Report By:

National TAB
1329 E. KEMPER ROAD
SUITE 4210
CINCINNATI, OH 45246

Report: TAB Report

Function: Test, Adjust, & Balance

Date: 11/05/2024

Completed By: National TAB

PROJECT

Panera (Visalia, CA)

806 W. Riggin Ave.

Visalia, CA 93291

Client

B&M Builders, Inc.

11330 Sunrise Park Drive

Suite C

Rancho Cordova, CA 95742

National TAB

Project: Panera (Visalia, CA)

Table Of Contents

Issue List

- RTU-3 INCORRECT OA DAMPER LENGTH

Panera (Visalia, CA)

Project Issue Information

Issue Name : RTU-3 INCORRECT OA DAMPER LENGTH

Description : Outside air damper length does not cover entire OA vent. Side gap causing outside airflow to be 1,700 CFM resulting in extreme positive building pressure. Temporarily sealed gap to reduce outside airflow and reduce building pressure. Recommend permanently sealing gap or installing longer OA damper.

Created By : National TAB

Assigned To : National TAB - Will Turnbough

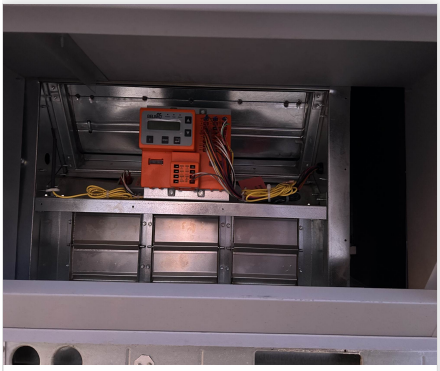
Status : Open

Priority : High

Asset Tag :

Originated Date : 11/06/2024 - David Nicolas Sanchez - National TAB

Project Issue File Details



11/06/2024

NATIONAL TAB

AIR BALANCE SCHEDULE

UNIT	AREA SERVED	HVAC SUPPLY		HVAC RETURN		HVAC OUTDOOR		OA %		HOOD MAKE-UP		HOOD EXHAUST		GENERAL EXH.	
		DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL	DESIGN	ACTUAL
RTU-1	KITCHEN	4000	3899	3695	3574	305	325	7.6%	8.3%						
RTU-2	DINING	4000	3992	3275	3200	725	792	18.1%	19.8%						
RTU-3	BOH	2000	2044	1530	1531	470	513	23.5%	25.1%						
MUA-1	HOOD									1072	1019				
EF-1	HOOD											1472	1475		
EF-2	RESTROOM													300	280
EF-3	BOH													400	402
EF-4	BOH													400	398
TOTALS		10000	9935	8500	8305	1500	1630			1072	1019	1472	1475	1100	1080

NET BUILDING AIRFLOW CALCULATION

TOTALS	DESIGN	ACTUAL
TOTAL OA	2572	2649
TOTAL EXHAUST	2572	2555
NET AIRFLOW	0	94

DOOR TESTED	BUILDING PRESSURE MEASUREMENTS (IN. H20)
FRONT	0.0098
SIDE	0.0094
REAR	0.0099
AVERAGE	**0.0097**

FINAL CHECKS

ACTUAL NET AIRFLOW COINCIDES WITH DESIGN: ✓

MEASURED PRESSURES COINCIDES WITH ACTUAL NET AIRFLOW: ✓

PRESSURE FALLS WITHIN IMC TOLERANCE OF +/-0.02" W.C. ✓

NOTES:

National TAB

Project: Panera (Visalia, CA)

System/Unit: AHU/RTU

Asset: RTU-1 AREA:KITCHEN

Unit Data		
	Design	**Actual**
MFG	NA	CARRIER
Serial Num	-	1824P39250
Model Num	NA	48GCDM12A2M5A
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35.5X17.5
Num PreFilter 1	-	4
PreFilter Size 1	-	20X19.5

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	-	NL
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	6.4
Service Factor	-	NL

Test Data		
	Design	**Actual**
SF CFM	3815	3899
RA CFM	3510	3574
OA CFM	305	325
RL Voltage	208	213/213/212
RL Amperage	-	6.22/5.98/6.12
OA Damper Position	-	5%
Brake Horse Power	2.25	N/A

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-2.18”
Fan Suction SP	-	-2.32”
Fan Discharge SP	-	0.16”
Total ESP	0.8	2.34"
Fan Total SP	-	2.48"

Completed By: David Nicolas Sanchez on 11/05/2024

National TAB

Project:Panera (Visalia, CA)

AHU/RTU

Diffuser Supply (GRD)

RTU-1/KITCHEN

Asset							
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
SGRD1	KITCHEN	S1	24X24	545	258	589	108.1
SGRD2	KITCHEN	S1	24X24	545	274	593	108.8
SGRD3	KITCHEN	S1	24X24	545	210	496	91.0
SGRD4	KITCHEN	S1	24X24	545	284	598	109.7
SGRD5	KITCHEN	S1	24X24	545	264	588	107.9
SGRD6	KITCHEN	S1	24X24	545	236	495	90.8
SGRD7	KITCHEN	S1	24X24	545	194	540	99.1
Total				3815	1720	3899	102.2%

Completed By: David Nicolas Sanchez on 11/05/2024

National TAB

Project: Panera (Visalia, CA)

System/Unit: AHU/RTU

Asset: RTU-2 AREA:DINING, RR

Unit Data		
	Design	**Actual**
MFG	NA	CARRIER
Serial Num	-	1824P39249
Model Num	NA	48GCDM12A2M5A
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	35.5X17.5
Num PreFilter 1	-	4
PreFilter Size 1	-	20X19.5

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	-	NL
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	6.4
Service Factor	-	NL

Test Data		
	Design	**Actual**
SF CFM	4000	3992
RA CFM	3275	3200
OA CFM	725	792
RL Voltage	208	211/213/213
RL Amperage	-	6.30/6.24/6.15
OA Damper Position	-	10%
Brake Horse Power	2.25	N/A

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-1.49”
Fan Suction SP	-	-1.57”
Fan Discharge SP	-	0.11”
Total ESP	0.8	
Fan Total SP	-	

Completed By: David Nicolas Sanchez on 11/05/2024

Diffuser Supply (GRD)

RTU-2/DINING, RR

Asset							
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
SGRD1	DINING	S5	60X6	220	58	203	92.3
SGRD2	DINING	S5	60X6	220	69	223	101.4
SGRD3	DINING	S1	24X24	235	195	229	97.4
SGRD4	DINING	S5	60X6	220	114	204	92.7
SGRD5	DINING	S1	24X24	235	198	254	108.1
SGRD6	DINING	S1	24X24	340	185	331	97.4
SGRD7	DINING	S1	24X24	340	27	348	102.4
SGRD8	DINING	S1	24X24	340	104	346	101.8
SGRD9	DINING	S1	24X24	235	240	229	97.4
SGRD10	DINING	S1	24X24	235	146	251	106.8
SGRD11	DINING	S1	24X24	340	199	356	104.7
SGRD12	DINING	S5	60X6	220	89	219	99.5
SGRD13	DINING	S6	60X6	80	46	82	102.5
SGRD14	DINING	S7	12X12	100	51	91	91.0
SGRD15	DINING	S6	12X12	100	55	98	98.0
SGRD16	DINING	S1	24X24	200	248	213	106.5
SGRD17	DINING	S1	24X24	340	98	315	92.6
Total				4000	2122	3992	99.8%

National TAB

Project: Panera (Visalia, CA)

System/Unit: AHU/RTU

Asset: RTU-3 AREA:KITCHEN, OFFICE

Unit Data		
	Design	**Actual**
MFG	NA	CARRIER
Serial Num	-	0824C08237
Model Num	NA	48GCGJ06A2M5A
Configuration	VERTICAL	VERTICAL
Num OA Filters 1	-	1
OA Filter Size 1	-	28.5X14
Num PreFilter 1	-	4
PreFilter Size 1	-	15.5X15.5

Motor Data		
	Design	**Actual**
Motor MFG	-	NL
Frame	-	NL
Horsepower	-	NL
Motor Rpm	-	NL
Phase	3	3
Rated Voltage	208	208
Rated Amperage	-	9.2
Service Factor	-	NL

Test Data		
	Design	**Actual**
SF CFM	2000	2044
RA CFM	1530	1531
OA CFM	470	513
RL Voltage	208	211/213/213
RL Amperage	-	6.85/6.68/6.73
OA Damper Position	-	10%
Brake Horse Power	1.05	N/A

Performance Data		
	Design	**Actual**
MA Plenum SP	-	-1.48”
Fan Suction SP	-	-1.70”
Fan Discharge SP	-	0.50”
Total ESP	0.8	
Fan Total SP	-	

Completed By: David Nicolas Sanchez on 11/05/2024

Diffuser Supply (GRD)

RTU-3/KITCHEN, OFFICE

Asset							
Asset Name	**Location**	**Type**	**Size**	**DESIGN CFM**	**CFM(1)**	**FINAL CFM**	**% to design**
SGRD1	BOH	S1	24X24	400	361	401	100.3
SGRD2	OFFICE	S6	12X12	150	153	157	104.7
SGRD3	BOH	S4	24X24	250	343	265	106.0
SGRD4	BOH	S1	24X24	400	98	398	99.5
SGRD5	BOH	S1	24X24	400	188	387	96.8
SGRD6	BOH	S1	24X24	400	140	436	109.0
Total				2000	1283	2044	102.2%

National TAB

Project: Panera (Visalia, CA)

System/Unit: FAN - Exhaust

Asset: EF-1 AREA:OVEN HOOD

Unit Data		
	Design	**Actual**
MFG	NA	CAPTIVEAIRE
Model Num	NA	DU50HFA
Serial Num	-	6698220
Type	CRE UPBLAST	UPBLAST

Test Data		
	Design	**Actual**
CFM	1472	1475
RL Voltage	-	121
RL Amperage	-	4.73
Total ESP	0.70	0.54"

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	NL
Horsepower	0.50	0.50
Motor Rpm	1541	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	NL
Service Factor	-	NL

Completed By: David Nicolas Sanchez on 11/05/2024

National TAB

Project: Panera (Visalia, CA)

System/Unit: FAN - Exhaust

Asset: EF-2 AREA:RESTROOM

Unit Data		
	Design	**Actual**
MFG	NA	NA
Model Num	NA	NA
Serial Num	-	NL
Type	CR DNBLAST	DOWNBLAST

Motor Data		
	Design	**Actual**
Motor MFG	-	VAR-GREEN
Frame	-	NL
Horsepower	0.167	0.167
Motor Rpm	-	1750
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	2.2
Service Factor	-	NL

Drive Data	
	Actual
Motor Sheave Size	DD
Motor Bore Size	DD
Motor Sheave SetPt	DD
Fan Sheave Size	DD
Fan Sheave Bore	DD
Belt CL Distance	DD
Num of Belts	DD
Belt Size	DD

Test Data		
	Design	**Actual**
CFM	300	280
Fan RPM	-	NA
RL Voltage	-	NA
RL Amperage	-	NA
Suction ESP	-	-0.28”
Discharge ESP	-	ATMS
Total ESP	0.375	0.28”
Brake Horse Power	-	NA

Completed By: David Nicolas Sanchez on 11/05/2024

National TAB

Project:Panera (Visalia, CA)

FAN - Exhaust

Diffuser Ret/Exh (GRD)

EF-2/RESTROOM

Asset								
Asset Name	**Type**	**Size**	**DESIGN CFM**	**AK**	**CFM(1)**	**CFM(2)**	**FINAL CFM**	**% to design**
EGRD1	E1	8	150	1	141	141	141	94.0
EGRD2	E1	8	150	1	139	139	139	92.7
Total			300		280	280	280	93.33%

National TAB

Project: Panera (Visalia, CA)

System/Unit: FAN - Exhaust

Asset: EF-3 AREA:DW HOOD

Unit Data		
	Design	**Actual**
MFG	NA	CAPTIVEAIRE
Model Num	NA	DUH30HFA
Serial Num	-	6698220
Type	CRE UPBLAST	UPBLAST

Test Data		
	Design	**Actual**
CFM	400	402
RL Voltage	-	122
RL Amperage	-	3.96
Total ESP	0.50	0.18”

Motor Data		
	Design	**Actual**
Motor MFG	-	HSSA
Frame	-	NL
Horsepower	0.25	0.25
Motor Rpm	1124	1625
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	3.8
Service Factor	-	1.0

Completed By: David Nicolas Sanchez on 11/04/2024

National TAB

Project: Panera (Visalia, CA)

System/Unit: FAN - Exhaust

Asset: EF-4 AREA:SOUP HOOD

Unit Data		
	Design	**Actual**
MFG	NA	CAPTIVEAIRE
Model Num	NA	DUH30HFA
Serial Num	-	6698220
Type	CRE UPBLAST	UPBLAST

Test Data		
	Design	**Actual**
CFM	400	398
RL Voltage	-	120
RL Amperage	-	4.0
Total ESP	0.50	0.12”

Motor Data		
	Design	**Actual**
Motor MFG	-	HSSA
Frame	-	NL
Horsepower	0.25	0.25
Motor Rpm	1124	1625
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	3.8
Service Factor	-	1.0

Completed By: David Nicolas Sanchez on 11/04/2024

National TAB

Project: Panera (Visalia, CA)

System/Unit: FAN - Supply

Asset: MUA-1 AREA:OVEN HOOD

Unit Data		
	Design	**Actual**
MFG	NA	CAPTIVEAIRE
Model Num	NA	A1-D.250-15D
Serial Num	-	6698220
Type	GAS FIRED	MUA

Motor Data		
	Design	**Actual**
Motor MFG	-	NEMA
Frame	-	NL
Horsepower	1.0	1.0
Motor Rpm	1525	1800
Phase	1	1
Voltage (rated)	115	115
Amperage (rated)	-	NL
Service Factor	-	NL

Test Data		
	Design	**Actual**
CFM	1072	1019
RL Voltage	-	122
RL Amperage	-	2.32
Suction ESP	-	NA
Discharge ESP	-	NA
Total ESP	0.70	NA
Brake Horse Power	-	0.521

Completed By: David Nicolas Sanchez on 11/05/2024

National TAB

Project: Panera (Visalia, CA)

System/Unit: Kitchen Hood Type I

Asset: HOOD-1 AREA:

Unit Data		
	Design	**Actual**
MFG	NA	CAPTIVEAIRE
Model Num	NA	REVENT
Job / Serial Num	-	NL
Type	-	TYPE II CANOPY
Hood length	80	80"
Hood Width	90	90"
Supply Plenum Type	-	PSP
Supply Plenum Width	16	16"
Supply Plenum Length	80	80"

Test Data Exhaust		
	Design	**Actual**
CFM	1472	1475

Cooking Equipment	
	Actual
Item 1	OVEN

Test Data Supply		
	Design	**Actual**
Total AK Area	-	8.55
Kv factor (Vel)	-	0.91
Num of Readings	-	6
Reading1 FPM	-	155
Reading2 FPM	-	114
Reading3 FPM	-	129
Reading4 FPM	-	123
Reading5 FPM	-	101
Reading6 FPM	-	164
Ave FPM(corr)	-	131
CFM	1072	1019

Completed By: David Nicolas Sanchez on 11/05/2024

National TAB

Project: Panera (Visalia, CA)

System/Unit: Kitchen Hood Type II

Asset: HOOD-2 AREA:DW HOOD

Unit Data		
	Design	**Actual**
MFG	NA	CAPTIVEAIRE
Model Num	NA	4224 VHB-G
Serial Num	-	6698220
Type	TYPE II CANOPY	TYPE II CANOPY
Hood length	48	48"
Hood Width	42	42"

Test Data		
	Design	**Actual**
Exhaust CFM	400	432

Completed By: David Nicolas Sanchez on 11/04/2024

National TAB

Project: Panera (Visalia, CA)

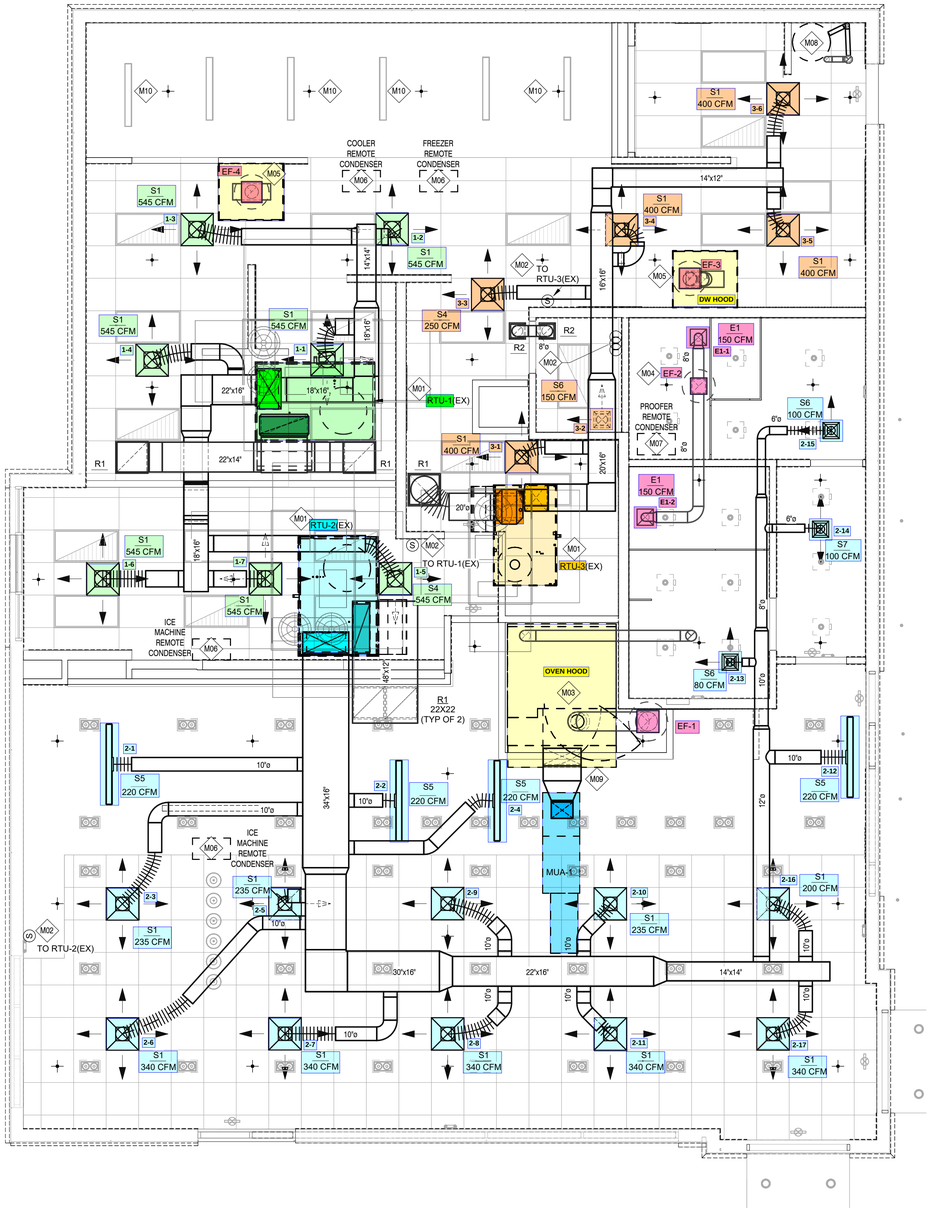
System/Unit: Kitchen Hood Type II

Asset: HOOD-3 AREA:SOUP HOOD

Unit Data		
	Design	**Actual**
MFG	NA	CAPTIVEAIRE
Model Num	NA	4224 VHB-G
Serial Num	-	6698220
Type	TYPE II CANOPY	TYPE II CANOPY
Hood length	48	48"
Hood Width	42	42"

Test Data		
	Design	**Actual**
Exhaust CFM	400	438

Completed By: David Nicolas Sanchez on 11/04/2024



1 MECHANICAL FLOOR PLAN

1/4" = 1'-0"

NORTH

GENERAL NOTES HVAC

1. THE CONTRACTOR SHALL COORDINATE WITH ALL OTHER TRADES IN LOCATING DUCTWORK, PIPING AND EQUIPMENT TO AVOID ANY INTERFERENCE.
2. COORDINATE INSTALLATION OF NEW DUCT WITH STRUCTURE.
3. CONTRACTOR TO INSTALL ALL WORK IN STRICT COMPLIANCE WITH LOCAL CODES AND/OR ORDINANCES.
4. MECHANICAL CONTRACTOR SHALL SUBMIT SHOP DRAWINGS AND EQUPMENT SUBMITTAL PRIOR TO INSTALLING OR FABRICATING ANY DUCTWORK.
5. PAINT INSIDE OF DIFFUSERS BLACK TO MINIMIZE VIEWING OF DUST AND DIRT.
6. PROVIDE FIBERGLASS INSULATION BLANKET ABOVE TOPS OF ALL SUPPLY AIR DIFFUSERS.
7. PROVIDE ADJUSTABLE VOLUME DAMPER AT ALL BRANCH DUCTWORK.
8. PROVIDE TURNING VANES AT ALL ELBOWS (TYPICAL).
9. MECHANICAL CONTRACTOR TO REPLACE FILTERS UPON COMPLETION OF CONSTRUCTION.
10. REFER TO GENERAL CONDITIONS ON G-SHEETS FOR FIRE STOPPING REQUIREMENTS.
11. REFER TO THE OVEN HEAD DETAIL ON ARCHITECTURAL SHEETS FOR OVEN/PROOFER ACCESS PANEL AND STAINLESS STEEL ENCLOSURE INFORMATION.
12. ALL TYPE II EXHAUST DUCT MUST BE RIGID METALLIC (PER SMACNA HVAC DUCT CONSTRUCTIONS STANDARDS).
13. LOCATE ROOF MOUNTED EQUIPMENT 10' MINIMUM FROM ROOF EDGE IF PARAPET HEIGHT IS LOWER THAN MINIMUM REQUIRED PER LOCAL CODE AND ORDINANCE FOR SERVICE AND MAINTENANCE.
14 THE GENERAL CONTRACTOR SHALL CALL APPROVED AABC OR NEBB CERTIFIED AGENCIES FOR TESTING AND BALANCING. THE REPORT SHALL BE AVAILABLE ON THE JOB SITE PRIOR TO FINAL INSPECTION.

M# MECHANICAL KEYED NOTES

M01 EXISTING ROOFTOP UNIT LANDLORD PROVIDED AND INSTALLED AS SHOWN IN SCHEDULE ON SHEET M201. VERIFY CONDENSATE LINE IS ROUTED TO NEAREST APPROVED RECEPTACLE. ENSURE A U.L. LISTED IONIZATION TYPE SMOKE DETECTOR IS INSTALLED AND INTERLOCKED WITH RTU CONTROLS TO SHUT RTU DOWN UPON ACTIVATION OF DETECTOR. PROVIDE WITH ACCESS DOOR IF NOT EXISTING.

M02 THIS CONTRACTOR TO PROVIDE TWO PIECE THERMOSTAT WITH WALL MOUNTED SENSOR AND CONTROLLER MOUNTED IN MANAGER'S OFFICE (REFER TO ELEVATIONS IN THE ELECTRICAL SET FOR EXACT LOCATION). COORDINATE LOCATIONS WITH OTHER ELEMENTS OF WALL / COLUMN. VERIFY EXACT LOCATIONS IN FIELD. T-STAT WIRING SHALL ROUTE THRU CPI PANEL. COORDINATE EXACT REQUIREMENTS WITH CPI REPRESENTATIVE. DO NOT LOCATE SENSOR ON WALL TILE. PROVIDE AN INSULATED BACKING WHEN SENSOR IS LOCATED ON AN EXTERIOR WALL.

M03 MANUFACTURER INSTALLED HOOD FOR RACK OVEN. PROVIDE AND INSTALL PERFORATED SUPPLY PLENUM. SEE DETAIL ON SHEET M301. PROVIDE AND INSTALL NEW 14" DIAMETER EXHAUST DUCT PER MANUFACTURER'S RECOMMENDATIONS UP TO EF-1 ON ROOF. FAN SHALL BE INTERLOCKED WITH OVEN SUCH THAT FAN ONLY RUNS WHEN OVEN IS ON. SEE FAN SCHEDULE ON SHEET M201. PERFORATED SUPPLY AIR PLENUM, FAN & MUA UNIT ARE PURCHASED FROM "CAPTIVEAIRE" BY OWNER AND INSTALLED BY CONTRACTOR. SEE SHEET M201 FOR VENTILATION INFORMATION. BALANCE EF-1 TO 1472 CFM. RUN MAKE-UP AIR DUCT DOWN FROM MUA ON ROOF AND CONNECT TO PERFORATED SUPPLY AIR PLENUM. EXTEND FLUE FROM DRAFT INDUCTION FAN THRU ROOF PER MANUFACTURER'S INSTRUCTIONS AND TERMINATE WITH WIND PROOF CAP A MINIMUM OF 10 FT FROM ANY INTAKES. REFER TO ELECTRICAL DRAWINGS IN THIS SET FOR HOOD LIGHT SWITCH LOCATION. INSTALL ALL COMPONENTS IN STRICT COMPLIANCE WITH LOCAL CODES PER MANUFACTURER'S RECOMMENDATIONS.

M04 EXTEND 10" DIAMETER EXHAUST DUCT DOWN FROM EXHAUST FAN EF-2 ON ROOF AND CONNECT TO EXHAUST GRILLES IN TOILET ROOM. BALANCE AS INDICATED. PROVIDE BACKDRAFT DAMPER AT EACH GRILLE. SEE SCHEDULE ON SHEET M201. AND ROOF MOUNTED EXHAUST DETAIL ON SHEET M401.

M05 DISHWASHER / SOUP THERMALIZER TYPE II HOOD BY "CAPTIVE-AIRE". INSTALL NEW 10" DIAMETER EXHAUST DUCT (22 Ga. STAINLESS STEEL OR ALUMINUM) FROM EXHAUST COLLAR ON HOOD TO ASSOCIATED EXHAUST FAN ON ROOF. SEE SHEET E109 FOR WIRING INTERCONNECTION DIAGRAM. DISH MACHINE SHALL BE INTERLOCKED FOR EF-3 TO ONLY RUN WHEN DISHWASHER IS ON. LOCATE FAN OUTLET A MINIMUM OF 10' FROM ANY AIR INTAKE. HOOD AND FAN ARE FURNISHED BY OWNER FROM "CAPTIVE-AIRE" AND INSTALLED BY CONTRACTOR. SEE SHEET M302 FOR INFORMATION.

M06 REMOTE CONDENSERS ON ROOF FOR FREEZER, COOLER, AND ICE MACHINES (PART OF PANERA EQUIPMENT PACKAGE). TAKE OFF FOR PIPING RUNS TO BE COORDINATED WITH GENERAL CONTRACTOR. G.C. TO RUN WIRING FOR COOLERS AND FREEZER AND FOR REMOTE COMPRESSORS. MECHANICAL/ELECTRICAL SUBCONTRACTOR TO PERFORM FINAL CONNECTION FOR THESE UNITS. COORDINATE LOCATION WITH OWNER. FOR BIDDING PURPOSES REFRIGERATION PIPING COMES IN LENGTHS OF 25 ft AND 50 ft. (COOLER AND FREEZER ONLY). PROVIDE ALUMA STAND OR EQUAL FOR ALL CONDENSERS.

M07 REMOTE CONDENSER ON ROOF FOR PROOFER/ RETARDER. TEHA-006-HS2D 6,000 BTU/H PROVIDED AND INSTALLED BY CONTRACTOR. AS AN ALTERNATE, IF THE 6,000 BTU/H IS NOT AVAILABLE, TEZA-007H8-HT3D 7,000 BTU/H CAN BE USED. CONDENSING UNIT TO BE PURCHASED FROM LOCAL UNITED REFRIGERATION DEALER. CONTRACTOR TO INSTALL REFRIGERANT LINES FROM CONDENSING UNIT TO PROOFER PER MANUFACTURER'S RECOMMENDATIONS.

M08 DIRECT VENT CLOSED COMBUSTION FLUE FROM WATER HEATER UP THROUGH ROOF. TERMINATE WITH CONCENTRIC KIT PER MANUFACTURER'S RECOMMENDATIONS, MINIMUM 10 FEET FROM ANY AIR INTAKE. VERIFY LOCATION. SEE DETAIL SHEET M401.

M09 ALL SPRINKLER HEADS LOCATED WITHIN 5'-0" FROM OVEN HOOD(S) SHALL HAVE A HIGH TEMPERATURE CLASSIFICATION.

M10 PROVIDE AND INSTALL PROTECTIVE CAGES AT DRY SPRINKLER HEADS IN COOLERS AND FREEZER (SHALL BE EQUAL TO FIREHOUSE INTERNATIONAL, MODEL No. BRO-SPCAGE).

Bakery-Cafe:

#6359

SYSTEM: G4 (ARIA)

Project Team:

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(MECHANICAL AND PLUMBING)

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(ELECTRICAL)

Professional Seal:

3-4-24

Project Title:

PERMIT DOCUMENTS

Bakery Cafe#6359
806 W. RIGGIN AVE.
VISALIA, CA 93291

Panera BREAD®

No.	Description	Date

MECHANICAL PLAN

Project Number: #6359
Drawn By: Author
Issue Date: 12.18.23
DPM: DM: CPM:
DPM DM CPM

Sheet Number: **M101**

3/4/2024 8:49:45 AM

PR 2018.08