

Shop Drawing Review for General Conformance Only		
	Reviewed	
X	Reviewed as noted	114000-001
	Revise and Resubmit	Submittal #
	Rejected	Food Service Equipment Shop Dwgs
		Submittal Description
Justin Talken		Signed by
9/28/09		Date
4304		K & S Job #

**DGG, Inc.**

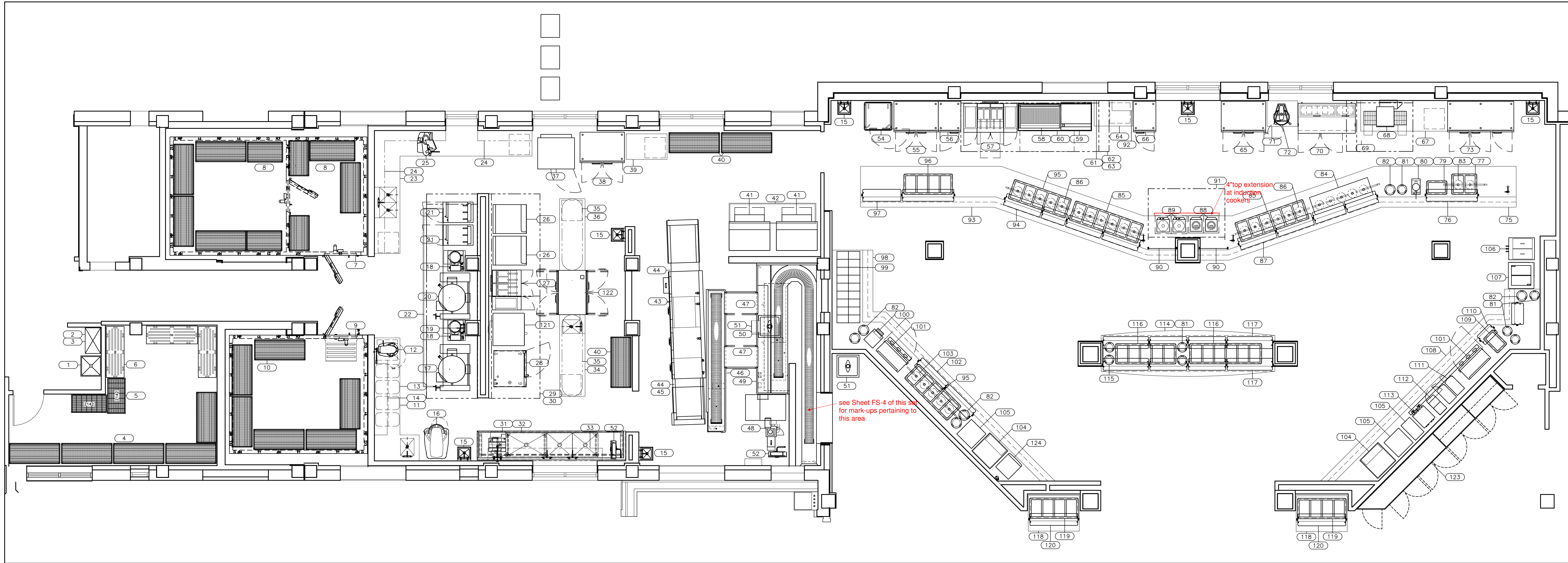
**Approved As Noted**

Approval is for design only.  
Contractor is responsible for field  
dimensions, quantity & Coordination.

MDG

Date: 10/14/2009





EQUIPMENT SCHEDULE			
ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS
1	1	MOP SINK	BY PLUMBER
2	1	MOP RACK	BY PLUMBER
3	1	CHEMICAL STORAGE	BY VENDOR
4	5	SHELVING, PLASTIC, LOUVERED	
5	2	RACK, CAN STORAGE	
6	3	RACK, DUNNAGE	
7	1	WALK-IN COOLER	
8	10	SHELVING, PLASTIC, LOUVERED	
9	1	WALK-IN FREEZER	
10	6	SHELVING, PLASTIC, LOUVERED	
11	1	BAKE TABLE W/ SINK	
12	1	MIXER	EXISTING EQUIPMENT, RELOCATED
13	4	BIN, INGREDIENT	
14	1	WALL CABINET	
15	6	SINK, HAND, WALL MOUNT	
16	1	MIXER, FLOOR	EXISTING EQUIPMENT, RELOCATED
17	1	KETTLE, STEAM JACKETED	
18	2	TILTING KETTLE	ON STAND
19	1	UTILITY SPRAY	
20	1	KETTLE, STEAM JACKETED	
21	2	STEAMER, CONVECTION, GAS	
22	1	TRENCH DRAIN	
23	1	PREP TABLE W/ SINK	
24	2	WALL SHELF	
25	1	SLICER	EXISTING EQUIPMENT, RELOCATED
26	2	GRIDDLE, HEAVY DUTY, GAS	
27	1	FRYER BATTERY, DEEP FAT, GAS W/FILTER	
28	1	OVEN-STEAMER, COMBINATION	ON STAND
29	2	EXHAUST HOOD W/FIRE SUPP. SYSTEM	
30	1	DUCT & FAN	BY HVAC
31	1	POT SINK	
32	1	TURBOWASH UNIT	
33	1	DOUBLE OVERSHELF	
34	1	WORK TABLE W/ SINK	
35	2	OVERHEAD UTENSIL RACK	
36	1	WORK TABLE	
37	1	BLAST CHILLER	EXISTING EQUIPMENT, RELOCATED
38	1	REFRIGERATOR, REACH-IN	
39	1	WORK TABLE	

EQUIPMENT SCHEDULE			
ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS
40	3	SHELVING, PLASTIC, LOUVERED	
41	2	ICE MAKER ON BIN	ONE (1) NEW ONE (1) EXISTING
42	1	TRENCH DRAIN	
43	1	WAREWASHER, FLIGHT TYPE	
44	2	DUCT RISERS	
45	1	DUCT & FAN	BY HVAC
46	1	STACKING CONVEYOR	
47	2	BRIDGES	
48	1	PULPER, GARBAGE, SYSTEM	
49	1	SOILED DISH TABLE W/CONVEYOR	
50	1	RACK SHELF	
51	2	SOAK SINK	EXISTING EQUIPMENT, RELOCATED
52	2	HOSE REEL WITH SPRAY	
53	1	SPARE NUMBER	
54	1	CABINET, MOBILE, WARMING & HOLDING	
55	1	REFRIGERATOR, REACH-IN	
56	1	FREEZER, REACH-IN	
57	1	FRYER BATTERY, DEEP FAT, GAS W/FILTER	
58	1	BROILER, UNDER-FIRED/GAS	
59	1	GRIDDLE, GAS	
60	1	REFRIGERATOR, SHORTY	
61	1	ST. STL. WALL PANELING	
62	1	EXHAUST HOOD W/FIRE SUPPRESSION SYSTEM	
63	1	DUCT & FAN	BY HVAC
64	1	WORK TABLE	
65	1	CABINET, HEATED, REACH-IN	
66	1	CABINET, HEATED, REACH-IN	
67	1	WORK TABLE	
68	1	OVEN, CONVEYOR, DOUBLE STACK	
69	1	EXHAUST HOOD W/FIRE SUPPRESSION SYSTEM	
70	1	REFRIGERATED PIZZA TABLE	EXISTING EQUIPMENT, RELOCATED
71	1	WORK TABLE	
72	1	DOUGH PRESS	EXISTING EQUIPMENT, RELOCATED
73	1	REFRIGERATOR, REACH-IN	
74	1	SPARE NUMBER	
75	1	FRONT COUNTER	
76	1	SNEEZE GUARD	
77	1	DROP-IN, HOT WELLS	
78	1	SPARE NUMBER	
79	1	DROP-IN, COLD PAN	

EQUIPMENT SCHEDULE			
ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS
80	1	WAFFLE MAKER	EXISTING EQUIPMENT, RELOCATED
81	6	DISPENSER, SELF-LEVELING PLATE, UNHEATED	
82	6	DISPENSER, SELF-LEVELING BOWL, UNHEATED	
83	1	HEAT LAMP, SYSTEM	
84	1	HEATED SHELF	
85	2	DROP-IN HOT FOOD UNITS	EXISTING EQUIPMENT, RELOCATED
86	2	HEAT LAMP SYSTEM	
87	4	SNEEZE GUARD	
88	2	INDUCTION COOKER	
89	2	INDUCTION HEAT WOK	
90	2	SNEEZE GUARD SCREENS	
91	1	EXHAUST HOOD	
92	1	FIRE PROTECTION SYSTEM	
93	1	FRONT COUNTER	
94	4	SNEEZE GUARD	
95	2	DROP-IN, HOT WELLS	
96	1	DROP-IN, COLD PAN	
97	2	SNEEZE GUARD	
98	1	SIDE COUNTER	
99	18	CEREAL DISPENSER	EXIST. EQUIP., RELOCATED
100	1	TOASTER, CONVEYOR	
101	2	DISPENSER, MILK	
102	2	SNEEZE GUARD	
103	1	HEAT LAMP, SYSTEM	
104	2	ICE & SODA UNIT	BY VENDOR
105	3	DISPENSER, GLASS & CUP	
106	1	SOFT SERVE MACHINE	EXISTING EQUIPMENT, RELOCATED
107	1	ICE CREAM DIPPING CABINET	
108	1	SIDE COUNTER	
109	1	DROP-IN, HOT FOOD WELL	
110	2	SNEEZE GUARD	
111	2	JUICE DISPENSER	BY VENDOR
112	1	HOT CHOCOLATE DISPENSER	BY VENDOR
113	1	COFFEE MAKER	BY VENDOR
114	1	SALAD BAR	
115	2	DISPENSER, SELF-LEVELING PLATE, UNHEATED	
116	2	DROP-IN, COLD PAN	
117	8	SNEEZE GUARD	
118	2	CONDIMENT COUNTER	
119	2	DROP-IN, COLD PAN	
120	2	SNEEZE GUARD	
121	1	OVEN, CONVECTION, GAS, DOUBLE STACK	
122	1	CABINET, HEATED, PASS-THRU	
123	1	SODA SYSTEM	BY VENDOR
124	1	ICE MAKER/DISPENSER	

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\*NOTE:

FOODSERVICE EQUIPMENT PLAN AND SCHEDULE  
FOR  
TRUMAN STATE UNIVERSITY  
RYLE RESIDENCE HALL RENOVATION

**Edward Don & Company**  
FOODSERVICE EQUIPMENT DIVISION  
2875 SOUTH AVENUE, SUITE 400  
ST. LOUIS, MO 63103  
TEL: (314) 436-5400  
FAX: (314) 436-4907

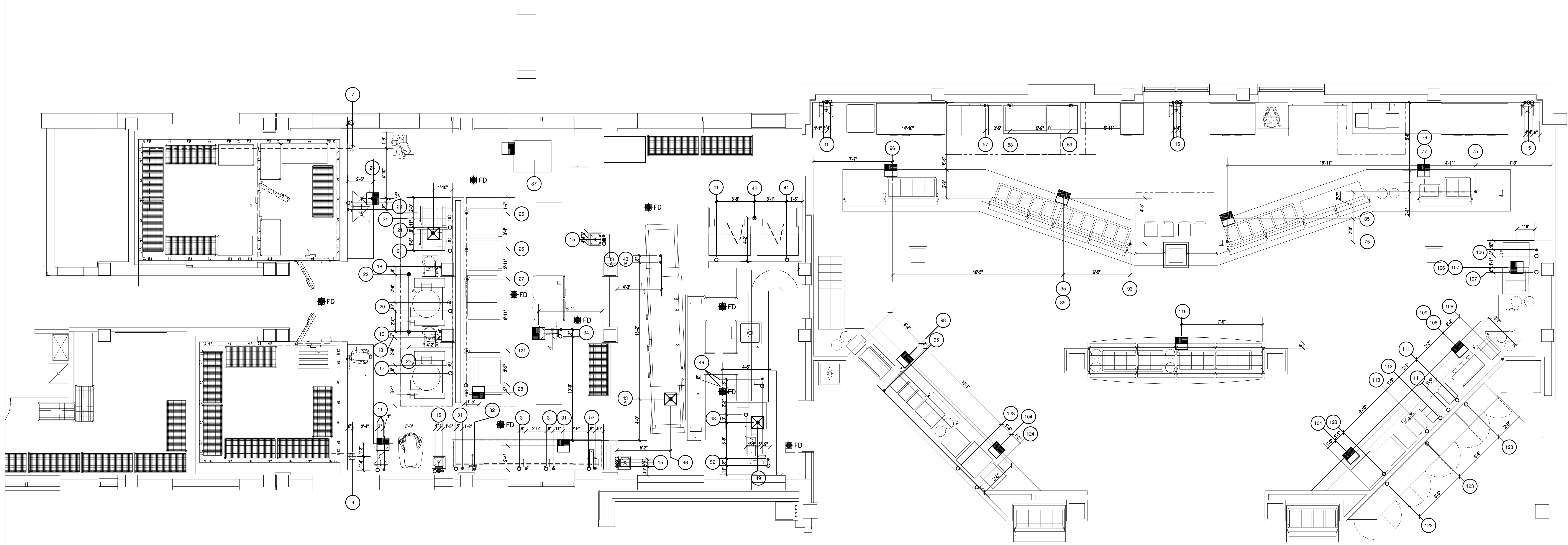
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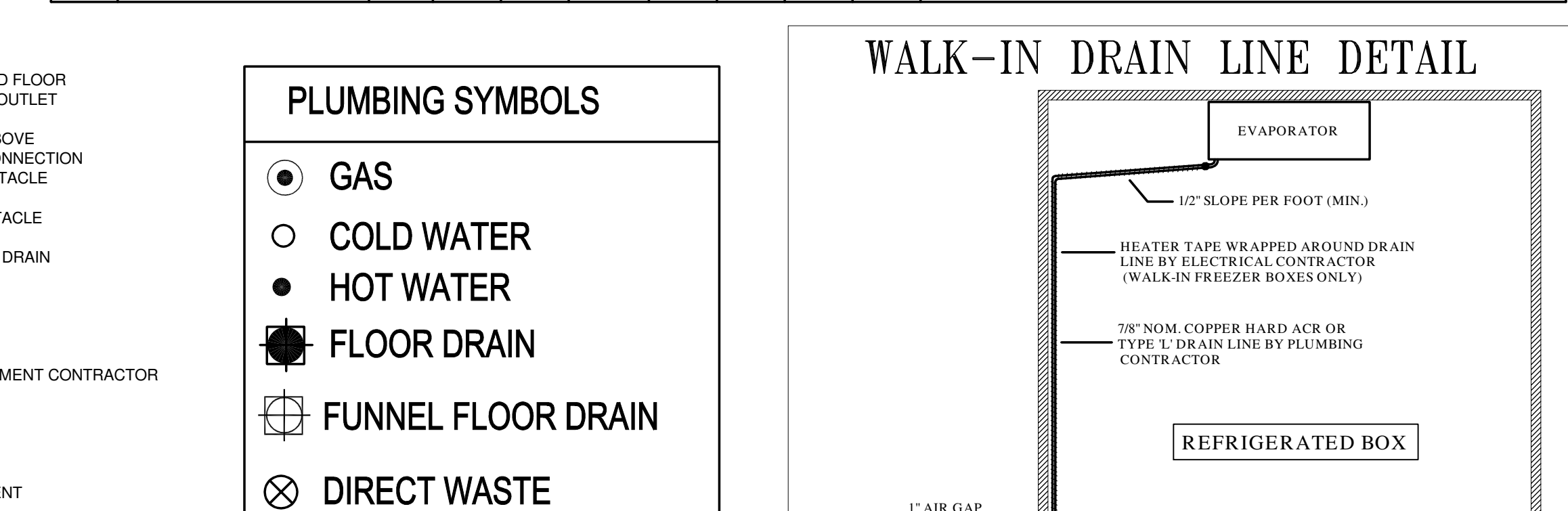




CON. NO.	EQUIPMENT DESCRIPTION	HOT WATER	COLD WATER	DIRECT WASTE	INDIRECT WASTE	GAS SIZE	GAS MBTUS	CON. TYPE	HGT. A.F.F.	COMMENTS
7	WALK-IN COOLER			1"				F.F.D.		K.E.C. SHALL BRANCH FROM DR. ON EVAP. COILS TO FUNNEL FLOOR DR.
9	BAKE TABLE W/ SINK	1/2"	1/2"		1-1/2"			S.O.	1-6"	PLBG. CONTR. SHALL BRANCH TO (2) FAUCETS ON TABLE
11	SINK, HAND, WALL MOUNT	1/2"	1/2"		1-1/2"			S.O.	1-6"	PLBG. CONTR. SHALL BRANCH TO (2) FAUCETS ON TABLE
15	KETTLE, STEAM JACKETED	1/2"	1/2"		1-1/2"			S.O.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
17	TILTING KETTLE	1/2"	1/2"		1-1/2"			S.O.	1-6"	FOR FILL FAUCET
18	UTILITY SPRAY	1/2"	1/2"		1-1/2"			S.O.	1-6"	FOR FILL FAUCET
19	KETTLE, STEAM JACKETED	1/2"	1/2"		1-1/2"			S.O.	1-6"	FOR FILL FAUCET
20	STEAMER, CONVECTION, GAS	3/4"	3/4"		1-1/2"			S.O.	2-6"	PLBG. CONTR. SHALL PIPE THRU KEC PROVIDED FILTER
21	TRENCH DRAIN			4"				F.S.	1"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
22	PREP TABLE W/ SINK	1/2"	1/2"		1-1/2"			S.O.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
23	GRIDDLE, HEAVY DUTY, GAS				1-1/2"			S.O.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
24	FRYER BATTERY W/ FILTER	3/4"	3/4"		1-1/2"			S.O.	2-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
25	OVEN STEAMER, COMBINATION	3/4"	3/4"		1-1/2"			S.O.	2-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
31	POT SINK	1/2"	1/2"		1-1/2"			S.O.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
32	TURBOWASH UNIT	1/2"	1/2"		1-1/2"			S.O.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
34	WORK TABLE W/ SINK	1/2"	1/2"		1-1/2"			S.O.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK

- PLUMBING NOTES:**
- ALL PLUMBING OUTLETS AND CONNECTIONS SHOWN ON PLAN ARE FOR FOODSERVICE EQUIPMENT AND ARE FOR REFERENCE ONLY. PLUMBING CONTRACTOR TO VERIFY ALL LEFT TO RIGHT DIMENSIONS LOCATIONS WITH THE KITCHEN EQUIPMENT CONTRACTOR'S SHOP DRAWINGS.
  - PLUMBING CONTRACTOR SHALL PROVIDE AND INSTALL INDIVIDUAL SHUT-OFF VALVES FOR ALL WATER & GAS LINES AS REQUIRED.
  - PLUMBING CONTRACTOR SHALL PROVIDE AND INSTALL INDIVIDUAL SHUT-OFF VALVES FOR ALL WATER & GAS LINES AS REQUIRED.
  - ALL FLOOR, WALL & CEILING PENETRATIONS MUST BE SEALED WATER TIGHT AND VERMIN PROOF.
  - ALL SYMBOLS NOTED AS 1/2", 18", 24", ETC. ARE FROM FINISHED FLOOR TO CENTERLINE OF SUB-CUT AT HEIGHT INDICATED ON PLAN. ALL SYMBOLS NOTED AS STUB-UP SHALL BE STUBBED UP ABOVE FINISHED FLOOR AT HEIGHT INDICATED ON PLAN.
  - ALL FLOOR SINKS SHOWN ARE TO BE FLUSH WITH THE FINISHED FLOOR UNLESS OTHERWISE REQUIRED BY LOCAL BUILDING AND/OR HEALTH CODE. FLOOR SINKS SHALL BE LOCATED IN MANNER SO AS TO ALLOW FOR EASY INSPECTION BY CODE OFFICIALS.
  - PLUMBING CONTRACTOR SHALL PROVIDE AND INSTALL REMOVABLE GRILLS OR COVERS FOR ALL FULLY OR PARTIALLY EXPOSED FLOOR SINKS.
  - PLUMBING CONTRACTOR SHALL PROVIDE AND INSTALL TYPE "C" COPPER TUBING DRAIN LINES FROM ALL APPLICABLE EQUIPMENT TO FLOOR SINKS. ALL DRAIN LINES FROM ICE BIN MACHINES, WALK-IN AND/OR BEER REFRIGERATION SYSTEMS, ETC. ARE TO BE INSULATED.
  - FLOOR SINKS FOR DISHWASHING MACHINES SHALL HAVE A MINIMUM OF A 3" CAST IRON DRAIN PIPE. PVC WILL MELT OR DEFORM FROM HEAT.
  - PLUMBING CONTRACTOR SHALL PROVIDE 140 DEGREE HOT WATER TO DISHWASHING MACHINE.
  - PLUMBING CONTRACTOR SHALL PROVIDE AND INSTALL PRESSURE REGULATING VALVE FOR DISHWASHING MACHINE IF HOT WATER PRESSURE IS IN EXCESS OF 20 LBS. FLOW PRESSURE.
  - PLUMBING CONTRACTOR SHALL PROVIDE AND INSTALL AUTOMATIC SHUT-OFF VALVES IN GAS LINE FOR ALL FOODSERVICE EQUIPMENT BELOW EXHAUST VENTILATOR.

CON. NO.	EQUIPMENT DESCRIPTION	HOT WATER	COLD WATER	DIRECT WASTE	INDIRECT WASTE	GAS SIZE	GAS MBTUS	CON. TYPE	HGT. A.F.F.	COMMENTS
41	ICE MAKER ON BIN		1/2"					S.O.	7-9"	PLBG. CONTR. SHALL BRANCH THRU KEC PROVIDED FILTER TO ICE MAKER
42	TRENCH DRAIN			4"				S.O.	1"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
43A	WAREWASHER, FLIGHT TYPE	3/4"						F.S.	5-9"	PLBG. CONTR. SHALL BRANCH THRU KEC PROVIDED TRENCH DRAIN
43B	STACKING CONVEYOR		3/4"					F.S.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
46	PULPER, GARBAGE, SYSTEM		1/2"					F.D.	7-9"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
48	SOILED DISH TABLE	1/2"	1/2"					S.O.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
49	HOSE REEL WITH SPRAY	1/2"	1/2"					S.O.	1-6"	FOR WASH DOWN KIT
52	FRYER BATTERY W/ FILTER		1/2"					S.O.	3-9"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
53	BROILER, UNDER-FIRED/GAS		1/2"					S.O.	3-9"	PLBG. CONTR. SHALL BRANCH THRU MIXING VALVE AT 3'-0" A.F.F. BACK IN WALL
54	GRIDDLE, GAS		1/2"					S.O.	2-6"	UP AND OUT AT 7'-6" A.F.F. TO HOSE REEL CONNECTION
57	FRONT COUNTER		1/2"					S.U.	1-6"	FOR FILL FAUCET AT HOT WELLS
75	DROP-IN, HOT WELLS		1/2"					F.S.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
77	DROP-IN, COLD PAN		1/2"					F.S.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
83	DROP-IN, HOT FOOD UNITS		1/2"					F.S.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
95	DROP-IN, HOT WELLS		1/2"					F.S.	1-6"	FOR FILL FAUCET AT HOT WELLS
96	DROP-IN, COLD PAN		1/2"					F.S.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
98	SIDE COUNTER		1/2"					S.U.	1-6"	FOR FILL FAUCET AT HOT WELLS
104	ICE & SODA UNIT		1/2"					F.S.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
106	SOFT SERVE MACHINE		1/2"					S.U.	1-6"	FOR WASH DOWN KIT
107	DIPPING CABINET		1/2"					F.S.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
108	SIDE COUNTER		1/2"					S.U.	1-6"	FOR FILL FAUCET AT HOT WELLS
109	DROP-IN, HOT WELL		1/2"					F.S.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
111	JUICE DISPENSER		1/2"					S.O.	4-9"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
112	HOT CHOCOLATE DISPENSER		1/2"					S.O.	4-9"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
113	COFFEE MAKER		1/2"					S.O.	4-9"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
116	DROP-IN, COLD PAN		1/2"					F.S.	1-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK
121	OVEN CONVECTION, GAS		1/2"					S.O.	2-6"	FOR CARBONATOR
122	SODA SYSTEM		1/2"					S.O.	2-6"	PLBG. CONTR. SHALL PIPE THRU KEC PROVIDED FILTER IN BASE TO ICE MAKER
124	ICE MAKER/DISPENSER		1/2"					F.S.	2-6"	PLBG. CONTR. SHALL BRANCH FROM DR. ON EQUIPMENT TO FLOOR SINK



### PLUMBING SYMBOLS

- GAS
- COLD WATER
- HOT WATER
- FLOOR DRAIN
- FUNNEL FLOOR DRAIN
- ⊗ DIRECT WASTE
- ⊗ FLOOR SINK

### LEGEND

- A. AMPERES
- A.F.F. ABOVE FINISHED FLOOR
- C.O. COLD WATER
- C.W. COLD WATER
- D.F.A. DOWN FROM ABOVE
- E.C. ELECTRICAL CONNECTION
- E.D.R. DUPLEX RECEPTACLE
- E.J.B. JUNCTION BOX
- E.S.R. SINGLE RECEPTACLE
- F.D. FLOOR DRAIN
- F.F.D. FUNNEL FLOOR DRAIN
- G.S. FLOOR SINK
- G.T. GREASE TRAP
- H.D. HUB DRAIN
- H.P. HORSE POWER
- H.W. HOT WATER
- K.E.C. KITCHEN EQUIPMENT CONTRACTOR
- K.W. KILOWATTS
- P.W. PRE-WIRED
- S.D. STUB-DOWN
- S.O. STUB-OUT
- S.U. STUB-UP
- W&V WASTE WITH VENT

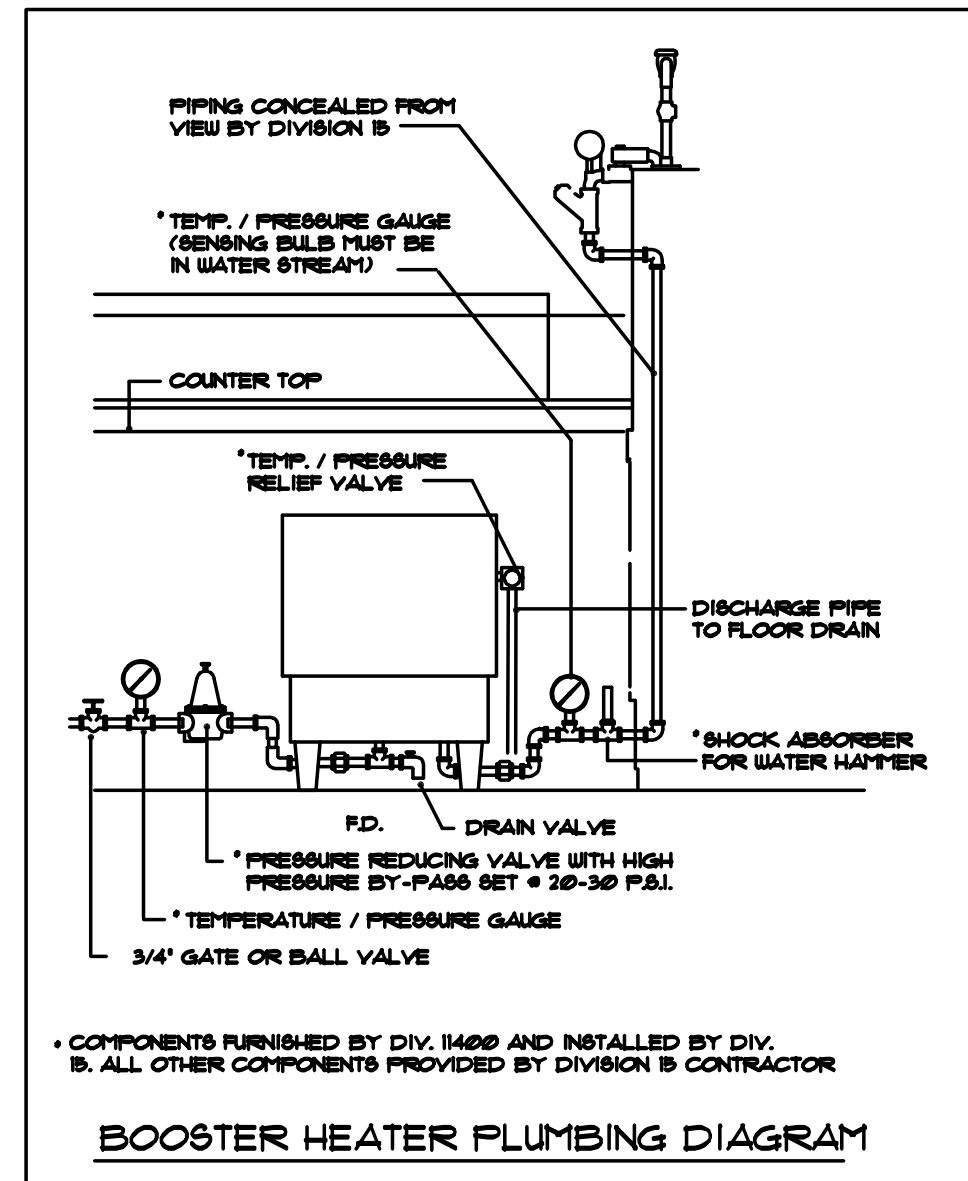
- NOTES:**
- MECHANICAL AND ELECTRICAL REQUIREMENTS SHOWN ARE FOR FOOD SERVICE EQUIPMENT ONLY.
  - ALL DIMENSIONS SHOWN ARE FROM FINISHED SURFACE FLOOR (FLOOR, WALL OR CEILING) TO THE CENTERLINE OF ROUGH-INS.

### \* NOTE =

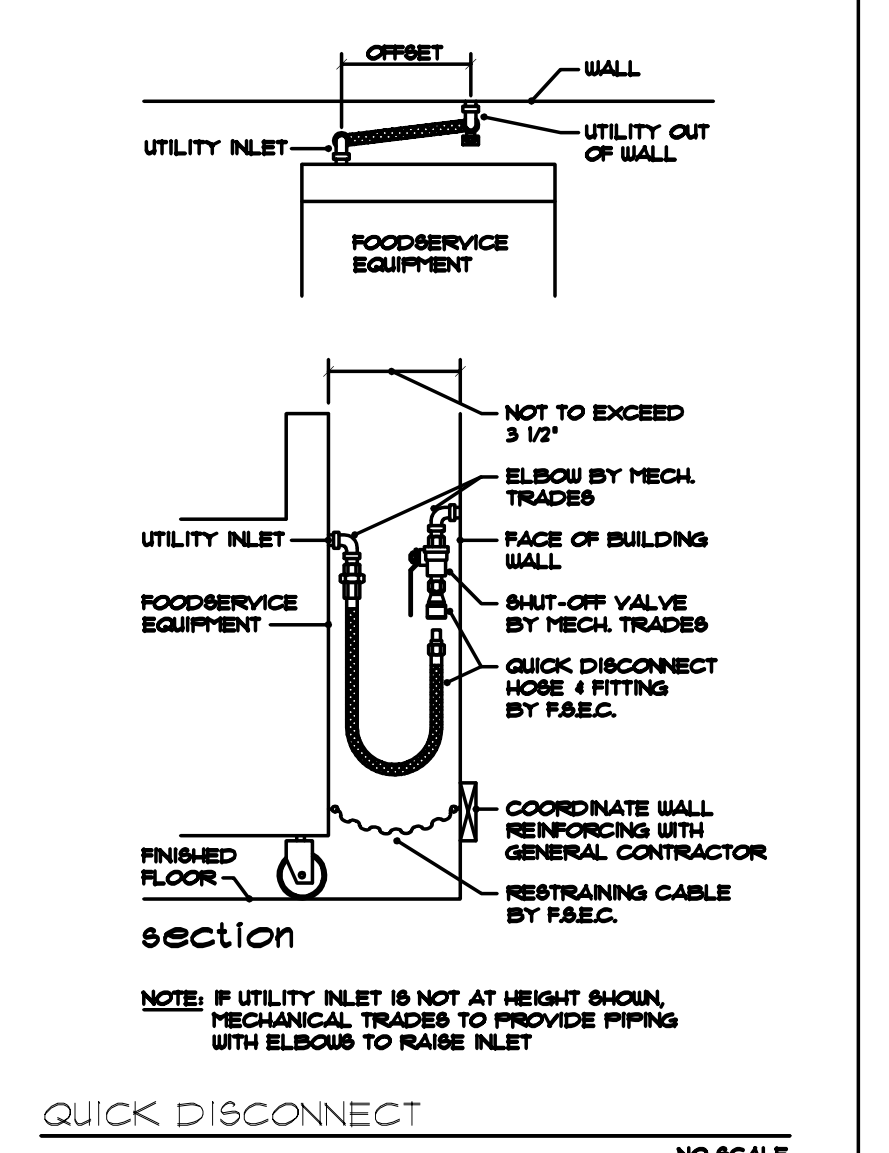
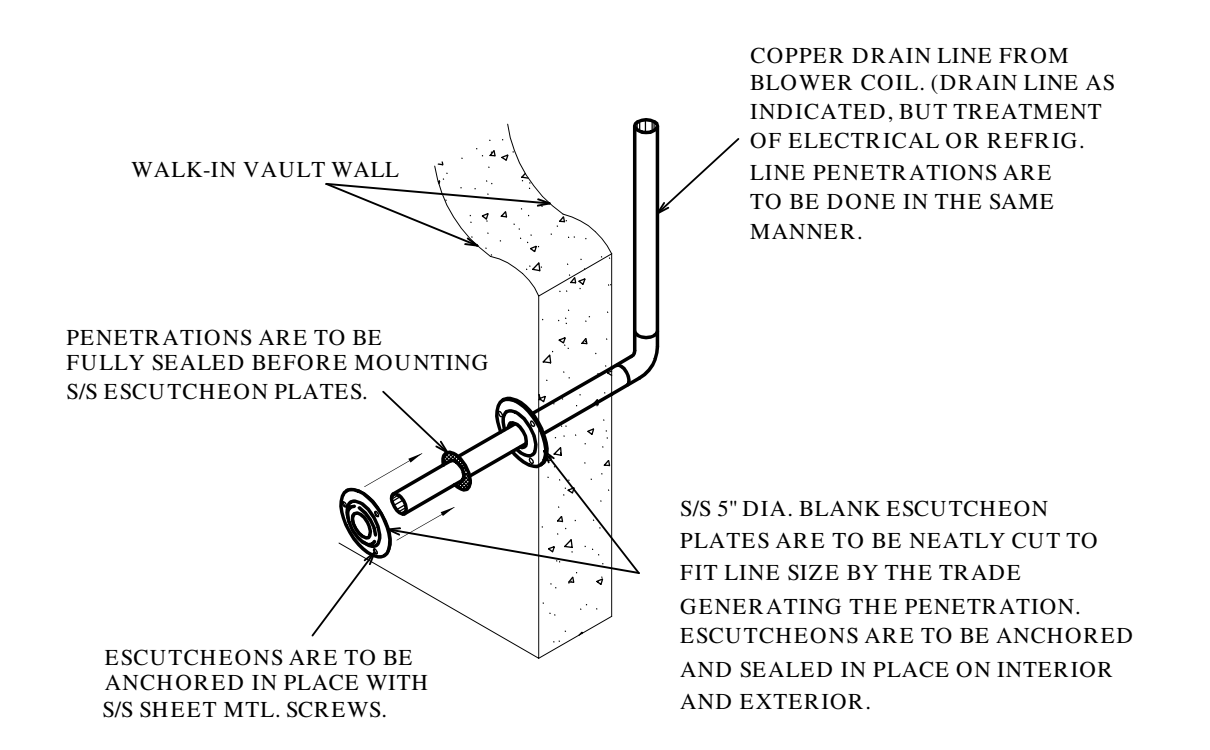
CONNECTIONS SHOWN REFLECT ONLY THE REQUIREMENTS OF THE FOODSERVICE EQUIPMENT PACKAGE TO BE SUPPLIED BY EDWARD DON & CO.. ANY ADDITIONAL REQUIREMENTS, SUCH AS BUT NOT LIMITED TO GENERAL AREA FLOOR DRAINS AND SINKS, SANITARY FIXTURE CONNECTIONS, GREASE TRAPS, GAS MANIFOLDS, VALVES AND FITTINGS, ETC., SHALL BE SPECIFIED, LOCATED AND SUPPLIED BY OTHERS. LIKEWISE, ALL FINAL CONNECTIONS AND HOOK-UPS, INCLUDING ALL INDIRECT WASTE LINES RUNNING FROM EQUIPMENT TO FLOOR DRAINS AND/OR SINKS, CONDENSATE DRAIN LINES, ETC., SHALL ALSO BE BY OTHERS. FURTHERMORE, ALL DIMENSIONS SHOWN ARE BASED ON UNDIMENSIONED DRAWINGS SUBMITTED TO EDWARD DON & CO., AND ARE PENDING VERIFICATION IN THE FIELD; FIELD DIMENSIONS AND CONDITIONS SHALL GOVERN.

\*\* ITEM 22 PROVIDE DRAIN MATERIAL FOR HIGH TEMP DISCHARGE

\*\*\* ITEM 107 DIPPING WELL PROVIDE CW & DR



### ESCUTCHEON & PENETRATION DETAIL



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FOR  
FOODSERVICE EQUIPMENT PLUMBING ROUGH-IN PLAN  
TRUMAN STATE UNIVERSITY  
RYLE RESIDENCE HALL RENOVATION

Edward Don & Company  
FOODSERVICE EQUIPMENT DIVISION  
2675 SCOTT AVE., ST. LOUIS, MO 63103  
TEL.: (314) 498-5400  
FAX: (314) 498-0907

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APPROVED BY: XX  
SUBMITTED BY: XX

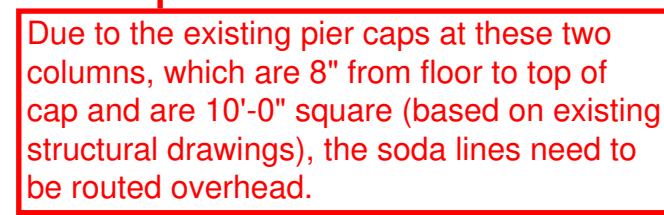
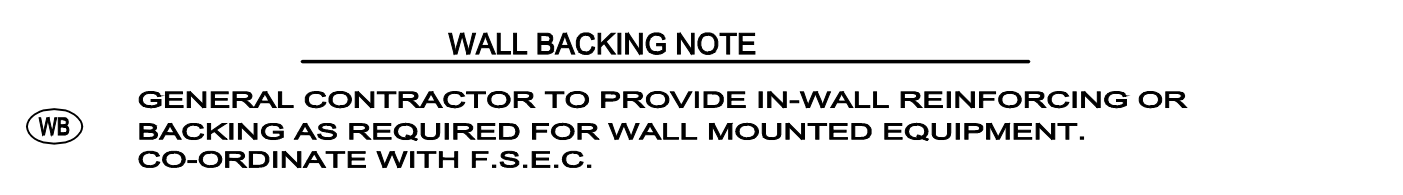
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DRAWING NO: XX-XXX









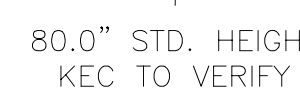
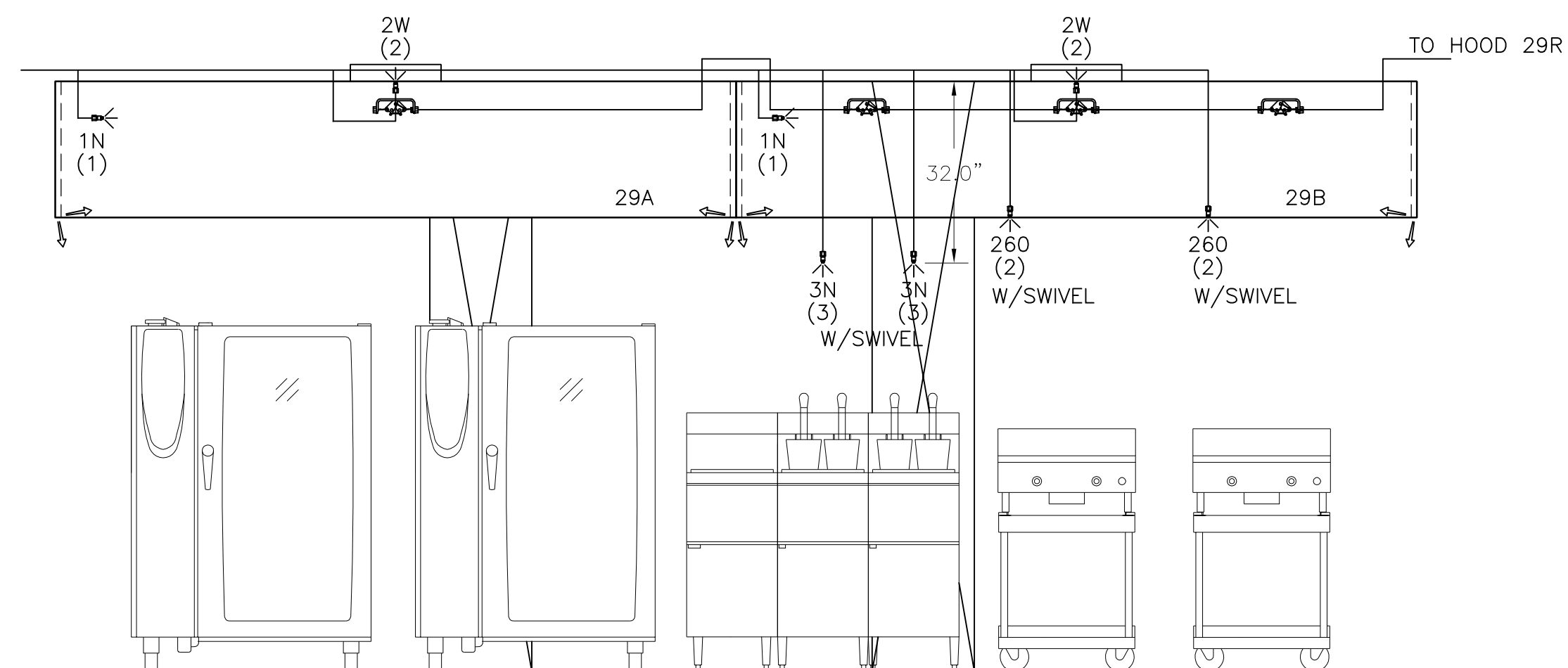
1. 24" MINIMUM RAD. EASY SWEEP ELBOWS, DO NOT USE ORDINARY 90° ELBOW
2. STUB-UP 4" MIN., 6" MAX. ABOVE FINISHED FLOOR OR CURB
3. CONDUIT MUST BE WATERTIGHT
4. PLUMBING CONTR. TO FILL CONDUIT STUB-UP WITH FOAM AFTER SODA LINES ARE INSTALLED
5. INSTALL CONDUIT PER APPLICABLE CODES

SHEET:  
FS-4  
DRAWING NO  
XX-XXX



TOTAL EXH. CFM = 4990

TOTAL SUPPLY CFM = 3000



- 1- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND IMC 2003.
- 2- HOOD IS NSF AND EITHER ETL OR UL LISTED UNDER THE FOLLOWING FILE NUMBERS:  
ETL #3085193CLE-002  
UL #MH12867
- 3- ALL INSTALLATION WORK IS TO BE PERFORMED BY LICENSED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
- 4- THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE FROM VAPORS FROM COMMERCIAL COOKING EQUIPMENT.
- 5- ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
- 6- CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
- 7- FOR PROPER OPERATION OF THE HOOD SYSTEM, THE RESPONDING CONTRACTOR TO THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AIR SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

## KITCHEN EQUIPMENT CONTRACTOR'S REQUIREMENTS

- 1- PROVIDE DRAWINGS TO APPROPRIATE TRADES  
REFERENCING UTILITY SERVICE AND COORDINATE  
FINAL CONNECTION.
- 2- DELIVER, ASSEMBLE AND INSTALL HALTON  
SYSTEM PER DRAWING.
- 3- FURNISH WIRING AND PLUMBING DIAGRAMS TO  
END USER.
- 4- THE K.E.C MUST INFORM HALTON OF ANY CHANGES  
IN EQUIPMENT OR BUILDING STRUCTURE. FIELD  
MODIFICATIONS ARE THE RESPONSIBILITY OF  
THE K.E.C.
- 5- IF HALTON EXHAUST VOLUME DAMPERS ARE  
PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR  
INSTALLATION OR TO MAKE ARRANGEMENTS WITH  
OTHER TRADES FOR THEIR INSTALLATION.

1- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES  
CONNECTORS, WIRING, CONDUIT, ETC., PER NEC  
AND ALL APPLICABLE LOCAL CODES.

- 1- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES  
CONNECTORS, WIRING, CONDUIT, ETC., PER NEC  
AND ALL APPLICABLE LOCAL CODES.

FLUORESCENT LIGHT FIXTURE  
40 WATT MAX BULB= .7 AMP EA.

FLUORESCENT LIGHT FIXTURE  
40 WATT MAX BULB= .7 AMP EA.  
RECESSED INCANDESCENT LIGHT FIXTURE  
150 WATT MAX BULB= 1.2 AMP EA.  
GLOBE INCANDESCENT LIGHT FIXTURE  
100 WATT MAX BULB= .7 AMP EA.  
LED LIGHT FIXTURES= .30 AMP EA.  
CAPTURE JET FAN= .5 AMP EA

**\*\*ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP\*\***

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY.

- PLEASE VERIFY THE FOLLOWING:
1. ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS AND CLEARANCES.
  2. THE LOCATION AND TYPE OF COOKING EQUIPMENT.
- NOTE TO APPROVER
- ANY CHANGES IN COOKING EQUIPMENT SUCH AS INCREASED ENERGY INPUTS OR EQUIPMENT POSITION MAY AFFECT EXHAUST AIRFLOW. HALTON SHALL BE NOTIFIED IF ANY OF THESE CHANGES OCCUR. A RECALCULATION EXHAUST AIRFLOW MAY BE REQUIRED.

☐ REVISE AND RESUBMIT  
☒ APPROVED FOR FABRICATION  
☐ WITH NO CHANGES


APPROVED BY	DATE
-------------	------



WEBSITE: [WWW.HALTONCO.COM](http://WWW.HALTONCO.COM)  
**HALTON CO. (USA)**  
 101 INDUSTRIAL DRIVE  
 SCOTTSVILLE, KY 42164  
 1-270-237-5600

1021 BREVIK PLACE  
MISSISSAUGA, ON L4W 3R7  
1-905-624-0301

REV.	REVISION DESCRIPTION	BY	DATE
1	1-905-624-0301	1-270-237-5600	
2			
3			
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5			
6			
7			

PROJECT:	TRUMAN STATE	
LOCATION:		
DRAWN BY:	WU	DATE: 07.09.09
SCALE:	NOT TO SCALE	
CONSULTANT:		
 <b>Halton</b> CARE FOR INDOOR AIR		

DRAWING No.: U09-390  
REV. NO.: 0 SHEET NO.: 1 of 5

# Halton

FOODSERVICE EQUIPMENT EXHAUST HOOD SHOP DRAWINGS

TRUMAN STATE UNIVERSITY  
RYLE RESIDENCE HALL RENOVATION

**don Edward Don & Company**  
FOODSERVICE EQUIPMENT DIVISION  
2675 SCOTT AVE. ST. LOUIS, MO 63103  
TEL: (314) 436-5400

DATE	MO.	DAY	YR.
	08	26	09
REVISED			
REV. #	MO.	DAY	YR.
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DRAWN BY:  
JMS  
APPROVED BY:  
XX  
SUBMITTED BY:  
xx

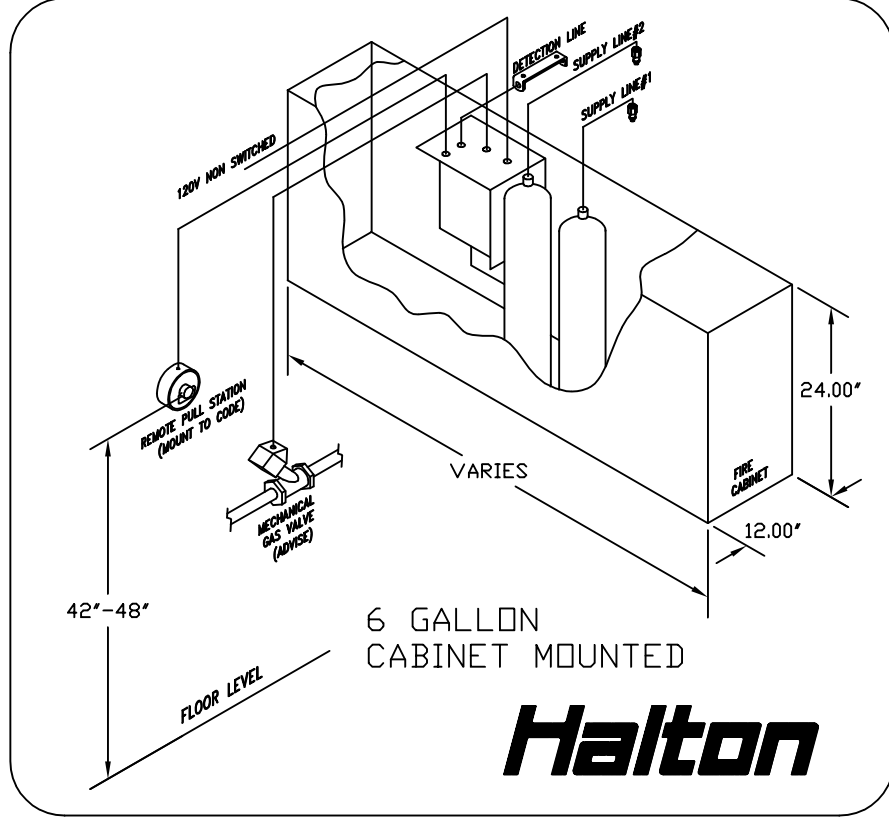
SCALE:  
NONE

SHEET:  
FS-5  
DRAWING NO:  
XX-XXX

\* NOTE: THIS DRAWING, SPECIFICATIONS AND SUPPLEMENTARY MATERIAL ARE THE PROPERTY OF EDWARD DUNN & COMPANY (WEATHER THE WORK FOR WHICH THEY ARE MADE BY EXECUTED OR NOT) AND ARE NOT TO BE USED ON ANY WORK IN WHOLE OR IN PART EXCEPT BY WRITTEN AGREEMENT WITH EDWARD DUNN & CO., THE DESIGNER. SPECIFICATIONS AND/OR LAYOUTS REFLECTED ON THIS DRAWING ARE NOT ARCHITECTURAL DETAILS, SPECIFICATIONS OR ENGINEERING DESIGNS. SPECIFICATIONS AND/OR LAYOUTS REFLECTED ON THIS DRAWING ARE NOT TO BE USED FOR CONSTRUCTION UNLESS REVIEWED BY A LICENSED ARCHITECT, OR ENGINEER.



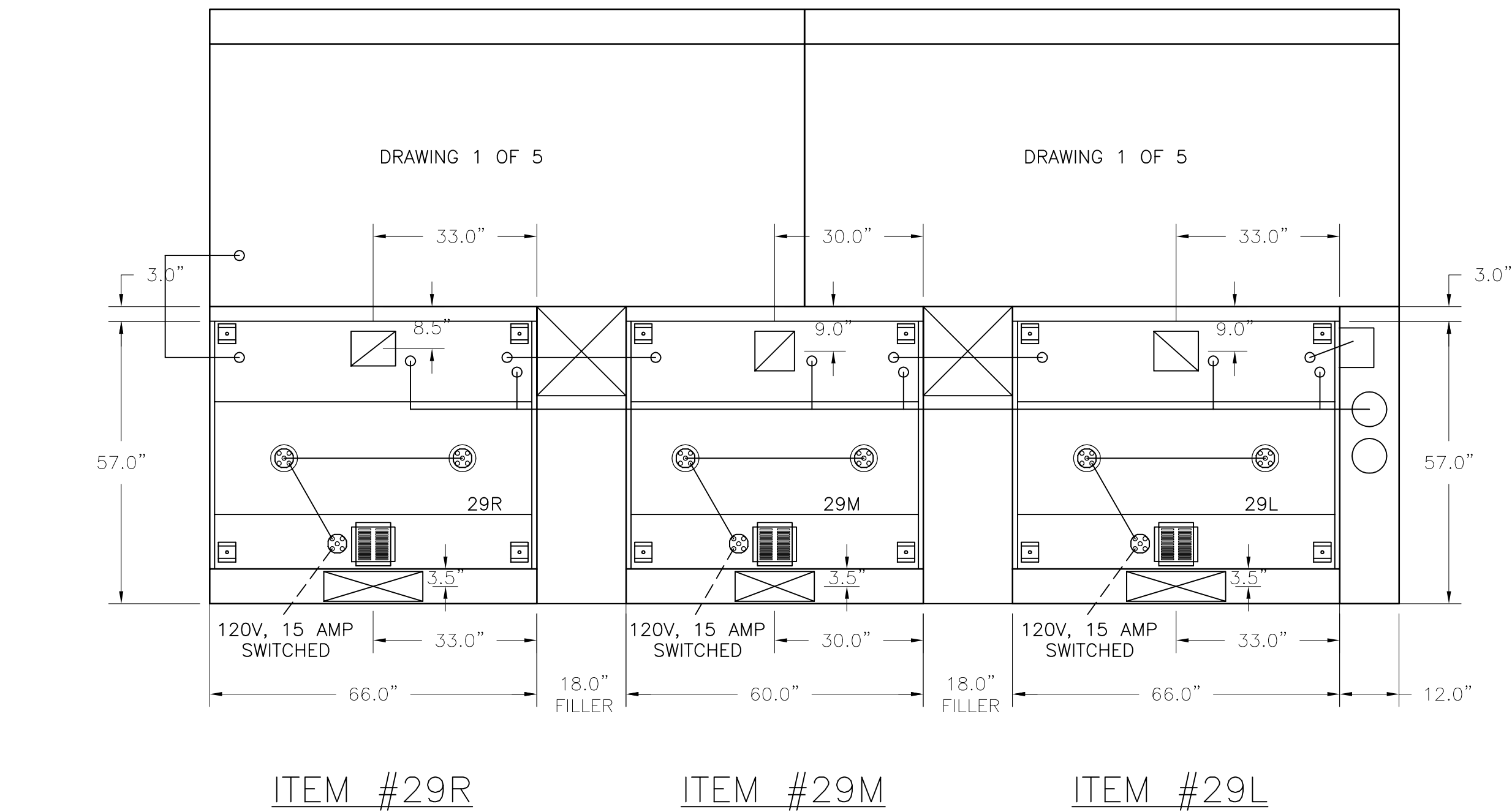
HOOD INFORMATION TABLE																			
HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS						GREASE EXTRACTOR		SUPPLY AIR REQUIREMENTS						HOOD CONSTRUCTION	HOOD WEIGHT (LBS)		
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	EXHAUST COLLAR			QTY.	SIZE		TYPE	SUPPLY CFM	SUPPLY STATIC PRESSURE	SUPPLY COLLAR					
					QTY.	LENGTH	WIDTH		L	H				QTY.	LENGTH			WIDTH	
29L	KVC	894	.19"	.41"	1	9"	8"	3	20"	13"	KSA	800	.24"	1	20"	6"	ALL 18GA. 304 S.S.	495	
29M	KVC	781	.20"	.47"	1	8"	8"	2	20"	13"	KSA	700	.22"	1	16"	6"	ALL 18GA. 304 S.S.	450	
29R	KVC	731	.13"	.36"	1	8"	7"	3	20"	13"	KSA	700	.18"	1	16"	6"	ALL 18GA. 304 S.S.	495	
—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	
TOTAL EXH. CFM = 2406								TOTAL SUPPLY CFM = 2200											



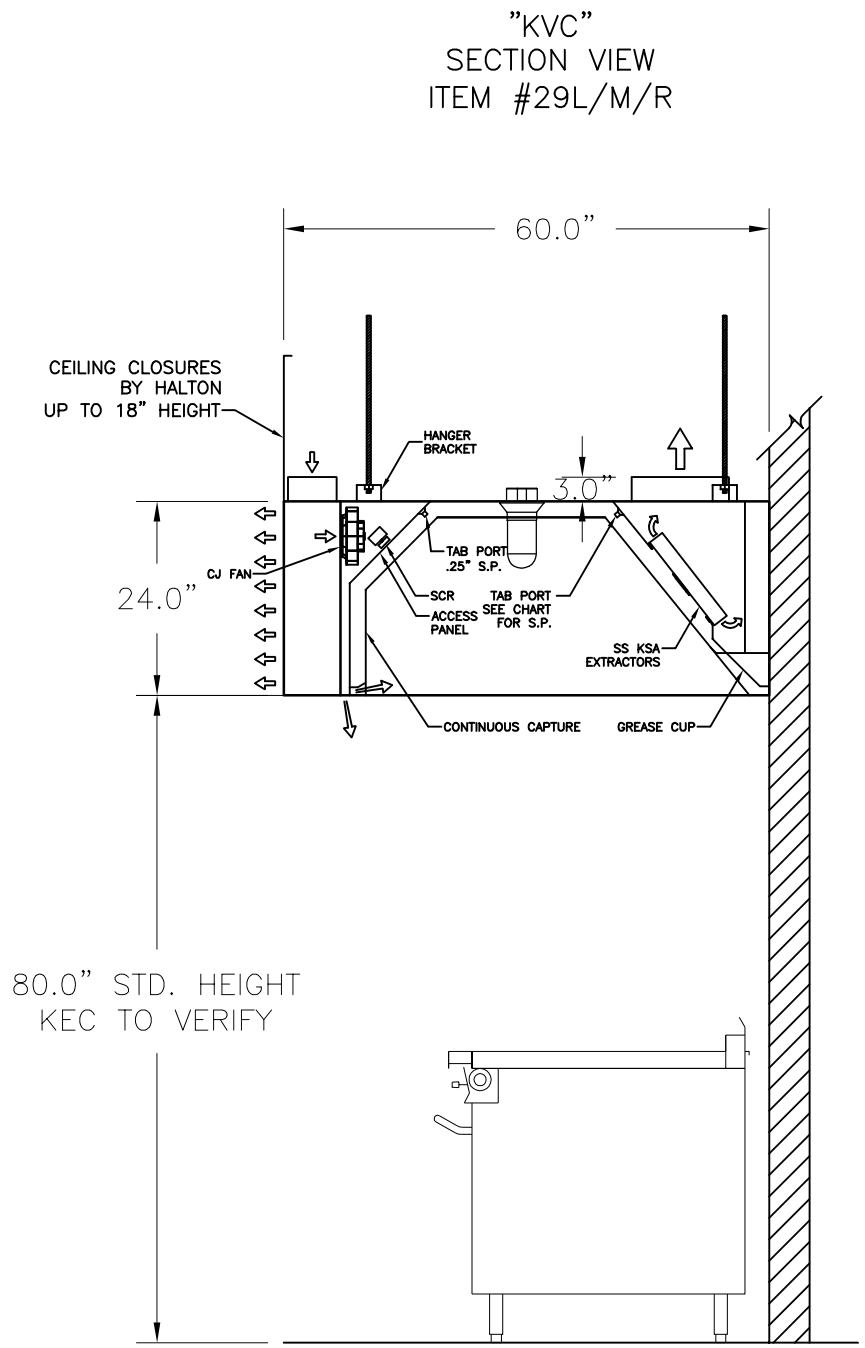
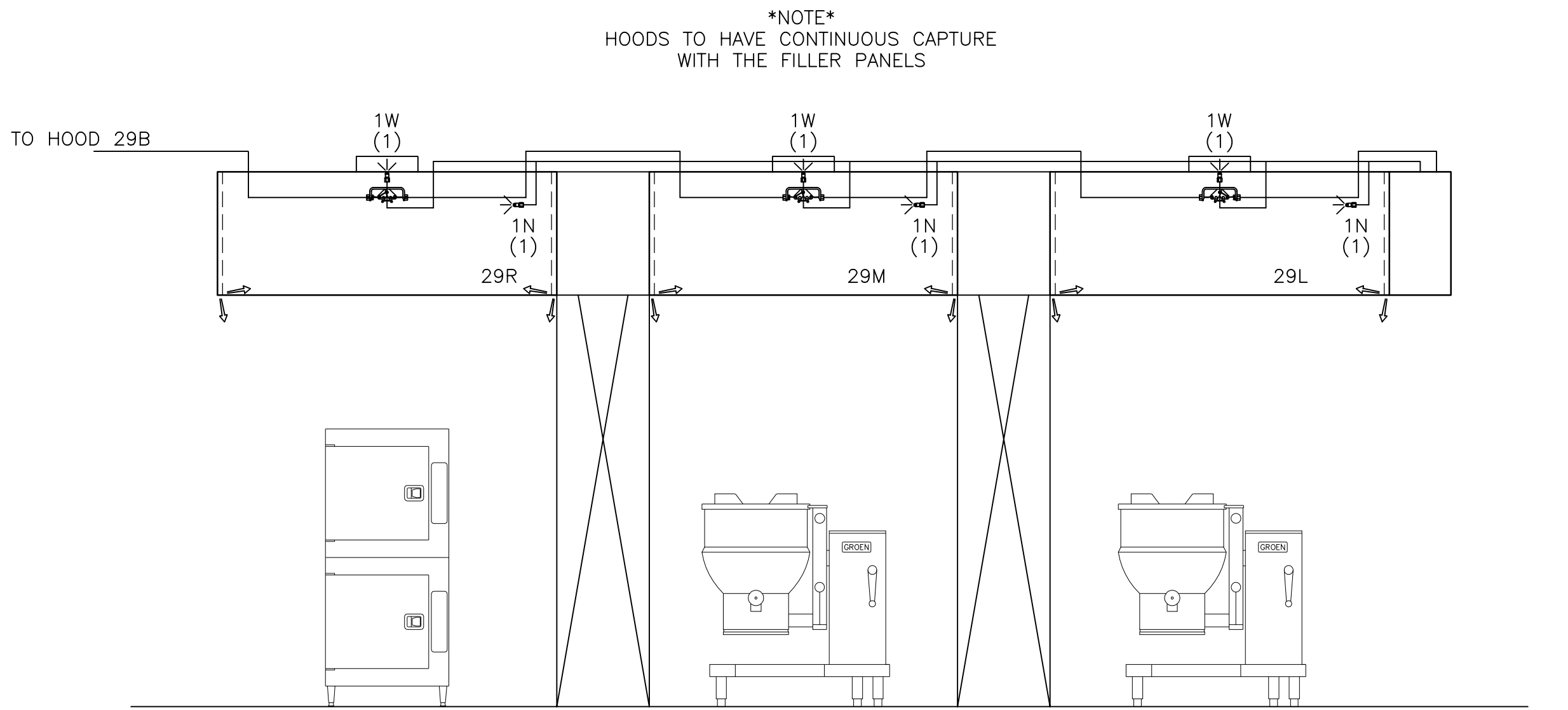
- ### GENERAL SPECIFICATIONS
- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND IMC 2003.
  - HOOD IS NSF AND EITHER ETL OR UL LISTED UNDER THE FOLLOWING FILE NUMBERS:  
ETL #3085193CLE-002  
UL #MH12867
  - ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
  - THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE LADEN VAPORS FROM COMMERCIAL COOKING EQUIPMENT.
  - ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
  - CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
  - FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

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

- ### ELECTRICAL EQUIPMENT REQUIREMENTS
- FLUORESCENT LIGHT FIXTURE  
40 WATT MAX BULB= .7 AMP EA.
- RECESSED INCANDESCENT LIGHT FIXTURE  
150 WATT MAX BULB= 1.2 AMP EA.
- GLOBE INCANDESCENT LIGHT FIXTURE  
100 WATT MAX BULB= .7 AMP EA.
- LED LIGHT FIXTURES= .30 AMP EA.
- CAPTURE JET FAN= .5 AMP EA
- \*\*ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP\*\***



MOUNTED IN FIRE CABINET:  
(1) OEM BRACKET  
(2) 3 GALLON TANKS



- ANSUL R-102 FIRE SYSTEM
- TWO TANK SYSTEM (6 GALLON)
- 3/8\" BLACK IRON PIPING W/3/8\" S.S. APPLIANCE DROPS
- MECHANICAL GAS VALVE SIZE = ADVISE

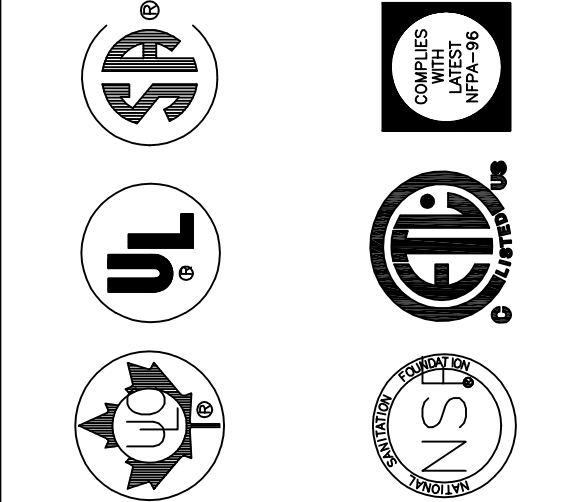
THIS DRAWING MUST BE SIGNED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFYING THE FOLLOWING:

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

NOTE TO REPRODUCER: THE DESIGNS, SPECIFICATIONS AND/OR LAYOUTS REFLECTED ON THIS DRAWING ARE NOT ARCHITECTURAL, INTERIOR DESIGN OR ENGINEERING DESIGNS, SPECIFICATIONS AND/OR AGREEMENT WITH EDWARD DON & COMPANY. THESE DESIGNS ARE FOR CONSTRUCTION UNLESS REVIEWED BY A LICENSED ARCHITECT OR ENGINEER.

☐ REVISE AND RESUBMIT  
☐ APPROVED FOR FABRICATION  
☐ WITH NO CHANGES  
☐ WITH CHANGES AS NOTED

APPROVED BY: \_\_\_\_\_ DATE: \_\_\_\_\_



MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:										WEBSITE: WWW.HALTONCOMPANY.COM											
HALTON CO. (CANADA)					<input type="checkbox"/>					HALTON CO. (USA)					<input checked="" type="checkbox"/>						
1021 BREVIK PLACE					MISSISSAUGA, ON L4W 3R7					101 INDUSTRIAL DRIVE					SCOTTSVILLE, KY 42164						
1-905-624-0301					1-905-624-0301					1-270-237-5600					1-270-237-5600						
REV.	REVISION DESCRIPTION																			BY	DATE
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2																					
3																					
4																					
5																					
6																					
7																					

PROJECT: TRUMAN STATE		DRAWN BY: WU		DATE: 07.09.09		SCALE: NOT TO SCALE		CONSULTANT:	
DRAWING NO.: U09-390		REV. NO.: 0		SHEET NO.: 2		of 5			

**Halton**  
CARE FOR INDOOR AIR

FOODSERVICE EQUIPMENT EXHAUST HOOD SHOP DRAWINGS

FOR  
TRUMAN STATE UNIVERSITY  
RYLE RESIDENCE HALL RENOVATION

**Don** Edward Don & Company  
FOODSERVICE EQUIPMENT DIVISION  
2875 SOUTH AVENUE, ST. LOUIS, MO 63103  
TEL: (314) 436-5400  
FAX: (314) 436-4807

DATE	MO	DAY	YR
REVISED	MO	DAY	YR
1			
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DRAWN BY: JMS  
APPROVED BY: XX  
SUBMITTED BY: xx

SCALE: NONE

SHEET: FS-6  
DRAWING NO: XX-XXX

THIS DRAWING, SPECIFICATIONS AND SUPPLEMENTARY MATERIAL ARE THE PROPERTY OF EDWARD DON & COMPANY (WHETHER THE WORK FOR WHOLE OR IN PART EXCEPT BY WRITTEN AGREEMENT WITH EDWARD DON & COMPANY). THE DESIGNS, SPECIFICATIONS AND/OR LAYOUTS REFLECTED ON THIS DRAWING ARE NOT ARCHITECTURAL, INTERIOR DESIGN OR ENGINEERING DESIGNS, SPECIFICATIONS AND/OR AGREEMENT WITH EDWARD DON & COMPANY. THESE DESIGNS ARE FOR CONSTRUCTION UNLESS REVIEWED BY A LICENSED ARCHITECT OR ENGINEER.

\*NOTE:

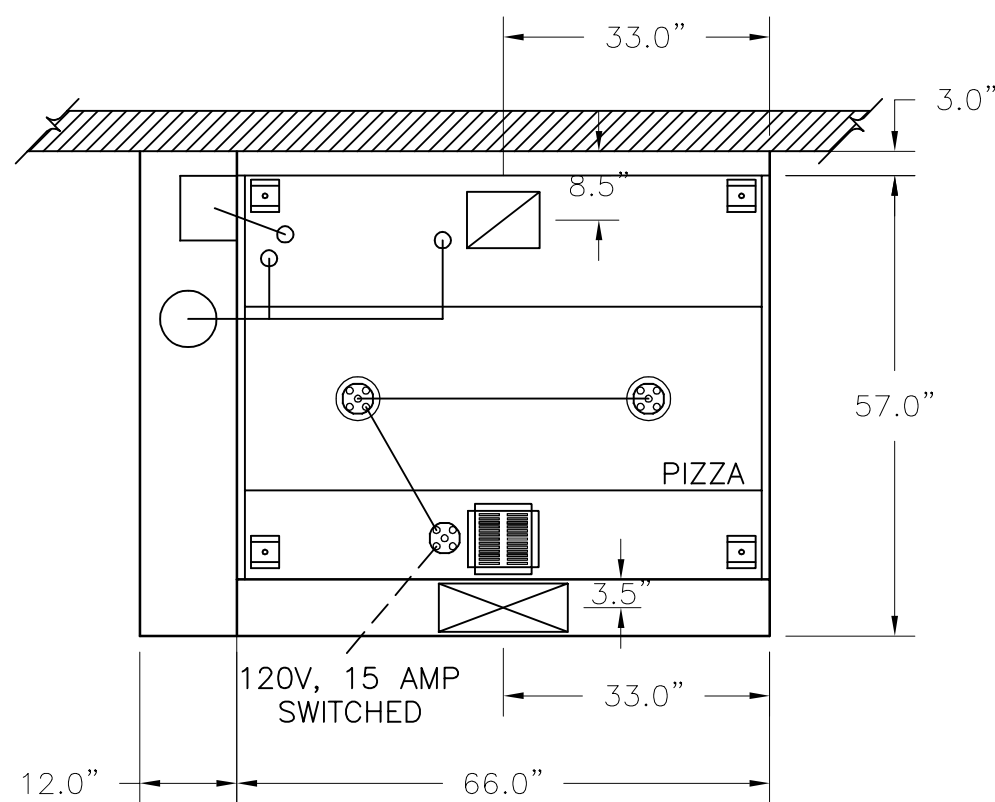


HOOD INFORMATION TABLE																		
HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS						GREASE EXTRACTOR			SUPPLY AIR REQUIREMENTS						HOOD CONSTRUCTION	HOOD WEIGHT (LBS)
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	EXHAUST COLLAR			QTY.	SIZE		TYPE	SUPPLY CFM	SUPPLY STATIC PRESSURE	SUPPLY COLLAR				
					QTY.	LENGTH	WIDTH		L	H				QTY.	LENGTH	WIDTH		
PIZZA	KVC	731	.13"	.36"	1	8"	7"	—	20"	13"	KSA	700	.18"	1	16"	6"	ALL 18GA. 304 S.S.	495
INDUCTION	KVC	1122	.17"	.28"	1	12"	8"	—	20"	13"	KSA	1100	.24"	1	25"	6"	ALL 18GA. 304 S.S.	675
—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—
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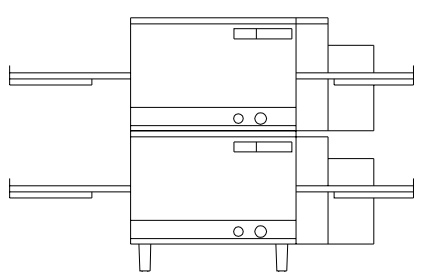
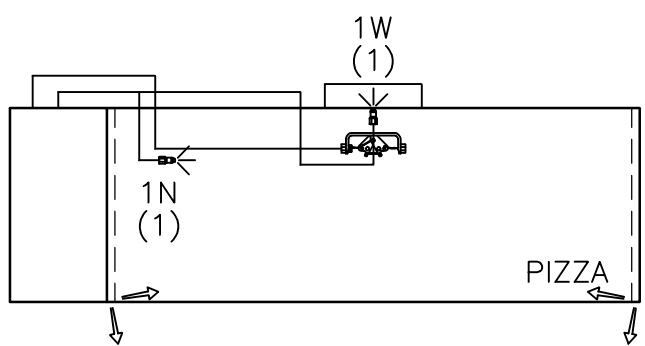
TOTAL EXH. CFM = 1853

TOTAL SUPPLY CFM = 1800

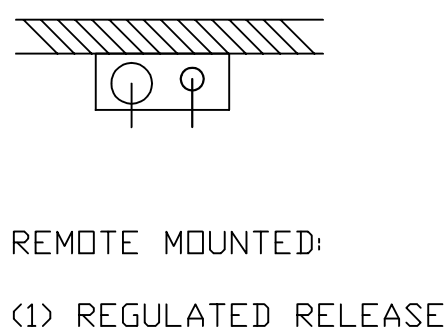
ITEM#PIZZA



MOUNTED IN FIRE CABINET:  
1 - OEM BRACKET  
1- 3 GALLON TANK

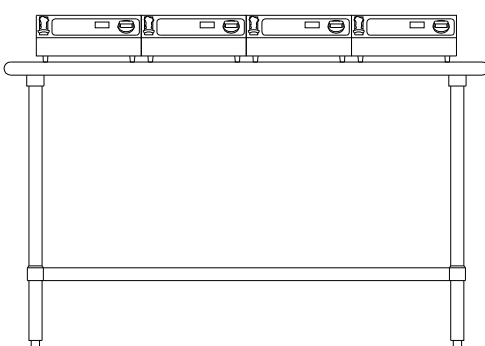
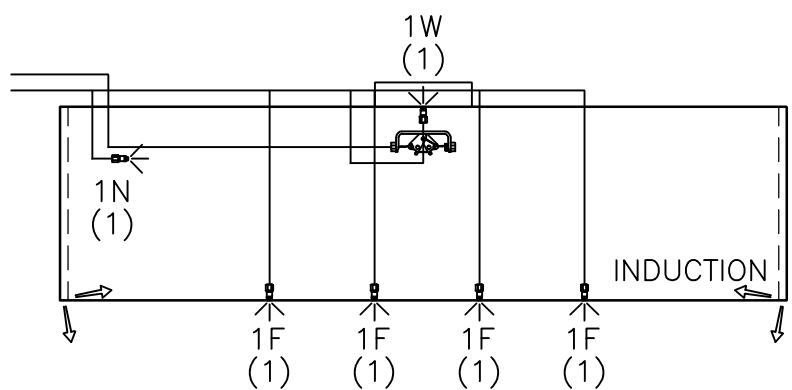
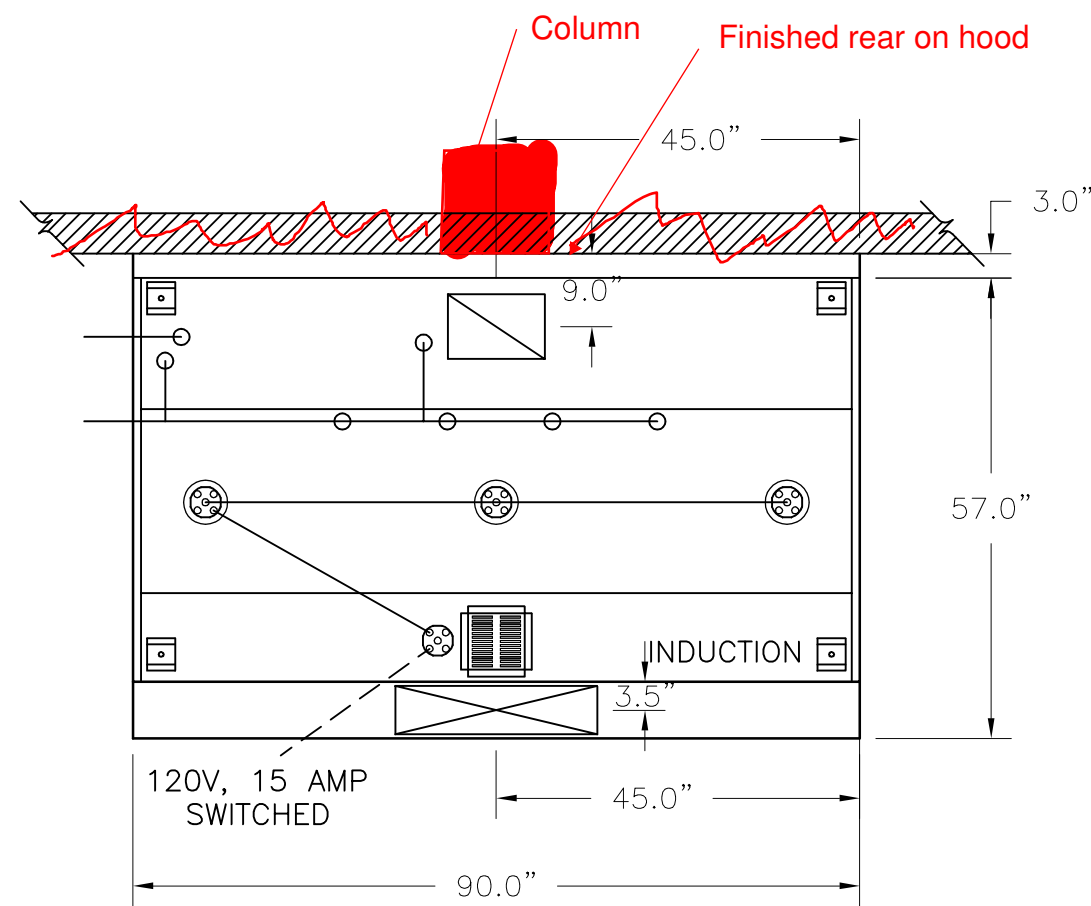


- 1) ANSUL R-102 FIRE SYSTEM
- 2) ONE TANK SYSTEM (3 GALLON)
- 3) 3/8" BLACK IRON PIPING W/3/8" S.S. APPLIANCE DROPS
- 4) MECHANICAL GAS VALVE SIZE = ADVISE

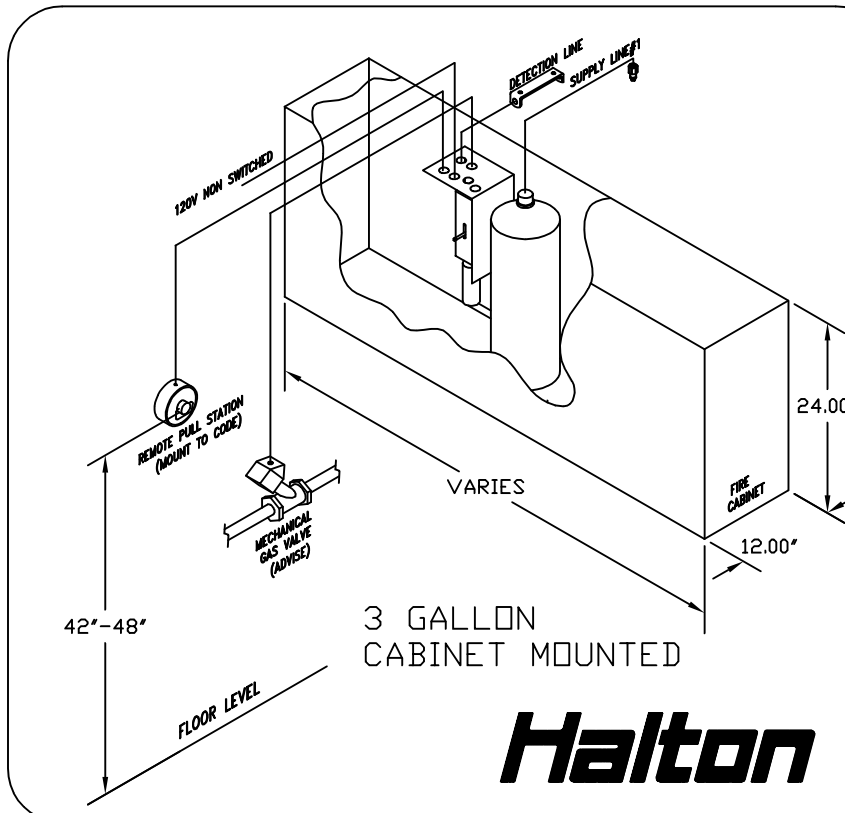
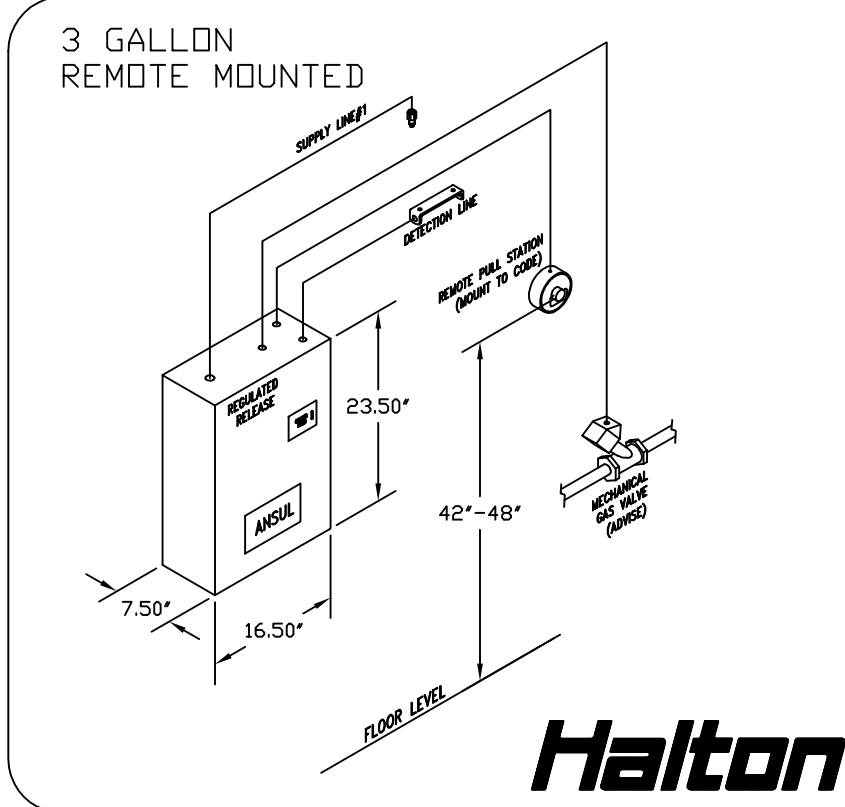


REMOTE MOUNTED:  
(1) REGULATED RELEASE

ITEM#INDUCTION



- 1) ANSUL R-102 FIRE SYSTEM
- 2) ONE TANK SYSTEM (3 GALLON)
- 3) 3/8" BLACK IRON PIPING W/3/8" S.S. APPLIANCE DROPS
- 4) MECHANICAL GAS VALVE = (ADVISE)



## GENERAL SPECIFICATIONS

- 1- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND IMC 2003.
- 2- HOOD IS NSF AND EITHER ETL OR UL LISTED UNDER THE FOLLOWING FILE NUMBERS:  
ETL #30851930LE-002  
UL #MH12867
- 3- ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
- 4- THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE LADEN VAPORS FROM COMMERCIAL COOKING EQUIPMENT.
- 5- ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
- 6- CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
- 7- FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

## INSTALLATION REQUIREMENTS

KITCHEN EQUIPMENT CONTRACTOR'S REQUIREMENTS

- 1- PROVIDE DRAWINGS TO APPROPRIATE TRADES REFERENCING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.
- 2- DELIVER, ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.
- 3- FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.
- 4- THE K.E.C MUST INFORM HALTON OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS ARE THE RESPONSIBILITY OF THE K.E.C.
- 5- IF HALTON EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION OR TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.

ELECTRICAL CONTRACTOR'S REQUIREMENTS

- 1- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTORS, WIRING, CONDUIT, ETC., PER NEC AND ALL APPLICABLE LOCAL CODES.

## ELECTRICAL EQUIPMENT REQUIREMENTS

- FLUORESCENT LIGHT FIXTURE  
40 WATT MAX BULB= .7 AMP EA.
- RECESSED INCANDESCENT LIGHT FIXTURE  
150 WATT MAX BULB= 1.2 AMP EA.
- GLOBE INCANDESCENT LIGHT FIXTURE  
100 WATT MAX BULB= .7 AMP EA.
- LED LIGHT FIXTURES= .30 AMP EA.
- CAPTURE JET FAN= .5 AMP EA

\*\*ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP\*\*

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY.

PLEASE VERIFY THE FOLLOWING:

1. ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS
2. AND CLEARANCES
3. AND TYPE OF COOKING EQUIPMENT.

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

REVISION AND RESUBMIT

APPROVED FOR FABRICATION

WITH NO CHANGES ☐ WITH CHANGES AS NOTED ☐

APPROVED BY: \_\_\_\_\_ DATE: \_\_\_\_\_



MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW: WEBSITE: WWW.HALTONCOMPANY.COM

HALTON CO. (USA)  
101 INDUSTRIAL DRIVE  
SCOTTSDALE, KY 42164  
1-270-237-5600

HALTON CO. (CANADA)  
1021 BREVIK PLACE  
MISSISSAUGA, ON L4W 3R7  
1-905-624-0301

REV. 1 BY DATE

REV. 2 BY DATE

REV. 3 BY DATE

REV. 4 BY DATE

REV. 5 BY DATE

REV. 6 BY DATE

REV. 7 BY DATE

PROJECT: TRUMAN STATE

LOCATION: MISSISSAUGA, ON L4W 3R7

DRAWN BY: WU DATE: 07.09.09

SCALE: NOT TO SCALE

CONSULTANT:

DRAWING No.: U09-390

REV. NO.: 0

SHEET NO.: 3 of 5

Halton  
CARE FOR INDOOR AIR

FOODSERVICE EQUIPMENT EXHAUST HOOD SHOP DRAWINGS

FOR TRUMAN STATE UNIVERSITY  
RYLE RESIDENCE HALL RENOVATION

Edward Don & Company  
FOODSERVICE EQUIPMENT DIVISION  
2675 SOUTH AVE. ST. LOUIS, MO 63103  
TEL: (314) 436-5400  
FAX: (314) 436-5907

REV.	NO.	DATE	BY	CHK.
1	08	26	09	
2				
3				
4				
5				
6				
7				

DRAWN BY: JMS

APPROVED BY: XX

SUBMITTED BY: xx

SCALE: NONE

SHEET: FS-7

DRAWING NO: XX-XXX







### KSA Grease Extractor

Manufacturer: Halton Company  
Grease filter classified by U.L. under file #R 13515

EFFECTIVE AREA = 1.25 SQUARE FEET PER FILTER  
SEE HOOD SUBMITTAL DRAWINGS FOR FILTER QUANTITY

Extraction of contaminants from the exhaust air is provided by the KSA Multi-Cyclone grease extractors. Efficient grease extraction is achieved by forcing the exhaust air to spiral continuously in the same direction in the multiple chambers of the extractor, thus separating the grease particles from the air flow centrifugally.

High extraction efficiency and low pressure loss over the KSA remain practically constant in use.

### HANGER BRACKET DETAIL

(1)	1/2" ALL THREAD "BY OTHERS"
(2)	1/2" NUT "BY OTHERS"
(3)	HANGER BRACKET

STRUCTURAL ENGINEER TO VERIFY LOCAL REQUIREMENTS.  
HANGING REQUIREMENTS ARE THE RESPONSIBILITY OF  
INSTALLING CONTRACTOR, LOCAL CODES MUST BE FOLLOWED.

#### ANSUL SNAP ACTION SWITCHES. CONTACTS SHOWN WITH AUTOMAN IN THE COCKED POSITION (READY) 21 AMP, 125/250 VAC SWITCHES

VOLTAGE FREE N/C CONTACTS FOR INTERCONNECTION TO THE HVAC MUA SYSTEM

VOLTAGE FREE N/O CONTACTS FOR INTERCONNECTION TO THE BUILDING ALARM SYSTEM

POWER TO COOKING EQUIPMENT  
SHUNT TRIP BREAKER (BY OTHERS)

VOLTAGE FREE N/O CONTACTS FOR INTERCONNECTION TO THE COOKING EQUIPMENT SHUNT TRIP

VOLTAGE FREE EXTRA CONTACTS

--- FIELD WIRING BY ELECTRICAL CONTRACTOR

ITEM	PART No.	DESCRIPTION
1	79290	3.0 GAL. MECH. ANSUL AUTOMAN REG. RELEASE
2	419337	NOZZLE, TIP NO. 78079-2W
3	419335	NOZZLE, TIP NO. 56926-1N
4	5373	CARTRIDGE SHIPPING ASSEMBLY (LT-30-R)
5	417368	TERMINAL DETECTOR PACKAGE
6	77284	3/8" "QUICK SEAL" ADAPTOR
7	79152	1/2" EMT COMPRESSION-SEAL ADAPTOR
8	4835	REMOTE PULL STATION ASSEMBLY
9	77411	BLOW-OFF CAP SHIPPING ASSEMBLY (12)
10	423878	ELECTRIC SWITCH ASSEMBLY (SPDT)
11		ANSUL MECHANICAL GAS VALVE

GENERAL NOTES:

- THIS INSTALLATION IS TO BE MADE IN ACCORDANCE WITH THE R-102 INSTALLATION MANUAL AND IN ACCORDANCE WITH ALL STATE AND LOCAL CODES.
- THE WIRE ROPE FOR THE DETECTOR AND REMOTE PULL STATION IS TO BE INSTALLED BY AN AUTHORIZED AND FACTORY TRAINED DISTRIBUTOR OR SERVICE REPRESENTATIVE.
- THIS INSTALLATION IS TO BE INSPECTED, PUT INTO OPERATION AND CERTIFIED BY AN AUTHORIZED AND FACTORY TRAINED DISTRIBUTOR OR SERVICE REPRESENTATIVE.
- ELECTRICAL CONTACTS AND WIRING FOR APPLIANCE SHUT OFF TO BE PROVIDED BY THE ELECTRICAL CONTRACTOR.
- ANSUL R-102 RESTAURANT FIRE SUPPRESSION SYSTEMS HAVE BEEN TESTED AND ARE LISTED BY UNDERWRITERS' LABORATORIES INC. AS PRE-ENGINEERED SYSTEMS, AND WHEN INSTALLED AS SHOWN ON THIS DRAWING SHALL COMPLY WITH ALL RELEVANT ANSUL INSTALLATION RECHARGE INSPECTION AND MAINTENANCE MANUALS AND SHALL COMPLY WITH NFPA 96 WHEN INSTALLED AND CERTIFIED BY AUTHORIZED TRAINED ANSUL DISTRIBUTORS IN ACCORDANCE WITH THE MANUAL.
- ALL AGENT DISTRIBUTION PIPING AND DETECTION CONDUIT HOOD PENETRATIONS MUST BE PROPERLY SEALED IN ACCORDANCE WITH NFPA 96.

DISTRIBUTION PIPING REQUIREMENT NOTES:

- PIPE SHALL BE 3/8" SCHEDULE 40 BLACK IRON, CHROME PLATED OR STAINLESS STEEL UNLESS OTHERWISE NOTED.
- FINAL NOZZLE LOCATION MAY NOT VARY FROM LOCATION SHOWN.

### Typical wiring of Capture-Jet fan W/REMOTE SWITCH PANEL

LED HOOD LIGHTS

CAPTURE JET BLOWER MOTOR 120V/50/5 AMP

120V/1/80 15 AMP SWITCHED

Halton CARE FOR INDOOR AIR

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE RETURN TO: EDWARD DON & COMPANY, 2875 SOUTH AVENUE, SUITE 100, SCOTTSDALE, ARIZONA 85261-1000. TEL: (480) 438-5400 FAX: (480) 438-9007

1. THE LOCATION AND TYPE OF COOKING EQUIPMENT.  
2. THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE TO APPROVER: THE DESIGNS, SPECIFICATIONS AND/OR LAYOUTS REFLECTED ON THIS DRAWING ARE NOT THE PROPERTY OF EDWARD DON & COMPANY. THEY ARE THE PROPERTY OF THE ARCHITECT, INTERIOR DESIGN OR ENGINEERING DESIGNS, SPECIFICATIONS AND/OR LAYOUTS. ANY CHANGES TO THE DESIGN OR LAYOUT MUST BE REVIEWED BY A LICENSED ARCHITECT OR ENGINEER.

APPROVED FOR FABRICATION: ☐ REVISE AND RESUBMIT ☐ WITH NO CHANGES ☐ WITH CHANGES AS NOTED

APPROVED BY: \_\_\_\_\_ DATE: \_\_\_\_\_

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

WEBSITE: WWW.HALTONCOMPANY.COM

HALTON CO. (CANADA)  
1021 BREWICK PLACE  
MISSISSAUGA, ON L4W 3R7  
1-905-624-0301

HALTON CO. (USA)  
101 INDUSTRIAL DRIVE  
SCOTTSDALE, KY 42164  
1-270-237-5600

REV. NO.: 0 SHEET NO.: 5 of 5

DRAWING No.: U09-390

DATE: 07.09.09

SCALE: NOT TO SCALE

CONSULTANT: \_\_\_\_\_

PROJECT: TRUMAN STATE

LOCATION: \_\_\_\_\_

DRAWN BY: WU

DATE: 07.09.09

SCALE: NOT TO SCALE

CONSULTANT: \_\_\_\_\_

REV. NO.: 0 SHEET NO.: 5 of 5

DRAWING No.: U09-390

DATE: 07.09.09

SCALE: NOT TO SCALE

CONSULTANT: \_\_\_\_\_

PROJECT: TRUMAN STATE

LOCATION: \_\_\_\_\_

DRAWN BY: WU

DATE: 07.09.09

SCALE: NOT TO SCALE

CONSULTANT: \_\_\_\_\_

REVISIONS

REV.	DATE	DESCRIPTION
1		
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Halton CARE FOR INDOOR AIR

FOODSERVICE EQUIPMENT EXHAUST HOOD SHOP DRAWINGS

FOR

TRUMAN STATE UNIVERSITY  
RYLE RESIDENCE HALL RENOVATION

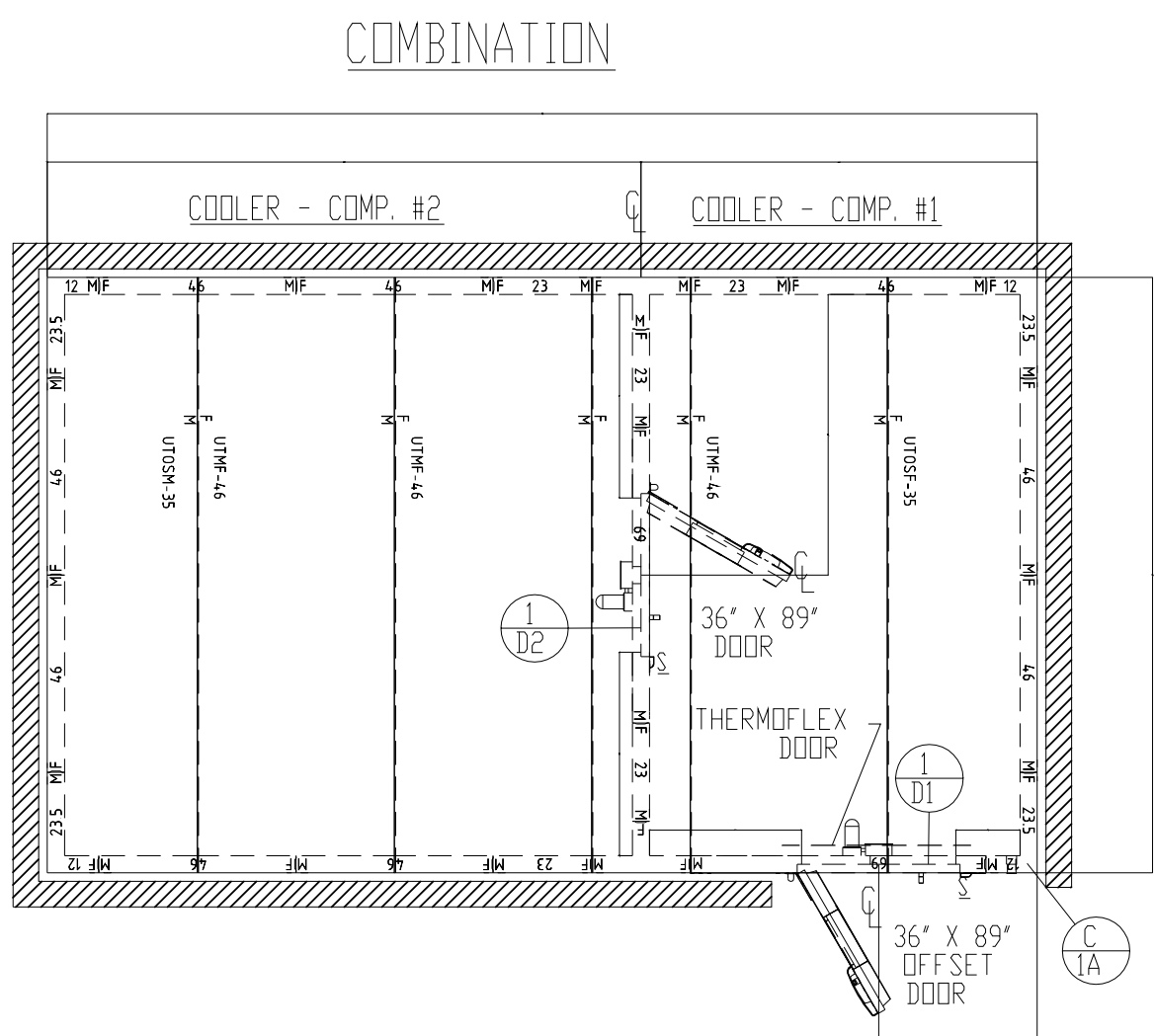
Edward Don & Company  
FOODSERVICE EQUIPMENT DIVISION  
2875 SOUTH AVENUE, SUITE 100, SCOTTSDALE, ARIZONA 85261-1000  
TEL: (480) 438-5400 FAX: (480) 438-9007

DRAWN BY: JMS  
APPROVED BY: XX  
SUBMITTED BY: xx

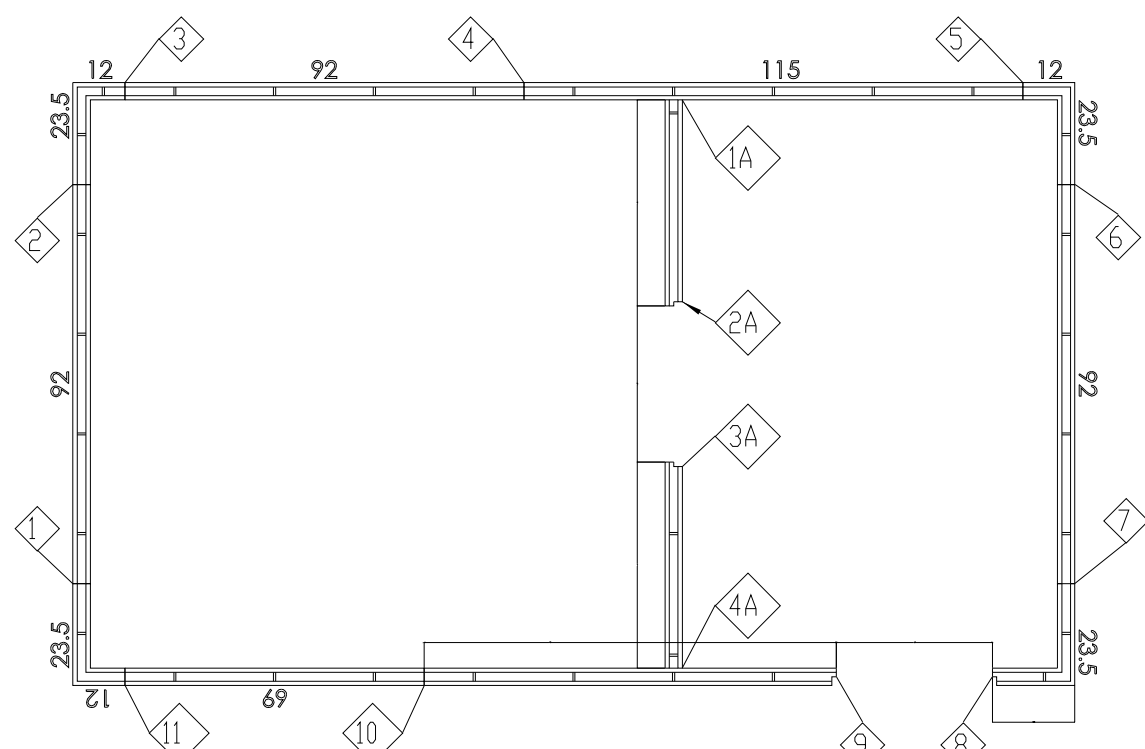
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SHEET: FS-9  
DRAWING NO: XX-XXX

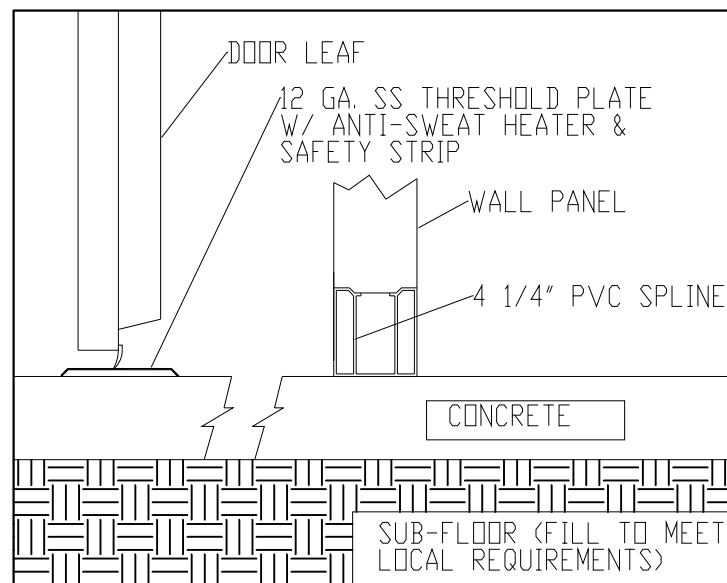
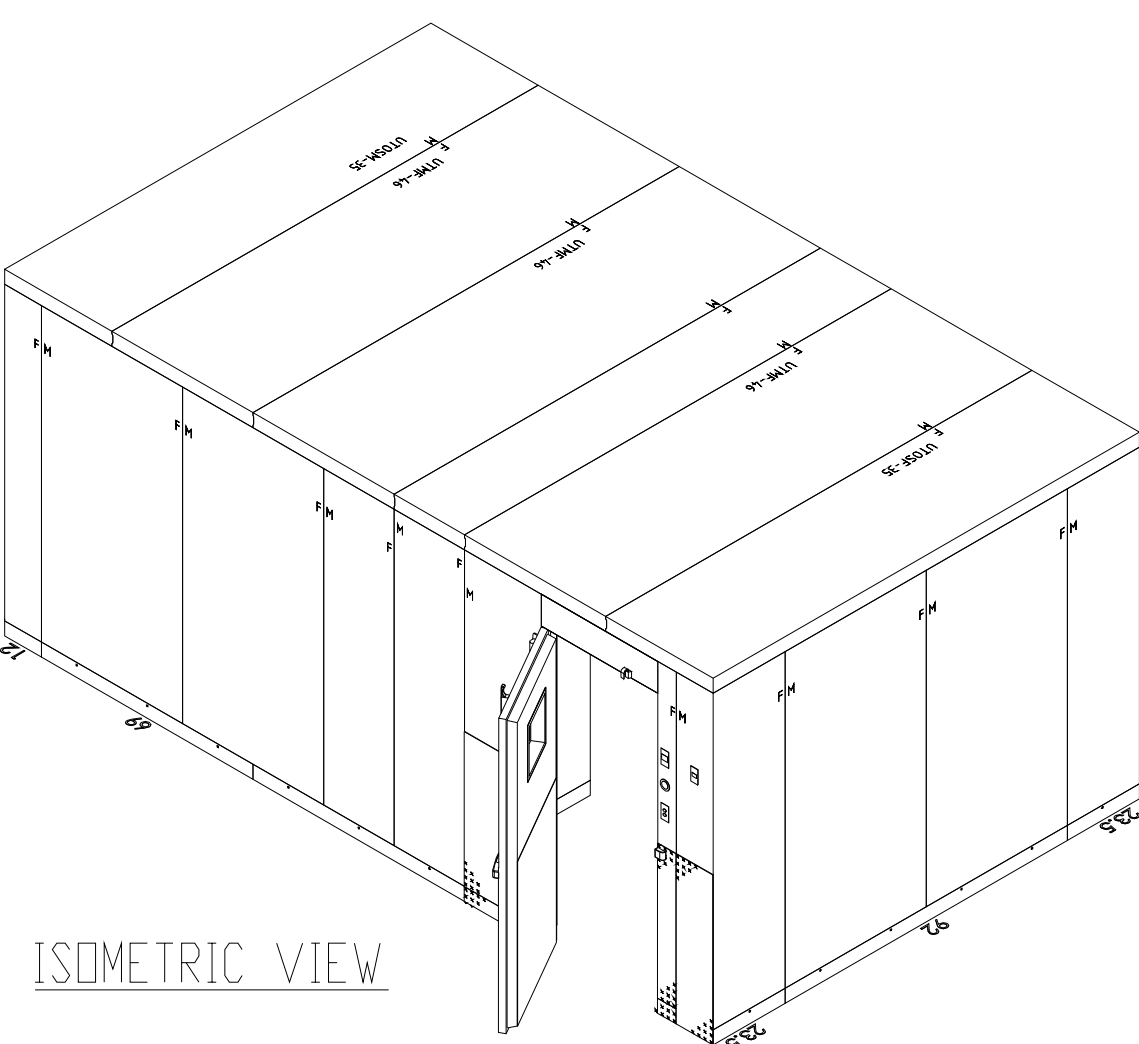
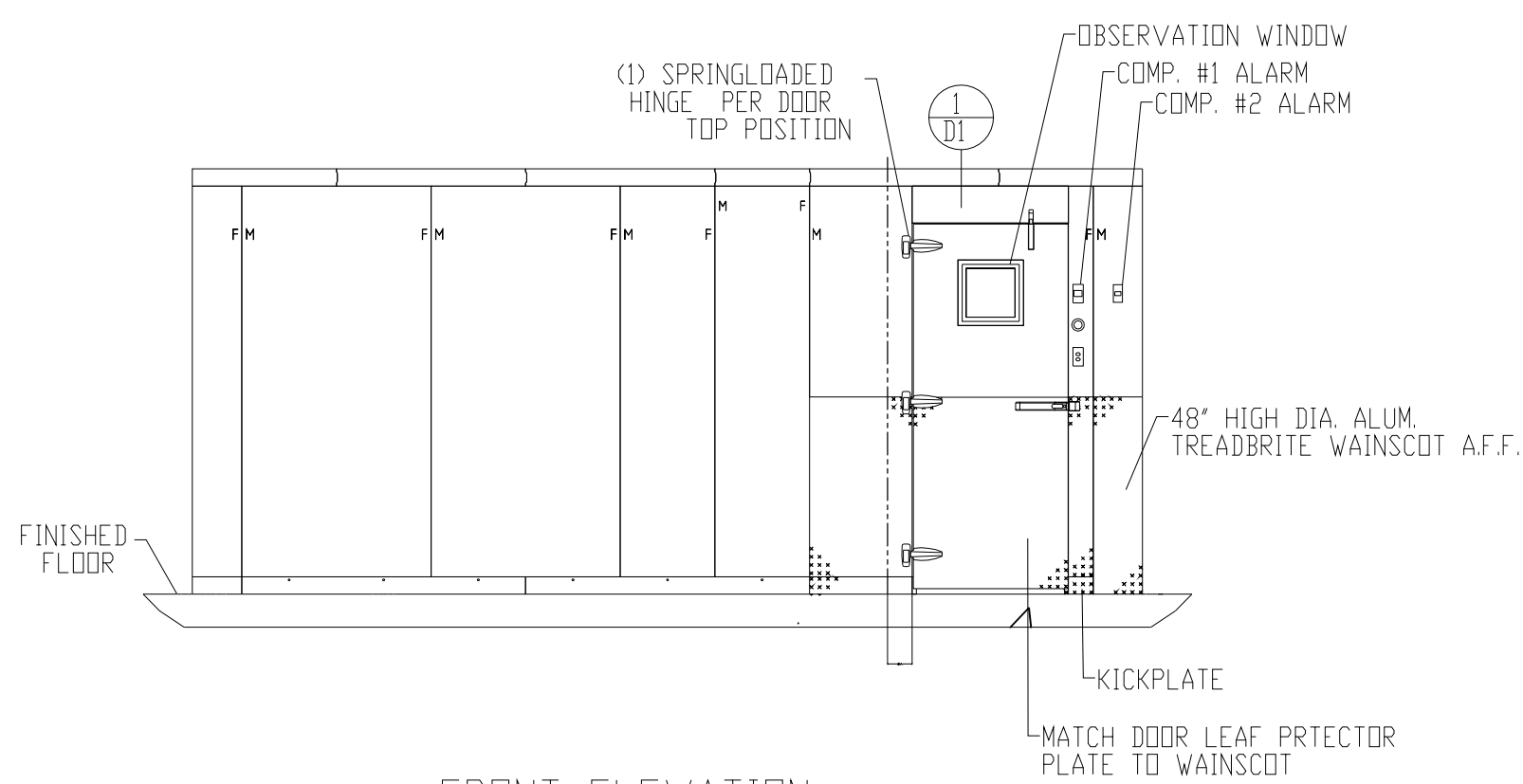




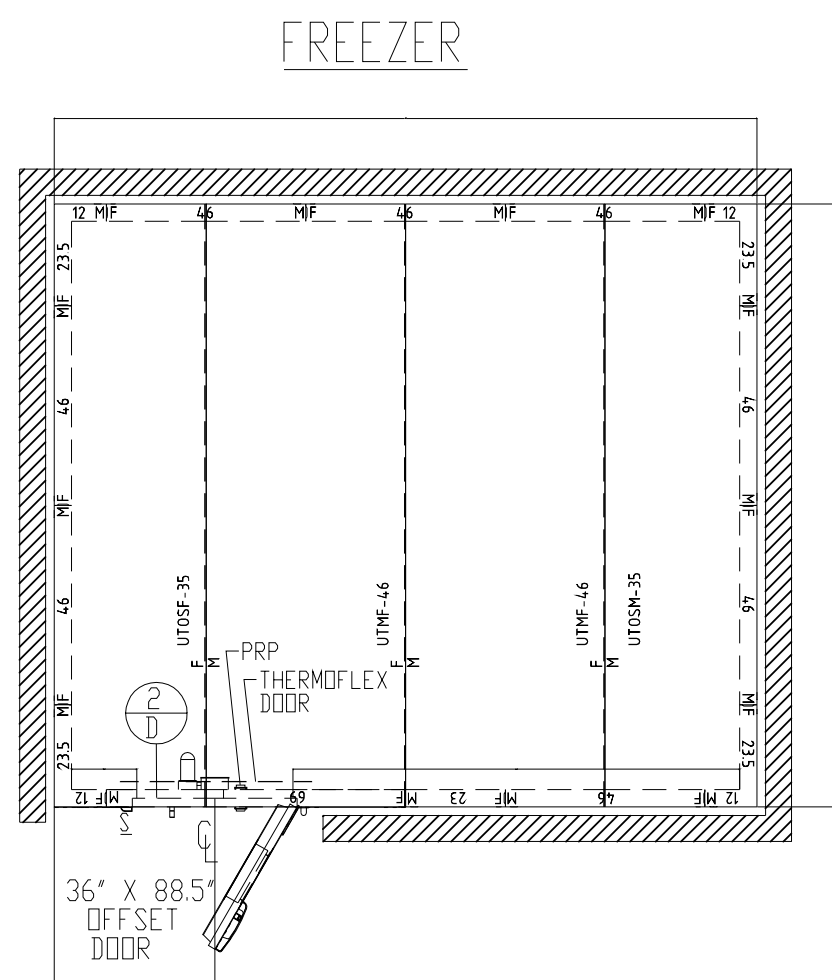
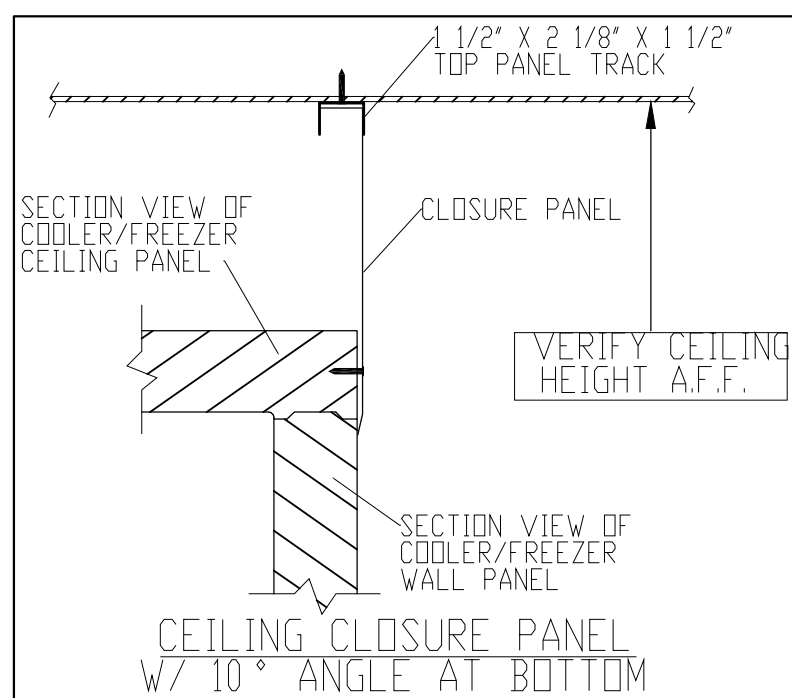
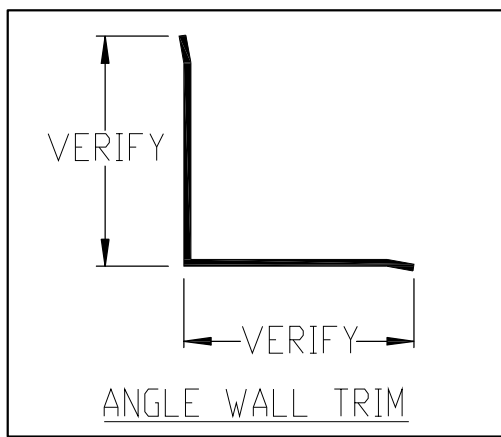
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INT. WALLS & CEILING .040\"/>



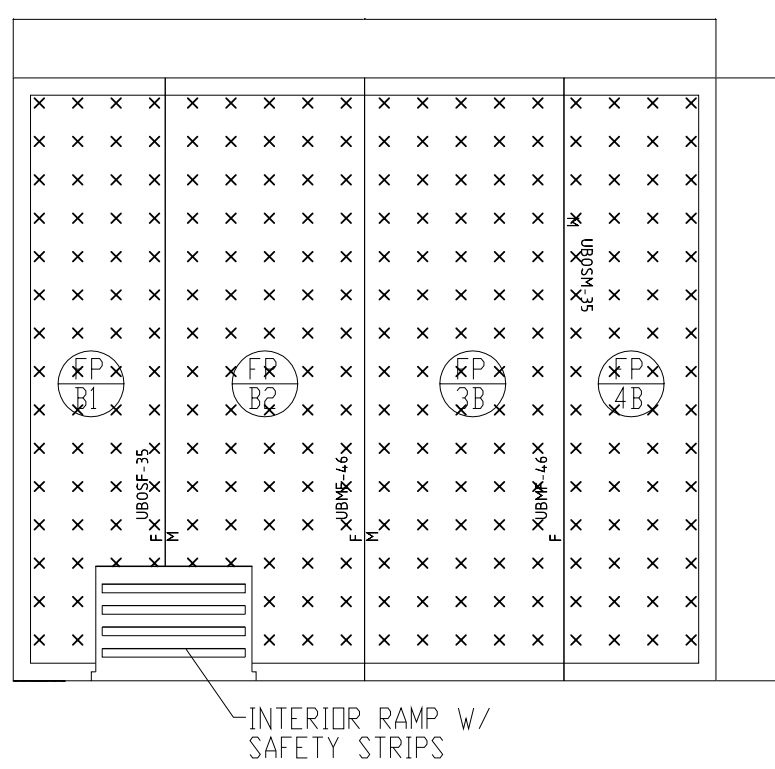
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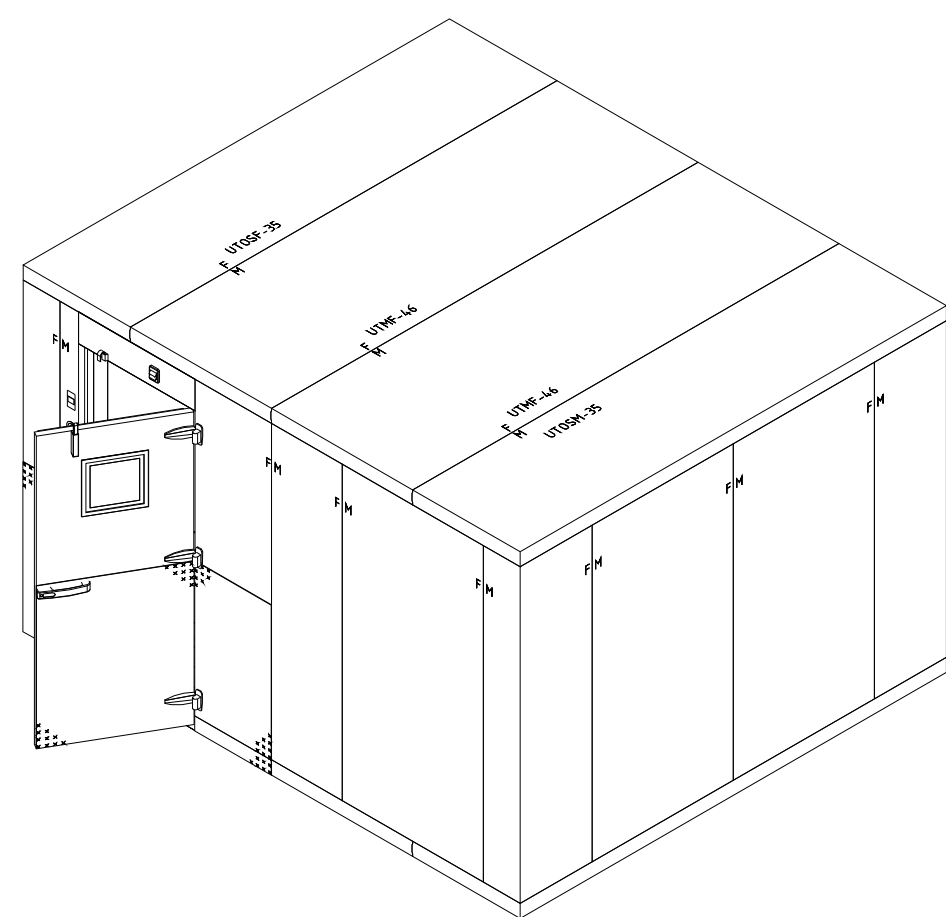
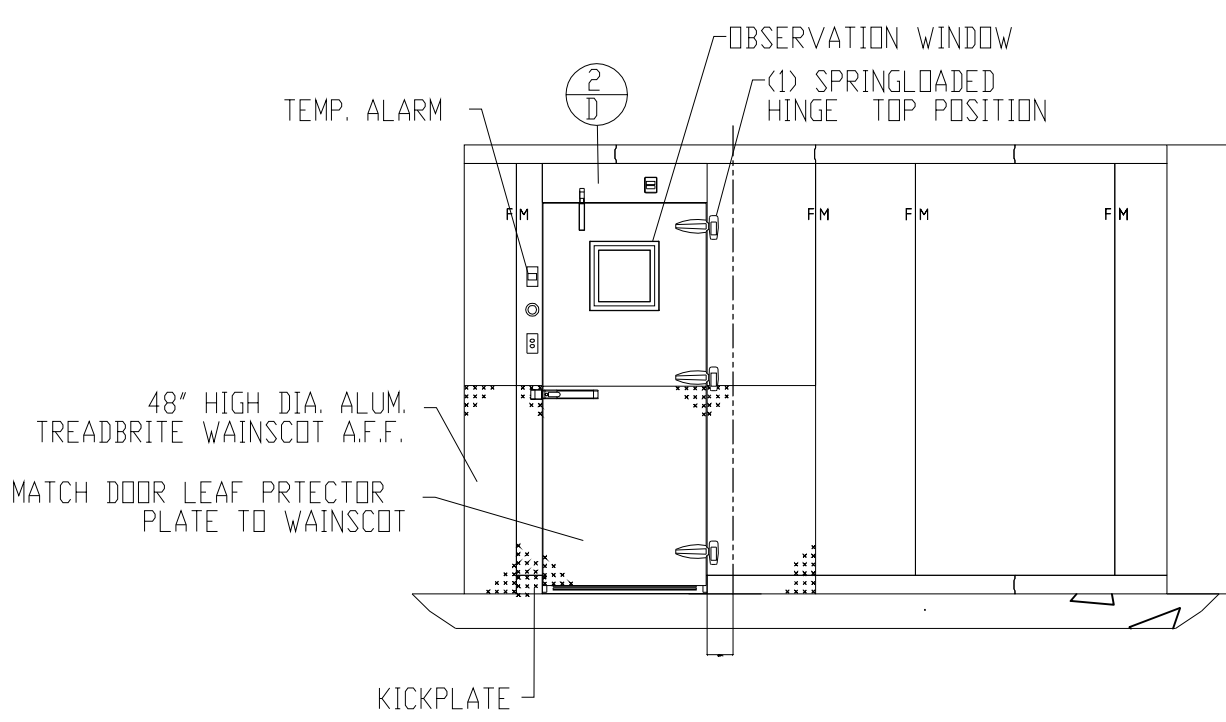
SECTION VIEW THROUGH COOLER DOOR & WALL  
SHOWING 4 1/4\"/>



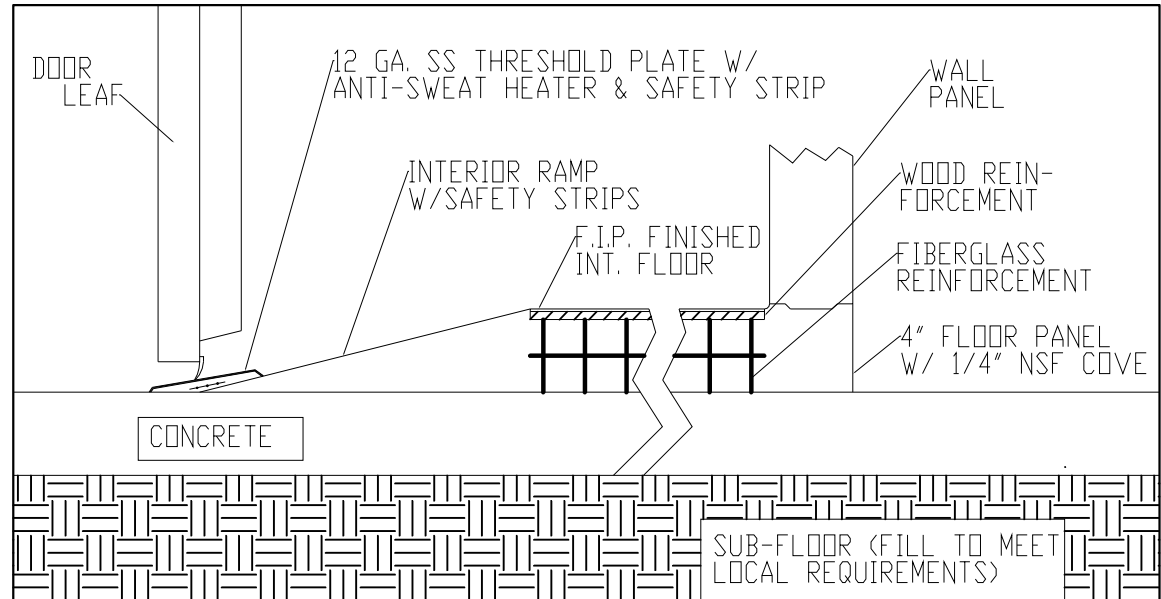
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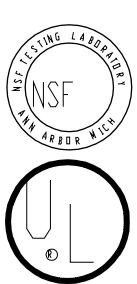
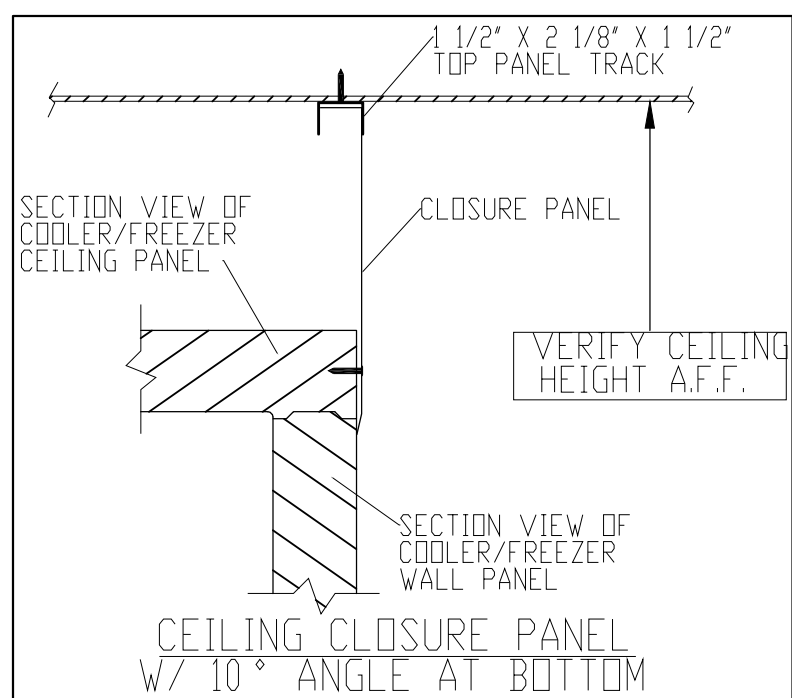
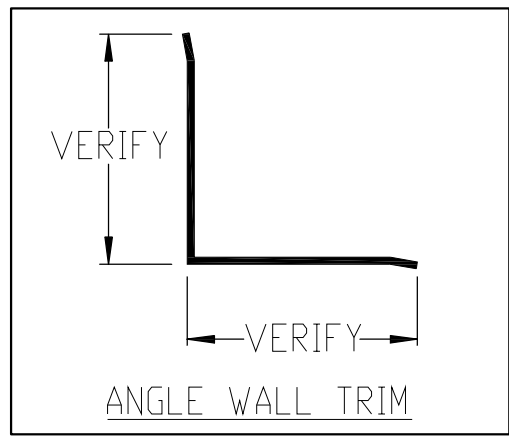
INT. FLOOR: FOAMED-IN-PLACE .100 DIA ALUMINUM FINISH  
W/STRUCTURAL SUPPORT & WOOD REINFORCEMENT



ISOMETRIC VIEW



SECTION VIEW THROUGH FREEZER DOOR & WALL  
SHOWING INTERIOR RAMP FLOOR APPLICATION W/  
STRUCTURAL REINFORCED FLOORS  
( ALL PANELS WITH POLYURETHANE FILL )  
SUGGESTED DETAIL ONLY - NOT FOR CONSTRUCTION



GENERAL INFORMATION:  
ELECTRICAL: UL APPROVED  
CONNECTIONS TO LIGHTS AND REFRIGERATION BY OTHERS  
V.P.L. 115/60/1 PHASE, 100 WATTS (MAX) PER DOOR, 8 AMPS  
P.R.P. 115/60/1 PHASE, 2 AMPS (OPTIONAL)  
ANTI-SWEAT HEATER 115/60/1 PHASE,  
170 WATTS (MAX) PER DOOR, 147 AMPS  
FIELD WIRING REQUIRED FOR INSTALLED MOUNTING  
INSULATION: UL 95 FLAME SPREAD CLASSIFIED  
FOAMED IN PLACE POLYURETHANE  
K FACTOR .116 U FACTOR .029 R FACTOR .30

NOTE: PLEASE BEGIN INSTALLATION  
OF WALK-IN COOLER/FREEZER  
AT ANY CORNER, INSTALL CORNER  
WITH ARROW POINTING UP  
(ORALE SIDE ON RIGHT)  
HOUSEKEEPING NOTE:  
USE DAMP MOP ONLY.  
15 YEAR PANEL WARRANTY

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M/F: RYLE HALL - TRUMAN STATE

EDWARD DON  
ST. LOUIS, MO 63103



SINCE 1910  
W. A. BROWN & SON INC.  
WALK-IN REFRIGERATORS

DATE 07/09/09  
BY: TEA  
SCALE:  
QUOTE NO.  
27220090411  
DWG NO.  
GH-7904

REVISION: 07/10/09 C.C. TEA  
- CHANGED SOLD TO NAME

This print is intended for approval purposes by the purchasing party.  
Verify wall heights, all dimensions, metal finishes and refrigeration specification  
before approving drawing. Any alterations or addition to the items listed above  
must be clearly marked and noted.  
W.A. Brown does not assume responsibility for unmarked alterations made to this print.  
This print is not to be considered as approved by local or state building code.  
Signed approved print must be received before fabrication.  
APPROVED ☐ APPROVED AS NOTED ☐ CORRECT AND RESUBMIT ☐  
CND. BY: \_\_\_\_\_ DATE: \_\_\_\_\_  
\*\*\*FIXED APPROVALS MUST INCLUDE DRAWING No. & QUOTE No.\*\*\*

FOODSERVICE EQUIPMENT WALK-IN COOLER SHOP DRAWINGS

TRUMAN STATE UNIVERSITY  
RYLE RESIDENCE HALL RENOVATION

Edward Don & Company  
FOODSERVICE EQUIPMENT DIVISION  
2075 SOUTH VEST AVE. ST. LOUIS, MO 63103  
TEL: (314) 436-5400  
FAX: (314) 436-4907

DATE	MO.	DAY	YR.
	08	26	09
REVISED			
REV. #	MO.	DAY	YR.
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DRAWN BY:  
JMS  
APPROVED BY:  
XX  
SUBMITTED BY:  
XX

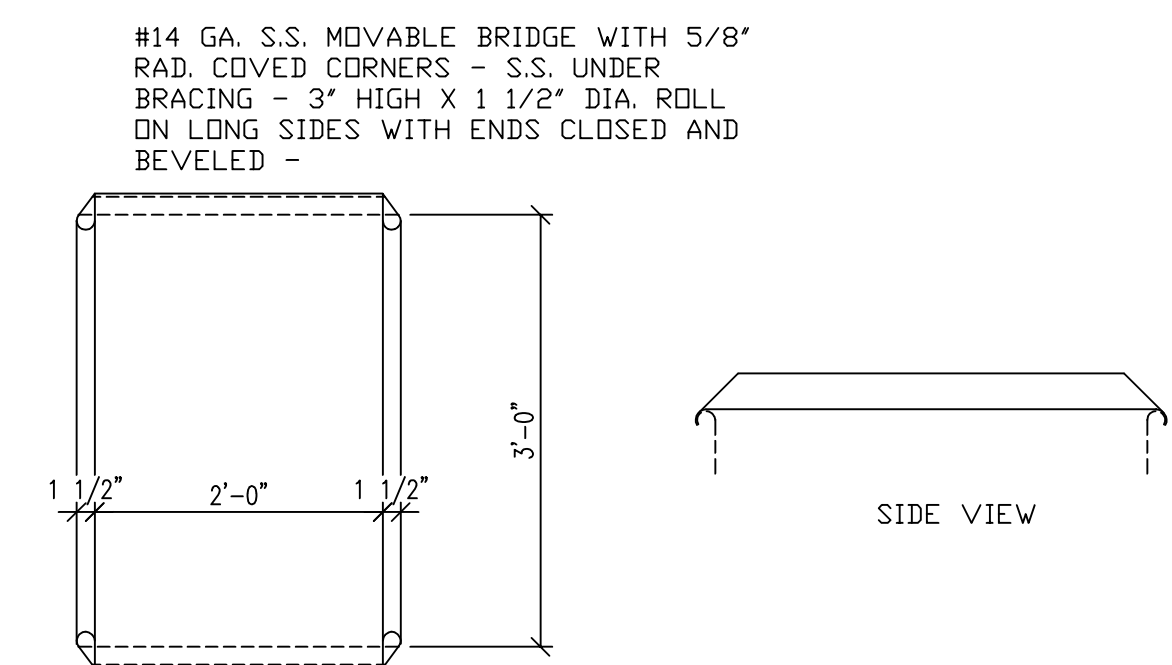
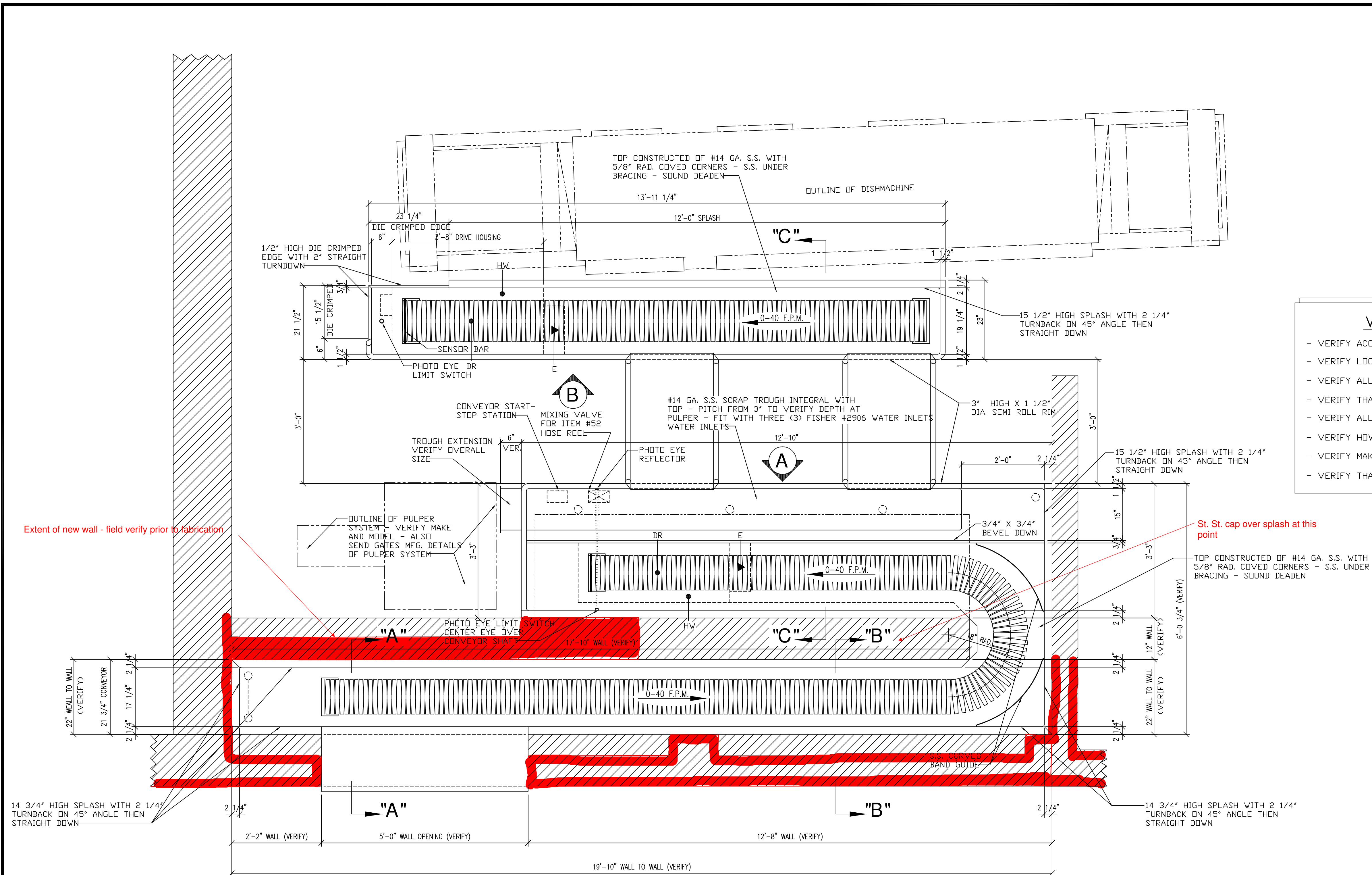
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NONE

SHEET:  
FS-10  
DRAWING NO:  
XX-XXX

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LICENSED ARCHITECT OR ENGINEER.

\*NOTE:





- VERIFIES THAT MUST BE ANSWERED:**
- VERIFY ACCESS INTO BUILDING -
  - VERIFY LOCATION OF FIELD JOINTS REQUIRED FOR ENTRY INTO BUILDING -
  - VERIFY ALL TRAY SIZES THAT CONVEYOR MUST ACCOMMODATE -
  - VERIFY THAT SAMPLE OF TRAY WILL BE SENT TO GATES MFG. FOR TESTING -
  - VERIFY ALL WALL, WALL TO WALL AND WALL OPENING DIMENSIONS AS SHOWN ON DRAWINGS -
  - VERIFY HOW PULPER SYSTEM WILL ATTACH TO TROUGH FLANGE -
  - VERIFY MAKE AND MODEL NUMBER OF PULPER SYSTEM -
  - VERIFY THAT PULPER SYSTEM DETAILS WILL BE SENT TO GATES MFG. FOR INSTALLATION INFORMATION -

**PLAN VIEW**  
**ITEM #46 - STACKING CONVEYOR - ONE (1) REQ'D.**  
**ITEM #49 - SOILED DISHTABLE/SOILED TRAY CONVEYOR - ONE (1) REQ'D.**  
SCALE: 3/4" = 1'-0"

**ITEM #49 - SOILED TRAY CONVEYOR**  
CONVEYOR TO ACCOMMODATE \_\_\_\_" X \_\_\_\_" TRAYS AND/OR \_\_\_\_" X \_\_\_\_" DISH BOXES  
CONVEYOR SLIDER PAN AND DISHTABLE CONSTRUCTED OF #14 GA. S.S. WITH ALL CORNERS COVED ON 5/8" RADIUS - SOUND DEADEN AND UNDERBRACE UNDERSIDE OF DISHTABLE - REINFORCE WITH 1 1/2" X 1 1/2" S.S. ANGLE. UNDERBRACING - CONVEYOR POWERED BY 1/2 HP. FAN-COOLED TOTALLY ENCLOSED 90 VOLT D.C. VARIABLE SPEED MOTOR WITH BRAKING SYSTEM, WORM GEAR SPEED REDUCER AND ELECTRIC VARIABLE SPEED CONTROL - CONVEYOR EQUIPPED WITH FULLY WELDED WASH TANK, REMOVABLE S.S. SCRAP DRAWERS, AND DETERGENT PUMP AND SPRAY HEADS - SYSTEM TO BE "RUN WASH" TYPE AND TO FUNCTION IN WASH CYCLE WHILE CONVEYOR IS RUNNING - CONVEYOR FURNISHED WITH NEMA 4X CONTROL PANEL WITH OVERLOAD AND UNDER VOLTAGE PROTECTION.  
MODEL #SD-SBC10-RW-28-E-SB-PLS - PHOTO LIMIT SWITCH  
- SENSOR BAR  
- ELEC. VARIABLE SPEED  
- VISIBLE BELT LENGTH  
- RUN/WASH SYSTEM  
- 10" W. SLAT BELT W/ S.S. CHAIN  
- SOILED DISH SERIES

**CONVEYOR OPERATION FOR BOTH CONVEYORS**  
CONVEYOR TO RUN WHEN START BUTTON IS ACTIVATED --  
CONVEYOR TO STOP WHEN STOP BUTTON IS ACTIVATED --  
WHEN SENSOR BAR IS ACTIVATED CONVEYOR WILL STOP - TO REACTIVATE CONVEYOR - SENSOR BAR MUST BE CLEARED AND START BUTTON ACTIVATED --  
WHEN PHOTO EYE IS ACTIVATED CONVEYOR WILL STOP - EYE MUST BE CLEARED AND CONVEYOR WILL REACTIVATE AUTOMATICALLY --

**ITEM #46 - STACKING CONVEYOR**  
CONVEYOR TO ACCOMMODATE \_\_\_\_" X \_\_\_\_" TRAYS AND/OR \_\_\_\_" X \_\_\_\_" DISH BOXES  
CONVEYOR SLIDER PAN AND DISHTABLE CONSTRUCTED OF #14 GA. S.S. WITH ALL CORNERS COVED ON 5/8" RADIUS - SOUND DEADEN AND UNDERBRACE UNDERSIDE OF DISHTABLE - REINFORCE WITH 1 1/2" X 1 1/2" S.S. ANGLE UNDERBRACING - CONVEYOR POWERED BY 1/2 HP. FAN-COOLED TOTALLY ENCLOSED 90 VOLT D.C. VARIABLE SPEED MOTOR WITH BRAKING SYSTEM, WORM GEAR SPEED REDUCER AND ELECTRIC VARIABLE SPEED CONTROL - CONVEYOR EQUIPPED WITH FULLY WELDED WASH TANK, REMOVABLE S.S. SCRAP DRAWERS, AND DETERGENT PUMP AND SPRAY HEADS - SYSTEM TO BE "RUN WASH" TYPE AND TO FUNCTION IN WASH CYCLE WHILE CONVEYOR IS RUNNING - CONVEYOR FURNISHED WITH NEMA 4X CONTROL PANEL WITH OVERLOAD AND UNDER VOLTAGE PROTECTION.  
MODEL #SD-SBC12-RW-12-E-SB-PLS - PHOTO LIMIT SWITCH  
- SENSOR BAR  
- ELEC. VARIABLE SPEED  
- VISIBLE BELT LENGTH  
- RUN/WASH SYSTEM  
- 12" W. SLAT BELT W/ S.S. CHAIN  
- SOILED DISH SERIES

ITEM	QTY	FABRICATED EQUIPMENT SCHEDULE
46	1	STACKING CONVEYOR
47	2	BRIDGES
49	1	SOILED DISHTABLE/SOILED TRAY CONVEYOR

CONSULTANT: DENNIS G. GLORE INC.

DETAILS OF EQUIPMENT  
RYLE HALL  
TRUMAN STATE UNIVERSITY  
KIRKSVILLE, MISSOURI

**GATES MANUFACTURING COMPANY**  
3185 JAMESON AVE. • ST. LOUIS, MO 63135-2995 USA •  
(314) 647-5442 • (800) 237-9226 • FAX (314) 647-1003

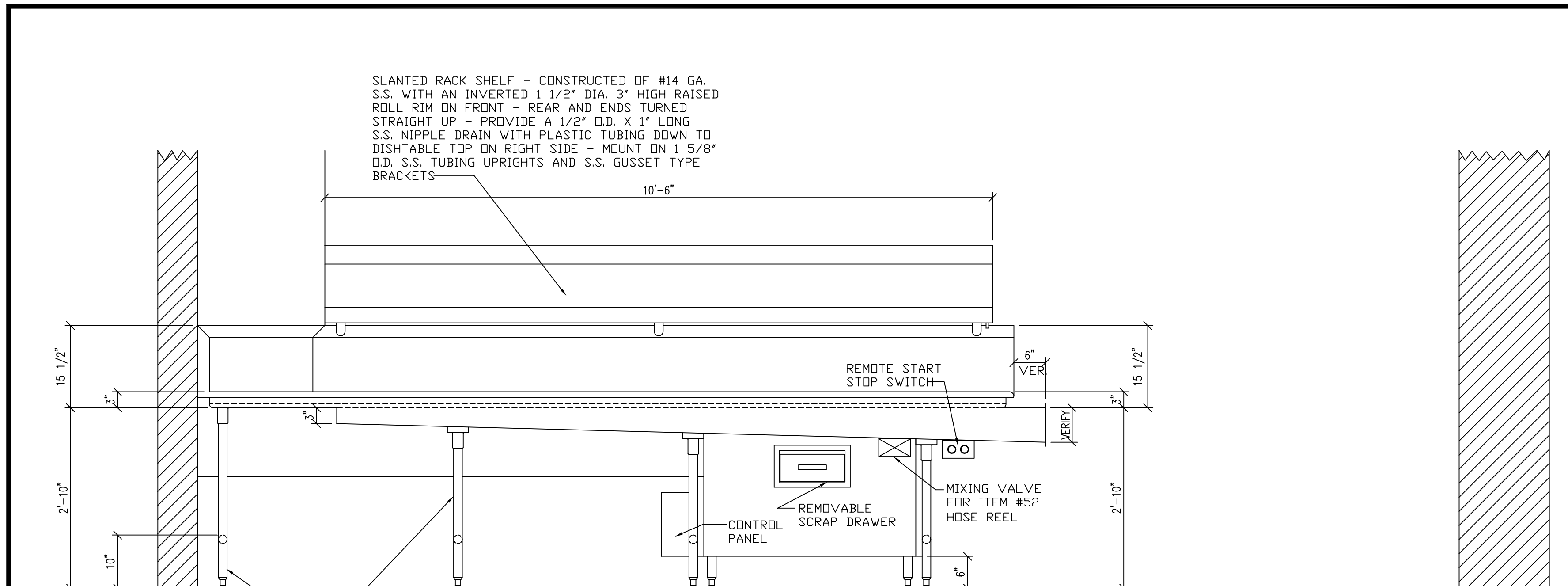
REVISION	DATE	BY

**Edward Don & Company**  
FOODSERVICE EQUIPMENT DIVISION  
2875 SOUTH AVENUE ST. LOUIS, MO 63103  
TEL: (314) 436-5400 FAX: (314) 436-8007

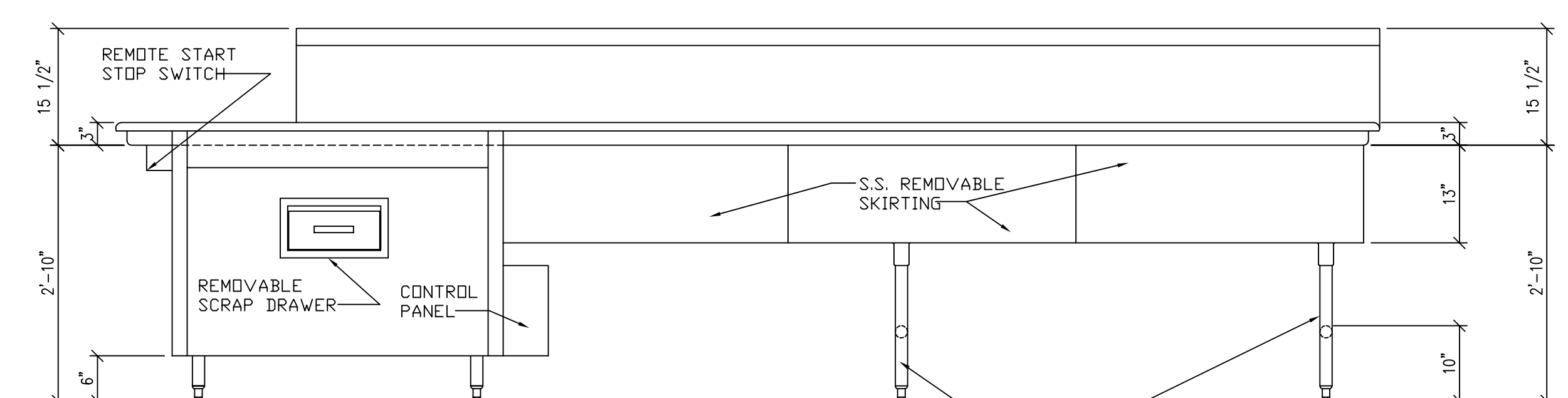
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AS NOTED  
ORDER NO.  
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JOB FILE  
1120  
SHEET  
**1C**

REVISED	DATE	MO	DAY	YR
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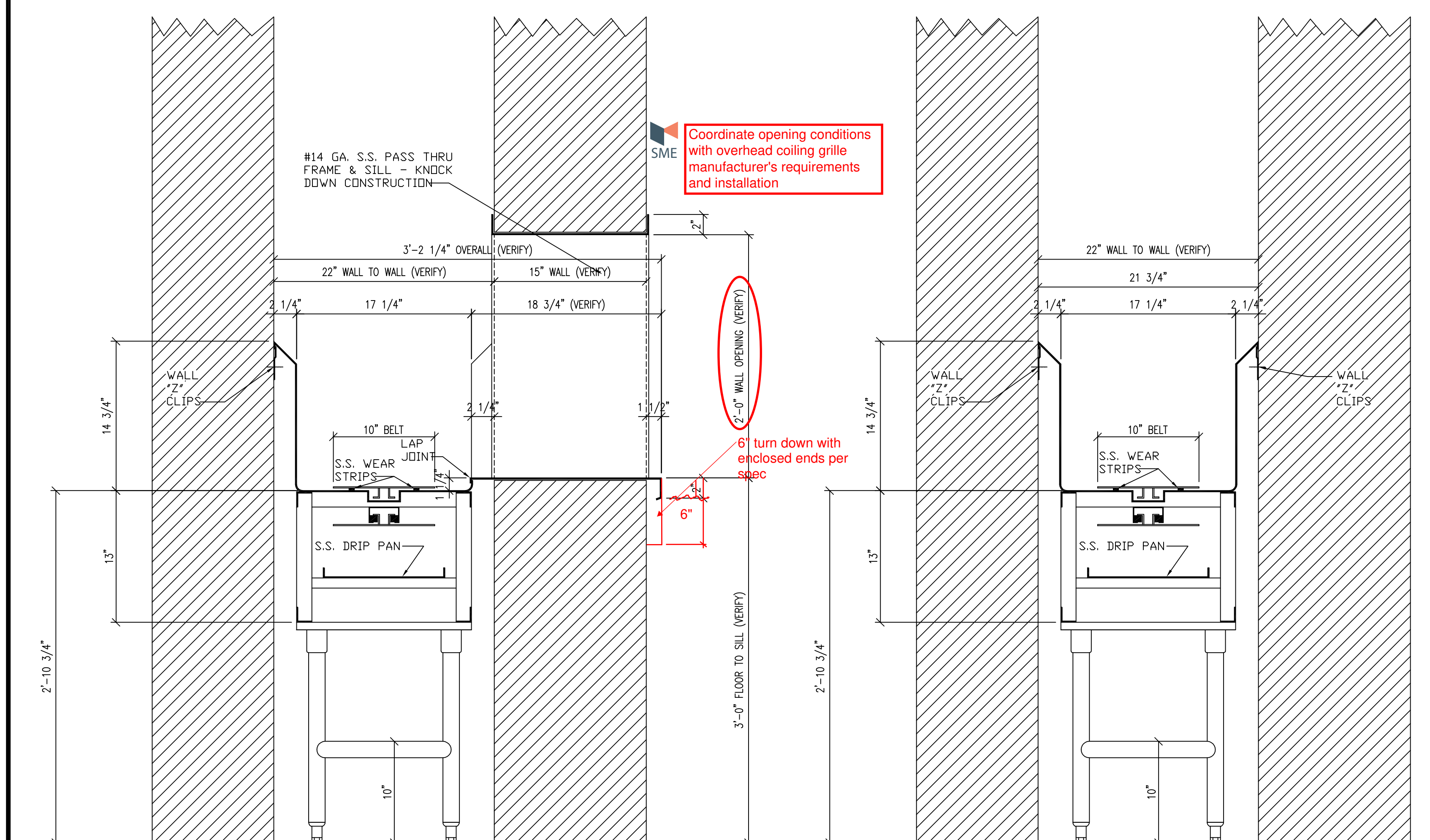




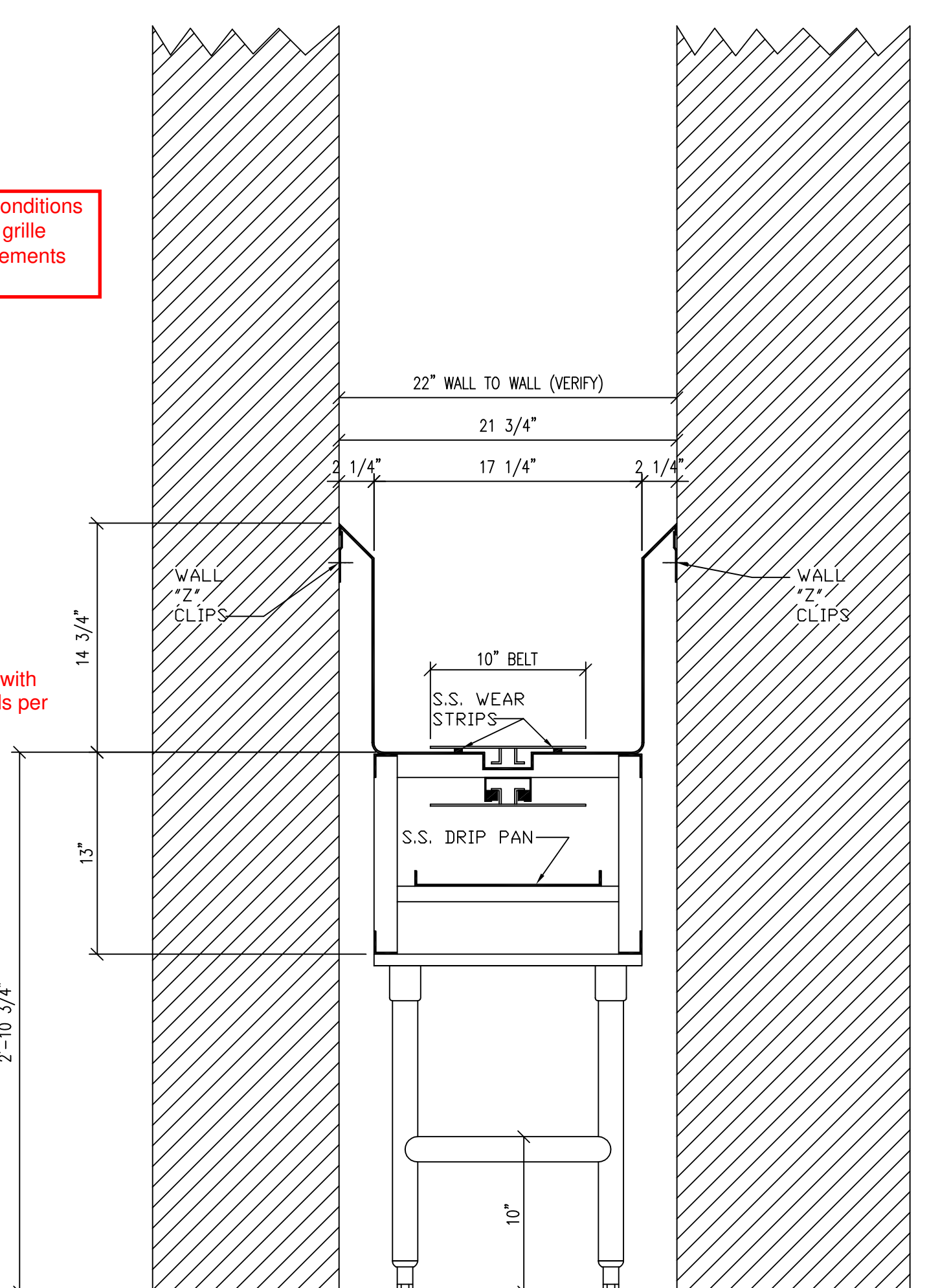
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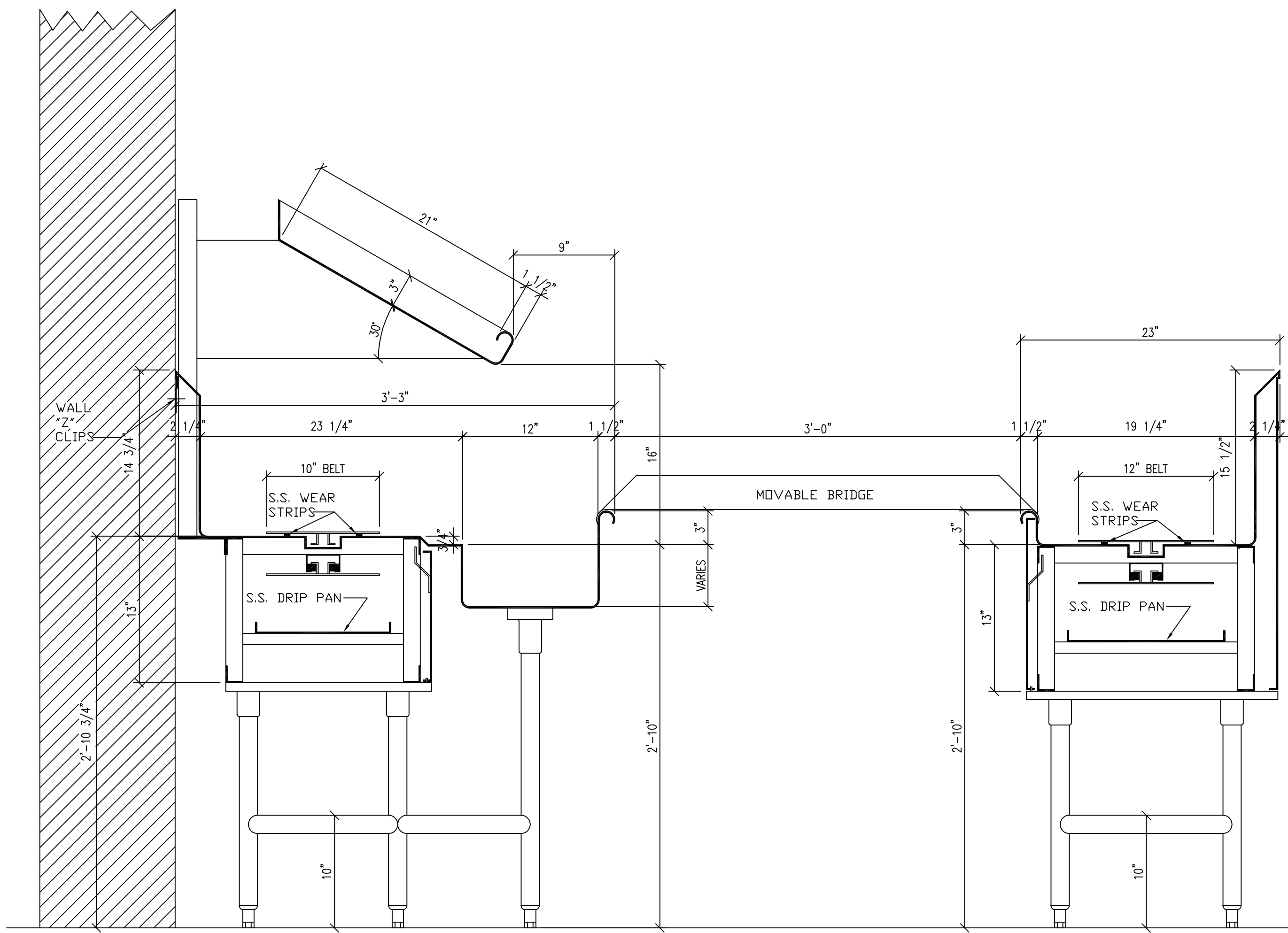
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SECTION "A-A"  
SCALE: 1 1/2" = 1'-0"



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



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

ITEM	QTY	FABRICATED EQUIPMENT SCHEDULE
46	1	STACKING CONVEYOR
47	2	BRIDGES
49	1	SOILED DISHTABLE/SOILED TRAY CONVEYOR

CONSULTANT: DENNIS G. GLORE, INC.

DETAILS OF EQUIPMENT  
RYLE HALL  
TRUMAN STATE UNIVERSITY  
KIRKSVILLE, MISSOURI

DRAWN  
DR  
SCALE  
AS NOTED  
ORDER NO.  
XXXX  
DATE  
August 24, 2009  
JOB FILE  
1120  
SHEET  
2C

REVISION	DATE	BY

GATES MANUFACTURING COMPANY  
2180 JAMESON AVE. • ST. LOUIS, MO 63138-2885 USA •  
(314) 647-5662 • (800) 337-9226 • FAX (314) 648-7003

FOODSERVICE EQUIPMENT CONVEYOR SHOP DRAWINGS  
FOR  
TRUMAN STATE UNIVERSITY  
RYLE RESIDENCE HALL RENOVATION

Edward Don & Company  
FOODSERVICE EQUIPMENT DIVISION  
2875 SOUTH AVENUE, ST. LOUIS, MO 63103  
TEL: (314) 436-5400  
FAX: (314) 436-5007

DATE	MO	DAY	YR
08	26	09	
REV	NO	DATE	BY

DRAWN BY:  
JMS  
APPROVED BY:  
XX  
SUBMITTED BY:  
xx

SCALE:  
3/4" = 1'-0"

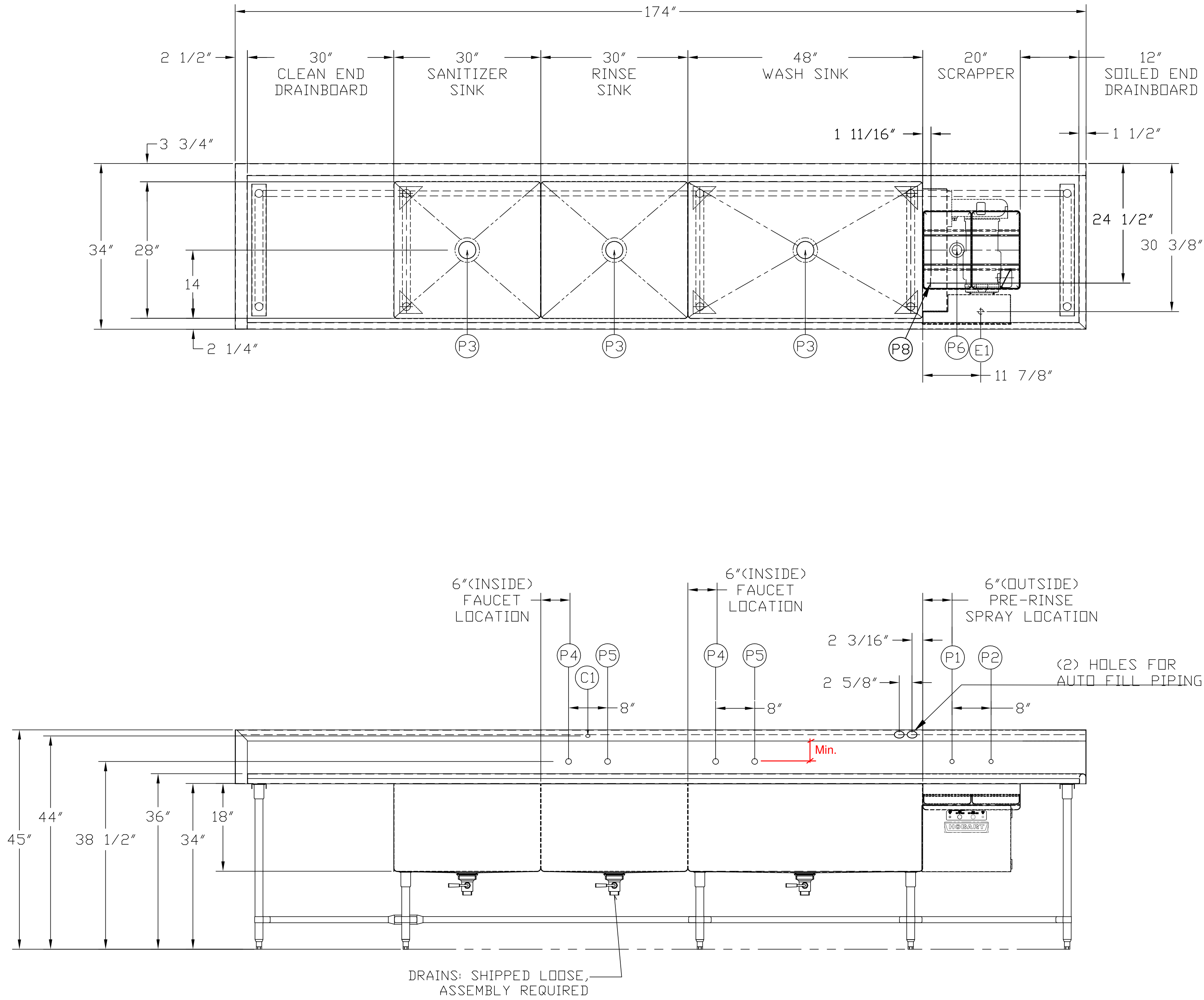
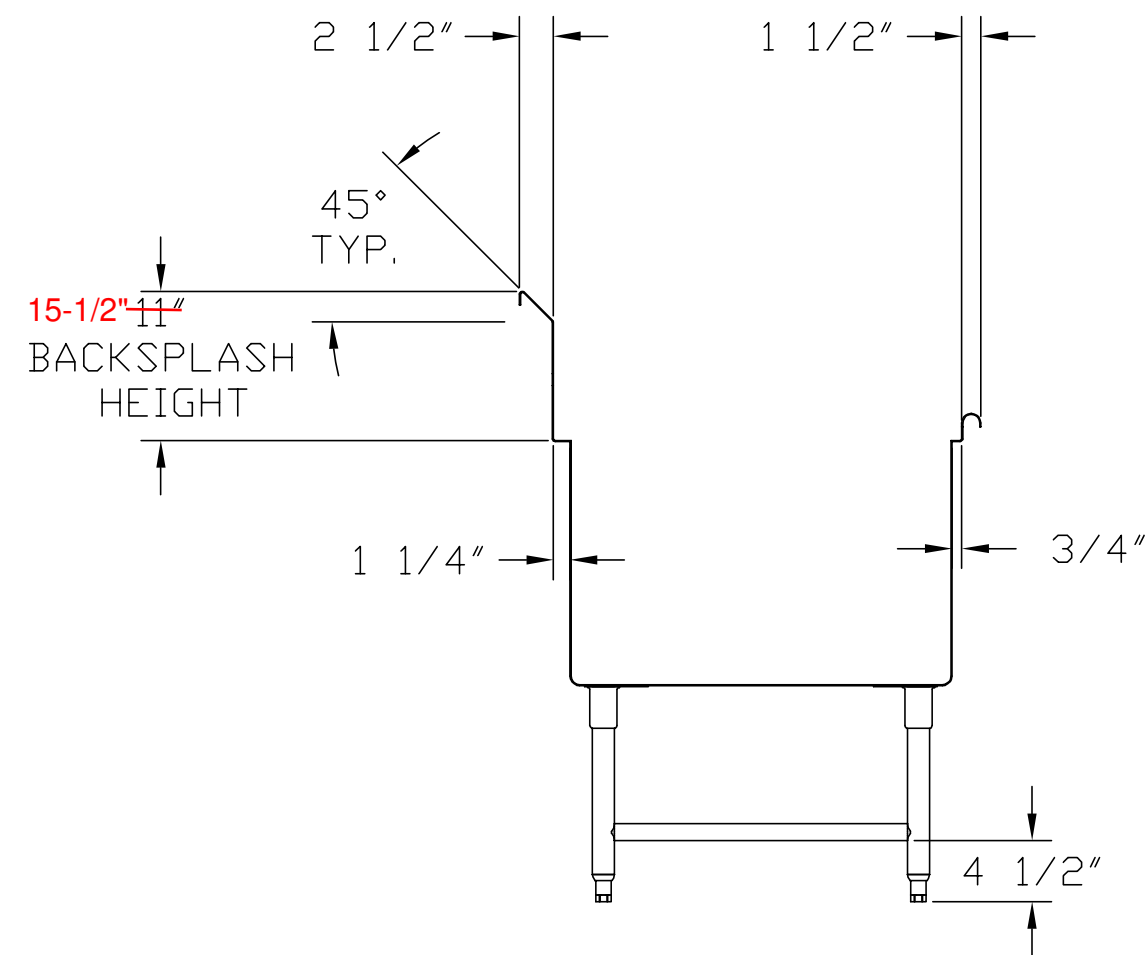
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\*NOTE:



CONNECTION INFORMATION  
(\*AFF - ABOVE FINISHED FLOOR)

- (C1) DETERGENT/SANITIZER CONNECTION:  
44" AFF.
- (E1) ELECTRICAL CONNECTION: MOTORS & CONTROLS  
(INCLUDING ELECTRIC HEAT)  
16" AFF.
- (P1) HOT WATER CONNECTION:  
PRE-RINSE SPRAY; 1/2" N.P.T.  
38-1/2" AFF.
- (P2) COLD WATER CONNECTION:  
PRE-RINSE SPRAY; 1/2" N.P.T.  
38-1/2" AFF.
- (P3) SINK DRAIN: (3 CONNECTIONS)  
2" I.P.S. TUBING LOCKNUT THREAD,  
11-1/8" AFF.
- (P4) HOT WATER CONNECTION: (2 CONNECTIONS)  
MIXING FAUCET; 3/4" N.P.T.  
38-1/2" AFF.
- (P5) COLD WATER CONNECTION: (2 CONNECTIONS)  
MIXING FAUCET; 3/4" N.P.T.  
38-1/2" AFF.
- (P6) SCRAPPER DRAIN (FREEFLOW DRAIN):  
2" I.P.S., 25-5/8" AFF.
- (P8) AUTOFILL HOT WATER CONNECTION:  
3/4" F.P.T., 11-1/2" AFF.



TW SPECIFICATIONS  
PLEASE VERIFY

(ELE0EU)	208-240/60/3
(DIR0RL)	R-L OPERATION
(LBLHOB)	HOBART LABELS
(HTEYES)	W/ELECTRIC HEAT
(SPLOND)	WELD AT FACTORY
(SCR20W)	20" SCRAPPER TABLE W/ DRAIN
(SEERRS)	ROLLED RIM 1-1/2", SOILED END
(SDB012)	12" SOILED END DRAINBOARD
(DPGOND)	W/O DISPOSER SWIRL PIPING
(WSS048)	48" WASH SINK
(SMPOND)	W/O WASH SINK SUMP
(RNS030)	30" RINSE SINK
(SAN030)	30" SANITIZER SINK
(AUFYES)	W/ AUTO FILL
(DRNOND)	W/O DRAINS W/O OVERFLOW
(OVF005)	WASH W/O OVERFLOW; RNS & SAN W/ OVERFLOW
(CDB030)	30" CLEAN DRAINBOARD
(CEEESP)	END SPLASH 2-1/2", CLEAN END
(TMRYES)	W/ 4 HOUR ADJUSTABLE TIMER
(SEPOND)	W/O SEPARATER
(BSKYES)	W/ UTENSIL BASKET
(RCKYES)	W/ SHEET RACK
(OVSOND)	W/O OVERSHELF
(USHOND)	W/O UNDERSHELF
(FAUMX2)	2 MIXING FAUCETS, HOT/COLD 3/4", HEAVY DUTY
(SPRYES)	W/ PRERINSE SPRAY 1/2", HIGH QUALITY SWIVEL
(DSPOND)	W/O HOBART DISPOSER
(CNTSTD)	STANDARD HOBART CONTROLS

TURBOWASH  
WITH ELECTRIC HEAT

ELEC. SPECS.	RATED AMPS	MINIMUM SUPPLY CIRCUIT CONDUCTOR AMPACITY	MAXIMUM OVERCURRENT PROTECTIVE DEVICE
208-240/60/3	15.1	20	20

NOTE: RECOMMENDED 10" AFF WALL DRAIN LOCATION  
(7" AFF FOR OPTIONAL WASH SINK STRAINER)

MISCELLANEOUS NOTES:  
ALL DIMENSIONS TAKEN FROM FLOOR LINE  
MAY INCREASE 3/4" OR DECREASE 1/2"  
DEPENDING ON LEG ADJUSTMENT

NOTE:  
BEFORE RELEASING EQUIPMENT FOR FABRICATION,  
WE WILL REQUIRE ONE COPY OF THE ENCLOSED  
DRAWINGS MARKED "APPROVED" OR "APPROVED  
AS NOTED".

CUSTOMER SERVICE IN TROY, OHIO, MUST BE  
NOTIFIED OF ANY CHANGES.

**WARNING**  
ELECTRICAL AND GROUNDING CONNECTIONS  
MUST COMPLY WITH THE APPLICABLE  
PORTIONS OF THE NATIONAL ELECTRICAL  
CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

PLUMBING CONNECTION, SINK AND DRAIN BOARD SIZES  
MUST COMPLY WITH APPLICABLE SANITARY, SAFETY,  
AND PLUMBING CODES.

BEFORE RELEASING THE EQUIPMENT FOR PRODUCTION, WE REQUIRE ONE COPY  
OF THIS DRAWING SENT TO:

HOBART CORPORATION  
CUSTOM SOLUTIONS GROUP  
701 RIDGE AVE.  
TROY, OHIO 45374

☐ APPROVED

☐ APPROVED AS NOTED

YOUR ORDER CANNOT BE GIVEN A SHIP DATE UNTIL THESE DRAWINGS ARE  
RECEIVED.

RYLE HALL  
TRUMAN STATE UNIVERSITY  
KIRKSVILLE, MO

H.O. #  
PROJECT # 35701  
QUOTE # 1502

REV.#	DATE	INITIALS	REVISIONS
MODEL: TURBOWASH DIRECTIONR-L			
VOLTAGE208-240/60/3			
DRAWN BY: Kent Walls		DATE:7/16/09	
DRAWING # Z-TW09-0097			REV. SHEET 1 OF 1



	MO.	DAY
DATE	08	26
REVISED		
REV. #	MO.	DAY
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		

DRAWN BY:  
JMS  
APPROVED BY:  
XX  
SUBMITTED BY:  
XX

SCALE:  
NONE

SHEET:  
FS-13  
DRAWING NO:  
XX-XXX

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\*NOTE: