ADD ALT. #27.2

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. REFER TO THE APPROVED SHOP DRAWINGS FOR SUPPLEMENTAL ARCHITECT / INTERIORS / BRANDING

HKS, INC 350 N. ST. PAUL ST., SUITE 100, DALLAS, TX 75201

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.

THE KITCHEN EQUIPMENT CONTRACTOR MUST CONFIRM THAT:

- 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 coved bases at all vertical intersections of all kitchen floors.

- 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.

- All pads or curbs for foodservice equipment and/or roof or service area mounted compressor racks. Verify compliance with local codes and regulations.

- All openings in walls as indicated on this plan for any 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.

- The recommended finished ceiling heights in kitchen areas and for specific foodservice equipment are as follows:
  - Kitchen areas with hoods: 9'-0"
  - Cooler / freezer areas: 9'-6"
  - General areas: 8'-0"
  - Ice machine areas: 9'-0"

- Mandatory for all walk-in freezer compartments over 10' - 0".

- Suggested minimum ventilation requirements:
  - 200 CFM/HP (water-cooled).

- 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. The flue shall be designed to vent the equipment being flued. The booster fan shall provide 0" S.P. at connection to equipment. The fan interwired to operate with the equipment being vented.

- Slope all floors to floor sinks, floor drains or floor troughs. Verify with local codes.

- Recommended finished warehouse requirements:
  - Cooler areas:
    - 10'-0" ceiling height
    - Suspended or R骐sded ceilings
  - Freezer areas:
    - 10'-0" ceiling height
    - Suspended or R骐sded ceilings

- All electrical, mechanical and air conditioning work must be in accordance with the electrical, mechanical and air conditioning plans. Interconnection of the equipment must be provided. All equipment must be interwired to operate with the equipment being flued. The booster fan shall provide 0" S.P. at connection to equipment. The fan interwired to operate with the equipment being flued.

- A copy of the Canada B247-01 codes, maps, tables, and drawings are to be included with the shop drawings. The Canada B247-01 code is to be followed for all equipment and electrical work. Special equipment is to be used in accordance with the equipment manufacturer's instructions.

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