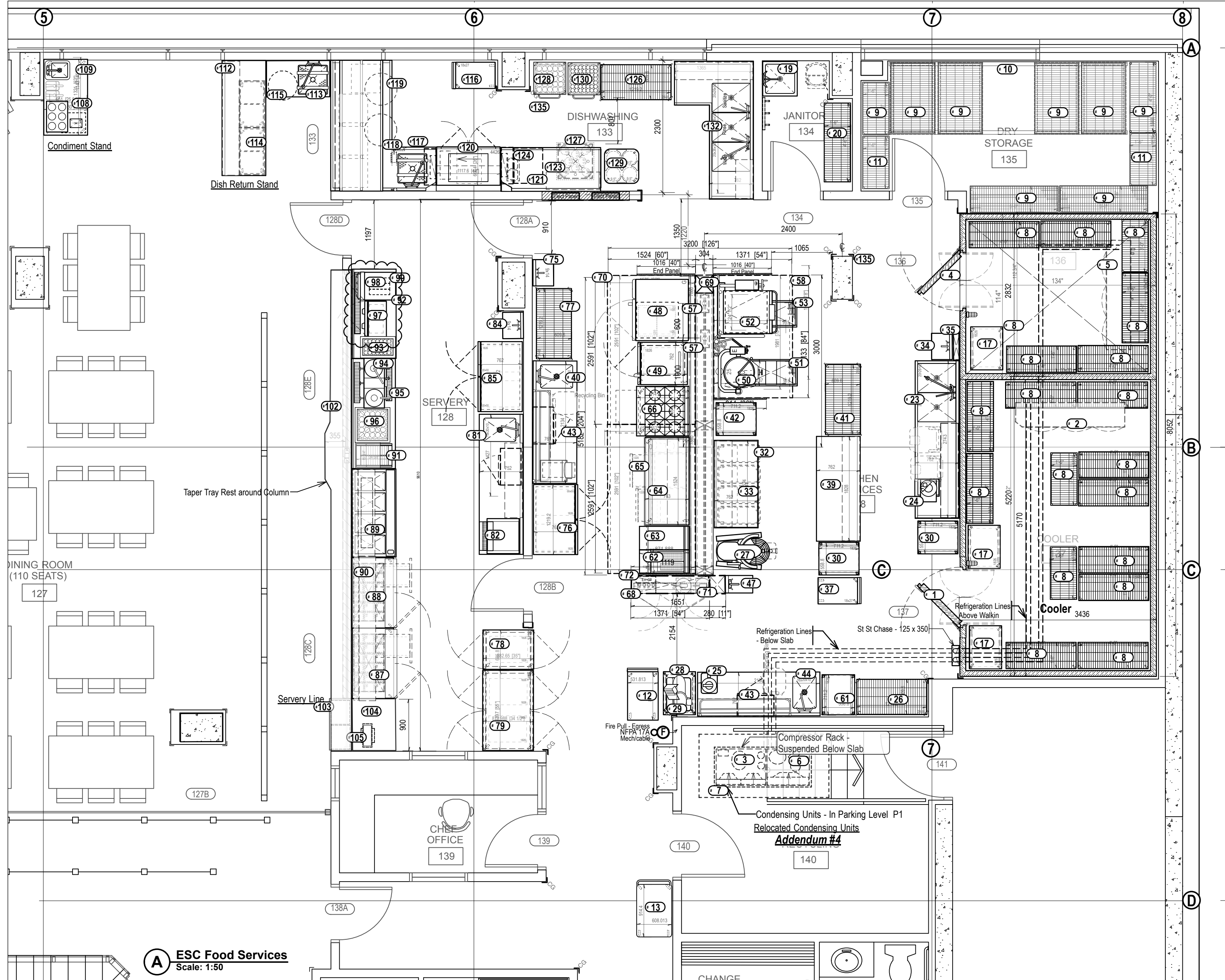


Food Service Equipment					680	Evelyn Saller Center		
						1805/15		
F/	No	Item	Stat	Suppl	Qty	Category	Type	Man/Mod
A	1	Walk-in Box - Cooler	KEC	1		Prefab Modular	Cooler	Norbec Cooler
A	2	Cooler Evaporator	KEC	1		High Temp	Air Cooled	Bohn UL41324EA
A	3	Cooler Condenser	KEC	1		Hermetic	Air Cooled	
A	4	Walk-in Box - Freezer	KEC	1		Prefab Modular	Freezer	Norbec Freezer
A	5	Freezer Evaporator	KEC	1		Low Temp	Low Profile	Bohn UL4140
A	6	Freezer Condenser	KEC	1		Outdoor	Air Cooled	
A	7	Compressor Stand	KEC	1		Steel		Unifab
A	8	Refrigerator Shelving	KEC	18		Prefab Modular	Modular Wire	Metropolitan Super Erecta
A	9	Shelving	KEC	8		Prefab Modular	Wire Shelving	Metropolitan Super Erecta
A	10	High Density Carriages	KEC	1		Prefab Modular	Floor Truck	Metropolitan M02
A	11	Dumage Rack	KEC	2		Prefab Modular	Modular Wire	Metropolitan Super Erecta
A	12	Receiving Truck	KEC	1		Mobile	Flat Bed	Rubbermaid 4406
A	13	Utility Cart	KEC	1		Stainless	Medium Duty	Lakeside 944
A	14	Spare Item Number						
A	15	Spare Item Number						
A	16	Spare Item Number						
A	17	Tray Rack	KEC	3		Stainless Steel	Ankle Slides	Lockwood S1926-6
A	18	Spare Item Number						
A	19	Janitor's Sink	KEC	1		Stainless Steel	Floor Mount	Elkay FLR1
A	20	Chemical Shelving	KEC	1		Prefab Modular	Modular Wire	Metropolitan Super Erecta
A	21	Spare Item Number						
A	22	Spare Item Number						
A	23	Vegetable Sink	KEC	1		Stainless Steel	Roll-in	Custom Fab VS30108-2SL
A	24	Food Processor	KEC	1		Combination	Bowl/Control	Robot Coupe R462
A	25	Blender	KEC	1		Commercial	Mix Blend/Hot Coupe	
A	26	Pot Rack	KEC	1		Prefab Modular	Wire Shelving	Metropolitan N5668C
A	27	Mixer	KEC	1		Gear Drive	Floor Top	Globe SP-40
A	28	Slicer	KEC	1		Grandy Feed	Automatic	Grandy T134-Plus
A	29	Slicer Stand	KEC	1		Stainless Steel	Flat Top	Lakeside 110
A	30	Tray Rack	KEC	2		Aluminum	Universal Sit	Lockwood RR69-UA20
A	31	Spare Item Number						
A	32	Bake Table	KEC	1		Stainless Steel	Splash Top	Custom Fab B153090x20x
A	33	Ingredient Bins	KEC	4				
A	34	Hand Sink	KEC	1		Stainless Steel	Drop-in	Polar Ware K1734-2
A	35	Service Chase	KEC	1		Stainless Steel		
A	36	Spare Item Number						
A	37	Utility Cart	KEC	1		Stainless	Mobile	Lakeside 722
A	38	Spare Item Number						
A	39	Work Table	KEC	1		Stainless Steel	Splash Top	Custom Fab WT303090x
A	40	Preparation Table	KEC	1		Stainless Steel	Splash Top	Custom Fab PT303084x
A	41	Pot Rack	KEC	1		Prefab Modular	Wire Shelving	Metropolitan N5468C
A	42	Top Rack	KEC	1		Aluminum	Universal Sit	Lockwood RR69-UA20
A	43	Microwave Oven	KEC	2		Commercial	Heavy Duty	Panasonic NE-1064
A	44	Preparation Table	KEC	1		Stainless Steel	Splash Top	Custom Fab PT303084x
A	45	Spare Item Number						
A	46	Spare Item Number						
A	47	Hand Sink	KEC	1		Stainless	Wall Mount	Eagle HSAH-10-F
A	48	Comb-Over	KEC	1		Electric	Countertop	Rational SOC-102-E
A	49	Connection Oven	KEC	2		Electric	Full Size	TurboChef E3000000
A	50	Steam Kettle	KEC	1		Electric	Leo Base	Cleveland KEL-25-T
A	51	Floor Drain Pan	KEC	1		Stainless	Flush Floor	Custom Fab FDP-1838
A	52	Tilting Slicer	KEC	1		Open Base	Electric	Cleveland SEL-35-T1
A	53	Floor Drain Pan	KEC	1		Stainless	Flush Floor	Custom Fab FDP-1838
A	54	Spare Item Number						
A	55	Spare Item Number						
A	56	Spare Item Number						
A	57	Floor Sink	NIC	Mech	1	Cast Iron	Flush Floor	Zum Z1940
A	58	Exhaust Hood	KEC	1		NFPA90UL LHM	Dry Filter	Halton KVE-LV WW 7
A	59	Spare Item Number						
A	60	Spare Item Number						
A	61	Tray Rack	KEC	1		Stainless Steel	Ankle Slides	Lockwood S1926-6
A	62	Deep Fryer	KEC	1		Gas(Natural)	Heavy Duty	Garland M35
A	63	Fryer Slicer	KEC	1		Medium Duty	Modular	Garland GTG590-G160
A	64	Griddle	KEC	1		Gas(Natural)	Heavy Duty	Garland GTG590-G160
A	65	Refrigerated Stand	KEC	1		SC Refrig	Low Profile	Tue TDCB-S2-60
A	66	Burner Range	KEC	1		Gas(Natural)	Heavy Duty	Garland M43-R
A	67	Spare Item Number						
A	68	Hood Washdown Controls	KEC	1		Automatic	Variable Fan	Halton WashMarvel Controls
A	69	Sanitize Enclosure	KEC	1		Stainless	Island Type	Custom Fab SEDS1218.5
A	70	Exhaust Hood	KEC	2		NFPA90UL LHM	Dry Filter	Halton KVE-LV WW 7
A	71	Fire Suppression System	KEC	1		UL300/CSA175-4	Wet Chemical	Kidde WHOR-300
A	72	Controls Chase	KEC	1		Stainless Steel	Fit to ceiling	Custom Fab - CC-260
A	73	Spare Item Number						
A	74	Spare Item Number						
A	75	Hand Sink	KEC	1		Stainless	Wall Mount	Eagle HSAH-10-F
A	76	Reach-in Refrigerator	KEC	1		Upright Beache	2 Door	True T-43
A	77	Pot Rack	KEC	1		Prefab Modular	Wire Shelving	Metropolitan N5668C
A	78	Hot Holding Cabinet	KEC	1		Convection Heat	Universal	Defiant CSHP71-S
A	79	Pass-Thru Refrigerator	KEC	1		Reach-in	2 Door	Defiant CSRP72P-G
A	80	Spare Item Number						
A	81	Back Counter	KEC	1		Milwork	Splash Top	Custom Fab BC3094
A	82	Toaster	KEC	1		Conveyor	Bread/Bun	APFW/Wyott XTRM-2
A	83	Spare Item Number				Stainless Steel	Flat Top	
A	84	Hand Sink	KEC	1		Stainless	Drop-in	Advance T-PS-60
A	85	Reach-in Refrigerator	KEC	1		Upright Beache	2 Door	True T-43
A	86	Spare Item Number						
A	87	Sandwich Stand	KEC	1		18 Pan Mega	1 Door/2 Door	True TFP-46-18M-2D
A	88	Sandwich Stand	KEC	1		18 Pan Mega	1 Door/2 Door	True TFP-46-18M-2D
A	89	Hot Food Stand	KEC	1		Electric	Wet/Dry Wall	Custom Fab HF3060M-4W
A	90	Overstall Assembly	KEC	1		Stainless Steel		
A	91	Front Holding Station	KEC	1		Stainless Steel	Connection	Halton GRFHS-28
A	92	Beverage Counter	KEC	1		Stainless	Splash Top	Custom Fab BS30306
A	93	Rack Dispenser	KEC	1		Modular	Rack	Halkh TRD-57201/1020
A	94	Coffee Maker	KEC	1		Automatic	Batch Brewed	Burn LG Twin DS
A	95	Reverse Counter	KEC	1		Stainless	Splash Top	Custom Fab RC303078
A	96	Rack Dispenser	KEC	1		Modular	Rack	Halkh TRD-OI 2020
A	97	Milk Dispenser	KEC	1		SC Refrigerated	Refrigerated	Silver King SK-2
A	98	Juice System	NIC	OSE	1	Post Mix	Concentrate	Cornelius M99-4
A	99	Juice System	NIC	OSE	1	Post Mix	Concentrate	Cornelius
A	100	Spare Item Number				del	delete "Water Station"	
A	101	Spare Item Number						
A	102	Tray Rest Assembly	KEC	1		Milwork	Pedestal	Custom Fab TBmp14342
A	103	Tray Stand	KEC	1		Stainless Steel	Stationary	Custom Fab TS-2430M
A	104	Cash Stand	KEC	1		Milwork	Mobile	Custom Fab Milwork
A	105	POS Terminal	NIC	OSE	1	Electronic	Programmable	(by Others)
A	106	Spare Item Number				del	delete "Cash Stand"	
A	107	Spare Item Number						
A	108	Condiment Stand	KEC	1		Milwork	Single Sided	Custom Fab CS3048M
A	109	Water Station	KEC	1		Stainless Steel	Drop-in	
A	110	Spare Item Number						
A	111	Spare Item Number						
A	112	Dish Return Stand	KEC	1		Stainless	Marine Top	Custom Fab SD1848
A	113	Sorting Stand	KEC	1		Stainless	Marine Top	Custom Fab SD3060
A	114	Recycling Containers	KEC	4		Medium Duty	Rectangular	Grbs NPL 285
A	115	Waste Container	KEC	6		Medium Duty	Rectangular	Grbs NPL 285
A	116	Bus Cart	KEC	1		Stainless	Mobile	Lakeside 744
A	117	Soiled Dishable	KEC	1		Stainless	Roll-in	Custom Fab SD17288
A	118	Hose reel Assembly	KEC	1		Epoxy Coated	Wall Mount	Fisher 2684
A	119	Waste Container	KEC	1		Polyethylene	Heavy Duty	Rubbermaid 2632
A	120	Dishwasher	KEC	1		Compo	Single Sink	Champion 44 Pro
A	121	Exhaust Canopy/Ducts	KEC	1		Stainless Steel	Water Mte	Custom Fab ED20ICE
A	122	Spare Item Number						
A	123	Open Dishable	KEC	1		Stainless	Flat Bed	Custom Fab CD72236
A	124	Detergent Dispenser	NIC	OSE	1	Automatic		(by Others)
A	125	Spare Item Number				del		
A	126	Dish Storage Rack	KEC	1		Prefab Modular	Wire Shelving	Metropolitan N5668C
A	127	Dish Carrier	KEC	1		Composite	Poker Chop	Metropolitan PC011A
A	128	Glass Storage Rack	KEC	1		Rack carrier	Slides	Lockwood RK69-10
A	129	Glass Rack Carrier	KEC	1		Polyethylene	Medium Duty	Cambro CDR2002H
A	130	Wine Carrier	KEC	1		Polyethylene	Medium Duty	Cambro CDR2002H
A	131	Spare Item Number						
A	132	Pot Sink	KEC	1		Stainless Steel	Roll-in	Custom Fab PS308027
A	133	Spare Item Number						
A	134	Spare Item Number						
A	135	Miscellaneous Trim	KEC	1				



A ESC Food Services
Scale: 1:50

CLIENT



1 - f	95% CD/BP Submission	18/04/18
2 - h	CD/BP Submission Rev	18/10/22
3 - g	Issued for Tender	18/05/25
4 - h	Issued for Construction	18/10/08
5 - h	Issued for Construction R	18/10/22

REV CHANGES DATE
FOOD SERVICE CONSULTANTS



#214 - 2051 54th Ave
Langley, B.C. V2M 5G5
Ph: 604-514-1777
Email: info@galleyworks.com
COPYRIGHT RESERVED: Information shown here is for the use of this project and may not be reproduced without written permission of GalleyWorks

PROJECT TITLE

RODDAN LODGE & EVELYN SALLER CENTRE
Community Centre

124 Dunlavy Avenue, Vancouver, BC, V6A 3T6

PROJECT NO. **680**

DRAWING TITLE
FOOD SERVICE EQUIPMENT DESIGN DRAWING
Equipment Layout
Main Floor

This drawing indicates GENERAL CONTRACT Work required for the installation of ~~Issued for Construction~~ **Issued for Construction**

DRAWING NO. **K-1**

SCALE **1:50**

DRAWN CHECKED **EB**

SHEET NO. of 6 REV. **h**

1
DATE **2018/10/22**

ISSUE **Issued for Construction**

D.D. NO.	ARCHITECTURAL DETAILS				ITEM	SYMBOLS	NO.
	SCALE	NTS	DATE	REV			
(A)	DR	EB	CH	FILE	680		
	• Door Guards						
	• Service Chase						
	• Waterproof Finish						
	• Bumper Protection						
	• Closure Panels						
	• Floor Depression						

GENERAL NOTES

- THIS DRAWING INDICATES WORK OF THE GENERAL CONTRACT REQUIRED FOR THE INSTALLATION OF FOOD SERVICE EQUIPMENT.
- Co-ordinate scheduling, confirm construction details and rough-in sizes and locations with Food Service Equipment Contractor to ensure proper installation of Food Service Equipment.
- Provide minimum openings as indicated for placement of equipment. Contact designer and equipment supplier if minimum openings cannot be provided.

ITEM NOTES

- Provide 900mm high Stainless Steel kickplates to both sides of doors as indicated.
- Enclosed areas indicate equipment which breaks the suspended Ceiling line
- Provide waterproof finish to walls indicated to +96" above finish floor. Pawling NXT WP-40 above floor coving. Butt join panels only, seal with clear silicone. Color: 3 Tan
- Provide bumper protection to unprotected wall surfaces indicated. Pawling PEW-110 recycled Wall guard. Mount above Floor Cove. Color: 5 Gray
- Syrup lines (NIC) provided by Supplier - Provide coring, sleeves and routing to accommodate 4" diameter bundle, with wide radius corners. Confirm details with Owner's Supplier
- #3 & #6 - Refrigeration Condensing units - Locate on roof. Provide base mounting pad, and sleeve through roof for refrigeration Lines

D.D. NO.	CONSTRUCTION DETAIL				ITEM	Walkin Box Installation Detail Cooler/Freezer Suspended Slab	NO.	1					
	SCALE	1:25	DATE	18/02/15					REV				
(A)	DR	EB	CH	FILE	680	680#1							

General Contract Work

1 Rough Depression.

2 Sand Bed.

3 Grout Infill.

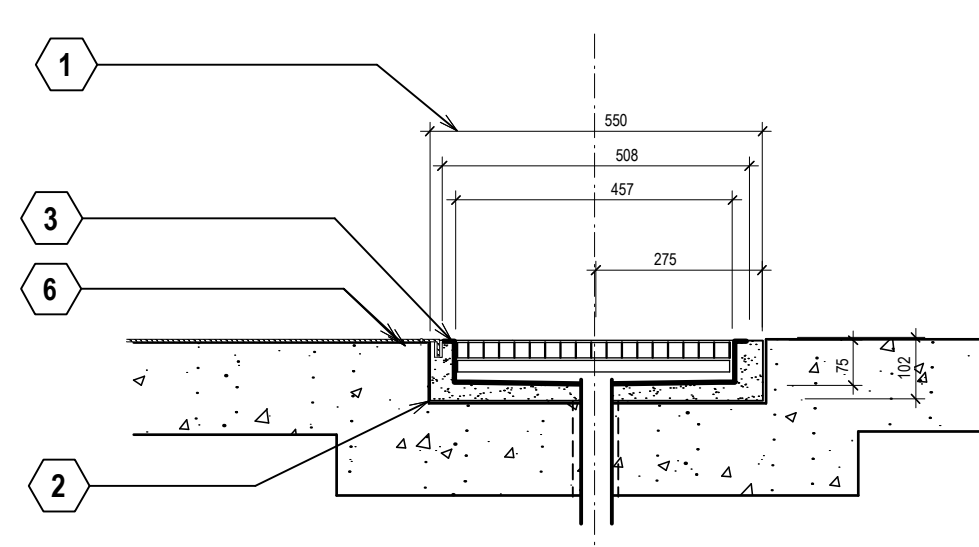
4 Finish Floor.

Provide Rough Depression in slab to dimensions indicate (confirm with Shop Drawings)

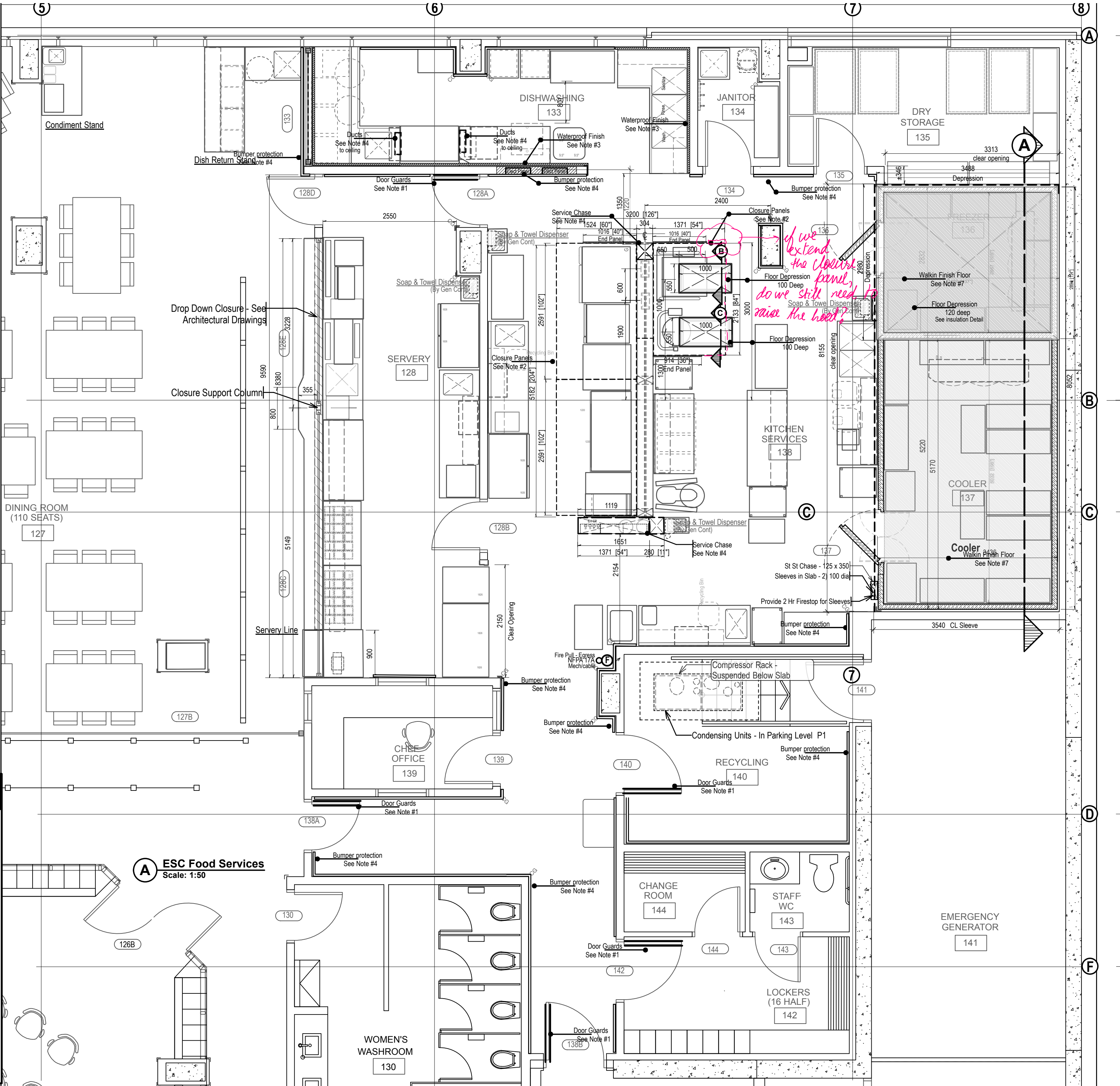
Provide 20mm sand leveling bed as indicated

Provide grout infill in exposed gap around Walkin Box

Provide Finish Floor inside Walkin Box as Indicated (See Architectural Finish Floor Schedule/Spec)

D.D. NO.	CONSTRUCTION DETAIL				ITEM	Floor Drain Pan Stainless Steel Flush Floor	NO.
(B)	SCALE	1:10	DATE	18/02/15	REV		53
	DR	EB	CH	FILE	680		
							
General Contract WORK 1. Verify rough-in size and drain location from Food Service Equipment Shop Drawing 2. Provide rough depression and core for drain 3. Install floorpan (supplied by KEC), coordinate plumbing connection, grout-in-place 4. Coordinate edge detail and install finish flooring							

D.D. NO.	CONSTRUCTION DETAIL				ITEM	Floor Drain Pan	NO.
	SCALE	1:10	DATE	18/02/15	REV	Stainless Steel	
(C)	DR	EB	CH	FILE	680	Flush Floor	51
<u>General Contract Work</u> 1. Verify rough-in size and drain location from Food Service Equipment Shop Drawing 2. Provide rough depression and core for drain 3. Install floorpan (supplied by KEC), coordinate plumbing connection, grout-in-place 4. Coordinate edge detail and install finish flooring							



CLIENT		
1 - f	95% CD/BP Submission	18/04/18
2 - h	CD/BP Submission Rev	18/10/22
3 - g	Issued for Tender	18/05/25
4 - h	Issued for Construction	18/10/08
5 - h	Issued for Construction R	18/10/22
REV CHANGES DATE		
FOOD SERVICE CONSULTANTS		
#214 - 20451 54th Ave Langley, B.C. V3A 5G8 Ph: 604-514-1777 E: design@galleyworks.com		
COPYRIGHT RESERVED: Information shown here is for the use of this project and may not be reproduced without written permission of GalleyWorks		
PROJECT TITLE		
RODDAN LODGE & EVELYN SALLER CENTRE Community Centre		
124 Dunlavy Avenue, Vancouver, BC, V6A 3T6		
PROJECT NO.		
680		
DRAWING TITLE		
FOOD SERVICE EQUIPMENT DESIGN DRAWING ARCHITECTURAL DETAILS Main Floor		
This drawing indicates GENERAL CONTRACT Work required for the installation of Food Service Equipment		
DRAWING NO.		
K-2		
SCALE		
1:50		
DRAWN CHECKED		
EB		
SHEET NO of REV.		
2 6 h		
DATE		
2018/10/22		
ISSUE		
Issued for Construction		

Item Notes

- #2/5 Evaporator Drains:- Run Condensate Wastes tight to wall at minimum slope of 1:10 (more if possible) to allow quick draining and prevent freezing. Insulate with Amaxflex if necessary. Provide "P" Trap outside Walk-in box. Heat Tape drain within freezer.
- #6/9 Services Enclosure: Shut down gas & water supplies within service wall, run horizontally @ ±45° A.F.F. and connect to respective quick disconnect assemblies provided (By FSEC). See Raceway Section Detail
- #71 Fire Suppression System: - Install gas shutdown solenoid (supplied by F.S.E.C.) to main gas supply. Locate in an accessible location. Shut off fuel for all items under the Exhaust hood in Fire Mode.
- #120 Dishwasher:- Exhaust contains moisture under air. Use waterproof, all welded stainless steel duct, sloped to the dishwasher.
- Hood Washdown Control Panel (#68) - Supply 3/4" Hot Water to Control panel. Control panel adds Detergent to Hot Water. Run detergent line to #58 & #70 Exhaust Hood washdown manifold. Hoods wash sequentially. Control panel Includes Back Flow Preventor. Provide Indirect Drain of BFP to FFD. See Detail.
- Marvel Controls (#58 & 70) - Variable Flow Controls are integrated into #68 Wash Control Panel. Interconnect Fan operation and system Sensors, and variable dampers with Control Panel
- Walk-in Cooler Cooling Loop #3 - Provide backup cooling loop to ensure continued operation of condensing cooling during main cooling loop servicing
- Walk-in Freezer Cooling Loop #6 - Provide backup cooling loop to ensure continued operation of condensing cooling during main cooling loop servicing

Food Service Equipment		Gas		Nat		Evelyn Saller Centre		680	
GAS SERVICES		Load		Press					
No.	Item	Supp	Stat	Qty	Unit	Size	WVC	Comment	R Date
A. 48	Conn		KEC	1		1/2"		Nat. o/via hose from #69	18/10/2018
A. 52	Open Fryer		KEC	1		110	6"wc	Nat. o/via hose from #69	18/10/18
A. 64	Griddle		KEC	1		128	6.5"wc	Nat. o/via hose from #69	
A. 66	Burner Range		KEC	1		184	6"wc	Nat. o/via hose from #69	
A. 77	Fire Suppression System		KEC	1		0	Nat	install gas valve" "provided by KEC	

Food Service Equipment		Ventilation		Evelyn Saller Centre		680	
VENTILATION		Load		Press			
No.	Item	Supp	Stat	Qty	Unit	Size	WVC
A. 50	Exhaust Hood		KEC	1		1147	10"wc
A. 52	Exhaust Hood		KEC	1		8x72	10.5"wc
A. 70A	Exhaust Hood L		KEC	1		1070"	116"
A. 70B	Exhaust Hood L		KEC	1		1070"	116"
A. 70C	Exhaust Hood L		KEC	1		1070"	116"
A. 70D	Exhaust Hood L		KEC	1		1070"	116"
A. 70E	Exhaust Hood L		KEC	1		1070"	116"
A. 70F	Exhaust Hood L		KEC	1		1070"	116"
A. 70G	Exhaust Hood L		KEC	1		1070"	116"
A. 70H	Exhaust Hood L		KEC	1		1070"	116"
A. 70I	Exhaust Hood L		KEC	1		1070"	116"
A. 70J	Exhaust Hood L		KEC	1		1070"	116"
A. 70K	Exhaust Hood L		KEC	1		1070"	116"
A. 70L	Exhaust Hood L		KEC	1		1070"	116"
A. 70M	Exhaust Hood L		KEC	1		1070"	116"
A. 70N	Exhaust Hood L		KEC	1		1070"	116"
A. 70O	Exhaust Hood L		KEC	1		1070"	116"
A. 70P	Exhaust Hood L		KEC	1		1070"	116"
A. 70Q	Exhaust Hood L		KEC	1		1070"	116"
A. 70R	Exhaust Hood L		KEC	1		1070"	116"
A. 70S	Exhaust Hood L		KEC	1		1070"	116"
A. 70T	Exhaust Hood L		KEC	1		1070"	116"
A. 70U	Exhaust Hood L		KEC	1		1070"	116"
A. 70V	Exhaust Hood L		KEC	1		1070"	116"
A. 70W	Exhaust Hood L		KEC	1		1070"	116"
A. 70X	Exhaust Hood L		KEC	1		1070"	116"
A. 70Y	Exhaust Hood L		KEC	1		1070"	116"
A. 70Z	Exhaust Hood L		KEC	1		1070"	116"
A. 120	Dishwasher Exhaust		KEC	1		200"	4"x16"

Food Service Equipment		Ventilation		Evelyn Saller Centre		680	
VENTILATION		Load		Press			
No.	Item	Supp	Stat	Qty	Unit	Size	WVC
A. 50	Exhaust Hood		KEC	1		1147	10"wc
A. 52	Exhaust Hood		KEC	1		8x72	10.5"wc
A. 70A	Exhaust Hood L		KEC	1		1070"	116"
A. 70B	Exhaust Hood L		KEC	1		1070"	116"
A. 70C	Exhaust Hood L		KEC	1		1070"	116"
A. 70D	Exhaust Hood L		KEC	1		1070"	116"
A. 70E	Exhaust Hood L		KEC	1		1070"	116"
A. 70F	Exhaust Hood L		KEC	1		1070"	116"
A. 70G	Exhaust Hood L		KEC	1		1070"	116"
A. 70H	Exhaust Hood L		KEC	1		1070"	116"
A. 70I	Exhaust Hood L		KEC	1		1070"	116"
A. 70J	Exhaust Hood L		KEC	1		1070"	116"
A. 70K	Exhaust Hood L		KEC	1		1070"	116"
A. 70L	Exhaust Hood L		KEC	1		1070"	116"
A. 70M	Exhaust Hood L		KEC	1		1070"	116"
A. 70N	Exhaust Hood L		KEC	1		1070"	116"
A. 70O	Exhaust Hood L		KEC	1		1070"	116"
A. 70P	Exhaust Hood L		KEC	1		1070"	116"
A. 70Q	Exhaust Hood L		KEC	1		1070"	116"
A. 70R	Exhaust Hood L		KEC	1		1070"	116"
A. 70S	Exhaust Hood L		KEC	1		1070"	116"
A. 70T	Exhaust Hood L		KEC	1		1070"	116"
A. 70U	Exhaust Hood L		KEC	1		1070"	116"
A. 70V	Exhaust Hood L		KEC	1		1070"	116"
A. 70W	Exhaust Hood L		KEC	1		1070"	116"
A. 70X	Exhaust Hood L		KEC	1		1070"	116"
A. 70Y	Exhaust Hood L		KEC	1		1070"	116"
A. 70Z	Exhaust Hood L		KEC	1		1070"	116"
A. 120	Dishwasher Exhaust		KEC	1		200"	4"x16"

Food Service Equipment		Ventilation		Evelyn Saller Centre		680	
VENTILATION		Load		Press			
No.	Item	Supp	Stat	Qty	Unit	Size	WVC
A. 50	Exhaust Hood		KEC	1		1147	10"wc
A. 52	Exhaust Hood		KEC	1		8x72	10.5"wc
A. 70A	Exhaust Hood L		KEC	1		1070"	116"
A. 70B	Exhaust Hood L		KEC	1		1070"	116"
A. 70C	Exhaust Hood L		KEC	1		1070"	116"
A. 70D	Exhaust Hood L		KEC	1		1070"	116"
A. 70E	Exhaust Hood L		KEC	1		1070"	116"
A. 70F	Exhaust Hood L		KEC	1		1070"	116"
A. 70G	Exhaust Hood L		KEC	1		1070"	116"
A. 70H	Exhaust Hood L		KEC	1		1070"	116"
A. 70I	Exhaust Hood L		KEC	1		1070"	116"
A. 70J	Exhaust Hood L		KEC	1		1070"	116"
A. 70K	Exhaust Hood L		KEC	1		1070"	116"
A. 70L	Exhaust Hood L		KEC	1		1070"	116"
A. 70M	Exhaust Hood L		KEC	1		1070"	116"
A. 70N	Exhaust Hood L		KEC	1		1070"	116"
A. 70O	Exhaust Hood L		KEC	1		1070"	116"
A. 70P	Exhaust Hood L		KEC	1		1070"	116"
A. 70Q	Exhaust Hood L		KEC	1		1070"	116"
A. 70R	Exhaust Hood L		KEC	1		1070"	116"
A. 70S	Exhaust Hood L		KEC	1		1070"	116"
A. 70T	Exhaust Hood L		KEC	1		1070"	116"
A. 70U	Exhaust Hood L		KEC	1		1070"	116"
A. 70V	Exhaust Hood L		KEC	1		1070"	116"
A. 70W	Exhaust Hood L		KEC	1		1070"	116"
A. 70X	Exhaust Hood L		KEC	1		1070"	116"
A. 70Y	Exhaust Hood L		KEC	1		1070"	116"
A. 70Z	Exhaust Hood L		KEC	1		1070"	116"
A. 120	Dishwasher Exhaust		KEC	1		200"	4"x16"

Food Service Equipment		Ventilation		Evelyn Saller Centre		680	
VENTILATION		Load		Press			
No.	Item	Supp	Stat	Qty	Unit	Size	WVC
A. 50	Exhaust Hood		KEC	1		1147	10"wc
A. 52	Exhaust Hood		KEC	1		8x72	10.5"wc
A. 70A	Exhaust Hood L		KEC	1		1070"	116"
A. 70B	Exhaust Hood L		KEC	1		1070"	116"
A. 70C	Exhaust Hood L		KEC	1		1070"	116"
A. 70D	Exhaust Hood L		KEC	1		1070"	116"
A. 70E	Exhaust Hood L		KEC	1		1070"	116"
A. 70F	Exhaust Hood L		KEC	1		1070"	116"
A. 70G	Exhaust Hood L		KEC	1		1070"	116"
A. 70H	Exhaust Hood L		KEC	1		1070"	116"
A. 70I	Exhaust Hood L		KEC	1		1070"	116"
A. 70J	Exhaust Hood L		KEC	1		1070"	116"
A. 70K	Exhaust Hood L		KEC	1		1070"	116"
A. 70L	Exhaust Hood L		KEC	1		1070"	116"
A. 70M	Exhaust Hood L		KEC	1		1070"	116"
A. 70N	Exhaust Hood L		KEC	1		1070"	116"
A. 70O	Exhaust Hood L		KEC	1		1070"	116"
A. 70P	Exhaust Hood L		KEC	1		1070"	116"
A. 70Q	Exhaust Hood L		KEC	1		1070"	116"
A. 70R	Exhaust Hood L		KEC	1		1070"	116"
A. 70S	Exhaust Hood L		KEC	1		1070"	116"
A. 70T	Exhaust Hood L		KEC	1		1070"	116"
A. 70U	Exhaust Hood L		KEC	1		1070"	116"
A. 70V	Exhaust Hood L		KEC	1		1070"	116"
A. 70W	Exhaust Hood L		KEC	1		1070"	116"
A. 70X	Exhaust Hood L		KEC	1		1070"	116"
A. 70Y	Exhaust Hood L		KEC	1		1070"	116"
A. 70Z	Exhaust Hood L		KEC	1		1070"	116"
A. 120	Dishwasher Exhaust		KEC	1		200"	4"x16"

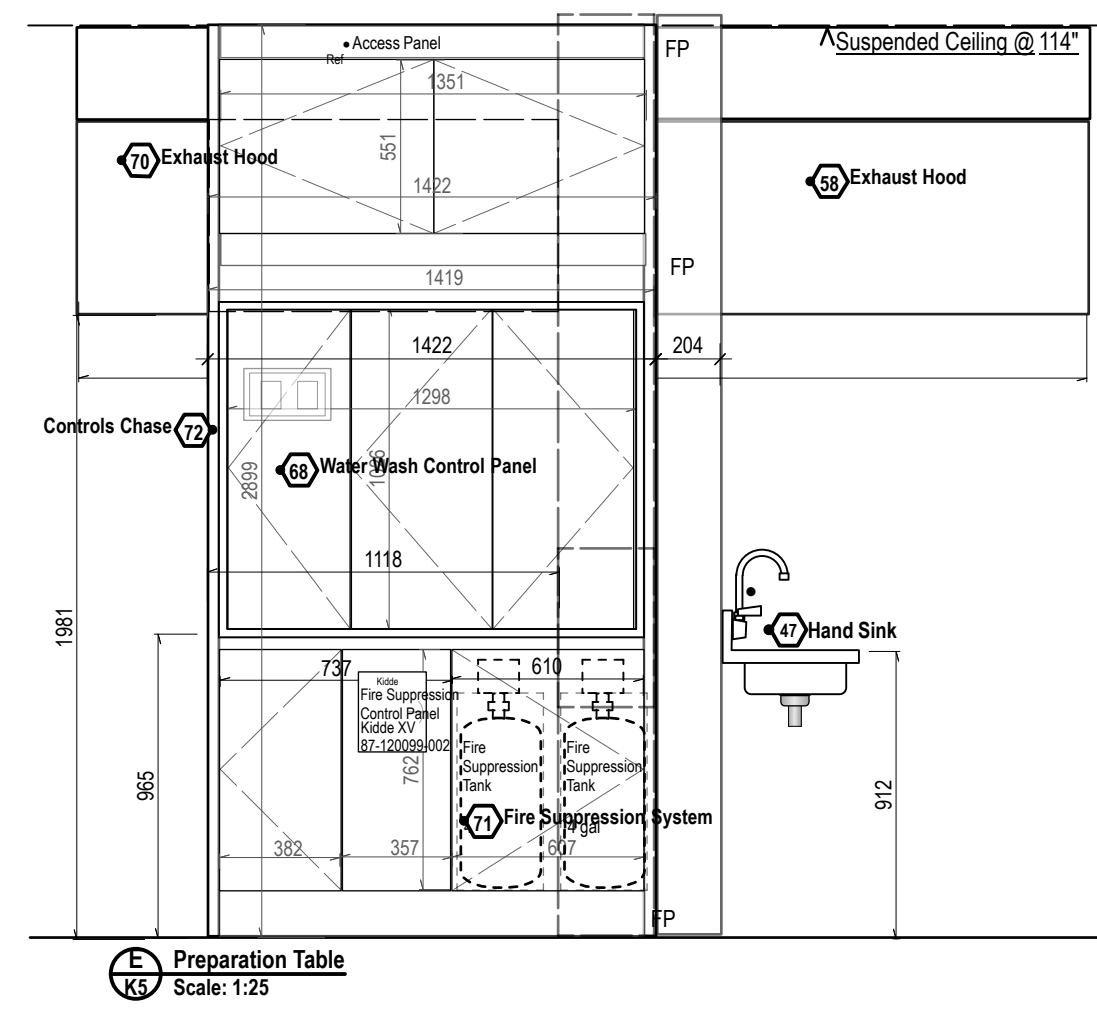
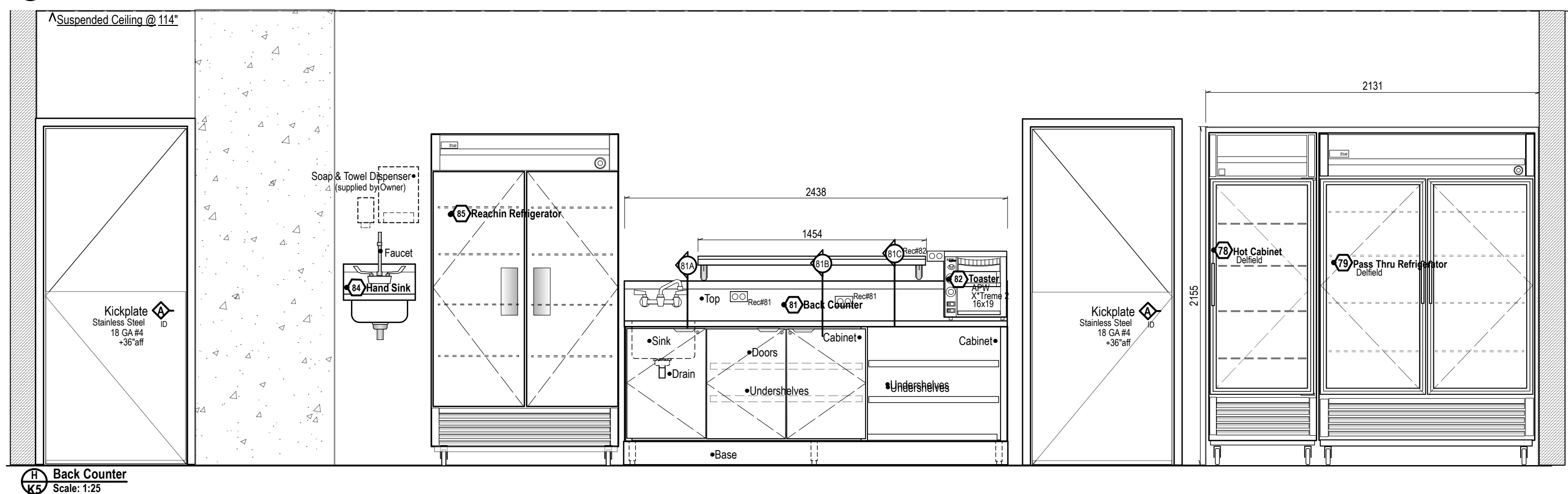
Food Service Equipment		Ventilation		Evelyn Saller Centre		680	
VENTILATION		Load		Press			
No.	Item	Supp	Stat	Qty	Unit	Size	WVC
A. 50	Exhaust Hood		KEC	1		1147	10"wc
A. 52	Exhaust Hood		KEC	1		8x72	10.5"wc
A. 70A	Exhaust Hood L		KEC	1		1070"	116"
A. 70B	Exhaust Hood L		KEC	1		1070"	116"
A. 70C	Exhaust Hood L		KEC	1		1070"	116"
A. 70D	Exhaust Hood L		KEC	1		1070"	116"
A. 70E	Exhaust Hood L		KEC	1		1070"	116"
A. 70F	Exhaust Hood L		KEC	1		1070"	116"
A. 70G	Exhaust Hood L		KEC	1		1070"	116"
A. 70H	Exhaust Hood L		KEC	1		1070"	116"
A. 70I	Exhaust Hood L		KEC	1		1070"	116"
A. 70J	Exhaust Hood L		KEC	1		1070"	116"
A. 70K	Exhaust Hood L		KEC	1		1070"	116"
A. 70L	Exhaust Hood L		KEC	1		1070"	116"
A. 70M	Exhaust Hood L		KEC	1		1070"	116"
A. 70N	Exhaust Hood L		KEC	1		1070"	116"
A. 70O	Exhaust Hood L		KEC	1		1070"	116"
A. 70P	Exhaust Hood L		KEC	1		1070"	116"
A. 70Q	Exhaust Hood L		KEC	1		1070"	116"
A. 70R	Exhaust Hood L		KEC	1		1070"	116"
A. 70S	Exhaust Hood L		KEC	1		1070"	116"
A. 70T	Exhaust Hood L		KEC	1		1070"	116"
A. 70U	Exhaust Hood L		KEC	1		1070"	116"
A. 70V	Exhaust Hood L		KEC	1		1070"	116"
A. 70W	Exhaust Hood L		KEC	1		1070"	116"
A. 70X	Exhaust Hood L		KEC	1		1070"	116"
A. 70Y	Exhaust Hood L		KEC	1		1070"	116"
A. 70Z	Exhaust Hood L		KEC	1		1070"	116"
A. 120	Dishwasher Exhaust		KEC	1		200"	4"x16"

Food Service Equipment		Ventilation		Evelyn Saller Centre		680	
VENTILATION		Load		Press			
No.	Item	Supp	Stat	Qty	Unit	Size	WVC
A. 50	Exhaust Hood		KEC	1		1147	10"wc
A. 52	Exhaust Hood		KEC	1		8x72	10.5"wc
A. 70A	Exhaust Hood L		KEC	1		1070"	116"
A. 70B	Exhaust Hood L		KEC	1		1070"	116"
A. 70C	Exhaust Hood L		KEC	1		1070"	116"
A. 70D	Exhaust Hood L		KEC	1		1070"	116"
A. 70E	Exhaust Hood L		KEC	1		1070"	116"
A. 70F	Exhaust Hood L		KEC	1		1070"	116"
A. 70G	Exhaust Hood L		KEC	1		1070"	116"
A. 70H	Exhaust Hood L		KEC	1		1070"	116"
A. 70I	Exhaust Hood L		KEC	1		1070"	116"
A. 70J	Exhaust Hood L		KEC	1		1070"	116"
A. 70K	Exhaust Hood L		KEC	1		1070"	116"
A. 70L	Exhaust Hood L		KEC	1		1070"	116"
A. 70M	Exhaust Hood L		KEC	1		1070"	116"
A. 70N	Exhaust Hood L		KEC	1		1070"	116"
A. 70O	Exhaust Hood L		KEC	1		1070"	116"
A. 70P	Exhaust Hood L		KEC	1		1070"	116"
A. 70Q	Exhaust Hood L		KEC	1		1070"	116"
A. 70R	Exhaust Hood L		KEC	1		1070"	116"
A. 70S	Exhaust Hood L		KEC	1		1070"	116"
A. 70T	Exhaust Hood L		KEC	1		1070"	116"
A. 70U	Exhaust Hood L		KEC	1		1070"	116"
A. 70V	Exhaust Hood L		KEC	1		1070"	116"
A. 70W	Exhaust Hood L		KEC	1		1070"	116"
A. 70X	Exhaust Hood L		KEC	1		1070"	116"
A. 70Y	Exhaust Hood L		KEC	1		1070"	116"
A. 70Z	Exhaust Hood L		KEC	1		1070"	116"
A. 120	Dishwasher Exhaust		KEC	1		200"	4"x16"

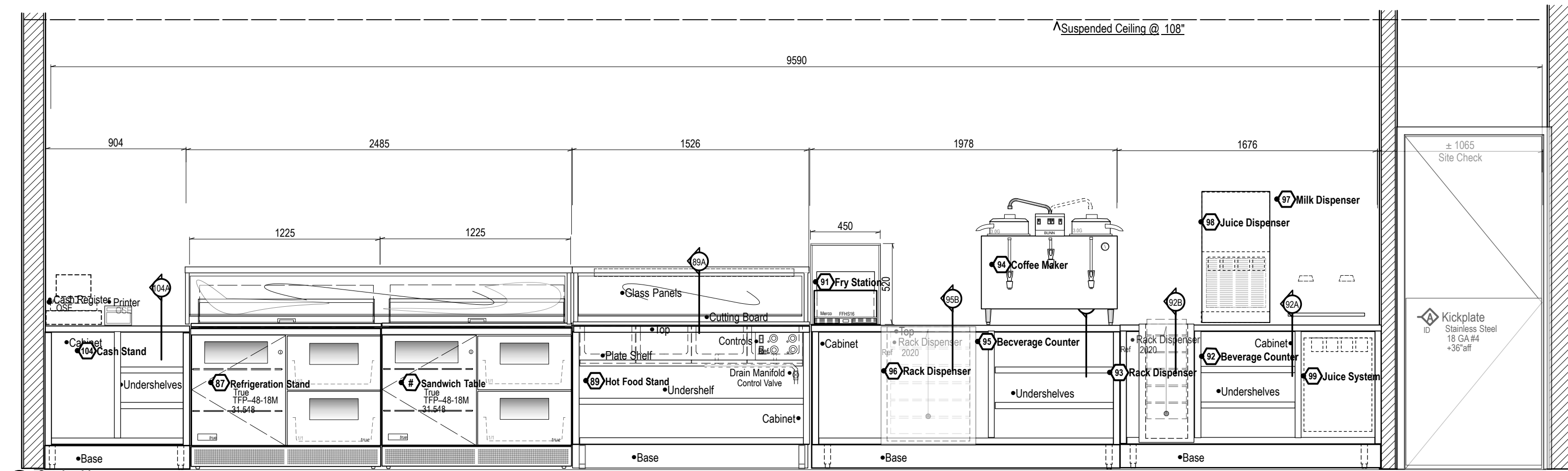
Food Service Equipment		Ventilation		Evelyn Saller Centre		680	
VENTILATION		Load		Press			
No.	Item	Supp	Stat	Qty	Unit	Size	WVC
A. 50	Exhaust Hood		KEC	1		1147	10"wc
A. 52	Exhaust Hood		KEC	1		8x72	10.5"wc
A. 70A	Exhaust Hood L		KEC	1			

Food Service Equipment		Water		Drain		Evelyn Saller Centre		680	
PLUMBING SERVICES									
No.	Item	Size	Qty	mm	CSW	Type	Comment		18/02/08
A. -	Floor Drain	NIC	mech	1	50	FD			2/28/11
A. -	Floor Drain	NIC	mech	1	50	FD			
A. -	Floor Drain	NIC	mech	1	50	FD			
A. -	Floor Drain	NIC	mech	1	50	FD			
A. -	Floor Drain	NIC	mech	1	50	FD			
A. -	Floor Drain	NIC	mech	1	50	FD			
A. -	Floor Drain	NIC	mech	1	50	FD			
A. 2	Cooker Evaporator	KEC	1	50	FD		Run 20 ind" Waste to FFD		c 18/02/08
A. 5	Freezer Evaporator	KEC	1	50	FFD		Run 20 ind" Waste to FFD	"Heat trace	c 18/02/08
A. 19	Janitor Sink	KEC	1	12" 12"	50	CD	"Service Faucet-by Mech		d 18/02/08
A. 23	Vegetable Sink	B.O.	Mech	1	12 12	23/8	CD		
A. 34	Hand Sink	KEC	1	12 12	38	CD			
A. 40	Preparation Table	KEC	1	12 12	38	CD			
A. 44	Preparation Table	KEC	1	12 12	38	CD			
A. 47	Hand Sink	KEC	1	12 12	38	CD			
A. 48	Combo Oven	KEC	1	50	ind"		to #60 Floor Sink		
A. 48	Combo Oven	KEC	1	19			via hose from #59	"Conn 2 units	
A. 49	Convection Oven	KEC	1	12			via hose from #58	"Conn 2 units	
A. 51	Floor Drain Pan	NIC	Mech	1	75	FDP	Connects to pan below slab		
A. 53	Floor Drain Pan	KEC	1	75	FDP	Connects to pan below slab			
A. 57	Floor Sink	KEC	1	75	FS	Connects to pan below slab			
A. 57	Floor Sink	KEC	1	75	FS	Connects to pan below slab			
A. 58	Exhaust Hood	KEC	1	50	ind		Run 50 ind waste to	on Grease Trap	f 18/01/18
A. 58	Exhaust Hood	KEC	1	20"			"Detergent line from #68 Control Pa		f 18/01/18
A. 68	Hot Washdown Control	KEC	1	20"			"run 20 line to each of #58 & #70 to		f 18/01/18
A. 68	Hot Washdown Control	KEC	1	50	FFD		Run 50 BFP ind" Waste to FFD		f 18/01/18
A. 69	Services Enclosure	KEC	1	12 12					
A. 70	Exhaust Hood	KEC	1	20"			"Detergent line from #68 Control Pa		f 18/01/18
A. 70	Exhaust Hood	KEC	1	50	ind		Run 50 ind waste to	on Grease Trap	f 18/01/18
A. 75	Hand Sink	KEC	1	12 12	38	CD			
A. 81	Back Counter	KEC	1	12 12	38	CD			
A. 84	Hand Sink	KEC	1	12 12	38	CD			
A. 89	Hot Food Stand	KEC	1	50	FFD		Run 25 ind Waste to FFD		
A. 92	Beverage Counter	KEC	1	50	FFD		Run 2/20 waste to FFD		
A. 94	Coffee Maker	NIC	one	1	12			Conn @ 9mm	
A. 95	Beverage Counter	KEC	1	20	ind"		"run ind waste to #92 FFD		
A. 95	Beverage Counter	KEC	1	20	ind"		"run ind waste to #92 FFD		
A. 98	Beverage Dispenser	NIC	PSE	1	12			Conn @ 9mm	
A. 109	Water Station	KEC	1	12 12	38	CD			
A. 113	Sorting Stand	KEC	1	12 12	38	CD			
A. 117	Soiled Dishable	KEC	1	12 12	50	CD			
A. 118	Hose reel Assembly	KEC	1	12 12					
A. 120	Dishwasher	KEC	1	20					
A. 120	Dishwasher	KEC	1	38	CD		Run 38 hose to 50 CD		
A. 132	Pot Sink	KEC	1	21/2 21/2	3/8	CD	21 H&C W		

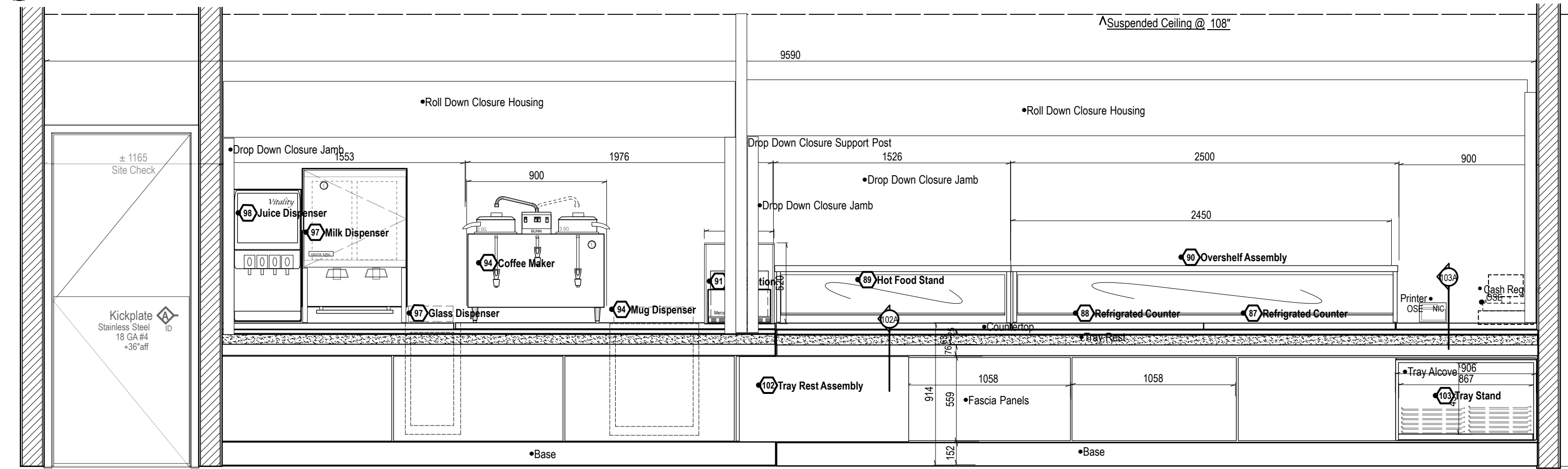
PROJECT TITLE	
RODDAN LODGE & EVELYN SALLER CENTRE Community Centre	
124 Dunlavy Avenue, Vancouver, BC, V6A 3T6	
PROJECT NO.	680
DRAWING TITLE	
FOOD SERVICE EQUIPMENT DESIGN DRAWING MECHANICAL SERVICES Requirements	
This drawing indicates MECHANICAL CONTRACT Work required for the installation of Food Service Equipment	
DRAWING NO.	
K-3	
SCALE	
1:50	
DRAWN	EB
CHECKED	
SHEET NO	of
3	6
REV.	
h	
DATE	
2018/10/22	
ISSUE	
Issued for Construction	



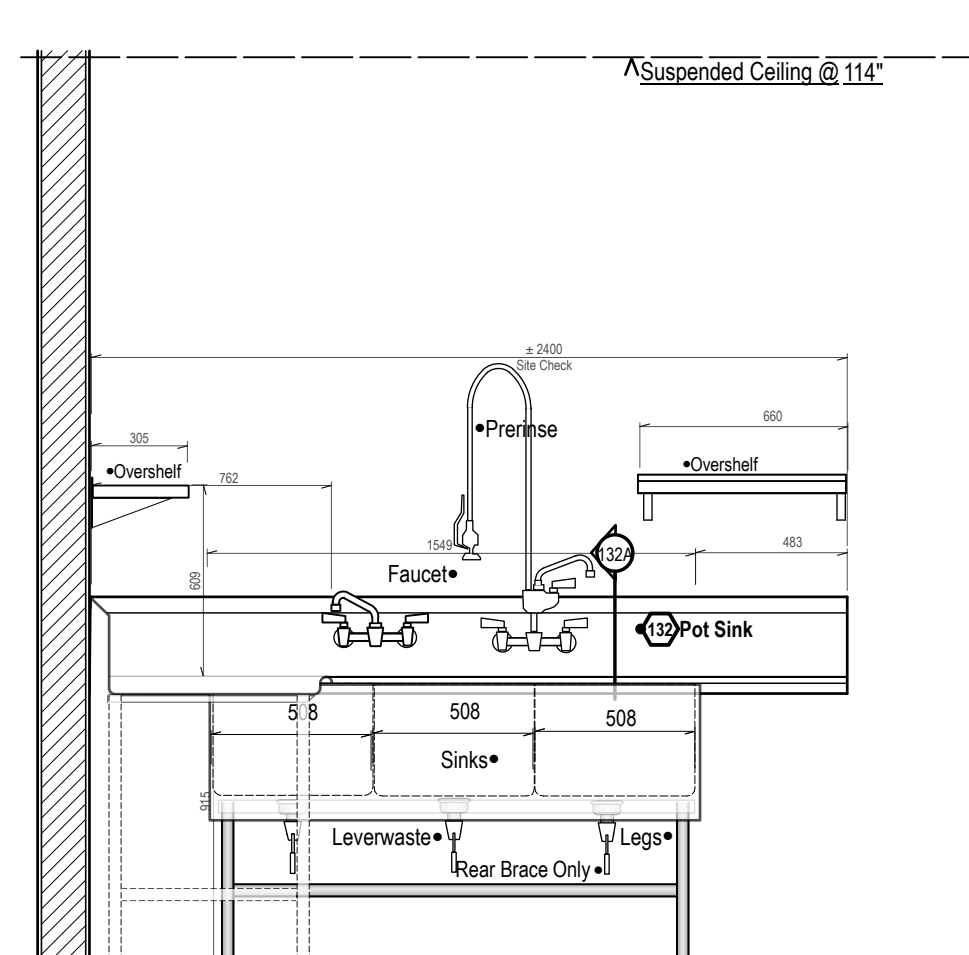
ISSUE
Issued For Construction



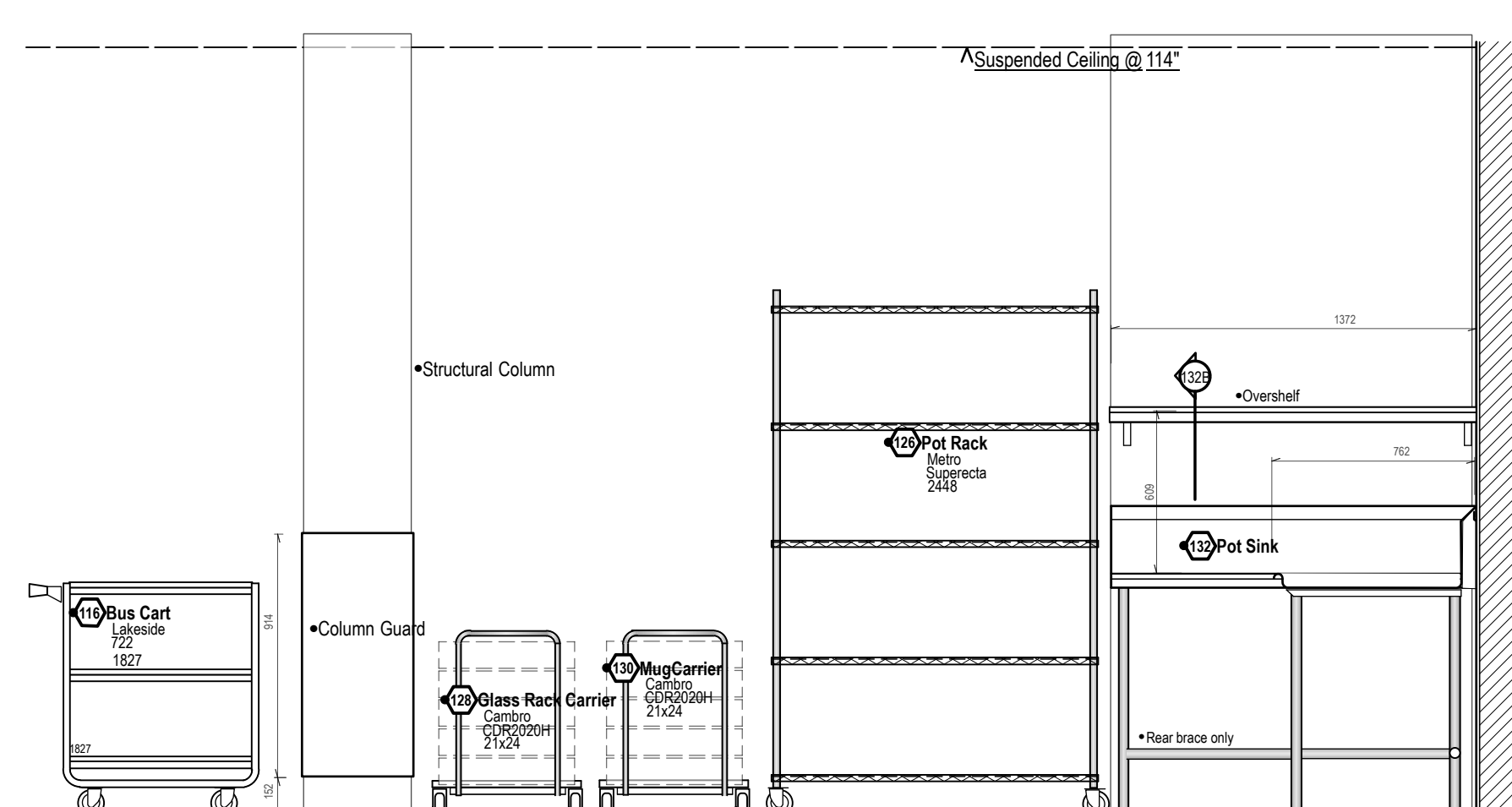
Service Line
Scale: 1:25



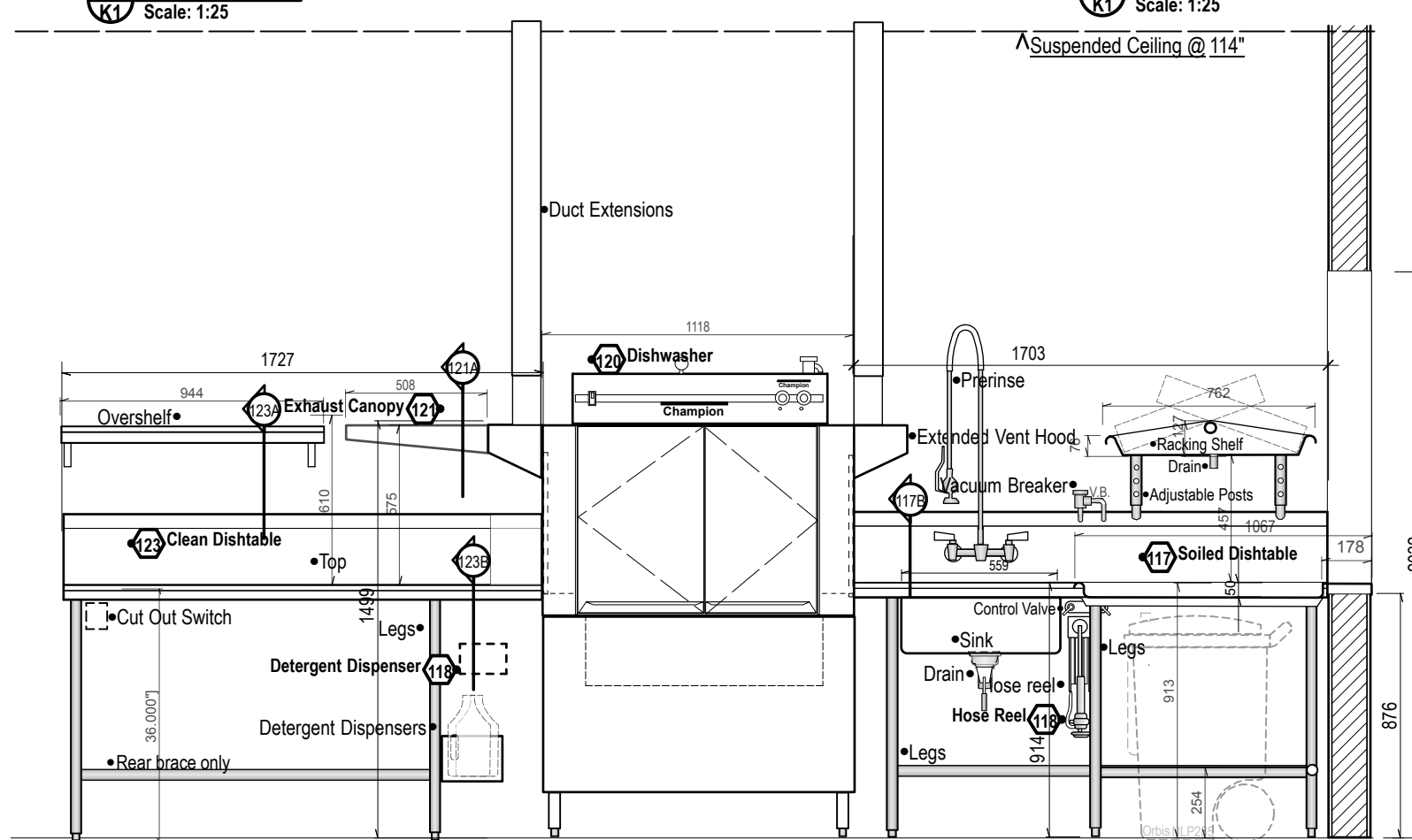
Pickup Counter
Scale: 1:25



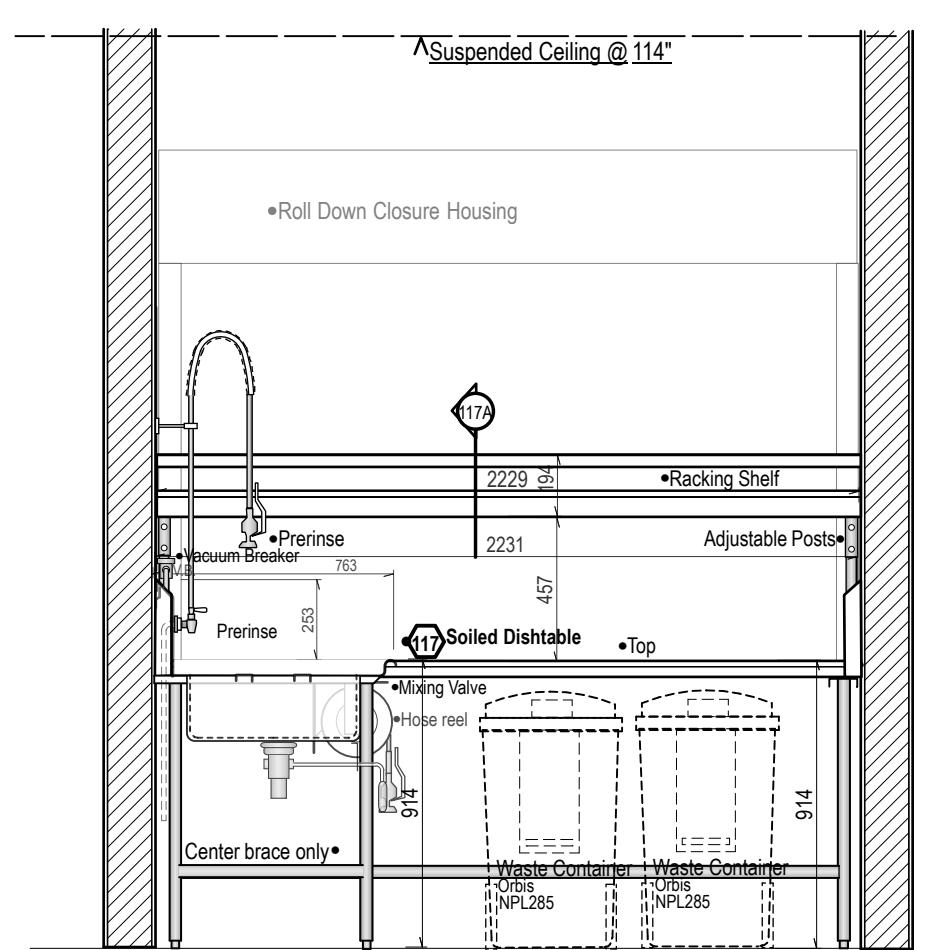
Soiled Dishtable
Scale: 1:25



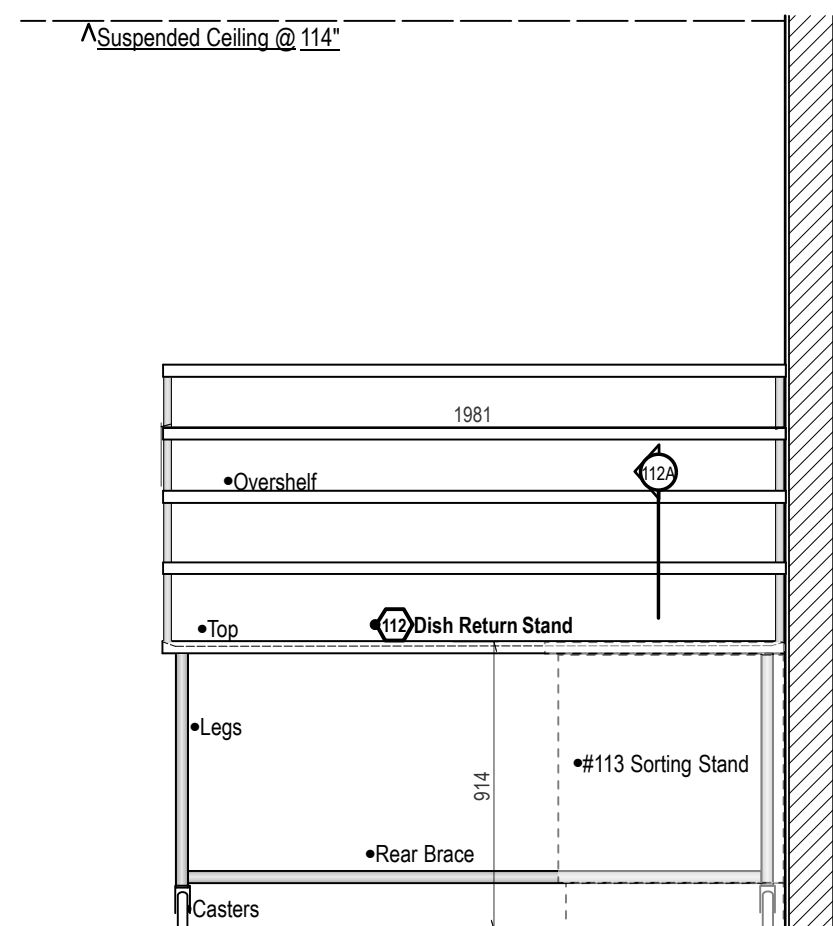
Warewashing
Scale: 1:25



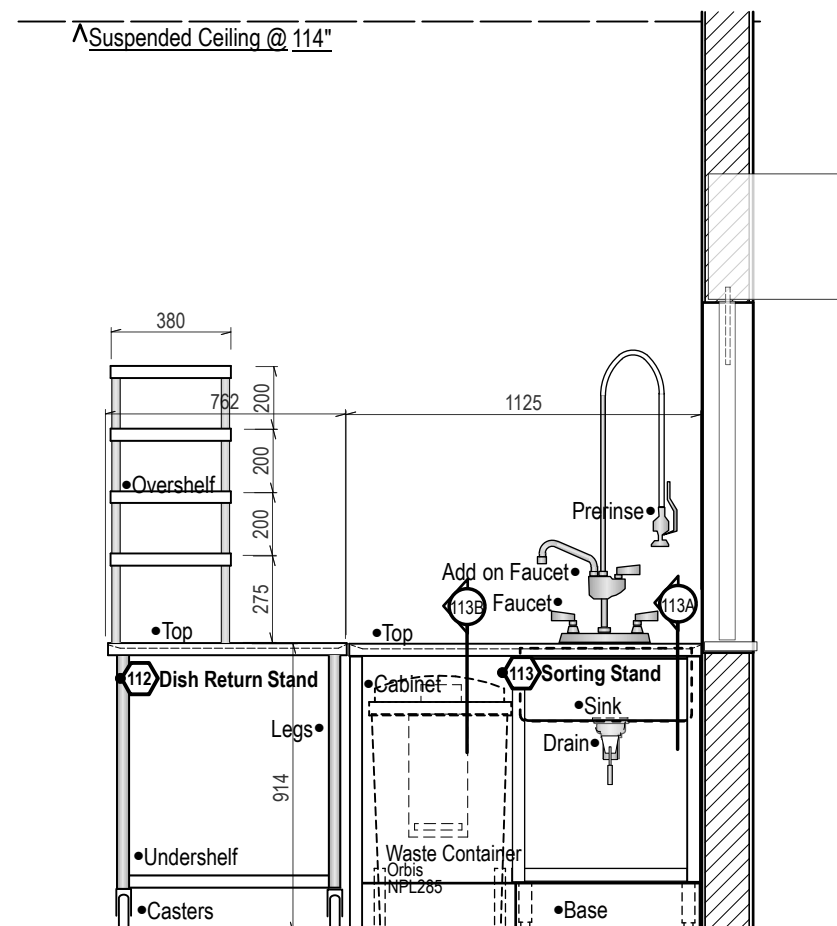
Warewashing
Scale: 1:25



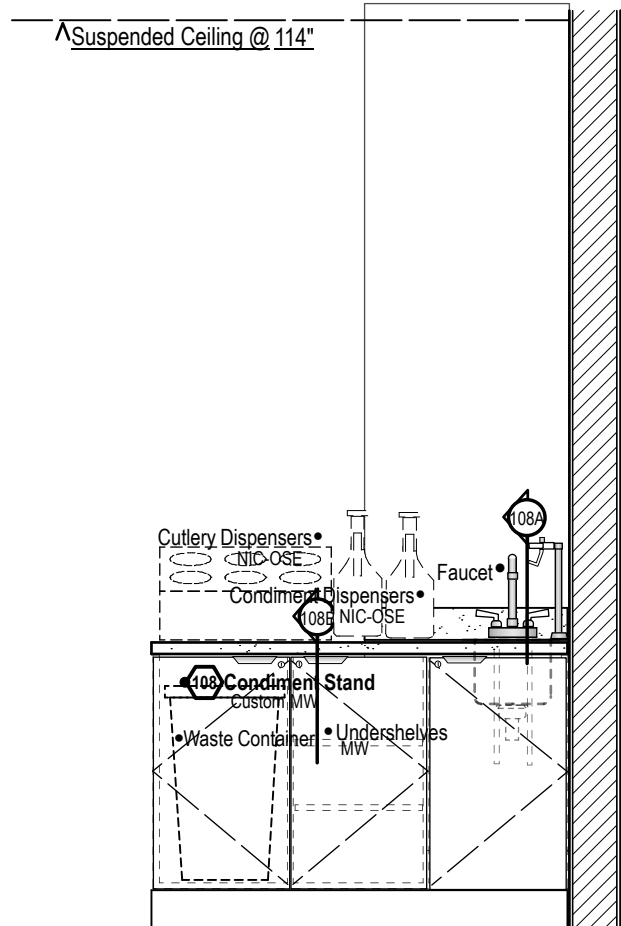
Soiled Dishtable
Scale: 1:25



Dish Return
Scale: 1:25



Sorting Stand
Scale: 1:25



Condiment Stand
Scale: 1:25

CLIENT



- | | | |
|-------|----------------------------|----------|
| 1 - g | Issued for BP Submission R | 18/10/22 |
| 2 - g | Issued for Tender | 18/05/25 |
| 3 - g | Issued for Construction | 18/10/08 |
| 2 - h | Issued for Construction R | 18/10/22 |

REV CHANGES DATE



Ph (604) 514-1777
COPYRIGHT RESERVED: Information shown here is for the use of this project and may not be reproduced without written permission of GalleyWorks

PROJECT TITLE

Roddan Lodge &
Evelyn Saller Center
Cafeteria Kitchen

PROJECT NO.
680

DRAWING TITLE
FOOD SERVICE EQUIPMENT
Equipment Elevations

This drawing indicates XX CONTRACT required for the installation of Food Service Equipment

DRAWING NO.
K - 6

SCALE
As Shown

DRAWN
EB

CHECKED
REV. NO. 6 of 6
DATE 2018/10/22

ISSUE
Issued For Construction