

MR. FRIES MAN RESTAURANT ONTARIO BRANCH

PROJECT # 03.05.1118
PERMIT # B202101530

111 NORTH VINEYARD AVE. SUITE B

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CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH UL 710 AND NFPA 96 AND ARE RECOGNIZED BY ONE OR MORE OF THE FOLLOWING:



ETL SANITATION LISTED

ETL LISTED
FILE# 102900319PRT-001



CONTROLS & OPERATING MECHANISMS & ELECTRICAL

- CONTROLS AND OPERATING MECHANISM REQUIRED TO BE ACCESSIBLE BY SECTION 101.711 SHALL COMPLY WITH REQUIREMENTS OF SECTION 1117B.6 (1117B.61)
- CLEAR FLOOR SPACE COMPLYING WITH SECTION 1118B.4 THAT ALLOWS A FORWARD OR PARALLEL APPROACH BY A PERSON USING A WHEELCHAIR OTHER OPERABLE EQUIPMENT. (1117B.62)
- THE HIGHEST OPERABLE PART OF ALL CONTROLS, DISPENSERS, RECEPTACLES, AND OTHER OPERABLE EQUIPMENT SHALL BE PLACED WITHIN 48" OF THE FLOOR BUT NOT LOWER THAN 15" IF FORWARD APPROACHED AND WITH 54" BUT NOT LOWER THAN 9" IF SIDE APPROACHED
- CONTROLS AND OPERATING MECHANISMS SHALL BE OPERABLE WITH ONE HAND AND SHALL NOT REQUIRE TIGHT GRASPING, PUNCHING, OR TWISTING OF THE WRIST. THE FORCE REQUIRED TO ACTIVE CONTROLS SHALL BE NO GREATER THAN 5 POUNDS OF FORCE.
- LEVER OPERATED, PUSH TYPE, AND ELECTRONICALLY CONTROLLED MECHANISMS ARE EXAMPLES OF ACCEPTABLE DESIGNS. SELF-CLOSING VALVES ARE ALLOWED IF THE FAUCET REMAINS OPEN FOR AT LEAST 10 SECONDS
- FAUCET CONTROLS AND OPERATING MECHANISMS FOR KITCHEN SINKS SHALL BE OPEABLE WITH ONE HAND AND SHALL NOT REQUIRE GRASPING, PINCHING, OR TWISTING OF THE WRIST. THE FORCE REQUIRE TO ACTIVATE FAUCET CONTROLS SHALL BE NO GREATER THAN 5 PLF. LEVER OPERATED, PUSH-TYPE, AND ELECTRONICALLY CONTROLLED MECHANISMS ARE EXAMPLES OF ACCEPTABLE DESIGNS. SELF-CLOSING VALVES ARE ALLOWED IF THE FAUCET REMAINING OPEN FOR AT LEAST 10 SECONDS.
- THE HIGHEST OPERABLE PART OF ALL CONTROLS, DISPENSERS, RECEPTACLES AND OTHER OPERABLE EQUIPMENT SHALL BE PLACED WITHIN 48" OF THE FLOOR BUT NOT LOWER THAN 15" IF SIDE APPROACHED WITH THE FOLLOWING EXCEPTION:
 - ELECTRICAL AND COMMUNICATION SYSTEM RECEPTACLES ON WALLS SHALL BE MOUNTED NO LESS THAN 15" ABOVE THE FLOOR
 - THE CENTER OF THE GRIP OF THE OPERATING HANDLE OF CONTROLS OR SWITCHES INTENDED TO BE USED BY THE OCCUPANT OF THE ROOM OR AREA COOLING, HEATING, AND VENTILATING EQUIPMENT SHALL BE NOT MORE THAN 48" ABOVE THE FLOOR OR WORKING PLATFORM. 118B, SPACE ALLOWANCE AND REACH RANGES, FOR PERSONS WITH DISABILITIES.
 - THE CENTER OF FIRE ALARM INITIATING DEVICES (BOXES) SHALL BE LOCATED 48" ABOVE THE LEVEL OF THE FLOOR, WORKING PLATFORM, GROUND SURFACE, OR SIDEWALK.
 - THE CENTER OF JUNCTION BOX FOR ELECTRICAL AND COMMUNICATIONS SYSTEM RECEPTACLE OUTLETS SHALL BE INSTALLED AT AN ASSESSIBLE LOCATION MEETING THE CLEARANCES AND REACH RANGE REQUIREMENTS IF THE SECTION 1118B AND NOT LESS THAN 15" ABOVE THE FLOOR OR WORKING PLATFORM.
 - THE INSTALLATIO OF THE FIRE ALARM EQUIPMENT AND SYSTEM IN ANY OCCUPANCY WITHIN THE SCOPE OF THESE REGULATIONS SHALL BE IN ACCORDANCE WITH THE PROVISIONS OF THE CALIFORNIA ELECTRICAL CODE.

PROJECT TEAM

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768 N ETHAN WAY, ANAHEIM, CA
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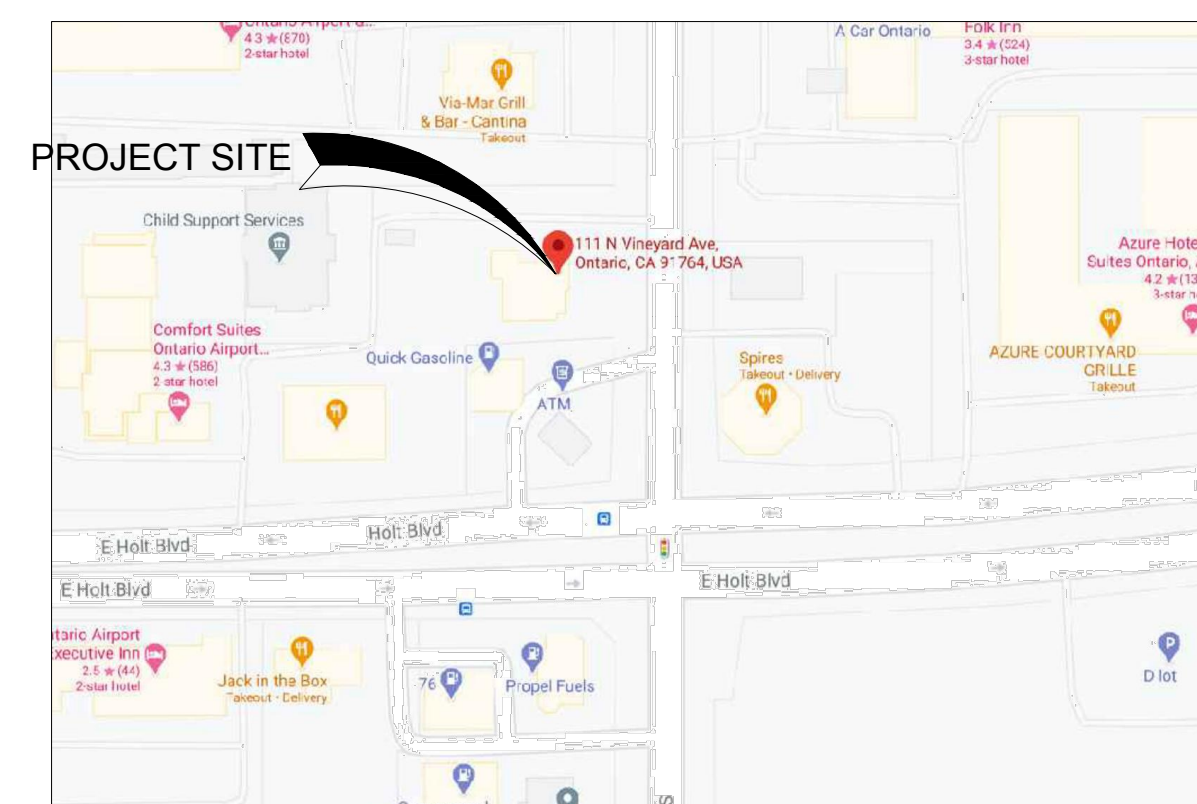
BRANDY DAVIS

FIRE DEPARTMENT NOTES:

ALL ITEMS BELOW SHALL BE ADDRESSED PRIOR TO FINAL INSPECTION

- EXTINGUISHERS:
PROVIDE NOT LESS THAN ONE 2A: 10B: C - RATED EXTINGUISHER WITHIN 15 FEET OF THE TRAVEL DISTANCE OF ANY POINT IN THE OCCUPANCY. FIRE EXTINGUISHER PLACEMENT SHALL BE VERIFIED BY A FIRE INSPECTOR 2001 CFC 1002.
- EXIT SIGNS:
ILLUMINATED EXIT SIGNS SHALL BE PROVIDED FOR EACH TRAVEL DIRECTION, VISIBLE FROM ALL LOCATIONS WITHIN THE EXIT SYSTEM. 2001 CBC 1003.2.8.
- EXIT ILLUMINATION:
EMERGENCY LIGHTING SHALL BE PROVIDED FOR EACH EXIT SERVING ANY ROOM OR AREA WITH AN OCCUPANT LOAD OF 100 OR MORE 2001 CFC 1211, 2001 CBC 1003.2.9.
- ALARM:
VERIFY EXISTING AUDIBLE FIRE SPRINKLER FLOW ALARM TO ALERT THE OCCUPANT SHALL BE PROVIDED IN THE INTERIOR OF THE BUILDING IN AN APPROVED LOCATION 2001 CBC 904.3.2
FIRE ALARM AND SMOKE DETECTION SYSTEM MODIFICATIONS REQUIRE SEPARATE SUBMITTAL TO THE FIRE PREVENTION BUREAU. AND ARE NOT A PART OF THIS PERMIT.
- SPRINKLERS:
WHERE MODIFICATIONS ARE MADE, FIRE SPRINKLERS IN THE AREA OF WORK AND THE BRANCH LINES, MAINS AND RISERS THAT SERVE THEM, SHALL BE PROVIDED WITH SEISMIC BRACING AND RESTRAINT IN ACCORDANCE WITH 1996 NFPA 13 SECTION 4 - 14.43.
FIRE SPRINKLER SYSTEM MODIFICATIONS REQUIRE SEPARATE SUBMITTAL TO THE FIRE PREVENTION BUREAU.
FIRE SPRINKLERS UNDER SEPARATE PERMIT.
THIS BUILDING IS EQUIPPED WITH AUTOMATIC FIRE SPRINKLERS THROUGHOUT. DESIGN DRAWINGS AND DETAILS OF ANY MODIFICATION SHALL BE PROVIDED BY A DESIGN/BUILD SUB - CONTRACTOR FOR THE CITY AND FIRE DEPARTMENT. REVIEW AND APPROVAL PRIOR TO CONSTRUCTION AND ARE NOT A PART OF THIS PERMIT.

VICINITY MAP



PROJECT INFORMATION

EXISTING SUITE PRIOR TENANT IMPROVEMENT PLANS WERE SUBMITTED TO THE CITY OFFICIALS FOR BUILDING AND FIRE AS QUIZONS SUB FAST FOOD RESTAURANT WITH TYPE II HOOD IN 2008. ASBUILT DRAWINGS WERE OBTAINED FROM PREVIOUS OWNER AND REVIEWED BY OUR DESIGN TEAM. THE PREVIOUS RESTAURANT WAS IN COMPLIANCE WITH FIRE, HEALTH, BUILDING DEPARTMENT.

WE ARE SUBMITTING EQUIPMENT & MECHANICAL PLANS FOR THE PURPOSE OF INSTALLING NEW HOOD TO SERVICE THE NEW HOT LINE.

THE SCOPE OF WORK INCLUDED WITH THIS PERMIT SUBMITTAL :

1- UPGRADE THE MAIN KITCHEN SERVICE LINE AND EQUIPMENT TO INCLUDE EQUIPMENT RELOCATION AND OR NEW EQUIPMENT WHICH IS TO BE INSTALLED AS DESIGNED.

2- INSTALL NEW OR MODIFY UTILITIES TO SUPPORT THE KITCHEN EQUIPMENT (NO MODIFICATIONS TO THE EXISTING ELECTRICAL PANEL (A) LOAD SUMMARY IS INCLUDED IN THIS SET.

3- PROVIDE GAS SERVICE TO THE NEW EQUIPMENT AS REQUIRED (GAS METER INSTALLATION AND LOAD INFORMATION IS TO BE DEFERRED SUBMITTAL COORDINATED WITH SOCALGAS & SEMPRA ENERGY FOR CODE COMPLIANCE.

4- PROVIDE A FUNCTIONING TYPE I EXHAUST HOOD FOR THE OPEN FLAME EQUIPMENT (RTUs FOR THE EXHAUST SYSTEM TO BE INSTALLED UTILIZING THE EXISTING ROOF OPENING, ANY ROOF PENETRATION TO BE SUBMITTED AND STAMPED BY STRUCTURAL ENGINEER PRIOR TO INSTALLATION) (FIRE SUPPRESSION TO BE DEFERRED SUBMITTALS BY C-16 CONTRACTOR)
PROJECT ADDRESS:
111 NORTH VINEYARD AVE. SUITE B ONTARIO, CA 91764

LEGAL JURISDICTION:

CITY OF ONTARIO

EXISTING BUILDING CONSTRUCTION TYPE:

TYPE V - NON - RATED

OCCUPANCY CLASSIFICATION:

GROUP B

PROPOSED OCCUPANCY USE:

RESTAURANT WITH LESS THAN 50 OCCUPANTS

FIRE SPRINKLERS:

YES

HANDICAP ACCESSIBILITY:

THIS PROJECT HAS BEEN DESIGNED TO BE COMPLAISANCE WITH THE STATE OF CALIFORNIA TITLE 24 ACCESSIBILITY REQUIREMENTS.

MR. FRIES MAN GENERAL NOTES:

- NUMBER OF EMPLOYEES (INCLUDING MANAGERS): 3
- ALL EXTERIOR SIGNAGE IS UNDER A SEPARATE PERMIT.
- CUSTOMER EATING AND DRINKING UTENSILS ARE SINGLE SERVICE.

OCCUPANCY LOAD:

NEW MR. FRIES MAN RESTAURANT

DINING	431 S.F.
BACK ROOM AND SERVICE AREA	789 S.F.
TOTAL:	1120 S.F.
OCCUPANCY LOAD SUMMARY	
DINING	431 S.F. / 15 = 29
BACK ROOM AND SERVICE AREA	789 S.F. / 200 = 4
TOTAL OCCUPANTS:	33

APPLICABLE CODES

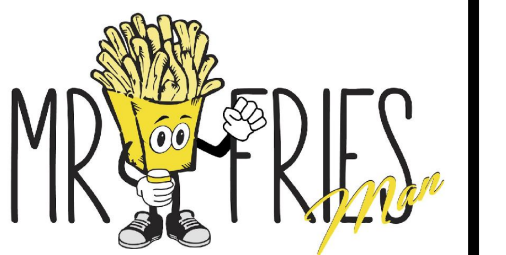
- 2019 CALIFORNIA BUILDING CODE (CBC) / 2018 INTERNATIONAL BUILDING CODE (IBC)
- 2019 CALIFORNIA EXISTING BUILDING CODE (CEBC) / 2018 INTERNATIONAL EXISTING BUILDING CODE (IEBC)
- 2019 CALIFORNIA HISTORICAL BUILDING CODE (CHBC)
- 2019 CALIFORNIA RESIDENTIAL CODE (CRC) / 2018 INTERNATIONAL RESIDENTIAL CODE (IRC)
- 2019 CALIFORNIA ELECTRICAL CODE (CEC) / 2017 NATIONAL ELECTRICAL CODE (NEC)
- 2019 CALIFORNIA MECHANICAL CODE (CMC) / 2018 UNIFORM MECHANICAL CODE (UMC)
- 2019 CALIFORNIA PLUMBING CODE (CPC) / 2018 UNIFORM PLUMBING CODE (UPC)
- 2019 CALIFORNIA GREEN BUILDINGS STANDARDS CODE (CALGREEN)
- 2019 CALIFORNIA ENERGY CODE



Ben Hamed
Project Engineer

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Phone No.: 951-903-2284



MR. FRIES MAN RESTAURANT
111 North Vineyard Ave. Suite B
Ontario CA91764 United States

CITY OF ONTARIO PERMIT#B202101530	
SUBMISSION DATE	3/25/2021
REVISION 01	4/21/2021
REVISION 02	5/12/2021

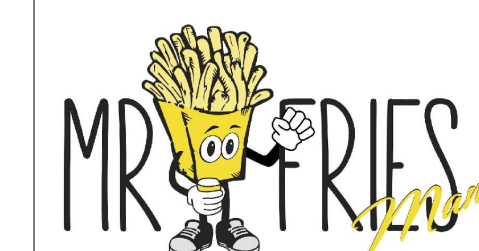
SHEET TITLE

TITLE SHEET

TS-1



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111 North Vineyard Ave. Suite B

Ontario CA91764 United States

SCALE : AS NOTED

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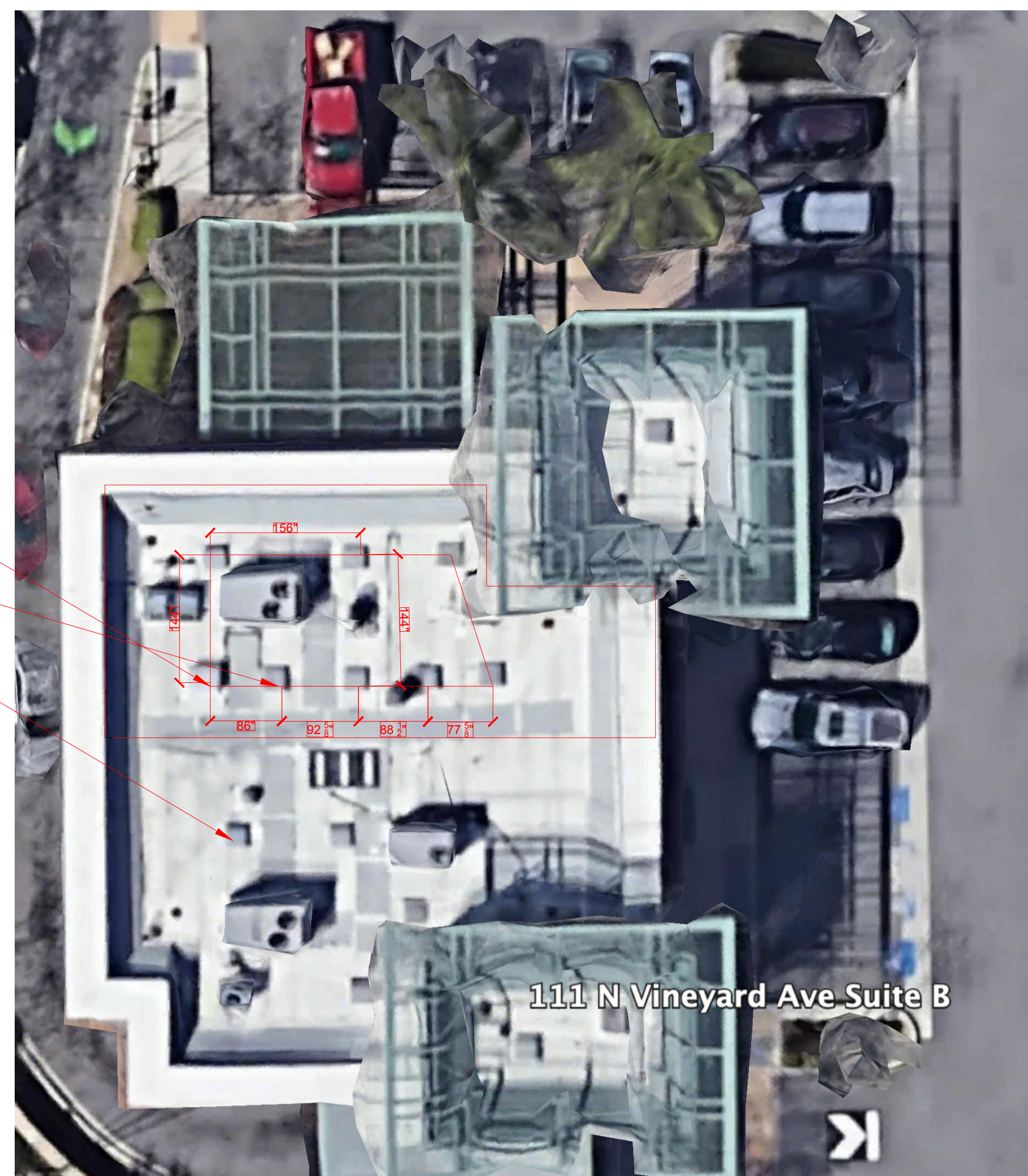
SHEET TITLE

ROOF LAYOUT

ST-2

ROOF ACCESS

EXISTING GRAVITY VENT (TYP.)



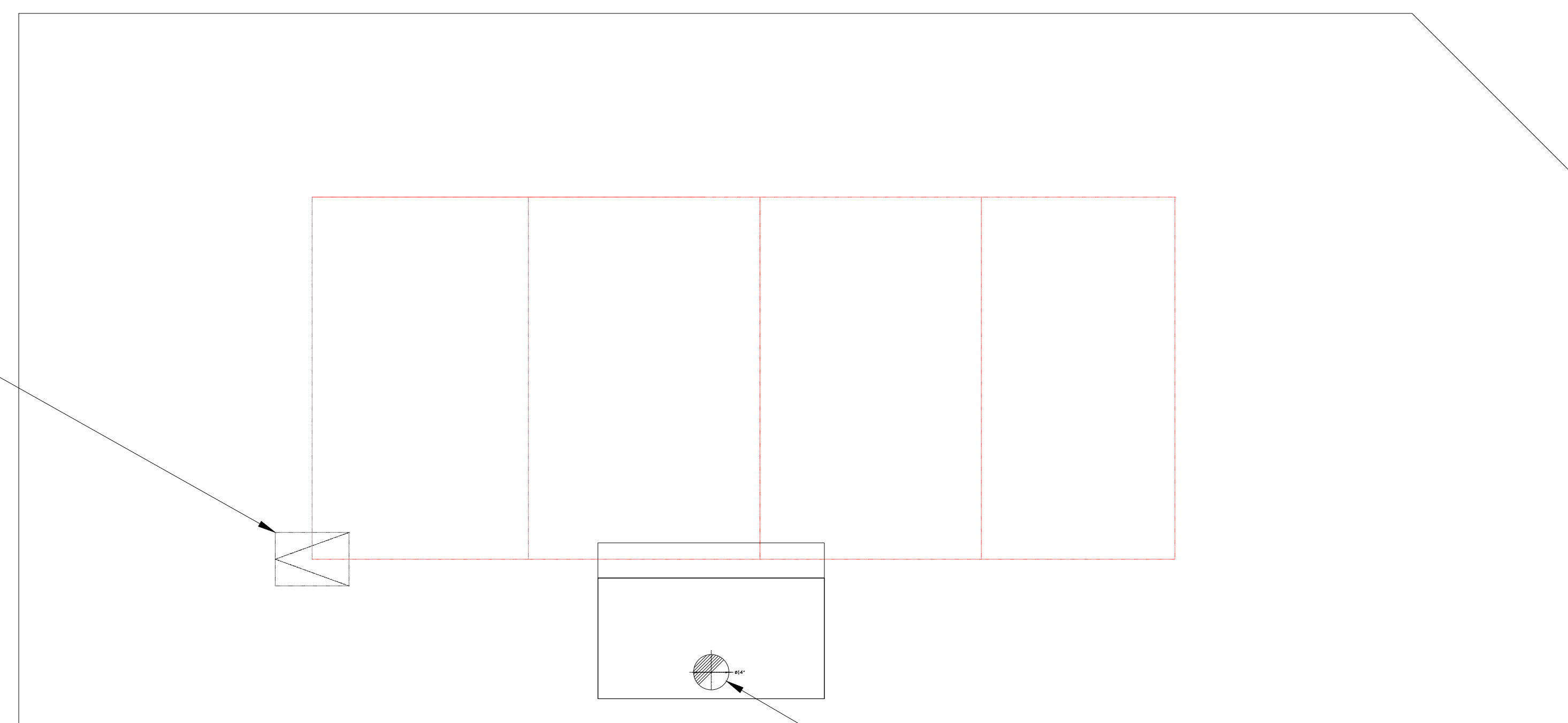
111 N Vineyard Ave Suite B

BIRD'S EYE PICTURE SHOWING THE ROOF EXISTING EQUIPMENTS AND CLEARANCE BETWEEN EXISTING MECHANICAL EQUIPMENTS

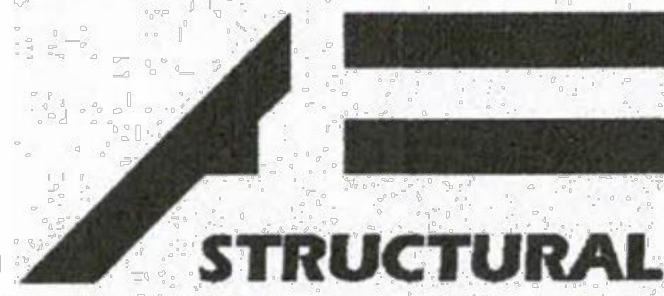


PICTURES SHOWING THE ROOF EXISTING CONDITIONS, NO ROOF PENETRATION NEEDED IN THIS SCOPE OF WORK. ANY ROOF PENETRATION HAS TO BE SUBMITTED TO STRUCTURAL ENGINEER AND STAMPED PRIOR TO COMMENCING OF WORK

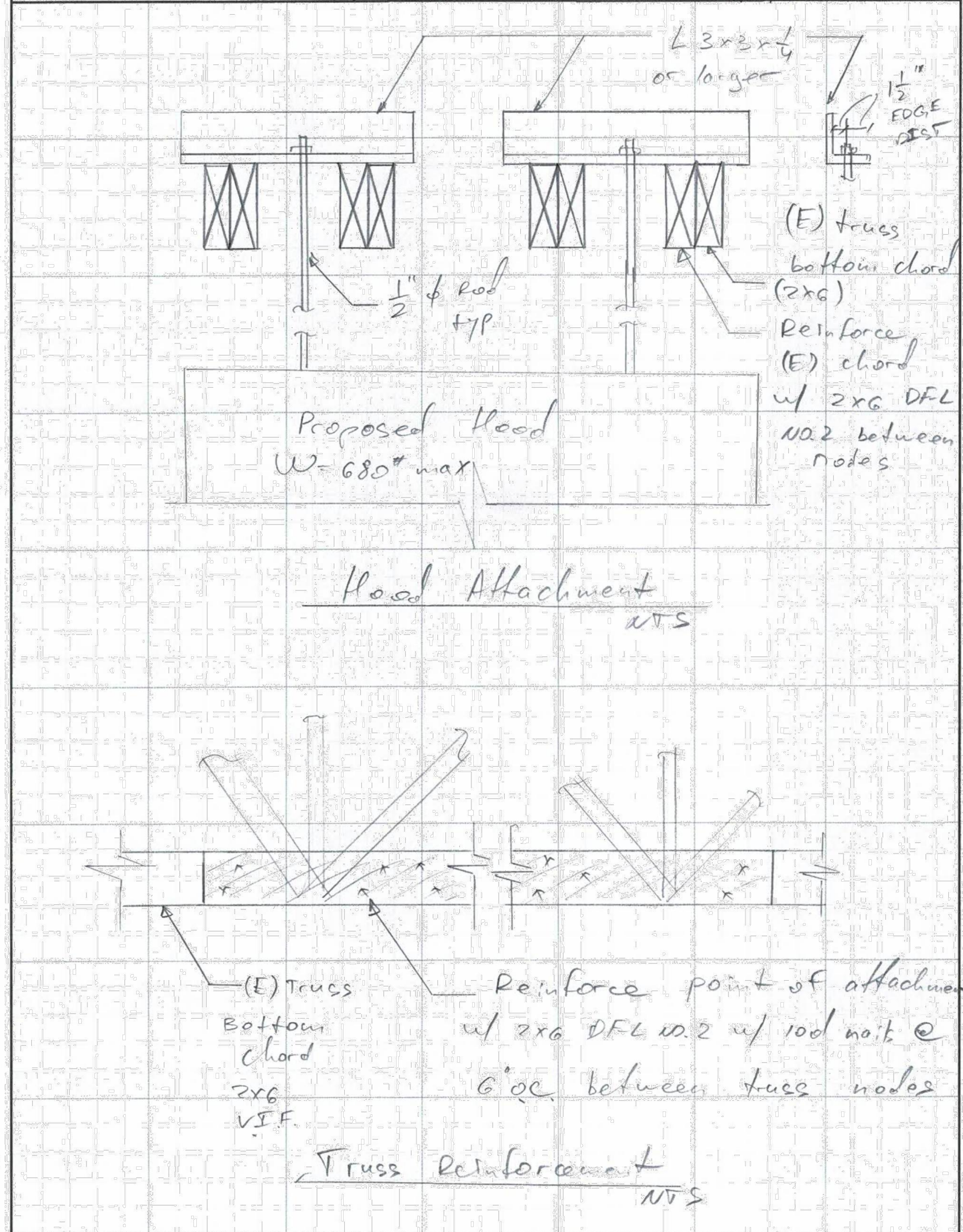
ROOF ACCESS



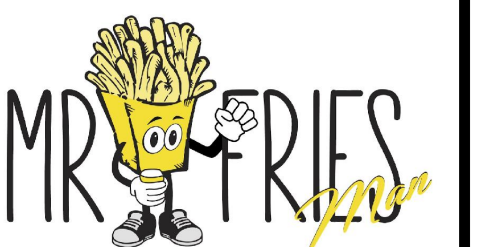
NEW HOOD DUCT UP TO THE ROOF
REFER TO M-1



PROJECT: 111 N VINEYARD AVE		
CLIENT: BEN HAMED	JOB #: 2021-078	SHEET # OF
SUBJECT/COMMENTS: Head Att.	DESIGNED BY: JA	CHECKED BY:
	DATE: 04/20/21	DATE:



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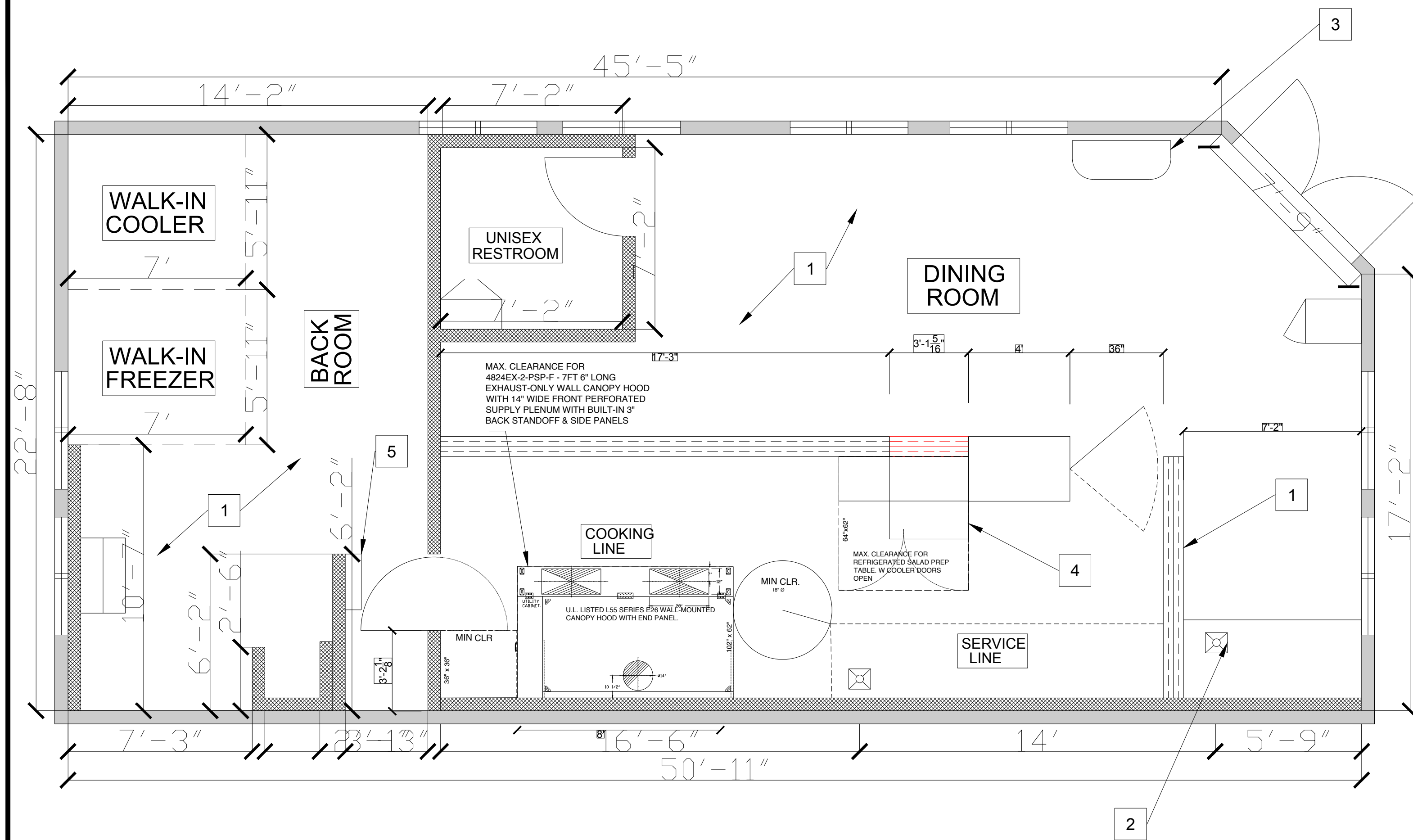
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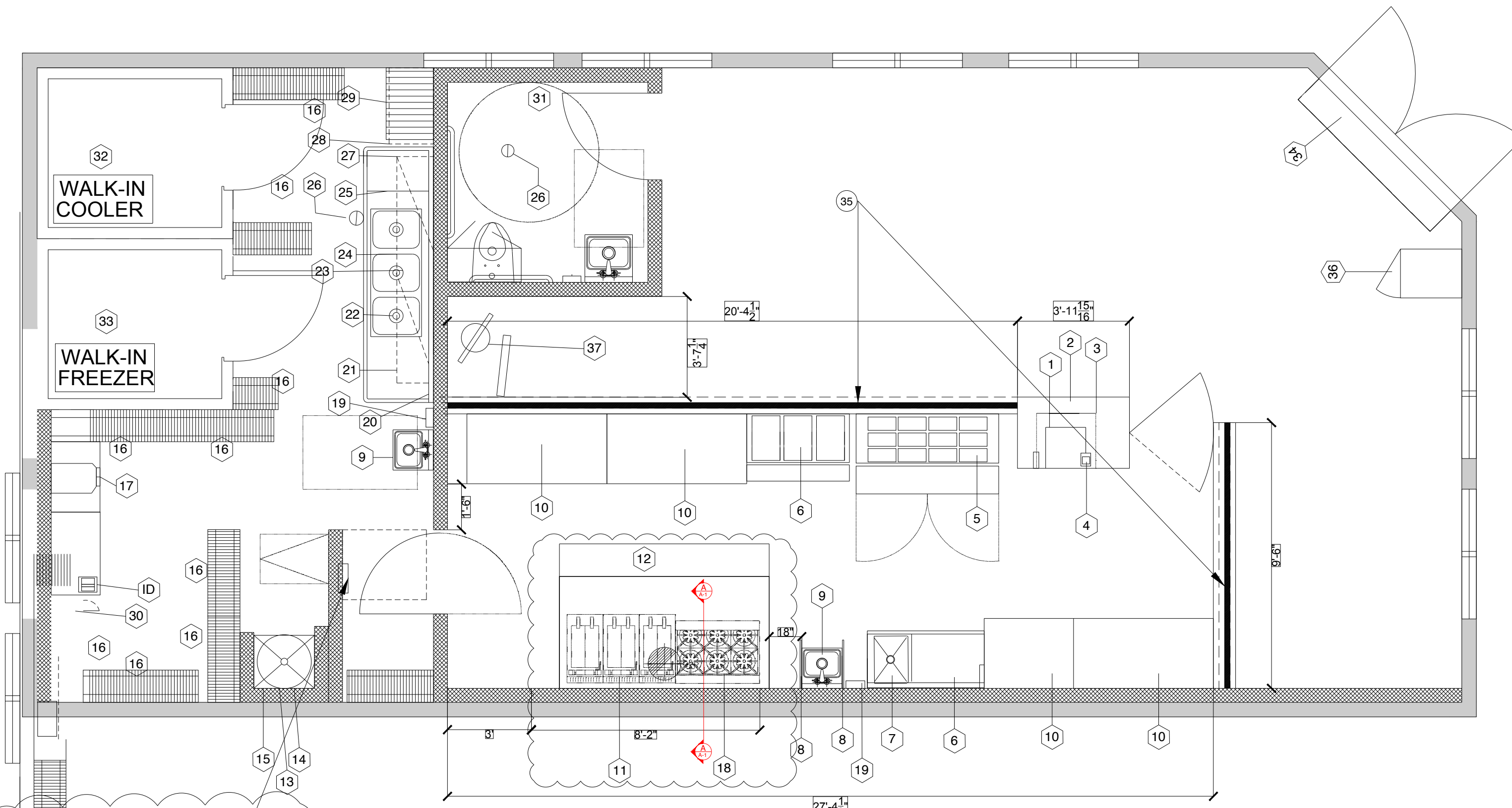
SHEET TITLE
SUPPORT TO ROOF

ST-3



LAYOUT FLOOR PLAN

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



EQUIPMENT FLOOR PLAN

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

GENERAL NOTES

1. ALL FLOOR PLAN ITEMS ARE EXISTING U.N.O.
2. PRIOR TO CONSTRUCTION CONTRACTOR SHALL THOROUGHLY FAMILIARIZE HIMSELF WITH THE EXISTING SITE AND VERIFY EXISTING CONDITIONS.
3. PRIOR TO CONSTRUCTION CONTRACTOR SHALL PERFORM A PRE-CONSTRUCTION AIR BALANCE REPORT AND SUBMIT REPORT TO MECHANICAL ENGINEER.
4. PROVIDE A MINIMUM 18 INCH CLEARANCE FROM THE TYPE 1 GREASE HOOD TO ANY COMBUSTIBLE MATERIAL. CLEARANCE IS NOT REQUIRED FOR GYPSUM BOARD ATTACHED TO NONCOMBUSTIBLE STRUCTURES PROVIDED THAT A SMOOTH, CLEANABLE, NONABSORBENT AND NONCOMBUSTIBLE MATERIAL IS APPLIED BETWEEN THE GYP BOARD AND THE HOOD. THIS MATERIAL SHALL EXTEND 18" MINIMUM BEYOND ALL SIDES OR EDGES OF THE HOOD.

LAYOUT PLAN NOTES & LEGENDS

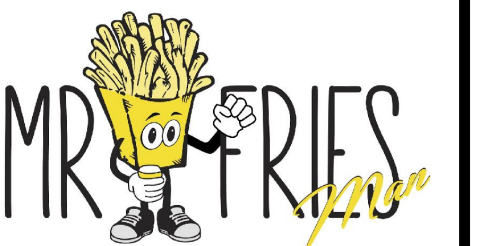
- 1 EXISTING TO REMAIN, PROTECT IN PLACE DURING REMODELING.
 - 2 REMOVE FLOOR DRAIN, CAP PLUMBING LINES & PATCH TO MATCH SUBSTRATE AND ADJACENT FINISH
 - 3 REMOVE EXISTING PEPPER CONTAINERS SET & ALL RELATED ITEMS, PATCH TO MATCH SUBSTRATE AND ADJACENT FINISH.
 - 4 REMOVE LOW MERCHANDISER CURB & ASSOCIATED COMPONENTS, PATCH TO THE ADJACENT HEIGHT OF THE CASHIER PONY WALL & COUNTERTOP.
 - 5 EXISTING ELECTRICAL PANEL A-1. SEE ELECTRICAL SHEETS FOR LOAD SUMMARY.
- EXTEND PONY WALL, COUNTERTOP & SNEEZE GUARD. MATCH ADJACENT FINISH

EQUIPMENT SCHEDULE

CONDITION	MARK	DESCRIPTION	MANUFACTURE R	MODEL NO.	FURNISH BY	INSTALL BY	REMARKS
EXISTING TO REMAIN	ID	TELEPHONE			-	-	GC TO VERIFY CONNECTION
EXISTING TO REMAIN	1	ORDER TERMINAL					
(N)	2	CASH TRAY DRAWER			OWNER	OWNER	
(N)	3	DEPOSITORY SAFE			OWNER	OWNER	
(N)	4	RECEIPT PRINTER			OWNER	OWNER	
EXISTING TO REMAIN	5	BASER REFG. TABLE (60")	TRUE	TSSU-60-18			
REPLACE EXISTING	6	(N) STEAM TABLE	ATOSA USA	CSTE-A-3B	OWNER	GC	
EXISTING TO REMAIN	7	VEGETABLE SINK (LEFT HAND DRAIN BOARD ONLY)	EAGLE/METAL MASTERS	414-175-3-24			EXISTING PLUMBING TO REMAIN AS IS
(N)	8	STAINLESS STEEL SPLASH GUARD - 18 GA. MIN.					
EXISTING TO REMAIN	9	HAND SINK	EAGLE	HAS-10-F			VERIFY PLUMBING & TESTS REQUIRED BY HEALTH DEPARTMENT
(N)	10	WORK TABLES 30 INCH SERIES	ATOSA USA	MRTV-3060 & MRTV-3030	OWNER	GC	
(N)	11	OPEN-POT GAS FRYER 15.6'x	FRYERMASTER	H55	OWNER	GC	GAS CONNECTION IS DEFERRED SUBMITTALS
(N)	12	7FT 2" LONG EXHAUST-ONLY WALL CANOPY HOOD WITH 14" WIDE FRONT PERFORATED SUPPLY PLENUM WITH BUILT-IN 3" X1 BACK STANDOFF	ECON-AIR	4824-EX-2-PSP-F	GC	GC	REFER TO MECHANICAL SHEETS
EXISTING TO REMAIN	13	SOAP & CHEMICAL DISPENSER					
EXISTING TO REMAIN	14	SERVICE SINK (MOP SINK) & MOP HOLDER					
EXISTING TO REMAIN	15	WATER HEATER	RHEEM/RUUD				VERIFY OPERATION & MAINT.
EXISTING TO REMAIN	16	STORAGE SHELIVING - 18"X36"/18"X46"/18"X60"	EAGLE GROUP	1836C/1848C/18 60C			
REMOVE	17	TEA BREWER	FETCO	TBS-2IA			REMOVE & SALVAGE
(N)	18	36" COMMERCIAL RANGE (6) BURNERS (1) STANDARD OVEN	COOKING PERFORMANCE	351S36L	OWNER	GC	GAS CONNECTION IS DEFERRED SUBMITTALS
(N)	19	SURFACE MOUNT SOAP DISPENSER	BOBRICK	B - 2111	OWNER	GC	
(N)	20	FIRST AID KIT	RESPOND	100164	OWNER	GC	
EXISTING TO REMAIN	21	WALL BRACKETS - END UNIT - 18"	EAGLE GROUP	WB18-C END UNIT			
EXISTING TO REMAIN	22	SHELF - WALL HUNG - 18"X48"	EAGLE				
EXISTING TO REMAIN	23	WALL BRACKETS - MIDDLE UNIT - 18"	EAGLE				
EXISTING TO REMAIN	24	3 COMP. SINK W/ 24" DB(18"X25"X15")	EAGLE	414-17-5-24LLH DB			VERIFY PLUMBING & TESTS REQUIRED BY HEALTH DEPARTMENT
EXISTING TO REMAIN	25	SHELF - WALL HUNG - 18"X48"	EAGLE				
EXISTING TO REMAIN	26	FLOOR DRAIN	JAR R. SMITH				
EXISTING TO REMAIN	27	WALL BRACKETS - END UNIT - 18"	EAGLE				
EXISTING TO REMAIN	28	WALL BRACKETS - END UNIT - 18"	EAGLE				
EXISTING TO REMAIN	29	STORAGE WALL SHELIVING - 18"X36"	EAGLE GROUP	1836C/1848C/18 60C			
EXISTING TO REMAIN	30	EMPLOYEE LOCKERS	WINHOLT	WL66			VERIFY SECURED ANCHORAGE TO WALL
EXISTING TO REMAIN	31	WASTE RECEPTACLE - NON-FIXED	AMERICAN SPECIALTIES	825			VERIFY OPERATION & MAINT.
EXISTING TO REMAIN	32	WALK IN COOLER WITH 34"X80" CLEAR DOOR OPENING	KOLPAK				VERIFY OPERATION & MAINT.
EXISTING TO REMAIN	33	WALK IN FREEZER WITH 34"X80" CLEAR DOOR OPENING	KOLPAK				VERIFY OPERATION & MAINT.
EXISTING TO REMAIN	34	AIR CURTAIN	MARS CURTAIN	72NCH			VERIFY OPERATION & MAINT.
EXISTING TO REMAIN	35	SNEEZE GUARD GLAZING					MODIFY AS REQUIRED BY HEALTH DEPARTMENT
REPLACE EXISTING	36	(N) MERCHANDISER	AVANTCO	GDC-10-HC	OWNER	GC	EXISTING CIRCUIT FOR POWER
(N)	37	FLOOR MOUNTED STAND/MENU RAKKS	BANNER	MSA-S42-1	OWNER	GC	



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SHEET TITLE
EQUIPMENT FLOOR PLAN

MECHANICAL GENERAL NOTES

1. THE TOTAL INSTALLATION SHALL COMPLY WITH ANY AND ALL REQUIREMENTS OF THE LEGALLY CONSTITUTED AUTHORITIES HAVING JURISDICTION INCLUDING 2019 CBC (CALIFORNIA BUILDING CODE), 2019 CMICPC (CALIFORNIA MECHANICAL AND PLUMBING CODE) AND THE 2019 TITLE 24 ENERGY CODE.
2. THE CONTRACTOR SHALL VISIT THE SITE PRIOR TO BID AND SHALL THOROUGHLY FAMILIARIZE THEMSELVES WITH THE EXISTING CONDITIONS UNDER WHICH HE WILL BE REQUIRED TO WORK.
3. ALL INDICATED DIMENSIONS ARE APPROXIMATE AND ARE GIVEN FOR ESTIMATE PURPOSES ONLY. BEFORE PROCEEDING WITH THE WORK THIS CONTRACTOR SHALL CAREFULLY CHECK AND VERIFY ALL DIMENSIONS, SIZES, REQUIRED CLEARANCES AND SHALL ASSUME FULL RESPONSIBILITY FOR THE FITTING OF ALL EQUIPMENT AND MATERIALS HEREIN REQUIRED TO OTHER PARTS OF THE WORK OF OTHER TRADES. DUCT DIMENSIONS SHOWN ON PLANS ARE NET INSIDE CLEAR.
4. THE DRAWINGS ARE ESSENTIALLY DIAGRAMMATIC TO THE EXTENT THAT ALL OFFSETS, BENDS, SPECIAL FITTINGS AND LOCATIONS ARE NOT EXACTLY LOCATED. ALL DUCTWORK DIMENSIONS SHOWN ON THE DRAWINGS ARE NET INSIDE DIMENSIONS. DO NOT FABRICATE DUCTWORK FROM THESE DRAWINGS. THE MECHANICAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING SHOP DRAWINGS WHICH REFLECT THE PROPOSED INSTALLATION. THE SHOP DRAWINGS MUST BE APPROVED BY THE ENGINEER PRIOR TO ANY SHEET METAL FABRICATION. THE MECHANICAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING ACCURATE AS-BUILT DRAWINGS AT THE COMPLETION OF THE PROJECT AND SUBMITTING THEM TO THE ENGINEER AND OWNER.
5. IN THE PREPARATION OF THESE DOCUMENTS, CERTAIN ASSUMPTIONS ARE MADE REGARDING EXISTING CONDITIONS. SOME OF THESE ASSUMPTIONS MAY NOT BE VERIFIABLE WITHOUT EXPENDING ADDITIONAL SUMS OF MONEY OR DESTROYING OTHERWISE ADEQUATE OR SERVICEABLE PORTIONS OF EXISTING BUILDINGS AND/OR EQUIPMENT. THEREFORE, THE ENGINEER SHALL NOT BE HELD RESPONSIBLE FOR ANY CHANGES OR ADDITIONAL COSTS INCURRED DUE TO EXISTING CONDITIONS.
6. THE CONTRACTOR SHALL COMPLY WITH ALL CONTRACT DOCUMENTS IN LAYING OUT HIS WORK AND EQUIPMENT. HE SHALL COORDINATE THE WORK OF THIS SECTION WITH THE WORK OF OTHER TRADES AND ALL JOB CONDITIONS.
7. PROVIDE MANUAL VOLUME DAMPERS AT UPSTREAM PORTION OF ALL TERMINAL AIR BRANCHES. THESE SHALL BE OF THE LOCKING QUADRANT TYPE, WHERE LOCATED OVER SLOPED OR HARD CEILING, PROVIDE DURO-DYNE ANGLE GEAR DRIVE OR BOWDEN CABLE CONTROL SYSTEM OR PROVIDE UNITED ENERTECH POWER-BALANCE SYSTEM. REMOTE PLATE LOCATIONS TO BE LOCATED AS DETERMINED BY ARCHITECT.
8. PROVIDE MINIMUM 1" ACOUSTICAL LINING IN ALL DUCTWORK WITHIN 10 FEET OF ALL AIR MOVING EQUIPMENT. PROVIDE DURO-DYNE FLEXIBLE CONNECTION AT ALL DUCT AT EQUIPMENT LOCATIONS.
9. DUCTS IN AN UNCONDITIONED SPACE OR EXTERIOR DUCT SHALL HAVE A MIN. OF R-8 INSULATION. DUCTS WITHIN THE CONDITIONED ENVELOPE ABOVE A CEILING SHALL HAVE A MIN. OF R-4.2 INSULATION. EXTERIOR DUCTWORK SHALL NOT HAVE INSULATION EXPOSED TO THE ENVIRONMENT.
10. WHERE NOT SPECIFICALLY INDICATED OTHERWISE, ALL DUCTWORK AND EQUIPMENT SHALL BE SUPPORTED PER THE SMACNA GUIDELINES FOR SEISMIC RESTRAINT AND CURRENT APPLICABLE UNIFORM MECHANICAL CODE.
11. TESTING, ADJUSTING, AND BALANCING (TAB) OF THE AIR CONDITIONING SYSTEMS AND RELATED ANCILLARY EQUIPMENT WILL BE PERFORMED BY A CERTIFIED, INDEPENDENT THIRD PARTY, AABC AGENCY PROCURED BY THE MECHANICAL CONTRACTOR. A COMPLETE AIR BALANCE REPORT TO BE SUBMITTED TO THE ADMINISTRATIVE AUTHORITY AND TO THE MECHANICAL ENGINEER AND APPROVED PRIOR TO FINAL PAYMENT.
12. AIR HANDLING DUCT SYSTEMS SHALL BE CONSTRUCTED, INSTALLED AND INSULATED AS PROVIDED IN CHAPTER 6 OF 2019
13. MATERIALS EXPOSED WITHIN DUCTS OR PLENUMS SHALL BE NONCOMBUSTIBLE OR SHALL HAVE FLAME SPREAD INDEX NOT GREATER THAN 25 AND A SMOKE DEVELOPED INDEX NOT GREATER THAN 50 (2019 CMIC SECTION 602.2).
14. UNLESS OTHERWISE STATED, MAXIMUM LENGTH FOR FLEXIBLE DUCTWORK SHALL NOT EXCEED FIVE FEET (5'-0"). ALUMINUM FLEX DUCTWORK WILL NOT BE ALLOWED ON ANY PORTION OF THE DUCTWORK SYSTEM.
15. ANY SUBSTITUTION MADE BY THE CONTRACTOR THAT IS DIFFERENT FROM WHAT IS SPECIFIED ON THE DRAWINGS SHALL BE CLEARLY INDICATED ON THE SUBMITTAL AS TO ALL THAT IS BEING SUBSTITUTED.

HVAC LEGEND

SYMBOL	ABBREVIATIONS	DESCRIPTION
		SQ. RECT. OR ROUND DUCT AS NOTED
		DUCT WITH ACOUSTICAL LINER
		EXIST. DUCT OR EQUIP. TO REMAIN
		EXIST. DUCT OR EQUIP. TO BE REMOVED
		FLEXIBLE DUCT
		CEILING DIFFUSER, SUPPLY
	CR / CE	CEILING REGISTER, RETURN & EXHAUST
		SECTION THROUGH DUCT
		DUCT DOWN
		SQUARE TO ROUND TRANSITION
		DUCT ACCESS DOOR
		DUCT WITH TURNING VANES
	DETAIL No. SHEET No.	DETAIL REFERENCE
	EQUIPMENT ID. No.	EQUIPMENT REFERENCE
	MVD	MANUAL VOLUME DAMPER
	(S)	SWITCH
	(T)	THERMOSTAT
	CFM	CUBIC FEET OF AIR PER MINUTE
	O.S.A.	OUTSIDE AIR
	(N)	NEW
	(E) OR EXIST.	EXISTING
	30x10	INDICATES SQUARE DUCT (INCHES)
	10ø	INDICATES ROUND DUCT (INCHES)
	P.O.C	POINT OF CONNECTION
	P.O.D.	POINT OF DEMOLITION

ANCHORAGE AND BRACING NOTES

1. PIPES, DUCTS AND CONDUITS SHALL BE SUPPORTED AND BRACED PER THE SMACNA "GUIDELINES FOR SEISMIC RESTRAINTS OF MECHANICAL SYSTEMS AND PLUMBING SYSTEMS", THE "SUPERSTRUT SEISMIC RESTRAINT SYSTEM" FOR PIPES AND CONDUITS ONLY.

AIR DISTRIBUTION SCHEDULE

SYMBOL	DESCRIPTION	MANUFACTURER & MODEL NO.	FINISH	REMARKS
①②	CEILING DIFFUSER	METAL AIRE 9000	OFF WHITE	EXISTING

APPLICABLE CODES

1. 2019 BUILDING STANDARDS ADMINISTRATIVE CODE, PART 1, TITLE 24 C.C.R.
2. 2019 CALIFORNIA BUILDING CODE (CBC), PART 2, TITLE 24 C.C.R. (BC WITH AMENDMENTS)
3. 2019 CALIFORNIA ELECTRICAL CODE (CEC), PART 3, TITLE 24 C.C.R. (NEC WITH AMENDMENTS)
4. 2019 CALIFORNIA MECHANICAL CODE (CMC), PART 4, TITLE 24 C.C.R. (UMC WITH AMENDMENTS)
5. 2019 CALIFORNIA PLUMBING CODE (CPC), PART 5, TITLE 24 C.C.R. (UPC WITH AMENDMENTS)
6. 2019 CALIFORNIA FIRE CODE, PART 9, TITLE 24 C.C.R. (IFC WITH AMENDMENTS)
7. 2019 CALIFORNIA REFERENCED STANDARDS, PART 12, TITLE 24 C.C.R.
8. 2019 TITLE 19 C.C.R., PUBLIC SAFETY, STATE FIRE MARSHAL REGULATIONS.
9. 2019 CALIFORNIA ENERGY CODE (PART 6, TITLE 24 C.C.R.)
10. 2019 CALIFORNIA GREEN BUILDING STANDARDS CODE (CGSBS), PART 11, TITLE 24 C.C.R.
11. 2018 INTERNATIONAL BUILDING CODE (IBC)
12. 2018 INTERNATIONAL MECHANICAL CODE (IMC)
13. 2018 INTERNATIONAL PLUMBING CODE (IPC)

DUCT SUPPORT SCHEDULE

RECTANGULAR DUCT				ROUND DUCT		
MAX. OF DUCT PERIMETER/IN.	STRAP	MAX. LOAD EACH HANGER/LBS.		DIAMETER /INCHES	STRAP	MAX. LOAD EACH HANGER/LBS.
P/2 =72	1"X 20 GA.	20		UP TO 20"	1"X 20 GA.	20
P/2 =96	1"X 18 GA.	30		21" TO 36"	1"X 18 GA.	30

- NOTE:**
1. NO BRACING REQUIRED IF DUCT IS SUSPENDED 12 INCHES OR LESS IN LENGTH.
 2. FOR TRANSVERSE AND LONGITUDINAL BRACING, FOLLOW 2008 "SMACNA" SEISMIC RESTRAINT MANUAL GUIDELINES (TABLE 8)

DIFFUSER RUNOUT SCHEDULE

DIFFUSER NECK SIZE	CFM RANGE	
	MIN.	MAX.
6	0	110
8	111	200
10	201	400
12	401	500
14	501	700
22x22	701	1300

HOOD INFORMATION

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP.	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM RISER(S)				TOTAL SUPPLY CFM	HOOD CONSTRUCTION	
										WIDTH	LENG	HEIGHT	DIA			
1	(12)	4B24 EX-2-PSP-F	ECCO-AIR	7' 6"	600 DEG	I	HEAVY	230	1725	4'	14"	1725	1614	-0.474"	1363	430 SS WHERE EXPOSED

HOOD CONFIG (PREPARED SUPPLY PLENUM)

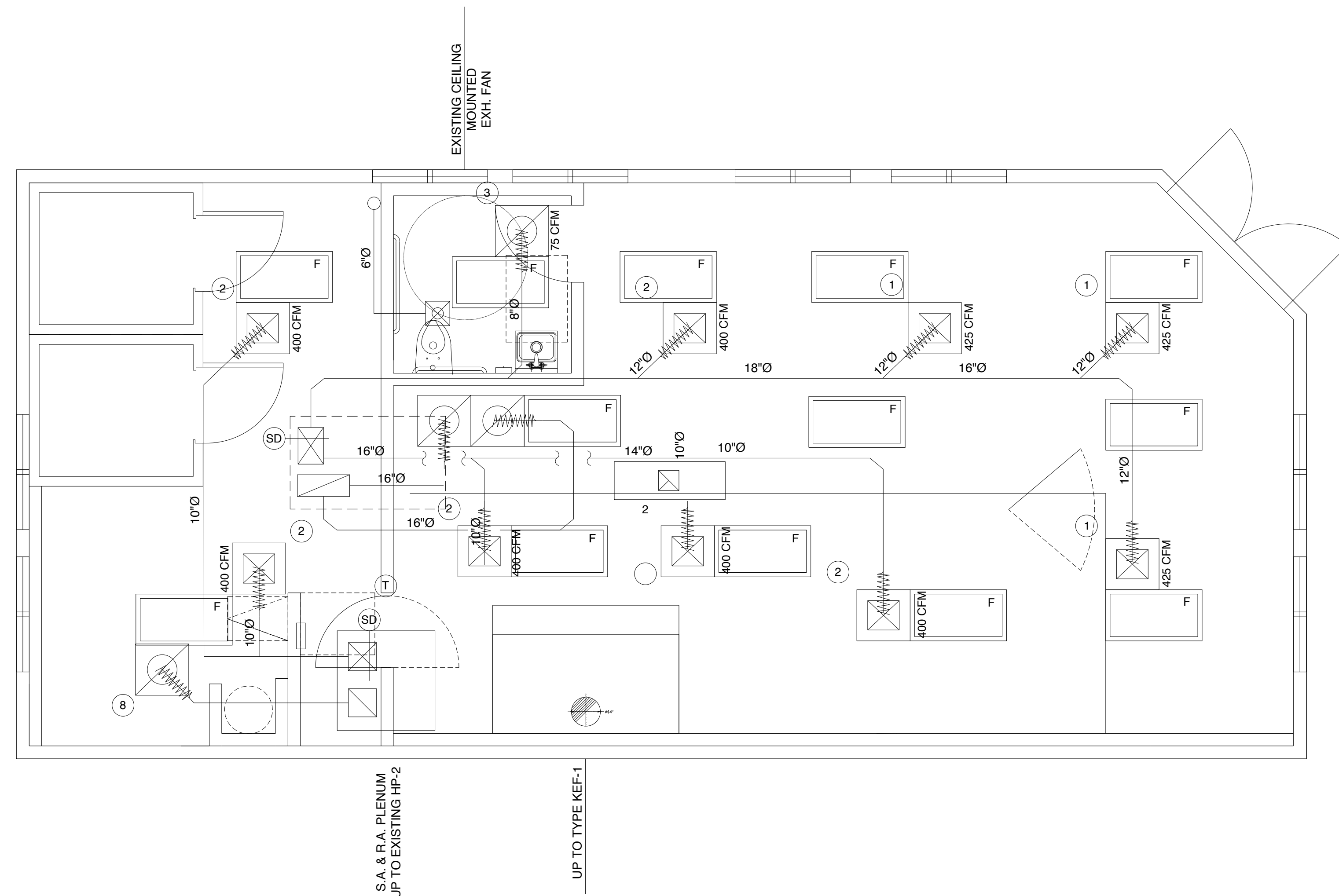
END TO END	ROW	HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)					
									W	L	H	D		
ALONE	ALONE	1		Front	102"	14"	6"	MUA	12"	28"	681	0.176"	681	0.176"

HOOD INFORMATION

HOOD NO	TAG	TYPE	FILTER(S)		EFFICIENCY @ 7 MICRONS		LIGHT(S)		UTILITY (CABINETS)				FIRE HOOD SYSTEM QUANTITY	HOOD WEIGHT		
			QTY	HEIGHT	LENGTH	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM	SIZE			ELECTRICAL MODEL #	SWITCHES QUANTITY
1	(12)	SS BAFFLE WITH HANDLES	5	16"	16"	30%	3	L55 SERIES E26	NO	RIGHT	12"x48"x24"	ANSUL R102	3.0/3.0	SC-11110FP	1 LIGHT	678 LBS

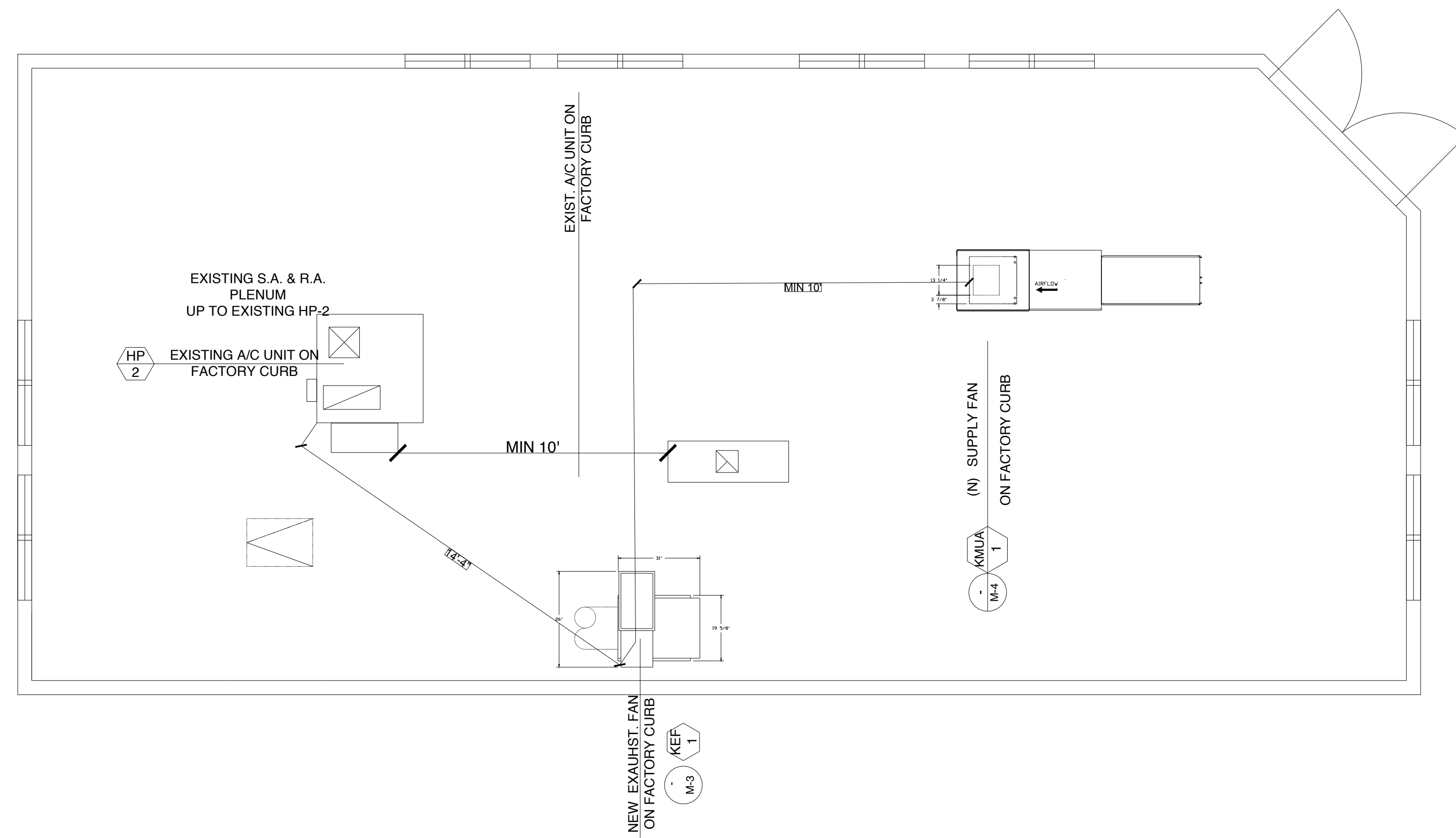
HOOD ACCESSORIES

QUANTITY	DESCRIPTION	QUANTITY	DESCRIPTION
1	LIGHT	1	LIGHT
1	FAN	1	FAN



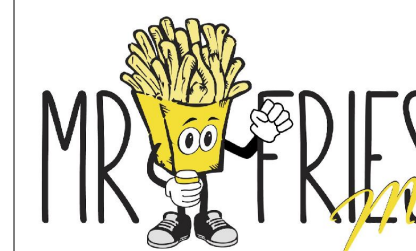
MECHANICAL FLOOR PLAN

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



MECHANICAL ROOF PLAN

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

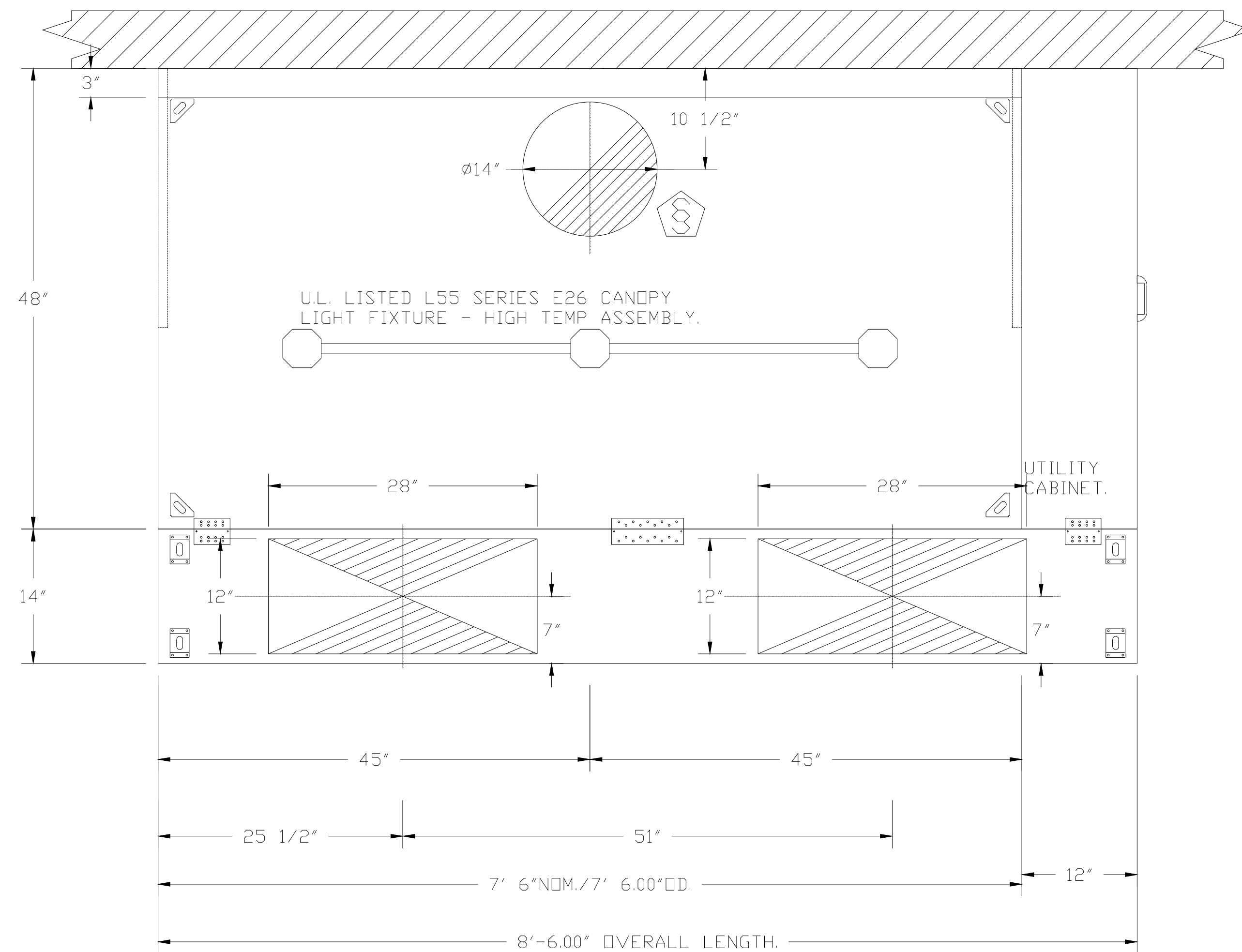


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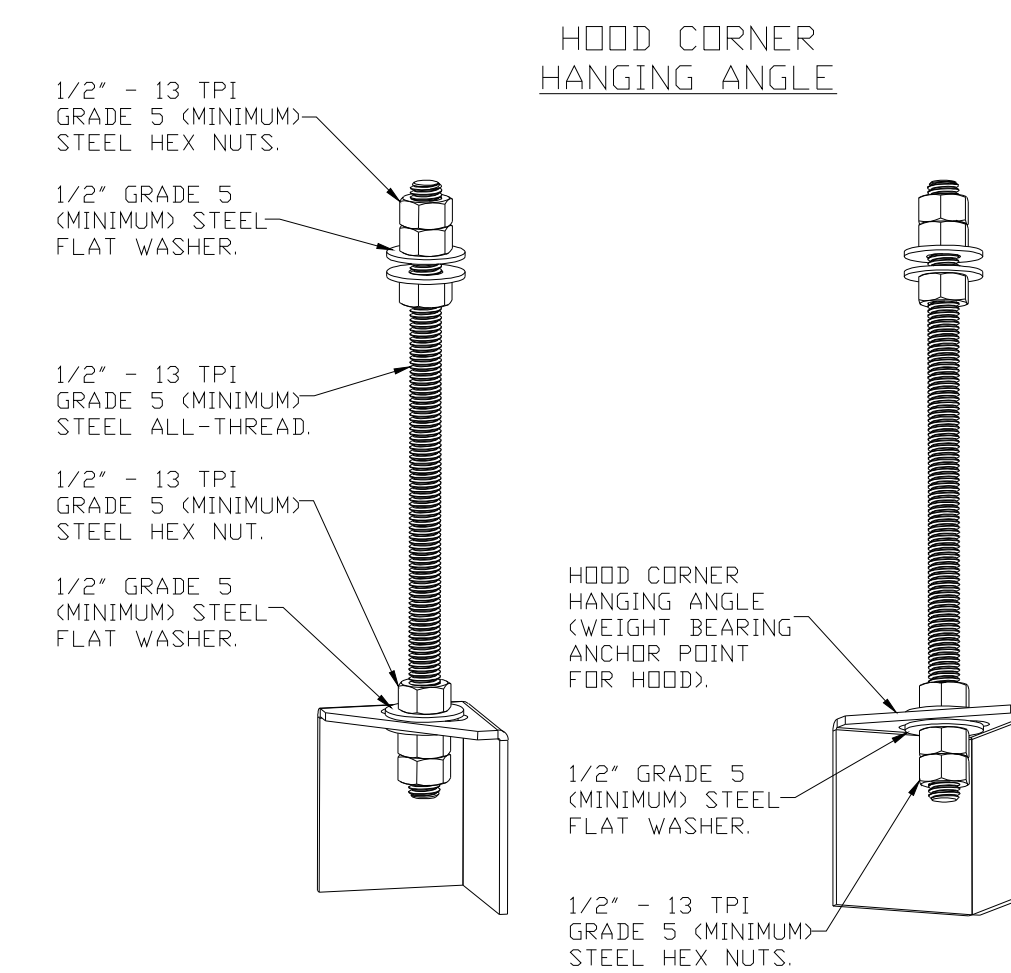
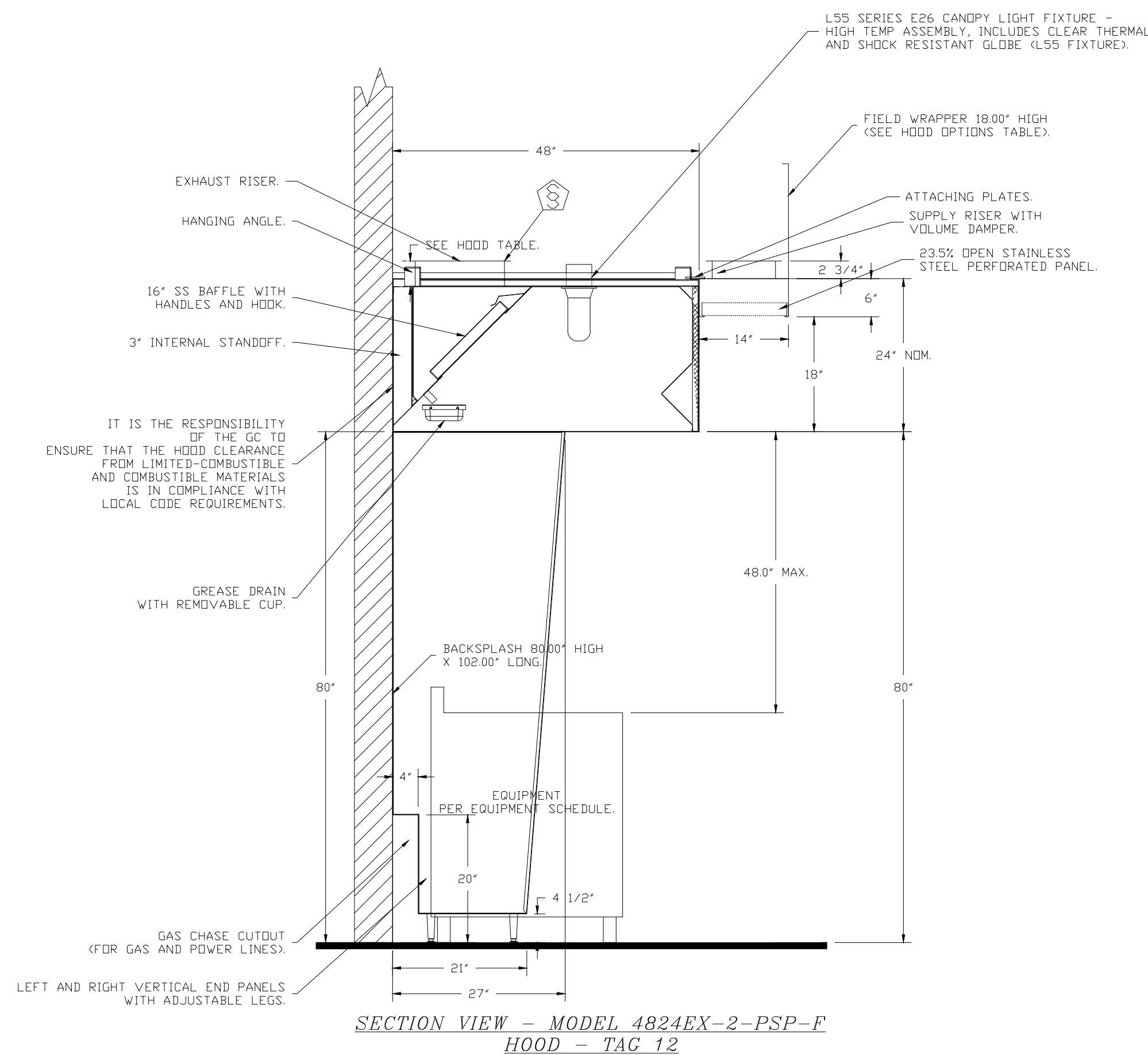
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REVISION 02	5/12/2021

SHEET TITLE
**MECHANICAL
DETAILS**

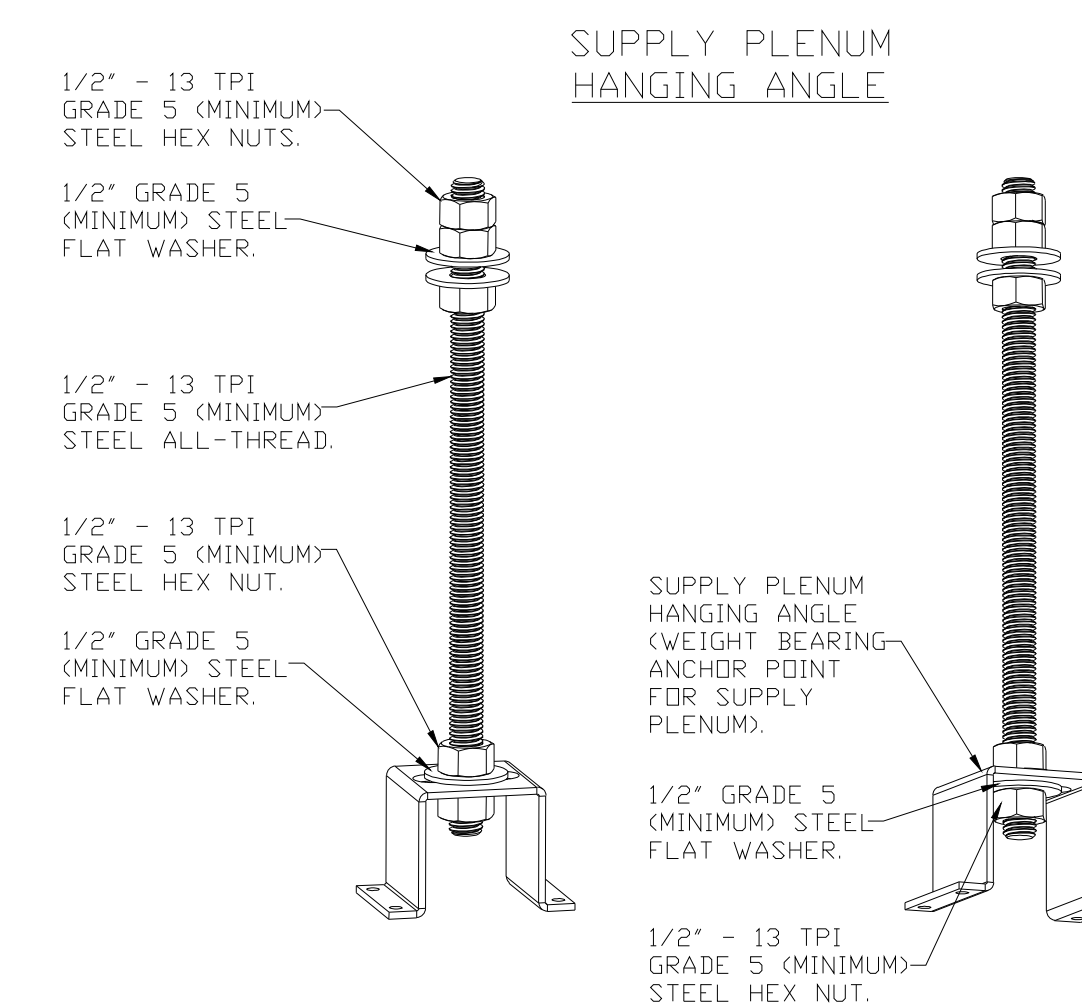


PLAN VIEW - HOOD TAG 12
7' 6.00" LONG 4824EX-2-PSP-F



ASSEMBLY INSTRUCTIONS

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



ASSEMBLY INSTRUCTIONS

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

EXHAUST FAN INFORMATION

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	MANUFACTURER	CFM	ESP	RPM	MOTOR ENCL	HP	BHP	PHASE	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS)	SDNES
1	KEF-1	1	EA-USB113BD-RM	ECON-AIR	1725	1.200	1715	ODP	1.500	0.7580	1	115	12.2	1510 FPM	282	15.9
3	UPBLAST OPTION	1	DU85HFA	CAPTIVEAIRE	1725	1.000	1354	TEAD-ECM	1.000	0.4380	1	115	11.6	546 FPM	97	13

UPBLAST OPTION TO BE DETERMINED IN THE FIELD BY GC, SUBMIT SHOPDRAWINGS TO THE MECHANICAL ENGINEER SHOWING THE LAYOUT BEFORE INSTALLING.

MUA FAN INFORMATION

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP	RPM	MOTOR ENCL	HP	BHP	PHASE	VOLT	FLA	MCA	MDCP	EVAP FLOW RATE (GAL/HR)	EVAP COOLER ENTERING DB TEMP	EVAP COOLER ENTERING WB TEMP	EVAP COOLER LEAVING DB TEMP	EVAP COOLER LEAVING WB TEMP	WEIGHT (LBS)	SDNES
2	KMUA-1	1	EA-A1-G10	G10	A1	-	1725	0.400	1014	ODP	1.000	0.5950	1	115	8.1	11.2A	15A	3.14	97.0°F	69.0°F	78.0°F	69.0°F	364	23

*Evap Flow Rate is variable based on water pressure.

FAN ACCESSORIES

FAN UNIT NO	TAG	QTY	DESCRIPTION
1	KEF-1	1	B113 - INLET SERVICE DUCT CONNECTION. USE TO CONNECT TO STANDARD 14" GREASE DUCT OR FIELD WELDED DUCT. INCLUDES (2) 7" RISERS BOLTED TO STANDARD INLET RISER.
		1	UTILITY SET GREASE CUP.
		1	B113 - 24" DISCHARGE EXTENSION.
		1	B1 - DISCHARGE ORIENTATION VERTICAL UPPER LEFT - CW INLET SIDE.
		1	B113 - INLET CONNECTION STANDARD 14" FLANGED GREASE DUCT.
		1	- SPRING VIBRATION ISOLATORS - B111 THRU B115 / EQUIVALENT SIZED - INDDOR/OUTDOOR USE.
2	KMUA-1	1	EVAPORATIVE COOLER WIRING HARNESS.
3	UPBLAST OPTION	1	GREASE BOX.
		1	FAN BASE CERAMIC SEAL - SHIP LOOSE - FOR GREASE DUCTS.
		1	ECM WIRING - EXHAUST - MANUAL DR 0-10VDC REFERENCE SPEED CONTROL -MSC- (TEL.CO), CCW ROTATION.

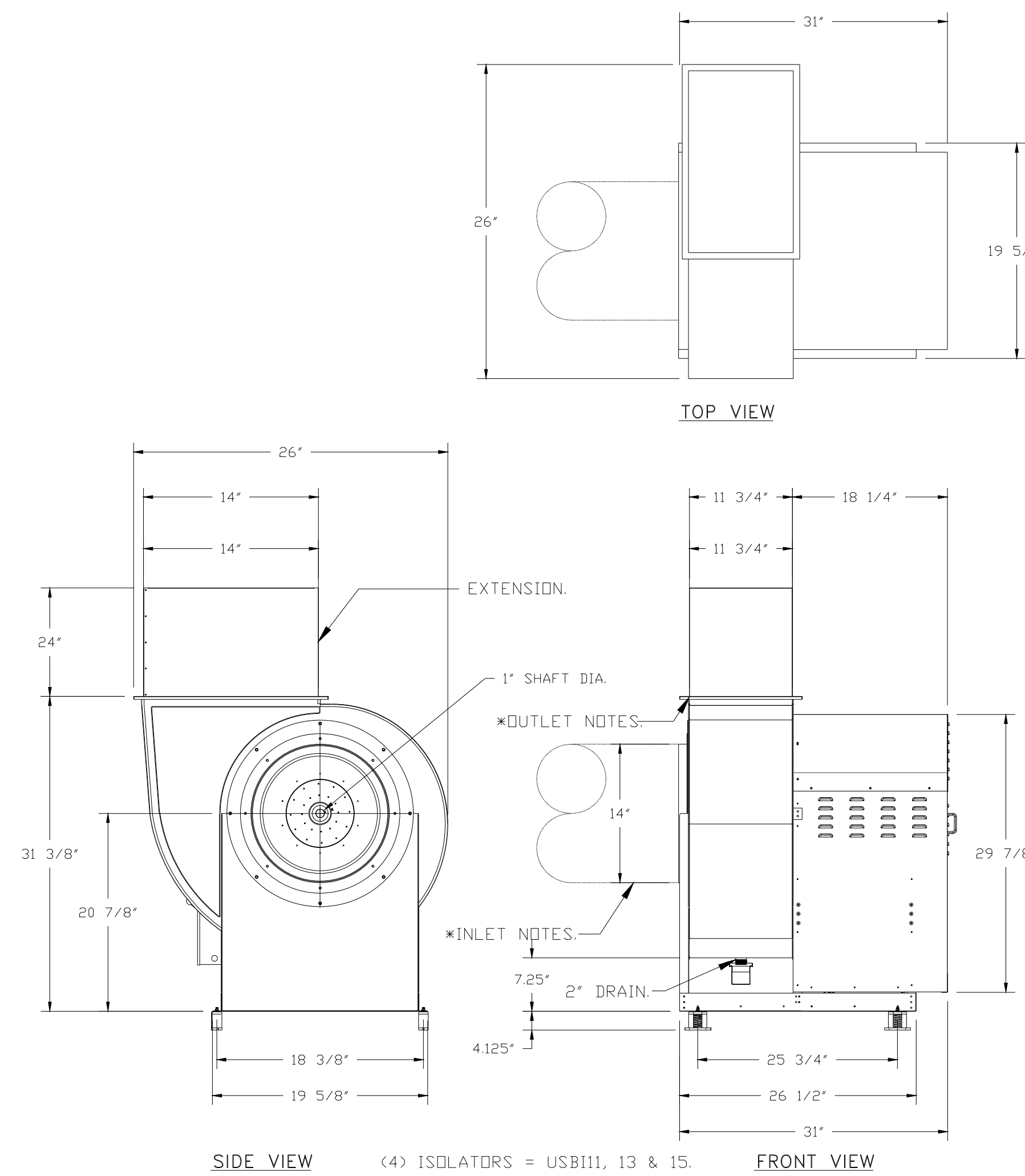
FAN ACCESSORIES

FAN UNIT NO	TAG	EXHAUST				SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT	
1	KEF-1	YES							
2	KMUA-1								
3	UPBLAST OPTION	YES							

CURB ASSEMBLIES

NO	ON FAN	TAG	WEIGHT	ITEM	SIZE
1		ROOF PEN	21 LBS	CURB	23.000"W X 23.000"L X 12.000"H ALONG LENGTH, RIGHT.
2	# 2	KMUA-1	39 LBS	CURB	21.000"W X 21.000"L X 12.000"H .
	# 2			RAIL	4.000"W X 4.000"L X 36.000"H.
3	# 3	UPBLAST OPTION	36 LBS	CURB	23.000"W X 23.000"L X 20.000"H VENTED HINGED.

FAN #1 EA-USB113BD-RM - EXHAUST FAN (KEF-1)



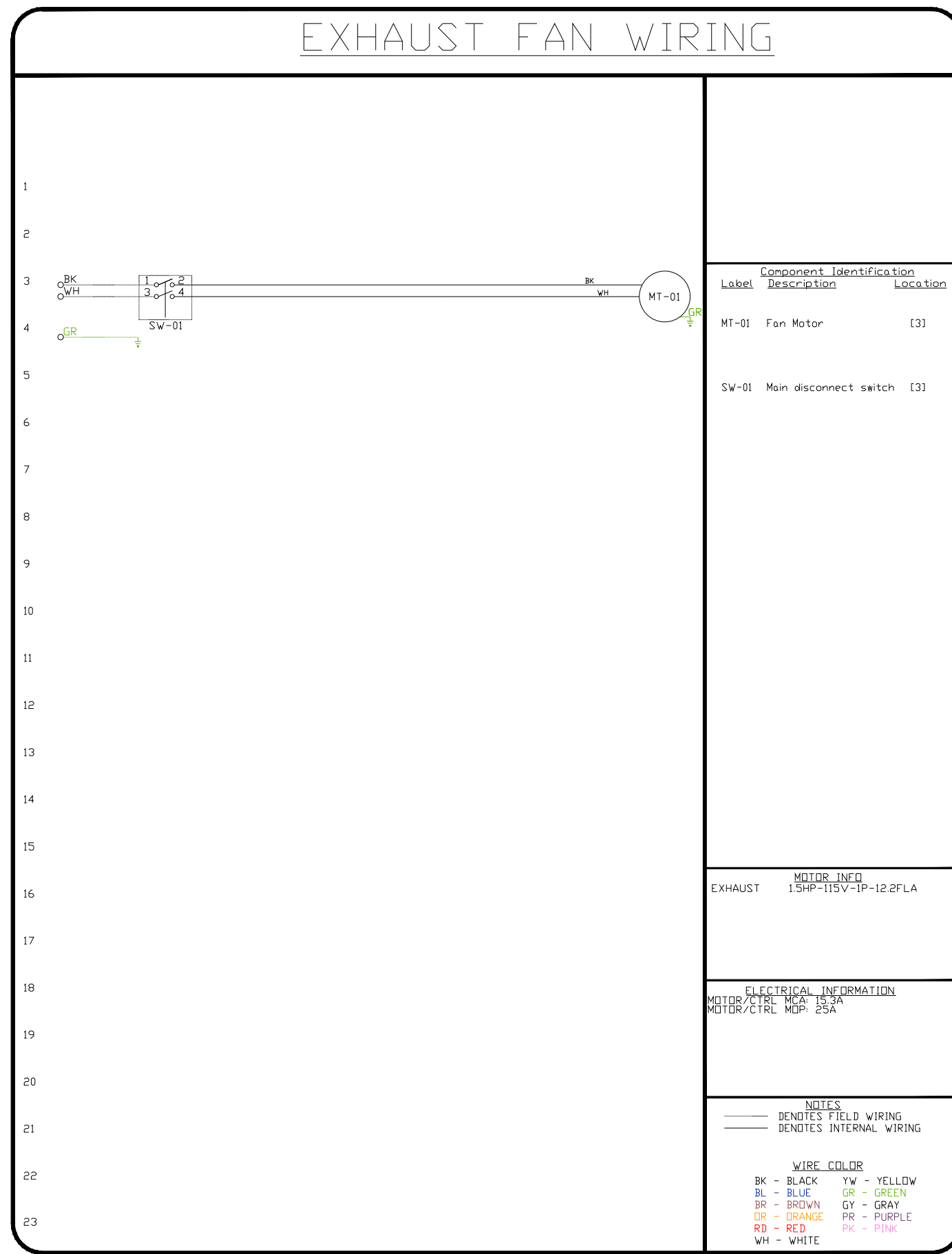
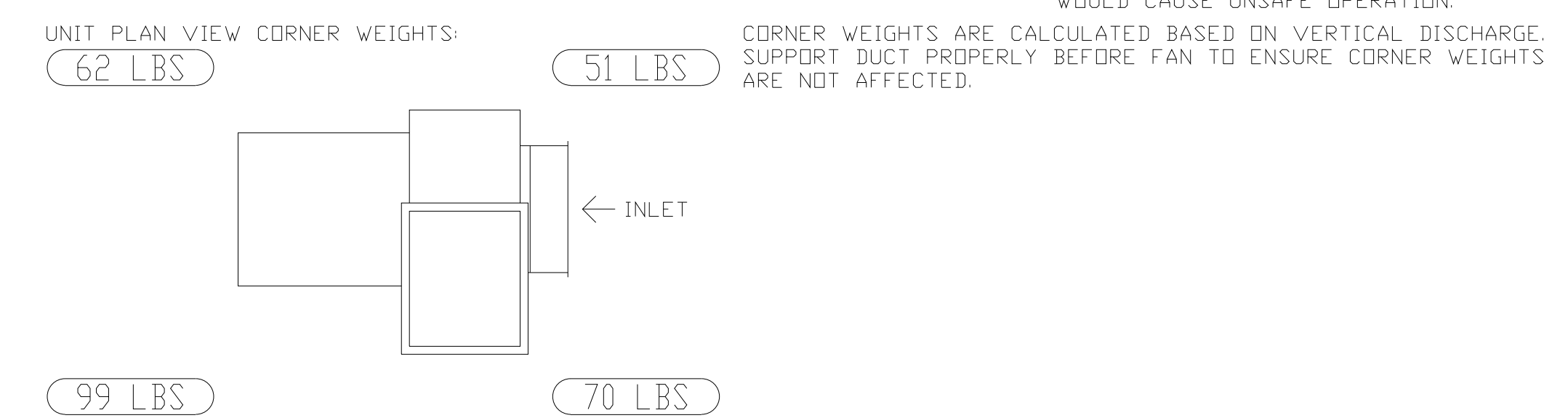
- FEATURES:**
- ROOF MOUNTED FANS.
 - UL705.
 - UL762 AND ULC-S645 (RESTAURANT MODEL).
 - HIGH HEAT OPERATION BELT DRIVE 350°F (176°C).
 - HEAT SLINGER.
 - NEMA 3R SAFETY DISCONNECT SWITCH.
 - GREASE CLASSIFICATION TESTING.
 - 2" DRAIN.
 - MOTOR WEATHER COVER.
 - FULLY SEALED SCROLL HOUSING.
 - SCROLL ACCESS DOOR.
 - FLANGE 1 1/4".

NOTES TO INSTALLER

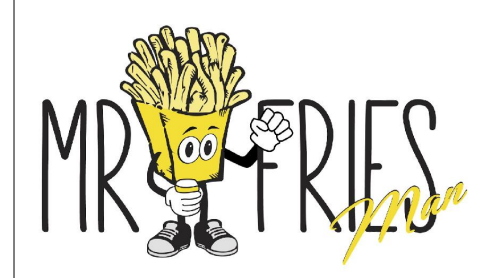
B113 - INLET SERVICE DUCT CONNECTION. USE TO CONNECT TO STANDARD 14" GREASE DUCT OR FIELD WELDED DUCT. INCLUDES (2) 7" RISERS BOLTED TO STANDARD INLET RISER.
 UTILITY SET GREASE CUP.
 B113 - 24" DISCHARGE EXTENSION.
 B1 - DISCHARGE ORIENTATION VERTICAL UPPER LEFT - CW INLET SIDE.
 B113 - INLET CONNECTION STANDARD 14" FLANGED GREASE DUCT.
 UTILITY SET - SPRING VIBRATION ISOLATORS - B111 THRU B115 / EQUIVALENT SIZED UTILITY.

* INLET/OUTLET NOTES:
 LENGTH OF THE STRAIGHT DUCT ON THE INLET AND OUTLET TO BE 3 TIMES THE EQUIVALENT DUCT DIAMETER BEFORE CONNECTING TO ANY FITTINGS SUCH AS ELBOWS TO AVOID SYSTEM EFFECT.

NORMAL TEMPERATURE TEST BELT DRIVE EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 350°F (176°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.



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 Project Engineer
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 788 N Ethan way, Anaheim
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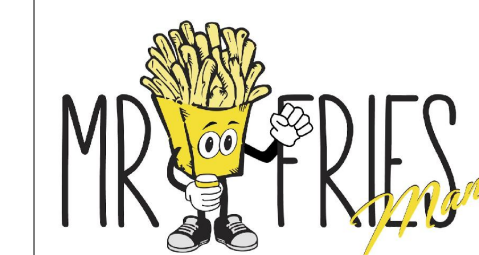


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MECHANICAL DETAILS



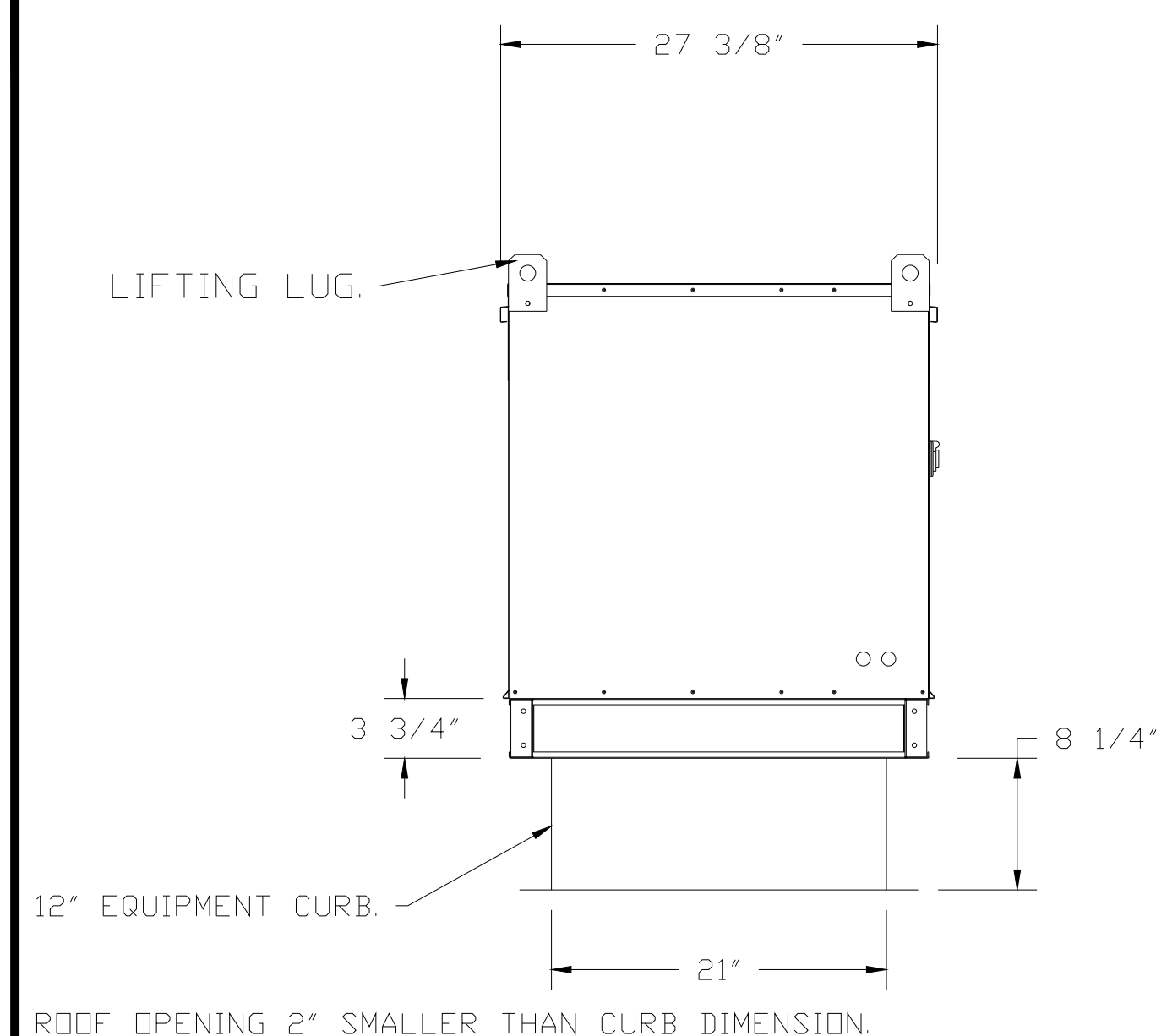
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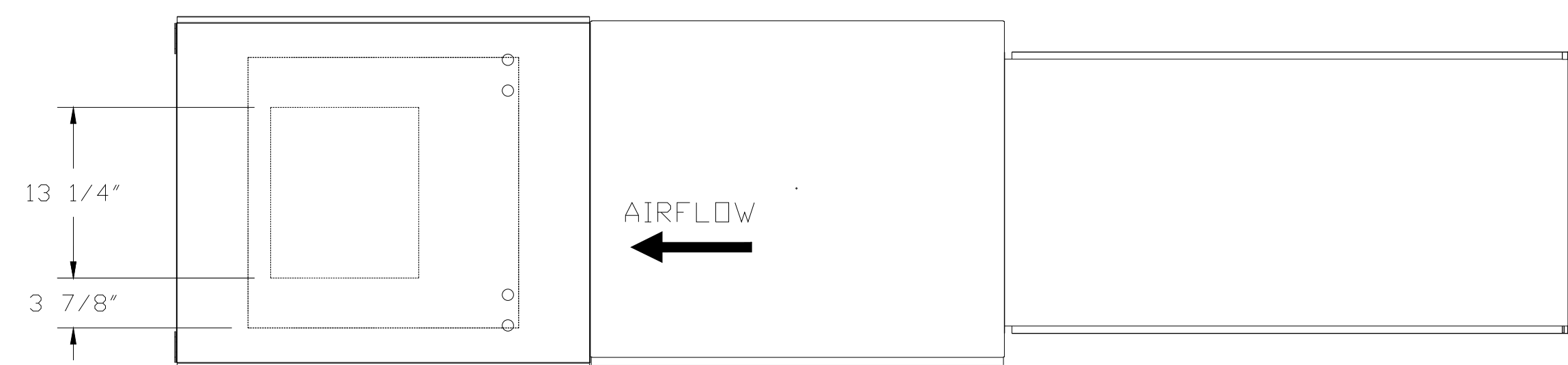
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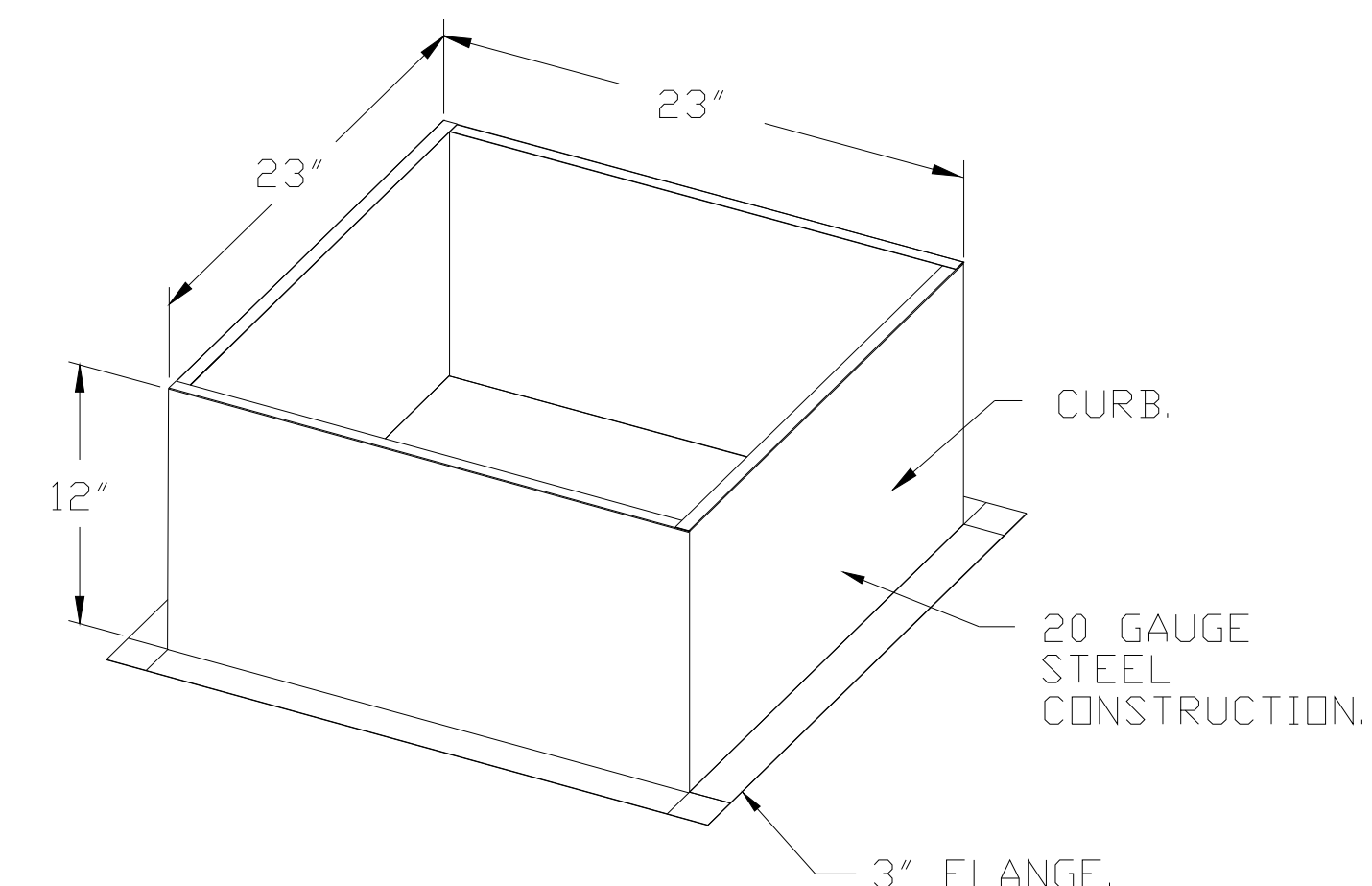
M-4



SUPPLY FAN (KMUA-1)



SUPPLY FAN (KMUA-1)

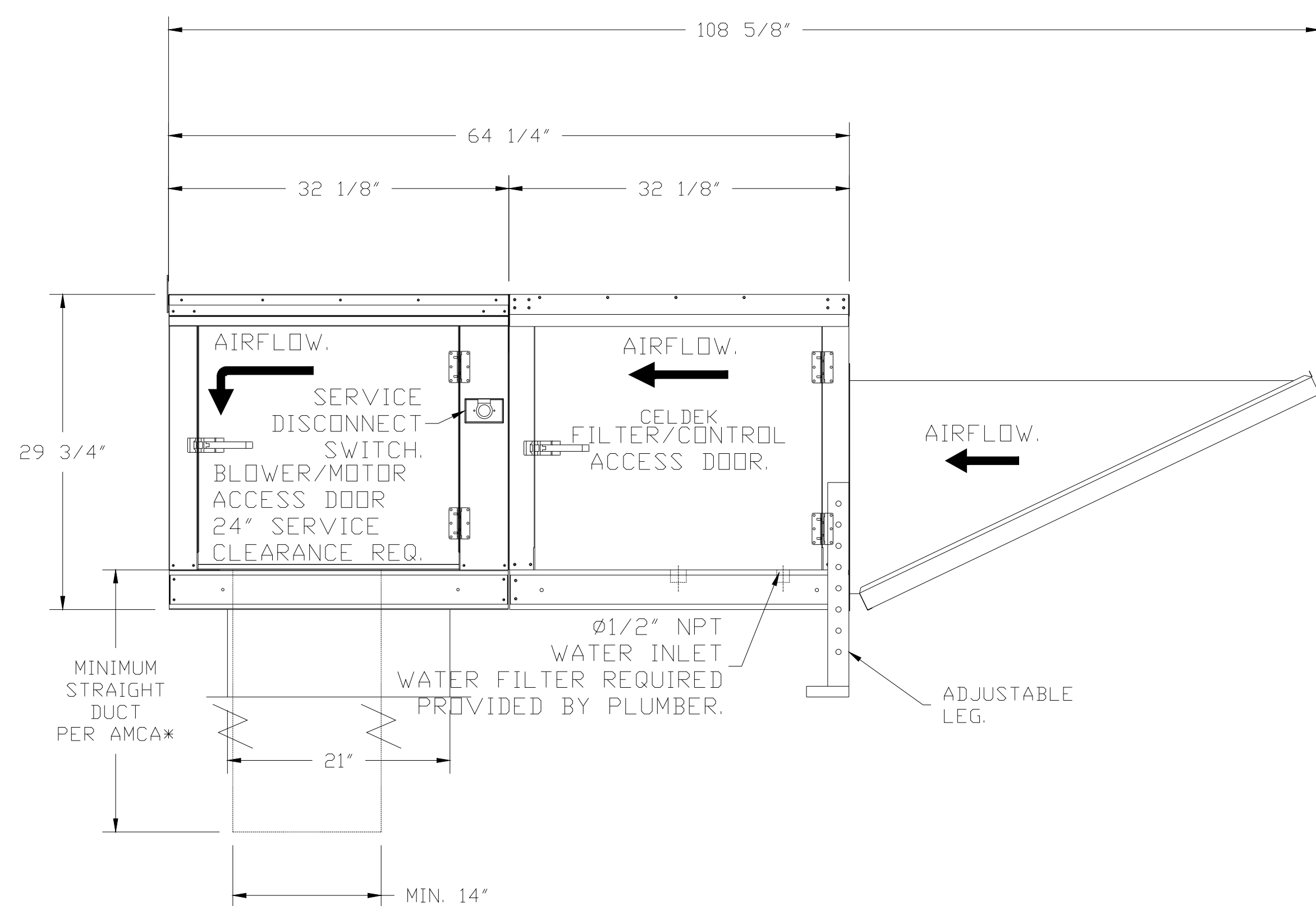


CURB #1 (ROOF PEN)

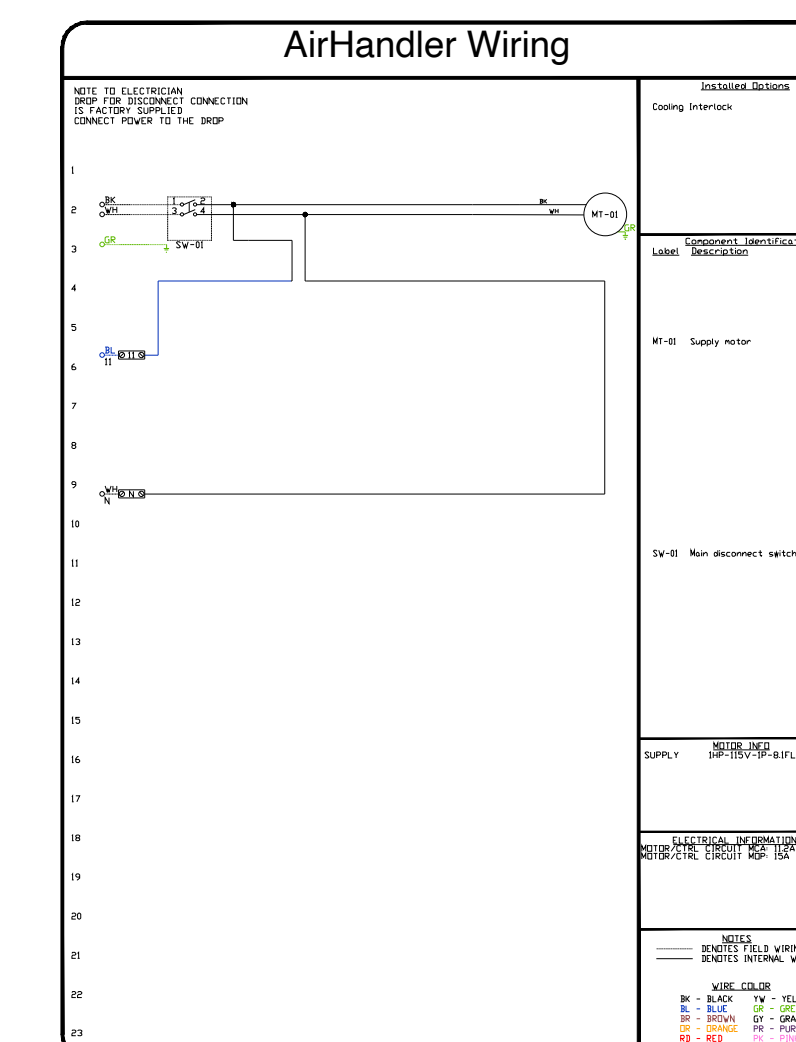
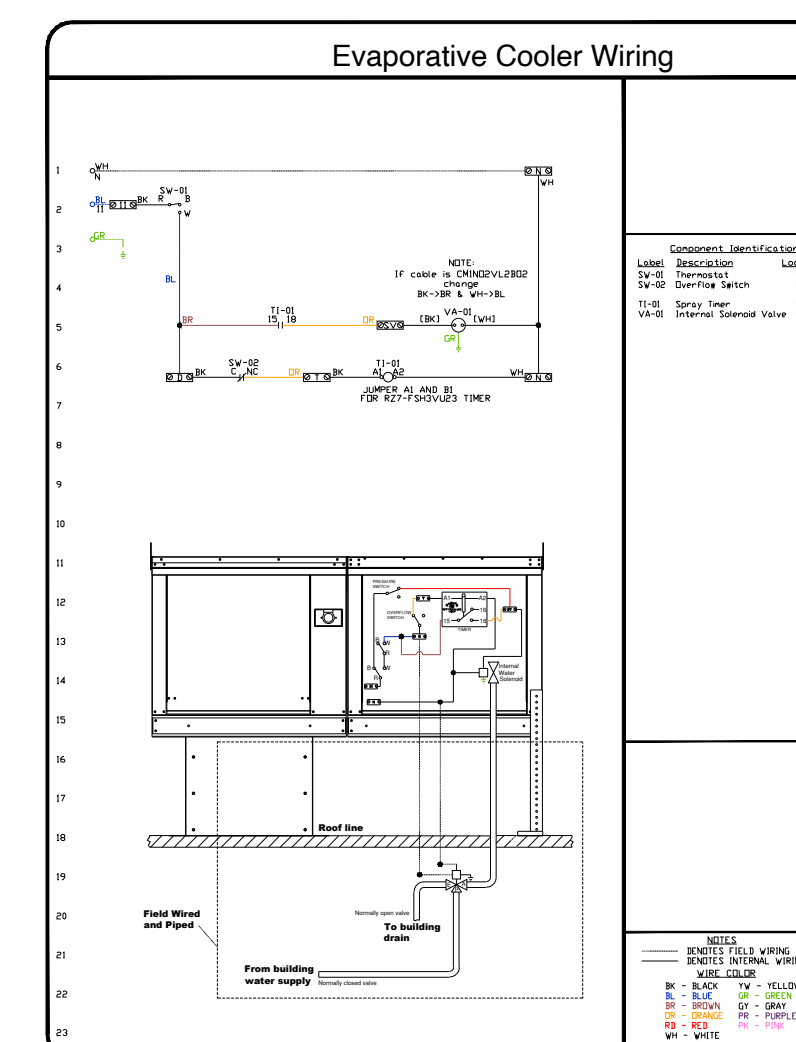
FAN #2 EA-A1-G10 - SUPPLY FAN (KMUA-1)

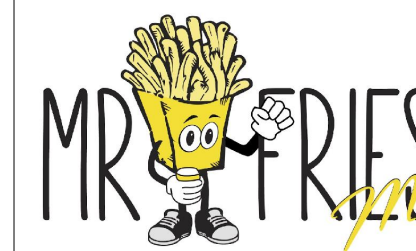
1. UNTEMPERED SUPPLY UNIT WITH 10" BLOWER IN SIZE #1 HOUSING.
2. EVAP COOLER (CELDEK) W/INTAKE HOOD W/EZ FILTERS.
3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT.
4. 120V WIRING CONNECTION TO ENERGIZE EVAPORATIVE COOLERS FROM UNTEMPERED SUPPLY FANS.

*NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 201. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRASTICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 14" x 14".



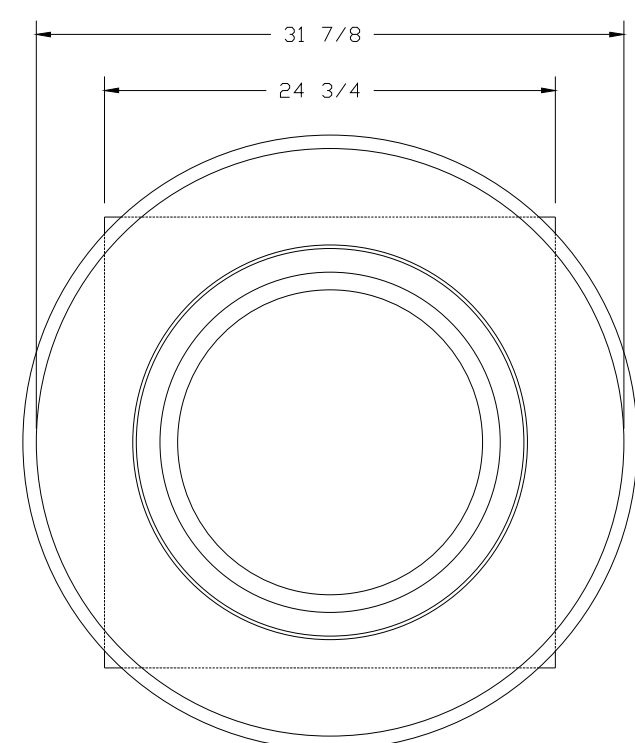
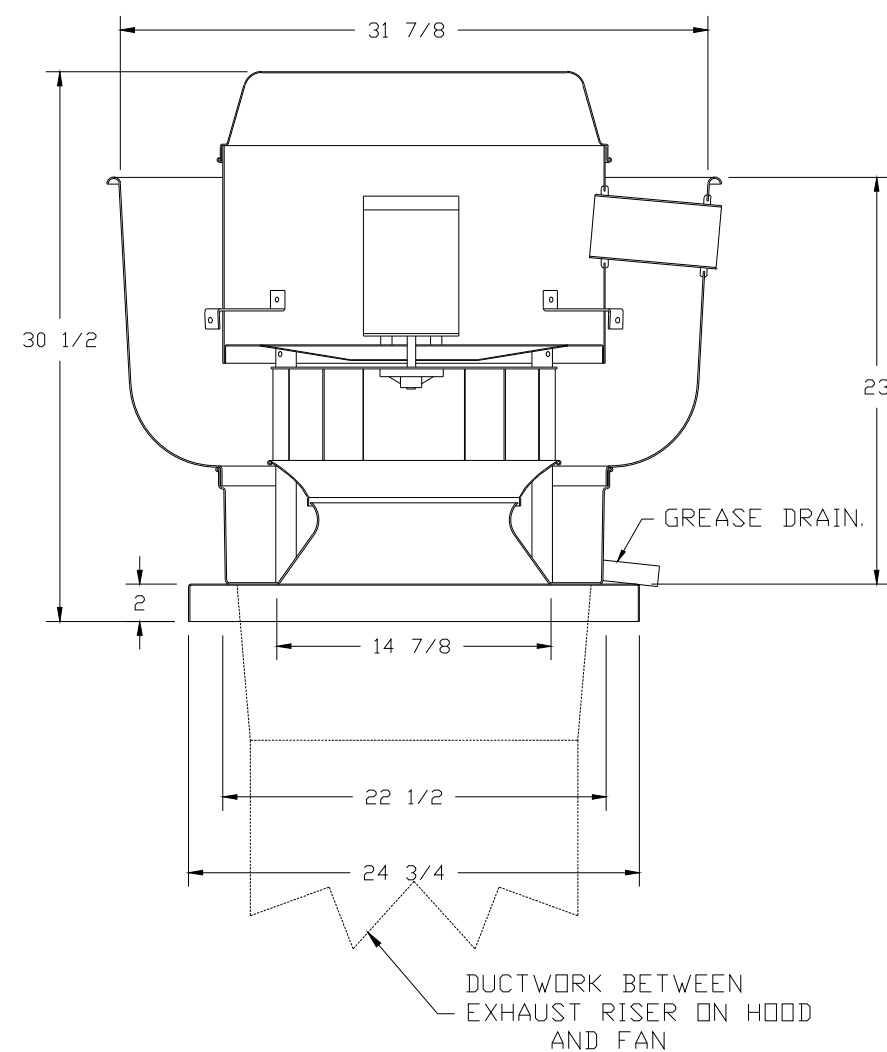
SUPPLY FAN (KMUA-1)





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FAN #3_DUBSHFA - EXHAUST FAN (UPBLAST OPTION)



TOP VIEW

FEATURES:

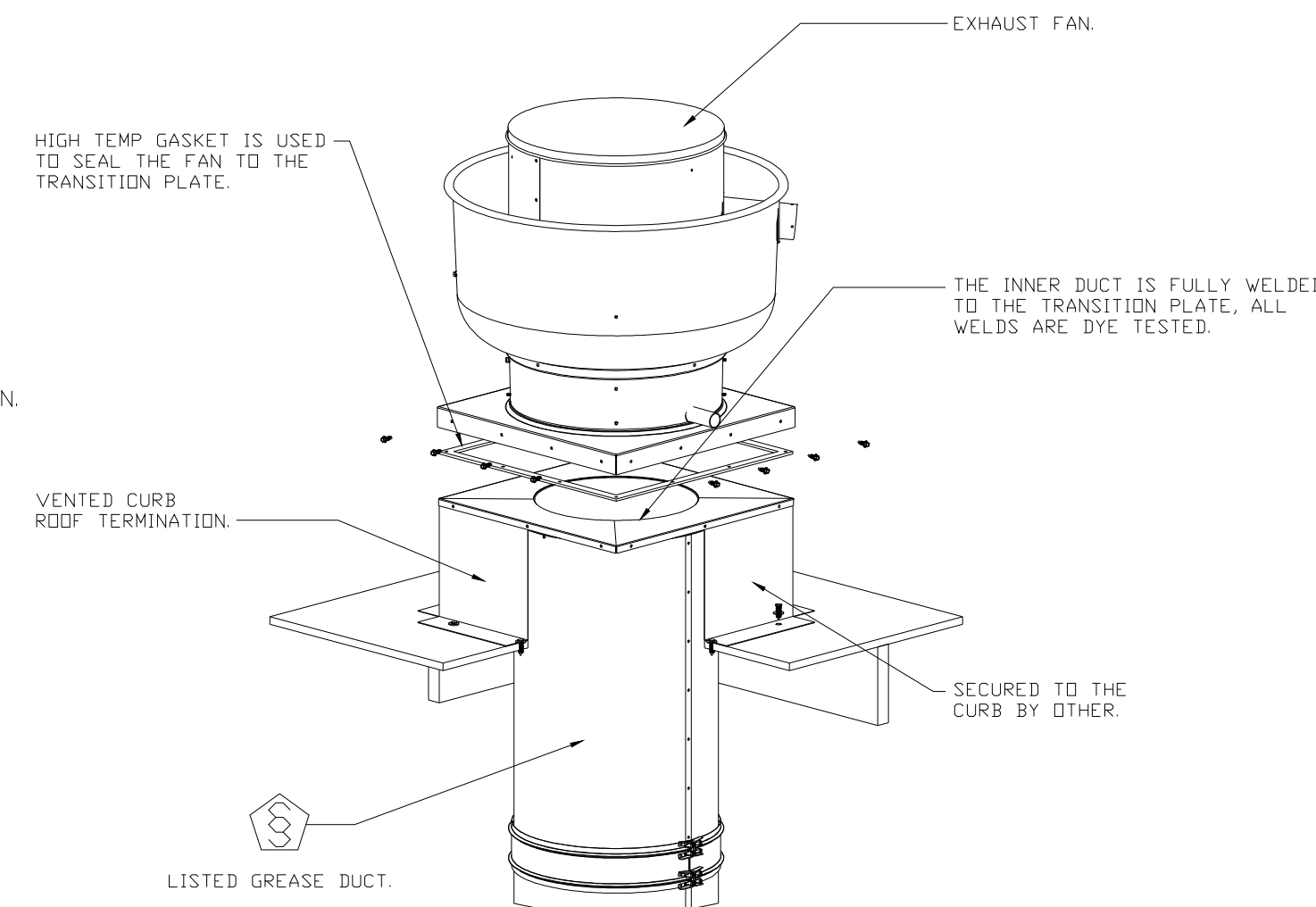
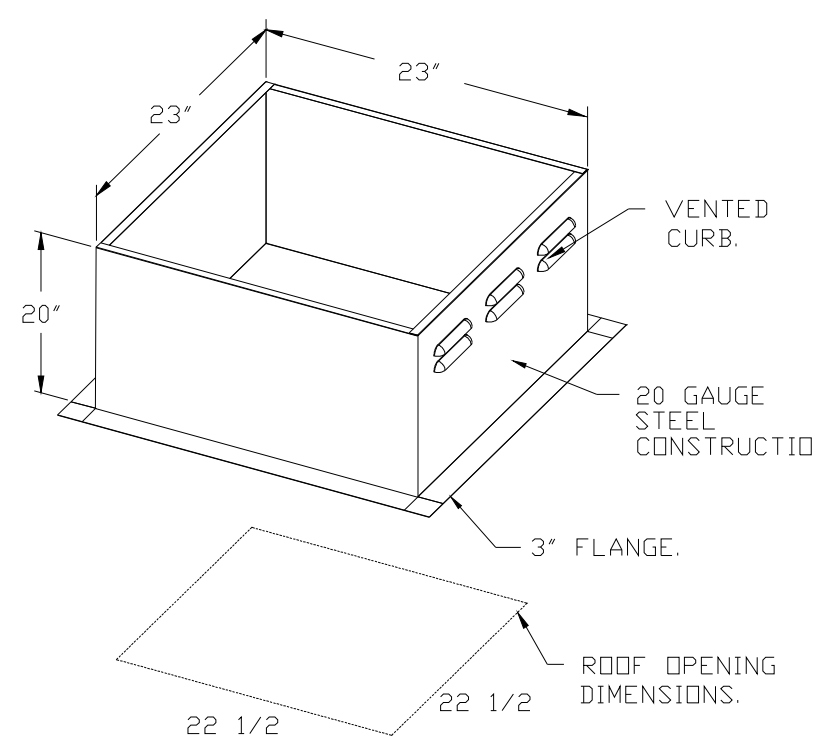
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
- ROOF MOUNTED FANS.
- RESTAURANT MODEL.
- UL705 AND UL762 AND ULC-S645
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- HIGH HEAT OPERATION 300°F (149°C).
- GREASE CLASSIFICATION TESTING.
- NEMA 3R SAFETY DISCONNECT SWITCH.

NORMAL TEMPERATURE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

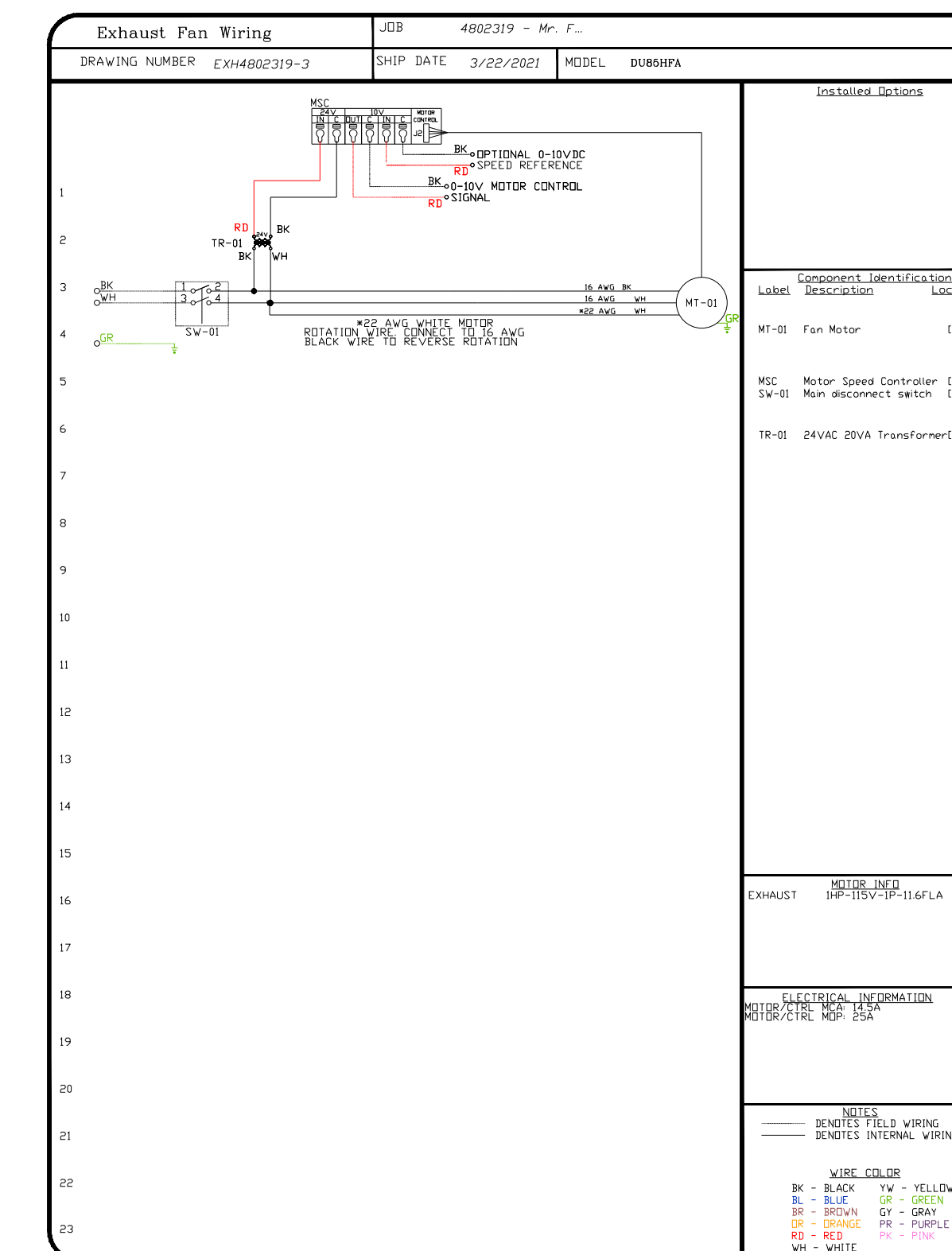
OPTIONS

- GREASE BOX
- FAN BASE CERAMIC SEAL - SHIP LOOSE - FOR GREASE DUCTS.
- ECM WIRING PACKAGE - EXHAUST - MANUAL OR 0-10VDC REFERENCE SPEED CONTROL -MSC- (TELCD), CCW ROTATION.



*****OPTIONAL*****

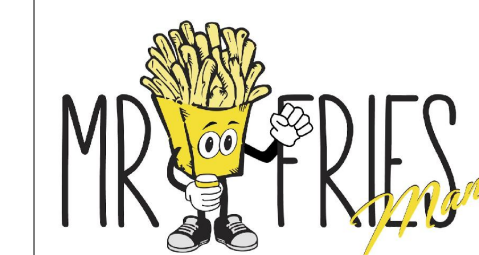
THE USE OF UPBLAST IS TO BE DETERMINED IN THE FIELD BY THE GC & C-20 HVAC INSTALLER



SCALE : AS NOTED

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SHEET TITLE
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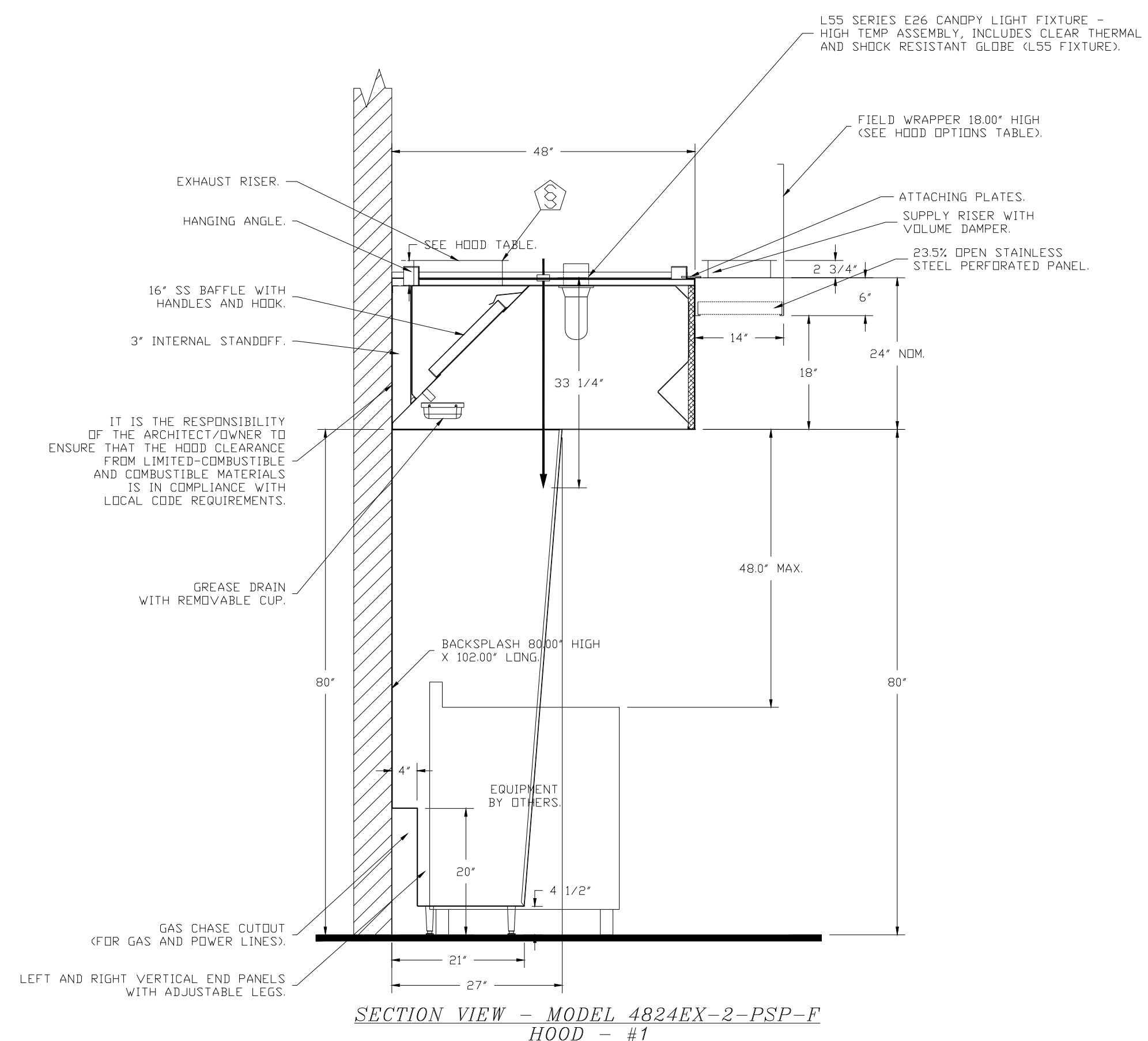
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SHEET TITLE

**MECHANICAL
DETAILS**

M-6



DUCT NOZZLE AND
PLENUM SPRAY BAR LOCATION

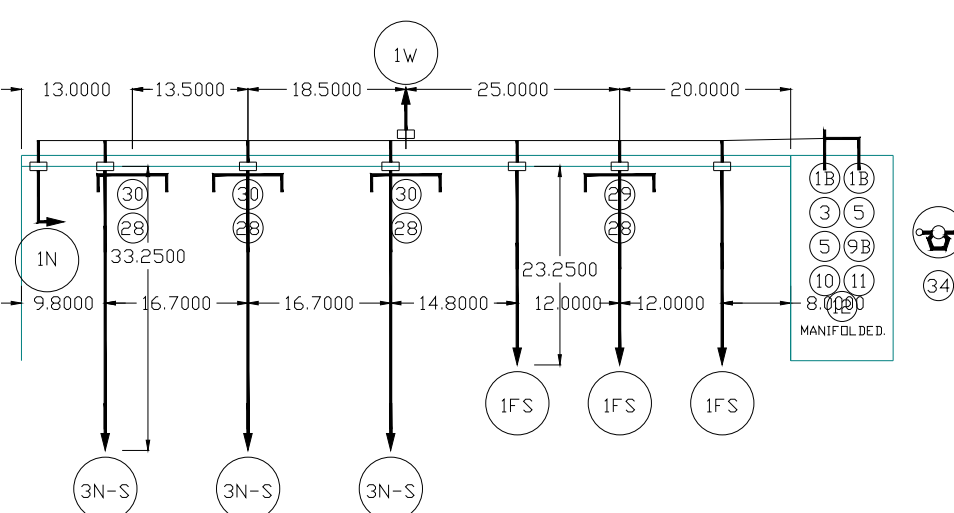
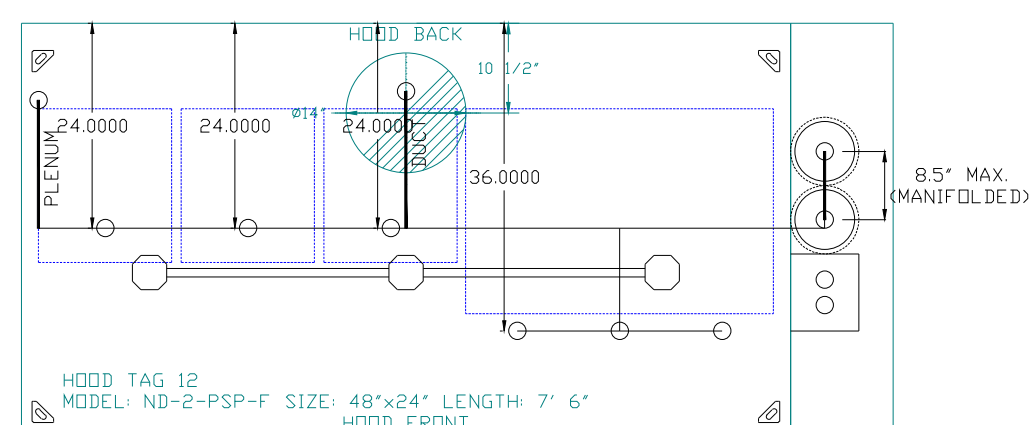
NOTES

- FIELD PIPE DROPS AS SHOWN SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS.
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
- MAXIMUM 9 ELBOWS IN SUPPLY LINE.
- MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE COVERING A RANGE, FRYER, OR WOK TO REFLECT GENERAL PIPING REQUIREMENTS.
- IF APPLICABLE, PRE-PIPED CHARBROILER DROPS ARE SHIPPED LOOSE.
- FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD.
- APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.
- THIS FIRE SYSTEM COMPLIES WITH UL 300 REQUIREMENTS.

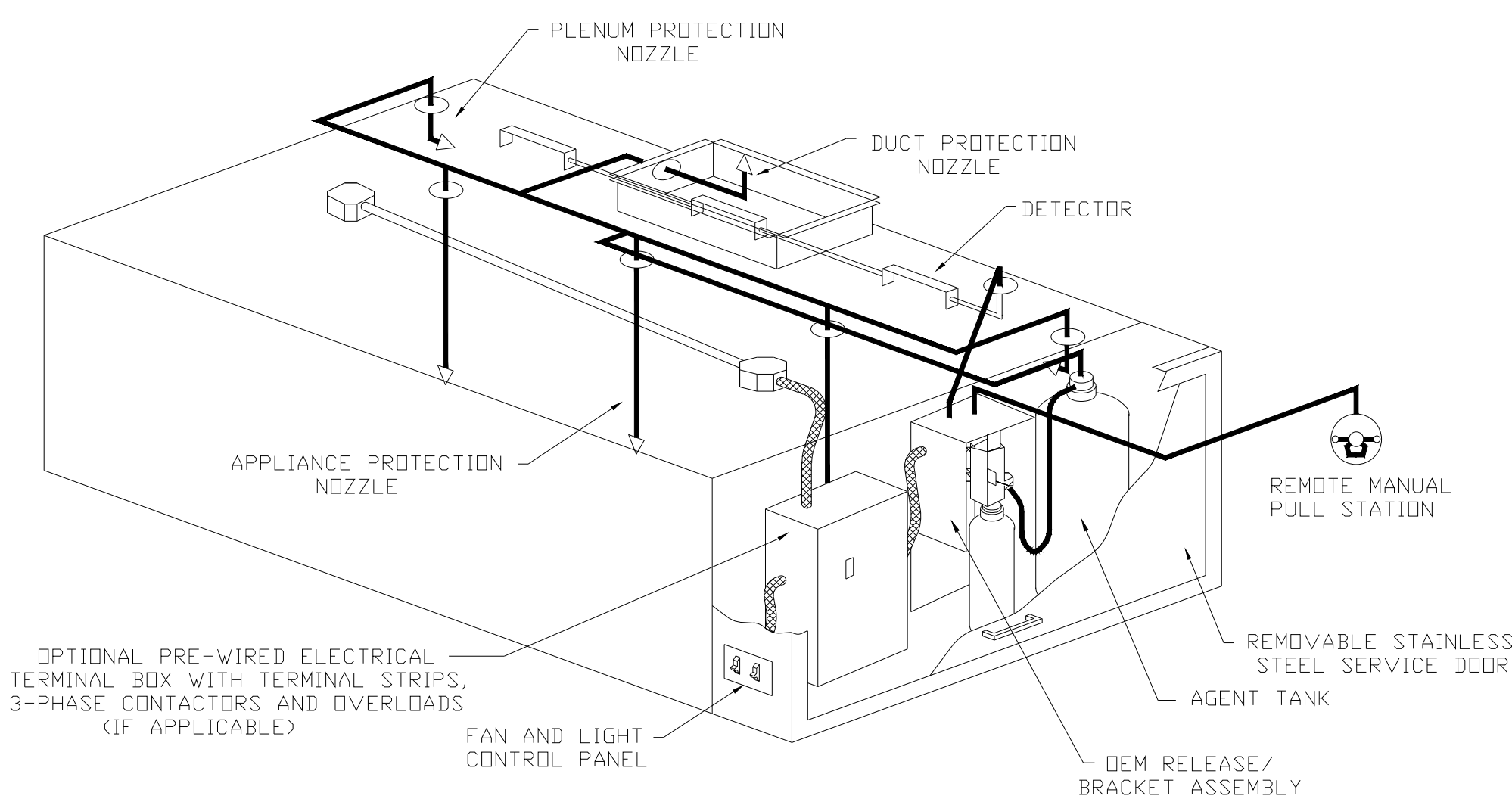
SYSTEM SIZE: ANSUL-3.0/3.0-MANIFOLD TOTAL FP REQUIRED: 14.
HOOD # 1 7' 6.00" LONG x 48" WIDE x 24" HIGH.
RISER # 1 SIZE: 1 1/2" DIA.
HOOD # 1 METAL BLOW-OFF CAPS INCLUDED.

LEGEND - FIRE CABINET ANSUL SYSTEM

- 1A 1.5 GALLON TANK.
- 1B 3 GALLON TANK.
- 2 DEM AUTOMAN RELEASE.
- 3 DEM REGULATED RELEASE.
- 4 DEM REGULATED ACTUATOR.
- 5 ANSULEX LIQUID AGENT (3 GAL.).
- 6 ANSULEX LIQUID AGENT (1.5 GAL.).
- 7 CARTRIDGE (101-20).
- 8 CARTRIDGE (101-10).
- 9 CARTRIDGE (101-30).
- 9A CARTRIDGE (LT-A-101-30).
- 9B DOUBLE TANK CARTRIDGE.
- 10 TEST LINK.
- 11 DOUBLE MICROSWITCH.
- 12 HOSE ASSEMBLY.
- 1100 DUCT NOZZLE (430913).
- 2W DUCT NOZZLE (419337).
- 1W NOZZLE ASSEMBLY (419336).
- 1F NOZZLE ASSEMBLY (419333).
- 1N NOZZLE ASSEMBLY (419335).
- 1/2N NOZZLE ASSEMBLY (419334).
- 3N NOZZLE ASSEMBLY (419338).
- 245 NOZZLE ASSEMBLY (419340).
- 230 NOZZLE ASSEMBLY (419339).
- 2120 NOZZLE ASSEMBLY (419343).
- 290 NOZZLE ASSEMBLY (419342).
- 260 NOZZLE ASSEMBLY (419341).
- 28 DETECTOR BRACKET.
- 29 LOW TEMP FUSIBLE LINK.
- 30 HIGH TEMP FUSIBLE LINK.
- MGV MECHANICAL GAS VALVE.
- EGV ELECTRICAL GAS VALVE.
- 34 REMOTE MANUAL PULL STATION.
- S SWIVEL ADAPTOR.



1.5 GALLON TANK 15.60\"/>	3 GALLON TANK 15.60\"/>	LOW TEMP FUSIBLE LINK 15.60\"/>	HIGH TEMP FUSIBLE LINK 15.60\"/>
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TYPICAL ANSUL R-102 SYSTEM LAYOUT

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

NOTES

- FIELD PIPE DROPS AS SHOWN SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS.
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
- MAXIMUM 9 ELBOWS IN SUPPLY LINE.
- MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE COVERING A RANGE, FRYER, OR WOK TO REFLECT GENERAL PIPING REQUIREMENTS.
- IF APPLICABLE, PRE-PIPED CHARBROILER DROPS ARE SHIPPED LOOSE.
- FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD.
- APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.

SPECIFICATIONS

THE RESTAURANT FIRE SUPPRESSION SYSTEM SHALL BE THE PRE-ENGINEERED TYPE WITH A FIXED NOZZLE AGENT DISTRIBUTION NETWORK. IT SHALL BE LISTED WITH UNDERWRITERS LABORATORIES, INC. (UL)

THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND ACTUATION WITH LOCAL OR REMOTE MANUAL ACTUATION. ACCESSORIES SHALL BE AVAILABLE FOR MECHANICAL OR ELECTRICAL GAS LINE SHUT-OFF APPLICATIONS.

THE EXTINGUISHING AGENT SHALL BE A POTASSIUM CARBONATE, POTASSIUM ACETATE-BASED FORMULATION DESIGNED FOR FLAME KNOCKDOWN AND SECUREMENT OF GREASE RELATED FIRES. IT SHALL BE AVAILABLE IN PLASTIC CONTAINERS WITH INSTRUCTIONS FOR LIQUID AGENT HANDLING AND USAGE.

THE REGULATED RELEASE MECHANISM SHALL BE COMPATIBLE WITH A FUSIBLE LINK DETECTION SYSTEM. THE FUSIBLE LINK SHALL BE SELECTED AND INSTALLED ACCORDING TO THE OPERATING TEMPERATURE IN THE VENTILATING SYSTEM. THE FUSIBLE LINK SHALL BE SUPPORTED BY A DETECTOR BRACKET/LINKAGE ASSEMBLY.

DUCTWORK PARTS

TAG	PART #	CFM	SP	WEIGHT	VELOCITY	QTY	DESCRIPTION
P1	DW1445DWASY-2R-S	1725	-0.042	19.87	1613.64	1	DOUBLE WALL DUCT - 14" INNER 45 DUCT - 2 LAYERS REDUCED CLEARANCE - 18" STAINLESS STEEL OUTER SHELL.
P2	DW1445DWASY-2R-S	1725	-0.06	19.87	1613.64	1	DOUBLE WALL DUCT - 14" INNER 45 DUCT - 2 LAYERS REDUCED CLEARANCE - 18" STAINLESS STEEL OUTER SHELL.
P3	DW1435DWLT-2R-S	1725	-0.0133	46.53	1613.64	1	DOUBLE WALL DUCT - 14" INNER DUCT, 35" LONG - 2 LAYERS REDUCED CLEARANCE - 18" STAINLESS STEEL OUTER SHELL.
P4	DW1427DWAJD-2R-S	1725	-0.0057	52.12	1613.64	1	DOUBLE WALL ADJUSTABLE DUCT - 14" INNER DUCT - 2 LAYERS REDUCED CLEARANCE - 18" STAINLESS STEEL OUTER SHELL. MIN LENGTH = 11" / MAX LENGTH = 24.5" / ADJUSTMENT = 13.5" / ADJUSTABLE SECTION MAY NEED TO BE CUT. INCLUDES SINGLE AND DOUBLE WALL "V" CLAMPS.
P5 ASSEMBLED W/P6	DW1435DWLTP-2R-S	1725	-0.014	48.06	1613.64	1	DOUBLE WALL DUCT - 14" INNER DUCT, 35" LONG - 2 LAYERS REDUCED CLEARANCE - 18" STAINLESS STEEL OUTER SHELL - USED WITH TRANSITION PLATE.
P6 ASSEMBLED W/P5,P7	DW2314TPDB	1725		14.07	1613.64	1	DUCT TO CURB TRANSITION DOWN TURN, 23" CURB TO 14" DUCT, 16 GA ALUMINIZED. NOT FOR USE WITH EXHAUST FANS.
P7 ASSEMBLED W/P6	DW14RISER	1725	-0.002	2.25	1613.64	1	SINGLE WALL DUCT RISER FOR WELDED HOODS, 14" DIA DUCT. STAINLESS STEEL.
P8 ASSEMBLED W/P10	DW14TEASY	1725	-0.0849	15.95	1613.64	1	SINGLE WALL DUCT TEE, 14" DUCT, ASSEMBLY.
P9	DW1447LT	1725	-0.018	21.79	1613.64	1	SINGLE WALL DUCT 14" DIAMETER, 47" LONG, FLANGE AT BOTH ENDS. STAINLESS STEEL.
SYSTEM AT P9			-0.7139	0.00			
P10 ASSEMBLED W/P8 O=S	DW1415ADKIT			3.72		1	DUCT ACCESS DOOR WITH HANDLE & GREASE DAM, FOR 14" DUCT USE 15" DOOR. STAINLESS STEEL.
	3M-2000PLUS			0.80		3	DUCT - 3M FIRE BARRIER 2000 PLUS SILICONE - USED AS SEALANT TO SEAL DUCT JOINTS.
	DW14CLASY			1.06		4	DUCT "V" CLAMP WITH NEW DESIGN 14 GA BRACKETS, 14" DUCT, ASSEMBLY.
	DW14DWCLASY-2R-S			7.21		2	DUCT - 14" DUCT - 18" DOUBLE "V" CLAMP - 2R INSULATION & SINGLE "V" CLAMP INCLUDED - REDUCED CLEARANCE.
TOTAL WEIGHT				265.29			

SINGLE WALL FACTORY BUILT DUCTWORK

- ALL DUCTWORK IS REQUIRED TO BE INSTALLED WITH THE MAXIMUM SUPPORT SPACING LISTED BELOW.
- FOR A COMPLETE LIST OF APPROVED SUPPORT METHODS, SEE THE INSTALLATION AND OPERATION MANUAL.
- DUCTWORK SHALL SLOPE NOT LESS THAN 1/16" PER LINEAR FOOT TOWARDS THE HOOD OR AN APPROVED GREASE COLLECTION RESERVOIR.
- WHERE HORIZONTAL DUCTS EXCEED 75 FEET IN LENGTH, THE SLOPE SHALL NOT BE LESS THAN 3/16" PER LINEAR FOOT.

DUCT DIAMETER	HORIZONTAL SUPPORT (FT)	VERTICAL WALL SUPPORT (FT)	VERTICAL CURB SUPPORT (FT)
5"	10'	10'	24'
6"	10'	10'	24'
7"	10'	10'	24'
8"	10'	10'	24'
10"	10'	10'	24'
12"	10'	10'	24'
14"	10'	10'	24'
16"	10'	10'	24'
18"	10'	10'	24'
20"	10'	10'	24'
22"	10'	10'	24'
24"	10'	10'	24'
26"	10'	10'	24'
28"	10'	10'	24'
30"	10'	10'	24'
32"	10'	10'	24'
34"	10'	10'	24'
36"	10'	10'	24'

ALL DUCT PREFABRICATED, FIRE-RESISTANCE RATED GREASE DUCT FOR REMOVAL OF GREASE AND SMOKE LADEN VAPORS MODEL DW-2R IS CLASSIFIED UNDER UL2221 (TEST OF FIRE RESISTIVE DUCT ENCLOSURE ASSEMBLIES) AS AN ALTERNATE TO 2-HR. FIRE RESISTIVE SHAFT ENCLOSURES WITH A REDUCED CLEARANCE TO COMBUSTIBLES (SIZES 5" TO 18" DIAMETER). MODEL 2R IS LISTED IN ACCORDANCE WITH THE REQUIREMENTS FOR DUCT ENCLOSURE CONDITION B.

DUCT SPECIFICATIONS FOR TYPE I HOOD

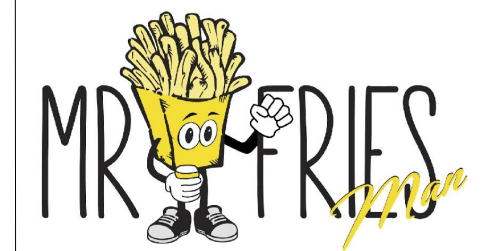
SECTION PREFABRICATED, FIRE-RESISTANCE RATED GREASE DUCT FOR REMOVAL OF GREASE AND SMOKE LADEN VAPORS SPECIFICATIONS
 TAG: DOUBLE WALL GREASE DUCT
 PART 1 - GENERAL 1.1 SUMMARY
 A. FACTORY-BUILT DOUBLE WALL GREASE DUCT.

QUALITY ASSURANCE
 A. LISTED AND COMPLIES WITH SAFETY STANDARDS UL1978, UL2221, CAN/ULC-S144 AND TESTING HAS BEEN EXTENDED TO RECOGNIZE ASTM E2336 AND AC101 DUE TO SIMILAR TESTING CRITERIA.
 B. WHEN INSTALLED IN ACCORDANCE WITH THESE INSTRUCTIONS AND NATIONAL FIRE PROTECTION ASSOCIATION "NFPA 96"; STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS.
 UL 2221: STANDARD FOR FIRE RESISTIVE GREASE DUCT ENCLOSURE ASSEMBLIES.

CONSTRUCTION
 A. INNER DUCT SECTION WALL SHALL BE CONSTRUCTED OF .036" THICK, 430 TYPE STAINLESS STEEL AND BE AVAILABLE IN DIAMETERS 5" THROUGH 36".
 B. OUTER DUCT SECTION WALL SHALL BE CONSTRUCTED OF 430 STAINLESS STEEL AT A MINIMUM OF .024" THICKNESS.
 C. DUCT SHALL INCLUDE 2 LAYERS OF SUPER WOOL 607 PLUS OR INSULFRAX ELITE BLANKET BETWEEN THE INNER AND OUTER WALL INSULATION BETWEEN THE INNER AND OUTER WALL.
 D. DUCT SECTIONS SHALL BE HELD TOGETHER BY THE MEANS OF A FORMED V CLAMP. V CLAMPS SHALL BE OF THE HEX-HEAD TYPE WITH FLANGED STOPS AND TAPERED "LEAD IN" THREADS.

E. DUCT JOINTS SHALL BE SEALED WITH 3M FIRE BARRIER 2000+. F.
 PART 3 - EXECUTION 3.1 EXAMINATION
 A. EXAMINE AREAS AND CONDITIONS FOR COMPLIANCE WITH REQUIREMENTS FOR INSTALLATION TOLERANCES AND OTHER CONDITIONS AFFECTING PERFORMANCE OF WORK.
 B. IF UNSATISFACTORY CONDITIONS EXIST, CORRECT CONDITIONS PRIOR TO INSTALLATION.

Ben Hamed
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 Phone No.: 951-903-2284

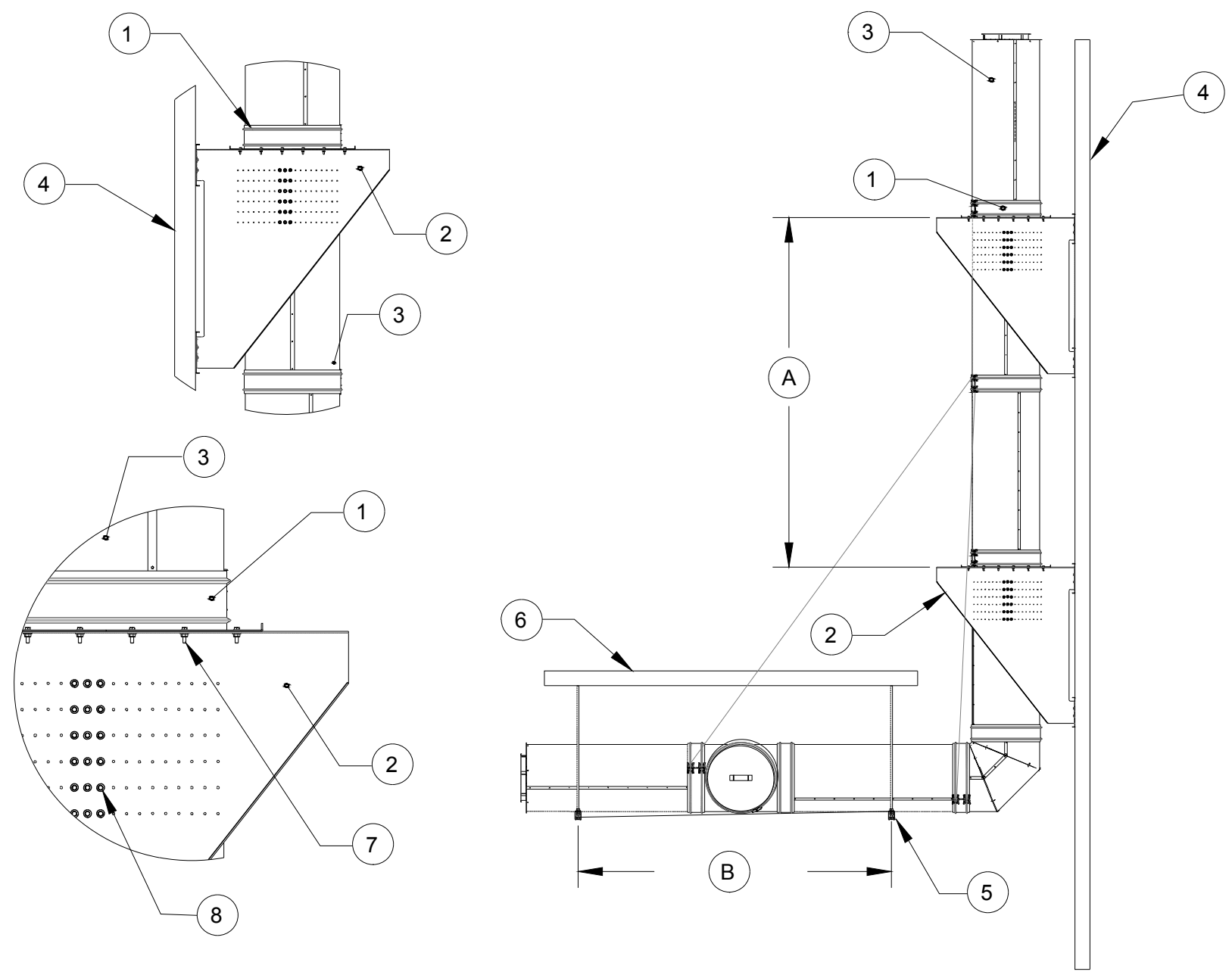


MR. FRIES MAN RESTAURANT
 111 North Vineyard Ave. Suite B
 Ontario CA91764 United States

CITY OF ONTARIO PERMIT#B202101530	
SUBMISSION DATE	3/25/2021
REVISION 01	4/21/2021
REVISION 02	5/12/2021

REVISION NO. #01
 REVISION DATE 04/21/2021
 DESCRIPTION: SPECIFY THE FIRE PROTECTION OF THE DUCT/SHAFT OF THE TYPE I HOOD

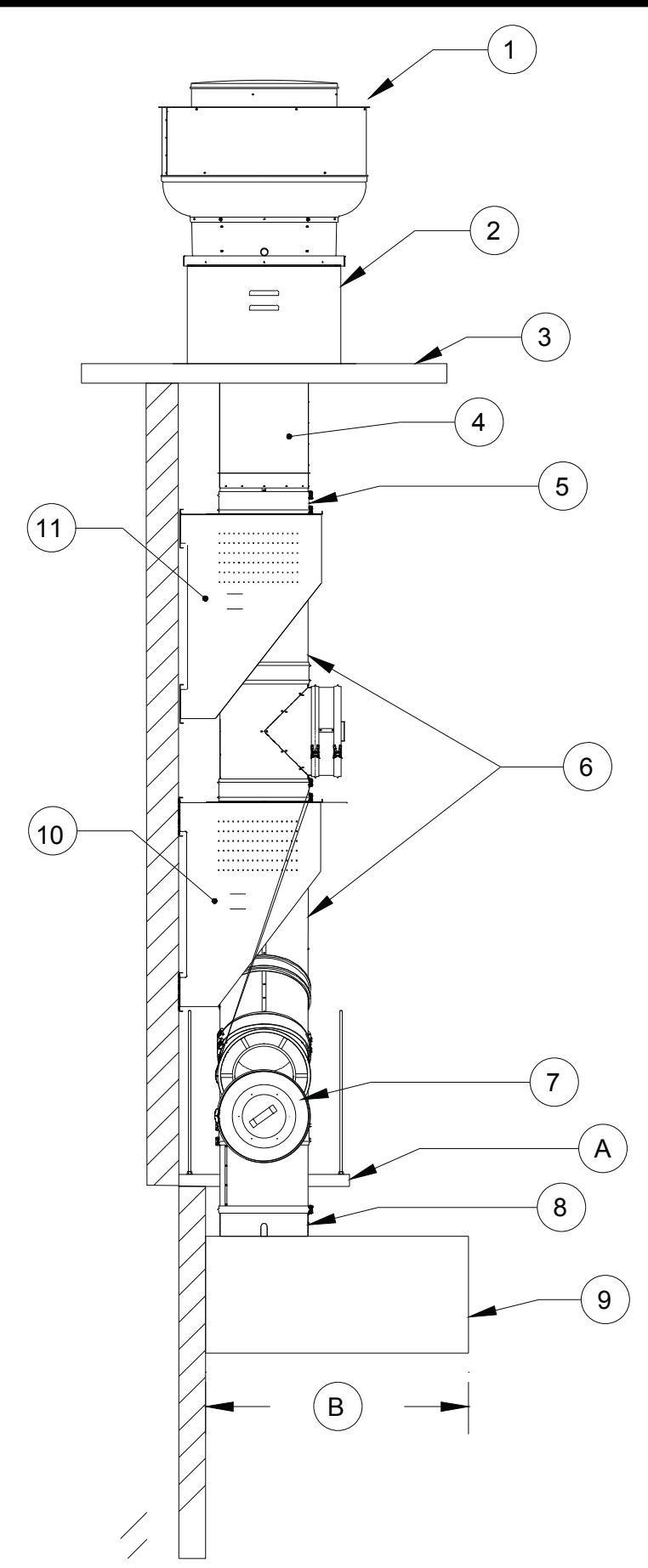
SHEET TITLE
 DUCT SUPPORT



1. Double V-band - The V-band is located above vertical support.
2. Vertical Support
3. Duct System
4. Types of Wall Construction: 2" x 4" Wood Studs, 2" x 4" (25) Gauge Studs, Concrete/Masonry
5. Horizontal Support
6. Ceiling
7. 5/16" Whiz Nuts and Bolts. Used to secure top plate.
8. 5/16"-18 x 1-1/2" Self-Drilling Screws
- A. Vertical Support Spacing, refer to M-7
- B. Horizontal Support Spacing, refer to M-7

VERTICAL SUPPORT DETAIL

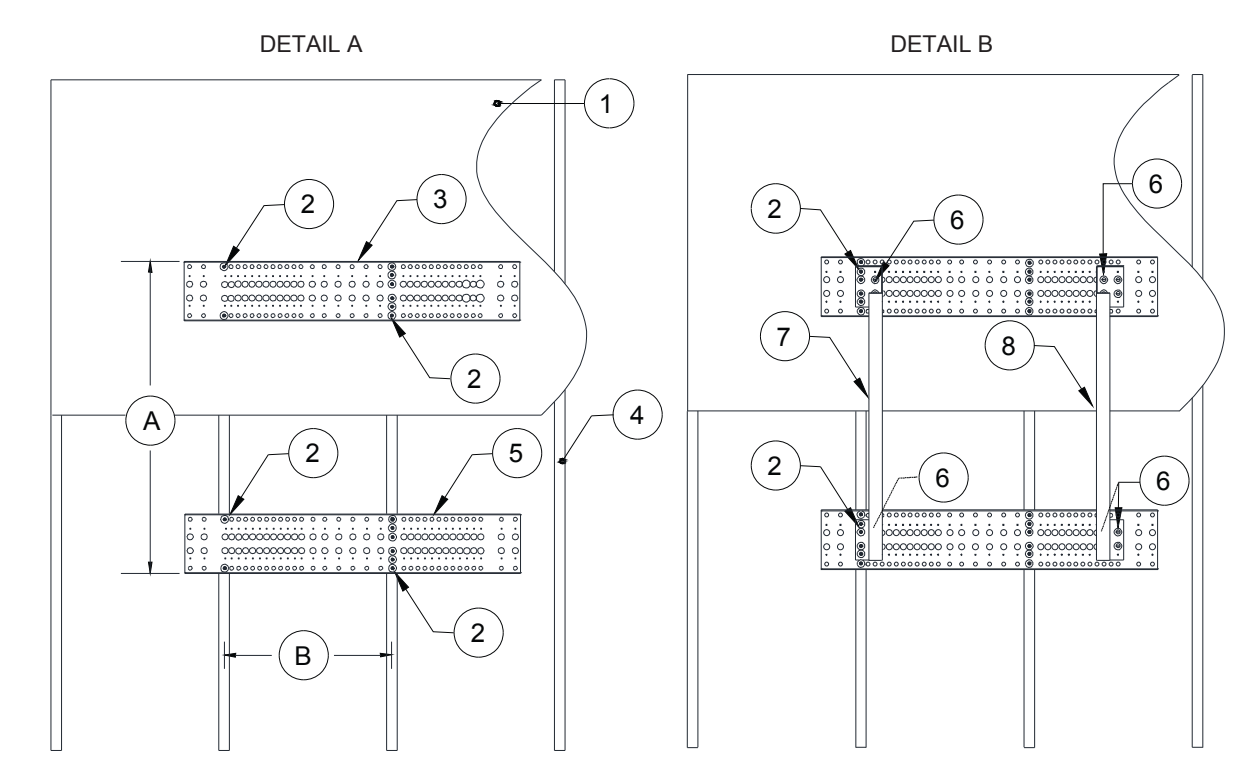
N.I.S.



1. Exhaust Fan
2. Vented Curb
3. Roof
4. Adjustable Duct
5. Double V-band
6. Standard Duct Length
7. Insulated Access Door Cover/Tee - Provided when there is a change in direction.
8. Riser Cover
9. Exhaust Hood
10. First Vertical Support - Located at joint #1, after a change in direction. Installed under the double V-band.
11. Second Vertical Support - Installed under the double V-band.
- A. Horizontal Support Spacing, refer to M-7
- B. Hood Width

GREASE DUCT SUPPORT DETAIL

N.I.S.

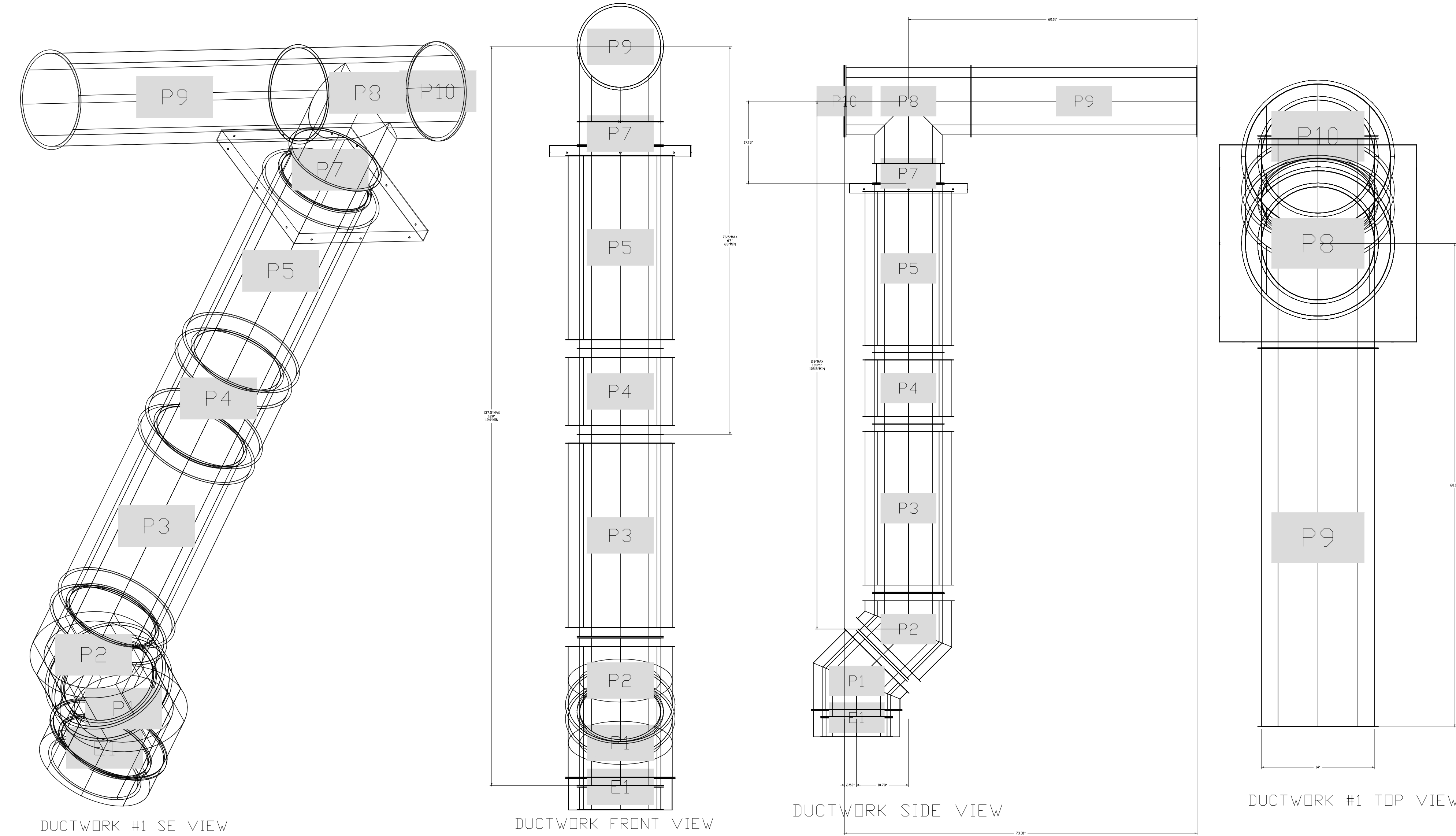


1. Wall Substrate (Wood, Steel)
2. Hardware for Stud Installation - Wood/Steel
 - Wood - 5/16" x 3-1/2" Lag Bolts and Washers
 - Steel - 5/16" x 1-1/2" Self-Drilling Screws and 5/16" x 4" Toggle Bolts
3. Wall Support Plate #1
4. Stud (Wood/Steel)
5. Wall Support Plate #2
6. 5/16" x 4" Toggle Bolts
7. Side Support Plate #1
8. Side Support Plate #2
9. Rear Flat Support Plate
10. 5/16"-18 Hardware, secures flat plates to the side plates.
11. Front Flat Support Plate
12. 5/16"-18 x 1-1/2" Self-Drilling Screws
- A. 44" Spacing Distance
- B. 24" Centered Spacing Distance

* Third wall support plate used for 26"-36" duct.

VERTICAL SUPPORT (WOOD, STEEL)

N.I.S.



DOUBLE WALL FACTORY BUILT DUCTWORK

- ALL DUCTWORK IS REQUIRED TO BE INSTALLED WITH THE MAXIMUM SUPPORT SPACING LISTED BELOW.
- FOR A COMPLETE LIST OF APPROVED SUPPORT METHODS, SEE THE ENTIRE INSTALLATION AND OPERATION MANUAL.
- DUCTWORK SHALL SLOPE NOT LESS THAN 1/16" PER LINEAR FOOT TOWARDS THE HOOD OR AN APPROVED GREASE COLLECTION RESERVOIR.
- WHERE HORIZONTAL DUCTS EXCEED 75 FEET IN LENGTH, THE SLOPE SHALL NOT BE LESS THAN 3/16" PER LINEAR FOOT.

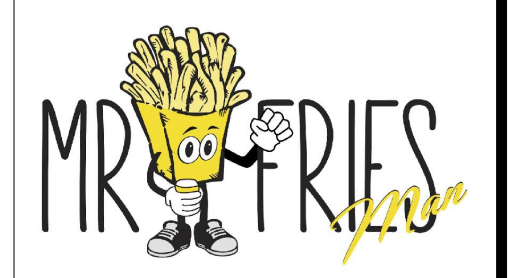
HORIZONTAL	
DUCT DIAMETER	SUPPORT SPACING (FT)
5"	7'
6"	7'
7"	7'
8"	7'
10"	7'
12"	7'
14"	7'
16"	7'
18"	5'
20"	5'
22"	5'
24"	5'
26"	5'
28"	5'
30"	5'
32"	5'
34"	5'
36"	5'

TYPE	VERTICAL		
	WALL SUPPORT (FT)	CURB SUPPORT (FT)	FLOOR SUPPORT (FT)
2R & 2R HT (5'-16")	20'	24'	24'
2R (18")	18'	24'	24'
3R & 3Z (5'-24")	10'	24'	24'
3Z (26"-36")	10'	20'	20'

DO NOT LEAK TEST USING SMOKE BOMBS CONTAINING CHLORINES/CHLORIDES. CONSULT WITH CAPTIVEAIRE FOR PROPER LEAK TESTING METHODS.

DUCT LAYOUT

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MR. FRIES MAN RESTAURANT
111 North Vineyard Ave. Suite B
Ontario CA91764 United States

SCALE : AS NOTED

CITY OF ONTARIO	
PERMIT#B202101530	
SUBMISSION DATE	3/25/2021
REVISION 01	4/21/2021
REVISION 02	5/12/2021

SHEET TITLE
DUCT SUPPORT

M-8

Thermal Ceramics
Insulating Our World
FastWrap® XL
Commercial Kitchen Grease Duct Enclosure System
Air Ventilation Duct Enclosure System

Product Data and Installation Guide

1. Product Description
FastWrap® XL is a flexible blanket composed of high temperature fibers classified for applications to 2102°F (1150°C) and fully encapsulated in a durable glass fiber non-woven fabric for easy handling and installation. FastWrap XL is UL Classified and ULC Listed in various systems for 1 and 2 hour fire resistance enclosure protection, reduced clearance for kitchen exhaust ducts, electrical conduit protection, and as a component in various fire stopping systems for fire resistance around roof, ceiling, and walls. The core fibers in FastWrap XL are manufactured using Thermal Ceramics patented SuperWrap® fiber which is an alkaline-earth silicate wool with the outstanding and fire-retardant safety for installers. FastWrap XL is under UL's FollowUp Service Program to ensure the consistency quality essential to this safety application.

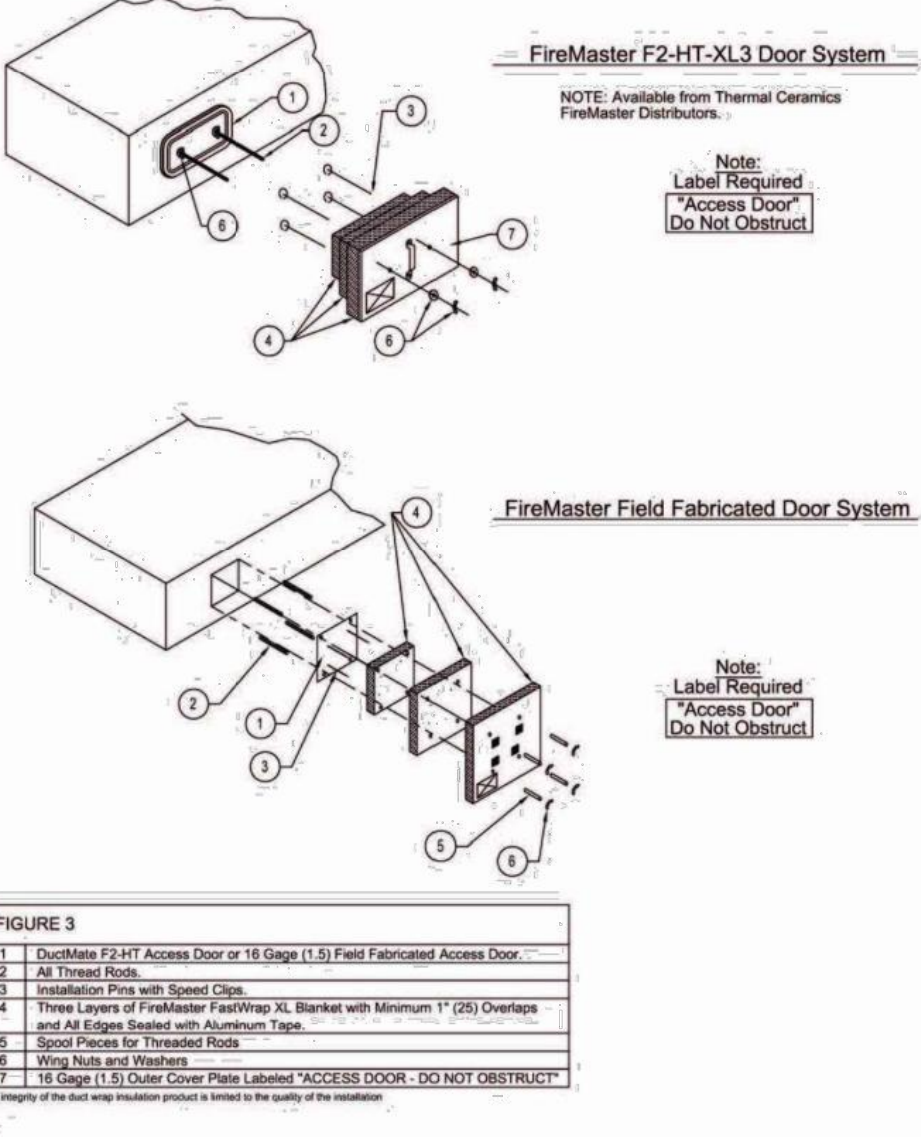
2. Performance Specifications

Reference Standard	Standard No.	Performance
Grease Duct Enclosure System	ASTM E2336	Pass
Section 16.1 - Non-combustibility	ASTM E136	Pass
Section 16.2 - Fire Resistance (wall)	ASTM E119	Pass
Section 16.3 - Durability (wall)	ASTM E2336	Pass
Section 16.4 - Interior Fire Test	ASTM E2336	Pass
Section 16.5 - Penetration	ASTM E814/E119	Pass
ULC Grease Duct Test Protocol	UL 1876	Pass
Grease Duct Enclosure System	ISO 9594	Pass
Air Ventilation Duct Enclosure System	ISO 9594	Pass
Surface Burning Characteristics	ASTM E84	0/0
Thermal Resistance	ASTM E554	1/0
Thermal Retardance	ASTM C518	7.3 per layer
Modulus of Rupture	ASTM D638	Not Determined

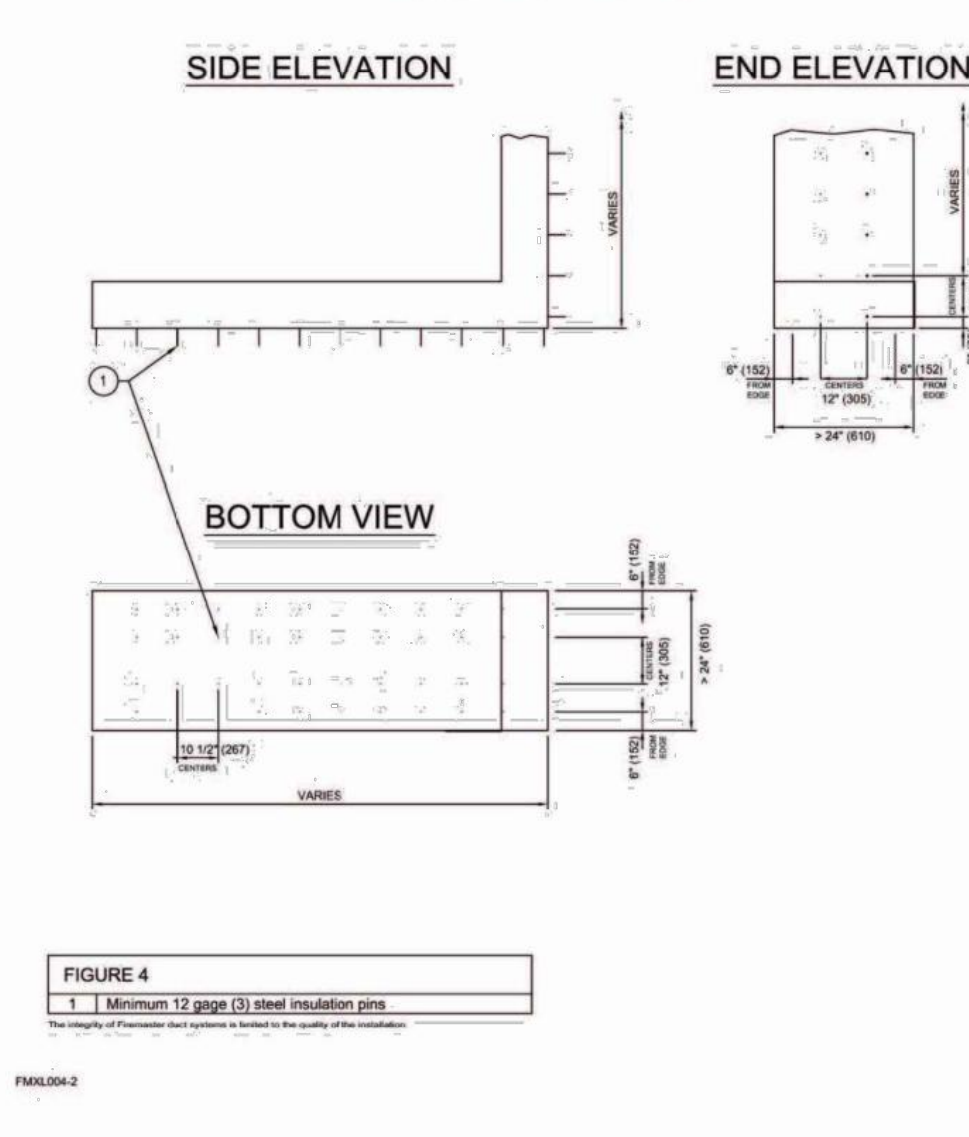
3. Physical Characteristics

Product	Unit Size	Units/Wt
FastWrap XL	10' x 4' x 2" (3050 x 1219 x 51 mm)	37.5 lbs (17.0 kg)
FastWrap XL	10' x 2' x 2" (3050 x 610 x 51 mm)	18.75 lbs (8.5 kg)
FastWrap XL	10' x 1' x 2" (3050 x 305 x 51 mm)	9.375 lbs (4.25 kg)
Color	White blanket with black for encapsulation	

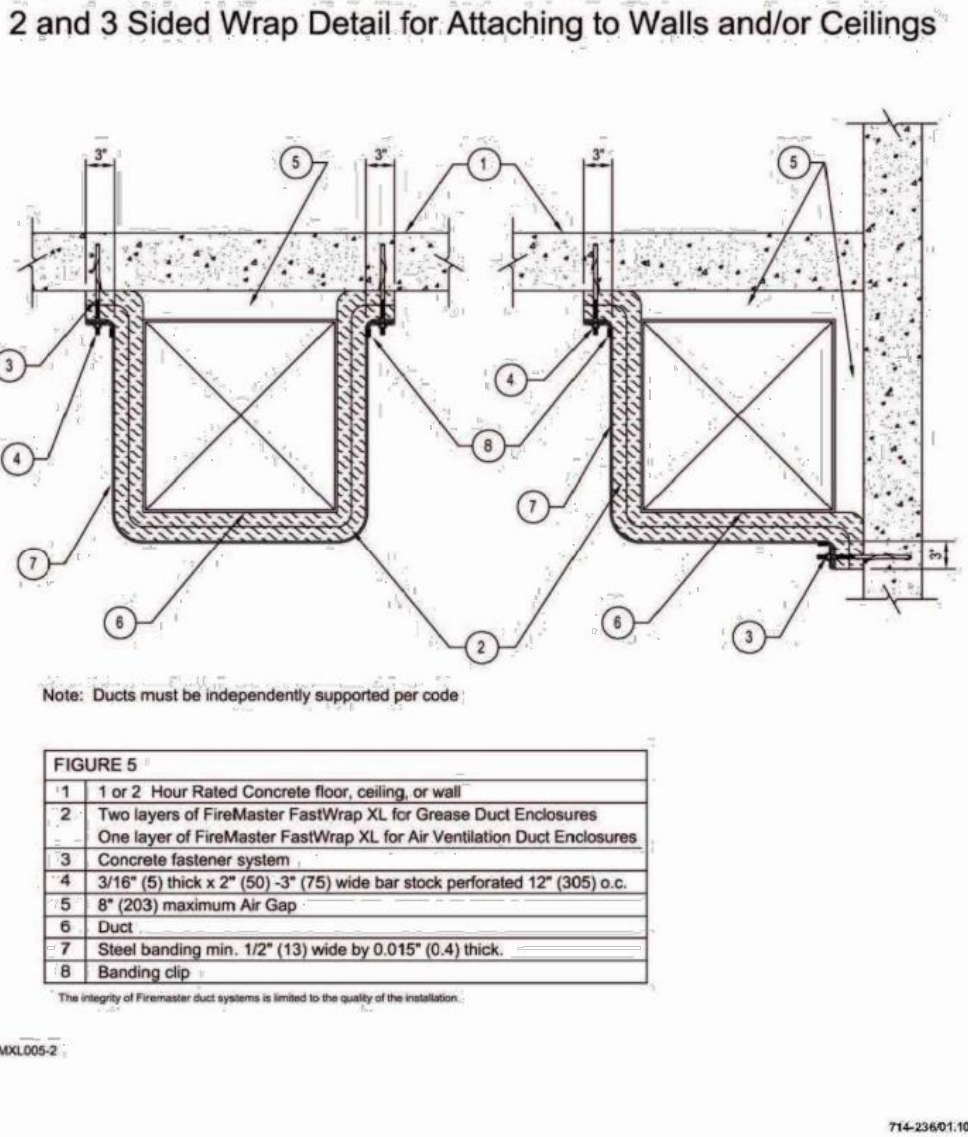
FireMaster® FastWrap® XL Access Door Systems
Commercial Kitchen Grease Duct Enclosure System



FireMaster® FastWrap® XL TYPICAL INSULATION PIN LAYOUT FOR DUCT SPANS > 24" (610) WIDE To Prevent Blanket Sag



FireMaster® FastWrap® XL Commercial Kitchen Grease Duct Enclosure System
Air Ventilation Duct Enclosure System
1 Or 2 Hour Shaft Alternative / Zero Clearance to Combustibles
2 and 3 Sided Wrap Detail for Attaching to Walls and/or Ceilings



Thermal Ceramics FireMaster® Grease Duct Access Door Systems

Product Data and Installation Guide

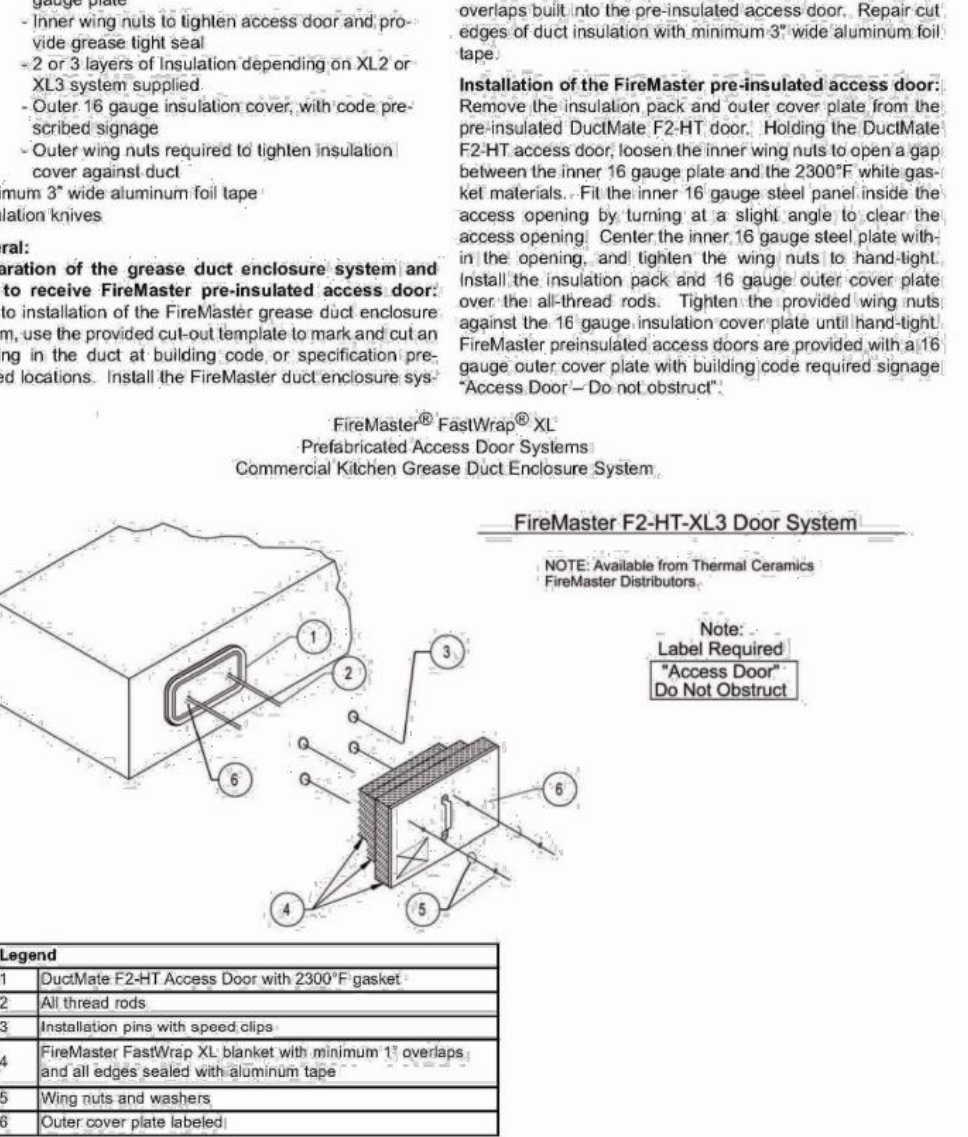
1. Product Description
As the pioneer of fire resistant, flexible duct enclosure protection, Thermal Ceramics continues to provide reliable and safe fire protection solutions. To complement the FireMaster FastWrap® XL grease duct wrap enclosure system, Thermal Ceramics now offers fully fire tested and building code compliant FireMaster pre-fabricated duct access doors. These FireMaster Access Doors combine the proven reliability of DuctMaster® F2-HT high temperature doors and the fire tested performance of FireMaster FastWrap XL fabric enclosure wrap.

2. Available Sizes
10' x 6'
12' x 6'
10' x 12'
10' x 14'

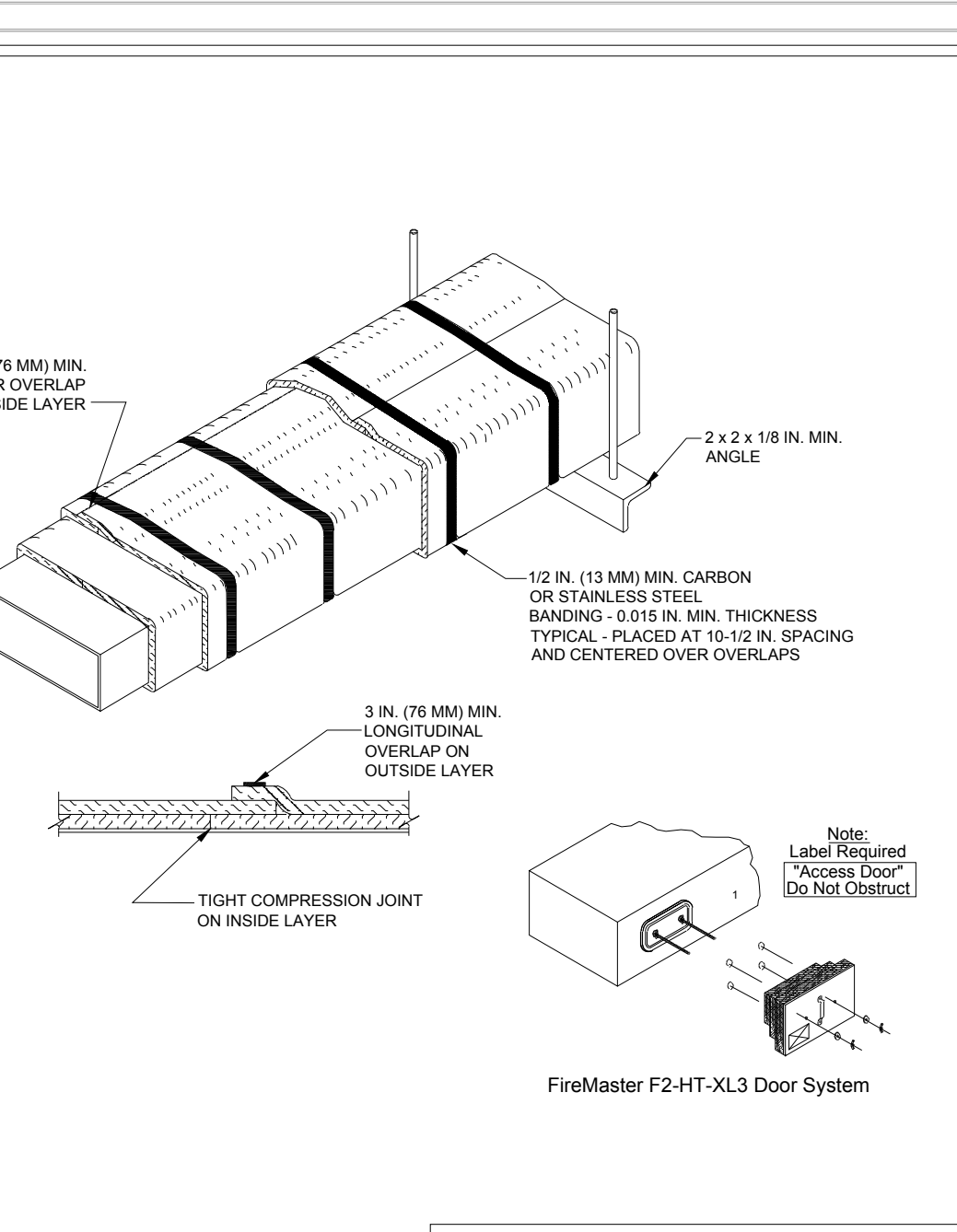
3. Performance Specifications

Reference Standard	Standard No.	Performance
Grease Duct Enclosure System	ASTM E2336	Pass XL3
Section 16.1 - Non-combustibility	ASTM E136	Pass
Section 16.2 - Fire Resistance (wall)	ASTM E119	Pass XL3
Section 16.3 - Durability	ASTM C518	Pass
Section 16.4 - Interior Fire Test	ASTM E2336	Pass XL3
Section 16.5 - Fire Enthalpy (duct)	ASTM E814/E119	Pass
UL 1976	Pass	XL2

FireMaster® FastWrap® XL Commercial Kitchen Grease Duct Enclosure System
Air Ventilation Duct Enclosure System
Through Penetration Firestop Systems



1. THERMAL CERAMICS FIREMASTER FASTWRAP XL OR PYROSEAL XL HAS BEEN TESTED IN ACCORDANCE WITH ASTM E2336 TO PROVIDE ZERO CLEARANCE TO COMBUSTIBLES AND MEETS THE REQUIREMENTS FOR ONE OR TWO HOUR ENCLOSURES THROUGH PENETRATIONS FIRESTOP SYSTEMS ARE TESTED IN ACCORDANCE WITH EITHER ASTM E 814 OR UL 1479 ICC-ES APPROVAL PER REPORT ESR 2613 OR ESR 8932 UNDERWRITER'S LABORATORIES (UL) LISTINGS SHOW COMPLIANCE TO UL 1479 FOR THROUGH PENETRATIONS FIRESTOP SYSTEMS.
2. COMPLIANT TO THE FOLLOWING CODES: NFPA 96, 2003 AND 2006 INTERNATIONAL MECHANICAL CODES 2006 UNIFORM MECHANICAL CODE.
3. INSULATION APPLIED IN TWO LAYERS WITH TIGHT COMPRESSION JOINT ON INSIDE LAYER AND 3 INCH MINIMUM OVERLAPS ON BOTH PERIMETER AND LONGITUDINAL OVERLAPS ON OUTSIDE LAYER.
4. GREASE EXHAUST DUCT RUNS FROM THE HOOD EXHAUST CONNECTION UP TO THE EXHAUST FAN ON THE ROOF WITH MINIMAL TURNS OR BENDS AND MAINTAINING MINIMUM 1/4 UNIT VERTICAL RISE PER 12 UNITS HORIZONTAL RUN. NFPA 96 COMPLIANT ACCESS DOORS LOCATED AS REQUIRED BY CODE.
5. THERMAL CERAMICS FIREMASTER ACCESS DOORS AS SPECIFIED IN ICC-ES BUILDING CODE REPORTS ESR 2613 OR ESR 8932.
6. ROOF MOUNTED EXHAUST FAN IS MOUNTED ON A HINGED BASE WHICH ALLOWS ACCESS TO THE DUCT FROM THE ROOF.
7. SUPPORT HANGER SYSTEMS DO NOT NEED TO BE WRAPPED PROVIDED THE HANGER RODS ARE AT LEAST A MINIMUM OF 3/8 IN DIAMETER, USE MINIMUM 2 X 2 X 1/2 IN STEEL ANGLE OR 3/4 IN DIA. EQUIVALENT SUPPORT SYSTEM.
8. THERMAL CERAMICS DUCT ENCLOSURE SYSTEM SHALL BE INSTALLED IN ACCORDANCE WITH MANUFACTURERS' INSTRUCTIONS.
9. THERMAL CERAMICS DUCT WRAP SHALL BE INSTALLED ON THE DUCT FROM THE HOOD CONNECTION TO THE CONNECTION TO THE FAN.



Thermal Ceramics
Approved Equal Fire Wrap FYREWAP ELITE 1.5

City of Ontario
PERMIT#B202101530
SUBMISSION DATE: 3/25/2021
REVISION 01: 4/21/2021
REVISION 02: 5/12/2021

REVISION NO. #01
REVISION DATE 04/21/2021
DESCRIPTION: SPECIFY THE FIRE PROTECTION OF THE DUCT/SHAFT OF THE TYPE I HOOD

SHEET TITLE
DUCT FIRE PROTECTION

AMERICAN CONSTRUCTION CO.

Ben Hamed
Project Engineer
ACC & ENGINEERING
768 N Ethan way, Anaheim
CA 92805
Phone No.: 951-903-2284

HORIZONS CONSTRUCTION

MR. FRIES

MR. FRIES MAN RESTAURANT
111 North Vineyard Ave. Suite B
Ontario CA91764 United States

CITY OF ONTARIO
PERMIT#B202101530
SUBMISSION DATE: 3/25/2021
REVISION 01: 4/21/2021
REVISION 02: 5/12/2021

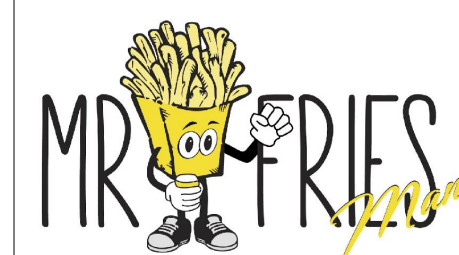
REVISION NO. #01
REVISION DATE 04/21/2021
DESCRIPTION: SPECIFY THE FIRE PROTECTION OF THE DUCT/SHAFT OF THE TYPE I HOOD

SHEET TITLE
DUCT FIRE PROTECTION

M-9



Ben Hamed
Project Engineer
ACC & ENGINEERING
788 N Ethan way, Anaheim
CA 92805
Phone No. : 951-903-2284



MR. FRIES MAN RESTAURANT
111 North Vineyard Ave. Suite B
Ontario CA91764 United States

SCALE : AS NOTED

CITY OF ONTARIO
PERMIT#B202101530
SUBMISSION DATE 3/25/2021
REVISION 01 4/21/2021
REVISION 02 5/12/2021

SHEET TITLE
TITLE - 24

M-10

STATE OF CALIFORNIA
Process Systems
NRC-PRC-1 (Rev. 01/21)
CERTIFICATE OF COMPLIANCE
Table Instructions: Include any process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in §120.6, or prescriptive requirements in §140.9. This compliance document is used for newly constructed, addition and alteration projects.

Project Name: MR. FRIES MAN RESTAURANT Report Page: Page 1 of 6
Project Address: 111 North Vineyard Ave. Suite B Ontario CA91764 Date Prepared: 03/25/2021

A. GENERAL INFORMATION

01 Project Location (city)	ONTARIO	04 Total Conditioned Floor Area	1,220
02 Climate Zone	10	05 Total Unconditioned Floor Area	900
03 Occupancy Types Within Project:		06 # of Stories (Habitable Above Grade)	0
<input type="checkbox"/> Office	<input checked="" type="checkbox"/> Retail	<input type="checkbox"/> Non-refrigerated Warehouse	
<input type="checkbox"/> Hotel/Motel	<input type="checkbox"/> School	<input type="checkbox"/> Healthcare Facility	
<input type="checkbox"/> High-Rise Residential	<input type="checkbox"/> Reconfigurable Class Bldg	<input checked="" type="checkbox"/> Other (Write In):	RESTAURANT

B. PROJECT SCOPE
Table Instructions: Include any process systems listed below within the scope of the permit application that are demonstrating compliance with mandatory requirements in §120.6 or prescriptive requirements in §140.9.
My project consists of (check all that apply):

<input type="checkbox"/> Refrigerated Spaces <3,000 R ² Total (no Title 24, Part 6 requirements)	<input type="checkbox"/> Elevator Lighting & Ventilation Controls (mandatory §120.6(f))
<input type="checkbox"/> Refrigerated Spaces ≥3,000 R ² Total (mandatory §120.6(a))	<input type="checkbox"/> Escalator & Moving Walkway Speed Controls (mandatory §120.6(g))
<input type="checkbox"/> Food Stores > 8,000 R ² cfa (mandatory §120.6(b))	<input type="checkbox"/> Computer Rooms > 20W/R ² Power Density (prescriptive §140.9(a))
<input type="checkbox"/> Enclosed Parking Garage Exhaust > 10,000 cfm (mandatory §120.6(c))	<input type="checkbox"/> Commercial Kitchen Ventilation/Exhaust (prescriptive §140.9(b))
<input type="checkbox"/> Newly Installed Process Boilers (mandatory §120.6(d))	<input type="checkbox"/> Laboratory Exhaust/Fume Hood Exhaust & Fume Hood (prescriptive §140.9(c))
<input type="checkbox"/> Compressed Air Systems Combined HP > 25 (mandatory §120.6(e))	

C. COMPLIANCE RESULTS
Table Instructions: If any cell on this table says "DOES NOT COMPLY" or "COMPLIES WITH EXCEPTIONAL CONDITIONS" refer to Table D, for guidance.

01	02	03	04	05	06	07	08	09	10	11
Refrigerated Warehouse Space §120.6(a) (See Table F)	Commercial Refrigeration Space §120.6(b) (See Table G)	Parking Garage Exhaust §120.6(c) (See Table H)	Process Boilers §120.6(d) (See Table I)	Compressed Air Systems §120.6(e) (See Table J)	Elevators §120.6(f) (See Table K)	Escalators & Moving Walkways §120.6(g) (See Table L)	Computer Rooms §140.9(a) (See Table M)	Commercial Kitchens §140.9(b) (See Table N)	Laboratory Exhaust §140.9(c) (See Table O)	Compliance Results
No	No	No	No	No	No	No	No	No	No	DOES NOT COMPLY

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance: <http://www.energy.ca.gov/16024019standards> January 2021

STATE OF CALIFORNIA
Process Systems
NRC-PRC-1 (Rev. 01/21)
CERTIFICATE OF COMPLIANCE
Table Instructions: Include any process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in §120.6, or prescriptive requirements in §140.9. This compliance document is used for newly constructed, addition and alteration projects.

Project Name: MR. FRIES MAN RESTAURANT Report Page: Page 2 of 6
Project Address: 111 North Vineyard Ave. Suite B Ontario CA91764 Date Prepared: 03/25/2021

D. EXCEPTIONAL CONDITIONS
This table is auto-filled with uneditable comments because of selections made or data entered in tables throughout the form.
No exceptional conditions apply to this project.

E. ADDITIONAL REMARKS
This table includes remarks made by the permit applicant to the Authority Having Jurisdiction.

F. REFRIGERATED WAREHOUSE SPACES
Table Instructions: Complete the following table to document compliance with mandatory requirements found in §120.6(a) for refrigerated warehouses ≥ 3,000R² and refrigerated spaces with a sum total of ≥ 3,000R² served by the same refrigeration system. Refrigerated Warehouse Spaces that are less than 3,000R² do not have requirements under Title 24, Part 6 and therefore are not documented on the NRC-PRC-1. Systems serving these spaces shall meet the requirements of the Appliance Efficiency Regulations for walk-in coolers or freezers contained in the Appliance Efficiency Regulations (California Code of Regulations, Title 20, Sections 1601 through 1606).

Warehouse Exterior Surface Insulation

01	02	03	04	05	06	07	08	09	10	11
Surface	Minimum R-Value	Surface	Minimum R-Value	Surface	Minimum R-Value	Surface	Minimum R-Value	Surface	Minimum R-Value	Surface
Roof/Ceiling	40	Roof/Ceiling	40	Roof/Ceiling	40	Roof/Ceiling	40	Roof/Ceiling	40	Roof/Ceiling
Wall	36	Wall	36	Wall	36	Wall	36	Wall	36	Wall
Floor	35	Floor	35	Floor	35	Floor	35	Floor	35	Floor
Freezers	20	Freezers	20	Freezers	20	Freezers	20	Freezers	20	Freezers
Coolers	28	Coolers	28	Coolers	28	Coolers	28	Coolers	28	Coolers

G. COMMERCIAL REFRIGERATION
Table Instructions: Complete the following commercial refrigeration equipment schedules to show compliance with mandatory requirements found in §120.6. Any refrigeration equipment being reused is exempt from these requirements and does not need to be documented.

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance: <http://www.energy.ca.gov/16024019standards> January 2021

STATE OF CALIFORNIA
Process Systems
NRC-PRC-1 (Rev. 01/21)
CERTIFICATE OF COMPLIANCE
Table Instructions: Include any process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in §120.6, or prescriptive requirements in §140.9. This compliance document is used for newly constructed, addition and alteration projects.

Project Name: MR. FRIES MAN RESTAURANT Report Page: Page 3 of 6
Project Address: 111 North Vineyard Ave. Suite B Ontario CA91764 Date Prepared: 03/25/2021

H. ENCLOSED PARKING GARAGE EXHAUST
This Section Does Not Apply

I. PROCESS BOILER
This Section Does Not Apply

J. COMPRESSED AIR SYSTEMS
This Section Does Not Apply

K. ELEVATOR LIGHTING AND VENTILATION
This Section Does Not Apply

L. ESCALATORS AND MOVING WALKWAYS SPEED CONTROLS
This Section Does Not Apply

M. COMPUTER ROOM SYSTEM SUMMARY
This Section Does Not Apply

N. COMMERCIAL KITCHEN EXHAUST AND VENTILATION
Table Instructions: Complete the following table to demonstrate compliance with prescriptive requirements found in §140.9(b). Requirements only apply to new hoods or replacement hoods being installed as part of the permitted scope. Existing hoods not being replaced, or any hoods within a healthcare facility do not need to meet requirements.

01	02
<input type="checkbox"/> Existing kitchen hoods not being replaced as part of an addition or alteration (do not need to meet requirements)	
	Replacement Air to Hood Compliance Method §140.9(b)(1A)
	Not providing replacement air directly to the hood(s)

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance: <http://www.energy.ca.gov/16024019standards> January 2021

STATE OF CALIFORNIA
Process Systems
NRC-PRC-1 (Rev. 01/21)
CERTIFICATE OF COMPLIANCE
Table Instructions: Include any process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in §120.6, or prescriptive requirements in §140.9. This compliance document is used for newly constructed, addition and alteration projects.

Project Name: MR. FRIES MAN RESTAURANT Report Page: Page 4 of 6
Project Address: 111 North Vineyard Ave. Suite B Ontario CA91764 Date Prepared: 03/25/2021

O. LABORATORY AND FACTORY EXHAUST AND FUME HOODS
This Section Does Not Apply

P. DECLARATION OF REQUIRED CERTIFICATES OF INSTALLATION
Table Instructions: Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E, Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at https://www.energy.ca.gov/16024019standards/2019_compliance_documents/Nonresidential_Documents/NRCA/.

YES	NO	Form/Title	Field Inspector
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-01-F Compressed Air Systems	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-02-F Kitchen Exhaust	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-03-F Garage Exhaust	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-04-F Refrigerated Warehouses - Evaporator Fan Motor Controls	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-05-F Refrigerated Warehouses - Evaporative Condenser Controls	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-06-F Refrigerated Warehouses - Air Cooled Condenser Controls	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-16-F Refrigerated Warehouses - Adiabatic Condenser Controls	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-07-F Refrigerated Warehouses - Variable Speed Compressor	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-08-F Refrigerated Warehouses - Electric Resistance Underlath Heating System	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-12-F Elevator Lighting & Ventilation Controls	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-13-F Escalators & Moving Walkways Speed Controls	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-14-F Lab Exhaust Ventilation Systems	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-15-F Fume Hood Automatic Sash Closure Systems	Pass

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance: <http://www.energy.ca.gov/16024019standards> January 2021

STATE OF CALIFORNIA
Process Systems
NRC-PRC-1 (Rev. 01/21)
CERTIFICATE OF COMPLIANCE
Table Instructions: Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E, Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at https://www.energy.ca.gov/16024019standards/2019_compliance_documents/Nonresidential_Documents/NRCA/.

YES	NO	Form/Title	Field Inspector
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-01-F Compressed Air Systems	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-02-F Kitchen Exhaust	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-03-F Garage Exhaust	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-04-F Refrigerated Warehouses - Evaporator Fan Motor Controls	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-05-F Refrigerated Warehouses - Evaporative Condenser Controls	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-06-F Refrigerated Warehouses - Air Cooled Condenser Controls	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-16-F Refrigerated Warehouses - Adiabatic Condenser Controls	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-07-F Refrigerated Warehouses - Variable Speed Compressor	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-08-F Refrigerated Warehouses - Electric Resistance Underlath Heating System	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-12-F Elevator Lighting & Ventilation Controls	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-13-F Escalators & Moving Walkways Speed Controls	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-14-F Lab Exhaust Ventilation Systems	Pass
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRC-PRC-15-F Fume Hood Automatic Sash Closure Systems	Pass

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance: <http://www.energy.ca.gov/16024019standards> January 2021

STATE OF CALIFORNIA
Process Systems
NRC-PRC-1 (Rev. 01/21)
CERTIFICATE OF COMPLIANCE
Table Instructions: Include any process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in §120.6, or prescriptive requirements in §140.9. This compliance document is used for newly constructed, addition and alteration projects.

Project Name: MR. FRIES MAN RESTAURANT Report Page: Page 6 of 6
Project Address: 111 North Vineyard Ave. Suite B Ontario CA91764 Date Prepared: 03/25/2021

DOCUMENTATION AUTHOR'S DECLARATION STATEMENT
1. I certify that this Certificate of Compliance documentation is accurate and complete.

Documentation Author Name: MAGDY REZK Documentation Author Signature: [Signature]
Company: ACC & ENGINEERING Signature Date: 03/25/2021
Address: 788 N ETHAN WAY CEAHERS Certification Identification (if applicable):
City/State/Zip: ANAHEIM/CA/92805 Phone: 951-768-4077

RESPONSIBLE PERSON'S DECLARATION STATEMENT
I certify the following under penalty of perjury, under the laws of the State of California:
1. The information provided on this Certificate of Compliance is true and correct.
2. I am eligible under Division 3 of the Business and Professions Code to accept responsibility for the building design or system design identified on this Certificate of Compliance.
3. The energy features and performance specifications, materials, components, and manufactured devices for the building design or system design identified on this Certificate of Compliance conform to the requirements of Title 24, Part 6 of the California Code of Regulations.
4. The building design features or system design features identified on this Certificate of Compliance are consistent with the information provided on other applicable compliance documents, worksheets, calculations, plans and specifications submitted to the enforcement agency for approval with this building permit application.
5. I will ensure that a completed signed copy of this Certificate of Compliance shall be made available with the building permit(s) issued for the building, and made available to the enforcement agency for all applicable inspections. I understand that a completed signed copy of this Certificate of Compliance is required to be included with the documentation the builder provides to the building owner at occupancy.

Responsible Designer Name: MAGDY REZK Responsible Designer Signature: [Signature]
Company: ACC & ENGINEERING Date Signed: 03/25/2021
Address: 788 N ETHAN WAY License: M39074
City/State/Zip: ANAHEIM/CA/92805 Phone: 951-768-4077

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance: <http://www.energy.ca.gov/16024019standards> January 2021

STATE OF CALIFORNIA
COMMERCIAL KITCHEN EXHAUST SYSTEM ACCEPTANCE
NRC-PRC-Q2-F (Rev. 01/21)
CERTIFICATE OF ACCEPTANCE
Commercial Kitchen Exhaust System Acceptance

Project Name: MR. FRIES MAN RESTAURANT Report Page: Page 1 of 3
Project Address: 111 North Vineyard Ave. Suite B Ontario CA91764 Date Prepared: 03/25/2021

Compliance Results:
 COMPLETE DOES NOT COMPLY

Enforcement Agency Use: Checked by Date

Intent: Verify that outside economizers function properly

A. Construction Inspection (NA7.13.1.1)

<input type="checkbox"/> Exhaust and replacement air systems are installed.	<input type="checkbox"/>
<input type="checkbox"/> Control systems (such as demand control ventilation) are calibrated.	<input type="checkbox"/>
<input type="checkbox"/> For kitchen/dining facilities having total Type I and Type II kitchen hood exhaust airflow rates greater than 5,000 cfm, calculate the maximum allowable exhaust rate for each Type I hood as specified by Table 140.9-A.	<input type="checkbox"/>

B. Functional Testing (NA7.13.1.2)
The following acceptance test applies to systems with and without demand control ventilation exhaust systems. These tests shall be conducted at full load conditions for each hood.

Step 1: Operate all sources of outdoor air providing replacement air for the hoods. P F O
Operate all sources of recirculated air providing conditioning for the space in which the hoods are located. P F O
Operate all appliances under the hoods at operating temperatures. P F O

Step 2: Verify the following:
a. Verify that the thermal plume and smoke is completely captured and contained within each hood at full load conditions by observing smoke or steam produced by actual cooking operation and/or by visually seeing the thermal plume using devices such as smoke candles or smoke puffers. Smoke bombs shall not be used (note: smoke bombs typically create a large volume of effluent from a point source and do not necessarily contain either the cooking effluent being contained, for some appliances (e.g., broilers, griddles, fryers), actual cooking at the normal production rate is a reliable method of generating smoke). Other appliances that typically generate hot moist air without smoke (e.g., ovens, toasters) need smoking of the thermal plume with artificial smoke to verify capture and containment. P F O
b. Verify that space pressurization is appropriate (i.e., kitchen is slightly negative relative to adjacent spaces and all doors open/closed properly). P F O
c. Verify that each Type I hood has an exhaust rate that is at or below the maximum allowed. P F O

Step 3: Make adjustments as necessary and full capture and containment and adequate space pressurization are achieved and maximum allowable exhaust rates are not exceeded. Adjustments may include adjust exhaust hood airflow rates, add hood side panels, add rear seal back draft, increase hood ceiling to pulling hood back, and balance supply outlets to improve the capture and containment performance.

Step 4: Measure and record the total airflow for each Type I hood. P F O

The following additional acceptance test shall be performed on all exhaust hoods with demand control ventilation exhaust systems.

Step 5: Turn off all kitchen hoods, makeup air and transfer systems.

Step 6: Turn on one of the appliances on the line and bring to operating temperature. Confirm that:
a. DCV system automatically switches from off to the minimum flow setpoint. P F O
b. The minimum flow setpoint does not exceed the larger of: 50% of the design flow, or, the ventilation rate required per Section 120.1. P F O
c. The makeup air and transfer air system flow rates modulate as appropriate to match the exhaust rate. P F O
d. Appropriate space pressurization is maintained. P F O

Step 7: Press the trend override button. Confirm that system ramps to full speed and back to minimum speed after override times out. P F O

Step 8: Operate all appliances on typical conditions. Apply sample cooking products and/or utilize smoke puffers as appropriate to simulate full load conditions. Confirm that:
a. DCV system automatically ramps to full speed. P F O

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance January 2021

STATE OF CALIFORNIA
COMMERCIAL KITCHEN EXHAUST SYSTEM ACCEPTANCE
NRC-PRC-Q2-F (Rev. 01/21)
CERTIFICATE OF ACCEPTANCE
Commercial Kitchen Exhaust System Acceptance

Project Name: MR. FRIES MAN RESTAURANT Report Page: Page 2 of 3
Project Address: 111 North Vineyard Ave. Suite B Ontario CA91764 Date Prepared: 03/25/2021

Compliance Results:
 COMPLETE DOES NOT COMPLY

Enforcement Agency Use: Checked by Date

Intent: Verify that outside economizers function properly

A. Construction Inspection (NA7.13.1.1)

<input type="checkbox"/> Exhaust and replacement air systems are installed.	<input type="checkbox"/>
<input type="checkbox"/> Control systems (such as demand control ventilation) are calibrated.	<input type="checkbox"/>
<input type="checkbox"/> For kitchen/dining facilities having total Type I and Type II kitchen hood exhaust airflow rates greater than 5,000 cfm, calculate the maximum allowable exhaust rate for each Type I hood as specified by Table 140.9-A.	<input type="checkbox"/>

B. Functional Testing (NA7.13.1.2)
The following acceptance test applies to systems with and without demand control ventilation exhaust systems. These tests shall be conducted at full load conditions for each hood.

Step 1: Operate all sources of outdoor air providing replacement air for the hoods. P F O
Operate all sources of recirculated air providing conditioning for the space in which the hoods are located. P F O
Operate all appliances under the hoods at operating temperatures. P F O

Step 2: Verify the following:
a. Verify that the thermal plume and smoke is completely captured and contained within each hood at full load conditions by observing smoke or steam produced by actual cooking operation and/or by visually seeing the thermal plume using devices such as smoke candles or smoke puffers. Smoke bombs shall not be used (note: smoke bombs typically create a large volume of effluent from a point source and do not necessarily contain either the cooking effluent being contained, for some appliances (e.g., broilers, griddles, fryers), actual cooking at the normal production rate is a reliable method of generating smoke). Other appliances that typically generate hot moist air without smoke (e.g., ovens, toasters) need smoking of the thermal plume with artificial smoke to verify capture and containment. P F O
b. Verify that space pressurization is appropriate (i.e., kitchen is slightly negative relative to adjacent spaces and all doors open/closed properly). P F O
c. Verify that each Type I hood has an exhaust rate that is at or below the maximum allowed. P F O

Step 3: Make adjustments as necessary and full capture and containment and adequate space pressurization are achieved and maximum allowable exhaust rates are not exceeded. Adjustments may include adjust exhaust hood airflow rates, add hood side panels, add rear seal back draft, increase hood ceiling to pulling hood back, and balance supply outlets to improve the capture and containment performance.

Step 4: Measure and record the total airflow for each Type I hood. P F O

The following additional acceptance test shall be performed on all exhaust hoods with demand control ventilation exhaust systems.

Step 5: Turn off all kitchen hoods, makeup air and transfer systems.

Step 6: Turn on one of the appliances on the line and bring to operating temperature. Confirm that:
a. DCV system automatically switches from off to the minimum flow setpoint. P F O
b. The minimum flow setpoint does not exceed the larger of: 50% of the design flow, or, the ventilation rate required per Section 120.1. P F O
c. The makeup air and transfer air system flow rates modulate as appropriate to match the exhaust rate. P F O
d. Appropriate space pressurization is maintained. P F O

Step 7: Press the trend override button. Confirm that system ramps to full speed and back to minimum speed after override times out. P F O

Step 8: Operate all appliances on typical conditions. Apply sample cooking products and/or utilize smoke puffers as appropriate to simulate full load conditions. Confirm that:
a. DCV system automatically ramps to full speed. P F O

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance January 2021

STATE OF CALIFORNIA
COMMERCIAL KITCHEN EXHAUST SYSTEM ACCEPTANCE
NRC-PRC-Q2-F (Rev. 01/21)
CERTIFICATE OF ACCEPTANCE
Commercial Kitchen Exhaust System Acceptance

Project Name: MR. FRIES MAN RESTAURANT Report Page: Page 3 of 3
Project Address: 111 North Vineyard Ave. Suite B Ontario CA91764 Date Prepared: 03/25/2021

Compliance Results:
 COMPLETE DOES NOT COMPLY

Enforcement Agency Use: Checked by Date

Intent: Verify that outside economizers function properly

A. Construction Inspection (NA7.13.1.1)

<input type="checkbox"/> Exhaust and replacement air systems are installed.	<input type="checkbox"/>
<input type="checkbox"/> Control systems (such as demand control ventilation) are calibrated.	<input type="checkbox"/>
<input type="checkbox"/> For kitchen/dining facilities having total Type I and Type II kitchen hood exhaust airflow rates greater than 5,000 cfm, calculate the maximum allowable exhaust rate for each Type I hood as specified by Table 140.9-A.	<input type="checkbox"/>

B. Functional Testing (NA7.13.1.2)
The following acceptance test applies to systems with and without demand control ventilation exhaust systems. These tests shall be conducted at full load conditions for each hood.

Step 1: Operate all sources of outdoor air providing replacement air for the hoods. P F O
Operate all sources of recirculated air providing conditioning for the space in which the hoods are located. P F O
Operate all appliances under the hoods at operating temperatures. P F O

Step 2: Verify the following:
a. Verify that the thermal plume and smoke is completely captured and contained within each hood at full load conditions by observing smoke or steam produced by actual cooking operation and/or by visually seeing the thermal plume using devices such as smoke candles or smoke puffers. Smoke bombs shall not be used (note: smoke bombs typically create a large volume of effluent from a point source and do not necessarily contain either the cooking effluent being contained, for some appliances (e.g., broilers, griddles, fryers), actual cooking at the normal production rate is a reliable method of generating smoke). Other appliances that typically generate hot moist air without smoke (e.g., ovens, toasters) need smoking of the thermal plume with artificial smoke to verify capture and containment. P F O
b. Verify that space pressurization is appropriate (i.e., kitchen is slightly negative relative to adjacent spaces and all doors open/closed properly). P F O
c. Verify that each Type I hood has an exhaust rate that is at or below the maximum allowed. P F O

Step 3: Make adjustments as necessary and full capture and containment and adequate space pressurization are achieved and maximum allowable exhaust rates are not exceeded. Adjustments may include adjust exhaust hood airflow rates, add hood side panels, add rear seal back draft, increase hood ceiling to pulling hood back, and balance supply outlets to improve the capture and containment performance.

Step 4: Measure and record the total airflow for each Type I hood. P F O

The following additional acceptance test shall be performed on all exhaust hoods with demand control ventilation exhaust systems.

Step 5: Turn off all kitchen hoods, makeup air and transfer systems.

Step 6: Turn on one of the appliances on the line and bring to operating temperature. Confirm that:
a. DCV system automatically switches from off to the minimum flow setpoint. P F O
b. The minimum flow setpoint does not exceed the larger of: 50% of the design flow, or, the ventilation rate required per Section 120.1. P F O
c. The makeup air and transfer air system flow rates modulate as appropriate to match the exhaust rate. P F O
d. Appropriate space pressurization is maintained. P F O

Step 7: Press the trend override button. Confirm that system ramps to full speed and back to minimum speed after override times out. P F O

Step 8: Operate all appliances on typical conditions. Apply sample cooking products and/or utilize smoke puffers as appropriate to simulate full load conditions. Confirm that:
a. DCV system automatically ramps to full speed. P F O

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance January 2021

STATE OF CALIFORNIA
COVERED PROCESSES
NRC-PRC-Q1-F (Rev. 01/21)
CERTIFICATE OF INSTALLATION
Covered Processes

Project Name: MR. FRIES MAN RESTAURANT Report Page: Page 1 of 2
Project Address: 111 North Vineyard Ave. Suite B Ontario CA91764 Date Prepared: 03/25/2021

GENERAL INFORMATION
DATE OF BUILDING PERMIT: PERMIT #:
PHASE OF CONSTRUCTION: New Construction Addition Alteration
If more than one person has responsibility for building construction, each person shall prepare and sign an Installation Certificate document applicable to the portion of construction for which they are responsible; otherwise, the person with chief responsibility for construction shall prepare and sign the Installation Certificate document(s) for the entire construction.

SCOPE OF RESPONSIBILITY
Enter the date of approval by enforcement agency of the Certificate of Compliance that provides the information for the energy efficiency measures for the scope of responsibility for this Installation Certificate. Date:
In the table below identify all applicable construction documents that specify the requirements for the scope of responsibility for this Installation Certificate.

Document Title or Description	Applicable Sheets or Pages, Tables, Schedules, etc.	Date Approved by the Enforcement Agency

RESPONSIBLE PERSON'S DECLARATION STATEMENT
I certify the following under penalty of perjury, under the laws of the State of California:
1. I am the Field Technician, or the Field Technician is acting on my behalf as my employee or my agent and I have reviewed the information provided on this Certificate of Acceptance.
2. I am eligible under Division 3 of the Business and Professions Code in the applicable classification to accept responsibility for the system design, construction, or installation of features, materials, components or manufactured devices for the scope of work identified on this Certificate of Acceptance and effort to the declaration in this statement (responsible builder/installer).
3. The construction or installed features, materials, components or manufactured devices (the installation) identified on this Certificate of Acceptance conform to all applicable codes and regulations, and the installation conforms to the requirements given on the plans and specifications approved by the enforcement agency.
4. I will ensure that a completed signed copy of this Certificate of Compliance shall be made available with the building permit(s) issued for the building, and made available to the enforcement agency for all applicable inspections. I understand that a signed copy of this Certificate of Compliance is required to be included with the documentation the builder provides to the building owner at occupancy.

Responsible Builder/Installer Name: [Signature] Responsible Builder/Installer Signature: [Signature]
Company Name (including Subcontractor or General Contractor or Other/None): [Signature]
Address: [Signature] Date Signed: [Signature]
City/State/Zip: [Signature] Phone: [Signature]

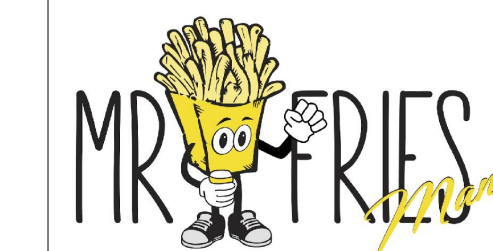
CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance January 2021

STATE OF CALIFORNIA
COVERED PROCESSES
NRC-PRC-Q1-F (Rev. 01/21)
CERTIFICATE OF INSTALLATION
Covered Processes

Project Name: MR. FRIES MAN RESTAURANT Report Page: Page 2 of 2
Project Address: 111 North Vineyard Ave



Ben Hamed
Project Engineer
ACC & ENGINEERING
768 N Ethan way, Anaheim
CA 92805
Phone No.: 951-903-2284



MR. FRIES MAN RESTAURANT
111 North Vineyard Ave. Suite B
Ontario CA91764 United States

SCALE : AS NOTED

CITY OF ONTARIO	
PERMIT#B202101530	
SUBMISSION DATE	3/25/2021
REVISION 01	4/21/2021
REVISION 02	5/12/2021

SHEET TITLE
EXISTING PLUMBING

GENERAL PLUMBING NOTES NOTES

PLUMBING FIXTURES (WATER CLOSETS AND URINALS) AND FITTINGS (FAUCETS AND SHOWERHEADS) INSTALLED IN NONRESIDENTIAL BUILDINGS SHALL COMPLY WITH THE FOLLOWING REQUIREMENTS OF 2019 CALGREEN SECTIONS 5.303.3 AND 2019 CALIFORNIA PLUMBING CODE SECTIONS 407.0 THROUGH 420.2.1 EFFECTIVE ON JAN 1, 2020:
PLUMBING FIXTURES & FITTINGS
MAXIMUM ALLOWABLE FLOW RATE
WATER CLOSETS
SHOWERHEADS
KITCHEN FAUCETS
NONRESIDENTIAL LAVATORY FAUCETS WASH FOUNTAINS
METERING FAUCETS
METERING FAUCETS FOR WASH FOUNTAINS
PRE-RINSE SPRAY VALVE (WITH AN INTEGRAL AUTOMATIC SHUT OFF)
URINALS
COMMERCIAL FOOD WASTE DISPOSER
1.28 GALLONS/FLUSH1
1.8 GPM @ 60 PSI
1.8 GPM @ 60 PSI2
0.5 GPM @ 60 PSI
1.8 GPM/20" RIM SPACE @ 60 PSI
0.20 GALLONS/CYCLE
0.20 GALLONS/CYCLE
1.6 GPM @ 60 PSI
0.125 GALLONS/FLUSH FOR WALL-MOUNTED TYPE AND
0.5 GALLONS/FLUSH FOR FLOOR-MOUNTED OR OTHER TYPE
1 GPM NO LOAD OR 10 MINUTES AUTO OFF, 8 GPM MAX.
1 WATER CLOSETS TYPES ARE EITHER FLUSH TANK, FLUSHMETER TANK OR FLUSHMETER VALVE AND INCLUDE SINGLE OR DUAL FLUSH TOILETS. SINGLE FLUSH TOILETS: THE EFFECTIVE FLUSH VOLUME SHALL NOT EXCEED 1.28 GALLONS (4.8 LITERS). THE EFFECTIVE FLUSH VOLUME IS THE AVERAGE FLUSH VOLUME WHEN TESTED IN ACCORDANCE WITH ASME A112.19.2. DUAL FLUSH TOILETS: THE EFFECTIVE FLUSH VOLUME SHALL NOT EXCEED 1.28 GALLONS (4.8 LITERS). THE EFFECTIVE FLUSH VOLUME IS DEFINED AS THE COMPOSITE, AVERAGE FLUSH VOLUME OF TWO REDUCED FLUSHES AND ONE FULL FLUSH. FLUSH VOLUMES WILL BE TESTED IN ACCORDANCE WITH ASME A112.19.2 AND ASME A112.19.14.
2 KITCHEN FAUCETS MAY TEMPORARILY INCREASE THE FLOW ABOVE THE MAXIMUM RATE, BUT NOT TO EXCEED 2.2 GPM @ 60 PSI, AND MUST DEFAULT TO A MAXIMUM FLOW RATE OF 1.8 GPM @ 60 PSI.

EQUIPMENT RESPONSIBILITY			
TAG	ITEM	INSTALLED BY	VERIFIED BY
WC-1	WATER CLOSET	EXISTING	G.C
L-1	LAVATORY SINK	EXISTING	G.C
HS-1	HAND SINK	EXISTING	G.C
SK-1	3 COMP SINK	EXISTING	G.C
SK-2	1 COMP SINK	EXISTING	G.C
MS-1	MOP SINK	EXISTING	G.C
WH-1	WATER HEATER	EXISTING	G.C
ET-1	EXPANSION TANK	EXISTING	G.C
FS-1	FLOOR SINK	EXISTING	G.C
TP-1	TRAP PRIMER	EXISTING	G.C
FD-1	FLOOR DRAIN	EXISTING	G.C
VR-1	VACUUM RELIEF	EXISTING	G.C
BF	DOUBLE CHECK BACKFLOW	EXISTING	G.C
RP	REDUCED PRSS BACKFLOW	EXISTING	G.C
GT	NOT USED.	-	-
GI	EXTERIOR GREASE INTERCEPTOR	EXISTING	G.C

WATER CALCULATION	
WATER SERVICE PROVIDER: NAME _____ ADDRESS _____ CITY, STATE, ZIP _____ PHONE _____	
BUILDING EXTERNAL PRESSURE LOS: AVAILABLE WATER PRESSURE: 70 PSI MAX 60 PSI MIN.	
2" WATER METER (EXIST.)	5 PSI
2" PRPV (EXIST.)	10 PSI
PRESSURE AVAILABLE AT BUILDING ENTRANCE	35PSI
BUILDING INTERNAL PRESSURE LOS: 10FT. HEIGHT (x 0.434)	
	4.3 PSI
PRESSURE REQUIRED AT FIXTURE (FLUSH TANK)	20 PSI
MIN. PRESSURE REQUIRED FOR FRICTION LOSS	22.7 PSI
AVAILABLE PRESSURE FOR FRICTION LOSS: TOTAL LENGTH 150 FT x 1.2 = TOTAL EQUIV LENGTH (T.E.L.) = 180 FT. 20.7 PSI x 100 + 180 FT. T.E.L. = 11.5 PSI PER 100 FT. USE 8 PSI PER 100 FT.	
PIPE SIZE	1/2" 3/4" 1" 1 1/4" 1 1/2" 2" 2 1/2"
GPM	3 8 18 30 40 70 120
WSFU	3 10 23 53 87 235 490
VEL	4.3 537 6.5 8.0 8.0 4.2 4.0
LOSS PSI/100 FT.	8 8 8 8 6.5 4.8 3.6

EXISTING FIXTURES UNITS				
FIXTURE	TOTAL	WASTE		TOTAL
		DFU	WSFU	
WATER CLOSET (EXISTING TO REMAIN)	1	4.0	4.0	4.0
LAVATORY (EXISTING TO REMAIN)	1	1.0	1.0	1.0
MOP SINK (EXISTING TO REMAIN)	1	3.0	3.0	3.0
3 COMP SINK (EXISTING TO REMAIN)	1	3.0	3.0	2.0
1 COMP SINK (EXISTING TO REMAIN)	1	3.0	3.0	2.0
HAND SINK (EXISTING TO REMAIN)	2	2.0	4.0	2.0
FLOOR SINK (EXISTING TO REMAIN)	3	2.0	6.0	-
FLOOR DRAIN (EXISTING TO REMAIN)	1	2.0	2.0	-
SODA/ICE MACH (TO BE REMOVED)	1	-	-	-
TEA MACH (TO BE REMOVED)	1	-	-	-
		TOTAL	26.0	16.0
				12 GPM

PIPE MATERIAL SCHEDULE									
SERVICE		COOPER	COOPER	CAST	BLACK	GALV.	VTRL.	ABS	REMARKS
		TYPE "M"	TYPE "L"	IRON	STEEL	STEEL	CLAY		
WATER PIPING	INSIDE		X						
	OUTSIDE		X						
SANITARY DARIN	INSIDE			X					
	OUTSIDE			X					
SANITARY VENT	INSIDE			X					
	OUTSIDE			X					
GAS PIPING	INSIDE				X				
	OUTSIDE				X				
STORM DRAIN	INSIDE			X					
	OUTSIDE			X					
INDIRECT DRAINAGE	INSIDE		X						
	OUTSIDE		X						
CONDENSATE	INSIDE	X							
	OUTSIDE	X							
COMPRESSED AIR	INSIDE				X				
	OUTSIDE				X				

PLUMBING LEGEND		
SYMBOL	ABBREV	DESCRIPTION
SS or W	SS or W	SEWER OR WASTE
W(E)	W(E)	EXIST. SEWER OR WASTE
V(E)	V(E)	EXIST. VENT
CW	CW	COLD WATER
HW	HW	HOT WATER
G	G	NEW GAS
G(E)	G(E)	EXISTING GAS
CD	CD	NEW CONDENSATE DRAIN
CA	CA	COMPRESSED AIR
FCO	FCO	FLOOR CLEANOUT
WCO	WCO	WALL CLEANOUT
FD	FD	FLOOR DRAIN
FS	FS	FLOOR SINK
TP	TP	TRAP PRIMER & TRAP PRIMER PIPING
SOV	SOV	SHUT-OFF VALVE
CV	CV	CHECK VALVE
PRV	PRV	BACKFLOW PREVENTED W SOV'S
T&P	T&P	
DN	DN	PIPE DOWN
UP	UP	PIPE UP
POC	POC	POINT OF CONNECTION
-	-	PLUMBING NOTE CALL-OUT

PLUMBING FIXTURE SCHEDULE						
ITEM	FIXTURE	COLD WATER	HOT WATER	WASTE	TRAP	VENT
WC 1	WATER CLOSET (ADA APPROVED)	1/2"	-	3"	INT.	2"
L 1	LAVATORY (ADA APPROVED)	1/2"	1/2"	2"	1-1/2"	1-1/2"
HS 1	HAND SINK (ADA COMPLIANT)	1/2"	1/2"	2"	1-1/2"	1-1/2"
SK 1	3 COMPARTMENT POT SINK	1/2"	1/2"	2"	2"	1-1/2"
SK 2	1 COMPARTMENT FOOD PREP SINK	1/2"	1/2"	INDIRECT	-	-
MS 1	MOP SINK	1/2"	1/2"	3"	3"	2"
WH 1	WATER HEATER	3/2"	3/4"	-	-	-
ET 1	EXPANSION TANK	1/2"	1/2"	-	-	-
FS 1	FLOOR SINK	-	-	2"	2"	1-1/2"
TP 1	TRAP PRIMER	1/2"	-	-	-	-
FD 1	FLOOR DRAIN	-	-	2"	2"	1-1/2"
VR 1	WATER HEATER VACUUM CONTROL VALVE	-	-	-	-	-
BF 1	DOUBLE CHECK VALVE BACKFLOW PREVENTER	3/2"	-	-	-	-
RP 1	PRINCIPLE REDUCED PRESSURE BACKFLOW PREVENTER	1/2"	-	-	-	-

DESCRIPTION

EXISTING TO REMAIN "KOHLER" KINGSTON MODEL K-4300 WHITE VITREOUS CHINA WALL MOUNTED TOILET WITH ELONGATED BOWL OR APPROVED EQUAL. INCLUDE ZURN Z6000AV-W51 GPF. INCLUDE MODEL K-4650 ELONGATED OPEN FRONT TOILET SEAT. TOILET SHALL BE ADA. ASME A112.19.2 AND ASME A112.19.6 COMPLIANT.

EXISTING TO REMAIN "KOHLER" HUDSON MODEL K-2849 CAST IRON WALL MOUNT LAVATORY OR APPROVED EQUAL (BOLD HOLES) AND OVERFLOW. INCLUDE "KOHLER" TRITON MODEL K74015A BRASS LAVATORY FAUCET WITH POLISHED CHROME FINISH AND AERATOR. POP UP DRAIN AND WRISTBLADE LEVER HANDLES. LAVATORY AND FAUCET SHALL BE ADA COMPLIANT AND MEET ASME A112.19.1M AND ASME A112.19.1 COMPLIANT.

EXISTING TO REMAIN "EAGLE GROUP" MODEL SHA-10-FA WALL HUNG STAINLESS STEEL HAND SINK OR EQUAL WITH SPLASH MOUNTED GOOSENECK FAUCET, BASKET DRAIN, P-TRAP AND TAILPIECE. NSF APPROVED. (1.0gpm FLOW RATE)

EXISTING TO REMAIN REFERENCE EQUIPMENT SCHEDULE FOR ADDITIONAL INFORMATION. SINK TO BE DIRECT CONNECTED. EAGLE/METAL MASTERS 314-16-3-24

EXISTING TO REMAIN REFERENCE EQUIPMENT SCHEDULE FOR ADDITIONAL INFORMATION. SINK TO BE DIRECT CONNECTED. EAGLE/METAL MASTERS 314-16-1-24L

EXISTING TO REMAIN "FIAT PRODUCTS" MODEL MSB-2424, FLOOR MOUNTED 24"x24"x10" LESS SHELF, MOLDED STONE, 3" QUICK DRAIN CONNECTOR, QDC-35N FAUCET SERVICE. FAUCET: "FIAT PRODUCT" MODEL 830-AA, VACUUM BREAKER INTEGRAL STOPS, WALL BRACE, PAIL HOOK, 3/4" HOSE THREAD ON SPOUT.

EXISTING TO REMAIN RHEEM/RUUD COMMERCIAL ELECTRIC WATER HEATER MODEL ELD552 WITH 50 GALLON CAPACITY GLASS LINED TANK, 61GPH RECOVERY RATE AT 60 CONTROL 9KW, 208V, 3PH, 60Hz, COMPLETE WITH ALL INCLUDING TEMPERATURE AND PRESSURE RELIEF VALVE AND DRAIN VALVE SIZED FOR APPLICATION EXPANSION TANK.

EXISTING TO REMAIN RHEEM/RUUD "THERM-X-GUARD" PORTABLE WATER EXPANSION TANK, MODEL RRT-5.5 GALLON TANK VOLUME, STD FACTORY PRE-CHARGE AT 40 PSI, PROVIDE STRAP AND SUPPORT.

EXISTING TO REMAIN "COMMERCIAL ENAMELING" MODEL 906NHM 2" W3/4" GRILLE AND TRAP PRIMER AS REQUESTED OR APPROVED EQUAL.

EXISTING TO REMAIN TRAP PRIMER. (SINGLE DRAWN DISTRIBUTION), "PRECISION PLUMBING PRODUCT, INC" OREGAN #1 PO-500 TRAP PRIMER, PRISTON OPERATED (TO OPERATE LESS THEN 1 PSI PRESSURE DROP), PROVIDE WITH 1/2" CW LINE TO FLOOR DRAIN, ISOLATION VALVE, & STAINLESS STEEL ACCESS PANEL.

EXISTING TO REMAIN "J.R. SMITH" MODEL #2005Y ROUND TOP FLOOR WITH DUCO CAST IRON BODY WITH FLASHING COLLER, ADJUSTABLE STRAINER HEAD, POLISHED BRONZE STRAINER, 1/2" TRAP PRIMER CONNECTION, AND NO HUB CONNECTION.

EXISTING TO REMAIN "WATER REGULATOR" WATER SERVICE VACUUM RELIEF VALVE, MODEL #N36 M, ORDER #138458-3/4" NPT. OPENS @ LESS THAN 1/2" VACUUM. TESTED & RATED UNDER "ANSI 21.22" CGA CERTIFIED OR APPROVED EQUAL.

EXISTING TO REMAIN "WILKINS" MODEL 95XL DOUBLE CHECK VALVE BACKFLOW PREVENTER. TWO INLINE INDEPENDENT CHECK VALVES, CAPTURED SPRINGS AND CHECK SEATS WITH TWO QUARTER TURN, FULL PORT BALL VALVES.

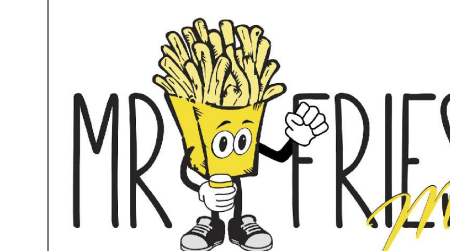
EXISTING TO REMAIN "WILKINS" MODEL 975XLST 1/2" REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTER. STAINLESS STEEL MAIN BODY WITH TWO INLINE INDEPENDENT CHECK VALVES SEPARATED BY AN INTERMEDIATE CHAMBER FOR RELIEF VENTING TO THE ATMOSPHERE. PREVENTAL SHALL COME WITH TWO FULL PORT BALL VALVES AND MODEL AG AIR GAP.

NOTES:
1. SINGLE COMPARTMENT SINK, SODA MACHINE, ICE MAKER, SHALL BE PLUMBED TO A FLOOR SINK WITH A MINIMUM 1 INCH AIR GAP.
2. THREE COMPARTMENT SINK SHALL DRAIN DIRECT. A FLOOR DRAIN SHALL BE PROVIDED ADJUCENT TO THE FIXTURE, AND THE FIXTURE SHALL BE CONNECTED ON THE SEWER SIDE FO THE FLOOR DRAIN TRAP WITH NO OTHER DRAIN LINE CONNECTED BETWEEN THE FLOOR DRAIN WASTE CONNECTION AND THE FIXTURE DRAIN IN ACCORDANCE WITH SECTION 704.3 OF THE CPC.

Ben Hamed
Project Engineer

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MR. FRIES MAN RESTAURANT
111 North Vineyard Ave. Suite B
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GENERAL NOTES

ALL PLUMBING LINES AND FIXTURES SHOWN ON THE DRAWINGS ARE EXISTING AND VERIFIED IN THE FIELD. NO ALTERNATION TO THE EXISTING PLUMBING SYSTEM IS PART OF THIS PERMIT APPLICATION.

PLUMBING GENERAL NOTES TO BE VERIFIED IN FIELD BY CONTRACTOR.

RELATED PLUMBING FIXTURES & EQUIPMENTS SHOWN ON PLUMBING FIXTURES SCHEDULE TO BE REMOVED, SHALL BE REMOVED & CAPPED.

- 1 - All SEWER LINES SHALL MAINTAIN SLOPE OF 1/4" PER FOOT UNLESS NOTED OTHERWISE
- 2 - COORDINATE ROOF PENETRATIONS WITH LANDLORDS ROOFING CONTRACTOR (IF REQUIRED).

PLUMBING PLAN KEYED NOTES

1 - SANITARY WASTE IS CONNECTED TO EXISTING 4" SANITARY WASTE LINE AS PROVIDED BY LANDLORD IN THIS VICINITY.

2 - GREASE WASTE IS CONNECTED TO EXISTING 4" GREASE WASTE LINE WAS PROVIDED BY LANDLORD IN THE VICINITY, THE GREASE WASTE IS DIRECTLY CONNECTED TO AN EXISTING GREASE INTERCEPTOR

3 - SANITARY VENT IS CONNECTED TO AN EXISTING 4" SANITARY VENT PROVIDED BY LANDLORD IN THIS VICINITY.

4 - NOT USED.

5 - DOMESTIC WATER: CONNECT TO EXISTING 2" DOMESTIC WATER LINE PROVIDED BY LANDLORD IN THE VICINITY - VERIFY. MAKE NECESSARY CONNECTIONS AS REQUIRED. PLUMBING SHALL FIELD VERIFY POINT OF CONNECTION PRIOR TO WATER PIPE INSTALLATION.

6 - SODA CONDUIT: PROVIDE 6" CONDUIT ABOVE CEILING FROM SODA STORAGE TO SODA DISPENSER. MAXIMUM OD 15" HORIZONTAL BENDS.

7 - SOUND: PROVIDE 1" INSTALING BOARD BETWEEN WATER PIPES AND INTERIOR/EXTERIOR WALLS.

8 - DRINK DISPENSERS: PROVIDE A STAINLESS STEEL BACKFLOW PREVENTER FOR THE WATER SUPPLY LINES AT THE DRINK DISPENSERS + ICE MACHINE. THE RELIEF VALVE SHALL DRAIN IN-DIRECTLY TO THE FLOOR SINK WITH AN AIR GAP OF TWICE THE PIPE DIAMETER OR PER LOCAL CODE.

9 - TEA BREWER: PRVIDE 1/2" CW AND DOUBLE CHECK VALVE TO THE TEA BREWER.

10 - A/C UNIT CONDENSATE: PROVIDE AND INSTALL 3/4" CONDENSATE TRAP & DRAIN AT A/C UNIT COIL PER DETAIL 4/P3.0.

11 - CONDENSATE TERMINATION: TERMINATE 3/4" CONDENSATE DRAIN LINE AT LAVATORY PER DETAIL 5/P3.0.

12 - WALK-IN CONDENSATE: PROVIDE AND INSTALL 3/4" CONDENSATE DRAIN LINE FROM WALK-IN FREEZER/COOLER EVAPORATOR TO FLOOR SINK. MAINTAIN 1/4" INCH PER FT. SLOPE ON DRAIN LINE AND MIN. 1" AIR GAP AT TERMINATION SEE DETAILS 6/P3.0. AND 7/P3.0.

13 - FREEZER PROTECTION: INSATLL HEAT TAPE AND INSTALATION ON CONDENSATE LINE. ELECTRICAL CONTRACTOR TO MAKE FINAL CONNECTIONS FOR HEAT TAPE.

GREASE INTERCEPTOR CALCULATIONS

Step 1: Flow rate to grease interceptor

Fixture flow rate: (cu in / 231) = gal x 0.75 / 2 min = 2 min flow rate

NAME	TYPE	DIMENSIONS	QTY	CU IN FLOW RATE	N/A
FD-1	Floor Drain	N/A	2	N/A	N/A
FS-1	Floor Sink	N/A	2	N/A	2 GPM
HS	Hand Sink	10" x 14" x 5"	2	1,400	2.28 GPM
MS-1	Mop Basin	24" x 24" x 10"	1	5,760	9.35 GPM
SK-1	3 Compartment Sink	24" x 18" x 15" (3)	1	19,440	31.56 GPM
SK-2	Prep Sink One Bowl	20" x 16" x 13"	1	4,160	6.75 GPM
Total				51.94 GPM	

Flow rate used to size interceptor (less of fixture or pipe size)

Pipe size (3 in):

Pipe Size flow rate per Manning's Formula

35 GPM

Step 2: Grease Production

Number of Seats x 4 turns per seat x Grease Production Value x Days between pump-out = Grease output

Number of seats in facility: 50

Grease production value: 0.025 lbs per serving (Fast Food - Pre-Cook: Medium / No flatware)

Days between pump-outs: 90 days

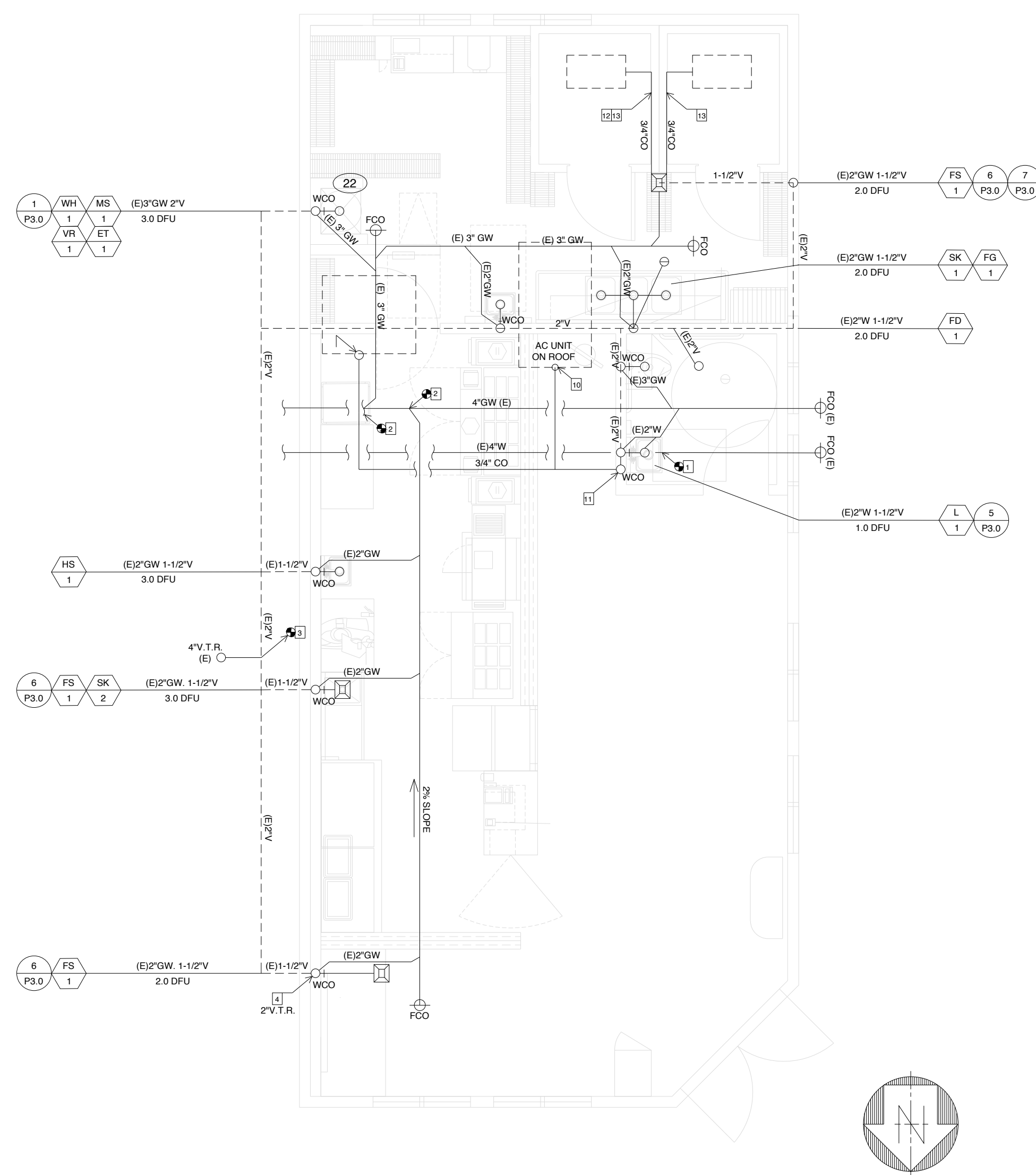
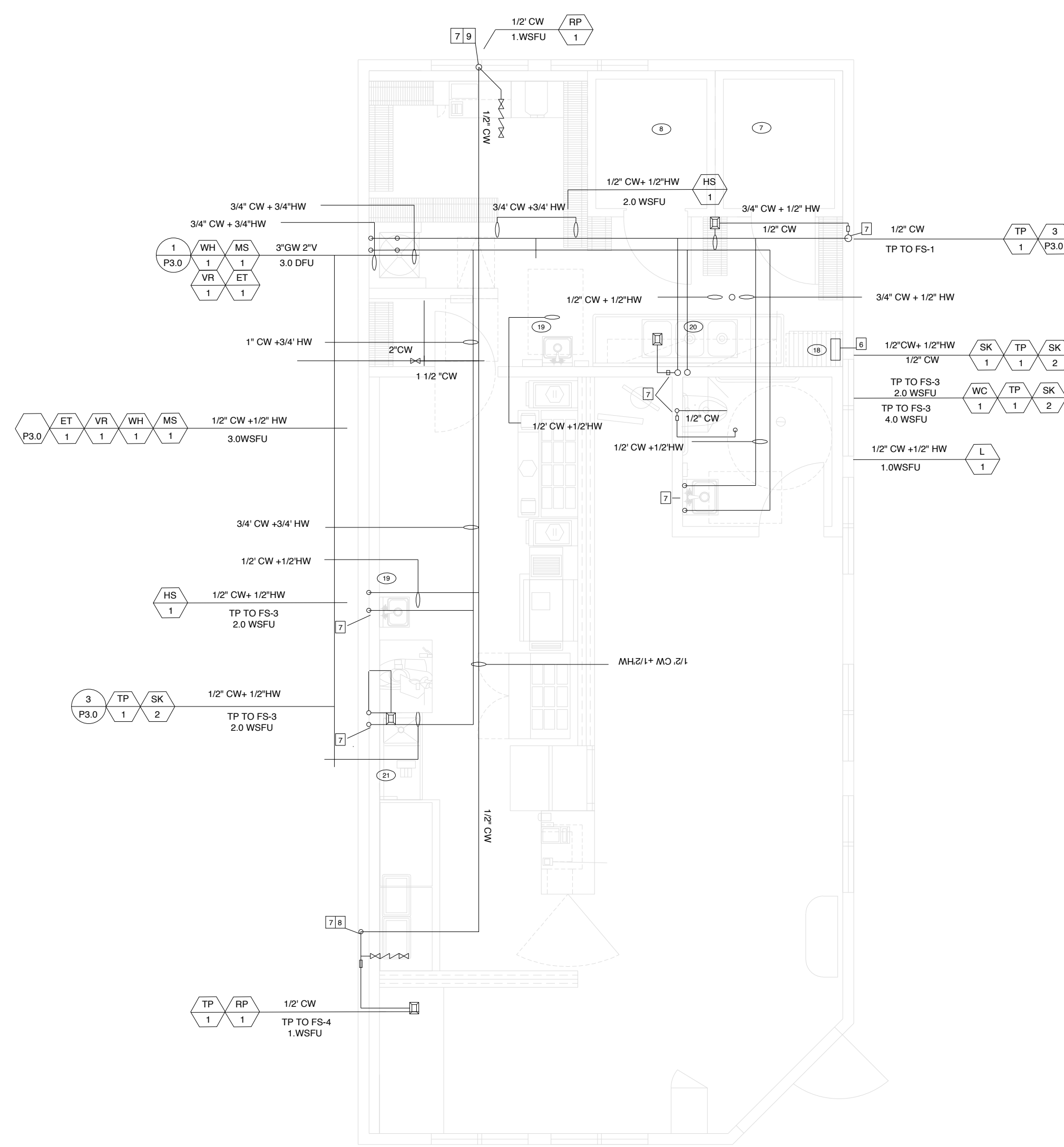
50 x 4 x 0.025 x 90 = 450 lbs of FOG

TABLE 1014.3.6
GRAVITY GREASE INTERCEPTOR SIZING

DRAINAGE FIXTURE UNITS (DFUs)	INTERCEPTOR VOLUME (gallons)
5	500
21	750
35	1000

Notes:

1 The maximum allowable DFUs plumbed to the kitchen drain lines that will be connected to the grease interceptor.



SCALE: 3/16"=1'-0"

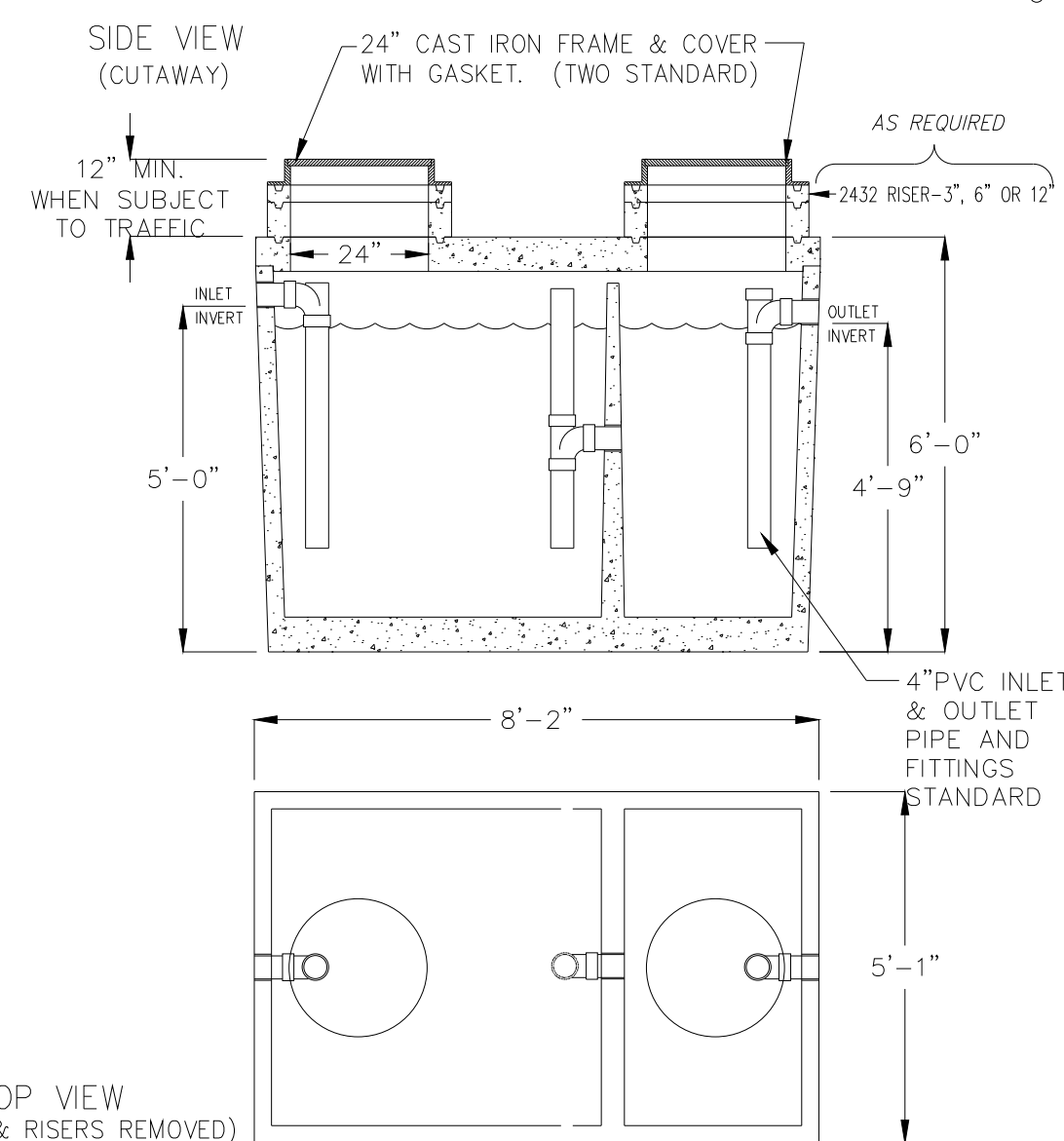
PLUMBING WATER PLAN

PLUMBING DRAIN, WASTE & VENT PLAN

SCALE: 3/16"=1'-0"

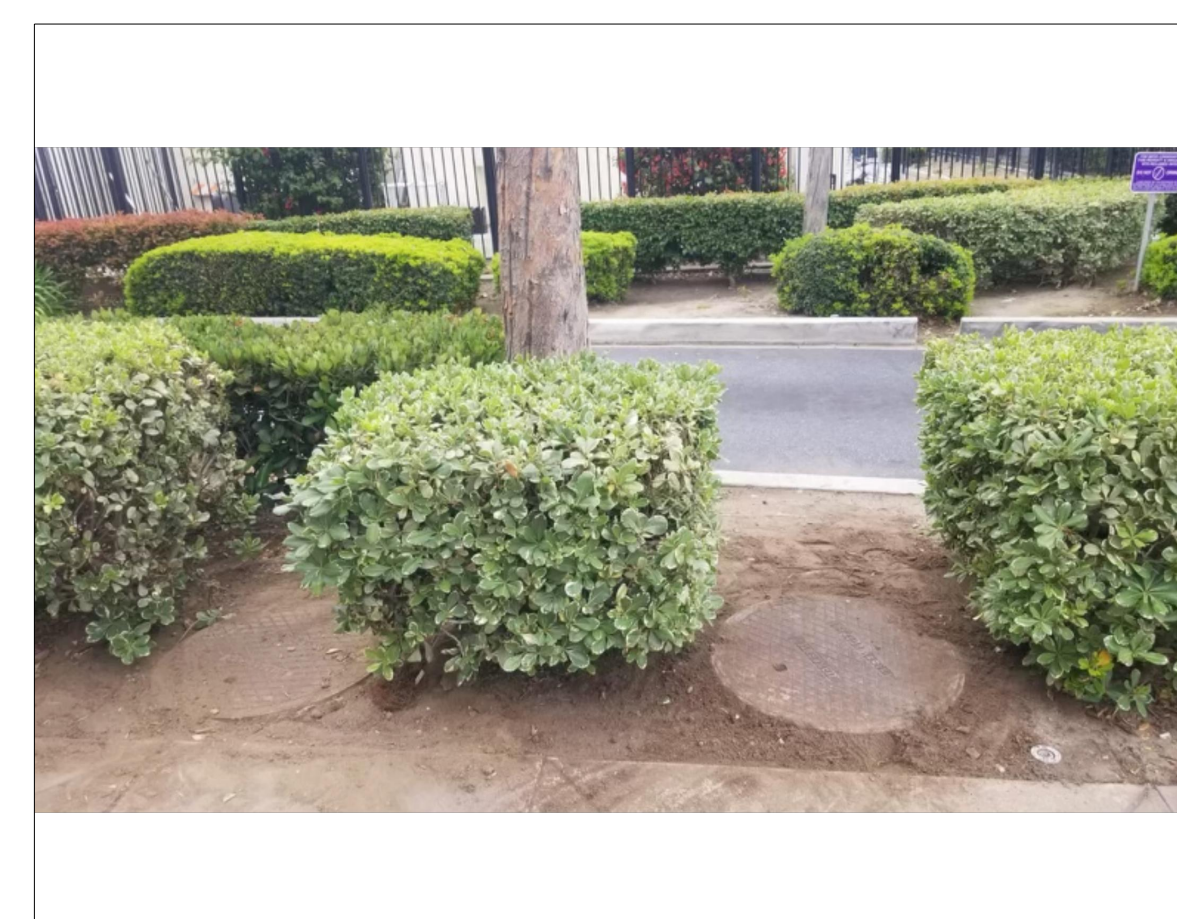
1000 GALLON GREASE INTERCEPTOR

MODEL JP1000G
TRAFFIC RATED ACCEPTED BY UPC®



LIQUID CAPACITY: 1,000 GALLONS.

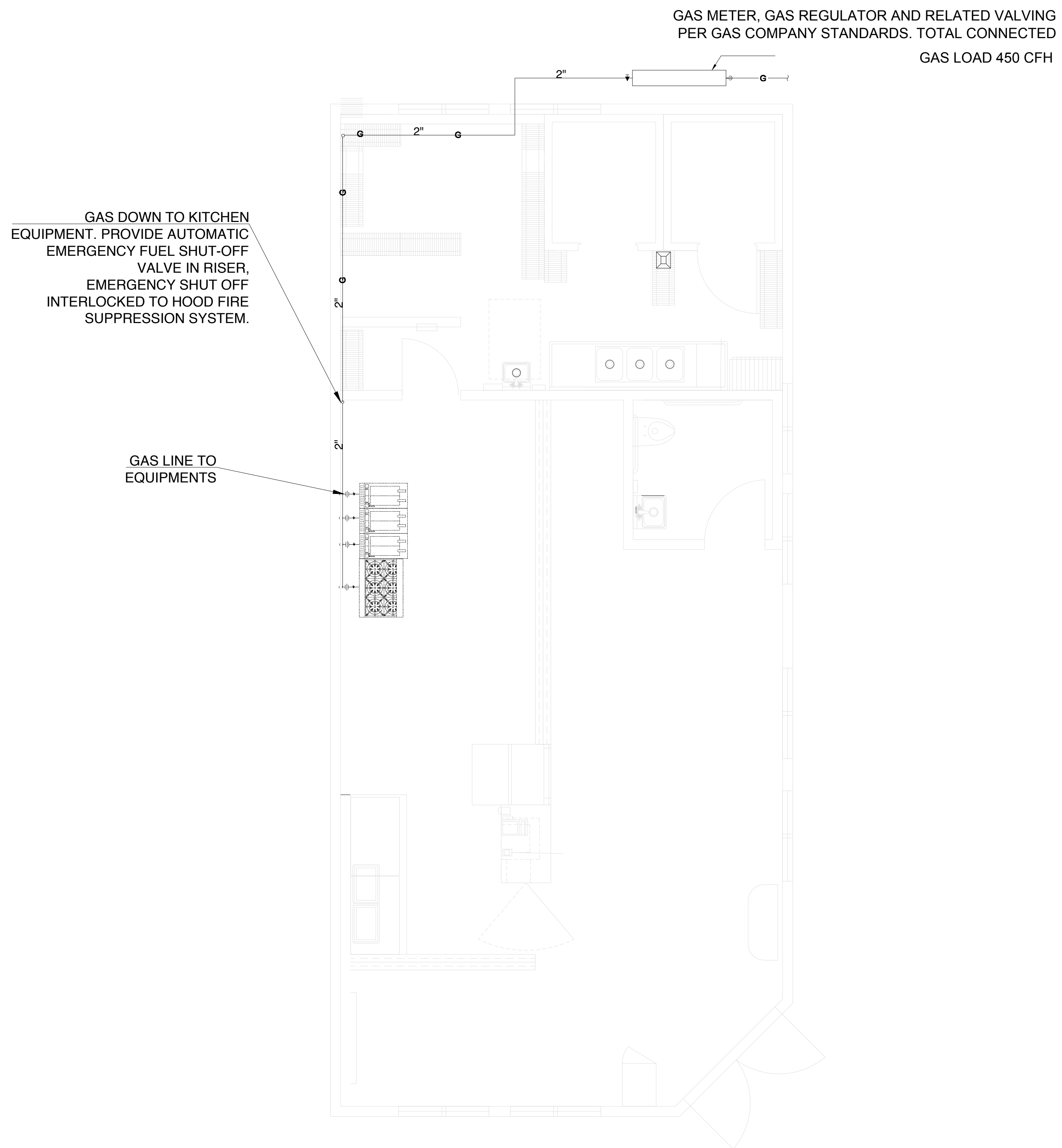
EXISTING GREASE INTERCEPTOR



PICTURE OF THE EXISTING GI FOR REFERENCE, SHOWING JENSEN PRECAST BRAND.

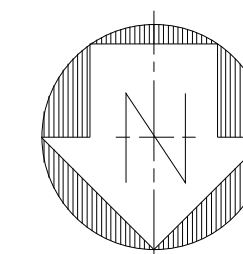
SHEET TITLE

EXISTING PLUMBING

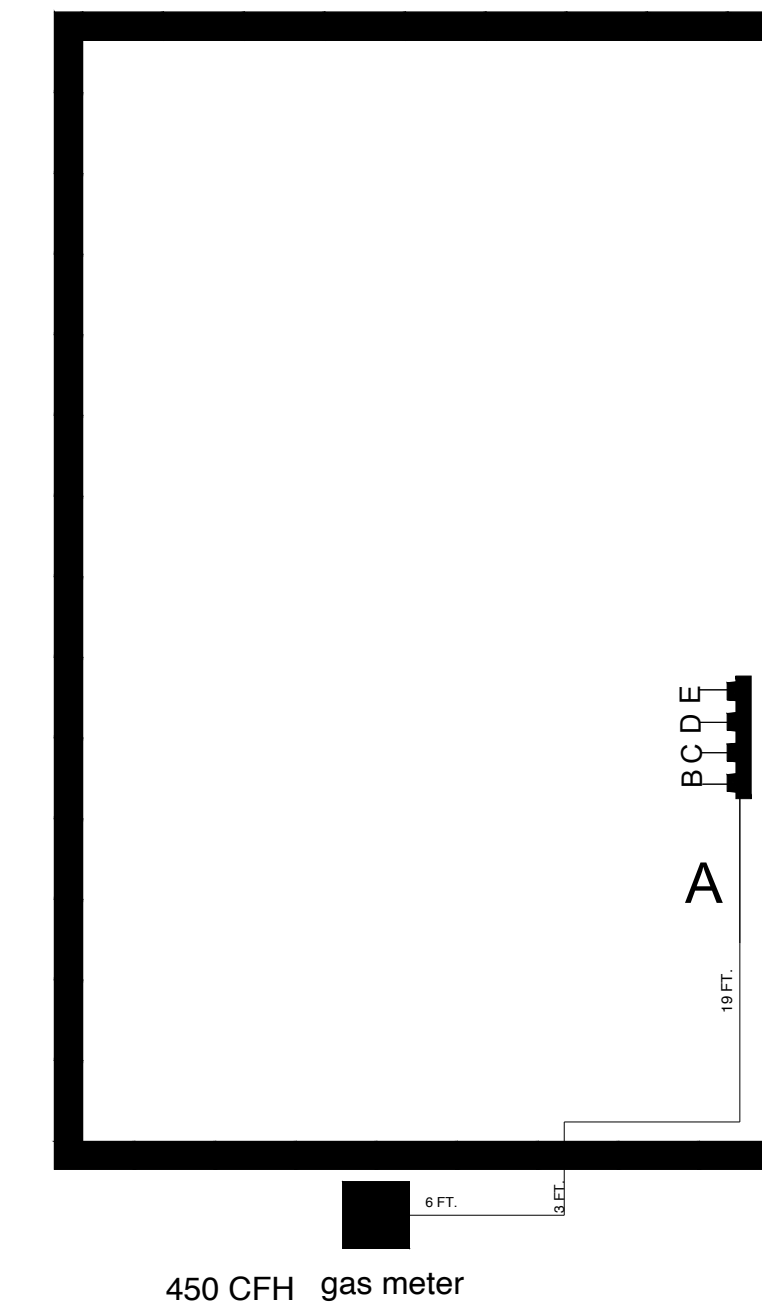


NATURAL GAS PLUMBING PLAN

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



BASIS OF DESIGN



GAS PIPING NOTES

- 1 - MAIN GAS SERVICE LINE IS EXISTING, GAS COMPANY TO PROVIDE & INSTALL GAS METER, REGULATORS & CONNECTION TO EQUIPMENTS.
- 2 - HOUSE LINE AS SHOW ON THE PLANS TO BE VERIFIED IN THE FIELD BY THE PLUMBING CONTRACTOR FOR CODE COMPLIANCE.
- 3- FURNISH AND INSTALL A GAS COCK, DIRT LEG, AND UNION CONNECTION AT EACH PIECE OF EQUIPMENT.
- 4- PROVIDE MANUAL SHUT-OFF VALVE FOR GAS LINE ABOVE AUTOAMIC EMERGENCY FUEL SHUT OFF VALVE IN RISER. SEE GAS RISER DIAGRAM
- 5- TESTING AND PURGING OF GAS PIPING SHALL BE DONE PER THE REQUIREMENTS OF THE LOCAL GAS COMPANY, LOCAL CODES AND APPLICABLE NFPA CODES.
- 6- CONTACT AND COORDINATE GAS SERVICE, METER AND REGULATOR REQUIREMENTS WITH THE LOCAL GAS COMPANY.

GAS COOKING EQUIPMENT SCHEDULE & LOAD SUMMARY

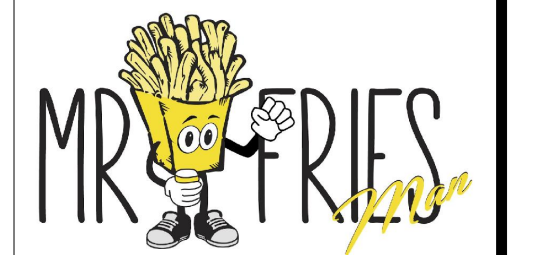
MARK/TYPE	11/FRYER	18/ RANGE	TOTAL
GAS TYPE	NATURAL	NATURAL	
QTY.	3	1	4
INPUT(BTU/CFH)	80,000/80	210,000/210	450,000/450
OIL CAPACITY	50-LB	-	-
GAS CONNECTION	3/4"	3/4"	-
SIZE(D"xH")	15-5/8"x45-5/8"	36" x 32 5/8"	
MANUFACTURER	FRYERMASTER	COOKING PERFORMANCE	
MODEL NUMBER	H55	351S36L	
TOTAL NATURAL GAS CONNECTED LOAD	450 CFH		
TOTAL DEVELOPED LENGTH INCLUDING EQUIVALENT PIPE LENGTH FOR FITTING AND VALVE FRICTION LOSSES TO GAS METER		94 FT X 1.2 = 113 FT	

NOTES:

- 1- CONSULT GAS UTILITY COMPANY FOR REGULATOR RATING. PIPING SIZED FOR 7" WC GAS SERVICE
- 2-1/2" KITCHEN MAIN MANIFOLD GAS SUPPLY LINE REQUIRED. SHOULD FLEXIBLE GAS LINE BE USED, IT MUST BE CSA APPROVED, COMMERCIAL TYPE AND SIZED PER THE GAS COMPANY. FOR PROPER SUPPLY LINE SIZING TO ATTAIN BURNER MANIFOLD PRESSURE OF 3.0" W.C. NATURAL GAS.



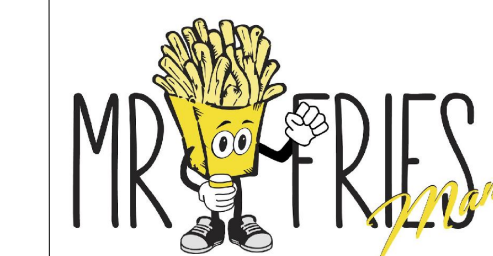
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CITY OF ONTARIO PERMIT#B202101530	
SUBMISSION DATE	3/25/2021
REVISION 01	4/21/2021
REVISION 02	5/12/2021

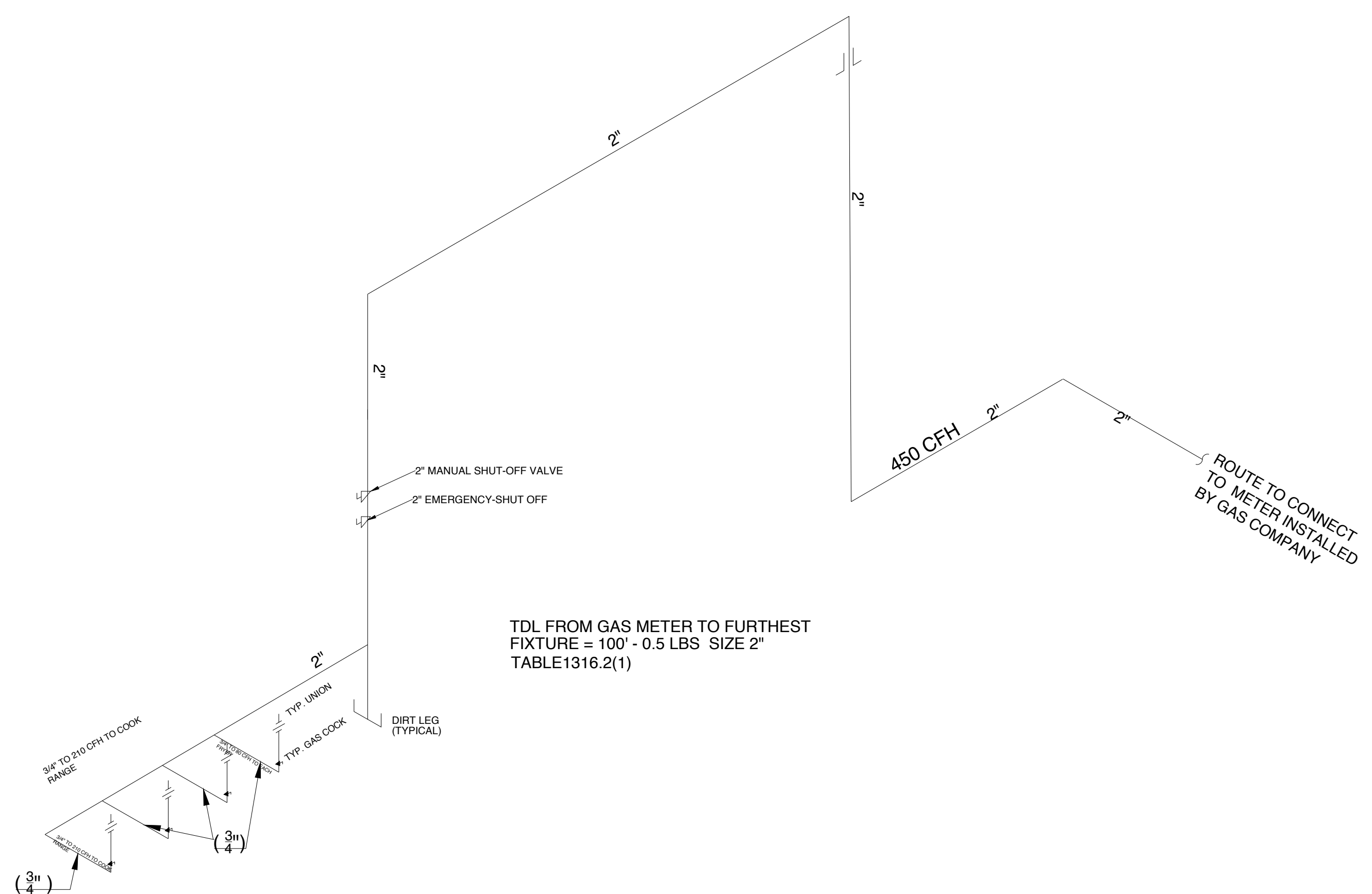
SHEET TITLE
PLUMBING GAS



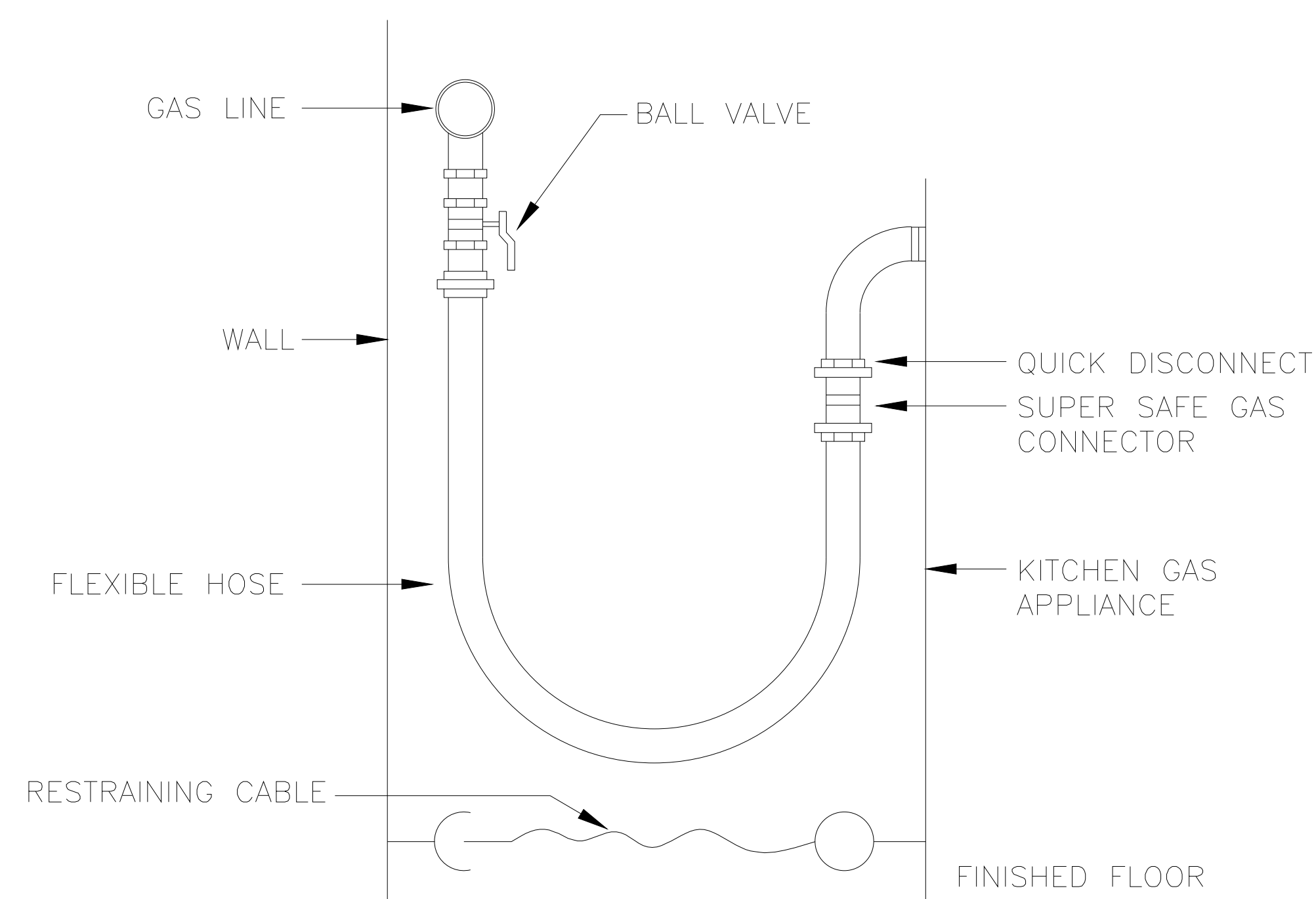
MR. FRIES MAN RESTAURANT
111 North Vineyard Ave. Suite B
Ontario CA91764 United States

CITY OF ONTARIO PERMIT#B202101530	
SUBMISSION DATE	3/25/2021
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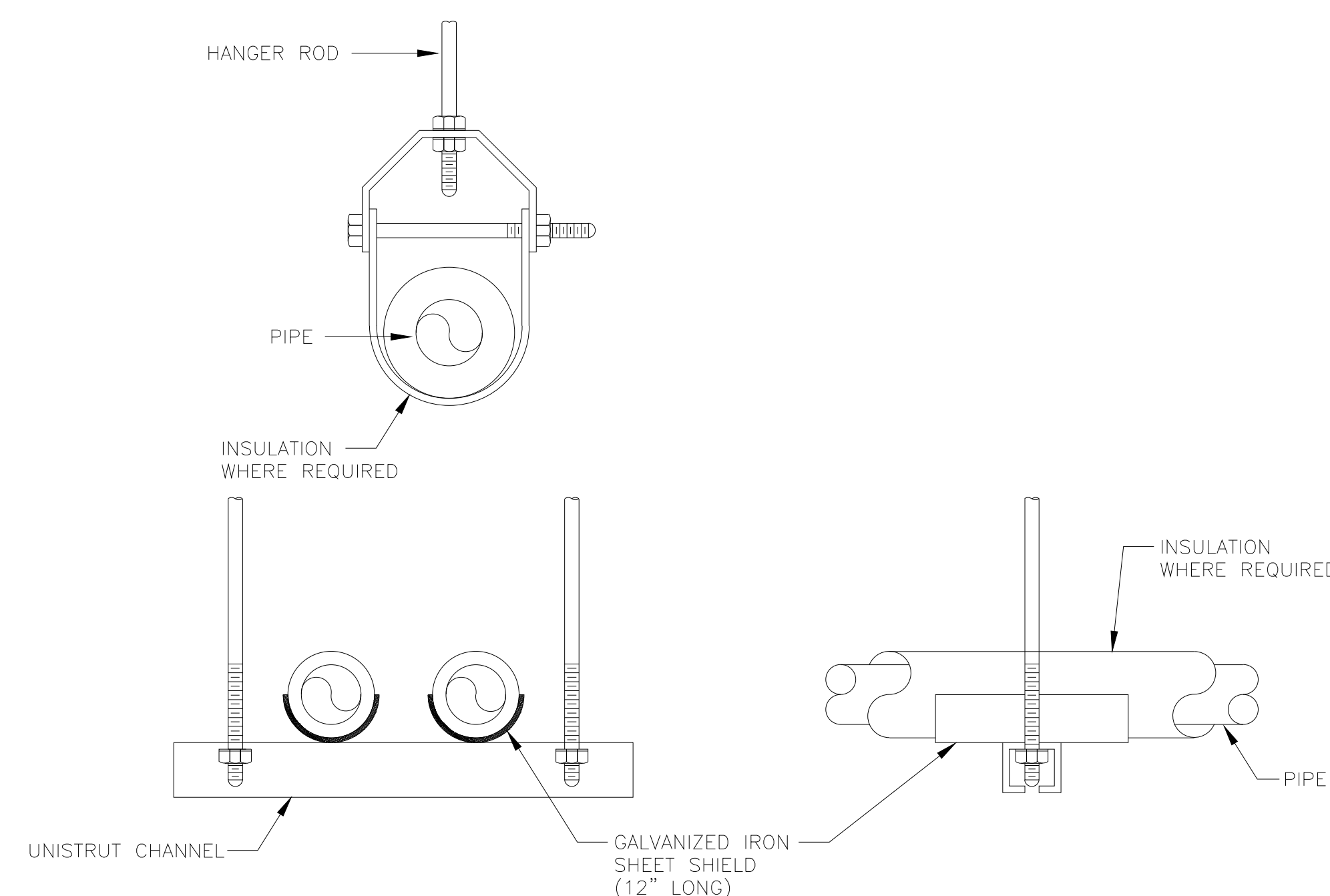
SHEET TITLE
PLUMBING
DETAILS



GAS PLUMBING RISER DIAGRAM



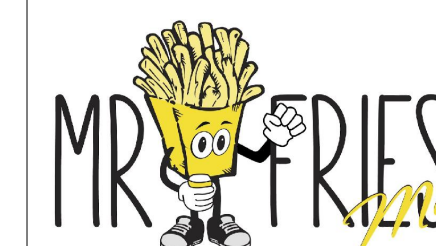
**KITCHEN EQUIPMENT
GAS CONNECTION DETAIL
N.T.S**



NOTES:

1. ATTACH SUPPORTS FOR ALL PIPING SUSPENDED FROM THE STEEL STRUCTURE TO THE TOP CHORD OF JOISTS OR BEAMS.
2. PROVIDE COPPER OR PLASTIC COATED HANGERS FOR NON-INSULATED COPPER PIPE.

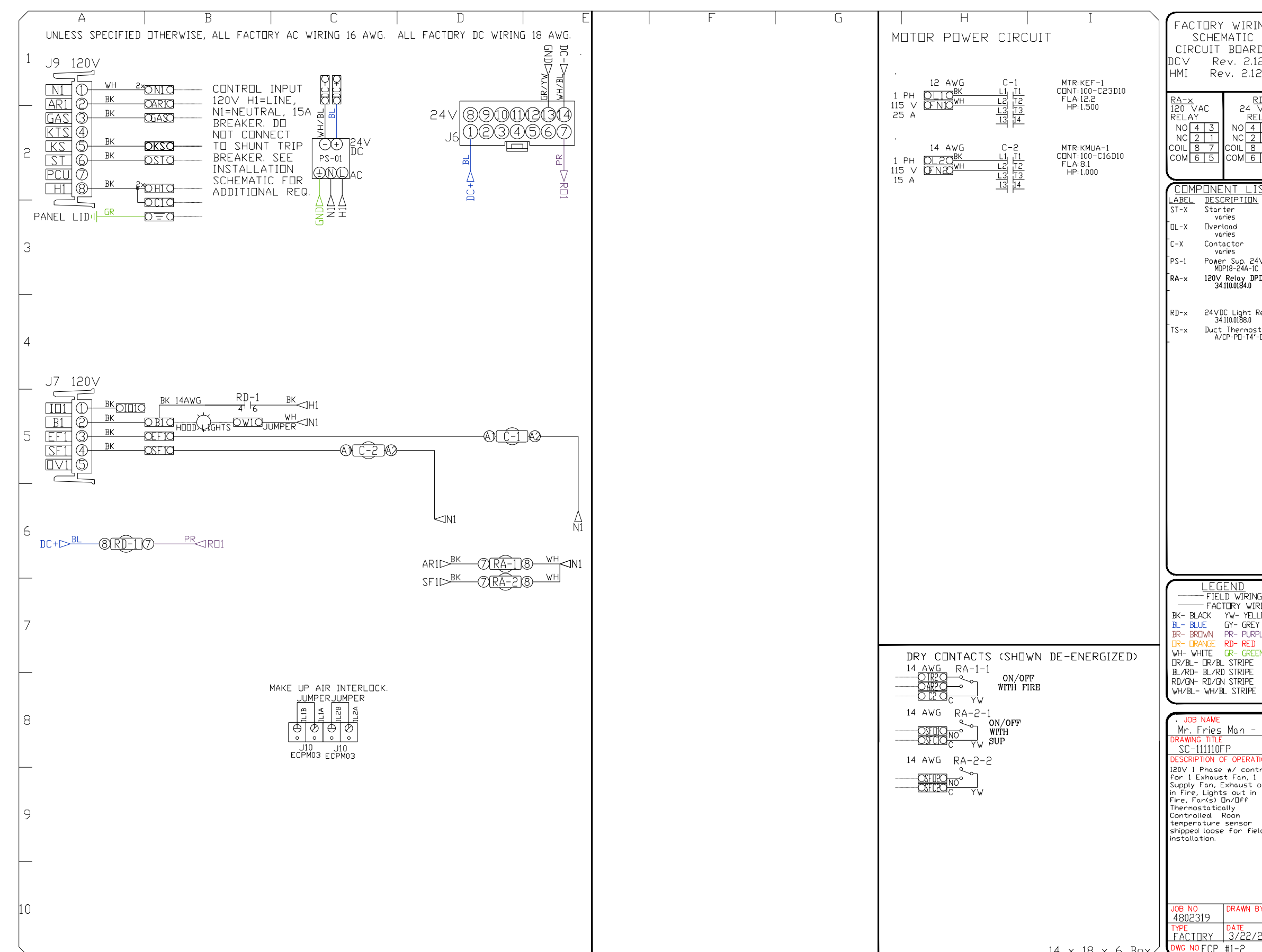
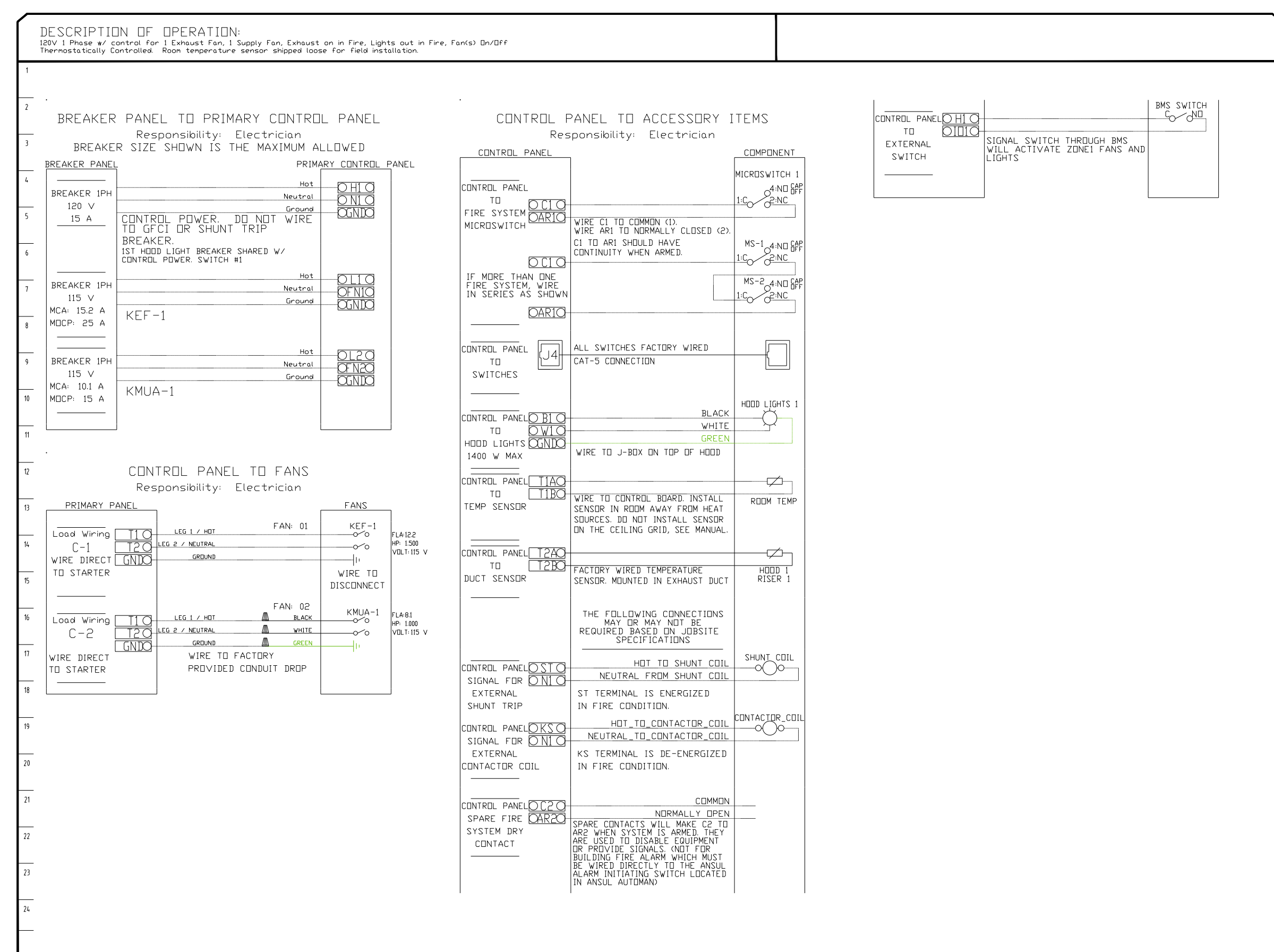
**PIPE HANGER DETAIL
N.T.S**



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ELECTRICAL PACKAGE - MANUFACTURER WIRING DIAGRAM

NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		FAN TAG	TYPE	HP	VOLT	FLA	
1	ECP	SC-111110FP	UTILITY CABINET RIGHT	04 - UTILITY CABINET RIGHT HOOD # 1	1 LIGHT 1 FAN	SMART CONTROLS THERMOSTATIC CONTROL	KEF-1	EXHAUST	1	1.500	115	12.2
							KMUA-1	SUPPLY	1	1.000	115	8.1



SCALE : AS NOTED

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SHEET TITLE
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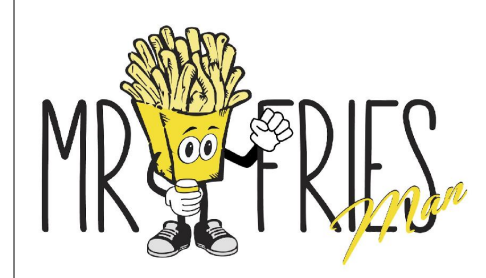
ELECTRICAL SUMMARY

EXISTING "PANEL A"

MANUF./MODEL		PER LANDLORD SPECIFICATION			VOLTAGE/PHASE		120/208V, 3PH, 4W			FEED FROM			MAIN SWITCHBOARD											
LOCATION		TANAT SPACE			BUS AMPS		400A CONTINUOUS			MINIMUM BUS BRACING			10,000 A.I.C											
SPECIFICATIONS		TOP FEED, NEMA 1 ENCL.			MAIN BEAKER		MAINLUGS ONLY			BREAKERS			PER LANDLORD SPECIFICATIONS											
LOADS	KEL	LCL	OUTLETS			VOLTS-AMPS			CKT	BKR/POLE	ABC	BKR/POLE	CKT	VOLTS-AMPS			OUTLETS			LCL	KEL	LOADS		
			LTG	REC	MISC	A	B	C						A	B	C	MISC	REC	LTG					
EMERGENCY & NIGHT LTS.	*		6		1	216			1	20/1	*..	20/1	2	540				3						GENERAL REC.
GEN. LTS. & EF-2	*		12				1236		3	20/1	..*	20/1	4		744			1						#13 SLICER
NEON SIGN	*		1					144	5	20/1	..*	20/1	6			1656		1						#10 MICROWAVE
DISPLAY WINDOW LIGHT	*		2			360			7	20/1	*..	50	8	3900			1							#9 CONVEYOR TOASTER
EXTERIOR SIGNAGE	*		1				1200		9	20/1	..*		10		3900									#9 CONVEYOR TOASTER
#1A POS	*			1				180	11	20/1	..*	2	12			1200		1						#11 COOKER / WARMER
#1E & 1G POS	*			1			180		13	20/1	*..	20/1	14	1200				1						#11 COOKER / WARMER
#2 SOUP STATION	*			1			1500		15	20/1	..*	20/1	16		1200		2						*	#7A COOLER COMP (HACR TYPE)
#2 SOUP STATION	*			1			1500		17	20/1	..*	20/1	18			1608	1						*	#8B FREEZER COMP. (HACR TYPE)
#3 #56 SAND. TABLE	*			1		1476			19	20/1	*..	20/1	20	1685			1						*	#8B FREEZER COMP. (HACR TYPE)
#4 SANDWICH TABLE	*			1			1032		21	20/1	..*	25	22		1685		1							#38 MERCHANDISER
#6 & #16 DRINK DISPENS	*			2			1020		23	20/1	..*	2	24			540	1							EF-1
#15 ICE MACHINE	*			1		1536			25	20/1	*..	20/1	26	864										SPARE
#18 BAG-N-BOX	*			1			840		27	20/1	..*	20/1	28		0		2	1						SMOKE DETECTOR & ROOFTOP REC
#17 TEA BREWER	*			1			1675		29	20/1	..*	20/1	30			540	1							HP-1
MANAGERS DESK - IG	*			2		360			31	20/1	*..	40	32	4584										HP-1
TELEPHONE/TIME CLK	*			2			360		33	20/1	..*		34		4584									HP-1
#71 AIR CURTAIN	*				1		612		35	20/1	..*	3	36			4584								HP-2
#70 WH-1	*				1	3000			37	40	*..	25	38	1872										HP-2
#70 WH-1	*					3000			39		..*	2	40		1872									SPARE
#70 WH-1	*					3000			41	3	..*	20/1	42			0								
TOTAL						7158	9168	8131	TOTAL						12773	12113	9948							
LCL						606	2316	144	LCL						0	0	0							



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SCALE : AS NOTED

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SHEET TITLE

E-2

ELECTRICAL SUMMARY

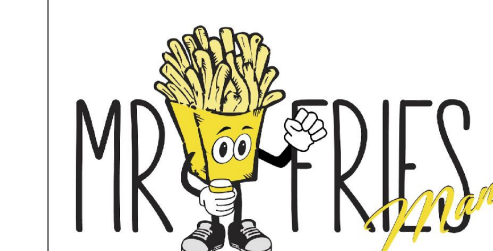
TAG	DESCRIPTION	MANUFACTURER	MODEL	ELECTRICAL			AMPS	LOAD	LOAD	CONNECTION	MTG.HT.	EXISTING	VERIFIED BY	REMAEKS
				VOLT	PHASE	HERTZ								
1A	ORDER TERMINAL	-	ORDER TERMINAL	120	1	60	20A CIRC.	-	20A CIRC.	-	-	EXISTING	GC	1
1E	FAX MACHINE	-	FAX MACHINE	120	1	60	20A CIRC.	-	20A CIRC.	-	+6" AC	EXISTING	GC	1
1G	RECEIPT PRINTER	-	RECEIPT PRINTER	120	1	60	20A CIRC.	-	20A CIRC.	-	-	EXISTING	GC	1
2	REMOVED	-	-	120	1	60	16.00	-	1920	NEWA 5-15P	-	EXISTING	GC	1
3	SANDWICH TABLE	TRUE	TSSU-72-30M-B	120	1	60	10.50	-	1260	-NEWA 5-15P	-	EXISTING	GC	1
4	SANDWICH TABLE	TRUE	TSSU-48-12M-B	120	1	60	8.60	-	1032	-NEWA 5-15P	-	EXISTING	GC	1
6	SINGLE FLAVOR DRINK DISP.	CORNELIUS	EJ1	120	1	60	5.00	-	600	-	+24"	EXISTING	GC	1
7A	COOLER LIGHTS/CONTROLS	KOLPAK	P6-066-CT	120	1	60	-	-	600	J-BOX W/20A, 1P DISC. SW.	-	EXISTING	GC	1,3
7B	COOLER COMPRESSOR	KOLPAK	P6-066-CT	120	1	60	13.40	1/2	1608	J-BOX W/20A, 1P DISC. SW.	-	EXISTING	GC	1,3,4
8A	FREEZER LIGHTS/CONTROLS	KOLPAK	P6-088-FT	120	1	60	-	-	600	J-BOX W/20A, 1P DISC. SW.	-	EXISTING	GC	1,3
8B	FREEZER COMPRESSOR	KOLPAK	P6-088-FT	280	1	60	16.20	2	3370	J-BOX W/20A, 1P DISC. SW.	-	EXISTING	GC	1,3,4
9	CONVEYOR TOASTER	HOLMAN	QT14	280	1	60	37.50	-	7800	TERMINAL BLOCK	-	EXISTING	GC	1
10	MICROWAVE OVEN	AMANA	RCS10D	120	1	60	13.80	-	1656	NEWA 5-15P	-	EXISTING	GC	1
11	COOKER/WARMER	APW WYOTT	W-3V	120	1	60	10.00	-	1200	NEWA 5-15P	-	EXISTING	GC	1
12	EXHAUST HOOD	JOHNSON DIVERSIFIED	QVENT	120	1	60	7.20	1/3	864	J-BOX W/20A, 1P DISC. SW.	-	EXISTING	GC	1
13	SLICER	HOBART	2912	120	1	60	6.20	1/2	744	-	+48"	EXISTING	GC	1
15	ICE MAKER	MANITOWIC	QY-0454A	120	1	60	12.80	-	1536	-	+80"	EXISTING	GC	1
16	DRINK DISPENSER	CORNELIUS	ENDURO 250	120	1	60	3.50	-	420	-	+24"	EXISTING	GC	1
17	TEA BREWER	FETCO	TBS - 21A	120	1	60	18.00	-	2160	-	+48"	EXISTING	GC	1
18	BAG-IN-BOX/PUMPS	PROFIT MASTER 4	-	120	1	60	7.00	-	840	-	+84"	EXISTING	GC	1
38	MERCHANDISER	TRUE	GDM-7	120	1	60	4.50	1/5	540	-	-	EXISTING	GC	1
56	REF. BOTTLE COOLER	ELECTROKUX	-	120	1	60	1.80	-	216	-	-	EXISTING	GC	1
67	TIME CLOCK	GE INDUSTRIAL SYSTEMS	TORK 1103	120	1	60	-	-	500	-	-	EXISTING	GC	1
57	MUSIC SYSTEM	TBD	TBD	120	1	60	0.75	-	90	-	-	EXISTING	GC	1
70	ELECTRIC WATER HEATER	RHEEM/RUUD	ELDS52	280	3	60	25.00	-	9000	J-BOX W/40A, 3P DISC. SW.	-	EXISTING	GC	1
71	AIR CURTAIN	MARS	36NCH	120	1	60	5.10	-	612	J-BOX W, 1P DISC. SW.	-	EXISTING	GC	1

TERMINATE SAFE OFF

ALL ELECTRICAL EQUIPMENT MARKED IN RED TO BE REMOVED AND/OR REPLACED TO ALLOW FOR THE NEW EQUIPMENT INSTALLAION, REFER TO E-2 FOR NEW ELECTRICAL EQUIPMENTS SCHEDULE AND LOAD SUMMARY



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LOAD	ACTUAL CONNECTED WATTAGE	N.E.C. DEMAND FACTOR		N.E.C. DEMAID WATTAGE
LIGHTING	1506	125%		1883
TRACK LIGHTING	0	150 W/FT	0 FT	0
SHOW WINDOW LIGHTING	360	200 W/FT	20 FT	4000
EXTERIOR SIGN	1200	125%		1500
RECEPTALES	2160	1ST 10KW @ 100%		2160
	0	REMAINING @ 60%		0
KITCHEN EQUIPMENT	17909	*** UP TO 65%	0 PC	11641
CONTINUOUS MOTORS	864	125%		1080
NON-CONTINUOUS MOTORS	732	100%		732
AIR CONDITIONING	17496	100% FULL A/C LOAD		17496
HEATING	0	100% FULL HEATING LOAD		0
MUK-1 FAN	750	100%		750
KEF -1 FAN	1150	100%		1150
	44127	TOTL WATTS		58346
	106	TOTAL AMPERAGE		162

TAG	DESCRIPTION	MANUFACTURER	MODEL	ELECTRICAL			AMPS	LOAD H.P	LOAD WATTS	CONNECTION	MTG.HT.	EXISTING	VERIFIED BY
				VOLT	PHASE	HERTZ							
1A	ORDER TERMINAL	-	ORDER TERMINAL	120	1	60	20A CIRC.	-	20A CIRC.	-	-	EXISTING	GC
1G	RECEIPT PRINTER	-	RECEIPT PRINTER	120	1	60	20A CIRC.	-	20A CIRC.	-	-	EXISTING	GC
5	BASER REF. TABLE	TRUE	TSSU-60-18	120	1	60	10.50	-	1260	-NEWA 5-15P	-	EXISTING	GC
6	STEAM TABLE	ATOSA USA	CSTEA-3B	120	1	60	8.60	-	1032	-NEWA 5-15P	-	NEW	GC
32A	COOLER LIGHTS/CONTROLS	KOLPAK	P6-066-CT	120	1	60	-	-	600	J-BOX W/20A, 1P DISC. SW.	-	EXISTING	GC
32B	COOLER COMPRESSOR	KOLPAK	P6-066-CT	120	1	60	13.40	1/2	1608	J-BOX W/20A, 1P DISC. SW.	-	EXISTING	GC
33A	FREEZER LIGHTS/CONTROLS	KOLPAK	P6-088-FT	120	1	60	-	-	600	J-BOX W/20A, 1P DISC. SW.	-	EXISTING	GC
33B	FREEZER COMPRESSOR	KOLPAK	P6-088-FT	280	1	60	16.20	2	3370	J-BOX W/20A, 1P DISC. SW.	-	EXISTING	GC
12	EXHAUST HOOD	ECON BY CAPTIVE AIR	QVENT	120	1	60	7.20	1/3	864	J-BOX W/20A, 1P DISC. SW.	-	NEW	
-	TIME CLOCK	GE INDUSTRIAL SYSTEMS	TORK 1103	120	1	60	-	-	500	-	-		
-	MUSIC SYSTEM	TBD	TBD	120	1	60	0.75	-	90	-	-		
15	ELECTRIC WATER HEATER	RHEEM/RUUD	ELDS52	280	3	60	25.00	-	9000	J-BOX W/40A, 3P DISC. SW.	-	NEW	GC
34	AIR CURTAIN	MARS	36NCH	120	1	60	5.10	-	612	J-BOX W, 1P DISC. SW.	-	EXISTING	GC
36	MERCHANDISER	AVANTCO	GDC-10-HC	120	1	60	4.50	1/5	540			NEW	GC

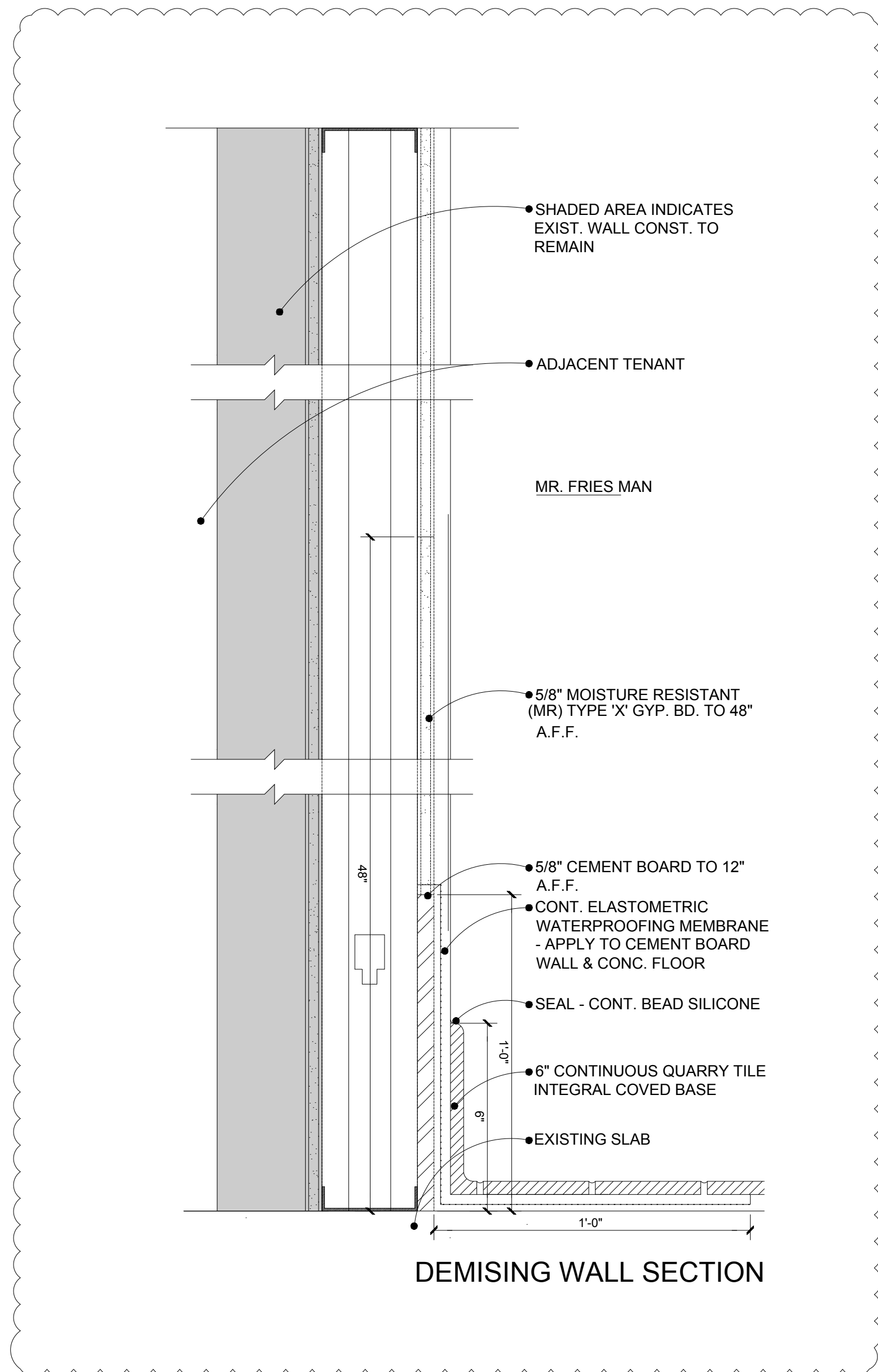
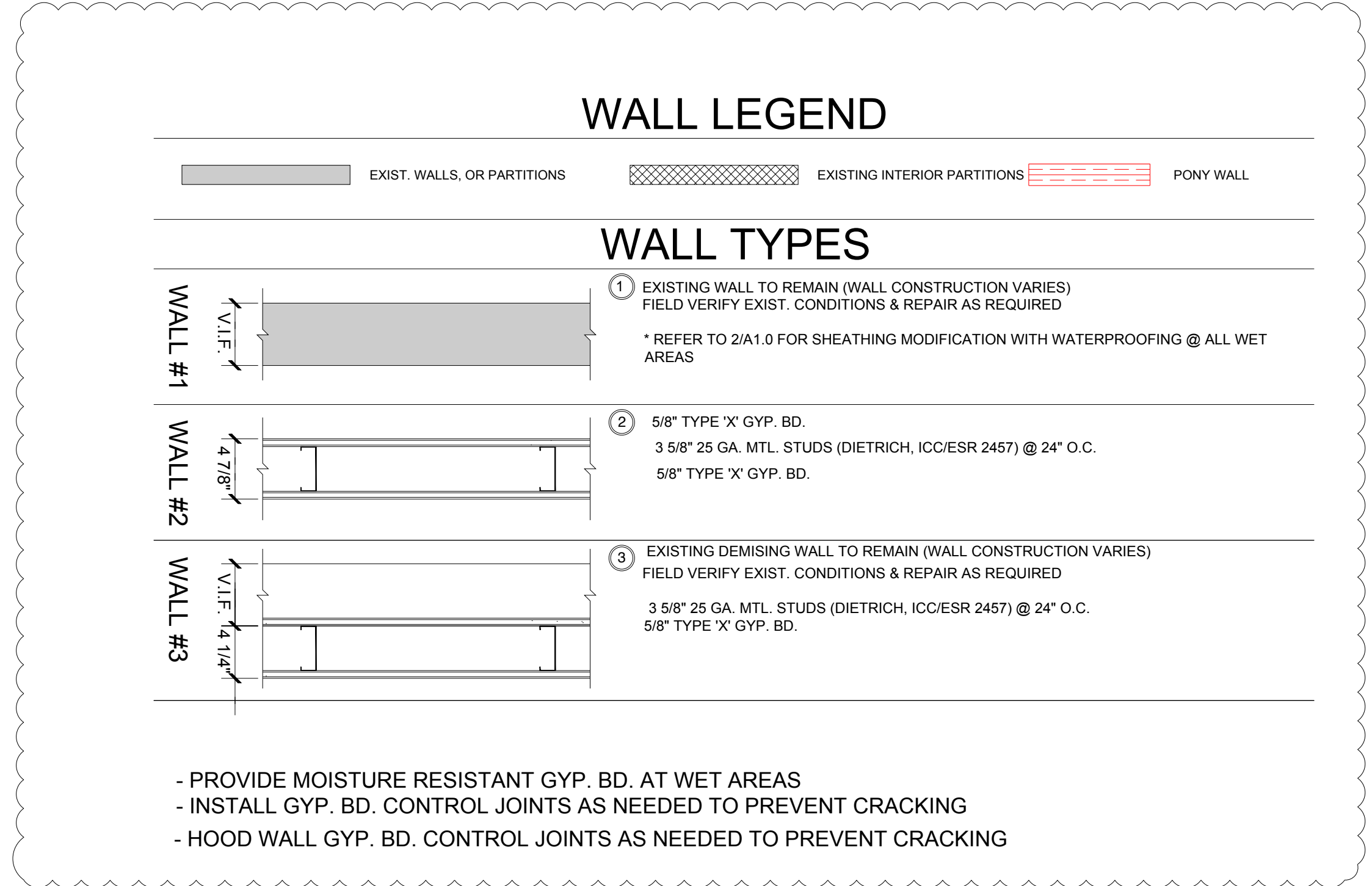
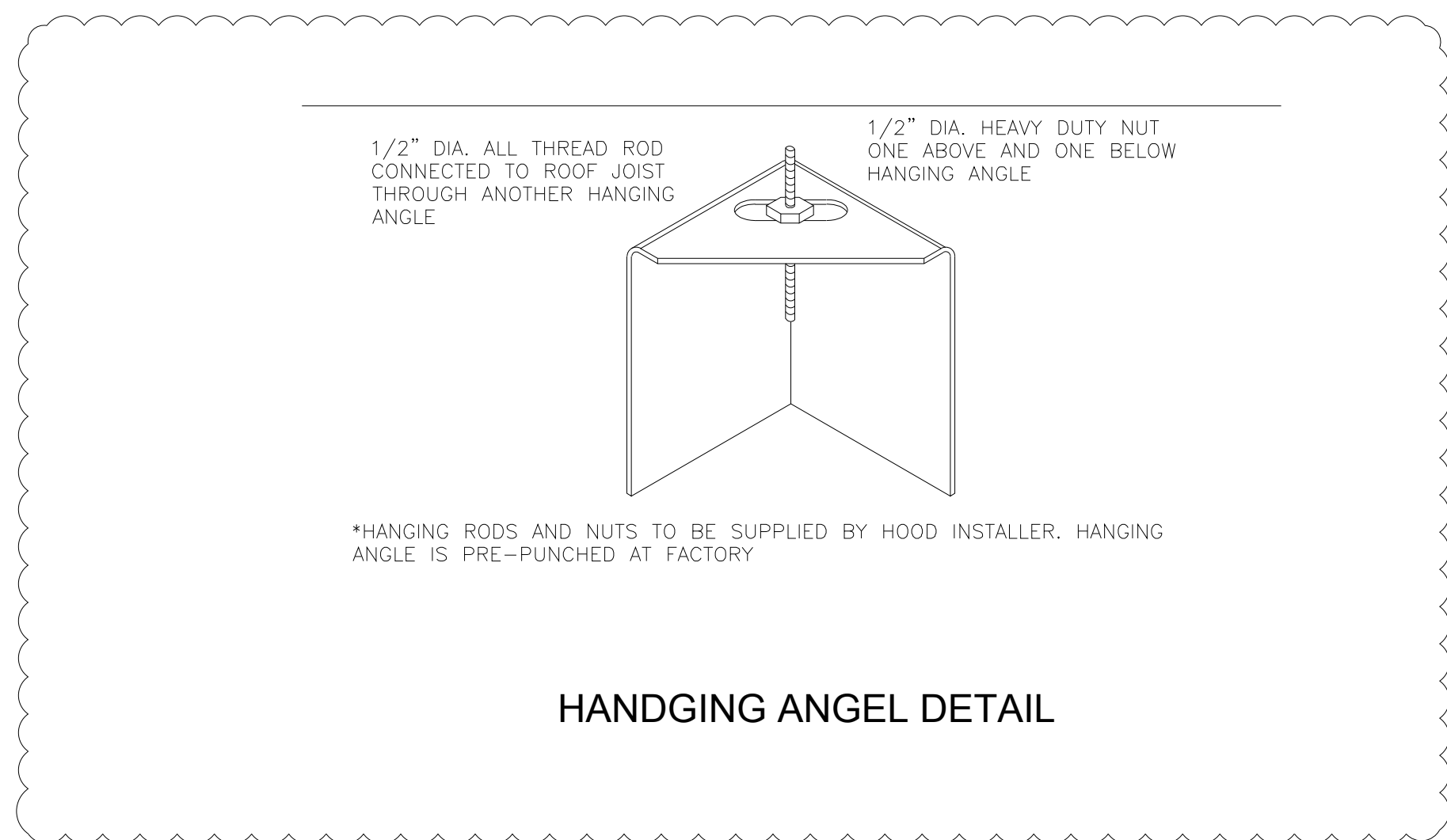
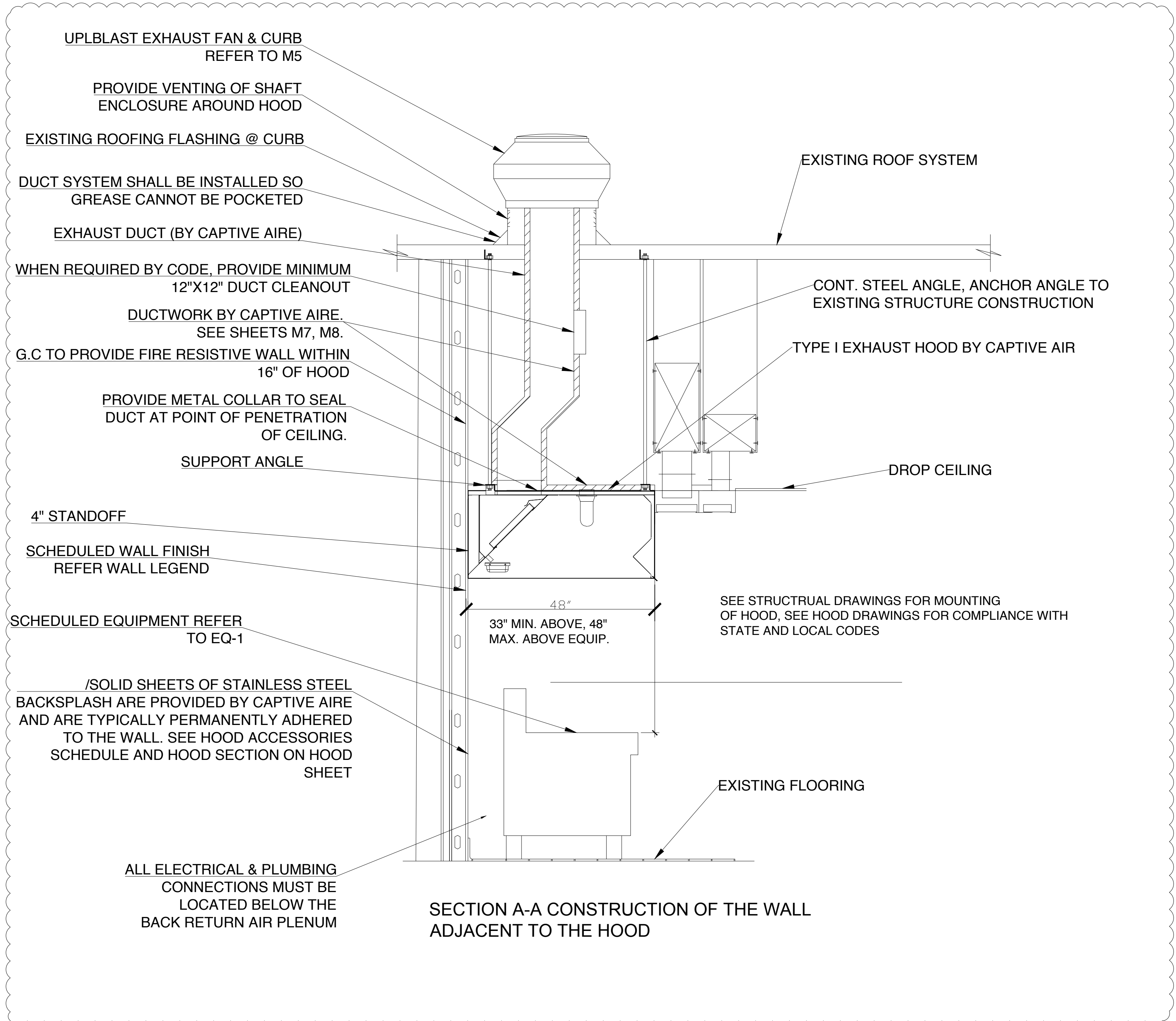
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SHEET TITLE

E-3

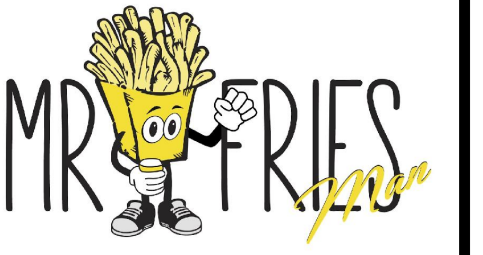
ELECTRICAL
SUMMARY



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REVISION NO. #01
REVISION DATE 04/21/2021
DESCRIPTION: SPECIFY
THE CONSTRUCTION OF
THE WALL ADJACENT TO
THE PROPOSED HOOD

SHEET TITLE
WALL LEGEND