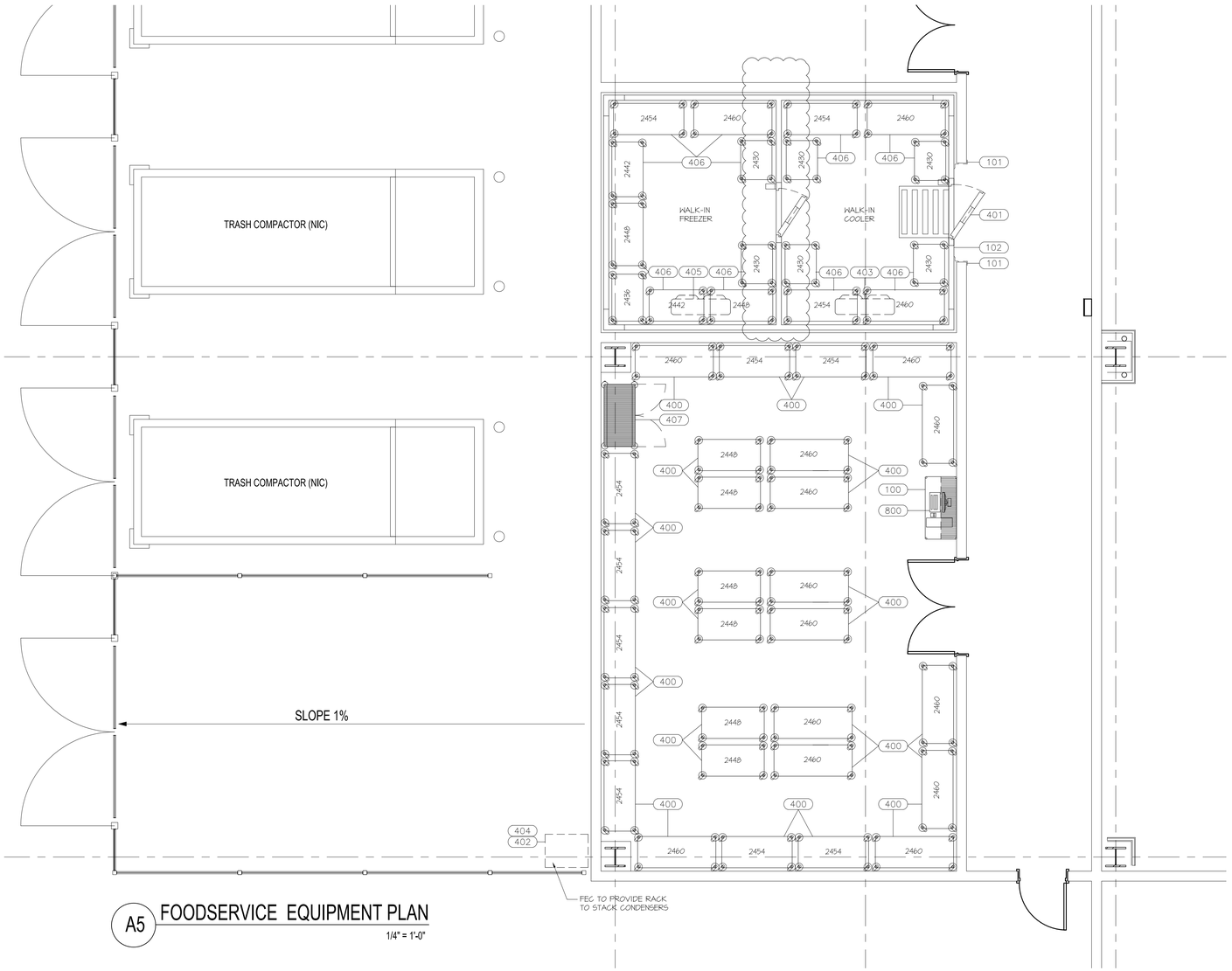


A5 FOODSERVICE EQUIPMENT PLAN

1/4" = 1'-0"

LEVEL 2 STORAGE

ITEM	QTY.	DESCRIPTION
100	1	RECEIVING DESK
101	LT	5/5 CORNER GUARDS & WALL CAPS
102	LT	5/5 ENCLOSURE PANELS - WALK-IN
400	LT	SHELVING - DRY STORAGE
401	1	WALK-IN COOLER / FREEZER
402	1	CONDENSING UNIT - COOLER
403	1	EVAPORATOR COIL - COOLER
404	1	CONDENSING UNIT - FREEZER
405	1	EVAPORATOR COIL - FREEZER
406	LT	SHELVING - REFRIGERATED STORAGE
407	LT	SHELVING - LIQUOR CASE
800	1	PERSONAL COMPUTER- WORK STATION

EQUIPMENT SCHEDULE

LEVEL 2 STORAGE

EQUIPMENT			ELECTRICAL							PLUMBING							CHILLED WATER				GAS			STEAM				CON. RT		COMPRESSED AIR				
ITEM	QTY.	DESCRIPTION	CONNECTION	VOLT	PH.	AMPS	H.P.	K.W.	HGT.	DRAIN	I.W.	W	HGT.	CW	HW	HGT.	CH. W.	HGT.	CH. W. RET.	HGT.	CONN. SIZE	MBTU	HGT.	PSI	PPH	CONN. SIZE	HGT.	CONN. SIZE	HGT.	PSI	CFM	CONN. SIZE	HGT.	REMARKS
100	1	RECEIVING DESK																															
101	LT	5/5 CORNER GUARDS & WALL CAPS																															
102	LT	5/5 ENCLOSURE PANELS - WALK-IN																															
400	LT	SHELVING - DRY STORAGE																															
401	1	WALK-IN COOLER / FREEZER	(2) J.B.	(2) 120		(2) 7.0			CEILING																								
402	1	CONDENSING UNIT - COOLER	J.B.	208	1	12.2		1-1/2	48"																								
403	1	EVAPORATOR COIL - COOLER	J.B.	120	1	4.2			120"	FS	3/4"																						
404	1	CONDENSING UNIT - FREEZER	J.B.	208	1	21.4	3		48"																								
405	1	EVAPORATOR COIL - FREEZER	J.B.	208	1	13.0			120"	FS	3/4"																						
406	LT	SHELVING - REFRIGERATED STORAGE																															
407	LT	SHELVING - LIQUOR CASE																															
800	1	PERSONAL COMPUTER- WORK STATION	NEMA 5-15	120	1	12.0 est.			24"																								REQUIRES A DEDICATED CIRCUIT AND ISOLATED GROUND
E.O.	LT	EQUIPMENT OUTLET	NEMA 5-20R	120	1	20.0																											DEDICATED CIRCUIT REQUIRED - SEE ELECTRICAL PLANS FOR ROUGH-IN HEIGHTS

Item	Date
ENG. COORD.	6-1-11

HMS HOST

Host Level 2 Dry & Cold Storage

Portland Int'l Jetport PWM
1001 Westbrook Street
Portland ME 04102

KEY PLAN

5 | 4 | 3 | 2 | 1

HMS Host
6905 Rocklidge Drive
Bethesda, MD 20817
T: (240) 694-4746
F: (240) 694-4643
C: (240) 274-6417
E: scott.reminik@hmshost.com

Building Engineering Resources, Inc.
66 Main Street
North Easton, MA 02356
T: (508) 230-0260
F: (508) 230-0265
E: ber@ber-engineering.com

L2M Foodservice Design Group
811 Cromwell Park Drive, Suite 113
Cromwell Business Park at BWI
Glen Burnie, Maryland 21061
T: (410) 863-1302
F: (410) 863-1308
E: FSDG@L2MFoodServiceDesign.com

LLOYD ARCHITECTS
Two High Cliff, Plymouth MA 02360
TEL: (508) 746-4646
FAX: (508) 746-1236
E-MAIL: info@lloydarch.com

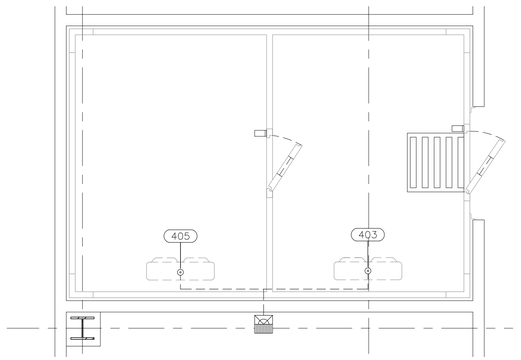
Job No.:

Scale: As noted

Issued:

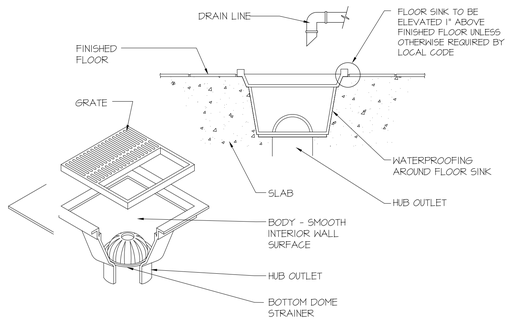
Foodservice Equipment Plan and Schedule

FS 1.1



A5 FOODSERVICE PLUMBING ROUGH-IN PLAN

1/4" = 1'-0"



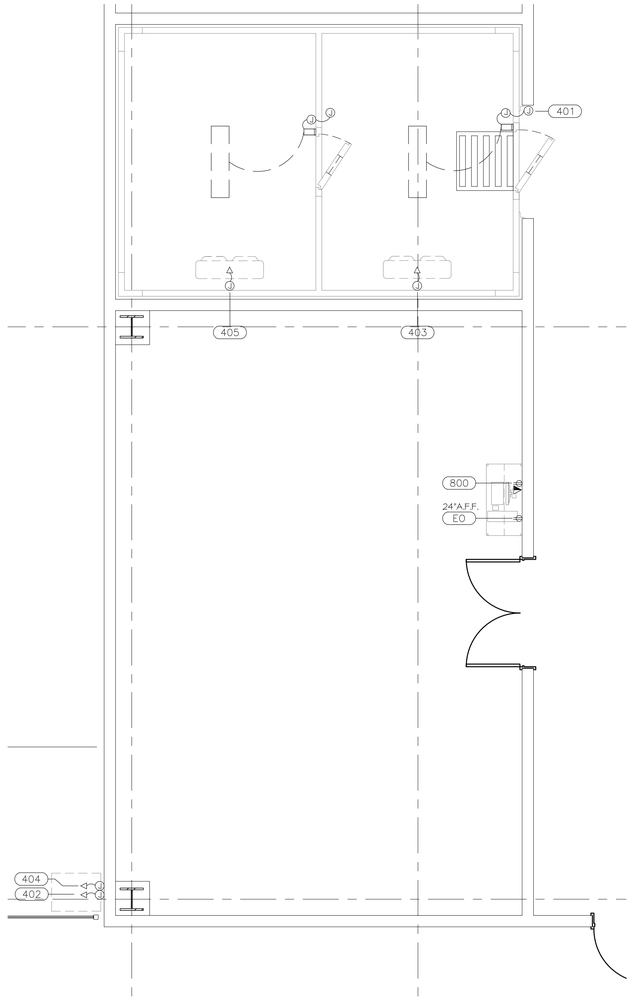
A1 FLOOR SINK DETAIL

N.T.S.

ROUGH-IN DIMENSIONS ARE PROVIDED FOR GUIDANCE ONLY. THE GENERAL CONTRACTOR AND SUBCONTRACTORS ARE TO VERIFY, COORDINATE, AND ADJUST FOR FIELD CONDITIONS. THE GENERAL CONTRACTOR AND SUBCONTRACTORS ARE TO VERIFY, COORDINATE, AND ADJUST THESE DIMENSIONS BASED UPON THE EQUIPMENT PROVIDED BY THE OWNER OR OTHER CONTRACTORS UNDER CONTRACT TO THE OWNER.

PLUMBING ROUGH-IN NOTES

1. THIS DRAWING IS ACCOMPANIED BY OTHER DRAWINGS, SPECIFICATIONS, AND BROCHURES. DRAWINGS, SPECIFICATIONS, AND BROCHURES ARE TO BE CONSIDERED IN WHOLE FOR PRICING, ROUGH-INS, INSTALLATION, AND CONNECTIONS. THE GENERAL CONTRACTOR AND CONNECTING TRADES SHALL REVIEW THESE DOCUMENTS FOR NOTATIONS AND COMMENTS THAT PERTAIN TO THE PLUMBING ASPECTS OF THE PROJECT.
2. GENERAL CONTRACTOR AND CONNECTING TRADES SHALL BE RESPONSIBLE FOR REVIEWING ALL FOOD SERVICE CONTRACT DOCUMENTS TO ENSURE THAT ALL REQUIRED PLUMBING SERVICES ARE PROVIDED SO AS TO COMPLETE THE PROJECT.
3. PLUMBING DRAIN AND SUPPLY LINES SHOWN IN THESE DRAWINGS, UNLESS SPECIFIED OTHERWISE IN THE DETAILS, ARE SCHEMATIC IN NATURE AND WILL NORMALLY BE INSTALLED BY THE GENERAL CONTRACTOR. THE FOODSERVICE EQUIPMENT CONTRACTOR, HOWEVER, SHALL PROVIDE ADEQUATE ACCESS AND CHASES SO THAT PLUMBING CONNECTIONS CAN BE MADE IN A CONCEALED MANNER.
4. DRAIN LINES FROM BUILT-IN DRAIN VALVES SHALL BE PROVIDED BY THE FOODSERVICE EQUIPMENT CONTRACTOR. DRAIN LINES FROM BUILT-IN DRAIN VALVES SHALL BE EXTENDED TO WASTE BY THE GENERAL CONTRACTOR.
5. ALL DRAIN LINES PROVIDED BY THE FOODSERVICE EQUIPMENT CONTRACTOR AND THE GENERAL CONTRACTOR SHALL BE 1" MINIMUM. ADAPTERS ARE TO BE PROVIDED AND INSTALLED ON EQUIPMENT CONNECTIONS THAT ARE LESS THAN 1". ALL DRAIN LINES ARE TO BE HARD COPPER. DRAIN LINES WITHIN FIXTURES ARE TO BE ROUTED AS HIGH AS POSSIBLE, AND CONFORM TO FIXTURE CONFIGURATION AND FUNCTIONS SO AS NOT TO OBSTRUCT OPENINGS OR SHELVES.
6. ABOVE GRADE SANITARY WASTE PIPING FROM ICE BINS, REFRIGERATORS, AND FREEZERS TO FLOOR SINKS, OPEN SITE DRAINS, AND TROUGH DRAINS TO BE INSULATED TO PREVENT CONDENSATION.
7. GENERAL CONTRACTOR TO PROVIDE SERVICE AND FULLY CONNECT EQUIPMENT ITEMS; FURNISH AND INSTALL ALL MATERIAL, VALVES, TRAPS, FITTINGS, STOPS, PRESSURE REGULATORS, AND PIPING BETWEEN EQUIPMENT AND STUB-OUT LOCATIONS TO MAKE EQUIPMENT FULLY OPERATIONAL.
8. PIPING SHALL BE CONCEALED IN WALLS WHEREVER POSSIBLE. STUB-OUT DIMENSIONS ARE FROM FINISHED WALLS TO CENTER OF STUB-OUTS OR FROM CENTER OF STUB-OUT TO CENTER OF STUB-OUT.
9. STUB-OUT LOCATIONS AND CONNECTION REQUIREMENTS ARE RELATIVE ONLY TO ITEMIZED FOOD SERVICE EQUIPMENT AND FIXTURES. PLUMBING PLAN IS INTENDED TO ROUGH-IN ALL LOCATIONS, CONNECTION POSITIONS, AND LOAD REQUIREMENTS FOR FINAL ROUGH-INS.
10. STUB-OUT HEIGHTS ARE TO BE MEASURED FROM THE FINISHED FLOOR, NOT FROM CURBS OR PADS, TO THE CENTERLINE OF THE STUB-OUT. STUB-OUTS SHALL EXTEND 4" BEYOND WALLS.
11. HORIZONTAL PIPING AS EXTENDED FROM THE STUB-OUT SHALL BE INSTALLED NOT LESS THAN 6" ABOVE FINISHED FLOOR. HORIZONTAL PIPING TO BE BRACED AS REQUIRED WITH STAND-OFFS THAT ALLOW FOR CLEANING ACCESS BETWEEN PIPING AND WALL.
12. GENERAL CONTRACTOR TO FURNISH AND INSTALL WALL AND FLOOR SLEEVES. FLOOR SLEEVES SHALL BE WATERTIGHT AND EXTEND 2" ABOVE FINISHED FLOOR. SLEEVES THROUGH PADS AND CURBS TO BE FLUSH. SEAL SLEEVE OPENINGS WATERTIGHT.
13. ALL FLOOR SINKS ARE TO BE SET FLUSH WITH THE FINISHED FLOOR OR FINISHED CURB. FULLY OR PARTIALLY EXPOSED FLOOR SINKS ARE TO BE COMPLETE WITH TOP GRATE, AS INDICATED. IN THE EVENT THAT LOCAL CODES REQUIRE FLOOR SINKS TO BE SET ABOVE OR BELOW FINISHED FLOOR OR CURBS, THE GENERAL CONTRACTOR SHALL PROMPTLY ADVISE THE ARCHITECT AND FOODSERVICE DESIGNER.
14. FAUCETS AND LEVER WASTE SHALL BE SUPPLIED BY THE FOODSERVICE EQUIPMENT CONTRACTOR AND INSTALLED BY THE GENERAL CONTRACTOR.
15. GENERAL WATER PRESSURE IN KITCHEN SHALL NOT EXCEED 50 P.S.I., DISHWASHER OR GLASSWASHER TO BE AT 25 P.S.I. MAXIMUM. GENERAL CONTRACTOR TO FURNISH AND INSTALL PRESSURE REDUCING VALVES AS REQUIRED.
16. PIPING FROM REFRIGERATION COILS TO CONDENSERS AND FROM COILS TO DRAINS IS PROVIDED UNDER THE REFRIGERATION SCOPE - SEE FOODSERVICE SPECIAL CONDITIONS PLAN.
17. IF REQUIRED, GREASE INTERCEPTORS ARE TO BE SIZED, LOCATED, AND INSTALLED PER LOCAL CODES. GREASE INTERCEPTOR SPECIFICATIONS ARE TO BE VERIFIED AND COORDINATED WITH THE OWNER, DESIGN TEAM, GENERAL CONTRACTOR, AND FOODSERVICE EQUIPMENT CONTRACTORS.
18. GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR REMOVING, REINSTALLING, REPAIRING, OR REPLACING EXISTING ACOUSTICAL, GYPSUM, OR OTHER CEILINGS, WALLS OR FLOORS AS REQUIRED FOR THE PERFORMANCE OF WORK.
19. EXISTING PIPES MAY NEED MODIFICATION TO CLEAR NEW UTILITIES. THE GENERAL CONTRACTOR SHALL COORDINATE WITH ALL TRADES PRIOR TO THE START OF WORK.
20. GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR ALL FEES, PERMITS, AND LICENSES FOR THE COMPLETE INSTALLATION OF HIS WORK.
21. GENERAL CONTRACTOR IS RESPONSIBLE FOR COMPLIANCE WITH ALL LOCAL AND NATIONAL CODES.
22. WORK INDICATED ON THESE DRAWINGS SHALL BE COORDINATED WITH WORK BY ALL OTHER TRADES.
23. WHEN ROUGHING-IN, THE TRADES SHALL BE RESPONSIBLE FOR MAKING ALLOWANCES FOR VALVES, TRAPS, DISCONNECTS, ETC.
24. GENERAL GAS PRESSURE IN KITCHEN SHALL NOT EXCEED 14" W.C.



A5 FOODSERVICE ELECTRICAL ROUGH-IN PLAN

1/4" = 1'-0"

ELECTRICAL ROUGH-IN NOTES

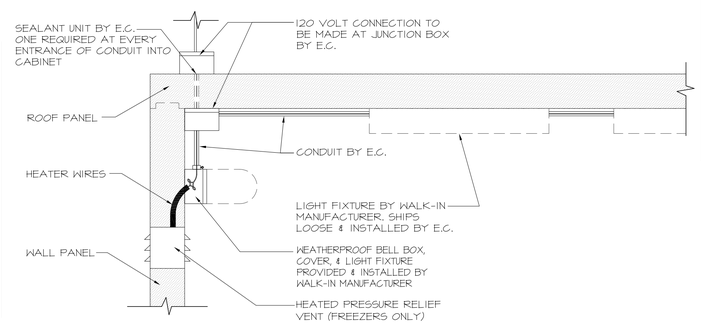
1. THIS DRAWING IS ACCOMPANIED BY OTHER DRAWINGS, SPECIFICATIONS, AND BROCHURES. DRAWINGS, SPECIFICATIONS, AND BROCHURES ARE TO BE CONSIDERED IN WHOLE FOR PRICING, ROUGH-INS, INSTALLATION, AND CONNECTIONS. THE GENERAL CONTRACTOR AND CONNECTING TRADES SHALL REVIEW THESE DOCUMENTS FOR NOTATIONS AND COMMENTS THAT PERTAIN TO THE ELECTRICAL ASPECTS OF THE PROJECT.
2. GENERAL CONTRACTOR AND / OR CONNECTING TRADES ARE TO REFER TO MANUFACTURERS' BROCHURES, SPECIFICATIONS, SHOP DRAWINGS, AND ALL OTHER SUBMITTALS FOR ADDITIONAL DATA PRIOR TO STARTING ROUGH-INS. ALL RECEPTACLES, CORDS, CORD CAPS, CONDUITS, SWITCHES, AND WIRING ARE TO BE PROVIDED BY THE ELECTRICAL CONTRACTOR UNLESS OTHERWISE SPECIFIED. ALL WORK TO BE DONE IN ACCORDANCE WITH NATIONAL AND LOCAL CODES.
3. GENERAL CONTRACTOR AND / OR CONNECTING TRADES SHALL BE RESPONSIBLE FOR REVIEWING ALL FOODSERVICE CONTRACT DOCUMENTS TO ENSURE THAT ALL REQUIRED ELECTRICAL SERVICES ARE PROVIDED SO AS TO COMPLETE THE PROJECT.
4. ELECTRICAL REQUIREMENTS FOR FIRE PROTECTION, GAS SOLENOID VALVES, AND / OR SHUNT TRIP BREAKERS ARE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND / OR CONNECTING TRADES.
5. ELECTRICAL WIRING AND SUPPLY LINES SHOWN IN THESE DRAWINGS, UNLESS SPECIFIED OTHERWISE IN THE DETAILS, ARE SCHEMATIC IN NATURE. THE FOODSERVICE EQUIPMENT CONTRACTOR SHALL PROVIDE ADEQUATE ACCESS AND CHASES IN THEIR EQUIPMENT & FIXTURES SO THAT ELECTRICAL CONNECTIONS CAN BE MADE IN A CONCEALED, NEAT, AND ORDERLY FASHION.
6. FABRICATED EQUIPMENT CONTAINING A BREAKER PANEL OR LOAD CENTER OR EQUIPMENT INDICATED SO SHALL BE PRE-WIRED BY FABRICATOR READY FOR FIELD CONNECTION TO ONE POINT BY THE EQUIPMENT CONTRACTOR AND / OR CONNECTING TRADES.
7. ALL ELECTRICAL WORK WITHIN COUNTERS SHALL BE COORDINATED WITH DETAIL SHOP DRAWINGS PRIOR TO COMMENCEMENT OF WORK.
8. GENERAL CONTRACTOR AND / OR CONNECTING TRADES ARE TO PROVIDE SERVICE AND FULLY CONNECT EQUIPMENT ITEMS. UNLESS SPECIFIED OTHERWISE, THEY ARE TO FURNISH AND INSTALL ALL MATERIAL, JUNCTION BOXES, DISCONNECTS, SWITCHES, STARTERS, BREAKER PANELS, LAMPS, ETC. ALSO, THEY ARE TO PROVIDE PIPING BETWEEN STUB-OUT AND EQUIPMENT LOCATION TO MAKE EQUIPMENT FULLY OPERATIONAL. ALL DEVICES ARE TO MEET NATIONAL AND LOCAL CODES.
9. ALL RECEPTACLES SHALL BE GROUNDED PER N.E.C. AND O.S.H.A.
10. PIPING SHALL BE CONCEALED IN WALLS WHEREVER POSSIBLE. STUB-OUT DIMENSIONS ARE FROM THE FINISHED WALLS TO CENTER OF STUB-OUTS OR FROM CENTER OF STUB-OUT TO CENTER OF STUB-OUT.
11. STUB-OUT LOCATIONS AND CONNECTION REQUIREMENTS ARE RELATIVE ONLY TO ITEMIZED FOODSERVICE EQUIPMENT AND FIXTURES. ELECTRICAL PLAN IS INTENDED TO SHOW ROUGH-IN LOCATIONS, CONNECTION POSITIONS, AND LOAD REQUIREMENTS FOR FINAL ROUGH-IN OF EQUIPMENT INCLUDED IN THE FOODSERVICE EQUIPMENT CONTRACTOR'S SCOPE OF WORK. ADDITIONAL ELECTRICAL SERVICE MAY BE REQUIRED.
12. STUB-OUT HEIGHTS ARE TO BE MEASURED FROM THE FINISHED FLOOR, NOT FROM CURBS OR PADS, TO THE CENTERLINE OF THE STUB-OUT. STUB-OUTS SHALL EXTEND 4" BEYOND WALLS.
13. HEIGHT DIMENSIONS FOR WALL MOUNTED ELECTRICAL OUTLETS ARE TO BE TO THE CENTER OF THE FACE PLATE.
14. GENERAL CONTRACTOR IS TO FURNISH AND INSTALL WALL AND FLOOR SLEEVES. FLOOR SLEEVES SHALL BE WATER TIGHT AND 1" ABOVE FINISHED FLOOR. SLEEVES THROUGH PADS AND CURBS ARE TO BE FLUSH. SEAL SLEEVE OPENINGS WATER TIGHT.
15. WIRING FROM REFRIGERATION COILS IS PROVIDED UNDER THE REFRIGERATION SCOPE - SEE SPECIAL CONDITIONS PLAN.
16. GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR REMOVING AND RE-INSTALLING, REPAIRING, OR REPLACING EXISTING ACOUSTICAL, GYPSUM, OR OTHER CEILINGS, WALLS, OR FLOORS AS REQUIRED FOR THE PERFORMANCE OF WORK.
17. EXISTING CONDUIT AND WIRING MAY NEED MODIFICATION TO CLEAR NEW UTILITIES. THE GENERAL CONTRACTOR SHALL COORDINATE WITH ALL TRADES PRIOR TO THE START OF WORK.
18. GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR ALL FEES, PERMITS, AND LICENSES FOR THE COMPLETE INSTALLATION OF HIS WORK.
19. GENERAL CONTRACTOR IS RESPONSIBLE FOR COMPLIANCE WITH ALL LOCAL AND NATIONAL CODES.
20. ALL FINAL CONNECTIONS SHOWN ON THIS DRAWING ARE ACTUAL REQUIREMENTS OF THE EQUIPMENT AND ARE SHOWN IN THEIR APPROXIMATE LOCATION.
21. E.C. TO PROVIDE ALL WIRING FROM CONDENSERS TO EVAPORATOR COILS, HEAT TAPE ON COIL DRAINS IN LOW TEMPERATURE COMPARTMENTS AND CONNECT HEAT TAPE. ELECTRICAL CONTRACTOR TO PROVIDE FINAL POWER CONNECTIONS TO CONDENSERS AND EVAPORATOR COILS AS REQUIRED.
22. PROVISIONS FOR DATA OR VOICE LINES SHALL BE DETERMINED BY THE OWNER.
23. ELECTRICAL CONTRACTOR TO PROVIDE ALL REQUIRED FIELD CONNECTIONS AND WIRING AT ALL WALK-IN COOLERS AND FREEZERS FOR LIGHTS, TEMPERATURE ALARMS, DOOR HEATERS, AND PRESSURE RELIEF VENT.
24. ELECTRICAL CONTRACTOR SHALL USE ALL ELECTRICAL STUB-UPS AS REFERENCE ONLY. EXACT QUANTITY, SIZE, AND LOCATION OF CONDUIT IN WHICH TO PULL WIRING THROUGH SHALL BE ENGINEERED BY GENERAL CONTRACTOR.
25. ELECTRICAL CONTRACTOR IS TO PROVIDE AND INSTALL BEVERAGE LINE CONDUIT. SEE SPECIAL CONDITIONS SHEET FOR NOTES AND DETAILS ON CONDUITS.

PLUMBING LEGEND

	PLUMBING STUB-UP	(S)	STEAM CONNECTION
	FIELD CONN. BY PLUMB.	(A)	AIR CONNECTION
	FIELD CONN. COLD WATER	(D)	DRAIN VALVE
	FIELD CONN. HOT WATER		FILTERED WATER
	FLOOR SINK	HW	HOT WATER
	FLOOR SINK W/ GRATE	CW	COLD WATER
	FUNNEL FLOOR DRAIN	IW	INDIRECT WASTE
	DRAIN LOCATION	DW	DIRECT WASTE
	OPEN SITE DRAIN	FS	FLOOR SINK
	GAS CONNECTION	FW	FILTERED WATER
FR	CONDENSATE RETURN	BTC	BRANCH TO CONNECT

ELECTRICAL LEGEND

(J)	JUNCTION BOX	PB	PULL BOX
	FIELD CONN. BY ELEC. CONT.	JB	JUNCTION BOX
	FIELD CONNECTION	BP	BREAKER PANEL
	DUPLEX RECEPTACLE	LC	LOAD CENTER
	SINGLE RECEPTACLE	CO	CONVENIENCE OUTLET
	SWITCH	EO	EQUIPMENT OUTLET
SR	SINGLE RECEPTACLE		DATA & TELEPHONE OUTLET
DR	DUPLEX RECEPTACLE		PRE-WIRING IN COUNTER BY F.E.C
EC	ELECTRICAL CONNECTION		CONDUIT STUB-UP



D3 WALK-IN ELECTRICAL DETAIL

N.T.S.

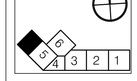
Item	Date
ENG. COORD.	6-1-11

HMS HOST

Host Level 2 Dry & Cold Storage

Portland Int'l Jetport PWM
1001 Westbrook Street
Portland ME 04102

KEY PLAN



HMS Host
6905 Rockledge Drive
Bethesda, MD 20817
T: (240) 694-4746
F: (240) 694-4643
C: (240) 274-6417
E: scott.reminick@hmshost.com

Building Engineering Resources, Inc.
66 Main Street
North Easton, MA 02356
T: (508) 230-0260
F: (508) 230-0265
E: ber@ber-engineering.com

L2M Foodservice Design Group
811 Cromwell Park Drive, Suite 113
Cromwell Business Park at BWI
Glen Burnie, Maryland 21061
T: (410) 863-1302
F: (410) 863-1308
E: FSDG@L2MFoodServiceDesign.com

LLOYD ARCHITECTS
Two High Cliff, Plymouth MA 02360
TEL: (508) 746-4646
FAX: (508) 746-1236
E-MAIL: info@lloydarch.com

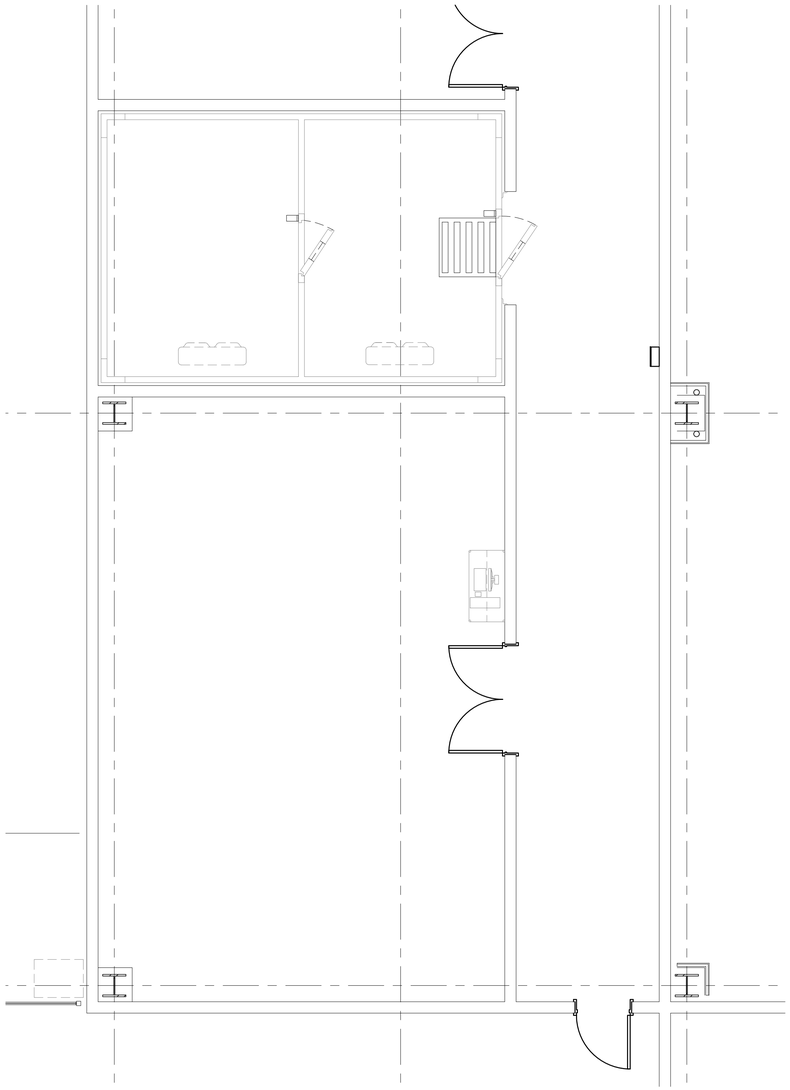
Job No.:

Scale: As noted

Issued:

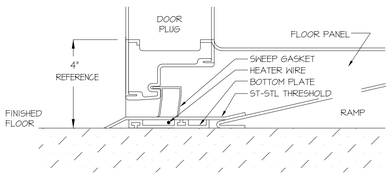
Foodservice Plumbing and Electrical Rough-In Plan

FS 2.1



C5 FOODSERVICE CONDITIONS PLAN

1/4" = 1'-0"



2 WALK-IN SECTION - INT. RAMP - COOLER

N.T.S.

ROUGH-IN DIMENSIONS ARE PROVIDED FOR GUIDANCE ONLY. THE GENERAL CONTRACTOR AND SUBCONTRACTORS ARE TO VERIFY, COORDINATE, AND ADJUST FOR FIELD CONDITIONS. THE GENERAL CONTRACTOR AND SUBCONTRACTORS ARE TO VERIFY, COORDINATE, AND ADJUST THESE DIMENSIONS BASED UPON THE EQUIPMENT PROVIDED BY THE OWNER OR OTHER CONTRACTORS UNDER CONTRACT TO THE OWNER.

SPECIAL CONDITIONS NOTES

1. ALLOW A MINIMUM OF 2" CLEARANCE BETWEEN WALK-IN AND BUILDING WALLS.
2. BUILDING FLOORS MUST BE TRANSIT LEVEL. THE AREA IN WHICH THE WALK-IN IS SET MUST BE SQUARE TO ALLOW THE 1" CLEARANCE.
3. IF SHIMMING OF THE FLOOR PANELS IS REQUIRED, THE WALK-IN FLOOR MUST BE LEVELED FROM THE HIGHEST POINT. SHIMS MUST EXTEND UNDER THE ENTIRE SECTION AND MUST BE USED AT THE EDGES AND THE FLOOR SEAM SHIMS MUST NOT EXCEED 12" ON CENTERS.
4. IF THE WALK-IN FLOOR PANELS ARE TO BE SET IN A RECESSED SLAB, SAND MAY BE USED TO SHIM THE FLOOR TO THE APPROPRIATE HEIGHT. USE 500 MIL POLYETHYLENE BETWEEN THE SAND AND THE WALK-IN FLOOR. OVERLAP A MINIMUM OF 6" AT THE EDGES.
5. IF FLOOR PANELS ARE PLACED DIRECTLY ON THE CONCRETE BUILDING FLOOR, USE A LAYER OF 50 LB. ASPHALT PAPER BETWEEN THE BUILDING FLOOR AND FLOOR PANELS.
6. IF CONCRETE OR QUARRY TILE IS TO BE INSTALLED AFTER THE ERECTION OF THE WALK-IN, DOORS ARE TO REMAIN OPEN UNTIL CONCRETE OR GROUT HAVE CURED. WALL PANELS ARE TO BE PROTECTED BY 5 MIL POLYETHYLENE TAPED TO THE WALLS.
7. IN FREEZER COMPARTMENTS, ALL CEILING, WALL, AND FLOOR PANELS ARE TO BE SEALED WITH N.S.F. LISTED, U.S.D.A. APPROVED SEALANT, SUCH AS DOW CORNING RTV 732 OR EQUAL, CLEAR, OR ALUMINUM. SEAL ALL JOINTS PRIOR TO REFRIGERATION START-UP.
8. DO NOT ENERGIZE DOOR PANEL UNTIL REFRIGERATION IS OPERATIONAL.
9. IF LOCAL CODE PERMITS, USE UL LISTED PVC CONDUIT FOR ELECTRICAL CONNECTIONS.
10. ALL PENETRATIONS THROUGH THE WALK-IN PANELS MUST BE MADE A MINIMUM OF 6" AWAY FROM THE LOCKING DEVICES. VERIFY WITH THE SPECIFIC MANUFACTURER'S DIRECTIONS.
11. CONDENSING UNITS LOCATED OUTDOORS TO INCLUDE LOW AMBIENT CONTROLS, WEATHER HOUSING, AND WELDED STAINLESS STEEL RACK.
12. ALL PENETRATIONS FOR CONDUIT, PIPING, LIGHT FIXTURES, ETC. ARE TO BE SEALED AIRTIGHT.
13. CONDENSING UNITS ARE TO BE SET LEVEL AND ANCHORED. CONDENSER SHOULD BE NO CLOSER THAN 18" TO ANY OBSTRUCTION. DO NOT RESTRICT THE AIR-IN SIDE OR AIR-OUT SIDE; MULTIPLE UNITS SHOULD BE LOCATED SO DISCHARGED AIR FROM ONE UNIT IS NOT DIRECTED INTO THE INTAKE SIDE OF ANOTHER UNIT. UNITS LOCATED INDOORS MUST HAVE AN ADEQUATE SUPPLY OF AIR AND A MEANS OF EXHAUST TO PREVENT HEAT BUILD-UP.
14. MOUNT COILS LEVEL. WHERE POSSIBLE, THE AIR-IN SIDE SHOULD BE MINIMUM OF 12" FROM THE STRUCTURE WALL. COIL IS TO BE MOUNTED FACING EXTERIOR DOOR AND AIR DISCHARGE SHOULD NOT BE DIRECTED TOWARD INTERIOR PARTITION FREEZER DOORS. MOUNT COILS USING 3/8" NYLON ALL-THREAD RODS, NUTS, AND WASHERS. SILICONE SEAL PENETRATIONS FOR ALL-THREAD.
15. F.E.C. IS TO PROVIDE REFRIGERATION PIPING. PIPING INDICATED ON THIS DRAWING IS SCHEMATIC ONLY. F.E.C. TO VERIFY FIELD CONDITIONS AND COORDINATE WITH OTHER TRADES.
16. PIPING IS TO BE REFRIGERATION GRADE, COPPER TYPE "K" OR "L". SOLDERED JOINTS ARE TO BE MADE USING ONLY SILVER BEARING HARD SOLDER. DURING BRAZING OPERATIONS, A SMALL AMOUNT OF NITROGEN SHOULD BE BLED INTO THE PIPING. KEEP ALL TUBING FREE OF METAL CHIPS, FOREIGN MATTER, AND MOISTURE DURING INSTALLATION.
17. SUCTION LINE PIPING TO BE INSTALLED WITH 1/2" PER 10' SLOPE TOWARD THE COMPRESSOR. WHEN THE CONDENSER IS LOCATED ABOVE THE COIL, INSTALL AN OIL TRAP IN THE SUCTION LINE BEFORE THE FIRST RISE. ADDITIONAL OIL TRAPS SHOULD BE INSTALLED FOR EACH 20' OF RISE OR PER THE MANUFACTURER'S RECOMMENDATIONS. INSULATE SUCTION LINES WITH A MINIMUM OF 1/2" THICK TUBE INSULATION SUCH AS RUBATEX OR ARMAFLEX.
18. THE LIQUID LINE IS TO BE INSTALLED IN SUCH A MANNER AS TO AVOID EXCESSIVE PRESSURE DROPS. LIQUID LINE SOLENOID VALVE IS TO BE INSTALLED AHEAD OF THE EXPANSION VALVE.
19. THE ENTIRE SYSTEM IS TO BE LEAK TESTED AND EVACUATED PER LOCAL CODES AND THE MANUFACTURER'S RECOMMENDATIONS.
20. EVAPORATOR COIL DRAIN IS TO BE PIPED WITH TYPE "L" COPPER PIPE. DRAIN LINE IS TO BE PITCHED 4" PER FOOT. P-TRAP IS TO BE INSTALLED ON THE EXTERIOR OF THE STRUCTURE. FREEZER DRAIN LINE TO BE WRAPPED WITH DRAIN LINE HEATER WITH A MINIMUM OF 80 WATTS PER LINEAR FOOT AND INSTALLED WITH A MINIMUM 1/2" THICK TUBE. INSULATION DRAIN LINE HEATER THAT IS TO BE RATED THE SAME VOLTAGE AS FREEZER EVAPORATOR UNIT.
21. F.E.C. IS TO PROVIDE AND INSTALL COIL DRAIN PIPING, HEAT TAPE, AND INSULATION.
22. F.E.C. IS TO PROVIDE STAINLESS STEEL CLOSURE PANELS AND TRIM AT POINTS WHERE WALK-IN STRUCTURE IS ADJACENT TO WALLS AND CEILING.

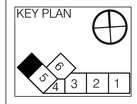
Item	Date
ENG. COORD.	6-1-11

HMS HOST

Host Level 2
Dry & Cold Storage

Portland Int'l Jetport PWM
1001 Westbrook Street
Portland ME 04102

KEY PLAN



HMS Host
6905 Rockledge Drive
Bethesda, MD 20817
T: (240) 694-4746
F: (240) 694-4643
C: (240) 274-6417
E: scott.reimink@hmshost.com

Building Engineering Resources, Inc.
66 Main Street
North Easton, MA 02356
T: (508) 230-0260
F: (508) 230-0265
E: ber@ber-engineering.com

L2M Foodservice Design Group
811 Cromwell Park Drive, Suite 113
Cromwell Business Park at BWI
Glen Burnie, Maryland 21061
T: (410) 863-1302
F: (410) 863-1308
E: FSDG@L2MFoodServiceDesign.com

LLOYD ARCHITECTS
Two High Cliff, Plymouth MA 02360
TEL: (508) 746-4646
FAX: (508) 746-1236
E-MAIL: info@lloydarch.com

Job No.:

Scale: As noted

Issued:

Foodservice Special Conditions Plan

FS 3.1

Enter project here