


City of Puyallup
Development
Engineering
APPROVED

See permit
conditions.

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CITY OF PUYALLUP
STATE OF WASHINGTON

WIENERSCHNITZEL - SOUTH HILL

TENANT IMPROVEMENT

PUYALLUP, WA

THE
RONHOVDE
ARCHITECTS
LLC

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4344
REGISTERED
ARCHITECT
RONHOVDE
STATE OF WASHINGTON



SITE PLAN

SCALE: NOT TO SCALE

GENERAL NOTES:

- NOTIFY ARCHITECT IF ANY DISCREPANCIES EXIST WITHIN THE DRAWINGS.
- THE DRAWINGS FOR THIS PROJECT ARE CONSIDERED TO BE "OWNER/BUILDER TYPE" AND ARE INTENDED TO DOCUMENT THE GENERAL CONSTRUCTION SYSTEMS WHICH MEET MINIMUM BUILDING CODE STANDARDS. CHANGES IN THESE SYSTEMS MAY RESULT IN CONSTRUCTION THAT DOES NOT MEET MINIMUM CODE OR CONFLICTS WITH OTHER WORK STANDARDS. ANY CHANGES NOT APPROVED IN WRITING ARE THE RESPONSIBILITY OF THE CONTRACTOR OR SUB-CONTRACTOR MAKING THE CHANGES.
- ALL METHODS, MATERIALS & WORKMANSHIP SHALL CONFORM TO THE 2012 IBC AS AMENDED AND ADOPTED BY THE LOCAL JURISDICTION COMPLY WITH ALL APPLICABLE CODES & ORDINANCES.
- THE CONTRACTOR AND SUB-CONTRACTOR SHALL CAREFULLY STUDY AND COMPARE THESE DRAWINGS WITH EACH OTHER AND WITH INFORMATION FURNISHED BY THE TENANT. ANY ERRORS, INCONSISTENCIES OR OMISSIONS DISCOVERED SHALL BE REPORTED TO THE ARCHITECT IMMEDIATELY IN WRITING. THE CONTRACTOR SHALL NOT BE LIABLE FOR THE ABOVE UNLESS THE CONTRACTOR (SUB) RECOGNIZED SUCH ERROR, ETC., DID NOT REPORT SUCH ERROR AND PROCEEDED WITH THE CONSTRUCTION. INSTALLATION DRAWINGS FURNISHED BY THE TENANT TAKE PRECEDENCE OVER THESE DRAWINGS.
- CONTRACTOR, SUB-CONTRACTOR & MATERIAL SUPPLIERS TO VERIFY FIELD CONDITIONS WHICH EFFECT THEIR WORK PRIOR TO FABRICATION OR CONSTRUCTION.
- SHOP DRAWINGS, PRODUCT DATA AND SAMPLE APPROVAL ARE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR. DO NOT SCALE THE DRAWINGS.
- UNLESS OTHERWISE NOTED, PLANS ARE DIMENSIONED TO FACE OF STUDS.
- VERIFY ALL ROUGH-IN DIMENSIONS FOR EQUIPMENT PROVIDED IN THIS CONTRACT OR BY OTHERS.
- VERIFY SIZE & LOCATION OF & PROVIDE ALL OPENINGS THROUGH FLOORS & WALLS, FURRING CURBS, ANCHORS, INSERTS, MACHINE BASES AND ROUGH BUCKS & BACKING FOR SURFACE-MOUNTED ITEMS. JOIST NOTCHING SHALL COMPLY WITH IBC AND/OR JOIST MANUFACTURE.
- REPETITIVE FEATURES ARE OFTEN DRAWN ONLY ONCE & SHALL BE COMPLETELY PROVIDED AS IF DRAWN IN FULL. ITEMS REFERRED TO AS SINGLE MAY BE PLURAL.
- VERIFY LOCATIONS OF ALL EXISTING UTILITIES PRIOR TO CONSTRUCTION.
- ALL DOORS NOT LOCATED BY DIMENSIONS ON PLANS, INTERIOR ELEVATIONS OR DETAILS SHALL BE 4" FROM FACE OF STUD TO EDGE OF DOOR OPENING OR CENTERED BETWEEN ROOM PARTITIONS AS SHOWN.
- FINISH FLOOR (FIN. FLR.) REFERS TO TOP OF PLYWOOD OR LT. WEIGHT CONC. UNDERLAYMENT OR CONCRETE SLAB.

DEMOLITION NOTES:

- REMOVE ALL DAMAGED ELECTRICAL SYSTEMS AND LIGHTING FIXTURES
- THE CONTRACTOR SHALL COORDINATE ALL TRADES REQUIRED TO PERFORM DEMOLITION WORK AS DESCRIBED IN THE CONTRACT DOCUMENTS
- WHERE PARTITIONS ARE TO BE REMOVED ALL ELECTRICAL OUTLETS AND SWITCHES SHALL BE DISCONNECTED AT SUPPLY JUNCTION BOX.
- WHERE CARPETING IS BEING REMOVED, THE MECHANICAL ATTACHMENT TO THE CONCRETE FLOOR SHALL ALSO BE REMOVED. WHERE GLUE-DOWN CARPET, RESILIENT FLOORING, OR OTHER GLUED FLOORING IS BEING REMOVED, REMOVE ALL ADHESIVE TO LEAVE FLOOR WITH SMOOTH LEVEL SURFACE.
- THE CONTRACTOR SHALL PROVIDE ALL NECESSARY SAFEGUARDS, BARRIERS, TEMPORARY POWER, LIGHTING, FIRE PROTECTION, ETC., AS REQUIRED DURING DEMOLITION.
- THE CONTRACTOR SHALL PROTECT NEW AND EXISTING MATERIALS AND FINISHES FROM DAMAGE WHICH MAY OCCUR DURING CONSTRUCTION. DAMAGE TO EXISTING MATERIALS, FINISHES, STRUCTURES, AND EQUIPMENT SHALL BE REPAIRED OR REPLACED TO THE SATISFACTION OF THE TENANT AND OWNER AT THE EXPENSE OF THE CONTRACTOR.
- THE CONTRACTOR SHALL REMOVE ALL RUBBISH AND WASTE MATERIALS OF ALL SUB-CONTRACTORS AND TRADES ON A DAILY BASIS, AND SHALL EXERCISE STRICT CONTROL OVER JOBSITE CLEANING TO PREVENT ANY DIRT, DEBRIS, OR DUST FROM AFFECTING ANY FINISH AREA WITHIN OR OUTSIDE OF JOBSITE. THE BUILDING REFUSE FACILITIES SHALL NOT BE USED FOR THIS PURPOSE.
- THE CONTRACTOR SHALL CAREFULLY STOCKPILE ANY DOORS, FRAMES, FIXTURES, ETC., THAT THE OWNER MAY DEEM FIT FOR FUTURE USE.
- OWNER SHALL RESERVE THE RIGHT TO KEEP ALL SALVAGEABLE MATERIALS SUCH AS CABINETRY, DOORS & HARDWARE, PLUMBING FIXTURES, LIGHT FIXTURES, ETC.

LEGAL DESCRIPTION:

PARCEL 10419202820
44-11-28-0104 AS CORRECTED BY AFF OF MINOR CORRECTION 94-12-01-0050 DESG AS FOLL COM AT NE COR OF NW OF 5N TH S 4LG E LI 50 SIED 2102 FT TH N PARIN LI 50 SIED 5401 FT TO POB TH SELY ALG CURVE CONCAVE SNLY WHOSE CENTER BEARS S 01 DEG 25 MIN 56 SEC N 25 FT THRU CENTRAL ANGLE OF 81 DEG 46 MIN 34 SEC AN ARC DIST OF 38.3 FT TH S PARIN & 30 FT FROM E LI 50 NW OF 5N 411.26 FT TH N 84 DEG 03 MIN 24 SEC W 175.80 FT TO PT OF TANGENCY TH ALG 20 FT RAD CURVE CONCAVE TO L THRU CENTRAL ANGLE OF 45 DEG FOR ARC DIST OF 15.11 FT TH S 45 DEG 56 MIN 36 SEC W 3.23 FT TO PT OF TANGENCY TH ALG 20 FT RAD CURVE CONCAVE TO R THRU CENTRAL ANGLE OF 45 DEG FOR ARC DIST OF 15.11 FT TH N 84 DEG 03 MIN 24 SEC W 36.55 FT TO PT OF TANGENCY TH ALG 35 FT RAD CURVE CONCAVE TO R THRU CENTRAL ANGLE OF 45 DEG FOR ARC DIST OF 21.44 FT TH N 44 DEG 03 MIN 24 SEC N 6.63 FT TO PT OF TANGENCY TH ALG 60 FT RAD CURVE CONCAVE TO L THRU CENTRAL ANGLE OF 45 DEG FOR ARC DIST OF 41.12 FT TH N 84 DEG 03 MIN 24 SEC W 112.44 FT TO PT OF TANGENCY TH ALG 415 FT RAD CURVE CONCAVE TO L THRU CENTRAL ANGLE OF 45 DEG FOR ARC DIST OF 32.94 FT TH S 45 DEG 56 MIN 36 SEC W 12.31 FT TO PT OF TANGENCY TH ALG 915 FT RAD CURVE CONCAVE TO L THRU CENTRAL ANGLE OF 45 DEG FOR ARC DIST OF 11.86 FT TH S 00 DEG 56 MIN 36 SEC W 90.56 FT TH N 84 DEG 03 MIN 24 SEC W 219.21 FT TH N 00 DEG 56 MIN 36 SEC E 104.56 FT TH S 88 DEG 34 MIN 04 SEC E 716.63 FT TO POB EXC POR CYP TO CY OF PUYALLUP PER ETN 444121 EASE OF REG OUT OF 3-044 566 6-0653 JU 130145 JU DCO051940 125111 KG

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PROJECT TEAM

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- OWNER:
- WALMART REAL ESTATE BUSINESS TRUST
2001 SE 10TH STREET
BENTONVILLE, AR 72712
- TENANT:
- WIENERSCHNITZEL AND TASTEE FREEZ
5405 EVERGREEN WAY
EVERETT WA 98203
CONTACT: DOMINIC BAKER
206-944-6551
- FOOD SERVICE:
- FOURNIER & ASSOCIATES
1942 ESSEX AVENUE
LA VERNE CA 91750
904-342-0520
FOURASSOC@aol.com

ARCHITECTURAL SYMBOLS

- SECTION:
SECTION LETTER
SHEET NUMBER
- EXTERIOR/INTERIOR ELEVATION:
ELEVATION LETTER
SHEET NUMBER
- DETAIL: DETAIL
NUMBER
SHEET NUMBER
- ELEVATION TAG
NUMBER
- DOOR NUMBER
- SPOT ELEVATION
- SHEET LAYOUT DESIGNATION VIEW:
NUMBER
SHEET NUMBER
- REVISION
- CENTER LINE
- PROPERTY LINE
- NORTH DESIGNATION

ABBREVIATIONS

- ASSEM. ASSEMBLY
BD. BOARD
BLDG. BUILDING
BM. BEAM
BSMT. BASEMENT
C.O.N.C. CONCRETE
CONT. CONTINUOUS
C.J. CONTROL JOINT
D. CLOTHES DRYER OR DUMPSTER
D.W. DISHWASHER
EA. EACH
EXIST. EXISTING
EXT. EXTERIOR OR FIRE EXTINGUISHER
ELEV. ELEVATION
F.H. FIRE HYDRANT OR FAIR-HOUSING
FTG. FOOTING
G.S.B. GYPSUM SHEATHING BOARD
G.W.B. GYPSUM WALL BOARD
H/C HANDICAP
HORIZ. HORIZONTAL
HPS HIGH PRESSURE SODIUM LIGHT
HTR HEATER
HVAC HEATING VENTILATION AND AIR CONDITIONING
- INSUL. INSULATION
INT. INT.
LAV. LAVATORY
MAX. MAXIMUM
MIN. MINIMUM
O.C. ON CENTER
O.S.B. ORIENTED STRAND BOARD
PLYND. PLYWOOD
P.T. PRESSURE TREATED FOR RESISTANCE TO WATER DECAY
REF. REFRIGERATOR
R/S ROUGH SAWN
SHR. SHEAR
SHWR. SHOWER
SPR. SPRINKLER RISER ROOM
S.F. SQUARE FEET
SQ. FT. SQUARE FEET
TYP. TYPICAL
T.V. TELEVISION
UNO. UNLESS NOTED OTHERWISE
VERT. VERTICAL
W CLOTHES WASHER
W.C. WATER CLOSET
W.D.W. WINDOW

PROJECT INFORMATION

- GENERAL PROJECT INFORMATION:
- PROJECT DESCRIPTION:
- INTERIOR ALTERATION: CONVERT VACANT RESTAURANT SPACE TO WIENERSCHNITZEL RESTAURANT. MINOR WALL CHANGES AND NEW CEILING. PROVIDE NEW KITCHEN EQUIPMENT, FIXTURES, FINISHES AND DINING FURNITURE. THERE ARE NO CHANGES TO BUILDING ENVELOPE.
- PARCEL NO.:
- 0419033050/51
- PROJECT ADDRESS :
- 310 31ST AVE SE, PUYALLUP, WA. 98374
- LEGAL DESCRIPTION:
- SEE BELOW
- JURISDICTION:
- CITY OF PUYALLUP
- BUSINESS NAME:
- WIENERSCHNITZEL AND TASTEE FREEZ
- PRESENT USE:
- VACANT - FORMER FAST FOOD RESTAURANT
- ZONING:
- UCX - URBAN CENTER MIXED USE
- PARKING:
- EXISTING WALMART PARKING (NO CHANGE PROPOSED)
- TYPE OF CONSTRUCTION:
- TYPE 3-B (EXISTING SPRINKLER)
- OCCUPANCY CLASSIFICATION:
- A-2 (NO CHANGE PROPOSED)
- NUMBER OF STORIES:
- 1 STORY (NO CHANGE PROPOSED)
- BUILDING GROSS
EXTERIOR FOOTPRINT:
- 147520 S.F.
- ALTERATION GROSS
INTERIOR AREA:
- 1700 S.F.
- HEATING SYSTEM:
- FULLY CONDITIONED (NO CHANGE)
- WATER PURVEYOR:
- FRUITLAND MUTUAL
- SEWER SYSTEM:
- CITY OF PUYALLUP

GOVERNING CODES:

- 2021 IBC, IMC, UPC, IFG,
2021 WASHINGTON STATE ENERGY CODE
2017 ASHRAE 90.1
(ALL AS AMENDED BY CITY AND THE STATE OF WASHINGTON)

PROJECT VALUATION:

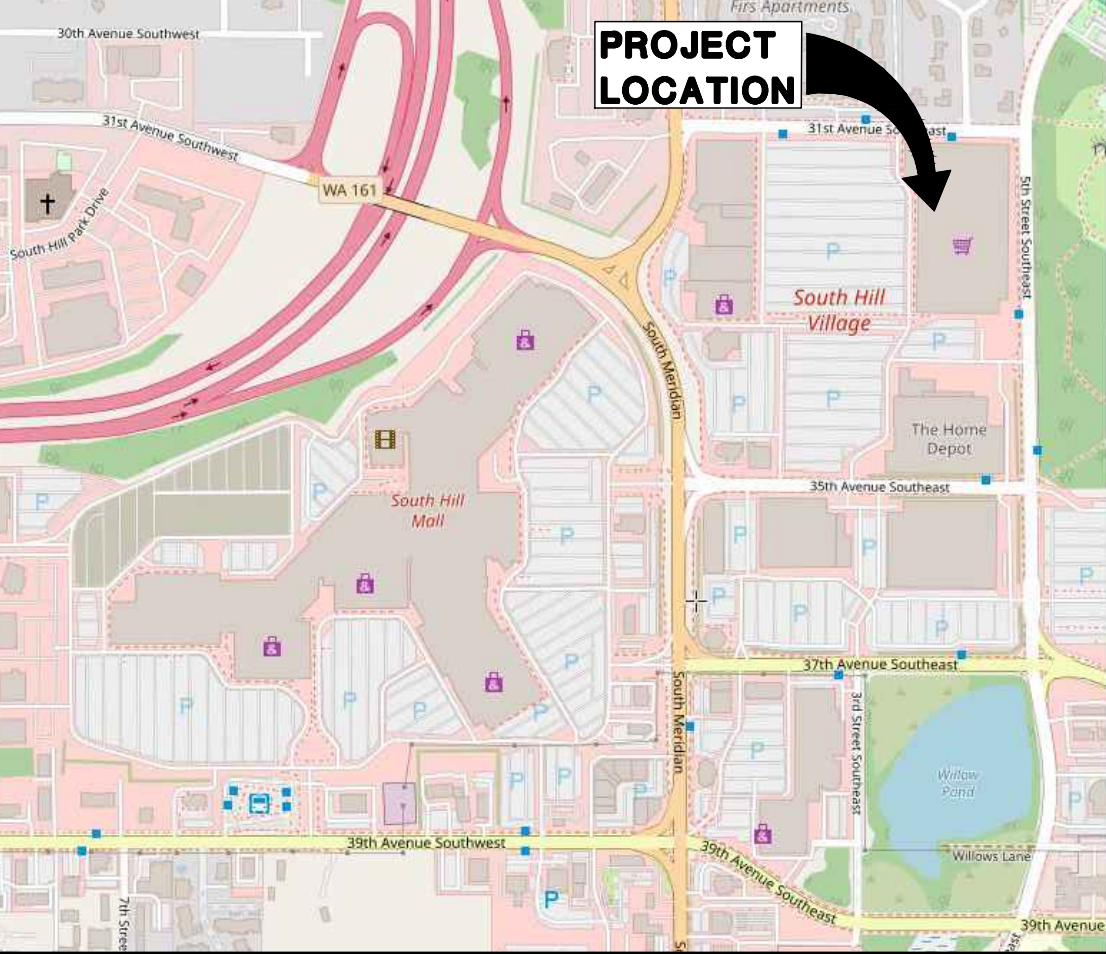
\$150,000

SEPARATE SUBMITTALS

A SEPARATE PERMIT SHALL BE OBTAINED FOR THE FOLLOWING ITEMS. THE CONTRACTOR SHALL PROVIDE A COMPLETE SYSTEM TO THE OWNER AND BUILDING DEPARTMENT WHICH COMPLIES WITH ALL JURISDICTIONAL REQUIREMENTS.

- MECHANICAL (DESIGN BUILD)
ELECTRICAL (DESIGN BUILD)
PLUMBING (DESIGN BUILD)
FIRE ALARM (DESIGN BUILD)
FIRE SPRINKLER MODIFICATIONS

VICINITY MAP



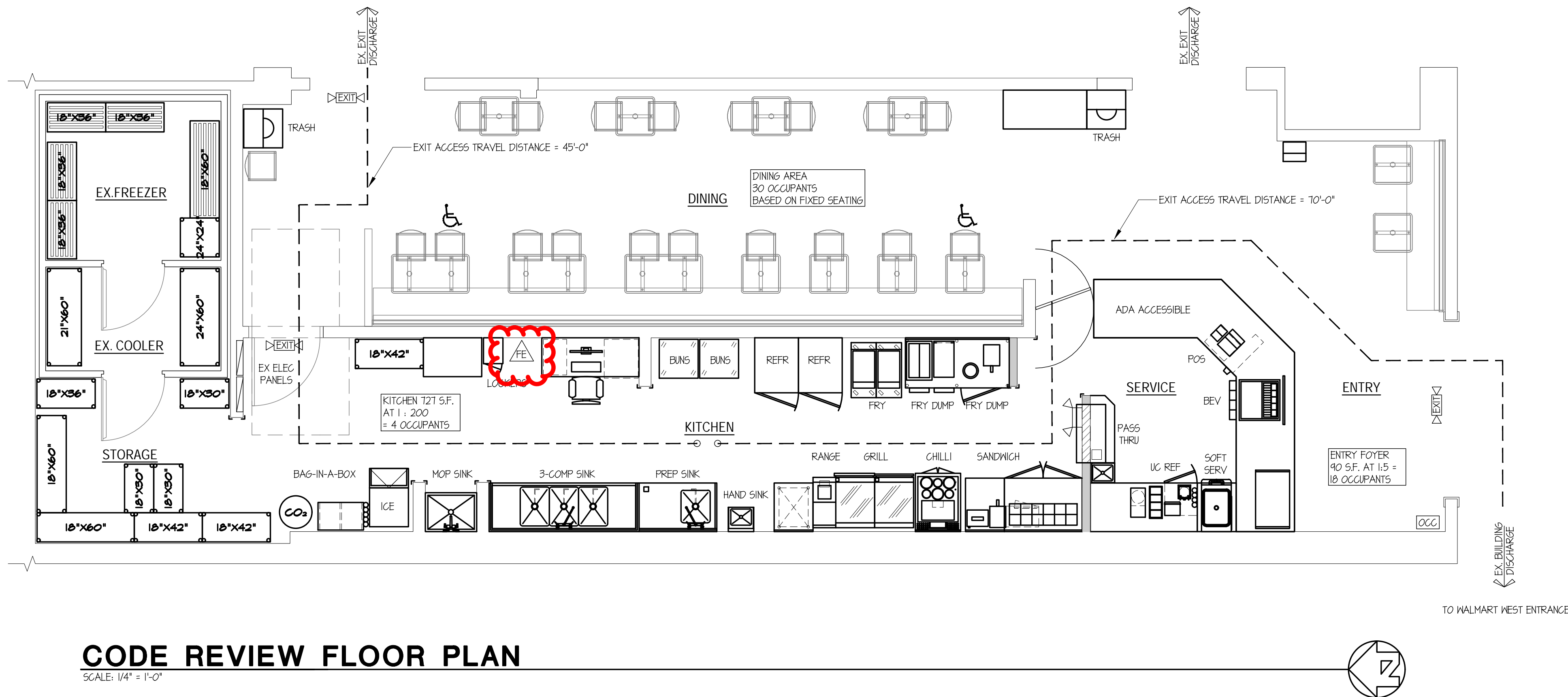
PROJECT: WIENERSCHNITZEL-PUYALLUP
TENANT IMPROVEMENTS

WALMART - SOUTH HILL
310 31ST AVENUE SE
PUYALLUP, WA 98374

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SHEET CONTENTS:		
COVER SHEET PROJECT NOTES SITE PLAN		
JOB NO.:	202447	SHEET NO.
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CHECKED BY:	LWK	
DATE:	05-21-25	

WIENERSCHNITZEL-PUYALLUP
TENANT IMPROVEMENTS

WALMART - SOUTH HILL
310 31ST AVENUE SE
PUYALLUP, WA 98374



CODE REVIEW FLOOR PLAN

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

HEALTH DEPARTMENT GENERAL NOTES

(SEE WAC 246-215)

- ONLY COMMERCIAL GRADE (NSF OR EQUIVALENT) EQUIPMENT IS ACCEPTABLE. NO HOME-STYLE EQUIPMENT IS ALLOWED.
- SINKS MUST BE EQUIPPED WITH MIXING FAUCETS, HAND SOAP, AND PAPER TOWELS OR OTHER APPROVED HAND-DRYING DEVICE. HAND SINK BASINS MUST BE AT LEAST 10A BY 10A BY 5 @ DEEP. HAND SINKS MUST BE WITHIN 25 FEET OF ALL PREPARATION AREAS AND IN SAME ROOM AND IN LINE OF SIGHT, AND EASILY ACCESSIBLE.
- FOR DISH AND UTENSIL WASHING, A 3-COMPARTMENT SINK IS NEEDED. IF A MECHANICAL DISHWASHER IS USED, A 3-COMPARTMENT SINK IS STILL REQUIRED. ALL UTENSILS, POTS AND PANS MUST BE ABLE TO BE FULLY SUBMERGED IN EACH COMPARTMENT OF THE UTENSIL-WASHING SINK. ALL 3-COMPARTMENT SINKS MUST HAVE ATTACHED DRAIN BOARDS ON BOTH SIDES.
- A MOP/UTILITY SINK IS REQUIRED AND MUST BE LOCATED SO FOODS AND EQUIPMENT ARE NOT CONTAMINATED.
- A RUNNING WATER DIPPER WELL IS REQUIRED FOR ALL BULK ICE CREAM SCOOPS OR OTHER TYPES OF SERVING UTENSILS IF SCOOPS ARE REMOVED FROM THE FOODS BETWEEN USE.
- ALL LIGHT FIXTURES MUST HAVE LIGHT COVERS, SLEEVES AND END CAPS, OR HAVE SHATTERPROOF LIGHT BULBS.
- PROVIDE ENOUGH REFRIGERATION AND FREEZER UNITS (WALK-IN COOLERS, REACH-IN REFRIGERATION, FREEZERS, ETC.) TO ACCOMMODATE YOUR MENU. OVERLOADING OF REFRIGERATION IS NOT ALLOWED AND ADDITIONAL UNITS WILL BE REQUIRED. COOLING OF ANY FOODS COOKED ON SITE CANNOT BE COOLED IN UNDER COUNTER REFRIGERATORS, REFRIGERATED PREP TABLES, DELI CASES, OR GLASS DOOR REFRIGERATORS.
- PROVIDE DESIGN OF SNEEZE GUARD FOR ALL SELF-SERVICE AREAS (BUFFET LINES, SALAD BARS, CONDIMENTS, BEVERAGES, ETC.).
- FOOD CONTACT SURFACES OF ALL EQUIPMENT AND UTENSILS MUST BE MADE OF FOOD GRADE MATERIAL, NONTOXIC, CORROSION RESISTANT, SMOOTH, EASILY CLEANABLE AND NONABSORBENT.
- A FOOD PREPARATION SINK IS REQUIRED IF ANY PRODUCTS (FRUITS, VEGETABLES OR MEATS ARE WASHED, DEFROSTED OR COOLED). AT A MINIMUM, A 1-COMPARTMENT FOOD PREPARATION SINK WITH AN ATTACHED DRAIN BOARD IS REQUIRED IF ANY ONE OF THE BEFORE MENTIONED PROCEDURES ARE DONE. IF MORE THAN 1 TYPE OF PRODUCT IS PROCESSED MULTIPLE SINK COMPARTMENTS WILL BE REQUIRED.
- ALL FOOD PREPARATION SINKS, ICE MACHINES, ESPRESSO MACHINES, FOUNTAIN MACHINES, BEER TAPS, DIPPER WELLS, AND ALL OTHER APPLIANCES WITH DRAINS MUST BE INDIRECTLY DRAINED (SEE EXAMPLES). CHECK WITH YOUR LOCAL BUILDING DEPARTMENT FOR ADDITIONAL REQUIREMENTS.
- 12" HIGH SPLASH GUARDS MUST BE INSTALLED ON EACH SIDE OF ALL HAND SINKS AND EACH SIDE OF ALL FOOD PREP SINKS IF ADJUTED NEXT TO AN AREA WHERE CROSS CONTAMINATION COULD OCCUR. (SUCH AS MOP SINKS, DISHWASHING SINKS, ETC.)
- A REDUCED PRESSURE BACK FLOW ASSEMBLY (RPBA) DEVICE MUST BE INSTALLED ON ALL POST MIX TYPE (BAG IN A BOX) SODA FOUNTAIN MACHINES. PROVIDE THE MAKE AND MODEL NUMBER OF THE RPBA AT TIME OF SUBMISSION AND PRIOR TO THE PRE-OPENING. PROVIDE CERTIFICATION DOCUMENTATION THAT THE UNIT WAS INSTALLED AND TESTED.

SYMBOL LEGEND

- EXIT LIGHTED EXIT SIGN AND EXIT PATHWAY (2) LAMP LIGHTING FIXTURE WITH 90 MINUTE BATTERY BACKUP. MOUNT AT 8'-6" A.F.F.
- EXIT PATHWAY (2) LAMP LIGHTING FIXTURE WITH 90 MINUTE BATTERY BACKUP.
- EXIT ILLUMINATED DIRECTIONAL EXIT SIGN WITH 90 MINUTE EMERGENCY POWER BATTERY BACKUP PER IBC 1013. VERIFY HEIGHT WITH TENANT
- FIRE EXTINGUISHER TYPE 2A-10BC, 15' MAX. TRAVEL DISTANCE. VERIFY LOCATION WITH FIRE MARSHALL
- POSTED OCCUPANT LOAD SIGNAGE PER IBC 1004.3
- MIN. REQUIRED NUMBER OF WHEELCHAIR SPACES = 2 PER ADA 226.1 (5% OF TOTAL SEATS)

CODE REVIEW NOTES

- OCCUPANCY GROUP: A-2 DINING ESTABLISHMENT
- OCCUPANT LOAD PER IBC TABLE 1004.1.2:
ENTRY FOYER: 40 SF / 5 = 18 OCCUPANTS
DINING (FIXED SEATING): 30 OCCUPANTS
KITCHEN AND FOOD SERVICE: 121 SF / 200 = 4 OCCUPANTS
TOTAL = 52 OCCUPANTS
- EXIT WIDTH: 40 x 0.2 = 8' MIN REQUIRED
PROVIDED = OPEN ENTRIES = 21'-0"
- NUMBER OF EXITS REQUIRED PER IBC TABLE 1006.2.1 = 2
- EXITS PROVIDED = 3
- MAX. COMMON PATH OF TRAVEL: 25' MAX
- EXIT ACCESS TRAVEL DISTANCE: 200' MAX
- EXIT PROTECTION REQUIRED: NO
- EXIT SIGNAGE REQ'D PER 1013.1: YES
- EXIT ILLUMINATION REQ'D PER 1008.1: YES
- EXIT EMERGENCY ILLUMINATION REQ'D PER 1008.3: ONLY WHEN BUILDING IS OCCUPIED

PLUMBING FIXTURE CALCS

RESTAURANT TO USE WALMART COMMON AREA TOILETS
DRINKING FOUNTAIN: DRINKING FOUNTAINS NOT REQUIRED IN DINING ESTABLISHMENTS PER IBC 2402.5.1, EXCEPTION 2

PROJECT:

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REVISIONS

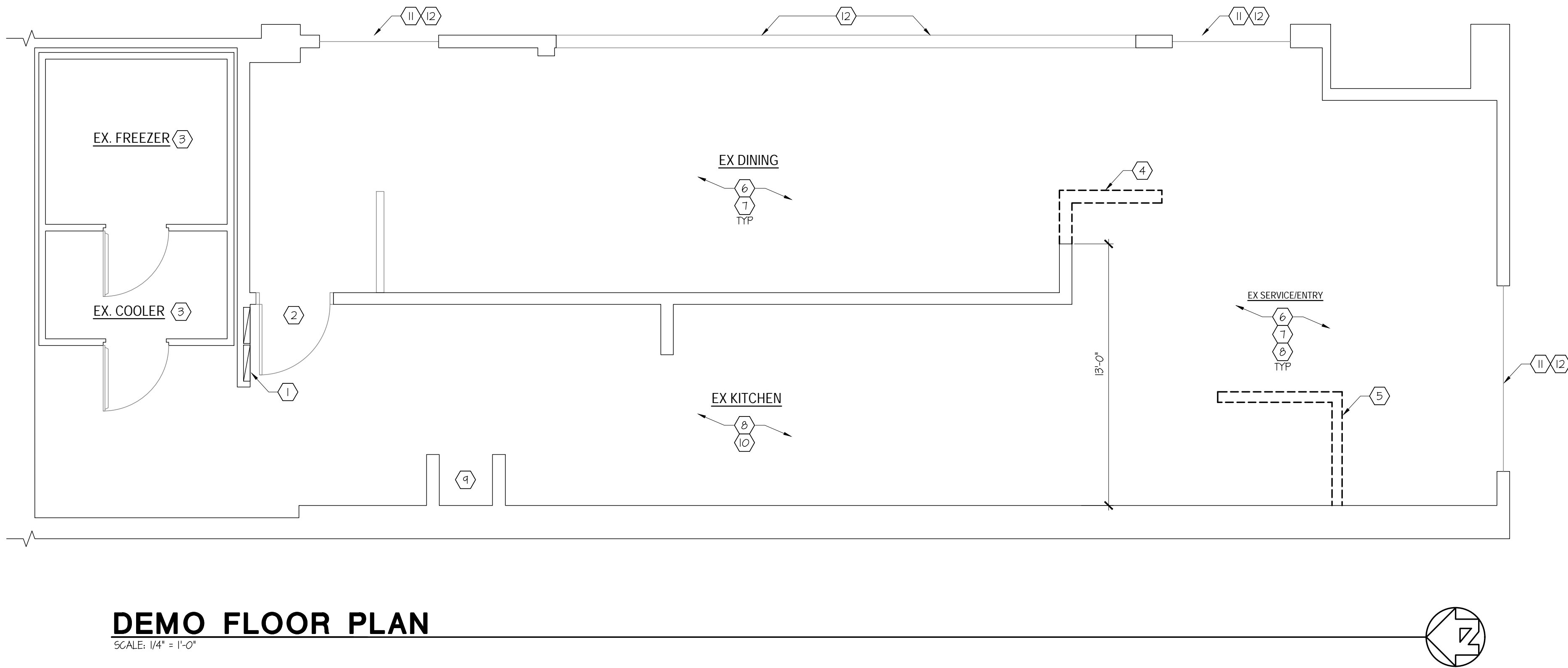
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CODE REVIEW PLAN

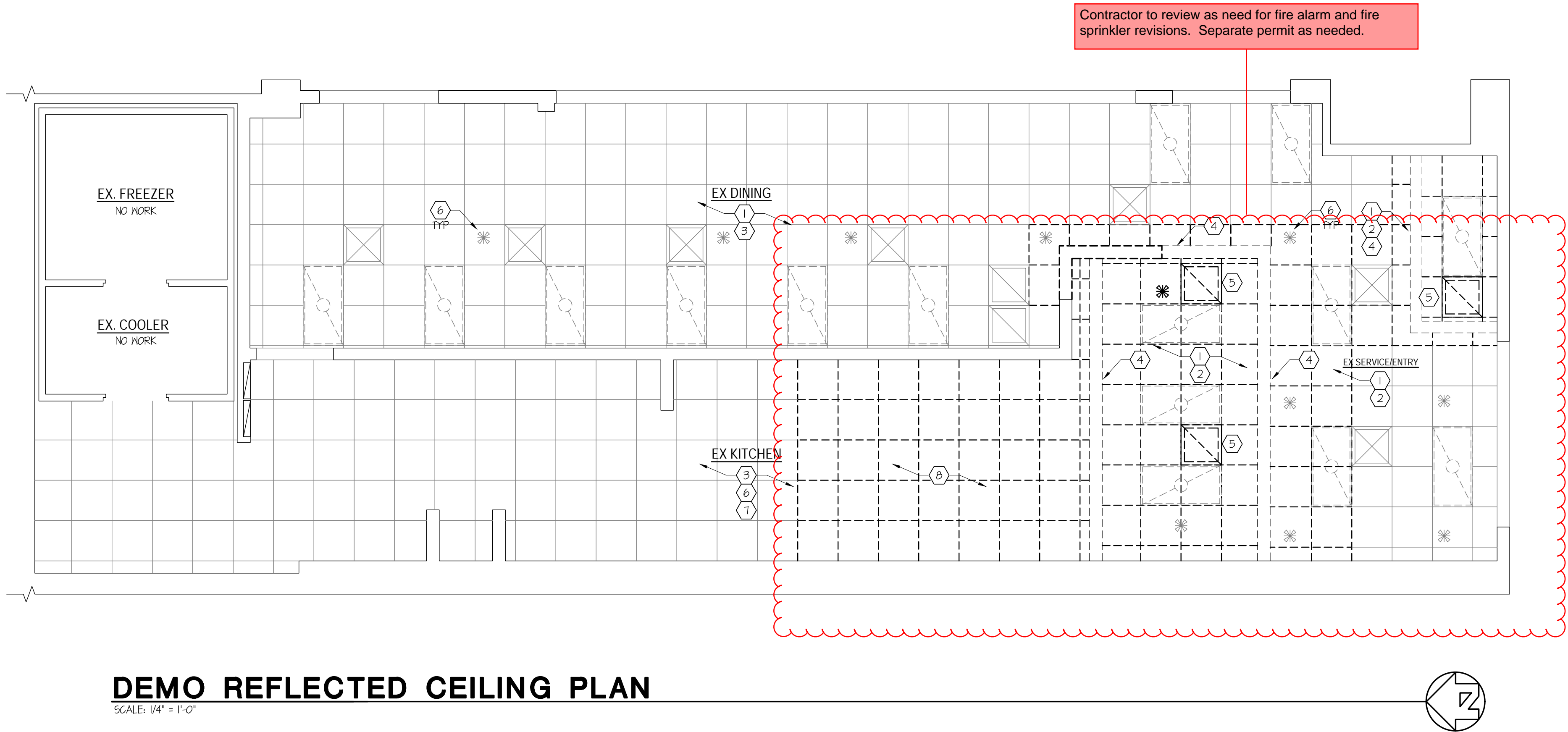
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DRAWN BY: MA
CHECKED BY: LMK
DATE: 05-21-25

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AC1.1



DEMO FLOOR PLAN
SCALE: 1/4" = 1'-0"



DEMO REFLECTED CEILING PLAN
SCALE: 1/4" = 1'-0"

GENERAL NOTES - DEMO PLAN

- CONTRACTOR SHALL NOT DEMOLISH ANY LOAD BEARING WALLS THAT WILL COMPROMISE THE STRUCTURAL INTEGRITY OF THE BUILDING. NOTIFY ARCHITECT OF ANY STRUCTURAL ISSUES ARISING FROM DEMOLITION.
- DEMOLITION INCLUDES REMOVAL, STORAGE, AND PROTECTION OF ITEMS TO BE REUSED.
- VERIFY FLOOR IS LEVEL THROUGHOUT. NOTIFY ARCHITECT OF ANY DISCREPANCIES.
- EXISTING FIRE AND LIFE SAFETY SYSTEMS TO REMAIN OPERATIONAL THROUGHOUT CONSTRUCTION.
- ALL FIRE-RATED WALLS, FLOORS, AND CEILINGSS SHALL BE MAINTAINED AND/OR RESTORED.
- EXISTING FIRE AND LIFE SAFETY SYSTEMS TO REMAIN OPERATIONAL.
- COORDINATE ALL DEMO ACTIVITIES WITH LANDLORD AND ADJACENT TENANTS. ALL BUILDING SERVICES AND REMAINING TENANT INFRASTRUCTURE SHALL REMAIN OPERATIONAL THROUGHOUT CONSTRUCTION.
- PROTECT ALL AREAS OF BUILDING AND HVAC SYSTEM FROM DUST AND DEBRIS AT ALL TIME.

DEMOLITION FLAG NOTES

- EXISTING ELECTRICAL PANEL TO REMAIN. PROTECT DURING CONSTRUCTION.
- EXISTING DOOR, FRAME, AND HARDWARE TO REMAIN.
- EXISTING WALK-IN COOLER AND FREEZER TO REMAIN.
- REMOVE PORTION OF EXISTING WALL. PATCH AND REPAIR FLOOR.
- REMOVE EXISTING LOW WALL. PATCH AND REPAIR FLOOR.
- REMOVE ANY EXISTING WAINSCOT, WALL TILE, AND FRP IN DINING/SERVICE AREAS. PATCH AND REPAIR EXISTING WALLS IN PREPARATION FOR NEW FINISH.
- GC TO REMOVE EXISTING FLOOR FINISHES AND PREPARE FLOOR FOR NEW FINISHES.
- REMOVE EXISTING KITCHEN FLOOR TILE AND COVERED BASE. PATCH AND REPAIR EXISTING WALLS IN PREPARATION FOR NEW 8" X 8" TILE.
- EXISTING MOP SINK TO REMAIN. GC TO ENSURE ALL SEAMS ARE PROPERLY SEALED AND WATERPROOFED.
- RELOCATE EX. PLUMBING CONNECTIONS AS NEEDED PER KITCHEN PLANS.
- EXISTING SECURITY GRILLS TO REMAIN.
- GC REQUIRED TO USE TEMPORARY RIGID DUST PROTECTION IN COMPLIANCE WITH WALMART GUIDELINES.

GENERAL NOTES - DEMO RCP

- VERIFY CONTRACTOR SHALL NOT DEMOLISH ANY LOAD BEARING WALLS THAT WILL COMPROMISE THE STRUCTURAL INTEGRITY OF THE BUILDING. NOTIFY ARCHITECT OF ANY STRUCTURAL ISSUES ARISING FROM DEMOLITION.
- DEMOLITION INCLUDES REMOVAL, STORAGE AND PROTECTION OF ITEMS TO BE REUSED
- WHERE DEMOLITION WORK OCCURS ADJACENT TO EXISTING, PATCH AND REPAIR ADJACENT CONDITIONS FOR A UNIFORM APPEARANCE.
- VERIFY CEILING IS LEVEL THROUGHOUT. NOTIFY ARCHITECT OF ANY DISCREPANCIES.
- FOLLOW LANDLORD DEMOLITION RULES AND REQUIREMENTS.
- REMOVE AND CAP EXISTING POWER AND COMMUNICATION OUTLETS THROUGHOUT PER ELECTRICAL CODE REQUIREMENTS (WHERE REQUIRED).
- REMOVE PLUMBING FIXTURES AND CAP PLUMBING AT CEILING OR WALL, UNO.
- GC TO VERIFY DIMENSIONS OF SPACE AFTER DEMOLITION. DIMENSIONS INCLUDE, BUT ARE NOT LIMITED TO, SHELL DIMENSIONS, COLUMN LOCATIONS, AND EXTERIOR OPENINGS. NOTIFY ARCHITECT OF ANY DISCREPANCIES.

DEMOLITION RCP FLAG NOTES

- REMOVE EXISTING LIGHT FIXTURES IN DINING AND SERVICE AREAS.
- REMOVE EXISTING ACT AS SHOWN.
- VERIFY CONDITION OF EXISTING ACT IN DINING AND KITCHEN AREAS. PATCH AND/OR REPLACE TILES AS NEEDED.
- REMOVE EXISTING SOFFIT.
- RELOCATE HVAC RETURNS/SUPPLY VENTS PER MECHANICAL PLANS.
- VERIFY SPRINKLER HEAD LOCATIONS. RELOCATE AS NEEDED PER NEW CEILING LAYOUT.
- EXISTING LIGHT FIXTURES IN KITCHEN TO REMAIN.
- REMOVE/REPLACE EXISTING ACT TILES AS NEEDED FOR NEW VENT HOODS AND WALLS. ADJUST EXISTING LIGHTING AS NEEDED.

SYMBOL LEGEND

- EXISTING 2X4 TROFFERS (VERIFY IN FIELD)
- EXISTING SUPPLY & RETURN VENTS (VERIFY IN FIELD)
- EXISTING FIRE SPRINKLER LOCATION. VERIFY IN FIELD

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L L C

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4344
REGISTERED ARCHITECT
RONHOVDE
STATE OF WASHINGTON

PROJECT: WIENERSCHNITZEL-PUYALLUP
TENANT IMPROVEMENTS

WALMART - SOUTH HILL
310 31ST AVENUE SE
PUYALLUP, WA 98374

PROJECT:

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-	05-23-25	PERMIT SUBMITTAL
NO.	DATE	DESCRIPTION

REVISIONS

SHEET CONTENTS:

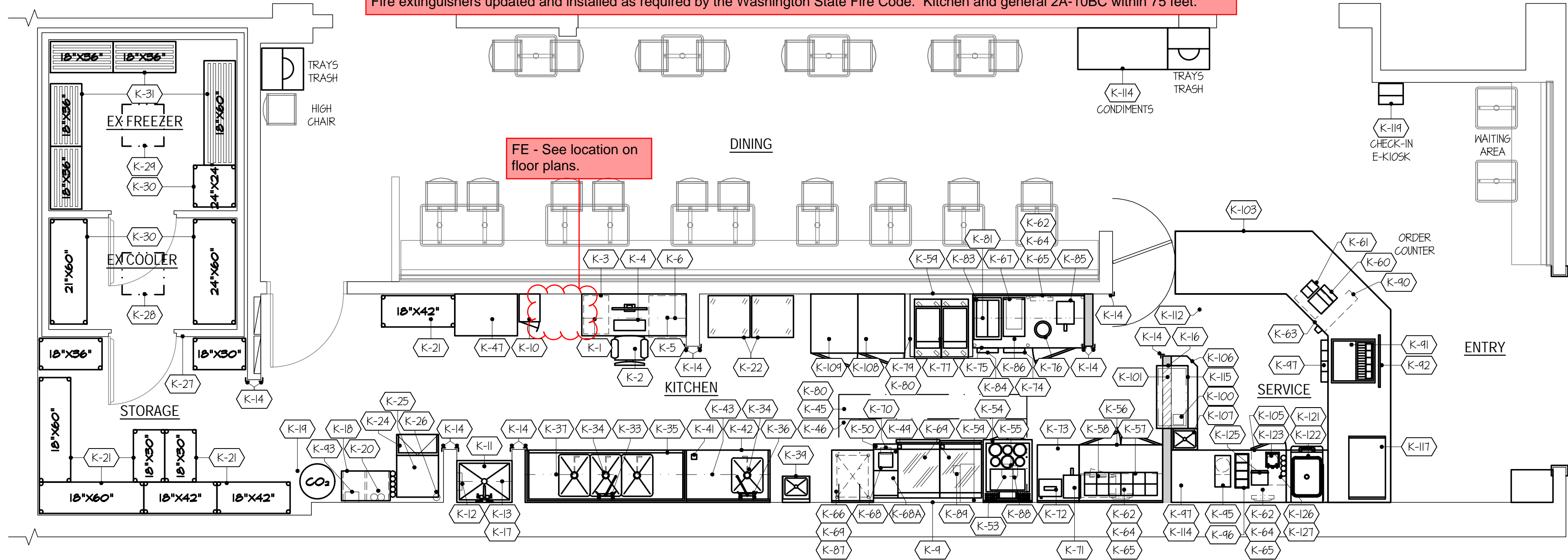
DEMO FLOOR PLAN
DEMO RCP

JOB NO.: 2024.47
DRAWN BY: MA
CHECKED BY: LMK
DATE: 05-21-25

SHEET NO.

AD1.1

Fire Prevention Notes:
SEE PERMIT CONDITIONS
Separate fire alarm and fire sprinkler permits are required for modification or coverage changes.
Separate permits for hood suppression systems.
Fire extinguishers updated and installed as required by the Washington State Fire Code. Kitchen and general 2A-10BC within 75 feet.



EQUIPMENT & FIXTURE PLAN
SCALE: 1/4" = 1'-0"

GENERAL NOTES

- REFER TO FOOD SERVICE EQUIPMENT PLANS FOR ADDITIONAL INFORMATION.
- FURNITURE TO BE PROVIDED BY GC AND INSTALLED BY GC.
- REFER TO A901 FOR FIXTURE SCHEDULE.
- GC TO PROVIDE CONDUIT AND PULL STRING, AS NEEDED, FOR POINT OF SALE (POS).
- ALL EQUIPMENT, WHEN ELIGIBLE, SHOULD BE ENERGY CERTIFIED.
- ALL EQUIPMENT, WHEN ELIGIBLE, SHOULD BE WATER SENSE CERTIFIED.
- HEALTH DEPARTMENT INSPECTION REQUIRED BEFORE OPENING.
- NO EQUIPMENT CHANGES WILL BE MADE WITHOUT HEALTH DEPARTMENT APPROVAL.

THE
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4344 REGISTERED ARCHITECT
RONHOVDE
STATE OF WASHINGTON

WIENERSCHNITZEL-PUYALLUP
TENANT IMPROVEMENTS

WALMART - SOUTH HILL
310 31ST AVENUE SE
PUYALLUP, WA 98374

(K-XX) EQUIPMENT SCHEDULE

ITEM	QUAN	EQUIP. BY FURN. INSTALL	DESCRIPTION	MANUFACTURER/MODEL NUMBER	ITEM	QUAN	EQUIP. BY FURN. INSTALL	DESCRIPTION	MANUFACTURER/MODEL NUMBER	ITEM	QUAN	EQUIP. BY FURN. INSTALL	DESCRIPTION	MANUFACTURER/MODEL NUMBER
K 1	1	GC GC	MANAGERS DESK W/ (1) OVER SHELF		K 44	1	FSEC FSEC	STEAM TABLE PAN	VOLLRATH / 30088	K 96	1	FSEC FSEC	TOPPINGS DISPENSOR	
K 2	1	OWNER OWNER	MANAGERS CHAIR		K 50	1	FSEC FSEC	ADAPTER FOR CHILI POT	OMNITEAM / CUSTOM STAINLESS STEEL	K 97	1	FSEC FSEC	LID DISPENSER	DISPENSE-RITE / CLTD-1A
K 3	1	OWNER OWNER	LEGAL FILING CABINET		K 51	1	FSEC FSEC	REACH IN REFRIGERATOR / FREEZER COMBO	BEVERAGE AIR	K 98				
K 4	1	VENDOR VENDOR	OFFICE COMPUTER / POS SYSTEM		K 52					K 99				
K 5	1	FSEC FSEC	DEPOSITORY SAFE	MESA SAFE / MFL2THEILK	K 53	1	FSEC FSEC	BAIN-MARIE HEATER	HATCO / FR2-6	K 100	1	VENDOR VENDOR	NAPKIN HOLDER	
K 6	1	VENDOR VENDOR	MUSIC SYSTEM		K 54	1	FSEC FSEC	CHILI STEAMER	OMNITEAM / CHILISTEAMER	K 101	1	FSEC FSEC	HEATED HOLDING UNIT	HATCO / GRSDH-30 D
K 7					K 55	1	FSEC FSEC	BUN STEAMER	OMNITEAM / BUNSTEAMER	K 102				
K 8					K 56	1	FSEC FSEC	REFRIGERATED SANDWICH TABLE ON CASTERS	BLUE AIR / BLPT48-HC	K 102A				
K 9	1	FSEC FSEC	STAINLESS STEEL INSULATED PANEL	CUSTOM STAINLESS STEEL	K 57	1	FSEC FSEC	WALL SHELF W/ (6) WIRE WRAP SHELVES	OMNITEAM / WRAP STATION	K 103	1	GC GC	FRONT ORDER / PICK-UP COUNTER TOP SOLID SURFACE	CUSTOM FAB.
K 10	1	FSEC FSEC	EMPLOYEE'S LOCKER	GSN / EL-5DR	K 58	1	FSEC FSEC	MICROWAVE OVEN	SHARP / R-21 LTF	K 104				
K 11	1	EXIST EXIST	JANITOR'S MOP SINK W/ WALL FAUCET		K 59	LOT	FSEC FSEC	STAINLESS STEEL WALL FLASHING	CUSTOM 5/8" 206A, 5/8" 1" TYPE 304-#4 FINISH FEG	K 105	1	FSEC FSEC	UNDERCOUNTER REFRIGERATOR	BLUEAIR / BLUR28-HC 2" CASTERS
K 12	1	FSEC FSEC	MOP BROOM HOLDER	PRINCE CASTLE / 418-B	K 60	1	VENDOR VENDOR	POS REGISTERS	VENDOR	K 106	1	FSEC FSEC	SERVICE COUNTER	CUSTOM STAINLESS STEEL
K 13	1	FSEC FSEC	SHELVING, WALL MOUNTED	GSN / VERIFY SIZE	K 61	1	VENDOR VENDOR	POS PRINTERS	VENDOR	K 107	1	FSEC FSEC	STAINLESS STEEL HAND SINK	GSN
K 14	1	FSEC FSEC	STAINLESS STEEL CORNER GUARDS	CUSTOM STAINLESS STEEL	K 62	3	VENDOR VENDOR	KDS MONITORS	VENDOR	K 108	1	FSEC FSEC	REACH-IN FREEZER	BLUEAIR / BGF23T-L-HC
K 15	1	GC GC	AIR CURTAIN	MARS AIR SYSTEMS / N236-1UA-OB	K 63	1	VENDOR VENDOR	STAINLESS STEEL CASH DRAWERS	OMNITEAM / CUSTOM STAINLESS STEEL	K 109	1	FSEC FSEC	REACH-IN REFRIGERATOR	BLUEAIR / BGR23T-L-HC
K 16	1	FSEC FSEC	STAINLESS STEEL JAMB CHANNELS	CUSTOM STAINLESS STEEL	K 64	3	VENDOR VENDOR	STAINLESS STEEL TOUCH PAD BRACKETS	VENDOR	K 110				
K 17	1	GC GC	WATER HEATER		K 65	3	VENDOR VENDOR	TOUCH PADS	VENDOR	K 111				
K 18	1	VENDOR VENDOR	BAG-IN-A-BOX ASSEMBLY		K 66	1	FSEC FSEC	STAINLESS STEEL WORK TABLE	GSN / MTPB3024	K 112	1	OWNER GC	INTERIOR MENU BOARD	REFER TO G61 DEVELOPMENT DEPARTMENT
K 19	1	VENDOR VENDOR	CO2 TANK		K 67	1	FSEC FSEC	FRENCH FRY WARMER	HATCO / UGFF	K 113				
K 20	1	VENDOR VENDOR	WATER FILTER (DRINK DISPENSER)		K 68	1	FSEC FSEC	INDUCTION RANGE, COUNTERTOP	HATCO / IRNG-PCJ-36	K 114	1	FSEC FSEC	LID, STRAIN CONDIMENT HOLDER	DISPENSRITE #NL5-1
K 21	LOT	FSEC FSEC	DRY STORAGE SHELVING	SERV-WARE / GREEN EPOXY	K 68A	1	FSEC FSEC	STAINLESS STEEL WORK TABLE	GSN / MTPB3018	K 115	1	FSEC FSEC	STAINLESS STEEL PICK-UP COUNTER	CUSTOM STAINLESS STEEL
K 22	2	FSEC FSEC	BUN RACK	-	K 69	1	FSEC FSEC	HAMBURGER GRIDDLE	ROYAL / RDSA-24-F-HE	K 116				
K 23					K 70	1	FSEC FSEC	HAMBURGER TIMER	KITCHEN BRAINS / FAST TRACK2X3	K 117	1	FSEC FSEC	TO GO ORDER SHELF	
K 24	1	FSEC FSEC	ICE MACHINE, REMOTE	KOOLAIRE / KYTOSOOA SELF-CONTAINED	K 71	4	FSEC FSEC	HEATED HOLDING CABINET	PRINCE CASTLE / MMBLOOMB-NA	K 118				
K 25	1	FSEC FSEC	ICE STORAGE BIN	KOOLAIRE / K-570	K 72	1	FSEC FSEC	BUN TOASTER, CONVEYOR TYPE	ANTINNES / VCT-2 9210455	K 119	1	VENDOR VENDOR	CHECK-IN KIOSK	VENDOR
K 26	1	FSEC FSEC	WATER FILTER (ICE)	3M / ICE120-S	K 73	1	FSEC FSEC	STAINLESS STEEL WORK TABLE	GSN / MT-PB3024	K 120	1	FSEC FSEC	STAINLESS STEEL PASS SHELF	CUSTOM STAINLESS STEEL
K 27	1	EXIST EXIST	WALK-IN COOLER/FREEZER COMBO		K 74	1	FSEC FSEC	STAINLESS STEEL FRY SCOOP HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 121	1	FSEC FSEC	TAYLOR STAND ON CASTERS W/ DRAWERS	CUSTOM STAINLESS STEEL
K 28	1	EXIST EXIST	WALK-IN COOLER REMOTE		K 75	1	FSEC FSEC	STAINLESS STEEL FRY TONG HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 122	1	OWNER OWNER	SOFT SERVE MACHINE	TAYLOR / C706
K 29	1	EXIST EXIST	WALK-IN FREEZER REMOTE		K 76	1	FSEC FSEC	FOOD TOPPING WARMER, COUNTERTOP	SERVER PRODUCTS / B2066	K 123	1	FSEC FSEC	FOOD TOPPING WARMER, COUNTERTOP	SERVER PRODUCTS / 42000
K 30	LOT	FSEC FSEC	COOLER SHELVING (WALK-IN COOLER)	CAMBRO, ELEMENT SERIES	K 77	1	FSEC FSEC	FRYER	FRY MASTER / FPRE21T	K 124				
K 31	4	FSEC FSEC	DUNAGE SHELVING (WALK-IN FREEZER)	GSN / ALUMINUM DUNAGE	K 78					K 125	1	FSEC FSEC	FREEZE MILKSHAKE BLENDER W/ FOOT PEDAL	VITA MIX / Q00570
K 32					K 79	1	FSEC FSEC	EXHAUST HOOD (TYPE I UL LISTED)	CAPTIVE-AIRE / 3650BD-2	K 126	1	FSEC FSEC	CONE HOLDER	DISPENSE-RITE / GFCO-2
K 33	1	FSEC FSEC	PRE-RINSE FAUCET W/ ADD ON FAUCET	FISHER / B3440	K 80	1	FSEC FSEC	STAINLESS STEEL HOOD ENCLOSURE	CUSTOM STAINLESS STEEL	K 127	1	FSEC FSEC	CUP DISPENSERS	DISPENSE-RITE / ADJ-NS-81
K 34	4	FSEC FSEC	DRAIN LEVER / TWIST WASTE	FISHER / 22204	K 81	1	FSEC FSEC	STAINLESS STEEL WALL SHELF	GSN / W6-W1648	K 128				
K 35	1	FSEC FSEC	THREE (3) COMPARTMENT SINK	GSN / SHB243D W/ SINK COVERS	K 82					K 129	1	FSEC FSEC	LID DISPENSER	DISPENSE-RITE / CLTD-1H
K 36	1	FSEC FSEC	FAUCET (PREP SINK)	FISHER / 60801	K 83	1	FSEC FSEC	FRENCH FRY WARMER	BKI / UH-17	K 130				
K 37	1	FSEC FSEC	WALL SHELF (3-COMP)	SPG, SERV-WARE	K 84	1	FSEC FSEC	FRY BAG HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 131				
K 38					K 85	1	FSEC FSEC	FRY FILTER	MIRROL / 55HD-7100	K 132				
K 39	1	FSEC FSEC	HAND SINK	GSN / H5-16155	K 86	1	FSEC FSEC	FRY DUMP STATION	OMNITEAM / CUSTOM STAINLESS STEEL	K 133				
K 40	1	OWNER OWNER	TRASH CANS	(NOT SHOWN)	K 87	2	FSEC FSEC	GRIDDLE STAND	ROYAL / RS624HD	K 134				
K 41	1	FSEC FSEC	CAN OPENER	EDLUND / MODEL 1	K 88	1	FSEC FSEC	POLISH TONG HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 134A				
K 42	1	FSEC FSEC	STAINLESS STEEL WORK TABLE W/ PREP SINK & SPLASH	GSN / MT-PS3048L	K 89	1	FSEC FSEC	SHORTENING BOTTLE HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 135				
K 43	1	FSEC FSEC	WALL SHELF	GSN / W6-W1236	K 90	1	FSEC FSEC	CUP DISPENSER	DISPENSE-RITE	K 136				
K 44					K 91	1	FSEC FSEC	SODA SCREEN	CUSTOM	K 137				
K 45	1	FSEC FSEC	EXHAUST HOOD (TYPE I UL LISTED)	CAPTIVE-AIRE / 4824EX-2	K 92	1	VENDOR VENDOR	SODA DISPENSER	CORNELIUS / INTELLI-CARB #2323-B-45-100	K 138				
K 46	1	FSEC FSEC	FIRE SUPPRESSION SYSTEM	CAPTIVE AIRE FIRE SUPPRESSION	K 93	1	VENDOR VENDOR	CARBINATOR/PUMP ASSEMBLY	PART OF ITEM #42	K 139				
K 47	1	FSEC FSEC	EMPLOYEE'S BREAK TABLE	CUSTOM	K 94					K 140				
K 48					K 95	1	FSEC FSEC	COFFEE TEA BREWER	CURTIS CB	K 141				

PROJECT:

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-	05-23-25	PERMIT SUBMITTAL
NO.	DATE	DESCRIPTION

REVISIONS

SHEET CONTENTS:

EQUIPMENT &
FIXTURE PLAN
AND SCHEDULE

JOB NO.: 202447
DRAWN BY: MA
CHECKED BY: LMG
DATE: 05-21-25

SHEET NO.

A1.1



4344
REGISTERED
ARCHITECT
JAN 1981
STATE OF WASHINGTON

PROJECT: **WIENERSCHNITZEL-PUYALLUP
TENANT IMPROVEMENTS**

1. VERIFY FLOOR IS LEVEL THROUGHOUT. NOTIFY ARCHITECT OF ANY DISCREPANCIES.
2. EXISTING FIRE AND LIFE SAFETY SYSTEMS TO REMAIN OPERATIONAL THROUGHOUT CONSTRUCTION.
3. ALL FIRE-RATED WALLS, FLOORS, AND CEILING SHALL BE MAINTAINED AND/OR RESTORED.
4. EXISTING FIRE AND LIFE SAFETY SYSTEMS TO REMAIN OPERATIONAL.
5. PROTECT ALL AREAS OF BUILDING AND HVAC SYSTEM FROM DUST AND DEBRIS AT ALL TIME.
6. GC TO PROVIDE WALL BACKING WHERE REQUIRED.
7. VERIFY EXISTING TO REMAIN DOOR HARDWARE IS WORKING PROPERLY AND IN GOOD CONDITION.
8. PROVIDE ADDITIONAL FIRE EXTINGUISHERS AS REQUIRED BY BUILDING OFFICIAL OR INSPECTOR.
9. GC TO VERIFY ANY DEVIATIONS IN FIELD CONDITIONS FROM WHAT IS SHOWN IN THESE DOCUMENTS. NOTIFY ARCHITECT OF ANY DISCREPANCIES.

1. EXISTING ROLLING SECURITY DOORS. VERIFY HARDWARE AND LOCKS.
2. EXISTING ELECTRICAL PANELS. PROTECT DURING CONSTRUCTION.
3. NEW FRONT SERVICE COUNTER.
4. STAINLESS STEEL CORNER GUARDS AT ALL SERVICE/KITCHEN SIDE CORNERS.
5. FIRE EXTINGUISHER TYPE 2A-10BC. 75 FT MAX TRAVEL DISTANCE.
6. VERIFY EXISTING FLOOR SINK & FLOOR DRAIN LOCATIONS
















NOTE: ALL WALLS ARE EXISTING UNO.

EX	EXISTING EXTERIOR AND FURROUT WALL. - NO CHANGE PROPOSED.
EX	EXISTING INTERIOR WALL - NO CHANGE PROPOSED.
EX	EXISTING LOW WALL. - NO CHANGE PROPOSED.
1	INTERIOR PARTITION: 3 1/2" STEEL STUDS (3505125-33, 1/240, 5 PSF, MIN.) AT 24" O.C. 5/8" TYPE "X" GWB BOTH SIDES. PROVIDE 2" STUD SOUND BATT INSULATION. TERMINATE AT UNDERSIDE OF STRUCTURE. SEE DETAIL 6/A11.
2	WALL OPENING: 3 1/2" 25 GA STEEL STUDS AT 16" O.C. 5/8" TYPE "X" GWB BOTH SIDES. TOP OF SILL ± 48" A.F.F. TOP OF FRAMED OPENING AT T-0" A.F.F. INSPAT WITH 5.5" CORNER GUARDS.

EX INDICATES EXISTING DOOR

1. REFER TO A/SJ FOR FINISH SCHEDULE. ALL FINISH SELECTIONS SPECIFIED ARE NOT SUBJECT TO SUBSTITUTIONS UNO.
2. INSTALL ALL FINISH MATERIALS IN ACCORDANCE WITH THE MANUFACTURER'S RECOMMENDED SPECIFICATIONS, SURFACE PREPARATION, ADHESIVES AND BACKINGS.
3. GC TO PROVIDE PHYSICAL FINISH SAMPLES OF ALL FINISH MATERIALS TO ARCHITECT AND LANDLORD FOR FINAL APPROVAL PRIOR TO INSTALLATION.
4. REFER TO INTERIOR AND EXTERIOR ELEVATIONS SHEETS FOR ADDITIONAL INFORMATION REGARDING FINISHES AND LOCATIONS.
5. USE MITER FINISHES AT INSIDE AND OUTSIDE CORNERS.
6. USE LOW VOC SEALANTS AND ADHESIVES FOR INSTALLATION OF FINISH MATERIALS.
7. INSTALL ALL WALL COVERING FINISHES OVER LEVEL 5 GNB.
8. ALL PAINTED SURFACES ARE TO RECEIVE A PRIME COAT AND A MINIMUM OF TWO FINISH COATS, UNO.
9. FLOOR MATERIAL TRANSITIONS AT DOOR OPENINGS ARE TO BE CENTERED BELOW THE DOOR IN THE CLOSED POSITION.

REFER TO SHEET A5.2 FOR DETAILS

FINISH CODE	DESCRIPTION
	BOH CEILING TILE
	DINING/SERVICE CEILING TILE
	KITCHEN FRP
	PAINT - PRIMARY WALL FINISH
	PAINT - CEILING/PLENUM
	PAINT - TRIM ACCENT FINISH
	STAINLESS STEEL WALL PANELS
	QUARRY FLOOR TILE
	DECORATIVE WALL TILE - BACK LINE
	DECORATIVE WALL TILE - FRONT LINE
	QUARRY TILE BASE
	WALL BASE
	WALL MURAL
	ENTRY WALL MURAL
	PAINT/COTTING

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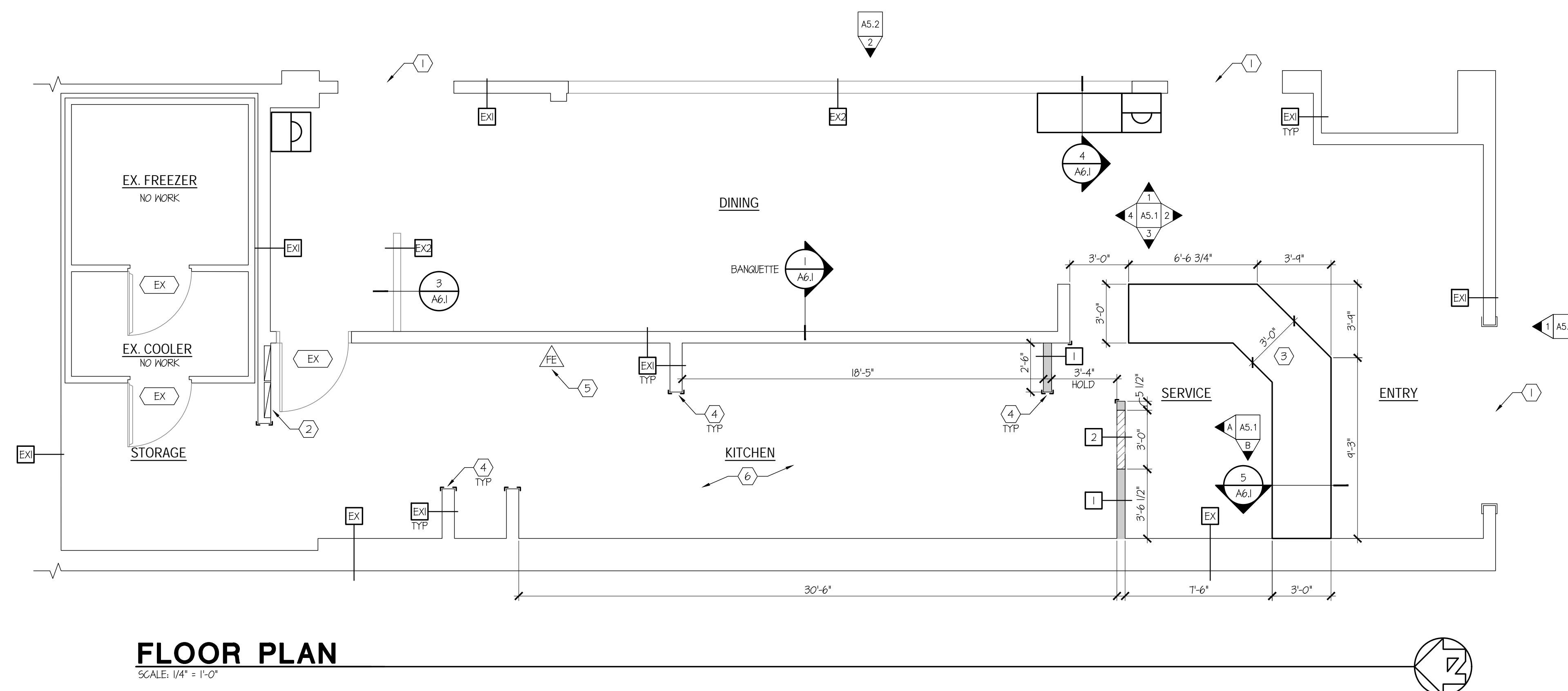
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NO.	DATE	DESCRIPTION

REVISIONS

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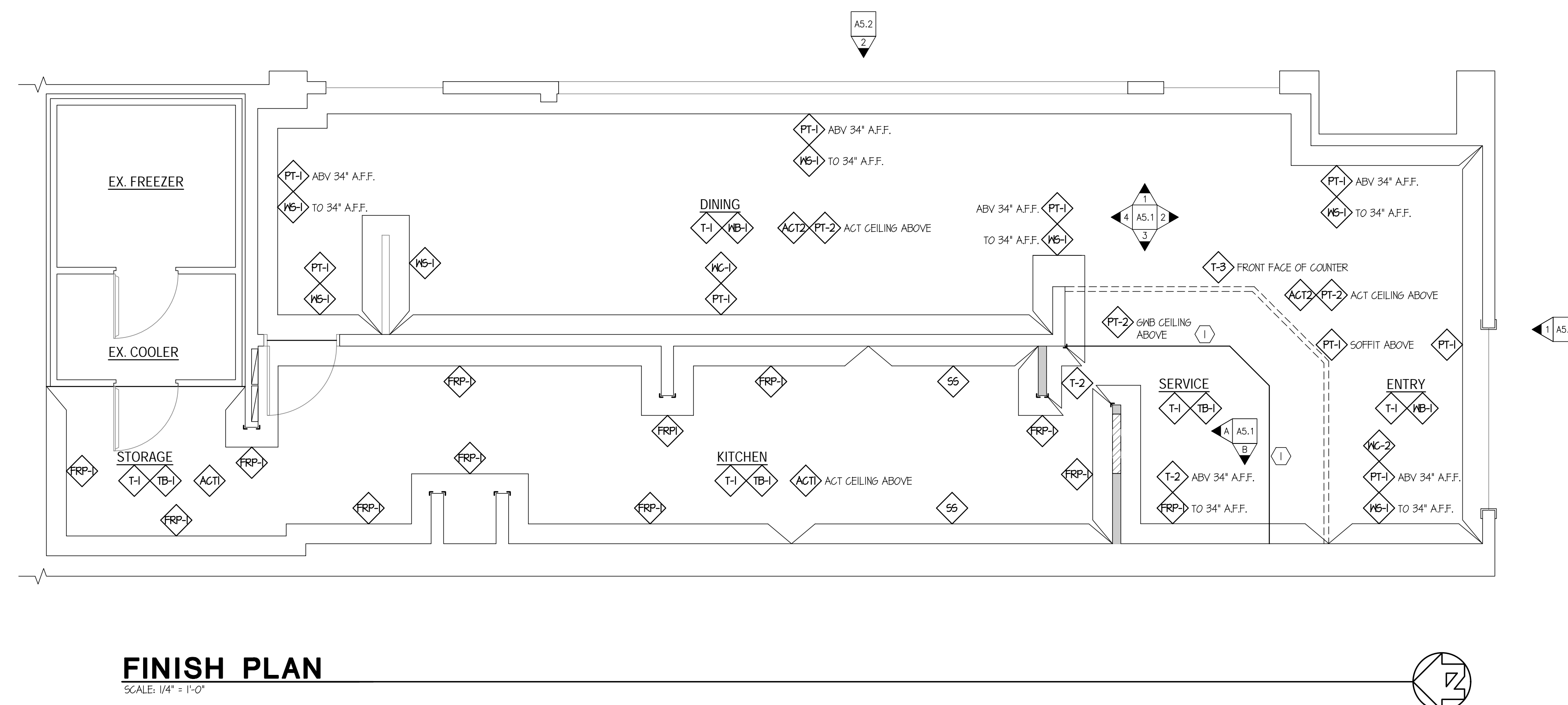
**FLOOR &
FINISH PLANS**

JOB NO.:	2024.47	SHEET NO.	A2.1
DRAWN BY:	MA		
CHECKED BY:	LWS		
DATE:	05-21-25		



FLOOR PLAN

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

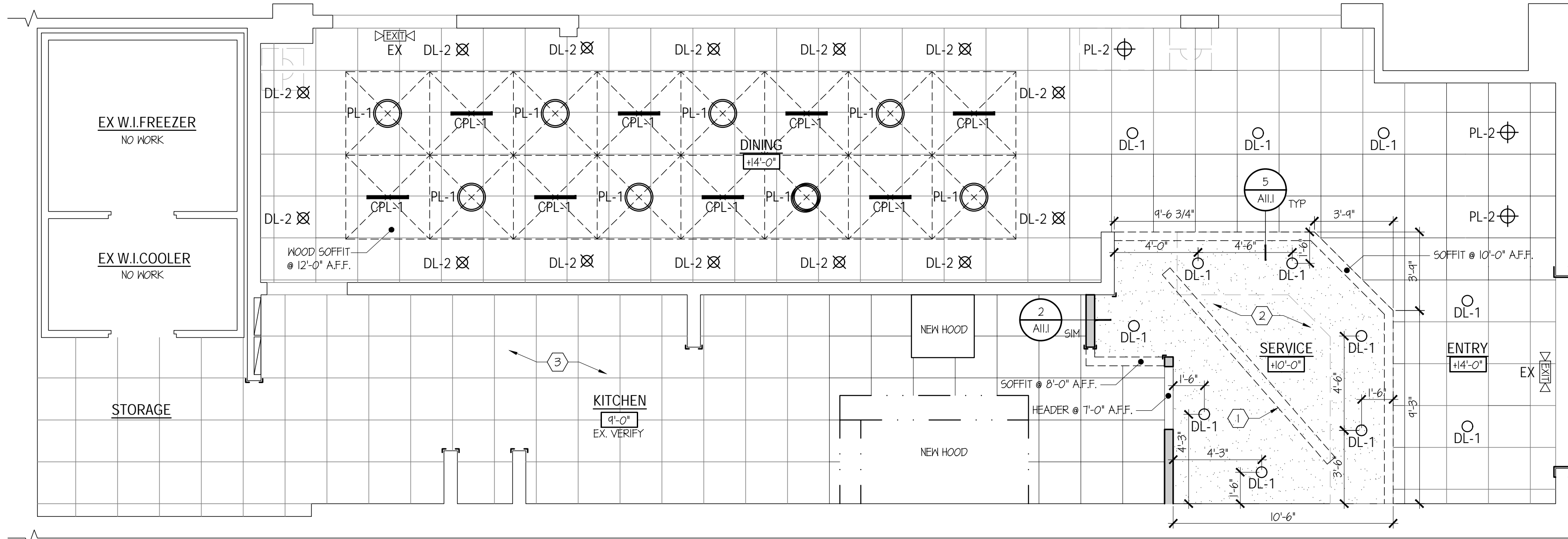


FINISH PLAN

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

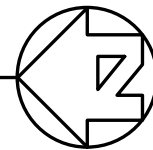
PROJECT: **WIENERSCHNITZEL-PUYALLUP**
TENANT IMPROVEMENTS

WALMART - SOUTH HILL
310 31ST AVENUE SE
PUYALLUP, WA 98374



REFLECTED CEILING PLAN

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



GENERAL NOTES

- REQUIRED MODIFICATIONS TO EXISTING SPRINKLER, ALARM, LIFE SAFETY SYSTEMS TO BE DESIGN/BUILD BY GC.
- GC TO PROVIDE AND INSTALL ALL FIRE ALARMS, DETECTION DEVICES, STROBES, ETC. EMERGENCY LIGHTING SHALL BE PROVIDED THROUGHOUT AS REQUIRED BY APPLICABLE CODES.
- GC TO VERIFY ANY DEVIATIONS IN FIELD CONDITIONS FROM WHAT IS SHOWN IN THESE DOCUMENTS, NOTIFY ARCHITECT AND TENANT LANDLORDS OF ANY DISCREPANCIES.
- LIGHT FIXTURES NOT LOCATED ON PLAN ARE TO BE CENTERED IN CEILING OF ROOM.
- CENTER SUSPENDED CEILING TILES IN ROOM, BOTH DIRECTIONS, UNLESS DIMENSIONED OR NOTED OTHERWISE.
- GC TO CONFIRM LOCATION OF ALL EXISTING EQUIPMENT, AND/OR UTILITY SERVICE FEEDING OTHER TENANT(S) EXISTING IN THE BUILDING. ALL EXISTING SERVICES TO OTHER TENANTS SHALL REMAIN INTACT.
- PROVIDE BLOCKING ABOVE CEILING REQUIRED FOR ALL CEILING MOUNTED EQUIPMENT.
- REPAIR AND/OR REPLACE ALL EXISTING AND/OR RELOCATED LIGHT FIXTURES SCHEDULED TO REMAIN. ALL SUCH FIXTURES SHOULD BE RELAMPED AS REQUIRED TO COMPLY WITH CURRENT ENERGY CODE.
- RUN CONDUIT TIGHT TO STRUCTURE AND AT 90 DEGREE BENDS IN ALIGNMENT WITH STRUCTURE BELOW WHERE NO CEILING OCCURS. PAINT CONDUIT TO MATCH ADJACENT STRUCTURE.

FLAG NOTES

- MENU BOARD
- RELOCATE HVAC SUPPLY/RETURN DUCTS
- EXISTING KITCHEN LIGHT FIXTURES TO REMAIN. RELOCATE AS NEEDED FOR NEW HOOD LOCATIONS.

SYMBOL LEGEND

	EXISTING ACOUSTICAL CEILING SYSTEM PAINT PT-2 IN CUSTOMER AREAS
	NEW ACOUSTICAL CEILING SYSTEM PAINT PT-2 IN CUSTOMER AREAS
	NEW GYP CEILING PAINT PT-2
	CUSTOM FLOATING WOOD CEILING PANELS HANG AT 12'-0" A.F.F. FINAL DESIGN TBD.

LIGHT FIXTURE SCHEDULE

INTERIOR LIGHTS	
DL-1	6" LED RECESSED DOWNLIGHT, JUNO TC422LED64-4IK-U 900 LM, 4100K, 21 WATTS
DL-2	4" LED CYLINDER PENDANT, BRUCK LIGHTING LX PRO - BLACK 810 LM, 3500K, 12 WATTS
PL-1	16" LED PENDANT, MONTCLAIR NEST - 21-BRIGHT YELLOW 800 LM, 11 WATTS
PL-2	6" LED CYLINDER PENDANT, BARN LIGHT, VENICE CYLINDER - BARN RED 1600 LM, 3500K, 23 WATTS
CPL-1	24" LED STRIP LIGHT FIXTURE CSI CREATIVE, MOUNTED TO WOOD SOFFIT 260 LM, 5200K, 3 WATTS
EX	LIGHTED EXIT SIGN AND EXIT PATHWAY (2) LAMP LIGHTING FIXTURE WITH 90 MINUTE BATTERY BACKUP. MOUNT AT 8'-6" A.F.F.

EXHAUST FAN SCHEDULE

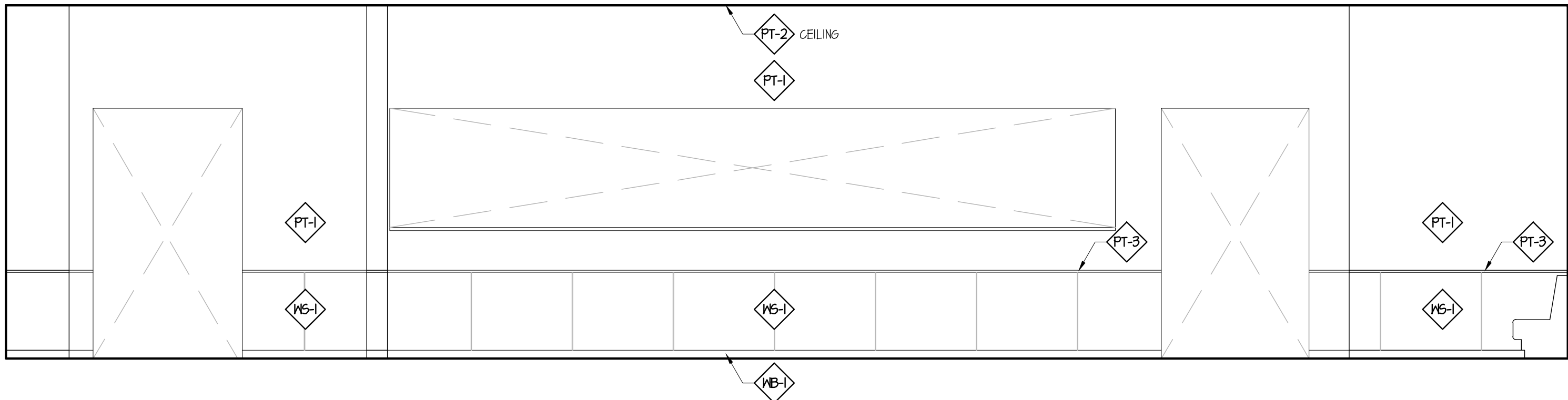
MIN. VENTILATION RATES PER 2021 IMC TABLE 403.3.1J
SEE SEPARATE MECHANICAL SUBMITTAL FOR ADDITIONAL INFORMATION.

LIGHTING ENERGY CALCULATION

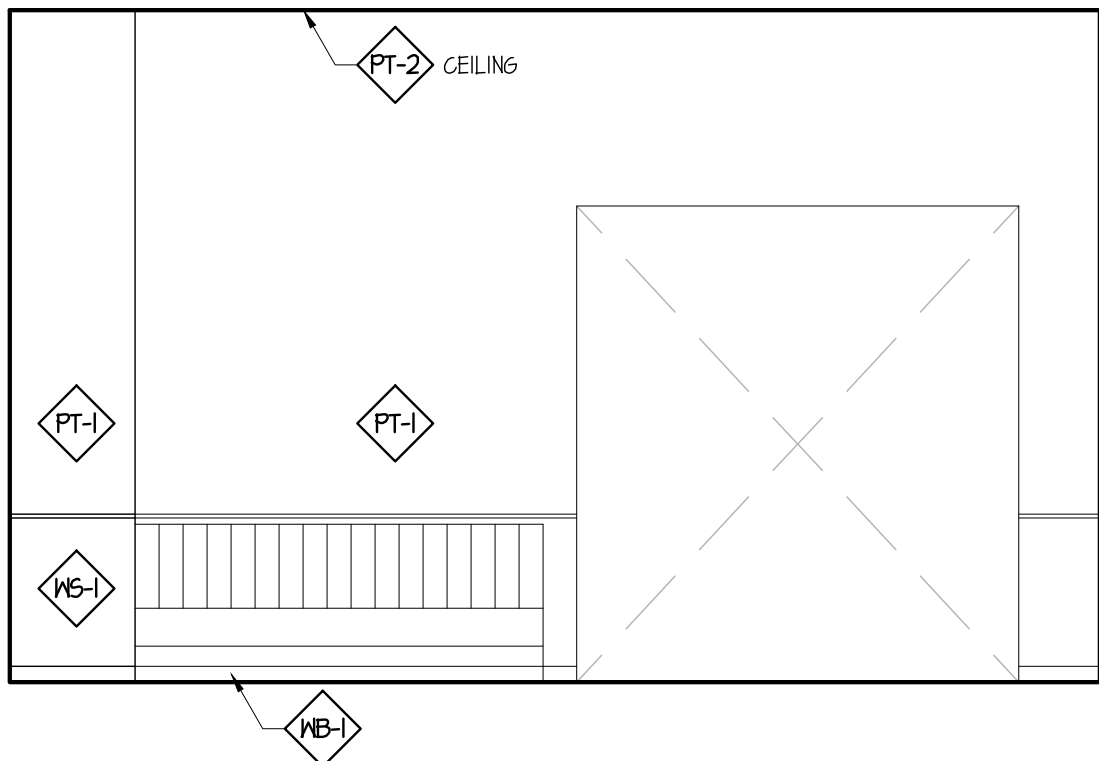
PER IEEE C 2021 EDITION TABLE C405.4.2 (2)
INTERIOR LIGHTING SUMMARY - SPACE BY SPACE (DINING, ENTRY AND SERVICE AREAS)
EXISTING KITCHEN AND WALK-IN COOLER/FREEZER LIGHTING NOT INCLUDED
TOTAL ALLOWED WATTS = 835 WATTS (20% REDUCTION = 668 WATTS)
TOTAL WATTS PROPOSED = 644 WATTS

STRUCTURAL NOTES

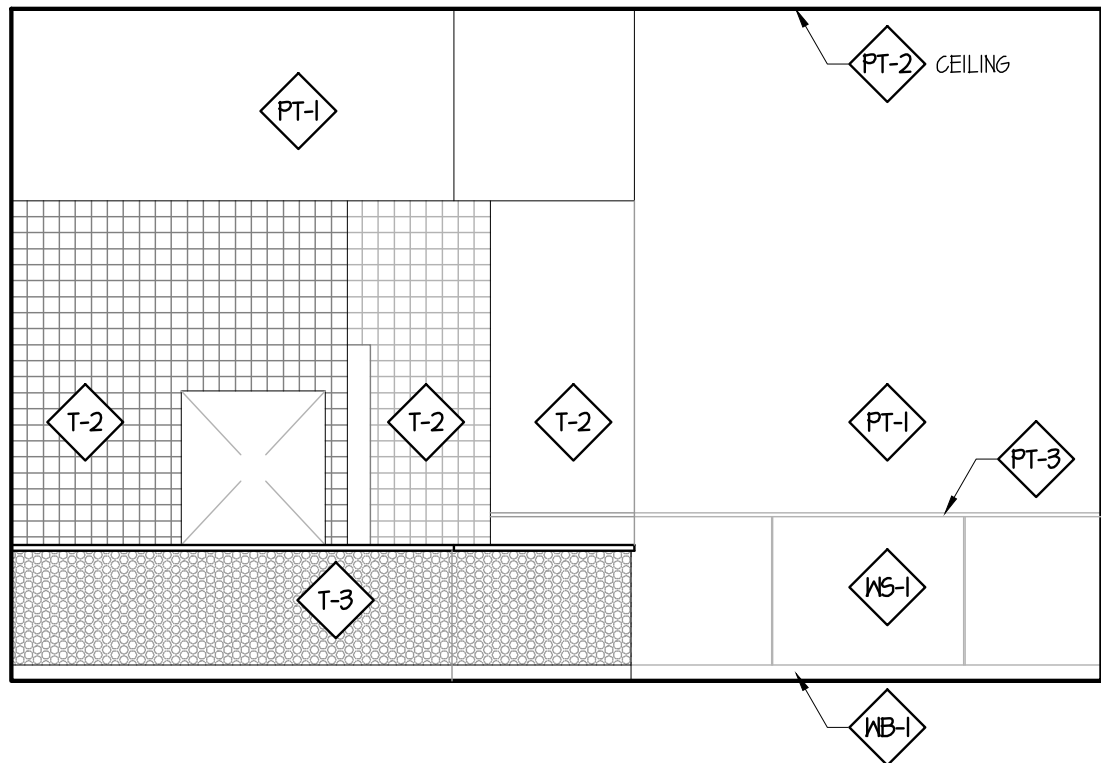
FLOATING WOOD CEILING PANELS TO BE SUPPORTED BY THREADED ROD AND UNISTRUTS
ATTACHED TO THE EXISTING ROOF STRUCTURE.



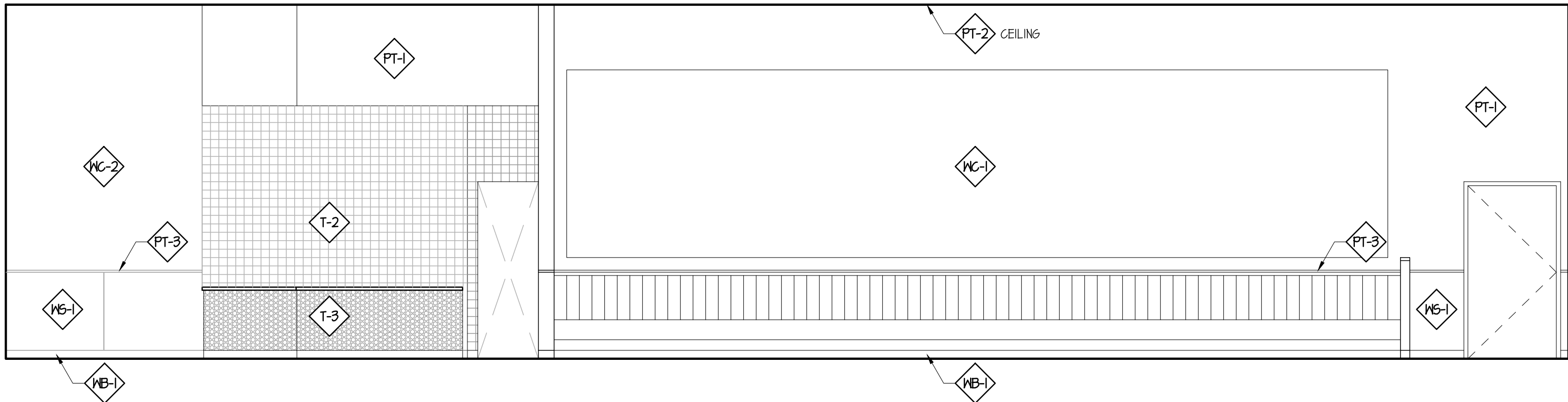
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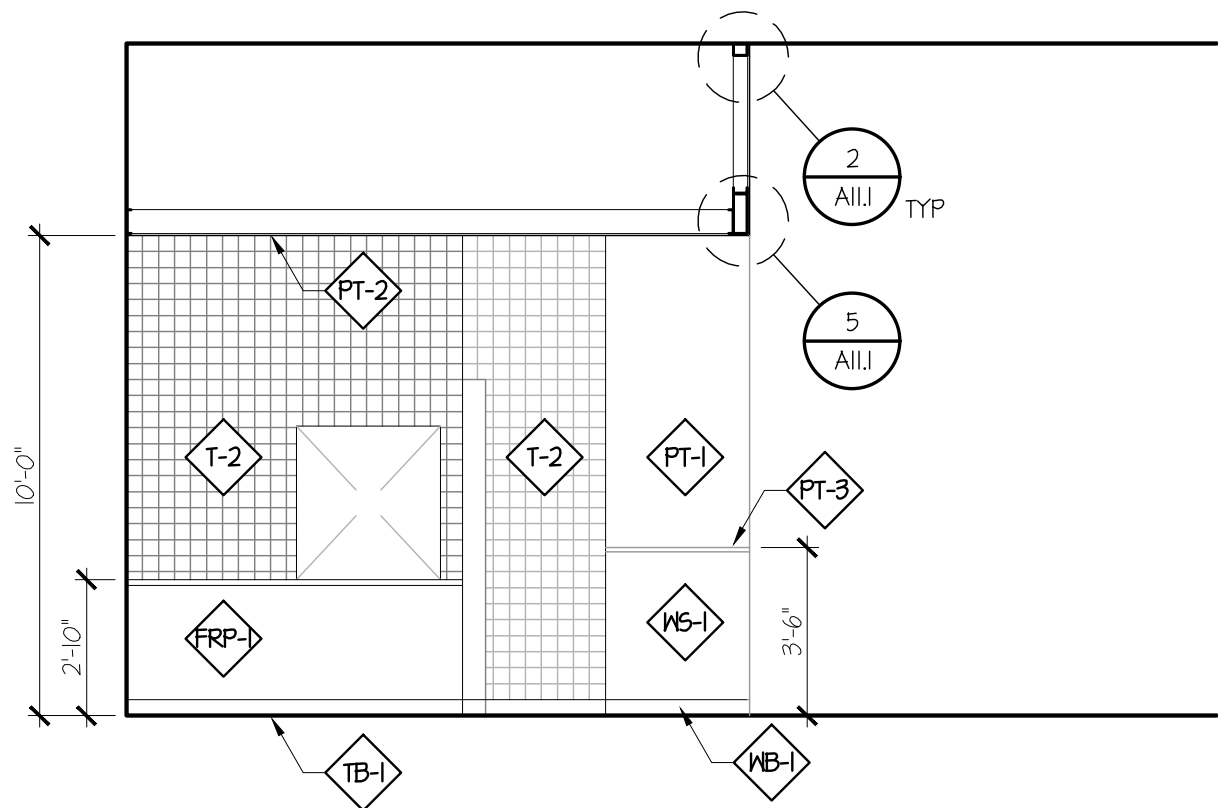
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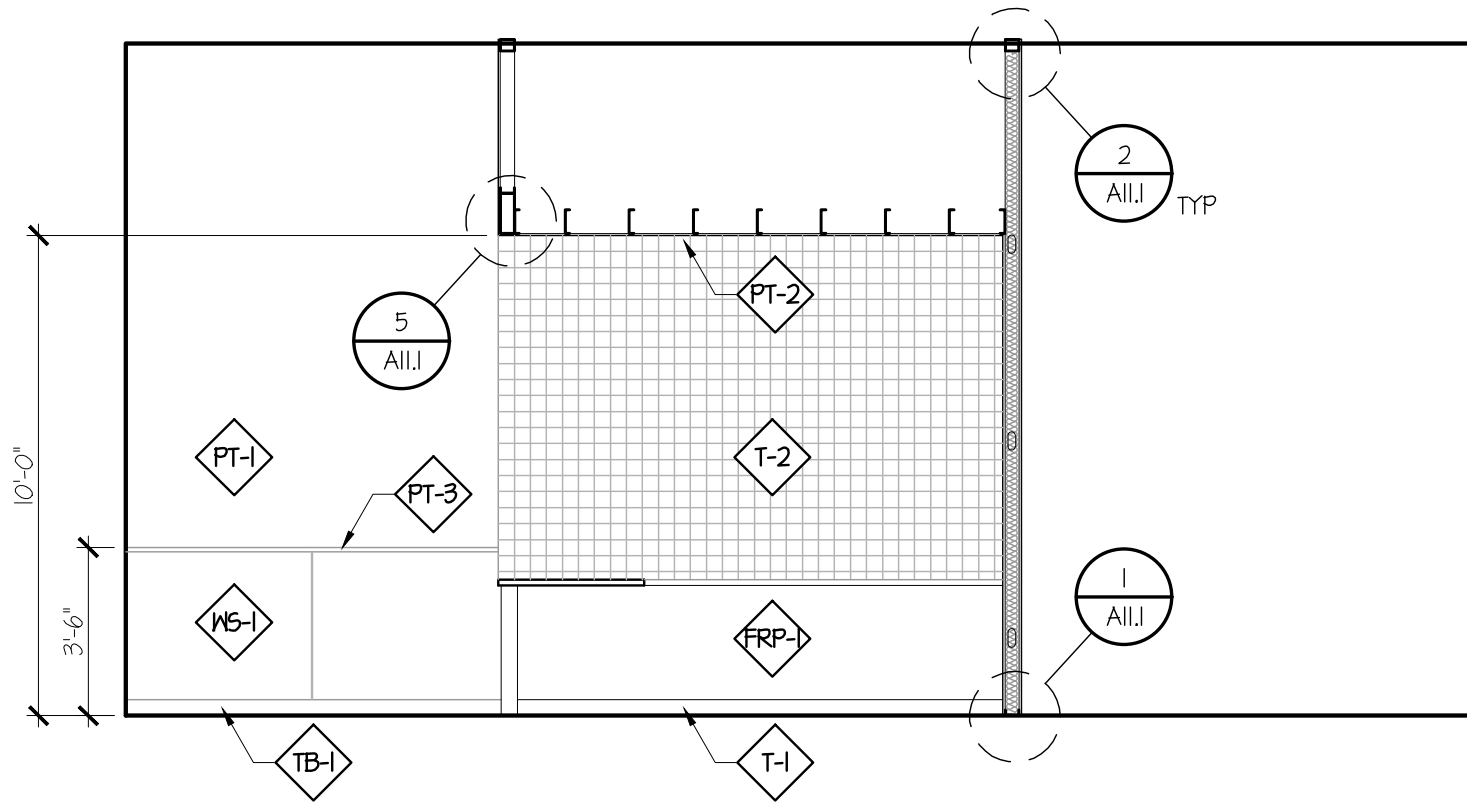
3 SERVICE - NORTH ELEV
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4 SERVICE/DINING - WEST ELEVATION
SCALE: 1/4" = 1'-0"



A SECTION @ SERVICE
SCALE: 1/4" = 1'-0"



B SECTION @ SERVICE
SCALE: 1/4" = 1'-0"

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WIENERSCHNITZEL-PUYALLUP
TENANT IMPROVEMENTS

**WALMART - SOUTH HILL
310 31ST AVENUE SE
PUYALLUP, WA 98374**

PROJECT:

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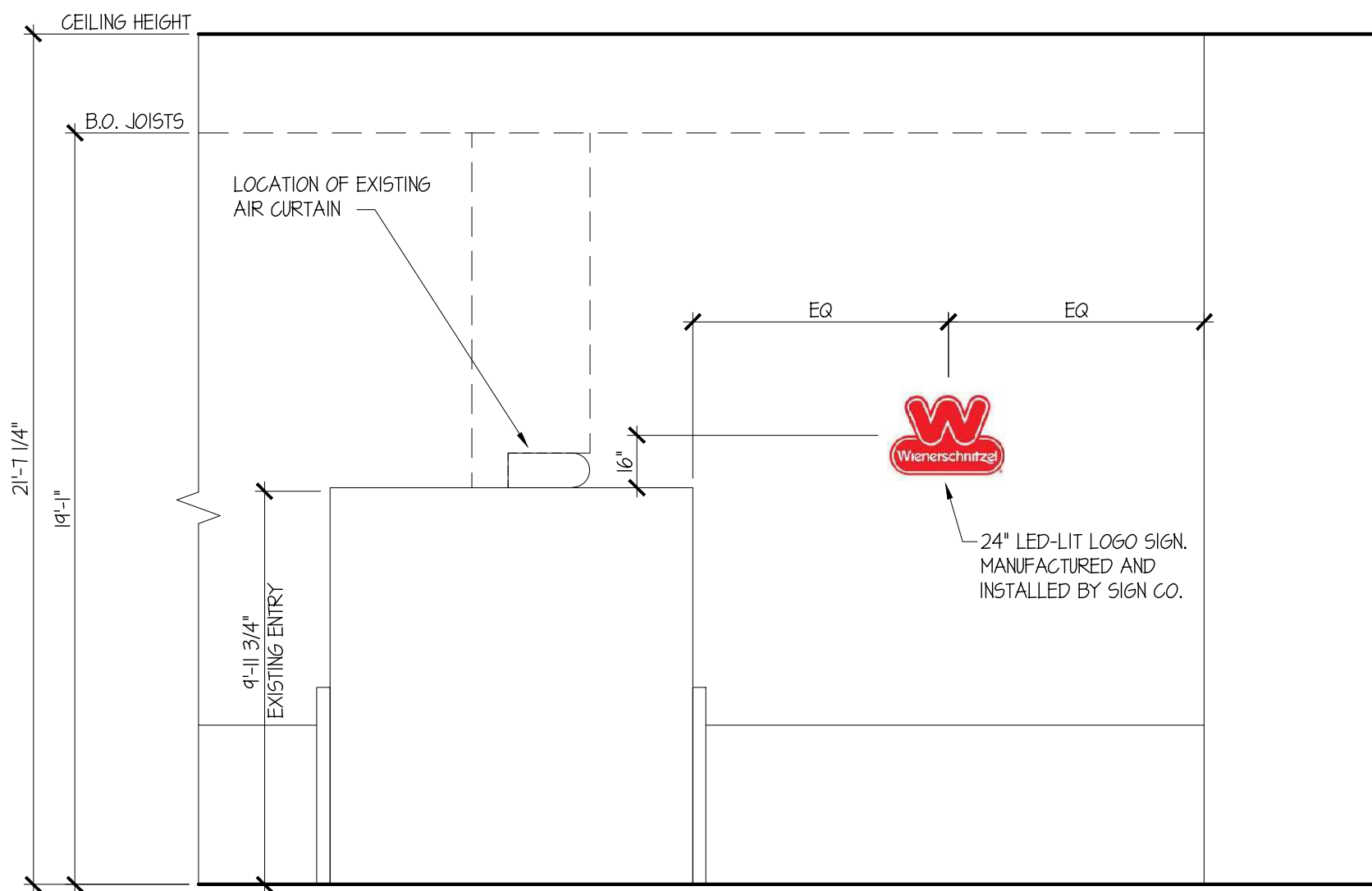
REVISIONS

SHEET CONTENTS:
**ELEVATIONS
& SECTIONS**

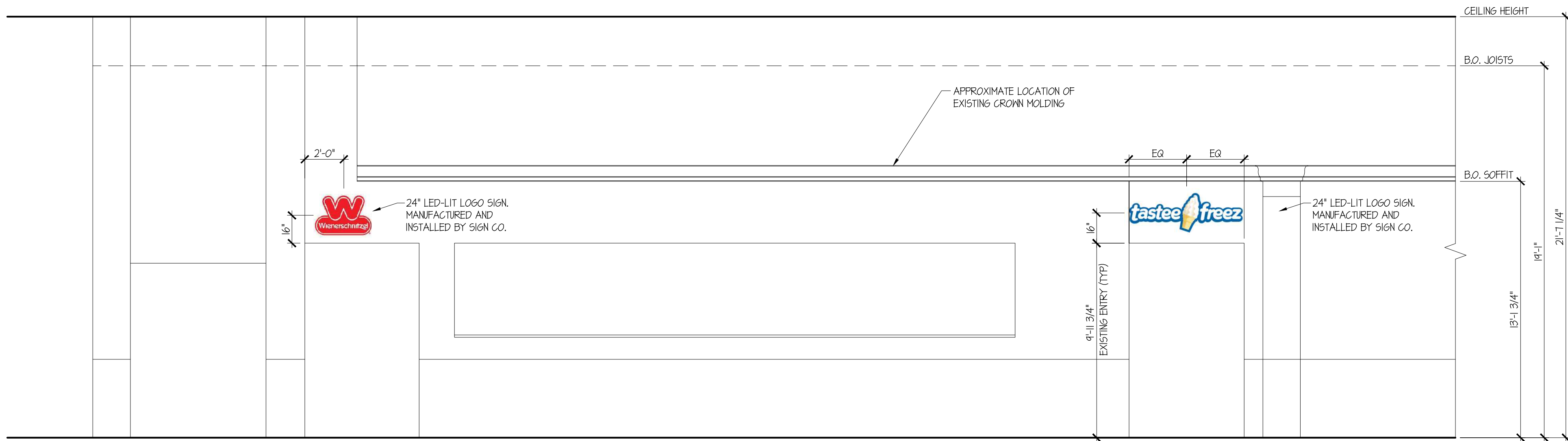
JOB NO.: 2024.47
DRAWN BY: MA
CHECKED BY: LK6
DATE: 05-21-25

SHEET NO.

A5.1



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



2 STOREFRONT - WEST
SCALE: 1/4" = 1'-0"

FINISH SCHEDULE			
FINISH CODE	DESCRIPTION	MANUFACTURER/PRODUCT	FINISH/SIZE
ACT-1	BOH CEILING TILE	MATCH EXISTING AS NEEDED	WHITE 24" X 48"
ACT-2	DINING/SERVICE CEILING TILE	MATCH EXISTING AS NEEDED	PT-2
FRP-1	KITCHEN FRP	MARLITE PEBBLED FRP	P-100 WHITE W/ MATCHING TRIM 4" X 9"
PT-1	PAINT - PRIMARY WALL FINISH	SHERWIN WILLIAMS	1004 SNOWBOUND
PT-2	PAINT - CEILING/PLENUM	SHERWIN WILLIAMS	6491 BLACK MAGIC
PT-3	PAINT - TRIM ACCENT FINISH	SHERWIN WILLIAMS	6258 TRICORN BLACK
SS-1	STAINLESS STEEL WALL PANELS	TBD	TBD
T-1	QUARRY FLOOR TILE	DALITE	QUARRY TEXTURES SQUARE 8" X 8" OTOS ASHEN GRAY
T-2	DECORATIVE WALL TILE - BACK LINE	DALTILE	4" X 4" ARCTIC WHITE PASS THROUGH GROUT - 45 RAVEN POINT OF SALE GROUT - 34 SUMMER YELLOW
T-3	DECORATIVE WALL TILE - FRONT LINE	DALTILE	PENNY ROUND MUSTARD
TB-1	QUARRY TILE COVE BASE	DALTILE	QUARRY TEXTURES SQUARE 5" X 8" OTOS ASHEN GRAY
G-1	PASS-THROUGH GROUT	LATICRETE	54 RAVEN
G-2	TILE GROUT	ARDEX	24 SUMMER YELLOW
L-1	PICK-UP FINISH/ BANQUETTE SEATING	ARBORITE PLASTIC LAMINATE	W441 EV RIFT NATURAL OAK
L-2	PICK-UP FINISH	FORMICA PLASTIC LAMINATE	T466 NEW BURGUNDY
L-3	PICK-UP FINISH	FORMICA PLASTIC LAMINATE	1193 GOLD BREEZE
L-4	PICK-UP FINISH	WILSONART PLASTIC LAMINATE	D354 DESIGNER WHITE
MTL-1	PICK-UP FINISH/ BANQUETTE SEATING	TBD	POWDER COATED METAL
UP-1	BANQUETTE SEATING UPHOLSTERY	TBD	RED
WB-1	WALL BASE	DALTILE	MATTE BLACK
MC-1	WALL MURAL	CUSTOM	TBD
MC-2	ENTRY WALL MURAL	CUSTOM	TBD
ME-1	WAINSCOTTING	ARBORITE PLASTIC LAMINATE	W441 EV RIFT NATURAL OAK

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310 31ST AVENUE SE
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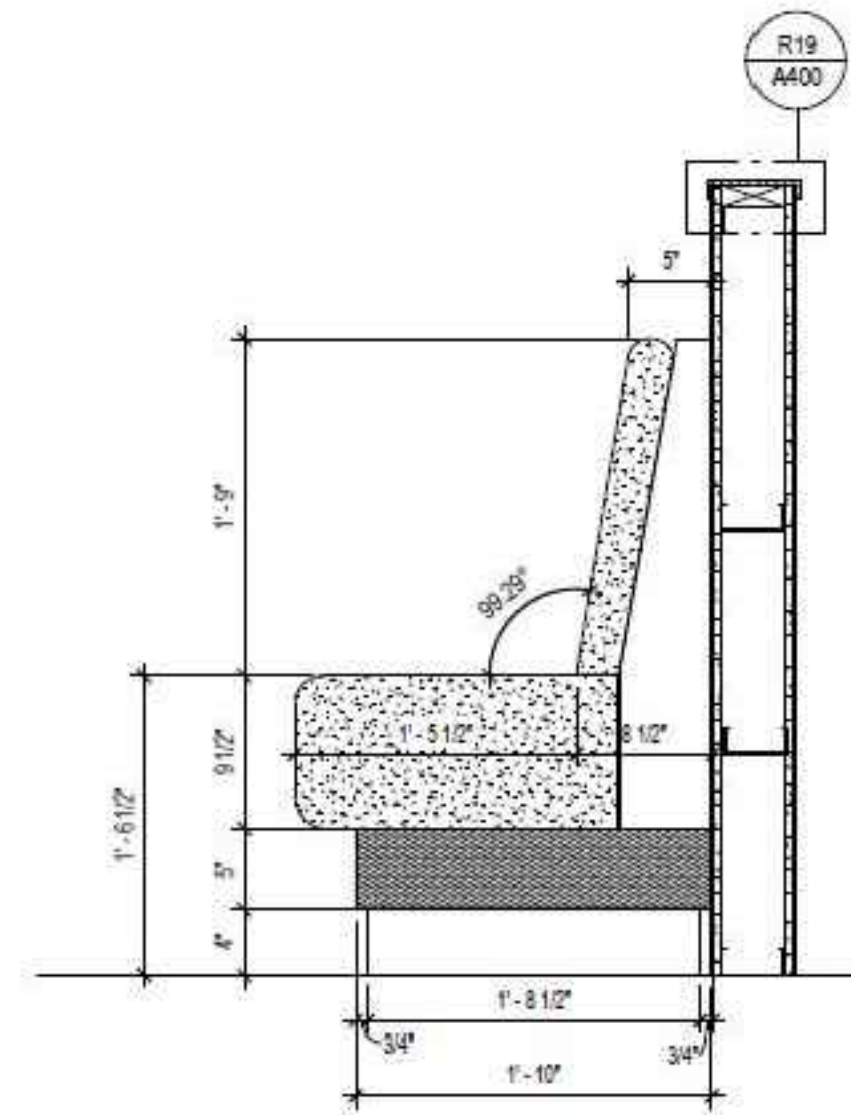
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**INTERIOR
STOREFRONT
ELEVATIONS
& FINISH SCHEDULE**

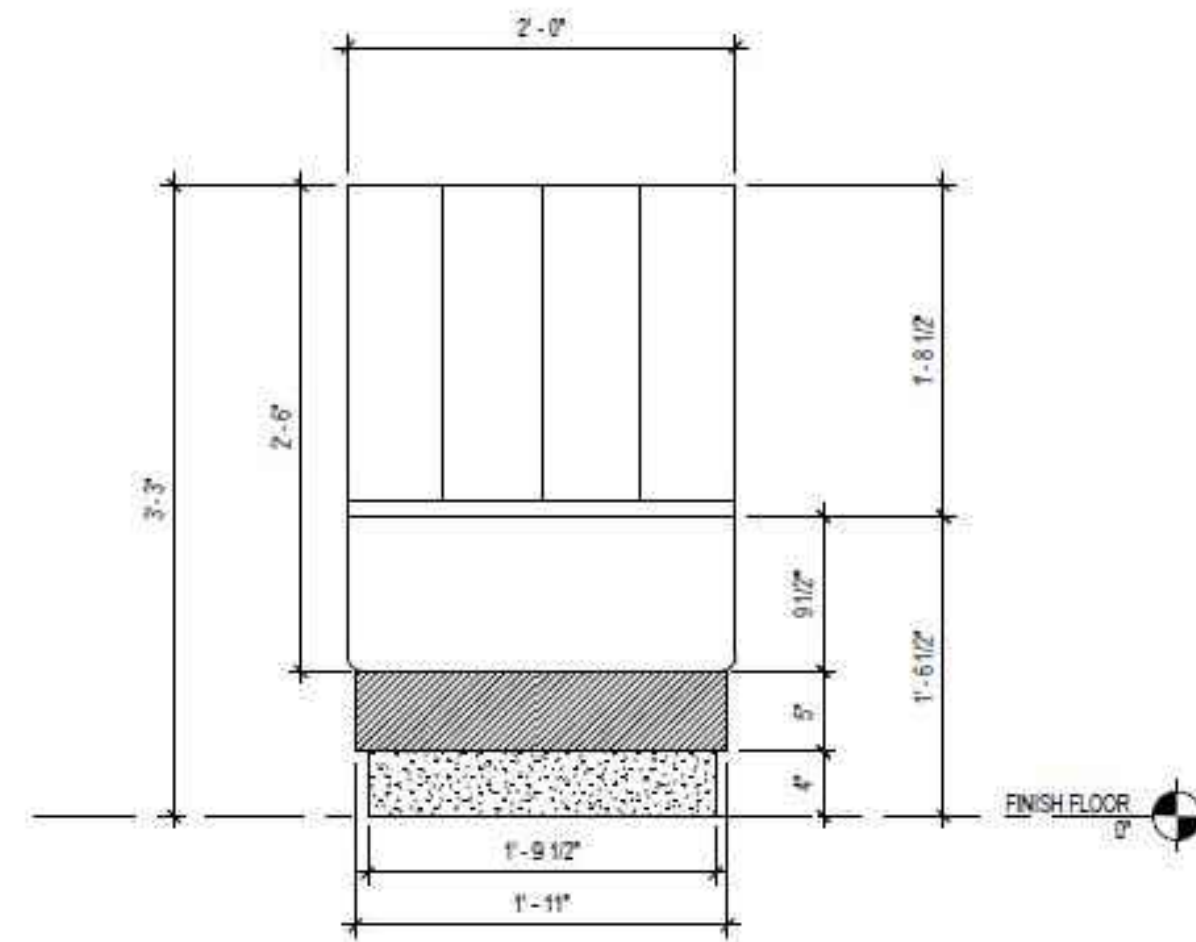
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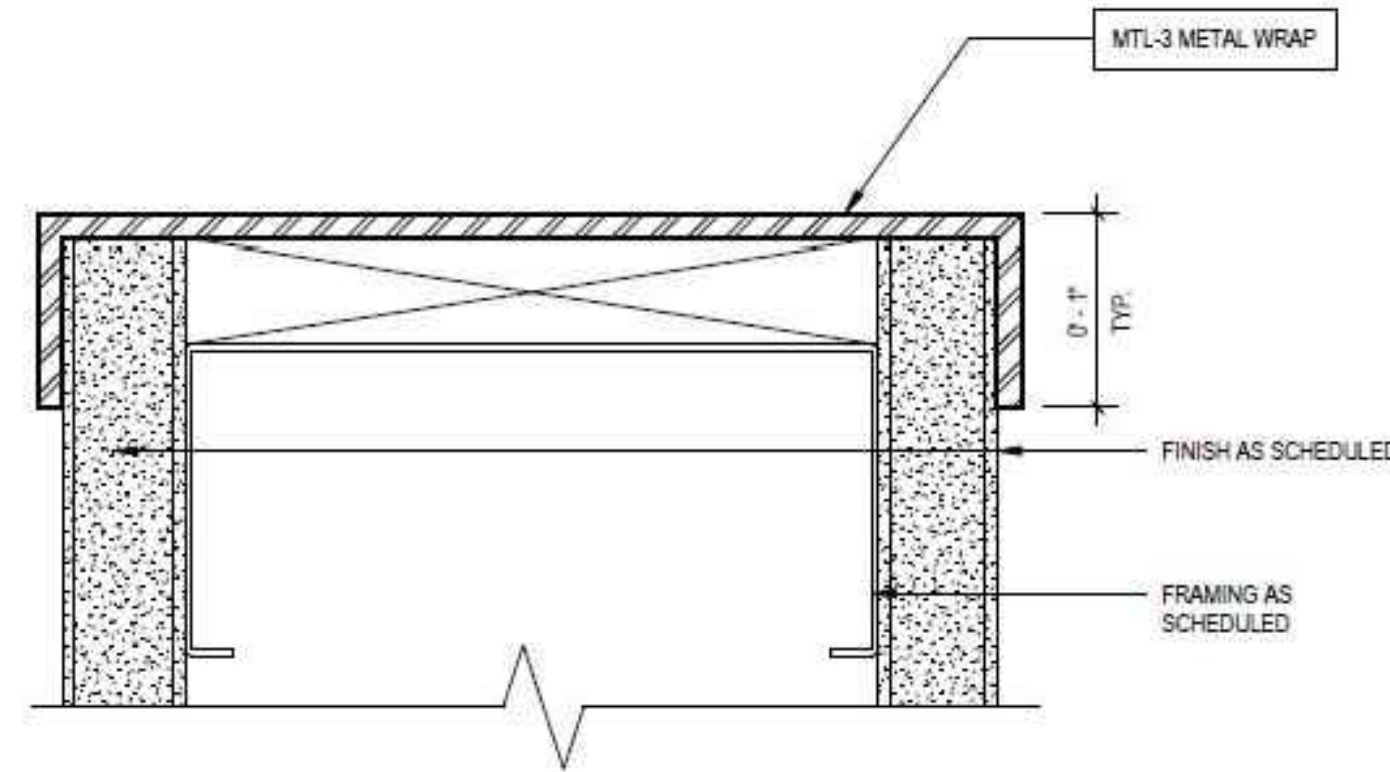
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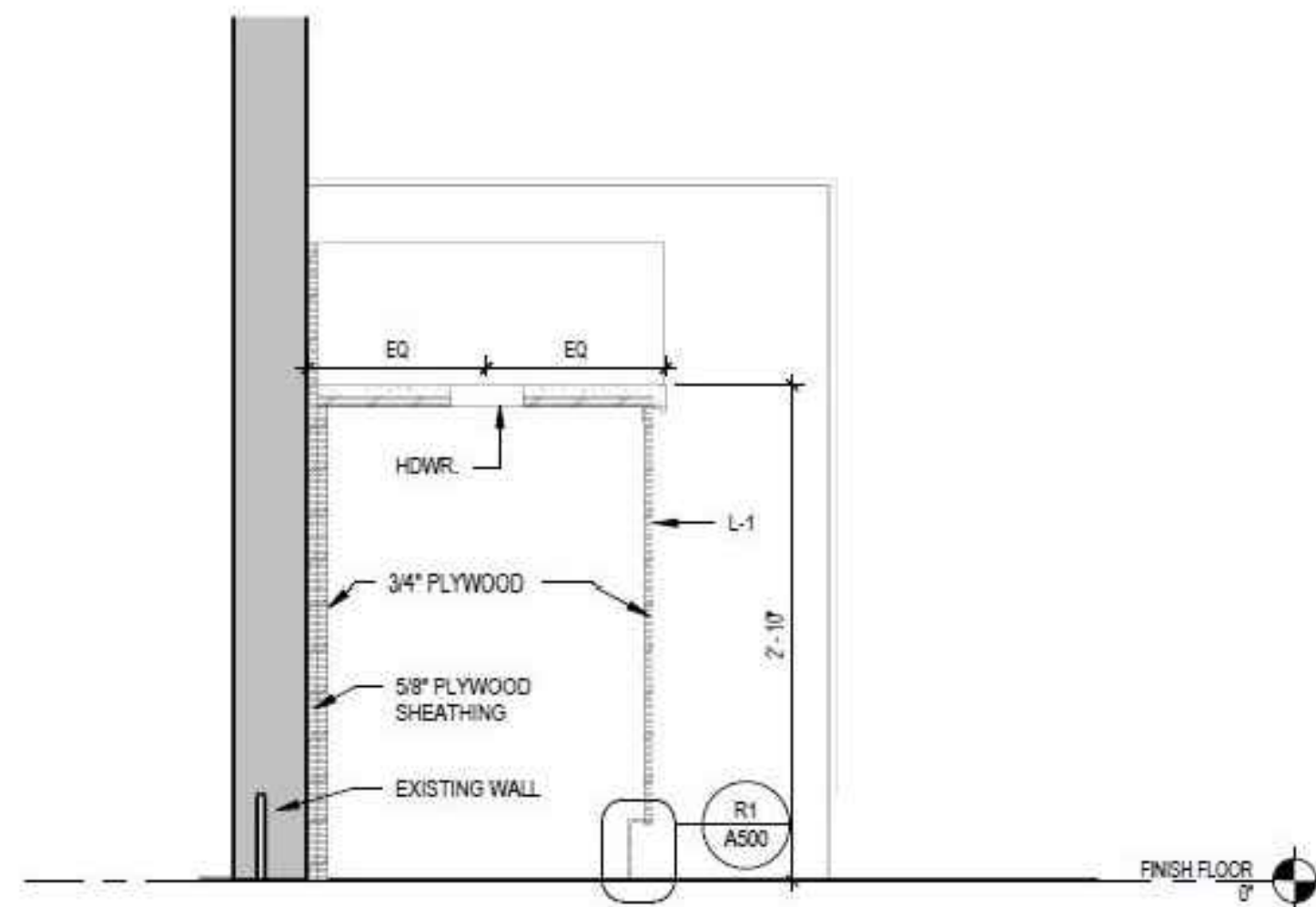
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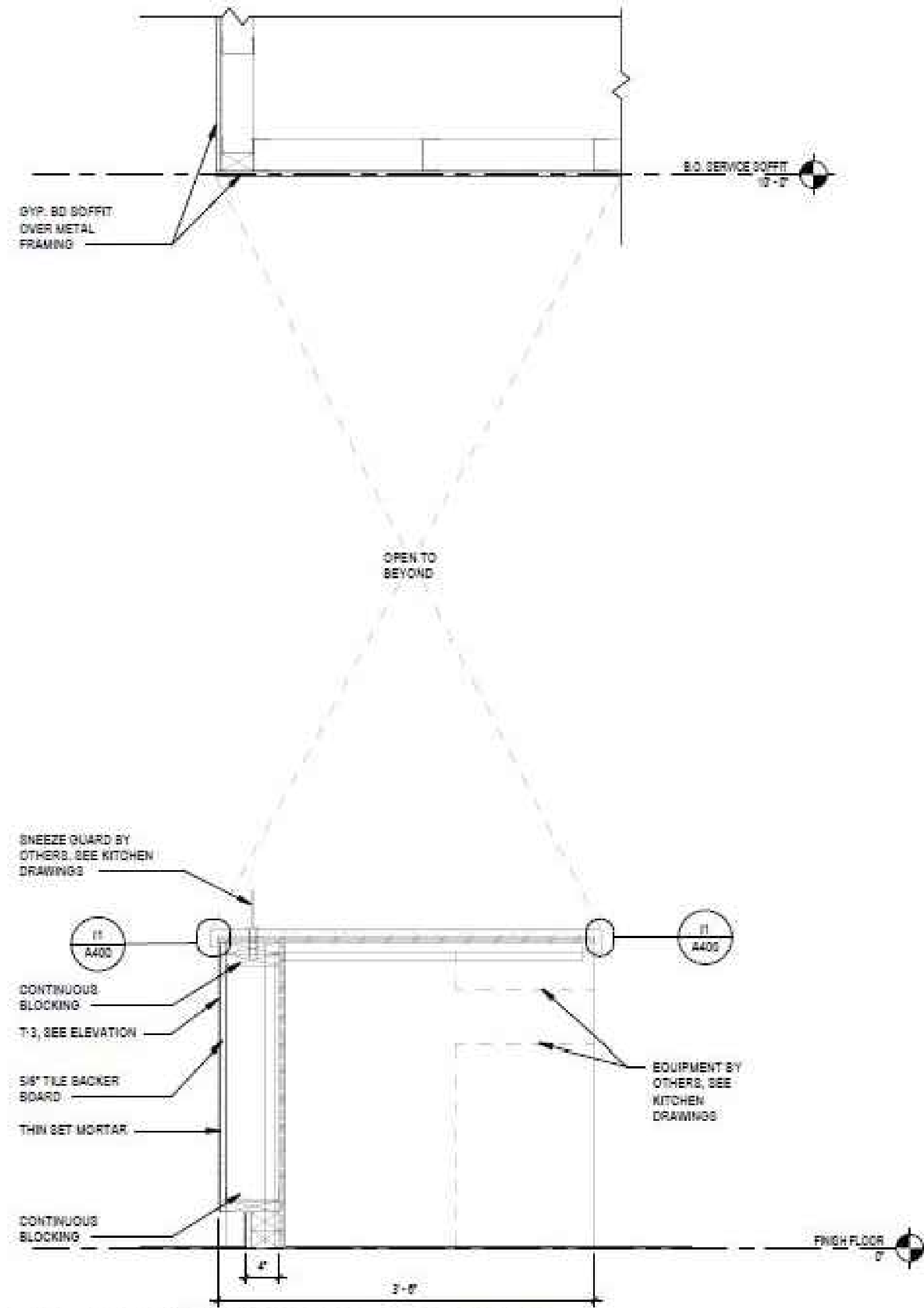
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3 METAL CAP AT LOW WALL
SCALE: 12" = 1'-0"



4 SECTION AT TRASHCAN
SCALE: 1" = 1'-0"



5 SECTION AT FRONT COUNTER
SCALE: 1" = 1'-0"

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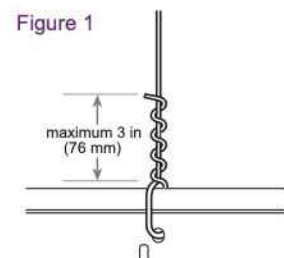
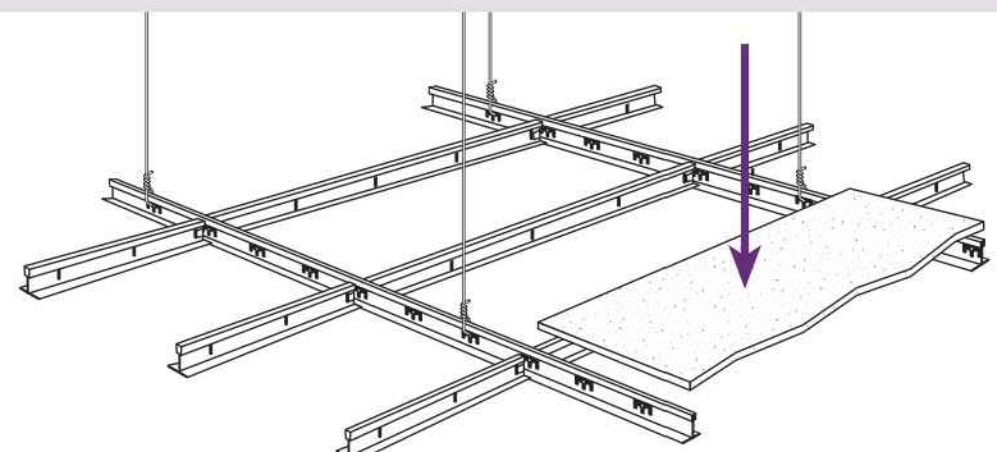
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SUSPENDED CEILINGS
401Suspension Systems for Acoustical Lay-in Ceilings
Seismic Design Categories D, E & F

This document provides the 2021 IBC referenced standards for the prescriptive design and installation of suspension systems for acoustical lay-in ceilings. Incorporation of this document will provide a more uniform standard for installation and inspection. This document is intended to accomplish the intent of the International Building Code (IBC), including the Oregon Structural Specialty Code and Washington State Building Code, with regard to the requirements for seismic design category D, E, and F for suspended ceilings and related items. Prescriptive suspension systems shall be installed per these requirements and those of the referenced documents. Engineered design of suspension systems are outside the scope of this document. Manufacturers' recommendations shall be followed where applicable.

The following are outside the scope of this technical document:

- Suspension systems for acoustical lay-in ceilings in Risk Category IV structures. Source: ASCE 7 Section 13.1.3, ASTM E580 Section 5.7
- Suspension systems for acoustical lay-in ceilings assigned a component importance factor of 1.5 in accordance with ASCE 7 Section 13.1.3 by the registered design professional. Source: ASCE 7 Section 13.1.3, ASTM E580 Section 5.7
- Suspension systems for acoustical lay-in ceiling designed in accordance with accepted engineering practice by a registered design professional. Source: ASCE 7 Section 13.5.6.2
- Suspension systems consisting of screw or nail-attached gypsum board on one level that are surrounded by and connected to walls or soffits that are laterally braced to the structure above are exempt from the requirements of ASCE-7 Section 13.5.6. Source: ASCE-7 Section 13.5.6 Exception 2



General Requirements

- Referenced sources per hierarchy: 2021 International Building Code (IBC), American Society of Civil Engineers (ASCE-7-16), American Society of Testing Materials (ASTM C635, ASTM C636, ASTM E580).
- Partitions that are tied to the ceiling and all partitions greater than 6 ft in height shall be laterally braced to the structure. Bracing shall be independent of the ceiling play bracing system. Source: ASCE 7 Section 13.5.8.1
- For further information on bracing of non-load bearing partitions, refer to NWCB Technical Document #200-501.
- All main beams are to be Heavy Duty (HD as defined in ASTM C635). Source: ASTM E580 Section 5.1.1
- Ceilings less than or equal to 144 ft² and surrounded by walls or soffits that are laterally braced to the structure above are exempt from the seismic design requirements of ASCE 7 and ASTM E580. Source: ASCE 7 Section 13.5.6 Exception 1
- All wire ties shall be tightly wrapped around themselves a minimum of three turns within three inches (Figure 1). Source: ASTM C636 Section 2.3.4
- Main beams shall be level to within 1/4 in. in 10-ft. Source: ASTM C636 Section 2.3.1
- Cross tees shall be level to within 1/8 in. in 12-ft. Source: ASTM C636 Section 2.2.1

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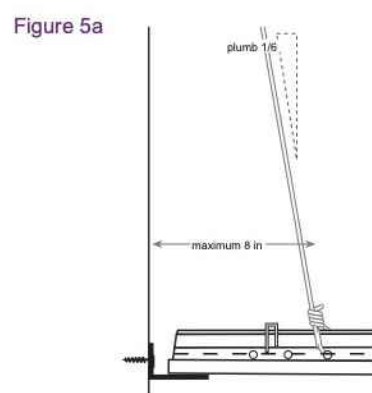


Figure 5b • Countersloping

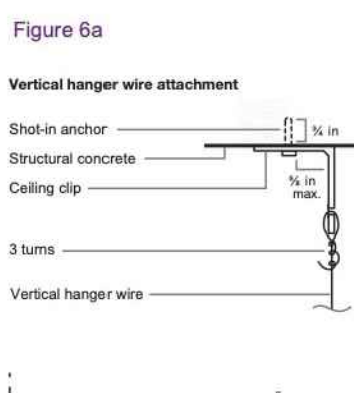
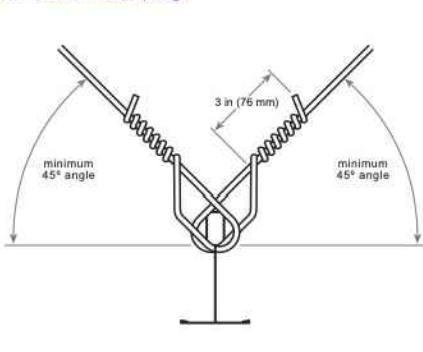


Figure 6b

Splayed seismic bracing wire attachment

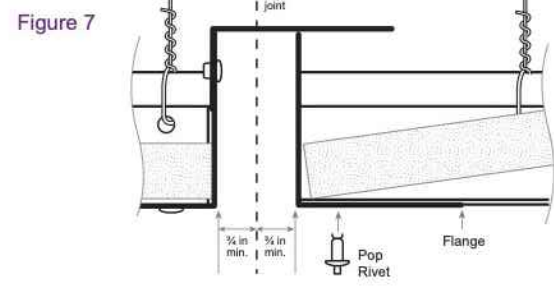
drill-in expansion anchor

Structural concrete

Steel wire 1/4 inch wide x 2 1/2 inch long x 12-gauge minimum

3 turns

Splayed seismic bracing wire



- Spreader bars are not required at perimeters where runners are attached directly to closure angles.
- Where substantiating documentation has been provided to the local jurisdiction for review and approval, proprietary perimeter clips may be used to satisfy the requirements for spreader bars.

Hanger (Suspension) Wires (Figures 5a and 5b)

- Hanger and perimeter wires must be plumb within 1/8 unless (Figure 5a) countersloping wires are provided (Figure 5b). Source: ASTM C636 Section 2.1.4
- Hanger wires shall be spaced 4 ft on center, maximum. Source: ASTM C636 Section 2.1.3
- Hanger wires shall be No. 12-gauge. Source: ASTM C636 Section 2.1.6, ASTM E580 Section 5.2.7.1
- Hanger wires shall not press against ducts or pipes. Source: ASTM C636 Section 2.1.4
- Hanger wires shall not have local kinks or bends as a means of leveling main beams or cross tees. Source: ASTM C636 Section 2.2.3
- Any connection device at the supporting construction shall be capable of carrying not less than 90 lb. Source: ASTM E580 Section 5.2.7.2

- Power Actuated Fasteners (PAFs) are an approved method of attachment for hanger wires where the service load on any individual fastener does not exceed 90 lb in concrete or 250 lb in steel. Source: ASCE Section 7-16 13.4.5 Exception 1 & 2, Oregon Building Codes Division Statewide Code Interpretation No. 11-01 (oregon.gov/building/codes-stand/Documents/interp-11-01-pafceilings.pdf)
- Terminal ends of each main beam and cross tee must be supported within 8 inches of each wall with a perimeter wire or approved wall support (see Figures 4a & 5a). Source: ASTM E580 Section 5.2.6
- Wires shall not attach to or bend around interfering material or equipment. A trapeze or equivalent device shall be used where obstructions preclude direct suspension. Trapeze suspensions shall be sized to resist the dead load and lateral forces appropriate for the seismic category. Source: ASTM E580 Section 5.2.7.4

Electrical Fixtures

- All lighting fixtures shall be positively attached to the suspended ceiling system by mechanical means as specified in the National Electrical Code (NEC), unless independently supported. Source: ASTM E580 Section 5.3.1
- Light fixtures weighing less than 10 lb shall have one 12-gauge safety wire connected from the fixture housing to the structure above. This wire may be slack. Source: ASTM E580 Section 5.3.4
- Light fixtures weighing more than 10 lb and less than or equal to 56 lb shall be supported directly from the structure above by approved hangers. These wires may be slack. Source: ASTM E580 Section 5.3.5

PAGE 3 OF 4

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Figure 2

Lateral-Force Bracing Source: ASTM E580 Figure 5

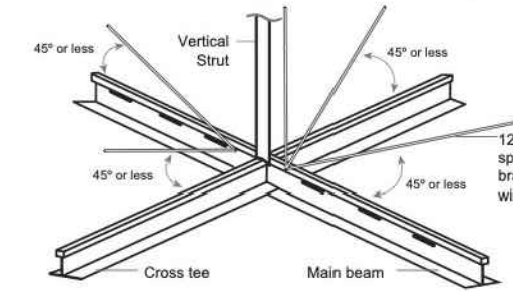


Figure 3

Maximum Recommended Lengths for Vertical Struts

EMT CONDUIT	
1/2" EMT conduit	up to 5'10"
3/4" EMT conduit	up to 7'8"
1" EMT conduit	up to 9'9"
METAL STUDS	
Single 1 1/2" metal stud (20-gauge)	up to 12'0"
Back-to-back 1 1/2" metal stud (20-gauge)	up to 15'0"
Single 2 1/2" metal stud (20-gauge)	up to 13'6"
Back-to-back 2 1/2" metal stud (25-gauge)	up to 15'0"

Source: Northwest Wall and Ceiling Bureau

Note: Plenum heights greater than 15'0" will require engineering calculations.

Figure 4a

Attached Wall Molding Requirements

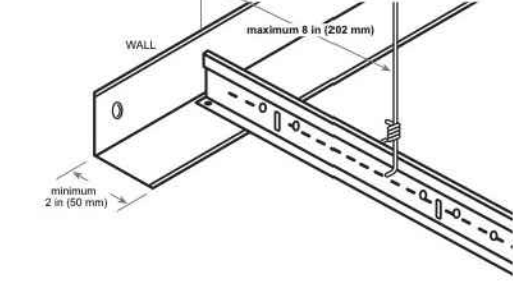
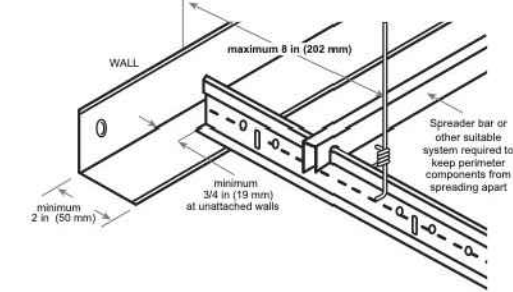


Figure 4b

Unattached Wall Molding Requirements



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Lateral-Force Bracing (Figures 2 and 3)

- Lateral-force bracing, which is the use of vertical struts (compression posts) and splay wires, is required for all ceiling areas greater than 1000 ft² (see Figure 2). Source: ASTM E580 Section 5.2.8.1, Section 5.2.8.2
- Lateral-force bracing shall be 12 ft on center (maximum) and begin no farther than 6 ft from walls. Source: ASTM E580 Section 5.2.8.2
- Lateral-force bracing splay wires shall consist of four 12-gauge wires attached to the main beam, arrayed 90° from each other and at an angle not exceeding 45° from the plane of the ceiling. Source: ASTM E580 Section 5.2.8.2
- Lateral-force bracing splay wires shall be attached to the grid and to the structure in such a manner that they can support a load of not less than 250 lb when tested per ASTM E3090 (Figure 6b). Source: ASTM E580 Section 5.2.8.3
- Power-actuated fasteners in concrete or masonry shall not be used for the attachment of lateral-force bracing splay wires unless tested and approved for seismic loading. Source: ASCE 7 Section 13.4.5 Oregon Building Codes Division Statewide Code Interpretation No. 11-01 (oregon.gov/building/codes-stand/Documents/interp-11-01-pafceilings.pdf)
- Power-actuated fasteners in steel shall be permitted for the attachment of lateral-force bracing splay wires. Source: ASCE 7 Section 13.4.5 Exception 2
- Splay wires are to be within 2 inches of the connection of the vertical strut to suspended ceiling. Source: ASTM E580 Section 5.2.8.2
- Rigid bracing may be used in lieu of splay wires. Source: ASTM E580 Section 5.2.8.4
- Vertical struts must be positively attached to the suspension systems and the structure above. Source: ASTM E580 Section 5.2.8.2
- The vertical strut may be EMT conduit, metal studs or a proprietary compression post (see Figure 3).
- Changes in ceiling plane elevation requires independent lateral force-bracing for each ceiling plane. Source: ASTM E580 Section 5.2.8.6

Wall Moldings (Figures 4a and 4b)

- Wall moldings (perimeter closure angles) are required to have a horizontal flange not less than 2" wide. Two adjacent ends of the ceiling grid shall be positively attached to the wall molding (pop rivets or approved method), and the opposite ends shall have a 1/2-inch clearance from the wall and be free to slide. Source: ASTM E580 Section 5.2.2, Section 5.2.3
- Where substantiating documentation has been provided to the local jurisdiction, proprietary perimeter clips may be used in tandem with 7/8" closure angle to satisfy the requirements for the 2" closure angle.
- Perimeter supporting clips shall be attached to the supporting closure angle or channel with a minimum of two screws per clip and shall be installed around the entire ceiling perimeter. Source: ASCE-7 Section 13.5.6.2a

Spreader Bars (Figure 4b)

- Terminal ends of main runners and cross members shall be tied together or have some other approved means to prevent their spreading. Source: ASTM E580 Section 5.2.4

PAGE 2 OF 4

- Light fixtures weighing more than 56 lb shall be supported directly from the structure above by approved hangers. Source: ASTM E580 Section 5.3.5
- Pendant-hung fixtures shall be directly supported from the structure above using a 9-gauge minimum wire or an approved alternate support without using the ceiling suspension system for direct support. Source: ASTM E580 Section 5.3.7

Mechanical Services

- Terminals or services weighing less than or equal to 20 lb shall be positively attached to the ceiling suspension main runners or to cross runners that have the same carrying capacity as the main runners. Source: ASTM E580 Section 5.4.1
- Terminals or services weighing more than 20 lb but less than or equal to 56 lb shall be positively attached to the ceiling suspension main runners or to cross runners that have the same carrying capacity as the main runners, and shall have two 12-gauge safety wires connecting them to the ceiling system hangers or the structure above. These wires may be slack. Source: ASTM E580 Section 5.4.2
- Terminals or services weighing more than 56 lb shall be supported directly from the structure above by approved hangers. Source: ASTM E580 Section 5.4.3

Seismic Separation Joints (Figure 7)

- All continuous ceiling areas exceeding 2500 ft² shall have a seismic separation joint, bulkhead braced to the structure or full-height partition that breaks the ceiling into areas of no more than 2500 ft² and a ratio of the long to short dimension less than or equal to four. Each 2500 ft² maximum area shall be capable of allowing + or - 3/4 in (1 1/2 in total) at the joints horizontal movement in the plane of the ceiling. Areas surrounded by bulkheads or full height partitions shall be provided with closure angles. Each area with a seismic separation joint, bulkhead or full-height partition shall have Lateral-Force Bracing as prescribed on page 2. Source: ASCE-7 Section 13.5.6.2.2b, ASTM E580 Section 5.2.8.1

Sprinklers

- For ceilings without rigid bracing, sprinkler head penetrations shall have a 2-in oversize ring, sleeve or adapter through the ceiling tile to allow free movement of at least one inch in all horizontal directions. Flexible head design that can accommodate 1 inch free movement shall be permitted as an alternate. Source: ASTM E580 Section 5.2.8.5

Glossary for this Document (regional terminology may vary)

CROSS TEE The cross member that interlocks with the main beams, also known as a cross runner or cross T-bar.

DIFFUSER A circular or rectangular metal grill used for the passage of air from a ducted system.

GRID The main beams and cross tees of the suspension system.

HANGER WIRE 10- or 12-gauge soft annealed wire used as primary support for the grid system. Also called a suspension wire.

LATERAL-FORCE BRACING The bracing method used to prevent ceiling uplift or resist lateral movement during a seismic event. Lateral-force bracing consists of vertical struts and splay wires.

MAIN BEAM The primary suspension member supported by hanger wires, also known as the main runner or carrying tee, carrying runner or mains.

MOLDING/CLOSURE ANGLE A light-gauge metal angle or channel fastened to the perimeter wall or partition to support the perimeter ends of an acoustical ceiling grid.

PERIMETER CLIP A proprietary angle bracket attached directly to the wall molding/closure angle which allows for 1/4 in movement in the event of seismic activity and interlocks properly with ends of grid system.

PERIMETER WIRE A hanger wire placed within 8 in of the surrounding walls.

PLENUM The space above a suspended ceiling.

SLACK WIRE A 12-gauge wire that is not tight or taut.

SPREADER or SPACER BAR A bar with notches to prevent the suspension system from separating, also called a stabilizer bar.

SPLAY WIRE A wire installed at an angle rather than perpendicular to the grid.

VERTICAL STRUT The rigid vertical member used in lateral-force bracing of the suspension system. Also known as compression post, seismic pod or seismic strut. Common materials are electrical conduit (EMT), metal studs or proprietary products.

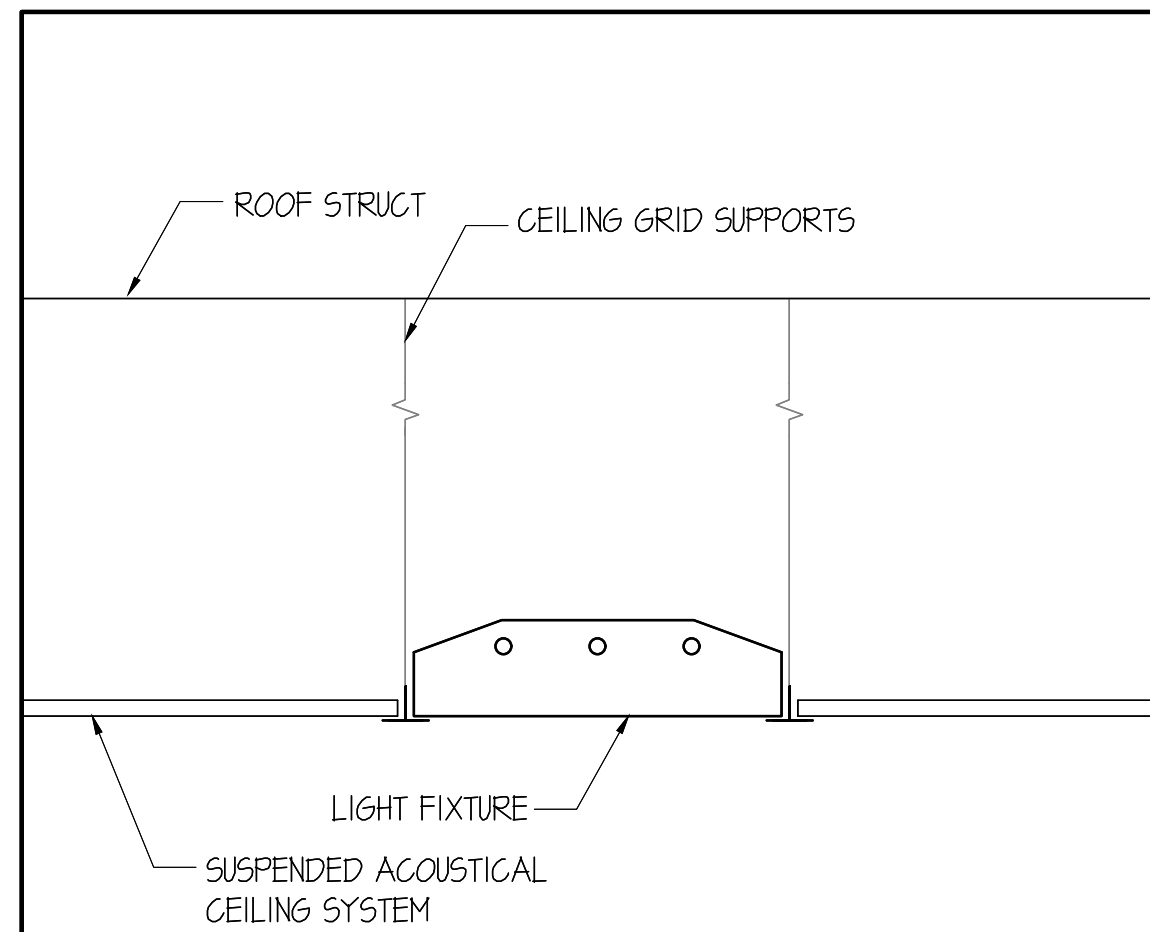
The NWCB has been serving the construction industry since 1950. It is recognized as a technical authority, educational body and spokesperson for the wall and ceiling industry. It provides services to architects and the construction community on all matters relating to the diversified wall and ceiling industry. As the industry's development and coordination organization, the NWCB saw the need to establish this document to provide clarification and the intent of NEHRP (National Earthquake Hazards Reduction Program) an agency of FEMA (Federal Emergency Management Agency). It is meant to serve as a set of recommendations and is not intended for any specific construction project. NWCB makes no express or implied warranty or guarantee of the techniques, construction methods or materials identified herein.

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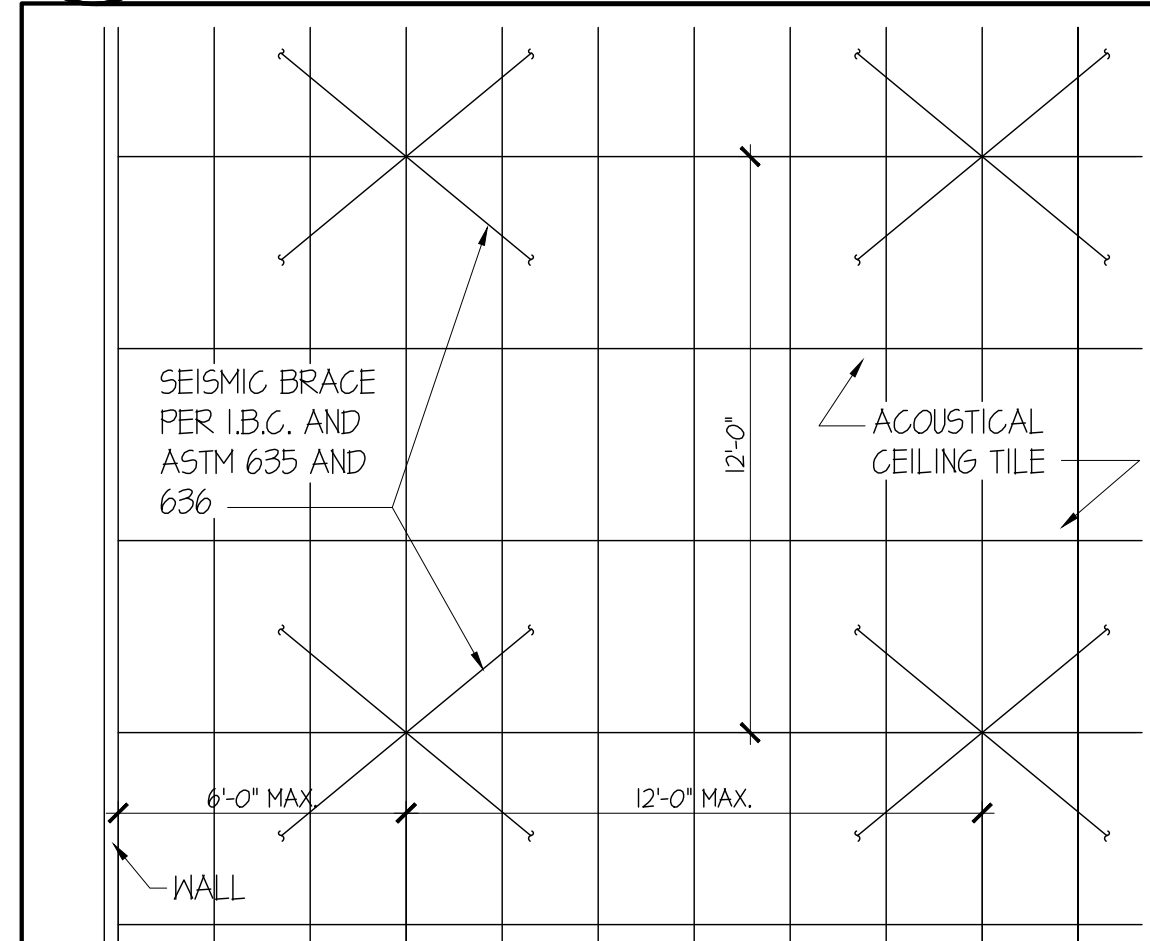
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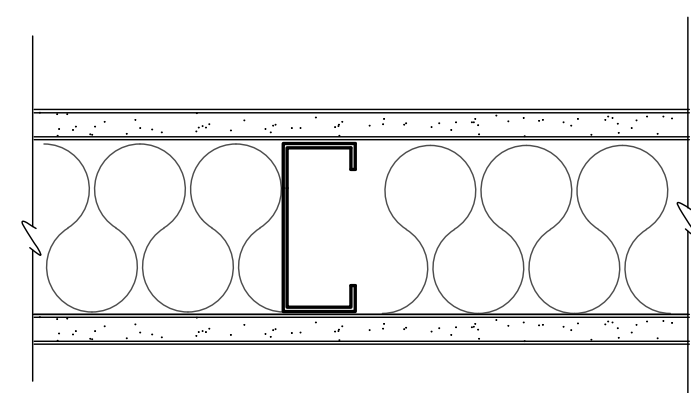
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4 NEW & EXISTING CEILING GRID
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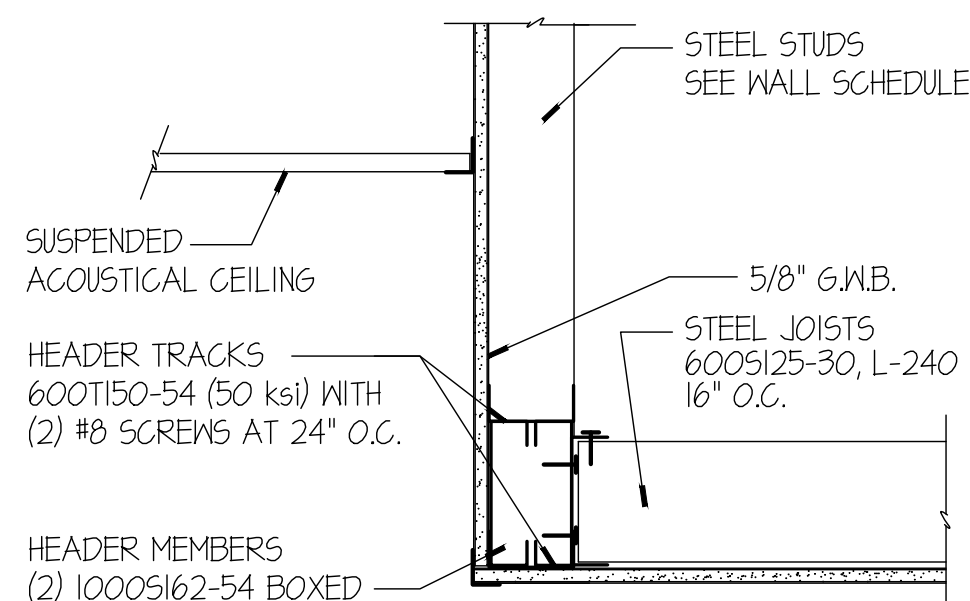
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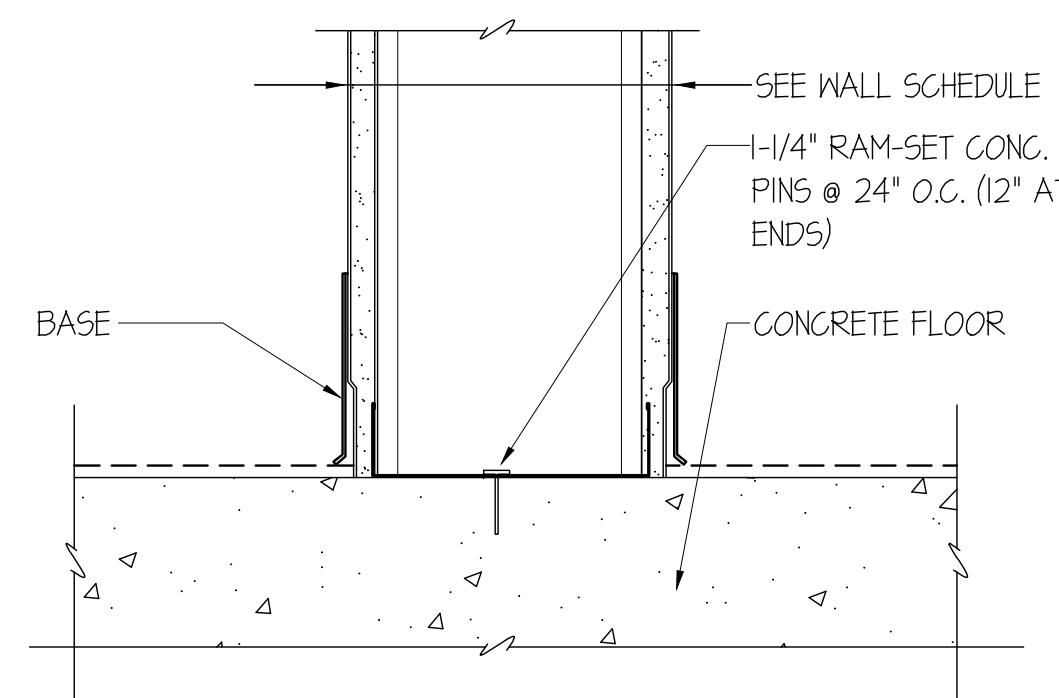
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BATT INSULATION PER WALL TYPE SCHEDULE
5/8" GMB TYPE 'X'

6 3 1/2" MTL STUD WALL
W/ BATT INSUL
NOT TO SCALE 3.5-METAL-BATT INSUL5 CEILING SOFFIT
SCALE: 1-1/2" = 1'-0"

8C5-2Z

2 WALL TOP DEFLECTION TRACK
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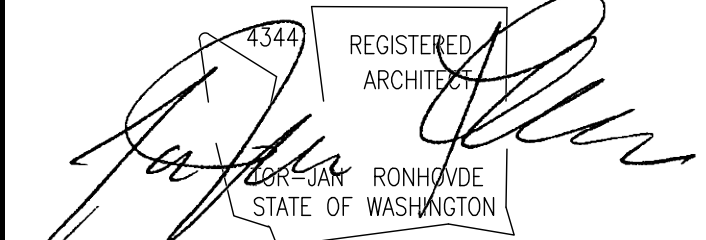
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1 WALL / FLOOR CONNECTION
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WIENERSCHNITZEL-PUYALLUP
TENANT IMPROVEMENTS

WALMART - SOUTH HILL
310 31ST AVENUE SE
PUYALLUP, WA 98374

PROJECT:

4		
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1		
-	05-23-25	PERMIT SUBMITTAL
NO.	DATE	DESCRIPTION

REVISIONS

SHEET CONTENTS:

DETAILS

JOB NO.: 2024.47
DRAWN BY: MA
CHECKED BY: LMK
DATE: 05-21-25

SHEET NO.

A11.1

17

SUSPENSION SYSTEMS FOR ACOUSTICAL LAY-IN CEILINGS

SCALE: NTS

BUILDING DEPARTMENT NOTES:

1. ALL ELECTRICAL OUTLETS IN KITCHEN SHALL BE GFI.
2. The inside cooking oil storage tank shall be UL142 or UL80 and shall comply with the 2019 California Fire Code, Sections 610, 6109.6, 6104.2.7.8 and 6104.2.7.4.
- The Piping from the storage tank to the discharge point shall be hydrostatically tested to 150 percent of the maximum anticipated pressure of the system or pneumatically tested to 110 percent of the maximum anticipated pressure of the system, but not less than 5 pounds per square inch at the highest point of the system.

HEALTH DEPARTMENT NOTES:

1. All new, existing or replacement equipment shall meet A.S.I. and A.S.A. standards.
2. Delivery door leading to the exterior shall be provided with an overhead air curtain. Air curtain shall operate when the door is opened.
3. All prep sinks, condensate from ice bins, refrigerators (or factory mounted evaporator) and similar equipment shall be drained to a floor sink at $\frac{1}{4}$ " per 12" slope with a legal air gap.
4. Provide a janitorial sink in a separate area or room (per local code). The sink shall be provided with hot (120 degree minimum) and cold water through a mixing faucet with an approved back flow prevention device.
5. Exterior entry/exit doors and rest room doors shall be self-closing.
6. All sinks, lavatories and hand sinks shall have combination faucets or premixing faucets with hot (120 degree minimum) and cold water under pressure.
7. All faucets shall be furnished with lever type faucets.
8. All curb mounted counters and equipment shall be sealed to the wall and curb in an approved manner.
9. Dish machine shall drain to a 3" trapped floor sink with a legal air gap.

10. The minimum size sink shall be 18" x 18" x 12" deep, with a minimum 18" drain board at each end with an 8" splash at the walls. It must be capable of accommodating the largest utensil.
11. All floor sinks must be at least half exposed or be in line with the front face of elevated free standing equipment, and within 15 feet of the condensate producing equipment.
12. Building shall be fully enclosed and rodent proof.
13. All walls and ceilings in the food preparation and storage areas shall be smooth, durable and nonabsorbent.
14. Lighting, natural or artificial, shall be 20 FC at 30" above finished floor. Light fixtures shall be shatter proof or with shatter proof shield.
15. Adequate garbage storage areas shall be provided inside and outside. Containers shall be leak and rodent proof.
16. All custom fabrication shall be performed by a NSF or ETL certified fabricator.

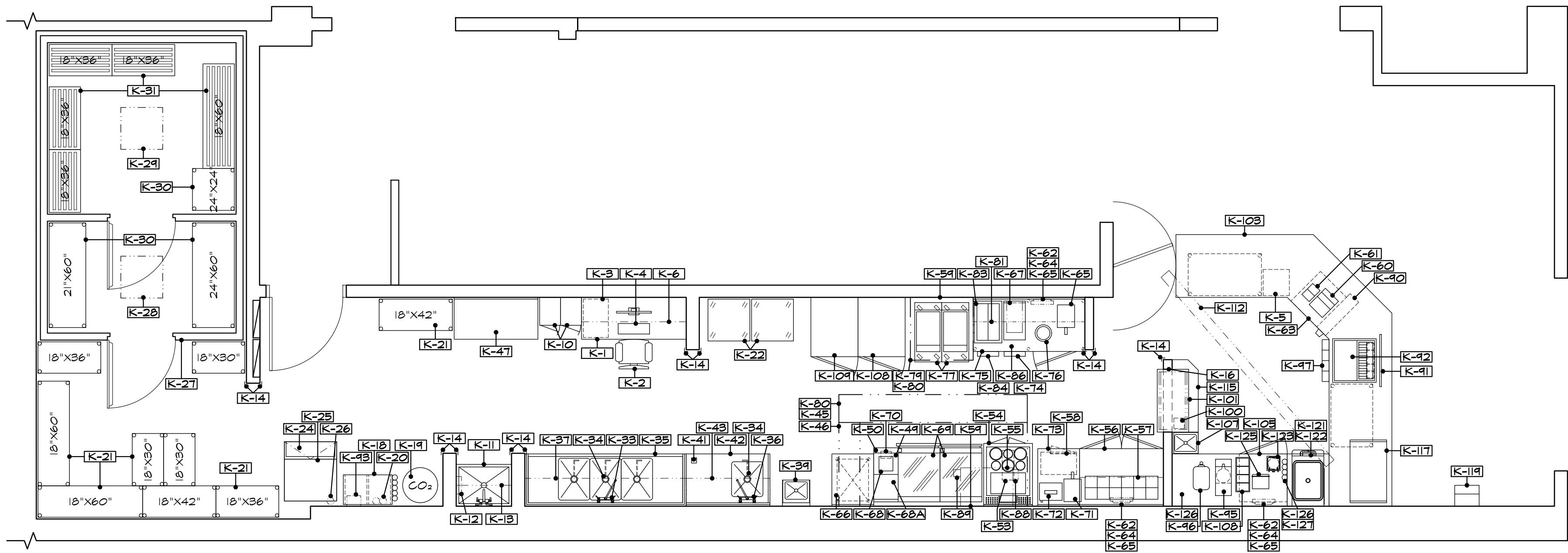
GENERAL NOTES:

1. Refer to the Architectural plans and/or the owner for information not pertaining directly to the equipment to be supplied by the Food Service Equipment Contractor.
2. The General Contractor shall notify the Food Service Equipment Contractor for field inspection five (5) days before the site is poured and again before the walls are closed.
3. The General Contractor shall provide broom clean areas where equipment is to be installed, at the start of installation. The General Contractor shall be responsible for security of the equipment on the job site. The General Contractor shall be responsible for cleanup and disposal of cartons, trash crates, debris, etc., after the installation of the fixtures.

STATUS LEGEND:

- FSEC Food Service Equipment Contractor shall furnish and install.
- G.C. General Contractor Shall furnish and install.
- OWNER Owner to furnish and install.
- VENDOR Vendor shall furnish and install.
- G.S. Cabinet shop shall furnish and install.
- NC Not in contract.
- EXIST Existing item to remain.
- ENRL Existing item to be relocated.
- EVND Existing item to be modified.
- OT Owner to furnish, G.C. shall install.

EQUIPMENT SCHEDULE															
ITEM	QUAN	EQUIP. BY	DESCRIPTION	MANUFACTURER/MODEL NUMBER	ITEM	QUAN	EQUIP. BY	DESCRIPTION	MANUFACTURER/MODEL NUMBER	ITEM	QUAN	EQUIP. BY	DESCRIPTION	MANUFACTURER/MODEL NUMBER	
K 1	1	GC	MANAGERS DESK W/ (1) OVER SHELF		K 44	1	FSEC	STEAM TABLE PAN	VOLLRATH / 30088	K 46	1	VENDOR	ICE TEA DISPENSER	CURTIS CO. / CBS10000	
K 2	1	OWNER	OWNER MANAGERS CHAIR		K 50	1	FSEC	ADAPTER FOR CHILI POT	OMNITEAM / CUSTOM STAINLESS STEEL	K 47	1	FSEC	LID DISPENSER	DISPENSE-RITE / CLTD-14A	
K 3	1	OWNER	LEGAL FILING CABINET		K 51					K 48					
K 4	1	VENDOR	OFFICE COMPUTER / POS SYSTEM		K 52					K 49					
K 5	1	FSEC	DEPOSITORY SAFE	MESA SAFE / MFL214EILK	K 53	1	FSEC	BAIN-MARIE HEATER	HATCO / FR2-6	K 100	1	VENDOR	NAPKIN HOLDER		
K 6	1	VENDOR	MUSIC SYSTEM		K 54	1	FSEC	CHILI STEAMER	OMNITEAM / CHILISTEAMER	K 101	1	FSEC	HEATED HOLDING UNIT	HATCO / 6R50H-80 D	
K 7					K 55	1	FSEC	BUN STEAMER	OMNITEAM / BUNSTEAMER	K 102					
K 8					K 56	1	FSEC	REFRIGERATED SANDWICH TABLE ON CASTERS	BLUAIR / BLUPT48-HC	K 103A					
K 9	1	FSEC	STAINLESS STEEL INSULATED PANEL	CUSTOM STAINLESS STEEL	K 57	1	FSEC	WALL SHELF W/ (6) WIRE WRAP SHELVES	OMNITEAM / WRAP STATION	K 103	1	GC	FRONT ORDER / PICK-UP COUNTER TOP SOLID SURFACE	CUSTOM TAB.	
K 10	1	FSEC	EMPLOYEE'S LOCKER	GSN / EL-3DR	K 58	1	FSEC	MICROWAVE OVEN	SHARP / R-21 LTT	K 104					
K 11	1	EXIST	JANITOR'S MOP SINK W/ WALL FAUCET		K 59	LOT	FSEC	STAINLESS STEEL WALL FLASHING	CUSTOM 5/8" 206A 5/8" TYPE 304-14 FINISH FEG	K 105	1	FSEC	UNDERCOUNTER REFRIGERATOR	BLUEAIRE / BLUR28-HC W/ 2" CASTERS	
K 12	1	FSEC	MOP BROOM HOLDER	PRINCE CASTLE / 418-B	K 60	1	VENDOR	POS REGISTERS	VENDOR	K 106	1	FSEC	SERVICE COUNTER	CUSTOM STAINLESS STEEL	
K 13	1	FSEC	SHELVING, WALL MOUNTED	GSN / VERIFY SIZE	K 61	1	VENDOR	POS PRINTERS	VENDOR	K 107	1	FSEC	STAINLESS STEEL HAND SINK	GSN / HS-121TTS	
K 14	1	FSEC	STAINLESS STEEL CORNER GUARDS	CUSTOM STAINLESS STEEL	K 62	3	VENDOR	KDS MONITORS	VENDOR	K 108	1	FSEC	REACH-IN FREEZER	BLUEAIR / B5P23T-L-HC	
K 15	1	GC	AIR CURTAIN	MARS AIR SYSTEMS / N236-1UA-OB	K 63	1	VENDOR	STAINLESS STEEL CASH DRAWERS	OMNITEAM / CUSTOM STAINLESS STEEL	K 109	1	FSEC	REACH-IN REFRIGERATOR	BLUEAIR / B5R23T-L-HC	
K 16	1	FSEC	STAINLESS STEEL JAMB CHANNELS	CUSTOM STAINLESS STEEL	K 64	3	VENDOR	STAINLESS STEEL TOUCH PAD BRACKETS	VENDOR	K 110					
K 17	1	GC	WATER HEATER		K 65	3	VENDOR	TOUGH PADS	VENDOR	K 111					
K 18	1	VENDOR	BAG-IN-A-BOX ASSEMBLY		K 66	1	FSEC	STAINLESS STEEL WORK TABLE	GSN / KTPB3024	K 112	1	OWNER	INTERIOR MENU BOARD	REFER TO GSN DEVELOPMENT DEPARTMENT	
K 19	1	VENDOR	CO2 TANK		K 67	1	FSEC	FRENCH FRY WARMER	HATCO / U6FF	K 113					
K 20	1	VENDOR	WATER FILTER (DRINK DISPENSER)		K 68	1	FSEC	INDUCTION RANGE, COUNTERTOP	HATCO / IRN5-FC1-36	K 114	1	FSEC	LID, STRAIN CONDIMENT HOLDER	DISPENSERITE #RLS-1	
K 21	LOT	FSEC	DRY STORAGE SHELVING	SERV-WARE / GREEN EPOXY	K 69A	1	FSEC	STAINLESS STEEL WORK TABLE	GSN / KTPB3018	K 115	1	FSEC	STAINLESS STEEL PICK-UP COUNTER	CUSTOM STAINLESS STEEL	
K 22	2	FSEC	BUN RACK	-	K 69	2	FSEC	HAMBURGER GRIDDLE	ROYAL / RT6E-24-HE	K 116					
K 23					K 70	1	FSEC	HAMBURGER TIMER	KITCHEN BRAINS / FAST TRACK2X3	K 117					
K 24	1	FSEC	ICE MACHINE, REMOTE	KOOLAIRE / KYT800DA SELF CONTAINED	K 71	4	FSEC	HEATED HOLDING CABINET	PRINCE CASTLE / HMB100HB-NA	K 118					
K 25	1	FSEC	ICE STORAGE BIN	KOOLAIRE / K-510	K 72	1	FSEC	BUN TOASTER, CONVEYOR TYPE	ANTUNES / VGT-2 4210455	K 119					
K 26	1	FSEC	WATER FILTER (ICE)	BM / ICE120-S	K 73	1	FSEC	STAINLESS STEEL WORK TABLE	GSN / KTPB3024	K 120	1	FSEC	STAINLESS STEEL PASS SHELF	CUSTOM STAINLESS STEEL	
K 27	1	EXIST	WALK-IN COOLER/FREEZER COMBO		K 74	1	FSEC	STAINLESS STEEL FRY SCOOP HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 121	1	FSEC	TAYLOR STAND ON CASTERS W/ DRAWERS	CUSTOM STAINLESS STEEL	
K 28	1	EXIST	WALK-IN COOLER REMOTE		K 75	1	FSEC	STAINLESS STEEL FRY TONGS HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 122	1	OWNER	SOFT SERVE MACHINE	TAYLOR / C706	
K 29	1	EXIST	WALK-IN FREEZER REMOTE		K 76	1	FSEC	FOOD TOPPING WARMER, COUNTERTOP	SERFER PRODUCTS / 82066	K 123	1	FSEC	FOOD TOPPING WARMER, COUNTERTOP	SERFER PRODUCTS / 42000	
K 30	LOT	FSEC	COOLER SHELVING (WALK-IN COOLER)	CAMBRO, ELEMENT SERIES	K 77	2	FSEC	FRYER	FRY MASTER / RE-14	K 124					
K 31	4	FSEC	DUNAGE SHELVING (WALK-IN FREEZER)	GSN / ALUMINUM DUNNAGE	K 78					K 125	1	FSEC	FREEZE/MILKSHAKE BLENDER W/ FOOT PEDAL	VITA MIX / 000510	
K 32					K 79	1	FSEC	EXHAUST HOOD (TYPE I UL LISTED)	CAPTIVE-AIRE / 3650BD-2	K 126	1	FSEC	GONE HOLDER	DISPENSE-RITE / 6FGD-2	
K 33	1	FSEC	PRE-RINSE FAUCET W/ ADD ON FAUCET	FISHER / B3440	K 80	1	FSEC	STAINLESS STEEL HOOD ENCLOSURE	CUSTOM STAINLESS STEEL	K 127					
K 34	4	FSEC	DRAIN, LEVER / TWIST WASTE	FISHER / 22204	K 81	1	FSEC	STAINLESS STEEL WALL SHELF	GSN / WS-N648	K 128					
K 35	1	FSEC	THREE (3) COMPARTMENT SINK	GSN / SHB24SD W/ SINK COVERS	K 82	1	FSEC	UNDERCOUNTER REFRIGERATOR	BLUEAIRE / BLUF28-HC	K 129					
K 36	1	FSEC	FAUCET (PREP SINK)	FISHER / 60801	K 83	1	FSEC	FRENCH FRY WARMER	BKI / UH-T	K 130					
K 37	1	FSEC	WALL SHELF (3-COMP)	SPS, SERV-WARE	K 84	1	FSEC	FRY BAG HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 131					
K 38					K 85	1	FSEC	FRY FILTER	HIROL / 55HD-74100	K 132					
K 39	1	FSEC	HAND SINK	GSN / HS-16155	K 86	1	FSEC	FRY DUMP STATION	OMNITEAM / CUSTOM STAINLESS STEEL	K 133					
K 40	1	OWNER	TRASH CANS	(NOT SHOWN)	K 87	2	FSEC	GRIDDLE STAND	ROYAL / R5524HD	K 134					
K 41	1	FSEC	CAN OPENER	EDLUND / MODEL 1	K 88	1	FSEC	POLISH TONGS HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 134A					
K 42	1	FSEC	STAINLESS STEEL WORK TABLE W/ PREP SINK & SPLASH	GSN / KTPB3048L	K 89	1	FSEC	SHORTENING BOTTLE HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 135					
K 43	1	FSEC	WALL SHELF	GSN / WS-N1236	K 90	1	FSEC	CUP DISPENSER	DISPENSE-RITE / CLTD-14	K 136					
K 44					K 91	1	FSEC	SODA SCREEN	CUSTOM	K 137					
K 45	1	FSEC	EXHAUST HOOD (TYPE I UL LISTED)	CAPTIVE-AIRE / 4824EX-2	K 92	1	VENDOR	SODA DISPENSER	CORNELLUS / INTELLI-CARB #2323-B-45-100	K 138					
K 46	1	FSEC	FIRE SUPPRESSION SYSTEM	CAPTIVE AIRE FIRE SUPPRESSION	K 93	1	VENDOR	CARB-NATOR/PUMP ASSEMBLY	PART OF ITEM #12	K 139					
K 47	1	GC	EMPLOYEE'S BREAK TABLE	CUSTOM	K 94					K 140					
K 48					K 95	1	FSEC	COFFEE BREWER	CURTIS CO. / CBS10000						



FOOD SERVICE EQUIPMENT PLAN

1/4" = 1'-0"

Date 04/17/25

Drawn

Checked

Scale 1/4" = 1'-0"

FOOD SERVICE EQUIPMENT PLAN & SCHEDULE

WIENERSCHNITZEL - WALMART #2403

Walmart Supercenter
310 31st Ave SE
Fryallup, WA 98914

Job Number

Sheet Number

K 1

of

FOURNIER & ASSOCIATES

Commercial Interior & Food Service Design
1942 Essex Avenue
La Verne, California 91750
(909) 392-0520 Fax (909) 593-0636
e-mail: FourAssoc@aol.com

PLUMBING NOTES:

1. Plumbing Contractor shall make all rough-in and final connections, and provide all interconnecting parts unless otherwise specified, to comply with local codes, including valves, trip pressure regulators, temperature and pressure safety release valves, traps, strainers and supply shutoff valves, with permanent name tags identifying supply lines to each individual piece of equipment. Provide chrome plated piping and fittings for all exposed connecting runs. Interconnecting parts specified to be supplied by the Food Service Equipment Contractor, shall be installed by the Plumbing Contractor. All gas and water piping shall be installed in walls, no exposed piping allowed.

2. All plumbing outlets (rough-in and connections) shown on this plan are for equipment to be supplied by the Food Service Equipment Contractor or the owner as shown on the equipment plan from available information. Refer to the architectural plans, the owner and the General Contractor for additional plumbing requirements. All work shall comply with applicable codes.

3. All dimensions for rough-ins are from finished walls or floors, or from center line of outlet to center line of outlet, unless otherwise noted.

4. Refer to the architectural plan and the General Contractor to locate walls or structures not erected which locate outlets as shown on this plan.

5. Plumbing Contractor shall install faucets at kitchen equipment. Food Service Contractor will furnish faucets for equipment, unless otherwise noted.

6. Plumbing Contractor shall furnish and install all drains from equipment, coils and sinks, including insulation on drain lines from ice bins, unless otherwise noted. Indirect drain lines shall be 1/2" diameter minimum or per local health code.

7. Plumbing Contractor shall provide watertight sleeves as required. Floor or wall sleeves shall extend 1" from the finished floor or wall. Sleeves through masonry bases shall be flush with finished top of base, unless otherwise noted.

8. Plumbing Contractor shall set floor sinks level with the floor or per local code. Floor sinks that fall completely in masonry base shall be set level with the top base or per code.

9. Plumbing Contractor shall provide floor drains as required. Set floor drains to allow floors to slope in a 84" diameter dish around floor drains.

10. Plumbing Contractor shall install R.P.B.F. on soda water supply line with S.O.V.'s on each side. Run discharge to the floor sink.

11. Plumbing Contractor shall install mechanical valves on gas supply lines to equipment shown on the fire protection system schematics to be activated by the hood fire protection system. Valves will be furnished by the Food Service Equipment Contractor.

12. Plumbing Contractor shall provide pressure reducing valves, if required, to maintain general water pressure in the kitchen at 50 P.S.I. Maximum pressure at dishwashers and booster heaters shall be reduced to 20 P.S.I.

13. Plumbing Contractor shall provide grease traps, if required, and shall be installed either below or flush with the floors. Grease traps shall not be installed in waste lines from disposers unless required by code.

14. Plumbing Contractor shall confirm clean out locations with Designer for accessibility and location.

15. Cold storage room drain lines shall be installed by the Refrigeration Contractor and trapped at the outlet end. Drain line connection at the coil shall be non-solder type. Freezer drain line shall be heated.

16. Plumbing Contractor shall provide chrome plated vacuum breakers at supply lines to coffee urns and dish table scrapping troughs.

17. Plumbing Contractor shall furnish and install water treatment filters on supply lines to ice makers, coffee makers, tea makers, hot chocolate makers, water stations and soda systems. Units shall be installed and concealed from sight, in an accessible place with a shutoff valve on both sides of water line for servicing.

18. Plumbing Contractor shall furnish and install mixing valve type hose bibs, chrome plated, where shown on the plan. Provide one 50 foot length of heat resistant water hose for kitchen or kitchen areas.

19. Extend from wall to splash or top.

20. Extend from floor stub to splash or top.

21. Plumbing Contractor shall furnish and install gas regulator valves to equipment as required.

22. The janitor sink shall be fitted with a back flow prevention device.

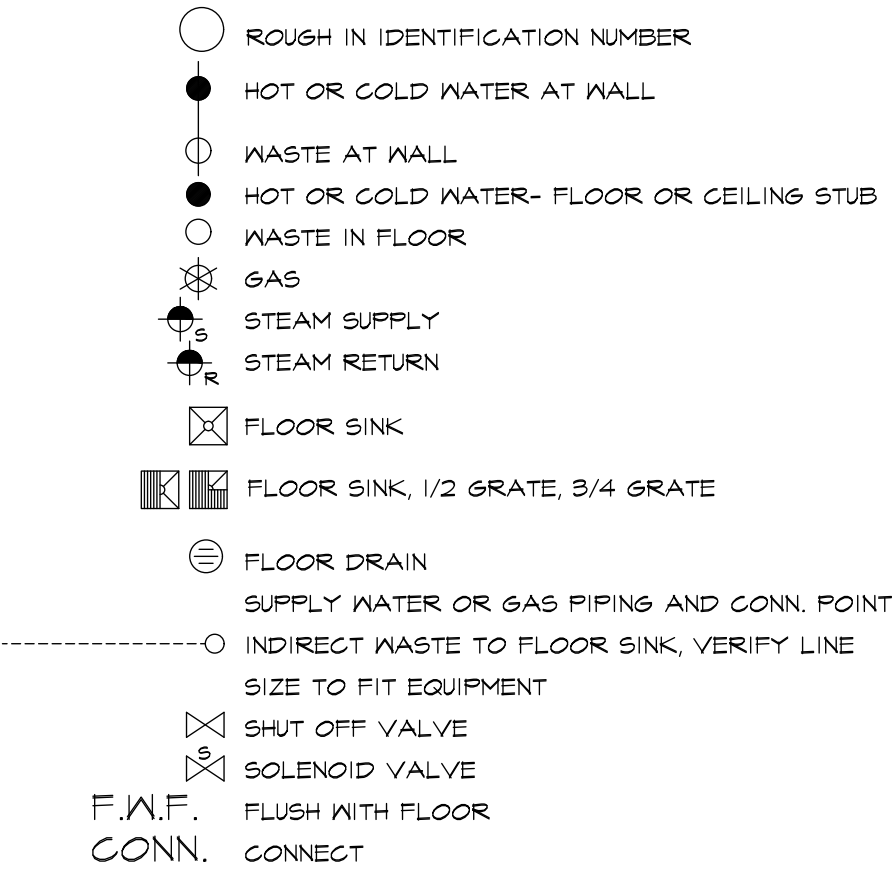
23. If a grease trap is required, no clean outs or access to the grease trap shall be within the food establishment.

24. Plumbing Contractor shall install gas or water quick disconnects as furnished by the Food Service Equipment Contractor.

25. Plumbing Contractor shall provide interconnecting water lines between the dish machine and the booster heater.

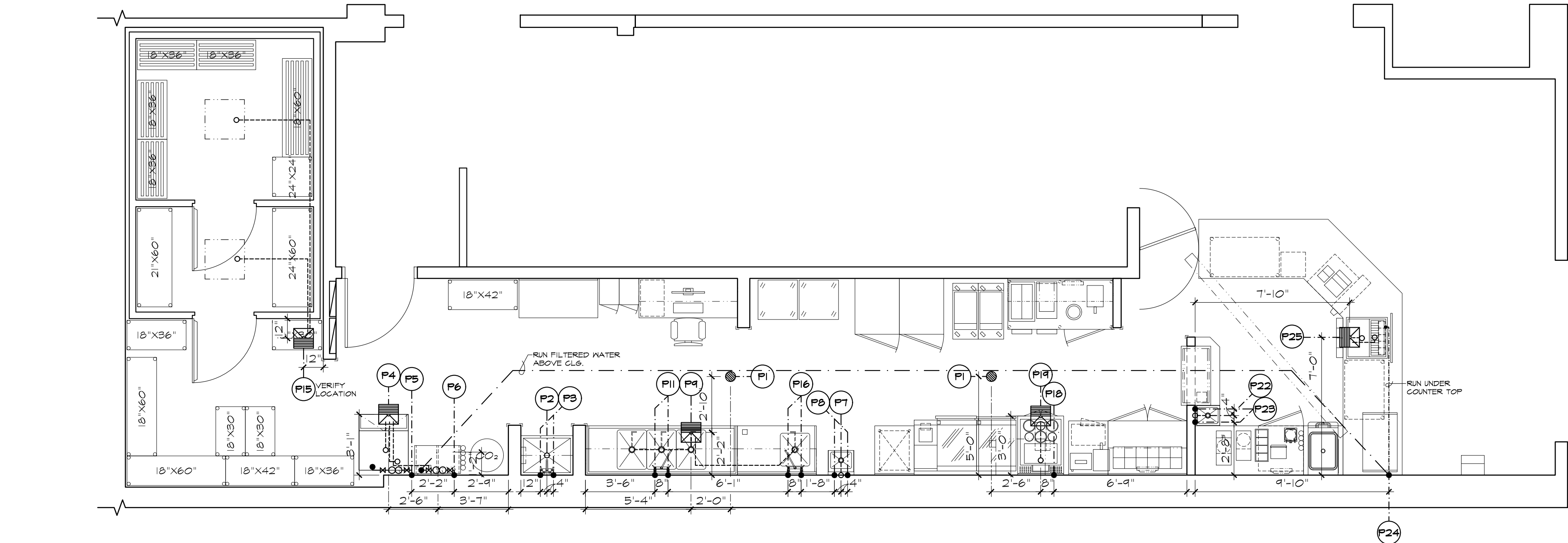
26. General Contractor shall install stainless steel drip pans or drain troughs including expansion joint material around the perimeter. Stainless steel pans will be furnished by the Food Service Equipment Contractor.

PLUMBING LEGEND



PLUMBING SCHEDULE								
NUMBER	QUAN	DESCRIPTION	SIZE	LOCATION	HEIGHT	CONNECTION TO	REMARKS	ITEM
P 1	2	FLOOR DRAIN	---	FLOOR	-0"	AREA DRAIN		---
P 2	1	WASTE	2"	FLOOR	-0"	MOP SINK DRAIN, EXISTING	TRAP BELOW FLOOR, EXISTING	K-11
P 3	1	H4C WATER	1/2"	WALL	+36"	MOP SINK FAUCET, EXISTING	15 GPH - HOT, EXISTING	K-11
P 4	1	FLOOR SINK	---	FLOOR	+0"	(3) IND. DRAINS	1/2 GRATE	K-24
P 5	1	COLD WATER	1/2"	WALL	+96"	WATER FILTER SYSTEM	CONNECT TO ICE MACHINE	K-26
P 6	1	COLD WATER	1/2"	WALL	+96"	WATER FILTER SYSTEM	CONNECT TO SODA CARBONATOR TEE TO P24	K-20
P 7	1	WASTE	1 1/2"	WALL	+16"	SINK DRAIN		K-39
P 8	1	H4C WATER	1/2"	WALL	+18"	FAUCET	5 GPH - HOT	K-39
P 9	1	FLOOR SINK	---	FLOOR	+0"	(2) IND. DRAINS	1/2 GRATE	K-35
P 10	1	FLOOR SINK	---	FLOOR	+0"	(2) IND. DRAINS	1/2 GRATE	K-20
P 11	1	H4C WATER	1/2"	WALL	+16"	PRE-RINSE FAUCET	42 GPH - HOT	K-36
P 12								
P 13								
P 14								
P 15	1	FLOOR SINK	---	FLOOR	+0"	(2) IND. DRAINS	1/2 GRATE	K-34
P 16	1	H4C WATER	1/2"	WALL	+16"	FAUCET	5 GPH - HOT	K-36
P 17								
P 18	1	HOT WATER	1/2"	WALL	+9"	STEAM TABLE	5 GPH - HOT	K-54
P 19	1	FLOOR SINK	---	FLOOR	+0"	IND. DRAIN	1/2 GRATE	K-54
P 20								
P 21								
P 22	1	WASTE	1 1/2"	WALL	+10"	SINK DRAIN		K-147
P 23	1	H4C WATER	1/2"	WALL	+12"	FAUCET	5 GPH - HOT	K-121
P 24	1	F. COLD WATER	1/2"	WALL	+24"	SODA	FROM P-6	K-95
P 25	1	FLOOR SINK	---	FLOOR	+0"	(2) IND. DRAINS	1/2 GRATE	K-92
P 26								
P 27								
P 28								
P 29								
P 30								

Provide all required backflow prevention devices that are required the 2021 Washington State Plumbing Code and Washington State Department of Health to prevent cross connections. This should include Beverage Dispensers, Dishwashers, Ice Makers, Kitchen Equipment, etc.



FOOD SERVICE PLUMBING PLAN

1/4" = 1'-0"

FOURNIER & ASSOCIATES
Commercial Interior & Food Service Design
1942 Essex Avenue
La Verne, California 91750
(909) 392-0520 Fax (909) 593-0636
e-mail: FourAssoc@aol.com

Date 04/16/25
Drawn
Checked
Scale 1/4" = 1'-0"

FOOD SERVICE PLUMBING PLAN & SCHEDULE
WIENERSCHNITZEL - WALMART #2403
Walmart Supercenter
310 31st Ave SE
Puyallup, WA 98374

Job Number
Sheet Number

K2
of

ROUGH IN IDENTIFICATION NUMBER (FOOD SERVICE DRAWING ONLY)	REMOTE BALLAST
WALL STUB	MOTOR
FLOOR OR CEILING STUB	HEATER
P.V.C. STUB- FLOOR OR CEILING	THERMOSTAT
JUNCTION BOX	SOLENOID VALVE
120V SINGLE RECEPTACLE	FULL BOX- 12" X 12" IN WALL, +18" CENTER
120 VOLT DUPLEX RECEPTACLE	CONTROL WIRES
120 VOLT SWITCHED DUPLEX	WIRING AND FINAL CONNECTION
208 VOLT RECEPTACLE	VAPOR PROOF WIRING
120 / 208 VOLT RECEPTACLE	SLEEVE
DROP CORD RECEPTACLE AT +18". CORD, CAP AND RECEPTACLE BY ELEC.	ELECTRICAL PANEL
CONTRACTOR. CAP SHALL BE TWIST LOCK TYPE.	DECK & FLOOR OUTLET
SWITCH / CONTROL	FIRE PROTECTION SYSTEM FULL BOX
SWITCH WITH PILOT LIGHT	P.V.C. CONDUIT IN FLOOR OR ATTIC, SIZE SHOWN ON PLANS, ALL SKEEPS SHALL HAVE A MIN 24" RADIUS
DIMMER, DIMMER PANEL	MICROPHONE OUTLET
CEILING LIGHT	TELEPHONE
WALL LIGHT	FAX
VAPOR PROOF LIGHTS	DSL/MODEM
FLUORESCENT LIGHT	All Receptacles shall be grounded

1. All electrical outlets (rough-in and connections) shown on this plan are for equipment to be supplied by the Food Service Equipment Contractor or the owner as shown on the equipment plan from available information. Refer to the architectural plans, the owner and the General Contractor for additional electrical requirements. All work shall comply with all applicable codes. All conduit shall be installed in walls, no exposed conduit allowed.

3. Electrical Contractor shall provide conduit, receptacles, connections to equipment, any internal wiring in the fixtures, and provide all interconnecting parts unless otherwise noted. All receptacles shall be polarized with stainless steel cover plates and set horizontally, unless otherwise noted. 120 volt outlets shall be U-slot three (3) wire ground type. Equipment rated at more than 1650 watts and motors 1/2 HP larger shall operate on 208 volt, three phase, unless otherwise noted. Provide magnetic starters and thermal protection on all motors.

5. Walk-in refrigerators are furnished complete with ceiling lights and outlet boxes. Electrical Contractor shall furnish and install all interconnection conduit and wiring, and install ceiling lights using EYS seal-off.

7. All conduit floor stub-ups shall extend out of the floor or base 4 inches from the finished surface.

9. Electrical Contractor shall install all loose starters and switches for disposers, conveyors and dishwashers at locations approved by the Food Service Equipment Contractor and provide interconnecting wiring as required.

II. Electrical Contractor shall install limit switch for dish machine in the splash of the table.

13. Electrical Contractor shall provide conduit as indicated on the plans for remote syrup, refrigeration lines, beer, CO2 gas lines, etc. Conduits shall have a minimum sweep of 24" at all bends and shall terminate in floor stub or pull boxes as indicated. Underground conduit shall be P.V.C. or approved equivalent. Lines will be pulled by the Food Service Equipment Contractor, and ends will be sealed water tight. All joints shall be glued.

15. Electrical Contractor shall provide control conduit and wires for fire protection system, electrical defrost system and ice machine. Electrical defrost system shall have five (5) wire color coded system.

17. Extend from wall stub to splash and/or apron

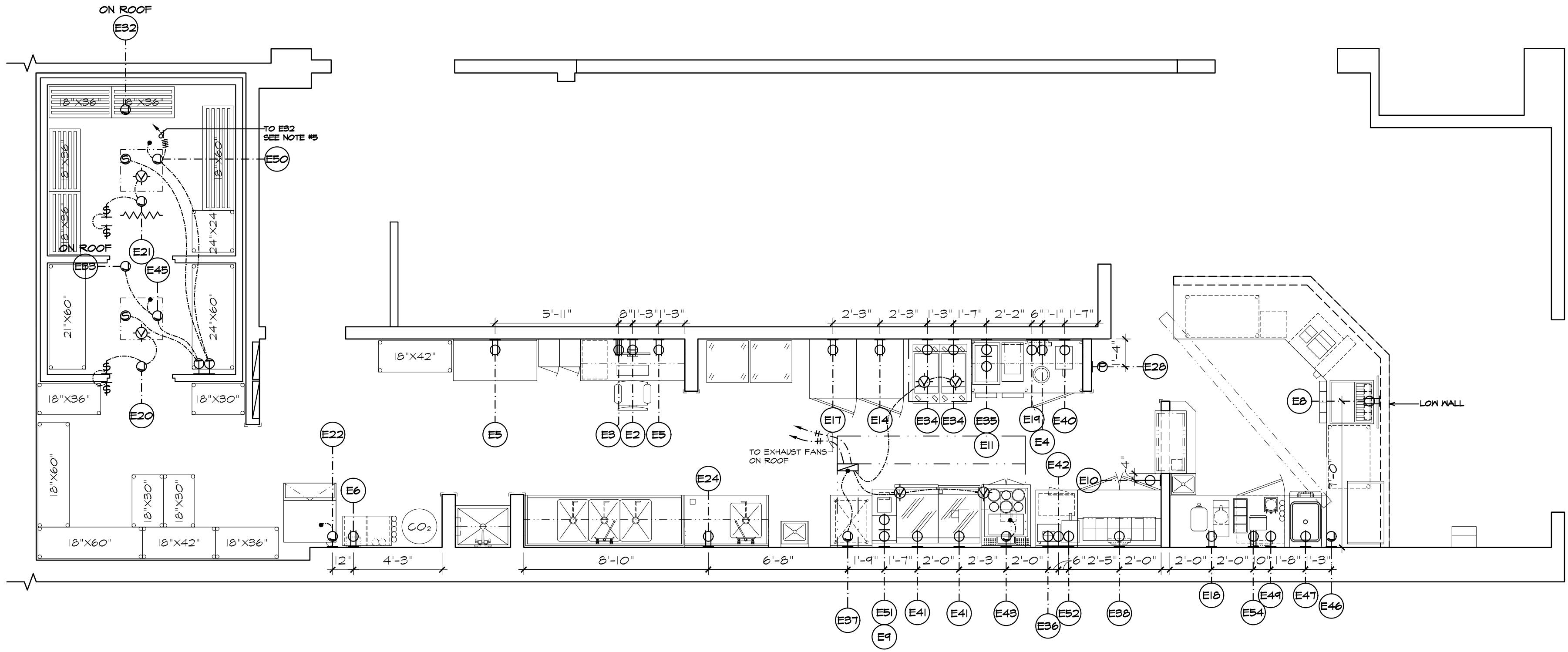
20. Interconnect the hood lights, exhaust fan, make-up air and fire protection system unless local code requires otherwise.

21. Interconnect dish machine with the Vapor Hood Exhaust Fan

22. Interconnect the Ice machine control wire to the condensing unit on the roof.

23. Extend from ceiling in walk-in chase provided by walk-in manufacturer.

NO.	QUAN	DESCRIPTION	VOLT	PHASE	RATING	LOCATION	HEIGHT	CONNECTION TO	REMARK	ITEM	NO.	QUAN	DESCRIPTION	VOLT	PHASE	RATING	LOCATION	HEIGHT	CONNECTION TO	REMARK	ITEM
E 1											E 31										
E 2	1	DUPLEX REC	120	1	15 AMPS	WALL	+31"	POS/COMPUTER SYSTEM		K-4	E 32	1	J-BOX	208	1	24 AMPS	ROOF	---	FREEZER COMPRESSOR	EXISTING	K-29
E 3	1	QUAD REC	120	1	15 AMPS	WALL	+60"	MUSIC SYSTEM		K-6	E 33	1	J-BOX	208	1	6.6 AMPS	ROOF	---	REFRIGERATOR COMPRESSOR	EXISTING	K-29
E 4	1	DUPLEX REC	120	1	8 AMPS	WALL	+24"	CHILI POT		K-75	E 34	2	SINGLE REC	208	3	39 AMPS EA.	WALL	+24"	FRYERS	NEMA #15-60P	K-77
E 5	2	DUPLEX REC	120	1	7 AMPS	WALL	+31"	UTILITY		---	E 35	1	DUPLEX REC	120	1	8.3 AMPS	WALL	+32"	FRENCH FRY DUMP		K-83
E 6	1	DUPLEX REC	120	1	15 AMPS	WALL	+84"	GARBINATOR		K-18	E 36	1	DUPLEX REC	120	1	15 AMPS	WALL	+46"	BUN TOASTER		K-45, K-79
E 7											E 37	1	J-BOX	120	1	15 AMPS	WALL	+90"	HOOD CONTROL		K-46
E 8	1	DUPLEX REC	120	1	7 AMPS	WALL	+15"	SODA DISPENSER		K-42	E 38	1	DUPLEX REC	120	1	6.9 AMPS	WALL	+30"	REFRIGERATED BASE		K-56
E 9	1	SINGLE REC	120	1	2 AMPS	WALL	+30"	HAMBURGER TIMER		K-70	E 39										
E 10	1	SINGLE REC	120	1	13.8 AMPS	WALL	+48"	HEATED HOLDING UNIT		K-101	E 40	1	DUPLEX REC	120	1	5 AMPS	WALL	+46"	HEAT MODULES		K-71
E 11	1	SINGLE REC	120	1	2 AMPS	WALL	+60"	FRY TIMER		K-40	E 41	2	DUPLEX REC	208	3	16 AMPS	WALL	+24"	GRIDDLE		K-64
E 12											E 42	1	SINGLE REC	120	1	15 AMPS	WALL	+60"	MICROWAVE OVEN		K-58
E 13											E 43	1	J-BOX	208	1	28.8 AMPS	WALL	+18"	BAIN MARIE HEATER		K-53
E 14	1	SINGLE REC	120	1	5 AMPS	WALL	+82"	REACH-IN FREEZER		K-108	E 44										
E 15											E 45	1	J-BOX	120	1	5 AMPS	FIXT.	---	BLOWER COIL	SEE NOTE #6, EXISTING	K-29
E 16											E 46	1	J-BOX	120	1	15 AMPS	CEILING	---	MENU BOARD	VERIFY LOCATION	K-112
E 17	1	SINGLE REC	120	1	3 AMPS	WALL	+82"	REACH-IN REFRIGERATOR		K-109	E 47	1	SINGLE REC	208	3	19 AMPS	WALL	+24"	SHAKE MACHINE	CORD & PLUG BY CONTRACTOR	K-122
E 18	1	SINGLE REC	120	1	13.8 AMPS	WALL	+46"	COFFEE MAKER		K-45	E 48										
E 19	1	SINGLE REC	120	1	3.2 AMPS	WALL	+18"	FREEZER		K-82	E 49	1	SINGLE REC	120	1	4 AMPS	WALL	+18"	UNDERCOUNTER REFRIGERATOR		K-105
E 20	1	J-BOX	120	1	1 AMPS	FIXT.	---	WALK-IN LIGHTS	EXISTING	K-29	E 50	1	J-BOX	---	---	POWER FROM E-52	ROOF	---	DEFROST SYSTEM	SEE NOTE #10, EXISTING	K-29
E 21	1	J-BOX	120	1	7 AMPS	FIXT.	---	WALK-IN LIGHTS & DOOR HEATER	EXISTING	K-29	E 51	1	SINGLE REC	208	1	15 AMPS	WALL	+46"	INDUCTION RANGE		K-22
E 22	1	J-BOX	120	1	12.7 AMPS	WALL	+78"	ICE MACHINE		K-24	E 52	1	DUPLEX REC	120	1	5 AMPS	WALL	+60"	HEAT MODULES		K-71
E 23											E 53										
E 24	1	DUPLEX REC	120	1	15 AMPS	WALL	+48"	UTILITY	GFI REQUIRED	---	E 54	1	QUAD REC	120	1	16 AMPS	WALL	+24"	CONE DIP / UTILITY		K-122
E 25											E 55										
E 26											E 56										
E 27											E 57										
E 28	1	J-BOX	---	---	---	WALL	+48"	FIRE PROTECTION SYSTEM		K-46	E 58										
E 29											E 59										
E 30											E 60										


$$1/4'' = 1'-0''$$
[illegible]

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Date 04/17/25
 Drawn _____
 Checked -
 Scale 1/4" = 1'-0"

FOOD SERVICE ELECTRICAL PLAN & SCHEDULE

WIENERSCHNITZEL - WALMART #2403

Walmart Supercenter
310 31st Ave SE
Puyallup, WA 98374












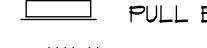

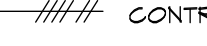



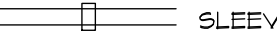







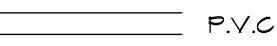





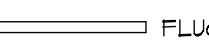

Job Number

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SYMBOLS

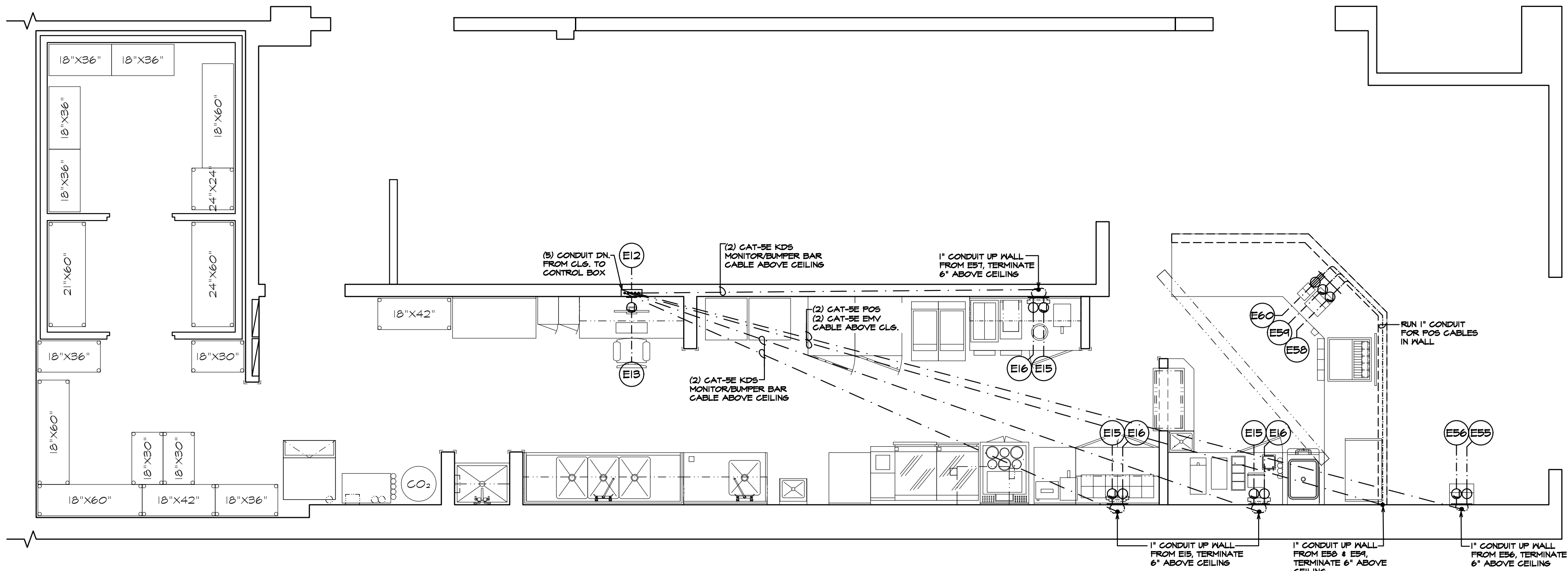
	ROUGH IN IDENTIFICATION NUMBER (FOOD SERVICE DRAWINGS ONLY)		REMOTE BALLAST
	WALL STUB		MOTOR
	FLOOR OR CEILING STUB		HEATER
	P.V.C. STUB- FLOOR OR CEILING		THERMOSTAT
	JUNCTION BOX		SOLENOID VALVE
	120V SINGLE RECEPTACLE		FULL BOX- 12' X 12' IN WALL, +18' CENTER
	120 VOLT DUPLEX RECEPTACLE		CONTROL WIRES
	120 VOLT SWITCHED DUPLEX		WIRING AND FINAL CONNECTION
	208 VOLT RECEPTACLE		VAPOR PROOF WIRING
	120 / 208 VOLT RECEPTACLE		SLEEVE
	DROP CORD RECEPTACLE AT +18', CORD, CAP AND RECEPTACLE BY ELEC. CONTRACTOR. CAP SHALL BE TWIST LOCK TYPE.		ELECTRICAL PANEL
	SWITCH / CONTROL		DECK & FLOOR OUTLET
	SWITCH WITH PILOT LIGHT		FIRE PROTECTION SYSTEM FULL BOX
	DIMMER, DIMMER PANEL		P.V.C. CONDUIT IN FLOOR OR ATTIC, SIZE SHOWN ON PLANS. ALL SNEEPS SHALL HAVE A MIN 24" RADIUS
	CEILING LIGHT		MICROPHONE OUTLET
	WALL LIGHT		TELEPHONE
	VAPOR PROOF LIGHTS		FAX
	FLUORESCENT LIGHT		DSL/MODEM

ELECTRICAL NOTES:

- All electrical outlets (rough-in and connections) shown on this plan are for equipment to be supplied by the Food Service Equipment Contractor or the owner as shown on the equipment plan from available information. Refer to the architectural plans, the owner and the General Contractor for additional electrical requirements. All work shall comply with all applicable codes. All conduit shall be installed in walls, no exposed conduit allowed.
- All dimensions for rough-ins are from finished walls, floor or center lines of outlets unless otherwise noted.
- Electrical Contractor shall provide conduit, receptacles, connections to equipment, any internal wiring in the fixtures, and provide all interconnecting parts unless otherwise noted. All receptacles shall be polarized with stainless steel cover plates and set horizontally, unless otherwise noted. 120 volt outlets shall be U-slot three (3) wire ground type. Equipment rated at more than 1650 watts and motors 1/2 HP or larger shall operate on 208 volt, three phase, unless otherwise noted. Provide magnetic starters and thermal protection on all motors.
- Hood and ventilator lights shall be furnished by the Food Service Equipment Contractor. Electrical Contractor shall install hood lights and furnish and install conduit and all interconnecting wiring which shall be concealed from sight.
- Walk-in refrigerators are furnished complete with ceiling lights and outlet boxes. Electrical Contractor shall furnish and install all interconnection conduit and wiring and install ceiling lights using EYS seal-off.
- All blower coil motor connections shall be made with conduit to a J-Box. Plug-in type connections will not be accepted.
- All conduit floor stub-ups shall extend out of the floor or base 4 inches from the finished surface.
- Fixture fabricator shall locate all outlets and switches when it is a part of the fixture. Electrical Contractor shall provide all parts and internal wiring. Access and holes to be provided by the fixture fabricator. Wherever access is not available for the electrician to run his conduit, the fabricator is to install suitable conduit for running such lines.
- Electrical Contractor shall install all loose starters and switches for disposers, conveyors and dishwashers at locations approved by the Food Service Equipment Contractor and provide interconnecting wiring as required.
- Interconnect color coded defrost system control wires to refrigeration rack on roof.
- Electrical Contractor shall install limit switch for dish machine in the splash of the table.
- Electrical Contractor shall install heat lamp or food warmer fixtures complete with remote switches and junction boxes. Fixtures will be furnished complete with infrared or quartz lamps by the Food Service Equipment Contractor. Use high temperature wiring.
- Electrical Contractor shall provide conduit as indicated on the plans for remote syrup, refrigeration lines, beer, CO2 gas lines, etc. Conduits shall have a minimum sweep of 24" at all bends and shall terminate in floor stub or pull boxes as indicated. Underground conduit shall be P.V.C. or approved equivalent. Lines will be pulled by the Food Service Equipment Contractor, and ends will be sealed water tight. All joints shall be gised.
- All electrical work done in exhaust hoods, refrigerators, freezers, water metering valves, compressor rack and exterior of the building shall be waterproof.
- Electrical Contractor shall provide control conduit and wires for fire protection system, electrical defrost system and ice machine. Electrical defrost system shall have five (5) wire color coded system.
- Electrical Contractor shall provide cord, plugs and caps for all plug-in type equipment provided by the Food Service Equipment Contractor unless otherwise noted. Electrical Contractor shall shorten cord if required.
- Extend from wall stub to splash and/or apron.
- Extend from floor stub to splash and/or apron.
- Extend from ceiling stub to equipment.
- Interconnect the hood lights, exhaust fan, make-up air and fire protection system unless local code requires otherwise.
- Interconnect dish machine with the Vapor Hood Exhaust Fan.
- Interconnect the ice machine control wire to the condensing unit on the roof.
- Extend from ceiling in walk-in chase provided by walk-in manufacturer.

ELECTRICAL SCHEDULE

NO.	QUAN	DESCRIPTION	VOLT	PHASE	RATINGS	LOCATION	HEIGHT	CONNECTION TO	REMARK	ITEM
E 12	1	PANEL	---	---	---	WALL	+74"	POS CABLE PULL BOX		K-60
E 13	1	DUPLEX REC	120	1	7 AMPS	WALL	+74"	POS TELCO CABLE PULL BOX	DEDICATED CIRCUIT	K-60
E 15	3	J-BOX	---	---	---	WALL	+74"	POS CABLE MONITORS	DEDICATED CONDUIT & GROUND	K-62
E 16	3	SINGLE REC	120	1	4 AMPS	WALL	+74"	POS SYSTEM MONITORS	DEDICATED CIRCUIT	K-62
E 55	1	SINGLE REC	120	1	4 AMPS	WALL	+30"	POS SYSTEM MONITOR	DEDICATED CIRCUIT	K-60
E 56	1	J-BOX	---	---	---	WALL	+30"	POS CABLE	DEDICATED CIRCUIT	K-60
E 58	1	J-BOX	---	---	---	WALL	+24"	POS CABLES	DEDICATED CONDUIT & GROUND	K-60
E 59	1	J-BOX	120	1	4 AMPS	WALL	+24"	POS CABLE	DEDICATED CIRCUIT	K-60
E 60	1	QUAD REC	120	1	16 AMPS	WALL	+24"	POS SYSTEM	DEDICATED CIRCUIT	K-60



FOOD SERVICE ELECTRICAL PLAN

1/4" = 1'-0"

Date 04/16/25
Drawn
Checked
Scale 1/4" = 1'-0"

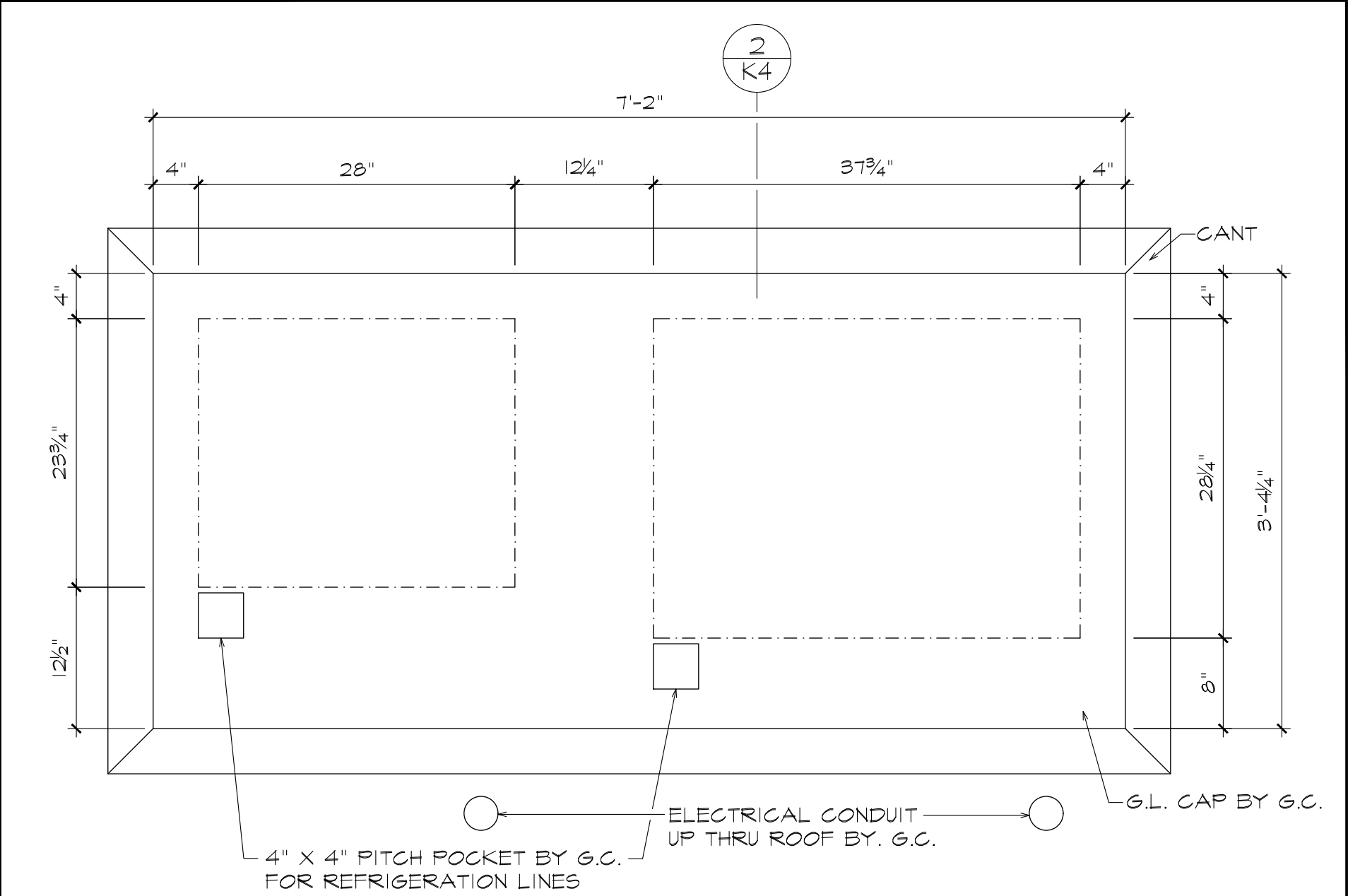
FOOD SERVICE ELECTRICAL PLAN & SCHEDULE
WIENERSCHNITZEL - WALMART #2403
Walmart Supercenter
310 31st Ave SE
Fuyallup, WA 98914

Job Number
Sheet Number

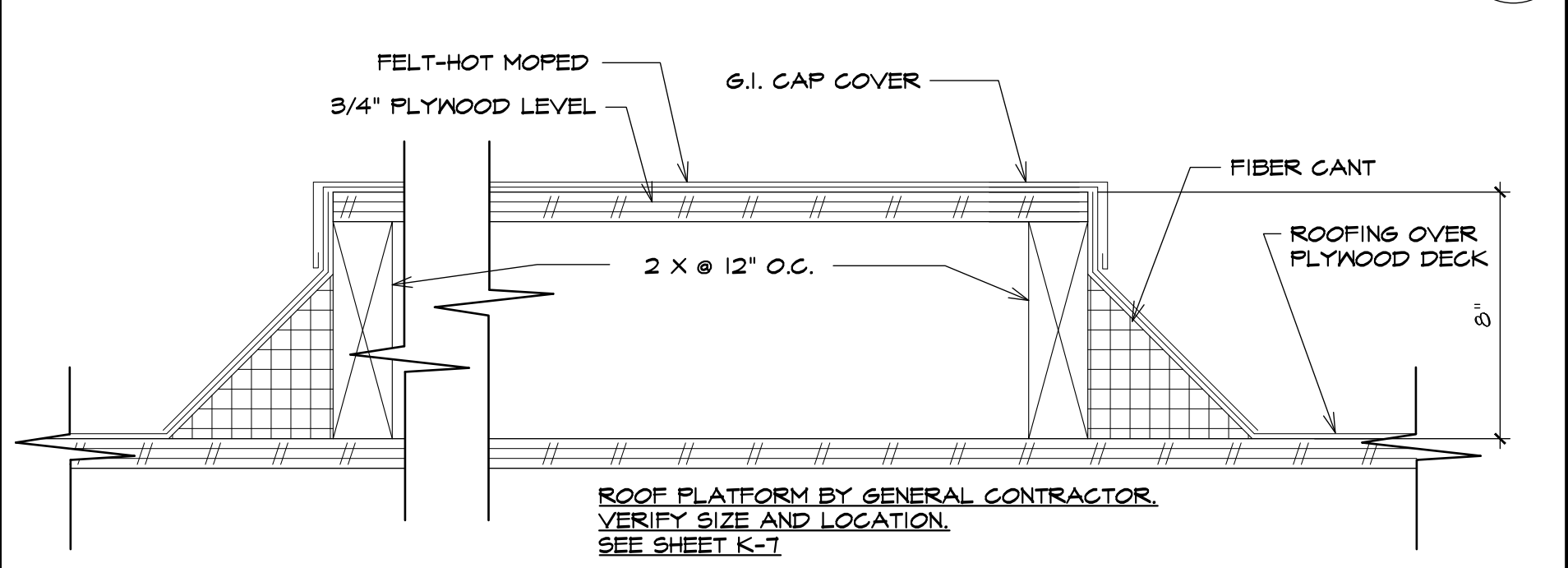
K3.2
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Number Date Revision



REFRIGERATION PLATFORM 1" = 1'-0" 1 K4



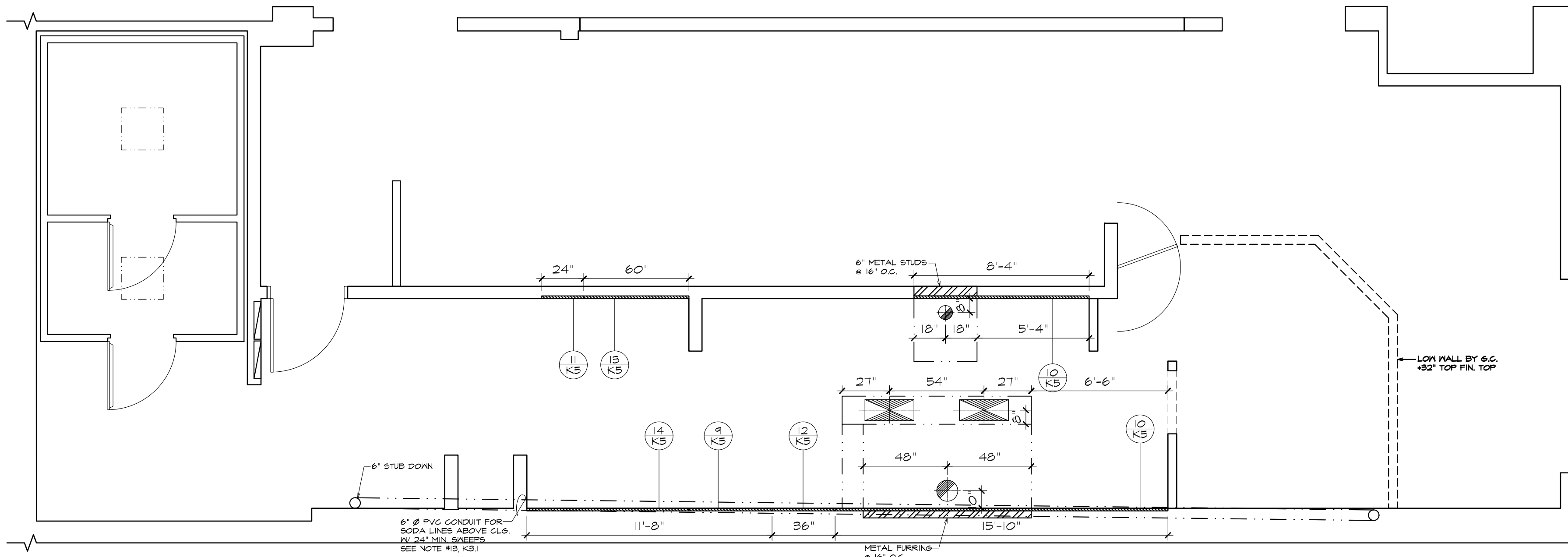
REFRIGERATION PLATFORM SECTION 3" = 1'-0" 2 K4

BUILDING WORK NOTES:

1. All dimensions are from finished surfaces, unless otherwise noted on this plan. General Contractor shall make allowances for floor and wall finishes.
2. General Contractor shall provide smooth and level masonry bases and floor depressions as shown on the drawings.
3. General Contractor shall provide coved base, 3/8" minimum radius where food is prepared, packaged, stored (open cartons) or utensils are washed, or per local code requirements.
4. The General Contractor shall provide non-combustible walls where cooking equipment is located.
5. General Contractor shall provide sound proofing of walls between dish washing, noisy or vibrating equipment and public areas.
6. General Contractor shall provide stud walls (54" high) behind cooking equipment where shown on plans. Walls shall be non-combustible and faced with stainless steel by Food Service Equipment Contractor, or ceramic tile by General Contractor.
7. Cantilever brackets for equipment provided by Food Service Equipment Contractor shall be installed by the General Contractor in accordance with specification and dimensions provided by the Food Service Contractor.
8. The General Contractor shall provide backing at all wall or ceiling mounted equipment. Backing must be at least 5/8" exterior grade plywood and/or 1 hour rated per code, 3x wood or 16 gauge for metal. Backing to be under the wall or ceiling finish. See plans for required locations.
9. General Contractor to notch curb around floor sinks, see detail.
10. If sprinkler heads are required in the walk-in freezer, the General Contractor shall adequately protect against freezing.
11. The General Contractor shall provide a smooth finish floor surface under the equipment. Provide nonskid floor finish in traffic areas only.
12. The General Contractor shall provide an overhead air curtain at all doors in the kitchen that open to the outside or per local code requirements.
13. The General Contractor shall furnish and install hood or ventilation metal struts and metal hanger rods and/or facing material, as detailed, unless otherwise noted on the plans.
14. Exhaust duct work to ceiling, where exposed, will be furnished and installed by the Food Service Equipment Contractor. Unexposed duct work shall be run to the collar of the hood or ventilator by the Mechanical Contractor. The Food Service Equipment Contractor shall make the final connection of the hood or ventilator to the exhaust ducts per local code requirements.
15. The General Contractor shall provide all duct work and fans or blowers required to exhaust air from the kitchen areas. These exhaust facilities shall be separate from other ventilation systems and shall operate independently. Duct shall have a design velocity of 1800 fpm and have grease proof joints, with horizontal run graded back to hoods or ventilators per code. Duct work for dish machine, pot washer, silver and glass washers, shall have watertight joints and shall be graded back to the machines. Ducts shall be provided with inspection doors, clean out and dampers as required by local code.
16. Supply of exhaust air in kitchen areas shall be balanced for a slight negative pressure, to insure containment of odors within the kitchen areas.
17. Provide a tempered air supply at food service hood and/or ventilators, from ceiling, wall and/or hood diffusers. Air shall be directed toward the hoods or ventilators, over working aisles facing cooking equipment, in sufficient volume and with adequate distribution to avoid drafts.
18. The General Contractor shall install stainless steel drip pans and/or drain troughs including expansion joint material around perimeter. Stainless steel pans will be furnished by the Food Service Equipment Contractor.

Clarify if the refrigeration system will be replaced and if any piping will be replaced. all components that are being replaces will need to meet the 2021 Washington State Mechanical Code.

Notate if the engineer will need to review the refrigeration system due to weight of the new system.



FOOD SERVICE BLOCKING PLAN 1/4" = 1'-0"

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Date	04/16/25
Drawn	
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Scale	1/4" = 1'-0"

FOOD SERVICE BLOCKING PLAN

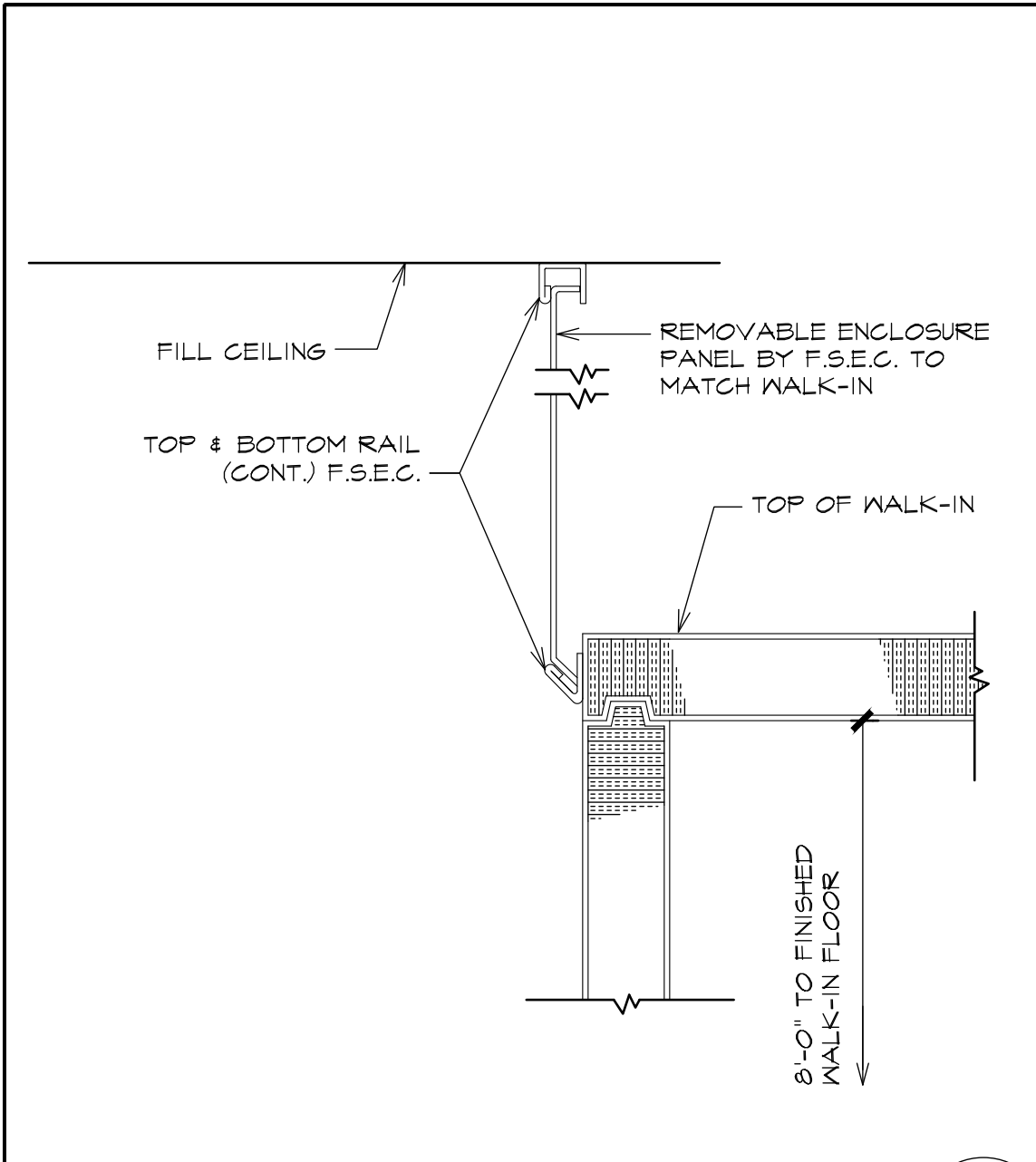
WIENERSCHNITZEL - WALMART #2403
Walmart Supercenter
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Puyallup, WA 98374

Job Number

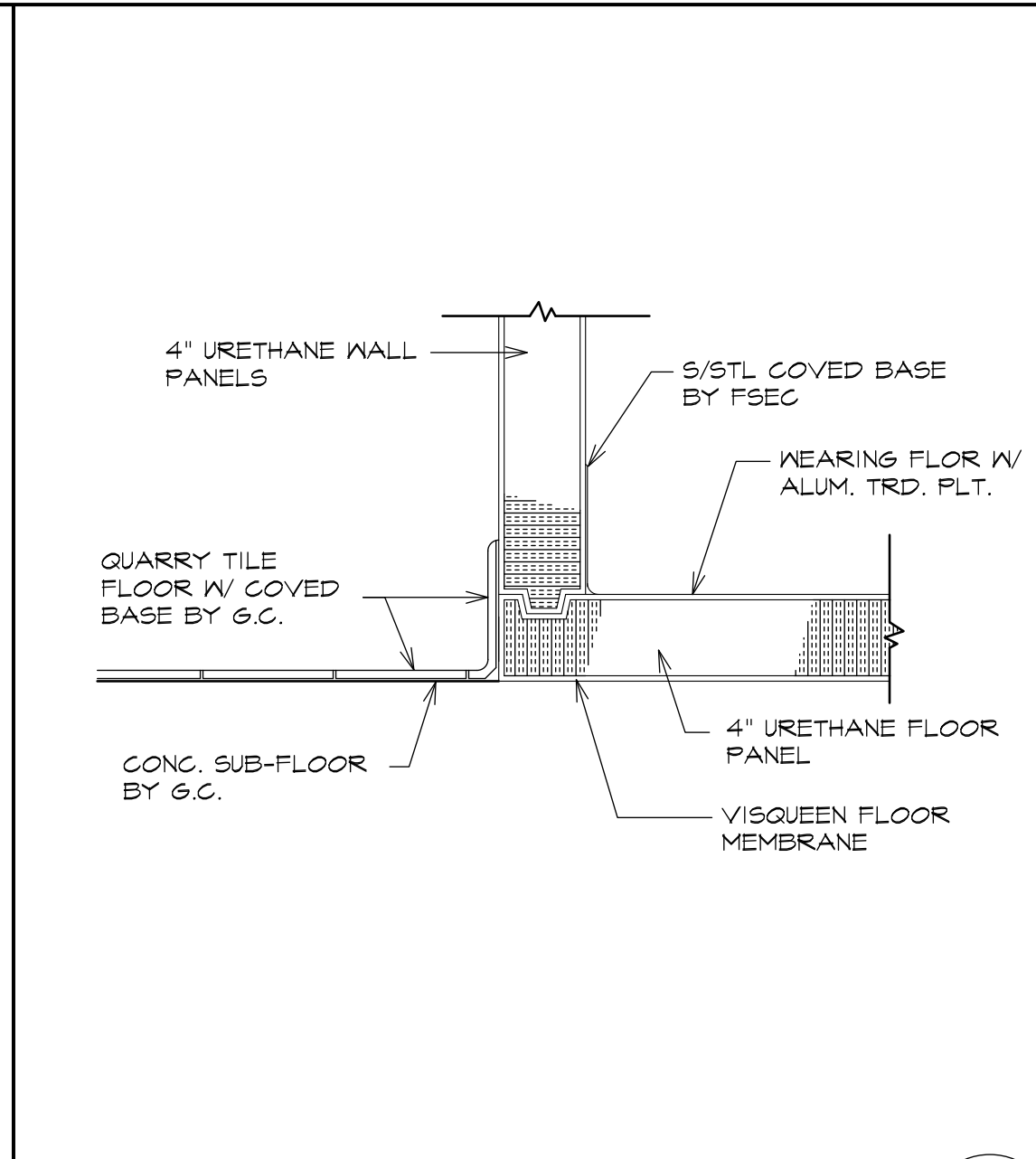
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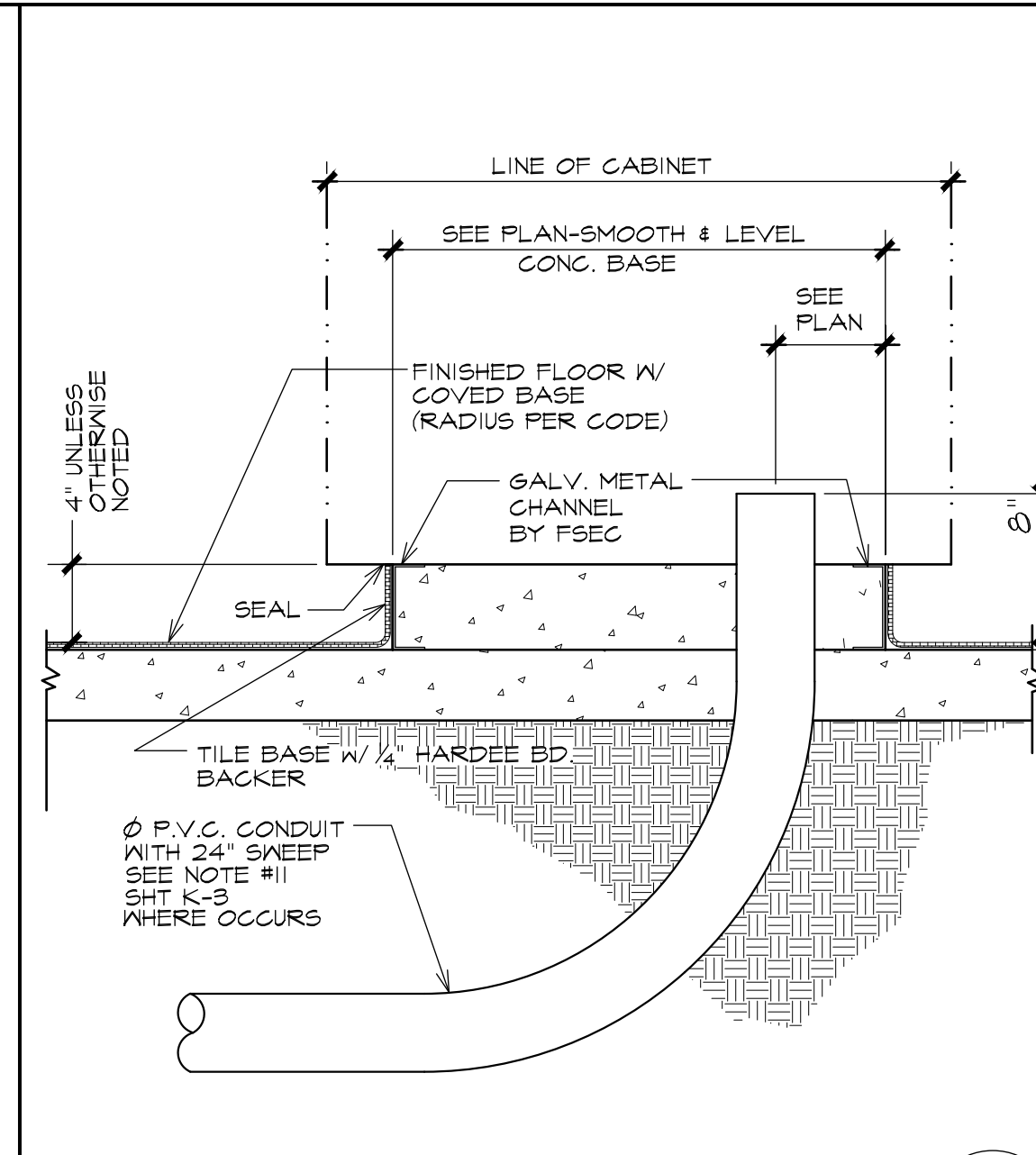
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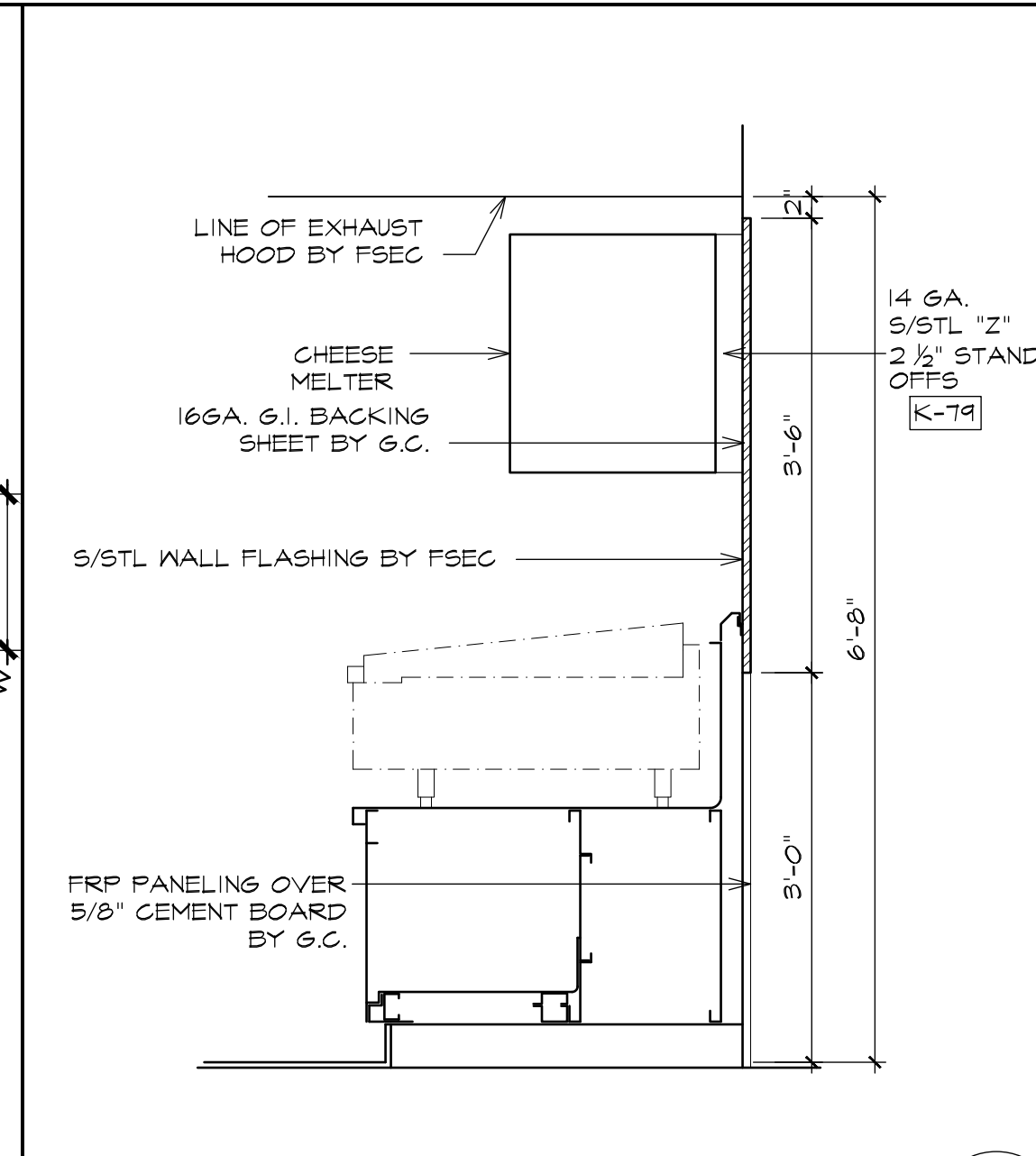
DETAIL 1-1/2" = 1'-0" 1 K5



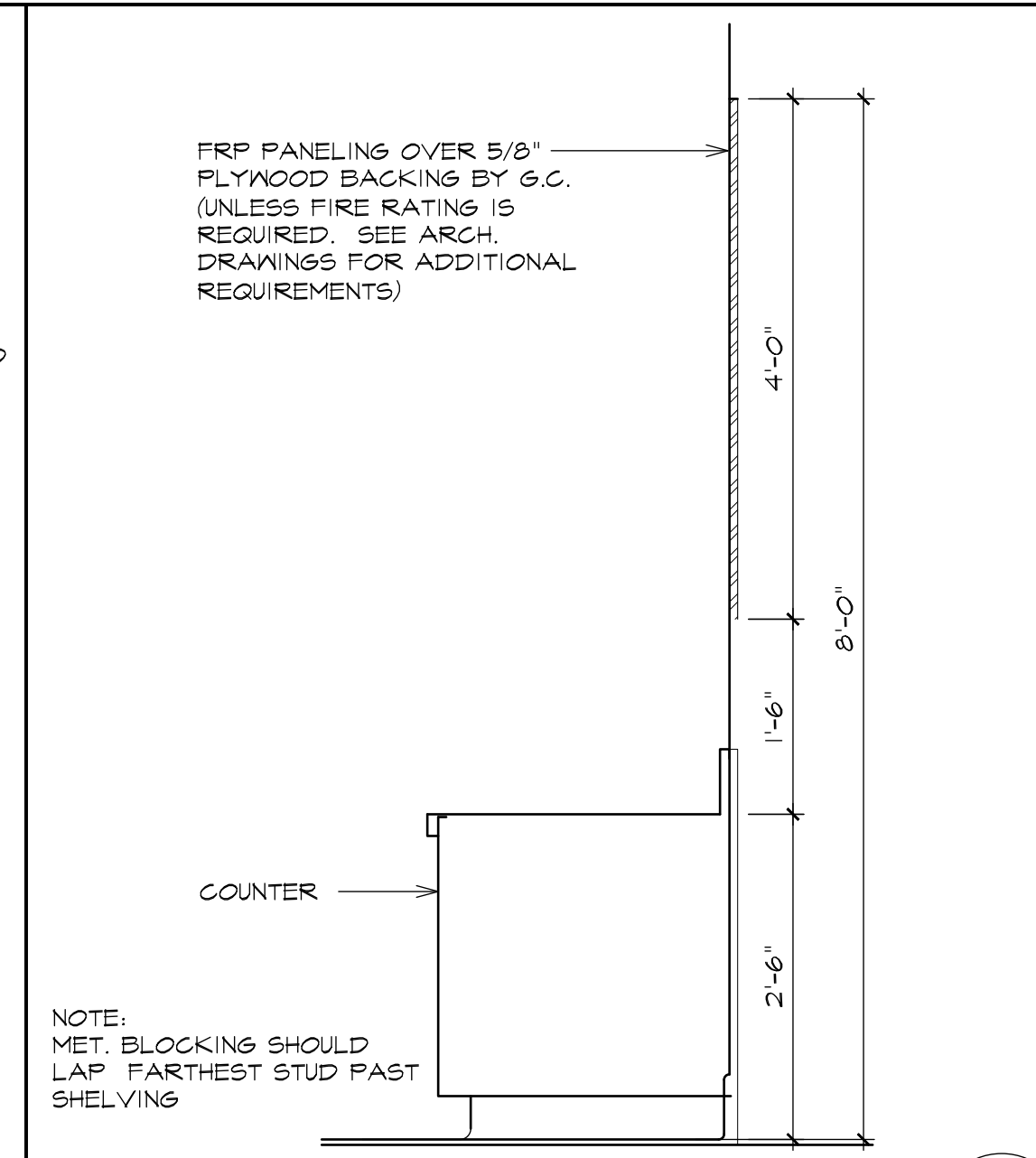
FREEZER SILL DETAIL 1-1/2" = 1'-0" 4 K5



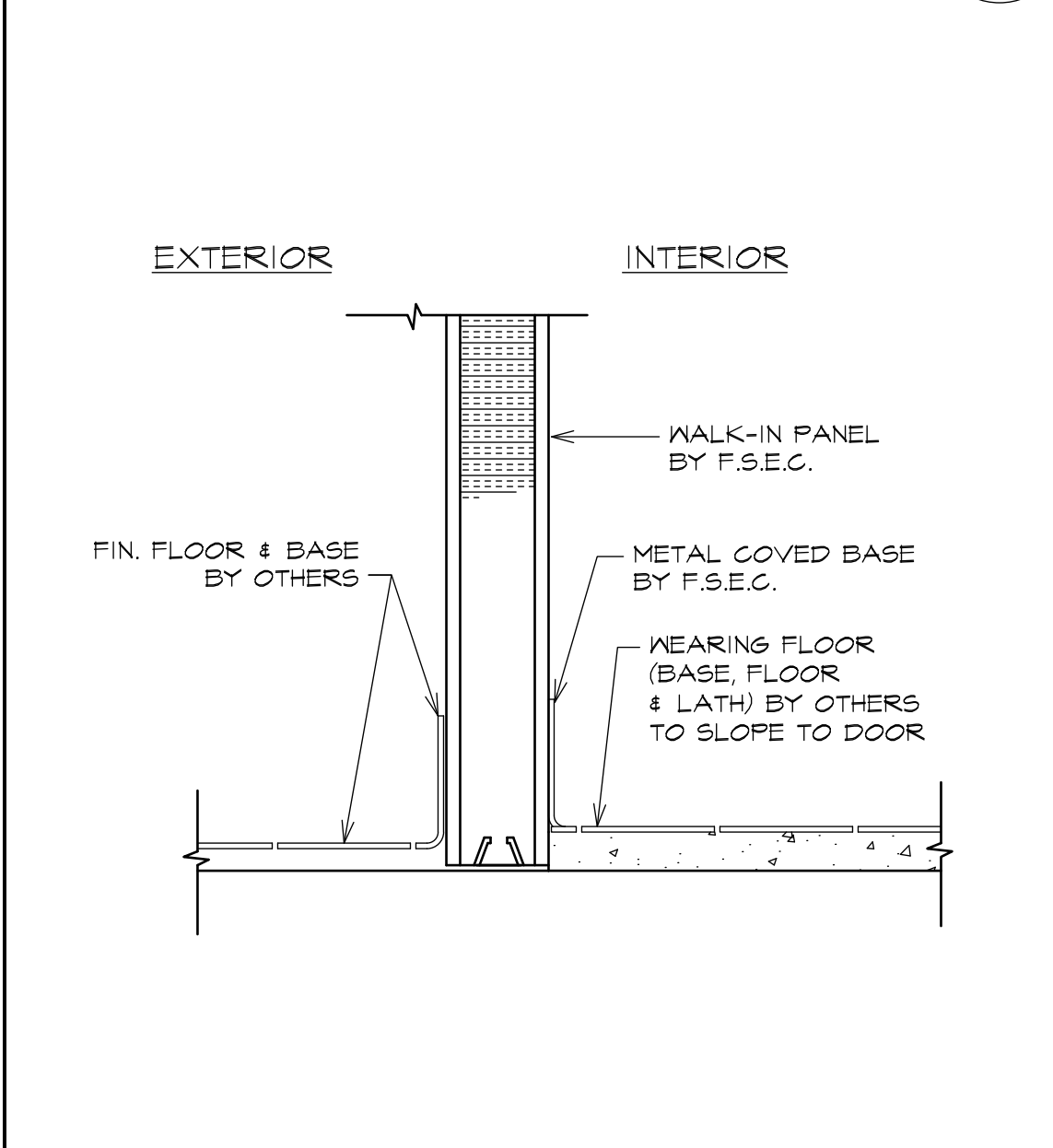
ISLAND CURB DETAIL 1-1/2" = 1'-0" 7 K5



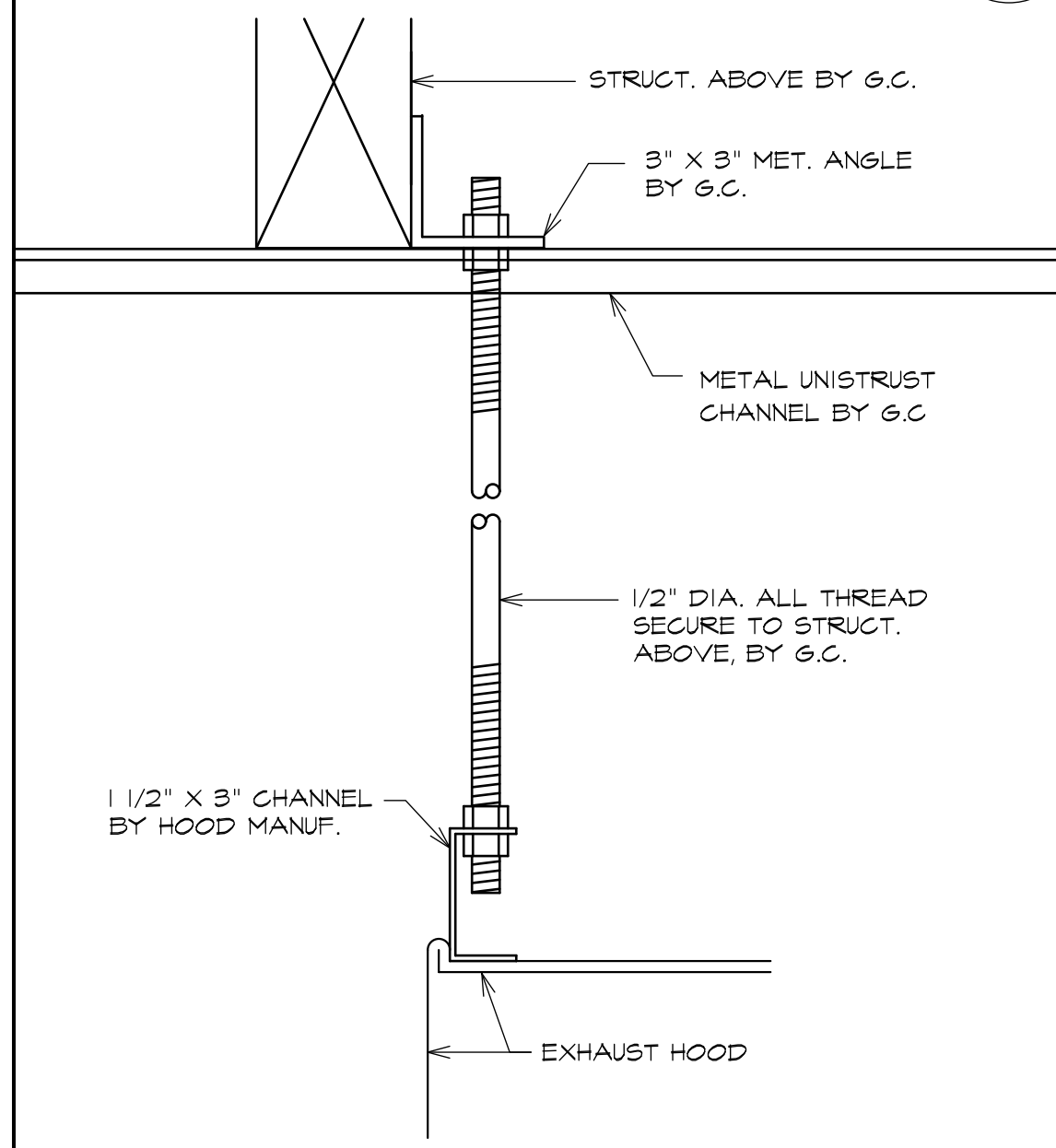
BLOCKING DETAIL 3/4" = 1'-0" 10 K5



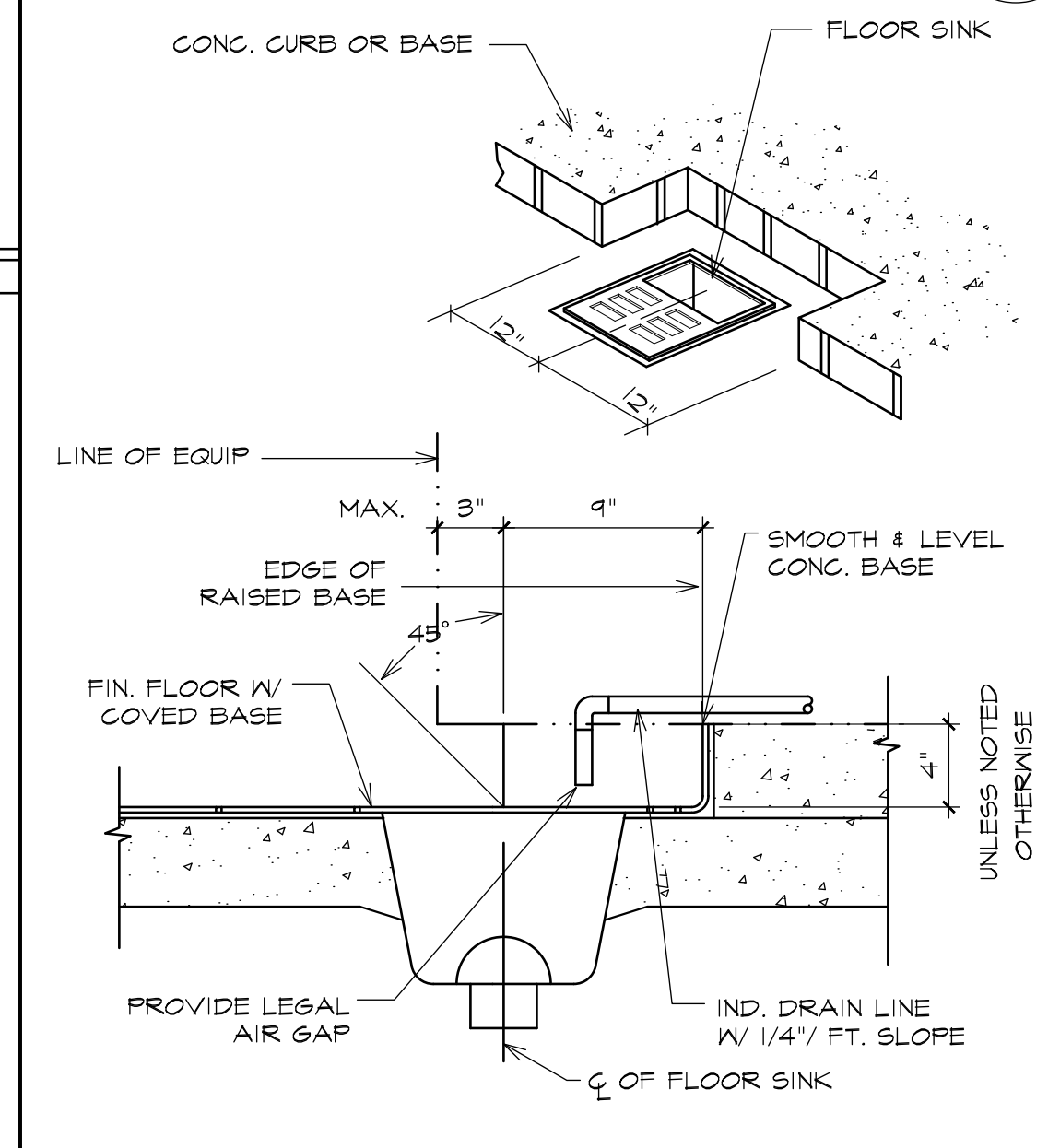
BLOCKING DETAIL 3/4" = 1'-0" 13 K5



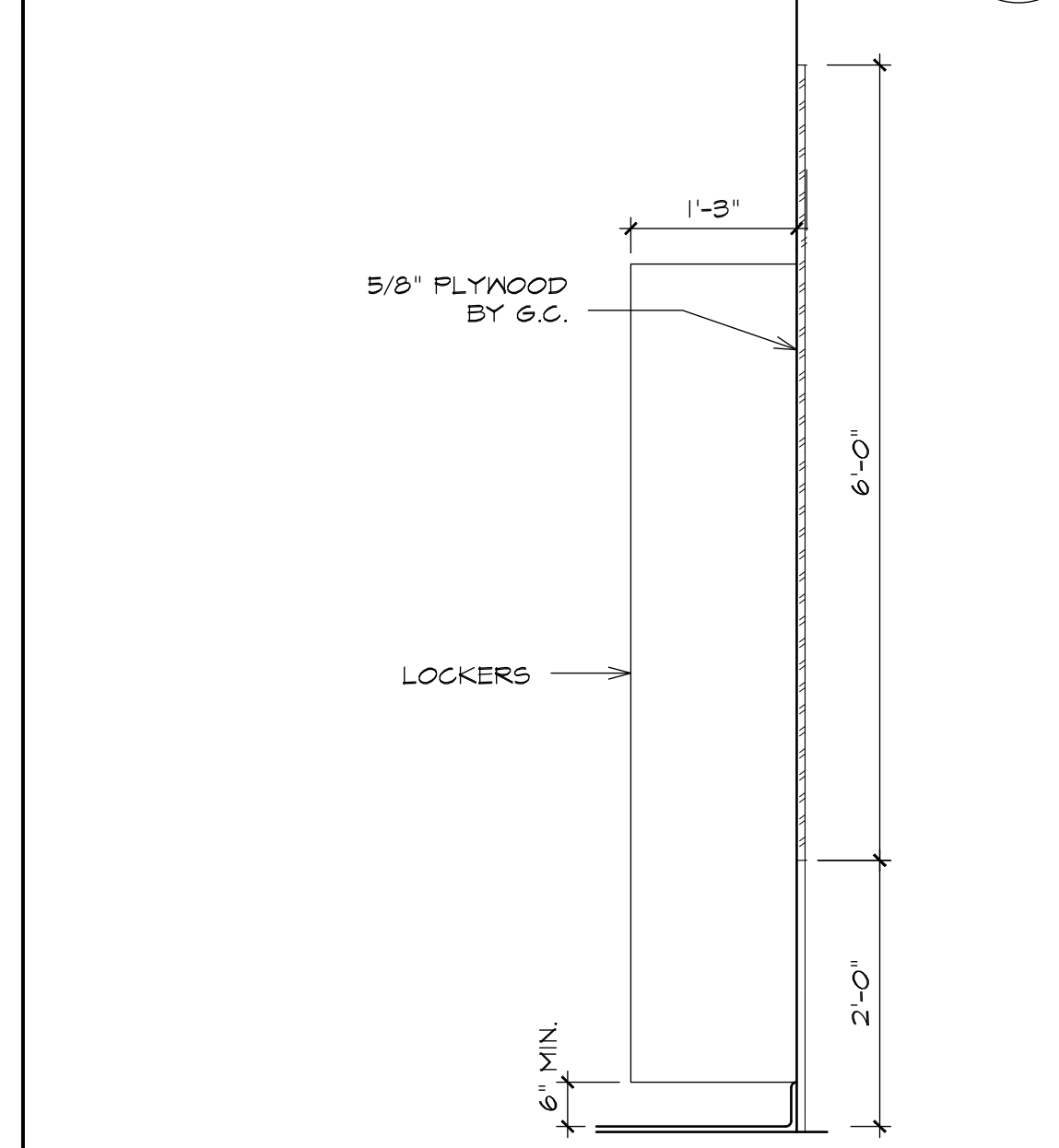
SILL DETAIL 1-1/2" = 1'-0" 2 K5



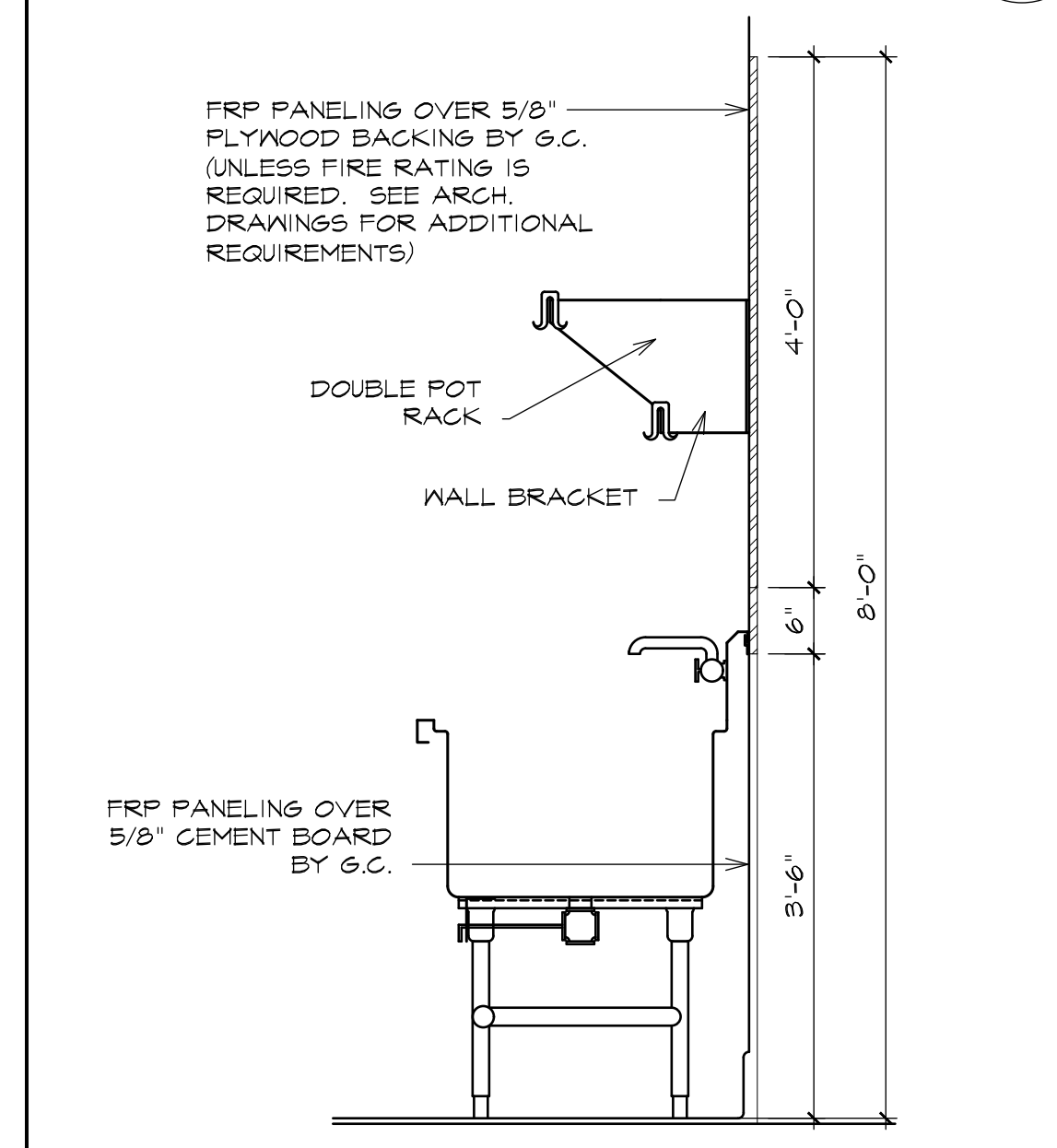
EXHAUST HOOD DETAIL 1-1/2" = 1'-0" 5 K5



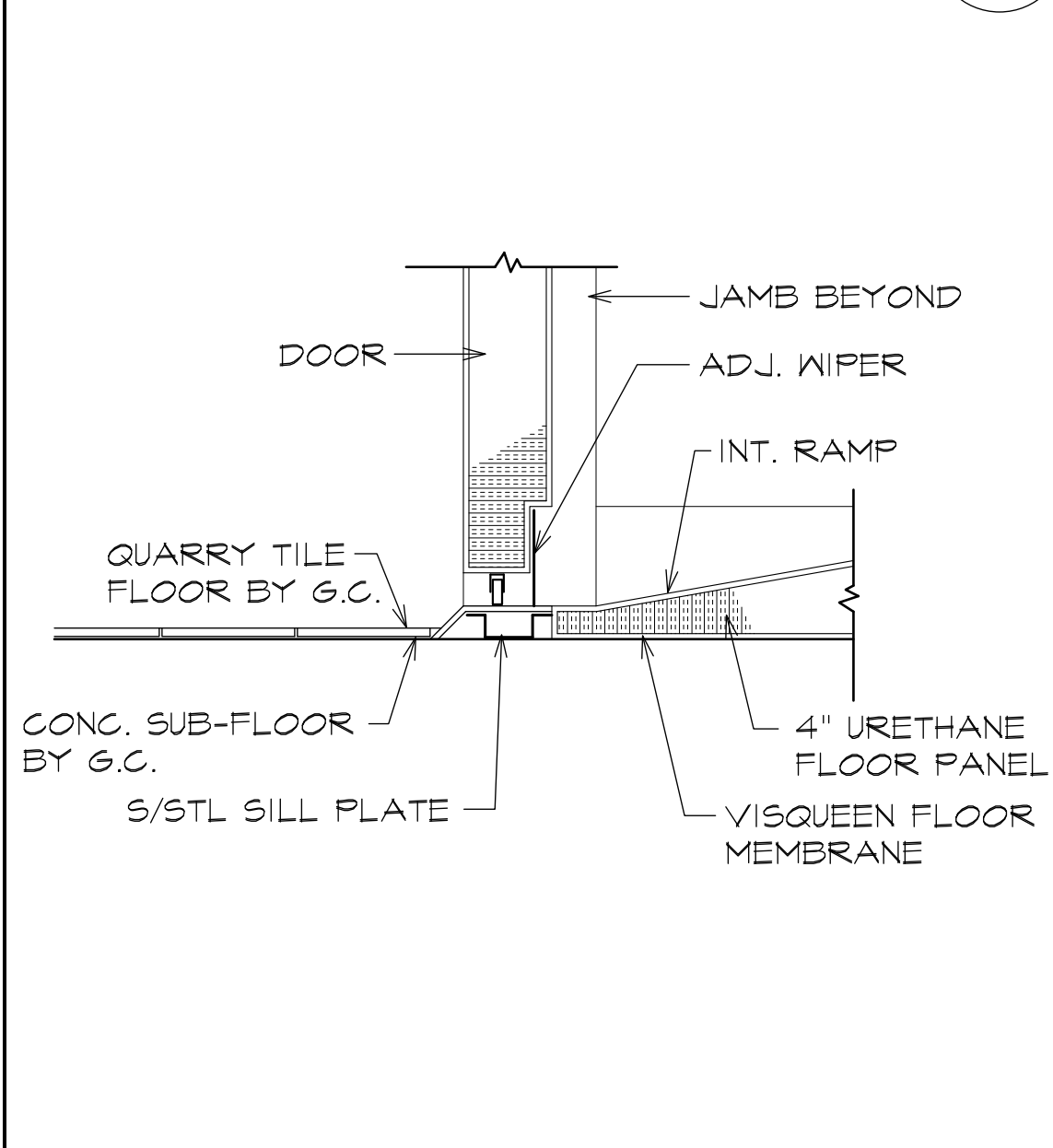
DRAIN DETAIL 1-1/2" = 1'-0" 8 K5



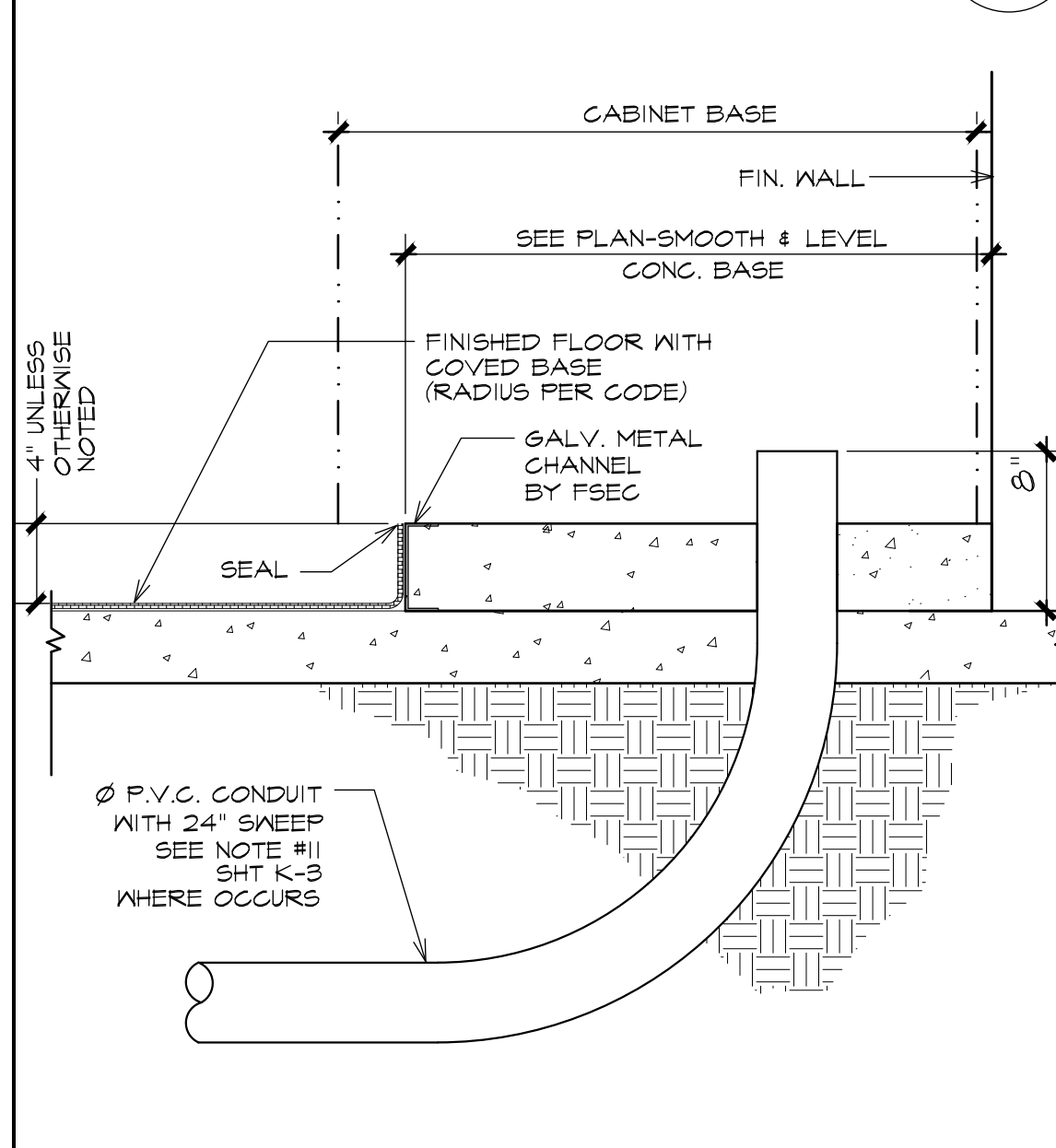
BLOCKING DETAIL 3/4" = 1'-0" 11 K5



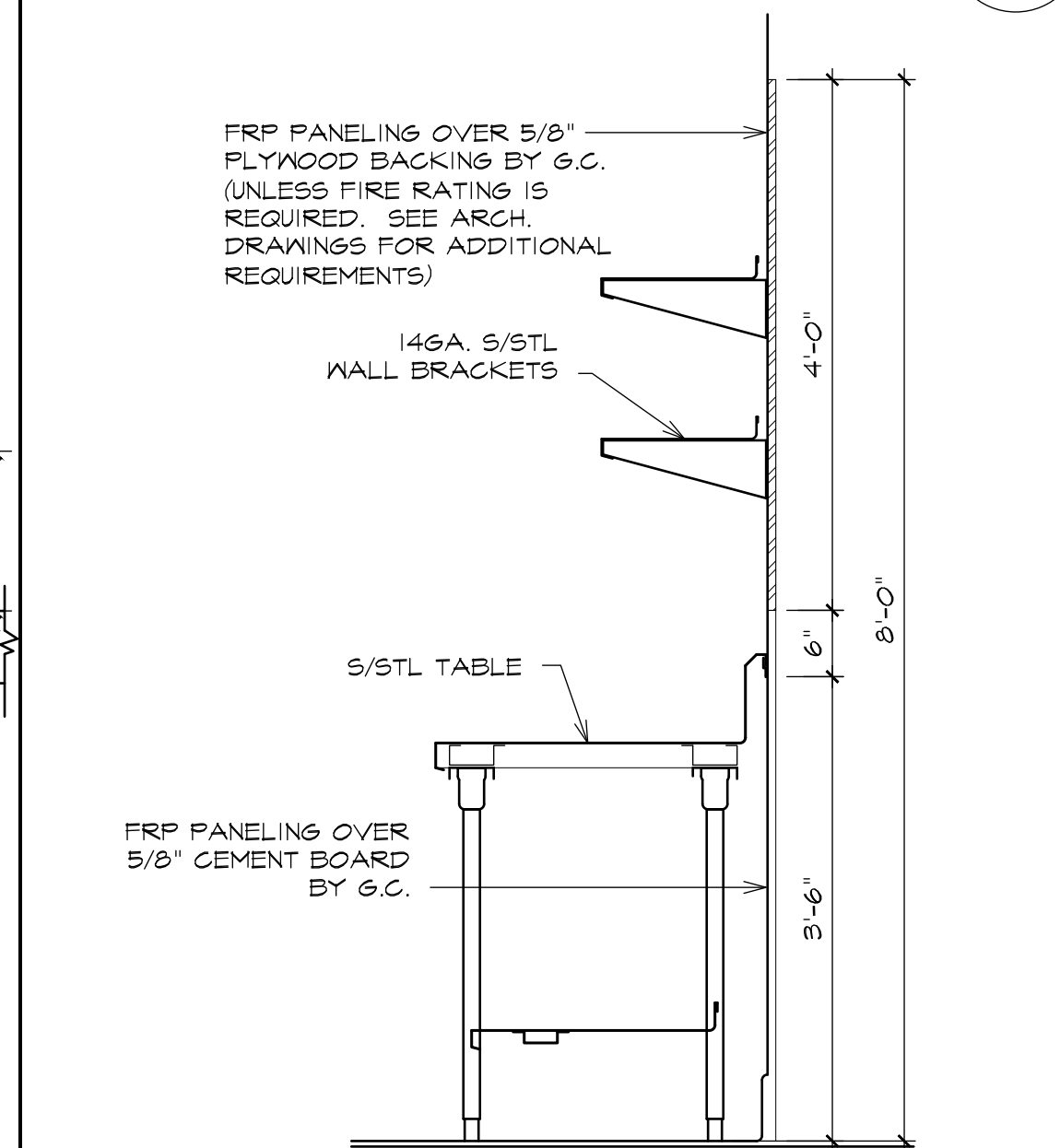
BLOCKING DETAIL 3/4" = 1'-0" 14 K5



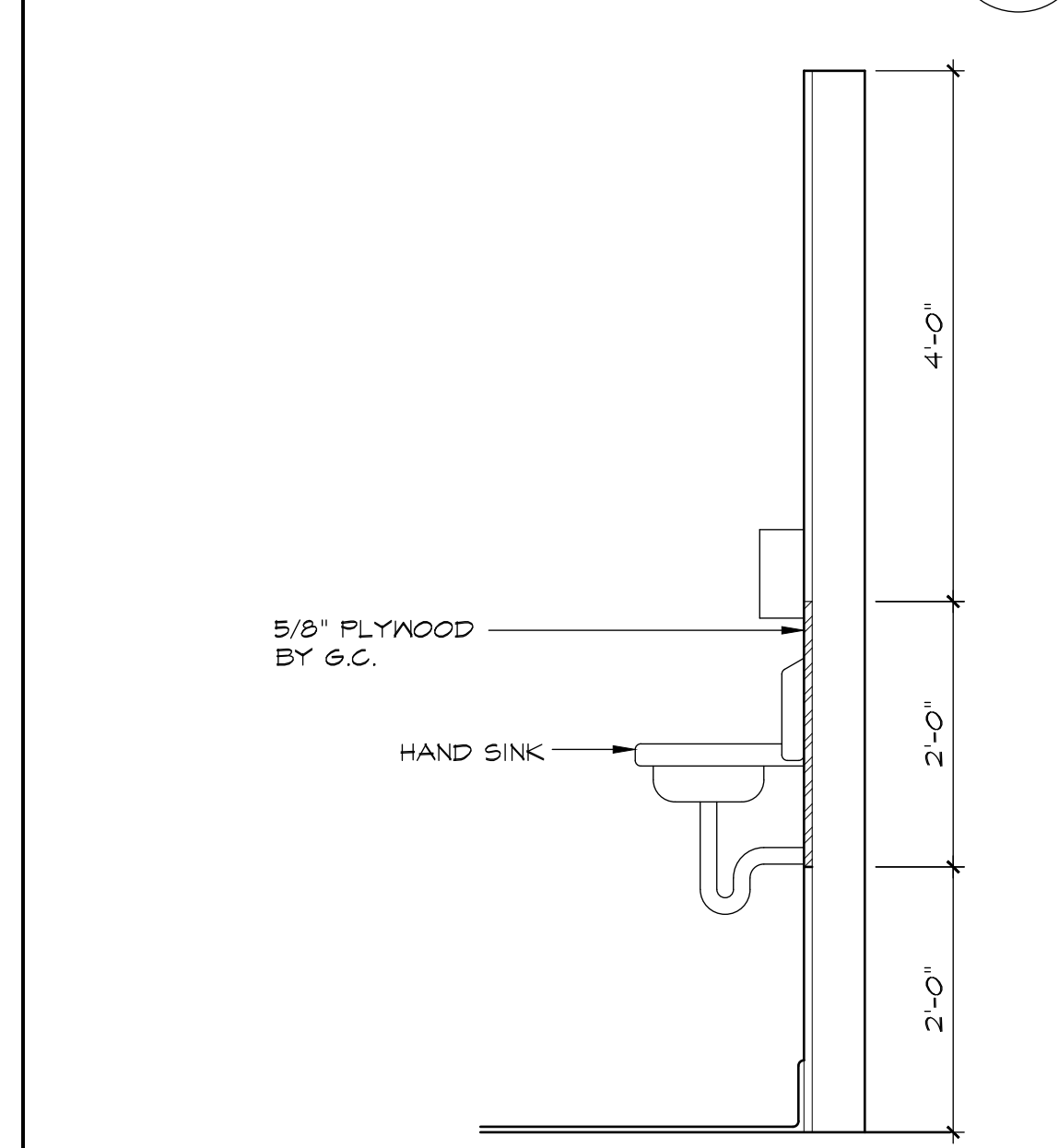
DOOR SILL DETAIL 1-1/2" = 1'-0" 3 K5



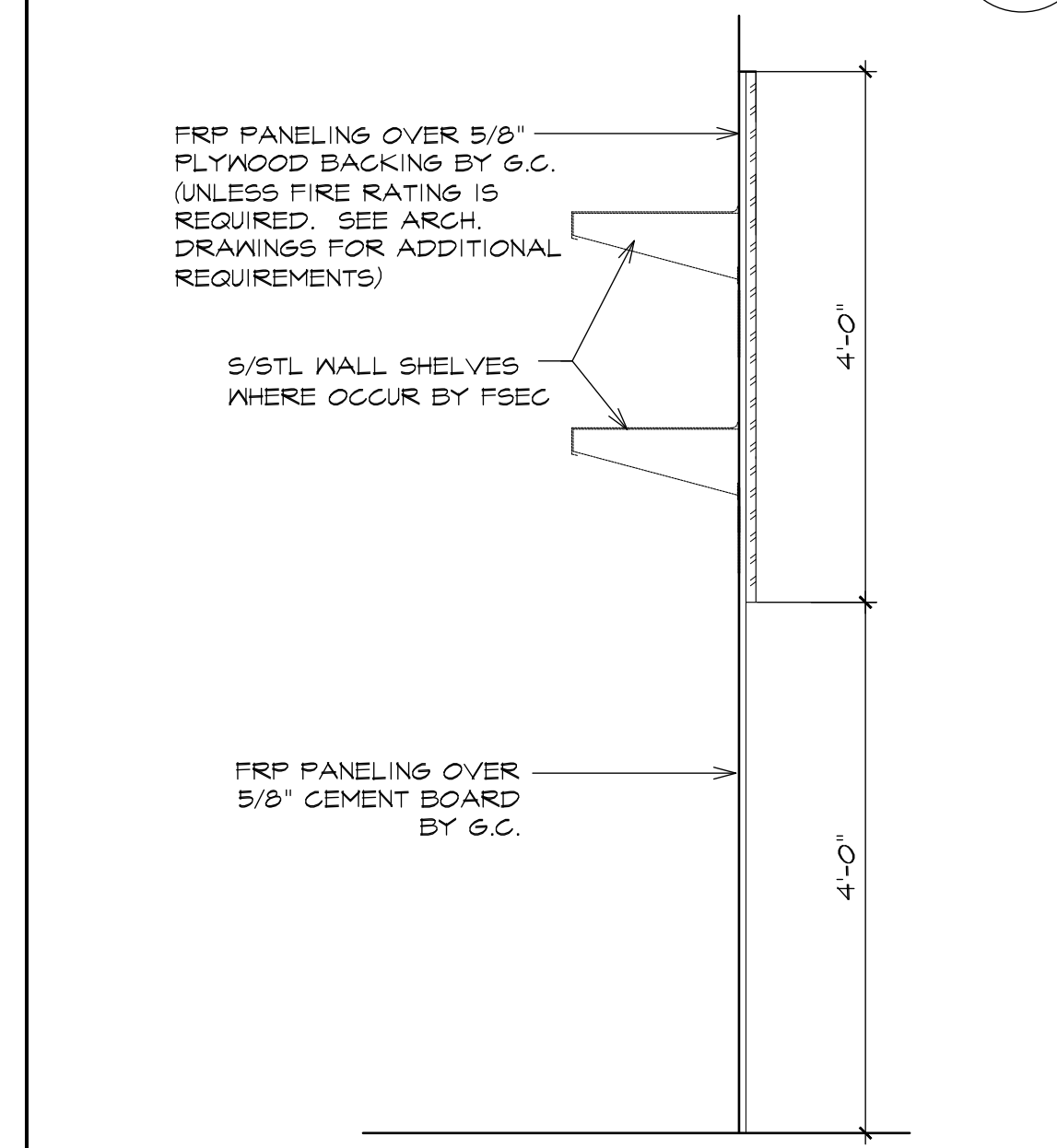
WALL CURB DETAIL N.T.S. 6 K5



BLOCKING DETAIL 3/4" = 1'-0" 9 K5



BLOCKING DETAIL 3/4" = 1'-0" 12 K5



BLOCKING DETAIL 3/4" = 1'-0" 15 K5

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WIENERSCHNITZEL - WALMART #2403
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Job Number
Sheet Number
K5
of

FOR QUESTIONS, CALL THE
Southern California Office
REGION 86
PHONE: (714) 957 - 1500
EMAIL: reg86@econair.com

PATENT NUMBERS
AC-PSP (UNITED STATES) - US PATENT 7963830 B2.
AC-PSP WALL (CANADA) - CA PATENT 2820509.
AC-PSP ISLAND (CANADA) - CA PATENT 2520330.

HOOD INFORMATION – JOB#7429805

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM RISER(S)						TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG		
										WIDTH	LENG	HEIGHT	DIA	CFM	VEL			SP	END TO END	ROW
1	K-45	4824 EX-2-PSP-F	ECON-AIR	8' 0"	600 DEG	I	HEAVY	200	1600			4"	12"	1600	2037	-0.785"	1600	430 SS WHERE EXPOSED	ALONE	ALONE
2	K-79	3650 ELPX-2	ECON-AIR	3' 0"	600 DEG	I	HEAVY	200	600			4"	8"	600	1719	-0.568"	0	430 SS WHERE EXPOSED	ALONE	ALONE

HOOD INFORMATION

HOOD NO	TAG	FILTER(S)					LIGHT(S)			UTILITY CABINET(S)							FIRE SYSTEM PIPING	HOOD HANGING WEIGHT
		TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM		ELECTRICAL	SWITCHES			
												TYPE	SIZE	MODEL #	QUANTITY			
1	K-45	CAPTRATE SOLO FILTER	5	20"	16"	85% SEE FILTER SPEC	2	RECESSED ROUND	NO	RIGHT	12"x48"x24"	TANK FS	4.0/4.0	DCV-2111	1 LIGHT 1 FAN	YES	858 LBS	
2	K-79	CAPTRATE SOLO FILTER	2	16"	16"	85% SEE FILTER SPEC	2	RECESSED ROUND	NO							YES	177 LBS	

HOOD OPTIONS

HOOD NO	TAG	OPTION
1	K-45	FIELD WRAPPER 18.00" HIGH FRONT, LEFT, RIGHT.
		BACKSPLASH 80.00" HIGH X 108.00" LONG 430 SS VERTICAL.
		RIGHT QUARTER END PANEL 23" TOP WIDTH, 0" BOTTOM WIDTH, 23" HIGH 430 SS.
		RISER SENSOR INSTALL 6IN PLEN.
		LEFT VERTICAL END PANEL 27" TOP WIDTH, 21" BOTTOM WIDTH, 80" HIGH INSULATED 430 SS.
2	K-79	FIELD WRAPPER 18.00" HIGH FRONT, LEFT, RIGHT.
		BACKSPLASH 61.00" HIGH X 36.00" LONG 430 SS VERTICAL.
		RIGHT QUARTER END PANEL 26" TOP WIDTH, 0" BOTTOM WIDTH, 26" HIGH 430 SS.
		LEFT QUARTER END PANEL 26" TOP WIDTH, 0" BOTTOM WIDTH, 26" HIGH 430 SS.
		RISER SENSOR INSTALL 6IN PLEN.

PERFORATED SUPPLY PLENUM(S)

HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)				
							WIDTH	LENG	DIA	CFM	SP
1	K-45	Front	108"	16"	6"	MUA	12"	28"		800	0.206"
						MUA	12"	28"		800	0.206"



GREASE DUCT & CHIMNEY SPECIFICATIONS:

PROVIDE GREASE DUCT EQUAL TO ECON-AIR MODEL "EDW" ROUND 20 GAUGE 430 STAINLESS STEEL DUCTWORK. MODEL "EDW" IS LISTED TO UL-1978 AND IS INSTALLED USING "V" CLAMP LOCKING CONNECTIONS SEALED WITH 3M FIRE BARRIER 2000 PLUS. MODEL "EDW" DOES NOT REQUIRE WELDING PROVIDING IT HAS BEEN INSTALLED PER THE MANUFACTURES INSTALLATION GUIDE. PROVIDE RATED ACCESS DOORS AT EVERY CHANGE IN DIRECTION AND EVERY 12' ON CENTER. PER MANUFACTURES LISTING MODEL "EDW" HORIZONTAL RUNS LESS THAN 75 FT. CAN BE SLOPED 1/16" PER 12", HORIZONTAL RUNS MORE THAN 75 FT. CAN BE SLOPED 3/16" PER 12". DUCT SHOULD BE SLOPED AS MUCH AS POSSIBLE TO REDUCE THE CHANCE OF GREASE ACCUMULATION IN HORIZONTAL RUNS.

IF THE DUCT OR CHIMNEY IS WITHIN 18 INCHES OF COMBUSTIBLE MATERIAL, PROVIDE UL-2221 OR UL-103 HT LISTED DOUBLE WALL GREASE DUCT OR DOUBLE WALL CHIMNEY EQUAL TO ECON-AIR MODEL "EDW- 2R, 2R TYPE HT, 3R, OR 3Z" ROUND 20 GAUGE 430 STAINLESS INNER DUCT INSULATED WITH A 24 GAUGE 430 STAINLESS OUTER SHELL.

ECON-AIR RECOMMENDS THE USE OF LISTED, PRE-FABRICATED ROUND GREASE EXHAUST DUCT TO REDUCE STATIC PRESSURE IN THE SYSTEM, MINIMIZE INSTALLATION AND INSPECTION TIMES, AND ENSURE DUCT IS LIQUID TIGHT

VERIFY CEILING HEIGHT

___' - ___"

HEIGHT REQUIRED TO VERIFY THAT HOOD FITS SPACE AND TO SIZE THE ENCLOSURE PANELS

HVAC DISTRIBUTION NOTE

HIGH VELOCITY DIFFUSERS OR HVAC RETURNS SHOULD NOT BE PLACED WITHIN TEN (10) FEET OF THE EXHAUST HOOD. PERFORATED DIFFUSERS ARE RECOMMENDED.

CUSTOMER APPROVAL TO MANUFACTURE:

APPROVED AS NOTED ☐
APPROVED WITH NO EXCEPTION TAKEN ☐
REVISE AND RESUBMIT ☐
SIGNATURE _____
YOUR TITLE _____ DATE _____

SPECIFICATION: CAPTRATE GREASE-STOP SOLO FILTER

THE CAPTRATE GREASE-STOP SOLO FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-BAFFLE DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAFFLE DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

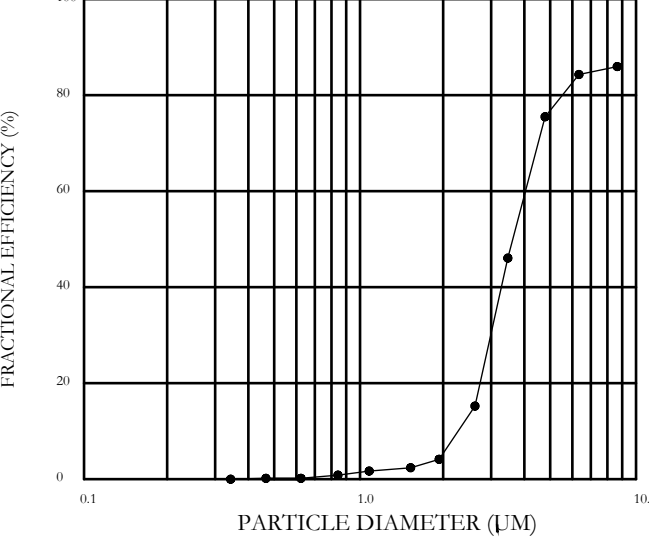
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.

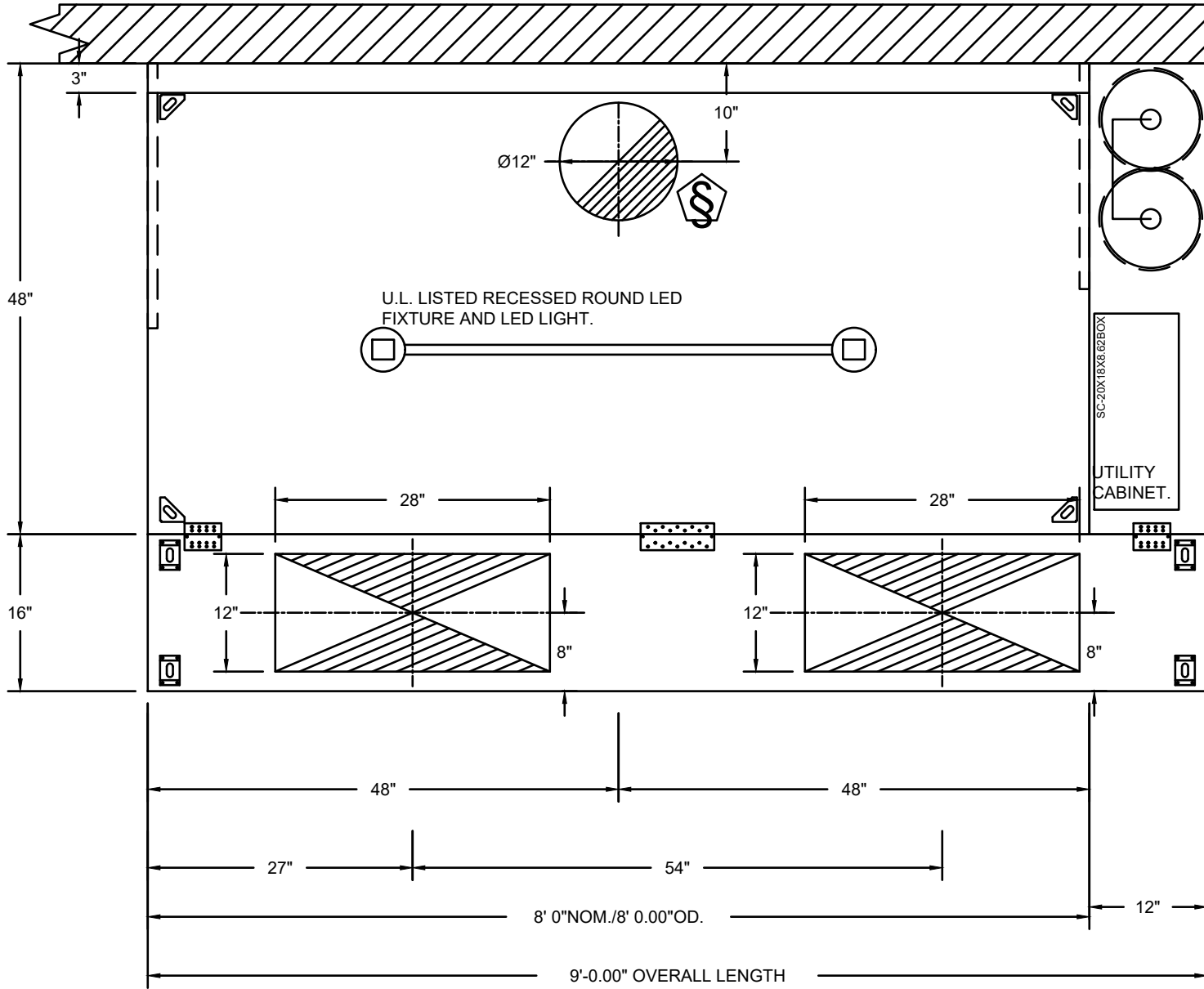
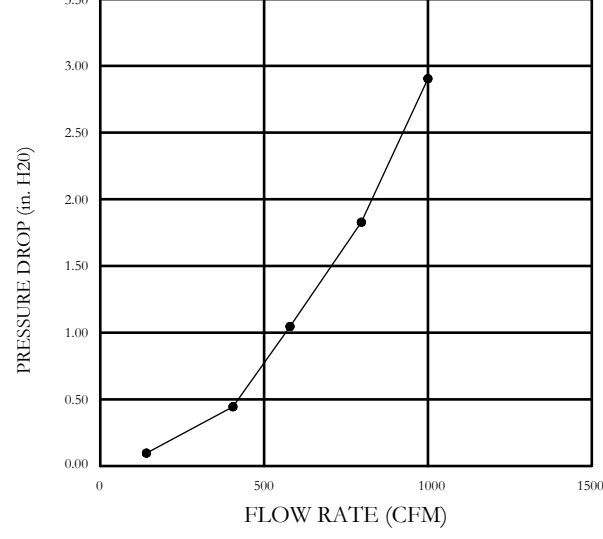
THE CAPTRATE GREASE-STOP SOLO WAS TESTED TO ASTM STANDARD ASTM F2519-05. MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER.

EFFICIENCY VS. PARTICLE DIAMETER

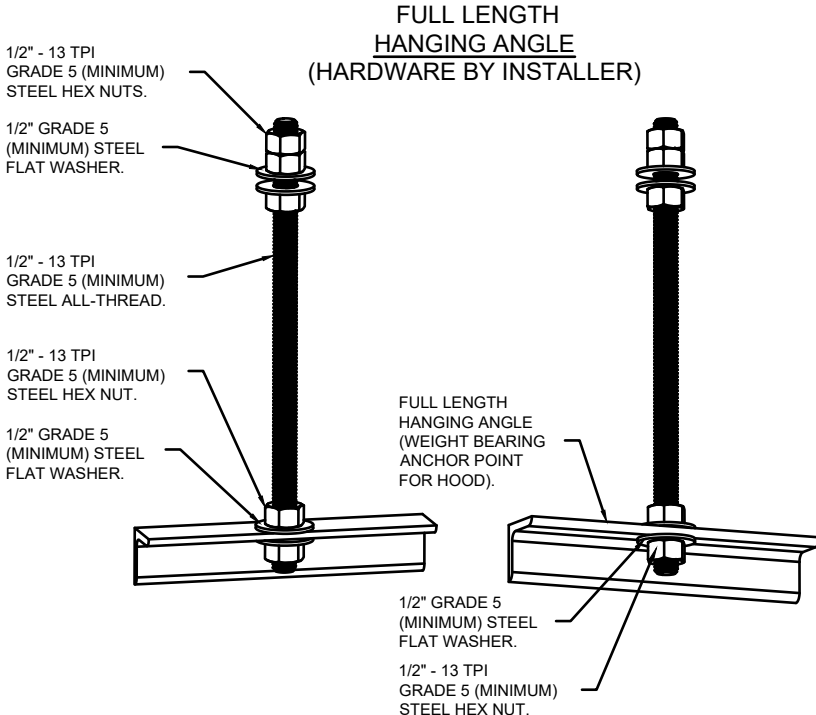


CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
NFPA #96.
NSF STANDARD #2.
UL STANDARD #1046.
INT. MECH. CODE (IMC).
ULC-S649.

PRESSURE DROP VS. FLOW RATE

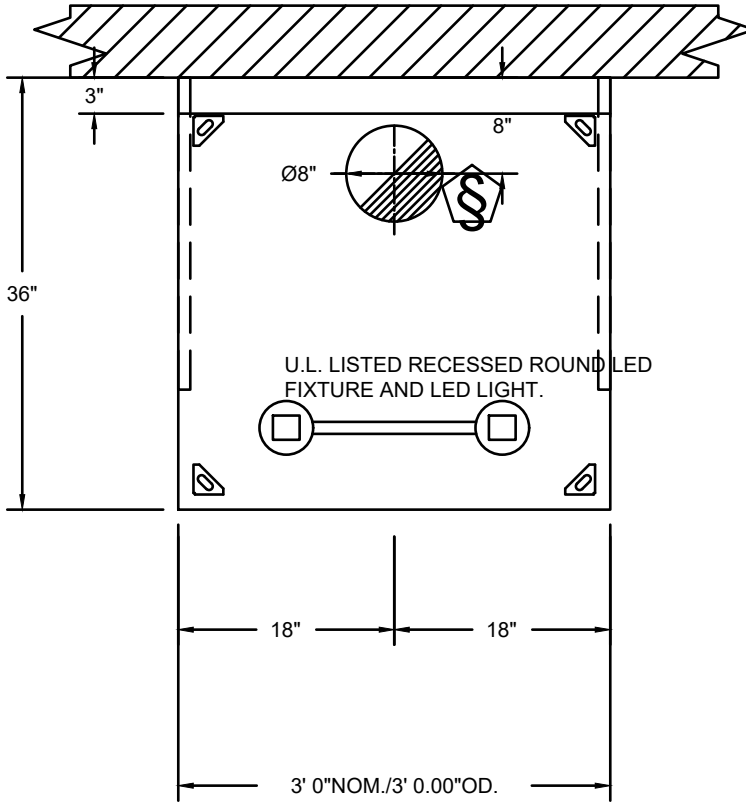


PLAN VIEW – HOOD #1 (K-45)
8' 0.00" LONG 4824EX-2-PSP-F

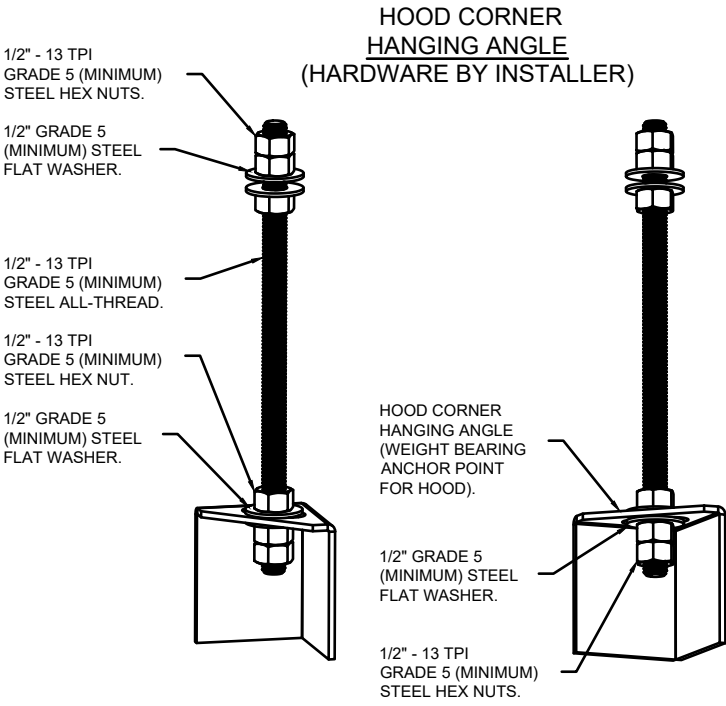


ASSEMBLY INSTRUCTIONS

HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD. SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION ABOVE CEILING ANCHORS. SINGLE HEX NUT BENEATH HANGING ANGLE IS ACCEPTABLE FOR FULL LENGTH HANGING ANGLES. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.



PLAN VIEW – HOOD #2 (K-79)
3' 0.00" LONG 3650ELPX-2



ASSEMBLY INSTRUCTIONS

HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD. SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND ABOVE CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

REVISIONS	
DESCRIPTION	DATE



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Wienerschnitzel - Puyallup, WA R1

PUYALLUP, WA, 98371

DATE: 3/26/2025
DWG.#: 7429805
DRAWN BY: JLB
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO.
1

Number Date Revision

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e-mail: FourAssoc@aol.com

Date 04/06/25

Drawn

Checked

Scale 3/4" = 1'-0"

EXHAUST HOOD SHOP DRAWINGS

WIENERSCHNITZEL - WALMART #2403

Walmart Supercenter
310 31st Ave SE
Puyallup, WA 98374

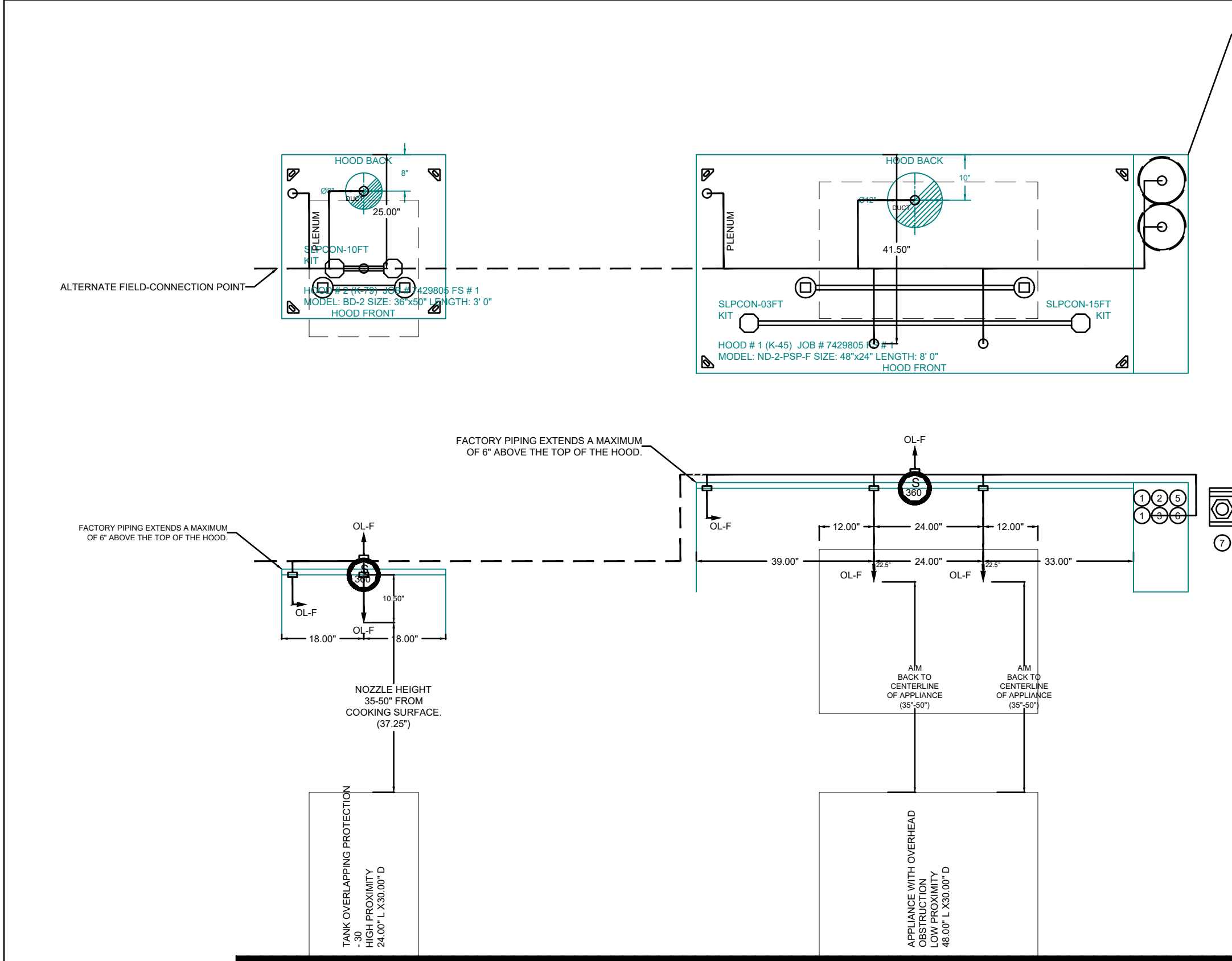
Job Number

Sheet Number

K6.1

of

Walmart Supercenter
310 31st Ave SE
Puyallup, WA 98374



SYSTEM REQUIRES A MINIMUM OF 7 FT OF EQUIVALENT PIPE LENGTH BETWEEN TANK AND NEAREST APPLIANCE NOZZLE FOR MOST APPLIANCES. EACH 90 DEGREE ELBOW ADDS 1.1 FT OF EQUIVALENT LENGTH. SEE MANUAL FOR DETAILS.

- NOTES
- FIELD PIPE DROPS AS SHOWN.
 - PIPING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY GAS.
 - FIELD INSTALLED DROP: FACTORY WILL PROVIDE QTY 2 60IN LONG PIECES OF CHROME PLATED PIPING SHIPPED LOOSE TO BE FIELD-INSTALLED.
 - SHIP LOOSE DROP: FACTORY WILL PROVIDE THE EXACT CHROME PIPE LENGTH NEEDED SHIPPED LOOSE TO BE FIELD-INSTALLED.
 - RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVEING, SALAMANDERS, ETC.
 - OVERLAPPING COVERAGE SHALL NOT BE USED ON ANY APPLIANCE WITH AN OBSTRUCTION.
 - IF APPLICABLE, EXTENDED PRE-PIPED DROPS ARE SHIPPED LOOSE.
 - FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD.

- APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.
- THIS PRE-ENGINEERED FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS.

- OL-F NOZZLE PART NUMBER REPLACES 3070-3/8H-10-SS

JOB #: 7429805

JOB NAME: WIENERSCHNITZEL - PUYALLUP, WA R1

SYSTEM SIZE: TANK-SP-2 DESIGN FP-28 MAXIMUM FP: 40.

HOOD # 1 8' 0 00" LONG X 48" WIDE X 24" HIGH.

RISER # 1 SIZE: 12" DIA.

HOOD # 1 METAL BLOW-OFF CAPS INCLUDED.

HOOD # 2 2' 0 00" LONG X 36" WIDE X 50" HIGH.

RISER # 1 SIZE: 8" DIA.

HOOD # 2 METAL BLOW-OFF CAPS INCLUDED.

- HEAVY-DUTY APPLIANCES (RATED 600°F) WILL REQUIRE AN ADDITIONAL DOWNSTREAM FIRESTAT IN THE EVENT THAT THE DUCTWORK CONTAINS ANY HORIZONTAL RUNS OVER 25 FT IN LENGTH.
- MEDIUM TO LIGHT-DUTY APPLIANCES (RATED 450°F) WILL NOT REQUIRE ANY ADDITIONAL DOWNSTREAM DETECTION.

AGENT DISTRIBUTION PIPING LIMITATIONS	
PIPE SECTION	MAX PIPE LENGTH (FT)
MAX SUPPLY LINE TO FIRST OVERLAPPING NOZZLE	42
OVERLAPPING NOZZLE APPLIANCE BRANCH	10
DEDICATED NOZZLE APPLIANCE BRANCH	10

LEGEND - FIRE CABINET TANK SYSTEM

- 4 GALLON TANK.
- PRIMARY ACTUATOR RELEASE.
- SECONDARY ACTUATOR RELEASE.
- PRESSURE SUPERVISION SWITCH.
- PRIMARY HOSE ASSEMBLY.
- SECONDARY HOSE ASSEMBLY.
- REMOTE MANUAL ACTUATION DEVICE.

INCLUDES: FIELD INSTALLATION AND HOOKUP DURING NORMAL BUSINESS HOURS BY CERTIFIED INSTALLERS ONLY IN THE LOCATION NOTED ABOVE. TWO SITE VISITS ONLY (ONE VISIT TO SET PULL STATION & SYSTEM HOOKUP AND ONE VISIT FOR ONE TEST). ADDITIONAL VISITS WILL RESULT IN ADDITIONAL CHARGES). ONE MECHANICAL OR ELECTRICAL GAS VALVE PER SYSTEM AT A MAXIMUM SIZE OF 2". PERMIT, AND SYSTEM TEST. EXCLUDES: UNION LABOR & PREVAILING WAGE (LABOR & WAGES WILL BE ADDED IF APPLICABLE). GAS VALVE INSTALLATION, ELECTRICAL HOOKUP AND CONNECTIONS, HANGING OF FIRE CABINET, SHUNT TRIP, HANDHELD EXTINGUISHER(S), ON-SITE RE-PIPING DUE TO EQUIPMENT LAYOUT CHANGES.

FIRE SYSTEM INFORMATION - JOB#7429805

FIRE SYSTEM NO	TAG	TYPE	SIZE	MAX FP	DESIGN FP	INSTALLATION	
						SYSTEM	LOCATION ON HOOD
1		TANK FS	4.0/4.0	40	29	FIRE CABINET RIGHT	RIGHT, HOOD 1

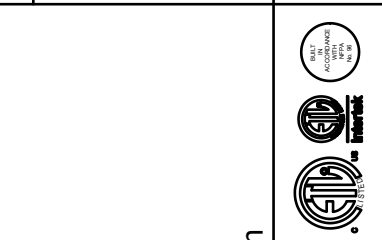
GAS VALVE(S)

FIRE SYSTEM NO	TAG	TYPE	SIZE	SUPPLIED BY
1		SC ELECTRICAL	2.000	ECON-AIR

FIRE SYSTEM PARTS LIST KEY

FIRE SYSTEM NO	TAG	KEY NUMBER - PART DESCRIPTION	QTY BY FACTORY	QTY BY DIST
1		0 - 0 - TANK FIRE SUPPRESSION POST-DISCHARGE PROCEDURE UTILITY CABINET LABEL SHEET.	1	0
		0 - 0 - TANK FIRE SUPPRESSION MAINTENANCE GUIDE UTILITY CABINET LABEL SHEET.	1	0
		0 - 0 - 12-F28021-32144-OT-360 DUCT FIRE THERMOSTAT WITH 12 FOOT WIRE LEADS. NO. CLOSE ON TEMP RISE AT 360°F. (A0034310).	2	0
		0 - 0 - 32-00002 QUIK SEAL - 1/2" (UL).	2	0
		0 - 0 - 361091 3/8" BRASS PLUG.	3	0
		0 - 0 - 4429K153 1/2" MALE NPT TO 1/2" FEMALE NPT ELBOW, BRASS.	2	0
		0 - 0 - 4429K422 1/2" X 1/4" BRASS REDUCING BUSHING.	1	0
		0 - 0 - 79425 3/8" NPT FEMALE TO 1/2" MALE PROPRESS ADAPTER.	3	0
		0 - 0 - 79525 1/2" 90 PRO-PRESS ELBOW WITH 1/2" NPT FEMALE CONNECTION, VIEGA.	1	0
		0 - 0 - 79580 1/2" X 1/2" PRO-PRESS TEE X 1/2" NPT FEMALE CONNECTION, VIEGA.	2	0
		0 - 0 - 87-120042-001 SECONDARY ACTUATOR VALVE (SVA) - SINGLE ACTUATOR, REQUIRES PRIMARY RELEASE ACTUATOR, TANK FIRE SUPPRESSION.	1	0
		0 - 0 - 87-120045-001 HOSE, SECONDARY ACTUATOR HOSE, 7.5" BRAIDED STAINLESS STEEL, TANK FIRE SUPPRESSION.	1	0
		0 - 0 - 87-300001-001 TANK - PRESSURIZED TANK USED FOR TANK FIRE SUPPRESSION.	2	0
		0 - 0 - 87-300030-001 PRIMARY ACTUATOR KIT (PAK) - ACTUATOR AND RELEASE SOLENOID ASSEMBLY, ONE NEEDED PER FIRE SYSTEM, SUPERVISED, TANK FIRE SUPPRESSION.	1	0
		0 - 0 - 87-300033-001 DIN CONNECTOR, CANFIELD PART #SJ560-201-EU0A, TANK FIRE SUPPRESSION, SUBMINATURE SOLENOID CONNECTION (CED VENDOR 30377).	1	0
		0 - 0 - 87-300152-001 HARDWARE, SVA BOLTS, TANK FIRE SUPPRESSION.	8	0
		0 - 0 - 9056456PC PRO PRESS 1/2" PRESS X PRESS 90 ELBOW LD.	7	0
		0 - 0 - 9097200PC PRO PRESS PC611 1/2" PRESS TEE LD.	7	0
		0 - 0 - 98094A115 HARDWARE, DATANKLOCK LOCKING BRACKET SQUARE NUTS 5/16" ZINC, TANK FIRE SUPPRESSION.	4	0
		0 - 0 - A0034332 JUNCTION BOX FOR MANUAL PULL STATION, 1.5" DEEP BACK BOX, RED COLOR.	1	0
		0 - 0 - A31484 1/4" NPT SCHRADER VALVE AND CAP, JB INDUSTRIES, 1/4" FLARE X 1/4" MPT HALF UNION, USED ON TANK SERVICE PORT.	1	0
		0 - 0 - B1145 3/8" BLACK IRON 90 ELL.	4	0
		0 - 0 - CBI-22.5 CHROME PLATED PIPE FITTING 3/8" NPT 22.5 DEGREE ELBOW.	2	0
		0 - 0 - DATANKLOCK DISCHARGE ADAPTER TANK LOCKING PLATE FOR FIRE SYSTEM TANK INSTALLATION IN UTILITY CABINETS, TANK FIRE SUPPRESSION.	2	0
		0 - 0 - SLPCCN-03FT SUPERVISED LOOP CONNECTION KIT. CONTAINS THE PARTS NEEDED TO CONNECT THE SUPERVISED LOOP BETWEEN END TO END HOODS WITH LESS THAN A 2' GAP. KIT CONTAINS 5 FEET OF BLACK MG WIRE, 5 FEET OF TAN MG WIRE, 3 FEET OF FLEXIBLE CONDUIT, AND TWO 7/8" CONNECTORS.	1	0
		0 - 0 - SLPCCN-10FT SUPERVISED LOOP CONNECTION KIT. CONTAINS THE PARTS NEEDED TO CONNECT THE SUPERVISED LOOP BETWEEN END TO END HOODS WITH LESS THAN A 9' GAP OR BACK TO BACK HOODS. KIT CONTAINS 12 FEET OF BLACK MG WIRE, 12 FEET OF TAN MG WIRE, 10 FEET OF FLEXIBLE CONDUIT, AND TWO 7/8" CONNECTORS.	1	0
		0 - 0 - SLPCCN-15FT SUPERVISED LOOP CONNECTION KIT. CONTAINS THE PARTS NEEDED TO CONNECT THE SUPERVISED LOOP BETWEEN END TO END HOODS WITH LESS THAN A 14' GAP OR BACK TO BACK HOODS. KIT CONTAINS 17 FEET OF BLACK MG WIRE, 17 FEET OF TAN MG WIRE, 15 FEET OF FLEXIBLE CONDUIT, AND TWO 7/8" CONNECTORS.	1	0
		0 - 0 - TANK STRAP TANK STRAP - USED FOR TANK FIRE SUPPRESSION.	6	0
		0 - 0 - TFS-LTANKBRACKET TANK BRACKET FOR FIRE SYSTEM TANK INSTALLATION IN UTILITY CABINETS, TANK FIRE SUPPRESSION.	2	0
		0 - 0 - WK-283952-000 DISCHARGE ADAPTER, TANK FIRE SUPPRESSION.	2	0
		16 - 16 - 79210 1/2" X 3/8" NPT MALE ADAPTER, VIEGA.	7	0
		16 - 16 - OL-F NOZZLE - TANK PROTECTION APPLIANCE COVERAGE NOZZLE (INCLUDES METAL BLOW OFF CAP, LANYARD, USED WITH CHROME-PLATED PIPE).	7	0
		26 - 26 - QSA-3/8 QUIK SEAL - 3/8" (UL).	7	0
		34 - 34 - A0034331 24VDC SINGLE ACTION MANUAL ACTUATION DEVICE (PUSH/PULL STATION) WITH PROTECTIVE COVER, ONE (1) NORMALLY OPEN CONTACT, RED COLOR.	1	0

REVISIONS	
DESCRIPTION	DATE



econ·air

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Wienerschnitzel - Puyallup, WA R1

PUYALLUP, WA, 98371

DATE: 3/26/2025

DWG.#: 7429805

DRAWN BY: JLB

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

MASTER DRAWING

SHEET NO. 3

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Date 04/06/25

Drawn

Checked

Scale 1/2" = 1'-0"

WIENERSCHNITZEL - WALMART #2403

Walmart Supercenter

910 31st Ave SE

Puyallup, WA 98374

EXHAUST HOOD SHOP DRAWINGS

Job Number

Sheet Number

K6.3

of

DOAS/RTU FAN SCHEDULE - JOB#7429805

FAN UNIT NO.			FAN INFORMATION										ELECTRICAL INFORMATION										COOLING INFORMATION										REHEAT INFORMATION										ELECTRIC HEAT INFORMATION										A&L MINIMUM ROOM VOLUME										NOTES
			TAG	QTY	DOAS/RTU MODEL #	MANUFACTURER	BLOWER	RETURN AIR	MAX OUTSIDE AIR (LBS)	TOTAL	WEIGHT (LBS)	ESP	HP	PHASE	VOLT	MCA	MOCP	OUTSIDE AIR DB	WB	MIXED AIR DB	WB	LEAVING AIR DB	WB	DP	TOTAL	SENS	IEER	ISMRE	DISCHARGE DB	WB	DESIRED	CAPACITY	MOISTURE REMOVAL RATE	DSGN KW'S	MAX KW'S	VOLTS	AMPS	MCA	MOCP	TEMP RISE	ROOM AREA (FT ²)	AIRFLOW (CFM)	HEIGHT (FT)																				
3	MPU	1	EARTU1-E-302-15-3T-MPU	ECON-AIR	15P-1	0	1600	1600	1183	0.500	1.50	3	208	21.9A	25A	82.6°F	67.8°F	82.6°F	67.8°F	85.6°F	80.3°F	57.2°F	38.4 MBH	28.9 MBH	17.9	6.1	70.0°F	82.0°F	7.7 MBH	31.8 MBH	8.6 LBS/HR	20	30	208	72.2	90.3	100	36°F	220.3	396	7.2	1,2,3,4,5,6,7,8,9,10,11,12,13,14,15,16																					
NOTES:																																																															
1. INVERTER SCROLL COMPRESSOR WITH INTEGRATED OIL SENSOR. DIGITAL OR STAGED SCROLL NOT AN APPROVED EQUAL																																																															
2. DIRECT DRIVE PLENUM BLOWER. BELT DRIVEN BLOWERS ARE NOT ACCEPTABLE																																																															
3. INTEGRATED MONITORING VIA CELLULAR CONNECTION BY MANUFACTURER																																																															
4. REFRIGERATION PRESSURE MONITORING ON HIGH AND LOW PRESSURE SIDE OF SYSTEM INCLUDED THROUGH DIGITAL INTERFACE																																																															
5. 6.0 MOTOR CONDENSING FANS																																																															
6. ELECTRONIC EXPANSION VALVE. TXV NOT ACCEPTABLE																																																															
7. SUCTON LINE ACCUMULATOR																																																															
8. FACTORY COMMISSIONING WITH 5 YEAR PARTS WARRANTY																																																															
9. AVERAGING INTAKE, EVAP AND DISCHARGE TEMPERATURE SENSORS (DISCHARGE SENSOR TO BE FACTORY MOUNTED WITHIN UNIT)																																																															
10. SUPPLY CFM MONITORING INTEGRAL TO UNIT WITH CFM MEASUREMENT INCLUDED THROUGH DIGITAL INTERFACE																																																															
11. FULLY MODULATING HOT GAS REHEAT																																																															
12. 15 DEGREE LOW AMBIENT OPERATION																																																															
13. 1" EXTERIOR DUAL WALL CONSTRUCTION W/ R-4.3 INSULATION-MINIMUM 24GA EXTERIOR W/ 18GA BASE																																																															
14. DOWN DISCHARGE NO RETURN																																																															
15. SEPARATE POWER CONNECTION FOR MAIN UNIT & ELECTRIC HEATER																																																															
16. MINIMUM ROOM AREA ASSUMED 7.2' SUPPLY DIFFUSER HEIGHT AND IS CALCULATED PER 060335-2-40-4TH ED. VALUES BASED ON FACTORY CHARGE. ACTUAL SITE CHARGE MAY DIFFER.																																																															

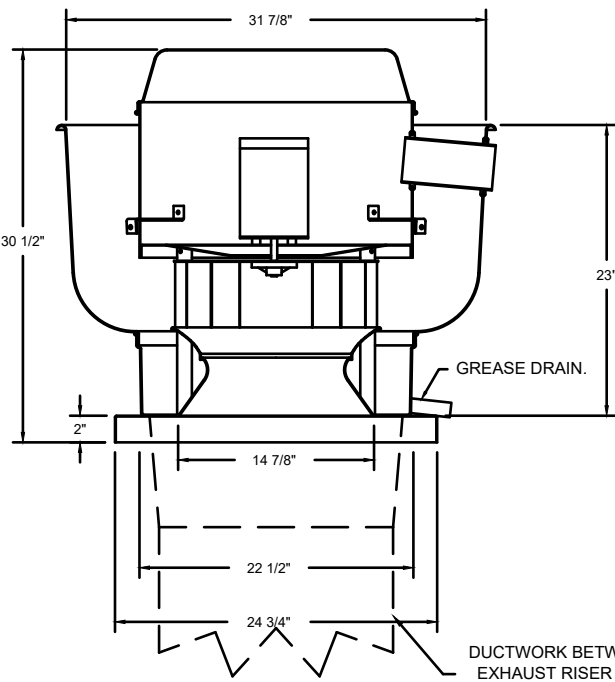
FAN UNIT NO	TAG	QTY	DESCRIPTION
1	KEF-45	1	GREASE BOX
		1	FAN BASE CERAMIC SEAL - DUOR8SHFA - INSTALLED AT PLANT - FOR GREASE DUCTS
		1	ECM WIRING PACKAGE - PWM SIGNAL FROM ECPM03 PREWIRE (TELCO MOTOR), CCW ROTATION
2	KEF-79	1	2 YEAR PARTS WARRANTY
		1	GREASE BOX
		1	FAN BASE CERAMIC SEAL - DUOR50HFA - INSTALLED AT PLANT - FOR GREASE DUCTS
3	MPU	1	ECM WIRING PACKAGE - PWM SIGNAL FROM ECPM03 PREWIRE (TELCO MOTOR), CCW ROTATION
		1	2 YEAR PARTS WARRANTY
		1	COOLING OVERRIDE
		1	SEPARATE ELECTRIC HEAT CONNECTION - RTU, 750VA TRANSFORMER USED FOR CONTROLS
		1	TWO PRIMARY CONNECTIONS REQUIRED FOR RTU WITH ELECTRIC HEAT. IF A NON-DCV PREWIRE CONTROLS THIS UNIT, THE #6S, #4/7, #6/7, OR 12" PREWIRE OPTION MUST BE SELECTED.
		1	DO NOT PROVIDE SUPPLY STARTER IN PREWIRE
		1	CASLINK BUILDING MONITORING SYSTEM - INTERNET OR CELLULAR CONNECTION REQUIRED
		1	RTU BLOWER DOOR SWITCH
		1	2" MERV 13 FILTERS FOR RTU1 (QTY. 4)
		1	2" MERV 8 FILTERS FOR RTU1 (QTY. 4)
		1	TOTAL CFM MONITORING
		1	RTU1 DOWN DISCHARGE ELECTRIC HEAT, 10-45KW
		1	3 TON MODULATING COOLING OPTION, 208/230V, R454B REFRIGERANT, VARIABLE SPEED COMPRESSOR, DL ECM CONDENSING FAN
		1	LOW AMBIENT COOLING OPERATION - DOWN TO 0°F AMBIENT
		1	R454B LEAK DETECTOR OPTION FOR RTU1S
		1	3 TON MODULATING REHEAT OPTION - DISCHARGE DEWPOINT CONTROL - R454B
		1	RTU1 FIXED 100% OA INTAKE CONTROL
		1	DISCHARGE FIRESTAT SET TO 240°F
		1	INTAKE FIRESTAT SET TO 135°F
		1	RTU1 NO RETURN - 100% CA - MPU
		1	2" METAL MESH FILTERS FOR RTU1 OUTDOOR INTAKE
		1	RTU1 CURB DUCT HANGER
		1	120V FIRE INPUT
		1	VFD FACTORY MOUNTED AND WIRED IN RTU COMMERCIAL CONTROL VESTIBULE
		1	VAV PACKAGE W/ 0-10VDC INPUT CONTROL (571 VFD INCLUDED)
		1	5 YEAR ENTIRE UNIT PARTS WARRANTY, 10 YEAR ENTIRE UNIT PARTS WARRANTY WITH REMOTE MONITORING AND CAPTIVEAIRE SERVICE CONTRACT

FAN UNIT NO	TAG	EXHAUST	SUPPLY
		GREASE CLIP	GRAVITY DAMPER
		WALL MOUNT	SIDE DISCHARGE
		GRAVITY DAMPER	MOTORIZED DAMPER
		WALL MOUNT	
1	KEF-45	YES	
2	KEF-79	YES	

NO	ON FAN	TAG	WEIGHT	ITEM	SIZE
1	# 1	KEF-45	36 LBS	CURB	23.000"W X 23.000"L X 20.000"H VENTED HINGED.
2	# 2	KEF-79	31 LBS	CURB	19.500"W X 19.500"L X 20.000"H VENTED HINGED.
3	# 3	MPU	103 LBS	CURB	41.000"W X 71.000"L X 20.000"H INSULATED.

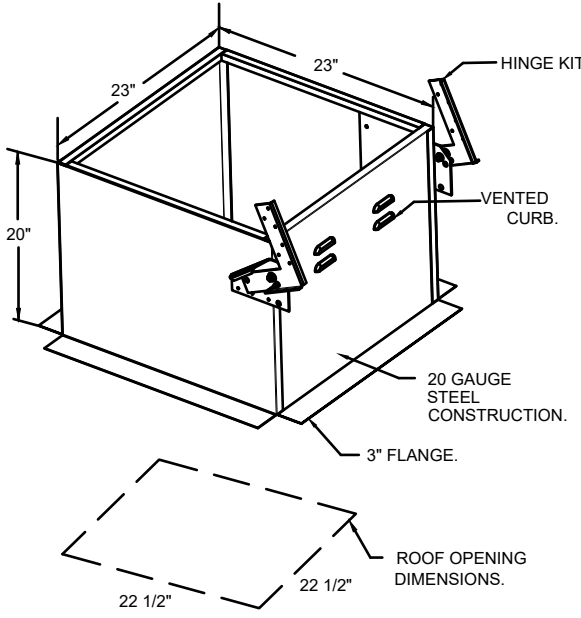
HMI SCHEDULE				
UNIT NUMBER	HMI #	HMI LOCATION	TEMP AVERAGING	MODBUS ADDRESS
FAN #3	HMI #1 - UNIT	IN UNIT	NOT AVERAGED	55

FAN #1 EADU8SH - EXHAUST FAN (KEF-45)



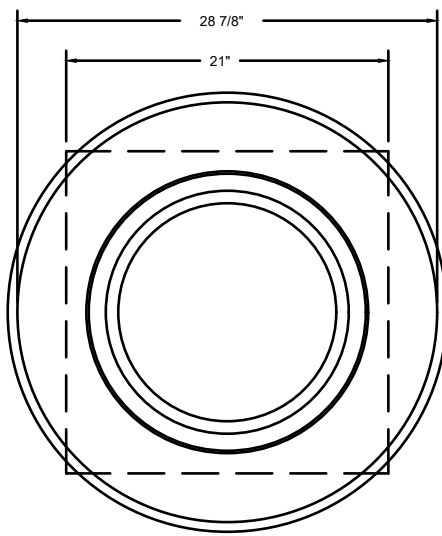
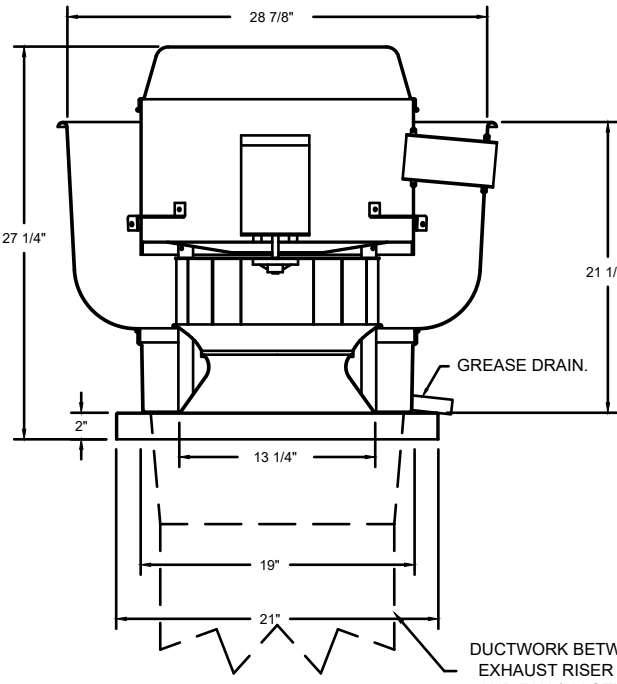
TOP VIEW

- FEATURES:**
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
 - ROOF MOUNTED FANS
 - RESTAURANT MODEL
 - UL705 AND UL702 AND UL-C-5645
 - VARIABLE SPEED CONTROL
 - INTERNAL WIRING
 - THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
 - HIGH HEAT OPERATION 300°F (149°C)
 - GREASE CLASSIFICATION TESTING
 - NEMA 3R SAFETY DISCONNECT SWITCH
- NORMAL TEMPERATURE TEST**
- EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 300°F (149°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.
- 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
 - FAN BASE CERAMIC SEAL - DUOR8SHFA
 - INSTALLED AT PLANT - FOR GREASE DUCTS
 - ECM WIRING PACKAGE - PWM SIGNAL FROM ECPM03 PREWIRE (TELCO MOTOR), CCW ROTATION
 - 2 YEAR PARTS WARRANTY

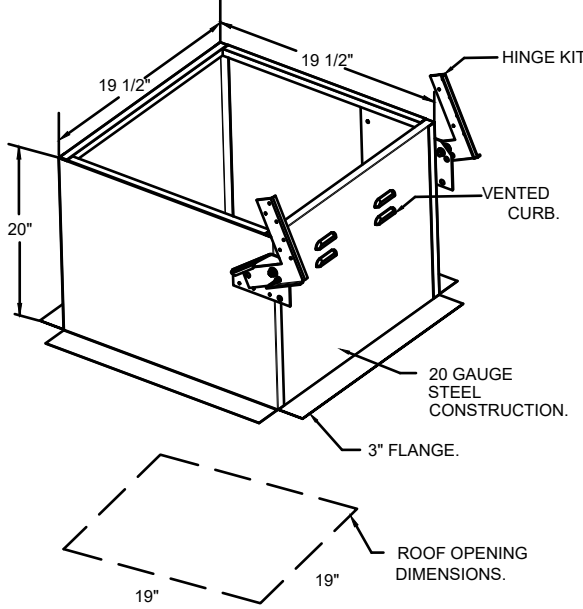


TOP VIEW

FAN #2 EADU50H - EXHAUST FAN (KEF-79)



- FEATURES:**
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
 - ROOF MOUNTED FANS
 - RESTAURANT MODEL
 - UL705 AND UL702 AND UL-C-5645
 - VARIABLE SPEED CONTROL
 - INTERNAL WIRING
 - THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
 - HIGH HEAT OPERATION 300°F (149°C)
 - GREASE CLASSIFICATION TESTING
 - NEMA 3R SAFETY DISCONNECT SWITCH
- NORMAL TEMPERATURE TEST**
- EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 300°F (149°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.
- 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
 - FAN BASE CERAMIC SEAL - DUOR50HFA
 - INSTALLED AT PLANT - FOR GREASE DUCTS
 - ECM WIRING PACKAGE - PWM SIGNAL FROM ECPM03 PREWIRE (TELCO MOTOR), CCW ROTATION
 - 2 YEAR PARTS WARRANTY

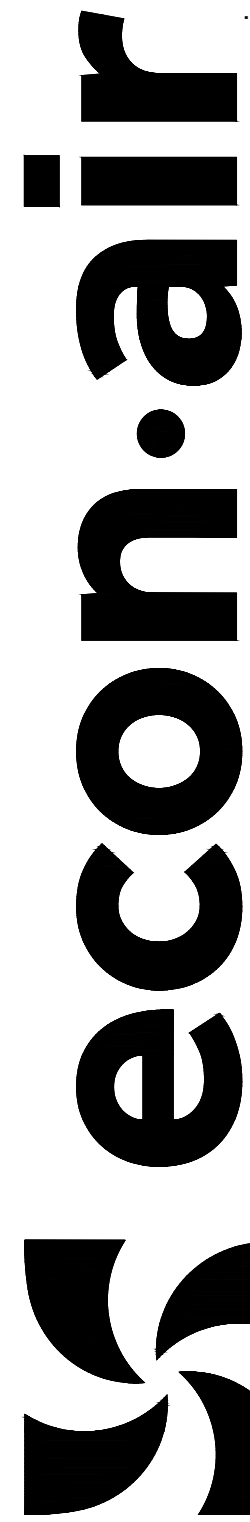


EXHAUST FAN INFORMATION - JOB#7429805

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	MANUFACTURER	CFM	ESP	RPM	MOTOR ENCL	HP	BHP	PHASE	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS)	SONES
1	KEF-45	1	EADU8SH	ECON-AIR	1600	1.200	1384	TEAO-ECM	1.000	0.4800	1	208	6.9	506 FPM	94	12
2	KEF-79	1	EADU50H	ECON-AIR	600	1.000	1376	TEAO-ECM	0.500	0.2690	1	208	3.8	228 FPM	79	12.9

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Wienerschnitzel - Puyallup, WA R1

PUYALLUP, WA, 98371

DATE: 3/26/2025

DWG.#: 7429805

DRAWN BY: JLB

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

MASTER DRAWING

SHEET NO. 4

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EXHAUST HOOD SHOP DRAWINGS

WIENERSCHNITZEL - WALMART #2403

Walmart Supercenter

310 31st Ave SE

Puyallup, WA 98374

Job Number

Sheet Number

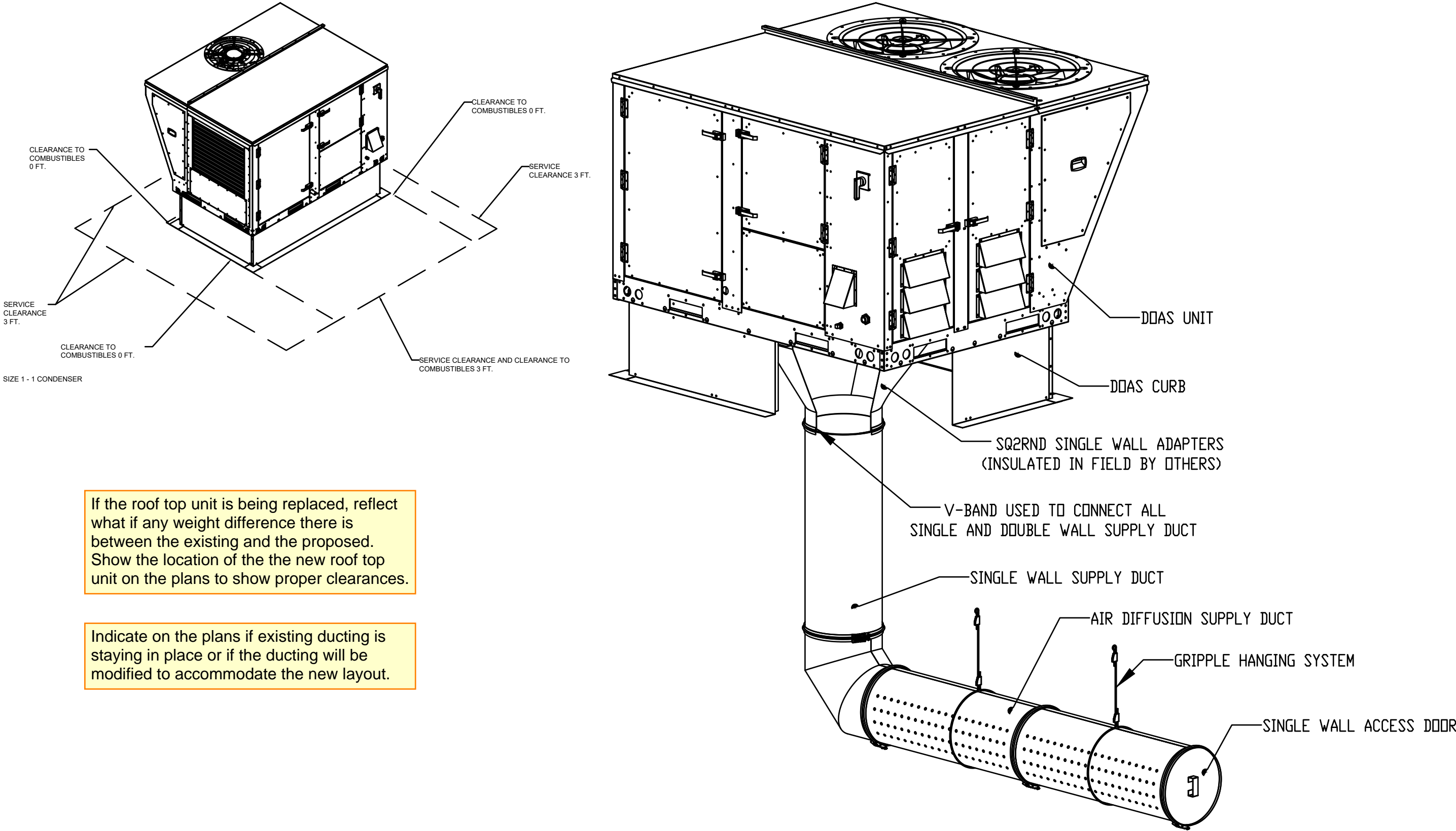
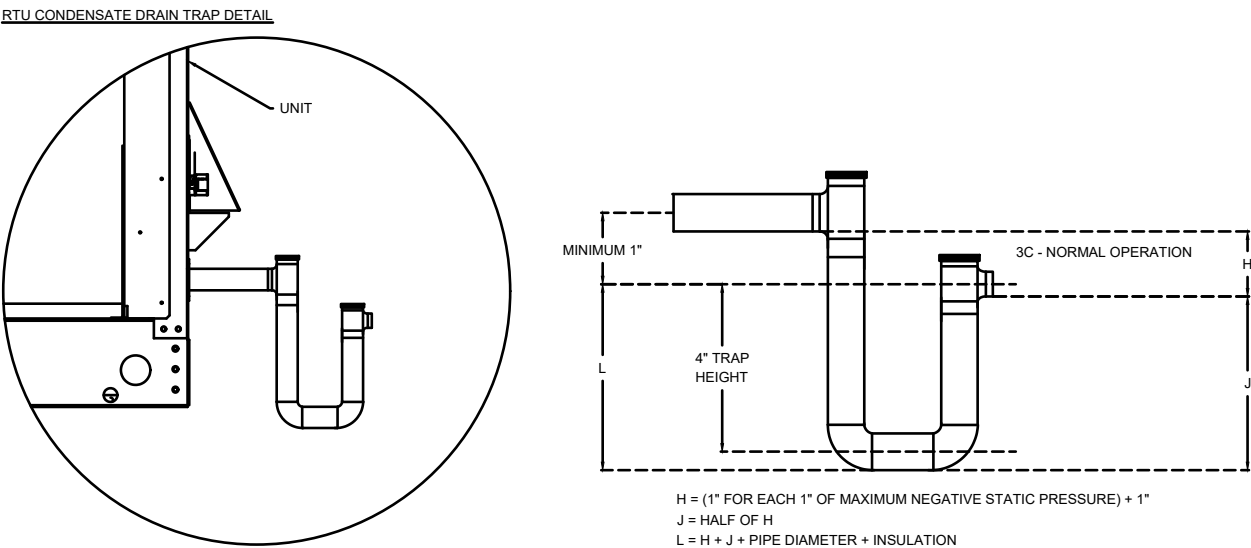
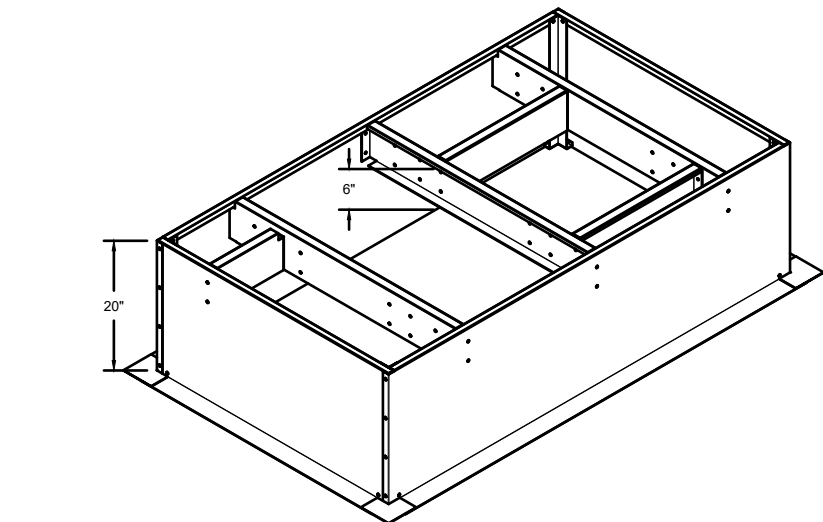
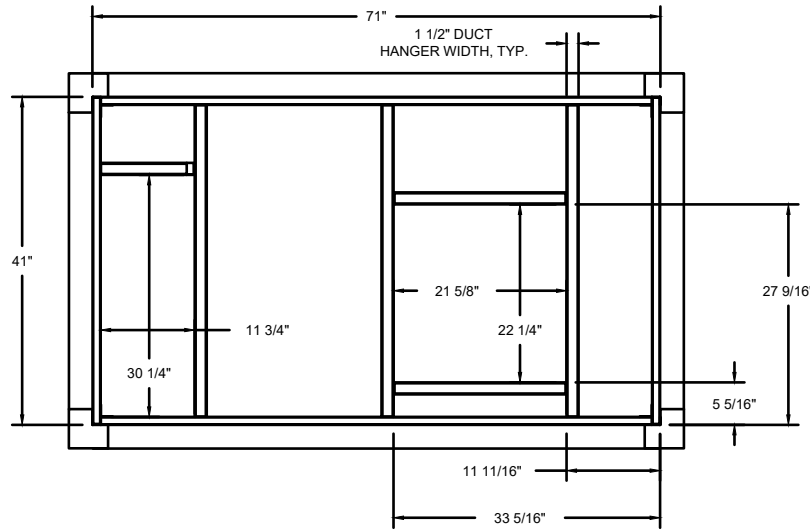
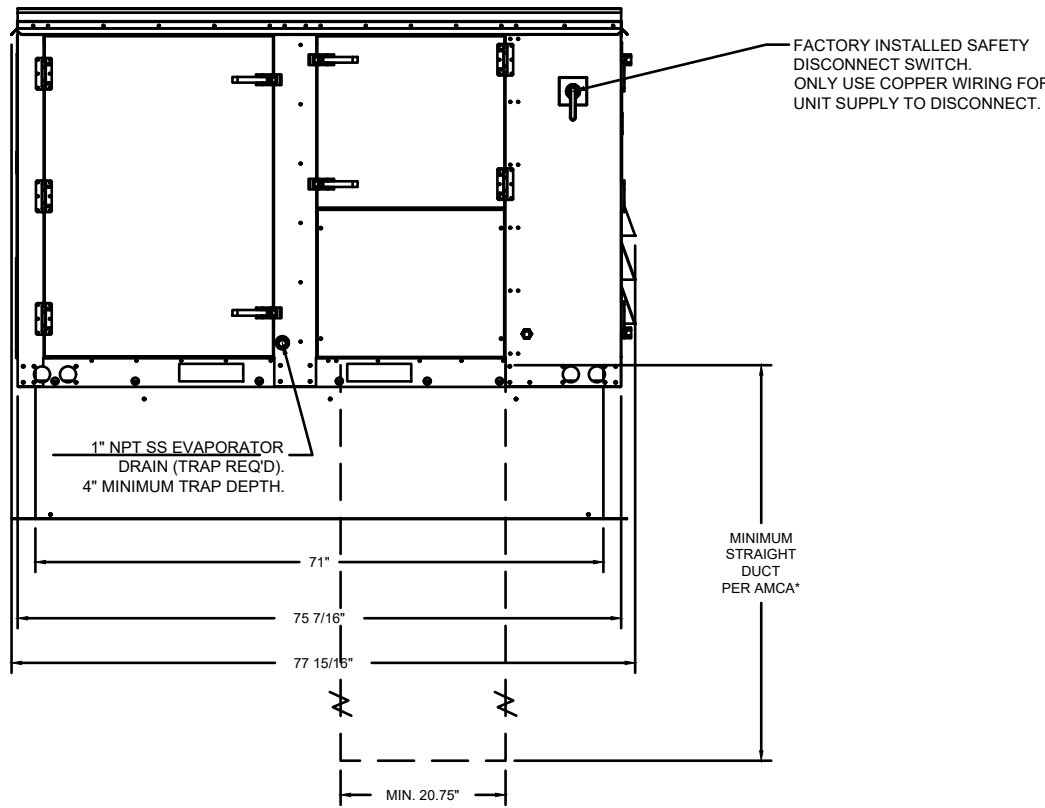
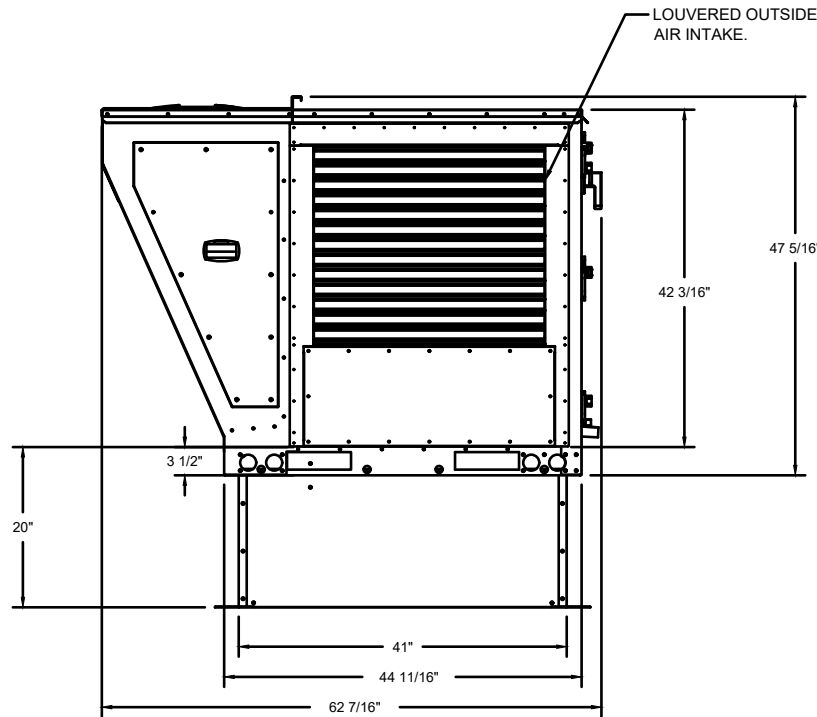
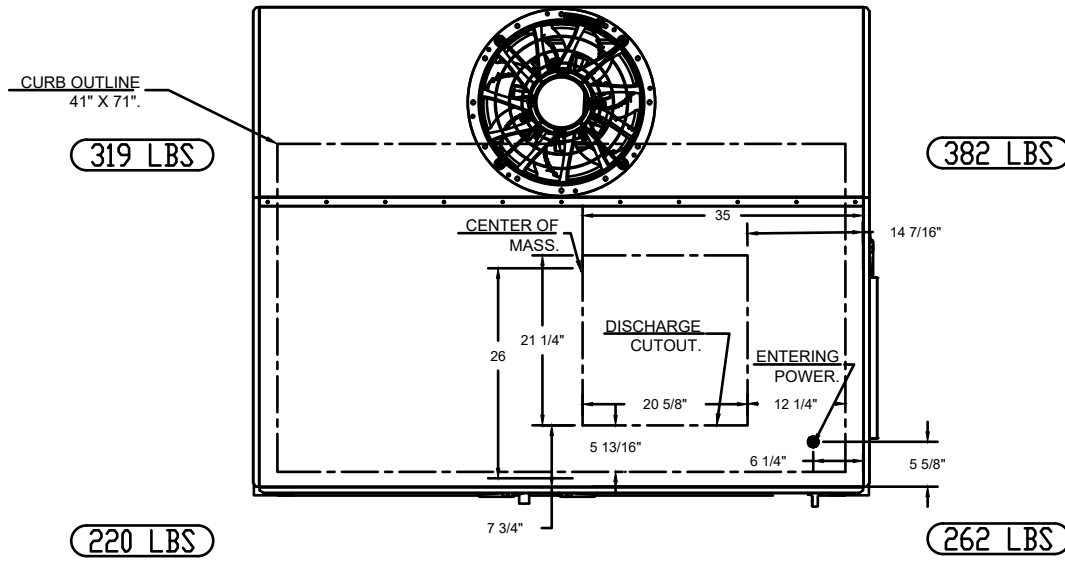
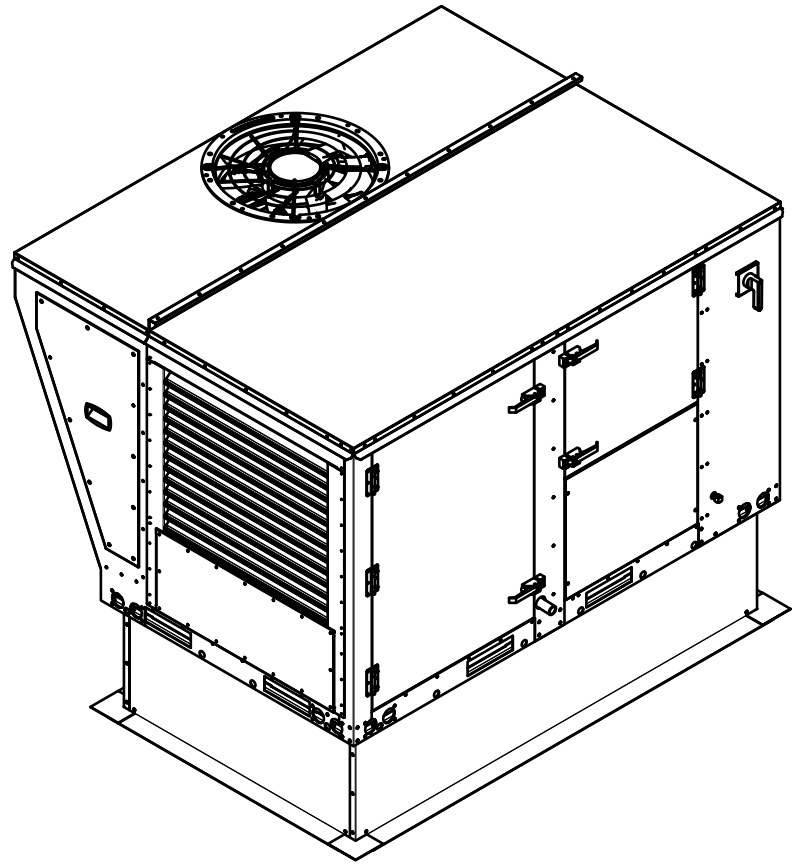
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of

FAN #3 EARTU1-E.302-15-3T-MPU - HEATER (MPU)

- NOTES:
- DO NOT OBSTRUCT OUTSIDE AIR INLET, OUTSIDE AIR COIL OR OUTSIDE AIR FAN.
 - DENOTES CORNER WEIGHT.
 - ROOF OPENING MUST BE 2" SMALLER THAN CURB DIMENSIONS IN BOTH DIRECTIONS.
 - CONNECTION FROM BREAKER TO UNITS SAFETY DISCONNECT SWITCH TO BE COPPER WIRE ONLY.

*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. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRASTICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. 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 20.75" X 21.5".



If the roof top unit is being replaced, reflect what if any weight difference there is between the existing and the proposed. Show the location of the new roof top unit on the plans to show proper clearances.

Indicate on the plans if existing ducting is staying in place or if the ducting will be modified to accommodate the new layout.

AIR DIFFUSION SUPPLY DUCT SPECIFICATIONS:

PROVIDE AIR DIFFUSION SUPPLY DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL DW-S0(HC), DW-S90(HC), & DW-S180(HC). THREE DISTINCT HOLE PATTERN OPTIONS TO COVER A VARIETY OF CEILING HEIGHTS. NO ADDITIONAL DIFFUSERS REQUIRED, AS THE DUCT ITSELF PROVIDES AIR DIFFUSION. MADE OF HIGH QUALITY STAINLESS STEEL DESIGNED TO LAST 20+ YEARS. HIGH INDUCTION SUPPLY DUCT IS CONSTRUCTED USING 24 GAUGE, 430 SS - 5" THRU 24". HIGH INDUCTION SUPPLY DUCT IS CONSTRUCTED USING 20 GAUGE, 430 SS - 26" THRU 36". QUICK ONSITE ASSEMBLY USING EPDM GASKETS & UNIVERSAL V-BANDS. DOUBLE WALL SUPPLY DUCT AVAILABLE FOR INTERIOR AND EXTERIOR SPACES, EITHER CONDITIONED OR UNCONDITIONED. DOUBLE WALL SUPPLY DUCT AVAILABLE IN DW-1S, DW-2S, & DW-3S TO MEET SPECIFIC REGIONAL "R" VALUE REQUIREMENTS.

Insulation R-Value Recommendations		
Supply Duct Type	Minimum R-value	Space Type
Single Wall - S & -HC	N/A	Conditioned Space Only
Double Wall - 1S	R-4	Unconditioned Interior Space Only
Double Wall - 2S	R-8	Unconditioned Space Climate Zones 1-4
Double Wall - 3S	R-12	Unconditioned Space Climate Zones 5-8

DOUBLE WALL SUPPLY DUCT IS INSULATED WITH A 24 GAUGE 430 STAINLESS OUTER SHELL. AIR DIFFUSION SUPPLY DUCT COMPLIES WITH SMACNA (SHEET METAL AND AIR CONDITIONING CONTRACTORS) BEST PRACTICES. POSITIONING OF SPRINKLERS TO AVOID OBSTRUCTION TO DISCHARGE, SEE NFPA 13, TABLE 8.12.5.1.1.

TYPICAL DOAS/RTU ROOF MOUNTING INSTALLATION INSTRUCTIONS

- SECURE THE CURB TO THE ROOF FRAMING MEMBERS BY DRILLING 1/4" PILOT HOLES IN THE CURB FLANGES AT LOCATIONS SHOWN IN THE DIAGRAM BELOW, USING 3/8" X 2" ZINC PLATED STEEL LAG BOLTS, AND ZINC PLATED WASHERS, SCREW THROUGH THE CURB FLANGES AND INTO THE ROOF FRAMING MEMBERS. A MINIMUM OF (5) LAG BOLTS ON EACH SHORT SIDE, AND (7) LAG BOLTS ON EACH LONG SIDE IS REQUIRED.
- SECURE THE UNIT BASE TO THE SIDE WALLS OF THE CURB USING (24) 1/4"-14 X 2" SELF-DRILLING, STEEL ZINC PLATED SCREWS. PRE-PUNCHED HOLES HAVE BEEN PROVIDED FOR EACH SCREW LOCATION.

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Wienschritzel - Puyallup, WA R1

PUYALLUP, WA, 98371

DATE: 3/26/2025

DWG.#: 7429805

DRAWN BY: JLB

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

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EXHAUST HOOD SHOP DRAWINGS

WIENSCHNITZEL - WALMART #2403

Walmart Supercenter
910 31st Ave SE
Puyallup, WA 98374

Job Number

Sheet Number

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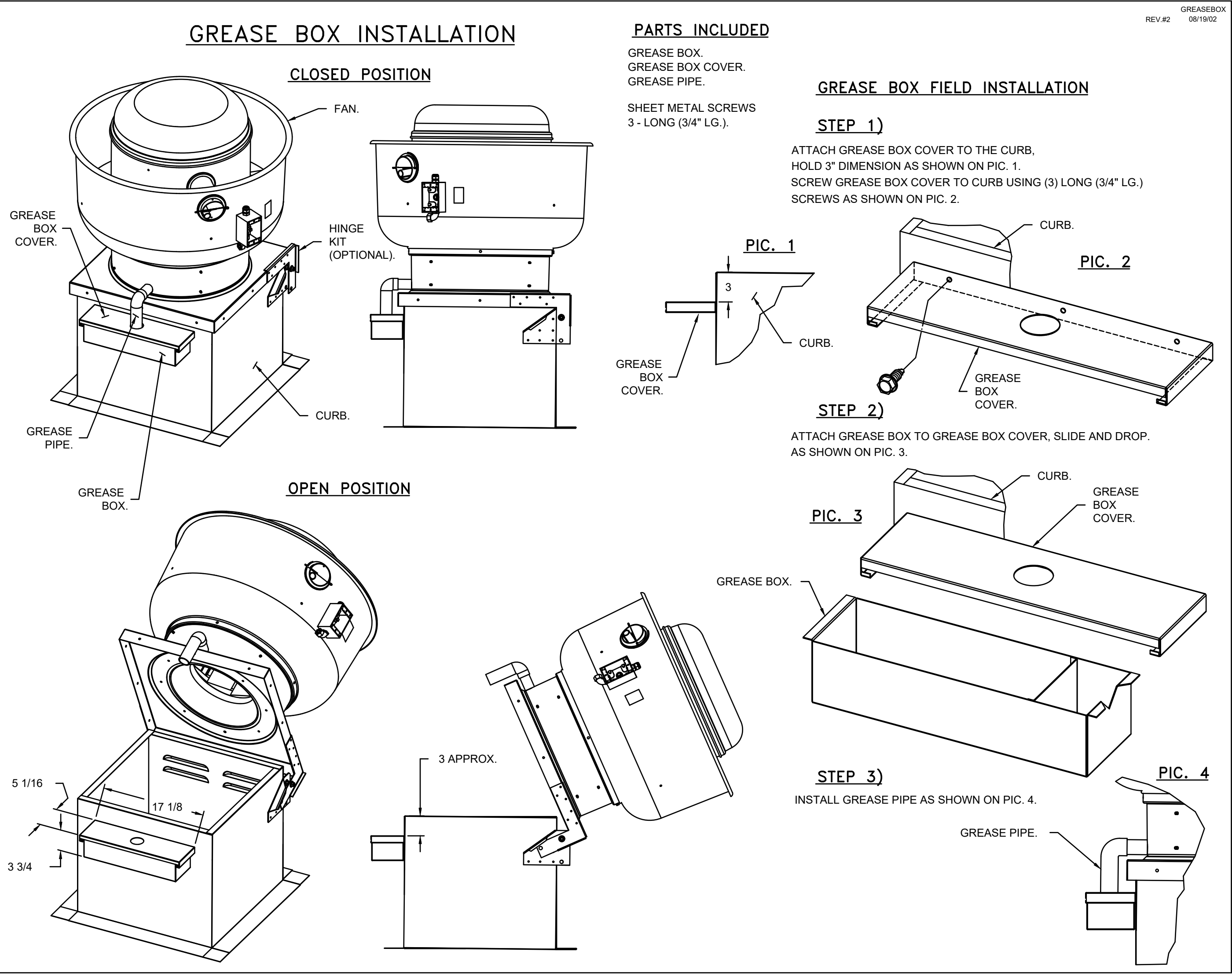


GREASE DUCT & CHIMNEY SPECIFICATIONS:
PROVIDE GREASE DUCT EQUAL TO ECON-AIR MODEL "EDW"
ROUND 20 GAUGE 430 STAINLESS STEEL DUCTWORK. MODEL "EDW"
IS LISTED TO UL-1978 AND IS INSTALLED USING "V" CLAMP LOCKING
CONNECTIONS SEALED WITH 3M FIRE BARRIER 2000 PLUS. MODEL "EDW"
DOES NOT REQUIRE WELDING PROVIDING IT HAS BEEN INSTALLED PER
THE MANUFACTURES INSTALLATION GUIDE.
PROVIDE RATED ACCESS DOORS AT EVERY CHANGE IN DIRECTION AND EVERY 12' ON CENTER. PER
MANUFACTURES LISTING MODEL "EDW" HORIZONTAL RUNS LESS THAN 75 FT. CAN BE SLOPED 1/16" PER 12",
HORIZONTAL RUNS MORE THAN 75 FT. CAN BE SLOPED 3/16" PER 12".
DUCT SHOULD BE SLOPED AS MUCH AS POSSIBLE TO REDUCE THE CHANCE OF GREASE ACCUMULATION IN
HORIZONTAL RUNS.

IF THE DUCT OR CHIMNEY IS WITHIN 18 INCHES OF COMBUSTIBLE MATERIAL, PROVIDE UL-2221 OR UL-103 HT
LISTED DOUBLE WALL GREASE DUCT OR DOUBLE WALL CHIMNEY EQUAL TO ECON-AIR MODEL "EDW- 2R, 2R
TYPE HT, 3R, OR 3Z" ROUND 20 GAUGE 430 STAINLESS INNER DUCT INSULATED WITH A 24 GAUGE 430 STAINLESS
OUTER SHELL.

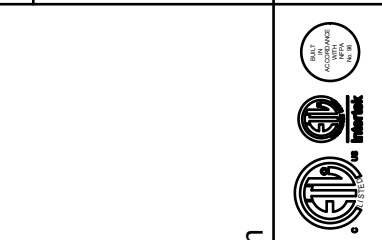
CUSTOMER APPROVAL TO MANUFACTURE:

APPROVED AS NOTED	<input type="checkbox"/>
APPROVED WITH NO EXCEPTION TAKEN	<input type="checkbox"/>
REVISE AND RESUBMIT	<input type="checkbox"/>
SIGNATURE _____	
YOUR TITLE _____	DATE _____



*NOTE: UL 705 INSTALL.

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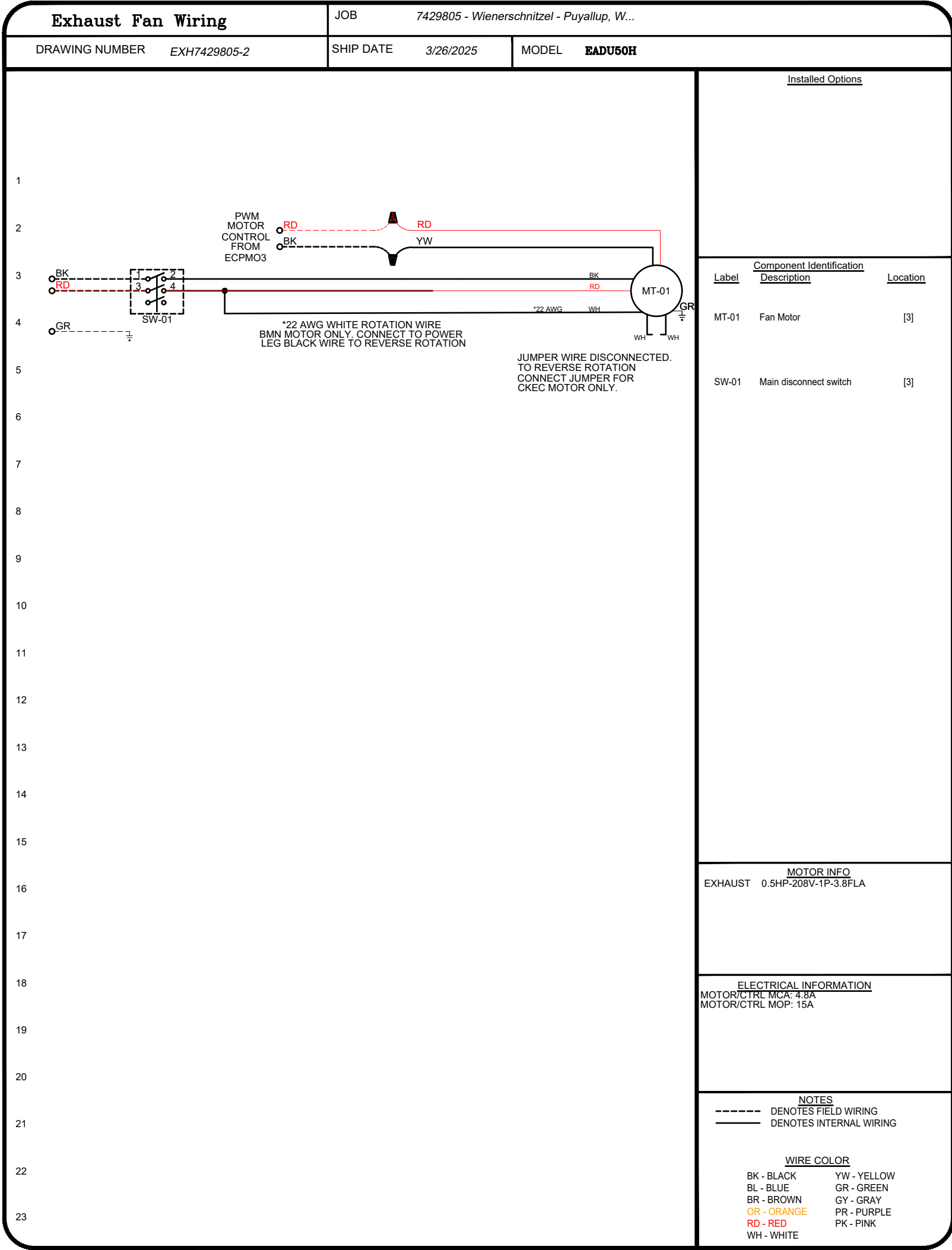
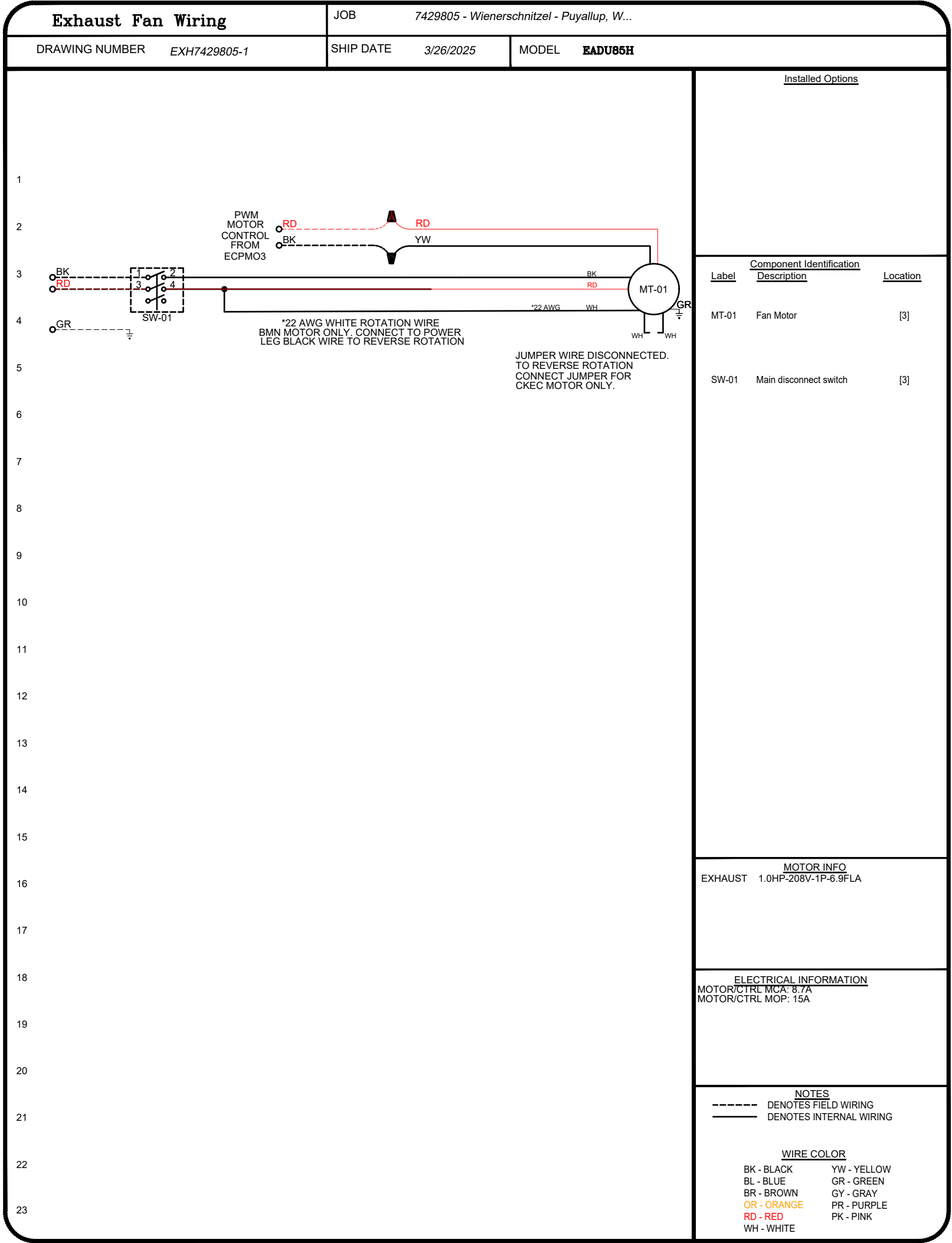
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EXHAUST HOOD SHOP DRAWINGS
WIENERSCHNITZEL - WALMART #2403
Walmart Supercenter
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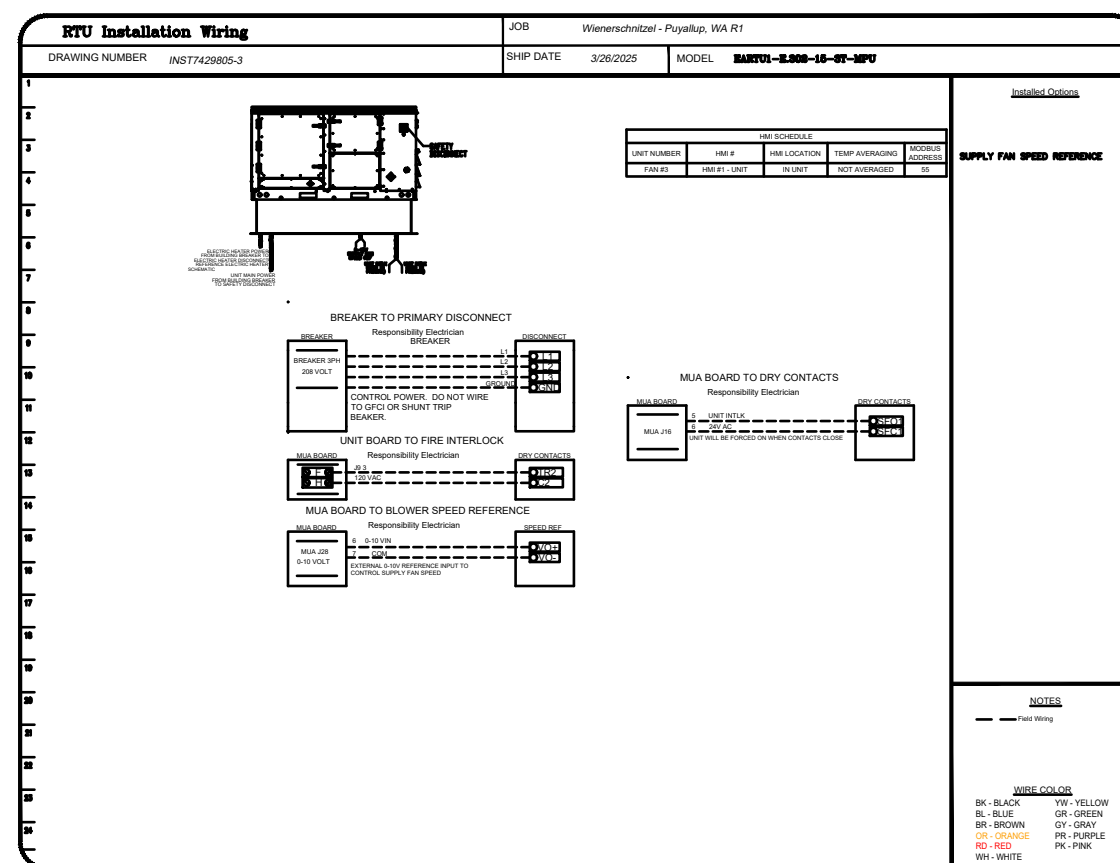
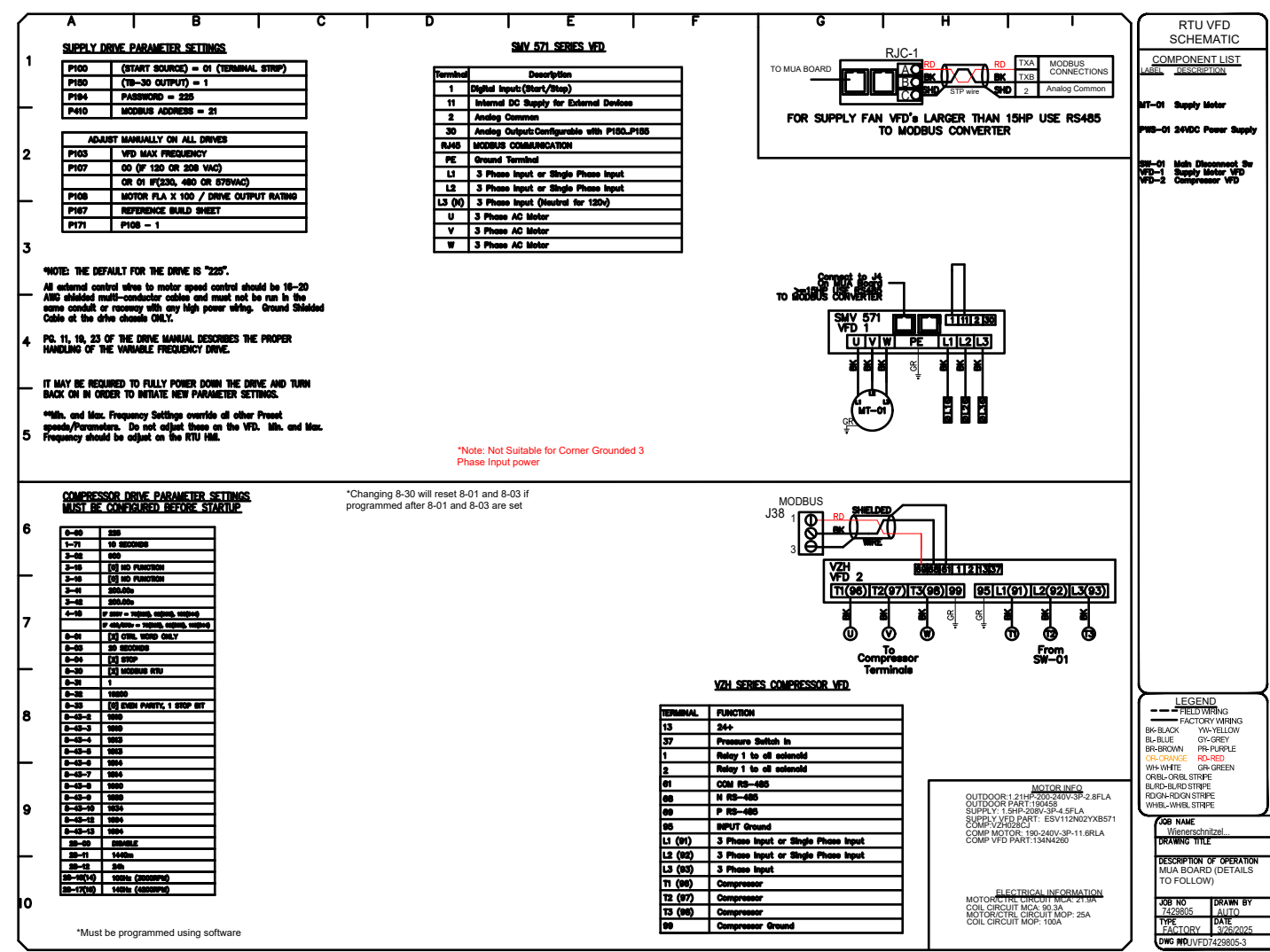
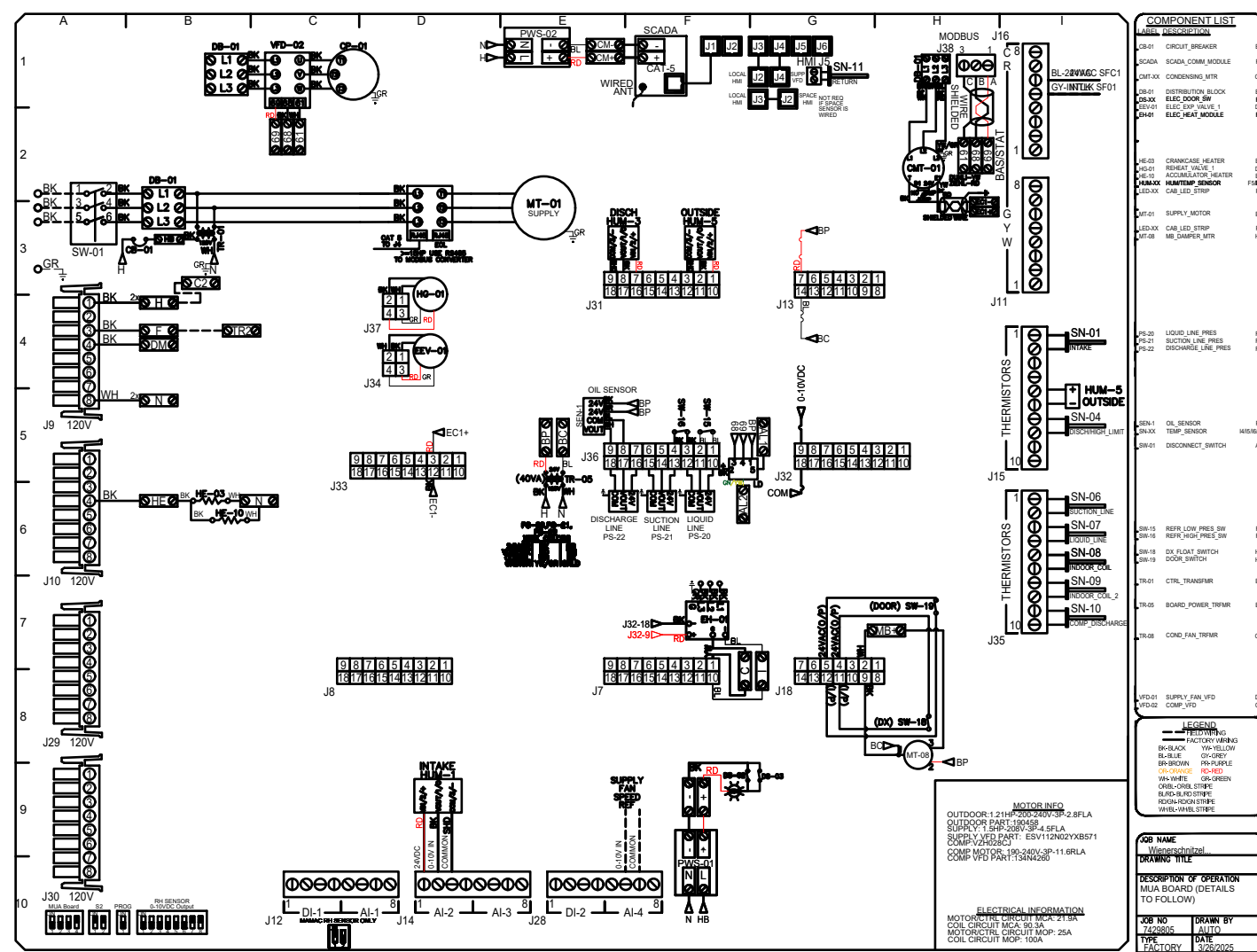
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EXHAUST HOOD SHOP DRAWINGS

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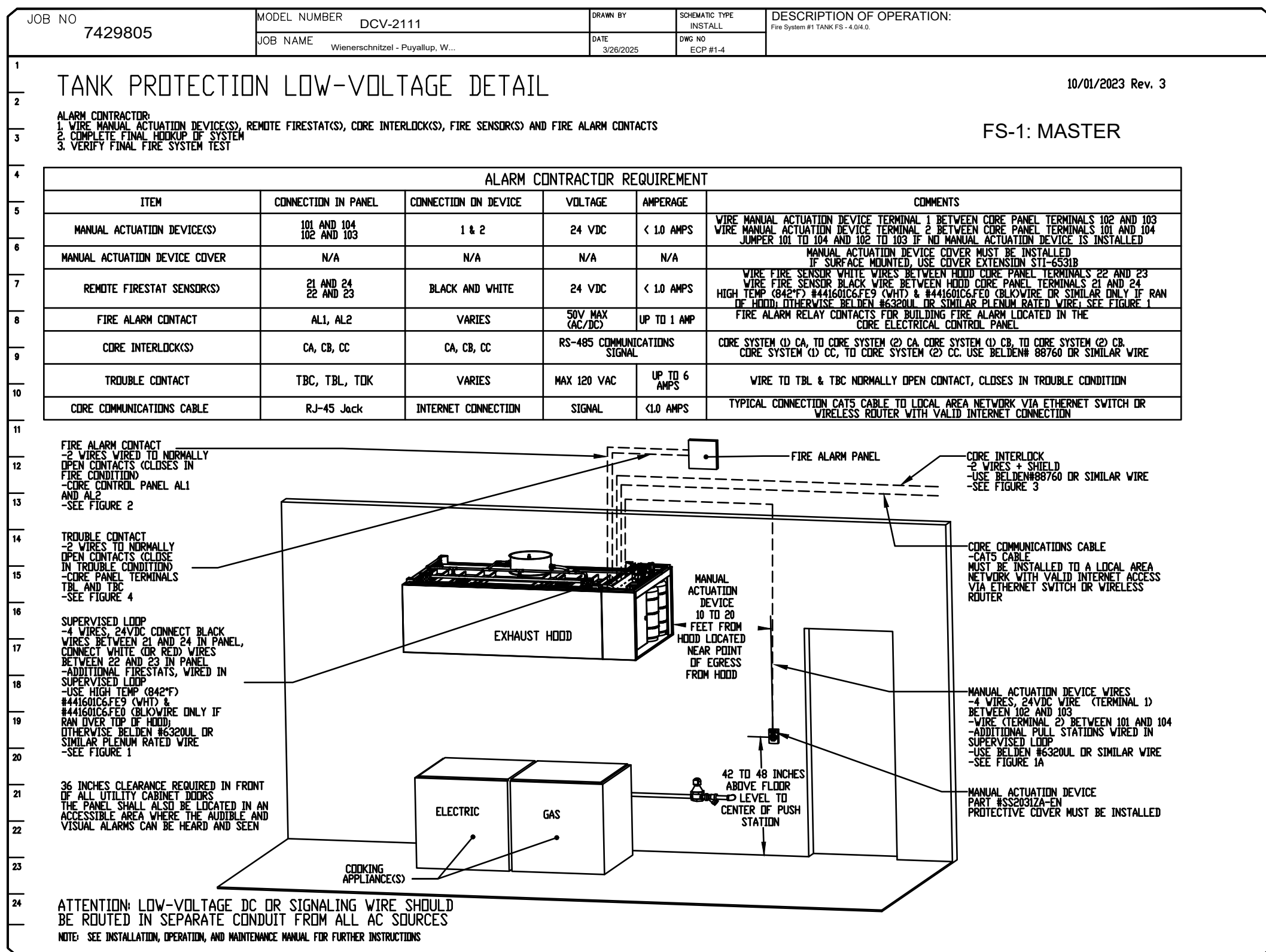
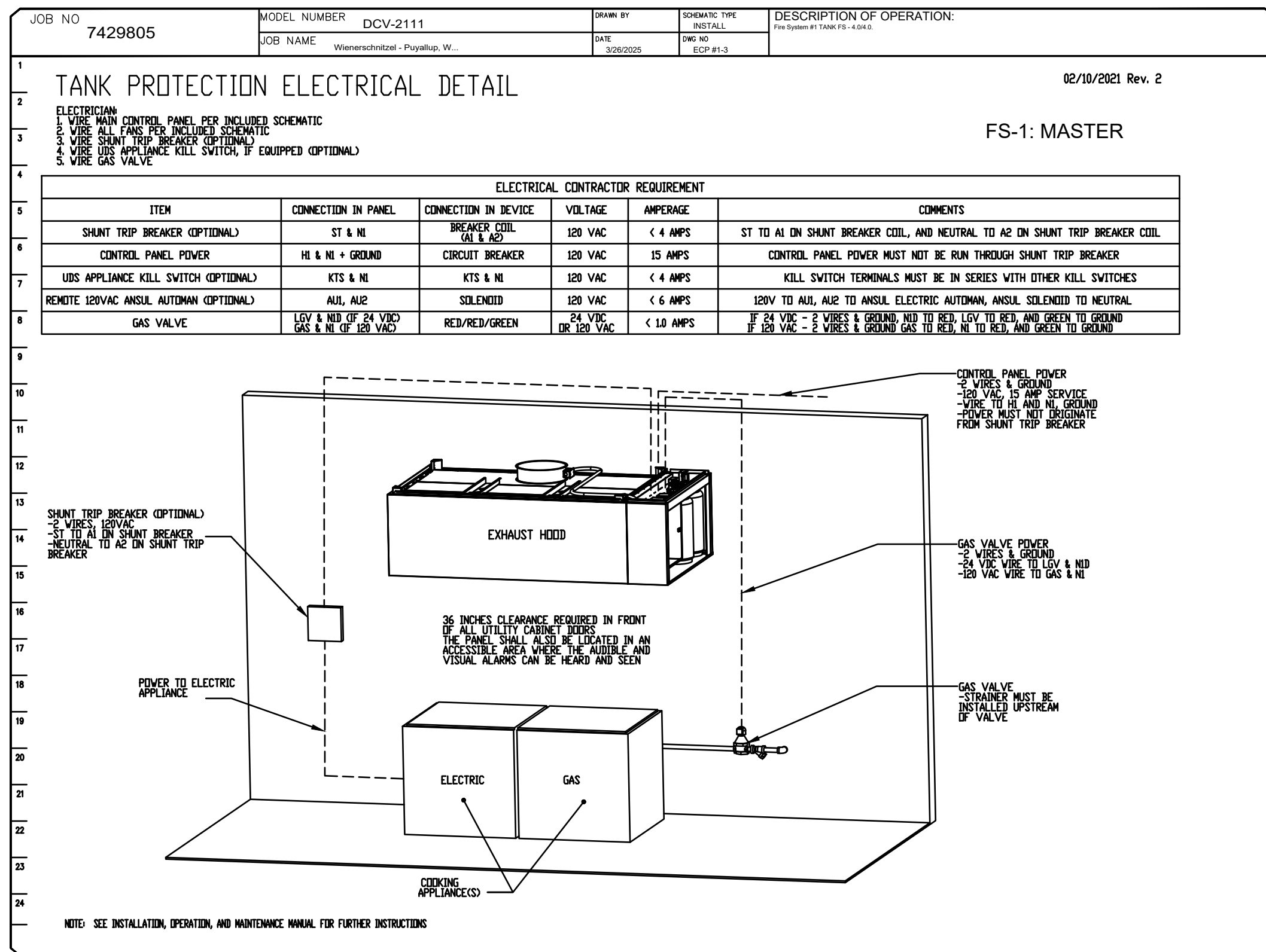
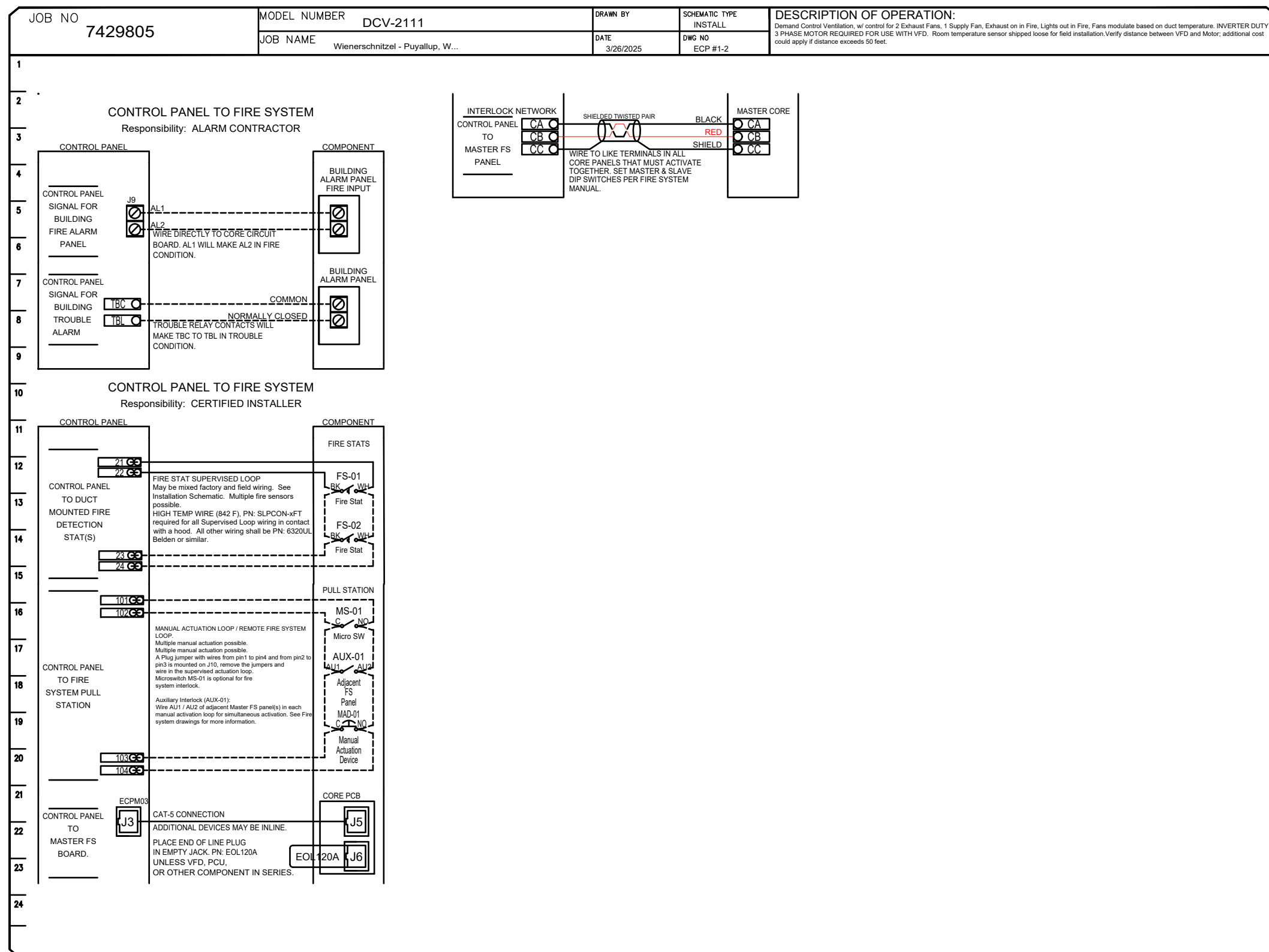
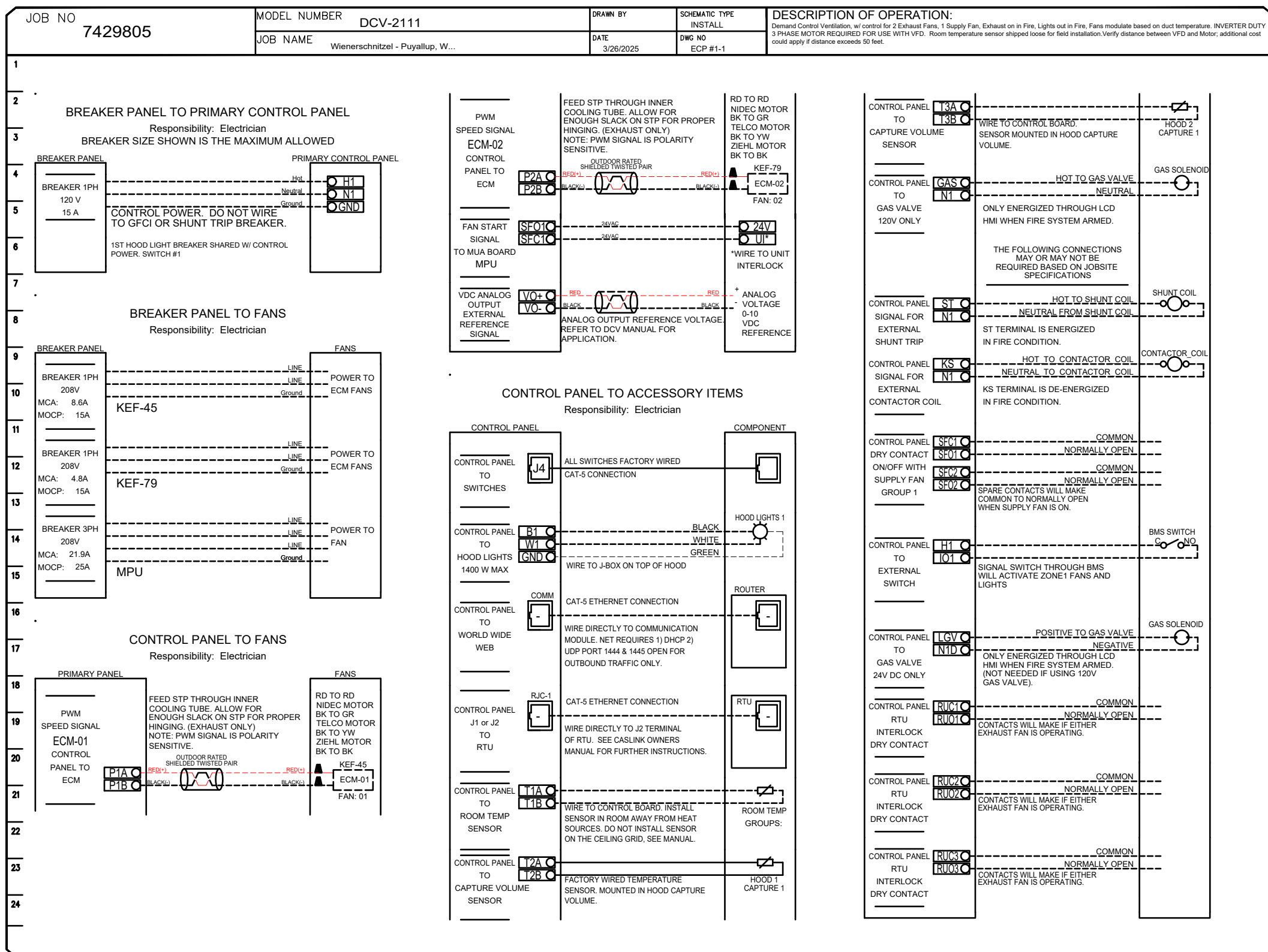
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NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		FAN TAG	TYPE	Ø	HP	VOLT	FLA
1	ECP	DCV-2111	UTILITY CABINET RIGHT	UTILITY CABINET RIGHT	1 LIGHT	SMART CONTROLS DCV	KEF-45	EXHAUST	1	1,000	208	6.9
				HOOD # 1	1 FAN		KEF-79	EXHAUST	1	0,500	208	3.8
							MPU	SUPPLY	3	1,500	208	4.5




- Hood control panel to support communications to cloud-based Building Management System.
- Hood Control Panel to allow cloud-based Building Management System to monitor real time parameters outlined as MONITOR in the points list.
- Hood Control Panel to allow cloud-based Building Management System to control parameters outlined as CONTROL in the points list.
- Hood Control Panel to allow cloud-based Building Management System to implement SYSTEM ECONOMIZER control strategies for fully integrated Building Management.

DCV Packages	Function	DC Packages	Function
Room Temperature	MONITOR	Room Temperature(s)	MONITOR
Duct Temperature(s)	MONITOR	Duct Temperature(s)	MONITOR
MUA Discharge Temperature	MONITOR	MUA Discharge Temperature	MONITOR
Kitchen RTU Discharge Temperature	MONITOR	Kitchen RTU Discharge Temperature	MONITOR
Fan Speed	MONITOR	Controler Faults	MONITOR
Fan Amperage	MONITOR	Fan Fuses	MONITOR
Fan Power	MONITOR	Fan Status	MONITOR
YFD Faults	MONITOR	PCU Fuses	MONITOR
Controler Faults	MONITOR	PCU Filter Clog Percentages	MONITOR
Fan Fuses	MONITOR	Pipe Condition	MONITOR
Fan Status	MONITOR	CORE Pipe System	MONITOR
PCU Fuses	MONITOR	Building Pressure	MONITOR
PCU Filter Clog Percentages	MONITOR	Fans Runtime(s)	MONITOR & CONTROL
Pipe Condition	MONITOR	Lights Runtime(s)	MONITOR & CONTROL
CORE Pipe System	MONITOR	Flush Button	MONITOR & CONTROL
Building Pressure	MONITOR		
Prep Time Button	MONITOR & CONTROL		
Fans Button	MONITOR & CONTROL		
Lights Button	MONITOR & CONTROL		
Flush Button	MONITOR & CONTROL		



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Wienerschnitzel - Puyallup, WA R1
PUYALLUP, WA, 98371

DATE: 3/26/2025	
DWG.#: 7429805	
DRAWN BY:	JLB
SCALE: 3/4" = 1'-0"	
MASTER DRAWING	

SHEET NO.
9

Number	Date	Revision
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FOURNIER & ASSOCIATES
Commercial Interior & Food Service Design

Date 04/06/25
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Scale 3/4" = 1'-0" _____

EXHAUST HOOD SHOP DRAWINGS

WIENERSCHNITZEL - WALMART #2403
Walmart Supercenter
310 31st Ave SE
Fuyallup, WA 98574

Job Number

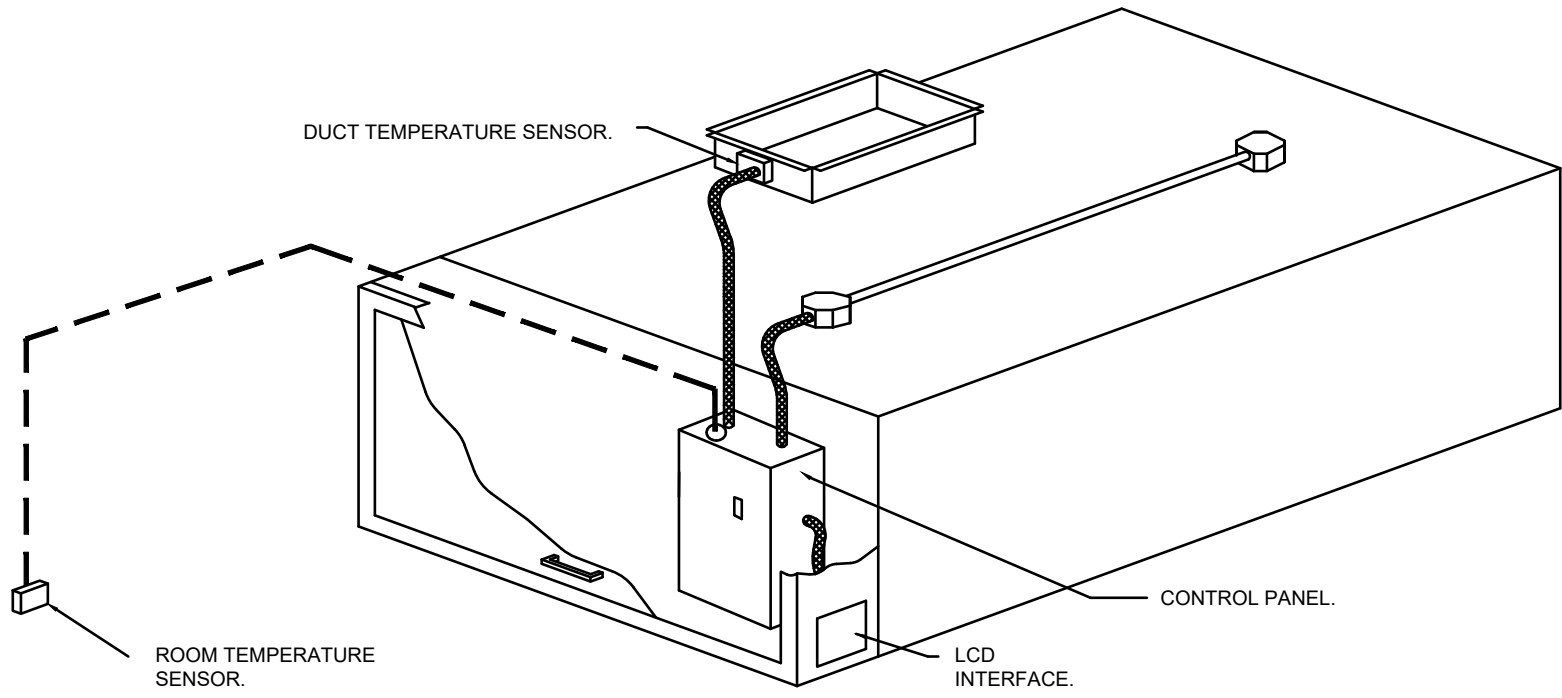
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DEMAND CONTROL VENTILATION HOOD CONTROL PANEL SPECIFICATIONS:

- CONTROLS SHALL BE LISTED BY ETL (UL 508A) AND SHALL COMPLY WITH DEMAND VENTILATION SYSTEM TURNDOWN REQUIREMENTS OUTLINED IN IECC 403.7.5 (2021).
- THE CONTROL ENCLOSURE SHALL BE NEMA 1 RATED AND LISTED FOR INSTALLATION INSIDE OF THE EXHAUST HOOD UTILITY CABINET. THE CONTROL ENCLOSURE MAY BE CONSTRUCTED OF STAINLESS STEEL OR PAINTED STEEL.
- TEMPERATURE PROBE(S) LOCATED IN THE EXHAUST DUCT RISER(S) SHALL BE CONSTRUCTED OF STAINLESS STEEL.
- A DIGITAL CONTROLLER SHALL BE PROVIDED TO ACTIVATE THE HOOD EXHAUST FANS DYNAMICALLY BASED ON A FIXED DIFFERENTIAL BETWEEN THE AMBIENT AND DUCT TEMPERATURES SENSORS. THIS FUNCTION SHALL MEET THE REQUIREMENTS OF IMC 507.1.1.
- A DIGITAL CONTROLLER SHALL PROVIDE ADJUSTABLE HYSTERESIS SETTINGS TO PREVENT CYCLING OF THE FANS AFTER THE COOKING APPLIANCES HAVE BEEN TURNED OFF AND/OR THE HEAT IN THE EXHAUST SYSTEM IS REDUCED.
- A DIGITAL CONTROLLER SHALL PROVIDE AN ADJUSTABLE MINIMUM FAN RUN-TIME SETTING TO PREVENT FAN CYCLING.
- VARIABLE FREQUENCY DRIVES (VFDS) SHALL BE PROVIDED FOR FANS AS REQUIRED. THE DIGITAL CONTROLLER SHALL MODULATE THE VFDS BETWEEN A MINIMUM SETPOINT AND A MAXIMUM SETPOINT ON DEMAND. THE DUCT TEMPERATURE SENSOR INPUT(S) TO THE DIGITAL CONTROLLER SHALL BE USED TO CALCULATE THE SPEED REFERENCE SIGNAL.
- THE VFD SPEED RANGE OF OPERATION SHALL BE FROM 0% TO 100% FOR THE SYSTEM, WITH THE ACTUAL MINIMUM SPEED SET AS REQUIRED TO MEET MINIMUM VENTILATION REQUIREMENTS.
- AN INTERNAL ALGORITHM TO THE DIGITAL CONTROLLER SHALL MODULATE SUPPLY FAN VFD SPEED PROPORTIONAL TO ALL EXHAUST FANS THAT ARE LOCATED IN THE SAME FAN GROUP AS THE SUPPLY FAN.
- THE SYSTEM SHALL OPERATE IN PREP MODE DURING LIGHT COOKING LOAD OR COOL DOWN MODE WHEN SUFFICIENT HEAT REMAINS UNDERNEATH THE HOOD SYSTEM AFTER COOKING OPERATIONS HAVE COMPLETED. OPERATION DURING EITHER OF THESE PERIODS WILL DISABLE THE SUPPLY FANS AND PROVIDE AN EXHAUST FAN SPEED THAT IS EQUAL TO THE MINIMUM VENTILATION REQUIREMENT.
- A DIGITAL CONTROLLER SHALL DISABLE THE SUPPLY FAN(S), ACTIVATE THE EXHAUST FAN(S), ACTIVATE THE APPLIANCE SHUNT TRIP, AND DISABLE AN ELECTRIC GAS VALVE AUTOMATICALLY WHEN FIRE CONDITION IS DETECTED ON A COVERED HOOD.
- A DIGITAL CONTROLLER SHALL ALLOW FOR EXTERNAL BMS FAN CONTROL VIA DRY CONTACT (EXTERNAL CONTROL SHALL NOT OVERRIDE FAN OPERATION LOGIC AS REQUIRED BY CODE).
- AN LCD INTERFACE SHALL BE PROVIDED WITH THE FOLLOWING FEATURES:
 - A. ON/OFF PUSH BUTTON FAN & LIGHT SWITCH ACTIVATION.
 - B. INTEGRATED GAS VALVE RESET FOR ELECTRONIC GAS VALVES (NO RESET RELAY REQUIRED).
 - C. VFD FAULT DISPLAY WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - D. DUCT TEMPERATURE SENSOR FAILURE DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - E. MIS-WIRED DUCT TEMPERATURE SENSOR DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - F. A SINGLE LOW VOLTAGE CAT-5 RJ45 WIRING CONNECTION.
 - G. AN ENERGY SAVINGS INDICATOR THAT UTILIZES MEASURED KWH FROM THE VFDS.



TYPICAL HOOD CONTROL PANEL INSTALLATION

SEQUENCE OF OPERATIONS:

- THE HOOD CONTROL PANEL IS CAPABLE OF OPERATING IN ONE OR MORE OF THE FOLLOWING STATES AT ANY GIVEN TIME:
- AUTOMATIC: THE SYSTEM OPERATES BASED ON THE DIFFERENTIAL BETWEEN ROOM TEMPERATURE AND THE TEMPERATURE AT THE HOOD CAVITY OR EXHAUST DUCT COLLAR. FANS ACTIVATE AT A CONFIGURABLE TEMPERATURE DIFFERENTIAL THRESHOLD. DEPENDING ON THE JOB CONFIGURATION EACH FAN ZONE CAN BE CONFIGURED AS STATIC OR DYNAMIC. THESE TERMS REFER TO WHETHER A VARIABLE MOTOR (SUCH AS EC MOTORS OR VFD DRIVEN MOTORS) MODULATE WITH TEMPERATURE. IF THE PANEL IS EQUIPPED WITH VARIABLE SPEED FANS AND THE ZONE IS DEFINED AS "DYNAMIC", THESE WILL MODULATE WITHIN A USER-DEFINED RANGE BASED ON THE TEMPERATURE DIFFERENTIAL. PANELS EQUIPPED WITH VARIABLE SPEED FANS AND A FAN ZONE DEFINED AS "STATIC", FANS WILL RUN AT A SET SPEED CALCULATED FOR THE DRIVE. DEMAND CONTROL VENTILATION SYSTEMS ARE CAPABLE OF MODULATING EXHAUST AND MAKE UP AIR FAN SPEEDS PER THE REQUIREMENTS OUTLINED IN IECC 403.7.5 (2021).
 - MANUAL: THE SYSTEM OPERATES BASED ON HUMAN INPUT FROM AN HMI.
 - SCHEDULE: A WEEKLY SCHEDULE CAN BE SET TO RUN FANS FOR A SPECIFIED PERIOD THROUGHOUT THE DAY. THERE ARE THREE OCCUPIED TIMES PER DAY TO ALLOW FOR THE USER TO SET UP A TIME THAT IS SUITABLE TO THEIR NEEDS. ANY TIME THAT IS WITHIN THE DEFINED OCCUPIED TIME, THE SYSTEM WILL RUN AT MODULATION MODE AND FOLLOW THE FAN PROCEDURE ALGORITHM BASED ON TEMPERATURE DURING THIS TIME. DURING UNOCCUPIED TIME, THE SYSTEM WILL HAVE AN EXTRA OFFSET TO PREVENT UNINTENDED ACTIVATION OF THE SYSTEM DURING A TIME WHERE THE SYSTEM IS NOT BEING OCCUPIED.
 - OTHER: THE SYSTEM OPERATES BASED ON THE INPUT FROM AN EXTERNAL SOURCE (DDC, BMS OR HARD-WIRED INTERLOCK).
 - FIRE: UPON ACTIVATION OF THE HOOD FIRE SUPPRESSION SYSTEM, THE EXHAUST FAN WILL COME ON OR CONTINUE TO TO RUN, THE HOOD MAKEUP AIR WILL SHUTDOWN, AND A SIGNAL WILL BE SENT FOR ACTIVATING THE SHUNT TRIP BREAKER PROVIDED BY THE ELECTRICIAN. FUEL GAS WILL SHUT OFF VIA A MECHANICAL/ELECTRICAL GAS VALVE ACTUATED BY THE HOOD FIRE SUPPRESSION SYSTEM.

SYSTEM DESIGN VERIFICATION (SDV)


IF ORDERED, CAS SERVICE WILL PERFORM A SYSTEM DESIGN VERIFICATION (SDV) ONCE ALL EQUIPMENT HAS HAD A COMPLETE START UP PER THE OPERATION AND INSTALLATION MANUAL. TYPICALLY, THE SDV WILL BE PERFORMED AFTER ALL INSPECTIONS ARE COMPLETE.

ANY FIELD RELATED DISCREPANCIES THAT ARE DISCOVERED DURING THE SDV WILL BE BROUGHT TO THE ATTENTION OF THE GENERAL CONTRACTOR AND CORRESPONDING TRADES ON SITE. THESE ISSUES WILL BE DOCUMENTED AND FORWARDED TO THE APPROPRIATE SALES OFFICE. IF CAS SERVICE HAS TO RESOLVE A DISCREPANCY THAT IS A FIELD ISSUE, THE GENERAL CONTRACTOR WILL BE NOTIFIED AND BILLED FOR THE WORK. SHOULD A RETURN TRIP BE REQUIRED DUE TO ANY FIELD RELATED DISCREPANCY THAT CANNOT BE RESOLVED DURING THE SDV, THERE WILL BE ADDITIONAL TRIP CHARGES.

DURING THE SDV, CAS SERVICE WILL ADDRESS ANY DISCREPANCY THAT IS THE FAULT OF THE MANUFACTURER. SHOULD A RETURN TRIP BE REQUIRED, THE GENERAL CONTRACTOR AND APPROPRIATE SALES OFFICE WILL BE NOTIFIED. THERE WILL BE NO ADDITIONAL CHARGES FOR MANUFACTURER DISCREPANCIES.

REVISIONS

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DRAWN BY: JLB

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3/4" = 1'-0"

MASTER DRAWING

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EXHAUST HOOD SHOP DRAWINGS

Wienerschnitzel - Walmart #2403
Walmart Supercenter
310 31st Ave SE
Puyallup, WA 98374

Job Number

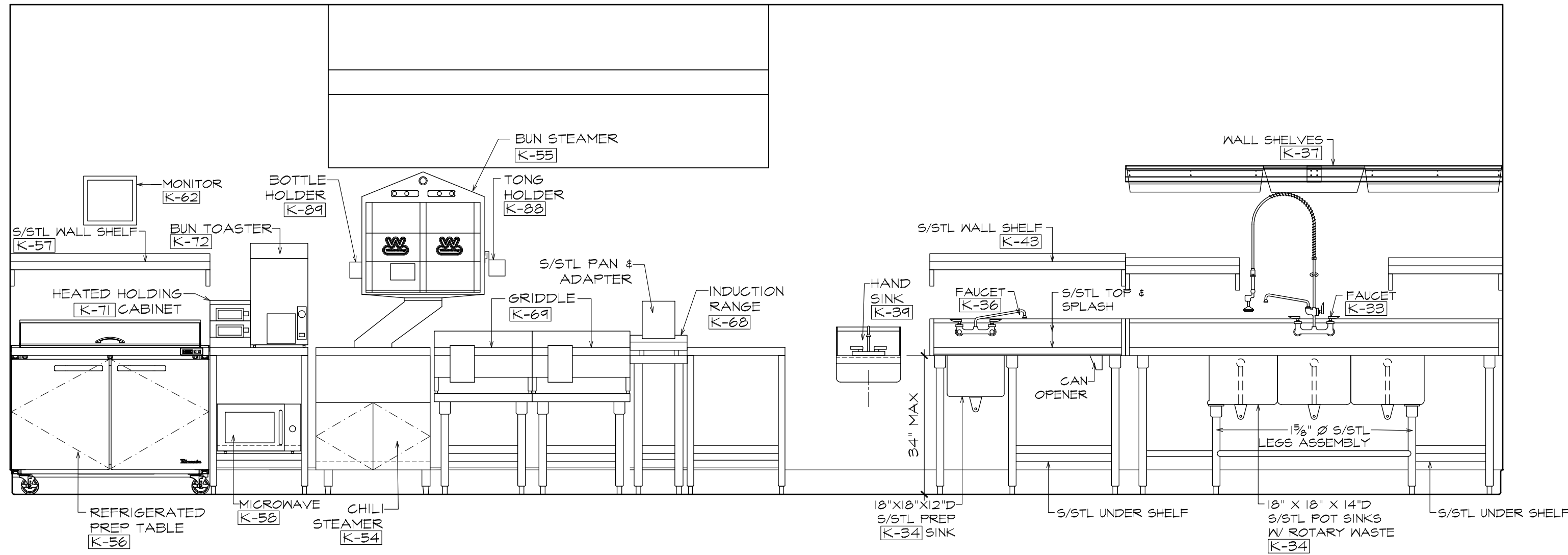
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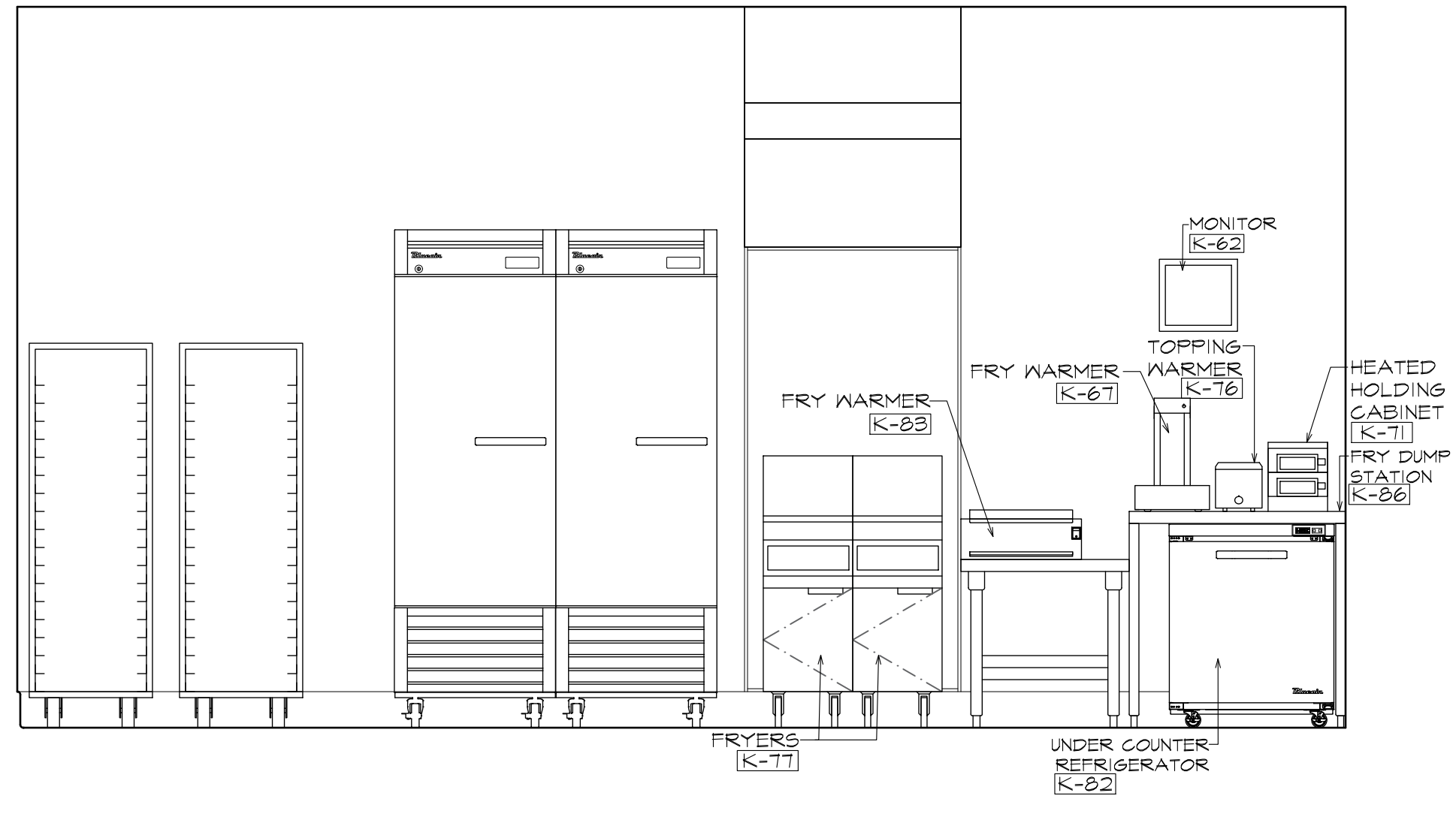
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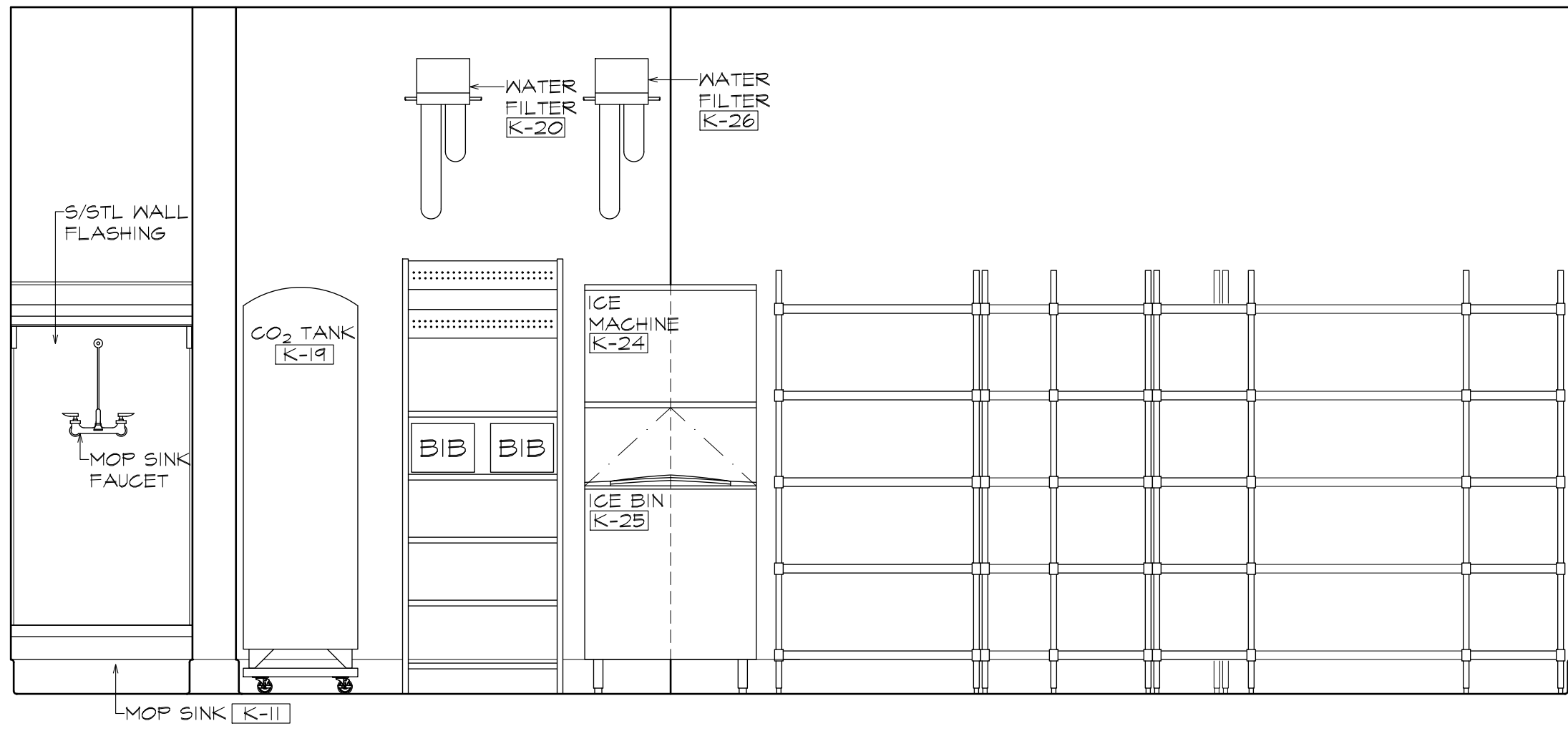
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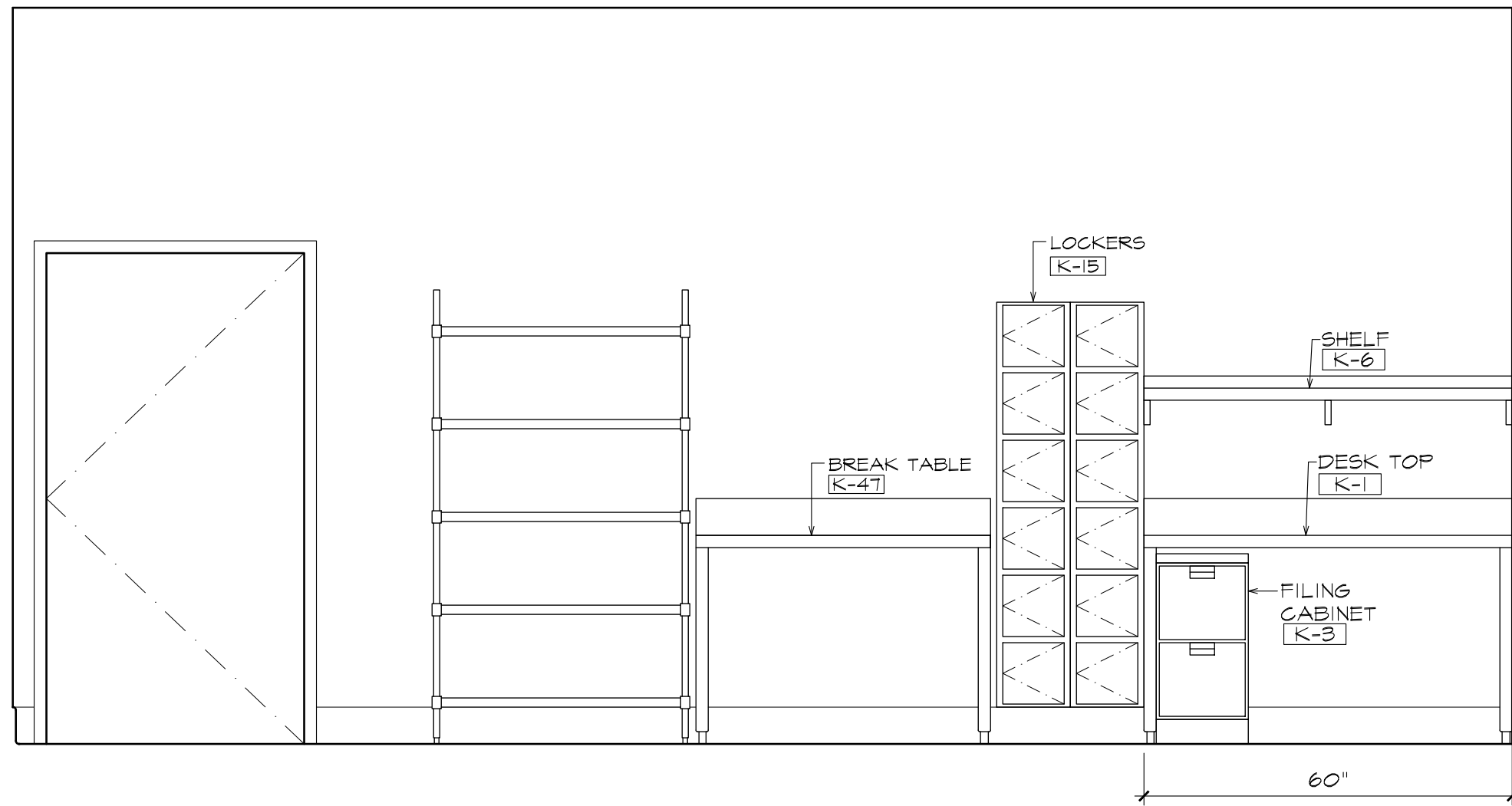
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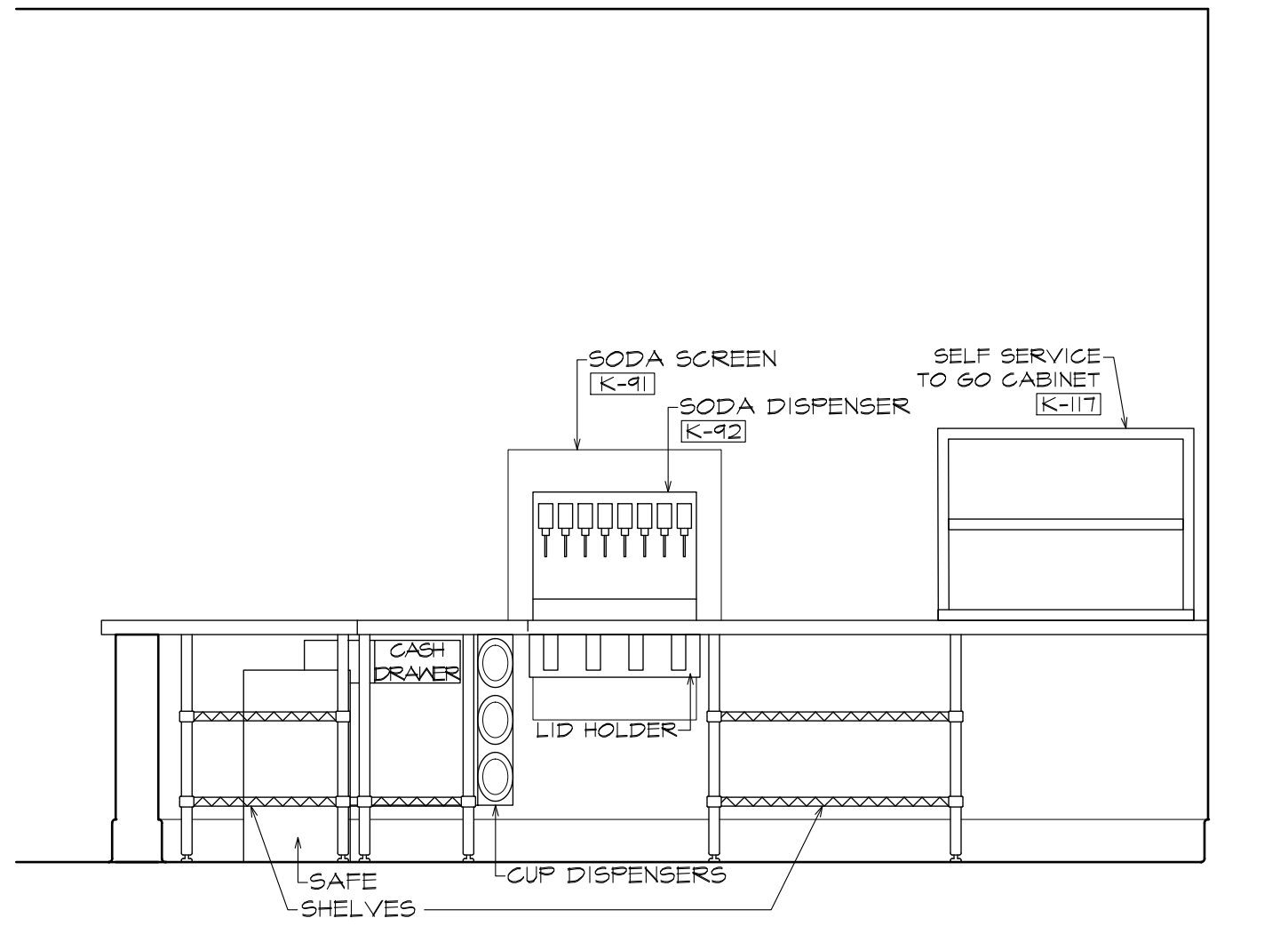
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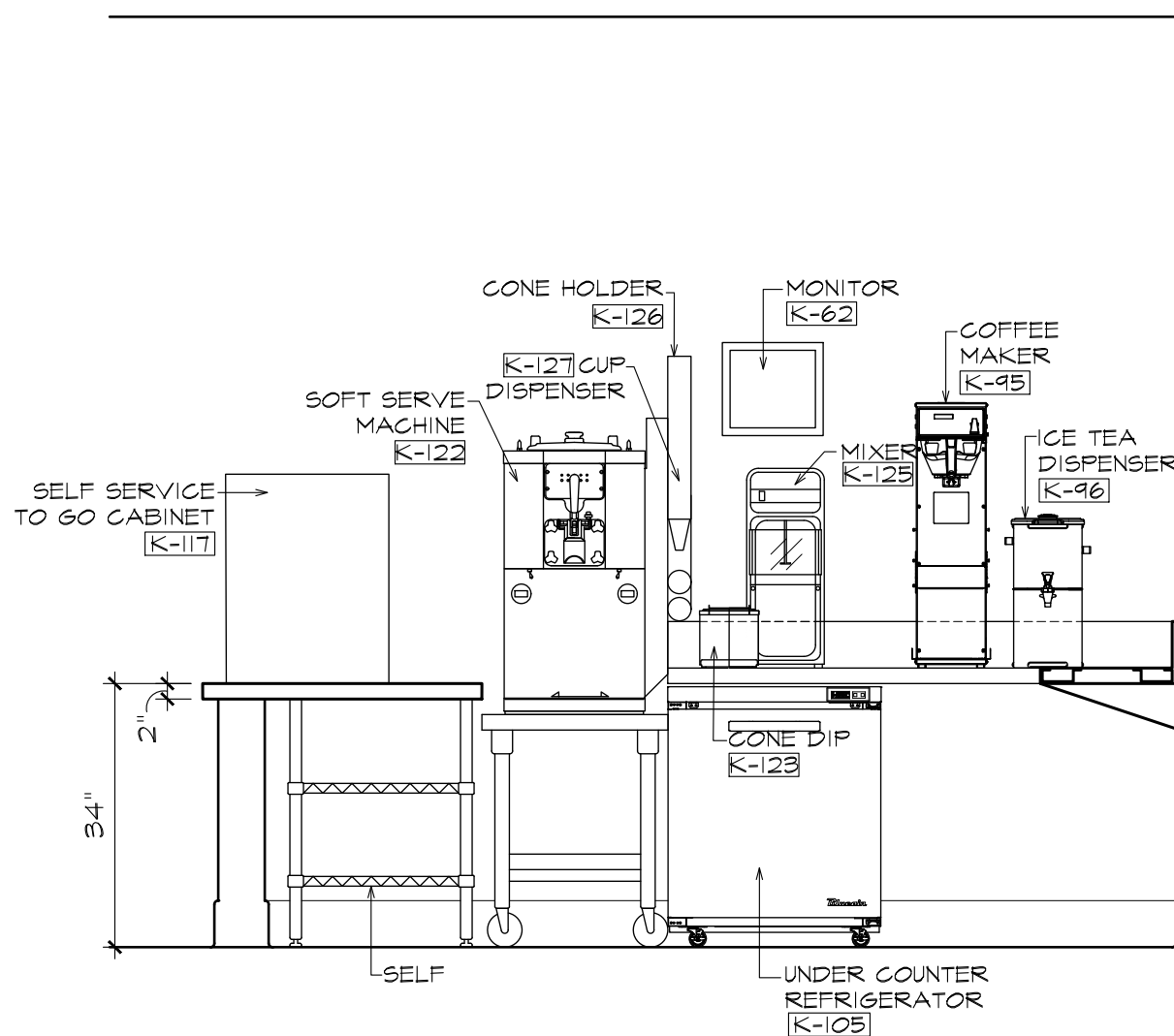
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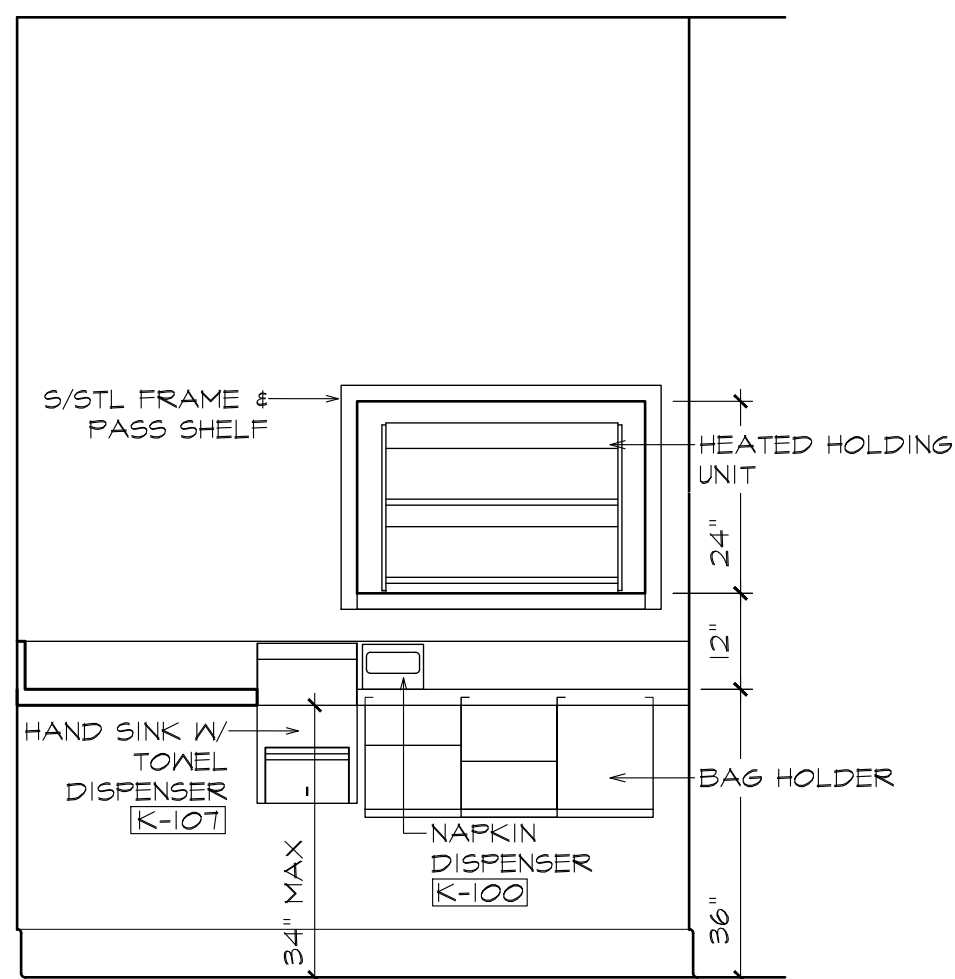
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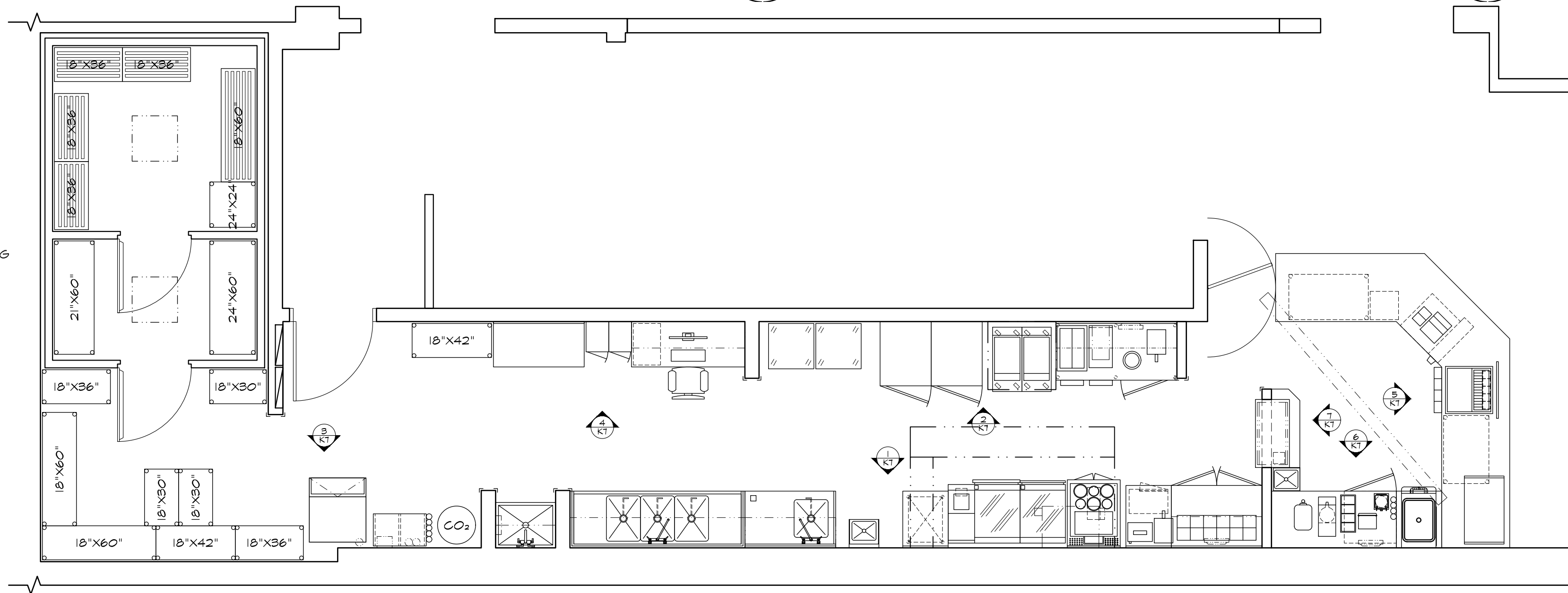
ELEVATION

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ELEVATION

7



PLAN VIEW

1/4" = 1'-0"

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WIENERSCHNITZEL - WALMART #2403
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Fryallup, WA 98914

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