WILLIAMS SCOTSMAN FLEET 36' x 60' KITCHEN/DINER

	ARCHITECTURAL							
DWG NO	REV	DRAWING TITLE						
A00	В	SPECIFICATIONS						
A01	В	COMPLEX FLOOR PLAN						
A02	В	UNIT #1 FLOOR PLAN						
A03	В	UNIT #2 FLOOR PLAN						
A04	В	UNIT #3 FLOOR PLAN						
A05	В	ELEVATIONS						
B01	В	SKID FRAME						
F01	В	FOUNDATION LAYOUT						
F02	В	FOUNDATION DETAILS						

ELECTRICAL								
DWG NO	REV	DRAWING TITLE						
E01	В	UNITS 1, 2, 3 LIGHTING						
E02	В	UNITS 1, 2, 3 POWER & SYS.						
E03	EQUIPMENT SCHEDULES							
E04	В	PANEL SCHEDULES						

MECHANICAL							
DWG NO	REV	DRAWING TITLE					
M01	В	UNITS 1, 2, 3 HVAC					
M02	8	UNITS 1, 2, 3 WATER PIPING					
моз	В	UNITS 1, 2, 3 DRAINAGE					
M04	В	WATER PIPING & DRAIN SCHEM.					
м05	В	SPECIFICATIONS					

WILLIAMS SCOTSMAN OF CANADA INC

JANUARY 1, 2006

STRUCTURAL

MODULAR WOOD FRAMED UNIT, FULLY ERECTED IN MANUFACTURING FACILITY.

FLOORS

LUMBER - KILN DRIED, SPF #2 OR BETTER.

SKID FRAME - 3 MEMBER STEEL SKID AS PER DWG B01

UNDERSHEATHING - 3/8" OSB SHEATHING, GLUED & STAPLED.

JOISTS & PLATES - 2x10 SPF @16" O.C. c/w c/w DOUBLE SIDE AND DOUBLE END PLATES.

INSULATION - FIBERGLASS (R-20)

SUBFLOOR - 5/8" SELECT TONGUE & GROOVEPLYWOOD OVER 1/2" BUTT JOINT. GLUED, SCREWED & STAPLED. FILLED & SANDED AS REQUIRED FOR FLOOR COVERING APPLICATION.

FLOOR COVERING - 2.0mm POLYFLOR WITH WELDED SEAMS, WAX TO SEAL FLOOR IN FACTORY

WALLS

(FROM EXTERIOR TO INTERIOR)

STRUCTURAL CEILING HEIGHT - 8'-0 1/4" FINISHED CEILING HEIGHT - 8'-0 1/4"

FINISH - PRE-FINISHED, 8 3/4" STARTER STRIP c/w 1/2" RETURN UNDER FLOOR DELUXE MESA SPLIT SIDING w/ F-105 SIDING DIVIDER F-105 TOP DIVIDER 12 3/4">8 3/4" (HORIZONTAL)

SHEATHING - 3/8" OSB EXTERIOR, GLUED & STAPLED.

STUDS & PLATES - 2"x6" SPRUCE, 16" o/c. COMPLEX PERIMETER - 2"x4" SPRUCE, 16" o/c. MATING WALLS, eXCEPT COOLER/FREEZER IS 2x6

INSULATION - 5 1/2" (R20) FIBERGLASS BATT FRICTION FIT COMPLEX PERIMETER except - (R25) FOAM IN PLACE TO COOLER/FREEZER

VAPOR BARRIER - 6 MIL. POLYETHYLENE.

FINISH - FRP BOARD OVER 1/2" FIRE GUARD GYPROC TO KITCHEN & MECH ROOM FRP BOARD OVER 3/8" OSB TO COOLER/FREEZER 1/2" VINYL COVERED FIREGUARD GYP TO DINING

TRIM - PREFINISHED 4" RUBBER BASE

- VINYL COVERED, MATCHING COVE AND DIVIDER MOLDING.

SHOP NOTE: LAG ALL INTERIOR WALLS TO FLOOR/ROOF AT 32" O/C 3/8" DIAM X 3" LG LAG ALL EXTERIOR WALLS TO FLOOR/ROOF AT 24" O/C X 3/8" DIAM X 3" LG

PARTITIONS

STUDS & PLATES - 2"x4" SPRUCE, 16" o/c except 2"x6" SPRUCE, 16" o/c TO COOLER/FREEZER

FINISH - FRP BOARD OVER 1/2" FIRE GUARD GYPROC TO KITCHEN & MECH ROOM FRP BOARD OVER 3/8" OSB TO COOLER/FREEZER

1/2" VINYL COVERED FIREGUARD GYP TO DINING

SHOP NOTE: LAG ALL INTERIOR WALLS TO FLOOR/ROOF AT 32" O/C 3/8" DIAM X 3" LG LAG ALL EXTERIOR WALLS TO FLOOR/ROOF AT 24" O/C X 3/8" DIAM X 3" LG

<u>ROOF</u>

(FROM EXTERIOR TO INTERIOR)

FINISH - .045 MIL, FULLY ADHERED, EPDM MEMBRANE c/w ALUMINUM TERMINATION BAR, SHEATHING - 15/32" O.S.B., SCREWED AND SANDED.

WEDGES - 1 1/2"<5 1/2">1 1/2" LONGITUDINAL @ 24" O.C.

JOISTS & PLATES - 2"x8" @ 16 o/c.

INSULATION - FIBERGLASS BATT. FILL ENTIRE CAVITY except 5" FOAM IN PLACE TO COOLER/FREEZER

VAPOR BARRIER - 6 MIL. POLYETHYLENE.

FINISH - FRP BOARD GLUED OVER 1/2" FIRE GUARD GYPROC TO KITCHEN & MECH ROOM 1/2" VINYL COVERED FIREGUARD GYPROC GLUED OVER 3/8" OSB TO BALANCE

CODE COMPLIANCE

THE PROPOSED BUILDING MUST COMPLY WITH THE ALBERTA BUILDING CODE AND SAFETY REGULATIONS. THE ELECTRICAL DESIGN MUST MEET THE CANADIAN STANDARDS ASSOCIATION — ELECTRICAL CERT. THE PLUMBING DESIGN MUST MEET APPLICABLE PROVINCIAL PLUMBING REGULATIONS. THE HEATING DESIGN MUST MEET ALL APPLICABLE PROVINCIAL GAS PROTECTION REGULATIONS. STRUCTURAL — "ALBERTA BUILDING CODE 1997, PART 9" ELECTRICAL — "CANADIAN ELECTRICAL CODE 2002" GAS/PLUMBING — "GAS CODE — CAN/CGA—B149.1—M2000" ALBERTA BUILDING REGULATIONS — "PART 10 LABELED"

TERMINOLOGY

AFF = ABOVE FINISHED FLOOR (BOTTOM OF RO)
BSC = BELOW STRUCTURAL CEILING (TOP OF RO)
BFC = BELOW FINISHED CEILING (TOP OF RO)

GENERAL NOTES

MODULAR FIRE RATINGS TO BE VERIFIED/CONFIRMED BY CLIENT CLIENT IS RESPONSIBLE TO ENSURE COMPLEX MEETS LOCAL FIRE CODE & RATING BASED ON LOCATION

FINISH SCHEDULE

POLYFLOR XL - 9340 POLAR GREY
SIDING STARTER - WHITE
SIDING & SIDING DIVIDER - WHITE
FASCIA DIVIDER - MEDIUM GREEN
FASCIA - MEDIUM GREEN
VC GYPSUM BOARD - TORTOISE
CEILING VC GYPSUM BOARD - ADOBE
EXTERIOR DOORS - WHITE INSIDE & OUTSIDE
INTERIOR DOORS - MAPLE
DOOR TRIM - MAPLE
WINDOW JAMB & CASING - MAPLE
BASEBOARD - FLEXCO WF-03 CHARCOAL

DESIGN LOADS

ROOF LIVE LOAD =42 psf ROOF DEAD LOAD =10 psf FLOOR LIVE LOAD =100 psf FLOOR DEAD LOAD =15 psf

	01/01/06	ISSUE FOR CONSTRUCTION
	12/12/05	ISSUE FOR REVIEW
>:	Date:	Revision:
٨	OF	MS SCOTSMAN CANADA, INC.
	CALG	ARY ALBERTA CANADA

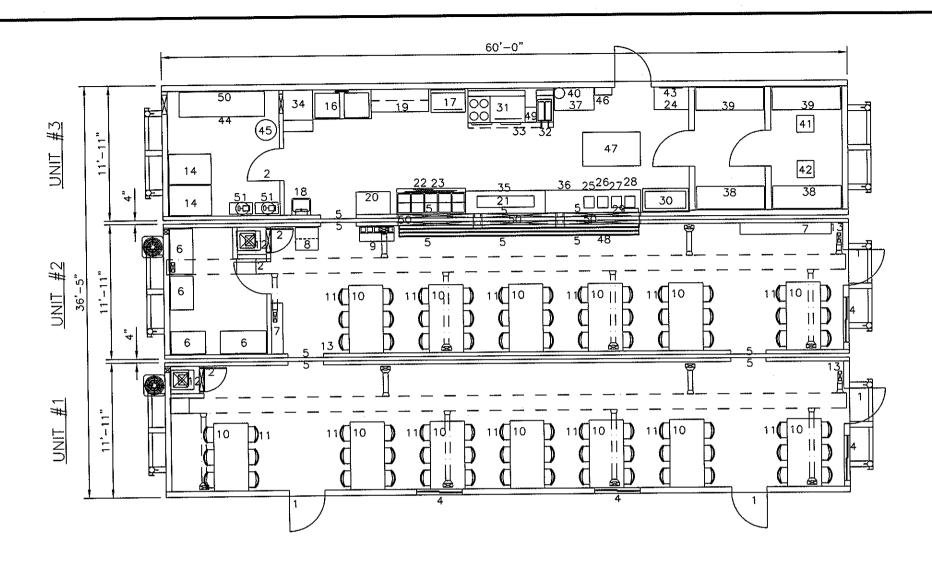
ROJECT:

36' x 60' KITCHEN/DINER

WILLIAMS SCOTSMAN

ARCHITECTURAL SPECIFICATIONS

A00



B 01/01/06 ISSUE FOR CONSTRUCTION

12/12/05 ISSUE FOR REVIEW

WILLIAMS SCOTSMAN OF CANADA, INC.

NORTH

(DESIGN ONLY)

CALGARY ALBERTA CANADA

WILLIAMS SCOTSMAN

36' x 60' KITCHEN/DINER

ARCHITECTURAL COMPLEX FLOOR PLAN

12/12/05 1/8"=1"-0

- 5-36"x80" EXTERIOR DOORS
- 1-32"x80" SC DOOR
- 3-24"x80" SC DOOR
- 2-34"x79" COOLER/FREEZER DOORS
- 3-46"x36" WINDOWS
- 12-36"x80" SHIPPING DOORS
- 2-24"x48" 3-TIER METAL SHELVING 2-24"x36" 3-TIER METAL SHELVING
- 1-12"x54" MELAMINE COAT HOOK BOARD W/ HAT SHELF 1-12"x96" MELAMINE COAT HOOK BOARD w/ HAT SHELF
- 1-185LB ICE MACHINE WITH HOLDING BIN
- 1-MOBILE TRAY & CUTLERY STAND
- 13-36"x72" DINING TABLES WITH FOLDING LEGS
- 78-STACKING CHAIRS, VINYL LESS ARMS
- 2-56MBH LPG FURNACE, DOWNFLOW INTERTHERM
- 3-5LB ABC FIRE EXTINGUISHERS
- 2-400 GALLON WATER TANKS c/w PRESSURE SYSTEM
- 1-44"x31" SS COUNTER c/w MELAMINE SHELF OVER

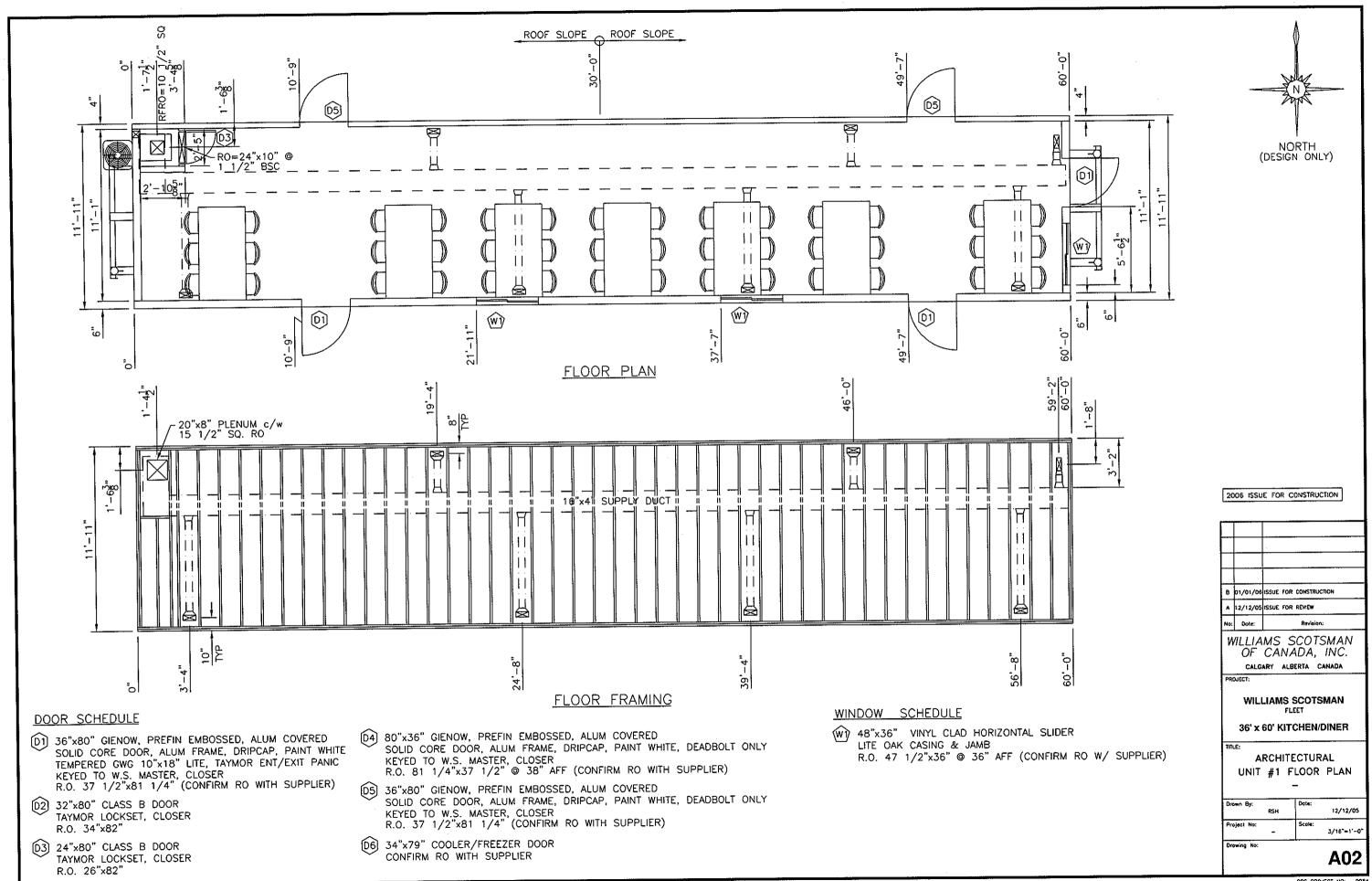
- 16) 1-62"x31"x18"D DOUBLE SS POT SINK WITH FAUCET AND STERILIZER
- 1-CONVECTION OVEN LPG
- 1-WALL HUNG HAND SINK c/w TOWEL DISPENSER
- 1-60" BAKER'S TABLE WITH MELAMINE SHELF OVER
- 1-36" COUNTER WITH SHELF UNDER 20)
- 1-60", 2-TIER DISPLAY SHELF WITH SHELF OVER 21)
- 1-72" HOT FOOD SERVER, 5 COMPARTMENT & SHELF OVER
- 1-48" FOOD WARMER (MERCO HEAT LAMP, MODEL FNM480) 23)
- 1-36" COUNTER WITH SHELF OVER & UNDER 24)
- 1-DOUBLE JUICE DISPENSER 25)
- 1-DOUBLE MILK DISPENSER 26)
- 1-DOUBLE COFFEE URN
- 1-SINGLE WATER STATION
- 1-4"x17" DRIP PAN 29)
- 30) 1-STANDARD PASTRY CABINET (48")
- 1-60" RANGE c/w 4 BURNERS, 2 OVENS, GRIDDLE & SHELF, LPG 31)
- 1-35LB DEEP FRYER c/w BASKETS, LPG

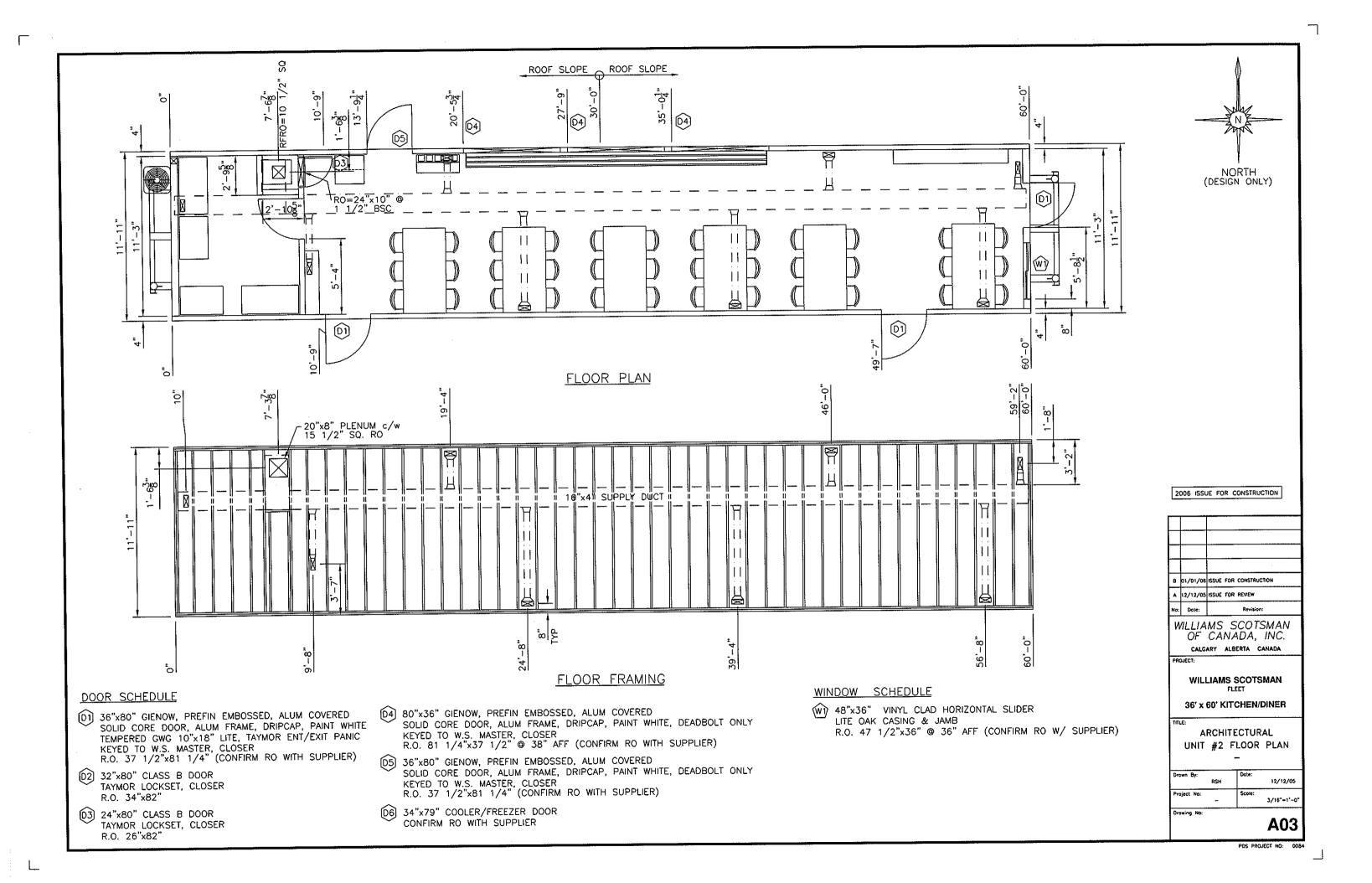
- 1-90"x42" CANOPY WITH FIRE SUPPRESSION & EXHAUST
- 1-DISHWASHER 34)
- 1-24"x84" COUNTER WITH SHELF UNDER 35)
- 1-24"x100" COUNTER WITH SHELF UNDER 36)
- 37) 1-42" SS COUNTER WITH SHELF UNDER
- 2-24"x72", 3-TIER METAL WIRE SHELVING 2-24"x72", 2-TIER METAL WIRE SHELVING 39)
- 1-10LB ABC FIRE EXTINGUISHER
- 40)
- 41) 1-FREEZER UNIT 1-COOLER UNIT 42)
- 43) 1-24"x18" UTENSIL RACK
- 1-143MBH, 1600 CFM MAKE-UP AIR UNIT, LPG 44)
- 1-50 GALLON WATER HEATER, LPG 45)
- 1-4KW ELECTRIC FORCE FLOW HEATER 46)
- 1-36"x60" SS PREP TABLE c/w WHEELS 47)
- 1-252" TRAY RAIL 48)
- 49) 1-12" SS SPACER
- 3-16"W x 3"H x 78"L SS COVER FOR PASS-THRU 50)
- 2 JACUZZI PUMP AND PRESSURE CELL SEE MECH DWGS

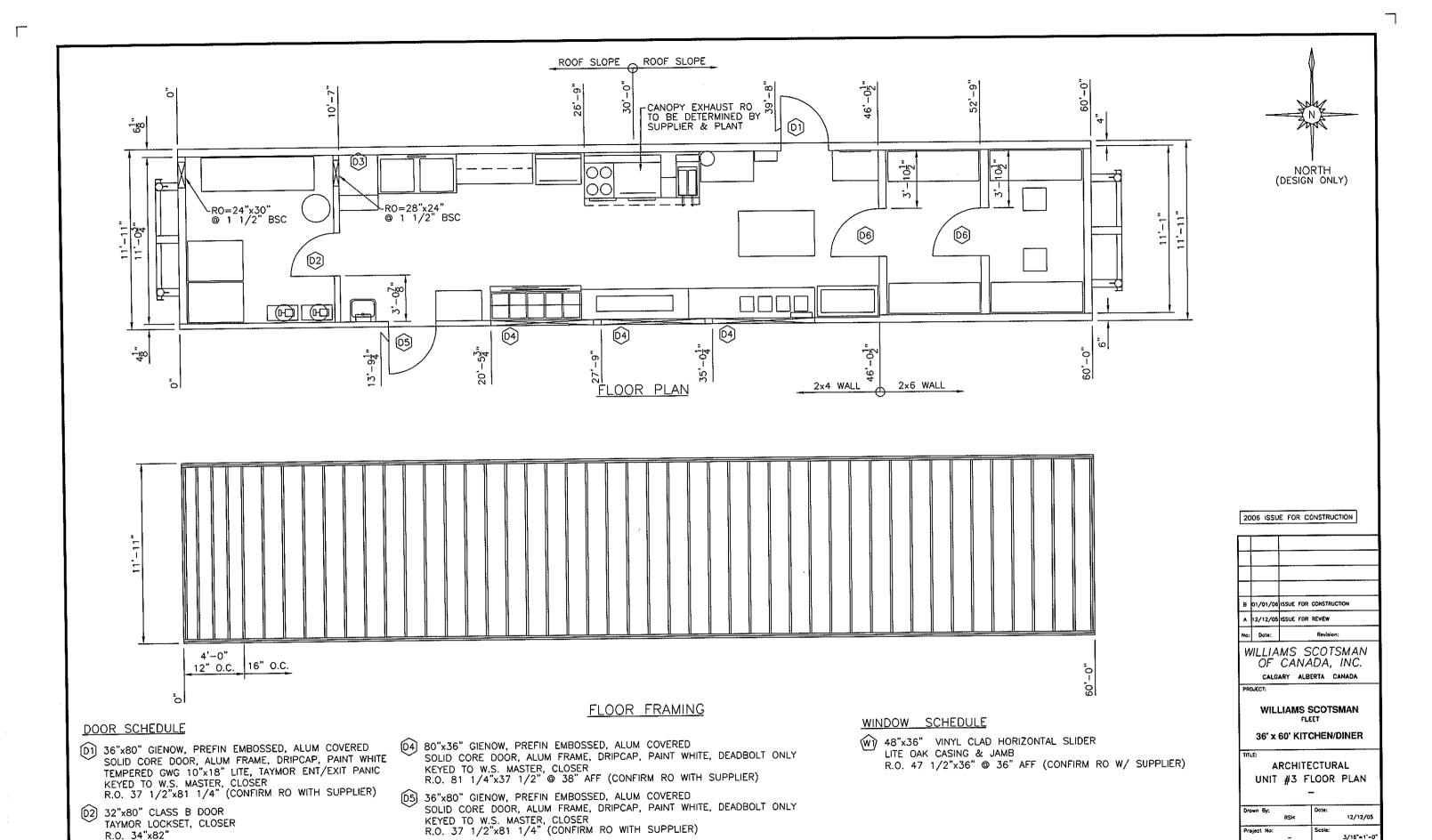
NOTE: INSTALL HEAT SHIELD BEHIND CONVECTION OVEN

PDS PROJECT NO:

A01







(06) 34"x79" COOLER/FREEZER DOOR

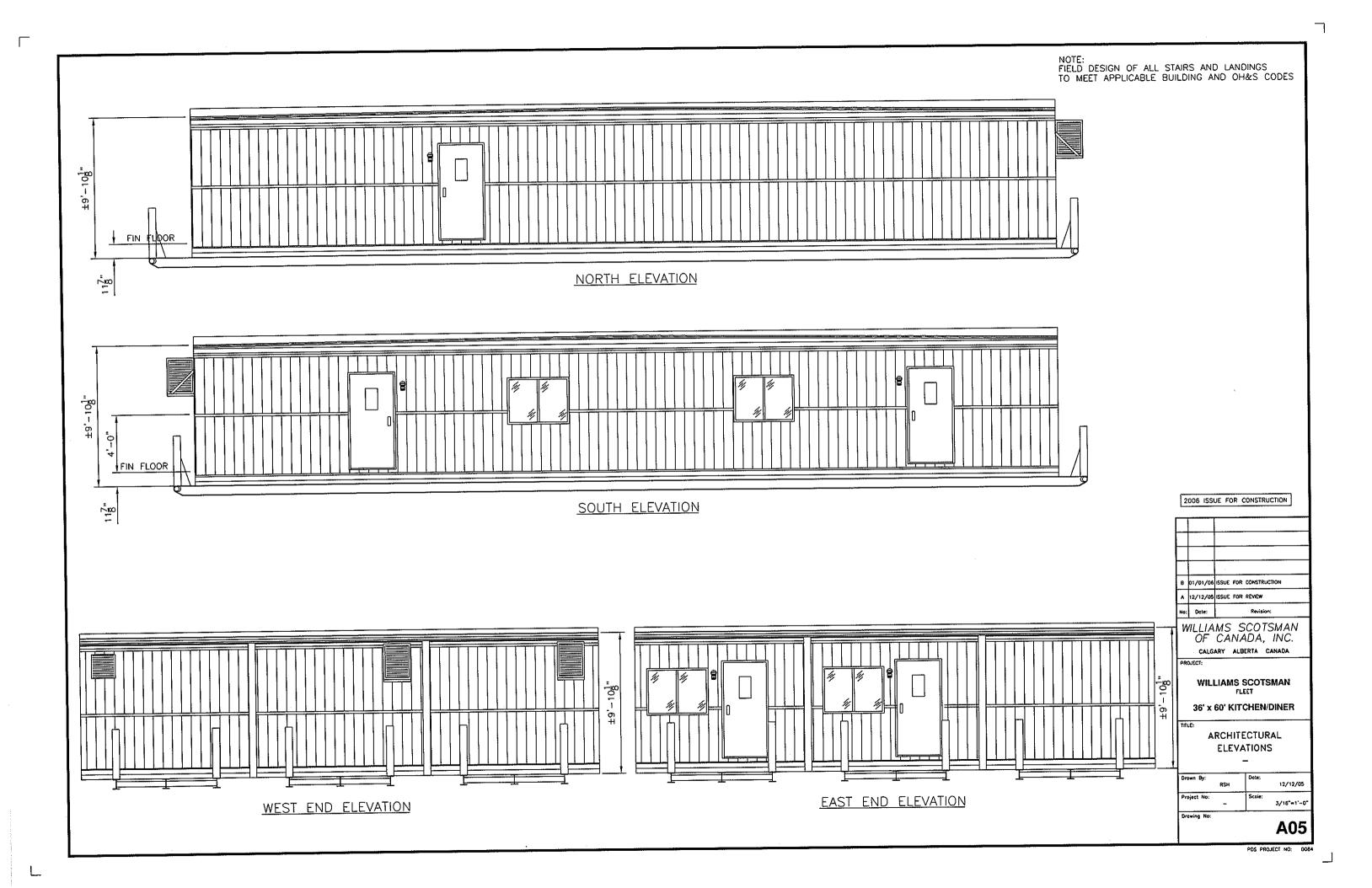
CONFIRM RO WITH SUPPLIER

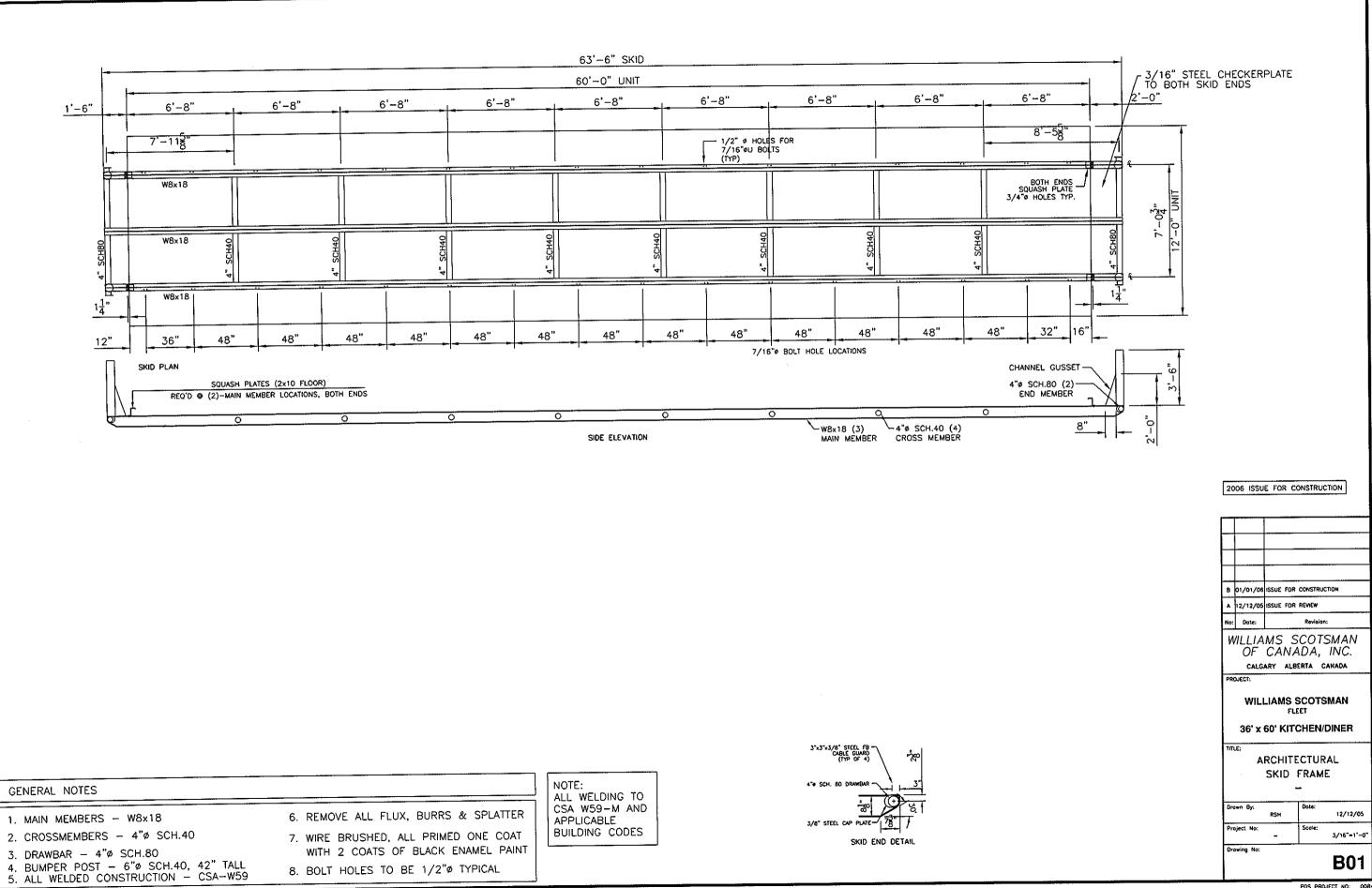
(D3) 24"x80" CLASS B DOOR

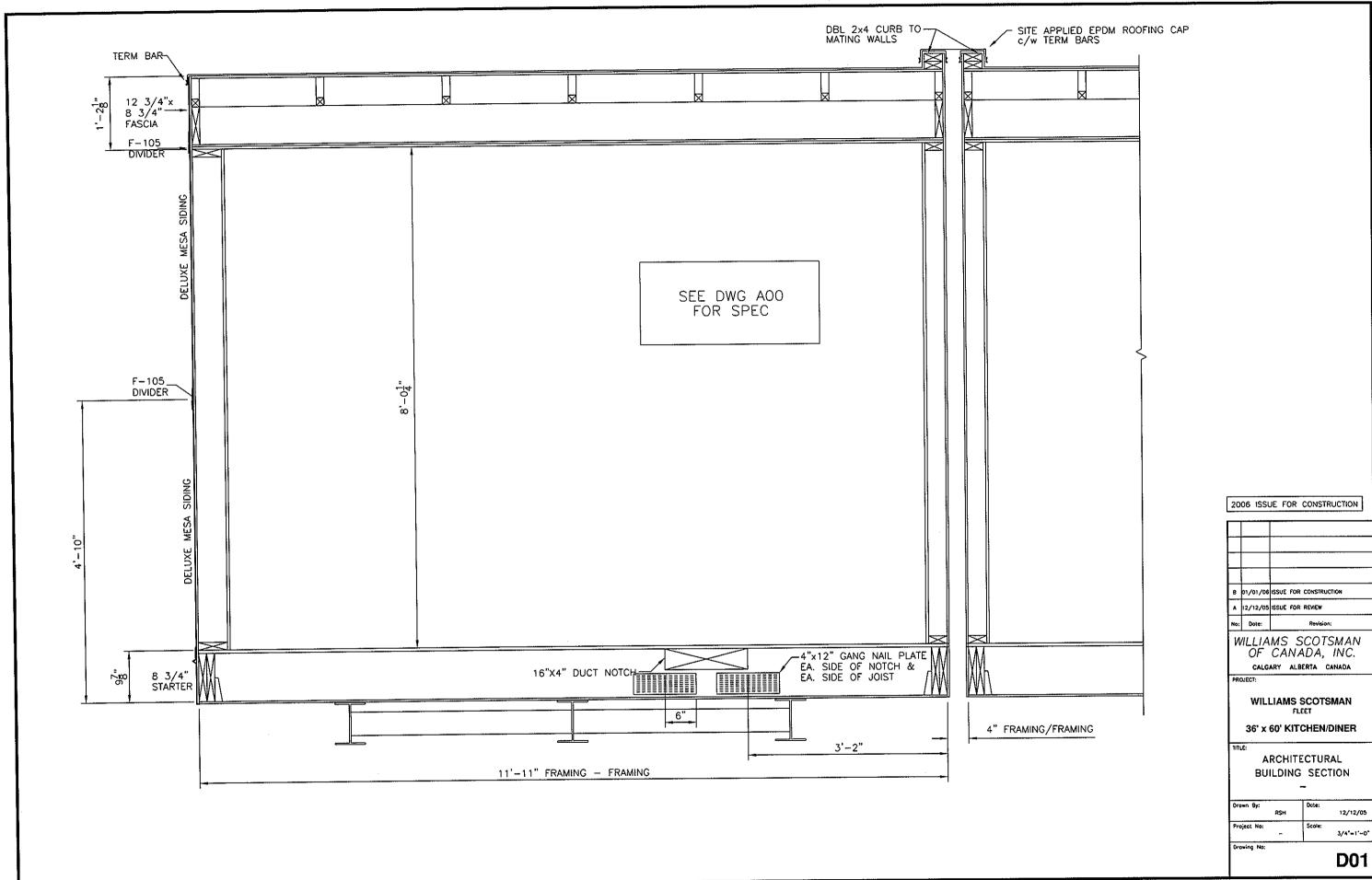
R.O. 26"x82"

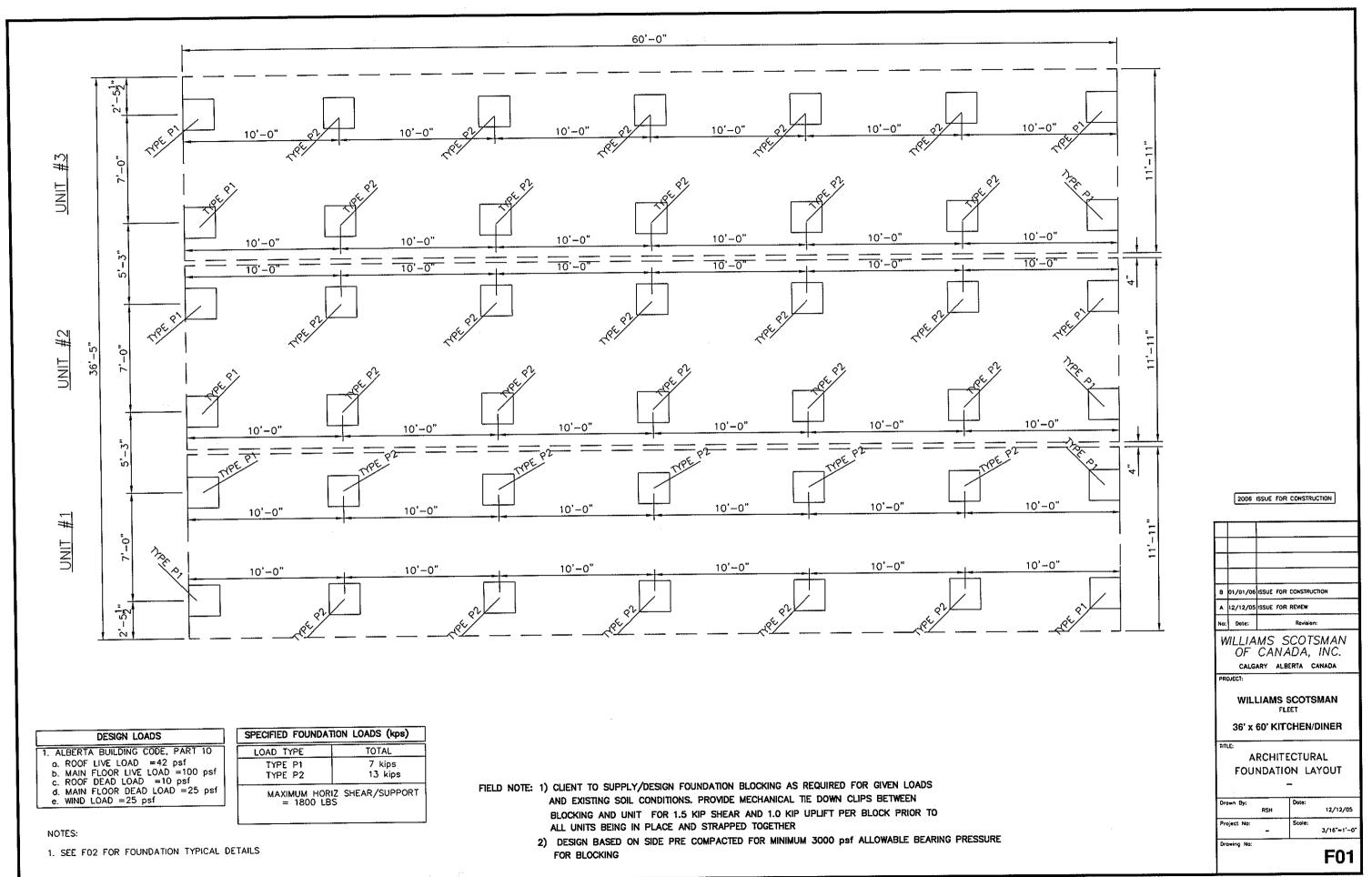
TAYMOR LOCKSET, CLOSER

POS PROJECT NO: O

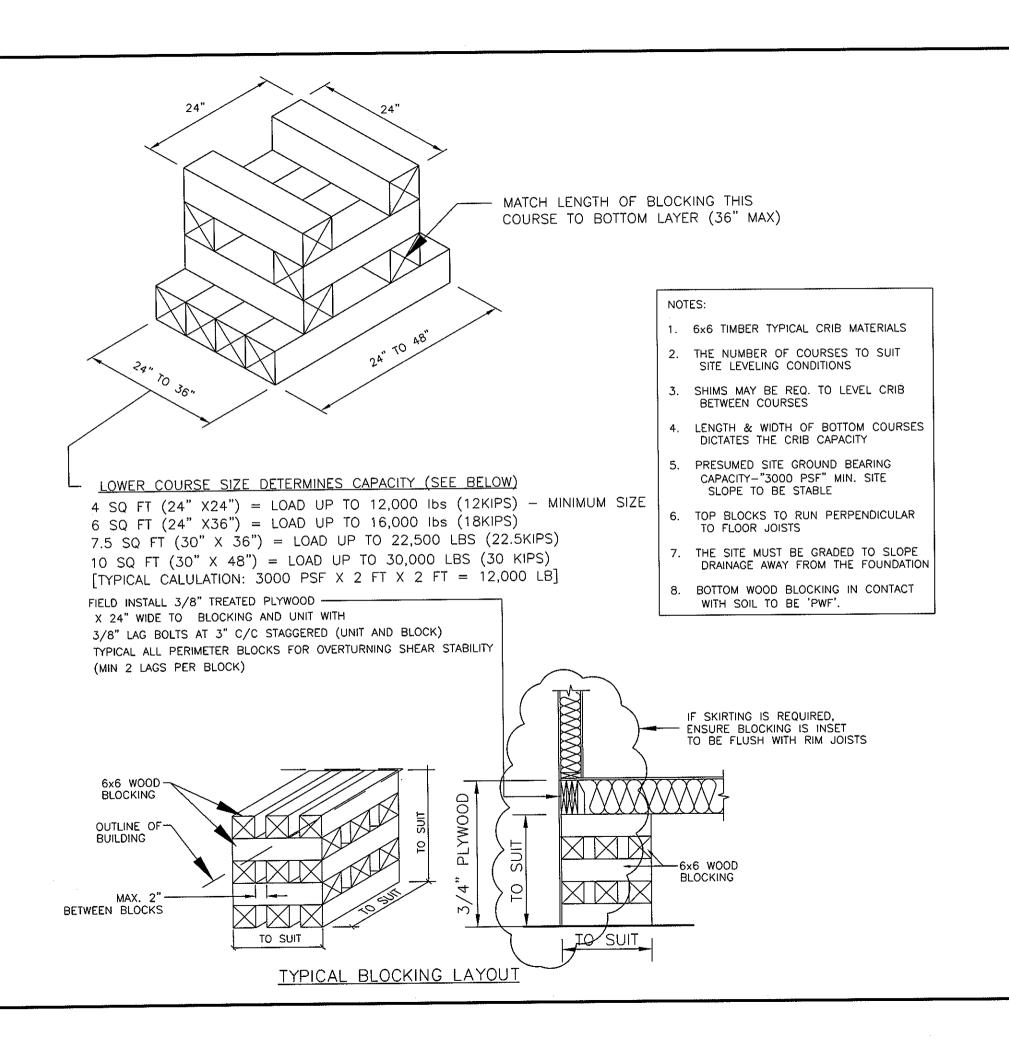




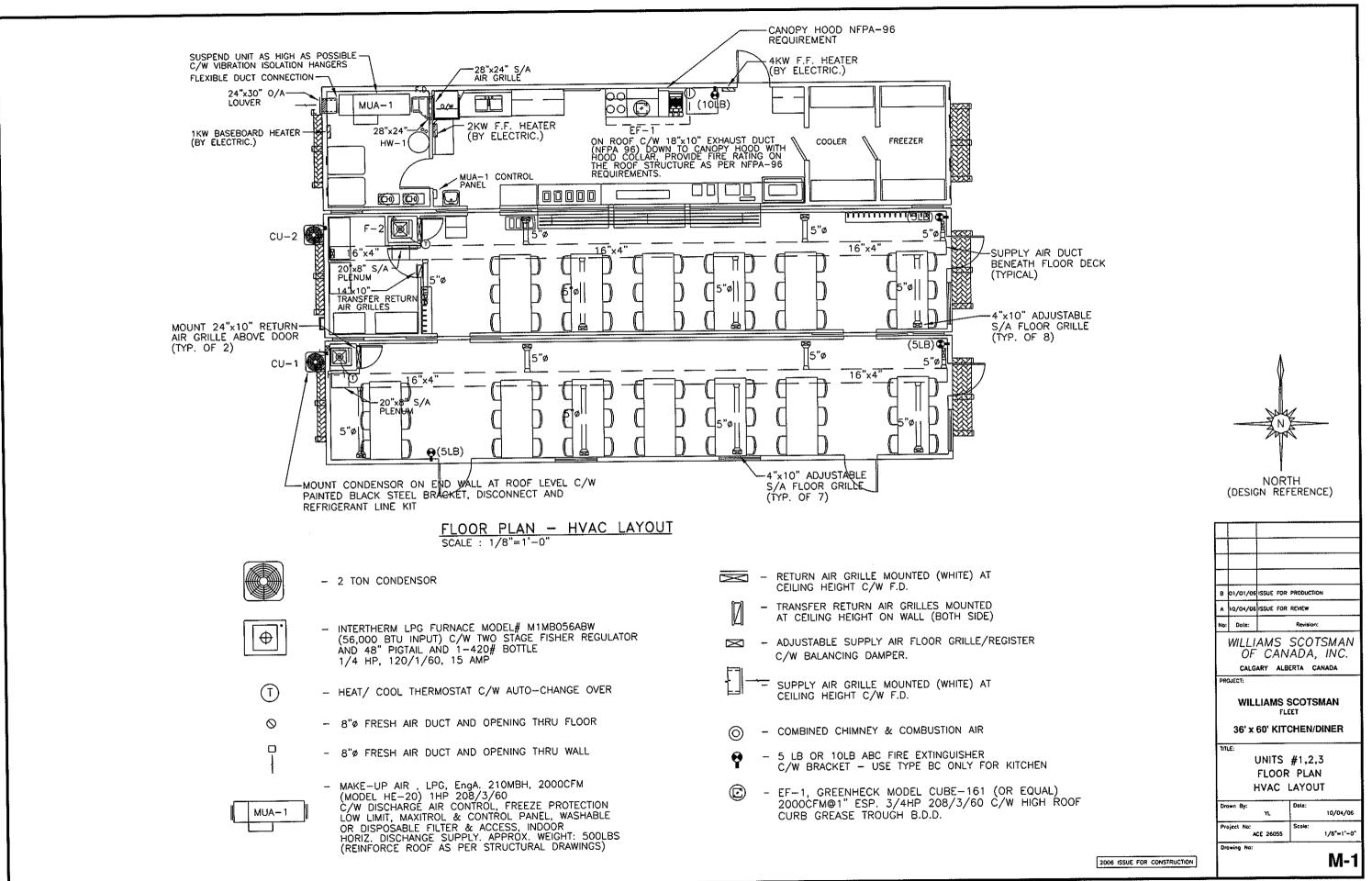


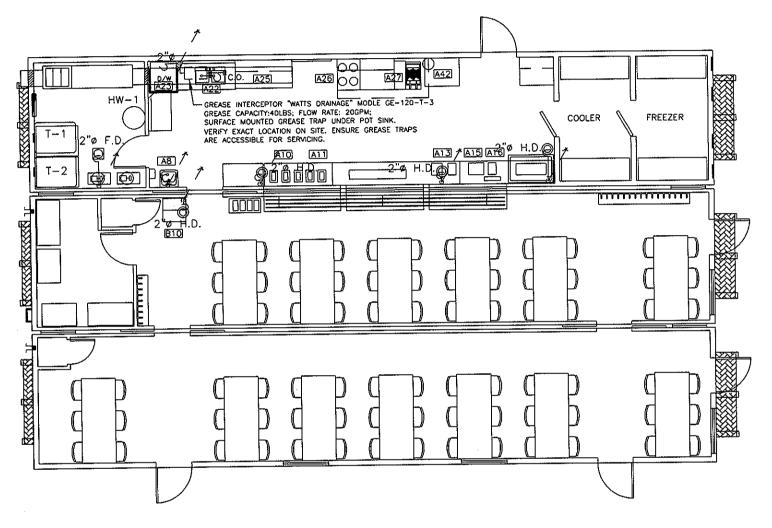


PDS PROJECT NO: 0084



8	01/01/06	ISSUE FOR	CONSTRUCT	IÓN		
٨	12/12/05	ISSUE FOR	REVIEW			
No:	Dote:		Revision:			
WILLIAMS SCOTSMAN OF CANADA, INC. CALGARY ALBERTA CANADA						
PRO	NECT:					
	WILI	LIAMS S		MAN		
	36' x	60' KIT(CHEN/D	INER		
ARCHITECTURAL FOUNDATION DETAILS						
Dro	wn By:	RSH	Dote:	12/12/05		
Pro	ject No:	-	Scole:	N.T.S.		
Dro	wing No:			F02		





FLOOR PLAN - DRAINAGE SCALE : 1/8"=1'-0"

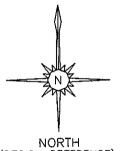
- NOTE:

 1. ALL DRAIN PIPES TO BE EXPOSED ABS DWV. EXCEPT FOR D/W WHERE COPPER PIPE SHALL BE USED.

 2. FIXTURE DRAINAGE PIPING TO BE HARNESSED AT INTERIOR OF UNIT IN FLOOR (AS REQUIRED) AND FIELD CONNECTED TO THE SEWAGE HOLDING TANK. (BY OTHERS)

 3. FREEZER UNIT CONDENSATE DRAIN C/W HEAT TRACE.

 4. PIPE EQUIPMENT DRAINS OR CONDENSATE DRAINS TO H.D.S.



NORTH (DESIGN REFERENCE)

В	01/01/06	≒SSU€	FOR	PRODUCTION
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WILLIAMS SCOTSMAN OF CANADA, INC. CALGARY ALBERTA CANADA

WILLIAMS SCOTSMAN FLEET

36' x 60' KITCHEN/DINER

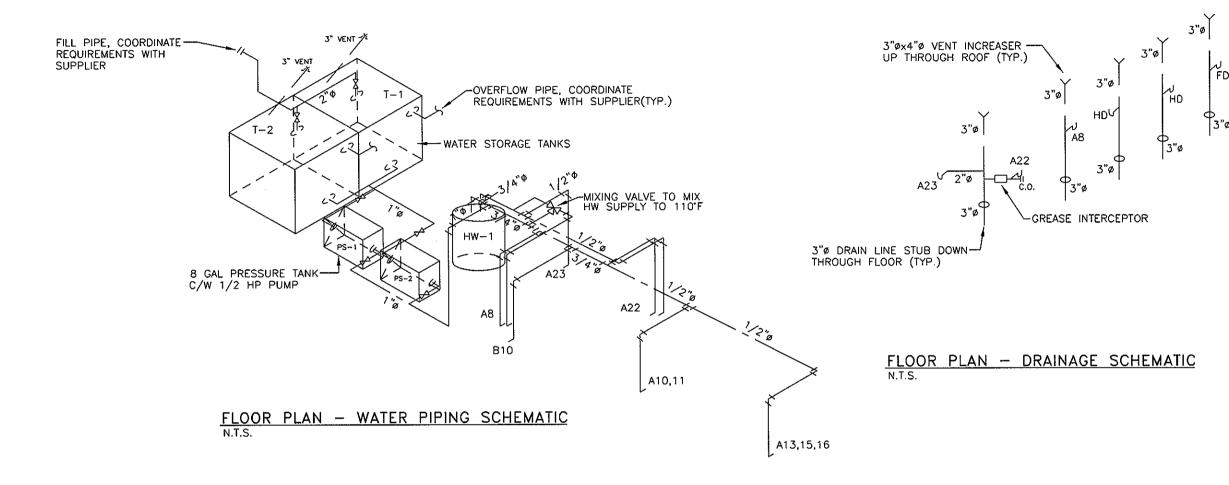
UNIT #1,2,3 FLOOR PLAN

10/04/06 1/8"=1"-0" ACE 26055

DRAINAGE

2006 ISSUE FOR CONSTRUCTION

M-3



SYMBOL	FIXTURE	C.W.	H.W.	SAN.	VENT	GAS	REMARKS
A08	HAND SINK	1/2"	1/2*	1-1/2"	1-1/2"	-	USE 110'F HOT WATER
A10	HOT FOOD TABLE	1/2*	-	-	_	-	PIPE COND. TO H.D. C/W BACKFLOW PREVENTOR & PRESSURE REQULATOR
A11	FOOD WARMER	1/2*	_	_	-	-	PIPE COND. TO H.D. C/W BACKFLOW PREVENTOR & PRESSURE REQULATOR
A13	JUICE DISPENSER	1/2"	-	-	-	_	PIPE COND. TO H.D. C/W BACKFLOW PREVENTOR & PRESSURE REQULATOR.
A15	COFFEE URN	1/2"		-	-	-	PIPE COND. TO H.D. C/W BACKFLOW PREVENTOR & PRESSURE REQULATOR
A16	WATER STATION	1/2"	-	_		-	PIPE COND. TO H.D. C/W BACKFLOW PREVENTOR & PRESSURE REQULATOR
A22	KITCHEN SINK	1/2"	1/2*	1-1/2*	1-1/2"	-	USE 140'F HOT WATER
A23	DISHWASHER	-	3/4"	2"		-	DRAIN TO ADJACENT SINK USE 110'F HOT WATER
A25	CONVECTION OVEN	-	_	_		60MBH	
A26	60" RANGE	-	-	-	-	90M8H	·
A27	DEEP FRYER	-	-	-	-	100MBH	
B10	ICE MACHINE	1/2"	_		-	-	PIPE COND. TO H.D. C/W BACKFLOW PREVENTOR & PRESSURE REDULATOR

B 01/01/0	15SUE FOR	PRODUCTION	4
A 10/04/0	6 ISSUE FOR	REVIEW	
No: Date:		Revision:	
Ol	IAMS F CAN gary alb	ADA,	INC.
PROJECT:			
WII	LIAMS :	SCOTS!	MAN
36' >	60' KIT	CHEN/D	INER
TITLE:			
		ANICAL	
• • • • • • • • • • • • • • • • • • • •	ATER I		
DRA	INAGE	SCHEM	IATIC
Drown By:	ΥL	Date:	10/04/06
Project No:	ACE 26055	Scole:	1/8"=1"-0"
Drawing Na			M-4

MECHANICAL SPECIFICATIONS GENERAL

- .1 Provide complete, fully tested and operational mechanical systems to meet requirements described herein and in complete accord with applicable codes and ordinances.
- .2 Contract documents & Drawings are diagrammatic. They establish scope, material and installation quality and are not detailed installation instructions.
- .3 Follow manufacturer's recommended installation details and procedures for equipment, supplemented by requirements of Contract Documents.
- .4 The work under this section includes the supply and installation of all materials and equipment as indicated on the drawings or specified in these specifications. Included are the heating, ventilation, air-conditioning, plumbing, and fire protection systems and all labour and materials necessary to complete, start up and test the systems.
- .5 The Contractor shall give all necessary notices, obtain all necessary permits and pay all fees in order that the work may be carried out.
- .6 A written guarantee covering all new materials and workmanship provided under this contract for (1) one year from the date of final acceptance of the entire contract, shall be supplied by the contractor. This guarantee shall not cancel longer warranties.
- .7 Provide access doors for all concealed valves or controls. Doors shall be installed by the General Contractor.

PLUMBING

- .1 This work includes the supply, installation and testing of all plumbing fixtures, and all items necessary to complete the sanitary sewer, drains & vents, domestic hot and cold water systems, and fire protection system.
- .2 The entire installation shall conform to the "Alberta Building Code" 1997 Edition, "Conadian Plumbing Code", ASHRAE guides and all local codes and regulations.
- .3 Piping
- ,A Domestic Water Piping:

Above ground: Type "L" copper c/w soldered joints and bronze/wrought copper fittings.

.B Sanitory:

Above ground: ABS plastic throughout except for dishwasher drain

vent lines are within the wall structure where possible

Underground: ABS DWV

.4 Vaives

Gate Valves - 50mm and Smaller - Crone No. 1320C or equivalent.

Globe Valves - 50mm and Smaller - Crane No. 1342 or equivalent.

Check Valves - 50mm and Smaller - Craneway No. 1342 or equivalent.

Provide approved ground joint plug cocks for gas piping systems.

Backflow preventers - Febco or equal, double check valve type.

- .5 Clean—outs and clean—out access covers shall be caulked or threaded type extended to finished floor or wall surface. Ensure ample clearance ot clean out for rodding of drainage system.
- .6 Provide room for expansion and contraction of pipes. Provide approved expansion joints or expansion loops.
- .7 Support pipes with metal hangers to prevent sagging but at not greater than 8 ft. centres.
- .8 Test all valves for shut-off and operation and check packings for leakage.
- .9 Drainage lines shall grade minimum 2% unless shown otherwise on drawings.
- .10 Install vacuum breakers on plumbing lines where contamination of domestic water may occur. Generally necessary on hose bibs and flush valves.
- .11 Cleanouts: Zurn ZX-1400 w/ access cover or equal.
- .12 Fire Extinguishers: Canadian Fire Hose, ratings on plans, c/w cabinets as required.

HEATING, VENTILATION AND AIR CONDITIONING

- .1 Provide and install units, duct work, grilles and diffusers, intakes, exhaust fans, coils and controls as shown on the plans.
- .2 All materials, equipment and installation shall conform to the "Alberta Building Cade" 1997, "Installation Code for Propane Gas Burning Equipment and Appliances B149.2, and all local codes and requirements.
- .3 Ducts shall be made of galvanized steel lock forming quality, having galvanized coating to ASTM A525 G90 designation for both sides.
- .4 Sealant shall be water resistant, fire resistive, compatible with moting materials.
- .5 All duct work except for the kitchen exhaust duct shall be constructed in accordance with the following schedule:

.1 Rectangular Ducts

Maximum Width mm
Up to 300 mm 0.6
330 mm to 760 mm 0.8
790 mm to 1370 mm 0.8
1400 mm to 2130 mm 1.0
2160 mm and Over 1.2

.6 Kitchen exhaust ductwork shall be constructed to NFPA-96 requirements, duct shall be constructed of and supported by min.16 gauge carbon steel. All seams and joints shall have a liquid tight continuous external weld.

- .7 Ducts shall be adequately supported to prevent sagging and vibration.
- .8 At each point where ducts poss through partitions, the joints around the duct shall be sealed with non-combustible material.
- .9 All ducts passing through fire separation and/or required by code shall be equipped with fire dampers. Fire dampers shall be UL listed and constructed in accordance with ULC Standard S 112 "Fire Dampers". Fusible links on fire dampers shall be constructed to ULC Standard S 505. Fabricate fire dampers of galvanized steel or prime coated black steel weighted to close and lock in closed position when released by fusible link. Fire dampers may be multi-blade, offset butterfly or curtain type. Curtain type fire dampers shall have blades retained in a recess so free area of connecting ductwork is not reduced. Fusible links shall be set for 72 C.
- .10 Provide fresh oir intokes in furnace rooms.
- .11 The following ducts shall be insulated with 1" of Fibreglass Canada MD-103 Duct Insulation, .75 lb/st.3, FSK facing: fresh air.
- .12 Exhaust fan shall be provided with back draft damper.
- .13 When the work is complete, operate the heating, ventilation and air conditioning systems and adjust all controls dampers, thermostats, etc., so that there is an even distribution of heat and air throughout the building and the desired results are attained.
- .14 Provide a complete and tested system of automatic controls to control the mechanical systems as specified and as indicated on the drawings.
- .15 Controls

A F-1 (CU-1), F-2 (CU-2)

Heat/cool unit controlled by area thermostat, provided by furnace supplier. Auto Change-over.

- .8 EF-1 Activated on switch, keyed as per electrical.
- .C Service kitchen area ventilation shall be controlled by make up air unit MUA-1 working in conjunction with EF-1. Provide current sensing relay at the exhaust fon and reverse interlock. System shall be controlled by make up air unit control panel.
- .16 H.V.A.C. Equipment List

A F-1, F-2 - Refer to drawing for detail

- .B CU-1, CU-2 Refer to drawing for detail.
- .C EF-1 Refer to drawing for detail.
 .D MUA-1 Refer to drawing for detail.
- .17 Provide wet chemical fire extingushing system for kitchen exhaust canopy haad c/w all necessary duct nozzles, plenum nozzles, and surface nozzles. System shall be interlocked with gas solenoid valve to shut off gas supples to cooking equipment whenever the system is activated.

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Γ	WILLI	AMS SCOTSMAN

WILLIAMS SCOTSMAN OF CANADA, INC. CALGARY ALBERTA CANADA

WILLIAMS SCOTSMAN FLEET

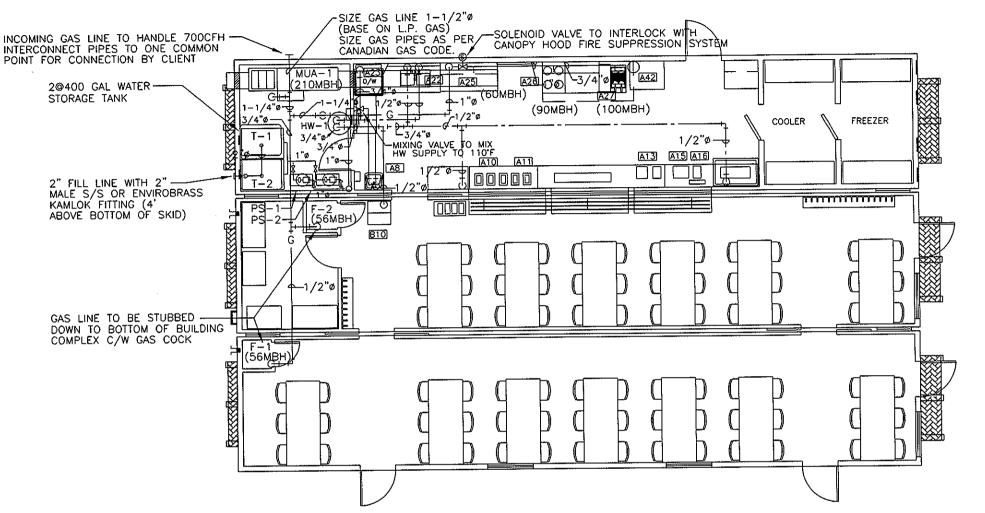
36' x 60' KITCHEN/DINER

MECHANICAL SPECIFICATIONS

2006 ISSUE FOR CONSTRUCTION

POS PROJECT NO: 008

M-5



FLOOR PLAN - WATER PIPING SCALE : 1/8"=1'-0"

HAND SINK 'HS'
AMERICAN STANDARD, S/S WALL MOUNTED
LAVATORY BASIN C/W FAUCET & WALL HANGER
SET, PLUG WITH CHAIN AND METAL SUPPORT LEGS

KITCHEN SINK 'SINK'
DOUBLE COMPARTMENT
STAINLESS STEEL POT SINK C/W FAUCET
SET AND SWING SPOUT

HOT WATER HEATER 'HW-1'
A.O. SMITH BTH-120 HIGH EFFICIENCY UNIT
STORAGE CAPACITY: 60US GALLONS INPUT : 120MBH RECOVERY @100 RISE: 137 VENT & C/A PIPES: 3"Ø

NOTE:

- 1. ALL WATER PIPES TO BE EXPOSED TYPE 'L' COPPER AND OFFSET 1/2" FROM WALL C/W SPACER AND INSTALLED TO REDUCE VISIBILITY 2. ALL WATER HEATER AND TANK TO BE INSTALLED ON DRAIN PAN. 3. GAS LINE SHALL BE BLACK IRON PIPE HARNESSED AT THE END OF EACH UNIT C/W FLEX HOSE INTERCONNECTS AND WOG SHUT OFF BALL VALVE.
- 4. SEWER LINES ARE HARNESS STRAIGHT DROP FLUSH TO UNDERSIDE OF THE FLOOR FOR HARNESS TO ONE COMMON POINT AND CONNECTION TO THE CLIENT SUPPLIED SERVICE.
- 5. VENT LINES ARE WITHIN THE WALL STRUCTURE WHERE POSSIBLE.

WATER STORAGE TANK 'T-1,2'

ZEBEST PLASTICS
400 GAL. RIBBED PLASTIC WATER STORAGE TANK, C/W TWO
JACUZZI 5C PRESSURE PUMPS, PRESSURE TANK,
AND 12"x24"x1" GALVANIZED DRIP PAN. TANK TO
HAVE LEVEL CONTROL ON TANK AND AN EXTERIOR LIGHT TO INDICATE WHEN TANK IS FULL. FILL LINE TO BE 2" DIAMETER WITH 2" MALE STAINLESS STEEL OR ENVIROBRASS KAMLOK FITTING AT REAR OF UNIT APPROXIMATELY 4' UP FROM BOTTOM OF SKID. VENT/OVERFLOW TO BE 2"

WATER PRESSURE SYSTEM 'PS-1.2' JACUZZI 5C-W25-S (OR EQUAL)
TANK CAPACITY: 8 GALLONS
PUMP: 1/2 HP 120/1/60
MAX. WATER SUPPLY PRESSURE: 80 PSI - SANITARY PIPE

- ICE MACHINE

VENT PIPE

SINK - DOUBLE SS POT SINK

HS - HAND SINK

IM

- DISHWASHER DW

HW-1- HOT WATER HEATER

Ø F.D. - 2" FLOOR DRAIN

NORTH (DESIGN REFERENCE)

B 01/01/06 ISSUE FOR PRODUCTION 10/04/06 ISSUE FOR REVIEW

WILLIAMS SCOTSMAN OF CANADA, INC.

CALGARY ALBERTA CANADA

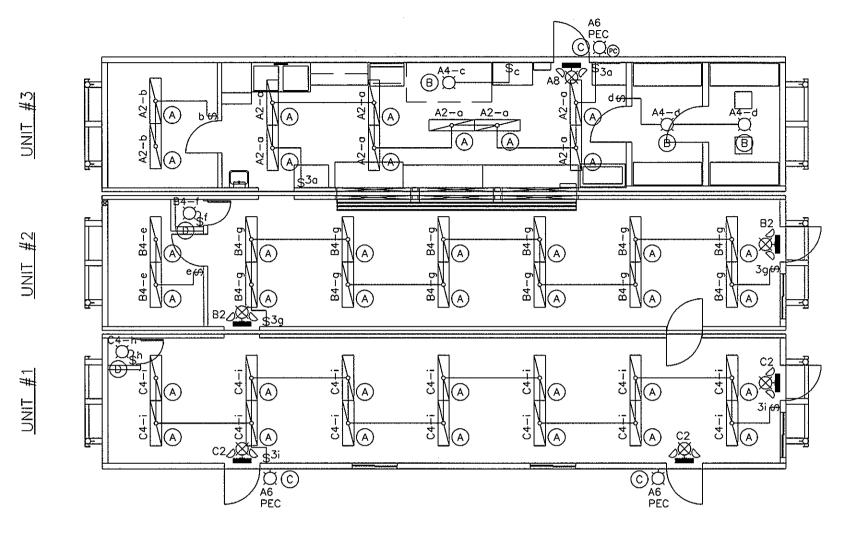
PROJECT:

WILLIAMS SCOTSMAN FLEET

36' x 60' KITCHEN/DINER

UNIT #1,2,3 FLOOR PLAN WATER PIPING

10/04/06 ACE 26055 1/8"=1"-0"



FLOOR PLANS - LIGHTING SCALE: 1/8"=1'-0"

	LUMINAIRE SCHEDULE								
TYPE	DESCRIPTION	CAT, NO.	LAMP TYPE	REMARKS					
(A)	1'x4' FLUORESCENT 2-LAMP C/W ACRYLIC DIFFUSER, SURFACE MOUNTED	METALUX #W232A-120-EB8 OR EQUAL	2× F32 - T8 COOL WHITE						
B	VAPOUR PROOF INCANDESCENT LIGHT FOR CANOPY, COOLER & FREEZER	LUMARK # ICVC1(G) OR EQUAL	150W A19	PROVIDE METAL GUARD FOR LIGHTS IN COOLER & FREEZER					
0	EXTERIOR LOW PROFILE LIGHT FIXTURE C/W HIGH PRESSURE SODIUM LAMP	LUMARK # HPMP-PC-70-120 OR EQUAL	70w HPS	CONTROLLED BY PHOTOCELL					
0	CEILING MOUNTED KEYLESS PORCELAIN LAMPHOLDER	SMITH & STONE OR EQUAL	60W A19						

EMERGENCY LIGHTING EQUIPMENT SCHEDULE

COMBINATION EMERGENCY/EXIT LIGHT UNITS SHALL BE LUMACELL # 3LERLMCEU-2-MQ12W-120V COMPLETE WITH TWO 12W MICRO QUARTZ LAMPS.

NOTES:

- THE ELECTRICAL CONTRACTOR SHALL SIZE WIRES WITH MAXIMUM 3% VOLTAGE DROP.
- APPROVED EQUIVALENT PRODUCTS SHALL BE 'READY-LITE', 'EMERGI-LITE', 'UNIGLOW' & 'LITHONIA'.

B 01/01/06 ISSUE FOR PRODUCTION

NORTH (DESIGN ONLY)

A 10/04/06 ISSUE FOR REVIEW Dote:

> WILLIAMS SCOTSMAN OF CANADA, INC. CALGARY ALBERTA CANADA

WILLIAMS SCOTSMAN

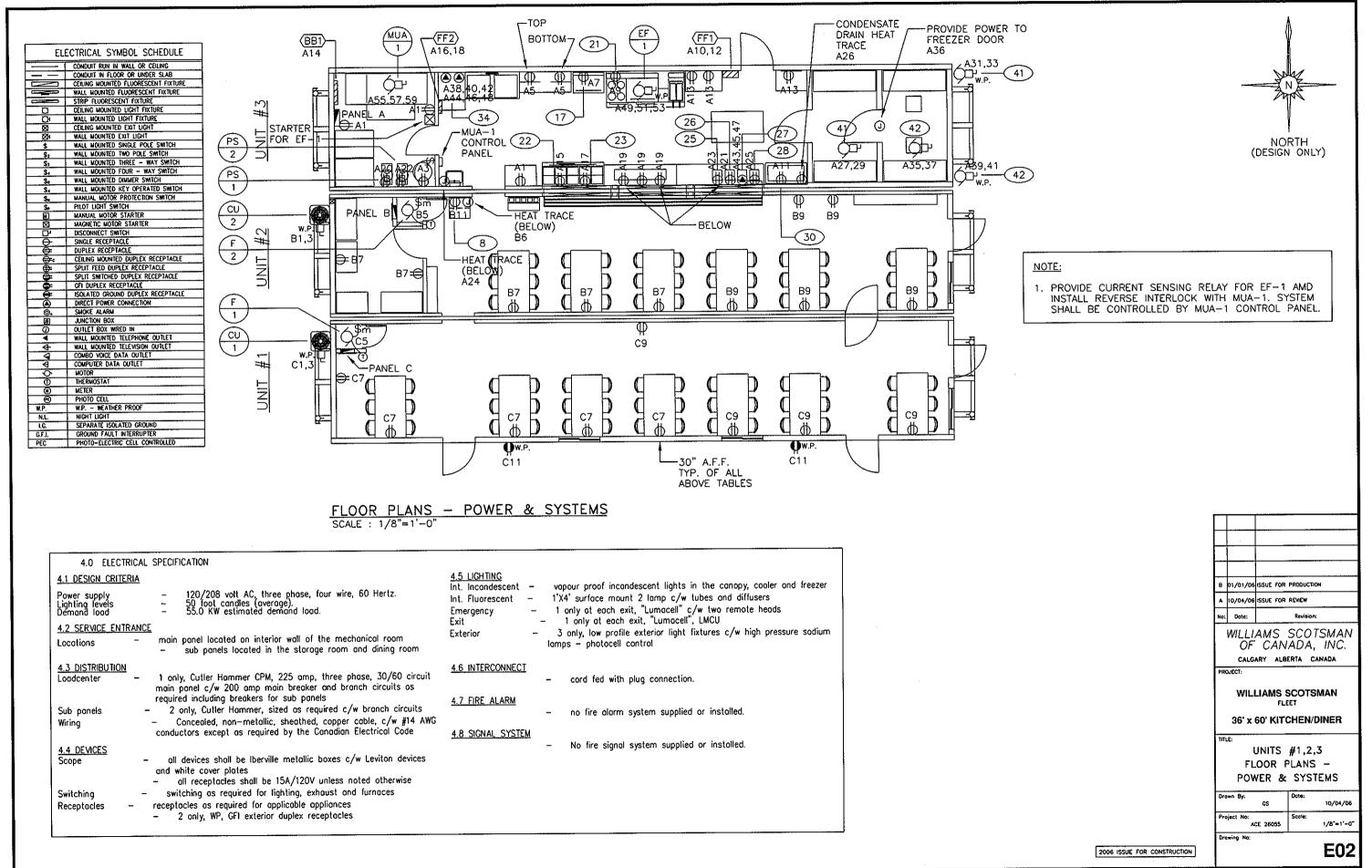
36' x 60' KITCHEN/DINER

UNITS #1,2,3 FLOOR PLANS -LIGHTING

GS 10/04/06 ACE 26055 1/8"=1"-0"

2006 ISSUE FOR CONSTRUCTION

E01



	KITCHEN	EQUIPI	MENT S	CHEDULE (ELECTRIC	CAL REQUIREME	ENT		
1TEM	EQUIPMENT	VOLT	PHASE	H.P./AMP	WATTS	FEEDER	CIRCUITS	BREAKER	REMARKS
8	1-185LB ICE MACHINE WITH HOLDING BIN	110	1	11.6A	1300W	1/2"C-2#12	811	15A-1P	
17	1-CONVECTION OVEN LPG	120	1	9.4A	1128W	1/2"C-2#12	A7	15A-1P	
21	1-GAS RANGE	120	1	1/3hp, 6.8A	816W	1/2"C-2#12	A9	15A-1P	
22	1-72" HOT FOOD SERVER, 5 COMPARTMENT & SHELF OVER	120	1			1/2"C-2#12	A15	15A-1P	
23	1-48" FOOD WARMER (MERCO HEAT LAMP, MODEL FNM480)	120	1			1/2"C-2#12	A17	15A-1P	
25)	1-DOUBLE JUICE DISPENSER	120	1			1/2"C-2#12	A23	15A-1P	
26	1-DOUBLE MILK DISPENSER	120	1	1/10hp, 1.3A	150W	1/2"C-2#12	A21	15A-1P	
27	1-DOUBLE COFFEE URN	208	3	22A	8.0KW	3/4"C-3#10	A43,45,47	30A-3P	
28	1-SINGLE WATER STATION	120	1			1/2"C-2#12	A25	15A-1P	
30	1-REFRIGERATED DISPLAY CASE	120	1	1/4hp, 3.9A	470W	1/2°C-2#12	A11	15A-1P	
34	1-DISHWASHER	208	3	18.8A		3/4"C-3#10	A38,40,42	30A-3P	
	1-DISHWASHER BOOSTER HEATER	208	3	33.3A	12.0KW	1"C-3#8	A44,46,48	40A-3P	
41	1-COOLER EVAPORATOR UNIT	208	1	2.0MCA	480W	1/2"C-3#12	A27,29	15A-2P	
	1-COOLER CONDENSING UNIT	208	1	15MCA	3600W	3/4°C-3#10	A31,33	30A-2P	
42	1-FREEZER EVAPORATOR UNIT	208	1	7.8MCA	1872W	1/2"C-3#12	A35,37	15A-2P	
	1-FREEZER CONDENSING UNIT	208	1	15MCA	3600W	3/4"C-3#10	A39,41	30A-2P	

NOTE: ELECTRICAL CONTRACTOR TO CONFIRM ALL KITCHEN EQUIPMENT LOADING, TYPE OF CONNECTION, ETC WITH EQUIPMENT SUPPLIER PRIOR TO ROUGH-IN & INSTALLATION AND MAKE NECESSARY ADJUSTMENTS TO SUIT.

	MECHANICAL EQUIPMENT SCHEDULE								
UNIT NO.	DESCRIPTION	MOTOR LOAD	PHASE	VOLT	CIRCUIT	BREAKER	FEEDER	REMARKS	
CU 1	CONDENSING UNIT	12.5MCA	1	208	C1,3	20A-2P	1/2"C-3#12		
CU 2	CONDENSING UNIT	12.5MCA	1	208	B1,3	20A-2P	1/2"C-3#12		
EF 1	EXHAUST FAN	3/4hp	3	208	A49,51,53	15A-3P	1/2"C-3#12	ACTIVATED BY KEYED SWITCH, PROVIDE AIR PROOFING SWITCH FOR REVERSE INTERLOCK WITH MUA-1	
F ₁	FURNACE FAN	1/4hp	1	120	C5	15A-1P	1/2"C-2#12		
F 2	FURNACE FAN	1/4hp	1	120	B5	15A-1P	1/2"C-2#12		
MUA 1	MAKE UP AIR UNIT	1hp	3	208	A55,57,59	15A-3P	1/2"C-3#12	TIED TO KITCHEN LIGHT SWITCH VIA RELAY SUCH THAT SYSTEM WILL OPERATE WHEN EVER LIGHT SWITCH IS ENERGIZED	
PS 1	WATER PRESSURE SYSTEM PUMP	1/2hp	1	120	A20	25A-1P	3/4"C-2#10		
PS 2	WATER PRESSURE SYSTEM PUMP	1/2hp	1	120	A22	25A-1P	3/4"C-2#10		

ELECTRIC HEATER SCHEDULE

- FF1) ELECTRIC FORCE FLOW HEATER
 "CHROMALOX" RFI840D21
 CAPACITY: 4.0KW 208/1/60
 C/W BUILT IN THERMOSTAT
 & SURFACE ADAPTOR
- FF2) ELECTRIC FORCE FLOW HEATER
 "CHROMALOX" RFI820D31
 CAPACITY: 2.0KW 208/1/60
 C/W BUILT IN THERMOSTAT
 & SURFACE ADAPTOR
- (BB1) ELECTRIC BASEBOARD HEATER
 "CHROMALOX" BN2805W11
 CAPACITY: 0.5KW 120/1/60
 C/W BUILT IN THERMOSTAT

NOTE: ALL ABOVE HEATERS TO BE SUPPLIED & INSTALLED BY ELECTRICAL CONTRACTOR.

6	01/01/06	ISSUE FOR	PRODUCTIO	N					
A	10/04/06	ISSUE FOR	REVIEW						
No:	Date:		Revision:						
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	WILLIAMS SCOTSMAN FLEET 36' x 60' KITCHEN/DINER								
TITE	E:								
			MENT						
	SCHEDULES								
Dro	wn By:	cs	Date:	10/04/06					
Pro	ject No: A(E 26055	Scole:	1/8"=1"-0"					
Dro	wing No:			Eng					
	三つつ								

PANELA	_ VOL	TS <u>120</u>	/208	PHA	\SE	3	. WIRE_	<u>4</u> FE	EDER SIZE 4#3/0 TECK
DESCRIPTION		WATTS	TRIP AMPS	,	4 B	С	TRIP AMPS	WATTS	DESCRIPTION
CONV. OUTLETS		600	15	1	•	2	15	800	LIGHTING -KITCHEN/MECH
HW-1 CONTROL CCT		600	15	3	•	4	15	450	LIGHTING -CANOPY/COOLER
COUNTER OUTLETS		400	15	5	П	• 6	15	285	EXTERIOR LIGHTING
CONVECTION OVEN LPG	#17	1128	15	7	•	8	15	30	EXIT/EMERG. LIGHTS
GAS RANGE	#21	816	15	9	•	10	30	2000	FF 1
REFRIG. DISPLAY CASE	#30	470	15	11		• 12		2000	
COUNTER OUTLETS		600	15	13	•	14	15	500	BB-1
HOT FOOD SERVER	#22		15	15	•	16	15		FF-2
FOOD WARMER HEAT LAW	IPS#23	600	15	17		• 18		1000	1
COUNTER OUTLETS		600	15	19	ė l	20	25	1176	PS-1
MILK DISPENSER	#26	150	15	21	•	22	25	1176	PS-2
JUICE DISPENSER	#25	400	15	23		• 24	15	1000	HEAT TRACE
WATER STATION	#28	1000	15	25	•	26	15	1000	HEAT TRACE
COOLER EVAP.	#41	240	15	27	•	28	60	3860	PANEL B
		240		29		• 30		4920	
COOLER C/U	#41	1800	30	31	•	32	60	3090	PANEL C
		1800		33	•	34		4420	
FREEZER EVAP.	#42	936	15	35	$oxed{oxed}$	• 36	15	400	FREEZER DOOR
		936		37	•		30	2256	DISHWASHER #
FREEZER C/U	#42	1800	30	39	•	40		2256	
		1800		41		• 42		2256	
COFFEE URN	#27	2640	30	43	•	44	40	4000	DISHWASHER BOOSTER HEATE
		2640		45	•	46		4000	
		2640		47		• 48		4000	
EF-1		370	15	49	•	50			
		370		51	•	52			
		370		53		54			
MUA-1		475	15	55	•	56			
		475		57	1	58			
		475		59	\Box	• 60			

PANEL B	VOL	TS <u>120</u>	/208	PHA	\SE_	1	WIRE_	3 FE	EDER SIZE 3#6 TECK
DESCRIPTION		WATTS	TRIP AMPS	,	A Е	3	TRIP AMPS	WATTS	DESCRIPTION
CONDENSING UNIT CU-2		1500	20	1	+	2	15	60	EXIT/EMERG. LIGHTS
		1500		3	•	4	15	1120	LIGHTING -DINING/STORAGE
FURNACE F-2		700	15	5	•	6	15	600	HEAT TRACE
CONV. OUTLETS		1000	15	7	•	8			
CONV. OUTLETS		1000	15	9	•	10			
ICE MACHINE	#8	1300	15	11	•	12			
				13	•	14			
				15		16			
				17	•	18			
				19	,	20			
				21	<u>•</u>	22		ļ	
				23	<u> </u>	24			
				25	•	26			
				27	<u> </u>	28			
			l .	29	<u> </u>	30		L	
PANEL	PANEL AMPS/Ø :A <u>3860</u> B <u>4920</u> MAINS : <u>125A</u>							MAINS : <u>125A</u>	

LOAD CAL	LOAD CALCULATION							
DESCRIPTION	CONNECTED LOAD	DEMAND FACTOR	DEMAND LOAD					
LIGHTING	3,775 W	100%	3,775 W					
POWER	53,884 W	60%	32,330 W					
MECHANICAL	12,287 W	100%	12,287 W					
ELEC. HEAT	6,500 W	100%	6,500 W					
TOTAL	76,446 W		54,892 W					

PANEL C VOL	TS120	/208	_ PHA	SE	11	WIRE_	3 FE	EDER SIZE 3#6 TECK
DESCRIPTION	WATTS	TRIP AMPS	A	\	B 	TRIP AMPS	WATTS	DESCRIPTION
CONDENSING UNIT CU-1	1500	20	1	•	2	15	90	EXIT/EMERG. LIGHTS
	1500		3		• 4	15	1120	LIGHTING -DINING
FURNACE F-1	700	15	5 •	•	6			
CONV. OUTLETS	1000	15	7		• 8			
CONV. OUTLETS	800	15	9		10			
EXT. WP RECEPTACLE	800	15	11 .		12			
			13 •		14			
			15		<u>† 16</u>			
			17 •	٠	18			
			19		• 20			
			21	•	22			
			23		<u>† 24</u>			
			25		26			
			27		28			And the state of t
		<u> </u>	29 •		30			
PANEL	. AMF	°S/ø :/	A _309	0	B <u>44</u>	20		MAINS : <u>125A</u>

