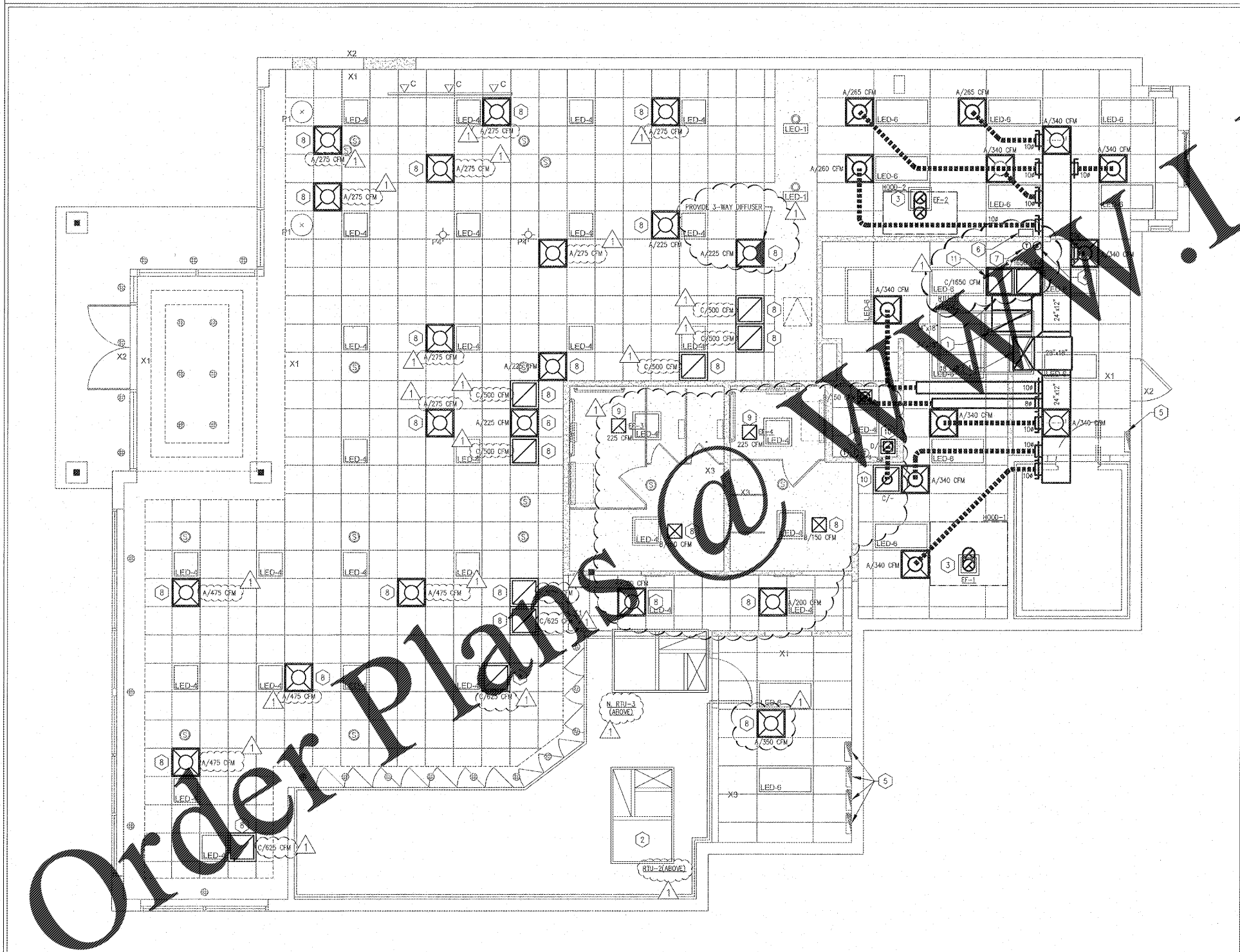


GENERAL NOTES:

- A. SEE SHEET M-2.0 FOR NON-SHEET SPECIFIC MECHANICAL NOTES.
- B. M.C. SHALL FIELD VERIFY EXISTING CONDITIONS PRIOR TO STARTING WORK. MECHANICAL SCOPE INCLUDES THE DEMOLITION AND REPLACEMENT OF THE EXISTING RTU-1 DUCT SYSTEM, RELOCATED RESTROOM SYSTEMS, AND NEW DIFFUSERS LOCATED WITHIN NEW CEILING GRIDS RECONNECTED TO EXISTING DUCT SYSTEMS. NEW TEST AND BALANCING IS REQUIRED, SEE SHEET M-2.0 FOR APPLICABLE REQUIREMENTS.
- C. SEE SHEET M-1.0 FOR DEMOLITION FLOOR WORK.

KEYED NOTES:

1. M.C. SHALL PROVIDE 28"x18" SUPPLY DUCT AND 34"x18" RETURN DUCT UP TO RTU-1 ON ROOF. TRANSITION AS REQUIRED TO CONNECT TO UNIT. PROVIDE FLEXIBLE CONNECTION AND VIBRATION DAMPER AT CONNECTION TO UNIT.
2. M.C. SHALL EXTEND AND RECONNECT EXISTING SUPPLY AND RETURN RISERS TO NEW ROOFTOP UNIT, RTU-2. TRANSITION AS REQUIRED TO CONNECT TO UNIT. PROVIDE FLEXIBLE CONNECTION AND VIBRATION DAMPER AT CONNECTION TO UNIT.
3. EXHAUST FOR OVENS AND TOASTERS. A TYPE II HOOD IS REQUIRED AT THE SANDWICH STATION AND BACK OF HOUSE OVEN. ROUTE SHEET METAL DUCT FROM CONNECTION ON HOOD TO EXHAUST FAN. OFFSET AND TRANSITION AT CONNECTIONS AS NEEDED. VERIFY DIMENSIONS PRIOR TO FABRICATION OR INSTALLATION. USE FACTORY-MANUFACTURED PIPE AND FITTINGS ONLY. VERIFY LOCATION ON SITE WITH MOST RECENT KITCHEN PLANS.
4. PROVIDE PROGRAMMABLE THERMOSTATS WITH LOCKING COVER FOR NEW UNITS. LOCATE NEW THERMOSTATS IN MANAGER'S OFFICE. RELOCATE EXISTING THERMOSTAT FOR EX. RTU-3 IN MANAGER'S OFFICE AND PROVIDE NEW TEMPERATURE SENSOR (IF REQUIRED) MOUNTED AT 7' AFF IN SPACE. PROVIDE REMOTE SENSOR FOR RTU-1 LOCATED 7' ABOVE FINISHED FLOOR AT LOCATION INDICATED. LOCATE AND INSTALL NEW TEMPERATURE SENSOR FOR RTU-2 WHERE PREVIOUS THERMOSTAT WAS LOCATED IN THE SERVICE STATION. PROVIDE ALL WIRING REQUIRED FOR COMPLETE SYSTEM. SEAL WALL OPENINGS WITH CAULK. COORDINATE LOCATION ON SITE WITH GENERAL CONTRACTOR AND EQUIPMENT. AVOID LOCATING NEAR OR ABOVE SOURCES OF HEAT.
5. ELECTRICAL PANELS. NO DUCT SHALL BE ROUTED OVER ELECTRICAL PANELS.
6. HOOD CONTROLLER UNIT. COORDINATE WITH CAPTIVE AIRE ON THE REQUIRED LOCATION AND CONNECTION REQUIREMENTS. COORDINATE WITH ELECTRICAL CONTRACTOR FOR ELECTRICAL CONNECTIONS.
7. ROOM TEMPERATURE SENSOR FOR THE CONTROL OF THE HOODS. COORDINATE WITH CAPTIVE AIRE ON THE REQUIRED LOCATION AND CONNECTION REQUIREMENTS.
8. M.C. SHALL EXTEND AND CONNECT EXISTING DUCT BRANCHES TO NEW DIFFUSERS AND GRILLES. BALANCE AIR FLOWS AS SHOWN AND PER AIR BALANCE SCHEDULE ON SHEET M-2.0.
9. M.C. SHALL REPLACE EXISTING CABINET STYLE RESTROOM FANS WITH NEW PER MECHANICAL SCHEDULES AND PROVIDE NEW MANUFACTURER PROVIDED EXHAUST CAP ON ROOF OR WALL. M.C. SHALL COORDINATE WITH OWNER.
10. M.C. SHALL PROVIDE TRANSFER GRILLES AND 8" Ø CONNECTING TRANSFER DUCT TO SERVE OFFICE SPACE.
11. M.C. SHALL PROVIDE A RETURN PLENUM OVER THE RETURN GRILLES SIZED 48"x22"x24" HIGH AND CONNECT RETURN DUCT INTO THE SIDE.



1 MECHANICAL NEW WORK FLOOR PLAN
1/4"=1'-0"

NOTE: DRAWINGS ARE NOT TO SCALE IF SHEET IS PLOTTED ON 11" x 17"

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dunkin'
brands

PROJECT NO.: 17229

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NO	DESCRIPTION	DATE	DATE	DATE
1	OWNER COMMENTS (RESTROOM CHANGE)	5/2/18	3-18-18	
			SCALE	
			DRAWN	
			CKD	
			APPD	
	SHEET REVISIONS			

DD FRESH BREW 1.0
908 MARKET DRIVE, EMPORIA, VA

MECHANICAL
NEW WORK FLOOR PLAN

PC# 358084

M-1.1