




TENANT IMPROVEMENTS FOR:
SEACOAST BAR & GRILL
 801 SEACOAST DRIVE - IMPERIAL BEACH, CA

CONTACTS	PROJECT INFORMATION	DRAWING INDEX
<p>DESIGN/BUILD GENERAL CONTRACTOR: ALETO UNLIMITED, INC. 5579 MORRO WAY LA MESA, CA 91942 CONTACT: ANTHONY "SCOTT" ALETO PHONE: (619) 571-2865</p> <p>MEP ENGINEER: H4M ENGINEERS 1810 GILLESPIE WAY, SUITE 207 EL CAJON, CA 92020 CONTACT: TOM HARMON (MECH/PLMB) PHONE: (619) 200-2479 CONTACT: BRYAN WAYNE (ELECT) PHONE: (619) 750-2757</p>	<p>EXISTING BUILDING DATA: CONSTRUCTION TYPE: TYPE V-B, FULLY-SPRINKLERED EXISTING TWO STORY COMMERCIAL + MULTI-FAMILY MIXED-USE BUILDING COMMERCIAL RESTAURANT W/ (2) MULTI-FAMILY UNITS ABOVE EXISTING OCCUPANCY GROUPS: A-2 & R-2</p> <p>PROJECT ADDRESS: 801 SEACOAST DRIVE IMPERIAL BEACH, CA 91932</p> <p>A.P.N. 625-272-01-00</p> <p>LEGAL DESCRIPTION: TR 1088 LOT 13, 14, 15</p> <p>ZONING: C/MU-2</p> <p>PROJECT DESCRIPTION: TENANT IMPROVEMENTS TO AN EXISTING RESTAURANT SHELL LEASE SPACE FOR A NEW RESTAURANT. WORK TO INCLUDE: NEW INTERIOR PARTITIONS, CEILING & LIGHTING, INTERIOR FINISHES, RESTROOMS, NEW FOOD SERVICE EQUIPMENT & ASSOCIATED ELECTRICAL & PLUMBING WORK, NEW TYPE I HOOD SYSTEM & HVAC DUCTWORK DISTRIBUTION</p> <p>PROJECT OCCUPANCY GROUP: A-2 RESTAURANT</p> <p>PROJECT OCCUPANT LOAD (SEE SHEET EX): 91 OCCUPANTS - INTERIOR 54 OCCUPANTS - PATIO</p> <p>PROJECT FLOOR AREA: 2,095 S.F. W/ 800 S.F. COVERED PATIO</p> <p>THIS PROJECT SHALL COMPLY WITH THE FOLLOWING CODES AS AMENDED & ADOPTED BY THE CITY OF IMPERIAL BEACH:</p> <p>2019 CALIFORNIA BUILDING CODE 2019 CALIFORNIA MECHANICAL CODE 2019 CALIFORNIA PLUMBING CODE 2019 CALIFORNIA ELECTRICAL CODE 2019 CALIFORNIA ENERGY CODE 2019 CALIFORNIA FIRE CODE 2019 CALIFORNIA GREEN CODE</p>	<p>ARCHITECTURAL</p> <p>T1 COVER SHEET EX EGRESS FLOOR PLAN & OCCUPANT LOAD CALCULATION A0 SITE PLAN A1 EXISTING FLOOR PLAN A2 CONSTRUCTION FLOOR PLAN A3 ARCHITECTURAL FLOOR PLAN A4 REFLECTED CEILING PLAN A5 ENLARGED RESTROOMS PLAN, ELEVATIONS & DETAILS A6 WALL SECTIONS & DETAILS A7 DOOR SCHEDULE, NOTES & TYP. DETAILS</p> <p>MECHANICAL</p> <p>-- -- -- --</p> <p>PLUMBING</p> <p>-- -- -- -- -- --</p> <p>ELECTRICAL</p> <p>EO1 ELECTRICAL NOTES EO2 LIGHT FIXTURE SCHEDULE & DETAILS EO3 LIGHTING CONTROL DIAGRAMS EO4 INDOOR TITLE 24 EO5 OUTDOOR TITLE 24 EO6 ELECTRICAL DETAILS EI0 SITE ELECTRICAL PLAN EI1 SITE LIGHTING PHOTOMETRICS E21 RESTAURANT LIGHTING PLAN E22 RESTAURANT POWER PLAN E41 SINGLE LINE DIAGRAM E42 PANEL SCHEDULES ES1 ELECTRICAL SPECIFICATIONS</p> <p>FOOD SERVICE</p> <p>K1 COVER SHEET K2 FOOD SERVICE EQUIPMENT FLOOR PLAN K3 FOOD SERVICE EQUIPMENT SCHEDULE K4 FOOD SERVICE PLUMBING ROUGH-IN PLAN K5 FOOD SERVICE ELECTRICAL ROUGH-IN PLAN K6 FOOD SERVICE MECHANICAL PLAN KT1 CAPTIVE AIRE HOOD DRAWINGS KT2 CAPTIVE AIRE HOOD DRAWINGS</p>
VICINITY MAP		
		
FIRE DEPARTMENT NOTES		
<ol style="list-style-type: none"> 1. EXIT SIGNS MUST BE INTERNALLY ILLUMINATED. (2019 CFC & CBC SEC. 1013.3) 2. PROVIDE TWO SEPARATE SOURCES OF POWER FOR EXIT SIGNS CONFORMING TO 2019 CFC & CBC 1013.6.3 3. THE MEANS OF EGRESS INCLUDING THE EXIT DISCHARGE SHALL BE ILLUMINATED AT ALL TIMES. THE EGRESS ILLUMINATION LEVEL SHALL BE 1 FOOTCANDLE (MIN) & THE MEANS OF ILLUMINATION SHALL BE PROVIDED WITH A 90 MINUTE EMERGENCY BACK-UP POWER SUPPLY SOURCE. (CBC 1006) 4. PROVIDE A MINIMUM OF ONE 2.1AIO-B-C CLASSIFICATION FIRE EXTINGUISHER WITHIN 75 FEET TRAVEL DISTANCE FOR EACH 3,000 SQUARE FEET, OR PORTION THEREOF, ON EACH FLOOR. (CFC 906) 5. LOCATIONS & CLASSIFICATIONS OF FIRE EXTINGUISHERS SHALL BE IN ACCORDANCE WITH CFC 906 AND CALIFORNIA CODE OF REGULATIONS (CCR) TITLE 19 6. DURING CONSTRUCTION, AT LEAST ONE FIRE EXTINGUISHER SHALL BE PROVIDED ON EACH FLOOR LEVEL, AT EACH STAIRWAY, IN ALL STORAGE & CONSTRUCTION SHEDS, IN LOCATIONS WHERE FLAMMABLE OR COMBUSTIBLE LIQUIDS ARE STORED OR USED, AND WHERE OTHER SPECIAL HAZARDS ARE PRESENT PER CFC SECTION 905.1 7. BUILDINGS UNDERGOING CONSTRUCTION, ALTERATION OR DEMOLITION SHALL CONFORM TO CFC CHAPTER 93. WELDING, CUTTING AND OTHER "HOT WORK" SHALL BE IN CONFORMANCE WITH CFC CHAPTER 93. 8. ADDRESS IDENTIFICATION SHALL BE PROVIDED FOR ALL NEW & EXISTING BUILDINGS IN A LOCATION THAT IS PLAINLY VISIBLE & LEGIBLE FROM THE STREET OR ROAD FRONTING THE PROPERTY. WHERE ACCESS IS BY WAY OF A PRIVATE ROAD AND THE BUILDING ADDRESS CANNOT BE VIEWED FROM THE PUBLIC WAY, AN APPROVED SIGN OR MEANS SHALL BE USED TO IDENTIFY THE STRUCTURE. PREMISES IDENTIFICATION SHALL CONFORM TO CBC SECTION 505.1 9. DUMPSTERS & TRASH CONTAINERS EXCEEDING 1.5 CUBIC YARDS SHALL NOT BE STORED IN BUILDINGS OR PLACED WITHIN 5 FEET OF COMBUSTIBLE WALLS, OPENINGS OR COMBUSTIBLE ROOF EAVE LINES UNLESS PROTECTED BY AN APPROVED FIRE SPRINKLER SYSTEM OR LOCATED IN A TYPE I OR IIA STRUCTURE SEPARATED BY 10 FEET FROM OTHER STRUCTURES. CONTAINERS LARGER THAN 1 CUBIC YARD SHALL BE OF NON OR LIMITED-COMBUSTIBLE MATERIALS OR SIMILARLY PROTECTED OR SEPARATED. CFC 904.3 10. EXITS, EXIT SIGNS, FIRE ALARM PANELS, HOSE CABINETS, FIRE EXTINGUISHER LOCATIONS & STANDPIPE CONNECTIONS SHALL NOT BE CONCEALED BY CURTAINS, MIRRORS OR OTHER DECORATIVE MATERIALS. 11. THE EGRESS PATH SHALL REMAIN FREE & CLEAR OF ALL OBSTRUCTIONS AT ALL TIMES. NO STORAGE IS PERMITTED IN ANY EGRESS PATHS 12. ALL CONSTRUCTION SITES MUST COMPLY WITH APPLICABLE PROVISIONS OF THE CFC CHAPTER 93 - CONSTRUCTION SITE FIRE SAFETY. 13. FIRE DEPT. ACCESS TO THE SITE, THE BUILDING & TO ALL FIRE PROTECTION SYSTEMS SHALL BE MAINTAINED AT ALL TIMES, IN ACCORDANCE WITH CFC CHAPTER 5. NO OBSTRUCTION SUCH AS VEHICLES, STORAGE & OTHER MATERIALS OR OBJECTS SHALL NOT BE PLACED OR KEPT NEAR FIRE HYDRANTS, FIRE DEPT. INLET CONNECTIONS OR FIRE PROTECTION SYSTEM CONTROL VALVES IN A MANNER THAT WOULD PREVENT SUCH EQUIPMENT OR FIRE HYDRANTS FROM BEING IMMEDIATELY DISCERNIBLE IN ACCORDANCE WITH CFC 507.5.4 14. ANYTIME THE SPRINKLER SYSTEM IS IMPAIRED, A FIRE WATCH IS TO BE PROVIDED, THE SYSTEM IS TO BE TAGGED & A CORRESPONDING IMPAIRMENT PROGRAM IS TO BE PROVIDED FOR THE FIRE PROTECTION SYSTEM IN ACCORDANCE WITH CFC CHAPTER 9. 	DISABLED ACCESS NOTE COMPLIANCE	
	<ol style="list-style-type: none"> 1. I AM THE DESIGNER/OWNER IN RESPONSIBLE CHARGE OF THIS ADDITION/ALTERATION PROJECT; I HAVE INSPECTED THE SITE/PREMISES AND DETERMINED THAT EXISTING CONDITIONS, <ul style="list-style-type: none"> <input checked="" type="checkbox"/> ARE <input type="checkbox"/> AS IMPROVED PER THESE PLANS, WILL BE IN FULL COMPLIANCE WITH CURRENT SITE ACCESSIBILITY REQUIREMENTS TO THE EXTENT REQUIRED BY LAW. TONY KERLESHI  5/4/21 <input checked="" type="checkbox"/> DESIGNER NAME (PRINT) SIGNATURE DATE <input type="checkbox"/> OWNER 2. I AM THE DESIGNER/OWNER IN RESPONSIBLE CHARGE OF THIS ADDITION / ALTERATION PROJECT; I HAVE INSPECTED THE SITE/PREMISES AND DETERMINED THAT EXISTING RESTROOM(S) SERVING AREA(S) OF ALTERATION, <ul style="list-style-type: none"> <input type="checkbox"/> ARE <input checked="" type="checkbox"/> AS IMPROVED PER THESE PLANS, WILL BE FULLY ACCESSIBLE ACCORDING TO CURRENT REQUIREMENTS. TONY KERLESHI  5/4/21 <input checked="" type="checkbox"/> DESIGNER NAME (PRINT) SIGNATURE DATE <input type="checkbox"/> OWNER 3. IF THE BUILDING INSPECTOR DETERMINES NONCOMPLIANCE WITH ANY CURRENT ACCESSIBILITY PROVISIONS OF THE LAW, HE/SHE SHALL REQUIRE SUBMITTAL OF COMPLETE AND DETAILED PLANS TO THE BUILDING DEVELOPMENT REVIEW DIVISION OF THE DEVELOPMENT SERVICES DEPARTMENT FOR FURTHER REVIEW. PLANS MUST CLEARLY SHOW ALL EXISTING NON-COMPLYING CONDITIONS AFFECTED BY THE REMODEL (INCLUDING SITE PLAN, FLOOR PLAN, DETAILS, ETC.) AND PROPOSED MODIFICATIONS OF DEFICIENCIES TO MEET CURRENT ACCESSIBILITY PROVISIONS. THE PLANS MUST BE STAMPED BY THE FIELD INSPECTOR PRIOR TO SUBMITTAL FOR PLAN REVIEW. 	

DESIGN / BUILD GENERAL CONTRACTOR:
ALETO UNLIMITED INC.
 5579 MORRO WAY, LA MESA, CA 91942
 ANTHONY "SCOTT" ALETO (PRESIDENT) CELL # 619-571-2865

1002970
LICENSE #

REVISIONS

PROJECT #

SEACOAST BAR & GRILL
 801 SEACOAST DR.
 IMPERIAL BEACH, CA 91932

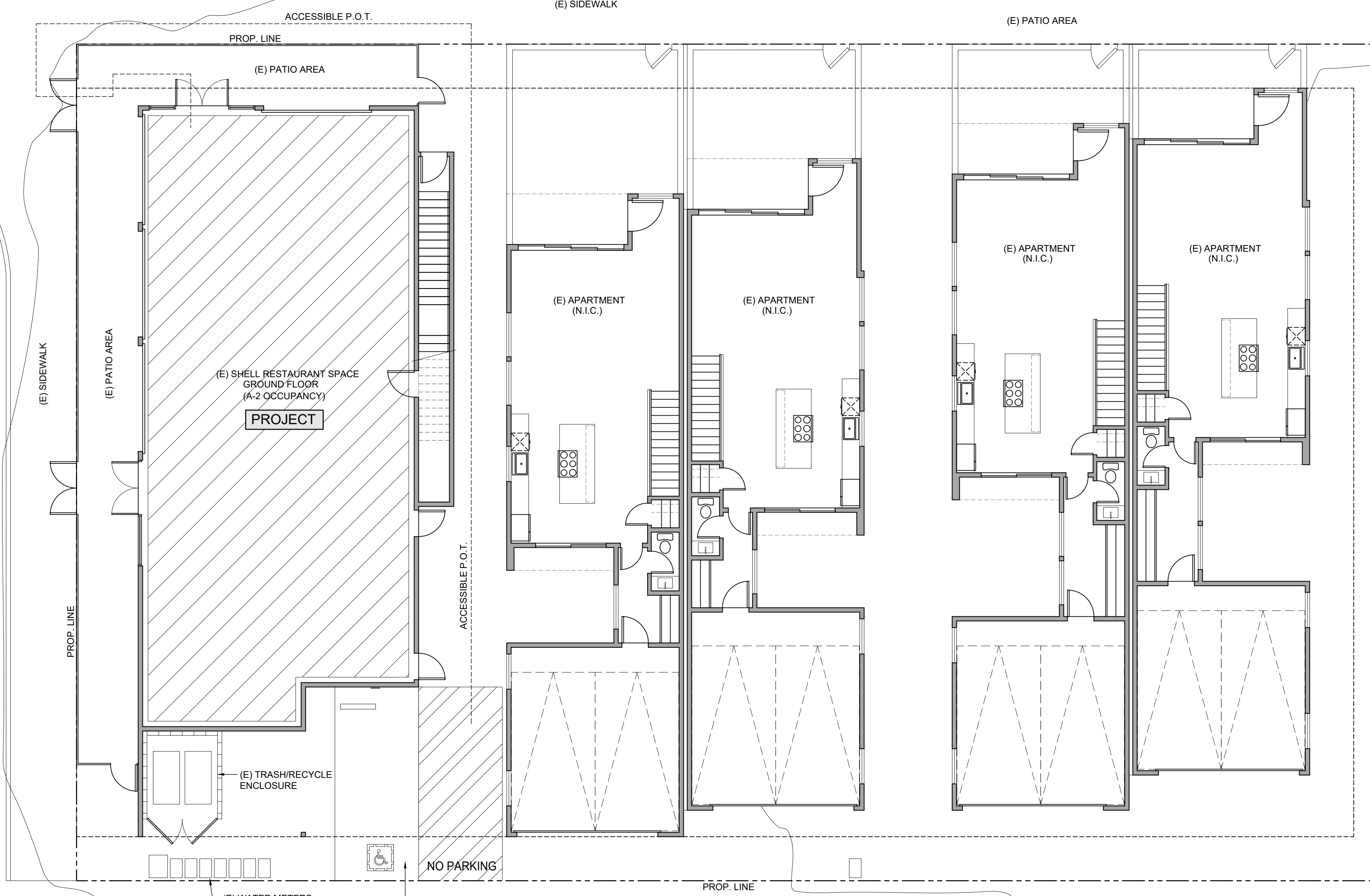
DATE: 5/4/21

T1

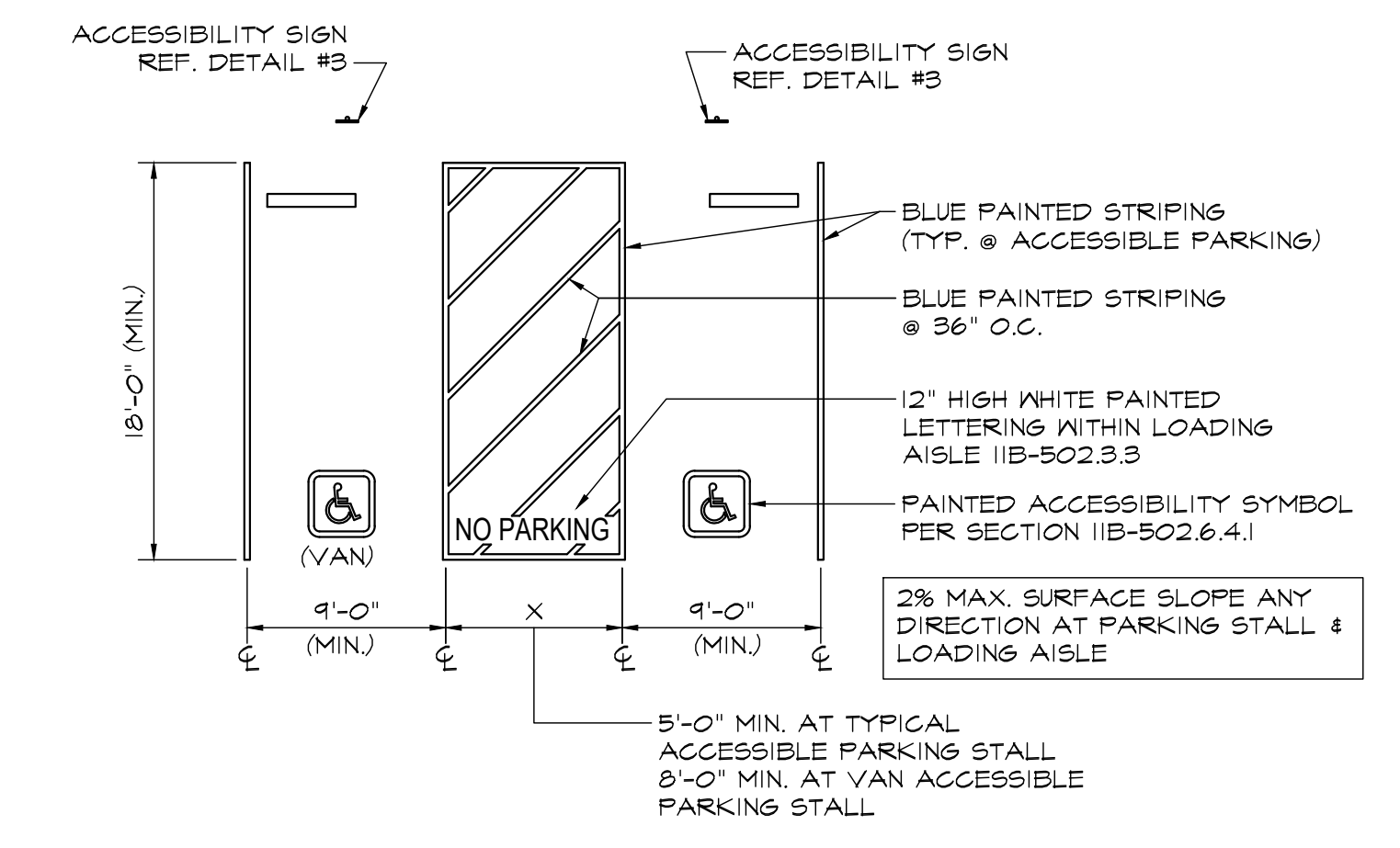
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DAISY AVE.

ALLEY

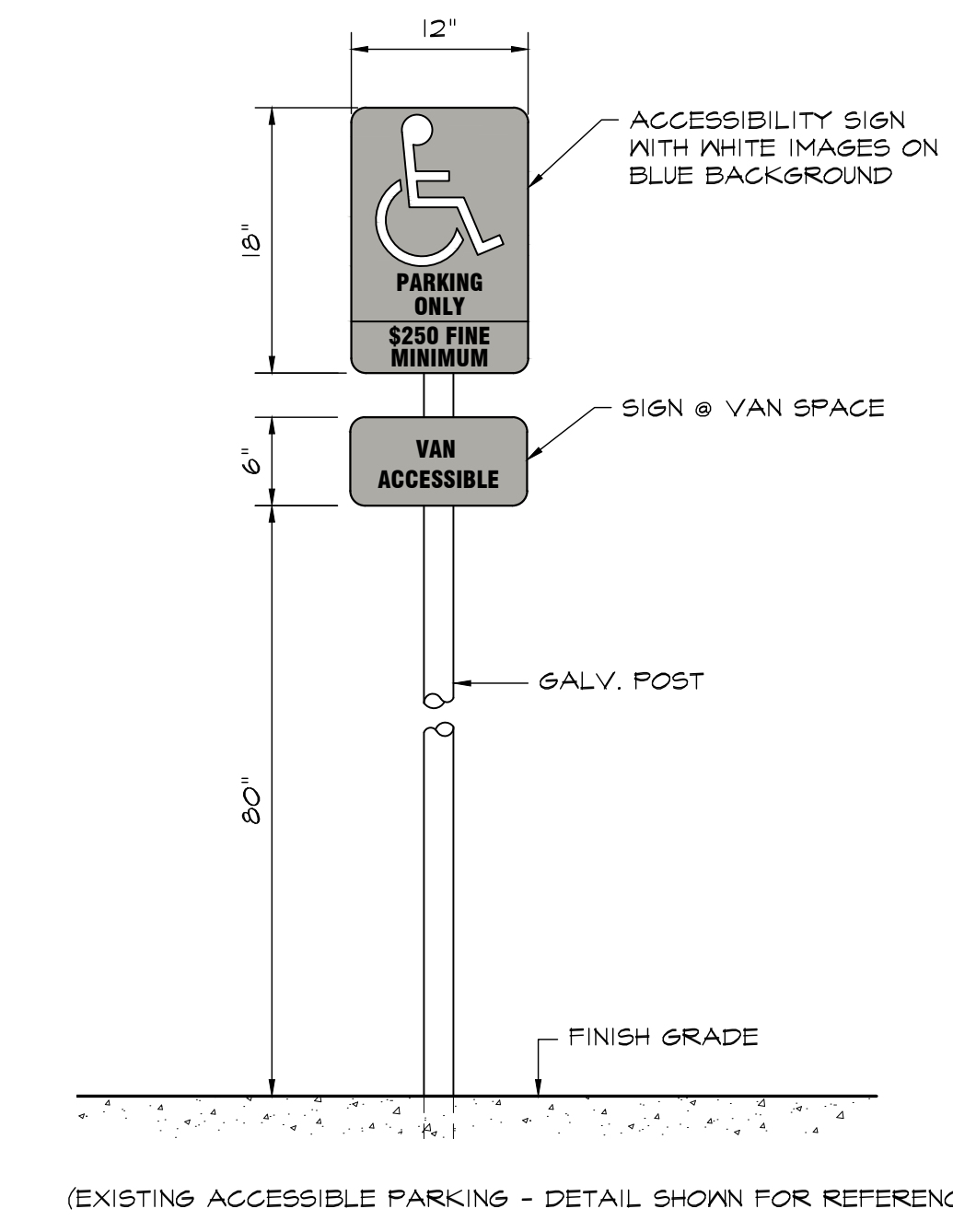


NOTES:
 1. THE ACCESSIBLE PATH OF TRAVEL SHALL HAVE NO ABRUPT CHANGES IN ELEVATION. THE SLOPE ALONG THE DIRECTION OF TRAVEL SHALL NOT EXCEED 5% & THE CROSS SLOPE SHALL NOT EXCEED 2%.
 2. THE ENTRANCE DOORS LEADING TO THE PROPOSED AREA OF WORK SHALL COMPLY WITH THE CURRENT ACCESSIBILITY REQUIREMENTS.



(EXISTING ACCESSIBLE PARKING - DETAIL SHOWN FOR REFERENCE)

2 TYP. ACCESSIBLE PARKING SCALE: N.T.S.



(EXISTING ACCESSIBLE PARKING - DETAIL SHOWN FOR REFERENCE)

3 TYP. PARKING SIGNAGE SCALE: N.T.S.

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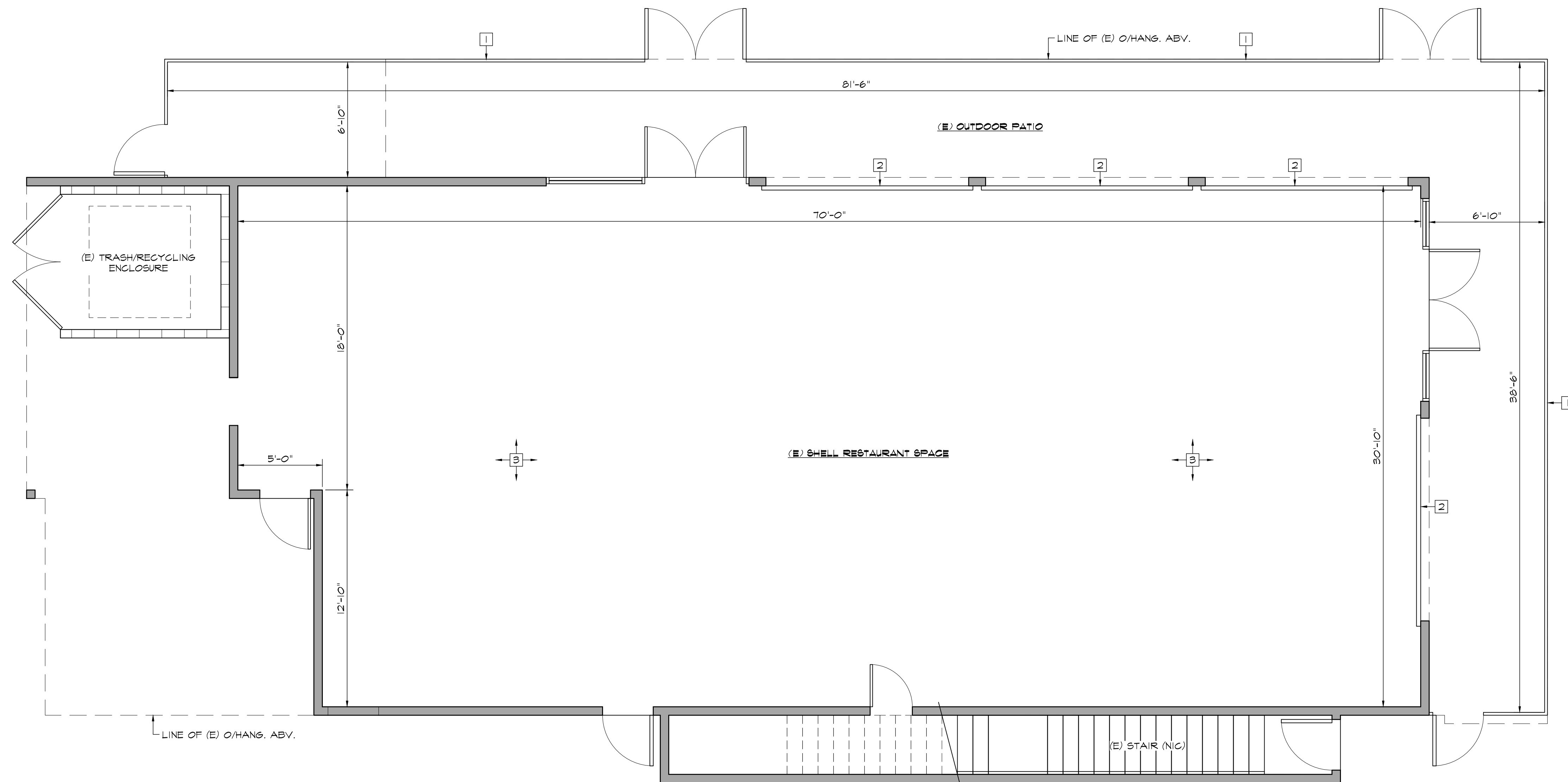
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DATE: 5/4/21

A0



WALL LEGEND

- EXISTING EXTERIOR STUD WALL
- EXISTING STOREFRONT WINDOW

KEY NOTES

- 1 (E) 36" HIGH PATIO RAILING
- 2 (E) ROLL-UP ALUMINUM/GLASS DOOR
- 3 (E) CONC. FLOOR SLAB

ADDITIONAL NOTES

1. VERIFY ALL EXISTING CONDITIONS
2. DIMENSIONS ARE TO FACE OF FINISH / SHEATHING U.O.N.
3. FLOOR SLAB SAW CUTTING & TRENCHING TO BE PERFORMED FOR (N) UNDERGROUND PLUMBING - SEE FOOD SERVICE PLUMBING ROUGH-IN PLAN & PLUMBING PLANS



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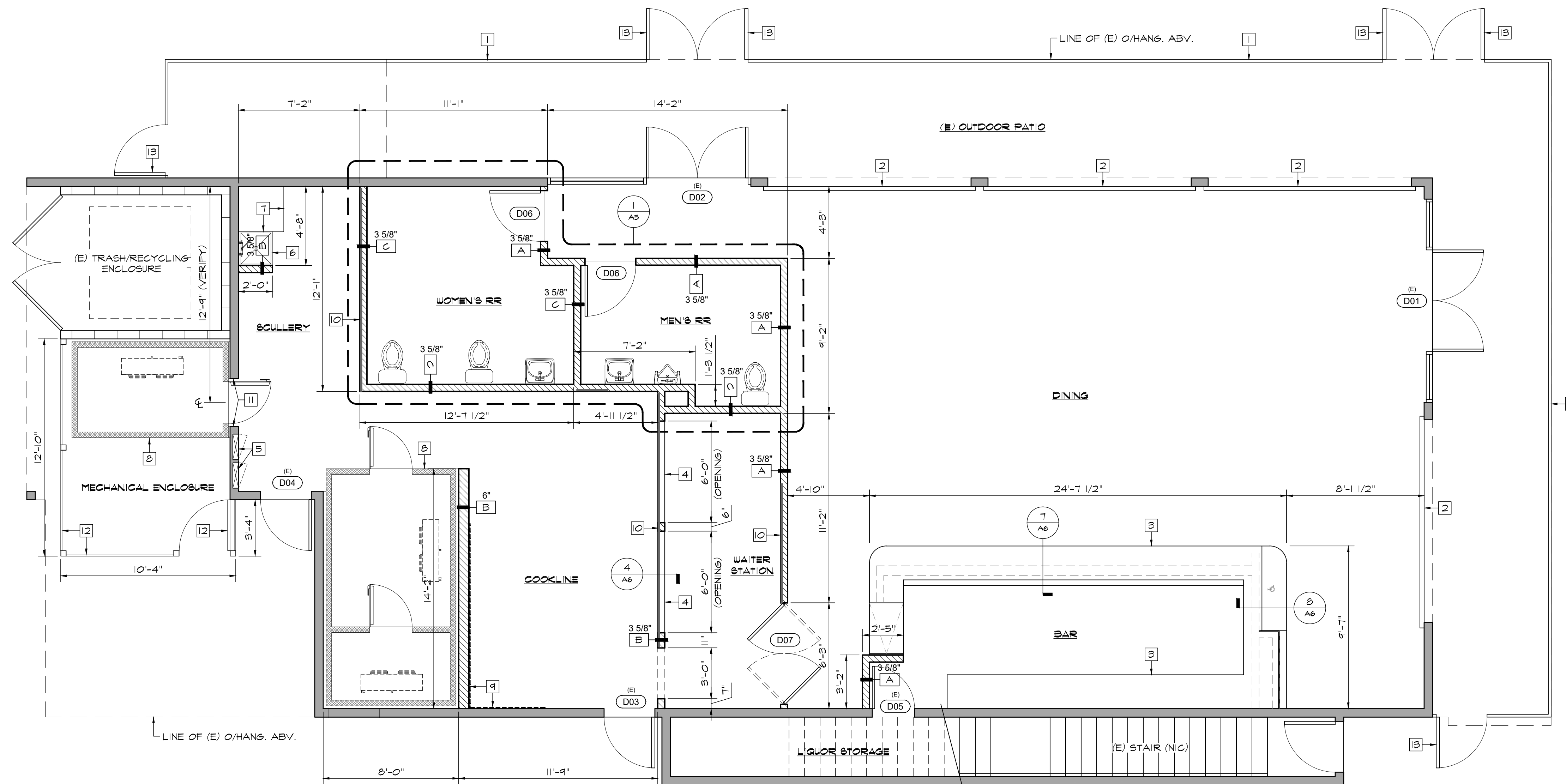
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SEACOAST BAR & GRILL
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DATE: 5/4/21

A1



WALL LEGEND

- EXISTING EXTERIOR STUD WALL
- EXISTING STOREFRONT WINDOW
- NEW MTL. STUD PARTITION WALL
- WALL TYPE - SEE DTL. #1/A6
- WALL TYPE - SEE DTL. #2/A6
- WALL TYPE - SEE DTL. #3/A6

KEY NOTES

- 1 (E) 36" HIGH PATIO RAILING
- 2 (E) ROLL-UP ALUMINUM/GLASS DOOR
- 3 BAR COUNTER BY G.C.
- 4 PASS-THRU WALL OPENINGS - CUSTOM 5/8" TRIM & PASS-THRU SHELF BY G.C.
- 5 ELECT'L. PANELS - SEE ELECT'L. DWGS.
- 6 MOP SINK PER PLUMB'G. DWGS.
- 7 6" CONC. CURB FOR WATER HEATER PER PLUMB'G. DWGS. (VERIFY CURB DIMS. TO FIT WATER HEATER)
- 8 PRE-FAB. WALK-IN COOLER PER FOOD SERVICE DWGS.
- 9 USE 5/8" TYPE 'X' GYP. BD. ON WALLS ABUTTING TYPE I EXHAUST HOODS - REF. MECH'L./FOOD SERVICE DWGS. FOR HOOD INFO.
- 10 5/8" PLYWD. IN LIEU OF 5/8" GYP. BOARD SH'T'G. (UNDER FRP FINISH) FOR ATTACHMENT OF WALL MOUNTED SHELVING & SINKS (3' TO 7' AFF.) - COORD. W/ FOOD SERVICE DWGS. FOR WALL MOUNTED EQUIPMENT LOCATIONS
- 11 3' x 7' 5/8" CASED WALL OPENING @ W.I. COOLER DOOR VERIFY WALL OPENING FOR CLEARANCE W/ W.I. COOLER DOOR & HINGES
- 12 6" CHAIN LINK FENCE & 3"W GATE W/ VINYL SLATS
- 13 (E) 3"W SELF-CLOSING GATES W/ PANIC BAR HARDWARE & 10" SOLID KICK PLATE

ADDITIONAL NOTES

1. VERIFY ALL EXISTING CONDITIONS
2. DIMENSIONS ARE TO FACE OF SHEATHING U.O.N.
3. SEE FOOD SERVICE PLUMBING ROUGH-IN PLAN FOR (N) FLOOR DRAIN / FLOOR SINK LOCATIONS.
4. SEE SHEET A1 FOR DOOR SCHEDULE

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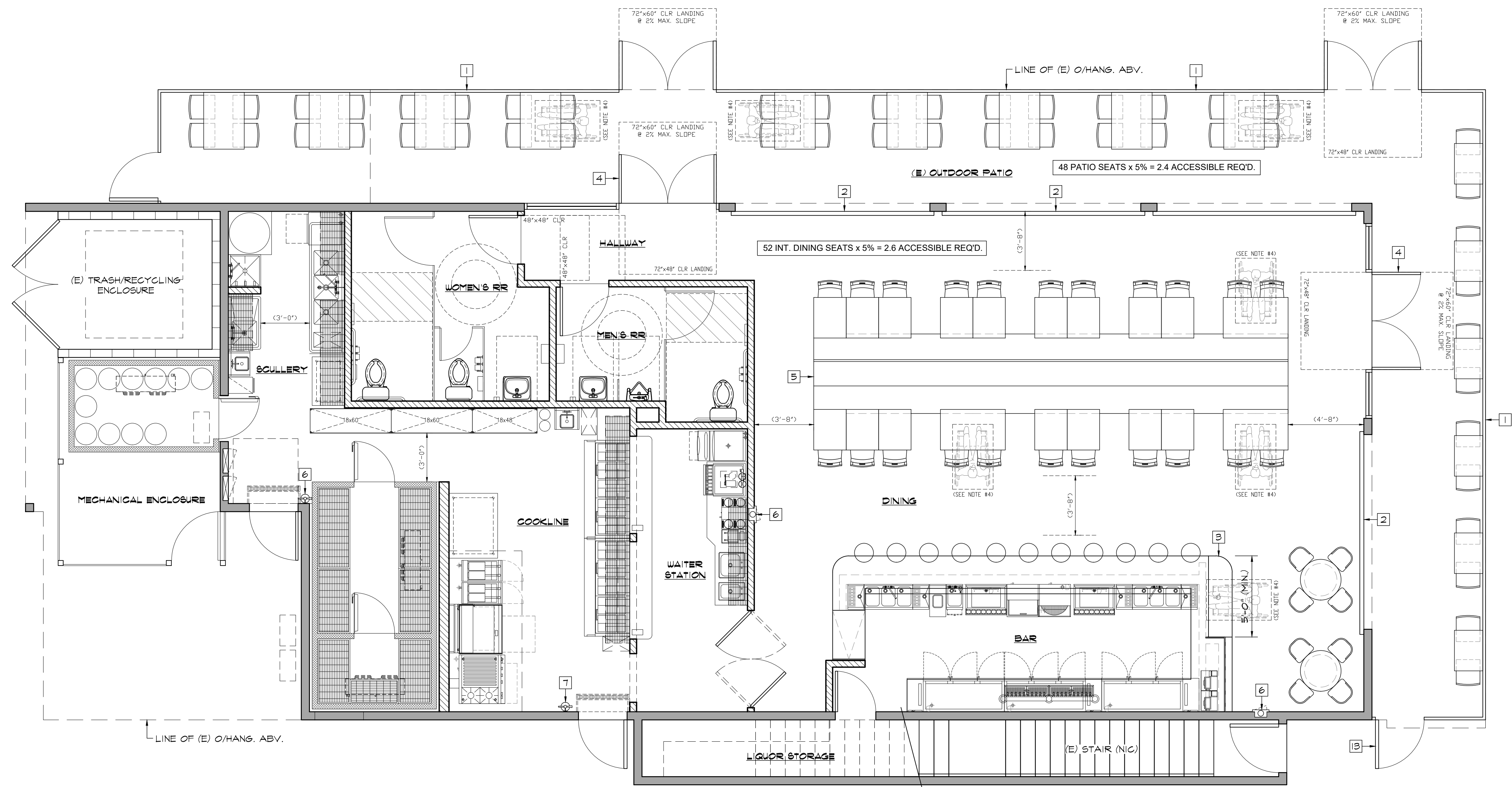
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A2





WALL LEGEND

- EXISTING EXTERIOR STUD WALL
- EXISTING STOREFRONT WINDOW
- NEW MTL. STUD PARTITION WALL

KEY NOTES

- 1 (E) 36" HIGH PATIO RAILING
- 2 (E) ROLL-UP ALUMINUM/GLASS DOOR
- 3 ACCESSIBLE BAR COUNTER - REF. DTL. #8/A6
- 4 5' x 5' INTERNATIONAL SYMBOL OF ACCESSIBILITY SIGN AFFIXED TO GLAZING @ 60" A.F.F.
- 5 CUSTOM BUILT-IN BENCH SEATING BY G.C. - COORD. W/ OWNERS
- 6 CLASS 2A/IOB/C PORTABLE FIRE EXTINGUISHER WALL MOUNT @ 48" A.F.F. MAX. - INSTALL IN SEMI-RECESSED CABINET IN FRONT OF HOUSE AREAS (VERIFY QTY. & LOCATIONS)
- 7 CLASS K PORTABLE FIRE EXTINGUISHER - WALL MOUNT @ 48" A.F.F.

ADDITIONAL NOTES

1. VERIFY ALL EXISTING CONDITIONS
2. DIMENSIONS ARE TO FACE OF SHEATHING U.O.N.
3. SEE FOOD SERVICE SHEETS FOR KITCHEN EQUIPMENT PLAN & SCHEDULE
4. ACCESSIBLE TABLES/COUNTERS SHALL BE 28" AF (MIN) TO 34" AF (MAX). WITH KNEE CLEARANCE AT LEAST 27" HIGH, 30" WIDE AND 19" DEEP W/ NO FIXED SEATING; MIN. 5% OF ALL SEATING SHALL BE MADE ACCESSIBLE
5. COORD. W/ OWNERS FOR INTERIOR DESIGN OF FRONT OF HOUSE AREAS.
6. ALL TABLES & CHAIRS PROVIDED BY OWNER. G.C. TO COORD. PLACEMENT



NORTH

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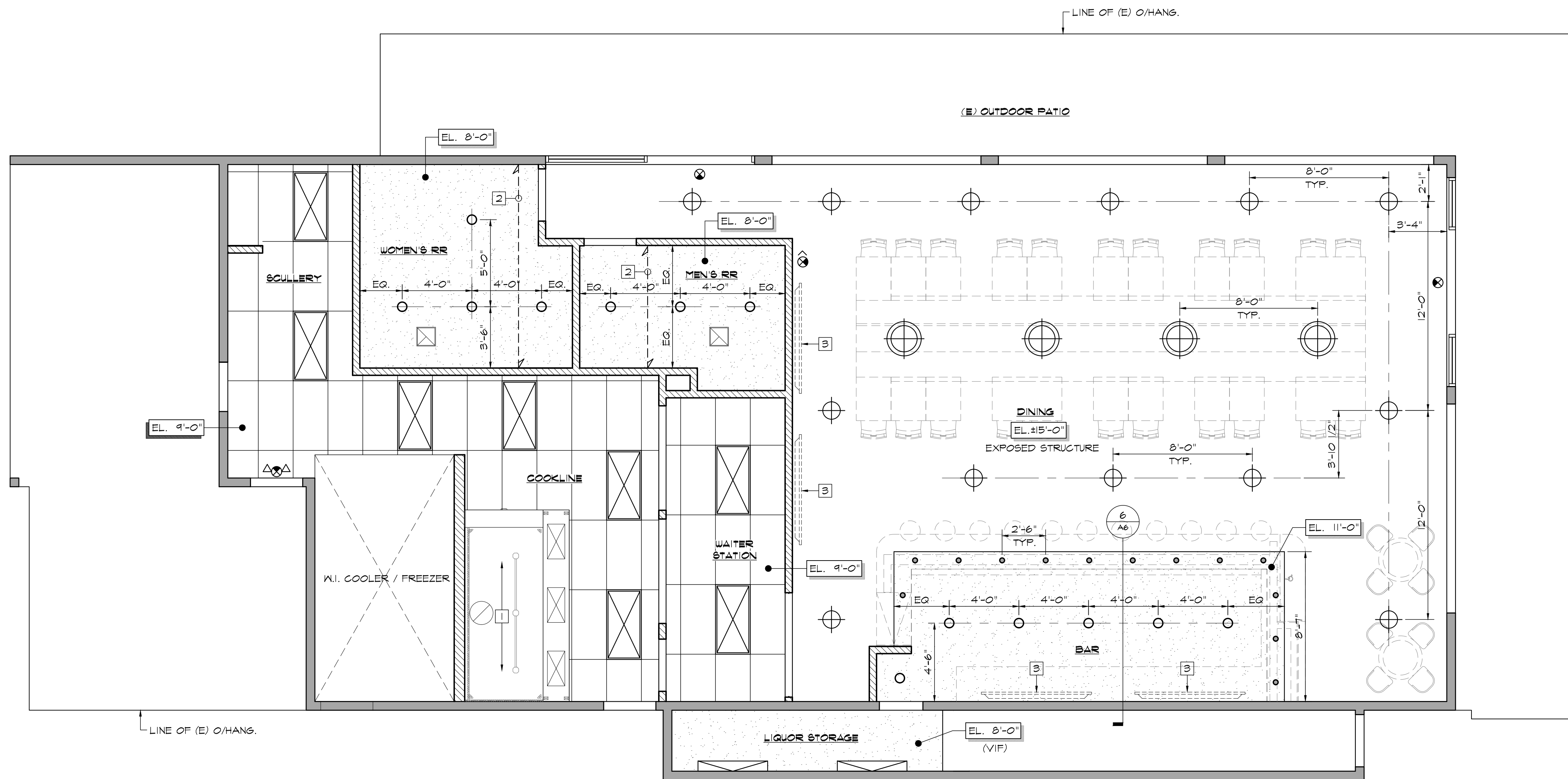
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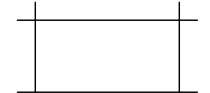

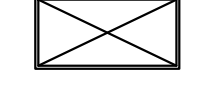




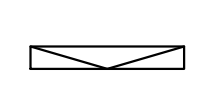





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A3



RCP LEGEND

-  SUSPENDED CEILING GRID SYSTEM
SEE DTLS. #9/A6
-  PAINTED GYPSUM BOARD CEILING
-  24" x 48" LAY-IN LIGHT
-  2" ϕ RECESSED DOWNLIGHT
-  6" ϕ RECESSED DOWNLIGHT
-  SMALL PENDANT LIGHT
-  LARGE PENDANT LIGHT
-  WALL MOUNT LIGHT
-  EDGE LIT EXIT SIGN W/ 90 MIN. BATTERY
BACK-UP POWER SUPPLY
-  EXIT SIGN / EMERGENCY LIGHT COMBO
UNIT W/ 90 MIN. BATTERY BACK-UP POWER
SUPPLY
-  RESTROOM EXHAUST FAN
SEE MECHL. DWGS.
-  SUPPLY AIR DIFFUSER
SEE MECHL. DWGS.
-  RETURN AIR GRILLE
SEE MECHL. DWGS.

KEY NOTES

- 1 TYPE I EXHAUST HOODS - SEE MECHL. DWGS.
- 2 3625162-43 (3 5/8" x 183A) MTL. STUD CEILING JOISTS @ 16" O.C.
MAX. SPAN: 13'-4" @ 16" O.C. (L/240 @ 6 PSF)
ICC-ESR #3064P (ARROWS INDICATE SPAN DIRECTION)
SEE WALL SECTIONS FOR C.J. END CONNECTIONS
- 3 WALL MOUNT T.V. - COORD. LOCATIONS W/ OWNERS

ADDITIONAL NOTES

1. VERIFY ALL EXISTING CONDITIONS
2. SEE ELECTRICAL DWGS. FOR LIGHT FIXTURE SCHEDULE
3. SEE FINISH PLAN & SCHEDULE ON FOOD SERVICE PLANS FOR
BACK OF HOUSE CEILING FINISHES / SPECS.
4. COORD. W/ OWNERS FOR FRONT OF HOUSE (CUSTOMER AREAS)
FINISHES / SPECS.

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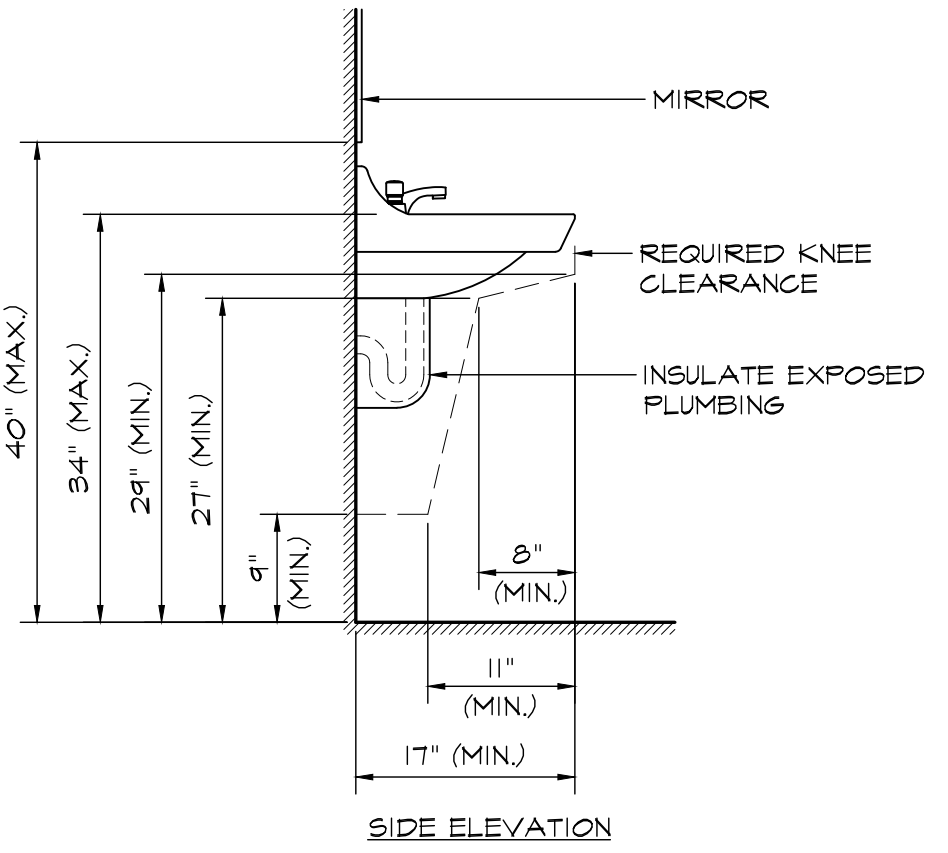
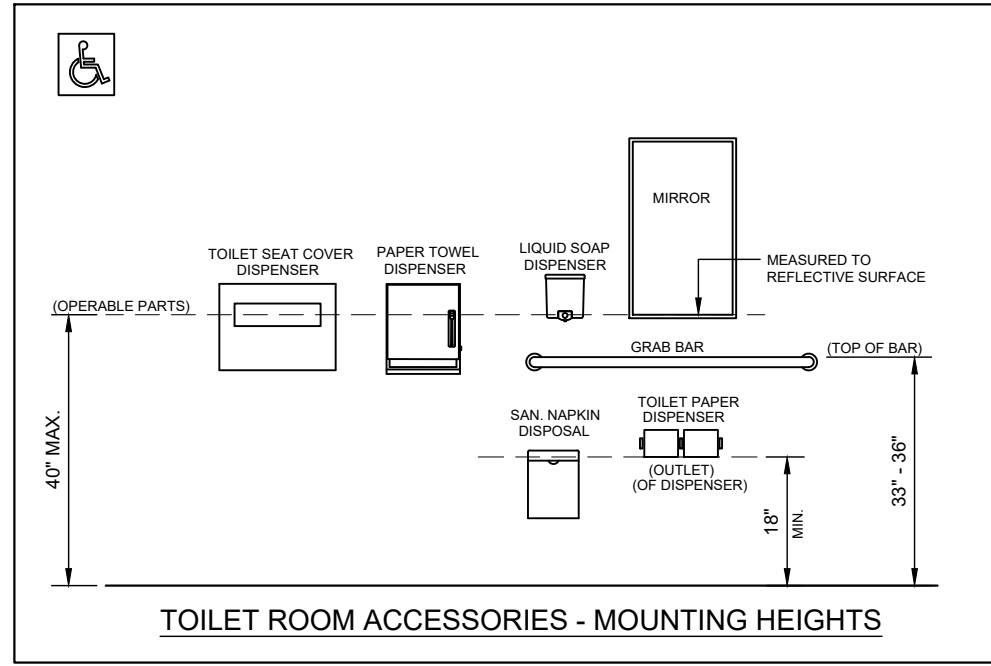
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A4



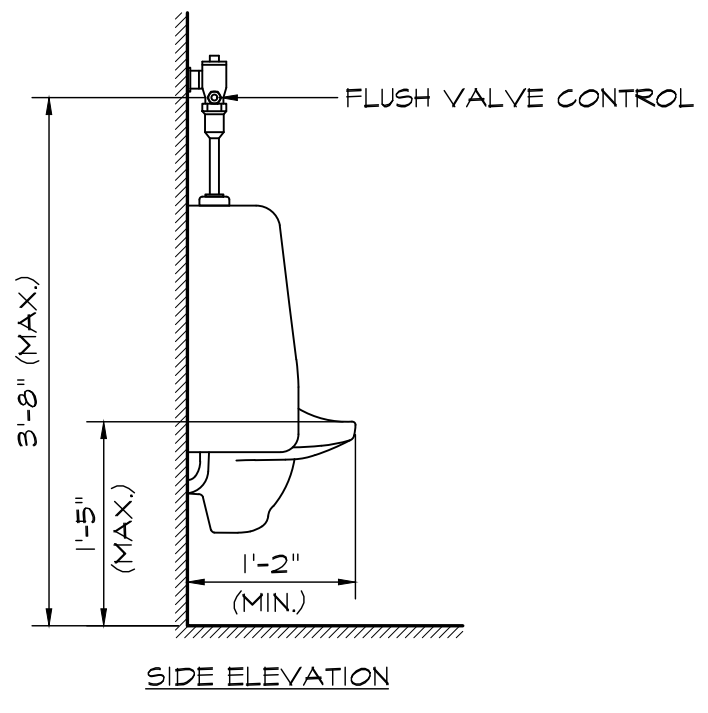
- RESTROOM ACCESSORIES SCHEDULE**
- 1 MIRROR - PROVIDED BY G.C. - VERIFY DIMENSIONS
 - 2 LIQUID SOAP DISPENSER - PROVIDED BY OTHERS
 - 3 RECESSED HAND DRYER; SENSOR ACTIVATED - PALMER FIXTURE MODEL: HD456 BLUStorm 2 (ADA COMPLIANT) - 220/240V, 1PH
 - 4 36" GRAB BAR - BOBRICK B-5806.99x36" GRAB BAR
 - 5 42" GRAB BAR - BOBRICK B-5806.99x42" GRAB BAR
 - 6 SURFACE MOUNT SEAT COVER DISPENSER - BOBRICK B-221 OR EQUAL
 - 7 SURFACE MOUNT TOILET PAPER DISPENSER - BOBRICK B-685 OR EQUAL
 - 8 SURFACE MOUNT SANITARY NAPKIN DISPOSAL - BOBRICK B-270
 - 9 TOILET PARTITIONS - BOBRICK OR EQUAL - FINISH T.B.D. BY OWNER



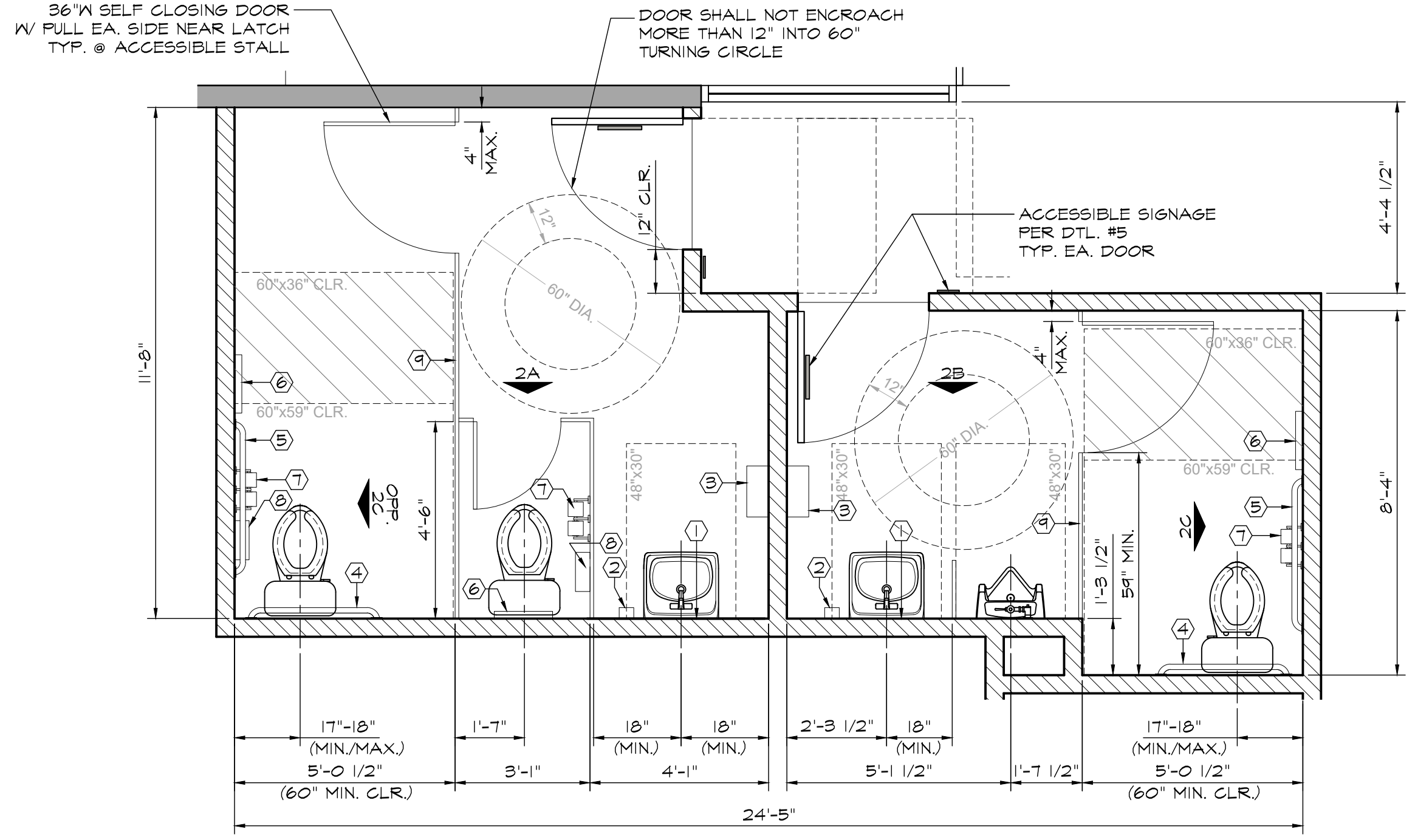
NOTE: FAUCET SHALL BE OPERABLE WITH ONE HAND & NOT REQUIRE TIGHT GRASPING, PINCHING OR TWISTING OF THE WRIST - 5lb MAX. PRESSURE TO OPERATE FAUCET CONTROLS.

3 ACCESSIBLE LAVATORY

SCALE: N.T.S.



NOTE: FLUSH CONTROL SHALL BE OPERABLE WITH ONE HAND & NOT REQUIRE TIGHT GRASPING, PINCHING OR TWISTING OF THE WRIST - 5lb MAX. PRESSURE TO OPERATE FLUSH CONTROL.



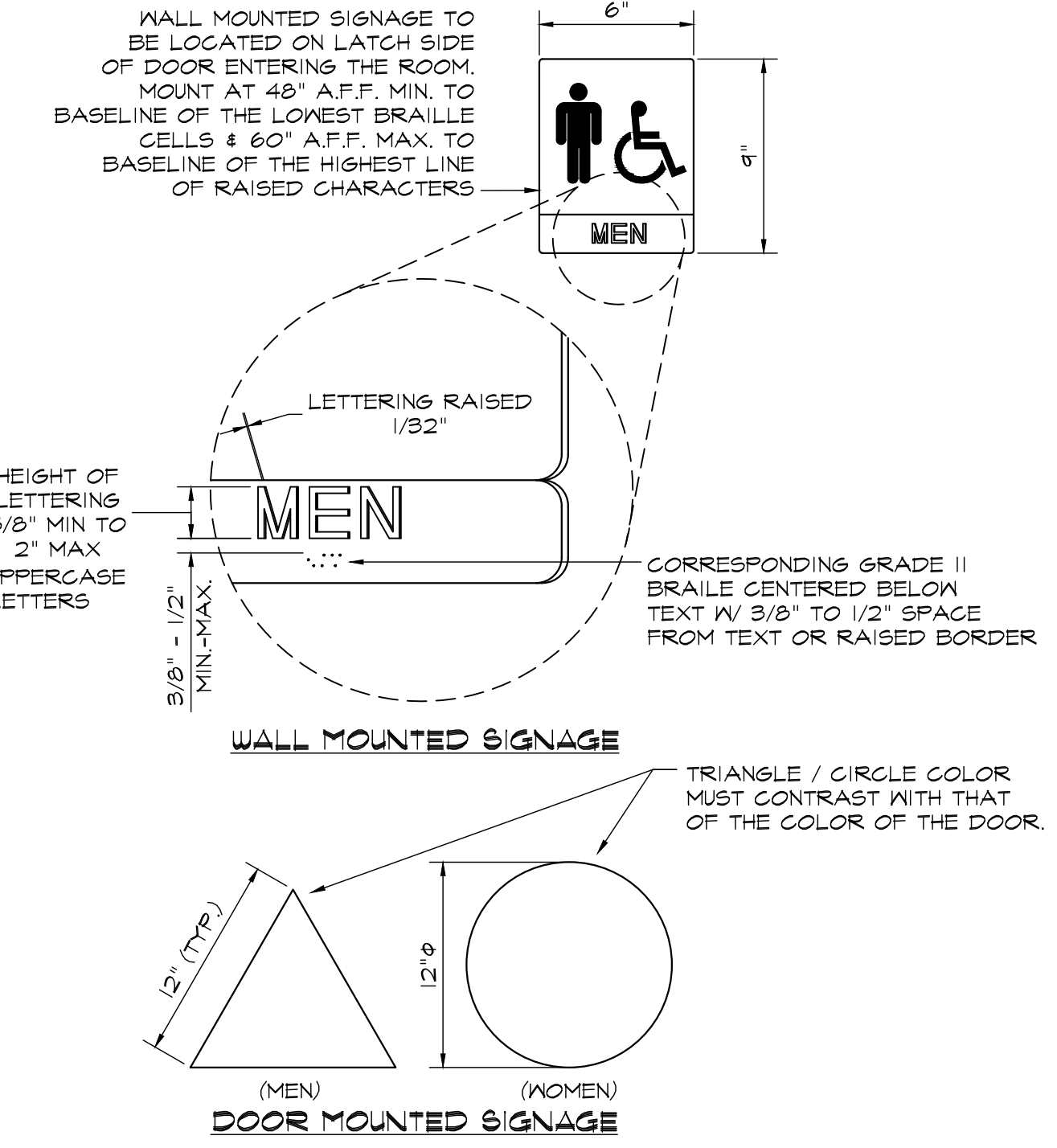
NOTE: ALL CLEAR / MIN. DIMENSIONS ARE TO FACE OF FINISH

1 ENLARGED RESTROOM PLAN

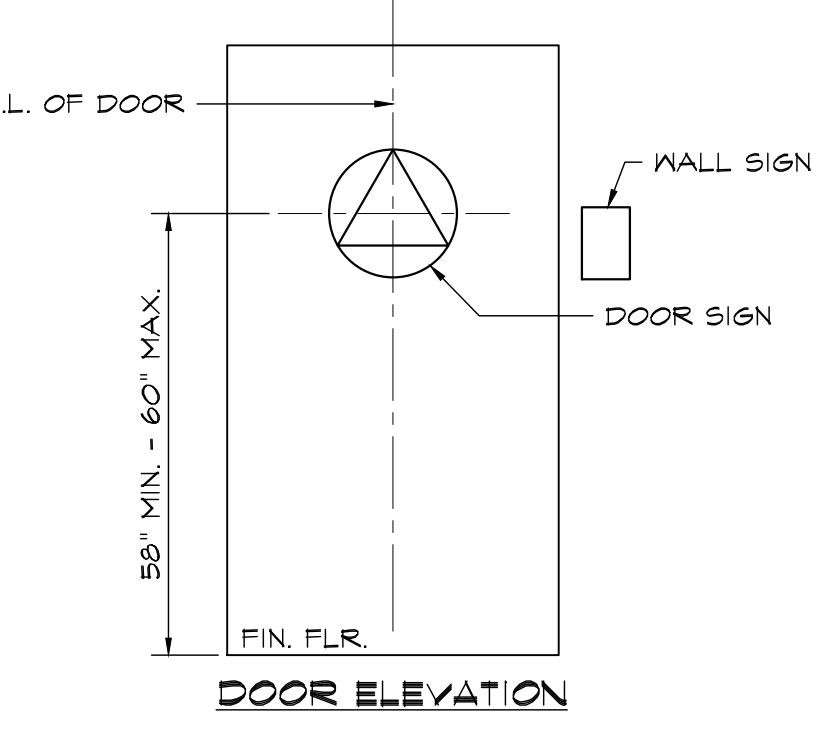
SCALE: 3/8" = 1'-0"

4 ACCESSIBLE URINAL

SCALE: N.T.S.



NOTE: RAISED CHARACTERS ON SIGNS SHALL COMPLY WITH CBC II B-103.2. CHARACTERS SHALL BE UPPER CASE, SANS SERIF, RAISED 1/32" MINIMUM ABOVE THE BACKGROUND, 5/8" MINIMUM - 2" MAXIMUM IN HEIGHT BASED ON THE UPPER CASE "I". THE WIDTH OF THE UPPERCASE LETTER "O" IS TO BE 60% MINIMUM AND 110% MAXIMUM OF THE HEIGHT OF THE UPPERCASE LETTER "I". STROKE THICKNESS OF THE UPPERCASE LETTER "I" SHALL BE 15% MAXIMUM OF THE HEIGHT OF THE CHARACTER.

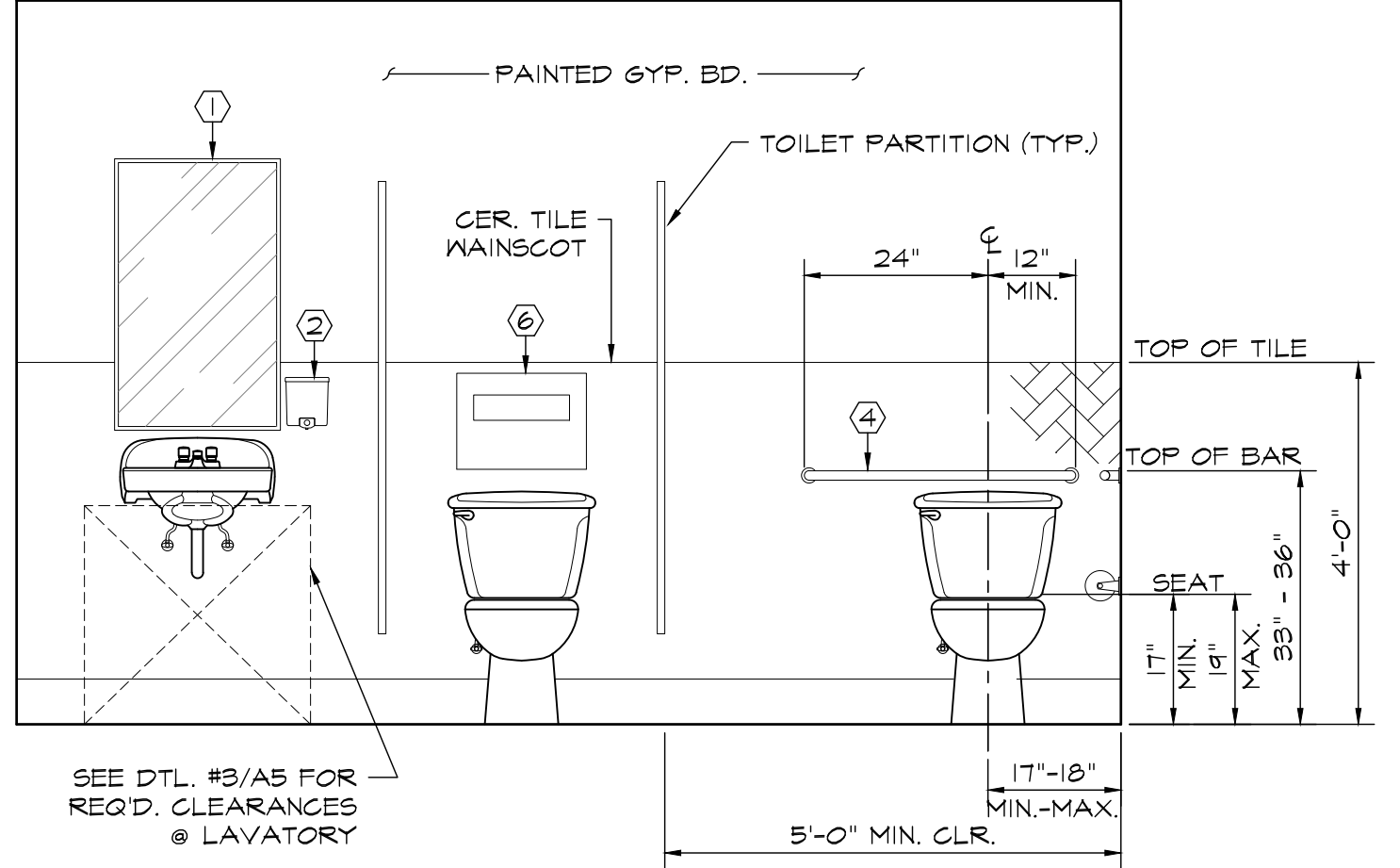


2 RESTROOM ELEVATIONS

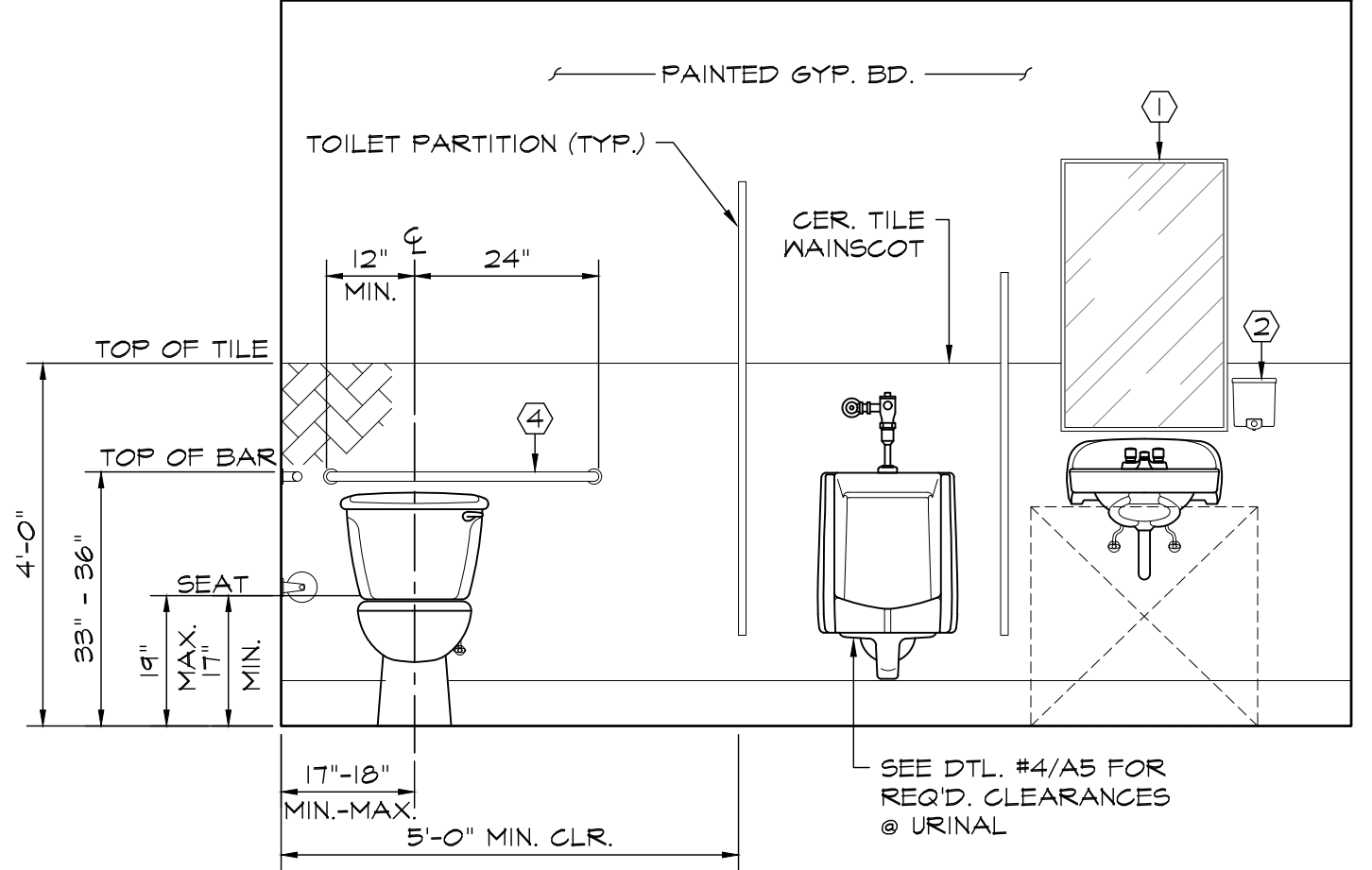
SCALE: 1/2" = 1'-0"

4 ACCESSIBLE URINAL

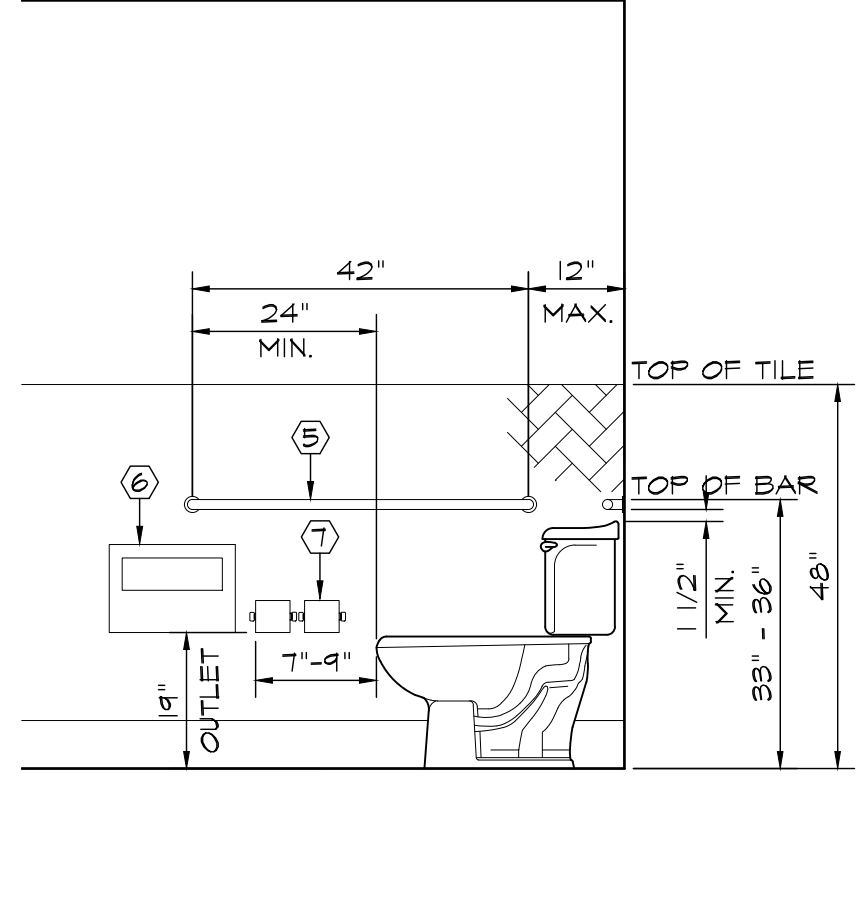
SCALE: N.T.S.



ELEVATION "A" - WOMEN'S RESTROOM



ELEVATION "B" - MEN'S RESTROOM



ELEVATION "C"

2 RESTROOM ELEVATIONS

SCALE: 1/2" = 1'-0"

4 ACCESSIBLE URINAL

SCALE: N.T.S.

5 ACCESSIBLE RESTROOM SIGNAGE

SCALE: N.T.S.

DESIGN / BUILD GENERAL CONTRACTOR:
ALETO UNLIMITED INC.
5579 MORRO WAY, LA MESA, CA 91942
ANTHONY SCOTT-ALETO (PRESIDENT) CELL # 619-571-2885

1002970
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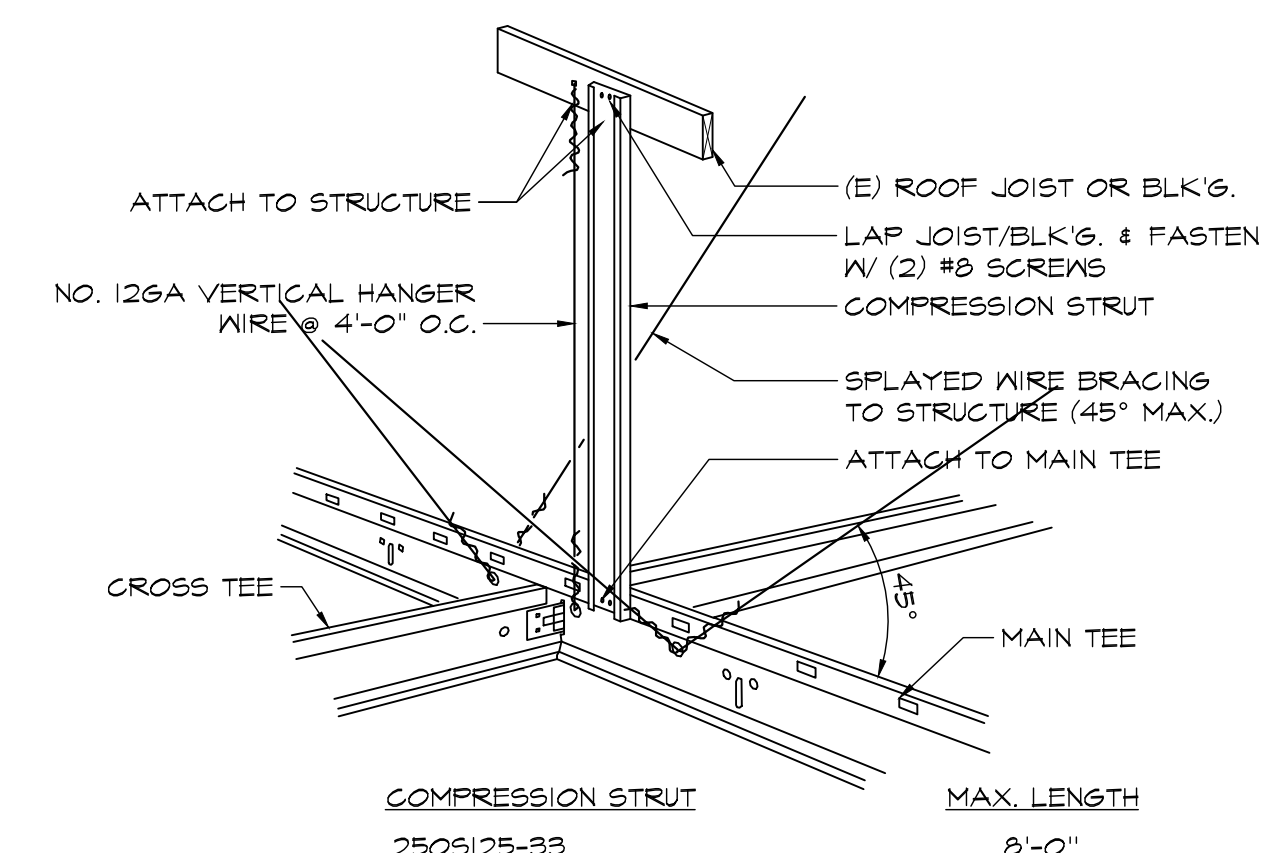
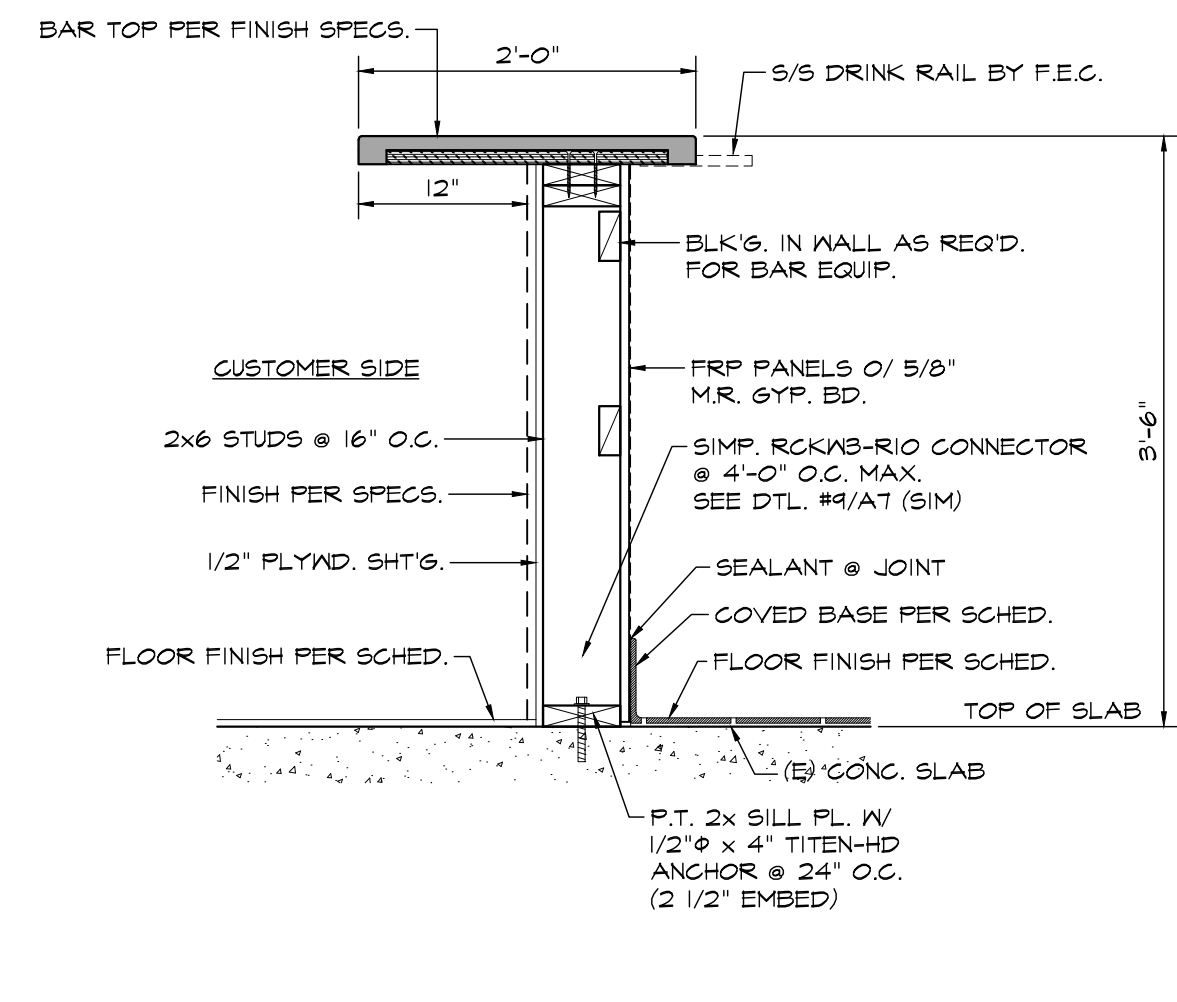
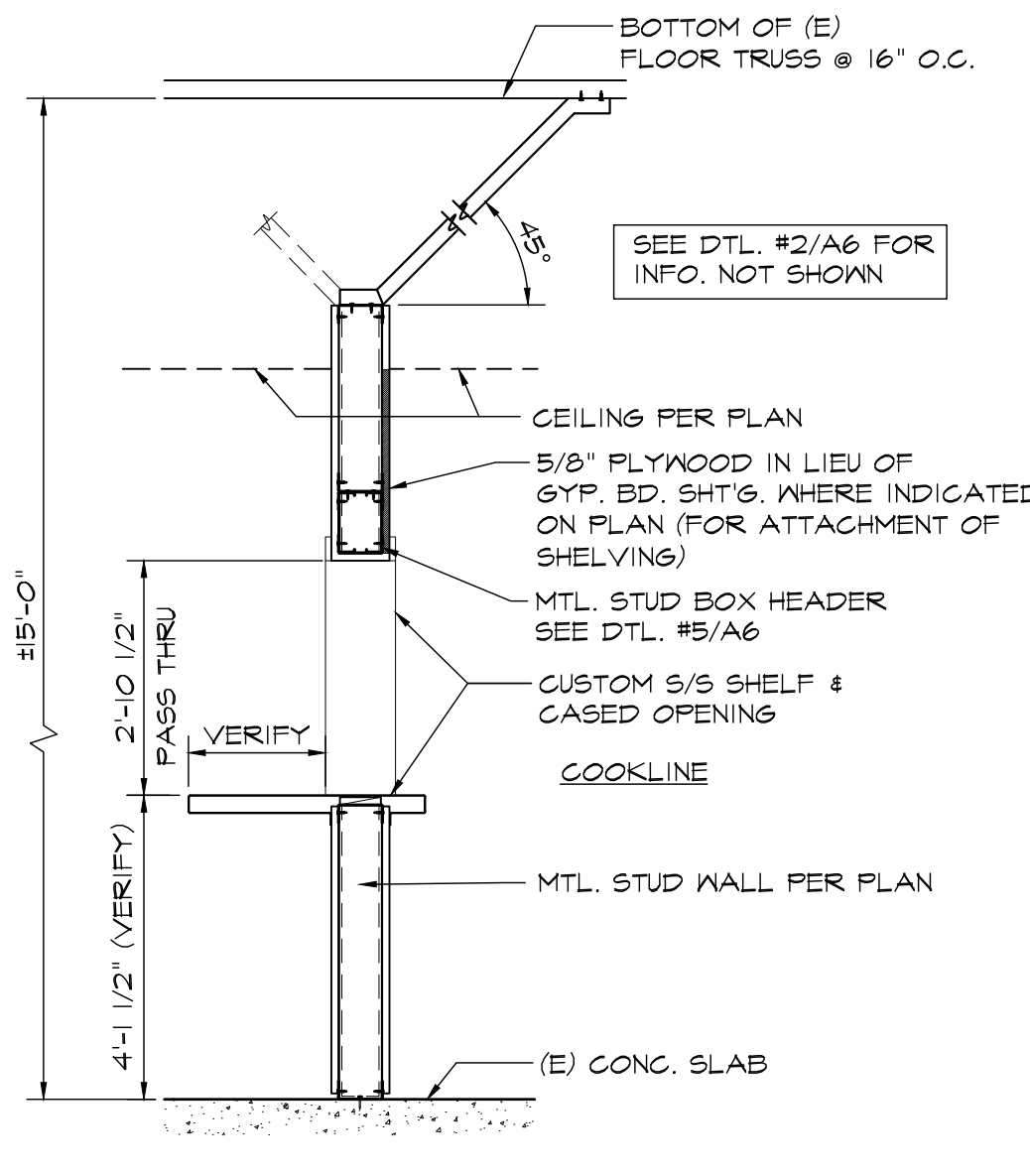
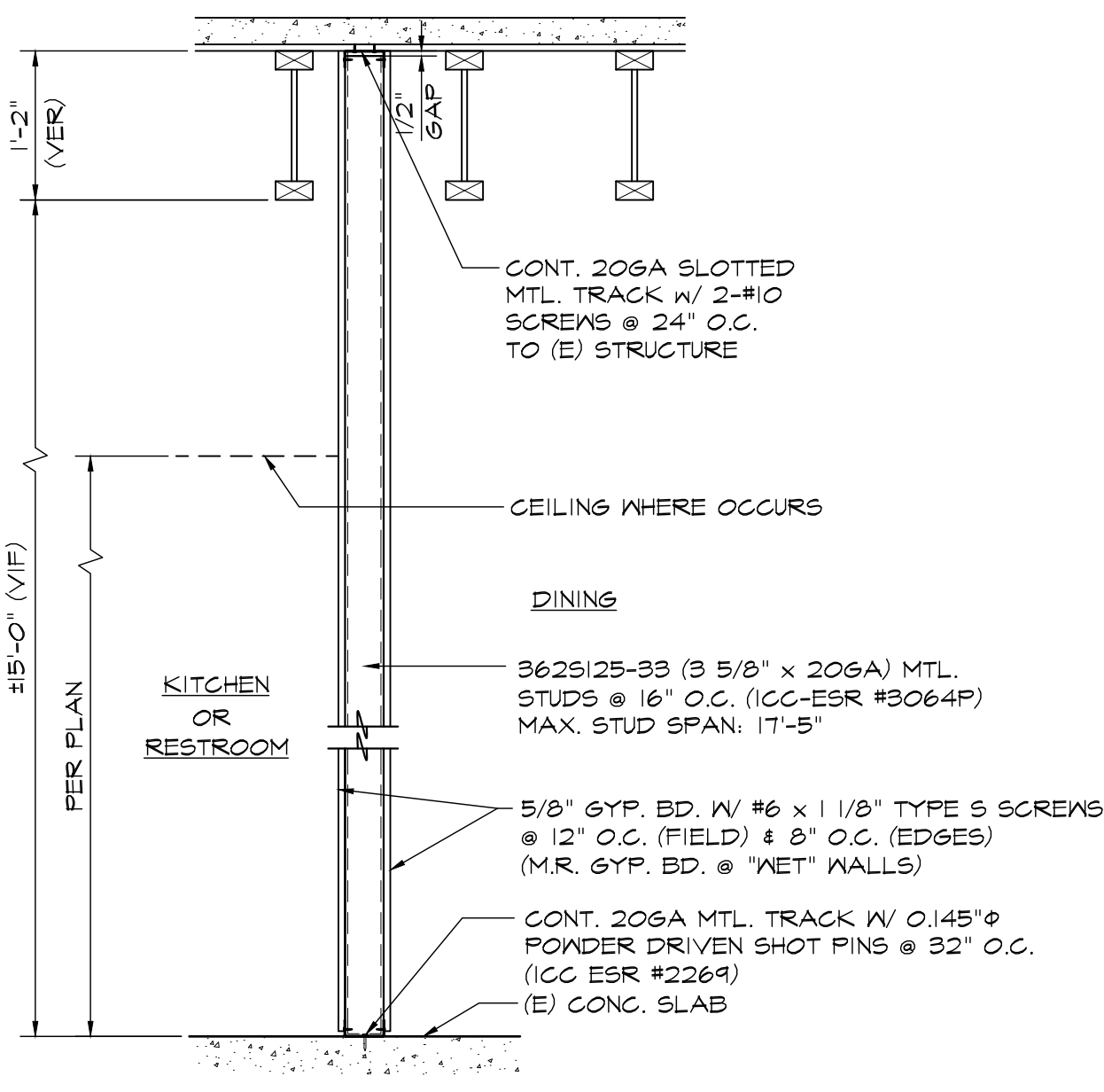
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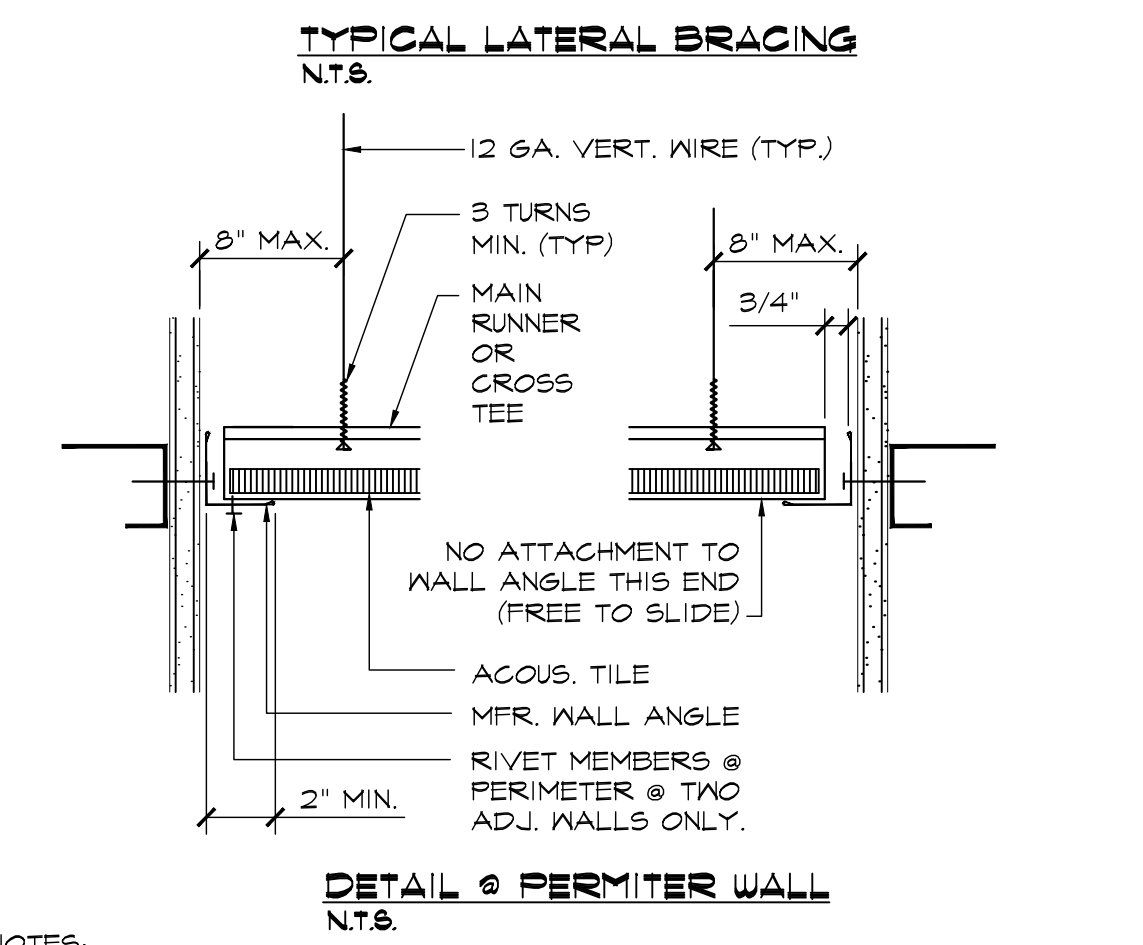
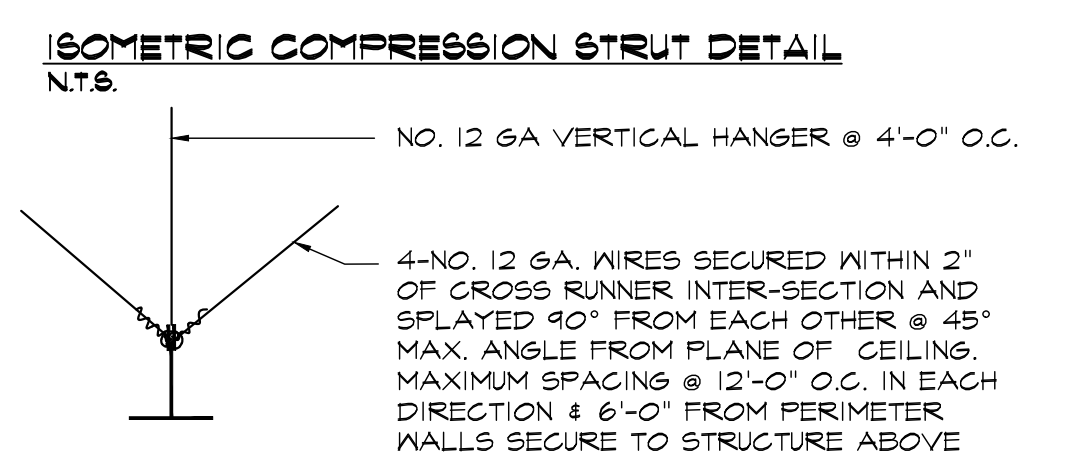
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801 SEACOAST DR.
IMPERIAL BEACH, CA 91932

DATE: 5/4/21

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NOTES:
COMPRESSION STRUT TO BE PLACE ALONG GRID SYSTEM @ 12'-0" O.C. BOTH WAYS & 6'-0" MAX. FROM PERIMETER WALLS.



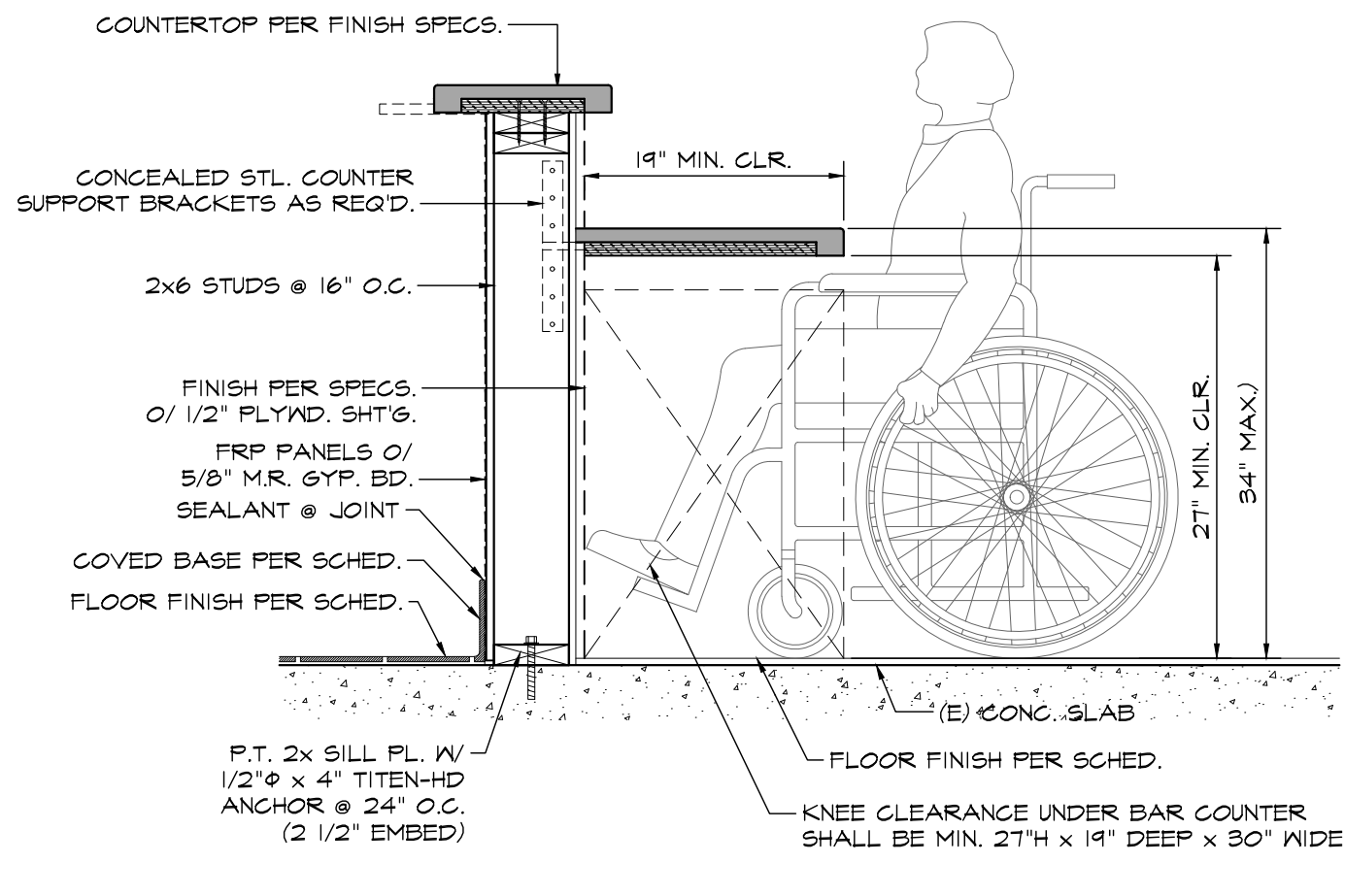
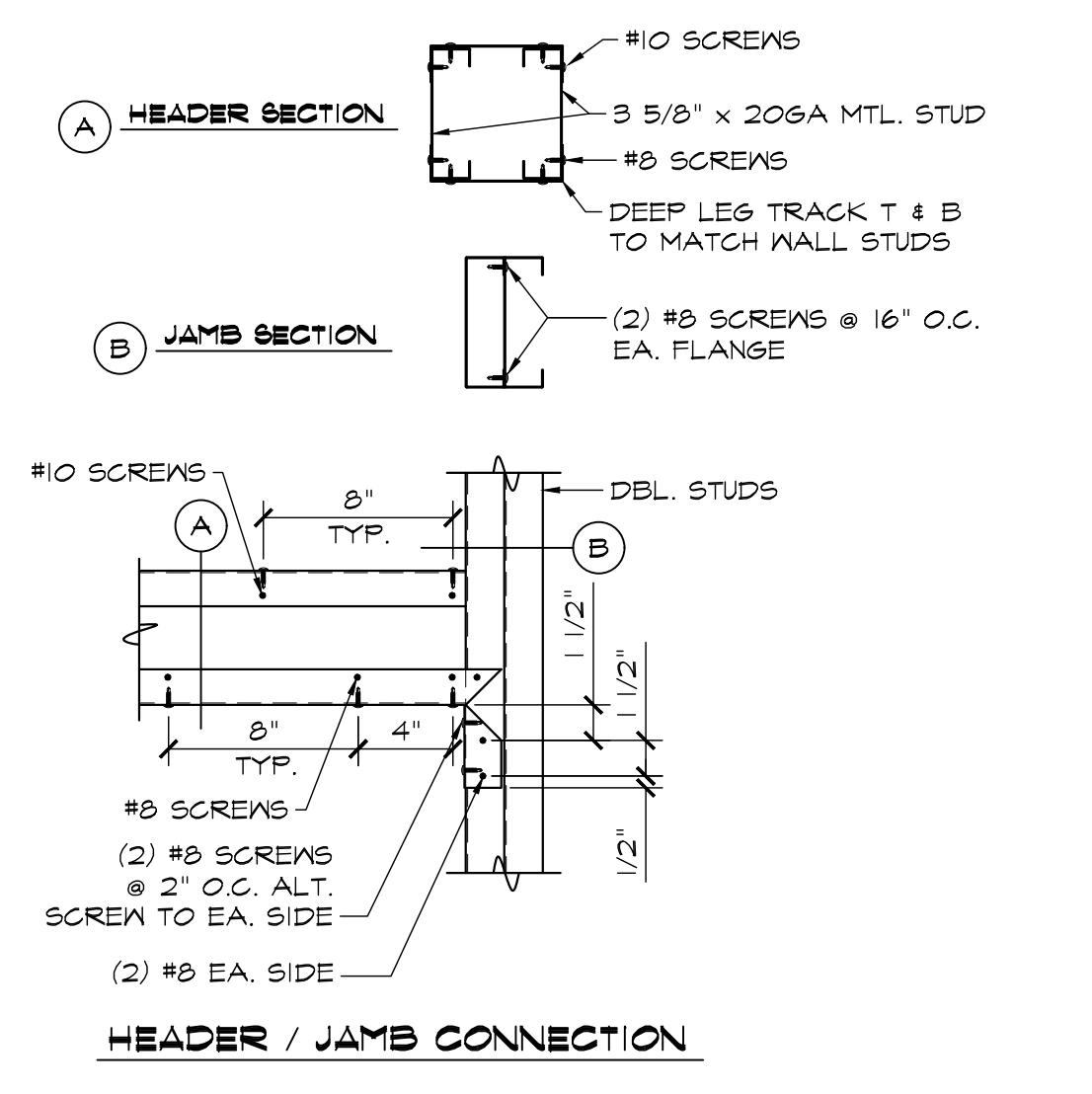
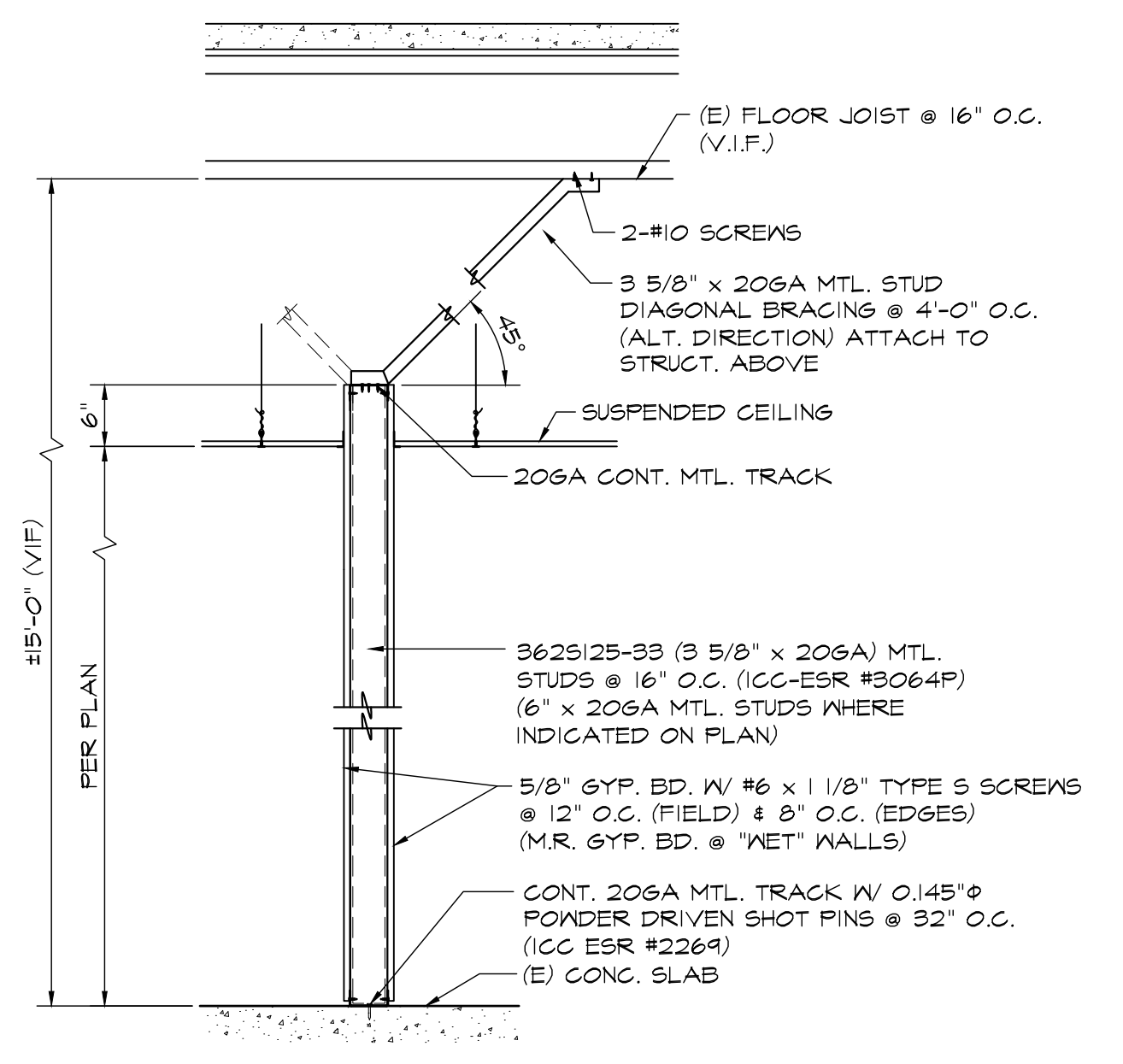
- NOTES:
- EXCEPT WHERE RIGID BRACES ARE USED TO LIMIT LATERAL DEFLECTION, SPRINKLER HEADS AND OTHER PENETRATIONS THROUGH THE CEILING TILE REQUIRE MINIMUM 2-INCH RINGS, SLEEVES OR ADAPTERS THAT WILL ALLOW A MINIMUM 1-INCH CEILING MOVEMENT IN ALL HORIZONTAL DIRECTIONS. ALTERNATIVELY, A SWING JOINT CAN BE PROVIDED AT THE TOP OF THE SPRINKLER HEAD EXTENSION TO ACCOMMODATE THE 1-INCH MOVEMENT.
 - HEAVY DUTY T-BAR GRID MEMBERS SHALL BE USED THROUGHOUT.
 - ATTACHMENT METHOD OF LIGHT FIXTURES TO GRID MEMBERS SHALL BE CAPABLE TO WITHSTAND 100% OF THE LIGHT FIXTURE WEIGHT.
 - LIGHT FIXTURES WEIGHING LESS THAN 10 POUNDS SHALL BE PROVIDED W/ (1) 12GA WIRE ATTACHED TO STRUCTURE - LIGHT FIXTURES WEIGHING MORE THAN 10 LBS. & LESS THAN 50 LBS. SHALL BE PROVIDED W/ (2) 12GA WIRES AT OPPOSING CORNERS ATTACHED TO STRUCT - THESE WIRES MAY BE SLACK.
 - PENDANT LIGHTS SHALL BE PROVIDED W/ (1) #6A WIRE ATTACHED DIRECTLY TO THE STRUCTURE - LIGHT SHALL NOT BE SUPPORTED BY THE GRID MEMBERS
 - CEILINGS LESS THAN 1000 S.F. ARE EXEMPT FROM THE HORIZONTAL RESTRAINT REQUIREMENT.
 - CEILINGS GREATER THAN 2500 S.F. SHALL BE PROVIDED WITH A SEISMIC SEPARATION JOINT.
 - THE SUSPENDED CEILING LATERAL FORCE-BRACING MEMBERS SHALL BE LOCATED A MINIMUM OF 6 INCHES FROM ALL HORIZONTAL PIPING OR DUCT WORK THAT ARE NOT PROVIDED WITH BRACING RESTRAINTS FOR HORIZONTAL FORCES. CABLE TRAYS AND ELECTRICAL CONDUITS SHALL BE SUPPORTED INDEPENDENTLY OF THE CEILING

1 WALL SECTION - TYPE 'A' SCALE: N.T.S.

4 SECTION @ PASS-THRU SCALE: N.T.S.

7 SECTION @ BAR SCALE: N.T.S.

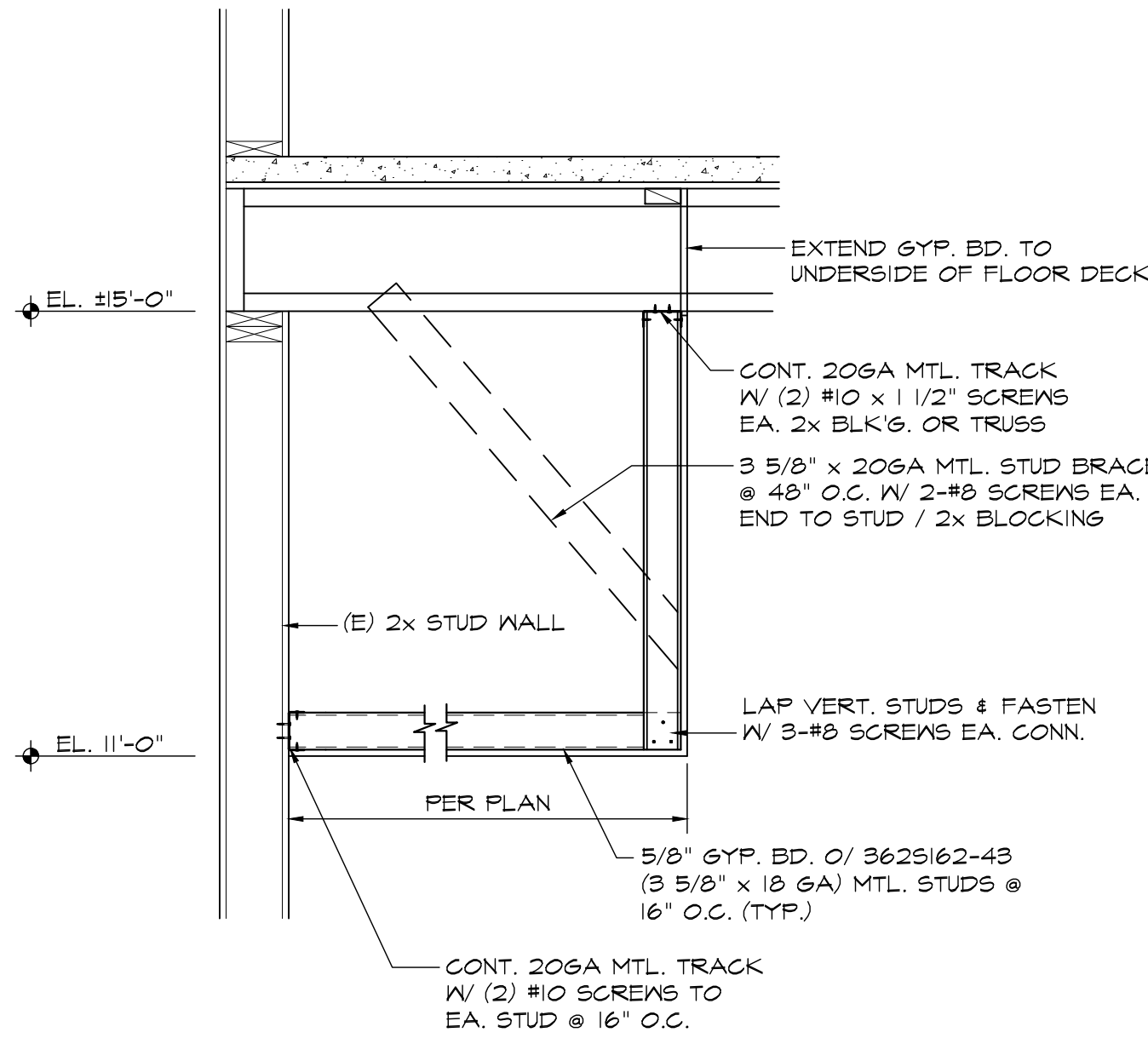
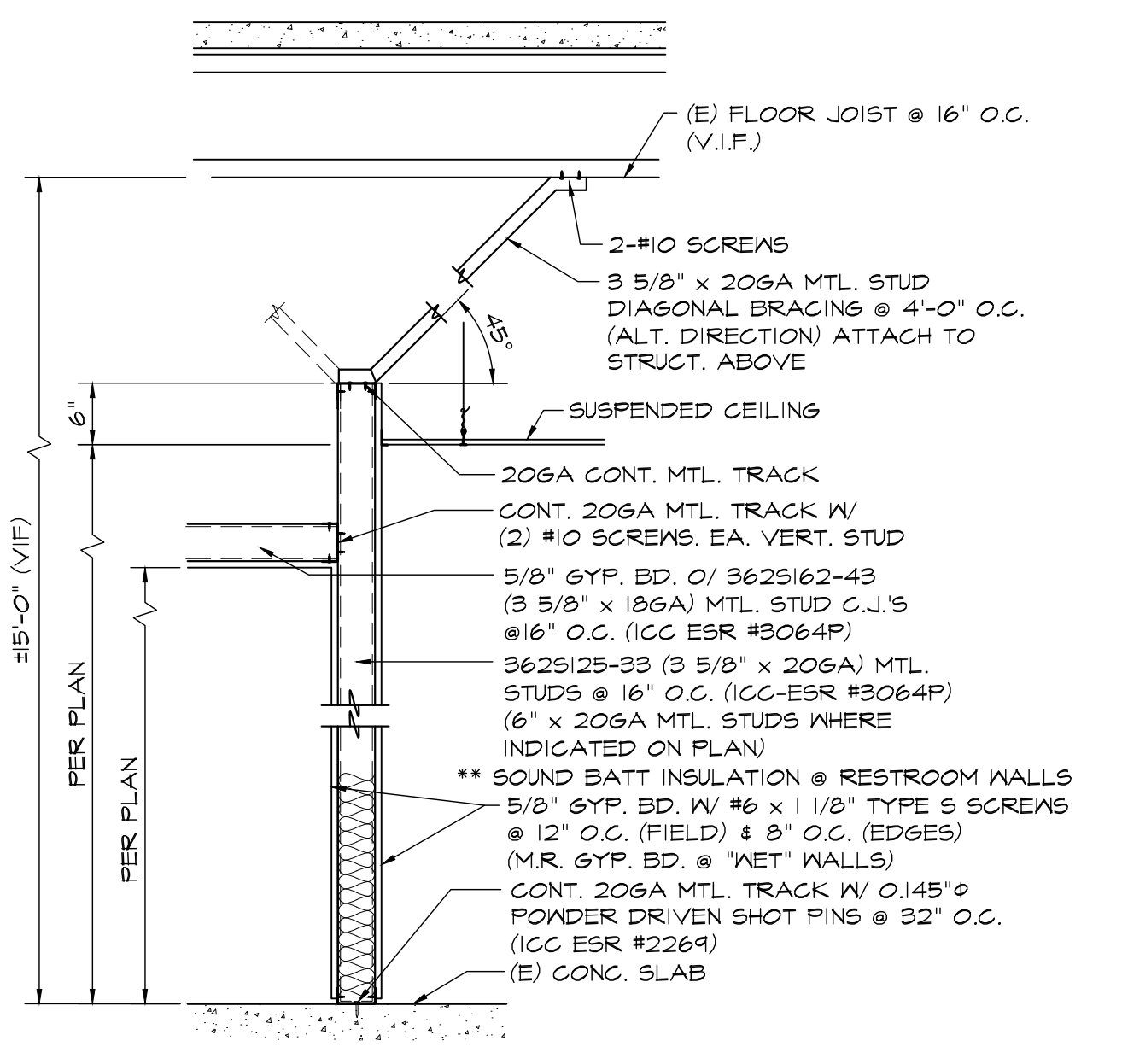
9 SUSPENDED CEILING DETAILS SCALE: N.T.S.



2 WALL SECTION - TYPE 'B' SCALE: N.T.S.

5 'BOX HEADER' DETAIL SCALE: N.T.S.

8 SECTION @ ACCESSIBLE BAR SCALE: N.T.S.



WALL HEIGHT LIMIT TABLE (COMPOSITE) 5 PSF @ L/240

STUD DESIGNATION	SPACING	MAX. SPAN
362S125-33 (3 5/8")	16" O.C.	17'-5"
400S125-33 (4")	16" O.C.	18'-3"
550S125-30 (5 1/2")	16" O.C.	22'-9"
600S125-33 (6")	16" O.C.	25'-6"

WALL HEIGHT LIMIT TABLE (NON-COMPOSITE - FULLY BRACED) 5 PSF @ L/240

STUD DESIGNATION	SPACING	MAX. SPAN
362S125-33 (3 5/8")	16" O.C.	15'-7"
400S125-33 (4")	16" O.C.	17'-3"
550S125-30 (5 1/2")	16" O.C.	22'-4"
600S125-33 (6")	16" O.C.	23'-9"

CEILING SPAN TABLE 6 PSF @ L/240

STUD DESIGNATION	SPACING	MAX. SPAN
362S162-33 (3 5/8")	16" O.C.	10'-7"
362S162-43 (3 5/8")	16" O.C.	13'-4"
600S162-33 (6")	16" O.C.	14'-0"

3 WALL SECTION - TYPE 'B' SCALE: N.T.S.

6 SECTION @ GYP. BD. SOFFIT SCALE: N.T.S.

METAL STUD SPAN TABLES

9 SUSPENDED CEILING DETAILS SCALE: N.T.S.

DESIGN / BUILD GENERAL CONTRACTOR:
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DOOR SCHEDULE

TAG	INT/EXT	SIZE	THK.	DOOR		FRAME		H.WARE GROUP	RATING	REMARKS
				MT'L.	FIN.	MT'L.	FIN.			
D01	I	PR. 3' x 7'	1.75"	AL./GL.	-	AL.	-	1		EXISTING DOORS
D02	I	PR. 3' x 7'	1.75"	AL./GL.	-	AL.	-	2		EXISTING DOORS
D03	II	3' x 7'	1.75"	HM.	-	HM.	-	3		EXISTING DOOR & FRAME
D04	II	3' x 7'	1.75"	HM.	-	HM.	-	3		EXISTING DOOR & FRAME
D05	II	3' x 7'	1.75"	SCND.	-	STL.	-	4		EXISTING DOOR & FRAME
D06	II	3' x 7'	1.75"	SCND.	PT.	STL.	FAC.	5		NEW DOOR & FRAME (FINISH PER OWNER'S SPECS.)
D07	III	PR. 3' x 7'	1.0"	WD./LAM.	T.B.D.	-	-	-		NEW DBL. ACTING DOORS - ELIASON OR EQUAL IN STAINLESS STEEL CASED OPENING

HARDWARE GROUPS

GROUP 1 - MAIN DINING ENTRY DOORS

EXISTING HARDWARE
EXTERIOR PULL
INTERIOR PUSH BAR
CLOSER
HOOKBOLT DEADLOCK

GROUP 2 - DINING EGRESS DOORS

EXISTING HARDWARE
EXTERIOR PULL
INTERIOR PANIC BAR
CLOSER

GROUP 3 - KITCHEN SERVICE DOOR

EXISTING HARDWARE
EXTERIOR LEVER HARDWARE
INTERIOR PANIC BAR
CLOSER

GROUP 4 - BAR STORAGE CLOSET DOOR

EXISTING HARDWARE
LEVER HARDWARE w/ LOCKSET

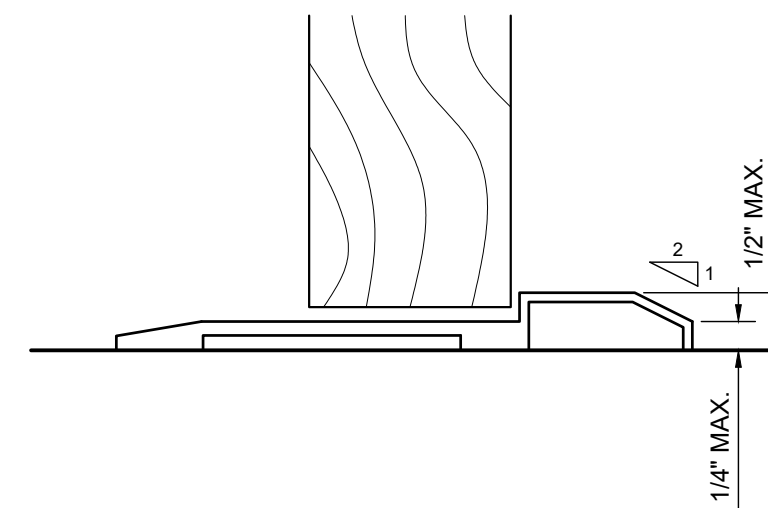
GROUP 5 - RESTROOM DOOR

QTY	DESCRIPTION
1	PUSH/PULL SET
3	4.5" x 4.5" x 1.5" BUTT HINGES
1	CLOSER: LCN #4111 OR EQUAL
1	KICK PLATE: 8" x 34" 5/8" ON PUSH SIDE ONLY

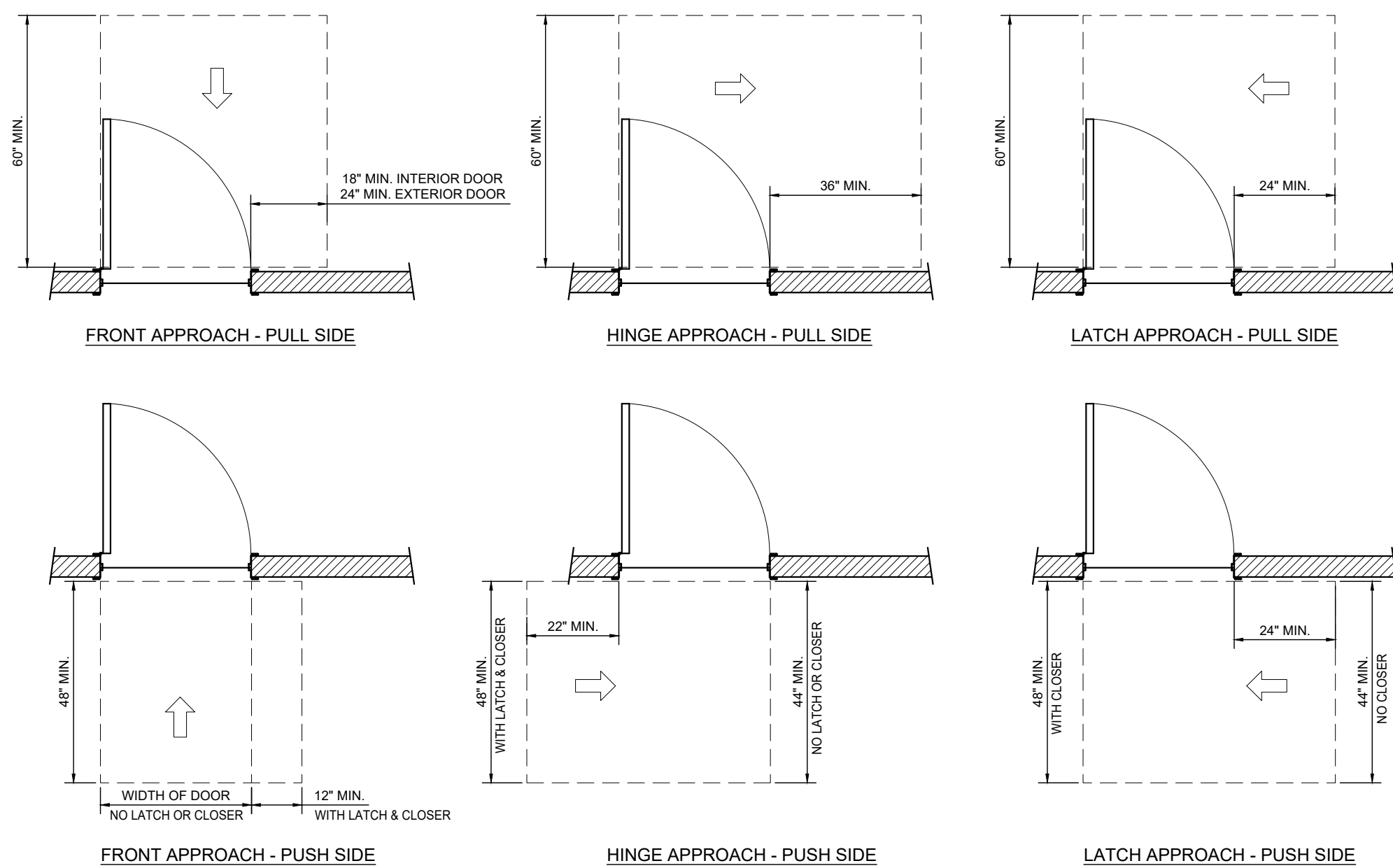
DOOR NOTES

- DOOR TO BE A MINIMUM SIZE OF 3' IN WIDTH & 6'-8" IN HEIGHT
- DOOR TO OPEN A MINIMUM OF 90 DEGREES
- CLEAR WIDTH OF DOORWAY IS 32" MINIMUM
- BOTTOM 10" OF DOOR SHALL HAVE A SMOOTH SURFACE THAT ALLOWS DOOR TO BE OPENED BY A WHEEL CHAIR FOOT REST
- 5 POUNDS MAXIMUM PRESSURE TO OPERATE INTERIOR DOORS
- 5 POUNDS MAXIMUM PRESSURE TO OPERATE EXTERIOR DOORS
- 15 POUNDS MAXIMUM PRESSURE TO OPERATE FIRE DOOR
- 48" CLEAR SPACE MUST BE PROVIDED BETWEEN TWO DOORS IN SERIES IN ANY POSITION
- LATCHING OR LOCKING DOORS THAT ARE HAND OPERATED ARE OPERABLE WITH A SINGLE EFFORT (e.g. LEVER, PANIC BAR, PUSH/PULL)
- DOOR CLOSERS MUST BE SET SO THAT IT TAKES AT LEAST 3 SECONDS TO CLOSE FROM AN OPEN POSITION OF 70 DEGREES TO WITHIN 3" OF THE LATCH
- EXIT DOORS TO BE OPENABLE FROM INSIDE WITHOUT USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT
- PROVIDE SIGN ABOVE MAIN ENTRY DOORS STATING: "THIS SPACE SHALL REMAIN UNLOCKED WHENEVER THIS SPACE IS OCCUPIED" - 1" HIGH LETTERS (MIN.) SIGN NOT REQUIRED WHEN DOOR IS PROVIDED WITH PANIC HARDWARE AS THE ONLY LOCKING & LATCHING DEVICE ON THE MAIN ENTRANCE.

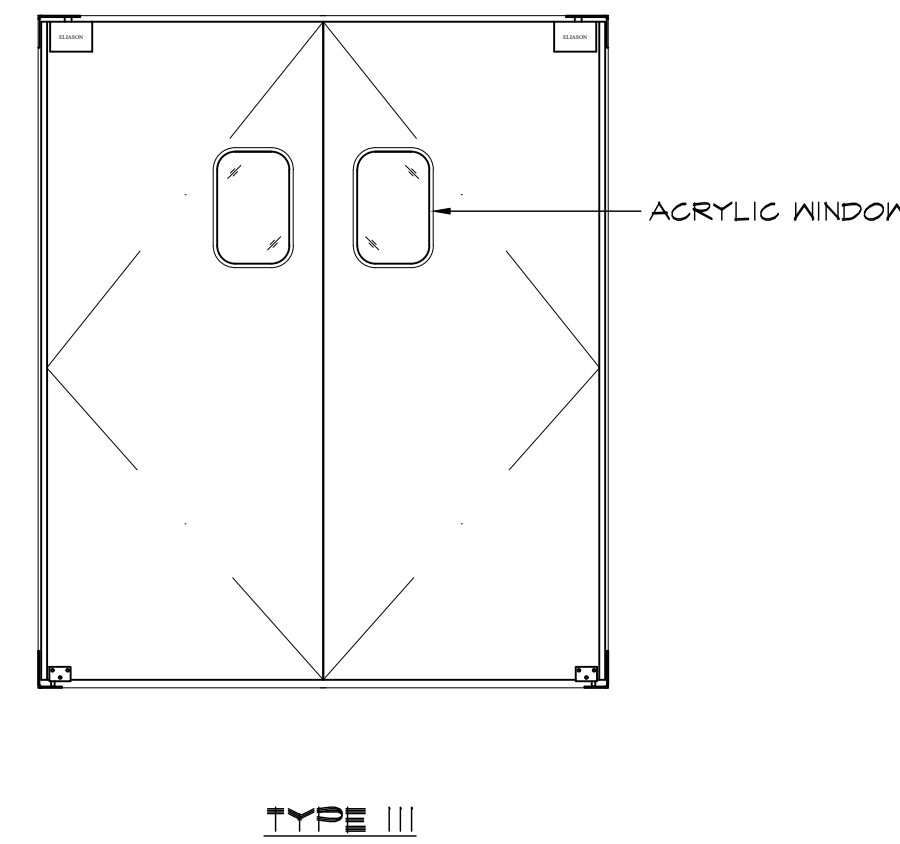
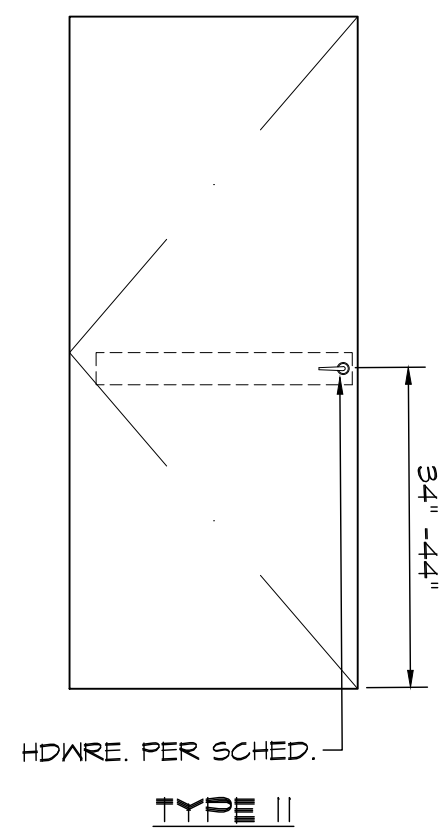
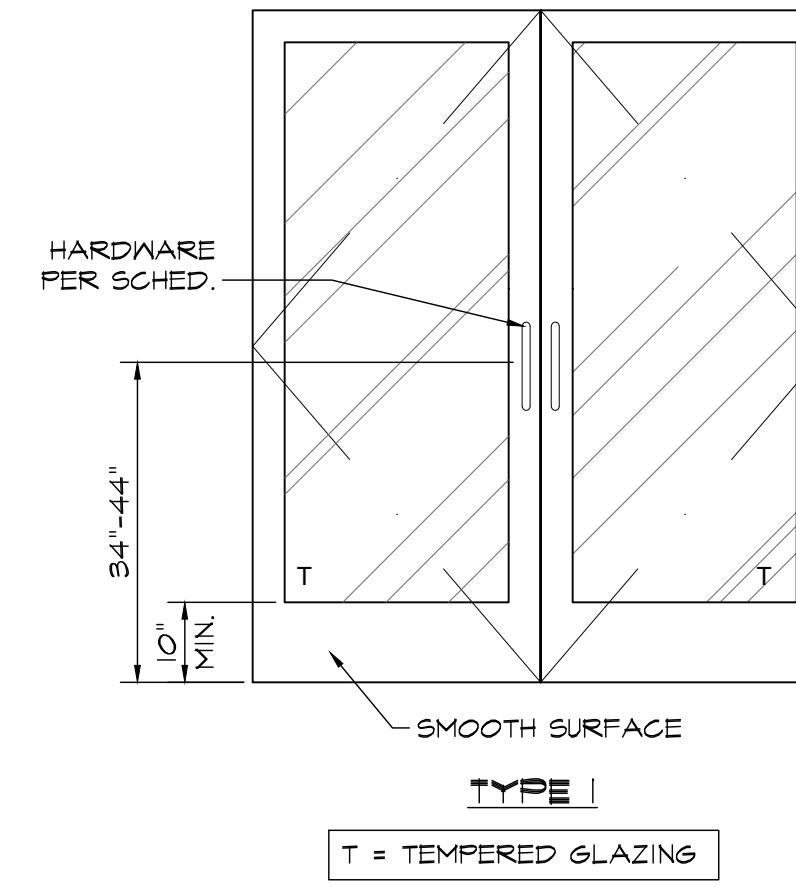
ACCESSIBLE DOOR THRESHOLD



ACCESSIBLE DOOR MANUEVERING CLEARANCE



DOOR TYPES



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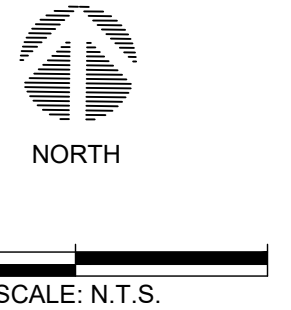
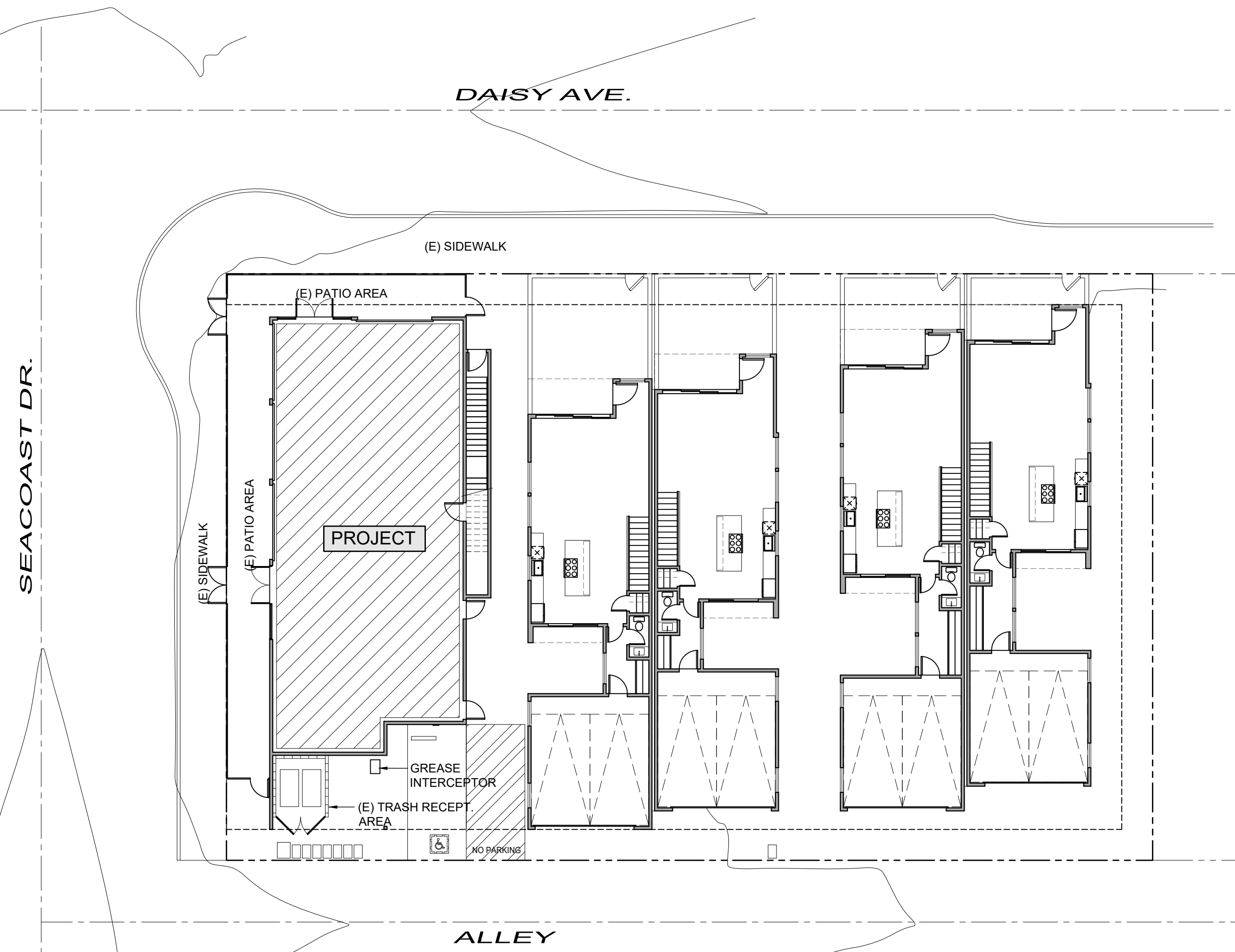
HEALTH DEPARTMENT NOTES

- THIS FOOD FACILITY IS SERVICED BY MUNICIPAL WATER AND SEWER FROM THE CITY OF IMPERIAL BEACH.
- THIS FACILITY IS A MULTI-SERVICE UTENSIL FACILITY
- THE MAXIMUM NUMBER OF EMPLOYEES PER SHIFT INCLUDING MANAGERS IS 10
- ALCOHOLIC BEVERAGES WILL BE SERVED AT THIS FACILITY
- ALL FOOD RELATED & UTENSIL RELATED EQUIPMENT SHALL MEET OR BE EQUIVALENT TO SANITATION STANDARDS ESTABLISHED BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED PROGRAM.
- IF THE TRASH AREA FOR THE ESTABLISHMENT IS LOCATED OUTSIDE A CONCRETE SLAB WILL BE PROVIDED FOR TRASH, GARBAGE & GREASE BARREL STORAGE. THE INTERIOR SURFACE OF THE WALLS OF THE TRASH ENCLOSURE SHALL BE SMOOTH, SEALED AND WASHABLE)
- THE WATER HEATER SHALL BE A COMMERCIAL TYPE & CAPABLE OF CONSTANT HOT WATER AT A TEMPERATURE OF AT LEAST 120 deg. TO ALL SINKS AND LAVATORIES. THE WATER HEATER IS SIZED FOR ALL SINKS AT THE PEAK HOURLY DEMAND.
- ALL OPENABLE WINDOWS, VENT OPENINGS ETC. MUST BE PROVIDED WITH TIGHT FITTING SCREENS OF MIN. 16 MESH TO THE INCH. WINDOWS TO BE FIXED AT FOOD PREP, UTENSIL WASHING OR UNPACKAGED FOOD SERVICE AREAS.
- ALL PLUMBING, ELECTRICAL & GAS LINES SHALL BE CONCEALED WITHIN THE BLDG. STRUCTURE. ALL LINES NOT CONCEALED TO BE SECURED 6" OFF FLOOR & 3/4" FROM WALLS USING OFFSET BRACKETS.
- CONDUITS, PLUMBING OR PIPING SHALL NOT BE INSTALLED ACROSS ANY AISLE WAY, TRAFFIC AREA OR DOOR OPENING. MULTIPLE RUNS OR CLUSTERS OF CONDUITS OR PIPING SHALL BE FURRED IN OR ENCASED IN AN APPROVED SEALED ENCLOSURE.
- ALL SHELVING OVER WET AREAS (SINKS, MOP SINKS, ETC.) WILL BE GALV. METAL OR STAINLESS STEEL.
- SHATTER SHIELDS FOR ALL LIGHTS ABOVE FOOD PREP, WORK & STORAGE AREAS WILL BE PROVIDED.
- DELIVERY DOORS SHALL HAVE AN AIR CURTAIN FAN THAT SPANS THE WIDTH OF THE DOOR. THE FAN MUST ACTIVATE VIA A MICROSWITCH PROVIDING A MINIMUM VELOCITY OF 1600 FPM MEASURED 3 FEET ABOVE THE GROUND.
- AN APPROVED BACKFLOW PREVENTER SHALL BE PROPERLY INSTALLED UPSTREAM OF ANY POTENTIAL HAZARD BETWEEN THE POTABLE WATER SUPPLY & A SOURCE OF CONTAMINATION. HOSES SHALL NOT BE ATTACHED TO A FAUCET OR HOSE BIBB UNLESS AN APPROVED BACKFLOW PREVENTER IS PROVIDED.
- ALL LAVATORIES & HAND SINKS SHALL HAVE A COMBINATION FAUCET CAPABLE OF SUPPLYING WATER TEMPERED TO 100°F. SELF-CLOSING OR METERED FAUCETS SHALL PROVIDE AT LEAST 15 SECONDS OF WATER FLOW WITHOUT REACTIVATION.
- EACH HANDWASHING SINK SHALL HAVE A PERMANENTLY WALL MOUNTED SINGLE SERVICE TOWEL AND SOAP DISPENSER.
- IF A HANDSINK IS LOCATED ADJACENTLY TO A FOOD PREPARATION OR UTENSIL WASHING SINK, THEN A BARRIER IS REQUIRED TO PREVENT SPLASH-OVER FROM THE HANDSINK TO THE FOOD PREP/UTENSIL SINK. THE BARRIER IS TO BE THE LENGTH OF THE SINK, AT LEAST 12 INCHES IN HEIGHT AND HAVE A MINIMUM OF TWO INCHES CLEARANCE EACH SIDE OF THE BARRIER. THE BARRIER MUST BE CONSTRUCTED OF WATERPROOF MATERIAL, FIRMLY ATTACHED TO THE WALL OR OTHER APPROVED STRUCTURE.
- SINKS MUST BE PROVIDED W/ A MIXING VALVE & SPOUT CAPABLE OF REACHING EACH COMPARTMENT
- ALL WAREWASHING SINKS SHALL HAVE 3 COMPARTMENTS THAT ARE A MIN. OF 18" x 18" x 12" DEEP (OR 16" x 20" x 12" DEEP) WITH A MIN. 18" DRAINBOARD AT EACH END, HOWEVER, SINK MUST BE ABLE TO ACCOMMODATED THE LARGEST UTENSIL TO BE WASHED. IF AGAINST A WALL, IT MUST HAVE AN 8" INTEGRAL BACKSPASH.
- FOOD PREP SINK COMPARTMENTS TO BE AT LEAST 18" x 18" x 12" DEEP OR (16" x 20" x 12" DEEP) WITH A MINIMUM 18" DRAINBOARD. SEPARATE FOOD PREP SINKS SHALL BE PROVIDED FOR MEATS & PRODUCE.
- BAR SINKS SHALL HAVE 3 OR 4 COMPARTMENTS THAT ARE A MIN. OF 12" x 12" x 10" DEEP WITH A MINIMUM 18" DRAINBOARD EACH END.
- A SEPARATE WET WASTE DUMP FIXTURE SHALL BE PROVIDED FOR DISPOSAL OR WASTE ICE OR COFFEE WASTE.
- WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACKFLOW PROTECTOR. THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO SEWER WITH A LEGAL AIR GAP.
- SHELVES INSTALLED ON WALL ARE TO HAVE A MIN. 1" GAP OR OPEN SPACE BETWEEN THE BACK EDGE OF THE SHELF AND THE WALL SURFACE. OTHERWISE, THE BACK EDGE OF THE SHELF MUST BE SEALED TO THE WALL WITH AN APPROVED SEALANT.
- ALL FLOOR MOUNTED EQUIPMENT WILL BE INSTALLED ON MINIMUM 6" HIGH SANITARY LEGS, CASTORS OR COMPLETELY SEALED IN POSITION ON A 4" HIGH CURB WITH A CONTINUOUSLY COVED BASE. COUNTERTOP EQUIPMENT WILL BE ON 4" HIGH SANITARY LEGS OR COMPLETELY SEALED TO THE COUNTERTOP UNLESS READILY REMOVEABLE.
- IF SOFT DRINK, ICE OR OTHER DISPENSERS ARE SELF-SERVICE, OR IF REFILLS ARE PROVIDED THEY MUST BE PUSH BUTTON TYPES, OR LEVER TYPES WHERE THE LEVER CONTACTS THE CONTAINER AT LEAST ONE INCH BELOW THE RIM.
- ALL EXTERIOR DOORS MUST OPEN OUTWARD AND BE SELF-CLOSING AND TIGHT FITTING.
- BI-FOLD, FRENCH, ACCORDION STYLE & ROLL-UP DOORS CANNOT OPEN INTO THE FOOD PREP, UTENSIL WASHING OR UNPACKAGED FOOD SERVICE AREAS.
- ALL RESTROOM & DRESSING ROOM DOORS MUST BE SELF-CLOSING AND TIGHT FITTING.
- A MINIMUM OF 10 FOOT CANDLES OF LIGHT MEASURED 30" OFF FLOOR MUST BE PROVIDED IN WALK-IN REFRIGERATED STORAGE & DRY STORAGE ROOMS & AT LEAST 20 FOOT CANDLES OF LIGHT SHALL BE PROVIDED FOR CONSUMER SELF-SERVICE WHERE FRESH PRODUCE OR PREPACKAGED FOODS ARE SOLD OR OFFERED FOR CONSUMPTION. INSIDE EQUIPMENT SUCH AS REACH-IN & UNDER COUNTER REFRIGERATORS, IN AREAS USED FOR HAND WASHING, WARE WASHING, EQUIPMENT & UTENSIL STORAGE & TOILET ROOMS
- A MINIMUM OF 50 FOOT CANDLES OF LIGHT MEASURED 30" OFF FLOOR MUST BE PROVIDED WHEN WORKING WITH UTENSILS OR EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS OR SAWS WHERE EMPLOYEE SAFETY IS A FACTOR & IN ALL AREAS DURING PERIODS OF CLEANING.
- ALL LIQUID WASTE SHALL BE DRAINED BY A MEANS OF INDIRECT WASTE PIPES INTO A FLOOR SINK. FLOOR SINKS ARE TO BE INSTALLED FLUSH WITH THE FINISHED FLOOR SURFACE & HAVE EASILY REMOVABLE SAFETY COVER GRATINGS.
- FLOOR SINKS ARE TO BE 50% EXPOSED WHEN NO ACCESS IS PROVIDED FOR CLEANING OR BE IN LINE WITH THE FRONT FACE OF ELEVATED FREE STANDING EQUIPMENT.
- FOR CLEANING FLOOR MATS, THE MOP SINK SHALL BE A MINIMUM OF 24" x 36" FLOOR MOUNTED TYPE. MOPS SHALL BE PLACED IN A POSITION THAT ALLOWS THEM TO AIR DRY WITHOUT SOILING WALLS, EQUIPMENT OR SUPPLIES.
- THE MOP SINK FAUCET SHALL HAVE A THREADED OUTER LIP FOR HOSE ATTACHMENT WITH AN APPROVED BACKFLOW PREVENTION DEVICE. NO CHEMICAL DISPENSING SYSTEMS OR SHUT-OFF VALVES TO BE ATTACHED TO THE MOP SINK FAUCET UNLESS A "SIDEKICK" PLUMBING DEVICE IS INSTALLED.
- NO CONDENSATE OR WASTEWATER INCLUDING HVAC WILL DRAIN INTO THE JANITORIAL SINK
- GREASE TRAPS SHALL BE LOCATED OUTSIDE OF THE FOOD SERVICE ACTIVITY AREA, FLUSH WITH THE FINISHED FLOOR WHEN INDOORS. LOCAL WASTEWATER DISTRICT OR BUILDING DEPARTMENT SHALL BE CONTACTED FOR GREASE REMOVAL REQUIREMENTS.
- FLOOR DRAINS SHALL BE INSTALLED IN FLOORS THAT ARE WATER FLUSHED FOR CLEANING & IN AREAS WHERE PRESSURE SPRAY METHODS FOR CLEANING EQUIPMENT ARE USED. IN RESTROOMS, JANITORIAL ROOMS, SCULLERIES & AT BARS WITH WAREWASHING. FLOOR SURFACES IN AREAS PURSUANT TO THIS SHALL BE SLOPED 1:50 TO THE FLOOR DRAINS.
- THE FLOOR FINISH WILL HAVE A SMOOTH SURFACE UNDER ALL EQUIPMENT, AND THE WALKWAYS WILL HAVE A LIGHT TEXTURE ONLY.
- ADEQUATE VENTILATION IS TO BE PROVIDED TO ALL TOILET ROOMS, JANITOR CLOSETS WITH MOP SINKS, INDOOR TRASH ROOMS & DRESSING/CHANGE ROOMS.
- ALL SEAMS, GAPS, OPENINGS TO BE PROPERLY SEALED.
- PAINT USED ON WALLS & CEILINGS OF ALL KITCHEN, FOOD PREP, WORK & STORAGE AREAS SHALL BE GLOSS OR SEMI-GLOSS ENAMEL. FINISH MATERIAL SHALL BE LIGHT IN COLOR IN FOOD PREP AREAS FOR EASY CLEANING.
- PRIOR TO INSTALLATION, SAMPLES OF FINISHES TO BE SUBMITTED TO ENVIRONMENTAL HEALTH FOR APPROVAL AS NEEDED.
- COLD STORAGE ROOMS SHALL BE PROVIDED WITH A SECTION OF SHELVING INSTALLED TO HOLD SHALLOW COOL DOWN PANS - NOT TO EXCEED 4" IN HEIGHT. SPACE BETWEEN SHELVES SHALL BE AT LEAST 8" HIGH.
- BACKUP DRY STORAGE SHELVING SHALL BE A MINIMUM OF 96 LINEAL FEET (MEASURED WITH TIERS) OR 25% OF KITCHEN, FOOD PREP & WORK AREAS WHICHEVER IS GREATER. SHELVING SHALL BE AT LEAST 18" DEEP & START AT A MINIMUM OF 6" ABOVE THE FLOOR SURFACE.
- OPENABLE WINDOWS, VENT OPENINGS OR OTHER SIMILAR OPENINGS MUST BE PROVIDED WITH TIGHT FITTING SCREENS OF MINIMUM 16 MESH. WINDOWS TO BE FIXED AT FOOD PREP, UTENSIL WASHING, OPEN FOOD & STORAGE AREAS.

SEACOAST BAR & GRILL

801 SEACOAST DR. - IMPERIAL BEACH, CA 91932

SITE PLAN



PROJECT INFORMATION

FACILITY FLOOR AREA:

2,095 S.F.

SCOPE OF WORK:

TENANT IMPROVEMENTS FOR A NEW RESTAURANT WITHIN AN EXISTING VACANT SHELL LEASE SPACE LOCATED AT THE GROUND LEVEL OF A MULTI-STORY MIXED COMMERCIAL / RESIDENTIAL USE BUILDING. WORK TO INCLUDE: NEW KITCHEN EQUIPMENT, NEW INTERIOR FINISHES, CEILINGS, LIGHTING & RESTROOMS. (1) NEW TYPE 1 EXHAUST HOOD W/ ASSOCIATED FANS & DUCTWORK

CONTACTS

FACILITY OWNER:

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EMAIL: rayibrahim7@gmail.com

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9525 MISSION GORGE RD. APT. #88
SANTEE, CALIFORNIA 92071

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EMAIL: tonykerleshi@gmail.com

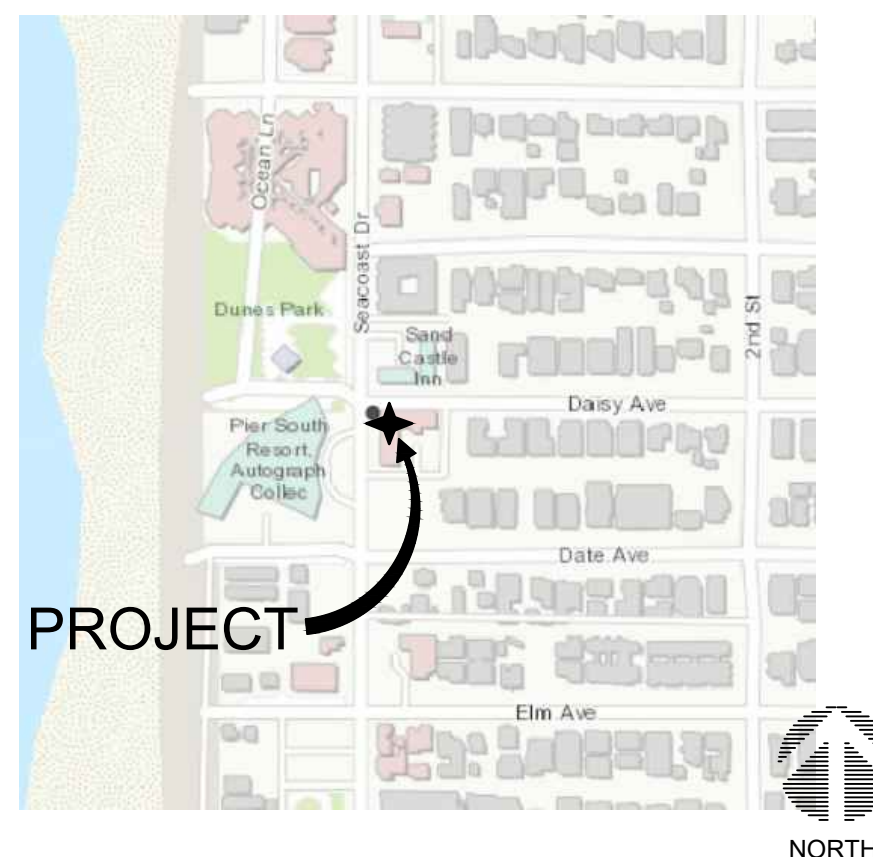
DRAWING INDEX

- K1 SITE PLAN, FINISH SCHEDULE, NOTES
- K2 FOOD SERVICE EQUIPMENT PLAN
- K3 FOOD SERVICE EQUIPMENT SCHEDULE
- K4 FOOD SERVICE PLUMBING ROUGH-IN PLAN
- K5 FOOD SERVICE ELECTRICAL ROUGH-IN PLAN
- K6 FOOD SERVICE MECHANICAL ROUGH-IN PLAN TYPE 1 HOOD PLAN & ELEVATION

FINISH SCHEDULE

AREA	FLOOR	BASE	WALLS	CEILING	REMARKS
SCULLERY	QUARRY TILE	6" QUARRY TILE 3/8" RADIUS COVE	WHITE F.R.P. (FULL HEIGHT U.O.N.) PAINTED GYP. BOARD SMOOTH, WASHABLE INSULATED METAL PANEL	FACTORY FINISH INSULATED METAL PANEL	
COOKLINE	CERAMIC TILE	6" CERAMIC TILE 3/8" RADIUS COVE	STAINLESS STEEL PANELS (UNDER TYPE HOOD)	FACTORY FINISH SMOOTH, WASHABLE	
W.I. COOLER /FRZR	FACTORY FINISH METAL	4" FACTORY FINISH COVED MTL. TRIM 3/8" RADIUS COVE	CERAMIC TILE TO 48" AF	FACTORY FINISH INSULATED METAL PANEL	
WAITER STATION				SUSP. T-RAR CEILING W/ SMOOTH WASHABLE TILES	
BAR SERVICE					
LIQUOR STORAGE					
RESTROOMS					

VICINITY MAP



DESIGN / BUILD GENERAL CONTRACTOR:
ALETO UNLIMITED INC.
5579 MORRO WAY, LA MESA, CA 91942
ANTHONY "SCOTT" ALETO (PRESIDENT) CELL # 619-571-2885

1002970
LICENSE #

REVISIONS

PROJECT

SEACOAST BAR & GRILL
801 SEACOAST DR.
IMPERIAL BEACH, CA 91932

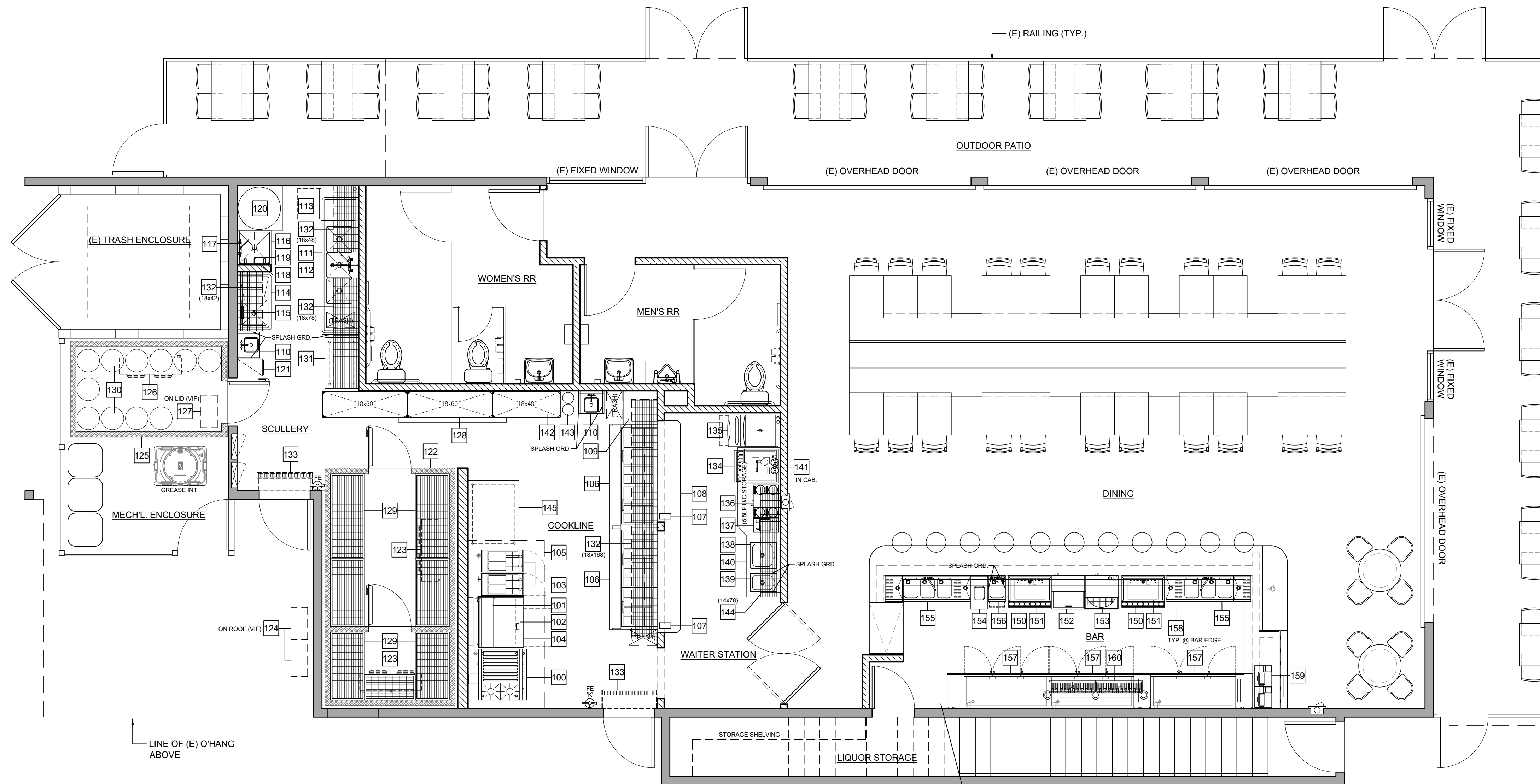
DATE: 5/4/21

K1

FOOD SERVICE EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION
100	1	36" RANGE W/ BROILER & CONVECTION OVEN
101	1	36" CHEESE MELTER
102	1	36" GRIDDLE
103	2	FRYER - 40#
104	1	REFRIGERATED CHEF BASE
105	1	TYPE 1 EXHAUST HOOD
105A	1	EXHAUST FAN
105B	1	MAKE-UP AIR FAN
106	2	72" REFRIGERATED PREP TABLE
107	2	TICKET PRINTER
108	1	CUSTOM S/S PASS-THRU WINDOW w/ SHELF
109	1	S/S WORK TABLE - 24" x 24"
110	2	HAND SINK
111	1	S/S 3 COMP. SINK
112	1	PRE-RINSE UNIT W/ ADD-ON FAUCET
113	1	UNDERCOUNTER DISHWASHER
114	1	S/S 1 COMP. PREP SINK
115	1	SWING FAUCET - 10"
116	1	MOP SINK
117	1	SERVICE SINK FAUCET
118	1	MOP / BROOM RACK
119	1	S/S CHEMICAL SHELF
120	1	WATER HEATER
121	1	EMPLOYEE LOCKERS - SIX TIER
122	1	WALK-IN COOLER / FREEZER COMBO
123	2	EVAPORATOR FAN COIL
124	2	REMOTE CONDENSER
125	1	WALK-IN BEER KEG COOLER
126	1	EVAPORATOR FAN COIL
127	1	REMOTE CONDENSER
128	PLAN	CHROME WIRE SHELVING RACK
129	PLAN	EPOXY COATED WIRE SHELVING RACK
130	TBD	KEG RACK
131	1	S/S WORK TABLE - 36" x 24"
132	PLAN	S/S WALL SHELVING - 18" DEEP
133	2	AIR CURTAIN
134	1	SODA DISPENSER
135	1	ICE CUBE MAKER w/ STORAGE BIN
136	1	COFFEE BREWER
137	1	ICE TEA BREWER
138	1	DUMP SINK W/ FAUCET - DROP-IN - 16"x14"x8"D
139	1	HAND SINK W/ FAUCET - DROP-IN - 10"x14" w/ INTEGRAL SIDE SPLASHES
140	1	CUSTOM S/S COUNTER / CABINET
141	1	SODA CARBONATOR
142	1	SODA BAG IN THE BOX
143	2	SODA CO2 TANK - (1) 50lb & (1) 20lb
144	PLAN	S/S WALL SHELVING - 14" DEEP
145	1	S/S WORK TABLE - 48" x 36"
146		(SPARE)
147		(SPARE)
148		(SPARE)
149		(SPARE)
150	2	COCKTAIL RAIL - UNDERBAR
151	2	ICE CHEST - UNDERBAR
152	1	GLASS FROSTER - UNDERBAR
153	1	GLASS WASHER - UNDERBAR
154	1	TRASH MODULE - UNDERBAR
155	2	3 COMPARTMENT SINK - UNDERBAR
156	1	HAND SINK - UNDERBAR
157	3	BACKBAR COOLER - 3 GLASS DOOR
158	PLAN	DRINK RAIL DRAINERS - BAR MOUNTED
159	2	POINT OF SALE COMPUTER
160	1	DRAFT BEER DISPENSER w/ S/S DRIP PAN

(SEE SHEET K3 FOR COMPLETE EQUIPMENT SCHEDULE)



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

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K2

EQUIPMENT NOTES:

- EACH HAND SINK IS TO HAVE A COMBINATION FAUCET CAPABLE OF SUPPLYING WARM WATER FOR MIN. OF 10 SECONDS - SINK IS TO BE SUPPLIED W/ HOT (MIN. 120F) & COLD RUNNING WATER UNDER PRESSURE AND MUST HAVE A WALL MOUNTED SINGLE SERVICE TOWEL AND SOAP DISPENSER.
- IF A HANDSINK IS LOCATED ADJACENTLY TO A FOOD PREPARATION OR UTENSIL WASHING SINK, THEN A BARRIER IS REQUIRED TO PREVENT SPLASH-OVER FROM THE HANDSINK TO THE FOOD PREP/UTENSIL SINK. THE BARRIER IS TO BE THE LENGTH OF THE SINK, AT LEAST 12 INCHES IN HEIGHT WITH ROUNDED EDGES AND HAVE A MINIMUM OF TWO INCHES CLEARANCE EACH SIDE OF THE BARRIER. THE BARRIER MUST BE CONSTRUCTED OF WATERPROOF MATERIAL, FIRMLY ATTACHED TO THE WALL OR OTHER APPROVED STRUCTURE.
- UTENSIL SINK MUST BE PROVIDED W/ A MIXING VALVE CAPABLE OF REACHING EACH COMPARTMENT. ALL UTENSIL SINK COMPARTMENTS TO BE MIN. OF 18" x 18" x 12" DEEP (OR 16" x 20" x 12" DEEP) WITH A MIN. 18" DRAINBOARD AT EACH END, HOWEVER, SINK MUST BE ABLE TO ACCOMMODATE THE LARGEST UTENSIL TO BE WASHED. IF AGAINST A WALL, IT MUST HAVE AN 8" INTEGRAL BACKSPLASH.
- SHELVES INSTALLED ON WALL ARE TO HAVE A MIN. 1" GAP OR OPEN SPACE BETWEEN THE BACK EDGE OF THE SHELF AND THE WALL SURFACE, OTHERWISE, THE BACK EDGE OF THE SHELF MUST BE SEALED TO THE WALL WITH AN APPROVED SEALANT.
- THE JANITORIAL SINK SHALL BE A FLOOR MOUNTED PRE-FABRICATED MOLDED PLASTIC BASIN OR A CURBED FLOOR AREA PROPERLY SLOPED TO A DRAIN. CURBED AREA SURFACES NEED TO BE SMOOTH, IMPERVIOUS AND OF AN EASILY CLEANABLE CONSTRUCTION. ALL JANITORIAL SINKS ARE TO BE SUPPLIED W/ HOT AND COLD RUNNING WATER TO A MIXING TYPE FAUCET. THE FAUCET SPIGOT END IS TO HAVE A THREADED OUTER LIP FOR HOSE ATTACHMENT AND AN APPROVED BACK-FLOW PREVENTION DEVICE ATTACHED.
- WATER SUPPLY TO CARBONATORS SHALL BE PROTECTED BY AN APPROVED REDUCED PRESSURE PRINCIPLE BACKFLOW PROTECTOR. THE RELIEF VALVE SHALL DRAIN INDIRECTLY TO SEWER WITH A LEGAL AIR GAP.
- A WASHABLE PARTITION AT LEAST SIX FEET HIGH, AS MEASURED FROM THE FLOOR SHALL BE INSTALLED BETWEEN THE JANITORIAL FACILITIES AND ANY ADJACENT FOOD OR UTENSIL RELATED EQUIPMENT.

DRY STORAGE CALCULATION:
 2 RACKS @ 60 x 18 x 5 TIER = 50 LF
 1 RACKS @ 48 x 18 x 5 TIER = 20 LF
 18"D WALL SHELVING = 28.0 LF
 18"D (MIN.) UNDERCOUNTER = 5.5 LF
 TOTAL STORAGE PROVIDED: 103.5 LF

FOOD SERVICE EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	MAKE & MODEL	REMARKS	ELECTRICAL				PLUMBING				REMARKS	
					VOLT	H.P.	PHASE	AMP	CONN.	HOT	COLD	WASTE		BTU
100	1	36" RANGE W/ BROILER & CONVECTION OVEN	VULCAN 36C-2B24CBN	NSF APPROVED	120		1	4.0	5-15P				159K	QUICK DISCONNECT
101	1	36" CHEESE MELTER	IMPERIAL ICMA-36	NSF APPROVED									40K	-
102	1	36" GRIDDLE	WOLF AMG36	NSF APPROVED									81K	QUICK DISCONNECT
103	2	FRYER - 40#	IMPERIAL IFS-40-OP	NSF APPROVED									105K	QUICK DISCONNECT
104	1	REFRIGERATED CHEF BASE	TRUE TRCB-36	NSF APPROVED, SELF-CONTAINED	115		1	5.7	5-15P					
105	1	TYPE 1 EXHAUST HOOD	CAPTIVE AIRE	SEE HOOD DRAWINGS	120		1	15.0	DIRECT					WIRED TO CONTROL PANEL SEE CAPTIVE AIRE MFR. DWGS.
105A	1	EXHAUST FAN	CAPTIVE AIRE	SEE HOOD DRAWINGS (ON ROOF)	208		3	VER.	DIRECT					WIRED TO CONTROL PANEL SEE CAPTIVE AIRE MFR. DWGS.
105B	1	MAKE-UP AIR FAN	CAPTIVE AIRE	SEE HOOD DRAWINGS (ON ROOF)	208		3	VER.	DIRECT					WIRED TO CONTROL PANEL SEE CAPTIVE AIRE MFR. DWGS.
106	2	72" REFRIGERATED PREP TABLE	TRUE TPP-72-30M	NSF APPROVED, SELF-CONTAINED	115		1	5.1	5-15P					
107	2	TICKET PRINTER	PROVIDED BY OWNER	VERIFY LOCATIONS W/ OWNER	120		1	1.0	5-15P					
108	1	CUSTOM S/S PASS-THRU WINDOW w/ SHELF	BY F.S. CONTRACTOR	NSF APPROVED FABRICATOR										
109	1	S/S WORK TABLE - 24" x 24"	JOHN BOOS ST6-SSK	NSF APPROVED										
110	2	HAND SINK	JOHN BOOS PBHS-W-0909	PROVIDE PERMANENTLY MTND. LIQUID SOAP & PAPER TOWEL DISPENSERS - NSF APPROV.						1/2"	1/2"	1 1/2"		DIRECT DRAIN
111	1	S/S 3 COMP. SINK	SELECT STAINLESS 3B18-2D18	18" x 18" x 12" BOWLS - NSF APPROVED 18" DRAINBDS. LEFT/RIGHT									2"	FLOOR SINK INDIRECT 1" AIR GAP
112	1	PRE-RINSE UNIT W/ ADD-ON FAUCET	FISHER OR EQUAL	BACKSPLASH MNTD.						1/2"	1/2"			
113	1	UNDERCOUNTER DISHWASHER	CMA L-1X	CHEMICAL SANITIZING - NSF APPROVED	115		1	16.0	5-20P	1/2"				FLOOR SINK INDIRECT 1" AIR GAP
114	1	S/S 1 COMP. PREP SINK	ADVANCE TABCO FC-1-1818-24L	18" x 18" x 12" BOWL - NSF APPROVED 24" DRAINBD. RIGHT									2"	FLOOR SINK INDIRECT 1" AIR GAP
115	1	SWING FAUCET - 10"	FISHER OR EQUAL	BACKSPLASH MNTD.						1/2"	1/2"			
116	1	MOP SINK	FLORESTONE MSR-3624	FLOOR MNTD. 36" x 24" x 10" HIGH									3"	DIRECT DRAIN
117	1	SERVICE SINK FAUCET	FISHER 8253 OR EQUAL	WALL MNTD. 8" CENTERS THREADED OUTLET, VACUUM BREAKER						1/2"	1/2"			
118	1	MOP / BROOM RACK	ADVANCE TABCO OR EQUAL											
119	1	S/S CHEMICAL SHELF	ADVANCE TABCO OR EQUAL	WALL MNTD. 36" x 12"										
120	1	WATER HEATER	(PER PLUMBING ENGINEER)	MNTD. ON 6" CURB									125K	SEE PLUMB'G. DWGS.
121	1	EMPLOYEE LOCKERS - SIX TIER	GSW EL-6DR	12"x18"x12" COMPARTMENTS - ON 6" LEGS										
122	1	WALK-IN COOLER / FREEZER COMBO	CUSTOM COOLER INC. OR EQ.	UL LISTED/NSF APPROVED 7'-8" x 14'-0" O.D. - LIGHTS BY MFR.	120		1	VER.	DIRECT					
123	2	EVAPORATOR FAN COIL	BY W.I. MFR.	ON ROOF T.B.D.	120		1	VER.	DIRECT				3/4"	CONDENSATE DRAIN FLOOR SINK INDIRECT 1" AIR GAP
124	2	REMOTE CONDENSER	BY W.I. MFR.	ON ROOF T.B.D.	208		1	VER.	DIRECT					
125	1	WALK-IN BEER KEG COOLER	CUSTOM COOLER INC. OR EQ.	UL LISTED/NSF APPROVED 5'-8" x 9'-3" O.D. - LIGHTS BY MFR.									3/4"	CONDENSATE DRAIN FLOOR SINK INDIRECT 1" AIR GAP
126	1	EVAPORATOR FAN COIL	BY W.I. MFR.	ON COOLER LID T.B.D.	120		1	VER.	DIRECT VER.					
127	1	REMOTE CONDENSER	BY W.I. MFR.	ON COOLER LID T.B.D.	208		1	VER.	DIRECT VER.					
128	PLAN	CHROME WIRE SHELVING RACK	METRO OR EQUAL	NSF APPROVED 5 TIER - 18" DEEP, TOP SHELF @ 68" AFF										
129	PLAN	EPOXY COATED WIRE SHELVING RACK	METRO SEAL 3 OR EQUAL	NSF APPROVED 4 TIER - 24" DEEP, TOP SHELF @ 68" AFF										
130	TBD	KEG RACK	METRO SEAL 3 OR EQUAL	NSF APPROVED										
131	1	S/S WORK TABLE - 36" x 24"	JOHN BOOS ST6RS-SSK	NSF APPROVED										
132	PLAN	S/S WALL SHELVING - 18" DEEP	T.B.D.	NSF APPROVED										
133	2	AIR CURTAIN	MARS LPN236	ABOVE DOOR W/ DOOR ACTIVATED SWITCH	115		1	2.4	DIRECT					
134	1	SODA DISPENSER	T.B.D. VENDOR		120		1	5.0	5-15P				3/4"	FLOOR SINK INDIRECT 1" AIR GAP
135	1	ICE CUBE MAKER w/ STORAGE BIN	SCOTSMAN C0322MW-1	NSF APPROVED, UL LISTED, AIR COOLED	115		1	11.9	5-15P		1/2"	1/2"		FLOOR SINK INDIRECT 1" AIR GAP
136	1	COFFEE BREWER	CURTIS ALPHA-5GT12A000	WITH CRYSTALLINE COFFEE BOWLS	120		1	16.3	5-15P		1/4"			
137	1	ICE TEA BREWER	BUNN 36700.0030	--	120		1	14.4	5-15P		1/4"			
138	1	DUMP SINK W/ FAUCET - DROP-IN - 16"x14"x8"D	ADVANCE TABCO DI-1-168	NSF APPROV.						1/2"	1/2"	1 1/2"		FLOOR SINK INDIRECT 1" AIR GAP
139	1	HAND SINK W/ FAUCET - DROP-IN - 10"x14" w/ INTEGRAL SIDE SPLASHES	ADVANCE TABCO DI-1-10SP	PROVIDE PERMANENTLY MTND. LIQUID SOAP & PAPER TOWEL DISPENSERS - NSF APPROV.						1/2"	1/2"	1 1/2"		DIRECT DRAIN
140	1	CUSTOM S/S COUNTER / CABINET	BY F.S. CONTRACTOR	NSF APPROVED FABRICATOR										
141	1	SODA CARBONATOR	T.B.D. VENDOR	WATER FILTER SYSTEM	115		1	7.0	5-15P		1/2"			INLINE R.P. BACKFLOW DEVICE ON WATER SUPPLY
142	1	SODA BAG IN THE BOX	T.B.D. VENDOR		120		1	2.0	5-15P					
143	2	SODA CO2 TANK - (1) 50lb & (1) 20lb	VENDOR											
144	PLAN	S/S WALL SHELVING - 14" DEEP	T.B.D.	NSF APPROVED										
145	1	S/S WORK TABLE - 48" x 36"	JOHN BOOS ST6RS-SSK	NSF APPROVED										
146		(SPARE)												
147		(SPARE)												
148		(SPARE)												
149		(SPARE)												
150	2	COCKTAIL RAIL - UNDERBAR	PERLICK SRC-S30											
151	2	ICE CHEST - UNDERBAR	PERLICK TS30IC10										1/2"	FLOOR SINK INDIRECT 1" AIR GAP
152	1	GLASS FROSTER - UNDERBAR	PERLICK FR24		115		1	5.8	5-15P					SELF-CONTAINED
153	1	GLASS WASHER - UNDERBAR	PERLICK PKBR24		120		1	5.4	5-15P	1/2"		1 1/4"		FLOOR SINK INDIRECT 1" AIR GAP
154	1	TRASH MODULE - UNDERBAR	PERLICK TSF12BTB											
155	2	3 COMPARTMENT SINK - UNDERBAR	PERLICK TS53C	10" x 14" x 9 1/4" BOWLS 12" DRAINBDS. LEFT/RIGHT						1/2"	1/2"	1 1/2"		FLOOR SINK INDIRECT 1" AIR GAP
156	1	HAND SINK - UNDERBAR	PERLICK TS12HSN	INCLUDES MNTD. LIQUID SOAP DISPENSER PROVIDE PERM. MTND. TOWEL DISPENSER						1/2"	1/2"	1 1/2"		FLOOR SINK INDIRECT 1" AIR GAP
157	3	BACKBAR COOLER - 3 GLASS DOOR	PERLICK BBSN72	CURB MNTD.	120		1	6.3	5-15P					SELF-CONTAINED
158	PLAN	DRINK RAIL DRAINERS - BAR MOUNTED	PERLICK DRXX	VERIFY QTY. & LENGTH									1/2"	FLOOR SINK INDIRECT 1" AIR GAP
159	2	POINT OF SALE COMPUTER	PROVIDED BY OWNER		120		1	4.0	5-15P					
160	1	DRAFT BEER DISPENSER w/ S/S DRIP PAN	BY VENDOR	NSF APPROVED									1/2"	FLOOR SINK INDIRECT 1" AIR GAP

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K3

WATER HEATER SIZING CALCULATION

RESTROOMS		199 GPH (MULTI SERVICE UTENSIL)	
QTY.	GPH		
2	RESTROOM LAVATORY	10	
KITCHEN		199 x 60°F x 8.33 =	
3	HAND SINK	15	
1	DUMP SINK	5	124,325 BTU (min.)
1	3 COMP. SINK	42	
1	1 COMP. SINK	5	
1	MOP SINK	15	
1	U/C DISHWASHER	41	
BAR			
1	HAND SINK	5	
2	3 COMP. BAR SINK	10	
1	GLASS WASHER	51	
TOTAL		199	

PLUMBING LEGEND

	FLOOR SINK (FS) - 12"x12"
	FLOOR DRAIN (FD)
	DIRECT DRAIN
	COLD WATER OUTLET (CW)
	HOT WATER OUTLET (HW)
	GAS OUTLET
	INDIRECT DRAIN LINE
	ABOVE FINISH FLOOR

GENERAL NOTES

A. PLUMBING CONTRACTOR MUST VERIFY EQUIPMENT BEING USED SO THAT THE SERVICE REQUIREMENTS ARE ADEQUATELY SIZED AND ROUGHED-IN PROPERLY (LOCATION & HEIGHT), SO AS TO MINIMIZE THE AMOUNT OF MATERIALS AND FITTINGS NEEDED FOR FINAL HOOKUP RESULTING IN A NEAT & ORDERLY LOOKING JOB. ALL DIMENSIONS FOR ITEM'S RUNNING UNDER SLAB ARE FROM CENTER LINE OF COLUMN TO CENTER OF ROUGH-INS. ALL OTHER DIMENSIONS ARE FROM FACE OF STUD.

B. ALL PLUMBING ROUGH-INS AND REQUIREMENTS SHOWN ON THIS SHEET ARE FOR FIXTURES AND EQUIPMENT FURNISHED BY THE KITCHEN EQUIPMENT SUPPLIER, UNLESS OTHERWISE NOTED. FOR ANY ADDITIONAL BUILDING PLUMBING REQUIREMENTS REFER TO ALL OTHER PLUMBING SHEETS.

C. PLUMBING SHALL NOT INTERFERE WITH OPERATION OR FUNCTION OF EQUIPMENT. SECURE TO EQUIPMENT, WALLS OR FLOOR AS REQUIRED BY CODE. ALL ROUGH-INS SHOWN ARE TO BE RUN INSIDE WALLS, (EXCEPT STUB-UPS), LOCATIONS INDICATE POINT OF EXIT FROM WALLS, CEILING OR FLOOR. ALL FLOOR & WALL PENETRATIONS MUST BE SEALED WATER TIGHT AND VERMIN PROOF.

D. ALL SERVICES SHOWN WITH SYMBOLS CENTERED ON FACE OF STUD WALL SHOULD BE BROUGHT TO THAT POINT CONCEALED IN WALL AND STUBBED OUT OF WALL CENTERED AT HEIGHT SHOWN. DO NOT STUB OUT OF FLOOR AND RUN EXPOSED UP FACE OF WALL.

E. PLUMBING CONTRACTOR SHALL RUN CONDENSATE LINES FROM UNITS TO DRAINS AS SHOWN, THIS LINE SHALL BE NO SMALLER THAN THE STUB OUT OF THE FIXTURE. CONDENSATE DRAIN LINES ARE TO BE INSULATED THEIR ENTIRE LENGTH. FOR SPECIFIC TYPE OF CONNECTION AND LOCATIONS REFER TO THE KITCHEN EQUIPMENT BROCHURES AND DRAWINGS.

F. ALL LABOR, VALVES, TRAPS, TAILPIECES, STRAINERS, WATER LINES, GAS LINES, CUT OFFS, TRAPS, HYDROSTATIC SHOCK ELIMINATORS, INDIVIDUAL SHUT OFF-VALVES, PRESSURE - REDUCING VALVES & FITTINGS REQUIRED FOR FINAL CONNECTIONS OF EQUIPMENT AS NECESSARY TO COMPLY WITH ALL CODES, INCLUDING ALL INTERCONNECTIONS, SHALL BE FURNISHED & INSTALLED BY PLUMBING CONTRACTOR UNLESS STATED OTHERWISE IN FOOD SERVICE EQUIPMENT CONTRACT OR GENERAL SPECIFICATIONS.

G. ALL GAS LINES TO BE PAINTED BLACK.

H. ALL FLOOR DRAINS ARE TO BE SET 1/2" BELOW FINISHED FLOOR UNLESS OTHERWISE NOTED. DO NOT SLOPE FLOORS SO CLOSE TO DRAINS AS TO CREATE "PITS" OR "DIPS" IN FLOOR. MINIMUM RADIUS OF SLOPE TO BE 24" FROM CENTERLINE OF DRAIN.

I. ALL FLOOR SINKS SHOWN ARE TO BE SET FLUSH WITH FINISHED FLOOR, TRAPPED WITH LEGAL AIR GAP.

J. IF ELECTROLYSIS CONDITIONS EXIST, A DIELECTRIC COUPLING SHOULD BE USED IN FINAL PLUMBING CONNECTION TO ALL WATER COOLED EQUIPMENT.

K. KITCHEN EQUIPMENT SUPPLIER TO PROVIDE ALL FAUCETS, DRAIN OUTLET FITTINGS IN FIXTURES AND SPECIALTY ITEMS AS OUTLINED IN THE ITEM AND GENERAL PRODUCT SPECIFICATIONS.

L. ALL WORK RELATING TO THE INSTALLATION & HOOKUP OF THE SPECIFIED EQUIPMENT IS TO BE PERFORMED IN FULL ACCORDANCE WITH ALL AUTHORITY HAVING JURISDICTION.

M. WALL PENETRATIONS FOR DRAIN LINES REQUIRE ESCUTCHEON PLATES.

N. ALL SERVICES SHOWN WITH SYMBOLS AWAY FROM ANY WALL OR COLUMN SHOULD BE STUBBED OUT OF FLOOR OR CEILING TO MAXIMUM OVERALL HEIGHT AS SHOWN.

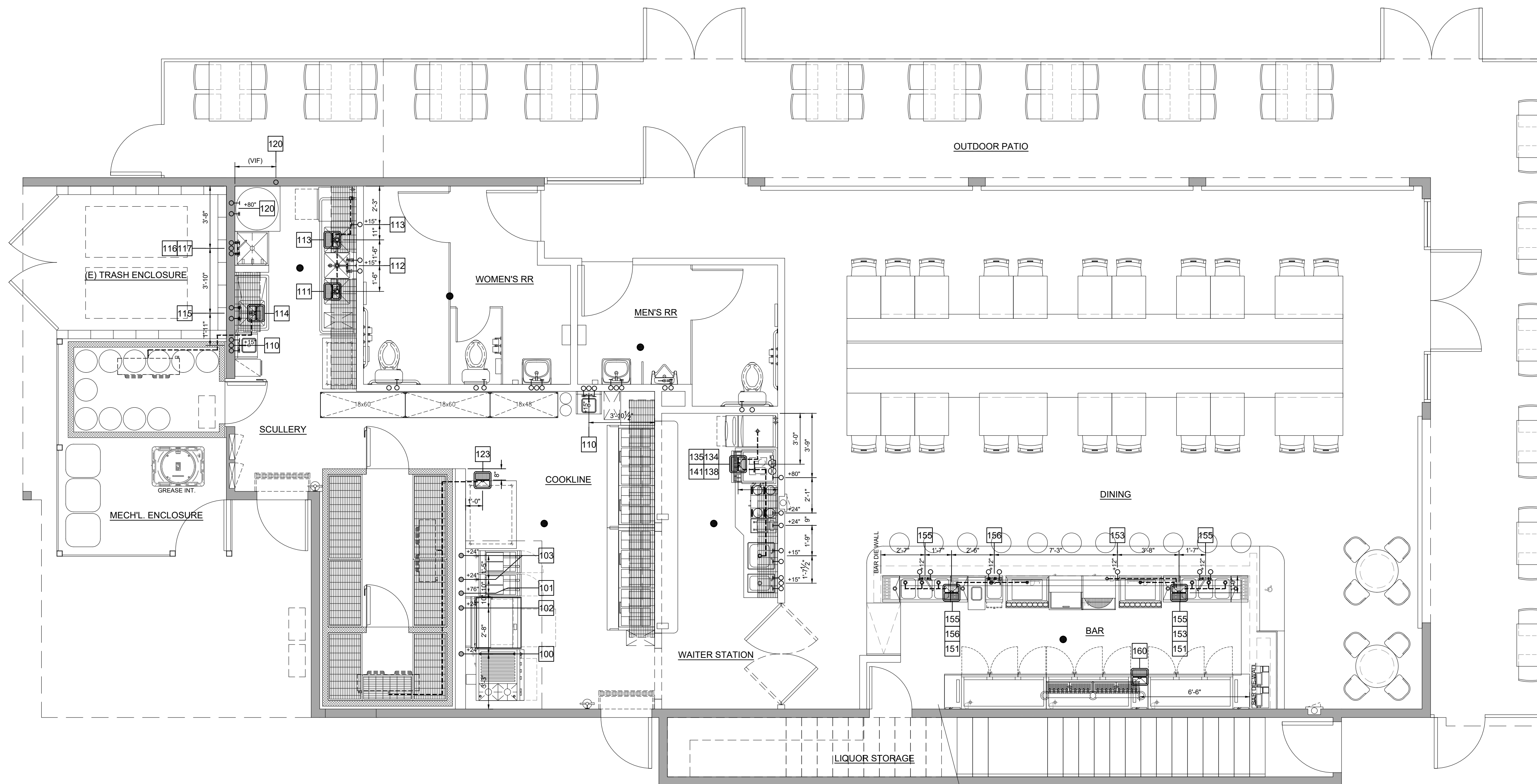
O. PLUMBING CONTRACTOR SHALL PROVIDE & INSTALL ALL ROUGH-INS, FINAL CONNECTIONS FOR KITCHEN EQUIPMENT FURNISHED BY OTHERS OR THE CONTRACTOR.

P. PLUMBING CONTRACTOR TO PROVIDE & INSTALL ALL NECESSARY BACKFLOW PREVENTION DEVICES.

FOOD SERVICE EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION
100	1	36" RANGE W/ BROILER & CONVECTION OVEN
101	1	36" CHEESE MELTER
102	1	36" GRIDDLE
103	2	FRYER - 40#
104	1	REFRIGERATED CHEF BASE
105	1	TYPE 1 EXHAUST HOOD
105A	1	EXHAUST FAN
105B	1	MAKE-UP AIR FAN
106	2	72" REFRIGERATED PREP TABLE
107	2	TICKET PRINTER
108	1	CUSTOM S/S PASS-THRU WINDOW w/ SHELF
109	1	S/S WORK TABLE - 24" x 24"
110	2	HAND SINK
111	1	S/S 3 COMP. SINK
112	1	PRE-RINSE UNIT W/ ADD-ON FAUCET
113	1	UNDERCOUNTER DISHWASHER
114	1	S/S 1 COMP. PREP SINK
115	1	SWING FAUCET - 10"
116	1	MOP SINK
117	1	SERVICE SINK FAUCET
118	1	MOP / BROOM RACK
119	1	S/S CHEMICAL SHELF
120	1	WATER HEATER
121	1	EMPLOYEE LOCKERS - SIX TIER
122	1	WALK-IN COOLER / FREEZER COMBO
123	2	EVAPORATOR FAN COIL
124	2	REMOTE CONDENSER
125	1	WALK-IN BEER KEG COOLER
126	1	EVAPORATOR FAN COIL
127	1	REMOTE CONDENSER
128	PLAN	CHROME WIRE SHELVING RACK
129	PLAN	EPOXY COATED WIRE SHELVING RACK
130	TBD	KEG RACK
131	1	S/S WORK TABLE - 36" x 24"
132	PLAN	S/S WALL SHELVING - 18" DEEP
133	2	AIR CURTAIN
134	1	SODA DISPENSER
135	1	ICE CUBE MAKER w/ STORAGE BIN
136	1	COFFEE BREWER
137	1	ICE TEA BREWER
138	1	DUMP SINK W/ FAUCET - DROP-IN - 16"x14"x8"D
139	1	HAND SINK W/ FAUCET - DROP-IN - 10"x14" w/ INTEGRAL SIDE SPLASHES
140	1	CUSTOM S/S COUNTER / CABINET
141	1	SODA CARBONATOR
142	1	SODA BAG IN THE BOX
143	2	SODA CO2 TANK - (1) 50lb & (1) 20lb
144	PLAN	S/S WALL SHELVING - 14" DEEP
145	1	S/S WORK TABLE - 48" x 36"
146		(SPARE)
147		(SPARE)
148		(SPARE)
149		(SPARE)
150	2	COCKTAIL RAIL - UNDERBAR
151	2	ICE CHEST - UNDERBAR
152	1	GLASS FROSTER - UNDERBAR
153	1	GLASS WASHER - UNDERBAR
154	1	TRASH MODULE - UNDERBAR
155	2	3 COMPARTMENT SINK - UNDERBAR
156	1	HAND SINK - UNDERBAR
157	3	BACKBAR COOLER - 3 GLASS DOOR
158	PLAN	DRINK RAIL DRAINERS - BAR MOUNTED
159	2	POINT OF SALE COMPUTER
160	1	DRAFT BEER DISPENSER w/ S/S DRIP PAN

(SEE SHEET K3 FOR COMPLETE EQUIPMENT SCHEDULE)



1 FOOD SERVICE PLUMBING ROUGH-IN PLAN
SCALE: 1/4"=1'-0"

DESIGN / BUILD GENERAL CONTRACTOR:
ALETO UNLIMITED INC.
5579 MORRO WAY, LA MESA, CA 91942
ANTHONY "SCOTT" ALETO (PRESIDENT) CELL # 619-571-2865

1002970
LICENSE #

REVISIONS

PROJECT #

SEACOAST BAR & GRILL
801 SEACOAST DR.
IMPERIAL BEACH, CA 91932

DATE: 5/4/21

K4

ELECTRICAL LEGEND	
	DUPLEX RECEPTACLE
	GFCI DUPLEX RECEPTACLE
	GFCI SIMPLEX RECEPTACLE
	QUADRUPLEX RECEPTACLE
	RECEPTACLE - 208V
	DIRECT CONNECTION
	LOW VOLTAGE DATA / TELEPHONE
	JUNCTION BOX
	SWITCH
AF	ABOVE FINISH FLOOR
CO	CONVENIENCE OUTLET

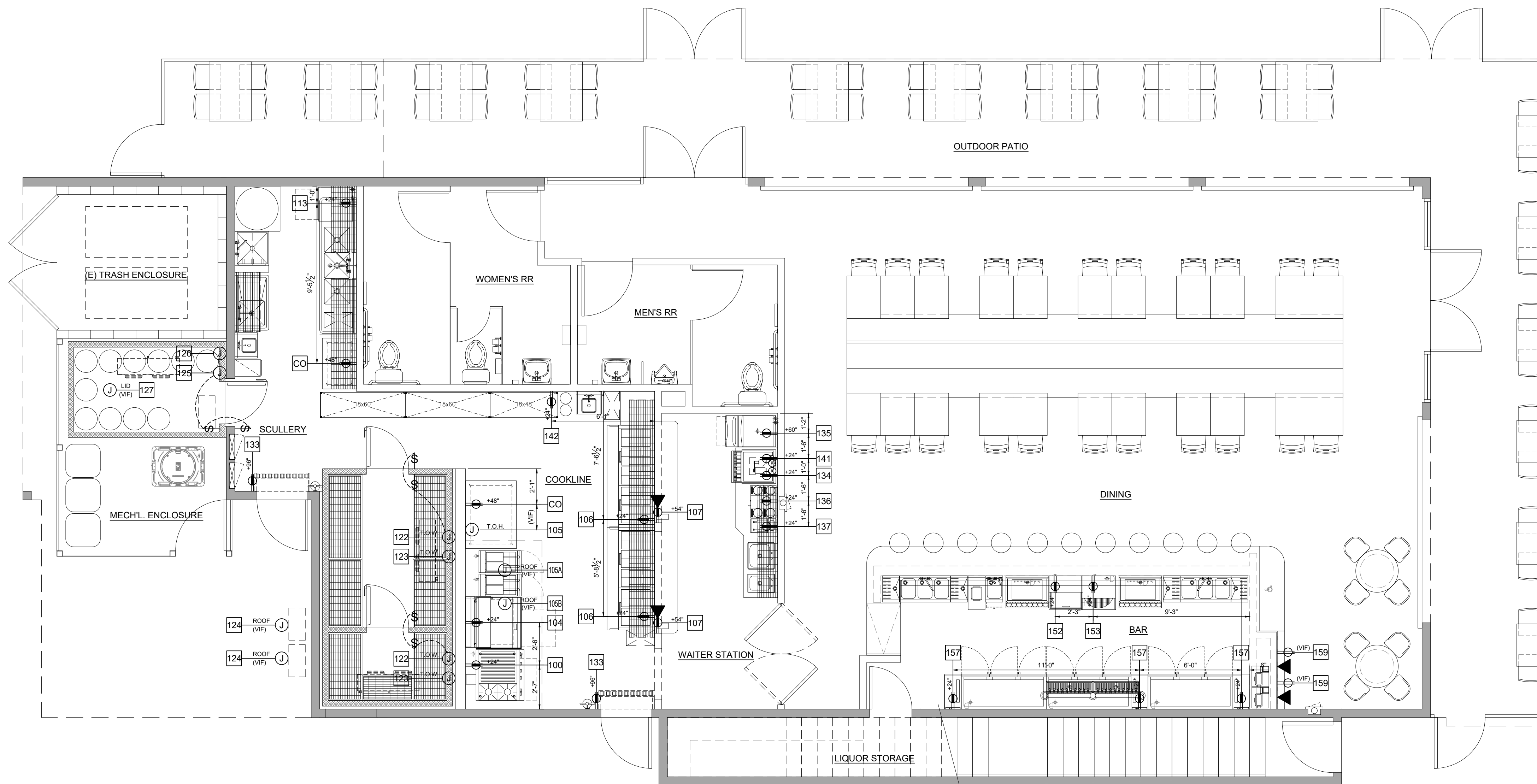
GENERAL NOTES

A. ALL ELECTRICAL ROUGH-INS SHOWN ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SPECIFIED AS FURNISHED BY THE KITCHEN EQUIPMENT CONTRACTOR. UNLESS OTHERWISE NOTED, FOR ANY ADDITIONAL CONVENIENCE OUTLETS AND POWER NEEDED FOR NON FOOD SERVICE EQUIPMENT REFER TO ALL OTHER ELECTRICAL DRAWINGS & REQUIREMENTS.
 B. ELECTRICAL CONTRACTOR MUST VERIFY EQUIPMENT BEING USED SO THAT THE SERVICE REQUIREMENTS ARE ADEQUATELY SIZED AND ROUGHED-IN PROPERLY (LOCATION & HEIGHT) SO AS TO MINIMIZE THE AMOUNT OF MATERIALS & FITTINGS NEEDED FOR FINAL HOOKUP RESULTING IN A NEAT AND ORDERLY LOOKING JOB. ALL DIMENSIONS FOR ITEMS RUNNING UNDER SLAB ARE FROM CENTER LINE OF COLUMN, OR OUTSIDE EDGE OF SLAB, TO CENTER OF ROUGH-INS. ALL OTHER DIMENSIONS ARE FROM FACE STUD.
 C. ALL OUTLETS & J-BOXES ARE TO BE SET HORIZONTALLY, MOUNTED FLUSH UNLESS NOTED OTHERWISE. ALL 120V OUTLETS NOT DESIGNATED WITH SPECIFIC LOADS, TO BE RATED AT 15 AMPS WITH MINIMUM LOOPING.
 D. ALL SERVICES SHOWN WITH SYMBOLS CENTERED ON FACE OF WALL SHOULD BE BROUGHT TO THAT POINT CONCEALED IN WALL AND STUBBED OUT OF WALL CENTERED AT HEIGHT SHOWN. DO NOT STUB OUT OF FLOOR AND RUN EXPOSED UP FACE OF WALL.
 E. ELECTRICAL CONTRACTOR SHALL BRANCH TO CONNECTIONS WHERE REQUIRED AND CONNECT ALL ELECTRICAL EQUIPMENT, FIXTURES, INCLUDING INTERNAL WIRING REQUIRED IN FIXTURES AND APPLIANCES AS REQUIRED BY CODE, SPECIFICATIONS AND/OR DRAWINGS.
 F. ALL LABOR, SWITCHES, STARTERS, DISCONNECTS & FITTINGS REQUIRED FOR FINAL CONNECTION OF EQUIPMENT AS NECESSARY TO COMPLY WITH ALL CODES, INCLUDING ALL INTER WIRING TO BE FURNISHED BY ELECTRICAL CONTRACTOR UNLESS SPECIFIED OTHERWISE IN FOOD SERVICE EQUIPMENT CONTRACT.
 G. ALL ELECTRICAL OUTLET COVER PLATES ARE TO BE STAINLESS STEEL. THOSE REQUIRED IN BUILDING STRUCTURE ARE TO BE FURNISHED BY THE ELECTRICAL CONTRACTOR WITH RECEPTACLE. ALL MAIN BREAKER PANELS AND DISCONNECT SWITCHES REQUIRED BY OTHER ELECTRICAL DRAWINGS ARE TO BE FURNISHED AND INSTALLED BY THE ELECTRICAL CONTRACTOR AT TIME OF INSTALLATION.
 H. ELECTRICAL CONTRACTOR TO PROVIDE TIE-IN WIRING BETWEEN FIRE PROTECTION SYSTEM BOTTLE CONTROL HEAD, MICRO-SWITCH AND COOKING EQUIPMENT TO COMPLY WITH APPLICABLE LOCAL CODE REQUIREMENTS FOR EMERGENCY SHUTDOWN OF ENTIRE COOKLINE EQUIPMENT AND ELECTRICAL POWER. SHUNT TRIP CIRCUITRY MAY BE REQUIRED, REFER TO ALL OTHER ELECTRICAL DRAWINGS & REQUIREMENTS.
 I. ALL THREE (3) PHASE POWER CONNECTIONS TO BE ON A FOUR (4) WIRE SYSTEM. ALL SINGLE (1) PHASE POWER CONNECTIONS TO BE ON A THREE (3) WIRE SYSTEM UNLESS NOTED OTHERWISE.
 O. ELECTRICAL CONTRACTOR SHALL RUN CONTROL WIRING BETWEEN WALK-IN COOLERS/ FREEZERS CONDENSER & EVAPORATOR, PULL WIRES FROM WALK-INS EVAPORATOR TO PANEL, SET ONE DISCONNECT PER EACH CONDENSING UNIT, INSTALL AND WIRE EXTRA LIGHTS IN WALK-IN COOLERS AND FREEZERS AS REQUIRED THRU DOOR SWITCH, WIRE HEAT STRIP TO SAME CIRCUIT AS WALK-IN LIGHTS AND PROVIDE WRAP AROUND HEATER CABLE ON ALL EVAPORATOR DRAIN LINES.
 J. ELECTRICAL CONTRACTOR TO INSTALL HOOD LIGHTING, INTERCONNECT LIGHTS WHEN MORE THAN ONE LIGHT IS PROVIDED AND MAKE FINAL ELECTRICAL CONNECTIONS PER CODE.

FOOD SERVICE EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION
100	1	36" RANGE W/ BROILER & CONVECTION OVEN
101	1	36" CHEESE MELTER
102	1	36" GRIDDLE
103	2	FRYER - 40#
104	1	REFRIGERATED CHEF BASE
105	1	TYPE 1 EXHAUST HOOD
105A	1	EXHAUST FAN
105B	1	MAKE-UP AIR FAN
106	2	72" REFRIGERATED PREP TABLE
107	2	TICKET PRINTER
108	1	CUSTOM S/S PASS-THRU WINDOW w/ SHELF
109	1	S/S WORK TABLE - 24" x 24"
110	2	HAND SINK
111	1	S/S 3 COMP. SINK
112	1	PRE-RINSE UNIT W/ ADD-ON FAUCET
113	1	UNDERCOUNTER DISHWASHER
114	1	S/S 1 COMP. PREP SINK
115	1	SWING FAUCET - 10"
116	1	MOP SINK
117	1	SERVICE SINK FAUCET
118	1	MOP / BROOM RACK
119	1	S/S CHEMICAL SHELF
120	1	WATER HEATER
121	1	EMPLOYEE LOCKERS - SIX TIER
122	1	WALK-IN COOLER / FREEZER COMBO
123	2	EVAPORATOR FAN COIL
124	2	REMOTE CONDENSER
125	1	WALK-IN BEER KEG COOLER
126	1	EVAPORATOR FAN COIL
127	1	REMOTE CONDENSER
128	PLAN	CHROME WIRE SHELVING RACK
129	PLAN	EPOXY COATED WIRE SHELVING RACK
130	TBD	KEG RACK
131	1	S/S WORK TABLE - 36" x 24"
132	PLAN	S/S WALL SHELVING - 18" DEEP
133	2	AIR CURTAIN
134	1	SODA DISPENSER
135	1	ICE CUBE MAKER w/ STORAGE BIN
136	1	COFFEE BREWER
137	1	ICE TEA BREWER
138	1	DUMP SINK W/ FAUCET - DROP-IN - 16"x14"x8"D
139	1	HAND SINK W/ FAUCET - DROP-IN - 10"x14" w/ INTEGRAL SIDE SPLASHES
140	1	CUSTOM S/S COUNTER / CABINET
141	1	SODA CARBONATOR
142	1	SODA BAG IN THE BOX
143	2	SODA CO2 TANK - (1) 50lb & (1) 20lb
144	PLAN	S/S WALL SHELVING - 14" DEEP
145	1	S/S WORK TABLE - 48" x 36"
146		(SPARE)
147		(SPARE)
148		(SPARE)
149		(SPARE)
150	2	COCKTAIL RAIL - UNDERBAR
151	2	ICE CHEST - UNDERBAR
152	1	GLASS FROSTER - UNDERBAR
153	1	GLASS WASHER - UNDERBAR
154	1	TRASH MODULE - UNDERBAR
155	2	3 COMPARTMENT SINK - UNDERBAR
156	1	HAND SINK - UNDERBAR
157	3	BACKBAR COOLER - 3 GLASS DOOR
158	PLAN	DRINK RAIL DRAINERS - BAR MOUNTED
159	2	POINT OF SALE COMPUTER
160	1	DRAFT BEER DISPENSER w/ S/S DRIP PAN

(SEE SHEET K3 FOR COMPLETE EQUIPMENT SCHEDULE)



1 FOOD SERVICE ELECTRICAL ROUGH-IN PLAN
 SCALE: 1/4"=1'-0"

DESIGN / BUILD GENERAL CONTRACTOR:
ALETO UNLIMITED INC.
 5579 MORRO WAY, LA MESA, CA 91942
 ANTHONY "SCOTT" ALETO (PRESIDENT) CELL # 619-571-2885

1002970
 LICENSE #

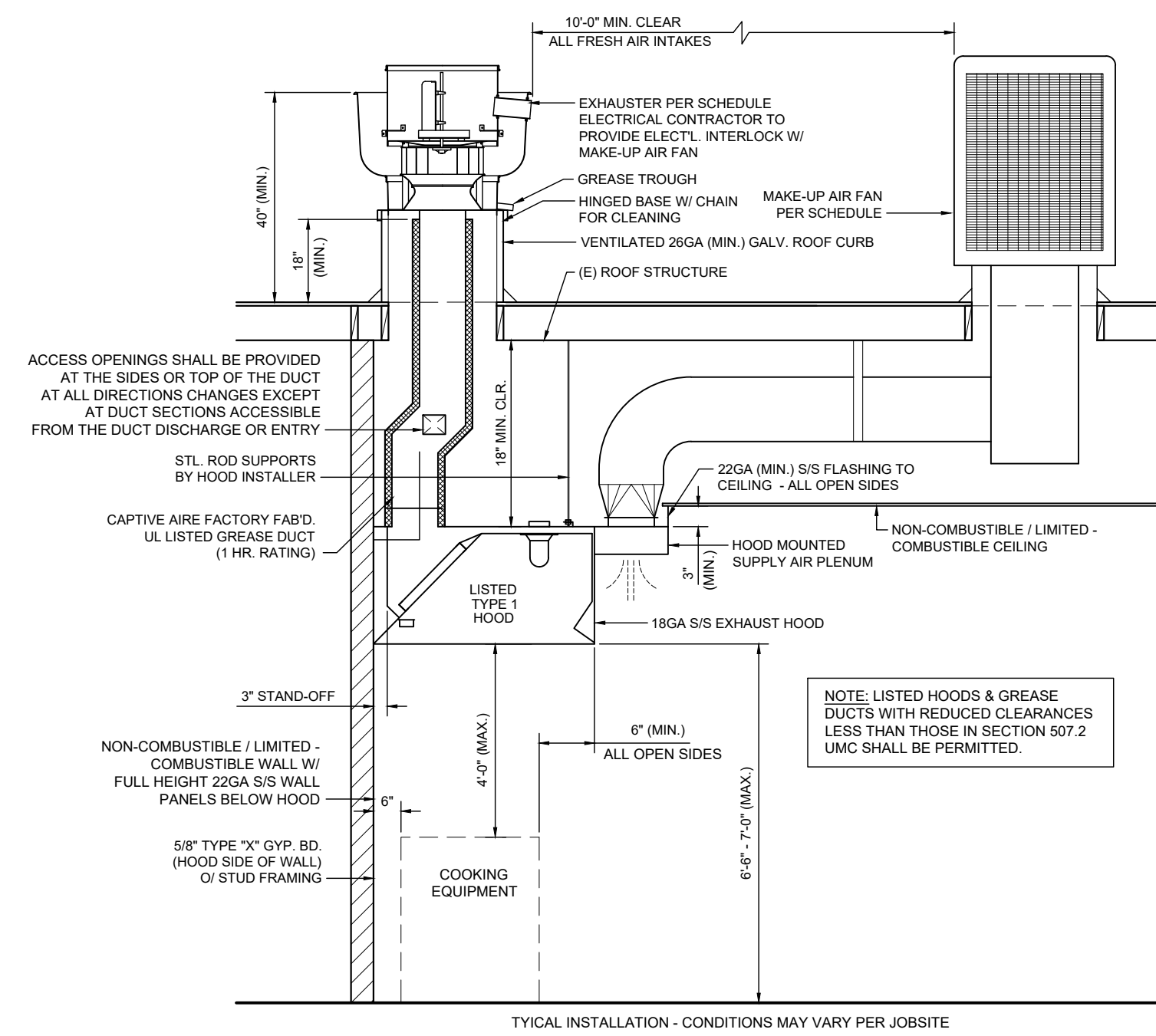
REVISIONS

PROJECT #

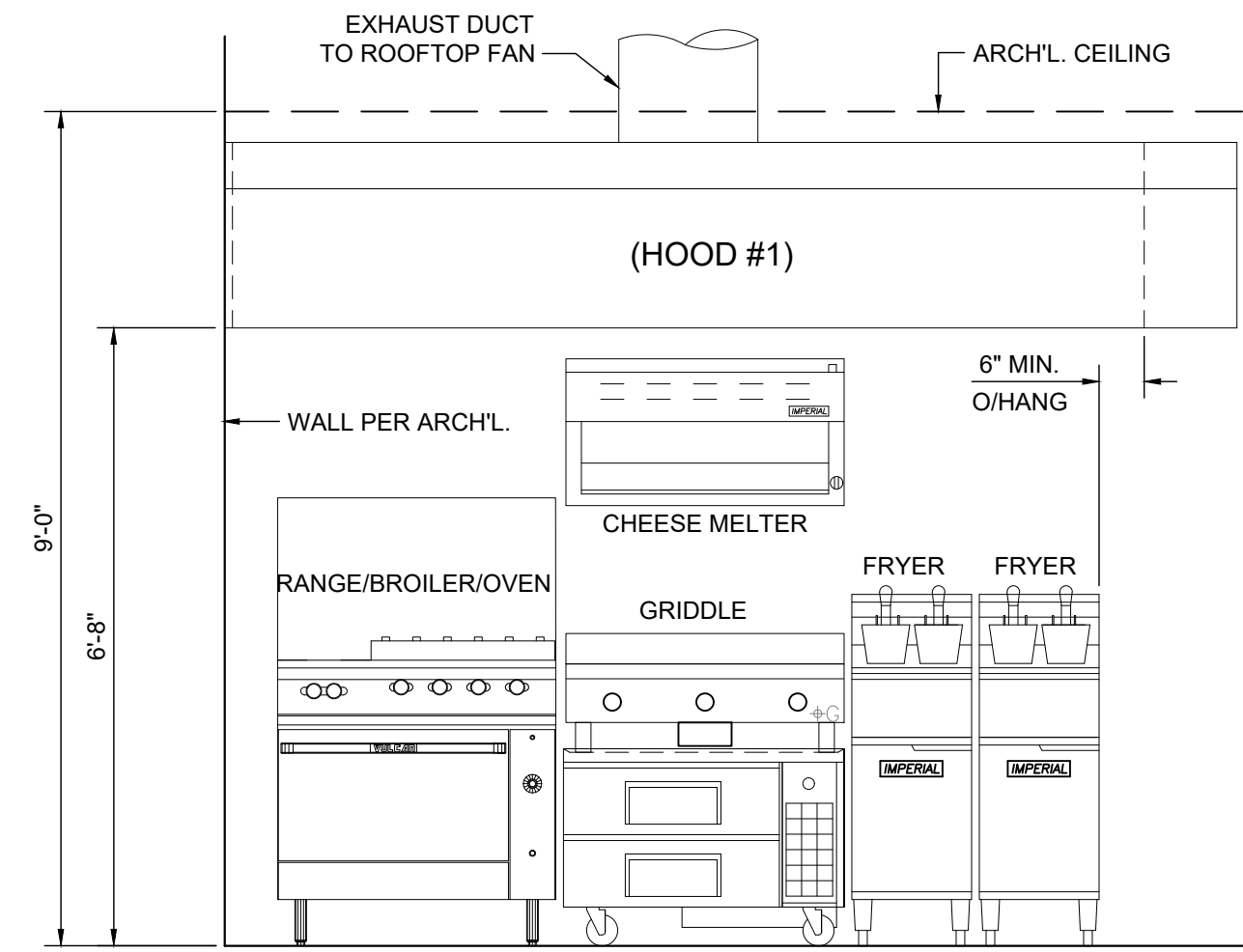
SEACOAST BAR & GRILL
 801 SEACOAST DR.
 IMPERIAL BEACH, CA 91932

DATE: 5/4/21

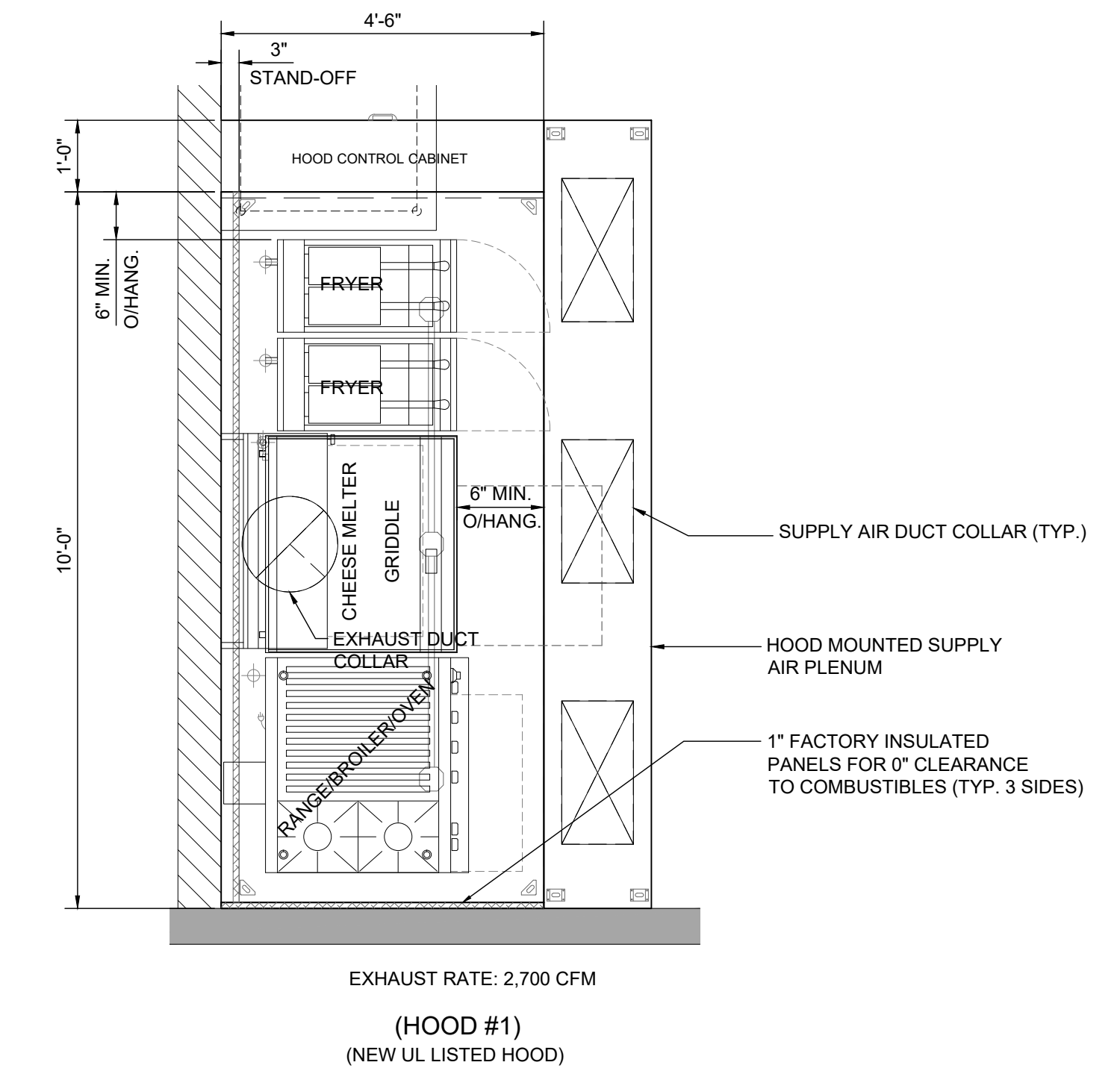
K5



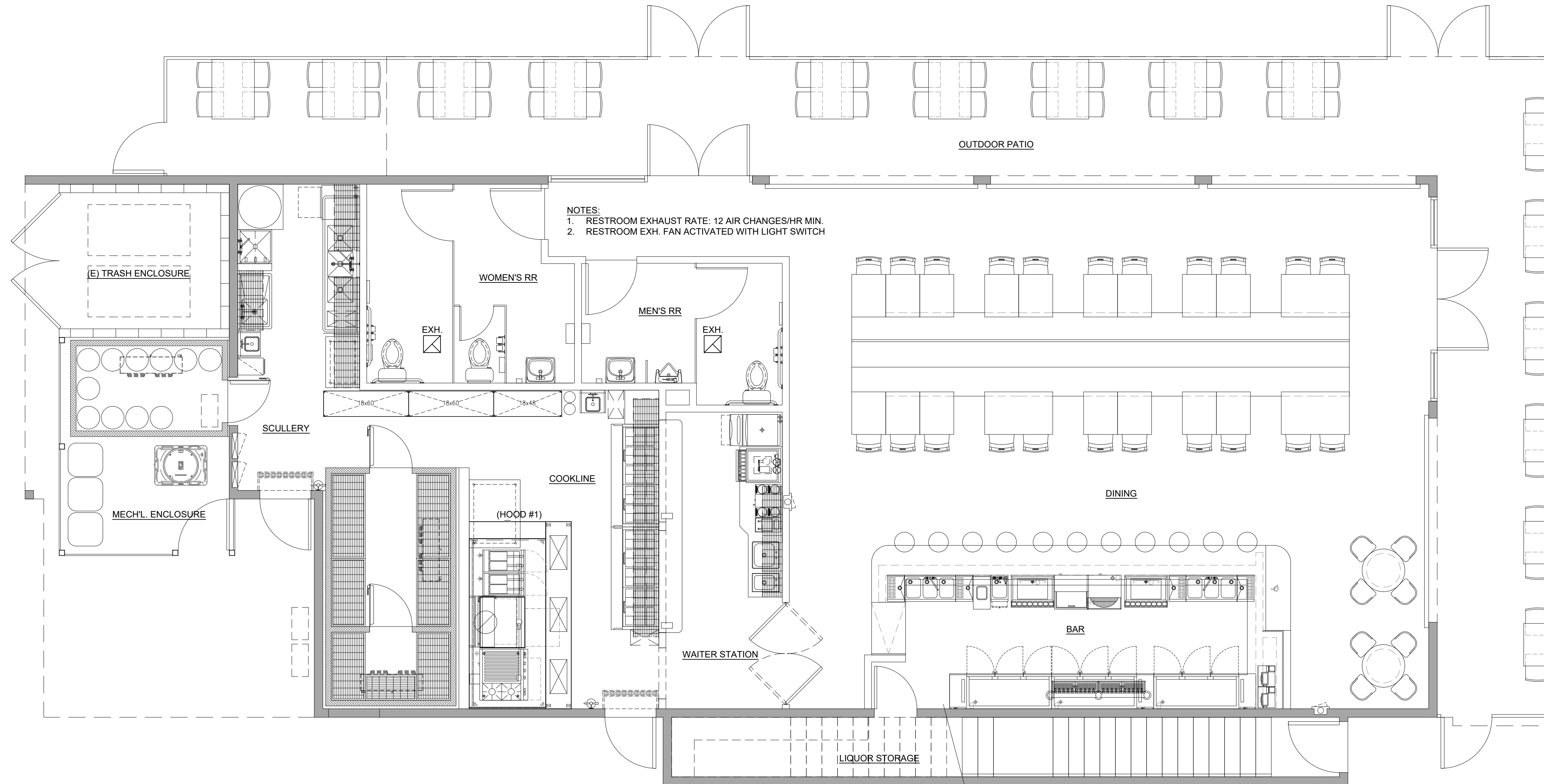
4 TYP. SECTION @ TYPE 1 EXHAUST HOOD
SCALE: N.T.S.



3 ELEVATION @ TYPE 1 EXHAUST HOOD
SCALE: 1/2"=1'-0"



2 TYPE 1 EXHAUST HOOD PLAN
SCALE: 1/2"=1'-0"



1 FOOD SERVICE MECHANICAL PLAN
SCALE: 1/4"=1'-0"

AIR BALANCE CALCULATION		
KITCHEN		
UNIT NO.	OUTSIDE AIR CFM	EXHAUST CFM
KEF-1 (HOOD #1)	--	2,700
MUA-1	2,160	--
HVAC	540	--
TOTAL	2,700	2,700
100% MAKE-UP AIR		

- EXHAUST HOOD NOTES**
- 6" MIN. SIDE OVERHANG FROM OUTER EDGE OF COOKING DEVICE TO INNER EDGE OF GREASE GUTTER AND 12" MIN. FRONT OVERHANG FROM FRONT EDGE OF COOKING DEVICE TO INNER EDGE OF GREASE GUTTER
 - 7'-0" MAX. HEIGHT TO LOWER EDGE OF HOOD FROM FLOOR
 - 48" MAX. HEIGHT TO LOWER EDGE OF HOOD FROM TOP OF COOKING DEVICE
 - HOOD CONSTRUCTION TO BE 18 GA. STAINLESS STEEL METAL (MIN.) W/ ALL WELDED SEAMS
 - DUCT CONSTRUCTION TO BE 16 GA. METAL (MIN.) W/ WELDED SEAMS
 - TURBINE UPDRAFT EXHAUST FANS SHALL BE HINGED AND CHAINED FOR CLEANING VERTICAL DUCT
 - DUCTS & PLENUMS TO BE INSTALLED PER CMC SEC. 510.1
 - EXHAUSTER & MAKE-UP AIR UNIT TO BE ELECTRICALLY INTERLOCKED
 - THE FIRE EXTINGUISHING SYSTEM (WITH MANUAL RESET) SHALL BE INTERCONNECTED TO THE FUEL OR CURRENT SUPPLY SO THAT THE FUEL OR CURRENT IS AUTOMATICALLY SHUT OFF TO ALL EQUIPMENT UNDER THE HOOD WHEN THE SYSTEM IS ACTUATED
 - EXHAUST OUTLET TO BE LOCATED 10'-0" (MIN) AWAY FROM ANY ADJACENT BUILDING PROPERTY LINE OR ANY FRESH AIR INTAKE 510.8.1 CMC
 - PROVIDE CLEANOUT AT ALL DUCT DIRECTION CHANGES (MIN. ONE CLEAN-OUT) MAINTAIN 1/4" FT. SLOPE ON DUCT BACK TO HOOD CMC SEC. 510.1.3 & 510.3
 - UL LISTED EXHAUST HOODS SHALL BE CONSTRUCTED & INSTALLED TO ALL UL SPECIFICATIONS

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PROJECT #

SEACOAST BAR & GRILL
801 SEACOAST DR.
IMPERIAL BEACH, CA 91932

DATE: 5/4/21

K6

FOR QUESTIONS, CALL THE
San Diego Office
Pavel Gantvarg
PHONE: (858) 273-5084
EMAIL: reg96@captiveaire.com

PATENT NUMBERS
AC-PSP (UNITED STATES) - US PATENT 7963830 B2.
AC-PSP WALL (CANADA) - CA PATENT 2820509.
AC-PSP ISLAND (CANADA) - CA PATENT 2520330.

HOOD INFORMATION -- JOB#4867662

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM RISER(S)					TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG			
										WIDTH	LENG	HEIGHT	DIA	CFM			VEL	SP	END TO END	ROW
1		5424 ND-2-PSP-F	CAPTIVEAIRE	9' 11"	500 DEG	I	HEAVY	272	2700			4'	16'	2700	1934	-1.134'	2160	430 SS WHERE EXPOSED	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	SIZE			ELECTRICAL	MODEL #
1		CAPTRATE SOLID FILTER	7	20"	16'	85% SEE FILTER SPEC	3	L55 SERIES E26	NO	RIGHT	12"x54"x24"	TANK FIRE SUPPRESSION	4.0/4.0	DCV-1111	1 LIGHT 1 FAN	YES	875 LBS

HOOD OPTIONS

HOOD NO	TAG	OPTION
1		LEFT END STANDOFF (FINISHED) 1' WIDE 54" LONG INSULATED. RIGHT QUARTER END PANEL 23' TOP WIDTH, 0' BOTTOM WIDTH, 23' HIGH 430 SS. RISER SENSOR INSTALL 3IN DBL. LEFT WALL AS END PANEL.

PERFORATED SUPPLY PLENUM(S)

HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)				
							WIDTH	LENG	DIA	CFM	SP
1		Front	132'	18'	6'	MUA	12'	28'	720	0.195'	
						MUA	12'	28'	720	0.195'	
						MUA	12'	28'	720	0.195'	

GREASE DUCT & CHIMNEY SPECIFICATIONS:
PROVIDE GREASE DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW" ROUND 20 GAUGE 430 STAINLESS STEEL DUCTWORK. MODEL "DW" IS LISTED TO UL-1978 AND IS INSTALLED USING "V" CLAMP LOCKING CONNECTIONS SEALED WITH 3M FIRE BARRIER 2000 PLUS. MODEL "DW" DOES NOT REQUIRE WELDING PROVIDING IT HAS BEEN INSTALLED PER THE MANUFACTURES INSTALLATION GUIDE.
PROVIDE RATED ACCESS DOORS AT EVERY CHANGE IN DIRECTION AND EVERY 12' ON CENTER. PER MANUFACTURES LISTING MODEL "DW" HORIZONTAL RUNS LESS THAN 75 FT. CAN BE SLOPED 1/16" PER 12", HORIZONTAL RUNS MORE THAN 75 FT. CAN BE SLOPED 3/16" PER 12". DUCT SHOULD BE SLOPED AS MUCH AS POSSIBLE TO REDUCE THE CHANCE OF GREASE ACCUMULATION IN HORIZONTAL RUNS.

IF THE DUCT OR CHIMNEY IS WITHIN 18 INCHES OF COMBUSTIBLE MATERIAL, PROVIDE UL-2221 OR UL-103 HT LISTED DOUBLE WALL GREASE DUCT OR DOUBLE WALL CHIMNEY EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW- 2R, 2R TYPE HT, 3R, OR 3Z" ROUND 20 GAUGE 430 STAINLESS INNER DUCT INSULATED WITH A 24 GAUGE 430 STAINLESS OUTER SHELL.

CAPTIVEAIRE SYSTEMS RECOMMENDS THE USE OF LISTED, PRE-FABRICATED ROUND GREASE EXHAUST DUCT TO REDUCE STATIC PRESSURE IN THE SYSTEM, MINIMIZE INSTALLATION AND INSPECTION TIMES, AND ENSURE DUCT IS LIQUID TIGHT

HVAC DISTRIBUTION NOTE
HIGH VELOCITY DIFFUSERS OR HVAC RETURNS SHOULD NOT BE PLACED WITHIN TEN (10) FEET OF THE EXHAUST HOOD. PERFORATED DIFFUSERS ARE RECOMMENDED.

VERIFY CEILING HEIGHT
____' - ____"

HEIGHT REQUIRED TO VERIFY THAT HOOD FITS SPACE AND TO SIZE THE ENCLOSURE PANELS

CUSTOMER APPROVAL TO MANUFACTURE:

APPROVED AS NOTED	<input type="checkbox"/>
APPROVED WITH NO EXCEPTION TAKEN	<input type="checkbox"/>
REVISE AND RESUBMIT	<input type="checkbox"/>
SIGNATURE _____	
YOUR TITLE _____	DATE _____

SPECIFICATION: CAPTRATE® GREASE-STOP® SOLID FILTER

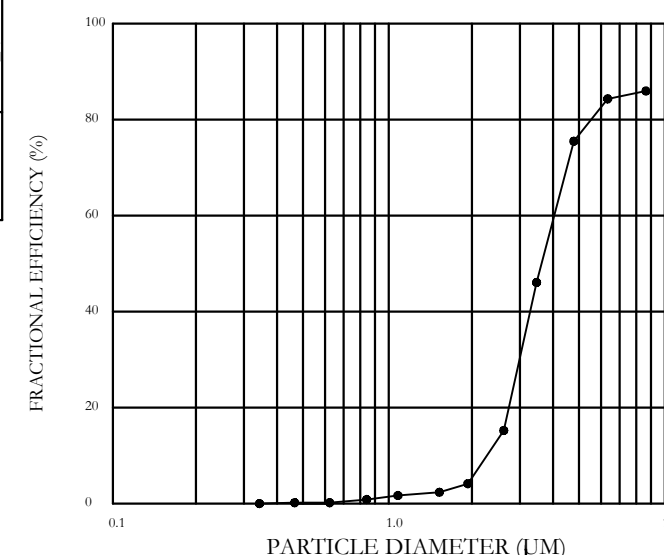
THE CAPTRATE GREASE-STOP SOLID FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-Baffle DESIGN IN CONJUNCTION WITH A SLOTTED REAR Baffle DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

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

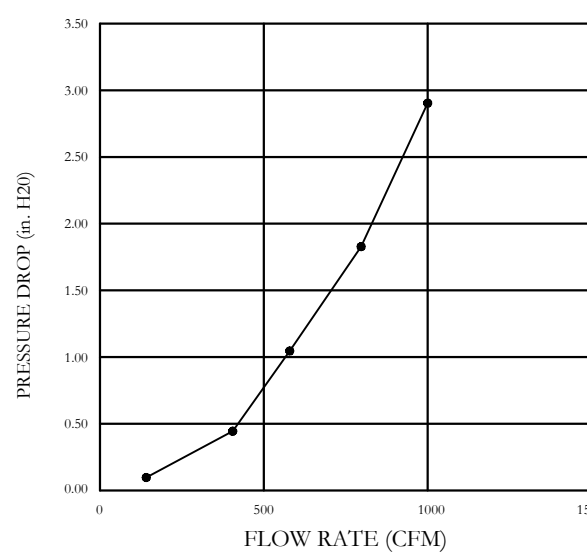
UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

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

EFFICIENCY VS. PARTICLE DIAMETER



PRESSURE DROP VS. FLOW RATE



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
NFPA #96.
NSF STANDARD #2.
UL STANDARD #1046.
INT. MECH. CODE (IMC).
ULC-S649.



REVISIONS	
DESCRIPTION	DATE

San Diego Office
www.captiveaire.com
San Diego, CA 92117 PHONE: (858) 273-5084 FAX: (919) 747-5615 EMAIL: reg96@captiveaire.com

CAPTIVEAIRE

Seacoast Bar & Grill
801 Seacoast Dr,
Imperial Beach, CA, 91932

DATE: 4/29/2021
DWG.#: 4867662
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO.
1

DESIGN / BUILD GENERAL CONTRACTOR:
ALETO UNLIMITED INC.
5579 MORRO WAY, LA MESA, CA 91942
ANTHONY SCOTT ALETO (PRESIDENT) CELL # 619-571-2885

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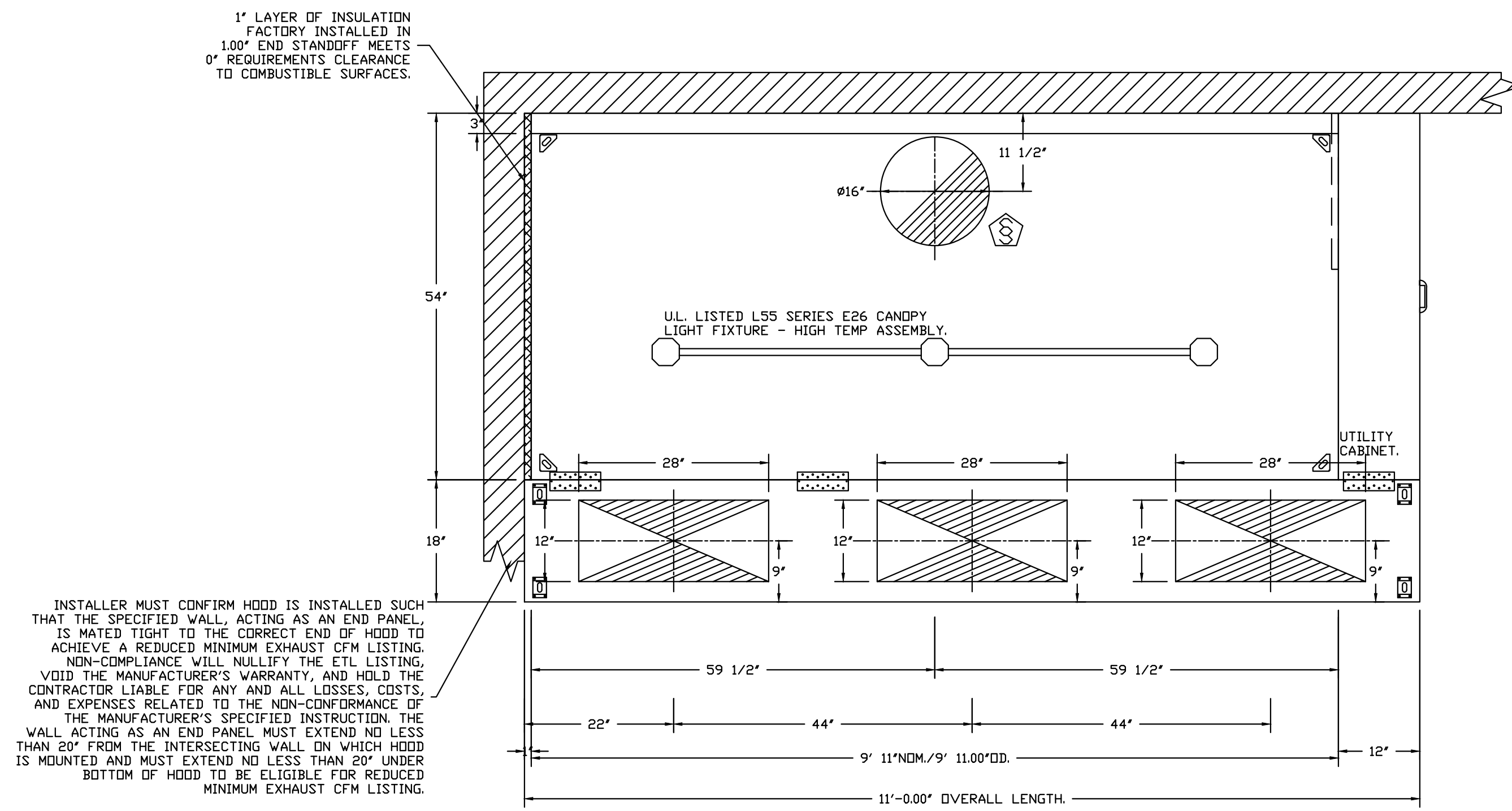
REVISIONS

PROJECT #

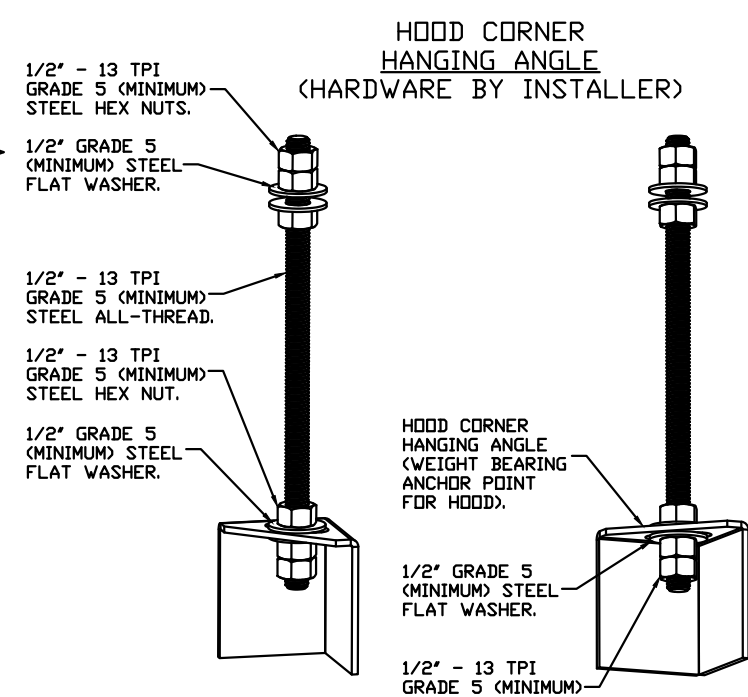
SEACOAST BAR & GRILL
801 SEACOAST DR.
IMPERIAL BEACH, CA 91932

DATE: 5/4/21

K7.1

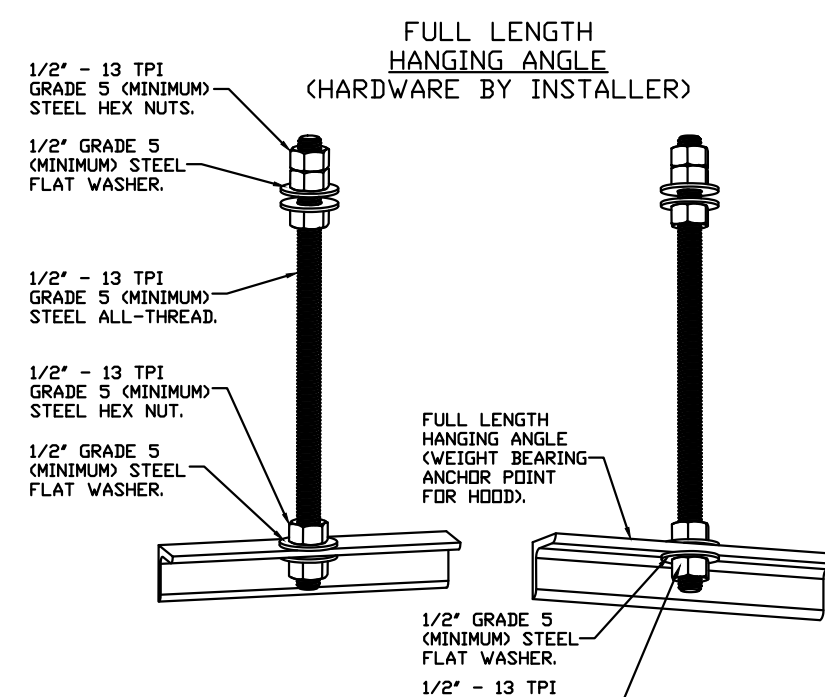


PLAN VIEW - HOOD #1
9' 11.00" LONG 5424ND-2-PSP-F



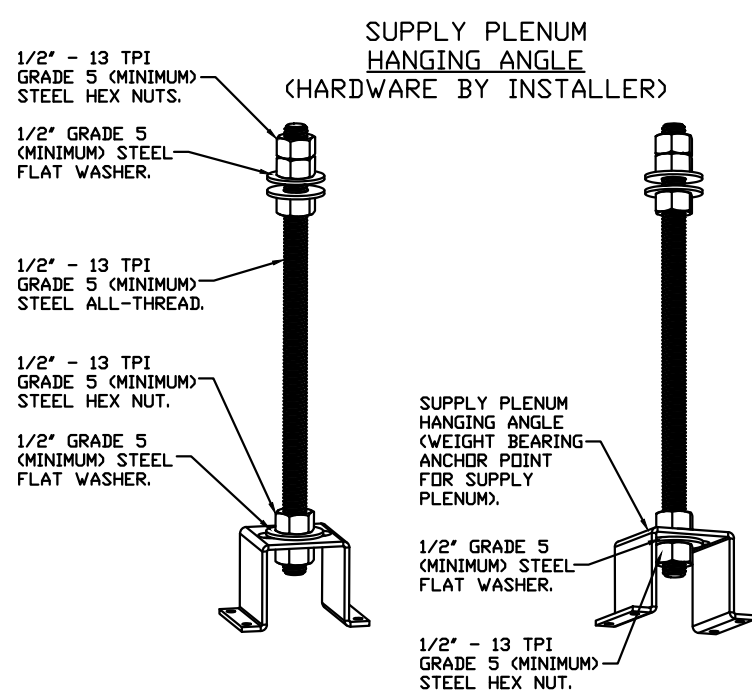
ASSEMBLY INSTRUCTIONS

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

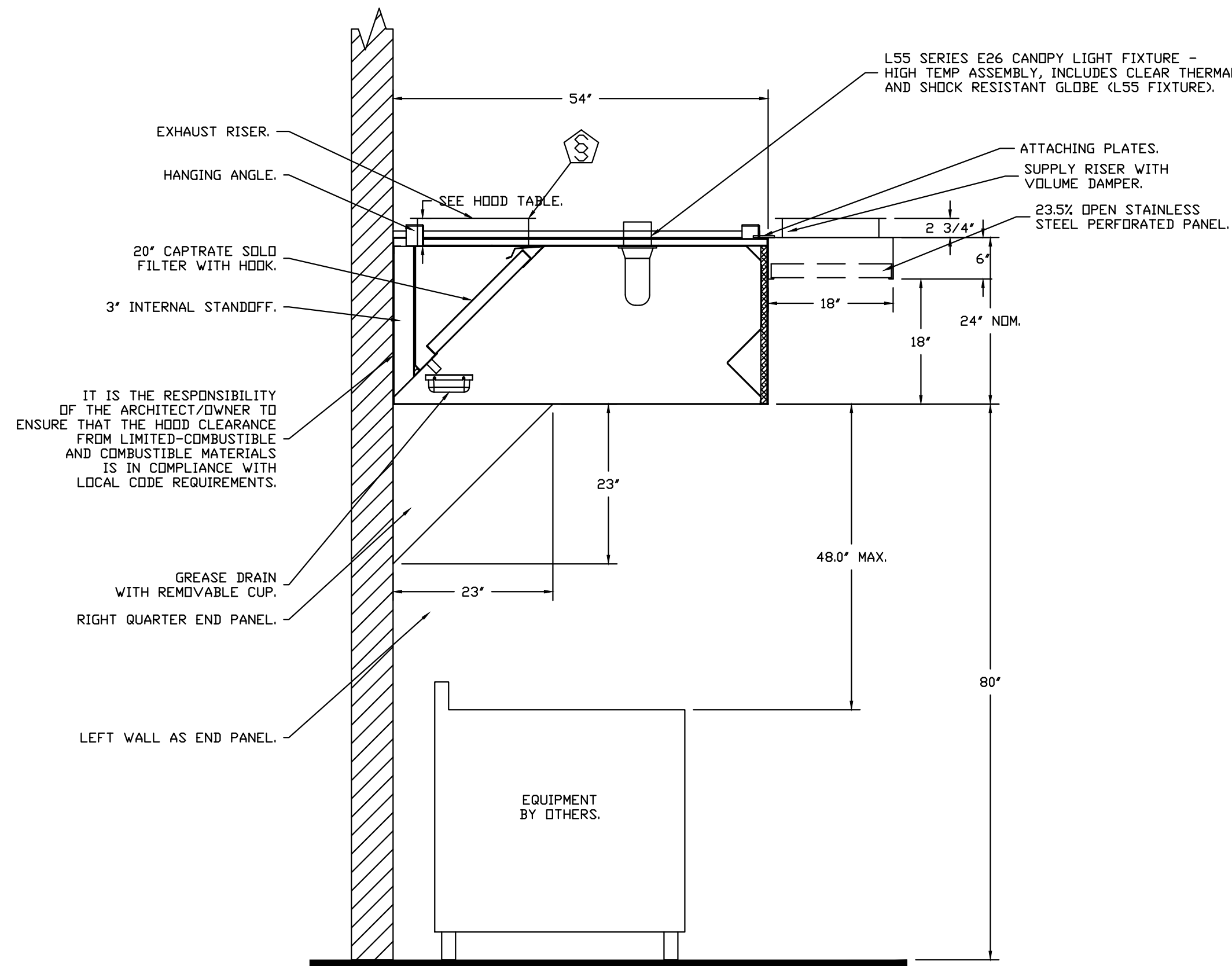
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ASSEMBLY INSTRUCTIONS

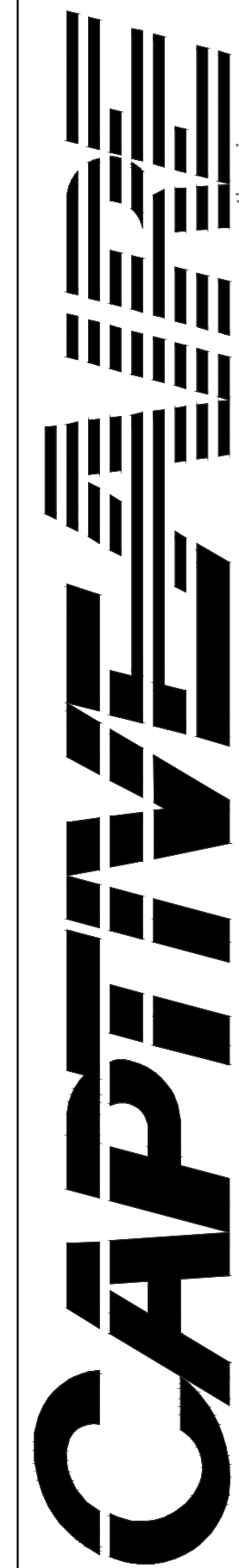
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INSTALLER MUST CONFIRM HOOD IS INSTALLED SUCH THAT THE SPECIFIED WALL, ACTING AS AN END PANEL, IS MATED TIGHT TO THE CORRECT END OF HOOD TO ACHIEVE A REDUCED MINIMUM EXHAUST CFM LISTING. NON-COMPLIANCE WILL NULLIFY THE ETL LISTING, VOID THE MANUFACTURER'S WARRANTY, AND HOLD THE CONTRACTOR LIABLE FOR ANY AND ALL LOSSES, COSTS, AND EXPENSES RELATED TO THE NON-COMPLIANCE OF THE MANUFACTURER'S SPECIFIED INSTRUCTION. THE WALL, ACTING AS AN END PANEL, MUST EXTEND NO LESS THAN 20" FROM THE INTERSECTING WALL ON WHICH HOOD IS MOUNTED AND MUST EXTEND NO LESS THAN 20" UNDER BOTTOM OF HOOD TO BE ELIGIBLE FOR REDUCED MINIMUM EXHAUST CFM LISTING.



SECTION VIEW - MODEL 5424ND-2-PSP-F
HOOD - #1

REVISIONS	
DESCRIPTION	DATE



Seacoast Bar & Grill
801 Seacoast Dr,
Imperial Beach, CA, 91932

DATE: 4/29/2021
DWG.#: 4867662
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 2

San Diego Office
San Diego, CA. 92117 PHONE: (619) 273-5084 FAX: (619) 747-5615 EMAIL: rgs@captivewire.com

DESIGN / BUILD GENERAL CONTRACTOR:
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K7.2