EXHAUST HOOD SCHEDULE								HOOD EXHAUST FAN SCHEDULE										
MARK	AREA SERVED	MANUFACTURER	MODEL	CLASS	CAPTURE LENGTH	CAPTURE WIDTH	HEIGHT	MARK	MANUFACTURER	MODEL	CFM	ESP	HP	FAN RPM	VOLTAGE	PHASE	MAKE UP AIR CFM	SOURCE	ADDITIONAL EXHAUST CFM
EH SW	SUBWAY	CAPTIVE AIRE	3624 VHB-NO	TYPE II	4' - 0"	36"	2'-0"	EF SW	CAPTIVE AIRE	DU33HFA	400	0.70	0.250	1262	120 V	1	400	AHU1/AHU2	0

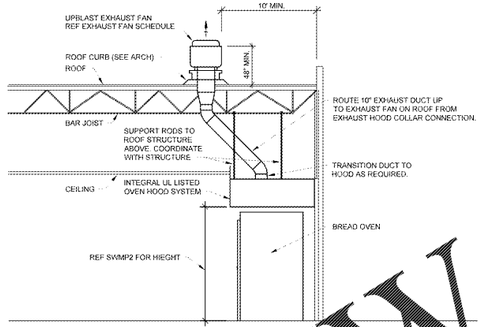
NOTES:
1. REFER TO SUBWAY ARCHITECTURAL SHEETS FOR WHO IS RESPONSIBLE FOR FURNISHING AND INSTALLING EQUIPMENT.
2. PROVIDE HOOD WITH PRE-WIRED CONTROL PANEL.
3. PROVIDE DUCT COLLAR ON HOOD.
4. PROVIDE HOOD WITH STAINLESS STEEL ENCLOSURE PANELS AS REQUIRED TO 1" ABOVE ADJACENT CEILING.
5. PROVIDE FAN WITH MANUAL MOTOR STARTER MOUNTED ON EXHAUST HOOD WIRED BY ELECTRICAL CONTRACTOR.
6. PROVIDE FAN WITH DISCONNECT SWITCH TO BE WIRED BY ELECTRICAL CONTRACTOR WITH CIRCUIT PROTECTION.
7. INTERLOCK EXHAUST FAN OPERATION TO OPERATE WHEN COOKING EQUIPMENT IS IN OPERATION.
8. CONTACT SCOTT TOWNER OF CAPTIVE AIRE AT 1-800-642-7124.

SUBWAY PLUMBING EQUIPMENT CONNECTION SCHEDULE

MARK	FIXTURE	BRANCH SIZES (MINIMUM)				ROUGH-IN REQUIREMENTS	NOTES
		CW	HW	WASTE	VENT		
AA03	ICE BIN			1"			E
AA06	HOT WATER DISPENSER		1/4"			WATER: 48" AFF	A
K01	WALL MOUNTED HAND SINK	1/2"	1/2"	1 1/2"	1 1/4"	WATER: 18" AFF WASTE: 18" AFF	B, C, K, L
K02	3-COMPARTMENT SINK	3/4"	3/4"	3"	1 1/2"	WATER: 12" AFF WASTE: 12" AFF	B, C, D, F, J
K03	PREP SINK	3/4"	3/4"	(IND)		WATER: 12" AFF WASTE: 12" AFF	C, D, J
K07	SODA STORAGE						
K82	OVEN/PROOFER	1/2"				FILTERED WATER: 18" AFF	A
K16	HAND SINK (DROP IN UNIT)	1/2"	1/2"	2"	1 1/2"	WATER: 18" AFF WASTE: 18" AFF	A, B, C
K25	SODA MACHINE	1/2"		(IND)		FILTERED WATER: 18" AFF	A, E, G
K25A	ICE MACHINE	1/2"		(IND)		FILTERED WATER: 18" AFF	A, E, H
K26	FROZEN BEVERAGE DISPENSER	1/2"		(IND)		FILTERED WATER: 12" AFF	A
K46	COFFEE BREWER	1/2"				FILTERED WATER: 18" AFF	A
SS1	REFER TO MAIN BUILDING OWNER PLUMBING FIXTURE SCHEDULE						

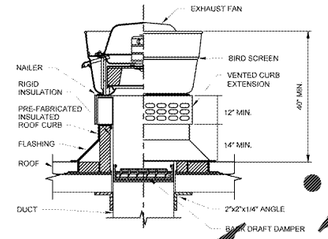
GENERAL INFORMATION (ALL EQUIPMENT):
1. REFER TO RESPONSIBILITY SCHEDULE ON ARCHITECTURAL DRAWINGS FOR ALL EQUIPMENT RESPONSIBILITIES UNLESS NOTED OTHERWISE.

NOTES:
A. PROVIDE SHUT-OFF VALVES.
B. PROVIDE P-TRAP WITH CLEANOUT PLUG AND ESCUTCHEON.
C. PROVIDE CHROME PLATED ANGLE SUPPLY, FLEXIBLE RISER, AND WHEEL HANDLE WITH ESCUTCHEON.
D. SINK FAUCETS PROVIDED WITH INTEGRAL CHECK VALVES.
E. PROVIDE FULL-SIZE DRAIN LINE FROM EQUIPMENT AND END OPEN OVER DRAIN WITH 2" AIR GAP. IF DRAIN IS ON OPPOSITE SIDE OF ADJACENT WALL, ROUTE DRAIN LINES THROUGH WALL IN A PVC SLEEVE.
F. IF PLUMBING PLAN SHOWS THE 3-COMPARTMENT SINK INDIRECTLY CONNECTED TO FLOOR SINK, THEN WASTE ROUGH-IN HEIGHT AND VENT SIZE DO NOT APPLY.
G. ASSE 1022 APPROVED CHECK VALVE PROVIDED WITH CARBONATOR.
H. ROUTE FILTERED WATER SUPPLY LINE UP THROUGH DRINK CABINET TO BEVERAGE EQUIPMENT.
J. ATTACH SINK TO WALL WITH CONTRACTOR-PROVIDED STAINLESS STEEL SLOTTED ROUND HEAD FASTENERS OR SHEET METAL SCREWS INSTALLED THROUGH HOLES DRILLED BY CONTRACTOR THROUGH TOP FLANGE OF SINK BACKSPLASH. FOR FRAMED WALLS, USE TWO EVENLY SPACED FASTENERS FOR PREP SINKS AND THREE EVENLY SPACED FASTENERS FOR 3-COMPARTMENT SINKS AND CONNECT TO WALL STUDS. FOR SINKS INSTALLED ON COOLER PANEL WALLS, ATTACH SINKS TO COOLER PANEL OUTER SHEET METAL WITH SCREWS AT 12" CENTERS ALONG BACKSPLASH.
K. INSTALL THERMOSTATIC MIXING VALVE FURNISHED WITH SINK WITH HARD-PIPED CONNECTIONS TO ANGLE STOPS AND FLEXIBLE CONNECTIONS BETWEEN THERMOSTATIC MIXING VALVE, KNEE LEVER AND SINK. SET AT 105°F.
L. REFER TO ARCHITECTURAL DRAWINGS FOR HAND SINK LEFT (L) AND RIGHT (R) DESIGNATIONS WHICH INDICATE INTEGRAL SPLASHGUARD LOCATIONS.

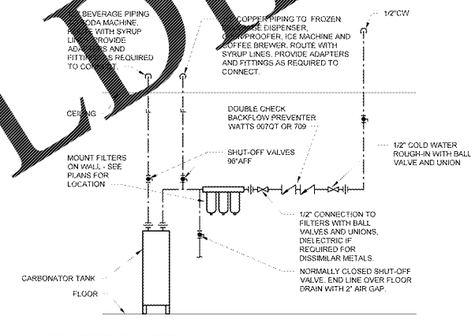


NOTES:
1. MECHANICAL CONTRACTOR TO TEST HOOD SYSTEMS PER CITY REQUIREMENTS. SUBMIT TEST RESULTS TO CITY AND COUNTY HEALTH DEPT. PRIOR TO BUILDING FINAL COMPLETION.
2. ALL SEAMS AND JOINTS OF HOOD AND EXHAUST SYSTEM SHALL HAVE AT LEAST 18 INCH CLEARANCE TO COMBUSTIBLE MATERIAL
3. A SIGNAL LIGHT SHALL BE INSTALLED IN THE KITCHEN TO INDICATE WHEN THE EXHAUST FAN IS OPERATING.
4. TOTAL HOOD SYSTEM TO BE COMPLETE WITH INFORMATION WHICH MEETS AND ALL LOCAL CODES AND REGULATIONS.

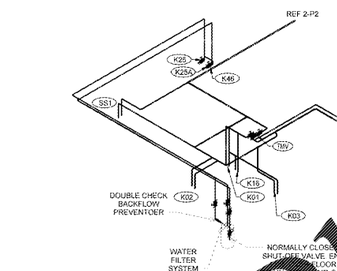
6 FOOD TENANT OVEN HOOD DETAIL (EXHAUST VENTILATION SYSTEM)
NTS



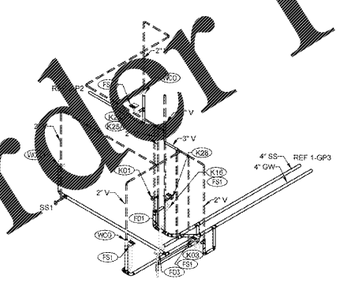
7 ROOF EXHAUST FAN (UPBLAST)
NTS



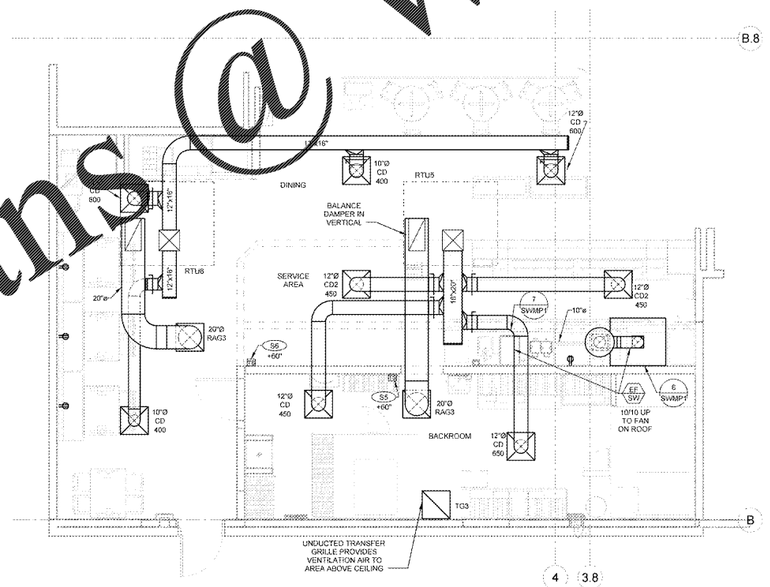
5 FILTER RISER
NTS



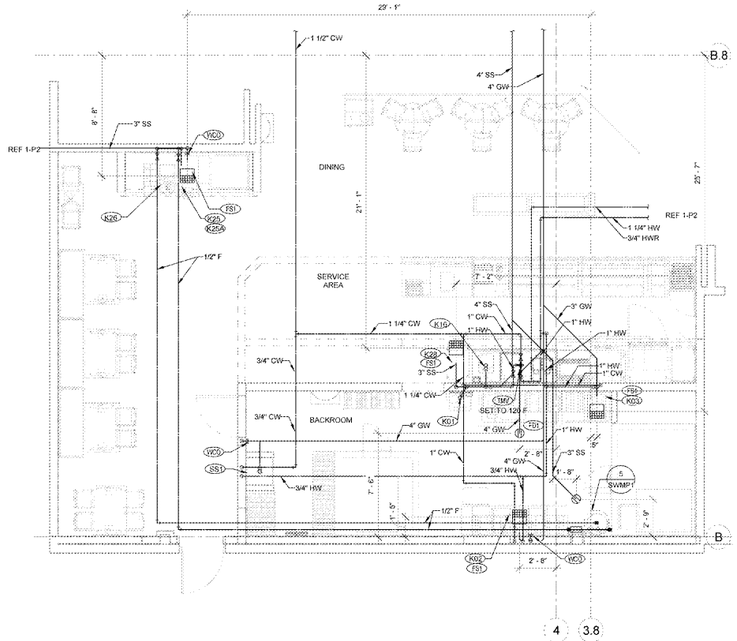
4 SUBWAY WATER RISER
NTS



3 SUBWAY DWV RISER
NTS



2 SUBWAY MECHANICAL PLAN
1/4" = 1'-0"



1 SUBWAY PLUMBING PLAN
1/4" = 1'-0"

NOTE:
REFER TO SHEET SWM3 FOR FOOD SERVICE TENANT AND OWNER RESPONSIBILITY SCHEDULE.

Order Plans @ WWW.LDLine.com

RETAIL DESIGN COLLABORATIVE
[illegible] Corporate Drive, Suite 200
[illegible], VA 20190
T 703.[illegible].7994
rdcollaborative.com

STIPULATION FOR REPRODUCTION OF DRAWINGS AND SPECIFICATIONS
THESE DRAWINGS AND SPECIFICATIONS ARE AND SHALL REMAIN THE PROPERTY OF RETAIL DESIGN COLLABORATIVE AND ARE NOT TO BE USED IN WHOLE OR IN PART FOR ANY PURPOSE WHATSOEVER WITHOUT THE WRITTEN PERMISSION OF RETAIL DESIGN COLLABORATIVE. ALL COPYRIGHTS RESERVED. ANY REPRODUCTION OF THESE DRAWINGS AND SPECIFICATIONS WITHOUT THE WRITTEN PERMISSION OF RETAIL DESIGN COLLABORATIVE IS A VIOLATION OF THE COPYRIGHT LAWS.

CONSULTANTS
HENDERSON
MECHANICAL ENGINEERS
1800 DIAGONAL ROAD, SUITE 600
ALEXANDRIA, VIRGINIA 22314
TEL: (703) 299-8855 FAX: (703) 299-8851
WWW.HENDERSONENGINEERS.COM
17035-31004
VA CORPORATE NO.: 2405031357
MD CORPORATE NO.: D12000113

SUBWAY
T.M.
LEESBURG, VIRGINIA
JOB NUMBER: 1602605 PROTO:

ISSUE BLOCK	
OTB	11/30/17

CHECKED BY:	
DRAWN BY:	
PROTO CYCLE:	
DOCUMENT DATE:	09/13/17

BID SET
NOT FOR CONSTRUCTION

SUBWAY MECHANICAL AND PLUMBING PLANS

SHEET:
SWMP1

ANTHONY R. HENDERSON
LICENSE NO. 0402-031357
COMMONWEALTH OF VIRGINIA