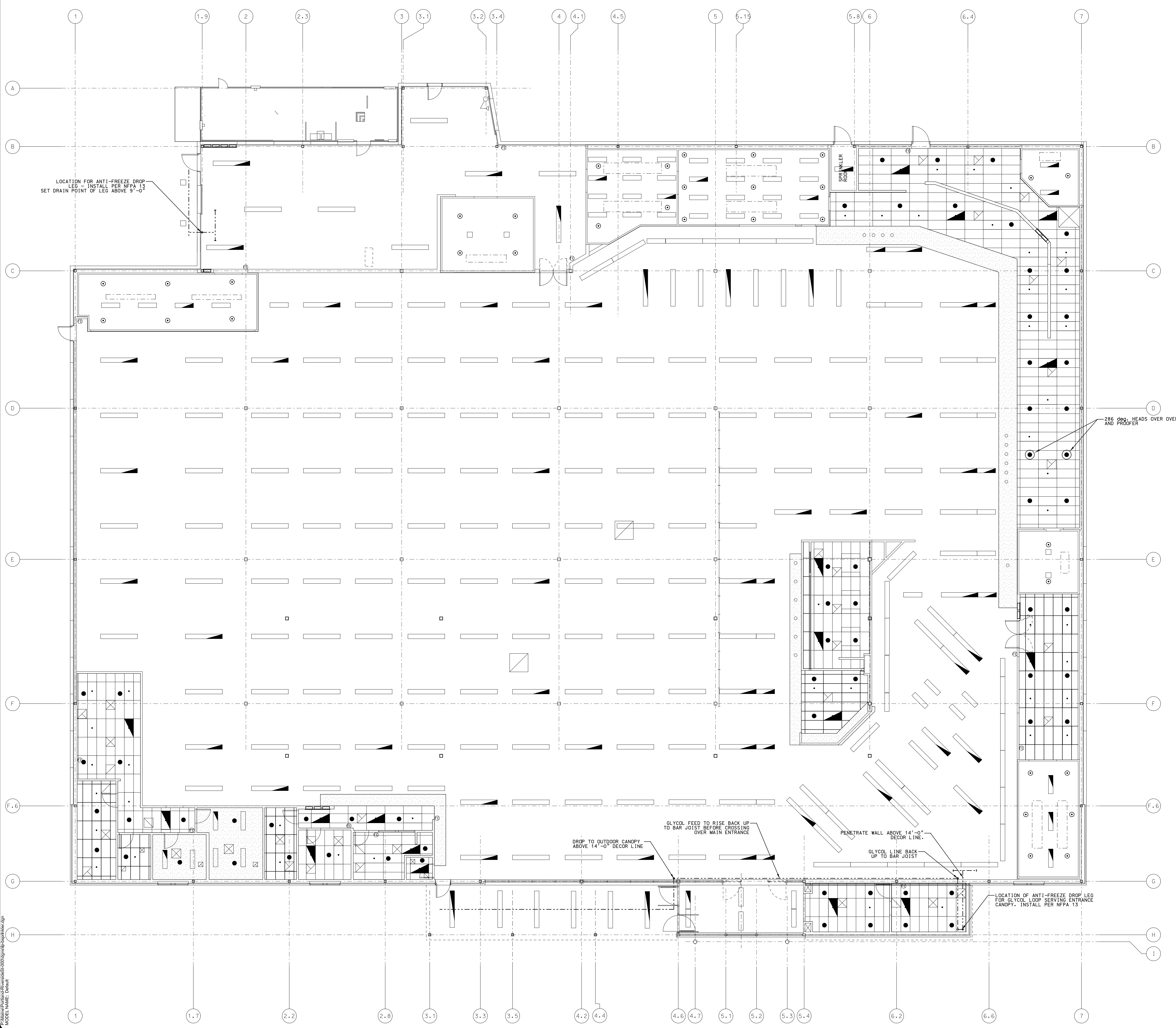


NOTES:
 1. SPRINKLER DESIGN WILL BE IN ACCORDANCE WITH PERFORMANCE SPEC. SECTION 15500 "FIRE PROTECTION". THIS DRAWING DOES NOT CONVEY THE FULL SCOPE OF SPRINKLER WORK. THIS DRAWING SHALL CONVEY THE INTENT IN AREAS CRITICAL TO APPEARANCE AND DECOR.
 2. MEAT COOLER & PREP. AREA AND ALL FREEZERS TO BE DRY PENDANT HEADS.
 3. AREAS OVER FREEZERS, COOLERS AND DEPARTMENT CEILING REQUIRE SPRINKLER COVERAGE AT THE ROOF DECK.
 4. AREAS WITH CEILING TO HAVE SEMI-RECESSED HEADS.
 5. ALL OTHER AREAS USE UPRIGHT OR PENDANT HEADS.

- FIRE SPRINKLER MAIN
- UPRIGHT SPRINKLER
 - ⊙ DRY PENDANT SPRINKLER
 - PENDANT SPRINKLER



DATE	BY

DATE	BY	REVISIONS

PROJECT TITLE
**Hannaford
 Riverside Street
 Portland, Maine**

SHEET TITLE
**Sprinkler Criteria Plan
 (Below 10')**

18" = 1'-0"	DESIGN	DATE
M. Mann	M. Mann	AUGUST, 2004
M. Mann	M. Mann	