GENERAL NOTES

1. The service requirements shown on these plans are for food service equipment specified by the Oregon Convention Center (refered to as OCC). These plans are prepared and furnish for the purpose of indicating equipment service requirements and rough-in spotting locations only and do not relieve the General Contractor, Sub-Contractors, or other involved trades of the responsibility of the above parties to consult with the Architect, Owner or his Representative concerning all other requirements of the building.

2. All miscellaneous parts and items including but not limited to Fire Protection, Heads, Trim Rings, Faucets, Valves, Traps, Flashing, Wiring, Magnetic Starter, Disconnects, Electric Panels, Thermal Overload Protection, Cords, Plugs, etc. are supplied by the appropriate subcontractor unless otherwise specified on these plans or by separate written contract.

3. Plumbing, Electric, and Refrigeration rough-in and final connections and hook-up shall be provided and performed by the respective subcontractors in compliance with applicable national, state, and local codes. All rough-ins are subject to change and verification pending the final selection and location of all equipment and Designated requirements from City Water Supply & Delivery.

4. The General Contractor shall provide and install the proper backing for wall and ceiling mounted equipment, shelving, brackets, braces, table cantilever bases, stool cantilever brackets, hand railing, etc. As required and indicated on the OCC Plans, Specifications Schedules, Notes and equipment brochures.

5. All items noted "existing, vendor, future, by other, and NIC (not in contract)" shall be verified by the respective subcontractor for size and requirements prior to rough-in and final connection.

6. The General Contractor shall provide non-combustible, one (1) hour-rated (minimum) wall(s) behind and adjacent to cooking equipment as required by national, state, and local codes and ordinances.

7. The General Contractor shall provide floor, wall, ceiling, and roof penetrations, and sleeves for refrigeration, syrup, inert gases, beer line(s) to accommodated the requirements and proper installation of all food service equipment.

8. It shall be the responsibility of the General Contractor to provide weather protection for all roof, floor and wall penetrations prior to and during the installation of the food service dealer's equipment and furnishings.

9. It shall be the responsibility of the General Contractor to properly seal all floor, roof and wall penetrations as required after the installation of the food service dealer's equipment and furnishings.

10. It shall be the responsibility of the General Contractor to notify Owners of any corrections, comments, or revisions on the plan set as approved for building permit, immediately upon receipt of said plans and permit, prior to site Demolition and Construction.

All dimensions shown on these plans are measured from finished walls, floor, ceiling, and/or centerlines of utility rough-ins. The sub-contractors shall make necessary allowances for finishes during rough-in as required.

HEALTH DEPARTMENT CRITERIA

WATER & SEWER:	City
EMPLOYEES:	N/A
EQUIPMENT:	all equipment is NSF approved
IN & OUT WALK-IN WALL SURFACES:	MFG. SPECIFIED (FRP) with / DIAMOND PLATE ALUM. WAINSCOTT TO 3' AFF
LIGHTING:	New, F5, 1' x 4', 2 tube with min. of 20 foot candles (215 lux) of light in all food prep areas and 10 foot candles (100 lux) in storage areas. Shatter shields will be provided in food, work and storage areas.
FOOD:	Food Storage facility
HAND WASHING:	N/A
SINKS & LAVS:	N/A
HOOD EXHAUST SYSTEM:	N/A
FAUCETS:	All faucets shall have a combination faucet. Mop sink faucet shall have an anti-siphon device
FLOOR SINKS:	All floor sinks shall be easily accessible and cleanable
WATER HEATER:	N/A
STORE HOURS:	N/A
NOTE:	24 hours notification to the health department is required for all inspections prior to store opening.

Project must meet CITY, COUNTY and STATE health department regulations criteria.

MULTIUSE WALK-IN BOXES

OREGON CONV. CENTER PORTLAND OR 97232

SERVICES DESCRIPTION

DEMO AND DISPOSE EXISTING WALK-IN AND ASSOCIATED EQUIPMENT.
PATCH, REPLACE & INSTALL FLOORING, OFFICES, TRIM, PAINT ETC.
INSTALL NEW WALK-IN BOXES, & ASSOCIATED EQUIPMENT.
CONNECT AND START UP AS REQUIRED.

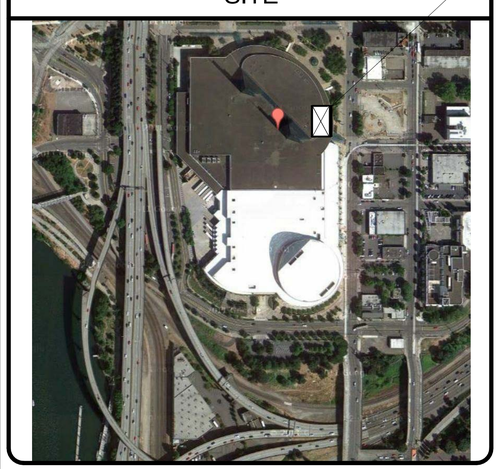
GENERAL INFORMATION

STORE LOCATION:

LOCATION REFERANCE:	PORTLAND
STREET ADDRESS:	**777 N.E. ML KING BLVD.**
SUITE:	
CITY	**PORTLAND**
STATE:	**OR**
ZIP:	**97232**
TENANT INFORMATION:	
DBA:	**PORTLAND METRO**
STREET ADDRESS:	**777 N.E. MLK BLVD.**
SUITE:	
CITY:	**PORTLAND**
STATE:	**OR**
ZIP:	**97232**
PHONE:	**(503) 797-1929**
FAX:	
CONTACT	**JOSH LIPSCOMB (PROJECT MGR.)**
EMAIL:	**JOSH.LIPSCOMB@oregonmetro.gov**
CONTACT:	
EMAIL:	
LANDLORD INFORMATION:	CITY OF PORTLAND METRO
COMPANY NAME:	PORTLAND OREGON METRO
CONTACT:	
STREET ADDRESS:	
SUITE:	
CITY:	
STATE:	
ZIP:	
PHONE:	
FAX:	
EMAIL:	
TEAM CONTRACTOR:	KELMAN ACRES
COMPANY:	THE SMITH AND GREENE COMPANY
CONTRACTOR #:	(KITCHEN EQPMT. CONTRACTOR)
NAME:	
ADDRESS:	

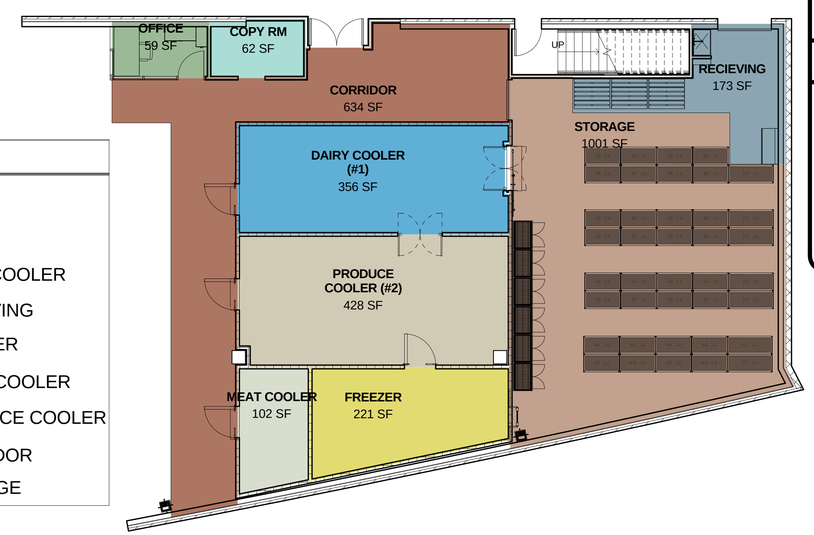
SITE

APPROX LOCATION



Room Legend

59 SF	OFFICE
62 SF	COPY
102 SF	MEAT COOLER
173 SF	RECIEVING
221 SF	FREEZER
356 SF	DAIRY COOLER
428 SF	PRODUCE COOLER
634 SF	CORRIDOR
1001 SF	STORAGE



1 AREA PLAN
1/8" = 1'-0"

CODE REQUIREMENTS

CODE ANALYSIS (PER 2006 I.B.C.)

FLOOR AREA CALCULATIONS:

DAIRY COOLER #1:	356 square feet
PRODUCE COOLER #2:	428 square feet
MEAT COOLER / BLAST CHILLER	102 square feet
FREEZER:	221 square feet
STORAGE:	1001 square feet
OFFICES (COPY, OFFICE):	120 square feet
CORRIDOR	633 square feet
RECIEVING	174 square feet
TOTAL FLOOR SPACE:	3035 square feet

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COVER PAGE
1/4" = 1'-0"

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SHEET SIZE
D size (36"x24")
SCALE: 1/4"=1'0" (UON)

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COVER SHEET

Revision/Issue	Date
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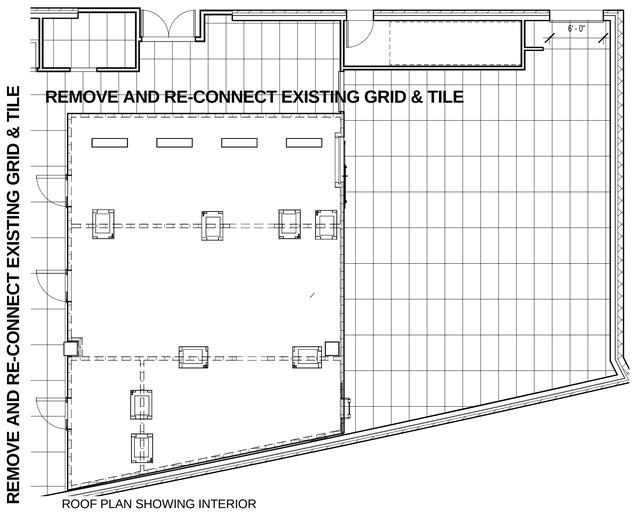
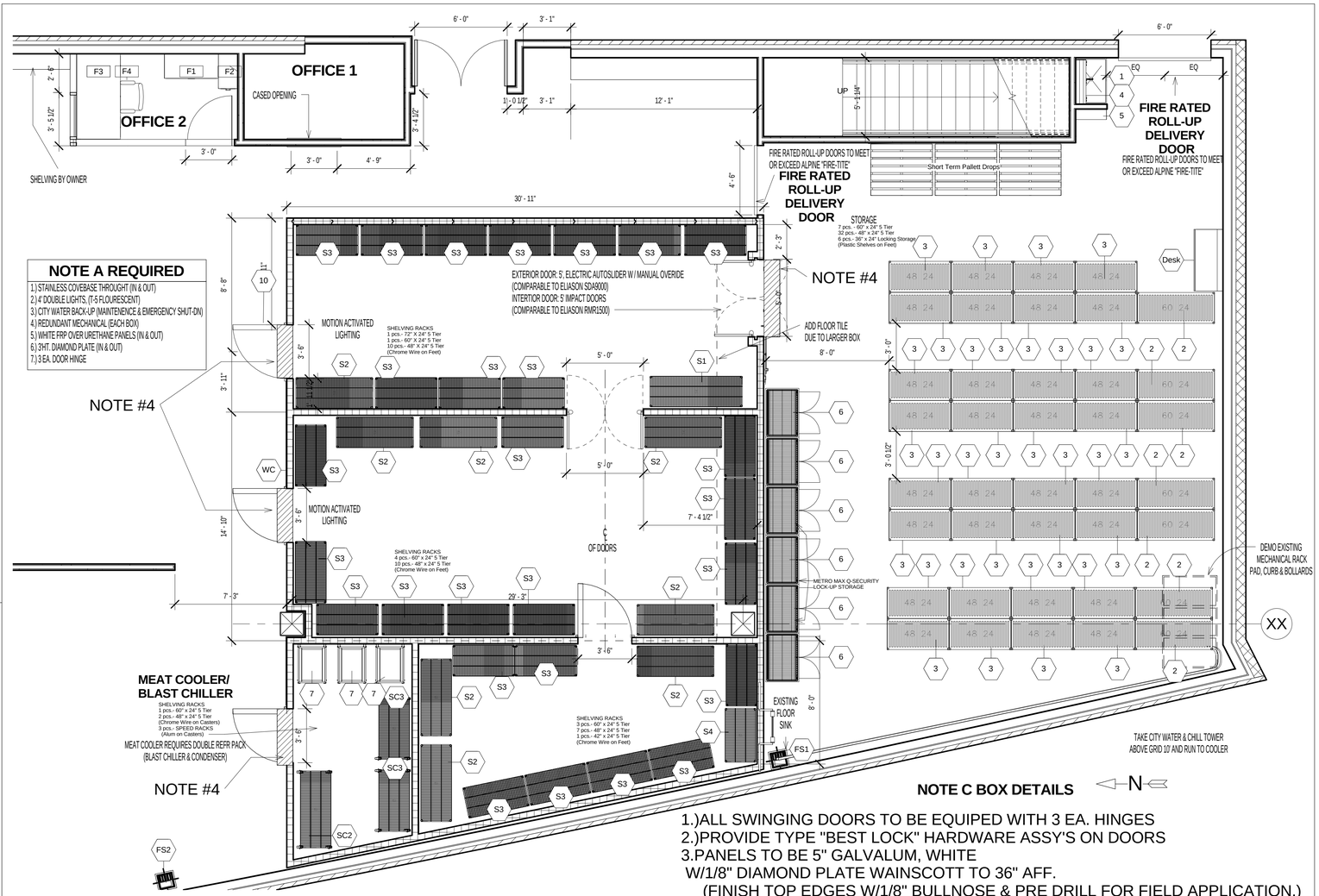


2 ROOF PLAN SHOWING INTERIOR EQUIPMENT
1/8" = 1'-0"

NEW TILE TO MATCH EXISTING KITCHEN TILE
(NOTE)
ALL GRID, CEILING TILE & FIRE SUPRESSION
WILL MEET CURRENT SEISMIC REQUIREMENTS



1 FLOOR PLAN
1/4" = 1'-0"

NOTE A REQUIRED

1.) STAINLESS COVEBASE THROUGHT (IN & OUT)
2.) 4" DOUBLE LIGHTS, (T-5 FLOURESCENT)
3.) CITY WATER BACK-UP (MAINTENENCE & EMERGENCY SHUT-DN)
4.) REDUNDANT MECHANICAL (EACH BOX)
5.) WHITE FRP OVER URETHANE PANELS (IN & OUT)
6.) 3'HT. DIAMOND PLATE (IN & OUT)
7.) 3 EA. DOOR HINGE

NOTE C BOX DETAILS

1.)ALL SWINGING DOORS TO BE EQUIPED WITH 3 EA. HINGES
2.)PROVIDE TYPE "BEST LOCK" HARDWARE ASSY'S ON DOORS
3.PANELS TO BE 5" GALVALUM, WHITE
W/1/8" DIAMOND PLATE WAINSCOTT TO 36" AFF.
(FINISH TOP EDGES W/1/8" BULLNOSE & PRE DRILL FOR FIELD APPLICATION.)

Equipment Schedule

ITEM	QTY.	Description	MFG.	Model
1	1	MOP SINK	BY OWNER	CUSTOM
2	7	SHELVING RACKS PLASTIC	AMCO	SHELVING PLASTIC 60"
3	32	SHELVING RACKS PLASTIC	AMCO	SHELVING PLASTIC 48"
4	1	UTILITY SHELF	ADVANCE TABCO	K-245
5	1	UTILITY SHELF	ADVANCE TABCO	K-245
6	6	SECURITY LOCKER-EXISTING	AMCO	SECURITY Q
7	3	SPEED RACKS	NEW AGE	1333
10	1	IMPERIAL WALK-IN COOLER/FREEZER/ BLAST CHILLER	IMPERIAL	11-BX46329
CC1	1	WALK-IN DAIRY COOLER COND UNIT 1	LARKIN	HWN025X6C
CC2	1	WALK-IN DAIRY COOLER COND UNIT 2	LARKIN	HWN025X6C
CC3	1	WALK-IN PRODUCE COOLER COND UNIT 1	LARKIN	HWN025X6C
CC4	1	WALK-IN PRODUCE COOLER COND UNIT 2	LARKIN	HWN025X6C
CC5	1	WALK-IN FREEZER COND UNIT 1	LARKIN	ZWN030L6C
CC6	1	WALK-IN FREEZER COND UNIT 2	LARKIN	ZWN030L6C
CC7	1	WALK-IN BLAST CHILLER COND UNIT 1	LARKIN	ZWN035X6C
CC8	1	WALK-IN BLAST CHILLER COND UNIT 2	LARKIN	ZWN035X6C
CN2	1	CONV. OUTLET 2	BY E.C.	DCO
Desk	1	DELIVERY DESK	MILLWORK	CUSTOM
EV1	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185AB EC
EV2	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185AB EC
EV3	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185 EC
EV4	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185 EC
EV5	1	EVAPORATOR COILS	LARKIN BY KEC	LCE694BB EC
EV6	1	EVAPORATOR COILS	LARKIN BY KEC	LCE694BB EC
EV7	1	EVAPORATOR COILS	LARKIN BY KEC	LCE4235BB EC
EV8	1	EVAPORATOR COILS	LARKIN BY KEC	LCE4235BB EC
FS1	1	FLOOR SINK 1/2 GRATE	BY P.C.	12" SQ
FS2	1	FLOOR SINK 1/2 GRATE	BY P.C.	12" SQ
LDR	1	ROOFTOP LADDER	OKEEFFE	501 HD
MSL	12	MOTION SENSOR SWITCH-LIGHTING	EC	BY ELECTRIC CONTRACTOR
P1	3	PALLETT	BULK	3X4
S1	1	SHELVING RACKS 72" X 24"	AMCO	LOT
S2	8	SHELVING RACKS 60" X 24"	AMCO	LOT
S3	27	SHELVING RACKS-48" X 24"	AMCO	LOT
S4	1	SHELVING RACKS-42" X 24"	AMCO	LOT
SC2	1	SHELVING 60" X 24" W/CASTERS	AMCO	LOT
SC3	2	SHELVING 48" X 24" W/CASTERS	AMCO	LOT
WC	1	DIAMOND PLATE, ALUM	BULK	1/8" ALUM WAINSCOTT

NOTE B DETAILS

1.)DEMO EXISTING WALK-IN COOLER BOXES
2.)REPAIR AS NEEDED PIT FOR FREEZER FLOOR
3.)ASSEMBLE NEW WALK-IN BOXES (BY K.E.C.)& ASSOCIATED EQUIPMENT
4.)RELOCATE AND RECOVER ACCESS RAMPS FOR COOLERS (MATCH TO EXISTING [NEW] CONDITIONS
5.)EXPAND OFFICE SPACE TO ADDITIONAL OFFICE INCLUDING PAINT, ELECTRIC, DOOR & HARDWARE, FLOOR COVERING CEILING, ETC.
6.)CONDENSATE & REFRIGERATION RUNS BY K.E.C.
7.)MECHANICAL CONNECTIONS BY G.C.
(ADD COOLING TOWER CONNECTIONS & CITY WATER REDUNDANCY) VERIFY SPECS WITH K.E.C./G.C.
8.)CEILING-MATCH EXISTING KITCHEN GRID & TILES
9.)RE-USE EXISTING LIGHT FIXTURES WHEN POSSIBLE
10.) TRIM ALL HORIZONTAL & VERTICAL OPENINGS WITH SS CLOSURE PANELS.

FIRE PROTECTION

1.) MODIFY & REPLACE SPRINKLER SYSTEM HEADS & TRIM RINGS TO CURRENT FIRE CODES
2.) ALL IMPROVEMENTS TO BE RATED TO PORTLAND AREA EARTHQUAKE SUBDUCTION ZONE STANDARDS.

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EQUIPMENT PLAN

Revision/Issue	Date
ROUGH DRAFT	06/18/12
SUBMITTAL	07/17/12
REV.P&E SHEET SET	08/06/12
2-REV. P&E SET	08/10/12

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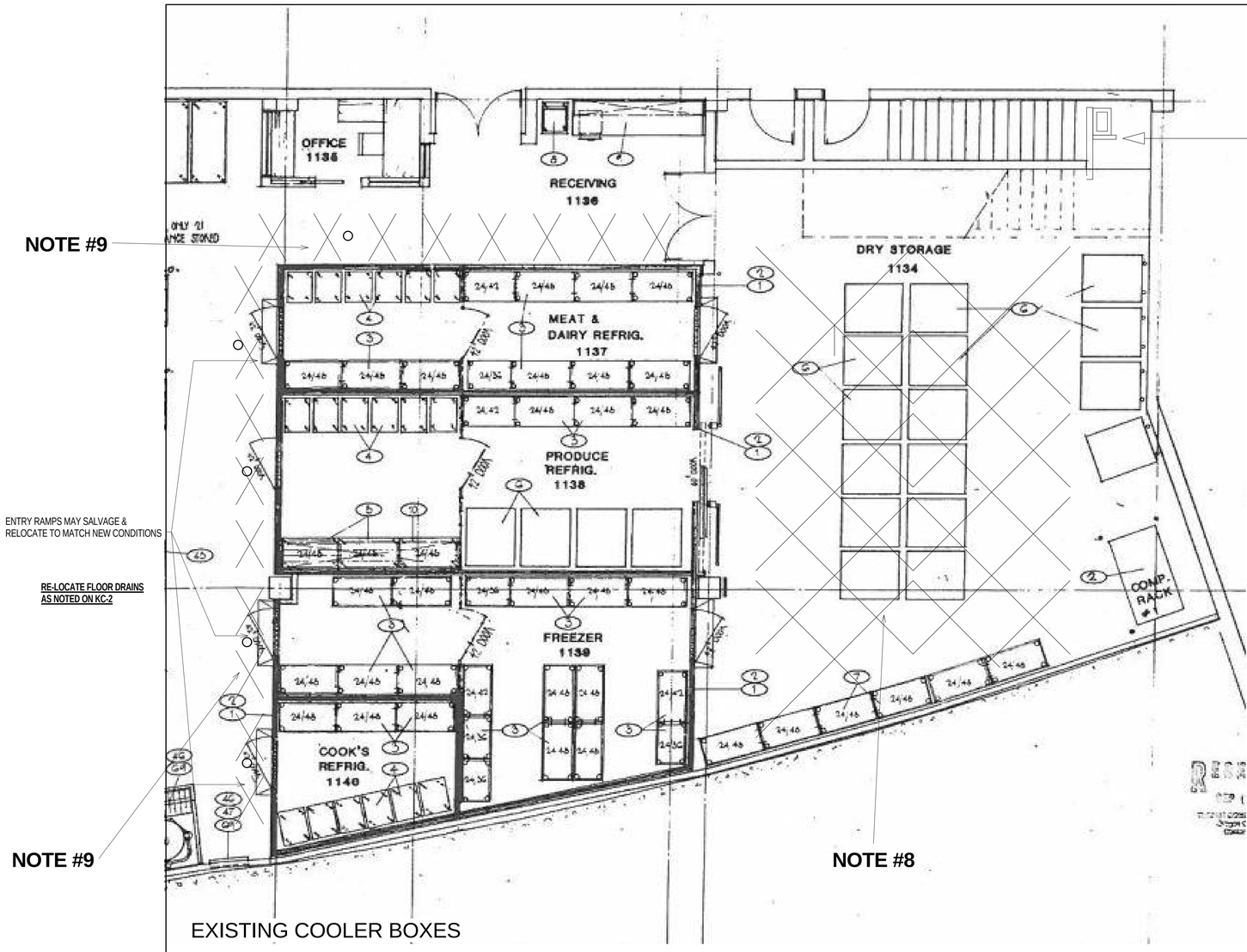


DEMO NOTES

1.) REMOVE EXISTING JANITOR CLOSET & RELOCATE PLUMBING & HDWE. TO NEW LOCATION. (NEW WALLS TO MATCH EXISTING)SEE KC-1 FOR LOCATION

2.) DEMO & DISPOSE EXISTING WALK-IN COOLER BOXES

3.) REPAIR AS NEEDED PIT FOR FREEZER FLOOR (EXISTING FLOOR TO FIT NEW FREEZER)

4.) DEMO & REMOVE EXISTING COMPRESSOR RACK, PIPING & DISCONNECT CITY WATER SUPPLY (WATER COOLING WILL BE REQUIRED FOR NEW SYSTEM)

5.) RELOCATE AND RECOVER ACCESS RAMPS FOR COOLERS (MATCH TO EXISTING [NEW] CONDITIONS

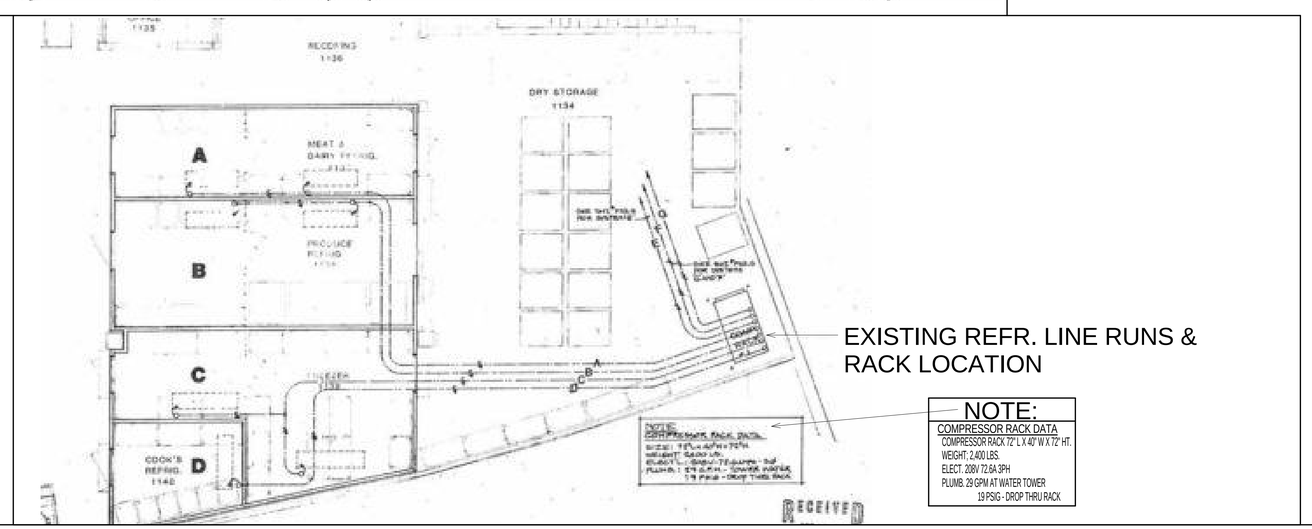
6.) RELOCATE FLOOR DRAINS TO CENTER DOOR OPENING, 3' OFF WALL (PER CODE REQUIREMENTS) [SHEET KC-2 PLUMBING PLAN]

7.) REMOVE EXISTING DOUBLE & SINGLE DOOR. FURR OUT OPENINGS TO ACCEPT & SUPPORT ROLL-UP DOORS

8.) DEMO EXISTING GRID & CEILING TILES TO MATCH EXISTING IN MAIN KITCHEN. (MAINTAIN SEISMIC CODE REQUIREMENTS)

9.) REMOVE AND RE-CONNECT EXISTING GRID & TILE IN MAIN KITCHEN.

10.) REPAIR FLOOR TILES RESULTING FROM ALTERED FOOTPRINT.



NOTE:
COMPRESSOR RACK DATA
COMPRESSOR RACK 72" L X 40" W X 72" HT.
WEIGHT: 2,400 LBS.
ELECT. 208V 72.6A 3PH
PLUMB. 29 GPM AT WATER TOWER
19 PSIG - DROP THRU RACK

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DEMO PLAN

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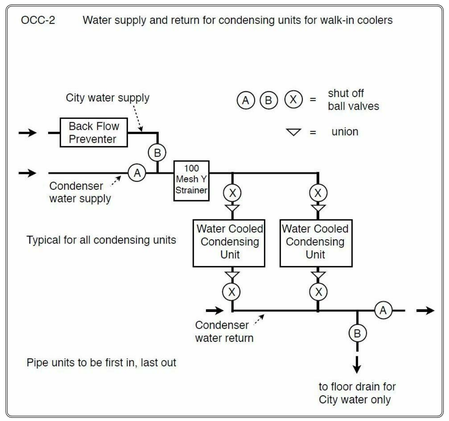
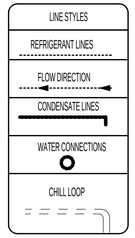
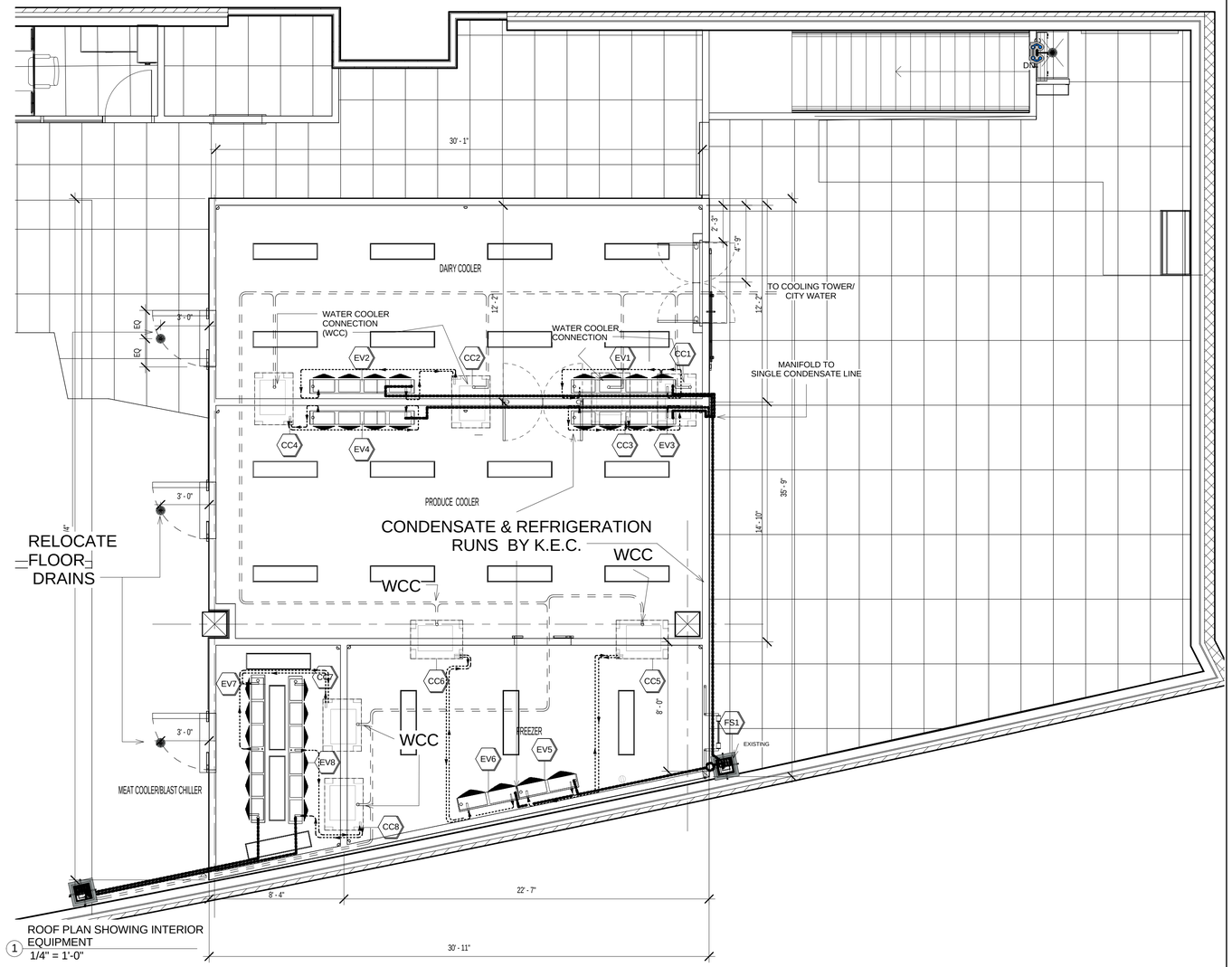


CONDENSING UNIT WATER SUPPLY
1/4" = 1'-0"





ROOF PLAN SHOWING INTERIOR EQUIPMENT
1/4" = 1'-0"

PLUMBING NOTES

1. PLUMBING PLAN SHOWS ROUGH-IN AND CONNECTION LOCATIONS WITH DIMENSIONS AND CAPACITIES. PLUMBING CONTRACTOR RESPONSIBLE FOR CODE REQUIREMENT MODIFICATIONS
2. PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL ALL NECESSARY VALVES, TRAPS, TAIL PIECES, LINE STRAINERS, PRESSURE REDUCING VALVES AND VACUUM BREAKERS TRAP PRIMING DEVICES AND CONNECT ALL WATER, AND WASTE LINES TO FOOD SERVICE AND BEVERAGE EQUIPMENT.
3. PLUMBING CONTRACTOR SHALL INSTALL AND CONNECT ALL FINAL CONNECTIONS.
4. PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL ALL INDIRECT WASTE LINES FROM FOOD SERVICE AND BEVERAGE EQUIPMENT TO FLOOR DRAINS AND SINKS AND INSULATE WASTE LINES FROM ICE BINS, EVAPORATORS AND BAIN MARIES.
5. PLUMBING CONTRACTOR SHALL BE RESPONSIBLE FOR ADA BATHROOM COMPLIANCE AND WITH LOCAL CODE REQUIRMENTS, IF NEEDED
6. REFRIGERATION LOOPS & REFRIGERATION CONDENSATE BY K.E.C.

Plumbing Notes
1/4" = 1'-0"

PLUMBING SCHEDULE

Mark	Count	Description	Model	Manufacturer	Cold Water Flow	Plumbing Remarks
1	1	MOP SINK	CUSTOM	BY OWNER		CONNECT H&C @ 36" AFF STUB OUT
CC1	1	WALK-IN DAIRY COOLER COND UNIT 1	HWN025X6C	LARKIN	5 GPM	VERIFY DATA SHEETS
CC2	1	WALK-IN DAIRY COOLER COND UNIT 2	HWN025X6C	LARKIN	5 GPM	VERIFY DATA SHEETS
CC3	1	WALK-IN PRODUCE COOLER COND UNIT 1	HWN025X6C	LARKIN	5 GPM	VERIFY DATA SHEETS
CC4	1	WALK-IN PRODUCE COOLER COND UNIT 2	HWN025X6C	LARKIN	5 GPM	VERIFY DATA SHEETS
CC5	1	WALK-IN FREEZER COND UNIT 1	ZWN030L6C	LARKIN	3 GPM	VERIFY DATA SHEETS
CC6	1	WALK-IN FREEZER COND UNIT 2	ZWN030L6C	LARKIN	3 GPM	VERIFY DATA SHEETS
CC7	1	WALK-IN BLAST CHILLER COND UNIT 1	ZWN035X6C	LARKIN	6 GPM	VERIFY DATA SHEETS
CC8	1	WALK-IN BLAST CHILLER COND UNIT 2	ZWN035X6C	LARKIN	6 GPM	VERIFY DATA SHEETS
EV1	1	EVAPORATOR COILS	LCA6185AB EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV2	1	EVAPORATOR COILS	LCA6185AB EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV3	1	EVAPORATOR COILS	LCA6185 EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV4	1	EVAPORATOR COILS	LCA6185 EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV5	1	EVAPORATOR COILS	LCE694BB EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV6	1	EVAPORATOR COILS	LCE694BB EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV7	1	EVAPORATOR COILS	LCE4235BB EC	LARKIN BY KEC		VERIFY DATA SHEETS
EV8	1	EVAPORATOR COILS	LCE4235BB EC	LARKIN BY KEC		VERIFY DATA SHEETS
FS1	1	FLOOR SINK 1/2 GRATE	12" SQ	BY P.C.		EXISTING
FS2	1	FLOOR SINK 1/2 GRATE	12" SQ	BY P.C.		EXISTING

PLUMBING SYMBOLS

symbol	description
	GAS LINE FLEX CONNECTOR
	GAS REGULATOR TO MAIN
	HOT & COLD WATER (8" SPREAD) HOT & COLD WATER (4" SPREAD)
	HW-HOT WTR or CW - COLD WTR
	HW & CW - WITH DIRECT DRAIN
	WASTE, DIRECT-CONNECTED. UNLESS NOTED "OPEN HUB"
	FLOOR DRAIN, TRAP PRIMER
	INDIRECT WASTE CONNECTION
	FLOOR SINK, W / 1/2 GRATE (12" SQ)
	FLOOR SINK, W / 3/4 GRATE (8" RND.)

Plumbing Symbols
1/4" = 1'-0"

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PLUMBING PLAN

Revision/Issue	Date
ROUGH DRAFT	06/18/12
SUBMITTAL	07/17/12
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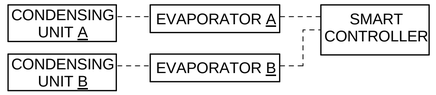
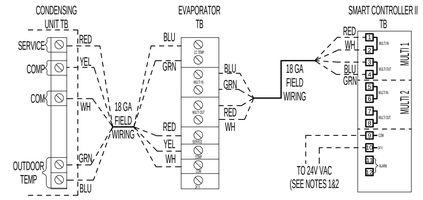
ELECTRIC NOTE:

6 EA, 18 GAUGE COLOR CODED WIRES
[18/6 THERMOSTAT WIRE]
FROM EACH CONDENSING UNIT TO ASSOC. EVAP COIL
AT RELATED WALK-IN BOX.



24 VOLT CONNECTION WIRING W/SINGLE SYSTEM.

CONNECTION DIAGRAM FOR SMART CONTROLLER II
(WITH ONE EVAPORATOR)



1) CAN BE SUPPLIED INDEPENDANTLY BY USING A 120/24 VAC POWER SUPPLY (300mA).
2) CAN BE CONNECTED TO (1) BEACON BOARD AT THE EVAPORATOR (TERMINALS 24V & C).
3) ALARM CONNECTION GOES TO A DRY CONTACT THAT CLOSES UPON LOSS OF POWER OR WHEN ALARM IS ACTIVATED (120VAC, 1AMP CONTACT

ELECTRICAL SYMBOLS

symbol	description
	FIXTURE MTD J-BOX
	FIXTURE MTD RECEPTACLE
	DUPLEX RECEPT., 20-AMP, 120V, GRD TYPE, VERTICALLY MTD (UON)
	SIMPLEX RECEPT., 20-AMP, 120V, GRD TYPE, VERTICALLY MTD (UON)
	JUNCTION BOX, VERT MT
	SINGLE POLE SWITCH
	MOISTURE-PROOF LIGHT FIXTURE
	WATERPROOF THERMOSTAT
	SINGLE RECEPT / 208V, GRD TYPE, VERTICALLY MTD (UON)
	DATA POINT (POS/CREDIT TERMINAL)
	HARD WIRE CONNECTION POINT

Electrical Symbols
1/4" = 1'-0"

SIGNAGE CONTROLS

1. ALL EXTERIOR SIGNS SHALL BE CAPABLE OF BEING AUTOMATICALLY SWITCHED OFF DURING THE DAYLIGHT HOURS AND ON-USE NIGHTTIME HOURS BY EITHER A COMBINATION OF TIMER AND PHOTOCELL, OR A TIMER WITH ASTRONOMIC CONTROL.

2. AUTOMATIC TIME SWITCHES SHALL HAVE PROGRAM BACK-UP CAPABILITIES, WHICH PREVENT THE LOST OF PROGRAM AND TIME SETTINGS FOR AT LEAST 10 HOURS, IF POWER IS INTERRUPTED.

3. SUGGESTED MODEL:
"Z" SERIES ASTRONNOMICAL TIMER BY TORK (OR EQUAL) WWW.TORK.COM

NOTE "A"

120V, 1 PHASE, SERVICE 10.0 AMPS. STUB AS NOTED. CONNECT AT POS STATIONS. (DEDICATED CIRCUIT, ISOLATED GROUND, ADD PHONE LINE. PROVIDE EMPTY J-BOX WITH CONDUIT FOR INTERCONNECTING POS SYSTEM, CREDIT CARD, DSL, PHONE AND FAX LINE) (VERIFY ALL REQUIRMENTS WITH POS SYSTEM SUPPLIER.)

NOTE

ALL WALL MOUNT ELECTRICAL RECEPTICLES AND J-BOXES ARE TO BE FLUSH MOUNTED IN WALLS WITH NO EXPOSED CONDUIT SHOWING ON SURFACE OF WALLS. CONTRACTOR TO PROVIDE MINIMUM WALL FURRING IF REQUIRED.
OUTLETS ARE DIMENSIONED "ON-CENTER"

ELECTRICAL NOTES

1. ELECTRICAL PLAN SHOWS ROUGH-IN AND CONNECTION LOCATIONS AND DIMENSIONS WITH CAPACITIES. ELECTRICAN IS RESPONSIBLE FOR VARIATIONS TO MEET CODE REQUIREMENTS.

2. ELECTRICAL SYSTEM IS DESIGNED FOR 120/208 VOLTS, 1 & 3 PHASE, 60 HERTZ. 4 WIRE SYSTEM.

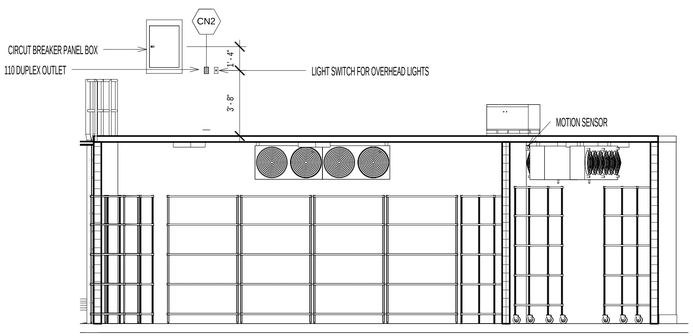
3. ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL ALL JUNCTION BOXES, RECEPTACLES, COVER PLATES, PULL BOXES, CONDUIT AND WIRING EXCEPT WHERE NOTED.

4. ALL CONDUIT RUNS INDICATED FOR REFRIGERATION, DRINK AND LIQOUR SYSTEM LINES SHALL BE FURNISHED AND INSTALLED BY ELECTRICAL CONTRACTOR. CONDUIT SHALL HAVE 24" (800 MM) MINIMUM RADIUS BENDS.

5. ELECTRICAL DIVISION SHALL FURNISH AND INSTALL EMPTU CONDUIT WITH JUNCTION BOXES FOR INSTALLATION OF OWNER SUPPLIED ELECTRONIC CASH CONTROL SYSTEMS. ELECTRICAL IN ACCORDANCE WITH OWNER AND MANUFACTURER'S REQUIREMENTS.

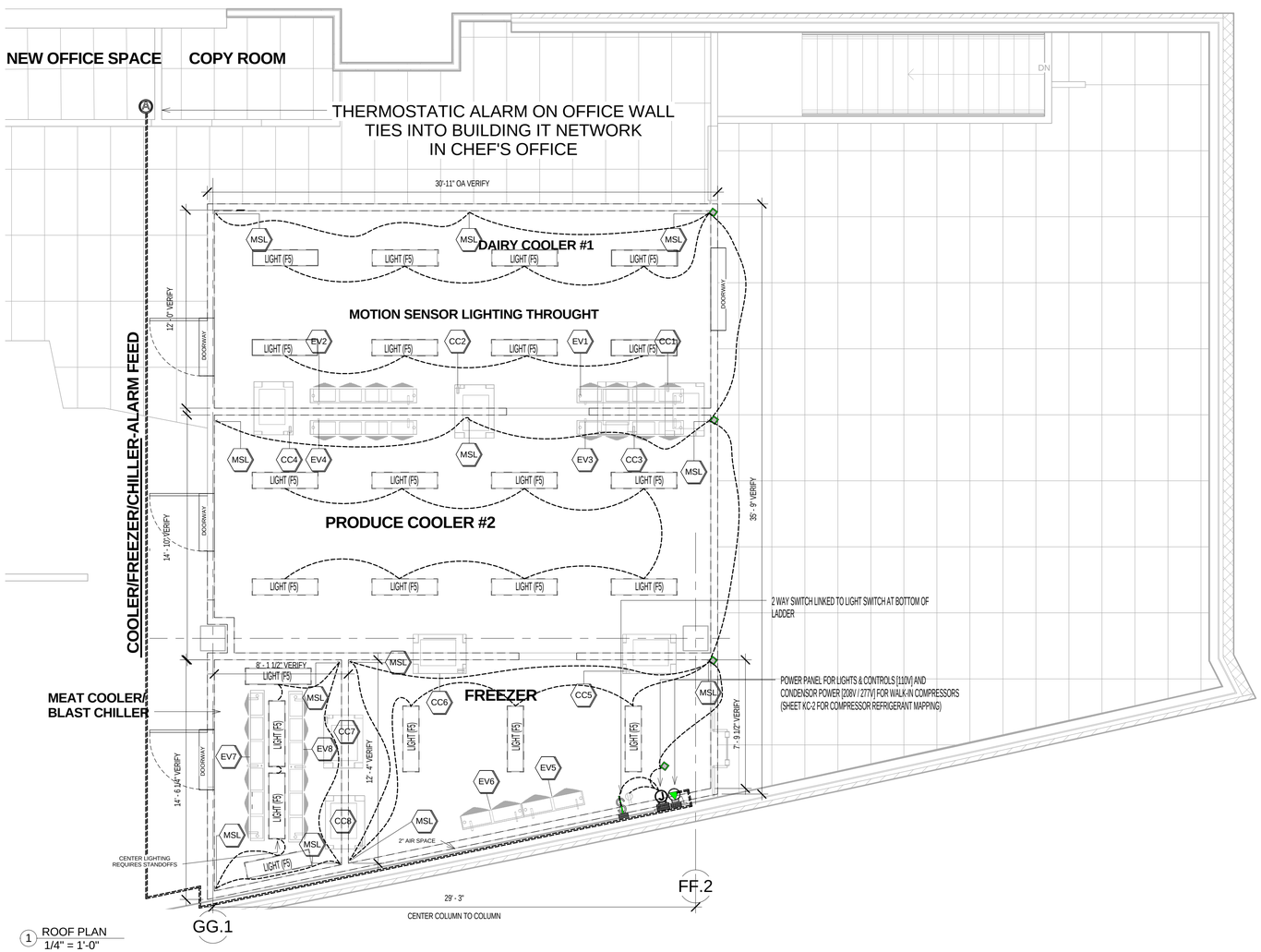
6. ELECTRICAL CONTRACTOR TO VERIFY INSTALLATION INSTRUCTIONS OF EQUIPMENT.

Electrical Notes, Symbols & Details
1/4" = 1'-0"



2 SECTION SHOWING BACK WALL
1/4" = 1'-0"

ELECTRICAL SCHEDULE									
Mark	Count	Description	Manufacturer	Model	FL Amps	HP	Volts	Phase	Cycle
CC1	1	WALK-IN DAIRY COOLER COND UNIT 1	LARKIN	HWN025X6C	8 A	1/15	208 V	3	60 Hz
CC2	1	WALK-IN DAIRY COOLER COND UNIT 2	LARKIN	HWN025X6C	8 A	1/15	208 V	3	60 Hz
CC3	1	WALK-IN PRODUCE COOLER COND UNIT 1	LARKIN	HWN025X6C	8 A	1/15	208 V	3	60 Hz
CC4	1	WALK-IN PRODUCE COOLER COND UNIT 2	LARKIN	HWN025X6C	8 A	1/15	208 V	3	60 Hz
CC5	1	WALK-IN FREEZER COND UNIT 1	LARKIN	ZWN030L6C	10 A	1/15	208 V	3	60 Hz
CC6	1	WALK-IN FREEZER COND UNIT 2	LARKIN	ZWN030L6C	10 A	1/15	208 V	3	60 Hz
CC7	1	WALK-IN BLAST CHILLER COND UNIT 1	LARKIN	ZWN035X6C	12 A	1/15	208 V	3	60 Hz
CC8	1	WALK-IN BLAST CHILLER COND UNIT 2	LARKIN	ZWN035X6C	12 A	1/15	208 V	3	60 Hz
EV1	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185AB EC	4 A	1/15	115 V	1	60 Hz
EV2	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185AB EC	4 A	1/15	115 V	1	60 Hz
EV3	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185 EC	4 A	1/15	115 V	1	60 Hz
EV4	1	EVAPORATOR COILS	LARKIN BY KEC	LCA6185 EC	4 A	1/15	115 V	1	60 Hz
EV5	1	EVAPORATOR COILS	LARKIN BY KEC	LCE694BB EC	8 A	1/15	115 V	1	60 Hz
EV6	1	EVAPORATOR COILS	LARKIN BY KEC	LCE694BB EC	8 A	1/15	115 V	1	60 Hz
EV7	1	EVAPORATOR COILS	LARKIN BY KEC	LCE4235BB EC	24 A	1/15	208 V	1	60 Hz
EV8	1	EVAPORATOR COILS	LARKIN BY KEC	LCE4235BB EC	24 A	1/15	208 V	1	60 Hz



1 ROOF PLAN
1/4" = 1'-0"

Smith & Greene COMPANY
Smith & Greene Company
FOOD SERVICE EQUIPMENT & DESIGN
19015 - 66TH AVE SOUTH
KENT, WA 98032
(425) 656-8000 * FX (425) 656-8075

Oregon Convention Center
777 N.E. ML King Blvd.
Portland OR. 97232

SALES PERSON
Kelman Acres
(503) 686-8879 (866)913-7315
kelmanac@smithandgreene.com

SHEET SIZE
D size (36"x24")
SCALE: 1/4"=1'0" (UON)

BACKGROUND BY:
OCC

DESIGN BY:
Kelman Acres
Smith and Greene Co.

DRAFTER:
3-D Design Services
(360) 769-3970
clydelang@gmail.com

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ELECTRIC PLAN

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ROUGH DRAFT	06/18/12
SUBMITTAL	07/17/12
REV.P&E SHEET SET	08/06/12
2-REV. P&E SET	08/10/12

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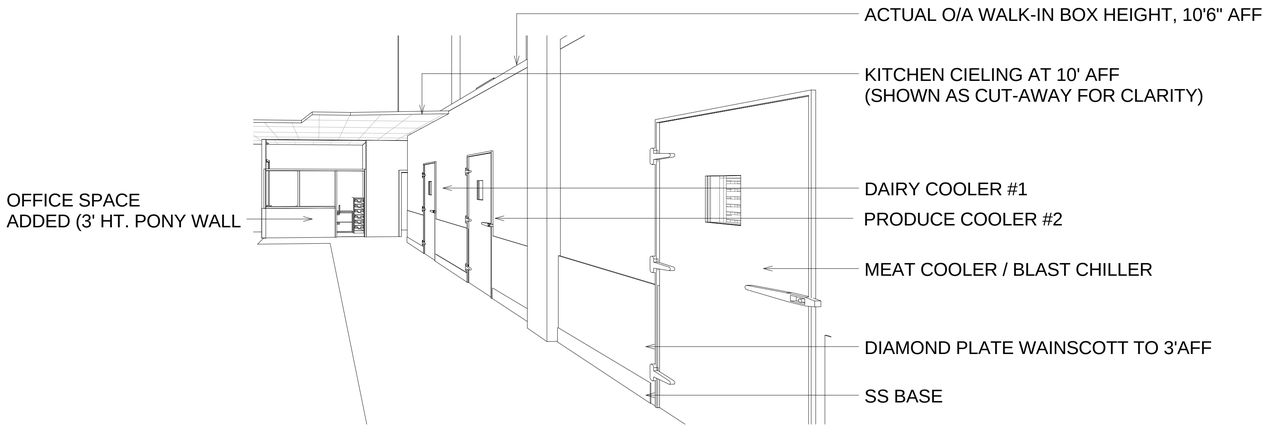
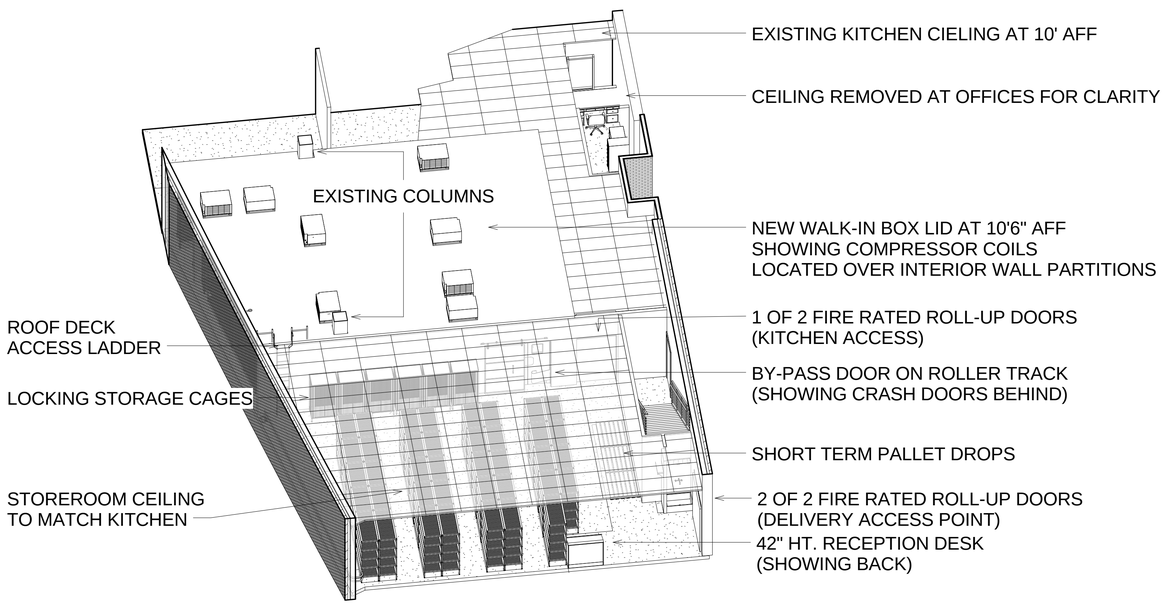
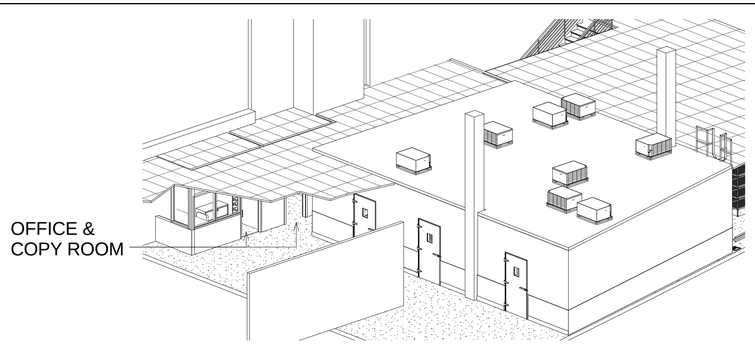


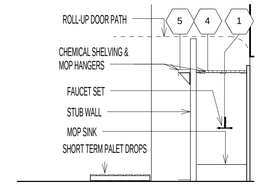
1 KITCHEN SIDE OF WALK-IN BOXES



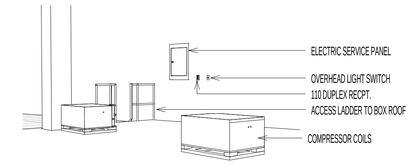
2 3-D VIEW SHOWING OVERALL LAY-OUT



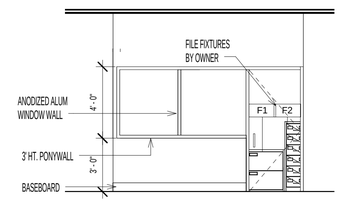
3 BOH AT NEW WALK-IN BOXES



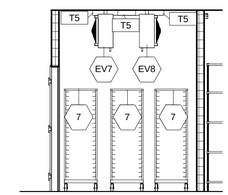
5 ELEVATION AT MOP SINK
1/4" = 1'-0"



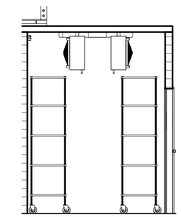
4 VIEW FROM TOP OF BOX TO BACK WALL



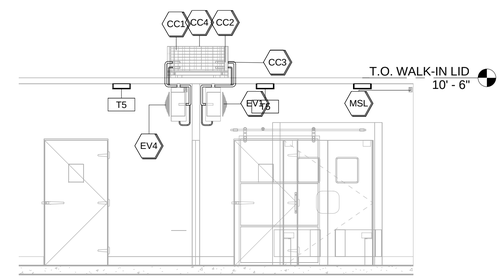
6 NEW OFFICE ELEVATION
1/4" = 1'-0"



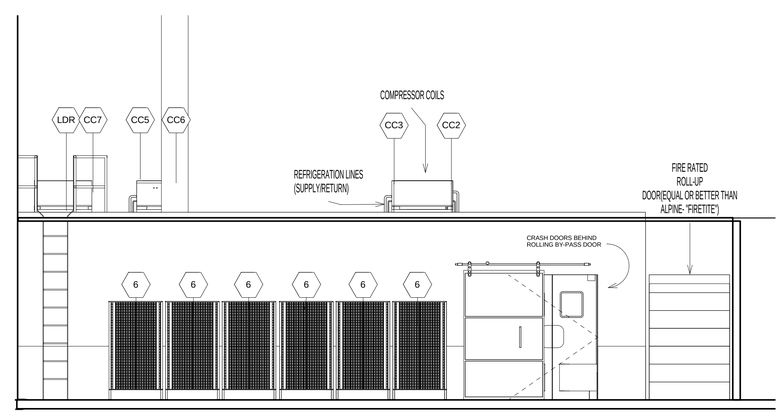
7 BLAST CHILLER & SPEED RACKS
1/4" = 1'-0"



8 BLAST CHILLER EVAPORATORS
1/4" = 1'-0"



9 SECTION THRU BOX SHOWING
REFRIGERATION LINES
1/4" = 1'-0"



10 VIEW OF WALK-IN ROOFTOP, SECURITY
CAGES, ROLL-UP DOOR TO KITCHEN
1/4" = 1'-0"

Smith & Greene COMPANY

Smith & Greene Company
FOOD SERVICE
EQUIPMENT & DESIGN
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kelmanac@smithandgreene.com

SHEET SIZE
D size (36"x24")
SCALE: 1/4"=1'0" (UON)

BACKGROUND BY:
OCC

DESIGN BY:
KELMAN ACRES
Smith and Greene Co.

DRAFTER:
3-D Design Services
(360) 769-3970
Checker

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ELEVATIONS & PERSPECTIVE

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SUBMITTAL	07/17/12
REV.P&E SHEET SET	08/06/12
2-REV. P&E SET	08/10/12

date: 8/10/2012 4:31:05 PM

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SPECIFICATIONS

30' - 11" x 42' - 3" x 10' - 2" Angled Combo Box
NSF Foam Gasket (1/16" joint thickness), Cam-lock layout #2
WCND - Pin Housing

SPECIAL INSTRUCTIONS
No Wood Construction

WALL PANELS
Construction: 5" high density urethane
Exterior Finish: 26 ga. stucco galvalume / 26 ga. stucco white galvalume
Interior Finish: 26 ga. stucco white galvalume
Ceiling connections: Cam-lock
Floor connections: Angle screed (cooler)
Angle screed (freezer)

CEILING PANELS
Construction: 5" high density urethane
Exterior Finish: Metal
Interior Finish: 26 ga. stucco white galvalume
Ceiling Caps: Factory mounted
Live Load: 10 psf

FLOOR PANELS
Model: 500N (NSF)
Construction: 4" high density urethane
w/ .080 smooth aluminum @ interior
over 1/2" Thermolite
w/ Metal @ exterior
w/ 3/4" high density sleepers

DOORS
[A]: 42" x 84" flush model G3 self-closing freezer door
*** THERMOSTEEL BACKING (NO WOOD) ***
*** PLUG WILL NOT BE RAISED UNLESS SPECIFIED OTHERWISE ***
Frame: 5" high density urethane, 3-sided
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ 24 ga. stainless steel 430 (magnetic) liners
w/ 4-sided heat cable in frame [FL-4-145W]
(28'-5" x 3.5 ohms @ 5.1 watts/ft + Pepi - 120V, 1.3A)
Plug: 4" thick, 3-side laps,
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ Magnetic gasket
(3) Kason #1248A spring assisted adjustable hinge
(1) Kason #27C cylinder locking deadbolt handle
(1) Kason #27C twist-off knob inside release
(1) Kason #1094 hydraulic door closer
(1) Kason #944 deadbolt w/ re-keyable core upgrade
(1) Digital Kason DT-7 flush mount thermometer
(2) Terminal J-box @ interior w/ concealed conduit
(1) Kason 1832 heated air vent (115V, .2A, 23W)
(1) 14" x 14" heated view window
(1) 14 ga. stainless steel threshold
36" high AFF .10" aluminum diamond tread kickplates (plug, ext. & int.)

[B]: 42" x 84" flush model G3 self-closing cooler door
*** THERMOSTEEL BACKING (NO WOOD) ***
*** PLUG WILL NOT BE RAISED UNLESS SPECIFIED OTHERWISE ***
Frame: 5" high density urethane, 3-sided
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ 24 ga. stainless steel 430 (magnetic) liners
Plug: 4" thick, 3-side laps,
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ Magnetic gasket
(3) Kason #1248A spring assisted adjustable hinge
(1) Kason #27C cylinder locking deadbolt handle
(1) Kason #27C twist-off knob inside release
(1) Kason #1094 hydraulic door closer
(1) Kason #944 deadbolt w/ re-keyable core upgrade
(1) Digital Kason DT-7 flush mount thermometer
(2) Terminal J-box @ interior w/ concealed conduit
(1) 14" x 14" non-heated view window
36" high AFF .10" aluminum diamond tread kickplates (plug, ext. & int.)

[C]: 42" x 84" flush model G3 self-closing cooler door
*** THERMOSTEEL BACKING (NO WOOD) ***
*** PLUG WILL NOT BE RAISED UNLESS SPECIFIED OTHERWISE ***
Frame: 5" high density urethane, 3-sided
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ 24 ga. stainless steel 430 (magnetic) liners
Plug: 4" thick, 3-side laps,
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ Magnetic gasket
(3) Kason #1248A spring assisted adjustable hinge
(1) Kason #27C cylinder locking deadbolt handle
(1) Kason #27C twist-off knob inside release
(1) Kason #1094 hydraulic door closer
(1) Kason #944 deadbolt w/ re-keyable core upgrade
(1) Digital Kason DT-7 flush mount thermometer
(2) Terminal J-box @ interior w/ concealed conduit
(1) 14" x 14" non-heated view window
36" high AFF .10" aluminum diamond tread kickplates (plug, ext. & int.)

[D]: 42" x 84" flush model G3 self-closing cooler door
*** THERMOSTEEL BACKING (NO WOOD) ***
*** PLUG WILL NOT BE RAISED UNLESS SPECIFIED OTHERWISE ***
Frame: 5" high density urethane, 3-sided
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ 24 ga. stainless steel 430 (magnetic) liners
Plug: 4" thick, 3-side laps,
w/ 26 ga. stucco white galvalume (ext. & int.)
w/ Magnetic gasket
(3) Kason #1248A spring assisted adjustable hinge
(1) Kason #27C cylinder locking deadbolt handle
(1) Kason #27C twist-off knob inside release
(1) Kason #1094 hydraulic door closer
(1) Kason #944 deadbolt w/ re-keyable core upgrade
(1) Digital Kason DT-7 flush mount thermometer
(2) Terminal J-box @ interior w/ concealed conduit
(1) 14" x 14" non-heated view window
36" high AFF .10" aluminum diamond tread kickplates (plug, ext. & int.)

[E]: 60" x 96" double leaf double-acting insulated impact traffic door w/ 24" high teardrop bumpers door
Frame: Steel frame

[F]: 60" x 96" double leaf double-acting insulated impact traffic door w/ 24" high teardrop bumpers door
Frame: Steel frame

[G]: 60" x 96" horizontal single sliding cooler door, 4" thick, electric
*** No wood construction ***
Operator: 3/4HP, ____V, _Ø, 60Hz ***SPECIFY***
Frame: 26 ga. stucco white galvalume
Plug: 26 ga. stucco white galvalume both sides
36" high .10" aluminum diamond tread both sides

PARTS
(25) ea. 6" x 96" x 26 ga. stucco white galvalume Imperial cove base
(21) ea. 4' CFL light fixture w/ (2) T5 lamps for low temp application (F54T5HO)
(2) ea. (2" x 4") x 102" x 26 ga. stucco white galvalume outside corner vertical closure
(8) ea. Kason 1901 Motion sensor

Cut and pre-drilled for field installation @ the Exterior of some wall panels
(3) ea. Normal temp Chase Doors strip curtain for 42" x 84" net opening
w/ 6" strips @ 33.00% overlap
(1) ea. Low temp Chase Doors strip curtain for 42" x 84" net opening
w/ 6" strips @ 33.00% overlap
(24) ea. 96" angle screed

WAINSCOTING
(?) ea. (110) lin.ft. 36" high wainscoting at Exposed Exterior Walls
Fabricated out of .10" aluminum diamond tread
Cut and pre-drilled for field installation @ the Exterior of some wall panels
(4) ea. 36" high wainscoting Corner Guards
Fabricated out of .10" aluminum diamond tread

SPECIAL PANELS
W39 & W57: (1) Digital Kason DT-7 flush mount thermometer @ ext.
w/ concealed conduit & terminal J-box @ int.

OREGON SEAL

STANDARD ENGINEERING NOTES
Foundation, special inspection, footings, anchor bolt embedment, edge distances and all reinforcing are to be designed by a qualified professional engineer based on concrete strength and specific soil condition at the building site.
Foundation and freezer pit to be designed for loads designated on plan.
All foundation dimensions to be field verified.
All mechanical unit anchorage and support to be designed by others.
All connectors or elements in contact with aluminum to be stainless steel (STL/STL).
If walk-in ceiling is suspended existing roof structure to be designed by others for loads induced from new walk-ins where shown on plans.
Walk-in is designed for code applied loads.
Design does not include static pressure review.
Components of all doors, windows, and openings to be designed for loads induced by wind, design by others.
All loads are service loads.
Special Inspection is required per IBC 1704 and 1707 for Titen HD (for California, follow CBC 1704 and 1707).

NOTES-INSULATED PIT
Insulated pit plan is provided to locate thermal break and door notch locations and size. Pit depth, concrete floor above and below insulation, design, reinforcement, thickness & construction of concrete should be designed by a Qualified Professional Engineer familiar with cold storage design, the site conditions and end users application. See project contract documents. All concrete and excavation work & design is by others.

WARNING - ELECTRICAL SEAL
After wiring devices, ALL conduits must be sealed to stop moisture transfer through electrical raceways.
Failure to seal device per NEC codes WILL VOID WARRANTY.

5" panels are energy trust rebateable

NSF LABEL
COMPONENT
N.S.F. LISTED (STD #7)
N.S.F. GASKET @ ALL PANEL JOINTS
Cooler: 18,255 BTU's @ 16 hrs/day
Cooler: 22,685BTU's @ 16 hrs/day
Cooler: 7,927BTU's @ 16 hrs/day
Freezer: 22,083BTU's @ 18 hrs/day

THE MINIMUM BTU'S SHOWN ARE BASED ON NSF STANDARD #7, SECTION 5, PARAGRAPH 5.36.7, REQUIREMENTS (REF. TABLE 1). THESE NUMBERS ARE NOT INTENDED TO BE USED FOR SIZING OF REFRIGERATION UNITS FOR THIS WALK-IN. IMPERIAL MFG RECOMMENDS CONSULTING WITH A QUALIFIED ENGINEER OR CONTRACTOR.

- PRELIMINARY DRAWING -
Customer Note: This is a preliminary drawing only. Approving this drawing only indicates that you agree with overall dimensions and door and opening locations. Panel sizes and layout is subject to change. Should discrepencies be found between drawing and sales order, customer may be asked to approve standard Submittal drawings.
The customer or their representative in signing these drawings is taking responsibility for overall size and fit around building walls, columns and ceiling restrictions, door locations, openings for equipment supplied by others, specifications and accessories listed.

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

Signature: ____________________

11-BX-46329-04
NOT FOR CONSTRUCTION
PRELIMINARY

SMITH & GREENE COMPANY
- PORTLAND, OR
OREGON CONVENTION CENTER
- PORTLAND, OR

NOTE: TO PREVENT CONDENSATION, THERE MUST BE A MINIMUM CLEARANCE OF 2" FROM THE WALK-IN EXTERIOR SURFACE. HIGH HUMIDITY CONDITIONS MAY REQUIRE FORCED VENTILATION IN ADDITION TO CLEARANCE.
NOTE: FLOORS OF INSTALLATION SITES SHALL BE TRUE AND LEVEL WITHIN 3/16" PER 10' OR ADDITIONAL COSTS MAY BE INCURRED.
NOTE: MANUFACTURER IS NOT RESPONSIBLE FOR ELECTRICAL, PLUMBING, PERMITS OR CONCRETE WORK UNLESS LISTED ON THE QUOTE.

Imperial
MANUFACTURING
2271 N.E. 194TH
PORTLAND, OR 97230
Phone: 503-665-5539
Fax: 503-665-2929
www.imperialmfg.com

REV#	DATE	BY
1		
2		
3		
4		
5		

DO NOT SCALE THIS DRAWING
SCALE: 3/16" = 1'-0"
DATE DRAWN: 7/30/2012
DATE PRINTED: 8/10/2012
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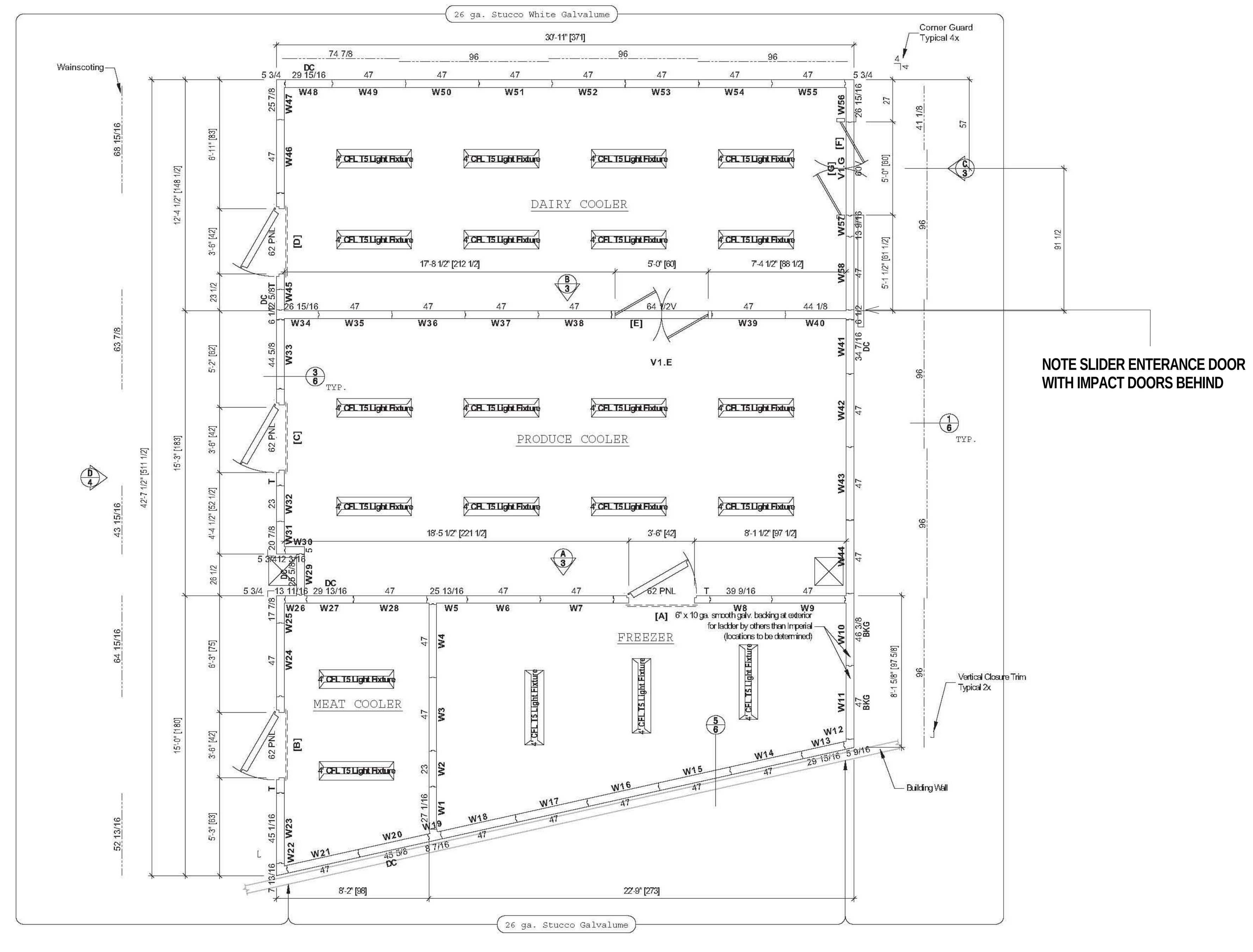
SHEET: 1 OF 6



NOTE SLIDER ENTERANCE DOOR WITH IMPACT DOORS BEHIND

WALL PANELS

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OREGON CONVENTION CENTER - PORTLAND, OR
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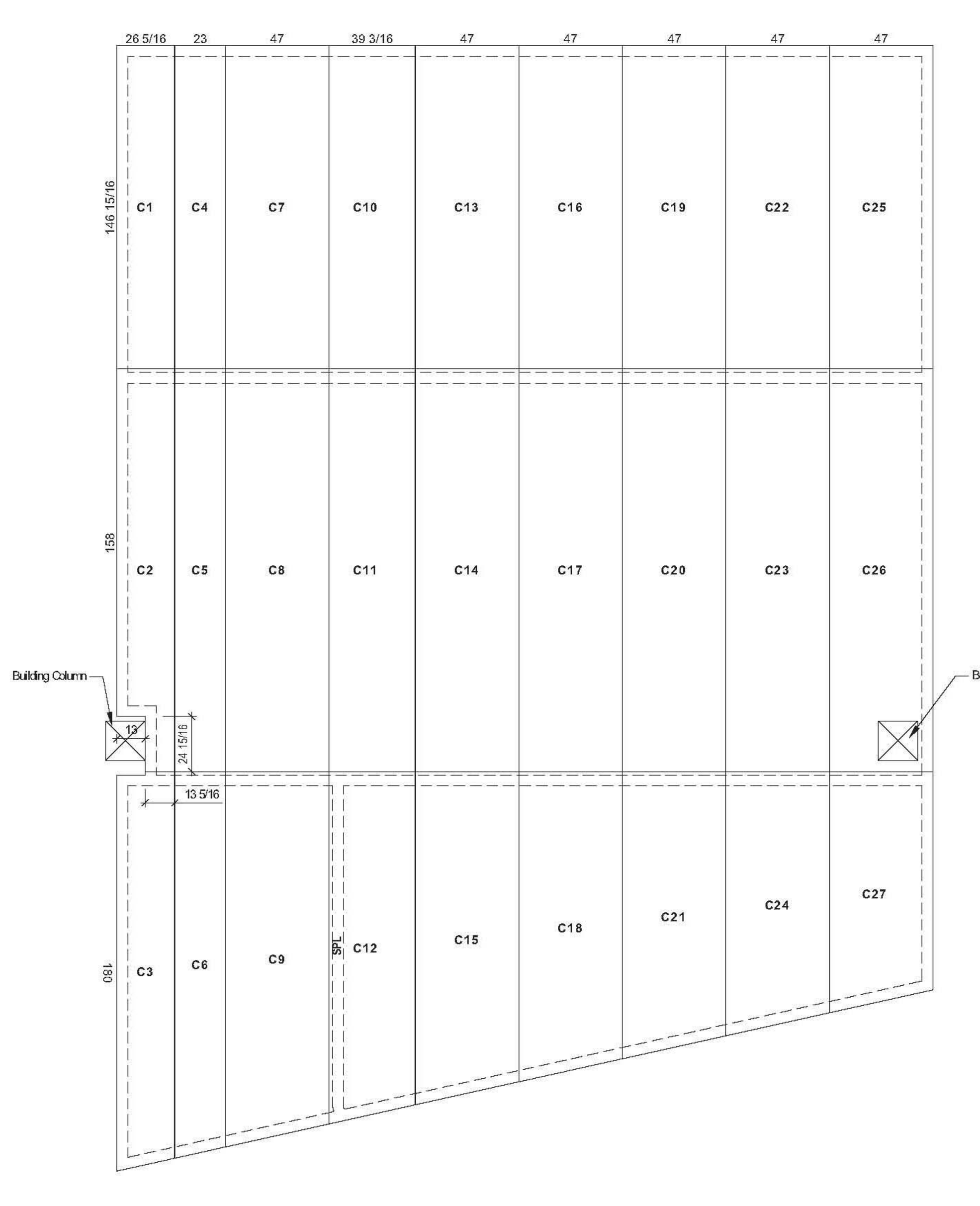
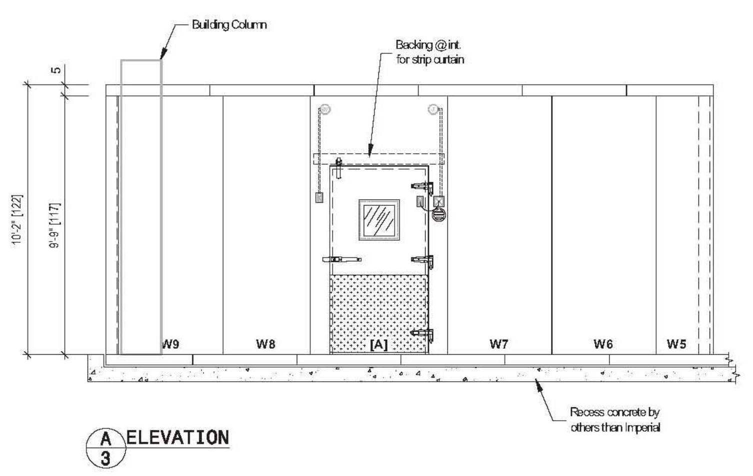


CEILING PANELS



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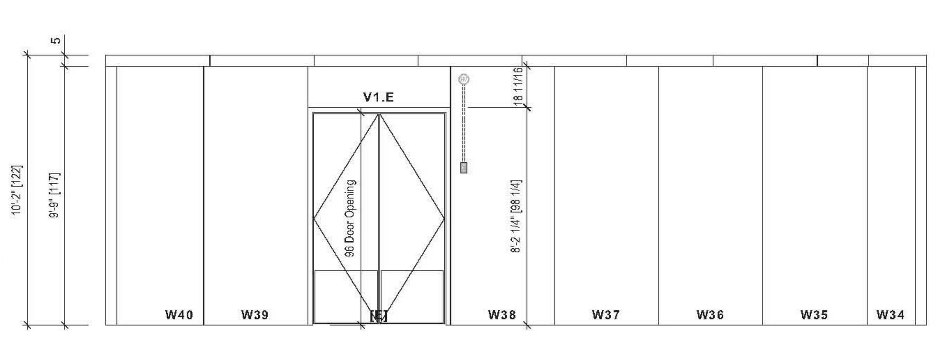
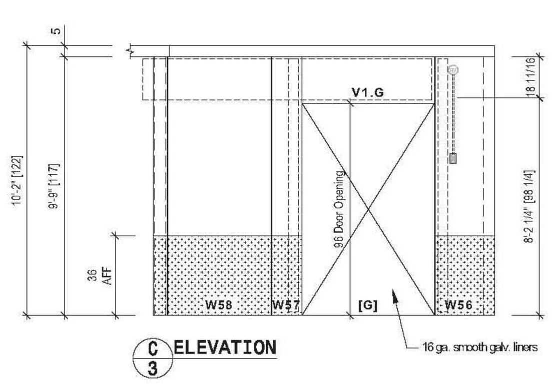


B/3 ELEVATION



C/3 ELEVATION

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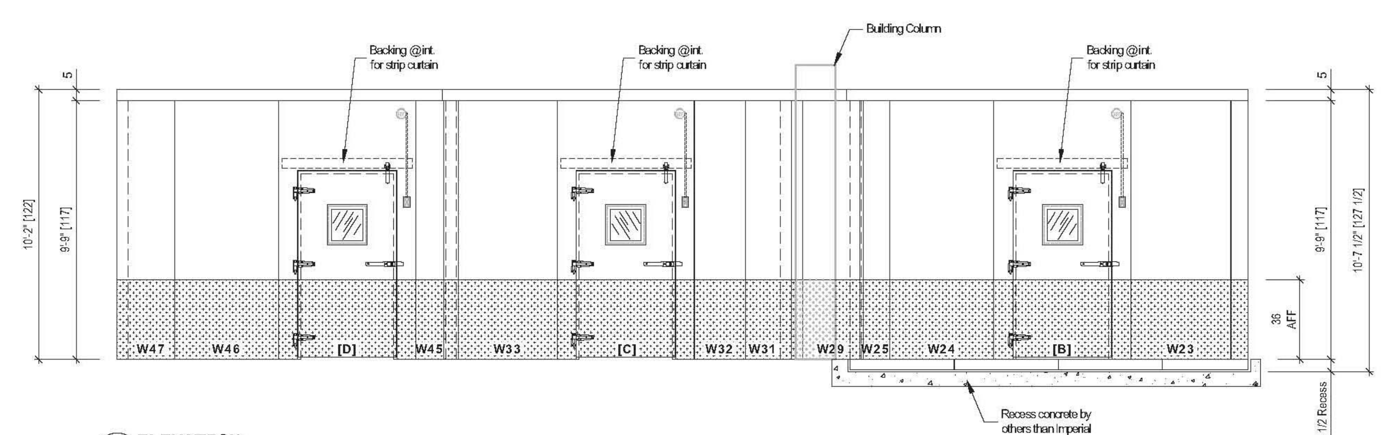
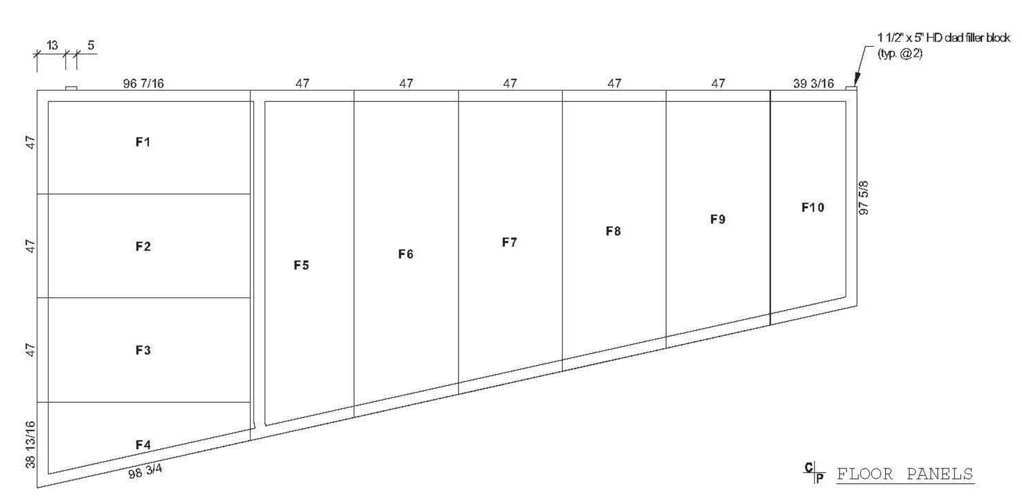


D/4 ELEVATION



FLOOR PANELS

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Smith & Greene COMPANY

Smith & Greene Company
FOOD SERVICE EQUIPMENT & DESIGN
19015 - 66TH AVE SOUTH
KENT, WA 98032
(425) 656-8000 * FX (425) 656-8075

Oregon Convention Center
777 N.E. ML King Blvd.
Portland OR. 97232

SALES PERSON
Kelman Acres
(503) 686-8879 (866)913-7315
kelmana@smithandgreene.com

SHEET SIZE
D size (36"x24")
SCALE: 1/4"=1'0" (UON)

BACKGROUND BY:
OCC

DESIGN BY:
KELMAN ACRES
Smith and Greene Co.

DRAFTER:
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(360) 769-3970
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IMPERIAL DETAILS

Revision/Issue	Date
ROUGH DRAFT	06/18/12
SUBMITTAL	07/17/12
REV.P&E SHEET SET	08/06/12
2-REV. P&E SET	08/10/12

date: 8/10/2012 4:31:06 PM

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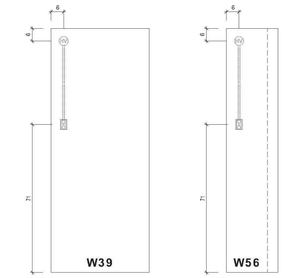
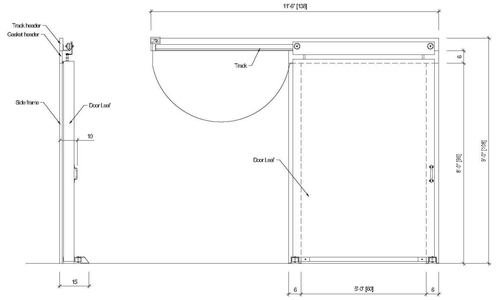
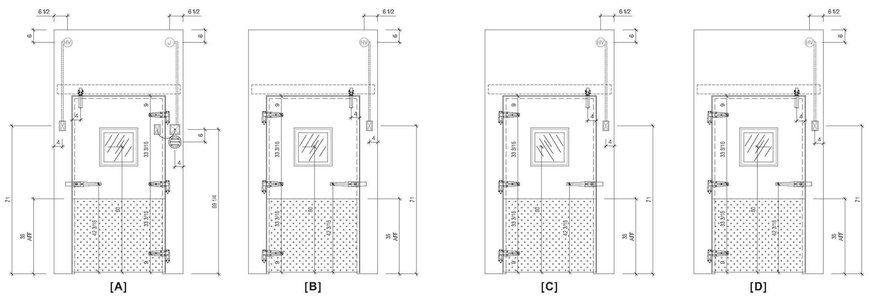
KC-5



Special Panels



Component Locations



Component Locations

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Portland, OR. 97230
Phone: 503.252.9200
Fax: 503.252.9202
www.imperialmfg.com

REV #	DATE	BY

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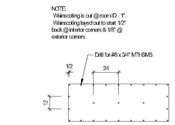
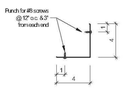
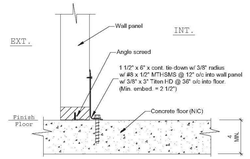


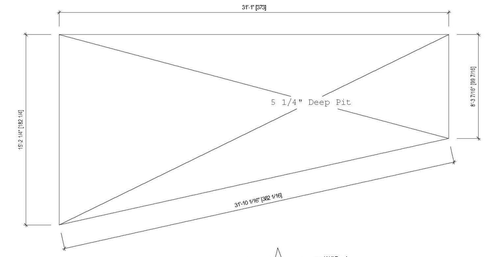
1/6 WAINSCOTING DRILLING PATTERN
1" x 8" sheet, typical
(25) screws



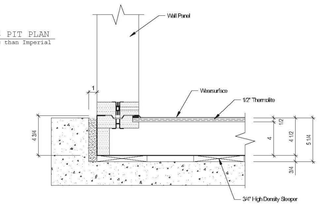
2/6 CORNER GUARD



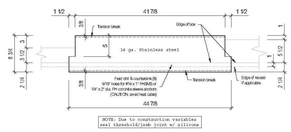
3/6 COVE BASE TIE-DOWN
WSI



5/6 RECESS PIT PLAN
by others than Imperial



6/6 RECESSED SECTION AT WALL
1/4" HIGH DENSITY #600 NSF FLOOR PANEL - CL
scale = 6x



NOTE: Due to construction variables seal threshold/sash joint w/ silicone

4/6 FLAT THRESHOLD DETAIL
FINISH DOOR

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KC-5.1