

- HEALTH DEPARTMENT NOTES**
- All sinks & lavs in the food facility must be provided w/ hot (min. 120 degree F) & cold running water under pressure.
 - Food utensil/pot & janitorial sinks must be provided w/ a mixing valve or faucet capable of rejecting spray-temperature.
 - All lavatories or hand sinks must have a combination faucet or pre-mixing faucet capable of supplying warm water for a minimum of 15 seconds.
 - The janitor-toilets-faucet must be protected w/ an approved backflow prevention device.
 - All equipment to be N.S.F. approved or equivalent.
 - Any dish machines must be direct connect w/ adjacent floor drain - see sheets 1-3
 - All beverage dispensing equipment at the self service bar shall have push buttons to activate the dispensers.
 - All counter finishes must be durable / smooth / cleanable / washable/semi or high gloss paint on 6" metal legs or sanitary base w/ 3/8" min. radius cove.
 - Provide 10% LRV (light reflectance value) to color of walls & ceiling in food prep, restrooms, dishwash area, employee, storage & janitor areas.
 - Provide ventilation in the rest rooms

ROOM FINISH SCHEDULE

ROOM	BASE	FLOOR	F	A	F	HALL	CEILING
SELF-SERVE BEVERAGES	G	F	A	F	A		
COOK	H	H	A	E	A		
JANITOR AREA (MOP SINK)	H	H	D	B			
OFFICE	H	H	A	A			
ORDER	G	F	-	A			
PICK-UP	G	F	-	A			
POTWASH	H	H	D	B			
PREP	H	H	D, F	B			
RESTROOM	M	F	A, F	A			
SERVICE	H	H	-	A			
STORAGE	H	H	D	B			
W. COOLER	H	H	I	I			

* A above 5'-0" and F below 5'-0" TO TOP OF BASE

Symbol DESCRIPTION

A	Enamel over smooth ggp. bd.
B	2"x4" drop-in vinyl rock panels per health dept. approval w/ 1-bar system
C	2"x2" 1-bar w/ drop-in panels
D	FRP-fiberglass reinforced panels
E	Stainless steel flashing
F	Ceramic tile
G	6" high ceramic tile w/ 3/8" NSF cove
H	Eco Grip flooring w/ 6" high base & 3/8" radius cove
I	Succo embossed aluminum
J	6" high w/ 3/8" radius cove succo embossed aluminum base
K	stained, sealed concrete
L	wood plank
M	3/8" radius cove stainless steel schvester strip

fixtures & furnishings plan

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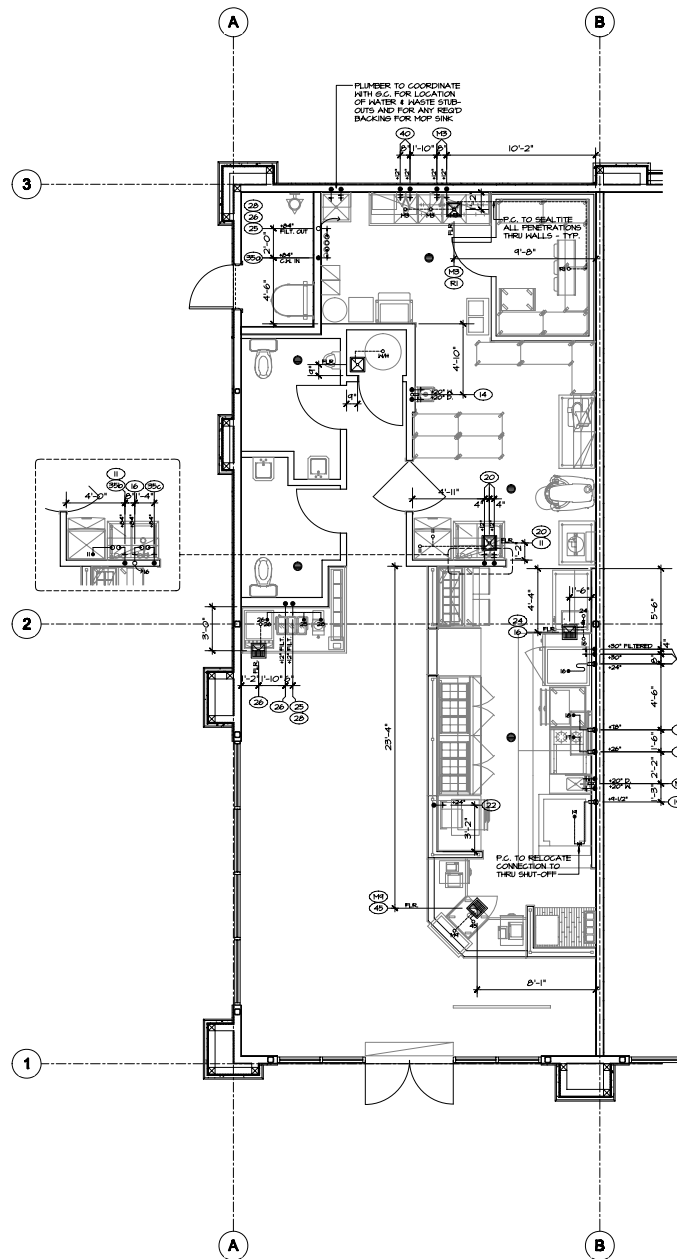
SCALE 1/4"=1'-0"
K-1

EQUIPMENT & UTILITY SCHEDULE

NO	QTY	DESCRIPTION	BASE	BY	ELECTRICAL		NOTES	PLUMBING			RELOC. = RELOCATE EXISTING	
					VOLT	LOAD EA		N.W.	C.W.	GAS		
1	1	3" FIRE CURTAIN (INSTALLED BY E.C.)	HALL	FEC	120	1	2.6 A					
2	1	EMPLOYEE LOCKERS	HALL	FEC	-	-	-					
3	1	DRY STORAGE SHELVING	COUNTER	FEC	-	-	-					
4	1	HALK-IN COOLERS (REMOTE REFRIGERATION)	FLOOR	FEC	120	1	100 W					
5	1	COOLING STORAGE SHELVING	COUNTER	FEC	-	-	-					
6	1	2-DRAWER HANDWER	BUILT-IN	FEC	120	1	1.5 A					
7	1	3" DIAL POTRACK W/ SINK	HALL	FEC	-	-	-					
8	1	BAO N BOX SYSTEM W/ RACK	LESS	FAR	120	1	9 A		12"		Filtered water	
9	1	PIZZA DOUGH MIXER	FLOOR	FEC	208	3	50.0 A					
10	1	HALL MTD. SHELVING	HALL	FEC	-	-	-					
11	1	ICE MACHINE & BIN (REMOVABLE)	LESS	FEC	120	1	11 A		12"	PS	Indirect waste to F.C. - Plumber to provide 1/2" dia. waste at supply thru floor slab.	
12	1	REMOTE CONDENSING UNIT	ROOF	FEC	208	3	43.8 A					
13	1	60"x30" HORK TABLE W/ U.S.	LESS	FEC	-	-	-					
14	1	HAND SINK	HALL	FEC	-	-	-		12"	12"	2"	Direct waste
15	1	PAN RACK	COUNTER	FEC	-	-	-					
16	1	CONVEYOR W/ STAND	COUNTER	FEC	208	3	0.711 W		3/4"	PS	31"	Indirect waste to floor sink, no pvc or cpm drain piping acceptable, see notes for site water quality, verify if water conditioning is needed
17	1	24" BRISOLE W/ 2-BURNER	COUNTER	FEC	-	-	-					
18	1	36" CHEESEKELTER	COUNTER	FEC	-	-	-					
19	1	PIZZA OVEN	FLOOR	FEC	120	1	2.0 A					
20	1	1-GONP. PREP SINK	LESS	FEC	-	-	-		12"	12"	PS	Indirect waste to floor sink.
21	1	60" TAKE UP PULVEYOR W/ MOTOR/DRUM BY E.C.	FLOOR	FEC	-	-	-					
22	2	ROLL HANDWER	COUNTER	FEC	208	3	8.1 A		12"			Provide 30-90 psi.
23	2	20" PREP THERM. TABLE (RELOCATED) - 34" HT.	3" COUNTER	FEC	120	1	1.5 A					
24	1	1-HOLE FOOD HANDWER	DROP-IN	FEC	120	1	10.0 A			PS		Plumber to provide chrome angle stop. Filtered water add item #95a
25	1	TRIPLE JUICE DISPENSER	COUNTER	FEC	120	1	4.0 A		12"x4"			Plumber to provide chrome angle stop. Filtered water add item #95a
26	1	DRINK DISPENSER	COUNTER	FAR	120	1	2.5 A		12"	PS		Indirect waste to F.C. - Plumber 1/2" dia. waste w/ remote pipe thread at filtered supply #95
27	1	CARBONATOR	SHELF	FAR	120	1	1.4 W		12"	PS		Indirect waste to F.C. - Plumber 1/2" dia. waste w/ remote pipe thread at filtered supply #95
28	1	ICED TEA DISPENSER	COUNTER	FAR	120	1	18.0 A		12"x4"			Plumber to provide chrome angle stop. Filtered water add item #95a
29	1	MENU SIGNS	HALL	OHN	-	-	-					
30	2	P.O.S. SYSTEM	COUNTER	OHN	120	1	9 A					
31	1	TABLES & BASES	LESS	OHN	-	-	-					
32	1	DINING CHAIRS	LESS	OHN	-	-	-					
33	1	HOP SINK SHELF W/ RACK	HALL	FEC	-	-	-					
34	1	SAUCE DISP. & HEAT/PAINT TABLE (INSTALLED BY E.C.)	HALL	FEC	-	-	-					
35	1	WATER FILTRATION SYSTEM (2-COMPART. 100 GPD) - 34" HT.	HALL	FEC	-	-	-					
36	1	WATER FILTRATION SYSTEM (2-COMPART. 100 GPD) - 34" HT.	HALL	FEC	-	-	-					
37	1	FIRE SUPPRESSION SYSTEM	HALL	FEC	-	-	-					
38	-	spare	-	-	-	-	-					
39	-	spare	-	-	-	-	-					
40	1	KDS SYSTEM MONITOR	SHELF	OHN	120	1	9 A					
41	1	SPRAY RINSE W/ SQUEALER/BRACKET	HALL	FEC	-	-	-		3/4"	3/4"		12" water inlet
42	1	HANDWASH DISPENSER	COUNTER	FEC	-	-	-					
43	1	OFFICE DESK UNIT	LESS	FEC	-	-	-					
44	1	2-DRAWER SALAD TOP REFR. (RELOCATED) - 34" HT.	3" COUNTER	FEC	120	1	1.5 A					
45	1	AUTOMATIC SLICER	COUNTER	FEC	120	1	3.0 A					
46	1	DIRECT DRAIN COLD DRAIN	COUNTER	FEC	120	1	3.0 A					
47	1	PAIRING SYSTEM	4HS	OHN	120	1	9 A					
48	1	DECORATIVE LIGHTING	CEILING	OHN	-	-	-					
49	1	PATIO FURNISHING	LESS	OHN	-	-	-					
50	1	60" PATIO HEATER	CEILING	FEC	120	1	0.8 A			12"	PS	Flex 4 connect to unit thru controls. E.C. to provide low voltage transformer
51	1	UNDERCOUNTER REFRIG.	COUNTER	FEC	120	1	1.5 A					
52	1	HEATED STONE SHELF	COUNTER	FEC	120	1	5.5 A					
53	1	HIGH HALL SHELVING	HALL	FEC	-	-	-					
54	1	36"x30" HORK TABLE W/ U.S.	LESS	FEC	-	-	-					
55	1	30" COMPACT REFRIGERATOR	COUNTER	FEC	120	1	1.5 A					
56	1	5/8" FLASHING & GROMMET	HALL	FEC	-	-	-					
57	1	HORK TABLE W/ OVERSHELF (RELOCATED) - 34" HT.	LESS/WALL	FEC	-	-	-					
58	1	2-COMP. POPPING BOWL (DIMENSIONS 20"x25"x10")	LESS	FEC	-	-	-		3/4"	3/4"	PS	Indirect waste to floor sink.
59	1	HOOD TRIM	HALL/CEILING	FEC	-	-	-					
60	1	CONDIMENT INSERT	4G	FEC	-	-	-					
61	1	PIZZA OVEN TRIM/CLADDING	4H	FEC	-	-	-					
62	1	CONDIMENT INSERT	4G	FEC	-	-	-					
63	1	ICE PAN	BUILT-IN	FEC	-	-	-			PS		Indirect waste to floor sink.
64	2	ORDER COUNTER BASE	LESS	FEC	-	-	-					
65	2	PREP TABLE W/ CUTTING BRD.	LESS	FEC	-	-	-					
66	1	5/8" TOP FOR #64	#64	FEC	-	-	-					
67	2	OVERSHELF ABOVE #65	HALL	FEC	-	-	-					
68	1	PICK-UP TABLE	LESS	FEC	-	-	-					
69	1	SHIELD GUARD W/ OVERSHELF	LOH HALL	FEC	-	-	-					
70	1	CHEESEKELTER TRIM	4G	FEC	-	-	-					
71	1	EQUIPMENT STAND W/ HAND SINK	LESS	FEC	-	-	-		12"	12"	2"	Direct waste
72	-	spare	-	-	-	-	-					
73	1	HIGH SHELF BRACKETS	HALL	FEC	-	-	-					
74	2	ORDER COUNTER TOP	LOH HALL/ TRM HND.	FEC	-	-	-					
75	1	BEVERAGE COUNTER W/ TRASH CAN & COND. INSERT	4GB	FEC	-	-	-					
76	1	SOLID SURFACE HALL CAPS	LOH HALL	FEC	-	-	-					
77	1	HALK-IN COOLER COIL	44	FEC	120	1	1.0 A			PS		Indirect waste to floor sink.
78	1	COMPRESSOR RACK	ROOF	FEC	208	3	20.0 A					

Notes to G.C.
 1. Installation of F.E.C. provided equipment noted on these plans to be performed by F.E.C. unless otherwise noted.
 2. All final plumbing, electrical and HVAC connections to F.E.C. equipment to be made by G.C. subcontractors unless otherwise noted. See plumbing, electrical and HVAC plans for additional notes.

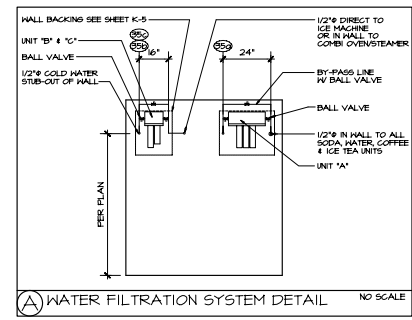
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 MAY 5, 2017
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 revision
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PLUMBING SYMBOLS

●+●	COLD WATER
●H●	HOT WATER
⊕	GAS
⊕	GAS W/ OFFSET CONNECTION
⊕	GAS W/ QUICK DISCONNECT
⊕	DIRECT WASTE
⊕	FLOOR DRAIN
⊕	FLOOR SINK W/ GRATE
⊕	FLOOR SINK (EXISTING)
⊕	FLOOR SINK (ABANDON)
---	DRAIN LINE
---	SUPPLY LINE (GAS OR WATER)

- ### PLUMBING CONTRACTOR NOTES
- Plumber to make all final connections.
 - Drain lines shall be at least 6" off finish floor & 1/2" from walls.
 - Plumber to provide all shut-off valves and regulators as per local codes and manufacturer's specifications.
 - All waste and faucets to be supplied by kitchen equipment contractor for all equipment supplied by him, plumber to supply all others.
 - Plumber to install automatic shut-off valve supplied by fire control contractor.
 - All floor sinks must be installed flush w/ floor, at least half exposed under equipment, with grate and strainer, located within 15 feet of any condensate-producing equipment, prep sink and detail sink.
 - Plumber to supply floor grates on floor sinks as required.
 - All dimensions on this plan are from finish surface & extend to centerline of rough-in.
 - P.C. to install quick disconnect & restraint cable supplied by F.E.G. (if applicable).
 - All vertical dimensions are measured from finished floor (NOT FROM RAISED CURBS).
 - Plumbing contractor to install all condensate lines for refrigeration equipment and wrap with insul tape, or equal. Condensate lines to be 3/4" min. copper - no p.v.c. - Drain indirectly to floor sink with 1" min. air gap.
 - All sinks (excluding hand sinks) in the food facility must be provided w/ hot (min. 120°F) & cold running water under pressure.
 - Food utensil/slop & janitorial sinks must be provided w/ a mixing valve or faucet capable of providing 60/40 water.
 - All laboratories or hand sinks must have a combination faucet or pre-mixing faucet capable of supplying 100°F to 120°F water for a minimum of 15 seconds.
 - Plumber to provide and install approved backflow prevention devices to protect the following items: drink carbonator, janitor sink faucet, hose bibbs, and any other water supply that has a hose-type connection, as applies.
 - Plumber to seal all plumbing penetrations thru walls, floors, partitions, coolers and fixtures unless otherwise noted.
 - Plumber to provide a reduced pressure device on water line source to carbonator. The relief valve of the unit shall drain to a floor sink. Copper is not approved downstream of the unit.



plumbing rough-in plan

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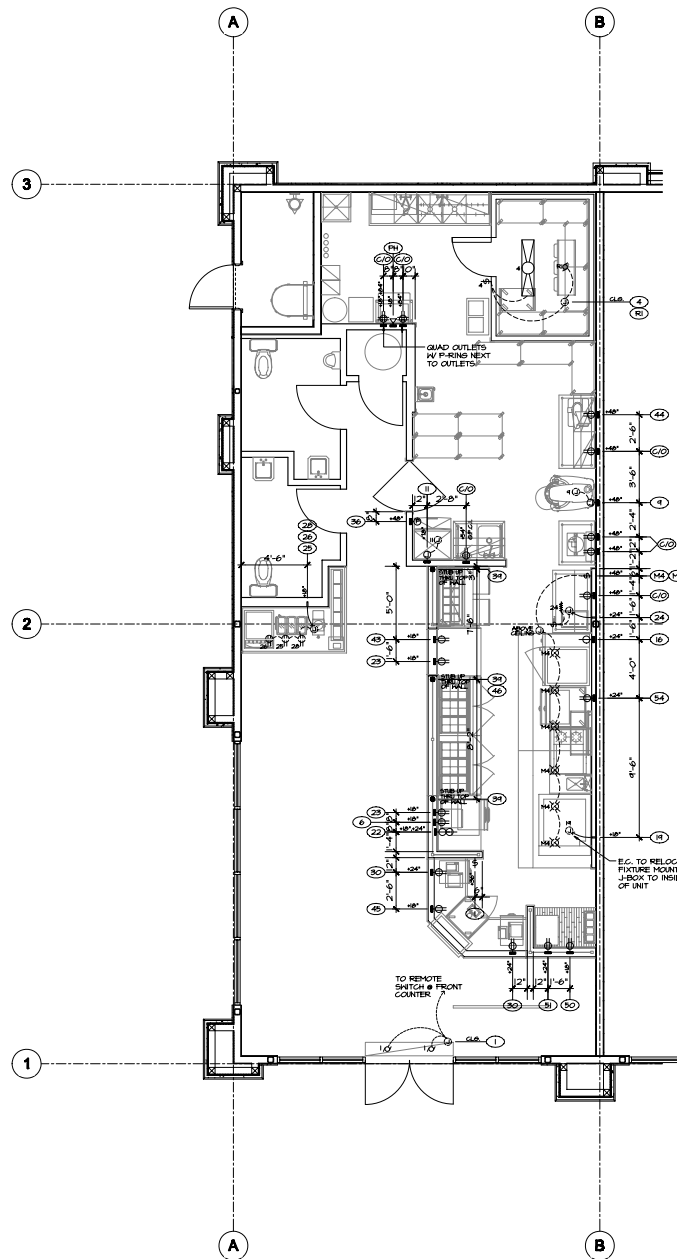
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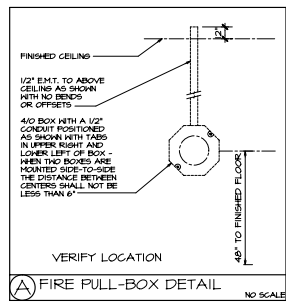
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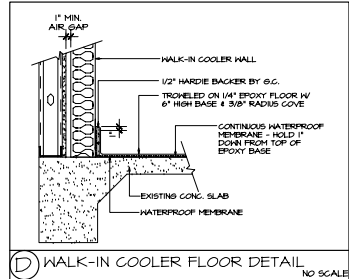
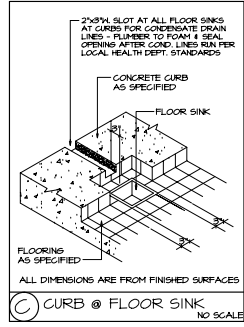
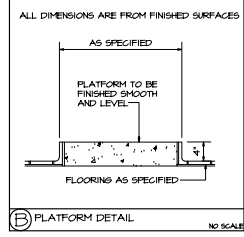
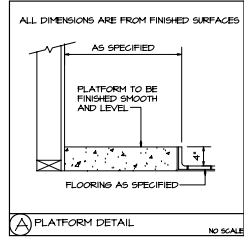
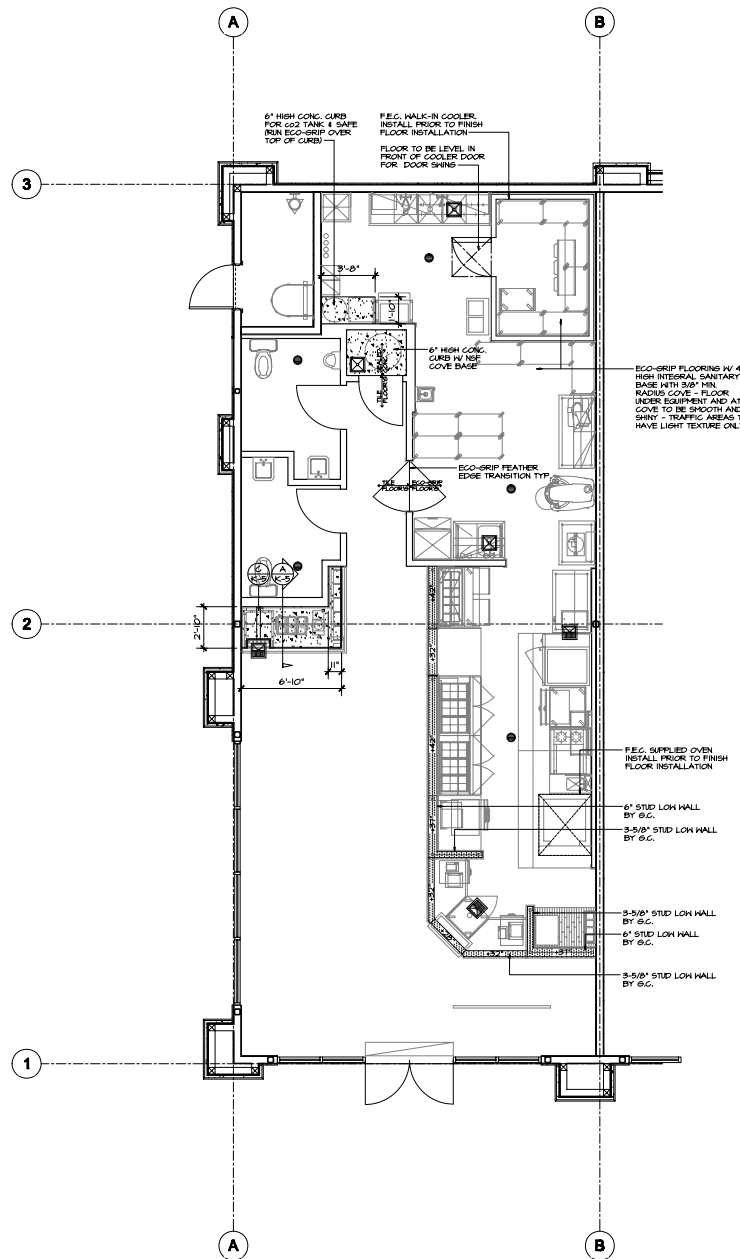
ELECTRICAL SYMBOLS			
—	ELECTRICAL ROUGH-INS	⊗	FULL BOX FOR FIRE PROTECT. SYS.
—	FLEX PIGTAIL	○	CONDUIT STUB-UP
⊖	SINGLE RECEPTACLE	⚡	SWITCH
⊖	DUPLEX RECEPTACLE	—	ELECTRICAL CONNECTIONS
⊖	ORANGE DUPLEX RECEPTACLE DEDICATED CIRCUIT	⊖	FIXTURE MOUNTED SINGLE RECEPT.
⊖	CLOCK RECEPTACLE - (RECESSED)	⊖	FIXTURE MOUNTED DUPLEX RECEPT.
⊖	4-FLEX RECEPTACLE	⊗	VAPOR PROOF LIGHT FIXTURE
⊖	JUNCTION BOX	⊖	FIXTURE MOUNTED SWITCH
⊖	SINGLE RECEPTACLE - DROP CORD	—	HEATING ELEMENT
⊖	DUPLEX RECEPTACLE - DROP CORD	—	ELECTRICAL CONNECTION
●	ELECTRICAL STUB-UP	—	FIXTURE MOUNTED FLOOR LIGHT
●	ELECTRICAL STUB-DOWN	→	ELECTRICAL PLUG MOLD PROVIDED BY ELECTRICIAN
⊖	PHONE JACK	⊖	CONVENIENCE OUTLET
—	CONDUIT RUN	⊖	TELEPHONE
○	J-BOX W/ CONDUIT		

- ELECTRICAL CONTRACTOR NOTES**
- ALL ELECTRICAL OUTLETS AND CONNECTIONS INDICATED ON THIS PLAN ARE FOR FIXTURES AND EQUIPMENT SHOWN ON THE FINISHED FLOOR PLAN ONLY. FOR ADDITIONAL ELECTRICAL REQUIREMENTS, SEE ARCHITECT GENERAL CONTRACTOR OR OWNER.
 - ALL HORIZONTAL DIMENSIONS ARE FROM FINISHED WALL TO CENTERLINE OF OUTLET, OR FROM CENTERLINE OF OUTLET TO CENTERLINE OF OUTLET.
 - ALL VERTICAL DIMENSIONS ARE FROM FINISHED FLOOR (NOT FROM RAISED CURB) TO CENTERLINE OF OUTLET.
 - OUTLETS NOTED "STUB-UP" TO STUB-OUT OF FINISHED FLOOR OR FINISHED CURB AT 4" UNLESS NOTED OTHERWISE.
 - ALL ELECTRICAL OUTLETS MOUNTED ABOVE 136" TO BE MOUNTED HORIZONTALLY.
 - ALL 120 VOLT OUTLETS NOT DESIGNATED WITH SPECIFIC LOADS TO BE RATED AT 500 AMPS. ALL 208 VOLT OUTLETS NOT DESIGNATED WITH SPECIFIC LOADS TO BE RATED AT 30 AMP.
 - ELECTRICAL CONTRACTOR TO PROVIDE CUPS AND CORDS FOR ALL ITEMS WHERE THEY ARE NOT STANDARD WITH MANUFACTURER AND SHORTEN ANY CORDS WHERE REQUESTED, I.E. FRYERS, TOASTERS, ETC.
 - ELECTRICAL CONTRACTOR TO MAKE ALL FINAL CONNECTIONS. ELECTRICAL CONTRACTOR TO MAKE ALL FINAL CONNECTIONS BETWEEN FIXTURE MOUNTED COMPONENTS & REMOTE SWITCHES.
 - ELECTRICAL CONDUIT SHALL BE AT LEAST 4" ABOVE FINISH FLOOR AND AT LEAST 1/2" OFF WALLS.
 - ELECTRICAL CONTRACTOR TO SUPPLY ALL LIGHT BULBS / LAMPS, INRDS, SWITCHES AND DISCONNECTS AS PER LOCAL CODES.
 - ALL COVER PLATES IN KITCHEN AND SERVICE AREAS TO BE STAINLESS STEEL.
 - ELECTRICAL CONTRACTOR TO INSTALL ALL DECORATIVE LIGHTING SUPPLIED BY OTHERS & SUPPLY LIGHT BULBS / LAMPS AS REQUIRED.
 - ELECTRICAL CONTRACTOR TO VERIFY ALL PHONE LOCATIONS WITH OWNER.
 - ELECTRICAL CONTRACTOR TO PROVIDE SIGN CIRCUIT FOR EXTERIOR SIGNAGE WITH THE CLOCK - VERIFY LOCATION.
 - ELECTRICAL CONTRACTOR TO PROVIDE POWER AT REMOTE COMPRESSOR RACK AS REQUIRED. WHERE AUTOMATIC DEFROST SYSTEMS ARE USED FOR FREEZERS, PROVIDE COLOR CODED CONTROL WIRING FROM COMPRESSOR TO EVAPORATOR COIL. VERIFY EXACT LOCATION OF COMPRESSOR RACK.
 - ELECTRICAL TO PROVIDE (5) #12 WIRES IN 1" CONDUIT FROM COMPRESSOR RACK ON ROOF TO HALCKIN FREEZER COIL FOR FROST & AUTO-DEFROST SYSTEM (IF APPLICABLE).
 - ELECTRICAL CONTRACTOR TO CONNECT ALL COMPRESSORS COMPLETE WITH DISCONNECT SWITCHES, MAGNETIC STARTERS AND THERMO OVER LOAD PROTECTION AS PER LOCAL CODES.
 - ELECTRICAL TO FLEX AND CONNECT TO ICE MACHINE (SEAL-TITE) PROVIDE (5) #14 WIRES IN CONDUIT FROM UNIT TO CONDENSER ON ROOF (IF APPLICABLE).
 - ELECTRICAL CONTRACTOR TO PROVIDE POWER ON ROOF AND CONNECT EXHAUST & MAKEUP AIR FANS. LOCATE SWITCHES WITH RED PILOT LIGHT WHERE INDICATED ON FLEX ELECTRICAL ROUGH-IN PLAN OR AS DIRECTED BY VENTILATION CONTRACTOR. DISCONNECT SWITCHES TO BE LOCATED CONVENIENT TO EXHAUST HOOD.
 - ELECTRICAL CONTRACTOR TO CONNECT VAPOR PROOF LIGHTS PROVIDED WITH HOOD AND INSTALL SWITCHES FOR EXHAUST HOOD. WIRING AND LIGHT BULBS FOR EXHAUST HOOD LIGHTS.
 - ELECTRICAL CONTRACTOR TO CONNECT VAPOR PROOF LIGHTS, SWITCHES AND DOOR HEATER (PROVIDED WITH HALCKIN COOLER/FREEZER). ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL DRAIN LINE HEATER IN HALCKIN FREEZER (IF APPLICABLE).
 - WHERE FIRE SUPPRESSION SYSTEM IS USED FOR DISCONNECTING ELECTRICAL SERVICE FOR ELECTRIC FIRED COOKING EQUIPMENT, THE ELECTRICAL CONTRACTOR SHALL PROVIDE AND LOCATE ELEMENT CONTRACTOR (RELAY) SHUT-OFFS AND/OR SOLENOID SHUT-OFF DEVICES AND INTERCONNECT WITH THE FIRE SUPPRESSION SYSTEM CONTROL BOX AND ELECTRIC FIRED COOKING EQUIPMENT.
 - THE SYMBOLS ON THE ELECTRICAL ROUGH-IN PLAN ARE TO INDICATE LOCATION AND TYPE OF CONNECTIONS ONLY. ELECTRICAL CONTRACTOR TO PROVIDE CIRCUITS AND CONDUIT RING REQUIRE. SEE FUTURE SCHEDULE FOR VOLTAGES AND LOADS FOR FEG SUPPLIED EQUIPMENT.
 - ALL WORK INDICATED ON THIS PLAN AND OUTLINED WITHIN THESE NOTES TO BE PERFORMED BY ELECTRICAL CONTRACTOR UNDER THE GENERAL CONTRACT. IT SHALL BE THE RESPONSIBILITY OF THE ELECTRICAL CONTRACTOR TO SEE THAT HIS PHASE OF WORK IS INSTALLED IN ACCORDANCE WITH THE STANDARDS REQUIRED BY ALL GENERAL, STATE AND FEDERAL LAWS (INCLUDING HEALTH AND FIRE CODES) AND ALL CODES REGULAR TO THE JURISDICTION OR AREA WHERE JOB IS BEING INSTALLED.

NOTE:
SEE SHEET K-6 FOR
ADDITIONAL CONDUIT RUNS
CONTAINING DATA, SODA
& REFRIGERATION LINES



electrical rough-in plan



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revelations

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MAY 2, 2017

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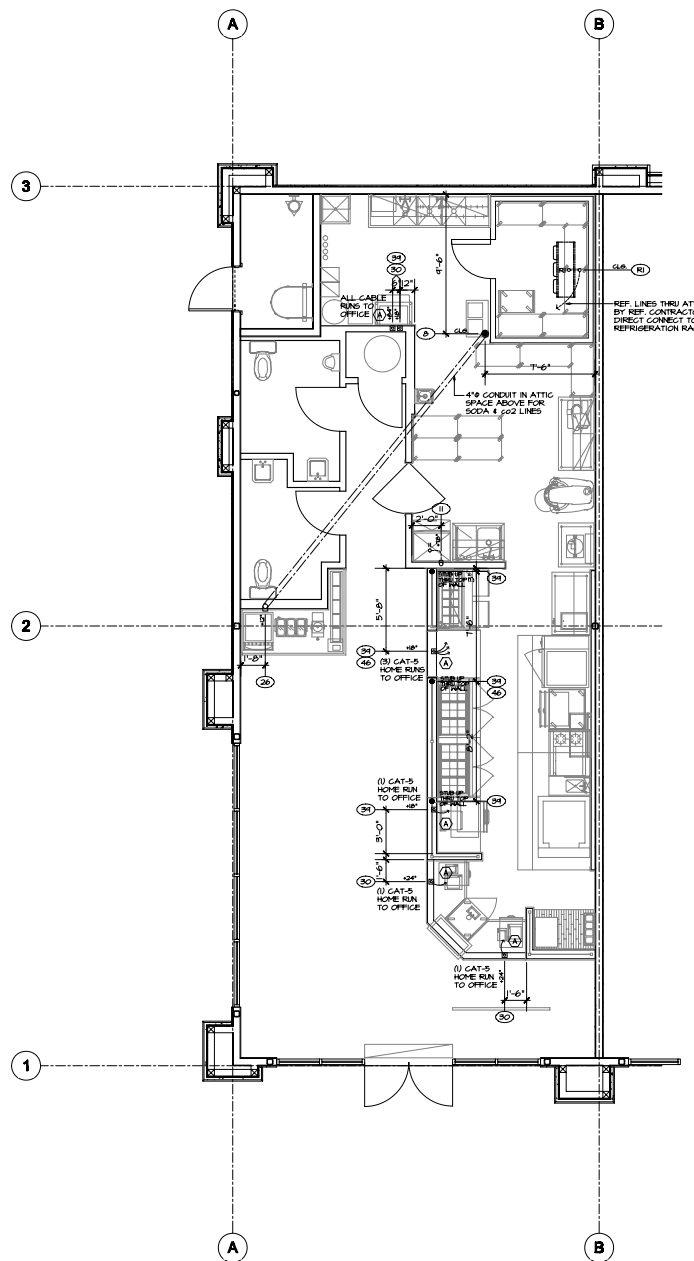
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SCALE 1/4"=1'-0"

K-5

curb & floor finish plan



NOTE: GENERAL CONTRACTOR TO PROVIDE NECESSARY CORE DRILLINGS AND SLEEVES.

ELECTRICAL CONTRACTOR TO PROVIDE AND INSTALL CONDUITS FOR ALL SYSTEMS, INCLUDING, BUT NOT LIMITED TO, ELECTRICAL, TELEPHONE, BEER, SODA, CO2, NO. P.O.S., REFRIGERATION AND SECURITY SYSTEMS. SEE RESPECTIVE PLANS FOR LOCATIONS OF CONDUIT RANS.

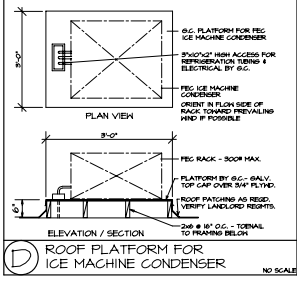
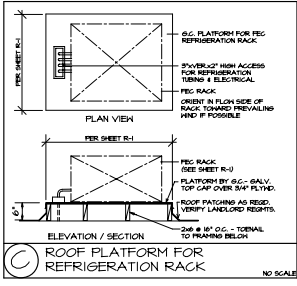
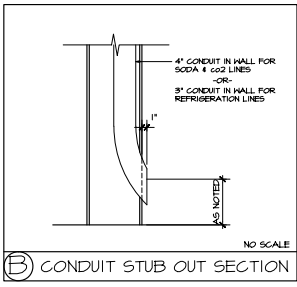
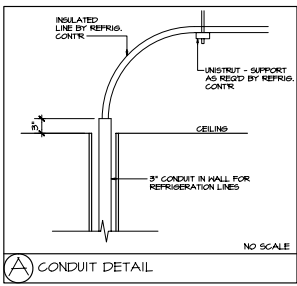
CONDUITS PENETRATING FIRE RATED FLOOR OR HALLS AND/OR RUNNINGS THROUGH LOWER LEVEL ATTIC SPACE BELOW LEASE SPACE SHALL BE ROUGH, METALLIC.

CONDUIT SHALL BE 4" IN DIAMETER FOR BEER LINES (FOR UP TO 10 LINE, 8" FOR 10 & 12 LINES) & 4" FOR SODA LINES (4/10). ALL CONDUITS TO HAVE ONLY ONE 30° RADIUS SWEEP BEND (90 DEGREE) AT EACH END AND NO MORE THAN ONE 45 DEGREE SWEEP TURN MIDWAY (TOTAL OF 3 TURNS MAX). CONDUITS TO BE CAPPED AND SEALED AT BOTH ENDS DURING CONSTRUCTION TO PREVENT WATER, DIRT AND DEBRIS FROM ENTERING. CONDUIT MUST BE CLEAN PRIOR TO ANY INSTALLATION OF TRUNK HOUSING. GENERAL CONTRACTOR TO PROVIDE RULL STRINGS THROUGH ALL CONDUITS.

ALL DIMENSIONS ON THIS PLAN ARE FROM FINISH SURFACES AND EXTEND TO CENTERLINE OF ROUGH-IN.

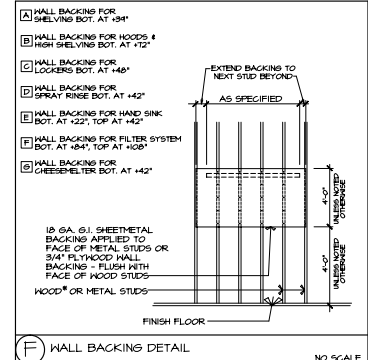
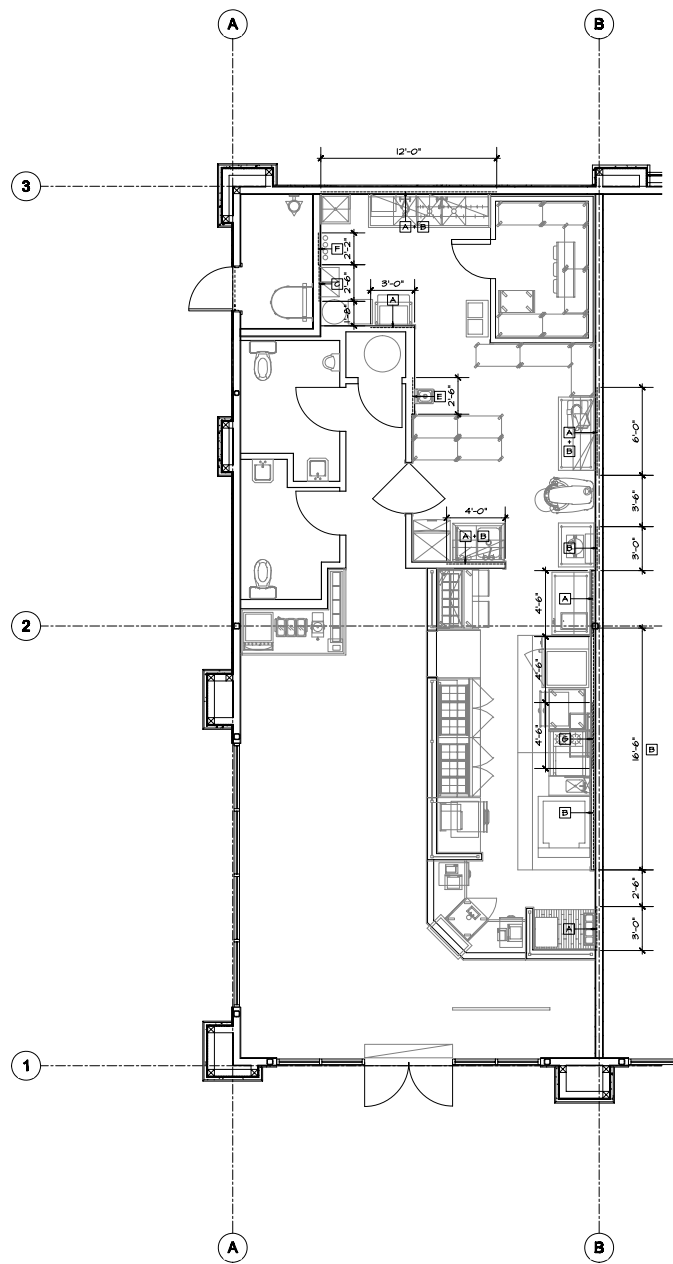
ALL LINE RUNS ARE SHOWN DIAGRAMMATICALLY ON PLANS. LINES IN FIELD ARE TO BE RUN USING AS STRAIGHT OF A LINE AS POSSIBLE WITH MINIMAL NUMBER OF SWEEPS.

SYMBOL LEGEND	
(A)	4"x4" PULLBOX FOR P.O.S. SYSTEM RECESSED IN HALL (TYPE) W/ 1/2" P.V.C. CONDUIT UNDER CONC. SLAB OR UP TO ATTIC SPACE FOR COMPUTER CABLES
(B)	FIXT. MOUNTED 4"x4" PULLBOX FOR P.O.S. SYSTEM W/ 1/2" P.V.C. CONDUIT TO STUB-UP IN FLOOR



conduit & refrigeration plan

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 MAY 2, 2017
 revaliano
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 SCALE 1/4"=1'-0"
 K-6



F WALL BACKING DETAIL
NO SCALE

*NOTE: WHERE HOOD BLOCKING IS APPROVED AND PROVIDED, USE FIRE RETARDANT TREATED LUMBER ONLY.

GENERAL CONTRACTOR SHALL PROVIDE AND INSTALL PROPER BACKING FOR ALL WALL AND/OR CEILING HUNG EQUIPMENT, SHELVING, ETC. AS INDICATED ON THESE PLANS AND WHERE STANDARD PRACTICE WOULD REQUIRE ADDITIONAL SUPPORT.

ALL CANTILEVER BRACKETS FOR TABLES AND STOOL SEATS OR OTHER EQUIPMENT TO BE PROVIDED BY F.E.C. BUT INSTALLED BY GENERAL CONTRACTOR IN ACCORDANCE WITH SPECIFICATIONS AND DIMENSIONS PROVIDED BY F.E.C. GENERAL CONTRACTOR TO PROVIDE PROPER BACKING SUPPORT FOR BRACKETS. VERIFY THESE REQUIREMENTS WITH F.E.C. AT JOBSITE.

ALL EQUIPMENT SHALL BE ANCHORED OR BRACED TO RESIST A HORIZONTAL FORCE OF 0.5 G.

GENERAL CONTRACTOR SHALL PROVIDE AND INSTALL PROPER BACKING FOR ALL RESTROOM FIXTURES AND PARTITIONS. GRAB BARS SHALL BE ANCHORED OR BRACED TO SUPPORT 250 LBS.

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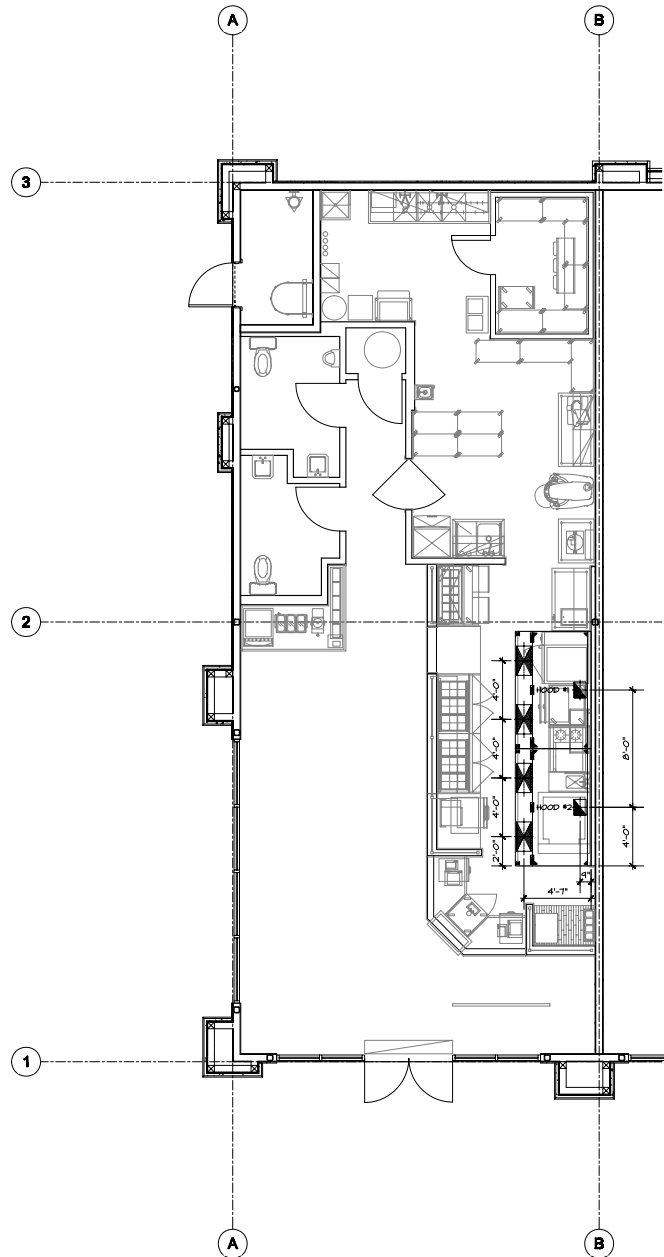
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SCALE 1/4"=1'-0"
K-7

wall backing plan



- NOTES:**
- 1) ELECTRICAL CONTRACTOR TO PROVIDE INTERLOCK SWITCHES FOR EXHAUST AND AIR MAKE-UP SYSTEMS.
 - 2) G.C. TO PROVIDE FIRE-RATED DUCT WRAP SYSTEM PER LOCAL AND STATE CODES. FINAL CONNECTION TO EXHAUST HOOD BY F.E.C.
 - 3) EXHAUST AND AIR MAKE-UP SYSTEMS SHALL BE 100% MECHANICAL.
 - 4) ELECTRICIAN TO PROVIDE FINAL CONNECTIONS TO EXHAUST AND AIR MAKE-UP SYSTEMS.
 - 5) EXHAUST DISCHARGE TO BE MIN. OF 10'-0" FROM ANY AIR INTAKE PER SEC. 2002.2005 U.M.C.
 - 6) HOOD SYSTEM FIRE SUPPRESSION SYSTEM TO BE SUBMITTED SEPARATELY BY FIRE SYSTEM CONTRACTOR FOR APPROVAL BY FIRE DEPARTMENT PRIOR TO INSTALL.

- H.V.A.C. NOTES**
- 1) G.C. TO PROVIDE COMPLETE POSITIVE PRESSURE H.V.A.C. SYSTEM TO ALL PUBLIC AREAS, RESTROOMS & EMPLOYEE ROOMS.
 - 2) G.C. TO VERIFY EXISTING (IF ANY) LANDLORD PROVIDED UNITS & REPORT TO OWNER PRIOR TO BIDDING IF ADDITIONAL TONNAGE IS REQUIRED.
 - 3) G.C. IS RESPONSIBLE FOR ALL NEW DUCTING & DIFFUSERS.
 - 4) G.C. TO SHUNT COOL THE COOK LINE AND FREE AREAS.
 - 5) SEE SHEET 041 FOR ADDITIONAL NOTES.
 - 6) TENANT TO PROVIDE SCREENING FOR ALL ROOF TOP EQUIPMENT, VISIBLE FROM THE SITE.
 - 7) FOR ALL ROOF PENETRATIONS, G.C. TO VERIFY W/ THE TENANT IF HE IS REQUIRED TO USE LANDLORD'S ROOFING CONTRACTOR FOR ANY ROOF PATCHING.

"MANDATORY" REQUIREMENTS FOR ALL FIRE DEPARTMENT TESTING IMPORTANT BEFORE ANY FIRE TESTING CAN BE SCHEDULED, ALL ITEMS LISTED BELOW MUST BE MET:

- 1) ELECTRICAL AND GAS SUPPLIES TURNED ON ALL EQUIPMENT MUST BE OPERATIONAL. (COOKING EQUIPMENT, EXHAUST FANS, MAKE-UP AIR SYSTEMS) (BY G.C.)
- 2) EXHAUST FANS MUST OPERATE WHEN FIRE SYSTEM IS TRIPPED. (WIRED BY ELECTRICIAN)
- 3) MAKE-UP AIR MUST SHUT DOWN WHEN FIRE SYSTEM IS TRIPPED. (WIRED BY ELECTRICIAN)
- 4) BUILDING ALARM SYSTEM (IF ANY) MUST BE OPERATIONAL AT THE OF FIRE TESTING. (WHERE REQUIRED)
- 5) FIRE ALARM SYSTEM (IF ANY) MUST MONITOR HOOD/DUCT FIRE SYSTEM (INSTALLED BY OTHERS)
- 6) ALL ELECTRICAL EQUIPMENT AND WALL OUTLETS UNDER COOKING HOOD MUST SHUT DOWN WHEN AUTOMATIC FIRE SYSTEM IS ACTIVATED. (BY ELECTRICIAN)

- NOTE:**
1. GREASE DUCTS & BLOWERS ON ROOF BY G.C.
 2. EXHAUST HOOD FIRE SUPPRESSION SYSTEM TO BE SUBMITTED SEPARATELY BY FIRE SYSTEM CONTRACTOR FOR APPROVAL BY FIRE DEPARTMENT PRIOR TO INSTALLATION.
 3. DUCT EXTENSIONS WITH CLEAN-OUTS AS REQUIRED BY HOOD FABRICATOR- G.C. TO PROVIDE RATED SHAFT AND INSPECTION DOORS FOR CLEAN-OUTS AS REQUIRED- VERIFY EXISTING CONDITIONS IN FIELD.
 4. THE EXHAUST HOODS ON THIS PLAN ARE U.L. LISTED AND WILL BE CONSTRUCTED AND INSTALLED TO ALL U.L. SPECIFICATIONS, COVERING REQUIREMENTS WILL APPLY.

EXHAUST & AIR MAKE-UP REQUIREMENTS

EXHAUST SYSTEM - HOOD #1
 8'-0" x 4'-0" EXHAUST HOOD & CALCS BY CAPTIVE-AIRE DUCT AND BLOWER ON ROOF BY G.C.
 EXHAUST HOOD CFM THRU (1) 16 GA. (5), HELDED 12" x 18" DUCT - PROVIDED BY G.C.
 FINAL CONNECTION TO EXHAUST HOOD BY F.E.C. - G.C. TO PROVIDE FIRE WRAP PER LOCAL CODES

EXHAUST SYSTEM - HOOD #1
 8'-0" x 4'-0" EXHAUST HOOD & CALCS BY CAPTIVE-AIRE DUCT AND BLOWER ON ROOF BY G.C.
 EXHAUST HOOD CFM THRU (1) 16 GA. (5), HELDED 12" x 18" DUCT - PROVIDED BY G.C.
 FINAL CONNECTION TO EXHAUST HOOD BY F.E.C. - G.C. TO PROVIDE FIRE WRAP PER LOCAL CODES

MAKE-UP AIR REQUIREMENTS

MUA PLENUM - HOOD #1
 H.V.A.C. CONTRACTOR TO RETURN 600 C.F.M. EACH THRU (2) 12" x 24" DUCT.

MUA PLENUM - HOOD #2
 H.V.A.C. CONTRACTOR TO RETURN 600 C.F.M. EACH THRU (2) 12" x 24" DUCT.

CONTRACTOR NOTES

- 1 ALL MECHANICAL EQUIPMENT SHALL BE LISTED AND LABELED BY AN APPROVED TESTING AGENCY.
- 2 DUCTS AND PLENUMS SERVING COMMERCIAL KITCHEN HOODS SHALL BE BUILT AND INSTALLED IN ACCORDANCE WITH UMC SEC. 501.
- 3 HOOD TYPES AND SIZES, MATERIALS AND INSTALLATION SHALL BE A IN ACCORDANCE WITH UMC SEC. 508.
- 4 KITCHEN VENTILATION DUCT GAUGE SHALL BE AT LEAST NO. 16 GAUGE STEEL OR 18 GAUGE STAINLESS STEEL. HOOD SHALL BE NO. 22 GAUGE STEEL.
- 5 THE EXHAUST DUCTS SHALL BE SEALED WITH METAL FLASHING AND THE DUCT AT THE POINT OF PENETRATION AND VENTED TO THE EXTERIOR AT THE POINT OF TERMINATION. THE SHAFT SHALL BE OF ONE - UNRATED CONSTRUCTION SEPARATED FROM THE DUCT BY AT LEAST 3 INCHES AND NOT MORE THAN 12 INCHES AND SHOULD SERVE A SINGLE GREASE EXHAUST SYSTEM.
 ALTERNATE: THERMAL CERAMICS "FAST HRAP" 2-LAYER SYSTEM - 1 HOUR PROTECTION
- 6 ALL H.V.A.C. DUCTWORK IN CONCEALED AREAS TO BE INSULATED FLEXDUCT OR EQUAL STRAPPED & SUPPORTED 48" O.C. ALL DUCTWORK IN OPEN-CEILING WILL BE UNINSULATED RIGID SPIRAL DUCT, 26 GA. GALV. STRAPPED & SUPPORTED AT 10'-0" O.C.
- 7 ALL DUCTS AND PLENUMS SHALL COMPLY WITH THE REQUIREMENTS OF UMC CHAPTER 10.
- 8 ALL DIFFUSERS IN SUSPENDED CEILING SHALL BE SUPPORTED INDEPENDENTLY OF THE CEILING BY A MINIMUM OF TWO WIRES ON OPPOSITE CORNERS.
- 9 ALL OUTSIDE-AIR INLETS MUST BE SEPARATED FROM EXHAUST EVENTS A MINIMUM DISTANCE OF 10 FEET HORIZONTALLY, AND/OR 3 FEET VERTICALLY.
- 10 A GFI CONVENIENCE OUTLET SHALL BE LOCATED WITHIN 25 FEET OF ROOFTOP MECHANICAL UNITS.
- 11 EXHAUST OUTLETS FOR GREASE DUCTS SHALL TERMINATE AT LEAST 2 FEET ABOVE THE ROOF, 10 FEET FROM PARTS OF THE SAME OR CONTIGUOUS BUILDINGS, ADJACENT PROPERTY LINE, OR AIR INTAKE OPENING INTO ANY BUILDING, AND SHALL BE AT LEAST 10 FEET ABOVE THE ADJOINING GRADE.
- 12 KITCHEN EXHAUST SHALL HAVE MAKE-AIR SUPPLIED TO THE ROOM EQUAL TO THE AIRSENT TO BE EXHAUSTED. AN ELECTRICAL INTERLOCKING SWITCH SHALL CONNECT THE EXHAUST FANS AND THE MAKE-AIR SYSTEM (UMC SEC. 402.4)
- 13 DUCTS AND PLENUMS SERVING COMMERCIAL KITCHEN HOODS SHALL BE BUILT AND INSTALLED IN ACCORDANCE WITH UMC SEC. 501. HOOD TYPES, SIZE, MATERIALS & INSTALLATION SHALL BE IN ACCORDANCE WITH UMC SEC. 508.
- 15 ANSUL FIRE PROTECTION SYSTEM BY FEG, COORDINATE WITH OTHER TRADES.
- 14 SEE PLUMBING PLAN FOR DISPOSAL SITES OF MAIN COORDINATE DRAINAGE FROM AIR CONDITIONING UNITS PER UMC SEC. 304.
- 15 TENANT TO CONTRACT DIRECT WITH LANDLORD'S ROOFER AND SPRINKLER CONTRACTOR FOR ROOF HOLE AND SPRINKLER MODIFICATIONS.
- 16 NO PERMANENT ATTACHMENT TO ROOF WITHOUT THE LANDLORD'S CONSENT.
- 17 ALL ROOF EQUIPMENT TO BE SET ON FACTORY CURBS AND PROPERLY ROOFED IN.
- 18 HOOD TO HAVE 18" MIN. CLEARANCE FROM COMBUSTIBLES OR 3" MIN. CLEARANCE FROM NON-COMBUSTIBLES.
- 19 THIS PLAN FOR REFERENCE ONLY - MECHANICAL PLANS, CALCULATIONS AND DIAGRAMS UNDER SEPARATE APPROVAL AND PERMIT.
- 20 PROVIDE AIR BALANCE TEST REPORT TO ENVIRONMENTAL HEALTH SERVICES PRIOR TO FINAL CONSTRUCTION INSPECTION. TEST TO BE CONDUCTED BY INDEPENDENT CERTIFIED AIR BALANCE COMPANY.

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 MAY 9, 2017
 MAY 2, 2017
 HEALTH DEPT.
 re:urbane
 SCALE 1/4"=1'-0"
 K-8.1

exhaust & air make-up plan

HOOD INFORMATION - Job#2956121

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM RISER(S)				TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG.		PATENT NUMBERS	
					WIDTH	LENG.	HEIGHT	DIA.			CFM	S.P.		END TO END
1		4824 ND-2-PSP-F	8' 0.00"	450 Deg.	1400	10"	13"	4"	1400	-0.676"	1200	480 SS Where Exposed	LEFT ALONE	AC-PSP (United States) - US Patent 7463830 B2 AC-PSP (Canada) - CA Patent 2522504 AC-PSP (United States) - US Patent 7463830 B2 AC-PSP (Canada) - CA Patent 2522504
2		4824 ND-2-PSP-F	8' 0.00"	450 Deg.	1400	10"	13"	4"	1400	-0.676"	1200	480 SS Where Exposed	RIGHT ALONE	

HOOD INFORMATION

HOOD NO.	TAG	TYPE	FILTERS			LIGHTS			UTILITY CABINETS			FIRE HOOD SYSTEM PIPING	HOOD SYSTEM HEIGHT	
			QTY	HEIGHT	LENGTH	EFFICIENCY @ 1 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE			FIRE SYSTEM TYPE
1		Captrate Solo Filter	6	16"	16"	85% See Filter Spec.	3	L55 Series E26	NO				NO	405 LBS
2		Captrate Solo Filter	6	16"	16"	85% See Filter Spec.	3	L55 Series E26	NO				NO	405 LBS

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)			
							WIDTH	LENG.	DIA.	CFM
1		Front	96"	14"	6"	MJA	12"	24"	600	0.162"
		Front	96"	14"	6"	MJA	12"	24"	600	0.162"
		Front	96"	14"	6"	MJA	12"	24"	600	0.162"

SPECIFICATION: CAPTRATE GREASE-STOP SOLO FILTER

THE CAPTRATE GREASE-STOP SOLO 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.

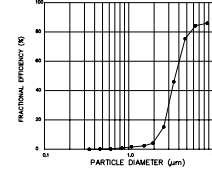
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

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

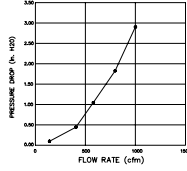
GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE AND 95% GREASE PARTICLES NINE MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.

THE CAPTRATE GREASE-STOP SOLO HAS TESTED TO ASTM STANDARD ASTM F2514-05.

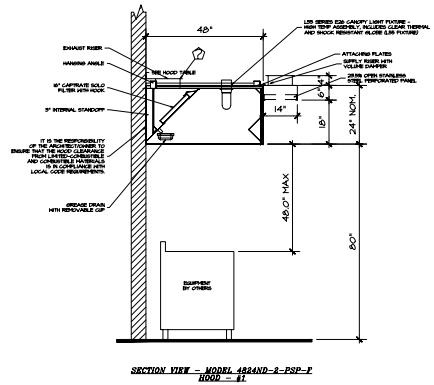
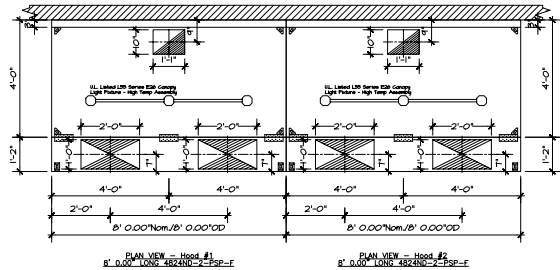
EFFICIENCY VS. PARTICLE DIAMETER



PRESSURE DROP VS. FLOW RATE



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
 NFPA #10
 NSF STANDARD #2
 UL STANDARD #1046
 INT. MESH CODE (INC.)
 ULC-S644



REVISIONS

NO.	DESCRIPTION	DATE

CAPTIVE

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DATE: 3/16/2017
 DRAWN BY: 2456121
 CHECKED BY: AHJ-06
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING

SHEET NO.
1

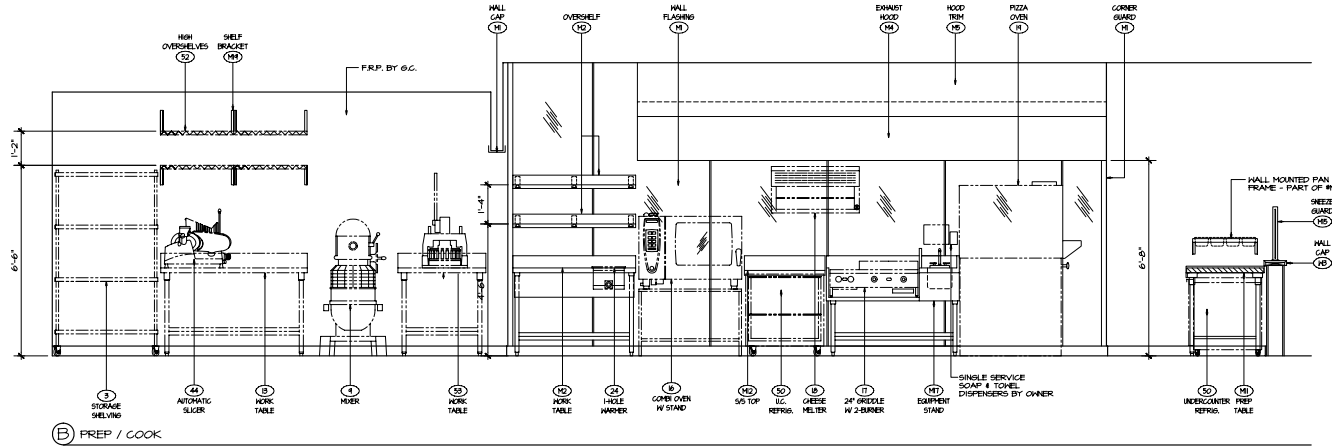
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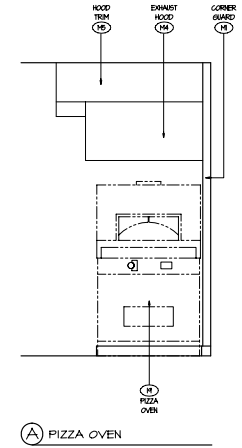
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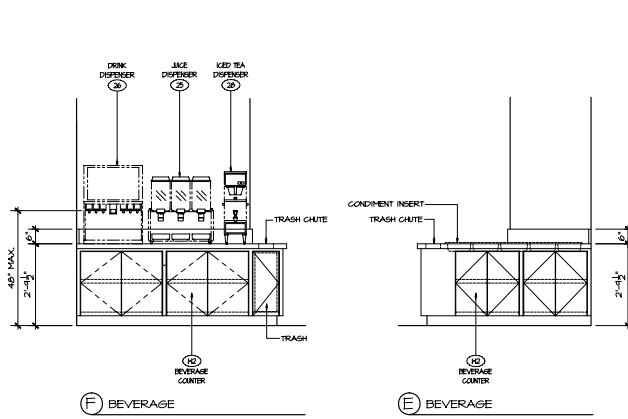
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B PREP / COOK

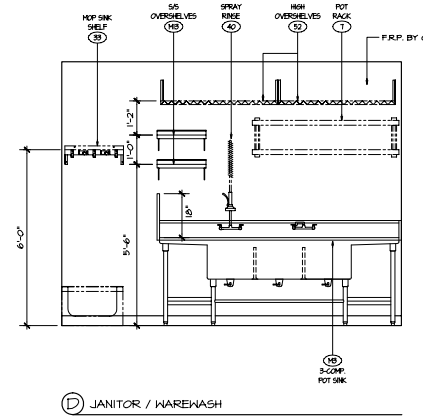


A PIZZA OVEN

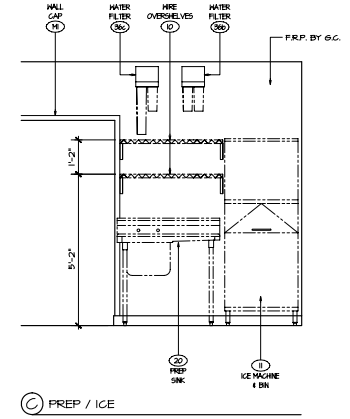


F BEVERAGE

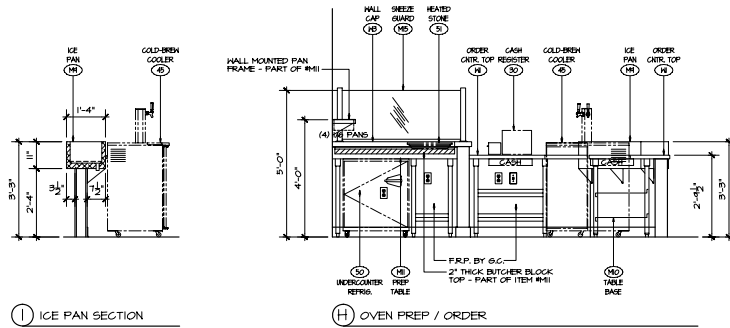
E BEVERAGE



D JANITOR / WAREWASH

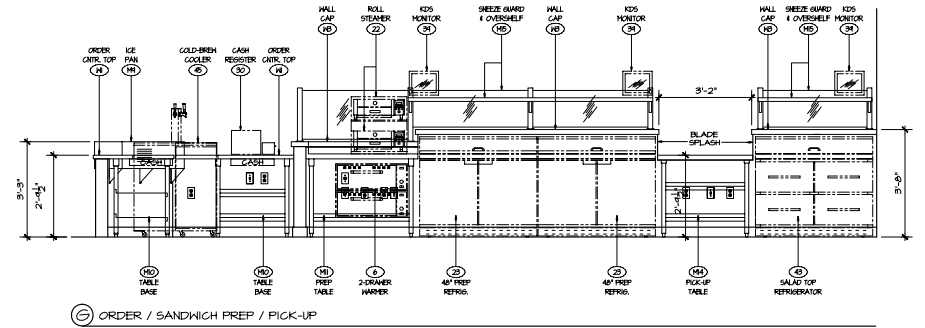


C PREP / ICE



I ICE PAN SECTION

H OVEN PREP / ORDER



G ORDER / SANDWICH PREP / PICK-UP

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SCALE 1/2"=1'-0"

K-9

fixture elevations

