

City of Puyallup
Development
Engineering
APPROVED

See permit
conditions.

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WIENERSCHNITZEL - SOUTH HILL

TENANT IMPROVEMENT

PUYALLUP, WA

City of Puyallup
Building
REVIEWED
FOR
COMPLIANCE

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City of Puyallup
Development & Permitting Services
ISSUED PERMIT

Building	Planning
Engineering	Public Works
Fire	Traffic

THE RONHOVDE ARCHITECTS LLC

14400 INTERURBAN AVE SOUTH SUITE 138
TUKWILA, WASHINGTON 98168
(206) 859-5500 | FAX (206) 859-5501
ronhovdearchitects.com

REGISTERED ARCHITECT
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 AND HOLE BORING SHALL COMPLY WITH IBC AND/OR JOIST MANUFACTURER.
- 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. HEIGHT 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 REUSE 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 0419030501
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 ALG E LI SD 58D 21.02 FT TH N PARW N LI SD 58D 54.01 FT TO POB TH SELY ALG CURVE CONCAVE SWLY 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 PARW E 30 FT FROM E LI SD NW OF 5N 471.26 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 15.1 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 15.1 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 W 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 41.5 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 91.5 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 40.56 FT TH N 84 DEG 03 MIN 24 SEC W 21.21 FT TH N 00 DEG 56 MIN 36 SEC E 104.56 FT TH S 88 DEG 34 MIN 04 SEC E 116.63 FT TO POB EXC FOR CVD TO CY OF PUYALLUP PER E1N 444121 EASE OF REC OUT OF 3-044 566 6-0653 JU 130145 JU DC00591940 12/5/11 KG

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PROJECT TEAM

ARCHITECT: THE RONHOVDE ARCHITECT LLC
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TUKWILA, WA 98168
TEL: 206-859-5500
FAX: 206-859-5501
CONTACT: LES SEIFERT
LES@RONHOVDEARCHITECTS.COM

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: DOMENIC BAKER
206-444-6551

FOOD SERVICE: FOURNIER & ASSOCIATES
1942 ESSEX AVENUE
LA VERNE, CA 91550
909-942-0520
FOURAS60CA@AOL.COM

ARCHITECTURAL SYMBOLS

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

ABBREVIATIONS

ASSEM.	ASSEMBLY	INSUL.	INSULATION
BD.	BOARD	INT.	INTERIOR
BLDG.	BUILDING	LAV.	LAVATORY
BM.	BEAM	MAX.	MAXIMUM
BSMT.	BASEMENT	MIN.	MINIMUM
CONC.	CONCRETE	O.C.	ON CENTER
CONT.	CONTINUOUS	O.S.B.	ORIENTED STRAND BOARD
CJ	CONTROL JOINT	PLYM.D.	PLYWOOD
D	DISHWASHER	P.T.	PRESSURE TREATED FOR RESISTANCE TO WATER DECAY
EA.	EACH	REF.	REFRIGERATOR
EXIST.	EXISTING	R/S	ROUGH SAUN
EXT.	EXTERIOR OR FIRE EXTINGUISHER	SHR.	SHEAR
ELEV.	ELEVATION	SHWR.	SHOWER
F.H.	FIRE HYDRANT OR FAIR-HOUSING	SPR.	SPRINKLER RISER ROOM
FTG.	FOOTING	S.F.	SQUARE FEET
G.S.B.	GYPSPUM SHEATHING BOARD	SQ. FT.	SQUARE FEET
G.W.B.	GYPSPUM WALL BOARD	TYP.	TYPICAL
H/C	HANDICAP	T.V.	TELEVISION
HORIZ.	HORIZONTAL	UNO.	UNLESS NOTED OTHERWISE
HPS	HIGH PRESSURE SODIUM LIGHT	VERT.	VERTICAL
HTR	HEATER	W	CLOTHES WASHER
HVAC	HEATING VENTILATION AND AIR CONDITIONING	WC	WATER CLOSET
		WDL	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.: 0419030501

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: UGX - 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: 141,520 SF.

ALTERATION GROSS INTERIOR AREA: 1,700 SF.

HEATING SYSTEM: FULLY CONDITIONED (NO CHANGE)

WATER PURVEYOR: FRUITLAND MUTUAL

SEWER SYSTEM: CITY OF PUYALLUP

GOVERNING CODES:
2021 IBC, IRC, IFG, IFG, 2021 WASHINGTON STATE ENERGY CODE 2011 ANSI A117 (ALL AS AMENDED BY CITY AND THE STATE OF WASHINGTON)

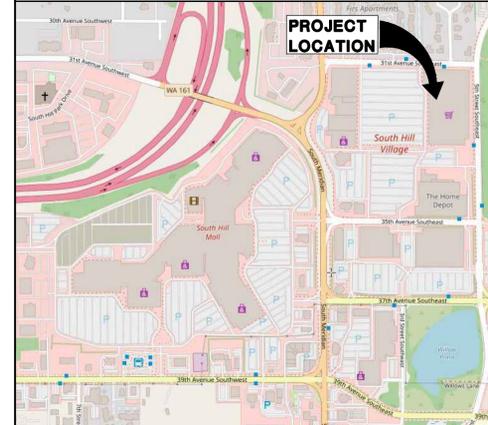
PROJECT VALUATION:
\$50,000

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 COMPLES WITH ALL JURISDICTIONAL REQUIREMENTS.

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

VICINITY MAP



WIENERSCHNITZEL-PUYALLUP
TENANT IMPROVEMENTS
PRCTI20250697
WALMART - SOUTH HILL
310 31ST AVENUE SE
PUYALLUP, WA 98374

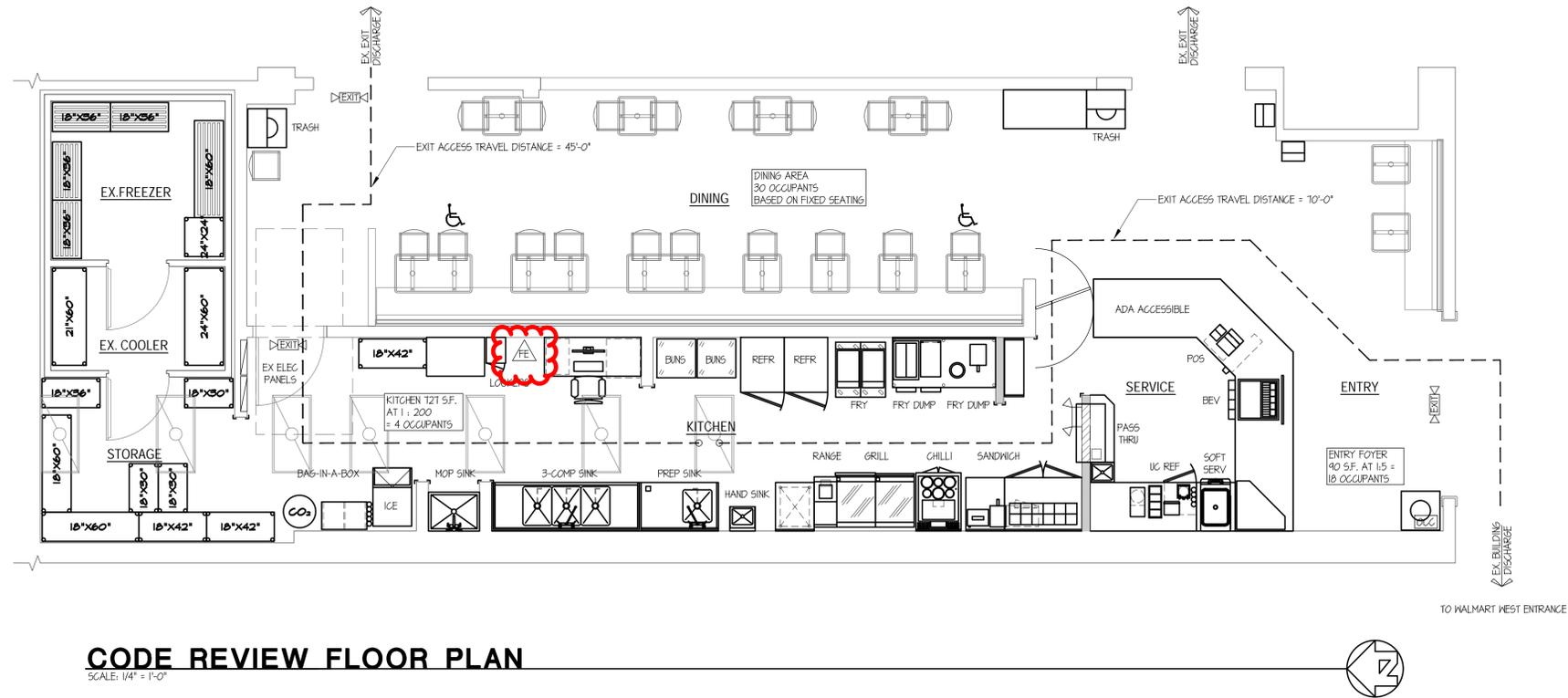
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1	04-04-25	6-23-25 CORRECTION LETTER RESPONSES
-	05-23-25	PERMIT SUBMITTAL
NO.	DATE	DESCRIPTION

REVISIONS

SHEET CONTENTS:
COVER SHEET
PROJECT NOTES
SITE PLAN

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

CS



**WIENERSCHNITZEL-PUYALLUP
TENANT IMPROVEMENTS**

PRCTI20250697

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

Approval of submitted plans is not an approval of omissions or oversights by this office or non compliance with any applicable regulations of local government. The contractor is responsible for making sure that the building complies with all applicable codes and regulations of the local government.

The approved construction plans, documents, and all engineering must be posted on the job at all inspections in a visible and readily accessible location.

Full sized legible color plans are required to be provided by the permittee on site for inspection.

Separate Electrical Permit is required with the Washington State Department of Labor & Industries.
<https://lni.wa.gov/licensing-permits/electrical/electrical-permits-fees-and-inspections>
or call for Licensing Information:
1-800-647-0982

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 ADJACENT 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 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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1	04-04-25	6-23-25 CORRECTION LETTER RESPONSES
-	05-23-25	PERMIT SUBMITTAL
NO.	DATE	DESCRIPTION

REVISIONS

SHEET CONTENTS:

CODE REVIEW PLAN

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

SHEET NO.

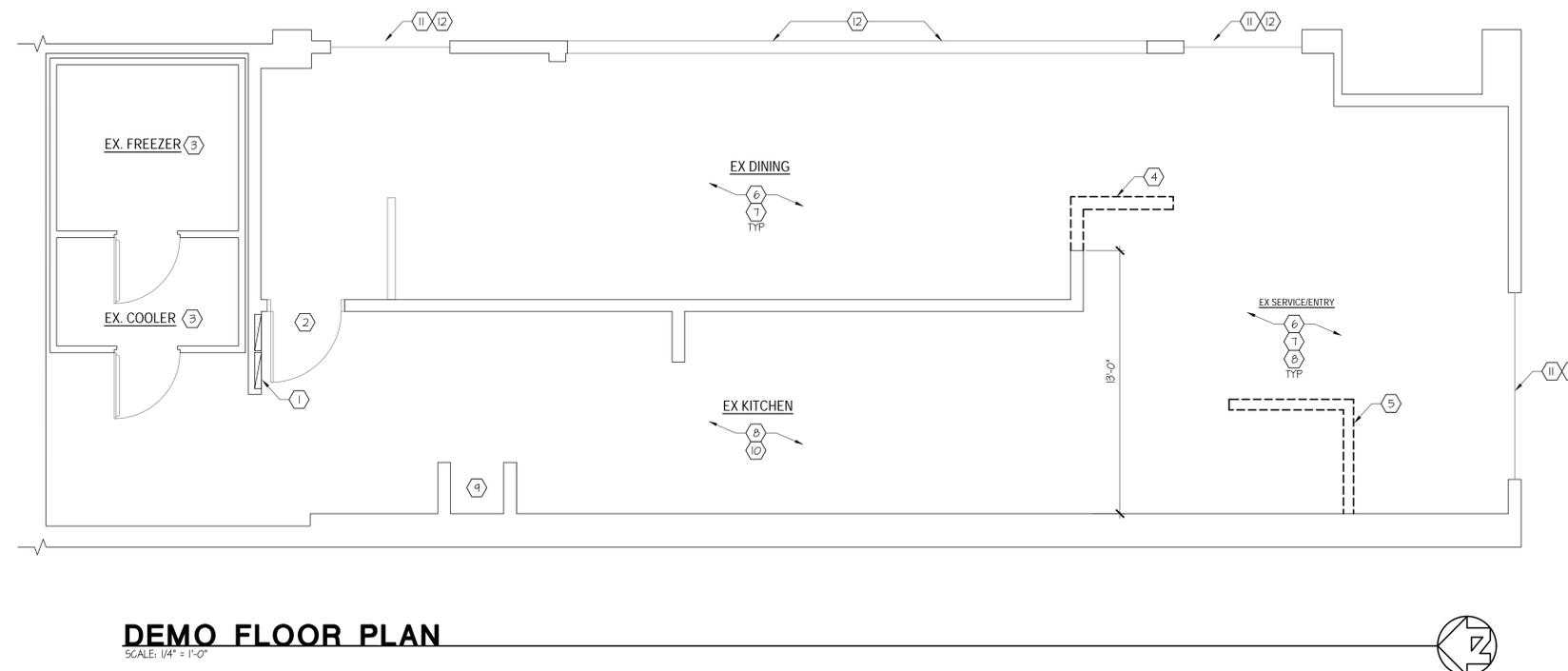
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GENERAL NOTES - DEMO PLAN

- 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 CEILING 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.

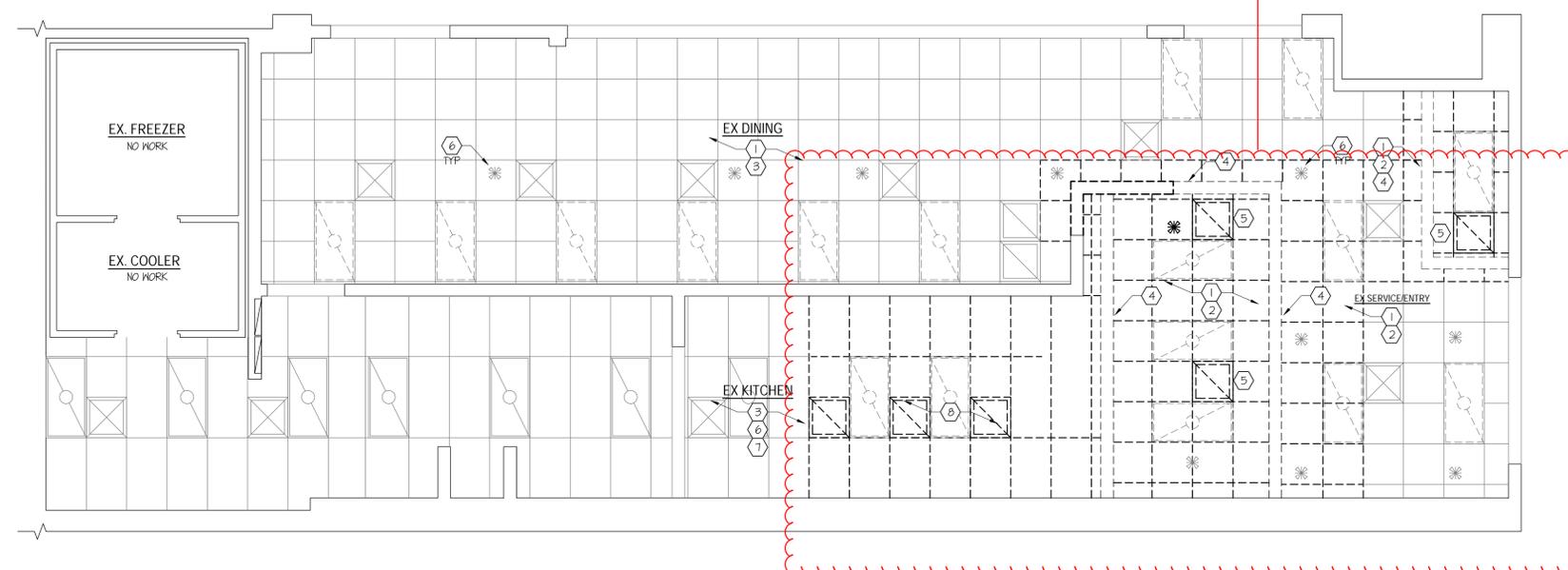
DEMOLITION FLAG NOTES

- 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 PLAN.
- EXISTING SECURITY GRILLS TO REMAIN.
- GC REQUIRED TO USE TEMPORARY RIGID DUST PROTECTION IN COMPLIANCE WITH WALMART GUIDELINES.



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

Contractor to review as need for fire alarm and fire sprinkler revisions. Separate permit as needed.



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

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 GAP EXISTING POWER AND COMMUNICATION OUTLETS THROUGHOUT PER ELECTRICAL CODE REQUIREMENTS (WHERE REQUIRED).
- REMOVE PLUMBING FIXTURES AND GAP 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 RETURN/SUPPLY VENTS PER MECHANICAL PLAN.
- 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

WIENERSCHNITZEL-PUYALLUP

TENANT IMPROVEMENTS

PRCTI20250697

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

PROJECT:

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1	04-04-25	6-23-25 CORRECTION LETTER RESPONSES
-	05-23-25	PERMIT SUBMITTAL
NO.	DATE	DESCRIPTION

REVISIONS

SHEET CONTENTS:

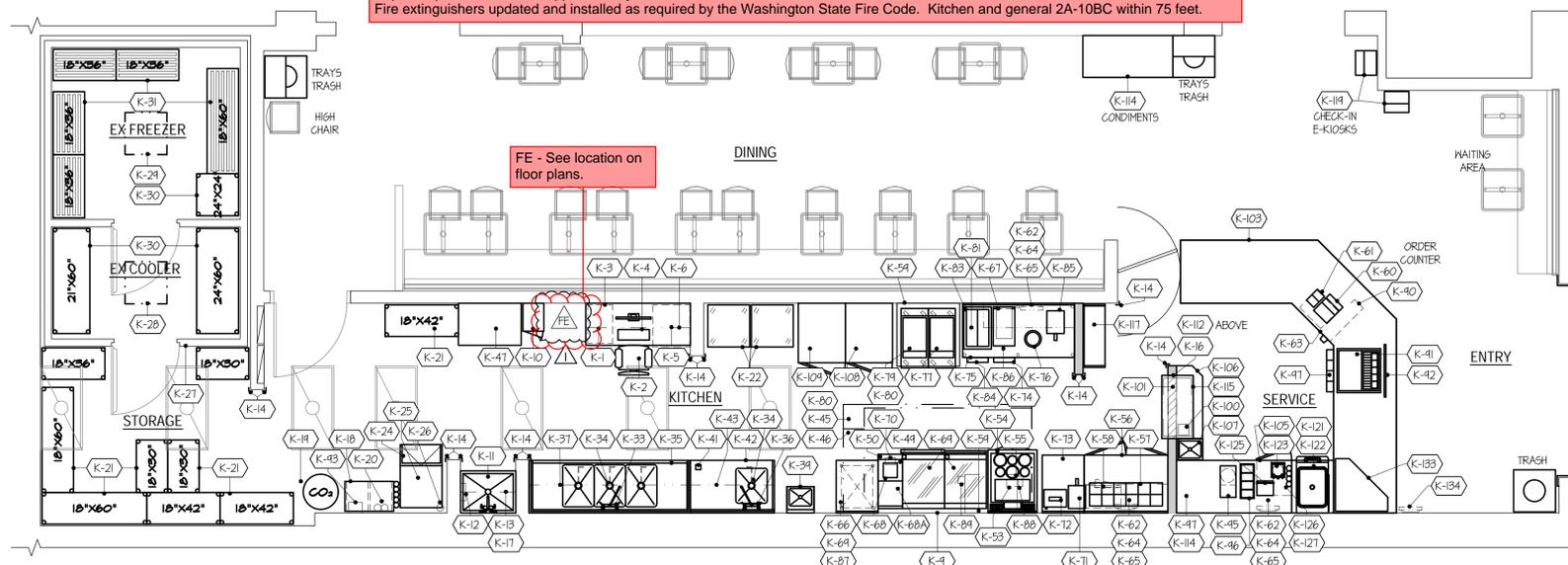
**DEMO FLOOR PLAN
DEMO RCP**

JOB NO.: 2024.47
DRAWN BY: HA
CHECKED BY: LMG
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 A101 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.

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REGISTERED ARCHITECT
 STATE OF WASHINGTON

City of Puyallup
 Development & Permitting Services
ISSUED PERMIT

Building Planning
 Engineering Public Works
 Fire Traffic

WIENERSCHNITZEL-PUYALLUP
 TENANT IMPROVEMENTS
 PROJECT: PRCTI20250697
 WALMART - SOUTH HILL
 310 31ST AVENUE SE
 PUYALLUP, WA 98374

(K-xx) 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
		FURN. INSTALL					FURN. INSTALL					FURN. INSTALL		
K 1	1	GC	MANAGERS DESK W/ (1) OVER SHELF		K 44	1	FSEC	STEAM TABLE PAN	VOLLRATH / 30088	K 46	1	FSEC	TOPPING DISPENSOR	
K 2	1	OWNER	MANAGERS CHAIR		K 50	1	FSEC	ADAPTER FOR CHILI POT	OMNITEAM / CUSTOM STAINLESS STEEL	K 47	1	FSEC	LID DISPENSER	DISPENSE-RITE / CLTD-1A
K 3	1	OWNER	LEGAL FILING CABINET		K 51	1	FSEC	REACH IN REFRIGERATOR / FREEZER COMBO	BEVERAGE AIR	K 48				
K 4	1	VENDOR	OFFICE COMPUTER / POS SYSTEM		K 52					K 49				
K 5	1	FSEC	DEPOSITORY SAFE	MESA SAFE / MFL21HEILK	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 / CHILLSTEAMER	K 101	1	FSEC	HEATED HOLDING UNIT	HATCO / GRSDH-30 D
K 7					K 55	1	FSEC	BUN STEAMER	OMNITEAM / BUNSTEAMER	K 102				
K 8					K 56	1	FSEC	REFRIGERATED SANDWICH TABLE ON CASTERS	BLUE AIR / BLPT48-HC	K 102A				
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 FAB.
K 10	1	FSEC	EMPLOYEE'S LOCKER	GSN / EL-5DR	K 58	1	FSEC	MICROWAVE OVEN	SHARP / R-21 LTF	K 104				
K 11	1	EXIST	JANITOR'S MOP SINK W/ WALL FAUCET		K 59	1	FSEC	STAINLESS STEEL WALL FLASHING	CUSTOM SYSTL 206A, SYSTL TYPE 304-#4 FINISH FEG	K 105	1	FSEC	UNDERCOUNTER REFRIGERATOR	BLUEAIR / BLUR28-HC 2" CASTERS
K 12	1	FSEC	MOP BROOM HOLDER	PRINCE CASTLE / 410-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
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 / B5F231-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 / B5R231-L-HC
K 16	1	FSEC	STAINLESS STEEL JAMB CHANNELS	CUSTOM STAINLESS STEEL	K 64	3	VENDOR	STAINLESS STEEL TOUGH 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 / WTPB3024	K 112	1	OWNER	INTERIOR MENU BOARD	REFER TO 661 DEVELOPMENT DEPARTMENT
K 19	1	VENDOR	CO2 TANK		K 67	1	FSEC	FRENCH FRY WARMER	HATCO / UKFF	K 113				
K 20	1	VENDOR	WATER FILTER (DRINK DISPENSER)		K 68	1	FSEC	INDUCTION RANGE, COUNTERTOP	HATCO / IRNG-PCI-36	K 114	1	FSEC	LID, STRAW CONDIMENT HOLDER	DISPENSERITE #NL5-1
K 21	1	LOT	DRY STORAGE SHELVING	SERV-WARE / GREEN EPOXY	K 68A	1	FSEC	STAINLESS STEEL WORK TABLE	GSN / WTPB3018	K 115	1	FSEC	STAINLESS STEEL PICK-UP COUNTER	CUSTOM STAINLESS STEEL
K 22	2	FSEC	BUN RACK		K 69	1	FSEC	HAMBURGER GRIDDLE	ROYAL / RDSA-24-F-NE	K 116				
K 23					K 70	1	FSEC	HAMBURGER TIMER	KITCHEN BRAINS / FAST TRACK2X3	K 117	1	FSEC	TO GO ORDER SHELF	
K 24	1	FSEC	ICE MACHINE, REMOTE	KOOLAIRE / KYT0500A SELF-CONTAINED	K 71	4	FSEC	HEATED HOLDING CABINET	PRINCE CASTLE / MB100MB-NA	K 118				
K 25	1	FSEC	ICE STORAGE BIN	KOOLAIRE / K-510	K 72	1	FSEC	BUN TOASTER, CONVEYOR TYPE	ANTINES / VCT-2 9210455	K 119	1	VENDOR	CHECK-IN KIOSK	VENDOR
K 26	1	FSEC	WATER FILTER (ICE)	3M / ICE120-5	K 73	1	FSEC	STAINLESS STEEL WORK TABLE	GSN / WTPB3024	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 TONG HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 122	1	OWNER	SOFT SERVE MACHINE	TAYLOR / C106
K 29	1	EXIST	WALK-IN FREEZER REMOTE		K 76	1	FSEC	FOOD TOPPING WARMER, COUNTERTOP	SERVER PRODUCTS / B2066	K 123	1	FSEC	FOOD TOPPING WARMER, COUNTERTOP	SERVER PRODUCTS / 42000
K 30	1	LOT	COOLER SHELVING (WALK-IN COOLER)	CAMBRO, ELEMENT SERIES	K 77	1	FSEC	FRYER	FRY MASTER / FPRE21T	K 124				
K 31	4	FSEC	DUNAGE SHELVING (WALK-IN FREEZER)	GSN / ALUMINUM DUNAGE	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	CONE HOLDER	DISPENSE-RITE / GFCD-2
K 33	1	FSEC	PRE-RINSE FAUCET W/ ADD ON FAUCET	FISHER / B3140	K 80	1	FSEC	STAINLESS STEEL HOOD ENCLOSURE	CUSTOM STAINLESS STEEL	K 127	1	FSEC	CUP DISPENSERS	DISPENSE-RITE / ADJ-LN5-B1
K 34	4	FSEC	DRAIN LEVER / TWIST WASTE	FISHER / 22201	K 81	1	FSEC	STAINLESS STEEL WALL SHELF	GSN / WS-W1648	K 128				
K 35	1	FSEC	THREE (3) COMPARTMENT SINK	GSN / SH18243D W/ SINK COVERS	K 82					K 129	1	FSEC	LID DISPENSER	DISPENSE-RITE / CLTD-1H
K 36	1	FSEC	FAUCET (PREP SINK)	FISHER / 60801	K 83	1	FSEC	FRENCH FRY WARMER	BKI / UN-1T	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	MIRROL / 55HD-7100	K 132				
K 39	1	FSEC	HAND SINK	GSN / H5-16155	K 86	1	FSEC	FRY DUMP STATION	OMNITEAM / CUSTOM STAINLESS STEEL	K 133	1	FSEC	MERCANDISE DISPLAY	DISPENSE-RITE / CLTD-1H
K 40	1	OWNER	TRASH CANS	(NOT SHOWN)	K 87	2	FSEC	GRIDDLE STAND	ROYAL / R5524HD	K 134	1	VENDOR	TASTEE FREEZ MONITOR	DISPENSE-RITE / CLTD-1H
K 41	1	FSEC	CAN OPENER	EDLUND / MODEL 1	K 88	1	FSEC	POLISH TONG HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 134A				
K 42	1	FSEC	STAINLESS STEEL WORK TABLE W/ PREP SINK & SPLASH	GSN / WTP53048L	K 89	1	FSEC	SHORTENING BOTTLE HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 135				
K 43	1	FSEC	WALL SHELF	GSN / WS-W1236	K 90	1	FSEC	CUP DISPENSER	DISPENSE-RITE	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	CORNELIUS / INTELLI-CARB #2323-B-45-100	K 138				
K 46	1	FSEC	FIRE SUPPRESSION SYSTEM	CAPTIVE AIRE FIRE SUPPRESSION	K 93	1	VENDOR	CARBINATOR/PUMP ASSEMBLY	PART OF ITEM #12	K 139				
K 47	1	FSEC	EMPLOYEE'S BREAK TABLE	CUSTOM	K 94					K 140				
K 48					K 95	1	FSEC	COFFEE TEA BREWER	CURTIS CB	K 141				

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1	04-04-25	6-23-25 CORRECTION LETTER RESPONSES
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NO.	DATE	DESCRIPTION

REVISIONS

SHEET CONTENTS:
EQUIPMENT & FIXTURE PLAN AND SCHEDULE

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

A1.1

GENERAL NOTES - FLOOR PLAN

- 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 CEILING SHALL BE MAINTAINED AND/OR RESTORED.
- EXISTING FIRE AND LIFE SAFETY SYSTEMS TO REMAIN OPERATIONAL.
- PROTECT ALL AREAS OF BUILDING AND HVAC SYSTEM FROM DUST AND DEBRIS AT ALL TIME.
- GC TO PROVIDE WALL BACKING WHERE REQUIRED.
- VERIFY EXISTING TO REMAIN DOOR HARDWARE IS WORKING PROPERLY AND IN GOOD CONDITION.
- PROVIDE ADDITIONAL FIRE EXTINGUISHERS AS REQUIRED BY BUILDING OFFICIAL OR INSPECTOR.
- GC TO VERIFY ANY DEVIATIONS IN FIELD CONDITIONS FROM WHAT IS SHOWN IN THESE DOCUMENTS, NOTIFY ARCHITECT OF ANY DISCREPANCIES.

FLOOR PLAN FLAG NOTES

- EXISTING ROLLING SECURITY DOORS. VERIFY HARDWARE AND LOCKS.
- EXISTING ELECTRICAL PANELS. PROTECT DURING CONSTRUCTION.
- NEW FRONT SERVICE COUNTER.
- STAINLESS STEEL CORNER GUARDS AT ALL SERVICE/KITCHEN SIDE CORNERS.
- FIRE EXTINGUISHER TYPE 2A-10BC. 75 FT MAX TRAVEL DISTANCE.
- VERIFY EXISTING FLOOR SINK & FLOOR DRAIN LOCATIONS
- 24" LED LOGO SIGN ABOVE.
- 39" LED LOGO SIGN ABOVE.
- BLADE SIGN ABOVE
- 8" INTERIOR SIGN ON SOFFIT ABOVE

WALL TYPE LEGEND

NOTE: ALL WALLS ARE EXISTING UNO.

- EX - EXISTING EXTERIOR AND FURROUT WALL - NO CHANGE PROPOSED.
- EXI - EXISTING INTERIOR WALL - NO CHANGE PROPOSED.
- EXL - EXISTING LOW WALL - NO CHANGE PROPOSED.
- 1 - INTERIOR PARTITION: 3 1/2" STEEL STUDS (B509125-33, L240, 5 PSF, MIN) AT 24" OC, 5/8" TYPE "X" GWB BOTH SIDES. PROVIDE 3 1/2" SOUND BATT INSULATION. TERMINATE AT UNDERSIDE OF STRUCTURE. SEE DETAIL 6(A)I.
- 2 - WALL OPENINGS: 3 1/2" 25 GA STEEL STUDS AT 16" OC, 5/8" TYPE "X" GWB BOTH SIDES. TOP OF SILL @ 48" AFF. TOP OF FRAMED OPENING AT 1'-0" AFF. WRAP WITH 5.5. CORNER GUARDS.

SYMBOL LEGEND

- EX - INDICATES EXISTING DOOR.

GENERAL NOTES - FINISH PLAN

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

FINISH SCHEDULE

REFER TO SHEET A5.2 FOR DETAILS

FINISH CODE	DESCRIPTION	NO.	DATE	DESCRIPTION
ACT-1	BOH CEILING TILE	4		
ACT-2	DINING/SERVICE CEILING TILE	8		
FRP-1	KITCHEN FRP	7		
PT-1	PAINT - PRIMARY WALL FINISH	6		
PT-2	PAINT - CEILING/PLENUM	5		
PT-3	PAINT - TRIM ACCENT FINISH	4		
PT-4	PAINT - TRIM ACCENT FINISH	3		
SS-1	STAINLESS STEEL WALL PANELS	2		
T-1	QUARRY FLOOR TILE	1	04-04-25	6-23-25 CORRECTION LETTER RESPONSES
		-	05-23-25	PERMIT SUBMITTAL
		NO.	DATE	DESCRIPTION

PROJECT:

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DESCRIPTION

REVISIONS

SHEET CONTENTS:

FLOOR & FINISH PLANS

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

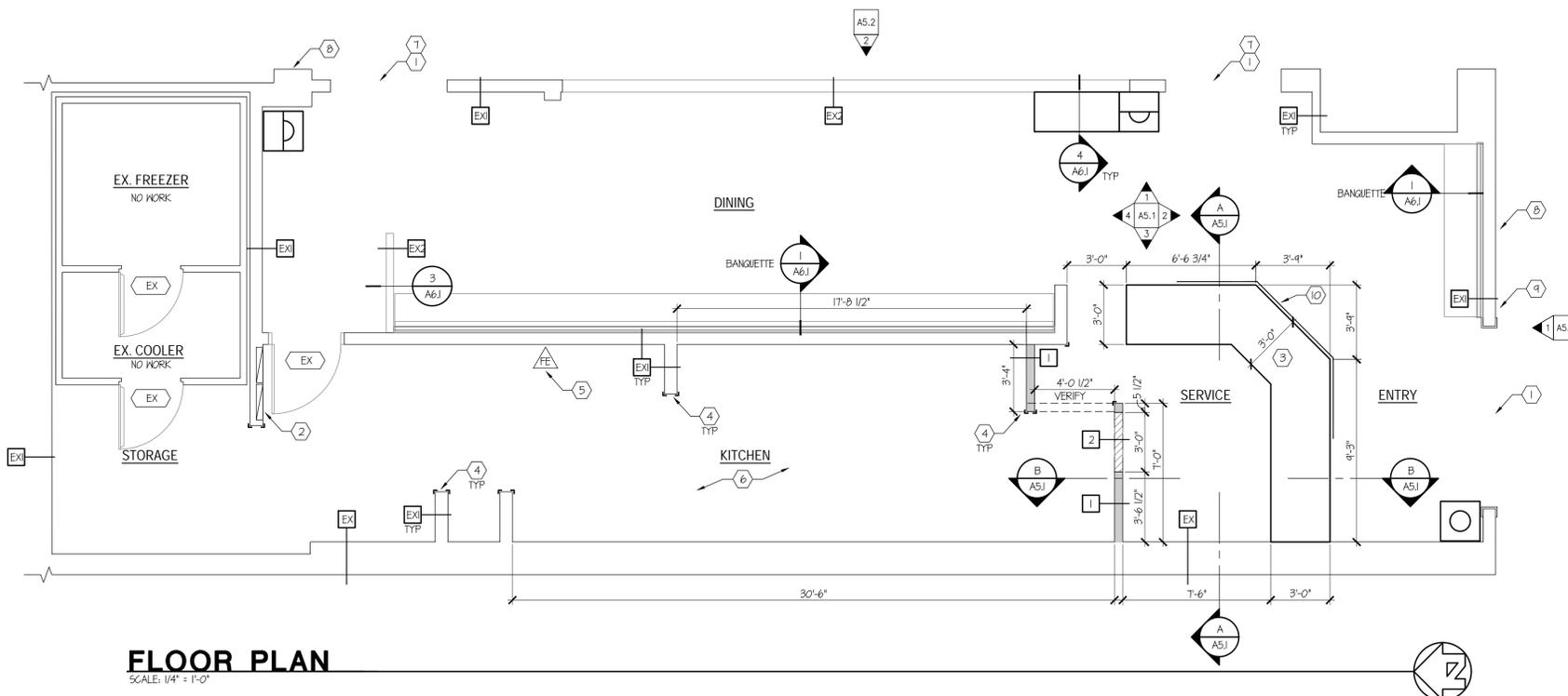
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TENANT IMPROVEMENTS**

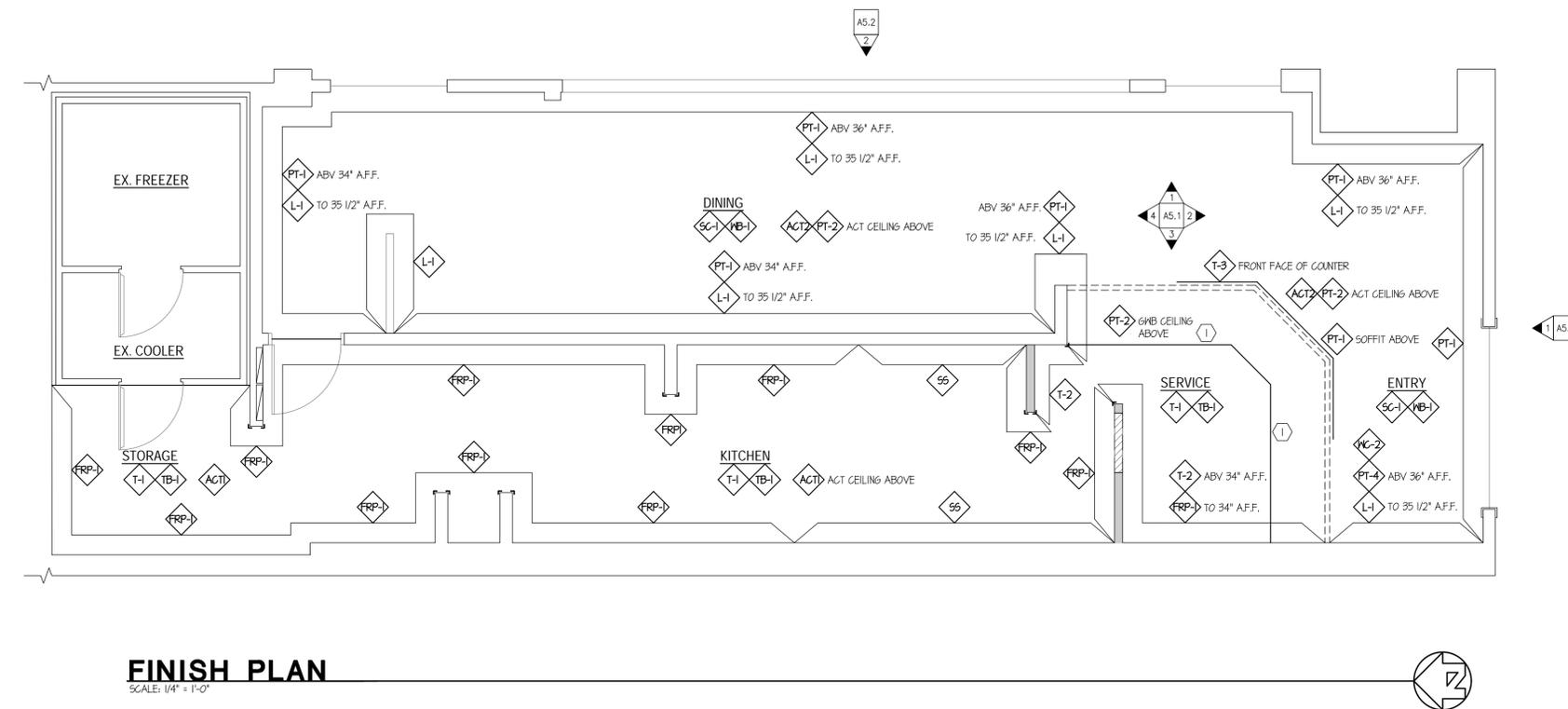
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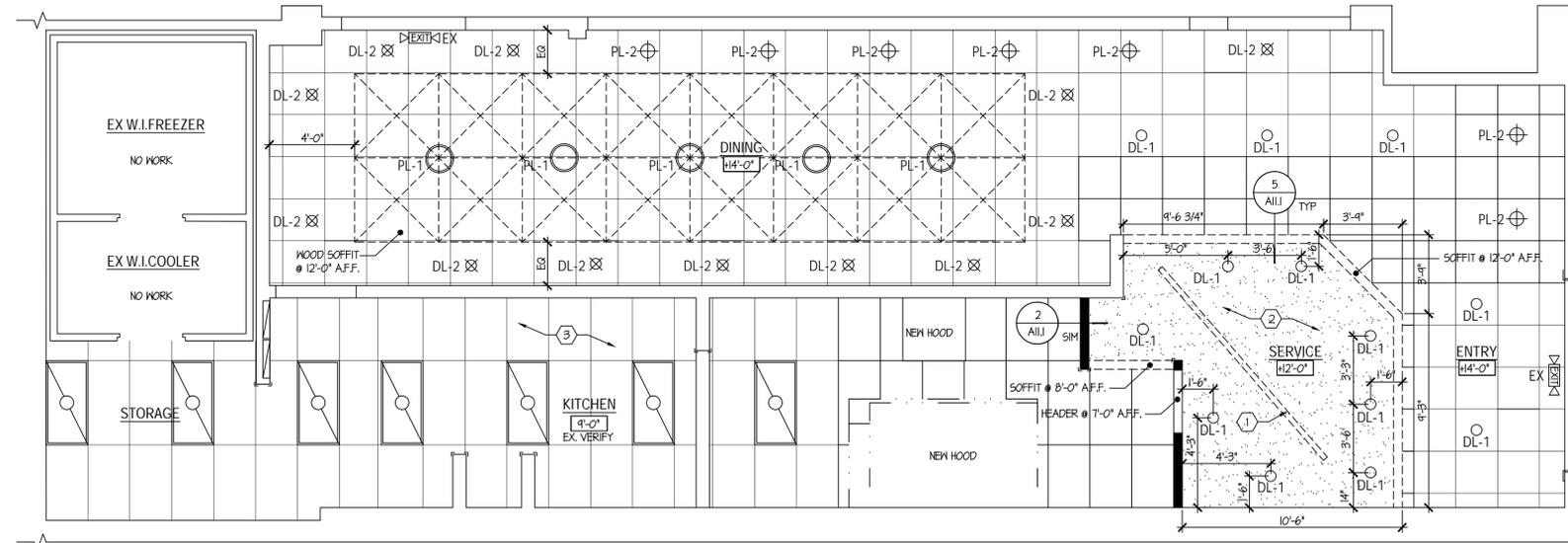
FLOOR PLAN

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



FINISH PLAN

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



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 @ 8'-0" A.F.F. VERIFY EXACT LOCATION IN THE FIELD.
- 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.

LIGHT FIXTURE SCHEDULE

- INTERIOR LIGHTS**
- DL-1 ○ 6" LED RECESSED DOWNLIGHT, JINO T0422LED04-4IK-U 900 LM, 4100K, 21 WATTS
 - DL-2 ☒ 4" LED CYLINDER PENDANT, BRUCK LIGHTING LX PRO - BLACK 870 LM, 3500K, 12 WATTS
 - PL-1 ○ 16" LED PENDANT, MONTCLAIR NEST - 2I-BRIGHT YELLOW 800 LM, 11 WATTS
 - PL-2 ⊕ 6" LED CYLINDER PENDANT, BARN LIGHT VENCE CYLINDER - BARN RED 1600 LM, 3500K, 23 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 IBC TABLE 403.3.1
SEE SEPARATE MECHANICAL SUBMITTAL FOR ADDITIONAL INFORMATION.

LIGHTING ENERGY CALCULATION

PER IEEE 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 = 663 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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WIENERSCHNITZEL-PUYALLUP

TENANT IMPROVEMENTS

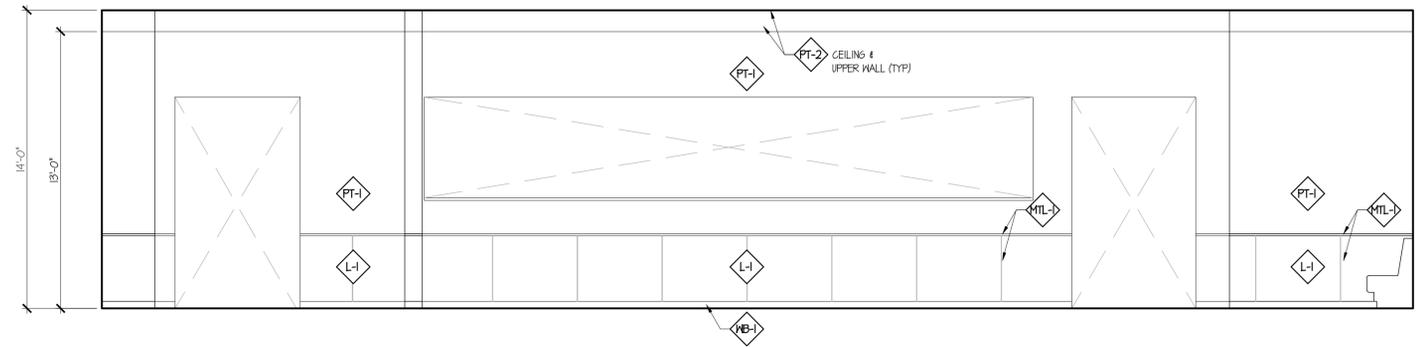
PROJECT: **PRCTI20250697**

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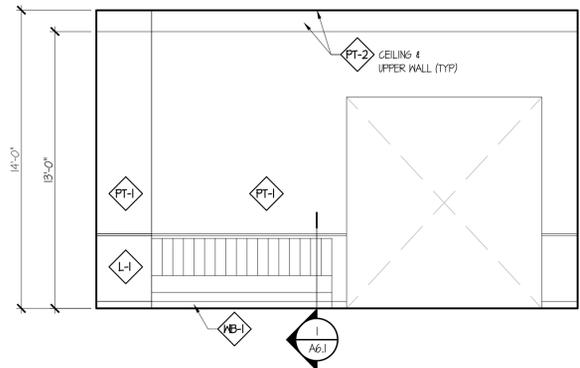
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1	04-04-25	6-23-25 CORRECTION LETTER RESPONSES
-	05-23-25	PERMIT SUBMITTAL
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REVISIONS
REFLECTED CEILING PLAN

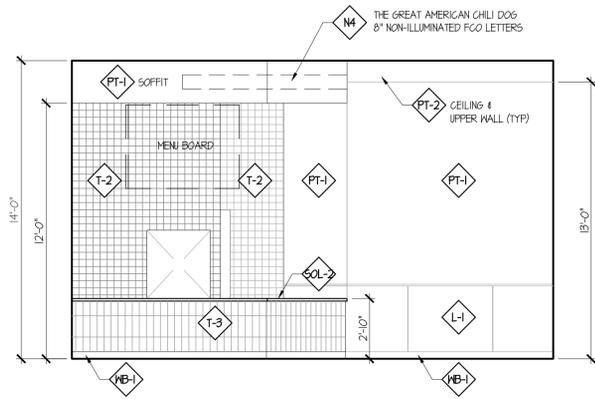
JOB NO.: 2024.47 SHEET NO.
DRAWN BY: HA
CHECKED BY: LW6
DATE: 05-21-25 **A4.1**

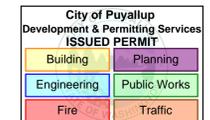


1 DINING - EAST ELEVATION
SCALE: 1/4" = 1'-0"



2 ENTRY - SOUTH ELEV
SCALE: 1/4" = 1'-0"

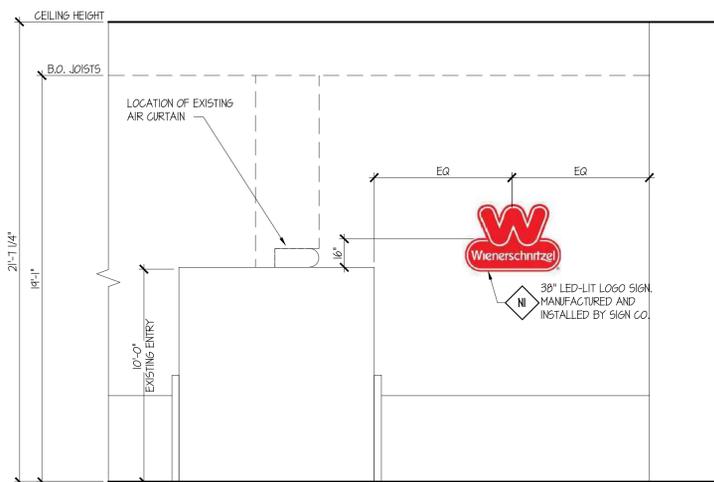




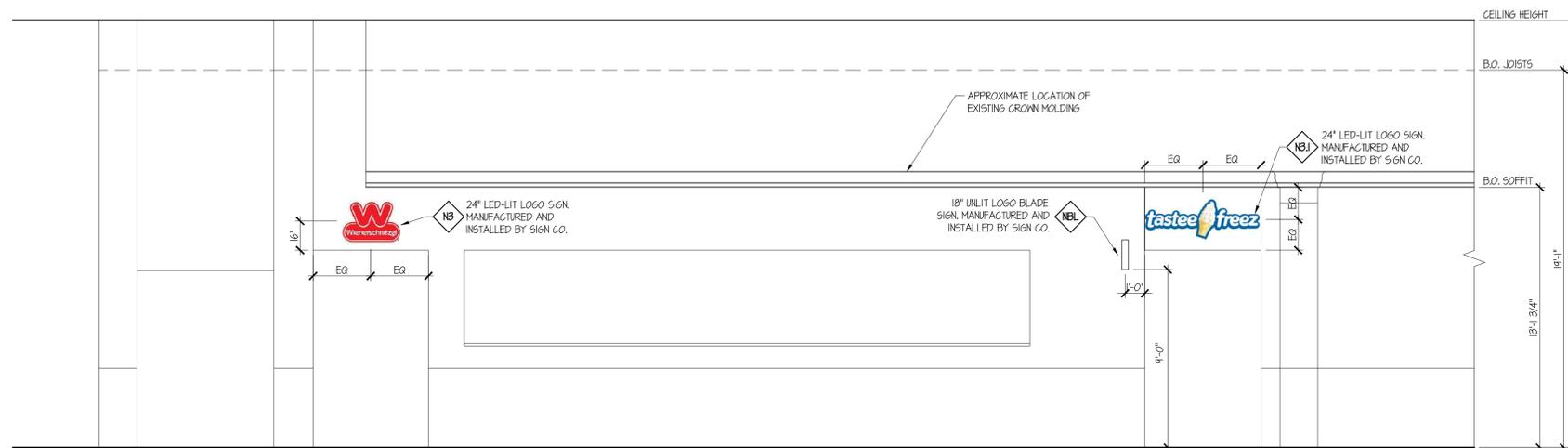
**WIENERSCHNITZEL-PUYALLUP
TENANT IMPROVEMENTS**

PRCTI20250697

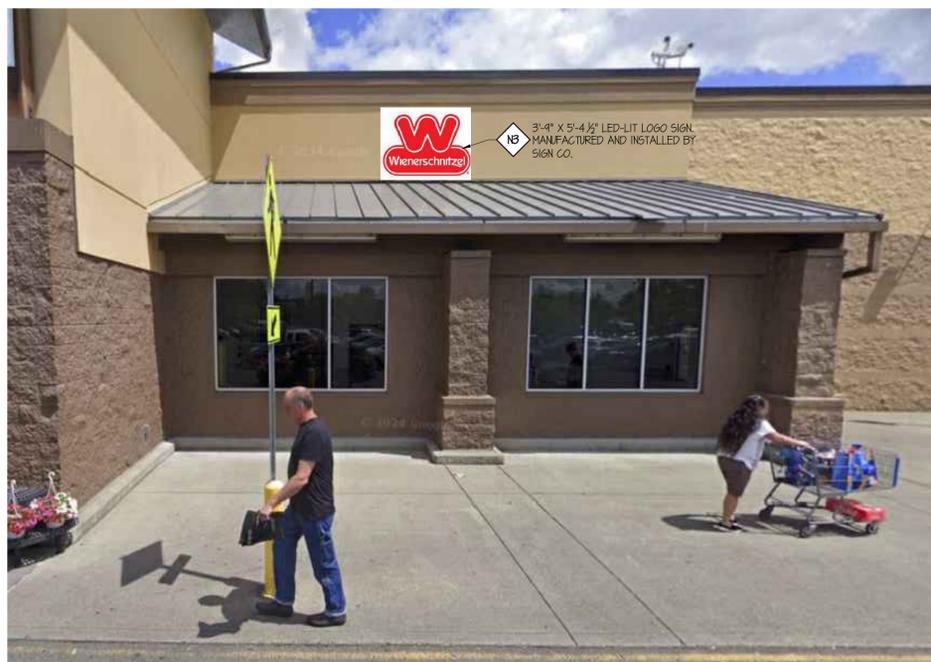
**WALMART - SOUTH HILL
310 31ST AVENUE SE
PUYALLUP, WA 98374**



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



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



1 EXTERIOR STOREFRONT - WEST
SCALE: NOT TO SCALE

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 SMOOTH FINISH FRP	P-100 WHITE W/ MATCHING TRIM 4" X 9"
PT-1	PAINT - PRIMARY WALL FINISH	SHERWIN WILLIAMS	1004 SNOWBOUND
PT-2	PAINT - CEILING/PENUM	SHERWIN WILLIAMS	6491 BLACK MAGIC
PT-3	PAINT - TRIM ACCENT FINISH	SHERWIN WILLIAMS	6258 TRICORN BLACK
PT-4	PAINT - TRIM ACCENT FINISH	SHERWIN WILLIAMS	TASTEE FREEZ BLUE
SS-1	STAINLESS STEEL WALL PANELS	BY KITCHEN VENDOR	SEE KITCHEN DRAWINGS
T-1	QUARRY FLOOR TILE	DALTILE	QUARRY TEXTURES SQUARE 8" X 8" 0703 ASHEN GRAY
T-2	DECORATIVE WALL TILE - BACK LINE	DALTILE	4" X 4" ARCTIC WHITE PASS TROUGH GROUT - 45 RAVEN POINT OF SALE GROUT - 34 SUMMER YELLOW
T-3	DECORATIVE WALL TILE - FRONT LINE	DALTILE	COLOR WHEEL LINEAR - 4" X 12" VERTICAL STACK MUSTARD 102 POINT OF SALE GROUT - 34 SUMMER YELLOW
TB-1	QUARRY TILE COVE BASE	DALTILE	QUARRY TEXTURES SQUARE 5" X 8" 0703 ASHEN GRAY
G-1	PASS-THROUGH GROUT	LATICRETE	54 RAVEN
G-2	TILE GROUT	ARDEX	24 SUMMER YELLOW

FINISH SCHEDULE			
FINISH CODE	DESCRIPTION	MANUFACTURER/PRODUCT	FINISH/SIZE
L-1	PICK-UP FINISH/ BANQUETTE SEATING	LAMITECH PLASTIC LAMINATE	1532 FR COTTAGE OAK
L-2	PICK-UP FINISH	FORMICA PLASTIC LAMINATE	7466 NEX BURGINDY
L-3	PICK-UP FINISH	FORMICA PLASTIC LAMINATE	1493 GOLD BREEZE
L-4	PICK-UP FINISH	WILSONART PLASTIC LAMINATE	D354 DESIGNER WHITE
L-5	PICK-UP FINISH	WILSONART PLASTIC LAMINATE	1545 BLACK
MTL-1	PICK-UP FINISH/ BANQUETTE SEATING	TBD	POWDER COATED METAL
UP-1	BANQUETTE SEATING UPHOLSTERY	TBD	RED
MC-1	WALL MURAL	CUSTOM	TBD
WB-1	WALL BASE	DALTILE	MATTE BLACK
SOL-1	SOLID SURFACE	LX HANYS SOLID SURFACE	6P032 BLACK GRANITE
SOL-2	SOLID SURFACE	LX HANYS SOLID SURFACE	6P914 GLACIAL
SC-1	SEALED CONCRETE	BY CONTRACTOR	POLISHED CONCRETE

PROJECT:

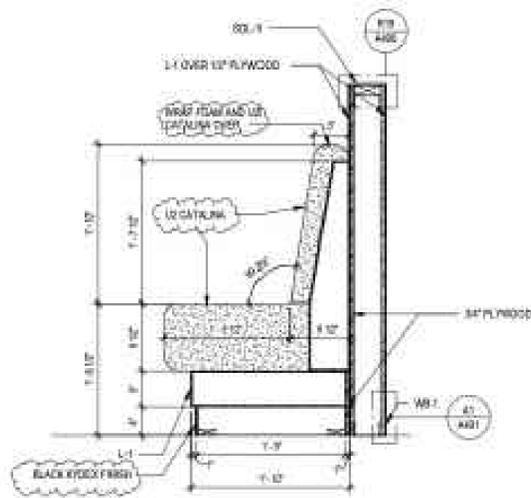
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-	05-23-25	PERMIT SUBMITTAL

REVISIONS

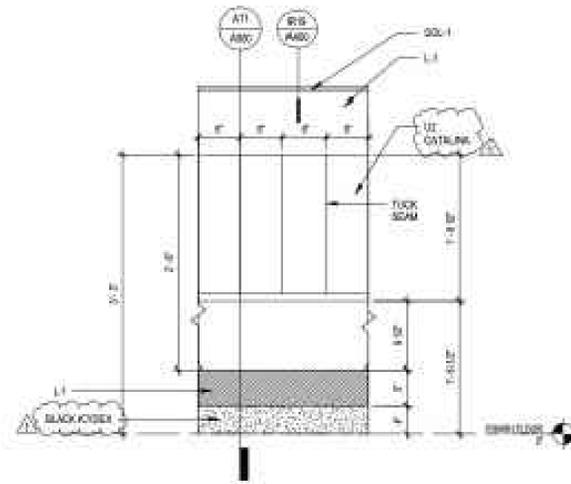
SHEET CONTENTS:
**INTERIOR
STOREFRONT
ELEVATIONS
& FINISH SCHEDULE**

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

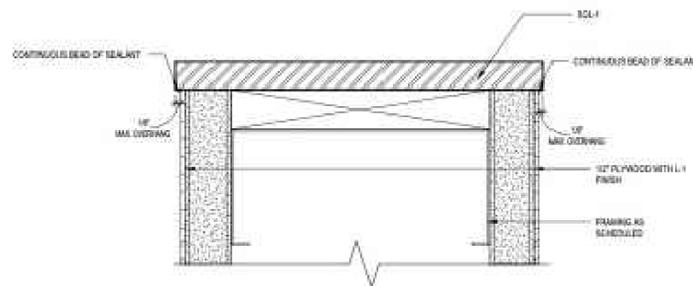
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A5.2



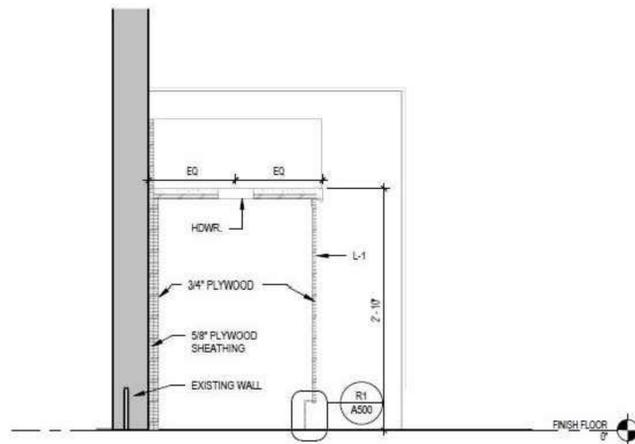
1 BANQUETTE DETAIL
SCALE: 1" = 1'-0"



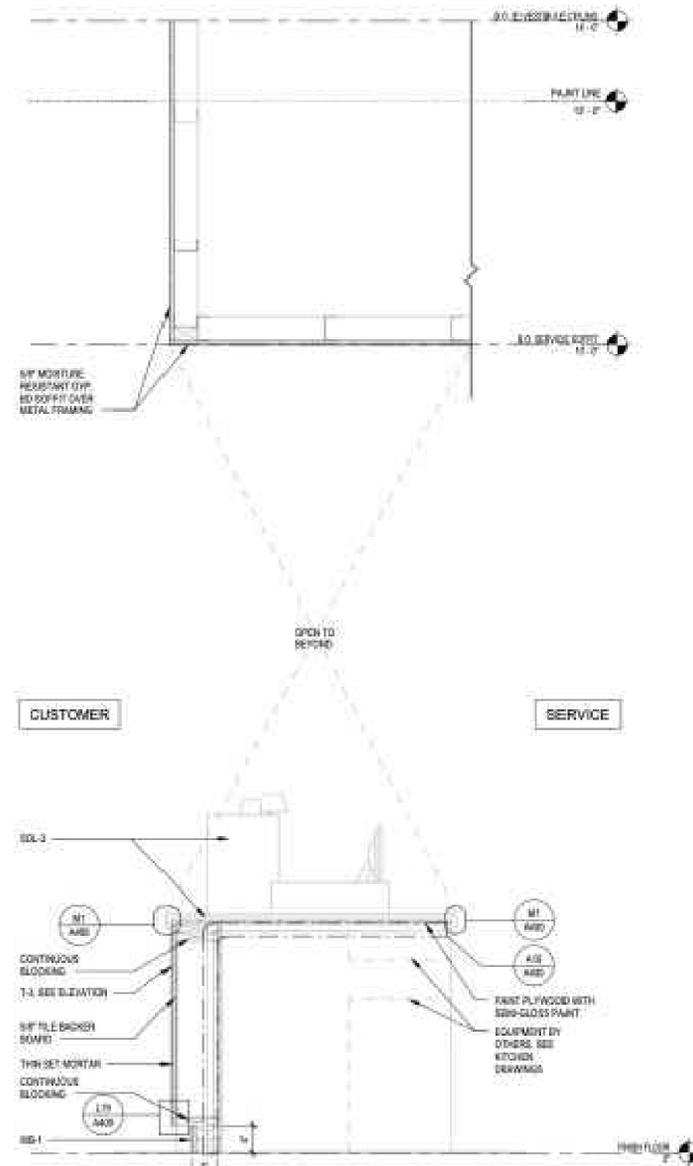
2 BANQUETTE FRONT ELEVATION
SCALE: 1" = 1'-0"



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"

**T H E
RONHOVDE
ARCHITECTS
L L C**

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(206) 854-5500 | FAX (206) 854-5501
ronhovdearchitects.com

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RONHOVDE
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Building	Planning
Engineering	Public Works
Fire	Traffic

**WIENERSCHNITZEL-PUYALLUP
TENANT IMPROVEMENTS**

PRCTI20250697

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

PROJECT:

4		
3		
2		
1	04-04-25	6-23-25 CORRECTION LETTER RESPONSES
-	05-23-25	PERMIT SUBMITTAL
NO.	DATE	DESCRIPTION

REVISIONS

SHEET CONTENTS:
MILLWORK DETAILS

JOB NO.:	2024.47	SHEET NO.:	
DRAWN BY:	MA		
CHECKED BY:	LW6		
DATE:	05-21-25		

A6.1

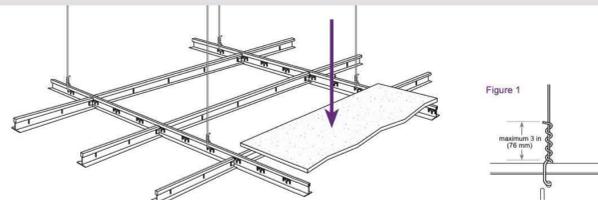
SUSPENDED CEILINGS
401

Suspension 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 13.1.6.2
- 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 splay 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 2.2.1
- Cross tees shall be level to within 1/8 in. in 12-ft. Source: ASTM C636 Section 2.2.1

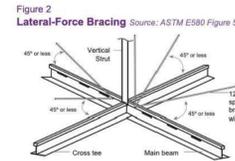


Figure 3
Maximum Recommended Lengths for Vertical Struts

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

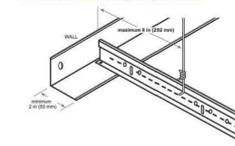
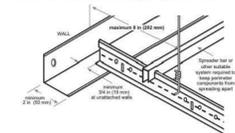


Figure 4b
Unattached Wall Molding Requirements



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-palceilings.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: ASCE 7 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 3/4-in 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 13.5.6.2.2a

Spreader Bars (Figure 4a)

- 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

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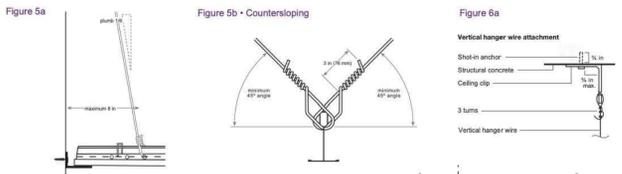


Figure 5b • Countersloping

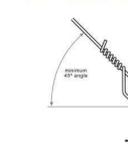


Figure 5a



Figure 6a

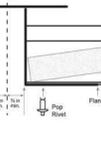


Figure 6b

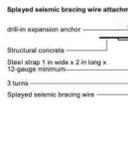


Figure 7



- 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 1:6 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.
- Hanger wires shall not cross (Figure 2.3.1, 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, Section 2.3.3
- 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-palceilings.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

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 3/4 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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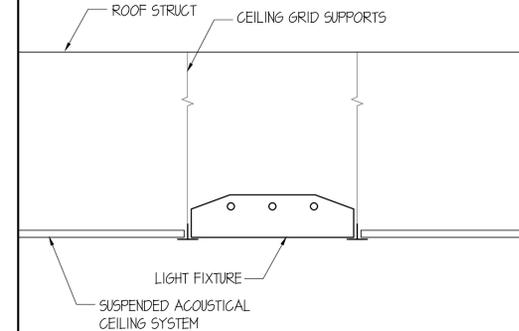
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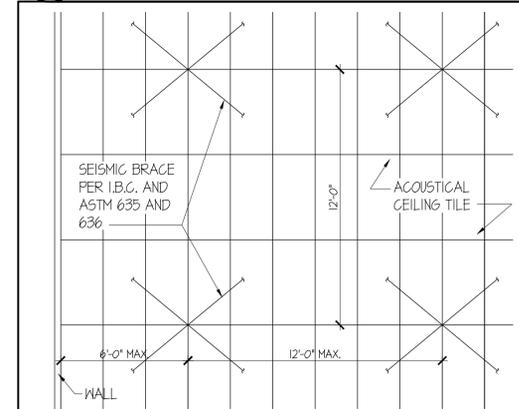
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SUSPENSION SYSTEMS FOR ACOUSTICAL LAY-IN CEILINGS

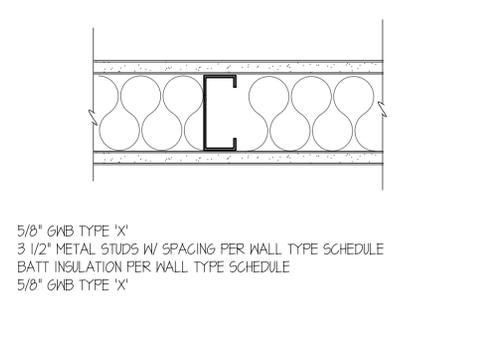
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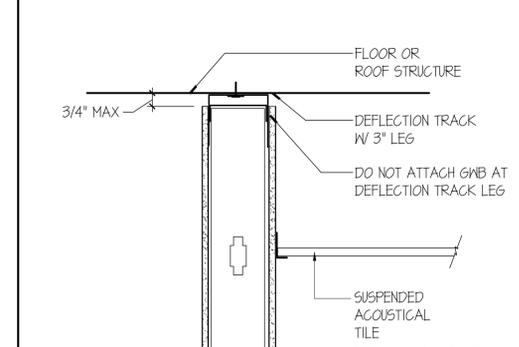
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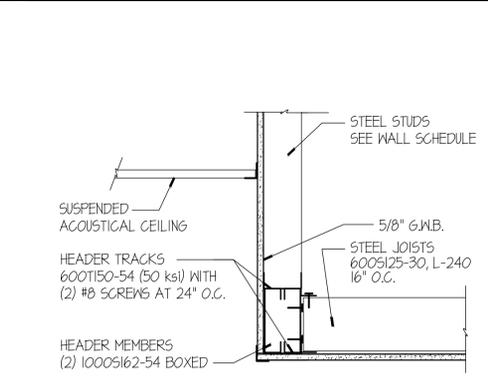
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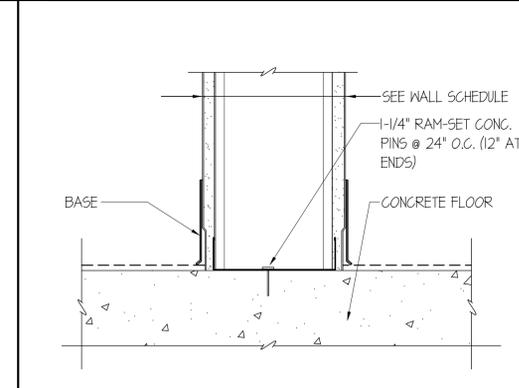
6 3 1/2" MTL STUD WALL W/ BATT INSUL
NOT TO SCALE 3.5-METAL-BATT INSUL



2 WALL TOP DEFLECTION TRACK
SCALE: 1-1/2" = 1'-0" 8C5-23A



5 CEILING SOFFIT
SCALE: 1-1/2" = 1'-0" 8C5-2Z



1 WALL / FLOOR CONNECTION
SCALE: 3" = 1'-0" 2F5-9

THE RONHOVDE ARCHITECTS LLC
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310 31ST AVENUE SE
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City of Puyallup
Development & Permitting Services
ISSUED PERMIT

Building Planning
Engineering Public Works
Fire Traffic

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1	04-04-25	6-23-25 CORRECTION LETTER RESPONSES
-	05-23-25	PERMIT SUBMITTAL
NO.	DATE	DESCRIPTION

REVISIONS

SHEET CONTENTS:
DETAILS

JOB NO.: 2024.47 SHEET NO.
DRAWN BY: MA
CHECKED BY: LWS
DATE: 05-21-25 **A11.1**

BUILDING DEPARTMENT NOTES:

1. ALL ELECTRICAL OUTLETS IN KITCHEN SHALL BE GFI.
2. The inside cooking oil storage tank shall be UL42 or UL80 and shall comply with the 2013 California Fire Code, Sections 610, 6105.6, 6106.2.1.3 and 6104.2.1.4.

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.

HEALTH DEPARTMENT NOTES:

1. All new, existing or replacement equipment shall meet A.S.F. 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 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 construction faucets or pre-mixing 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.

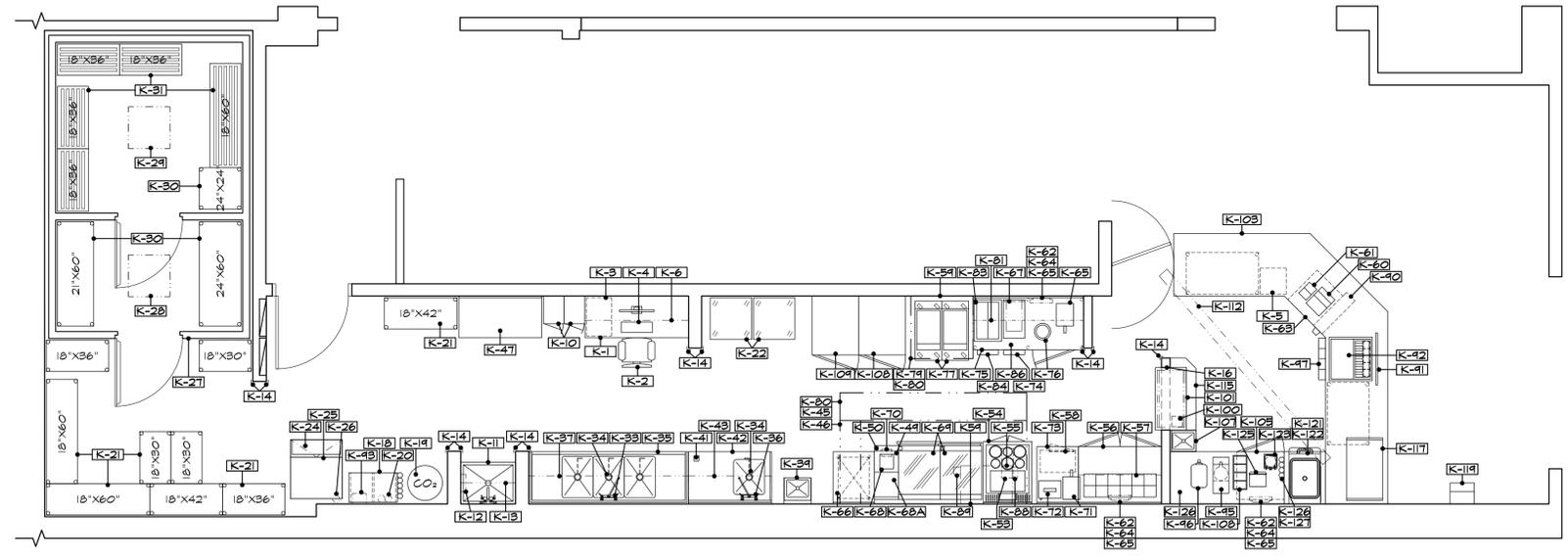
GENERAL NOTES:

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 paved 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
- GC General Contractor shall furnish and install
- OWNER Owner to furnish and install
- VENDOR Vendor shall furnish and install
- EXIST Existing item to remain
- ENRL Existing item to be relocated
- ENVD Existing item to be modified
- OT Owner to furnish, GC 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 / 90080	K 46	1	VENDOR	ICE TEA DISPENSER	CURTIS CO. / CBS0000
K 2	1	OWNER	MANAGERS CHAIR		K 50	1	FSEC	ADAPTER FOR GHLI POT	OMNITEAM / CUSTOM STAINLESS STEEL	K 47	1	FSEC	LID DISPENSER	DISPENSE-RITE / CLTD-14A
K 3	1	OWNER	LEGAL FILINGS CABINET		K 51	1	FSEC			K 48	1	FSEC		
K 4	1	VENDOR	OFFICE COMPUTER / POS SYSTEM		K 52	1	FSEC			K 49	1	FSEC		
K 5	1	FSEC	DEPOSITORY SAFE	MESA SAFE / MFLQ14ELK	K 53	1	FSEC	BAN-MARIE HEATER	HATCO / FR2-6	K 100	1	VENDOR	NAPKIN HOLDER	
K 6	1	VENDOR	MUSIC SYSTEM		K 54	1	FSEC	GHLI STEAMER	OMNITEAM / GHLISTEAMER	K 101	1	FSEC	HEATED HOLDING UNIT	HATCO / GR50H-30 D
K 7	1	VENDOR			K 55	1	FSEC	BUN STEAMER	OMNITEAM / BUNSTEAMER	K 102	1	FSEC		
K 8	1	VENDOR			K 56	1	FSEC	REFRIGERATED SANDWICH TABLE ON CASTERS	BLUAIR / BLF148-HC	K 102A	1	FSEC		
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 FAB.
K 10	1	FSEC	EMPLOYEE'S LOCKER	GSN / EL-5DR	K 58	1	FSEC	MICROWAVE OVEN	SHARP / R-21 LTP	K 104	1	FSEC		
K 11	1	EXIST	JANITOR'S MOP SINK W/ WALL FAUCET		K 59	1	LOT	STAINLESS STEEL WALL FLASHING	CUSTOM 5/8" 206A 5/8" TYPE 304-44 FINISH FEG	K 105	1	FSEC	UNDERCOUNTER REFRIGERATOR	BLUEAIR / BLUR28-HC W/ 2" CASTERS
K 12	1	FSEC	MOP BROOM HOLDER	PRINCE CASTLE / 418-B	K 60	1	VENDOR	POS REGISTERS		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		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		K 108	1	FSEC	REACH-IN FREEZER	BLUEAIR / B5P23T-LHC
K 15	1	GC	AIR CURTAIN	MARS AIR SYSTEMS / N356-10A-08	K 63	1	VENDOR	STAINLESS STEEL CASH DRAWERS	OMNITEAM / CUSTOM STAINLESS STEEL	K 109	1	FSEC	REACH-IN REFRIGERATOR	BLUEAIR / B5A23T-LHC
K 16	1	FSEC	STAINLESS STEEL JAMB CHANNELS	CUSTOM STAINLESS STEEL	K 64	3	VENDOR	STAINLESS STEEL TOUGH PAD BRACKETS		K 110	1	FSEC		
K 17	1	GC	WATER HEATER		K 65	3	VENDOR	TOUGH PADS		K 111	1	FSEC		
K 18	1	VENDOR	BAG-IN-A-BOX ASSEMBLY		K 66	1	FSEC	STAINLESS STEEL WORK TABLE	GSN / WTPB3024	K 112	1	OWNER	INTERIOR MENU BOARD	REFER TO GSI DEVELOPMENT DEPARTMENT
K 19	1	VENDOR	CO2 TANK		K 67	1	FSEC	FRENCH FRY WARMER	HATCO / W6FF	K 113	1	FSEC		
K 20	1	VENDOR	WATER FILTER (DRINK DISPENSER)		K 68	1	FSEC	INDUCTION RANGE COUNTERTOP	HATCO / IRNS-FC1-36	K 114	1	FSEC	LID STRAIN CONDIMENT HOLDER	DISPENSE-RITE / NLS-1
K 21	1	LOT	DRY STORAGE SHELVING	SERV-WARE / GREEN EROXY	K 68A	1	FSEC	STAINLESS STEEL WORK TABLE	GSN / WTPB3018	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	1	FSEC		
K 23	1	FSEC			K 70	1	FSEC	HAMBURGER TIMER	KITCHEN BRAINS / FAST TRACK2X3	K 117	1	FSEC		
K 24	1	FSEC	ICE MACHINE, REMOTE	KOOLAIRE / KYTOSODA SELF CONTAINED	K 71	4	FSEC	HEATED HOLDING CABINET	FRINCE CASTLE / MMB100MB-NA	K 118	1	FSEC		
K 25	1	FSEC	ICE STORAGE BIN	KOOLAIRE / K-570	K 72	1	FSEC	BUN TOASTER CONVEYOR TYPE	ANTUNES / VGT-2 4210455	K 119	1	FSEC		
K 26	1	FSEC	WATER FILTER (ICE)	BM / ICE20-5	K 73	1	FSEC	STAINLESS STEEL WORK TABLE	GSN / WTPB3024	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 TONG 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	SERVER PRODUCTS / B2066	K 123	1	FSEC	FOOD TOPPING WARMER, COUNTERTOP	SERVER PRODUCTS / 42000
K 30	1	LOT	COOLER SHELVING (WALK-IN COOLER)	CAMBRO, ELEMENT SERIES	K 77	2	FSEC	FRYER	FRY MASTER / RE-14	K 124	1	FSEC		
K 31	4	FSEC	DUNAGE SHELVING (WALK-IN FREEZER)	GSN / ALUMINUM DUNAGE	K 78	1	FSEC			K 125	1	FSEC	FREEZE/MILKSHAKE BLENDER W/ FOOT PEDAL	VITA MIX / 000510
K 32	1	FSEC			K 79	1	FSEC	EXHAUST HOOD (TYPE I UL LISTED)	CAPTIVE-AIRE / 5650BD-2	K 126	1	FSEC	CONE HOLDER	DISPENSE-RITE / 6FGD-2
K 33	1	FSEC	PRE-RINSE FAUCET W/ ADD ON FAUCET	FISHER / B9440	K 80	1	FSEC	STAINLESS STEEL HOOD ENCLOSURE	CUSTOM STAINLESS STEEL	K 127	1	FSEC		
K 34	4	FSEC	DRAIN LEVER / TWIST WASTE	FISHER / 22204	K 81	1	FSEC	STAINLESS STEEL WALL SHELF	GSN / WS-N648	K 128	1	FSEC		
K 35	1	FSEC	THREE (3) COMPARTMENT SINK	GSN / SHB24SD W/ SINK COVERS	K 82	1	FSEC	UNDERCOUNTER REFRIGERATOR	BLUEAIR / BLUF28-HC	K 129	1	FSEC		
K 36	1	FSEC	FAUCET (PREP SINK)	FISHER / 60801	K 83	1	FSEC	FRENCH FRY WARMER	BKI / UH-T	K 130	1	FSEC		
K 37	1	FSEC	WALL SHELF (3-COMP)	SPS, SERV-WARE	K 84	1	FSEC	FRY BAG HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 131	1	FSEC		
K 38	1	FSEC			K 85	1	FSEC	FRY FILTER	MIROL / 58HD-74100	K 132	1	FSEC		
K 39	1	FSEC	HAND SINK	GSN / HS-16-55	K 86	1	FSEC	FRY DUMP STATION	OMNITEAM / CUSTOM STAINLESS STEEL	K 133	1	FSEC		
K 40	1	OWNER	TRASH CANS	NOT SHOWN	K 87	2	FSEC	GRIDDLE STAND	ROYAL / R5524HD	K 134	1	FSEC		
K 41	1	FSEC	CAN OPENER	EDLUND / MODEL 1	K 88	1	FSEC	POLISH TONG HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 134A	1	FSEC		
K 42	1	FSEC	STAINLESS STEEL WORK TABLE W/ PREP SINK & SPLASH	GSN / WTPB3048L	K 89	1	FSEC	SHORTENING BOTTLE HOLDER	OMNITEAM / CUSTOM STAINLESS STEEL	K 135	1	FSEC		
K 43	1	FSEC	WALL SHELF	GSN / WS-N1256	K 90	1	FSEC	CUP DISPENSER	DISPENSE-RITE / CLTD-14	K 136	1	FSEC		
K 44	1	FSEC			K 91	1	FSEC	SODA SCREEN	CUSTOM	K 137	1	FSEC		
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	1	FSEC		
K 46	1	FSEC	FIRE SUPPRESSION SYSTEM	CAPTIVE AIRE FIRE SUPPRESSION	K 93	1	VENDOR	CARBINATOR/PUMP ASSEMBLY	PART OF ITEM #12	K 139	1	FSEC		
K 47	1	GC	EMPLOYEE'S BREAK TABLE	CUSTOM	K 94	1	FSEC			K 140	1	FSEC		
K 48	1	FSEC			K 95	1	FSEC	COFFEE BREWER	CURTIS CO. / CBS10000					



FOOD SERVICE EQUIPMENT PLAN

1/4" = 1'-0"

Number	Date	Revision
1		
2		
3		
4		
5		

City of Puyallup
Development & Permitting Services
ISSUED PERMIT

Building Planning
Engineering Public Works
Fire Traffic

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

FOOD SERVICE EQUIPMENT PLAN & SCHEDULE

WIERSCHNITZEL - WALMART #2403
Walmart Supercenter
310 51st Ave SE
Puyallup, WA 98374

PRCT120250697

Job Number

Sheet Number

K 1
of

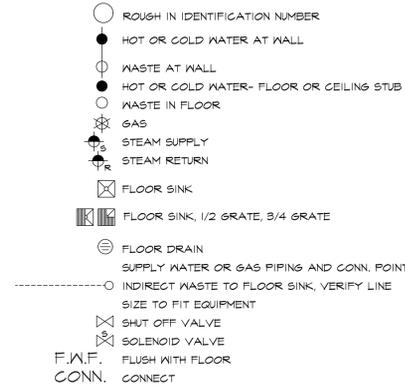
PLUMBING NOTES:

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 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 scraping troughs.

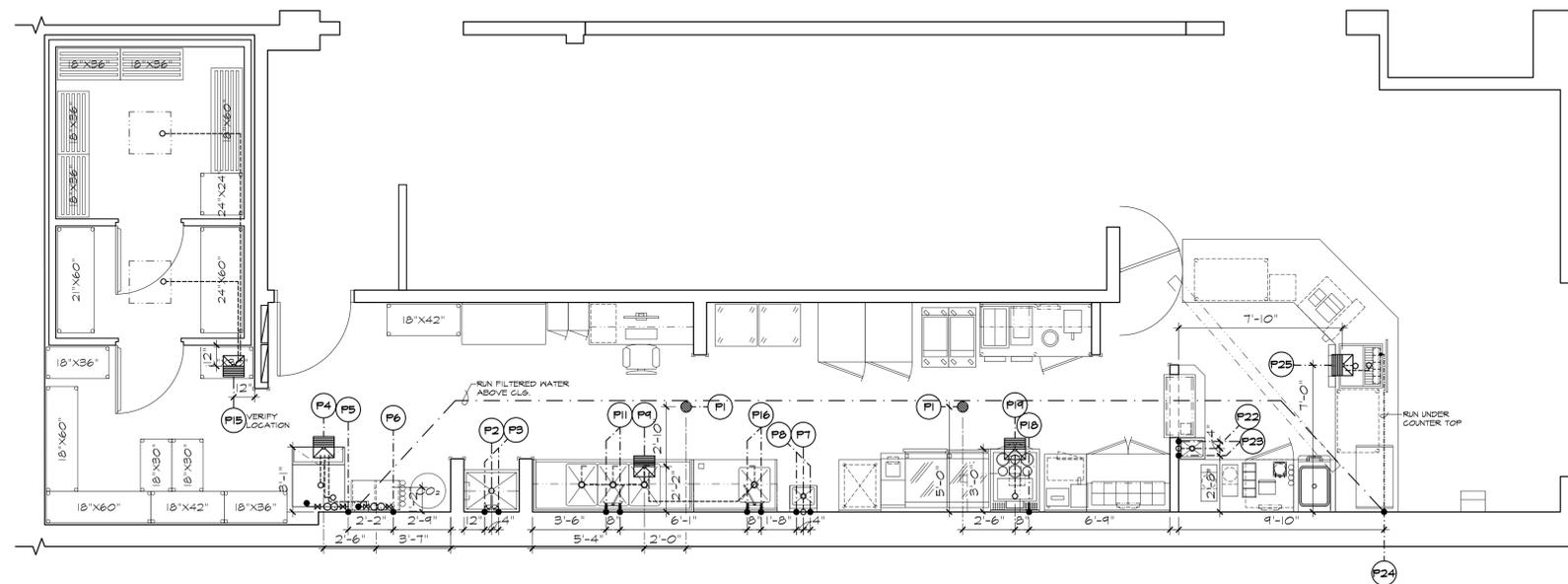
17. Plumbing Contractor shall furnish and install water treatment filters on supply lines to ice makers, coffee makers, tea makers, hot chocolate makers, water stations and soda systems. Units shall be installed and concealed from sight, in an accessible place with a shutoff valve on both sides of water 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.
27. The Plumbing Contractor shall provide all required back flow prevention devices that are required by the 2021 Washington State Mechanical Codes and Washington State Departmental Health Codes to prevent cross connections. This should include Beverage Dispensers, Dishmachines, Ice Maker, Kitchen Equipment, etc.

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	+4"	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-45
P 25	1	FLOOR SINK	---	FLOOR	+0"	(2) IND. DRAINS	1/2 GRATE	K-42
P 26								
P 27								
P 28								
P 29								
P 30								

CONTRACTOR NOTE
 The City recommends installing a back flow prevention device for all equipment listed in the 2021 Washington State Building Code, Section 603.3. If the equipment includes an internal air gap, this may be accepted in lieu of a back flow prevention device. However, equipment specifications must be provided at the time of final inspection for verification. If, at the time of final inspection, the equipment does not have an internal air gap, a back flow prevention device will be required to be installed prior to approval.



FOOD SERVICE PLUMBING PLAN

1/4" = 1'-0"

Number	Date	Revision	Building Dept.	Clarifications
1	04/09/25			

City of Puyallup
 Development & Permitting Services
ISSUED PERMIT
 Building Planning
 Engineering Public Works
 Fire Traffic

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	09/09/25
Drawn	
Checked	
Scale	1/4" = 1'-0"

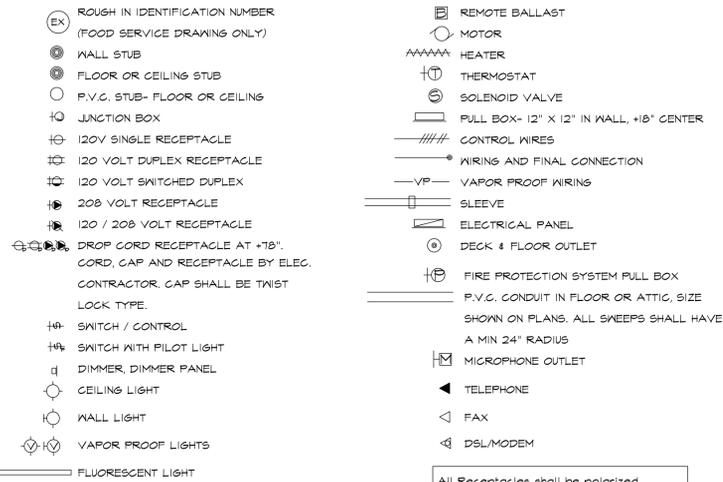
FOOD SERVICE PLUMBING PLAN & SCHEDULE
WIERSCHNITZEL - WALMART #2403
 Walmart Supercenter
 310 51st Ave SE
 Puyallup, WA 98374
PRCT120250697

Job Number

Sheet Number

K 2
 of

SYMBOLS



All Receptacles shall be polarized with stainless steel covers and plates, and set horizontally

ELECTRICAL NOTES:

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.

2. All dimensions for rough-ins are from finished walls, floor or center lines of outlets unless otherwise noted.

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.

4. 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.

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

6. All blower coil motor connections shall be made with conduit to a J-box. Plug-in type connections will not be accepted.

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

8. 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. Whenever access is not available for the electrician to run his conduit, the fabricator is to install suitable conduit for running such lines.

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.

10. Interconnect color coded defrost system control wires to refrigeration rack on roof.

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

12. 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.

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 gived.

14. All electrical work done in exhaust hoods, refrigerators, freezers, water metering kettle fillers, compressor rack and exterior of the building shall be waterproof.

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.

16. 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 cords if required.

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

18. Extend from floor stub to splash and/or apron.

19. Extend from ceiling stub to equipment.

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

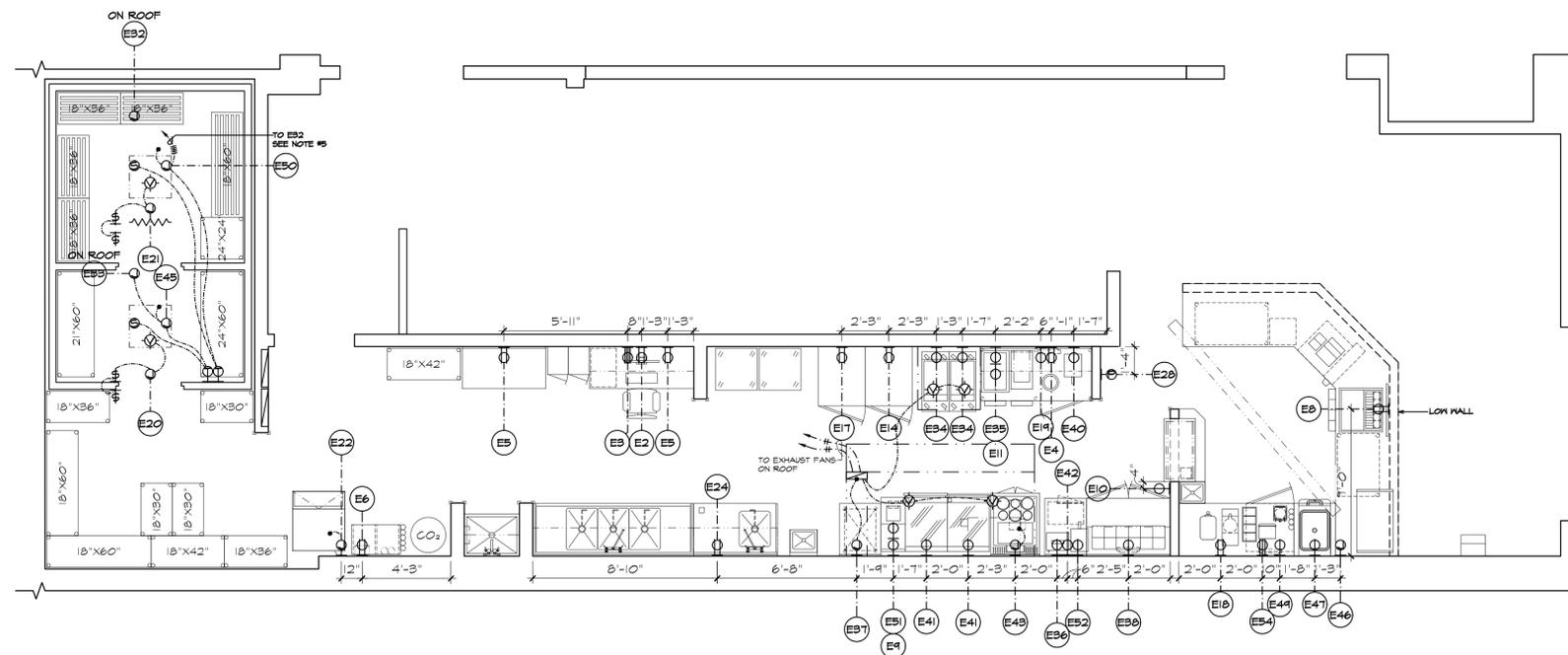
21. Interconnect dish machine with the Vapor Hood Exhaust Fan.

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.

ELECTRICAL SCHEDULE

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	+3"	POS/COMPUTER SYSTEM		K-4	E 32	1	J-BOX	208	1	24 AMPS	ROOF	---	FREEZER COMPRESSOR	EXISTING	K-24
E 3	1	QUAD REC	120	1	15 AMPS	WALL	+6"	MUSIC SYSTEM		K-6	E 33	1	J-BOX	208	1	6.6 AMPS	ROOF	---	REFRIGERATOR COMPRESSOR	EXISTING	K-24
E 4	1	DUPLEX REC	120	1	8 AMPS	WALL	+24"	GHILI POT		K-75	E 34	2	SINGLE REC	208	3	34 AMPS EA	WALL	+24"	FRYERS	NEMA #15-60P	K-77
E 5	2	DUPLEX REC	120	1	7 AMPS	WALL	+3"	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"	CARBINATOR		K-18	E 36	1	DUPLEX REC	120	1	15 AMPS	WALL	+46"	BUN TOASTER		K-45, K-74
E 7											E 37	1	J-BOX	120	1	15 AMPS	WALL	+9"	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-10	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-24
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-104	E 47	1	SINGLE REC	208	3	14 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 AMP	FIXT.	---	WALK-IN LIGHTS	EXISTING	K-24	E 50	1	J-BOX	---	---	POWER FROM E-32	ROOF	---	DEFROST SYSTEM	SEE NOTE #10, EXISTING	K-24
E 21	1	J-BOX	120	1	7 AMP	FIXT.	---	WALK-IN LIGHTS & DOOR HEATER	EXISTING	K-24	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										



FOOD SERVICE ELECTRICAL PLAN & SCHEDULE

1/4" = 1'-0"

Number	Date	Revision
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City of Puyallup
Development & Permitting Services
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Building Planning
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Fire Traffic

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e-mail: FourAssoc@aol.com

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FOOD SERVICE ELECTRICAL PLAN & SCHEDULE
WIERSCHNITZEL - WALMART #2403
Walmart Supercenter
310 51st Ave SE
Puyallup, WA 98374
PRCT120250697

Job Number
Sheet Number

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of

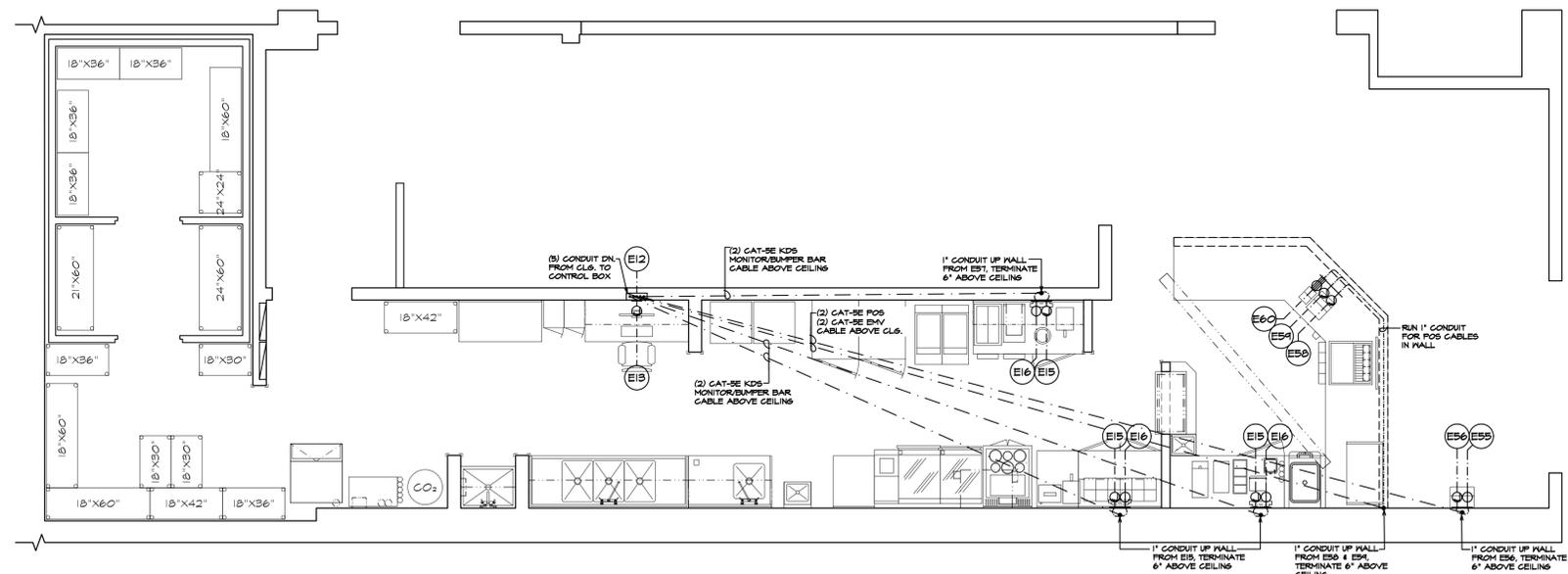
SYMBOLS

⊖	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

All Receptacles shall be polarized with stainless steel covers and plates, and set horizontally

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 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 dispensers, 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 gived.
- All electrical work done in exhaust hoods, refrigerators, freezers, water meters, water fillers, 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 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 chases provided by walk-in manufacturer.



FOOD SERVICE ELECTRICAL PLAN

1/4" = 1'-0"

ELECTRICAL SCHEDULE										
NO.	QUAN	DESCRIPTION	VOLT	PHASE	RATINGS	LOCATION	HEIGHT	CONNECTION TO	REMARK	ITEM
E 12	1	PANEL	---	---	---	WALL	+74"	POS CABLE FULL BOX		K-60
E 13	1	DUPLEX REC	120	1	7 AMPS	WALL	+74"	POS TELCO CABLE FULL 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

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Building	Planning
Engineering	Public Works
Fire	Traffic

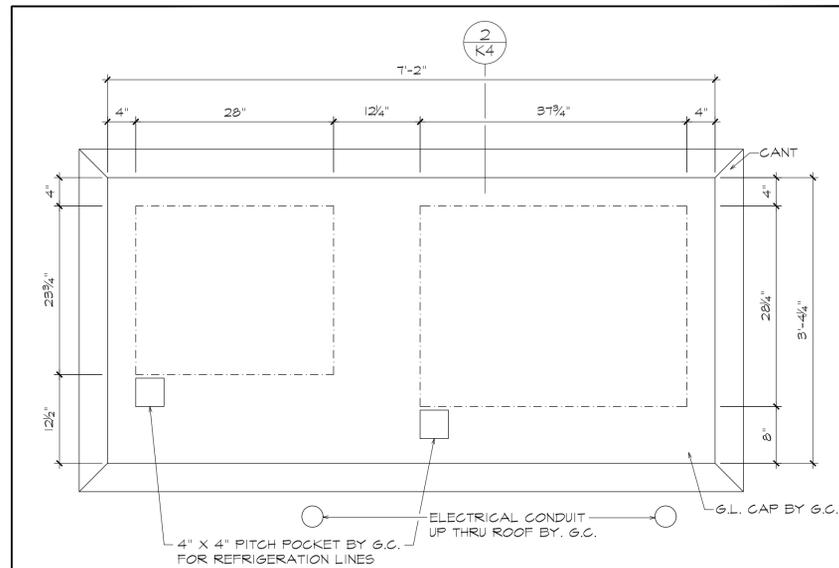
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Commercial Interior & Food Service Design
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(909) 392-0520 Fax (909) 593-0636
e-mail: FourAssoc@aol.com

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

FOOD SERVICE ELECTRICAL PLAN & SCHEDULE
WIERSCHNITZEL - WALMART #2403
Walmart Supercenter
310 51st Ave SE
Puyallup, WA 98374
PRCT120250697

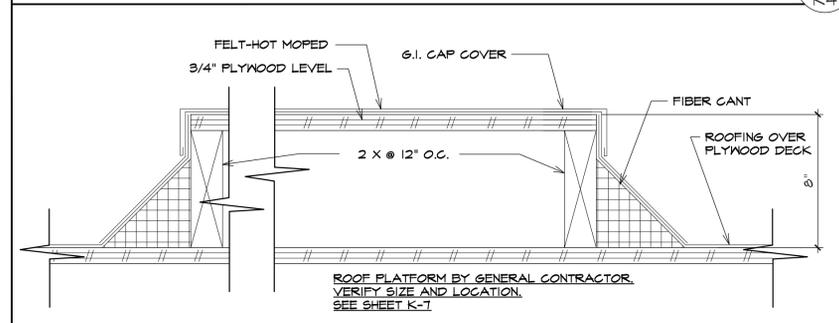
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Sheet Number

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REFRIGERATION PLATFORM

1" = 1'-0" 1 K4

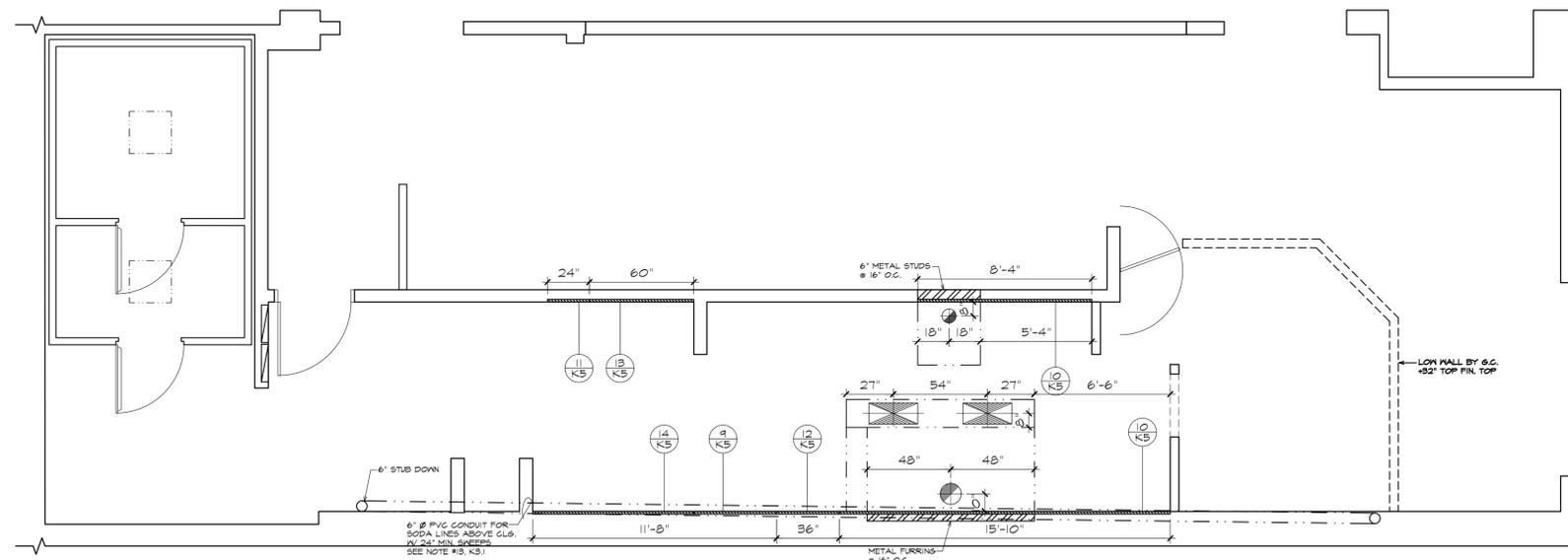


REFRIGERATION PLATFORM SECTION

3" = 1'-0" 2 K4

BUILDING WORK NOTES:

- All dimensions are from finished surfaces, unless otherwise noted on this plan. General Contractor shall make allowances for floor and wall finishes.
- General Contractor shall provide smooth and level masonry bases and floor depressions as shown on the drawings.
- General Contractor shall provide covered base, 3/8" minimum radius where food is prepared, packaged, stored (open cartons) or utensils are washed, or per local code requirements.
- The General Contractor shall provide non-combustible walls where cooking equipment is located.
- General Contractor shall provide sound proofing of walls between dish washing, noisy or vibrating equipment and public areas.
- 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.
- Countertop 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.
- 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, 2x wood or 16 gauge for metal. Backing to be under the wall or ceiling finish. See plans for required locations.
- General Contractor to notch curb around floor sinks, see detail.
- If sprinkler heads are required in the walk-in freezer, the General Contractor shall adequately protect against freezing.
- The General Contractor shall provide a smooth finish floor surface under the equipment. Provide nonskid floor finish in traffic areas only.
- 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.
- 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.
- 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.
- 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 machines, 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.
- Supply of exhaust air in kitchen areas shall be balanced for a slight negative pressure, to insure containment of odors within the kitchen areas.
- 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.
- 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.



FOOD SERVICE BLOCKING PLAN

1/4" = 1'-0"

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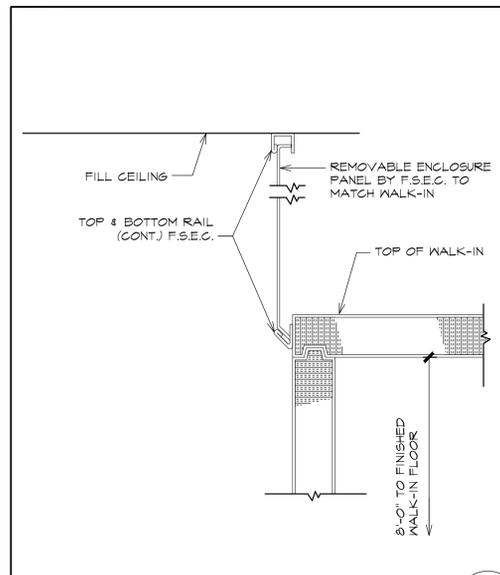
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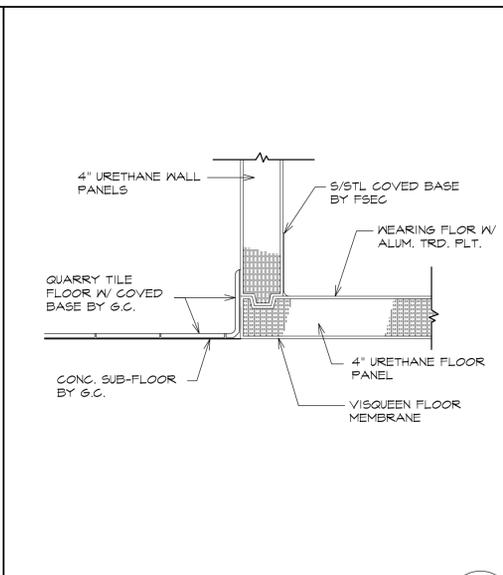
Date: 04/16/25
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FOOD SERVICE BLOCKING PLAN
WIENERSCHNITZEL - WALMART #2403
Walmart Supercenter
310 51st Ave SE
Puyallup, WA 98374
PRCT120250697

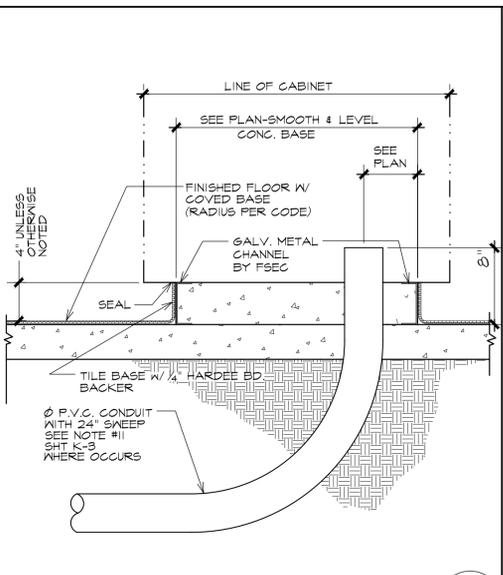
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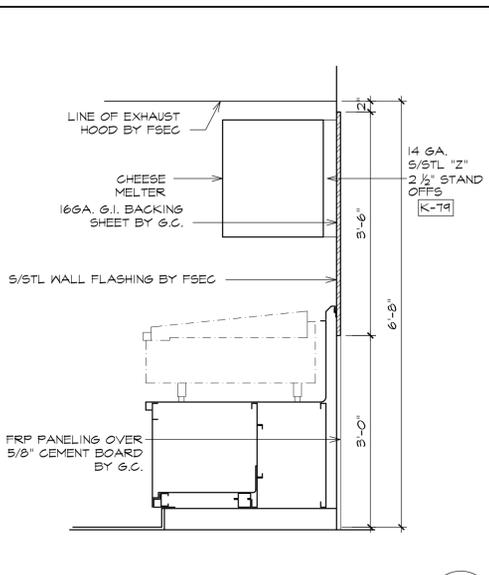
DETAIL 1-1/2" = 1'-0" 1 K5



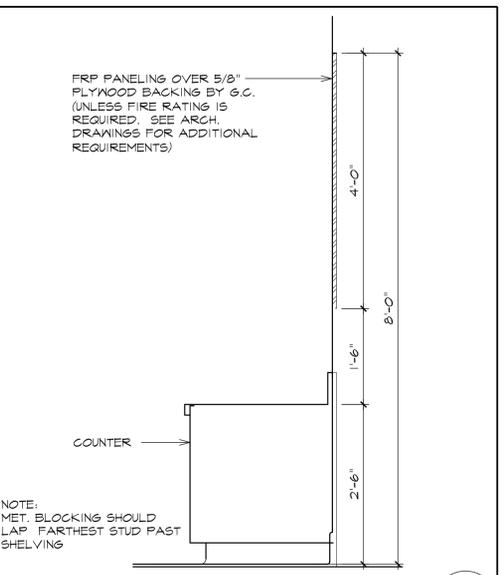
FREEZER SILL DETAIL 1-1/2" = 1'-0" 4 K5



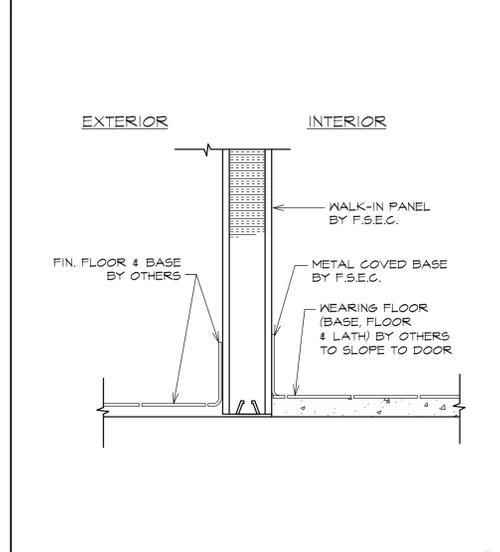
ISLAND CURB DETAIL 1-1/2" = 1'-0" 7 K5



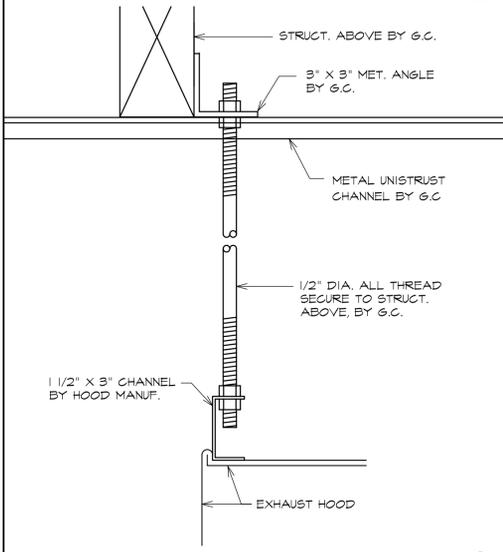
BLOCKING DETAIL 3/4" = 1'-0" 10 K5



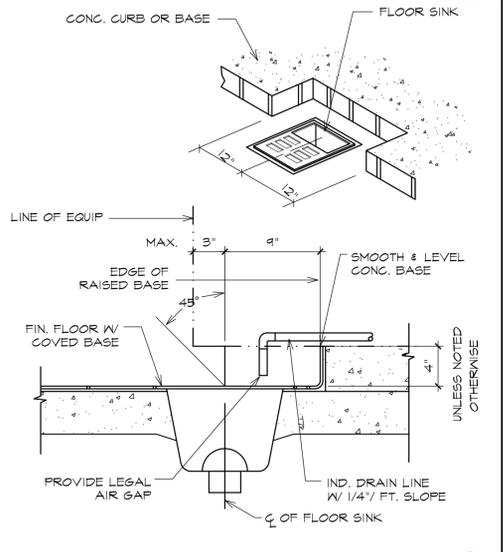
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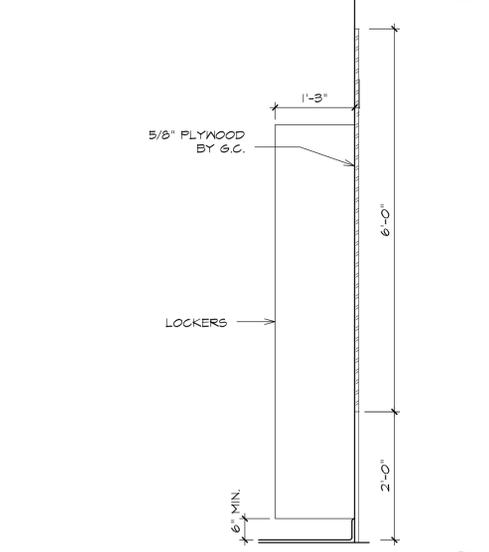
SILL DETAIL 1-1/2" = 1'-0" 2 K5



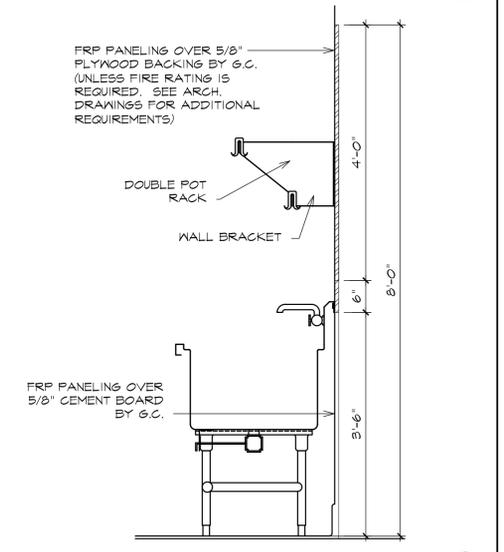
EXHAUST HOOD DETAIL 1-1/2" = 1'-0" 5 K5



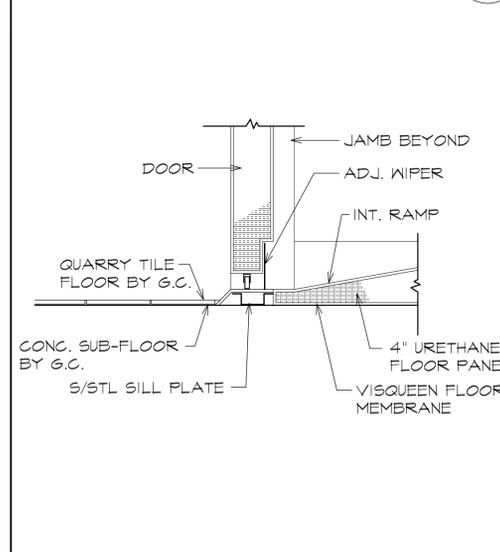
DRAIN DETAIL 1-1/2" = 1'-0" 8 K5



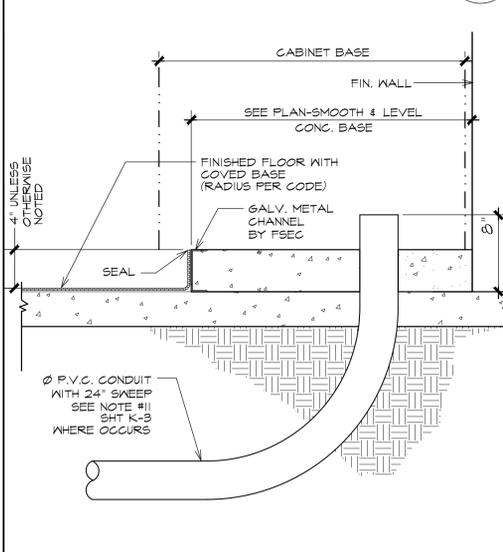
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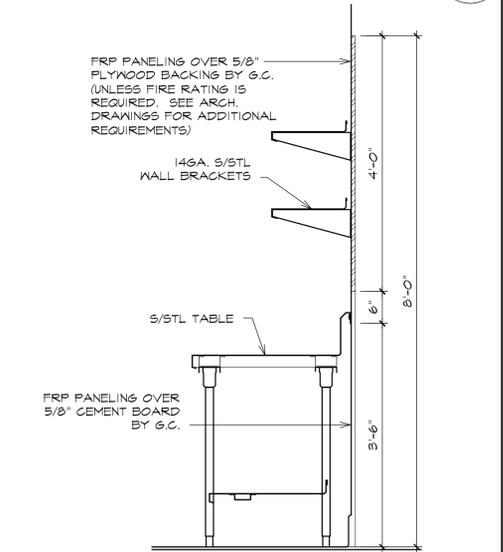
BLOCKING DETAIL 3/4" = 1'-0" 14 K5



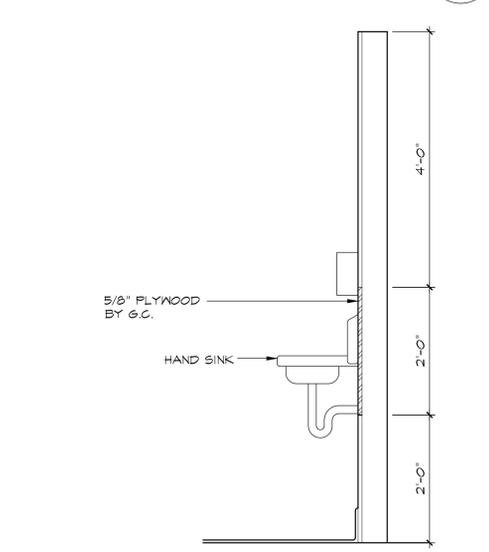
DOOR SILL DETAIL 1-1/2" = 1'-0" 3 K5



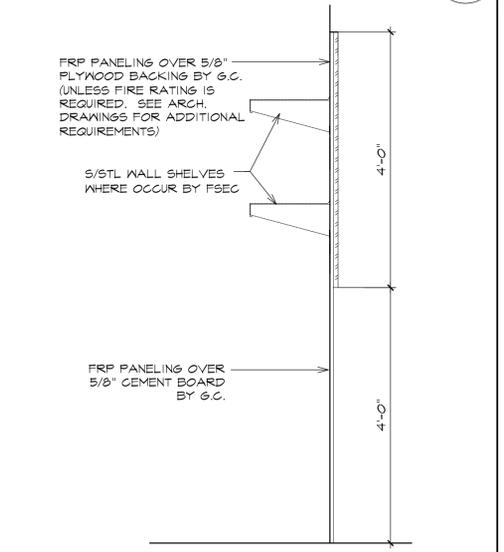
WALL CURB DETAIL N.T.S. 6 K5



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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Job Number
Sheet Number

K5
of

FOR QUESTIONS, CALL THE
Southern California Office
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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	TYPE	SIZE			ELECTRICAL MODEL #	SWITCHES 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.
		BACKSPASH 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.
		BACKSPASH 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



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

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.

VERIFY CEILING HEIGHT

___' - ___"

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

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.

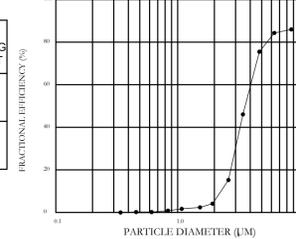
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

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

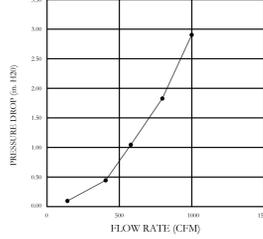
GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.

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.

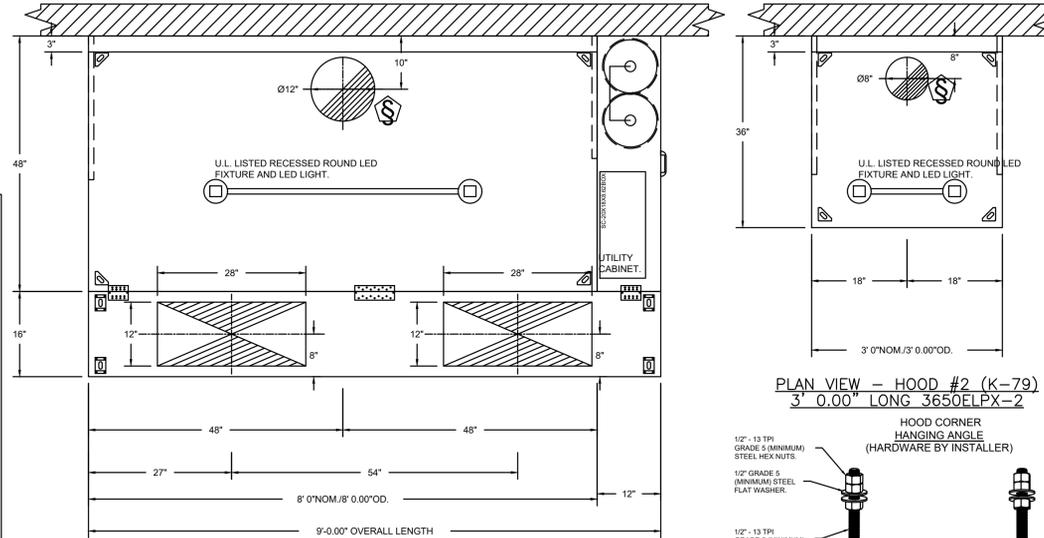
EFFICIENCY VS. PARTICLE DIAMETER



PRESSURE DROP VS. FLOW RATE

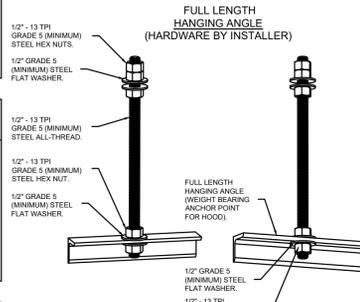


CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
NFPA #96.
NSF STANDARD #2.
UL STANDARD #1046.
INT. MECH. CODE (IMC).
ULC-S649.



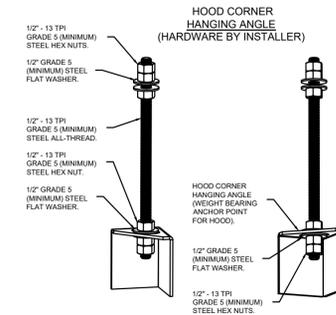
PLAN VIEW - HOOD #1 (K-45)
8' 0.00" LONG 4824EX-2-PSP-F

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



ASSEMBLY INSTRUCTIONS

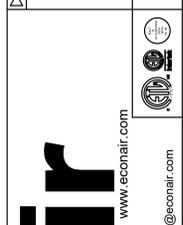
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION ABOVE CEILING ANCHORS. SINGLE 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.



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

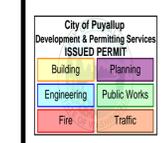


ECON-AIR
Southern California Office
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PHONE: (714) 957-1500 FAX: 9192275975
EMAIL: reg86@econair.com

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

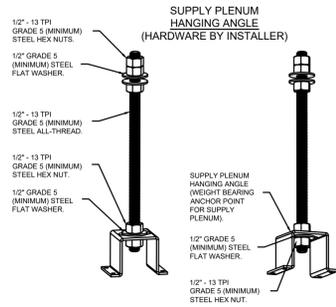


FOURNIER & ASSOCIATES
Commercial Interior & Food Service Design
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La Verne, California 91750
(909) 392-0520 Fax (909) 593-0636
e-mail: FourAssoc@aol.com

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

Wienerschnitzel - WALMART #2403
Walmart Supercenter
310 51st Ave SE
Puyallup, WA 98374
PRCTI20250697

Job Number _____
Sheet Number
K6.1
of _____



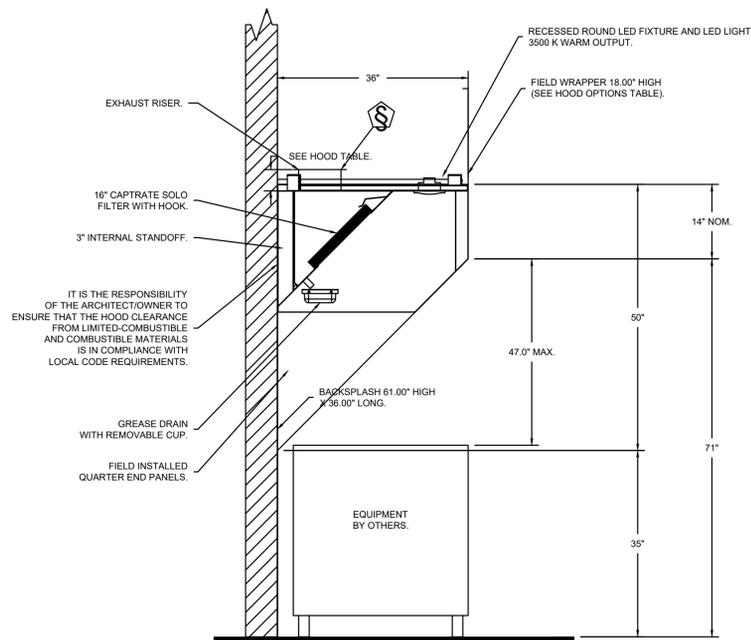
ASSEMBLY INSTRUCTIONS

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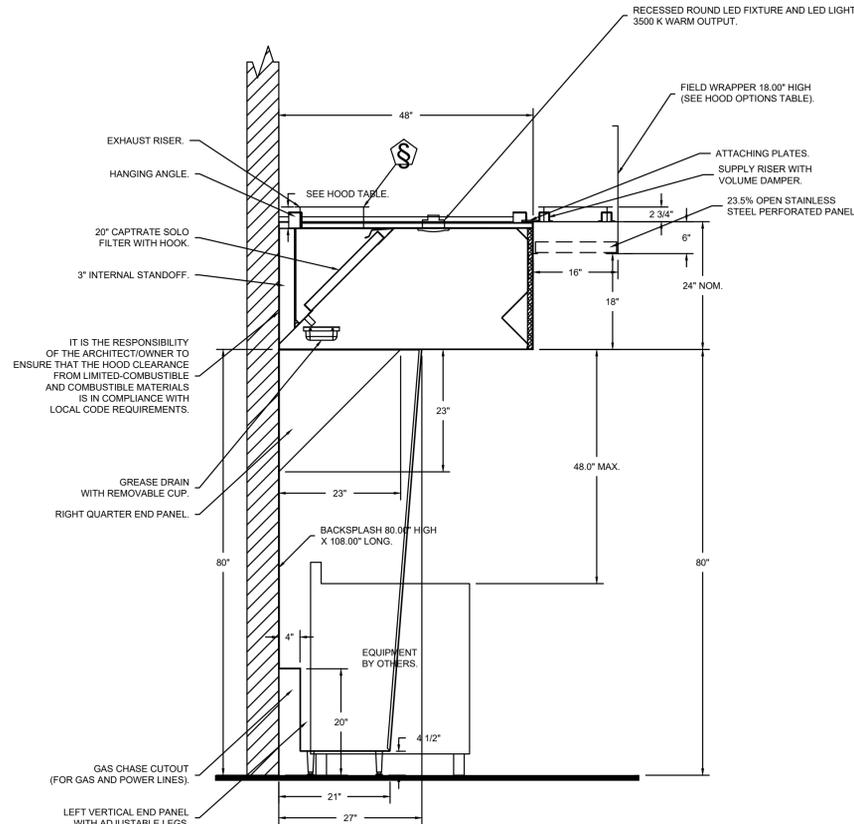
CLEARANCE TO COMBUSTIBLES

HOODS #	SURFACE	*CLEARANCE
1	TOP	18"
	FRONT	0"
	BACK	18"
	LEFT	18"
2	TOP	18"
	FRONT	0"
	BACK	18"
	RIGHT	18"

- 10" CLEARANCE TO COMBUSTIBLES CONFORMS TO UL710 STANDARD.
 - HOOD MOUNTED UTILITY CABINETS REQUIRE 36" SERVICE CLEARANCE.

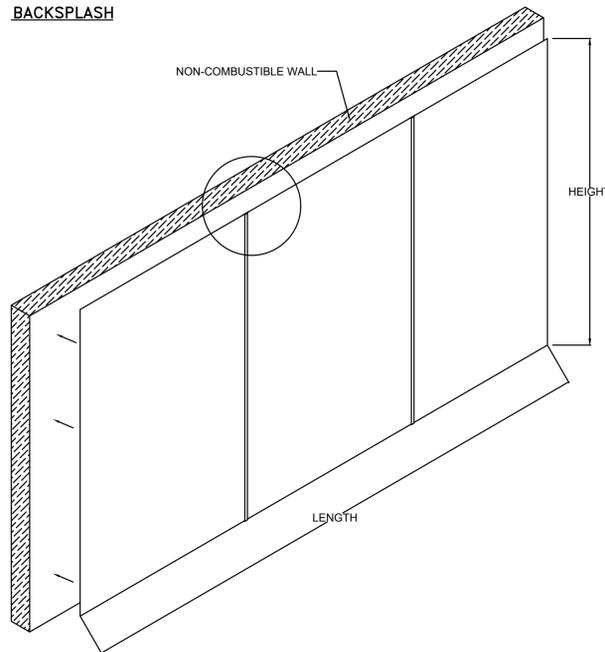


**SECTION VIEW - MODEL 3650ELPX-2
HOOD - #2 (K-79)**



**SECTION VIEW - MODEL 4824EX-2-PSP-F
HOOD - #1 (K-45)**

BACKSPLASH



- BACKSPLASH IS NOT INSULATED AND IS UNSUITABLE FOR INSTALL AGAINST COMBUSTIBLE WALLS

REVISIONS	
DESCRIPTION	DATE

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 reg86@econair.com

econair

Southern California Office

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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.
2

Number	Date	Revision

City of Puyallup
 Development & Permitting Services
ISSUED PERMIT

Building	Planning
Engineering	Public Works
Fire	Traffic

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 Commercial Interior & Food Service Design
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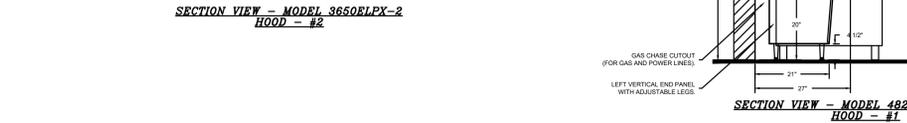
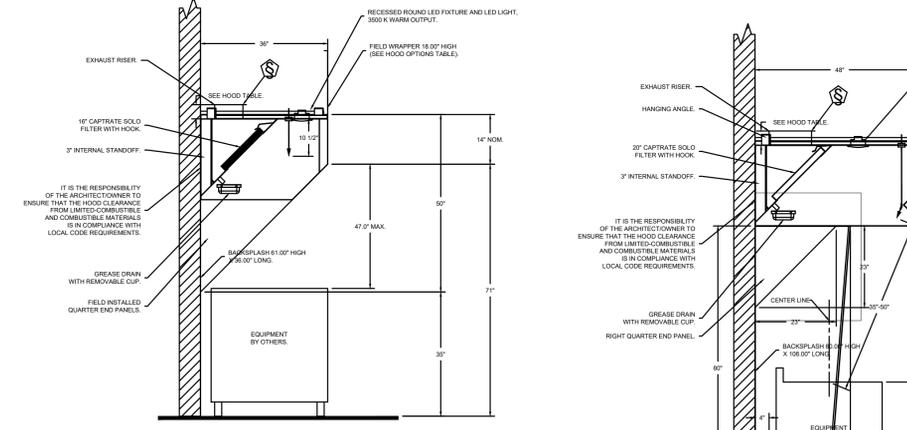
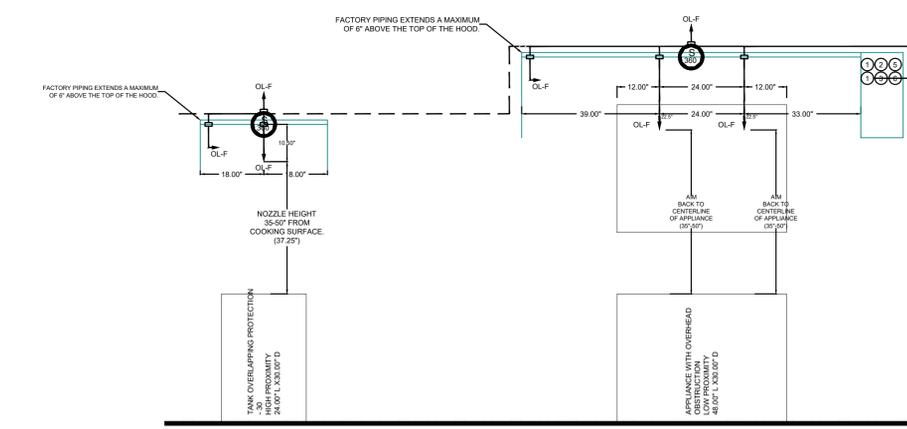
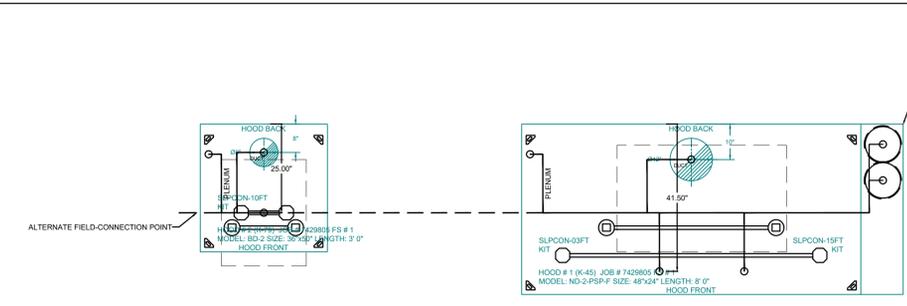
Date: 04/06/25
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 Checked: _____
 Scale: 3/4" = 1'-0"

EXHAUST HOOD SHOP DRAWINGS

WIENERSCHNITZEL - WALMART #2403
 Walmart Supercenter
 310 51st Ave SE
 Puyallup, WA 98374

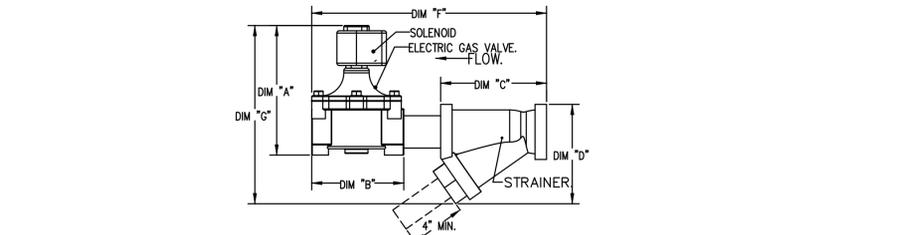
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Job Number _____
 Sheet Number _____
K6.2
 of _____



GAS VALVE SIZING		GAS VALVES AND STRAINERS	
TYPE	SIZE	MIN. INLET PRESSURE	MAX. INLET PRESSURE
ELECTRICAL	2"	120 VAC (0 PSIG)	9 PSIG
		2.96/100 BTU/HR	2.96/100 BTU/HR

NOTE: GAS VALVES ONLY STANDARD ORIENTATION
 2 1/2\"/>



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 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 SHELVING, 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-26 MAXIMUM FP: 40.
 HOOD # 1 8' 0\"/>

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\"/>

FIRE SYSTEM INFORMATION - JOB#7429805

FIRE SYSTEM NO.	TAG	TYPE	SIZE	MAX FP	DESIGN FP	INSTALLATION	
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
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\"/>		

REVISIONS

DESCRIPTION	DATE

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Wienerschnitzel - Puyallup, WA R1
 PUYALLUP, WA, 98371

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 DWG.#: 7429805
 DRAWN BY: JLB
 SCALE: 1/2" = 1'-0"
 MASTER DRAWING

SHEET NO. 3

Number	Date	Revision

City of Puyallup
 Development & Permitting Services
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Building	Planning
Engineering	Public Works
Fire	Traffic

FOURNIER & ASSOCIATES
 Commercial Interior & Food Service Design
 1942 Essex Avenue
 La Verne, California 91750
 (909) 392-0520 Fax (909) 593-0636
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EXHAUST HOOD SHOP DRAWINGS

WIENERSCHNITZEL - WALMART #2403
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 910 51st Ave SE
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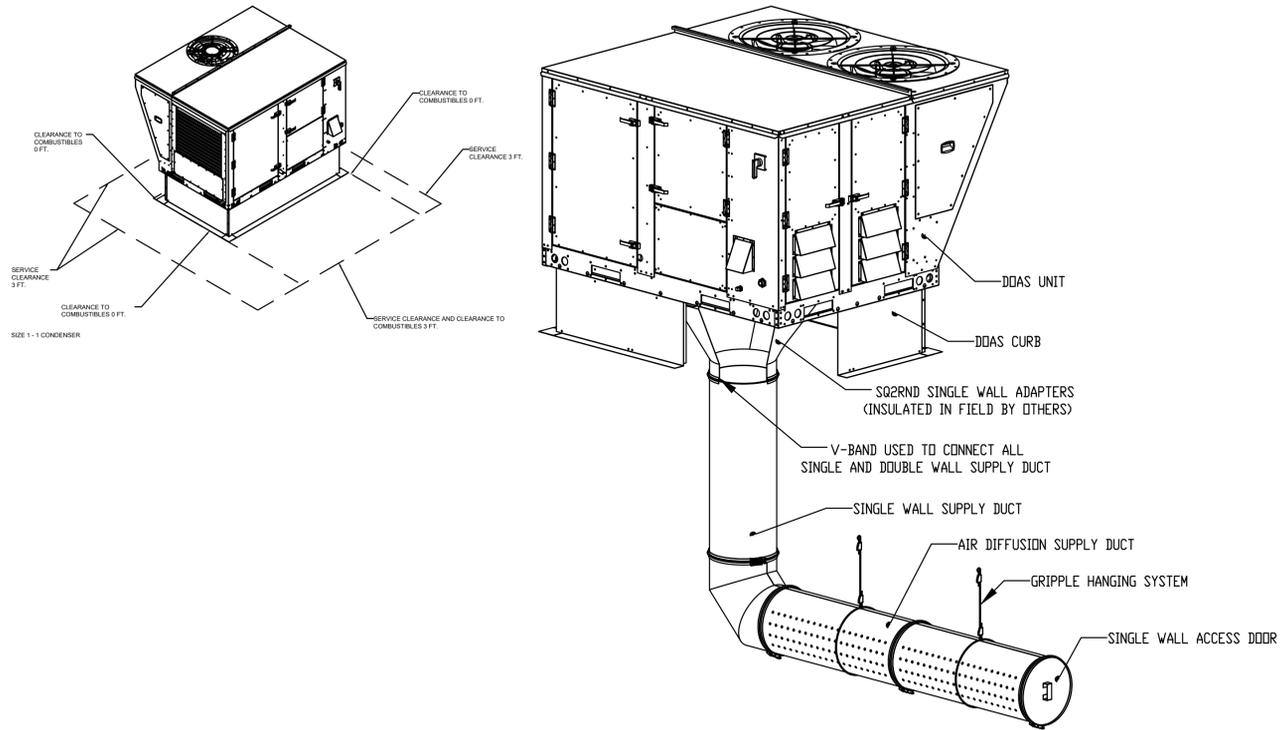
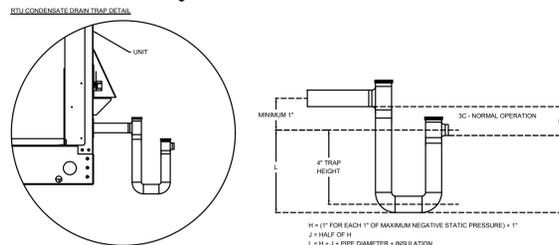
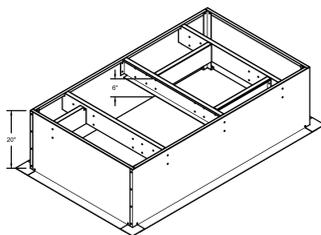
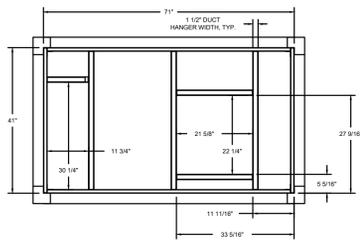
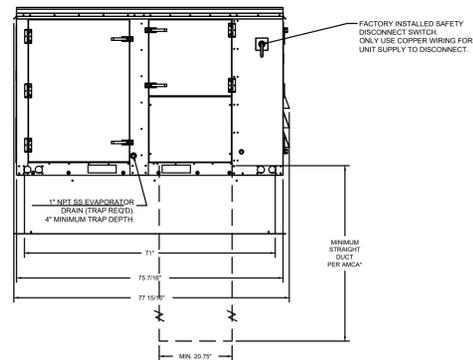
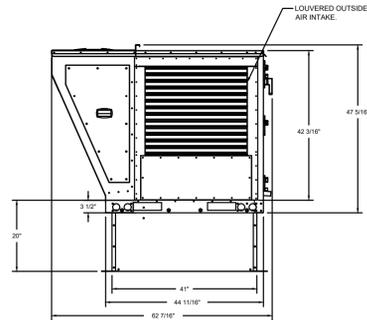
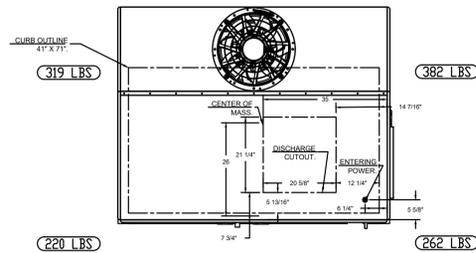
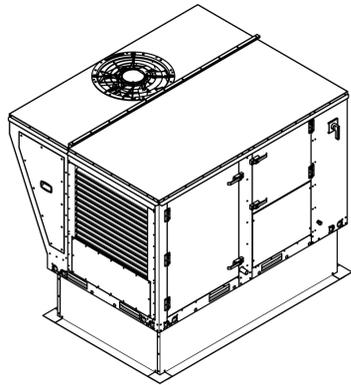
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Job Number _____
 Sheet Number **K6.3**
 of _____

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".



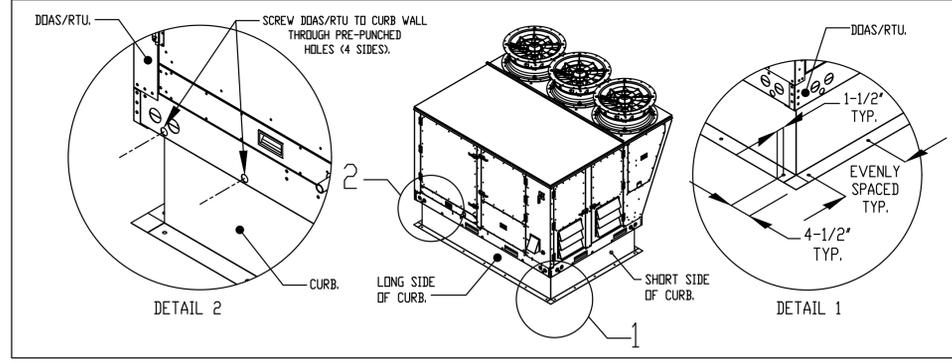
AIR DIFFUSION SUPPLY DUCT SPECIFICATIONS:
 PROVIDE AIR DIFFUSION SUPPLY DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL DW-S0(HC), DW-S90(HC), & DW-S180(HC). THREE DISTINCT HOLE PATTERN OPTIONS TO COVER A VARIETY OF CEILING HEIGHTS. NO ADDITIONAL DIFFUSERS REQUIRED, AS THE DUCT ITSELF PROVIDES AIR DIFFUSION. 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 DDAS/RTU ROOF MOUNTING INSTALLATION INSTRUCTIONS

- SECURE THE CURB TO THE ROOF FRAMING MEMBERS BY DRILLING 1/4" PILET 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.



REVISIONS

DESCRIPTION	DATE

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Wienschmitzel - Puyallup, WA R1
 PUYALLUP, WA, 98371

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 DRAWN BY: JLB
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SHEET NO. 5

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City of Puyallup
 Development & Permitting Services
 ISSUED PERMIT

Building	Planning
Engineering	Public Works
Fire	Traffic

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EXHAUST HOOD SHOP DRAWINGS
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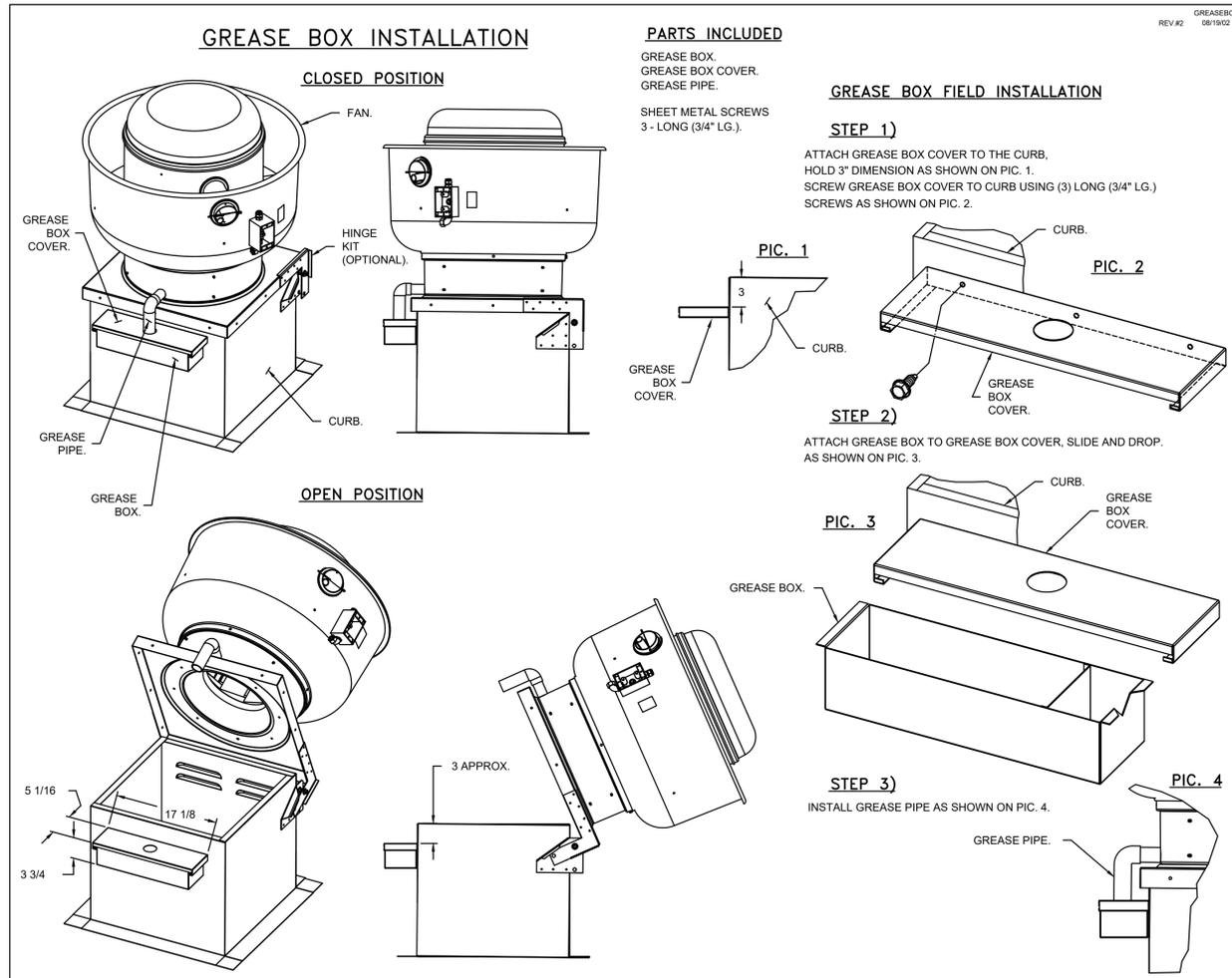
Job Number
 Sheet Number
K6.5
 of

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.

REVISIONS	DESCRIPTION	DATE:

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 3002 Dow Ave., Suite 202, Tustin, CA 92780 PHONE: (714) 987-1500 FAX: 9192275975 EMAIL: reg86@econair.com

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. 6

Number	Date	Revision

City of Puyallup
 Development & Permitting Services
 ISSUED PERMIT

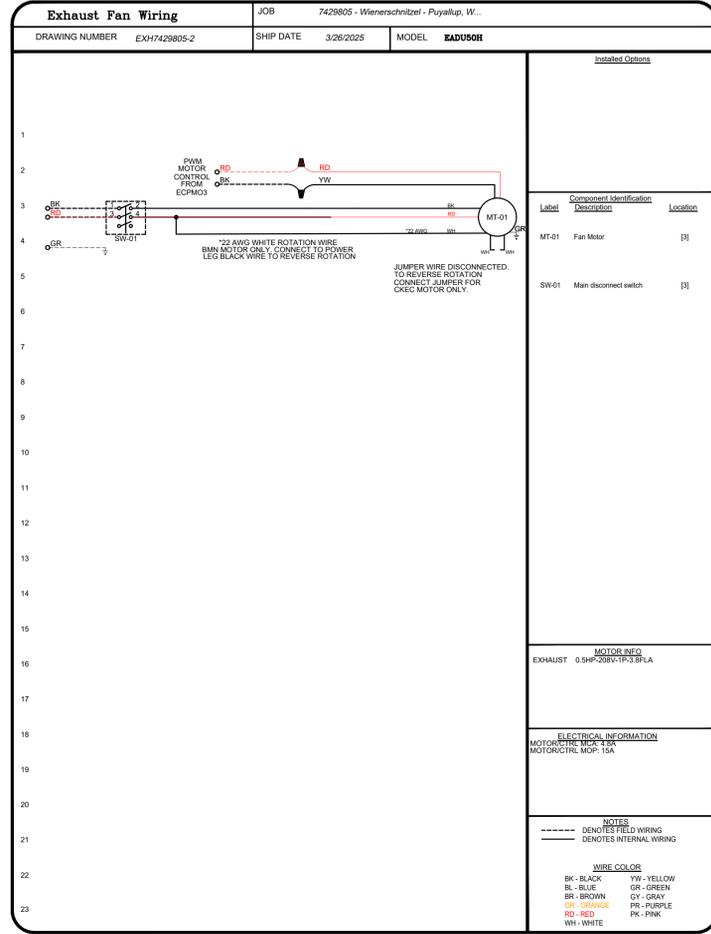
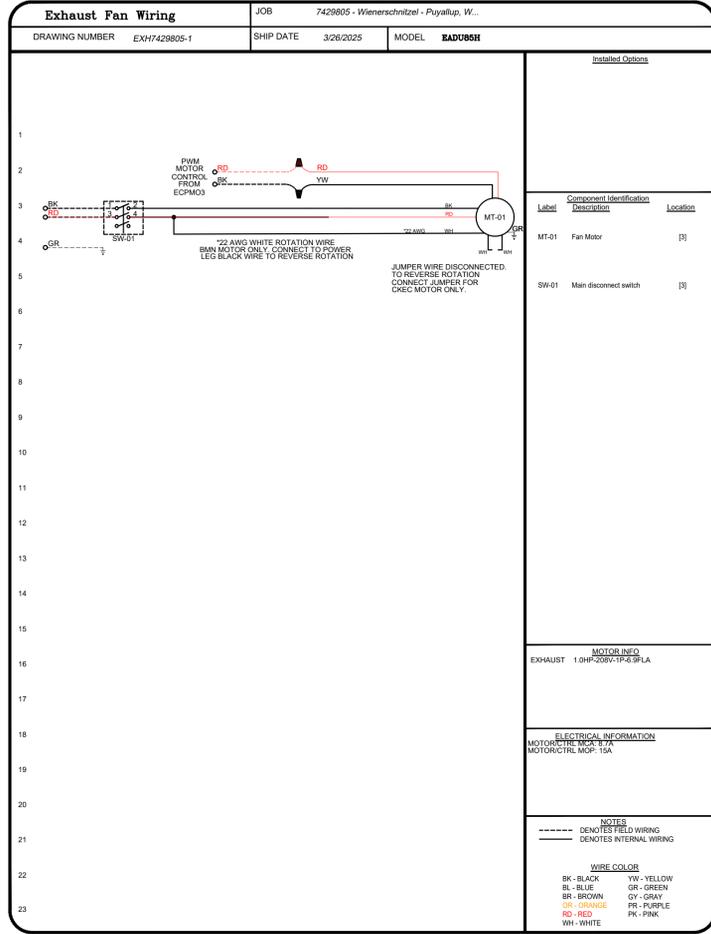
Building Planning
 Engineering Public Works
 Fire Traffic

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 04/06/25
 Drawn
 Checked
 Scale 3/4" = 1'-0"

EXHAUST HOOD SHOP DRAWINGS
WIENERSCHNITZEL - WALMART #2403
 Walmart Supercenter
 310 51st Ave SE
 Puyallup, WA 98374
PRCT120250697

Job Number
 Sheet Number
K6.6
 of



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DESCRIPTION	DATE

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Wienerschnitzel - Puyallup, WA R1
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7

Number	Date	Revision

City of Puyallup
Development & Permitting Services
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Building	Planning
Engineering	Public Works
Fire	Traffic

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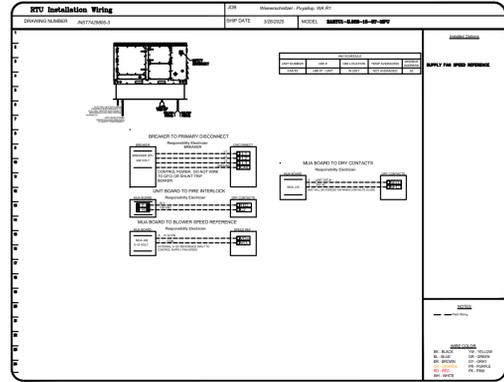
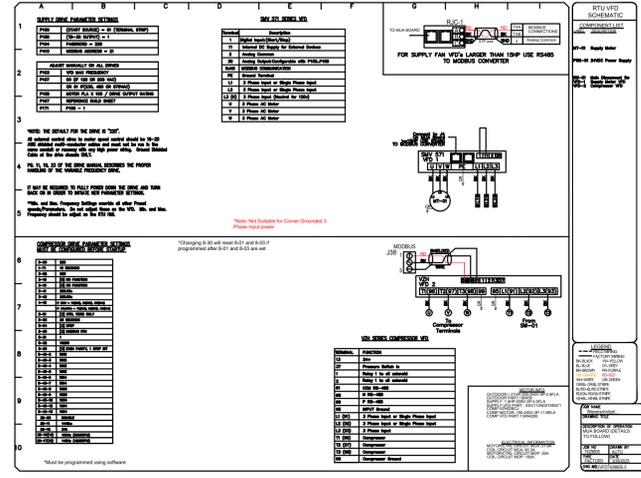
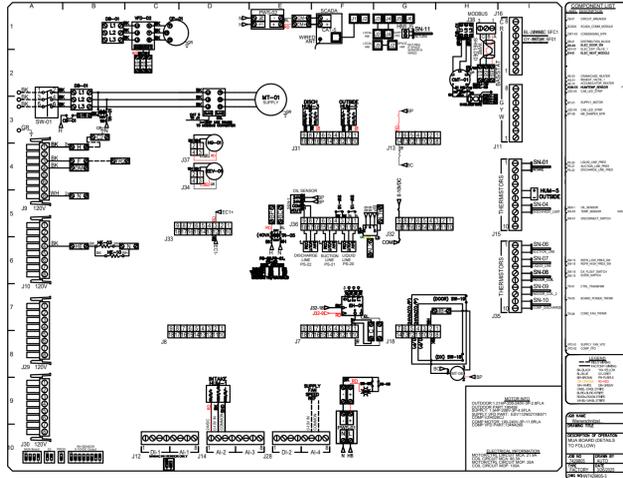
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Checked
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EXHAUST HOOD SHOP DRAWINGS

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Walmart Supercenter
310 51st Ave SE
Puyallup, WA 98374

PRCT120250697

Job Number
Sheet Number
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PUYALLUP, WA, 98371

DATE: 3/26/2025
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SCALE: 1/2" = 1'-0"
MASTER DRAWING

SHEET NO.
8

Number	Date	Revision

City of Puyallup
Development & Permitting Services
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Building	Planning
Engineering	Public Works
Fire	Traffic

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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: 04/06/25
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Checked: _____
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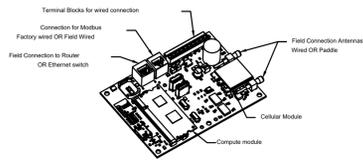
EXHAUST HOOD SHOP DRAWINGS

WIENERSCHNITZEL - WALMART #2403
Walmart Supercenter
310 51st Ave SE
Puyallup, WA 98374
PRCT120250697

Job Number _____
Sheet Number _____
K6.8
of _____

ELECTRICAL PACKAGE - JOB#7429805

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		MPU	SUPPLY	3	1,500	208	4.5

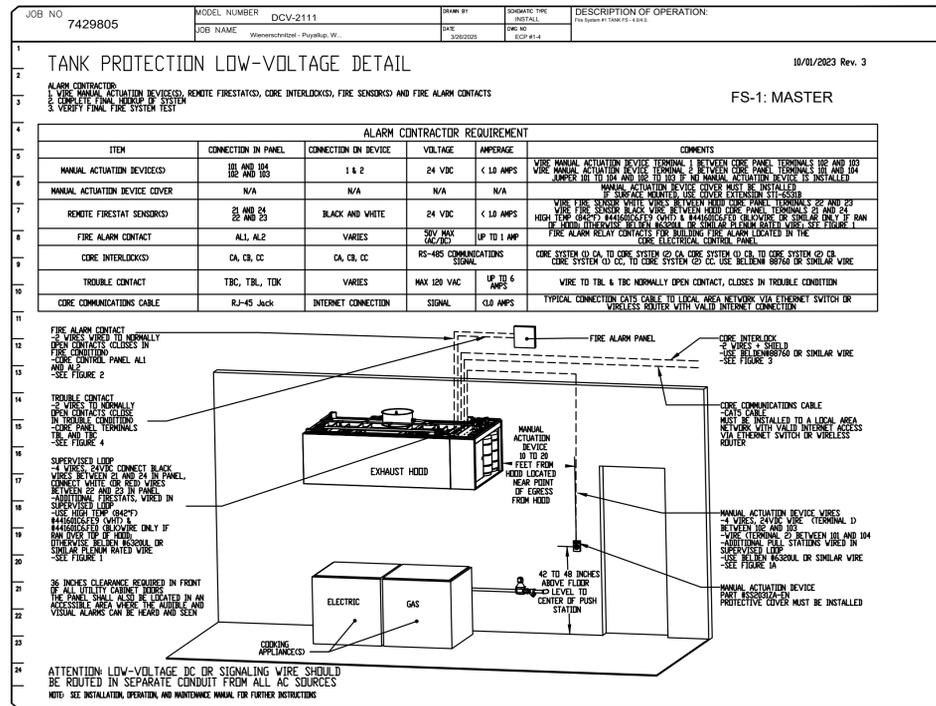
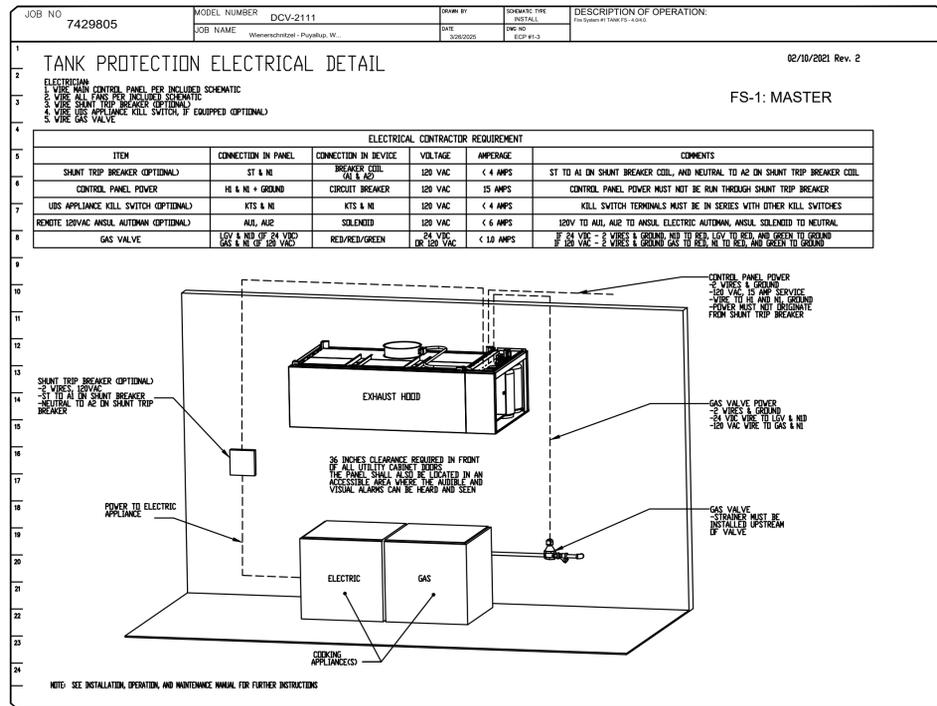
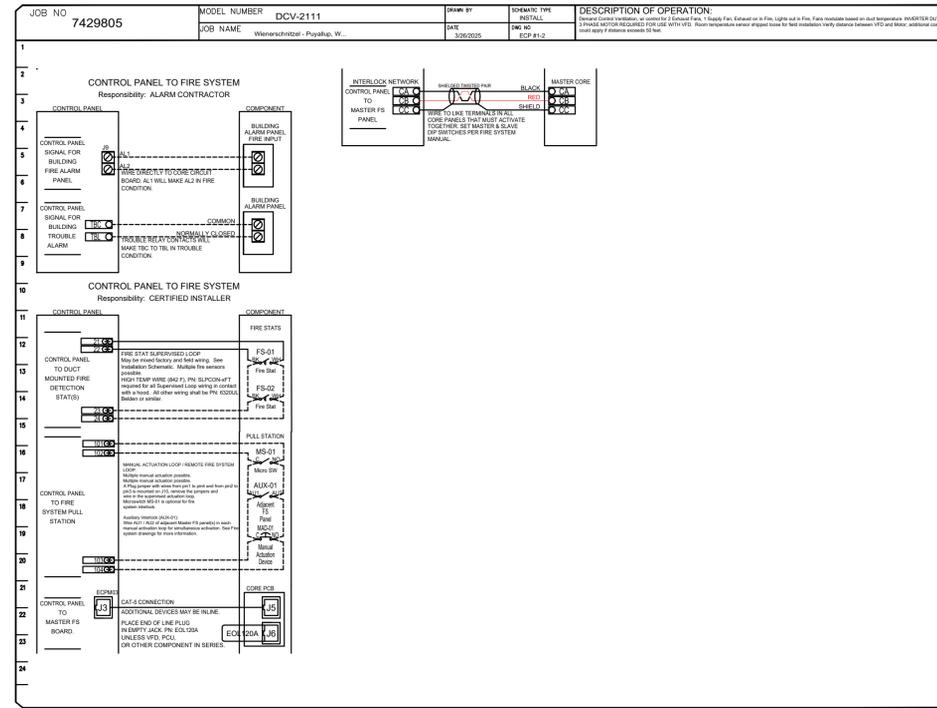
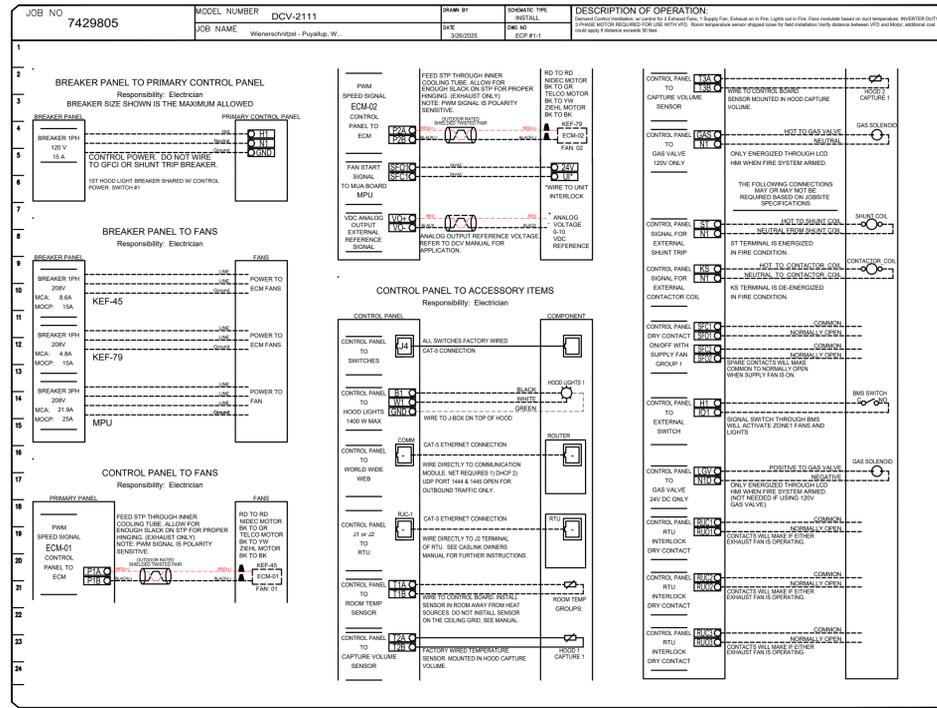


CASlink Monitor and Control

Control panel to support communications to cloud-based Building Management Systems.
 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.

MONITORING AND CONTROL POINTS LIST

DCV Packages	Function	SC 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
Blotman RTU Discharge Temperature	MONITOR	Blotman RTU Discharge Temperature	MONITOR
Fan Speed	MONITOR	Control Panel Faults	MONITOR
Fan Amperage	MONITOR	Fan Status	MONITOR
Fan Power	MONITOR	PCU Status	MONITOR
PCU Status	MONITOR	PCU Filter Clay Percentages	MONITOR
Control Panel Faults	MONITOR	Fan Condition	MONITOR
Fan Status	MONITOR	CORE Fire System	MONITOR & CONTROL
PCU Status	MONITOR	Building Pressure	MONITOR
PCU Filter Clay Percentages	MONITOR	Fans Status(s)	MONITOR & CONTROL
Fire Condition	MONITOR	Light(s) Button(s)	MONITOR & CONTROL
CORE Fire System	MONITOR	Flush Button	MONITOR & CONTROL
Building Pressure	MONITOR		
Prep Time Button	MONITOR & CONTROL		
Fans Button	MONITOR & CONTROL		
Light(s) Button	MONITOR & CONTROL		
Flush Button	MONITOR & CONTROL		



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City of Puyallup Development & Permitting Services ISSUED PERMIT
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Wienerschnitzel - Puyallup, WA R1
 PUYALLUP, WA, 98371

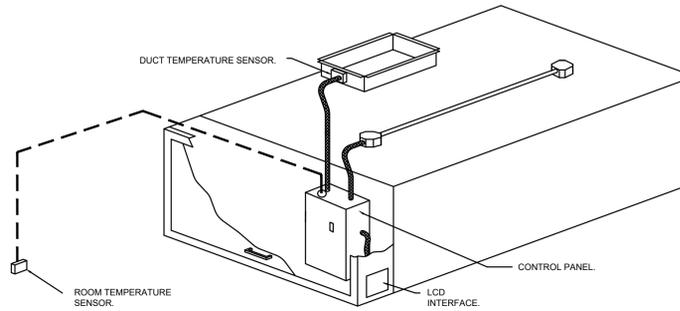
DATE: 3/26/2025
 DWG.#: 7429805
 DRAWN BY: JLB
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING

EXHAUST HOOD SHOP DRAWINGS
 WIENERSCHNITZEL - WALMART #2403
 Walmart Supercenter
 910 51st Ave SE
 Puyallup, WA 98374
 PRCTI20250697

Job Number
 Sheet Number
K6.9
 of

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:
 - ON/OFF PUSH BUTTON FAN & LIGHT SWITCH ACTIVATION.
 - INTEGRATED GAS VALVE RESET FOR ELECTRONIC GAS VALVES (NO RESET RELAY REQUIRED).
 - VFD FAULT DISPLAY WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - DUCT TEMPERATURE SENSOR FAILURE DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - MIS-WIRED DUCT TEMPERATURE SENSOR DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - A SINGLE LOW VOLTAGE CAT-5 RJ45 WIRING CONNECTION.
 - 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.

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DESCRIPTION	DATE

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Wienerschnitzel - Puyallup, WA R1

PUYALLUP, WA, 98371

DATE: 3/26/2025
DWG.#: 7429805
DRAWN BY: JLB
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MASTER DRAWING

SHEET NO.

11

Number	Date	Revision



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Date	04/06/25
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EXHAUST HOOD SHOP DRAWINGS

WIENERSCHNITZEL - WALMART #2403

Walmart Supercenter
310 51st Ave SE
Puyallup, WA 98374

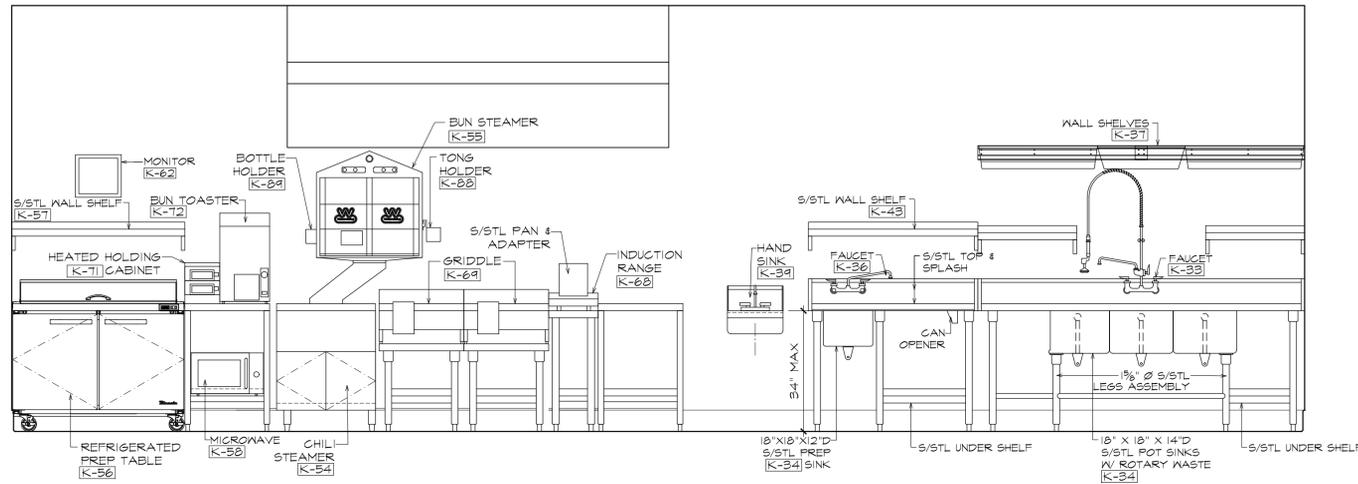
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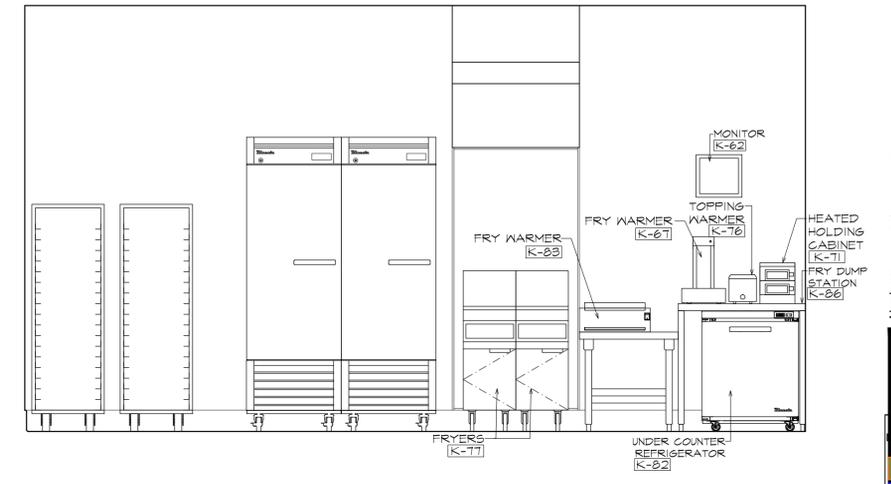
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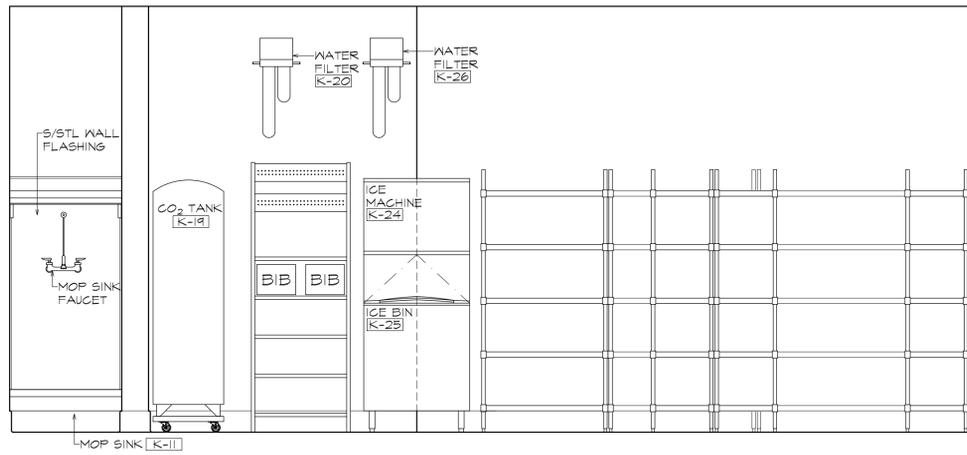
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1



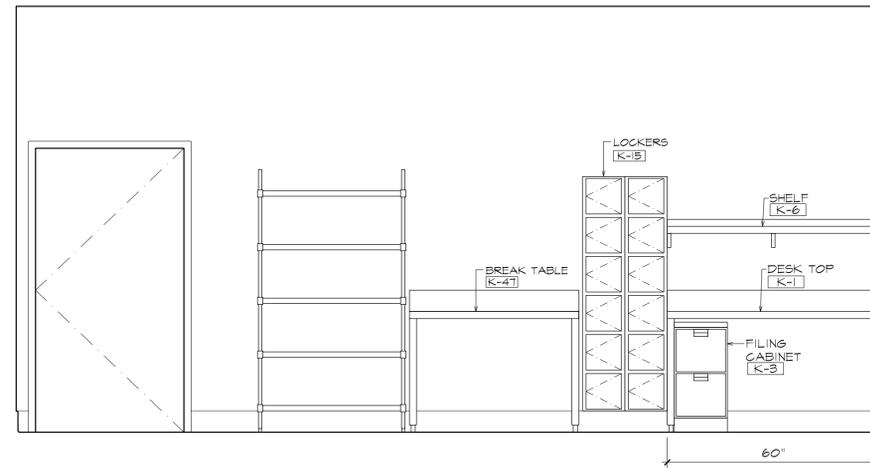
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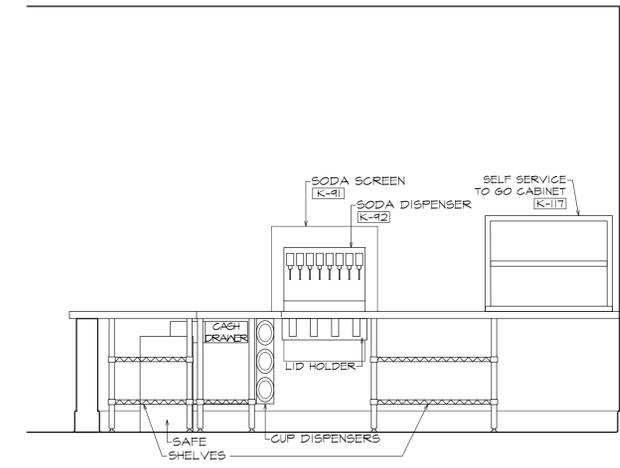
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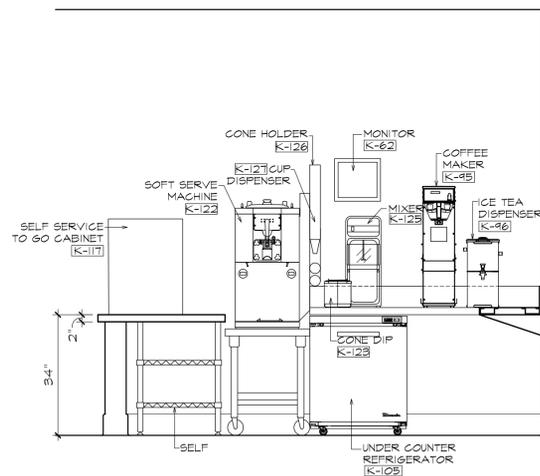
ELEVATION

4



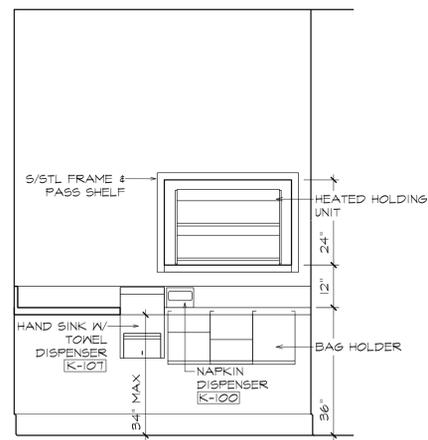
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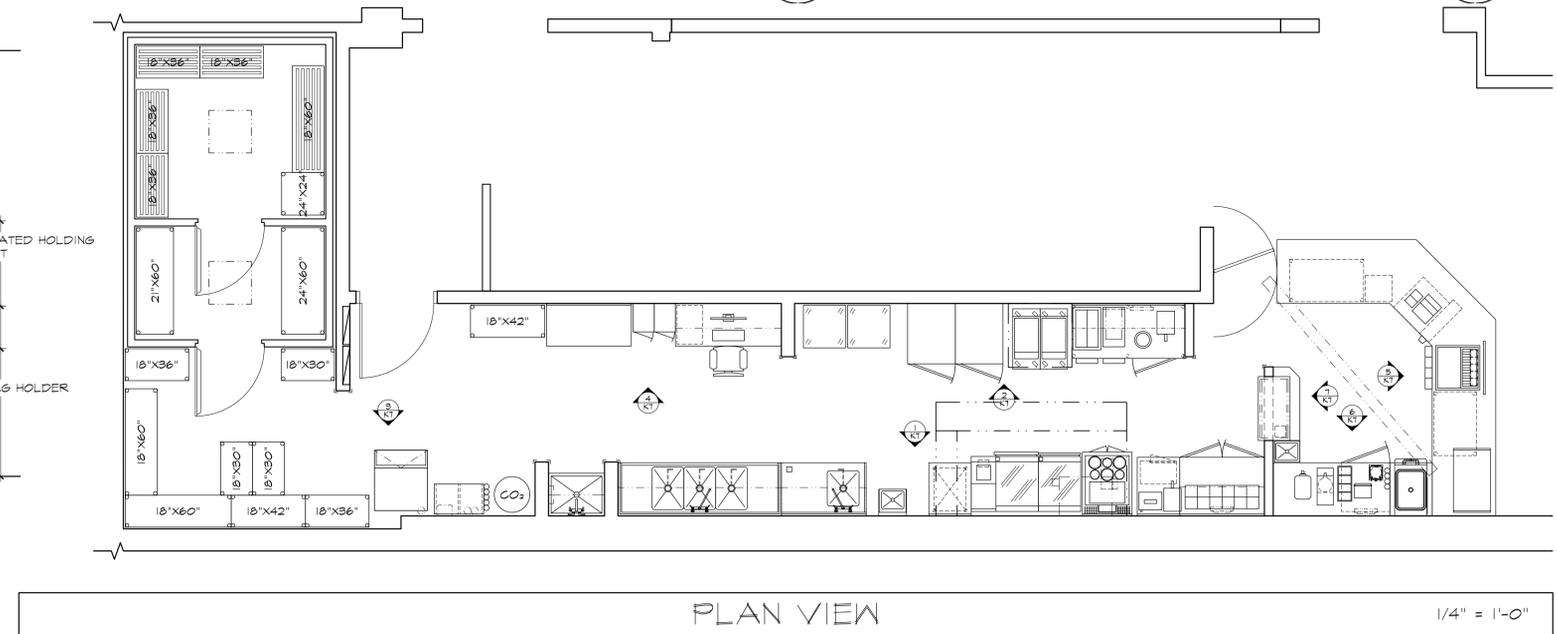
ELEVATION

6



ELEVATION

7



PLAN VIEW

1/4" = 1'-0"

Number	Date	Revision

City of Puyallup
Development & Permitting Services
ISSUED PERMIT

Building	Planning
Engineering	Public Works
Fire	Traffic

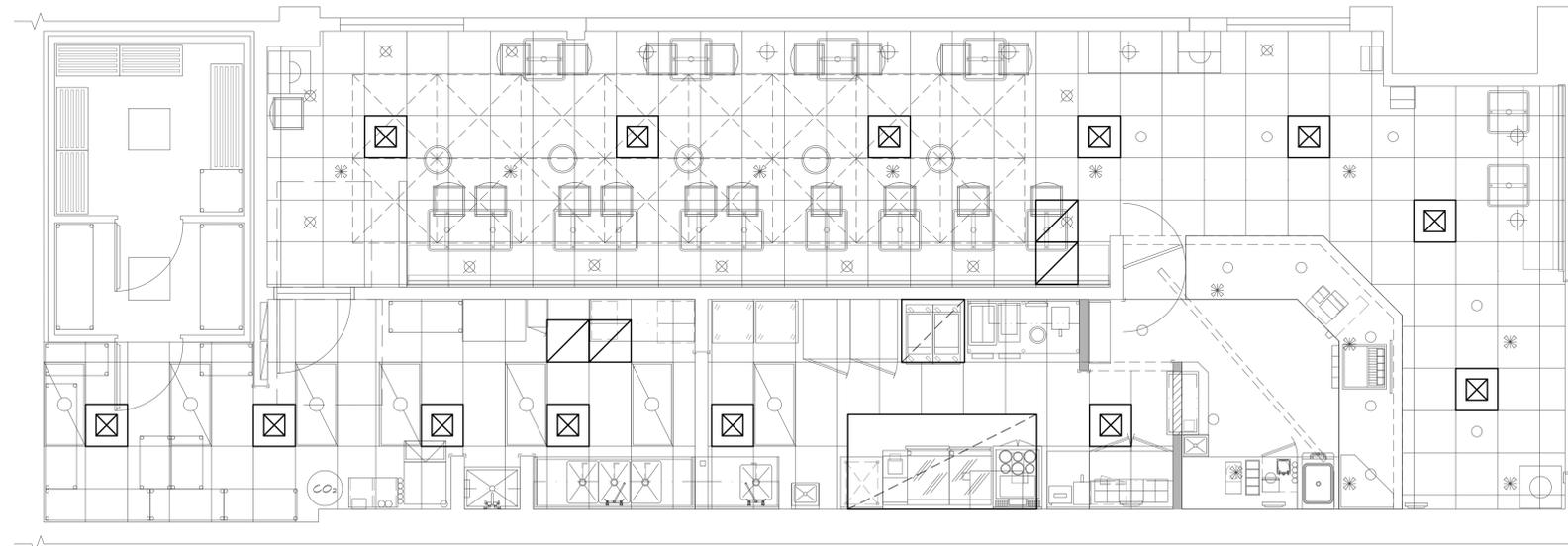
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Scale: 1/2" = 1'-0"

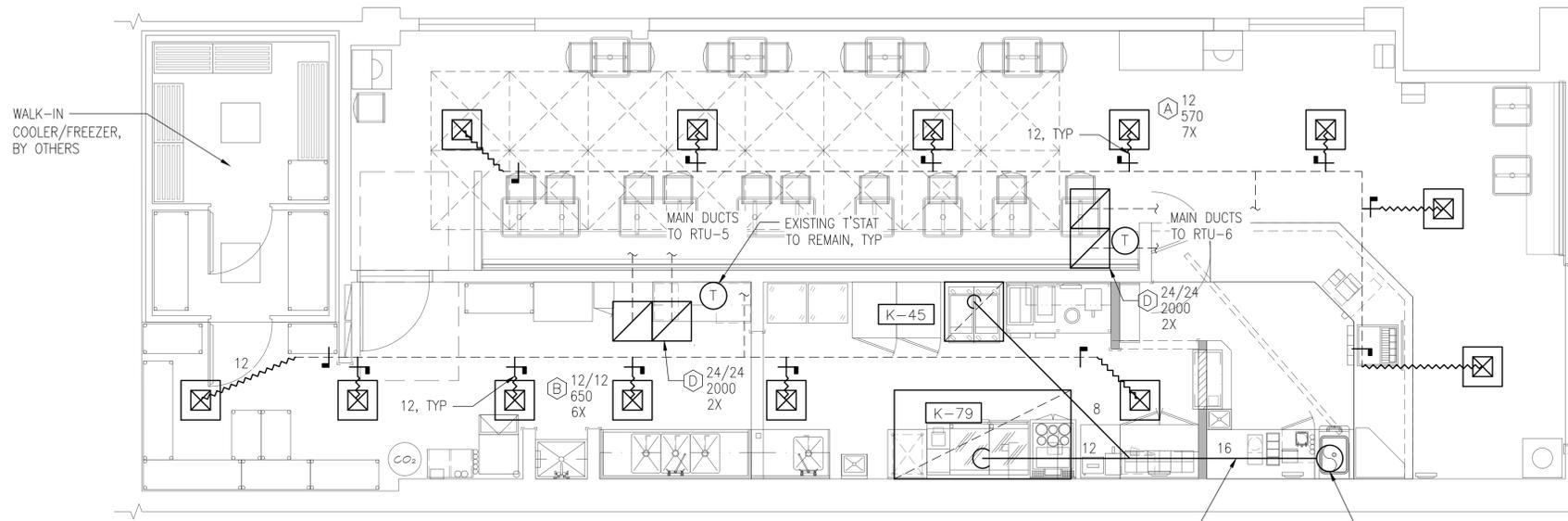
FOOD SERVICE ELEVATIONS
WIERSCHNITZEL - WALMART #2403
Walmart Supercenter
310 51st Ave SE
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PRCT120250697

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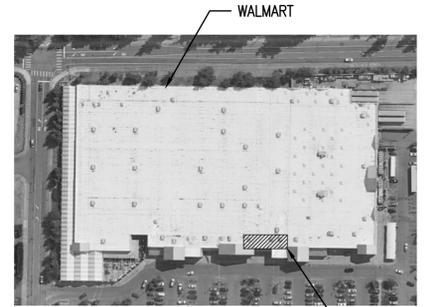


REFLECTED CEILING HVAC PLAN
SCALE: 1/4"=1'-0"



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

FIELD VERIFICATION
This is a schematic duct layout. HVAC contractor is to field verify all existing duct locations and proper duct sizing to match airflows.



KEY PLAN
SCALE: NONE

City of Puyallup
Development & Permitting Services
ISSUED PERMIT

Building	Planning
Engineering	Public Works
Fire	Traffic



FRANKLIN ENGINEERING
MECHANICAL CONSULTING

605 FOURTH AVE
SUITE 200
PUYALLUP, WA 98003
TEL: 425/821-1327
FAX: 425/821-6252
www.frnklneng.com

CONTRACTOR:
RAPID HEATING AND COOLING
12325 Canyon Rd E
Puyallup, WA 98373
PRCTI20250697

WIENERSCHNITZEL TI
310 31st Ave SE
Puyallup, WA 98374
HVAC Plans

PERMIT/CONSTRUCTION SET	DATE	DRAWN: NMT	DESIGN: NMT
09-05-25			

JOB NO.
50806

SHEET
M2.0

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

PATENT NUMBERS

EXHAUST HOODS ND-2/BD-2/SND-2 (CANADA) - CA PATENT 2520435 C.

SPECIFICATION: CAPTRATE® GREASE-STOP® SOLID FILTER

THE CAPTRATE GREASE-STOP SOLID 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.

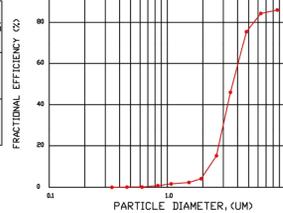
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

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

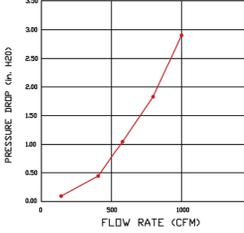
GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.

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

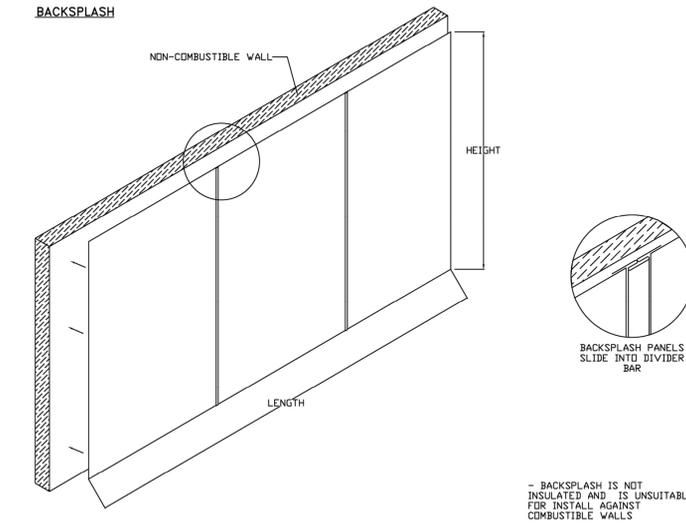
EFFICIENCY VS. PARTICLE DIAMETER



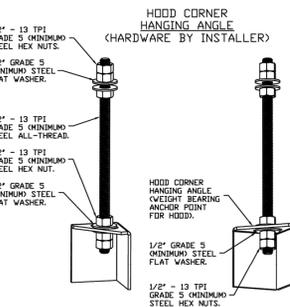
PRESSURE DROP VS. FLOW RATE



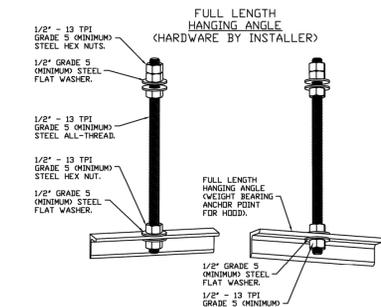
CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
NFPA #96.
NSF STANDARD #2.
UL STANDARD #1046.
INT. MECH. CODE (IMC).
ULC-S649.



- BACKSLASH IS NOT INSULATED AND IS UNSUITABLE FOR INSTALL AGAINST COMBUSTIBLE WALLS



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.



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.

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM RISER(S)				HOOD CONSTRUCTION	HOOD CONFIG				
										WIDTH	LENG	HEIGHT	DIA		CFM	VEL	SP	END TO END	ROW
1	K-45	5424 EX-2	ECON-AIR	8' 0"	600 DEG	I	HEAVY	200	1600			4'	12'	1600	2037	-0.785"	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"	430 SS WHERE EXPOSED	ALONE	ALONE

HOOD INFORMATION

HOOD NO	TAG	TYPE	FILTER(S)		LIGHT(S)		UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WEIGHT				
			QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION			SIZE	FIRE SYSTEM TYPE	SIZE	ELECTRICAL MODEL #
1	K-45	CAPTRATE SOLID FILTER	5	20"	16'	85% SEE FILTER SPEC	2	RECESSED ROUND	NO	RIGHT	12"x54"x24"		DCV-1011_MA4	1 LIGHT 1 FAN	NO	459 LBS
2	K-79	CAPTRATE SOLID FILTER	2	16"	16'	85% SEE FILTER SPEC	2	RECESSED ROUND	NO						NO	175 LBS

HOOD OPTIONS

HOOD NO	TAG	OPTION
2	K-79	RIGHT END STANDOFF(FIN/SLP) 1' WIDE 36" LONG INSULATED. RISER SENSOR INSTALL 6IN PLEN.
		LEFT VERTICAL END PANEL 26" TOP WIDTH, 26" BOTTOM WIDTH, 61" HIGH INSULATED 430 SS. RIGHT WALL AS END PANEL.
3	Flashing	OPTIONS ONLY: BACKSPASH 102.00" HIGH X 100.00" LONG 430 SS VERTICAL.
		OPTIONS ONLY: BACKSPASH 102.00" HIGH X 100.00" LONG X 1.00" WIDE INSULATED 430 SS VERTICAL.
		OPTIONS ONLY: BACKSPASH 102.00" HIGH X 190.00" LONG X 1.00" WIDE INSULATED 430 SS VERTICAL.
		OPTIONS ONLY: BACKSPASH 102.00" HIGH X 190.00" LONG 430 SS VERTICAL.
		OPTIONS ONLY: LEFT SIDESPLASH 102.00" HIGH X 84.00" LONG 430 SS VERTICAL.
		OPTIONS ONLY: RIGHT SIDESPLASH 102.00" HIGH X 28.00" LONG 430 SS VERTICAL.
		OPTIONS ONLY: RIGHT SIDESPLASH 102.00" HIGH X 28.00" LONG X 1.00" WIDE INSULATED 430 SS VERTICAL.
		OPTIONS ONLY: LEFT SIDESPLASH 102.00" HIGH X 84.00" LONG X 1.00" WIDE INSULATED 430 SS VERTICAL.
		OPTIONS ONLY: BACKSPASH - INSIDE CORNER 102.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.
		OPTIONS ONLY: BACKSPASH - INSIDE CORNER 102.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.
		OPTIONS ONLY: BACKSPASH - OUTSIDE CORNER 102.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.
		OPTIONS ONLY: BACKSPASH - OUTSIDE CORNER 102.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.
		OPTIONS ONLY: BACKSPASH - OUTSIDE CORNER 102.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.
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		OPTIONS ONLY: BACKSPASH - OUTSIDE CORNER 102.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.

CLEARANCE TO COMBUSTIBLES

HOODS #	SURFACE	*CLEARANCE
1,2	TOP	18"
	FRONT	0"
	BACK	18"
	LEFT	18"
	RIGHT	0"

- *0" CLEARANCE TO COMBUSTIBLES CONFORMS TO UL710 STANDARD.
- HOOD MOUNTED UTILITY CABINETS REQUIRE 36" SERVICE CLEARANCE.

REVISIONS	DESCRIPTION	DATE



Wienerschnitzel (Walmart) - Puyallup, WA R4-2
PUYALLUP, WA, 98371

DATE: 8/6/2025
DWG.#: 8049033
DRAWN BY: DAB
SCALE: 3/4" = 1'-0"
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Puyallup, WA 98374

Econ-Air Kitchen Hood Dwgs

PERMIT/CONSTRUCTION SET	DRAWN:	INSET	DATE:
09-05-25			

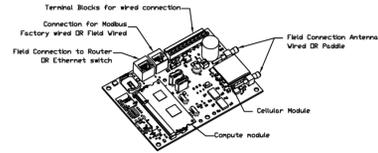
JOB NO. 50806

SHEET M3.0

PRCTI20250697

ELECTRICAL PACKAGE - JOB#8049033

NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		FAN TAG	TYPE	#	HP	VOLTS	FLA
1	ECP	DCV-1011_MA4	UTILITY CABINET RIGHT	UTILITY CABINET RIGHT HOOD # 1	1 LIGHT 1 FAN	SMART CONTROLS DCV	KEF	EXHAUST	1	3.000	208	22.1

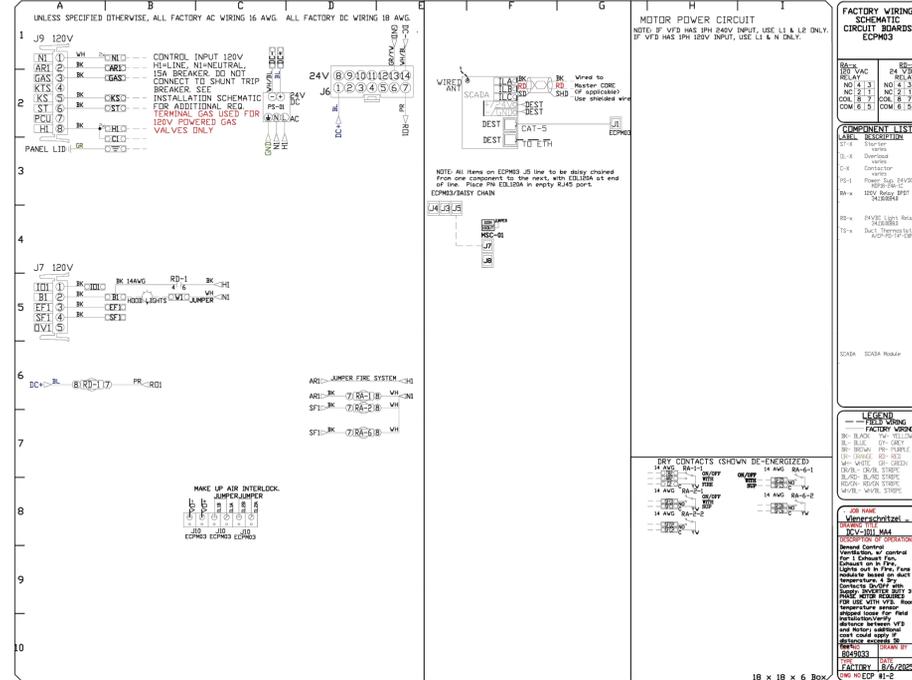
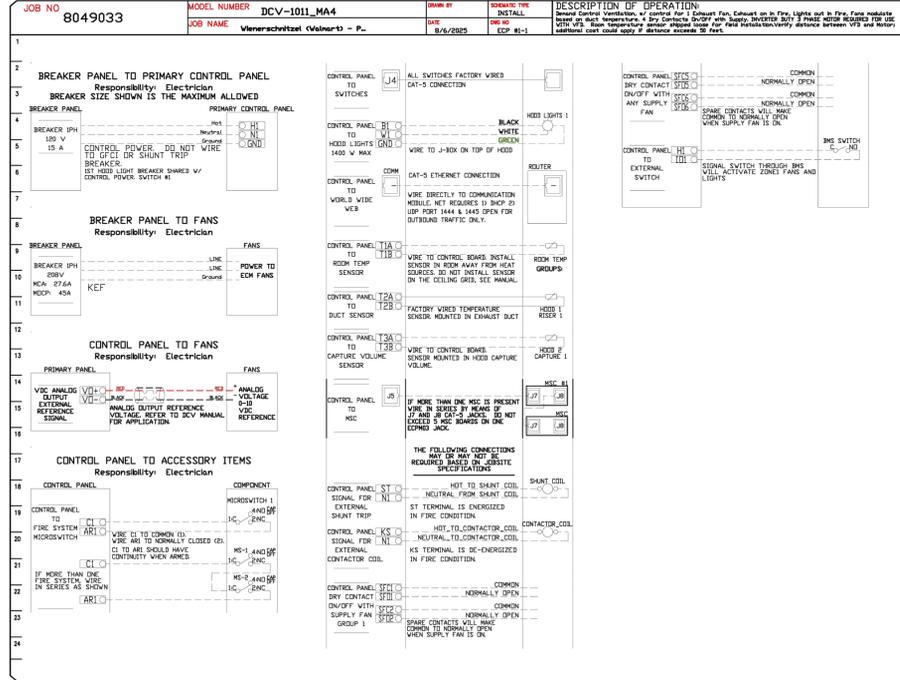


CASLink Monitor and Control

- 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 in the points list.
- Hood Control Panel to allow cloud-based Building Management System to control parameters outlined 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.

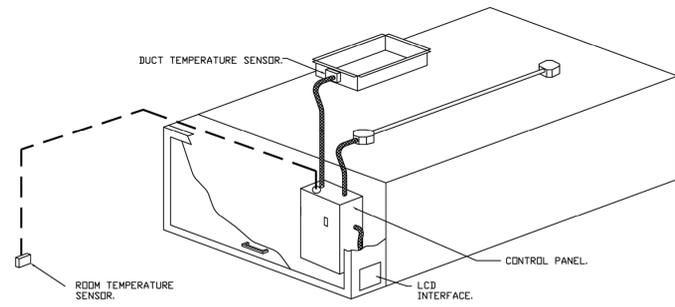
MONITORING AND CONTROL POINTS LIST

DCV Packages	Function	DC Packages	Function
Room Temperature	MONITOR	Room Temperature(s)	MONITOR
Duct Temperature(s)	MONITOR	Duct Temperature(s)	MONITOR
MHA Discharge Temperature	MONITOR	MHA Discharge Temperature	MONITOR
Mikchem RTU Discharge Temperature	MONITOR	Mikchem RTU Discharge Temperature	MONITOR
Fan Speed	MONITOR	Controller Fan(s)	MONITOR
Fan Amperage	MONITOR	Fan Fan(s)	MONITOR
Fan Power	MONITOR	Fan Status	MONITOR
VFD Fan(s)	MONITOR	PCV Fan(s)	MONITOR
Controller Fan(s)	MONITOR	PCV Filter Clog Percentages	MONITOR
Fan Fan(s)	MONITOR	Fan Condition	MONITOR
Fan Status	MONITOR	COOP Fan System	MONITOR
PCV Fan(s)	MONITOR	Building Pressure	MONITOR
PCV Filter Clog Percentages	MONITOR	Fans Status(s)	MONITOR & CONTROL
Fan Condition	MONITOR	Light(s) Button(s)	MONITOR & CONTROL
COOP Fan System	MONITOR	Flash Button	MONITOR & CONTROL
Building Pressure	MONITOR		
Prep Time Button	MONITOR & CONTROL		
Fans Button	MONITOR & CONTROL		
Light(s) Button	MONITOR & CONTROL		
Flash Button	MONITOR & CONTROL		



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:
 - ON/OFF PUSH BUTTON FAN & LIGHT SWITCH ACTIVATION.
 - INTEGRATED GAS VALVE RESET FOR ELECTRONIC GAS VALVES (NO RESET RELAY REQUIRED).
 - VFD FAULT DISPLAY WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - DUCT TEMPERATURE SENSOR FAILURE DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - MIS-WIRED DUCT TEMPERATURE SENSOR DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - A SINGLE LOW VOLTAGE CAT-5 RJ45 WIRING CONNECTION.
 - 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 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.

REVISIONS	
DESCRIPTION	DATE

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Econ·air

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FRANKLIN ENGINEERING
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CONTRACTOR:

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Development & Permitting Services
ISSUED PERMIT

Building Planning
Engineering Public Works
Fire Traffic

PRCTI20250697

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Econ-Air Kitchen Hood Dwgs

09-05-25 PERMIT/CONSTRUCTION SET

JOB NO. 50806

SHEET **M3.3**

DRAWN: TMIT
DESIGN: TMIT