



FLOOR PLAN-MECHANICAL NEW WORK  
SCALE: 3/16"=1'-0"

**GENERAL NOTES**

A. REFER TO KITCHEN CONSULTANT PLANS AND CAPTIVE AIR HOOD DRAWINGS FOR KITCHEN TAG DESCRIPTIONS, EXACT CONNECTION LOCATIONS, EXACT CONNECTION TYPE AND INSTALLATION REQUIREMENTS FOR ALL KITCHEN AND HOOD EQUIPMENT. CONTRACTOR RESPONSIBLE TO MAKE ALL CONNECTIONS WITH WIRING, PIPING AND DUCTWORK AND ACCESSORIES REQUIRED BY ALL EQUIPMENT FOR COMPLETE AND OPERATIONAL SYSTEMS.

**FLOOR PLAN NOTES**

1. INSTALL FLUSH MOUNTED CEILING UNIT HEATER PER MANUFACTURERS RECOMMENDATIONS. COORDINATE WITH DIFFUSER AND LIGHTING.
2. SUPPLY RETURN DUCTWORK UP TO ROOFTOP UNIT. PROVIDE FULL SIZED DUCT DROPS WITH CANVAS CONNECTIONS. PROVIDE PANTLEED CONNECTIONS AS REQUIRED TO AVOID STRUCTURAL MEMBERS. RE ROOFTOP UNIT INSTALLATION DETAIL.
3. PROVIDE PRE-MANUFACTURED, ZERO CLEARANCE, DOUBLE WALL EXHAUST DUCT. RE: SPECIFICATIONS FOR MORE INFORMATION.
4. EXHAUST DUCT UP TO FAN. PROVIDE REQUIRED TRANSITION TO MAKE FAN CONNECTION.
5. PROVIDE MANUAL VOLUME DAMPER IN ACCESSIBLE LOCATION.
6. OFFSET SUPPLY TAP DOWN TO HOOD CONNECTION.
7. INSTALL HOOD PER KITCHEN CONSULTANT PLANS. HOOD, ACCESSORIES, ETC PROVIDED BY OTHERS. MECHANICAL CONTRACTOR TO MAKE ALL DUCT CONNECTIONS REQUIRED.
8. ROUTE WALK-IN CONDENSATE TO FLOOR DRAIN AND INDIRECT WASTE.
9. CONNECT TO AND EXTEND EXISTING CONDENSATE LINE.
10. CONNECT TO WALK-IN EVAPORATOR DRAIN. RE: FOOD SERVICE PLANS. FIELD VERIFY FINAL LOCATION.
11. SLOPE EXHAUST DUCT TOWARD DISH MACHINE.
12. INSTALL GAS FIRED RADIANT HEATER AND HEAT SHIELD PER MANUFACTURER RECOMMENDATIONS MAINTAINING REQUIRED CLEARANCES. INSTALL HEATER CONTROLLER IN OWNER APPROVED LOCATION. CONTROL WIRING BY MECHANICAL CONTRACTOR.
13. INSTALL FULLY RECESSED UNIT HEATER. BOTTOM OF HEATER 12" A.F.F.
14. PROVIDE 6" POLYPROPYLENE FLUE AND COMBUSTION AIR PIPING FOR EACH WATER HEATER. ROUTE THROUGH ROOF MAINTAINING REQUIRED CLEARANCES FROM OUTDOOR INTAKES. PROVIDE TERMINATION PER MANUFACTURERS RECOMMENDATIONS.
15. CONNECT TO HOOD PERFORATED SUPPLY PLENUM. MANUAL DAMPER PROVIDED BY FOOD SERVICE CONSULTANT.
16. DUCT UP TO MAKE-UP AIR UNIT. PROVIDE WITH CANVAS CONNECTION.
17. NOT USED.
18. BALANCE EXISTING DIFFUSER TO AIRFLOW INDICATED.
19. EXISTING RETURN GRILLE AND DUCT TO REMAIN.
20. MAKE EXHAUST CONNECTIONS TO HOOD PER MANUFACTURER RECOMMENDATIONS.
21. PROVIDE GREASE RATED ACCESS DOOR. PROVIDE WITHIN 10' OF CHANGE OF DIRECTION AND NO LESS THAN 30" INTERVALS.
22. PROVIDE FIRE SMOKE DAMPER. RE: ARCHITECTURAL PLAN FOR RATING REQUIREMENTS.
23. INSTALL INDOOR EVAPORATOR CENTERED ABOVE DOOR. INSTALL THERMOSTAT AND CONNECT TO INDOOR UNIT. CONNECT AND ROUTE LINES TO ROOF MOUNTED CONDENSING UNIT PER MANUFACTURERS RECOMMENDATIONS. INSTALL UNIT POWERED CONDENSATE PUMP.
24. ROUTE CONDENSATE DOWN AND IN WALL TO 12" AFF. PENETRATE WALL. ROUTE TO HUB DRAIN AND INDIRECT WASTE.
25. INSTALL LINEAR SLOT DIFFUSER HORIZONTALLY IN WALL. PROVIDE FIELD FABRICATED PLENUM OR MODIFY FACTORY PLENUM.
26. FLATTEN TRANSITION UNDER STRUCTURAL MEMBER.
27. PROVIDE REMOTE COMBINATION SENSOR/THERMOSTAT. LOCATE THERMOSTAT IN MANAGER OFFICE.

REVISION DATES:

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| ADDENDUM 4 | 02/08/2021 |
| ADDENDUM 7 | 02/23/2021 |
| ASI-001    | 03/23/2021 |
| ASI-002    | 04/21/2021 |
| ASI-004    | 06/03/2021 |