

	FLOOR DEPRESSION
	MASONRY PAD
	NON–COMBUSTIBLE WALL MATERIAL (VERIFY REQUIREMENTS with LOCAL CODES) FINISHED WALL OPENING
	WALL BACKING
	SUPPLY DUCT
	EXHAUST DUCT
\bigcirc	DIRECT CONNECT FLUE
	AIR MOVEMENT / HEAT REMOVAL
AFF	ABOVE FINISHED FLOOR
BFF	BELOW FINISHED FLOOR
DFA	DROP FROM ABOVE
	REFER to INDICATED NOTE

BUILDING CONDITIONS / VENTILATION NOTES PLEASE DISREGARD NOTES THAT DO NOT APPLY TO THIS PROJECT A. GENERAL NOTES

- 1. ALL WORK INDICATED ON THIS BUILDING CONDITIONS AND VENTILATION PLAN MUST BE COMPLETED BY OTHER THAN THE KITCHEN EQUIPMENT CONTRACTOR AND MUST COMPLY WITH
- ALL LOCAL CODES AND RESTRICTIONS. 2. THIS BUILDING CONDITIONS AND VENTILATION PLAN IS INTENDED TO SHOW SPECIAL BUILDING AND VENTILATION REQUIREMENTS FOR THE FOODSERVICE EQUIPMENT ONLY. ANY ADDITIONAL BUILDING CONDITIONS OR VENTILATION REQUIREMENTS ARE THE RESPONSIBILITY OF THE ARCHITECT OR MECHANICAL ENGINEER AND MUST COMPLY WITH ANY APPLICABLE CODES AND
- REGULATIONS. REFER TO ARCHITECTURAL / ENGINEERING PLANS. 3. REFER TO THE APPROVED SHOP DRAWINGS FOR SUPPLEMENTAL COORDINATION AND INSTALLATION REQUIREMENTS FOR THE FOODSERVICE FOULPMENT INDICATED ON THIS PLAN
- FOODSERVICE EQUIPMENT INDICATED ON THIS PLAN. 4. REQUIREMENTS INDICATED ON THIS PLAN FOR EXISTING AND OWNER OR PURVEYOR PROVIDED EQUIPMENT ARE MINIMUM GUIDELINES ONLY AND MUST BE VERIFIED WITH EQUIPMENT. FURNISH SERVICES AND MAKE ALL FINAL CONNECTIONS AS REQUIRED. CONTACT EQUIPMENT PROVIDER FOR THE LOCATION OF
- OR SPECIFICATIONS FOR THIS EQUIPMENT.
 5. PRIOR TO THE INSTALLATION OF THE FOODSERVICE EQUIPMENT THE KITCHEN EQUIPMENT CONTRACTOR MUST CONFIRM THAT:

 a. THE WALLS, CEILINGS AND FLOORS IN THE KITCHEN, FOOD PREP., WAREWASHING OR BAR AREAS ARE SMOOTH, EASILY CLEANABLE, NON-ABSORBANT AND DURABLE. WALLS AND
 - CEILINGS SHOULD BE LIGHT IN COLOR.
 THE CEILINGS ARE INSTALLED AND FINISHED.
 - c. THE WALLS ARE INSTALLED AND FINISHED.
 - d. THE FLOORING HAS BEEN INSTALLED AND WASHED CLEAN.
 e. A LOADING DOCK IS AVAILABLE AND TO COORDINATE WITH APPLICABLE TRADESMEN ANY DOOR OR WINDOW OPENINGS OR PASSAGES FOR THE DELIVERY OF FOODSERVICE EQUIPMENT.
- THE MOUNTED HEIGHT FOR THE BOTTOM EDGE OF THE HOODS TO BE MINIMUM 6'-8" ABOVE FINISHED FLOOR OR PER LOCAL CODE REQUIREMENTS.
- B. MECHANICAL CONTRATOR REQUIREMENTS

MECHANICAL ENGINEER IS RESPONSIBLE FOR SPECIFYING THE FOLLOWING. MECHANICAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING AND THE INSTALLING OF THE FOLLOWING, AND FOR MAKING FINAL CONNECTIONS TO THIS FOODSERVICE EQUIPMENT UNLESS OTHERWISE NOTED:

- THE INSULATION FOR ALL COOKING EQUIPMENT EXHAUST HOODS AND DUCTS AS REQUIRED BY LOCAL CODES.
 THE HORIZONTAL DUCT WORK FOR ALL DISH / UTENSIL WASHERS. ALL DUCTS MUST HAVE WATER TIGHT JOINTS AND BE GRADED
- BACK TO THE MACHINE. (DO NOT USE ALUMINUM DUCTS.) 3. BALANCED TEMPERED SUPPLY AIR AND EXHAUST AIR IN KITCHEN AREAS TO CONTAIN COOKING ODORS AND PROVIDE A COMFORTABLE WORKING ENVIRONMENT. PROVIDE SWITCHES AND CONTROLS
- FOR SUPPLY AND EXHAUST FANS AND HVAC COMPONENTS.
 VERIFY AND COMPLY WITH ALL APPLICABLE CODES.
 4. THE DUCT COLLARS ON EXHAUST HOODS MAY BE OVERSIZED TO INCREASE EFFICIENCY. PROVIDE ALL TRANSITIONS TO DUCTS AS REQUIRED AND MAKE ALL FINAL CONNECTIONS ON ALL HOODS.
- VERIFY AND COMPLY WITH ALL APPLICABLE CODES. 5. ALL EXHAUST HOOD ASSEMBLIES, DUCTING, COMPONENTS, ETC. SHALL BE UMC TYPE 1 ASSEMBLY, EXCEPT AT WAREWASHING AREAS OR AS OTHERWISE NOTED. VERIFY THAT VENTILATION REQUIREMENTS SHOWN ON THIS PLAN

	FOR FOODSERVICE EQUIPMENT ARE IN COMPLIANCE WITH LOCAL	
	CODES AND REGULATIONS.	
6.	SUGGESTED MINIMUM VENTILATION REQUIREMENTS:	

SUGGESTED MINIMUM VENTILATION		REQUIREMENTS:		
a.	KITCHEN AREAS:	45 TO 60 AIR CHANGES/HOUR		
b.	SERVICE AREAS:	45 TO 60 AIR CHANGES/HOUR		
с.	PREP AREAS:	45 TO 60 AIR CHANGES/HOUR		
d.	WASHING AREAS:	45 TO 60 AIR CHANGES/HOUR		
e.	STORAGE ROOMS:	3 AIR CHANGES/HOUR		
f.	OFFICES:	4 AIR CHANGES/HOUR		
g.	CONDENSING UNITS:	1000 CFM/HP (AIR-COOLED).		
		200 CFM/HP (WATER-COOLED)		
PROVID	E A DOUBLE-WALLED GAS	/ VENT FLUE TO THE		

- PROVIDE A DOUBLE-WALLED GAS / VENT FLUE TO THE ATMOSPHERE AS REQUIRED BY LOCAL CODES. ANY FLUE OF EXCESSIVE LENGTH, WITH BENDS OR OTHER RESTRICTIONS MUST BE PROVIDED WITH A BOOSTER EXHAUST FAN INTERWIRED TO OPERATE WITH THE EQUIPMENT BEING VENTED. BOOSTER FAN SHALL PROVIDE O" S.P. AT CONNECTION TO EQUIPMENT.
 ALL REQUIRED MATERIALS TO MAKE THE FINAL CONNECTIONS TO ALL KITCHEN EQUIPMENT CONTRACTOR PROVIDED EQUIPMENT.
- CENEDAL CONTRACTOR DECUTO
- C. <u>GENERAL CONTRACTOR REQUIREMENTS</u> THE ARCHITECT IS RESPONSIBLE FOR SPECIFYING THE FOLLOWING. GENERAL CONTRACTOR IS RESPONSIBLE FOR PROVIDING THE FOLLOWING UNLESS OTHERWISE NOTED:
- 1. THE IN-WALL REINFORCING OR WALL BACKING FOR ALL WALL MOUNTED, RECESSED OR SEMI-RECESSED EQUIPMENT OR CONTROL PANELS.
- 2. REFER TO DETAIL(S) THIS SHEET FOR DEPRESSION FOR ALL WALK-IN COOLER/FREEZERS, WITH A SMOOTH AND TRANSIT-LEVEL FINISH. THE EXCESS DEPRESSION IS TO BE FILLED WITH GROUT. THE FINISHED FLOOR MATERIALS AND COVED BASES ARE TO BE INSTALLED AFTER THE WALK-IN PANELS HAVE BEEN SET IN PLACE.
- 3. REFER TO DETAIL(S) THIS SHEET FOR DEPRESSION FOR FLOOR TROUGH, WITH A SMOOTH AND TRANSIT-LEVEL FINISH. THE EXCESS DEPRESSION IS TO BE FILLED WITH GROUT.
- A 6" HIGH SOLID CONCRETE PAD WITH TROWEL-SMOOTH AND LEVEL FINISH.
 AN EASILY VISIBLE PERMANENT BENCHMARK INDICATING FINISHED
- FLOOR LEVEL. 6. ANY FIRE RATED MATERIALS FOR EXHAUST VENT DUCTS, VENT STACKS, AND ANY HEAT PRODUCING FOODSERVICE FOURPMENT
- STACKS, AND ANY HEAT PRODUCING FOODSERVICE EQUIPMENT, VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
- 7. THE COVED BASES AT ALL VERTICAL INTERSECTIONS OF ALL KITCHEN FLOORS.
- 8. ALL HOLES OR SLEEVES THRU FLOORS, WALLS AND CEILINGS, AS REQUIRED FOR THE INSTALLATION OF REFRIGERATION, DRINK, ELECTRICAL OR PLUMBING LINES AS SHOWN ON THIS PLAN. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR SEALING HOLES AND SLEEVES AFTER INSTALLATION OF THE LINES.
- 9. ALL PADS OR CURBS FOR FOODSERVICE EQUIPMENT AND / OR ROOF OR SERVICE AREA MOUNTED COMPRESSOR RACKS. VERIFY COMPLIANCE WITH LOCAL CODES AND REGULATIONS.
- COMPLIANCE WITH LOCAL CODES AND REGULATIONS. 10. ALL OPENINGS IN WALLS AS INDICATED ON THIS PLAN FOR ANY RECESSED OR SEMI-RECESSED CONTROL PANELS.
- 11. SLOPE ALL FLOORS TO FLOOR SINKS, FLOOR DRAINS OR
- FLOOR TROUGHS. VERIFY WITH LOCAL CODES. 12. A MINIMUM OF 150 LBS. PER SQUARE FOOT FLOOR LOADING, OR HIGHER AS REQUIRED BY LOCAL CODES.
- 13. RECOMMENDED FINISHED CEILING HEIGHTS IN KITCHEN AREAS AND FOR SPECIFIC FOODSERVICE EQUIPMENT ARE AS FOLLOWS:
 a. KITCHEN AREAS WITH HOODS: 9'-0"
 b. COOLER / FREEZER AREAS: 9'-6"

8'-0"

- c. GENERAL AREAS: d ICE MACHINE AREAS:
- d ICE MACHINE AREAS: 9'-O" ADEQUATE SPACE IS NEEDED ABOVE THE FINISHED CEILINGS FOR MECHANICAL AND ELECTRICAL WORK, ESPECIALLY FOR EXHAUST HOOD DUCTING. PLEASE NOTIFY RICCA NEWMARK DESIGN IF HEIGHTS ARE LESS
- PLEASE NOTIFY RICCA NEWMARK DESIGN IF HEIGHTS ARE LESS THAN RECOMMENDED MINIMUMS.
 14. MANDATORY FOR ALL WALK-IN FREEZER COMPARTMENTS OVER
- 600 SQ. FT. AREA, PROVIDE FREEZE PREVENTION BELOW THE INSULATED FLOOR SLAB ON GRADE. SUGGESTIONS ARE DRAINAGE/VENTING SYSTEM, HEAT TRACE SYSTEM, AND/OR REFRIGERATION HEAT GAIN GLYCOL SYSTEM.



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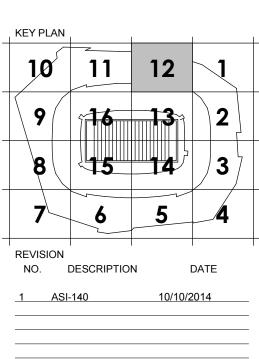
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HKS PROJECT NUMBER 16246.000 DATE MAY 13, 2014 ISSUE CCD-060

SHEET TITLE EVENT LEVEL LAUNDRY BLDG CONDITIONS & VENTILATION PLAN