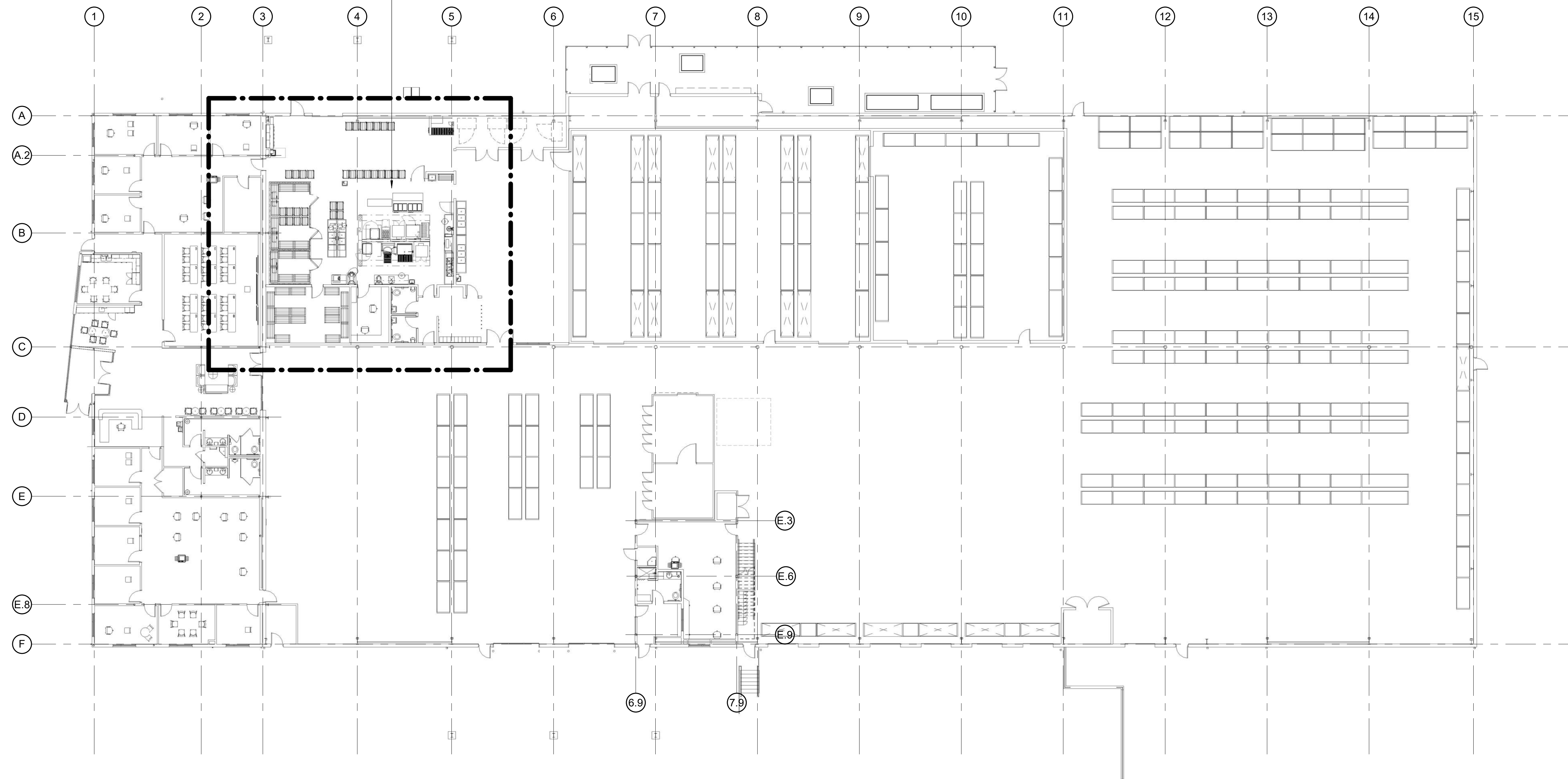


FS1.1



OVERALL FOODSERVICE PLAN
 SCALE: 1/16" = 1'-0"

FOOD BANK OF THE ROCKIES

698 LONG ACRE DRIVE
 GRAND JUNCTION, COLORADO

OVERALL FOODSERVICE EQUIPMENT PLAN

NO: ISSUED FOR: DATE:
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DATE: 8/25/2021 SHEET NO:
 PROJECT NO: 2108 **FS1.0**

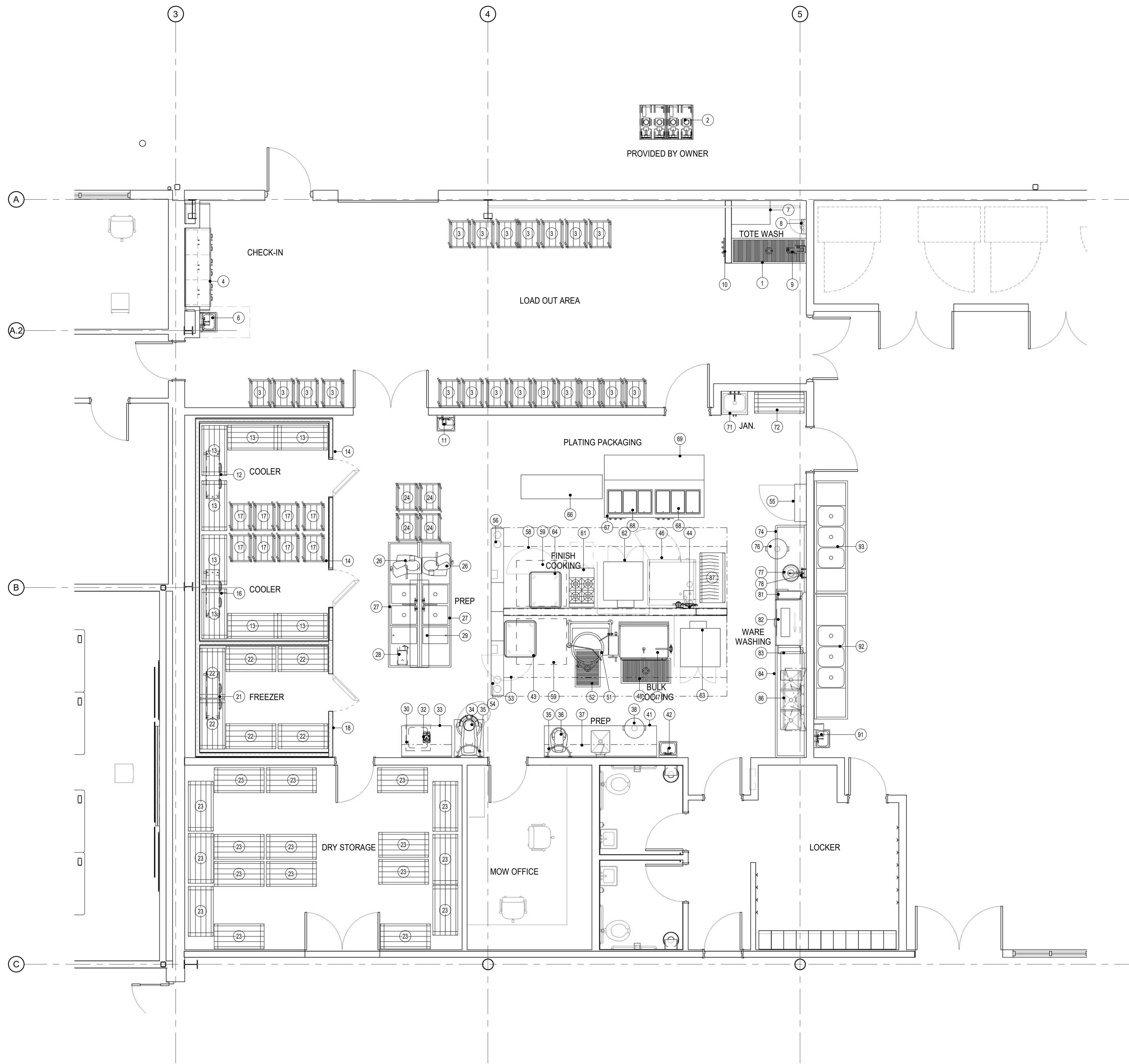
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KITCHEN - FOODSERVICE EQUIPMENT PLAN
SCALE: 1/4" = 1'-0"

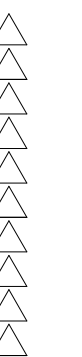
ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS
1	1	FLOOR TROUGH	
2	1	WALK IN COMPRESSOR RACK	BY OWNER
3	20	PAN RACK W/ MOW TOTES	
4	1	CHECK IN DESK	MILLWORK / BY GENERAL CONTRACTOR
5	-	SPARE NUMBER	
6	1	HAND SINK	SOAP & TOWEL BY OWNER
7	1	WORK TABLE, MOBILE	
8	1	SANITIZER STATION W/ SPRAY	
9	1	HOSE REEL WITH SPRAY	
10	1	MOP RACK	
11	1	HAND SINK	SOAP & TOWEL BY OWNER
12	1	EVAPORATOR COIL	BY OWNER
13	8	COOLER STORAGE SHELVING	
14	1	WALK-IN COOLER	BY OWNER
15	-	SPARE NUMBER	
16	1	EVAPORATOR COIL	BY OWNER
17	12	PAN RACK W/ MOW TOTES	
18	1	WALK-IN FREEZER	BY OWNER
19	-	SPARE NUMBER	
20	-	SPARE NUMBER	
21	1	EVAPORATOR COIL	BY OWNER
22	6	FREEZER STORAGE SHELVING	
23	17	DRY STORAGE SHELVING	
24	12	PAN RACK W/ MOW TOTES	
25	-	SPARE NUMBER	
26	2	SLICER	BY OWNER
27	1	PREP TABLE W/ SINK	
28	1	FOOD CHOPPER	BY OWNER
29	1	OVERSHELF	CUSTOM FABRICATION
30	1	WALL SHELF	
31	-	SPARE NUMBER	
32	1	FOOD PROCESSOR	
33	1	WORK TABLE W/ DRAWER	
34	1	60QT FLOOR MIXER	
35	2	MIXER UTENSIL RACK	CUSTOM FABRICATION
36	1	FOOT MIXER	
37	1	WALL SHELF	
38	1	TRASH RECEPTACLE	BY OWNER
39	-	SPARE NUMBER	
40	-	SPARE NUMBER	
41	1	WORK TABLE W/ SINK	
42	1	HAND SINK	SOAP & TOWEL BY OWNER
43	1	HEATED CABINET	
44	1	WATER FILTER	FOR ITEM# 46
45	-	SPARE NUMBER	
46	1	DOUBLE FULL SIZE COMBI OVEN,GAS	
47	1	FILT SKILLET	
48	1	FLOOR TROUGH	
49	-	SPARE NUMBER	
50	-	SPARE NUMBER	
51	1	KETTLE	
52	1	FLOOR TROUGH	
53	1	EXHAUST HOOD	
54	1	FIRE SUPPRESSION SYSTEM	FOR ITEM #53
55	1	HOOD CONTROL PANEL	FOR ITEM #53, 58
56	1	FIRE SUPPRESSION SYSTEM	FOR ITEM #58
58	1	EXHAUST HOOD	
59	2	COMBI OVEN	FUTURE
60	-	SPARE NUMBER	
61	1	4 BURNER RANGE	
62	1	DOUBLE CONVECTION OVEN	RELOCATE & INSTALL OWNER EXG OVEN
63	1	DOUBLE CONVECTION OVEN	RELOCATE & INSTALL OWNER EXG OVEN
64	1	HEATED CABINET	
65	-	SPARE NUMBER	
66	1	PACKAGING MACHINE	
67	1	WORK TABLE	
68	2	HEAT WELL, 3 WELL	
69	1	WORK TABLE	
70	-	SPARE NUMBER	
71	1	MOP SINK STORAGE CABINET	
72	1	DRY STORAGE SHELVING	
73	-	SPARE NUMBER	
74	1	SOILED DISHTABLE	
75	-	SPARE NUMBER	
76	1	TRASH RECEPTACLE	BY OWNER
77	1	DISPOSER	
78	1	PRE-RINSE FAUCET, BACKSPASH MOUNT	
79	-	SPARE NUMBER	
80	-	SPARE NUMBER	
81	1	VENT-LOAD END	
82	1	WAREWASHER W/ BOOSTER HEATER	
83	1	VENT-UNLOAD END	
84	1	DISHTABLE W/ 3 COMPARTMENT SINK	
85	-	SPARE NUMBER	
86	1	RACK SHELF	
87	1	POT AND PAN SHELVING	
88	-	SPARE NUMBER	
89	-	SPARE NUMBER	
90	-	SPARE NUMBER	
91	1	HAND SINK	SOAP & TOWEL BY OWNER
92	1	3 COMPARTMENT SINK	
93	1	3 COMPARTMENT SINK	
94	-	SPARE NUMBER	
95-100	-	SPARE NUMBER	

FOOD BANK OF THE ROCKIES

698 LONG ACRE DRIVE
GRAND JUNCTION, COLORADO

FOODSERVICE EQUIPMENT PLAN

NO: ISSUED FOR: DATE:



100% CONSTRUCTION DOCUMENTS

DATE: 8/25/2021 SHEET NO:

PROJECT NO: 2108 **FS1.1**

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UTILITIES SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS	AMPS	KW	HP	VOLTS	PHASE	DIRECT	PLUG	ELECTRICAL AFF	ELECTRICAL REMARKS	COLD WATER SIZE (IN)	COLD WATER AFF	HOT WATER SIZE (IN)	HOT WATER AFF (IN)	DIRECT DRAIN SIZE (IN)	DIRECT DRAIN AFF (IN)	Indirect Waste Size	Gas Size	Gas Input	GAS AFF	PLUMBING REMARKS	HVAC EXHAUST DUCT SIZE (IN)	HVAC EXHAUST CFM	HVAC EXHAUST SPWG	HVAC MAKE-UP AIR DUCT SIZE (IN)	HVAC MAKE-UP CFM	HVAC MAKE-UP SPWG	HVAC REMARKS
1	1	FLOOR TROUGH																												
4	1	CHECK IN DESK	MILLWORK / BY GENERAL CONTRACTOR	10.0 A			120	1			X	48																		
6	1	HAND SINK	SOAP & TOWEL BY OWNER																											
7	1	WORK TABLE, MOBILE		6.0 A			120	1			X	STUB-UP																		
8	1	SANITIZER STATION W/ SPRAY		5.0 A			120	1	X			48																		
9	1	HOSE REEL WITH SPRAY																												
11	1	HAND SINK	SOAP & TOWEL BY OWNER																											
26	2	SLICER	BY OWNER	5.4 A			120	1			X	38																		
27	1	PREP TABLE W/ SINK		10.0 A			120	1			X	38																		
28	1	FOOD CHOPPER	BY OWNER	16.0 A		1.5	120	1			X	38																		
32	1	FOOD PROCESSOR		5.0 A			120	1			X	38																		
33	1	WORK TABLE W/ DRAWER		10.0 A			120	1			X	48																		
34	1	ROOT FLOOR MIXER		10.0 A		2.7	208	3			X	18																		
36	1	20QT MIXER		8.0 A		1/2	120	1			X	48																		
41	1	WORK TABLE W/ SINK		10.0 A			120	1			X	48																		
42	1	HAND SINK	SOAP & TOWEL BY OWNER																											
43	1	HEATED CABINET		8.8 A			120	1			X	18																		
44	1	WATER FILTER	FOR ITEM# 46																											
46	1	DOUBLE FULL SIZE COMBI OVEN,GAS		7.8 A			120	1			X	24/48																		
47	1	TILT SKILLET		0.2 A			120	1			X	24																		
48	1	FLOOR TROUGH																												
51	1	KETTLE		10.0 A			120	1			X	24																		
52	1	FLOOR TROUGH																												
53	1	EXHAUST HOOD		20.0 A			120	1	X			FROM ABOVE																		
54	1	FIRE SUPPRESSION SYSTEM	FOR ITEM #53	20.0 A			120	1	X			FROM ABOVE																		
55	1	HOOD CONTROL PANEL	FOR ITEM #53, 58	20.0 A			120	1	X			FROM ABOVE																		
56	1	FIRE SUPPRESSION SYSTEM	FOR ITEM #58	20.0 A			120	1	X			FROM ABOVE																		
58	1	EXHAUST HOOD		20.0 A			120	1	X			FROM ABOVE																		
59	2	COMBI OVEN	FUTURE	7.8 A			120	1			X	24/48																		
61	1	4 BURNER RANGE																												
62	1	DOUBLE CONVECTION OVEN	RELOCATE & INSTALL OWNER EXG OVEN	6.0 A			120	1			X	24/48																		
63	1	DOUBLE CONVECTION OVEN	RELOCATE & INSTALL OWNER EXG OVEN	6.0 A			120	1			X	24/48																		
64	1	HEATED CABINET		8.8 A			120	1			X	18																		
66	1	PACKAGING MACHINE		6.0 A			120	1			X	FROM ABOVE, DROP CORD																		
67	1	WORK TABLE		10.0 A			120	1			X	FROM ABOVE, DROP CORD																		
68	2	HEAT WELL, 3 WELL		17.9 A			208	1			X	FROM ABOVE, DROP CORD																		
69	1	WORK TABLE		10.0 A			120	1			X	FROM ABOVE, DROP CORD																		
71	1	MOP SINK STORAGE CABINET																												
77	1	DISPOSER		3.3 A		2	208	3			X	18																		
78	1	PRE-RINSE FAUCET, BACKSPASH MOUNT																												
81	1	VENT-LOAD END		0.0 A																										
82	1	WAREWASHER W/ BOOSTER HEATER		50.0 A		2.25	208	3			X	24																		
83	1	VENT-UNLOAD END		0.0 A																										
84	1	DISHTABLE W/ 3 COMPARTMENT SINK																												
91	1	HAND SINK	SOAP & TOWEL BY OWNER																											
92	1	3 COMPARTMENT SINK																												
93	1	3 COMPARTMENT SINK																												

FOOD BANK OF THE ROCKIES

698 LONG ACRE DRIVE
GRAND JUNCTION, COLORADO

UTILITIES SCHEDULE

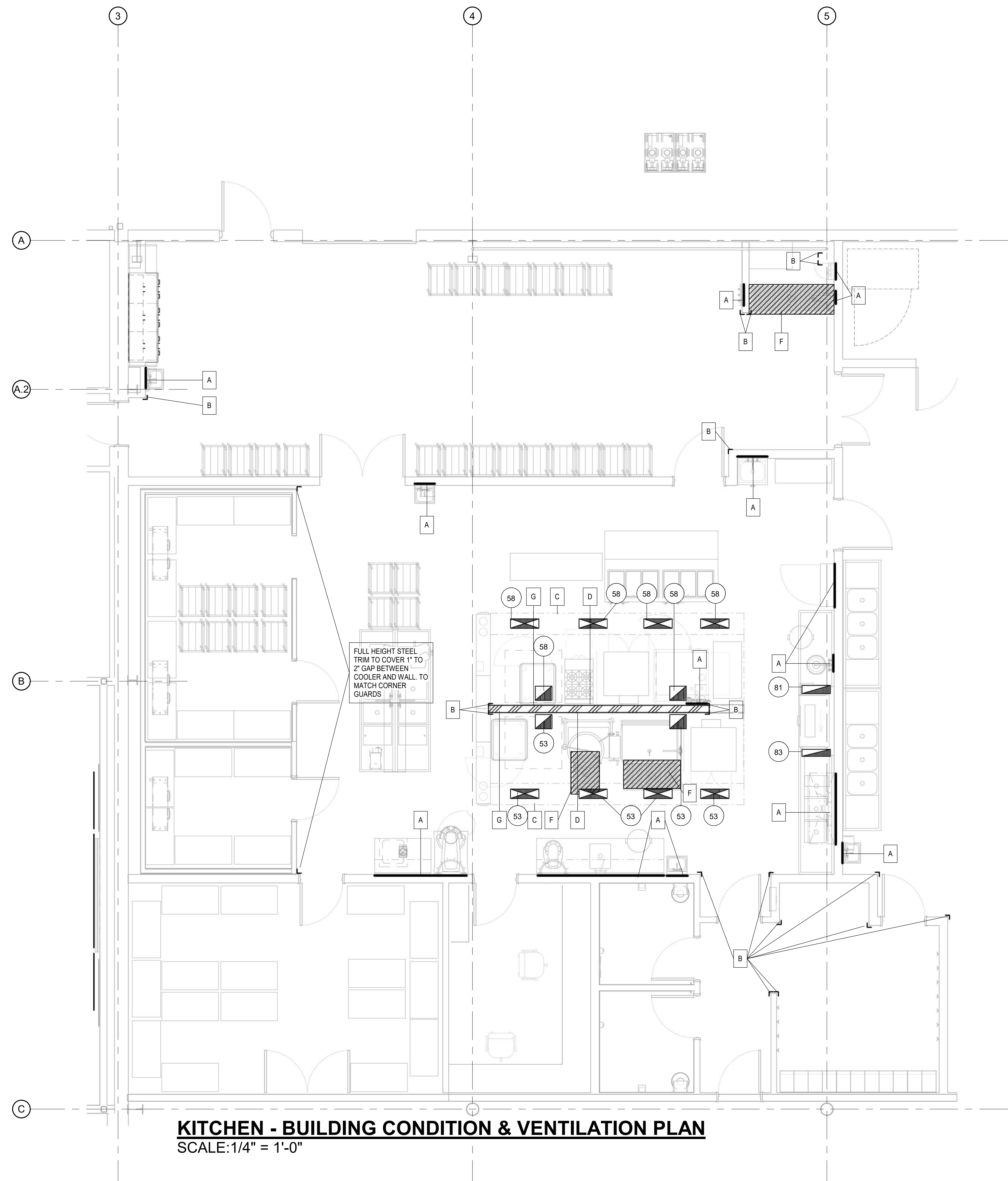
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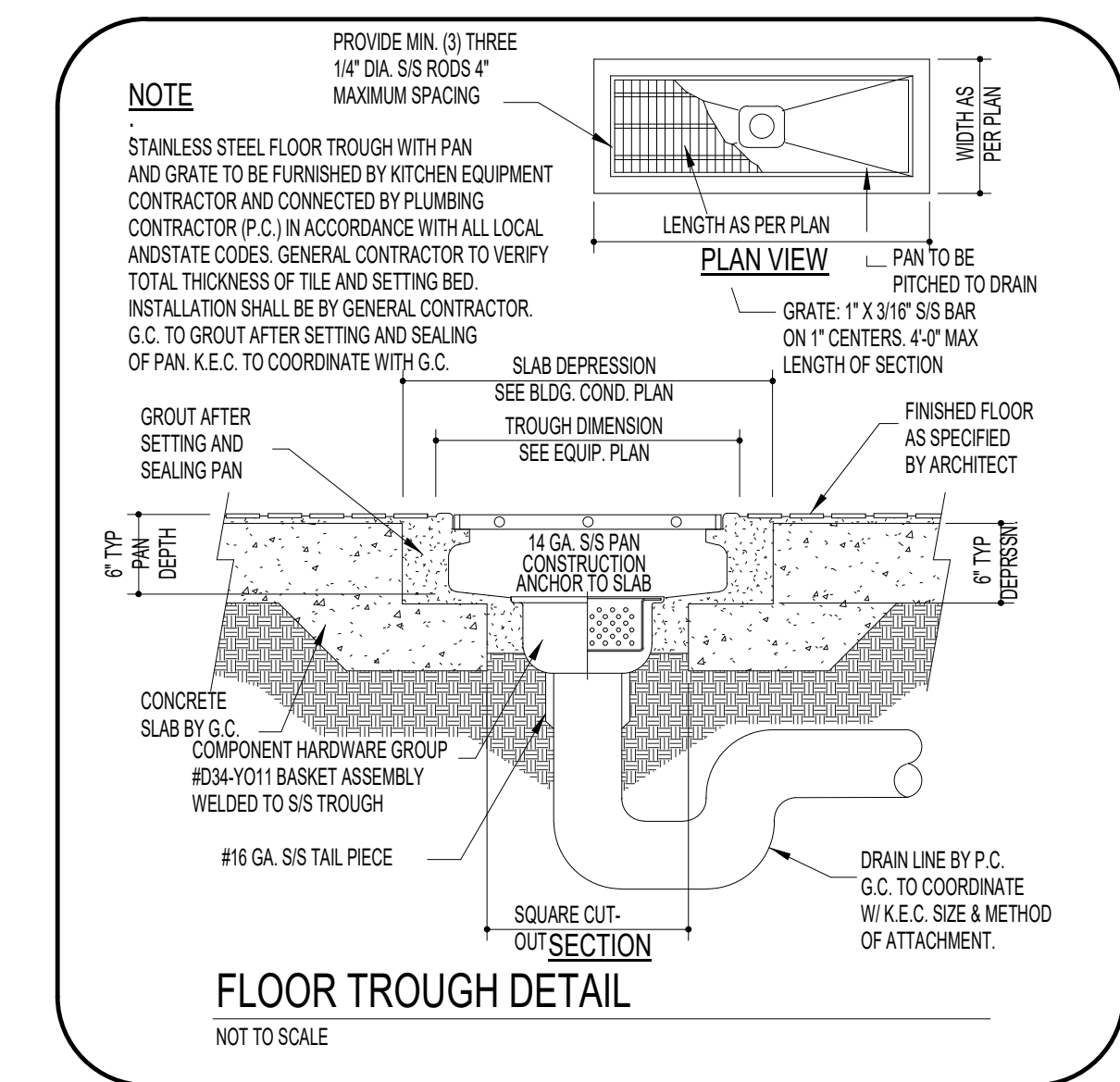
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DATE: 8/25/2021 SHEET NO:

PROJECT NO: 2108 FS1.1A



KITCHEN - BUILDING CONDITION & VENTILATION PLAN
SCALE: 1/4" = 1'-0"



MECHANICAL LEGEND	
	EXHAUST DUCT CONNECTION
	MAKE-UP AIR DUCT CONNECTION
	AIR COOLING (HEAT REMOVAL)
	FLOOR AREA SPECIAL NOTES
	NON-COMBUSTIBLE WALL (BY GENERAL CONTRACTOR)
	LOW WALL PARTITION
	LOW WALL PARTITION

BUILDING COND. & VENTILATION NOTES	
A	WALL BACKING, BY G.C. VERIFY SIZE & LOCATION WITH F.E.C.
B	2" X 2" X 60" HIGH 16 GA. S/S CORNER GUARDS, BY F.E.C. TYPICAL.
C	GENERAL CONTRACTOR TO PROVIDE STRUCTURAL SUPPORT ABOVE FOR CEILING HUNG EQUIPMENT - SEE EQUIPMENT SHOP DRAWING FOR MOUNTING INFORMATION
D	20 GA. S/S WALL FLASHING FROM BASE COVE TO BOTTOM LINE OF HOOD BY F.E.C. (INCLUDE WITH THE HOOD @ WALL LOCATION)
E	WALK-IN AREA TO BE LEVELLED TO 1/8" TOLERANCE UNDER WALK-IN FLOOR PANELS PER MANUFACTURER'S REQUIREMENTS, COORDINATE WITH INSTALLER.
F	BOX-OUT IN FLOOR SLAB FOR FLOOR TROUGH - SIMILAR TO FLOOR TROUGH SECTION IN THIS SHEET
G	PROVIDE FOR NON-COMBUSTIBLE WALL CONSTRUCTION @ ALL COOK LINE WALLS
H	8" BEER CONDUIT CHASEWAY BY G.C. FOR BEER SYSTEM. CONDUIT SHALL HAVE 24" RADIUS AT ALL BENDS & TERMINATE 6" ABOVE FIN. FLOOR. K.E.C. TO SEAL TOPS OF CONDUIT AFTER BEVERAGE SYSTEM INSTALLATION IS COMPLETE. VERIFY WITH LOCAL CODES.

KITCHEN BUILDING CONDITIONS & VENTILATION NOTES

THE INFORMATION CONTAINED ON THIS DRAWING HAS BEEN COORDINATED WITH THE ARCHITECT AND ENGINEERS. CONTRACTORS SHALL VERIFY LOCATION OF ROUGH-INS AND SERVICE REQUIREMENTS WITH FIELD DIMENSIONS AND CONDITIONS. COORDINATE INSTALLATION REQUIREMENTS OF FOOD BEVERAGE SERVICE EQUIPMENT WITH FOODSERVICE EQUIPMENT CONTRACTOR (F.E.C.). EQUIPMENT DESIGNATED BY NFSC IS DEFINED AS "NOT IN FOODSERVICE CONTRACT."

- ALL WORK INDICATED ON THIS PLAN AND IN THESE NOTES ARE TO BE BY OTHERS THAN THE FOODSERVICE EQUIPMENT CONTRACTOR (F.E.C.) UNLESS NOTED.
- THE BUILDING CONDITIONS & VENTILATION PLAN IS INTENDED TO SHOW PRELIMINARY ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION SIZES, AND LOAD REQUIREMENTS. FOR FINAL LOCATIONS SEE F.E.C. DIMENSIONED PLANS, DIMENSIONS, WHEN SHOWN, ARE FROM COLUMN CENTERS OF FINISHED FLOORS, AND FINISHED WALLS.
- WALLS, FLOORS, AND CEILINGS IN KITCHEN, PREPARATION, SERVICE, AND WAREWASHING AREAS OR ANY OTHER LOCATION WHERE FOOD AND/OR BEVERAGES ARE PREPARED, MUST BE SMOOTH, EASILY CLEANABLE, NON - ABSORBENT, AND DURABLE. WALLS AND CEILINGS ARE TO BE LIGHT COLORED.
- CONSTRUCT PARTITION WALLS BETWEEN KITCHEN AREAS AND PUBLIC AREAS FOR MAXIMUM SOUND CONTROL.
- PROVIDE FLOOR LOADING CAPACITY AT A MINIMUM OF 150 POUNDS PER SQUARE FOOT OR AS REQUIRED BY LOCAL CODES OR SPECIAL EQUIPMENT REQUIREMENTS.
- MINIMUM VENTILATION REQUIREMENTS:
A. KITCHEN, SERVICE, PREPARATION, AND WAREWASHING AREAS - 5 TO 6 CHANGES EVERY HOUR.
B. STOREROOMS - 2 TO 3 CHANGES PER HOUR.
C. OFFICES - 4 AIR CHANGES PER HOUR (AIR CONDITIONING RECOMMENDED).
D. REFRIGERATION CONDENSING UNITS: AIR COOLED - 650 CFM PER H.P.; WATER COOLED - 200 CFM PER H.P. SUPPLY AND EXHAUST.
E. OTHER AREAS - AS REQUIRED BY CODE OR AS NOTED.
- VERIFY THAT VENTILATION REQUIREMENTS SHOWN ARE IN COMPLIANCE WITH LOCAL CODES.
- FINAL DUCT CONNECTIONS ARE BY MECHANICAL CONTRACTOR.
- ROUGH-IN CONNECTION HEIGHTS NOTED ON THE MECHANICAL CONNECTION SCHEDULE INDICATE HEIGHT ABOVE FINISHED FLOOR (A.F.F.)
- GENERAL CONTRACTOR, OR EQUIVALENT, SHALL FURNISH AND INSTALL THE FOLLOWING:
A. HEAVY GAUGE METAL STUDS IN ALL FOODSERVICE AREA WALLS.
B. IN-WALL REINFORCING OR BACKING (---) AS REQUIRED FOR WALL MOUNTED KITCHEN EQUIPMENT. COORDINATE SIZE, MOUNTING HEIGHTS AND INSTALLATION REQUIREMENTS WITH F.E.C. MOUNT ALL SHELVES AT 54" AND 66" A.F.F., UNLESS OTHERWISE NOTED. MOUNT HAND SINKS (PROVIDED BY PLUMBING CONTRACTOR) AT 36" A.F.F.
C. SLOPE FLOORS TO FLOOR DRAINS, AND FLOOR TROUGHS.
D. PROVIDE DOORWALL OPENINGS AND/OR PASSAGES TO ASSURE ACCESS FOR ALL KITCHEN EQUIPMENT. COORDINATE SIZES WITH F.E.C.
E. PROVIDE WALK-IN REFRIGERATION DEPRESSIONS, SMOOTH AND TRANSIT-LEVEL, WHERE DEPRESSIONS ARE REQUIRED. DEPTH AS NOTED. COORDINATE REQUIREMENTS WITH F.E.C.
F. FILL EXCESS DEPRESSIONS AROUND WALK-INS, FLOOR TROUGHS, WITH GROUT, FINISHED FLOOR, AND MATCHING COVERED BASE AFTER WALK-INS AND FLOOR TROUGHS HAVE BEEN INSTALLED BY F.E.C.
G. PROVIDE MASONRY PADS, WHEN SHOWN, WITH TROWEL - SMOOTH AND LEVEL FINISH.
H. PROVIDE FIRE-RATED MATERIALS AND/OR INSULATION AS REQUIRED FOR EXHAUST DUCTS, VENT STACKS, PORTION OF EXHAUST HOODS ABOVE CEILING HEIGHT, HEAT PRODUCING EQUIPMENT, ROOF/WALL PENETRATIONS, ETC. PER LOCAL CODES.
I. PROVIDE COVERED BASE MOLDING OR COVERED INTEGRAL FLOOR MATERIALS AS REQUIRED AT ALL VERTICAL SURFACES WHERE THEY MEET FLOORS IN FOODSERVICE AREAS. J. PROVIDE SLEEVES OR CONDUITS AT WALL/FLOOR PENETRATIONS AS REQUIRED FOR REFRIGERATION PIPING.

FOOD BANK OF THE ROCKIES

698 LONG ACRE DRIVE
GRAND JUNCTION, COLORADO

BUILDING CONDITIONS & VENTILATION PLAN

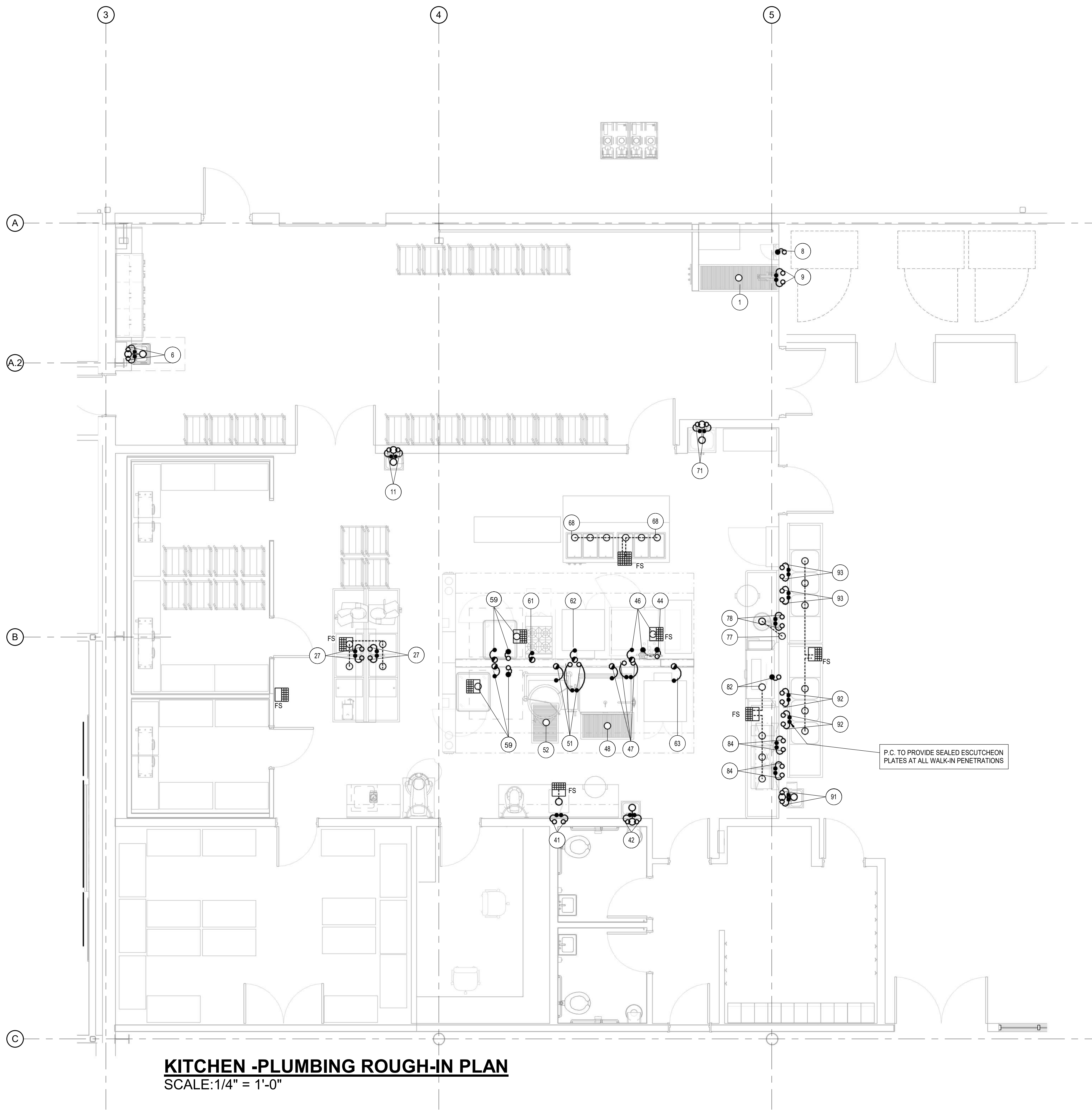
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DATE: 8/25/2021 SHEET NO:

PROJECT NO: 2108 FS1.2



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

P.C. TO PROVIDE SEALED ESCUTCHEON PLATES AT ALL WALK-IN PENETRATIONS

PLUMBING GENERAL NOTES

- * E.C. TO INTER-WIRE COIL AND CONDENSER DEFROST SYSTEM IN W/ FREEZER REF. SYSTEMS.
- * E.C. TO MOUNT AND WIRE LIGHTS, SWITCHES, AND PROVIDE/INSTALL LAMPS IN WALK-IN COOLERS/FREEZERS
- * E.C. TO CONNECT FAN AND LIGHTS WITH HOOD SWITCHES AND PROVIDE LAMPS.
- * E.C. TO INTER-WIRE DISPOSER AND CONTROL PANEL FROM E.C. PROVIDED DISCONNECT.
- * ALL "BY PURVEYOR", "BY OPERATOR", OR "EXISTING" EQUIPMENT MECHANICAL, ELECTRICAL, AND PLUMBING INFORMATION SHOULD BE VERIFIED PRIOR TO CONSTRUCTION
- * P.C. TO FURNISH AND INSTALL BRASS BALL VALVE STOPS IN PIPE SIZE INDICATED TO ALL HOT AND COLD CONNECTIONS ON ALL FS EQUIPMENT SHOWN
- * ROUGH-IN DIMENSIONS AND DETAILS ARE FOR REFERENCE ONLY - REFER TO F.E.C. SUBMITTALS FOR FINAL ROUGH-IN DETAILS AND LOCATIONS.

PLUMBING ROUGH-IN PLAN NOTES

THE INFORMATION CONTAINED ON THIS DRAWING IS COORDINATED WITH THE ARCHITECT AND ENGINEERS. CONTRACTORS SHALL VERIFY LOCATIONS OF ROUGH-INS AND SERVICE REQUIREMENTS WITH FIELD DIMENSIONS AND CONDITIONS. COORDINATE INSTALLATION REQUIREMENTS OR FOOD SERVICE EQUIPMENT WITH THE FOODSERVICE EQUIPMENT CONTRACTOR (F.E.C.). EQUIPMENT DESIGNATED BY NOTE "NFSC" IS DEFINED AS "NOT IN FOODSERVICE CONTRACT". ENGINEERING PLANS FOR ADDITIONAL PLUMBING REQUIREMENTS.

1. ALL ROUGH-INS AND CONNECTIONS SHOWN RELATE TO FOODSERVICE FIXTURES AND EQUIPMENT ONLY. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL PLUMBING REQUIREMENTS.
2. THIS PLUMBING PLAN IS INTENDED TO SHOW PRELIMINARY ROUGH-IN LOCATIONS AND HEIGHTS, CONNECTION SIZES AND LOAD REQUIREMENTS. SEE F.E.C. DIMENSIONED PLANS FOR FINAL LOCATIONS.
3. FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT SHALL BE BY THE PLUMBING CONTRACTOR, INCLUDING REQUIRED MATERIALS, SUCH AS, BUT NOT LIMITED TO, STOPS, VALVES, FILTERS, TRAPS, CHECK VALVES, PIPING, TUBING, ETC. UNLESS OTHERWISE NOTED. P.C. SHALL FURNISH BRASS BALL VALVE STOPS TO ALL H/C WATER CONNECTIONS IN ACCORD WITH SIZE OF FEED PIPE.
4. ROUGH-IN HEIGHTS NOTED ON THE PLUMBING SCHEDULE INDICATE HEIGHT ABOVE FINISHED FLOOR (A.F.F.)
5. PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING:
 - A. ALL WATER, WASTE, GAS, STEAM, AND AIR SERVICE FROM THE POINT OF ROUGH-IN TO THE FOODSERVICE FIXTURE AND EQUIPMENT ITEMS AS SHOWN ON THE PLAN. ROUGH-IN OUTLETS TO STUB 2" OUT OF WALLS AT HEIGHT INDICATED TO CENTERLINE OF OUTLET. FLOOR ROUGH-INS TO STUB UP 4" (100 mm) A.F.F. OR CURB. ALL FLOOR OPENINGS AND/OR PENETRATIONS SHALL BE WATER TIGHT.
 - B. PRESSURE REDUCING AND/OR REGULATING VALVES FOR, BUT NOT LIMITED TO, WAREWASHERS, BOOSTER HEATERS, AND AS OTHERWISE NOTED, IN FOODSERVICE AREAS.
 - C. ALL FLOOR SINKS, COMPLETE WITH THREE QUARTER GRATES, UNLESS OTHERWISE NOTED, AND REMOVABLE SEDIMENT BUCKETS SET FLUSH WITH FINISHED FLOOR, UNLESS OTHERWISE NOTED OR REQUIRED BY CODE.
 - D. ALL WASTE LINES, DIRECT AND INDIRECT, EXCEPT AS NOTED OTHERWISE. MINIMUM DIAMETER OF LINES SHALL BE AS NOTED IN THE PLUMBING CONNECTION SCHEDULE, REGARDLESS OF CONNECTION SIZE, AND SHALL BE PITCHED DOWNWARD. MAINTAIN DRAINS AS POSSIBLE ABOVE FINISHED FLOOR. PROVIDE CLEAN-OUTS ON ALL WASTE LINES.
 - E. INDIRECT WASTE LINES FOR WALK-IN REFRIGERATED BOXES SHALL BE PITCHED A MINIMUM OF 1/4" PER FOOT WITH A 1" TRAP AT END OVER FLOOR SINK. PIPING ON EXTERIOR SHALL BE PARALLEL TO WALK-IN, PENETRATE WALK-IN WALL WITH WASTE LINE AT 1'-0" (300 mm) A.F.F.
 - F. HOT WATER SUPPLY TO WAREWASHERS, BOOSTER HEATERS, AND WATER WASH EXHAUST HOODS, SHALL BE A MINIMUM OF 40 DEGREES FAHRENHEIT.
 - G. ALL REQUIRED GREASE TRAPS, SHALL BE OUTSIDE THE BUILDING IF AT ALL POSSIBLE, OTHERWISE, FLUSH WITH FLOOR. INSTALL FIRE PROTECTION SYSTEM GAS SHUT-OFF VALVES, FURNISHED BY THE FIRE PROTECTION SYSTEM CONTRACTOR, WHEN GAS COOKING EQUIPMENT IS USED.
 - H. VACUUM BREAKERS AND BACK FLOW PREVENTION DEVICES AS REQUIRED BY LOCAL CODE.
 - I. INSULATION ON ALL STEAM, HOT WATER, AND CONDENSATE LINES, IN THE FOODSERVICE AREAS. INSULATION SHALL HAVE HARD, SMOOTH CLEANABLE COVER. ALL SUCH LINES SHALL BE COLOR CODED IN ACCORDANCE WITH APPLICABLE CODES.
 - J. CLEAN-OUTS FOR STEAM, CONDENSATE, AIR, AND DRAIN LINES.
 - K. INTERCONNECT WAREWASHERS AND BOOSTER HEATERS AS PER MANUFACTURER'S INSTRUCTIONS.
 - L. INTERCONNECT HOOD CONTROL PANEL(S) WITH EXHAUST HOOD(S) AS PER THE MANUFACTURER'S INSTRUCTIONS.
 - M. AREA FLOOR DRAINS AS LOCATED AND SPECIFIED BY PLUMBING ENGINEER AND AS REQUIRED BY CODE.
 - N. HANDSINKS, WOP SINKS, HOSE BIBS WITH MIXING VALVES AND BACK FLOW PREVENTION DEVICES AS INDICATED AND REQUIRED BY CODE.
 - O. ALL INTERCONNECTIONS OF FOODSERVICE EQUIPMENT AND FIXTURES DELIVERED TO THE JOB SITE IN SECTIONS.
 - P. ASSEMBLE AND CONNECT ALL LINES FURNISHED BY F.E.C. AS PART OF THE UTILITY DISTRIBUTION SYSTEM(S) TO INDIVIDUAL ITEMS OF EQUIPMENT.
6. CONCEAL ALL VENT PIPES IN WALLS OR COLUMN CHASES. USE LOOP-VENTS FOR ISLAND FIXTURES.
7. ALL EXPOSED PIPING AND FITTINGS IN FOODSERVICE AREAS SHALL BE PAINTED WITH SEYMORE 16354 STAINLESS STEEL PAINT (800-435-4462) UNLESS SPECIFIED IN OTHER SECTIONS TO BE CHROME PLATED, OR STAINLESS STEEL.
8. ROUTE ALL LINES THROUGH EQUIPMENT SO AS NOT TO INTERFERE WITH THE INTENDED USE OF, OR SERVICING OF THE EQUIPMENT.
9. ALL WASTE LINES SHOWN ON THIS DRAWING ARE DESIGNED TO COMPLY WITH GENERALLY ACCEPTED HEALTH AND SANITARY CONDITIONS AND CODES. PLUMBING ENGINEER/CONTRACTOR IS RESPONSIBLE FOR VERIFYING COMPLIANCE WITH LOCAL HEALTH AND BUILDING CODES AND MAKING ALL ADJUSTMENTS AS REQUIRED.

PLUMBING SYMBOL LEGEND

- HOT/COLD WATER ROUGH-IN
- GAS ROUGH-IN
- DIRECT WASTE ROUGH-IN
- STEAM SUPPLY
- STEAM RETURN
- ▭ FLOOR SINK - HALF GRATE
- ▭ FLOOR SINK - 3 QUARTER GRATE
- ▭ FLOOR SINK - FULL GRATE
- FIELD CONNECTIONS
- ▭ FLOOR DRAIN
- ▭ FUNNEL TYPE FLOOR DRAIN
- CHILLED WATER SUPPLY
- CHILLED WATER RETURN

FOOD BANK OF THE ROCKIES

698 LONG ACRE DRIVE
GRAND JUNCTION, COLORADO

PLUMBING ROUGH-IN PLAN

NO: ISSUED FOR: DATE:



100% CONSTRUCTION DOCUMENTS

DATE: 8/25/2021 SHEET NO:

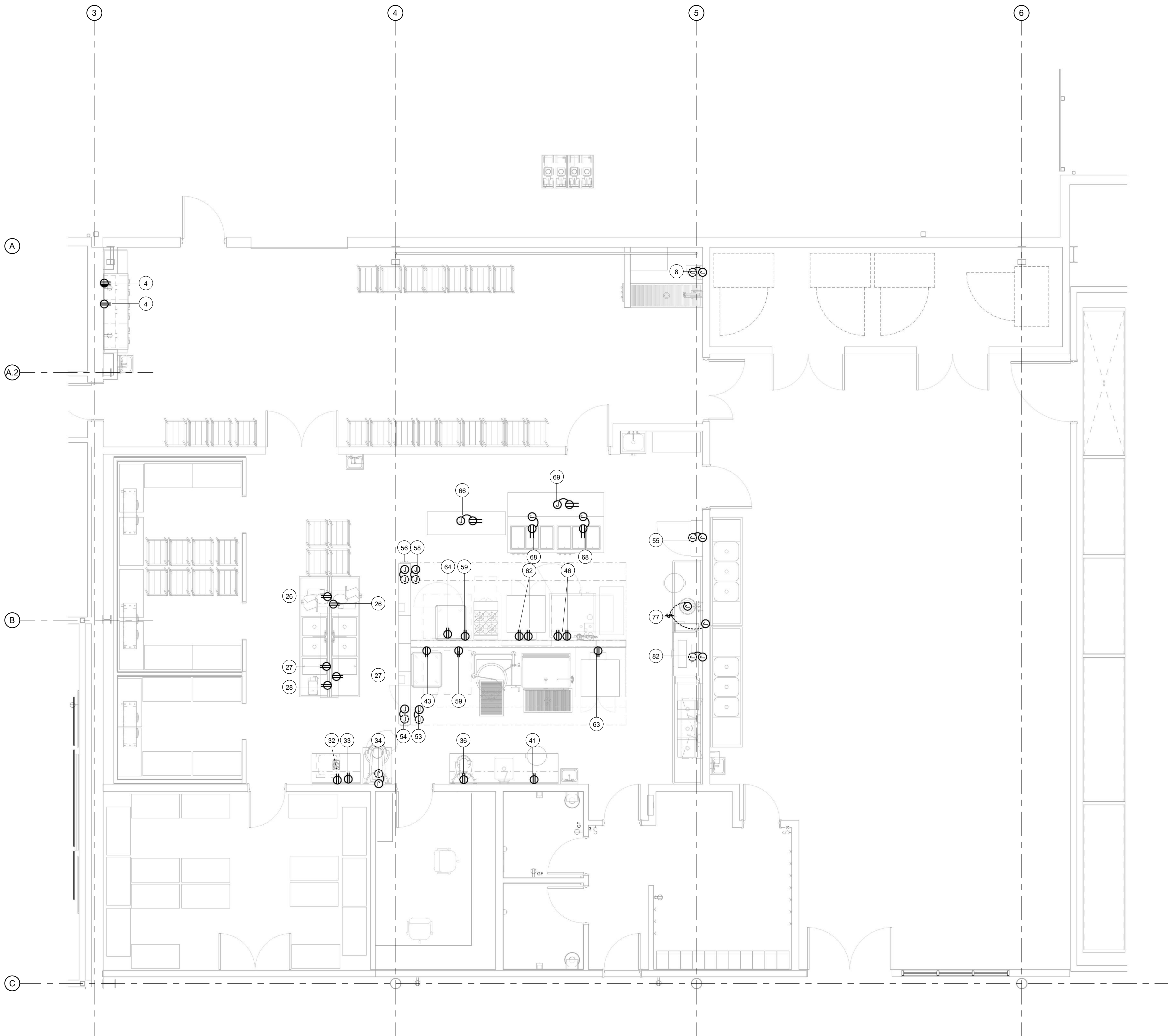
PROJECT NO: 2108 **FS1.3**



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KITCHEN - ELECTRICAL ROUGH-IN PLAN
SCALE: 1/4" = 1'-0"

ELECTRICAL SYMBOL LEGEND

- ⊕ WALL MOUNTED DUPLEX RECEPTACLE
120 VOLT, GROUND TYPE
- ⊖ WALL MOUNTED SIMPLEX RECEPTACLE
120 VOLT, GROUND TYPE
- ⚡ WALL MOUNTED SPECIAL PURPOSE OUTLET
208 VOLT, GROUND TYPE
- ⚡ WALL MOUNTED SPECIAL PURPOSE OUTLET
480 VOLT, GROUND TYPE
- ⊕ CEILING MOUNTED RECEPTACLE
120 VOLT, GROUND TYPE
- FLOOR MOUNTED RECEPTACLE
120 VOLT, GROUND TYPE
- FLOOR MOUNTED RECEPTACLE
208 VOLT, GROUND TYPE
- ⊚ JUNCTION BOX
- ⚡ DROP CORD SPECIAL PURPOSE OUTLET
208 VOLT, GROUND TYPE
- ⚡ DROP CORD, DUPLEX RECEPTACLE
120 VOLT, GROUND TYPE, DROPPED TO 6'-6" A.F.F.
- ⊓ DISCONNECT BOX
- ⚡ SWITCH
- ⚡ VAPOR-PROOF LIGHT
- ⚡ WALK-IN TEMPERATURE ALARM
- ▽ DATA AND TELEPHONE CONNECTION
- FIELD WIRING

ELECTRICAL ROUGH-IN PLAN NOTES

THE INFORMATION CONTAINED ON THIS DRAWING IS COORDINATED WITH THE ARCHITECT AND ENGINEERS. CONTRACTORS SHALL VERIFY LOCATION OF ROUGH-INS AND SERVICE REQUIREMENTS WITH FIELD DIMENSIONS AND CONDITIONS. COORDINATE INSTALLATION REQUIREMENTS OF FOODSERVICE SERVICE EQUIPMENT WITH FOODSERVICE EQUIPMENT CONTRACTOR (F.E.C.) EQUIPMENT DESIGNATED ON PLAN BY NOTE H.F. IS REFERRED AS "NOT A FOODSERVICE CONTRACTOR."

1. ELECTRICAL SYSTEM IS DESIGNED FOR 120/208 VOLTS, 3 PHASE, 4 WIRE, 60 HERTZ, UNLESS OTHERWISE NOTED.
2. ALL ROUGH-INS AND CONNECTIONS SHOWN RELATE TO FOODSERVICE EQUIPMENT AND FIXTURES ONLY. SEE ARCHITECTURAL/ENGINEERING PLANS FOR ADDITIONAL ELECTRICAL REQUIREMENTS. E.C. TO COORDINATE WITH F.E.C. PRIOR TO CONSTRUCTION FOR VERIFICATION OF REQUIRED CIRCUITRY.
3. THIS ELECTRICAL PLAN IS INTENDED TO SHOW OUTLET TYPES, LOCATIONS, AND CONNECTION POSITIONS AND LOADS. FOR FINAL ROUGH-IN LOCATIONS, SEE F.E.C. DIMENSIONED PLANS. DIMENSIONS, WHEN SHOWN, ARE FROM COLUMN CENTERS, FINISHED FLOORS, AND FINISHED WALLS.
4. ALL ELECTRICAL WORK FOR FABRICATED FOODSERVICE EQUIPMENT AND FIXTURES, SHALL BE COMPLETELY PRE-WIRED BY THE F.E.C. TO A JUNCTION-BOX OR PULL-BOX MOUNTED ON THE EQUIPMENT, IN AN ACCESSIBLE POSITION. FINAL CONNECTIONS TO THE FOODSERVICE FIXTURES AND EQUIPMENT JUNCTION BOXES OR PULL BOXES, AND ALL ELECTRICAL WORK FROM PANEL BOXES SHALL BE BY THE ELECTRICAL CONTRACTOR.
5. FINAL CONNECTIONS TO ALL FOODSERVICE EQUIPMENT AND FIXTURES SHALL BE BY THE ELECTRICAL CONTRACTOR, INCLUDING ALL LABOR AND MATERIALS.
6. ROUGH-IN/CONNECTION HEIGHTS NOTED IN THE ELECTRICAL CONNECTION SCHEDULE ARE ABOVE FINISHED FLOOR (A.F.F.) TO THE CENTER OF THE OUTLET. ALL OUTLETS SHALL BE MOUNTED HORIZONTALLY.
7. ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL THE FOLLOWING:
 A. ALL JUNCTION BOXES, ELECTRICAL OUTLETS, COVER PLATES, SWITCHES, ETC., NOT BUILT INTO THE EQUIPMENT AND FIXTURES. ALL OUTLETS, JUNCTION BOXES, COVER PLATES, ETC., IN DISHROOMS AND OTHER HIGH MOISTURE AREAS, OR AS INDICATED IN SCHEDULES, SHALL BE VAPOR PROOF.
 B. SHUNT TRIP CIRCUIT BREAKERS OR DISCONNECTS FOR FIRE PROTECTION SYSTEM, SHUT-OFF OF ALL FOODSERVICE EQUIPMENT. ELECTRICAL CIRCUITS LOCATED BENEATH EXHAUST HOODS AS REQUIRED BY N.F.P.A. AND APPLICABLE CODES.
 C. DISCONNECTS OR OTHER DEVICES AS REQUIRED BY LOCAL CODES UNLESS OTHERWISE NOTED.
8. ELECTRICAL CONTRACTOR SHALL PROVIDE CIRCUIT(S) CONDUIT AND WIRING, INSTALL ELECTRICAL COMPONENTS (PROVIDED BY F.E.C.) AND INTERWIRE BETWEEN THE FOLLOWING:
 A. REMOTE REFRIGERATION EQUIPMENT AND EVAPORATOR COILS.
 B. CONTROL PANELS TO WATER WASH EXHAUST HOODS AND EXHAUST/SUPPLY FAN MAGNETIC STARTERS PER MANUFACTURERS INSTRUCTION.
 C. FOODSERVICE EXHAUST HOODS TO FIRE PROTECTION SYSTEM AND SHUT-OFFS.
 D. DISPOSALS, SOLENOID VALVES, AND CONTROL PANELS.
 E. FOOD SERVICE EXHAUST HOOD LIGHTS AND SWITCHES IF SUPPLIED. E.C. TO PROVIDE LAMPS.
 F. ALL INTERCONNECTORS OF FOODSERVICE EQUIPMENT AND FIXTURES DELIVERED TO THE JOB SITE IN SECTIONS.
 G. ASSEMBLE AND CONNECT ALL LINES FURNISHED BY THE F.E.C. AS PART OF THE UTILITY DISTRIBUTION SYSTEM(S) TO INDIVIDUAL ITEMS OF EQUIPMENT.
 H. ALL OTHER FOODSERVICE EQUIPMENT AND FIXTURES ITEMS WITH COMPONENTS SHIPPED LOOSE BY THE MANUFACTURER OR F.E.C.
9. WALK-IN COOLERS/FREEZERS:
 A. LIGHTS, INCLUDING NIGHT LIGHTS, THERMOMETER/TEMPERATURE ALARMS, FREEZER DOOR SWITCHES, DOOR FRAME HEATERS, FREEZER HEATED RELIEF PORTS, REMOTE DOOR SWITCHES, FURNISHED BY F.E.C. - INSTALLED AND WIRED BY THE ELECTRICAL CONTRACTOR. ALL CONDUIT SHALL BE RUN ON THE EXTERIOR TOP OF THE WALK-IN.
 B. DISCONNECTS, SWITCHES AT EVAPORATOR COILS AND AN ADJACENT VAPOR-PROOF CONVENIENCE OUTLETS AND DRAIN LINE HEAT TAPE FURNISHED AND INSTALLED BY ELECTRICAL CONTRACTOR.
 C. INTERCONNECTORS OF ELECTRICAL COMPONENTS OF ALL WALK-IN COOLERS/FREEZERS AND COMPRESSORS BY ELECTRICAL CONTRACTOR.
10. CONVENIENCE OUTLETS SHOWN ARE FOR FOODSERVICE EQUIPMENT AND FIXTURES OPERATION. ADDITIONAL AREA CONVENIENCE OUTLETS SHALL BE FURNISHED AND INSTALLED BY ELECTRICAL CONTRACTOR AS LOCATED ON THE ELECTRICAL ENGINEERING PLANS.

ELECTRICAL GENERAL NOTES

- * E.C. TO INTER-WIRE COIL AND CONDENSER DEFROST SYSTEM IN W/ FREEZER REF. SYSTEMS.
- * E.C. TO MOUNT AND WIRE LIGHTS, SWITCHES, AND PROVIDE/INSTALL LAMPS IN WALK-IN COOLERS/FREEZERS
- * E.C. TO CONNECT FAN AND LIGHTS WITH HOOD SWITCHES AND PROVIDE LAMPS.
- * E.C. TO INTER-WIRE DISPOSER AND CONTROL PANEL FROM E.C. - PROVIDED DISCONNECT.
- * ALL "BY PURVEYOR", "BY OPERATOR", OR "EXISTING" EQUIPMENT MECHANICAL, ELECTRICAL, AND PLUMBING INFORMATION SHOULD BE VERIFIED PRIOR TO CONSTRUCTION
- * P.C. TO FURNISH AND INSTALL BRASS BALL VALVES/STOPS IN PIPE SIZE INDICATED TO ALL HOT AND COLD CONNECTIONS ON ALL FS EQUIPMENT SHOWN.
- * ROUGH-IN DIMENSIONS AND DETAILS ARE FOR REFERENCE ONLY - REFER TO F.E.C. SUBMITTALS FOR FINAL ROUGH-IN DETAILS AND LOCATIONS.

FOOD BANK OF THE ROCKIES

698 LONG ACRE DRIVE
GRAND JUNCTION, COLORADO

ELECTRICAL ROUGH-IN PLAN

NO: _____ ISSUED FOR: _____ DATE: _____



100% CONSTRUCTION DOCUMENTS

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PROJECT NO: **2108** FS1.4

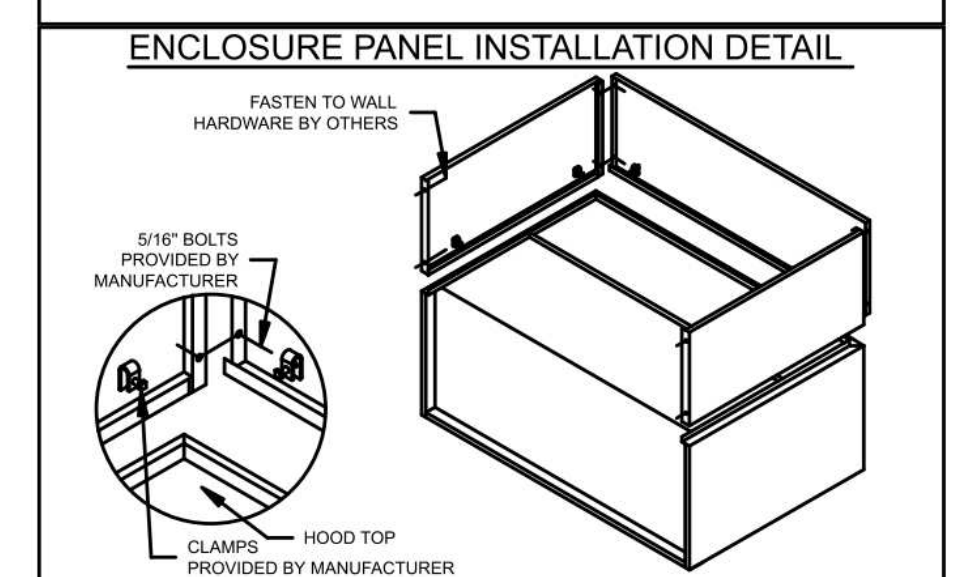
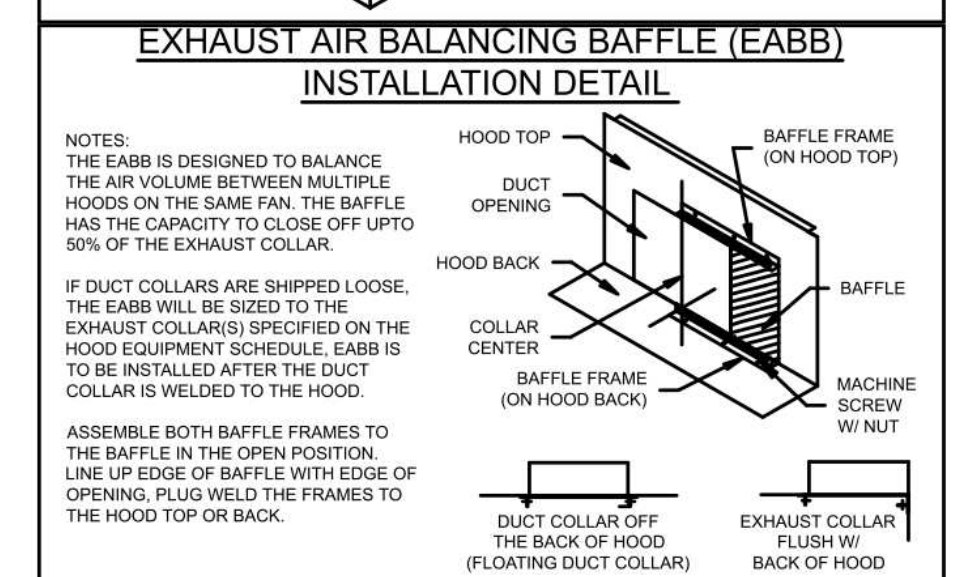
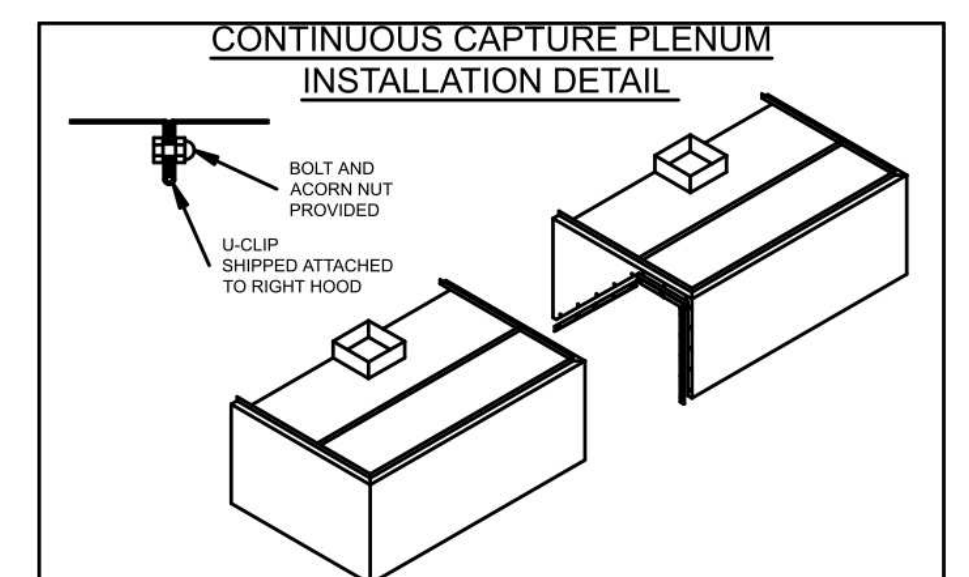
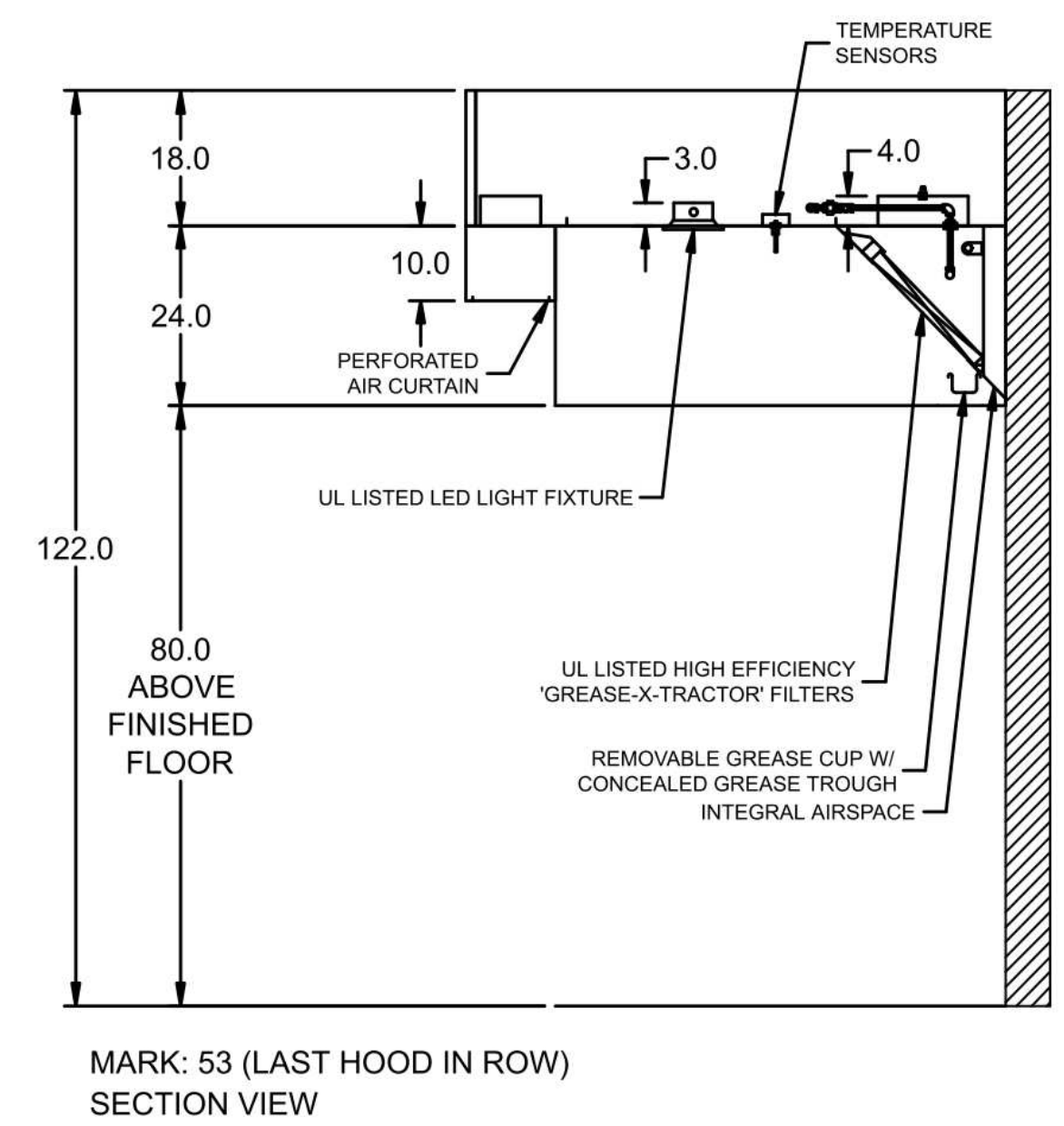
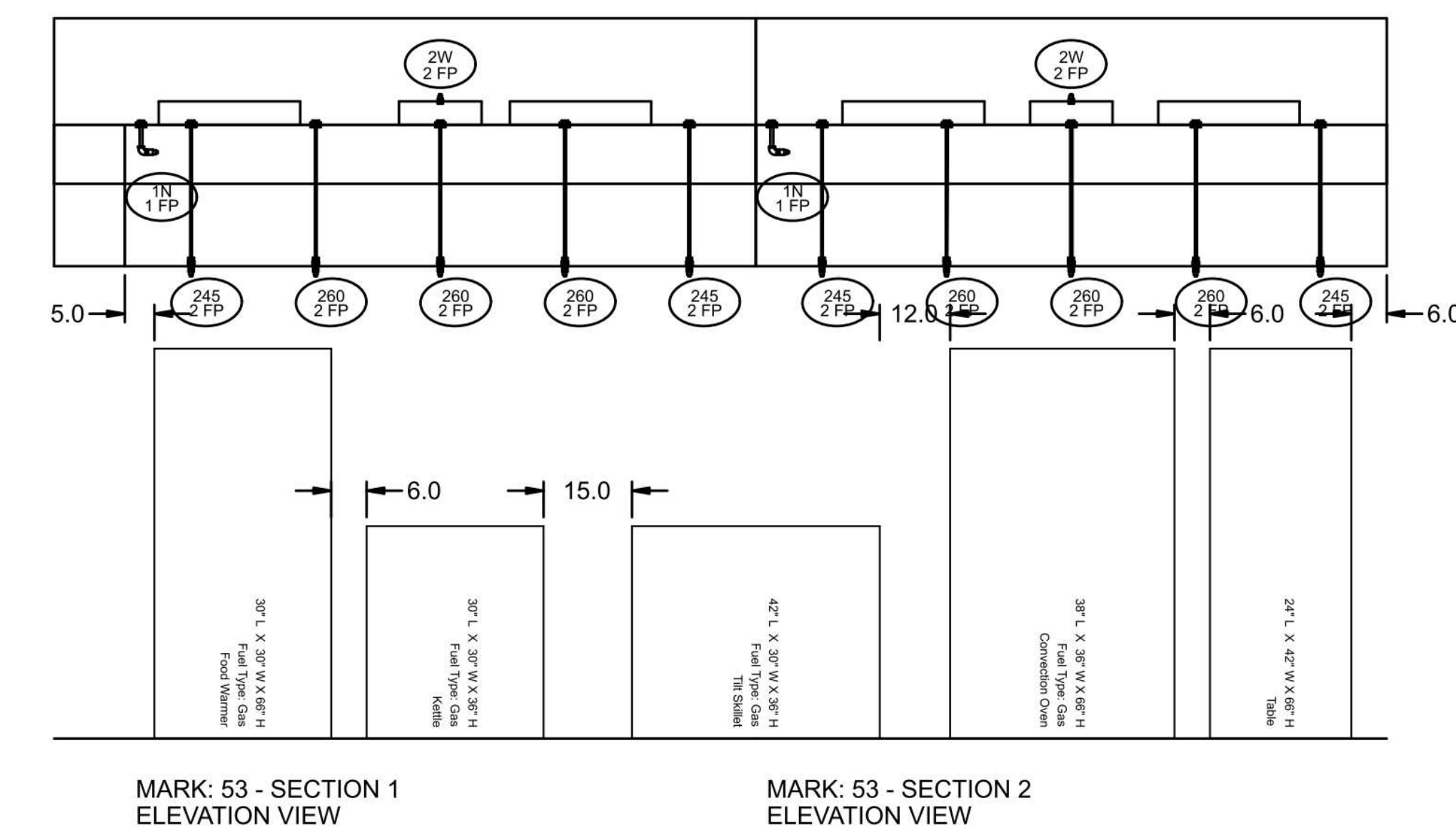
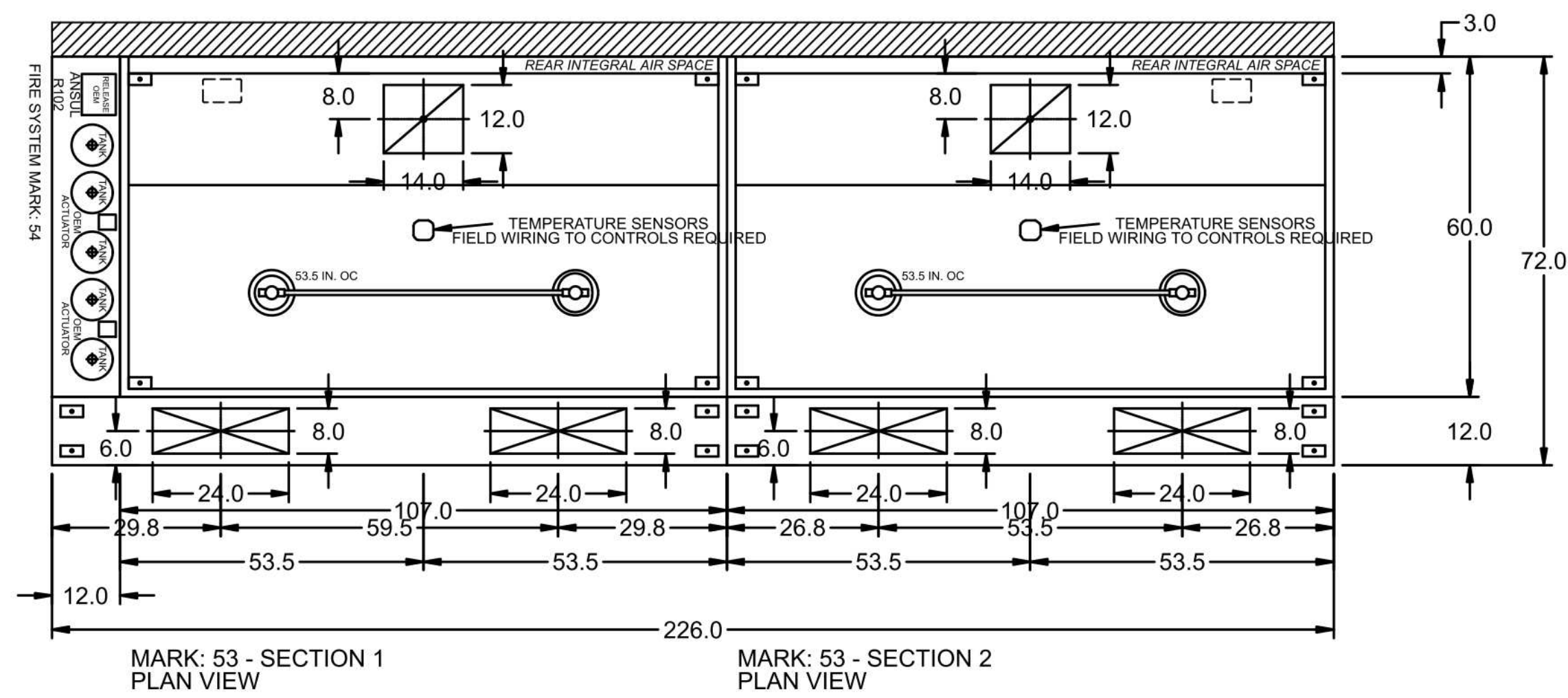
HOOD INFORMATION																
HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	COOKING LOAD / DUTY RATING	EXHAUST COLLAR(S)					SUPPLY		TOTAL WEIGHT LBS.	SECTION LOCATION
			LENGTH	WIDTH	HEIGHT			TOTAL CFM	WIDTH	LENGTH	DIA.	CFM	S.P.	MUA CFM		
1	53	XXEW-107-S	107	60	24	300 SERIES SS WHERE EXPOSED	MEDIUM	1800	12	14	1800	0.51	1440		320.676	LEFT
2	53	XXEW-107-S	107	60	24	300 SERIES SS WHERE EXPOSED	MEDIUM	1800	12	14	1800	0.51	1440		320.676	RIGHT

HOOD INFORMATION														
HOOD NO.	MARK	LIGHTING DETAILS			GREASE FILTRATION DETAILS			UTILITY CABINET(S)						
		FIXTURE TYPE	BULB / LAMP INFO	QTY	FOOT CANDLES	TYPE / MODEL	MATERIAL	QTY	SIZE (IN.)	LOCATION	FIRE SYSTEM	SIZE	MODEL	CONTROLS
1	53	ROUND LED		2	63.1	X-TRACTOR	STAINLESS STEEL	4	16	20	LEFT	ANSUL R102 OVERLAP	T5	
2	53	ROUND LED		2	63.1	X-TRACTOR	STAINLESS STEEL	4	16	20				

SUPPLY PLENUM INFORMATION																		
HOOD NO.	MARK	POS.	TYPE	SIZE (IN.)			INSULATED	DAMPER(S)	LED LIGHT(S)		TOTAL CFM	COLLARS						
				L	W	H			SUPPLIED	QTY		TYPE	MOUNTING	QTY	W	L	DIA.	CFM
1	53	FRONT	ASP	119	12	10	NO	YES	NO	1440	MUA	FACTORY	2	8	24	720	0.09	540
2	53	FRONT	ASP	107	12	10	NO	YES	NO	1440	MUA	FACTORY	2	8	24	720	0.11	540

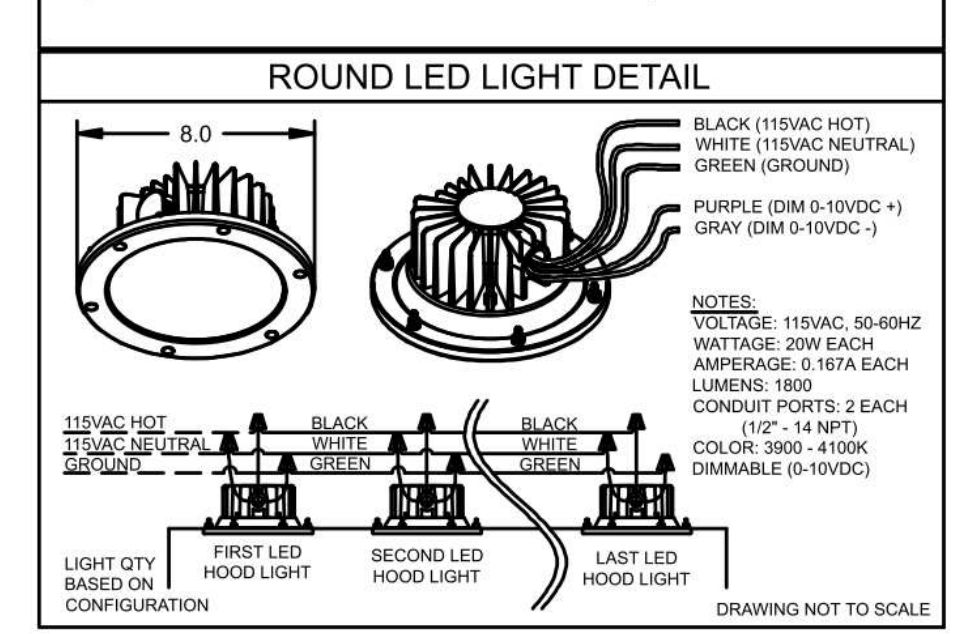
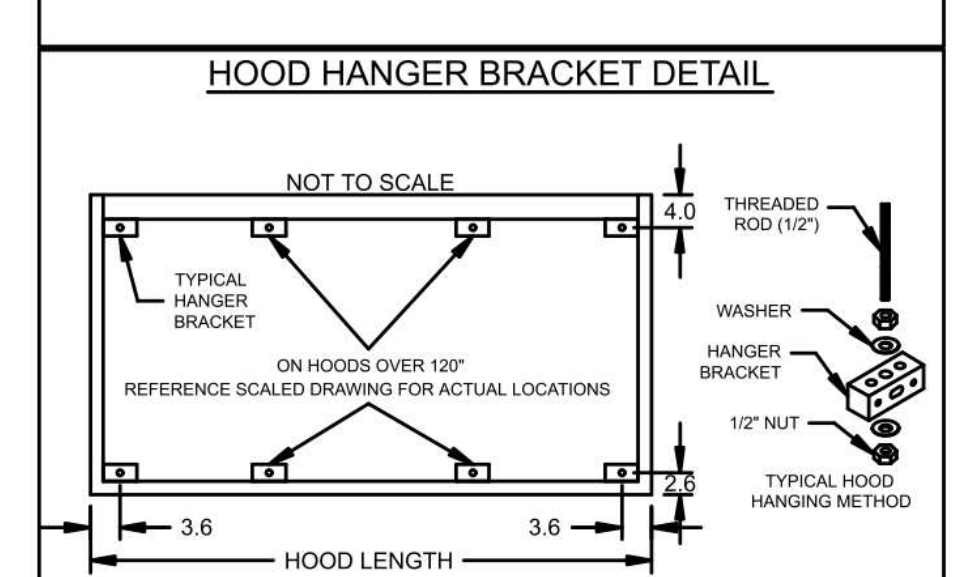
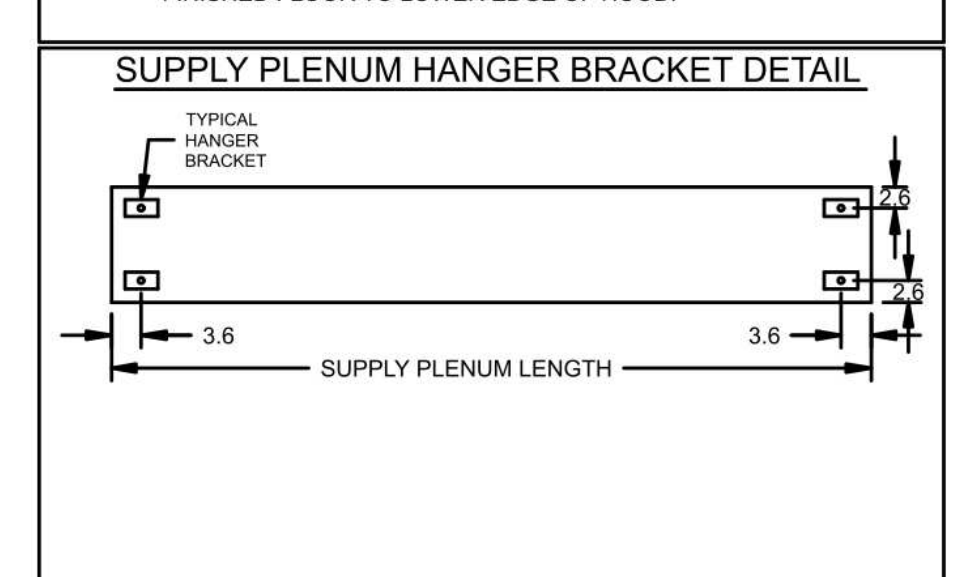
HOOD OPTIONS

- UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625
- BACK INTEGRAL AIR SPACE - 3 IN WIDE
- 18 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED
- CONTINUOUS CAPTURE
- FACTORY MOUNTED EXHAUST COLLAR(S)
- EXHAUST AIR BALANCING BAFFLE(S) - (EABB)
- PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY
- STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH



HOOD HANGING HEIGHT FOR FIRE SYSTEMS
VERIFICATION OF HOOD HANGING HEIGHT ABOVE FINISHED FLOOR (A.F.F.) IS REQUIRED FOR CORRECT PLACEMENT OF FIRE SYSTEM NOZZLES.

- RECOMMENDED HANGING HEIGHT = 80" FROM FINISHED FLOOR TO LOWER FRONT EDGE OF HOOD.
- OTHER HANGING HEIGHT = " FROM FINISHED FLOOR TO LOWER EDGE OF HOOD.



PROJECT: 8/10/2021 FOOD BANK OF THE ROCKIES - PALISADE
 MARK: 53
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FOOD BANK OF THE ROCKIES

698 LONG ACRE DRIVE
GRAND JUNCTION, COLORADO

HOOD DETAIL

NO: _____ ISSUED FOR: _____ DATE: _____

100% CONSTRUCTION DOCUMENTS

DATE: 8/25/2021 SHEET NO: _____

PROJECT NO: 2108 **FS2.0**

FIRE SYSTEM INFORMATION

MARK	MODEL	LOCATION	FLOW POINTS		SUPPLY LINE	DETECTION	MARK(S) PROTECTED BY FIRE SYSTEM
			HOODS	PCU			
54	ANSUL R-102 OVERLAPPING WET CHEMICAL	CABINET - LEFT END OF 53	26 UTILIZED 30 AVAILABLE		CONTINUOUS	FUSIBLE LINK	53 SECTION 1 53 SECTION 2

FIRE SYSTEM OPTIONS AND ACCESSORIES

FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)
 CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED
 OVERLAPPING PROTECTION TYPE - FULL HOOD
 METAL BLOW-OFF CAPS - INCLUDED
 GAS VALVE - INCLUDED - MECHANICAL SHUTOFF VALVE, 2", (ANSUL) - PART# ANSULMECHSHUTOFFVALVE200
 HOOD SUPPRESSION TANK - INCLUDED - 15 GAL. - [(5) 3.0 TANK(S)]
 REMOTE PULL STATION - STANDARD - FIELD INSTALLATION AT SINGLE POINT OF EGRESS

ANSUL R102 (WET CHEMICAL) OVERLAPPING FIRE PROTECTION SYSTEM

CONTROL PANEL

NOTES:

WET CHEMICAL FIRE PROTECTION SYSTEM TO BE ANSUL R-102, DESIGNED IN COMPLIANCE WITH UL 300 REQUIREMENTS.
 -VERIFICATION OF ALL COOKING EQUIPMENT MAKE, MODEL AND LOCATION REQUIRED FOR ALL FIRE PROTECTION SYSTEMS.
 -ALL FIRE SYSTEM PIPING IS STANDARDLY TO THE RIGHT END OF THE HOOD UNLESS A WALL IS LOCATED ON THE RIGHT END.
 -ANSUL AUTOMAN RELEASE TO BE LOCATED WITHIN 60" OF HOOD.

THE BASIC FIRE SYSTEM WILL INCLUDE THE FOLLOWING:
 -GAS SHUT-OFF VALVE, IF REQUIRED, TO BE SUPPLIED BY MANUFACTURER (UP TO 2" DIAMETER AS STANDARD), AND INSTALLED BY A LICENSED PLUMBER.
 -MICRO SWITCH TO BE SUPPLIED BY MANUFACTURER FOR CONNECTION TO, BUT NOT LIMITED TO, BUILDING ALARM SYSTEMS, EXHAUST AND SUPPLY FANS AND ELECTRICAL POWER SHUT DOWN. FIELD WIRING AND CONNECTIONS TO BE PERFORMED BY A LICENSED ELECTRICIAN.

THE BASIC FIRE SYSTEM DOES NOT INCLUDE THE FOLLOWING:
 -FULL DUMP TEST OTHER THAN WHAT IS SPECIFIED PER THE INSTALLATION MANUAL, OR TO SATISFY A STATE OR LOCAL CODE. PERMIT AND TESTING FEES ARE NOT INCLUDED UNLESS NOTED UNDER THE EQUIPMENT SCHEDULE FOR THE FIRE SYSTEM.
 -MORE THAN TWO TRIPS TO THE JOBSITE OR SPECIAL TRANSPORTATION, OR OVERNIGHT LODGING REQUIREMENTS IN REMOTE AREAS. NORMAL TRAVEL DISTANCE IS FIRST 50 MI. (80.5 KM) FROM OFFICE.
 -SPECIAL CLASSES OR ADDITIONAL LABOR FOR ACCESS TO SECURITY SENSITIVE AREAS.
 -INSTALLATION OF GAS SHUT-OFF VALVE.
 -SPECIAL DRAWINGS REQUIRED TO SATISFY STATE OR LOCAL CODE. PLAN EXAMINATION FEES, PE OR FS APPROVAL STAMP.
 -UNION LABOR, GOVERNMENT LABOR, OR PREVAILING WAGES REQUIRED FOR FINAL FIELD HOOK-UP.
 -ANY AND ALL ELECTRICAL COMPONENTS/CONNECTIONS REQUIRED TO SHUT DOWN FANS, SHUT OFF DEVICE FOR ELECTRIC COOKING EQUIPMENT (SHUNT TRIP BREAKER), OR ACTIVATE AN ALARM SYSTEM, ETC.
 -ANY DISMANTLING OR REASSEMBLY REQUIRED TO GAIN ACCESS TO THE FIRE SUPPRESSION PIPING LOCATED ON THE TOP OF THE HOOD.
 -ROUGH-IN HIDDEN CONDUIT FOR REMOTE PULL STATION OR GAS VALVE (FLUSH MOUNTED PULL STATION).
 -INSTALLATION OF MORE THAN (1) REMOTE PULL STATIONS OR DISTANCES GREATER THAN (0 FT) (0 M).
 -PARTS OR LABOR REQUIRED TO CORRECT PIPING DUE TO COOKING EQUIPMENT CHANGES OR DEVIATION FROM PLANS, OR ANY CHARGES FOR MISSING OR ADDITIONAL PARTS OTHER THAN THOSE INDICATED ON THE FIRE SUPPRESSION DETAIL.

WIRING DIAGRAMS
 W/D POT MICRO SWITCH
 DRYOT SWITCHES PROVIDED BY MANUFACTURER MAY BE WIRED PER TYPICAL EXAMPLES SHOWN. VERIFY WITH LOCAL CODES AND EQUIPMENT SUPPLIER AS THE CONNECTION NEEDED FOR YOUR INSTALLATION.

CONNECTION TO BUILDINGS ALARM

CONNECTION TO COOKING EQUIPMENT SHUT DOWN

CONNECTION TO FAN SHUT DOWN

NOTES:
 1. DENOTES FIELD INSTALLATION.
 2. DENOTES FACTORY INSTALLATION.
 3. DO NOT USE BLACK WIRE ON SNAP-ACTION SWITCH IN NORMAL INSTALLATION. BLACK WIRE TO BE USED ONLY FOR EXTRANEOUS ALARM LIGHT CIRCUITS, ETC.

PROJECT: 8/10/2021
 MARK: 54

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FOOD BANK OF THE ROCKIES

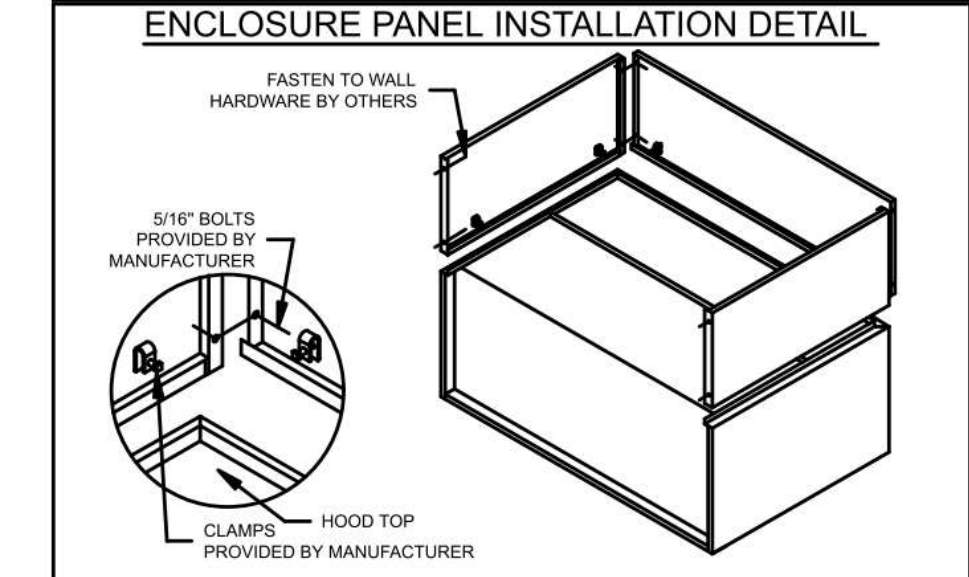
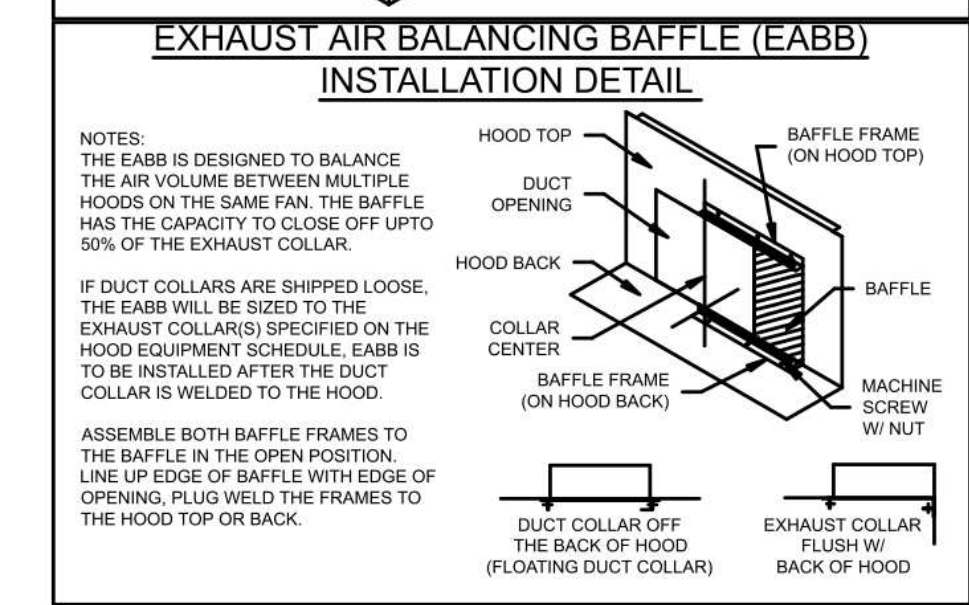
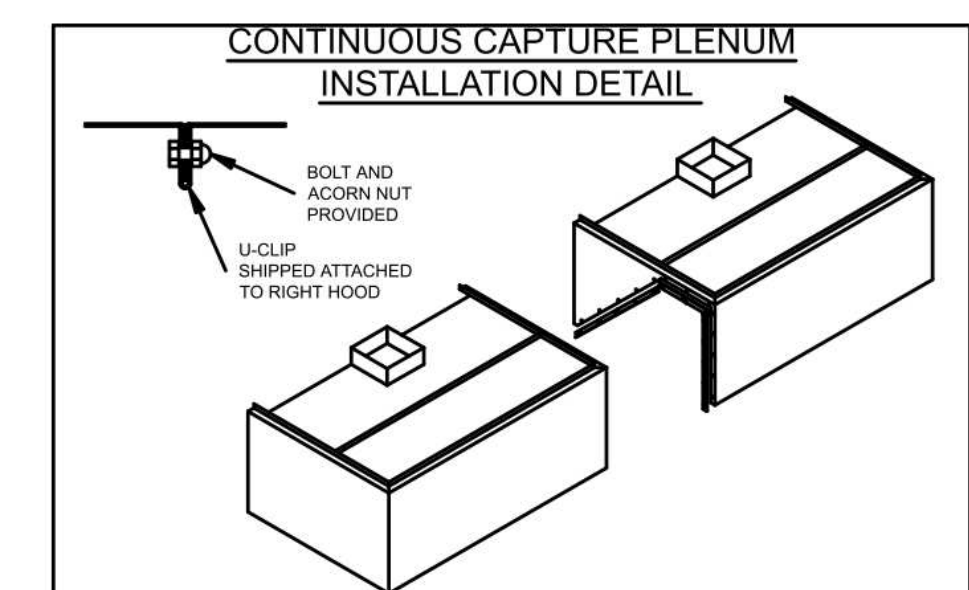
698 LONG ACRE DRIVE
 GRAND JUNCTION, COLORADO

HOOD DETAIL

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 PROJECT NO: 2108 **FS2.1**

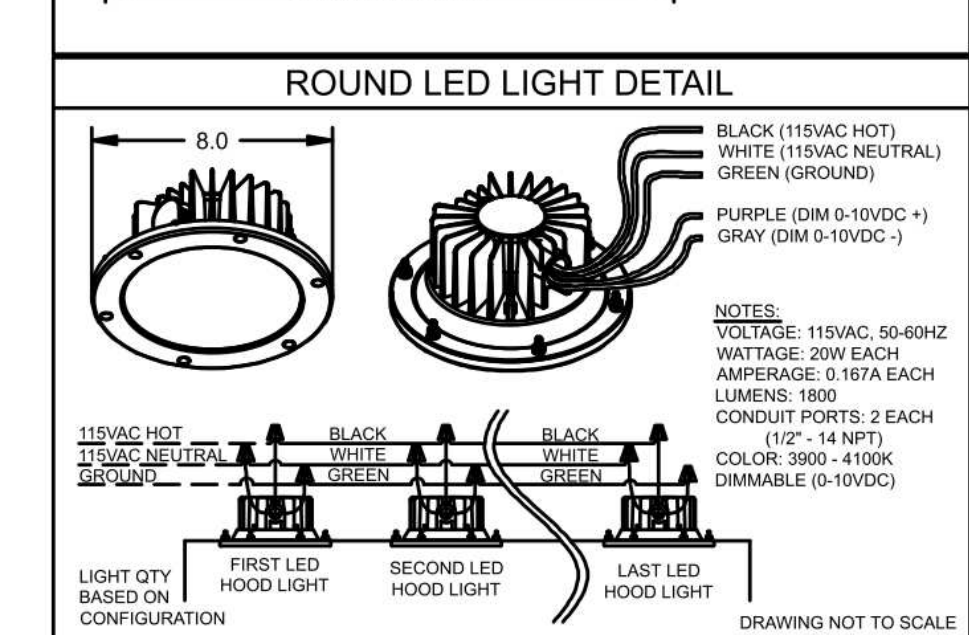
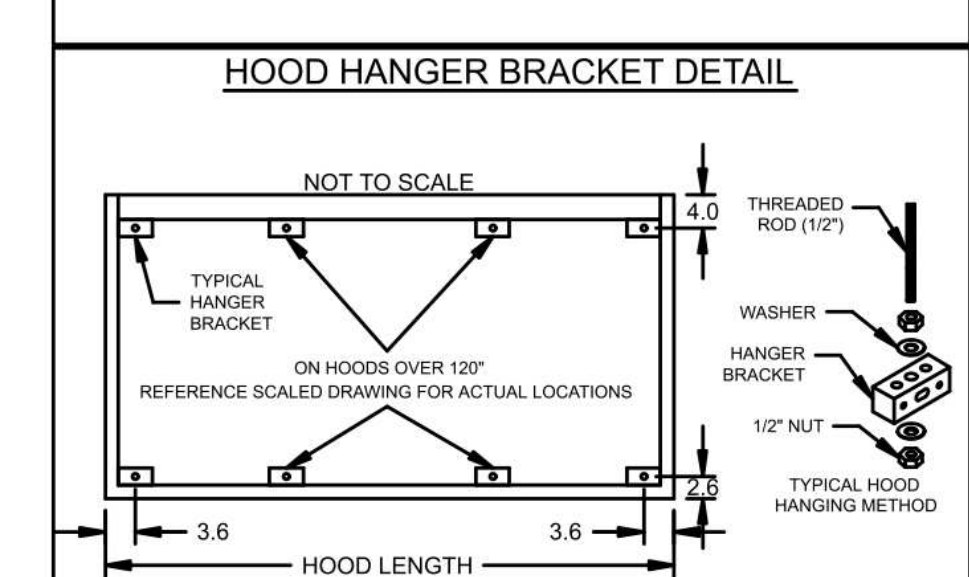
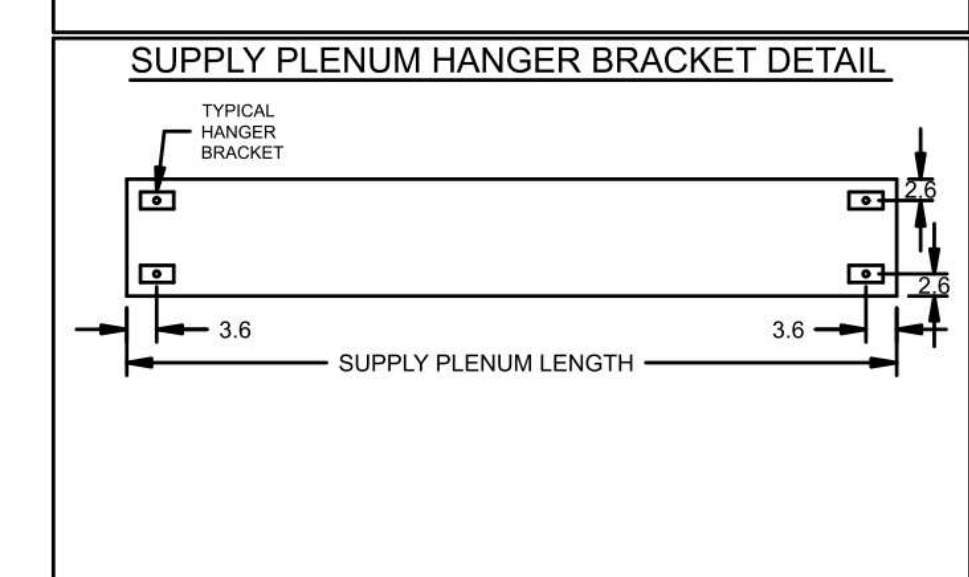


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HOOD HANGING HEIGHT FOR FIRE SYSTEMS
 VERIFICATION OF HOOD HANGING HEIGHT ABOVE FINISHED FLOOR (A.F.F.) IS REQUIRED FOR CORRECT PLACEMENT OF FIRE SYSTEM NOZZLES.

- RECOMMENDED HANGING HEIGHT = 80" FROM FINISHED FLOOR TO LOWER FRONT EDGE OF HOOD.
- OTHER HANGING HEIGHT = * FROM FINISHED FLOOR TO LOWER EDGE OF HOOD.

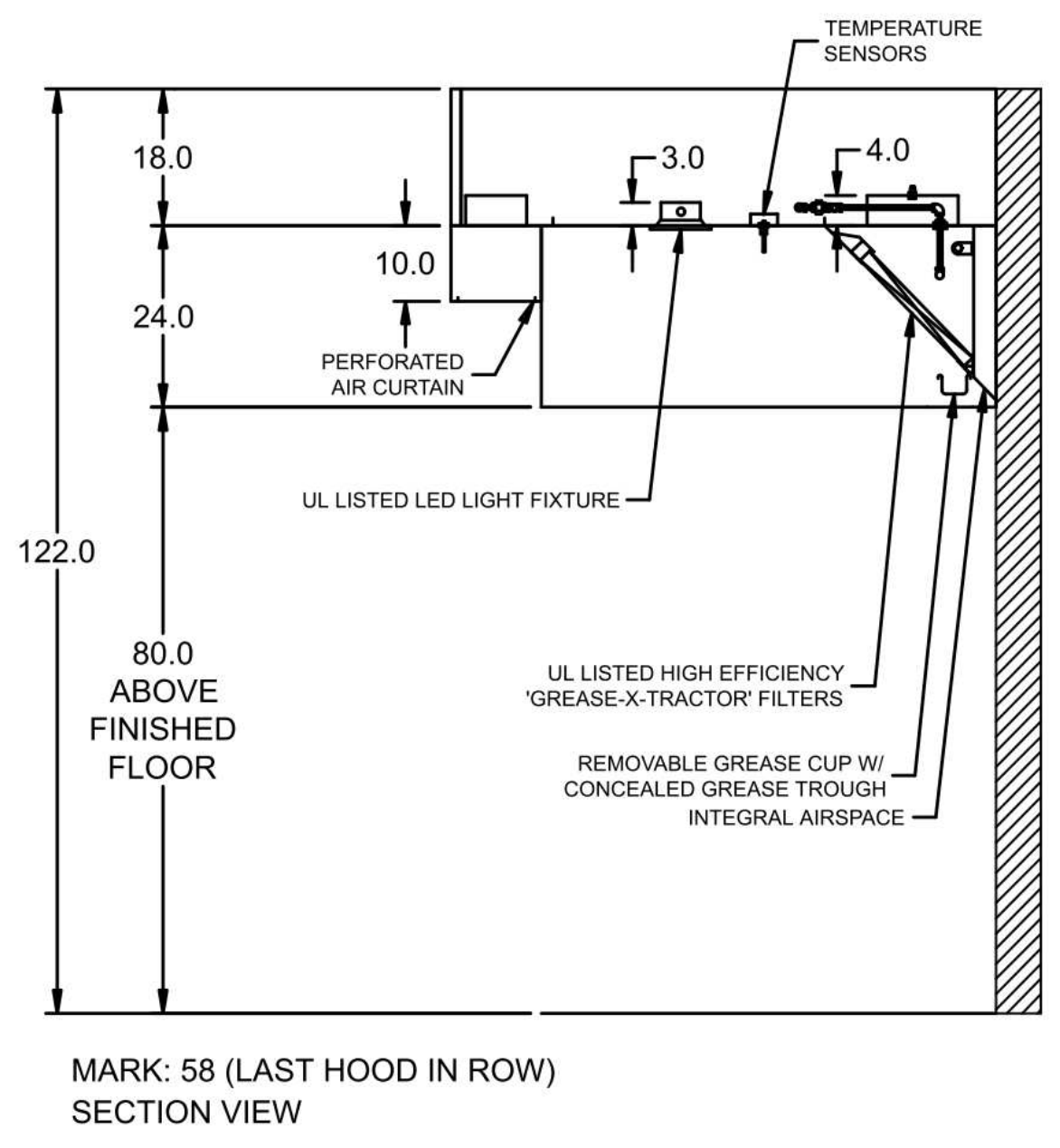
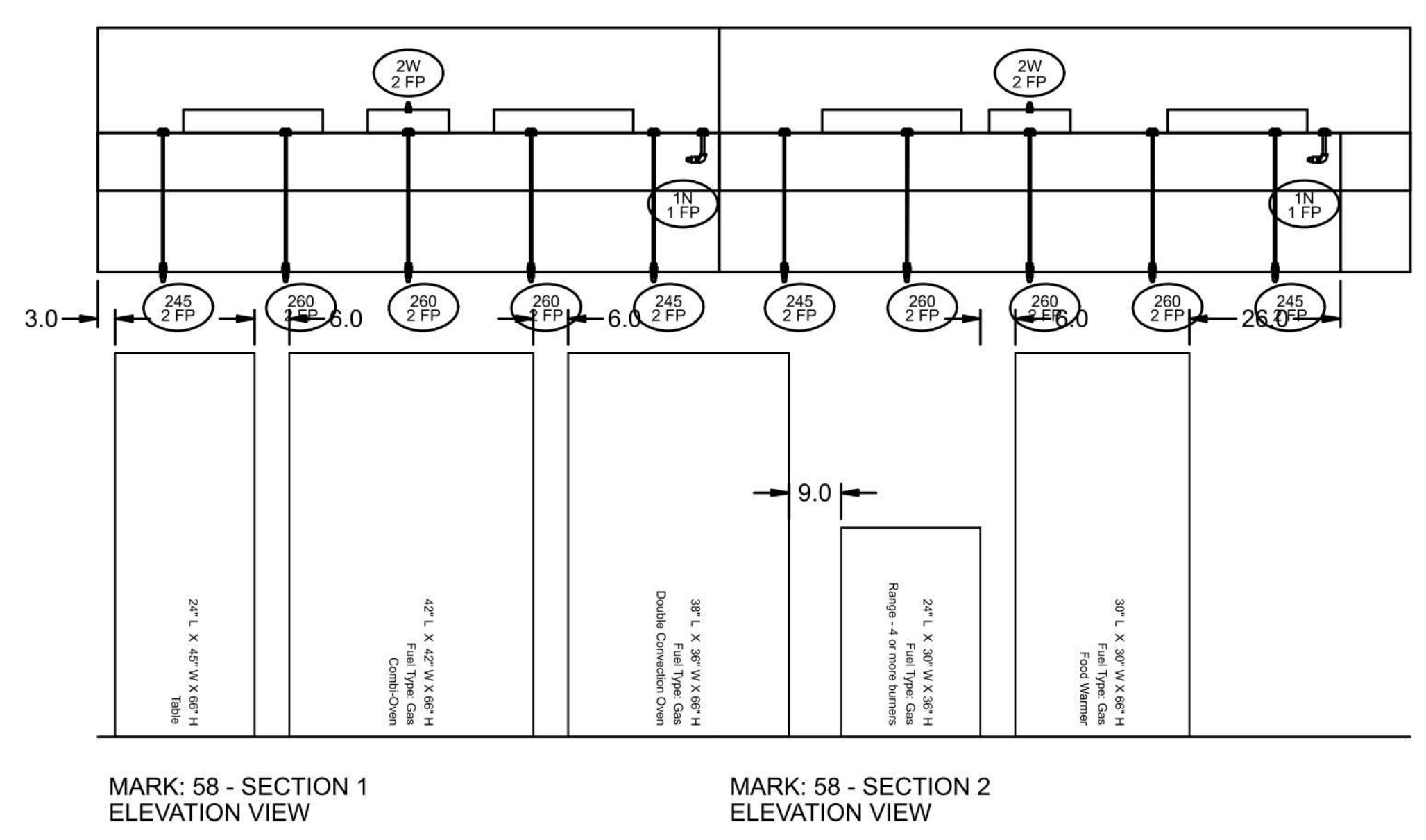
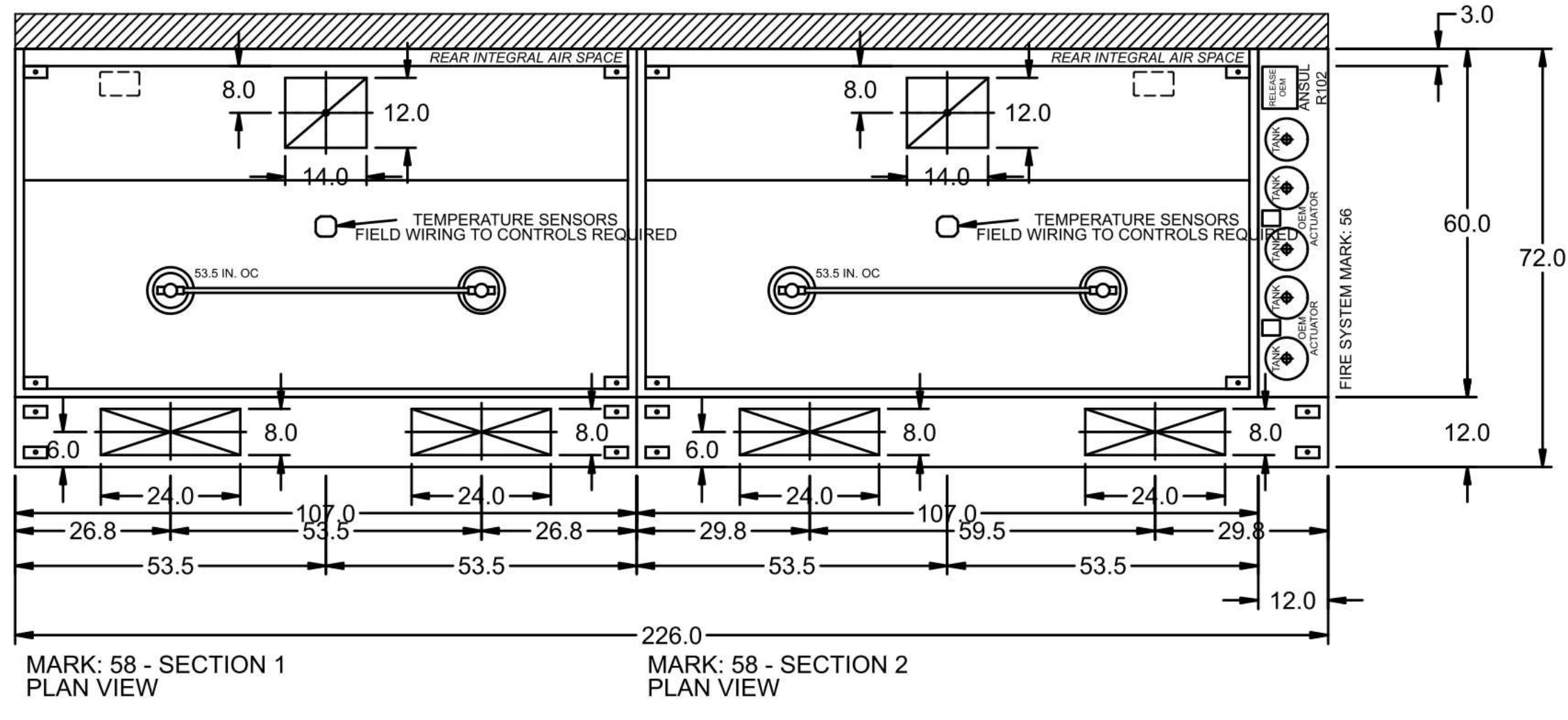


HOOD INFORMATION																	
HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	COOKING LOAD / DUTY RATING	TOTAL CFM	EXHAUST COLLAR(S)				SUPPLY		TOTAL WEIGHT LBS.	SECTION LOCATION	
			LENGTH	WIDTH	HEIGHT				WIDTH	LENGTH	DIA.	CFM	S.P.	MUA CFM			AC CFM
1	58	XXEW-107-S	107	60	24	300 SERIES SS WHERE EXPOSED	HEAVY	1800	12	14		1800	0.51	1440		320.676	LEFT
2	58	XXEW-107-S	107	60	24	300 SERIES SS WHERE EXPOSED	HEAVY	1800	12	14		1800	0.51	1440		320.676	RIGHT

HOOD INFORMATION																	
HOOD NO.	MARK	LIGHTING DETAILS			GREASE FILTRATION DETAILS			UTILITY CABINET(S)									
		FIXTURE TYPE	BULB / LAMP INFO	QTY	FOOT CANDLES	TYPE / MODEL	MATERIAL	QTY	SIZE (IN.)	LOCATION	FIRE SYSTEM TYPE	SIZE	MODEL	CONTROLS INTERFACE			
1	58	ROUND LED		2	63.1	X-TRACTOR	STAINLESS STEEL	4	16	20							
2	58	ROUND LED		2	63.1	X-TRACTOR	STAINLESS STEEL	4	16	20	RIGHT	ANSUL R102 OVERLAP	15				

SUPPLY PLENUM INFORMATION																		
HOOD NO.	MARK	POS.	TYPE	SIZE (IN.)			INSULATED	DAMPER(S)	LED LIGHT(S)		TOTAL CFM	COLLARS						
				L	W	H			SUPPLIED	QTY		TYPE	MOUNTING	QTY	W	L	DIA.	CFM
1	58	FRONT	ASP	107	12	10	NO	YES	NO	1440	MUA	FACTORY	2	8	24	720	0.11	540
2	58	FRONT	ASP	119	12	10	NO	YES	NO	1440	MUA	FACTORY	2	8	24	720	0.09	540

HOOD OPTIONS
 UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625
 BACK INTEGRAL AIR SPACE - 3 IN WIDE
 18 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED
 CONTINUOUS CAPTURE
 FACTORY MOUNTED EXHAUST COLLAR(S)
 EXHAUST AIR BALANCING BAFFLE(S) - (EABB)
 PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY
 STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH



PROJECT: 8/10/2021
 MARK: 58
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FOOD BANK OF THE ROCKIES

698 LONG ACRE DRIVE
 GRAND JUNCTION, COLORADO

HOOD DETAIL

NO: _____ ISSUED FOR: _____ DATE: _____

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PROJECT NO: **2108** **FS2.2**



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CONTROL INFORMATION

MARK	ELECTRICAL CONTROL PACKAGE		USER INTERFACE		FANS CONTROLLED											
	MODEL	LOCATION	TYPE	LOCATION	FAN #	TYPE	FAN	FAN MARK	ZONE	CFM	MOTOR HP	MOTOR VOLT	CYCLE	MOTOR PHASE	MOTOR STARTER IN PANEL	VFD IN PANEL
CP-1	XKC-DCV-S-21-4-1-0	SHIP LOOSE ENCLOSURE	FULL COLOR TOUCHSCREEN	FACE MOUNT ON CONTROL PACKAGE	1	EXHAUST	E1	KEF-1	1	3500	2	460	60	3	NO	NO
					2	SUPPLY	S1	MAU-1	1	4800	2	460	60	3	NO	NO
					3	EXHAUST	E2	KEF-2	1	3500	2	460	60	3	NO	NO

CONTROL FEATURES

HOOD LIGHT CONTROL
 TEMP SENSORS (FACTORY INSTALLED) - QTY. 4
 DRY FIRE CONTACTS - QTY. 1
 LIGHTS OFF DURING FIRE
 EXHAUST MAX DURING FIRE
 SUPPLY OFF DURING FIRE



DOC NUMBER: --- REV: ---

CAUTION
UNIT MUST BE GROUNDED IN ACCORDANCE WITH N.E.C. POWER MUST BE OFF WHILE SERVICING

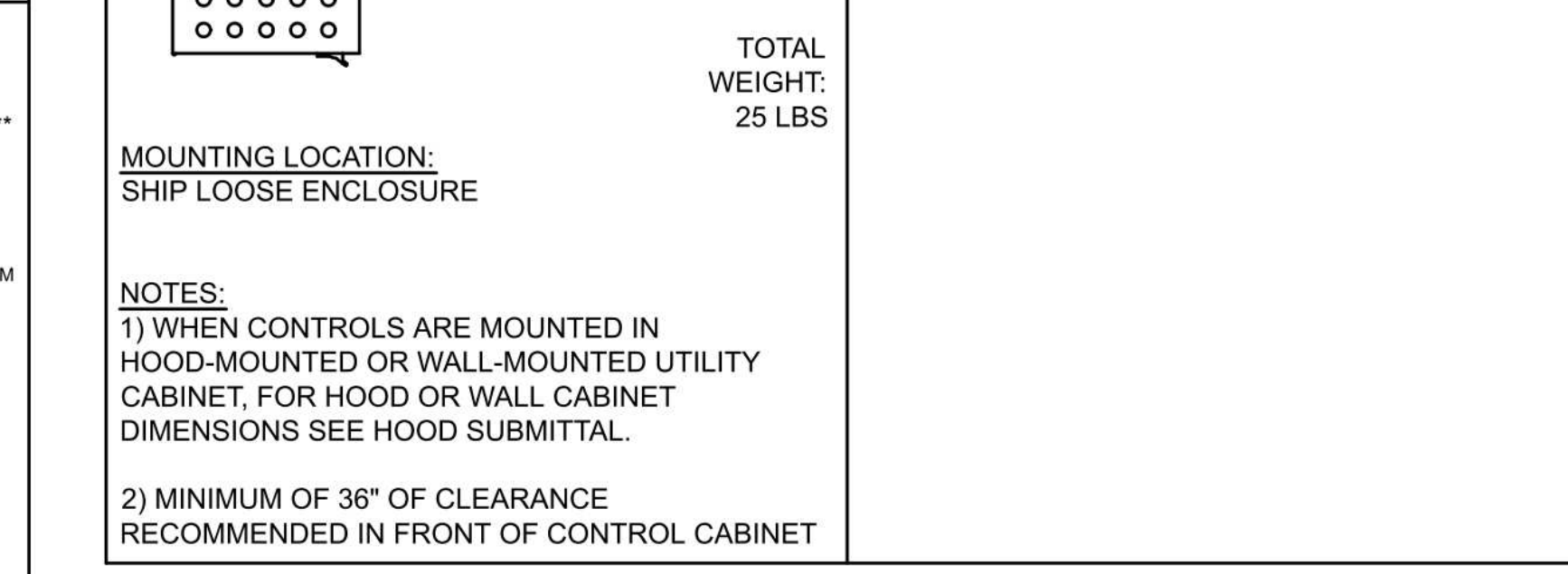
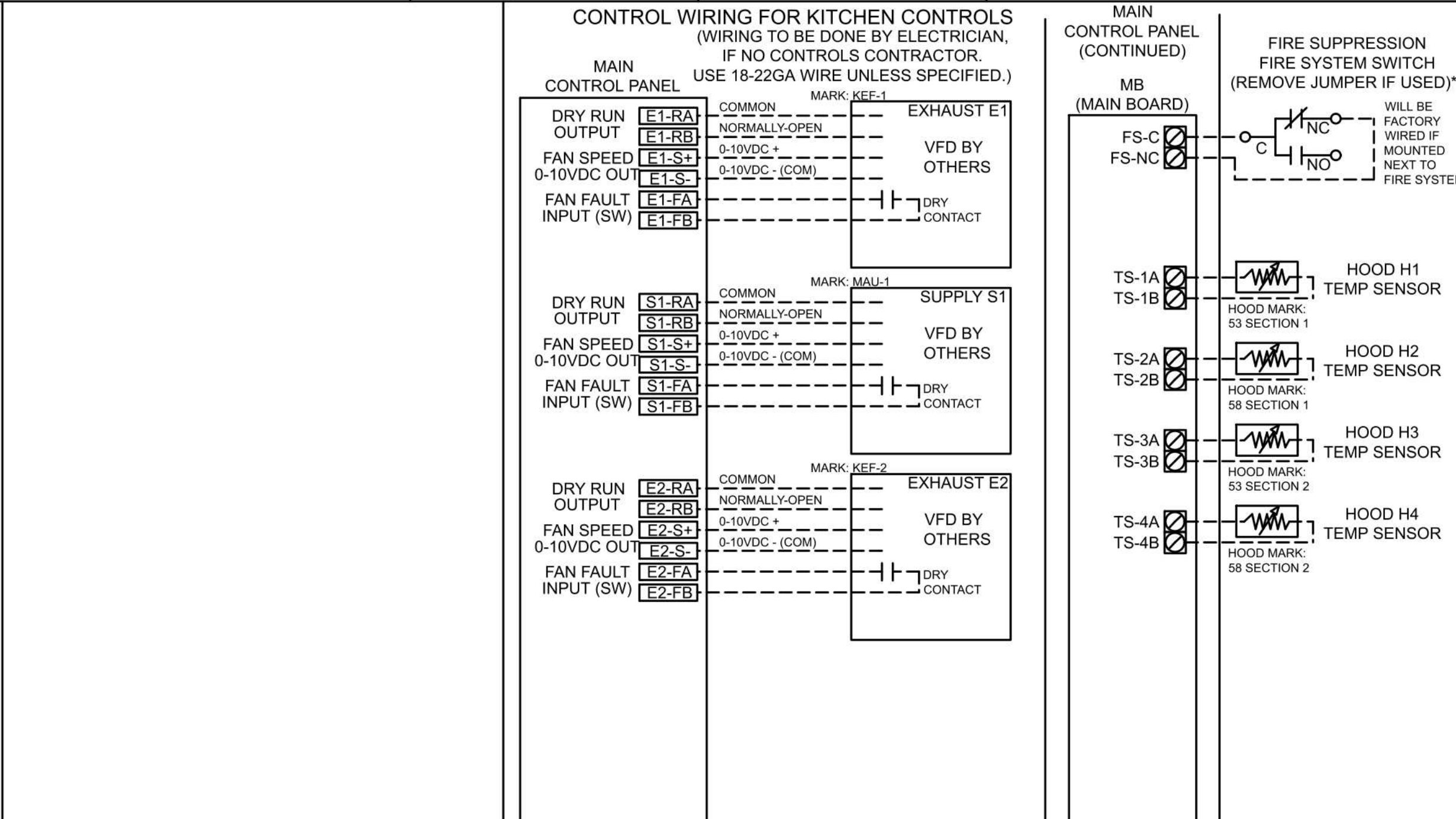
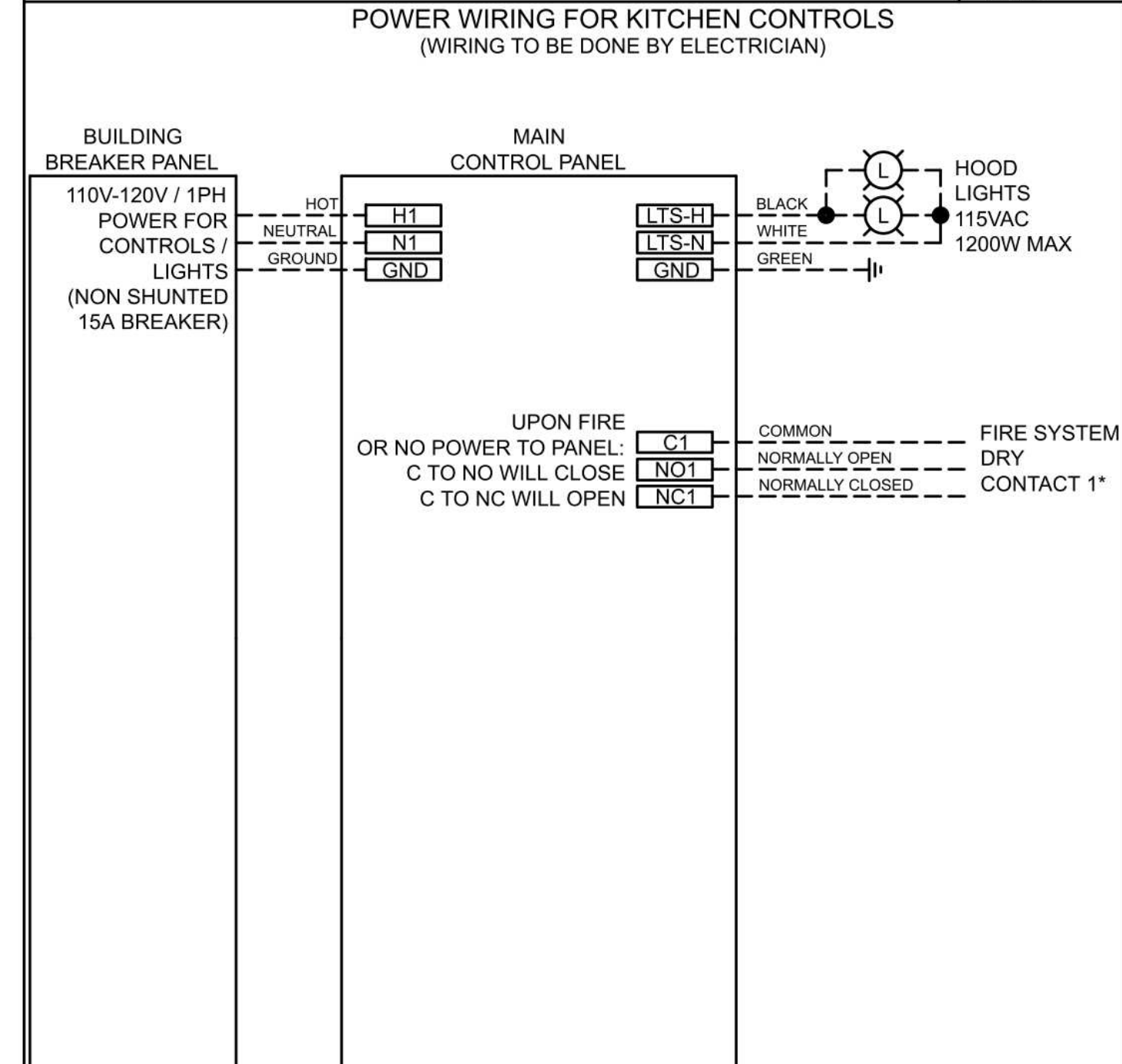
ATTENTION
L'APPAREIL DOIT ETRE MIS A LA TERRE CONFORMEMENT AU CODE C.E. L'ALIMENTATION DOIT ETRE COUPERE DURANT L'ENTRETIEN

COMMERCIAL APPLIANCE OUTLET CENTER
ELECTRICAL RATINGS: 110-240V, 1PHASE, 50-60HZ, 15A
BASE FILE #E200616, ML FILE #E313951

NE PAS RETIRER CES DESSINS DE CET EQUIPEMENT SAUF INDICATION CONTRAIRE. UTILISER DES CONDUCTEURS EN CUIVRE CLASSEES EN C. SERRER LES BORNES DE COMMANDE ET DE MISE A LA TERRE A ELB-PO. SERRER LES COSSISSVIS D'ALIMENTATION AUX COUPLES INDUQUES POUR LE COMPOSANT. SERRER LES BORNES A VIS DE LA CARTE DE COMMANDE A 3.5 LB-PO. LA RESISTANCE DU CABLEAGE DE COMMANDE LOCAL NE DOIT PAS DEPASSER 0.25 OHM. POUR PLUS D'INFORMATION, CONSULTER LE MANUEL OU APPELER 1-800-371-6858

PRG VERSION: V3

WIRING DIAGRAM CODE: WDC#
JOB NAME: FOOD BANK OF THE ROCKIES - PALISADE
MODEL: XKC-DCV-S-21-4-1-0
SERIAL NUMBER: WDSN#
MARK: CP-1



WIRING DIAGRAM CODE: WDC#
JOB NAME: FOOD BANK OF THE ROCKIES - PALISADE
MODEL: XKC-DCV-S-21-4-1-0
SERIAL NUMBER: WDSN#
MARK: CP-1

ZONE CONFIGURATION

ZONE #	ZONE	ROOM TEMP
1	Z1	PRESET

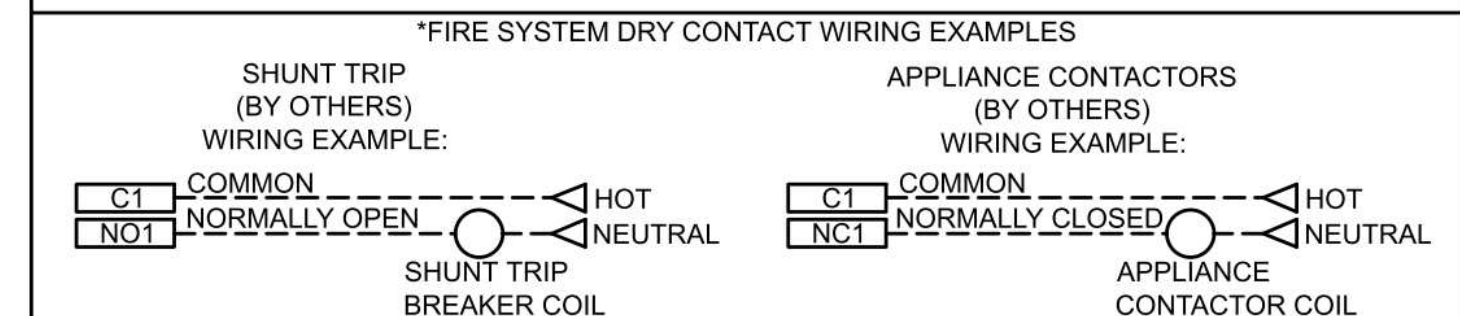
HOOD CONFIGURATION

HOOD #	HOOD	HOOD MARK	ZONE	EXHAUST	SUPPLY	MB-TEMP SENSORS	HCB
1	H1	S3 SECTION 1	Z1	E1	S1	TS1	NO
2	H2	S8 SECTION 1	Z1	E2	S1	TS2	NO
3	H3	S3 SECTION 2	Z1	E1	S1	TS3	NO
4	H4	S8 SECTION 2	Z1	E2	S1	TS4	NO

FAN CONFIGURATION

FAN #	TYPE	FAN	FAN MARK	ZONE	MIN CFM	MAX CFM	MODBUS VFD	VFD ADDRESS	MIN FREQ	MAX FREQ	MIN VDC	MAX VDC
1	EXHAUST	E1	KEF-1	Z1	1750	3500	NO	-	-	-	5.0	10.0
2	SUPPLY	S1	MAU-1	Z1	2400	4800	NO	-	-	-	5.0	10.0
3	EXHAUST	E2	KEF-2	Z1	1750	3500	NO	-	-	-	5.0	10.0

PRG VERSION: V3



PROJECT: 8/10/2021
MARK: CP-1
FOOD BANK OF THE ROCKIES - PALISADE
ACCUREX CO. WY
JASON AGIN
COMW@ACCUREX.COM
(303)953-6057
ACCUREX

FOOD BANK OF THE ROCKIES

698 LONG ACRE DRIVE
GRAND JUNCTION, COLORADO

HOOD DETAIL

NO: _____ ISSUED FOR: _____ DATE: _____

100% CONSTRUCTION DOCUMENTS

DATE: 8/25/2021 SHEET NO: _____

PROJECT NO: 2108 **FS2.3**