

Legend: OmniClass# OmniClassTitle...
Project notes (reference) (IBC / IRC reference).
General Requirements...
22-01 All work must meet the requirements of all locally adopted codes and ordinances including the Building Code (22-01 00 10) and the Accessibility Code (22-01 00 20), as well as all requirements, drawings, details, specifications and references in these construction documents. Plumbing, Mechanical and Electrical drawings by Om Nanjia PE dated 3/6/2020 are incorporated into these construction documents by reference. All work shall comply with all manufacturer's instructions and industry trade-standards.
22-01 00 10 Building Code...
All work must meet the requirements of the 2012 edition of the International Building Code and adopted International Code Family.
22-01 00 20 Accessibility Code...
All work must meet the requirements of the latest adopted version of ANSI 117.1.
22-01 31 00 Project Management and Coordination...
The Contractor is fully responsible for the construction and its conformance with all General Requirements (22-01 00 00) and job safety, and any work performed by the Owner is to be under the Contractor's supervision with the Owner responsible for the cost of that supervision. The Owner, under separate contract, may enlist the services of the Architect as a consultant to assess and confirm in writing the compliance of the work with the General Requirements (22-01 00 00); otherwise, the Architect's liability is waived except for non-conformance of the design with applicable codes and ordinances. The Architect shall be notified prior to each inspection by a Code Inspector so the Architect may attend those inspections and make required changes. The Owner is responsible for the cost of those changes to the construction documents unless the Code Official deems the changes the result of errors or omissions in the Architectural Drawings that conflict with Code requirements. The presence of a representative of the Architect or Owner on the job site does not constitute approval of the work.
22-01 31 12 Project Coordination...
Contact Sustainable Architecture, PLLC, wbswain@icloud.com, 662/801-2701, with any questions regarding these documents or discrepancies between the design and actual conditions.
22-01 31 13 10 Dimensioning...
The data given in the design documents is for design purposes only and not guaranteed to a level of accuracy suitable for construction; the Contractor shall obtain exact locations, measurements, levels, etc. at the site, and shall adapt his work to the actual site conditions –and shall preserve the integrity of the design. Do not scale drawings. All notes and noted dimensions take precedence over scaled values, visual representations, or assumed information shown. Dimensioning guidelines are as follows: vertical dimensions are measured from finished floor elevation "FFE" – i.e. top of slab or subfloor prior to installation of the finished floor – unless noted otherwise; door frames not dimensioned are to be placed as shown; 5" from the face of stud at adjacent corners, centered along the wall length, or to match existing conditions.
22-01 31 19 13 Pre-Construction Meetings...
The Owner, Architect and Contractor shall have an on-site pre-construction meeting to review the contract documents and to confirm Owner, Architect and Contractor responsibilities, and schedule and fee requirements. The Owner fails to have the meeting at Owner's risk.
22-01 31 19 23 Progress Meetings...
The Contractor shall adhere to the construction progress schedule (22-01 32 16), and shall notify the Architect or Owner at each construction milestone (22-01 32 16) so progress meetings can occur to inspect the work, authorize payment and approve construction to proceed. Architect's assessments are only recommendations; the Architect is not a Mediator.
22-01 32 16 Construction Progress Schedule...
The construction progress schedule shall be negotiated between the Owner, Architect and Contractor, during the pre-construction meeting. It shall be coordinated with any draw schedule in place. Typical construction milestones are as follows: 1) just prior to each concrete pour, 2) at completion of exterior wall and roof framing, 3) at completion of fenestration and Weather-Resistive Barrier (22-01 31 00 07) but before finishes, 3) at completion of interior framing, 5) at completion of plumbing, mechanical, electrical and fire protection but before finishes, 6) at completion of millwork and casework installation, 7) at completion of finishes and plumbing, mechanical, electrical top-out, 8) at preliminary closeout review (22-01 77 13), and 9) at Final Closeout Review (22-01 77 16).
22-01 71 16 Acceptance of Conditions, Substitution...
Substitutions are permitted but must be reviewed by the Architect. The Architect shall review any proposed changes for violations of the general requirements. If the Contractor, Owner or their Agents explicitly alter the work so that it does not conform with these Documents without the Architect's written approval, (e.g. alter the design, substitute a material or system, revise a construction detail or method of attachment from what is shown) such action will relieve the Architect of any liability regarding possible subsequent failure, property damage or personal liability.
22-01 77 13 Preliminary Closeout Review...
Within 1 week after the preliminary closeout review progress meeting, the Architect will issue a completion and Correction List (22-01 78 13), and establish a date for the Final Closeout Review (22-01 77 16).
22-01 77 16 Final Closeout Review...
At the final closeout review, the Architect will inspect against the Completion and Correction List (22-01 78 13), and if all items are handled satisfactorily a substantial-completion certificate will be issued. Closeout preparation items include but are not limited to the following procedures: 1) Remove all construction debris, scraps, material, and equipment from site. 2) All glass shall be free of all manufacturer's tags, shall be cleaned on both sides, and shall be scratch free. 3) All millwork, doors, wall materials, painted surfaces, fixtures & fittings, mechanical grilles, ductwork, etc. are to be wiped down and free of dirt or other foreign matter. 4) All ductwork shall be power brush cleaned, vacuumed, and sanitized before owner takes possession. 5) All hard and soft floor surfaces are to be cleaned per manufacturer's specifications. 6) All areas used for storage, and all travel routes to and from the Project are to be returned to their original condition at the completion of Work. Any items not required in the construction documents will be handled under separate contract between the Owner and Contractor, and the Owner-Architect contract will be considered closed.
22-01 78 13 Completion and Correction List...
A completion and correction list ("punch list") will list all notable items that are officially deemed a discrepancy between the project requirements and the work. All items must be resolved for the final closeout review to commence.
22-01 78 23 Operation and Maintenance Data...
At the final closeout review (22-01 77 13), the Contractor shall provide a file to the Owner containing manufacturer specifications, operation and maintenance instructions, and warranties for all products and systems installed by the Contractor.

22-01 General Requirements

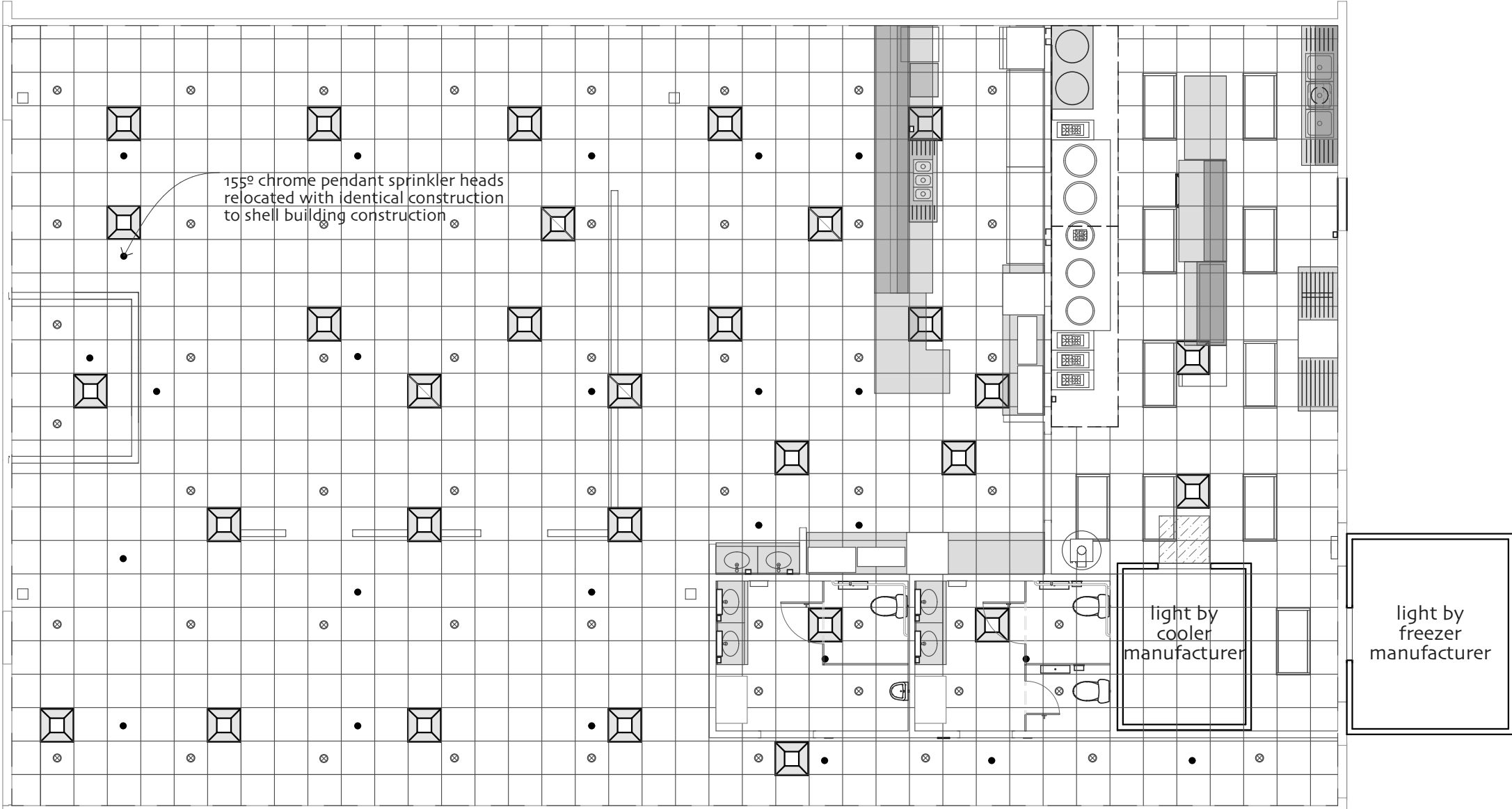
IBC Analysis

Door List				
ID	Type	Frame Type	Hardware	Comments
Do1	storefront, aluminum	storefront, aluminum	panic bar, pull, closer, cylinder lockset	Closers lever type, typical. Exterior ADA thresholds, typical.
Do2	storefront, aluminum	storefront, aluminum	panic bar, pull, closer, cylinder lockset	
Do3	storefront, aluminum	storefront, aluminum	panic bar, pull, closer, cylinder lockset	
Do4	hollow metal	hollow metal	panic bar, pull, closer, cylinder lockset	
Do5	hollow metal	hollow metal	panic bar, pull, closer, cylinder lockset	
Do6	kitchen double-access, solid core wood or PVC kitchen	hollow metal	kick plates	half-lite vision window
Do7	solid core wood	hollow metal	kick plate, pull, closer	
Do8	solid core wood	hollow metal	kick plate, pull, closer	

Door Schedule

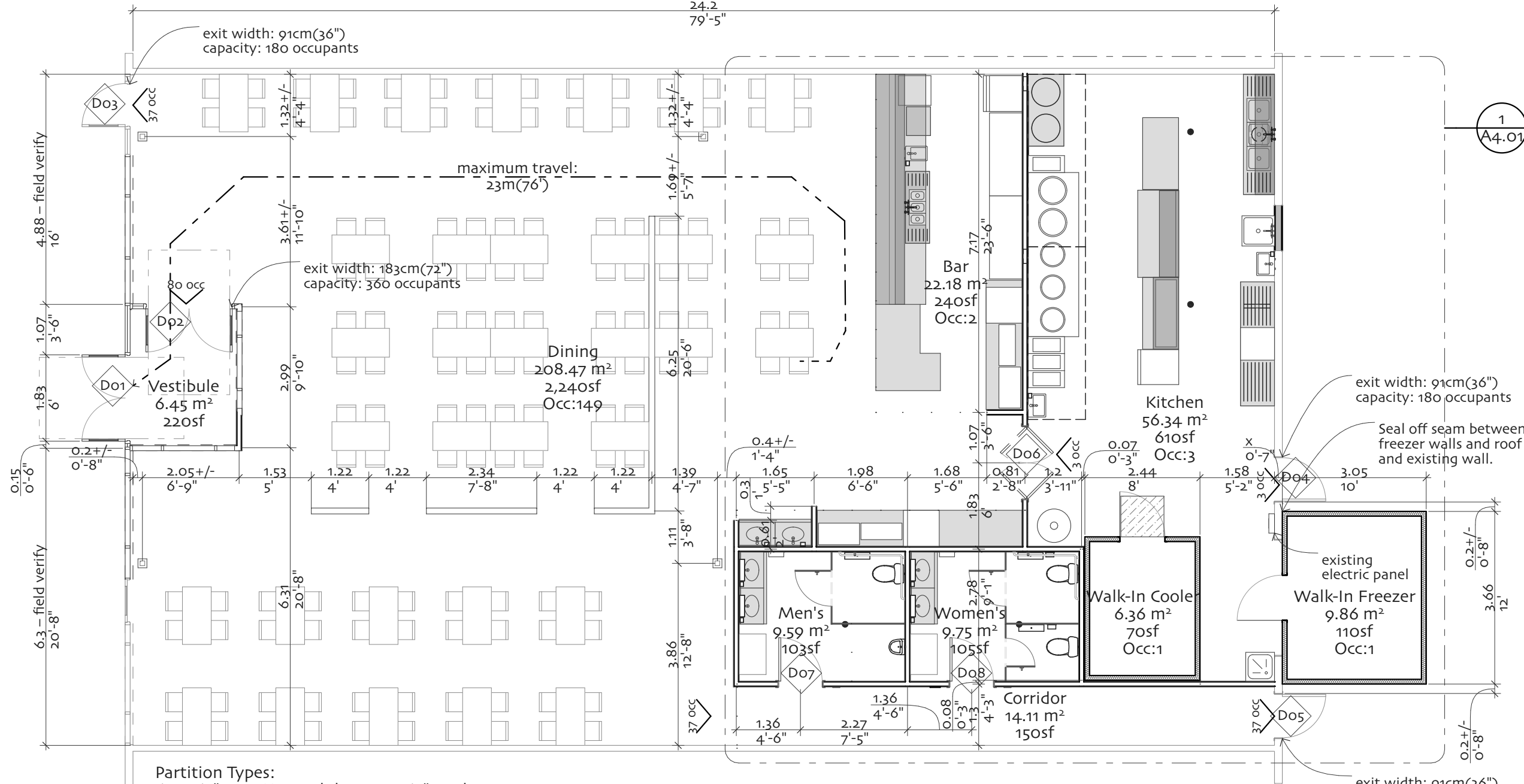
	Sheet Name	Name
A1.01	Floor Plan, General Information	Floor Plan
A1.01	Floor Plan, General Information	Reflected Ceiling Plan
A1.01	Floor Plan, General Information	IBC Analysis
A1.01	Floor Plan, General Information	22-01 General Requirements
A1.01	Floor Plan, General Information	Drawing Index
A1.01	Floor Plan, General Information	Door Schedule
A4.01	Interiors	21-03 Interiors
A4.01	Interiors	Equipment, Plumbing Fixture, Specialties Schedule
A4.01	Interiors	Enlarged Plan
A4.01	Interiors	Typical Toilet Elevation
A4.01	Interiors	Finish Schedule

Drawing Index



Reflected Ceiling Plan

SCALE: 1/8" = 1'-0"



- Partition Types:
1) 5/8" type-X gyp. bd. over 3 5/8" studs, terminate at ceiling grid.
2) Dining Room: half-height partitions, sim. Type 1, with 3/4" oak cap to 36" rail at 42".

Floor Plan

SCALE: 1/8" = 1'-0"

project number: 3867101

Construction Documents

Issue: 5/4/20
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Addenda:



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Floor Plan, General Information
A1.01

21-03 Interiors...

Interiors consist of Interior Partitions (21-03 10 10), Interior Doors (21-03 10 30), Tile Flooring (21-03 20 30 20), Painting (22-09 91), Interior finish carpentry (22-06 20 23), Millwork (22-06 22), and Toilet Accessories (22-10 28 13). Interior finishes and decorative materials shall comply with IBC 801.1.1, 801.1.2, and 803. Exit passageways shall be Class B finishes, enclosed rooms shall be Class C finishes. Fixtures, Finishes and Equipment shall be non-flammable or flame-proof with flame-spread classification per Fire Marshall and Code requirements.

21-03 10 10 Interior Partitions...

Interior Partitions shall meet all requirements of Gypsum Board Assemblies (22-09 29) and Rough Carpentry (22-06 10).

21-03 10 30 Interior Doors...

Install interior doors with maximum 3mm[1/8"] clearance at top and sides, and 6mm[1/4"] clearance at bottom. Doors shall have an allowable warp tolerance of 6mm[1/4"]. All four corners are to be square and the hypotenuse measurements must be within 3mm[1/8"] of each other. Shim to ensure frames are plumb and level. All doors are to have a clear opening width of 81cm[32"] between door slab and door stop in 90-degree open position.

21-03 20 30 20 Tile Flooring...

Size, color and texture of all tile is to be as selected by Owner. Static coefficient of friction for all tile shall be minimum 0.6 and 0.8 for sloped surfaces wet. Ceramic tile areas to receive painted wood base; porcelain tile to receive porcelain tile cove base. Concrete beneath subfloor is to be clean and dust free, cured, flat and level. Verify plumbing and other services are located properly before performing work. Use organic adhesive Type I in all areas exposed to prolonged moisture. Use tile manufacturer-recommended mortar bed materials, mortar bond coat materials, grout, sealant, cleavage membrane, waterproofing membranes and backer board as required. Install tile to manufacturer recommended tolerances. For floors, install per TCA Handbook method F111 with cleavage membrane lapped 5cm[2"] in all directions; mortar bed thickness is 3cm to 5 cm[1 1/4" to 2"]; standard grout. Thoroughly clean all surfaces after installation; remove wayward grout. Provide an additional 2% of each product type to Owner.

22-09 91 Painting...

Interior paint shall be latex based, zero VOC paint. A primer and one finished coat is required at minimum (unless pre-primed). Paint selection is by Owner. Suggested paint finishes are semi-gloss for all walls; gloss for all paint grade trim, posts and post wraps, exposed beams or beam wraps, millwork and doors; flat for ceilings. Stain grade posts or beams, 6-panel doors and millwork shall receive 2 coats of semi-transparent stain, alkyd or oil resin base. Submit 2 extra gallons of each paint and color.

22-09 29 Gypsum Board Assemblies...

Gypsum Board shall be regular 16mm[5/8"] except board shall be moisture resistant extending 61cm[24"] in all directions from all wet areas, and type-X around cooking equipment as required by Code. Gypsum board finish standard is CB40 and GA16 Level 4. Joint treatment shall be 3 coat system with paper or fiberglass tape complying with ASTM C474 and CB40. There shall be not more than 2mm[1/16"] difference in true plane at joints between adjacent boards before finishing and not more than 3mm per 2.5m[1/8":10"] deviation from true plane, plumb, level and proper relation to adjacent surfaces in finished work. After finishing, joints shall not be visible. Install boards vertically. Do not allow butt-to-butt joints or joints that do not fall over framing members. Repair surface defects (36-11 29 13 05, pages 101 through 105).

22-06 10 Rough Carpentry...

Cold-formed metal framing shall comply with 2015 North American Standard for Cold-Formed Steel Structural Framing, AISI S240. Allowable materials in type I and II construction, with exceptions, are to be per IBC section 603.1. Provide treated blocking for Toilet Accessories (22-10 28 13) and Millwork (22-06 22).

22-06 20 23 Interior Finish Carpentry...

Allowable materials in type I and II construction, with exceptions, are to be per IBC section 603.1. Interior finish carpentry including trim, casework and millwork is to meet AWI standards, custom grade (36-11 29 13 06). After drywall is hung but prior to trim carpentry work, discuss finish carpentry options (e.g. crown moulding, chair rail, custom sills, window seats, etc) with Owner; an allowance in the original project budget is recommended.

22-06 22 Millwork...

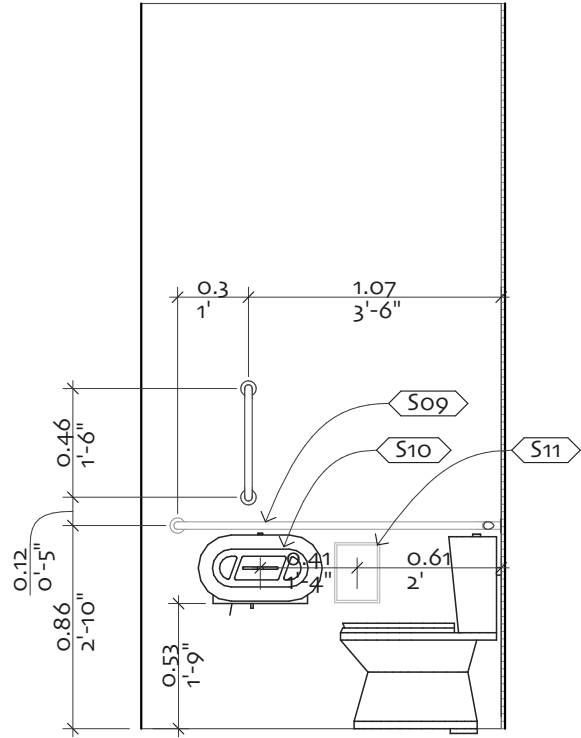
Millwork consists of site-fabricated, site-built Owner-selected fixed furnishings. Millwork is to be AWI custom grade (36-11 29 13 06). Universal design standards are recommended.

21-03 10 20 30 Casework...

Casework consists of fully finished shop-built fixed furnishings installed and trimmed out by the Contractor. Unless approved by Owner, all fixed furnishings, "built-ins," including kitchen cabinetry and bath vanities are to be Casework, AWI custom grade (36-11 29 13 06).

22-10 28 13 Toilet Accessories...

Toilet Accessories as listed in the Specialties schedule with substitutions permitted are as selected by the Owner and installed by the Contractor to meet ADA mounting height and clearance requirements per manufacturer's instructions. Provide pipe boots or ANSI 177.1-compliant construction enclosing hot water and drain piping under lavatory countertops. Provide ANSI 117.1-compliant loop-type door hardware on toilet compartments. Toilet compartments and unal screens if applicable are to be overhead-braced type, and continuous piano-hinges for compartment doors are recommended. Toilet paper dispensers are to be continuous flow type and mounted 53cm[21"-0"] to hand access. Paper towel dispensers shall be located 122cm[44"] to hand access. Self-closing lavatory faucet valves are to remain open a minimum of 10 seconds. Grab bars shall be capable of withstanding 250# of load. Room signage to be mounted 152cm[60"] above finished floor on latch side of door.



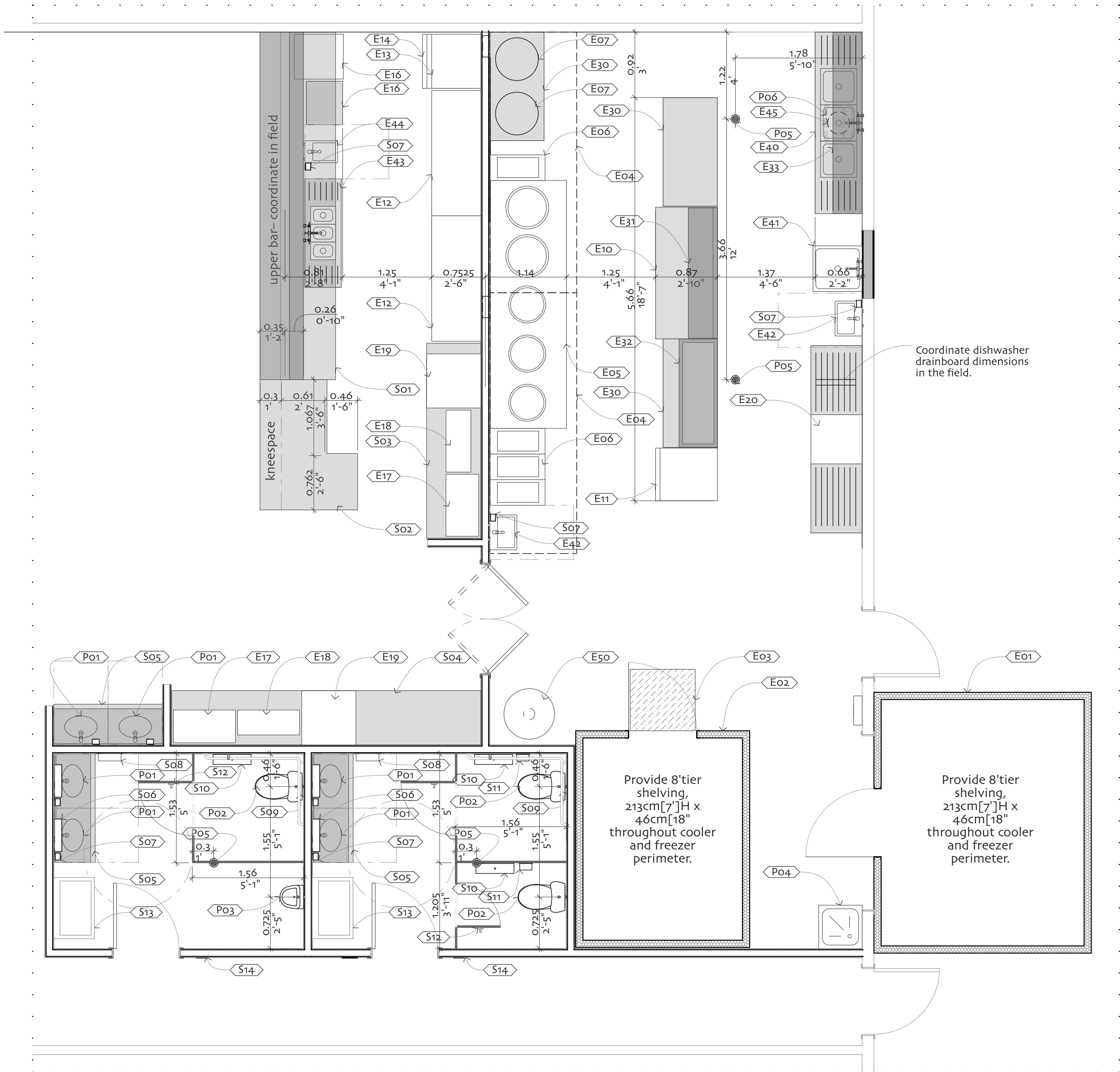
4 Typical Toilet Elevation

SCALE: 3/8" = 1'-0" 0 2' 4' 6'

5 21-03 Interiors

ID	Item	Manufacturer	Model No.	Volts / phase / HP / kW	Gas: size / Btuh	Water: cw/ hw	Note/Remarks
E01	Walk-In Freezer, 10'x12'	Amerikooler		208 / 1 / -- / 1.89			---
E02	Walk-In Cooler, 8'x10'	Amerikooler		208 / 3 / -- / 1.3			---
E03	ramp	Amerikooler					---
E04	exhaust hood with fire suppression	CaptiveAire	see PME drawings				GC to provide shop drawings for fire suppression system
E05	5-burner wok range	Southbend	S36D-2G		2" / 500,000	1/2" / --	
E06	deep fryer	Southbend	S36D-2G		3/4" / 115,000		
E07	rice cooker	Rinnai	RER-55AS		3/4" / 35,000		
E10	Sandwich Prep Unit	Atosa	MSF8308	115 / 1 / 1/3 / 1.236			
E11	refrigerator	Atosa	MBF8004	115 / 1 / 1/6 / 0.54			
E12	bar cooler	True	TBB-3	115 / 1 / 1/3 / 1.02			
E13	ice maker	Hoshizaki	KM-901MAH	230 / 1 / -- / 2.60		1/2" / --	
E14	ice storage bin	Hoshizaki	BD-500SF				
E15	undercounter ice chest	Eagle	B2C-18				
E16	underbar glass chiller	True	TD-24-GC	115 / 1 / 1/5 / 0.3			
E17	Tea Urn	Cecilware	CH100N	208 / 1 / -- / 5.4		1/2" / --	
E18	Coffee Urn	Cecilware	CH75N	208 / 1 / -- / 5.4		1/2" / --	
E19	Soda Dispenser	Lancor	85-454BH-111	115 / 1 / 1/4 / 0.960		1/2" / --	
E20	dishwasher	Auto-Chlor	A4	115 / 1 / -- / 2.3		-- / 1/2"	
E30	s.s. work table, 5'x2'-6"						
E31	Stainless Steel double shelf						
E32	overhead food warmer	APW Wiott	FD-60	208 / 1 / -- / 1.290			
E33	wall-mounted pot rack						
E40	3 compartment sink	Universal	LJ2020-3RL			3/4" / 3/4"	
E41	food prep sink	Eagle	FN2020-1-14/3			3/4" / 3/4"	
E42	wall-mounted hand sink	Eagle	HSA-10			1/2" / 1/2"	
E43	3-compartment undercounter sink	Eagle	B5C-18			1/2" / 1/2"	
E44	wall-mounted hand sink	Eagle	HSAN-10-F-LRS			1/2" / 1/2"	
E45	disposer	InSinkErator	S5-50				
E60	Gas Water Heater	A.O. Smith	BTR-199		3/4" / 199,000	3/4" / 3/4"	
P01	self rimming lavatory	Kohler	K-2905-4			1/2" / 1/2"	
P02	flush tank water closet	Kohler	K-3988				white, with chrome angle & bolt caps, seat: K-4670C
P03	urinal	Kohler	K-5016-ET-o				
P04	mop sink	Mustee	63M			1/2" / 1/2"	
P05	floor drain	Zurn	Z415B-p				with trap primer
P06	floor sink	Zurn	Z1900-NH				
S01	bartop		16" L x 30"				
S02	ADA service counter at 34"H		countertop, base cabinets				
S03	countertop		9' +/- L x 30"				
S04	countertop		14' 2 1/2" +/- L x 30"				
S05	double-sink countertop		5' L x 21"				
S06	ADA bathroom mirror	Bobrick	B-293-1836				
S07	soap dispenser	Bobrick	B-155				
S08	towel dispenser	Bobrick	B-262				
S09	two-wall grab bar	Bobrick	B-68137				
S10	toilet paper dispenser	Bobrick	B-2892				
S11	sanitary napkin disposal	Bobrick	B-270				
S12	coat hook	Bobrick	B-212				
S13	baby changing station	KoalaKare	KB-200				
S14	ADA room signage	MyDoorSign	SE-5770				---
S14	ADA room signage	MyDoorSign	SE-5770				

3 Equipment, Plumbing Fixture, Specialties Schedule



1 Enlarged Plan

SCALE: 1/4" = 1'-0" 0 2' 4' 8'

ID	Room	Base	Floor	Wall	Ceiling	Note/Remarks
100	Vestibule	ceramic tile	ceramic tile	type-X gypsum board painted with 2 coats epoxy, smooth surface, washable	2X2 lay-in acoustical ceiling, commercial grade	
101	Dining	ceramic tile	ceramic tile	type-X gypsum board painted with 2 coats epoxy, smooth surface, washable	2X2 lay-in acoustical ceiling, commercial grade	
102	Bar	ceramic tile	ceramic tile	type-X gypsum board painted with 2 coats epoxy, smooth surface, washable	2X2 lay-in acoustical ceiling, commercial grade, non-perforated, non-fissured, smooth, washable, light in color	
103	Kitchen	ceramic tile	ceramic tile	FRP panel		Stainless Steel underneath hood by hood installer
104	Walk-In Cooler	quarry tile	quarry tile	premanufactured	premanufactured	
105	Walk-In Freezer	quarry tile	quarry tile	premanufactured	premanufactured	
106	Corridor	ceramic tile	ceramic tile	type-X gypsum board painted with 2 coats epoxy, smooth surface, washable	2X2 lay-in acoustical ceiling, commercial grade	
107	Men's	ceramic tile	ceramic tile	type-X gypsum board painted with 2 coats epoxy, smooth surface, washable; ceramic tile wainscot 122cm[4"]H all 4 sides	2X2 lay-in acoustical ceiling, commercial grade	
108	Women's	ceramic tile	ceramic tile	type-X gypsum board painted with 2 coats epoxy, smooth surface, washable; ceramic tile wainscot 122cm[4"]H all 4 sides	2X2 lay-in acoustical ceiling, commercial grade	

2 Finish Schedule

project number: 3867101

Construction Documents

Issue: 5/4/20
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Appendix:

RECEIVED ARCHITECT
Brent Swain
5/14/2020
STATE OF MISSISSIPPI

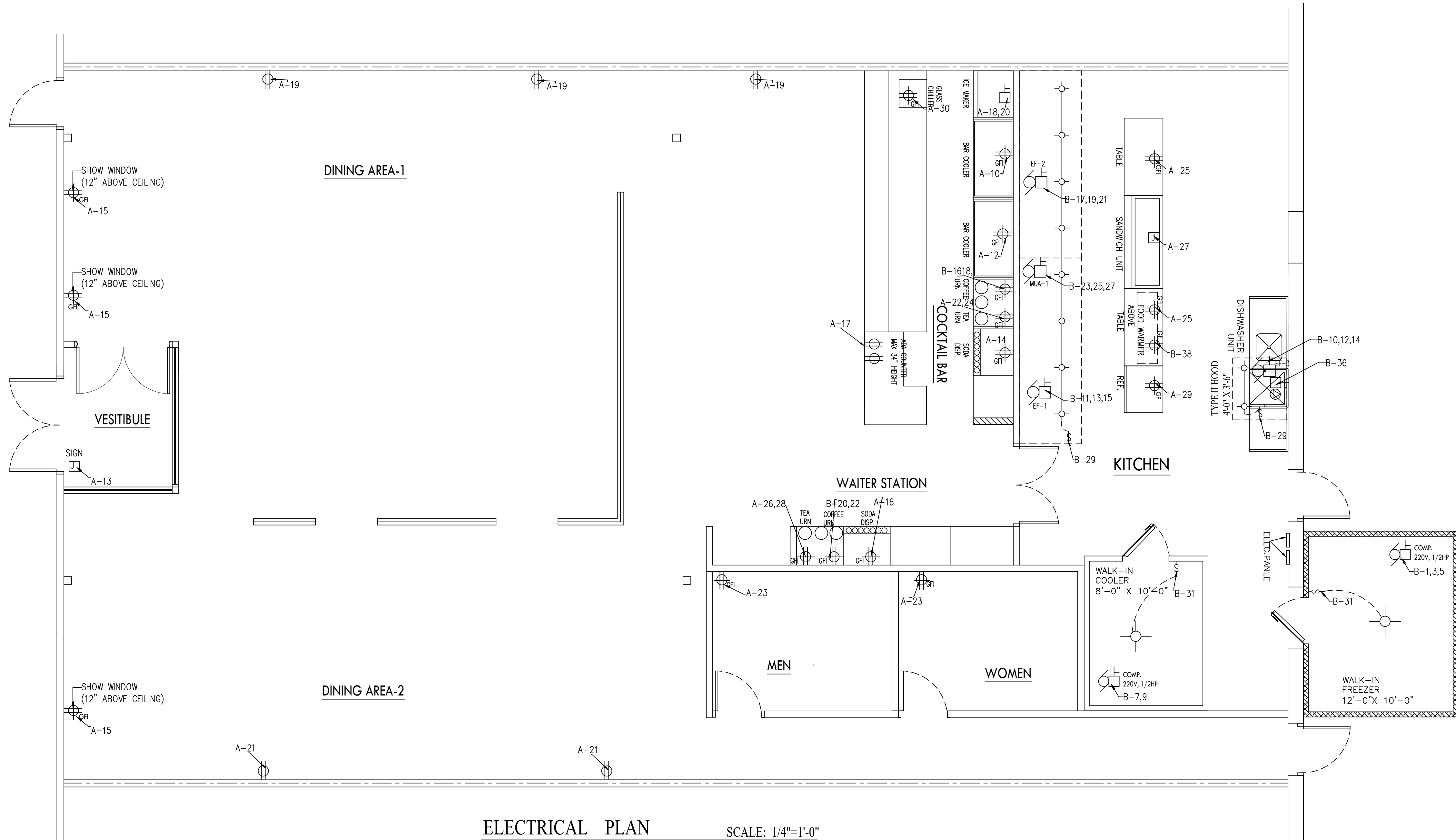
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Interiors

A4.01

Juicy Seafood
775 Goodman Road E, Suite 21
Southaven, MS 38671



ELECTRICAL PLAN SCALE: 1/4"=1'-0"

LEGEND

- DUPLEX WALL RECEPTACLE
42" A.F.F. UNLESS OTHERWISE NOTED
- DUPLEX WALL RECEPTACLE W/
GROUND FAULT INTERRUPT
42" A.F.F. UNLESS OTHERWISE NOTED
- JUNCTION BOX
- FAN MOTOR W/ DISCONNECT
- DISCONNECT
- HOOD LIGHT
- DISHWASHER RECEPTACLE
- INCANDESCENT LIGHT W/ 100W BULB

ELECTRICAL NOTES & REQUIREMENTS

1. ALL WIRING TO COMPLY WITH N.E.C., 2011 OR LATEST ADOPTED, AND LOCAL REQUIREMENTS.
2. MINIMUM CIRCUIT TO BE 20 AMP. BREAKER, (2) #12 IN 3/4" CONDUIT (+GND) UNLESS SHOWN OTHERWISE.
3. WIRE SIZES BASED ON THW COPPER, A.W.G.
4. PROVIDE DISCONNECTING MEANS AT ALL MOTOR LOADS.
5. VERIFY ALL REQUIREMENTS FOR KITCHEN EQUIPMENT WITH EQUIPMENT SUPPLIER.
6. MAKE ALL FINAL CONNECTIONS.
7. MOUNT ALL ELECTRICAL DEVICES AND SWITCHES AS REQUIRED BY THE ADA AND THE LOCAL STATE BARRIER FREE RULES.
8. FUSE ALL MOTORS AND MOTOR ASSEMBLIES IN A ACCORDANCE WITH THE N.E.C. 2008 AND MANUFACTURER'S RECOMMENDATIONS.
9. MAINTAIN A MAXIMUM VOLTAGE DROP OF 5% THROUGHOUT THE ENTIRE SYSTEM.
10. COORDINATE ALL WORK WITH ARCHITECTURAL, MECHANICAL, AND PLUMBING TRADES IN FIELD.
11. VERIFY ALL EXISTING JOB CONDITIONS AND ACCOMMODATE AS REQUIRED FOR A COMPLETE INSTALLATION.

JUICY SEAFOOD

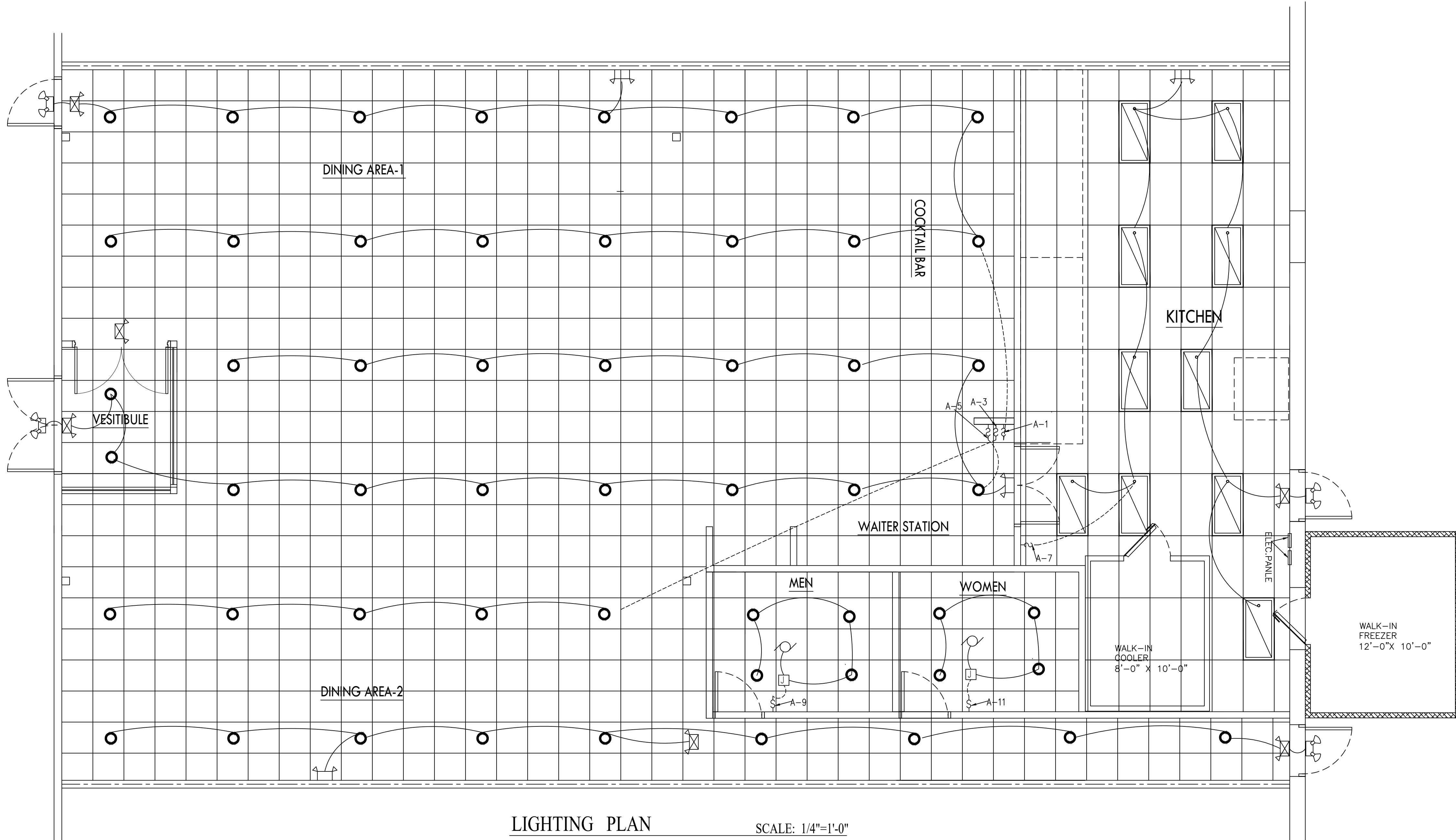
775 GOODMAN RD., SUITE 21
SOUTHAVEN, MS 38671

Om Nangia PE

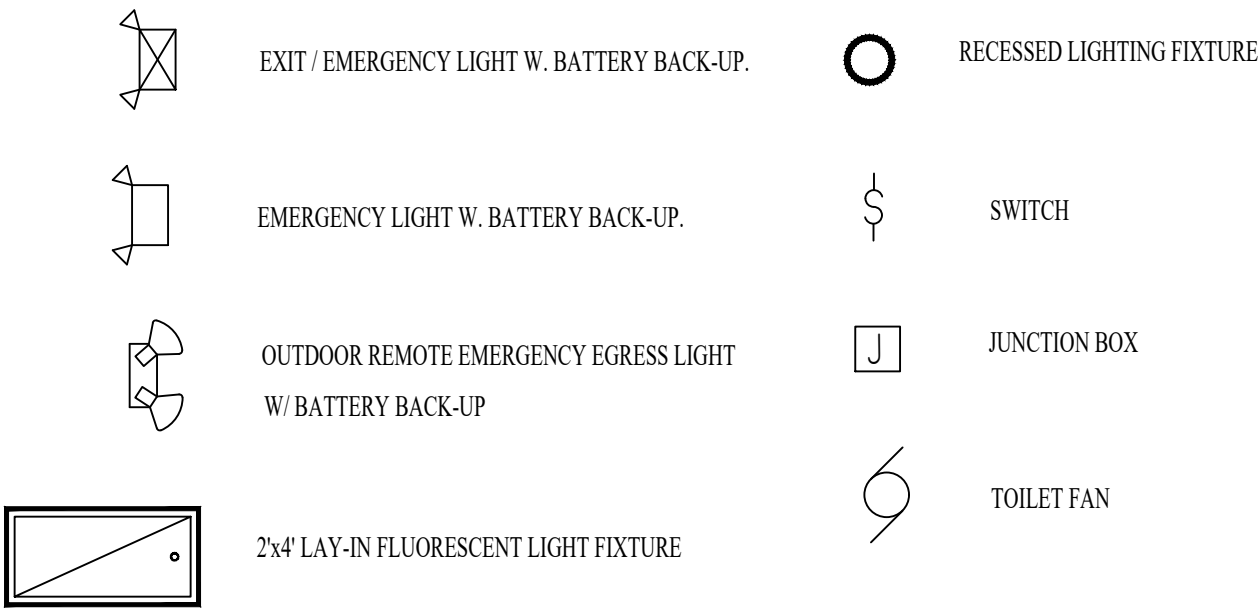
12762 Wynfield Pines Ct
St Louis, MO 63131
TEI: 314-966-4776
E-Mail: omnangia@gmail.com

NO.	DATE	REVISION:	03/28/2020
SCALE:			
Date: 03/05/2020			
DESIGNED BY: B.C.			
JOB NUMBER: 01-2020			

E.1



LEGEND

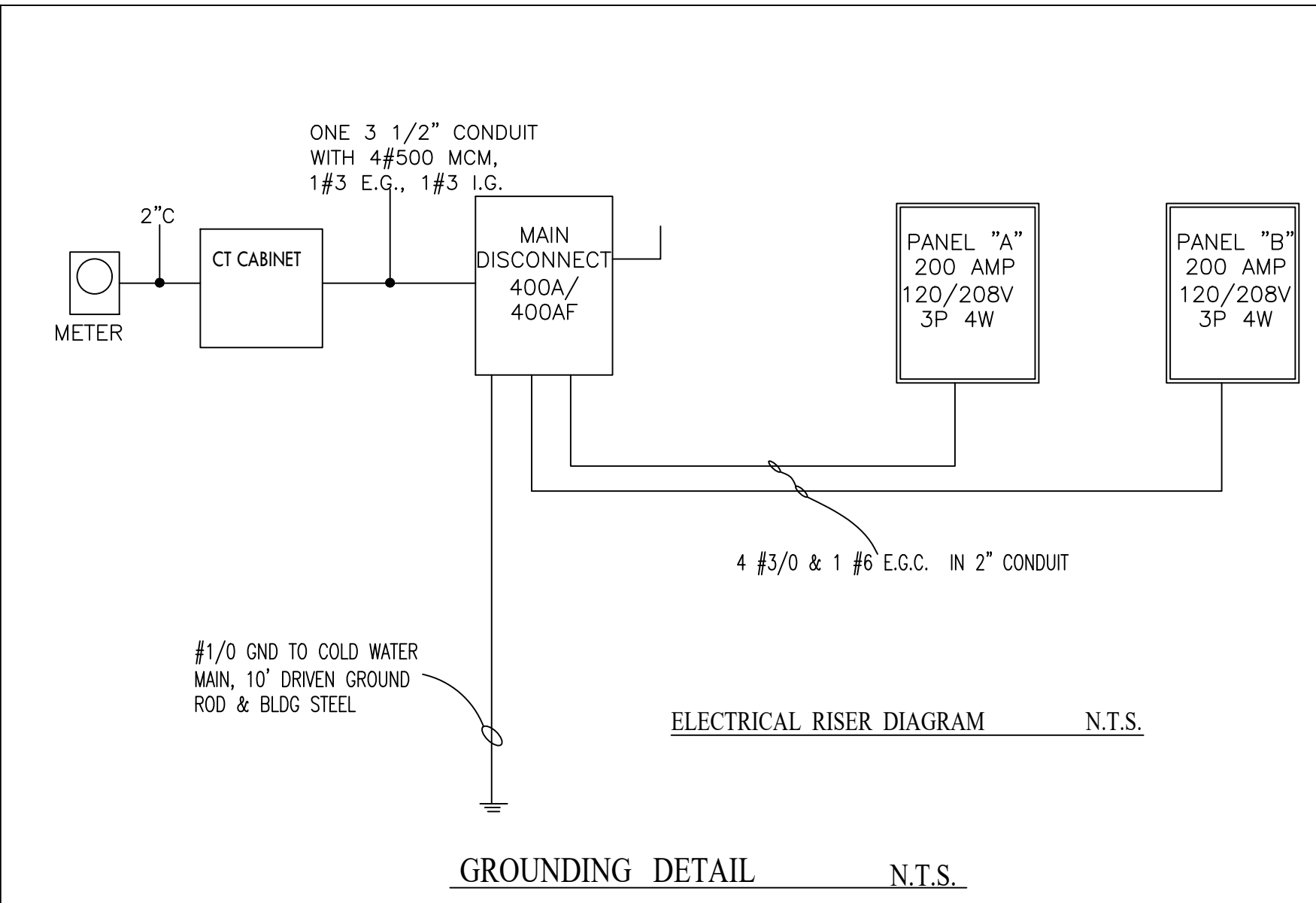


LIGHTING NOTES:

1. PROVIDE A MIN. 50 FOOT- CANDLES OF LIGHT ON ALL WORKING SURFACES IN THE FOOD PREPARATION AREAS, EQUIPMENT AND UTENSIL WASHING AREAS, AT HANDWASHING LAVATORIES, AND IN TOILET ROOMS.
2. PROVIDE A MIN. 20 FOOT- CANDLES OF LIGHT AT A DISTANCE OF 30 INCHES ABOVE THE FLOOR IN WALK-IN COOLERS AND FREEZERS, DRY STORAGE AREAS, AND IN ALL OTHER AREAS.
3. ALL LIGHTING FIXTURES AND LIGHT BULBS LOCATED WITHIN FOOD PREPARATION AND STORAGE AREAS SHALL BE SHIELD OR SHATTERPROOF.

PANEL: A				PANEL SCHEDULE											
MAINS: 200A MLO				VOLTAGE: 120/208V			PHASE: 3		WIRE: 4			MOUNTING: SURFACE			
	BREAKER			WATTS			CKT NO.	CKT NO.	WATTS			BREAKER			DESCRIPTION
	WIRE	POLE	AMP	A	B	C			A	B	C	AMP	POLE	WIRE	
LIGHTING	12	1	20	960			1	2	2850			50	3	8	RTU-4
LIGHTING	12	1	20		780		3	4		2850					"
LIGHTING	12	1	20			1060	5	6			2850				"
LIGHTING (KITCHEN)	12	1	20	1120			7	8	960			20	1	12	RTU RECEPT.
LIGHT & FAN (MEN)					400		9	10		1020		20	1	12	BAR COOLER
LIGHT & FAN (WOMEN)	12	1	20			400	11	12		1020		20	1	12	BAR COOLER
SIGN	12	1	20	1200			13	14	960			20	1	12	SODA DISP.
WINDOW RECEPT.	12	1	20		1000		15	16		960		20	1	12	SODA DISP.
RECEPT. (CASHIER COUNTER)	12	1	20			360	17	18			1300	20	2	12	ICE MAKER
RECEPT. (DINING AREA-1)	12	1	20	1080			19	20	1300						"
RECEPT. (DINING AREA-2)	12	1	20		720		21	22		3000		30	2	10	TEA URN
RECEPT. (TOILET)	12	1	20			720	23	24			3000				"
RECEPT. (KITCHEN)	12	1	20	720			25	26	3000			30	2	10	TEA URN
SANDWICH UNIT	12	1	20		1236		27	28		3000					"
REF.	12	1	20			540	29	30			300	20	1	12	GLASS CHILLER
Spare							31	32							Spare
Spare							33	34							Spare
Spare							35	36							Spare
Spare							37	38							Spare
Spare							39	40							Spare
Spare							41	42							Spare
				5,080	4,136	3,080									
TOTAL FOR PHASE				A	14,150	117.9 AMPS									
				B	14,966	124.7 AMPS									
				C	11,550	96.3 AMPS									
TOTAL CONNECTED LOAD: 40,666															
AMPS: 112.9															

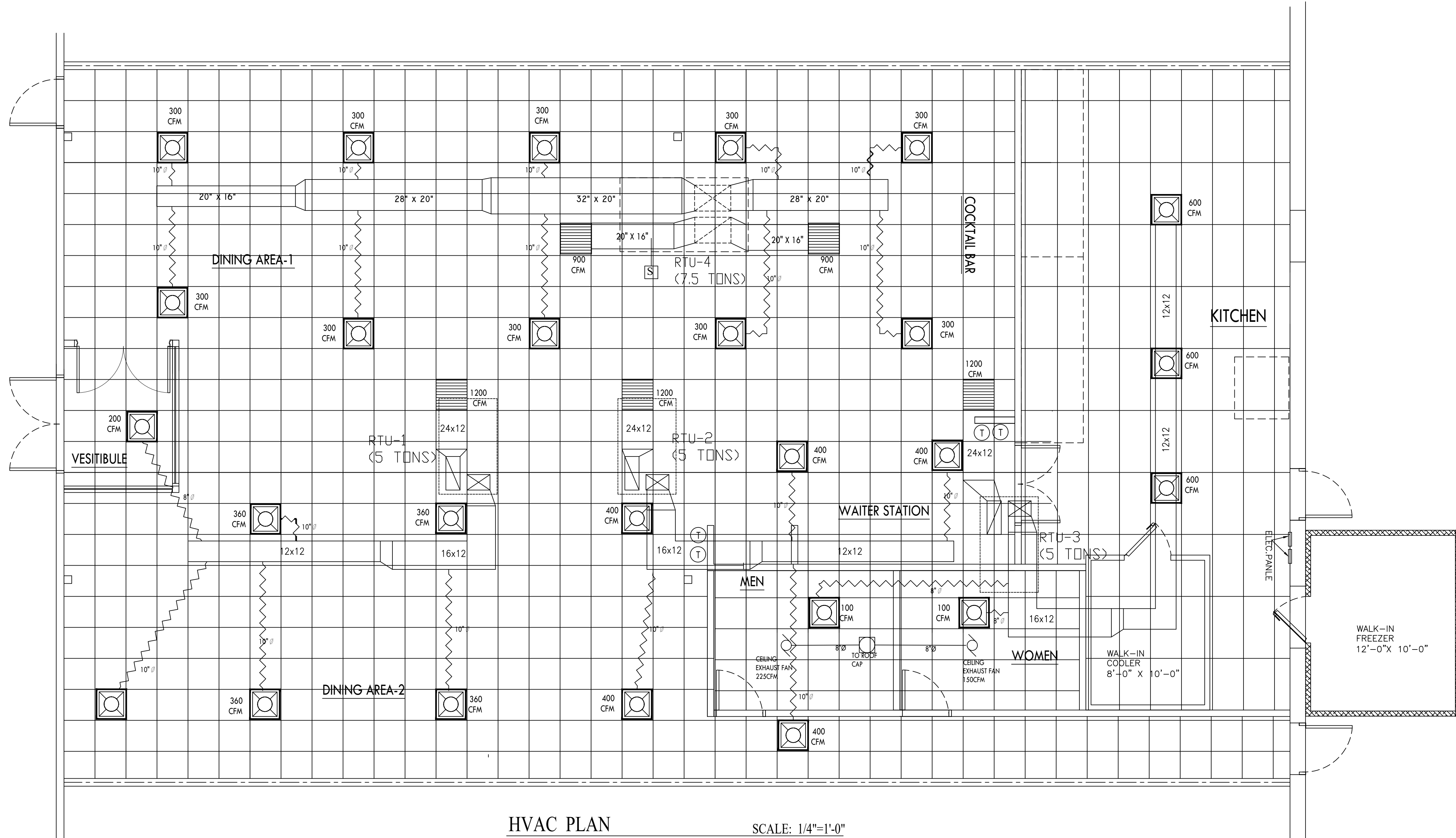
PANEL: B				PANEL SCHEDULE											
MAINS: 200A MLO				VOLTAGE: 120/208V			PHASE: 3		WIRE: 4			MOUNTING: SURFACE			
	BREAKER			WATTS			CKT NO.	CKT NO.	WATTS			BREAKER			DESCRIPTION
	WIRE	POLE	AMP	A	B	C			A	B	C	AMP	POLE	WIRE	
WALK-IN COOLER	12	3	20	840			1	2	1630			30	3	10	RTU-1
"					840		3	4		1630					"
"						840	5	6			1630				"
WALK-IN FREEZER	12	2	20	1260			7	8	960			20	1	12	RTU RECEPT.
"					1260		9	10		598		20	3	12	EF-3
EF-1	12	3	20			598	11	12			598				"
"					598		13	14	598						"
"						598	15	16		2700		30	2	10	COFFEE URN
EF-2	12	3	20			598	17	18			2700				"
"						598	19	20	2700			30	2	10	COFFEE URN
"						598	21	22		2700					"
MUA-1	12	3	20			1165	23	24			1630	30	3	10	RTU-2
"						1165	25	26	1630						"
"						1165	27	28		1630					"
HOOD LIGHT	12	1	20			600	29	30			1630	30	3	10	RTU-3
COOLER & FREEZER LIGHT	12	1	20	200			31	32	1630						"
Spare							33	34		1630					"
Spare							35	36			2300	20	1	12	DISHWASHER
Spare							37	38	1290						OVERHEAD WARMER
Spare							39	40							Spare
Spare							41	42							Spare
				4,661	4,461	3,801									
TOTAL FOR PHASE				A	15,099	125.8 AMPS									
				B	14,349	119.6 AMPS									
				C	14,289	119.1 AMPS									
TOTAL CONNECTED LOAD: 43,737							AMPS: 121.5								



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NO.	DATE	REVISION	03/29/2020
SCALE:	Date:	DESIGNED BY:	B.C.
	03/05/2020	JOB NUMBER:	01-2020



HVAC PLAN

SCALE: 1/4"=1'-0"

LEGEND:

- S/A SUPPLY AIR GRILL
- R/A RETURN AIR DIFFUSER
- THERMOST
- FLEXIBLE AIR DUCT
- DUCT SMOKE DETECTOR

NOTE:
SHUNT SWITCH SHALL
SHUT DOWN FAN MOTOR
UPON ALARM SIGNAL
FROM ALARM SYSTEM

AIR DISTRIBUTION		
DUCT Ø	FROM (CFM)	TO (CFM)
10"	221	400
12"	401	680

NOTE:
EXHAUST FAN SHALL BE 10' AWAY
OR 36" ABOVE ANY INTAKE AIR FAN.

OUTDOOR AIR REQUIREMENTS

PER IMC 403.3

FOOD AND BEVERAGE – DINING REAS
144 PEOPLE @ 20 CFM/PERSON = 2,880 CFM REQUIRED

FOOD AND BEVERAGE – KITCHEN
6 PEOPLE @ 15 CFM/PERSON = 90 CFM REQUIRED

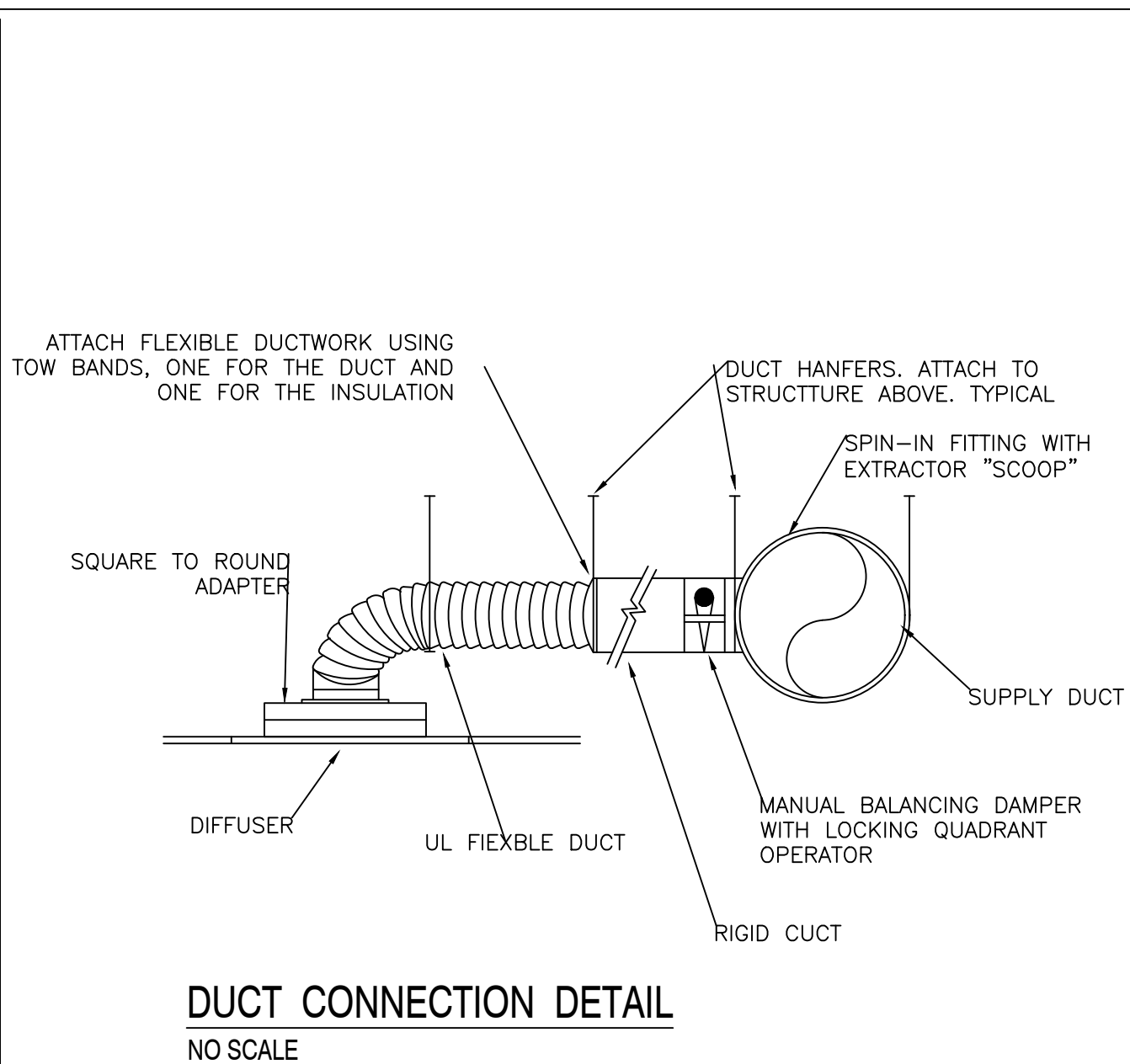
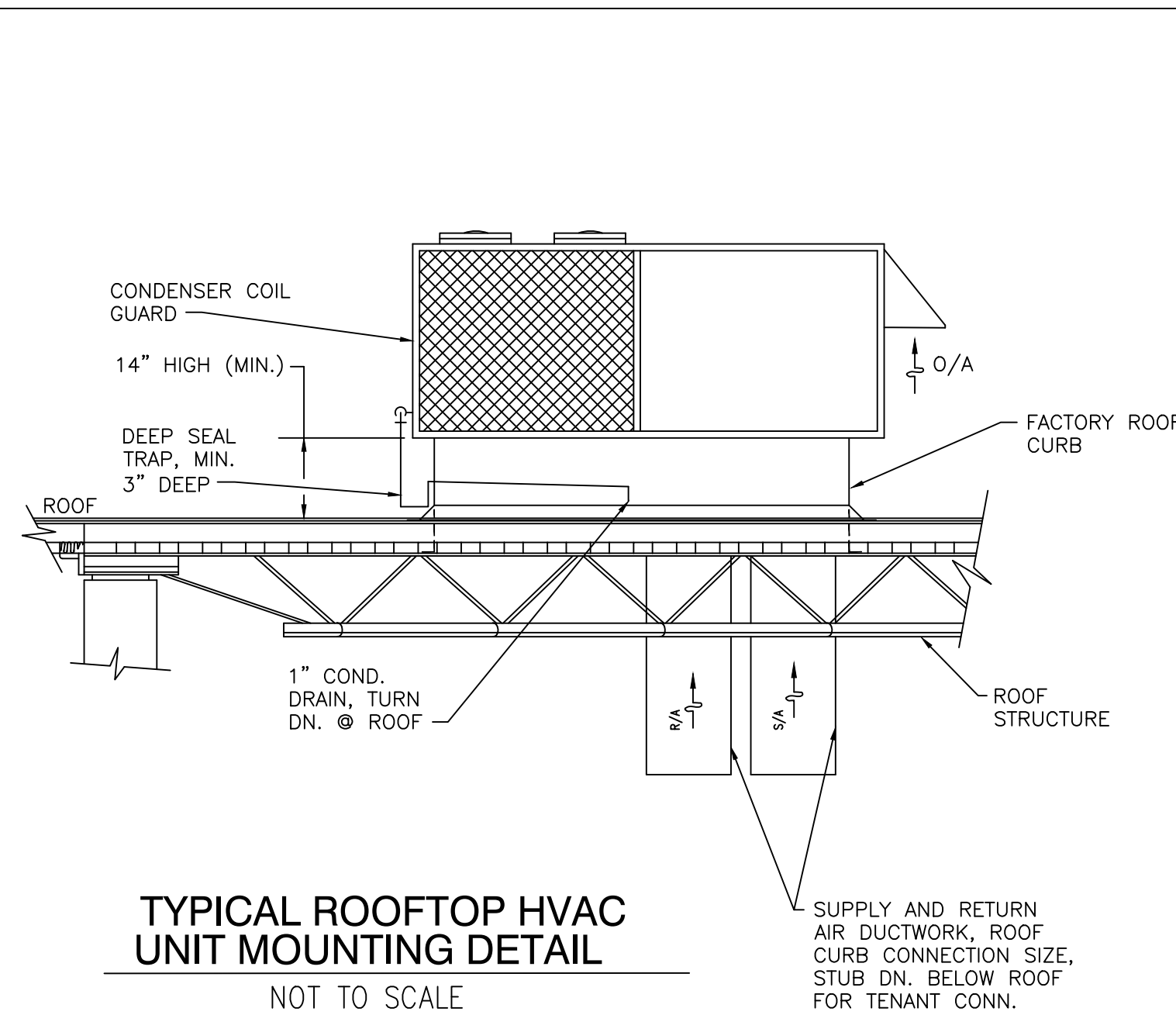
TOTAL REQUIRED: 2,970
TOTAL PROVIDED: 3,600

ROOFTOP UNIT WITH GAS HEATING SCHEDULE

MARK	NOMINAL TONNAGE	CARRIER MODEL	SUPPLY AIR (CFM)	OUTSIDE AIR (CFM)	OUTDOOR AIR FEATURE	GAS INPUT (MBH)	GAS OUTPUT (MBH)	ARI COOLING (MBH)	SEER/EER	MCA	VOLTAGE
RTU-1,2,3	5	48TCEA06A2A5A0A0A0	2,000	800	ECONOMIZER W/ BAROMETRIC RELIEF	115	93	59	13.0/10.75	23.5	208/3Ø
RTU-4	7.5	48TCEA08A2A5A0A0A0	3,000	1200	ECONOMIZER W/ BAROMETRIC RELIEF	180	148	88	-/11.0	41.1	208/3Ø

MECHANICAL NOTES:

- THE CONTRACTOR SHALL EXAMINE ALL OTHER SPECIFICATIONS, DRAWING AND ALL OTHER FEATURES OF BUILDING CONSTRUCTION WHICH MAY AFFECT HIS WORK AND BE GOVERNED BY THESE SPECIFICATIONS, INCLUDING THE GENERAL CONDITIONS AND PARTICULAR INSTRUCTIONS TO ALL BIDDERS AND SUPPLIERS.
- ALL WORK SHALL BE EXECUTED AND INSPECTED IN STRICT ACCORDANCE WITH ALL LOCAL CODES AND/ OR STATE CODES, LAWS, ORDANCES, RULES, AND REGULATIONS APPLICABLE TO THIS PARTICULAR CLASS OF WORK, AND EACH CONTRACTOR SHALL INCLUDE IN HIS PRICE ALL SERVICE CHARGES, FEES, PERMITS, ROYALTIES, TAXES, AND OTHER SIMILAR COST IN CONNECTION THEREWITH.
- PRIOR TO FABRICATION OF DUCTWORK, CONTRACTOR SHALL EXAMINE AND VERIFY ALL CONDITIONS ABOVE AND BELOW THE CEILING WHICH MAY INTERFERE WITH THE DUCT SYSTEM AND NOTIFY THE ARCHITECTS OF ANY CONFLICT ENCOUNTERED. CONTRACTOR SHALL PROVIDE ALL OFFSETS ETC. WHICH MAY BE REQUIRED, WITHOUT ADDITIONAL COST TO THE OWNER.
- ALL SHEET METAL CONSTRUCTION SHALL BE IN STRICT ACCORDANCE WITH "SMACNA" LOW PRESSURE DUCT CONSTRUCTION STANDARDS.
- TURNING VANES SHALL BE INSTALLED IN ALL BENDS EXCEED 30 DEGREES.
- ALL DUCTS SHALL BE SUPPORTED WITH 1" WIDE, 16 GAUGE GALVANIZED STEEL BANDS.
- ALL RECTANGULAR DUCT SHALL BE INSULATED WITH A MINIMUM OF 1" INTERNAL LINER, 2 LB. DENSITY. ALL ROUND DUCT AND DIFFUSER TOP SHALL HAVE A MINIMUM OF 2" FOIL BACKED BLANKET TYPE INSULATION WITH ALL JOINTS BUTTED AND TAPPED. INSULATION "R" VALUES SHALL COMPLY WITH GOVERNING ENERGY EFFICIENCY REQUIREMENTS.
- ALL DUCT DIMENSIONS SHOWN ON PLANS ARE SHEET METAL DIMENSIONS. ALL OWANCE HAS BEEN MADE FOR LINER.
- CONTRACTOR SHALL COORDINATE LOCATION OF ALL SUPPLY AND RETURN AIR REGISTERS, DUCT, GRILLES, AND DIFFUSERS WITH LIGHTS AND CEILING PATTERNS.
- SUPPLY AIR DIFFUSERS SHALL BE KRUEGER MODEL 1104 WITH OPPOSED BLADE DAMPERS AND FRAME 23 FOR LAY-IN CEILING.
- MOUNT THERMOSTAT AT 48" MAXIMUM ABOVE THE FINISHED FLOOR.
- PROVIDED U.L.F.D. AT ALL DUCT OR AIR DISTRIBUTION PENETRATIONS OF RATED WALLS, FLOORS, OR CEILING ASSEMBLIES W/ ACCESS.
- PROVIDE CONDENSATE DRAIN W/ TRAP AT UNITS WITH DRAIN TO OPENING BY PLUMBING CONTRACTOR COORDINATE W/ PLBG. CONTRACTOR.
- MECHANICAL CONTR SHALL CONFER W/ ELECTRICAL CONTR & COORDINATE ALL POWER REQUIREMENTS POINTS OR CONNECTION ETC. COORDINATE W/ PLBG. CONTRACTOR TO INSURE PROPER CONDENSATE DRAINS.

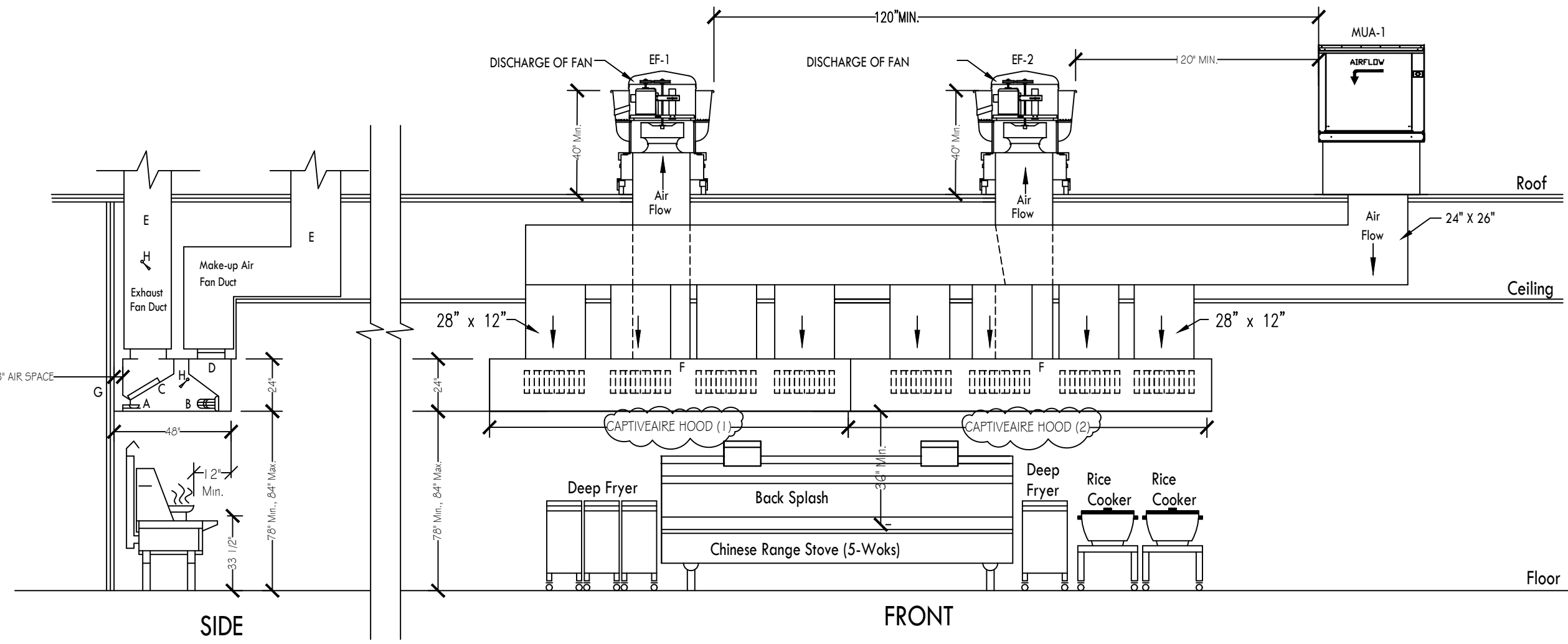


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M.1



VENTILATION PLAN (N.T.S.)
CAPTIVEAIRE HOOD REFER SPEC. SHEET ON M.3;M.4;M.5;M.6

GENERAL NOTES:

- Ventilators & duct shall be designed, constructed and installed in accordance with Section 506.3.1 through 506.3.13.3 of 2012 International Mechanical Code.
- Exhaust Hood shall be designed, constructed and installed in accordance with Section 507.1, 507.2.1, 507.4, 507.6, 507.7 through 507.17.
- Type I hoods shall constructed of steel not less than 0.043 inch (1.09mm) (No. 18 MSG) in thickness, or stainless steel not less than 0.037 inch (0.94mm) (No. 20 MSG) in thickness(507.4).
- Exhaust fan housings serving a Type I hoods shall be constructed of steel (506.3.1). Exhaust fan motors shall be located outside of the exhaust airstream (506.3.1.1).
- Grease Ducts serving a Type I hood shall be constructed of steel not less than 0.055 inch (1.4mm) (No. 16 gauge) in thickness or stainless steel not less than 0.044 inch (1.1 mm) (No. 18gauge) in thickness (506.3.2). All seams, joints, and penetration of grease ducts shall be made with a continuous liquid-tight weld or braze made on the external surface of the duct system (506.3.3). Duct joints shall be butt joints or overlapping duct joints of either the telescoping or bell type per 506.3.3.1. Duct-to-hood joints per 506.3.3.2, Duct-to-exhaust fan connections per 506.3.3.3, Vibration isolation connector for connecting a duct to a fan shall be per 506.3.3.4, and Grease duct supports per 506. 3.4.
- Grease duct systems serving a Type I hood shall have a clearance to combustible construction of not less than 18 inches (457 mm) (506.3.7).
- The fire extinguisher system MUST be installed by a local licensed company, separate plan must be submitted to local Fire Dept. for approval.
- All electrical work MUST be done by local licensed electrician.

NOTE:

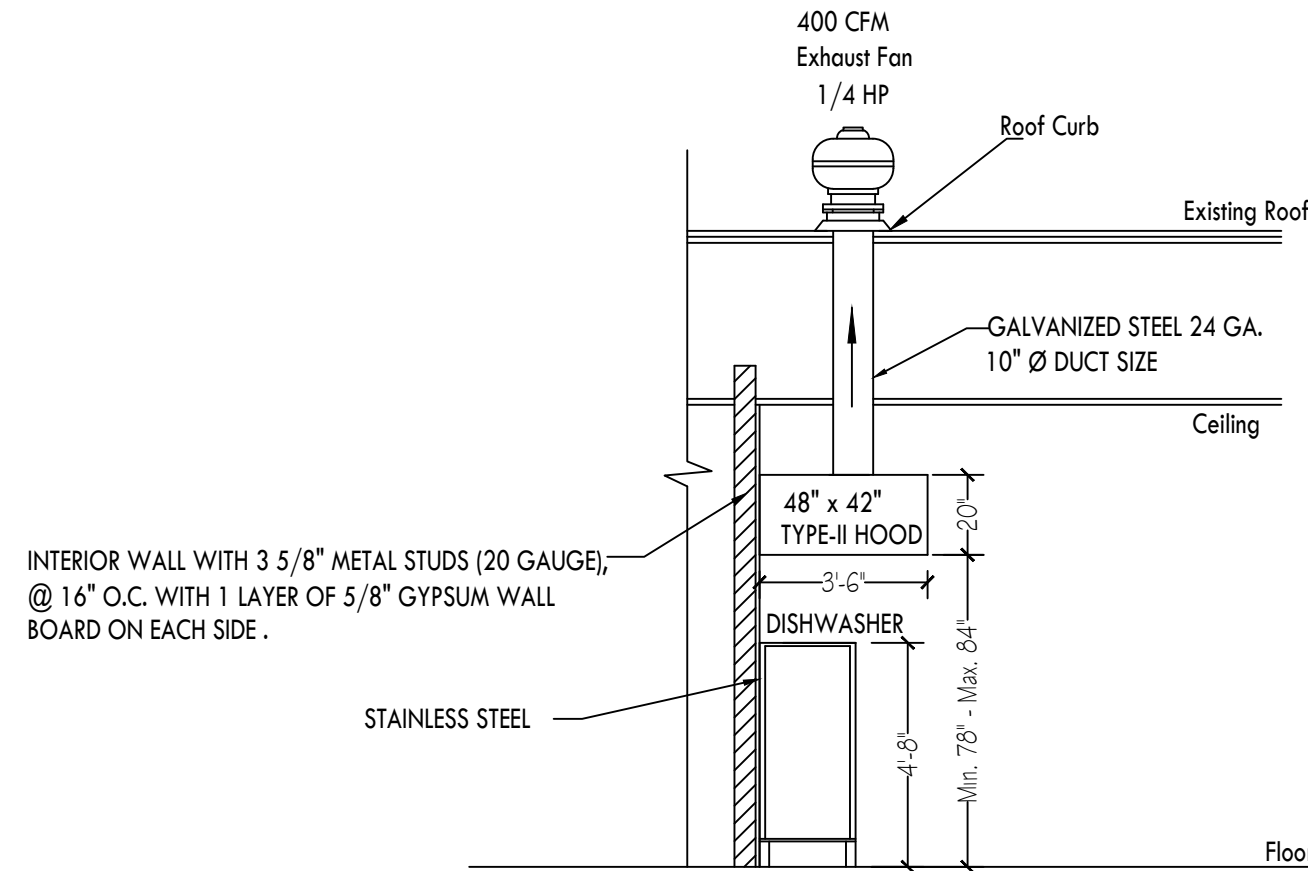
- FIRE SUPPRESSION CONTRACTOR SHALL SUBMIT SHOP DRAWING FOR APPROVAL AND PERMIT
- EXHAUST FAN SHALL BE 10' AWAY OR 36" ABOVE ANY INTAKE AIR FAN.

SYSTEM INTERCONNECTION (IMC 507.2.1.1)

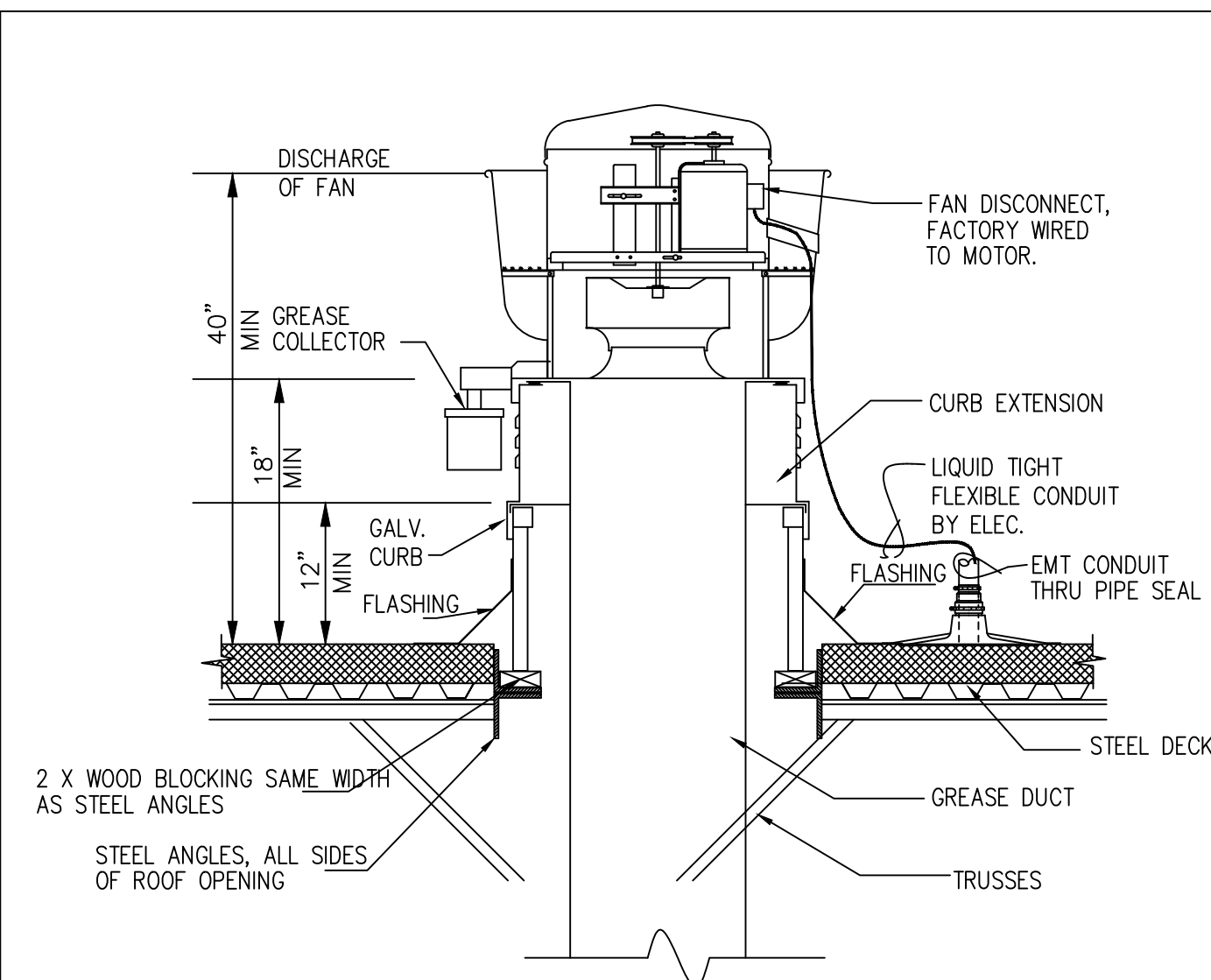
Exhaust hoods shall be automatically operate during cooking operations in commercial kitchen by means of an electrical interlock or heat sensors or other approved means.

CALCULATIONS:
PER 2012 IMC, 507.13.5
WALL MOUNT CANOPY: 100 CFM PER LINEAR FOOT

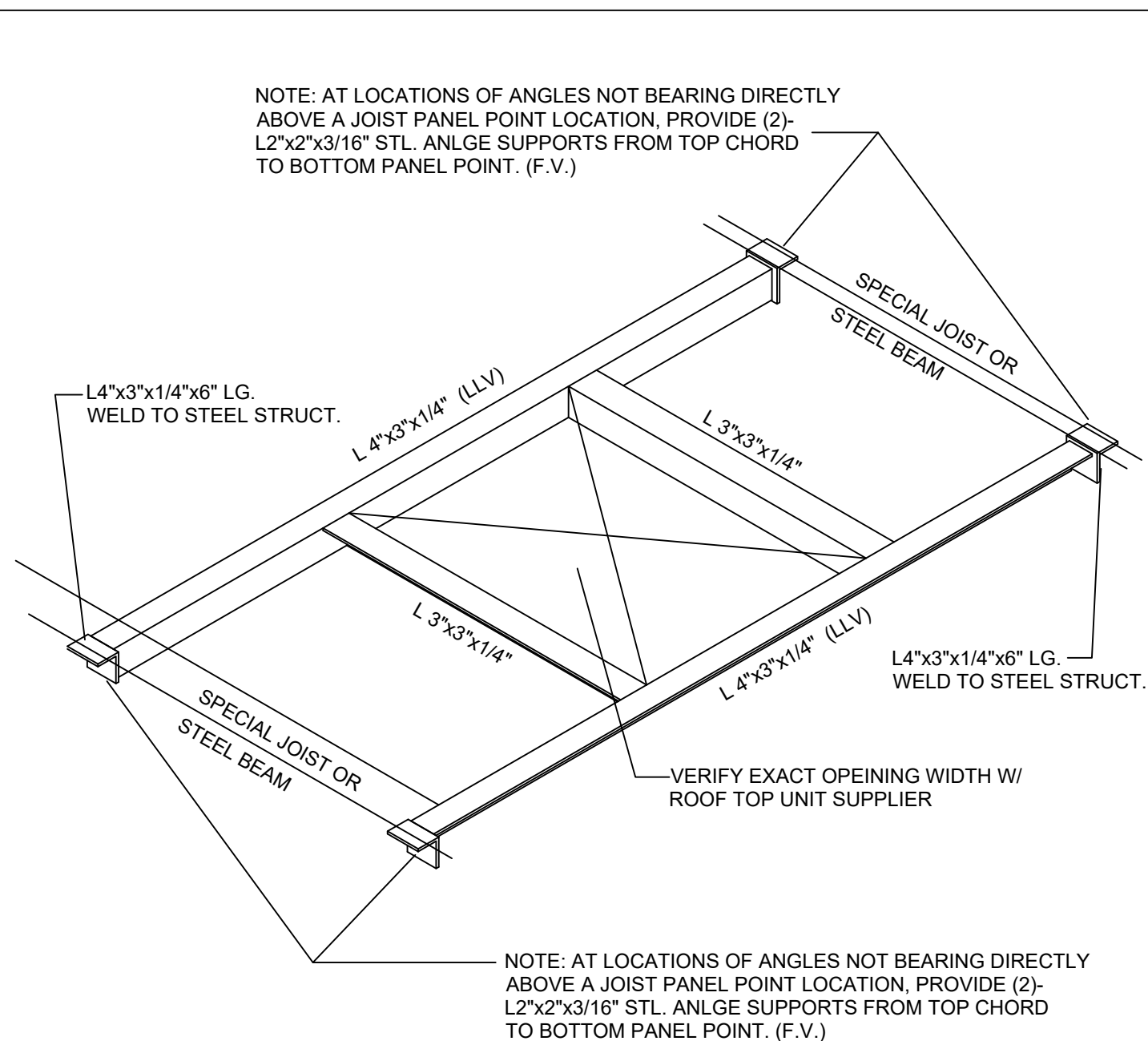
TYPE II HOOD: 4' x 100 = 400 CFM
EXHAUST DUCT SIZE: 10" x 10"



VENTILATION PLAN Scale: NTS



ROOF TOP UNIT SUPPORT DETAIL (N.T.S.)



DETAIL @ RTU ANGLE FRAMING
N.T.S.

KITCHEN COOKING APPLIANCE (ATTACHED EQUIPMENT SPECIFICATION)

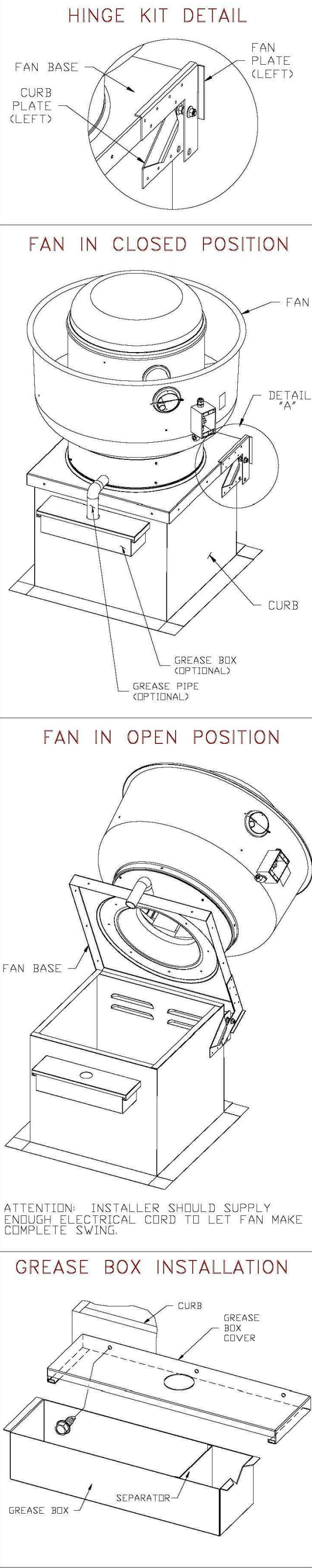
NO.	QTY.	DESCRIPTION	MANUFACTURE	MODEL	N.S.F.	ELECTRICAL				GAS		WATER		WAST	
						VOLT	PHS.	HP.	KW	SIZE	BTUH	C.W.	H.W.	DIR.	IND.
1.	2	EXHAUST HOOD	CAPIVE AIR	12'-0" x 4'-0"	UL										
2.	1	EXHAUST HOOD	CAPIVE AIR	4'-0" x 3'-6"	UL										
3.	1	WOK	EAST COAST STEEL INC	CSW-050	N.S.F.					2"	500,000 BTU	1/2"		3'	
4.	4	DEEP FRYER	PTIGO	40D	N.S.F.					3/4"	115,000 BTU				
5.	2	RICE COOKER	RINNAI	RER-55A5	N.S.F.					3/4"	35,000 BTU				
6.	1	DISH WASHER	AUTO-CHLOR	A4	N.S.F.	115	1		2.3				1/2"	2"	

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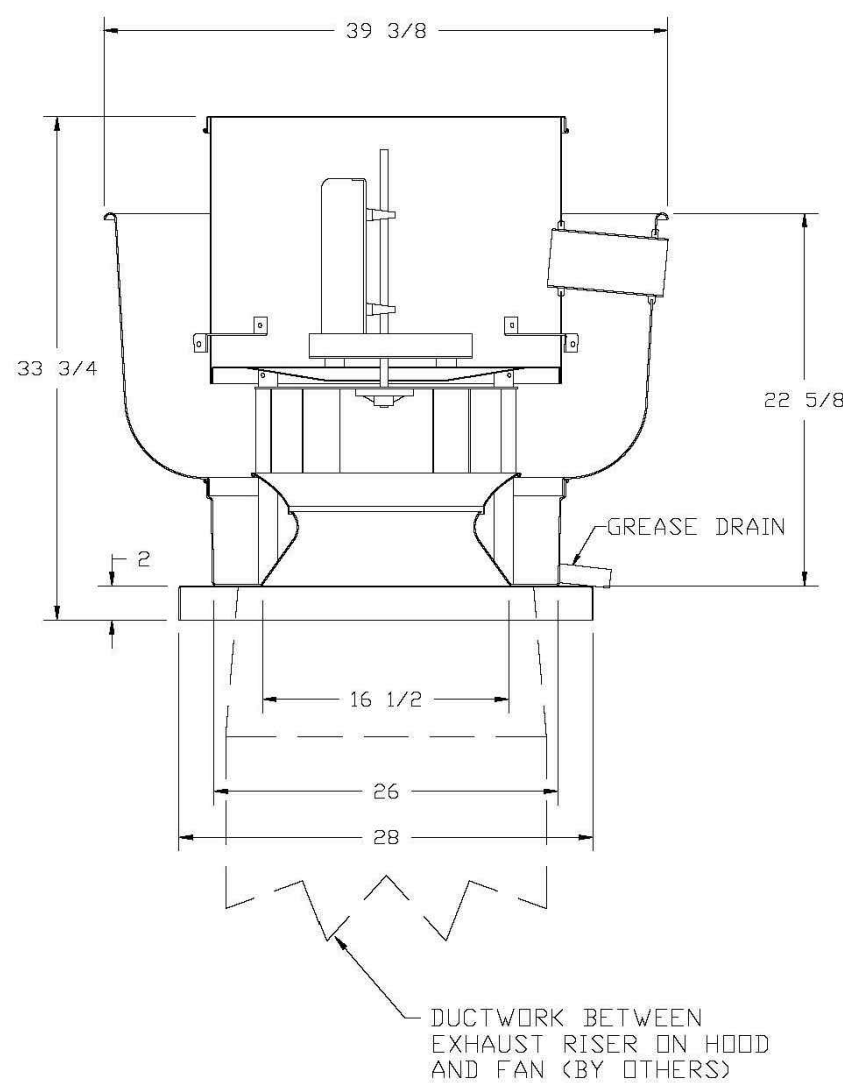
M.2



MUA FAN INFORMATION - Job#4315059																	
FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA	MCA	MCCP	WEIGHT (LBS.)	SONES
3	24" SF (No Heat)	A3-G18	G18-PB	A3	3000	5280	0.500	481	2.000	1.1710	3	208	5.9	7.4A	15A	501	11.1

FAN ACCESSORIES								
FAN UNIT NO.	TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1		YES						
2		YES						
3	24' SF (No Heat)					YES		

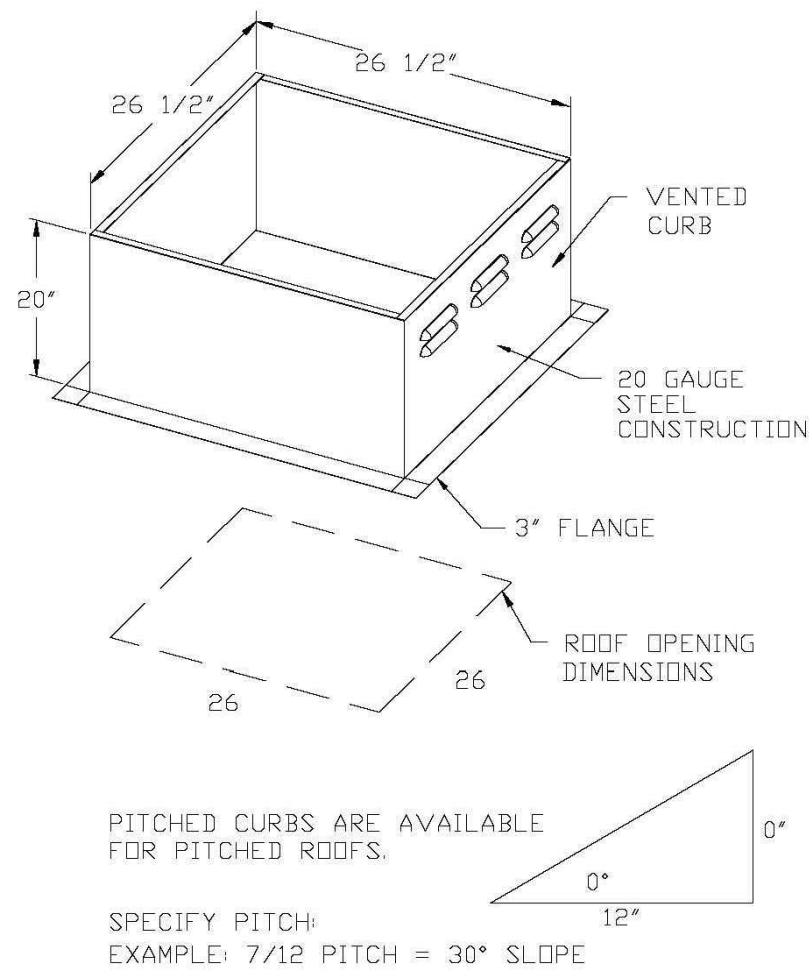
FANS #1, #2 - NCA16FA EXHAUST FAN



NORMAL TEMPERATURE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS
GREASE BOX.



NYC Special Accounts
PHONE: (917) 671-6534 FAX: (919) 7

DATE: 4/3/2020

DWG.#:
4315059

DRAWN BY: MORABITO

SCALE:
3/4" = 1'-0"

MASTER DRAWING

2

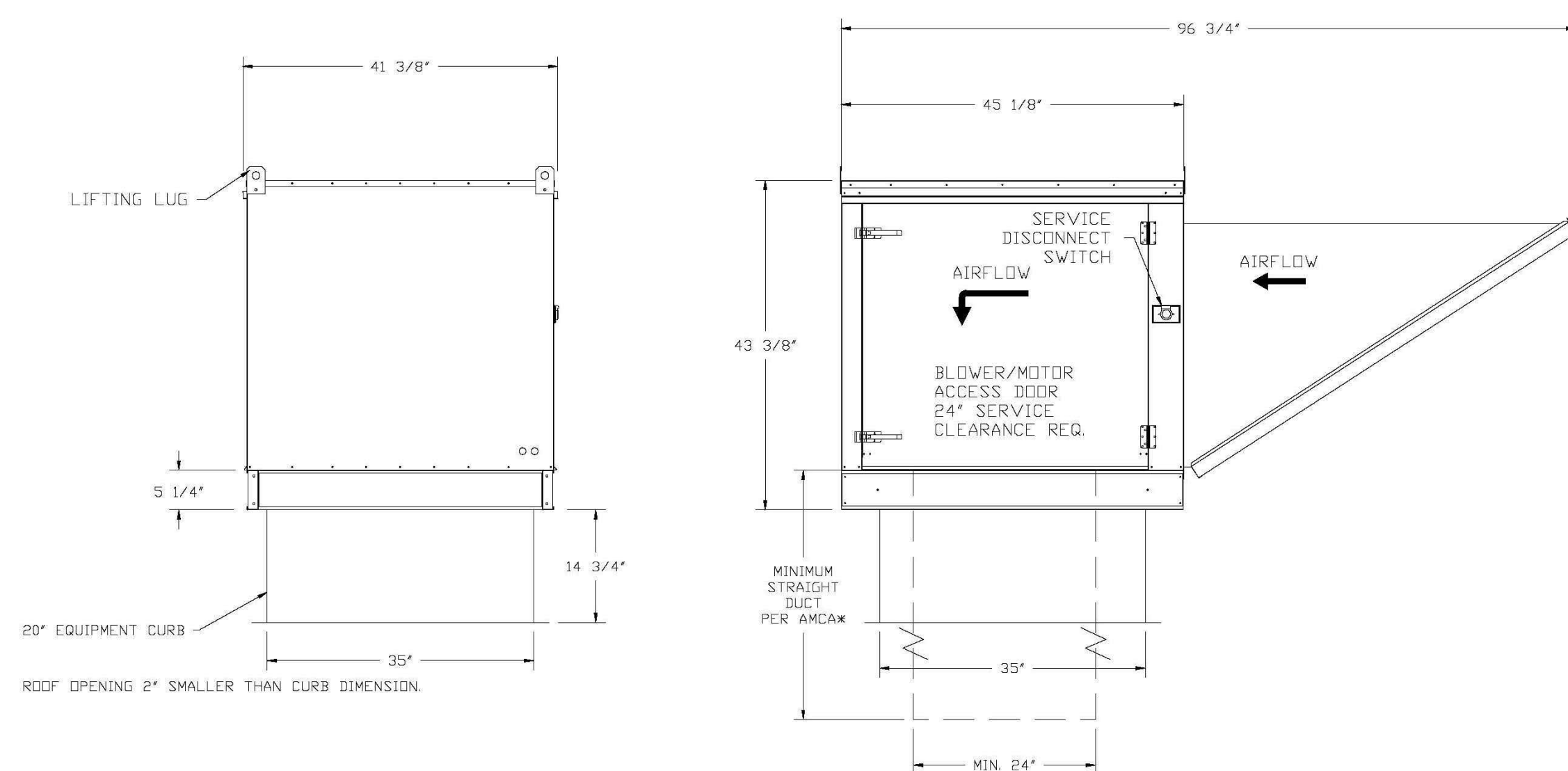
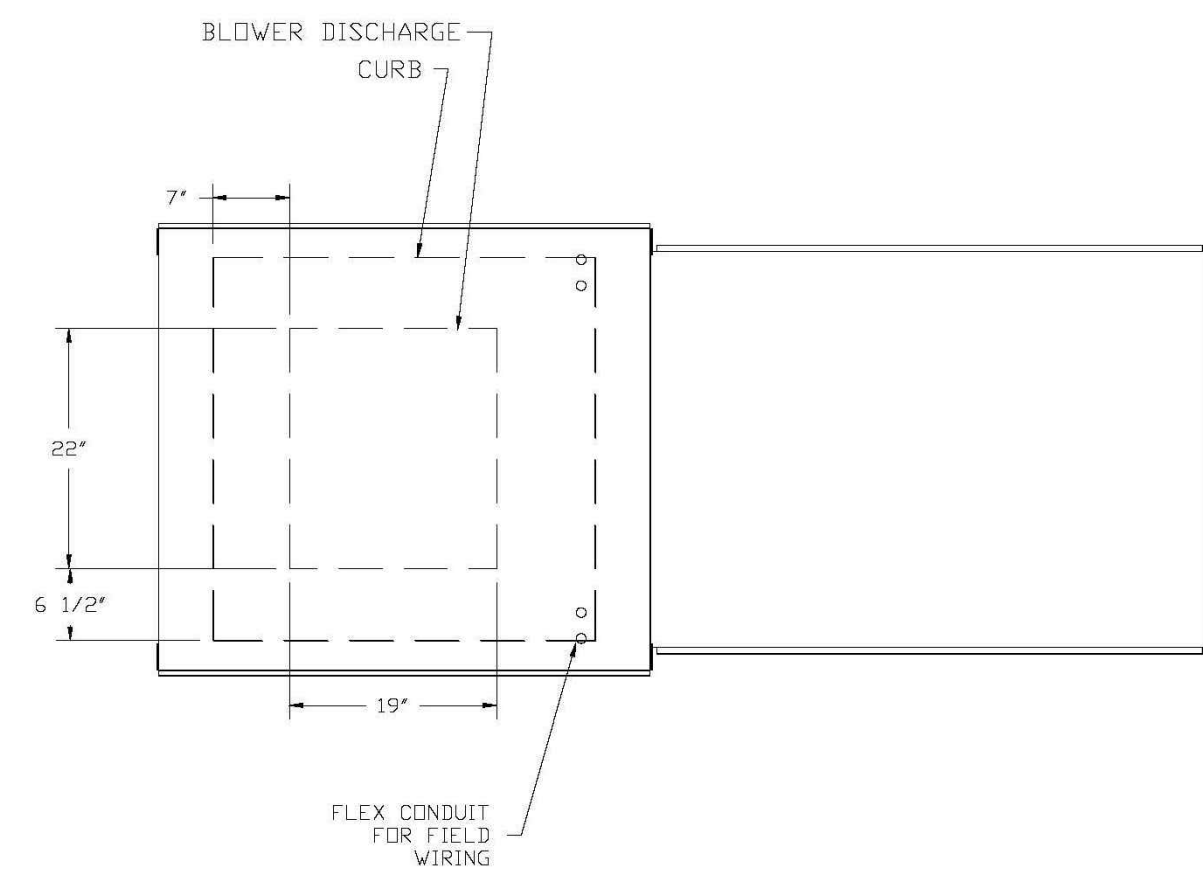
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M.4

*NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 201. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 24" x 24"



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE

CAPTIVE

NYC Special Accounts

58 Mulberry Street, Hicksville, NY, 11801 PHONE: (917) 671-6534 FAX: (919) 747-5605 EMAIL: reg34@captiveaire.com

Southaven, MS (24')
775 Goodman Rd, Suite 21
SOUTHAVEN, MS, 38671

DATE: 4/3/2020

DWG.#:
4315059

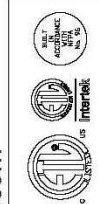
DRAWN BY: MORABITO

SCALE:
3/4" = 1'-0"

MASTER DRAWING

SHEET NO.
3

REVISIONS	
DESCRIPTION	DATE:
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JUICY SEAFOOD

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M.5

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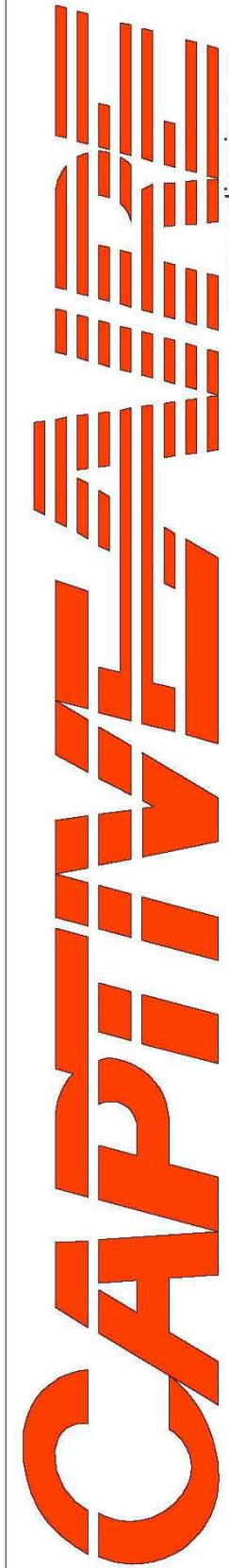
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M.6

Southaven, MS (24')
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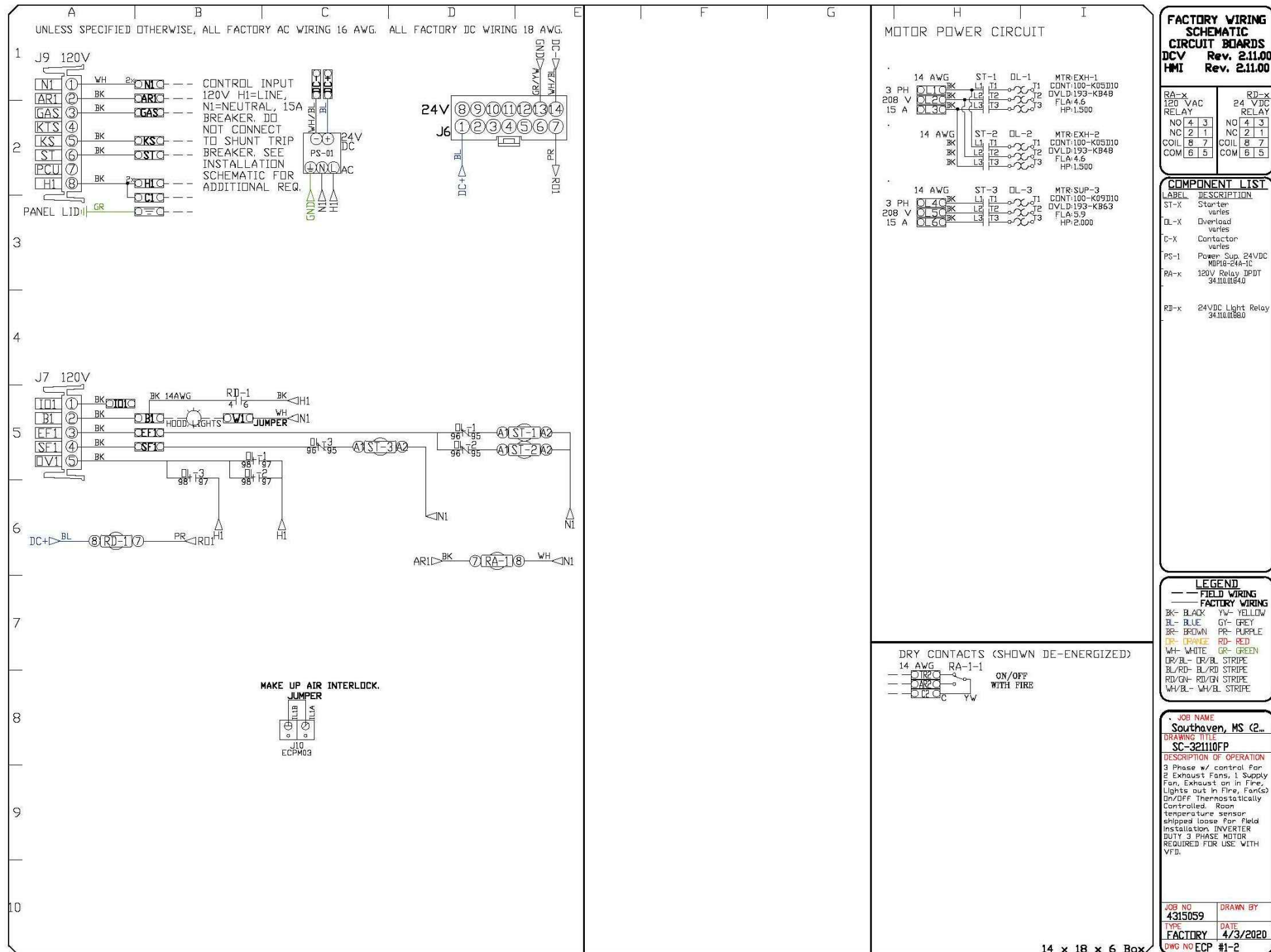
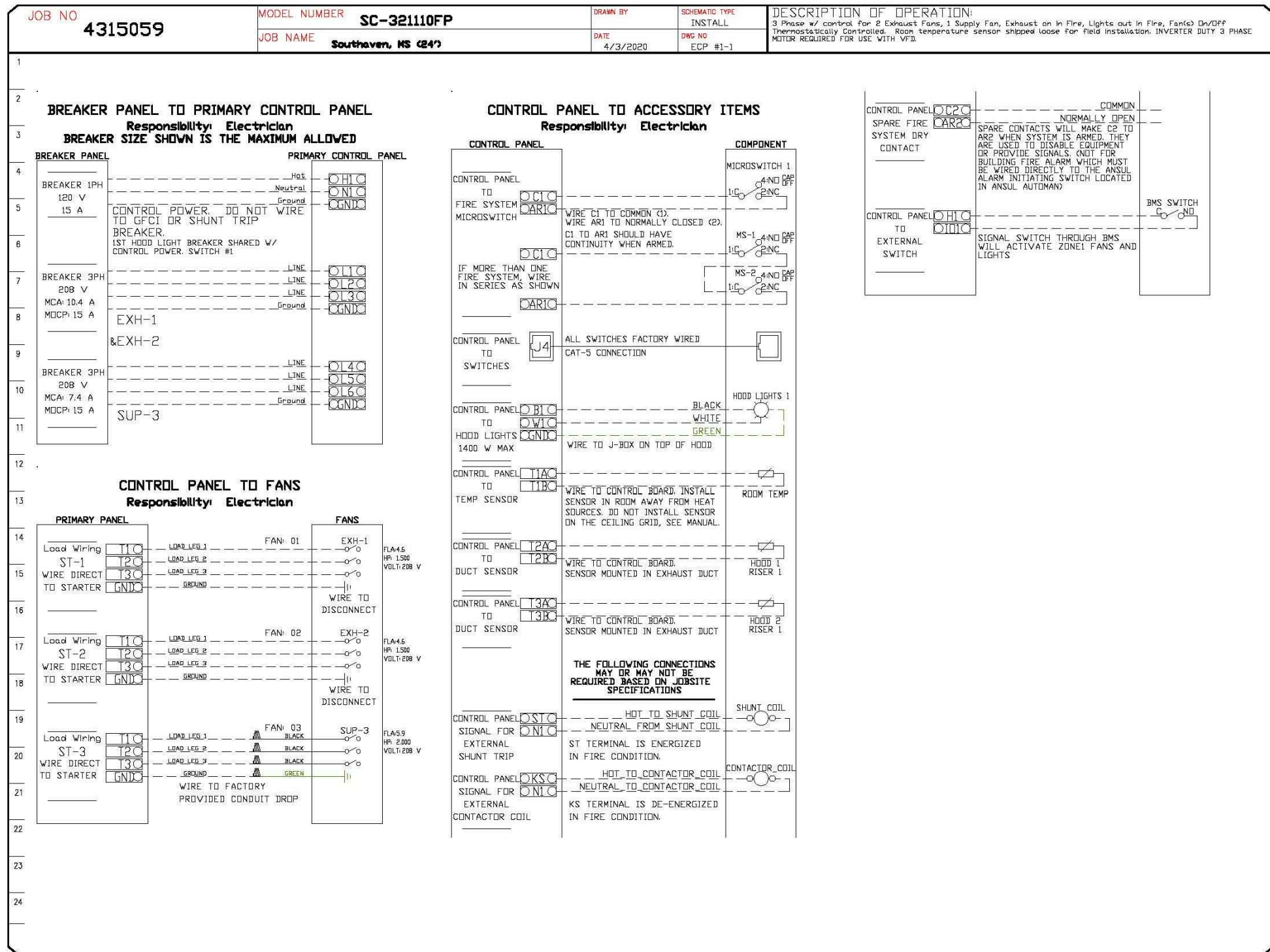
DATE: 4/3/2020
DWG.#: 4315059
DRAWN BY: MORABITO
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 4



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58 Mulberry Street, Hoboken, NY, 11801 PHONE: (917) 871-6534 FAX: (917) 747-5605 EMAIL: reg34@captiveare.com

REVISIONS	
DESCRIPTION	DATE





- ### PLUMBING REQUIREMENTS
1. ALL PLUMBING SHALL COMPLY WITH THE LOCAL PLUMBING & HEALTH DEPARTMENT REQUIREMENTS.
 2. INSULATE ALL HOT & COLD WATER LINES ABOVE GRADE WITH 3/4" FIBERGLASS PIPE INSULATION, WITH VAPOR BARRIER.
 3. VERIFY ALL FINAL CONNECTIONS TO KITCHEN EQUIPMENT WITH KITCHEN SUPPLIER. VERIFY ROUGH-IN REQUIREMENTS WITH SAME.
 4. MATERIALS SHALL BE AS FOLLOWS:
 - A: WATER PIPING TO BE TYPE 'K' COPPER BELOW GRADE, TYPE 'L' COPPER ABOVE GRADE.
 - B: WASTE PIPING TO BE CAST IRON OR PVC PIPE.
 - C: VENTS TO BE CAST IRON.
 - D: GAS PIPING TO BE SCHEDULE 40, BLACK STEEL PIPE. PROVIDE AUTOMATIC GAS SHUT-OFF VALVE IN COOKING EQUIPMENT SUPPLY MAIN AS REQUIRED FOR COOKING EQUIPMENT FIRE PROTECTION SYSTEM. VERIFY & COORDINATE WITH KITCHEN EQUIPMENT SUPPLIER.
 - E: ALL INDIRECT WASTES EXCEEDING 24" IN LENGTH SHALL BE TRAPPED.
 6. PROVIDE CLEANOUTS REQUIRED, & AT THE BASE OF ALL STACKS.
 7. ALL MATERIALS USED WITHIN RETURN AIR PLenums SHALL BE APPROPRIATE FOR SUCH USE.
 8. PROVIDE FIXTURE STOPS AT ALL PLUMBING FIXTURES.
 9. PROVIDE ALL FITTING & ACCESSORIES AS REQUIRED FOR A COMPLETE INSTALLATION.
 10. HOT WATER SUPPLIED TO LAVATORY FIXTURES SHALL NOT EXCEED 110°F.
 11. HANDICAP PLUMBING FIXTURES SHALL BE INSTALLED IN ACCORDANCE WITH THE ADA REQUIREMENTS & LOCAL STATE BARRIER FREE REQUIREMENTS.
 12. COORDINATE ALL WORK IN FIELD WITH ARCHITECTURAL, MECHANICAL & ELECTRICAL TRADES.
 13. VERIFY ALL EXISTING JOB CONDITIONS & AS REQUIRED FOR A COMPLETE INSTALLATION.



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P.1