

Autodesk Docs://E3-CYL1-A-Core&Shell/43-25105-00\_CYL1\_FS\_251M 4/2/2026 5:39:34 PM

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### FOODSERVICE GENERAL NOTES

- THESE DRAWINGS SHALL BE USED IN COORDINATION WITH ARCHITECTURAL & ENGINEERING DRAWINGS, TO AID ALL CONTRACTORS INVOLVED WITH THE FOODSERVICE EQUIPMENT PACKAGE. REALFOOD IS NOT RESPONSIBLE FOR CHANGES NECESSITATED BY BUILDING CODES, LOCAL OR STATE HEALTH REGULATIONS, LOCAL ORDINANCES, OR STRUCTURAL CONDITIONS.
- INDICATED ELECTRICAL, PLUMBING & MECHANICAL CONNECTIONS HAVE BEEN LOCATED AS ACCURATELY AS POSSIBLE AND ARE INTENDED TO SUIT REQUIREMENTS OF EQUIPMENT & FIXTURES TO BE SUPPLIED.
- ALLOWANCES SHALL BE MADE FOR PLUMBING TRAPS & VALVES, ELECTRICAL SWITCHES, WIRING JUNCTION & RECEPTACLE BOXES, AND ANY OTHER CONNECTION REQUIREMENT. IT IS NOT WITHIN THE AUTHORITY OF REALFOOD TO DICTATE WHERE ROUGH-IN CONNECTIONS SHOULD ORIGINATE OR RUN.
- NO ROUGH-IN CONNECTIONS SHALL BE ATTEMPTED UNLESS THE CONTRACTOR PERFORMING THE WORK IS IN POSSESSION OF THE MOST CURRENT SET, SHOP DRAWINGS, AND SPECIFICATION SHEETS FOR EVERY ITEM OF EQUIPMENT SHOWN AND FULLY UNDERSTANDS THE REQUIREMENTS FOR EACH.
- ALL ROUGH-IN CONNECTIONS SHOWN UNDER EQUIPMENT SHALL NOT EXTEND MORE THAN 5" ABOVE FINISHED FLOOR, UNLESS OTHERWISE NOTED.
- ANY PLAN CONFLICTS INDICATED BY THE FOODSERVICE / ARCHITECTURE / ENGINEERING DRAWINGS SHALL BE RESOLVED PRIOR TO COMPLETION OF ASSOCIATED WORK.
- ALL HOLD TO DIMENSIONS ARE CLEAR FINISH-TO-FINISH, UNLESS OTHERWISE NOTED.
- SEE FOODSERVICE SPECIAL CONDITIONS PLANS FOR CONDUIT REQUIREMENTS FOR BEER AND SODA LINE INSTALL.

### ELECTRICAL

- ALL WORK SHALL BE DONE IN ACCORDANCE WITH ALL LOCAL CODES.
- ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOORS, CEILINGS, AND/OR FROM CENTERLINE OF STRUCTURAL COLUMNS. DIMENSIONS SHALL BE VERIFIED BY THE GC AND ALL RESPECTIVE TRADES USING THESE PLANS.
- FINAL CONNECTIONS TO EQUIPMENT AND INTERCONNECTIONS BETWEEN EQUIPMENT COMPONENTS SHALL BE MADE BY THE EC.
- ALL ELECTRICAL MATERIALS INCLUDING WIRE, CONDUIT MAIN SWITCHES, SAFETY CUT-OFFS, FUSE BOXES, BREAKERS, AND DISCONNECT SWITCHES & CONTROLS SHALL BE PROVIDED BY THE EC, UNLESS OTHERWISE NOTED.
- ELECTRICAL CONNECTIONS SHALL BE CONCEALED AND STUBBED-OUT OF WALLS, FLOORS, AND CEILINGS AS NOTED WITHIN THIS DRAWING SET. DO NOT RUN EXPOSED CONNECTIONS ALONG THE FACE OF FLOORS AND/OR WALLS.
- ELECTRICAL COMPONENTS INCLUDING MAIN SWITCHES, FUSE BOXES, TERMINAL PANELS, DISCONNECT SWITCHES, CONDUITS, AND CONNECTIONS SHALL BE LOCATED AS NOT TO INTERFERE WITH THE OPERATION OF FOODSERVICE EQUIPMENT.
- CONNECTED LOADS & CONSUMPTION SHOWN ON UTILITY SCHEDULE ARE PER EACH UNIT. MULTIPLY BY NUMBER IN QUANTITY COLUMN OF EQUIPMENT SCHEDULE TO DETERMINE TOTAL REQUIREMENTS.
- NEMA NUMBERS INDICATING CAP CONFIGURATION SHALL BE PROVIDED FOR EQUIPMENT BY KEC. ALL DIRECT CONNECTIONS & SHUT-OFFS SHALL BE PROVIDED BY THE EC.
- ALL ELECTRICAL CONNECTIONS FOR EQUIPMENT LOCATED UNDER EXHAUST HOOD SHALL BE WIRED TO SHUNT-TRIP BREAKERS IN PANEL BY THE EC. THIS POWER SHALL BE CUT UPON DISCHARGE OF FIRE SUPPRESSION SYSTEM. ADDITIONALLY, ALL POWER TO SUPPLY AIR FANS SHALL BE CUT & EXHAUST FANS SHALL REMAIN ON.
- POWER FOR WALK-IN COOLERS & FREEZERS AND CONTROL WIRING BETWEEN EVAPORATOR COIL DEFROST TIME CLOCK, DOOR HEATER TEMPERATURE CONTROL DEVICE, LIGHTING, AND CONDENSING UNIT BY EC WHO SHALL REFER TO ROUGH-IN PLAN & MANUFACTURER'S DETAIL DRAWINGS TO VERIFY ALL INFORMATION.
- DRAIN LINE FROM FREEZER EVAPORATOR COIL SHALL BE WRAPPED WITH HEATER CABLE, TAPED, AND INSULATED TO PREVENT FREEZING OF CONDENSATE IN LINE. PROVISIONS AND INSTALLATION BY THE EC.
- POWER & CONTROL PANEL WIRING BETWEEN THE VENTILATORS, VENTILATOR CONTROL PANELS MAGNETIC FAN STARTERS, SHUNT-TRIP BREAKERS, REMOTE FIRE PULL STATION, DETERGENT DISPENSING SYSTEM, AND OTHER ANCILLARY COMPONENTS SHALL BE BY THE EC, WHO SHALL REFER TO ROUGH-IN PLAN & MANUFACTURER'S DETAIL DRAWINGS TO VERIFY ALL INFORMATION.
- MICRO-SWITCHES FOR FSS SHALL BE WIRED TO FIRE ALARM CONTROL PANEL, OR CIRCUIT SERVING FOODSERVICE EQUIPMENT BENEATH VENTILATORS SHALL BE SPECIFIED BY ARCHITECT/ENGINEER.
- SEE ELECTRICAL ENGINEERING PLANS BY OTHERS FOR COMPLETE SCOPE OF WORK AND ELECTRICAL SPECIFICATIONS.
- THE EC SHALL SUPPLY AND INSTALL ALL DUPLEX RECEPTACLES AND SWITCHES WITH STAINLESS STEEL FACE PLATES.
- ALL POINT OF SERVICE POWER & DATA SHALL BE COORDINATED WITH POS VENDOR PRIOR TO ROUGH-IN.
- ALL EQ DATA LINE REQUIREMENTS BY ELECTRICAL/LOW VOLTAGE.

### PLUMBING

- ALL WORK SHALL BE DONE IN ACCORDANCE WITH LOCAL CODES.
- ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS, FLOOR, CEILINGS, AND/OR FROM CENTERLINES OF STRUCTURAL COLUMNS. DIMENSIONS SHALL BE VERIFIED BY THE GC AND ALL RESPECTIVE TRADES USING THESE PLANS.
- ALL DIMENSIONS ARE CLEAR FINISH-TO-FINISH, UNLESS OTHERWISE NOTED.
- FINAL CONNECTIONS TO EQUIPMENT & INTERCONNECTIONS BETWEEN EQUIPMENT COMPONENTS SHALL BE MADE BY THE PC.
- ALL PLUMBING MATERIALS INCLUDING PIPING, TRAPS, STOPS, VALVES, FITTINGS, SHUT-OFFS, WATER HAMMERING ARRESTORS, PRESSURE REDUCING VALVES, BACKFLOW PREVENTERS, VACUUM BRAKERS, GAUGES, UNIONS, AND INSULATION SHALL BE INSTALLED BY THE PC.
- ALL PLUMBING LABOR, INCLUDING FINAL CONNECTIONS FROM EQUIPMENT TO ROUGH-IN POINT AS DETAILED IN THIS DRAWING SET, SHALL BE PROVIDED BY THE PC.
- PLUMBING CONNECTIONS SHALL BE CONCEALED AND STUBBED-OUT OF WALLS, FLOOR, AND CEILINGS AS NOTED WITHIN THIS DRAWING SET. DO NOT RUN EXPOSED CONNECTIONS ALONG FACE OF FLOOR AND/OR WALLS.
- ALL WATER LINES TO HAVE SHUT-OFF VALVE.
- PLUMBING COMPONENTS INCLUDING VALVES, GREASE INTERCEPTORS, SHUT-OFFS, GAUGES, AND CONNECTIONS SHALL BE LOCATED AS TO NOT INTERFERE WITH THE OPERATIONS OF THE FOODSERVICE EQUIPMENT.
- THE PC SHALL REFER TO FACTORY SPECIFICATIONS FOR EQUIPMENT WATER PRESSURE SUPPLY REQUIREMENTS. AREAS SHALL NOT EXCEED 50 PSI, IN BOTH THE HOT & COLD WATER SUPPLY LINES. WATER PRESSURE TO DISHMACHINES & BOOST HEATERS SHALL NOT EXCEED 25 PSI. PRESSURE REDUCING VALVES MUST MEET EQUIPMENT MANUFACTURER'S FLOWRATE RECOMMENDATIONS.
- ALL PLUMBING LINES SHALL BE FLUSHED FREE OF FOREIGN MATTER. LINE STRAINERS SHALL BE CLEANED PRIOR TO ASSEMBLY OF FINAL UTILITY CONNECTIONS.
- GREASE INTERCEPTORS SHALL BE SUPPLIED BY THE PC AND SHALL MEET ALL LOCAL CODE REQUIREMENTS. LOCATION & INSTALL SHALL ALLOW FOR PROPER SERVICING WHILE NOT INTERFERING WITH FOODSERVICE EQUIPMENT, LAYOUT, OR OPERATIONS.
- HOT WATER TEMPERATURE TO BOOSTER HEATER SHALL BE 140°F MINIMUM AT ALL TIMES, UNLESS OTHERWISE NOTED. INSULATED 180°F HOT WATER LINES FROM BOOSTER HEATER TO DISHMACHINE AND FROM WATER HAMMER ARRESTOR (ASSE 1010 STD) TO DISHMACHINE SHALL BE PROVIDED BY THE PC.
- ALL SINKS SHALL BE PROVIDED WITH THERMOSTATIC MIXING VALVES TO ENSURE 140°F WATER TO POT, SCRAP & UTILITY SINKS AND 110°F WATER TO HAND SINKS.
- DRAIN LINES FROM EVAPORATOR COIL SHALL BE TRAPPED OUTSIDE REFRIGERATED AREA & EXTENDED OVER BUILDING DRAIN. FINAL LOCATION BY GC.
- GAS MAIN SHALL BE INSTALLED WITH A CODE COMPLIANT MECHANICAL SHUT-OFF VALVE BY THE PLUMBING CONTRACTOR AND SHALL NOT INTERFERE WITH EQUIPMENT AS DRAWN. SIZE OF GAS MAIN SHALL BE DETERMINED BY ARCHITECT/ENGINEER. REFER TO DRAWINGS SET FOR BTU/HOUR REQUIREMENTS.
- FSS SHALL BE PROVIDED WITH MANUAL RESET BUTTON AND INTERCONNECTED TO GAS SOLENOID SHUT-OFF VALVE. GAS SOLENOID SHUT-OFF VALVE(S) (ELECTRICAL OR MECHANICAL) FOR USE WITH THE FSS SHALL BE PROVIDED BY KEC AND INSTALLED BY THE PC, UNLESS OTHERWISE NOTED.
- PC/PE SHALL VERIFY ALL LOCAL CODE REQUIREMENTS FOR DISPOSERS & SCRAPPERS.
- PC/PE SHALL VERIFY ALL WATER MEETS OR EXCEEDS MANUFACTURER REQUIREMENTS FOR FILTRATION.
- PC SHALL PROVIDE AND INSTALL CODE COMPLIANT BACKFLOW PREVENTERS AT ALL MOP SINKS, DISHWASHERS, 3-COMPARTMENT SINKS, CHEMICAL DISPENSERS, ICE MAKERS, BEVERAGE DISPENSERS, AND COFFEE MACHINES.
- GC SHALL VERIFY CODE COMPLIANCE FOR ALL GARBAGE DISPOSALS WITH MUNICIPAL AUTHORITIES AS PART OF PLAN REVIEW/PERMIT SUBMISSION AND ADVISE REALFOOD IF ANY MODIFICATIONS ARE REQUIRED. INTERPIPING BETWEEN DISPOSER SOLENOID VALVE, DISPOSER, TROUGH, AND/OR SINK INLETS BY PC.

### VENTILATION

- ALL AREAS SHALL BE VENTILATED AS REQUIRED BY APPLICABLE GOVERNING CODES FOR ORDINANCES.
- HOODS SHALL BE HUNG BY GC OR HVAC CONTRACTOR. KEC SHALL NOT BE RESPONSIBLE FOR HANGING HOODS.
- TYPE I / TYPE II EXHAUST DUCTS & SUPPLY AIR DUCTS FROM VENT CONNECTIONS BY THE MC.
- ALL LABOR & MATERIALS REQUIRED FOR THE EXHAUST AND/OR SUPPLY AIR HANDLING SYSTEMS, INCLUDING DUCTWORK INSULATION AND FANS, SHALL BE PROVIDED BY THE MC, UNLESS OTHERWISE NOTED.
- THE FOLLOWING GENERAL VENTILATION REQUIREMENTS ARE RECOMMENDED:
  - COOKING, PREPARATION, POTWASHING, & DISHWASHING AREAS: 45-60 AIR CHANGES PER HOUR
  - STORAGE AREAS: 2-3 AIR CHANGES PER HOUR, 70°F MAXIMUM AMBIENT TEMPERATURE
  - OFFICE AREAS: 3-4 AIR CHANGES PER HOUR
  - AIR-COOLED REFRIGERATION CONDENSING UNITS: 1000 CFM/HP PER EXHAUST FOR SUPPLY, 90°F MAXIMUM AMBIENT TEMPERATURE.
- VENTILATION CFM, STATIC PRESSURE, AND DUCT SIZES SHOWN ARE THE MANUFACTURER'S MINIMUM REQUIREMENTS AND SHALL BE CONFIRMED WITH ARCHITECT/ENGINEER BY HVAC CONTRACTOR.

### SPECIAL CONDITIONS

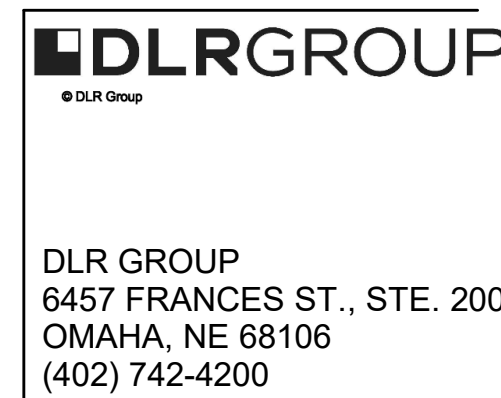
- ALL DIMENSIONS SHOWN ARE FROM FINISH WALLS, FLOOR, CEILINGS, AND/OR FROM CENTERLINES OF STRUCTURAL COLUMNS. DIMENSIONS SHALL BE VERIFIED BY GC AND ALL RESPECTIVE TRADES USING THESE PLANS. ALL DIMENSIONS ARE CLEAR FINISH-TO-FINISH, UNLESS OTHERWISE NOTED.
- GC SHALL ENSURE ALL WALLS/CEILINGS ARE PROPERLY REINFORCED TO SUPPORT ALL WALL AND/OR CEILING SUPPORTED EQUIPMENT. GC SHALL PROVIDE BRIDGING TO BUILDING STRUCTURE ABOVE FOR EXHAUST HOODS AND ALL CEILINGS HUNG POT RACKS. FRAMING AND BLOCKING SHALL BE PROVIDED AS NEEDED.
- GC SHALL VERIFY INSTALLATION HEIGHT OF FINISHED CEILING HEIGHT WITH FOODSERVICE EQUIPMENT BELOW AS SHOWN.
- GC SHALL PROVIDE FLOOR PENETRATIONS & CONDUIT RACEWAYS/CORE DRILLING TO RUN SODA AND BEER LINES (BY VENDOR). ALL BENDS SHALL BE EASY SWEEPS (MINIMUM RADIUS OF 24"). GC SHALL RUN CONDUIT, AND ANY ADDITIONAL SUPPORT NEEDED, FROM SODA AND BEER SYSTEM(S) TO POINT(S) SHOWN FOR DISPENSING ON UNDERSIDE OF SLAB OR ABOVE FINISHED CEILING AS INDICATED.
- GC SHALL PROVIDE CLEAR OPENING IN WALL TO RECEIVE FOODSERVICE EQUIPMENT BY KEC THAT ALLOWS 1/4" CLEARANCE ON EACH SIDE AND TOP(S) OR UNIT(S).
- GC SHALL PROVIDE DUNNAGE OR RACKING FOR REMOTE COMPRESSORS AT REMOTE LOCATION.
- GC SHALL COORDINATE ROUTING & ACCESS FOR REFRIGERATION SUPPLY AND RETURN LINES WITH KEC AND REFRIGERATION CONTRACTORS.
- GC SHALL SUPPLY AND INSTALL CORNER GUARDS AND END CAPS AS SPECIFIC ON SPECIAL CONDITIONS PLAN.



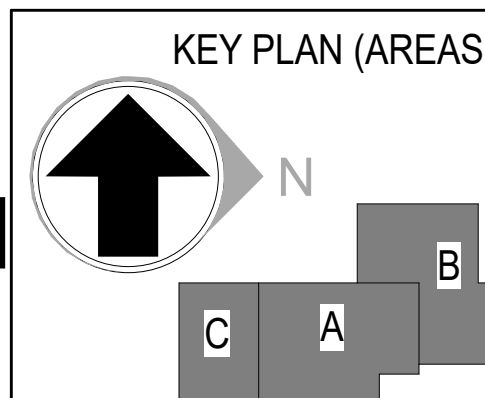
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REVISIONS		
NO.	DATE	DESCRIPTION
1	2026-04-03	ISSUE FOR CONSTRUCTION - HUB

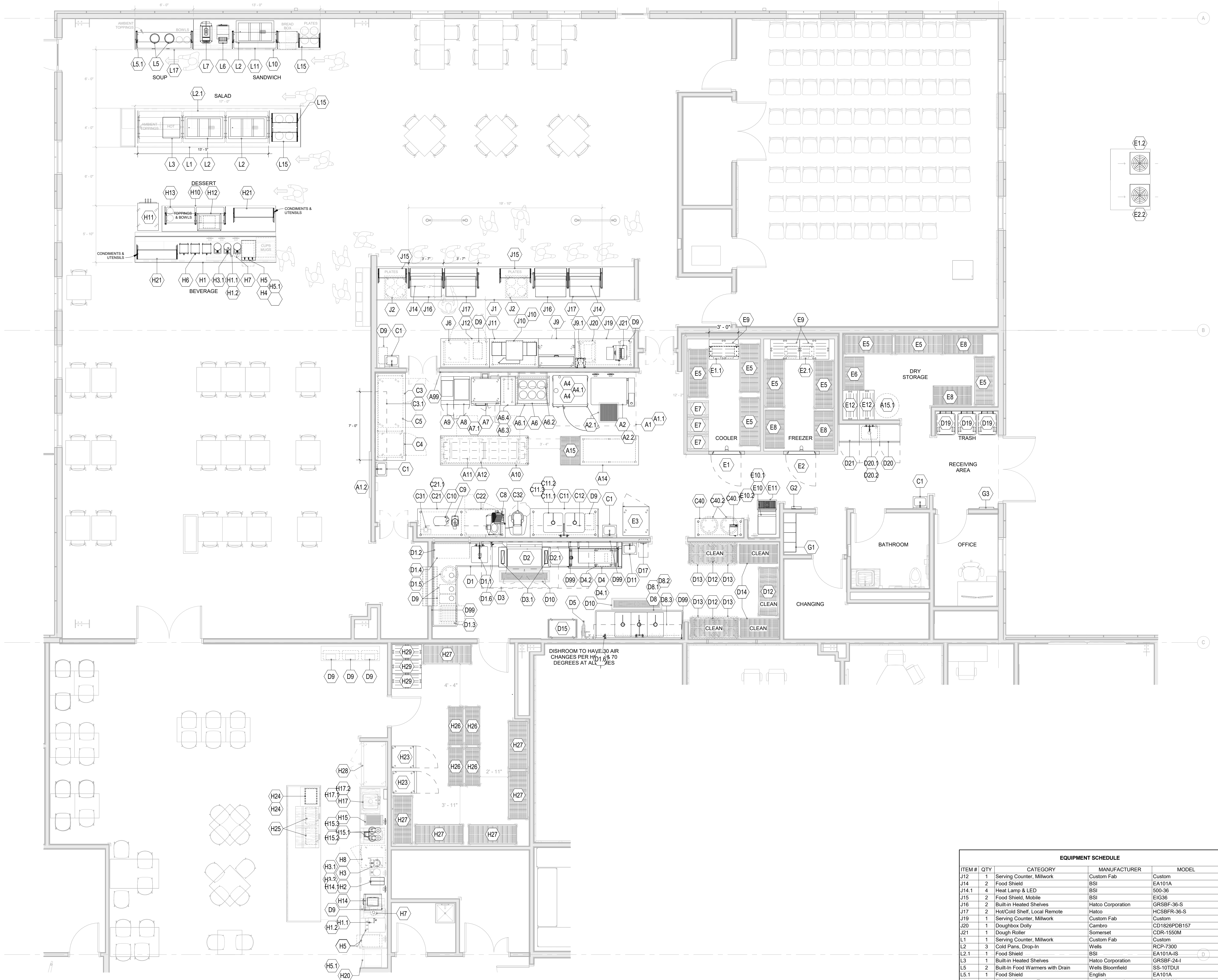
DRAWN:  
PB  
APPRVD:  
PB

CYL-HUB  
  
PROJECT ADDRESS:  
TULSA COUNTY, OK  
  
PROJ. NO. 10438332

COVER & GENERAL NOTES  
  
SCALE: 1" = 1'-0"

SHEET NUMBER:  
**FS-050**  
  
PHASE: ISSUE FOR CONSTRUCTION - HUB

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1 EQUIPMENT PLAN - PHASE 2  
1/4" = 1'-0"

ITEM #	QTY	CATEGORY	MANUFACTURER	MODEL
A1	1	Exhaust Hood	Streivor	Custom
A1.1	1	Fire Suppression System	Streivor	Pyro-Chem
A1.2	1	HMI Control Panel	Streivor	HMI
A2	1	VarioCoker	Rational	Vario XL PRO P
A2.1	1	Floor Trough	Advance Tabco	FFTG-2424
A2.2	1	Water Filter	Rational	1900.1154
A4	2	Electrical Combi-steamer	Rational	iCombi Pro 6-21 E
A4.1	1	Water Filter, Double	Rational	1900.1150
A6	1	6 Burner, Induction Range	CookTek	MC21006-200
A6.1	1	Equipment Stand	Advance Tabco	ES-304
A6.2	1	Wall Shelf, Inverted	New Age	97285
A6.3	1	Pot Filler, Wall Mount	T&S Brass	B-0592-CR
A6.4	1	Work Table, Filler	Advance Tabco	TFSMU-183
A7	1	Griddle, Electric	AccuTemp Products	EGF4803A3650-T1
A7.1	1	Convection oven, electric	Southbend	TVES110SG
A8	1	Fryer, Electric	Pitco	SE18RS-1FD
A9	1	Crisp N Hold Food Station	Pitco	PCF14
A10	1	Work Table	Advance Tabco	TMS-369
A11	1	Ceiling Mounted Rack	Advance Tabco	SC-108
A12	1	Undercounter Refrigerator	True	TUC-93-HC
A14	1	Work Table	Advance Tabco	MS-366
A15	1	Shelving Unit, Plastic with Metal Posts	Metro	MQ-243676G-MP-4
A15.1	1	80 qt. Mixing Bowl with stand	Voltrath	79818
A99	1	S/S Wall Paneling	Custom Fab	Custom
C1	4	Hand Sink	Advance Tabco	T-PS-62
C3	1	Work Table	Advance Tabco	TKMS-369
C3.1	1	Wall Shelf	Advance Tabco	WS-15-84-16
C4	1	Holding Cabinet, Mobile	Winston	HOV7-04UV
C5	1	Undercounter Refrigerator	True	TUC-60-D2-HC
C8	1	Slicer	Hobart	HSS-1
C9	1	Food Processor	Robot Coupe	R2N
C10	1	Slicer, Vegetable	Brunner	GSM 5 STAR
C11	1	Work Table	Advance Tabco	TKMS-307
C11.1	1	Prep Sinks, w/In-2	Advance Tabco	TA-1E-2
C11.2	1	Faucet, Splash-Mount	T&S Brass	B-0291
C11.3	2	Lever, Twist-Waste	Fisher	22209
C12	1	Wall Shelf	Advance Tabco	WS-15-84-16
C21	1	Work Table	Advance Tabco	TKMS-369
C21.1	1	Wall Shelf	Advance Tabco	WS-15-84-16
C22	1	Refrigerator, Undercounter	True Food Service	TUC-44D-2-HC
C31	1	Prep N Temp Pro Station	ITD Food Safety	By Owner
C32	1	40qt Mixer	Hobart	HL400-1STD
C40	1	Work Table	Advance Tabco	TKMS-245
C40.1	1	Scale and Monitor, Lean	By Owner	By Owner
C40.2	2	32 Gallon Trash Can	Rubbermaid	Brute
D1	1	Soiled Dishtable	Custom Fab	Custom
D1.1	1	Pre-Rinse Faucet	T&S Brass	B-0133-CR
D1.2	1	S/S DishDrop & Trm	Custom Fab	Custom
D1.3	1	Mobile Soak Sink w/Chute and Basket	Advance Tabco	Custom
D1.4	1	Slanted Overshelf, Table Mounted	Custom Fab	Custom
D1.5	1	32 Gallon Trash Can	Rubbermaid	Brute
D1.6	2	Hose Bib Faucet	T&S Brass	B-0720
D2	1	Rack Conveyor Dishwasher	Hobart	C44-ADV4+BUILDUP
D2.1	1	Blower/Dryer	Hobart	BDFERLET-STD00M
D3	1	Condensate Hood	Streivor	Custom
D3.1	2	S/S Pant/leg Duct	Streivor	Custom
D4	1	Clean Table	Custom Fab	Custom
D4.1	1	Slanted Overshelf, Table Mounted	Custom Fab	Custom
D4.2	1	Dish Cart, Dolly	Cambro	CDR2020151
D5	1	Open Hose Reel with Spray Gun	T&S Brass	B-1433-7132M-CR
D8	1	Three Compartment Sink	Advance Tabco	FC-3-2030-24RL
D8.1	1	8" wall mount Faucet	T&S Brass	B-0291
D8.2	3	Lever, Twist-Waste	Fisher	22209
D8.3	1	Wall Shelf	Advance Tabco	PS-18-108
D9	10	Trash Container, Slim	Rubbermaid	FG354060GRAY
D9.1	1	Trash Container, Low Profile	Rubbermaid	1959599
D10	2	Floor Trough	Advance Tabco	FFTG-1260
D11	1	Hand Sink	Advance Tabco	T-PS-62
D12	3	Shelving unit, Mobile	Metro	MQ-246076G-MP-4
D13	4	Dish Cart, Dolly	Metro	PCD11A
D14	2	Shelving Unit, Mobile	Metro	MQ-244876G-MP-4
D15	1	Utility Cart, Queen Mary	Lakeside	949
D17	1	Eye Wash, Recess Wall Mounted	T&S Brass	EW-7656WC
D19	3	Trash Bin, Mobile	Rubbermaid	1829410
D20	1	Mop Sink Cabinet	Advance Tabco	9-OPC-84DL
D20.1	1	Service Faucet	T&S Brass	B-0665-CR-BSTR
D20.2	1	Hose Bib Faucet	T&S Brass	B-0720
D21	1	Standing Cabinet, Chemicals	Advance Tabco	CAB-1-300
D99	4	S/S Wall Paneling	Custom Fab	Custom
E1	1	Walk-in Cooler, Combo	American Panel	Custom
E1.1	1	Evaporator Coil, Cooler	American Panel	Custom
E1.2	1	Cooler Condensing Unit	American Panel	Custom
E2	1	Walk-in Freezer, Combo	American Panel	Custom
E2.1	1	Evaporator Coil, Freezer	American Panel	Custom
E2.2	1	Freezer Condensing Unit	American Panel	Custom
E3	1	Blast Chiller, Reach In	American Panel	AP129CF110-3
E5	6	Plastic Shelving Unit	Metro	MQ-246076G-MP-4
E6	1	Plastic Shelving Unit	Metro	MQ-244276G-MP-4
E7	3	Nesting Bun/Sheet Pan Rack	Advance Tabco	NR-20
E8	4	Shelving Unit, Plastic with Metal Posts	Metro	MQ-244876G-MP-4
E9	3	Dumage Rack	New Age	2014
E10	1	Ice Machine	Hoshizaki America, Inc	KMD-355MAJ
E10.1	1	Ice Bin	Hoshizaki America, Inc	BD-300SF
E10.2	1	Water Filter	Everpure	EV9293-02EC110
E11	1	Floor Trough	Advance Tabco	FFTG-1224
E12	2	Dumage Rack	New Age	2001
G1	4	Lockers	Yanguard	Series 6411R
G2	1	Time Clock	By Owner	By Owner
G3	1	First Aid Kit	By Owner	By Owner
H1	1	Serving Counter, Millwork	Custom Fab	Custom
H1.1	2	Water Filter Wall Mount Faucet	Fisher	2470
H1.2	2	Water Filter	Everpure	EV927501
H2	1	Coffee Grinder	Fetco	G1202US
H2.1	1	Coffee Brewer	Fetco	CBS-2141XTS
H3.1	5	Coffee Dispenser	Fetco	D45G
H3.2	1	Water Filter	Everpure	QCT1 SINGLE 4FC5-S
H4	2	Ice Machine, Undercounter	Follett	7UD112A-NW-NF-ST-60-G
H5	2	Water Dispenser	Natura	D5
H5.1	2	Water Filter	Natura	NWFS-5
H6	3	Beverage Dispenser, non insulated	Cal-Mill	1132-3-13
H7	2	CO2 Tank	By Owner/Vendor	By Owner/Vendor
H8	1	Undercounter Glass Door Refrigerator	True Food Service	TUC-27G-LP-HC-FGD01
H10	1	Serving Counter, Millwork	Custom Fab	Custom
H11	1	Gravity Soft Serve Freezer	Stoelting	F231-3812-2X
H12	1	Frost Top, Drop In	Hatco Corporation	FTB-1
H13	1	Food Shield	BSI	EI310A
H14	1	Sure Immersion 312	Bunn	44400.0203
H14.1	1	Water Filter	BUNN	56000.0024
H15	1	Espresso Machine, Single	UNIC	Classic 1
H15.1	2	Coffee Grinder, Doser	F&O	Super Jolly V Pro
H15.2	1	Knockbox, Countertop	Espresso Parts	EPRB6656
H15.3	1	Water Filter	Everpure	QCT1 SINGLE 4FC5-S
H17	1	Undermount Sink, ADA	Advance Tabco	10148-05
H17.1	1	Electric faucet, hands-free	T&S Brass	EC-3100-7XF1THG
H17.2	1	Paper Towel Dispenser, Wall Mount	Advance Tabco	T-PS-35
H20	1	Water Dispenser	Bevi	The Standup 2.0
H21	2	Food Shield, Mobile	BSI	EI36
H23	2	Reach-In Refrigerator	True	T-23-HC
H24	4	Bus Bin	Voltrath	15279-06
H25	2	Microwave Oven	Panasonic	NE-1054F
H26	4	Shelving Unit, Mobile	Metro	MQ-184876G-MP-4
H27	6	Shelving unit, Wire	Metro	MQ-246076G-MP-4
H28	1	Reach In Refrigerator, Glass Doors	True	T-49G-HC-FGD01
H29	3	Dumage Rack	New Age	2020
J1	1	Serving Counter, Millwork	Custom Fab	Custom
J2	2	Dish Cart, Dolly	Metro	PCD11A
J6	1	Heated Proofing Cabinet, Undercounter	FWE	ETC-UA-4PH
J9	1	Pizza Prep Table	True	TPP-AT-44HC
J8	1	Pizza Pan Rack, Wall-Mount	New Age	9997D
J10	2	Countertop Impinger, Stacked	Lincro	1180-1V
J11	1	Serving Counter, Millwork	Custom Fab	Custom

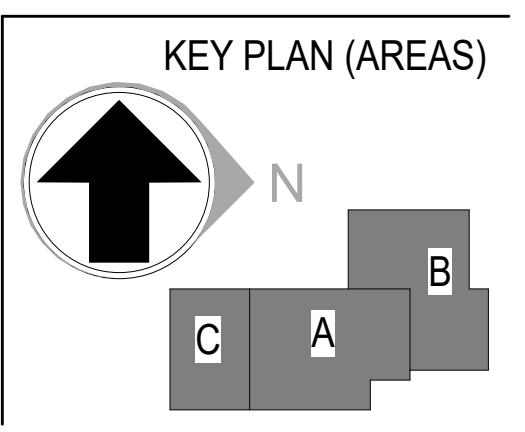
ITEM #	QTY	CATEGORY	MANUFACTURER	MODEL
J12	1	Serving Counter, Millwork	Custom Fab	Custom
J14	2	Food Shield	BSI	EA101A
J14.1	4	Heat Lamp & LED	BSI	500-36
J15	2	Food Shield, Mobile	BSI	EI36
J16	2	Built-in Heated Shelves	Hatco Corporation	GRSBF-36-S
J17	2	Hot/Cold Shelf, Local Remote	Hatco	HCSBFR-36-S
J19	1	Serving Counter, Millwork	Custom Fab	Custom
J20	1	Doughnut Dolly	Cambro	CD1826PDB157
J21	1	Dough Roller	Somerset	CDR-1550M
L1	1	Serving Counter, Millwork	Custom Fab	Custom
L2	3	Cold Pans, Drop-In	Wells	RCP-7300
L2.1	1	Food Shield	BSI	EA101A-IS
L3	1	Built-in Heated Shelves	Hatco Corporation	GRSBF-24-L
L5	2	Built-in Food Warmers with Drain	Wells Bloomfield	SS-10TDUI
L5.1	1	Food Shield	English	EA101A
L6	1	Electric Conveyor Toaster	Hatco Corporation	TQ3-500H
L7	1	Speedlight Sandwich Press	Electrolux	603940
L10	1	Serving Counter, Millwork	Custom Fab	Custom
L11	1	Food Shield	BSI	EA101A
L15	3	Food Shield, Mobile	BSI	EI36
L17	1	Serving Counter, Millwork	Custom Fab	Custom

HDR, ENGINEERING INC.  
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DRAWN: PB  
APPROVED: Approver

CYL-HUB  
PROJECT ADDRESS:  
TULSA COUNTY, OK  
PROJ. NO. 10438332

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

SHEET NUMBER:  
**FS-100**  
PHASE: ISSUE FOR CONSTRUCTION - HUB

EQUIPMENT SCHEDULE - UTILITIES A-G

ITEM #	QTY	CATEGORY	MANUFACTURER	MODEL	VOLTS	PHASE	AMPS	CONNECTION TYPE	ELEC. CONN. AFF (IN.)	DATA CONNECTION	COLD WATER		HOT WATER		FILTERED WATER	WASTE SIZE		DIRECT WASTE RI HEIGHT (IN.)	EXHAUST (CFM)	MAKE-UP (CFM)	REMARKS
											SIZE (IN.)	CONN. AFF (IN.)	SIZE (IN.)	Hot Water Ri Height		INDIRECT (IN.)	DIRECT (IN.)				
A1	1	Exhaust Hood	Streivor	Custom															3810		Refer to FS-800-804 for details
A1.1	1	Fire Suppression System	Streivor	Pyro-Chem	120 V	1	10.0	JB	120"												Refer to FS-800-804 for details
A1.2	1	HMI Control Panel	Streivor	HMI	120 V	1	20.0	JB	DFA												Refer to FS-800-804 for details
A2	1	VarioCooker	Rational	iVario XL PRO P	480 V	3	53.0	JB	18"	Required	3/4"	24"									
A2.1	1	Floor Trough	Advance Tabco	FTG-2424																	
A2.2	1	Water Filter	Rational	1900.1154							3/8"	24"									
A4	2	Electrical Combi-steamer	Rational	iCombi Pro 6-2/1 E	480 V	3	26.9	JB	48"	Required	3/4"	48"			Required	2"					PE and GC Note: Water quality to meet factory standards.
A4.1	1	Water Filter, Double	Rational	1900.1150							3/8"	24"									
A6	1	6 Burner, Induction Range	CookTek	MC21006-200	208 V	3	58.3	JB	18"												
A6.1	1	Equipment Stand	Advance Tabco	ES-304																	
A6.2	1	Wall Shelf, Inverted	New Age	97285																	
A6.3	1	Pot Filler, Wall Mount	T&S Brass	B-0592-CR							1/2"	54"									
A6.4	1	Work Table, Filler	Advance Tabco	TFMSU-183																	
A7	1	Griddle, Electric	AccuTemp Products	EGF4803A3650-T1	480 V	3	22.9	L16-30P	18"												
A7.1	1	Convection oven, electric	Southbend	TVES/10SC	480 V	3	9.0	JB	18"												
A8	1	Fryer, Electric	Pitco	SE18RS-1FD	480 V	3	27.0	JB	18"												E.C to Provide additional dedicated outlet for Filter motor
A9	1	Crisp N' Hold Food Station	Pitco	PCF14	120 V	1	15.1	5-20P	18"												
A10	1	Work Table	Advance Tabco	TMS-369																	
A11	1	Ceiling Mounted Rack	Advance Tabco	SC-108							1/2"	24"	1/2"	24"							Refer to FS-821 for Details Soap & Paper Towel By Owner
A12	1	Undercounter Refrigerator	True	TUC-93-HC	115 V	1	2.2	5-15P	18"												PE and GC Note: Water quality to meet factory standards
A14	1	Work Table	Advance Tabco	MS-366																	
A15	1	Shelving Unit, Plastic with Metal Posts	Metro	MQ-243676G-MP-4																	
A15.1	1	80 qt. Mixing Bowl with stand	Vollrath	79818																	
A99	1	S/S Wall Paneling	Custom Fab	Custom																	
C1	4	Hand Sink	Advance Tabco	7-PS-62							1/2"	24"	1/2"	24"							Refer to FS-821 for Details Soap & Paper Towel By Owner
C3	1	Work Table	Advance Tabco	TKMS-369																	
C3.1	1	Wall Shelf	Advance Tabco	WS-15-84-16																	
C4	1	Holding Cabinet, Mobile	Winston	HOV7-04UV	120 V	1	19.4	5-20P	18"		18"	1/2"									PE and GC Note: Water quality to meet factory standards
C5	1	Undercounter Refrigerator	True	TUC-60-D2-HC	115 V	1	4.0	5-15P	18"												
C8	1	Slicer	Hobart	HS9-1	120 V	1	5.6	5-15P	48"												
C9	1	Food Processor	Robot Coupe	R2N	120 V	1	7.0	5-15P	48"												
C10	1	Slicer, Vegetable	Brunner	GSM 5 STAR	115 V	1	3.0	5-15P	48"												
C11	1	Work Table	Advance Tabco	TKMS-307																	
C11.1	1	Prep Sinks, weld-in	Advance Tabco	TA-11E-2																	
C11.2	1	Faucet, Splash-Mount	T&S Brass	B-0291							1/2"	24"	1/2"	24"							
C11.3	2	Lever, Twist-Waste	Fisher	22209																	
C12	1	Wall Shelf	Advance Tabco	WS-15-84-16																	
C21	1	Work Table	Advance Tabco	TKMS-369																	
C21.1	1	Wall Shelf	Advance Tabco	WS-15-84-16																	
C22	1	Refrigerator, Undercounter	True Food Service	TUC-44D-2-HC	115 V	1	5.1	5-15P	18"												
C31	1	Prep N Temp Pro Station	ITD Food Safety	By Owner	120 V	1	5.0	5-15P	48"	Required											NIC, By Operator. Provide Power and Data
C32	1	40qt Mixer	Hobart	HL400-1STD	230 V	3	5.6	L15-20P	18"												
C40	1	Work Table	Advance Tabco	TKMS-245						Required											
C40.1	1	Scale and Monitor, Lean	By Owner	By Owner	110 V	1	10.0	VERIFY	48"	Required											NIC, By Operator. Provide power and data
C40.2	2	32 Gallon Trash Can	Rubbermaid	Brute																	
D1	1	Soiled Dishtable	Custom Fab	Custom																	
D1.1	1	Pre-Rinse Faucet	T&S Brass	B-0133-CR							1/2"	24"	1/2"	24"							
D1.2	1	S/S DishDrop & Trim	Custom Fab	Custom																	
D1.3	1	Mobile Soak Sink w/Chute and Basket	Tabco	Custom																	
D1.4	1	Slanted Overshelf, Table Mounted	Custom Fab	Custom																	
D1.5	1	32 Gallon Trash Can	Rubbermaid	Brute																	
D1.6	2	Hose Bib Faucet	T&S Brass	B-0720							1/2"	54"									
D2	1	Rack Conveyor Dishwasher	Hobart	G44-ADV+BUILDUP	480 V	3	68.0	JB	60"		1/2"	24"	1/2"	24"							Single Point Connection
D2.1	1	Blower-Dryer	Hobart	BDERLET-STDDOM	480 V	3	15.7	JB	60"												
D3	1	Condensate Hood	Streivor	Custom	120 V	1	2.0	JB	DFA												Refer to FS-800-804 for details
D3.1	2	S/S PantLeg Duct	Streivor	Custom																	Refer to FS-800-804 for details
D4	1	Clean Table	Custom Fab	Custom																	
D4.1	1	Slanted Overshelf, Table Mounted	Custom Fab	Custom																	
D4.2	1	Dish Cart, Dolly	Cambro	CDR2020151																	
D5	1	Open Hose Reel with Spray Gun	T&S Brass	B-1433-7132M-CR							1/2"	30"	1/2"	30"							
D8	1	Three Compartment Sink	Advance Tabco	FC-3-2030-24RL																	refer to shop drawings for details
D8.1	1	8" wall mount Faucet	T&S Brass	B-0291							3/4"	12"	3/4"	12"							
D8.2	3	Lever, Twist-Waste	Fisher	22209																	
D8.3	1	Wall Shelf	Advance Tabco	PS-18-108																	
D9	10	Trash Container, Slim	Rubbermaid	FG354060GRAY																	
D9.1	1	Trash Container, Low Profile	Rubbermaid	1955959																	
D10	2	Floor Trough	Advance Tabco	FTG-1260																	
D11	1	Hand Sink	Advance Tabco	7-PS-62							1/2"	24"	1/2"	24"							Existing Unit, to be relocated
D12	3	Shelving unit, Mobile	Metro	MQ-246076G-MP-4																	
D13	4	Dish Cart, Dolly	Metro	PCD11A																	
D14	2	Shelving Unit, Mobile	Metro	MQ-244876G-MP-4																	
D15	1	Utility Cart, Queen Mary	Lakeside	949																	
D17	1	Eye Wash, Recess Wall Mounted	T&S Brass	EW-7656WC							1/2"	18"									
D19	3	Trash Bin, Mobile	Rubbermaid	1829410																	
D20	1	Mop Sink Cabinet	Advance Tabco	9-OPC-84DL																	
D20.1	1	Service Faucet	T&S Brass	B-0665-CR-BSTR							1/2"	32"	1/2"	32"							
D20.2	1	Hose Bib Faucet	T&S Brass	B-0720							1/2"	54"									
D21	1	Standing Cabinet, Chemicals	Advance Tabco	CAB-1-300																	
D99	4	S/S Wall Paneling	Custom Fab	Custom																	
E1	1	Walk-in Cooler, Combo	American Panel	Custom	115 V	1	10.0	JB	DFA												refer to shop drawings for details
E1.1	1	Evaporator Coil, Cooler	American Panel	Custom	208 V	1	5.0	JB	DFA												

EQUIPMENT SCHEDULE - UTILITIES H-L

ITEM #	QTY	CATEGORY	MANUFACTURER	MODEL	VOLTS	PHASE	AMPS	CONNECTION TYPE	ELEC. CONN. AFF (IN.)	DATA CONNECTION	COLD WATER		HOT WATER	FILTERED WATER	WASTE SIZE		DIRECT WASTE RI HEIGHT (IN.)	EXHAUST (CFM)	MAKE-UP (CFM)	REMARKS
											SIZE (IN.)	CONN. AFF (IN.)	SIZE (IN.)		Hot Water Ri Height	INDIRECT (IN.)	DIRECT (IN.)			
H1	1	Serving Counter, Millwork	Custom Fab	Custom																Refer to FS-821 for Details
H1.1	2	Water Filler Wall Mount Faucet	Fisher	2470																
H1.2	2	Water Filter	Everpure	EV927501								3/8"	24"							
H2	1	Coffee Grinder	Fetco	G1202US	120 V	1	6.0	5-15P	18"											
H3	1	Coffee Brewer	Fetco	CBS-2141XTS	120 V		19.7	5-20P	18"					Filter						Required
H3.1	5	Coffee Dispenser	Fetco	D450																
H3.2	1	Water Filter	Everpure	QC71 SINGLE 4FC5-S								3/8"	24"							
H4	2	Ice Machine, Undercounter	Follett	7UD112A-NW-NF-ST-00-G	115 V	1	4.5	5-15P	18"											PE and GC Note: Water quality to meet factory standards
H5	2	Water Dispenser	Natura	D5	120 V	1	6.0	5-15P	18"											Required
H5.1	2	Water Filter	Natura	NWFS-5								3/8"	24"							
H6	3	Beverage Dispenser, non insulated	Cal-Mil	1132-3-13																
H7	2	CO2 Tank	By Owner/Vendor	By Owner/Vendor																<varies>
H8	1	Undercounter Glass Door Refrigerator	True Food Service	TUC-27G-LP-HC-FGD01	115 V	1	2.0	5-15P	18"											Refer to FS-821 for Details
H10	1	Serving Counter, Millwork	Custom Fab	Custom																
H11	1	Gravity Soft Serve Freezer	Stoelting	F231-38I2-2X	208 V	1	12.0	6-20P	18"											
H12	1	Frost Top, Drop in	Hatco Corporation	FTB-1	120 V	1	6.7	5-15P	18"											1"
H13	1	Food Shield	BSI	EA101A	120 V	1	5.0	JB	18"											refer to shop drawings for details
H14	1	Sure Immersion 312	Bunn	44400.0203	120 V	1	15.0	5-15P	18"											PE and GC Note: Water quality to meet factory standards.
H14.1	1	Water Filter	BUNN	56000.0024								3/8"								Final Water Filter Selection Pending Water Test - By GC/KEC
H15	1	Espresso Machine, Single	UNIC	Classic 1	100 V	1	12.0	5-20P	18"											Required
H15.1	2	Coffee Grinder, Doser	F&O	Super Jolly V Pro	110 V	1	6.4	5-15R	18"											PE and GC Note: Water quality to meet factory standards
H15.2	1	Knockbox, Countertop	Espresso Parts	EPKB665B																
H15.3	1	Water Filter	Everpure	QC71 SINGLE 4FC5-S								3/8"	24"							
H17	1	Undermount Sink, ADA	Advance Tabco	1014B-05																
H17.1	1	Electric faucet, hands-free	T&S Brass	EC-3100-7XF1THG	120 V	1	5.0	5-15P	18"			1/2"	24"	1/2"	24"					1 1/2"
H17.2	1	Paper Towel Dispenser, Wall Mount	Advance Tabco	7-PS-35																
H20	1	Water Dispenser	Bevi	The Standup 2.0	120 V	1	12.0	5-15P	18"											Existing Unit, to be relocated
H21	2	Food Shield, Mobile	BSI	EIG36																
H23	2	Reach-In Refrigerator	True	T-23-HC	115 V	1	3.0	5-15P	0"											
H24	4	Bus Bin	Vollrath	1527B-06																
H25	2	Microwave Oven	Panasonic	NE-1054F	120 V	1	13.4	5-20P	24"											
H26	4	Shelving Unit, Mobile	Metro	MQ-184876G-MP-4																
H27	6	Shelving unit, Wire	Metro	MQ-246076G-MP-4																
H28	1	Reach In Refrigerator, Glass Doors	True	T-49G-HC-FGD01	115 V	1	5.4	5-15P	18"											
H29	3	Dunnage Rack	New Age	2020																
J1	1	Serving Counter, Millwork	Custom Fab	Custom																
J2	2	Dish Cart, Dolly	Metro	PCD11A																
J6	1	Heated Proofing Cabinet, Undercounter	FWE	ETC-UA-4PH	120 V	1	15.8	5-15P	18"											PE and GC Note: Water quality to meet factory standard
J9	1	Pizza Prep Table	True	TPP-AT-44-HC	115 V	1	3.9	5-15P	18"											
J9.1	1	Pizza Pan Rack, Wall-Mount	New Age	99970																
J10	2	Countertop Impinger, Stacked	Lincoln	1180-1V	208 V	3	28.0	JB	30"											
J11	1	Serving Counter, Millwork	Custom Fab	Custom																Refer to FS-821 for Details
J12	1	Serving Counter, Millwork	Custom Fab	Custom																Refer to FS-821 for Details
J14	2	Food Shield	BSI	EA101A	120 V	1	8.1	JB	18"											
J14.1	4	Heat Lamp & LED	BSI	500-36	120 V	1	6.6	JB	18"											
J15	2	Food Shield, Mobile	BSI	EIG36																
J16	2	Built-in Heated Shelves	Hatco Corporation	GRSBF-36-S	120 V	1	8.0	5-15P	18"											
J17	2	Hot/Cold Shelf, Local Remote	Hatco	HCSBFR-36-S	120 V	1	8.6	5-15P	18"											
J19	1	Serving Counter, Millwork	Custom Fab	Custom																
J20	1	Doughbox Dolly	Cambro	CD1826PDB157																
J21	1	Dough Roller	Somerset	CDR-1550M	115 V	1	7.5	5-15P	38"											
L1	1	Serving Counter, Millwork	Custom Fab	Custom																
L2	3	Cold Pans, Drop-In	Wells	RCP-7300	115 V	1	5.6	JB	18"											1"
L2.1	1	Food Shield	BSI	EA101A-IS	115 V	1	5.0	JB	18"											
L3	1	Built-in Heated Shelves	Hatco Corporation	GRSBF-24-I	120 V	1	5.0	5-15P	18"											Refer to shop drawings for details
L5	2	Built-In Food Warmers with Drain	Wells Bloomfield	SS-10TDUI	120 V	1	6.9	5-15P	18"											1/2"
L5.1	1	Food Shield	English	EA101A	120 V	1	5.0	JB	18"											
L6	1	Electric Conveyor Toaster	Hatco Corporation	TQ3-500H	208 V	1	10.7	6-15P	18"											
L7	1	Speedelght Sandwich Press	Electrolux	603940	208 V	1	30.0	6-30P	18"											
L10	1	Serving Counter, Millwork	Custom Fab	Custom																Refer to FS-821 for Details
L11	1	Food Shield	BSI	EA101A	120 V	1	5.0	JB	18"											
L15	3	Food Shield, Mobile	BSI	EIG36																
L17	1	Serving Counter, Millwork	Custom Fab	Custom																Refer to FS-821 for Details

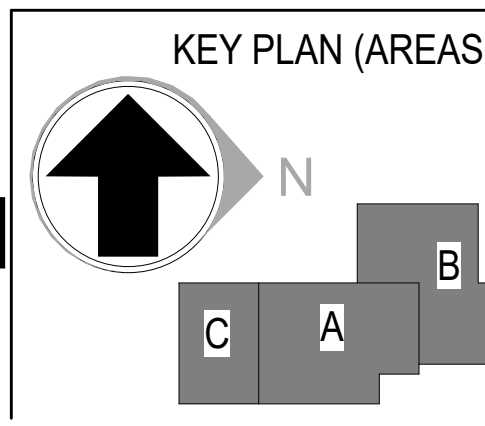
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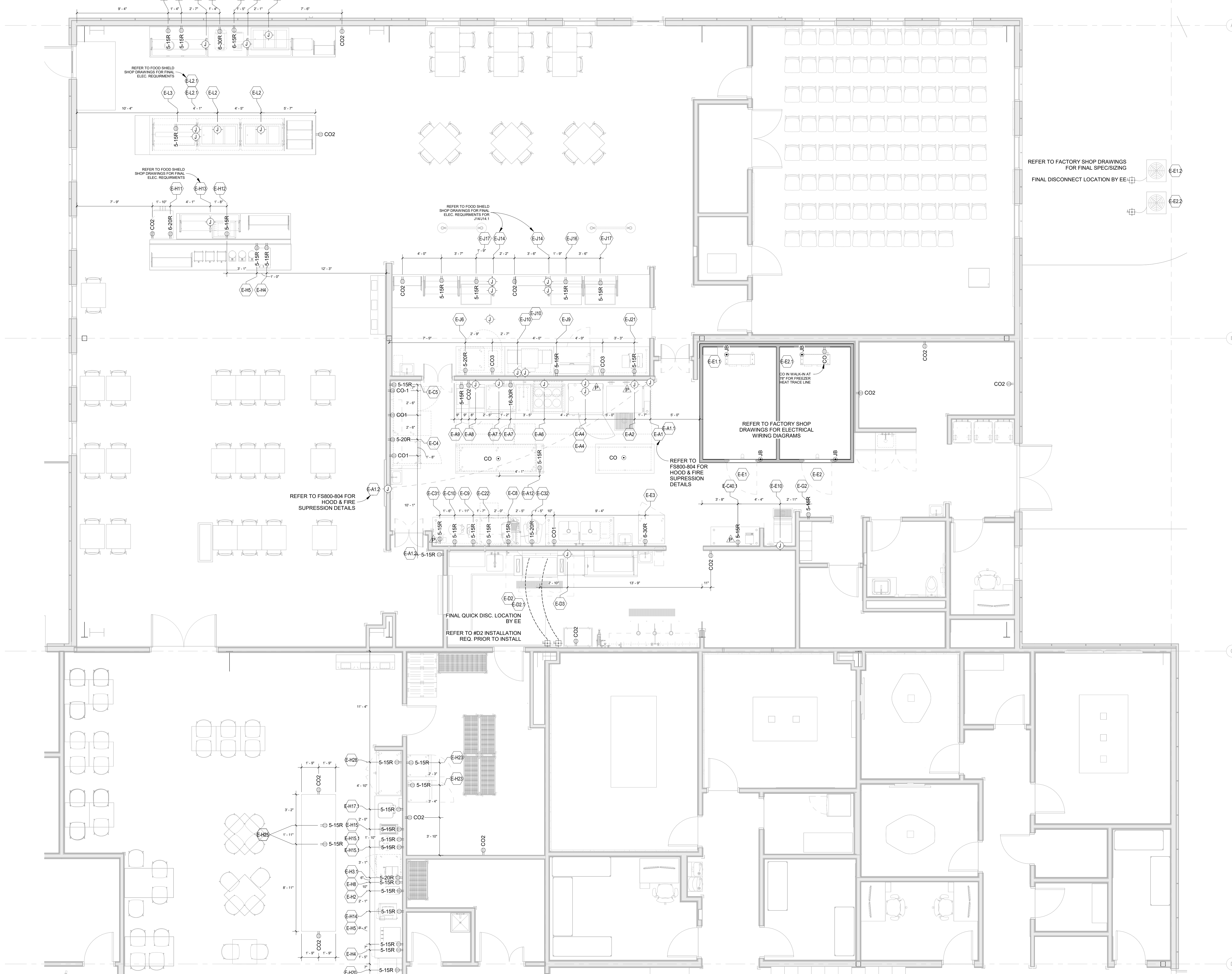
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 TULSA COUNTY, OK  
 PROJ. NO. 10438332

UTILITY SCHEDULE - H-L  
 SCALE:

SHEET NUMBER:  
**FS-201**  
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GENERAL NOTE: REFER TO SHEET FS-050 FOR ELECTRICAL NOTES



- ELECTRICAL SYMBOLS**
- X-XXR ⊕ - SINGLE OUTLET RECEPTACLE
  - X-XXR ⊕ - DUPLEX OUTLET RECEPTACLE
  - X-XXR ⊕ - QUAD OUTLET RECEPTACLE
  - ⊕ - JUNCTION BOX
  - XXX ⊕ - POWER SUPPLY DROPPED FROM ABOVE
  - X-XXR ⊕ - FLOOR STUB - DUPLEX
  - ⊕ - FLOOR STUB - JUNCTION BOX
  - CO1 ⊕ - 5-15R CONVENIENCE OUTLET 48" AFF
  - CO2 ⊕ - 5-15R CONVENIENCE OUTLET 18" AFF
  - CO3 ⊕ - 5-15R UNDERBAR HORIZONTAL CONVENIENCE OUTLET MOUNTED BETWEEN BACKSPASH AND BARTOP; AFF TO BE VERIFIED IN THE FIELD BY GC
  - ⊕ - DATA CONNECTION (CAT 5)
  - - LOAD CENTER
  - ⊕ - QUICK DISCONNECT

1 ELECTRICAL PLAN - PHASE 2  
1/4" = 1'-0"

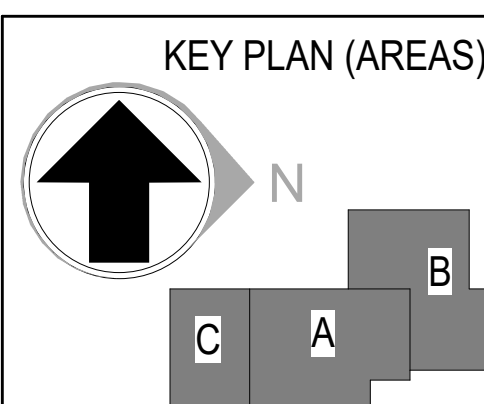
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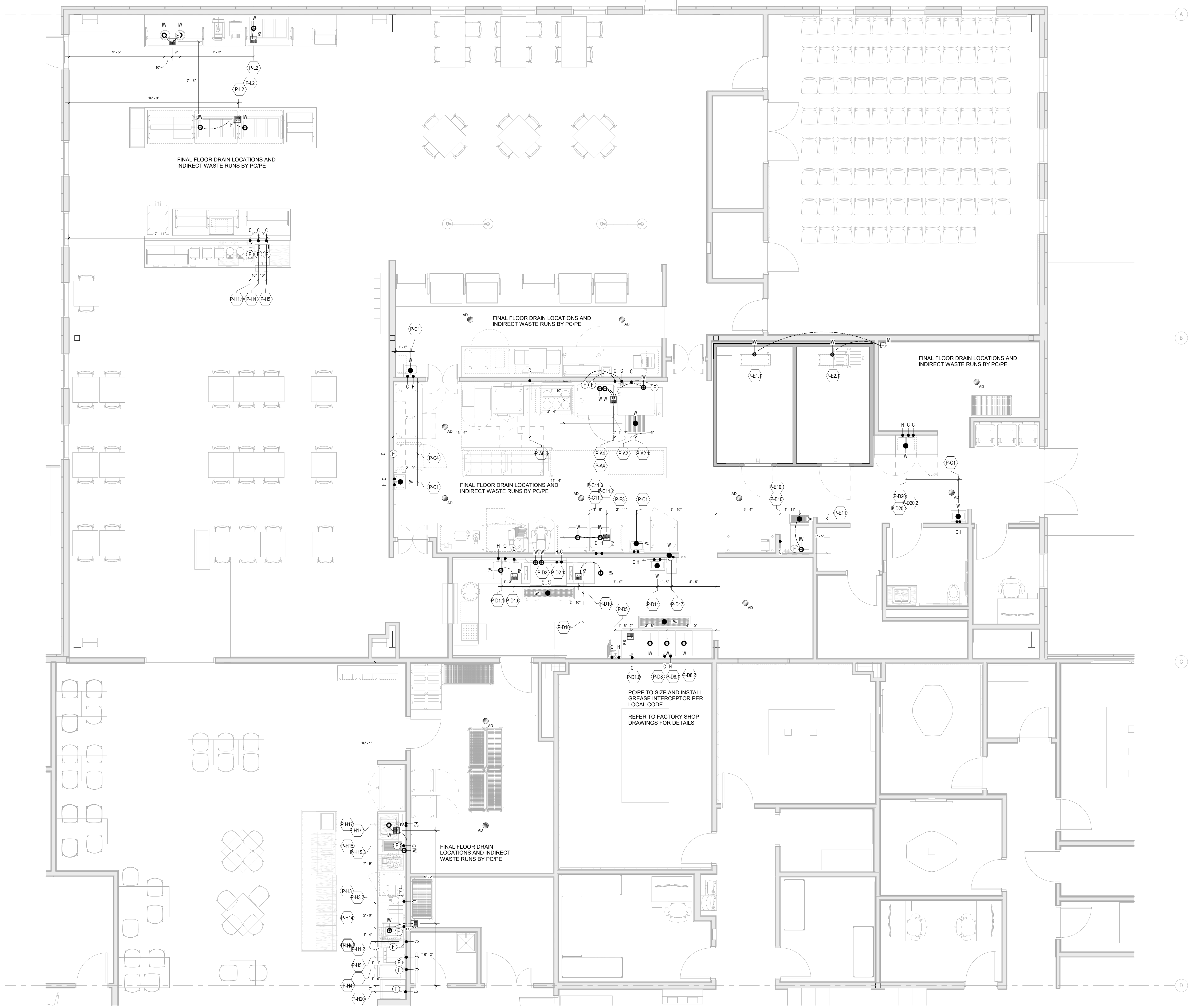
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ELECTRICAL PLAN  
SCALE: 1/4" = 1'-0"

SHEET NUMBER:  
**FS-300**  
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1 PLUMBING PLAN - PHASE 2  
1/4" = 1'-0"



**PLUMBING SYMBOLS**

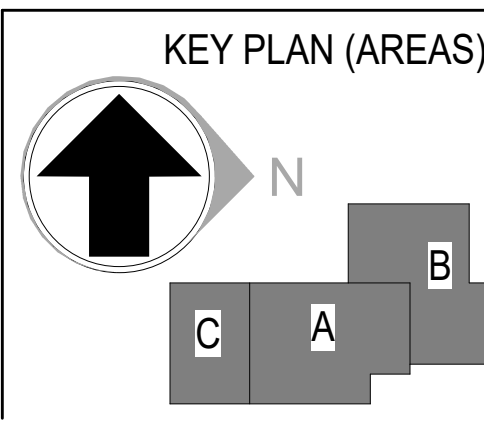
- GAS
- DIRECT WASTE
- INDIRECT WASTE
- COLD WATER
- HOT WATER
- FILTERED WATER
- AREA DRAIN
- FUNNEL DRAIN
- FLOOR SINK
- INDIRECT WASTE RUN



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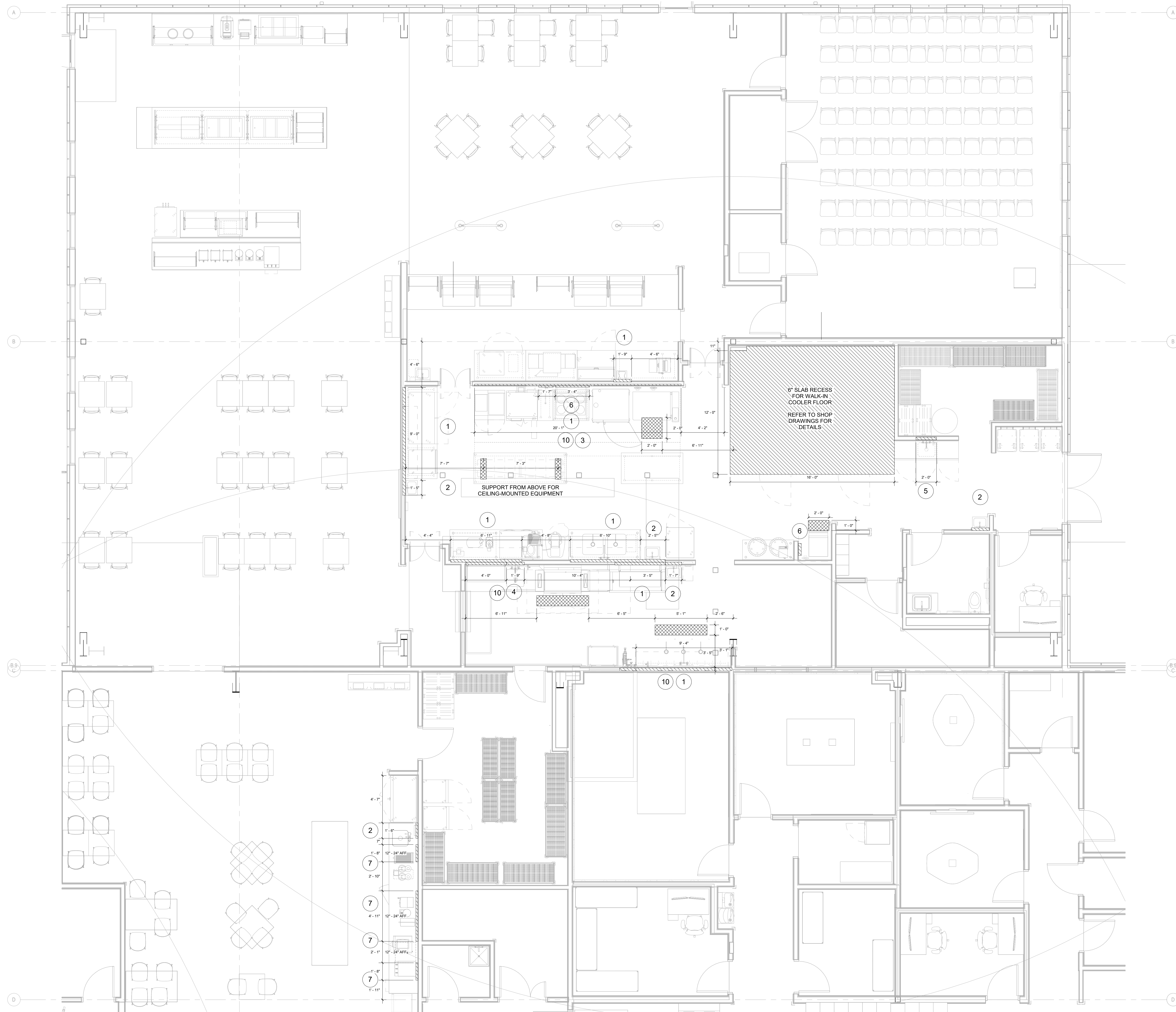
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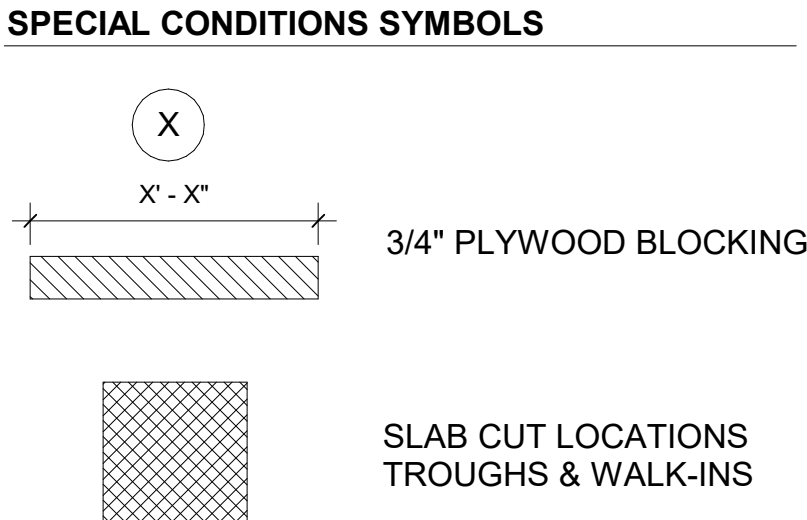
**PLUMBING PLAN**  
SCALE: 1/4" = 1'-0"

SHEET NUMBER:  
**FS-400**  
PHASE: ISSUE FOR CONSTRUCTION - HUB

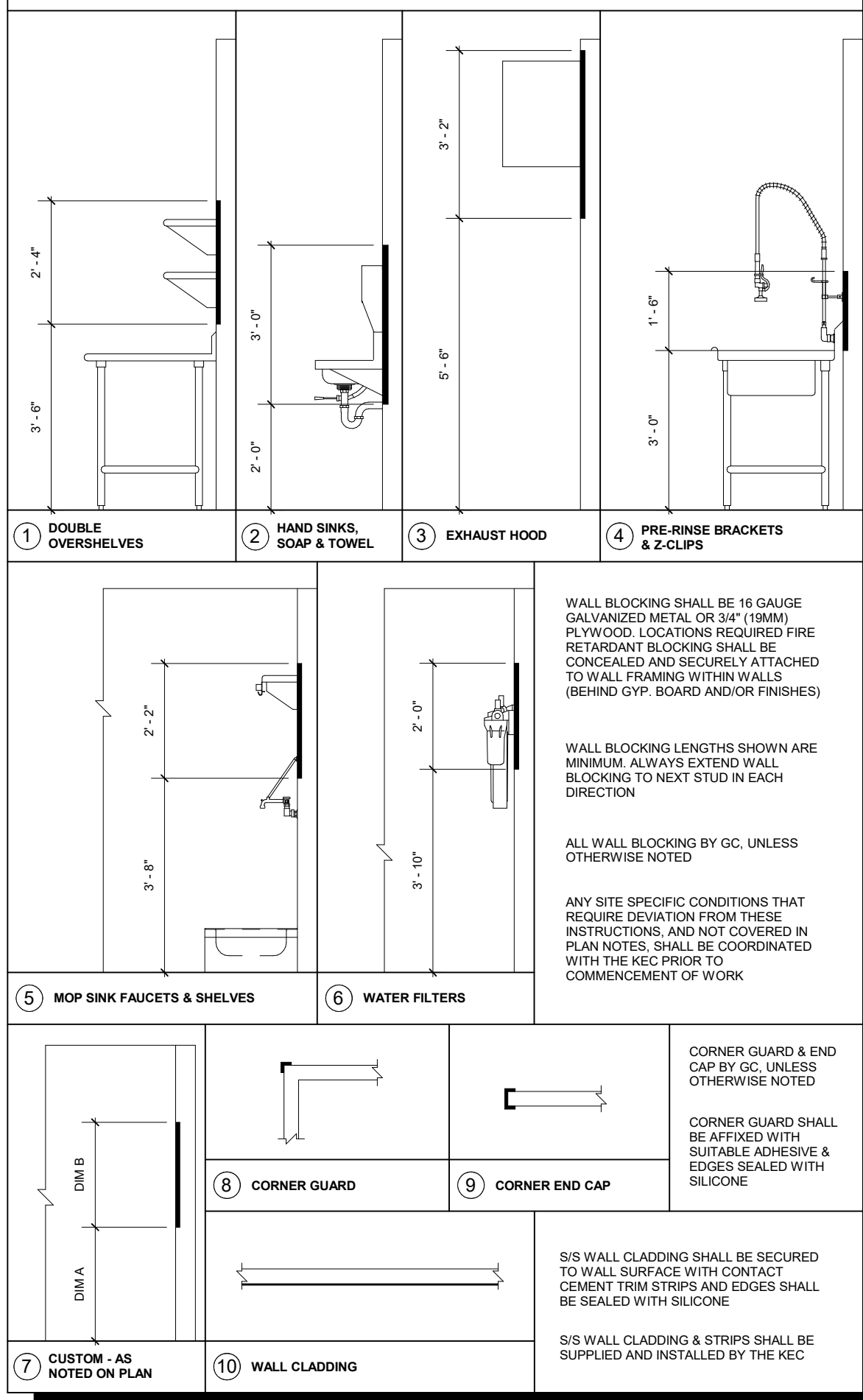
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**GENERAL NOTE:** REFER TO SHEET FS-050 FOR SPECIAL CONDITIONS NOTES



**WALL BLOCKING DETAILS: NO SCALE**



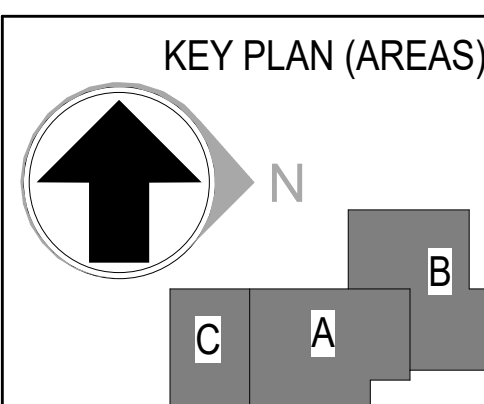
1 SPECIAL CONDITIONS - PHASE 2  
1/4" = 1'-0"

**HDR**  
HDR, ENGINEERING INC.  
1917 SOUTH 67th STREET  
OMAHA, NEBRASKA 68106  
(402) 399-1000  
CA-0443

**DLR GROUP**  
DLR GROUP  
6457 FRANCES ST., STE. 200  
OMAHA, NE 68106  
(402) 742-4200

**Kimley Horn**  
KIMLEY-HORN & ASSOC. INC.  
1437 S BOULDER AVE.  
TULSA, OK 74119  
(918) 380-8868

**CONFIDENTIAL CLIENT  
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REVISIONS		
NO.	DATE	DESCRIPTION
1	2026-04-03	ISSUE FOR CONSTRUCTION - HUB

DRAWN:  
Author  
APPRVD:  
Approver

**CYL-HUB**  
PROJECT ADDRESS:  
TULSA COUNTY, OK  
PROJ. NO. 10438332

**SPECIAL CONDITIONS**  
SCALE: As indicated

SHEET NUMBER:  
**FS-600**  
PHASE: ISSUE FOR CONSTRUCTION - HUB

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1 ELEVATION KEY PLAN - PHASE 2  
1/4" = 1'-0"



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1917 SOUTH 67th STREET  
OMAHA, NEBRASKA 68106  
(402) 399-1000  
CA-0443

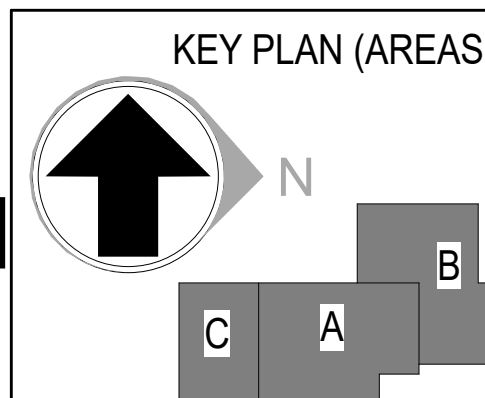


DLR GROUP  
6457 FRANCES ST., STE. 200  
OMAHA, NE 68106  
(402) 742-4200



KIMLEY-HORN & ASSOC. INC.  
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(918) 380-8868

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Author  
APPRVD:  
Approver

CYL-HUB

PROJECT ADDRESS:  
TULSA COUNTY, OK

PROJ. NO. 10438332

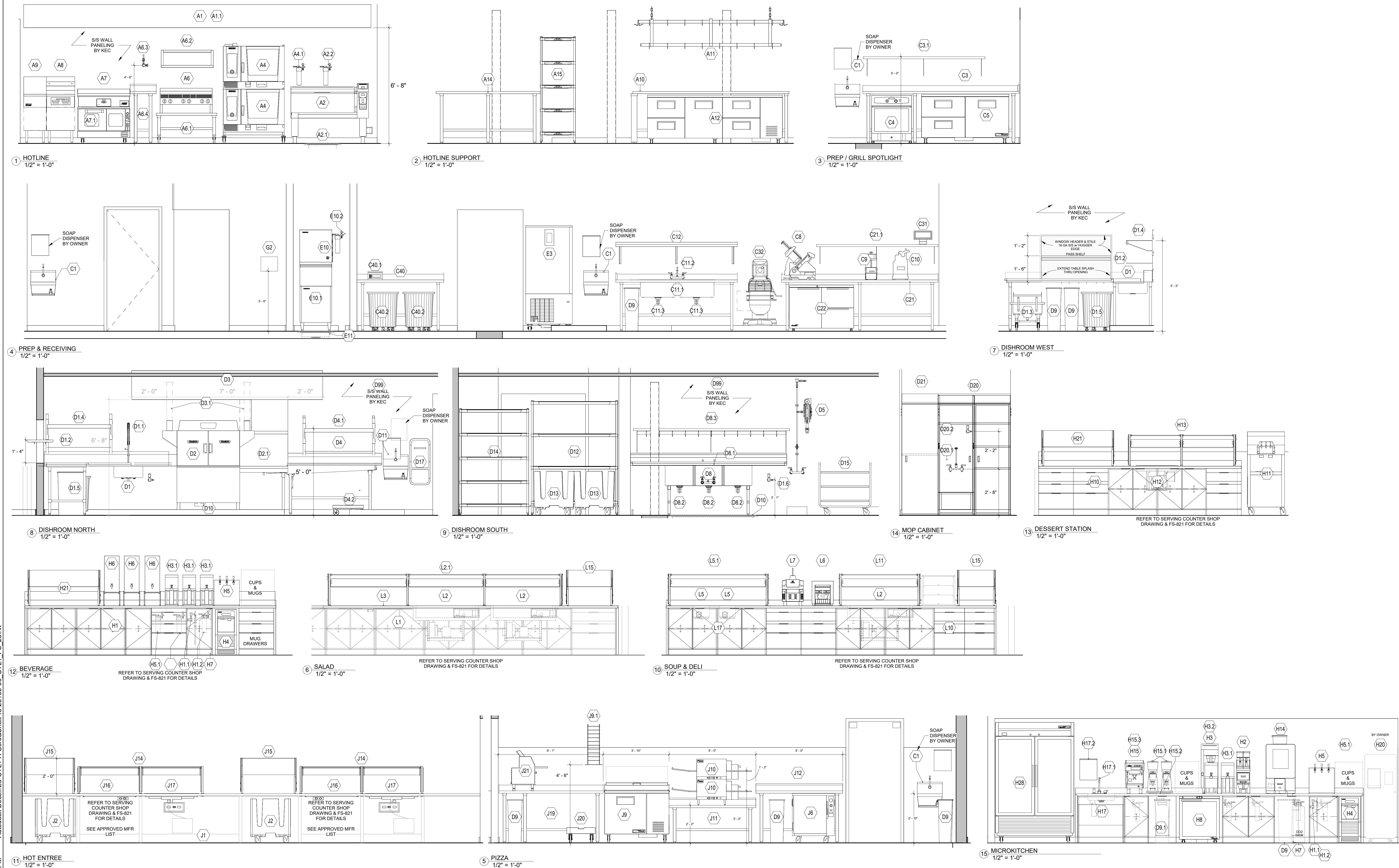
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SCALE: 1/4" = 1'-0"

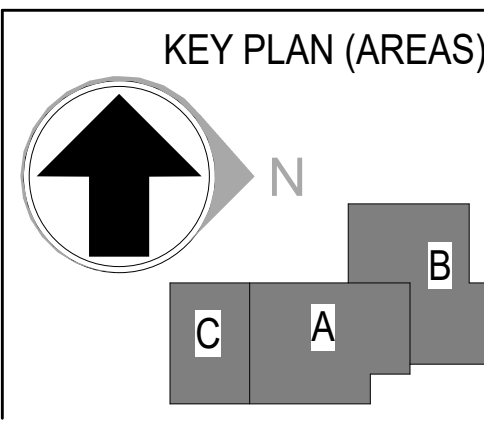
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**FS-700**

PHASE: ISSUE FOR CONSTRUCTION -  
HUB

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REVISIONS		
NO.	DATE	DESCRIPTION
1	2026-04-03	ISSUE FOR CONSTRUCTION - HUB

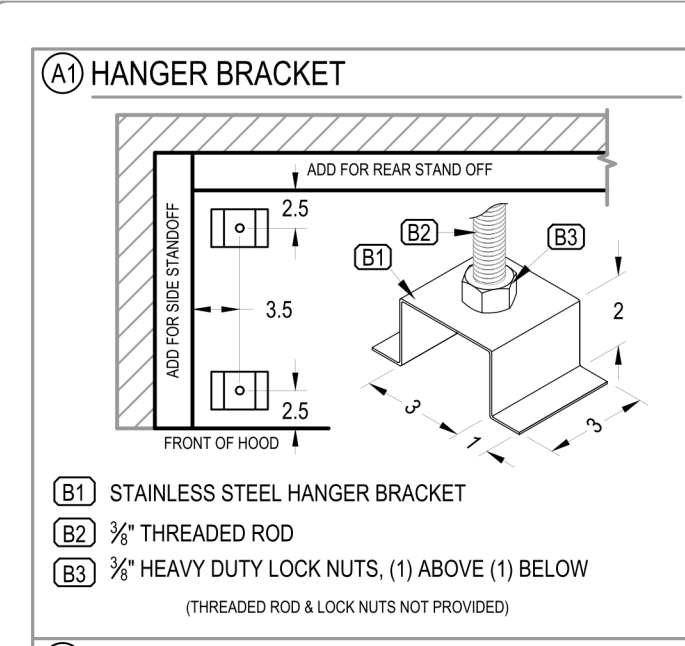
DRAWN:  
Author  
APPRVD:  
Approver

CYL-HUB  
PROJECT ADDRESS:  
TULSA COUNTY, OK  
PROJ. NO. 10438332

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

SHEET NUMBER:  
**FS-701**  
PHASE: ISSUE FOR CONSTRUCTION - HUB

# NOT TO SCALE - FOR REFERENCE ONLY



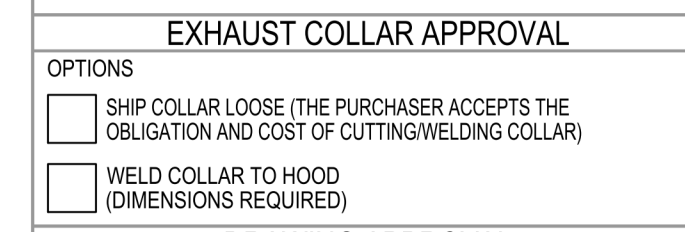
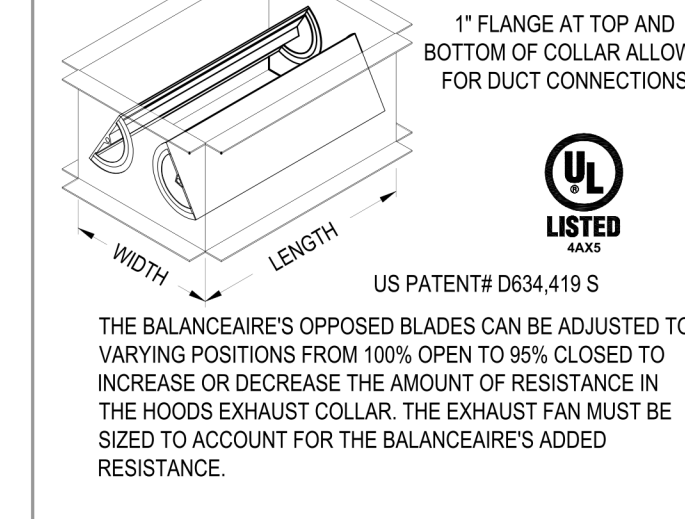
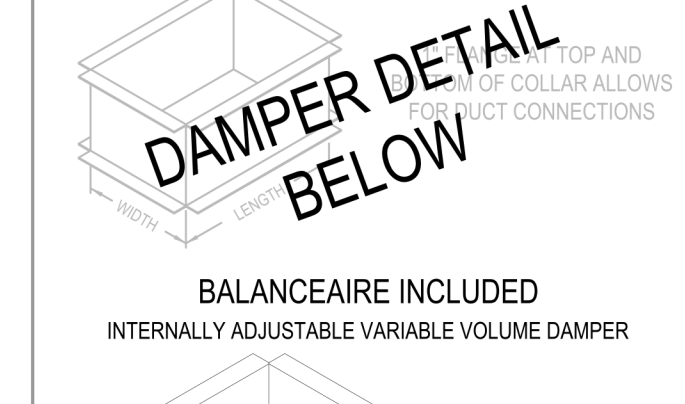
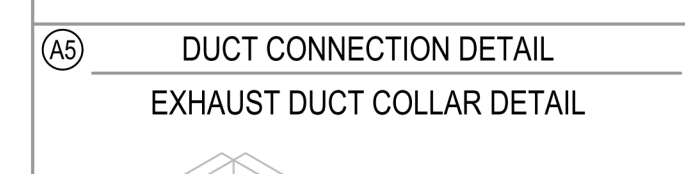
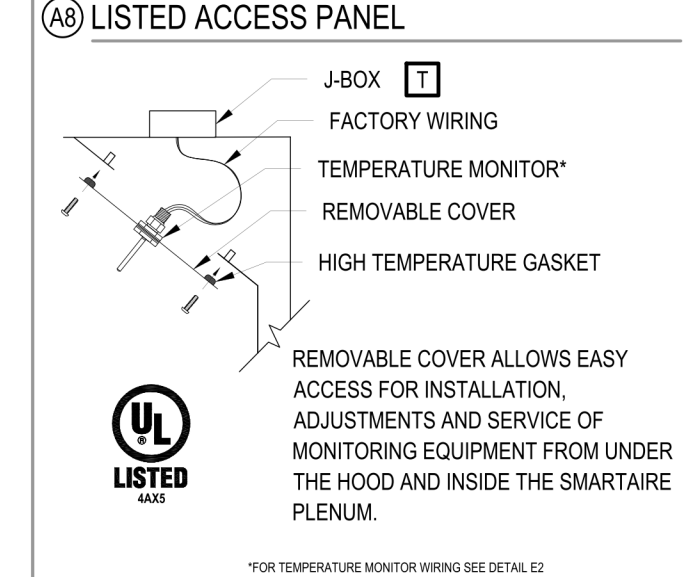
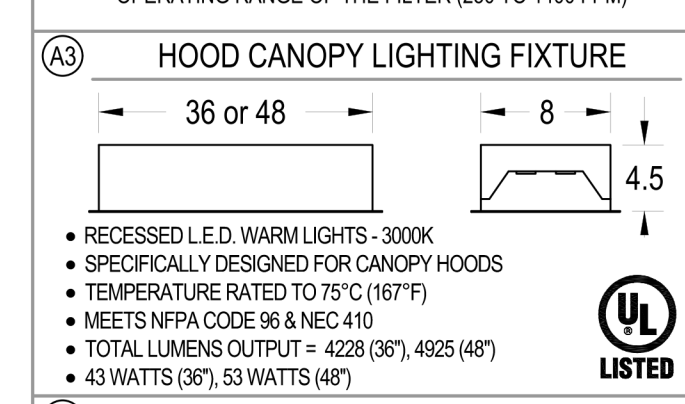
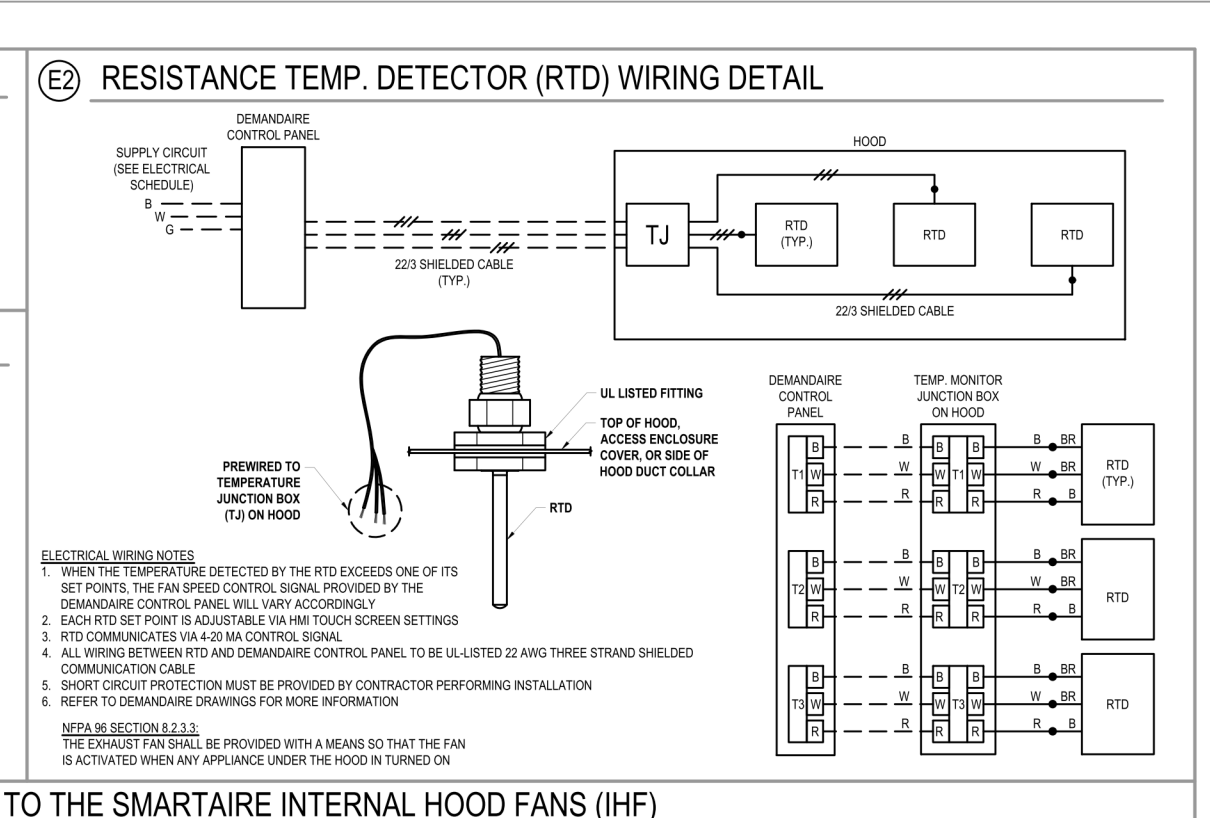
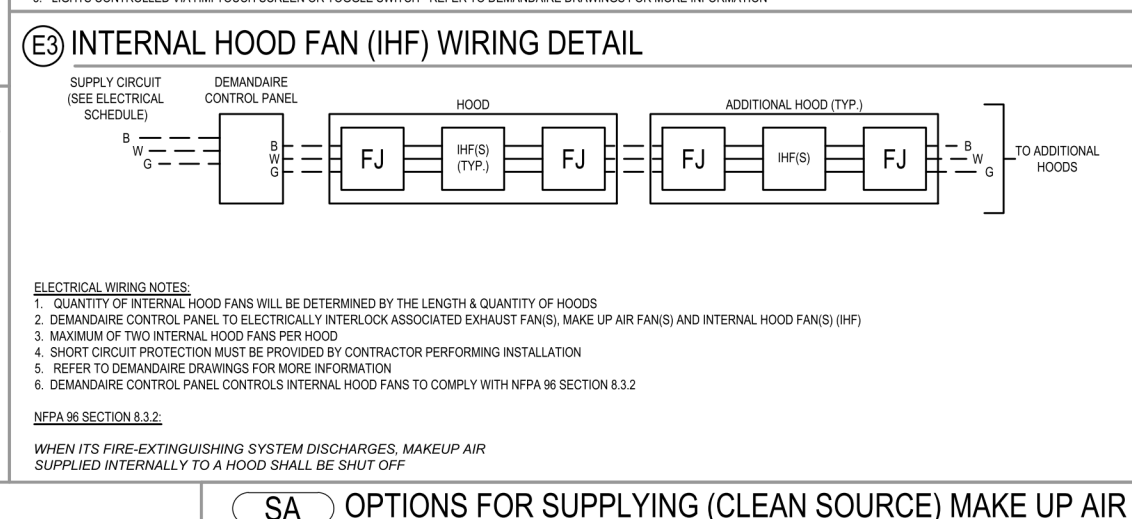
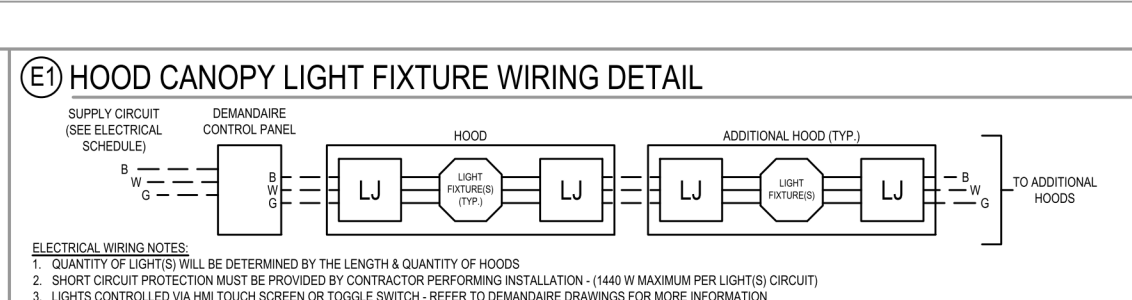
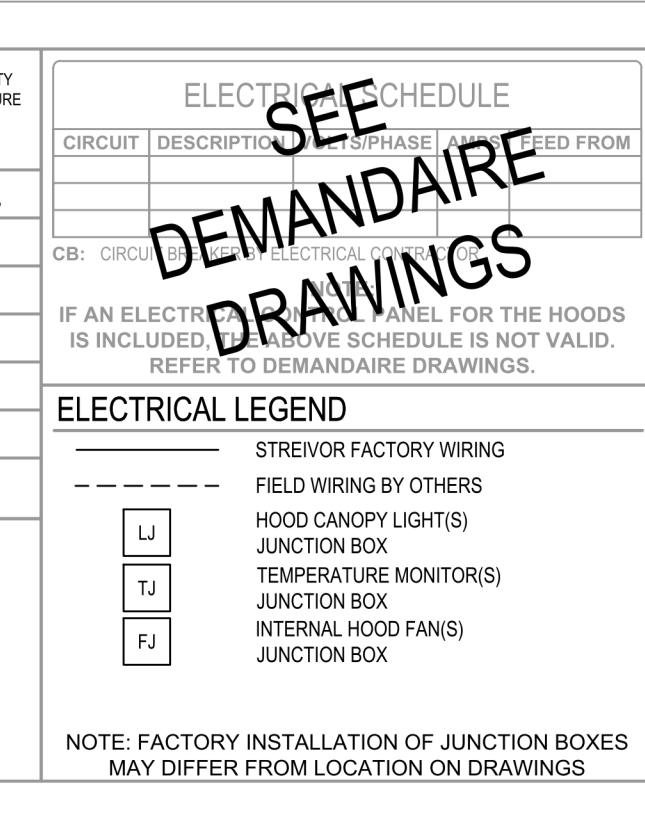
NO.	MODEL	L	W	H	WEIGHT	SPEC. CFM	SP	CFM/FT	MIN.	MAX.	SIDE	FRONT	MAX.
A1L	SAWCBD 1356324	135	63	24	928	2025	0.55	180	36	48	6	6	450
A1R	SAWCBD 1056324	105	63	24	736	1575	0.55	180	36	48	6	6	450

HOOD SCHEDULE				EXHAUST				DIST. FROM COOKING SURFACE TO LOWER EDGE OF HOOD (OHT)				MINIMUM OVERHANG OPENINGS			EQUIP. DUTY TEMPERATURE	
NO.	MODEL	L	W	H	WEIGHT	SPEC. CFM	SP	CFM/FT	MIN.	MAX.	SIDE	FRONT	MAX.	OH2	OH3	MAX.
A1L	SAWCBD 1356324	135	63	24	928	2025	0.55	180	36	48	6	6	450			
A1R	SAWCBD 1056324	105	63	24	736	1575	0.55	180	36	48	6	6	450			

**HOOD CANOPY MATERIAL: ALL 304 SERIES STAINLESS STEEL**

**HOOD LEGEND**

1 ALL WELDED ENCLOSURE	5 CONTAINMENT PANEL: LIGHT DUTY	9 8" ROUND INTERNAL HOOD FAN (HFF) COLLAR WITH UL LISTED FIRE DAMPER 6"x6"
2 16 GA. SIDES, REMAINDER OF HOOD TO BE NO LESS THAN 18 GA.	6 ENCLOSURE PANEL: INCLUDED	10 8" ROUND HFF SUPPLY DUCT (SHIPPED LOOSE): INCLUDED
3 PITCHED GREASE DRIP TRAY	7 12" HOOD OVERHANG IS RECOMMENDED FOR ALL HEAVY DUTY COOKING APPLIANCES	11 INTERNAL HOOD FAN W/SPEED CONTROL
4 ENCLOSED METAL CONTAINER		12 SEE ELECTRICAL SCHEDULE - CONSULT FACTORY FOR ALTERNATE INPUT POWER LOCATIONS



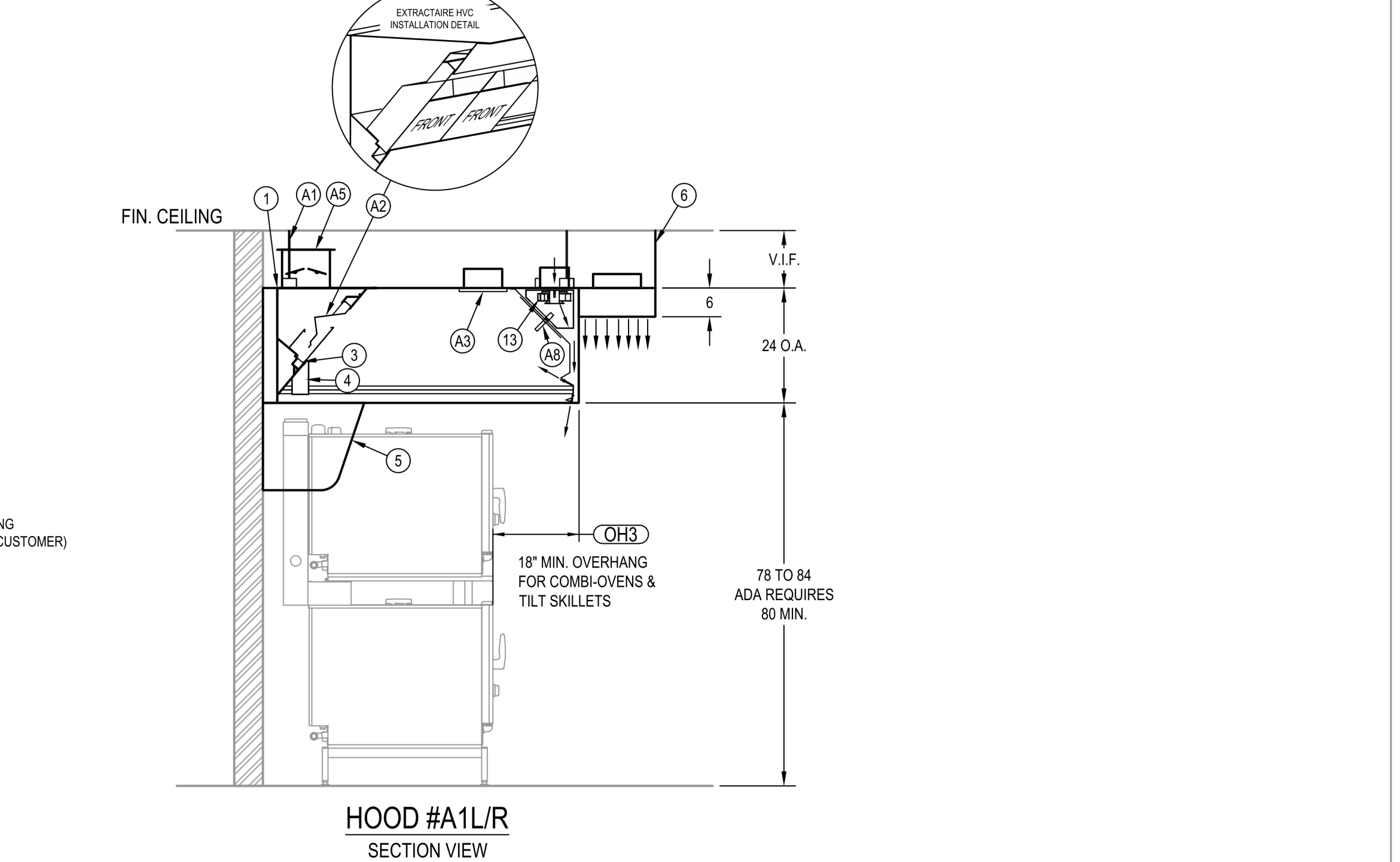
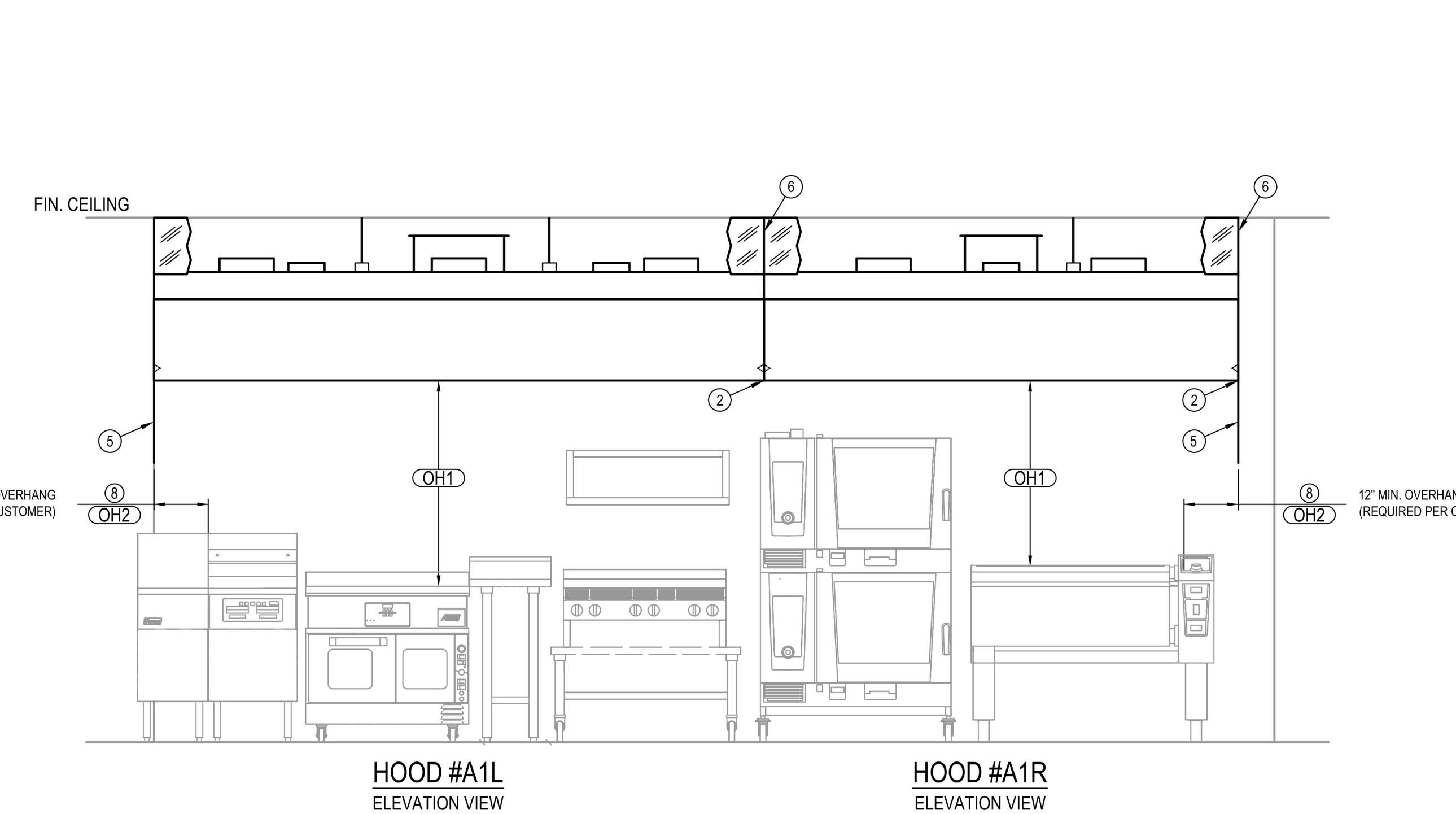
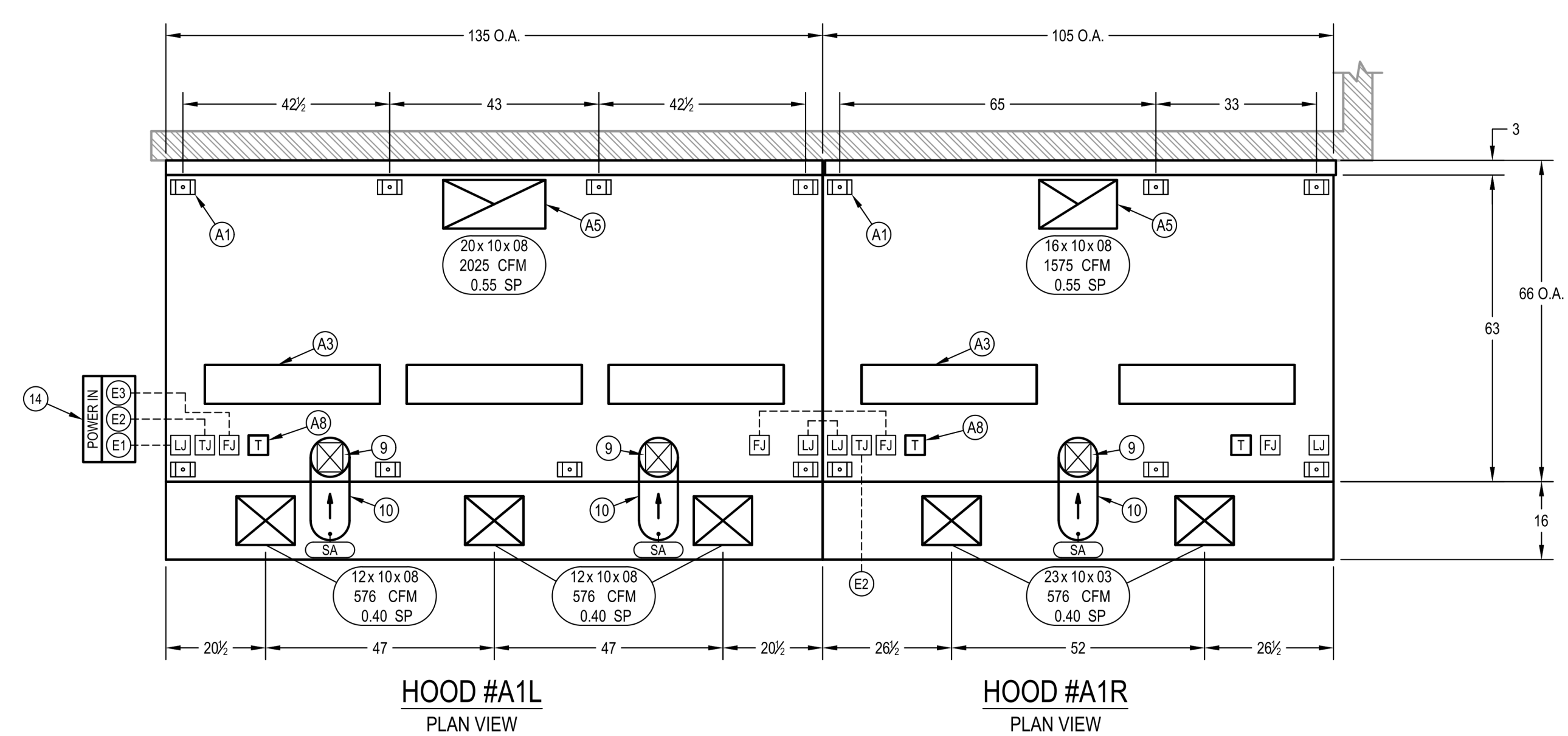
**VERIFY THE FOLLOWING:**

- ALL DIMENSIONAL INFORMATION, MOUNTING LOCATIONS & CLEARANCES.
- THE LOCATION & TYPE OF COOKING EQUIPMENT.

**APPROVED FOR FABRICATION**

APPROVED: \_\_\_\_\_ DATE: \_\_\_\_\_

NOTE TO REVIEWER: ANY CHANGES IN COOKING EQUIPMENT, SUCH AS EQUIPMENT POSITION, TYPE AND/OR INCREASE IN ENERGY OUTPUT MAY AFFECT EXHAUST AIRFLOW. STREIVOR AIR SYSTEMS MUST BE NOTIFIED OF ANY CHANGES THAT OCCUR PRIOR TO FABRICATION. A RE-ENGINEERING OF THE EXHAUST AIRFLOW MAY BE REQUIRED.



**GENERAL NOTES:**

NOTES TO ARCHITECT AND/OR CONTRACTOR: STREIVOR, INC. (STREIVOR AIR SYSTEMS, STREIVOR STAINLESS) IS A SPECIALIST IN THE LAYOUT AND DESIGN OF KITCHEN VENTILATION SYSTEMS, AND IN NO WAY PURPORTS TO BE ARCHITECTS OR ENGINEERS.

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**PRE-INSTALLATION**

OBTAIN, READ AND UNDERSTAND STREIVOR'S HOOD INSTALLATION, OPERATION AND MAINTENANCE MANUAL PRIOR TO INSTALLATION, STARTUP OR BALANCING.

**INSTALLATION**

ALL INSTALLATION, STARTUP AND BALANCING MUST BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH ALL APPLICABLE PRE-EXISTING CODES AND STANDARDS.

**STANDARD NFPA 96 HOOD CLEARANCES**

10' TO NON-COMBUSTIBLE MATERIALS  
 3' TO LIMITED-COMBUSTIBLE MATERIALS  
 18" TO COMBUSTIBLE MATERIALS

**OVERHEAD CLEARANCES**

10' CLEARANCE IS REQUIRED ABOVE THE HOOD

**REDUCED CLEARANCES**

REDUCED CLEARANCES MAY BE AVAILABLE. CONSULT FACTORY FOR REDUCED CLEARANCE OPTIONS.

**TEST AND BALANCE**

THE SPECIFIED EXHAUST CFMS LISTED ON THIS DRAWING MUST BE MET DURING TEST AND BALANCE OF THE HOOD SYSTEM(S).

VARIANCE EXHAUST = -0% +10%  
 VARIANCE SUPPLY = -10% -0%

**STREIVOR™ AIR SYSTEMS**

**"STRIVING FOR EXCELLENCE"**

2150 KITTY HAWK ROAD, LIVERMORE, CA 94551  
 PHONE: (925) 960-9090 FAX: (925) 960-9055  
 WWW.STREIVOR.COM

PROJECT: GOOGLE POR

REALFOOD HS&D

HOOD #: A1LR  
 DATE: 03/09/22  
 DRAWN BY: JML  
 CHECKED BY: ---  
 CONSULTANT: REALFOOD HS&D  
 SCALE: UNLESS OTHERWISE NOTED 1" = 1'-0"  
 (THIS DOES NOT MEASURE 1" = 1'-0" UNLESS OTHERWISE NOTED)

DESCRIPTION	DATE	INT
REMOVED HOOD J10	08/08/23	LRH
REVISED HOODS	08/23/23	SVB
---	---	---
---	---	---
---	---	---

DRAWING: H-01  
 SHEET 01 OF 02  
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**HDR** HDR, ENGINEERING INC. 1917 SOUTH 67th STREET OMAHA, NEBRASKA 68106 (402) 399-1000 CA-0443

**DLR GROUP** DLR GROUP 6457 FRANCES ST., STE. 200 OMAHA, NE 68106 (402) 742-4200

**Kimley Horn** KIMLEY-HORN & ASSOC. INC. 1437 S BOULDER AVE. TULSA, OK 74119 (918) 380-8868

**CONFIDENTIAL CLIENT ISSUE FOR CONSTRUCTION**

**KEY PLAN (AREAS)**

**REVISIONS**

NO.	DATE	DESCRIPTION
1	2026-04-03	ISSUE FOR CONSTRUCTION - HUB

DRAWN: Author  
 APPROVED: Approver

**CYL-HUB**

PROJECT ADDRESS: TULSA COUNTY, OK

PROJ. NO. 10438332

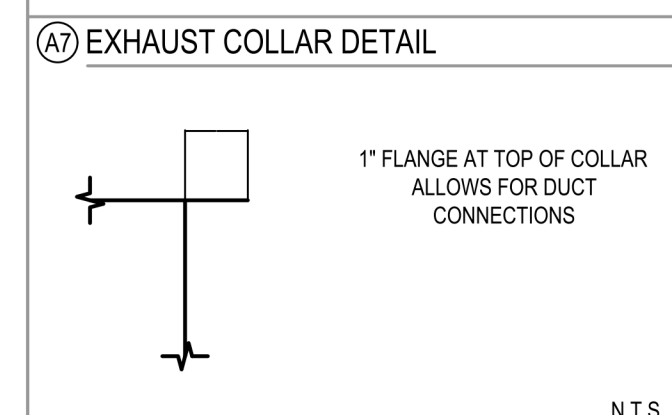
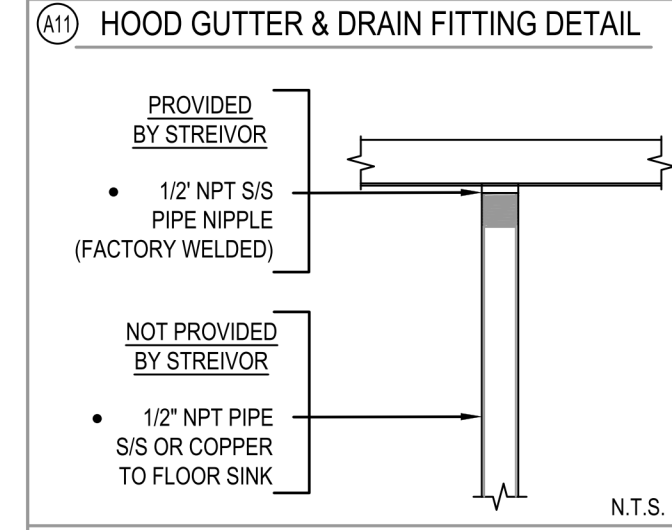
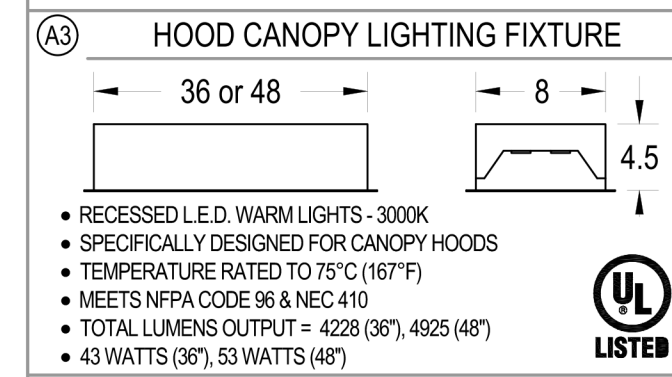
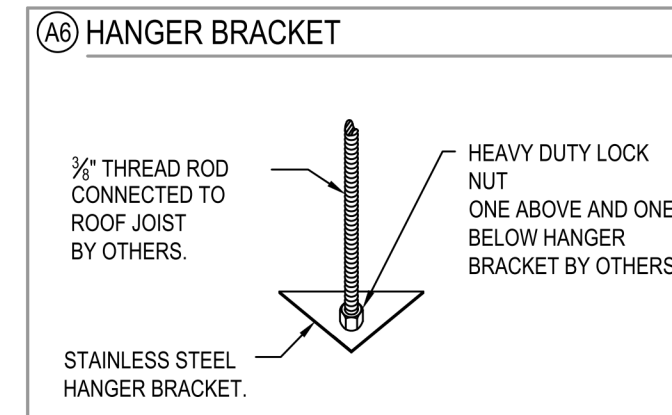
**MECHANICAL DETAILS**

SCALE:

SHEET NUMBER: **FS-800**

PHASE: ISSUE FOR CONSTRUCTION - HUB

# NOT TO SCALE - FOR REFERENCE ONLY



**EXHAUST COLLAR APPROVAL**

OPTIONS

SHIP COLLAR LOOSE (THE PURCHASER ACCEPTS THE OBLIGATION AND COST OF CUTTING/WELDING COLLAR)

WELD COLLAR TO HOOD (DIMENSIONS REQUIRED)

**DRAWING APPROVAL**

THIS DRAWING MUST BE REVIEWED, SIGNED & RETURNED TO STREIVOR AIR SYSTEMS PRIOR TO THE START OF FABRICATION.

**VERIFY THE FOLLOWING:**

- ALL DIMENSIONAL INFORMATION, MOUNTING LOCATIONS & CLEARANCES.
- THE LOCATION & TYPE OF COOKING EQUIPMENT.

**APPROVED FOR FABRICATION**

APPROVED  APPROVED AS NOTED

REVISE & RESUBMIT

APPROVED BY \_\_\_\_\_ DATE \_\_\_\_\_

**NOTE TO REVIEWER:**

ANY CHANGES IN COOKING EQUIPMENT SUCH AS EQUIPMENT POSITION, TYPE AND/OR INCREASE IN ENERGY OUTPUT MAY AFFECT EXHAUST AIRFLOW. STREIVOR AIR SYSTEMS MUST BE NOTIFIED OF ANY CHANGES THAT OCCUR PRIOR TO FABRICATION. A RE-ENGINEERING OF THE EXHAUST AIRFLOW MAY BE REQUIRED.

**HOOD SCHEDULE**

NO.	MODEL	L	W	H	WEIGHT	SPEC. CFM	SP	CFM/FT	MIN.	MAX.	SIDE	FRONT	MAX.
D3	DMH 1325720.5	132	57	20.5	445	2200	0.50	200	N/A	N/A	8	8	N/A

**EXHAUST**

DIST FROM COOKING SURFACE TO LOWER EDGE OF HOOD:	MINIMUM OVERHANG (FEET/INCHES):	EQUIP. DUTY TEMPERATURE:
OH1	OH2	OH3

**HOOD CANOPY MATERIAL: ALL 304 SERIES STAINLESS STEEL**

**HOOD LEGEND**

(1) ALL WELDED ENCLOSURE

(6) ENCLOSURE PANEL - INCLUDED

(14) SEE ELECTRICAL SCHEDULE - CONSULT FACTORY FOR ALTERNATE INPUT POWER LOCATIONS

**ELECTRICAL SCHEDULE**

CIRCUIT	DESCRIPTION	VOLTS/PHASE	AMPS	FEED FROM
E1	LIGHTS (D3)	120/1	2	C13

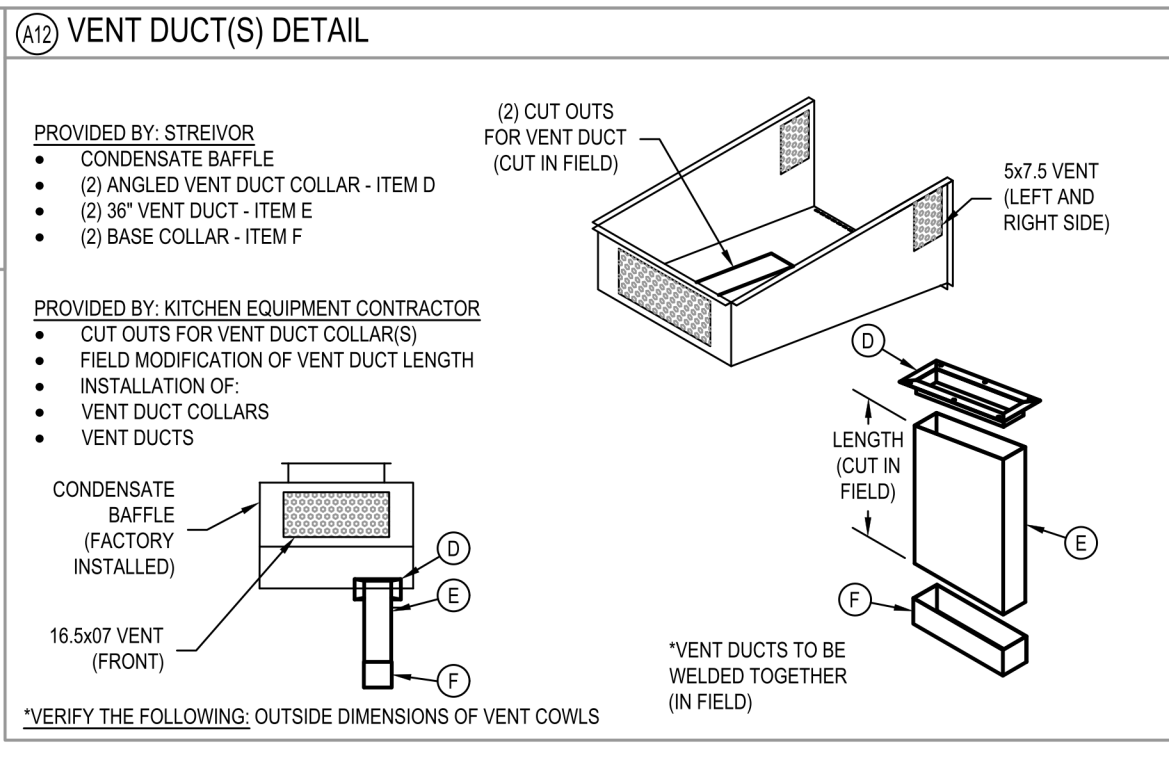
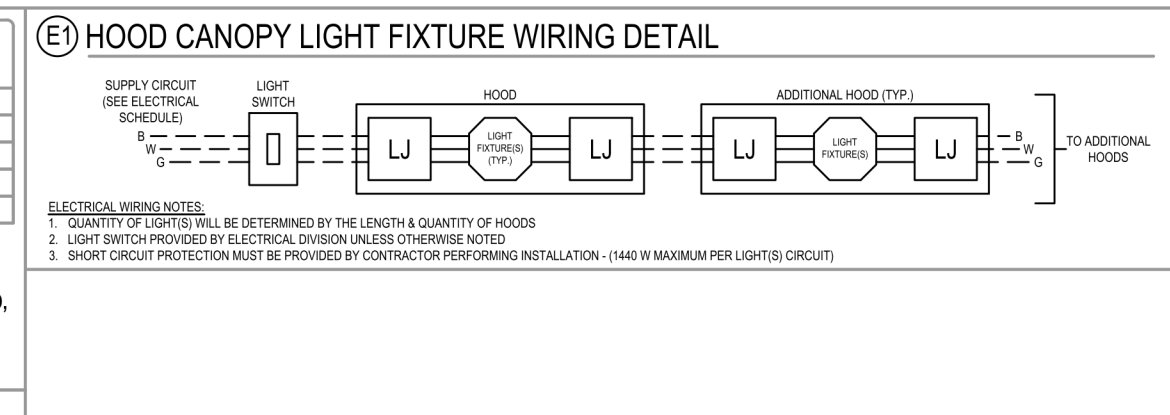
**ELECTRICAL LEGEND**

STREIVOR FACTORY WIRING

FIELD WIRING BY OTHERS

HOOD CANOPY LIGHT(S) JUNCTION BOX

NOTE: FACTORY INSTALLATION OF JUNCTION BOXES MAY DIFFER FROM LOCATION ON DRAWINGS



**GENERAL NOTES:**

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**STANDARD NFPA HOOD CLEARANCES**

2" TO NON-COMBUSTIBLE MATERIALS

2" TO LIMITED-COMBUSTIBLE MATERIALS

18" TO COMBUSTIBLE MATERIAL

**OVERHEAD CLEARANCES**

10" CLEARANCE IS REQUIRED ABOVE THE HOOD

**REDUCED CLEARANCES**

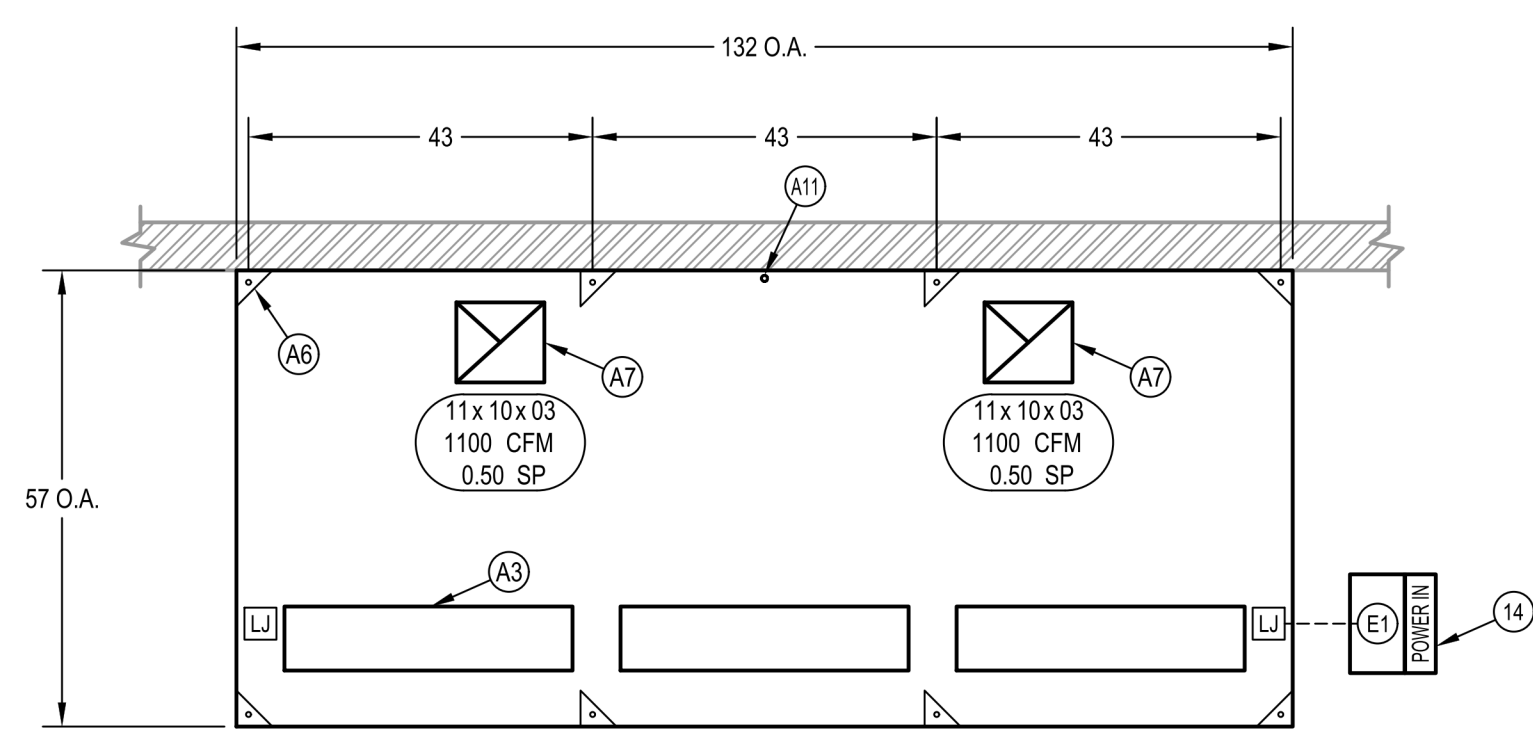
REDUCED CLEARANCES MAY BE AVAILABLE. CONSULT FACTORY FOR REDUCED CLEARANCE OPTIONS.

**TEST AND BALANCE**

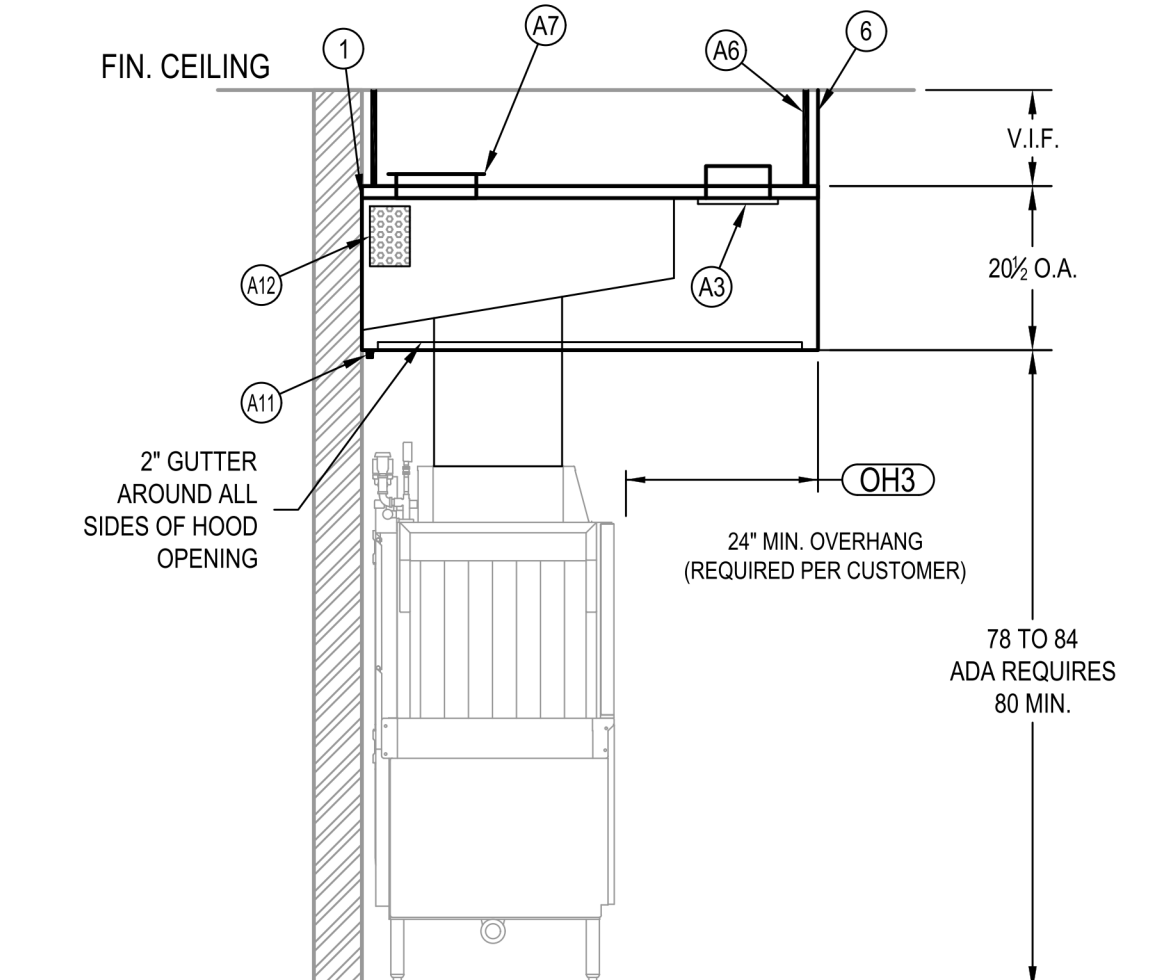
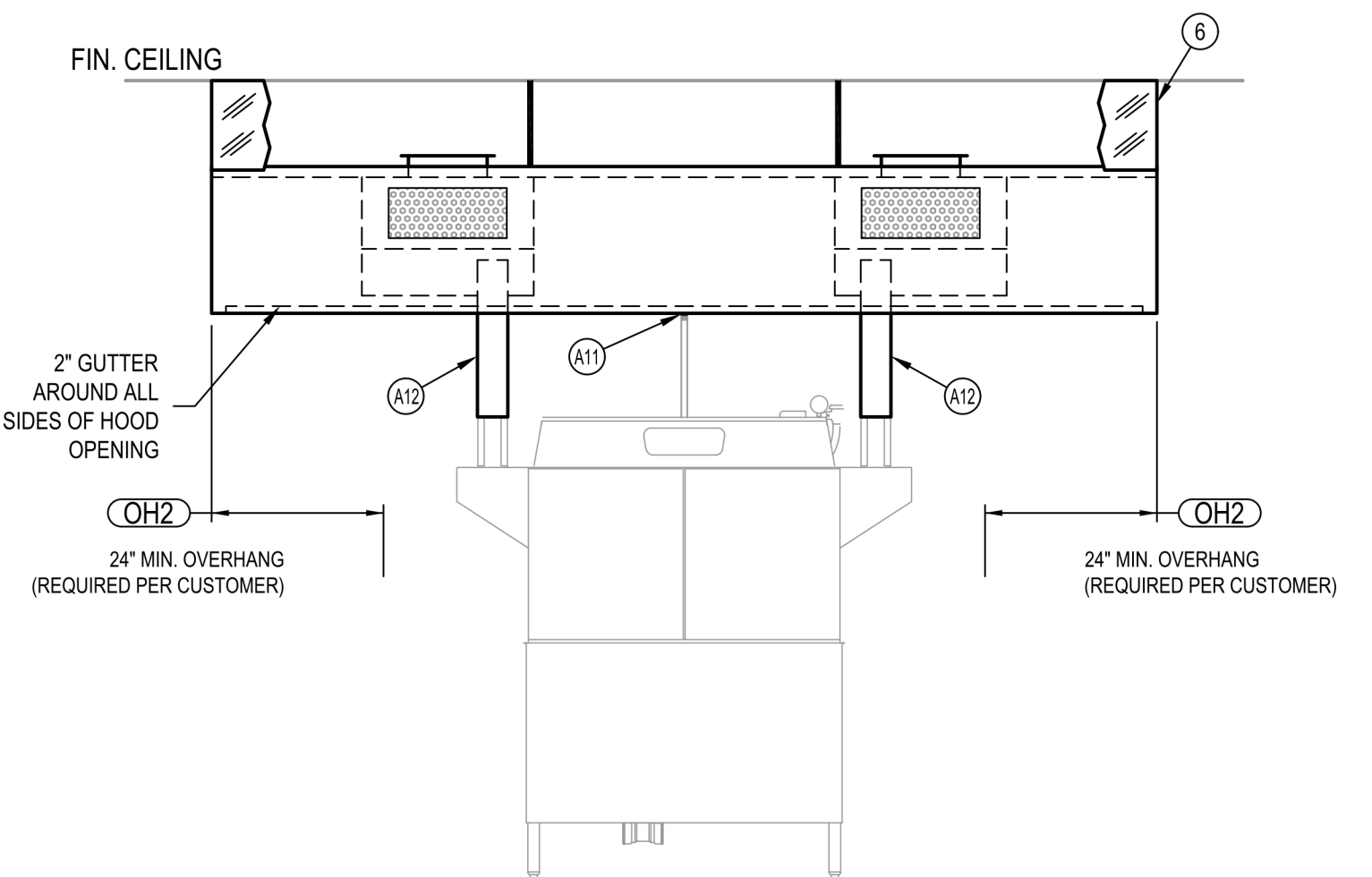
THE SPECIFIED EXHAUST CFMS LISTED ON THIS DRAWING MUST BE MET DURING TEST AND BALANCE OF THE HOOD SYSTEM(S).

VARIANCE EXHAUST = -0% - +10%

VARIANCE SUPPLY = -10% - +10%



**HOOD #D3 NOT UL LISTED (NOT REQUIRED FOR TYPE 2)**



**STREIVOR™ AIR SYSTEMS**

**"STRIVING FOR EXCELLENCE"**

2150 KITTY HAWK ROAD, LIVERMORE, CA 94551

PHONE: (925) 960-9090 FAX: (925) 960-9055

WWW.STREIVOR.COM

**PROJECT:** GOOGLE POR

**REALFOOD HS&D**

HOOD #: D3

DATE: 03/09/2022

DRAWN BY: KCS

CHECKED BY: JML

CONSULTANT: REALFOOD HS&D

SCALE: (AS SHOWN OTHERWISE) 1/2" = 1'-0"

NO.	DESCRIPTION	DATE	INT.
1	REMOVED HOOD J10	08/08/23	LRH
2	REVISED HOOD	08/23/23	SWB
3	---	---	---
4	---	---	---

DRAWING: H-02

SHEET 02 OF 02

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**DLR GROUP** DLR GROUP 6457 FRANCES ST., STE. 200 OMAHA, NE 68106 (402) 742-4200

**Kimley Horn** KIMLEY-HORN & ASSOC. INC. 1437 S BOULDER AVE. TULSA, OK 74119 (918) 380-8868

**CONFIDENTIAL CLIENT ISSUE FOR CONSTRUCTION**

**KEY PLAN (AREAS)**

**REVISIONS**

NO.	DATE	DESCRIPTION
1	2026-04-03	ISSUE FOR CONSTRUCTION - HUB

**DRAWN:** Author

**APPRVD:** Approver

**CYL-HUB**

PROJECT ADDRESS: TULSA COUNTY, OK

PROJ. NO. 10438332

**MECH. DETAILS CONT.**

SCALE:

**SHEET NUMBER: FS-801**

PHASE: ISSUE FOR CONSTRUCTION - HUB

# NOT TO SCALE - FOR REFERENCE ONLY

## LISTINGS & STANDARDS

THIS WET CHEMICAL EXTINGUISHING SYSTEM IS ENGINEERED TO PROVIDE FIRE PROTECTION FOR RESTAURANT HOODS, DUCTS AND COOKING APPLIANCES. IS UL 300 LISTED AND IS TO BE INSTALLED IN ACCORDANCE WITH THE FOLLOWING STANDARDS:

- NFPA 17A 2017 EDITION
- NFPA 10 2018 EDITION
- NFPA 96 2017 EDITION



## SECTIONS & CODES

**NFPA 10 2018 EDITION**  
 (8.2.1) MAXIMUM TRAVEL DISTANCE SHALL NOT EXCEED 30 FT (9.1 M) FROM THE HAZARD TO THE EXTINGUISHER(S)

**NFPA 17A 2017 EDITION**  
 (2.2.1.1) EACH MANUAL ACTUATION DEVICE SHALL BE INSTALLED NO MORE THAN 48 IN. (1200 MM) AND NO LESS THAN 42 IN. (1067 MM) ABOVE THE FLOOR.

**NFPA 96 2017 EDITION**  
 (8.2.3.1) A HOOD EXHAUST FAN SHALL CONTINUE TO OPERATE AFTER THE EXTINGUISHING SYSTEM HAS BEEN ACTIVATED UNLESS FAN SHUTDOWN IS REQUIRED BY A LISTED COMPONENT OF THE VENTILATION SYSTEM OR BY THE DESIGN OF THE EXTINGUISHING SYSTEM.

(8.2.3.2) THE HOOD EXHAUST FAN SHALL START UPON ACTIVATION OF THE EXTINGUISHING SYSTEM IF THE EXHAUST FAN AND ALL COOKING EQUIPMENT SERVED BY THE FAN HAVE BEEN SHUT DOWN, UNLESS FAN SHUTDOWN IS REQUIRED BY A LISTED COMPONENT OF THE VENTILATION SYSTEM OR BY THE LISTING OF THE EXTINGUISHING SYSTEM.

(8.3.2) WHEN THE FIRE EXTINGUISHING SYSTEM ACTIVATES, MAKEUP AIR SUPPLIED INTERNALLY TO A HOOD SHALL BE SHUT OFF.

(10.4.1) UPON ACTIVATION OF ANY FIRE EXTINGUISHING SYSTEM FOR A COOKING OPERATION, ALL SOURCES OF FUEL AND ELECTRICAL POWER THAT PRODUCE HEAT TO ALL EQUIPMENT REQUIRING PROTECTION BY THAT SYSTEM SHALL AUTOMATICALLY SHUT OFF.

(10.4.3) ANY GAS APPLIANCES NOT REQUIRING PROTECTION BUT LOCATED UNDER VENTILATING EQUIPMENT WHERE PROTECTED APPLIANCES ARE LOCATED SHALL BE AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE EXTINGUISHING SYSTEM.

(10.4.4) SHUTOFF DEVICES SHALL REQUIRE MANUAL RESET.

(10.5.1.1) AT LEAST ONE MANUAL ACTUATION DEVICE SHALL BE LOCATED IN A MEANS OF EGRESS OR AT A LOCATION ACCEPTABLE TO THE AIA.

(10.5.1.2) THE MANUAL ACTUATION DEVICE SHALL CLEARLY IDENTIFY THE HAZARD PROTECTED.

**IBC 2018 EDITION**  
 (913.9) MANUAL ACTUATION SHALL BE ACCESSIBLE IN THE EVENT OF A FIRE. NOT LESS THAN ONE MANUAL ACTUATION DEVICE SHALL BE LOCATED NOT LESS THAN 9 FEET (2048 MM) AND NOT MORE THAN 20 FEET (6096 MM) FROM THE PROTECTED EXHAUST SYSTEMS. (IBC 2018: 904.12.1)

## INSTALLATION REQUIREMENTS

- ALL PIPE SHALL BE SCHEDULE 40 BLACK IRON, CHROME PLATED/SLEEVED WHERE EXPOSED.
- ALL CYLINDER SYSTEMS SHALL HAVE 3/8" SUPPLY LINES AND 3/8" BRANCH LINES.
- ALL WIRE ROPE SHALL BE 1/8" STAINLESS STEEL AND RUN THROUGH 1/2" DIRT CONDUIT.
- ALL LISTED CORNER PULLERS REQUIRED WHENEVER THE STAINLESS STEEL CABLE DIRECTION CHANGES.
- ALL EQUIPMENT WITH FIRE PROTECTION MUST BE SECURED TO FLOOR, NOT BY STREIVOR.
- SWIVEL ADAPTERS MAY BE ADDED TO NOZZLES FOR UP TO 30° ROTATION.

## SYSTEM #1

HOOD #A1L				
ZONE COVERAGE	COVERAGE DESCRIPTION	NOZZLE	QTY.	FLOW POINTS
DUCT	DUCT	--	--	#
PLENUM	PLENUM	--	--	#
GRIDDLE	GRIDDLE	--	--	#
RANGE	RANGE	--	--	#
FRYER	FRYER	--	--	#

HOOD #A1R				
ZONE COVERAGE	COVERAGE DESCRIPTION	NOZZLE	QTY.	FLOW POINTS
DUCT	DUCT	--	--	#
PLENUM	PLENUM	--	--	#
TILT SKILLET	TILT SKILLET	--	--	#

### CYLINDER/PIPING LIMITATIONS

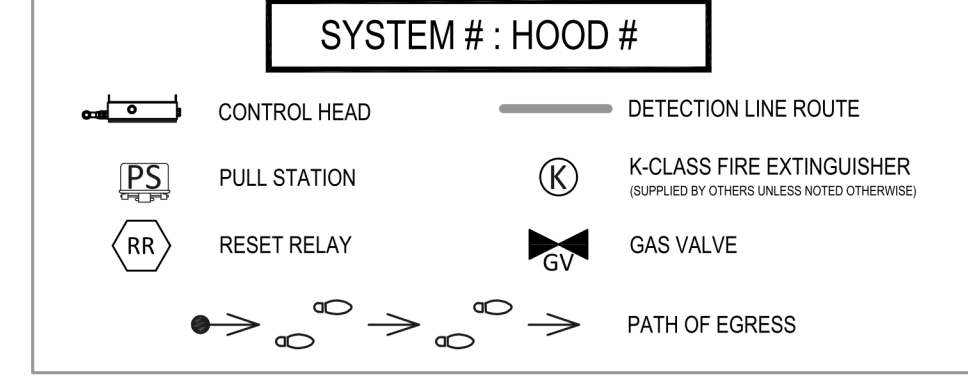
CYLINDER	FLOW POINTS	TOTAL		FIRST TO LAST NOZZLE	
		LENGTH*	VOLUME	LENGTH*	VOLUME
PCL-460	15	69.33 FT	2900 ML	53.33 FT	2000 ML
PCL-460	14	90.67 FT	3400 ML	80.00 FT	3000 ML
PCL-300	10	50.93 FT	1910 ML	30.00 FT	1125 ML
PCL-160	5	40.00 FT	1500 ML	16.00 FT	600 ML

### CABLE/LINE LIMITATIONS

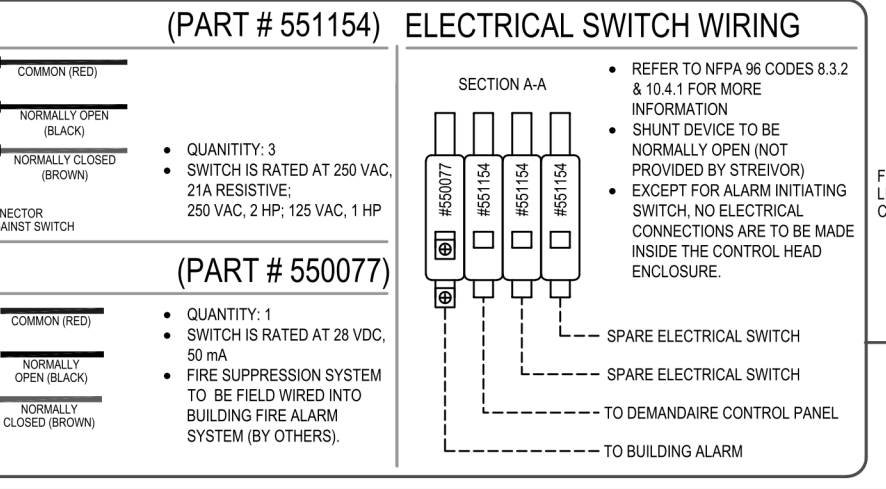
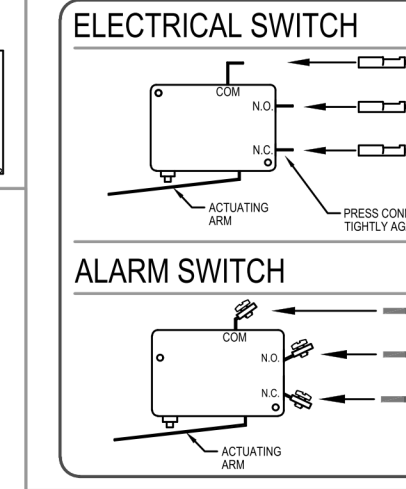
ITEM	LENGTH (MAX.)	PULLER(S) (MAX.)	BRACKETS (MAX.)
FUSIBLE LINK (pg. 4-5)	150.00 FT	40	20
PULL STATION(S) (pg. 4-9)	150.00 FT	40	N/A
GAS VALVE(S) (pg. 4-10)	100.00 FT	30	N/A

PIPING NUMBERS REFERENCED FROM THE PYRO-CHEM FIRE SUPPRESSION SYSTEM TECHNICAL MANUAL.  
 \*CALCULATIONS BASED ON 3/8" PIPE (37.5MM FT) (SEE PG. 3-4).  
 \*\*THE STYLISH FUSIBLE LINK INCLUDES WITH SYSTEM (NOT SUPPLIED BY STREIVOR). FUSIBLE LINK TEMPERATURE RATING TO BE VERIFIED AND DETERMINED IN FIELD.

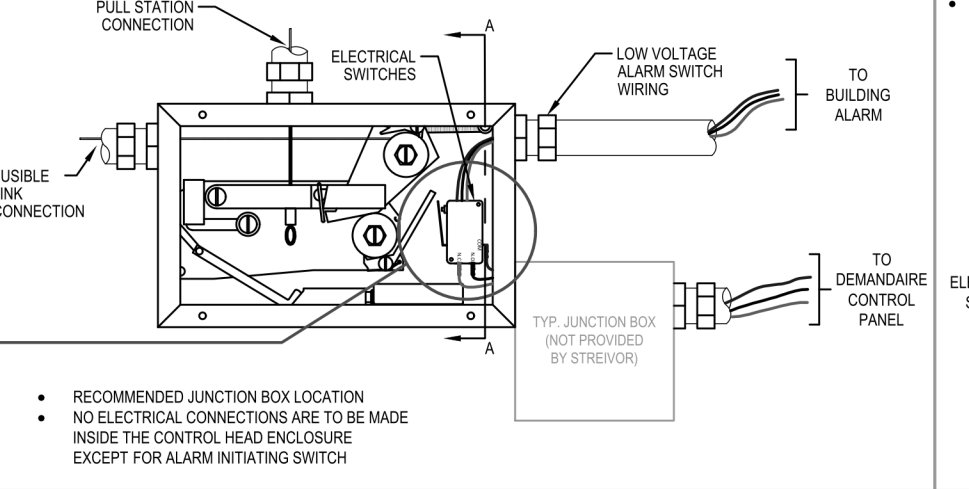
## LEGEND



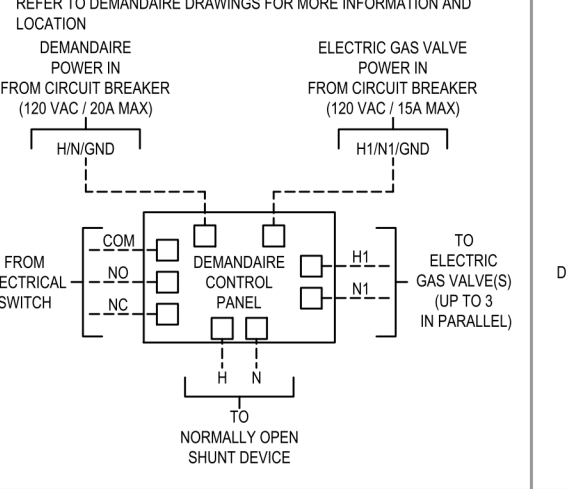
## NMCH3 CONTROL HEAD (PART # 551154)



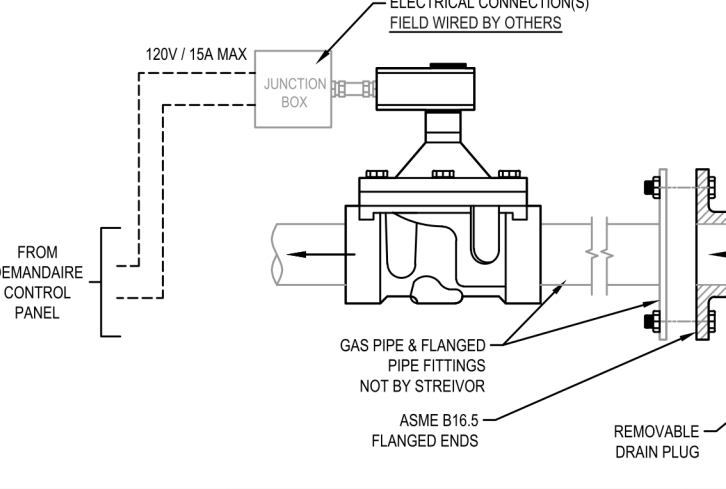
## DEMANDAIRE CONTROL PANEL (PART # 551203)



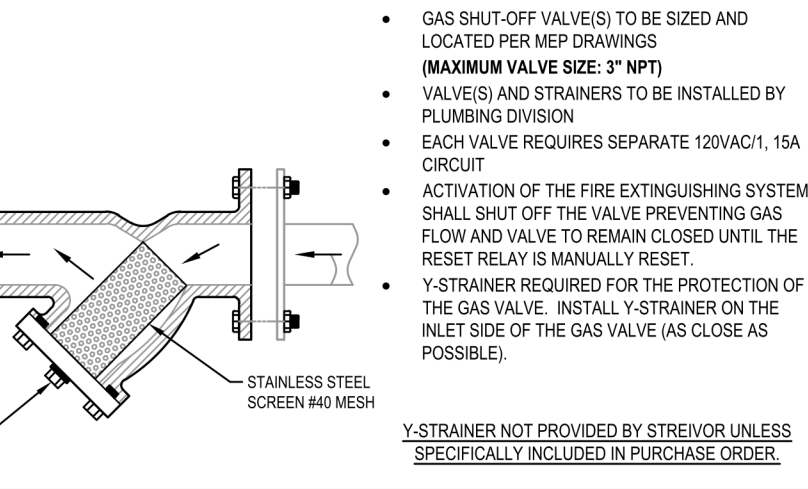
## ELECTRIC GAS SHUT-OFF VALVE & FLANGED Y-STRAINER



## PULL STATION (PART # 551074)



## FIRE SUPPRESSION SYSTEM CABINET

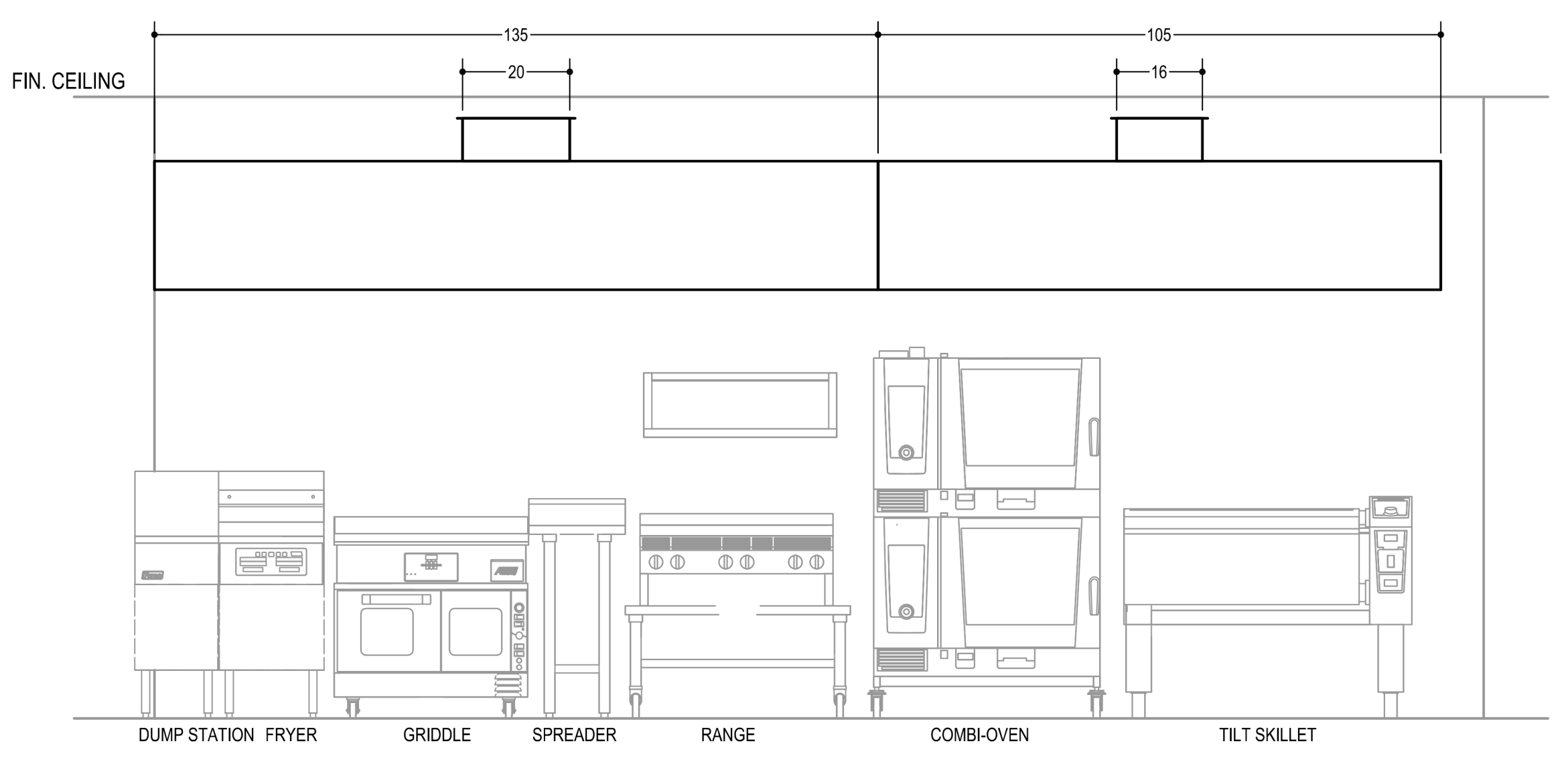
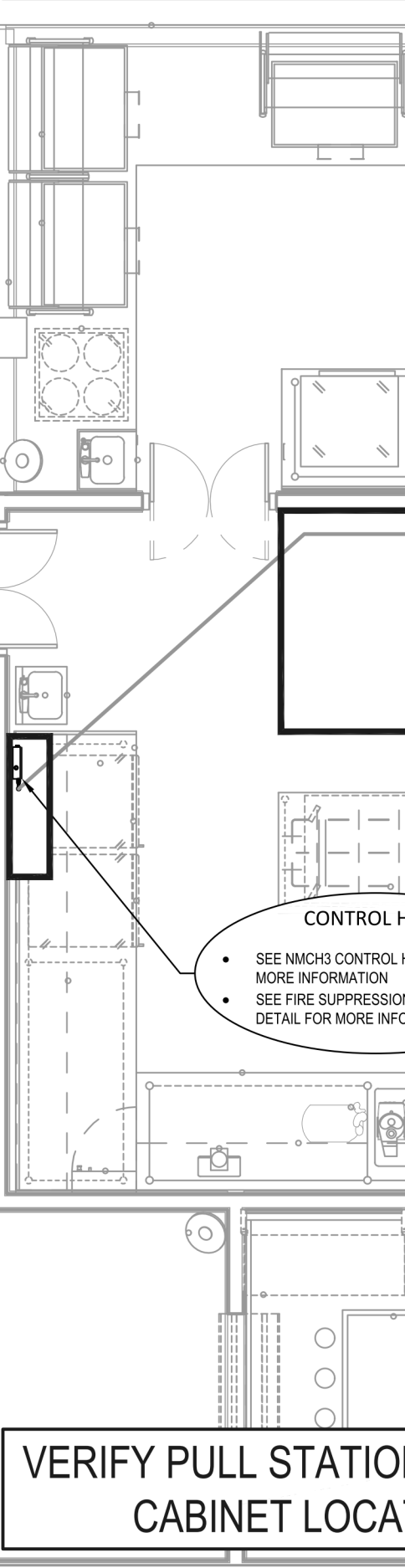


**NOTE: FIELD PIPING TO BE INSTALLED BY A STREIVOR APPOINTED FIRE INSTALLER**

## PYRO-CHEM FIRE SUPPRESSION SYSTEM

- HEAT SENSING DETECTORS LOCATED OVER APPLIANCES AND IN DUCT/PLENUM AREAS MONITOR COOKING TEMPERATURE.
- WHEN A FIRE OCCURS AND THE TEMPERATURE RATING OF THE DETECTOR IS EXCEEDED, THE FUSIBLE LINK FRACTURES AND TRIGGERS A MECHANICAL ACTIVATION OF THE CONTROL HEAD, RELEASING THE AGENT FROM THE PRESSURIZED CYLINDER.
- PYRO-CHEM'S HIGHLY CONCENTRATED LIQUID FIRE EXTINGUISHING AGENT, STORED IN A D.O.T. RATED STEEL CYLINDER, FLOWS THROUGH DISTRIBUTION PIPING TO APPLIANCE, DUCT, AND PLENUM AREAS.
- PRE-ENGINEERED PIPING INSTALLED IN ACCORDANCE WITH UL LISTED PARAMETERS TO DISTRIBUTE EXTINGUISHING AGENT TO NOZZLES.
- PYRO-CHEM'S PROPRIETARY NOZZLES, WITH CUSTOMIZED DISCHARGE PATTERNS DEVELOPED SPECIFICALLY FOR EACH APPLIANCE, DIRECT THE AGENT ACCURATELY TO ENSURE RAPID FIRE SUPPRESSION.
- REMOTE PULL STATION PROVIDES A MANUAL MEANS OF ACTIVATING THE SYSTEM.
- AUXILIARY OUTPUT FUNCTIONS (GAS SHUT-OFF VALVE) PROVIDE A MEANS TO INTERRUPT THE FLOW OF COOKING GAS.
- Y-STRAINER REQUIRED FOR THE PROTECTION OF THE GAS VALVE
- THE FIRE EXTINGUISHING AGENT CYLINDER AND MECHANICAL CONTROL HEAD CAN BE MOUNTED IN AN OEM STAINLESS STEEL ENCLOSURE WITH UL LISTED MOUNTING BRACKET
- JUNCTION BOX FOR NMCH3 CONTROL HEAD ELECTRICAL CONNECTIONS.
- STREIVOR'S DEMANDAIRE CONTROL PANEL MONITORS FIRE SUPPRESSION ELECTRICAL SWITCH AND SENDS APPROPRIATE CONTROL SIGNALS TO EXHAUST/SUPPLY FAN VFDs UPON ACTIVATION OF FIRE SUPPRESSION SYSTEM.
- STREIVOR'S HMI TOUCH SCREEN FOR DEMANDAIRE CONTROL PANEL.

## PATH OF EGRESS



SYSTEM #1 : HOOD #A1L  
ELEVATION VIEW - SCALE : 1/2" = 1'-0"

SYSTEM #1 : HOOD #A1R  
ELEVATION VIEW - SCALE : 1/2" = 1'-0"

## GENERAL NOTES:

NOTES TO ARCHITECT AND/OR CONTRACTOR:  
 STREIVOR, INC. (STREIVOR AIR SYSTEMS, STREIVOR STAINLESS) IS A SPECIALIST IN THE LAYOUT AND DESIGN OF KITCHEN VENTILATION SYSTEMS, AND IN NO WAY PURPORTS TO BE ARCHITECTS OR ENGINEERS.

THIS PLAN IS SUBMITTED FOR THE CONVENIENCE OF THE ARCHITECT AND/OR CONTRACTOR AND IS DONE FROM AVAILABLE ARCHITECTURAL INFORMATION. ALL MEASUREMENTS ARE SUBJECT TO PHYSICAL VERIFICATION AND ANY DEVIATIONS OR DISCREPANCIES SHALL BE DIRECTED TO THE ATTENTION OF STREIVOR, INC. IN WRITING.

STREIVOR, INC. ACCEPTS NO RESPONSIBILITY FOR WORK DONE BY SAID ARCHITECT OR GENERAL CONTRACTOR OR THEIR REPRESENTATIVES OR SUBCONTRACTORS, AND WILL NOT STAND ANY EXPENSE FOR CHANGES MADE NECESSARY DUE TO LOCAL BUILDING CODES, ORDINANCES, STRUCTURAL CONDITIONS, OR BY ANY SUBSTITUTIONS OR CHANGES IN EQUIPMENT SHOWN ON THIS PLAN.

ANY ERRORS, AMBIGUITIES OR OMISSIONS IN THIS PLAN OR SPECIFICATIONS SHALL BE REPORTED TO STREIVOR, INC. FOR CORRECTIONS BEFORE ANY OF THE WORK IS STARTED. UNLESS EXPRESSLY STIPULATED, NO ADDITIONAL ALLOWANCE WILL BE MADE IN FAVOR OF THE OWNER OR CONTRACTOR, BY VIRTUE OF ERROR, AMBIGUITY OR OMISSION WHICH SHOULD HAVE BEEN DISCOVERED DURING THE PREPARATION OF BID ESTIMATES, AND DIRECTED TO THE ATTENTION OF STREIVOR, INC. IN A TIMELY MANNER.

**STREIVOR™ AIR SYSTEMS**

**"STRIVING FOR EXCELLENCE"**

2150 KITTY HAWK ROAD, LIVERMORE, CA 94551  
 PHONE: (925) 960-9090 FAX: (925) 960-9055  
 WWW.STREIVOR.COM

PROJECT: GOOGLE POR

REALFOOD HS&D

ITEM # \_\_\_\_\_ FSS

SYSTEM #: 1

HOOD #: A1L & A1R

DATE: 03/11/2022

DRAWN BY: KCS

CHECKED BY: JML

CONSULTANT: REALFOOD HS&D

SCALE: UNLESS OTHERWISE NOTED: 1/2" = 1'-0"

REVISIONS:

NO.	DATE	DESCRIPTION
1	08/08/23	REMOVED HOOD #1/0
2	08/08/23	SWB
3	08/23/23	JML
4		
5		

DRAWING: **F-01**

SHEET 01 OF 01

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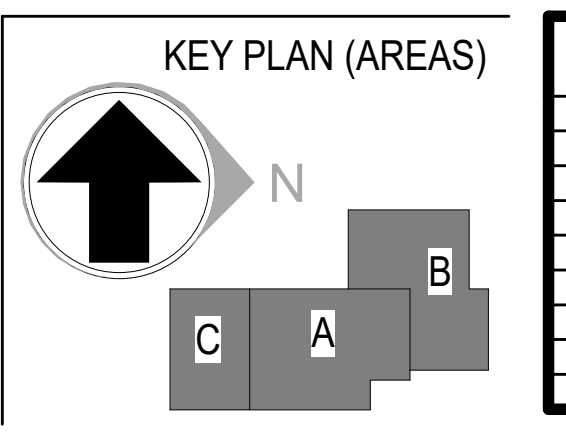
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HDR, ENGINEERING INC.  
1917 SOUTH 67th STREET  
OMAHA, NEBRASKA 68106  
(402) 399-1000  
CA-0443

DLR GROUP  
6437 FRANCES ST., STE. 200  
OMAHA, NE 68106  
(402) 742-4200

KIMLEY-HORN & ASSOC. INC.  
1437 S BOULDER AVE.  
TULSA, OK 74119  
(918) 380-8868

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ISSUE FOR CONSTRUCTION



### REVISIONS

NO.	DATE	DESCRIPTION
1	2026-04-03	ISSUE FOR CONSTRUCTION - HUB

DRAWN: Author  
 APPROVED: Approver

CYL-HUB

PROJECT ADDRESS:  
TULSA COUNTY, OK

PROJ. NO. 10438332

MECH. DETAILS CONT.

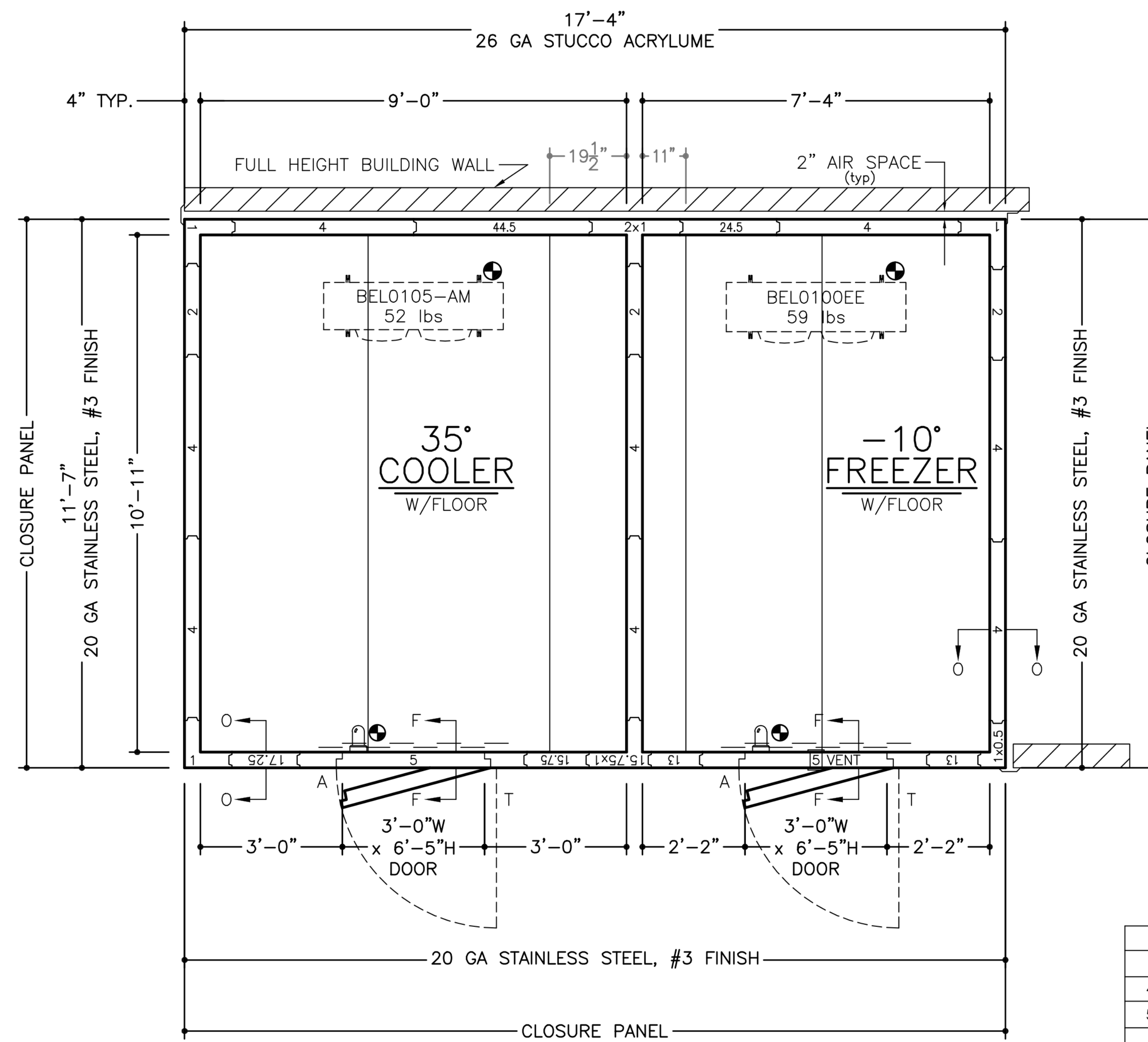
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SHEET NUMBER:  
**FS-802**

PHASE: ISSUE FOR CONSTRUCTION - HUB



NOT TO SCALE - FOR REFERENCE ONLY



**~SPECIFICATIONS~**

**BOX HEIGHT:** FREEZER - 9'-0" OVERALL (8'-1 5/8" INTERIOR)  
COOLER - 9'-0" OVERALL (8'-1 5/8" INTERIOR)

**CONSTRUCTION:** FOAMED IN PLACE  
NSF LISTED, STANDARD NO. 7

**INSULATION:** 4" URETHANE, FINISHED PANEL  
UL CLASSIFIED FLAME SPREAD 20  
CORE SMOKE DEVELOPED 250

**INSTALLATION:** INDOOR

**FLOOR:** FREEZER - STANDARD  
COOLER - STANDARD

**DOOR HARDWARE & ACCESSORIES:** (EACH DOOR)  
SMOOTH POLISHED DOOR HARDWARE  
DEADBOLT HANDLE W/KEYED CYLINDER LOCK, PADLOCK  
PROVISION & QUARTER TURN INSIDE RELEASE (EXTERIOR DOORS ONLY)  
FRAME HEATER WIRE  
HYDRAULIC DOOR CLOSER  
IC+ WALK-IN DOOR CONTROLLER AND ALARM SYSTEM INCLUDING:  
INTEGRATED LIGHT SWITCH WITH AUTOMATIC LIGHT OFF AND 3-WAY & 4-WAY CAPABILITY  
TEMPERATURE MONITOR AND LOGGER WITH HIGH TEMP. AND LOW TEMP. VISUAL AND AUDIO ALARM  
F OR C TEMPERATURE SELECTION  
INTEGRATED DRY CONTACT FOR ALARM SIGNALING & POWER FAILURE (1A @ 24VAC, 1A @ 30VDC)  
DOOR AND WINDOW HEATER CONTROL (WHEN SO EQUIPPED)  
HACCP PREVIEW VIA ONBOARD LCD SCREEN  
HACCP DOWNLOAD VIA USB  
WIFI CONNECTIVITY (INTERNET ENABLED WIFI NETWORK NEEDED)  
BATTERY BACKUP  
TEMPERATURE ALARM NOTIFICATION VIA EMAIL &/OR EMAIL TO SMS TEXT MESSAGES  
POWER FAILURE NOTIFICATION VIA EMAIL &/OR EMAIL TO SMS TEXT MESSAGES  
(FOR THIS FEATURE TO WORK THE LOCAL WIFI NETWORK MUST BE  
POWER PROTECTED AND WORKING AT THE TIME OF POWER FAILURE EVENT)  
AUTOMATIC AND ON DEMAND TRANSMISSION OF HACCP DATA VIA EMAIL  
ADAPTIVE SETTINGS  
AIR TEMPERATURE PROBE  
DOOR SWITCH TO ENABLE DOOR AJAR ALARM, DOOR AJAR NOTIFICATION VIA EMAIL &/OR  
EMAIL TO SMS TEXT MESSAGES, AND AUTOMATIC LIGHTS ON WHEN DOOR OPENS  
PANIC ALARM WITH ILLUMINATED PANIC BUTTON, ALARM BUZZER WITH LED,  
& NOTIFICATION VIA EMAIL &/OR EMAIL TO SMS TEXT MESSAGES  
4.5" STAINLESS STEEL FLUSH MOUNT DIAL THERMOMETER W/15" PROBE ~ 60" A.F.F. HINGE SIDE  
KASON SCREW-IN VAPOR PROOF LIGHT FIXTURE  
W/8.5 WATT PENNACIA LED BULB & GLOBE  
STRIP CURTAIN  
3 - SPRING LOADED CAM RISE HINGES  
1/10" DIAMOND ALUMINUM TREAD PLATE KICKPLATES @ 30" HIGH 1/8" & 0/8"  
KASON #1827 PRESSURE RELIEF VENT (FREEZER DOOR ONLY)

**ACCESSORIES:** (SHIPPED LOOSE)  
2 - PCS. TRIM ANGLE - 20 GA STAINLESS STEEL, #3 FINISH  
4 - 48" (1810LC) LED LIGHT FIXTURE(S) @ 40W EACH  
CLOSURE PANEL TO AN EXISTING CEILING (PER PLAN)  
20 GA STAINLESS STEEL, #3 FINISH

**METAL FINISHES:** INTERIOR & EXTERIOR DOOR PLUGS - 20 GA STAINLESS STEEL, #3 FINISH  
INTERIOR WALLS - WHITE .040 STUCCO ALUMINUM  
INTERIOR CEILING - SMOOTH WHITE .040 ALUMINUM (U.S.D.A.)  
EXPOSED EXTERIOR - 20 GA STAINLESS STEEL, #3 FINISH  
UNEXPOSED EXTERIOR - 26 GA STUCCO ACRYLUME  
EXTERIOR FLOOR & CEILING - 26 GA STUCCO ACRYLUME  
INTERIOR FLOOR - 14 GA GALVANIZED STEEL  
(NOT NSF APPROVED IF EXPOSED)

**REFRIGERATION:** U.L. LISTED, AIR COOLED, OUTDOORS

**FREEZER** CONDENSING UNIT: 1 - STD. PRE-ASSEMBLED REMOTE - HERMETIC-SCROLL  
2.25 HP MODEL NO. FFAL-A22Z-TFC-075 (R-448A)  
EVAPORATOR: 1 - MODEL NO. BEL0100BS6EE W/E.C. MOTORS & I.R.C.

**COOLER** CONDENSING UNIT: 1 - STD. PRE-ASSEMBLED REMOTE - HERMETIC-SCROLL  
1.75 HP MODEL NO. FFAP-A17Z-TFC-075 (R-448A)  
EVAPORATOR: 1 - MODEL NO. BEL0105BS6AM W/E.C. MOTORS & I.R.C.

**REFRIGERATION ACCESSORIES:** 2 - WINTERIZATION CONTROLS/LASA  
2 - COMPRESSOR COVERS  
2 - COMPRESSOR MOUNTING STANDS

**NOTE:** THE LARGEST ROOF/FLOOR PANEL ON THIS JOB IS 46.5" x 139".  
NOTE: THE LARGEST DOOR PANEL ON THIS JOB IS 57.5" x 100".  
CUSTOMER IS TO VERIFY THAT THIS PANEL SIZE  
WILL NOT CONFLICT WITH ANY JOB SITE RESTRICTIONS.  
NOTE: CUSTOMER IS TO VERIFY ALL DIMENSIONS,  
SECTIONS, DETAILS AND SPECIFICATIONS

FREEZER DOOR	
DOOR FRAME KWHR/DAY	2.016
COOLER DOOR	
DOOR FRAME KWHR/DAY	0.312

INSULATION R-VALUES		
PANEL TYPE	COOLER	FREEZER
4" WALLS, ROOFS & DOORS	R-29	R-32
5" WALLS, ROOFS & DOORS	R-36	R-40
FLOORS	R-25	R-28

ELECTRICAL DATA			
☉ = POINT OF ELECTRICAL CONNECTIONS.			
<b>FREEZER</b>			
CONDENSING UNIT:	208-230V/60/3φ	10.9/15.7/20.0	(RLA/MCA/MOP)
EVAPORATOR:	208-230v/60/1φ	1.5/9.5	AMPS
<b>COOLER</b>			
CONDENSING UNIT:	208-230V/60/3φ	11.5/14.4/20.0	(RLA/MCA/MOP)
EVAPORATOR:	208-230v/60/1φ	1.1	AMPS
WALK-IN DOORS:	115v/1φ	-	350w*

\*NOTE: ADD WATTAGE FOR EACH ADDITIONAL LIGHT FIXTURE IN ACCESSORIES.

ITEM #E1, E1.1, E1.2, E2, E2.1 & E2.2

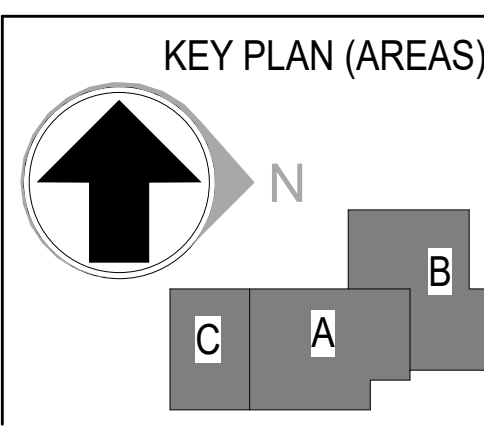
APPROVED SIGNATURE \_\_\_\_\_  
 APPROVED AS NOTED PRINT NAME \_\_\_\_\_  
 REVISE & RESUBMIT DATE \_\_\_\_\_

- Please verify that door swing and location are correct.
- If this walk-in is to be installed in a depression, or quarry tile is to be applied to the interior, depression depths or tile thickness must be specified to insure proper door height.
- All site preparation, floor or slab construction, plumbing, electrical connections (including control wiring) by others.
- ☉ Electrical: 115-60-1 required above latch side of each door, through ceiling, to operate frame heater and light.
- Special note to General Contractor and his Sub Contractor for quarry tile or concrete wearing floors: the sheet metal panel facings may be susceptible to staining due to excessive moisture created by hydration of concrete type materials. Therefore, it is absolutely necessary that each room be properly ventilated. Also note that special precautions must be taken when using muriatic acid due to effects hydrochloric acid fumes have on aluminum and stainless steel.
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<b>American Panel</b>			
AMERICAN PANEL CORPORATION 5800 S.E. 78th St. Ocala, Florida 34472 Ph. (352) 245-7055 Fax (352) 245-0726			
CUSTOMER: REALFOOD CONSULTING			
PROJECT: DATA CENTER POR PROTOTYPE - RENO, NV			
DATE: 3/9/22	DRAWN BY: PM/AM	P.O.#:	
SCALE: 5/16" = 1'-0"	PROPOSAL#: PD201491	JOB#:	SHEET 1 of 2

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NO.	DATE	DESCRIPTION
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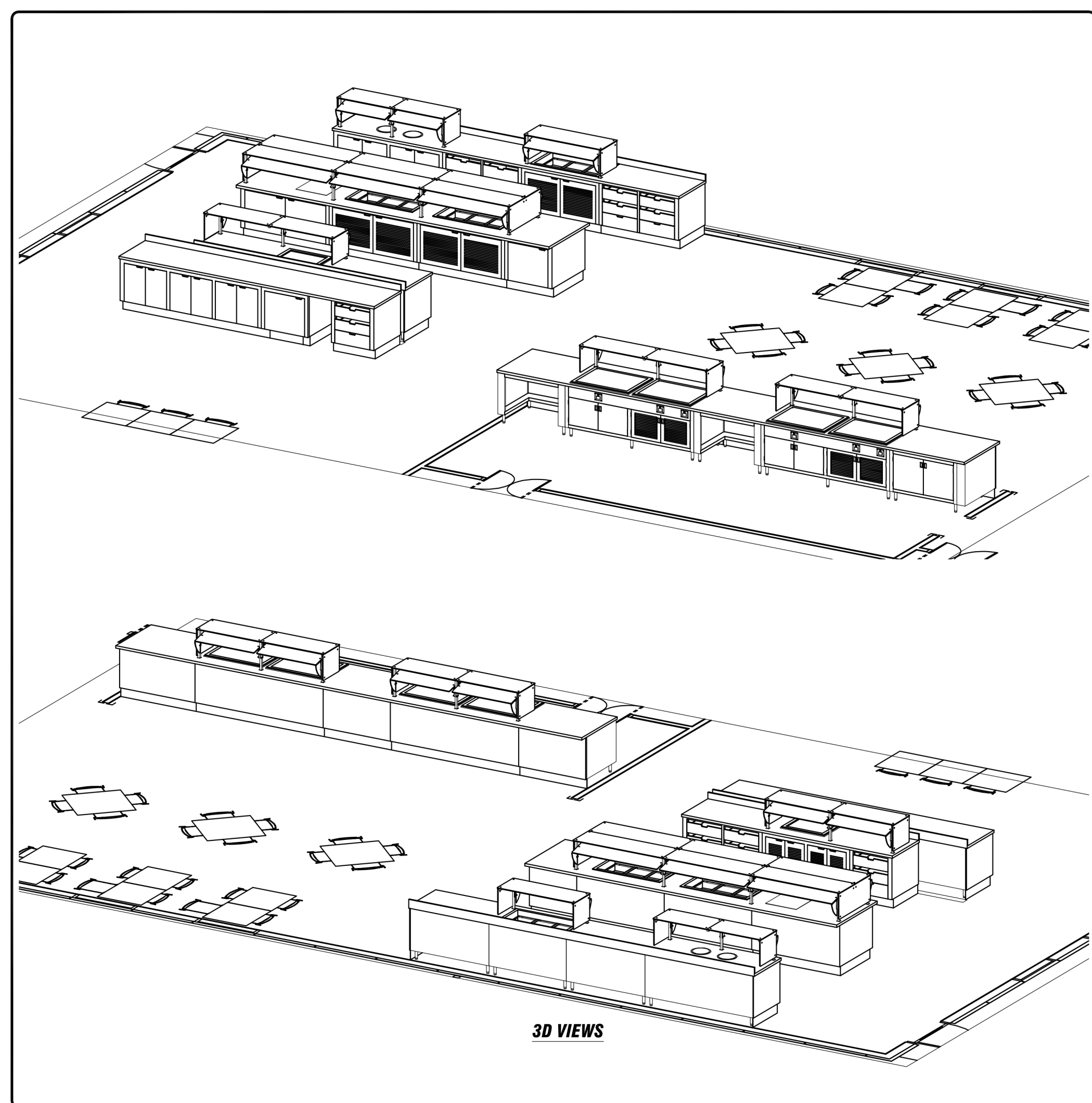
DRAWN:  
Author  
APPRVD:  
Approver

**CYL-HUB**  
PROJECT ADDRESS:  
TULSA COUNTY, OK  
PROJ. NO. 10438332

**REFRIGERATION DETAILS**  
SCALE:

SHEET NUMBER:  
**FS-810**  
PHASE: ISSUE FOR CONSTRUCTION - HUB

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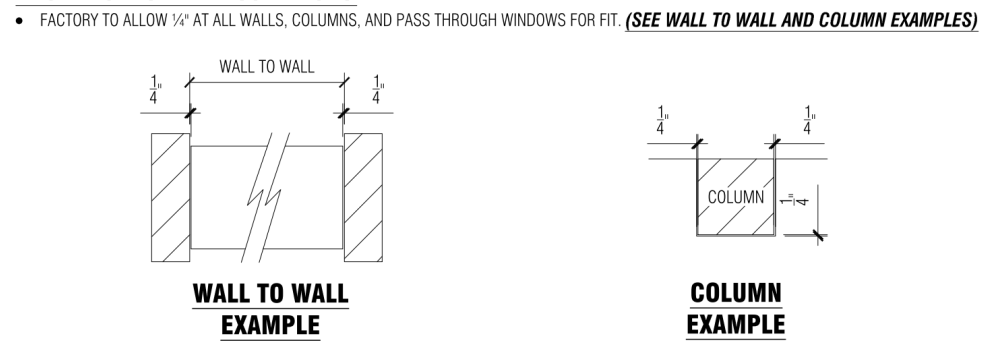
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STANDARD SERVING SYSTEM PRACTICES

- SOLID SURFACE TOPS AND TRAY SLIDES**
  - ALL SOLID SURFACE TOPS AND TRAY SLIDES WITH FIELD SEAMS SHALL **WALL SWP LOOSE** WHEN SPANNING MORE THAN ONE UNIT.
  - SOLID SURFACE TOPS AND TRAY SLIDES SPECIFIC TO SINGLE UNIT WALL SWP INSTALLED.
  - SOLID SURFACE TOPS AND TRAY SLIDES REQUIRE **4-POINT** WALLS. INSTALLER SPECIFIC TO PRODUCT MANUFACTURER.
- STAINLESS STEEL TOPS AND TRAY SLIDES**
  - THE MAXIMUM CONTINUOUS STAINLESS STEEL TOP LENGTH IS 14' 11" (2'-0"). BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
  - THE MAXIMUM CONTINUOUS STAINLESS STEEL TRAY SLIDE LENGTH IS 14' 11" (2'-0") BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
  - BOLTED OR WELDED FIELD JOINTS ARE REQUIRED AT ALL INTERED TRAY SLIDE CORNERS.

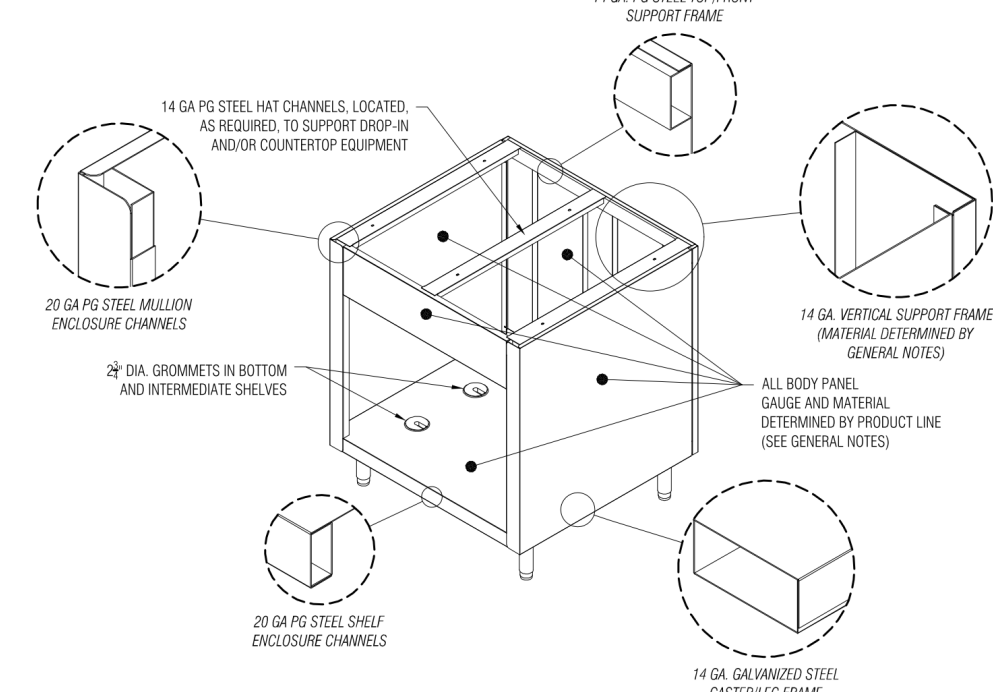
ALLOWANCE FOR FIELD CONDITIONS

- SECTION TO ALLOW FOR 1/4" WALLS, COLUMNS, AND PASS THROUGH WINDOWS FOR FIT. (SEE WALL TO WALL AND COLUMN EXAMPLES)



ELECTRICAL

- ALL 120V/240V/208V/480V AND 30 AMP NEMA #1-200 RECEPTACLES SHALL BE GFCI (GROUND FAULT CIRCUIT INTERRUPTER) TYPE RECEPTACLES PER DUKE MANUFACTURING STANDARD. **UNLESS SPECIFICALLY NOTED OTHERWISE ON THE DRAWING. (SEE SYMBOL LEGEND)**



SYMBOL LEGEND

DESCRIPTION	SYMBOL	DESCRIPTION	SYMBOL
RECEPTACLE	[Symbol]	RECEPTACLE	[Symbol]
RECEPTACLE LOCATION	[Symbol]	RECEPTACLE LOCATION	[Symbol]
EQUIPMENT TAG	[Symbol]	EQUIPMENT TAG	[Symbol]
VIEW TAG	[Symbol]	VIEW TAG	[Symbol]
VIEW ARROWS	[Symbol]	VIEW ARROWS	[Symbol]

**DUKE MANUFACTURING COMPANY**

1917 SOUTH 67TH STREET  
OMAHA, NE 68106  
(402) 399-1000  
CA-0443

**DATA CENTER FOR NASA**  
**REALFOOD CONSULTING**

DATE: 08/17/2023  
DRAWN BY: SD-146232  
CHECKED BY: [Blank]  
DATE: 08/17/2023  
DRAWN BY: SD-146232  
CHECKED BY: [Blank]

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THE FOLLOWING MUST BE VERIFIED PRIOR TO CONSTRUCTION

- ALL ELECTRICAL VOLTAGE AND PHASE OF DUKE HOT FOOD UNITS AND BUY-OUT EQUIPMENT IF APPLICABLE.
- ALL ELECTRICAL VOLTAGE AND PHASE OF DUKE HOT FOOD UNITS AND BUY-OUT EQUIPMENT IF APPLICABLE.
- ALL ELECTRICAL VOLTAGE AND PHASE OF DUKE HOT FOOD UNITS AND BUY-OUT EQUIPMENT IF APPLICABLE.

THURMA DUKE SERVING SYSTEMS

TOPS

- 2" QUARTZ TOPS W/ 2" BACKER BOARD TO BE CONTINUOUS W/ FIELD SEAMS AS NECESSARY.

BODIES & INTERIORS

- 4" X 4" FRAMED STRUCTURE OF 304/316 STAINLESS STEEL ENCLOSE CHAMBERS, BODY PANELS AND INTERIOR SHELVES.

MILLWORK DECOR PANELS AND DOORS

- DECOR PANELS SHALL BE 1/2" THICK COMBIBOND WITH 1/4" THICK LAMINATE.
- DECOR PANELS SHALL BE 1/2" THICK COMBIBOND WITH 1/4" THICK LAMINATE.
- DECOR PANELS SHALL BE 1/2" THICK COMBIBOND WITH 1/4" THICK LAMINATE.

LEGS

- 4" X 4" X 1/2" STAINLESS STEEL TUBULAR LEGS WITH ADJUSTABLE FEET.

KICKPLATES

- 1/4" THICK STAINLESS STEEL KICK PLATES LOCATED ON CUSTOMER SIDE AND WAREHOUSE INDICATED.

BREATHGUARDS - BGA

- 1/4" SQUARE STAINLESS STEEL TUBULAR POSTS, MOUNTED THROUGH TOP WITH 1/2" TEMPERED, CLEAR GLASS SHELVES AND PROTECTORS WITH FULL HEIGHT POLYURETHANE IMPACT RESISTANT FINISH.

DUKE EQUIPMENT

Item Tag	Model Number	Description	Qty	Unit	Material	Color	Weight	Notes
H1A	TST-8055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
H1B	TST-3055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
H1C	T3380-SS	SKELETON UNIT	1	EA	MEMA.P	Core	Gas Type	
H1D	TST-3055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
H2A	TST-4055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
H2B	TST-4055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
H2C	TST-3055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
H12	HFT1-SL	DROP-IN FREEZING TOP	120	1	60K	5.0	MEMA.P	Core
H13	BGA1-40-SS-GF-L	SINGLE TIER, SINGLE SEEDS BREAKTHROUGH	120	1	17	140	MEMA.P	Core
J1A	TST-4055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
J1B	TST-8055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
J1C	TST-8055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
J1D	TST-8055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
J1E	TST-4055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
J14	BGA1-40-SS-GF-L	SINGLE TIER, SINGLE SEEDS BREAKTHROUGH	120	1	24	2	MEMA.P	Core
J16	RH2-SB	DROP-IN HEATED SHELF	120	1	60K	5.0	MEMA.P	Core
J17	RH2-SB	DROP-IN HEATED SHELF	120	1	60K	5.0	MEMA.P	Core
L1A	TST-4055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
L1B	TST-4055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
L1C	TST-4055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
L1D	TST-3055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
L2	ADP-3M-N7	DROP-IN 3-SECTION NSF-7 COOLING UNIT IF MECHANICALLY COOLED	120	1	813.6	6.0	MEMA.P	Core
L2.1	BGA1-40-SS-GF-L	SINGLE TIER, DOUBLE SEEDS BREAKTHROUGH	120	1	17	140	MEMA.P	Core
L5.1	BGA1-74-SS-GF-L	SINGLE TIER, SINGLE SEEDS BREAKTHROUGH	120	1	21	170	MEMA.P	Core
L17	TST-74055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	

DUKE EQUIPMENT

Item Tag	Model Number	Description	Qty	Unit	Material	Color	Weight	Notes
L10A	TST-8055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
L10B	TST-8055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
L10C	TST-8055	SOLID TOP UNIT	1	EA	MEMA.P	Core	Gas Type	
L11	BGA1-40-SS-GF-L	SINGLE TIER, SINGLE SEEDS BREAKTHROUGH	120	1	17	140	MEMA.P	Core

BUY-OUT EQUIPMENT

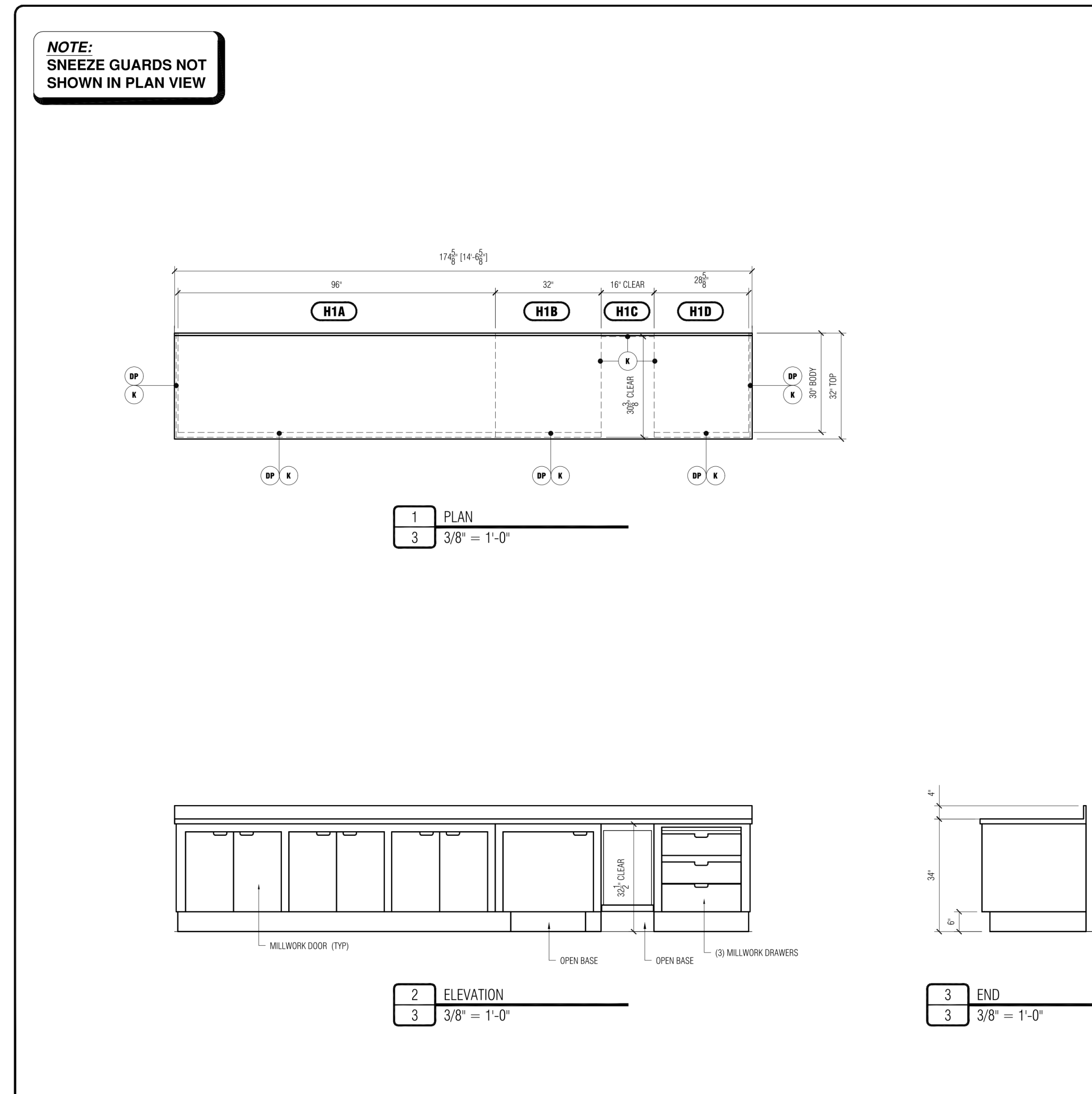
Item Tag	Model Number	Description	Qty	Unit	Material	Color	Weight	Notes
L3	GROUP-34-L	HEATED BUILT-IN HEATED SHELF	120	1	600	5.0	MEMA.P	Core
L5	SS-10700L	BUILT-IN ROUND FOOD WARMER WITH CRAN	120	1	800	4.9	MEMA.P	Core

**DUKE MANUFACTURING COMPANY**

1917 SOUTH 67TH STREET  
OMAHA, NE 68106  
(402) 399-1000  
CA-0443

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ITEM H1 - BEVERAGE COUNTER

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STANDARD SERVING SYSTEM PRACTICES

- SOLID SURFACE TOPS AND TRAY SLIDES**
  - ALL SOLID SURFACE TOPS AND TRAY SLIDES WITH FIELD SEAMS SHALL **WALL SWP LOOSE** WHEN SPANNING MORE THAN ONE UNIT.
  - SOLID SURFACE TOPS AND TRAY SLIDES SPECIFIC TO SINGLE UNIT WALL SWP INSTALLED.
  - SOLID SURFACE TOPS AND TRAY SLIDES REQUIRE **4-POINT** WALLS. INSTALLER SPECIFIC TO PRODUCT MANUFACTURER.
- STAINLESS STEEL TOPS AND TRAY SLIDES**
  - THE MAXIMUM CONTINUOUS STAINLESS STEEL TOP LENGTH IS 14' 11" (2'-0"). BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
  - THE MAXIMUM CONTINUOUS STAINLESS STEEL TRAY SLIDE LENGTH IS 14' 11" (2'-0") BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
  - BOLTED OR WELDED FIELD JOINTS ARE REQUIRED AT ALL INTERED TRAY SLIDE CORNERS.

ALLOWANCE FOR FIELD CONDITIONS

- SECTION TO ALLOW FOR 1/4" WALLS, COLUMNS, AND PASS THROUGH WINDOWS FOR FIT. (SEE WALL TO WALL AND COLUMN EXAMPLES)



ELECTRICAL

- ALL 120V/240V/208V/480V AND 30 AMP NEMA #1-200 RECEPTACLES SHALL BE GFCI (GROUND FAULT CIRCUIT INTERRUPTER) TYPE RECEPTACLES PER DUKE MANUFACTURING STANDARD. **UNLESS SPECIFICALLY NOTED OTHERWISE ON THE DRAWING. (SEE SYMBOL LEGEND)**



SYMBOL LEGEND

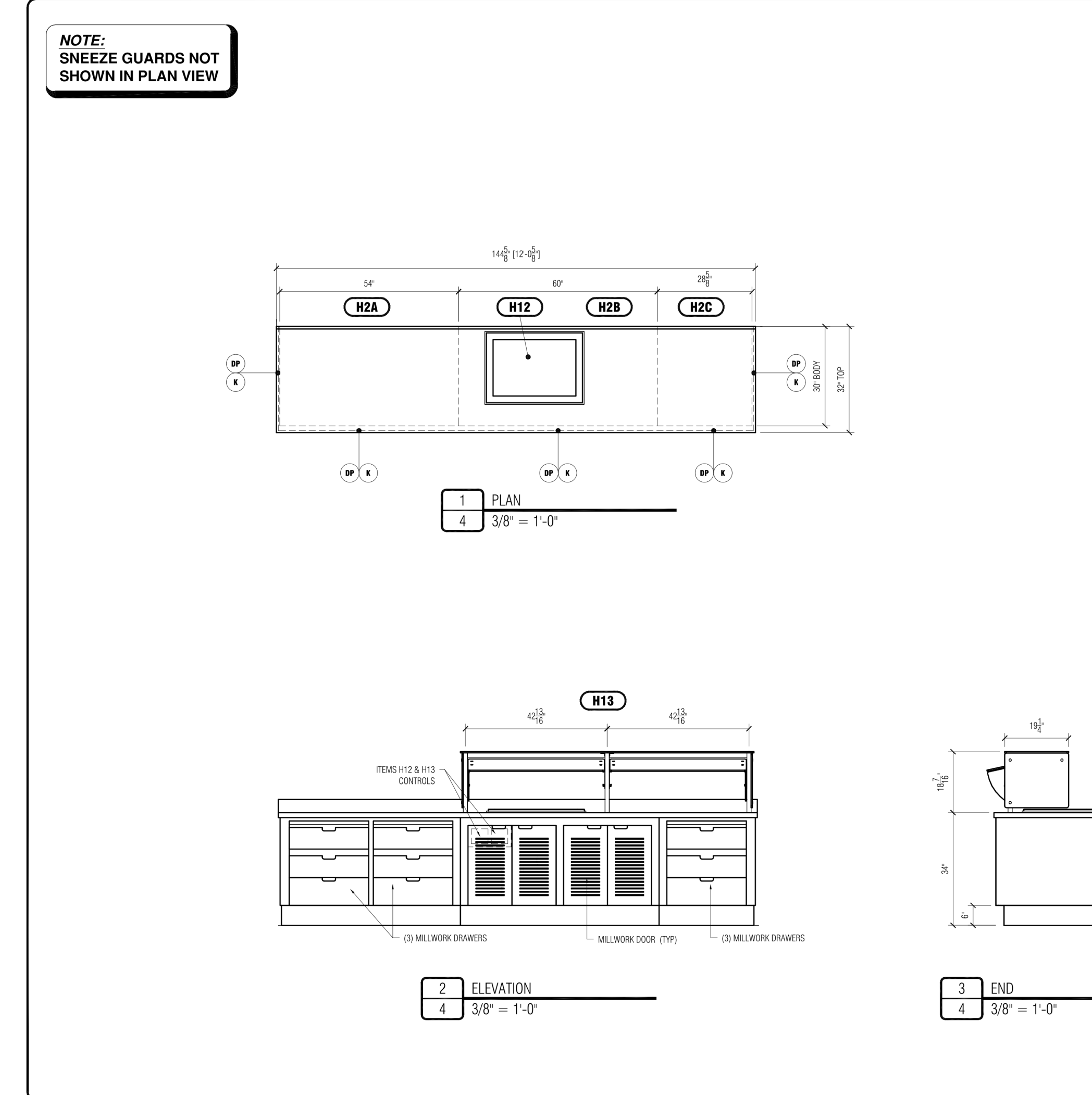
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RECEPTACLE LOCATION	[Symbol]	RECEPTACLE LOCATION	[Symbol]
EQUIPMENT TAG	[Symbol]	EQUIPMENT TAG	[Symbol]
VIEW TAG	[Symbol]	VIEW TAG	[Symbol]
VIEW ARROWS	[Symbol]	VIEW ARROWS	[Symbol]

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ITEM H2 - DESSERT COUNTER

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STANDARD SERVING SYSTEM PRACTICES

- SOLID SURFACE TOPS AND TRAY SLIDES**
  - ALL SOLID SURFACE TOPS AND TRAY SLIDES WITH FIELD SEAMS SHALL **WALL SWP LOOSE** WHEN SPANNING MORE THAN ONE UNIT.
  - SOLID SURFACE TOPS AND TRAY SLIDES SPECIFIC TO SINGLE UNIT WALL SWP INSTALLED.
  - SOLID SURFACE TOPS AND TRAY SLIDES REQUIRE **4-POINT** WALLS. INSTALLER SPECIFIC TO PRODUCT MANUFACTURER.
- STAINLESS STEEL TOPS AND TRAY SLIDES**
  - THE MAXIMUM CONTINUOUS STAINLESS STEEL TOP LENGTH IS 14' 11" (2'-0"). BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
  - THE MAXIMUM CONTINUOUS STAINLESS STEEL TRAY SLIDE LENGTH IS 14' 11" (2'-0") BEFORE REQUIRING A BOLTED OR WELDED FIELD JOINT.
  - BOLTED OR WELDED FIELD JOINTS ARE REQUIRED AT ALL INTERED TRAY SLIDE CORNERS.

ALLOWANCE FOR FIELD CONDITIONS

- SECTION TO ALLOW FOR 1/4" WALLS, COLUMNS, AND PASS THROUGH WINDOWS FOR FIT. (SEE WALL TO WALL AND COLUMN EXAMPLES)



ELECTRICAL

- ALL 120V/240V/208V/480V AND 30 AMP NEMA #1-200 RECEPTACLES SHALL BE GFCI (GROUND FAULT CIRCUIT INTERRUPTER) TYPE RECEPTACLES PER DUKE MANUFACTURING STANDARD. **UNLESS SPECIFICALLY NOTED OTHERWISE ON THE DRAWING. (SEE SYMBOL LEGEND)**



SYMBOL LEGEND

DESCRIPTION	SYMBOL	DESCRIPTION	SYMBOL
RECEPTACLE	[Symbol]	RECEPTACLE	[Symbol]
RECEPTACLE LOCATION	[Symbol]	RECEPTACLE LOCATION	[Symbol]
EQUIPMENT TAG	[Symbol]	EQUIPMENT TAG	[Symbol]
VIEW TAG	[Symbol]	VIEW TAG	[Symbol]
VIEW ARROWS	[Symbol]	VIEW ARROWS	[Symbol]

**DUKE MANUFACTURING COMPANY**

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OMAHA, NE 68106  
(402) 399-1000  
CA-0443

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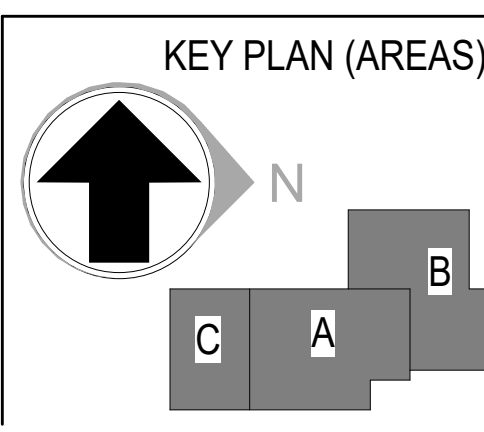
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**HDR**  
HDR, ENGINEERING INC.  
1917 SOUTH 67TH STREET  
OMAHA, NEBRASKA 68106  
(402) 399-1000  
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**DLR GROUP**  
DLR GROUP  
6457 FRANCES ST., STE. 200  
OMAHA, NE 68106  
(402) 742-4200

**Kimley-Horn**  
KIMLEY-HORN & ASSOC. INC.  
1437 S BOULDER AVE.  
TULSA, OK 74119  
(918) 380-8868

CONFIDENTIAL CLIENT  
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REVISIONS

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1	2026-04-03	ISSUE FOR CONSTRUCTION - HUB

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APPROVED: Approver

CYL-HUB  
PROJECT ADDRESS:  
TULSA COUNTY, OK  
PROJ. NO. 10438332

SERVERY DETAILS  
SCALE:

SHEET NUMBER:  
**FS-821**  
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NOT TO SCALE - FOR REFERENCE ONLY

**NOTE:**  
SNEEZE GUARDS NOT SHOWN IN PLAN VIEW

**ITEM J1 - SERVING COUNTER**

1 PLAN  
5 3/8" = 1'-0"

2 ELEVATION  
5 3/8" = 1'-0"

3 END  
5 3/8" = 1'-0"

**DISNEY**  
Your Restaurant Partner  
DUKE  
MANUFACTURING  
COMPANY  
2000 North Broadway  
St. Louis, MO 63107  
Tel: (314) 291-2176  
Fax: (314) 291-2674

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DESIGNED BY: M. TROUTT  
PROJECT NUMBER: N/A  
MADE IN: N/A  
DATE: 08/17/2023  
DRAWING NO.: SD-146232  
SHEET: 5

**NOTE:**  
SNEEZE GUARDS NOT SHOWN IN PLAN VIEW

**ITEM L1 - SALAD COUNTER**

1 PLAN  
6 3/8" = 1'-0"

2 ELEVATION  
6 3/8" = 1'-0"

3 END  
6 3/8" = 1'-0"

**DISNEY**  
Your Restaurant Partner  
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MANUFACTURING  
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DESIGNED BY: M. TROUTT  
PROJECT NUMBER: N/A  
MADE IN: N/A  
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DRAWING NO.: SD-146232  
SHEET: 6

**NOTE:**  
SNEEZE GUARDS NOT SHOWN IN PLAN VIEW

**ITEMS L10 & L17 - SANDWICH AND SOUP COUNTERS**

1 PLAN  
7 3/8" = 1'-0"

2 ELEVATION  
7 3/8" = 1'-0"

3 END  
7 3/8" = 1'-0"

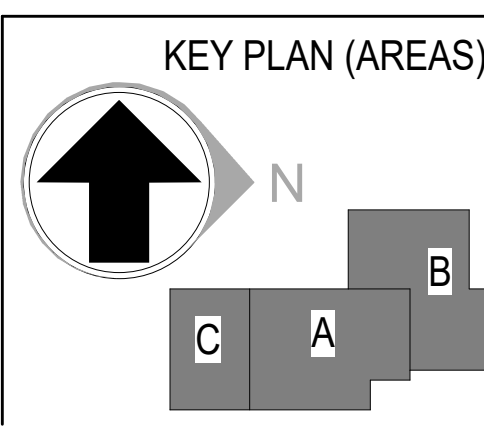
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MADE IN: N/A  
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REVISIONS

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Author  
APPRVD:  
Approver

CYL-HUB

PROJECT ADDRESS:  
TULSA COUNTY, OK

PROJ. NO. 10438332

SERVERY DETAILS CONT.

SCALE:

SHEET NUMBER:  
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