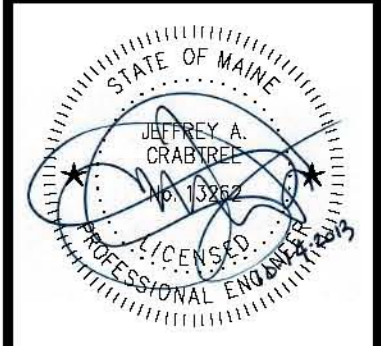
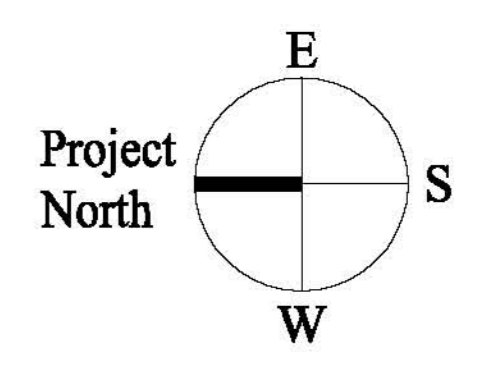


GAS EQUIPMENT SCHEDULE

EQUIPMENT	MBH	QTY	TOTAL MBH
DISPLAY KITCHEN			
ITEM-16	950	1	950
ITEM-17	60	1	60
HVAC			
BOILER-1	1000	1	1000
BOILER-2	1000	1	1000
PLUMBING			
WATER HEATERS	1398	1	1398
TOTALS			4,408

1. Provide dirt leg at gas meter
2. Provide a dirtleg, union and shut-off valve at each equipment connection
3. All exposed gas pipe shall be painted yellow
4. All gas piped shall be identified at 10 ft intervals with labels as manufactured by Seton
5. Provide a solenoid valve at 60" AFF in the gas line which serves each kitchen hood
6. Provide a full size gas header behind each kitchen battery
7. Provide a UL flex connector and shut-off valve at connection to each piece of kitchen equipment
8. Provide an equipment retaining cable equal Dormont at each piece of kitchen equipment
9. Refer to food service plans for additional information

ENLARGED SUB-BASEMENT PLAN - HVAC
SCALE: 1/2"=1'-0"



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Revisions:
1 | 13-07-01 | 30% Marriott Submission
2 | 13-09-09 | 60% Marriott Sub. & Pric.
3 | 13-10-14 | Issue for Bid & Marriott Revw

Date: 08 OCT 13
Scale: 1/4" = 1'-0"
**ENLARGED
BASEMENT
PLAN - HVAC**

M0.12