE IBC SECTION 2603 AS FOLLOWS: FLAME SPREAD RATING: 20; SMOKE DEVELOPED RATING: 450; FLASH IGNITION TEMPERATURE RATING: 915°f; SPONTANEOUS IGNITION TEMPERATURE RATING: 950°f.
12. R-VALUES MEET DOE REQUIREMENTS AND ARE ASTM C518 TESTED. COOLER R-VALUES ARE R-29 FOR 4" THICK, R-36 FOR 5" THICK, AND R-44 FOR 6" THICK PANELS. FREEZER R-VALUES ARE R-32 FOR 4" THICK, R-40 FOR 5" THICK, R-48 FOR 6" THICK PANELS, AND R-29 FOR 4" FLOORS.
13. FLOORS NOT DESIGNED FOR WET MOPPING, PALLET JACKS, OR FORKLIFT TRAFFIC.

FOR APPROVAL
YOU MUST REVIEW ALL NOTES, DETAILS, DIMENSIONS, FINISHES, DOORS SIZES, LOCATIONS AND SWINGS

☐ **APPROVAL**- NO CHANGE REQUIRED, MANUFACTURE AS DRAWN.

☐ **APPROVED AS NOTED**- MAKE REQUIRED CHANGES AND MANUFACTURE AS DRAWN.

☐ **NOT APPROVED**- DESIGN CHANGES REQUIRE DRAWING REVISION AND RESUBMISSION.

DATE:____________ BY:__________________________

SMOOTH FINISH DISCLAIMER

Panels with non-textured and/or no-profile panel finishes (smooth finishes) on the exterior and interior faces may exhibit "oil canning" and flatness imperfections on the surface. Our standard panels have a stucco embossed texture on both faces that helps to reduce oil canning and any other irregularities in the exposed surface. Please be aware of this potential situation in your specification process. Such "oil canning" and flatness issues are typical and are not covered under standard warranties.

NOTICE:

Kolpak and Harford walk-ins are compliant with UL standards.
- Door panels are UL471, UL file listing E46140.
- Standard Evaporator coils are UL412.
- Condensing Units are UL1995.

DRAWING #: A175370R1
UNIT #: 001
ORDER #: N/A

KOLPAK
A Welbilt Brand
2915 Tennessee Avenue North, Parsons, TN 38363 (731) 847-6361 *(800) 826-7036*

LEE'S SUMMIT MIDDLE SCHOOL
N/A
LEES SUMMIT,MO 64002 USA

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ETO	7/10/2020				

SHEET #
AD-1 of 2

WALK-IN
NTS

DLR Group

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LEE'S SUMMIT R-7 SCHOOL DISTRICT
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PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT
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FOODSERVICE
WALK-IN

FS-105

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WALK - IN SPECIFICATIONS

WALK-IN COOLER/FREEZER
OVERALL SIZE: 25'-10" X 12'-5" X 8'-6 1/4"

PANELS
FOAMED IN PLACE URETHANE FOAM 4"

EXTERIOR FINISH
WALL: STAINLESS STEEL - 430 22GA (MAG) EXCEPT AS NOTED
TOP: GALVALUME - EMBOSSED 26 GA
FLOOR: GALVALUME - EMBOSSED 26 GA

INTERIOR FINISH
WALL: GALVALUME - EMBOSSED WHITE 26GA.
TOP: GALVALUME - EMBOSSED WHITE 26GA.

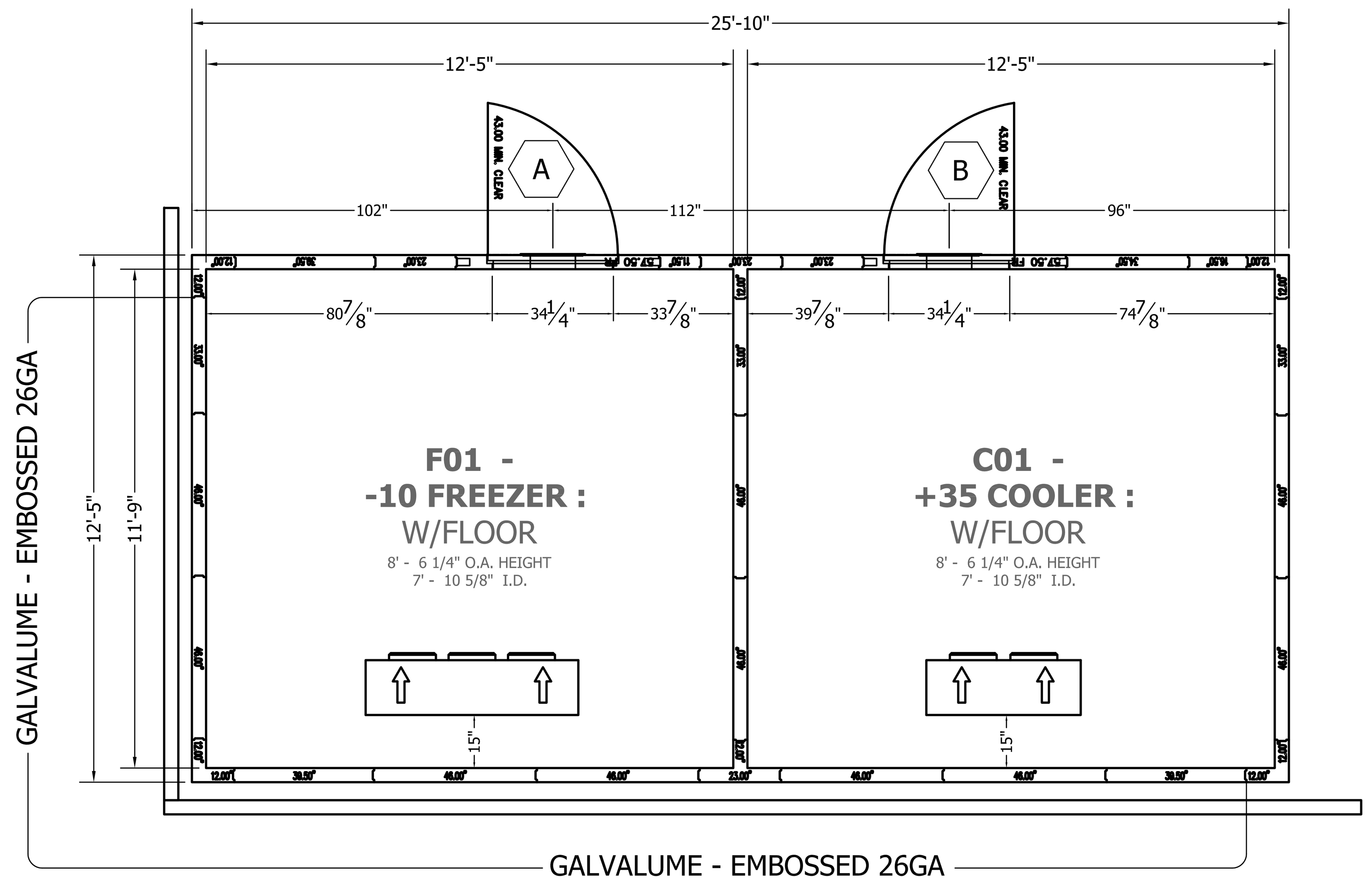
FLOOR TYPE
F01 -10 FREEZER :
STANDARD 1000# ERA
ALUMINUM - SMOOTH ALUMINUM .100

C01 +35 COOLER :
STANDARD 1000# ERA
ALUMINUM - SMOOTH ALUMINUM .100

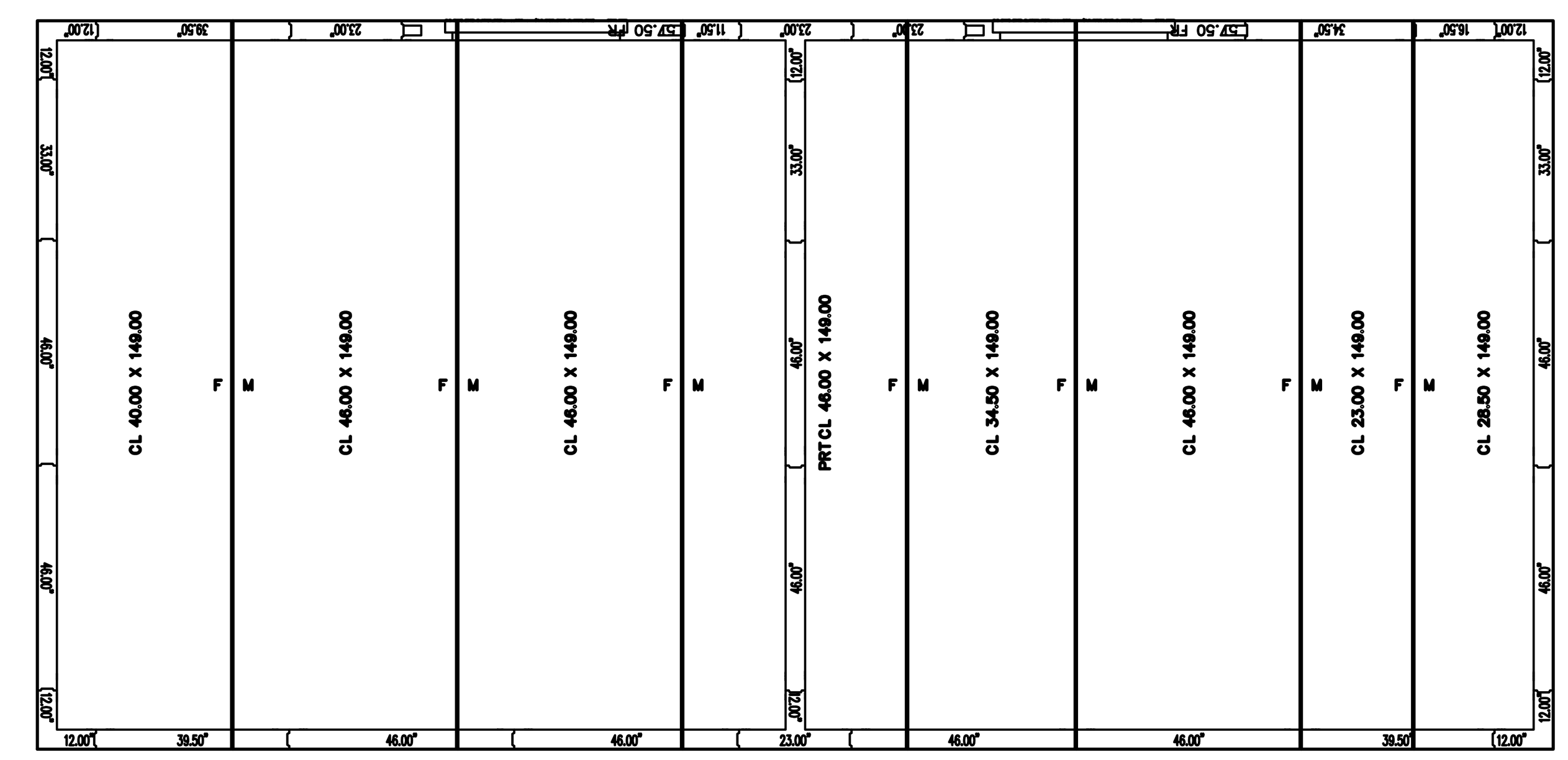
WALK-IN ACCESSORIES
(4) LIGHT FIXTURE - KASON 1809 LED 115V/220V
(1) LOT, CLOSURE PANEL GALVALUME EMBOSSED WHITE 26 GA
(3) TRIM ANGLED 3" X 3" X 8FT GALVALUME EMBOSSED WHITE 26 GA
(114) S/F, WAINSCOT ALUMINUM DIAMOND TREAD .063
UP TO 3' HIGH

REFRIGERATION
F01 -10 FREEZER :
KPC299LOP-3E, R404A, VOLTS: 208-230-60-3,BTU:10100
KEL36-121-2EC-PR-4 VOLTS: 208-230-60-1,BTU:11971
TEMP: WALK-IN -10,AMBIENT TEMP: 100

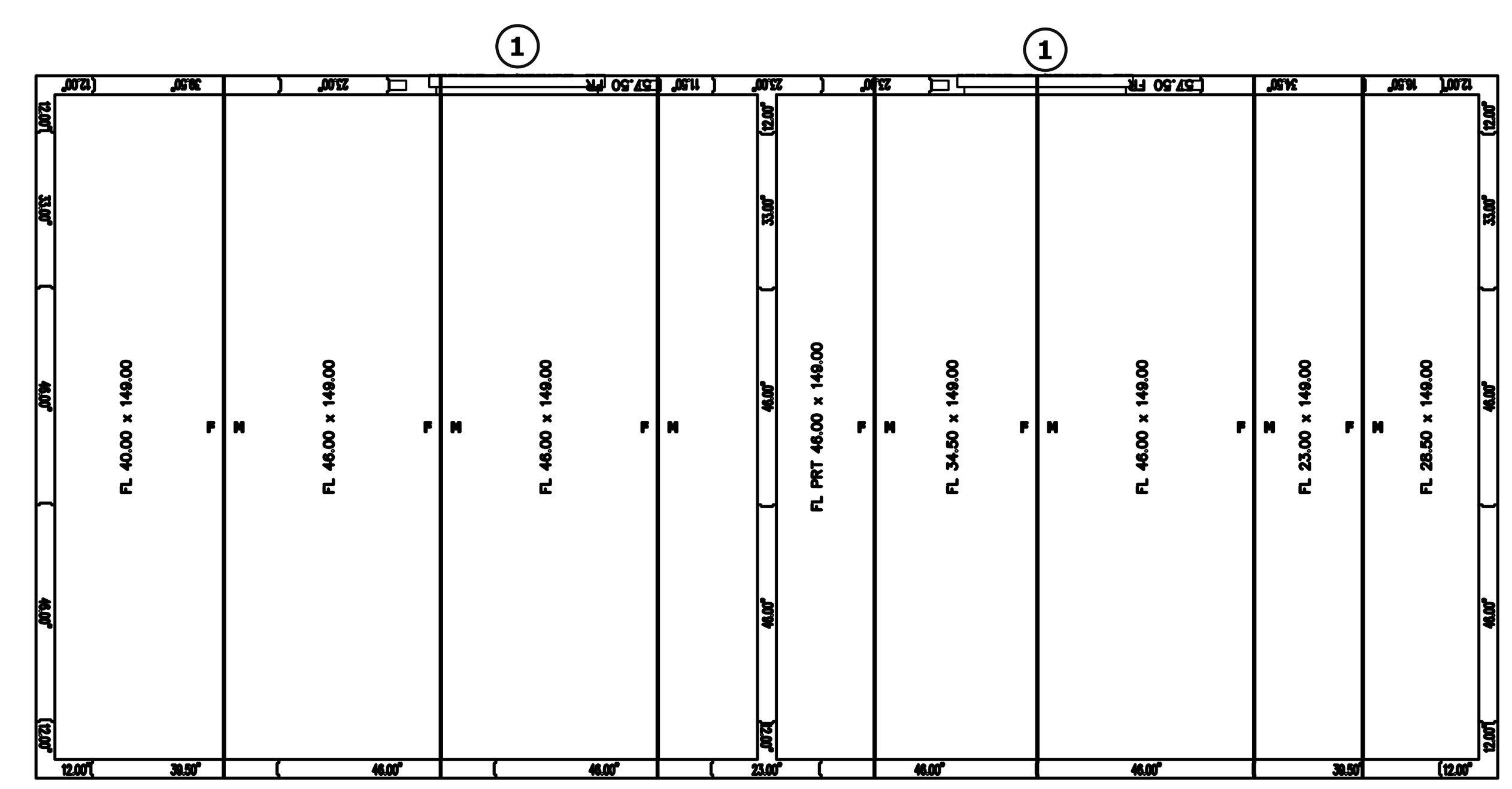
C01 +35 COOLER :
KPC69MZOP-3E, R404A, VOLTS: 208-230-60-3,BTU:8710
KAM26-094-1EC-PR-4 VOLTS: 115-60-1,BTU:9547
TEMP: WALK-IN 35,AMBIENT TEMP: 100



WALLS LAYOUT



TOPS LAYOUT



FLOORS LAYOUT

⚠ATTENTION

1. **SUBMITTAL DRAWING NOT INTENDED FOR INSTALLATION**.

AS-BUILT DRAWING FOR INSTALLATION WILL BE AVAILABLE AFTER ORDER IS PLACED. HARD COPY OF AS-BUILT DRAWING WILL BE IN HARDWARE BOX WITH WALK-IN SHIPMENT TO JOBSITE. ALL AS-BUILT DRAWINGS SHOW PART NUMBERS AND ID LABELS ON PLAN VIEWS.

2. ALL WALK-INS ARE DESIGNED FOR INDOOR APPLICATION UNLESS NOTED OTHERWISE
3. PENETRATIONS AND SEALING OF ARE THE RESPONSIBILITY OF OTHERS
4. ALLOW 2" MINIMUM CLEARANCE WITH AIRFLOW OF 5 CFM PER 100 SQ FT AROUND ENTIRE PANEL SURFACES. INDOOR WALK-INS REQUIRE A 75°F AMBIENT AND 55% RELATIVE HUMIDITY OR LESS AROUND THE EXTERIOR OF THE WALK-IN.
5. GENERAL CONTRACTOR TO REFER TO DESIGN AND SPECIFICATION MANUAL FOR FLOOR DETAIL INFORMATION
6. QUARRY TILE OR CONCRETE FLOOR APPLICATIONS: METAL PANEL FACING MAY BE SUSCEPTIBLE TO STAINING DUE TO EXCESSIVE MOISTURE CREATED BY THE HYDRATION OF CONCRETE TYPE MATERIALS. IT IS ABSOLUTELY NECESSARY THAT EACH ROOM BE PROPERLY VENTILATED. SPECIAL PRECAUTIONS MUST ALSO BE TAKEN WHEN USING MURIATIC ACID DUE TO EFFECTS HYDROCHLORIC FUMES HAVE ON METAL MATERIALS
7. PANEL LAYOUT MAY CHANGE BASED ON OPTIMAL MANUFACTURING STANDARDS
8. WALK-IN TOP IS NOT DESIGNED FOR FOOT TRAFFIC OR STORAGE UNLESS NOTED OTHERWISE
9. IF CONDENSING UNIT IS LOCATED IN THE INTERIOR OF BUILDING A MINIMUM OF 24" OF CLEARANCE IS REQUIRED AROUND TOP AND SIDES
10. FLOOR, CURB, AND PIT DETAILS ARE FOR GENERAL REFERENCE ONLY. THESE DRAWINGS SHOULD NOT BE USED OR INCORPORATED IN THE DESIGN OR PREPARATION OF THE INSULATED FLOOR, SUB-SLAB OR CURBS, WITHOUT HAVING THE DESIGN REVIEWED BY A QUALIFIED ENGINEER. ALL FOOTINGS, FOUNDATION WALLS AND CONCRETE WEAR SLABS ARE THE RESPONSIBILITY OF THE BUILDING ENGINEER OR ARCHITECT.
11. THE FOAM PLASTIC USED IN THIS PRODUCT COMPLIES TO THE IBC SECTION 2603 AS FOLLOWS: FLAME SPREAD RATING: 20; SMOKE DEVELOPED RATING: 450; FLASH IGNITION TEMPERATURE RATING: 915°f; SPONTANEOUS IGNITION TEMPERATURE RATING: 950°f.
12. R-VALUES MEET DOE REQUIREMENTS AND ARE ASTM C518 TESTED. COOLER R-VALUES ARE R-29 FOR 4" THICK, R-36 FOR 5" THICK, AND R-44 FOR 6" THICK PANELS. FREEZER R-VALUES ARE R-32 FOR 4" THICK, R-40 FOR 5" THICK, R-48 FOR 6" THICK PANELS, AND R-29 FOR 4" FLOORS.
13. FLOORS NOT DESIGNED FOR WET MOPPING, PALLET JACKS, OR FORKLIFT TRAFFIC.

FOR APPROVAL
YOU MUST REVIEW ALL NOTES, DETAILS, DIMENSIONS, FINISHES, DOORS SIZES, LOCATIONS AND SWINGS

☐ **APPROVAL**- NO CHANGE REQUIRED, MANUFACTURE AS DRAWN.

☐ **APPROVED AS NOTED**- MAKE REQUIRED CHANGES AND MANUFACTURE AS DRAWN.

☐ **NOT APPROVED**- DESIGN CHANGES REQUIRE DRAWING REVISION AND RESUBMISSION.

DATE:____________ BY:__________________________

SMOOTH FINISH DISCLAIMER

Panels with non-textured and/or no-profile panel finishes (smooth finishes) on the exterior and interior faces may exhibit "oil canning" and flatness imperfections on the surface. Our standard panels have a stucco embossed texture on both faces that helps to reduce oil canning and any other irregularities in the exposed surface. Please be aware of this potential situation in your specification process. Such "oil canning" and flatness issues are typical and are not covered under standard warranties.

NOTICE:

Kolpak and Harford walk-ins are compliant with UL standards.
- Door panels are UL471, UL file listing E46140.
- Standard Evaporator coils are UL412.
- Condensing Units are UL1995.

DRAWING #: A175370R1
UNIT #: 001
ORDER #: N/A

KOLPAK
A Welbilt Brand
2915 Tennessee Avenue North, Parsons, TN 38363 (731) 847-6361 *(800) 826-7036*

LEE'S SUMMIT MIDDLE SCHOOL
N/A
LEES SUMMIT,MO 64002 USA

DRAWN BY:	DATE:	CHECK BY:	DATE:	QUOTE REVISION	DATE:
ETO	7/10/2020				

SHEET #
AD-1 of 2

WALK-IN
NTS

DLR Group

LEE'S SUMMIT MIDDLE SCHOOL #4
LEE'S SUMMIT R-7 SCHOOL DISTRICT

1001 SE BAILEY ROAD
LEE'S SUMMIT, MO 64081

PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT
10/08/20
REVISIONS

13-20102-00

FOODSERVICE
WALK-IN

FS-105.1

LEGEND – PLUMBING CONNECTION

- HW–HOT WATER, OR CW–COLD WATER
- GAS SUPPLY
- WASTE, DIRECT–CONNECTED UNLESS NOTED "OPEN HUB"
- FLOOR SINK WITH HALF GRATE UNLESS NOTED OTHERWISE
- FLOOR SINK WITH 3/4 GRATE UNLESS NOTED OTHERWISE
- FLOOR DRAIN
- FLOOR DRAIN W/ATTACHED FUNNEL
- INDIRECT WASTE– STAND UP PIPE
- FLOOR DRAIN
- FIELD CONNECTIONS

SEE MEP PLAN FOR REMOTE LOCATION OF FANS

P–15B

P–67, P–468, P–678, P–46, P–44, P–43, P–49, P–13C, P–47, P–42, P–41A, P–41B, P–41, P–59, P–41, P–13C, P–83, P–89, P–86, P–82, P–92, P–79, P–78, P–74, P–75, P–13B, P–55, P–13A, P–34, P–13B, P–36, P–16, P–16B, P–16C, P–16, P–16B, P–20, P–16, P–16B, P–16C, P–16A, P–16A, P–13, P–26, P–4, P–1B, P–1A, P–1

SERVERY
G103

BUILDING STORAGE
G113

PREP KITCHEN
G108

BUILDING STORAGE
G112

RESTROOM
G108D

UTILITY
G108C

OFFICE
G108B

BLDG MANAGER
G109

DN

PLUMBING ROUGH-IN PLAN
1/4" = 1'-0"

BM 360:/13-20102-00 Lees Summit Middle School 4/13-20102-00_Lee's Summit Middle School 4_ARCH_2020.rvt
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DLR Group

LEE'S SUMMIT MIDDLE SCHOOL #4

LEE'S SUMMIT R-7 SCHOOL DISTRICT

1001 SE BAILEY ROAD
LEE'S SUMMIT, MO 64081

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13-20102-00

FOODSERVICE PLUMBING ROUGH-IN PLAN

FS-106

PLUMBING SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	COLD WATER SIZE (IN)	COLD WATER AFF (IN)	HOT WATER SIZE (IN)	HOT WATER AFF (IN)	DIRECT DRAIN SIZE (IN)	DIRECT DRAIN AFF (IN)	INDIR DRAIN SIZE (IN)	INDIR DRAIN AFF (IN)	PLUMBING REMARKS	GAS SIZE (IN)	MBTUH	GAS AFF (IN)	PLUMBING REMARKS
1	1	WASHER & DRYER	0.75	24	0.75	24			1.5	20	NIKEC, SEE NOTE 24, P.C. TO VERIFY ROUGH-IN REQUIREMENTS WITH OTHERS; STAND UP PIPE FOR WASTE	0.5		30	SEE NOTE 24, P.C. TO VERIFY ROUGH-IN REQUIREMENTS WITH OWNER
1	1	FILTER SYSTEM, FOUNTAIN BEVERAGE	0.375	26											.375 WATER INLET & .375 WATER OUTLET. FLOW RATE - 2.1GPM MAX; PRESSURE - 30 TO 125PSI
4	1	MOP SINK W/ FAUCET	X		X		X				NIKEC, BY P.C., SEE OTHERS FOR ROUGH-IN REQUIREMENTS				
13	1	HAND SINK	0.5	24	0.5	24	1.5	20							
13A	1	HAND SINK	0.5	24	0.5	24	1.5	20							
13B	2	HAND SINK	0.5	24	0.5	24	1.5	20							
13C	2	HAND SINK	0.5	24	0.5	24	1.5	20							
15B	1	MAKE-UP AIR UNIT										1		CLG	INPUT MBTUs: 174.918; OUTPUT MBTUs: 160.925, SEE MANUFACTURER'S DRAWINGS
16	3	COMBI OVEN, DBL	(2)0.75	36/42							UNFILTERED WATER, 30 TO 60 PSI, SEE SPECIFICATIONS FOR WATER QUALITY REQUIREMENTS, P.C. TO SUPPLY AND INSTALL QUICK DISCONNECT, SHUT OFF VALVES RECOMMENDED				
			(3)TEE	36							30 TO 60 PSI, SEE SPECIFICATIONS FOR WATER QUALITY REQUIREMENTS, P.C. TO EXTEND 3/4" CW TO COMBI & TEE 3/4" CW TO LOWER COMBI, P.C. TO SUPPLY AND INSTALL QUICK DISCONNECT, SHUT OFF VALVES RECOMMENDED, FILTERED WATER FROM FILTER 16A				
									1		(2)FLOOR SINKS, ONE SINK SERVICES TO OVEN UNITS, SEE NOTE 14				
16A	3	WATER FILTER, COMBI	0.75	(2)72							CONTINUE SERVICE TO COMBI OVEN				
			0.75	(1)36							CONTINUE SERVICE TO COMBI OVEN				
20	1	PREP TABLE W/ OVERSHELF, FAUCETS	0.75	STUB UP 12	0.75	STUB UP 12					P.C. TO EXTEND 1/2" CW & HW TO FAUCET AND "T" 1/2" CW & HW TO SECOND FAUCET, P.C. TO EXTEND 1/4" CW TO ITEM 22, SEE ITEM 22 FOR WATER REQUIREMENTS, SHUT OFF VALVES RECOMMENDED FLOOR SINK SERVICES (2) DRAINS				
									(2)2	FL	FLOOR SINK SERVICES (2) DRAINS & ITEM 22				
22	1	HOT WATER DISPENSER	0.25	-							SEE P-20, SEE SPECIFICATIONS FOR WATER QUALITY REQUIREMENTS				
									0.75	FL	SEE P-20, SEE NOTE 14				
26	1	EVAPORATOR-FREEZER							0.75		FLOOR SINK, SEE MANUFACTURER'S DRAWINGS, ALSO SERVICES ITEM 27A, SEE NOTE 16				
27	1	EVAPORATOR-COOLER							0.75		SEE P-26, SEE NOTE 16, SEE MANUFACTURER'S DRAWINGS				
34	1	WORK COUNTER W/SINKS	0.75	STUB UP 12	0.75	STUB UP 12					STUB UP CW & HW THRU CURB. P.C. TO EXTEND 1/2" CW & HW TO FAUCET, "TEE" 1/2" CW & HW TO SECOND FAUCET. SHUT OFF VALVES RECOMMENDED.				
									(2)2	FL	FLOOR SINK SERVICES (2) DRAINS				
36	1	WORK COUNTER W/SINK	0.5	16	0.5	16									
									2	FL	FLOOR SINK				
41	1	4 COMPARTMENT SINK	(2)0.75	16	(2) 0.75	16									
									2	FL	FLOOR SINK, SEE NOTE 11				
41A	1	PRE-RINSE FAUCET	0.75	16	0.5						P.C. TO EXTEND 1/2" CW TO FAUCET & TEE OFF 1/2" CW THRU FLOW CONTROL VALVES, SOLENOID VALVE, VACUUM BREAKER & DISPOSER AS REQUIRED.				
42	1	DISPOSER	TEE				2	8			SEE P-41A, SEE NOTE 20				
43	1	EYEWASH STATION	0.5	24	0.5	24					P.C. TO RUN THRU TEMPERING VALVE PROVIDED BY FSEC. SEE DETAIL 5/FS103				
									2	23	STUB UP				
44	1	HOSE REEL W/ RECESSED CABINET	0.5	54	0.5	54					STUB DOWN FROM CEILING, WATER FROM ABOVE, SEE DETAIL 6/FS-103				
									FL		FLOOR DRAIN, CONVENIENCE				
46	1	TROUGH DISPOSAL SYSTEM	0.75	12	0.75	12					REDUCE HW & CW LINES TO 1/2" AT CONNECTION. P.C. TO EXTEND 1-1/2" RECIRCULATION PIPING TO THE FAR END OF THE FABRICATED TROUGH TO DIFFUSER THRU FLOW CONTROL VALVE AND BRANCH (2)3/4" WATER CONNECTION FROM 1-1/2" PIPE THRU FLOW CONTROL VALVE TO GUSHER HEAD(S) LOCATED IN TROUGH				
							2	8							
47	1	DISHMACHINE W/ BLOWER			0.5	12					120 DEGREE, WATER HARDNESS AT 3 GRAINS OR LESS				
									2	FL	FLOOR SINK, ALSO SERVICES BLOWER DRAIN, SEE NOTE 14				
									1	FL	BLOWER DRAIN, SEE P-47				
49	1	FLOOR TROUGH					4	-10.25							
55	1	WORK COUNTER W/SINKS	0.5	18	0.5	18									
									2	FL	FLOOR SINK				
59	1	WORK COUNTER W/SINKS	0.5	18	0.5	18									
									2	FL	FLOOR SINK				
67	1	ESPRESSO CAPPUCCINO MACHINE							0.5	FL	FLOOR SINK				
67B	1	WATER FILTER	0.75	26							P.C. TO CONTINUE SERVICE TO EXPRESSO				
74	1	HOT FOOD WELL	0.5	STUB UP 6							SOFTENED WATER RECOMMENDED. P.C. TO SUPPLY AND INSTALL TO QUICK DISCONNECT. SHUT OFF VALVES RECOMMENDED.				
									0.5	-	SEE P-75				
75	1	COLD FOOD WELL							0.5	FL	FLOOR SINK. ALSO SERVICES ITEM# 74.				
78	1	HOT FOOD WELL	0.5	STUB UP 6							SOFTENED WATER RECOMMENDED. P.C. TO SUPPLY AND INSTALL TO QUICK DISCONNECT. SHUT OFF VALVES RECOMMENDED.				
									0.5	-	SEE P-79				
79	1	COLD FOOD WELL							0.5	FL	FLOOR SINK. ALSO SERVICES ITEM# 78.				
82	1	HOT FOOD WELL	0.5	STUB UP 6							SOFTENED WATER RECOMMENDED. P.C. TO SUPPLY AND INSTALL TO QUICK DISCONNECT. SHUT OFF VALVES RECOMMENDED.				
									0.5	-	SEE P-83				
83	1	COLD FOOD WELL							0.5	FL	FLOOR SINK. ALSO SERVICES ITEM# 82.				
86	1	COLD FOOD WELL							0.5	FL	FLOOR SINK. ALSO SERVICES ITEM# 89.				
89	1	HOT/COLD WELL	0.5	STUB UP 6							SOFTENED WATER RECOMMENDED. P.C. TO SUPPLY AND INSTALL TO QUICK DISCONNECT. SHUT OFF VALVES RECOMMENDED.				
									1	-	SEE P-86				

PLUMBING NOTES

1. ALL PLUMBING SERVICES TO MEET LOCAL, STATE, AND NATIONAL CODES.
2. ALL FINAL MECHANICAL CONNECTIONS TO EQUIPMENT, EXTERNAL AND INTERNAL PARTS, FITTINGS AND ETC. TO MAKE EQUIPMENT OPERATIONAL, TO BE SUPPLIED AND INSTALLED BY THE MECHANICAL CONTRACTOR, UNLESS OTHERWISE SPECIFIED. ALL PLUMBING FIXTURES INCLUDING BUT NOT LIMITED TO HAND SINKS, FAUCETS, HOSES, VACUUM BREAKERS, AND DISPOSERS TO BE HUNG/SET IN PLACE AND INSTALLED BY M.C.
3. CHECK WITH ARCHITECT AND/OR OWNER FOR ANY ADDITIONAL PLUMBING CONNECTIONS, SUCH AS FLOOR DRAINS, DRAINS, AND ETC. ALSO CHECK FOR SERVICES TO EQUIPMENT WHICH IS NOT SHOWN OR SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR.
4. MECHANICAL SERVICES SHOWN ON THIS PLAN ARE ACTUAL SIZE AT PIECE OF EQUIPMENT. LINES ARE TO BE RUN TO EQUIPMENT OF SIZE REQUIRED, OR AS STATED ON MECHANICAL ENGINEER'S DRAWINGS.
5. SUGGESTED ROUGH-IN LOCATIONS HAVE BEEN SHOWN. MECHANICAL CONTRACTOR TO MAKE ADJUSTMENTS FOR BEAMS, FOOTINGS, AND ETC., IF REQUIRED.
6. DO NOT PROVIDE SOFT WATER SUPPLIES TO COFFEE URNS, COFFEE MAKERS, WATER STATIONS, ICE MACHINES, & STEAM EQUIP. UNLESS OTHERWISE SPECIFIED. P.C. TO EXTEND THRU WATER FILTER PRIOR TO FINAL CONNECTION, P.C. TO VERIFY WATER QUALITY WITH EQUIPMENT SPECIFICATIONS.
7. MECHANICAL CONTRACTOR TO EXTEND DRAIN OUTLETS FROM TROUGH(S), HOT WATER BOOSTER(S), ICE BIN(S) ICE MACHINE(S), SINK HEATER(S), ETC. TO ADJACENT FLOOR DRAIN.
8. VERIFY WITH HEALTH AND PLUMBING CODES IF WASTES SHOULD BE DIRECT OR INDIRECT. ALSO VERIFY IF CLEAN WATER WASTES ARE REQ'D TO EMPTY INTO STORM SEWERS AND TELL TALE DRAINS ARE REQUIRED. DRAINS TO BE SUPPLIED AND INSTALLED BY P.C.
9. QUICK GAS DISCONNECTS, (SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR), ARE TO BE INSTALLED BY MECHANICAL CONTRACTOR ON ALL GAS FIRED COOKING EQUIPMENT.
10. THE MECHANICAL CONTRACTOR SHALL INSTALL A GAS SHUT-OFF VALVE(S) IN THE MAIN GAS SUPPLY LINE(S) TO THE FOOD SERVICE COOKING EQUIPMENT. THE VALVE(S) SHALL BE PROVIDED BY THE FIRE SUPPRESSION SYSTEM CONTRACTOR AS SUBCONTRACTOR TO KITCHEN EQUIPMENT CONTRACTOR.
11. PLUMBING CONTRACTOR SHALL PROVIDE AND LOCATE GREASE INTERCEPTORS, AND RUN ALL APPLICABLE WASTE LINES THROUGH SUCH INTERCEPTORS AS DIRECTED BY MECHANICAL CONTRACTOR.
12. ALL ROUGH-IN HEIGHTS AS SHOWN IN SCHEDULE ARE FROM FINISHED FLOOR TO CENTERLINE OF ROUGH-IN, AND SUCH ROUGH-INS SHALL STUB OUT OF WALL, FLOOR, OR CEILING AS NOTED AT SAID HEIGHT.
13. MECHANICAL CONTRACTOR TO PROVIDE AND INSTALL BACKFLOW PREVENTER DEVICE(S) AS REQUIRED BY CODE.
14. MECHANICAL CONTRACTOR TO CONNECT DISHWASHER, STEAMER, COMBI OVEN, FLOOR TROUGH DRAINS TO SINK TAILPIECE WITH APPROVED AIR GAP FITTING. DRAIN PIPING TO WITHSTAND BOILING WATER.
15. ALL FOOD PREPARATION SINKS SHALL BE CONNECTED TO AN INDIRECT DRAIN AND SHALL HAVE AN AIR GAP AT THE DRAIN EQUAL TO TWICE THE DIAMETER OF THE SINK DRAIN PIPING.
16. DRAINLINES SHALL BE TRAPPED OUTSIDE OF WALK-IN. FREEZER DRAIN SHALL BE HEATED AND INSULATED TO PREVENT FREEZING BY ELECTRICAL CONTRACTOR. P.C. TO INSULATE ALL CONDENSATE DRAIN LINES IN WALK-IN FREEZERS AND COOLERS USING ARMAFLEX.
17. THE MECHANICAL CONTRACTOR SHALL PROVIDE AND INSTALL GAS REGULATORS AS REQUIRED FOR ALL KITCHEN EQUIPMENT.
18. MECHANICAL CONTRACTOR SHALL SEAL ALL PLUMBING/PIPING FLOOR OPENINGS WATER-TIGHT. PROVIDE CHROME-PLATED REMOVABLE ESCUTCHEONS AT ALL WALL AND FLOOR PENETRATIONS. PROVIDE AND INSTALL SLEEVES THAT EXTEND 4" ABOVE FLOOR (OR RAISED BASE) AND SEAL OPENING BETWEEN SLEEVE AND PIPE.
19. MECHANICAL CONTRACTOR SHALL CONCEAL AS MUCH PLUMBING AND PIPING AS POSSIBLE IN THE WALLS/FLOOR/CEILING CONSTRUCTION, MINIMIZE EXPOSED PIPING RUNS TO MAKE THEM AS SHORT AS POSSIBLE. EXPOSED PIPING SHALL BE 6" ABOVE THE FLOOR MINIMUM AND 1" OFF THE WALL MINIMUM. CHROME PLATE ALL EXPOSED PIPING.
20. MECHANICAL CONTRACTOR SHALL INTERCONNECT DISPOSALS TO REMOTE CONTROL PANELS, BOWLS, AND TROUGH INLETS THROUGH SOLENOID VALVES AND FLOW CONTROLS, AND PROVIDE/INSTALL A SUPPLY SHOCK ABSORBER. INSTALLATION BY M.C.
21. MECHANICAL CONTRACTOR SHALL PROVIDE AND INSTALL "P" TRAPS WITH TAILPIECES, TO MEET CODES.
22. M.C. TO TERMINATE ALL INDIRECT WASTE LINES 1" ABOVE THE FLOOD PLAIN OF FLOOR DRAINS OR RIM OF FLOOR SINKS; TO MEET LOCAL CODES.
23. P.C. SHALL PROVIDE RIGID METAL SLEEVES THROUGH BEARING WALLS FOR ALL WATER, GAS, WASTE LINES, ETC.
24. THIS EQUIPMENT IS OWNER/OWNER'S VENDOR SUPPLIED. VERIFY ROUGH-IN REQUIREMENTS WITH EQUIPMENT SUPPLIED.

LEGEND – PLUMBING CONNECTION

- HW–HOT WATER, OR CW–COLD WATER
- GAS SUPPLY
- WASTE, DIRECT–CONNECTED UNLESS NOTED "OPEN HUB"
- FLOOR SINK WITH HALF GRATE UNLESS NOTED OTHERWISE
- FLOOR SINK WITH 3/4 GRATE UNLESS NOTED OTHERWISE
- FLOOR DRAIN
- FLOOR DRAIN W/ATTACHED FUNNEL
- INDIRECT WASTE– STAND UP PIPE
- FLOOR DRAIN
- ---- FIELD CONNECTIONS

LEE'S SUMMIT MIDDLE SCHOOL #4
LEE'S SUMMIT R-7 SCHOOL DISTRICT
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LEE'S SUMMIT, MO 64081

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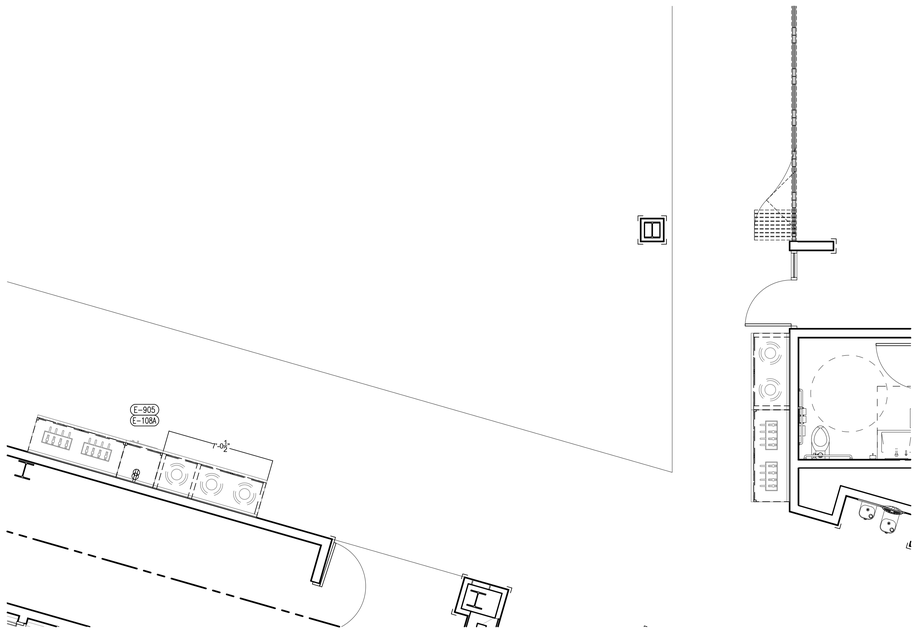
FOODSERVICE PLUMBING SCHEDULE

FS-106.1



1 CONDIMENT/TRASH COUNTER PLAN
1/4" = 1'-0"

LEGEND – ELECTRICAL CONNECTION

- DUPLEX RECEPT., 20–AMP, 120–VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, 120–VOLT, GROUND TYPE, HORIZONTAL MOUNT
- SPECIAL PURPOSE OUTLET, 208/240–VOLT AS INDICATED, GROUND TYPE, HORIZONTAL MOUNT
- (J) JUNCTION BOX
- (E) ELECTRICAL CONDUIT, STUB AS INDICATED FOR DIRECT CONNECTION
- FIELD WIRING, CONCEALED IN WALL, FLOOR, OR CEILING
- (T) WALK–IN TEMPERATURE ALARM
- $ LIGHT SWITCH
- DATA CONNECTION

2 ELECTRICAL ROUGH-IN PLAN
1/4" = 1'-0"

DLR Group

LEE'S SUMMIT MIDDLE SCHOOL #4

LEE'S SUMMIT R-7 SCHOOL DISTRICT

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FOODSERVICE ELECTRICAL ROUGH-IN PLAN

FS-107

LEGEND – ELECTRICAL CONNECTION	
⊖	DUPLEX RECEPT., 20–AMP, 120–VOLT, GROUND TYPE, HORIZONTAL MOUNT
◴	SPECIAL PURPOSE OUTLET, 120–VOLT, GROUND TYPE, HORIZONTAL MOUNT
◀	SPECIAL PURPOSE OUTLET, 208/240–VOLT AS INDICATED, GROUND TYPE, HORIZONTAL MOUNT
Ⓙ	JUNCTION BOX
Ⓔ	ELECTRICAL CONDUIT, STUB AS INDICATED FOR DIRECT CONNECTION
- - - -	FIELD WIRING, CONCEALED IN WALL, FLOOR, OR CEILING
Ⓣ	WALK–IN TEMPERATURE ALARM
$	LIGHT SWITCH
◮	DATA CONNECTION

ELECTRICAL NOTES

1. ALL ELECTRICAL SERVICES TO MEET LOCAL, STATE, & NATIONAL CODES.
2. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL MATERIAL, LABOR, AND FEES TO INSTALL THE ELECTRICAL SERVICE AND SYSTEMS AS REQUIRED TO OPERATE THE FOODSERVICE EQUIPMENT, AND AS INDICATED BY THESE DRAWINGS AND SPECIFICATIONS. E.C. TO SUPPLY AND INSTALL ALL QUICK DISCONNECTS & ELECTRICAL DISCONNECTS. E.C. TO MAKE ALL FINAL ELECTRICAL CONNECTIONS TO EQUIPMENT EXTERNAL, AND INTERNAL, PARTS, FITTINGS, AND ETC. TO MAKE EQUIPMENT OPERATIONAL, TO BE SUPPLIED AND INSTALLED BY THE E.C.; UNLESS SPECIFIED OTHERWISE.
3. CHECK WITH ARCHITECT AND/OR OWNER FOR ANY ADDITIONAL ELECTRICAL CONNECTIONS, SUCH AS E.C.O.'S AND ETC. ALSO CHECK FOR SERVICES TO EQUIPMENT WHICH IS NOT SHOWN OR SPECIFIED BY ADVANCED FOODSERVICE CONSULTING.
4. SUGGESTED ROUGH-IN LOCATIONS HAVE BEEN SHOWN, E.C. TO MAKE ADJUSTMENTS FOR BEAMS, FOOTINGS, AND ETC., IF REQUIRED.
5. ELECTRICAL SERVICES ARE TO BE EXTENDED TO RECEPTACLE OR J.B.LOCATED IN CABINET FIXTURE. RECEPTACLE AND/OR J.B. TO BE SUPPLIED BY E.C. AND/OR KITCHEN EQUIPMENT CONTRACTOR.
6. CORD SETS TO BE SUPPLIED AND INSTALLED BY E.C., UNLESS EQUIPMENT IS FACTORY EQUIPPED WITH SAME. IF CORD SETS ARE SPEC'D AND SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR, E.C. TO INSTALL.
7. ELECTRICAL CONTRACTOR TO SUPPLY AND INSTALL MAGNETIC STARTERS AND THERMAL OVERLOAD PROTECTION FOR ALL MOTORS, IF REQUIRED.
8. OUTLET HEIGHTS AS SHOWN IN THE SCHEDULE ARE FROM FINISHED FLOOR TO CENTER LINE OF OUTLET, AND SUCH OUTLETS SHALL STUB OUT OF WALL, FLOOR, OR CEILING AS NOTED AS SAID HEIGHT.
9. HOOD LIGHTS AND EXHAUST FANS WIRED TO SWITCH BY DIVISION 26 CONTRACTOR. IF EXHAUST HOOD IS SUPPLIED WATER WASH OR FIRE PROTECTION SYSTEM, PROVIDE AS 24 HOUR, 120V./1PH. SERVICE FOR CONTROLS. SEE ATTACHED WIRING DIAGRAM DATA.
10. CHECK WITH ELECT. ENGINEER FOR LOCATION OF ON/OFF SWITCH(ES) FOR EXHAUST AND /OR MAKE-UP AIR FAN(S). ALSO VERIFY LOCATION OF EXHAUST HOOD LIGHTS. E.C. TO INTERCONNECT TO LIGHTS, EXHAUST FAN, AND MAKE-UP AIR. BULBS BY DIVISION 26.
11. --
12. --
13. DIVISION 26 CONTRACTOR SHALL PROVIDE A DEDICATED CIRCUIT WITH INSULATED GROUND AT ALL POINTS OF SALE AND COMPUTER EQUIPMENT AND SHALL PROVIDE CABLING/ CONDUIT FOR COMMUNICATIONS LINK AS REQUIRED-VERIFY WITH SUPPLIER.
14. DIVISION 26 TO PROVIDE AND INSTALL ALL CONDUIT AND WIRING FOR ALARM, CONTROLS, LIGHT(S) DOOR HEATER(S), EVAP, COIL(S) COMPRESSORS, HEATED VENTS, DEFROST HEATERS, DRAIN LINE HEAT TAPE PLUG, SWITCHE(S), AND ETC. FOR WALK-IN COOLER(S), FREEZER(S). DO NOT USE GFI OUTLET ON HEAT TAPE. NEMA RATED OUTLET (FOR HEAT TAPE) TO WHICH IT CONNECTS INSIDE WALK-IN ARE TO BE PROVIDED AND INSTALLED BY E.C.
15. GENERAL CONTRACTOR TO PROVIDE ALL CURB & ROOF WORK FOR REMOTE CONDENSERS. ALL CEILING PENETRATIONS FOR UTILITIES & REFRIGERATION LINES ARE BY GENERAL CONTRACTOR. ALL PENETRATIONS TO BE SEALED IN ACCORDANCE W/ LOCAL FIRE & BUILDING CODES.
16. DIVISION 26 CONTRACTOR TO SUPPLY DISCONNECTS FOR OUTDOOR CONDENSING UNITS.
17. ELECTRICAL ROUGH-INS SHALL BE BY THE ELECTRICAL CONTRACTOR. (NOT A PART OF KITCHEN EQUIPMENT CONTRACTOR)
18. ALL ABOVE COUNTER RECEPTACLES IN BUILDING WALLS TO BE MOUNTED HORIZONTALLY, UNLESS NOTED OTHERWISE.
19. FOR ALL HARDWIRED COUNTERTOP ITEMS, E.C. TO LEAVE ENOUGH SEAL-TIGHT FLEX FROM WALL TO DEVICE FOR REMOVAL OF ITEM FOR CLEANING AND MAINTENANCE.
20. PROVIDE CONNECTION FROM EXHAUST FAN TO VENT CONTROL ON DISHMACHINE SO FAN IS ACTIVATED WHEN DISHMACHINE IS OPERATIONAL AND SHUTS OFF WHEN DISHMACHINE IS "OFF".
21. E.C. SHALL MOUNT ALL DISPOSER SWITCHES/CONTROL PANELS AND PROVIDE AND INSTALL INTERCONNECTING WIRING BETWEEN DISPOSER SWITCHES/CONTROL PANELS AND SOLENOID VALVES.
22. E.C. SHALL PROVIDE PASS & SEYMOUR G.F.C.I. RECEPTACLES OR EQUIVALENT QUALITY BRANDED RECEPTACLES AND/OR CIRCUIT BREAKERS. FOODSERVICE WILL NOT BE RESPONSIBLE FOR EQUIPMENT/SERVICE ISSUES FOR USAGE OF POOR QUALITY G.F.C.I. RECEPTACLES. ANY AND ALL COSTS FOR REPAIRS FROM SERVICE AGENTS DUE TO THE ABOVE WILL BE RESPONSIBILITY OF THE E.C./OWNER. E.C. TO PROVIDE ALL NECESSARY G.F.C.I. RECEPTACLES AS REQUIRED BY LOCAL, STATE, & NATIONAL CODES.
23. THIS EQUIPMENT IS OWNER/OWNER'S VENDOR SUPPLIED. VERIFY ROUGH-IN REQUIREMENTS WITH OWNER'S EQUIPMENT.

ELECTRICAL SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	AMPS	KW	HP	VOLTS	PHASE	DIRECT	PLUG	NEMA	ELECTRICAL AFF (IN)	ELECTRICAL REMARKS
1	1	WASHER & DRYER	20.0			VERIFY	1		X		36	NIKEC, SEE NOTE 24, E.C. TO VERIFY ROUGH-IN REQUIREMENTS WITH OTHERS
			30.0			VERIFY	1		X		48	NIKEC, SEE NOTE 24, E.C. TO VERIFY ROUGH-IN REQUIREMENTS WITH OTHERS
5	1	OFFICE FURNITURE										NIKEC SEE OTHERS FOR ROUGH-IN REQUIREMENTS
13	1	HAND SINK	2.0			120			X	5-15P	28	
13A	1	HAND SINK	2.0			120			X	5-15P	28	
13B	2	HAND SINK	2.0			120			X	5-15P	28	
13C	2	HAND SINK	2.0			120			X	5-15P	28	
14	1	CABINET, HOLDING/PROOFING	16.0	2.0		120	1		X	5-20P	48	
15	1	EXHAUST HOOD	15.0			120	1	X			CLG	SEE MANUFACTURER'S DRAWINGS,SEE NOTE(S) 9,10,11,12,&23
15A	2	EXHAUST FAN			0.75	208	1	X			CLG	MCA: 6.5, MOCP: 15, SEE MANUFACTURER'S DRAWINGS. SEE NOTE(S) 9,10
15B	1	MAKE-UP AIR UNIT			1.0	208	3	X			CLG	MCA: 4.8, MOCP: 15, SEE MANUFACTURER'S DRAWINGS, SEE NOTES 9, 10
15C	1	CONDENSING UNIT	30.0			208-230	3	X			CLG	SEE MANUFACTURER'S DRAWINGS, SEE NOTES 9, 10
16	3	COMBI OVEN, DBL	(2)28.9	(2)24		(2)480	3	X			24/48	
20	1	PREP TABLE W/ OVERSHELF, FAUCETS				120/208		X			STUB UP 10	STUB UP THRU CURB, E.C. TO CONTINUE SERVICE TO LOAD CENTER PANEL, SERVICES ITEM 21, ITEM 22, AND (2) 120/60/1 - 20 AMP CONVENIENCE OUTLETS ON TABLE
21	1	MICROWAVE OVEN	13.0	1.5		120	1		X	5-15P	-	RECOMMEND DEDICATED OUTLET, SERVICED THRU ITEM 20
22	1	HOT WATER DISPENSER	24.0	5.0		208	1		X	6-30P	-	POWER SUPPLIED THRU ITEM 20
25	1	WALK-IN COOLER/FREEZER				115	1	X			CLG	SEE MANUFACTURER'S DRAWINGS, SEE NOTES 14, 15 & 16
						115	1	X			CLG	SEE MANUFACTURER'S DRAWINGS, SEE NOTES 14, 15 & 16
26	1	EVAPORATOR-FREEZER	15.8			208-230	1	X			CLG	SEE MANUFACTURER'S DRAWINGS, SEE NOTES 14, 15 & 16
26A	1	FREEZER CONDENSING UNIT	14.3		3.0	208-230	3	X			CLG	MAX 25 AMP DISCONNECT. RLA: 11.9, LRA: 85, FLA: 2.2,SEE MANUFACTURER'S DRAWINGS. SEE NOTES 14,15, & 16.
27	1	EVAPORATOR-COOLER	1.6			115	1	X			CLG	SEE MANUFACTURER'S DRAWINGS, SEE NOTES 14, 15 & 16
27A	1	COOLER CONDENSING UNIT	5.9		0.75	208-230	3	X			CLG	MAX 15 AMP DISCONNECT. RLA: 5.2, LRA: 37.8, FLA: .5, SEE MANUFACTURERS DRAWINGS. SEE NOTE(S) 14,15, & 16.
34	1	WORK COUNTER W/SINKS				120/240		X			STUB UP 10	STUB UP THRU CURB, E.C. TO CONTINUE SERVICE TO LOAD CENTER PANEL, SERVICES ITEM 35 AND (3) 120/60/1 20 AMP CONVENIENCE OUTLETS
35	1	PLANETARY MIXER	5.6			240	3	X			-	POWER PROVIDED THRU ITEM #34.
42	1	DISPOSER	6.6		2.0	208	3	X			18	SEE NOTE 21
46	1	TROUGH DISPOSAL SYSTEM	12.7		3.0	208	3	X			18	SEE NOTE 21
47	1	DISHMACHINE W/ BLOWER	44.9	15.0		480	3	X			72	60 AMP,TANK HEAT, MOTOR, E.C. TO CONNECT TO TABLE LIMIT SWITCH BOOSTER CONNECTION
			40.1	30.0		480	3	X			72	50 AMP,BOOSTER CONNECTION
			15.7	10.0	2.0	208	3	X			61	20 AMP, BLOWER CONNECTION
54	1	ROLL-THRU HEATED CABINET	10.5			208-240	1		X	6-20P	96	
56	1	ROLL-THRU REFRIGERATOR	6.5		0.38	115	1		X	5-15P	96	
57	1	ROLL-IN HEATED CABINET	6.0			208-240	1		X	6-20P	96	
58	1	ROLL-IN REFRIGERATOR	6.0		0.35	115	1		X	5-15P	96	
60	1	RAPID COOK OVEN	30.0	6.2		208/240	1		X	6-30P	50	DEDICATED OUTLET
61	1	UNDERCOUNTER REFRIGERATOR	4.0			115	1		X	5-15P	18	DEDICATED OUTLET RECOMMENDED
62	1	ROLL-THRU HEATED CABINET	6.0			208-240	1		X	6-20P	96	
63	1	REFRIGERATED MERCHANDISER	9.3		0.5	115	1		X	5-15P	18	REQUIRES 15 AMP DEDICATED OUTLET.
66	1	POS SYSTEM	15.0			115	1				48	NIKEC, BY OWNER. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 13 & 23
								X			48	DATA, NIKEC, BY OWNER. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 13 & 23
67	1	ESPRESSO CAPPUCCINO MACHINE	30.0			208			X	L6-30	28	
67A	1	MILK COOLER	15.0			120	1		X	5-15P	30	
72	1	HOT/COLD COUNTER						X			STUB UP 10	CONTINUE SERVICE TO JBOX LOCATED INSIDE COUNTER. PROVIDES POWER TO ITEMS #73, 74 & 75.
73	1	SNEEZE GUARD	9.98			208	1				-	POWERED THROUGH ITEM# 72.
			0.15			120	1	X			-	POWERED THROUGH ITEM# 72.
			0.21			120	1	X			-	POWERED THROUGH ITEM# 72.
74	1	HOT FOOD WELL	20/22			208-230	1	X			-	POWERED THROUGH ITEM# 72.
75	1	COLD FOOD WELL	3.7		0.25	115	1		X	5-15P	-	POWERED THROUGH ITEM# 72.
76	1	HOT/COLD COUNTER									STUB UP 10	STUB UP TO JBOX LOCATED INSIDE COUNTER. PROVIDES POWER TO ITEMS #77,78 & 79
77	1	SNEEZE GUARD	8.17			208	1	X			-	POWERED THROUGH ITEM# 76.
			0.15			120	1	X			-	POWERED THROUGH ITEM# 76.
			0.18			120	1	X			-	POWERED THROUGH ITEM# 76.
78	1	HOT FOOD WELL	20/22			208-230	1	X			-	POWERED THROUGH ITEM# 76.
79	1	COLD FOOD WELL	3.7		0.25	115	1		X	5-15P	-	POWERED THROUGH ITEM# 76.
80	1	HOT/COLD COUNTER						X			STUB UP 10	STUB UP TO JBOX LOCATED INSIDE COUNTER. PROVIDES POWER TO ITEMS# 81, 81A, 82 & 83.
81	1	SNEEZE GUARD	8.17			208	1	X			-	POWERED THROUGH ITEM# 80.
			0.18			120	1	X			-	POWERED THROUGH ITEM# 80.
81A	1	SNEEZE GUARD	0.12			120	1	X			-	POWERED THROUGH ITEM# 80.
82	1	HOT FOOD WELL	20/22			208-230	1	X			-	POWERED THROUGH ITEM# 80.
83	1	COLD FOOD WELL	3.7		0.25	115	1		X	5-15P	-	POWERED THROUGH ITEM# 80.
84	1	MOBILE COLD COUNTER				120	1	TBD	TBD		TBD	E.C. TO CONTINUE SERVICE TO JBOX LOCATED INSIDE COUNTER, PROVIDES POWER TO ITEMS# 85 & 86.
85	1	SNEEZE GUARD	0.15			120	1	X			-	POWER SUPPLIED THROUGH ITEM# 84.
86	1	COLD FOOD WELL	3.7		0.25	115	1		X	5-15P	-	POWER SUPPLIED THROUGH ITEM# 84.
87	1	MOBILE HOT/COLD COUNTER				120	1	TBD	TBD		TBD	PROVIDES POWER TO ITEMS# 88 & 89.
88	1	SNEEZE GUARD	0.12			120	1	X			-	POWER SUPPLIED THROUGH ITEM# 87.
			9.79			120	1	X			-	POWER SUPPLIED THROUGH ITEM# 87.
89	1	HOT/COLD WELL	25.0			120		X			-	POWER SUPPLIED THROUGH ITEM# 87.
90	1	HOT/COLD COUNTER					1	TBD	TBD		24	SERVICES ITEMS #91 & 92.
91	1	SNEEZE GUARD	0.09			120	1	X			-	SERVICED THRU ITEM 90
92	1	COLD FOOD WELL	2.4			115	1		X	5-15P	-	SERVICED THRU ITEM 90
93	1	HEATED DISPLAY MERCHANDISER	12.4	3.0		120/208	1		X	L14-20P	24	
96	2	REFRIGERATED SELF-SERVICE CASE	15.6			110-120	1		X	5-20P	18	IF GFCI IS REQUIRED, A GFCI BREAKER MUST BE USED IN LIEU OF A GFCI RECEPTACLE
97	1	REFRIGERATED SELF-SERVICE CASE	16.0			110-120	1		X	5-20P	FL	IF GFCI IS REQUIRED, A GFCI BREAKER MUST BE USED IN LIEU OF A GFCI RECEPTACLE
98	4	MILK COOLER	15.0			115	1		X	5-15P	(2)18	NIKEC, BY OWNERS VENDOR. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 23
			15.0			115	1		X	5-15P	(2)FL	NIKEC, BY OWNERS VENDOR. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 23
100	2	CASHIER STATION	15.0			115	1		X	5-15P	18	PROVIDES POWER TO (2)ITEM# 102, SEE NOTE 13 & 23
101	1	CASHIER STATION	15.0			115	1		X	5-15P	FL	PROVIDES POWER TO (2)ITEM# 102, SEE NOTE 13 & 23
102	4	POS SYSTEM	15.0			115	1		X		-	NIKEC, BY OWNER. VERIFY ROUGH-IN REQUIREMENTS. SEE NOTE 13 & 23, (2) SERVICED THRU ITEM 100, (2) SERVICED THRU ITEM 101
								X			(2)18	DATA, SEE NOTE 13 & 23
								X			(2)FL	DATA, SEE NOTE 13 & 23
108A	1	OVEN, MICROWAVE	13.0	1.6		120	1		X	5-15P	24	DEDICATED OUTLET
E-902	2	CONVENIENCE OUTLET	15.0			120	1		X		48	CONVENIENCE OUTLET TO RUN HORIZONTAL
E-903	1	CONVENIENCE OUTLET	15.0			120	1		X		50	
E-904	4	CONVENIENCE OUTLET	15.0			120	1		X		24	
E-905	1	CONVENIENCE OUTLET	15.0			120	1		X		48	DEDICATED OUTLET

LEE'S SUMMIT MIDDLE SCHOOL #4
LEE'S SUMMIT R-7 SCHOOL DISTRICT
1001 SE BAILEY ROAD
LEE'S SUMMIT, MO 64081

PACKAGE 3 - BUILDING & SITE - ISSUE FOR PERMIT
10/08/20
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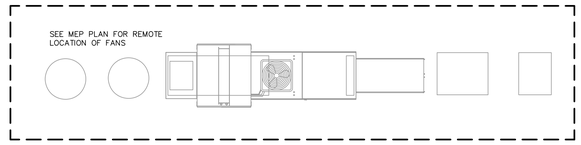
13-20102-00

FOODSERVICE ELECTRICAL SCHEDULE

FS-107.1



LEGEND – MECHANICAL CONNECTION

- EXHAUST DUCT CONNECTION
- EXHAUST DUCT CONNECTION
- MAKE–UP AIR DUCT CONNECTION
- AC DUCT DUCT CONNECTION

MECHANICAL NOTES

1. ALL EXHAUST DUCTS SHALL BE FULLY WELDED, WATERTIGHT, CORROSION RESISTANT AND SHALL COMPLY WITH NFPA 96 AND ALL APPLICABLE CODES.
2. SEE MECHANICAL/ELECTRICAL ENGINEER'S DRAWINGS AND SPECIFICATIONS.
3. BY MECHANICAL/ELECTRICAL CONTRACTOR.
4. SEE MECHANICAL/ELECTRICAL ENGINEER'S DRAWINGS AND SPECIFICATIONS FOR FAN REQUIREMENTS.
5. ALL FINAL MECHANICAL CONNECTIONS TO EQUIPMENT, EXTERNAL AND INTERNAL PARTS, FITTINGS, AND ETC. TO MAKE EQUIPMENT OPERATIONAL, TO BE SUPPLIED AND INSTALLED BY THE MECHANICAL CONTRACTOR, UNLESS OTHERWISE SPECIFIED.
6. ALL VERTICAL DUCT DROPS TO THE EXHAUST HOOD, CONDENSATE HOOD, AC, AND THE CEILING MAKE-UP AIR DIFFUSERS SHOULD NOT BE INSTALLED UNTIL THE EXHAUST HOOD, AC, MAKE-UP AIR DIFFUSERS ARE HUNG IN THEIR PERMANENT LOCATIONS.
7. IT IS RECOMMENDED TO LOCATE A CEILING EXHAUST GRILL OVER REACH-IN AND ROLL-IN REFRIGERATOR COMPRESSORS TO ALLOW FOR BETTER VENTILATION OF UNITS.

MECHANICAL ROUGH-IN PLAN
1/4" = 1'-0"

VENTILATION SERVICE SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	HVAC EXHAUST DUCT SIZE (IN)	HVAC EXHAUST CFM	HVAC EXHAUST SPWG	HVAC MAKE-UP DUCT SIZE (IN)	HVAC MAKE-UP CFM	HVAC MAKE-UP SPWG	AC DUCT SIZE (IN)	AC CFM	AC SPWG	HVAC REMARKS
1	1	WASHER & DRYER	4									NIKEC, VERIFY ROUGH-IN REQUIREMENTS WITH SUPPLIER
15	1	EXHAUST HOOD	(2)14" DIA	1312	-0.152							SEE MANUFACTURES DRAWINGS, SEE NOTES
						(12)10" DIA	196	0.073				SEE MANUFACTURES DRAWINGS, SEE NOTES
									(10)8" DIA	117	.043	SEE MANUFACTURES DRAWINGS, SEE NOTES
47	1	DISHMACHINE W/ BLOWER	4X16	200								LOAD END
			4X16	400								UNLOAD END

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FOODSERVICE MECHANICAL ROUGH-IN PLAN

FS-108