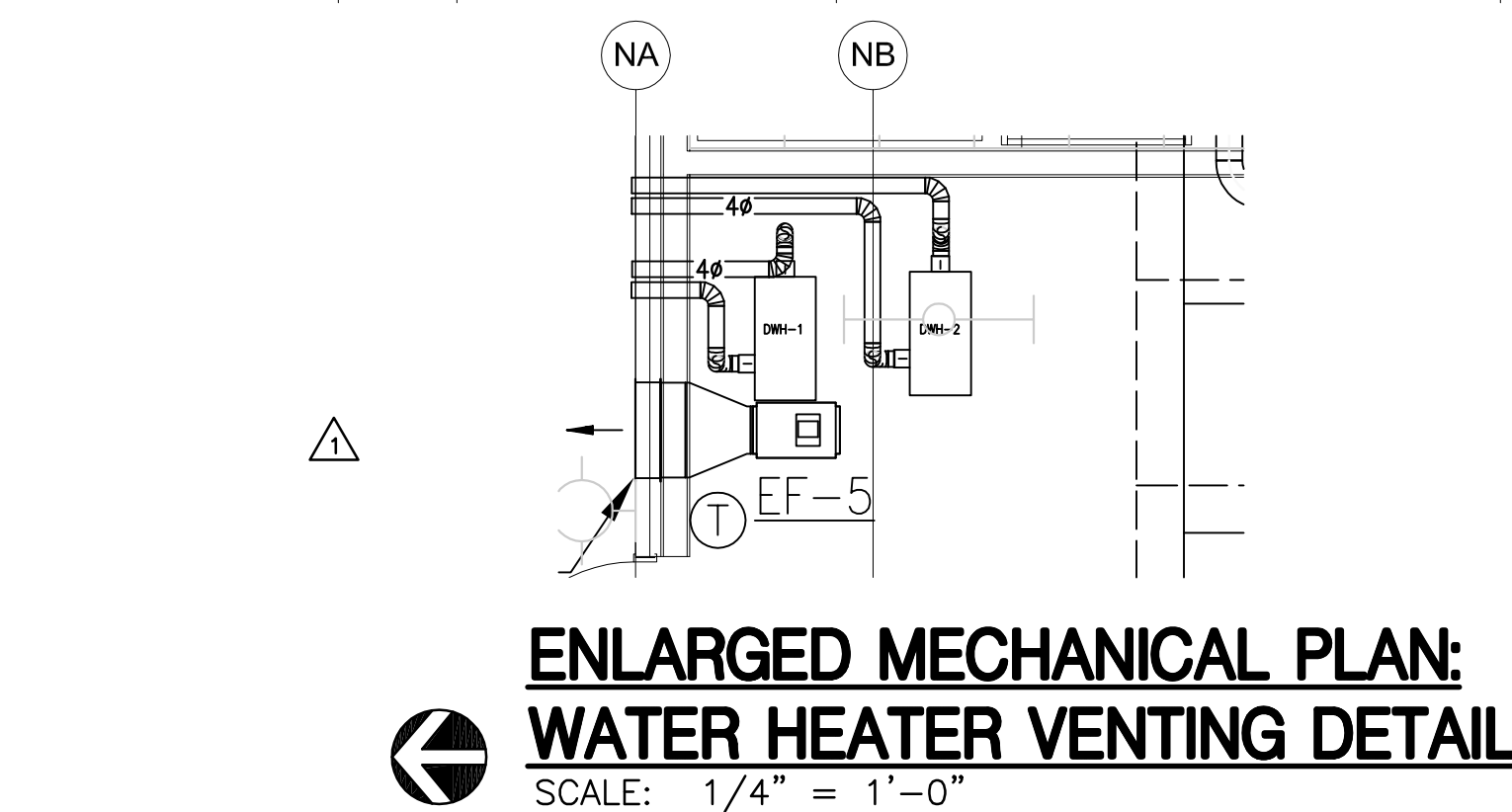
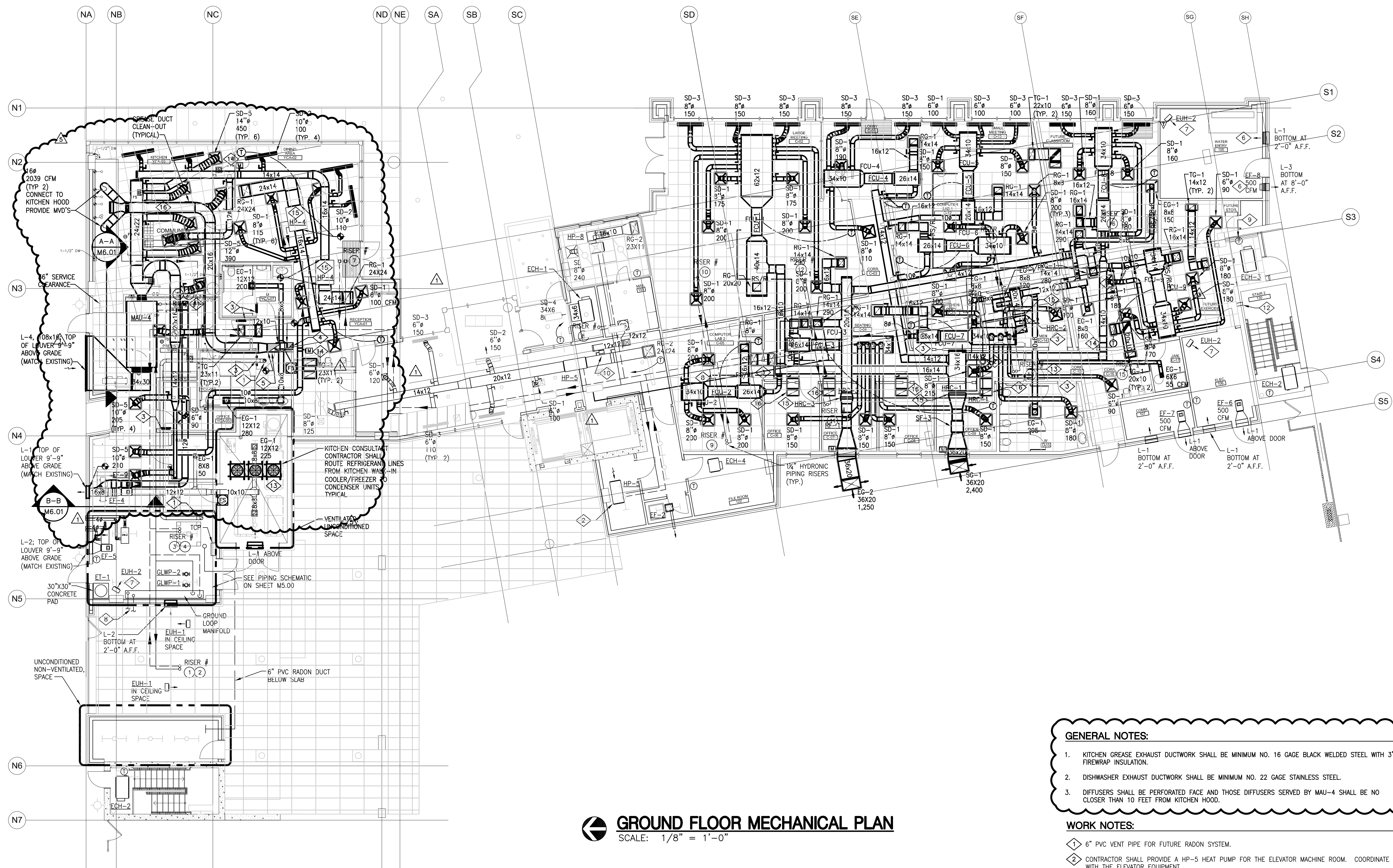




- GENERAL NOTES:**
- KITCHEN GREASE EXHAUST DUCTWORK SHALL BE MINIMUM NO. 16 GAGE BLACK WELDED STEEL WITH 3" FIREWRAP INSULATION.
 - DISHWASHER EXHAUST DUCTWORK SHALL BE MINIMUM NO. 22 GAGE STAINLESS STEEL.
 - DIFFUSERS SHALL BE PERFORATED FACE AND THOSE DIFFUSERS SERVED BY MAU-4 SHALL BE NO CLOSER THAN 10 FEET FROM KITCHEN HOOD.
- WORK NOTES:**
- 6" PVC VENT PIPE FOR FUTURE RADON SYSTEM.
 - CONTRACTOR SHALL PROVIDE A HP-5 HEAT PUMP FOR THE ELEVATOR MACHINE ROOM. COORDINATE WITH THE ELEVATOR EQUIPMENT.
 - GRILLE SHALL HAVE APPROXIMATELY 1.5 S.F. OF FREE AREA, AND BE INTEGRAL WITH DOOR SPECIFIED BY ARCHITECT.
 - 12"x10" EXHAUST DUCT UP.
 - PROVIDE 20"x16" GREASE DUCT UP THROUGH ROOF FOR FUTURE KITCHEN EXPANSION. STUB AND CAP IN CEILING. SEE GREASE DUCT EXHAUST DETAIL ON SHEET M6.00.
 - PROVIDE MOTORIZED CONTROL DAMPERS ON INLET LOUVER L-1 AND EXHAUST FAN EF-8. INTERLOCK FAN AND BOTH MOTORIZED DAMPERS. FAN WILL OPERATE TO PROVIDE COOLING FOR WATER ENTRY ROOM 105. FAN SHALL TURN ON WHEN ROOM TEMPERATURE EXCEEDS 85°F AND BOTH DAMPERS SHALL OPEN; FAN SHALL BE OFF WHEN ROOM TEMPERATURE IS BELOW 85°F. DAMPERS SHALL FAIL CLOSED.
 - UNIT HEATER SHALL BE SET TO TURN ON WHEN ROOM TEMPERATURE FALLS BELOW 45°F. UNIT HEATERS SHALL BE OFF WHEN ROOM TEMPERATURE IS ABOVE 55°F.
 - WATER CONNECTIONS TO GROUND LOOP FIELD.
 - TEMPORARILY PLACE REMOTE T-STAT ON TOP OF ECH-3. MOUNT T-STAT WHERE SHOWN DURING TENANT IMPROVEMENT.
 - BALANCE HP-5 MAKE-UP AIR INLET CONNECTION TO 300 CFM.
 - TRANSITION 10" FROM DISHWASHER HOOD EXHAUST TO 12" STAINLESS STEEL DUCT.
 - PROVIDE 6" SLEEVE IN WALL BELOW GRADE FOR RADON GAS COLLECTION SYSTEM.
 - KITCHEN WALK-IN COOLER CONDENSER. ROUTE REFRIGERANT LINES FROM COOLER TO CONDENSER.
 - REFER TO SEQUENCE OF OPERATION ON DRAWING M5.02.