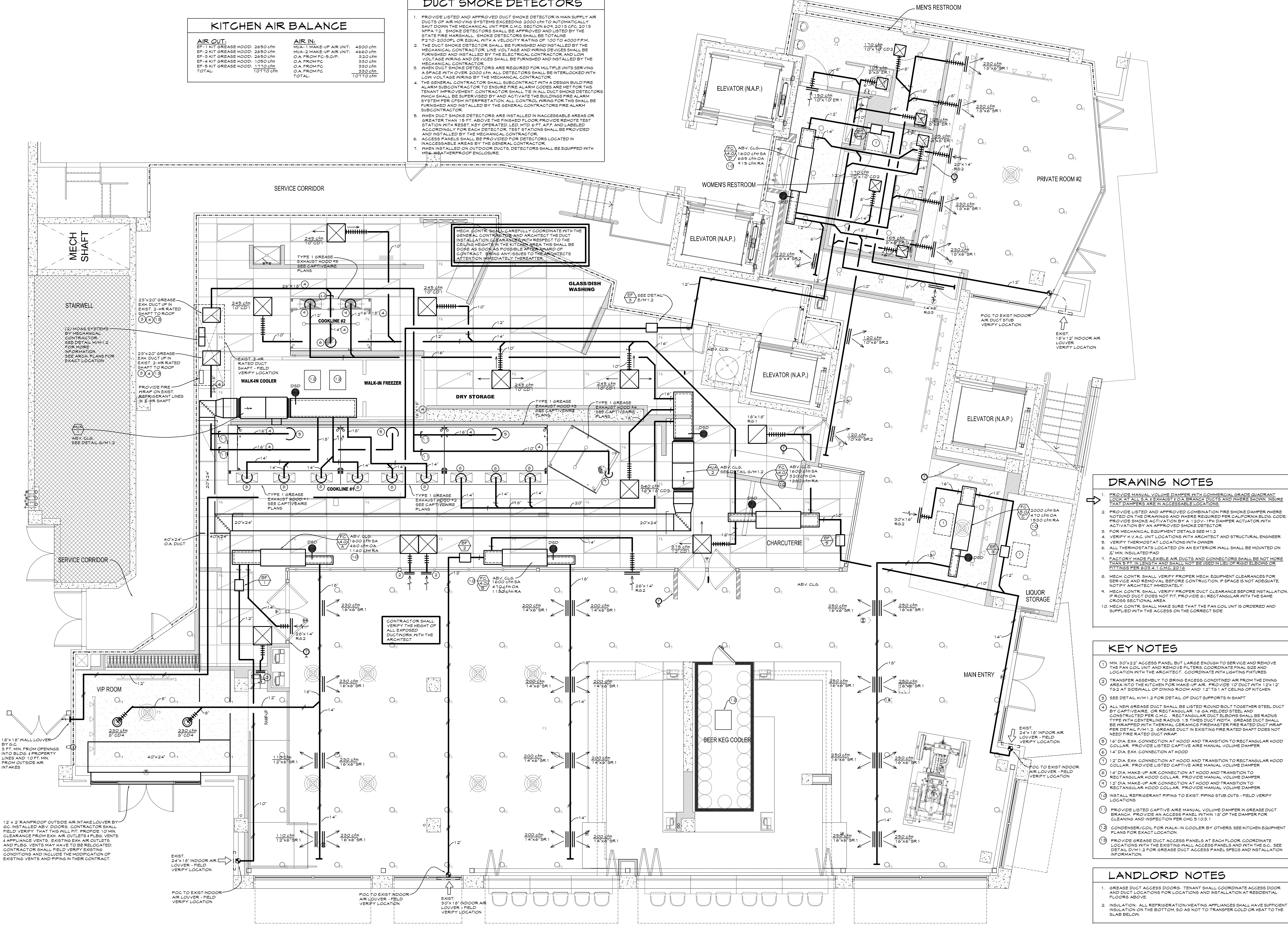


KITCHEN AIR BALANCE

AIR OUT:		AIR IN:	
EF-1 KIT GREASE HOOD:	2850 CFM	MUA-2 MAKE-UP AIR UNIT:	4800 CFM
EF-2 KIT GREASE HOOD:	2850 CFM	O.A. FROM FC-5/0/1R:	820 CFM
EF-3 KIT GREASE HOOD:	2850 CFM	O.A. FROM FC:	330 CFM
EF-4 KIT GREASE HOOD:	1950 CFM	O.A. FROM FC:	330 CFM
EF-5 KIT GREASE HOOD:	1110 CFM	O.A. FROM FC:	330 CFM
TOTAL:	10710 CFM	TOTAL:	10710 CFM

DUCT SMOKE DETECTORS

1. PROVIDE LISTED AND APPROVED DUCT SMOKE DETECTOR IN MAIN SUPPLY AIR DUCTS OF AIR MOVING SYSTEMS EXCEEDING 2000 CFM TO AUTOMATICALLY SHUT DOWN THE MECHANICAL UNIT PER C.M.G. SECTION 604.2013 CFC 301.9 NFPA 12. SMOKE DETECTORS SHALL BE APPROVED AND LISTED BY THE STATE FIRE MARSHALL. SMOKE DETECTORS SHALL BE TOTALING P-270-200P/OK OR EQUAL WITH A VELOCITY RATING OF 100 TO 4000 FPM.
2. THE DUCT SMOKE DETECTOR SHALL BE FURNISHED AND INSTALLED BY THE MECHANICAL CONTRACTOR. LINE VOLTAGE AND WIRING DEVICES SHALL BE FURNISHED AND INSTALLED BY THE ELECTRICAL CONTRACTOR AND LOW VOLTAGE WIRING AND DEVICES SHALL BE FURNISHED AND INSTALLED BY THE MECHANICAL CONTRACTOR.
3. WHEN DUCT SMOKE DETECTORS ARE REQUIRED FOR MULTIPLE UNITS SERVING A SPACE WITH OVER 2000 CFM ALL DETECTORS SHALL BE INTERLOCKED WITH LOW VOLTAGE WIRING BY THE MECHANICAL CONTRACTOR.
4. THE GENERAL CONTRACTOR SHALL SUBCONTRACT WITH A DESIGN BUILD FIRE ALARM SUBCONTRACTOR TO ENSURE FIRE ALARM CODES ARE MET FOR THIS TENANT IMPROVEMENT. CONTRACTOR SHALL TIE IN ALL DUCT SMOKE DETECTORS WHICH SHALL BE SUPERVISED BY AND ACTIVATE THE BUILDING FIRE ALARM SYSTEM PER C.F.M. INTERPRETATION. ALL CONTROL WIRING FOR THIS SHALL BE FURNISHED AND INSTALLED BY THE GENERAL CONTRACTOR'S FIRE ALARM SUBCONTRACTOR.
5. WHEN DUCT SMOKE DETECTORS ARE INSTALLED IN INACCESSIBLE AREAS OR GREATER THAN 15 FT. ABOVE THE FINISHED FLOOR PROVIDE REMOTE TEST STATION WITH RESET KEY OPERATED, LED, MTD & FT. APF, AND LABELED ACCORDINGLY FOR EACH DETECTOR. TEST STATIONS SHALL BE PROVIDED AND INSTALLED BY THE MECHANICAL CONTRACTOR.
6. ACCESS PANELS SHALL BE PROVIDED FOR DETECTORS LOCATED IN INACCESSIBLE AREAS BY THE GENERAL CONTRACTOR.
7. WHEN INSTALLED ON OUTDOOR DUCTS, DETECTORS SHALL BE EQUIPPED WITH MFR-NEAR-THERMFC OR EQUIVALENT.



MECH. CONTR. SHALL CAREFULLY COORDINATE WITH THE GENERAL CONTRACTOR AND ARCHITECT THE DUCT INSTALLATION CLEARANCES WITH RESPECT TO THE CEILING HEIGHTS IN THE KITCHEN AREA. THIS SHALL BE DONE AS SOON AS POSSIBLE AT THE START OF CONTRACT. BRING ANY ISSUES TO THE ARCHITECT'S ATTENTION IMMEDIATELY THEREAFTER.

GLASS/DISH WASHING

CONTRACTOR SHALL VERIFY THE HEIGHT OF ALL EXPOSED DUCTWORK WITH THE ARCHITECT

- #### DRAWING NOTES
1. PROVIDE MANUAL VOLUME DAMPER WITH COMMERCIAL GRADE GUARANT. LOOK AT ALL S.A.E. EXHAUST & DRAIN DUCTS AND WHERE SHOWN, INSURE THAT DAMPERS ARE IN ACCESSIBLE LOCATIONS.
 2. PROVIDE LISTED AND APPROVED COMBINATION FIRE SMOKE DAMPER WHERE NOTED ON THE DRAWINGS AND WHERE REQUIRED PER CALIFORNIA S.D.P.S. CODE. PROVIDE SMOKE ACTIVATION BY A 120V-1PH DAMPER ACTUATOR WITH ACTIVATION BY AN APPROVED SMOKE DETECTOR.
 3. FOR MECHANICAL EQUIPMENT DETAILS SEE M1.2.
 4. VERIFY H.V.A.C. UNIT LOCATIONS WITH ARCHITECT AND STRUCTURAL ENGINEER.
 5. VERIFY THERMOSTAT LOCATIONS WITH OWNER.
 6. ALL THERMOSTATS LOCATED ON AN EXTERIOR WALL SHALL BE MOUNTED ON 1/2" MIN. INSULATED PAD.
 7. FACTORY MADE FLEXIBLE AIR DUCTS AND CONNECTORS SHALL BE NOT MORE THAN 5 FT. IN LENGTH AND SHALL NOT BE USED IN LIEU OF RIGID ELBOWS OR FITTINGS PER 603.4.1 C.M.C. 2016.
 8. MECH. CONTR. SHALL VERIFY PROPER MECH. EQUIPMENT CLEARANCES FOR SERVICE AND REMOVAL BEFORE CONSTRUCTION. IF SPACE IS NOT ADEQUATE, NOTIFY ARCHITECT IMMEDIATELY.
 9. MECH. CONTR. SHALL VERIFY PROPER DUCT CLEARANCE BEFORE INSTALLATION. IF ROUND DUCT DOES NOT FIT, PROVIDE 6" RECTANGULAR WITH THE SAME CROSS SECTIONAL AREA.
 10. MECH. CONTR. SHALL MAKE SURE THAT THE FAN COIL UNIT IS ORDERED AND SUPPLIED WITH THE ACCESS ON THE CORRECT SIDE.

- #### KEY NOTES
1. MIN. 30"x22" ACCESS PANEL, BUT LARGE ENOUGH TO SERVICE AND REMOVE THE FAN COIL UNIT AND REMOVE FILTERS. COORDINATE FINAL SIZE AND LOCATION WITH THE ARCHITECT. COORDINATE WITH LIGHTING FIXTURES.
 2. TRANSFER ASSEMBLY TO BRING EXCESS CONDENSED AIR FROM THE DINING AREA INTO THE KITCHEN FOR MAKE-UP AIR. PROVIDE 10" DUCT WITH 12"x12" T&S AT SIDEWALL OF DINING ROOM AND 12" T&S AT CEILING OF KITCHEN.
 3. SEE DETAIL M/M 1.2 FOR DETAIL OF DUCT SUPPORTS IN SHAFT.
 4. ALL NEW GREASE DUCT SHALL BE LISTED ROUND BOLT TOGETHER STEEL DUCT BY CAPTIVEAIRE, OR RECTANGULAR 16 GA. WELDED STEEL AND CONSTRUCTED PER C.M.G. RECTANGULAR DUCT ELBOWS SHALL BE RADIUS TYPE WITH CENTERLINE RADIUS 1.5 TIMES DUCT WIDTH. GREASE DUCT SHALL BE WRAPPED WITH THERMAL CERAMIC FIBERMASTER FIRE RATED DUCT WRAP PER DETAIL M/M 1.2. GREASE DUCT IN EXISTING FIRE RATED SHAFT DOES NOT NEED FIRE RATED DUCT WRAP.
 5. 16" DIA. EXH. CONNECTION AT HOOD AND TRANSITION TO RECTANGULAR HOOD COLLAR. PROVIDE LISTED CAPTIVE AIRE MANUAL VOLUME DAMPER.
 6. 14" DIA. EXH. CONNECTION AT HOOD.
 7. 12" DIA. EXH. CONNECTION AT HOOD AND TRANSITION TO RECTANGULAR HOOD COLLAR. PROVIDE LISTED CAPTIVE AIRE MANUAL VOLUME DAMPER.
 8. 14" DIA. MAKE-UP AIR CONNECTION AT HOOD AND TRANSITION TO RECTANGULAR HOOD COLLAR. PROVIDE MANUAL VOLUME DAMPER.
 9. 12" DIA. MAKE-UP AIR CONNECTION AT HOOD AND TRANSITION TO RECTANGULAR HOOD COLLAR. PROVIDE MANUAL VOLUME DAMPER.
 10. INSTALL REFRIGERANT PIPING TO EXIST. PIPING STUB OUTS - FIELD VERIFY LOCATIONS.
 11. PROVIDE LISTED CAPTIVE AIRE MANUAL VOLUME DAMPER IN GREASE DUCT BRANCH. PROVIDE AN ACCESS PANEL WITHIN 18" OF THE DAMPER FOR CLEANING AND INSPECTION PER C.M.G. 1.10.3.1.
 12. CONDENSER/COIL FOR WALK-IN COOLER BY OTHERS. SEE KITCHEN EQUIPMENT PLANS FOR EXACT LOCATION.
 13. PROVIDE GREASE DUCT ACCESS PANELS AT EACH FLOOR. COORDINATE LOCATIONS WITH THE EXISTING WALL ACCESS PANELS AND WITH THE G.C. SEE DETAIL M/M 1.2 FOR GREASE DUCT ACCESS PANEL SPEC'S AND INSTALLATION INFORMATION.

- #### LANDLORD NOTES
1. GREASE DUCT ACCESS DOORS: TENANT SHALL COORDINATE ACCESS DOOR AND DUCT LOCATIONS FOR LOCATIONS AND INSTALLATION AT RESIDENTIAL FLOORS ABOVE.
 2. INSULATION: ALL REFRIGERATION/HEATING APPLIANCES SHALL HAVE SUFFICIENT INSULATION ON THE BOTTOM, SO AS NOT TO TRANSFER COLD OR HEAT TO THE SLAB BELOW.