

TOKYO GRILLE

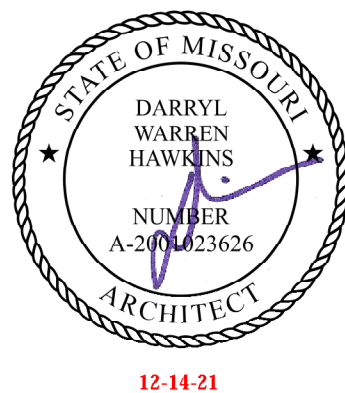
3528 S.W. MARKET ST. LEE'S SUMMIT, 64082

date: 10-21-21

REVISIONS:

INNOVATIVE DESIGN & RENOVATION

8011 PASEO SUITE 201
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CODE REVIEW

International Building Code, 2018 Edition
International Mechanical Code, 2018 Edition
International Energy Conservation Code, 2018 Edition
International Fuel Gas Code, 2018 Edition
International Plumbing Code, 2018 Edition
National Electrical Code, 2017 Edition
ICC/ANSI-A117.1 Providing Accessibility and Usability for Physically Handicapped People, 2009 Edition

BUILDING OCCUPANCY	GROUP B
BUILDING HEIGHT	15 ft.
STORIES	1
TENANT AREA	1430 SQ.FT
CONSTRUCTION TYPE	V-B (TABLE 503)
FIRE RESISTIVE REQUIREMENTS (TABLE 601)	STRUCTURAL FRAME 0 HRS BEARING WALLS EXTERIOR 0 HRS NONBEARING WALLS 0 HRS FLOOR CONSTRUCTION 0 HRS ROOF CONSTRUCTION 0 HRS
OCCUPANT LOAD: (TABLE 1004.1.1)	DINING 393 SF/15 SF/OCC. = 26 OCCUPANTS KITCHEN 552 SF/200 SF/OCC. = 3 OCCUPANTS TOTAL = 29
REQUIRED EXITS	1 REQUIRED 2 SUPPLIED
SPRINKLER SYS:	SPRINKLED

SHEET INDEX

- 1. COVER
- 2. FLOOR PLAN
- 3. PLUMBING FLOOR PLAN
- 4. RISER DIAGRAM
- 6. LIGHTING FLOOR PLAN
- 7. POWER FLOOR PLAN
- 8. MECHANICAL FLOOR PLAN

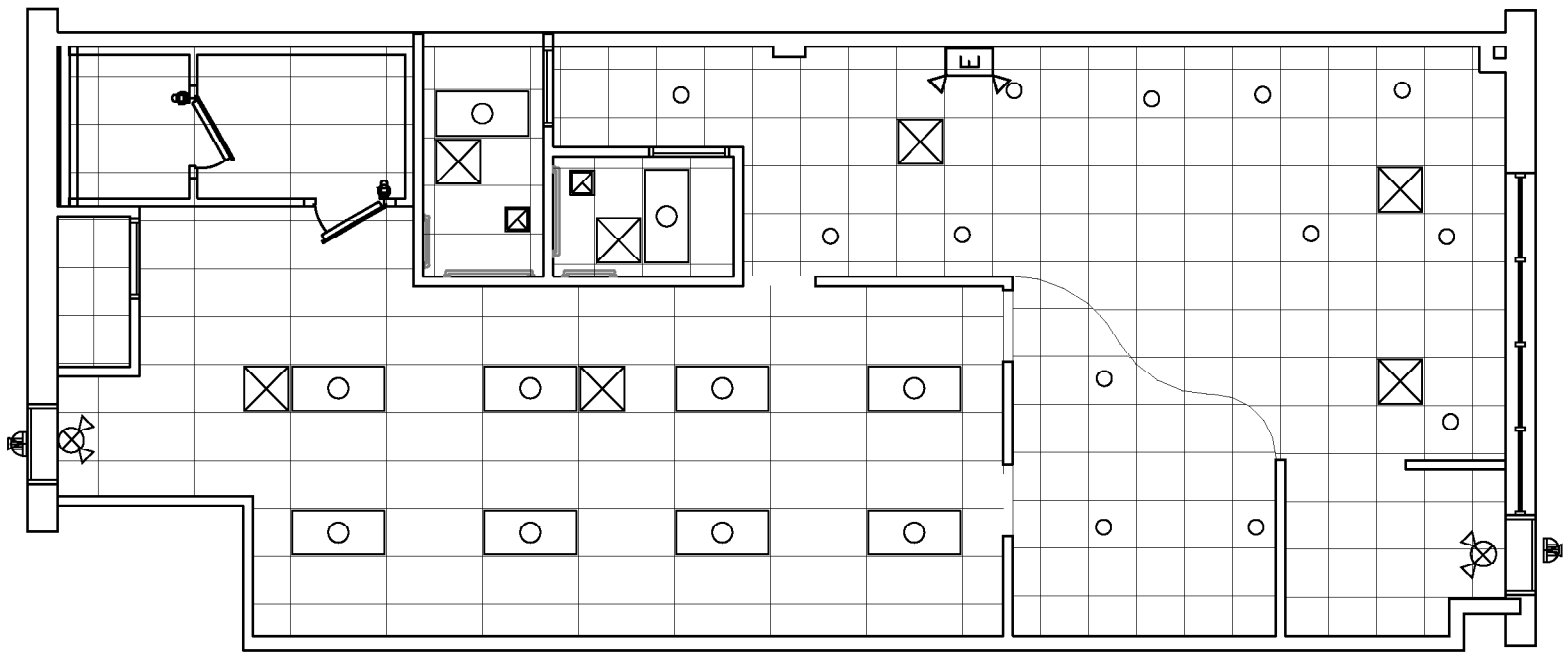


VICINITY MAP



FRONT ELEVATION

SUPPLIED AND INSTALLED BY GC		CEILING SYMBOL LEGEND
SYMBOL	DESCRIPTION	
	ACOUSTICAL CEILING TILE SEE FINISH SCHEDULE	
	RECESSED LIGHT FIXTURE	
	HANGING FIXTURE	
	2X4 FLOURESCENT FIXTURE	
	SUPPLY AIR DIFFUSERS- FINISH TO MATCH ADJACENT CEILING TILE. SEE MECHANICAL DWGS.	
	RETURN AIR DIFFUSERS- FINISH TO MATCH ADJACENT CEILING TILE. SEE MECHANICAL DWGS.	
	EMERGENCY LIGHT SEE ELECTRICAL DWGS.	
	EXTERIOR EMERGENCY LIGHT SEE ELECTRICAL DWGS.	
	EXIT LIGHT/EMERGENCY LIGHT. SEE ELECTRICAL DWGS.	
	EXHAUST FAN	



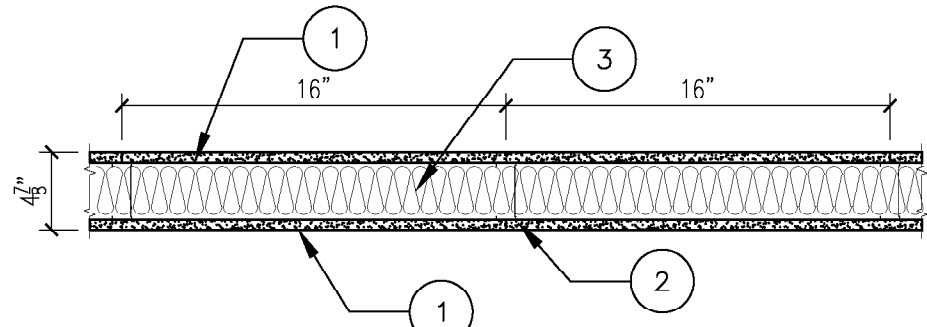
REFLETED CEILING PLAN

Scale 1/8"=1'-0"

ROOM FINISH SCHEDULE									
ROOM NUMBER	ROOM NAME	FLOOR	WALLS				CEILING		NOTES
			N	S	E	W	MATL	HEIGHT	
101	DINING	VNYL	GYP.BD	GYP.BD	GYP.BD	GYP.BD	2X4	8'-6"	---
102	KITCHEN	TILE	TILE	TILE	FRP	TILE	2X4	8'-6"	---
103	BATH	TILE	TILE 4'A.F.F.	TILE 4' A.F.F.	TILE 4' A.F.F.	TILE 4' A.F.F.	2X4	8'-6"	---
104	BATH	TILE	TILE 4'A.F.F.	TILE 4' A.F.F.	TILE 4' A.F.F.	TILE 4' A.F.F.	2X4	8'-6"	---
105	ELEC.	EXIST'G	EXIST'G	EXIST'G	GYP. BD	EXIST'G	2X4	8'-6"	---
106	ENTRY	VNYL	GYP.BD	GLASS	GLASS	GLASS	2X2	8'-6"	---

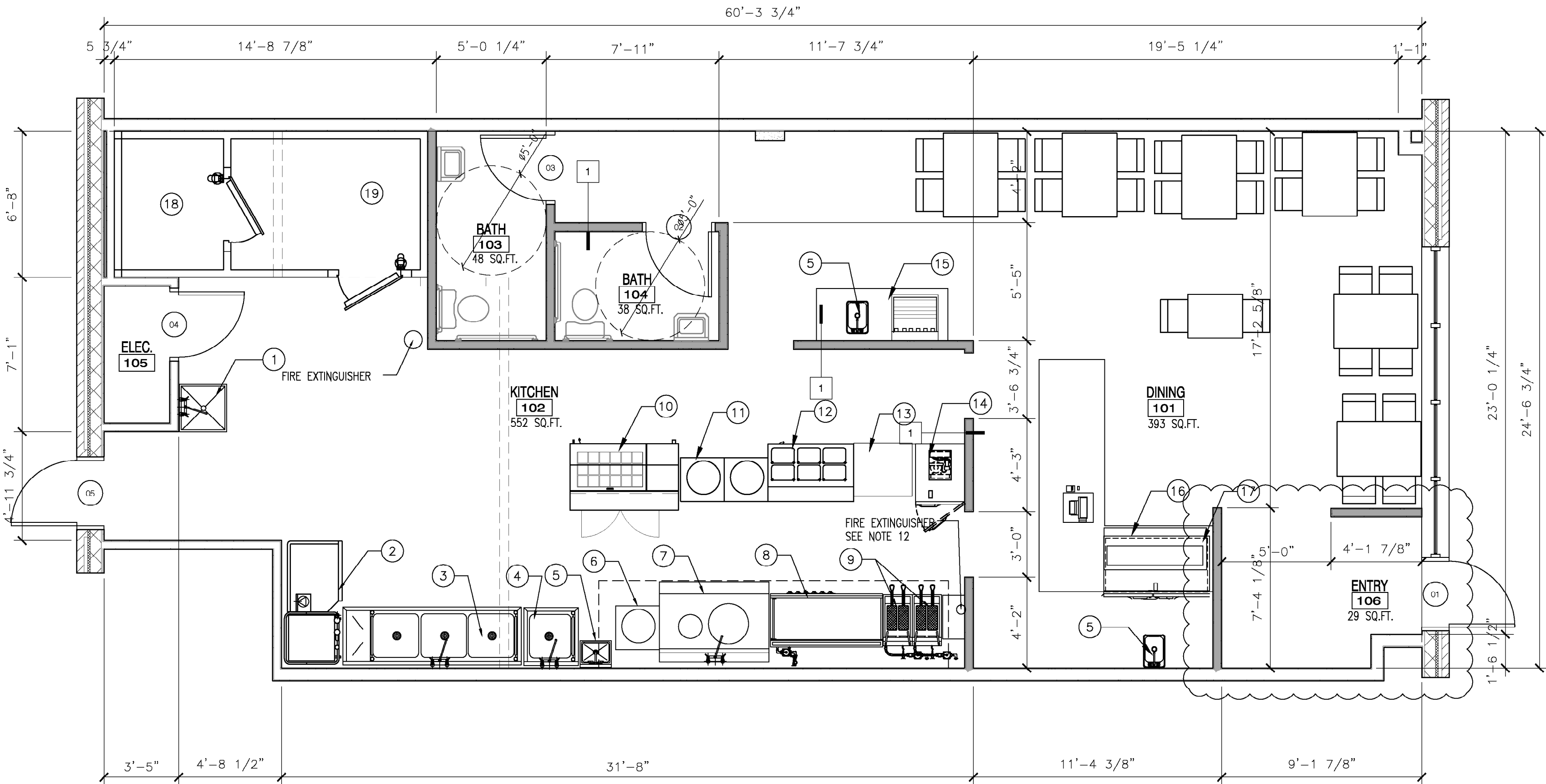
DOOR AND FRAME SCHEDULE

MARK	DOOR			MATL	FRAME	NOTES
	WD	SIZE	THK			
01	3'-0"	6'-8"	1 3/4"	EXIST'G	EXIST'G	---
02	3'-0"	6'-8"	1 3/4"	WD	WD	Closure
03	3'-0"	6'-8"	1 3/4"	WD	WD	Closure
04	3'-0"	6'-8"	1 3/4"	EXIST'G	EXIST'G	---
05	3'-0"	6'-8"	1 3/4"	EXIST'G	EXIST'G	---
06	3'-0"	6'-8"	1 3/4"	GLASS	METAL	Closure



1 WALL TYPE

1. GYPSUM BOARD: 5/8 IN. THICK GYPSUM BOARD APPLIED VERTICALLY.
2. METAL STUDS: 3 5/8 METAL STUDS, @16" O.C.
3. INSULATION: MIN. 3-1/2 IN. THICK FIBERGLASS. INSULATION



FLOOR PLAN

Scale 1/4"=1'-0"

EQUIPMENT SCHEDULE

1. MOP SINK
2. DISHWASHER
3. 3 COMPARTMENT SINK
4. SINGLE COMPARTMENT SINK
5. HAND SINK
6. RICE COOKER
7. CHINESE STOVE
8. GRIDDLE
9. FRYER (2 THUS)
10. REFRIGERATED PREP TABLE
11. RICE WARMERS
12. FOOD WELLS
13. STAINLESS STEEL TABLE
14. COKE REFRIGERATOR
15. SODA DISPENSER
16. SUSHI DISPLAY
17. UNDERCOUNTER REFRIGERATOR

GENERAL NOTES

1. All refrigeration units are capable of maintaining refrigerated foods at or below 41° Fahrenheit at all times. Reach-in refrigerators, prep refrigerators, refrigerated display cases, and freezers must be specifically constructed for commercial use.
2. This is a non-smoking establishment.
3. All cooking and food service equipment must be commercial grade and shall meet NSF Standards.
4. Adequate and suitable space has been provided for the storage of food. Approximately twenty-five percent (25%) of the food preparation area, and at least 32 linear feet of approved shelving for each 100 square feet of storage area are considered adequate (excluding refrigeration). Shelving is easily cleanable and durable. The lowest shelf of any shelving unit shall be at least six inches above the floor.
5. The floor surfaces, in all areas in which food is prepared, packaged, or stored, where any utensil is washed, where refuse or garbage is stored and where janitorial facilities are located, and in all toilet and hand washing areas, shall be smooth and of such durable construction and non-absorbent material as to be easily cleaned. Floor surfaces are covered at the juncture of the floor and wall, with a three-eighths inch (3/8") minimum radius coving.
6. Walls and ceilings of food preparation and utensil washing areas shall be light colored and constructed with materials that provide a durable, smooth, non-absorbent, washable surface. Conduits of all types shall be installed within walls as practicable. When otherwise installed, they are mounted or enclosed so as to facilitate cleaning.
7. The delivery door leading to the outside shall have a self-closing device.
8. The main entrance door leading to the outside shall have a self-closing device. Provide a sign on the main exit door that says "THIS DOOR MUST REMAIN UNLOCKED DURING BUSINESS HOURS" instead of panic hardware.
9. All floors, walls and ceilings in the kitchen, restrooms, food prep areas and storage areas will be smooth washable and nonabsorbent.
10. Install batt insulation in all interior walls for sound transmission.
11. Building address shall be posted in a conspicuous place during construction.
12. Fire extinguishers shall be installed in accordance with the International Fire Code and NFPA 10. Extinguishers shall be mounted 5 feet for 40 lbs or 3.5 feet for greater the 40 lbs above finished floor. Provide blocking in wall for mounting. A class "K" fire extinguisher shall be supplied in the kitchen, install extinguisher next to manual pull station.
13. Tactile "Exit" signs shall be placed at each Exit door. ADA required wall signage shall be placed on the latch side of single doors 9-inches center-line from the door edge. Tactile signs shall be installed 48-inches minimum and 60-inches maximum AFF to the baseline of the highest text. Tactile unisex toilet room signage shall be provided.
14. Verify existing dimensions before construction.
15. Hood system must have a current inspection tag and shall be cleaned upon final inspection.
16. Additional emergency lighting/exit signs may be required if upon final fire inspection it is determined there is not adequate lighting to show a clear path of egress.
17. Install towel and soap dispenser at all hand sinks
18. Use suspended ceiling with a flame spread rating of 25
20. All floors, walls and ceilings in the kitchen, restrooms, food prep areas and storage areas will be smooth washable and nonabsorbent.
21. Post occupant load signage of 29 near front door.

Door Hardware:

- All doors required for egress (exit doors) shall be installed with approved hardware as listed below:
- a. Exit doors shall be operable from the inside without the use of a key or any special knowledge of effort. For exception on the main exterior exits.
 - b. Manually operated edge- or surface-mounted flush bolts and surface bolts are prohibited.
 - c. Handles, pulls, latches, locks and other operating devices on accessible doors shall be easy to grasp with one hand and does not require tight grasping, tight pinching, or twisting of the wrist to operate. Lever-operated mechanisms, push-type mechanisms and U-shaped mechanisms are acceptable designs.

INNOVATIVE DESIGN & RENOVATION

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TOKYO GRILLE

3528 S.W. MARKET ST. LEES
SUMMIT, 64082

date 10-21-21
drawn by R.E.S.
checked by 12-9-21
revised

sheet no.

A1

THE WORK includes new materials, fittings and accessories necessary for a complete functioning plumbing system. The Work also includes final connections to all equipment and equipment systems. All Work shall be in accordance with local codes or ordinances and subject to inspection.

COORDINATE with the Work of other Sections, equipment furnished by others, and with the constraints of the existing conditions of the Project Site.

PROVIDE all fittings, accessories, offsets, and materials necessary to facilitate the Plumbing system's functioning as indicated by the design and the equipment indicated.

VENTS: Provide a complete system of vent piping, consisting of schedule 40 PVC pipe, connectors and fittings. Combine the vent risers in the ceiling space and penetrate through the roof with flashing.

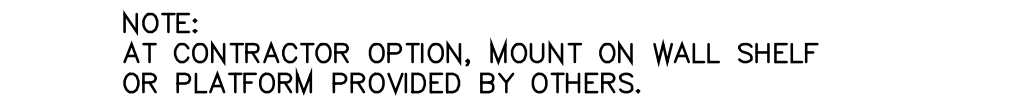
CLEANOUTS: Provide cleanouts at the end of each horizontal run, and at the base of all vertical waste and drain pipes. Cleanouts shall be of the same size as the pipes they serve.

SHUTOFF VALVES, with unions shall be provided at each hot and cold water connection to each plumbing fixture or equipment, at connections to existing piping systems, and at branches to groups of more than two fixtures, to facilitate isolation for repair or replacement. Valves shall be equal to Jenkins #90-T ball valve, chrome-finished bronze, Teflon seats and packing, 400 lb. W.O.G., solder end.

SUPPLIES AND TRAPS: Provide water sealed traps and/or supplies installed as close as possible to all plumbing fixtures, drains, and equipment items having a waste connection, or requiring water service. Exposed traps and supplies in exposed areas (including cabinet interiors) shall be chromium plated brass, with chrome plated escutcheon plates.

REPAIR DAMAGE to existing elements and restore to original conditions. Provide clean and sanitary conditions at the completion of the Work.

GUARANTEE the Work and the installation for one year after acceptance by the Owner.



HANDICAP WATER CLOSET – American Standard model #3351.511.020 Awall System with Everclean and Sealectronic battery-powered flush valve elongated vitreous china toilet, 1.1 GPF Flushometer Toilet elongated bowl powerful direct feed siphon jet action 18" mounting bowl height, bolt caps, w/ mounting, high efficiency, condensation channel, fully glazed 2-1/8" trap, trapless locations. The seat shall be Crane model # 0007-0070A line "5" inset. Recommended working pressure 25 psi at valve when flushing and 80 psi static. Use Sealectronic Toilet flush valve battery powered 6065.111 universal sensor flush valve. Use CR-P2 Lithium Battery. The seat shall be Zoro #G0820023 open front seat 18 3/8" without cover for elongated bowl.

TOILET PAPER DISPENSER - Install one standard dispenser next to each water closet. Units shall be white in color or match the tile in each bathroom. Install 19" above finished floor.

FLOOR DRAIN - Oatley Zoro #G6139217 Mfr # 42021 plastic drain cover with 6.75" overall diameter. Include trap. See drawings for exact locations.

MOP SINK - Fiat model #MSB-2424 mop sink shall have 10" high walls. Factory installed drain body shall be stainless steel and designed to provide for a lead caulk or QDC-3 joint to a 2" drain pipe. A combination dome strainer and lint basket made from stainless steel shall be included. Include faucet #830-AA, backflow preventer, mop hanger, hose and hose bracket.

RPZ VALVE - EXISTING

SINGLE COMPARTMENT SINK - Advance model 7-PS-50 stainless steel single compartment sink. Compartment size is 17.75"x15"x5" deep. Install one splash mount faucet model #K-121 gooseneck spout. Install basket type drain with continuous waste pipe. Use as hand sink in dishwashing and cooking areas. Install soap and towel dispensers at hand sink. (HS-1)

Use 100 lbs grease interceptor with a 50 gpm flow control. Unit shall be polyethylene material shall not be placed under the 3 compartment sink and or flush with the floor. The unit shall be cleaned out at once per week. The top shall have a nonskid polyethylene cover. The size is based on the size of the 3 compartment sink.
(3x24x24x13/1728x2.5=18.28 gpm)

VOLUME OF 3 COMPARTMENT SINK
 $= (24 \times 24 \times 13) \times 3 = 22,464 \text{ CU. IN.}$
 $= 22,464 / 1728 = 13 \text{ CU. FT.}$
 $7.31 \times 7.24 = 94.12 \text{ GAL.}$

FLOW RATE
94.12 / 2.5 = 37.64 GPM

FLOW RATE < 50 GPM
USE 100 LB GREASE INTERCEPTOR

1. Use existing water service to existing building.
2. Supply and install all supply lines to each fixture.
3. Supply and install all wastewater plumbing with vents as required.
4. Supply and install new water heater.
5. Supply and install a valve on the entrance side to hot water heater.
6. Supply and install all fixtures in kitchen.
7. Use existing sanitary sewer line to the existing building.
8. The grease trap is new inside the building.
9. Supply and install all new floor drains.
10. Plumbing contractor shall supply all faucets for all fixtures.
11. Plumbing contractor is responsible for breakage of any plumbing units.
12. Use pex for the supply lines.
13. Use PVC schedule 40 for all sanitary lines.
14. Install approved backflow prevention of all beverage dispensers.

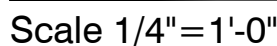


AVAILABLE PRESSURE : 35 PSI
MAXIMUM DEVELOPMENT LENGTH > 120 FT
SIZE OF MAIN SERVICE PIPE : ϕ 3/4"

use copper tubing or pex

MAX. DEVELOPED LENGTH > 100 FT
TOTAL GAS DEMAND IN BTU PER HOUR = 829,000 BTUH
TOTAL GAS DEMAND IN CU. FT. PER HOUR = 829,000/1100 = 753.46 CFH
ALLOWABLE PRESSURE DROP IS 0.5" COLUMN OF WATER
MIN. SIZE OF GAS LINE REQUIRED = 2"ø

use schedule 40 steel piping



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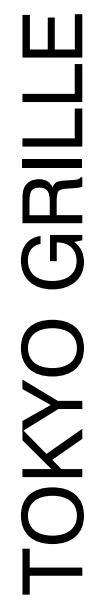
ELECTRICAL SYMBOLS		
NOTE: ALL MOUNTING HEIGHTS ARE TO CENTER LINE OF THE OUTLET BOX UNLESS OTHERWISE INDICATED.		
SYMBOL	DESCRIPTION	MTG. HT.
	FIXTURE--FLUORESCENT--CEILING	
	FIXTURE--FLUORESCENT--CEILING	
	EXIT LIGHT - CEILING, WALL	
	EMERGENCY BATTERY UNIT	
	EXTERIOR EMERGENCY BATTERY UNIT	
	EXTERIOR SURFACE MOUNTED LIGHTING	
	PANELBOARD 120/208 VOLTS--FLUSH MOUNTED	6'-6" TO TOP
	DISCONNECT SWITCH--UNFUSED/FUSED FUSE SIZE SHOWN OVER FRAME SIZE	5'-6" TO TOP
	SWITCH--SINGLE POLE, THREE-WAY, SUBSCRIPT DENOTES OUTLET CONTROLLED	3'-10"
	SWITCH--PILOT LIGHT, OCCUPANCY SENSOR	3'-10"
	SWITCH--MOTOR RATED	
	JUNCTION BOX	
	RECEPTACLE--20A--125 VOLTS--DUPLEX, DOUBLE DUPLEX	1'-8"
	RECEPTACLE--20A--125 VOLTS--DUPLEX - MOUNTED FLUSH IN CEILING	
	RECEPTACLE--20A--125 VOLTS--ISOLATED GROUND	1'-8"
	RECEPTACLE--20A--125 VOLTS-- GROUND FAULT CIRCUIT INTERRUPTER	1'-8"
	RECEPTACLE--20A--125 VOLTS--COUNTER HEIGHT	
	RECEPTACLE--20A--125 VOLTS-- WITH WEATHERPROOF IN--USE COVER	1'-8"
	RECEPTACLE--20A--125 VOLTS-- FLOOR MOUNTED	
	MOTOR--SINGLE PHASE, THREE PHASE, HORSEPOWER AS NOTED.	
	SPECIAL RECEPTACLE AS NOTED	
	OUTLET--COMBINATION TELEPHONE/DATA	1'-8"
	HOOD FIRE SUPPRESSION SYSTEM	
	TELEPHONE TERMINAL BACKBOARD	
	DRAWING NOTE, SPECIAL EQUIPMENT NUMBER	
	GROUND CONNECTION	
	BRANCH CIRCUIT--IN CEILING OR WALLS	
	BRANCH CIRCUIT--IN FLOOR	
	HOMERUN TO PANEL--LETTER AND NO. INDICATES CIRCUIT NUMBER.	
	CEILING SPEAKER	

AFF	ABOVE FINISHED FLOOR	NIC	NOT IN CONTRACT
C,CDT	CONDUIT	NEC	NATIONAL ELECTRIC CODE
EF	EXHAUST FAN	NL	NIGHT LIGHT
GFI	GROUND FAULT INTERRUPTER	PL	PILOT LIGHT
HP	HORSEPOWER	RX	REMOVE EXISTING
IG	ISOLATED GROUND	N	NEW
MH	MOUNTING HEIGHT	WP	WEATHERPROOF
MTD	MOUNTED	XR	EXISTING TO REMAIN

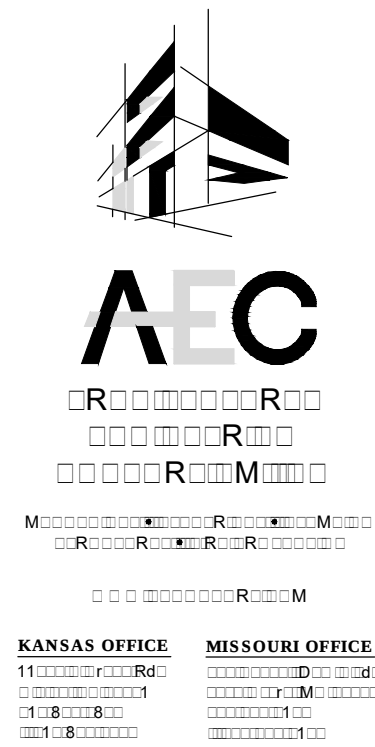
TYPE	DESCRIPTION	VOLTS	MOUNTING
A	Columbia Lighting Model #LLT 24-50 ML G-FA A12F-E U-SLLGRLL 52 WATT Fixture with electronic ballast, 120Volt with acrylic lens.	120	CEILING, RECESSED
B	INCANDESCENT LED, RECESSED	120	CEILING, RECESSED
C	LED DOWNLIGHT	120	SURFACE, WALL
D	Lithonia # F2XEL-S-W-1-RW-120-EL Titan Series 2 lamp, 5W, fluorescent with stencil on single face, ivory white housing, red letters on white background, 120 Volt and a lead calcium battery.	120	CEILING, WALL
E	Lithonia # 6ELM2 Quantum Series White Exterior, 6 Volt-16 Watt-1.5 Hour Emergency Light, 120 Volt-20 Watt lead calcium battery with 2-NB806 7.2 square sealed beam halogen lamp heads.	120	CEILING, WALL
F	EXTERIOR EXIT LIGHTING (EXISTING)		
NOTES:			
PROVIDE BATTERY PACK WITH CHARGER, INDICATOR LAMP, 90 MINUTE POWER, AND CAPACITY TO ILLUMINATE ONE FLUORESCENT LAMP TO 1400 LUMENS. BATTERY PACK ASSEMBLY SHALL COMPLY WITH NEC 700-12.			



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E1

THE WORK includes materials, fixtures, devices and accessories necessary for a complete functioning electrical system. All Work shall be in accordance with local codes or ordinances and subject to inspection.

COORDINATE with the Work of other Sections, make all connections to equipment furnished by others, and with the constraints of the existing conditions of the Project Site.

VERIFY voltage drops and A.I.C. ratings for all equipment connected, and verify size of electrical system breakers, conduit, etc. as necessary.

PANELBOARDS shall be as manufactured by Square D or equal, meeting U.L. Standards 50 and 67, with U. L. label. Use equipment provided by owner where possible.

CABINETS shall be one piece code gauge galvanized steel with mounting studs, wiring gutters of ample size and knockouts for conduit connections as required. Bus bars shall be 98% conductive copper, aluminum, or copper-clad aluminum. Fronts shall be one piece code gauge furniture steel with adjustable fasteners. Provide flush mount units unless otherwise indicated. Provide a plastic covered typewritten schedule identifying all branch circuits inside each cabinet.

CONDUIT shall be sized to comply with NEC for number and size of conductors installed, minimum 1/2" above grade. Provide Schedule 40 PVC plastic or rigid steel conduit below grade, minimum 3/4". Provide electrical metal tubing (EMT) meeting FS W-C563, Armour cable, or flexible conduit (in lengths 6' or less) for interior locations. EMT connectors and couplings 2" and smaller shall be set-screw type. Clamp conduit to boxes with bushing inside and locknut outside.

#10 and smaller:	THW, THWN or THHN
#8 to #4/0:	THW or THHN
Over #4/0 ordinary service:	THW
Over #4/0 wet or hot service:	THW
Service Entrance:	THW
Wire through Fluorescent fixture channels or within 3 feet of heating equipment:	THHN

LIGHT FIXTURES: Provide fixtures with lamps as indicated on Drawings. Provide fixture hickey, suspension nipples and splice fixture wiring to outlet box wiring as required. Provide trim to fit each ceiling condition encountered, notwithstanding model numbers indicated in Fixture Schedule.

CONCEAL WIRING SYSTEM above suspended ceilings or in wall or floor construction where possible. Install conduit parallel to building lines, and to clear all openings, depressions, pipes, ducts, structure, etc.

ADJUSTING AND TESTING: All electrical equipment shall be adjusted and tested for proper operation. Completed wiring system shall be free from short circuits.

INSTALL CONDUIT continuous between boxes and cabinets with no more than three (3) 90 degree bends. Securely fasten in place with straps, hangers and steel supports as required. Do not support conduit from suspended ceiling grid or suspension wires. Ream conduit ends before installation and thoroughly clean before installation. Openings shall be plugged or covered to keep conduit terminals on switches and outlets shall not be used to "feed thru" to the next switch or outlet. The disconnection or removal of a receptacle, fixture, or other device fed from a box shall not interfere with or interrupt the conductor continuity.

ELECTRICAL NOTES

1. Supply and install telephone jacks.
2. Use copper wire for all circuits. The panel supply wire shall be copper.
3. All outlets within 6 feet of a sink must be GFI protected.
4. All main feeders from the transformer to the meter are new.
5. The exterior lighting shall be controlled with a motion detector which detects movement within 50' of building and a photocell.
7. The fault current at the transformer is 10,000 amps.
8. The overcurrent protection at the main breaker is 100,000 A.I.C.

EQUIPMENT CONNECTION SCHEDULE				
ITEM NO	DESCRIPTION	VOLTAGE	LOAD	DISCONNECT DEVICE AT UNIT
1	MERCHANDISE FRIDGE	115V/1	6.8 AMPS	CORD AND PLUG
2	PREP TABLE	115V/1	7.2 AMPS	CORD AND PLUG
3	DISHWASHER	208/3	20 AMP	DIRECT CONNECTION
4	RICE WARMERS	115V/1	5.3 AMPS	CORD AND PLUG
5	UNDERCOUNTER FRIDGE	115/1	7 AMPS	CORD AND PLUG
6	SUSHI DISPLAY	115/1	5 AMPS	CORD AND PLUG
8	WALK IN COOLER	115/1	12.9 AMPS	DIRECT CONNECTION
9	WALK-IN FREEZER	208/60/3	40 AMPS	DIRECT CONNECTION
10	SODA & ICE MAKER	208/2	26 AMPS	DIRECT CONNECTION



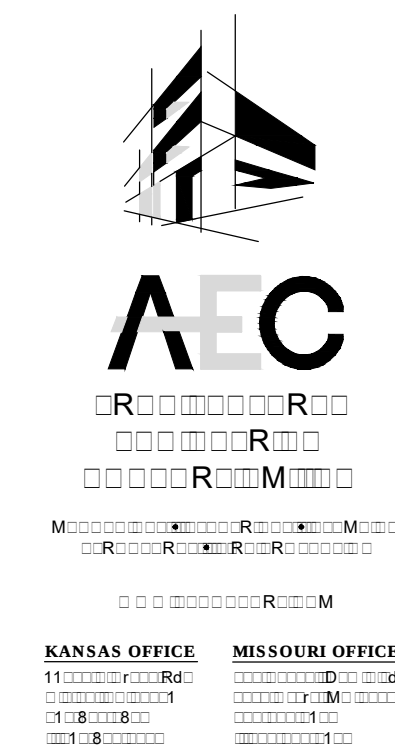
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E2

HOOD SPECIFICATION

HOOD – Locate UL listed short cycle compensating hood over kitchen equipment as shown. Hood shall be 8'-0" long, 4'-0" wide and 2'-0" tall. The hood shall be made from 20 gage (.037 inch) stainless steel and shall be fabricated in accordance with NFPA Bulletin #96. The grease filters shall be listed by an accredited agency and shall be one square inch in size for every 2 cfm of air exhausted. All joints and seams shall be made with a liquid-tight weld. Two surface mounted, 150 watt U.L. approved for type 1 hoods incandescent lights shall be installed in the hood. All extracting filters are to be fitted for continuous grease collecting, draining and removal of grease to a pitched trough gutter and discharged into the removable collecting tray. Hood shall be mounted 18" from the wood roof trusses and 6" from the wood studs in the back and left side of the hood. The walls between the hood shall be covered with .024 inch (No. 24 Gage) stainless steel spaced 1 inch off the combustible assembly. The gap between the hood and the wall shall be filled with stainless steel. Use 2-8 ft hoods to make 16 ft total length or get a 16 ft hood.

HOOD DUCTS – The exhaust hood shall have 16 Standard gauge steel exhaust duct connected at the top. The continuously welded duct shall be liquid-tight. The exhaust duct shall go to the exhaust fan located on the roof. A shaft is not required because the roof consists of a steel deck with steel bar joists that are not combustible. The duct shall be 12" x 16" in size. Use one for each hood. Extend duct straight up to exhaust fan.

FIRE SUPPRESSION SYSTEM – Install a U.L. 310 listed wet chemical fire suppression system in the hood equal to the Range Guard System. The suppression system shall have a head over each piece of equipment in the cooking line. A gas shut-off valve shall be installed in the gas line to the cooking equipment so that it can shut off all gas to the cooking units if the fire suppression system is activated. Extinguishing equipment shall be readily accessible for periodic maintenance and inspection and shall have a manual trip in the path of egress located no less than 10' from the hood and the storage cylinder no less than 15' from the hood. The system shall be in accordance with NFPA Bulletin #17. The contractor shall submit plans to the city before he begins working on the fire suppression system if he plans to deviate from the one shown. The system shall be installed in accordance with the terms of its listing and the manufactures' instructions.

HOOD EXHAUST FAN – Use Loren Cook exhaust fan model #120V4B. The exhaust fan shall exhaust a total of 1,800 cfm @ 0.75" s.p., 3/4 h.p., 110 volt, 1 phase, 12 FLA. The amount of exhaust is based on the UL listing of the hood. The unit shall be mounted on the roof with a roof curb. Discharge height shall be 40" above the roof and a minimum of 10'-0" from any intake vents or adjacent buildings and/or property lines except where air from the exhaust outlet discharges away from such locations. Air velocity in the duct shall be between 1500 fpm and 2500 fpm. Mount exhaust fan to roof curb with eight #12 tek screws. Install two screws on each side of curb. Mount roof curb to wood deck with eight bugle head 10 x 1.5" wood screws. Install two screws on each side of curb. Use 1 fan for each 8 ft of hood. Or each 8' of the 16' hood

MAKE-UP AIR UNITS – Use Larkin or equal model ARS 10 supply air fan with 1,800 cfm @ 0.75" s.p., 3/4 h.p., 110V, 1 phase, 12 FLA. An electrical interlocking switch shall connect the exhaust fan and the make-up air system so they are on at the same time. Mount make-up air fan to roof curb with eight #12 tek screws. Install two screws on each side of curb. Mount roof curb to wood deck with eight bugle head 10 x 1.5" wood screws. Install two screws on each side of curb. Use 1 fan for each 8 ft of hood. Or each 8' of the 16' hood

DUCT WORK FOR MAKE-UP AIR UNIT – Use insulated galvanized metal for air ducts.

Fire Barrier Duct Wrap 15A

Duct Wrap Fire Protection System for Commercial Kitchen Grease, Chemical Fume Exhaust, and Ventilation Air Ducts

Product Data



1. Product Description

3M™ Fire Barrier Duct Wrap 15A is a fire resistant wrap consisting of a patented inorganic blanket encapsulated with a scrim-reinforced foil. It is used to fire rate commercial kitchen grease ducts and is a proven alternative to 1 or 2 hour fire resistant rated shaft enclosures. This mold resistant, non-asbestos wrap installs easily because of its high flexibility and strength. Two-layer applications of 3M Fire Barrier Duct Wrap 15A meet all the criteria of ASTM E 2336 'Standard Test Methods for Fire Resistive Grease Duct Enclosure Systems'. 3M Fire Barrier Duct Wrap 15A as single-layer fire resistant wrap application has passed the UL 1978 Grease Duct test and ASTM E 119 engulfment.

With its excellent insulating capabilities, it is an ideal choice for tight spaces because it protects combustible constructions at zero clearance throughout the entire enclosure system. 3M™ Fire Barrier Water Tight Sealant 1000 NS, 3M™ Fire Barrier Water Tight Sealant 1003 SL or 3M Fire Barrier Water Tight Sealant 2000+ Silicone Sealants used in combination 3M Fire Barrier Duct Wrap 15A provide an effective firestop when the duct penetrates fire rated walls and floors.

3M Fire Barrier Duct Wrap 15A Features

- Two-layer wrap for grease ducts rated as a shaft alternative per ASTM E 2336
- One-layer wrap for grease ducts rated as a shaft alternative per UL 1978 and ASTM E 119 Engulfment
- Zero clearance to combustible throughout the entire enclosure system for congested spaces
- High flexibility for installation ease
- Foil encapsulated with unique center overlap seam for blanket protection, less dust, and high wrap strength
- Widest range of penetration seal systems
- Stitched edges

2. Applications

3M Fire Barrier Duct Wrap 15A is an ideal fire resistive enclosure for commercial kitchen grease ducts. It is a proven performance alternative to a 1 or 2 hour fire resistant rated shaft enclosures and provides zero clearance to combustible construction throughout the entire enclosure system. 3M Fire Barrier Water Tight Sealant 1000 NS, 3M Fire Barrier Water Tight Sealant 1003 SL or 3M Fire Barrier Water Tight Sealant 2000+ Silicone Sealants is used in combination with 3M Fire Barrier Duct Wrap 15A to firestop the duct when the duct penetrates fire rated floors and walls.

3. Availability

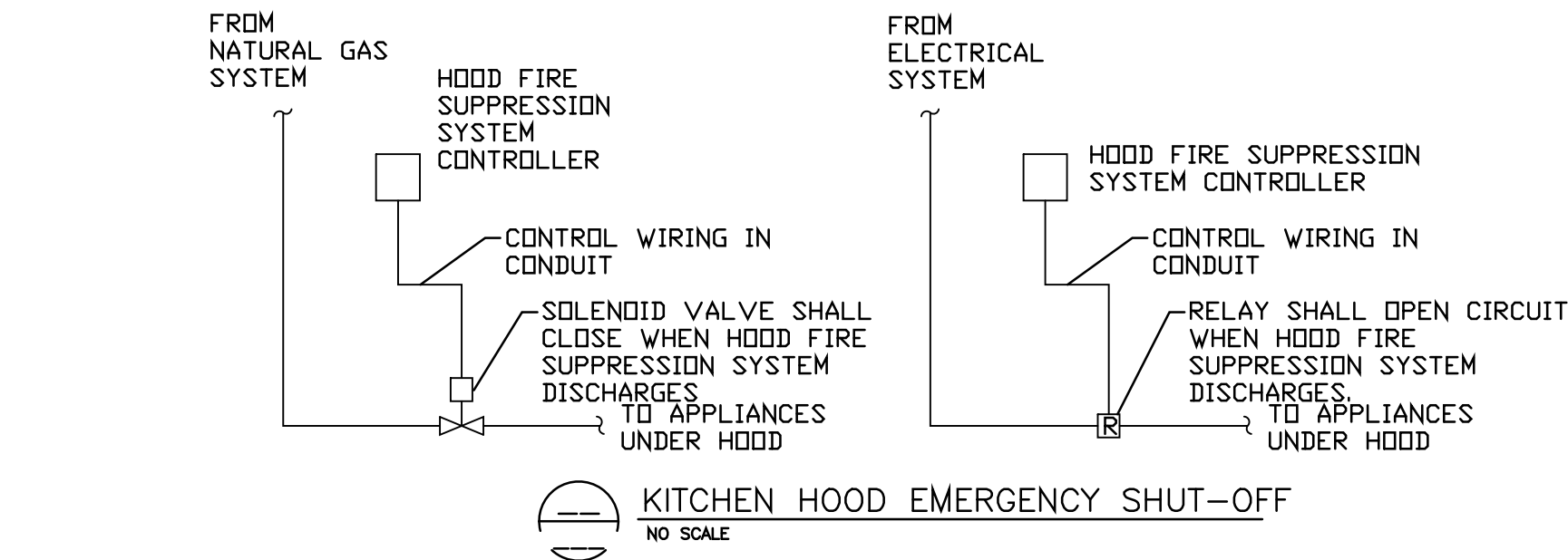
Unit	Size	Quantity	Weight
Roll	1.5 in. x 24 in. x 20 ft. (38 mm x 609 mm x 609 cm)	1	53 lbs (24 kg)
Roll	1.5 in. x 48 in. x 20 ft. (38 mm x 121 cm x 609 cm)	1	106 lbs (48 kg)

4. Typical Physical Properties

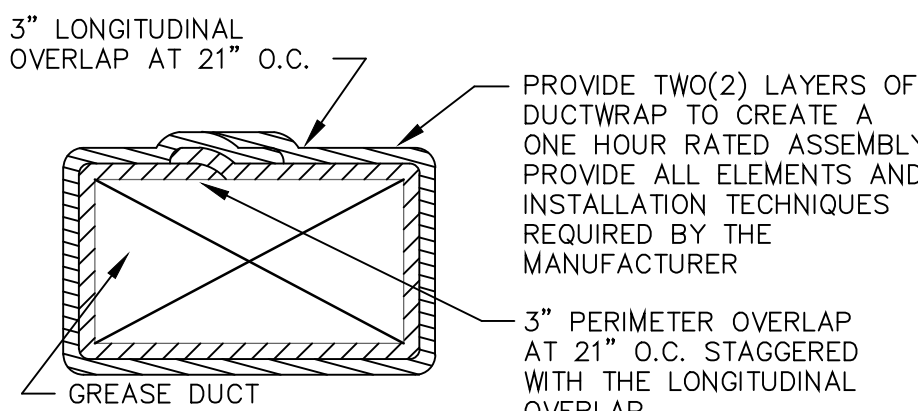
Blanket Color	Weight
Brown/Greenish	1.38 lbs./ft. ² (6.73 kg/m ²)

SCOPE OF WORK

- 1.Install new hoods, exhaust fans and make-up air fans.
- 2.The hoods and fans must operate simultaneously.
- 3.Install exhaust fans on roof with curb.
- 4.Install make-up air unit on roof with curb.
- 5.Install UL approved fire system inside hood.
- 6.Install gas line to equipment below hood.
- 7.Wire electrical to fans and lights as required.
- 8.Install micro switches in hood to control exhaust and make-up air fans along with any electrical to the cooking equipment for total shutdown when fire suppression system is activated. All electricity and gas to the cooking equipment must shut down along with any electrical outlets behind the cooking equipment.
- 9.Hood shall be designed to activate automatically whenever cooking operations occur. The activation of the exhaust fan shall occur through an interlock with the cooking appliances, by means of a heat sensor or by means of other approved methods.
10. Add stainless steel to the wall behind the hood from the floor to the top of the hood.
11. Install electrical to kitchen equipment.
12. Provide zero clearance insulation on top of the hood if it is within 18" of combustibles.

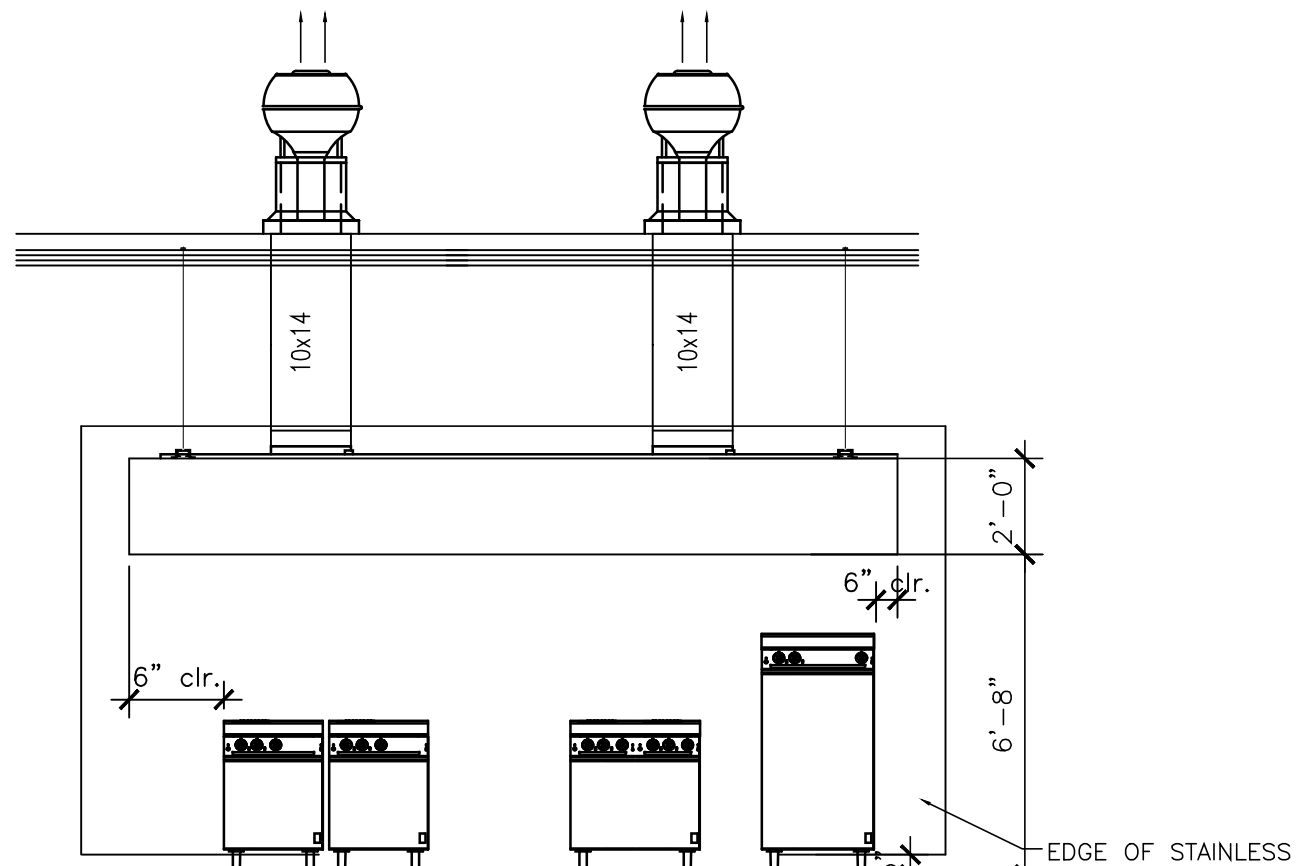


GREASE DUCT DETAIL



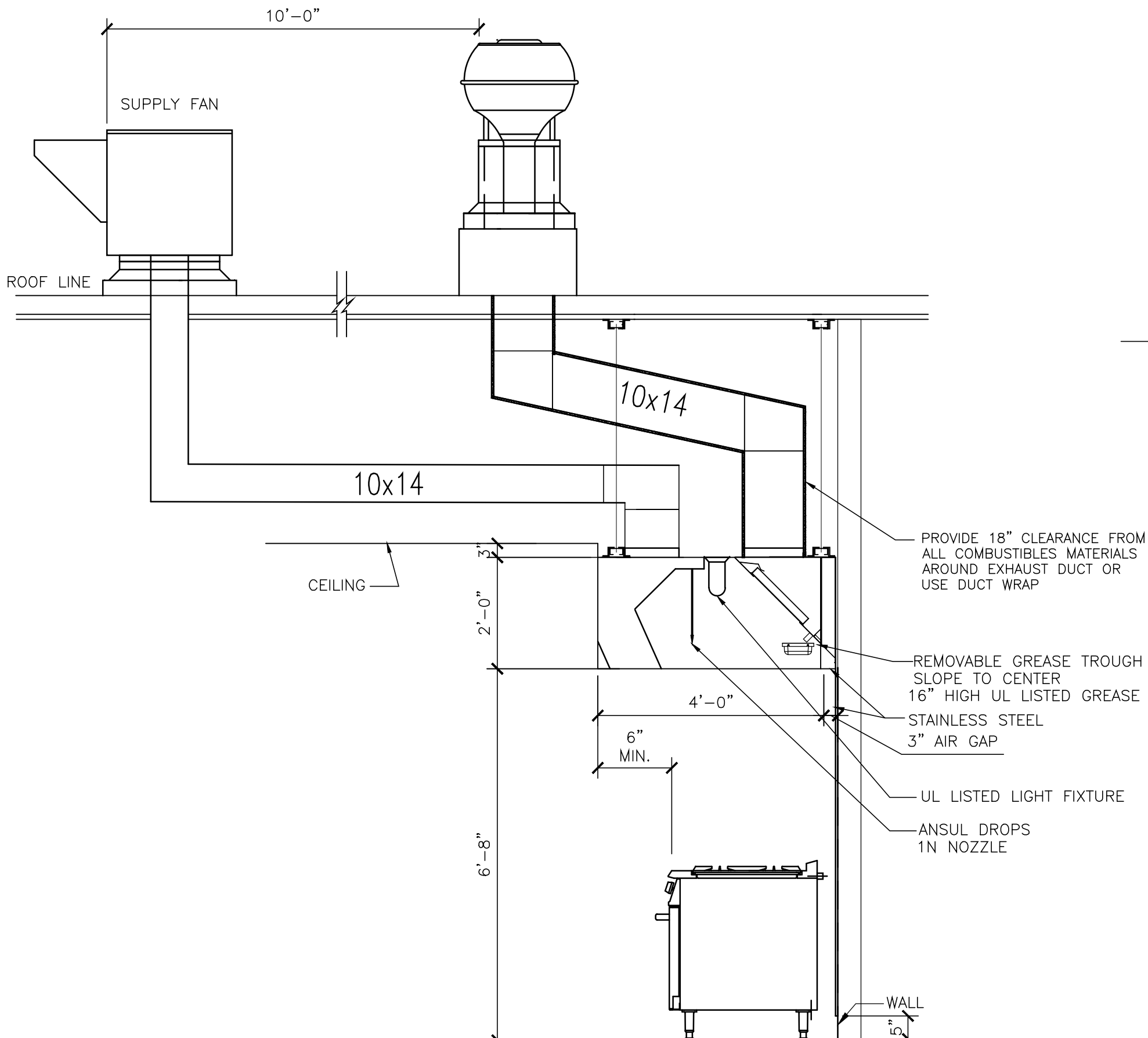
DUCTWRAP – 3M FIREMASTER OR EQUAL, GREASE DUCT FIRE PROTECTION SYSTEM, UL 1978 APPROVED, 2300°F. RATING, FOR 0 CLEARANCE TO COMBUSTIBLES. Note: A duct enclosure shall not be required for a grease duct that penetrates a nonfire-resistance-rated roof/ceiling assembly.

GREASE DUCT ENCLOSURE DETAIL



HOOD ELEVATION

Scale 1/4"=1'-0"



SECTION 1 8 Scale 1/2"=1'-0"

GENERAL NOTES

INSTALLATION SHALL BE IN ACCORDANCE WITH THE 2012 INTERNATIONAL MECHANICAL AND UNIFORM PLUMBING CODES, NFPA 90A AND 101 AND ALL STATE AND LOCAL CODES, ORDINANCES AND REGULATIONS.

PLANS AND SPECIFICATIONS SHALL TAKE PRECEDENCE OVER THE CODE WHERE CODE REQUIREMENTS ARE EXCEEDED.

CONTRACTOR SHALL FULLY COOPERATE WITH THE GENERAL CONTRACTOR TO MAINTAIN THE SCHEDULE AND PHASING OF THE WORK.

DRAWINGS ARE DIAGRAMATIC AND ARE INTENDED TO INDICATE THE GENERAL DESIGN CONCEPT. THEY DO NOT NECESSARILY INDICATE EACH AND EVERY FITTING OR FEATURE. THE CONTRACTOR SHALL PROVIDE ALL ITEMS NECESSARY FOR AN INSTALLATION THAT IS COMPLETE IN EVERY RESPECT.

VERIFY ALL ACTUAL JOB CONDITIONS AND DETERMINE WHICH MAY AFFECT PROSECUTION OF THE WORK. COORDINATE WITH BUILDING STRUCTURE, EXISTING CONDITIONS AND ALL OTHER TRADES AS REQUIRED TO PROPERLY, NEATLY AND ORDERLY INSTALL ALL SYSTEMS WITHIN THE CONFINES OF THE SPACE AVAILABLE AND WITHOUT INTERFERENCES. ANY CONFLICTS SHALL BE BROUGHT TO THE ATTENTION OF THE ARCHITECT PRIOR TO THE PURCHASE OF EQUIPMENT AND COMMENCEMENT OF THE WORK.

FIELD VERIFY CLEARANCES IN ALL AREAS. CLEARANCES IN SOME AREAS MAY BE EXTREMELY LIMITED. ROUTE DUCTWORK AND PIPING AS SHOWN OR AS REQUIRED BY ACTUAL FIELD CONDITIONS. REPORT TO THE ENGINEER ANY OBSERVED CONFLICT, DEFICIENCY OR PERCEIVED OBSTRUCTION PRIOR TO INSTALLATION. FIT OF ALL ITEMS IS THE RESPONSIBILITY OF THE CONTRACTOR.

INSTALLATION OF RANGE HOOD DUCTS SHALL COMPLY WITH NFPA 96, "VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS" CHAPTER 3, "DUCT SYSTEM". FABRICATE RANGE HOOD EXHAUST DUCTS OF 0.0575-INCH THICK, CARBON STEEL SHEET (ASTM 366/A366M, COLD ROLLED SHEETS). EXTERNALLY WELD AND FLANGE SEAMS AND JOINTS WITH A CONTINUOUS LIQUID TIGHT WELD. INSTALL DUCTS TO ALLOW FOR THERMAL EXPANSION THROUGH 2000 DEGREES F. INSTALL DUCTS WITHOUT DIPS OR TRAPS. INSTALL ACCESS OPENING AT EACH CHANGE IN DIRECTION AND AT 50 FT INTERVALS. LOCATE ACCESS OPENINGS ON SIDES OF DUCT (IF POSSIBLE) AND FIT WITH GREASE TIGHT COVERS OF SAME MATERIAL AS DUCT.

PROVIDE FIRE PROOFING INSULATION ON KITCHEN HOOD EXHAUST DUCTWORK, INORGANIC BLANKET WRAP TYPE, 1-1/2 INCHES THICK, FLEXIBLE, FOIL ENCAPSULATED, ZERO CLEARANCE TO COMBUSTIBLE CONSTRUCTION TO THE OVERLAP OR COLLAR. INSULATION SHALL BE TESTED AND/OR APPROVED IN ACCORDANCE WITH UL 1978, ASTM-C411, C51, E84, E119, E136, AND E814 AND BE CODE-COMPLIANT. THE INSULATION SHALL SERVE AS 1 HOUR FIRE RESISTIVE BARRIER (AS REQ'D) AND BE INSTALLED PER MANUFACTURER'S RECOMMENDATIONS TO PROVIDE A CONTINUOUS BARRIER AT JOINTS AND THROUGH PENETRATIONS. 3M FIRE BARRIER DUCT WRAP 15A OR EQUAL.

HORIZONTAL CLEANOUTS MAY BE LOCATED ON THE BOTTOM OF THE DUCT WHERE OTHER LOCATIONS ARE NOT AVAILABLE. EACH SHALL BE PROVIDED WITH INTERNAL DAMMING OF THE OPENING SUCH THAT GREASE WILL FLOW PAST THE OPENING WITHOUT POOLING. BOTTOM CLEANOUTS SHALL BE APPROVED FOR THE APPLICATION AND INSTALLED LIQUID TIGHT.

ACCESS OPENINGS IN THE ONE HOUR ENCLOSURE SHALL BE PROVIDED AT ALL CLEANOUTS. ACCESS OPENINGS SHALL BE COMPATIBLE WITH THE ONE HOUR ENCLOSURE SYSTEM BEING USED. IF HINGED ACCESS OPRNINGS ARE USED, COORDINATE THE SWING WITH THE LAY-IN CEILING SYSTEM AND PROVIDE EASILY REMOVABLE CEILING TRACK TO ALLOW FULL OPENING OF THE ACCESS OPENING. PLACE A SIGN ON THE ACCESS OPENING PANEL READING "ACCESS PANEL, DO NOT OBSTRUCT".

GREASE DUCTS SHALL BE LIGHT TESTED IN ACCOEDANCE WITH THE 2012 IMC (SECTION 506.3.2.5).

SUPPORT ALL DUCTWORK INDEPENDANTLY, DIRECTLY FROM STRUCTURAL MEMBERS, NOT METAL DECK.

CAULK AND SEAL ALL DUCT AND PIPING PENETRATIONS OF DEMISING WALLS.

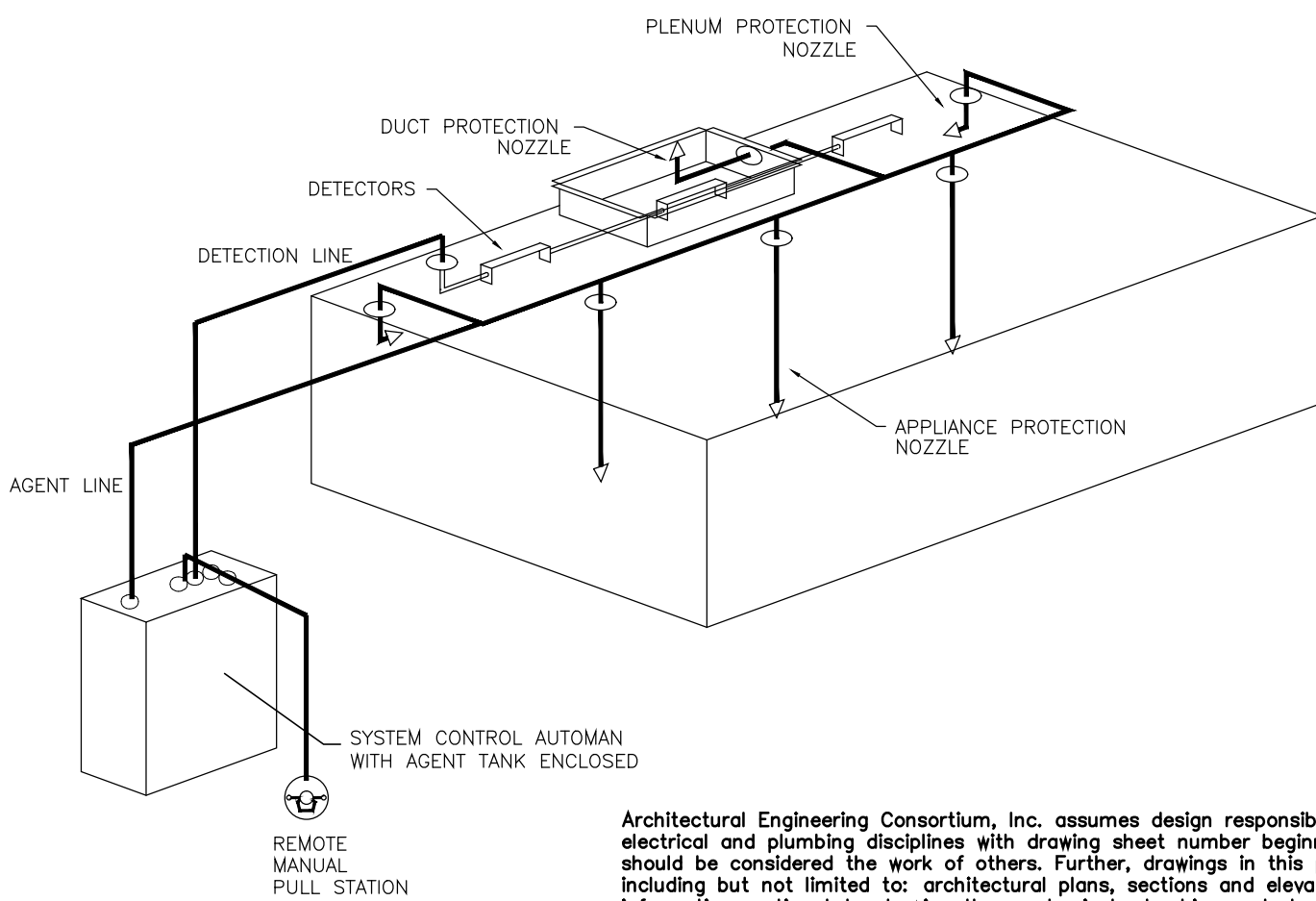
THE CONTRACTOR SHALL TAKE CARE TO MAINTAIN THE INTEGRITY OF ALL FIRE RATED AND SOUND RATED ASSEMBLIES.

VERIFY EXACT LOCATION, SIZE, CONDITION AND SERVICE OF EXISTING DUCTWORK. DETERMINE SUITABILITY OF USE, CAPACITY AND CONNECTION PRIOR TO MAKING NEW CONNECTIONS. NOTIFY A/E OF ANY OBSERVED OR SUSPECTED DEFICIENCY.

DRAWINGS SHOWING EXISTING CONDITIONS ARE BASED ON INFORMATION FURNISHED BY OTHERS, EXISTING BUILDING CONSTRUCTION & 'RECORD' DRAWINGS AND LIMITED SITE OBSERVATIONS. THEY ARE INTENDED TO INDICATE DESIGN CONCEPTS ONLY AND ARE NOT GUARANTEED TO BE 100% ACCURATE OR ALL INCLUSIVE NOR DO THEY NECESSARILY SHOW EACH AND EVERY FITTING AND DEVICE NOR ARE THEY GUARANTEED TO SHOW EACH AND EVERY ITEM REQUIRING REMOVAL AND/OR RELOCATION. THE CONTRACTOR IS RESPONSIBLE FOR FIELD VERIFICATION OF ALL EXISTING CONDITIONS AND HOW THEY MAY EFFECT THE PROSECUTION OF THE WORK OF THIS CONTRACT.

DRAINAGE PIPING SHALL BE SLOPED IN ACCORDANCE WITH CODE, BUT NOT LESS THAN 1/8" PER FOOT FOR 3" AND LARGER PIPING AND 1/4" PER FOOT FOR 2-1/2" AND SMALLER PIPING. ALL INVERT ELEVATIONS SHALL BE COORDINATED WITH THE STRUCTURAL FOOTINGS.

TEST AND CLEAN PIPING SYSTEMS PER INDUSTRY STANDARDS. PRESSURE TEST OF PRESSURE PIPING SHALL BE AT 1-1/2 TIMES THE ANTICIPATED OPERATING PRESSURE, BUT NOT LESS THAN 50 PSIG FOR 2 HOURS. NON-PRESSURIZED SYSTEMS SHALL BE TESTED WITH 10' WATER COLUMN ABOVE NORMAL OPERATING CONDITIONS OR 5 PSI FOR 2 HOURS. THERE SHALL BE NO MEASURABLE DROP DURING THE TEST PERIOD.

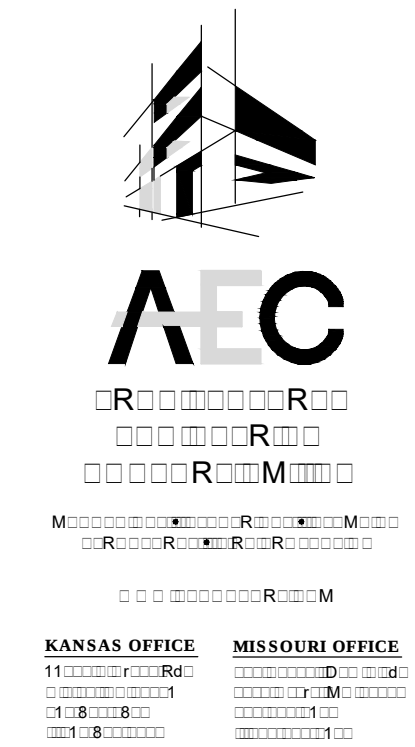


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TOKYO GRILLE

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Form with fields for Date, Issued for, Project number, Drawn, RES, Date, 10-21-21, Sheet Number.

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