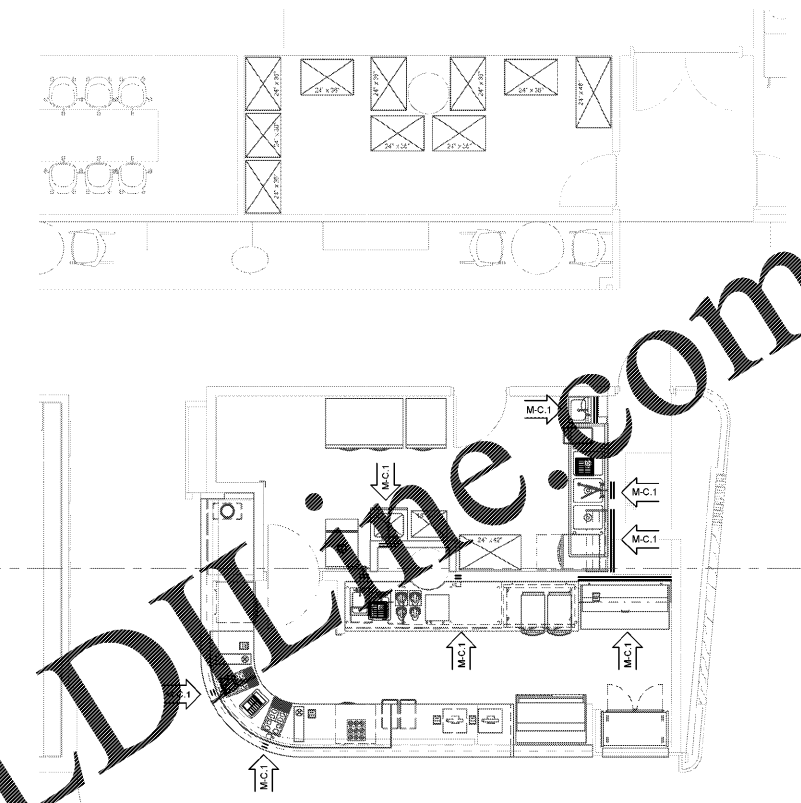


E
D
C
B
A

Order Plans @ www.lidline.com



① Level 1 BC&V Plan
SCALE: 1/4" = 1'-0"

BUILDING CONDITIONS & VENTILATION NOTES

1. THE NOTES BELOW MAY APPLY TO ONE OR ALL DESIGN, CONSTRUCTION, OR CLOSE-OUT PHASES OF THIS PROJECT

2. GENERAL NOTES: THE KITCHEN EQUIPMENT CONTRACTOR SHALL PERFORM A THOROUGH PRE-INSTALLATION REVIEW OF ALL CURRENT CONTRACT DOCUMENTS THAT APPLY TO FOODSERVICE ZONES AND EQUIPMENT. KITCHEN EQUIPMENT CONTRACTOR SHALL GENERATE ENGINEERING INDEPENDENT OF THIS SHEET TO FIELD CONDITIONS WHERE REQUIRED AND MANUFACTURER'S REQUIREMENTS FOR EQUIPMENT SPECIFIED AND THIS INTENDED TO BE PURCHASED AND SET IN PLACE.

3. ALL CONSTRUCTION AND MECHANICAL WORK SHOWN ON THIS PLAN MUST COMPLY WITH ALL APPLICABLE CODES AND REGULATIONS, INCLUDING CURRENT INTERNATIONAL MECHANICAL CODE AS THEY APPLY TO FOODSERVICE EQUIPMENT AND ZONES.

4. ALL WORK SERVICES, INTERCONNECTIONS, FIELD CONNECTIONS, AND FINAL CONNECTIONS INDICATED ON THIS PLAN SHALL BE COMPLETED BY CONTRACTORS OTHER THAN THE KITCHEN EQUIPMENT CONTRACTOR UNLESS SPECIFICALLY ASSIGNED TO THE KITCHEN EQUIPMENT CONTRACTOR.

5. THIS PLAN IS INTENDED TO SHOW SPECIAL BUILDING AND VENTILATION REQUIREMENTS FOR FOODSERVICE EQUIPMENT ONLY. REFER TO ARCHITECTURAL AND ENGINEERING PLANS FOR SCOPE OUTSIDE OF FOODSERVICE EQUIPMENT.

6. THE DRAWING IS ISSUED FOR DESIGN INTENT PURPOSES ONLY. REFER TO THE KITCHEN EQUIPMENT CONTRACTOR'S DIMENSIONED ROUGH IN DRAWINGS AND APPROVED SHOP DRAWINGS FOR SUPPLEMENTAL COORDINATION AND INSTALLATION REQUIREMENTS FOR FOODSERVICE EQUIPMENT ON THIS PLAN.

7. ALL EQUIPMENT PROVIDED BY OTHERS, INCLUDING BY OWNER/OPERATOR/PURVEYOR, SHOWN ON THIS PLAN ARE MINIMUM GUIDELINES ONLY. KITCHEN EQUIPMENT CONTRACTOR TO VERIFY INFORMATION, TECHNICAL DATA, AND SPECIFICATIONS FOR THIS EQUIPMENT. GENERAL CONTRACTOR TO VERIFY AND MAKE FINAL ROUGH-IN CONNECTIONS AS REQUIRED.

8. EXISTING, TO REMAIN IN PLACE, OR TO BE RELOCATED EQUIPMENT SHOWN ON THIS PLAN ARE MINIMUM GUIDELINES ONLY AND MUST BE VERIFIED. CONTACT OWNER/OPERATOR FOR INFORMATION, TECHNICAL DATA, AND SPECIFICATIONS FOR THIS EQUIPMENT. GENERAL CONTRACTOR AND KITCHEN EQUIPMENT CONTRACTOR TO VERIFY, DISCONNECT, AND MAKE FINAL ROUGH-IN CONNECTIONS AS REQUIRED.

9. RECOMMEND TO PROVIDE MINIMUM LIVE LOADS OF 150 LBS. PER SQUARE FOOT (680 PER 0.9 SQUARE METERS). PROVIDE REINFORCED SLAB FOR ANY FOODSERVICE EQUIPMENT THAT MAY EXCEED 150 LBS. PER SQUARE FOOT, SUCH AS A LARGE COMPRESSOR TANK, LARGE DISH MACHINE, LARGE OVENS, ETC.

10. RECOMMENDED MINIMUM FINISHED CEILING HEIGHTS IN KITCHEN AREAS AND FOR SPECIFIC FOODSERVICE EQUIPMENT ARE AS FOLLOWS:

A. KITCHEN AREAS WITH EXHAUST HOODS 9' 0" (2.74M)

B. WALK-IN COOLER/FREEZER AREAS 9' 0" (2.74M)

C. GENERAL AREAS 9' 0" (2.74M)

D. ICE MACHINE AREAS 10' 0" (3.05M)

11. ADEQUATE SPACE IS NEEDED ABOVE THE FINISHED CEILING FOR MECHANICAL AND ELECTRICAL WORK, ESPECIALLY ABOVE EXHAUST HOODS AND WALK-IN COOLER/FREEZERS. NOTIFY ROUGH DESIGN STUDIOS IF HEIGHTS ARE LESS THAN RECOMMENDED MINIMUMS.

A. WALK-IN COOLER/FREEZER CEILING PANELS REQUIRE ADDITIONAL 1" (25.4MM) CLEARANCE ABOVE FOR INSTALLATION

B. ICE MACHINES REQUIRE 24" (609.6MM) CLEARANCE ABOVE FOR INSTALLATION

12. ALL FLOOR RISERS AND FLOOR TROUGHES TO BE SET FLUSH WITH FINISHED FLOOR, UNLESS OTHERWISE DIRECTED BY LOCAL CODE. ALL FLOOR TROUGHES SERVING FOODSERVICE EQUIPMENT WITH LIQUID VOLUME IN TILTING OR IN VALVED DUMPING MANNER SHALL BE PLACED IN A LOCATION DIRECTLY RELATED TO MANUFACTURER'S REQUIRED POUR/PATH FOR EQUIPMENT TO BE SET IN PLACE. KITCHEN EQUIPMENT CONTRACTOR AND GENERAL CONTRACTOR TO FIELD VERIFY LOCATION IN RELATION TO REQUIRED POUR PATH, AND IN HEIGHT PER PITCH TO DRAIN REQUIRED.

13. THE MOUNTED HEIGHT FOR THE BOTTOM EDGE OF EXHAUST HOODS TO BE SET AT 8" (203MM) ABOVE THE FINISHED FLOOR UNLESS OTHERWISE INDICATED. THE BOTTOM EDGE OF EXHAUST HOODS SHALL BE NO HIGHER THAN 7' 0" (2133MM) ABOVE FINISHED FLOOR.

14. MANUAL PULL EXHAUST HOOD FIRE EVENT PULL STATION AND CONDUIT TO BE MOUNTED WITHIN WALL CAVITY AND SET TO 48" ABOVE FINISHED FLOOR (1220MM AT CENTER, CONDUIT TO TERMINATE PER MANUFACTURER'S DRAWINGS. KITCHEN EQUIPMENT CONTRACTOR AND MECHANICAL CONTRACTOR TO VERIFY LOCATION WITH APPLICABLE FIRE CODE OFFICIALS PRIOR TO INSTALLATION.

15. GENERAL CONTRACTOR TO CONFIRM FOLLOWING IS COMPLETED PRIOR TO THE FOODSERVICE EQUIPMENT DELIVERY AND SET-IN PLACE:

A. THE WALLS AND CEILING ARE INSTALLED AND FINISHED. WALLS AND CEILING MUST BE SMOOTH, EASILY CLEANABLE, NON-ABSORBENT, DURABLE, WITH FINISHES APPROVED BY LOCAL HEALTH CODE OFFICIALS.

B. THE FLOORING IS INSTALLED AND WASHED CLEAN. FLOORS MUST BE NON-SLIP, EASILY CLEANABLE, NON-POROUS, NON-ABSORBENT, AND DURABLE WITH FINISHES APPROVED BY LOCAL HEALTH CODE OFFICIALS. ALL VERTICAL INTERSECTIONS OF FLOORS TO WALLS SHALL HAVE COVERED BASES INSTALLED.

C. CONFIRM IF A LOADING DOCK IS AVAILABLE.

D. COORDINATION WITH APPLICABLE TRADES/PEOPLE FOR ANY DOOR/WINDOW OPENINGS AND/OR PASSAGEWAYS REQUIRED FOR THE DELIVERY OF FOODSERVICE EQUIPMENT.

M.B. MECHANICAL NOTES

MECHANICAL ENGINEER IS RESPONSIBLE FOR SPECIFYING THE FOLLOWING APPLICABLE EQUIPMENT AND PROVIDING THE FOLLOWING CONDITIONS. MECHANICAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING, INSTALLING, AND MAKING FINAL CONNECTIONS TO FOODSERVICE EQUIPMENT PER BELOW INSTRUCTIONS.

1. ALL COOKING EXHAUST HOOD ASSEMBLIES, DUCTING, COMPONENTS, ETC. SHALL BE TYPE I, ALL WARE WASHING ASSEMBLIES, DUCTING, COMPONENTS, ETC. SHALL BE TYPE II AS REQUIRED PER N.F.P.A. 96.

2. EXHAUST HOOD DUCT TRANSITIONS TO HOODS, FANS, MAKE-UP AIR UNITS, POLLUTION CONTROL UNITS, FIRE-RATED MATERIALS, COMPONENTS, ETC. MAKE ALL FINAL CONNECTIONS ON ALL HOODS.

3. BALANCED TEMPERED SUPPLY AIR AND EXHAUST AIR IN KITCHEN AREAS TO CONTAIN COOKING ODORS AND EFFLUENT AND PROVIDE A COMFORTABLE WORKING ENVIRONMENT. THESE ZONES SHALL BE DESIGNED FOR SLIGHTLY NEGATIVE PRESSURE PER CODE.

4. INDEPENDENT OF EXHAUST HOOD MAKE-UP AIR PLENUM DIFFUSERS AT A LOCATION MINIMUM 6" (152MM) (CASTING NO GREATER THAN 150 FPM VELOCITY) TO 18" (457MM) (CASTING NO GREATER THAN 300 FPM VELOCITY) AWAY FROM THE EXHAUST HOOD IN PLAIN. 4-WAY CEILING DIFFUSERS SHALL NOT BE UTILIZED IN ANY COOKING ZONE WITHIN KITCHENS.

5. ALL EXHAUST DUCTWORK (SEAM AND JOINTS) MUST BE FULLY WELDED AND WATER-TIGHT. ALL EXHAUST DUCTS MUST BE PITCHED PER CODES. ALUMINUM EXHAUST DUCTWORK SHALL NOT BE USED AS DUCTING MATERIAL.

6. ALL FIRE-RATED MATERIALS FOR EXHAUST HOODS, VENT STACKS, AND HEAT-PRODUCING FOODSERVICE EQUIPMENT.

7. SWITCHES, CONTROLS FOR SUPPLY FANS AND EXHAUST FANS, DEMAND CONTROL VENTILATION SYSTEMS, AND HVAC COMPONENTS.

8. AUTOMATIC ACTIVATION OF THE EXHAUST HOOD(S) WHENEVER COOKING OCCURS PER CURRENT INTERNATIONAL MECHANICAL CODE IS THE RESPONSIBILITY OF THE MECHANICAL ENGINEER OF RECORD. VERIFY SPECIFIC REQUIREMENTS WITH LOCAL CODE AUTHORITIES.

9. ENSURE THAT ENTIRE KITCHEN EXHAUST SYSTEM FROM EXHAUST HOOD THROUGH TO FAN IS AIR-TIGHT. SECTIONS 5.6/COMPLIANT PRIOR TO COMMENCEMENT OF CONSTRUCTION WHEN AND WHERE APPLICABLE. WHERE DEMAND CONTROL VENTILATION IS PLANNED, MECHANICAL ENGINEER TO VERIFY THAT VOLUME DAMPERS AND PEAK-DEMAND LIMITERS IN SIZE AND IN LOCATION ARE PLANNED AND CONTROLLED TO PROVIDE A FULLY FUNCTIONAL SYSTEM AT TIME OF COMMISSIONING AND TURN-OVER.

10. ADDITIONAL AIR CHANGES/HEAT REMOVAL FOR AIR-COOLED AND FOR WATER-COOLED CONDENSING UNITS AND ICE MACHINES SHALL BE SUPPLIED PER MANUFACTURER'S RECOMMENDATIONS.

11. AT LEAST 1.5 TIMES ADDITIONAL VS STANDARD ROOM AIR CHANGES SHALL BE PLANNED WITHIN WARE WASHING ROOMS/ZONES.

12. WHERE DIRECT EXHAUST VENTING IS PERMITTED, PROVIDE A DOUBLE-WALLED GAS CHIMNEY TO THE ATMOSPHERE AS ALLOWED/REQUIRED BY LOCAL CODE. ANY FLUE OF EXCESSIVE LENGTH WITH BENDS OR OTHER RESTRICTIONS SHALL BE PROVIDED WITH A BOOSTER EXHAUST FAN INTERMEDIATE TO OPERATE WITH THE EQUIPMENT SERVED. BOOSTER FAN SHALL PROVIDE 0.5" P.A. AT CONNECTION TO EQUIPMENT.

M.C. GENERAL CONTRACTOR NOTES

THE ARCHITECT IS RESPONSIBLE FOR PROVIDING AND INSTALLING THE FOLLOWING:

1. THE IN-WALL REINFORCING OR WALL BACKING FOR ALL WALL MOUNTED AND RECESSED FOODSERVICE EQUIPMENT AND CONTROL PANELS.

2. TROUGH DIMENSIONS AND LOCATIONS FOR USE IN SLAB BLOCK-OUT PLANNING IF REQUIRED BY CONSTRUCTION SCHEDULE. FINAL SIZE AND LOCATION TO BE PROVIDED BY KEC WITHIN ISSUED SUBMITTALS.

3. REFER TO MANUFACTURER'S DRAWINGS IN GFI/WALK-IN BOX DETAILS SHEET SERIES FOR NECESSARY FLOOR CONDITIONS, INCLUDING DEPTH, FLOOR CONSTRUCTION, AND FINISHES. ALL SUB-SLAB, SLAB, OR DEPRESSIONS SHALL BE PROVIDED WITH A SMOOTH AND TRIMMED LEVEL FINISH. CHICE EQUIPMENT IS SET IN PLACE, REMAINING DEPRESSION TO BE FILLED WITH GROUT.

4. MANDATORY FOR ALL WALK-IN FREEZER COMPARTMENTS THAT MEASURE OVER 30" (762MM) IN BOTH LENGTH AND WIDTH. PROVIDE FREEZE PREVENTION BELOW THE INSULATED FLOOR SLAB ON GRADE. SUGGESTIONS ARE DRAINAGE/VENTING SYSTEM, HEAT TRACE SYSTEM, AND/OR REFRIGERATION HEAT EXCHANGER SYSTEM.

5. ALL OPENINGS IN WALLS AS INDICATED ON THIS PLAN.

6. ALL PADS OR CURBS FOR FOODSERVICE EQUIPMENT AND/OR ROOF MOUNTED COMPRESSOR RACKS PER MANUFACTURER'S INSTRUCTIONS AND/OR DETAILS SHOWN IN THIS DOCUMENT SET.

7. ALL HOLES OR SLEEVES THROUGH ROOFS, FLOORS, WALLS, AND CEILING AS REQUIRED FOR THE INSTALLATION OF REFRIGERATION, DRAIN, ELECTRICAL, OR PLUMBING LINES. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR SEALING HOLES AND SLEEVES AFTER INSTALLATION OF THE LINES TO ENSURE A VERTIM-PROOF INSTALLATION.

8. WALLS AND CEILING, BEHIND, BELOW, AND AROUND TYPE I EXHAUST HOODS SHALL CONFORM TO CURRENT N.F.P.A. -96 AND ANY OTHER APPLICABLE CODE DEFINITION IN REGARD TO REQUIRED CLEARANCES TO COMBUSTIBLE, LIMITED, OR NON-COMBUSTIBLE MATERIALS. ARCHITECT, MECHANICAL ENGINEER, AND KEC TO VERIFY THAT PLANNED CLEARANCES CONFORM TO CODE PRIOR TO INSTALLATION OF EXHAUST CANOPY.

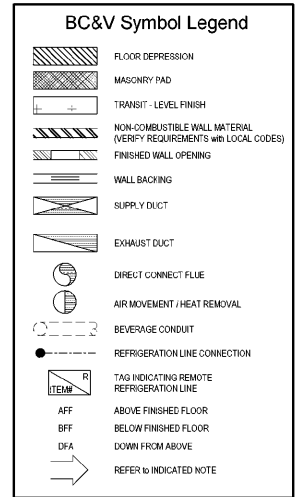
9. PROVIDE A TRANSIT-LEVEL FINISH BELOW THIS EQUIPMENT TO THE OUTER EDGE AS INDICATED IN PLAN.

10. ALL CONDUITS AND ROUTING OF CONDUITS FOR REMOTE REFRIGERATION LINES AS REQUIRED. ARCHITECT TO ASSIGN SCOPE AND SHOW ROUTING OF CONDUITS THROUGH BUILDING. CONDUITS SHALL HAVE A SMOOTH INTERIOR FINISH. VERIFY SIZES WITH KITCHEN EQUIPMENT CONTRACTOR.

11. ALL CONDUITS/CHASIS AND ROUTING OF CONDUITS/CHASIS FOR BEVERAGE LINES AS REQUIRED. ARCHITECT TO ASSIGN SCOPE AND SHOW ROUTING OF CHASIS THROUGH BUILDING. CONDUITS/CHASIS SHALL HAVE A SMOOTH INTERIOR FINISH AND MUST BE SEALED WATER-TIGHT. A MINIMUM RADIUS OF 30" (762MM) AT ALL BENDS WITH SWEEPERS WIDENING AS DIAMETER WIDENS (45 DEGREE JOINTS ARE NOT ALLOWED). AN ACCESSIBLE PULL BOX/PULL SLEEVE MAY BE REQUIRED IF OVER 75' (2286M) VERIFY WITH OWNER/OPERATOR/PURVEYOR OR OWNER LOCATED IN FLOORS OR CONCEALED SPACES. THE TOTAL OF ALL BENDS BETWEEN PULL BOXES NOT TO EXCEED 180 DEGREES. STUB CONDUIT ENDS OUT 4" (101MM) FROM WALLS, CEILING, OR FINISHED FLOORS. RECOMMENDED CONDUIT SIZE IS 1/2" (12.7MM) DIAMETER FOR BEER, 6" (152MM) DIAMETER MINIMUM FOR OTHER BEVERAGES. SCHEDULE 40 PIP IS STANDARD FOR UNDER-SLAB APPLICATIONS, BUT METAL MAY BE REQUIRED ABOVE GRADE AND WITHIN CEILING PLENUMS. GENERAL CONTRACTOR TO VERIFY MATERIAL TYPE WITH LOCAL CODES AND REGULATIONS. CONDUIT ORIGINALLY SHALL BE SEALED WITH EXPANDING FOAM INSULATION AFTER INSTALLATION IS COMPLETE AND COVER TO A SMOOTH AND CLEANABLE CONDITION. WHERE BEVERAGE CONDUITS ARE REQUIRED TO RUN EXTERIOR OR OUTSIDE OF A TEMPERATURE CONTROLLED SPACE, THEY SHALL BE INSTALLED IN A WEATHER PROOF AND TEMPERATURE RESISTANT MANNER.

12. ALL CONDUITS/CHASIS AND ROUTING OF CONDUITS/CHASIS FOR BULK CO2 TANK LINES AS REQUIRED. ARCHITECT TO ASSIGN SCOPE AND SHOW ROUTING OF CHASE THROUGH BUILDING. CONDUITS SHALL HAVE A SMOOTH INTERIOR FINISH. VERIFY SIZES WITH OWNER/OPERATOR/PURVEYOR OR COMPANY. EXTERIOR PULL BOX CANNOT BE MORE THAN 50'-0" (15M) FROM DELIVERY TRUCK. TOTAL LINE RUN FROM BULK CO2 TANK TO EXTERIOR PULL BOX CANNOT BE MORE THAN 80' (24M). PROVIDE CO2 DETECTOR AT THE BULK CO2 CONDUIT CHASEWAYS SHALL BE SEALED WITH EXPANDING FOAM INSULATION AFTER INSTALLATION IS COMPLETE AND COVER TO A SMOOTH AND CLEANABLE CONDITION.

M.D. ADDITIONAL NOTES



NC State - Jordan Hall
NC State
121 Peele Hall, Raleigh, NC 27695

FOR INFORMATION ONLY
PRELIMINARY - NOT FOR CONSTRUCTION

ISSUE DATE	08.24.2020	
PHASE	BID SET	
#	DATE	REVISION
STATE PROJECT NO.	19244	QF400-3
A/E PROJECT NO.		SHEET