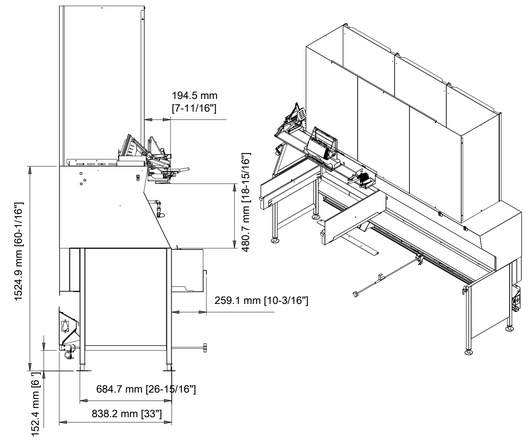
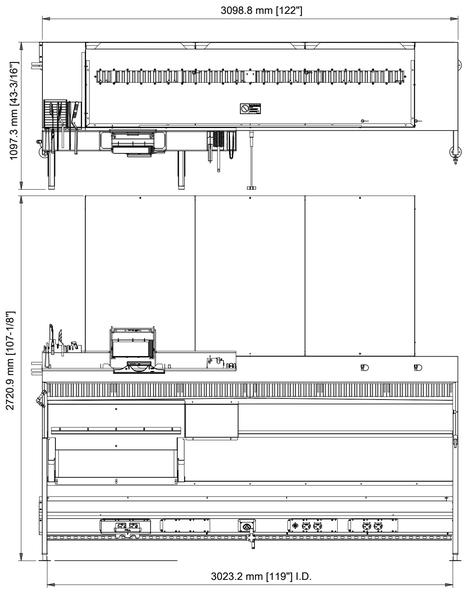
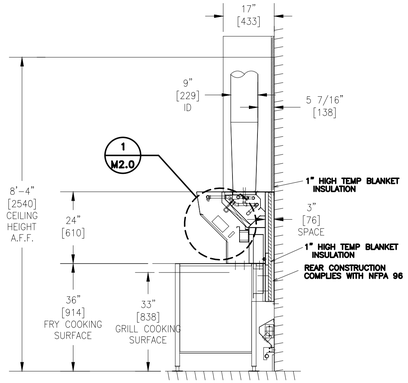
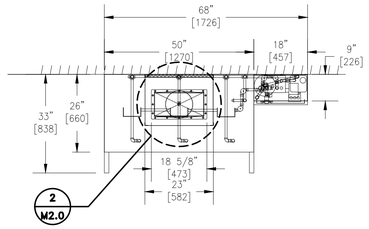


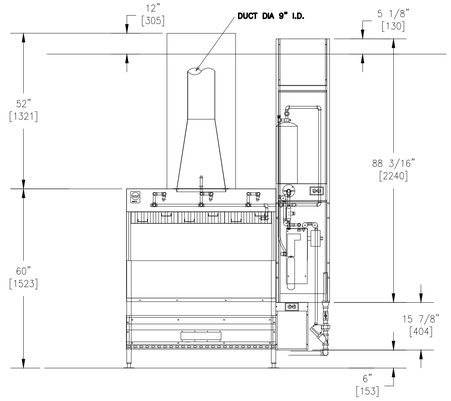




## KITCHEN EXHAUST HOOD

TAG: KH-1 (SEE KITCHEN EXHAUST HOOD SCHEDULE)
SCALE: ½"=1'-0"

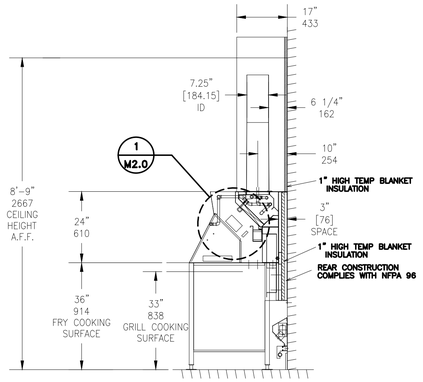


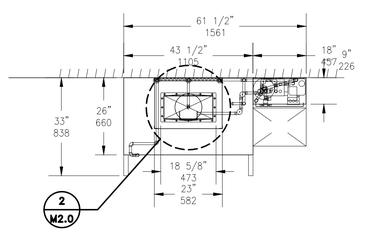



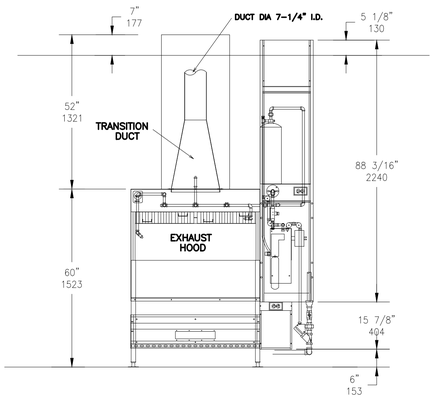




## KITCHEN EXHAUST HOOD

TAG: KH-2 (SEE KITCHEN EXHAUST HOOD SCHEDULE)
SCALE: ½"=1'-0"




## KITCHEN EXHAUST HOOD

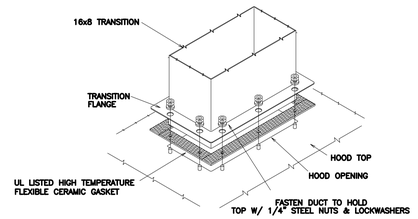
TAG: KH-3 (SEE KITCHEN EXHAUST HOOD SCHEDULE)
SCALE: ½"=1'-0"

## DETAIL 1/M2.0

UL LABEL
SCALE: NONE

## DETAIL 2/M2.0

HOOD CONNECTION
SCALE: NONE




## DRAWING NOTES

1. 16 GA. STAINLESS STEEL MATERIAL USED FOR HOOD CONSTRUCTION
2. FILTER BAFFLE:
   UL FILE R14372, VOL. 1, SEC. 1
   UL CONTROL NUMBER 5L65
   MEA-446-92-M
3. EXHAUST HOOD:
   UL FILE MH12755, VOL. 4
   UL CONTROL NUMBER 78L1
4. UTILITY CHASE AND RACEWAY:
   UL FILE E163328, VOL.1, SEC.3
5. HIGH TEMP GASKET:
   UL FILE MH12755, VOL. 2, SEC. 1, ILL. 9
6. HOOD CONSTRUCTION COMPLIES WITH NSF STANDARD 2
7. HOOD PERFORMANCE TESTED IN ACCORDANCE WITH UL 710
8. UL 300 AND NFPA 17A COMPLIANT R-102 WET CHEMICAL SYSTEM INCLUDED WITH HOOD INSTALLATION
9. ANSUL CONNECTIONS AND STARTUP BY APPROVED ANSUL REPRESENTATIVE
10. REFER E3.2 FOR HOOD/FAN INTERLOCK DETAILS
11. CAPTURE JET PLENUMS ARE TO BE ATTACHED WHEN CALLED OUT PER KITCHEN SCHEDULE.

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
| | 09/26/19 | BRAND REVIEW | BMT |
| | 11/07/19 | BRAND REVIEW | BMT |
| | 11/18/19 | RESUBMIT BRAND REVIEW | BMT |
| | 6/22/20 | SUBMIT FOR HDLC CofA | BJT |
| | 05/04/22 | SUBMIT SFM/HEALTH | BJT |
| | 05/12/22 | SUBMIT FOR PERMIT | BJT |

STATE OF LOUISIANA
ROBERT F. WILSON JR.
REG. No. 25209
REGISTERED
PROFESSIONAL ENGINEER
5/12/22

MOUTON LONG TURNER ARCHITECTS
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PREPARED FOR: McDonald's USA, LLC

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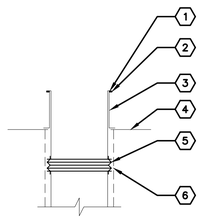
| DRAWN BY | STD ISSUE DATE |
|---|---|
| - | - |

| REVIEWED BY | DATE ISSUED |
|---|---|
| BJT | 12/01/19 |

TITLE: NEW McDONALDS RESTAURANT REBUILD
DESCRIPTION: SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN -
SITE ID: 017-0107
SITE ADDRESS: 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

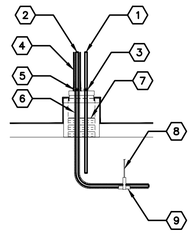
SHEET NO: M2.0
MLT PROJ # 17-1406
EXHAUST HOODS




KEYED NOTES:
1. SHEET METAL DUCT DROP (SUPPLY, RETURN OR EXHAUST)
2. FOAM GASKET BETWEEN DUCT AND CURB
3. ROOF CURB
4. ROOF LINE
5. 6" FACE-TO-FACE CANVAS FLEXIBLE CONNECTION
6. 2" EXTERIOR INSULATION (SUPPLY AND RETURN)

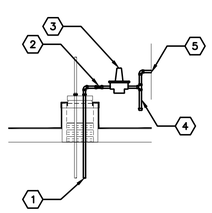
DETAIL 1 M3.0
DUCT DROP INSTALLATION
SCALE: NONE

DETAIL 2 M3.0
NOT USED



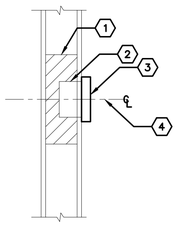

KEYED NOTES:
1. REFRIGERANT LIQUID LINE
2. REFRIGERANT SUCTION LINE WITH 1" THICK EXTERNAL FOAM INSULATION (ARMAFLEX BY ARMACELL OR EQUAL)
3. STAINLESS STEEL CLAMP
4. APPLY WEATHERPROOFING OVER FOAM INSULATION (ALUMAGUARD BY POLYGUARD OR EQUAL)
5. WRAP FOAM INSULATION OVER PIPE PORTAL NIPPLE AND STAINLESS STEEL CLAMP
6. RESTART FOAM INSULATION IMMEDIATELY AFTER PIPE PORTAL PENETRATION
7. INSULATE BOTTOM OF ROOF PORTAL CURB (MIN. R-19)
8. PIPE HANGER
9. LIGHT GAUGE GALVANIZED STEEL PROTECTIVE SHIELD

DETAIL 3 M3.0
REFRIGERANT PIPE INSTALLATION
SCALE: NONE



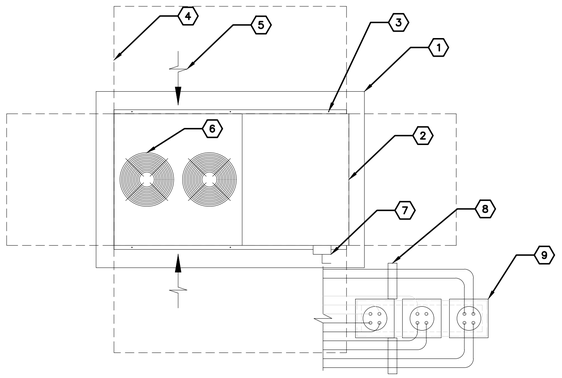

KEYED NOTES:
1. GAS PIPING
2. SHUT-OFF VALVE
3. PRESSURE REGULATOR (PROPERLY SIZED FOR APPLICATION)
4. DIRT LEG
5. ROOFTOP UNIT ENTRY

DETAIL 4 M3.0
GAS PIPE INSTALLATION
SCALE: NONE




KEYED NOTES:
1. PROVIDE BATT INSULATION FOR TEMPERATURE SENSORS INSTALLED IN HOLLOW CAVITY WALLS
2. 2x4 ELECTRICAL BOX
3. SENSOR (TEMPERATURE, HUMIDITY OR CO2)
4. MOUNT SENSOR(S) BETWEEN 4'-0" TO 4'-6" A.F.F.

DETAIL 5 M3.0
REMOTE SENSOR INSTALLATION
SCALE: NONE

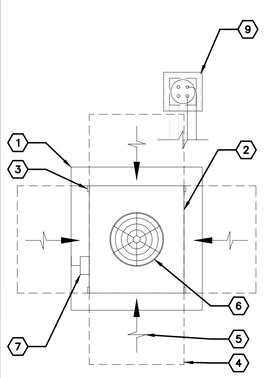



KEYED NOTES:
1. 90"x60"x14"H EQUIPMENT PLATFORM MANUFACTURED BY RPS OR EQUAL
2. 6'-6¾"x3'-8¾"x2'-9⅞"H CONDENSING UNIT
3. FASTEN CONDENSING UNIT TO TOP OF PLATFORM AND SEAL FASTENER PENETRATIONS WITH UV RESISTANT SEALANT
4. OUTLINE OF SERVICE CLEARANCE EXTENDING 3'-0" FROM CONDENSING UNIT ON ALL SIDES
5. CONDENSER AIR INTAKE (BOTH SIDES)
6. CONDENSER FAN OUTLETS ON TOP OF UNIT
7. DISCONNECT SWITCH FURNISHED WITH UNIT
8. PROVIDE PIPE SUPPORT AS REQUIRED (TREATED LUMBER IS NOT ACCEPTABLE)
9. MULTIPLE PIPE PORTAL MANUFACTURED BY RPS OR EQUAL

CONDUIT SIZES:
(1) ¾" TO EVAPORATORS
(1) ¾" WITH TWO (2) 8 CONDUCTOR LV CLASS II CABLES TO THE EVAPORATORS
(1) ¾" TO ICE MACHINE

REFRIGERANT PIPING SIZES:
SEE MANUFACTURER'S INSTALLATION INSTRUCTIONS FOR RECOMMENDED REFRIGERANT PIPE SIZING

DETAIL 6 M3.0
BOHN MAC 7X UNIT (CU-4)
SCALE: ½"=1'-0"

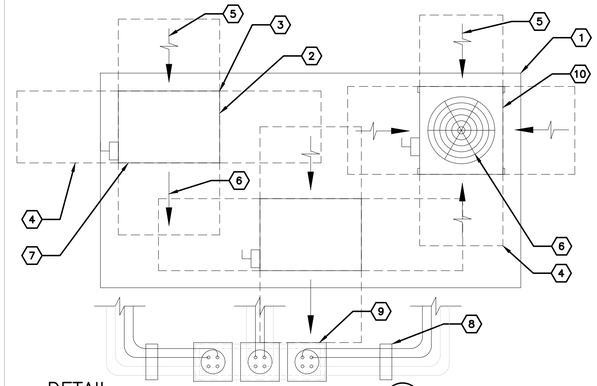



KEYED NOTES:
1. 44"x48"x14"H EQUIPMENT PLATFORM MANUFACTURED BY RPS OR EQUAL
2. 33"x36"x32"H CONDENSING UNIT
3. FASTEN CONDENSING UNIT TO TOP OF PLATFORM AND SEAL FASTENER PENETRATIONS WITH UV RESISTANT SEALANT
4. OUTLINE OF SERVICE CLEARANCE EXTENDING FROM CONDENSING UNIT ON ALL SIDES
5. CONDENSER AIR INTAKE
6. CONDENSER FAN OUTLET
7. DISCONNECT SWITCH PROVIDED BY ELECTRICAL CONTRACTOR
8. PROVIDE PIPE SUPPORT AS NECESSARY (TREATED LUMBER IS NOT ACCEPTABLE)
9. MULTIPLE PIPE PORTAL MANUFACTURED BY RPS OR EQUAL

CONDUIT SIZES: (PER CONDENSING UNIT)
(1) ¾" POWER
(1) ¾" CONTROL

REFRIGERANT PIPING SIZES:
(PER CONDENSING UNIT)
SEE MANUFACTURER'S INSTALLATION INSTRUCTIONS FOR RECOMMENDED REFRIGERANT PIPE SIZING.

DETAIL 7A M3.0
REMOTE CONDENSER UNIT (CU-5)
SCALE: ½"=1'-0"

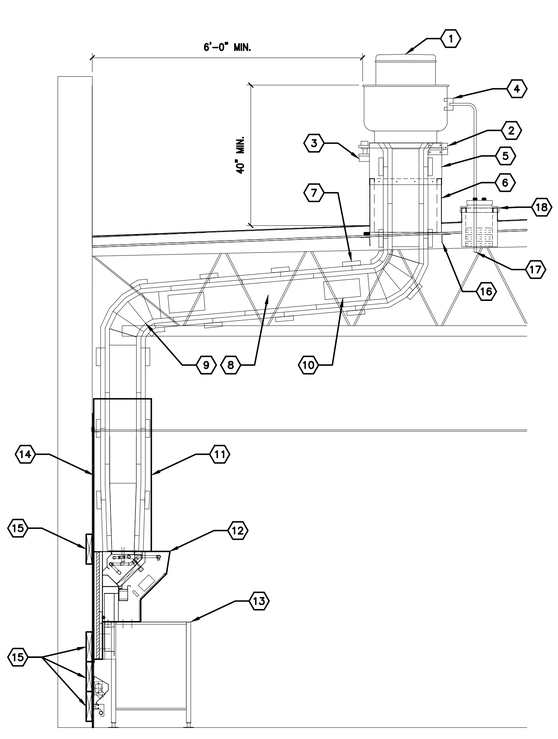



KEYED NOTES:
1. 141"x72"x14"H EQUIPMENT PLATFORM MANUFACTURED BY RPS OR EQUAL
2. 34"x24⅛"x25¾"H CONDENSING UNIT
3. FASTEN CONDENSING UNIT TO TOP OF PLATFORM AND SEAL FASTENER PENETRATIONS WITH UV RESISTANT SEALANT
4. OUTLINE OF SERVICE CLEARANCE EXTENDING FROM CONDENSING UNIT ON ALL SIDES
5. CONDENSER AIR INTAKE
6. CONDENSER FAN OUTLET
7. DISCONNECT SWITCH PROVIDED BY ELECTRICAL CONTRACTOR
8. PROVIDE PIPE SUPPORT AS NECESSARY (TREATED LUMBER IS NOT ACCEPTABLE)
9. MULTIPLE PIPE PORTAL MANUFACTURED BY RPS OR EQUAL
10. 29½"x28"x38"H CONDENSING UNIT

CONDUIT SIZES: (PER CONDENSING UNIT)
(1) ¾" POWER
(1) ¾" CONTROL

REFRIGERANT PIPING SIZES:
(PER CONDENSING UNIT)
ICE MACHINE - ½" LIQUID, ¾" SUCTION
(CU-3 CONDENSING UNIT)
ICE MACHINE - ⅜" LIQUID, ½" SUCTION

DETAIL 7B M3.0
REMOTE CONDENSER UNIT (CU-1, CU-2 & CU-3)
SCALE: ½"=1'-0"




KEYED NOTES:
1. UPBLAST EXHAUST FAN (SEE EXHAUST FAN SCHEDULE)
2. HINGED CURB CAP FOR CLEANING ACCESS (FURNISHED WITH FAN)
3. GREASE TRAP (FURNISHED WITH FAN)
4. NEMA 3R DISCONNECT SWITCH (FURNISHED WITH FAN)
5. 12" HIGH CURB EXTENSION (FURNISHED WITH FAN)
6. 18" HIGH CURB (FURNISHED WITH FAN)
7. TWO (2) LAYERS OF 1½" THICK DUCT WRAP TO MEET ASTM E2336 INSTALLED PER MANUFACTURER'S INSTRUCTIONS (SEE MECHANICAL NOTES FOR INSULATION SPECIFICATION)
8. 16 GAUGE BLACK IRON (CARBON STEEL) OR 18 GAUGE STAINLESS STEEL DUCTWORK WELDED LIQUID-TIGHT
9. 5-GORE BLACK IRON (CARBON STEEL) RADIUS ELBOW
10. 12"x6" ACCESS DOOR AT ALL CHANGES IN DIRECTION
11. STAINLESS STEEL FASCIA PANEL TO PROTECT DUCTWORK AND INSULATION
12. BACKSHELF TYPE EXHAUST HOOD (SEE KITCHEN EXHAUST HOOD SCHEDULE)
13. COOKING APPLIANCE (SEE KITCHEN DRAWINGS)
14. REAR WALL CONSTRUCTION SHALL CONSIST OF CERAMIC TILE OR MIN. 22 GAUGE STAINLESS STEEL OVER ⅝" TYPE X GYPSUM BOARD OR ½" CEMENT BOARD FROM FLOOR TO CEILING AND EXTENDING 24" TO EACH SIDE OF THE HOOD INSTALLED ON NON-COMBUSTIBLE WALL (REFER TO SHEET A1.0 FOR MORE INFORMATION.
15. 2x10 LIGHT GAUGE STEEL FOR SUPPORT BLOCKING FOR HOOD AND RACEWAY (COORDINATE INSTALLATION WITH HOOD INSTALLER)
16. STRUCTURAL FRAMING FOR ROOF OPENING (SEE STRUCTURAL DRAWINGS)
17. TRANSITION TO FLEXIBLE CONDUIT UNDER ROOF PENETRATION WHERE ALLOWED BY CODE.
18. ROOF PIPE PORTAL, RPS-N18(1) RC-2A 12x12x11H.

KITCHEN EXHAUST HOOD INSTALLATION

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
| | 09/26/19 | BRAND REVIEW | BMT |
| | 11/07/19 | BRAND REVIEW | BMT |
| | 11/18/19 | RESUBMIT BRAND REVIEW | BMT |
| | 6/22/20 | SUBMIT FOR HDLC CofA | BJT |
| | 05/04/22 | SUBMIT SFM/HEALTH | BJT |
| | 05/12/22 | SUBMIT FOR PERMIT | BJT |

STATE OF LOUISIANA
ROBERT F. WILSON JR.
REG. No. 25209
REGISTERED
PROFESSIONAL ENGINEER
MECHANICAL ENGINEER
5/12/22

MOUTON LONG TURNER ARCHITECTS

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PREPARED FOR: McDonald's USA, LLC

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DRAWN BY: -
STD ISSUE DATE: -
REVIEWED BY: BJT
DATE ISSUED: 12/01/19

TITLE: NEW McDONALDS RESTAURANT REBUILD
DESCRIPTION: SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN
SITE ID: 017-0107
SITE ADDRESS: 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

MLT PROJ # 17-1406

SHEET NO. M3.0
DETAILS

# MECHANICAL NOTES

GENERAL:
1. ALL WORK PERFORMED SHALL BE IN ACCORDANCE WITH ALL LOCAL CODES AND ACCEPTABLE TO THE AUTHORITY HAVING JURISDICTION.
2. ALL DIMENSIONS, CLEARANCES AND TOLERANCES SHALL BE VERIFIED PRIOR TO INSTALLATION.
3. ALL MATERIALS, FIXTURES AND EQUIPMENT USED SHALL BE IN ACCORDANCE WITH McDONALD'S SPECIFICATIONS. SPECIFICATIONS ARE CONTAINED WITHIN THESE DRAWINGS AND THE McDONALD'S PROJECT MANUAL. ANY CONTRACTOR IN NEED OF A COPY OF THE McDONALD'S PROJECT MANUAL SHALL CONTACT THE McDONALD'S AREA CONSTRUCTION MANAGER. ANY VARIANCE FROM THE McDONALD'S SPECIFICATIONS SHALL BE REVIEWED AND APPROVED BY THE ENGINEER-OF-RECORD.
4. ALL EQUIPMENT SHALL BE INSTALLED IN ACCORDANCE WITH ITS LISTING AND/OR THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
5. SEE COORDINATION SCHEDULE FOR ADDITIONAL SCOPE OF WORK.
6. PRIOR TO BUILDING TURNOVER, A COMPLETE START-UP, TEST, ADJUST AND BALANCE SHALL BE PERFORMED ON ALL MECHANICAL SYSTEMS. THIS WORK SHALL BE PERFORMED BY A CERTIFIED TEST AND BALANCE CONTRACTOR. A CERTIFIED TEST AND BALANCE CONTRACTOR CAN BE FOUND BY VISITING:
   HTTP://WWW.AABCHQ.COM/DIRECTORY
   HTTP://WWW.NEBB.ORG/DIRECTORY.HTM
   HTTP://WWW.TABBCERTIFIED.ORG/SITE/CONTENT/CONTRACTORS/SEARCH
7. UPON COMPLETION OF THE PUNCHLIST, THE MECHANICAL CONTRACTOR AND TEST AND BALANCE CONTRACTOR SHALL SUBMIT REDLINED OR AS-BUILT DRAWINGS ALONG WITH THE TEST AND BALANCE REPORT AND ALL EQUIPMENT OPERATION AND MAINTENANCE MANUALS TO THE McDONALD'S AREA CONSTRUCTION MANAGER. A MINIMUM OF TWO (2) COPIES SHALL BE PROVIDED, ONE (1) FOR REGIONAL RECORDS AND ONE (1) FOR THE RESTAURANT.
8. ALL PENETRATIONS OF FIRE-RATED WALLS SHALL BE FIRESTOPPED WITH AN APPROVED AND LISTED FIRESTOPPING SYSTEM.

VENTILATION SYSTEMS:
1. ALL SHEET METAL DUCTWORK SHALL BE FABRICATED AND INSTALLED IN ACCORDANCE WITH LOCAL CODES AND SMACNA STANDARDS.
2. ALL DUCTWORK DIMENSIONS ARE INTERNAL FREE AREA DIMENSIONS AND SIZED FOR 0.1" W.C. PER 100 FT. OF DUCT.
3. ALL SHEET METAL DUCTWORK SHALL BE CONSTRUCTED IN ACCORDANCE WITH SMACNA TABLES FOR 2" W.C. AND SHALL BE SUPPORTED WITH AN APPROVED HANGER AT INTERVALS NOT EXCEEDING 10 FT.
4. ALL DUCT DROPS INTO THE BUILDING SHALL BE INSTALLED WITH FLEXIBLE CONNECTIONS TO ISOLATE THE DUCTWORK SYSTEM FROM NOISE AND VIBRATION. FLEXIBLE CONNECTIONS SHALL BE TESTED IN ACCORDANCE WITH UL 181 AND LISTED AS CLASS 0 OR CLASS 1.
5. ALL DUCT DROPS INTO THE BUILDING SHALL BE OFFSET AS NECESSARY TO ALLOW FOR THE CLEAR INSTALLATION OF THE EXTERNAL DUCTWORK INSULATION.
6. ALL DUCTWORK BRANCHES SHALL BE SUPPLIED WITH A VOLUME DAMPER FOR BALANCING. VOLUME DAMPER SHALL HAVE A 2" OFFSET TO ACCOMMODATE EXTERNAL INSULATION.
7. TAKE-OFFS FROM RECTANGULAR TO ROUND DUCT SHALL BE DUCTMATE STRAIGHT-SIDED OR CENTER HIGH-EFFICIENCY TAKE-OFFS WITH A 2" DAMPER STAND-OFF TO ACCOMMODATE FOR EXTERNAL INSULATION.
8. ALL DUCTWORK JOINTS, LONGITUDINAL AND TRANSVERSE SEAMS SHALL BE SEALED WITH WELDS, GASKETS, MASTICS (ADHESIVES), TAPES, ETC. ALL SEALANT MATERIALS SHALL BE LISTED IN ACCORDANCE WITH UL 181A OR 181B.
9. ALL SUPPLY AND RETURN SHEET METAL DUCTWORK LOCATED WITHIN THE CEILING SPACE SHALL BE EXTERNALLY INSULATED. INSULATION SHALL BE 2" THICK MICROLITE XG-100 BY JOHNS MANVILLE OR EQUAL.
10. ALL SUPPLY AND RETURN SHEET METAL DUCTWORK LOCATED OUTSIDE OF THE BUILDING SHALL BE INTERNALLY LINED WITH A 1" THICK FIBERGLASS (MIN. R-4.2) AND EXTERNALLY INSULATED WITH A 2" THICK RIGID POLYSTYRENE, POLYURETHANE OR POLYISOCYANURATE BOARD (MIN. R-8 FOR CLIMATE ZONES 1 THROUGH 4), OR A 3" THICK (MIN R-12 FOR CLIMATE ZONES 5 THROUGH 8). INTERNAL FIBERGLASS INSULATION SHALL BE LINATEX BY JOHNS MANVILLE OR EQUAL. EXTERNAL RIGID BOARD INSULATION SHALL BE THERMAPINK BY OWENS CORNING OR EQUAL.
11. ALL EXPOSED SPIRAL DUCTWORK SHALL BE INTERNALLY INSULATED TO PREVENT CONDENSATION (MIN. R-4.3). INTERNAL INSULATION SHALL BE 1" THICK SPIRACOUSTIC PLUS BY JOHNS MANVILLE OR EQUAL.
12. ALL DUCTWORK PENETRATIONS THROUGH FIRE-RATED WALLS, BARRIERS OR PARTITIONS SHALL BE PROTECTED WITH A FIRE DAMPER. THE PERIMETER OF THE FIRE DAMPER SHALL BE FIRESTOPPED WITH AN APPROVED AND LISTED FIRESTOPPING MATERIAL.
13. ALL EXTERIOR SHEET METAL DUCTWORK SHALL BE EXTERNALLY WRAPPED WITH AN APPROVED WEATHERPROOFING MATERIAL TO PROTECT AGAINST WATER PENETRATION AND CORROSION. SIDES AND TOP OF EXTERNAL WEATHERPROOFING SHALL BE ALUMAGUARD 60 MIL UV BARRIER BY POLYGUARD OR EQUAL. BOTTOM OF EXTERNAL WEATHERPROOFING SHALL BE VAPORGUARD 5 MIL MEMBRANE BY POLYGUARD OR EQUAL.
14. ALL FLEXIBLE DUCTWORK, METALLIC AND NONMETALLIC, SHALL CONFORM TO THE FOLLOWING:
   A. 2" THICK INSULATION (R-6.0)
   B. INTEGRAL VAPOR BARRIER
   C. LISTED AND LABELED UL 181, CLASS 0 OR CLASS 1
   D. INSTALLED IN ACCORDANCE WITH:
      i. SMACNA STANDARDS,
      ii. AIR DIFFUSION COUNCIL INSTALLATION GUIDELINES, AND/OR
      iii. MANUFACTURER'S INSTALLATION INSTRUCTIONS
15. FLEXIBLE DUCTWORK SHALL NOT PENETRATE WALLS. SHEET METAL DUCTWORK IS REQUIRED AT ALL FIRE-RATED AND DRAFTSTOP WALL PENETRATIONS.
16. ALL COVERINGS, LININGS AND ADHESIVES (TAPES, ETC.) SHALL HAVE A FLAME-SPREAD INDEX NOT GREATER THAN 25 AND A SMOKE-DEVELOPED INDEX NOT GREATER THAN 50.
17. DUCT-MOUNTED SMOKE DETECTORS SHALL BE INSTALLED IN SYSTEMS WITH DESIGN CAPACITY GREATER THAN 2,000 CFM. SEE MECHANICAL DRAWINGS FOR LOCATIONS OF SMOKE DETECTORS. DUCT-MOUNTED SMOKE DETECTORS ARE NOT REQUIRED WHEN THE BUILDING IS PROTECTED THROUGHOUT BY AREA SMOKE DETECTORS CONNECTED TO A FIRE ALARM SYSTEM WHERE THE FIRE ALARM SYSTEM IS DESIGNED TO SHUT DOWN THE ROOFTOP UNITS.
18. ALL SUPPLY AIR DIFFUSERS SHALL BE INSULATED TO PREVENT CONDENSATION.
19. ALL AIR DEVICES LOCATED IN DRYWALL CEILINGS SHALL BE SUPPLIED WITH AN INTEGRAL VOLUME DAMPER ACCESSIBLE FROM THE AIR DEVICE FACE TO FACILITATE BALANCING.
20. ALL OUTDOOR AIR INTAKES SHALL BE LOCATED A MINIMUM OF 10 FT. HORIZONTALLY FROM ANY SOURCE OF CONTAMINATION SUCH AS EXHAUST FANS, PLUMBING VENTS, WATER HEATER FLUES, ETC. WHERE A CONTAMINANT SOURCE IS LOCATED WITHIN 10 FT. OF AN INTAKE, THE INTAKE OPENING SHALL BE LOCATED A MINIMUM OF 2 FT. BELOW THE CONTAMINANT SOURCE.
20. ALL ROOFTOP CONDENSING UNITS THAT DISCHARGE HORIZONTALLY SHALL BE ORIENTED SUCH THAT THE DISCHARGE DOES NOT BLOW IN THE DIRECTION OF AN OUTDOOR AIR INTAKE.

COMMERCIAL KITCHEN EXHAUST SYSTEMS:
1. ALL METAL DUCTWORK USED FOR THE CONVEYANCE OF GREASE-LADEN AIR SHALL BE CONSTRUCTED OF MINIMUM 18 GAUGE STAINLESS STEEL OR 16 GAUGE CARBON STEEL (BLACK IRON).
2. ALL GREASE EXHAUST DUCTWORK JOINTS SHALL BE EITHER TELESCOPING OR BELL TYPE. BUTT-WELDED JOINTS ARE PROHIBITED.
3. ALL GREASE EXHAUST DUCTWORK SEAMS AND JOINTS SHALL BE CONTINUOUSLY WELDED WATER-TIGHT ON THE EXTERNAL SURFACE OF THE DUCT SYSTEM. ALL WELDING SHALL BE PERFORMED BY A CERTIFIED WELDER.
4. ALL GREASE EXHAUST DUCTWORK SHALL BE EXTERNALLY INSULATED WITH A ASTM E2336 LISTED AND LABELED GREASE DUCT ENCLOSURE SYSTEM. INSULATION SHALL BE INSTALLED IN ACCORDANCE WITH ITS LISTING AND THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
5. ACCESS PANELS SHALL BE PROVIDED AT ALL CHANGES IN DIRECTION OF THE GREASE EXHAUST DUCTWORK SYSTEM. ACCESS PANELS SHALL BE INSTALLED IN ACCORDANCE WITH THE INSULATION MANUFACTURER'S INSTALLATION INSTRUCTIONS AND SHALL BE LABELED AS FOLLOWS: "ACCESS PANEL - DO NOT OBSTRUCT".
6. ALL HORIZONTAL GREASE EXHAUST DUCTWORK SHALL BE INSTALLED WITH A MINIMUM ¼" PER FOOT SLOPE AND SHALL BE PITCHED BACK TOWARD THE HOOD.
7. UPBLAST KITCHEN EXHAUST FANS SHALL BE LOCATED A MINIMUM OF 6 FT. FROM ANY PARAPET WALL OR ADJACENT STRUCTURE AND SHALL TERMINATE A MINIMUM OF 40 INCHES ABOVE THE FINISHED ROOFING MATERIAL.

REFRIGERANT PIPING:
1. ALL REFRIGERATION WORK SHALL BE PERFORMED BY A CERTIFIED REFRIGERATION CONTRACTOR.
2. ALL REFRIGERANT PIPING SHALL BE SEAMLESS COPPER TUBING OF TYPE L IN ACCORDANCE WITH ASTM B 88 AND ALL JOINTS SHALL BE SOLDERED.
3. ALL REFRIGERANT SUCTION LINES SHALL BE INSULATED WITH A MINIMUM 1" FOAM PIPE INSULATION. PIPE INSULATION INSTALLED OUTDOORS SHALL BE PROTECTED WITH AN APPROVED WEATHERPROOFING MATERIAL.
4. ALL SUSPENDED REFRIGERANT PIPING SHALL BE SUPPORTED AS FOLLOWS:

| MATERIAL | MAX. HORIZ. SPACING | MAX. VERT. SPACING |
|---|---|---|
| COPPER TUBING ≤1⅛" | 6 FT. | 10 FT. |
| COPPER TUBING ≥1½" | 10 FT. | 10 FT. |

5. ALL REFRIGERANT PIPING SHALL BE SIZED PER EQUIPMENT MANUFACTURER'S RECOMMENDATIONS.
6. PRE-CHARGED LINESETS ARE NOT PERMITTED AS LINES WILL MOST LIKELY NEED TO BE CUT TO FIT THE APPLICATION AND REFRIGERANT WILL NEED TO BE RECLAIMED.
7. ALL PIPE INSULATION SHALL BE PROTECTED FROM DAMAGE FROM PIPE HANGERS. PROTECTION SHALL BE LIGHT GAUGE GALVANIZED STEEL OR EQUAL.
8. ALL REFRIGERANT PIPING SYSTEMS SHALL BE PRESSURE TESTED FOR LEAKS PRIOR TO START-UP. ALL LEAKS SHALL BE REMEDIED PRIOR TO BUILDING TURNOVER.

CO2 DETECTION EQUIPMENT:
1. THE CO2 DETECTOR SHALL BE HARD-WIRED TO PREVENT TAMPERING AND SHALL BE INSTALLED AT 12" A.F.F. WITHIN A 5 FT. RADIUS OF THE CO2 STORAGE TANKS.
2. ONE (1) AUDIBLE AND ONE (1) VISUAL ALARM SHALL BE INSTALLED A MINIMUM OF 7 FT. A.F.F., IN PLAIN SIGHT IN THE SAME ROOM AS THE CO2 STORAGE TANKS.
3. ONE (1) AUDIBLE AND ONE (1) VISUAL ALARM SHALL BE INSTALLED A MINIMUM OF 7 FT. A.F.F., AT THE BACK OF THE KITCHEN AND IN PLAIN SIGHT FROM THE MAIN SIDE OF THE PREP LINE.

NATURAL GAS SYSTEMS (IF APPLICABLE):
1. ALL GAS PIPING, WATER HEATER VENTS, INTAKES AND FLUES SHALL CONFORM TO THE CURRENT VERSION OF NFPA 54, NATIONAL FUEL GAS CODE, AND ANY LOCAL CODE REQUIREMENTS.
2. THE NATURAL GAS MAIN PIPE SIZING IS BASED ON THE FOLLOWING:
   A. MINIMUM SUPPLY PRESSURE AT THE METER OF 2 PSIG
   B. 1 PSIG PRESSURE DROP FROM METER TO FARTHEST APPLIANCE
   C. 1,000 BTU PER CU. FT. OF NATURAL GAS
3. GAS PIPING RUN-OUTS TO EQUIPMENT ARE SIZED BASED ON THE FOLLOWING:
   A. SUPPLY PRESSURE AT THE REGULATOR OF 10" W.C. (¼ PSIG)
   B. 0.5" W.C. PRESSURE DROP FROM REGULATOR TO FARTHEST APPLIANCE
   C. 1,000 BTU PER CU. FT. OF NATURAL GAS
4. ALL NATURAL GAS PIPE SHALL BE SCHEDULE 40 CARBON STEEL PIPE WITH MALLEABLE IRON FITTINGS AND SHALL BE COMPLY TO ONE OF THE FOLLOWING STANDARDS: ASME B36.10, 10M; ASTM A 53; OR ASTM A 106.
5. NATURAL GAS PRESSURE REGULATORS SHALL BE MAXITROL 325 SERIES OR EQUAL.
6. ALL SUSPENDED STEEL PIPING SHALL BE SUPPORTED AS FOLLOWS:

| SIZE | MAX. HORIZ. SPACING | MAX. VERT. SPACING |
|---|---|---|
| ½" | 6 FT. | 6 FT. |
| ¾" TO 1" | 8 FT. | 8 FT. |
| ≥1¼" | 10 FT. | 10 FT. |

7. GAS PIPING SHALL NOT PENETRATE ANY FIRE-RATED CHASE OR SHAFT, DUCTWORK OR PLENUM.
8. ALL NATURAL GAS PIPING INSTALLED OUTDOORS SHALL BE COATED WITH A CORROSION RESISTANT PAINT. PAINT COLOR SHALL BE ORANGE OR YELLOW.
9. ALL INTAKE AND VENT PIPING FOR SEALED-COMBUSTION WATER HEATERS SHALL BE PVC OR ABS, SHALL BE SIZED AND INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND SHALL BE INSTALLED BY THE PLUMBING CONTRACTOR.
10. ALL WATER HEATER VENTS SHALL BE LOCATED A MINIMUM OF 10 FT. HORIZONTALLY FROM ANY OUTDOOR AIR INTAKE. WHERE A WATER HEATER VENT IS LOCATED WITHIN 10 FT. OF AN INTAKE, THE FLUE OR VENT SHALL TERMINATE A MINIMUM OF 2 FT. ABOVE THE INTAKE.
11. UPON COMPLETION OF INSTALLATION, THE GAS PIPING SYSTEM SHALL BE PURGED OF DELETERIOUS MATERIAL AND SHALL BE PRESSURE TESTED. PRESSURE TESTING SHALL BE PERFORMED WITH THE EQUIPMENT SHUT-OFF VALVES IN THE CLOSED POSITION TO PROTECT EQUIPMENT FROM DAMAGE DUE TO EXCESSIVE PRESSURE.
12. AFTER THE PRESSURE TEST HAS BEEN COMPLETED AND ANY LEAKS REMEDIED, THE INSTALLING CONTRACTOR SHALL MEASURE AND VERIFY THE FOLLOWING GAS PRESSURES WHILE EQUIPMENT IS IN OPERATION:
   A. GRILL - 6" W.C. NATURAL, 14" W.C. L.P.
   B. FRYER - 6" W.C. NATURAL, 14" W.C. L.P.
   C. WATER HEATER - 6" W.C. NATURAL, 14" W.C. L.P.
   D. HVAC UNIT - 6" W.C. NATURAL, 14" W.C. L.P.
13. IF THE MINIMUM PRESSURES ARE NOT MET, THIS SHALL BE IMMEDIATELY REPORTED TO THE MCDONALD'S AREA CONSTRUCTION MANAGER.

CONDENSATE PIPING:
1. CONDENSATE PIPING SHALL BE GALVANIZED STEEL, COPPER OR PVC.
2. PVC PIPE SHALL BE PAINTED WITH WATER BASED LATEX PAINTING TO RESIST DEGRADATION FROM ULTRAVIOLET EXPOSURE.
3. PIPE SUPPORTS SHALL BE RPS MODEL PMP-2 OR EQUAL. QUANTITY AS REQUIRED DEPENDANT UPON PIPING MATERIAL.
4. PIPING SHALL BE SUPPORTED AS FOLLOWS:

| MATERIAL | MAX. HORIZ. SPACING | MAX. VERT. SPACING |
|---|---|---|
| COPPER PIPE | 12 FT. | 10 FT. |
| GALVANIZED STEEL | 12 FT. | 15 FT. |
| PVC | 4 FT. | 15 FT. |

5. CONDENSATE PIPING SHALL SLOPE A MINIMUM OF ⅛" PER FOOT.
6. CONDENSATE PIPING SHALL BE SIZED BASED ON THE FOLLOWING:

| TOTAL TONS SERVED BY PIPE | MINIMUM PIPE SIZE |
|---|---|
| <20 TONS | ¾" |
| >20 TONS, <40 TONS | 1" |
| >40 TONS, <125 TONS | 1½" |

# LEGEND

| | |
|---|---|
| TS | TEMPERATURE SENSOR |
| ATS | AVERAGING TEMPERATURE SENSOR |
| CO2 | CO2 SENSOR FOR ROOFTOP UNIT DEMAND CONTROL VENTILATION |
| HS | HUMIDITY SENSOR |
| T | THERMOSTAT |
| 2 | SMOKE DETECTOR |
| KH 2 | EQUIPMENT TAG |
| R-1 / 1750 CFM / 18"ø | DIFFUSER INFORMATION<br>LINE 1: TAG<br>LINE 2: AIRFLOW<br>LINE 3: NECK SIZE |
| | SUPPLY AIR DUCT (VERTICAL) |
| | RETURN OR EXHAUST AIR DUCT (VERTICAL) |
| | ROUND DUCT (VERTICAL) |
| SSC | STEADY-STATE SPEED CONTROLLER |
| | PLAQUE DIFFUSER (SHADED AREA DESIGNATES BLANK-OFF PANEL LOCATION) |
| | LINEAR SLOT DIFFUSER |
| | LOUVERED FACE DIFFUSER |
| | CEILING-MOUNTED EXHAUST FAN |
| | SPIN-IN COLLAR WITH VOLUME DAMPER |
| | VOLUME DAMPER |
| | FLEXIBLE DUCTWORK |
| | PERFORATED FACE DIFFUSER |
| | SHEET METAL TEE WITH CAP |

# ABBREVIATIONS

| | |
|---|---|
| ACM | AREA CONSTRUCTION MANAGER |
| B.J. | BELOW JOISTS |
| BSI | BEVERAGE SYSTEM INSTALLER |
| DCV | DEMAND CONTROL VENTILATION |
| E.A. | EXHAUST AIR |
| EC | ELECTRICAL CONTRACTOR |
| FAC | FIRE ALARM CONTRACTOR |
| FOB | FLAT ON BOTTOM |
| FOT | FLAT ON TOP |
| FPC | FIRE PROTECTION CONTRACTOR |
| GC | GENERAL CONTRACTOR |
| I.D. | INSIDE DIMENSION |
| KEI | KITCHEN EQUIPMENT INSTALLER |
| KES | KITCHEN EQUIPMENT SUPPLIER |
| M.A. (S) | MIXED AIR - SUMMER |
| M.A. (W) | MIXED AIR - WINTER |
| MC | MECHANICAL CONTRACTOR |
| O.A. | OUTDOOR AIR |
| O.D. | OUTSIDE DIMENSION |
| O/O | OWNER/OPERATOR |
| PC | PLUMBING CONTRACTOR |
| R.A. | RETURN AIR |
| RC | REFRIGERATION CONTRACTOR |
| S.A. | SUPPLY AIR |
| S.P. | STATIC PRESSURE |
| TAB | TEST AND BALANACE CONTRACTOR |

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
| | 09/26/19 | BRAND REVIEW | BMT |
| | 11/07/19 | BRAND REVIEW | BMT |
| | 11/18/19 | RESUBMIT BRAND REVIEW | BMT |
| | 6/22/20 | SUBMIT FOR HDLC CoIA | BJT |
| | 05/04/22 | SUBMIT SFM/HEALTH | BJT |
| | 05/12/22 | SUBMIT FOR PERMIT | BJT |

STATE OF LOUISIANA
ROBERT F. WILSON JR.
REG. No. 25209
REGISTERED
PROFESSIONAL ENGINEER
MECHANICAL ENGINEER
5/12/22

MOUTON LONG TURNER ARCHITECTS

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DRAWN BY: -
STD ISSUE DATE: -
REVIEWED BY: BJT
DATE ISSUED: 12/01/19

TITLE: NEW McDONALDS RESTAURANT REBUILD
DESCRIPTION: SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN
SITE ID: 017-0107
SITE ADDRESS: 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

MLT PROJ # 17-1406
SHEET NO. M4.0
GENERAL NOTES

# COORDINATION SCHEDULE

| GENERAL REQUIREMENTS | FURNISH | INSTALL | FINAL CONNECTION | NOTES |
|---|---|---|---|---|
| MECHANICAL PERMIT | MC | | | 1–3 |
| HOT WORK (WELDING) PERMIT (IF APPLICABLE) | KES | | | 1–3 |
| REFRIGERATION PERMIT (IF APPLICABLE) | MC | | | 1–3 |
| PLUMBING PERMIT | PC | | | 1–3 |
| ELECTRICAL PERMIT | EC | | | 1–3 |
| FIRE SPRINKLER PERMIT (IF APPLICABLE) | FPC | | | 1–3 |
| FIRE ALARM PERMIT (IF APPLICABLE) | FAC | | | 1–3 |
| CONTRACTOR COORDINATION REQUIREMENTS | | | | |
| HEATING & AIR–CONDITIONING | | | | |
| ROOFTOP UNITS, INTAKE AND RELIEF | MC | MC | | 1–5, 17, 22 |
| ROOF CURBS | MC | MC | | 1–3, 20, 22 |
| GAS PIPING AND GAS PIPE KIT | PC | PC | PC | 1–3, 14, 22–23 |
| CONTROLS WIRING | MC | EC | EC | 1–3, 19, 22, 24 |
| POWER WIRING | EC | EC | EC | 1–3, 19, 22, 24 |
| CONDENSATE TRAP | MC | PC | | 1–3, 22–23 |
| CONDENSATE PIPING (IF APPLICABLE) | PC | PC | | 1–3, 22–23 |
| DUCT–MOUNTED SMOKE DETECTOR | MC | MC | EC | 1–3, 22, 24 |
| GENERAL EXHAUST SYSTEMS | | | | |
| EXHAUST FANS | MC | MC | | 1–3, 17, 22 |
| ROOF CURBS | MC | MC | | 1–3, 22 |
| CONTROLS (WHERE APPLICABLE) | MC | EC | EC | 1–3, 22, 24 |
| POWER WIRING | EC | EC | EC | 1–3, 22, 24 |
| TEMPERATURE CONTROLS | | | | |
| THERMOSTATS & SUBBASES | MC | MC | EC | 1–3, 22, 24 |
| REMOTE SENSORS (RH AND/OR TEMPERATURE) | MC | MC | EC | 1–3, 22, 24 |
| CONTROLS WIRING (WHERE APPLICABLE) | MC | EC | EC | 1–3, 22, 24 |
| POWER WIRING | EC | EC | EC | 1–3, 22, 24 |
| DUCTWORK AND ACCESSORIES | | | | |
| GALVANIZED SHEET METAL DUCTWORK | MC | MC | | 1–3, 22 |
| EXTERNAL INSULATION | MC | MC | | 1–3, 22 |
| INTERNAL INSULATION (IF APPLICABLE) | MC | MC | | 1–3, 22 |
| WEATHERPROOFING (IF APPLICABLE) | MC | MC | | 1–3, 22 |
| SPIN–IN COLLARS | MC | MC | | 1–3, 22 |
| FLEXIBLE DUCTWORK | MC | MC | | 1–3, 22 |
| VOLUME/BALANCING DAMPERS | MC | MC | | 1–3, 22 |
| FIRE DAMPERS (IF APPLICABLE) | MC | MC | | 1–3, 22 |
| FIRESTOPPING (IF APPLICABLE) | MC | MC | | 1–3, 22 |
| AIR DEVICES AND ACCESSORIES | MC | MC | MC | 1–3, 7, 22, 28 |
| PLUMBING SYSTEMS | | | | |
| WATER HEATERS | PC | PC | PC | 1–3, 11–12, 23 |
| HOT AND COLD WATER PIPE | PC | PC | PC | 1–3, 23 |
| VENTS AND INTAKES | PC | PC | PC | 1–3, 23 |
| THERMOSTATIC MIXING VALVE | PC | PC | PC | 1–3, 23 |
| POWER AND CONTROL WIRING | EC | EC | EC | 1–3, 23–24 |
| KITCHEN EXHAUST SYSTEMS | | | | |
| McDONALD'S BACKSHELF EXHAUST HOODS | KES | KEI | | 1–3, 6, 22, 27 |
| CANOPY EXHAUST HOODS (IF APPLICABLE) | KES | KEI | | 1–3, 6, 22, 27 |
| BLACK IRON DUCTWORK | KES | KEI | | 1–3, 6, 22 |
| STAINLESS STEEL DUCTWORK (IF APPLICABLE) | KES | KEI | | 1–3, 6, 22 |
| ALUMINUM DUCTWORK (IF APPLICABLE) | KES | KEI | | 1–3, 6, 22 |
| UL LISTED DUCT WRAP | MC | MC | | 1–3, 6, 22 |
| FIRE–RATED DUCT ENCLOSURE (IF APPLICABLE) | GC | GC | | 1–3, 6, 20, 22 |
| EXHAUST FANS | MC | MC | | 1–3, 6, 17, 22 |
| ROOF CURBS | MC | MC | | 1–3, 6, 20, 22 |
| CURB EXTENSIONS | MC | MC | | 1–3, 6, 22 |
| CONTROLS (WHERE APPLICABLE) | EC | EC | EC | 1–3, 6, 22, 24 |
| POWER WIRING | EC | EC | EC | 1–3, 6, 22, 24 |
| FIRE SUPPRESSION SYSTEM | KES | KES | KES | 1–3, 16, 22, 27 |
| KITCHEN EQUIPMENT | | | | |
| COOLER/FREEZER | KES | GC | | 1–3, 27 |
| EVAPORATOR COILS | KES | MC | | 1–3, 27 |
| CONDENSATE PIPING | PC | PC | PC | 1–3, 23, 27 |
| REMOTE CONDENSING UNIT (MAC) | KES | MC | | 1–3, 22, 27 |
| ROOF CURBS | MC | MC | | 1–3, 22 |
| REFRIGERANT PIPING | KES | MC | MC | 1–3, 22, 27 |
| POWER WIRING | EC | EC | EC | 1–3, 22, 24, 27 |
| CONTROL WIRING | EC | EC | EC | 1–3, 24, 27 |
| PIPE PORTALS | MC | MC | | 1–3, 22 |
| ICE MACHINES | KES | KEI | | 1–3, 27 |
| WATER SUPPLY PIPING | KES | KEI | BSI | 1–3, 27 |
| REMOTE CONDENSING UNITS | KES | MC | | 1–3, 22, 27 |
| ROOF CURBS | MC | MC | | 1–3, 22, 27 |
| REFRIGERANT PIPING | KES | MC | MC | 1–3, 22, 27 |
| POWER WIRING | EC | EC | EC | 1–3, 22, 24, 27 |
| CONTROL WIRING | KES | EC | EC | 1–3, 24, 27 |
| PIPE PORTALS | MC | MC | | 1–3, 22 |
| GRILLS | KES | KES | | 1–3, 27 |
| GAS PIPING (IF APPLICABLE) | PC | PC | PC | 1–3, 23, 27 |
| POWER WIRING | EC | EC | EC | 1–3, 24, 27 |
| CONTROL CABLE (6' CLAMSHELL ONLY) | MC | EC | EC | 1–3, 23, 24, 27 |
| FRYERS | KES | KES | | 1–3, 27 |
| GAS PIPING (IF APPLICABLE) | PC | PC | PC | 1–3, 23, 27 |
| POWER WIRING | EC | EC | EC | 1–3, 24, 27 |
| 3–COMPARTMENT SINK | KES | KES | | 1–3, 12, 27 |
| FAUCETS AND PRE–RINSE SPRAYER | KES | KES | | 1–3, 27 |
| WATER SUPPLY PIPING | PC | PC | PC | 1–3, 23, 27 |
| SANITARY DRAIN PIPING | PC | PC | PC | 1–3, 23, 27 |
| HAND SINKS | PC | PC | | 1–3, 23, 27 |
| FAUCET | PC | PC | | 1–3, 23, 27 |
| WATER SUPPLY PIPING | PC | PC | PC | 1–3, 23, 27 |
| SANITARY DRAIN PIPING | PC | PC | PC | 1–3, 23, 27 |
| VEGETABLE SINK | KES | KES | | 1–3, 23, 27 |
| FAUCET | KES | KES | | 1–3, 23, 27 |
| WATER SUPPLY PIPING | PC | PC | PC | 1–3, 23, 27 |
| SANITARY DRAIN PIPING | PC | PC | PC | 1–3, 23, 27 |
| WASHING MACHINE | KES | KES | | 1–3, 23, 27 |
| WATER SUPPLY PIPING | PC | PC | PC | 1–3, 23, 27 |
| SANITARY DRAIN PIPING | PC | PC | PC | 1–3, 23, 27 |
| WARE WASHER | KES | KES | | 1–3, 23, 27 |
| WATER SUPPLY PIPING | PC | PC | PC | 1–3, 23, 27 |
| SANITARY DRAIN PIPING | PC | PC | PC | 1–3, 23, 27 |
| MISCELLANEOUS ITEMS | | | | |
| FIRE SPINKLER SYSTEMS | FPC | FPC | FPC | 1–3, 15, 25 |
| HVAC EQUIPMENT START–UP | TAB | | | 1–3, 22 |
| TEST, ADJUST AND BALANCE HVAC SYSTEMS | TAB | | | 1–3, 22 |
| DOOR GRILLES (IF APPLICABLE) | MC | GC | | 1–3, 20, 22 |
| ROOF/WALL OPENINGS | GC | | | 1–3, 20–24 |
| APPLIANCE BACKFLOW PREVENTION | KES/BSI | PC | PC | 1–3, 23, 27 |
| CO2 DETECTION SYSTEM | MC | EC | EC | 1–3, 22, 27 |

NOTES:
1. THIS SCHEDULE IS INTENDED AS A GUIDE FOR THE WORK TO BE PERFORMED. ALL WORK SHALL BE COORDINATED BETWEEN THE McDONALD'S AREA CONSTRUCTION MANAGER AND ALL GC AND O/O SUBCONTRACTORS.
2. ONE (1) COPY OF THE DECOR PACKAGE DRAWINGS SHALL BE SUPPLIED TO THE GENERAL CONTRACTOR AND EACH OF THE SUBCONTRACTORS. IT SHALL BE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND THE SUBCONTRACTORS TO INSURE THAT THEY HAVE RECEIVED THE DECOR PACKAGE DRAWINGS.
3. FOR ANY WORK NOT CLARIFIED IN THIS SCHEDULE OR IN THE NOTES AND SPECIFICATIONS, PLEASE CONSULT THE McDONALD'S CONSTRUCTION MANAGER FOR SCOPE OF WORK.
4. ALL ROOFTOP UNIT EQUIPMENT SUPPLIED BY THE MECHANICAL CONTRACTOR AND THE KITCHEN EQUIPMENT SUPPLIER SHALL BE ON SITE AT THE SAME TIME FOR A SINGLE CRANE LIFT. EQUIPMENT SITE ARRIVAL DATE SHALL BE COORDINATED BETWEEN THE CONSTRUCTION MANAGER, MECHANICAL CONTRACTOR AND KITCHEN EQUIPMENT SUPPLIER.
5. ALL ROOFTOP UNITS INSTALLED IN McDONALD'S RESTAURANTS SHALL BE HIGH EFFICIENCY EQUIPMENT. THE INSTALLATION OF STANDARD EFFICIENCY ROOFTOP UNITS IS PROHIBITED.
6. ALL KITCHEN EQUIPMENT REQUIRING EXHAUST SHALL BE INSTALLED IN ACCORDANCE WITH THESE PLANS. ANY VARIATION FROM THESE PLANS SHALL BE REPORTED TO THE CONSTRUCTION MANAGER AND THE ENGINEER–OF–RECORD.
7. WHERE GYPSUM BOARD CEILINGS ARE INSTALLED, THE MECHANICAL CONTRACTOR SHALL SUPPLY DRYWALL MOUNTING FRAMES FOR LAY–IN TYPE DIFFUSERS.
8. ALL WORK SHOWN ON P1.6 DRAWING(S) SHALL BE COMPLETED BY THE BEVERAGE SYSTEM INSTALLER (OR K.E.S.) UNLESS OTHERWISE NOTED IN THE PLUMBING DRAWINGS.
9. ALL WORK ON P1.0 & P1.2 DRAWING(S) SHALL BE BY THE PLUMBING CONTRACTOR.
10. THE BEVERAGE SYSTEM INSTALLER FURNISHES, RUNS AND CONNECTS ALL FLEXIBLE WATER AND SYRUP LINES FOR ALL AFFECTED EQUIPMENT INCLUDING THE FOLLOWING:
    A. HOT CHOCOLATE
    B. COFFEE BREWER
    C. ICE MACHINE
    D. O.J.
    E. SODA TOWERS
11. ALL WATER HEATERS INSTALLED IN McDONALD'S RESTAURANTS SHALL BE HIGH EFFICIENCY SEALED–COMBUSTION WATER HEATERS. THE INSTALLATION OF STANDARD EFFICIENCY GRAVITY–VENTED WATER HEATERS IS PROHIBITED.
12. THE CONSTRUCTION MANAGER, PLUMBING CONTRACTOR AND KITCHEN EQUIPMENT SUPPLIER SHALL COORDINATE WHICH SOILED DISHWASHER (3–COMPARTMENT SINK) IS BEING INSTALLED IN THE RESTAURANT.
13. ALL GAS PIPING FOR COOKING EQUIPMENT SHALL TERMINATE IN THE CEILING PRIOR TO THE INSTALLATION OF THE PIPING CHASE. UPON INSTALLATION OF THE CHASE, THE GAS PIPING SHALL THEN BE CONTINUED IN THE CHASE FOR FINAL CONNECTION TO THE APPLIANCE.
14. ALL GAS PIPING FOR ROOFTOP EQUIPMENT SHALL BE BROUGHT UP THROUGH THE BASE OF THE UNIT TO MINIMIZE ROOF PENETRATIONS. WHERE THIS IS NOT POSSIBLE, THE PLUMBING CONTRACTOR SHALL PROVIDE THE NECESSARY PIPE PORTALS ON ROOF.
15. ALL FIRE PROTECTION DRAWINGS CONTAINED WITHIN THIS SET ARE STRICTLY FOR REFERENCE ONLY. FIRE SPRINKLER DRAWINGS SHALL BE DESIGNED AND PERMITTED BY A FIRE PROTECTION CONTRACTOR.
16. ALL R–102 WET CHEMICAL FIRE SUPPRESSION SYSTEMS FOR TYPE I HOODS SHALL BE DESIGNED AND INSTALLED BY A LOCAL ANSUL AGENT. THE USE OF DRY CHEMICAL SYSTEMS IS PROHIBITED. THE LOCAL ANSUL AGENT CONTRACT IS HANDLED THROUGH THE KITCHEN EQUIPMENT SUPPLIER.
17. ALL ROOFTOP UNITS AND EXHAUST FANS ARE SUPPLIED WITH A FACTORY–INSTALLED DISCONNECT SWITCH.
18. ELECTRICAL CONTRACTOR SHALL PROVIDE DISCONNECT SWITCHES FOR REMOTE CONDENSING UNITS.
19. ALL ELECTRICAL CONDUITS FOR ROOFTOP EQUIPMENT SHALL BE BROUGHT UP THROUGH THE BASE OF THE UNIT TO MINIMIZE ROOF PENETRATIONS. WHERE THIS IS NOT POSSIBLE, THE ELECTRICAL CONTRACTOR SHALL PROVIDE THE NECESSARY PIPE PORTALS ON ROOF.
20. SEE ARCHITECTURAL DRAWINGS FOR ADDITIONAL INFORMATION.
21. SEE STRUCTURAL DRAWINGS FOR ADDITIONAL INFORMATION.
22. SEE MECHANICAL DRAWINGS FOR ADDITIONAL INFORMATION.
23. SEE PLUMBING DRAWINGS FOR ADDITIONAL INFORMATION.
24. SEE ELECTRICAL DRAWINGS FOR ADDITIONAL INFORMATION.
25. SEE FIRE PROTECTION DRAWINGS FOR ADDITIONAL INFORMATION.
26. SEE FIRE ALARM DRAWINGS FOR ADDITIONAL INFORMATION.
27. SEE KITCHEN DRAWINGS FOR ADDITIONAL INFORMATION.
28. SEE DECOR DRAWINGS FOR ADDITIONAL INFORMATION.

# AIR DEVICE SCHEDULE

| TAG | MANUFACTURER | MODEL | BORDER | SIZE | COLOR | ACCESSORIES | NOTES |
|---|---|---|---|---|---|---|---|
| S–1 | TITUS<br>PRICE | PDR<br>PDDRE | LAY–IN | 48x24 | WHITE | 7 | 1,2 |
| S–2 | TITUS<br>PRICE | OMNI<br>SPD | LAY–IN | 24x24 | VARIES | 4,6,7 | 1,6 |
| S–3 | TITUS<br>PRICE | OMNI<br>SPD | LAY–IN | 12x12 | VARIES | 1,2,7 | 1,3,6 |
| S–5 | TITUS<br>PRICE | TBDI–80<br>TBDI4 | LAY–IN | 48"<br>(1)¾" SLOT | VARIES | 7 | 1,5,6 |
| R–1 | TITUS<br>PRICE | 23RL<br>60L | LAY–IN | 24x24 | VARIES | 3,7 | 1,6 |
| E–1 | TITUS<br>PRICE | 23RL<br>60L | LAY–IN | 12x12 | WHITE | 1,7 | 1 |

ACCESSORIES:
1. COMBINATION DAMPER AND EQUALIZING GRID
2. PLASTER FRAME FOR DRYWALL CEILING INSTALLATION
3. SQUARE–TO–ROUND COLLAR CONNECTION
4. BACKPAN INSULATION
5. OPPOSED BLADE DAMPER
6. BLANK–OFF PANEL AS SHOWN ON DUCTWORK PLAN
7. PLASTER FRAME MAY BE NECESSARY – COORDINATE WITH DECOR DRAWINGS
8. 1" FILTER MEDIA

NOTES:
1. SEE PLAN FOR NECK SIZES
2. FABRICATE 46"x22"x27"H PLENUM WITH 14"ø SIDE INLET (SEE DETAIL 10 ON DRAWING M3.0)
3. PROVIDE 1" FIBERGLASS INSULATION FOR DIFFUSER BACKPAN
4. NOT USED
5. GENERAL CONTRACTOR SHALL PROVIDE ADDITIONAL 4 FT. T–BAR FOR DIFFUSER FRAMING
6. AIR DEVICE FINISH WILL VARY:
   * KITCHEN, STORAGE, RESTROOMS – WHITE
   * DINING ROOM, VESTIBULES – WHITE, BLACK OR PAINTABLE/PRIME COAT (COORDINATE FINAL COLOR WITH DECOR PLANS).

# AIR CURTAIN SCHEDULE

| TAG | MANUFACTURER | MODEL | SERVES | AIRFLOW | ELEC | ACCESS. | NOTES |
|---|---|---|---|---|---|---|---|
| AC 1 | POWERED AIRE | MP 1–30 | CASH BOOTH | VARIABLE | MCA: 5.5<br>MOCP: 10<br>1/5 HP | 2–4 | 1,2 |
| AC 2 | POWERED AIRE | MP 1–30 | PRESENTER'S BOOTH | VARIABLE | MCA: 5.5<br>MOCP: 10<br>1/5 HP | 2–4 | 1,2 |
| AC 3 | POWERED AIRE | RBT 1–48 | STORAGE ENTRANCE | 2,559 CFM | MCA: 10<br>MOCP: 20<br>¾ HP | 1–4 | 1,2 |
| AC 4 | POWERED AIRE | RBT 1–36 | REAR ENTRANCE | 2,541 CFM | MCA: 10<br>MOCP: 20<br>¾ HP | 1–4 | 1,2 |
| AC 5 | POWERED AIRE | MP 1–30 | FORWARD PRESENTER'S BOOTH | VARIABLE | MCA: 5.5<br>MOCP: 10<br>1/5 HP | 2–4 | 1,2 |

ACCESSORIES:
1. NSF LISTING
2. DOOR SWITCH
3. DELAY TIMER
4. 120V/1ø/60Hz

NOTES:
1. SET DELAY TIMER TO 30 SECONDS
2. MAINTAIN 7" CLEARANCE FOR MOTOR ACCESS ON SIDE OF AIR CURTAIN.

# KITCHEN HOOD SCHEDULE

| GENERAL | | | | | AIRFLOW | | FILTERS | |
|---|---|---|---|---|---|---|---|---|
| TAG | SERVED BY | MANUFACTURER | MODEL | NOTES | CFM | CFM/LF | QTY/SIZE | FPM |
| KH 1 | EXHAUST FAN (EF–1) | FRANKE<br>H&K | UH–122 | 1–4 | 1350 | 166 | (5)10x20 | 263 |
| KH 2 | EXHAUST FAN (EF–2) | FRANKE<br>H&K | UH–50 | 1–4 | 575 | 173 | (3)10x16 | 255 |
| KH 3 | EXHAUST FAN (EF–3) | FRANKE<br>H&K | UH–43 | 1–4 | 480 | 166 | (2)10x20 | 255 |

NOTES:
1. HOODS SHALL BE PROVIDED BY THE KES (SEE COORDINATION SCHEDULE)
2. SEE HOOD DRAWINGS FOR CONSTRUCTION DETAILS AND UL INFORMATION
3. REFER TO E3.2 FOR HOOD/FAN INTERLOCK DETAILS
4. CAPTURE JET PLENUMS TO BE INSTALLED ON HOOD, REFER TO K2.1 KITCHEN SCHEDULE.

# CONTROLS

| SYMBOL | DESCRIPTION | MANUFACTURER | MODEL |
|---|---|---|---|
| T | 24V THERMOSTAT (ROOFTOP UNITS) | – | – |
| T | 120V THERMOSTAT (COMPUTER CLOSET) | HONEYWELL | T651A3018 |
| TS | REMOTE TEMPERATURE SENSOR | – | – |
| ATS | REMOTE AVERAGING TEMPERATURE SENSOR | – | – |
| HS | REMOTE HUMIDITY SENSOR | – | – |
| | BULK CO2 DETECTION SYSTEM | LOGICO2 | – |

NOTES:
1. FOR TSTAT, TS, HS AND ATS INFORMATION, REFER TO E4.1
2. TO ORDER HONEYWELL EQUIPMENT CALL (800)575–4841
3. SEE KITCHEN DRAWINGS FOR BULK CO2 DETECTION LOCATIONS

# FAN SCHEDULE

| GENERAL | | | | | | DESIGN | | | | ELECTRICAL | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| TAG | MANUFACTURER | MODEL | SERVES | ACCESSORIES | NOTES | CFM | S.P. | BHP | FRPM | VOLTS | Ø | Hz | HP | AMPS |
| EF 1 | GREENHECK | CUE–162 HP–VG7–MCD | KITCHEN HOOD (KH–1) | 1–5,14 | 1,2,6 | 1350 | 1.52 | 0.61 | 1425 | 120 TO 10VDC ECM | 1 | 60 | ¾ | 3.1 |
| EF 2 | GREENHECK | CUE–142 HP–VG5–MCD | KITCHEN HOOD (KH–2) | 1–5,14 | 1,2,6 | 575 | 0.79 | 0.19 | 1320 | 120 TO 10VDC ECM | 1 | 60 | ½ | 2.6 |
| EF 3 | GREENHECK | CUE–142 HP–VG5–MCD | KITCHEN HOOD (KH–3) | 1–5,14 | 1,2,6 | 480 | 0.99 | 0.19 | 1334 | 120 TO 10VDC ECM | 1 | 60 | ½ | 2.6 |
| EF 4 | GREENHECK | G–099–VG4X–QD | DINING RESTROOMS | 6–8,14 | 1,2,5 | 400 | 0.50 | 0.07 | 1126 | 120 TO 10VDC ECM | 1 | 60 | ¼ | 2.5 |
| EF 5 | GREENHECK | SP–A90 | DINING ROOM JANITOR'S CLOSET | 9–12 | 1–3,5 | 75 | 0.20 | – | 900 | 120 | 1 | 60 | – | 0.52 |
| | | | | | | | | | | | | | | |
| TF 1 | GREENHECK | SP–A125 | COMPUTER CLOSET | 9–12 | 1–4 | 100 | 0.20 | – | 1100 | 120 | 1 | 60 | – | 0.79 |

ACCESSORIES:
1. 2–POLE NEMA 3R DISCONNECT SWITCH FACTORY–WIRED AND MOUNTED TO FAN
2. UL 762 LISTED AND LABELED
3. ROOF CURB MODEL GPF–24–G18 WITH 1" INSULATION
4. CURB EXTENSION INTEGRAL TO MCD FAN PACKAGE
5. HINGED CURB CAP KIT WITH CABLES
6. 120VAC BACKDRAFT DAMPER
7. ROOF CURB MODEL GPF–19–12–G14 WITH 1" INSULATION AND DAMPER TRAY
8. NEMA 1 DISCONNECT SWITCH
9. EXTERNAL STEADY–STATE SPEED CONTROLLER
10. ROUND DUCT CONNECTOR
11. TWO (2) 13W COMPACT FLUORESCENT LAMPS
12. PRISMATIC LENS
13. WINDBAND EXTENSION ON FAN OUTLET
14. VARIGREEN 10VDC ELECTRONICALLY COMMUTATED MOTOR

NOTES:
1. NO SUBSTITUTIONS PERMITTED
2. TO ORDER GREENHECK EQUIPMENT CALL (888)325–6529 OR E–MAIL: MCD@GREENHECK.COM
3. ELECTRICAL CONTRACTOR SHALL PROVIDE DOOR SWITCH FOR LIGHT CONTROL
4. MECHANICAL CONTRACTOR SHALL FURNISH LINE VOLTAGE THERMOSTAT FOR FAN CONTROL. ELECTRICAL CONTRACTOR SHALL INSTALL THERMOSTAT.
5. CONNECT TO TIMECLOCK FOR FAN SHUT–OFF DURING UNOCCUPIED HOURS
6. REFER TO E3.2 FOR HOOD/FAN INTERLOCK DETAILS

# ROOFTOP UNIT SCHEDULE

| GENERAL | | | | ACCESSORIES | | | | | | | | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| TAG | MFR. | MODEL | SERVES | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 | 14 | 15 | 16 | 17 | 18 | 19 | 20 | 21 | WEIGHT (LBS) |
| RTU-1 | TRANE | THC120-3RKB**B0C1A2B1B1 | DINING ROOM | | X | O | X | | | X | | X | O | X | X | | | | O | X | X | X | X | X | 1,250 |
| RTU-2 | TRANE | THC120-3RKB**B0C1A2B1B1 | DINING ROOM | | X | O | X | | | X | | X | O | X | X | | | | O | X | X | X | X | X | 1,250 |
| RTU-3 | TRANE | THC120-3RGB**B0C1A2B1B1 | KITCHEN | | X | O | X | | | X | | X | O | X | X | | | | O | X | X | X | X | X | 1,250 |
| RTU-4 | TRANE | THC60-3REB**B0C1A2B1B1 | SUPPORT | | X | O | X | | | X | | X | O | X | X | | | | O | X | X | X | X | X | 800 |

X = Required, O = Optional

| | AIRFLOW | | | | | | COOLING(MBH) | | HEATING (208-3P) | | ARI RATING | | | MOTOR | | ELECTRICAL | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| TAG | S.A. | E.S.P. | R.A. | O.A. | EDB | EWB | TOTAL | SENS | KW | STAGES | SEER | EER | IEER | HP | RPM | V | Ph | Hz | MCA | MOCP |
| RTU-1 | 3,600 | 1.40 | 2,700 | 900 | 79.9 | 69.4 | 120.0 | 77.0 | 20.3 | 2 | - | 12.4 | 14.7 | 2.75 | 1,332 | 208 | 3 | 60 | 81 | 90 |
| RTU-2 | 3,600 | 1.40 | 2,700 | 900 | 79.9 | 69.4 | 120.0 | 77.0 | 20.3 | 2 | - | 12.4 | 14.7 | 2.75 | 1,332 | 208 | 3 | 60 | 81 | 90 |
| RTU-3 | 4,000 | 1.40 | 3310 | 690 | 78.7 | 68.0 | 107.0 | 76.0 | 13.5 | 1 | - | 12.4 | 14.7 | 2.75 | 1,332 | 208 | 3 | 60 | 58 | 60 |
| RTU-4 | 2,000 | 1.20 | 1,650 | 400 | 78.7 | 68.0 | 53.0 | 38.3 | 9.0 | 2 | 15.0 | 12.85 | - | 1.00 | 1,120 | 208 | 3 | 60 | 42 | 45 |

ACCESSORIES:
1. Diff. Enthalpy Economizer **(N/A)** **
2. Motorized O.A. Damper (2 Position)
3. Barometric Relief **(N/A)**
4. 2" Pleated Filters (MERV 8)
5. Pwr. Exh. (PlayPlace ≥ 12.5 tons only) **(N/A)**
6. $CO_2$ Sensor for DCV (PlayPlace only) **(N/A)**
7. Humidity Control
8. Supply Air Tempering
9. Temperature Sensor
10. Combined Temp/Humidity Sensor. See Note 5.
11. Disconnect Switch
12. Field Wired 120V Convenience Outlet
13. Stainless Steel Heat Exchanger (M.A. < 45°F)
14. Condenser Coil Protective Coating (within 15 miles of salt water)
15. Evaporator Coil Protective Coating (within 5 miles of salt water)
16. Hail Guards
17. Return Air Smoke Detector
18. Supply Air Smoke Detector
19. 14" High Roof Curb
20. Condensate Drain with P-T
21. Float Switch Kit

* WITH MOTORIZED O/A DAMPER AND HOT GAS REHEAT
** ECONOMIZER NOT USED DUE TO TEMPERATURE AND HUMIDITY OF THE REGION

NOTES:
1. NO SUBSTITUTIONS PERMITTED
2. TO ORDER TRANE EQUIPMENT, CALL **(630) 400-4285** OR EMAIL: MCDONALDS@TRANE.COM
3. FACTORY INSTALLED DISCONNECT SWITCH NOT AVAILABLE WHEN MOCP IS 200 AMPS OR LARGER. VERIFY
4. MECHANICAL CONTRACTOR SHALL INSTALL SECONDARY ENTHALPY SENSOR IN RETURN AIR DUCT DROP &
5. HEATER TO BE INSTALLED IS 27.0 KW (240V) WHICH TRANLATES TO 20.3 KW (208V) FOR RTU-1 & RTU-2
6. FOR RTU-3, HEATER TO BE INSTALLED IS 18.0 KW (240V) WHICH TRANSLATES TO 13.5 KW (208V)
7. FOR RTU-4, HEATER TO BE INSTALLED IS 12.0 KW (240V) WHICH TRANSLATES TO 9.0 KW (208V)

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
| | 09/26/19 | BRAND REVIEW | BMT |
| | 11/07/19 | BRAND REVIEW | BMT |
| | 11/18/19 | RESUBMIT BRAND REVIEW | BMT |
| | 6/22/20 | SUBMIT FOR HDLC CofA | BJT |
| | 05/04/22 | SUBMIT SFM/HEALTH | BJT |
| | 05/12/22 | SUBMIT FOR PERMIT | BJT |

STATE OF LOUISIANA
ROBERT F. WILSON JR.
REG. No. 25209
REGISTERED PROFESSIONAL ENGINEER
IN MECHANICAL ENGINEERING
5/12/22

MOUTON LONG TURNER ARCHITECTS

PREPARED BY:
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www.moutonlong.com

PREPARED FOR: McDonald's USA, LLC

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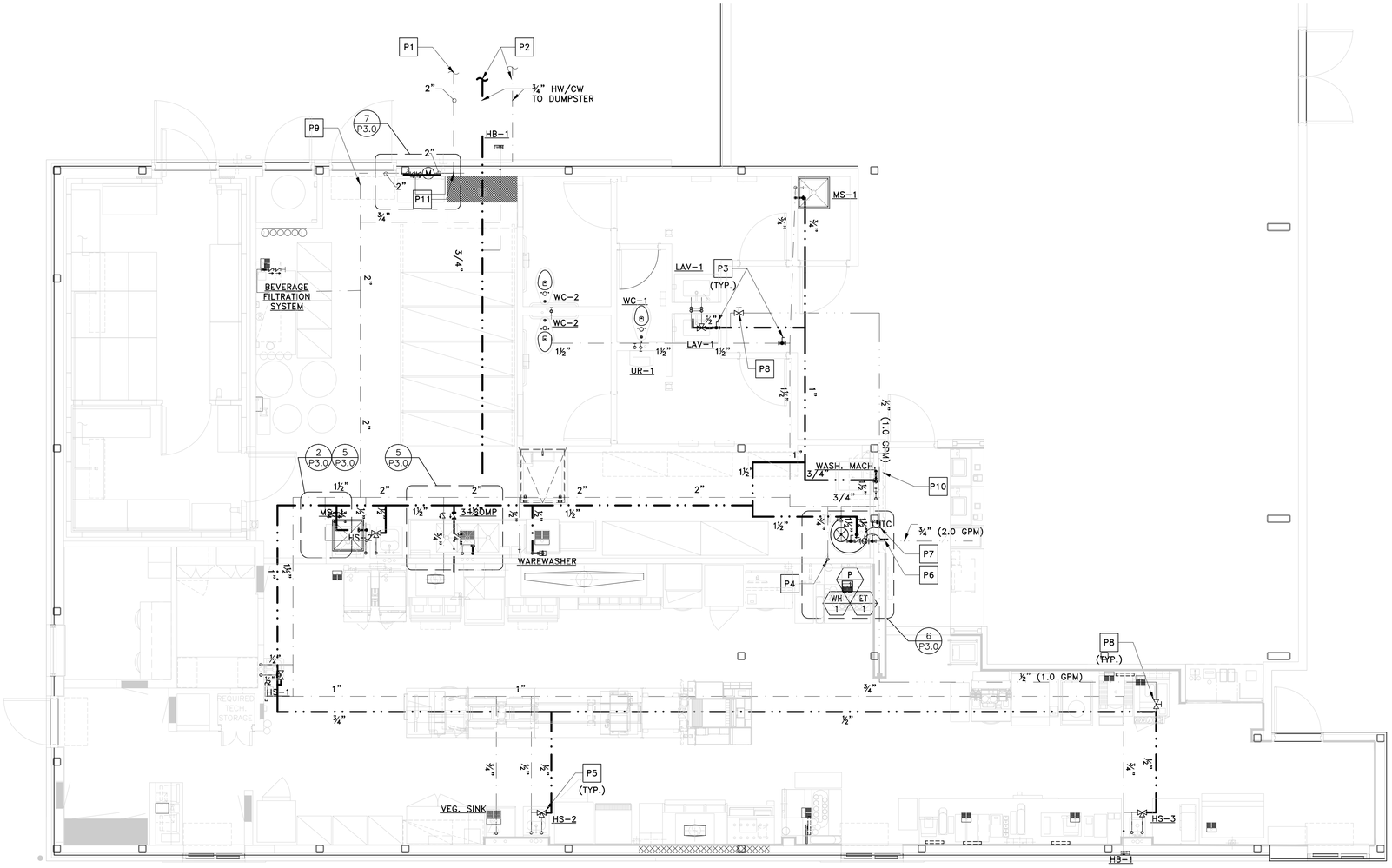
DRAWN BY –
STD ISSUE DATE –
REVIEWED BY BJT
DATE ISSUED 12/01/19

TITLE NEW McDONALDS RESTAURANT REBUILD
DESCRIPTION SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN –
SITE ID 017–0107
SITE ADDRESS 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

MLT PROJ # 17–1406
SHEET NO. M4.1
SCHEDULES




1 P1.0 DOMESTIC WATER PIPING

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

## DRAWING NOTES

1. PIPING ROUTES AS SHOWN ARE GENERAL AND MAY VARY DUE TO FIELD CONDITIONS. COORDINATE ALL PIPE ROUTES WITH OTHER TRADES.
2. ALL WATER DISTRIBUTION PIPING SHALL BE INSULATED. INSULATION NOT SHOWN FOR CLARITY. SEE PLUMBING NOTES FOR INSULATION REQUIREMENTS.

## KEYED NOTES

- P1 INCOMING UNDERGROUND WATER SERVICE (SEE SITE PLAN FOR CONTINUATION). WATER PIPING FROM THIS POINT TO CEILING PENETRATION INSIDE BUILDING SHALL BE COPPER.
- P2 HOT/COLD WATER UNDERGROUND TO YARD HYDRANT (HB-2) IN TRASH CORRAL. SEE SITE PLAN FOR CONTINUATION.
- P3 SHUT-OFF VALVE FOR RESTROOM ISOLATION. SEE VALVE SCHEDULE. ALL SHUT-OFF VALVES SHALL BE LOCATED OVER SUSPENDED CEILINGS FOR ACCESSIBILITY. DO NOT LOCATE IN AREAS WITH DRYWALL CEILINGS.
- P4 ¾" COLD WATER UP TO ROOF HYDRANT.
- P5 MIXING VALVE LOCATIONS SHOWN FOR INFORMATIONAL PURPOSES. SEE DETAIL 3 ON DRAWING P3.0 FOR MIXING VALVE INSTALLATION DETAILS.
- P6 PIPE-MOUNTED AQUASTAT TO SHUT PUMP DOWN WHEN RECIRULATION TEMPERATURE REACHES 140°F. SEE DETAIL 6 ON DRAWING P3.0.
- P7 TIME CLOCK TO SHUT PUMP AND WATER HEATER DOWN DURING UNOCCUPIED HOURS. SEE ELECTRICAL DRAWINGS FOR WIRING DETAIL.
- P8 BALANCING VALVE FOR RECIRCULATION SYSTEM. SEE VALVE SCHEDULE. ALL BALANCING VALVES SHALL BE LOCATED OVER SUSPENDED CEILINGS FOR ACCESSIBILITY. DO NOT LOCATE IN AREAS WITH DRYWALL CEILINGS.
- P9 WATER PIPING AFTER CEILING PENETRATION CAN TRANSITION TO CPVC WHERE PERMITTED BY CODE.
- P10 PROPERLY SEAL ALL PIPE PENETRATIONS THROUGH DRAFT STOP WALL (TYP.)
- P11 CW LINE TO FW SYSTEM, CAP IF NOT APPLICABLE

THESE MECHANICAL PLANS AND SPECIFICATIONS HAVE BEEN PREPARED BY ME OR UNDER MY CLOSE SUPERVISION AND, TO THE BEST OF MY KNOWLEDGE AND BELIEF, THEY SHALL COMPLY WITH ALL LOCAL CODE AND CITY REQUIREMENTS.

SIGNED: Robert F Wilson Jr.

DATE: 05-12-22

LICENSE NO: 25209

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
| | 09/26/19 | BRAND REVIEW | BMT |
| | 11/07/19 | BRAND REVIEW | BMT |
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| | 05/04/22 | SUBMIT SFM/HEALTH | BJT |
| | 05/12/22 | SUBMIT FOR PERMIT | BJT |

STATE OF LOUISIANA
ROBERT F. WILSON JR.
REG. No. 25209
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5/12/22

MOUTON LONG TURNER
ARCHITECTS

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PREPARED FOR: McDonald's USA, LLC

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| DRAWN BY | STD ISSUE DATE |
|---|---|
| – | – |

| REVIEWED BY | DATE ISSUED |
|---|---|
| BJT | 12/01/19 |

TITLE: NEW McDONALDS RESTAURANT REBUILD

DESCRIPTION: SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN –

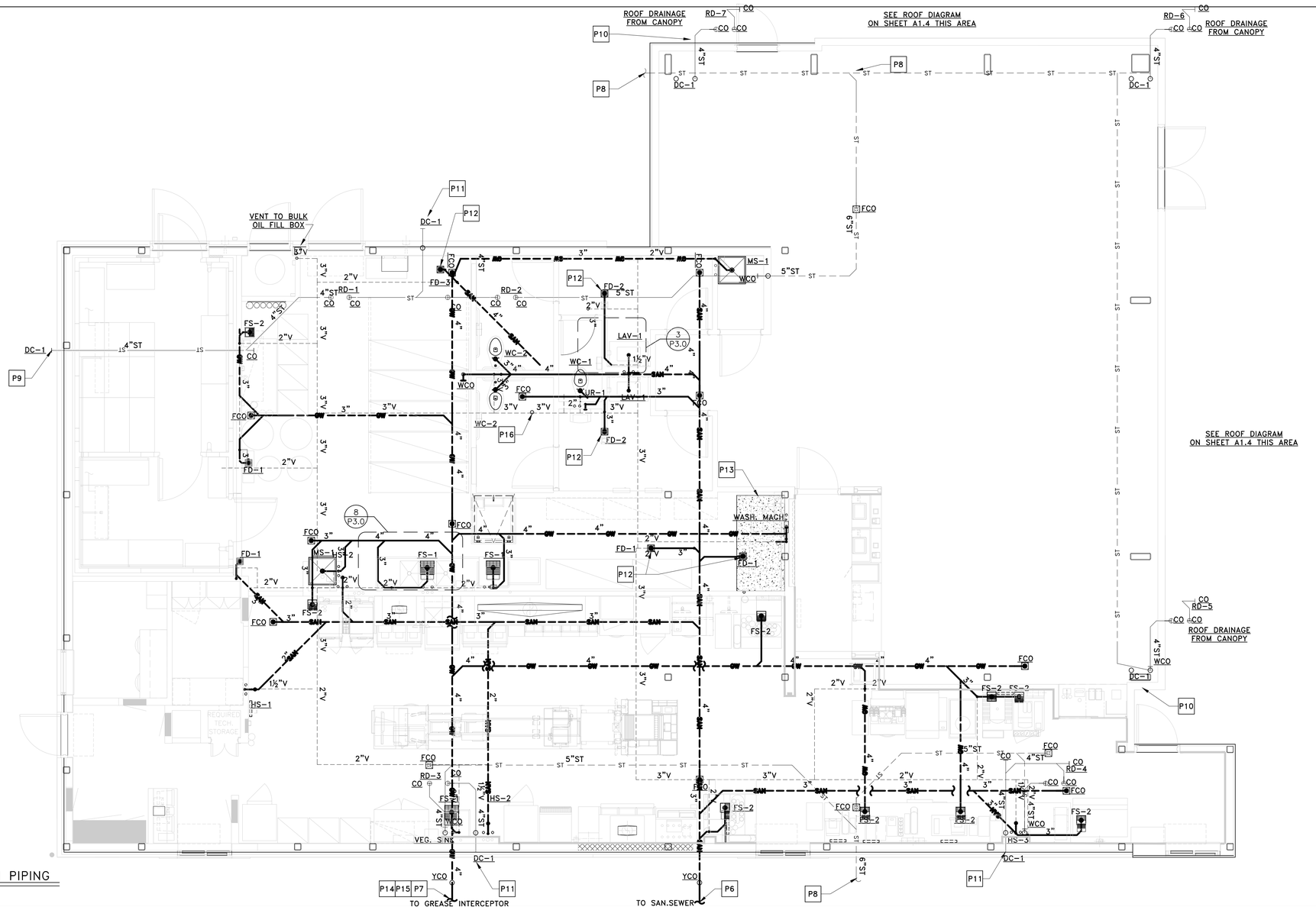
SITE ID: 017-0107

SITE ADDRESS: 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

MLT PROJ # 17-1406

SHEET NO: P1.0

DOMESTIC WATER PIPING



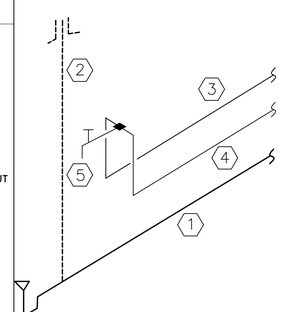

1 P1.2 WASTE, VENT & STORM PIPING
SCALE: 1/4" = 1'-0"

## DRAWING NOTES

1. PIPING ROUTES ARE GENERAL AND MAY VARY DUE TO FIELD CONDITIONS. COORDINATE ALL PIPE ROUTES WITH OTHER TRADES.
2. WALL CLEAN-OUTS FOR WASTE PIPING NOT SHOWN FOR CLARITY. SEE GENERAL NOTES FOR REQUIREMENTS.
3. ONLY MAIN FLOOR CLEAN-OUTS ARE SHOWN FOR CLARITY. SEE GENERAL NOTES FOR REQUIREMENTS.
4. ALL HORIZONTAL STORM DRAINAGE PIPING SHALL BE INSULATED TO PREVENT CONDENSATION. INSULATION NOT SHOWN FOR CLARITY. SEE PLUMBING NOTES FOR INSULATION REQUIREMENTS.

## KEYED NOTES

- P6 SANITARY LINE TO SANITARY SEWER. SEE SITE PLAN FOR CONTINUATION.
- P7 GREASE LINE TO EXTERIOR GREASE INTERCEPTOR. SEE SITE PLAN FOR CONTINUATION
- P8 STORM LINE TO STORM SYSTEM. SEE SITE PLAN FOR CONTINUATION.
- P9 TERMINATE OVERFLOW DRAIN AS HIGH AS POSSIBLE WITH DOWNSPOUT COVER.
- P10 TERMINATE OVERFLOW DRAIN ABOVE TRELLIS WITH DOWNSPOUT COVER. BOTTOM OF DOWNSPOUT OUTLET PIPE SHALL BE AT LEAST 3" BUT NOT MORE THAN 8" ABOVE TOP OF TRELLIS.
- P11 TERMINATE BOTTOM OF OVERFLOW DRAIN A MINIMUM OF 12" ABOVE GRADE WITH DOWNSPOUT COVER.
- P12 PROVIDE PROSET TRAP GUARD® OR TRAP PRIMER FOR FLOOR DRAIN.
- P13 TOP OF CONCRETE SLAB IS 0'-6" A.F.F.
- P14 VENT FROM GREASE INTERCEPTOR TO BE LOCATED BY CIVIL. SEE CIVIL SITE PLAN FOR CONTINUATION. COORDINATE PIPE ROUTING WITH LOCATION OF GREASE INTERCEPTOR.
- P15 COORDINATE GREASE INTERCEPTOR LOCATION WITH CIVIL ENGINEER AND SITE CONTRACTOR.
- P16 4"x5" VENT THROUGH ROOF



2 P1.2 DUMPSTER WASTE/WATER
SCALE: 1/4" = 1'-0"

1. 3" DRAIN LINE WITH EXTERIOR FLOOR DRAIN WITH STRAINER INSIDE DUMPSTER AREA
2. 2" VENT. EXTEND VENT 7 FEET ABOVE DUMPSTER AREA FOUNDATION (TOC) OR AS REQUIRED BY CODE
3. 3/4" CW PIPING
4. 3/4" HW PIPING
5. HOSE BIBB W/ MIXING VALVE SET TO 110°F MAX.
6. CW AND HW PIPING STUBBED UP INSIDE ADJACENT BUILDING SPACE FOR FUTURE CONNECTION. SEE PLAN FOR LOCATION.

## WASTE PIPE SIZING - IPC

| FIXTURE TYPE | TRAP SIZE | DFU | QUANTITY | TOTAL |
|---|---|---|---|---|
| URINAL | 2 IN. | 4 | 1 | 4 |
| WATER CLOSET | 3 IN. | 4 | 3 | 12 |
| LAVATORY | 1¼ IN. | 1 | 2 | 2 |
| WASH SINK (HAND SINK) | 1½ IN. | 2 | 4 | 8 |
| FLOOR DRAIN OR SINK | 3 IN. | 5 | 4 | 20 |
| FLOOR DRAIN OR SINK | 4 IN. | 6 | 1 | 6 |
| EMERGENCY FLOOR DRAIN (BATHROOMS) | 3 IN. | 0 | 2 | 0 |
| | | | TOTAL | 52 |

## GREASE PIPE SIZING - IPC

| | | | | |
|---|---|---|---|---|
| SERVICE SINK (MOP SINK) | 3 IN. | 3 | 2 | 6 |
| FLOOR DRAIN OR SINK | 3 IN. | 5 | 8 | 40 |
| FLOOR DRAIN OR SINK | 4 IN. | 6 | 2 | 12 |
| WASHING MACHINE | 2 IN. | 3 | 1 | 3 |
| | | | TOTAL | 61 |

## STORM PIPE SIZING

RAINFALL = 4 IN./HR

| VERTICAL LEADERS | | |
|---|---|---|
| ROOF DRAIN | ROOF AREA SQ. FT. | SIZE IN. |
| RD-1 | 560 | 4 |
| RD-2 | 2,054 | 5 |
| RD-3 | 1856 | 5 |
| RD-4 | 350 | 4 |
| RD-5 | 645 | 4 |
| RD-6 | 185 | 4 |
| RD-7 | 275 | 4 |
| TOTAL | 5,925 | |

HORIZONTAL PIPING (SLOPE ¼" PER FOOT)

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
| | 09/26/19 | BRAND REVIEW | BMT |
| | 11/07/19 | BRAND REVIEW | BMT |
| | 11/18/19 | RESUBMIT BRAND REVIEW | BMT |
| | 6/22/20 | SUBMIT FOR HDLC CofA | BJT |
| | 05/04/22 | SUBMIT SFM/HEALTH | BJT |
| | 05/12/22 | SUBMIT FOR PERMIT | BJT |

STATE OF LOUISIANA
ROBERT F. WILSON JR.
REG. No. 25209
REGISTERED PROFESSIONAL ENGINEER
MECHANICAL ENGINEER
5/12/22

MOUTON LONG TURNER ARCHITECTS

PREPARED BY:
601 Papworth Avenue
Suite 200
Metairie, LA 70005
504. 838.8091
www.moutonlong.com

PREPARED FOR: McDonald's USA, LLC
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| | |
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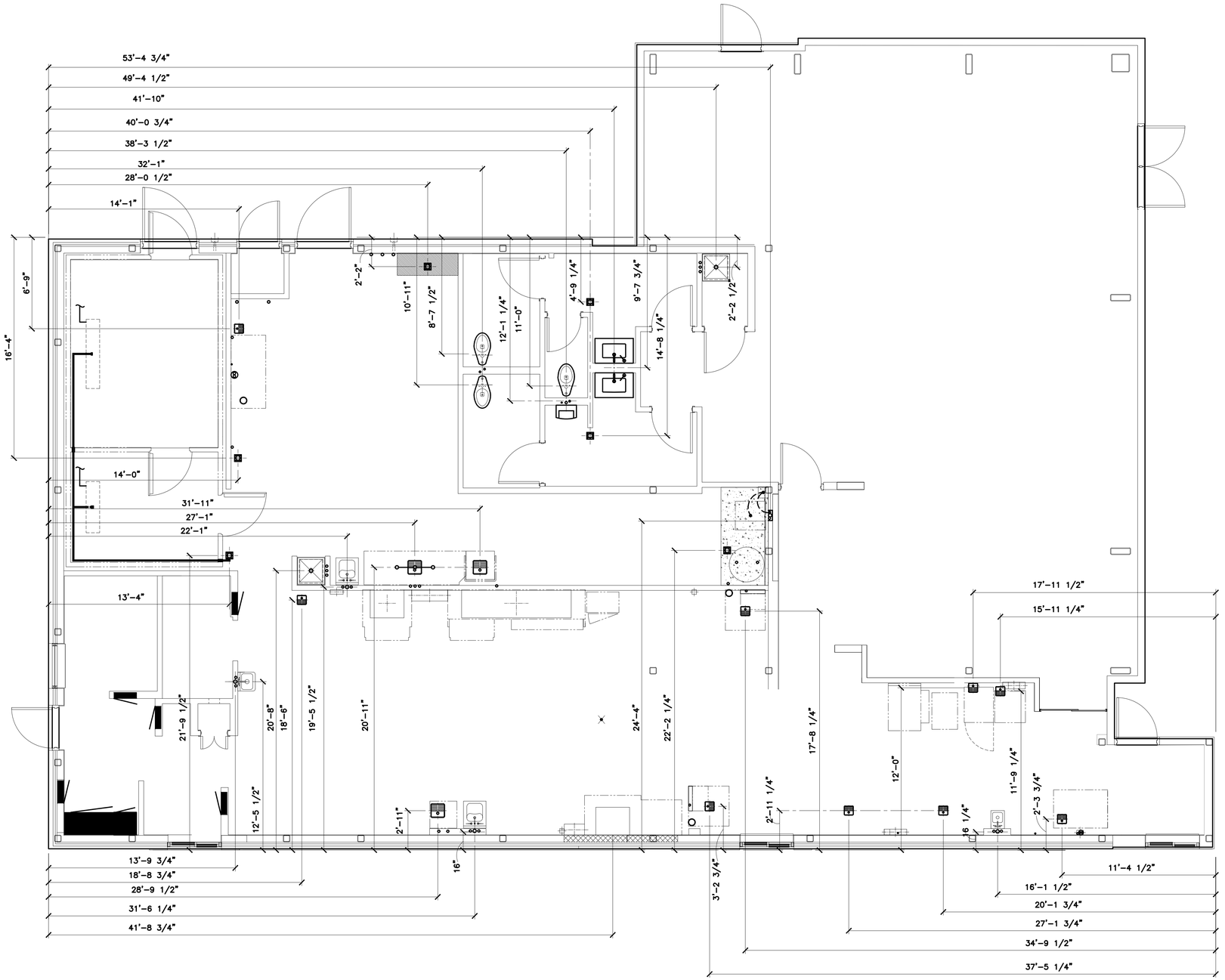
| DRAWN BY | – |
| STD ISSUE DATE | – |
| REVIEWED BY | BJT |
| DATE ISSUED | 12/01/19 |
| SITE ADDRESS | 3321 ST. CHARLES AVE. NEW ORLEANS, LA. |
| SITE ID | 017-0107 |
| DESCRIPTION | SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN – |
| TITLE | NEW McDONALDS RESTAURANT REBUILD |
| | MLT PROJ # 17-1406 |
| SHEET NO. | P1.2 |
| | WASTE, VENT & STORM PIPING |




1 / P1.4 UNDERGROUND ROUGH-IN

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

## DRAWING NOTES

1. THIS PLAN IS PROVIDED AS A GUIDE FOR THE PLUMBING CONTRACTOR. ALL DIMENSIONS ARE ROUNDED TO THE NEAREST ½" AND ARE TAKEN FROM THE OUTSIDE EDGE OF THE FOUNDATION WALL TO CENTERLINE OF SLAB PENETRATION.

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
| | 09/26/19 | BRAND REVIEW | BMT |
| | 11/07/19 | BRAND REVIEW | BMT |
| | 11/18/19 | RESUBMIT BRAND REVIEW | BMT |
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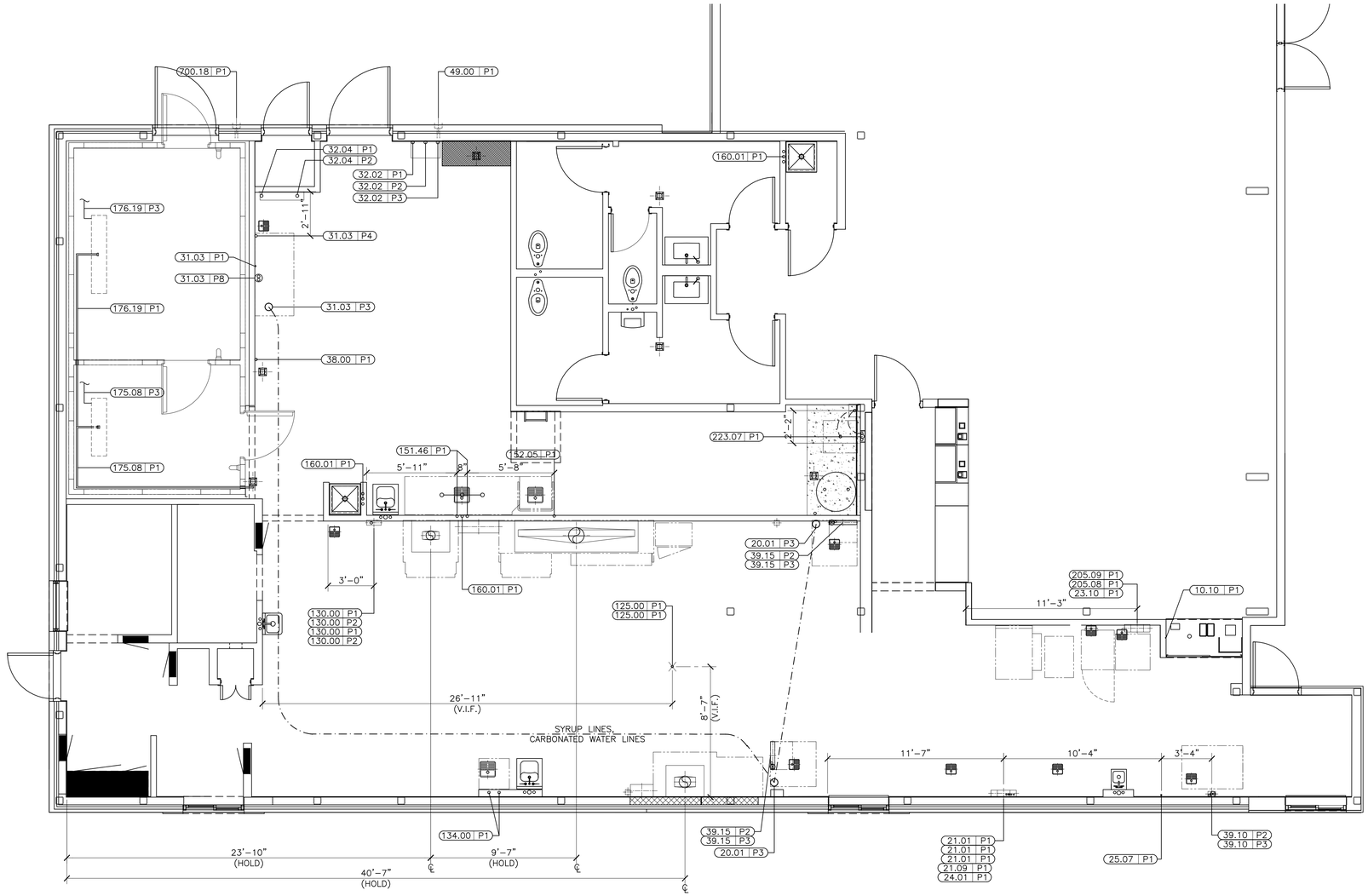
DRAWN BY: AJ
STD ISSUE DATE: -
REVIEWED BY: BJT
DATE ISSUED: 12/01/19

TITLE: NEW McDONALDS RESTAURANT REBUILD
DESCRIPTION: SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN -
SITE ID: 017-0107
SITE ADDRESS: 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

MLT PROJ # 17-1406

SHEET NO. P1.4
UNDERGROUND ROUGH-IN




1 / P1.6 OVERHEAD ROUGH-IN

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

VIF = Verify in Field
PC = Plumbing Contractor
BSI = Beverage System Installer

## PLUMBING SCHEDULE

| TAG # | QTY | DESCRIPTION | GAS TYPE | GAS BTU | GAS SIZE | HW | CW | MISC PLBG | HGT AFF | DRAIN | REQUIREMENTS & REMARKS |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 010.10P1 | 1 | CO2 DRIVEN KETCHUP DISPENSER | – | – | – | – | – | 3/8" CO2 | SEE RMKS | – | DN CHASE FROM BULK CO2 – IF NO CHASE RUN IN 2"COND TO JB –BSI TO CONN CO2 LINE PER LOCAL CODES |
| 020.01P3 | 2 | AUTOMATED BEVERAGE SYSTEM 2.0 | – | – | – | – | – | SODA BUNDLE | SEE RMKS | – | DN CHASE FROM SODA SYSTEM – "T" FROM D/T – BSI TO MAKE FINAL CONNECTIONS PER LOCAL CODES |
| 021.01P1 | 3 | COFFEE BREWER (GLASS DECANTERS) | – | – | – | – | 1/4" TRTD | – | SEE RMKS | – | DN CHASE FROM SODA SYSTEM – IF NO CHASE RUN IN 2"COND TO JB –BSI TO CONN CW LINE PER LOCAL CODES. 1/4" R.O. WATER OPTIONAL |
| 021.09P1 | 1 | HOT WATER DISPENSER | – | – | – | – | 1/4" TRTD | – | SEE RMKS | – | DN CHASE FROM SODA SYSTEM – IF NO CHASE RUN IN 2"COND TO JB –BSI TO CONN CW LINE PER LOCAL CODES. 1/4" R.O. WATER OPTIONAL |
| 023.10P1 | 1 | ESPRESSO BREWER | – | – | – | – | 3/8" R.O. | – | SEE RMKS | 3/8" IND | DN CHASE FROM R.O. SYSTEM – IF NO CHASE RUN IN 2"COND TO JB –BSI TO CONN CW LINE PER LOCAL CODES |
| 024.01P1 | 1 | ORANGE JUICE DISPENSER | – | – | – | – | 1/2" FLTR | – | SEE RMKS | – | DN CHASE FROM SODA TOWER CW LINE W/ RECIRC/CHIILED INSULATED BUNDLE–BSI CONN CWLINE,LOCAL CODES PERMITTING |
| 025.07P1 | 1 | INFUSION TEA BREWER – MIS | – | – | – | – | 1/2" TRTD | 3/8" CO2 | SEE RMKS | – | DN CHASE FROM SODA SYSTEM – IF NO CHASE RUN IN 2"COND TO JB –BSI TO CONN CW LINE PER LOCAL CODES |
| 031.03P1 | 1 | SODA SYSTEM PACKAGE B.I.B.(RECIRCULATING– 3 TOWERS) | – | – | – | – | – | 3/8" OUTLET | SEE RMKS | – | FLEX LINE OVERHEAD TO VARIOUS EQUIP. BSI TO MAKE FINAL CONN PER LOCAL CODES |
| 031.03P3 | 1 | SODA SYSTEM PACKAGE B.I.B.(RECIRCULATING– 3 TOWERS) | – | – | – | – | – | SODA BUNDLE | SEE RMKS | – | OVERHEAD TO SODA TOWER CHASE(S) – BSI TO MAKE FINAL CONNECTIONS PER LOCAL CODES |
| 031.03P4 | 1 | SODA SYSTEM PACKAGE B.I.B.(RECIRCULATING– 3 TOWERS) | – | – | – | – | 3/4" | – | 1'–6" | 3/4" IND | BSI TO MAKE CONNECTION FROM BACKFLOW PREVENTER (VERIFY HEIGHT IN FIELD) |
| 031.03P8 | 1 | SODA SYSTEM PACKAGE B.I.B.(RECIRCULATING– 3 TOWERS) | – | – | – | – | – | REFRIG LINES | SEE RMKS | – | FROM REMOTE CONDENSING UNIT |
| 032.02P1 | 1 | REVERSE OSMOSIS WATER FILTRATION SYSTEM – TANKLESS | – | – | – | – | 3/8" FLTR | – | SEE RMKS | – | FLEX LINE OVERHEAD FROM SODA SYSTEM –BSI TO MAKE FINAL CONN PER LOCAL CODES |
| 032.02P2 | 1 | REVERSE OSMOSIS WATER FILTRATION SYSTEM – TANKLESS | – | – | – | – | – | 3/8" OUTLET | SEE RMKS | – | FLEX LINE OVERHEAD TO RAPID STEAMER, ESPRESSO, AND COFFEE (OPT.) –BSI TO MAKE FINAL CONN PER LOCAL CODES |
| 032.02P3 | 1 | REVERSE OSMOSIS WATER FILTRATION SYSTEM – TANKLESS | – | – | – | – | – | – | – | 1/4" WASTE | – |
| 032.04P1 | 1 | WATER FILTRATION SYSTEM | – | – | – | – | – | 3/4" INLET | 6'–0" | – | – |
| 032.04P2 | 1 | WATER FILTRATION SYSTEM | – | – | – | – | – | 3/4" OUTLET | – | – | 3/4" GHT RINSE CONN. FLEX LINE OVHD. TO RAPID STEAMER, ESPRESSO, & COFFEE (OPT.) –BSI TO MAKE FINAL CONN PER LOCAL CODE |
| 038.00P1 | 1 | CLEAN IN PLACE PANEL | – | – | – | – | 1/2" FLTR | – | 6'–0" | – | FOR CLEANING BULK COKE TANKS. INSTALL HEIGHT TO BOTTOM OF UNIT |
| 039.10P2 | 1 | ICE MACHINE – 1400 LB. | – | – | – | – | 1/2" TRTD | – | SEE RMKS | 3/4" IND | WATER LINE OVERHEAD FROM SODA SYSTEM – BSI TO MAKE FINAL CONNECTIONS PER LOCAL CODES |
| 039.10P3 | 1 | ICE MACHINE – 1400 LB. | – | – | – | – | – | REFRIG LINES | – | – | REFRIGERATION LINES OVERHEAD FROM REMOTE CONDENSING UNIT |
| 039.15P2 | 2 | ICE MACHINE – 1000 LB. | – | – | – | – | 1/2" TRTD | – | SEE RMKS | 3/4" IND | WATER LINE OVERHEAD FROM SODA SYSTEM – BSI TO MAKE FINAL CONNECTIONS PER LOCAL CODES |
| 039.15P3 | 2 | ICE MACHINE – 1000 LB. | – | – | – | – | – | REFRIG LINES | – | – | REFRIGERATION LINES OVERHEAD FROM REMOTE CONDENSING UNIT |
| 049.00P1 | 1 | CO2 FILL BOX | – | – | – | – | – | – | 3'–4" | – | HEIGHT IS TO BOTTOM OF FILL BOX;SUPPLIED BY MANUFACTURER;INSTALLED BY G.C. SEE BUILDING ELEVATIONS. |

VIF = Verify in Field
PC = Plumbing Contractor
BSI = Beverage System Installer

## PLUMBING SCHEDULE

| TAG # | QTY | DESCRIPTION | GAS TYPE | GAS BTU | GAS SIZE | HW | CW | MISC PLBG | HGT AFF | DRAIN | REQUIREMENTS & REMARKS |
|---|---|---|---|---|---|---|---|---|---|---|---|
| 125.00P1 | 2 | RAPID BUN STEAMER | – | – | – | – | 3/8" R.O. | – | SEE RMKS | – | BSI EXTENDS CW LINE FROM R.O. SYSTEM & TERM. W/QUICK DISCONN. |
| 130.00P1 | 2 | COMBI OVEN | – | – | – | – | 1/2" FLTR | | SEE RMKS | 1 1/2" IND | BSI EXTENDS CW LINE OVERHEAD FROM SODA SYSTEM & TERM. W/QUICK DISCONN. AND SHUTOFF |
| 130.00P2 | 2 | COMBI OVEN | – | – | – | – | 3/8" R.O. | | SEE RMKS | – | BSI EXTENDS CW LINE OVERHEAD FROM R.O. SYSTEM & TERM. W/QUICK DISCONN. AND SHUTOFF |
| 134.00P1 | 1 | VEGETABLE SINK | – | – | – | 3/4" | 3/4" | – | 1'–10" | 1–1/2" IND | – |
| 151.46P1 | 1 | SOILED DISHTABLE – RIGHT HAND – 90.5" WIDE | – | – | – | 3/4" 140 | 3/4" | – | 1'–6" | – | PC MAKES FINAL CONNECTIONS PER LOCAL CODE |
| 152.05P1 | 1 | WAREWASHER (WITH VAPOR VENT) – UPRIGHT | – | – | – | 1/2" 140 | 1/2" | – | SEE RMKS | 2" INDIRECT | PC TO PROVIDE HW, CW, INDIRECT DRAIN PIPING AND MAKE ALL FINAL CONNECTIONS. HW @ 5'–2" AFF, CW @ 4'–10" AFF, DRAIN @ 9" |
| 160.01P1 | 3 | CHEMICAL SYSTEM | – | – | – | 3/4" 110 | – | – | SEE RMKS | – | PC TO PROVIDE 3/4" MHT. FINAL CONNECTIONS BY EQUIPMENT INSTALLER PER LOCAL CODE, SEE SHEET P3.0 FOR INSTALLATION HEIGHT |
| 175.08P1 | 1 | COOLER EVAPORATOR | – | – | – | – | – | – | – | 3/4" COND. | PC TO ROUTE CONDENSATE DRAIN LINE TO FLOOR DRAIN. PC TO LIQUID–TIGHT SEAL OPENING FOR LINE EXITING BOX |
| 175.08P3 | 1 | COOLER EVAPORATOR | – | – | – | – | – | REFRIG LINES | – | – | RUN TO REMOTE CONDENSING UNIT–INSULATE FULL RUN LENGTH–INSTALLED BY REFRIG. CONTRACTOR |
| 176.19P1 | 1 | FREEZER EVAPORATOR | – | – | – | – | – | – | – | 3/4" COND. | PC TO ROUTE CONDENSATE DRAIN LINE TO FLOOR DRAIN. PC TO LIQUID–TIGHT SEAL OPENING FOR LINE EXITING BOX. HEAT TAPE BY REF. |
| 176.19P3 | 1 | FREEZER EVAPORATOR | – | – | – | – | – | REFRIG LINES | – | – | RUN TO REMOTE CONDENSING UNIT–INSULATE FULL RUN LENGTH–INSTALLED BY REFRIG. CONTRACTOR |
| 205.08P1 | 1 | BIC MACHINE | – | – | – | – | 1/2" FLTR | – | SEE RMKS | 1" IND | DN CHASE. IF NO CHASE RUN IN 2"COND TO JB –BSI TO CONNECT LINES PER LOCAL CODES |
| 205.09P1 | 1 | FROZEN BEVERAGE DISPENSER | – | – | – | – | 1/2" FLTR | 3/8" CO2 | SEE RMKS | – | DN CHASE. IF NO CHASE RUN IN 2"COND TO JB –BSI TO CONNECT LINES PER LOCAL CODES |
| 223.07P1 | 1 | WASHER | – | – | – | 3/4" 140 | 3/4" | – | 4'–0" | 1 1/2" D | SEE PLUMBING DWGS FOR WALL BOX. INSTALL HEIGHT IS TO BOTTOM OF THE BOX |
| 700.18P1 | 1 | BULK OIL FILL BOX | – | – | – | – | – | – | 3'–4" | – | HEIGHT IS TO BOTTOM OF FILL BOX;SUPPLIED BY MANUFACTURER;INSTALLED BY G.C. SEE BUILDING ELEVATIONS. |

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
| | 09/26/19 | BRAND REVIEW | BMT |
| | 11/07/19 | BRAND REVIEW | BMT |
| | 11/18/19 | RESUBMIT BRAND REVIEW | BMT |
| | 6/22/20 | SUBMIT FOR HDLC CofA | BJT |
| | 05/04/22 | SUBMIT SFM/HEALTH | BJT |
| | 05/12/22 | SUBMIT FOR PERMIT | BJT |

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PREPARED FOR: McDonald's USA, LLC

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|---|---|
| AJ | – |

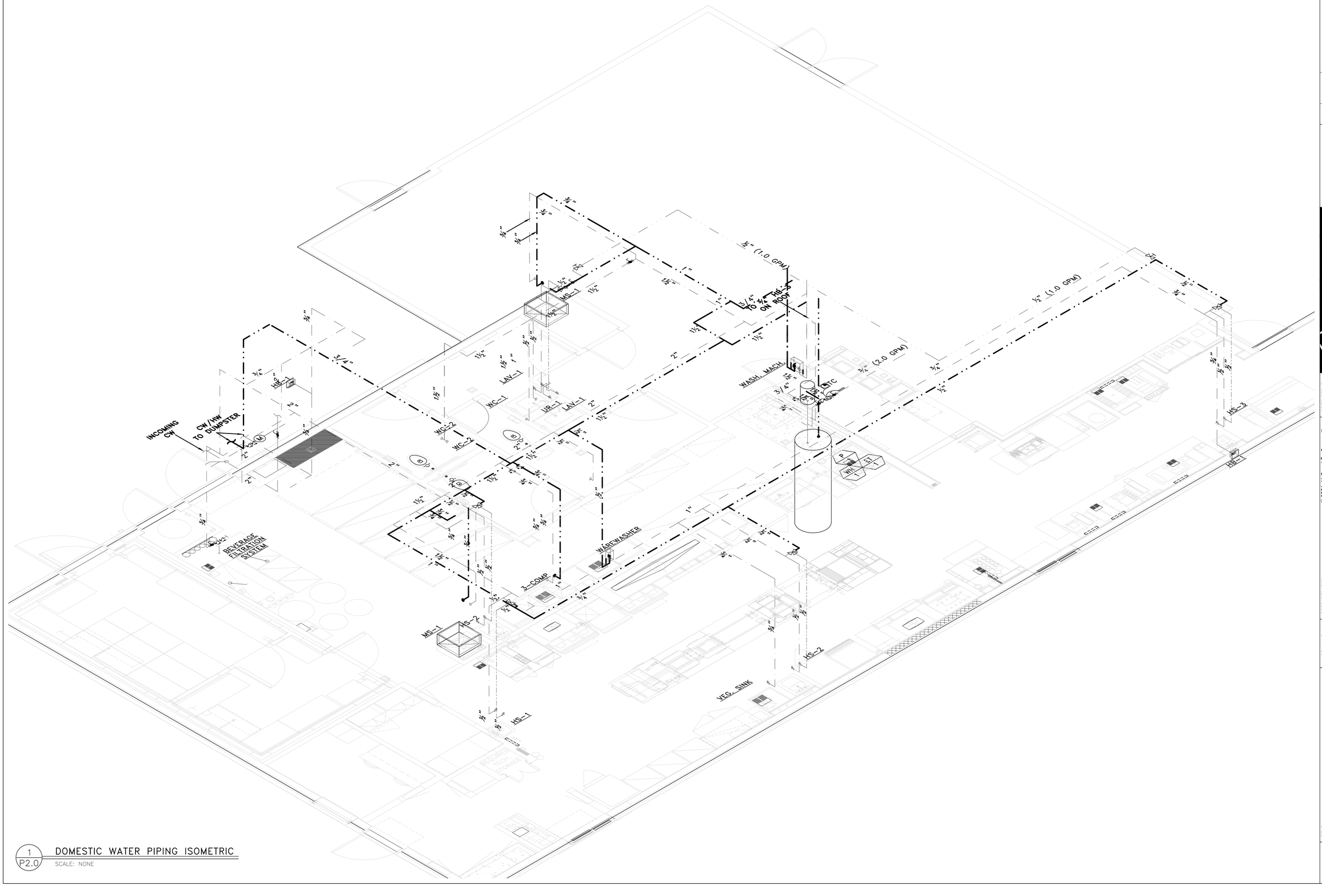
| REVIEWED BY | DATE ISSUED |
|---|---|
| BJT | 12/01/19 |

TITLE: NEW McDONALDS RESTAURANT REBUILD
DESCRIPTION: SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN – –

SITE ID: 017–0107
SITE ADDRESS: 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

MLT PROJ # 17–1406

SHEET NO. P1.6
OVERHEAD ROUGH–IN




1 P2.0 DOMESTIC WATER PIPING ISOMETRIC

SCALE: NONE

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
| | 09/26/19 | BRAND REVIEW | BMT |
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| STD ISSUE DATE | – |
| REVIEWED BY | BJT |
| DATE ISSUED | 12/01/19 |

TITLE
NEW McDONALDS RESTAURANT REBUILD

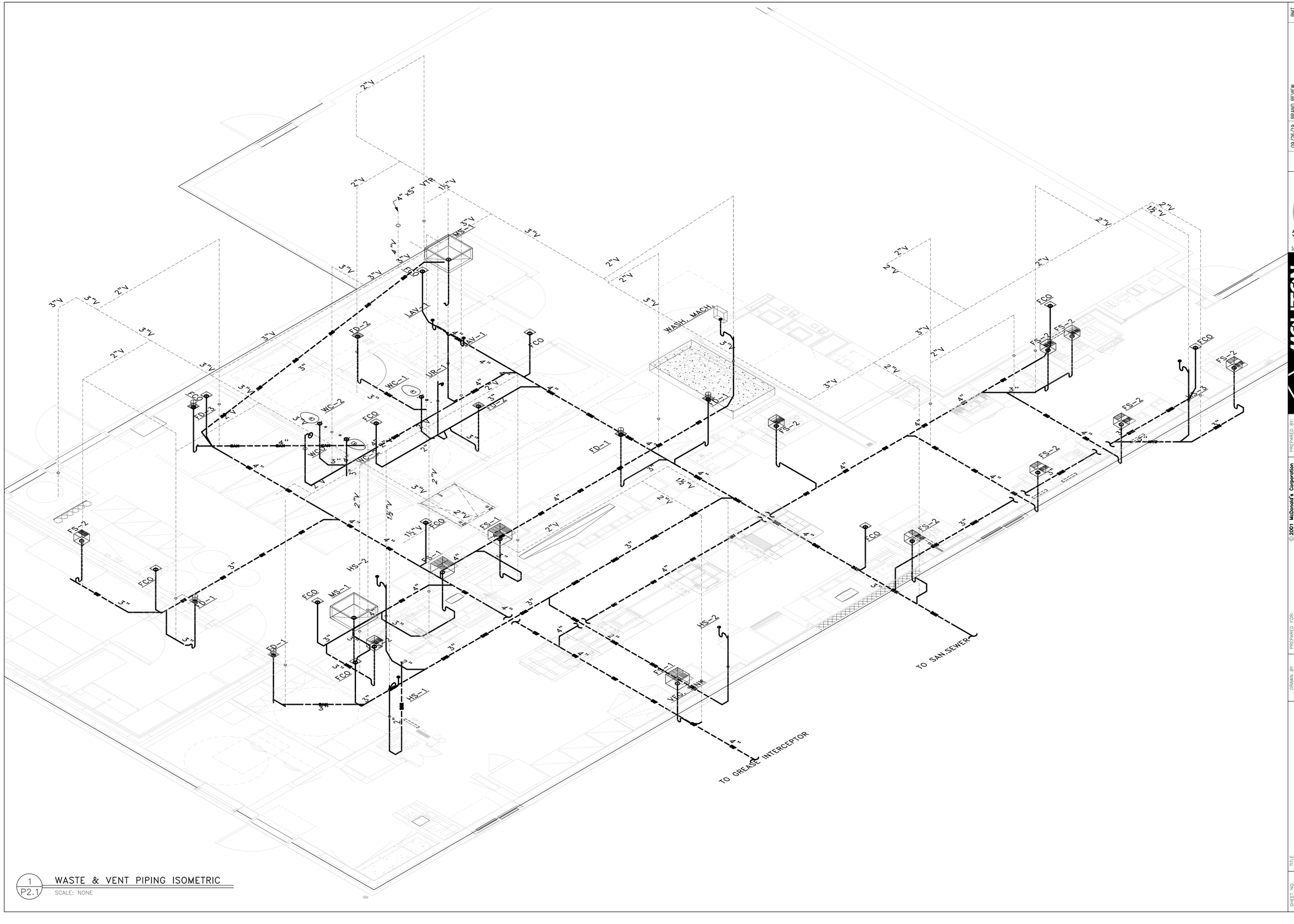
DESCRIPTION
SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN
–

SITE ID: 017-0107

SITE ADDRESS: 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

MLT PROJ # 17-1406

SHEET NO.
P2.0
DOMESTIC WATER ISOMETRIC




1 P2.1 WASTE & VENT PIPING ISOMETRIC

SCALE: NONE

| REV | DATE | DESCRIPTION | BY |
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| | 09/26/19 | BRAND REVIEW | BMT |
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| | 11/18/19 | RESUBMIT BRAND REVIEW | BMT |
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STATE OF LOUISIANA
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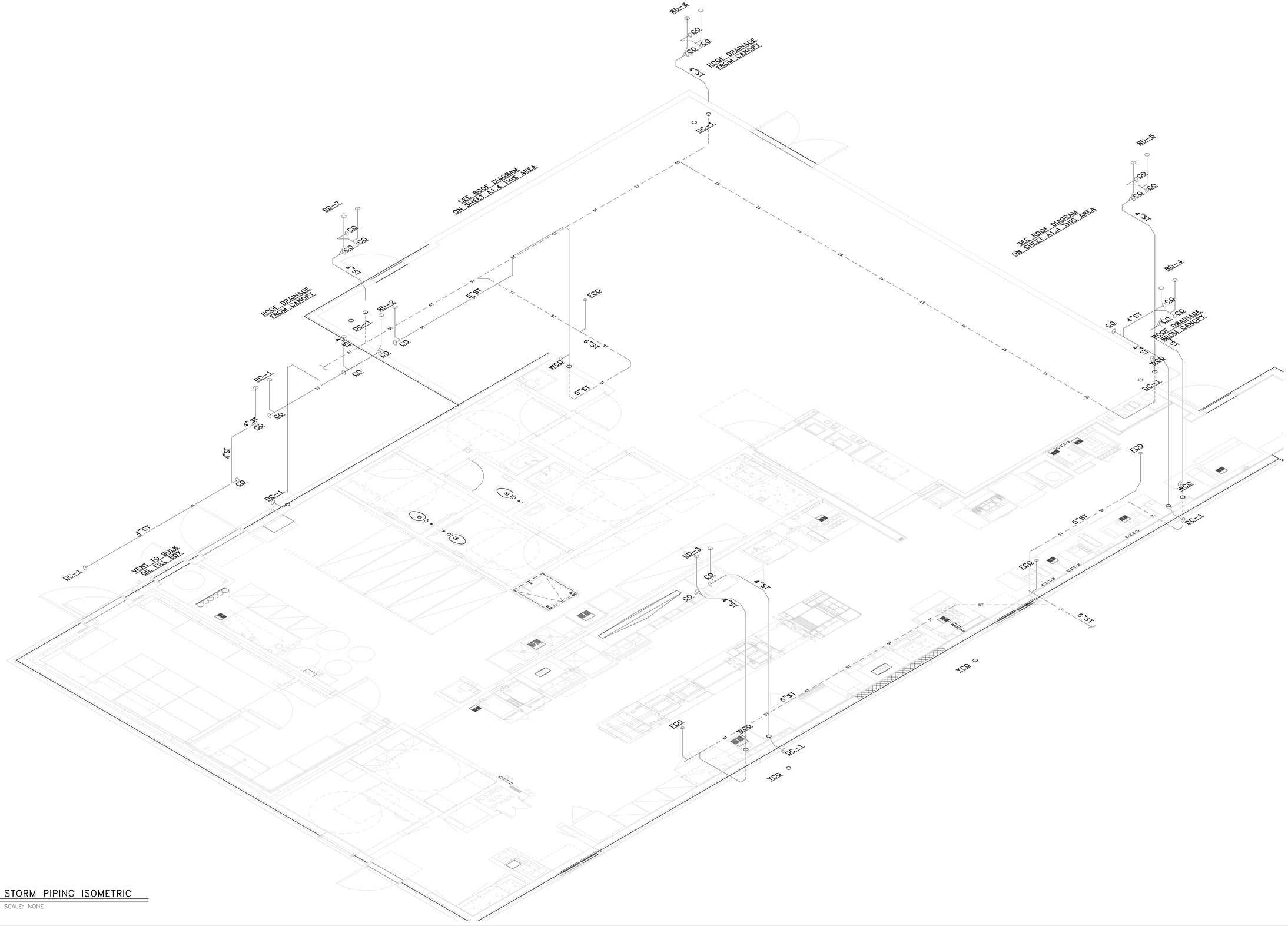
SITE ID: 017–0107
SITE ADDRESS: 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

DRAWN BY: –
STD ISSUE DATE: –
REVIEWED BY: BJT
DATE ISSUED: 12/01/19

MLT PROJ # 17–1406

SHEET NO. P2.1
WASTE & VENT ISOMETRIC




1 P2.2 STORM PIPING ISOMETRIC

SCALE: NONE

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
| | 09/26/19 | BRAND REVIEW | BMT |
| | 11/07/19 | BRAND REVIEW | BMT |
| | 11/18/19 | RESUBMIT BRAND REVIEW | BMT |
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| | 05/12/22 | SUBMIT FOR PERMIT | BJT |

STATE OF LOUISIANA
ROBERT F. WILSON JR.
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CIVIL ENGINEERING
5/12/22

MOUTON LONG TURNER
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PREPARED FOR:
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| REVIEWED BY | BJT |
| DATE ISSUED | 12/01/19 |

TITLE: NEW McDONALDS RESTAURANT REBUILD

DESCRIPTION: SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN –

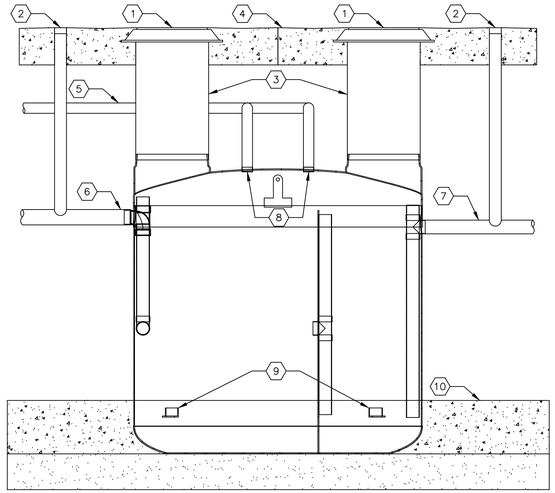
SITE ID: 017–0107

SITE ADDRESS: 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

MLT PROJ # 17–1406

SHEET NO.: P2.2

STORM ISOMETRIC

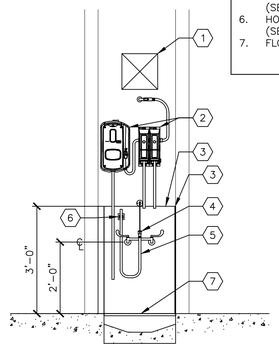



ELEVATION VIEW

KEYED NOTES:
1. 24"ø MANWAY ACCESS COVER
2. 4" CLEAN-OUT
3. MANWAY EXTENSION TO FINISHED GRADE
4. CONCRETE SLAB FOR TRAFFIC LOADING
5. 3"ø VENT BACK TO BUILDING
6. 4"ø INLET
7. 4"ø OUTLET
8. 3"ø VENT CONNECTION
9. HOLD DOWN BRACKET
10. ANTI-BUOYANCY PAD FOR HIGH WATER TABLE INSTALLATIONS

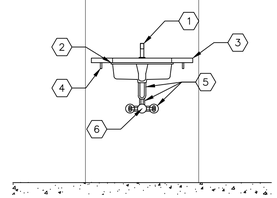
*SEE GREEN TURTLE PROCEPTOR INSTALLATION INSTRUCTIONS FOR ADDITIONAL INFORMATION.

DETAIL 1 P3.0
GREASE INTERCEPTOR INSTALLATION
SCALE: NONE



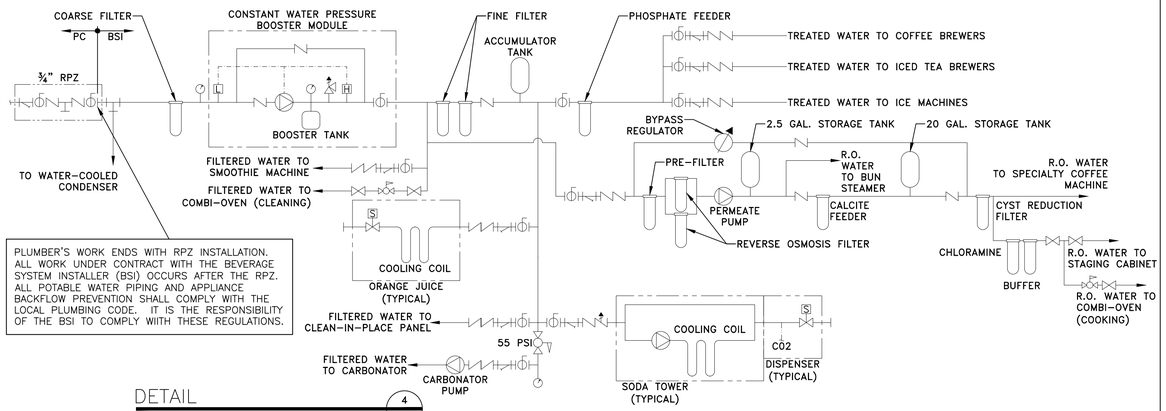

KEYED NOTES:
1. ACCESS PANEL FOR THERMOSTATIC MIXING VALVE (SEE CHEMICAL SYSTEM INSTALLATION DETAIL)
2. ECOLAB CHEMICAL SYSTEM (SEE CHEMICAL SYSTEM INSTALLATION DETAIL)
3. 24"Wx36"H WALL GUARD (QTY. 2) FURNISHED WITH MOP SINK (SEE PLUMBING FIXTURE SCHEDULE)
4. MOP SINK FAUCET WITH INTEGRAL VACUUM BREAKER (SEE PLUMBING FIXTURE SCHEDULE)
5. HOSE FURNISHED WITH MOP SINK FAUCET (SEE PLUMBING FIXTURE SCHEDULE)
6. HOSE BRACKET FURNISHED WITH MOP FAUCET (SEE PLUMBING FIXTURE SCHEDULE)
7. FLOOR GRATE

DETAIL 2 P3.0
RECESSED MOP SINK
SCALE: ½"=1'-0"



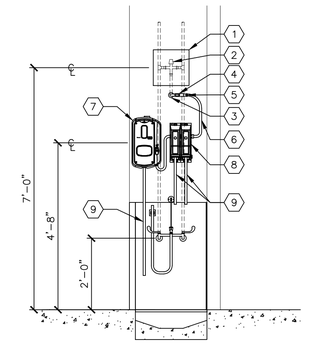

KEYED NOTES:
1. FAUCET (SEE PLUMBING FIXTURE SCHEDULE)
2. LAVATORY OR HAND SINK (SEE PLUMBING FIXTURE SCHEDULE)
3. CORIAN COUNTERTOP – TOILET ROOMS ONLY (FURNISHED BY G.C.)
4. LAVATORY CARRIER – TOILET ROOMS ONLY (SEE ARCHITECTURAL DRAWINGS)
5. OUTLINE OF ADA COMPLIANT WRAP (SEE PLUMBING FIXTURE SCHEDULE)
6. THERMOSTATIC MIXING VALVE (SEE VALVE SCHEDULE)

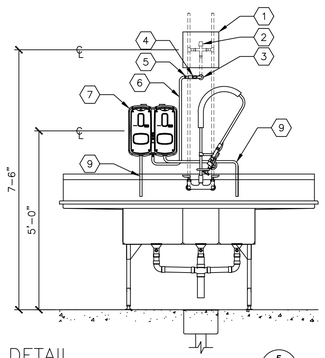
DETAIL 3 P3.0
LAVATORY (OR HAND SINK)
SCALE: ½"=1'-0"




PLUMBER'S WORK ENDS WITH RPZ INSTALLATION. ALL WORK UNDER CONTRACT WITH THE BEVERAGE SYSTEM INSTALLER (BSI) OCCURS AFTER THE RPZ. ALL POTABLE WATER PIPING AND APPLIANCE BACKFLOW PREVENTION SHALL COMPLY WITH THE LOCAL PLUMBING CODE. IT IS THE RESPONSIBILITY OF THE BSI TO COMPLY WIITH THESE REGULATIONS.

DETAIL 4 P3.0
BEVERAGE SYSTEM DISTRIBUTION SCHEMATIC
SCALE: NONE



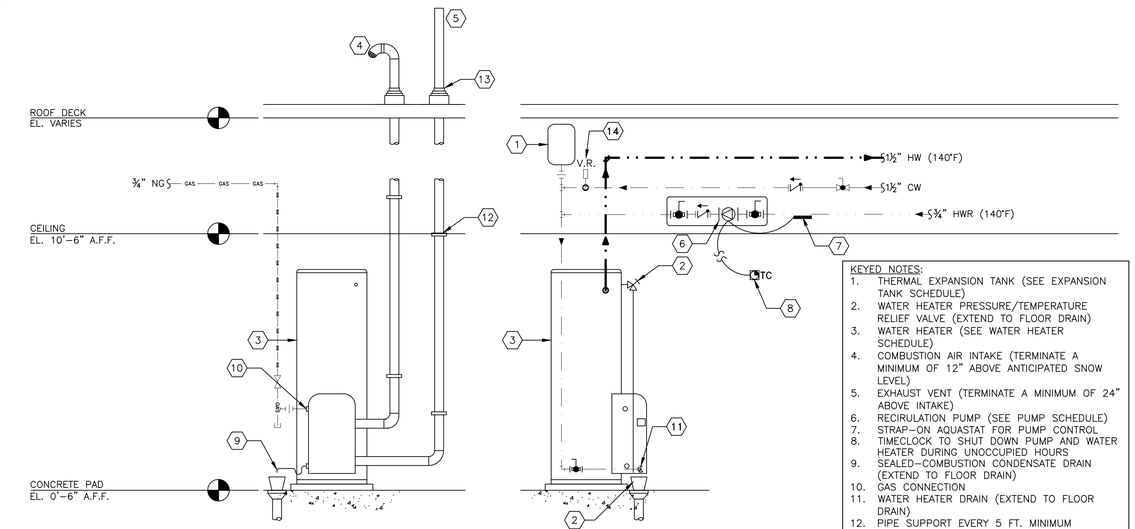




KEYED NOTES:
1. 12"x12" ACCESS PANEL (COORDINATE INSTALLATION WITH G.C.)
2. THERMOSTATIC MIXING VALVE SET TO 110°F (SEE VALVE SCHEDULE)
3. PIPE THROUGH WALL WITH ESCUTCHEON PLATE
4. SHUT-OFF VALVE
5. ¾" MHT CONNECTION

***PLUMBER'S WORK ENDS AT MHT CONNECTION***

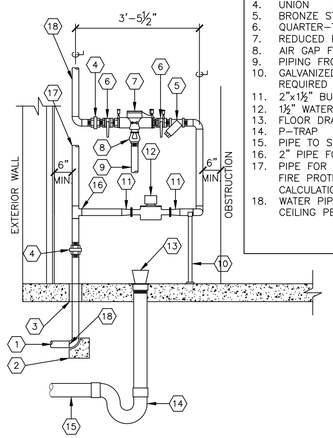
6. HOSE TO CHEMICAL SYSTEM
7. ECOLAB SOLIDSENSE CHEMICAL DISPENSER
8. ECOLAB SMARTSHAPE CHEMICAL DISPENSER
9. CHEMICAL DISPENSING HOSE

DETAIL 5 P3.0
CHEMICAL SYSTEM INSTALLATION
SCALE: ½"=1'-0"



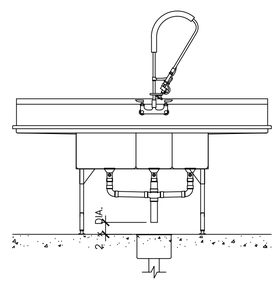

KEYED NOTES:
1. THERMAL EXPANSION TANK (SEE EXPANSION TANK SCHEDULE)
2. WATER HEATER PRESSURE/TEMPERATURE RELIEF VALVE (EXTEND TO FLOOR DRAIN)
3. WATER HEATER (SEE WATER HEATER SCHEDULE)
4. COMBUSTION AIR INTAKE (TERMINATE A MINIMUM OF 12" ABOVE ANTICIPATED SNOW LEVEL)
5. EXHAUST VENT (TERMINATE A MINIMUM OF 24" ABOVE INTAKE)
6. RECIRULATION PUMP (SEE PUMP SCHEDULE)
7. STRAP-ON AQUASTAT FOR PUMP CONTROL
8. TIMECLOCK TO SHUT DOWN PUMP AND WATER HEATER DURING UNOCCUPIED HOURS
9. SEALED-COMBUSTION CONDENSATE DRAIN (EXTEND TO FLOOR DRAIN)
10. GAS CONNECTION
11. WATER HEATER DRAIN (EXTEND TO FLOOR DRAIN)
12. PIPE SUPPORT EVERY 5 FT. MINIMUM
13. PIPE BOOT BY PORTALS PLUS (OR EQUAL)
14. PROVIDE VACUUM RELIEF VALVE FOR BOTTOM-FED WATER HEATERS (ANSI Z21.22) WILKINS MODEL VR10.

DETAIL 6 P3.0
WATER HEATER PIPING
SCALE: NONE




KEYED NOTES:
1. INCOMING UNDERGROUND WATER SERVICE SIZED PER FIRE PROTECTION CONTRACTOR'S HYDRAULIC CALCULATIONS
2. BLOCKING AT CHANGES IN DIRECTION
3. MINIMUM ½" ANNULAR CLEARANCE
4. UNION
5. BRONZE STRAINER
6. QUARTER-TURN BALL VALVE
7. REDUCED PRESSURE ZONE (RPZ) ASSEMBLY
8. AIR GAP FOR RELIEF VALVE
9. PIPING FROM AIR GAP TO FLOOR DRAIN
10. GALVANIZED STEEL PIPE SUPPORTS AS REQUIRED
11. 2"x1½" BUSHING
12. 1½" WATER METER
13. FLOOR DRAIN-PITCH FLOOR TOWARDS DRAIN
14. P-TRAP
15. PIPE TO SEWER-PITCH AND VENT PER CODE
16. 2" PIPE FOR WATER SERVICE
17. PIPE FOR FIRE SPRINKLER SYSTEM SIZED PER FIRE PROTECTION CONTRACTOR'S HYDRAULIC CALCULATIONS
18. WATER PIPING FROM 5 FT. FROM BUILDING TO CEILING PENETRATION SHALL BE COPPER.

DETAIL 7 P3.0
INCOMING WATER SERVICE
SCALE: ½"=1'-0"




DETAIL 8 P3.0
INDIRECT DRAINAGE PIPING (TYP.)
SCALE: ½"=1'-0"

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
| | 09/26/19 | BRAND REVIEW | BMT |
| | 11/07/19 | BRAND REVIEW | BMT |
| | 11/18/19 | RESUBMIT BRAND REVIEW | BMT |
| | 6/22/20 | SUBMIT FOR HDLC CofA | BJT |
| | 05/04/22 | SUBMIT SFM/HEALTH | BJT |
| | 05/12/22 | SUBMIT FOR PERMIT | BJT |

STATE OF LOUISIANA
ROBERT F. WILSON JR.
REG. No. 25209
REGISTERED PROFESSIONAL ENGINEER
IN MECHANICAL ENGINEERING
5/12/22

MOUTON LONG TURNER
ARCHITECTS

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PREPARED FOR: McDonald's USA, LLC

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DRAWN BY: –
STD ISSUE DATE: –
REVIEWED BY: BJT
DATE ISSUED: 12/01/19

TITLE: NEW McDONALDS RESTAURANT REBUILD
DESCRIPTION: SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN
SITE ID: 017-0107
SITE ADDRESS: 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

MLT PROJ # 17-1406

SHEET NO: P3.0
DETAILS

# GENERAL PLUMBING NOTES

GENERAL:

1. ALL WORK PERFORMED SHALL BE IN ACCORDANCE WITH ALL LOCAL CODES AND ACCEPTABLE TO THE AUTHORITY HAVING JURISDICTION.
2. ALL PLUMBING WORK SHALL BE PERFORMED BY A LICENSED PLUMBER.
3. ALL DIMENSIONS, CLEARANCES AND TOLERANCES SHALL BE VERIFIED PRIOR TO INSTALLATION. ALL ROUGH-IN LOCATIONS SHALL BE COORDINATED WITH THE MANUFACTURER'S SUBMITTAL INFORMATION.
4. ALL DIMENSIONAL INFORMATION IS AS FOLLOWS (UNLESS NOTED OTHERWISE):
   A. UNDERGROUND PIPE IS TO FOUNDATION
   B. OVERHEAD PIPE IS TO FINISHED WALL
   C. ELEVATIONS ARE TO FINISHED FLOOR
5. ALL MATERIALS, FIXTURES AND EQUIPMENT USED SHALL BE IN ACCORDANCE WITH McDONALD'S SPECIFICATIONS. SPECIFICATIONS ARE CONTAINED WITHIN THESE DRAWINGS AND THE McDONALD'S PROJECT MANUAL. ANY CONTRACTOR IN NEED OF A COPY OF THE McDONALD'S PROJECT MANUAL SHALL CONTACT THE McDONALD'S AREA CONSTRUCTION MANAGER. ANY VARIANCE FROM THE McDONALD'S SPECIFICATIONS SHALL BE REVIEWED AND APPROVED BY THE ENGINEER-OF-RECORD.
6. SEE COORDINATION SCHEDULE FOR ADDITIONAL SCOPE OF WORK.
7. ALL EQUIPMENT SHALL BE INSTALLED IN ACCORDANCE WITH ITS LISTING AND/OR THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
8. WHERE POOR SOIL CONDITIONS EXIST OR WHERE SUBSTANTIAL SETTLEMENT OF EITHER THE PIPING, THE BUILDING OR ADJACENT WALKS, PLANTERS, ETC., MAY OCCUR, THE CONTRACTOR SHALL PROVIDE ADEQUATE UNDERSLAB STAINLESS STEEL PIPE HANGERS OR APPROVED OTHER SUPPORT.
9. ALL PIPE SLEEVES SHALL BE PROPERLY SEALED AND INSULATED TO PREVENT HEAT LOSS AND SEEPAGE.
10. ALL PIPE INSULATION SHALL BE PROTECTED FROM DAMAGE FROM PIPE HANGERS. PROTECTION SHALL BE LIGHT GAUGE GALVANIZED STEEL OR EQUAL.
11. ALL PENETRATIONS OF FIRE-RATED WALLS SHALL BE FIRESTOPPED WITH AN APPROVED AND LISTED FIRESTOPPING SYSTEM.

SANITARY AND VENT SYSTEMS:

1. THE BUILDING SANITARY PIPE SHALL BE LOCATED A MINIMUM OF 5 FT. FROM THE INCOMING WATER SERVICE. WHERE A 5 FT. SEPARATION IS NOT POSSIBLE, THE BOTTOM OF THE WATER SERVICE PIPE SHALL BE A MINIMUM OF 12 IN. ABOVE THE TOP OF THE HIGHEST POINT OF THE SANITARY PIPE.
2. ALL SANITARY AND VENT PIPE SHALL BE PVC TYPE DWV, ABS OR CAST-IRON WHERE REQUIRED BY CODE.
3. ALL HORIZONTAL SANITARY PIPE SHALL BE INSTALLED WITH A MINIMUM PITCH AS FOLLOWS:

| PIPE SIZE | MIN. SLOPE |
|---|---|
| 2½" OR LESS | ¼" PER FT. |
| 3" TO 6" | ⅛" PER FT. |
| 8" OR LARGER | 1/16" PER FT. |

4. CLEANOUTS SHALL BE INSTALLED IN ALL HORIZONTAL DRAINAGE PIPE AND SHALL BE LOCATED NOT MORE THAN 100 FT. APART.
5. CLEANOUTS SHALL BE INSTALLED AT ALL CHANGES OF DIRECTION GREATER THAN 45 DEGREES. WHERE MORE THAN ONE CHANGE OF DIRECTION OCCURS IN A SINGLE PIPE RUN, ONLY ONE (1) CLEANOUT SHALL BE REQUIRED FOR EVERY 40 FEET OF DEVELOPED LENGTH.
6. CLEANOUTS SHALL BE INSTALLED ON PIPES PRIOR TO ANY SLAB PENETRATION.
7. WHERE PIPING IS LOCATED WITHIN WALL CAVITIES, ACCESS TO THE CLEANOUTS SHALL BE PROVIDED.
8. CLEANOUTS ON 6-IN. AND SMALLER PIPES SHALL BE PROVIDED WITH A CLEARANCE OF NOT LESS THAN 18 IN. CLEANOUTS ON 8-IN. AND LARGER PIPE SHALL BE PROVIDED WITH A CLEARANCE OF NOT LESS THAN 36 IN.
9. ALL SUSPENDED SANITARY AND VENT PIPE SHALL BE SUPPORTED AS FOLLOWS:

| MATERIAL | MAX. HORIZ. SPACING | MAX. VERT. SPACING |
|---|---|---|
| ABS | 4 FT. | 10 FT. |
| PVC (TYPE DWV) | 4 FT. | 10 FT. |
| CAST-IRON (<10 FT. PIPE SECTIONS) | 5 FT. | 15 FT. |
| CAST-IRON (10 FT. PIPE SECTIONS) | 10 FT. | 15 FT. |

10. ALL PLUMBING FIXTURES SHALL BE VENTED AND THE MAXIMUM DISTANCE FROM THE FIXTURE TRAP TO THE VENT SHALL BE AS FOLLOWS:

| TRAP SIZE | SLOPE | DISTANCE |
|---|---|---|
| 1¼" | ¼" PER FT. | 2'-6" |
| 1½" | ¼" PER FT. | 3'-6" |
| 2" | ¼" PER FT. | 5'-0" |
| 3" | ⅛" PER FT. | 6'-0" |
| 4" & LARGER | ⅛" PER FT. | 10'-0" |

11. ALL PLUMBING VENTS THROUGH THE ROOF SHALL TERMINATE A MINIMUM OF 12 INCHES ABOVE THE ROOF AND SHALL BE LOCATED A MINIMUM OF 8 FT. FROM ANY PARAPET WALL. WHERE A VENT TERMINATES WITHIN 8 FT. OF A PARAPET WALL, THE VENT SHALL TERMINATE A MINIMUM OF 6 INCHES ABOVE THE PARAPET.
12. ALL PLUMBING VENTS SHALL TERMINATE A MINIMUM OF 10 FT. HORIZONTALLY FROM ANY OUTDOOR AIR INTAKE. WHERE A PLUMBING VENT IS LOCATED WITHIN 10 FT. OF AN INTAKE, THE VENT SHALL TERMINATE A MINIMUM OF 2 FT. ABOVE THE INTAKE.
13. ALL SIDE WALL VENT TERMINATIONS SHALL BE PROTECTED TO PREVENT BIRDS OR RODENTS FROM ENTERING OR BLOCKING THE VENT OPENING.
14. ALL FLOOR DRAINS THAT DO NOT SERVE EQUIPMENT SHALL BE PROTECTED AGAINST DRYING OUT EITHER THROUGH THE INSTALLATION OF A TRAP PRIMER, DEEP SEAL TRAP OR PROSET TRAP GUARD.
15. ALL APPLIANCES SHALL DRAIN TO AN APPROVED SANITARY WASTE RECEPTOR (FLOOR SINK OR FLOOR DRAIN WITH FUNNEL). INDIRECT DRAINAGE FROM AN APPLIANCE SHALL MAINTAIN AN AIR GAP BETWEEN THE PIPE OUTLET AND THE TOP OF THE RECEPTOR. THE MINIMUM DISTANCE BETWEEN THE PIPE OUTLET AND THE TOP OF THE RECEPTOR SHALL BE TWICE THE DIAMETER OF THE APPLIANCE DRAIN PIPE.

GREASE INTERCEPTORS:

1. SEE SITE PLAN FOR THE SIZE AND LOCATION OF THE GREASE INTERCEPTOR.
2. THE GREASE INTERCEPTOR SHALL BE INSTALLED IN A LOCATION THAT IS ACCESSIBLE FOR PUMPING.
3. THE GREASE INTERCEPTOR SHALL BE CONSTRUCTED OF FIBERGLASS OR PRECAST CONCRETE. GREASE INTERCEPTOR CONSTRUCTION SHALL CONFORM TO ALL LOCAL CODES.
4. PRECAST CONCRETE INTERCEPTORS SHALL BE CAPABLE OF 3,000 PSI COMPRESSIVE STRENGTH AT 28 DAYS, SHALL BE REINFORCED WITH BAR OR WIRE MESH AND SHALL BE COATED WITH A MINIMUM OF TWO (2) LAYERS OF NOVOLAC EPOXY ON THE INTERIOR. NOVOLAC EPOXY SHALL BE SHERWIN-WILLIAMS NOVA-PLATE UHS (OR EQUAL).
5. THE GREASE INTERCEPTOR SHALL BE VENTED IN ACCORDANCE WITH THE LOCAL CODE OR THE MANUFACTURER'S REQUIREMENTS.
6. ACCESS TO THE GREASE INTERCEPTOR SHALL BE PROVIDED WITH TWO (2) 24-IN. MANHOLES. ALL SURFACE WATER MUST DRAIN AWAY FROM MANHOLES.
7. PIPING INLET AND OUTLET SIDES SHALL BE CLEARLY LABELED ON THE TOP OF THE GREASE INTERCEPTOR TO INSURE PROPER INSTALLATION.

DOMESTIC SUPPLY SYSTEMS:

1. THE INCOMING WATER SERVICE PIPE SHALL BE LOCATED A MINIMUM OF 5 FT. FROM THE EXITING SANITARY PIPE. WHERE A 5 FT. SEPARATION IS NOT POSSIBLE, THE BOTTOM OF THE WATER SERVICE PIPE SHALL BE A MINIMUM OF 12 IN. ABOVE THE TOP OF THE HIGHEST POINT OF THE SANITARY PIPE.
2. ALL UNDERGROUND SITE PLUMBING SHALL CONFORM TO NSF 61, SHALL BE TYPE K COPPER TUBING OR COPPER PIPE, POLYETHYLENE (PE) OR CPVC. IF CPVC IS USED, FOAM INSULATION SHALL BE INSTALLED AT ALL CHANGES OF DIRECTION TO ACCOUNT FOR EXPANSION AND CONTRACTION.
3. INCOMING WATER SERVICE PRESSURE SHOULD BE BETWEEN 45 AND 55 PSI STATIC. WHERE WATER PRESSURE SERVICE EXCEEDS 80 PSI STATIC, AN APPROVED WATER-PRESSURE REDUCING VALVE WITH STRAINER CONFORMING TO ASSE 1003 SHALL BE INSTALLED. WHERE INCOMING WATER PRESSURE IS BELOW 45 PSI STATIC, A PRESSURE BOOSTER SYSTEM SHALL BE INSTALLED.
4. IF THE RESTAURANT HAS A COMBINED WATER AND FIRE SPRINKLER SERVICE, THE INCOMING WATER SERVICE SHALL BE SIZED BASED ON THE FIRE SPRINKLER CONTRACTOR'S HYDRAULIC CALCULATIONS.
5. PROVIDE A MINIMUM ½" ANNULAR CLEARANCE AROUND ALL PIPE SLAB PENETRATIONS.
6. A REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTER (RPZ) SHALL BE INSTALLED AT THE INCOMING SERVICE WHERE REQUIRED BY CODE.
7. AN EXPANSION TANK SHALL BE INSTALLED ON THE COLD WATER LINE INLET TO THE WATER HEATER. SEE EXPANSION TANK SCHEDULE.
8. ALL WATER SUPPLY PIPE WITHIN 5 FT. OF THE BUILDING AND INSIDE THE BUILDING SHALL COMPLY WITH NSF 61 AND SHALL BE TYPE L COPPER TUBING, COPPER PIPE OR CPVC PIPE.
9. CPVC PIPE SHALL BE FLOWGUARD GOLD OR FLOWGUARD BENDABLE AS MANUFACTURED BY LUBRIZOL.
10. CPVC PIPE SHALL BE CONNECTED WITH FLOWGUARD GOLD YELLOW LOW-VOC SOLVENT CEMENT AS MANUFACTURED BY IPS WELD-ON OR OATEY.
11. ALL CPVC PIPE SHALL BE INSULATED TO PREVENT EXPOSURE TO GREASE.
12. ALL SUSPENDED PIPE SHALL BE SUPPORTED AS FOLLOWS:

| MATERIAL | MAX. HORIZ. SPACING | MAX. VERT. SPACING |
|---|---|---|
| COPPER PIPE | 12 FT. | 10 FT. |
| COPPER TUBING ≤1¼" | 6 FT. | 10 FT. |
| COPPER TUBING >1½" | 10 FT. | 10 FT. |
| CPVC ≤1" | 3 FT. | 10 FT. |
| CPVC ≥1¼" | 4 FT. | 10 FT. |

13. A REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTER (RPZ) SHALL BE INSTALLED AT THE INLET TO THE WATER FILTRATION SYSTEM. ALL PIPING DOWNSTREAM OF THE RPZ SHALL BE COPPER OR CROSS-LINKED POLYETHYLENE (PEX).
14. ALL DEVICES, APPLIANCES, AND APPARATUS INTENDED TO SERVE SOME SPECIAL FUNCTION SHALL BE PROVIDED WITH PROTECTION AGAINST BACKFLOW AND CONTAMINATION OF THE WATER SUPPLY SYSTEM. ALL BACKFLOW PREVENTION DEVICES SHALL BE ASSE LISTED AND APPROVED FOR THE DEVICE OR APPLIANCE THEY SERVE.
15. ALL WATER SUPPLY LINES SHALL BE PROVIDED WITH A QUARTER-TURN SHUT-OFF VALVE BEFORE FINAL CONNECTION TO EQUIPMENT.
16. QUARTER-TURN SHUT-OFF VALVES SHALL BE INSTALLED UPSTREAM OF ANY INLINE BACKFLOW PREVENTION DEVICE.
17. ALL VALVES AND BACKFLOW PREVENTION DEVICES SHALL BE INSTALLED WITH FITTINGS THAT FACILITATE REMOVAL IN CASE OF FAILURE.
18. ALL OVERHEAD WATER LINES SHALL BE INSULATED WITH 1" THICK EXTERNAL JACKETED INSULATION AND A MINIMUM INSTALLED R-VALUE OF 3.7.
19. PRIOR TO BUILDING TURNOVER, THE DOMESTIC WATER SUPPLY SYSTEM SHALL BE PURGED OF DELETERIOUS MATERIAL AND DISINFECTED. DISINFECTION SHALL BE DONE IN ACCORDANCE WITH THE LOCAL HEALTH CODE, PLUMBING CODE OR IN ACCORDANCE WITH AWWA C651 OR AWWA C652.

STORM DRAINAGE SYSTEMS:

1. ALL ROOF DRAINS SHALL BE SIZED IN ACCORDANCE WITH LOCAL CODES AND SHALL CONFORM TO ASME A112.21.2M OR A112.3.1.
2. ALL STORM DRAINAGE PIPING SHALL BE ABS, PVC TYPE DWV OR CAST-IRON WHERE REQUIRED BY CODE.
3. ALL SUSPENDED STORM DRAINAGE PIPE SUPPORT REQUIREMENTS SHALL BE THE SAME AS THE SANITARY AND VENT REQUIREMENTS.
4. ALL HORIZONTAL STORM DRAINAGE PIPE PITCH REQUIREMENTS SHALL BE THE SAME AS THE SANITARY AND VENT REQUIREMENTS.
5. ALL HORIZONTAL STORM DRAINAGE PIPE SHALL BE INSULATED WITH 1" THICK EXTERNAL JACKETED INSULATION AND A MINIMUM INSTALLED R-VALUE OF 3.7 TO PROTECT AGAINST CONDENSATION.
6. CLEANOUTS SHALL BE INSTALLED IN ALL HORIZONTAL DRAINAGE PIPE AND SHALL BE LOCATED NOT MORE THAN 100 FT. APART.
7. CLEANOUTS SHALL BE INSTALLED AT ALL CHANGES OF DIRECTION GREATER THAN 45 DEGREES. WHERE MORE THAN ONE CHANGE OF DIRECTION OCCURS IN A SINGLE PIPE RUN, ONLY ONE (1) CLEANOUT SHALL BE REQUIRED FOR EVERY 40 FEET OF DEVELOPED LENGTH.
8. CLEANOUTS SHALL BE INSTALLED ON PIPES PRIOR TO ANY SLAB PENETRATION.
9. WHERE PIPING IS LOCATED WITHIN WALL CAVITIES, ACCESS TO THE CLEANOUTS SHALL BE PROVIDED.
10. ROOF DRAINS AND OVERFLOW ROOF DRAINS SHALL BE PIPED INDEPENDENTLY. OVERFLOW ROOF DRAINS SHALL NOT BE CONNECTED TO THE PRIMARY ROOF DRAINAGE SYSTEM.

# LEGEND

| SYMBOL | DESCRIPTION |
|---|---|
| | COLD WATER PIPING |
| | TEMPERED WATER PIPING (110°F) |
| | HOT WATER PIPING (140°F) |
| | RECIRCULATED HOT WATER PIPING |
| | OVERHEAD LINES (BY P.C.) |
| SAN | UNDERGROUND SANITARY PIPING |
| GW | UNDERGROUND GREASE WASTE PIPING |
| | VENT PIPING |
| ST | ABOVE GROUND STORM PIPING |
| ST | UNDERGROUND STORM PIPING |
| | HOSE BIBB |
| | CHECK VALVE |
| | BALL VALVE |
| | THERMOSTATIC MIXING VALVE |
| | FLOOR DRAIN |
| | CLEAN-OUT (FLOOR OR YARD) |
| | FLOOR SINK |
| | PRESSURE GUAGE |
| L | LOW PRESSURE SWITCH |
| H | HIGH PRESSURE SWITCH |
| S | SOLENOID VALVE |
| | THREE-WAY VALVE |
| | PRESSURE REGULATOR |
| | DUAL CHECK VALVE OR RPZ |
| | DUAL CHECK VALVE WITH ATMOSPHERIC VENT |
| | STRAINER |
| | RELIEF VENT |

# ABBREVIATIONS

| | |
|---|---|
| ACM | AREA CONSTRUCTION MANAGER |
| AVB | ATMOSPHERIC VACUUM BREAKER |
| BSI | BEVERAGE SYSTEM INSTALLER |
| CO | CLEAN-OUT |
| DC | DOWNSPOUT COVER |
| DFU | DRAINAGE FIXTURE UNIT(S) |
| EC | ELECTRICAL CONTRACTOR |
| FAC | FIRE ALARM CONTRACTOR |
| FCO | FLOOR CLEAN-OUT |
| FD | FLOOR DRAIN |
| FPC | FIRE PROTECTION CONTRACTOR |
| FS | FLOOR SINK |
| GC | GENERAL CONTRACTOR |
| GI | GREASE INTERCEPTOR |
| GPF | GALLONS PER FLUSH |
| GPM | GALLONS PER MINUTE |
| GW | GREASE WASTE |
| HS | HAND SINK |
| I.P.S. | IRON PIPE SIZE (ALSO NPS) |
| KEI | KITCHEN EQUIPMENT INSTALLER |
| KES | KITCHEN EQUIPMENT SUPPLIER |
| LAV | LAVATORY |
| MC | MECHANICAL CONTRACTOR |
| MHT | MALE HOSE THREADS |
| MS | MOP SINK |
| NPS | NATIONAL PIPE THREAD STANDARD |
| NPT | NATIONAL PIPE THREAD TAPERED |
| O/O | OWNER/OPERATOR |
| OH | OVERHEAD |
| P | PUMP |
| PC | PLUMBING CONTRACTOR |
| RC | REFRIGERATION CONTRACTOR |
| RPZ | REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTER |
| SS | SANITARY SEWER |
| ST | STORM SEWER |
| SVB | ANTI-SIPHON, SPILL RESISTANT VACUUM BREAKER |
| TAB | TEST AND BALANACE CONTRACTOR |
| UG | UNDERGROUND |
| UR | URINAL |
| V | VENT |
| WC | WATER CLOSET |
| WCO | WALL CLEAN-OUT |
| WSFU | WATER SUPPLY FIXTURE UNIT(S) |
| YC | YARD CLEAN-OUT |

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
| | 09/26/19 | BRAND REVIEW | BMT |
| | 11/07/19 | BRAND REVIEW | BMT |
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5/12/22

MOUTON LONG TURNER ARCHITECTS

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PREPARED FOR: McDonald's USA, LLC

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DRAWN BY: –
STD ISSUE DATE: –
REVIEWED BY: BJT
DATE ISSUED: 12/01/19

TITLE: NEW McDONALDS RESTAURANT REBUILD
DESCRIPTION: SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN –
SITE ID: 017-0107
SITE ADDRESS: 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

MLT PROJ # 17-1406
SHEET NO. P4.0
GENERAL NOTES

# COORDINATION SCHEDULE

| GENERAL REQUIREMENTS | FURNISH | INSTALL | FINAL CONNECTION | NOTES |
|---|---|---|---|---|
| MECHANICAL PERMIT | MC | | | 1–3 |
| HOT WORK (WELDING) PERMIT (IF APPLICABLE) | KES | | | 1–3 |
| REFRIGERATION PERMIT (IF APPLICABLE) | MC | | | 1–3 |
| PLUMBING PERMIT | PC | | | 1–3 |
| ELECTRICAL PERMIT | EC | | | 1–3 |
| FIRE SPRINKLER PERMIT (IF APPLICABLE) | FPC | | | 1–3 |
| FIRE ALARM PERMIT (IF APPLICABLE) | FAC | | | 1–3 |
| **CONTRACTOR COORDINATION REQUIREMENTS** | | | | |
| HEATING & AIR–CONDITIONING | | | | |
| ROOFTOP UNITS, INTAKE AND RELIEF | MC | MC | | 1–5, 17, 22 |
| ROOF CURBS | MC | MC | | 1–3, 20, 22 |
| GAS PIPING AND GAS PIPE KIT | PC | PC | PC | 1–3, 14, 22–23 |
| CONTROLS WIRING | MC | EC | EC | 1–3, 19, 22, 24 |
| POWER WIRING | EC | EC | EC | 1–3, 19, 22, 24 |
| CONDENSATE TRAP | MC | PC | | 1–3, 22–23 |
| CONDENSATE PIPING (IF APPLICABLE) | PC | PC | | 1–3, 22–23 |
| DUCT–MOUNTED SMOKE DETECTOR | MC | MC | EC | 1–3, 22, 24 |
| GENERAL EXHAUST SYSTEMS | | | | |
| EXHAUST FANS | MC | MC | | 1–3, 17, 22 |
| ROOF CURBS | MC | MC | | 1–3, 22 |
| CONTROLS (WHERE APPLICABLE) | MC | EC | EC | 1–3, 22, 24 |
| POWER WIRING | EC | EC | EC | 1–3, 22, 24 |
| TEMPERATURE CONTROLS | | | | |
| THERMOSTATS & SUBBASES | MC | MC | EC | 1–3, 22, 24 |
| REMOTE SENSORS (RH AND/OR TEMPERATURE) | MC | MC | EC | 1–3, 22, 24 |
| CONTROLS WIRING (WHERE APPLICABLE) | MC | EC | EC | 1–3, 22, 24 |
| POWER WIRING | EC | EC | EC | 1–3, 22, 24 |
| DUCTWORK AND ACCESSORIES | | | | |
| GALVANIZED SHEET METAL DUCTWORK | MC | MC | | 1–3, 22 |
| EXTERNAL INSULATION | MC | MC | | 1–3, 22 |
| INTERNAL INSULATION (IF APPLICABLE) | MC | MC | | 1–3, 22 |
| WEATHERPROOFING (IF APPLICABLE) | MC | MC | | 1–3, 22 |
| SPIN–IN COLLARS | MC | MC | | 1–3, 22 |
| FLEXIBLE DUCTWORK | MC | MC | | 1–3, 22 |
| VOLUME/BALANCING DAMPERS | MC | MC | | 1–3, 22 |
| FIRE DAMPERS (IF APPLICABLE) | MC | MC | | 1–3, 22 |
| FIRESTOPPING (IF APPLICABLE) | MC | MC | | 1–3, 22 |
| AIR DEVICES AND ACCESSORIES | MC | MC | MC | 1–3, 7, 22, 28 |
| PLUMBING SYSTEMS | | | | |
| WATER HEATERS | PC | PC | PC | 1–3, 11–12, 23 |
| HOT AND COLD WATER PIPE | PC | PC | PC | 1–3, 23 |
| VENTS AND INTAKES | PC | PC | PC | 1–3, 23 |
| THERMOSTATIC MIXING VALVE | PC | PC | PC | 1–3, 23 |
| POWER AND CONTROL WIRING | EC | EC | EC | 1–3, 23–24 |
| KITCHEN EXHAUST SYSTEMS | | | | |
| McDONALD'S BACKSHELF EXHAUST HOODS | KES | KEI | | 1–3, 6, 22, 27 |
| CANOPY EXHAUST HOODS (IF APPLICABLE) | KES | KEI | | 1–3, 6, 22, 27 |
| BLACK IRON DUCTWORK | KES | KEI | | 1–3, 6, 22 |
| STAINLESS STEEL DUCTWORK (IF APPLICABLE) | KES | KEI | | 1–3, 6, 22 |
| ALUMINUM DUCTWORK (IF APPLICABLE) | KES | KEI | | 1–3, 6, 22 |
| UL LISTED DUCT WRAP | MC | MC | | 1–3, 6, 22 |
| FIRE–RATED DUCT ENCLOSURE (IF APPLICABLE) | GC | GC | | 1–3, 6, 20, 22 |
| EXHAUST FANS | MC | MC | | 1–3, 6, 17, 22 |
| ROOF CURBS | MC | MC | | 1–3, 6, 20, 22 |
| CURB EXTENSIONS | MC | MC | | 1–3, 6, 22 |
| CONTROLS (WHERE APPLICABLE) | EC | EC | EC | 1–3, 6, 22, 24 |
| POWER WIRING | EC | EC | EC | 1–3, 6, 22, 24 |
| FIRE SUPPRESSION SYSTEM | KES | KES | KES | 1–3, 16, 22, 27 |
| KITCHEN EQUIPMENT | | | | |
| COOLER/FREEZER | KES | GC | | 1–3, 27 |
| EVAPORATOR COILS | KES | MC | | 1–3, 27 |
| CONDENSATE PIPING | PC | PC | PC | 1–3, 23, 27 |
| REMOTE CONDENSING UNIT (MAC) | KES | MC | | 1–3, 22, 27 |
| ROOF CURBS | MC | MC | | 1–3, 22 |
| REFRIGERANT PIPING | KES | MC | MC | 1–3, 22, 27 |
| POWER WIRING | EC | EC | EC | 1–3, 22, 24, 27 |
| CONTROL WIRING | EC | EC | EC | 1–3, 24, 27 |
| PIPE PORTALS | MC | MC | | 1–3, 22 |
| ICE MACHINES | KES | KEI | | 1–3, 27 |
| WATER SUPPLY PIPING | KES | KEI | BSI | 1–3, 27 |
| REMOTE CONDENSING UNITS | KES | MC | | 1–3, 22, 27 |
| ROOF CURBS | MC | MC | | 1–3, 22, 27 |
| REFRIGERANT PIPING | KES | MC | MC | 1–3, 22, 27 |
| POWER WIRING | EC | EC | EC | 1–3, 22, 24, 27 |
| CONTROL WIRING | KES | EC | EC | 1–3, 24, 27 |
| PIPE PORTALS | MC | MC | | 1–3, 22 |
| GRILLS | KES | KES | | 1–3, 27 |
| GAS PIPING (IF APPLICABLE) | PC | PC | PC | 1–3, 23, 27 |
| POWER WIRING | EC | EC | EC | 1–3, 24, 27 |
| CONTROL CABLE (6' CLAMSHELL ONLY) | MC | EC | EC | 1–3, 23, 24, 27 |
| FRYERS | KES | KES | | 1–3, 27 |
| GAS PIPING (IF APPLICABLE) | PC | PC | PC | 1–3, 23, 27 |
| POWER WIRING | EC | EC | EC | 1–3, 24, 27 |
| 3–COMPARTMENT SINK | KES | KES | | 1–3, 12, 27 |
| FAUCETS AND PRE–RINSE SPRAYER | KES | KES | | 1–3, 27 |
| WATER SUPPLY PIPING | PC | PC | PC | 1–3, 23, 27 |
| SANITARY DRAIN PIPING | PC | PC | PC | 1–3, 23, 27 |
| HAND SINKS | PC | PC | | 1–3, 23, 27 |
| FAUCET | PC | PC | | 1–3, 23, 27 |
| WATER SUPPLY PIPING | PC | PC | PC | 1–3, 23, 27 |
| SANITARY DRAIN PIPING | PC | PC | PC | 1–3, 23, 27 |
| VEGETABLE SINK | KES | KES | | 1–3, 23, 27 |
| FAUCET | KES | KES | | 1–3, 23, 27 |
| WATER SUPPLY PIPING | PC | PC | PC | 1–3, 23, 27 |
| SANITARY DRAIN PIPING | PC | PC | PC | 1–3, 23, 27 |
| WASHING MACHINE | KES | KES | | 1–3, 23, 27 |
| WATER SUPPLY PIPING | PC | PC | PC | 1–3, 23, 27 |
| SANITARY DRAIN PIPING | PC | PC | PC | 1–3, 23, 27 |
| WARE WASHER | KES | KES | | 1–3, 23, 27 |
| WATER SUPPLY PIPING | PC | PC | PC | 1–3, 23, 27 |
| SANITARY DRAIN PIPING | PC | PC | PC | 1–3, 23, 27 |
| MISCELLANEOUS ITEMS | | | | |
| FIRE SPINKLER SYSTEMS | FPC | FPC | FPC | 1–3, 15, 25 |
| HVAC EQUIPMENT START–UP | TAB | | | 1–3, 22 |
| TEST, ADJUST AND BALANCE HVAC SYSTEMS | TAB | | | 1–3, 22 |
| DOOR GRILLES (IF APPLICABLE) | MC | GC | | 1–3, 20, 22 |
| ROOF/WALL OPENINGS | GC | | | 1–3, 20–24 |
| APPLIANCE BACKFLOW PREVENTION | KES/BSI | PC | PC | 1–3, 23, 27 |
| CO2 DETECTION SYSTEM | MC | EC | EC | 1–3, 22, 27 |

NOTES:

1. THIS SCHEDULE IS INTENDED AS A GUIDE FOR THE WORK TO BE PERFORMED. ALL WORK SHALL BE COORDINATED BETWEEN THE McDONALD'S AREA CONSTRUCTION MANAGER AND ALL GC AND O/O SUBCONTRACTORS.
2. ONE (1) COPY OF THE DECOR PACKAGE DRAWINGS SHALL BE SUPPLIED TO THE GENERAL CONTRACTOR AND EACH OF THE SUBCONTRACTORS. IT SHALL BE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND THE SUBCONTRACTORS TO INSURE THAT THEY HAVE RECEIVED THE DECOR PACKAGE DRAWINGS.
3. FOR ANY WORK NOT CLARIFIED IN THIS SCHEDULE OR IN THE NOTES AND SPECIFICATIONS, PLEASE CONSULT THE McDONALD'S CONSTRUCTION MANAGER FOR SCOPE OF WORK.
4. ALL ROOFTOP UNIT EQUIPMENT SUPPLIED BY THE MECHANICAL CONTRACTOR AND THE KITCHEN EQUIPMENT SUPPLIER SHALL BE ON SITE AT THE SAME TIME FOR A SINGLE CRANE LIFT. EQUIPMENT SITE ARRIVAL DATE SHALL BE COORDINATED BETWEEN THE CONSTRUCTION MANAGER, MECHANICAL CONTRACTOR AND KITCHEN EQUIPMENT SUPPLIER.
5. ALL ROOFTOP UNITS INSTALLED IN McDONALD'S RESTAURANTS SHALL BE HIGH EFFICIENCY EQUIPMENT. THE INSTALLATION OF STANDARD EFFICIENCY ROOFTOP UNITS IS PROHIBITED.
6. ALL KITCHEN EQUIPMENT REQUIRING EXHAUST SHALL BE INSTALLED IN ACCORDANCE WITH THESE PLANS. ANY VARIATION FROM THESE PLANS SHALL BE REPORTED TO THE CONSTRUCTION MANAGER AND THE ENGINEER–OF–RECORD.
7. WHERE GYPSUM BOARD CEILINGS ARE INSTALLED, THE MECHANICAL CONTRACTOR SHALL SUPPLY DRYWALL MOUNTING FRAMES FOR LAY–IN TYPE DIFFUSERS.
8. ALL WORK SHOWN ON P1.6 DRAWING(S) SHALL BE COMPLETED BY THE BEVERAGE SYSTEM INSTALLER (OR K.E.S.) UNLESS OTHERWISE NOTED IN THE PLUMBING DRAWINGS.
9. ALL WORK ON P1.0 & P1.2 DRAWING(S) SHALL BE BY THE PLUMBING CONTRACTOR.
10. THE BEVERAGE SYSTEM INSTALLER FURNISHES, RUNS AND CONNECTS ALL FLEXIBLE WATER AND SYRUP LINES FOR ALL AFFECTED EQUIPMENT INCLUDING THE FOLLOWING:
    A. HOT CHOCOLATE
    B. COFFEE BREWER
    C. ICE MACHINE
    D. O.J.
    E. SODA TOWERS
11. ALL WATER HEATERS INSTALLED IN McDONALD'S RESTAURANTS SHALL BE HIGH EFFICIENCY SEALED–COMBUSTION WATER HEATERS. THE INSTALLATION OF STANDARD EFFICIENCY GRAVITY–VENTED WATER HEATERS IS PROHIBITED.
12. THE CONSTRUCTION MANAGER, PLUMBING CONTRACTOR AND KITCHEN EQUIPMENT SUPPLIER SHALL COORDINATE WHICH SOILED DISHWASHER (3–COMPARTMENT SINK) IS BEING INSTALLED IN THE RESTAURANT.
13. ALL GAS PIPING FOR COOKING EQUIPMENT SHALL TERMINATE IN THE CEILING PRIOR TO THE INSTALLATION OF THE PIPING CHASE. UPON INSTALLATION OF THE CHASE, THE GAS PIPING SHALL THEN BE CONTINUED IN THE CHASE FOR FINAL CONNECTION TO THE APPLIANCE.
14. ALL GAS PIPING FOR ROOFTOP EQUIPMENT SHALL BE BROUGHT UP THROUGH THE BASE OF THE UNIT TO MINIMIZE ROOF PENETRATIONS. WHERE THIS IS NOT POSSIBLE, THE PLUMBING CONTRACTOR SHALL PROVIDE THE NECESSARY PIPE PORTALS ON ROOF.
15. ALL FIRE PROTECTION DRAWINGS CONTAINED WITHIN THIS SET ARE STRICTLY FOR REFERENCE ONLY. FIRE SPRINKLER DRAWINGS SHALL BE DESIGNED AND PERMITTED BY A FIRE PROTECTION CONTRACTOR.
16. ALL R–102 WET CHEMICAL FIRE SUPPRESSION SYSTEMS FOR TYPE I HOODS SHALL BE DESIGNED AND INSTALLED BY A LOCAL ANSUL AGENT. THE USE OF DRY CHEMICAL SYSTEMS IS PROHIBITED. THE LOCAL ANSUL AGENT CONTRACT IS HANDLED THROUGH THE KITCHEN EQUIPMENT SUPPLIER.
17. ALL ROOFTOP UNITS AND EXHAUST FANS ARE SUPPLIED WITH A FACTORY–INSTALLED DISCONNECT SWITCH.
18. ELECTRICAL CONTRACTOR SHALL PROVIDE DISCONNECT SWITCHES FOR REMOTE CONDENSING UNITS.
19. ALL ELECTRICAL CONDUITS FOR ROOFTOP EQUIPMENT SHALL BE BROUGHT UP THROUGH THE BASE OF THE UNIT TO MINIMIZE ROOF PENETRATIONS. WHERE THIS IS NOT POSSIBLE, THE ELECTRICAL CONTRACTOR SHALL PROVIDE THE NECESSARY PIPE PORTALS ON ROOF.
20. SEE ARCHITECTURAL DRAWINGS FOR ADDITIONAL INFORMATION.
21. SEE STRUCTURAL DRAWINGS FOR ADDITIONAL INFORMATION.
22. SEE MECHANICAL DRAWINGS FOR ADDITIONAL INFORMATION.
23. SEE PLUMBING DRAWINGS FOR ADDITIONAL INFORMATION.
24. SEE ELECTRICAL DRAWINGS FOR ADDITIONAL INFORMATION.
25. SEE FIRE PROTECTION DRAWINGS FOR ADDITIONAL INFORMATION.
26. SEE FIRE ALARM DRAWINGS FOR ADDITIONAL INFORMATION.
27. SEE KITCHEN DRAWINGS FOR ADDITIONAL INFORMATION.
28. SEE DECOR DRAWINGS FOR ADDITIONAL INFORMATION.

# EXPANSION TANK SCHEDULE

| TAG | MANUFACTURER | MODEL | TOTAL VOL. | CONNECTION | ACCESSORIES |
|---|---|---|---|---|---|
| ET–1 | AMTROL | ST–12 | 4.4 GAL. | ¾" | – |

NOTES:
1. SEE DETAIL 6 ON DRAWING P3.0

# PUMP SCHEDULE

| TAG | MANUFACTURER | MODEL | HP | V | Ø | Hz | ACCESSORIES |
|---|---|---|---|---|---|---|---|
| P–1 | GRUNDFOS | UP 15–18 B7 | 1/25 | 120 | 1 | 60 | 1–3 |

ACCESSORIES:
1. TIMECLOCK
2. AQUASTAT
3. CHECK VALVE

NOTES:
1. SEE ELECTRICAL DRAWINGS FOR TIMECLOCK WIRING
2. DESIGN: 2 GPM, 7 FT. HEAD
3. SEE DETAIL 6 ON DRAWING P3.0

# BACKFLOW PREVENTER SCHEDULE

| TYPE | MFR. | MODEL | ASSE LISTING | SERVES | LOCATION |
|---|---|---|---|---|---|
| AG | FURN. WITH CHEM. SYS. | | 1055B | CHEMICAL SYSTEM | DIN. RM.–MOP SINK |
| AG | FURN. WITH CHEM. SYS. | | 1055B | CHEMICAL SYSTEM | KITCHEN–MOP SINK |
| AVB | FURN. WITH CHEM. SYS. | | 1001 | CHEMICAL SYSTEM | SUPP. RM.–3–COMP |
| AVB | FURN. WITH FAUCET | | – | MOP SINK FAUCET | SEE DRAWINGS |
| VB | FURN. WITH HB | | 1011 | WALL HYDRANT | SEE DRAWINGS |
| DCV | FURN. WITH HB | | 1052 | YARD HYDRANT | TRASH CORRAL |
| DCV | FURN. WITH HB | | 1052 | ROOF HYDRANT | ROOF |
| DCV | WATTS | SD–3 | 1022 | SODA TOWERS AND SPEC. COFFEE | |
| RPZ | WILKINS | 375XL–SXL–AG | 1013 | INCOMING WATER | SUPPORT ROOM |
| RPZ | WILKINS | 375XL–AG | 1013 | FILTRATION SYSTEM | SUPPORT ROOM |

# WATER HEATER SCHEDULE

| TAG | MANUFACTURER | MODEL | SIZE GAL. | HEATING KW | | ELECTRICAL VOLTS | Ø | Hz | F.L.A. |
|---|---|---|---|---|---|---|---|---|---|
| WH–1 | BRADFORD–WHITE | M–11–120(A)–54–35F | 100 | 54 | | 208 | 3 | 60 | 150 |

ACCESSORIES:
1. NSF INSTALLATION KIT

# VALVE SCHEDULE

| MANUFACTURER | MODEL | TEMP. SETTING | LISTING | SERVES |
|---|---|---|---|---|
| WATTS | LFMMV | 110°F | ASSE 1017,1069,1070 | CHEMICAL SYSTEM MIXING |
| WATTS<br>ZURN | LFMMV<br>ZW3870XLT | 104°F<br>104°F | ASSE 1017,1069,1070 | LAVS & HAND SINKS MIXING |
| WATTS | LFUSG–B | 110°F | ASSE 1016, 1070 | VEGETABLE PREP. SINK MIXING |
| B & G | CB–1/2 | – | – | RECIRC. SYSTEM BALANCING VALVE |
| NIBCO | 585–70–HC | – | – | CHEMICAL SYSTEM SHUT–OFF |
| NIBCO | S–FP–600A–LF | – | – | RESTROOM SHUT–OFF |
| NIBCO | S–FP–600A–LF | – | – | COMBI OVEN WATER SHUT OFF |
| WATTS | LFFBV–PEX | – | – | COMBI OVEN RO WATER SHUT OFF |

# INTERCEPTOR SCHEDULE

| TAG | DESCRIPTION | MANUFACTURER | MODEL | ACCESSORIES | NOTES |
|---|---|---|---|---|---|
| GI–1 | EXTERIOR GREASE INTERCEPTOR | GREEN TURTLE | PROCEPTOR MODEL GMC1300–UPC | 4" INLET, 4" OUTLET | 1–2, 4 |
| | | PRECAST CONCRETE | 1500 GALLONS | | 1–3 |

NOTES:
1. SEE GREASE INTERCEPTOR NOTES ON DRAWING P4.0
2. GREASE INTERCEPTOR IS SIZED FOR CITY SEWER APPLICATIONS ONLY. DO NOT USE FOR SEPTIC FIELDS.
3. INTERIOR OF PRECAST CONCRETE SHALL BE COATED WITH TWO (2) LAYERS OF NOVOLAC EPOXY
4. FOR GREEN TURTLE PROCEPTOR ORDERING, CONTACT HUGHES SUPPLY, DIRECT LINE: (407) 244–7918, OR E–MAIL: MCDCOORD@HAJOCA.COM

# PLUMBING FIXTURE SCHEDULE[1]

| TAG | DESCRIPTION | MANUFACTURER | MODEL | WATER USE | ACCESSORIES/COMMENTS | |
|---|---|---|---|---|---|---|
| F–1 | FAUCET FOR LAV–1 | TOTO<br>ZURN | T28S5IE#CP<br>Z6950–XL–N–10S | 0.5 GPM (0.08 GAL/10 SEC CYCLE) | FAUCET OPERATION: SENSOR | |
| F–2 | FAUCET FOR MS–1 | ZURN | Z843M4 | | FAUCET OPERATION: MANUAL<br>SEE DETAIL 2 ON DRAWING P3.0 | 5' VINYL HOSE<br>WALL HOOK |
| FCO | 6x6 FLOOR CLEAN OUT | ZURN<br>JAY R. SMITH | Z1400–SZ<br>4040 | | SEE DRAWINGS FOR PIPE SIZES<br>SEE NOTE 8 | |
| FD–1 | 6x6 FLOOR DRAIN WITH FUNNEL | ZURN<br>JAY R. SMITH | Z415–SZ–OF<br>3510–F25 | | PIPE SIZE: 3"<br>STRAINER SIZE: 6" NICKEL BRONZE | FUNNEL: ZURN Z329<br>SEE NOTE 8 |
| FD–2 | 6x6 FLOOR DRAIN | ZURN<br>JAY R. SMITH | Z415–SZ<br>2005 | | PIPE SIZE: 3"<br>STRAINER SIZE: 6" NICKEL BRONZE | FUNNEL: NONE<br>SEE NOTE 8 |
| FD–3 | 6x6 FLOOR DRAIN WITH FUNNEL | ZURN<br>JAY R. SMITH | Z415–SZ–OF<br>3510–F25 | | PIPE SIZE: 4"<br>STRAINER SIZE: 6" NICKEL BRONZE | FUNNEL: ZURN Z329<br>SEE NOTE 8 |
| FD–4 | 6x6 FLOOR DRAIN | ZURN<br>JAY R. SMITH | Z415–SZ<br>2005 | | PIPE SIZE: 4"<br>STRAINER SIZE: 6" NICKEL BRONZE | FUNNEL: NONE<br>SEE NOTE 8 |
| FS–1 | 12x12 FLOOR SINK WITH HALF–GRATE | ZURN<br>JAY R. SMITH | ZN1901<br>3435 | | PIPE SIZE: 3"<br>DOME STRAINER: ALUMINUM | GRATE: HALF – NICKEL–BRONZE<br>SEE NOTE 8 |
| FS–2 | 8x8 FLOOR SINK WITH HALF–GRATE | ZURN<br>JAY R. SMITH | ZN1910<br>3415 | | PIPE SIZE: 3"<br>DOME STRAINER: ALUMINUM | GRATE: HALF – NICKEL–BRONZE<br>SEE NOTE 8 |
| FS–3 | 8x8 FLOOR SINK | ZURN<br>JAY R. SMITH | ZN1910<br>3415 | | PIPE SIZE: 3"<br>DOME STRAINER: ALUMINUM | GRATE: FULL – NICKEL–BRONZE<br>SEE NOTE 8 |
| HB–1 | WALL HYDRANT | WOODFORD<br>ZURN<br>JAY R. SMITH | B65<br>Z1320–EZ<br>5519 | | WALL CLAMP: ADJUSTABLE<br>WALL THICKNESS: M/S = 9½"<br>W/W = 13¾" | SEE NOTE 3 |
| HB–2 | YARD HYDRANT | WOODFORD | S4H | | SEE NOTES 4 & 9 | |
| HB–3 | ROOF HYDRANT | WOODFORD | RHY2–MS | | SEE NOTE 5 | |
| HS–1 | STAINLESS STEEL HAND SINK | ADVANCE TABCO | 7–PS–61 | | FAUCET: INCLUDED WITH SINK | SEE NOTES 6 & 10 |
| HS–2 | STAINLESS STEEL HAND SINK – ADA | ADVANCE TABCO | 7–PS–26 | | FAUCET: INCLUDED WITH SINK | SEE NOTES 6 & 10 |
| HS–3 | STAINLESS STEEL HAND SINK – SPACESAVER | ADVANCE TABCO | 7–PS–22 | | FAUCET: INCLUDED WITH SINK | SEE NOTES 6 & 10 |
| LAV–1 | LAVATORY | KOHLER | K–2882–0 | | FAUCET: F–1<br>TRUEBRO LAVGUARD2 MODEL #102–E–Z<br>CORIAN COUNTER BY G.C. | SEE NOTE 10<br>SEE DETAIL 3 ON P3.0 |
| MS–1 | MOP SINK | FIELD FABRICATED<br><br>ADVANCE TABCO | RECESSED – FLOOR<br>(24x24x12)<br>9–OP–24FM | | FAUCET: F–2<br>INCLUDES HOSE, HOSE BRACKET AND TWO (2) 24"Wx36"H WALL GUARDS<br>SEE DETAIL 2 ON P3.0 | |
| TD–1 | TRENCH DRAIN | ZURN | Z886–SMG | | CLASS A STAINLESS STEEL MESH SCREEN GRATE. NO–HUB BOTTOM OUTLET. BOTTOM DOME STRAINER. CLOSED END CAP | |
| UR–1 | ADA WALL–HUNG URINAL | TOTO<br>ZURN<br>– | UT445U#01<br>Z5755<br>– | 0.125 GPF | FLUSH VALVE: TOTO TEU1UA12#CP<br>ZURN ZTR6203–ULF–LL<br>¾" I.P.S., 1" TOP SPUD | FLUSH VALVE OPERATION: SENSOR<br>SEE NOTE 2 |
| WB–1 | WALL BOX FOR WASHING MACHINE | SIOUX CHIEF | 696–2313 | | HAMMER ARRESTERS INCLUDED WITH BOX | SEE NOTE 7 |
| WB–2 | WALL BOX FOR WAREWASHER | SIOUX CHIEF | 696–1011 | | HAMMER ARRESTER INCLUDED WITH BOX<br>MOUNTING HEIGHT: 12" A.F.F. | SEE NOTE 7 |
| WC–1 | WATER CLOSET | TOTO<br>ZURN<br>– | CT705EN#01<br>Z5655<br>– | 1.28 GPF | FLUSH VALVE: TOTO TET1LA32#CP<br>ZURN ZTR6200EV–LL<br>1" I.P.S., 1½" TOP SPUD | FLUSH VALVE OPERATION: SENSOR<br>SEAT: BEMIS MODEL 2155CT |
| WC–2 | ADA WATER CLOSET | TOTO<br>ZURN<br>– | CT705ELN#01<br>Z5665<br>– | 1.28 GPF | FLUSH VALVE: TOTO TET1LA32#CP<br>ZURN ZTR6200EV–LL<br>1" I.P.S., 1½" TOP SPUD | FLUSH VALVE OPERATION: SENSOR<br>SEAT: BEMIS MODEL 2155CT |
| – | SOILED DISHTABLE (3–COMPARTMENT SINK) | – | – | | ITEM: 151.46 | SEE NOTE 7 |
| – | VEGETABLE PREPARATION SINK | – | – | | ITEM: 134.02 | SEE NOTE 7 |
| – | WAREWASHER | ECOLAB | QSR TSC WITH VAPOR VENT HOOD | | ITEM: 152.05<br>WALL BOX: WB–2 | SEE NOTE 7 |
| – | WASHING MACHINE | – | – | | ITEM: 223.07<br>WALL BOX: WB–1 | SEE NOTE 7 |
| | ROOF DRAINS AND ACCESSORIES | | | | | |
| RD–1 THRU RD–4 | COMBINATION MAIN ROOF AND OVERFLOW DRAIN | ZURN | Z165 | | SEE DRAWINGS FOR PIPE SIZES<br>ROOF OPENING: 30"x14" | SEE NOTE 8 |
| DC–1 | OVERFLOW DOWNSPOUT COVER | ZURN<br>JAY R. SMITH | Z199–SS<br>1770–BS | | SEE DRAWINGS FOR PIPE SIZES<br>BIRD SCREEN | SEE NOTE 8 |

NOTES:
1. SEE McDONALD'S PROJECT MANUAL FOR ADDITIONAL MANUFACTURERS
2. PLUMBING CONTRACTOR SHALL COORDINATE WITH G.C. TO PROVIDE BLOCKING FOR PROPER URINAL SUPPORT
3. PLUMBING CONTRACTOR SHALL COORDINATE WITH G.C. TO PROVIDE INTERIOR BLOCKING ON W/W BUILDING FOR WALL CLAMP
4. YARD HYDRANT IS FOR TRASH CORRAL – SEE SITE PLAN FOR LOCATION
5. PLUMBING CONTRACTOR SHALL ROUTE ⅛" DRAIN PIPE FROM HOSE BIBB TO NEAREST FLOOR DRAIN OR FLOOR SINK
6. PLUMBING CONTRACTOR SHALL COORDINATE WITH G.C. TO PROVIDE BLOCKING FOR PROPER SINK SUPPORT
7. SEE KITCHEN DRAWINGS FOR ADDITIONAL INFORMATION – PLUMBING CONTRACTOR SHALL COORDINATE INSTALLATION WITH K.E.S.
8. PLUMBING CONTRACTOR SHALL SPECIFY CONNECTION MATERIAL/TYPE WHEN ORDERING
9. PLUMBING CONTRACTOR SHALL SPECIFY BURY DEPTH WHEN ORDERING
10. PLUMBING CONTRACTOR SHALL PROVIDE GRID DRAIN, P–TRAP AND VALVE STOPS FOR ALL SINKS & LAVS

TO ORDER PLUMBING FIXTURES, CONTACT HD SUPPLY:
PHONE: (866) 310–3576
E–MAIL: MCDCOORD@HDSUPPLY.COM

| REV | DATE | DESCRIPTION | BY |
|---|---|---|---|
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| | 11/07/19 | BRAND REVIEW | BMT |
| | 11/18/19 | RESUBMIT BRAND REVIEW | BMT |
| | 6/22/20 | SUBMIT FOR HDLC CofA | BJT |
| | 05/04/22 | SUBMIT SFM/HEALTH | BJT |
| | 05/12/22 | SUBMIT FOR PERMIT | BJT |

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REGISTERED PROFESSIONAL ENGINEER
IN MECHANICAL ENGINEERING
5/12/22

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DRAWN BY: –
STD ISSUE DATE: –
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DATE ISSUED: 12/01/19

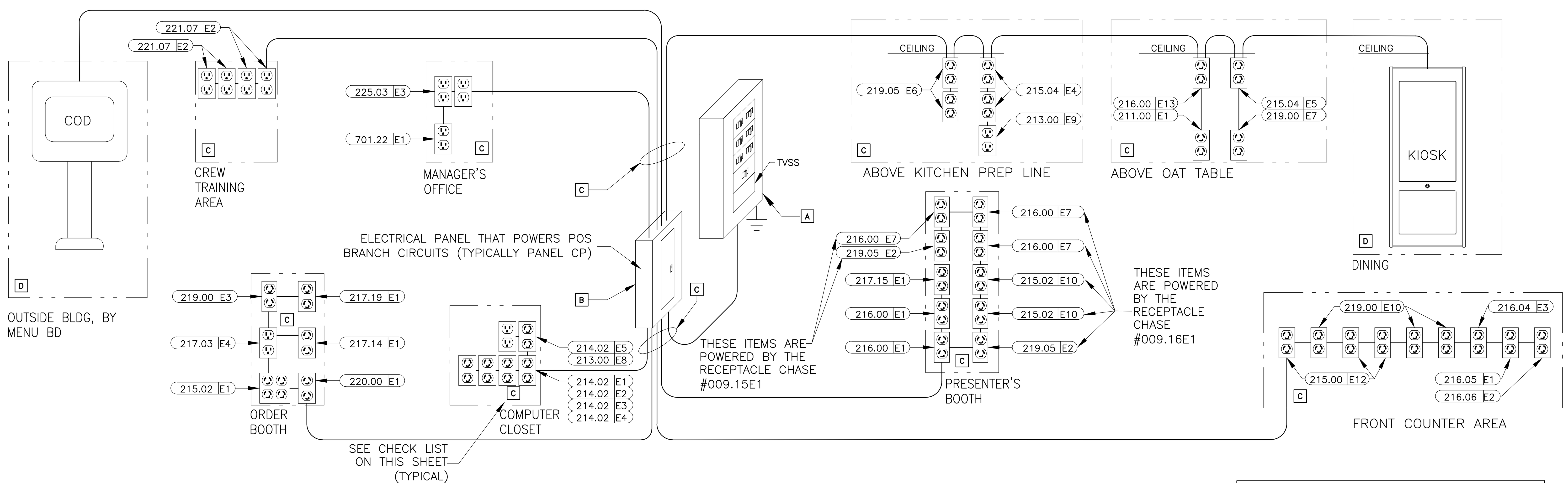
TITLE: NEW McDONALDS RESTAURANT REBUILD
DESCRIPTION: SPECIAL EXTERIOR AND INTERIOR MODIFIED STANDARD 4587 KITCHEN –
SITE ID: 017–0107
SITE ADDRESS: 3321 ST. CHARLES AVE. NEW ORLEANS, LA.

MLT PROJ # 17–1406

SHEET NO. P4.1

SCHEDULES

THE PURPOSE OF THIS SHEET IS TO PROVIDE A CHECKLIST AND VISUAL GUIDE SO THE INSTALLING EC CAN VERIFY THE WORK IS IN COMPLIANCE WITH MCDONALD'S SPECIFICATIONS THAT ARE CRITICAL TO THE PROPER FUNCTIONING OF OUR POINT OF SALE (POS) COMPUTER SYSTEMS.




# POS ELECTRICAL RISER DIAGRAM

THIS RISER DIAGRAM SHOWS THE ELECTRICAL ROUGH–INS REQUIRED FOR A TYPICAL POINT OF SALE (POS) SYSTEM IN A FREE STANDING FAST FORWARD RESTAURANT. VERIFY ALL POS ROUGH–INS AND MOUNTING HEIGHTS WITH THE ELECTRICAL ROUGH–IN PLAN, NOTES AND INFORMATION DRAWINGS.

| ISOLATED GROUND SYMBOLS | |
|---|---|
| SYMBOL | DESCRIPTION |
| | IG4710 |
| | IG4700A |
| | IG5261 |
| | IG5262 |

# LOW VOLTAGE CABLE MANAGEMENT SPECIFICATION

## GENERAL/MATERIALS

1. THE GC OR EC SHALL FURNISH AND INSTALL A COMPLETE LOW VOLTAGE CABLE MANAGEMENT SYSTEM UTILIZING CADDY–ERICO TYPE CAT–32 J–HOOK SUPPORTS (2–INCH DIAMETER LOOP MINIMUM). ALL J–HOOKS SHALL;
   - HAVE A MINIMUM BEARING SURFACE OF 1⅜",
   - HAVE FLARED EDGES TO PREVENT DAMAGE TO HIGH PERFORMANCE CABLES,
   - HAVE AN ELECTRO–GALVANIZED FINISH,
   - HAVE 3/8" WIDE CABLE RETAINING STRAPS,
   - BE UL LISTED AND LABELED,
   - BEAR THE UL SYMBOL MARKING ON THE PART FOR IDENTIFICATION
   - BE INSTALLED PER THE MANUFACTURERS INSTALLATION INSTRUCTIONS.
2. THE ENTIRE INSTALLATION SHALL BE IN COMPLIANCE WITH THE NATIONAL ELECTRICAL CODE (NEC), NEC SECTION 800, BICSI STANDARDS 568 & 569, ALL APPLICABLE NATIONAL, STATE, LOCAL, AND SAFETY CODES, AND McDONALD'S SPECIFICATIONS.

## INSTALLATION

1. LOW VOLTAGE J–HOOK CABLE PATHWAY (FOR POS CABLING SYSTEM) SHALL BE PROVIDED FROM THE MANAGERS OFFICE (OR COMPUTER CLOSET) DATA CONDUIT STUB–UP LOCATION TO THE FOLLOWING DATA CONDUIT STUB–UP LOCATIONS (AS APPLICABLE):
   - FRONT COUNTER.
   - PRESENTERS BOOTH.
   - CASHIERS BOOTH.
   - THIRD DRIVE–THRU WINDOW(IF PRESENT).
   - CREW ROOM.
   - VALENCE WALL.
   - REMOTE ORDERING STATIONS.
   - NETPOP TELEPHONE PANEL LOCATION.

   CABLE SUPPORTS SHALL BE PROVIDED WITHIN 24 INCHES OF THESE STUB–UP LOCATIONS. ALL STUB–UP CONDUITS SHALL BE PROVIDED WITH AN INSULATED BUSHING TO PROTECT CABLES DURING INSTALLATION.
2. THE LOCATION AND ROUTING OF THE LOW VOLTAGE CABLE MANAGEMENT SYSTEM SHALL BE COORDINATED WITH ALL OTHER CONSTRUCTION TRADES PRIOR TO INSTALLATION TO AVOID CONFLICTS WITH THE OTHER TRADES FINAL INSTALLATIONS, BOTH BEFORE AND AFTER THE CABLE MANAGEMENT SYSTEM AND THE POS CABLING ARE INSTALLED. FINAL INSTALLATION LOCATION SHALL BE READILY ACCESSIBLE TO ALLOW FOR EASE IN INSTALLATION OF THE POS CABLING BY THE POS VENDOR'S INSTALLER.
3. LOW VOLTAGE J–HOOK CABLE SUPPORTS AND APPURTENANCES SHALL BE FASTENED TO THE BUILDING STRUCTURAL AND/OR FRAMING MEMBERS. LOW VOLTAGE J–HOOK CABLE SUPPORTS SHALL NOT BE FASTENED OR UTILIZE THE CEILING GRID SUSPENSION WIRES OR T–BAR GRID FOR INSTALLATION. CONTRACTOR SHALL PROVIDE ALL NECESSARY BRACKETS, HANGERS, RODS, CLAMPS, FLANGES, SUPPORTS, ETC. FOR A COMPLETE AND FULLY FUNCTIONAL SYSTEM. THE INSTALLATION OF THE LOW–VOLTAGE CABLE MANAGEMENT SYSTEM SHALL BE DONE SO THAT THE ROUTING OF THE CABLES IS PARALLEL TO AND/OR PERPENDICULAR TO FRAMING AND STRUCTURAL BUILDING MEMBERS.
4. LOW VOLTAGE J–HOOK CABLE SUPPORTS SHALL BE INSTALLED A MAXIMUM OF 36 INCHES APART. AT TRANSITION LOCATIONS, THE CONTRACTOR SHALL PROVIDE ADDITIONAL J–HOOKS TO ALLOW FOR A MINIMUM ONE–FOOT RADIUS BEND AND FOR ADDITIONAL CABLE SUPPORT AT THESE TRANSITION POINTS.
5. TO AVOID ELECTROMAGNETIC INTERFERENCE (EMI), ALL PATHWAYS SHALL PROVIDE A MINIMUM CLEARANCE OF 4 FEET (1.2 METERS) FROM MOTORS AND TRANSFORMERS AND A MINIMUM CLEARANCE OF 1 FOOT (0.3 METERS) FROM CONDUIT AND CABLES UTILIZED FOR ELECTRICAL POWER DISTRIBUTION, OR FROM FLUORESCENT OR HID TYPE LIGHTING FIXTURES AND OTHER NON–POS LOW VOLTAGE CONDUCTORS.
6. ANY CEILING TILES IN THE AREA WHERE THE LOW–VOLTAGE CABLE MANAGEMENT SYSTEM IS LOCATED SHALL NOT BE INSTALLED UNTIL THE POS VENDOR'S CONTRACTOR COMPLETES THE INSTALLATION OF ALL POS CABLING.
7. ALL NON–POS LOW VOLTAGE CABLING SHALL BE INSTALLED IN A SEPARATE CABLE MANAGEMENT SYSTEM INDEPENDENT OF THE LOW–VOLTAGE CABLE MANAGEMENT SYSTEM UTILIZED FOR THE POS CABLING.
8. THE POS INSTALLER SHALL BE RESPONSIBLE TO FURNISH AND INSTALL ALL LOW VOLTAGE CABLING REQUIRED FOR THE COMPLETE AND FULLY FUNCTIONAL OPERATION OF THE POS SYSTEM. ALL POS CABLING SHALL BE INSTALLED WITHIN THE LOW–VOLTAGE CABLE MANAGEMENT SYSTEM.

# ELECTRICAL POS CERTIFICATION

AS OF THE DATE BELOW, I HEREBY CERTIFY THAT ALL ELECTRICAL WORK, ELECTRICAL SERVICE AND ELECTRICAL SYSTEMS, MATERIALS AND LABOR RELATED TO THE POS ELECTRICAL INSTALLATION IN WHICH THE UNDERSIGNED ARE DIRECTLY OR INDIRECTLY RESPONSIBLE HAVE BEEN PROPERLY INSTALLED IN FULL COMPLIANCE WITH ALL CONSTRUCTION DOCUMENTS AND ALL NFPA, BUILDING, ELECTRICAL AND OTHER APPLICABLE CODES, ALONG WITH ALL OF THE REQUIREMENTS OUTLINED ON THIS DRAWING. I FURTHER CERTIFY THAT THE ELECTRIC SERVICE POWERING THE POS SYSTEM HAS BEEN PROPERLY INSTALLED BY A QUALIFIED ELECTRICIAN. SKILLED, KNOWLEDGEABLE AND TRAINED TO INSTALL ALL THE REQUIRED ELECTRICAL DISTRIBUTION COMPONENTS NECESSARY TO POWER THE POINT OF SALE (POS) SYSTEM.

GENERAL CONTRACTOR: ______________________

BY: ______________________

DATE: ______________________

ELECTRICAL CONTRACTOR: ______________________

BY: ______________________

DATE: ______________________

ALL WORK IS NOT CONSIDERED TO MEET MCDONALD'S SPECIFICATIONS UNTIL THE INSTALLED ELECTRICAL SYSTEM SUPPORTS A "YES" ANSWER FOR ALL QUESTIONS ASKED.

AS PART OF THIS PROCESS, THE EC AND THE GC WILL BE REQUIRED TO SIGN THE ELECTRICAL CERTIFICATION DOCUMENT INDICATING THAT THE INSTALLED ELECTRICAL SYSTEM MEETS MCDONALD'S SPECIFICATIONS.

## NOTICE:

CHANGES SHALL NOT BE MADE TO THE POS ELECTRICAL SYSTEM AFTER THE POS EQUIPMENT HAS BEEN INSTALLED WITHOUT FIRST NOTIFYING THE POS VENDOR.

IF CHANGES ARE MADE TO THE POS ELECTRICAL SYSTEM AFTER THE CERTIFICATION PROCESS HAS BEEN COMPLETED, THEN A SYSTEM RE–CERTIFICATION SHALL BE REQUIRED.

REWORK ELECTRICAL SYSTEM TO BRING INTO COMPLIANCE WITH MCDONALD'S SPECIFICATIONS

ARE ALL BOXES CHECKED "YES"? — YES / NO

FINISHED

START HERE

### A VISUALLY INSPECT THE MAIN ELECTRICAL PANEL (MDP)

YES NO N/A

- ☐ ☐ ☐ 1. IS AN EQUIPMENT GROUND BAR INSTALLED SUCH THAT IT IS ELECTRICALLY CONNECTED TO THE PANEL?
- ☐ ☐ ☐ 2. DO ALL NEUTRAL CONDUCTORS TERMINATE ONLY TO THE NEUTRAL BAR?
- ☐ ☐ ☐ 3. DO ALL EQUIPMENT GROUND CONDUCTORS TERMINATE ONLY TO THE EQUIPMENT GROUND BAR?
- ☐ ☐ ☐ 4. DOES THE ISOLATED GROUND CONDUCTOR (GREEN W/YELLOW STRIPE) TERMINATE ON THE EQUIPMENT GROUND BAR?
- ☐ ☐ ☐ 5. IS THERE AN APPROPRIATE ELECTRICAL CONNECTION (BOND) BETWEEN THE NEUTRAL BAR AND THE EQUIPMENT GROUND BAR?
- ☐ ☐ ☐ 6. DOES THE GROUNDING SYSTEM COMPLY WITH MCDONALD'S "BUILDING ELECTRICAL GROUNDING DETAIL"?
- ☐ ☐ ☐ 7. IS A SURGE PROTECTOR INSTALLED THAT COMPLIES WITH MCDONALD'S "TVSS INSTALLATION GUIDE" OR DETAIL?
- ☐ ☐ ☐ 8. ARE ALL ELECTRICAL CONNECTIONS (WIRING & BUSING) PROPERLY TIGHTENED?
- ☐ ☐ ☐ 9. ARE ALL CIRCUIT BREAKERS CLEARLY LABELED?

### B VISUALLY INSPECT THE PANEL "CP" THAT POWERS POS

YES NO N/A

- ☐ ☐ ☐ 1. IS AN EQUIPMENT GROUND BAR INSTALLED SUCH THAT IT IS ELECTRICALLY CONNECTED TO THE PANEL?
- ☐ ☐ ☐ 2. IS AN ISOLATED GROUND BAR INSTALLED SUCH THAT IT IS ELECTRICALLY INSULATED FROM THE PANEL?
- ☐ ☐ ☐ 3. DO ALL NEUTRAL CONDUCTORS TERMINATE ONLY TO THE NEUTRAL BAR?
- ☐ ☐ ☐ 4. DO ALL EQUIPMENT GROUND CONDUCTORS TERMINATE ONLY TO THE EQUIPMENT GROUND BAR?
- ☐ ☐ ☐ 5. DO ALL ISOLATED GROUND CONDUCTORS (GREEN W/YELLOW STRIPE) TERMINATE ONLY TO THE ISOLATED GROUND BAR?
- ☐ ☐ ☐ 6. ARE ALL ELECTRICAL CONNECTIONS (WIRING & BUSING) PROPERLY TIGHTENED?
- ☐ ☐ ☐ 7. ARE ALL POS AND COD CIRCUIT BREAKERS ON THE SAME PANEL?
- ☐ ☐ ☐ 8. ARE ALL CIRCUIT BREAKERS CLEARLY LABELED?
- ☐ ☐ ☐ 9. DO ALL POS & COD CIRCUIT BREAKERS HAVE A LOCKING MECHANISM ON THEIR HANDLES TO PREVENT THEM FROM BEING SHUT OFF BY MISTAKE?
- ☐ ☐ ☐ 10. DOES THE FEEDER CIRCUIT FOR THIS SUBPANEL CONTAIN PHASE, NEUTRAL ONE EQUIPMENT GROUND AND ONE ISOLATED GROUND CONDUCTORS THAT ARE PROPERLY TERMINATED (SEE POS & COD ISO GND/DED CKT DETAIL)?

### VISUALLY INSPECT ALL REMAINING ELECTRICAL SUBPANELS

YES NO N/A

- ☐ ☐ ☐ 1. IS AN EQUIPMENT GROUND BAR INSTALLED SUCH THAT IT IS ELECTRICALLY CONNECTED TO THE PANEL?
- ☐ ☐ ☐ 2. DO ALL NEUTRAL CONDUCTORS TERMINATE ONLY TO THE NEUTRAL BAR?
- ☐ ☐ ☐ 3. DO ALL EQUIPMENT GROUND CONDUCTORS TERMINATE ONLY TO THE EQUIPMENT GROUND BAR?
- ☐ ☐ ☐ 4. ARE ALL ELECTRICAL CONNECTIONS (WIRING & BUSING) PROPERLY TIGHTENED?
- ☐ ☐ ☐ 5. ARE ALL CIRCUIT BREAKERS CLEARLY LABELED?
- ☐ ☐ ☐ 6. DOES THE FEEDER CIRCUIT FOR THIS SUBPANEL CONTAIN PHASE, NEUTRAL AND ONE EQUIPMENT GROUND CONDUCTORS THAT ARE PROPERLY TERMINATED? (SEE BUILDING ELECTRICAL GROUNDING DETAIL)

### C VISUALLY INSPECT THE POS BRANCH CIRCUITS

YES NO N/A

- ☐ ☐ ☐ 1. ARE THE POS BRANCH CIRCUITS ROUTED IN THEIR OWN CONDUIT BY THEMSELVES?
- ☐ ☐ ☐ 2. IF THE POS BRANCH CIRCUIT IS ROUTED ABOVE GRADE, IS IT IN A METALLIC CONDUIT?
- ☐ ☐ ☐ 3. DOES EACH POS BRANCH CIRCUIT CONTAIN: ONE PHASE (BLACK COLORED INSULATION) ONE NEUTRAL (WHITE COLORED INSULATION) ONE EQUIPMENT GROUND (GREEN COLORED INSULATION) ONE ISOLATED GROUND (GREEN W/YELLOW STRIPE COLORED INSULATION).
- ☐ ☐ ☐ 4. DO ALL POS BRANCH CIRCUITS TERMINATE AT EITHER AN IG4700, IG4710, IG5261, IG5262 RECEPTACLES OR ANY COMBINATION OF THESE?
- ☐ ☐ ☐ 5. ARE ALL ELECTRICAL TERMINATIONS TO IG RECEPTACLES MADE WITH SOLID #12 AWG WIRE CAPTURED AROUND THE SCREW BARREL AND SUITABLY TIGHTENED?
- ☐ ☐ ☐ 6. ARE ALL BRANCH CIRCUIT CONNECTIONS PROPERLY TIGHTENED?
- ☐ ☐ ☐ 7. ARE THE CORRECT AMOUNT AND TYPE OF IG RECEPTACLES PROVIDED AS SHOWN IN THE ELECTRICAL ROUGH–IN PLAN, NOTES AND INFORMATION?
- ☐ ☐ ☐ 8. DO ALL POS RECEPTACLES HAVE ORANGE "COMPUTER ONLY" COVERPLATES?
- ☐ ☐ ☐ 9. DO ALL POS BRANCH CIRCUITS COMPLY WITH THE "POS & COD ISOLATED GROUND/DEDICATED CIRCUIT DETAIL?

### D VISUALLY INSPECT THE POS BRANCH CIRCUIT FOR THE COD & KIOSK

YES NO N/A

- ☐ ☐ ☐ 1. ARE THE COD AND KIOSK BRANCH CIRCUITS ROUTED IN THEIR OWN CONDUIT BY THEMSELVES?
- ☐ ☐ ☐ 2. DOES EACH COD AND KIOSK BRANCH CIRCUIT CONTAIN;
  - ONE PHASE (BLACK COLORED INSULATION),
  - ONE NEUTRAL (WHITE COLORED INSULATION),
  - ONE EQUIPMENT GROUND (GREEN COLORED INSULATION),
  - ONE ISOLATED GROUND (GREEN W/YELLOW STRIPE COLORED INSULATION).
- ☐ ☐ ☐ 3. ARE THE COD(S) AND KIOSK(S) POWERED FROM THE SAME PANEL AS THE POS?
- ☐ ☐ ☐ 4. DO THE BREAKERS FOR THE COD(S) AND KIOSK(S) HAVE A LOCKING MECHANISM ON THEIR HANDLES THAT WILL PREVENT IT FROM BEING SHUT OFF?
- ☐ ☐ ☐ 5. DO THE COD BRANCH CIRCUIT(S) COMPLY WITH THE "POS & COD ISOLATED GROUND/DEDICATED CIRCUIT DETAIL?
- ☐ ☐ ☐ 6. IF THE COD HAS AN OPTICAL ISOLATOR, IS A STRAIGHT BLADE ISOLATED GROUND RECEPTACLE ON AN ISOLATE GROUND/DEDICATED CIRCUIT PROVIDED FOR IT?

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| | 6/22/20 | SUBMIT FOR HDLC CofA | BJT |
| | 05/04/22 | SUBMIT SFM/HEALTH | BJT |
| | 05/12/22 | SUBMIT FOR PERMIT | BJT |

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5/12/22

MOUTON LONG TURNER ARCHITECTS


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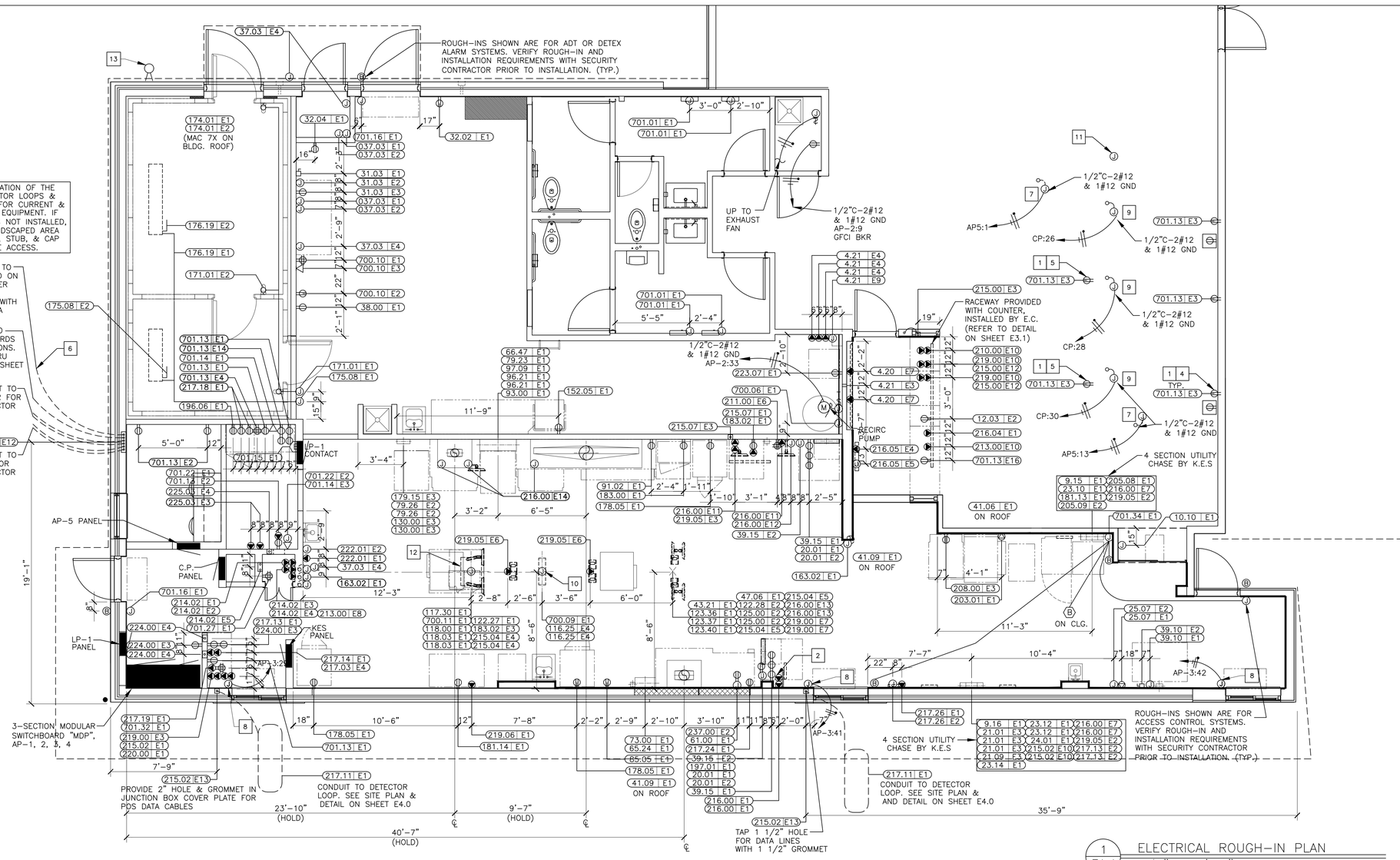
MLT PROJ # 17–1406
SHEET NO. E1.0
POS RISER DIAGRAM

TRASH CORRAL POWER:
3/4"C–4#10 & 1#10 GND TO A 30A–2P AND A 20A–1P CB IN PANEL AP–2 FOR TRASH COMPACTOR AND WP GFCI DCO. PROVIDE 30A–2P NF DISCONNECT FOR TRASH COMPACTOR. VERIFY EXACT LOCATION AND ALL REQUIREMENTS OF TRASH CORRAL IN FIELD.




1 E1.1 ELECTRICAL ROUGH–IN PLAN
1/4" = 1'–0"

## SYMBOLS AND ABBREVIATIONS

| SYMBOL | DESCRIPTION | SYMBOL | DESCRIPTION |
|---|---|---|---|
| $_{WP}$ | SINGLE POLE SWITCH, 3W=THREE WAY SWITCH, K=KEYED SWITCHED, VS=VACANCY SENSOR | (B) | BUZZER |
| $_{WP}^{T}$ | MANUAL SWITCH (T=THERMAL OVERLOADS) | (B) | BUTTON FOR BUZZER |
| T | TRANSFORMER | | PULLBOX |
| | JB WITH DUPLEX CONVENIENCE OUTLET (FLUSH WITH CEILING) | | PANELBOARD |
| | JB WITH SINGLE CONVENIENCE OUTLET | | CIRCUIT BREAKER |
| | JB WITH DUPLEX CONVENIENCE OUTLET | A | AMPERES |
| | JB WITH TWO DUPLEX CONVENIENCE OUTLETS | ACM | AREA CONSTRUCTION MANAGER |
| | JB WITH SPECIAL PURPOSE OUTLET | AFF | ABOVE FINISHED FLOOR |
| | JB WITH ISOLATED GROUND OUTLET = IG4710, =IG5261, =IG4700A, =IG5262 | C | CONDUIT |
| | | CCT | CIRCUIT |
| | INTERCOM STATION W/ 3/4"C– TO MAIN STATION | EC | ELECTRICAL CONTRACTOR |
| | TELEPHONE JACK | GC | GENERAL CONTRACTOR |
| J | JUNCTION BOX – WALL OR CEILING MOUNTED | GFI/GFCI | GROUND FAULT CIRCUIT INTERRUPTER |
| | DISCONNECT SWITCH | GND | GROUND |
| S | STUB UP THRU ROOF | IG | ISOLATED GROUND |
| T | THERMOSTAT SENSOR W/ 1/2"C– UP TO CEILING SPACE | JB | JUNCTION BOX |
| M | MOTOR CONNECTION | KES | KITCHEN EQUIPMENT SUPPLIER |
| | CONDUIT RUN CONCEALED IN CEILING OR WALLS | MLO | MAIN LUGS ONLY |
| | CONDUIT RUN IN FLOOR SLAB | WP | WEATHERPROOF |
| | HOT (SHORT), NEUTRAL (LONG), EQUIP GRD (LONG WITH DOT), & & 'X' DENOTES ISOLATED GRD | CO | CARBON MONOXIDE SENSOR |
| | J–BOX WITH FINAL EQUIPMENT CONNECTION | | |
| OS | CEILING MOUNTED OCCUPANCY SENSOR | | |

## ADT ROUGH–IN NOTES

1. COORDINATE EXACT INSTALLATION REQUIREMENTS WITH ADT PRIOR TO INSTALLATION TEL. 800–417–8238
2. EC SHALL PROVIDE A 2 GANG 3 25/32" X 3 25/32" X 3 1/2"D JUNCTION BOX AT DOOR FOR INSTALLATION OF DOOR ALARM UNIT. STUB 1/2"C ABOVE CEILING FROM JUNCTION BOX. PROVIDE 1/2"C FROM J–BOX TO DOOR MAGNETIC SWITCH LOCATION.
3. EC SHALL PROVIDE 4" X 4" JUNCTION BOX ABOVE CEILING FOR INSTALLATION OF LOW VOLTAGE TRANSFORMER. VERIFY EXACT LOCATION WITH ADT PRIOR TO INSTALLATION. PROVIDE 1/2"C–2#12 TO LOCKOUT TYPE CB IN PANEL LP–1.

## GENERAL NOTES

1. SEE SHEET E3.0 FOR PANEL & CIRCUIT BREAKER ASSIGNMENT, VOLT/PH, FLA, BREAKER SIZE, COND/WIRE, RECEPTACLE TYPE, HEIGHT ABOVE FINISHED FLOOR, REQUIREMENTS & REMARKS FOR ALL ELECTRICAL EQUIPMENT.
2. SEE LOW VOLTAGE CABLE MANAGEMENT SPECIFICATION ON SHEET E1.0 FOR POS, DATA, AND SOUND SYSTEM REQUIREMENTS.
3. GC/EC SHALL COORDINATE LOCATION AND ALL REQUIREMENTS OF CT& METER CABINET WITH LOCAL UTILITY COMPANY. CT & METER CABINET SHALL NOT BE INSTALLED ON D/T SIDE OF BUILDING. GC SHALL PAINT TO MATCH BUILDING COLOR.

## KEY NOTES

1. TAMPER RESISTANT GFCI DUPLEX RECEPTACLE IN PUBLIC AREAS. EC SHALL PROVIDE HUBBELL GFTRST* ("*": AL=ALMOND, BK=BLACK, –=BROWN, GY=GRAY, I=IVORY, LA=LIGHT ALMOND, R=RED, W=WHITE). SPECIFIED RECEPTACLE BECOMES DE–ENERGIZED UPON FAILURE OF GFCI DEVICE. NO SUBSTITUTIONS.(TYPICAL)
2. SEE POS ELECTRICAL RISER DIAGRAM ON SHEET E1.0. (TYPICAL)
3. SEE NOTE FLAT PANEL TELEVISION NOTE ON SHEET E3.1.

## KEY NOTES

4. PER THE AMERICAN WITH DISABILITIES ACT ACCESSIBILITY GUIDELINES (ADAAG), A MINIMUM OF ONE (1) ADA COMPLIANT ELECTRICAL RECEPTACLE SHALL BE INSTALLED AT AN ACCESSIBLE TABLE. GC/EC SHALL REFERENCE FINAL DECOR PLANS AND PROVIDE RECEPTACLES AS NECESSARY FOR COMPLIANCE. (TYPICAL)
5. COORDINATE LOCATION OF RECEPTACLES SO THAT RECEPTACLES ARE LOCATED ON FULL HEIGHT WALLS PER THE DECOR PLAN. STUB UP AND CIRCUIT IN HALF WALL FOR RECEPTACLES NOT ON FULL HEIGHT WALLS, CONFIRM FINAL LOCATIONS WITH DECOR DRAWINGS PRIOR TO ROUGH–IN.
6. IF MOUNTED TO A LIGHTING POLE, DT CAMERA SHALL ONLY BE INSTALLED ON A POLE WITH MAXIMUM OF (2) LIGHTING HEADS. PROVIDE ISOLATION OF DT CAMERA MOUNTING HARDWARE AND POLE TO PREVENT BI–METALLIC OR GALVANIC CORROSION.
7. E.C. TO PROVIDE AN ALLOWANCE IN BID TO PROVIDE TWO(2) FLEXIBLE POWER CONNECTIONS FOR POWER TO FURNITURE/ FAMILY EXPERIENCE ELEMENTS AS PART OF THE DECOR PACKAGE. E.C. SHALL VERIFY EXACT LOCATIONS IN FIELD AND WITH DECOR DRAWINGS. PROVIDE ALL NECESSARY MATERIALS AND LABOR FOR A COMPLETE AND FULLY NEC CODE COMPLIANT INSTALLATION. ALL COMPONENTS SHALL BE FED FROM A GFCI TYPE CIRCUIT BREAKER AND BRANCH CIRCUIT SHALL CONTAIN TWO PATHS OF GROUNDING (CONDUIT BODY AND AN INSULATED GROUNDING CONDUCTOR) TO COMPLY WITH McDONALD'S GROUNDING STANDARDS.
8. DRIVE THRU WINDOW POWER, CONFIRM REQUIREMENTS WITH MANUFACTURER DRAWINGS.
9. PROVIDE POWER WITHIN CEILING FOR CONNECTION TO SELF ORDER KIOSKS. COORDINATE EXACT LOCATION OF KIOSKS WITH DECOR DRAWINGS. PROVIDE 2#12, 1#12 GRD., & 1#12 ISOLATED GROUND ON A 20A DEDICATED CIRCUIT FED FROM THE CP PANEL FOR EVERY ONE (1) DOUBLE SIDED OR TWO (2) SINGLE SIDED KIOSKS.
10. VERIFY DROP CORDS AND RECEPTACLES DO NOT FALL BELOW HEIGHTS LISTED ON E3.0 ELECTRICAL SCHEDULE. RECEPTACLES SHOULD BE LOCATED AT HEIGHTS TO AVOID CONTACT WITH HOT APPLIANCES.

## KEY NOTES

11. PROVIDE J–BOX ABOVE CEILING NEAR KIOSK FOR FUTURE DIGITAL MERCHANDISER. EXTEND CIRCUIT TO THIS LOCATION FROM MENU BOARDS IN SERVICE AREA. EXTEND J–HOOKS FROM SERVICE AREA FOR FUTURE DATA CABLES.
12. EC TO INSTALL DROP CORDS JUSTIFIED TO THE DRIVE THRU SIDE OF THE BUILDING
13. AT&T TO PROVIDE #8 GRD CONDUCTOR FROM BUILDING EXTERIOR WIRELESS ACCESS POINT TO ABOVE INTERIOR CEILING. EC TO EXEND CONDUCTOR TO BUILDING GROUNDING SYSTEM. COORDINATE EXACT LOCATION OF ACCESS POINT IN FIELD WITH AT&T.

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STATE OF LOUISIANA
RYAN C. GIGERON
NUMBER 32405
PROFESSIONAL ENGINEER
5/12/22


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