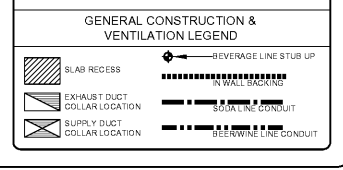


**NOTE:**  
 GIVEN DIMENSIONS ARE FROM FINISHED FACE TO FINISHED FACE UNLESS NOTED OTHERWISE

- GENERAL CONSTRUCTION NOTES**
1. THESE DRAWINGS ARE TO BE USED AS AN INSTRUMENT OF REFERENCE BY ALL OTHER TRADES AND CONTRACTORS. ALL TRADES SHALL VERIFY THE INFORMATION AS INDICATED ON THESE PLANS.
  2. DIMENSIONS AND REQUIREMENTS FOR ALL EQUIPMENT THAT IS LISTED AS EXISTING, PROVIDED BY OTHERS OR PROVIDED BY OWNER, MUST BE VERIFIED WITH THE APPROPRIATE PARTIES.
  3. ALL LOCAL, STATE AND NATIONAL CODES SHALL APPLY.
  4. ARCHITECT TO LOCATE, GENERAL CONTRACTOR TO PROVIDE ALL OPENINGS IN WALLS, FLOORS, CEILINGS, AND ROOFS FOR THE EXTENSION OF REFRIGERATION LINES, REVERSE LINES, ELECTRICAL LINES, PLUMBING LINES, EXHAUST AND SUPPLY VENTILATION DUCTS, CURBS, PITCH POCKETS OR SPECIAL FINISHING FOR THESE OPENINGS SHALL BE SUPPLIED BY OTHERS.
  5. SUPPLY FANS TO BE LOCATED A MINIMUM OF 12'-0" FROM ANY AIR INLET OR OUTLET ON THE ROOF SUCH AS EXHAUST FANS, VENT STACKS, AIR CONDITIONERS, REFRIGERATION COMPRESSORS, ETC.
  6. ALL INFORMATION PROVIDED FOR FOOD SERVICE HOOD SYSTEMS PERTAINING TO QUANTITY, SIZE AND LOCATION OF EXHAUST AND SUPPLY DUCT COLLARS, CFM RATINGS AND STATIC PRESSURE MUST BE CONFIRMED WITH THE MANUFACTURER'S APPROVED SHOP DRAWINGS.
  7. GENERAL CONTRACTOR TO PROVIDE 3/4" PLYWOOD WALL BACKING ON WALLS FOR WALL MOUNTED EQUIPMENT. ALTERNATIVE FOR PLYWOOD MUST BE USED UNDER HOODS AND AT FIRE RATED WALLS PER LOCAL CODES. ALL WALL BACKING MUST BE BEHIND WALL FINISH. NO EXPOSED WALL BACKING SHALL BE ALLOWED. LOCATION AND HEIGHT TO BE COORDINATED WITH MANUFACTURER'S SHOP DRAWINGS AND SPECIFICATION SHEETS.
  8. PROVIDE COVED BASES AT ALL VERTICAL INTERSECTIONS OF FLOORS IN KITCHEN AND STORAGE AREAS.
  9. ALL HVAC REGISTERS ARE TO BE LOCATED SO AS TO PREVENT ANY INTERFERENCE IN PERFORMANCE OF EXHAUST HOODS, HEATERS OR WARMERS.
  10. BOTTOM OF HOODS ARE TO BE MOUNTED AT 6'-4" ABOVE FINISHED FLOOR UNLESS OTHERWISE SPECIFIED BY LOCAL CODES.
  11. RECOMMENDED CEILING HEIGHTS ARE LISTED BELOW. CONTACT HOCKENBERG IMMEDIATELY IF MINIMUM HEIGHTS ARE LESS THAN THOSE INDICATED.  
 A. KITCHEN AREAS WITH EXHAUST HOODS: 9'-0"  
 B. KITCHEN AREAS WITH WALK-IN COOLERS/FREEZERS: 9'-0"  
 C. KITCHEN AREAS WITH ICE MACHINES &/ COMPRESSORS: 9'-0"  
 D. GENERAL KITCHEN AREAS: 9'-0"
  12. REMOTE CONDENSING UNITS & COMPRESSOR UNITS ARE TO BE LOCATED OUTSIDE WHERE POSSIBLE. FOR INSIDE LOCATIONS, VERIFY PROVISION OF SUFFICIENT VENTILATION WITH MANUFACTURER. ARCHITECT TO LOCATE ALL REMOTE COMPRESSORS AND CONDENSERS IN ACCORDANCE WITH MANUFACTURER'S INSTRUCTIONS.



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