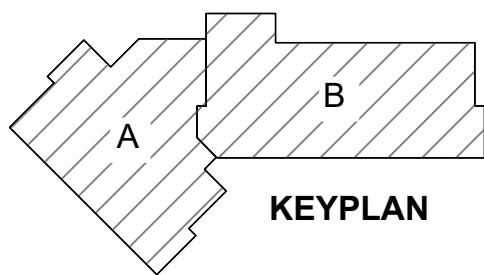


EQUIPMENT SCHEDULE			
ITEM	DESCRIPTION	QUAN.	REMARKS:
1	DRY STORAGE SHELVING	LOT	---
2	CUBE ICE MACHINE WITH BIN	1	---
3	WALK-IN COLD STORAGE ROOMS	2	---
4	REFRIGERATION SYSTEMS	2	---
5	WALK-IN FREEZER SHELVING	LOT	---
6	WALK-IN COOLER SHELVING	LOT	---
7	MANUAL CAN OPENER	1	---
8	MOBILE WASTE RECEPTACLES	2	---
9	VEGETABLE PREP SINK TABLE	1	---
10	HAND WASHING SINK	1	---
11	NOT USED	---	---
12	NOT USED	---	---
13	CHANNEL GUARDS (FULL WALL HEIGHT)	2	---
14	CANOPY HOOD WITH FIRE PROTECTION SYSTEM	1	---
15	STAINLESS STEEL WALL FLASHING	LOT	---
16	OPEN BURNER / FLAT TOP RANGE	1	WITH FILL FAUCET
17	DOUBLE STACK CONVECTION OVENS	1	---
18	COOK'S SUPPORT ISLAND WORK TABLE	1	---
19	MICROWAVE OVEN	1	---
20	MEAL DELIVERY CARTS	4	---
21	NOT USED	---	---
22	NOT USED	---	---
23	BAKER'S SUPPORT TABLE	1	---
24	MOBILE INGREDIENT BINS	3	---
25	30-QUART MIXER	1	---
26	FOLD DOWN EYE WASH STATION	1	BY PLUMBING DIVISION
27	DISHTABLE WITH POT WASHING SINKS	1	PROVIDE SINK COVERS
28	HOSE REEL WITH RECESSED CONTROL CABINET	1	---
29	UNDERCOUNTER WAREWASHER WITH BOOSTER HEATER	1	---
30	NOT USED	---	---
31	NOT USED	---	---
32	MOBILE POT & PAN SHELVING	1	---

1 FLOOR PLAN - FOOD SERVICE EQUIPMENT  
1/4" = 1'-0"



BID AND PERMIT SET

KLAMATH COMMUNITY COLLEGE  
CHILDCARE LEARNING CENTER

PROJECT #: 2331.00  
KLAMATH COMMUNITY COLLEGE  
7390 S. 6TH ST. KLAMATH FALLS, OR 97603

SHEET TITLE:

FLOOR PLAN-  
FOOD SERVICE  
EQUIPMENT

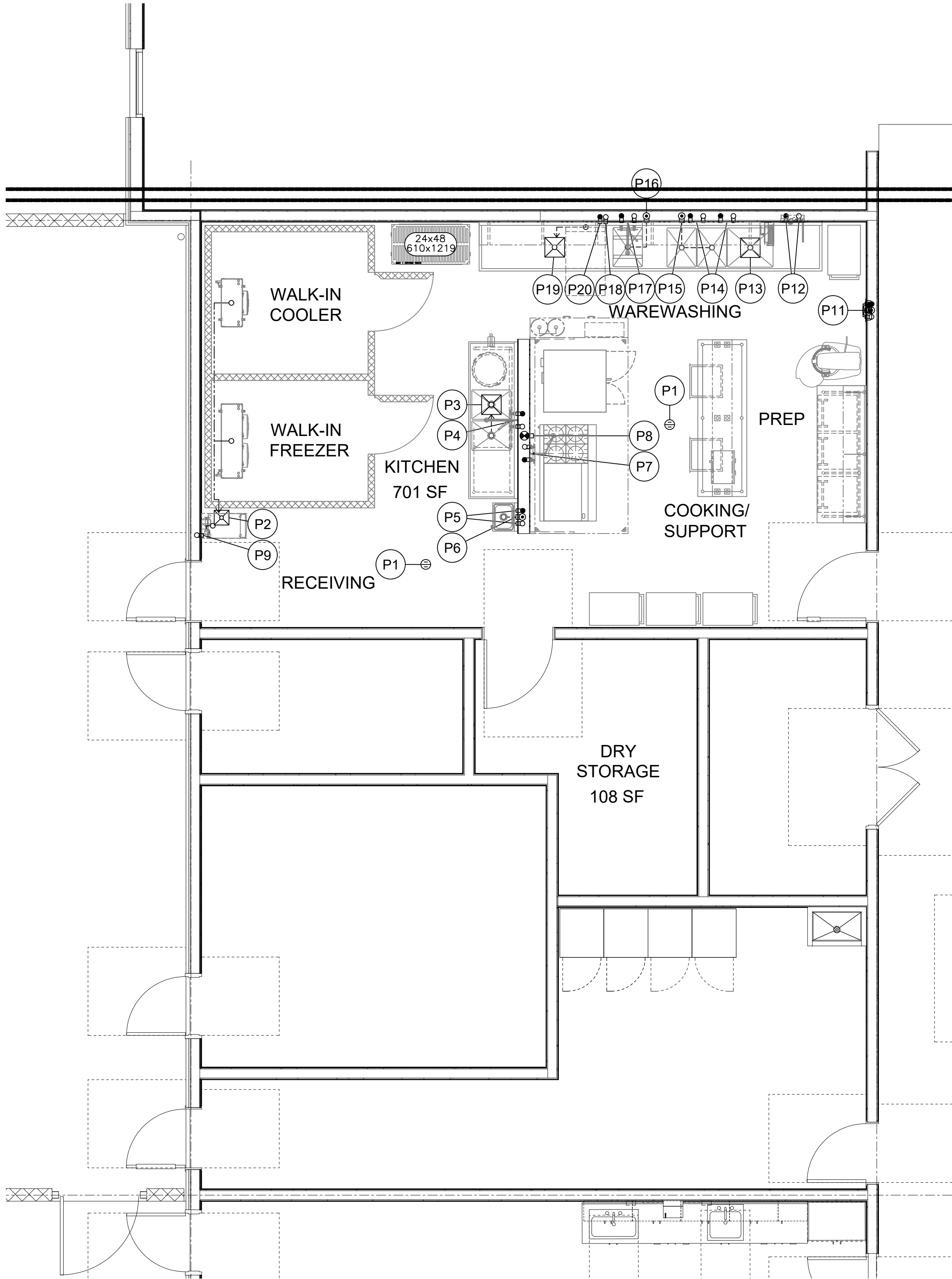
REVISIONS:

#    DESCRP.    DATE

ISSUE DATE: 08/01/2025

FS101





PLUMBING SCHEDULE							
ITEM NO.	P. NO.	SIZE	DESCRIPTION	LOCATION	HEIGHT	SERVICE TO :	REMARKS:
---	P1	---	FLOOR DRAIN	FLOOR	-1/2"	AREA DRAIN	---
4, 2	P2	8" x 8"	FLOOR SINK	FLOOR	0"	EVAPORATOR DRAINS AND ICE MACHINE	NO GRATE
9	P3	12" x 12"	FLOOR SINK	FLOOR	0"	(2) SINK DRAINS	NO GRATE
9	P4	1/2"	HOT & COLD	WALL	20"	SINK FAUCET	20 GPH HOT
10	P5	1/2"	HOT & COLD	WALL	20"	HAND WASHING SINK	10 GPH HOT
10	P6	1 1/2"	WASTE	WALL	22"	HAND WASHING SINK	---
16	P7	1/2"	HOT & COLD	WALL	48"	POT FILL FAUCET	20 GPH HOT
16	P8	1"	GAS	WALL	29"	OPEN BURNER / FLAT TOP RANGE	186M BTU TOTAL CONNECTION - QUICK DISCONNECT
2	P9	1/2"	COLD	WALL	60"	CUBE ICE MACHINE WITH BIN	EXTEND FILTERED WATER LINE TO ICE MACHINE
---	P10	---	NOT USED	---	---	---	---
26	P11	---	---	---	---	FOLD DOWN EYE WASH STATION	BY PLUMBING DIVISION
28	P12	1/2"	HOT & COLD	WALL	80"	HOSE REEL WITH RECESSED CONTROL CABINET	40 GPH HOT
27	P13	12" x 12"	FLOOR SINK	FLOOR	0"	SINK DRAIN	NO GRATE
27	P14	1/2"	HOT & COLD	WALL	20"	SINK FAUCETS	20 GPH HOT
27	P15	2"	WASTE	WALL	9"	(2) SINK DRAINS	---
27	P16	2"	WASTE	WALL	9"	SINK DRAIN	---
27	P17	1/2"	HOT & COLD	WALL	20"	PRE-RINSE FAUCET	50 GPH HOT
29	P18	1/2"	COLD	WALL	74"	WAREWASHER DRAIN WATER TEMPERING KIT	---
29	P19	12" x 12"	FLOOR SINK	FLOOR	0"	WAREWASHER WITH BOOSTER HEATER	NO GRATE
29	P20	3/4"	HOT @ 120°	WALL	8"	WAREWASHER WITH BOOSTER HEATER	17 GPH HOT

- PLUMBING NOTES
1.

THIS DRAWING IS NOT TO BE USED FOR ESTABLISHING ROUGH-IN LOCATIONS. REFER TO DIMENSIONED DRAWING PREPARED BY THE KITCHEN EQUIPMENT CONTRACTOR.
2.

UNDER PLUMBING WORK OF DIVISION 22, MAKE ALL ROUGH-INS AND FINAL CONNECTIONS IN CONFORMANCE WITH LOCAL CODES. PROVIDE SHUT-OFF VALVES WITH PERMANENT NAME TAGS IDENTIFYING SUPPLY LINES TO EACH INDIVIDUAL PIECE OF EQUIPMENT. INCLUDE TRAPS, TAIL PIECES, AND LINE STRAINERS AS REQUIRED.
3.

UNDER PLUMBING WORK OF DIVISION 22, FURNISH AND INSTALL ALL FLOOR SINKS AND AREA DRAINS FLUSH WITH FINISHED FLOOR IF CODE ALLOWS.
4.

UNDER PLUMBING WORK OF DIVISION 22, FURNISH AND INSTALL GREASE TRAP OR INTERCEPTOR AS REQUIRED.
5.

UNDER PLUMBING WORK OF DIVISION 22, FURNISH AND INSTALL ALL EQUIPMENT WASTE LINES. USE COPPER TUBING. NO PVC PIPING IS ACCEPTABLE.
6.

UNDER KITCHEN EQUIPMENT WORK OF DIVISION 11, FURNISH & INSTALL WALK-IN COLD STORAGE ROOM EVAPORATOR COPPER DRAIN LINES. TRAP AT OUTLET END.
7.

UNDER KITCHEN EQUIPMENT WORK OF DIVISION 11, FURNISH AND INSTALL ALL INDIRECT WASTE LINES FROM EQUIPMENT LOCATED AT CUSTOM COUNTERS. USE COPPER TUBING. NO PVC PIPING IS ACCEPTABLE.
8.

UNDER KITCHEN EQUIPMENT WORK OF DIVISION 11, PROVIDE FAUCETS AT EQUIPMENT. UNDER PLUMBING WORK OF DIVISION 22, INSTALL AND CONNECT FAUCETS.
9.

UNDER PLUMBING WORK OF DIVISION 22, FURNISH AND INSTALL CHROME PLATED VACUUM BREAKERS AND/OR BACK FLOW PREVENTION DEVICES ON SUPPLY LINES TO EQUIPMENT AS REQUIRED BY CODES.
10.

UNDER PLUMBING WORK OF DIVISION 22, FURNISH AND INSTALL STAINLESS STEEL OR CHROME PLATED ESCUTCHEON PLATES FOR ALL WATER LINES PENETRATING COUNTER TOPS AND BACK SPLASHES.
11.

UNDER PLUMBING WORK OF DIVISION 22, FURNISH PRESSURE REDUCING VALVE FOR ALL GAS AND WATER LINES. MAXIMUM WATER PRESSURE AT BOOSTER HEATER AND DISHWASHER SHALL BE 20 PSI.
12.

UNDER KITCHEN EQUIPMENT WORK OF DIVISION 11, FURNISH GAS QUICK DISCONNECT ASSEMBLIES WITH CABLE RESTRAINTS FOR EACH GAS FIRED COOKING APPLIANCE.
13.

UNDER PLUMBING WORK OF DIVISION 22, PROVIDE 120 DEGREE HOT WATER SUPPLY AT WAREWASHER/ BOOSTER HEATER AND HOSE REEL AS SHOWN. VERIFY REQUIRED TEMPERATURE FOR SUPPLY AT SINK FAUCETS WITH LOCAL AND NATIONAL CODES.
14.

UNDER PLUMBING WORK OF DIVISION 22, FURNISH AND INSTALL A SOLENOID VALVE ON PRIMARY GAS SUPPLY TO SHUT-OFF EQUIPMENT DURING FIRE SYSTEM ACTIVATION. SOLENOID SHALL BE ACCESSIBLE FOR SERVICING, TESTING, AND RESETTING IN THE EVENT OF SYSTEM ACTIVATION.
15.

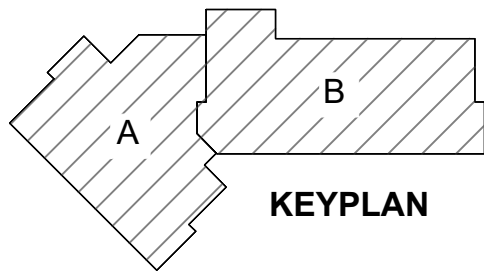
SEE PLUMBING AND MECHANICAL DRAWINGS FOR ADDITIONAL REQUIREMENTS.

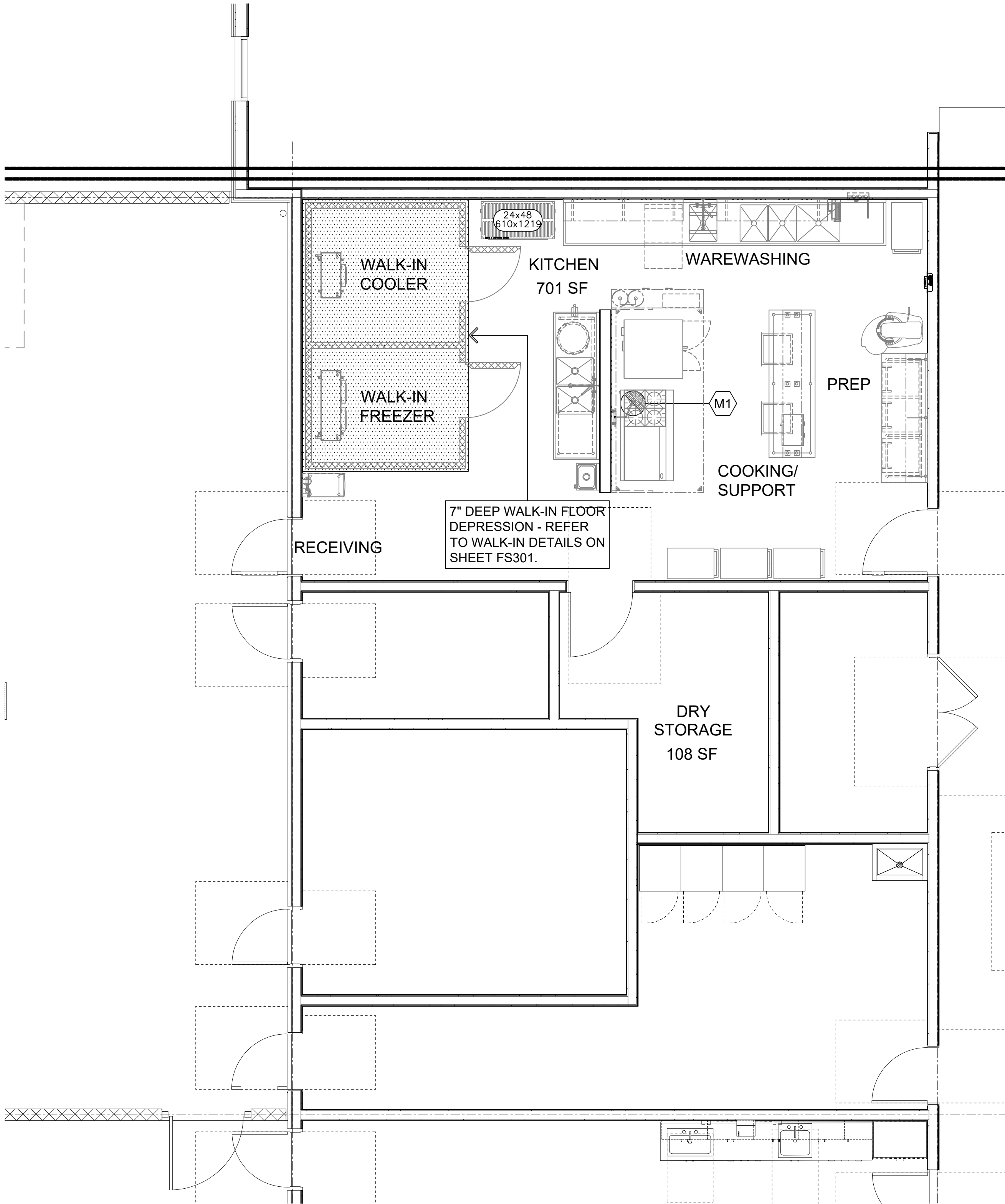
PLUMBING SYMBOL  
LEGEND

COLD WATER	
HOT WATER	
WASTE	
GAS	
FLOOR DRAIN	
FLOOR SINK	

1 FLOOR PLAN - FOOD SERVICE PLUMBING

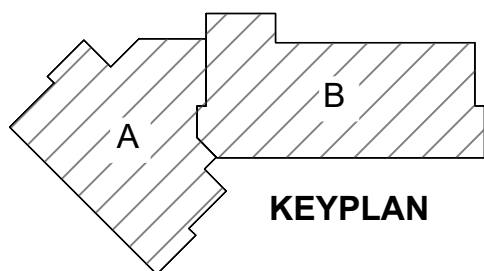
1/4" = 1'-0"





# 1 FLOOR PLAN - FOOD SERVICE MECHANICAL & FLOOR DEPRESSION

1/4" = 1'-0"



## MECHANICAL NOTES

M1. ONE (1) 16" DIAMETER TYPE 1 EXHAUST DUCT CONNECTION AT CANOPY HOOD.  
2,150 CFM WITH -0.672" STATIC PRESSURE AT DUCT COLLAR.

## DEPRESS./MECHANICAL SYMBOL LEGEND

EXHAUST DUCT(S)	
FLOOR DEPRESSION	

## GENERAL MECHANICAL NOTES

- THIS DRAWING IS NOT TO BE USED FOR ESTABLISHING ROUGH-IN LOCATIONS. REFER TO DIMENSIONED DRAWING PREPARED BY THE KITCHEN EQUIPMENT CONTRACTOR.
- CANOPY HOODS MUST BE UL LISTED AND LABELED FOR 0" CLEARANCE BY MANUFACTURER IN ACCORDANCE WITH UL 710.
- REFER TO SHEETS FS2.1 THRU FS2.6 FOR TYPE 1 HOOD DETAILS.
- SEE MECHANICAL DRAWINGS FOR ADDITIONAL REQUIREMENTS.



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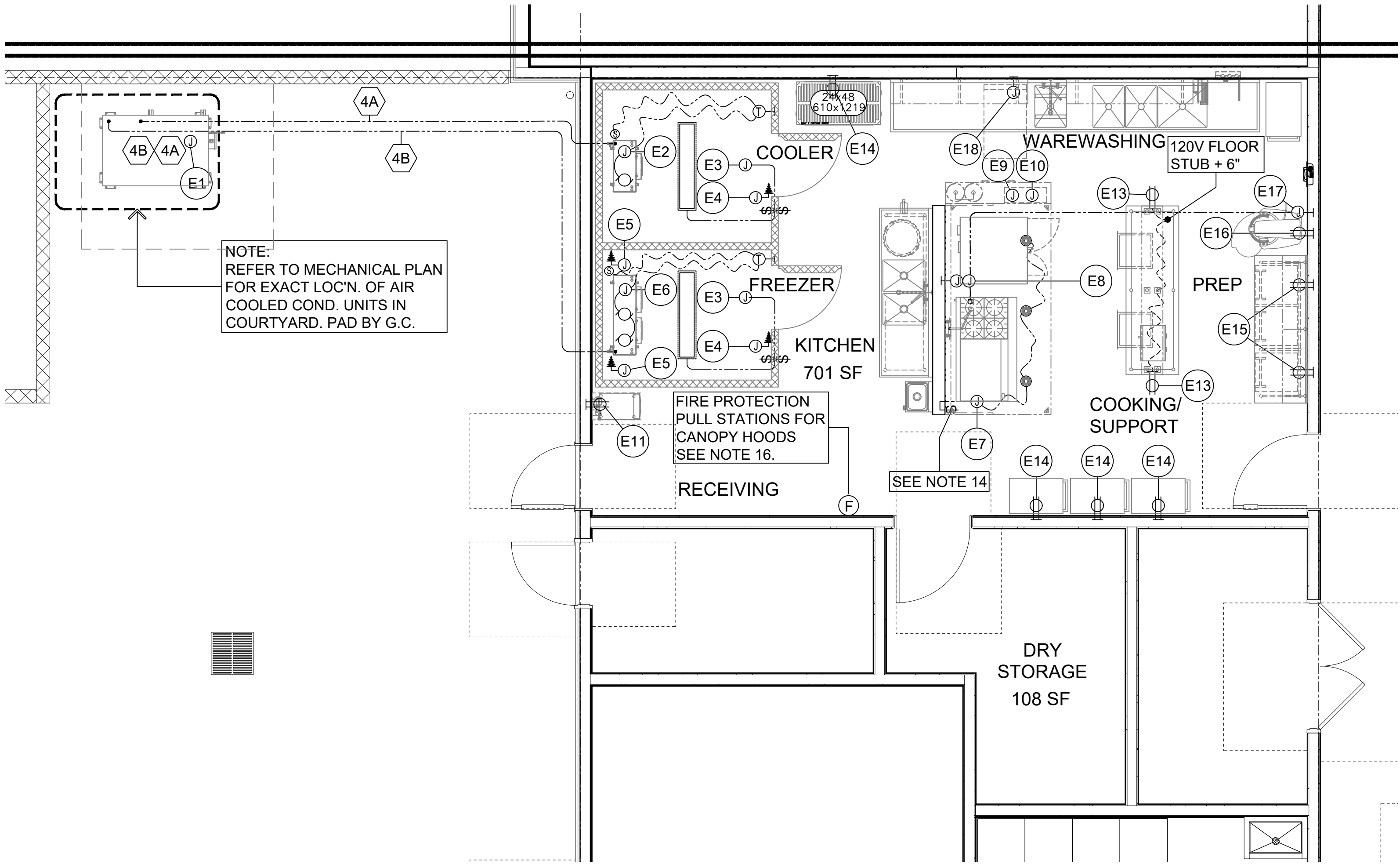
PROJECT #: 2331.00  
KLAMATH COMMUNITY COLLEGE  
7390 S. 6TH ST. KLAMATH FALLS, OR 97603

SHEET TITLE:  
FLOOR PLAN-  
FOOD SERVICE  
MECHANICAL &  
FL'R. DEPRESSION

REVISIONS:  
# DESCRP. DATE

ISSUE DATE: 08/01/2025

FS103



NOTE:  
REFER TO MECHANICAL PLAN  
FOR EXACT LOC'N. OF AIR  
COOLED COND. UNITS IN  
COURTYARD. PAD BY G.C.

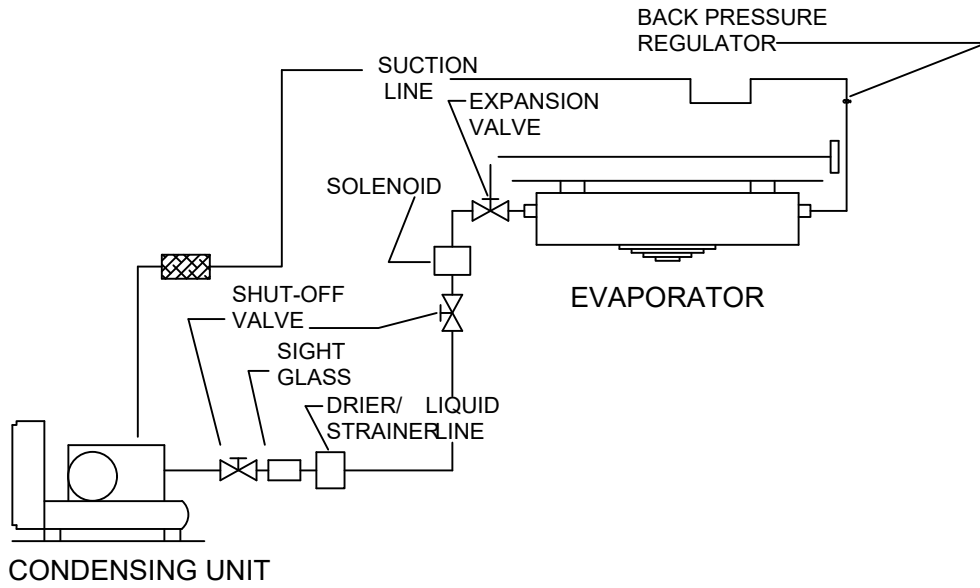
FIRE PROTECTION  
PULL STATIONS FOR  
CANOPY HOODS  
SEE NOTE 16.

SEE NOTE 14



## SYMBOLS

- 12" X 12" PULL BOX AT HEIGHT NOTED ON PLAN. MEASURED FROM FINISHED FLOOR NOT RAISED BASES. TO C OF PB. AND FLUSH WITH FIN. WALL. USE 2" O CONDUIT. DOWN, WITHIN WALL FROM ABOVE CEILING. ALL THE ABOVE FURNISHED AND INSTALLED BY ELECTRICAL CONTRACTOR.
- REFRIGERATION LINE CONNECTION AT EVAPORATOR BY KITCHEN EQUIPMENT CONTRACTOR
- REFRIGERATION SYSTEM BY KITCHEN EQUIPMENT CONTRACTOR.
- INSULATED REFRIGERATION LINES. RUN FROM CONDENSING UNITS AND ABOVE FINISHED CEILING BY KITCHEN EQUIPMENT CONTRACTOR
- CONDUIT UNDER FLOOR SIZE AS NOTED ON PLAN FROM PB IN WALL CONDUIT SHALL HAVE 24" MINIMUM RADIUS BENDS. FURNISHED AND INSTALLED BY ELECTRICAL CONTRACTOR.



## REMOTE, NORMAL TEMP. REF'R. SCHEMATIC

NO SCALE

INCLUDE CRANKCASE HEATERS  
FOR ALL SYSTEMS EXPOSED  
TO FREEZING WEATHER.

ADD OIL SEPARATORS  
TO LOW TEMPERATURE  
SYSTEMS

ALL SYSTEMS  
DESIGNED FOR  
+90° AMBIENT

## ELECTRICAL SYMBOL LEGEND

DCO (DUPLEX CONVENIENCE OUTLET)

J-BOX (JUNCTION BOX)

THERMOSTAT

SOLENOID

MOTOR

SWITCH(S)

LIGHT

FLOOR OR CEILING STUB (AS NOTED)

## FIRE PROTECTION LEGEND

FIRE PROTECTION SYSTEM MANUAL PULL

NOTE:  
LOCATE MANUAL FIRE SUPPRESSION PULL STATION(S)  
PER CODES - DEVICES TO BE LOCATED A MINIMUM OF 10  
FEET AND A MAXIMUM OF 20 FEET FROM THE KITCHEN  
EXHAUST SYSTEM IT SERVES. E.C. TO PROVIDE  
RECESSED OCTAGON BOX AND RUN EMPTY CONDUIT  
RECESSED IN BUILDING WALLS TO FIRE SUPPRESSION  
CONTROL HEAD. MINIMUM 12" RADIUS BENDS IN ANY  
CHANGE OF DIRECTION. SET PULL STATION BOX @ +48"  
A.F.F. TO CENTERLINE. TYPICAL ALL LOCATIONS

## ELECTRICAL NOTES

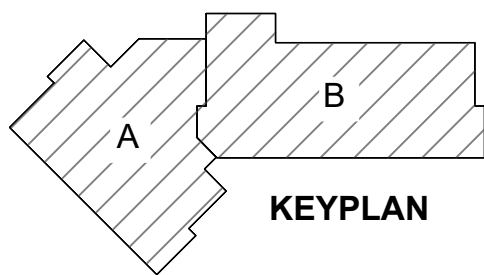
- THIS DRAWING IS NOT TO BE USED FOR ESTABLISHING ROUGH-IN LOCATIONS. REFER TO DIMENSIONED DRAWINGS PREPARED BY THE KITCHEN EQUIPMENT CONTRACTOR.
- UNDER ELECTRICAL WORK OF DIVISION 26, PROVIDE ALL ROUGH-INS AND FINAL CONNECTIONS IN CONFORMANCE WITH LOCAL CODES.
- HOOD LIGHTS ARE FURNISHED UNDER KITCHEN EQUIPMENT, DIVISION 11. UNDER ELECTRICAL WORK OF DIVISION 26, FURNISH AND INSTALL SWITCHES AND FURNISH AND INSTALL ALL INTERCONNECTING CONDUIT AND WIRING CONCEALED FROM SIGHT.
- UNDER ELECTRICAL WORK OF DIVISION 26, FURNISH AND INSTALL ALL INTERCONNECTING WIRING ACROSS CEILING AS REQUIRED BETWEEN HOODS AND HOOD FIRE CONTROL PANEL.
- WALK-IN COLD STORAGE ROOMS, LIGHTS, AND CEILING MOUNT EVAPORATORS ARE FURNISHED AND INSTALLED UNDER KITCHEN EQUIPMENT, DIVISION 11. UNDER ELECTRICAL WORK OF DIVISION 26, FURNISH AND INSTALL ALL INTERCONNECTING CONDUIT AND WIRING ABOVE CEILING CONCEALED FROM SIGHT.
- ALL ELECTRICAL RECEPTACLES SHALL BE MOUNTED HORIZONTALLY ON FIXTURES AND WALLS.
- ALL EVAPORATOR MOTOR CONNECTIONS SHALL BE MADE WITH CONDUIT TO A J-BOX. PLUG-IN TYPE CONNECTIONS WILL NOT BE ACCEPTED.
- COLD STORAGE ROOM EVAPORATOR DRAIN LINE HEAT TAPE FOR ALL DRAIN LINES RUNNING THRU FREEZERS ARE TO BE FURNISHED AND INSTALLED UNDER KITCHEN EQUIPMENT, DIVISION 11.
- REFRIGERATION LINES SHOWN ARE SCHEMATIC ONLY AND SHALL BE ADJUSTED TO FIT BUILDING CONDITIONS.
- UNDER ELECTRICAL WORK OF DIVISION 26, PROVIDE ALL DISCONNECTS, INTERLOCKS, AND CONTACTORS REQUIRED BY LOCAL CODES.
- UNDER ELECTRICAL WORK OF DIVISION 26, FURNISH AND INSTALL SHUNT TRIP CIRCUIT BREAKERS TO SHUT OFF POWER SUPPLY TO ALL ELECTRICAL COOKING EQUIPMENT DURING FIRE SYSTEM ACTIVATION.
- UNDER WORK OF KITCHEN EQUIPMENT, DIVISION 11, FURNISH AND INSTALL STAINLESS STEEL OR CHROME PLATED ESCUTCHEON PLATES FOR ALL ELECTRICAL CONNECTIONS PENETRATING COUNTER TOPS FOR BELOW COUNTER PLUG-INS.
- UNDER ELECTRICAL WORK OF DIVISION 26, FURNISH AND INSTALL ALL INTERCONNECTING WIRING BETWEEN WAREWASHER CONTROL PANEL AND EXHAUST FAN FOR AUTO FAN ON/OFF DURING EQUIPMENT OPERATION. SET FAN TO CONTINUE TO RUN AN EXTRA 20 MINUTES AFTER WAREWASHER IS TURNED-OFF.
- UNDER ELECTRICAL WORK OF DIVISION 26, PROVIDE POWER TO HOOD CONTROL CIRCUIT AND EXHAUST FAN ON ROOF-INTERLOCK WITH MAKE-UP AIR SUPPLY UNIT PER PER MECHANICAL ENG. PLANS. INTERCONNECT WALL SWITCH VIA CAT5 CABLE TO HOOD DCV PANEL TO CONTROL HOOD LIGHTS, FAN, AND GAS RESET (IF APPLICABLE - SWITCH FURNISHED BY HOOD MANUFACTURER TO BE INSTALLED @ 48" ABOVE FINISHED FLOOR.
- REFRIGERATION SMART SYSTEM CONTROLLER, FURNISHED BY DIVISION 11, SHALL MONITOR WALK-IN EVAPORATORS & CONDENSING UNITS. UNDER ELECTRICAL WORK OF DIVISION 26 PROVIDE POWER FROM EVAPORATOR COILS USING 24V 18 GA. LOW VOLTAGE WIRING. FOR OPTIONAL MONITORING CONNECTIVITY CAT5/6e CABLE (ETHERNET) PROVIDE BY G.C. FOR INTERCONNECTIVITY TO BUILDING NETWORK SYSTEM.
- UNDER KITCHEN WORK OF DIVISION 11 LOCATE MANUAL FIRE SUPPRESSION PULL STATION PER CODES. PROVIDE RECESSED OCTAGON BOX AND RUN EMPTY CONDUIT RECESSED IN BUILDING WALL (NO EXPOSED CONDUIT ACCEPTABLE) TO FIRE SUPPRESSION CONTROL HEAD. MINIMUM 12" RADIUS BENDS IN ANY CHANGE OF DIRECTION. SET PULL STATION BOX @ +48" A.F.F. TO CENTER LINE.
- UNDER ELECTRICAL WORK OF DIVISION 26 RUN ALL EXPOSED CONDUIT IN STAINLESS STEEL SLEEVES.

## ELECTRICAL SCHEDULE

ITEM NO	E.NO.	VOLTS	PH	DESCRIPTION	LOC'N.	HEIGHT	SERVICE TO :	RATING	REMARKS
4	E1	208	3	J-BOX	ROOF	---	WALK-IN REFRIGERATION RACK	23. 4 AMPS	MINIMUM REQ'S. SYSTEMS A & B. MOPD = 35 AMPS TOTAL
4	E2	120	1	J-BOX	CEILING	---	WALK-IN COOLER EVAPORATOR	0. 9 AMPS	SYSTEM A
3	E3	120	1	J-BOX	CEILING	---	WALK-IN LIGHT	80 W	---
3	E4	120	1	J-BOX	CEILING	---	WALK-IN DOOR HEATER	50 W	EACH DOOR
3	E5	120	1	J-BOX	CEILING	---	WALK-IN FREEZER DRAIN LINE HEATER	500 W	---
4	E6	208	1	J-BOX	CEILING	---	WALK-IN FREEZER EVAPORATOR	10. 1 AMPS	SYSTEM B - SMART DEFROST
14	E7	120	1	J-BOX	CEILING	---	(3) CANOPY HOOD LIGHTS & FAN CONTROLS	---	POWER FROM DCV (E9)
17	E8	208	1	J-BOX (STACKED)	WALL	9" 41"	DOUBLE STACK CONVECTION OVENS	10. 4 KW	EACH OVEN.
14	E9	120	1	J-BOX	WALL	48"	DCV HOOD CONTROL SYSTEM	15 AMPS	CONTROLS DCV, LIGHTS/FANS, AND FIRE PROTECTION SYSTEM
14	E10	120	1	J-BOX	CEILING	---	FIRE PROTECTION SYSTEM	---	POWER FROM DCV (E9)
2	E11	120	1	DCO	WALL	18"	CUBE ICE MACHINE WITH BIN	8 AMPS	FURNISHED WITH NEMA 5-15P
---	E12	---	---	NOT USED	---	---	---	---	---
---	E13	120	1	DCO	FIXTURE	34"	CONVENIENCE	1440 W	DEDICATED OUTLET. EXTEND FROM FLOOR STUB
---	E14	120	1	DCO	WALL	18"	CONVENIENCE	1440 W	DEDICATED OUTLET
---	E15	120	1	DCO	WALL	48"	CONVENIENCE	1440 W	DEDICATED CIRCUIT
25	E16	120	1	J-BOX	WALL	44"	30-QUART MIXER	9. 5 AMPS	FURNISHED WITH NEMA 5-15P
14	E17	SGL. GANG	1	J-BOX	WALL	48"	CANOPY HOOD ROOM SENSOR CONTROL	---	WIRE TO HOOD SC CONTROL BOARD W/2-WIRE LOW VOLT. CABLE
29	E18	208	1	J-BOX	WALL	10"	WAREWASHER WITH BOOSTER HEATER	25. 9 AMPS	MINIMUM CIRCUIT REQUIRED

# 1 FLOOR PLAN - FOOD SERVICE ELECTRICAL AND REFRIGERATION

1/4" = 1'-0"





HOOD INFORMATION – JOB#7598576

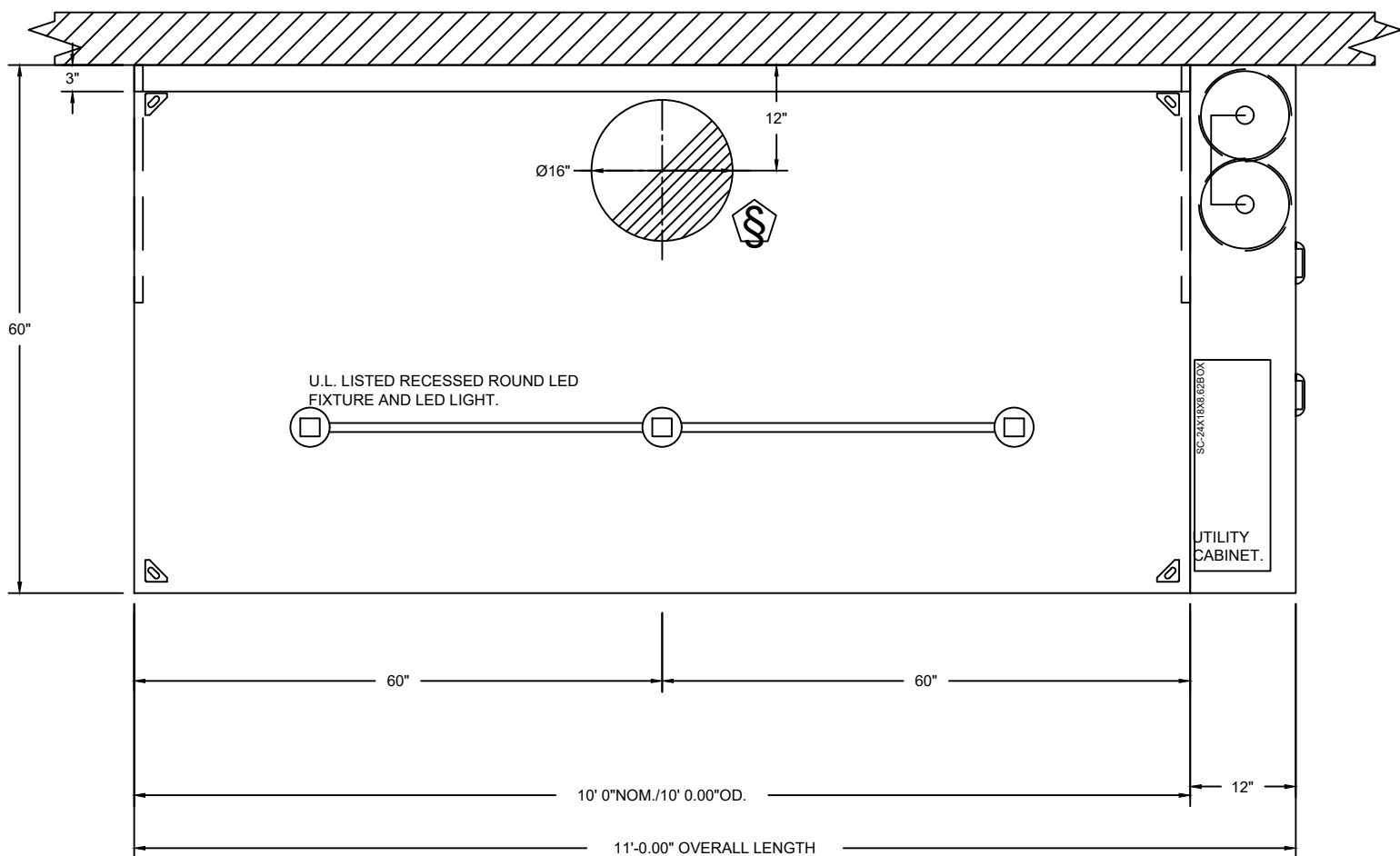
HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM RISER(S)							HOOD CONSTRUCTION	HOOD CONFIG	
										WIDTH	LENG	HEIGHT	DIA	CFM	VEL	SP		END TO END	ROW
1	14	6030 ND-2	CAPTIVEAIRE	10' 0"	600 DEG	I	HEAVY	215	2150			4"	16"	2150	1540	-0.672"	304 SS 100%	ALONE	ALONE

HOOD INFORMATION

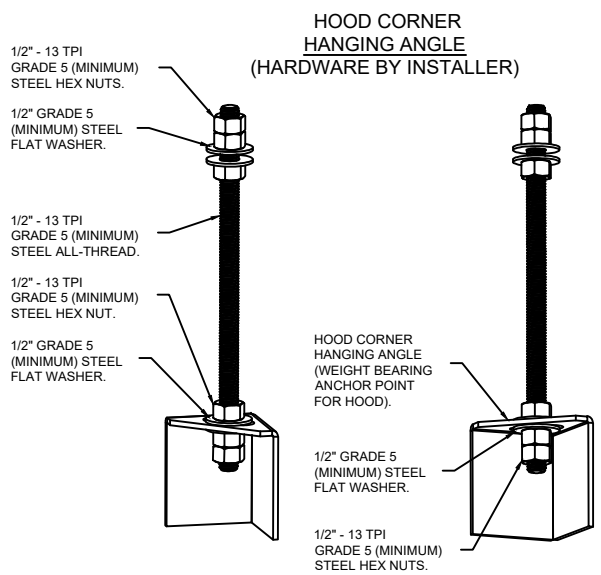
HOOD NO	TAG	FILTER(S)					LIGHT(S)				UTILITY CABINET(S)					FIRE SYSTEM PIPING	HOOD HANGING WEIGHT
		TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM		ELECTRICAL	SWITCHES		
												TYPE	SIZE	MODEL #	QUANTITY		
1	14	CAPTRATE SOLO FILTER	7	20"	16"	85% SEE FILTER SPEC	3	RECESSED ROUND	NO	RIGHT	12"x60"x30"	TANK FS	4.0/4.0	DCV-1111	1 LIGHT 1 FAN	YES	949 LBS
2	Dish						0									NO	135 LBS

HOOD OPTIONS

HOOD NO	TAG	OPTION
1	14	FIELD WRAPPER 10.00" HIGH FRONT, LEFT, RIGHT. RIGHT VERTICAL END PANEL 27" TOP WIDTH, 21" BOTTOM WIDTH, 80" HIGH INSULATED 304 SS. LEFT VERTICAL END PANEL 27" TOP WIDTH, 21" BOTTOM WIDTH, 80" HIGH INSULATED 304 SS.

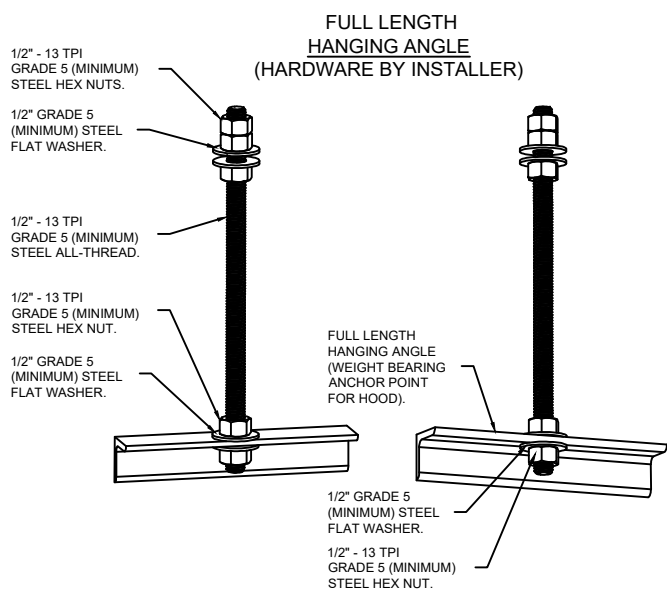


PLAN VIEW -- HOOD #1 (14)  
10' 0.00" LONG 6030ND-2



ASSEMBLY INSTRUCTIONS

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



ASSEMBLY INSTRUCTIONS

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

SPECIFICATION: CAPTRATE GREASE-STOP SOLO FILTER

THE CAPTRATE GREASE-STOP SOLO FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-BAFFLE DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAFFLE DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

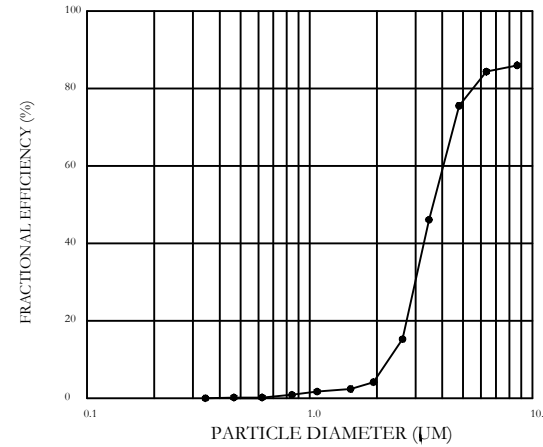
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

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

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

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

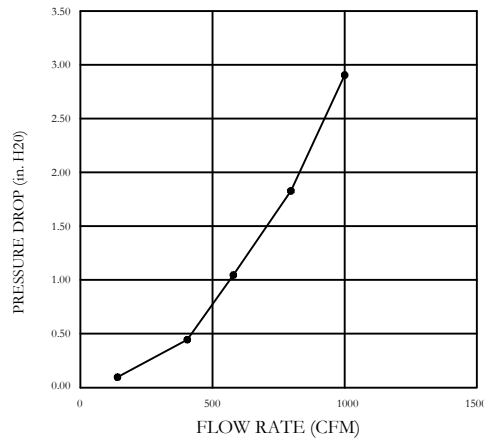
EFFICIENCY VS. PARTICLE DIAMETER



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:

NFPA #96.  
NSF STANDARD #2.  
UL STANDARD #1046.  
INT. MECH. CODE (IMC).  
ULC-S649.

PRESSURE DROP VS. FLOW RATE



CLEARANCE TO COMBUSTIBLES

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

- 10" CLEARANCE TO COMBUSTIBLES CONFORMS TO UL710 STANDARD.

- HOOD MOUNTED UTILITY CABINETS REQUIRE 36" SERVICE CLEARANCE.

REVISIONS

DESCRIPTION	DATE



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CAPTIVEAIRE

Klamath Falls CC r1  
KLAMATH FALLS, OR, 97603

DATE: 6/23/2025

DWG.#:  
7598576

DRAWN BY: CJ - APP/85

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

MASTER DRAWING

SHEET NO.  
1

BID AND PERMIT SET

KLAMATH COMMUNITY COLLEGE  
CHILDCARE LEARNING CENTER

PROJECT # : 2331.00  
KLAMATH COMMUNITY COLLEGE  
7390 S. 6TH ST. KLAMATH FALLS, OR 97603

SHEET TITLE:

DETAILS -  
FOOD SERVICE  
CANOPY HOOD  
DETAILS

REVISIONS:

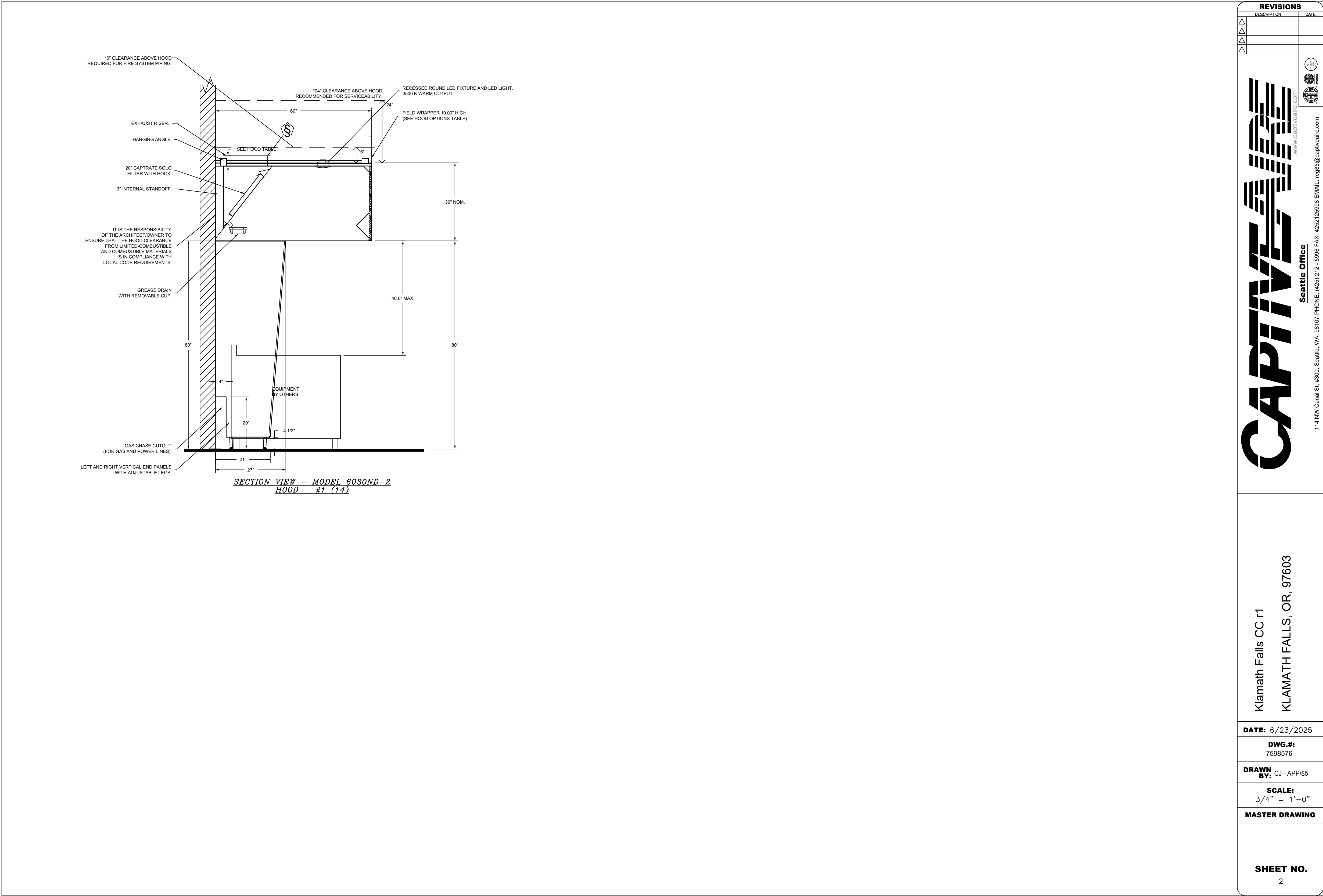
# DESCRP. DATE

ISSUE DATE: 08/01/2025

FS201



P.V.O.T.  
ARCHITECTURE



# 1 DETAILS - FOOD SERVICE CANOPY HOOD DETAILS

NO SCALE

**BID AND PERMIT SET**  
**KLAMATH COMMUNITY COLLEGE  
CHILDCARE LEARNING CENTER**  
PROJECT #: 2331.00  
KLAMATH COMMUNITY COLLEGE  
7390 S. 6TH ST. KLAMATH FALLS, OR 97603

SHEET TITLE:  
**DETAILS -  
FOOD SERVICE  
CANOPY HOOD  
DETAILS**

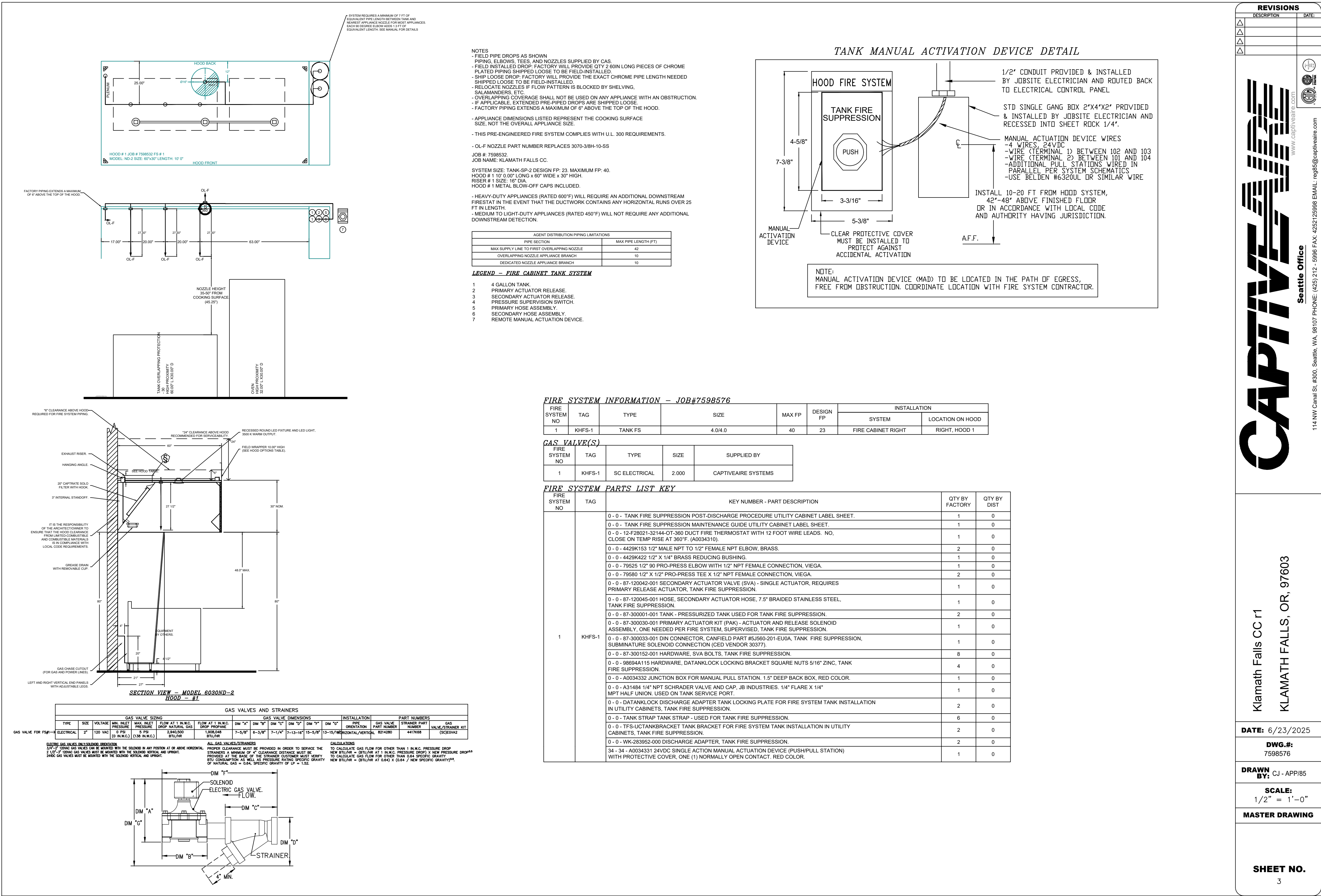
REVISIONS:  
# DESCRP. DATE

ISSUE DATE: 08/01/2025

FS202



**PVOT**  
ARCHITECTURE











DEMAND CONTROL VENTILATION HOOD CONTROL PANEL SPECIFICATIONS:

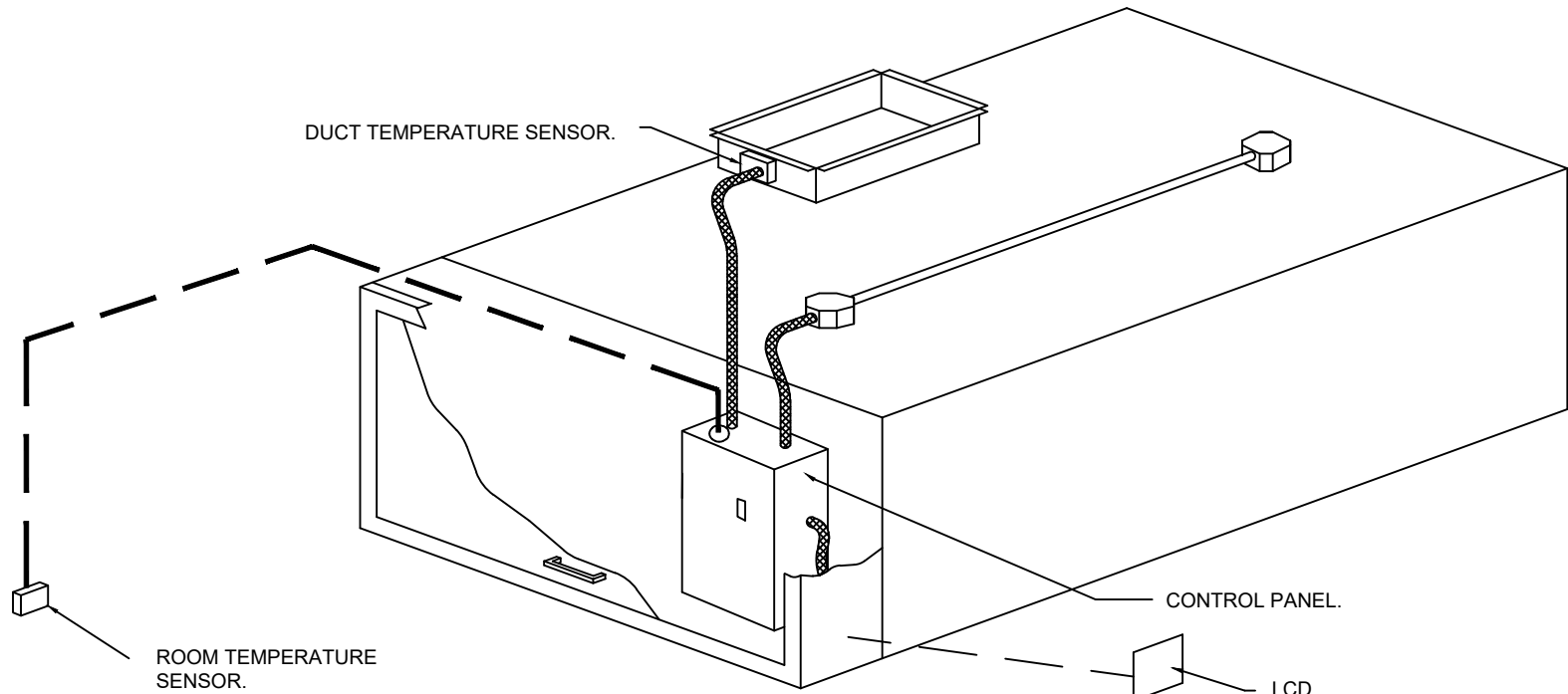
- CONTROLS SHALL BE LISTED BY ETL (UL 508A) AND SHALL COMPLY WITH DEMAND VENTILATION SYSTEM TURNDOWN REQUIREMENTS OUTLINED IN IECC 403.7.5 (2021).
- THE CONTROL ENCLOSURE SHALL BE NEMA 1 RATED AND LISTED FOR INSTALLATION INSIDE OF THE EXHAUST HOOD UTILITY CABINET. THE CONTROL ENCLOSURE MAY BE CONSTRUCTED OF STAINLESS STEEL OR PAINTED STEEL.
- TEMPERATURE PROBE(S) LOCATED IN THE EXHAUST DUCT RISER(S) SHALL BE CONSTRUCTED OF STAINLESS STEEL.
- A DIGITAL CONTROLLER SHALL BE PROVIDED TO ACTIVATE THE HOOD EXHAUST FANS DYNAMICALLY BASED ON A FIXED DIFFERENTIAL BETWEEN THE AMBIENT AND DUCT TEMPERATURES SENSORS. THIS FUNCTION SHALL MEET THE REQUIREMENTS OF IMC 507.1.1.
- A DIGITAL CONTROLLER SHALL PROVIDE ADJUSTABLE HYSTERESIS SETTINGS TO PREVENT CYCLING OF THE FANS AFTER THE COOKING APPLIANCES HAVE BEEN TURNED OFF AND/OR THE HEAT IN THE EXHAUST SYSTEM IS REDUCED.
- A DIGITAL CONTROLLER SHALL PROVIDE AN ADJUSTABLE MINIMUM FAN RUN-TIME SETTING TO PREVENT FAN CYCLING.
- VARIABLE FREQUENCY DRIVES (VFDs) SHALL BE PROVIDED FOR FANS AS REQUIRED. THE DIGITAL CONTROLLER SHALL MODULATE THE VFDs BETWEEN A MINIMUM SETPOINT AND A MAXIMUM SETPOINT ON DEMAND. THE DUCT TEMPERATURE SENSOR INPUT(S) TO THE DIGITAL CONTROLLER SHALL BE USED TO CALCULATE THE SPEED REFERENCE SIGNAL.
- THE VFD SPEED RANGE OF OPERATION SHALL BE FROM 0% TO 100% FOR THE SYSTEM, WITH THE ACTUAL MINIMUM SPEED SET AS REQUIRED TO MEET MINIMUM VENTILATION REQUIREMENTS.
- AN INTERNAL ALGORITHM TO THE DIGITAL CONTROLLER SHALL MODULATE SUPPLY FAN VFD SPEED PROPORTIONAL TO ALL EXHAUST FANS THAT ARE LOCATED IN THE SAME FAN GROUP AS THE SUPPLY FAN.
- THE SYSTEM SHALL OPERATE IN PREP MODE DURING LIGHT COOKING LOAD OR COOL DOWN MODE WHEN SUFFICIENT HEAT REMAINS UNDERNEATH THE HOOD SYSTEM AFTER COOKING OPERATIONS HAVE COMPLETED. OPERATION DURING EITHER OF THESE PERIODS WILL DISABLE THE SUPPLY FANS AND PROVIDE AN EXHAUST FAN SPEED THAT IS EQUAL TO THE MINIMUM VENTILATION REQUIREMENT.
- A DIGITAL CONTROLLER SHALL DISABLE THE SUPPLY FAN(S), ACTIVATE THE EXHAUST FAN(S), ACTIVATE THE APPLIANCE SHUNT TRIP, AND DISABLE AN ELECTRIC GAS VALVE AUTOMATICALLY WHEN FIRE CONDITION IS DETECTED ON A COVERED HOOD.
- A DIGITAL CONTROLLER SHALL ALLOW FOR EXTERNAL BMS FAN CONTROL VIA DRY CONTACT (EXTERNAL CONTROL SHALL NOT OVERRIDE FAN OPERATION LOGIC AS REQUIRED BY CODE).
- AN LCD INTERFACE SHALL BE PROVIDED WITH THE FOLLOWING FEATURES:
  - A. ON/OFF PUSH BUTTON FAN & LIGHT SWITCH ACTIVATION.
  - B. INTEGRATED GAS VALVE RESET FOR ELECTRONIC GAS VALVES (NO RESET RELAY REQUIRED).
  - C. VFD FAULT DISPLAY WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
  - D. DUCT TEMPERATURE SENSOR FAILURE DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
  - E. MIS-WIRED DUCT TEMPERATURE SENSOR DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
  - F. A SINGLE LOW VOLTAGE CAT-5 RJ45 WIRING CONNECTION.
  - G. AN ENERGY SAVINGS INDICATOR THAT UTILIZES MEASURED KWH FROM THE VFDs.

SYSTEM DESIGN VERIFICATION (SDV)

IF ORDERED, CAS SERVICE WILL PERFORM A SYSTEM DESIGN VERIFICATION (SDV) ONCE ALL EQUIPMENT HAS HAD A COMPLETE START UP PER THE OPERATION AND INSTALLATION MANUAL. TYPICALLY, THE SDV WILL BE PERFORMED AFTER ALL INSPECTIONS ARE COMPLETE.

ANY FIELD RELATED DISCREPANCIES THAT ARE DISCOVERED DURING THE SDV WILL BE BROUGHT TO THE ATTENTION OF THE GENERAL CONTRACTOR AND CORRESPONDING TRADES ON SITE. THESE ISSUES WILL BE DOCUMENTED AND FORWARDED TO THE APPROPRIATE SALES OFFICE. IF CAS SERVICE HAS TO RESOLVE A DISCREPANCY THAT IS A FIELD ISSUE, THE GENERAL CONTRACTOR WILL BE NOTIFIED AND BILLED FOR THE WORK. SHOULD A RETURN TRIP BE REQUIRED DUE TO ANY FIELD RELATED DISCREPANCY THAT CANNOT BE RESOLVED DURING THE SDV, THERE WILL BE ADDITIONAL TRIP CHARGES.

DURING THE SDV, CAS SERVICE WILL ADDRESS ANY DISCREPANCY THAT IS THE FAULT OF THE MANUFACTURER. SHOULD A RETURN TRIP BE REQUIRED, THE GENERAL CONTRACTOR AND APPROPRIATE SALES OFFICE WILL BE NOTIFIED. THERE WILL BE NO ADDITIONAL CHARGES FOR MANUFACTURER DISCREPANCIES.



TYPICAL HOOD CONTROL PANEL INSTALLATION

SEQUENCE OF OPERATIONS:

THE HOOD CONTROL PANEL IS CAPABLE OF OPERATING IN ONE OR MORE OF THE FOLLOWING STATES AT ANY GIVEN TIME:

- **AUTOMATIC:** THE SYSTEM OPERATES BASED ON THE DIFFERENTIAL BETWEEN ROOM TEMPERATURE AND THE TEMPERATURE AT THE HOOD CAVITY OR EXHAUST DUCT COLLAR. FANS ACTIVATE AT A CONFIGURABLE TEMPERATURE DIFFERENTIAL THRESHOLD. DEPENDING ON THE JOB CONFIGURATION EACH FAN ZONE CAN BE CONFIGURED AS STATIC OR DYNAMIC. THESE TERMS REFER TO WHETHER A VARIABLE MOTOR (SUCH AS EC MOTORS OR VFD DRIVEN MOTORS) MODULATE WITH TEMPERATURE. IF THE PANEL IS EQUIPPED WITH VARIABLE SPEED FANS AND THE ZONE IS DEFINED AS "DYNAMIC", THESE WILL MODULATE WITHIN A USER-DEFINED RANGE BASED ON THE TEMPERATURE DIFFERENTIAL. PANELS EQUIPPED WITH VARIABLE SPEED FANS AND A FAN ZONE DEFINED AS "STATIC", FANS WILL RUN AT A SET SPEED CALCULATED FOR THE DRIVE. DEMAND CONTROL VENTILATION SYSTEMS ARE CAPABLE OF MODULATING EXHAUST AND MAKE UP AIR FAN SPEEDS PER THE REQUIREMENTS OUTLINED IN IECC 403.7.5 (2021).
- **MANUAL:** THE SYSTEM OPERATES BASED ON HUMAN INPUT FROM AN HMI.
- **SCHEDULE:** A WEEKLY SCHEDULE CAN BE SET TO RUN FANS FOR A SPECIFIED PERIOD THROUGHOUT THE DAY. THERE ARE THREE OCCUPIED TIMES PER DAY TO ALLOW FOR THE USER TO SET UP A TIME THAT IS SUITABLE TO THEIR NEEDS. ANY TIME THAT IS WITHIN THE DEFINED OCCUPIED TIME, THE SYSTEM WILL RUN AT MODULATION MODE AND FOLLOW THE FAN PROCEDURE ALGORITHM BASED ON TEMPERATURE DURING THIS TIME. DURING UNOCCUPIED TIME, THE SYSTEM WILL HAVE AN EXTRA OFFSET TO PREVENT UNINTENDED ACTIVATION OF THE SYSTEM DURING A TIME WHERE THE SYSTEM IS NOT BEING OCCUPIED.
- **OTHER:** THE SYSTEM OPERATES BASED ON THE INPUT FROM AN EXTERNAL SOURCE (DDC, BMS OR HARD-WIRED INTERLOCK).
- **FIRE:** UPON ACTIVATION OF THE HOOD FIRE SUPPRESSION SYSTEM, THE EXHAUST FAN WILL COME ON OR CONTINUE TO TO RUN, THE HOOD MAKEUP AIR WILL SHUTDOWN, AND A SIGNAL WILL BE SENT FOR ACTIVATING THE SHUNT TRIP BREAKER PROVIDED BY THE ELECTRICIAN. FUEL GAS WILL SHUT OFF VIA A MECHANICAL/ELECTRICAL GAS VALVE ACTUATED BY THE HOOD FIRE SUPPRESSION SYSTEM.

REVISIONS

DESCRIPTION	DATE
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Seattle Office

114 NW Canal St. #300, Seattle, WA 98107 PHONE: (425) 212-5998 FAX: 4252125998 EMAIL: rep85@captiveair.com

Klamath Falls CC r1

KLAMATH FALLS, OR, 97603

DATE: 6/23/2025

DWG.#: 7598576

DRAWN BY: CJ - APP/85

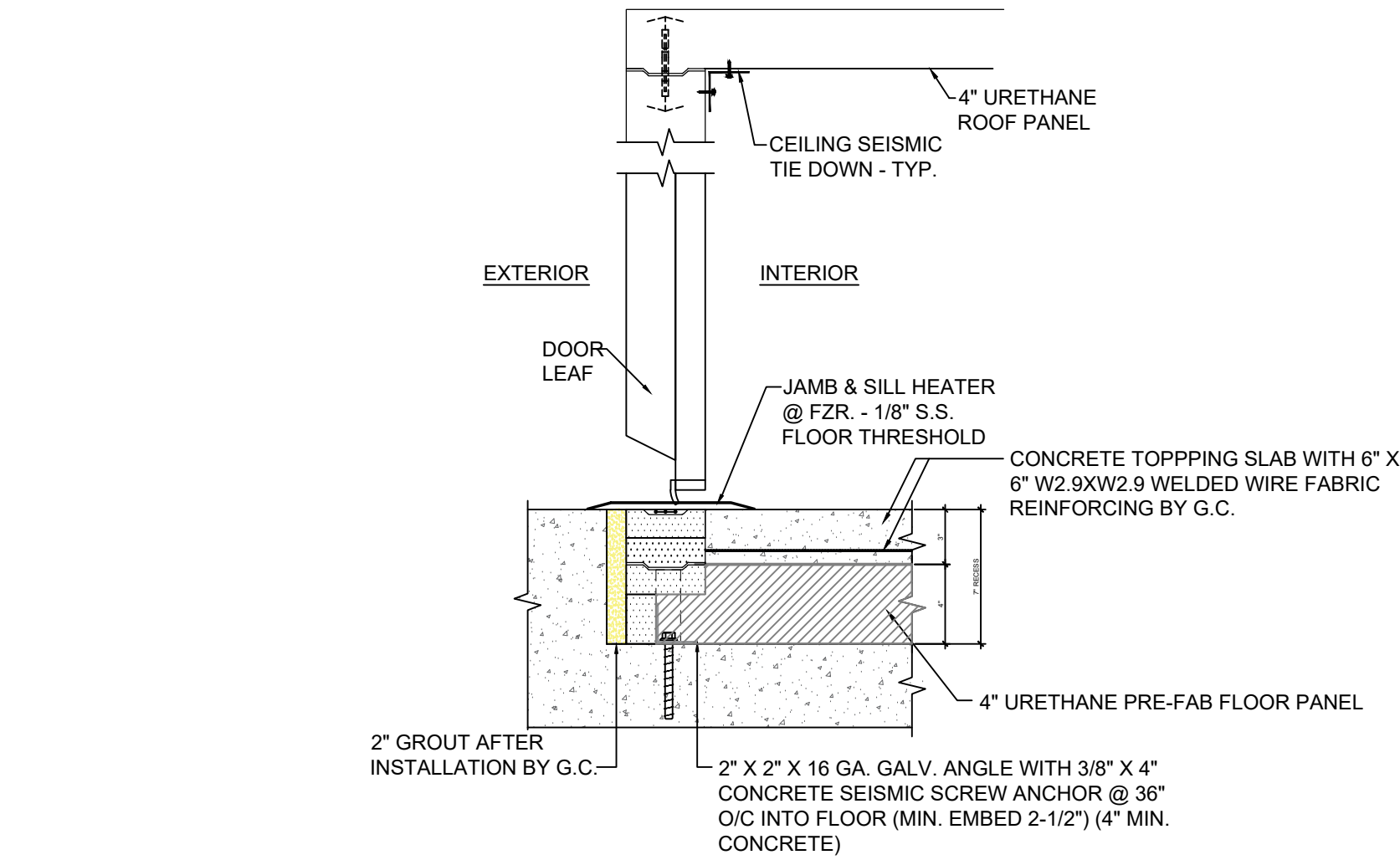
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MASTER DRAWING

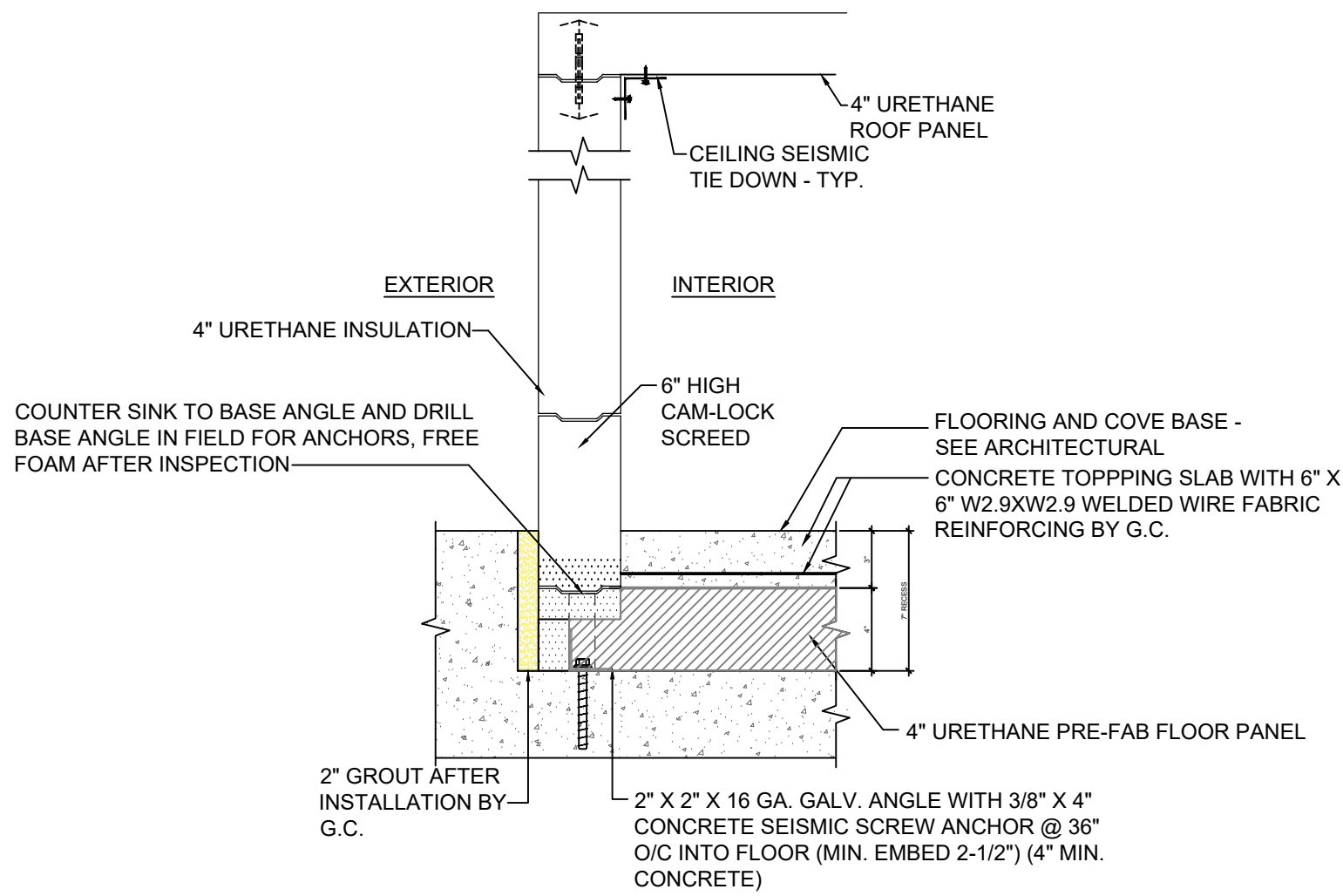
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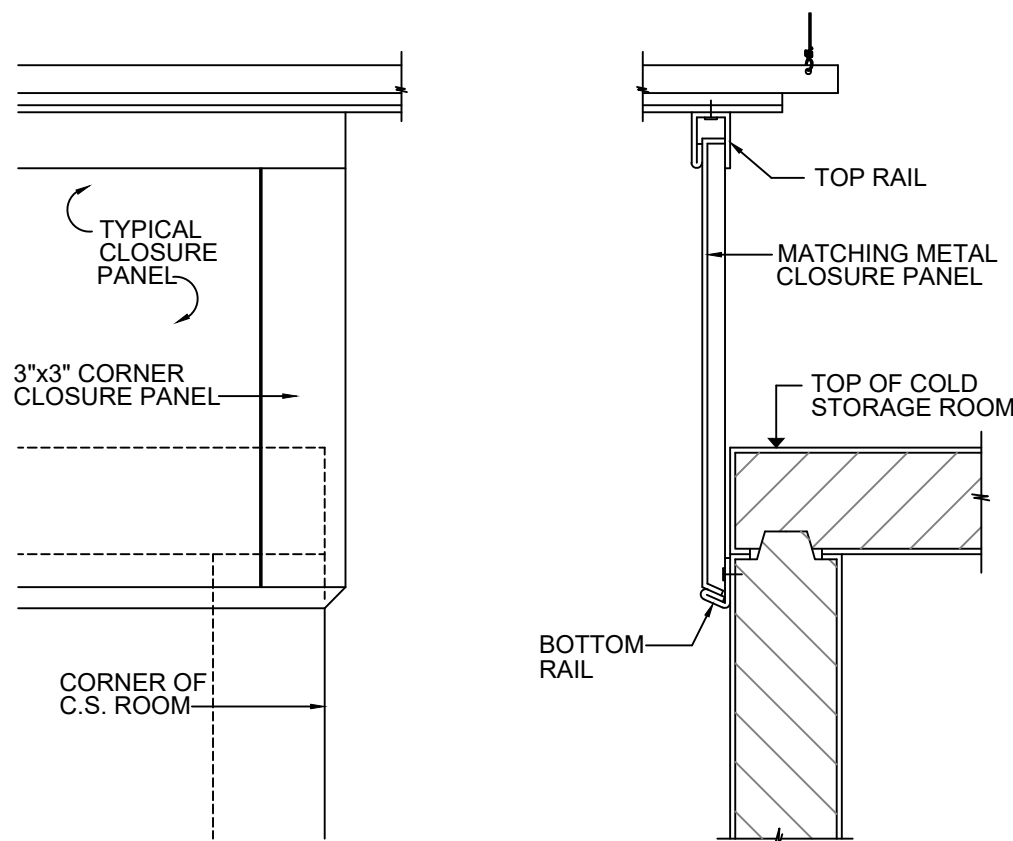




A DOOR/FLOOR SECTION  
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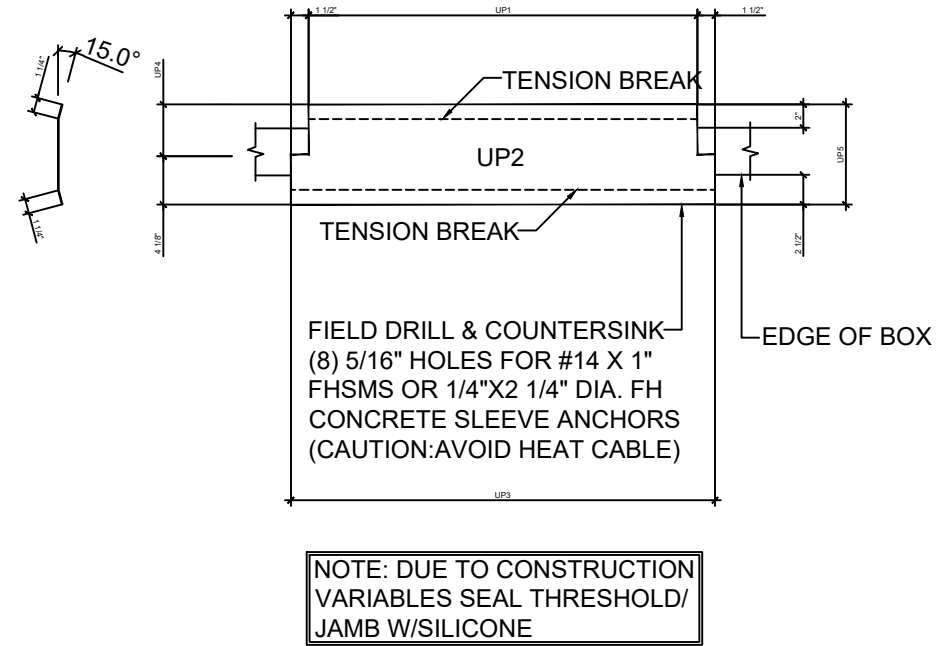


B WALL/FLOOR SECTION  
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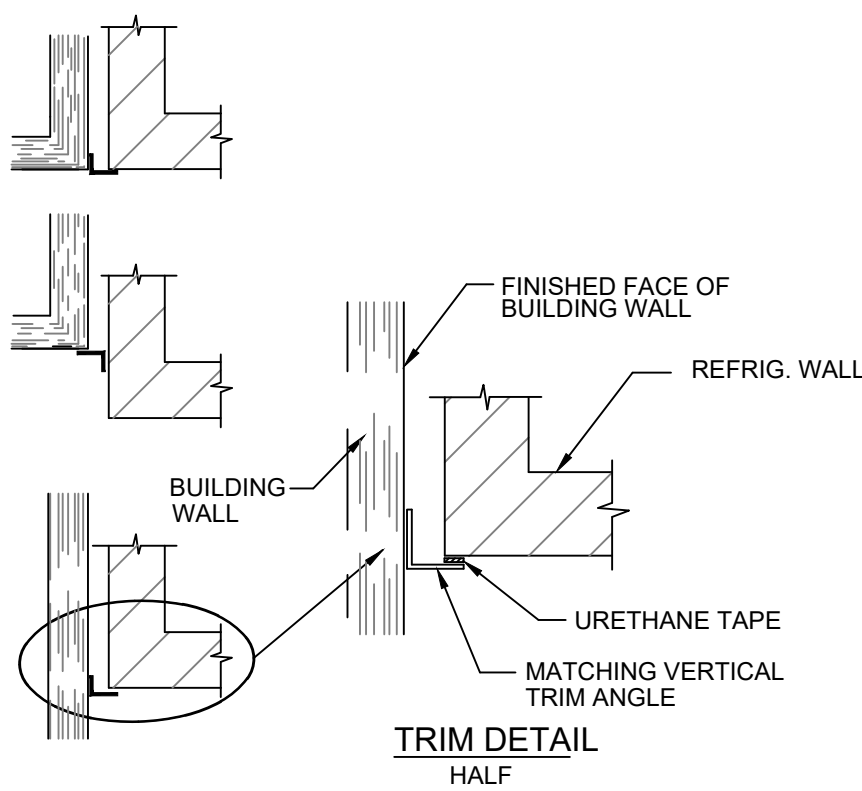


C CLOSURE PANEL DETAILS  
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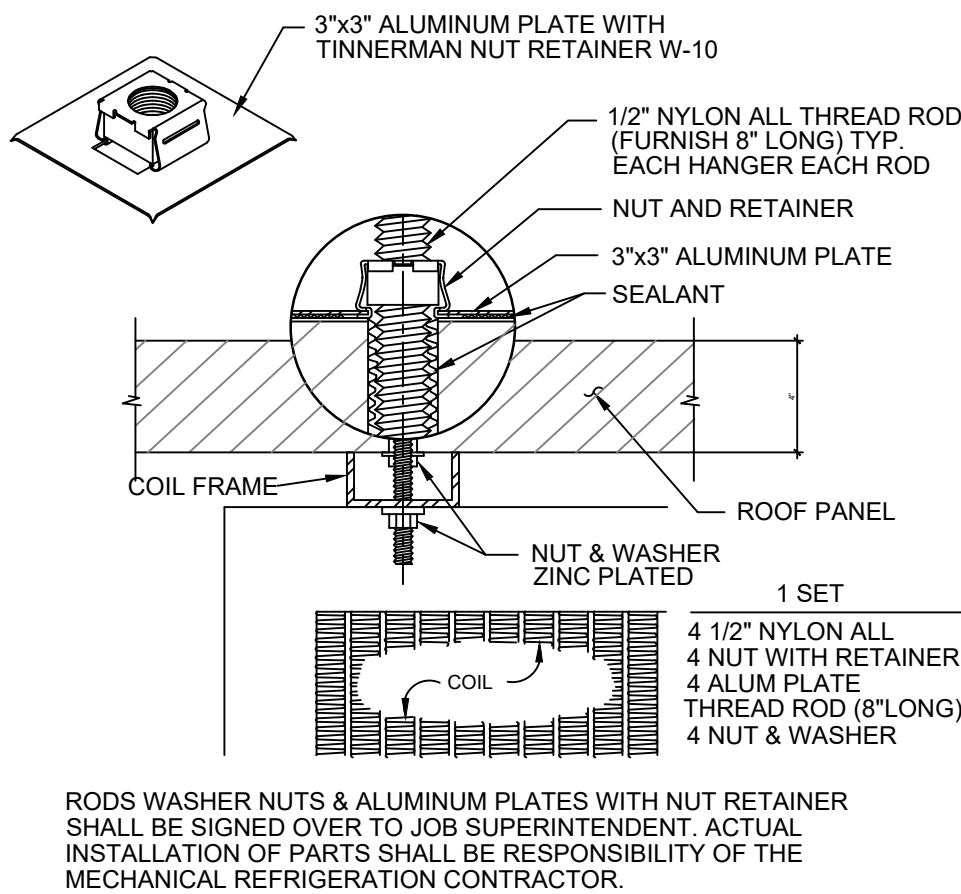
- WALK-IN NOTES
1. REFER TO ARCHITECTURAL FINISH SCHEDULE FOR FINISHED FLOOR MATERIAL AT INTERIOR AND EXTERIOR OF WALK-IN COLD STORAGE ROOMS.
  2. WALL, CEILING, AND DOOR INSULATION SHALL BE AT LEAST R-25 FOR COOLERS AND R-32 FOR FREEZERS. FREEZER FLOOR INSULATION SHALL BE AT LEAST R-28. NOTE: SPECIFIED 4\"/>



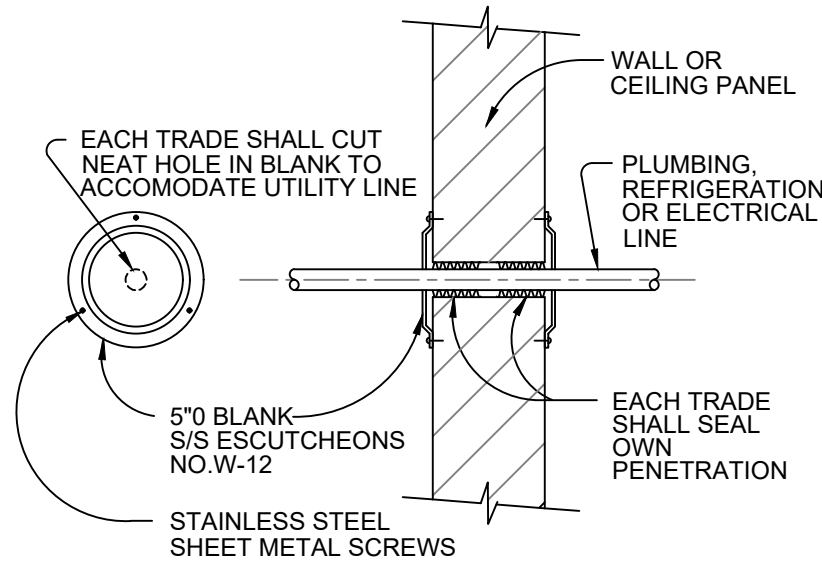
D THRESHOLD DETAILS  
NO SCALE



E VERITCAL TRIM MOULDING DETAIL  
NO SCALE



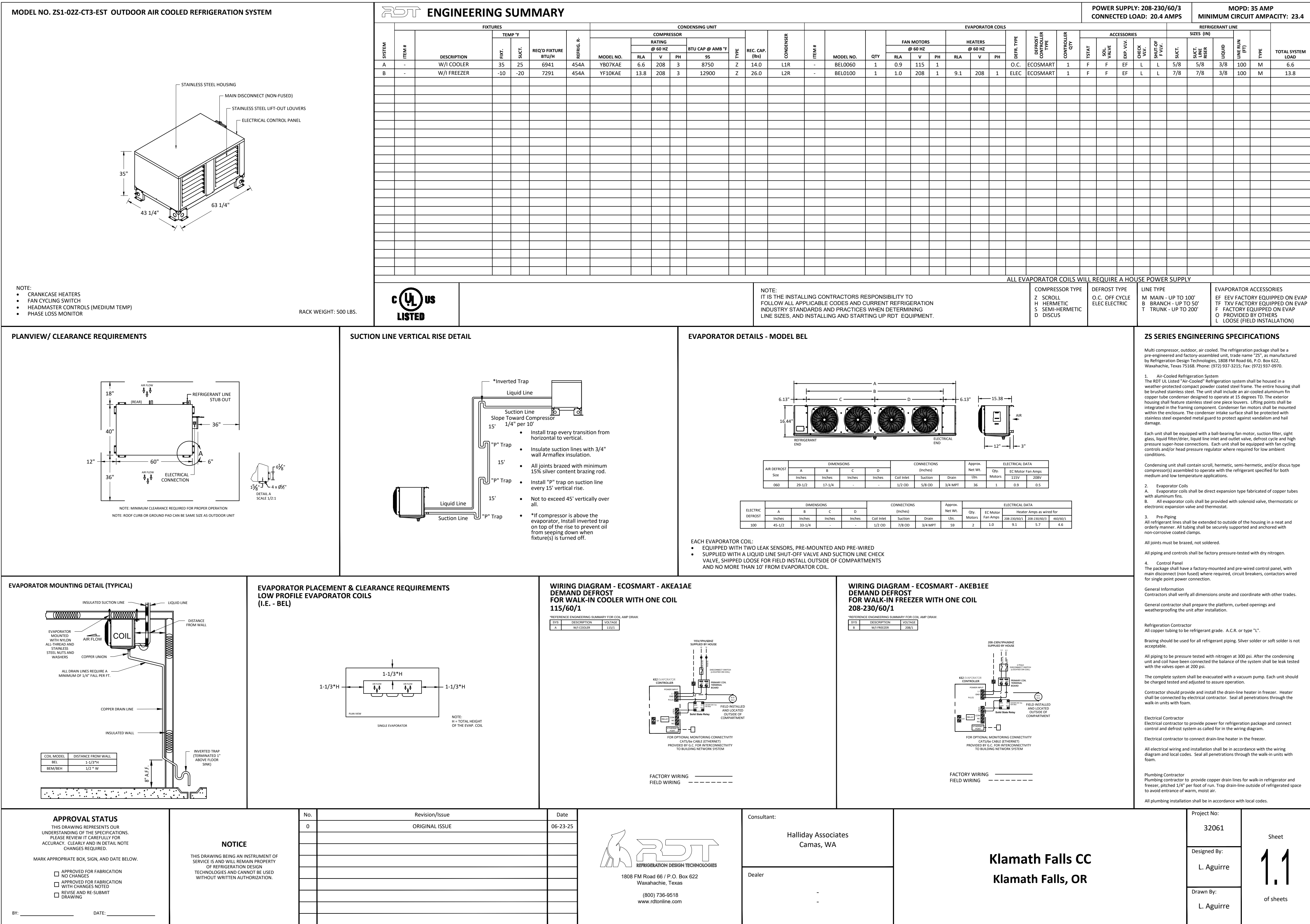
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NO SCALE



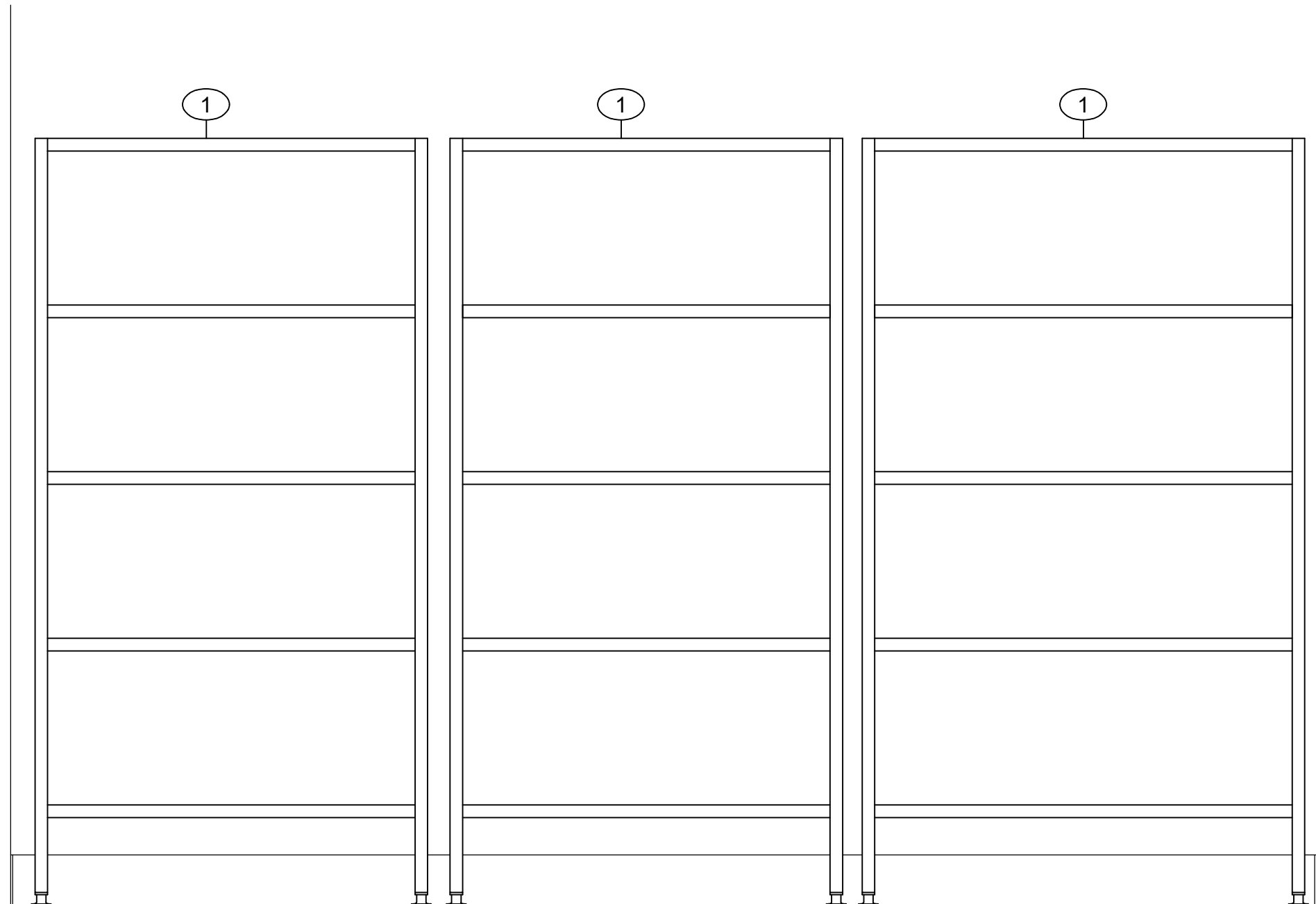
G TYPICAL ESCUTCHEON DETAIL  
NO SCALE

# 1 DETAILS - FOOD SERVICE WALK-IN DETAILS

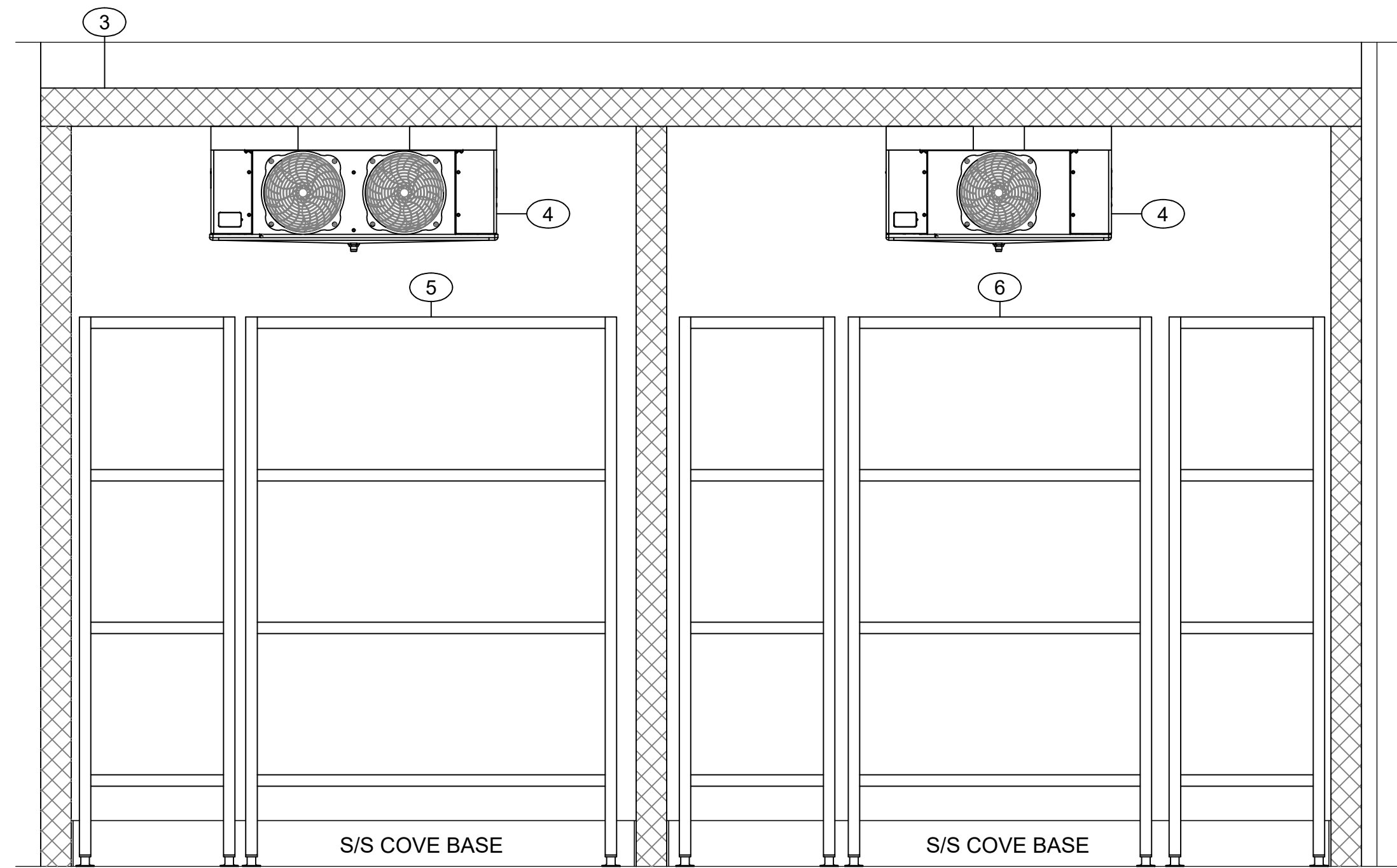
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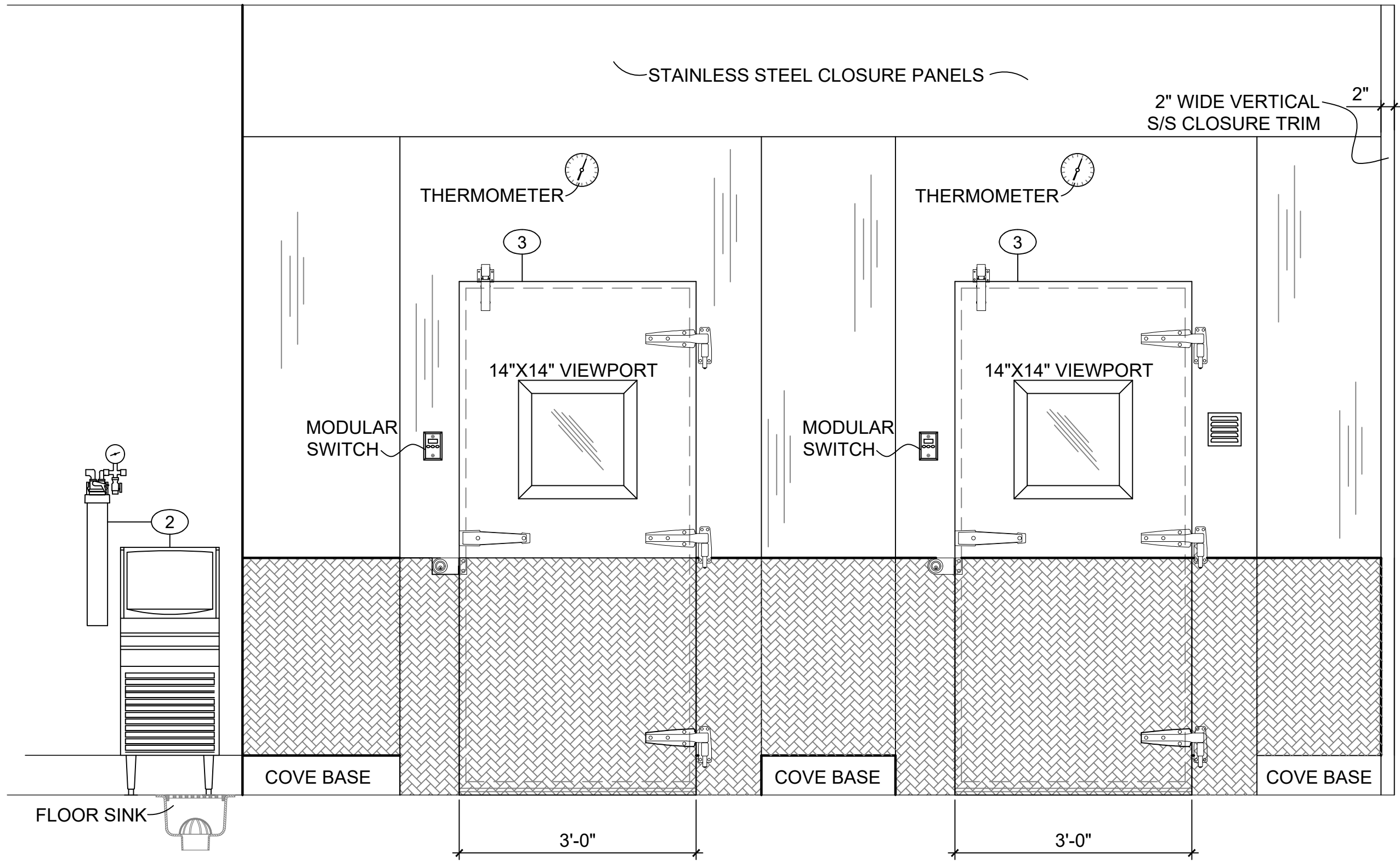




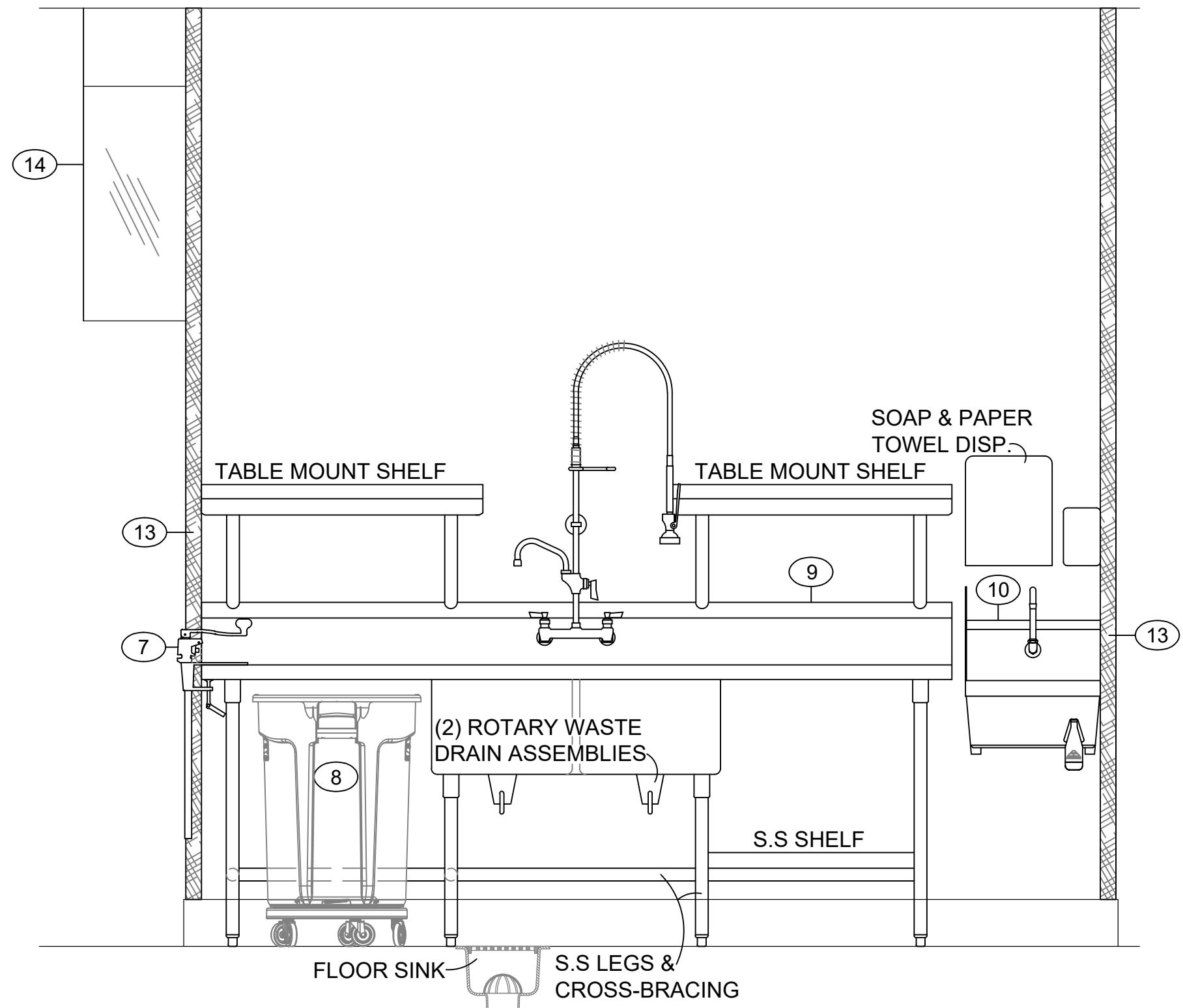
1 ELEVATION DRY STORAGE SHELVING  
3/4"=1'-0"



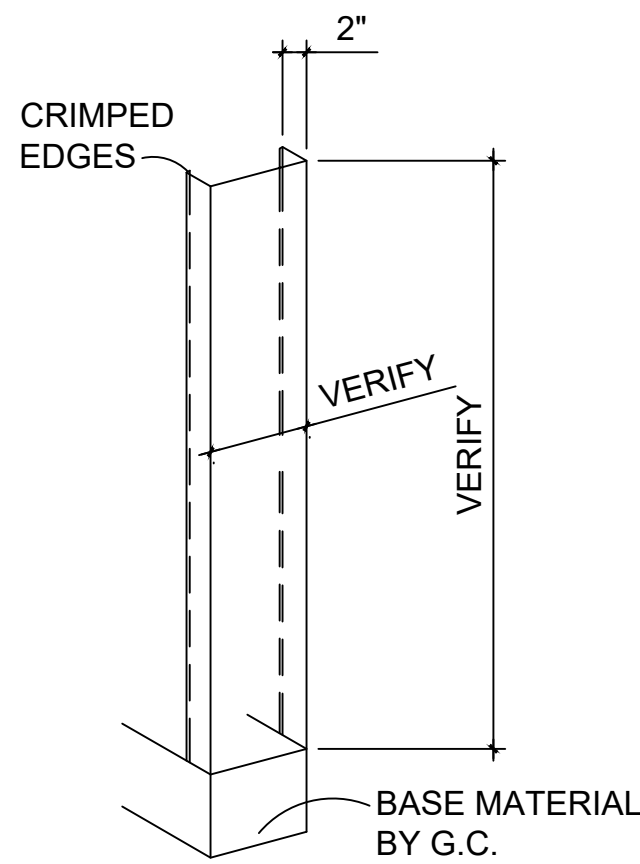
3 ELEVATION WALK-IN COOLER/FREEZER BANK - (INTERIOR)  
3/4"=1'-0"



2 ELEVATION WALK-IN COOLER/FREEZER BANK - (EXTERIOR)  
3/4"=1'-0"



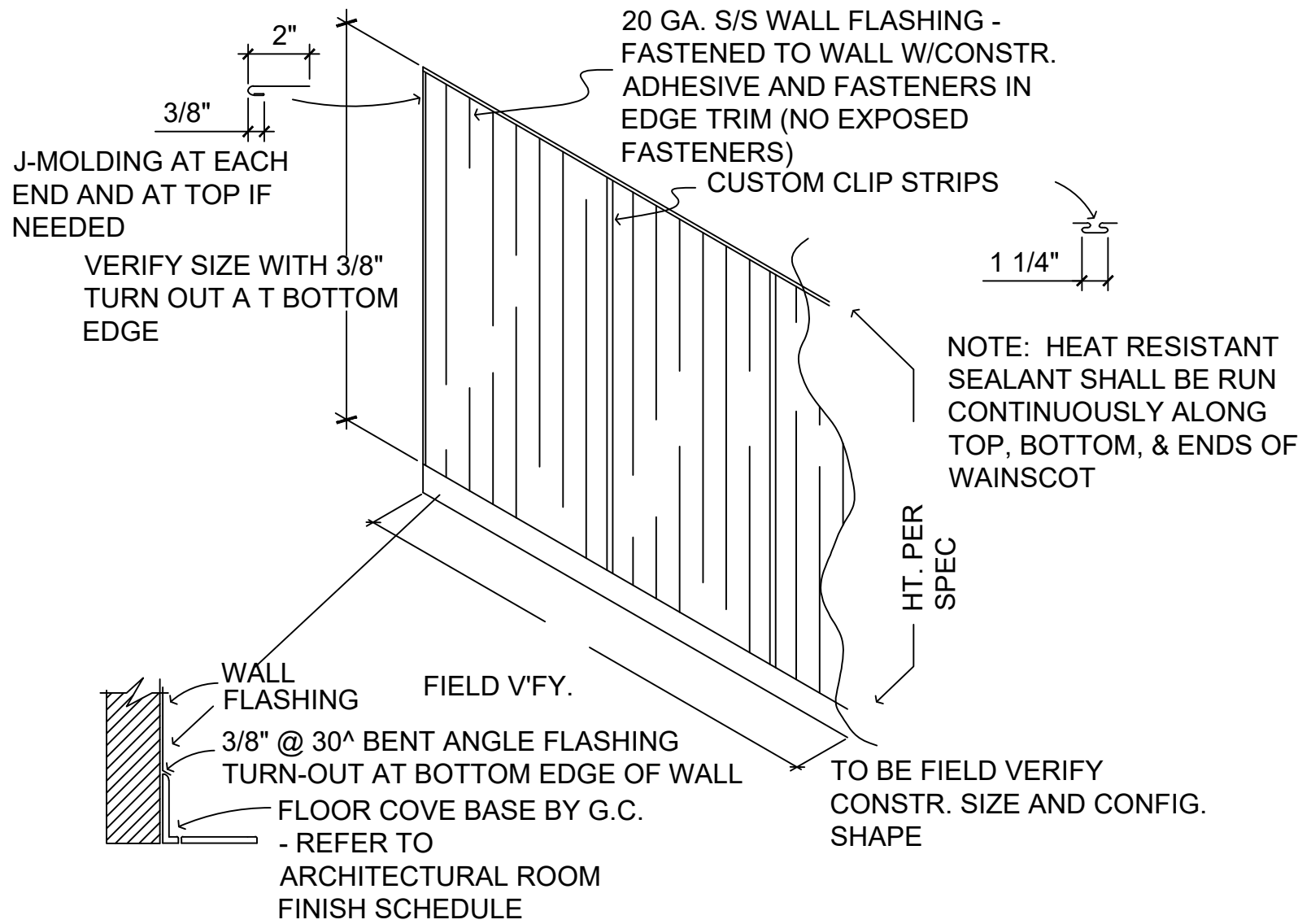
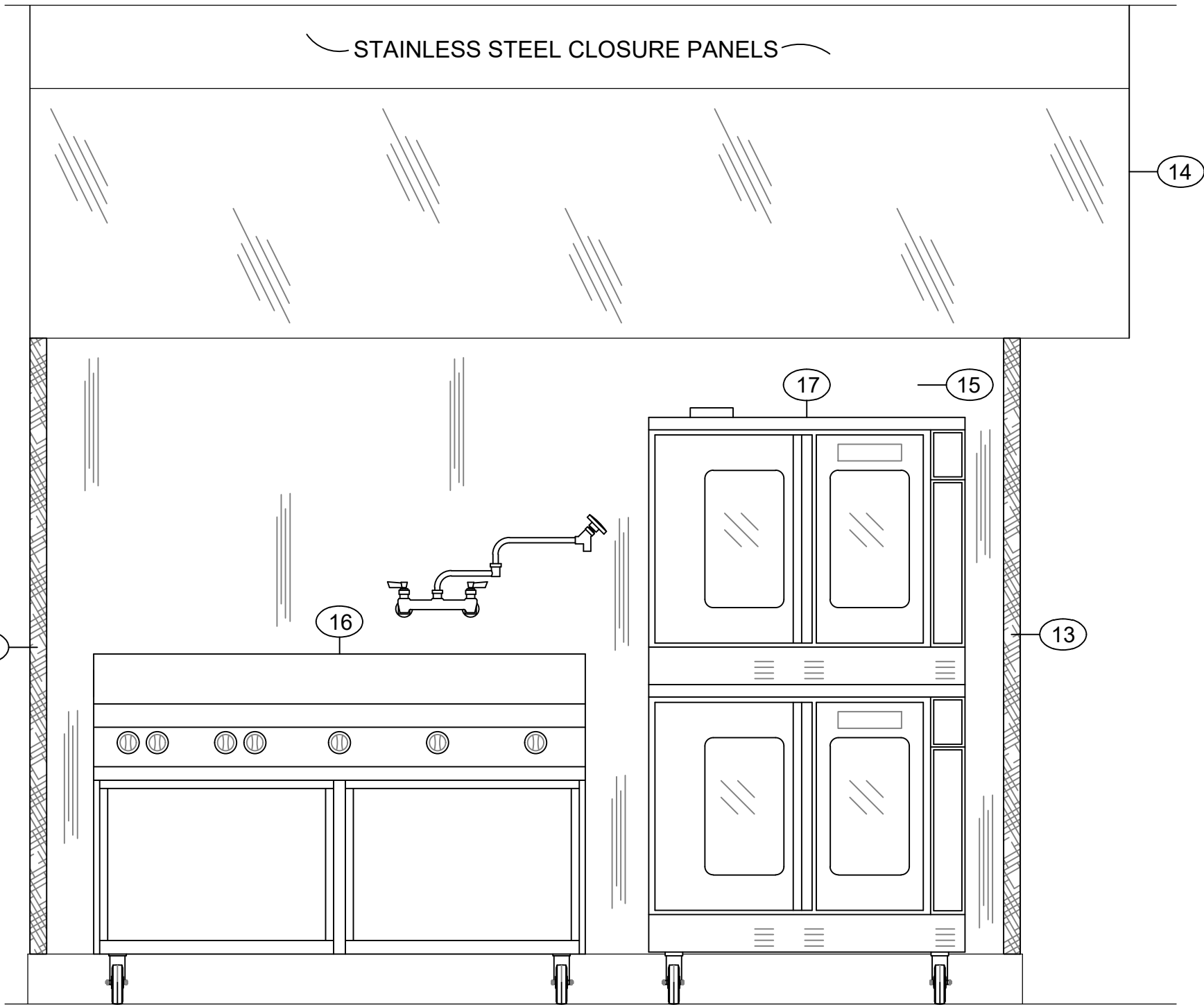
4 ELEVATION VEGETABLE PREP SINK TABLE & HAND SINK  
3/4"=1'-0"



CHANNEL

NOTE: AT ISLAND COOKING WALL THE CHANNEL GUARDS SHALL BE FULL HEIGHT OF WALL

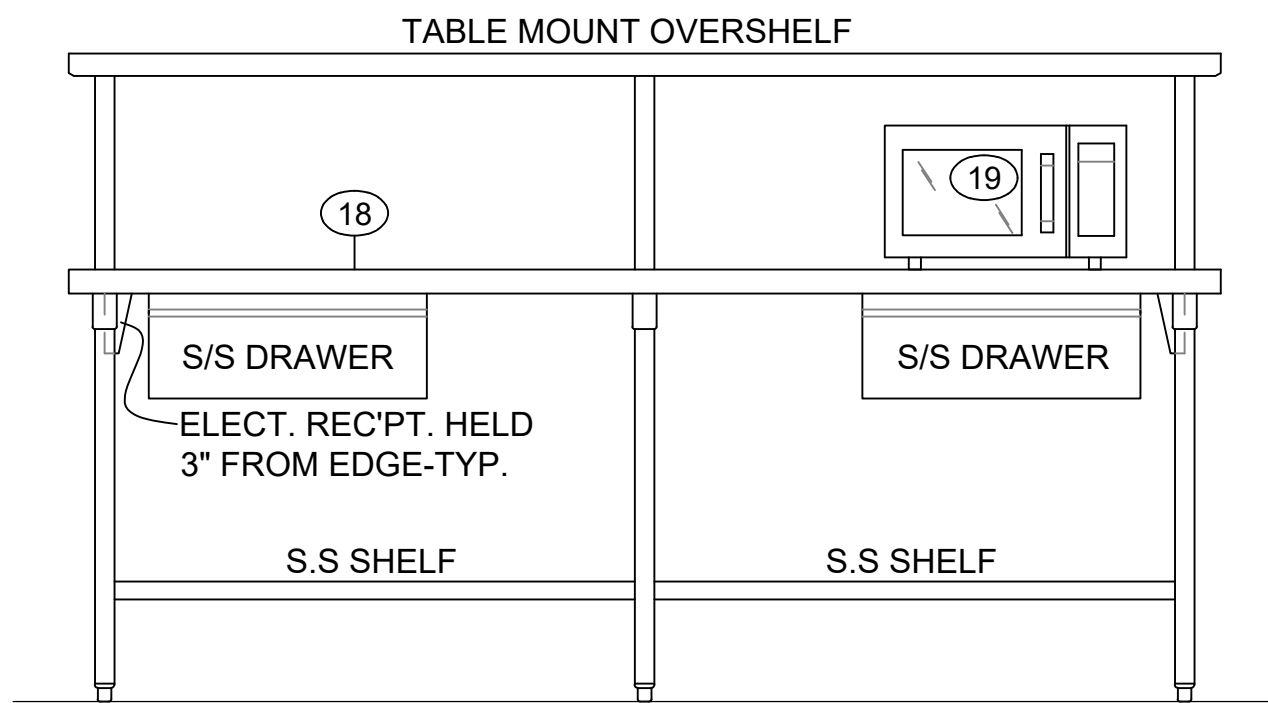
NOTE: SEE SHEET FS101 FOR LOCATIONS AND QUANTITIES OF THESE ITEMS



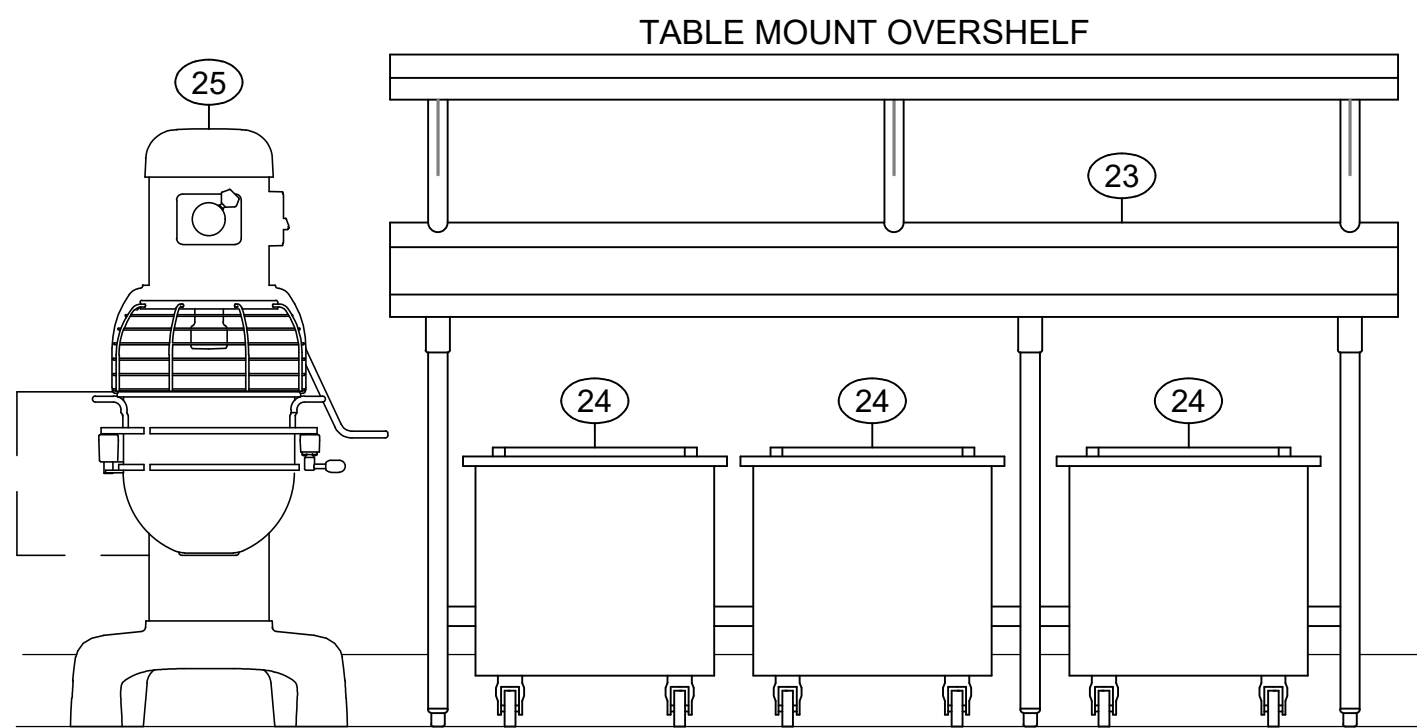
A ISOMETRIC CHANNEL GUARDS  
3/4"=1'-0"

5 ELEVATION COOKING LINE  
3/4"=1'-0"

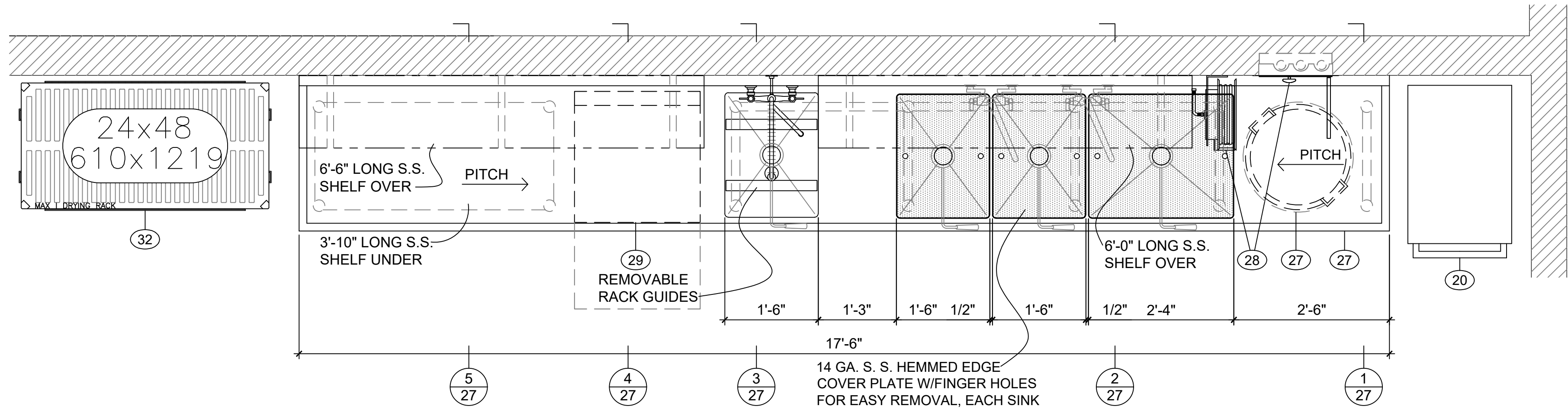
B ELEVATION ITEM # S/S/ WALL FLASHING  
N. T. S.



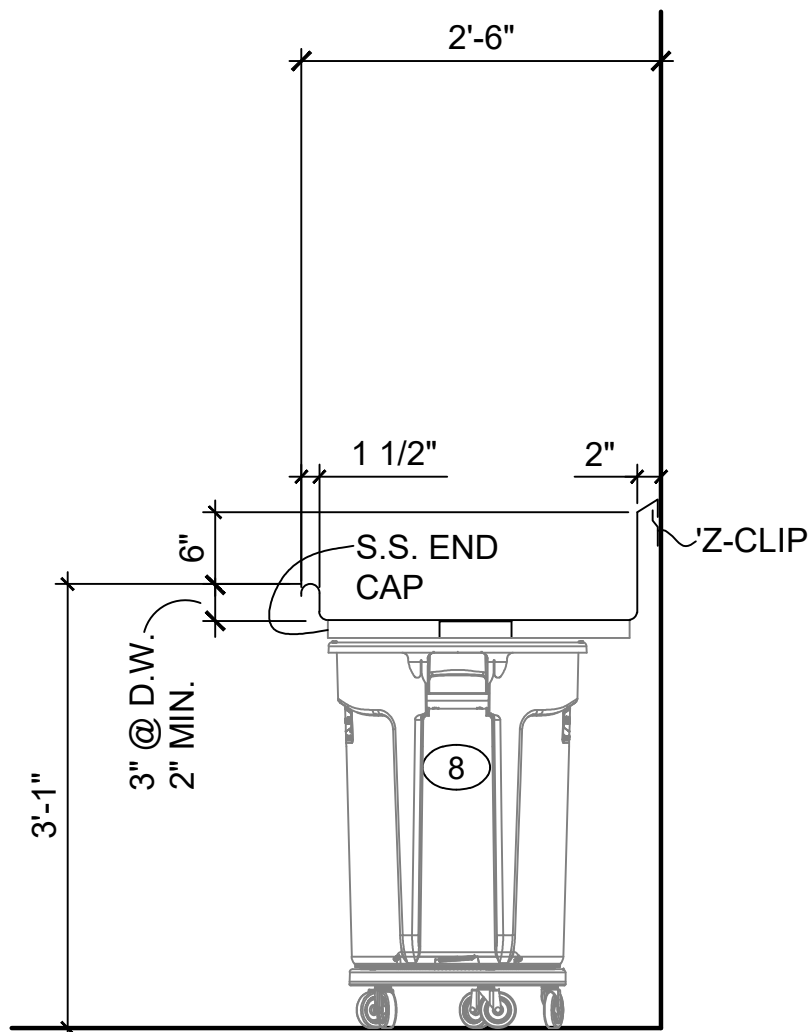
6 ELEVATION COOK'S ISLAND WORK TABLE  
3/4"=1'-0"



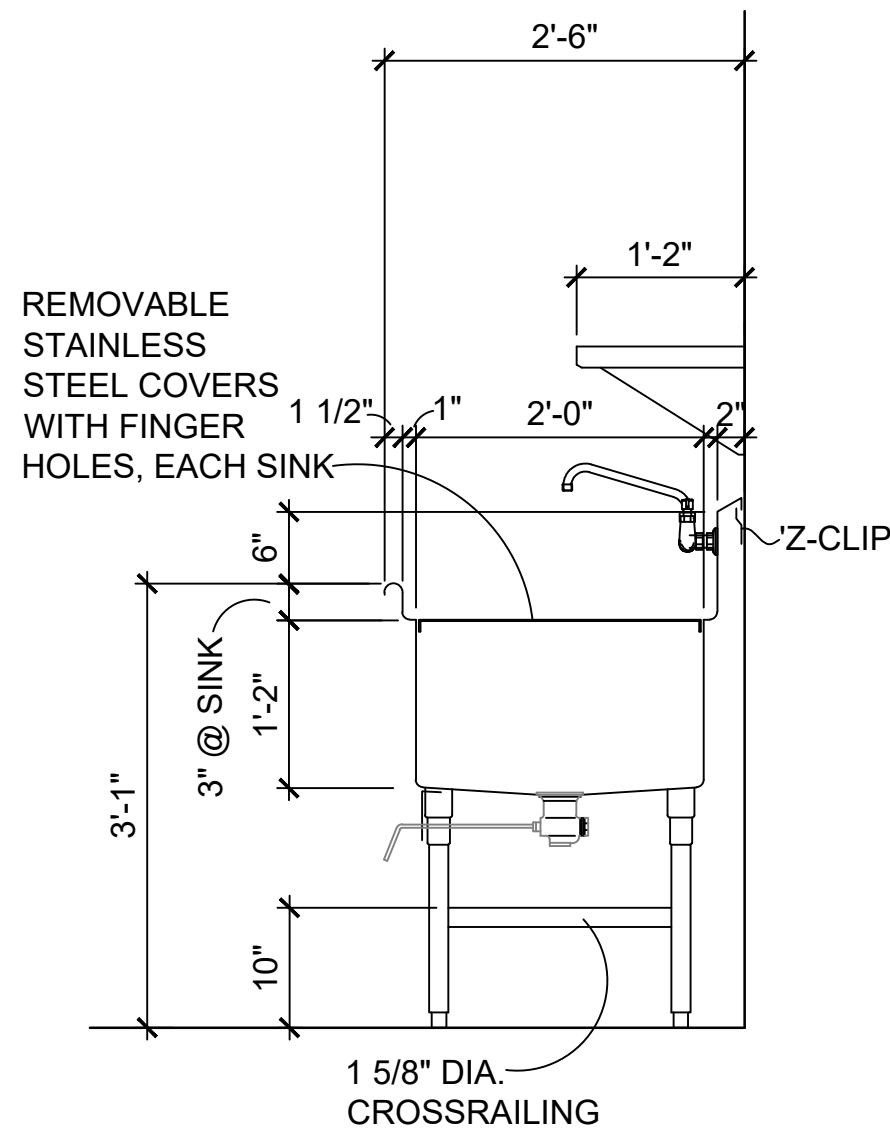
7 ELEVATION BAKER'S SUPPORT TABLE  
3/4"=1'-0"



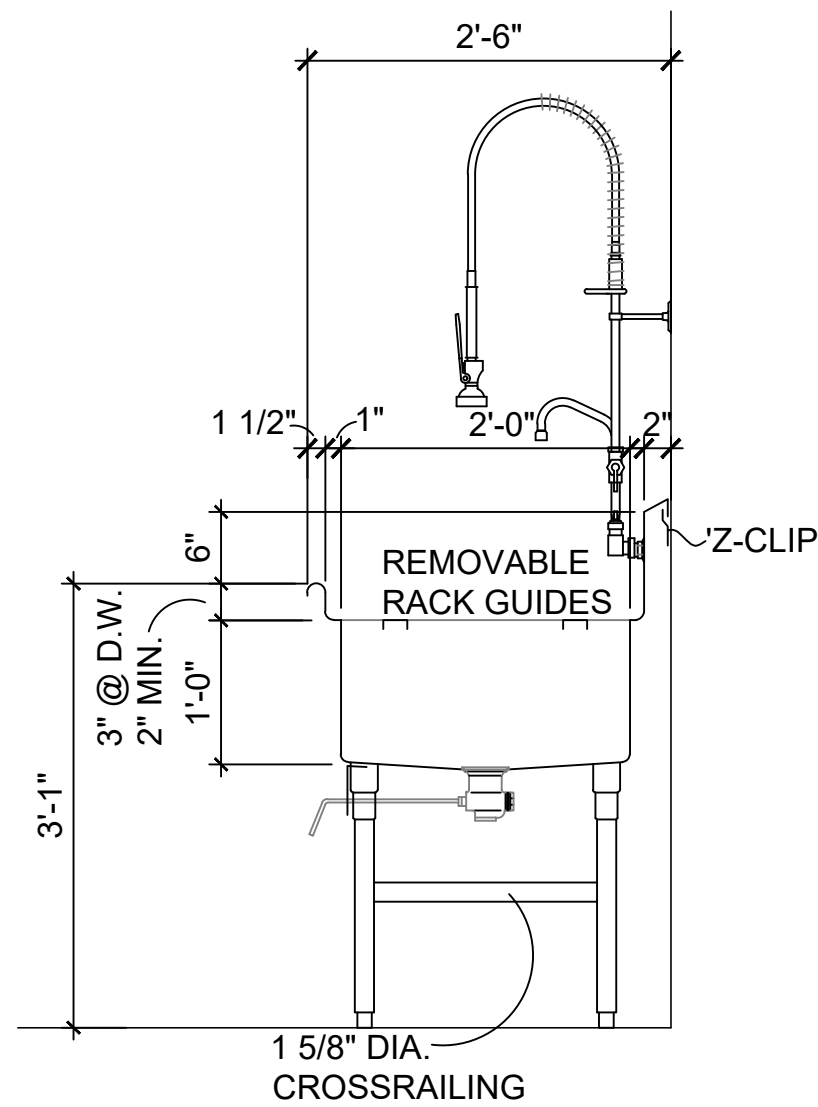
**A** PLAN VIEW WAREWASHING AREA  
3/4"=1'-0"



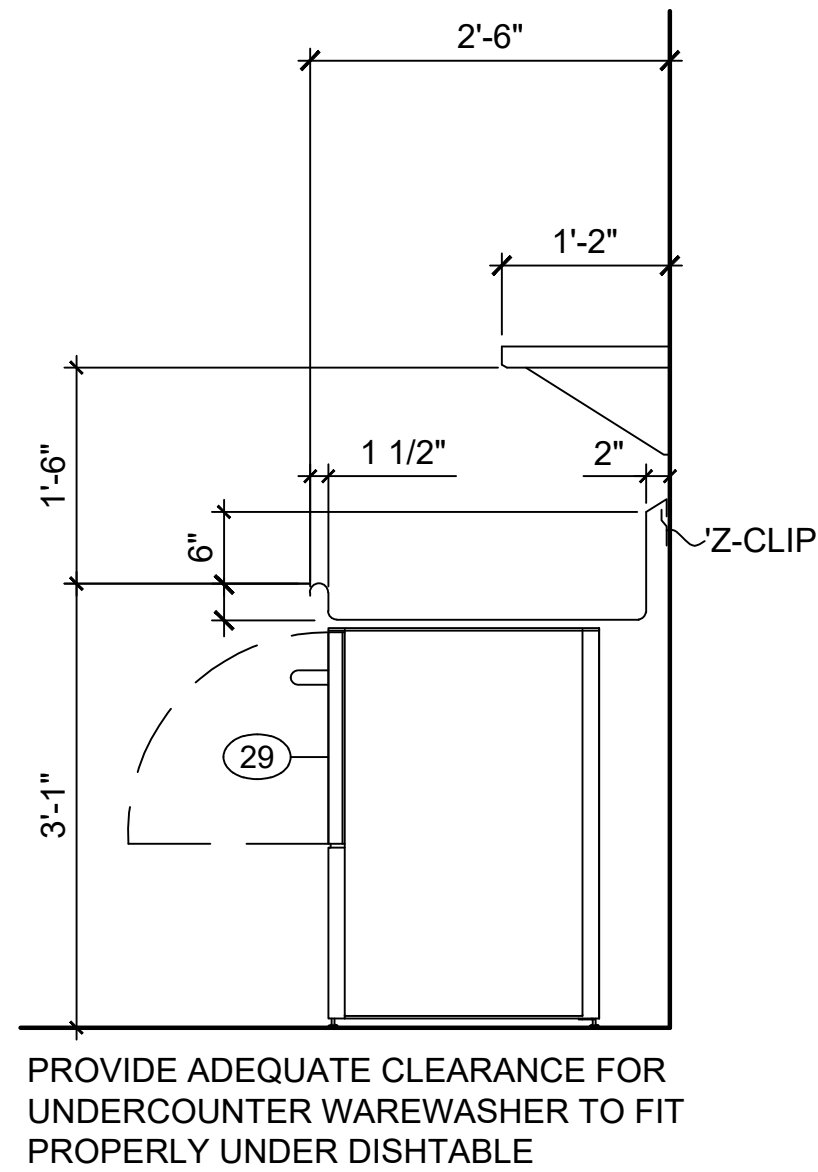
**1** SECTION  
3/4"=1'-0"



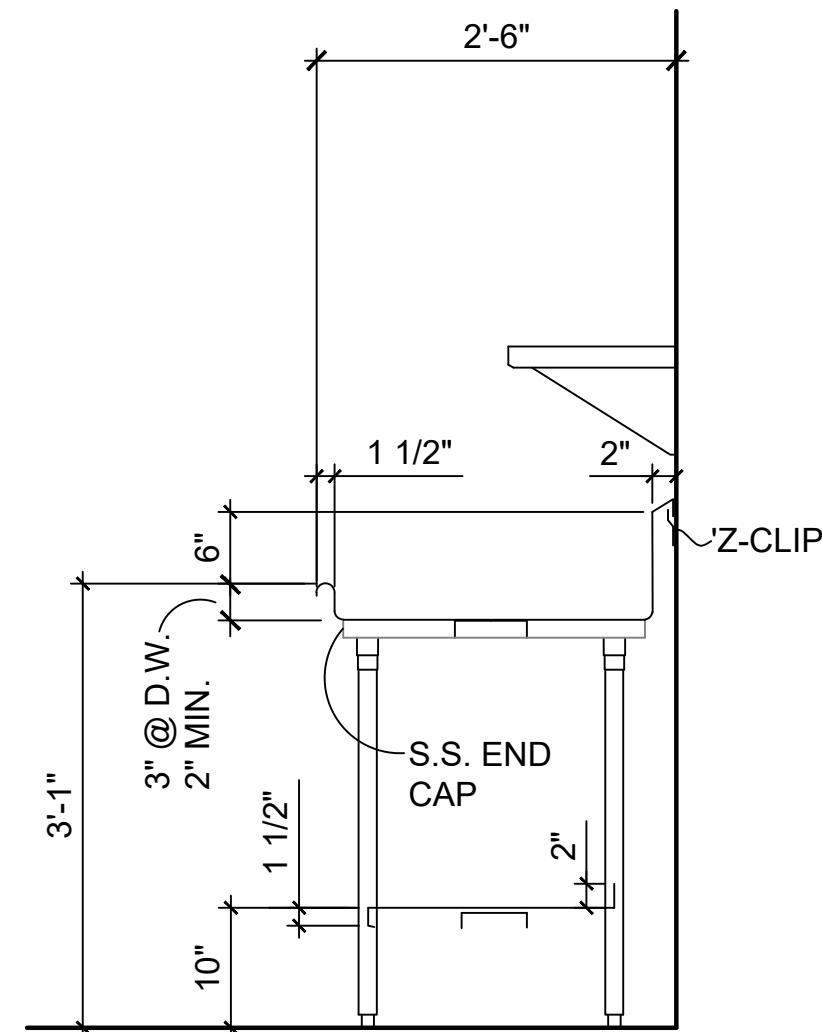
**2** SECTION  
3/4"=1'-0"



**3** SECTION  
3/4"=1'-0"



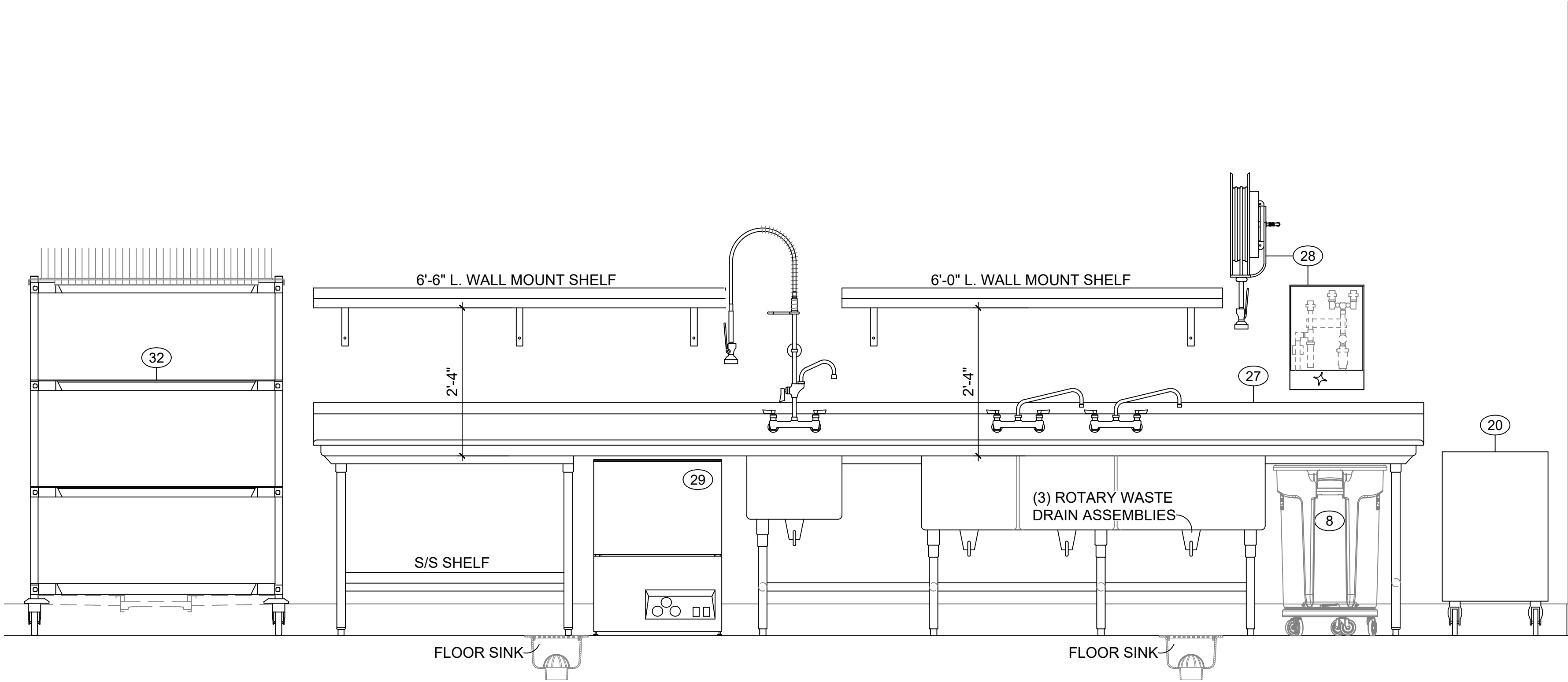
**4** SECTION  
3/4"=1'-0"



**5** SECTION  
3/4"=1'-0"

# 1 DETAILS - FOOD SERVICE ELEVATION AND FABRICATION DETAILS

AS NOTED



8 ELEVATION POTWASHING SINK TABLE AND UNDERCOUNTER WAREWASHER  
3/4"=1'-0"

