

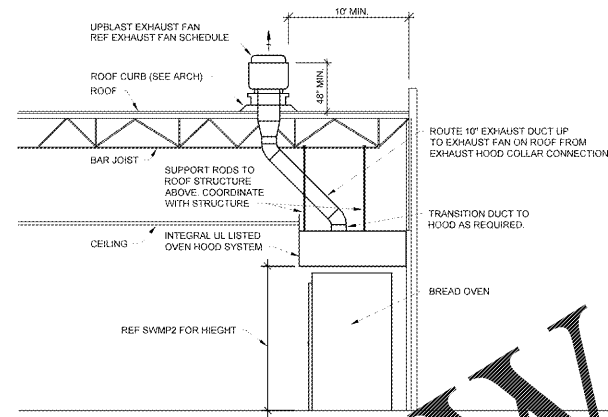
EXHAUST HOOD SCHEDULE						HOOD EXHAUST FAN SCHEDULE											
MARK	AREA SERVED	MANUFACTURER	MODEL	CLASS	CAPTURE HEIGHT	MARK	MANUFACTURER	MODEL	CFM	ESP	HP	FAN RPM	VOLTAGE	PHASE	MAKE UP AIR CFM	SOURCE	ADDITIONAL EXHAUST CFM
EH SW	SUBWAY	CAPTIVE AIR	3624 VHS-ND	TYPE II	4'-0"	EF SW	CAPTIVE AIR	DUS3HFA	400	0.70	0.250	1262	120 V	1	400	AHUIAHU2	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 AIR AT 1-800-846-7124.

SUBWAY PLUMBING EQUIPMENT CONNECTION SCHEDULE						
MARK	FIXTURE	BRANCH SIZES (MINIMUM)			ROUGH-IN REQUIREMENTS	NOTES
		CW	HW	WASTE		
A403	ICE BIN			1"		E
A409	HOT WATER DISPENSER		1/4"		WATER: 48" AFF	A
K01	WALL MOUNTED HAND SINK	1/2"	1/2"	1 1/2"	WATER: 18" AFF WASTE: 18" AFF	B, C, K, L
K02	3-COMPARTMENT SINK	3/4"	3/4"	3"	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	OVENPROOFER	1/2"			FILTERED WATER: 18" AFF	A
K16	HAND SINK (BROD IN UNIT)	1/2"	1/2"	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					

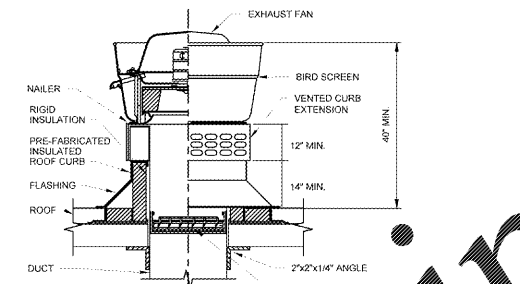
GENERAL INFORMATION (ALL EQUIPMENT)
 1. REFER TO RESPONSIBILITY SCHEDULE ON ARCHITECTURAL DRAWINGS FOR ALL EQUIPMENT RESPONSIBILITIES UNLESS NOTED OTHERWISE.

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. 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.

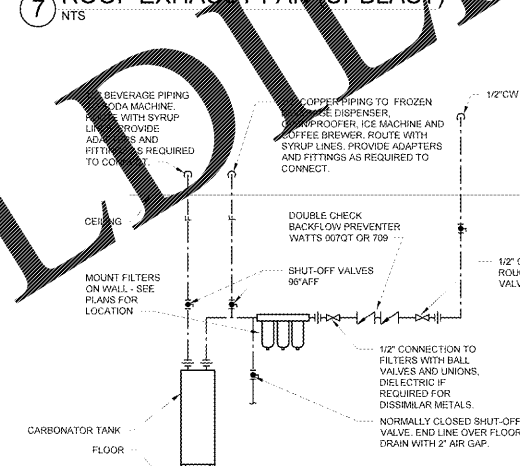


NOTES:
 1. MECHANICAL CONTRACTOR TO TEST HOOD SYSTEMS PER CITY REQUIREMENTS. PERMIT TEST RESULTS CITY AND COUNTY HEALTH DEPT. PRIOR TO BUILDING FINAL COMPLETION.
 2. ALL SEAMS AND JOINTS OF HOOD AND EXHAUST SYSTEM SHALL HAVE AT LEAST 18 INCH CLEARANCE TO COMBUSTIBLE MATERIAL.
 3. A SIGNAL LIGHT SHALL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

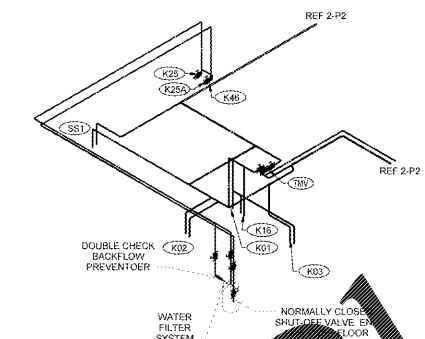
6 FOOD TENANT OVEN HOOD DETAIL (EXHAUST VENTILATION SYSTEM)



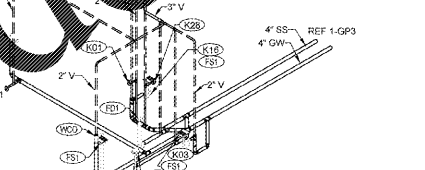
7 ROOF EXHAUST FAN (UPBLAST)



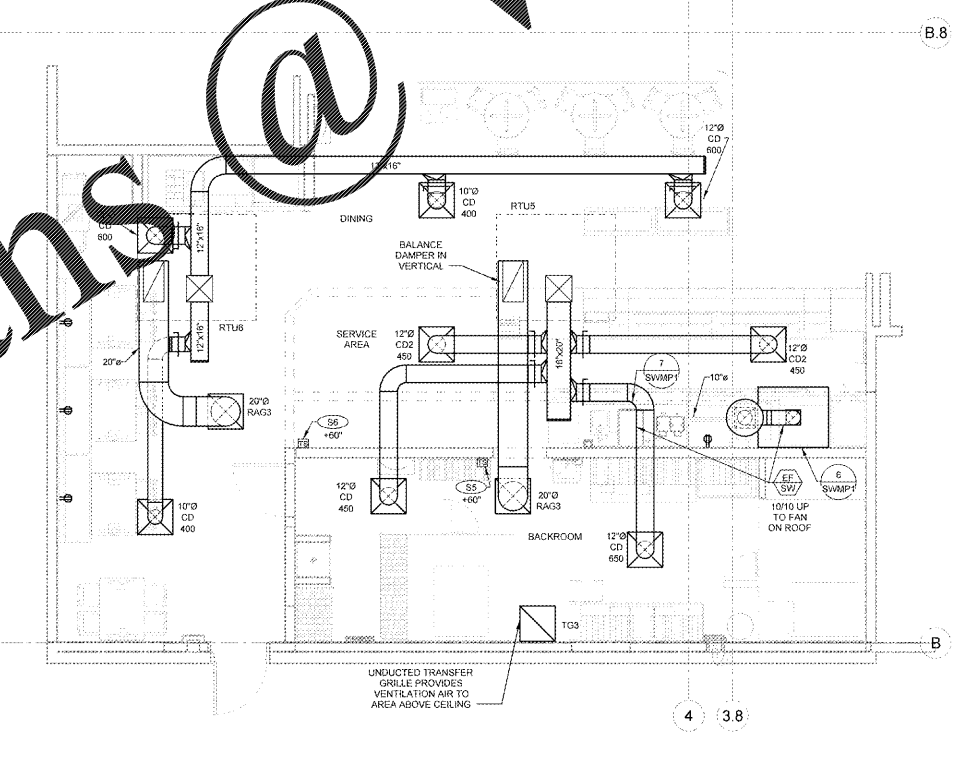
5 FILTER RISER



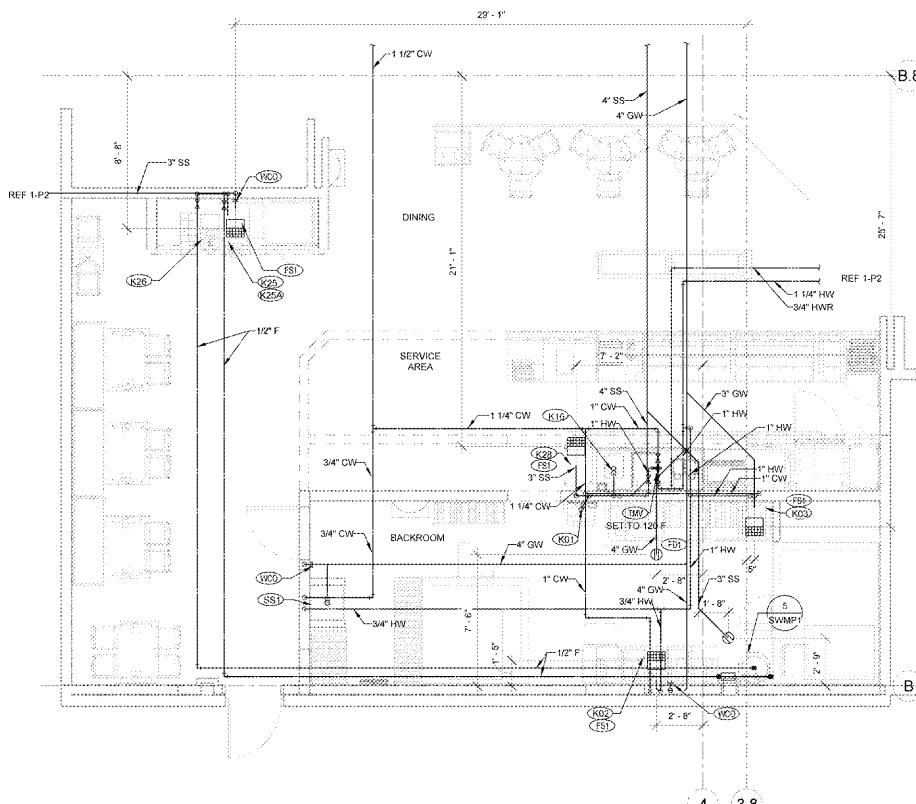
4 SUBWAY WATER RISER



3 SUBWAY DWV RISER



2 SUBWAY MECHANICAL PLAN



1 SUBWAY PLUMBING PLAN

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

STIPULATION FOR THE CONTRACTOR TO VERIFY THE EXISTING AND PROPOSED CONDITIONS OF THE PROJECT. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE, AND FEDERAL AUTHORITIES. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE, AND FEDERAL AUTHORITIES.

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 EXP. 03/31/2017

SUBWAY
 T.L.
 LEESBURG, VIRGINIA

ISSUE BLOCK	
DTB	11/30/17

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

BID SET
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 CONSTRUCTION

SUBWAY
 MECHANICAL
 AND
 PLUMBING
 PLANS

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SWMP1

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