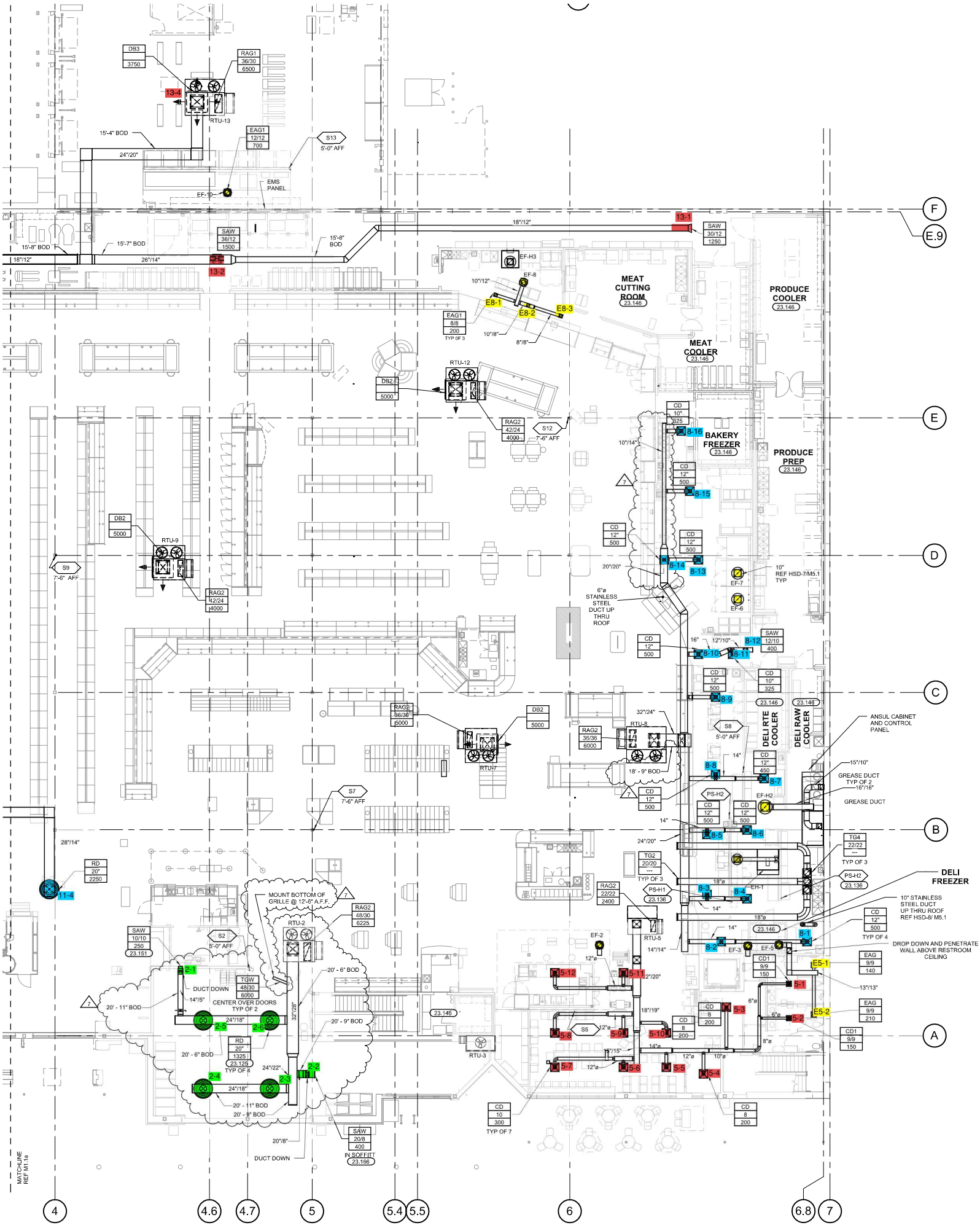
MEAT CUTTING ROOM
23.146
PRODUCE COOLER
23.146
MEAT COOLER
23.146
BAKERY FREEZER
23.146
PRODUCE PREP
23.146
DELI RTE COOLER
DELI RAW COOLER
DELI FREEZER
RTU-13
RTU-12
RTU-9
RTU-8
RTU-7
RTU-5
RTU-3
RTU-2
DB3
3750
RAG1
36/30
6500
EAG1
12/12
700
S13
5'-0" AFF
EMS PANEL
EF-10
SAW
36/12
1500
SAW
30/12
1250
EF-H3
EF-8
E8-1
E8-2
E8-3
EAG1
8/8
200
TYP OF 3
DB2
5000
RAG2
42/24
4000
S12
7'-6" AFF
CD
10"
325
8-16
CD
12"
500
8-15
8-14
8-13
EF-7
EF-6
10" REF HSD-7/M5.1 TYP
6"ø STAINLESS STEEL DUCT UP THRU ROOF
SAW
12/10
400
8-12
8-10
8-11
8-9
RAG2
36/36
6000
S8
5'-0" AFF
18' - 9" BOD
CD
12"
450
8-8
8-7
PS-H2
EF-H2
8-5
8-6
S9
7'-6" AFF
S7
7'-6" AFF
ANSUL CABINET AND CONTROL PANEL
GREASE DUCT TYP OF 2
GREASE DUCT
TG4
22/22
TYP OF 3
TG2
20/20
TYP OF 3
PS-H1
23.136
PS-H2
23.136
RAG2
22/22
2400
EH-1
8-3
8-4
8-1
8-2
EF-3
EF-5
10" STAINLESS STEEL DUCT UP THRU ROOF REF HSD-8/ M5.1
DROP DOWN AND PENETRATE WALL ABOVE RESTROOM CEILING
CD1
9/9
150
EAG
9/9
140
E5-1
E5-2
5-1
5-2
5-3
5-4
5-5
5-6
5-7
5-8
5-9
5-10
5-11
5-12
S5
CD
8
200
CD
10
300
TYP OF 7
RD
20"
2250
11-4
MOUNT BOTTOM OF GRILLE @ 12'-6" A.F.F.
RAG2
48/30
6225
S2
5'-0" AFF
SAW
10/10
250
23.151
2-1
TGW
48/30
6000
DUCT DOWN
CENTER OVER DOORS TYP OF 2
20' - 11" BOD
20' - 6" BOD
20' - 9" BOD
2-5
2-6
RD
20"
1325
23.125
TYP OF 4
2-4
2-3
2-2
SAW
20/8
400
IN SOFFITT
23.166
DUCT DOWN
MATCHLINE REF M1.1a
13-1
13-2
13-4
F
E.9
E
D
C
B
A
4
4.6
4.7
5
5.4
5.5
6
6.8
7