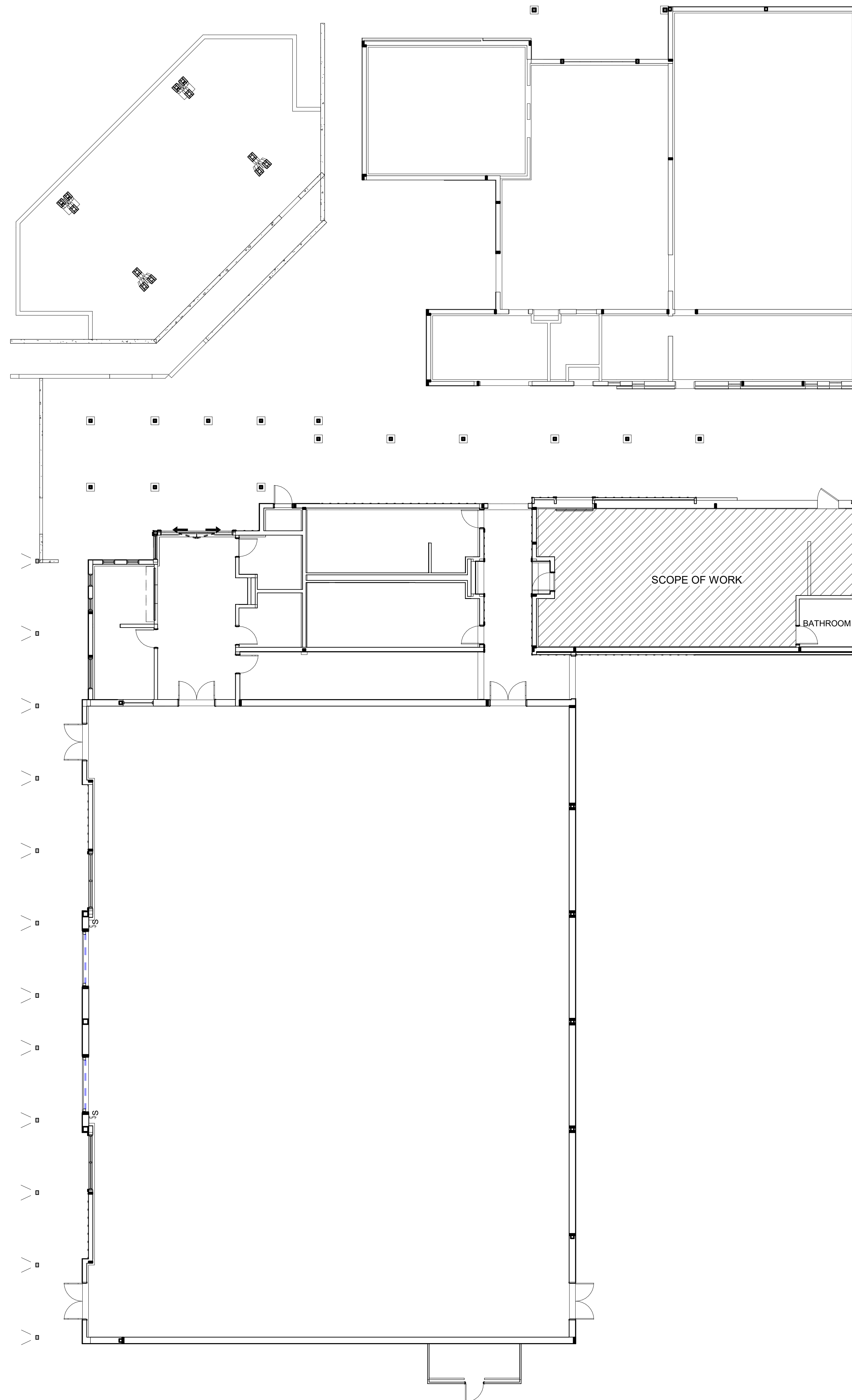


# TWENTYNINE PALMS

COMMUNITY CENTER  
TWENTY NINE PALMS, CA



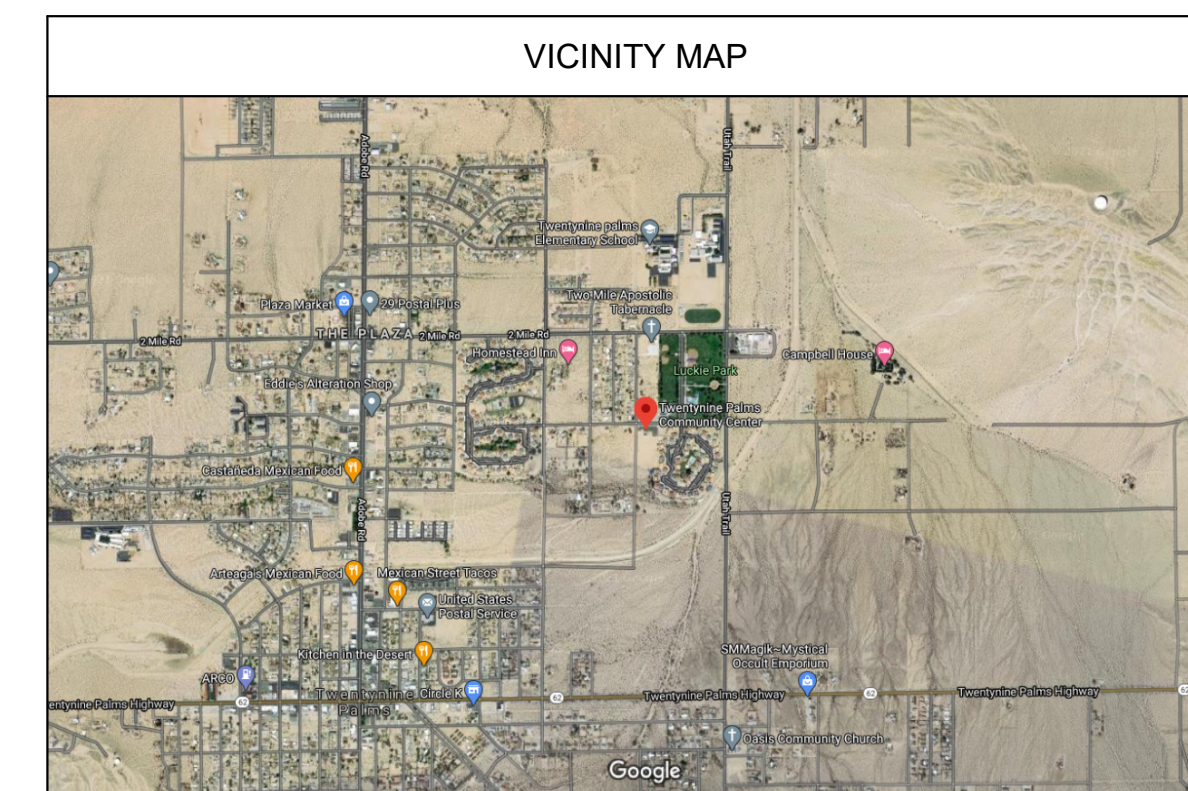
**Kitchen Professionals**  
*Defining Commercial Kitchens*

16742 Gothard Street #103  
Huntington Beach, CA 92647  
Tel: 714.841.0531  
www.thekitchenpros.com

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**TWENTYNINE PALMS**  
COMMUNITY CENTER  
TWENTY NINE PALMS, CA

#	Description	Date
1	CD SUBMITTAL	02/25/21



CONTACT INFORMATION	
<b>FOODSERVICE CONSULTANT</b> Kitchen Professionals, Inc. 16742 Gothard St. Suite # 103 Huntington Beach, CA 92647 Office: (714) 841-0531 Fax: (714) 841-9986	<b>ARCHITECT</b> Holt Architecture 36951 Cook Street, Suite # 103 Palm Desert, CA 92270 Office: (760) 328-5280 Fax: (760) 328-5281

SHEET INDEX	
SHEET NUMBER	SHEET NAME
K1.00	SITE PLAN AND INFO SHEET
K1.01	EQUIPMENT LAYOUT & SCHEDULE
K2.00	NOTES
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K5.01	BUILDING WORKS
K5.02	EXHAUST HOOD DATA
K7.01	EQUIPMENT ELEVATIONS
K8.01	SECTION DETAIL

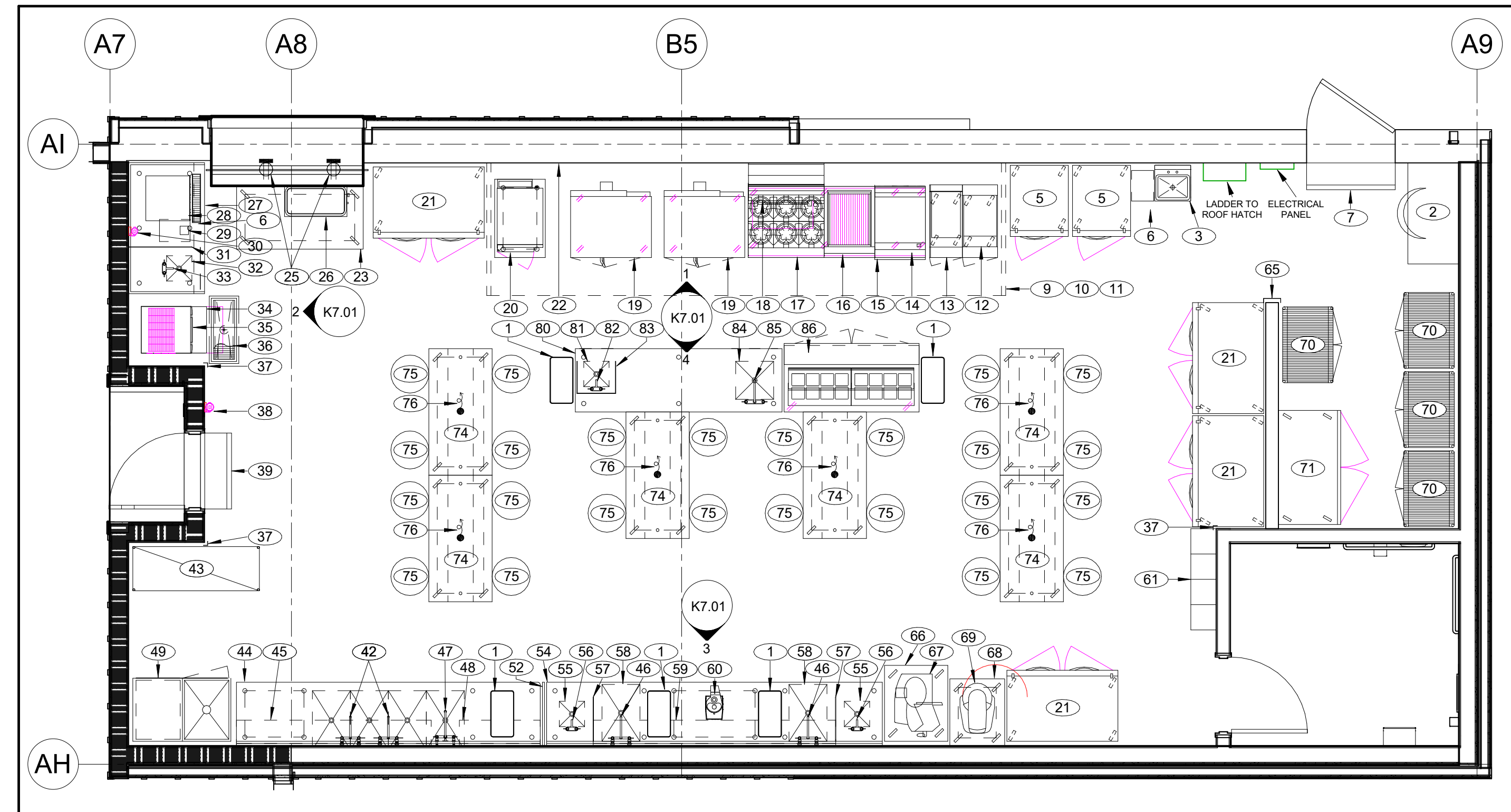
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**SITE PLAN AND INFO SHEET**

**K1.00**

Date: 1/06/21  
Scale: 1" = 10'-0"

SCHEDULE ABBREVIATIONS	
C	CONVENIENCE OUTLET
CW	COLD WATER
DC	DIRECT ELECTRICAL CONNECTION
DISP	DISPENSER
EA	EACH
EQUIP	EQUIPMENT
EXIST	EXISTING
FS	FLOOR SINK
FUT	FUTURE
FW	FILTERED WATER
GC	GENERAL CONTRACTOR
HW	HOT WATER
INDIRECT	INDIRECT WASTE
KT	KITCHEN THROUGH 12
KEC	KITCHEN EQUIPMENT CONTRACTOR
OW	OWNER
REQ'D	REQUIRED
ST/STL	STAINLESS STEEL
UC	UNDER COUNTER
VEN	VENDOR
WASTE	WASTE



**1** EQUIPMENT LAYOUT - SCOPE  
1/4" = 1'-0"

EQUIPMENT SCHEDULE

ITEM #	QTY.	DESCRIPTION	MAKE	MODEL	FURN	INST	HW	CW	W	SIZE	MBTU	MECH. REMARKS	VOLTS	KW	AMP	HP	PH	CONN	ELEC. REMARKS	
1	5	TRASH CAN (FUTURE)	RUBBERMAID	FG35400GRAY	K12	KEC														
2	1	DESK W/ CHAIR (FUTURE)	NIC	NIC	K12	KEC														DEDICATED CIRCUIT & GROUND; DATA PORT
3	1	HAND SINK W/ FAUCET (FUTURE)	IMC/TEDDY	CSW2-SS	K12	KEC	1/2"	1/2"	2"			DIRECT WASTE	120							
4	1	FIRE SUPPRESSION SYSTEM	ANSUL	R102	GC	KEC							120							
5	2	REACH-IN FREEZER (FUTURE)	TRUE	ST1F-15-HC	K12	KEC						CONDENSATE EVAPORATOR	120							NEMA 5-15P
6	2	TRASH CAN (FUTURE)	RUBBERMAID	FG29500GRAY	K12	KEC														
7	1	AIR CURTAIN	MARS	STD-242-U	GC	KEC						WIRE THRU DOOR ACTIVATED MICRO SWITCH	120							
8	1	SPARE NUMBER																		
9	1	EXHAUST HOOD	HALTON	CUSTOM	GC	KEC							120							SEE SHEET #5.02 FOR ADDITIONAL INFORMATION; WIRE THRU V.P. LIGHTS & SWITCH
10	1	MAKE-UP AIR	NIC	NIC	GC	GC														
11	1	EXHAUST SYSTEM	NIC	NIC	GC	GC														
12	1	DUMP STATION (FUTURE)	PTCO	SSHBN855	K12	KEC							120							NEMA 5-15P
13	1	GAS FRYER (FUTURE)	PTCO	SSH95	K12	KEC				34"	80	QUICK DISCONNECT	120							NEMA 5-15P
14	1	REFRIGERATED BASE (FUTURE)	MONTAGUE	RB44-3C	K12	KEC						CONDENSATE EVAPORATOR	120							NEMA 5-20P
15	1	COUNTER TOP RANGE (FUTURE)	MONTAGUE	TC-2FT	K12	KEC				34"	40	QUICK DISCONNECT								
16	1	UNDERFIRED BROILER (FUTURE)	MONTAGUE	UFLCS-24R	K12	KEC				34"	76	QUICK DISCONNECT								
17	1	COUNTER TOP BOB (FUTURE)	MONTAGUE	TCR	K12	KEC				34"	160	QUICK DISCONNECT								
18	1	SALAMANDER BROILER (FUTURE)	MONTAGUE	SB36-W	K12	KEC				12"	32	QUICK DISCONNECT								
19	2	DOUBLE DECK CONVECTION OVEN (FUTURE)	MONTAGUE	R2-45A	K12	KEC				1"	170	GAS MANIFOLD; QUICK DISCONNECT	120							REQ'S PER EACH DECK
20	1	CONVECTION STEAMER W/ STAND (FUTURE)	CLEVELAND	22CGT6.1 UNSTAND54	K12	KEC	1/2"	FS	1/2"	32		IW TO FS	120							
21	4	REACH-IN REFRIGERATOR (FUTURE)	TRUE	ST1A2-25HC	K12	KEC						CONDENSATE EVAPORATOR	120							NEMA 5-15P
22	1	WALL FLASHING	CUSTOM	ST/STL	GC	KEC														
23	1	MOBILE WORK TABLE (FUTURE)	IMC/TEDDY	WT3080	K12	KEC														
24	1	SPARE NUMBER																		
25	2	CONVENIENCE OUTLET	NIC	NIC	GC	GC							120							DEDICATED CIRCUIT
26	1	HOT WELLS	HATCO	CHW-43	GC	KEC							120							NEMA 5-15P
27	1	BEVERAGE COUNTER W/ DRIP TRAY	CUSTOM	ST/STL	GC	KEC				FS		IW TO FS	120							
28	1	COFFEE BREWER	FETCO	GBS-212X1S	GC	KEC				* 1/2"		* FW FROM ITEM #30	120/208-240							L1 L2 L N-G
29	1	TRASH CHUTE	CUSTOM	ST/STL	GC	KEC														
30	1	WATER FILTER	CUSTOM	ST/STL	GC	KEC				* 1/2"		* FW TO ITEM #28								
31	1	SPLASH GUARD	CUSTOM	ST/STL	GC	KEC														
32	1	HAND SINK	CUSTOM	ST/STL	GC	KEC				2"		DIRECT DRAIN								
33	1	DECK MOUNT FAUCET	FISHER	1744	GC	KEC	1/2"	1/2"	2"											
34	1	ICE BIN (FUTURE)	ICE-O-MATIC	B42FS	K12	KEC				FS		IW TO FS								
35	1	ICE MAKER (FUTURE)	ICE-O-MATIC	CM0320FA	K12	KEC				* 1/2"	FS	* FW FROM ITEM #35; IW TO FS	120							
36	1	FLOOR TROUGH	IMC/TEDDY	CFT-1230	GC	KEC				2"		P-TRAP BELOW SLAB								
37	3	CORNER GUARD	CUSTOM	ST/STL	GC	KEC														
38	1	WATER FILTER (FUTURE)	ICE-O-MATIC	IFQ1	K12	KEC				* 1/2"		* FW TO ITEM #35								
39	1	AIR CURTAIN	MARS	STD-236-U	GC	KEC						WIRE THRU DOOR ACTIVATED MICRO SWITCH	120							
40	1	SPARE NUMBER																		
41	1	SPARE NUMBER																		
42	2	BACKSPASH MOUNT FAUCET (FUTURE)	FISHER	6096F	K12	KEC	3/4"	3/4"												
43	1	POT/PAN DRYING RACK (FUTURE)	METRO	SUPER ERRECTA	K12	KEC														
44	1	FOUR COMPARTMENT SINK (FUTURE)	CUSTOM	ST/STL	K12	KEC				FS		IW TO FS								
45	1	SINGLE WALLSHELF (FUTURE)	CUSTOM	ST/STL	K12	KEC														
46	2	BACKSPASH MOUNT FAUCET (FUTURE)	FISHER	6097	K12	KEC	1/2"	1/2"												
47	1	BACKSPASH MOUNT FAUCET W/ PRE-RINSE (FUTURE)	FISHER	34622	K12	KEC	1/2"	1/2"												
48	1	SINGLE WALLSHELF (FUTURE)	CUSTOM	ST/STL	K12	KEC														
49	1	LOCKING JANITOR CABINET (FUTURE)	IMC/TEDDY	CMSCR	K12	KEC	1/2"	1/2"	2"			DIRECT WASTE; P-TRAP BELOW SLAB								
50	1	SPARE NUMBER																		
51	1	SPARE NUMBER																		
52	1	DOUBLE BLADE SPLASH GUARD (FUTURE)	CUSTOM	ST/STL	K12	KEC														
53	1	SPARE NUMBER																		
54	1	PREP TABLE (FUTURE)	CUSTOM	ST/STL	K12	KEC														
55	2	HAND SINK (FUTURE)	CUSTOM	ST/STL	K12	KEC						DIRECT DRAIN	120							2 EA DEDICATED CONVENIENCE OUTLETS
56	2	DECK MOUNT FAUCET (FUTURE)	FISHER	1744	GC	KEC	1/2"	1/2"	2"											
57	2	SPLASH GUARD (FUTURE)	CUSTOM	ST/STL	K12	KEC														
58	2	PREP SINK (FUTURE)	CUSTOM	ST/STL	K12	KEC				FS		IW TO FS								
59	1	DOUBLE WALLSHELF (FUTURE)	CUSTOM	ST/STL	K12	KEC														
60	1	FOOD PROCESSOR (FUTURE)	ROBOT COUPE	R2N	K12	KEC							120							NEMA 5-15P
61	1	EMPLOYEE LOCKERS (FUTURE)	NIC	NIC	K12	OW														
62	1	SPARE NUMBER																		
63	1	SPARE NUMBER																		
64	1	SPARE NUMBER																		
65	1	WALL CAP	CUSTOM	ST/STL	GC	KEC														
66	1	MOBILE SLICER TABLE (FUTURE)	IMC/TEDDY	SM1-3006	K12	KEC														
67	1	SLICER (FUTURE)	HOBART	HSE-1	K12	KEC							120							
68	1	MOBILE MIXER TABLE (FUTURE)	HOBART	TABLEHW-HL2012	K12	KEC								120						
69	1	MIXER (FUTURE)	HOBART	HL200.1	K12	KEC							120							
70	4	MOBILE LOCKING SHELVING (FUTURE)	METRO	SECSDDC	K12	KEC														
71	1	REACH-IN REFRIGERATOR (FUTURE)	TRUE	T-49HC	K12	KEC						CONDENSATE EVAPORATOR	120							NEMA 5-15P
72	1	SPARE NUMBER																		
73	1	SPARE NUMBER																		
74	6	MOBILE WORK TABLE W/ SINGLE OVERSHELF (FUTURE)	IMC/TEDDY	WT3060 / TBV1-1260	K12	KEC														
75	24	BAR STOOL (FUTURE)	NIC	NIC	K12	K12														
76	6	DROPOUT ELECTRICAL RECEPTACLE	NIC	NIC	GC	GC							120							DEDICATED RECEPTACLES
77	1	SPARE NUMBER																		
78	1	SPARE NUMBER																		
79	1	SPARE NUMBER																		
80	1	CHEF'S COUNTER (FUTURE)	CUSTOM	ST/STL	K12	KEC							120							2 EA DEDICATED CONVENIENCE OUTLETS
81	1	HAND SINK (FUTURE)	CUSTOM	ST/STL	K12	KEC														
82	1	DECK MOUNT FAUCET (FUTURE)	FISHER	1744	GC	KEC	1/2"	1/2"	2"			DIRECT DRAIN								
83	1	SPLASH GUARD (FUTURE)	CUSTOM	ST/STL	K12	KEC														
84	1	PREP SINK (FUTURE)	CUSTOM	ST/STL	K12	KEC				FS		IW TO FS								
85	1	DECK MOUNT FAUCET (FUTURE)	FISHER	1744	GC	KEC	1/2"	1/2"	2"											
86	1	SANDWICH PREP TABLE (FUTURE)	DELFIELD	4468NF-16	K12	KEC							120							NEMA 5-15P

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COMMUNITY CENTER  
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#	Description	Date
1	CD SUBMITTAL	02/25/21

NOT FOR CONSTRUCTION

**EQUIPMENT LAYOUT & SCHEDULE**

**K1.01**

Date 1/06/21  
Scale 1/4" = 1'-0"

PLOTTED: 2/25/2021 2:57:37 PM

GENERAL NOTES	
1	ANY DISCREPANCIES BETWEEN PLANS, BUILDING, AND LOCAL CODE REQUIREMENTS THAT MAY AFFECT THE INSTALLATION, FABRICATION, OR OVERALL WORK IN ANY WAY SHALL BE REPORTED TO THE IMMEDIATE ATTENTION OF THE FOOD SERVICE EQUIPMENT CONTRACTOR BY THE GENERAL CONTRACTOR.
2	GENERAL CONTRACTOR TO PROVIDE AND INSTALL LEVEL PLATFORM PER CODE ON ROOF FOR EXHAUST AND MAKE-UP AIR FANS (VERIFY LOCATION).
3	GENERAL CONTRACTOR TO PROVIDE DUCT SHAFT(S), OPENING(S) THRU WALLS, CEILING, AND ROOF FOR EXHAUST AND MAKE-UP AIR DUCTS. AIR DUCTS WITH 2" ON EDGE ON CURB ON ROOF, FLASHED AND SEALED TO MEET ALL CODES. G.C. TO VERIFY DUCT AND SHAFT CONSTRUCTION REQUIREMENTS WITH LOCAL CODE OFFICIALS.
4	GENERAL CONTRACTOR TO PROVIDE AND INSTALL BACKING IN WALLS FOR MOUNTING WALLSHELVES, POT RACKS, DISPLAY CASES, HOSE REELS, ETC., AS SHOWN ON FOOD SERVICE BUILDING WORKS PLANS.
5	ALL HORIZONTAL DIMENSIONS ARE FROM FINISHED FACE OF WALL TO FINISHED FACE OF WALL OR CENTERLINE OF COLUMN.
6	ALL VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR OF WALL OR WALL OPENING.
7	ALL WALLS WITHIN A 6" CLEARANCE REQUIREMENTS FOR COOKING EQUIPMENT SHALL BE CONSTRUCTED OF HEAT PROOF, NON-COMBUSTIBLE MATERIALS. G.C. TO VERIFY CONSTRUCTION PER LOCAL CODES.
8	IT SHALL BECOME THE RESPONSIBILITY OF THE OWNER, ARCHITECT, ENGINEERS, AND/OR GENERAL CONTRACTOR TO ENSURE THAT THE FOOD SERVICE EQUIPMENT CONTRACTOR RECEIVES COPIES OF ALL ADDENDUMS AND CHANGES TO THE BUILDING PLANS, PRIOR TO, OR DURING CONSTRUCTION WHEREAS, ADDENDUMS AND/OR CHANGES AFFECT ANY AREAS PERTINENT TO THE FOOD AND BEVERAGE PORTION.
9	GENERAL CONTRACTOR TO VERIFY STRUCTURAL INTEGRITY OF ROOF SUPPORTING ALL FOOD SERVICE EQUIPMENT SUCH AS COMPRESSOR RACKS, EXHAUST AND MAKE-UP AIR SYSTEMS, AIR CONDITIONING, ETC., PRIOR TO BEGINNING CONSTRUCTION.
10	G.C. AND/OR ARCHITECT TO PROVIDE ADEQUATE VENTILATION AND COOLING FOR SPACES CONTAINING SELF-CONTAINED REFRIGERATION AND OTHER FOOD SERVICE ITEMS EMITTING HEAT.
11	GENERAL CONTRACTOR TO PROVIDE ALL NECESSARY HARDWARE AND FIXTURES TO MEET HANDICAP CODES.
12	GENERAL CONTRACTOR TO BE RESPONSIBLE FOR HANDICAP CLEARANCE REQUIREMENTS FOR ALL SPACES, DOOR STRIKES, EXITS, AND ALWAYS AS THEY PERTAIN TO CODE ENFORCEMENT AND INTERPRETATION.
13	THE GENERAL CONTRACTOR IS RESPONSIBLE FOR ALL NOTES ON FOOD SERVICE PLANS AND TRANSMITTING INFORMATION TO SUBCONTRACTORS.
14	ALL PUBLIC USE AREAS ARE TO BE PROVIDED WITH HEATED AND REFRIGERATED CONDITIONING DESIGNED TO PROVIDE A POSITIVE PRESSURE AT OUTSIDE DOORS. (PROVIDED AND INSTALLED BY H.V.A.C. CONTRACTOR).
15	G.C. TO VERIFY SOILS TESTING REPORTS FOR COMPACTION AND INSTALLATION OF UNDERGROUND SERVICES PRIOR TO STARTING CONSTRUCTION.
16	G.C. TO PROVIDE WEEKLY JOB SITE MEETINGS WITH KITCHEN PROFESSIONALS FROM START OF CONSTRUCTION THRU COMPLETION.
17	G.C. SHALL BE RESPONSIBLE FOR PROPER INSTALLATION AND TESTING OF FACILITY FIRE SPRINKLER SYSTEMS, WHERE FOOD SERVICE EQUIPMENT FIRE SUPPRESSION SYSTEMS ARE UTILIZED AND INTERCONNECTED WITH BUILDING FIRE SYSTEMS AND ALARMS, G.C. SHALL BE RESPONSIBLE FOR ALL PERMITS, CONNECTIONS, TESTING, AND SYSTEM ENGINEERING.
18	ALL MATERIALS USED ON THIS PROJECT SHALL CONFORM TO LOCAL FLAMMABILITY REQUIREMENTS.
19	ALL WORK SHALL CONFORM TO LOCAL BUILDING, SAFETY, FIRE, AND HEALTH REGULATIONS. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY LICENSES AND BUILDING REQUIREMENTS, PAYING FEES, AND PASSING INSPECTION. IT IS THEIR RESPONSIBILITY TO VERIFY ALL NECESSARY CODES AND REQUIREMENTS PRIOR TO IMPLEMENTATION.
20	ALL MATERIALS FOR FLOORS, WALLS, AND CEILINGS SHALL BE INSTALLED PER MANUFACTURER'S INSTRUCTIONS.
21	IF THERE ARE ANY AMBIGUITIES, DISCREPANCIES, OR IRREGULARITIES, VERIFY WITH KITCHEN PROFESSIONALS, PRIOR TO COMMENCING WORK.
22	ALL DRAWINGS BY KITCHEN PROFESSIONALS ARE FOR INTERIOR FINISH INFORMATION ONLY, NOT FOR CONSTRUCTION.
23	ANY ALTERNATE SELECTIONS FOR FINISHES, FIXTURES, ETC. SHALL BE SUBMITTED TO KITCHEN PROFESSIONALS.
24	VERIFY ALL DIMENSIONS AND CONDITIONS AT THE JOB SITE PRIOR TO PROCEEDING WITH WORK.
25	THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR LEAVING ALL AREAS CLEAN AND CLEAR OF DEBRIS.
26	PARTITIONS ARE DIMENSIONED FROM FINISHED SURFACE, UNLESS OTHERWISE NOTED.
27	CONTRACTORS SHALL SUBMIT ALL SHOP DRAWINGS, FINISHES, STAINS AND COLORS TO THE DESIGNER FOR APPROVAL PRIOR TO FABRICATION.
28	WHERE DROPPED FASCIA IS INDICATED, GYPSUM BOARD SOFFIT IS TO BE RETURNED TO WALL BEHIND, UNLESS OTHERWISE NOTED.
29	CONTRACTOR TO PROVIDE TITLE 24 ENGINEERING CALCULATIONS FOR BUILDING PERMIT REQUIREMENTS.
30	ALL CONSTRUCTED WALLS AND PARTITIONS ARE TO BE COVERED WITH DECORATIVE MATERIAL OR PAINTED PER DESIGNER'S SPECIFICATIONS.
31	ALL WORK IS TO BE COMPLETED IN A CRAFTSMAN-LIKE MANNER AND CONFORM TO ALL APPLICABLE BUILDING AND SAFETY CODES.
32	ALL HOT WATER @ FAUCET TO BE 120° MINIMUM.
33	EXHAUST HOOD SHALL OVER HANG ALL COOKING EQUIPMENT MEASURED FROM THE OUTER EDGE OF THE COOKING SURFACE TO THE INSIDE EDGE OF THE HOOD.

ENVIRONMENTAL HEALTH NOTES	
1	A CONCRETE SLAB IS PROVIDED FOR TRASH, GARBAGE, AND GREASE CONTAINER. IF WALLS ENCLOSE AREA, THE INTERIOR WALL SURFACES WILL BE SMOOTH, SEALED, AND WASHABLE (E.G., PLASTERED SMOOTH AND PAINTED, ETC.).
2	ALL FOOD-RELATED AND UTENSIL-RELATED EQUIPMENT SHALL MEET OR BE EQUIVALENT TO SANITATION STANDARDS ESTABLISHED BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED PROGRAM.
3	ALL FLOOR-MOUNTED EQUIPMENT WILL BE INSTALLED ON MINIMUM 6" SANITARY LEGS, CASTERS, OR COMPLETELY SEALED IN POSITION ON FLOOR.
4	IF SOFT DRINK, ICE OR OTHER DISPENSERS ARE SELF-SERVICE, OR IF REFILLS ARE PROVIDED, THEY MUST BE PUSH BUTTON TYPES, OR LEVER TYPES WHERE THE LEVER CONTACTS THE CONTAINER AT LEAST ONE INCH BELOW THE RIM.
5	ANY OPERABLE WINDOW'S VENT OPENINGS OR OTHER SIMILAR OPENINGS MUST BE PROVIDED WITH TIGHT FITTING SCREENS OF MINIMUM 16-MESH TO THE INCH. WINDOWS TO BE FIXED AT FOOD PREP, UTENSIL-WASHING, OPEN FOOD AND UTENSIL STORAGE AREAS.
6	ALL EXTERIOR DOORS OPEN OUTWARD AND ARE SELF-CLOSING AND TIGHT-FITTING.
7	BI-FOLD, FRENCH, ACCORDION-STYLE AND ROLL-UP DOORS CANNOT OPEN INTO THE FOOD PREP, UTENSIL WASHING, OR UNPACKAGED FOOD SERVICE AREAS.
8	TOILET ROOM AND DRESSING ROOM DOORS MUST BE SELF-CLOSING, TIGHT-FITTING.
9	DELIVERY DOORS TO HAVE AIR CURTAIN FANS THAT SPAN THE WIDTH OVER THE DOOR. THE FAN MUST ACTIVATE VIA A MICROSWITCH PROVIDING A MINIMUM VELOCITY OF 1600 FPM MEASURED 3 FEET ABOVE THE GROUND.

EXHAUST NOTES	
1	MECHANICAL EXHAUST SYSTEM TO BE PROVIDED OVER ALL COOKING EQUIPMENT, WITH MINIMUM OVERHANGS AS REQUIRED BY ALL GOVERNING AGENCIES.
2	MECHANICALLY-INDUCED MAKE-UP AIR MUST BE PROVIDED FOR COOKING AND DISHWASHING EXHAUST HOOD(S) IN CONJUNCTION WITH H.V.A.C. SYSTEMS IN ORDER TO SUPPLY 100% OF EXHAUSTED AIR.
3	MAKE-UP AIR SHALL BE DELIVERED IN THE PROXIMITY OF THE EXHAUST HOOD IN A MANNER NOT TO CREATE UNDUCE TURBULENCE IN THE WORKING AREAS.
4	LOCATION OF THE EXHAUST DUCT(S) AND MAKE-UP AIR DUCTS IS TO BE VERIFIED AT JOB SITE.
5	MAKE-UP AIR INTAKE MUST CLEAR EXHAUST AIR DISCHARGE BY A MINIMUM OF 10'.
6	ALL SHAFTS TO HAVE A MINIMUM 3" AIR SPACE SURROUNDING GREASE EXHAUST DUCT WORK.
7	ALL HORIZONTAL DUCT RUNS REQUIRE MINIMUM 1/4" /FT. SLOPE TOWARD EXHAUST HOOD (VERIFY WITH LOCAL CODES).
8	GENERAL CONTRACTOR TO PROVIDE RATED ACCESS DOORS AND/OR PANELS AT ALL DUCT TURNS AND HORIZONTAL DUCT RUNS IN EXCESS OF 10'-0" INTERVALS. ACCESS TO BE PROVIDED IN BOTH SHAFT AND DUCT.
9	GENERAL CONTRACTOR TO VERIFY DUCT CONFIGURATION AND INSTALLATION PRIOR TO CONSTRUCTION OF EXHAUST SHAFT.
10	GENERAL CONTRACTOR TO VERIFY HEIGHTS OF ROOF TOP EQUIPMENT AS IT RELATES TO ROOF PARAPET WALLS OR SCREENS REQUIRED BY LOCAL GOVERNING AGENCIES.

ACCESSIBILITY NOTES	
1	A CLEAR SPACE 60" IN DIAMETER AND 27" HIGH OR 56"x83" WITH 12" MAXIMUM INTRUSION BY DOOR SHALL BE PROVIDED IN RESTROOM.
2	TOILET FACILITIES AND AT LEAST ONE TOILET COMPARTMENT SHALL BE CLEAR AND UNOBSTRUCTED BY DOOR SWING, GRAB BARS AND SIMILAR ITEMS OF NO LESS THAN 32".
3	48" MINIMUM CLEARANCE SHALL BE PROVIDED IN FRONT OF TOILET STOOL.
4	A CLEAR SPACE OF 30" WIDE BY 48" DEEP SHALL BE PROVIDED IN FRONT OF URINALS AND LAVATORIES.
5	GRAB BARS SHALL BE PROVIDED ON TWO SIDES OR ONE SIDE AND THE BACK OF AT LEAST ONE TOILET COMPARTMENT.
6	AT LEAST ONE MIRROR SHALL BE INSTALLED SO THAT THE BOTTOM MIRROR IS WITHIN 40" OF FINISHED FLOOR.
7	URINALS TO BE FLOOR LEVEL OR AT LEAST ONE WALL HUNG AT 19" MAXIMUM HEIGHT, MEASURED TO TOP EDGE OF BOWL ABOVE FINISHED FLOOR.

FIRE DEPARTMENT NOTES	
1	MAINTAIN 44" MINIMUM AISLES TO REQUIRED EXITS.
2	DOORS OPENING INTO REQUIRED ONE-HOUR FIRE RESISTIVE CORRIDORS SHALL BE PROTECTED WITH A SMOKE OR DRAFT STOP FIRE ASSEMBLY HAVING A 20 MINUTE RATING.
3	INTERIOR WALL AND CEILING FINISHES NUMERICAL CLASSIFICATIONS: VERTICAL EXITSWAYS (FLAME SPREAD I) = 0-25/OTHER EXITSWAYS (FLAME SPREAD II) = 26-75/ ROOMS OR AREAS (FLAME SPREAD III) = 76-200.
4	ALL DECORATIONS USED SHALL BE NON-COMBUSTIBLE OR FLAME PROOFED IN AN APPROVED MANNER.
5	FIRE DAMPERS OR DOORS SHALL BE PROVIDED WHERE AIR DUCTS PENETRATE FIRE RATED WALL OR CEILINGS. ALL DUCT OPENINGS ARE LIMITED IN AREA TO 100 SQUARE INCHES IN ANY 100 SQUARE FEET OF CEILING. ACCESS OPENING ONE HOUR RATED ASSEMBLY APPROVED BY APPLICABLE BUILDING DEPARTMENT.
6	WALL FINISH TO MEET LOCAL BUILDING CODE REQUIREMENTS AS REQUIRED FOR ALL FIRE RATED AREAS.
7	EXIT DOORS SHALL SWING IN THE DIRECTION OF EXIT TRAVEL WHEN SERVING MORE THAN 50 PERSONS.
8	ALL DOORS SHALL BE OPENABLE FROM THE INSIDE WITHOUT THE USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT AND OPENABLE WITH A SINGLE EFFORT. SPECIAL LOCKING DEVICES SHALL BE OF A TYPE APPROVED BY THE FIRE MARSHAL.
9	THE FLOOR ON THE INSIDE AND OUTSIDE OF EACH DOOR SHALL BE LEVEL FOR A DISTANCE OF 5 FEET FROM THE DOOR IN THE DIRECTION THE DOOR SWINGS.
10	PANIC HARDWARE SHALL BE PROVIDED ON EXIT DOORS SERVING ROOM CORRIDORS OF STAIRWAYS HANDLING AN OCCUPANT CAPACITY OF 50 OR MORE PERSONS, OR 100 OR MORE IN SCHOOLS AND 10 OR MORE IN MOTION PICTURE THEATERS.

MISCELLANEOUS NOTES	
1	SNEEZE GUARDS TO BE PROVIDED FOR UNPACKAGED FOOD, SANITIZED MULTI-SERVICE UTENSILS, GLASSES, DISHES, AND FOOD PREPARATION AREAS SO AS TO BE PROTECTED FROM UNNECESSARY HANDLING AND INFECTION FROM CUSTOMERS AND TO COMPLY WITH THE EHP-883 CODE REQUIREMENT.
2	CONDUIT, ALL PLUMBING, ELECTRICAL, AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO THE GREATEST EXTENT POSSIBLE.
3	KITCHEN UTENSIL SINKS: POT WASHING SINKS TO HAVE TWO (2) DRAINBOARDS, MINIMUM 18" EACH WITH THREE (3) COMPARTMENTS, MINIMUM OF 18"x18"x12" EACH, LARGE ENOUGH TO ACCOMMODATE THE LARGEST POT TO BE WASHED AND TO COMPLY WITH THE EHP-883 CODE REQUIREMENTS. IF AGAINST THE WALL, IT MUST HAVE A MINIMUM 8" HIGH INTEGRAL BACK SPLASH.
4	FLOORS IN FOOD PREPARATION AREAS, UTENSIL/DISHWASHING AREAS, SERVICE PICK-UP AREAS, JANITORS AREA, RESTROOMS, ETC. ARE REQUIRED TO GRADUALLY SLOPE 1:50 (APPROX. 1/4" PER FOOT) TO FLOOR DRAINS.
5	FOOD PREPARATION SINKS TO BE PROVIDED WITH A SUPPLY OF HOT WATER (MINIMUM 120 F) AND COLD RUNNING WATER UNDER PRESSURE AND FURNISH WITH A FAUCET CAPABLE OF REACHING EACH COMPARTMENT.
6	LIGHTING: FIFTY FOOT CANDLES TO BE PROVIDED IN ALL FOOD PREPARATION AREAS, UTENSIL/DISHWASHING AREAS, ETC. FIFTY FOOT CANDLES TO BE PROVIDED IN ALL STORAGE AREAS, RESTROOMS, AND DRESSING ROOMS. FIFTY FOOT CANDLES OF "CLEAN UP" LIGHTING TO BE PROVIDED THROUGHOUT THE FACILITY. ALL LIGHTING MEASURED THIRTY INCHES (30") OFF OF THE FINISHED FLOOR.
7	AIR CHANGE VENTILATION: A MINIMUM OF 12 AIR CHANGES PER HOUR VENTILATION TO BE PROVIDED FOR ALL RESTROOMS ANTI ROOMS, DRESSING ROOMS, AND JANITOR CLOSETS WITH MOP SINKS BY MEANS OF INDIVIDUAL MECHANICAL EXHAUST SYSTEMS, SEPARATE FROM FACILITY HEATED, VENTILATION, AND AIR CONDITIONING.

ENVIRONMENTAL HEALTH NOTES	
10	A MINIMUM OF 10 FOOT-CANDLES OF LIGHT MEASURED 30" OFF THE FLOOR IS PROVIDED IN WALK-IN REFRIGERATED STORAGE AND DRY STORAGE ROOMS AND AT LEAST 10 FOOT CANDLES OF LIGHTING WHERE FOOD IS PROVIDED FOR CONSUMER SELF-SERVICE, WHERE FRESH PRODUCE OR PREPACKAGED FOODS ARE SOLD OR OFFERED FOR CONSUMPTION. INSIDE EQUIPMENT SUCH AS REACH-IN AND UNDER-COUNTER REFRIGERATORS, IN AREAS USED FOR HANDWASHING, WAREWASHING, EQUIPMENT AND UTENSIL STORAGE, AND IN TOILET ROOMS.
11	A MINIMUM OF 50 FOOT-CANDLES OF LIGHT MEASURED 30" OFF FLOOR IS PROVIDED WHEN WORKING WITH FOOD OR WORKING WITH UTENSILS OR EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS, OR SAWS WHERE EMPLOYEE SAFETY IS A FACTOR AND IN ALL AREAS DURING PERIODS OF CLEANING.
12	SHATTERSHELD FOR ALL LIGHTS ABOVE FOOD PREPARATION, WORK, AND STORAGE AREAS WILL BE PROVIDED.
13	ALL WARE WASHING SINKS TO HAVE 3 COMPARTMENTS THAT ARE A MINIMUM SIZE OF AT LEAST 18"x18"x12" DEEP (OR 16"x20"x12" DEEP) WITH A MINIMUM 18" DRAINBOARD AT EACH END. IF AGAINST A WALL, IT MUST HAVE AN 8" INTEGRAL BACKSPLASH. HOWEVER, IT MUST BE CAPABLE OF ACCOMMODATING THE LARGEST UTENSIL TO BE WASHED. A WAREWASHING MACHINE DOES NOT SUBSTITUTE FOR THE SINK REQUIREMENT.
14	SINKS TO HAVE SPOUT(S) CAPABLE OF REACHING EACH COMPARTMENT.
15	FOOD PREP SINK COMPARTMENT(S) TO BE AT LEAST 18"x18"x12" DEEP (OR 16"x20"x12" DEEP) WITH A MINIMUM 18" DRAINBOARD. SEPARATE FOOD PREP SINKS TO BE PROVIDED FOR MEATS AND PRODUCE.
16	THE 3 OR 4 COMPARTMENT BAR SINK TO BE AT LEAST 12"x12"x10" DEEP (OR 10"x14"x10" DEEP) WITH A MINIMUM 18" DRAINBOARD AT EACH END.
17	A SEPARATE WET WASTE DUMP FIXTURE SHALL BE PROVIDED FOR DISPOSAL OF DRINK OR WASTE ICE OR COFFEE WASTE.
18	EACH HANDWASHING SINK MUST HAVE PERMANENTLY MOUNTED SINGLE-SERVICE SOAP AND PAPER TOWEL DISPENSERS.
19	THE HOT WATER HEATER WILL BE A COMMERCIAL TYPE CAPABLE OF CONSTANTLY SUPPLYING HOT WATER AT A TEMPERATURE OF 120 DEGREES FAHRENHEIT TO ALL SINKS. IN SIZING THE WATER HEATER, THE PEAK HOURLY DEMAND FOR ALL SINKS, ETC., ARE ADDED TOGETHER TO DETERMINE THE MINIMUM REQUIRED RECOVERY RATE.
20	ALL LAVATORIES OR HAND SINKS WILL HAVE A COMBINATION FAUCET OR PREMIXING FAUCET CAPABLE OF SUPPLYING WATER TEMPERED TO 100 DEGREES FAHRENHEIT. SELF-CLOSING OR RETURD FAUCET TO PROVIDE AT LEAST 15 SECONDS OF WATER WITHOUT REACTIVATION.
21	ALL PLUMBING, ELECTRICAL, AND GAS LINES SHALL BE CONCEALED WITHIN THE BUILDING STRUCTURE TO AS GREAT AN EXTENT AS POSSIBLE. ALL EXPOSED CONDUITS, PLUMBING, ETC. SHALL BE INSTALLED AT LEAST 6" OFF FLOOR AND 3/4" FROM WALLS USING STANDOFF BRACKETS.
22	CONDUITS, PLUMBING OR PIPING CANNOT BE INSTALLED ACROSS ANY AISLE WAY, TRAFFIC AREA OR DOOR OPENING.
23	MULTIPLE RUNS OR CLUSTERS OF CONDUIT OR PIPELINES SHALL BE FURRED IN OR ENCASED IN AN APPROVED SEALED ENCLOSURE.
24	ALL LIQUID WASTE SHALL BE DRAINED BY MEANS OF INDIRECT WASTE PIPES INTO A FLOOR SINK. FLOOR SINKS ARE TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR SURFACE AND HAVE SUITABLE EASILY REMOVABLE SAFETY COVER GRATES.
25	FLOOR SINK TO BE 50% EXPOSED WHEN NO ACCESS IS PROVIDED FOR CLEANING OR BE IN LINE WITH THE FRONT FACE OF ELEVATED FREESTANDING EQUIPMENT.
26	APPROVED BACKFLOW PREVENTION DEVICES SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY AND A SOURCE OF CONTAMINATION. HOSES SHALL NOT BE ATTACHED TO A FAUCET OR HOSE BIBB UNLESS AN APPROVED BACKFLOW PREVENTER IS PROVIDED.
27	WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTER. THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO SEWER WITH A LEGAL AIR GAP.
28	FOR CLEANING FLOOR MATS, THE JANITORIAL SINK TO BE A MINIMUM 24"x48" FLOOR-MOUNTED TYPE WORKS SHALL BE PROVIDED IN A POSITION THAT ALLOWS THEM TO AIR-DRY WITHOUT SOLING WALLS, EQUIPMENT, OR SUPPLIES.
29	THE JANITORIAL SINK FAUCET WILL HAVE A THREADED OUTER LIP OR HOSE ATTACHMENT AND AN APPROVED BACKFLOW PREVENTION DEVICE. NO CHEMICAL DISPENSING SYSTEMS OR SHUTOFF VALVES TO BE ATTACHED TO MOP SINK FAUCET OUTLET UNLESS A "SIDEKICK" PLUMBING DEVICE IS INSTALLED.
30	NO CONDENSATE OR WASTEWATER INCLUDING HVAC WILL DRAIN INTO THE JANITORIAL SINK.
31	GREASE TRAP TO BE LOCATED OUTSIDE THE FOOD SERVICE ACTIVITY AREA. FLUSH WITH THE FINISHED FLOOR WHEN INDOORS. LOCAL WASTEWATER DISTRICT OR BUILDING DEPARTMENT TO BE CONTACTED FOR GREASE REMOVAL REQUIREMENTS.
32	FLOOR DRAINS SHALL BE INSTALLED IN FLOORS THAT ARE WATER-FLUSHED FOR CLEANING AND IN AREAS WHERE PRESSURE SPRAY METHODS FOR CLEANING EQUIPMENT ARE USED, IN RESTROOMS, JANITORIAL ROOMS, AND SCULLERIES, AND AT BARS WITH WAREWASHING. FLOOR SURFACES IN AREAS PURSUANT TO THIS SHALL BE SLOPED 1:50 TO THE FLOOR DRAINS.
33	ADEQUATE VENTILATION IS TO BE PROVIDED TO ALL TOILET ROOMS, JANITOR MOP SINKS, AND INDOOR TRASH ROOMS AND IN DRESSING/CHANGE ROOM(S).
34	THE FLOOR FINISH WILL HAVE A SMOOTH SURFACE UNDER ALL EQUIPMENT AND WALKWAYS WILL HAVE A GREAT TEXTURE ONLY.
35	THE PAINT USED ON WALLS AND CEILINGS OF ALL KITCHEN, FOOD PREPARATION, WORK, AND STORAGE AREAS WILL BE A GLOSS OR SEMI-GLOSS ENAMEL. FINISH MATERIAL SHALL BE A LIGHT COLOR IN FOOD PREP AREAS FOR EASY CLEANING.
36	PRIOR TO INSTALLATION, SAMPLES OF FINISHES TO BE SUBMITTED TO ENVIRONMENTAL HEALTH FOR APPROVAL AS NEEDED.
37	COLD STORAGE ROOMS SHALL BE PROVIDED WITH A SECTION OF SHELVING INSTALLED TO HOLD SHALLOW COOL DOWN PANS-NOT TO EXCEED 4" IN HEIGHT. SPACE BETWEEN SHELVING TO BE AT LEAST 8" HIGH.
38	BACKUP DRY STORAGE SHELVING SHALL BE A MINIMUM OF 96 LINEAR FEET (MEASURED WITH TIERS) OR 25% OF KITCHEN, FOOD PREP, AND WORK AREAS, WHICHEVER IS GREATER. SHELVING SHALL BE AT LEAST 18 INCHES DEEP AND START A MINIMUM SIX INCHES OFF THE FLOOR SURFACE.
39	SHELVING OVER WET AREAS (SINKS, MOP SINKS, ETC.) AND FOOD PREP SURFACES WILL BE METAL.
40	ALL SEAMS, GAPS, OPENINGS TO BE PROPERLY SEALED.
41	ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE NSF APPROVED AND IN CONFORMITY WITH LOCAL HEALTH REGULATIONS. INSTALLATION OF EQUIPMENT SHALL MEET THE SAME REQUIREMENTS.
42	FLOORS IN FOOD PREPARATION AREAS SHALL BE SMOOTH AND IMPERVIOUS TO WATER, GREASE, AND ACID AND OF EASILY CLEANABLE CONSTRUCTION. FLOORS IN ALL AREAS WHERE FOOD IS PREPARED, PACKED, OR STORED OR WHERE REFUSE OR GARBAGE IS STORED, JANITORIAL FACILITIES, AND IN ALL TOILET AND HAND WASHING AREAS, SHALL BE AN APPROVED TYPE THAT CONTINUES UP THE WALL 6" AND UP TOE KICKS AT LEAST 4" WITH A MINIMUM 3/8" RADIUS COVE BASE. TOPSET BASE IS ONLY ACCEPTABLE IN THE DINING AREAS.
43	ALL REFRIGERATION EQUIPMENT SHALL HAVE A THERMOMETER WHICH IS EASILY READABLE AND IN PROPER WORKING CONDITION.
44	WALLS IN FOOD PREPARATION AREAS AND DISHWASHING AREAS SHALL BE SMOOTH AND NON-ABSORBANT WITH A LIGHT-COLORED, EASILY CLEANABLE FINISH. ALL PAINTED SURFACES SHALL BE SEALED WITH A GLOSS OR SEMI-GLOSS ENAMEL.
45	CEILINGS IN KITCHEN PREPARATION AREAS SHALL BE SMOOTH AND NON-ABSORBANT WITH A LIGHT-COLORED, EASILY CLEANABLE FINISH. ALL PAINTED SURFACES SHALL BE SEALED WITH A GLOSS OR SEMI-GLOSS FINISH.
46	LAVATORY SINKS SHALL BE PROVIDED IN THE FOOD PREPARATION AREAS. SOAP AND SANITARY TOWELS SHALL BE PROVIDED IN SINGLE SERVICE, PERMANENTLY INSTALLED DISPENSERS AT THE LAVATORY SINKS.
47	TOILET FACILITIES SHALL BE PROVIDED WITHIN EACH FOOD ESTABLISHMENT CONVENIENT FOR THE EMPLOYEES. ALL TOILET ROOMS SHALL BE PROVIDED WITH MECHANICAL VENTILATION APPROVED BY THE HEALTH DEPARTMENT.
48	A ROOM OR ENCLOSURE AT LEAST 5'x5', SEPARATED FROM TOILETS, FOOD STORAGE, OR FOOD PREP AREAS SHALL BE PROVIDED WHERE EMPLOYEES MAY CHANGE AND STORE THEIR CLOTHES AND PERSONAL BELONGINGS.
49	ALL DELIVERY DOORS LEADING TO THE OUTSIDE SHALL OPEN OUTWARD, BE SELF-CLOSING, AND SHALL BE PROVIDED WITH AN OVERHEAD AIR CURTAIN. AIR CURTAIN SHALL PRODUCE A DOWNWARD AND OUTWARD AIRFLOW NO LESS THAN 3" THICK AT THE NOZZLE WITH AN AIR VELOCITY OF NO LESS THAN 1500 FPM ACROSS ENTIRE OPENING.
50	ALL LIGHTING ABOVE FOOD AREAS MUST HAVE FIXTURES W/SHATTERPROOF GUARDS OR SHATTERPROOF BULBS.
51	OPERABLE WINDOWS SHALL BE SCREENED WITH NO MORE THAN 16 MESH SCREENING. ALL FOOD SERVICE PASS-THROUGH OPENINGS TO THE OUTSIDE SHALL BE LIMITED TO A MAXIMUM SIZE OF 216 SQUARE INCHES. THE MINIMUM DISTANCE BETWEEN THE OPENINGS SHALL NOT BE LESS THAN EIGHTEEN INCHES.

**Kitchen Professionals**  
 Defining Commercial Kitchens  
 16742 Gohard Street #103  
 Huntington Beach, CA 92647  
 Tel 714.841.0531  
 www.thekitchenpros.com

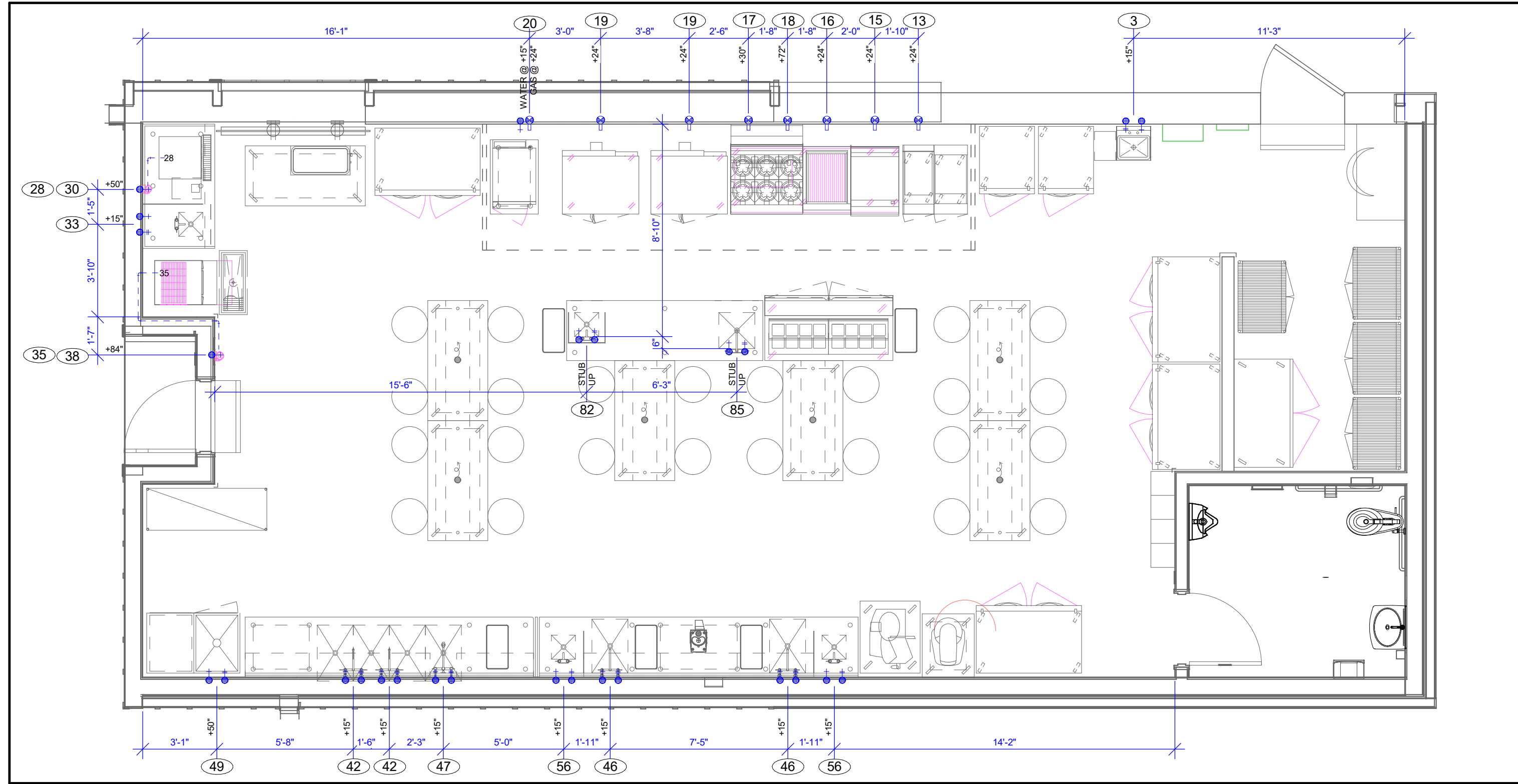
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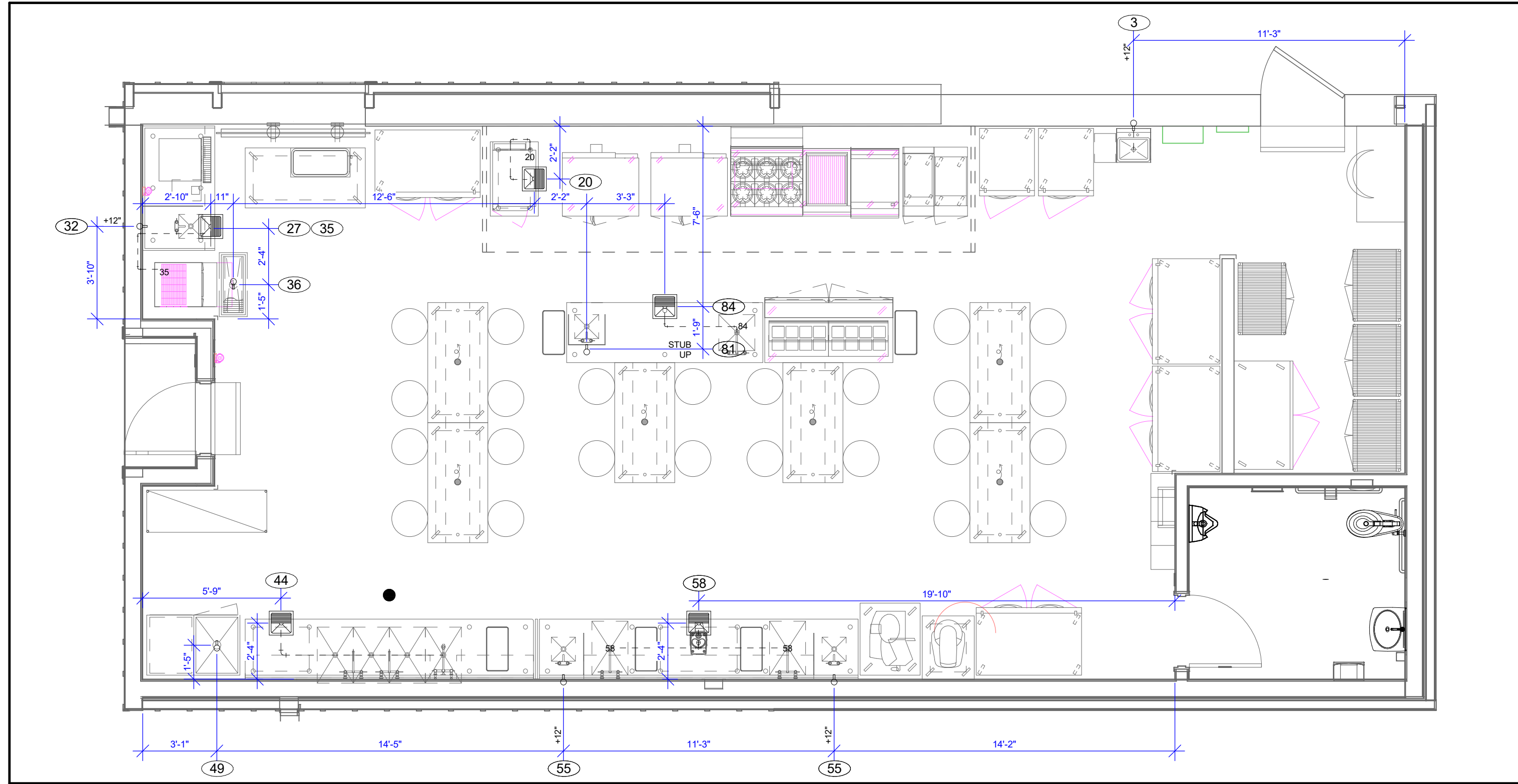
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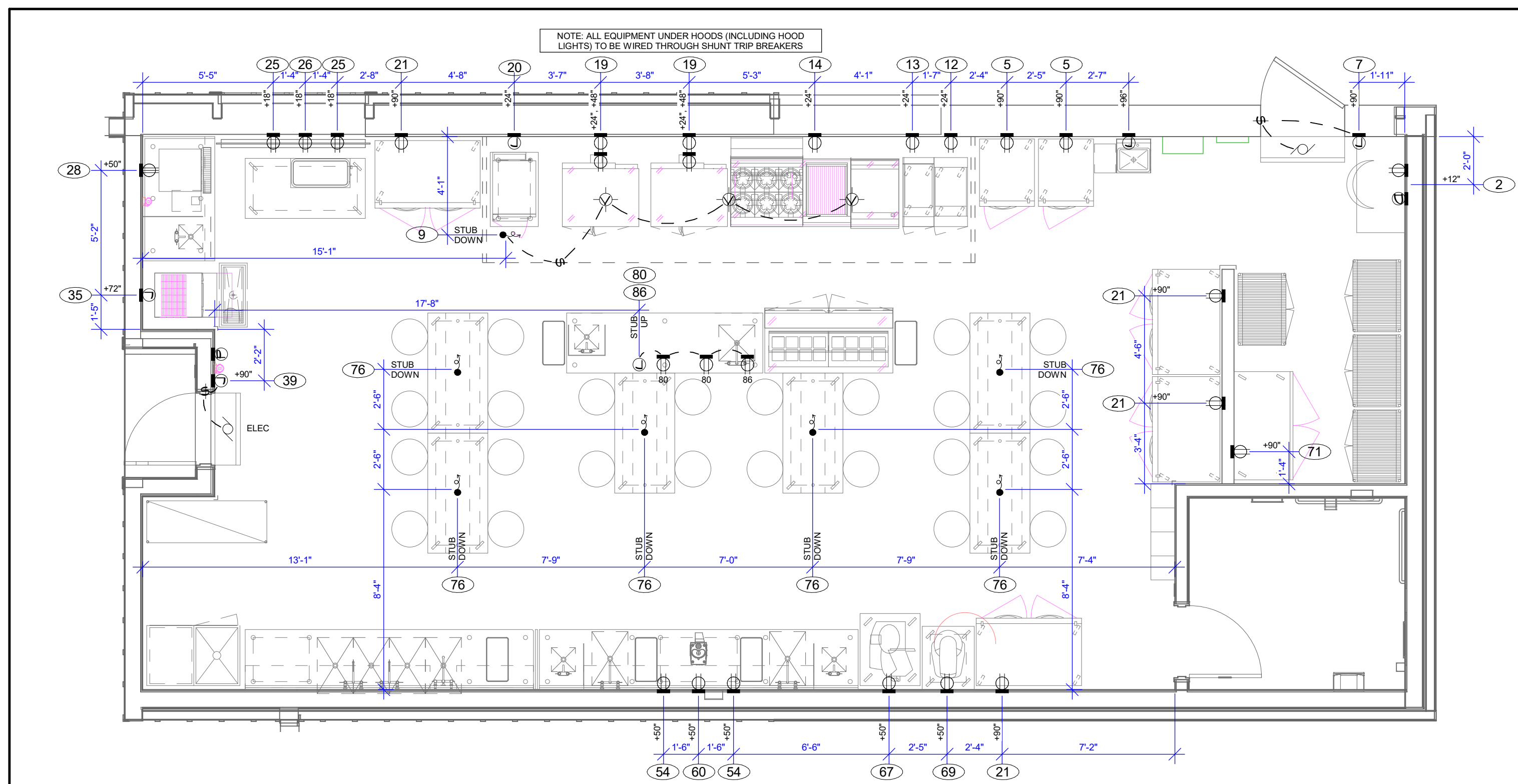
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Date	1/06/21
Scale	



**1** PLUMBING PLAN - SCOPE  
1/4" = 1'-0"



**2** PENETRATION PLAN - SCOPE  
1/4" = 1'-0"



**3** ELECTRICAL PLAN - SCOPE  
1/4" = 1'-0"

PLUMBING NOTES	
1	PLUMBING CONTRACTOR TO VERIFY ALL INCOMING SERVICES AND MAKE ALL EXTERNAL AND INTERNAL CONNECTIONS AND PROVIDE ALL PIPING, FITTINGS, PARTS, ETC., NECESSARY TO MAKE EQUIPMENT FUNCTIONABLE.
2	PLUMBING CONTRACTOR TO PROVIDE AND INSTALL INDIVIDUAL SHUT-OFF-VALVES ON ALL WATER AND GAS LINES.
3	ALL FLOORS AND WALL PENETRATIONS MUST BE SEALED WATER-TIGHT AND VERMIN PROOF.
4	ALL PLUMBING OUTLETS AND CONNECTIONS SHOWN ON PLAN ARE FOR EQUIPMENT SHOWN ON FOOD SERVICE EQUIPMENT PLAN ONLY (SEE ARCHITECTURAL PLANS FOR FURTHER PLUMBING REQUIREMENTS).
5	ALL HORIZONTAL DIMENSIONS SHOWN ARE FROM FINISHED FACE ON WALL TO CENTERLINE OF STUB OUT OR FROM CENTERLINE OF STUB OUT TO CENTERLINE OF STUB OUT UNLESS OTHERWISE NOTED ON PLANS OR DETAILS (VERIFY ALL DIMENSIONS AT JOB SITE).
6	ALL SYMBOLS NOTED "12", "24", ETC., ARE TO STUB OUT OF WALL AT HEIGHT INDICATED. HEIGHT IS GIVEN FROM FINISHED FLOOR (NOT FINISHED CURB) TO CENTERLINE OF STUB OUT. ALL SYMBOLS NOTED "STUB UP" ARE TO STUB UP ABOVE FINISHED FLOOR OR FINISHED CURB AT LOCATION INDICATED ON PLAN (VERIFY ALL DIMENSIONS AT JOB SITE).
7	ALL FLOOR SINKS SHOWN ARE TO BE SET FLUSH WITH FINISHED FLOOR. FLOOR SINKS INDICATED HALF-IN AND HALF-OUT OF CURB TO BE FLUSH WITH FINISHED FLOOR. FLOOR SINKS LOCATED COMPLETELY WITHIN CURB AREA TO BE FLUSH WITH FINISHED CURB. VERIFY LOCATION OF FLOOR SINKS PRIOR TO FINAL POUR. VERIFY WITH K.E.C.
8	PLUMBING CONTRACTOR TO PROVIDE AND INSTALL REMOVABLE GRILLS OR COVERS FOR ALL FULL OR PARTIALLY EXPOSED FLOOR SINKS.
9	PLUMBING CONTRACTOR TO PROVIDE AND INSTALL TYPE "L" COPPER TUBING DRAIN LINES FROM ALL APPLICABLE EQUIPMENT TO FLOOR SINKS, (INCLUDING WALK-IN COOLER AND FREEZER COILS) AND TO INSULATE ALL DRAIN LINES FROM ICE BINS, REFRIGERATION EQUIPMENT, ETC. PLUMBING CONTRACTOR TO INSTALL DRAIN LINES SO THEY DO NOT AFFECT UNDER-COUNTER STORAGE AND OTHER OPERATIONAL FUNCTIONS OF FIXTURES.
10	FLOOR SINK FOR DISHWASHER TO HAVE A MINIMUM 3" DRAIN PIPE.
11	PLUMBING CONTRACTOR TO VERIFY ALL INCOMING WATER TEMPERATURES, GPM'S W/ DISHWASHER SPECIFICATIONS.
12	IF INLET PRESSURE ON HOT WATER LINE IS IN EXCESS OF 25 LBS. FLOW PRESSURE, PLUMBING CONTRACTOR TO PROVIDE AND INSTALL PRESSURE REGULATING VALVE. G.P.H. RINSE CONSUMPTION AT 25 LBS. FLOOR PRESSURE REQUIRED FOR DISHWASHER MACHINE.
13	PLUMBING CONTRACTOR TO INSTALL, FOOD SERVICE EQUIPMENT CONTRACTOR TO PROVIDE, AUTOMATIC SHUT-OFF VALVE(S) IN GAS LINE FOR FIRE SYSTEM IN HOOD.
14	PLUMBING CONTRACTOR TO PROVIDE AND INSTALL NECESSARY FACILITIES FOR MAKE-UP AIR FANS (VERIFY LOCATIONS AND REQUIREMENTS WITH H.V.A.C. CONTRACTOR).
15	PLUMBING CONTRACTOR TO PROVIDE AND INSTALL STRAINERS OR APPROVED TYPE FILTERS ON GAS SUPPLY LINES.
16	HOT WATER TANK TO BE PROVIDED AND SIZED FOR ADEQUATE WATER CONSUMPTION TO MEET HEALTH DEPARTMENT REQUIREMENTS BY PLUMBING CONTRACTOR (VERIFY LOCATION).
17	PLUMBING CONTRACTOR TO INSTALL, FOOD SERVICE EQUIPMENT TO PROVIDE, ALL GAS PRESSURE REGULATING VALVES.
18	PLUMBING CONTRACTOR TO PROVIDE AND INSTALL BACKFLOW PREVENTION DEVICES FOR FIXTURES REQUIRED BY LOCAL PLUMBING AND BUILDING DEPARTMENTS.
19	THIS PLAN IS FOR PLUMBING REQ'S FOR SPECIFIC FOODSERVICE AREAS ONLY. PLUMBING CONTRACTOR TO REFER TO ARCH. DRAWINGS FOR ADDITIONAL PLUMBING REQ'S NOT SHOWN.
20	ALL HOT WATER @ FAUCET TO BE 120° MINIMUM.

PLUMBING SYMBOLS		ELECTRICAL SYMBOLS	
	COLD WATER		120V
	HOT WATER		208V
	GAS		DATA
	ITEM NUMBER		JUNCTION
PENETRATION SYMBOLS			FIRE PULL
	FLOOR SINK		FLEX CONNECTION
	FLOOR DRAIN		MOTOR
	DIRECT WASTE		SWITCH
			VAPOR PROOF LIGHT FIXTURE

ELECTRICAL NOTES	
1	ELECTRICAL CONTRACTOR TO VERIFY ALL INCOMING SERVICE AND FINAL HOOK-UP TO ALL APPLICABLE EQUIPMENT AND TO PROVIDE ALL SWITCHES, BREAKERS, CONDUIT, ETC., UNLESS SPECIFICALLY STATED OTHERWISE.
2	ELECTRICAL CONTRACTOR TO PROVIDE ALL JUNCTION BOXES, OUTLETS, AND RECEPTILES IN FIXTURES. FIXTURE FABRICATOR TO LOCATE ALL RECEPTILES AND SWITCHES WHEN PART OF FIXTURE. INTERNAL WIRING TO BE PROVIDED BY ELECTRICAL CONTRACTOR.
3	ALL ELECTRICAL OUTLETS AND CONNECTIONS SHOWN ON THIS PLAN ARE FOR EQUIPMENT SHOWN ON FOOD SERVICE EQUIPMENT PLAN ONLY (SEE ARCHITECTURAL PLANS FOR ADDITIONAL ELECTRICAL REQUIREMENTS).
4	ALL HORIZONTAL DIMENSIONS SHOWN ARE FROM FINISHED FACE OF WALL TO CENTERLINE OF OUTLET UNLESS OTHERWISE NOTED ON PLANS OR DETAILS. ELECTRICAL CONTRACTOR TO VERIFY ALL DIMENSIONS AT JOBSITE.
5	ALL SYMBOLS NOTED "12", "24", ETC., TO STUB OUT OF WALL AT HEIGHT INDICATED. HEIGHT IS GIVEN FROM FINISHED FLOOR (NOT FINISHED CURB) TO CENTERLINE OF OUTLET. ALL SYMBOLS NOTED "STUB UP" ARE TO STUB UP ABOVE FINISHED FLOOR AT HEIGHT AND LOCATION INDICATED (MINIMUM HEIGHT TO BE 6" A.F.F.).
6	ELECTRICAL CONTRACTOR TO PROVIDE 6-0" PIGTAIL FLEX CONDUIT AT ALL DIRECT CONNECT STUB OUTS. EXTEND AND CONNECT TO FIXTURES.
7	ELECTRICAL CONTRACTOR TO WIRE MAGNETIC CONTACTORS FOR POWER SHUT-OFF FOR ALL ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY THE FIRE PROTECTION SYSTEM. CONNECT 115V CONTROL CIRCUIT FROM MICRO-SWITCH SYSTEM ON CYLINDER. MOUNT TO CONTACTOR COIL.
8	ELECTRICAL CONTRACTOR TO PROVIDE A MINIMUM OF 3 WIRES ON ALL 208 OR 230 VOLT CIRCUITS.
9	ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL SERVICE ON ROOF FOR EXHAUST AND MAKE-UP AIR SYSTEMS (VERIFY LOCATION).
10	ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL UNDERBAR LIGHTING AND CONNECT BACKBAR DISPLAY LIGHTING.
11	ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL STAINLESS STEEL COVER PLATES FOR ALL RECEPTILES AND SWITCHES IN FOOD PREPARATION AREAS UNLESS OTHERWISE NOTED. ALL RECEPTILES TO BE SET HORIZONTALLY.
12	ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL ALL GENERAL LIGHTING FIXTURES COMPLETE WITH LAMPS. DECORATIVE LIGHT FIXTURES THAT ARE SUPPLIED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR ARE TO BE INSTALLED BY THE ELECTRICAL CONTRACTOR WITH LAMPS BY OWNER, UNLESS OTHERWISE STATED.
13	ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL EXIT LIGHTS UNLESS OTHERWISE NOTED.
14	ELECTRICAL CONTRACTOR TO PROVIDE CAPS AND CORDS FOR ALL ITEMS WHICH USE CONVENIENCE OUTLETS WHEN NOT SUPPLIED BY THE MANUFACTURER AND SHORTEN ANY CORDS IF NECESSARY OR REQUESTED.
15	ELECTRICAL CONTRACTOR TO INSTALL FLY FAN(S) AND/OR AIR CURTAINS PROVIDED BY THE FOOD SERVICE EQUIPMENT CONTRACTOR, UNLESS OTHERWISE NOTED.
16	LIGHT AND POWER PANELS TO BE SELECTED WITH 20 PERCENT SPARE CIRCUIT CAPACITY TO PERMIT EXPANSION.
17	ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL CONDUIT FOR PULL-THRU OF REFRIGERATION AND BEVERAGE LINES AS SHOWN ON PLAN WITH A MINIMUM BENDING RADIUS OF 24" (NO FACTORY 'L'S' PERMITTED). VERIFY LOCATION AND DIAMETER.
18	ELECTRICAL CONTRACTOR TO VERIFY ALL REQUIREMENTS FOR HOT WATER TANK WITH HEALTH DEPARTMENT REQUIREMENTS.
19	ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL MECHANICAL VENTILATION WITH LIGHT AND SWITCH IN RESTROOMS AND CHANGE ROOMS (MINIMUM AIR CHARGE = 12 PER HOUR).
20	FIXTURE FABRICATOR SHALL CUT ACCESS HOLES TO CONVENIENCE OUTLETS IN BACK SPLASHES, ETC. BUT ELECTRICAL CONTRACTOR TO PROVIDE EXTENSION SHIELDS IF REQUIRED.
21	ELECTRICAL CONTRACTOR TO CONNECT ALL COMPRESSORS COMPLETE WITH DISCONNECT SWITCHES AND MAGNETIC STARTERS (UNLESS THERE IS A PRE-WIRED COMPRESSOR RACK THAT INCLUDES DISCONNECT SWITCHES).
22	ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL ALL WIRING FOR WALK-IN COOLERS AND FREEZERS ON THE EXTERIOR OF THE BOX WHENEVER POSSIBLE.
23	ELECTRICAL CONTRACTOR TO VERIFY ALL DIMENSIONS AT THE JOB SITE.
24	ELECTRICAL CONTRACTOR TO VERIFY ANY ADDITIONAL ELECTRICAL SERVICES NEEDED REQUIRED ELSEWHERE IN THE BUILDING FOR ITEMS NOT SHOWN ON THE PLANS, AND FOR N.I.C. ITEMS.
25	ELECTRICAL CONTRACTOR TO USE EXISTING ELECTRICAL SERVICES TO CONNECT NEW AND RE-USED EQUIPMENT, WHEN POSSIBLE, AND TO CAP OFF ANY EXISTING SERVICES MADE OBSOLETE BY THESE PLANS.
26	ELECTRICIAN TO VERIFY TYPE OF CONDUIT THAT MEETS LOCAL BUILDING CODES.
27	ELECTRICIAN TO VERIFY ALL WIRING OF WALK-IN COOLERS/FREEZERS WITH REFRIGERATION CONTRACTOR PRIOR TO INSTALL.
28	ELECTRICIAN TO REFER TO REFRIGERATION PLAN FOR ALL CONDUIT LOCATIONS.
29	ELECTRICAL CONTRACTOR TO PROVIDE ALL FIRE APPROVED POKE THRU'S AS REQUIRED BY LOCAL CODE FOR ALL CONCRETE PENETRATIONS.
30	ELECTRICAL CONTRACTOR TO CONNECT ALL EXHAUST AND MAKE-UP AIR FANS AND SUPPLY MAGNETIC STARTERS.
31	ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL 4/0 BOX AT +48" A.F.F. WITH 1/2" APPROVED CONDUIT AS SHOWN ON PLANS.
32	ELECTRICAL CONTRACTOR TO INTERCONNECT EXHAUST AND MAKE-UP AIR FANS TO SWITCH AT HOOD.
33	ELECTRICIAN TO PROVIDE SERVICE FOR SOUND SYSTEMS, P.O.S. SYSTEMS AND TELEPHONES.
34	ELECTRICIAN TO HOOK-UP HEATER STRIPS AT COLD STORAGE ROOM DOORS AND DRAIN LINES AS REQ'D.
35	ALL EQUIPMENT UNDER HOODS (INCLUDING HOOD LIGHTS) TO BE WIRED THROUGH SHUNT TRIP BREAKERS.

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 16742 Gohard Street #103  
 Huntington Beach, CA 92647  
 Tel 714-841-0531  
 www.thekitchenpros.com

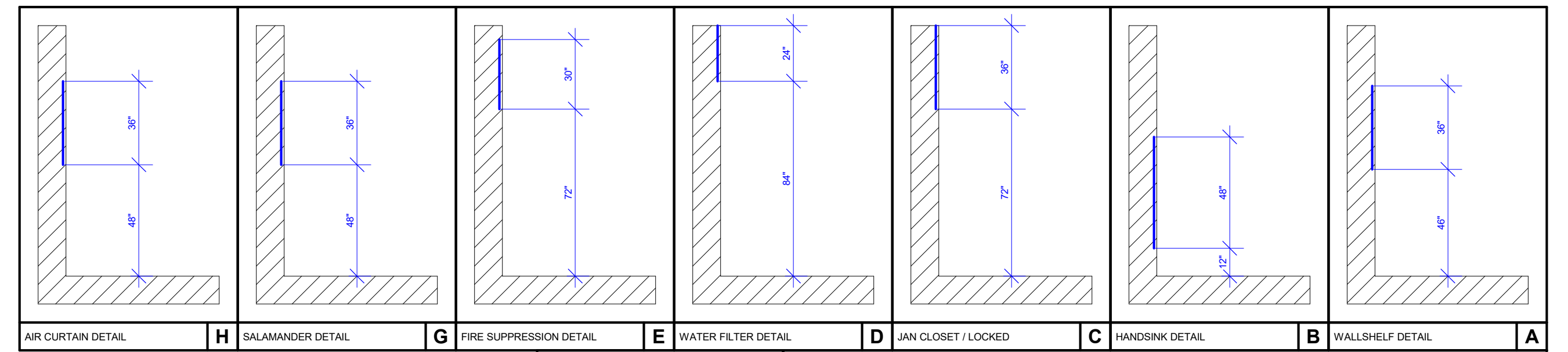
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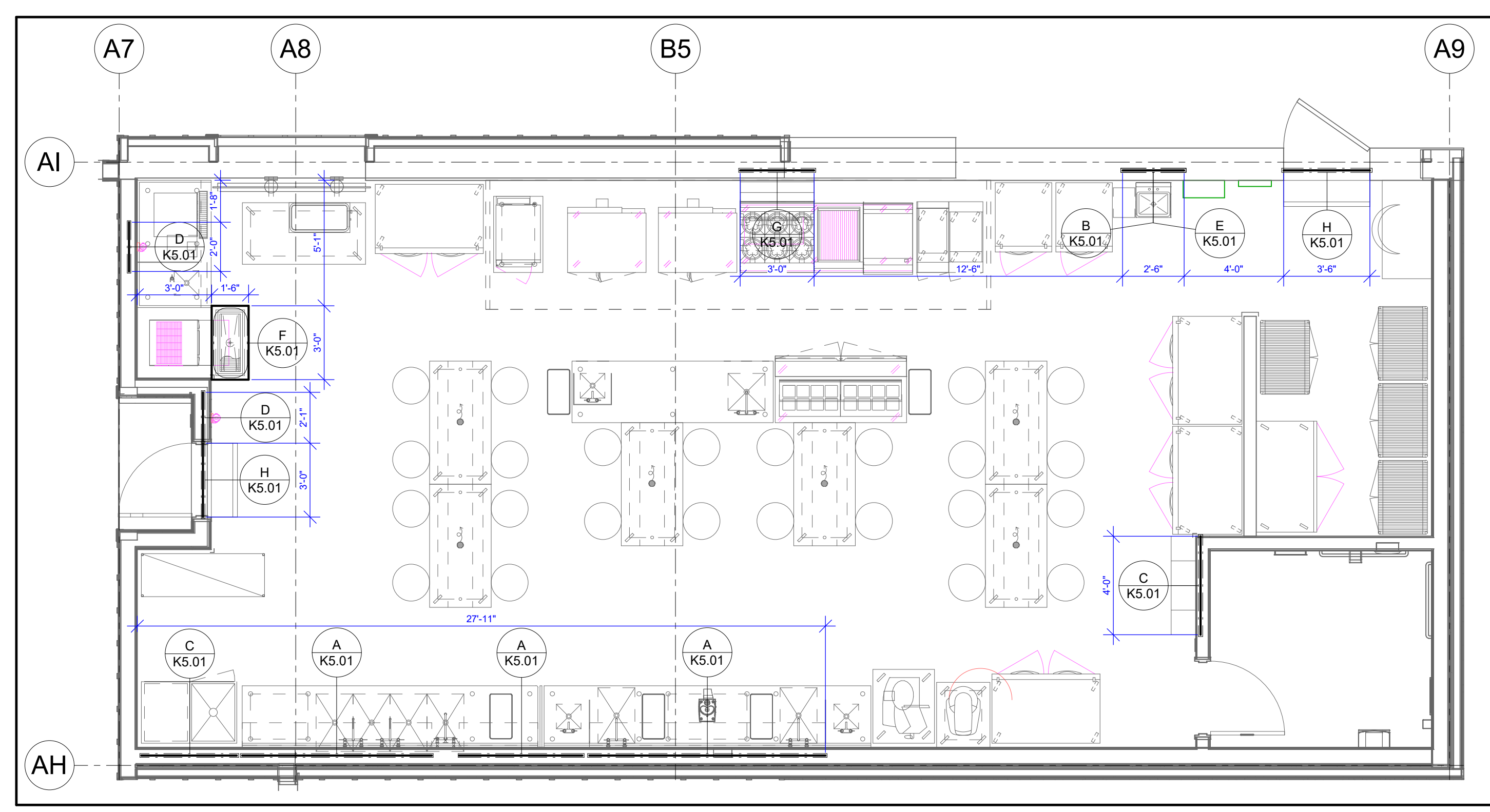
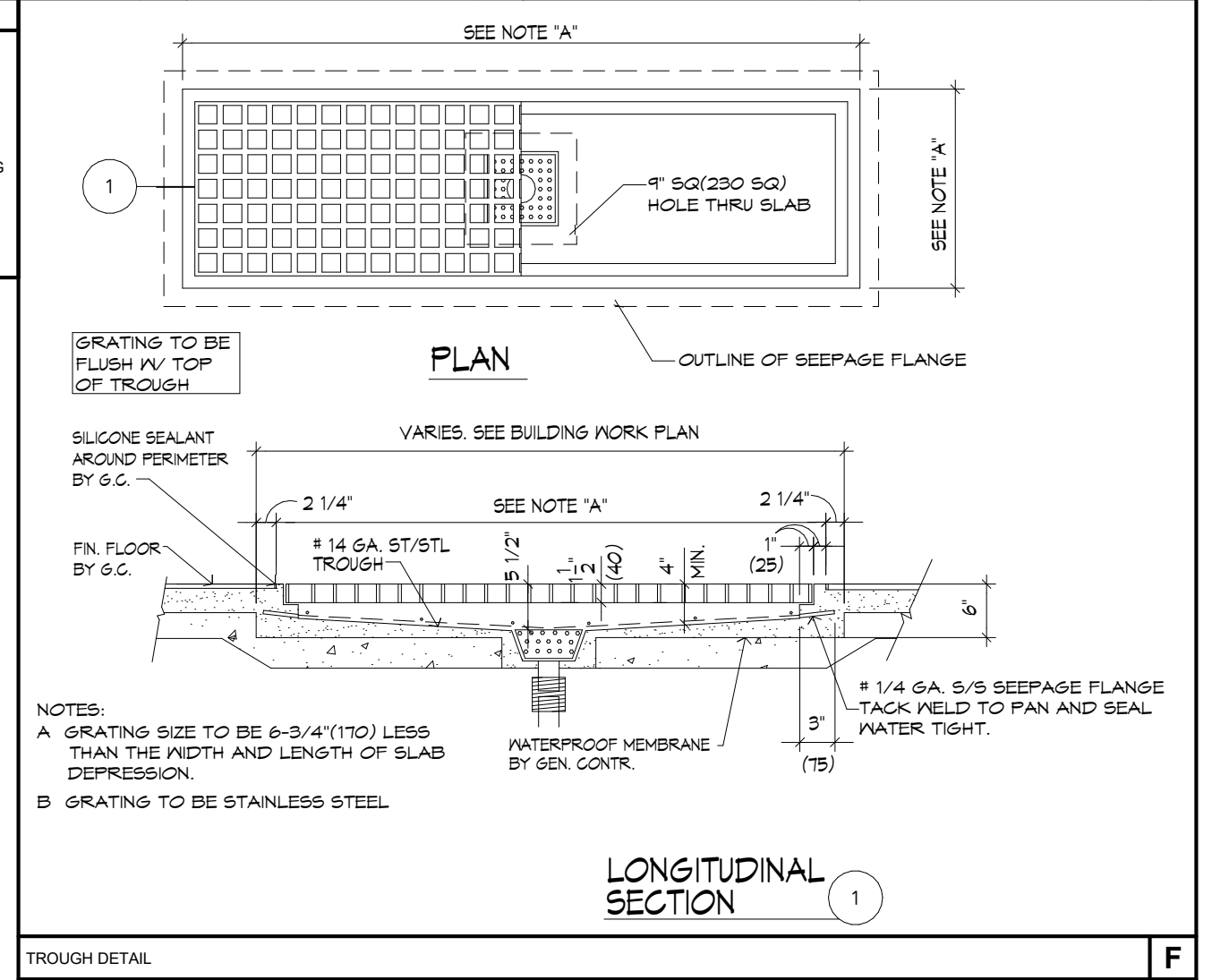
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1	CD SUBMITTAL	02/25/21

NOT FOR CONSTRUCTION  
**PLUMBING & ELECTRICAL PLAN**  
**K3.01**  
 Date 1/06/21  
 Scale 1/4" = 1'-0"

PLOTTED: 2/25/2021 2:57:40 PM



- DETAIL NOTES**
- 1) ALL WALLBACKING TO BE 18 GAUGE GALVANIZED, SECURELY ATTACHED TO EXISTING FRAMING.
  - 2) WALLBACKING LENGTHS SHOWN ON BUILDING WORK REQUIREMENTS ARE MINIMUM. ALWAYS EXTEND WALLBACKING TO NEXT STUD OVER IN EACH DIRECTION.
  - 3) ALL WORK SHOWN TO BE BY GENERAL CONTRACTOR UNLESS OTHERWISE NOTED.



**1** BUILDING WORKS PLAN - SCOPE  
1/4" = 1'-0"

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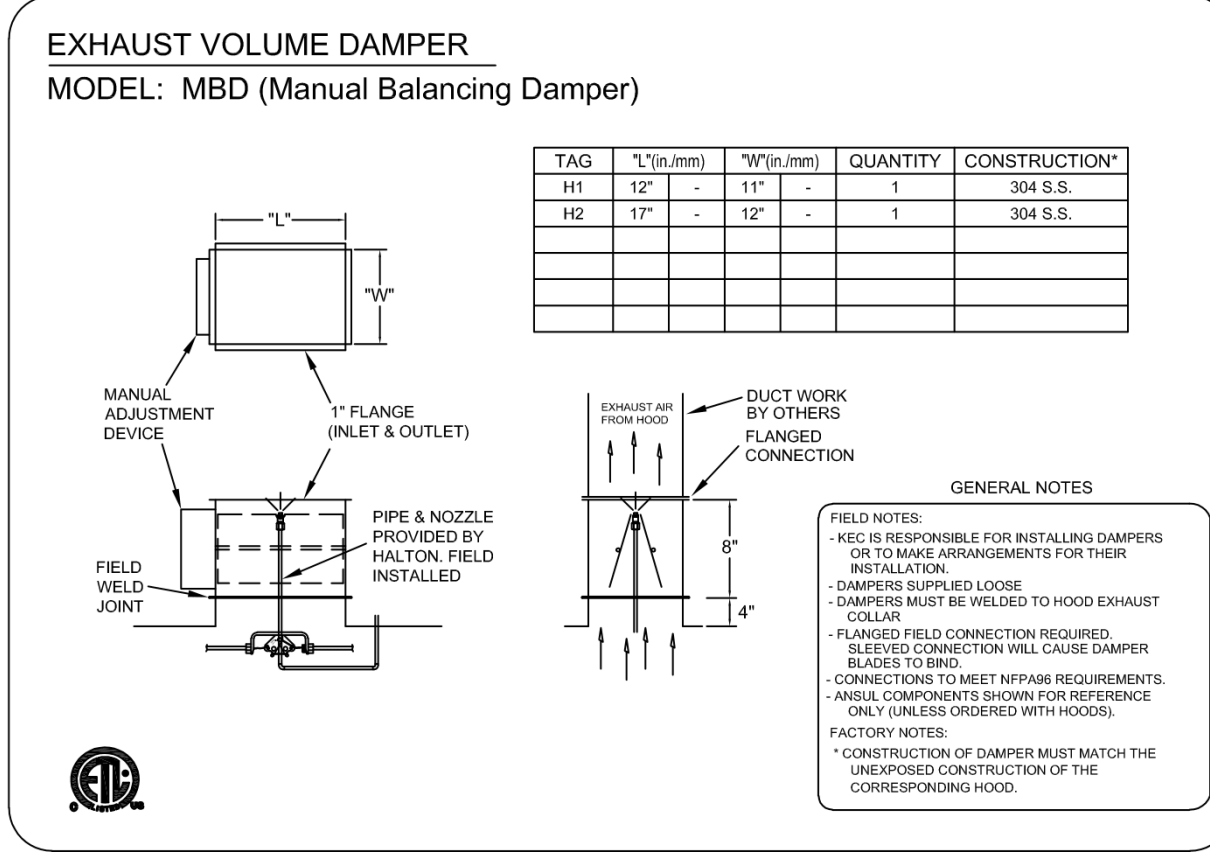
#	Description	Date
1	CD SUBMITTAL	02/25/21

NOT FOR CONSTRUCTION

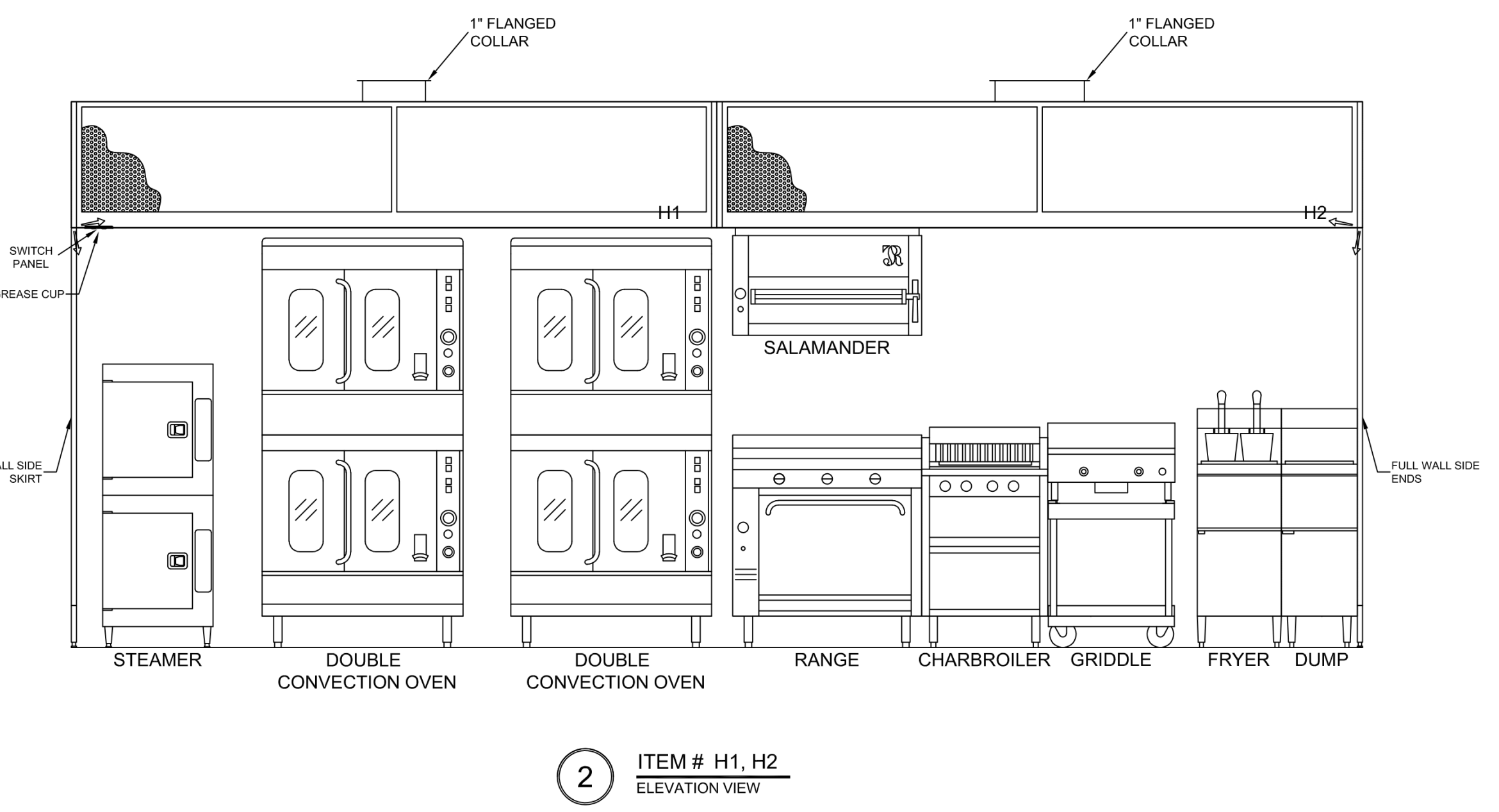
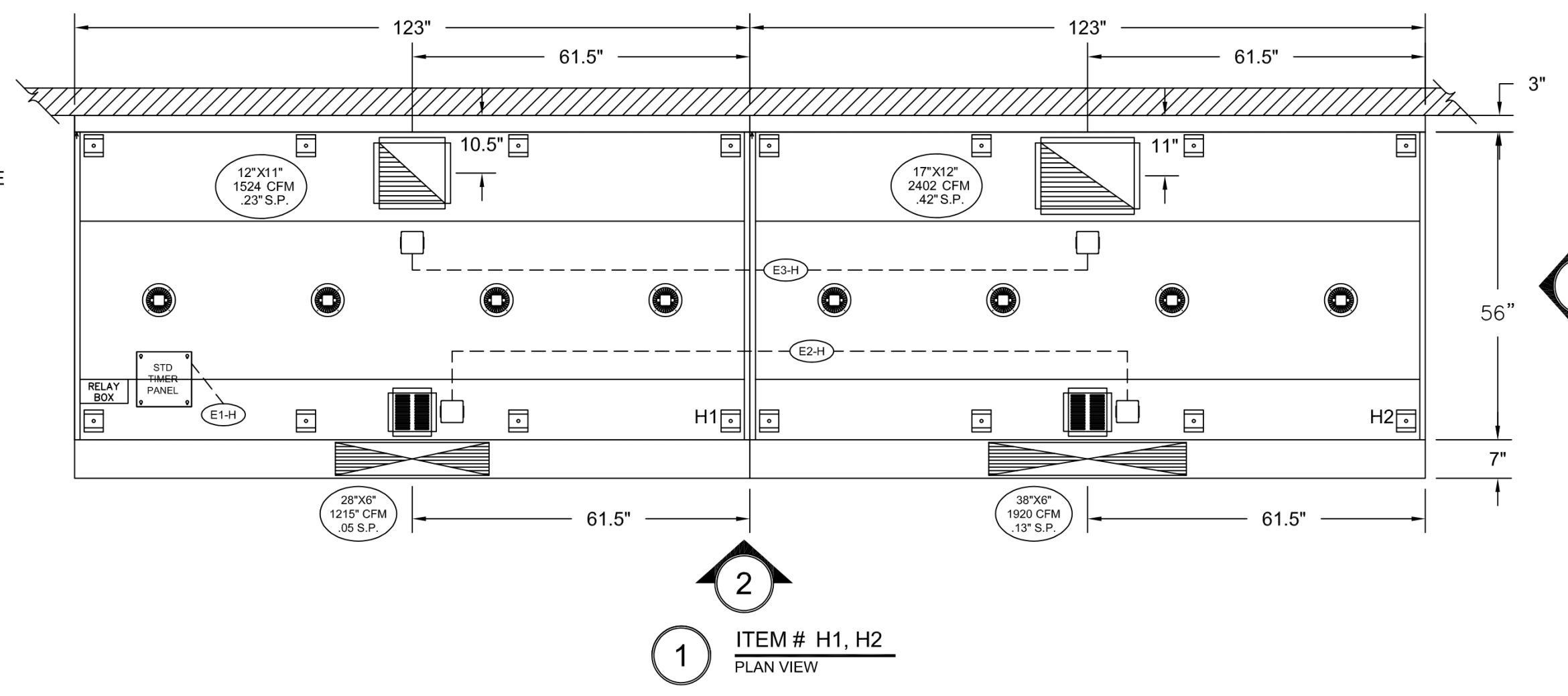
<b>BUILDING WORKS</b>	
<b>K5.01</b>	
Date	1/06/21
Scale	1/4" = 1'-0"

HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS						GREASE EXTRACTOR			HOOD CONSTRUCTION	HOOD WEIGHT (LBS)	SUPPLY AIR REQUIREMENTS				
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	EXHAUST COLLAR		QTY.	SIZE	TYPE	SUPPLY CFM			SUPPLY STATIC PRESSURE	SUPPLY COLLAR			
					QTY.	LENGTH								WIDTH	QTY.	LENGTH	WIDTH
H1	KVC	1524	.13"	23"	1	12"	11"	6	20" 13"	KSA	ALL 18 GA. 304 S.S.	897	1215	.05"	1	28"	6"
H2	KVC	2402	.32"	42"	1	17"	12"	6	20" 13"	KSA	ALL 18 GA. 304 S.S.	897	1920	.13"	1	36"	6"
TOTAL EXH. CFM =		3926		TOTAL SUPPLY CFM = 3135													

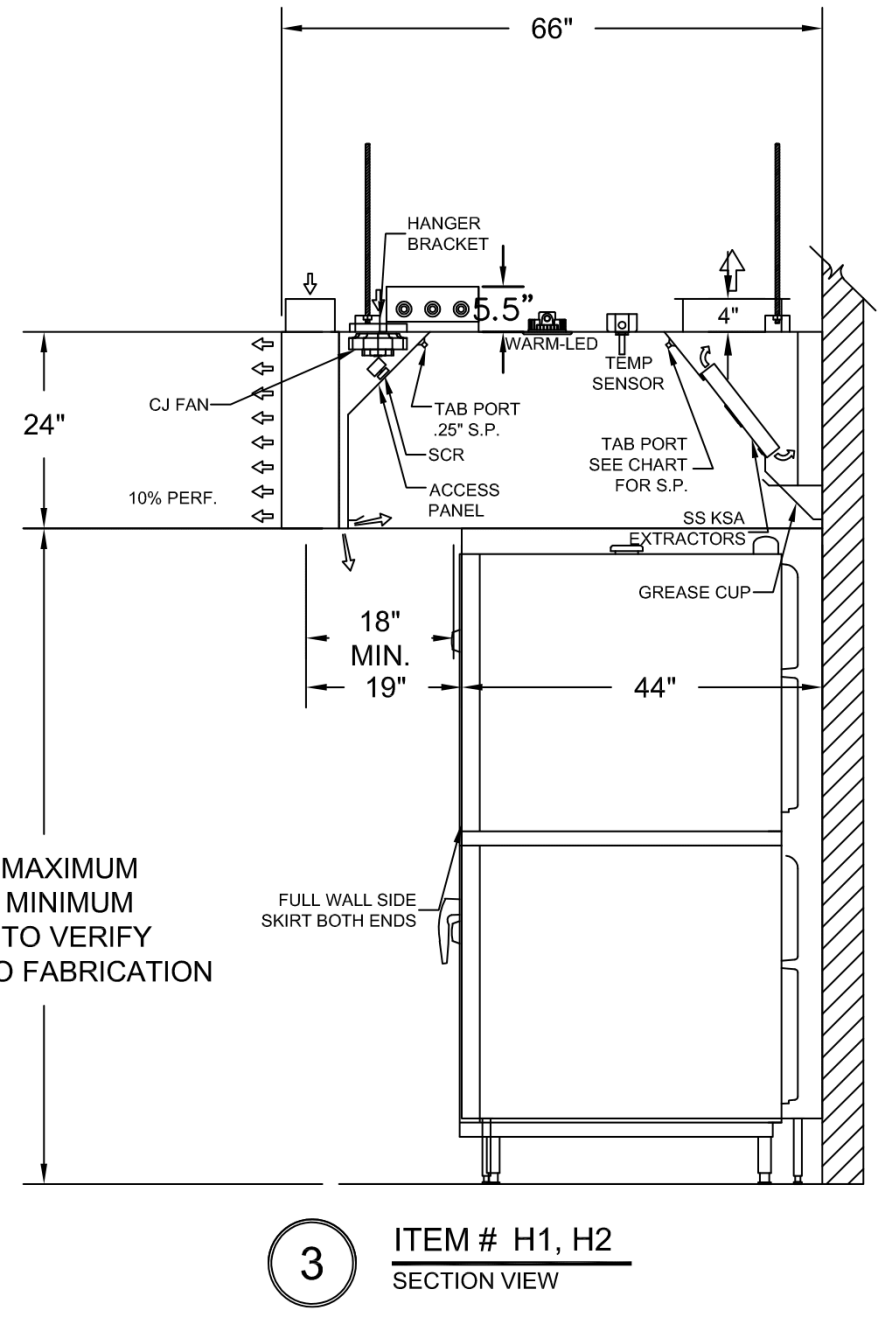
CONNECTION #	CONNECTION DESCRIPTION	FROM	TO
E1-H	120V, 15AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD H1
E2-H	FIELD CONNECTION FOR HOOD LIGHTS	HOOD H1	HOOD H2
E3-H	FIELD CONNECTION FOR TEMP SENSORS	HOOD H1	HOOD H2



- ### GENERAL SPECIFICATIONS
- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND UL 710 STANDARD.
  - HOOD IS NSF AND ETL LISTED UNDER THE FOLLOWING FILE NUMBER: ETL #10314320APRT-001
  - ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
  - THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96. REMOVAL OF SMOKE AND GREASE LADEN VAPORS FROM COMMERCIAL COOKING EQUIPMENT.
  - ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
  - CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
  - FOR PROPER OPERATION OF THE HOOD SYSTEM IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.



**NOTE**  
T-STAT IS FACTORY PRE-SET FOR 85 DEGREES. IF SPACE CONDITIONS EXCEED 85 DEGREES WITHOUT COOKING TAKING PLACE, THEN A FIELD ADJUSTMENT OF THE T-STAT WILL BE REQUIRED BY PERSONNEL OTHER THAN HALTON. T-STAT IS A SAFETY INTERLOCK ONLY. IT IS NOT INTENDED AS A PRIMARY MEANS OF ENGAGING THE EXHAUST FAN.



**\*\*NOTE\*\***  
THE HOODS SHOWN ON THIS DRAWING ARE DESIGNED AS THOUGH A SINGLE EXHAUST FAN WILL BE USED FOR HOOD H1 & HOOD H2. ONE TIMER PANEL IS REQUIRED PER EXHAUST FAN. IT IS THE RESPONSIBILITY OF THE F.S.E.C. TO INFORM HALTON OF THE NUMBER OF EXHAUST FANS BEING UTILIZED ON THIS PROJECT.

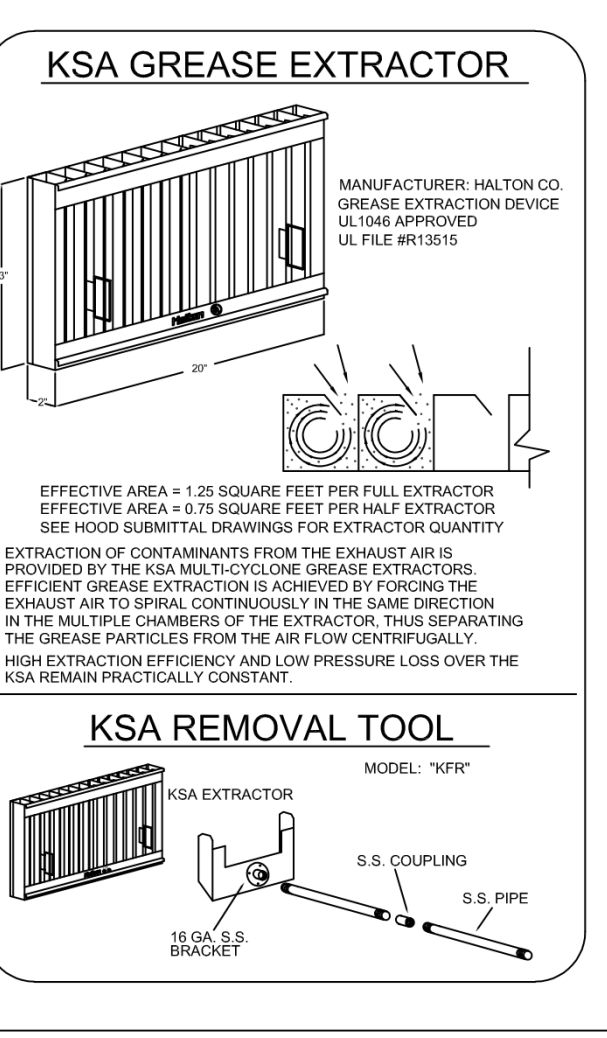
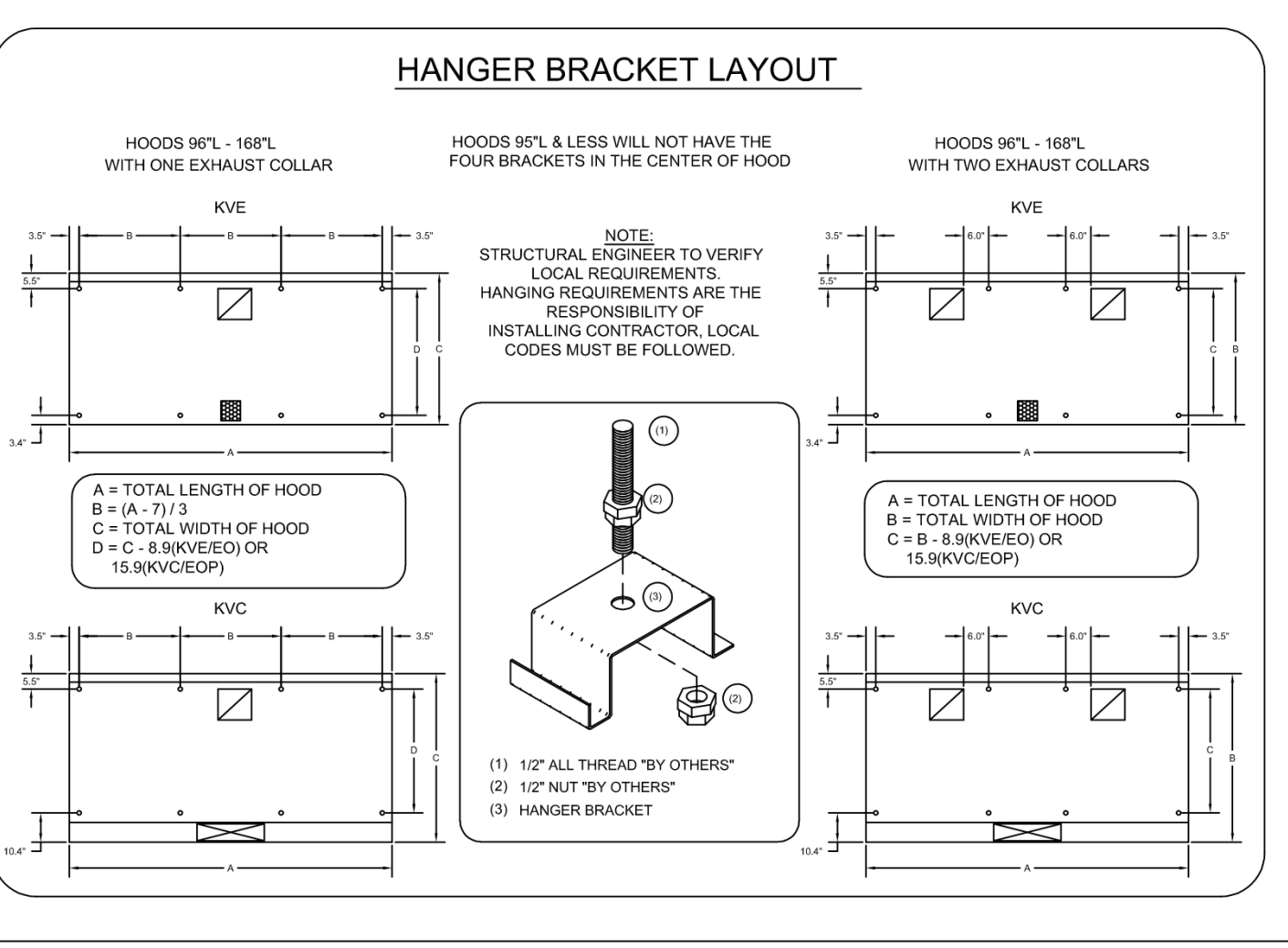
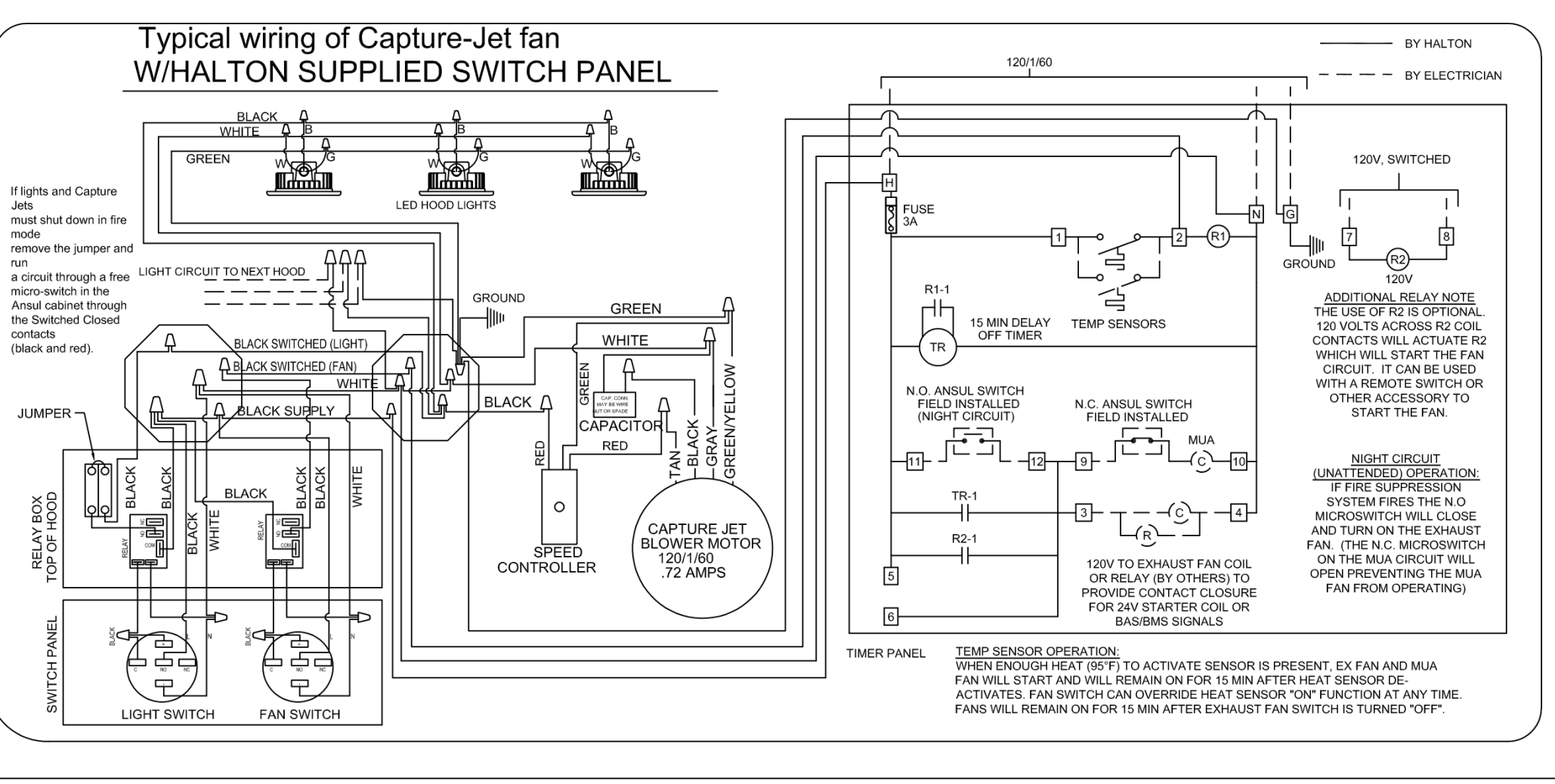
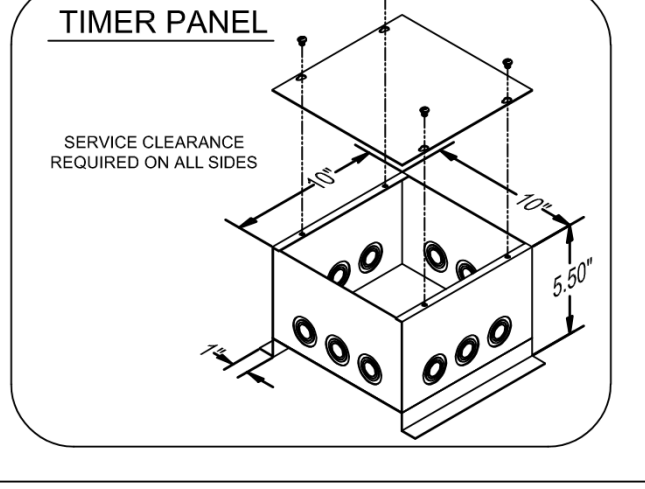
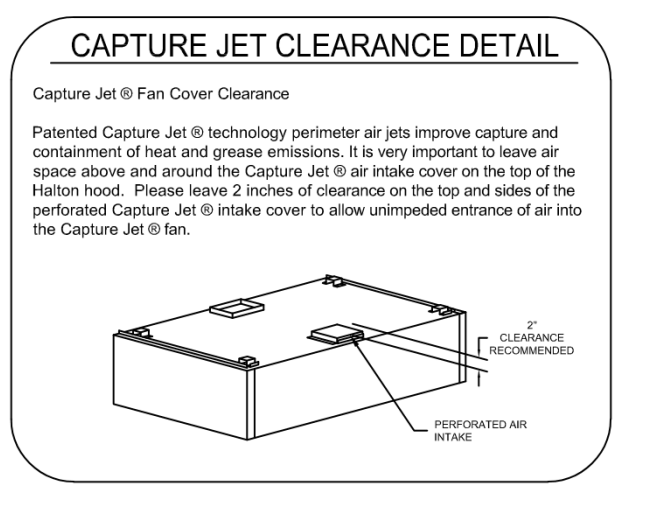
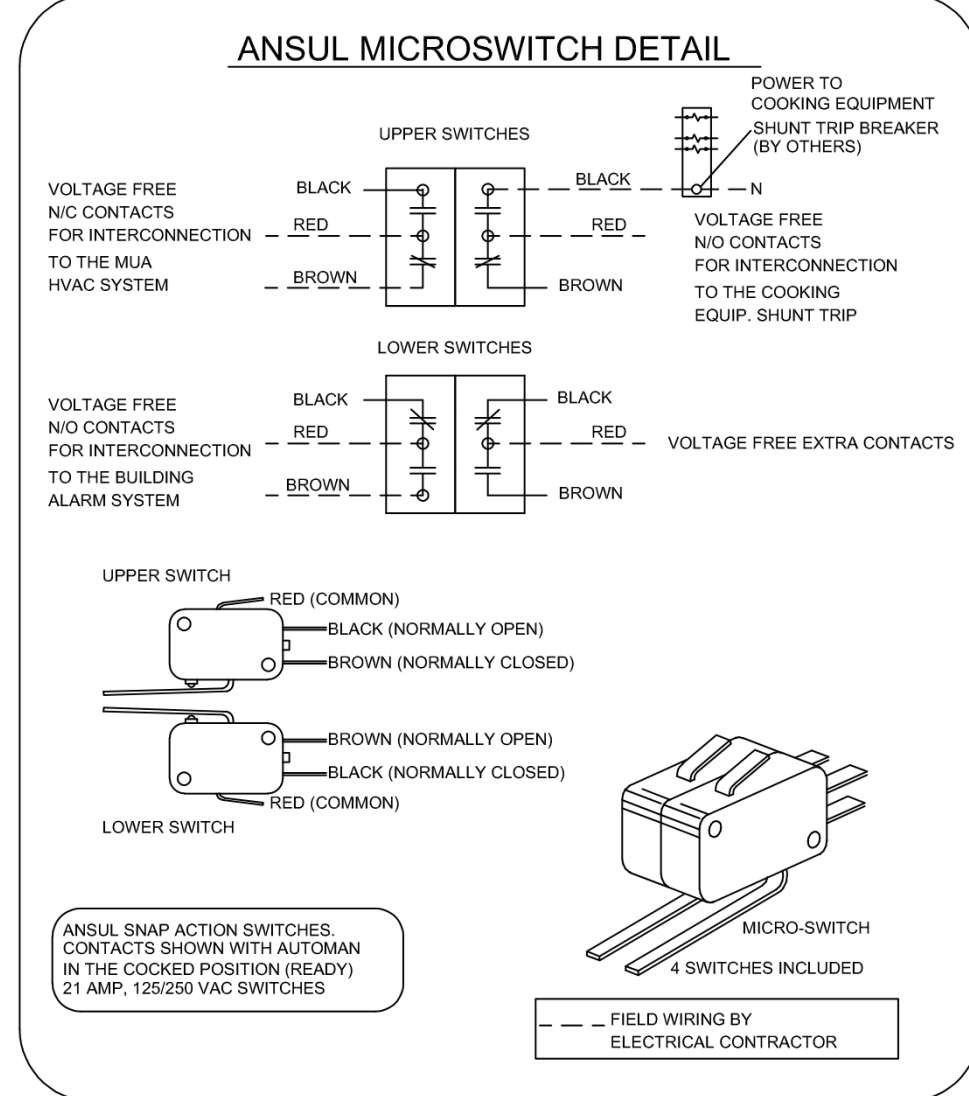
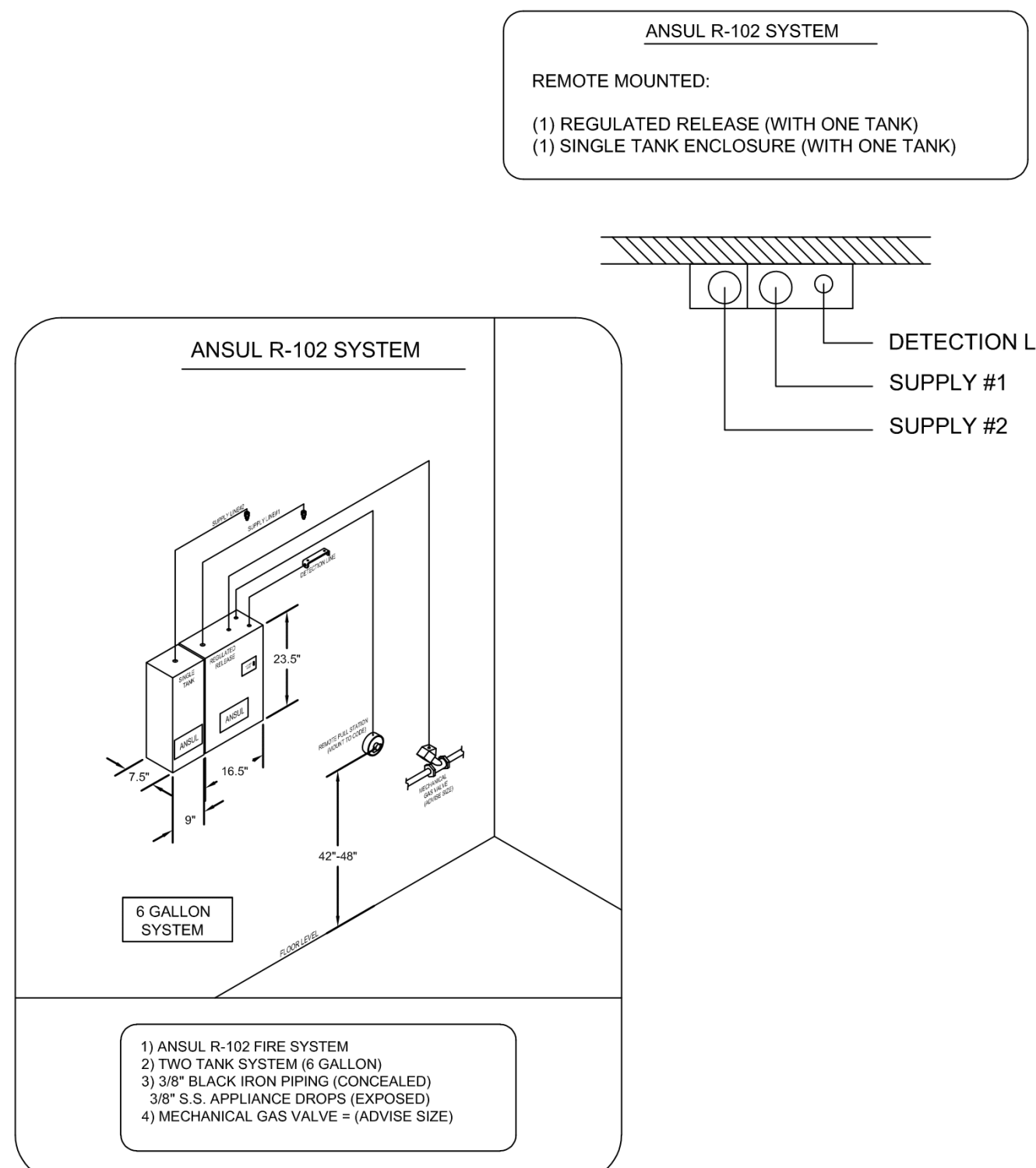
- ### INSTALLATION REQUIREMENTS
- KITCHEN EQUIPMENT CONTRACTOR'S REQUIREMENTS
- PROVIDE DRAWINGS TO APPROPRIATE TRADES REFERENCING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.
  - DELIVER, ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.
  - FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.
  - THE K.E.C. MUST INFORM HALTON OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS ARE THE RESPONSIBILITY OF THE K.E.C.
  - IF HALTON MANUAL EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION OR TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.
  - IF HALTON MODEL KVL BACKSHELF STYLE HOODS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THE INSTALLATION OF THE CAPTURE-JET FAN.
- ELECTRICAL CONTRACTOR'S REQUIREMENTS
- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTORS, WIRING, CONDUIT, ETC., PER NEC AND ALL APPLICABLE LOCAL CODES.

- ### ELECTRICAL EQUIPMENT REQUIREMENTS
- FLUORESCENT LIGHT FIXTURE: 40 WATT MAX BULB= 87 AMP EA.
  - RECESSED INCANDESCENT LIGHT FIXTURE: 150 WATT MAX BULB= 1.25 AMP EA.
  - GLOBE INCANDESCENT LIGHT FIXTURE: 100 WATT MAX BULB= 83 AMP EA.
  - LED LIGHT FIXTURES= 30 AMP EA.
  - CAPTURE JET FAN= 72 AMP EA.
- \*\*\*ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP\*\*\*  
\*LIGHT BULBS, IF REQUIRED, ARE TO BE PROVIDED BY OTHERS\*

### CEILING HEIGHT NOTE

IF HALTON COMPANY IS TO PROVIDE CEILING CLOSURE PANELS, THE EXACT DIMENSION OF THE FINISHED CEILING HEIGHT MUST BE PROVIDED PRIOR TO RELEASE.

FINISHED CEILING HEIGHT A.F.F.: \_\_\_\_\_



### PERFORMANCE CRITERIA

OTHER MANUFACTURERS WISHING TO OFFER AN ALTERNATE TO THE SPECIFIED MANUFACTURER MUST APPLY FOR PERMISSION TO DO SO IN WRITING FROM THE OFFICE OF THE SPECIFYING CONSULTANT. APPLICATION MUST BE RECEIVED BY THE CONSULTANT AT LEAST TEN WORKING DAYS PRIOR TO THE BID DATE. ANY ALTERNATE SYSTEM MUST MEET CONSTRUCTION AND PERFORMANCE REQUIREMENTS AND EFFICIENCIES AS OUTLINED IN THIS SPECIFICATION WHICH WILL BE DETERMINED BY THE CONSULTANT.

REQUESTS FOR APPROVAL MUST INCLUDE GREASE FILTRATION PERFORMANCE DATA (MICRON SIZE VS. EXTRACTION EFFICIENCY) AND MANUFACTURER'S OWN EXHAUST AIR FLOW CALCULATIONS BASED ON THE CONNECTIVE HEAT LOAD OF COOKING EQUIPMENT BENEATH THE HOOD.

EFFICIENCY COMPARISON DATA TO BE PERFORMED IN ACCORDANCE WITH THE MOST CURRENT ASTM STANDARD F1704 AND INCLUDE RESULTS FOR THE REQUIRED CAPTURE AND CONTAINMENT EXHAUST AIR FLOW IN ACCORDANCE WITH THE TEST METHOD TO DETERMINE THE THRESHOLD OF CAPTURE AND CONTAINMENT. DATA MUST INCLUDE THERMAL IMAGING RESULTS VALIDATING CONFORMANCE TO ASTM F1704 AND SUPPLY AIR TEMPERATURE REQUIREMENT OF 74°F.

MAKE UP AIR WILL BE CALCULATED SO THAT THE SAME AMOUNT OF AIR WILL BE TAKEN FROM THE ZONE AS IS REQUIRED BY THE SPECIFIED SYSTEM. AN ADDITIONAL LOAD CANNOT BE PLACED ON THE KITCHEN HVAC SYSTEM.

THESE DRAWINGS MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:

- ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS AND CLEARANCES.
- THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE TO APPROVER: COOKING EQUIPMENT SUCH AS INCREASED ENERGY AND ITS POSITION MAY AFFECT EXHAUST AIRFLOW. HALTON MUST BE NOTIFIED IF ANY OF THESE CHANGES OCCUR. A RECALCULATION EXHAUST AIRFLOW MAY BE REQUIRED.

APPROVED FOR FABRICATION: \_\_\_\_\_  
WITH NO CHANGES  WITH CHANGES AS NOTED

DATE: \_\_\_\_\_

REV.	DESCRIPTION	DATE
1	CD SUBMITTAL	02/25/21

PROJECT: TWENTY NINE PALMS  
LOCATION: TWENTY NINE PALMS, CA  
DRAWN BY: NC DATE: 02.02.21  
SCALE: NTS  
CONSULTANT: KITCHEN PROFESSIONALS INC.

DRAWING TITLE: HOOD DETAILS  
DRAWING No.: U21-088  
REV. NO.: 1 SHEET NO.: 1 of 1

**Kitchen Professionals**  
Defining Commercial Kitchens  
16742 Gehard Street #103  
Huntington Beach, CA 92647  
Tel: 714.841.0531  
www.thekitchenpros.com

**TWENTYNINE PALMS**  
COMMUNITY CENTER  
TWENTY NINE PALMS, CA

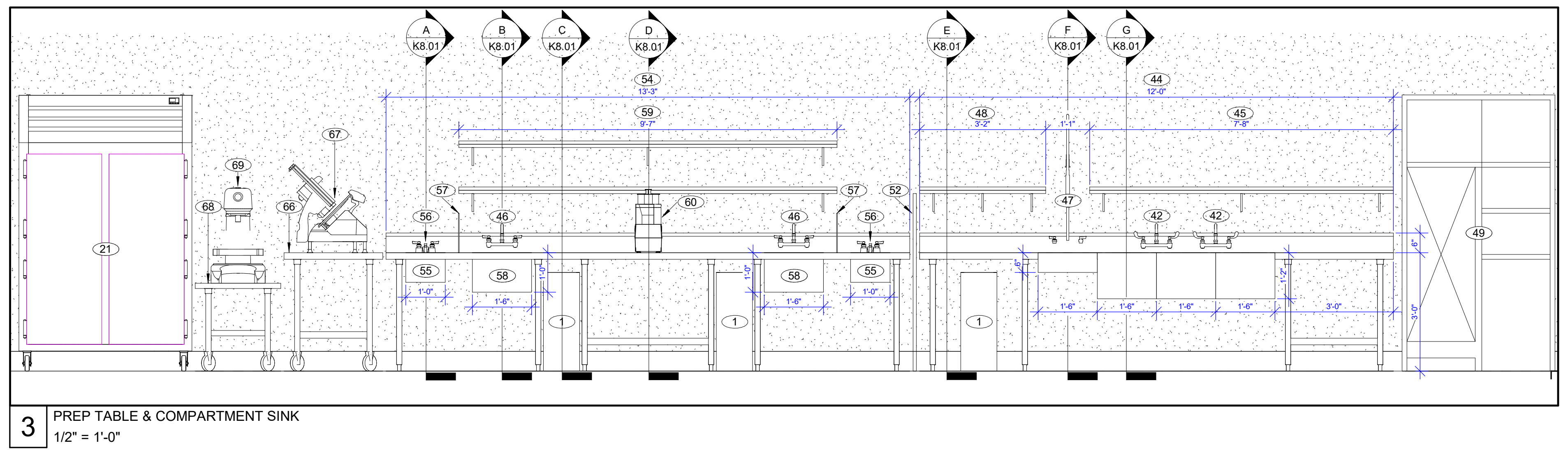
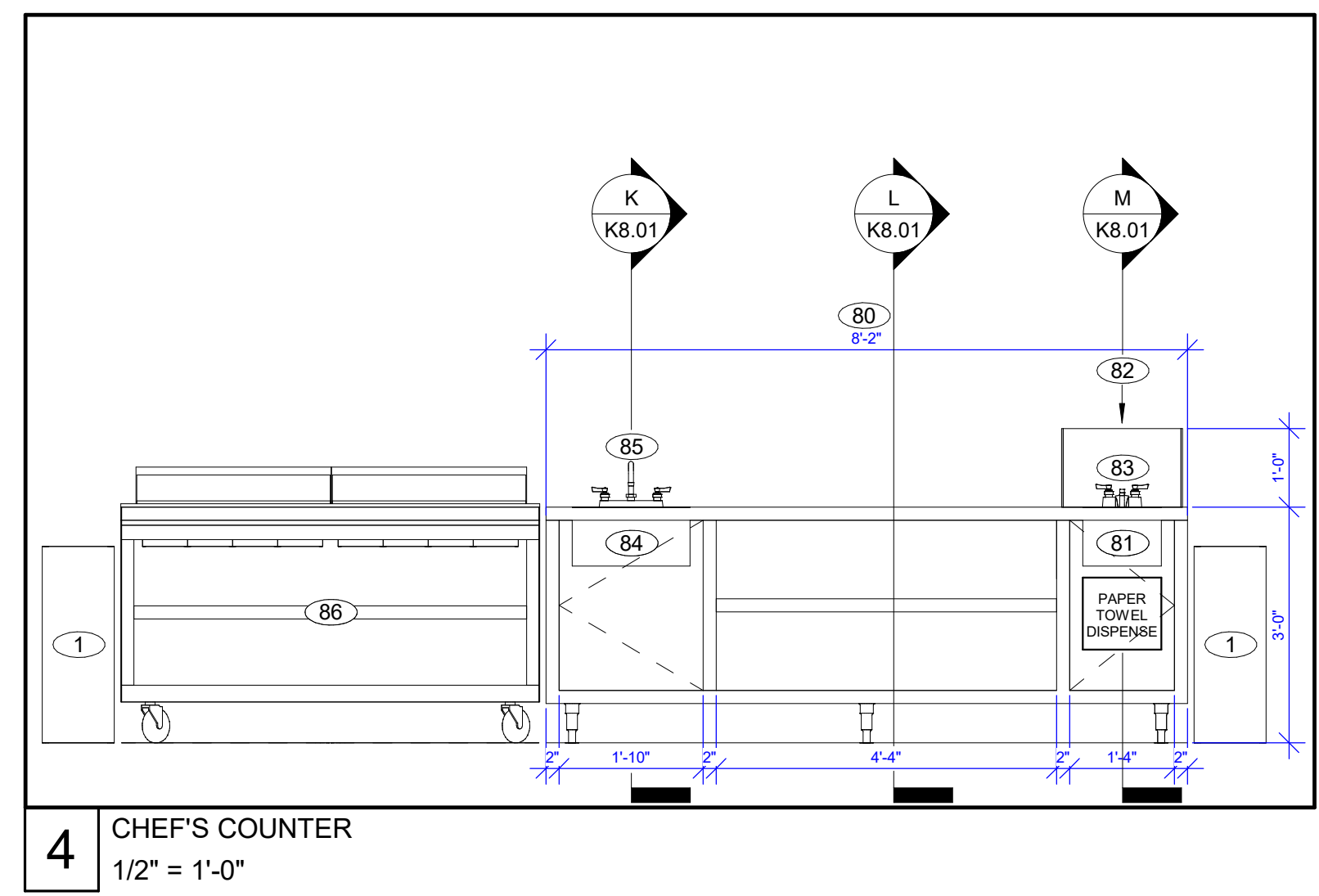
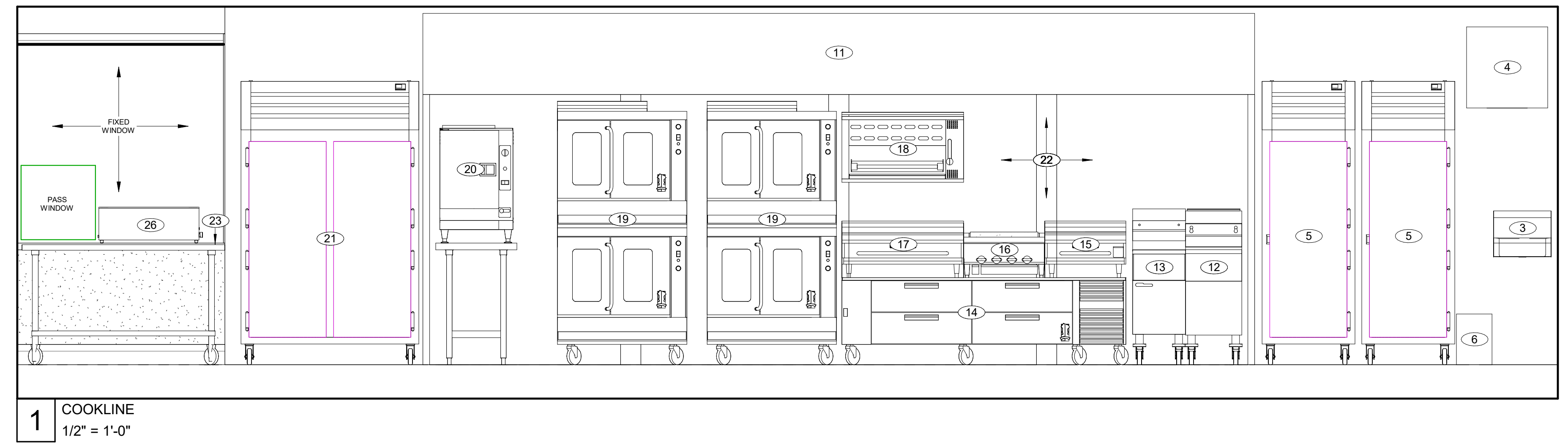
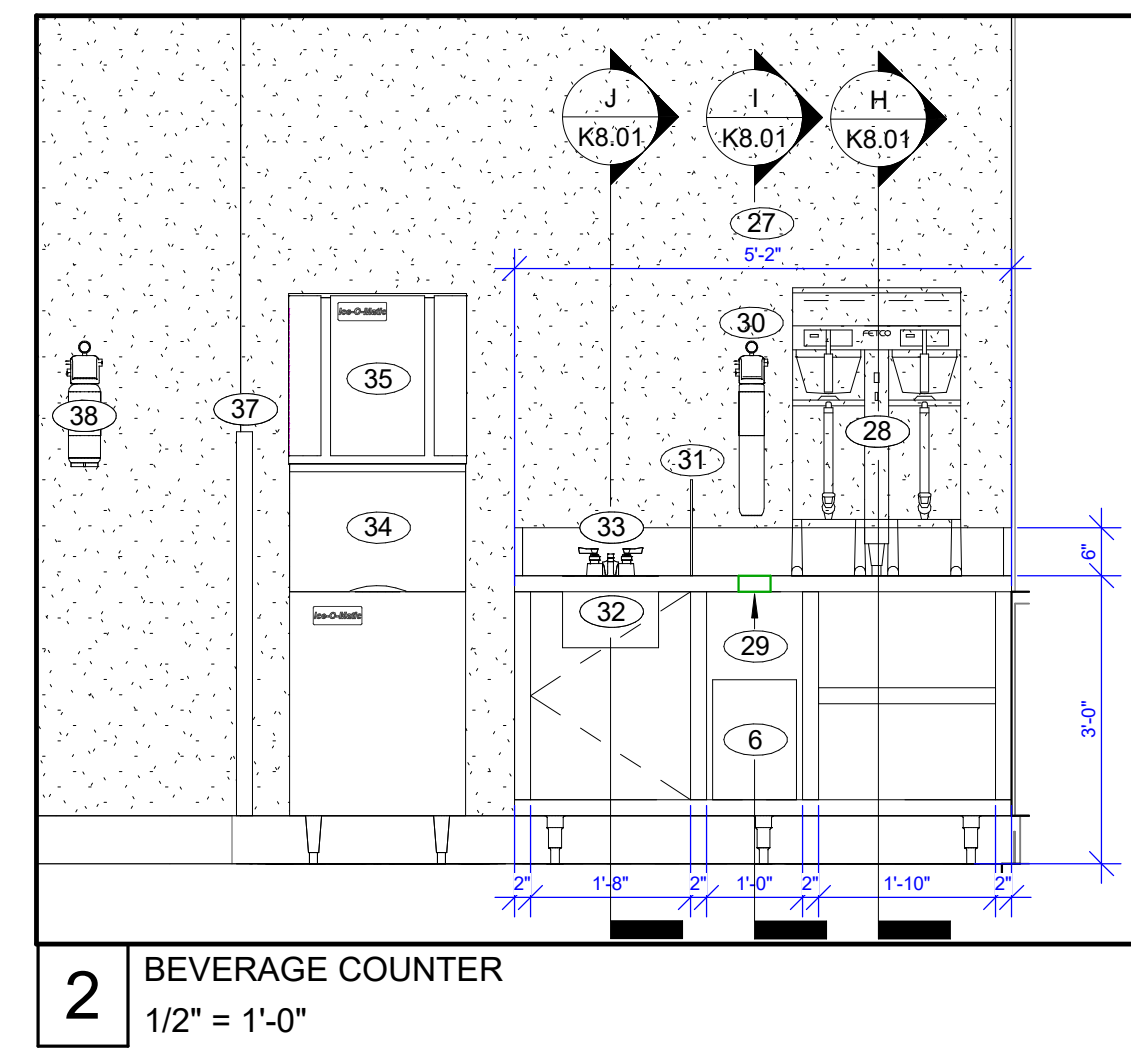
#	Description	Date
1	CD SUBMITTAL	02/25/21

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**EXHAUST HOOD DATA**  
K5.02  
Date: 1/06/21  
Scale:

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#	Description	Date
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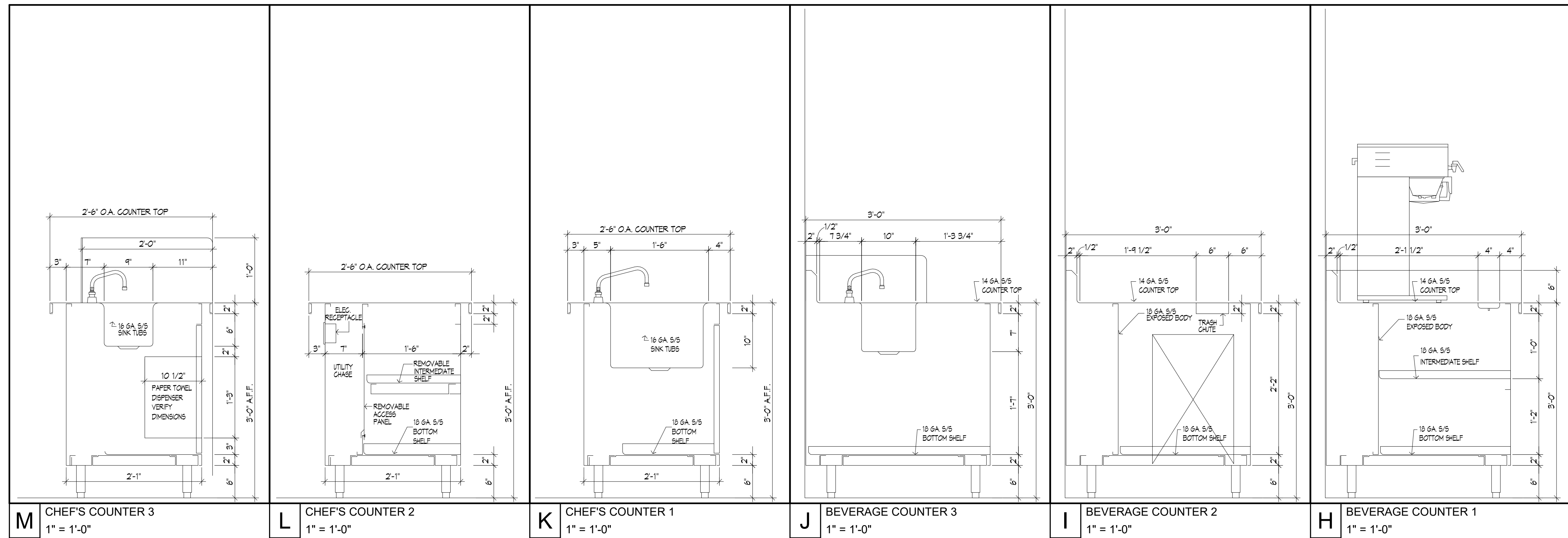
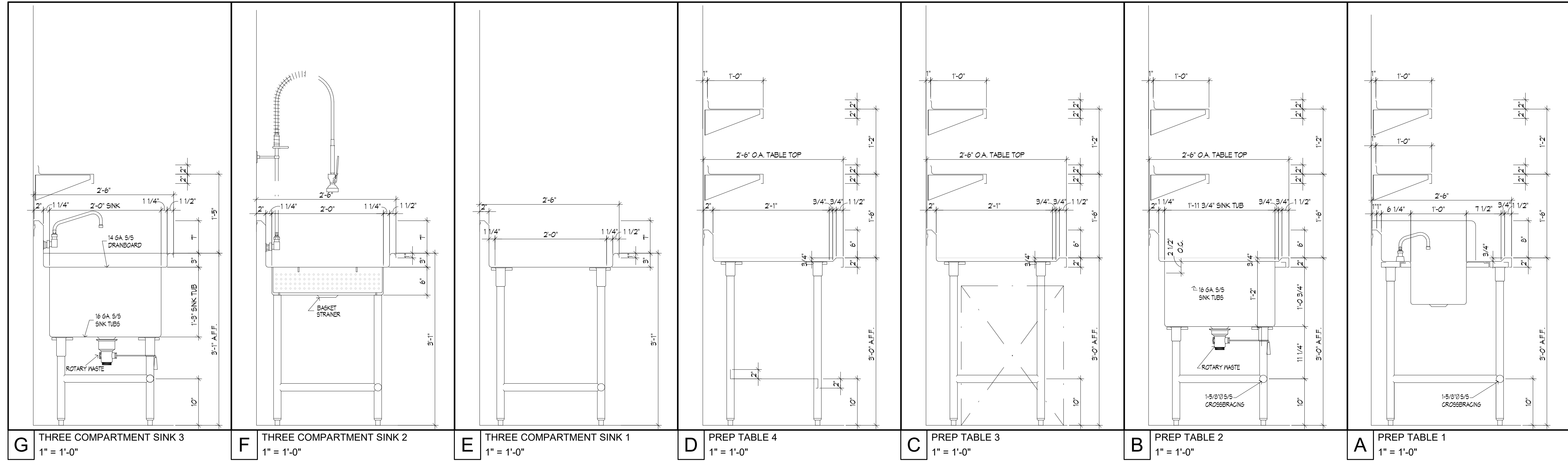
EQUIPMENT ELEVATIONS

K7.01

Date: 1/06/21  
 Scale: 1/2" = 1'-0"

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#	Description	Date
1	CD SUBMITTAL	02/25/21

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**SECTION  
 DETAIL**

**K8.01**

Date 1/06/21  
 Scale 1" = 1'-0"