

NEW SAYERS FOOD STORE

SUBJECT	Addendum No. 2	PROJECT	2102
DATE	September 17, 2021	PAGES	2

ADDENDUM No. 2

1. Civil Drawings (Addendum No. Civil 1)

Drawing C-01- Construction Grading & Servicing Plan

- a) **REVISE** Location of Well to north-west corner of property;
- b) **REVISE** Storm Drain to 250mm diameter;
- c) **PROVIDE** Work within municipal right of way to be provided with separate itemized costing (See Architectural Addendum 1);
- d) **PROVIDE** Semi-mountable curb and gutter OPSD 600.060;
- e) **REVISE** Location and scope of building sanitary service connection to sanitary holding tank;

Drawing C-02 – Standards

- a) **PROVIDE** Sanitary Holding Tank Alarm Per C-02;

Drawing C-03 – Standards

- a) **SEE** Concrete Semi-mountable Curb with Standard Gutter Detail;

2. Architectural Drawings

Drawing A002 – Site Plan

- a) **REVISE** Location of Well to north-west corner of property;
- b) **REVISE** Gas and Sanitary piping entry locations to building;
- c) **PROVIDE** Bollard Protection for well and gas;

3. Structural Drawings (Addendum No. S1)

REFER TO Addendum No. S1 Letter
REFER TO Addendum No. S1 Drawings

4. Mechanical Drawings (Addendum No. M-1)

REFER TO Addendum M-1 Addendum Letter, Specifications, Drawings

5. Electrical Drawings (Addendum No. E01)

REFER TO Addendum E01 Addendum Letter, Specifications, Drawings

3. Questions

The following Addendum No. 2 is issued to **answer questions related to the following questions by bidders:**

2.1 *Your tender form states that the bid is irrevocable and is open for acceptance during the Bid Acceptance Period, I cannot find any where in the documents provided that states what the Bid Acceptance Period is. Can you advise us what the bid acceptance period is as we cannot provide bonding with an open acceptance period however if no period is indicated we will base our tender on our standard bid validity during the current pandemic which is 7 calendar days.*

Answer: The Bid Acceptance Period is 30 calendar days from tender submission deadline (Refer to 2102_STIPULATED PRICE BID FORM_R1).

2.2 *What is the estimated start date for construction?*

Answer: October 2021

2.3 At this stage, there is no refrigeration design in this package. The drawings detail case and box locations and there is an equipment schedule, however, there is no design to price. Has the owner contracted this work outside of our scope or is there a design to follow?

Answer: Refrigeration System design information is to be provided, in subsequent Addendum, early next week.

2.4 Can you please confirm that manufacturer for the septic and water holding tanks?

Answer: Wilkinson Heavy Precast

STIPULATED PRICE BID FORM

Project/Contract: Sayers Food Store

From (*Bidder*):

company name

street address or postal box number

city/town, province and postal code

To (*Owner*):

Sayers Foods Limited
132 Burleigh St PO Box 338
Apsley, ON K0L 1A0

01 Bid Price

- .1 We, the undersigned, having examined the *Bid Documents* and addenda numbered _____ (inclusive), and having examined the *Place of the Work*, and examined conditions thereon that affect the *Work*; hereby accept and agree to enter into a *Contract* with the *Owner* to perform the *Work* required by the *Contract Documents* for the stipulated bid price of:

\$ _____ in Canadian dollars, excluding *Value Added Taxes*.
amount in figures

02 Declarations

- .1 We understand that the *Owner* will pay the *Value Added Taxes* payable with respect to the *Contract Price* and such is not included in the bid price.
- .2 We accept and agree to submit to the *Owner* required bonds and proofs of insurance specified in the conditions of the *Contract*, and as described in the *Bid Documents*, and to execute the *Contract* within 2 weeks from the date of notification of acceptance of this bid. We understand and agree that the submittal, by us, to the *Owner* of the required bonds and proofs of insurance, within 7 days after receipt of notification of conditional award, will be a condition of the final award of the *Contract* to us by the *Owner*, to the extent permitted by any other conditions contained in the notice of conditional acceptance.
- .3 We undertake if our bid is accepted to commence the *Work* at the *Place of the Work*, actively, within 10 *Working Days* of the *Owner's* written authorization to commence the *Work*.

- .4 We declare that no person, firm or corporation other than the undersigned has any interest in this bid or in the proposed *Contract* for which this bid is made.
- .5 We accept and agree that we will attain *Substantial Performance of the Work* as certified by the *Consultant* no later than TBD. *Date to be confirmed as part of a Tender Addendum.
- .6 We accept and agree that this bid is irrevocable and may not be withdrawn by the undersigned, subject to the conditions of the *Bid Documents* pertaining to the withdrawal of bids, and is open for acceptance by the *Owner* during the *Bid Acceptance Period*.
- .7 We have thoroughly examined the complete *Bid Documents*, and have visited the *Place of the Work* and carefully examined conditions affecting the *Place of the Work* and work to be done thereon, and have included in our bid price for all conditions that may affect the execution of the *Work* that are known, knowable, or reasonably inferable from such examinations, and agree and accept that no payments for extra work on account of such conditions will be allowed during the performance of the *Work*.
- .8 We attach hereto a bid bond, in the form of Canadian standard construction document CCDC 220 in an amount equal to not less than 10% of our bid price. This bid bond is valid for the *Bid Acceptance Period*. The cost of this bid bond is included in our bid price.
- .9 We attach hereto an agreement to bond valid for the *Bid Acceptance Period* and issued by a bonding company acceptable to *Owner* and licensed to issue such instruments in the Province of Ontario. The costs of all bonds so required are included in our bid price. This agreement to bond obliges the bonding company to issue a performance bond and a labour and material payment bond, each in the amount of 100% of the bid price, in the forms as follows:
 - a. Form: CCDC 221 Performance Bond.
 - b. Form: CCDC 222 Labour and Material Payment Bond.
- .10 We have included cash allowances as stipulated in the *Contract Documents* in our bid price.
- .11 We accept and agree that nothing contained in the *Bid Documents* or elsewhere, no act done or expense incurred by us in the preparation and submission of our bid, no trade or industry custom or practice, and no representation or assurance that may have been made or given to us by or on behalf of the *Owner*, shall in any manner legally bind the *Owner*, in any circumstances, to accept this bid.
- .12 We accept and agree that the *Owner* shall in no event be responsible for any costs incurred by us in the preparation and submission of our bid.
- .13 *The Bid Acceptance Period* is 30 calendar days from tender submission deadline.

03 Signatures

Signed and submitted by:

company name

name and title of authorized signing officer

signature of authorized signing officer

name of witness

signature of witness

name and title of authorized signing officer

signature of authorized signing officer

name of witness

signature of witness

Dated this _____ day of _____, 20_____.

Note: Affix corporate seal as required by *Bid Documents*.

END OF SECTION

Contractor must check and verify all dimensions on the job, and report any discrepancies to the Architect before proceeding with the work. Do not scale this drawing.

REV	DESCRIPTION	DATE	BY
1	ISSUED FOR REVIEW	JUNE 2021	HW
2	ISSUED FOR CLASS B COSTING	JULY 16 2021	HW
3	ISSUED FOR TENDER	AUGUST 25 2021	HW
4	ISSUED FOR BUILDING PERMIT	SEPTEMBER 9 2021	HW
5	ISSUED FOR CIVIL ADDENDUM 1	SEPTEMBER 17 2021	HW
6			
7			
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 132 BURLEIGH STREET
 E. 705.656.4531
 e. sayers@apeley.ca

NORTH ARROW

SEAL

PROJECT TITLE
**NEW SAYERS FOOD STORE
 BURLEIGH STREET, APSLEY**

DRAWING TITLE
**CONSTRUCTION GRADING &
 SERVICING PLAN**

SCALE
1:200

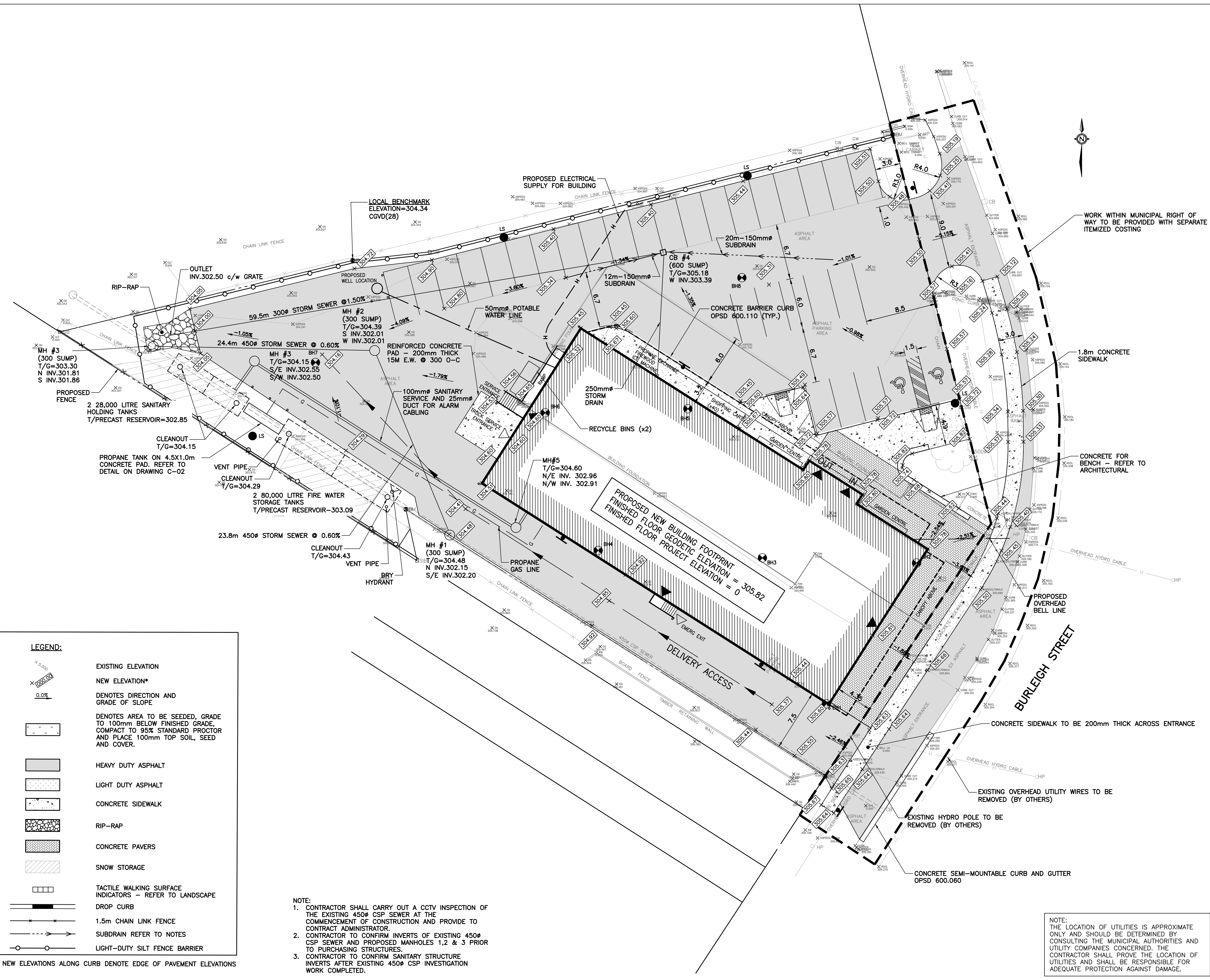
DATE
JUNE 16, 2021

PROFESSIONAL ENGINEER
 T. KRAME
 100224803
 25/08/21
 PROVINCE OF ONTARIO

PROFESSIONAL ENGINEER
 H.W. WRAY
 25/08/2021
 PROVINCE OF ONTARIO

PROJECT NUMBER
2102

DRAWING NUMBER
C-01



LEGEND:

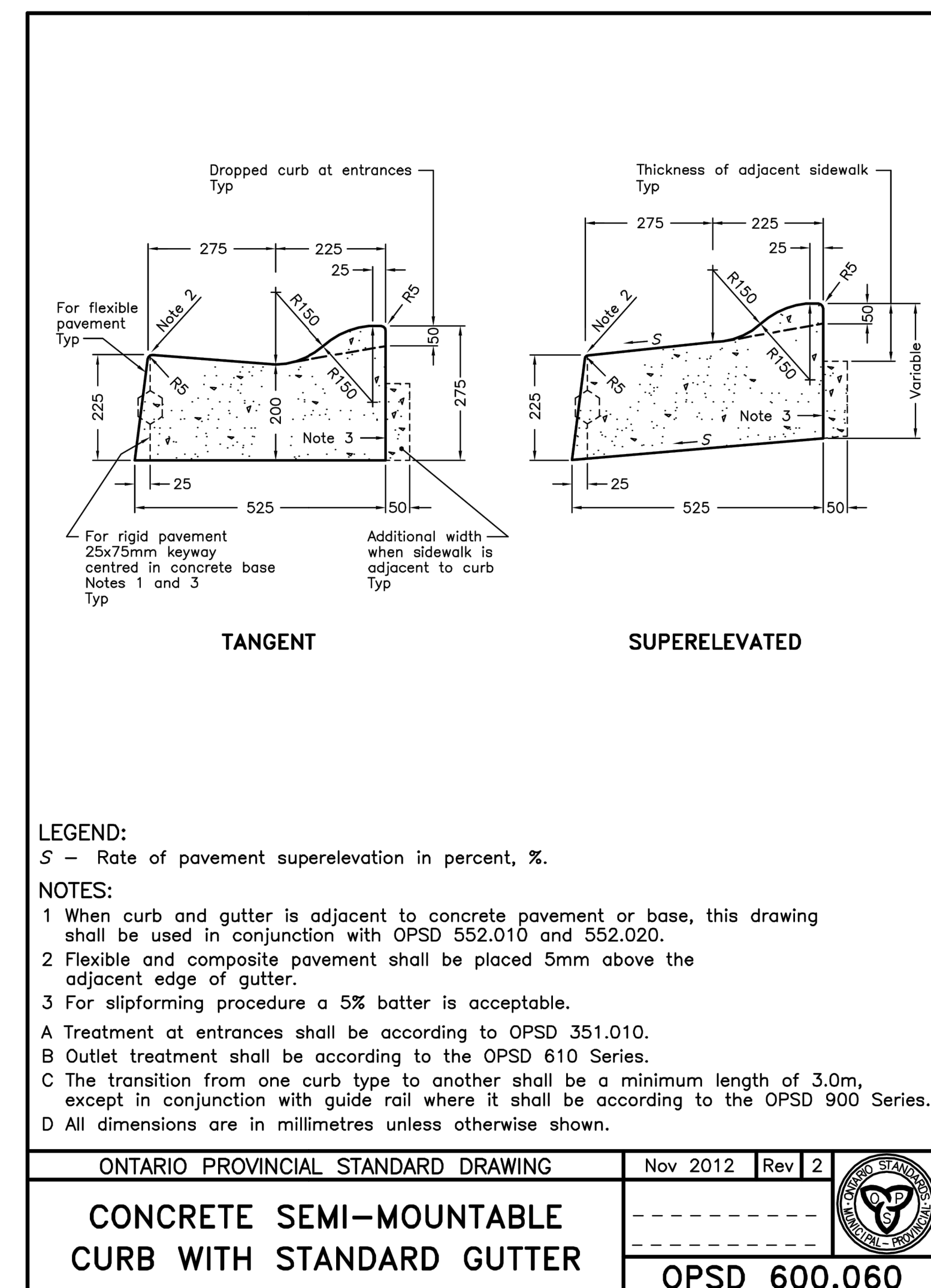
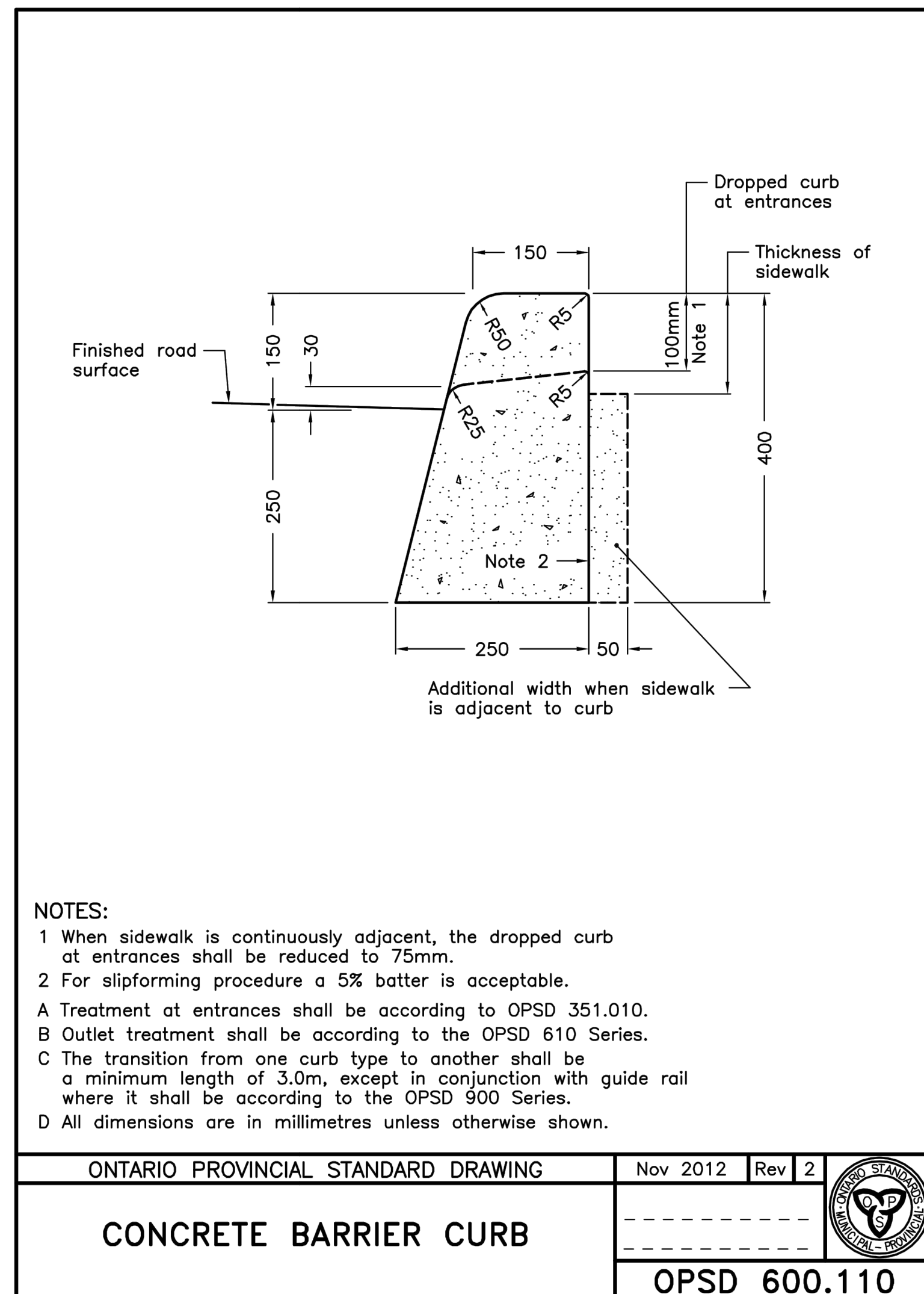
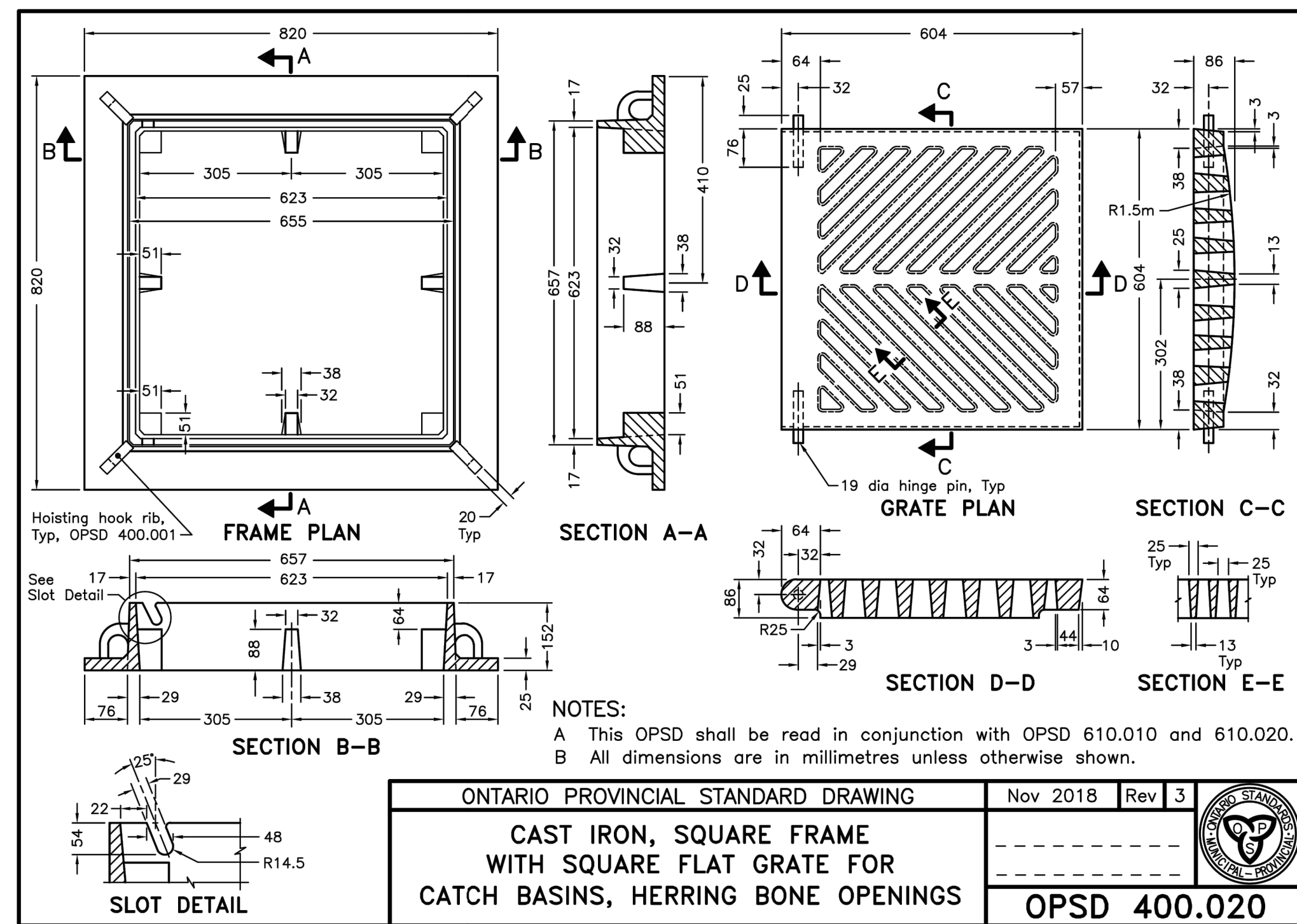
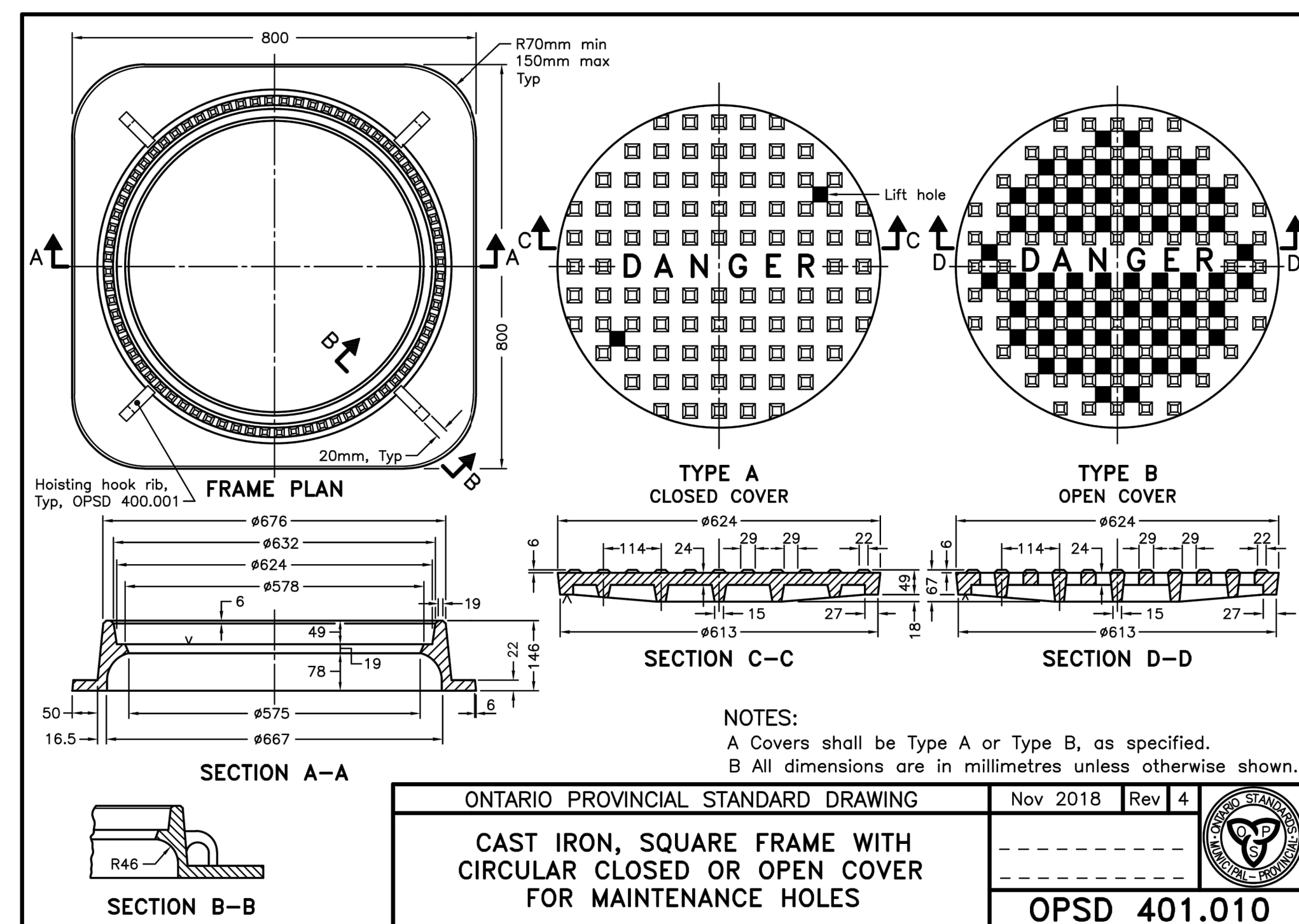
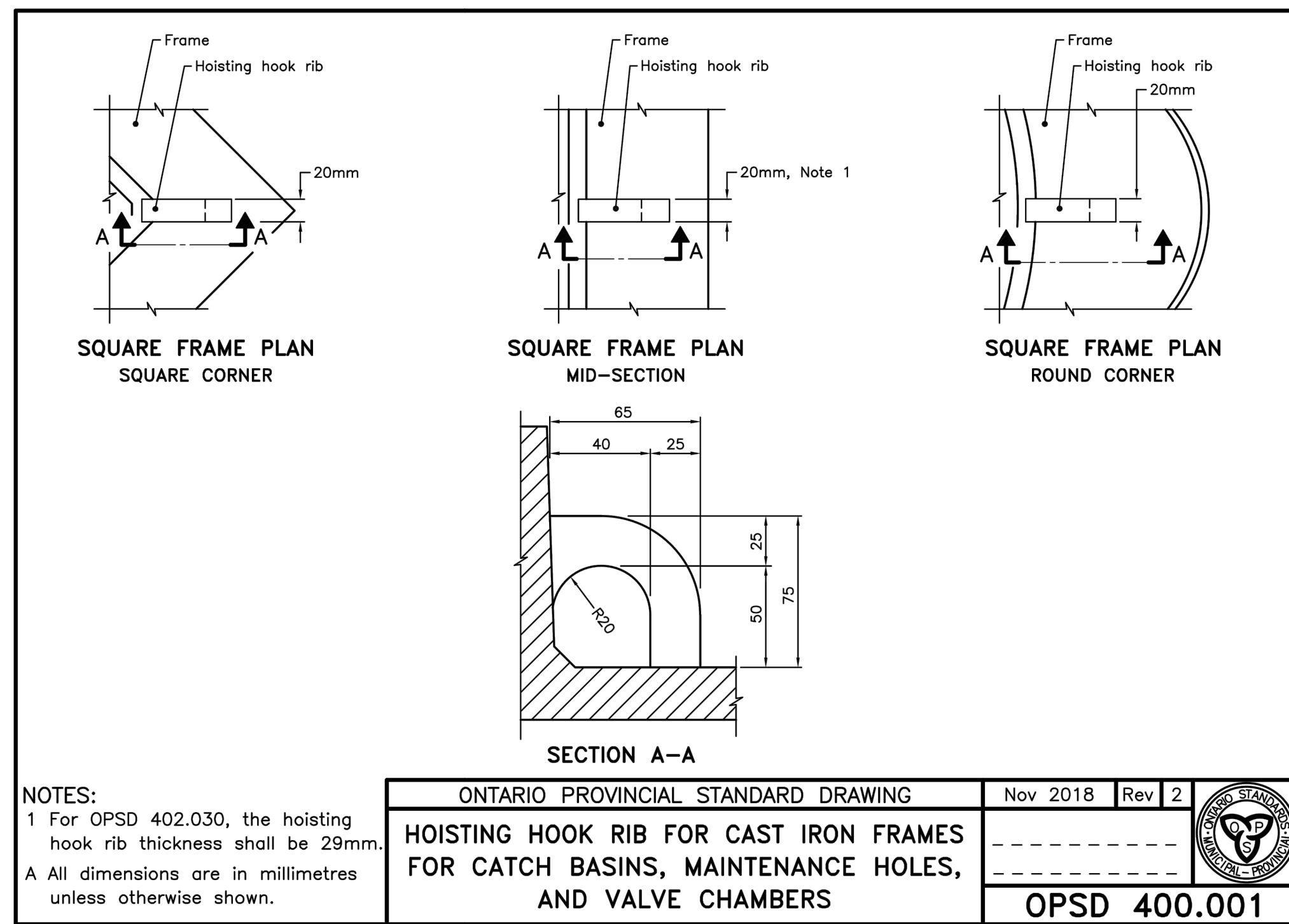
- EXISTING ELEVATION (Symbol: X 0.000)
- NEW ELEVATION* (Symbol: X 0.000)
- DENOTES DIRECTION AND GRADE OF SLOPE (Symbol: 0.0%
- DENOTES AREA TO BE SEEDED, GRADE TO 100mm BELOW FINISHED GRADE, COMPACT TO 95% STANDARD PROCTOR AND PLACE 100mm TOP SOIL, SEED AND COVER. (Symbol: Stippled pattern)
- HEAVY DUTY ASPHALT (Symbol: Horizontal lines)
- LIGHT DUTY ASPHALT (Symbol: Dotted pattern)
- CONCRETE SIDEWALK (Symbol: Vertical lines)
- RIP-RAP (Symbol: Stippled pattern)
- CONCRETE PAVERS (Symbol: Grid pattern)
- SNOW STORAGE (Symbol: Diagonal lines)
- TACTILE WALKING SURFACE INDICATORS - REFER TO LANDSCAPE (Symbol: Dashed lines)
- DROP CURB (Symbol: Solid line)
- 1.5m CHAIN LINK FENCE (Symbol: Dashed line with X's)
- SUBDRAIN REFER TO NOTES (Symbol: Dashed line with arrows)
- LIGHT-DUTY SILT FENCE BARRIER (Symbol: Dashed line with circles)

* NEW ELEVATIONS ALONG CURB DENOTE EDGE OF PAVEMENT ELEVATIONS

NOTE:

- CONTRACTOR SHALL CARRY OUT A CCTV INSPECTION OF THE EXISTING 450mm CSP SEWER AT THE COMMENCEMENT OF CONSTRUCTION AND PROVIDE TO CONTRACT ADMINISTRATOR.
- CONTRACTOR TO CONFIRM INVERTS OF EXISTING 450mm CSP SEWER AND PROPOSED MANHOLES 1, 2 & 3 PRIOR TO PURCHASING STRUCTURES.
- CONTRACTOR TO CONFIRM SANITARY STRUCTURE INVERTS AFTER EXISTING 450mm CSP INVESTIGATION WORK COMPLETED.

NOTE:
 THE LOCATION OF UTILITIES IS APPROXIMATE ONLY AND SHOULD BE DETERMINED BY CONSULTING THE MUNICIPAL AUTHORITIES AND UTILITY COMPANIES CONCERNED. THE CONTRACTOR SHALL PROVE THE LOCATION OF UTILITIES AND SHALL BE RESPONSIBLE FOR ADEQUATE PROTECTION AGAINST DAMAGE.



Contractor must check and verify all dimensions on the job, and report any discrepancies to the Architect before proceeding with the work.
 Do not scale this drawing.

REV	DESCRIPTION	DATE	BY
1	ISSUED FOR TENDER	AUGUST 25, 2021	HW
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PROJECT TITLE
 NEW SAYERS FOOD STORE
 BURLEIGH STREET, APSLEY

DRAWING TITLE
 STANDARDS

SCALE
 AS SHOWN

DATE
 AUGUST 24, 2021

PROJECT NUMBER
 2102

DRAWING NUMBER
 C-03

ALTERNATIVES

A PRECAST SLAB BASE

B CAST-IN-PLACE BASE

C PRECAST FLAT CAP

NOTES:

- The sump is measured from the lowest invert.
- Granular backfill shall be placed to a minimum thickness of 300mm all around the maintenance hole.
- Precast concrete components shall be according to OPSD 701.030, 701.031, or 701.032.
- Structure exceeding 5.0m in depth shall include safety platform according to OPSD 404.020.
- Pipe support according to OPSD 708.020.
- For adjustment unit and frame installation, see OPSD 701.021.
- For benching and pipe opening details, see OPSD 704.010.
- All dimensions are nominal.
- All dimensions are in millimetres unless otherwise shown.

ONTARIO PROVINCIAL STANDARD DRAWING Nov 2014 Rev 5

PRECAST CONCRETE MAINTENANCE HOLE 1200mm DIAMETER

OPSD 701.010

NOTES:

- Slopes shall be maintained from the outlet hole opening for top of benching.
- Concrete for benching shall be 30MPa.
- When benching is hand-finished, it shall be given wood float finish, channel shall be given steel trowel finish.
- Benching slope and height shall be as specified.
- When specified, maintenance holes that are 1200mm in diameter with a uniform channel for 200 or 250mm pipe may be prebenched at the manufacturer with standardized benching slope and channel orientation.
- All dimensions are nominal.
- All dimensions are in millimetres unless otherwise shown.

Maintenance Hole Diameter	No. 7					
	No. 1-4	No. 5 and 6	No. 8	Inlet Hole	Outlet Hole	
1200	700	860	780	700	860	
1500	860	1220	960	860	1170	
1800	1220	1485	1220	1220	1485	
2400	1485	2020	1760	1485	2020	
3000	1930	2450	2300	1930	2450	
3600	2470	3085	2730	2470	3085	

ONTARIO PROVINCIAL STANDARD DRAWING Nov 2014 Rev 4

MAINTENANCE HOLE BENCHING AND PIPE OPENING ALTERNATIVES

OPSD 701.021

NOTES:

- This drawing shall be read in conjunction with OPSD 701.030 and 701.032.
- Centre reinforcing steel in riser ± 20 mm.
- All other reinforcing steel shall have 25mm minimum cover.
- Steps shall be according to OPSD 405.010 or 405.020.
- All dimensions are nominal.
- All dimensions are in millimetres unless otherwise shown.

ONTARIO PROVINCIAL STANDARD DRAWING Nov 2014 Rev 2

PRECAST CONCRETE MAINTENANCE HOLE COMPONENTS 1200mm DIAMETER RISER AND MONOLITHIC BASE

OPSD 701.031

NOTES:

- This drawing shall be read in conjunction with OPSD 701.031 and 701.032.
- Centre reinforcing steel in riser ± 20 mm.
- All other reinforcing steel shall have 25mm minimum cover.
- Steps shall be according to OPSD 405.010 or 405.020.
- All dimensions are nominal.
- All dimensions are in millimetres unless otherwise shown.

ONTARIO PROVINCIAL STANDARD DRAWING Nov 2014 Rev 4

PRECAST CONCRETE MAINTENANCE HOLE COMPONENTS 1200mm DIAMETER TAPERED TOP AND FLAT CAP

OPSD 701.030

NOTES:

- Welded splice shall develop minimum 50% yield strength of bar or wire, as applicable.
- This drawing shall be read in conjunction with OPSD 701.030 and 701.031.
- Centre reinforcing steel in riser ± 20 mm.
- All other reinforcing steel shall have 25mm minimum cover.
- All dimensions are nominal.
- All dimensions are in millimetres unless otherwise shown.

ONTARIO PROVINCIAL STANDARD DRAWING Nov 2014 Rev 2

PRECAST CONCRETE MAINTENANCE HOLE COMPONENTS 1200mm DIAMETER BASE SLAB

OPSD 701.032

Contractor must check and verify all dimensions on the job, and report any discrepancies to the Architect before proceeding with the work.
Do not scale this drawing.

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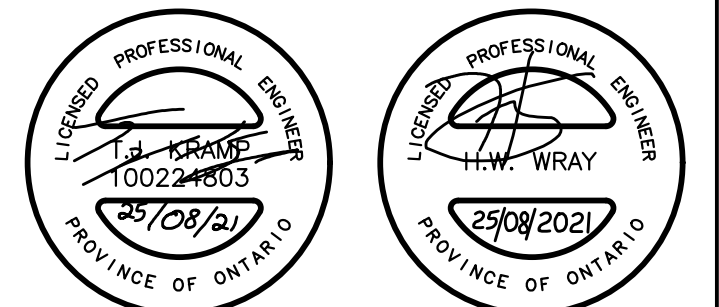
NORTH ARROW SEAL

PROJECT TITLE
**NEW SAYERS FOOD STORE
BURLINGHAM STREET, APSLEY**

DRAWING TITLE
STANDARDS

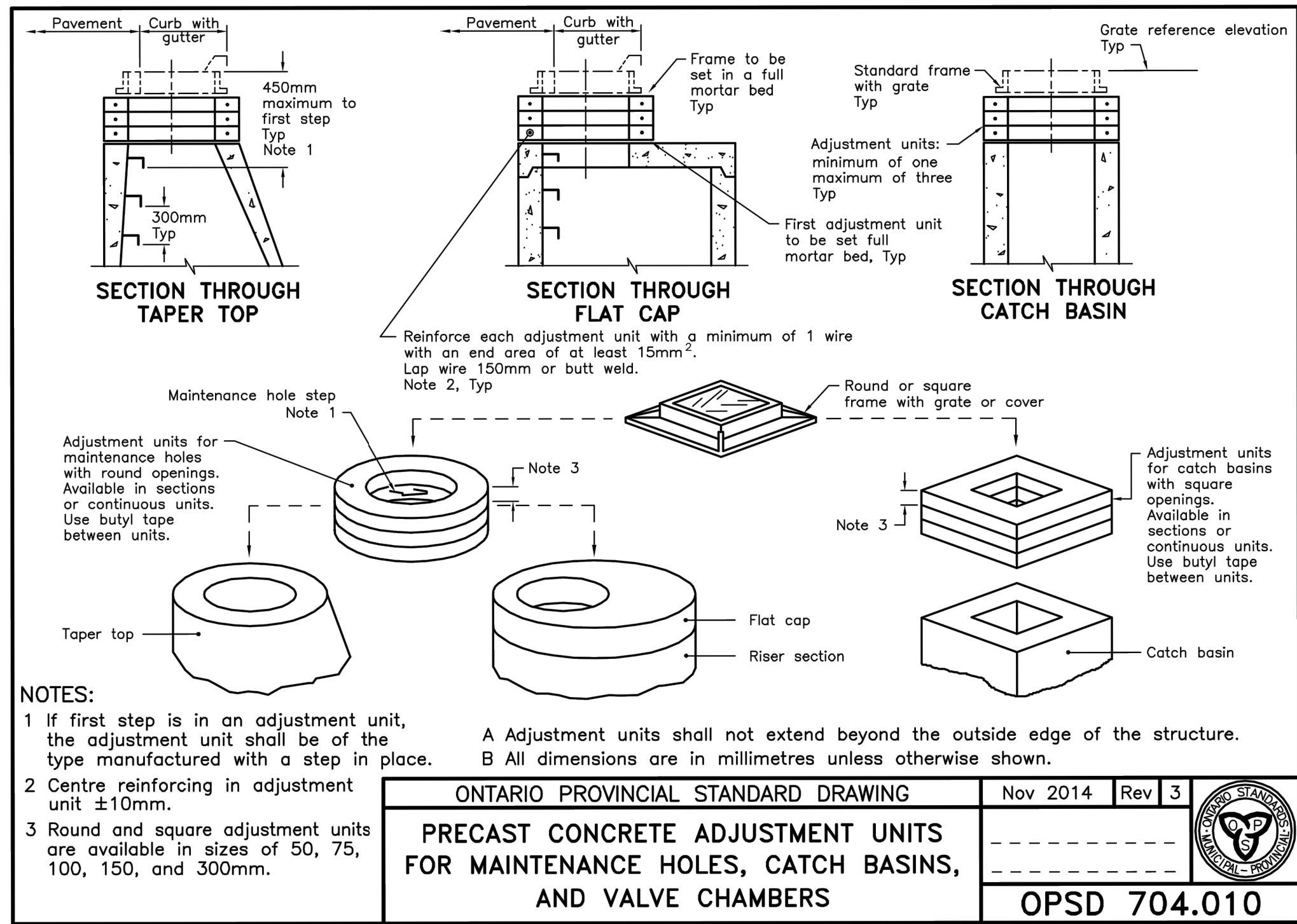
SCALE
AS SHOWN

DATE
AUGUST 24, 2021

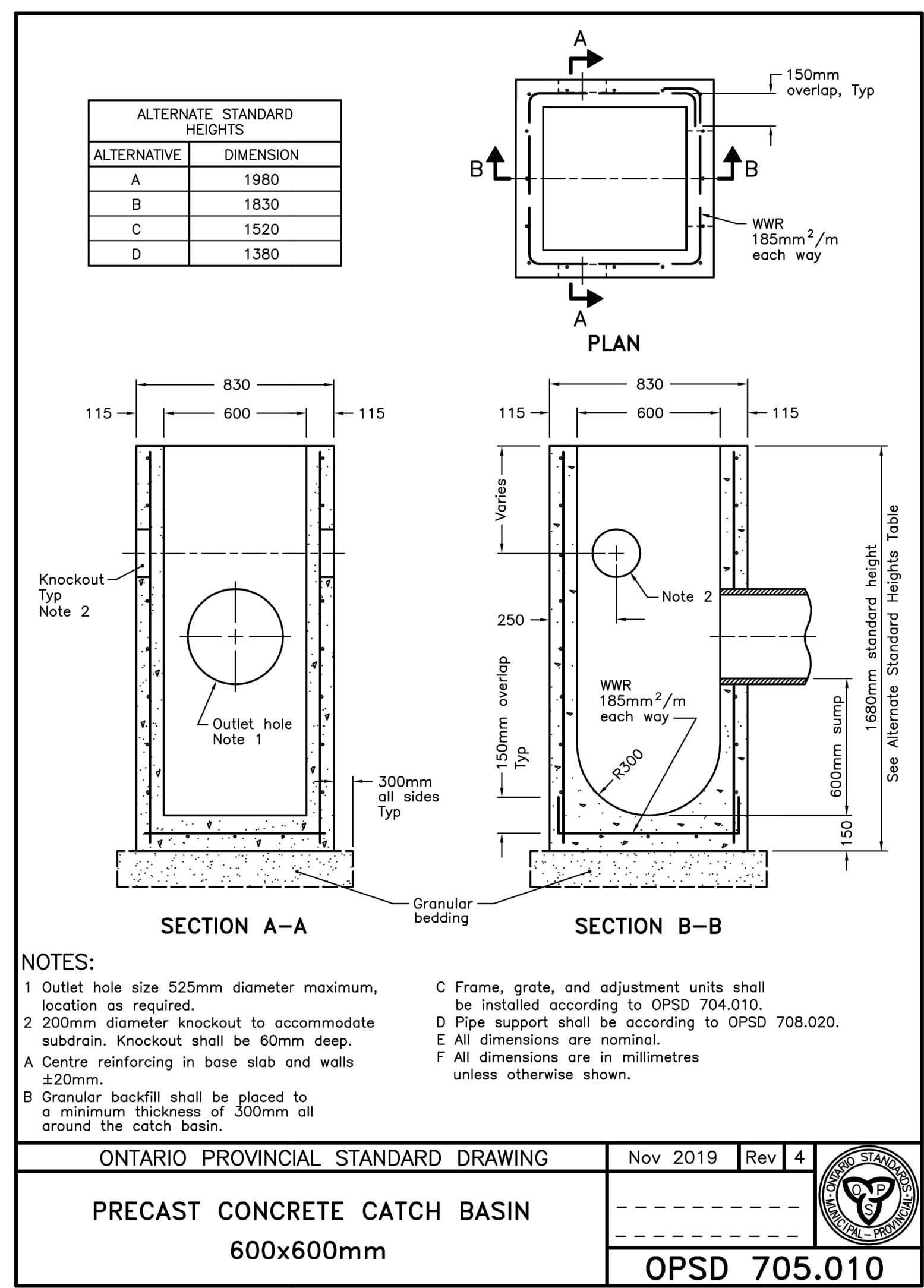


PROJECT NUMBER
2102
DRAWING NUMBER

C-04



ONTARIO PROVINCIAL STANDARD DRAWING	Nov 2014	Rev 3	
PRECAST CONCRETE ADJUSTMENT UNITS FOR MAINTENANCE HOLES, CATCH BASINS, AND VALVE CHAMBERS			
			OPSD 704.010



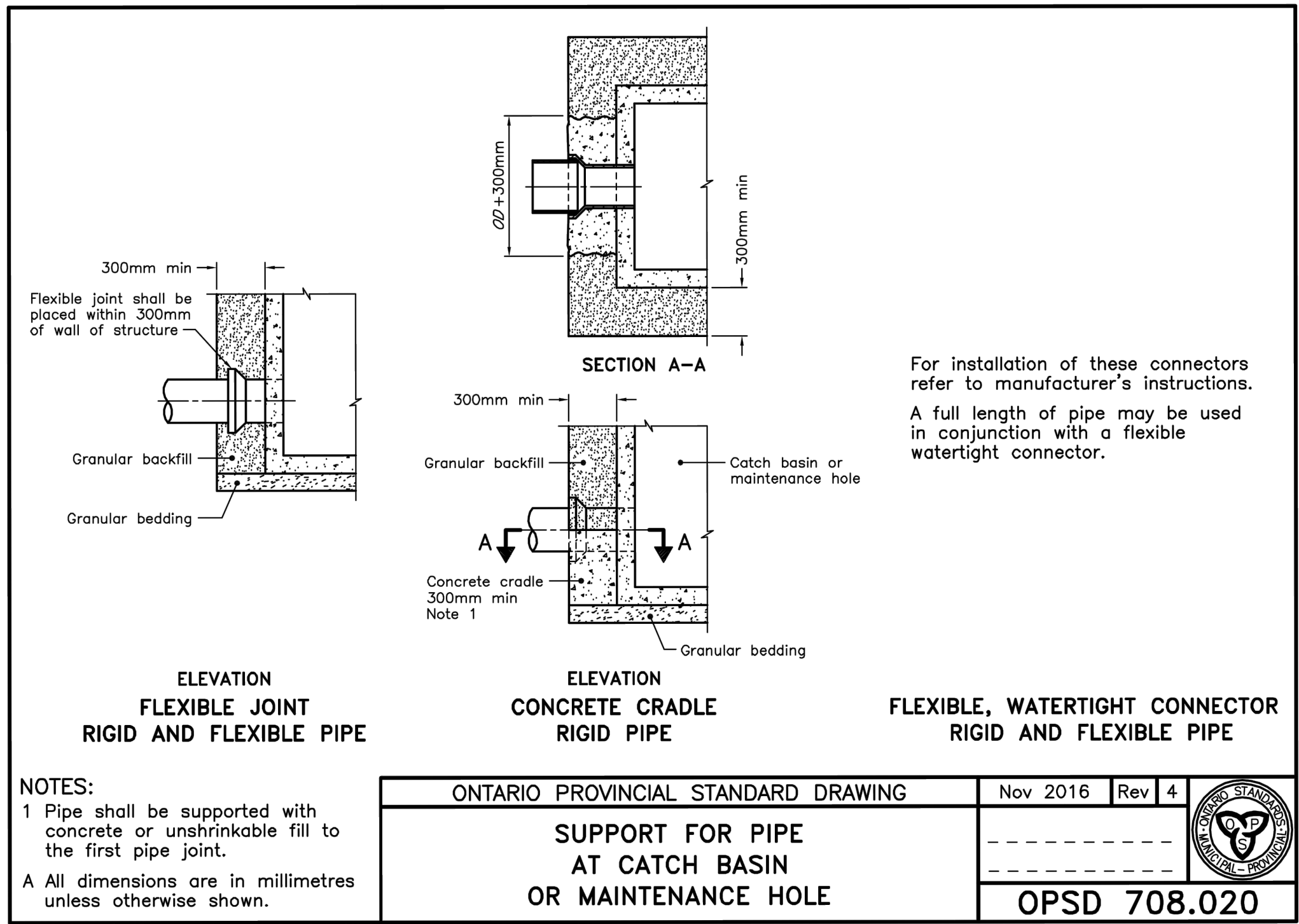
ONTARIO PROVINCIAL STANDARD DRAWING	Nov 2019	Rev 4	
PRECAST CONCRETE CATCH BASIN 600x600mm			
			OPSD 705.010

MAXIMUM HEIGHT OF FILL

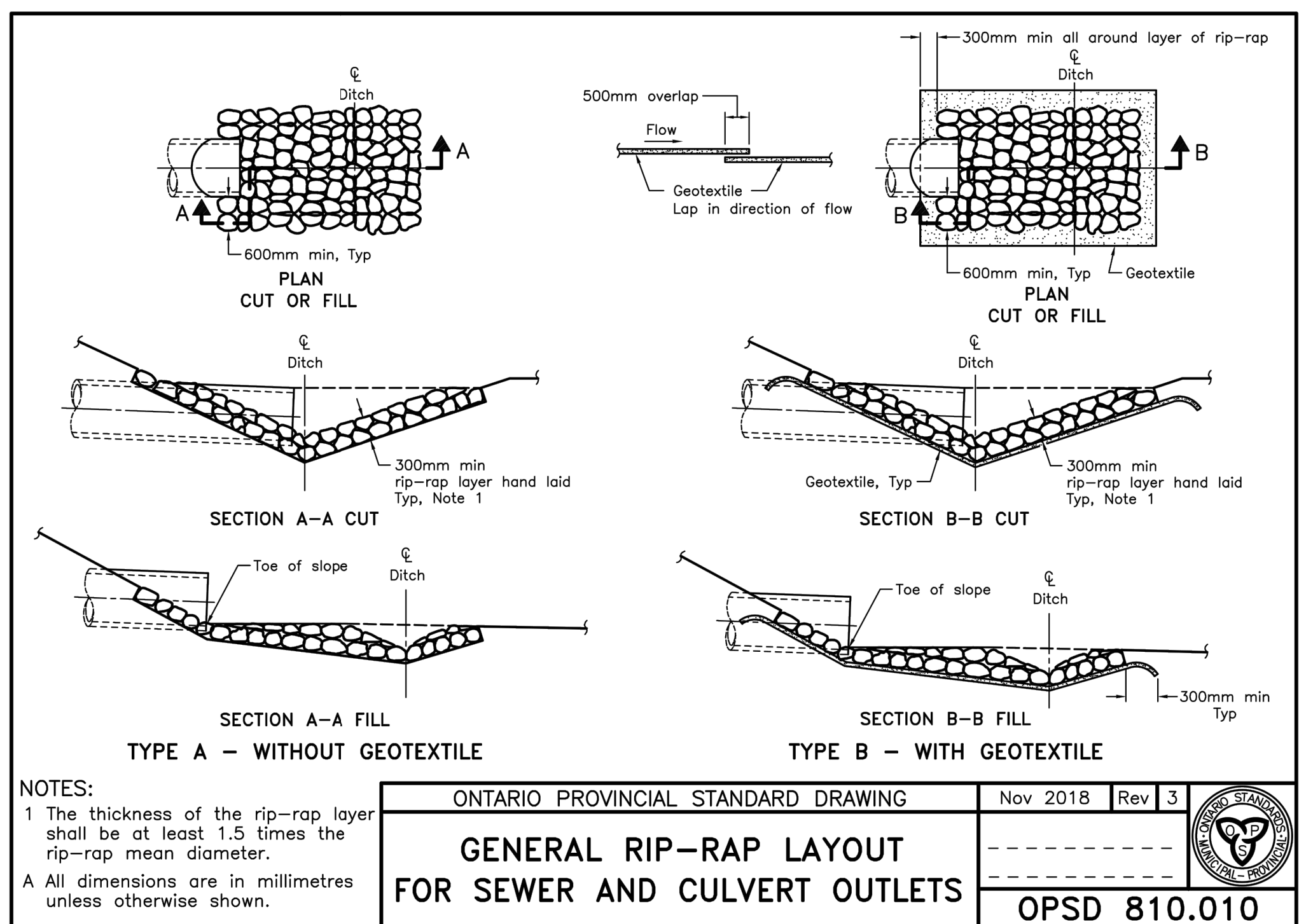
PIPE DIA mm	TRENCH WIDTH	320 kPa		RSC 160		MINIMUM HEIGHT OF FILL	
		Granular A	Granular B (Type I and II)	Granular A	Granular B (Type I and II)	Granular B (Type I and II)	
100	0.5	9.8	6.7	-	-	-	0.3
150	0.6	9.8	7.6	-	-	-	0.3
200	0.7	8.5	5.8	-	-	-	0.3
250	0.7	10.1	6.7	-	-	-	0.3
300	0.8	11.0	7.3	-	-	-	0.3
375	0.9	9.8	6.4	-	-	-	0.3
450	1.0	10.1	6.7	-	-	-	0.3
525	1.1	9.1	6.1	-	-	-	0.3
600	1.2	10.7	7.0	-	-	-	0.3
750	1.4	9.8	6.4	-	-	-	0.3
900	1.6	8.8	6.1	-	-	-	0.3
1050	1.8	-	-	6.1	4.3	-	0.3
1200	2.0	-	-	6.4	4.6	-	0.3
1500	2.4	-	-	6.4	4.3	-	0.6

Notes:
 A The table applies to dual wall corrugated polyethylene gravity sewer pipe according to CSA B182.6 and CSA B182.8.
 B Pipe diameters 1050 to 1500mm are listed with a constant RSC 160 value for convenience. Minimum pipe stiffness values are listed in Table 3 of CSA B182.8.
 C Trench width is based on Class I compacted material for Granular A and Class II compacted material to 95% of the maximum dry density for Granular B.
 D The table based on backfill density of 2243 kg/m³.
 E The table presumes groundwater is at or below the springline of the pipe.
 F Minimum height of fill over the pipe is measured from bottom of flexible pavement or top of rigid pavement.
 G Maximum height of fill is measured from the finished surface to top of pipe.
 H This OPSD shall be read in conjunction with OPSD 802.010, 802.013 and 802.014.
 I For height of fill and/or pipe sizes greater than shown, or for other design conditions, the values shall be calculated from first principles.
 J All dimensions are in metres unless otherwise shown.

ONTARIO PROVINCIAL STANDARD DRAWING	Nov 2018	Rev 3	
HEIGHT OF FILL TABLE DUAL WALL CORRUGATED POLYETHYLENE GRAVITY SEWER PIPE - 320 kPa and RSC 160			
			OPSD 806.020



ONTARIO PROVINCIAL STANDARD DRAWING	Nov 2016	Rev 4	
SUPPORT FOR PIPE AT CATCH BASIN OR MAINTENANCE HOLE			
			OPSD 708.020



ONTARIO PROVINCIAL STANDARD DRAWING	Nov 2018	Rev 3	
GENERAL RIP-RAP LAYOUT FOR SEWER AND CULVERT OUTLETS			
			OPSD 810.010

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 Do not scale this drawing.

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NORTH ARROW	SEAL
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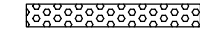


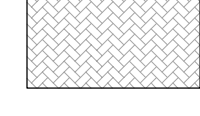
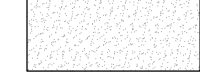
PROJECT TITLE
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 BURLEIGH STREET, APSLEY**

DRAWING TITLE
STANDARDS

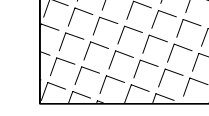
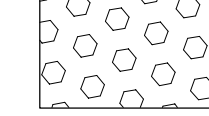
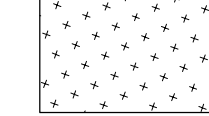

SCALE
AS SHOWN
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AUGUST 24, 2021

PROJECT NUMBER
2102
 DRAWING NUMBER


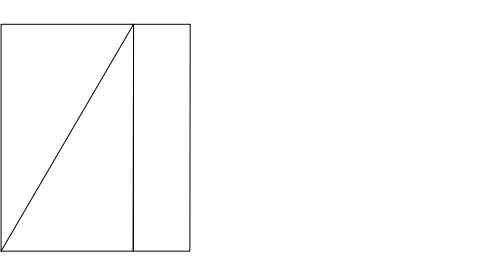
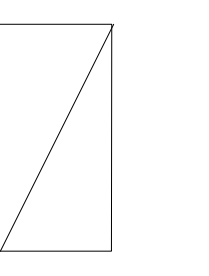
LEGEND - MATERIALS

-  CAST IRON TACTILE WARNING TILES EMBEDDED IN CONCRETE
-  CIP PEDESTRIAN CONCRETE PAVING, EXPOSED AGGREGATE FINISH
-  HEAVY DUTY ASPHALT PAVING
-  UNIT PAVING - UNILOCK COPHORNE OR APPROVED EQUIVALENT
-  EX ASPHALT

LEGEND - PLANTING

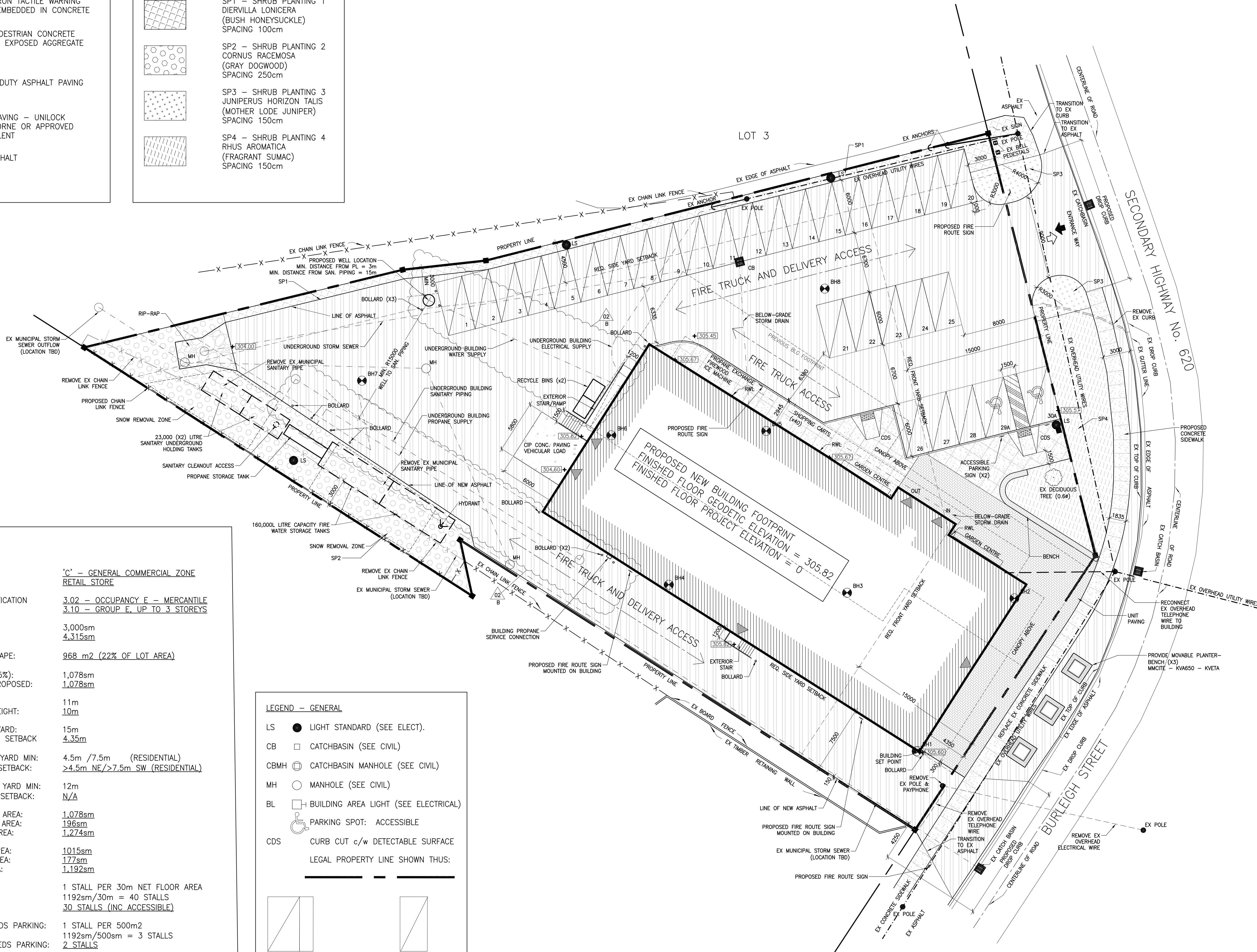
-  SP1 - SHRUB PLANTING 1
DIERVILLA LONICERA (BUSH HONEYSUCKLE)
SPACING 100cm
-  SP2 - SHRUB PLANTING 2
CORNUS RACEMOSA (GRAY DOGWOOD)
SPACING 250cm
-  SP3 - SHRUB PLANTING 3
JUNIPERUS HORIZON TALIS (MOTHER LODE JUNIPER)
SPACING 150cm
-  SP4 - SHRUB PLANTING 4
RHUS AROMATICA (FRAGRANT SUMAC)
SPACING 150cm

LEGEND - GENERAL

- LS ● LIGHT STANDARD (SEE ELECT.)
 - CB □ CATCHBASIN (SEE CIVIL)
 - CBMH ⊕ CATCHBASIN MANHOLE (SEE CIVIL)
 - MH ○ MANHOLE (SEE CIVIL)
 - BL □ BUILDING AREA LIGHT (SEE ELECTRICAL)
 -  PARKING SPOT: ACCESSIBLE
 - CDS □ CURB CUT c/w DETECTABLE SURFACE
- LEGAL PROPERTY LINE SHOWN THUS:
 TYPICAL 3.5X6M ACCESSIBLE PARKING STALL AND 1.5X6M OPEN AREA
 TYPICAL 3X6M PARKING STALL

SITE STATISTICS:

ZONING CATEGORY:	'C' - GENERAL COMMERCIAL ZONE
PERMITTED USE:	RETAIL STORE
BUILDING CODE CLASSIFICATION	3.02 - OCCUPANCY E - MERCANTILE 3.10 - GROUP E, UP TO 3 STOREYS
LOT AREA MIN:	3,000sm
LOT AREA PROPOSED:	4,315sm
PROPOSED LOT LANDSCAPE:	968 m ² (22% OF LOT AREA)
BUILDING AREA MAX (25%):	1,078sm
BUILDING FOOTPRINT PROPOSED:	1,078sm
BUILDING HEIGHT MAX:	11m
PROPOSED BUILDING HEIGHT:	10m
REQ. SETBACK FRONT YARD:	15m
PROPOSED FRONT YARD SETBACK:	4.35m
REQ. SETBACK - SIDE YARD MIN:	4.5m / 7.5m (RESIDENTIAL)
PROPOSED SIDE YARD SETBACK:	>4.5m NE / >7.5m SW (RESIDENTIAL)
REQ. SETBACK - REAR YARD MIN:	12m
PROPOSED REAR YARD SETBACK:	N/A
GROSS GROUND FLOOR AREA:	1,078sm
GROSS SECOND FLOOR AREA:	196sm
TOTAL GROSS FLOOR AREA:	1,274sm
NET GROUND FLOOR AREA:	1,015sm
NET SECOND FLOOR AREA:	177sm
TOTAL NET FLOOR AREA:	1,192sm
REQUIRED PARKING:	1 STALL PER 30m NET FLOOR AREA 1192sm/30m = 40 STALLS
PROPOSED PARKING:	30 STALLS (INC ACCESSIBLE)
REQUIRED SPECIAL NEEDS PARKING:	1 STALL PER 500m ² 1192sm/500sm = 3 STALLS
PROPOSED SPECIAL NEEDS PARKING:	2 STALLS
REQUIRED LOADING SPACES:	1 SPACE PER 2,400sm NET FLOOR AREA 1,165sm/2,400sm = 1 SPACE
PROPOSED LOADING SPACES:	1 SPACE



Contractor must check and verify all dimensions on the job, and report any discrepancies to the Architect before proceeding with the work. Do not scale this drawing.

REVISIONS AND ISSUES

REV	DESCRIPTION	DATE	BY
1	ISSUED FOR SPA	210618	AB
2	REVISED SPA	210709	AB
3	ISSUED FOR COSTING	210721	AB
4	REVISED SPA	210809	AB
5	ISSUED FOR TENDER	210824	AB
6	ISSUED FOR BUILDING PERMIT	210909	AB
7	TENDER ADDENDUM #1	210914	AB
8	TENDER ADDENDUM #2	210917	AB

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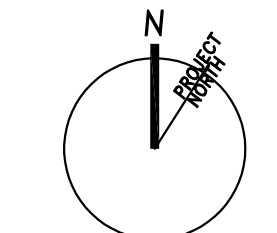
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SAYERS FOOD LIMITED
 132 BURLEIGH STREET
 t: 705.656.4531
 e: sayers@apsley.ca

NORTH ARROW



ONTARIO ASSOCIATION OF ARCHITECTS
 SEAL OF ROBERT A. KEN
 LICENCE 5302

PROJECT TITLE
**NEW SAYERS FOOD STORE
 BURLEIGH STREET, APSLEY**

DRAWING TITLE
SITE PLAN
 SCALE
1:200
 DATE
SEPTEMBER 9, 2021

PROJECT NUMBER
2102
 DRAWING NUMBER

A002

ADDENDUM No. S1

PROJECT: New Sayers Food Store
PROJECT NO: 210112
REPORTED TO: Andrew Bramm, MJMA
REVIEWED BY: Ian Mountfort
DATE: 15 September 2021

Please take note of the following information regarding our project.

ATTACHMENTS:

S-001, S-100, S-101, S-102, S-103, S-104, S-200, S-300, S-301, S-400, S-401, S-402, S-500, S-501, S-502, S-503

DRAWING REVISIONS:

S-001 General Notes:

1. Revise S001 as bubbled.

S-100 Foundation Plan:

1. Revise S100 as bubbled.

S-101 Second & Low Roof Framing Plan:

1. Revise S101 as bubbled.

S-102 High Roof Framing Plan:

2. Revise S102 as bubbled.

S-103 Wind Uplift Diagrams:

1. Revise S103 as bubbled.

S-104 Shear Force Diagrams:

1. Revise S104 as bubbled.

S200 – Column Schedule:

1. Revise S200 as bubbled.

S-300 Framing Elevations:

1. Revise S300 as bubbled.

S-301 Framing Elevations:

1. Revise S301 as bubbled.

S-400 Building Sections:

1. Revise S400 as bubbled.

S-401 Building Sections:

1. Revise S401 as bubbled.

S-402 Building Sections:

1. Revise S402 as bubbled.

S-500 Detailed Sections:

1. Revise S500 as bubbled.

S-501 Detailed Sections:

1. Revise S501 as bubbled.

S-502 Detailed Sections:

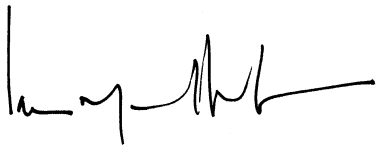
1. Revise S502 as bubbled.

S-503 Detailed Sections:

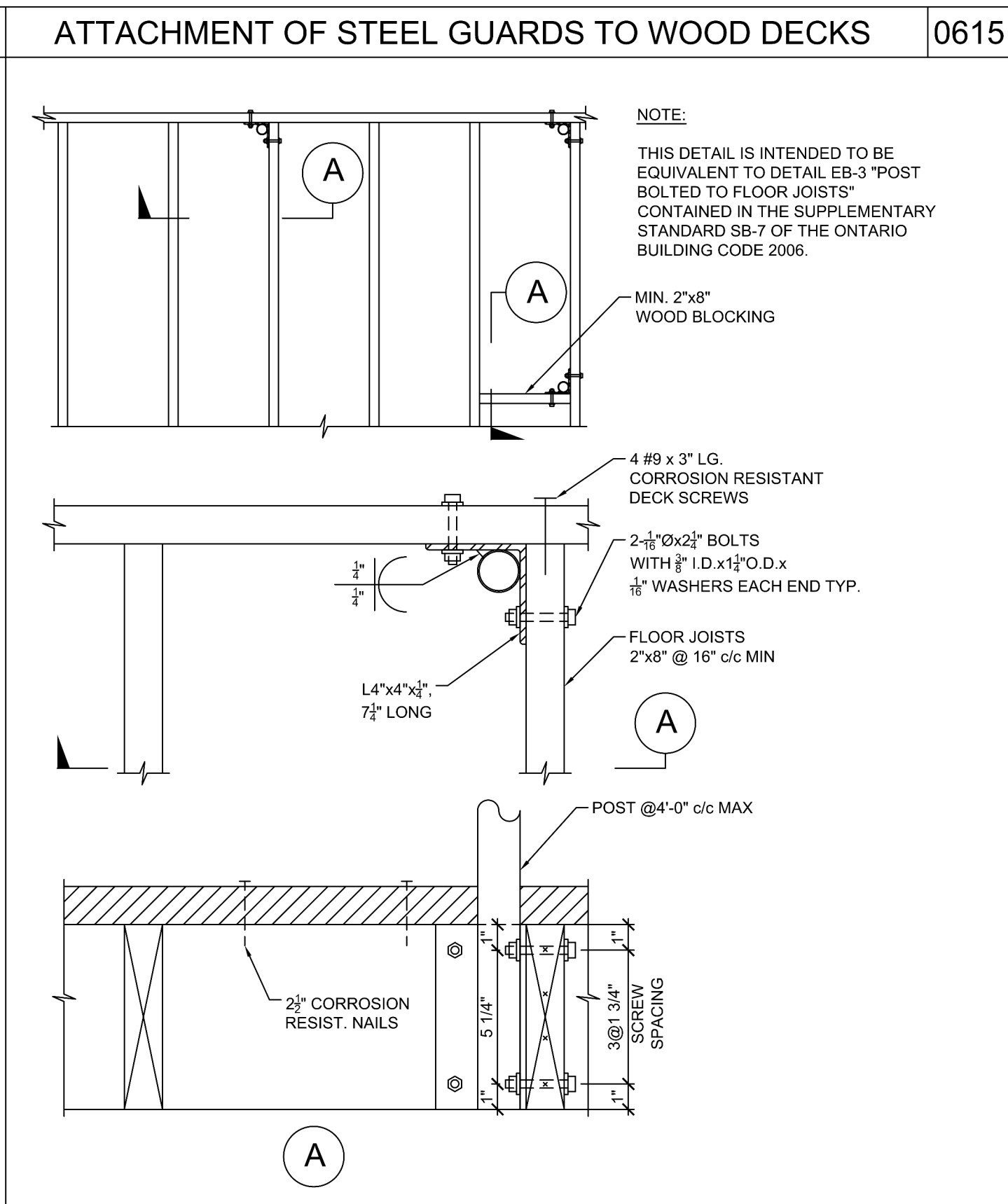
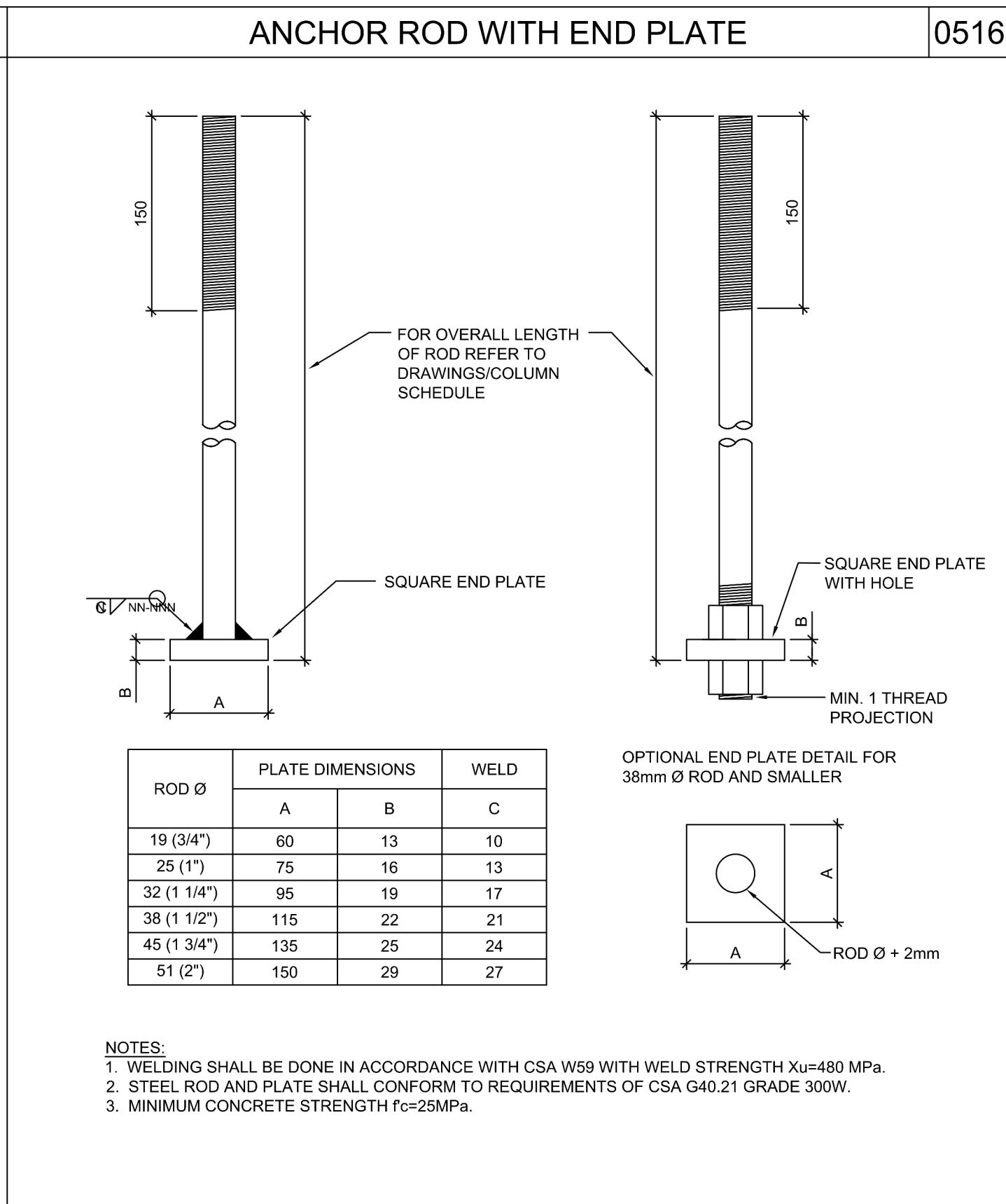
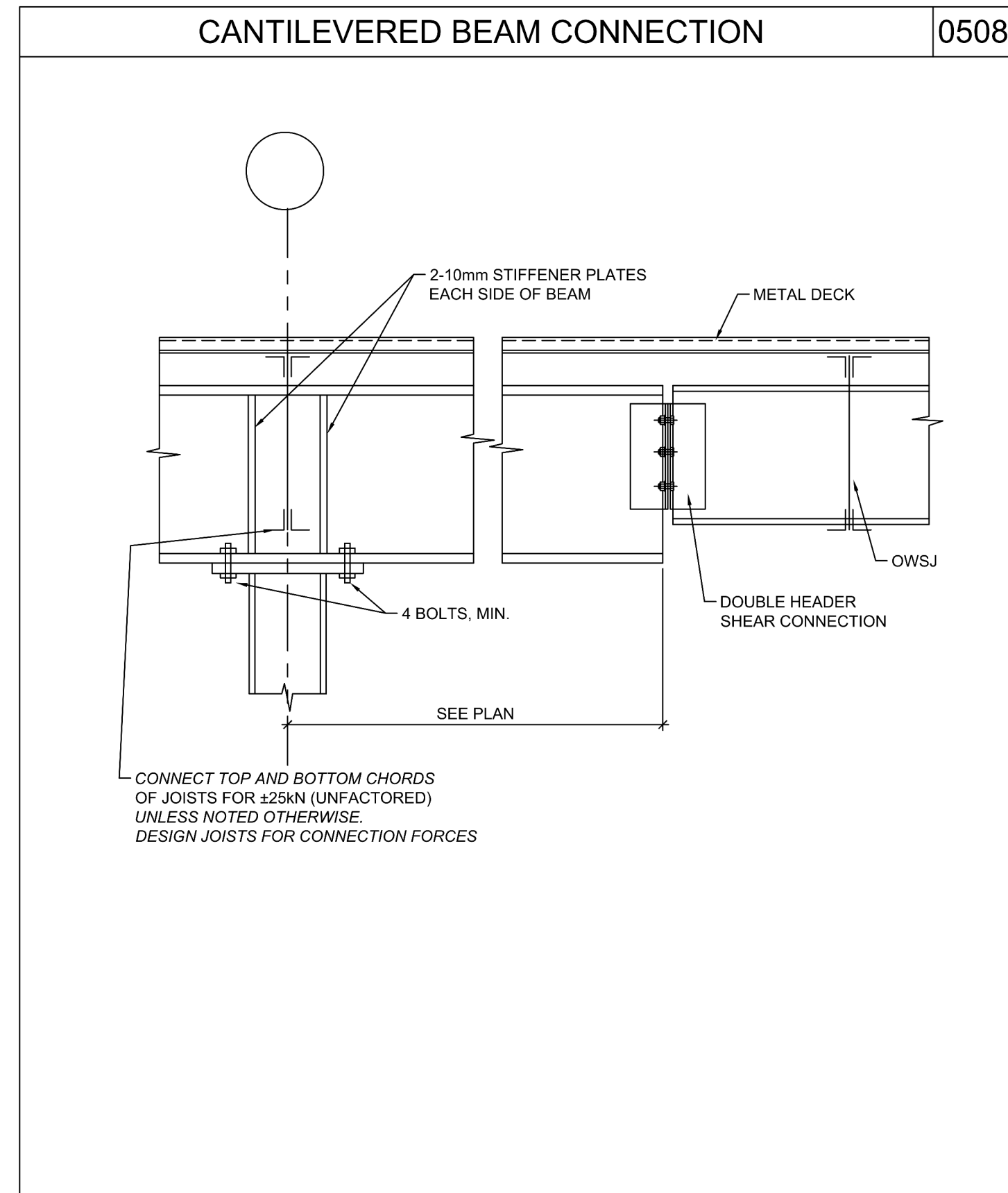
1. Revise S503 as bubbled.

SPECIFICATION REVISIONS:

None



Blackwell



Contractor must check and verify all dimensions on the job, and report any discrepancies to the Architect before proceeding with the work.

Do not scale this drawing.

ISSUE:
ADDENDUM S1

MARK	DATE	DESCRIPTION
6	2021/09/14	ADDENDUM S1
5	2021/09/09	ISSUED FOR BUILDING PERMIT
4	2021/08/30	ISSUED FOR TENDER
3	2021/08/25	ISSUED FOR TENDER REVIEW
1	2021/07/16	Issued for Class B Costing

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 TEL 416-467-8151

PROJECT NAME:
NEW SAYERS FOOD STORE BURLEIGH STREET, APSLEY

PROJECT ADDRESS:
132 Burleigh Street

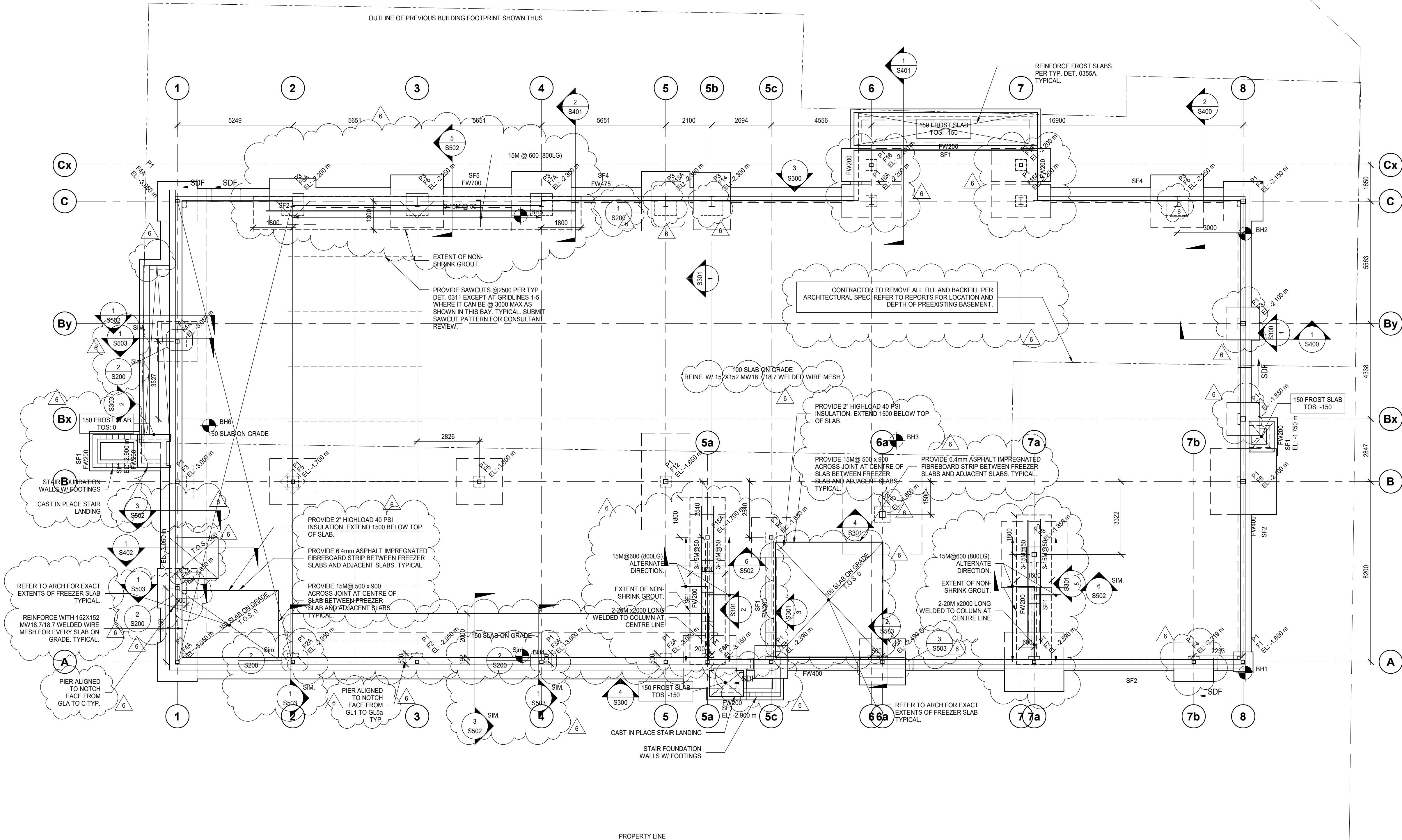


DRAWN: DM
 SCALE:

CHECKED: IFM
 PROJECT NUMBER: 210112

SHEET TITLE:
TYPICAL DETAILS

S004



1 01 - FOUNDATION PLAN
S100 1:100

NOTES:

- TOP OF SLAB DATUM ELEVATION IS AT GEODETIC ELEVATION 305.82m.
- WHERE CROSSED AND NOTED THE LOCAL DATUM FOR RAISED OR LOWERED AREAS ARE GIVEN RELATIVE TO THE LOWER FLOOR DATUM.
- EXCEPT AS CROSSED AND NOTED TOP OF FINISHED FLOOR IS 0 mm BELOW THE LOWER FLOOR DATUM.
- WHERE CROSSED AND NOTED SLAB DEPRESSIONS OR LOCALLY RAISED AREAS ARE GIVEN RELATIVE TO THE LOWER FLOOR DATUM.
- REFER TO THE GENERAL NOTES FOR DESIGN ULS AND SLS BEARING CAPACITIES.
- BEARING ELEVATIONS (UNDERSIDE OF FOOTING) ARE NOTED ON PLAN. THESE ARE APPROXIMATE AND MUST BE VERIFIED IN THE FIELD BY THE GEOTECHNICAL CONSULTANT.
- FOUND FOOTINGS AT A MINIMUM OF 1500mm BELOW FINISHED GRADE WHERE EXPOSED TO FROST.
- CENTRE ALL FOOTINGS AND CAPS ON THE GRID LINES UNLESS NOTED OTHERWISE.
- BOREHOLE LOCATIONS SHOWN ON PLAN ARE APPROXIMATE. ELEVATIONS OF EXISTING GRADE AND OF NATIVE SOIL ARE INDICATED AT EACH BOREHOLE.
- THE SITE CONTAINS BURIED TOPSOIL AND/OR FILL MATERIAL UNSUITABLE TO SUPPORT THE PROPOSED STRUCTURE. THE ELEVATIONS OF NATIVE SOIL AT BOREHOLES INDICATE COMPETENT SOIL UPON WHICH FOOTINGS MAY BE FOUNDED OR UPON WHICH ENGINEERED FILL MAY BE PLACED TO RAISE THE SUB-GRADE TO A SUITABLE FOUNDING ELEVATION. REFER TO THE GEOTECHNICAL REPORT FOR DETAILED SOIL INFORMATION.
- PROVIDE CONTROL JOINTS IN ALL FOUNDATION WALLS AS PER DETAIL 0315. COORDINATE CONTROL JOINT LOCATIONS WITH ARCHITECTURAL.

FOUNDATION SCHEDULE					
MARK	DIMENSIONS (mm)			REINFORCEMENT	REMARKS
	LENGTH	WIDTH	DEPTH		
F1	900	900	300	3-15M BEW	
F2	1200	1200	300	4-15M BEW	
F2A	1200	1200	300	4-15M BEW, 4-15M TEW	
F3	1500	1500	350	6-15M BEW	
F3A	1500	1500	350	6-15M BEW, 6-15M TEW	
F4	1800	1800	400	6-20M BEW	
F4A	1800	1800	400	6-20M BEW, 6-15M TEW	
F5	2100	2100	450	6-20M BEW	
F5A	2100	2100	450	9-20M BEW, 9-15M TEW	
F6	2400	2400	500	12-20M BEW	
F6A	2400	2400	500	12-20M BEW, 12-15M TEW	
F7	2700	2700	550	10-25M BEW	
F7A	2700	2700	550	10-25M BEW, 10-15M TEW	
F8	3000	3000	600	12-25M BEW	
F10	3600	3600	600	16-25M BEW	
F12	4400	2200	700	14-25M BEW	
F13A	2700	2200	550	8-25M BEW, 6-15M TEW	
F14	2800	1700	550	12-20M BEW	
F15A	2100	1600	550	8-20M BEW, 6-15M TEW	
F16	1500	2700	450	6-20M BEW	
F16A	1500	2700	450	9-20M BEW, 9-15M TEW	
SF1	600	250		SEE TYPICAL DETAIL 0306	
SF2	600	250		SEE TYPICAL DETAIL 0306	
SF4	675	250		SEE TYPICAL DETAIL 0306	
SF5	11600	900	250	SEE TYPICAL DETAIL 0306	

CONCRETE PIER SCHEDULE					
MARK	DIMENSION		REINFORCEMENT - VERTICAL	REINFORCEMENT - TIE	REMARKS
	DEPTH	WIDTH			
P1	500	500	8-20M	15M@300	
P2	700	700	8-25M	15M@300	
P3	1000	1000	8-25M	15M@300	

FOUNDATION WALL SCHEDULE					
MARK	THICKNESS (mm)	REINFORCEMENT		REMARKS	
		HORIZ. REINF.	VERT. REINF.		
FW200	200	15M@400	15M@400	REBAR AT CENTRE	
FW475	475	15M@400 VEF	15M@400 VEF	15M@500 HP, 15M@500 VIF FOR NOTCH	
FW700	700	20M@400 HP ADDL	20M@400 VIF ADDL	REINFORCING TO MATCH FW475 WITH ADDL REINFORCEMENT IN EXTRA CONCRETE AS NOTED	

Contractor must check and verify all dimensions on the job, and report any discrepancies to the Architect before proceeding with the work.

Do not scale this drawing.

ISSUE:
ADDENDUM S1

MARK	DATE	DESCRIPTION
6	2021/09/14	ADDENDUM S1
5	2021/09/09	ISSUED FOR BUILDING PERMIT
4	2021/08/30	ISSUED FOR TENDER
3	2021/08/25	ISSUED FOR TENDER REVIEW
2	2021/08/11	ISSUED FOR COORDINATION
1	2021/07/16	Issued for Class B Costing

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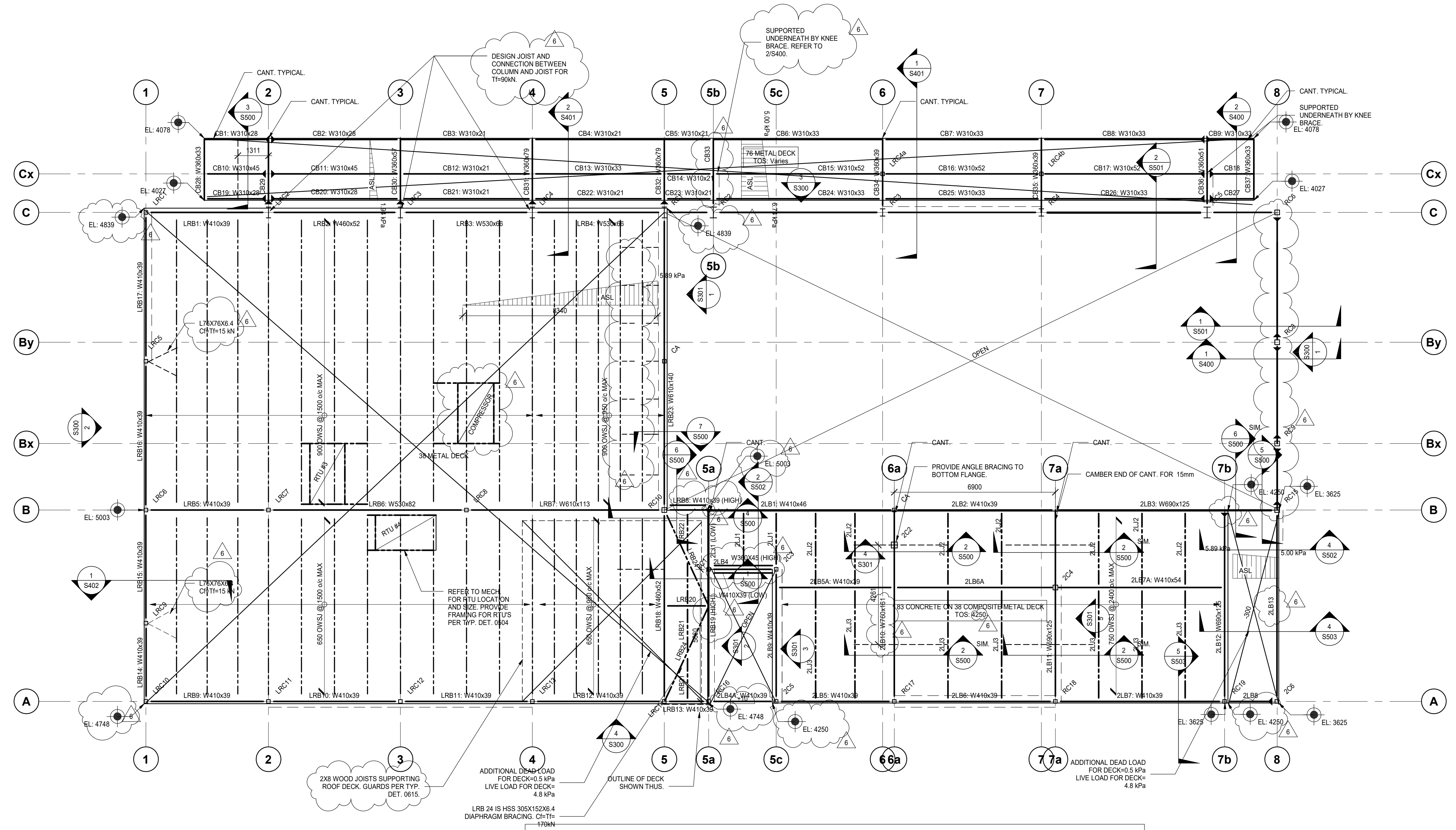
SEAL:



DRAWN: DM
CHECKED: IFM
SCALE: As indicated
PROJECT NUMBER: 210112

SHEET TITLE:
FOUNDATION PLAN

S100



02 - SECOND AND LOW ROOF FRAMING PLAN

S101 1: 100

NOTES:

- SECOND FLOOR DATUM IS AT GEODETIC ELEVATION 310.07m EXCEPT AS CROSSED AND NOTED.
- WHERE CROSSED AND NOTED THE LOCAL DATUM FOR RAISED OR LOWERED AREAS ARE GIVEN RELATIVE TO THE GROUND FLOOR DATUM.
- EXCEPT AS CROSSED AND NOTED TOP OF FINISHED FLOOR IS 0 mm BELOW THE FLOOR DATUM.
- ROOF DATUM IS FROM THE GROUND FLOOR DATUM AS NOTED IN SPOT ELEVATIONS.
- THE ROOF DATUM REPRESENTS THE UNDERSIDE OF METAL DECK AT CORNERS. THE ROOF SLOPES, REFER TO ARCHITECTURAL DRAWINGS FOR THE SLOPES.
- TOP OF STEEL JOISTS AND STEEL BEAMS SUPPORTING THE SLAB ON METAL DECK AT LEVEL 2 ARE 121 mm BELOW THE FINISHED FLOOR UNLESS OTHERWISE NOTED.
- TOP OF STEEL BEAMS SUPPORTING JOISTS ARE 102 mm BELOW THE UNDERSIDE OF ROOF METAL DECK.
- WHERE NOTED, TOP OF BEAM IS GIVEN RELATIVE TO THE FINISHED FLOOR.
- SUPERIMPOSED LOADS USED IN THE DESIGN:
 LIVE LOAD ON 2ND FLR: 2.4 kPa
 DEAD LOADS ON 2ND FLR:
 PARTITIONS 1.0 kPa
 FLOOR FINISH 0.2 kPa
 SUSPENDED 0.25 kPa
 TOTAL 1.45 kPa
 SNOW + RAIN LOAD 2.88 kPa (PLUS SNOW ACCUMULATION SHOWN ON PLAN)
 DEAD LOADS ON ROOF AREAS:
 ROOFING & INSULATION 0.60 kPa
 SUSPENDED 0.25 kPa
 TOTAL 0.85 kPa
- ASSUMED SELF WEIGHT OF STRUCTURE USED IN THE DESIGN:
 76 METAL DECK 0.25 kPa
 38 METAL DECK 0.15 kPa
 83 CONC ON 38 DECK 2.45 kPa
 STEEL FRAMING 0.35 kPa

STEEL BEAM SCHEDULE

NOTES:

- LEFT AND RIGHT ENDS OF BEAMS ARE DEFINED BY THE ORIENTATION OF THE BEAM MARK ON PLAN.
- REACTIONS GIVEN ARE FACTORED FORCES. REACTIONS WITHIN BRACKETS DENOTE FACTORED UPLIFT FORCES.
- DESIGN CONNECTIONS FOR AXIAL COMPRESSION (C), AXIAL TENSION (T), STRONG-AXIS MOMENT (M), TORSIONAL MOMENT (Tm) OR OUT OF PLANE HORIZONTAL FORCE (H) SHOWN IN THE REMARKS COLUMN. IN ADDITION TO THE VERTICAL SHEAR PROVIDED IN THE REACTION COLUMN, THE (L) OR (R) SHOWN NEXT TO THE FORCE INDICATE THE LEFT OR RIGHT END, RESPECTIVELY.
- CAMBERS ARE IN mm. WHERE NO CAMBER IS INDICATED, REFER TO THE SPECIFICATION AND CSA S16.

STEEL BEAM SCHEDULE - LOW ROOF BEAM

MARK	SIZE	REACTIONS		REMARKS
		LEFT END	RIGHT END	
LRB1	W410x39	145 kN	145 kN	Cf=30 kN Tf=30 kN
LRB2	W460x52	160 kN	160 kN	Cf=60 kN Tf=60 kN
LRB3	W530x66	320 kN	320 kN	Cf=190 kN Tf=190 kN
LRB4	W530x66	320 kN	320 kN	Cf=180 kN Tf=180 kN
LRB5	W410x39	170 kN	170 kN	Cf=35 kN Tf=35 kN
LRB6	W530x82	300 kN	300 kN	Cf=85 kN Tf=85 kN
LRB7	W610x113	415 kN	545 kN	Cf=95 kN Tf=95 kN
LRB8	W410x39	25 kN	25 kN	Tm(L)=10 kN-m Tm(R)=10 kN-m Cf=15 kN Tf=15 kN
LRB9	W410x39	75 kN	75 kN	Cf=30 kN Tf=30 kN
LRB10	W410x39	75 kN	75 kN	Cf=55 kN Tf=55 kN
LRB11	W410x39	75 kN	75 kN	Cf=50 kN Tf=50 kN
LRB12	W410x39	115 kN	115 kN	Cf=120 kN Tf=120 kN
LRB13	W410x39	10 kN	10 kN	Cf=85 kN Tf=85 kN
LRB14	W410x39	30 kN	30 kN	Cf=45 kN Tf=45 kN
LRB15	W410x39	30 kN	30 kN	Cf=30 kN Tf=30 kN
LRB16	W410x39	30 kN	30 kN	Cf=30 kN Tf=30 kN
LRB17	W410x39	30 kN	30 kN	Cf=55 kN Tf=55 kN
LRB18	W460x52	100 kN	100 kN	Cf=165 kN Tf=165 kN
LRB19	W610x125	(65 kN)	250 kN	M(L)=10 kN-m Cf=285 kN Tf=285 kN
LRB20	W250x28	20 kN	20 kN	Cf=10 kN Tf=10 kN
LRB21	W200x19	20 kN	20 kN	
LRB22	W200x19	20 kN	20 kN	
LRB23	W610x140	155 kN	155 kN	Cf=165 kN Tf=165 kN
LRB24	HSS305x152x6.4	25 kN	25 kN	Cf=170 kN Tf=170 kN

STEEL BEAM SCHEDULE - SECOND FLOOR BEAM

MARK	SIZE	REACTIONS		REMARKS
		LEFT END	RIGHT END	
2LB1	W410x46	80 kN	85 kN	Cf=95 kN Tf=95 kN
2LB2	W410x39	75 kN	75 kN	Cf=95 kN Tf=95 kN
2LB3	W690x125	135 kN	205 kN	H(L)=10 kN H(R)=10 kN Tm(L)=10 kN-m Tm(R)=10 kN-m Cf=95 kN Tf=95 kN
2LB4	W410x39	70 kN	70 kN	
2LB4A	W410x39	55 kN	55 kN	Cf=85 kN Tf=85 kN
2LB5	W410x39	60 kN	60 kN	Cf=115 kN Tf=115 kN
2LB5A	W410x39	95 kN	95 kN	
2LB6	W410x39	80 kN	80 kN	Cf=155 kN Tf=155 kN
2LB6A	W410x46	130 kN	130 kN	
2LB7	W410x39	85 kN	85 kN	Cf=85 kN Tf=85 kN
2LB7A	W410x54	140 kN	140 kN	
2LB8	HSS203x152x6.4	85 kN	85 kN	H(L)=15 kN H(R)=15 kN M(L)=25 kN-m M(R)=25 kN-m Tm(L)=15 kN-m Tm(R)=15 kN-m Cf=15 kN Tf=15 kN
2LB9	W410x39	40 kN	110 kN	Cf=40 kN Tf=40 kN
2LB10	W760x161	(165 kN)	1405 kN	
2LB11	W690x125	(425 kN)	490 kN	
2LB12	W690x125	145 kN	170 kN	M(L)=10 kN-m Cf=75 kN Tf=75 kN
2LB13	HSS305x203x13	90 kN	90 kN	H(L)=25 kN H(R)=25 kN Tm(L)=25 kN-m Tm(R)=25 kN-m Cf=40 kN Tf=40 kN
2LJ1	W200x15	20 kN	20 kN	
2LJ2	W250x18	35 kN	35 kN	
2LJ3	W310x21	55 kN	55 kN	

STEEL BEAM SCHEDULE - CANOPY BEAM

MARK	SIZE	REACTIONS		REMARKS
		LEFT END	RIGHT END	
CB1	W310x28		25 kN	M(L)=30 kN-m
CB2	W310x28	25 kN	20 kN	M(L)=30 kN-m
CB3	W310x21	20 kN	20 kN	
CB4	W310x21	40 kN	40 kN	
CB5	W310x21	20 kN	20 kN	
CB6	W310x33	50 kN	50 kN	
CB7	W310x33	50 kN	50 kN	
CB8	W310x33	55 kN	55 kN	M(L)=30 kN-m
CB9	W310x33	30 kN		M(L)=30 kN-m
CB10	W310x45		45 kN	M(L)=80 kN-m
CB11	W310x45	50 kN	35 kN	M(L)=80 kN-m
CB12	W310x21	40 kN	40 kN	
CB13	W310x33	80 kN	80 kN	
CB14	W310x21	35 kN	35 kN	
CB15	W310x52	100 kN	100 kN	
CB16	W310x52	100 kN	100 kN	
CB17	W310x52	105 kN	105 kN	M(L)=55 kN-m
CB18	W310x52	55 kN		M(L)=55 kN-m
CB19	W310x28		25 kN	M(L)=30 kN-m
CB20	W310x28	30 kN	20 kN	M(L)=30 kN-m
CB21	W310x21	25 kN	25 kN	
CB22	W310x21	40 kN	40 kN	
CB23	W310x21	20 kN	20 kN	
CB24	W310x33	50 kN	50 kN	
CB25	W310x33	50 kN	50 kN	
CB26	W310x33	55 kN	55 kN	M(L)=30 kN-m
CB27	W310x33	30 kN		M(L)=30 kN-m
CB28	W360x33	15 kN	15 kN	Rm=15 kN
CB29	W360x64	165 kN		H(L)=10 kN H(R)=10 kN M(L)=270 kN-m
CB30	W360x57	170 kN		H(L)=10 kN H(R)=10 kN M(L)=275 kN-m
CB31	W360x79	235 kN		H(L)=10 kN H(R)=10 kN M(L)=390 kN-m
CB32	W360x79	230 kN		H(L)=10 kN H(R)=10 kN M(L)=390 kN-m
CB33	(W360x51)	(45 kN)	285 kN	H(L)=10 kN H(R)=10 kN Tf=375 kN
CB34	W360x39	(65 kN)	430 kN	H(L)=10 kN H(R)=10 kN
CB35	W360x39	(65 kN)	430 kN	H(L)=10 kN H(R)=10 kN
CB36	W360x51	(65 kN)	350 kN	H(L)=10 kN H(R)=10 kN Tf=545 kN
CB37	W360x33	15 kN	15 kN	Rm=15 kN

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Do not scale this drawing.

ISSUE:
ADDENDUM S1

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PROJECT ADDRESS:
132 Burleigh Street



DRAWN: DM
SCALE: As indicated

CHECKED: IFM
PROJECT NUMBER: 210112

SHEET TITLE:
SECOND & LOW ROOF FRAMING PLAN

S101

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SEAL:



DRAWN:
DM

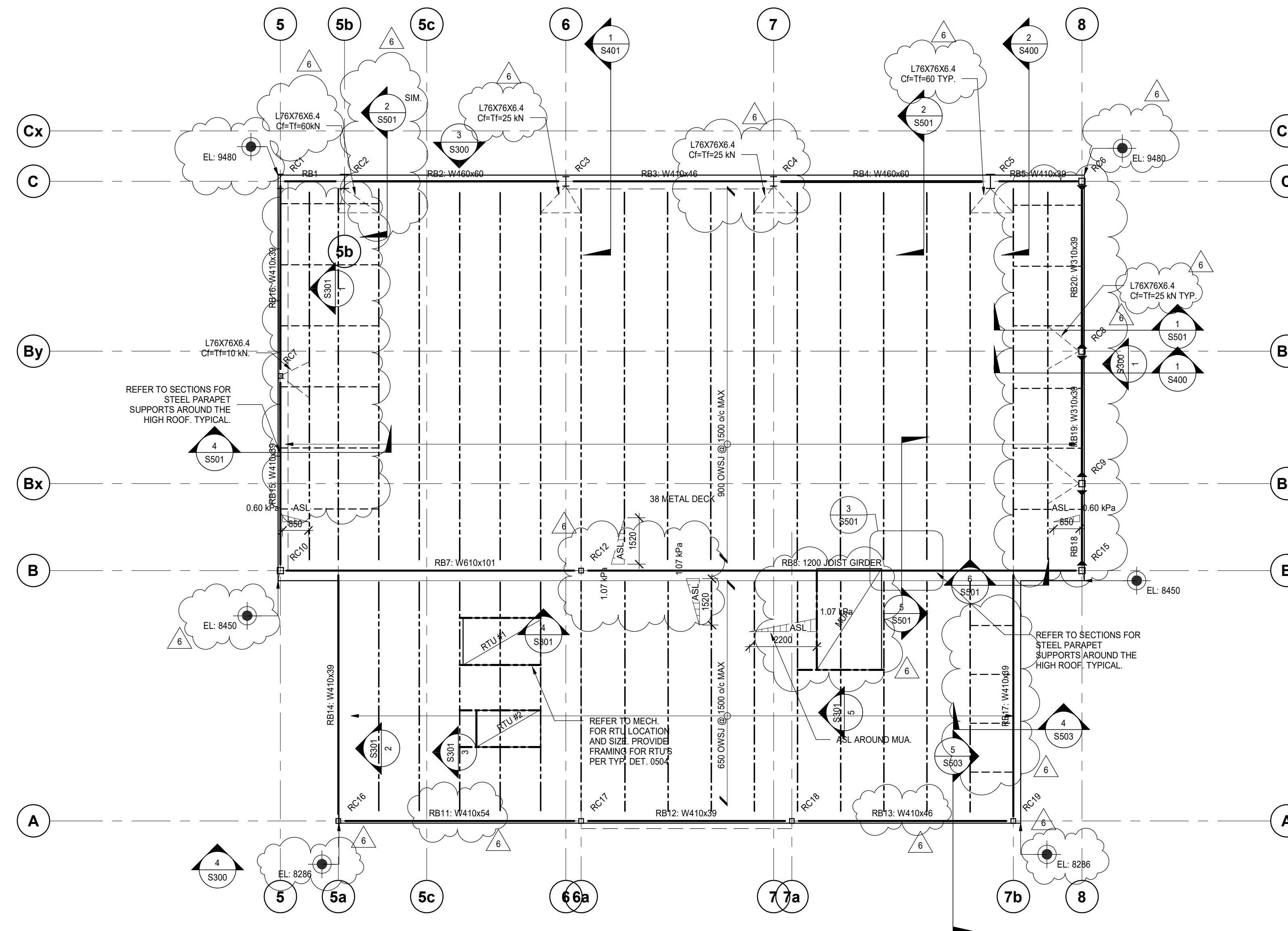
CHECKED:
IFM

SCALE:
As indicated

PROJECT NUMBER:
210112

SHEET TITLE:
HIGH ROOF FRAMING PLAN

S102



1 03 - HIGH ROOF FRAMING PLAN

S102
1:100

NOTES:

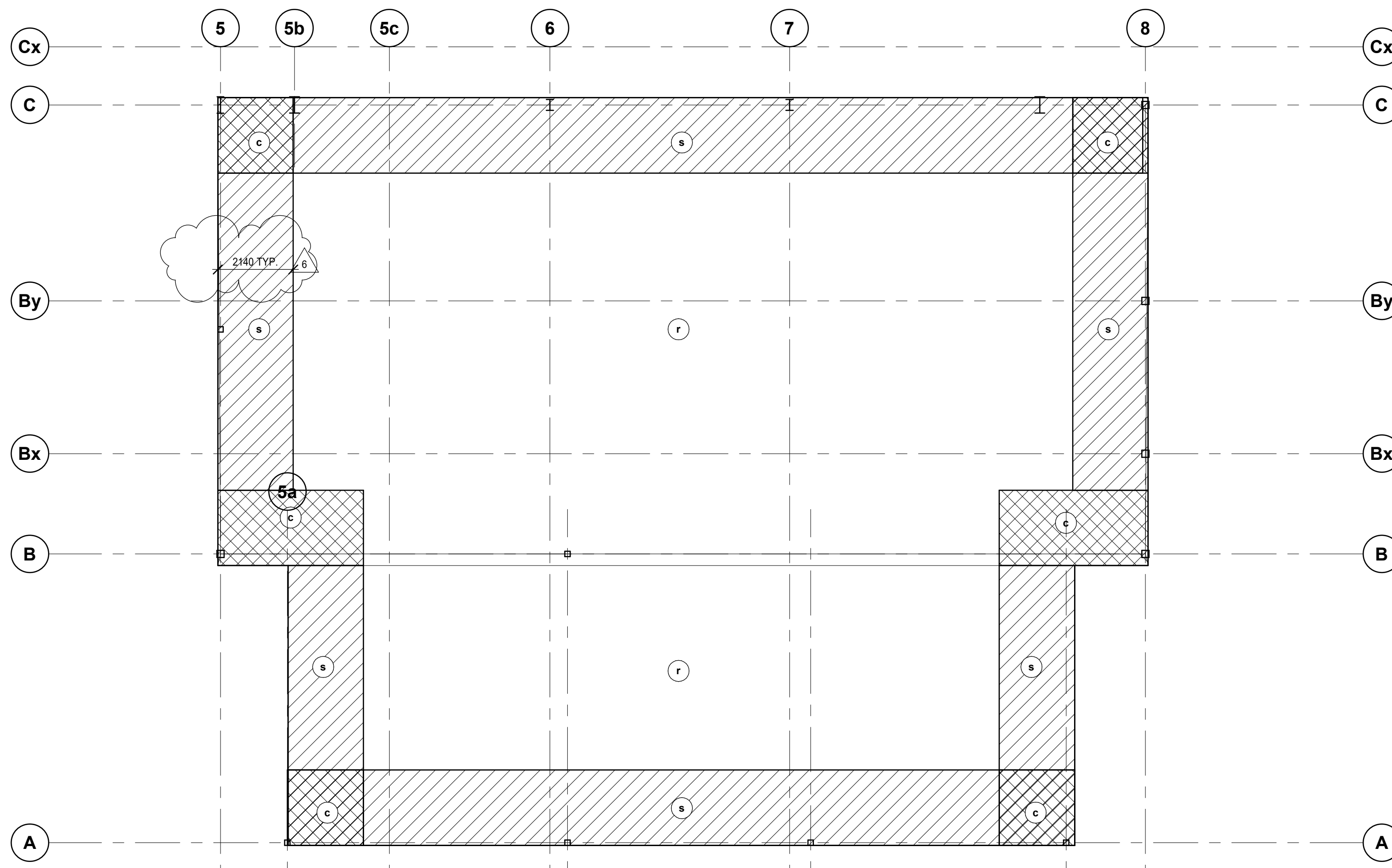
- ROOF DATUM IS FROM THE GROUND FLOOR DATUM AS NOTED IN SPOT ELEVATIONS.
- THE ROOF DATUM REPRESENTS THE UNDERSIDE OF METAL DECK AT CORNERS. THE ROOF SLOPES. REFER TO ARCHITECTURAL DRAWINGS FOR THE SLOPES.
- TOP OF STEEL BEAMS ARE 102 mm BELOW THE UNDERSIDE OF ROOF DECK UNLESS NOTED THUS. WHERE NOTED, THE DIMENSION IS RELATIVE TO THE ROOF DATUM.
- SUPERIMPOSED LOADS USED IN THE DESIGN:
SNOW + RAIN LOAD: 2.88 kPa (PLUS SNOW ACCUMULATION SHOWN ON PLAN)
DEAD:
ROOFING: 0.60 kPa
SUSPENDED: 0.25 kPa
- SELF WEIGHT OF STRUCTURE USED IN THE DESIGN:
METAL DECK: 0.15 kPa
FRAMING: 0.35 kPa

STEEL BEAM SCHEDULE - HIGH ROOF

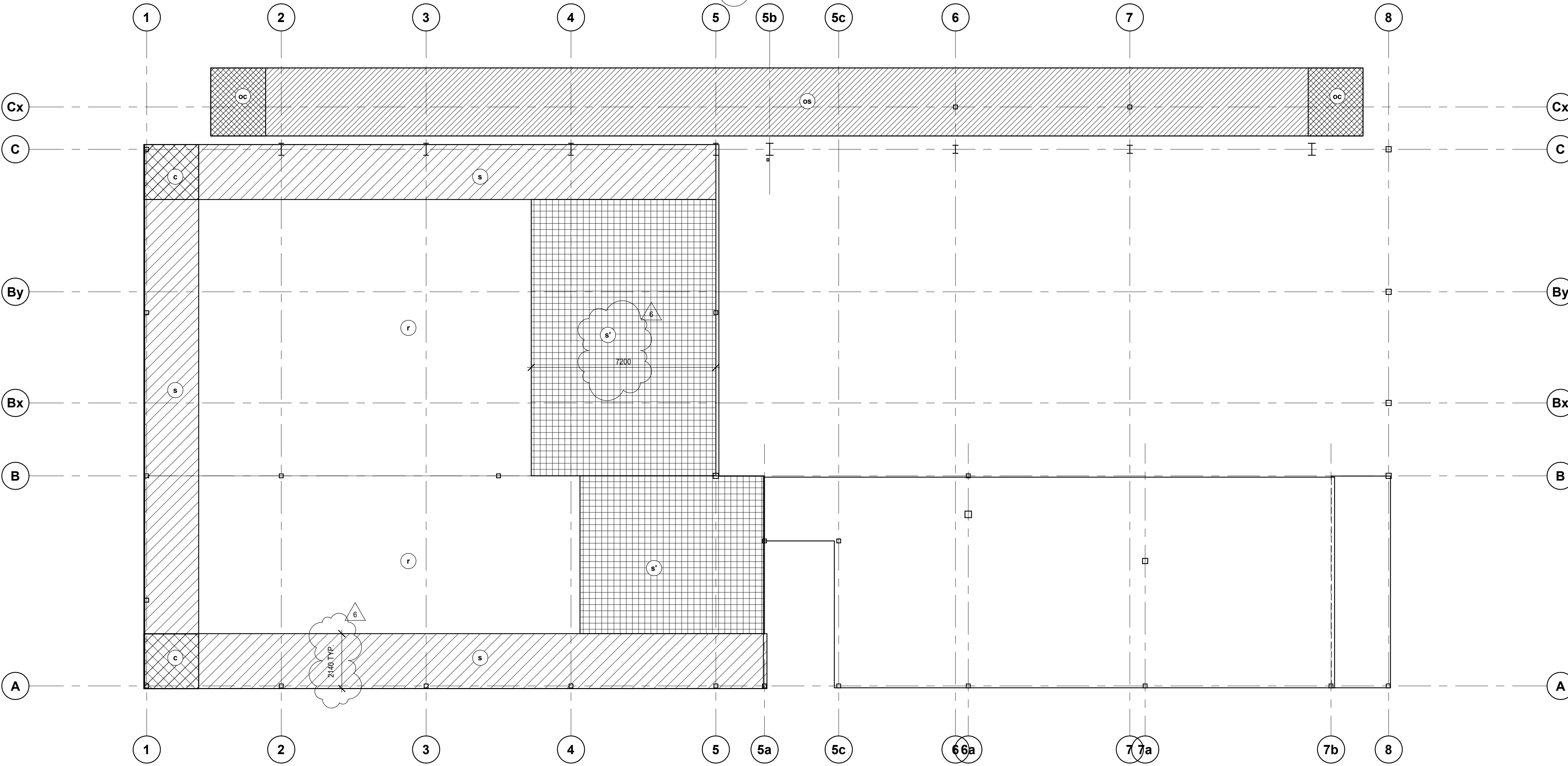
MARK	SIZE	REACTIONS		REMARKS
		LEFT END	RIGHT END	
RB1	W410x39	45 kN	45 kN	Cf=15 kN Tf=15 kN
RB2	W460x60	160 kN	160 kN	Cf=45 kN Tf=45 kN
RB3	W410x46	145 kN	145 kN	Cf=75 kN Tf=75 kN
RB4	W460x60	160 kN	160 kN	Cf=50 kN Tf=50 kN
RB5	W410x39	69 kN	69 kN	Cf=15 kN Tf=15 kN
RB7	W610x101	300 kN	355 kN	
RB8	1200 JOIST GIRDER	585 kN	545 kN	
RB11	W410x54	120 kN	130 kN	Cf=40 kN Tf=40 kN
RB12	W440x39	95 kN	95 kN	Cf=70 kN Tf=70 kN
RB13	W410x46	140 kN	115 kN	Cf=35 kN Tf=35 kN
RB14	W410x39	35 kN	35 kN	Cf=30 kN Tf=30 kN
RB15	W410x39	35 kN	35 kN	Cf=95 kN Tf=95 kN
RB16	W410x39	35 kN	35 kN	Cf=55 kN Tf=55 kN
RB17	W410x39	50 kN	50 kN	Cf=40 kN Tf=40 kN
RB18	W310x39	30 kN	30 kN	M(L)=40 kN-m M(R)=40 kN-m Cf=40 kN Tf=40 kN
RB19	W310x39	30 kN	30 kN	M(L)=25 kN-m M(R)=25 kN-m Cf=40 kN Tf=40 kN
RB20	W310x39	30 kN	30 kN	M(L)=30 kN-m M(R)=30 kN-m Cf=40 kN Tf=40 kN

STEEL BEAM SCHEDULE
NOTES:

- LEFT AND RIGHT ENDS OF BEAMS ARE DEFINED BY THE ORIENTATION OF THE BEAM MARK ON PLAN.
- REACTIONS GIVEN ARE FACTORED FORCES. REACTIONS WITHIN BRACKETS DENOTE FACTORED UPLIFT FORCES.
- DESIGN CONNECTIONS FOR AXIAL COMPRESSION (C), AXIAL TENSION (T), STRONG-AXIS MOMENT (M), TORSIONAL MOMENT (Tm) OR OUT OF PLANE HORIZONTAL FORCE (H) SHOWN NEXT TO THE FORCE INDICATE THE LEFT OR RIGHT END, RESPECTIVELY.
- CAMBERS ARE IN mm. WHERE NO CAMBER IS INDICATED, REFER TO THE SPECIFICATION AND CSA S16.



1 WIND UPLIFT - HIGH ROOF
S103 1:100



2 WIND UPLIFT - LOW ROOF
S103 1:100

WIND UPLIFT DIAGRAM

NOTES:

- PRESSURES SHOWN ARE UNFACTORED DESIGN UPLIFT PRESSURES IN kPa FOR THE DESIGN OF JOISTS AND METAL DECK AND THEIR CONNECTIONS.
- UPLIFT PRESSURES SHOWN HAVE BEEN REDUCED FOR THE EFFECT OF DEAD LOADS.
- PRESSURES ARE INCLUSIVE OF INTERNAL PRESSURE.

NET UPLIFT PRESSURES (kPa):						
ZONE	r	s	c	s'	os	oc
JOISTS	0.31	0.47	0.55	0.38	0.54	1.03
DECK	0.40	0.53	1.18	0.45	0.56	1.05

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DRAWN: Author	CHECKED: Checker
SCALE: As indicated	PROJECT NUMBER: 210112

SHEET TITLE:
WIND UPLIFT DIAGRAMS

S103

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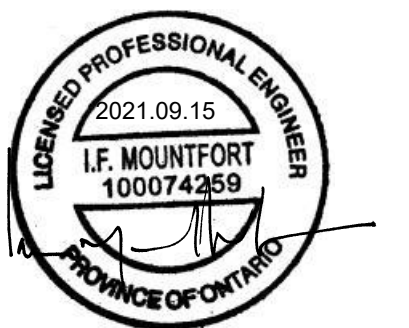
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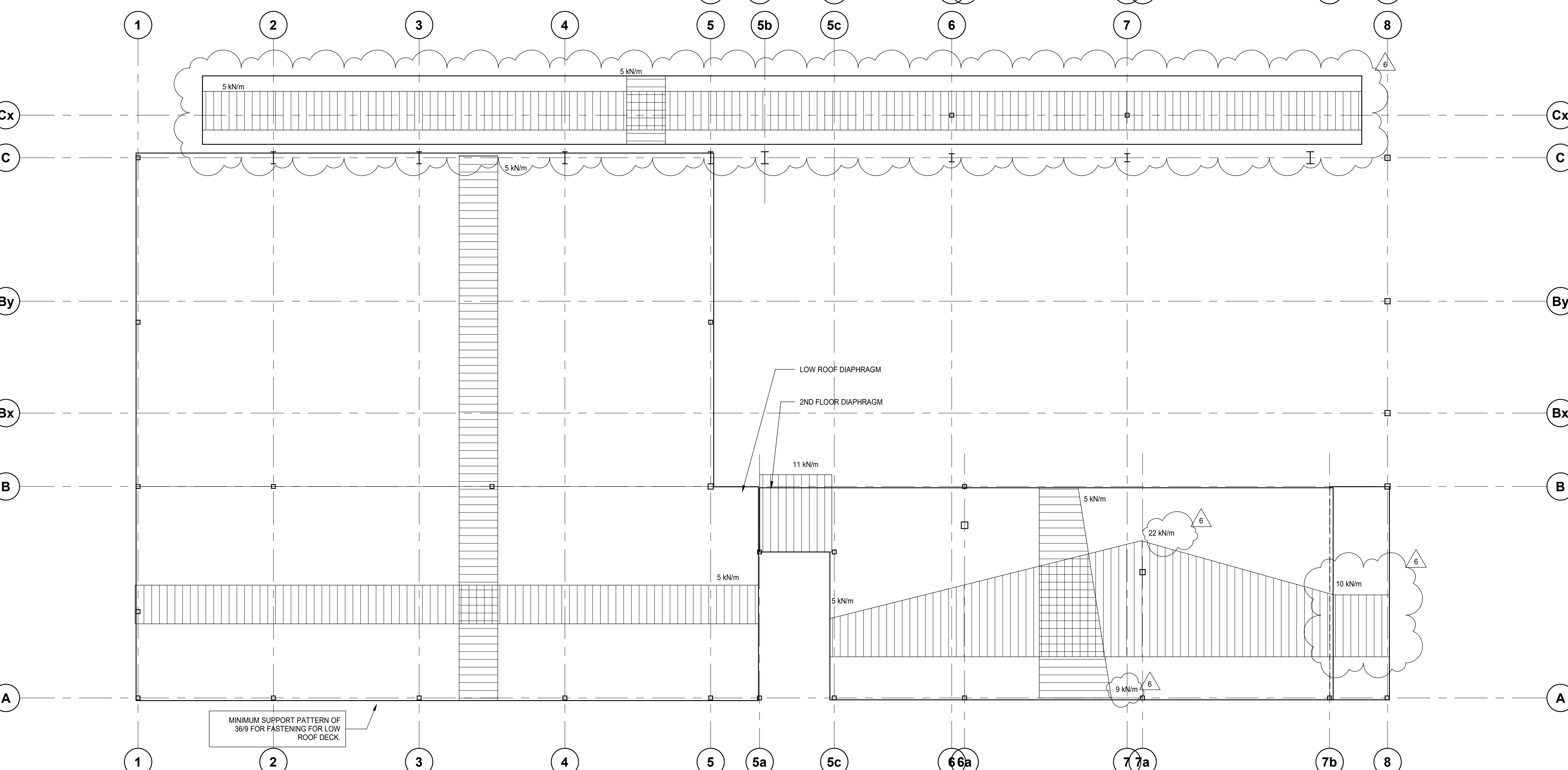
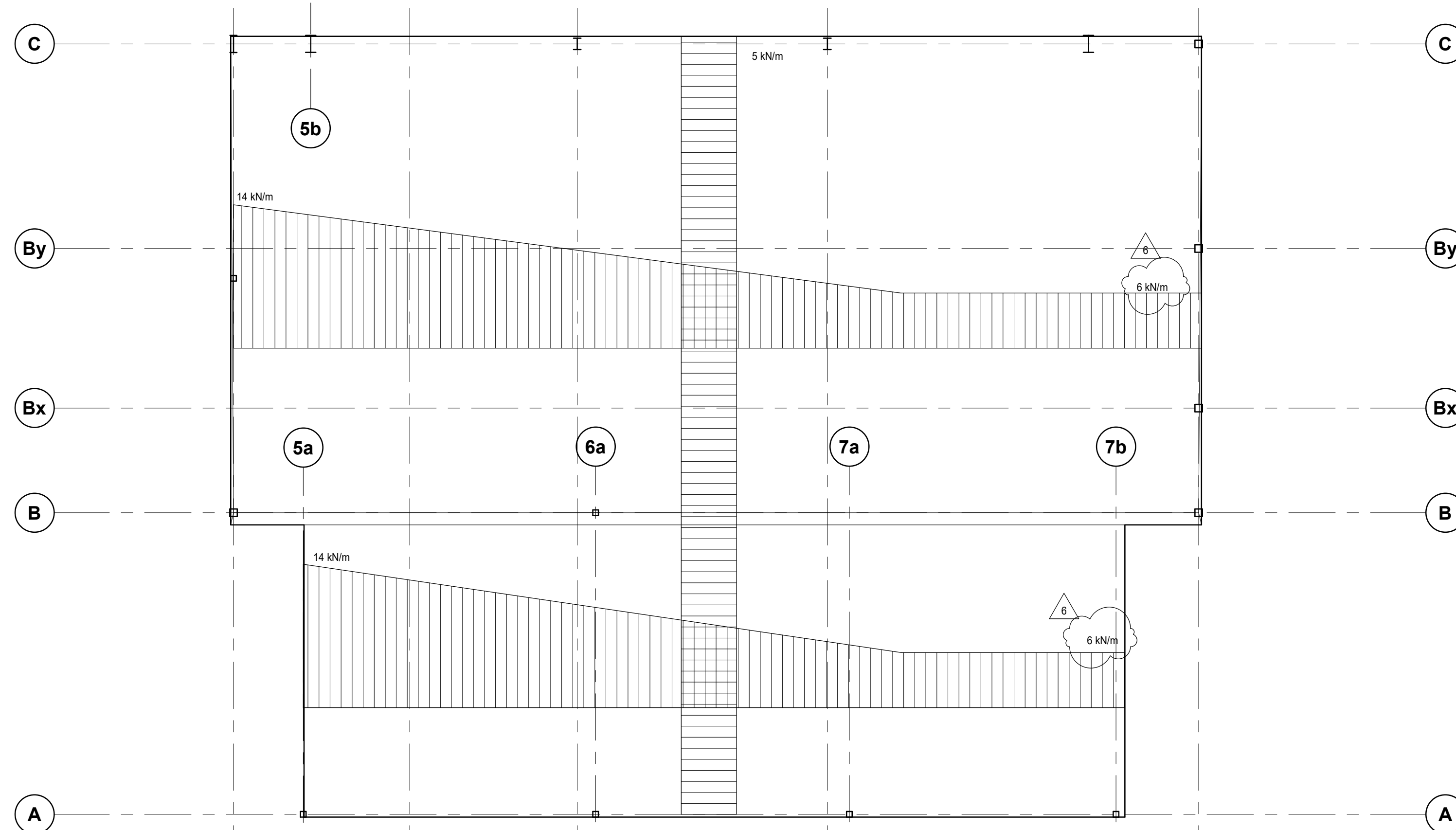
DRAWN: DM	CHECKED: IFM
SCALE: As indicated	PROJECT NUMBER: 210112

SHEET TITLE:
SHEAR FORCE DIAGRAMS

S104

ROOF SHEAR FORCE DIAGRAM

- NOTES:
- SHEAR FORCES SHOWN ARE FACTORED (ULS DESIGN FORCES IN kN/m FOR THE DESIGN OF METAL DECK AND ASSOCIATED CONNECTIONS).
 - MECHANICAL FASTENERS HAVE BEEN ASSUMED WITH AN $R_{fRo} = 1.95$. IF WELDED CONNECTIONS ARE TO BE USED, THE FACTORED FORCES MUST BE INCREASED 1.5 TIMES BASED ON AN $R_{fRo} = 1.3$.

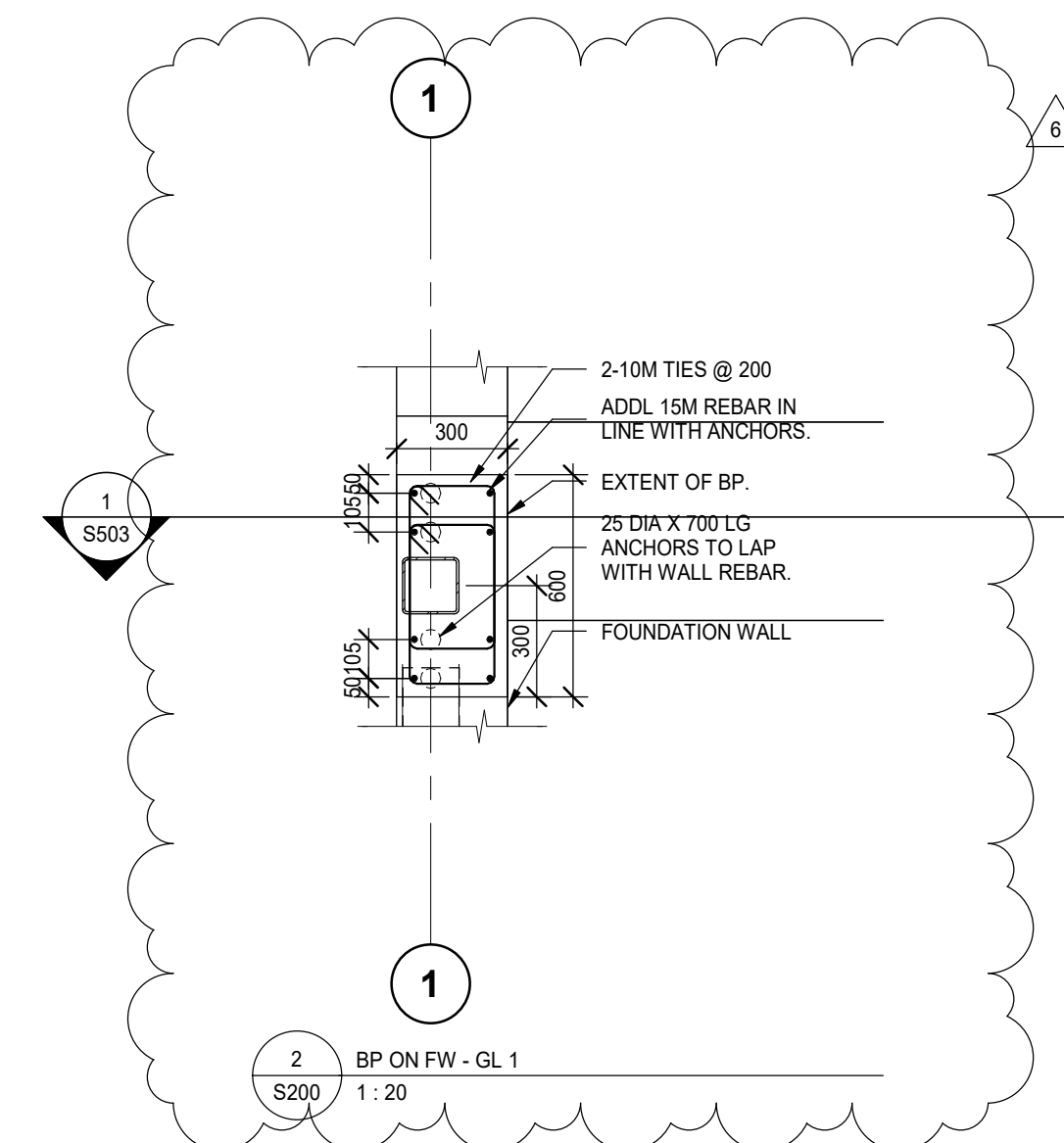
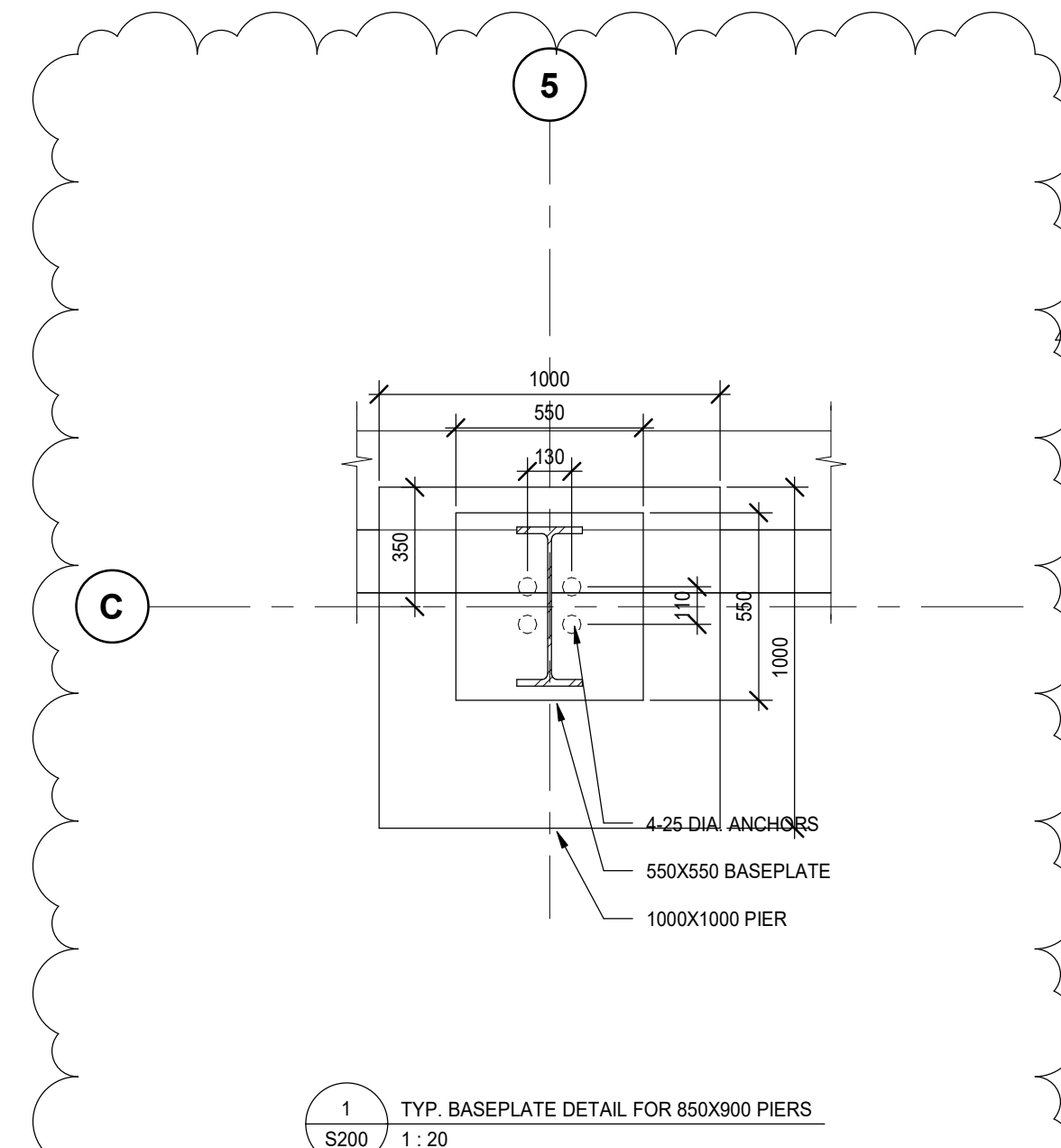


COLUMN SCHEDULE																				
HIGH PARAPET																	HIGH PARAPET			
10000																	10000			
LOW PARAPET																	LOW PARAPET			
5500 LEVEL 2																	5500 LEVEL 2			
4250																	4250			
GROUND LEVEL																	GROUND LEVEL			
0																	0			
US FOOTINGS																	US FOOTINGS			
-1500																	-1500			
COLUMN LOCATIONS	LRC10	LRC9	LRC11	LRC12	LRC13	LRC14	RC16	2C5	RC17	RC18	RC19	2C6	LRC6	LRC7	LRC8	RC10	2C1	2C3	RC12	2C2

COLUMN SCHEDULE																		
HIGH PARAPET																	HIGH PARAPET	
10000																	10000	
LOW PARAPET																	LOW PARAPET	
5500 LEVEL 2																	5500 LEVEL 2	
4250																	4250	
GROUND LEVEL																	GROUND LEVEL	
0																	0	
US FOOTINGS																	US FOOTINGS	
-1500																	-1500	
COLUMN LOCATIONS	2C4	RC15	LRC1	LRC2	LRC3	LRC4	RC1	RC2	RC3	RC4	RC6	RC5	RC9	LRC5	RC7	RC8	LRC4a	LRC4b

STEEL COLUMN SCHEDULE
NOTES:

- WHERE NOTED WITH AN ASTERISK (*) PROVIDE HEADED ANCHOR RODS; REFER TO TYPICAL DETAIL 0516. NOTE: PROVIDE 6.4mm PLATE WASHERS FOR ALL ANCHOR BOLTS LARGER THAN 25mm DIA. WITH HOLE TOLERANCE OF 1.6mm. WELD TO BASEPLATE AND ANCHOR BOLT FOR CAPACITY ONCE STEEL IS ERECTED AND PLUMB.
- CENTRE COLUMNS, CAPS AND FOOTINGS ON GRIDS UNLESS NOTED OTHERWISE.
- COLUMNS AND PIERS ARE ORIENTED AS SHOWN ON PLAN.
- COLUMN FORCES INDICATED ARE FACTORED IN KN AND BENDING MOMENTS (IF APPLICABLE) ARE FACTORED IN KN-m, UNLESS NOTED OTHERWISE.
- UPLIFT (TENSION) FORCES ARE PRESENTED IN BRACKETS BESIDE THE ASSOCIATED COMPRESSION FORCE, IF APPLICABLE. UPLIFT FORCES ARE FACTORED IN KN UNLESS NOTED OTHERWISE.
- WHERE MOMENTS OR SHEAR FORCES ARE PRESENTED SINGULARLY: THE MOMENT/SHEAR FORCE IS IN THE STRONG DIRECTION. IF THE COLUMN IS SQUARE, THE MOMENT/SHEAR FORCE IS IN BOTH DIRECTIONS UNLESS NOTED OTHERWISE.
- WHERE MOMENTS OR SHEARS ARE PRESENTED ABOUT TWO AXES: THE FIRST MOMENT/SHEAR FORCE IS IN THE STRONG DIRECTION AND THE SECOND IN THE WEAK DIRECTION. IF THE COLUMN IS SQUARE, THE FIRST MOMENT/SHEAR FORCE IS PARALLEL TO THE NORTH-SOUTH DIRECTION.
- REFER TO TYPICAL DETAIL 0303 UNLESS NOTED OTHERWISE.
- PROVIDE 4-19 DIAM. HOOKED ANCHOR BOLTS AS PER TYPICAL DETAIL 0303 UNLESS NOTED OTHERWISE.
- WHERE HEADED ANCHOR RODS ARE SPECIFIED REFER TO TYPICAL DETAIL 0516.



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SCALE: As indicated
PROJECT NUMBER: 210112

SHEET TITLE:
COLUMN SCHEDULE

S200

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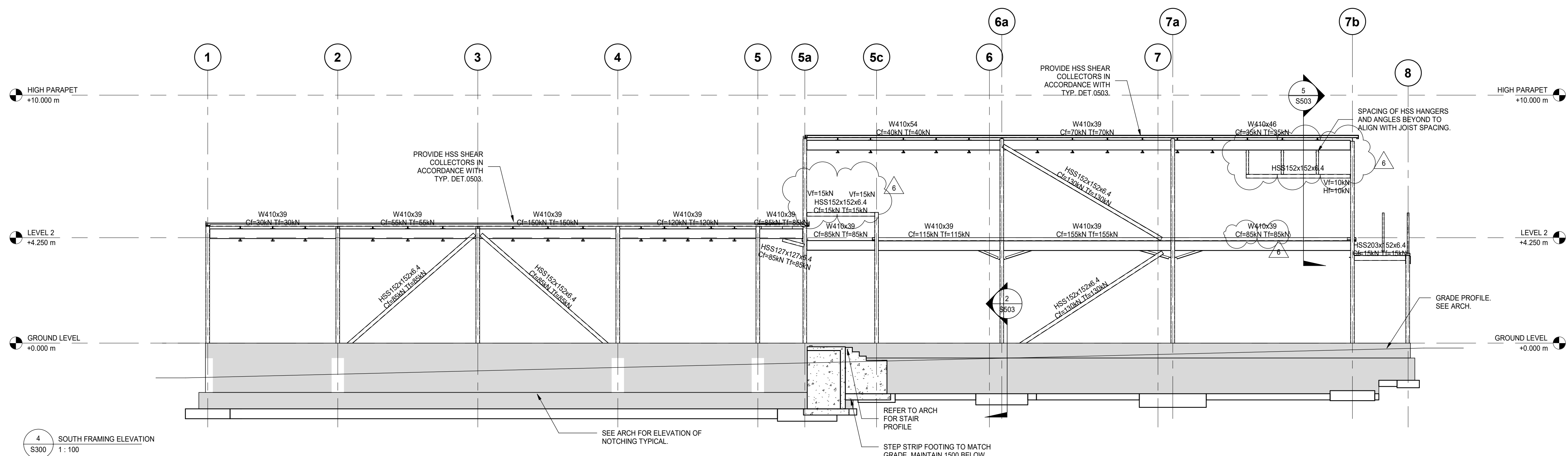
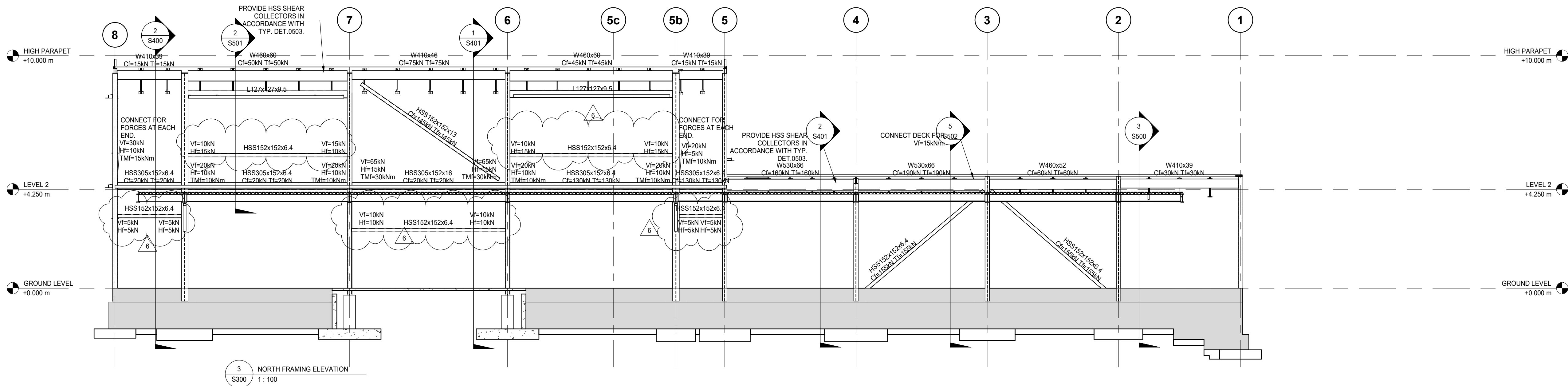
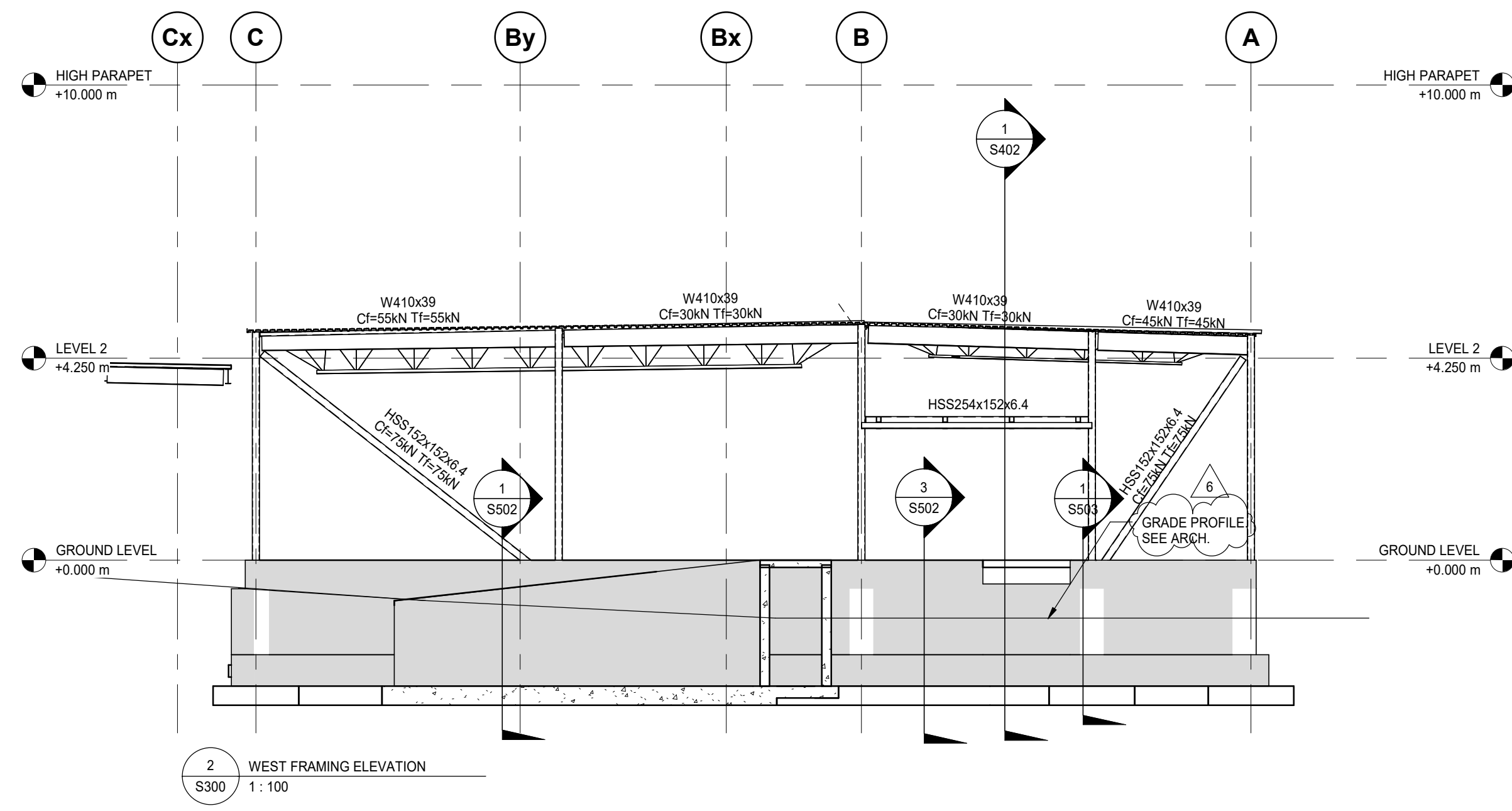
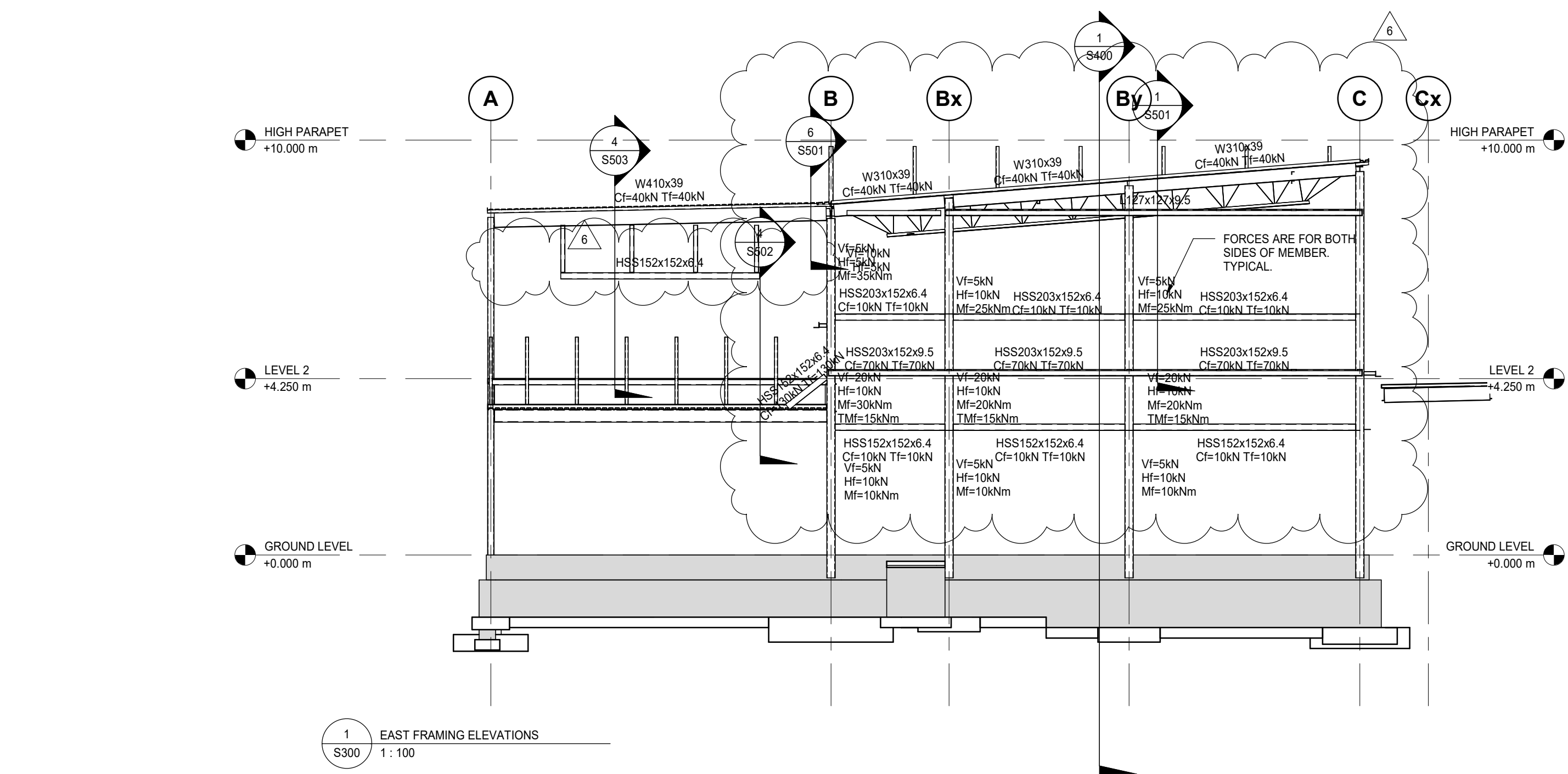
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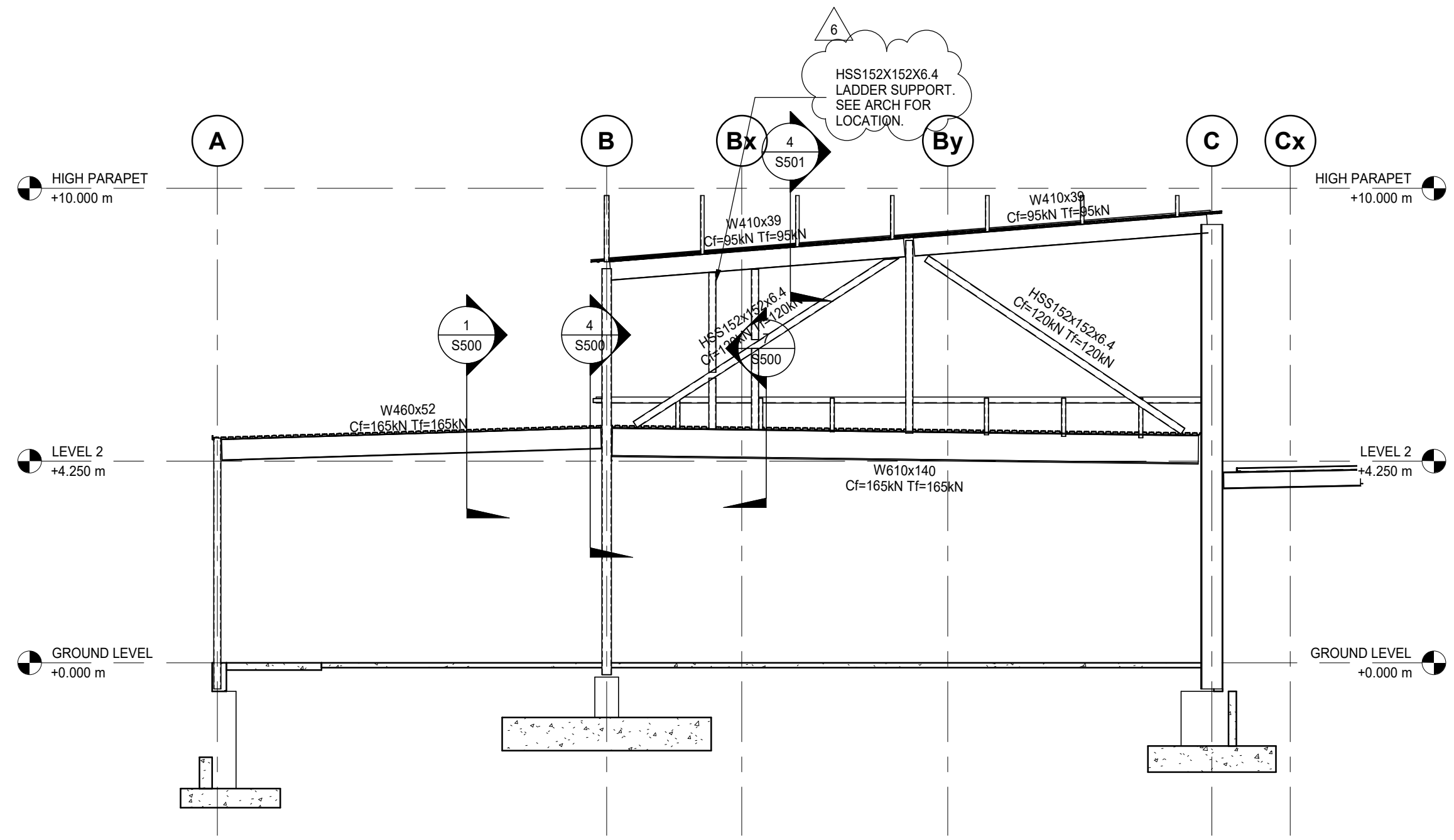
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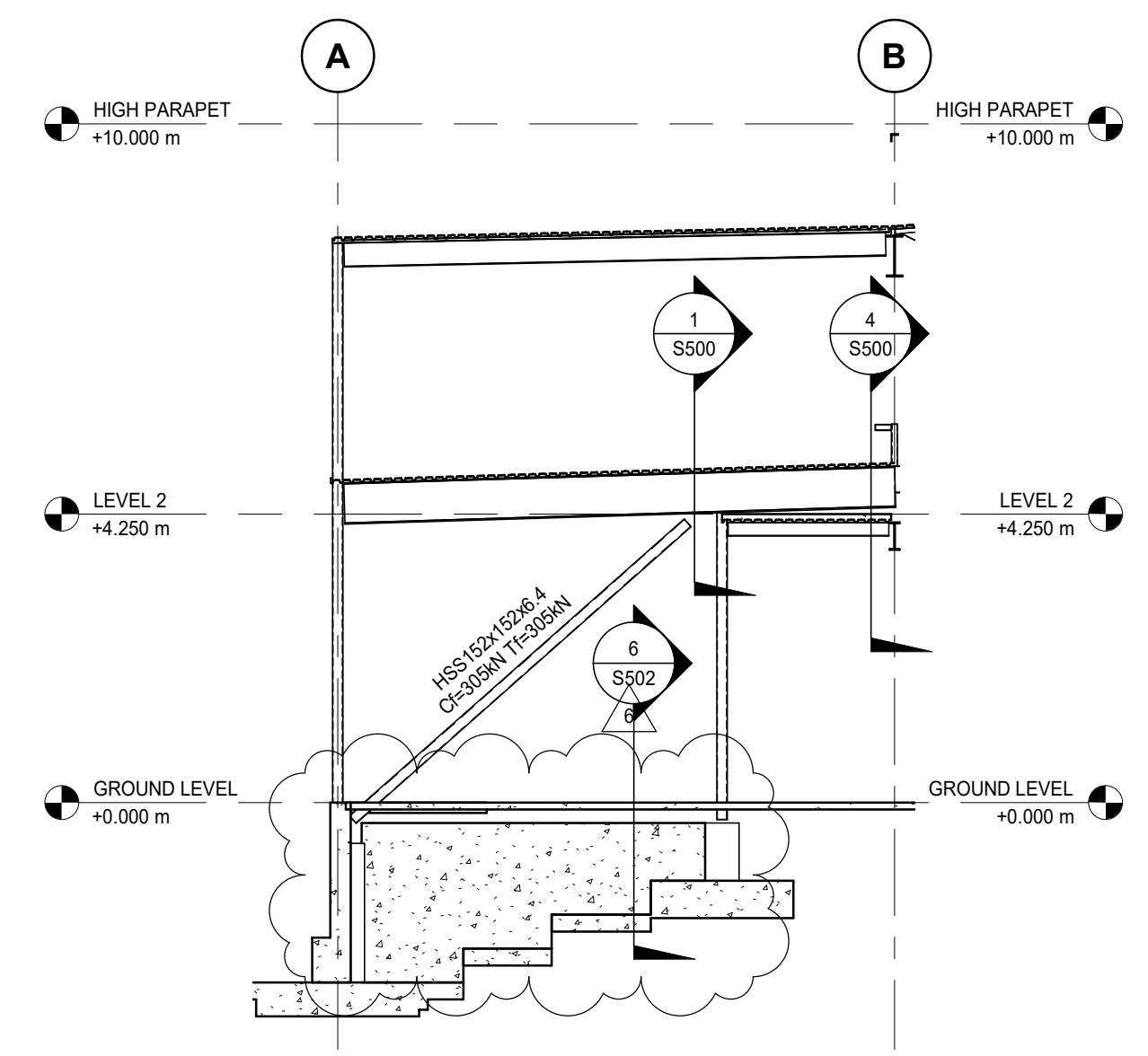
SHEET TITLE:
FRAMING ELEVATIONS

S300

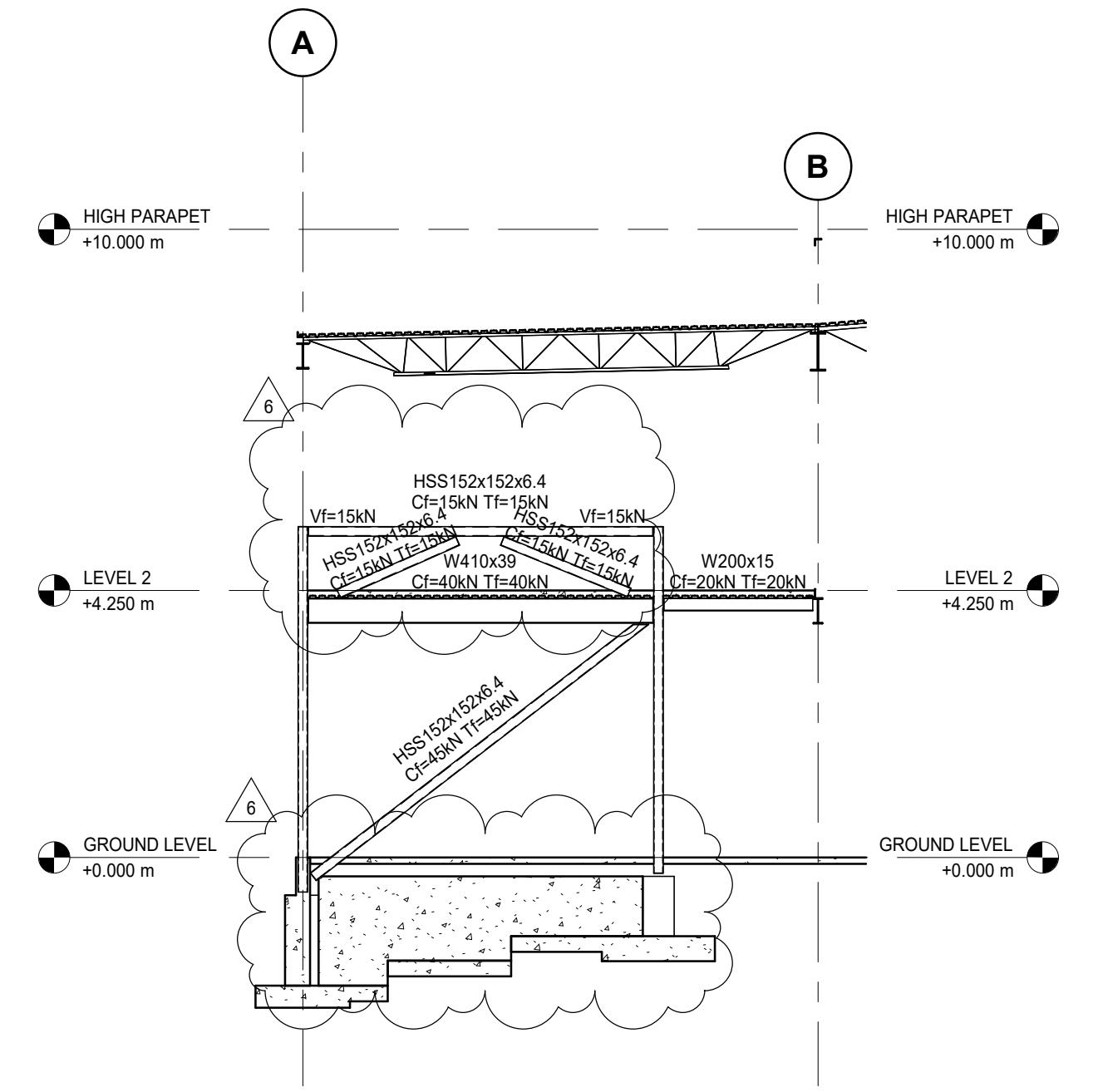




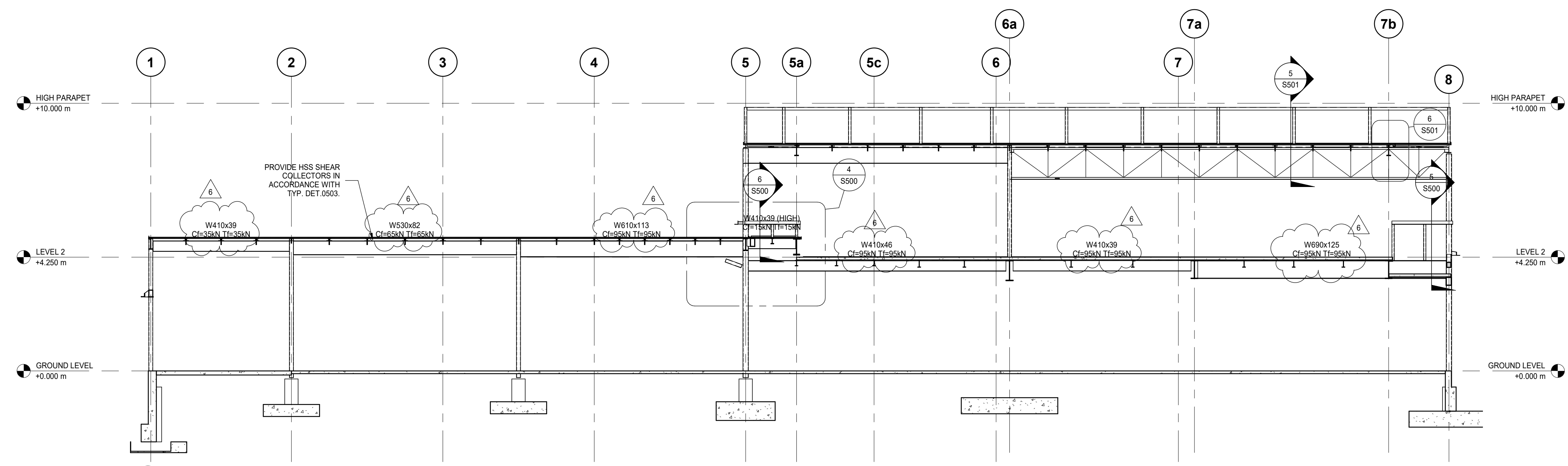
1 HIGH ROOF BRACING
S301 1:100



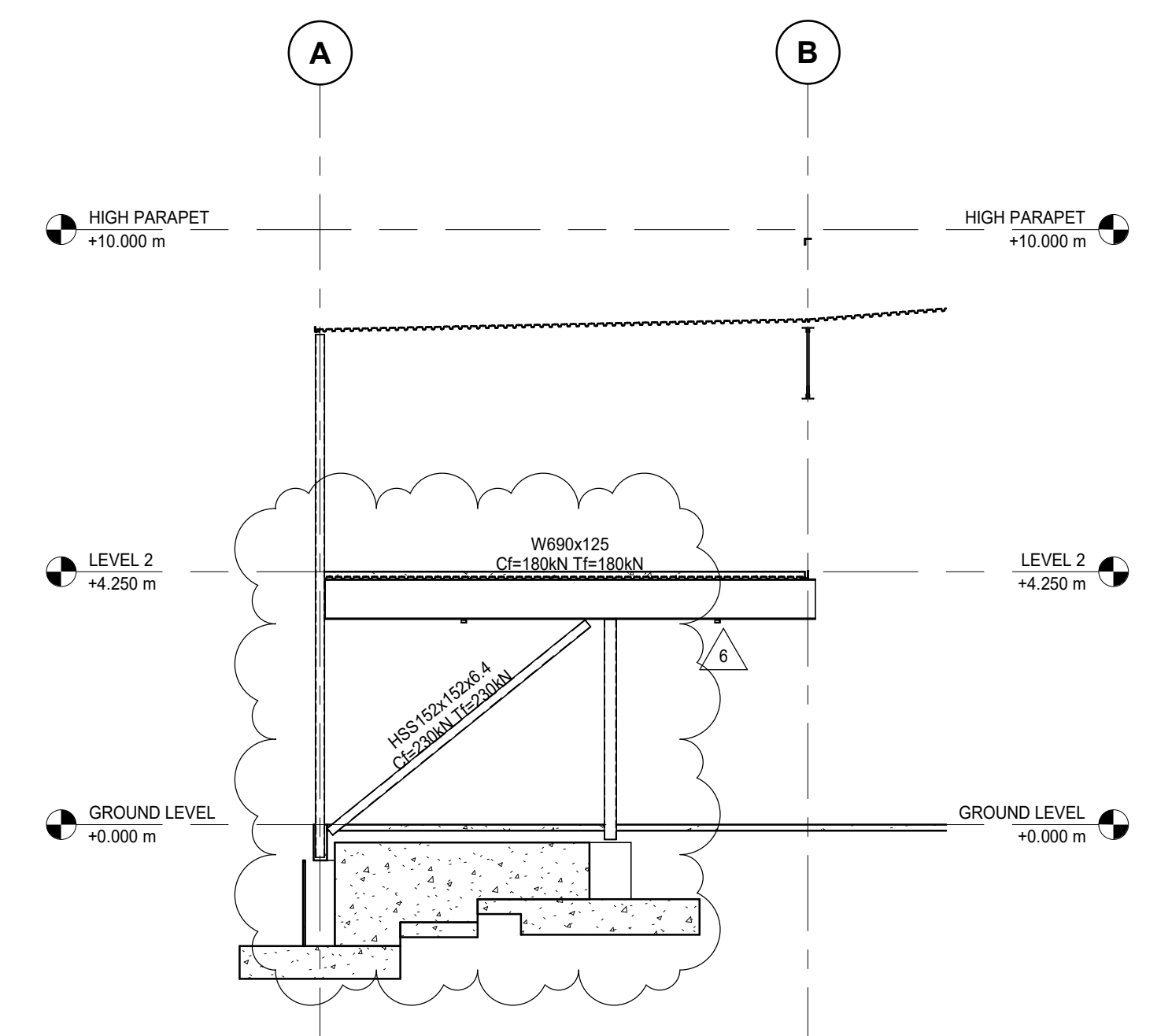
2 FRAMING BRACING NEAR GL 5a
S301 1:100



3 FRAMING BRACING ON GL 6b
S301 1:100



4 LINE B
S301 1:100



5 BRACING NEAR GL 7
S301 1:100

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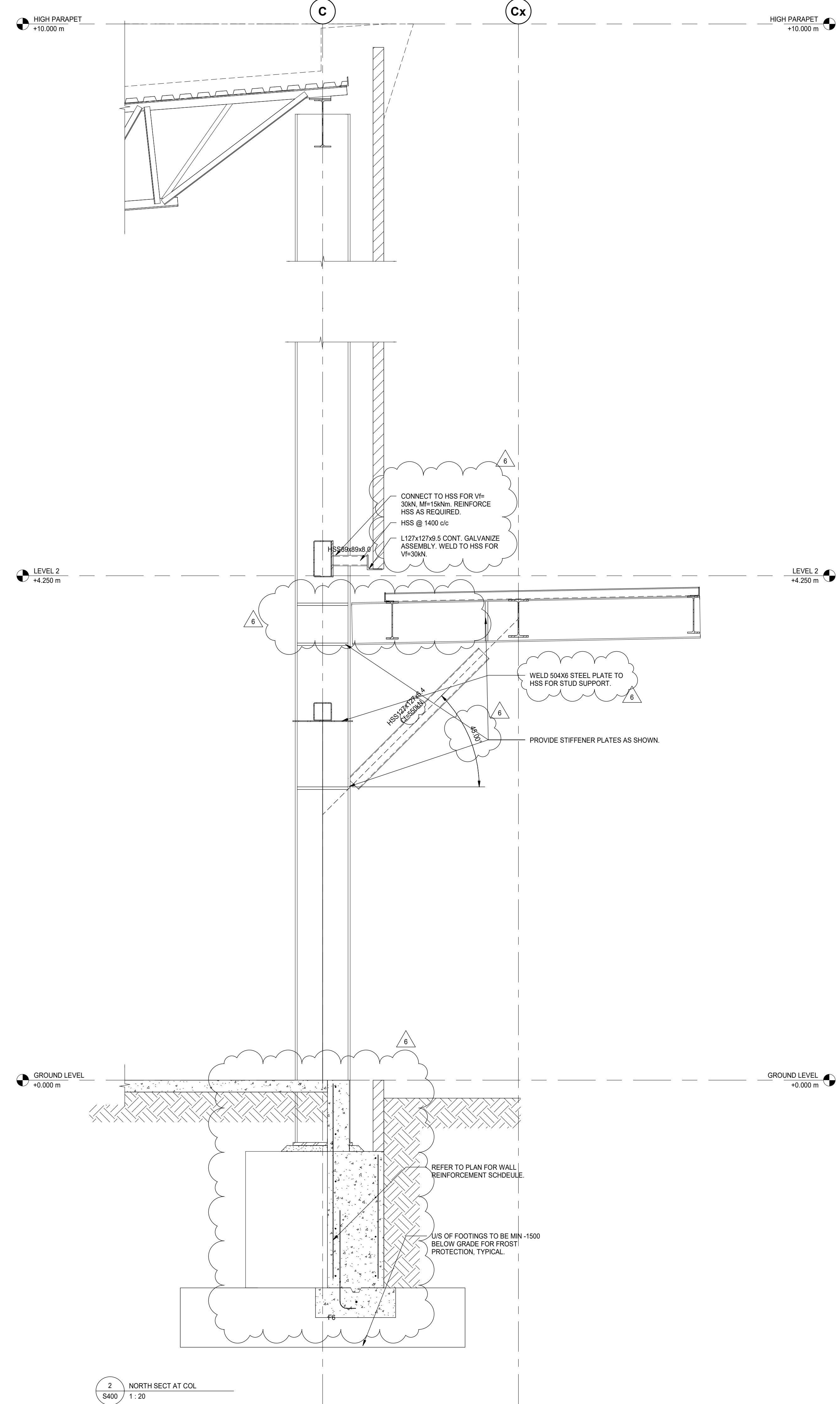
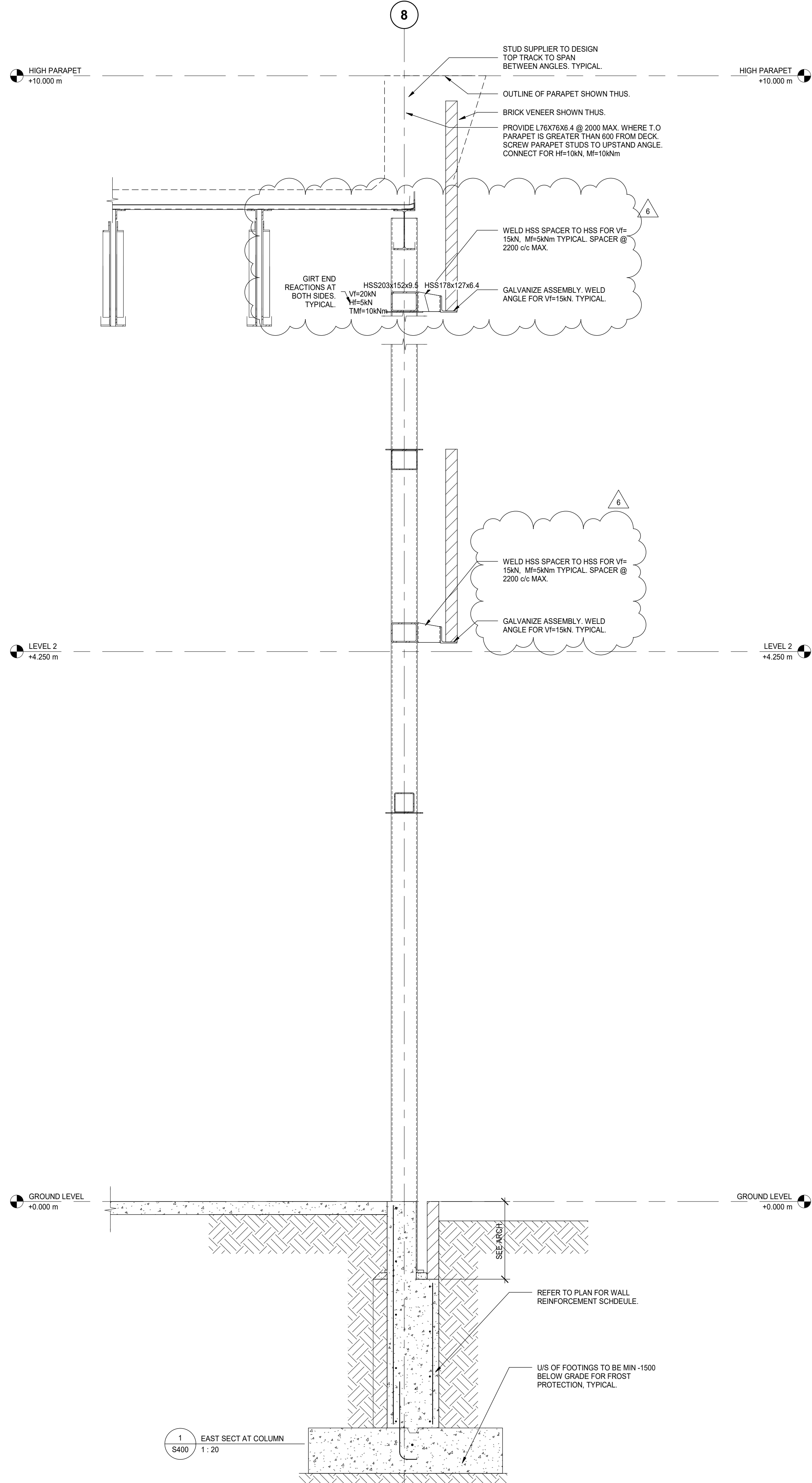
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SCALE: 1:100
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SHEET TITLE:
FRAMING ELEVATIONS

S301



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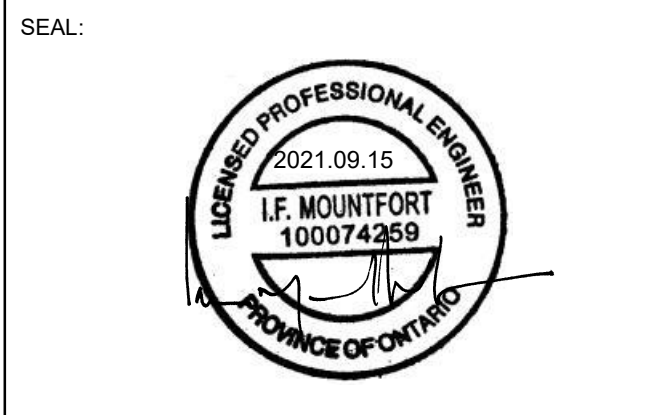
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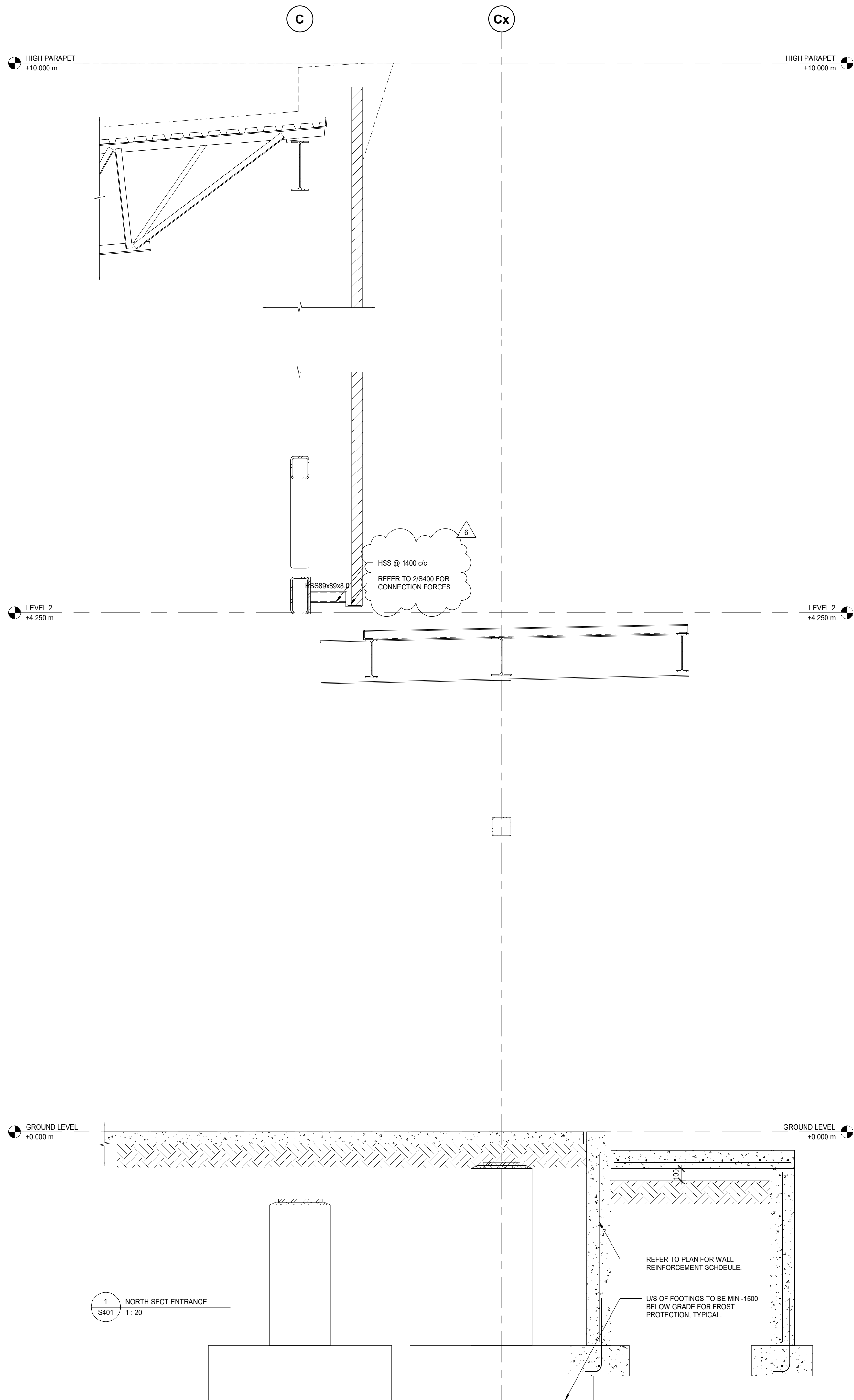
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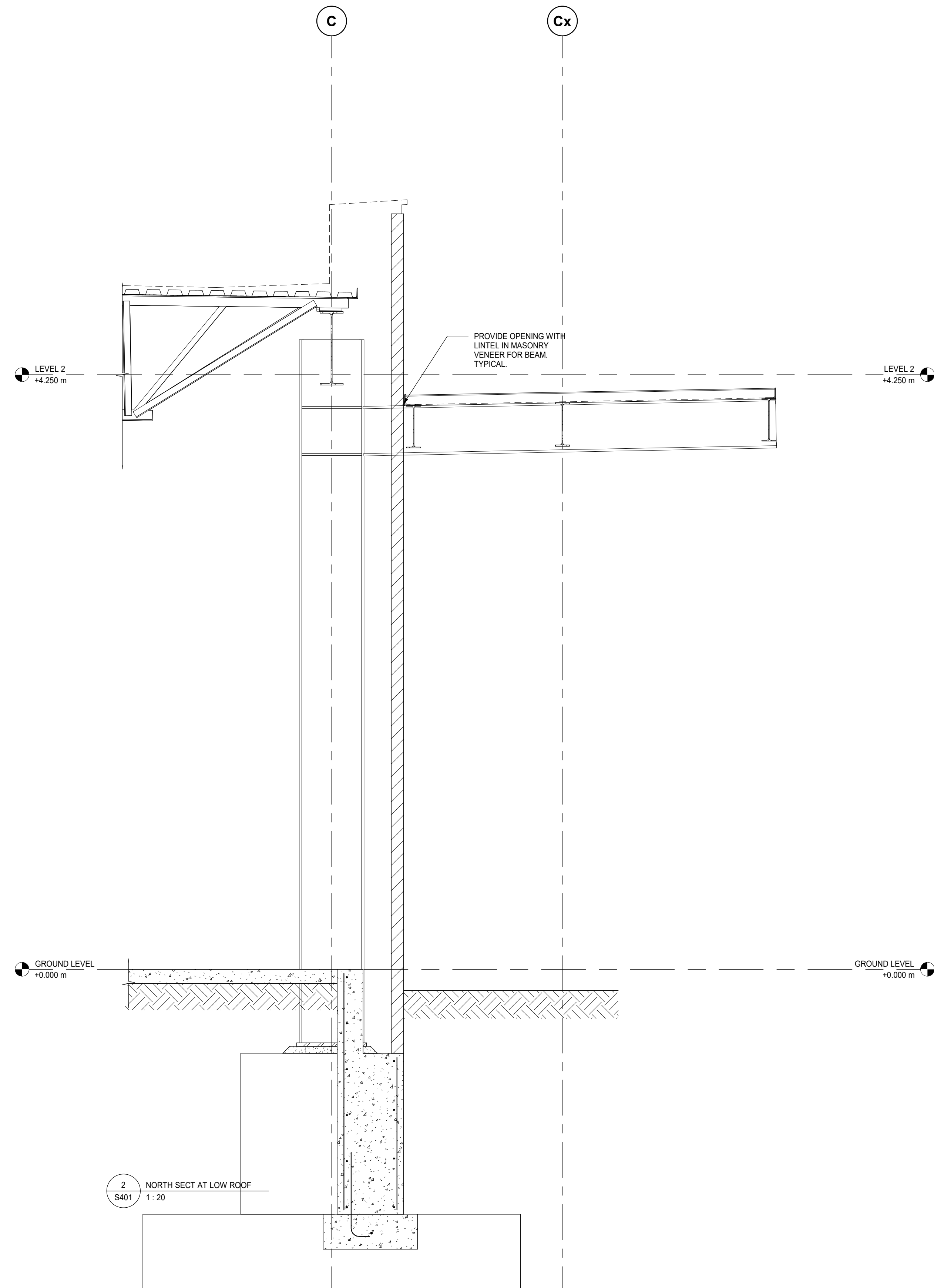
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SCALE: 1 : 20	PROJECT NUMBER: 210112

SHEET TITLE:
BUILDING SECTIONS

S400



1 NORTH SECT ENTRANCE
S401 1:20



2 NORTH SECT AT LOW ROOF
S401 1:20

Contractor must check and verify all dimensions on the job, and report any discrepancies to the Architect before proceeding with the work.

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6	2021/09/14	ADDENDUM S1
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3	2021/08/25	ISSUED FOR TENDER REVIEW
2	2021/08/11	ISSUED FOR COORDINATION

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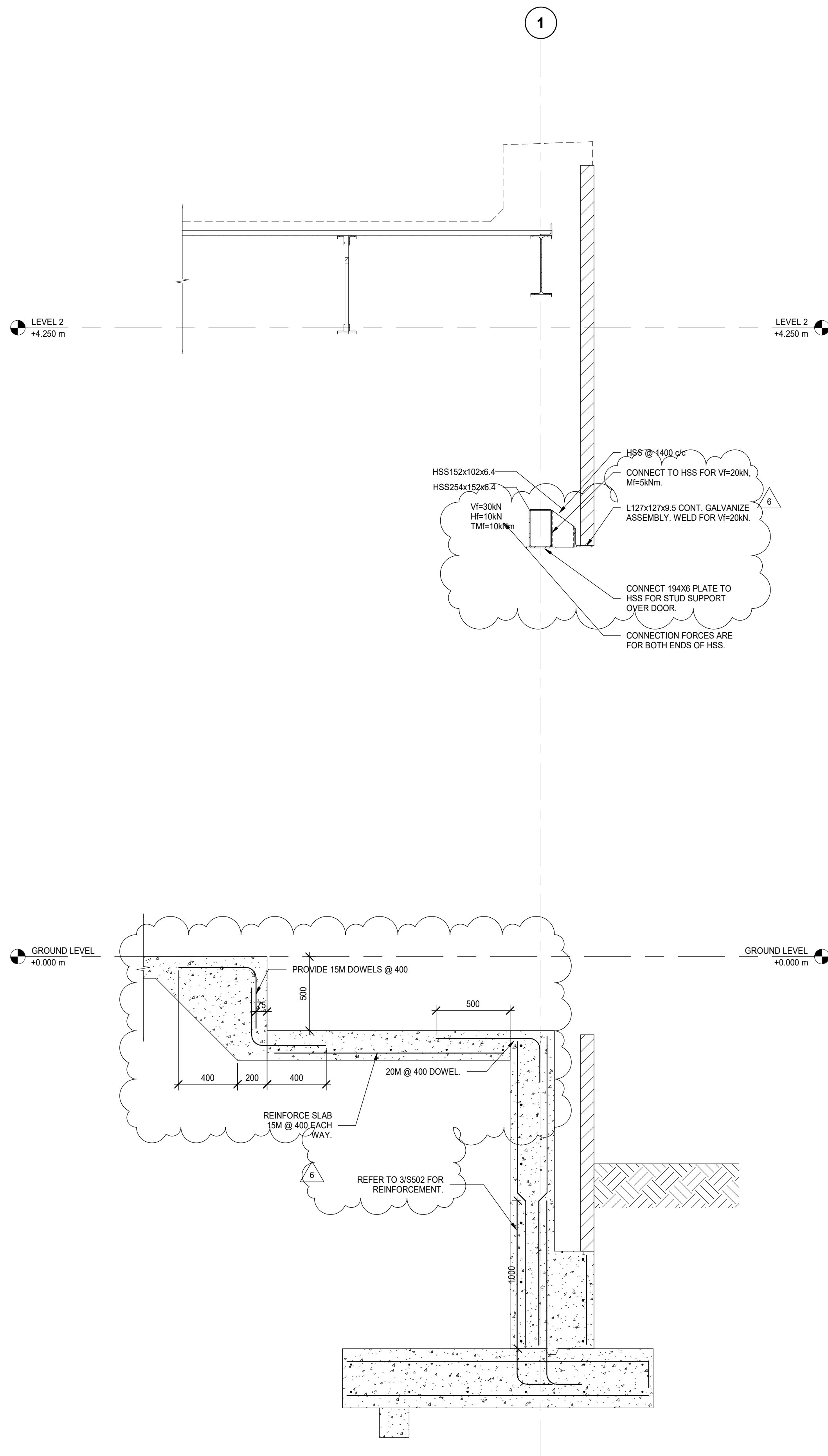


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CHECKED: Checker

SCALE: 1:20
PROJECT NUMBER: 210112

SHEET TITLE:
BUILDING SECTIONS

S401



1 RETAINING WALL AT LOADING ZONE
S402 1:20

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1	2021/07/16	Issued for Class B Costing

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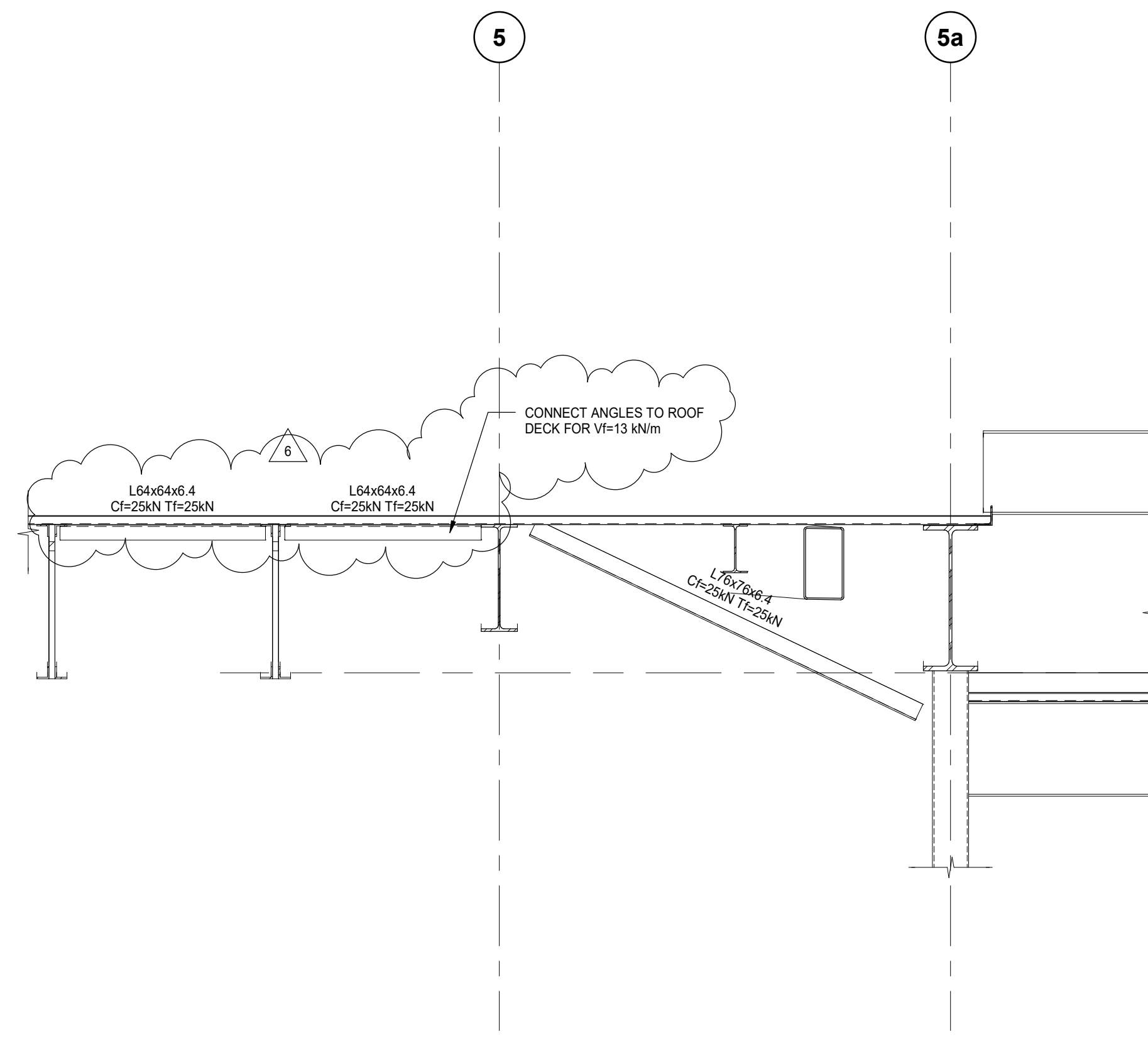
PROJECT ADDRESS:
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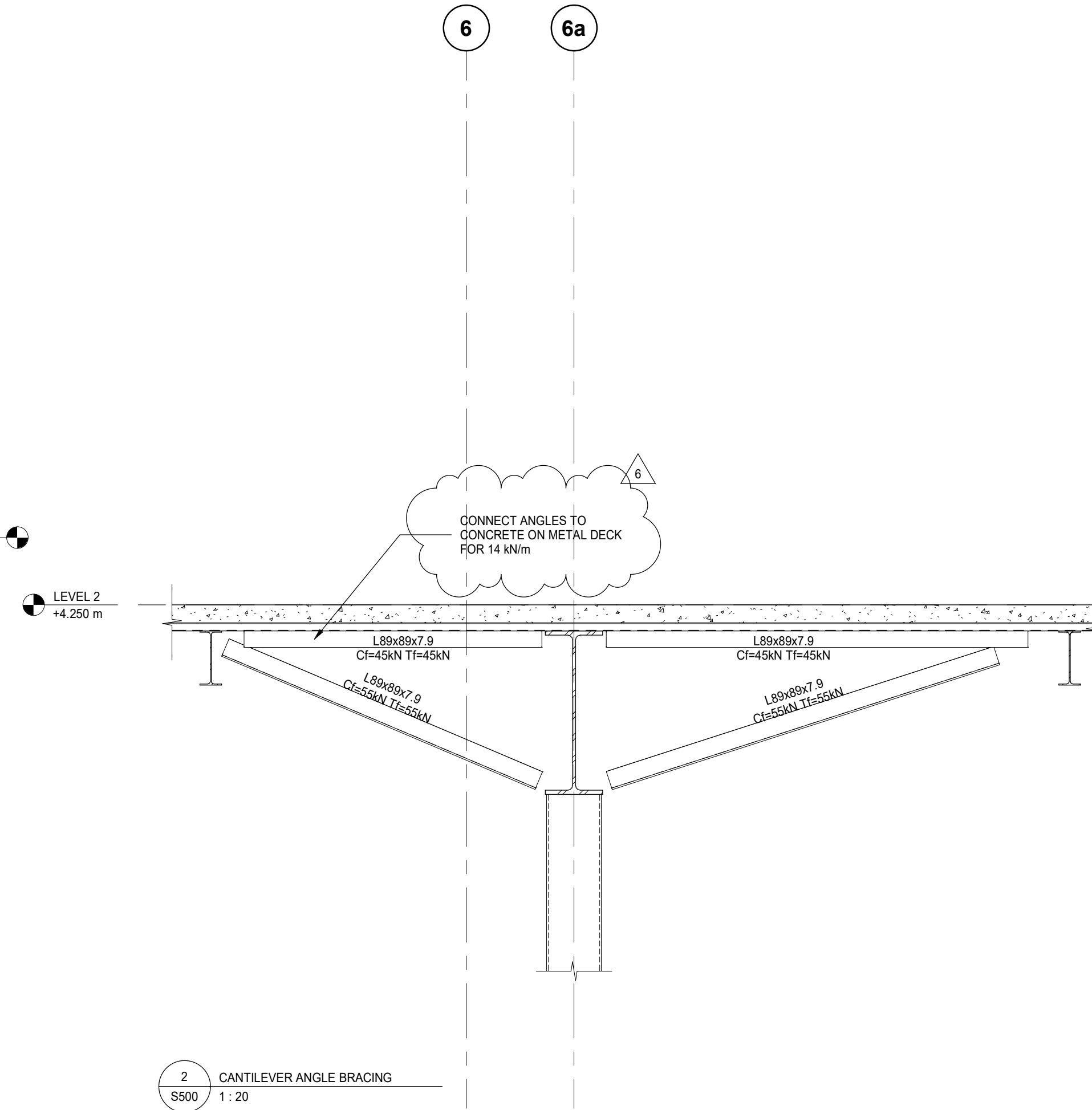
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SHEET TITLE:
BUILDING SECTIONS

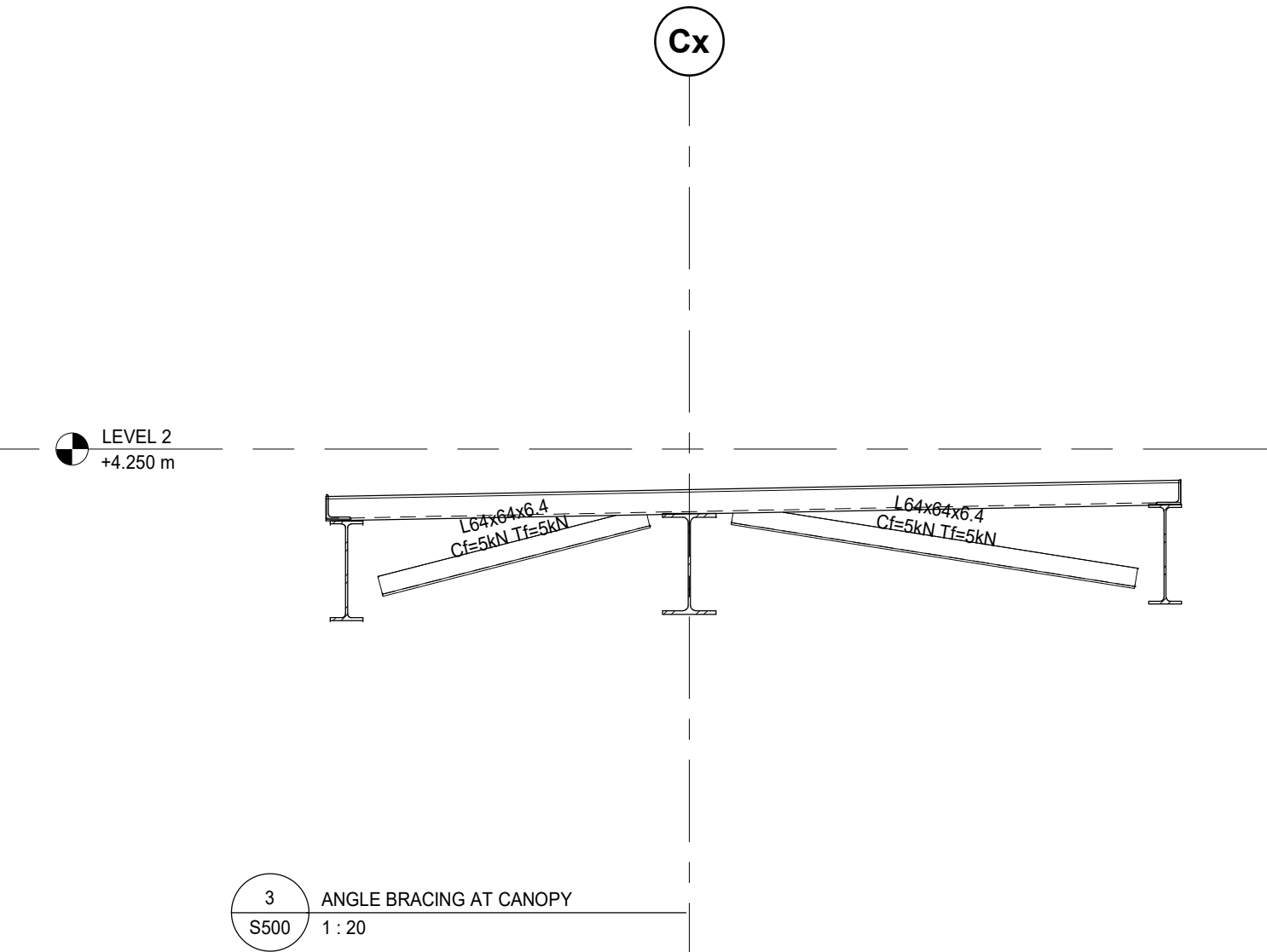
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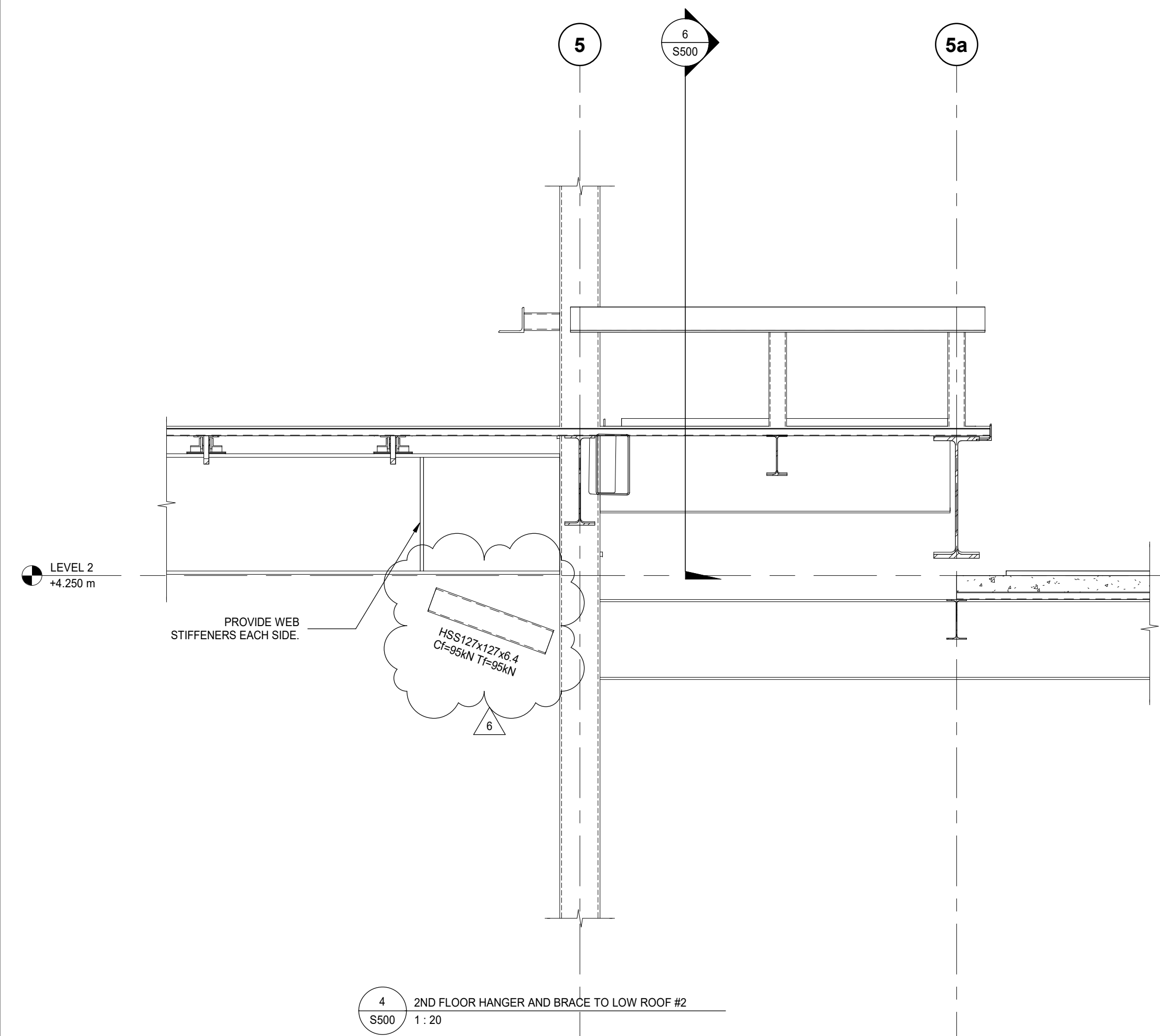
1 2ND FLOOR HANGER AND BRACE TO LOW ROOF
S500 1:20



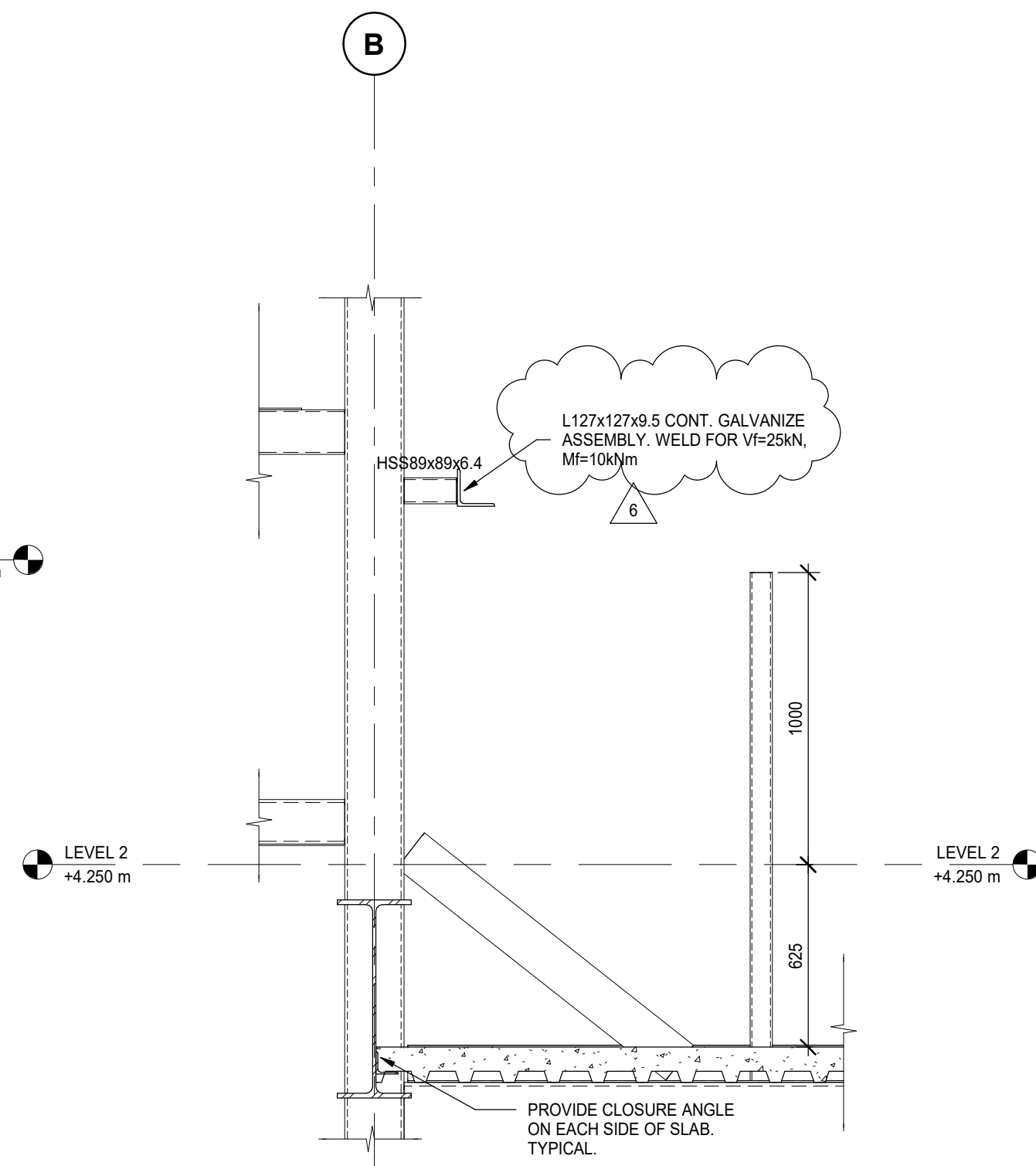
2 CANTILEVER ANGLE BRACING
S500 1:20



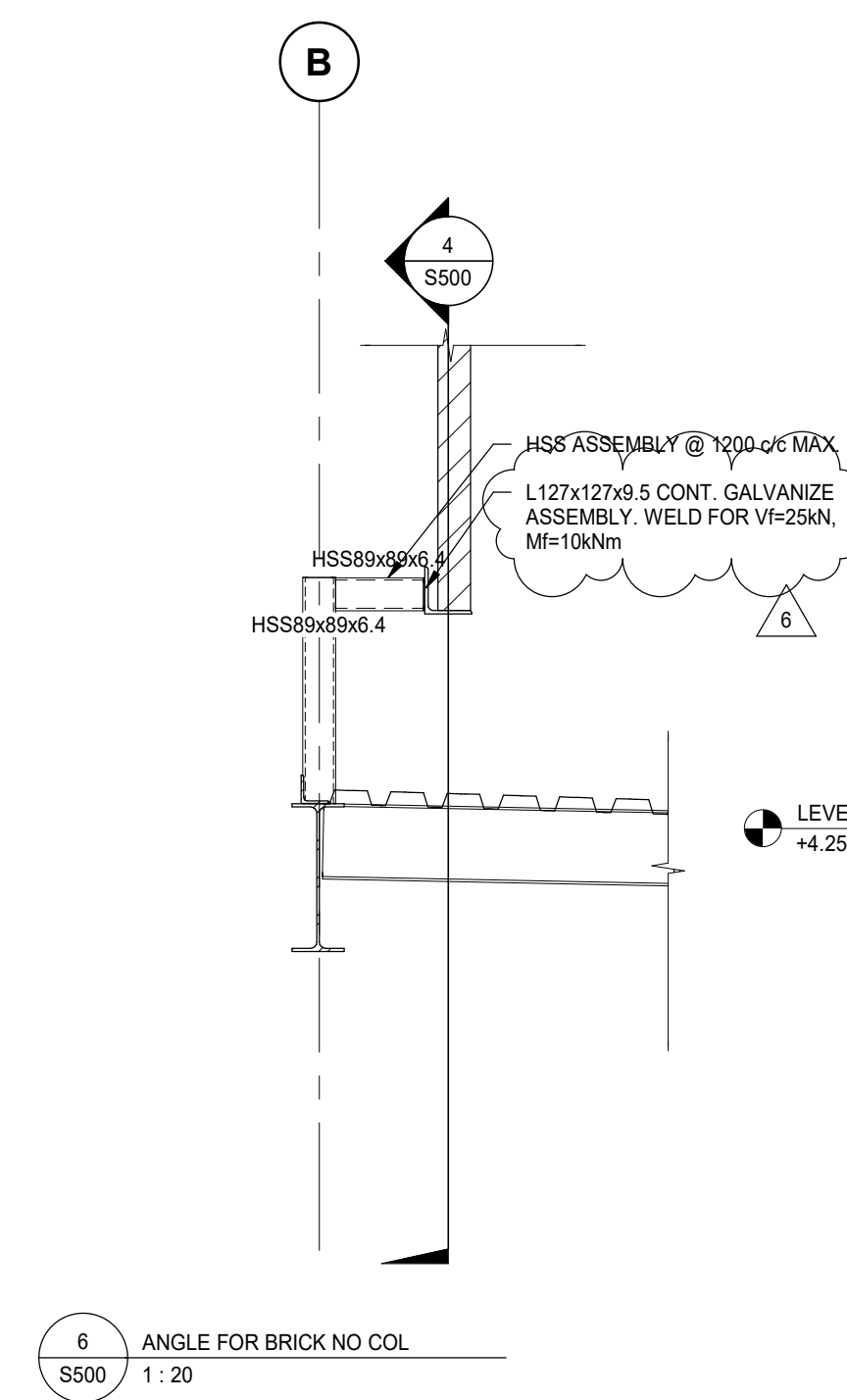
3 ANGLE BRACING AT CANOPY
S500 1:20



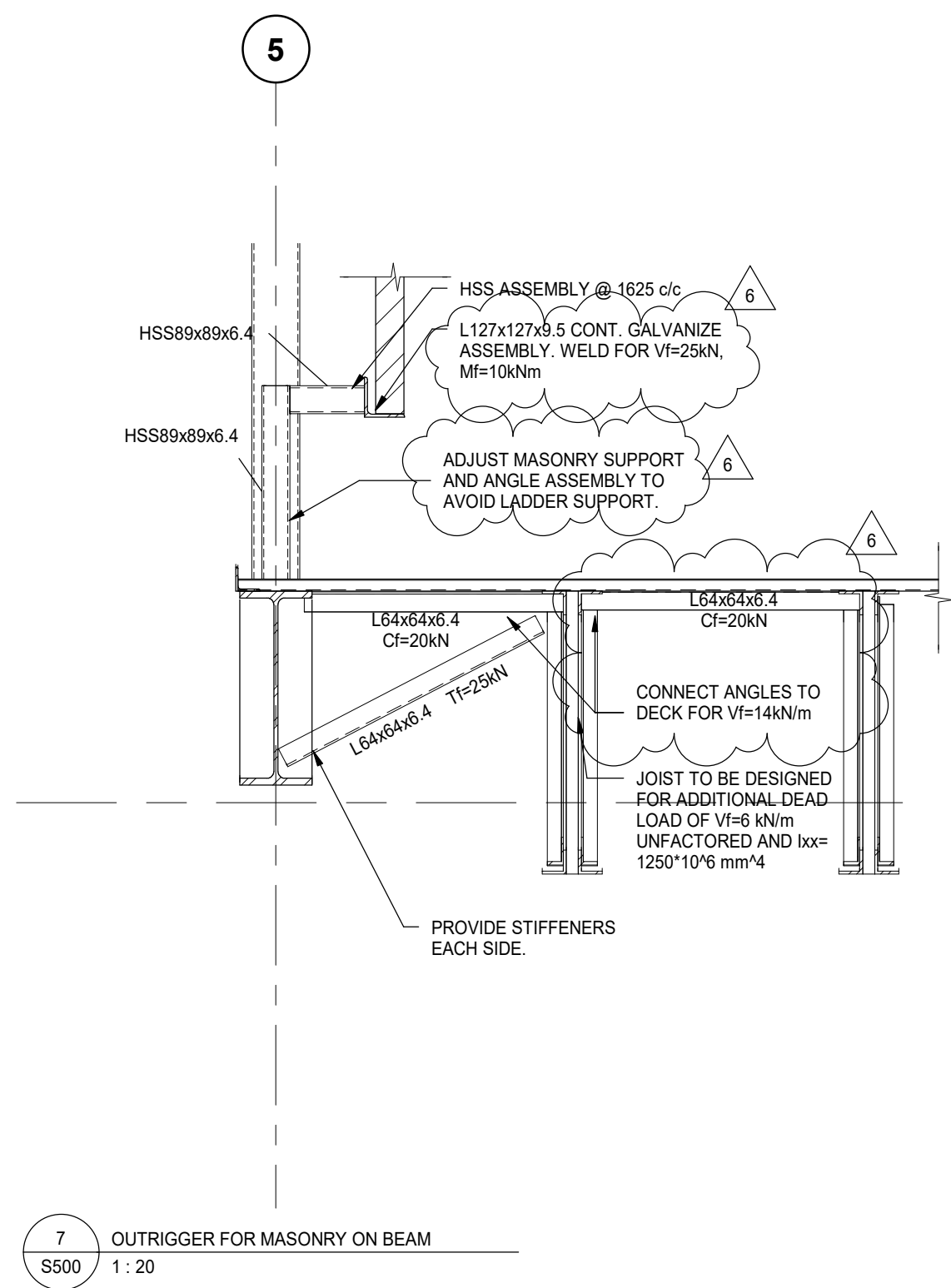
4 2ND FLOOR HANGER AND BRACE TO LOW ROOF #2
S500 1:20



5 ANGLE FOR BRICK AT COL
S500 1:20



6 ANGLE FOR BRICK NO COL
S500 1:20



7 OUTRIGGER FOR MASONRY ON BEAM
S500 1:20

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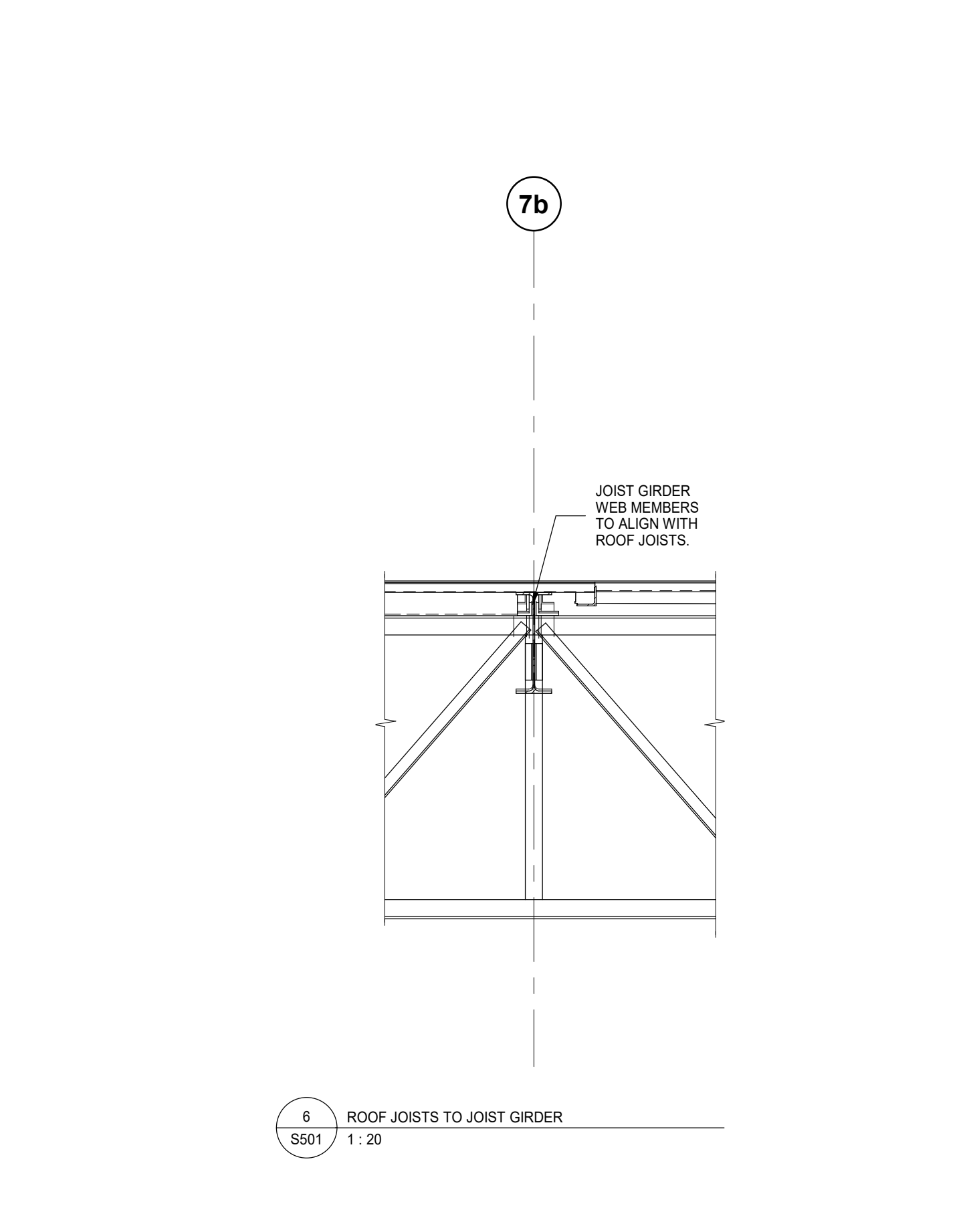
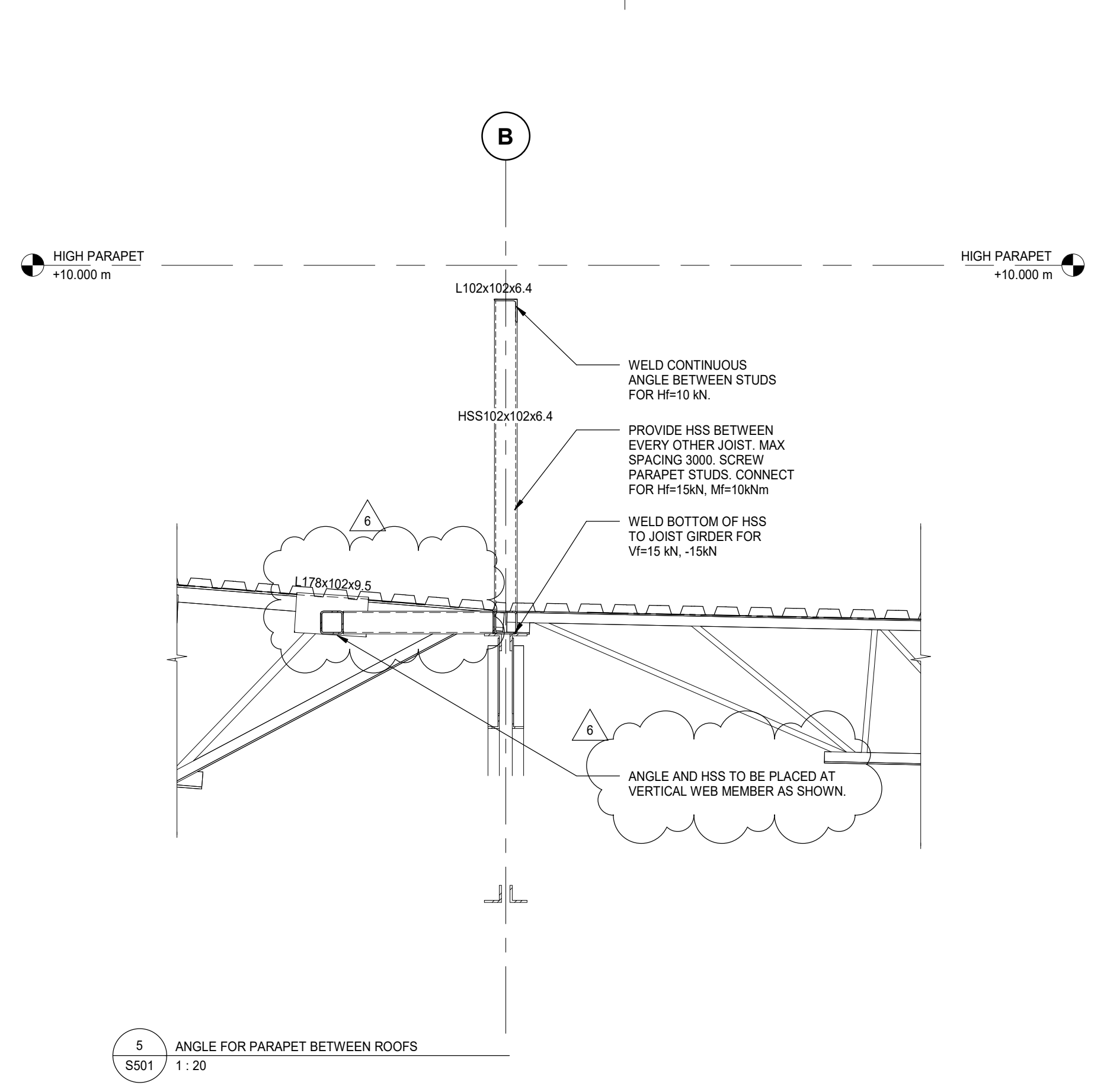
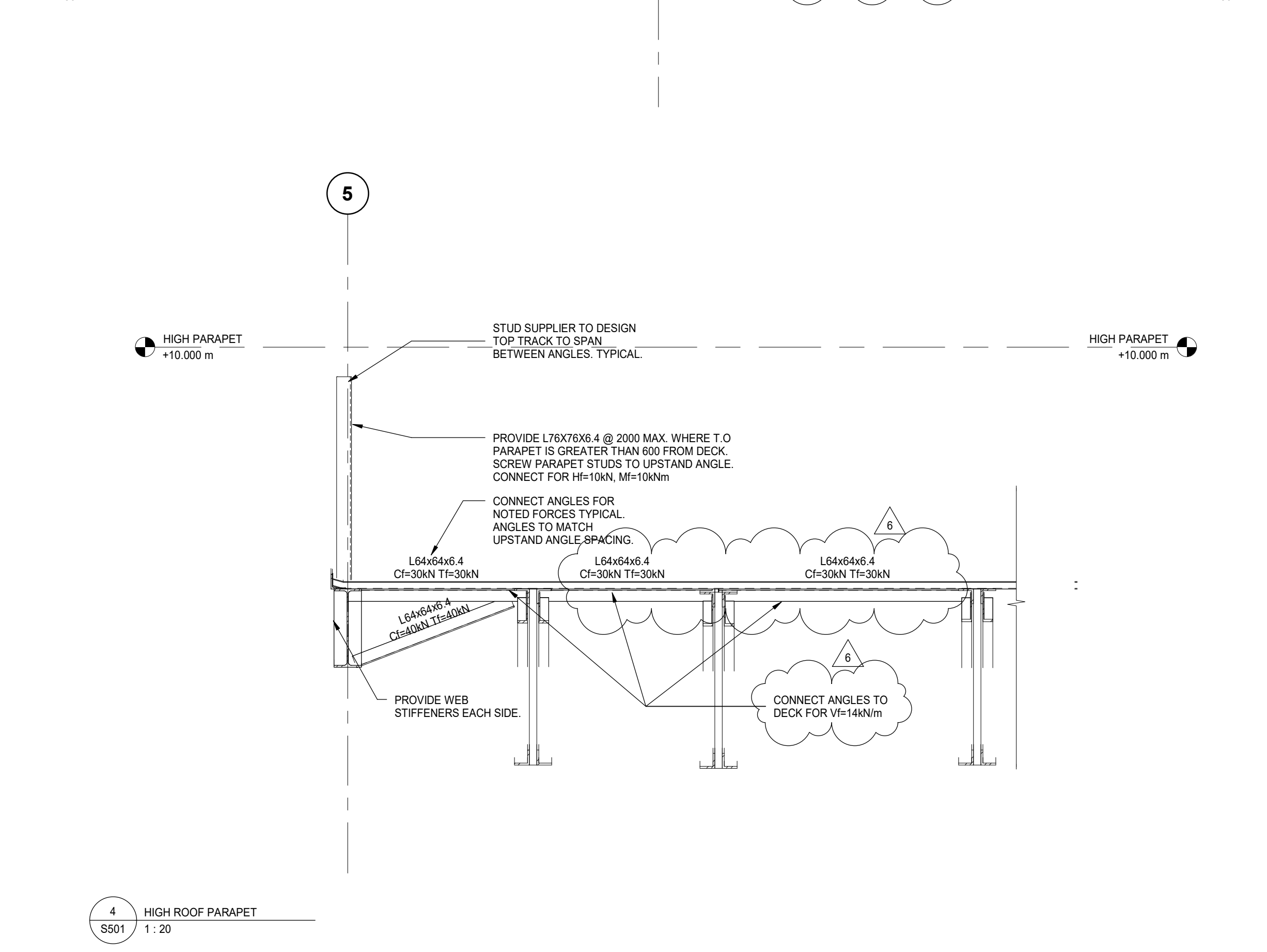
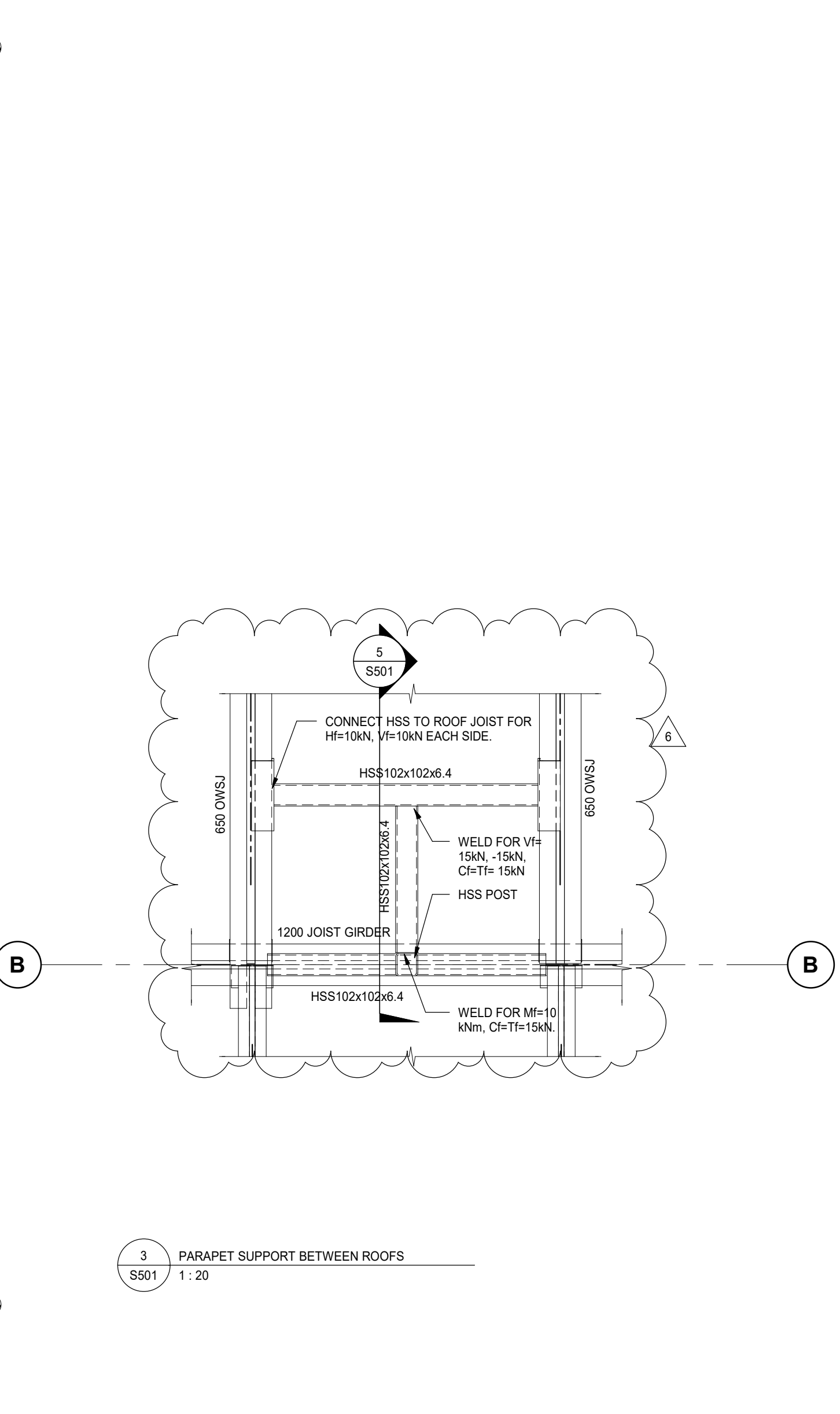
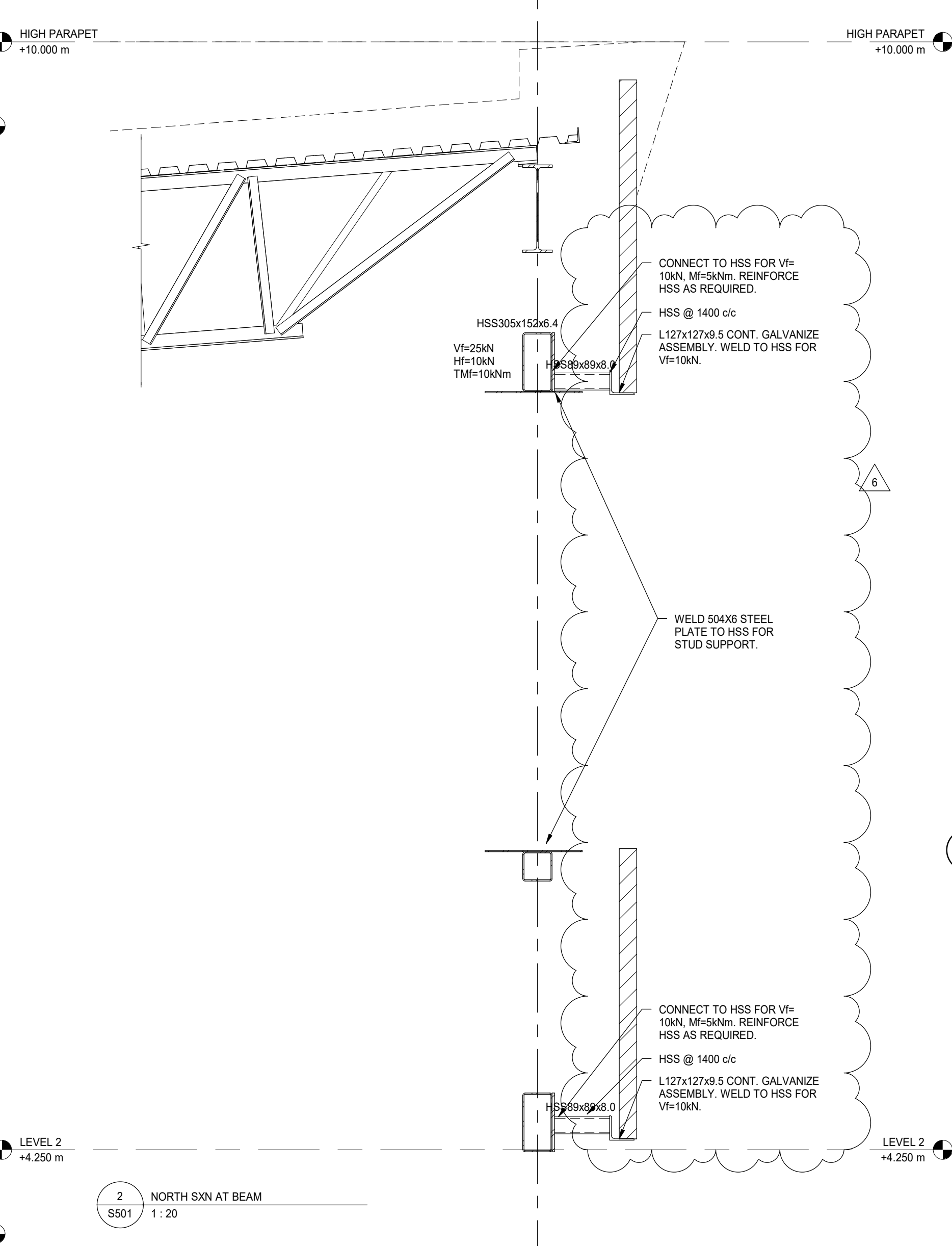
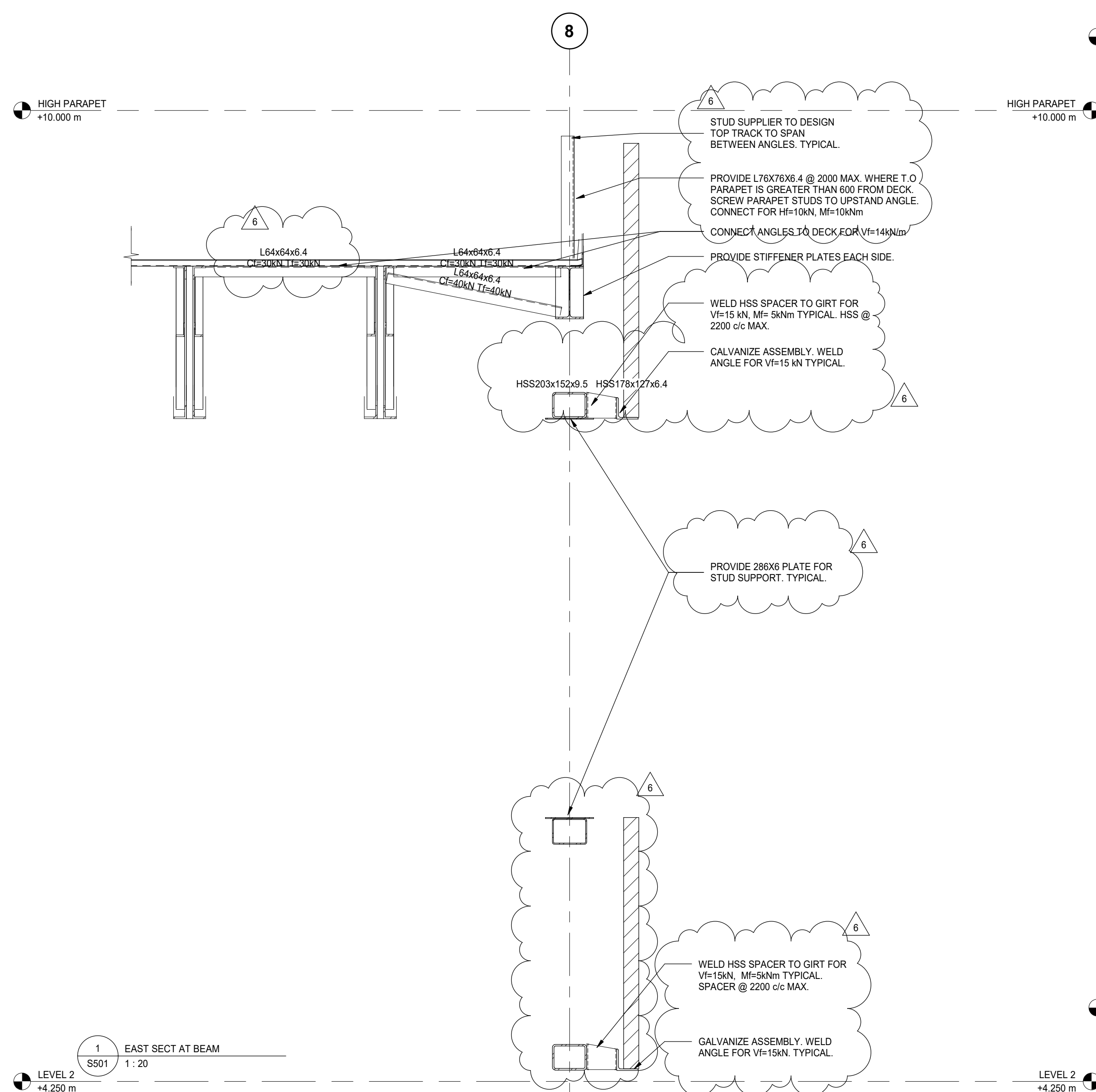


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PROJECT NUMBER: 210112

SHEET TITLE:
DETAILED SECTIONS

S500



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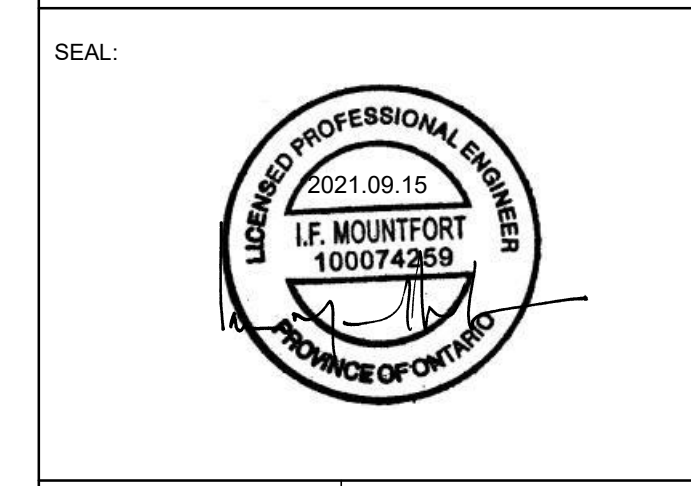
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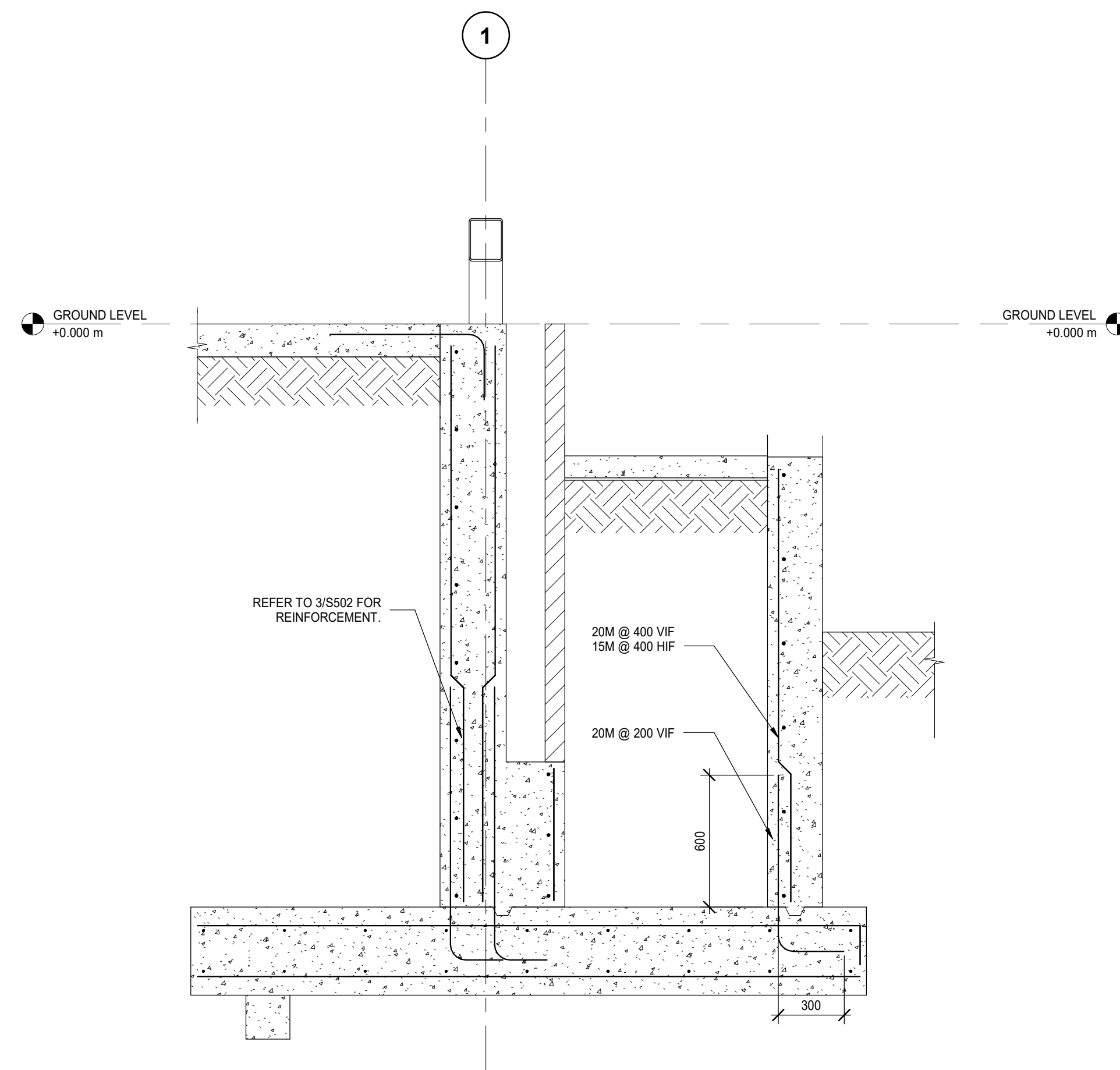


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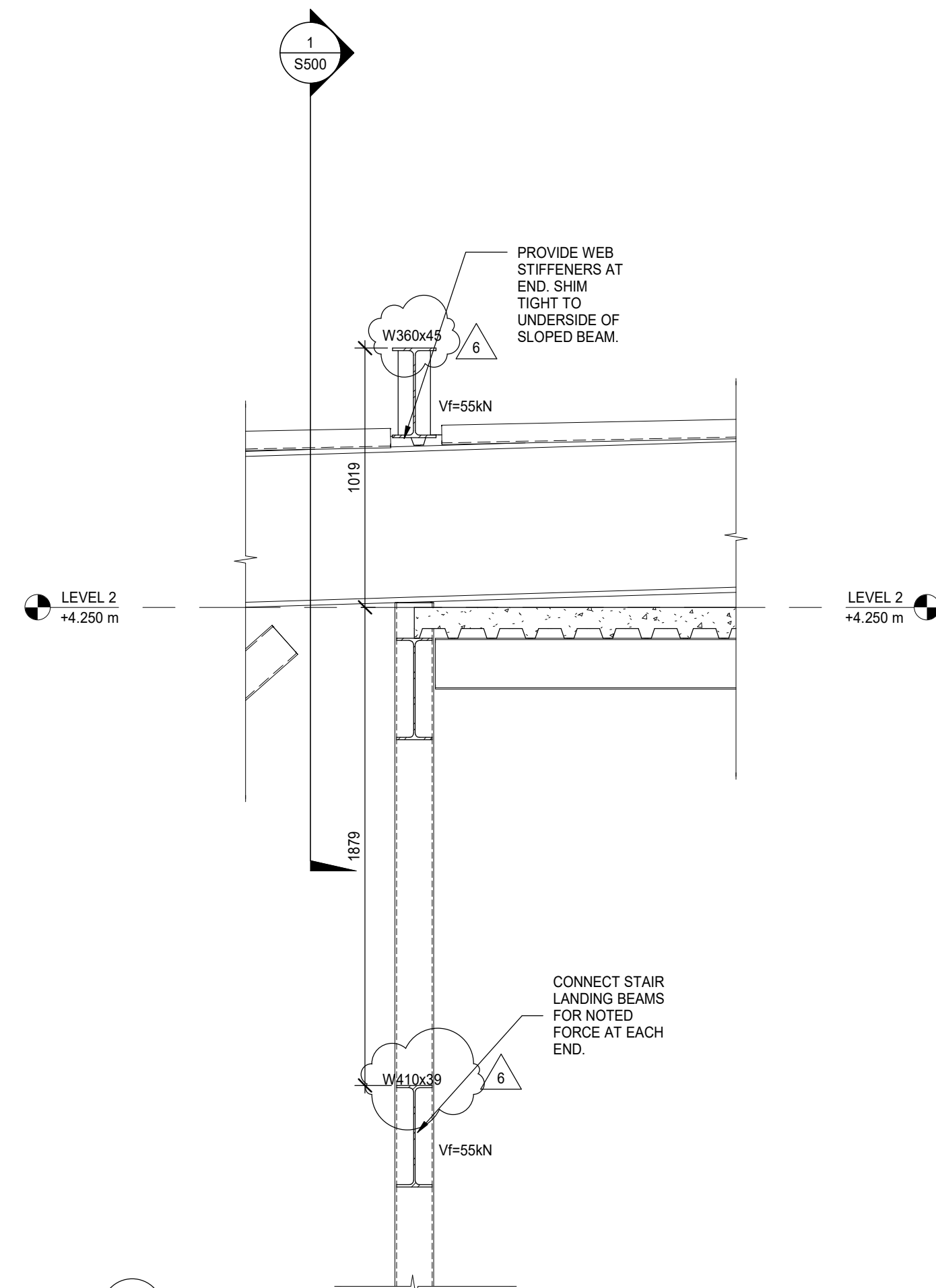
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SHEET TITLE:
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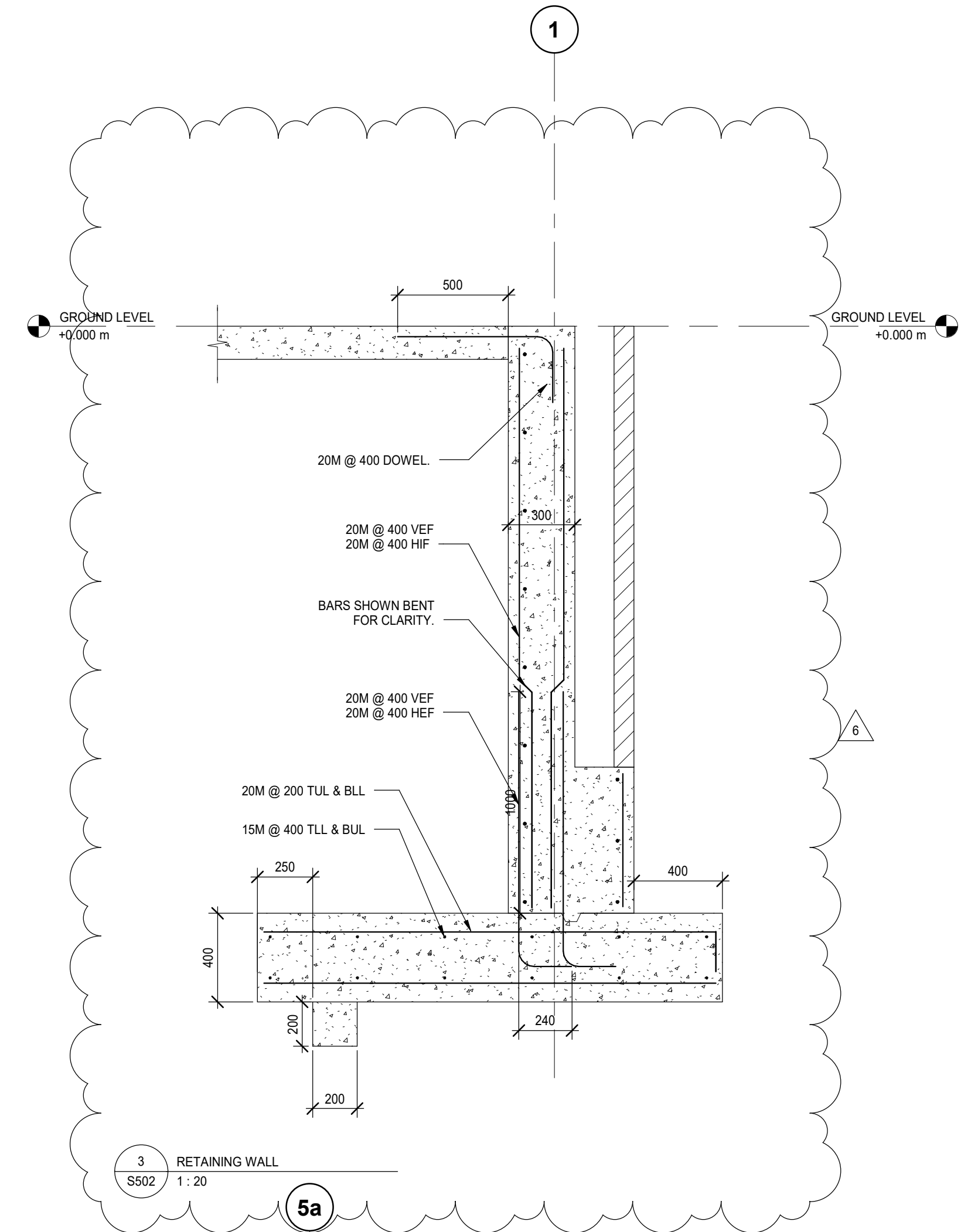
S501



1 RETAINING WALLS AT RAMP
S502 1:20

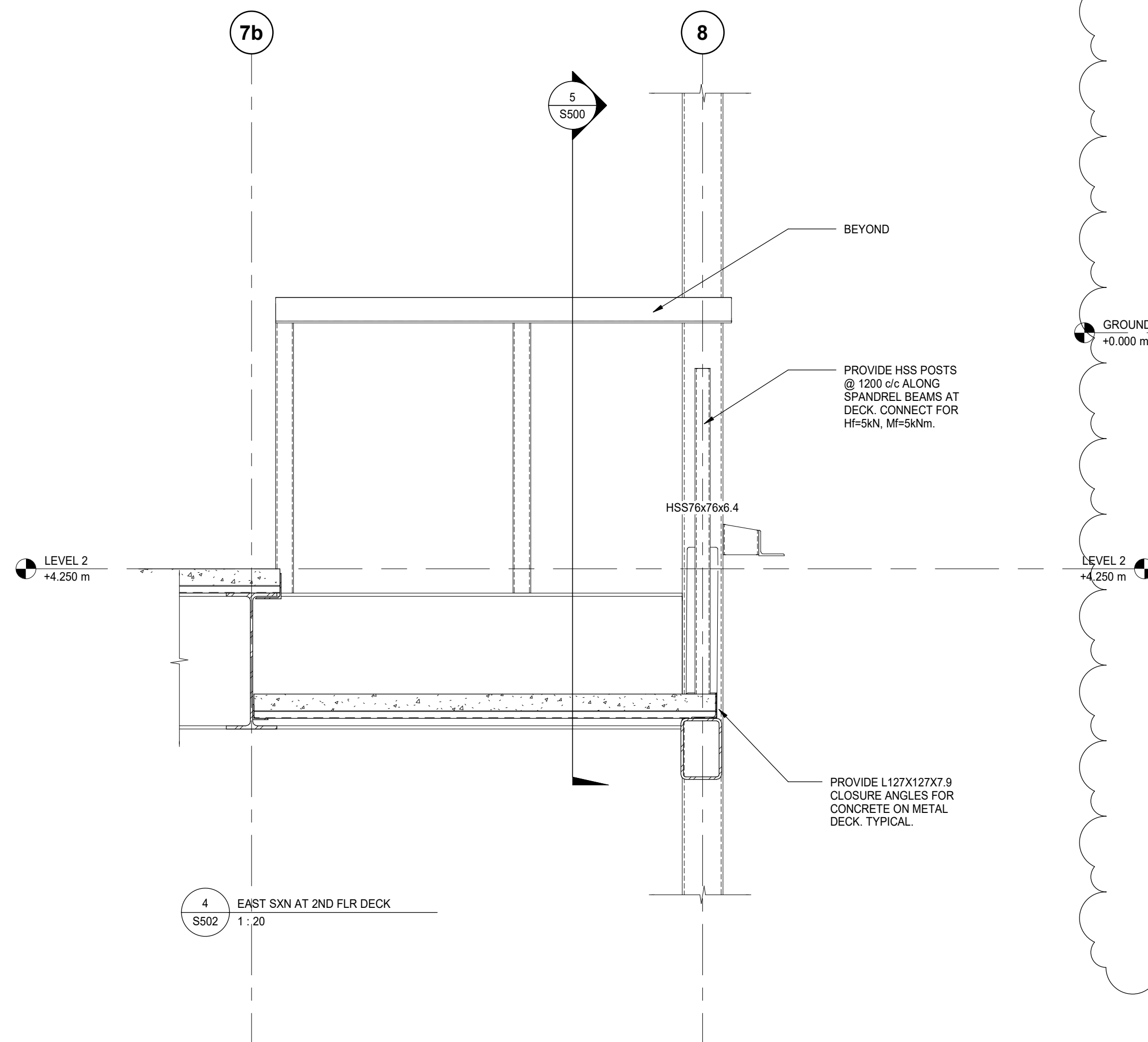


2 STAIR LANDING FRAMING
S502 1:20

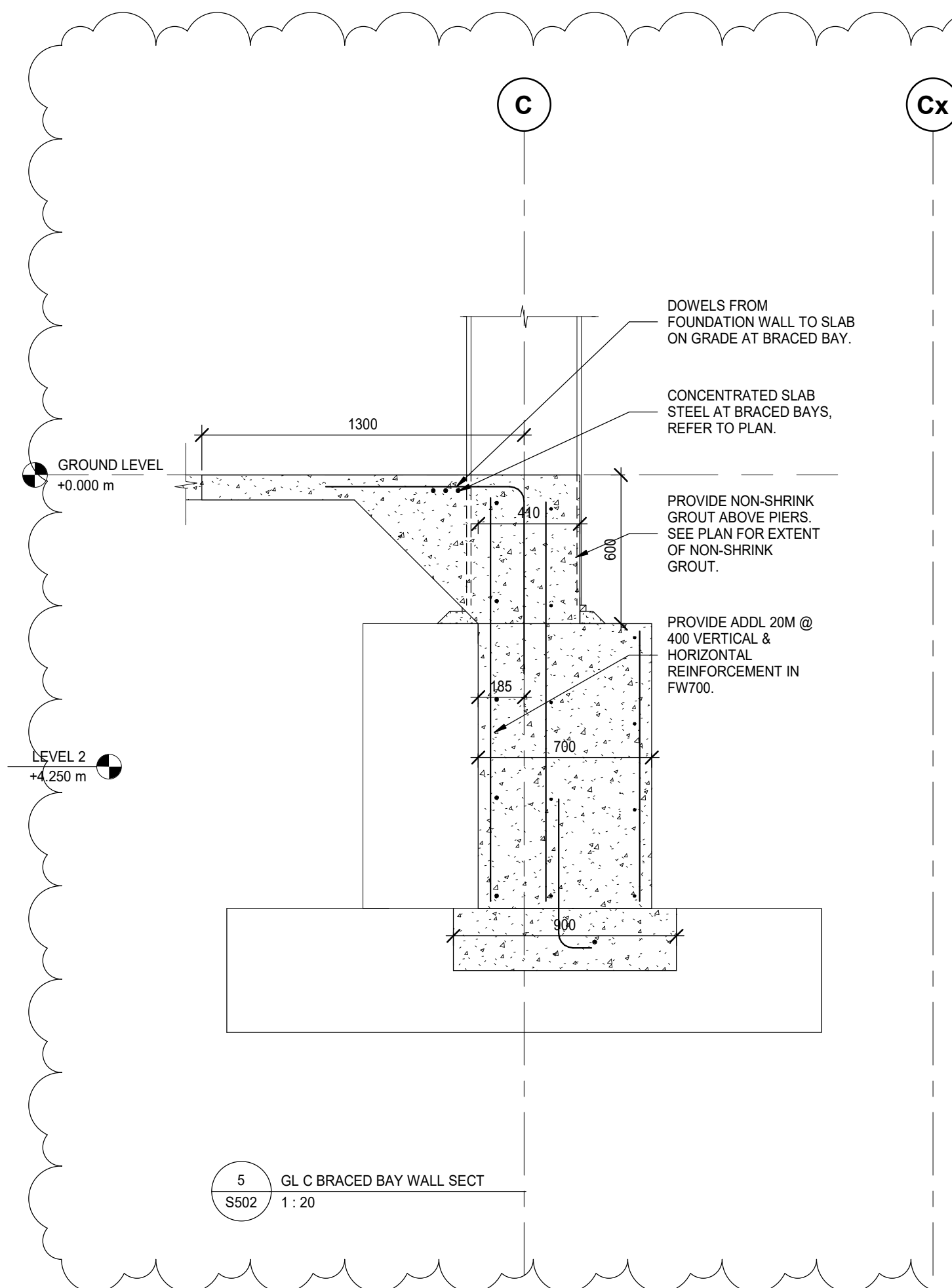


3 RETAINING WALL
S502 1:20

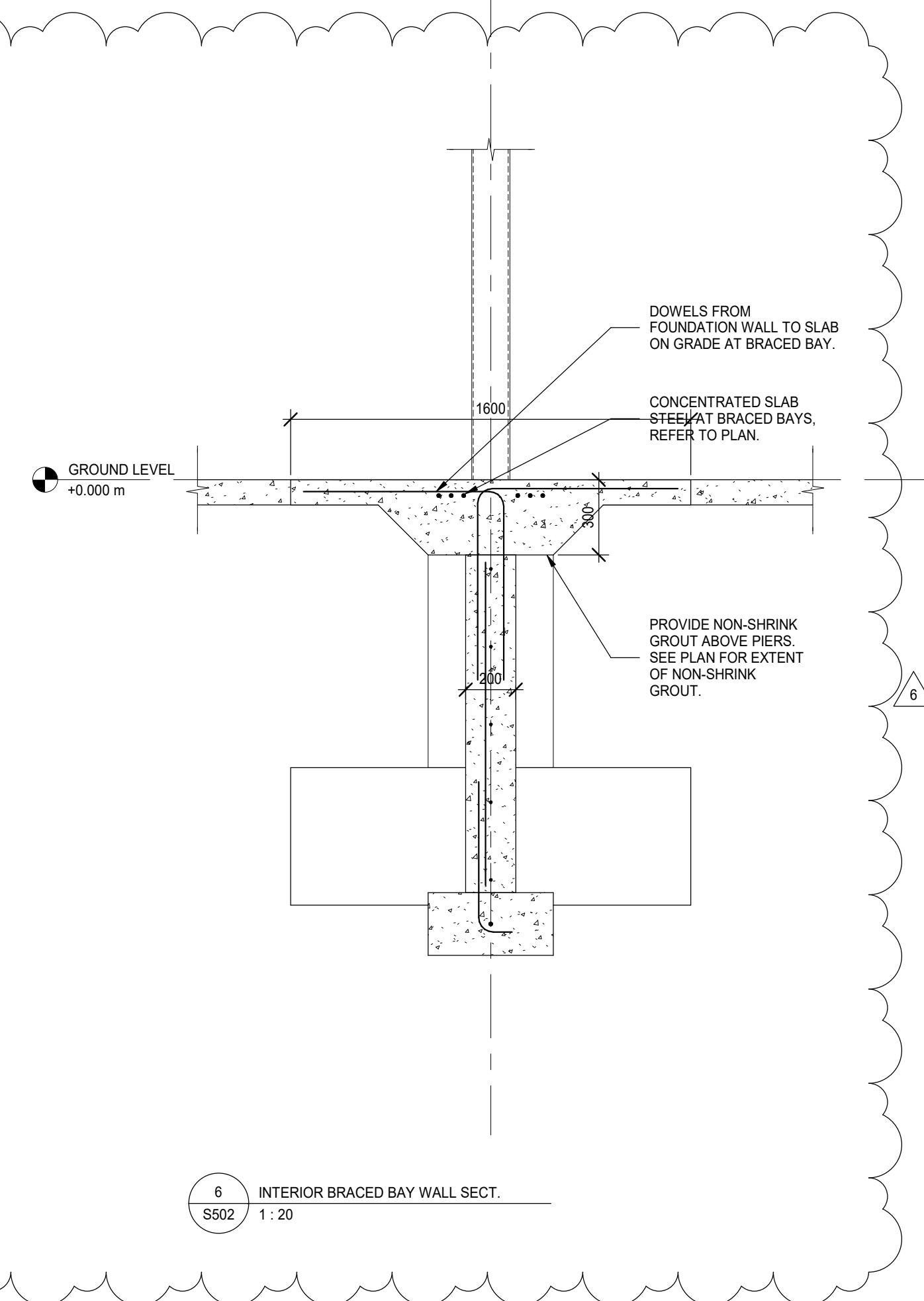
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4 EAST SXN AT 2ND FLR DECK
S502 1:20



5 GL C BRACED BAY WALL SECT
S502 1:20



6 INTERIOR BRACED BAY WALL SECT
S502 1:20

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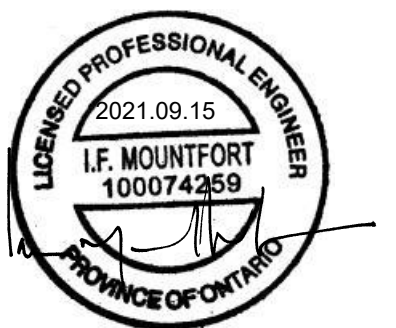
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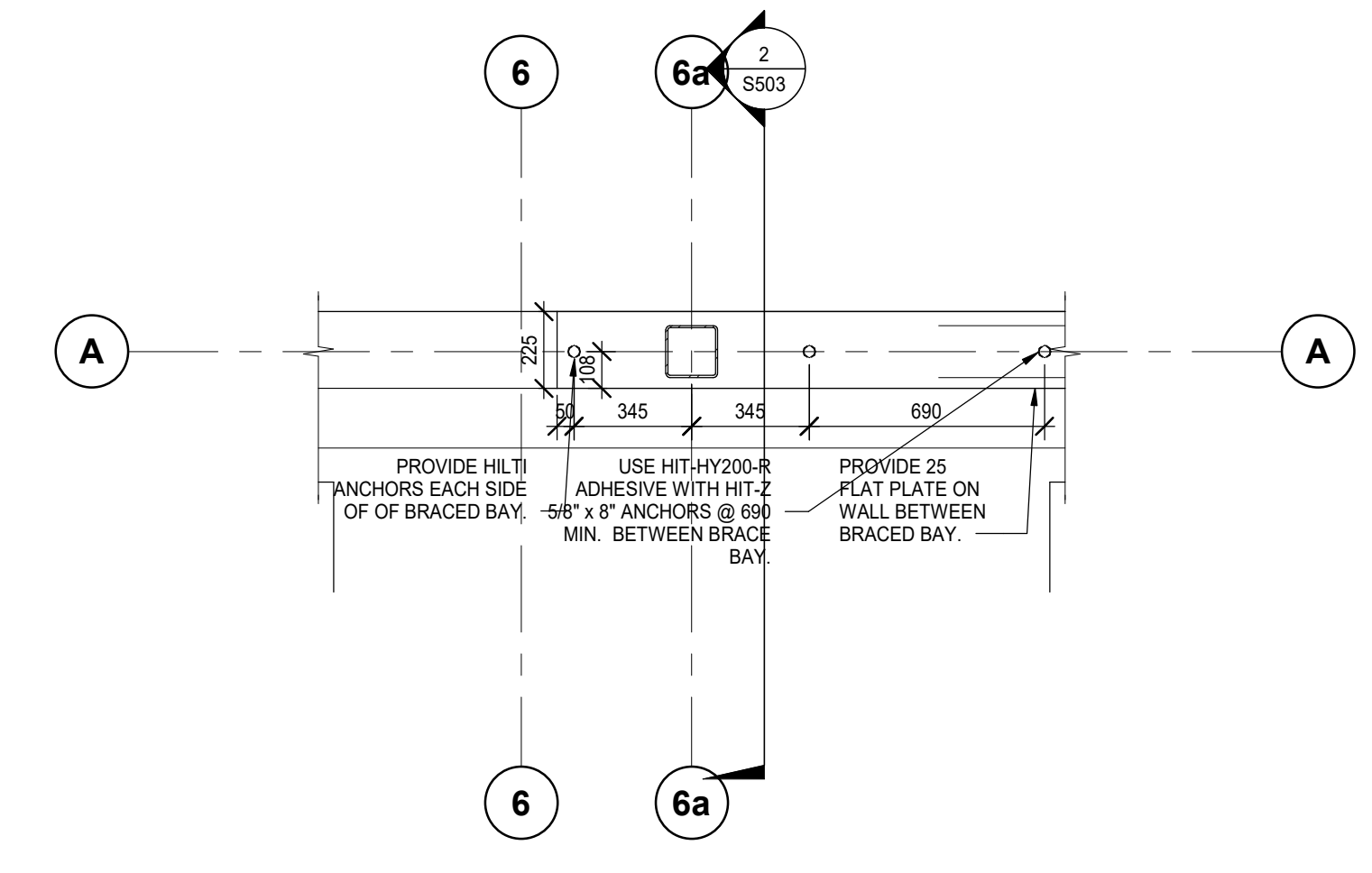
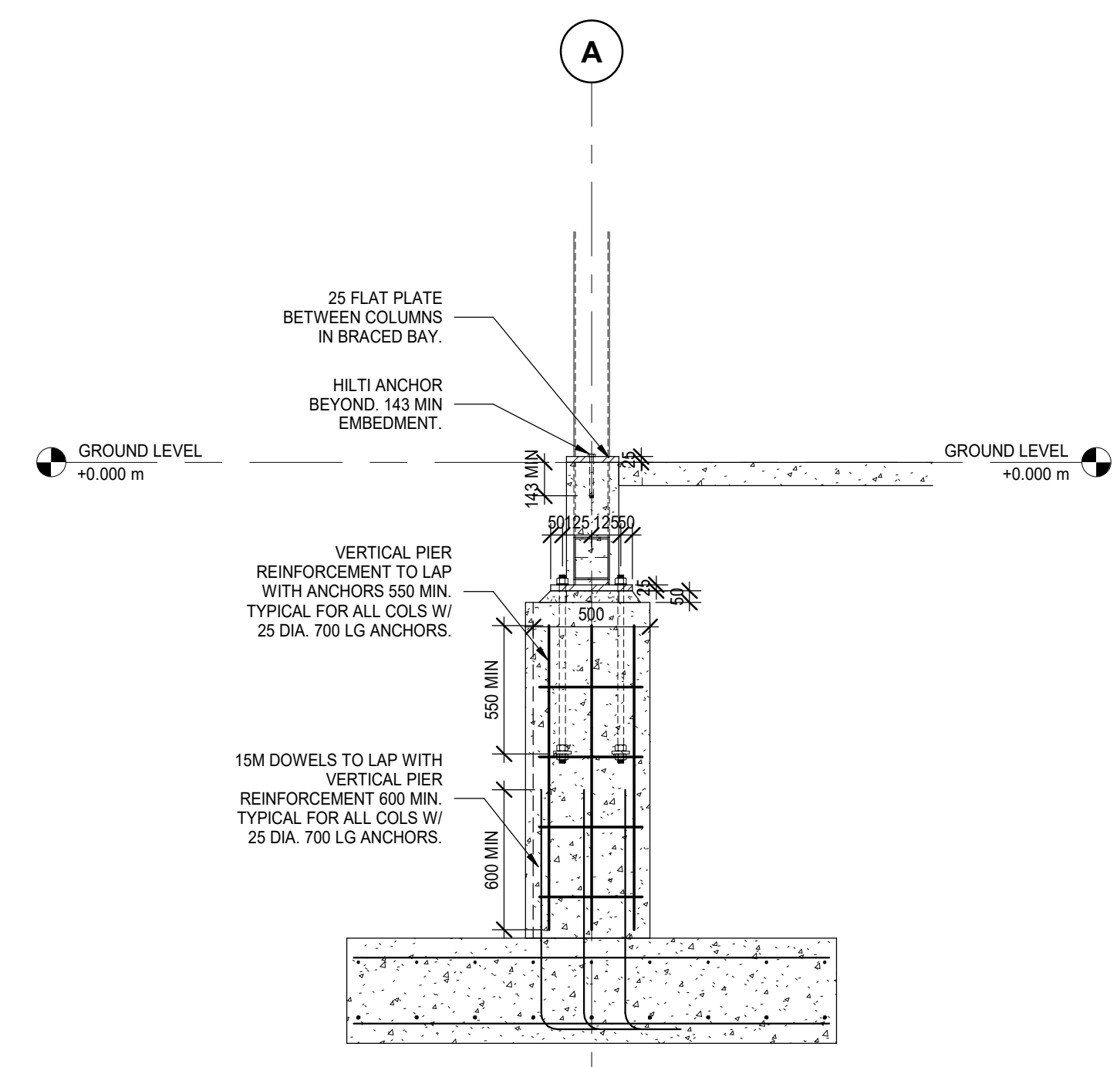
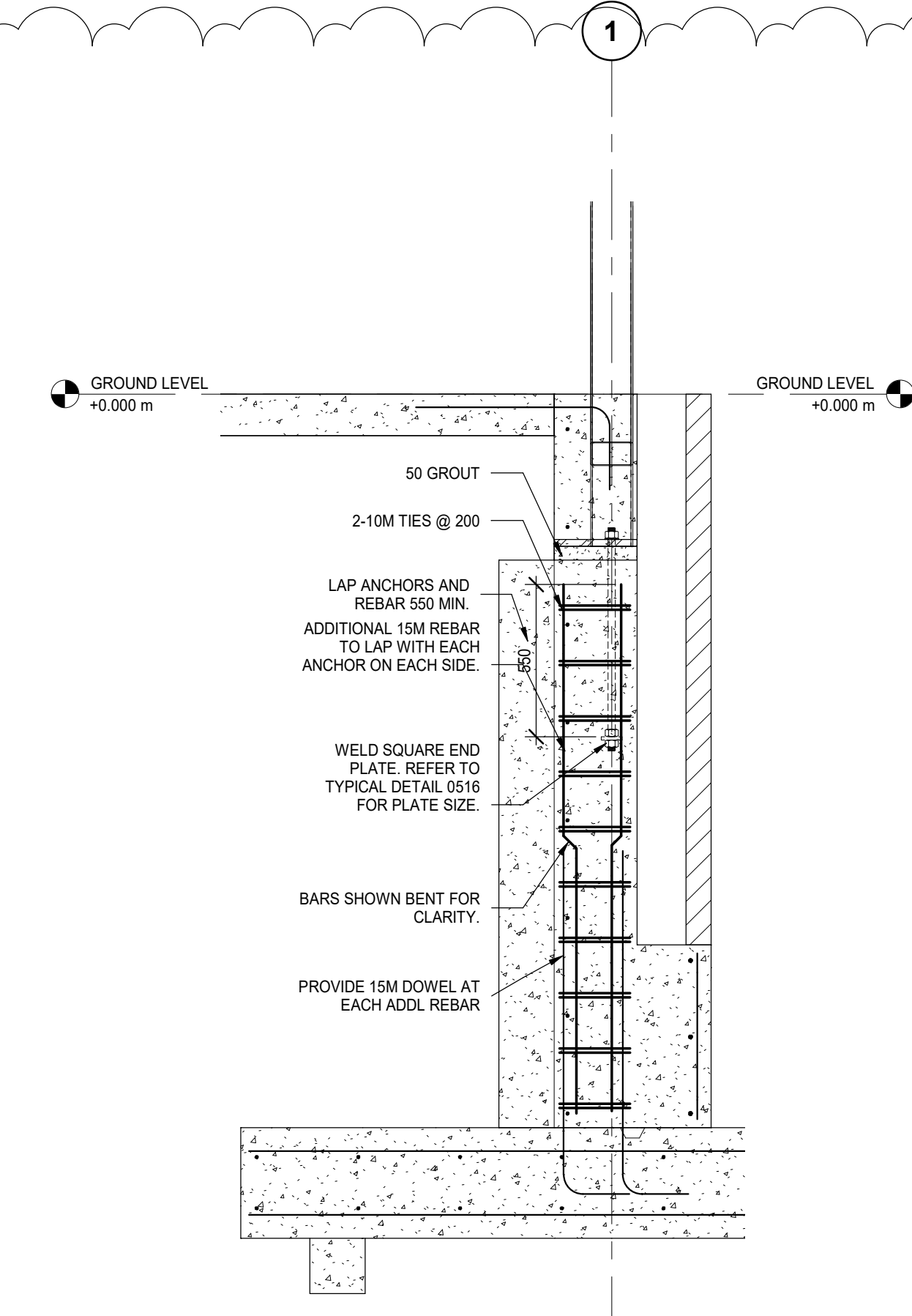
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PROJECT NUMBER:
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SHEET TITLE:
DETAILED SECTIONS

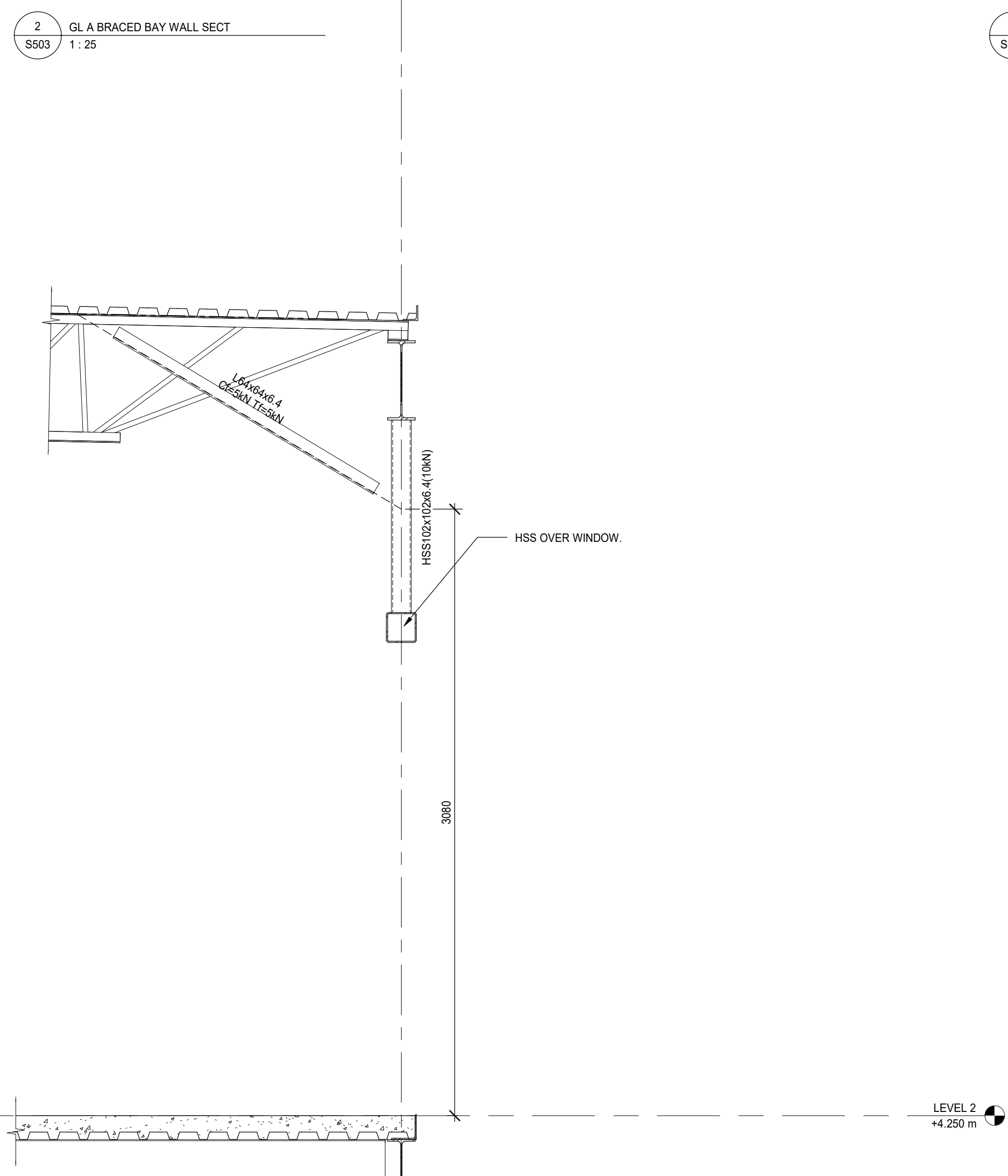
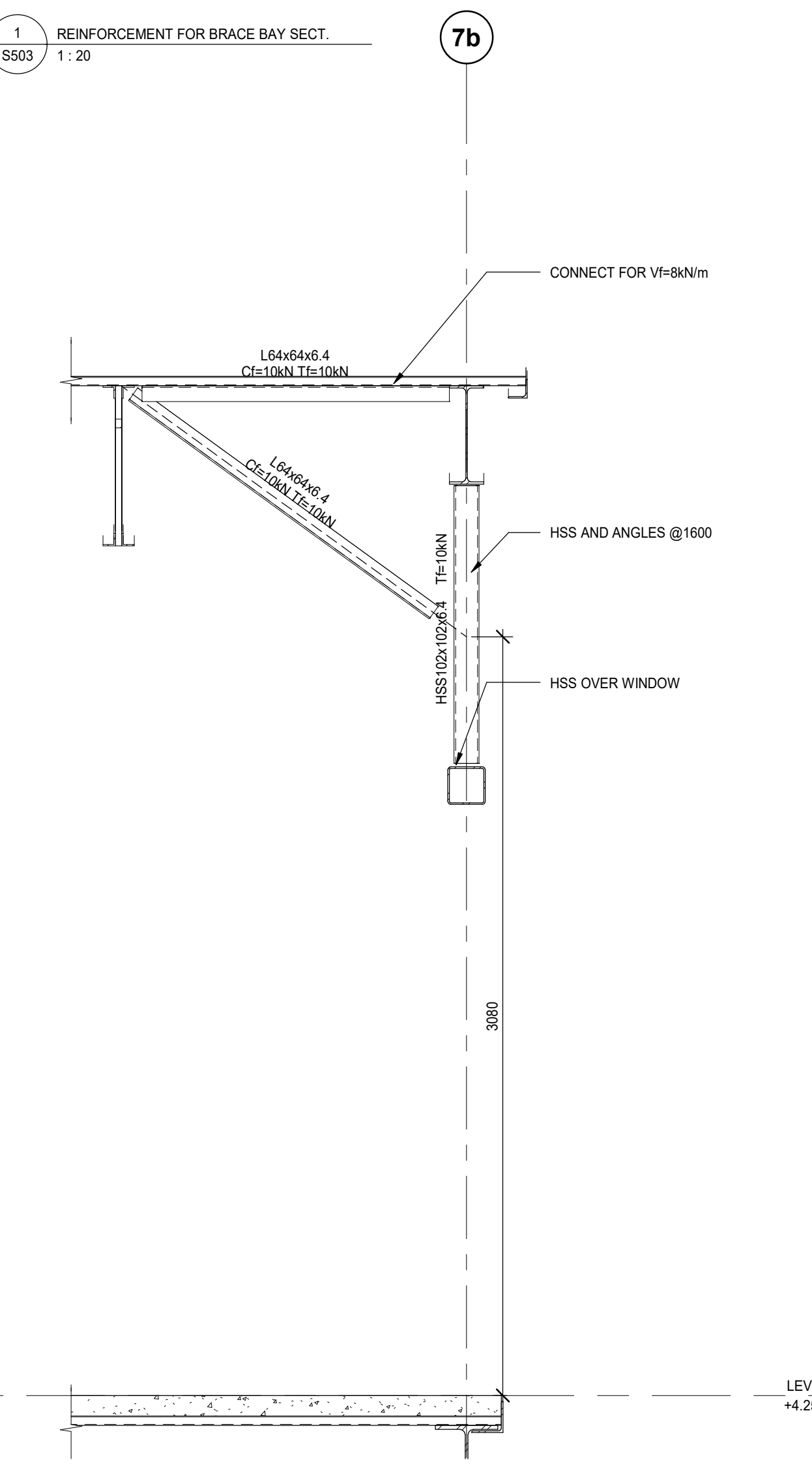
S502



1 REINFORCEMENT FOR BRACE BAY SECT.
S503 1:20

2 GL A BRACED BAY WALL SECT
S503 1:25

3 SHEAR ANCHORS - GL A BRACED BAY
S503 1:20



4 BRACING ON GL 7b
S503 1:20

5 BRACING ON GL A
S503 1:20

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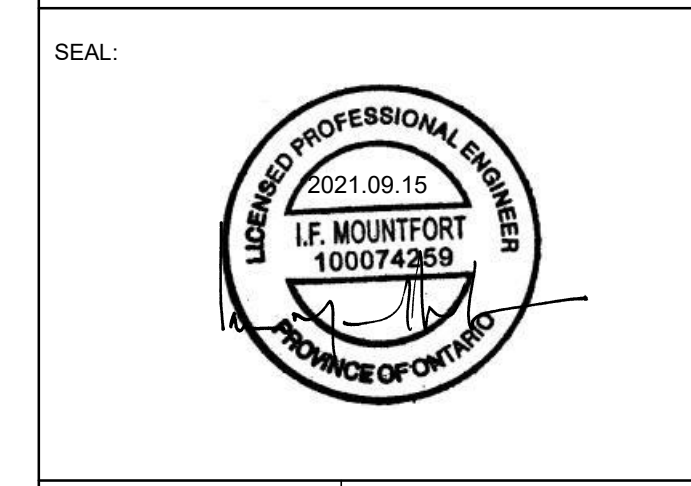
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PROJECT NAME:
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SCALE: As indicated	PROJECT NUMBER: 210112

SHEET TITLE:
DETAILED SECTIONS

S503



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ADDENDUM

PROJECT NAME: New Sayers Food Store

COMPANY: MacLennan Jaunkalns Miller Architects

ATTENTION: Andrew Bram

PROJECT NO.: 21376.000

DATE: 2021-09-15

ADDENDUM NO.: M-1

ISSUED BY: Leting Xue

The following amendments are hereby made as part of the Contract Documents. The following revisions and/or additions shall be made to contract documents and the cost shall be included in the Tender Price.

1.0 SPECIFICATION

1.1 Specification Section 22 13 19.26 – INTERCEPTORS (Re-issued)

1.1.1. Revised item 2.2.1 to read “Grease interceptors shall be fabricated entirely of stainless steel construction. Interceptor shall be at minimum rated for a 95 lpm (25 USGPM) flow rate and a 23 kg (50 lb) grease holding capacity unless shown otherwise. Interceptor extensions shall be provided as required to suit invert of drains.”

1.2 Specification Section 22 67 19.00 – DOMESTIC WATER TREATMENT (Re-issued)

1.2.1 The extent of the water treatment system on the incoming raw well water will be determined once the well is complete and a water sample has been provided to the supplier. At this time, a cash allowance has been provided to be carried for the supply of the system to be drawn against during construction. Refer to the attached revised specification section.

1.2.2 A reverse osmosis system is required for the bakery equipment (proofer and convection oven) and has been described in the specification. This is in addition to the system that will be required on the incoming well water and is not to be included in the cash allowance described above.

1.3 Specification Section 23 34 63.00 – ROOF EXHUAUST FANS (Not re-issued)

1.3.1 Added the following item 2.1.19., “STORAGE AREA VENTILATION FAN EF-L02-02”

1.3.2 Added the following item 2.1.19.1., “Fan shall be interlocked with the operation of RTU-1 to run continuously whenever RTU-1 is operating.”

1.4 Specification Section 23 35 19.00 – KITCHEN EXHUAUST HOODS (Re-issued)

- 1.4.1 Revised item 2.1.1. to read, "Kitchen exhaust hoods will be purchased by the Owner and installed by the Mechanical Division. Details of the exhaust hoods are attached to the end of this specification section for information."

2.0 SCHEDULES

2.1 Domestic Hot Water Heater Schedule (Re-issued)

2.1.1 Revised Entering Water Temperature for DHWH-03

2.2 Cabinet Heater, Fan Coil, Unit Heater Schedule (Re-issued)

2.2.1 Specified Make and Model of UH-01, UH-02, FFH-01, AC-01 and AC-02

2.2.2 Revised Heating Capacity of AC-01 and AC-02

2.2.3 Added AC-03

2.3 Fan Schedule (Re-issued)

2.3.1 Added EF-L02-02

2.3.2 Revised Variable Frequency Drive requirements to No for all fans

3.0 DRAWINGS

3.1 M100 SITE PLAN MECHANICAL (Re-issued)

3.1.1 Relocated sanitary drainage piping building exist point

3.2 M300 FOUNDATION PLAN PLUMBING AND DRAINAGE (Re-issued)

3.2.1 Added one F.F.D. for each Meat Bunker (equipment tag: 40)

3.2.2 Added one F.F.D. for Proofer (equipment tag: 30)

3.2.3 Added one F.F.D. for Dishwasher and Combi (equipment tag: 24 and 25). Connected a grease interceptor to that F.F.D.

3.2.4 Rerouted the foundation sanitary drainage piping to avoid freezers and reflect the new building exit point

3.3 M301 GROUND FLOOR PLAN PLUMBING AND DRAINAGE (Re-issued)

3.3.1 Added one F.F.D. for each Meat Bunker (equipment tag: 40) in Room 105 (Meat display)

3.3.2 Removed the F.D. for each Freezer (equipment tag: 60 and 34) in Room 120 (Freezer) and Room 114 (Walk-in Freezer)

3.3.3 Updated tag and layout of the water treatment station in Room 121 (Service)

3.3.4 Changed drainage requirements for equipment 44, 51, 52, 60 and 61 in Kitchen Equipment Schedule

3.3.5 Added equipment 34 and 40 in Kitchen Equipment Schedule

3.4 M302 SECOND FLOOR PLAN PLUMBING AND DRAINAGE (Re-issued)

- 3.4.1 Replaced F.D. with F.F.D. in Room 207 (Storage)
- 3.4.2 Added RO system in Room 207 (Storage) with piping to and from it
- 3.4.3 Added a Hose Bib with 19mmØ domestic cold water service
- 3.4.4 Added a note to the Kitchen Sink
- 3.5 M401 GROUND FLOOR PLAN HVAC (Re-issued)**
- 3.5.1 Added a thermostat connected to UH-02 in Room 121 (Service)
- 3.5.2 Added exhaust duct in Room 121 (Service) up through roof
- 3.5.3 Relocated the thermostat connected to RTU-3
- 3.5.4 Split each EB in to two and specified the size and heating capacity
- 3.6 M402 SECOND FLOOR PLAN HVAC (Re-issued)**
- 3.6.1 Added note to RTU-1
- 3.6.2 Added roof exhaust fan EF-02-02
- 3.6.3 Revised the sizes and locations of EB in Room 202 (Staff Lounge) and Room 201 (Corridor) and specified the sizes and heating capacities
- 3.6.4 Updated drawing notes 4, 5 and 6. Supply air duct from MAU should not be in Fire Wrap but kitchen exhaust ducts should be in Fire Warp.
- 3.7 M501 GROUND FLOOR PLAN KITCHEN PLUMBING AND DRAINAGE(Re-issued)**
- 3.7.1 Added RO piping to serve Oven and Proofer (equipment tag 31 and 30)
- 3.7.2 Added DCW, DHW and DHWR to serve Dishwasher (equipment tag 24)
- 3.7.3 Added DCW piping to serve Combi (equipment tag 25)
- 3.7.4 Added DCW piping to serve Coffee Maker (equipment tag 18)
- 3.7.5 Added F.F.D to serve Proofer (equipment tag 30)
- 3.7.6 Added F.F.D to serve Dishwasher and Combi (equipment tag 24 and 25)
- 3.7.7 Updated drainage requirements for Dishwasher, Combi and Proofer on Kitchen Equipment Schedule (equipment tag 24, 25 and 30)
- 4.0 CLARIFICATION**
- 4.1.1 No further items for this addendum.

END OF MECHANICAL ADDENDUM

22 13 19.26 Interceptors

1. General

1.1. WORK INCLUDED

1.1.1. Conform to Section 20 05 00.00 - GENERAL INSTRUCTIONS FOR MECHANICAL SECTIONS.

2. Products

2.1. MATERIALS

2.1.1. Interceptors shall be J.R. Smith, Zurn, Mifab, or Watts.

2.2. STANDARD GREASE INTERCEPTOR (STAINLESS STEEL)

2.2.1. [Addendum M-1] Grease interceptors shall be fabricated entirely of stainless steel construction. Interceptor shall be at minimum rated for a 95 lpm (25 USGPM) flow rate and a 23 kg (50 lb) grease holding capacity unless shown otherwise. Interceptor extensions shall be provided as required to suit invert of drains.

2.2.2. Unit shall include: removable baffle assembly and cross bar, deep seal trap, cleanout, securing bolt(s) or lock and lift ring(s), internal flow control fitting, internal air relief bypass and stainless steel non skid, rectangular gasketed lid(s). Mifab MI-G-SS Series, J.R. Smith 8000E-SS Series, Zurn ZS-1170 Series, Watts GI-100-SS.

3. Execution

3.1. INSTALLATION

3.1.1. Provide auxiliary flow control for interceptors installed with a head of more than 1500mm (5ft).

END OF SECTION

22 67 19.00 Domestic Water Treatment

1. General

1.1. WORK INCLUDED

1.1.1. Conform to Section 20 05 00.00 – GENERAL INSTRUCTIONS FOR MECHANICAL SECTIONS.

2. Products

2.1. PRODUCTS

2.2. COMPLETE WATER TREATMENT SYSTEM

2.2.1. **[Addendum M-1]** The Mechanical Division shall include in their bid price a cash allowance equal to **\$15320.00** for the provision of a complete water treatment system from Culligan or BioLab on the incoming water supply from the private well on site to the building to produce a minimum of 2.5 L/s (40 US gallons/minute). The components of the treatment system will be determined by the supplier upon completion of the well; the Mechanical Division shall arrange for and provide a water analysis of the raw well water to the supplier for review. The supplier shall be assigned to the Mechanical Division by way of a change order executed against this Cash Allowance. The Mechanical Division shall assume responsibility for the execution and co-ordination of the supplier's scope of work and shall include all installation costs, fees and overhead for this work in its base bid price. No claims, mark-ups, or overheads other than the water treatment supplier amount shall be permitted to be billed against this Cash Allowance.

2.2.2. ~~Supply and install a complete water system to produce a minimum of _____ L per day (_____ US gallon per day). The system and all components shall be designed and manufactured by Culligan or BioLab.~~

2.2.3. ~~The water quality shall meet or exceed the following water standards:~~

- ~~.1 _____ College of American Pathologists: CAP Type I, II, III~~
- ~~.2 _____ National Committee for Clinical Laboratory Standards: NCCLS Type I, II, III~~
- ~~.3 _____ American Society for Testing Materials: Type I, II, III, IV~~
- ~~.4 _____ United States Pharmacopoeial USP Version (most current version)~~
- ~~.5 _____ Reduce the dissolved mineral content of the water by 98% overall.~~
- ~~.6 _____ CSA Z314.0 Annex E or AAMI TIR34 for medical device reprocessing units.~~

2.2.4. ~~The system shall consist of, but not be limited to, one or more of the following components as required to meet the specified water flow rates and water quality.~~

- ~~.1 _____ Media filter units~~
- ~~.2 _____ Mixed media/carbon filter package~~
- ~~.3 _____ Water softener package~~
- ~~.4 _____ Reverse osmosis package~~
- ~~.5 _____ Storage tanks~~
- ~~.6 _____ Re-pressurization pump~~
- ~~.7 _____ Mix bed portable deionizer package~~

~~.8 — Ultra violet sterilizer units~~

2.3. MEDIA FILTER UNITS

- 2.3.1. ~~Supply and install, where shown on Drawings or where required for a complete water treatment system, micron filter units complete with housing unit and micron filters.~~
- 2.3.2. ~~The units shall be as manufactured by Culligan or BioLab.~~
- 2.3.3. ~~The units shall be sized for a flow rate of _____ L/min (_____ gpm) with a **Choose an item.** micron filter. Initial pressure drop shall be less than _____ kPa (_____ psi) at the above flow rate.~~
- 2.3.4. ~~The units shall be sized to meet the requirements for the Complete Water Treatment System described herein.~~
- 2.3.5. ~~Housing shall be polished **Choose an item.** stainless steel tested at 1034 kPa (150 psi) for 860 kPa (125 psi) working pressure. All internal parts shall be stainless steel. Cover shall be stainless steel with O-ring seal and secured by self-clamping, screw down handles for easy servicing without tools.~~
- 2.3.6. ~~Housing shall be pure polypropylene tested at 1034 kPa (150 psi) for 860 kPa (125 psi) working pressure. All components shall meet requirements of FDA requirements for application in potable water, food or beverage products. Cover shall be suitable for easy servicing without tools.~~
- 2.3.7. ~~Housing shall be high density polypropylene tested at 1034 kPa (150 psi) for 860 kPa (125 psi) working pressure. All components shall be polypropylene construction. Cover shall be suitable for easy servicing without tools.~~
- 2.3.8. ~~Filter shall be constructed of thermally bonded 91 microfibers of polypropylene.~~
- ### 2.4. MIXED MEDIA/CARBON FILTER PACKAGE
- 2.4.1. ~~Supply and install, where shown on Drawings or where required for a complete water treatment system, a carbon filter package complete with housing unit, filter media and automatic controls.~~
- 2.4.2. ~~The package shall be as manufactured by Culligan or BioLab and shall be suitable for **Choose an item.**~~
- 2.4.3. ~~The package shall be sized for a flow rate of _____ L/min (_____ gpm) with a pressure drop less than _____ kPa (_____ psi).~~
- 2.4.4. ~~The package shall be sized to meet the requirements for the complete water treatment system described herein.~~
- 2.4.5. ~~The tanks shall be _____ mm (_____ in.) in diameter and _____ mm (_____ in.) in height and supported by a steel ring skirt. The tank shall be tested at 1034 kPa (150 psi) for 860 kPa (125 psi) working pressure. It shall be equipped with an opening in the head for filter media filling purposes. The tank shall be constructed of high grade steel with a 20 mil vinyl liner and a molded plastic jacket for corrosion resistance. No steel shall be in contact with the water.~~
- 2.4.6. ~~Filter media shall be provided to meet the above filtration requirements.~~

2.4.7. ~~Filter operation shall be controlled by a motor driven, piston operated automatic control valve to permit three cycles of backwash, downflow rinse and service. The filter tank control shall be equipped with self-adjusting flow control to properly control the backwash and rinse rates. It shall be pressure compensating to prevent mineral loss and restrict waste water discharge when operating in the range of 207 to 690 kPa (30 to 100 psi). The automatic valve shall include a timeclock for initiating backwash on a calender clock basis. It shall be adjustable for any time of the night or day, any day of the week, length of backwash and rinse. Controls shall be capable of manual operation during a power failure.~~

2.5. WATER SOFTENER PACKAGE

- 2.5.1. ~~Supply and install, where shown on Drawings or where required for a complete water treatment system, a water softening package complete with duplex resin tanks, distribution system, softening media, brine system and automatic controls.~~
- 2.5.2. ~~The package shall be as manufactured by Culligan or BioLab.~~
- 2.5.3. ~~The package shall be sized for _____ L/min (_____ gpm) with a pressure drop of less than 20.7 kPa (3 psi) at the above flow rate. The package shall reduce the water hardness to less than 3 mg/L. The package shall have a softening capacity of not less than 60 Kgrains of softening capacity per regeneration when a salt dosage of 8.2 kg (18 lbs) per tank is used.~~
- 2.5.4. ~~The package shall be sized to meet the requirements for the complete water treatment system described herein.~~
- 2.5.5. ~~Resin tanks shall be _____ mm (_____ in.) in diameter. The height shall be sufficient to allow adequate expansion of resin. The tank shall be tested at 1034 kPa (150 psi) for 860 kPa (125 psi) working pressure. The tank shall be constructed of high grade steel with a 20 mil vinyl liner and a molded plastic jacket for corrosion resistance. No steel shall be in contact with the water.~~
- 2.5.6. ~~The distribution system shall ensure even distribution of water to ensure maximum water softening capacity.~~
- 2.5.7. ~~Provide _____ cu.m (_____ cu.ft.) of resin per tank having an exchange rate of 30,000 grains per cu.m. (cu.ft.) when regenerated with _____ kg (15 lbs) of salt. The resin shall be manufactured to comply with the FDA food additive regulations.~~
- 2.5.8. ~~Brine tanks shall be _____ mm (_____ in.) in diameter and _____ mm (_____ in.) in height. The tank shall be constructed of corrosion proof, high density polypropylene. The tank shall be equipped with an elevated plate for brine collection and a chamber to house a brine valve assembly. The brine valve shall open and close automatically to regulate flow of soft water to the brine tank. The brine tank control shall work with the timed feature of the softener control valve to admit the correct volume of water to the brine tank. The brine tank shall include a float operated safety shut-off valve as a backup to prevent brine tank overflow.~~
- 2.5.9. ~~Softener operation shall be controlled by a motor driven, piston operated automatic brass control valve to permit six positions to accommodate the regeneration steps of backwash, brine draw slow rinse, fast-rinse, refill and standby in addition to the service position. The control shall be fitted with a fixed orifice educator nozzle and a self adjusting backwash control. The automatic control shall include a meter located on the outside of the water softener. The meter shall be connected to the cycle timer by a cable.~~
- 2.5.10. ~~An electrically operated timer shall be provided to control the regeneration and to alternate the tank in service. The timer shall activate a motor drive which shall shift the standby tank to the service position, perform the regeneration functions on the exhausted tank and leave it in the standby position. The timer shall allow individual adjustment for the length of time for each regeneration step.~~
- 2.5.11. ~~Provide a test kit with the softener package.~~

2.6. REVERSE OSMOSIS PACKAGE

- 2.6.1. Supply and install, where shown on Drawings or where required for a complete water treatment system, a reverse osmosis package complete with prefilter, pump, module and automatic controls.
- 2.6.2. The package shall be as manufactured by Culligan, BioLab.
- 2.6.3. The package shall be sized for 756 L/day (200 gal./day). The package shall reduce the dissolved mineral content of the water by 98% overall.
- 2.6.4. The package shall be sized to meet the requirements for the complete water treatment system described herein.
- 2.6.5. Provide a 5 micron media prefilter of polypropylene construction to assure proper protection of the reverse osmosis modules.
- 2.6.6. Provide pressure booster pump and motor assembly securely fastened to the reverse osmosis assembly. Booster pump shall be rotary vane positive displacement pump with a stainless steel shaft and impeller and shall be sized to raise the incoming water to a pressure of 60psi operating pressure.
- 2.6.7. Pump shall be connected to a 120VAC - 24VAC plug-in type transformer.
- 2.6.8. The package shall use reverse osmosis elements in a spiral-wound modular configuration. The elements shall be polyamide thin film composite. The quantity of modules shall be suitable to meet the flow and quality requirements for system with an average permeate flux of less than 20 GFD.
- 2.6.9. The reverse osmosis package controls shall be fully automatic. A normally closed brass shutoff valve on the inlet to the unit shall open when the unit is operating. A corrosion resistant, relief-type pressure regulator on the waste side of the module assembly shall control operation. The pressure regulator shall be adjustable for different operating pressures. Two liquid filled gauges shall indicate feed and module pressure. A stainless steel throttling valve shall permit adjustment of waste flow. An on/off switch shall start and stop the unit and shall light to indicate when the unit is on. A level control switch, mounted on the storage tank, shall shut down the unit when the level storage tank is full. A STORAGE FULL indicator light shall indicate at the control panel when the storage tank is full.
- 2.6.10. An elapsed time indicator shall be installed to record module and pump run times.
- 2.6.11. A low pressure switch shall be installed after the inlet solenoid to protect the pressure pump from cavitating. A LOW PRESSURE indicator light shall be located in the control panel.
- 2.6.12. Two pre-treatment relays shall be provided to interlock the reverse osmosis system to shut down when pre-treatment systems are regenerating.
- 2.6.13. An automatic waste water flushing system shall be provided including control valve, timers and controls.
- 2.6.14. ~~The entire assembly shall be mounted on an open type, free standing welded steel frame with high glass epoxy coating for resistance to corrosion. The electrical components shall be housed in a 12 enclosure. The gauges, flow indicators, and control valve shall be enclosed in a protective metal plate beside the control panel.~~

2.7. REVERSE OSMOSIS STORAGE TANKS

- 2.7.1. Supply and install, where shown on Drawings or where required for a reverse osmosis system, a water storage tank with vent.
- 2.7.2. The unit shall be as manufactured by Flexcon Industries.

- 2.7.3. The tank shall be sized for 132.5 L (35 gal.) and shall be 419 mm (16.5 in.) in diameter and 1217 mm (48.9 in.) in height and supported by a steel stand. The tank shall be constructed of polypropylene.
- 2.7.4. ~~Vent from storage tank shall be equipped with a 0.2 micron media filter unit in a high density polypropylene housing. Refer to the articles on 'Media Filter Units'.~~
- 2.8. **REPRESSURIZATION PUMPS**
- 2.8.1. ~~Supply and install, where shown on Drawings or where required for a complete water treatment system, a repressurization pump complete with pressure gauge and pressure regulation controls.~~
- 2.8.2. ~~The unit shall be as manufactured by Culligan, BioLab.~~
- 2.8.3. ~~Provide pumps in accordance with the Pump Schedule.~~
- 2.8.4. ~~The package shall be sized for _____ L/min (_____ gpm) and shall be capable of raising the system pressure by _____ kPa (_____ psi) when driven by a _____ kW (_____ hp) motor at 575/3/60 and **Choose an item.**~~
- 2.8.5. ~~The package shall be sized to meet the requirements for the complete water treatment system described herein.~~
- 2.8.6. ~~The pump construction and seals shall be suitable for pure water system. Pump impeller, shaft and casing shall be 316L stainless steel. Wetted surfaces shall be polished to 150 grit (32 RA). Frame shall be steel with epoxy paint. Mechanical seals shall be suitable for the service and in accordance with the manufacturer's current recommendations. Motors shall be in conformance with Section 20 05 13.00 — ELECTRIC MOTORS. Motor enclosure shall be **Choose an item.**~~
- 2.9. **MIXED-BED PORTABLE DEIONIZER PACKAGE**
- 2.9.1. ~~Supply and install, where shown on Drawings or where required for a complete water treatment system, a mixed bed portable exchanger deionizer package complete with cation and anion resin mixed bed tanks.~~
- 2.9.2. ~~The unit shall be as manufactured by Culligan, BioLab.~~
- 2.9.3. ~~The package shall be sized for _____ L/min (_____ gpm). The system shall reduce the total dissolved solids of the water so that the specific resistance of the water is not less than {0.2}[1][2][5][18] MegOhm-cm. The system shall consist of _____ tanks in series and ... of these series systems in parallel as standby. A total of _____ tanks shall be in service at one time.~~
- 2.9.4. ~~The package shall be sized to meet the requirements for the complete water treatment system hereafter identified.~~
- 2.9.5. ~~The tanks shall be ... mm (_____ in.) in diameter and _____ mm (_____ in.) in height. The tanks shall be constructed of [high grade steel with a polyethylene liner and a molded plastic jacket for corrosion resistance][fibreglass]. No steel shall be in contact with the water.~~
- 2.10. **ULTRA-VIOLET STERILIZER PACKAGE**
- 2.10.1. ~~Supply and install, where shown on Drawings or where required for a complete water treatment system, UV sterilizer package on the supply and return of the system.~~
- 2.10.2. ~~The package shall be as manufactured by Culligan, BioLab.~~
- 2.10.3. ~~The package shall be sized for a flow rate of _____ L/min (_____ gpm) with a UV dosage of 30,000 microwatts per second per cm⁵.~~

- 2.10.4. ~~The package shall be sized to meet the requirements for the complete water treatment system hereafter identified.~~
- 2.10.5. ~~The package shall be self contained with all controls and UV treatment chamber mounted in one package. Non wetted components including the cabinet housing shall be constructed of 304 stainless steel. Wetted components including the treatment chamber shall be constructed of 316L stainless steel.~~
- 2.11. ~~QUALITY MONITORS/QUALITY CONTROLLERS~~
- 2.11.1. ~~Supply and install, where shown on Drawings or where required for a complete water treatment system, [quality monitors][quality controllers].~~
- 2.11.2. ~~The unit shall be as manufactured by Culligan, BioLab.~~
- 2.11.3. ~~Quality monitor shall give direct reading of water quality by long sweep needle indicator. Unit range shall be [0-2 MegOhm][0-20 Meg Ohm]. The unit shall be temperature compensated to have an accuracy of +/- 10% between 4.4 deg. C. (40 deg. F.) and 40.6 deg. C. (105 deg. F.). Unit shall be suitable for table or wall mounting. Unit shall be supplied with 2.4 m (8 ft.) power cord and a 12 mm (1/2 in.) replaceable cell on a 1.8 m (6 ft.) cord.~~
- 2.11.4. ~~Quality controller shall give direct reading of water quality by long sweep needle indicator. The unit shall have an adjustable dial for setting the water quality. Unit range shall be 0-0.2 MegOhm][0-20 MegOhm]. The unit shall continuously monitor the water quality and shall indicate that the unit is on and that the water quality is above setpoint with a green indicator light. Should the water quality drop below setpoint the unit shall indicate with a "red" indicator light and contacts for monitoring at the CEMS. The unit shall be temperature compensated to have a accuracy of +/- 2% between 4.4 deg. C. (40 deg. F.) and 40.6 deg. C. (105 deg. F.). Unit shall be suitable for table or wall mounting. Unit shall be supplied with 2.4 m (8 ft.) power cord and a 12 mm (1/2 in.) replaceable cell on a 1.8 m (6 ft.) cord.~~
3. Execution
- 3.1. INSTALLATION
- 3.2. COMPLETE WATER TREATMENT SYSTEM
- 3.2.1. The complete water treatment system shall be factory assembled and tested. Provide all interconnecting piping and isolation valves for each major component for a fully operational system. Provide all interconnecting wiring and low voltage transformation for any component requiring power for a fully operational system. The fully assembled unit shall require only one power connection (575V) and one power connection (110V) by Electrical Division. The unit shall be mounted on an epoxy coated skid and delivered to the site as one complete unit. If site conditions require the unit to be delivered in sections, provide all interconnecting piping and wiring between the sections.
- 3.3. MEDIA FILTER UNITS
- 3.3.1. ~~The units shall be factory assembled and tested. Provide all interconnecting piping as required for a fully operational system.~~
- 3.3.2. ~~The units shall be factory assembled and tested as part of the complete Water Treatment System.~~
- 3.3.3. ~~Install in strict accordance with the manufacturer's current installation instructions.~~
- 3.3.4. ~~Install with isolation valves to allow for servicing.~~

- 3.3.5. ~~In finished areas (e.g. Laboratory, Clean Room), exposed piping to units shall be [stainless steel][chrome plated][PVC][Polypropylene].~~
- 3.4. ~~MIXED MEDIA/CARBON FILTER PACKAGE~~
- 3.4.1. ~~The package shall be factory assembled and tested. Provide all interconnecting wiring and piping as required for a fully operational system.~~
- 3.4.2. ~~The package shall be factory assembled and tested as part of the Complete Water Treatment System.~~
- 3.4.3. ~~Install in strict accordance with the manufacturer's current installation instructions.~~
- 3.5. ~~WATEVR SOFTENER PACKAGE~~
- 3.5.1. ~~The package shall be factory assembled and tested. Provide all interconnecting wiring and piping as required for a fully operational system.~~
- 3.5.2. ~~The package shall be factory assembled and tested as part of the Complete Water Treatment System.~~
- 3.5.3. ~~Install in strict accordance with the manufacturer's current installation instructions.~~
- 3.6. ~~REVERSE OSMOSIS PACKAGE~~
- 3.6.1. ~~The package shall be factory assembled and tested. Provide all interconnecting wiring and piping as required for a fully operational system.~~
- 3.6.2. ~~The package shall be factory assembled and tested as part of the Complete Water Treatment System.~~
- 3.6.3. ~~Install in strict accordance with the manufacturer's current installation instructions.~~
- 3.7. ~~REVERSE OSMOSIS STORAGE TANKS~~
- 3.7.1. ~~The storage tank shall be factory assembled and tested. Provide all interconnecting piping as required for a fully operational system.~~
- 3.7.2. ~~The storage tanks shall be factory assembled and tested as part of the Reverse Osmosis System.~~
- 3.7.3. ~~Install in strict accordance with the manufacturer's current installation instructions.~~
- 3.7.4. ~~Mount the tank level switch.~~
- 3.8. ~~REPRESSURIZATION PUMPS~~
- 3.8.1. ~~The pumps shall be factory assembled and tested. Provide all interconnecting wiring and piping as required for a fully operational system.~~
- 3.8.2. ~~The pumps shall be factory assembled and tested as part of the Complete Water Treatment System.~~
- 3.8.3. ~~Install in strict accordance with the manufacturer's current installation instructions.~~
- 3.9. ~~MIX BED PORTABLE DEIONIZER PACKAGE~~
- 3.9.1. ~~The package shall be factory assembled and tested. Provide all interconnecting wiring and piping as required for a fully operational system.~~
- 3.9.2. ~~The mixed bed portable deionizer package shall be factory assembled and tested as part of the Complete Water Treatment System.~~

3.9.3. ~~Install in strict accordance with the manufacturer's current installation instructions.~~

3.10. ~~UV STERILIZER PACKAGE~~

3.10.1. ~~The package shall be factory assembled and tested. Provide all interconnecting wiring and piping as required for a full operational system.~~

3.10.2. ~~The package shall be factory assembled and tested as part of the Complete Water Treatment System.~~

3.10.3. ~~Install in strict accordance with the manufacturer's current installation instructions.~~

END OF SECTION

23 35 19.00 Kitchen Exhaust Hoods

1. General
 - 1.1. WORK INCLUDED
 - 1.1.1. Conform to Section 20 05 00.00 - GENERAL INSTRUCTIONS FOR MECHANICAL SECTIONS.
 - 1.1.2. Conform to Section 26 05 00.00 - GENERAL INSTRUCTIONS FOR ELECTRICAL SECTIONS.
 - 1.2. RELATED WORK SPECIFIED ELSEWHERE
 - 1.2.1. The installation only of pressure sensors set into - under Section 23 31 13.00 - DUCTWORK AND SPECIALTIES.
 - 1.2.2. Electrical hard wire supply and primary connections to electrical components - under Electrical Division.
2. Products
 - 2.1. MATERIALS
 - 2.1.1. **[Addendum M-1]** ~~Kitchen exhaust system shall be manufactured by Gaylor (Garland) and unit specified and shall match the requirements for the hoods. Drawings are based on Gaylor (Garland) equipment.~~ hoods and associated fire suppression systems will be purchased by the Owner and installed by the Mechanical Division. Details of the exhaust hoods are attached to the end of this specification section for information.
3. Execution
 - 3.1. INSTALLATION
 - 3.1.1. Kitchen exhaust system shall be designed to fit within the space allocated with sufficient space for servicing all equipment.
 - 3.1.2. Co-ordinate all work with the respective trades.
 - 3.1.3. Perform all control piping and wiring required for a completely functioning kitchen exhaust system.
 - 3.1.4. Unit shall be tested on site to ensure correct operation of unit with kitchen hoods. Provide written test results.
 - 3.1.5. Testing of kitchen exhaust system shall include on site testing of all components as a complete system. Testing shall be with all filters, at both clean and dirty conditions in place. Test for air flow under all working conditions including 100% exhaust, wash cycle, fire shut-down mode and for filter working conditions.

END OF SECTION

23 37 13.00 Diffusers, Grilles and Registers

1. General

1.1. WORK INCLUDED

1.1.1. Conform to Section 20 05 00.00 - GENERAL INSTRUCTIONS FOR MECHANICAL SECTIONS.

1.2. RELATED WORK SPECIFIED ELSEWHERE

1.2.1. Continuous air slot in ceiling - under Division 9 - Finishes.

1.2.2. Door grilles - under Architectural Division - Grilles.

1.3. SUBMITTALS

1.3.1. Shop Drawings: Submit detailed Shop Drawings of all components furnished under this Section. Manufacturer to indicate ceiling installation type for each type of diffuser specified.

2. Products

2.1. MATERIALS

2.1.1. Diffusers, registers and grilles shall be Price, Nailor, Krueger, Titus or Carnes equal to the units specified.

2.1.2. Select all diffusers to provide uniform air coverage without overlap. Air velocity up to a height of 1800 mm (6 ft.) above the floor shall be 0.127 to 0.254 m/s (25 to 50 fpm).

2.1.3. Noise generated by diffusers shall be such that room sound pressure level does not exceed noise criteria 32 with an 8 db room attenuation, the sound power level reference to 10 to -12 power watts.

2.1.4. In gypsum board or plaster ceiling applications, provide matching mounting frame. Finish shall be prime painted, off-white in plaster and gypsum board ceilings. .

2.1.5. In T-bar ceilings, manufacturer shall coordinate diffuser compatibility with t-bar ceiling specified by the architectural division. Colour shall match colour of ceiling tile in lay-in ceilings. Diffusers to suit ceiling grid as required imperial or metric.

2.1.6. Diffusers shall meet test requirements of A.S.H.R.A.E. Standard 36B-63, including air pattern and noise levels for air quantities from 10% to 110% of the required maximum air flow. Sound power tests shall be measured in accordance with ASHRAE Standards 36B-63 and NC ratings shall be determined using an 8 db room attenuation factor

2.2. SQUARE SUPPLY DIFFUSERS

2.2.1. All diffusers shown as type "P" shall be steel square plaque diffuser 600 mm x 600 mm (24 in. x 24 in.) face size and shall be square, coned metal. Diffusers shall consist of a precision formed back cone of one piece seamless construction which shall incorporate a round (or square) inlet collar of sufficient length for connecting rigid or flexible duct as shown. An inner plaque assembly shall be incorporated that drops no more than 1/4" below the ceiling plane to assure proper air distribution performance. The inner plaque assembly shall be completely removable from the diffuser face to allow full access to any dampers or other ductwork components located near the diffuser neck. E.H. Price SPD, Nailor UNI, Krueger PLQ, Carnes SFPA.

- .1 All diffusers shown as type "P1" shall be as specified above but with 300 mm x 300 mm (12 in. x 12 in.) face size for installation in ceiling specified by the architect.

2.3. WALL AND DUCT GRILLES

2.3.1. All supply registers shown as type "B" shall be standard double deflection type with adjustable horizontal face bars and vertical rear bars. Frame shall be gasketed. Construction shall be aluminum with prime coat. Registers larger than listed sizes shall be shop fabricated in Sections such that the Sections will appear as one integral register when installed. The integral volume control damper shall be of the opposed blade type and shall be constructed of cold rolled steel. The damper shall be operable from the register face. The damper shall be coated or galvanized steel. E.H. Price 620D, Nailor 5100 Series, Krueger 5880 Series, Carnes RNGM.

2.4. RETURN, EXHAUST AND TRANSFER GRILLES

2.4.1. Return grilles shown as type "E" shall be size as shown and shall be egg crate type with aluminum construction. Egg crate shall be 12 mm (1/2 in.) deep, formed of 12 mm (1/2 in.) wide aluminum strips on 12 mm (1/2 in.) centres. Strips shall be approximately 0.64 mm (0.025 in.) thick. Grilles shall be enclosed in a channel frame for inverted T-bar mounting or with a flanged frame for plaster or gypsum ceiling mounting. Grilles shall lay on inverted T-bar ceiling suspension system. Colour shall match adjacent ceiling tiles. E.H. Price Series 80, Nailor 5100 Series, Krueger EGC5 Series, Carnes RAPA H.

3. Execution

3.1. INSTALLATION

- 3.1.1. Refer to the architectural drawings for actual locations of diffusers, grilles and registers and install to suit these drawings. The mechanical drawings show intent and number of diffusers, grilles and registers required.
- 3.1.2. Provide transfer grilles in all finished spaces where air is transferred through a ceiling or partition.
- 3.1.3. For exposed ductwork installations, all connections to grilles shall be oversized and shall have in-turned flanges to meet the flange of the grilles and the duct. Out-turned or exposed flanges with screw mounting shall not be accepted.
- 3.1.4. For special mounting of diffusers, grilles and registers refer to Architectural Drawings.
- 3.1.5. Where rigid duct is connected to the diffuser, grille or register all devices used for flow pattern adjustment, flow balancing and flow equalizing shall be accessible from the face of the diffuser.

- 3.1.6. Install mounting frame tied into plaster and gypsum board ceilings to allow lay in type diffusers to rest on the frame.
- 3.1.7. Contractor shall be responsible for mounting concealed flange linear diffusers in heated environment and following manufacturers' instructions.
- 3.1.8. Contractor shall caulk around edges of linear diffusers in installations with imperfect walls.

END OF SECTION

EQUIPMENT NO.			DHWH-01		DHWH-02		DHWH-03							
Make			PVI Industries		PVI Industries		PVI Industries							
Model			20L 100A-GCL		20L 100A-GCL		20L 100A-GCL							
Size														
Storage Capacity	USgal	L	100	379	100	379	100	379		--	--	--	--	--
Recovery @ 100°F Rise	GPH	L	233.0	68	233.0	68	233.0	68		--	--	--	--	--
Entering Water Temperature	°F	°C	40.0	4.4	40.0	4.4	40.0	4.4		--	--	--	--	--
Leaving Water Temperature	°F	°C	140.0	60.0	140.0	60.0	140.0	60.0		--	--	--	--	--
Gas Pressure	psig	kPa	0.25	2	0.25	2	0.25	2		--	--	--	--	--
Steam Pressure	psig	kPa		--		--		--		--	--	--	--	--
Steam Flow Rate	Lb/hr	Kg/hr		--		--		--		--	--	--	--	--
ELECTRICAL DATA														
Number of Elements														
Max kW per Element	KW													
Total kW	KW													
Volt/Phase/Cycle			120/1/60		120/1/60		120/1/60							
Motor	hp	kW		--		--		--		--	--	--	--	--
Remarks			Propane		Propane		Propane							
EQUIPMENT NO.														
Make														
Model														
Size														
Storage Capacity	USgal	L		--		--		--		--	--	--	--	--
Recovery	USgal	L		--		--		--		--	--	--	--	--
Entering Water Temperature	°F	°C		--		--		--		--	--	--	--	--
Leaving Water Temperature	°F	°C		--		--		--		--	--	--	--	--
Gas Pressure	psig	kPa		--		--		--		--	--	--	--	--
Steam Pressure	psig	kPa		--		--		--		--	--	--	--	--
Steam Flow Rate	Lb/hr	Kg/hr		--		--		--		--	--	--	--	--
ELECTRICAL DATA														
Number of Elements														
Max kW per Element	KW													
Total kW	KW													
Volt/Phase/Cycle														
Motor	hp	kW		--		--		--		--	--	--	--	--
Remarks														

23 35 19.00 Kitchen Exhaust Hoods

1. General

1.1. WORK INCLUDED

1.1.1. Conform to Section 20 05 00.00 - GENERAL INSTRUCTIONS FOR MECHANICAL SECTIONS.

1.1.2. Conform to Section 26 05 00.00 - GENERAL INSTRUCTIONS FOR ELECTRICAL SECTIONS.

1.2. RELATED WORK SPECIFIED ELSEWHERE

1.2.1. The installation only of pressure sensors set into - under Section 23 31 13.00 - DUCTWORK AND SPECIALTIES.

1.2.2. Electrical hard wire supply and primary connections to electrical components - under Electrical Division.

2. Products

2.1. MATERIALS

2.1.1. **[Addendum M-1]** Kitchen exhaust system shall be manufactured by Gaylor (Garland) and unit specified and shall match the requirements for the hoods. Drawings are based on Gaylor (Garland) equipment. hoods and associated fire suppression systems will be purchased by the Owner and installed by the Mechanical Division. Details of the exhaust hoods are attached to the end of this specification section for information.

3. Execution

3.1. INSTALLATION

3.1.1. Kitchen exhaust system shall be designed to fit within the space allocated with sufficient space for servicing all equipment.

3.1.2. Co-ordinate all work with the respective trades.

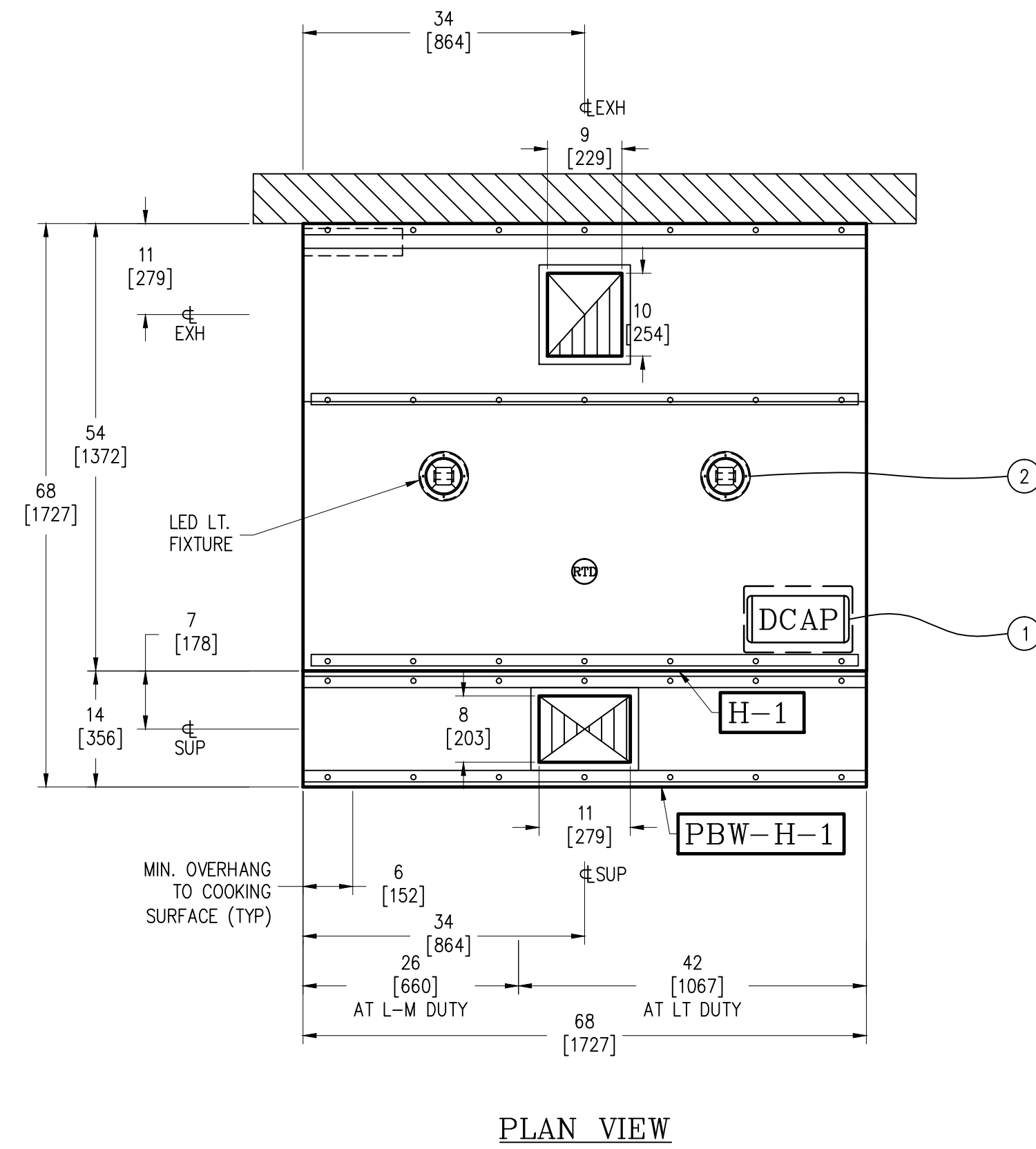
3.1.3. Perform all control piping and wiring required for a completely functioning kitchen exhaust system.

3.1.4. Unit shall be tested on site to ensure correct operation of unit with kitchen hoods. Provide written test results.

3.1.5. Testing of kitchen exhaust system shall include on site testing of all components as a complete system. Testing shall be with all filters, at both clean and dirty conditions in place. Test for air flow under all working conditions including 100% exhaust, wash cycle, fire shut-down mode and for filter working conditions.

END OF SECTION

LIGHTING NOTE	VENTILATOR NOTES (NON-WATER WASH)	FIRE PROTECTION SYSTEM NOTES BY OTHERS
THIS LIGHTING IN THIS VENTILATOR IS DESIGNED TO PROVIDE 50 FOOT CANDLES OF LIGHT AT THE COOKING SURFACE, IF 50 FOOT CANDLES OF LIGHTING IS PROVIDED IN THE SURROUNDING SPACE.	A) VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT AND LOCATION IN RELATION TO VENTILATOR PRIOR TO FABRICATION. B) FRONT AND REAR MOUNTING BRACKETS HAVE Ø0.625" HOLES. BRACKETS TO BE SUPPORTED WITHIN 12" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS. C) INTERIOR MOUNTING BRACKET(S) TO BE SUPPORTED WITHIN 36" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.	FIRE PROTECTION SYSTEM SUPPLIED AND INSTALLED WITHIN VENTILATOR BY OTHERS.
PBW PLENUM FEATURES	VENTILATOR WIRING NOTES (NON-WATER WASH)	
* REMOVABLE S/S PERFORATED PANEL(S) * ALL EXPOSED SURFACES ARE STAINLESS STEEL	① (3) WIRES AND GROUND, FOR DCA CONTROL, IN FLEXIBLE CONDUIT, EXTENDING 6" BEYOND END OF VENTILATOR BY GAYLORD. WIRED TO SUPPLY VOLTAGE AND FAN ON/OFF SWITCH BY ELECTRICAL CONTRACTOR. * LIGHT FIXTURES, VAPOR PROOF, U.L. LISTED, * FURNISHED, INSTALLED AND WIRED BY GAYLORD. ② (2) WIRES AND GROUND, FOR LIGHT(S), TO J-BOX ON TOP OF VENTILATOR BY ELECTRICAL CONTRACTOR. WIRED TO SUPPLY VOLTAGE BY ELECTRICAL CONTRACTOR.	



HOOD INFORMATION												
ITEM NO.	MODEL	MAXIMUM SIZE			AIR FLOW REQUIREMENTS						APPROX. WEIGHT (LBS)	
		L (in)	D (in)	H (in)	S.P. TEST PORT ("W.G.)	DUCT TYPE	QTY	DUCT S.P. ("W.G.)	CFM (EACH)	DUCT COLLAR SIZE (in)		
H-1	EL	68.000	54.000	36.000	N/A	EXHAUST	1	0.38	840	9	10	425
PBW-H-1	PBW	68.000	14.000	10.500		SUPPLY	1	0.11	504	11	8	85

TOTAL HOOD S.P.: 0.38 APPROX. TOTAL WEIGHT: 510
TOTAL EXHAUST: 840
TOTAL SUPPLY: 504

REV	DRWN BY	DATE	DESCRIPTION	REVISIONS	CHECKED BY
00	JHA	2021-08-05	INITIAL DRAWING		

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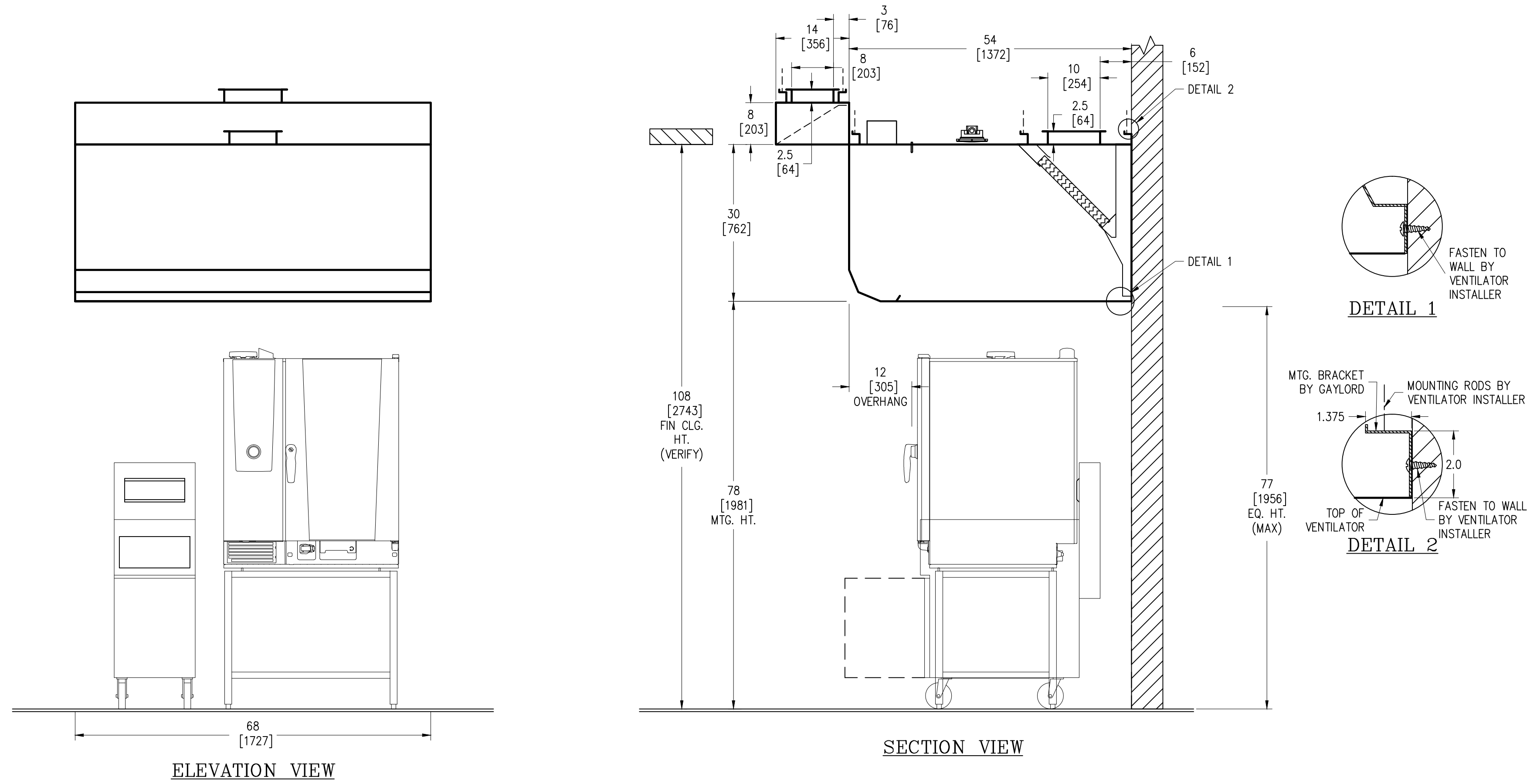
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TOLL FREE: (800) 547-9696
FAX NO.: (503) 692-6048
E-MAIL: info@gaylordventilation.com

PBW	PBW-H-1	21062902
EL-ND-XGS-DCA-300-54	H-1	21062901
MODEL #	ITEM #	WORK ORDER #
DRAWN BY: cmb	CHECKED BY: QDR	QUOTE VERSION #: 00
SAYERS FOOD LIMITED APSLEY, ON		
PRELIMINARY ENGINEERING		
PROJECT NO.: 21-0629	DATE: 2021-08-04	REV.: 00 SHEET NO.: 01.0



WARNING: ANY CHANGES IN THE HOOD DESIGN OR MAKES/MODELS OF COOKING EQUIPMENT MAY AFFECT THE SIZE OF AND/OR REQUIRED AIRFLOWS FOR THE HOOD. NOTE: COOKING EQUIPMENT MODEL, MANUFACTURER & LOCATION MUST BE VERIFIED FOR FIRE PROTECTION PRIOR TO FABRICATION.



DIMENSION TOLERANCE ± 1/4" (6mm)

PBW	PBW-H-1	21062902
EL-ND-XGS-DCA-300-54	H-1	21062901
MODEL #	ITEM #	WORK ORDER #

DRAWN BY: cmb	CHECKED BY: QDR	QUOTE VERSION #: 00
SAYERS FOOD LIMITED APSLEY, ON PRELIMINARY ENGINEERING		
PROJECT NO.: 21-0629	DATE: 2021-08-04	REV.: 00
		SHEET NO.: 02.0

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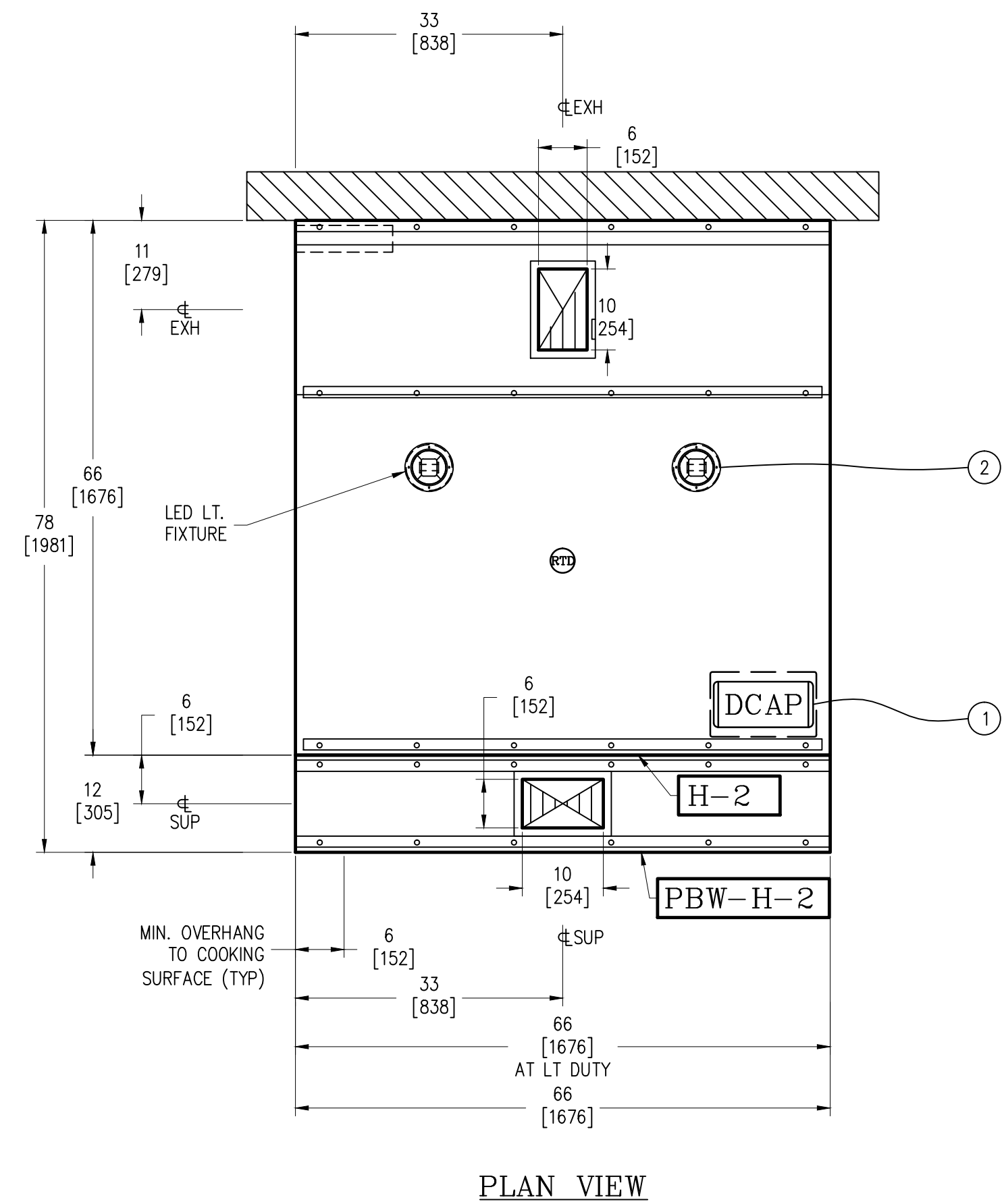
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LIGHTING NOTE	VENTILATOR NOTES (NON-WATER WASH)	FIRE PROTECTION SYSTEM NOTES BY OTHERS
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PBW PLENUM FEATURES	VENTILATOR WIRING NOTES (NON-WATER WASH)	
* REMOVABLE S/S PERFORATED PANEL(S) * ALL EXPOSED SURFACES ARE STAINLESS STEEL	① (3) WIRES AND GROUND, FOR DCA CONTROL, IN FLEXIBLE CONDUIT, EXTENDING 6" BEYOND END OF VENTILATOR BY GAYLORD. WIRED TO SUPPLY VOLTAGE AND FAN ON/OFF SWITCH BY ELECTRICAL CONTRACTOR. * LIGHT FIXTURES, VAPOR PROOF, U.L. LISTED, * FURNISHED, INSTALLED AND WIRED BY GAYLORD. ② (2) WIRES AND GROUND, FOR LIGHT(S), TO J-BOX ON TOP OF VENTILATOR BY ELECTRICAL CONTRACTOR. WIRED TO SUPPLY VOLTAGE BY ELECTRICAL CONTRACTOR.	



HOOD INFORMATION												
ITEM NO.	MODEL	MAXIMUM SIZE			AIR FLOW REQUIREMENTS							APPROX. WEIGHT (LBS)
		L (in)	D (in)	H (in)	S.P. TEST PORT ("W.G.)	DUCT COLLAR			SIZE			
						DUCT TYPE	QTY	DUCT S.P. ("W.G.)	CFM (EACH)	L (in)	D (in)	
H-2	EL	66.000	66.000	36.000	N/A	EXHAUST	1	0.37	605	6	10	467
PBW-H-2	PBW	66.000	12.000	10.500		SUPPLY	1	0.11	363	10	6	83

TOTAL HOOD S.P.: 0.37 APPROX. TOTAL WEIGHT: 550
TOTAL EXHAUST: 605
TOTAL SUPPLY: 363

REV	DRWN BY	DATE	REVISIONS	CHECKED BY
00	JHA	2021-08-05	INITIAL DRAWING	

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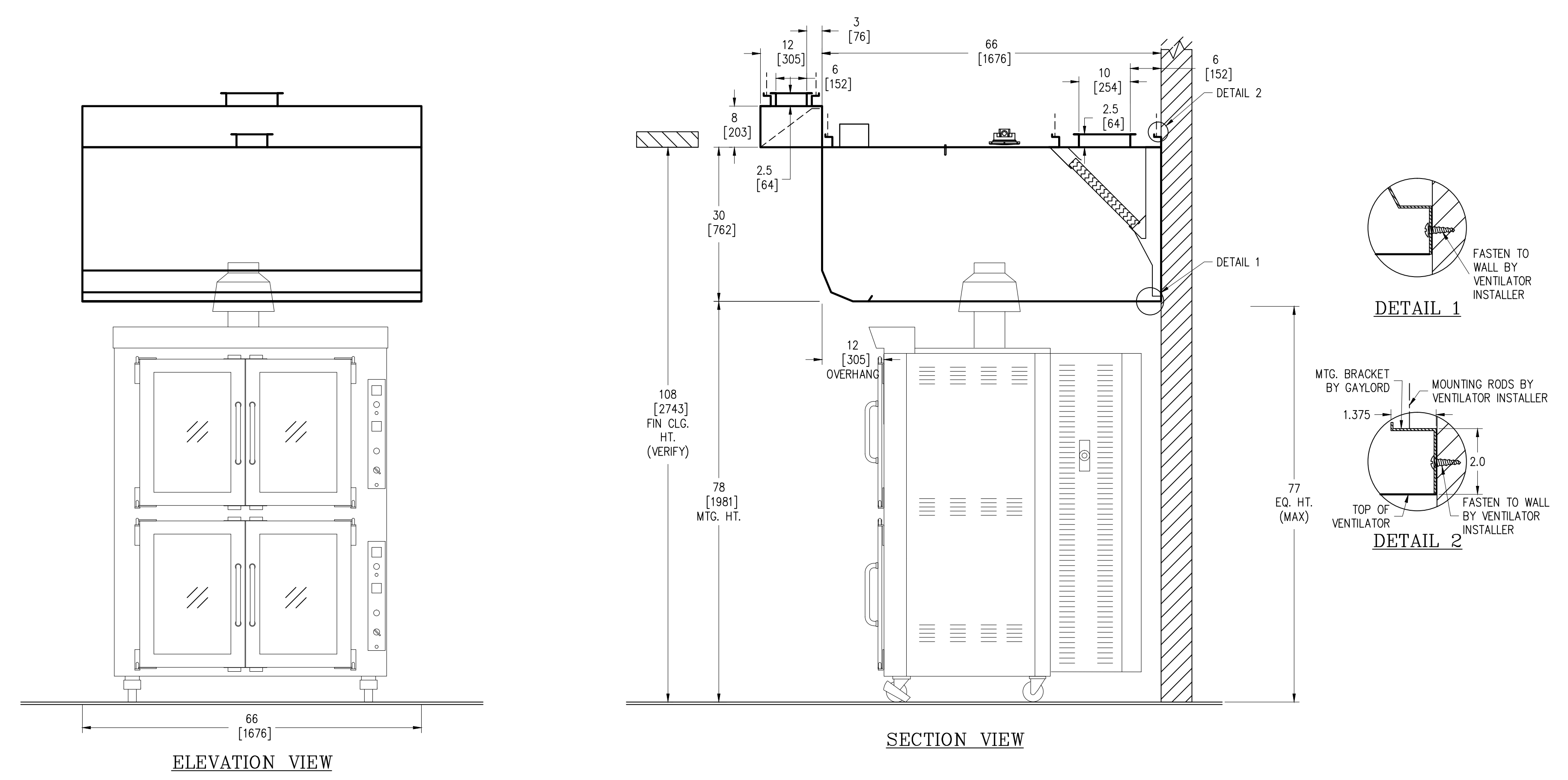
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PBW	PBW-H-2	21062904
EL-ND-XGS-DCA-300-66	H-2	21062903
MODEL #	ITEM #	WORK ORDER #
DRAWN BY: cmb	CHECKED BY: QDR	QUOTE VERSION #: 00
SAYERS FOOD LIMITED APSLEY, ON		
PRELIMINARY ENGINEERING		
PROJECT NO.: 21-0629	DATE: 2021-08-04	REV: 00 SHEET NO.: 03.0



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DIMENSION TOLERANCE ± 1/4" (6mm)

PBW	PBW-H-2	21062904
EL-ND-XGS-DCA-300-66	H-2	21062903
MODEL #	ITEM #	WORK ORDER #

DRAWN BY: cmb	CHECKED BY: QDR	QUOTE VERSION #: 00
SAYERS FOOD LIMITED APSLEY, ON PRELIMINARY ENGINEERING		
PROJECT NO.: 21-0629	DATE: 2021-08-04	REV.: 00
		SHEET NO.: 04.0

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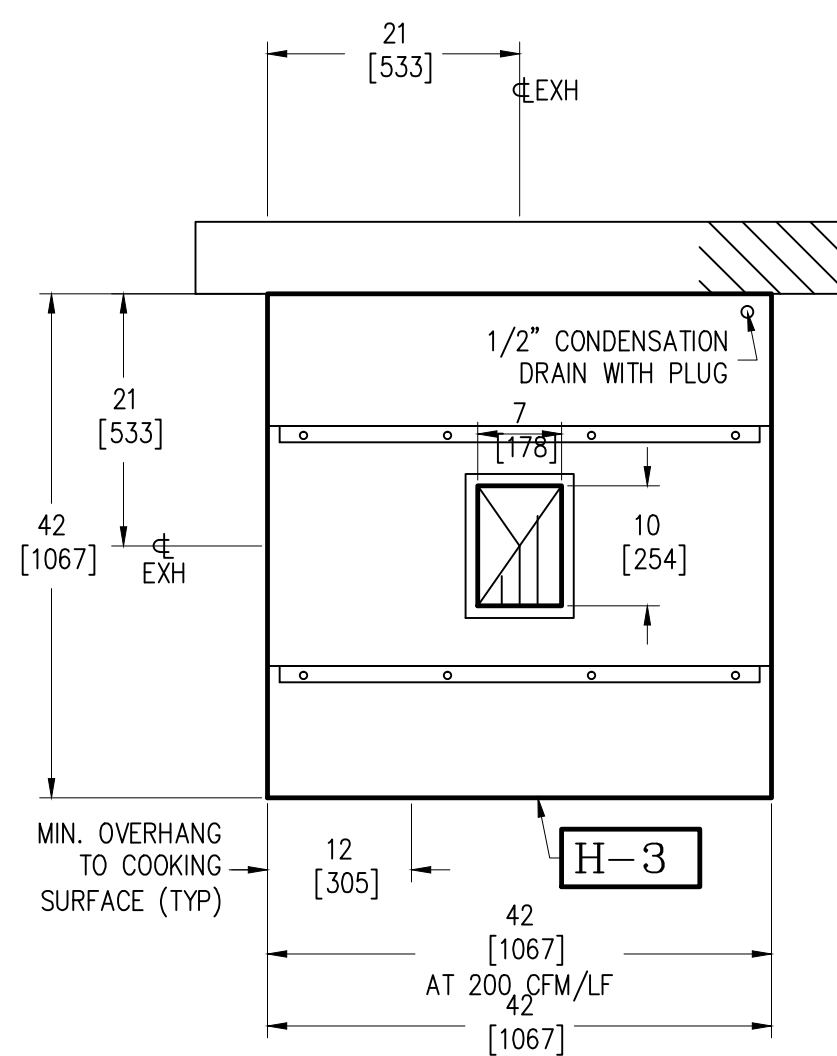
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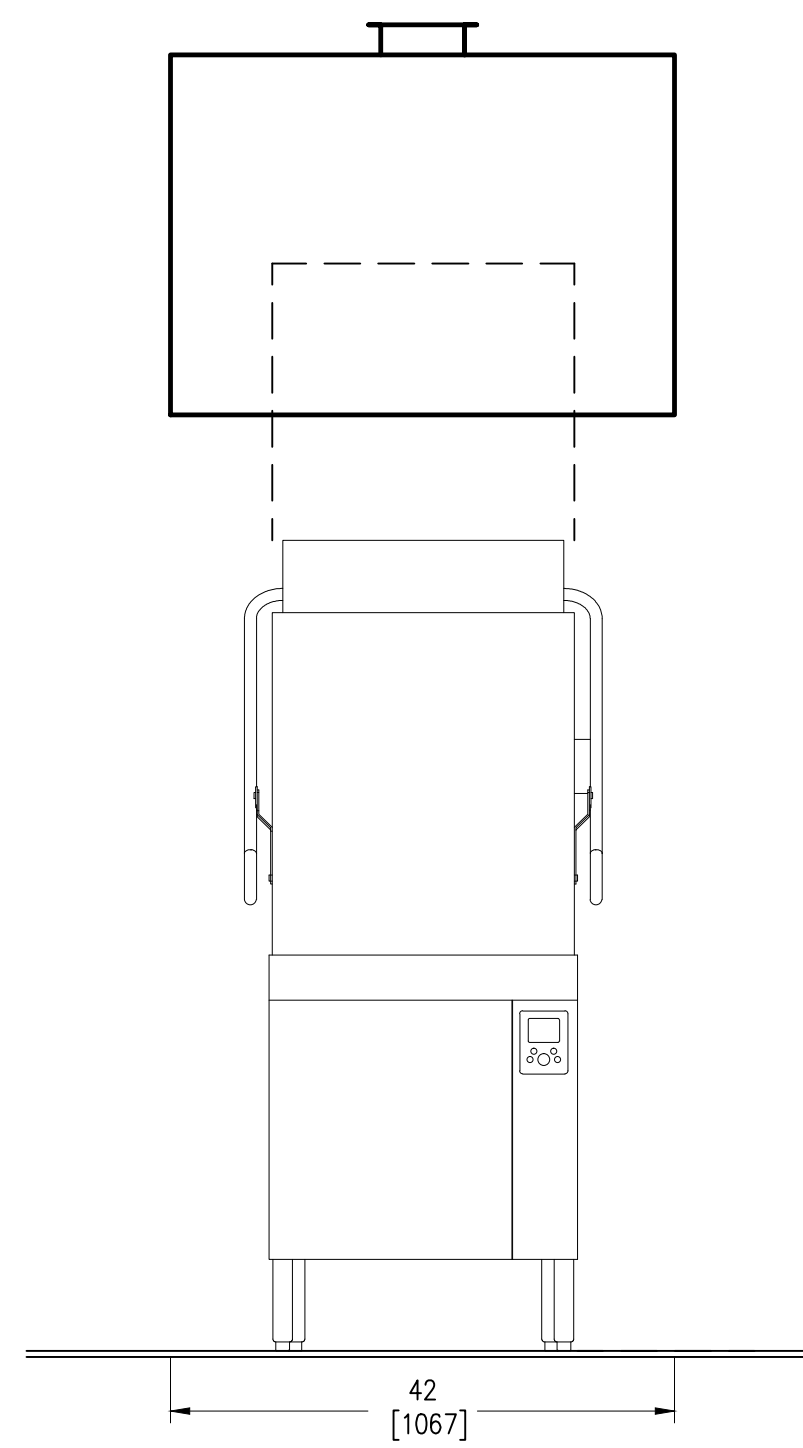
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PLAN VIEW

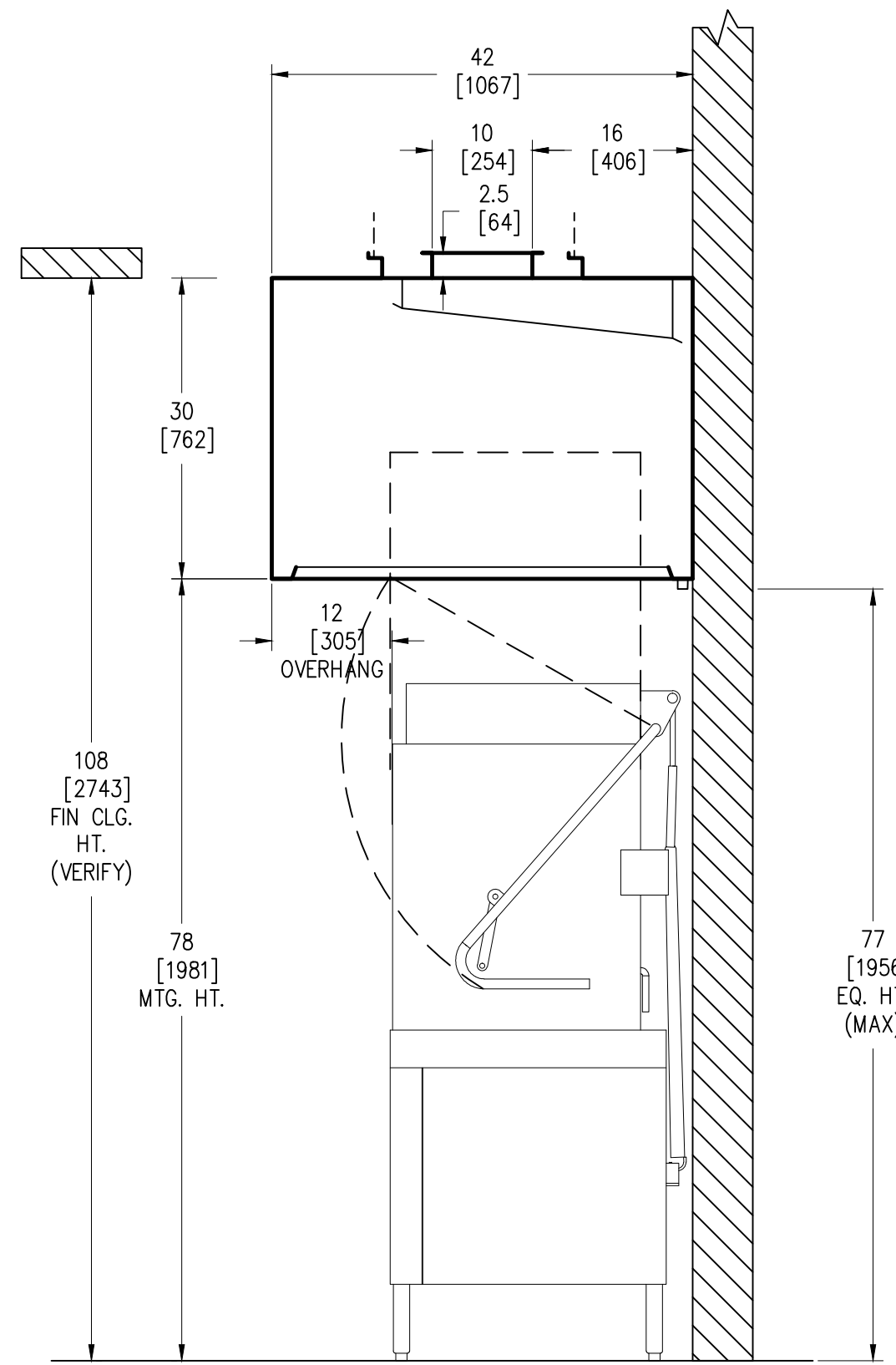
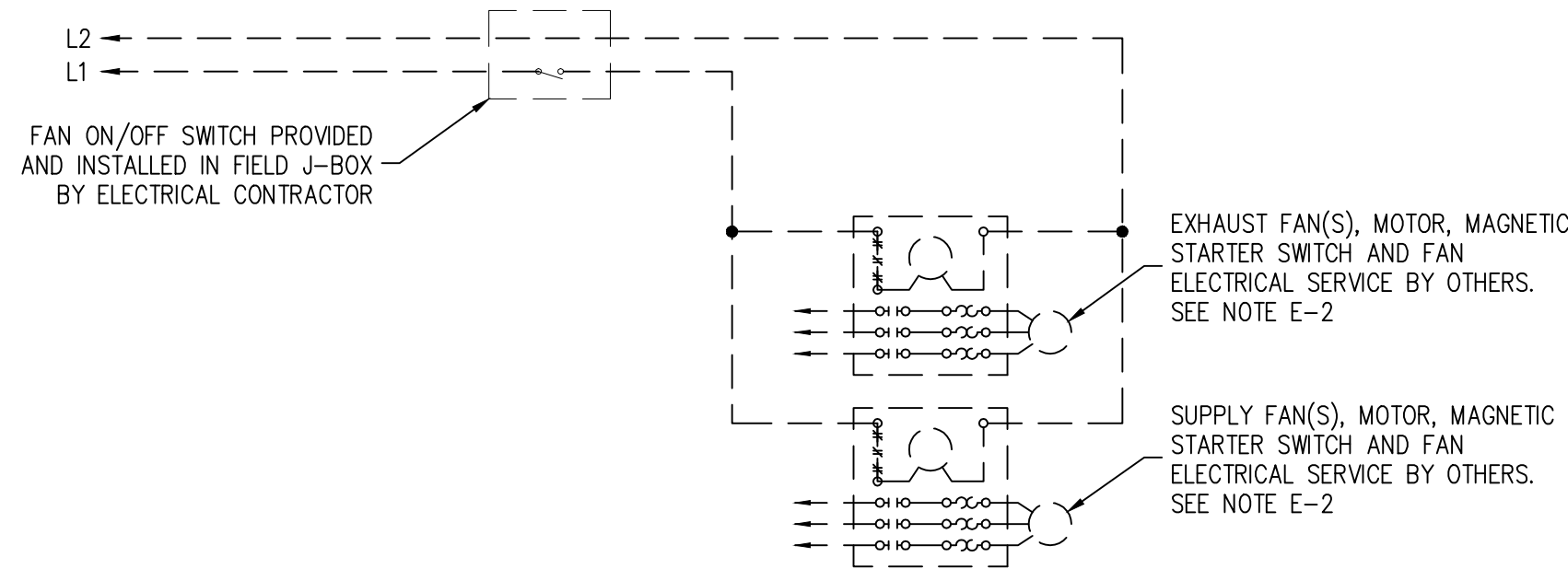


ELEVATION VIEW

WIRING NOTES
 E-1) ALL EXTERNAL CONTROL WIRING SHALL BE 12 GAUGE MINIMUM OR AS PER APPLICABLE CODES.
 E-2) THE HOLDING COILS WITHIN THE MAGNETIC STARTERS MUST MATCH THE SUPPLY VOLTAGE. MAGNETIC STARTERS ARE SUPPLIED BY OTHERS.

--- FIELD WIRING BY OTHERS
 — WIRING BY GAYLORD

SUPPLY VOLTAGE
 [x] 120V
 [] 220V
 [] 50Hz
 [x] 60Hz



SECTION VIEW

HOOD INFORMATION												
ITEM NO.	MODEL	MAXIMUM SIZE			AIR FLOW REQUIREMENTS						APPROX. WEIGHT (LBS)	
		L (in)	D (in)	H (in)	S.P. TEST PORT ("W.G.)	DUCT TYPE	QTY	DUCT S.P. ("W.G.)	CFM (EACH)	SIZE		
H-3	VH2	42.000	42.000	32.500	0.00	EXHAUST	1	0.25	700	7	10	158
TOTAL HOOD S.P.: 0.25										APPROX. TOTAL WEIGHT: 158		
TOTAL EXHAUST: 700												
TOTAL SUPPLY: N/A												

VENTILATOR NOTES (NON-WATER WASH)

A) VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT AND LOCATION IN RELATION TO VENTILATOR PRIOR TO FABRICATION.

B) FRONT AND REAR MOUNTING BRACKETS HAVE Ø.625" HOLES. BRACKETS TO BE SUPPORTED WITHIN 12" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.

C) INTERIOR MOUNTING BRACKET(S) TO BE SUPPORTED WITHIN 36" OF EACH END OF EACH SECTION, WITH A MAXIMUM SPAN OF 72" BETWEEN SUPPORTS.

VERIFY EXHAUST & SUPPLY FANS

A) VERIFY IF THIS HOOD IS EXHAUSTED ON ITS OWN EXHAUST FAN OR IS IT EXHAUSTED ON A COMMON EXHAUST FAN SHARED WITH OTHER HOODS.

B) VERIFY NUMBER OF SUPPLY (MAKE-UP AIR) FANS.

DIMENSION TOLERANCE ± 1/4" (6mm)		VH2-W-42	H-3	21062905
MODEL #		ITEM #		WORK ORDER #
DRAWN BY: cmb	CHECKED BY: QDR	QUOTE VERSION #: 00		
SAYERS FOOD LIMITED APSLEY, ON				
PRELIMINARY ENGINEERING				
PROJECT NO.: 21-0629	DATE: 2021-08-04	REV: 00	SHEET NO.: 05.0	

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REV	DRWN BY	DATE	REVISIONS	CHECKED BY				

EQUIPMENT NO.			UH-01		UH-02		FFH-01		AC-01		AC-02		AC-03					
Make			OAS		OAS		OCA		Berner		Berner		Berner					
Model			OAS03008AM		OAS03008AM		OCA08038		ALC08-1060EB056		ALC08-1060EB056		IDC12-3096EX					
Size																		
Maximum Air Flow Rate	cfm	L/s	510.0	241	510.0	241	500.0	236	1682.0	794	1682.0	794	4443.0	2,097		--		--
Air Pressure Drop	In H2O	Pa		--		--		--		--		--		--		--		--
HEATING CAPACITY	MBH	kW	10.2	3.0	10.2	3.0	27.3	8.0	19.1	5.6	19.1	5.6	61.5	18.0		--		--
Entering Water Temperature	°F	°C		--		--		--		--		--		--		--		--
Water Flow Rate	USgpm	L/min		--		--		--		--		--		--		--		--
Water Pressure Drop	ft H2O	kPa		--		--		--		--		--		--		--		--
COOLING CAPACITY	MBH	kW		--		--		--		--		--		--		--		--
Entering Air Temperature (db)	°F	°C		--		--		--		--		--		--		--		--
Entering Air Temperature (wb)	°F	°C		--		--		--		--		--		--		--		--
Leaving Air Temperature (db)	°F	°C		--		--		--		--		--		--		--		--
Leaving Air Temperature (wb)	°F	°C		--		--		--		--		--		--		--		--
Entering Water Temperature	°F	°C		--		--		--		--		--		--		--		--
Water Flow Rate	USgpm	L/min		--		--		--		--		--		--		--		--
Water Pressure Drop	ft H2O	kPa		--		--		--		--		--		--		--		--
Motor	hp	kW	0.03	0.02	0.03	0.02	0.07	0.05	0.20	0.15	0.20	0.15	3@1/2	3@0.37		--		--
REMARKS																		
EQUIPMENT NO.																		
Make																		
Model																		
Size																		
Maximum Air Flow Rate	cfm	L/s		--		--		--		--		--		--		--		--
Air Pressure Drop	In H2O	Pa		--		--		--		--		--		--		--		--
HEATING CAPACITY	MBH	kW		--		--		--		--		--		--		--		--
Entering Water Temperature	°F	°C		--		--		--		--		--		--		--		--
Water Flow Rate	USgpm	L/min		--		--		--		--		--		--		--		--
Water Pressure Drop	ft H2O	kPa		--		--		--		--		--		--		--		--
COOLING CAPACITY	MBH	kW		--		--		--		--		--		--		--		--
Entering Air Temperature (db)	°F	°C		--		--		--		--		--		--		--		--
Entering Air Temperature (wb)	°F	°C		--		--		--		--		--		--		--		--
Leaving Air Temperature (db)	°F	°C		--		--		--		--		--		--		--		--
Leaving Air Temperature (wb)	°F	°C		--		--		--		--		--		--		--		--
Entering Water Temperature	°F	°C		--		--		--		--		--		--		--		--
Water Flow Rate	USgpm	L/min		--		--		--		--		--		--		--		--
Water Pressure Drop	ft H2O	kPa		--		--		--		--		--		--		--		--
Motor	hp	kW		--		--		--		--		--		--		--		--
REMARKS																		

EQUIPMENT NO.			EF-L02-01	EF-L03-01	EF-L03-02	EF-L03-03	EF-L03-04	TF-L02-01	EF-L02-02			
System			Sanitary Exhaust	Sanitary Exhaust	Kitchen Exhaust	Kitchen Exhaust	Kitchen Exhaust	Transfer Air	General Exhaust			
Location			L2 Roof	L3 Roof	L3 Roof	L3 Roof	L3 Roof	L2 Electrical Room	L2 Roof			
Service			Washroom	Washroom	Kitchen	Kitchen	Kitchen	Electrical Room	Loading & Storage			
Airflow Rate	cfm	L/s	155 73	250 118	605 286	700 330	840 396	155 73	300 142	--		
External Static Pressure	In H2O	Pa	0.50 124	0.50 124	0.75 187	0.75 187	1.0 249	0.25 62	0.25 62	--		
Total Static Pressure	In H2O	Pa	--	--	--	--	--	--	--	--		
Brake	hp	kW	--	--	--	--	--	--	--	--		
Motor	hp	kW	0.17 0.12	0.25 0.19	0.50 0.37	0.50 0.37	0.20 0.15	--	0.25 0.19	--		
SOUND DATA												
2nd Band	Inlet	Outlet	75	77	77	84	79	85	79	86	55	77
3rd Band	Inlet	Outlet	78	79	75	74	77	77	80	81	58	78
4th Band	Inlet	Outlet	66	68	67	74	71	77	77	80	57	67
5th Band	Inlet	Outlet	60	62	65	68	68	71	72	76	53	62
Make			Cook	Cook	Cook	Cook	Cook	Cook	Cook	Cook		
Model			60C2B	70C3B	80CPS	80CPS	80CPS	80CPS	GN-168	ACE-B		
Type			Downblast Centrifugal	Downblast Centrifugal	Flat Blade Centrifugal Blower	Flat Blade Centrifugal Blower	Flat Blade Centrifugal Blower	Inline Fan	Downblast Centrifugal			
Size												
RPM			1725	1725	1725	1725	1725		1623			
Variable Inlet Vanes	Yes/No	No										
Variable Frequency Drive	Yes/No	No										
Fan Efficiency	%											
Remarks												

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REVISIONS AND ISSUES

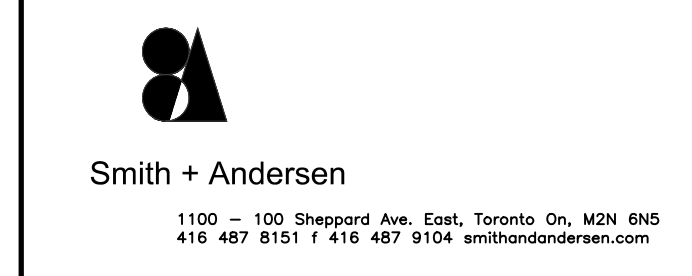
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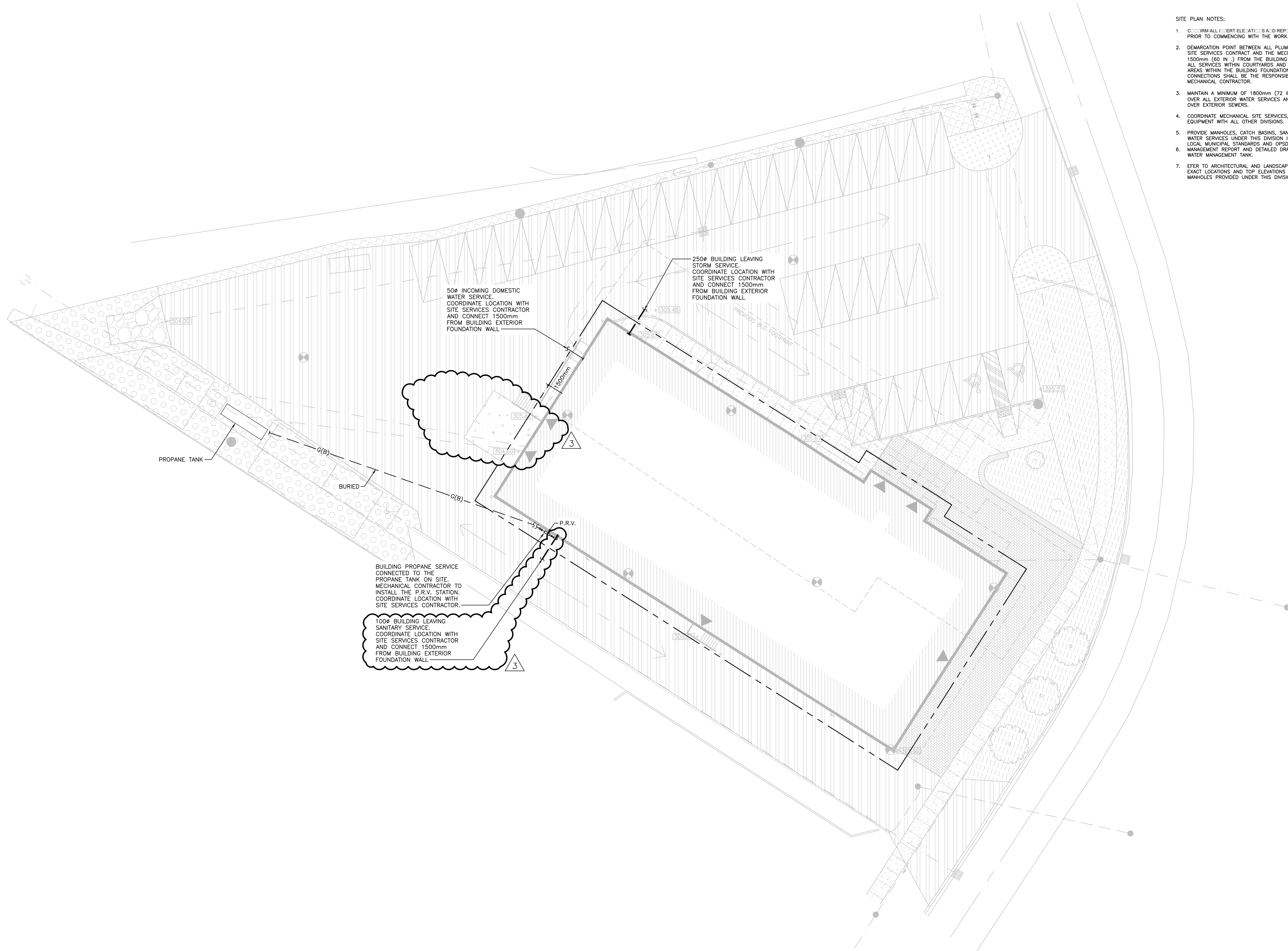


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- READ FLOOR PLANS IN CONJUNCTION WITH SCHEMATICS. ASSUME INFORMATION SHOWN ON FLOOR PLANS TO BE APPLICABLE TO THE RELATED SYSTEM SCHEMATIC AND VICE-VERSA TO PROVIDE A COMPLETE AND OPERATIONAL SYSTEM.
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- REFER TO THE STANDARD DETAILS AND DETAIL SHEETS FOR ADDITIONAL INFORMATION.

SITE PLAN NOTES:

- CONFIRM ALL ELEVATIONS AND REPORT ANY DISCREPANCIES PRIOR TO COMMENCING WITH THE WORK.
- DEMARCATON POINT BETWEEN ALL PLUMBING AND DRAINAGE SITE SERVICES CONTRACT AND THE MECHANICAL CONTRACT IS 1500mm (60 IN.) FROM THE BUILDING PERIMETER. PROVIDE ALL SERVICES WITHIN COURTYARDS AND SOODED OR PAVED AREAS WITHIN THE BUILDING FOUNDATION WALL. ALL FINAL CONNECTIONS SHALL BE THE RESPONSIBILITY OF THE MECHANICAL CONTRACTOR.
- MAINTAIN A MINIMUM OF 1800mm (72 IN.) OF GROUND COVER OVER ALL EXTERIOR WATER SERVICES AND 1200MM (48 IN.) OVER EXTERIOR SEWERS.
- COORDINATE MECHANICAL SITE SERVICES, PIPING, AND EQUIPMENT WITH ALL OTHER DIVISIONS.
- PROVIDE MANHOLES, CATCH BASINS, SANITARY SEWERS AND WATER SERVICES UNDER THIS DIVISION IN ACCORDANCE WITH LOCAL MUNICIPAL STANDARDS AND OSD SERIES STANDARDS. MANAGEMENT REPORT AND DETAILED DRAWING OF THE STORM WATER MANAGEMENT TANK.
- REFER TO ARCHITECTURAL AND LANDSCAPE DRAWINGS FOR THE EXACT LOCATIONS AND TOP ELEVATIONS OF CATCHBASINS AND MANHOLES PROVIDED UNDER THIS DIVISION.



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NORTH ARROW	SEAL
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PROJECT TITLE
**NEW SAYERS FOOD STORE
 BURLEIGH STREET, APSLEY**

DRAWING TITLE
SITE PLAN MECHANICAL

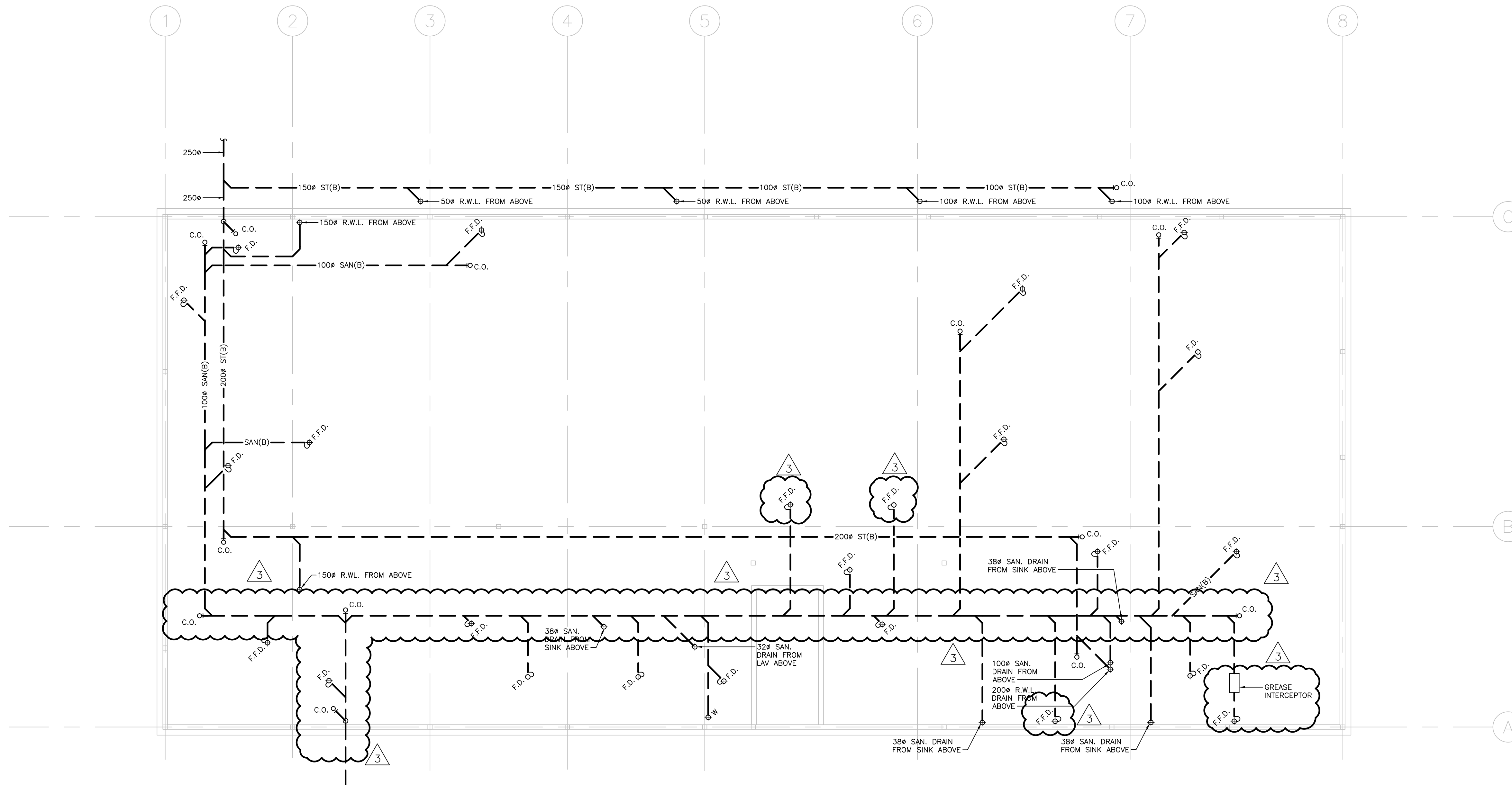
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DATE
JUNE 16, 2021

PROJECT NUMBER
21076

DRAWING NUMBER

M100



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PLUMBING AND DRAINAGE NOTES:

- PROVIDE MINIMUM 75mm (3 IN.) FOR UNDER GROUND SANITARY DRAINAGE UNLESS INDICATED OTHERWISE.
- PROVIDE APPROVED BACK FLOW PREVENTION FOR ALL TRAP PRIMER SYSTEMS.
- PROVIDE MINIMUM 100mm (4 IN.) FOR UNDER GROUND DRAINAGE UNLESS INDICATED OTHERWISE.
- PROVIDE MINIMUM 19mm (3/4 IN.) DOMESTIC COLD WATER AND DOMESTIC HOT WATER PIPES UNLESS INDICATED OTHERWISE.
- INSTALL ALL PIPING OVERHEAD, TIGHT TO UNDERSIDE OF THE STRUCTURE WITH SUFFICIENT ROOM FOR INSULATION UNLESS INDICATED OTHERWISE. ROUTE PIPING WITHIN STRUCTURAL STEEL STRATA OR THROUGH CONCRETE BEAMS WHERE PRACTICAL.
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- PROVIDE COMPLETE VENTING SYSTEMS IN ACCORDANCE WITH THE PLUMBING OR BUILDING CODE.
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NORTH ARROW SEAL

PROJECT TITLE

NEW SAYERS FOOD STORE
 BURLEIGH STREET, APSLEY

DRAWING TITLE

FOUNDATION PLAN
 PLUMBING AND DRAINAGE

SCALE

1:100

DATE

JUNE 16, 2021

PROJECT NUMBER

21076

DRAWING NUMBER

M300

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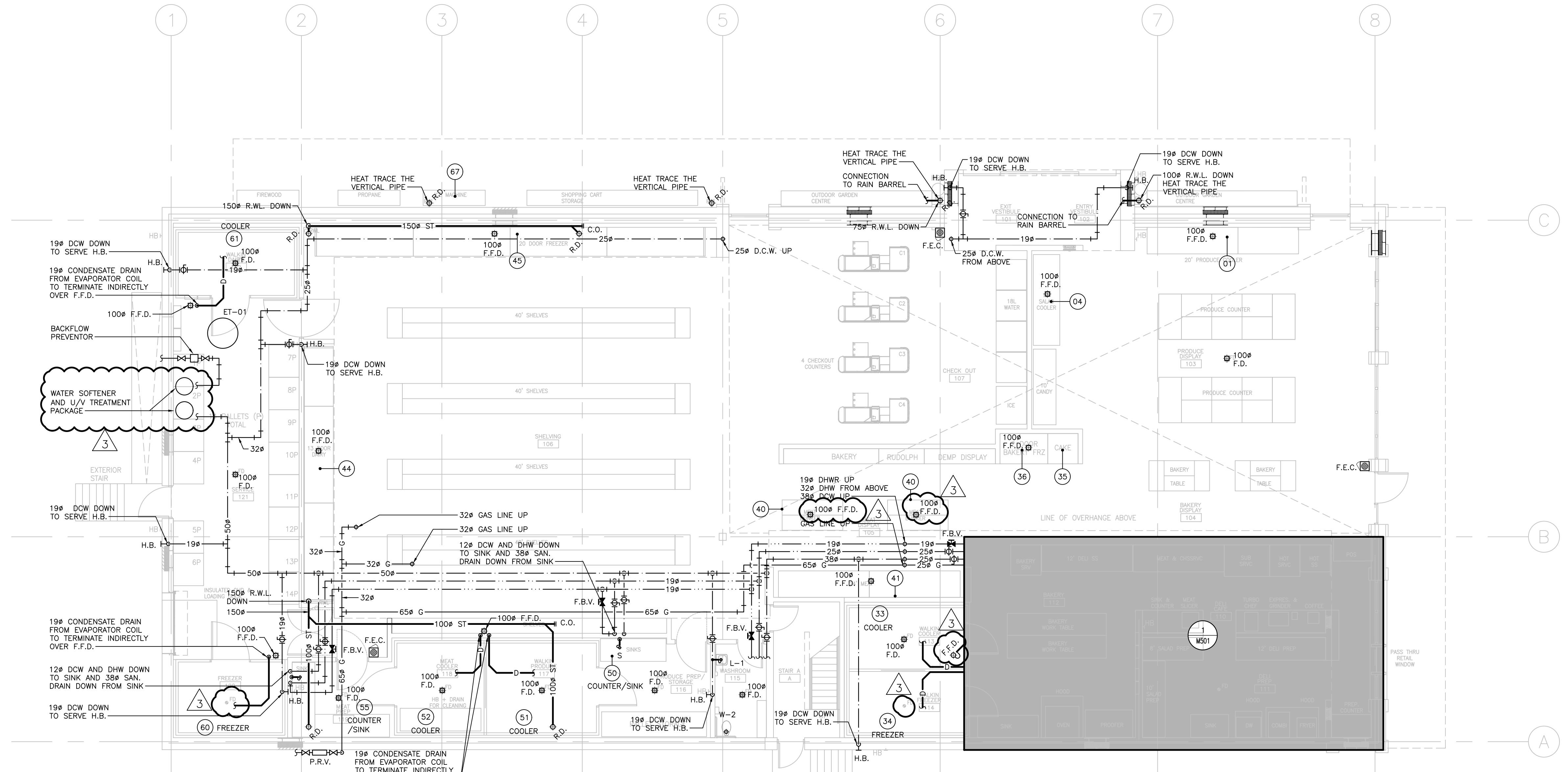
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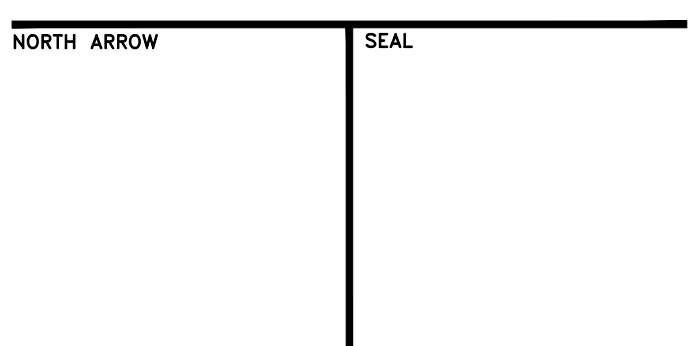


KITCHEN EQUIPMENT SCHEDULE									
ITEM No.	EQUIPMENT CATEGORY	COLD WATER SIZE (mm)	HOT WATER SIZE (mm)	FILTERED H2O	DIRECT DRAIN SIZE (mm)	INDIRECT DRAIN SIZE (mm)	INDIRECT DRAIN ROUGH-IN	GAS SIZE (mm)	MBTU/H
01	12' PRODUCE COOLER	--	--	--	--	38ø	FFD	--	--
04	12' SALAD COOLER	--	--	--	--	38ø	FFD	--	--
33	COOLER	--	--	--	--	19ø	FFD	--	3
34	WALK-IN FREEZER	--	--	--	--	19ø	FFD	--	--
35	CAKE	--	--	--	19ø	38ø	FFD	--	--
36	2 DOOR BAKERY FREEZER	--	--	--	--	38ø	FFD	--	--
40	MEAT BUNKER	--	--	--	--	38ø	FFD	--	--
41	24' MEAT SHELF	--	--	--	--	38ø	FFD	--	--
44	5 DOOR DAIRY SHELVING	--	--	--	--	38ø	FFD	--	--
44	3 DOOR DAIRY SHELVING	--	--	--	--	38ø	FFD	--	--

KITCHEN EQUIPMENT SCHEDULE									
ITEM No.	EQUIPMENT CATEGORY	COLD WATER SIZE (mm)	HOT WATER SIZE (mm)	FILTERED H2O	DIRECT DRAIN SIZE (mm)	INDIRECT DRAIN SIZE (mm)	INDIRECT DRAIN ROUGH-IN	GAS SIZE (mm)	MBTU/H
45	5 DOOR FREEZER SHELVING	--	--	--	--	38ø	FFD	--	--
47	ICE MACHINE	12ø	--	--	19ø	--	--	--	--
50	COUNTER/SINK	12ø	12ø	--	38ø	--	--	19ø	3
51	COOLER	--	--	--	--	19ø	FFD	--	--
52	COOLER	--	--	--	--	19ø	FFD	--	--
55	COUNTER/SINK	12ø	12ø	--	38ø	--	--	19ø	3
60	FREEZER	--	--	--	--	19ø	FFD	--	--
61	COOLER	--	--	--	--	19ø	FFD	--	--
67	ICE MACHINE	12ø	--	--	19ø	--	--	19ø	3

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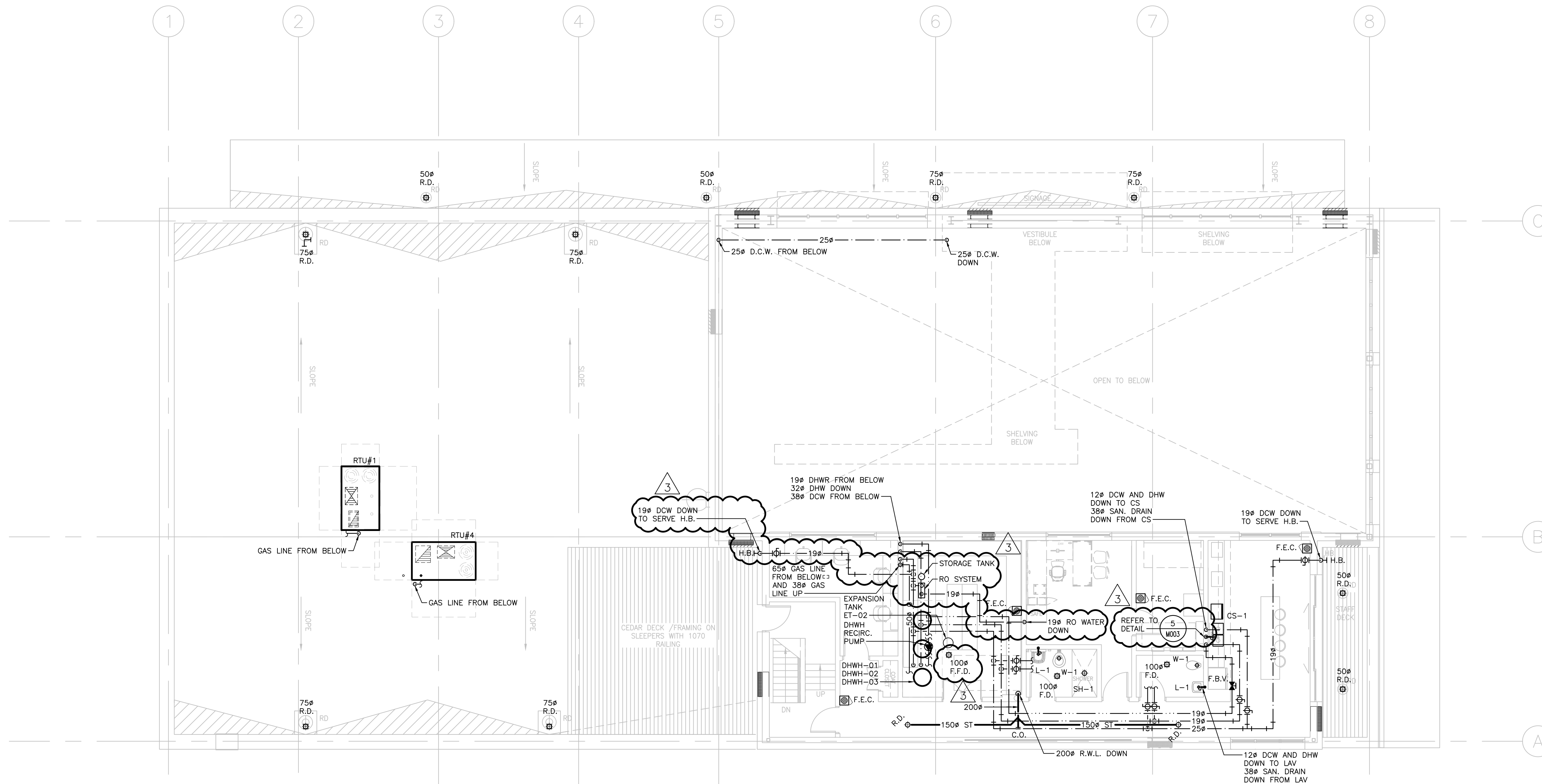
PROJECT TITLE
**NEW SAYERS FOOD STORE
 BURLEIGH STREET, APSLEY**

DRAWING TITLE
**GROUND FLOOR PLAN
 PLUMBING AND DRAINAGE**

SCALE
 1:100
 DATE
JUNE 16, 2021

PROJECT NUMBER
21076
 DRAWING NUMBER

M301



GENERAL NOTES:

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NORTH ARROW SEAL

PROJECT TITLE

NEW SAYERS FOOD STORE
 BURLIEGH STREET, APSLEY

DRAWING TITLE

SECOND FLOOR PLAN
 PLUMBING AND DRAINAGE

SCALE

1:100

DATE

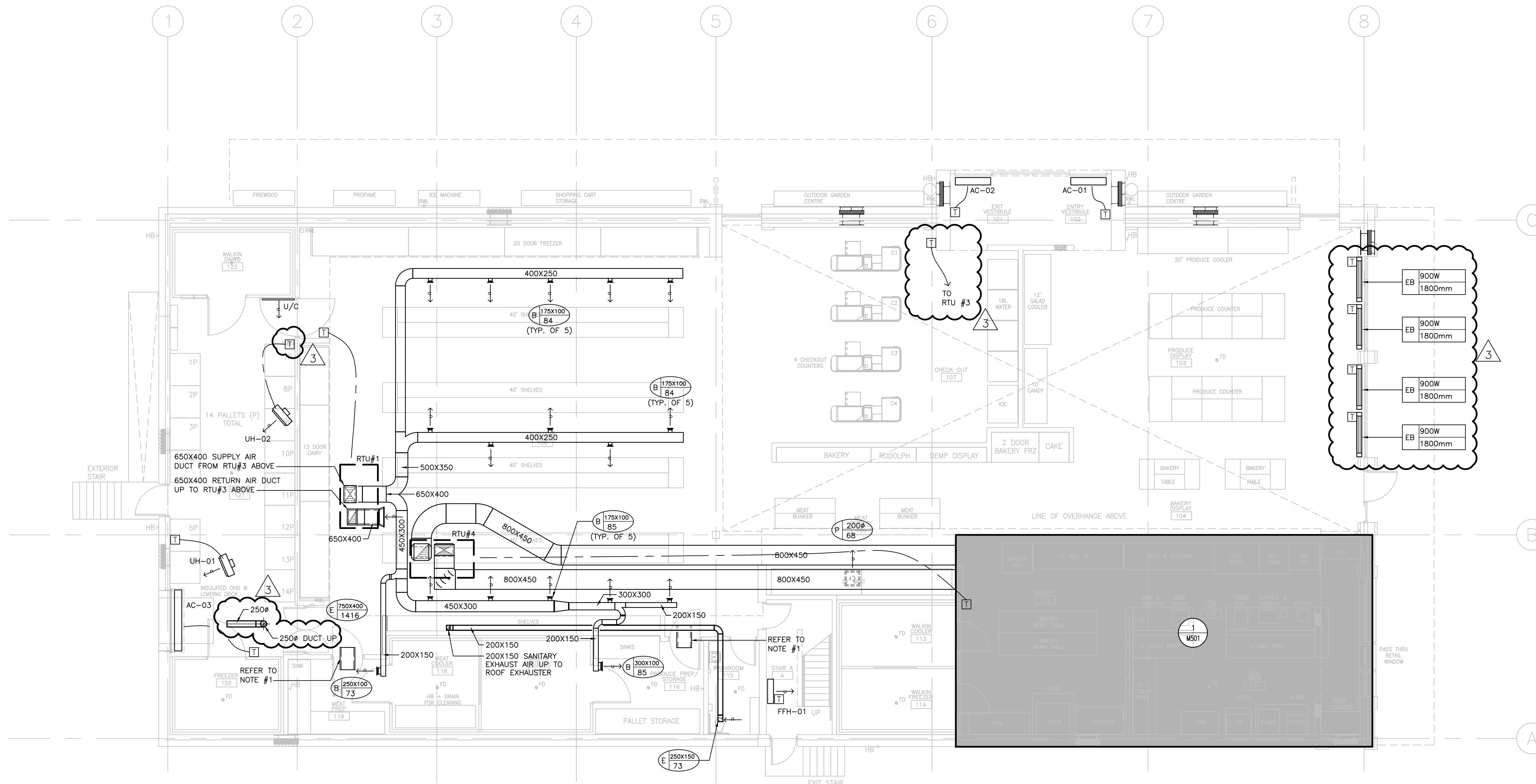
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PROJECT NUMBER

21076

DRAWING NUMBER

M302



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HVAC NOTES:

- REFER TO ARCHITECTURAL REFLECTED CEILING PLANS FOR EXACT LOCATIONS OF GRILLES AND DIFFUSERS. REQUEST CLARIFICATION FOR ANY DIFFUSER OR GRILLE WITH MORE THAN A 600MM (24 IN.) DISCREPANCY IN LOCATION.
- TEMPERATURE SENSORS ARE LOCATED TO AID IN PRICING ONLY AND ALL REQUIRED SENSORS MAY NOT BE SHOWN (REFER TO SPECIFICATIONS). COORDINATE FINAL LOCATION WITH THE ARCHITECT WITHIN 1000MM (40 IN.) OF LOCATION SHOWN. REVIEW ALL RELOCATIONS OUTSIDE OF THIS RANGE WITH THE CONSULTANT.
- INSTALL TEMPERATURE SENSORS AT NOMINALLY 1200MM (48 IN.) ABOVE THE FINISHED FLOOR UNLESS INDICATED OTHERWISE.
- PROVIDE DIFFUSER DUCT RUN-OUTS THE SAME SIZE AS THE DIFFUSER INLETS UNLESS INDICATED OTHERWISE.
- MAINTAIN A MINIMUM OF 2400MM (96 IN.) CLEARANCE TO THE UNDERSIDE OF PIPES, DUCTS, CONDUITS, SUSPENDED EQUIPMENT, ETC. THROUGHOUT ACCESS ROUTES IN MECHANICAL ROOMS.
- INSTALL ALL PIPING OVERHEAD, TIGHT TO UNDERSIDE OF THE STRUCTURE WITH SUFFICIENT ROOM FOR INSULATION UNLESS INDICATED OTHERWISE. ROUTE PIPING WITHIN STRUCTURAL STEEL STRAITS OR THROUGH CONCRETE BEAMS WHERE PRACTICAL.
- VERIFY STRUCTURAL INTEGRITY OF ALL TEMPORARY AND PERMANENT OPENINGS. PROVIDE ADDITIONAL FRAMING TO ENSURE STRUCTURAL INTEGRITY AS REQUIRED. PROVIDE ALL OPEN ENDED DUCTWORK COMPLETE WITH WIRE MESH.
- PROVIDE 600X400X1200 (WXHXL) INTERNAL ACOUSTIC INSULATED ELBOW OR STRAIGHT TRANSFER DUCTS UNLESS INDICATED OTHERWISE. TRANSFER AIR DUCTS IN LIEU OF SILENCERS ARE NOT PERMITTED.

DRAWING NOTE:

- PROVIDE 600X400X1200 (WXHXL) INTERNAL ACOUSTIC INSULATED ELBOW OR STRAIGHT TRANSFER DUCTS UNLESS INDICATED OTHERWISE. TRANSFER AIR DUCTS IN LIEU OF SILENCERS ARE NOT PERMITTED.

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NORTH ARROW SEAL

PROJECT TITLE

NEW SAYERS FOOD STORE
 BURLEIGH STREET, APSLEY

DRAWING TITLE

GROUND FLOOR PLAN HVAC

SCALE

1:100

DATE

JUNE 16, 2021

PROJECT NUMBER

21076

DRAWING NUMBER

M401

Contractor must check and verify all dimensions on the job, and report any discrepancies to the Architect before proceeding with the work. Do not scale this drawing.

REV	DESCRIPTION	DATE	BY
1	ISSUED FOR TENDER	2021.08.25	
2	ISSUED FOR PERMIT	2021.09.09	
3	ISSUED FOR ADDENDUM #1	2021.09.15	
4			
5			
6			
7			
8			

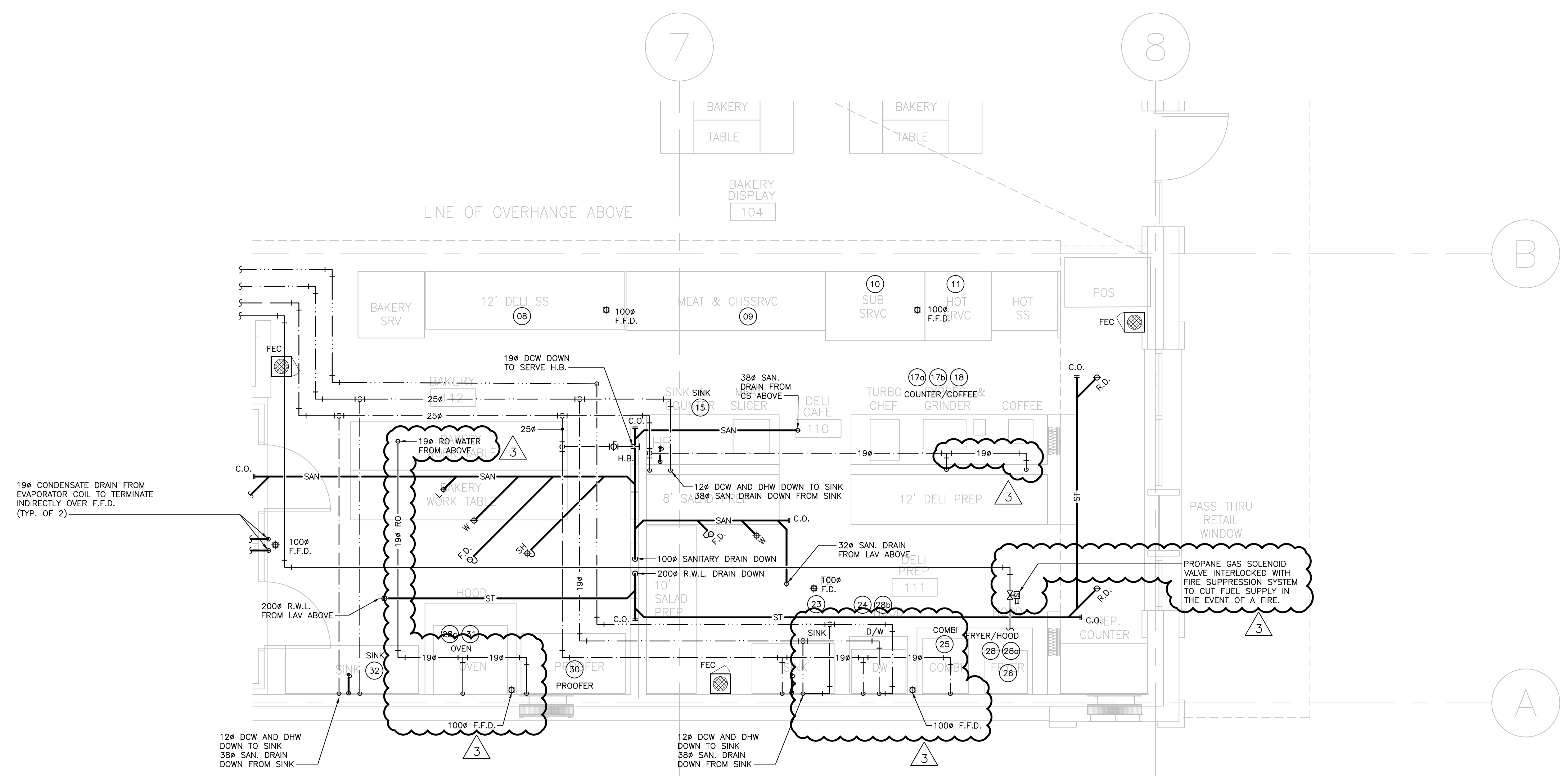
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TRITON ENGINEERING SERVICES LTD
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BLACKWELL
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 MECHANICAL AND ELECTRICAL ENGINEERS
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KITCHEN EQUIPMENT SCHEDULE									
ITEM No.	EQUIPMENT CATEGORY	COLD WATER SIZE (mm)	HOT WATER SIZE (mm)	FILTERED H2O	DIRECT DRAIN SIZE (mm)	INDIRECT DRAIN SIZE (mm)	INDIRECT DRAIN ROUGH-IN	GAS SIZE (mm)	MBTU/H
08	12' DELI SELF SERVE	--	--	--	--	38#	FFD	--	--
09	MEAT AND CHEESE	--	--	--	--	38#	FFD	--	--
10	SUB SERV	--	--	--	--	38#(x2)	FFD	--	--
11	HOT SRVC	--	--	--	--	38#(x2)	FFD	--	--
15	MEAT SLICER COUNTER/SINK	12#	12#	--	38#	--	--	--	--
17	ESPRESSO MACHINE	12#	--	--	25#	--	--	--	--
18	COFFEE MAKER	6#	--	--	--	--	--	--	--
23	SINK	12#	12#	--	38#	--	FFD	--	--
24	DISHWAHER	19#	19#	19#	--	16#	FFD	--	--
25	COMBI	19#	--	--	--	50#	FFD	19#	--
26	FRYER	--	--	--	--	--	FFD	19#	140
30	PROOFER	12#	--	--	--	19#	FFD	--	--
31	OVEN	6 NPT	--	YES	--	--	--	--	--
32	COUNTER/SINK	12#	12#	--	38#	--	--	--	--

KITCHEN EQUIPMENT SCHEDULE				
ITEM No.	EQUIPMENT CATEGORY	DUCT CONNECTION	EXHAUST FLOW (CFM)	PRESSURE DROP
28	EXHAUST HOOD	50mm	1,000	--

- GENERAL NOTES:**
- DO NOT SCALE DRAWINGS. THE LOCATIONS OF ALL ITEMS SHOWN ON THE DRAWINGS OR SPECIFIED THAT ARE NOT DEFINITELY FIXED BY DIMENSIONS ARE APPROXIMATE. DETERMINE THE EXACT LOCATIONS NECESSARY TO SECURE THE BEST CONDITIONS AND RESULTS BASED ON SITE CONDITIONS. REVIEW ALL REVISIONS WITH THE CONSULTANT.
 - READ FLOOR PLANS IN CONJUNCTION WITH SCHEMATICS. ASSUME INFORMATION SHOWN ON FLOOR PLANS TO BE APPLICABLE TO THE RELATED SYSTEM SCHEMATIC AND VICE-VERSA TO PROVIDE A COMPLETE AND OPERATIONAL SYSTEM.
 - VERIFY STRUCTURAL INTEGRITY OF ALL TEMPORARY AND PERMANENT OPENINGS. PROVIDE ADDITIONAL FRAMING TO ENSURE STRUCTURAL INTEGRITY AS REQUIRED.
 - REFER TO THE STANDARD DETAILS AND DETAIL SHEETS FOR ADDITIONAL INFORMATION.
- PLUMBING AND DRAINAGE NOTES:**
- PROVIDE MINIMUM 75mm (3 IN.) FOR UNDER GROUND SANITARY DRAINAGE UNLESS INDICATED OTHERWISE. PROVIDE APPROVED BACK FLOW PREVENTION FOR ALL TRAP PRIMER SYSTEMS.
 - PROVIDE MINIMUM 100mm (4 IN.) FOR UNDER GROUND STORM DRAINAGE UNLESS INDICATED OTHERWISE.
 - PROVIDE MINIMUM 19mm (3/4 IN.) DOMESTIC COLD WATER AND DOMESTIC HOT WATER PIPES UNLESS INDICATED OTHERWISE.
 - INSTALL ALL PIPING OVERHEAD, TIGHT TO UNDERSIDE OF THE STRUCTURE WITH SUFFICIENT ROOM FOR INSULATION UNLESS INDICATED OTHERWISE. ROUTE PIPING WITHIN STRUCTURAL STEEL STRATA OR THROUGH CONCRETE BEAMS WHERE PRACTICAL.
 - HEAT TRACE THE ENTIRE SERVICE TO BE PROTECTED FROM FREEZING IN ALL AREAS INDICATED ON THE DRAWINGS AND NOTED IN THE SPECIFICATIONS. PROVIDE HEAT TRACING TO ACCOMMODATE ALTERATIONS IN THE PIPE LAYOUT DUE TO INTERFERENCES OR OTHER INSTALLATION REQUIREMENTS. CONNECT HEAT TRACING CIRCUIT TO THE ELECTRICAL POWER LOCATIONS INDICATED ON THE DRAWINGS OR THE NEAREST CIRCUIT AVAILABLE. COORDINATE WITH ELECTRICAL DIVISION.
 - PROVIDE SHUT-OFF VALVES ON ALL MAIN RISERS AND AT EACH CONNECTION TO EQUIPMENT.
 - PROVIDE COMPLETE VENTING SYSTEMS IN ACCORDANCE WITH THE PLUMBING OR BUILDING CODE.
 - HEAT TRACE ALL PIPING WITHIN UNHEATED SPACES SUCH AS PARKING LEVELS, SOFFITS AND WITHIN WALLS WHERE FREEZING MAY OCCUR.

SAYERS FOOD LIMITED
 132 BURLEIGH STREET
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 e: sayers@apsley.ca

PROJECT TITLE
 NEW SAYERS FOOD STORE
 BURLEIGH STREET, APSLEY

DRAWING TITLE
 GROUND FLOOR PLAN
 KITCHEN PLUMBING AND
 DRAINAGE

SCALE
 1:50

DATE
 JUNE 16, 2021

PROJECT NUMBER
 21076

DRAWING NUMBER
 M501



Smith + Andersen

1100 – 100 Sheppard Ave. East, Toronto ON, M2N 6N5

416 487 8151 f 416 487 9104 smithandandersen.com

PROJECT NAME: New Sayers Food Store, Apsley, ON

COMPANY: MJMA

ATTENTION: Andrew Bramm

PROJECT NO.: 21376.000.e001

DATE: 2021-09-15

ADDENDUM NO.: E-01

ISSUED BY: James Back

The following amendments are hereby made as part of the Contract Documents. The following revisions and/or additions shall be made to contract documents and the cost shall be included in the Tender Price.

1.0 SCHEDULES

1.1 Refer to RP-2A Panel Schedule

1.1.1 15A-1P breakers for heat tracing circuits 60, 62, 64 and 66 to be GFCI type.

1.1.2 See updated info on RP-2A.

1.1.3 Add RO System to circuit 68.

1.2 Refer to RP-1B Panel Schedule

1.2.1 Revise breaker size to 30A-3P for circuits 55, 57, 59 feeding Bakery Proofer.

1.2.2 See updated info on RP-1B.

1.3 Refer to RP-1A Panel Schedule

1.3.1 See updated info on RP-1A.

1.4 Refer to Battery Unit Schedule

1.4.1 Revise 'Length of Runtime Required' to 0.5hr for both BU-1 and BU-2. Battery capacity and runtime for both BU-1 and BU-2 to be sized as indicated in Battery Unit Schedule.

1.5 Refer to Lighting Sequence of Operation Schedule

1.5.1 Refer to added sequence of operation for Exterior lighting.

2.0 DRAWINGS

2.1 Refer to E003 - ELECTRICAL DETAILS (included herein)

- 2.1.1 Add main service entrance switchboard and metering cabinet elevation detail, as bubbled.
- 2.1.2 Add exterior lighting control detail, as bubbled.
- 2.2 Refer to E100 - SITE PLAN - ELECTRICAL (included herein)**
- 2.2.1 See new drawing notes N-6 and N-7, as bubbled.
- 2.2.2 Relocate bollard lighting type "L2" and pole lighting type "L1", as bubbled.
- 2.2.3 Add power connection for sanitary tank control panel and well pump, as bubbled.
- 2.3 Refer to E200 - SINGLE LINE DIAGRAM (included herein)**
- 2.3.1 Revise conductor sizes for oven, RTU-03, RTU-04 and MAU-01, as bubbled.
- 2.3.2 Add power connections to RTU-01 and RTU-02, as bubbled.
- 2.3.3 Add power connection for well pump and compressor, as bubbled.
- 2.4 Refer to E300 - GROUND LEVEL - POWER AND SYSTEMS (included herein)**
- 2.4.1 See drawing note N-2, as bubbled.
- 2.4.2 Revise connection to item 026 electric defrost heater to 208V, 1PH, 15A-2P, as bubbled. Revise circuit #15 as a 15A-1P SPARE.
- 2.4.3 Revise power connections to air curtains AC-01, AC-02 and AC-03, as bubbled.
- 2.4.4 Revise power connections to unit heaters UH-01 and UH-02, as bubbled.
- 2.4.5 Revise power connection to force flow heater FFH-01, as bubbled.
- 2.4.6 Revise and add power connections to baseboard heaters EB-01, EB-02, EB-03 and EB-04, as bubbled.
- 2.4.7 RP-1A to be double tub panel, as bubbled.
- 2.4.8 Add 20A T-slot receptacle for Water Softener on circuit RP-1A.64, as bubbled.
- 2.5 Refer to E301 - SECOND LEVEL - POWER AND SYSTEMS (included herein)**
- 2.5.1 See drawing note N-1, as bubbled.
- 2.5.2 Provide 120V power connection to new fan EF-L02-02. Provide 15A-1P circuit from RP-2A, as bubbled.
- 2.5.3 Revise and add power connections to baseboard heaters EB-05, EB-06, EB-07 and EB-08, as bubbled.
- 2.5.4 Revise power connection to RTU-01 to be fed from DP-2A, as bubbled.
- 2.5.5 Provide power connection to new compressor, as bubbled.
- 2.5.6 Added missing circuit info to equipment schedule, as bubbled.

- 2.5.7 Add receptacle for RO System on circuit RP-2A.68
- 2.6 Refer to E302 - ROOF - POWER AND SYSTEMS (included herein)**
- 2.6.1 Relocate receptacle from 2nd floor level ceiling on E301 to roof level as bubbled on E302.
- 2.6.2 Revise power connection to RTU-02 to be fed from DP-2A, as bubbled.
- 2.7 Refer to E500 - ENLARGED PLANS (included herein)**
- 2.7.1 Info only – added in MOP values where missing/blank in Equipment Schedule.
- 2.7.2 Add two (2) power+data floorboxes for POS stations, as bubbled. Circuit to RP-1B.12.

END OF ELECTRICAL ADDENDUM

21376.000.e001.add-e01

BATTERY UNIT SCHEDULE

PROJECT NAME: **Sayers Foods**
 PROJECT #: 21376.000.e001

Smith + Andersen



UNIT DESIGNATION	LOCATION	SINGLE HEAD	DOUBLE HEAD	EXIT SIGNS	SPARE CAPACITY (%)	MINIMUM CONNECTED LOAD (W)	LENGTH OF RUNTIME REQUIRED (hr)
		LOAD PER HEAD (12 W) QUANTITY	LOAD PER SET (24 W) QUANTITY	LOAD PER SIGN (5 W) QUANTITY			
BU-1	LOADING DOCK/SERVICE 121	0	19	11	20%	613.2	0.5
BU-2	CORRIDOR 201	0	5	2	20%	156	0.5
					20%		
					20%		
					20%		
					20%		
					20%		
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					20%		
					20%		
					20%		

NOTES:

1. Provide all mounting shelves for installation of battery units. Size to suit.
2. Provide breaker lock-on devices for all circuit(s) feeding battery units.
3. Operating time for generator and automatic transfer switch rooms to be 2hrs minimum per CSA C282 - Emergency Electrical Power Supply for Buildings.
4. Provide wireguards for battery units and remote heads as shown/indicated on the drawings.

LIGHTING SEQUENCE OF OPERATION

Smith + Andersen



Project Name: Sayers Foods
Project Number: 21376.000.E001
Date: 2021.08.19

Space Type	Applicable Control Devices	Sequence:
Exterior	- Lighting Control Panel (c/w timeclock, exterior photocell control, manual override and control relays)	<p>Sequence: ON: Lights automatically turn on when it gets dark outside (astronomical time clock, pre-set hours) OR lights automatically turn on when an insufficient amount of daylight is sensed by the photocell.</p> <p>ADJUST: Manual over-ride switch to turn lights on/off is located in 2nd Floor Electrical Room.</p> <p>OFF: Lights automatically turn off at 1:45am</p>
Shopping Areas	- Local switch	<p>Sequence: Area is divided into zones as indicated on drawings. A local switch is provided for each zone.</p> <p>ON: User manually turns on lights.</p> <p>ADJUST: N/A</p> <p>OFF: User manually turns off lights.</p>
Loading Dock	- Occupancy sensor	<p>Sequence: ON: Luminaire automatically turns on.</p> <p>ADJUST: N/A</p> <p>OFF: 15 minutes after room has been vacated , the lights will automatically turn OFF. User can also manually turn off lights via local override switch.</p>
Food Prep	- Local override switch	
Deli/Bakery		
Washroom		
Office		
Storage Room		
Electrical Room	- Local switch	<p>Sequence: ON: User manually turns on lights.</p> <p>ADJUST: N/A</p> <p>OFF: User manually turns off lights.</p>
Staff Lounge	- Occupancy sensor	<p>Sequence: ON: Luminaire automatically turns on.</p>
Corridor		ADJUST: N/A
Stairwell		OFF: 15 minutes after room has been vacated , the lights will automatically turn OFF.

NOTES:

- 1) After-hour scheduling times to be confirmed by Owner during commissioning.
- 2) Lighting control system to come complete with required accessories and devices. Contractor to review luminaire schedule and ensure compatibility between drivers and lighting control system.
- 3) Follow lighting control details in E0 series drawings.
- 4) Follow manufacturer recommendations for wiring and installation.
- 5) Refer to lighting control schedule for types.
- 6) All lighting controls are to comply with ASHREA 90.1 - 2013 and SB-10 latest version.

PANEL: RP-1A
 PROJECT NAME: NEW SAYERS FOOD STORE
 PROJECT #: 21376.000

LOCATION: SERVICE ROOM 121
 FED FROM: SWBD-1A



TYPE/ INFO	DESCRIPTION	D.F [%]	CONN. LOAD [W]	DEMAND LOAD [W]	BKR [A]	CCT NO.	Φ	CCT NO.	BKR [A]	DEMAND LOAD [W]	CONN. LOAD [W]	D.F [%]	DESCRIPTION	TYPE/ INFO
D.C	001A - 12' PRODUCE COOLER FANS	75	68	51	15	1	A	2	20	292	292	100	LTG - PARKING LOT	LTS
D.C	001B - 8' PRODUCE COOLER FANS	75	46	34	15	3	B	4	20	38	38	100	LTG - PARKETTE	LTS
D.C	004 - 12' SALAD COOLER FANS	75	68	51	15	5	C	6	20	120	120	100	LTG - FAÇADE SERVICE (SOUTH & WEST)	LTS
D.C	035 - CAKE FANS	75	23	17	15	7	A	8	20	586	586	100	LTG - FAÇADE & CANOPY (NORTH & EAST)	LTS
D.C	036 - 2 DR BAKERY FREEZER FANS & HEAT	75	503	377	15	9	B	10	20	144	144	100	LTG - SIGNAGE & ACCENT (NORTH & EAST)	LTS
D.C	036 - 2 DR BAKERY FREEZER ELECTRIC DEFROST HEATER	75	700	525	15	11	C	12	15	200	200	100	SAN. TANK CONTROL PANEL	D.C
		75	700	525	2P	13	A	14	15	716	716	100	001/004/035/036/041 - LIGHTS	D.C
		75	0		15	15	B	16	15	668	668	100	044/045 - LIGHTS	D.C
D.C	040 - MEAT DISPLAY	75	1681	1260	30	17	C	18	15			100	051 - COOLER LIGHTS	D.C
		75	1681	1260	2P	19	A	20	15	336	336	100	052 - COOLER LIGHTS	D.C
D.C	040 - MEAT DISPLAY	75	1681	1260	30	21	B	22	15			100	060 - FREEZER LIGHTS	D.C
		75	1681	1260	2P	23	C	24	15			100	061 - COOLER LIGHTS	D.C
D.C	041 - 12' MEAT SHELF FANS	75	182	137	15	25	A	26	15			100	LOADING DOCK LIGHTS	REC
D.C	041 - 12' MEAT SHELF FANS	75	182	137	15	27	B	28				100		
D.C	044A - 5 DR DAIRY FANS & HEAT	75	344	258	15	29	C	30				100		
D.C	044A - 5 DR DAIRY FANS & HEAT	75	344	258	15	31	A	32	20	950	950	100	LTG - LOADING, FOOD PREP, W/R, STAIRS	LTS
D.C	044B - 3 DR DAIRY FANS & HEAT	75	134	101	15	33	B	34	20	350	350	100	LTG - SHELVING	LTS
D.C	045 - 5 DR FREEZER FANS & HEAT	75	1904	1428	20	35	C	36	20	1375	1375	100	LTG - CHECKOUT, PRODUCE DISPLAY	LTS
D.C	045 - 5 DR FREEZER ELECTRIC DEFROST HEATER	75	3499	2624	25	37	A	38	20	280	280	100	LTG - TRACK & COVE LIGHTING	LTS
		75	3499	2624	↓	39	B	40	30	2000	2667	75	FFH-01-01	
		75	3499	2624	3P	41	C	42	↓	2000	2667	75		
D.C	045 - 5 DR FREEZER ELECTRIC DEFROST HEATER	75	3499	2624	25	43	A	44	3P	2000	2667	75		
		75	3499	2624	↓	45	B	46				75		
		75	3499	2624	3P	47	C	48				75		
D.C	045 - 5 DR FREEZER ELECTRIC DEFROST HEATER	75	3499	2624	25	49	A	50				75		
		75	3499	2624	↓	51	B	52				75		
		75	3499	2624	3P	53	C	54				75		
D.C	045 - 5 DR FREEZER FANS & HEAT	75	1904	1428	20	55	A	56	15	338	450	75	REC - EXTERIOR (WEST)	REC
D.C	045 - 5 DR FREEZER FANS & HEAT	75	1904	1428	20	57	B	58	15			75	LEVELER (LOADING DOCK)	REC
D.C	045 - 5 DR FREEZER FANS & HEAT	75	1904	1428	20	59	C	60	15			75	CONTROL BOX (LOADING DOCK)	D.C
D.C	045 - 5 DR FREEZER ELECTRIC DEFROST HEATER	75	3499	2624	25	61	A	62	15			75	OVERHEAD DOOR (LOADING DOCK)	D.C
		75	3499	2624	↓	63	B	64	20	563	750	75	HK REC (LOADING DOCK, SHELVING)	REC
		75	3499	2624	3P	65	C	66	15	675	900	75	REC (MEAT PREP, PRODUCE PREP, W/R)	REC
REC	046 - CHECKOUT	75	300	225	15	67	A	68	15	450	600	75	FLOORBOX (SHELVING)	REC
REC	046 - CHECKOUT	75	300	225	15	69	B	70	15	450	600	75	FLOORBOX (SHELVING)	REC
REC	046 - CHECKOUT	75	300	225	15	71	C	72	20	450	600	75	HK REC (CHECKOUT, MEAT DISP., STAIR)	REC
REC	046 - CHECKOUT	75	300	225	15	73	A	74	15	338	450	75	REC (CHECKOUT)	REC

PANEL: RP-1A
 PROJECT NAME: NEW SAYERS FOOD STORE
 PROJECT #: 21376.000

LOCATION: SERVICE ROOM 121
 FED FROM: SWBD-1A




TYPE/ INFO	DESCRIPTION	D.F [%]	CONN. LOAD [W]	DEMAND LOAD [W]	BKR [A]	CCT NO.	Φ	CCT NO.	BKR [A]	DEMAND LOAD [W]	CONN. LOAD [W]	D.F [%]	DESCRIPTION	TYPE/ INFO
REC	047 - ICE MACHINE	75			15	75	B	76	15	338	450	75	REC (PRODUCE DISPLAY)	REC
D.C	051 - COOLER COILS	75			15	77	C	78	15	563	750	75	REC - EXTERIOR (EAST)	REC
D.C	052 - COOLER COILS	75			15	79	A	80	40	2100	2800	75	AC-02	
D.C	053 - MEAT GRINDER	75	2764	2073	40	81	B	82	2P	2100	2800	75	EB-03, EB-04	
		75	2764	2073	↓	83	C	84	15	675	900	75		
		75	2764	2073	3P	85	A	86	2P	675	900	75		
REC	056A - MEAT GRINDER	75	5034	3775	60	87	B	88	20	1125	1500	75	UH-01	
		75	5034	3775	↓	89	C	90	2P	1125	1500	75		
		75	5034	3775	3P	91	A	92	40	2100	2800	75		AC-01
REC	056B - TENDERIZER ADD-ON	75	460	345	15	93	B	94	2P	2100	2800	75		
REC	057 - ELECTRIC MEAT BONE SAW	75	1508	1131	25	95	C	96	15			0	SPARE	
		75	1508	1131	↓	97	A	98	15	675	900	75	EB-01, EB-02	
		75	1508	1131	3P	99	B	100	2P	675	900	75		
D.C	060 - FREEZER COILS	75			15	101	C	102	35	2250	3000	75	AC-03 (circuit #1)	
		75			↓	103	A	104	↓	2250	3000	75		
		75			3P	105	B	106	3P	2250	3000	75		
D.C	061 - COOLER COILS	75			15	107	C	108	45	2250	3000	75	AC-03 (circuit #2)	
REC	067 - ICE MACHINE	75			15	109	A	110	↓	2250	3000	75		
		100				111	B	112	3P	2250	3000	75		
		100				113	C	114	20	1125	1500	75	UH-02	
		100				115	A	116	2P	1125	1500	75		
		100				117	B	118				100		
		100				119	C	120				100		
		100				121	A	122				100		
		100				123	B	124				100		
		100				125	C	126				100		
		100				127	A	128				100		
		100				129	B	130				100		
		100				131	C	132				100		
		100				133	A	134				100		
		100				135	B	136				100		
		100				137	C	138				100		
		100				139	A	140				100		
		100				141	B	142				100		
		100				143	C	144				100		

PANEL OPTIONS:

LOAD A [KW]: 39.1

PHASE VOLTAGE [V]: 120

PANEL: RP-1A PROJECT NAME: NEW SAYERS FOOD STORE PROJECT #: 21376.000	LOCATION: SERVICE ROOM 121 FED FROM: SWBD-1A	 Smith + Andersen
--	---	--

TYPE/ INFO	DESCRIPTION	D.F	CONN.	DEMAND	BKR	CCT	Φ	CCT	BKR	DEMAND	CONN.	D.F	DESCRIPTION	TYPE/ INFO
		[%]	LOAD [W]	LOAD [W]	[A]	NO.		NO.	[A]	LOAD [W]	LOAD [W]	[%]		
2	:CSA ENCLOSURE RATING	<input checked="" type="checkbox"/>	FLUSH							LOAD B [KW]:	36.4		LINE VOLTAGE [V]:	208
<input type="checkbox"/>	FEED THROUGH	<input type="checkbox"/>	SURFACE							LOAD C [KW]:	36.7		PHASE:	3Φ
<input type="checkbox"/>	SUB-FEED	<input checked="" type="checkbox"/>	BOLT-ON BREAKER							TOTAL [KW]:	112		WIRE:	4
<input checked="" type="checkbox"/>	MAIN BREAKER	<input type="checkbox"/>	SPD							CURRENT A [A]:	326		MAINS [A]:	400
<input type="checkbox"/>	200% RATED NEUTRAL BUS	<input type="checkbox"/>								CURRENT B [A]:	304		MAIN BREAKER [A]:	400
<input type="checkbox"/>	ISOLATED GROUND BUS	<input type="checkbox"/>								CURRENT C [A]:	306		I.C. [kA]:	25

LEGEND:	NOTES:
BAS-Building Automation System	1. Panel Enclosure To Be Sprinklerproof. 2. Panels greater than 66 circuits to be double tub. 3. Surge Protection Device (SPD) to be in a separate barriered enclosure with separate cover.
GFCI-Ground Fault Circuit Interrupter	
AFCI-Arc Fault Circuit Interrupter	
SPD - Surge Protection Device	
BLO-Breaker Lock-On Device	
R.C-Relay Controlled	LTS-Lighting
M-Motor	HID-High Intensity Discharge Lighting Breaker
D.F-Demand Factor	D.C-Direct Connection

PANEL: RP-1B
 PROJECT NAME: NEW SAYERS FOOD STORE
 PROJECT #: 21376.000

LOCATION: DELI PREP ROOM 111
 FED FROM: SWBD-1A




TYPE/ INFO	DESCRIPTION	D.F [%]	CONN. LOAD [W]	DEMAND LOAD [W]	BKR [A]	CCT NO.	Φ	CCT NO.	BKR [A]	DEMAND LOAD [W]	CONN. LOAD [W]	D.F [%]	DESCRIPTION	TYPE/ INFO
D.C	008 - DELI SELF SERVE FANS	100	68	68	15	1	A	2	15	486	486	100	008/009/010/011/012 - LIGHTS	D.C
D.C	009 - MEAT & CHEESE FANS	100	144	144	15	3	B	4	15			100	028A - EXHAUST HOOD LIGHTS	D.C
D.C	009 - MEAT & CHEESE SCALES	100			15	5	C	6	15			100	028B - EXHAUST HOOD LIGHTS	D.C
D.C	010 - SUB SERV FANS	100	58	58	15	7	A	8	15			100	033 - COOLER LIGHTS	D.C
D.C	011 - HOT SRVC FANS & HOT PLATE	100	1139	1139	15	9	B	10	15			100	034 - FREEZER LIGHTS	D.C
D.C	012 - HOT SS FANS & HOT PLATE	100	1296	1296	15	11	C	12	15	300	300	100	POS	REC
D.C	012 - HOT SS SCALES	100			15	13	A	14	20	960	960	100	LTG - DELI & BAKERY	
REC	014 - MEAT SLICER	100	672	672	15	15	B	16	15	200	200	100	Fire Suppression Control Panel	D.C
REC	016 - TURBO CHEF	100	2990	2990	30	17	C	18				100		
		100	2990	2990	2P	19	A	20				100		
REC	017A - ESPRESSO MACHINE	100	1675	1675	20	21	B	22				100		
		100	1675	1675	2P	23	C	24				100		
REC	017B - COFFEE GRINDER	100	575	575	15	25	A	26				100		
D.C	018 - COFFEE MAKER	100	1475	1475	15	27	B	28				100		
D.C	024 - DISHWASHER (E1)	100	1865	1865	30	29	C	30				100		
		100	1865	1865	↓	31	A	32				100		
		100	1865	1865	3P	33	B	34				100		
D.C	024 - DISHWASHER (E2)	100	1858	1858	30	35	C	36				100		
		100	1858	1858	↓	37	A	38				100		
		100	1858	1858	3P	39	B	40				100		
D.C	024 - DISHWASHER (E3)	100	3723	3723	60	41	C	42				100		
		100	3723	3723	↓	43	A	44				100		
		100	3723	3723	3P	45	B	46	20			100	HK REC - BAKERY & DELI	REC
D.C	025 - COMBI	100	6300	6300	60	47	C	48	15			100	REC - BAKERY	REC
		100	6300	6300	↓	49	A	50	15			100	REC - PREP COUNTER	REC
		100	6300	6300	3P	51	B	52	15			100	REC - DELI CAFÉ	REC
D.C	026 - FRYER	100	720	720	15	53	C	54	15			100	REC - DELI PREP	REC
D.C	030 - PROOFER	100	1467	1467	30	55	A	56	15			100	REC - DELI PREP	REC
		100	1467	1467	↓	57	B	58	15			100	REC - DELI PREP	REC
		100	1467	1467	3P	59	C	60	15			100	REC - DELI PREP	REC
D.C	033 - COOLER COILS	100				61	A	62				100		
D.C	034 - FREEZER COILS	100				63	B	64				100		
		100				65	C	66				100		

PANEL OPTIONS:

<input type="checkbox"/> 2	:CSA ENCLOSURE RATING	<input checked="" type="checkbox"/> FLUSH
<input type="checkbox"/>	FEED THROUGH	<input type="checkbox"/> SURFACE

LOAD A [kW]: 20.4
 LOAD B [kW]: 20.5
 LOAD C [kW]: 22.2

PHASE VOLTAGE [V]: 120
 LINE VOLTAGE [V]: 208
 PHASE: 3Φ

PANEL: RP-1B PROJECT NAME: NEW SAYERS FOOD STORE PROJECT #: 21376.000	LOCATION: DELI PREP ROOM 111 FED FROM: SWBD-1A	 Smith + Andersen
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TYPE/ INFO	DESCRIPTION	D.F [%]	CONN. LOAD [W]	DEMAND LOAD [W]	BKR [A]	CCT NO.	Φ	CCT NO.	BKR [A]	DEMAND LOAD [W]	CONN. LOAD [W]	D.F [%]	DESCRIPTION	TYPE/ INFO
<input type="checkbox"/>	SUB-FEED	<input checked="" type="checkbox"/>	BOLT-ON BREAKER	TOTAL [KW]:						63.1			WIRE:	4
<input checked="" type="checkbox"/>	MAIN BREAKER	<input type="checkbox"/>	SPD	CURRENT A [A]:						170			MAINS [A]:	400
<input type="checkbox"/>	200% RATED NEUTRAL BUS	<input type="checkbox"/>		CURRENT B [A]:						171			MAIN BREAKER [A]:	400
<input type="checkbox"/>	ISOLATED GROUND BUS	<input type="checkbox"/>		CURRENT C [A]:						185			I.C. [kA]:	25


LEGEND:	NOTES:
BAS-Building Automation System	R.C-Relay Controlled
GFCI-Ground Fault Circuit Interrupter	M-Motor
AFCI-Arc Fault Circuit Interrupter	D.F-Demand Factor
SPD - Surge Protection Device	REC-Receptacle
BLO-Breaker Lock-On Device	
	LTS-Lighting
	HID-High Intensity Discharge Lighting Breaker
	D.C-Direct Connection
	1. Panel Enclosure To Be Sprinklerproof. 2. Panels greater than 66 circuits to be double tub. 3. Surge Protection Device (SPD) to be in a separate barriered enclosure with separate cover.

PANEL: RP-2A
 PROJECT NAME: NEW SAYERS FOOD STORE
 PROJECT #: 21376.000

LOCATION: ELECTRICAL ROOM 208
 FED FROM: DP-2A



TYPE/ INFO	DESCRIPTION	D.F [%]	CONN. LOAD [W]	DEMAND LOAD [W]	BKR [A]	CCT NO.	Φ	CCT NO.	BKR [A]	DEMAND LOAD [W]	CONN. LOAD [W]	D.F [%]	DESCRIPTION	TYPE/ INFO
REC	073 - RESIDENTIAL FRIDGE	100	1400	1400	15	1	A	2	20	324	324	100	LTG - CORRIDOR, STAFF LOUNGE, STAIRS	LTS
REC	077 - MICROWAVE	100	1400	1400	15	3	B	4	20	262	262	100	LTG - OFFICE, W/R, ELEC	LTS
		100				5	C	6	20	420	420	100	LTG - OFFICE, STORAGE	LTS
REC	REC - OFFICE DESK (203)	100	400	400	15	7	A	8	20			100	033 - COMPRESSOR	
REC	REC - OFFICE DESK (203)	100	400	400	15	9	B	10	2P			100		
REC	REC - OFFICE DESK (204)	100	400	400	15	11	C	12	20			100	034 - COMPRESSOR	
REC	GEN REC - OFFICE, STORAGE	100	750	750	15	13	A	14	2P			100		
REC	GEN REC - OFFICE, STAFF LOUNGE	100	600	600	15	15	B	16	20			100	051 - COMPRESSOR	
REC	REC - WASHROOM	100	300	300	15	17	C	18	2P			100		
REC	REC - STAFF LOUNGE (ABOVE COUNTER)	100	150	150	15	19	A	20	20			100	051 - COMPRESSOR	
REC	REC - STAFF LOUNGE (ABOVE COUNTER)	100	150	150	15	21	B	22	2P			100		
REC	REC - STAFF LOUNGE (ABOVE COUNTER)	100	150	150	15	23	C	24	20			100	060 - COMPRESSOR	
REC	HK REC - STAIR, CORRIDOR, ELEC RM	100	750	750	20	25	A	26	2P			100		
REC	REC - EXTERIOR	100	750	750	20	27	B	28	15	563	750	75	EB-07, EB-08	
REC	REC - EXTERIOR, STAFF DECK	100	300	300	15	29	C	30	2P	563	750	75		
D.C	EF-L02-01	100	528	528	15	31	A	32	15	450	600	75	EB-05, EB-06	
D.C	TF-L02-01	100	60	60	15	33	B	34	2P	450	600	75		
D.C	EF-L03-01	100	696	696	15	35	C	36	15			100		
D.C	EF-L03-02	100	187	187	15	37	A	38	15			100	BAS	D.C
		100	187	187	↓	39	B	40	15	252	252	100	P-DHWR-01	D.C
		100	187	187	3P	41	C	42	15	600	600	100	DHWH-01	D.C
S.T	SHUNT TRIP	100				43	A	44	15	600	600	100	DHWH-02	D.C
D.C	EF-L03-03	100	187	187	15	45	B	46	15	600	600	100	DHWH-03	D.C
		100	187	187	↓	47	C	48	20			100	061 - COMPRESSOR	
		100	187	187	3P	49	A	50	2P			100		
S.T	SHUNT TRIP	100				51	B	52	15			100	SPARE	
D.C	EF-L03-04	100	187	187	15	53	C	54	15			100	SPARE	
		100			↓	55	A	56	15			100	SPARE	
		100			3P	57	B	58	15			100	SPARE	
D.C	075 - STOVE (FUTURE)	60	2000	1200	50	59	C	60	15	1080	1440	75	GFCI - HEAT TRACING	GFCI
		60	2000	1200	↓	61	A	62	15	1080	1440	75	GFCI - HEAT TRACING	GFCI
		60	2000	1200	3P	63	B	64	15	1080	1440	75	GFCI - HEAT TRACING	GFCI
D.C	076 - HOOD (FUTURE)	100			15	65	C	66	15	1080	1440	75	GFCI - HEAT TRACING	GFCI
D.C	EF-L02-02	75	500	375	15	67	A	68	15	504	504	100	RO SYSTEM	REC
		100			15	69	B	70	15			100		
		100			15	71	C	72	15			100		
		100			15	73	A	74	15			100		

PANEL: RP-2A				LOCATION: ELECTRICAL ROOM 208							Smith + Andersen 			
PROJECT NAME: NEW SAYERS FOOD STORE				FED FROM: DP-2A										
PROJECT #: 21376.000														

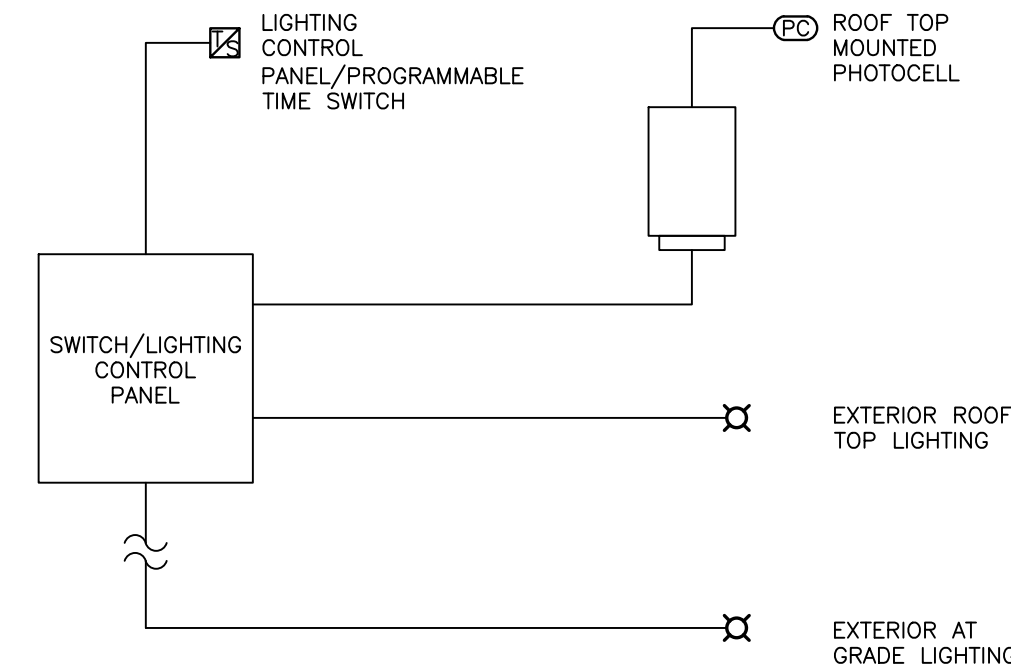
TYPE/ INFO	DESCRIPTION	D.F [%]	CONN. LOAD [W]	DEMAND LOAD [W]	BKR [A]	CCT NO.	Φ	CCT NO.	BKR [A]	DEMAND LOAD [W]	CONN. LOAD [W]	D.F [%]	DESCRIPTION	TYPE/ INFO
		100			15	75	B	76	15			100		
		100			15	77	C	78	15			100		
		100			15	79	A	80	15			100		
		100			15	81	B	82	15			100		
		100			15	83	C	84	15			100		

PANEL OPTIONS:				LOAD A [KW]:	8.89	PHASE VOLTAGE [V]:	120
<input type="checkbox"/>	2 :CSA ENCLOSURE RATING	<input type="checkbox"/>	FLUSH	LOAD B [KW]:	8.14	LINE VOLTAGE [V]:	208
<input type="checkbox"/>	FEED THROUGH	<input checked="" type="checkbox"/>	SURFACE	LOAD C [KW]:	7.35	PHASE:	3Φ
<input type="checkbox"/>	SUB-FEED	<input checked="" type="checkbox"/>	BOLT-ON BREAKER	TOTAL [KW]:	24.4	WIRE:	4
<input checked="" type="checkbox"/>	MAIN BREAKER	<input type="checkbox"/>	SPD	CURRENT A [A]:	74	MAINS [A]:	100
<input type="checkbox"/>	200% RATED NEUTRAL BUS	<input type="checkbox"/>		CURRENT B [A]:	68	MAIN BREAKER [A]:	100
<input type="checkbox"/>	ISOLATED GROUND BUS	<input type="checkbox"/>		CURRENT C [A]:	61	I.C. [kA]:	25

LEGEND:			NOTES:		
BAS-Building Automation System	R.C-Relay Controlled	LTS-Lighting	1. Panel Enclosure To Be Sprinklerproof. 2. Panels greater than 66 circuits to be double tub. 3. Surge Protection Device (SPD) to be in a separate barriered enclosure with separate cover.		
GFCI-Ground Fault Circuit Interrupter	M-Motor	HID-High Intensity Discharge Lighting Breaker			
AFCI-Arc Fault Circuit Interrupter	D.F-Demand Factor	D.C-Direct Connection			
SPD - Surge Protection Device	REC-Receptacle				
BLO-Breaker Lock-On Device	S.T-Shunt Trip				

LIGHTING CONTROL SCHEDULE					
TYPE	SYMBOL	DESCRIPTION	MANUFACTURER: CAT. #	APPLICATION	REMARKS
A	(OS 'A')	HIGH BAY COLD TEMPERATURE PASSIVE INFRARED OCCUPANCY SENSOR	HB-300C WITH HBL2 LENS	LOADING DOCK MEAT PREP PRODUCE PREP	- STEM MOUNT - MOUNT SENSOR ALIGNED WITH LIGHT FIXTURES
B	(OS 'B')	PASSIVE INFRARED WALL SWITCH OCCUPANCY SENSOR	PW-301	WASHROOM	
C	(OS 'C')	PASSIVE INFRARED CEILING SENSOR	CI-305	DELI/BAKERY	
D	(OS 'D')	DUAL TECHNOLOGY CEILING SENSOR	DT-305	OFFICE STORAGE STAFF LOUNGE	
E	(OS 'E')	ULTRASONIC CEILING SENSOR	UT-305-3 HALLWAY	CORRIDOR	
PC	(PD)	PHOTOCELL	LMPO-200 c/w LMIN-104	EXTERIOR	
		RELAY PANEL	LMCP8-10V-115/27 7 C/W LENC8S and LMCT-100-2	EXTERIOR	

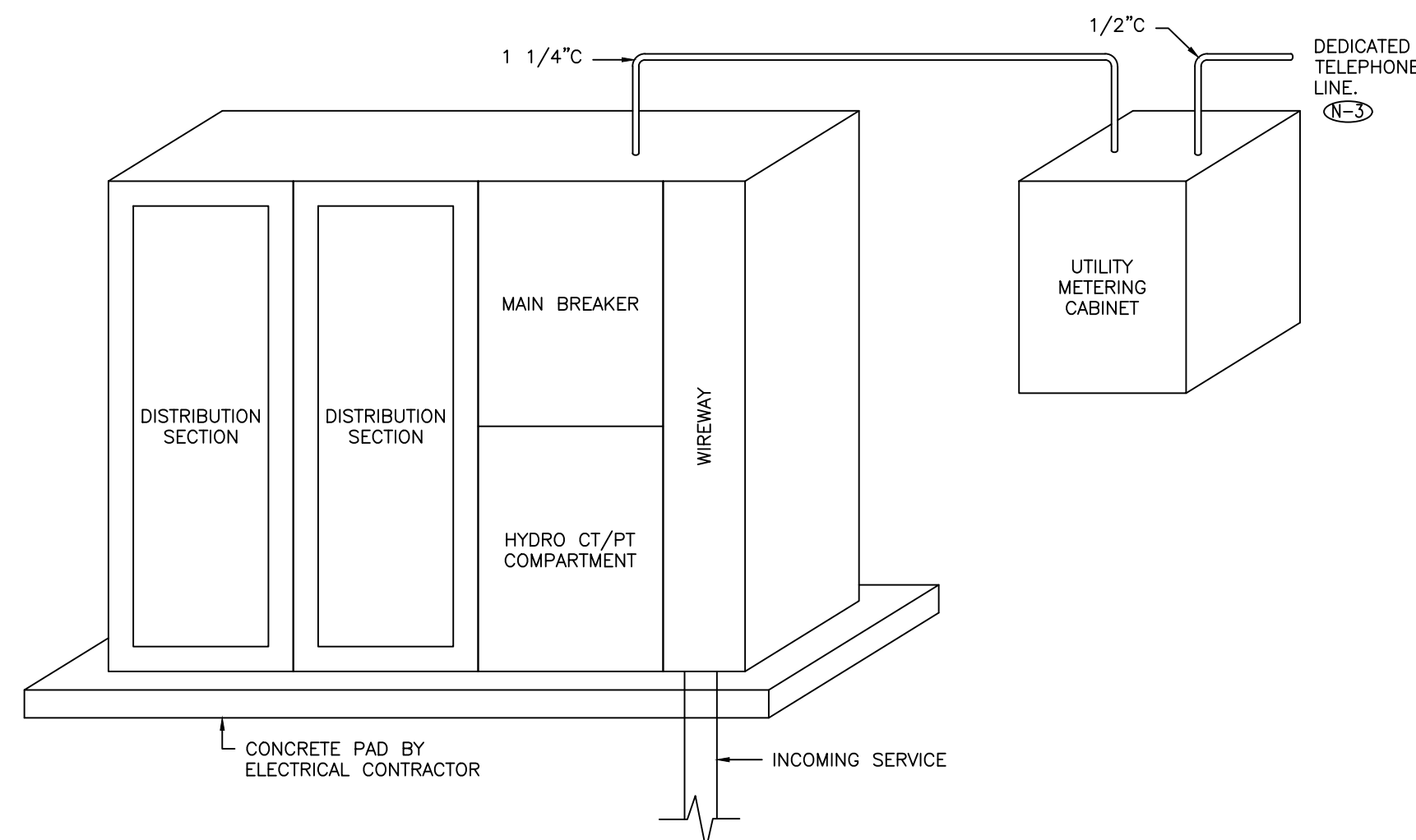
5 LIGHTING CONTROL SCHEDULE
N.T.S.



GENERAL NOTES:

- REFER TO FLOOR PLANS FOR LOCATION OF LIGHTING CONTROL DEVICES.
- TIME SWITCH/LIGHTING CONTROL PANEL TO SIGNAL EXTERIOR LIGHTING ON ROOF AND AT GRADE TO TURN ON AND OFF BASED ON TIME SCHEDULE AND EXTERIOR PHOTOCELL CONTROL. CONTRACTOR TO COORDINATE PROGRAMMING OF TIMER WITH OWNER.

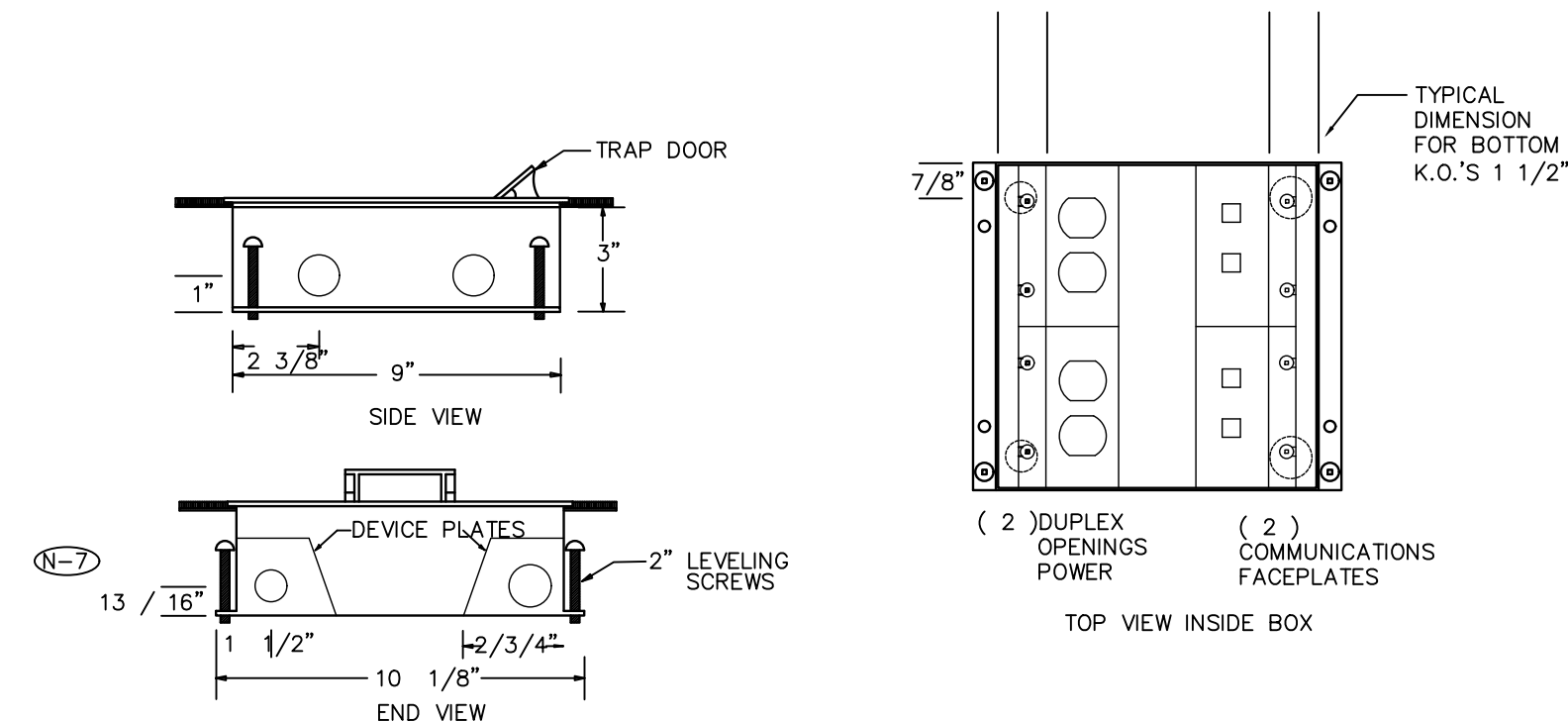
6 TYPICAL OUTDOOR LIGHTING CONTROL DIAGRAM
N.T.S.



NOTES:

- WIREWAY LUGS PADS MUST BE COPPER.
- C.T. COMPARTMENT DOORS AND WIREWAY ARE TO BE HINGED AND PADLOCKABLE.
- PROVIDE DEDICATED TELEPHONE LINE IN METERING CABINET IN A 19mm(1/2") CONDUIT.

7 MAIN SERVICE ENTRANCE SWITCHBOARD AND METERING CABINET ELEVATION DETAIL
N.T.S.

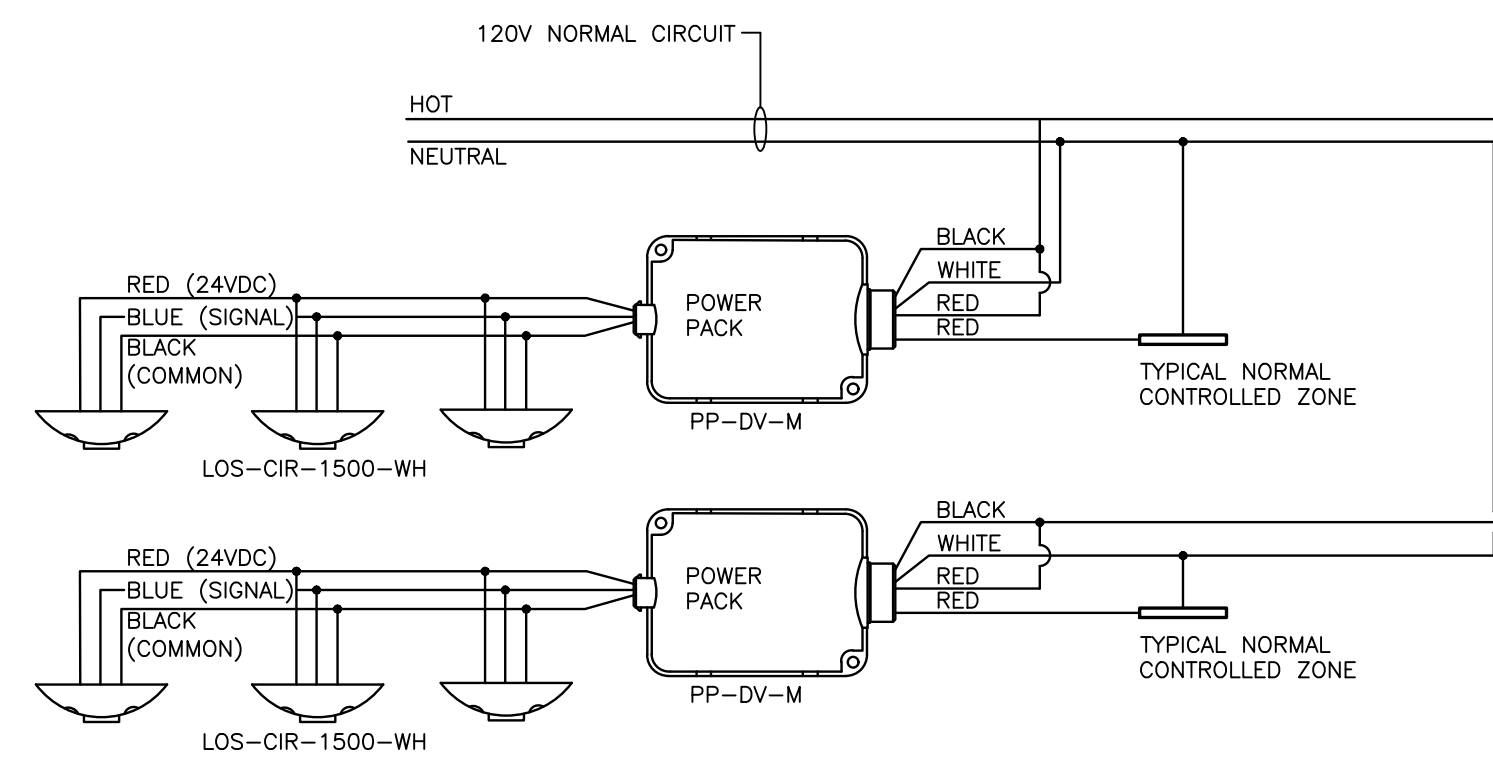


NOTES:

- CO-ORDINATE EXACT LOCATIONS OF FLOOR MONUMENTS ON SITE PRIOR TO ROUGH-IN.
- 'FB1' TYPE FLOOR OUTLETS SHALL BE "WELLMARK 400B SERIES CONCRETE FLOOR BOX" OR APPROVED EQUAL.
- PROVIDE CONNECTOR C/W NYLON BUSHINGS FOR CONDUIT TERMINATIONS WITHIN ACCESSIBLE CEILING SPACE.
- PROVIDE PULL STRING IN ALL EMPTY CONDUITS.
- ALL ITEMS BY ELECTRICAL CONTRACTOR UNLESS NOTED OTHERWISE.
- BOX TO BE CONFIGURED TO ACCEPT BENDING RADIUS OF CAT 6 COMMUNICATION CABLES.
- ALL CONDUIT IS TO ENTER FROM ENDS, NOT FROM THE SIDE.

DRAWING SYMBOLS

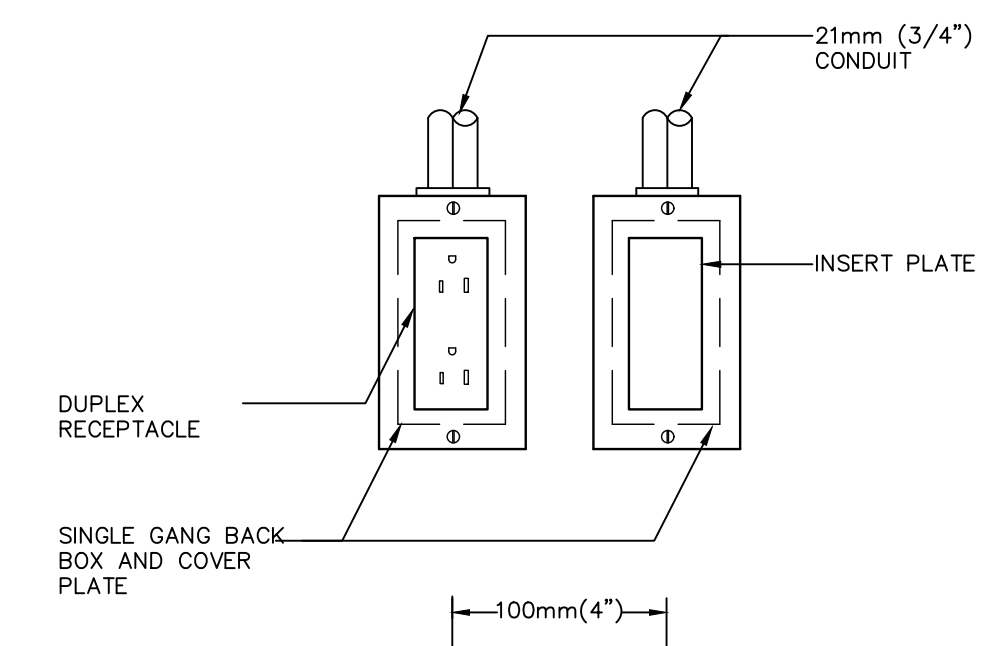
3 FLOOR BOX DETAIL (IN SLAB)
N.T.S.



GENERAL NOTES:

- LIGHTING CONTROL SCHEMATIC TO MEET ASHRAE 90.1-2013. COMMON SPACE TYPES 'SALES AREA', 'FOOD PREPARATION AREA', 'LOADING DOCK', 'CORRIDOR', 'ELECTRICAL/MECHANICAL ROOM', 'OFFICE', 'STORAGE ROOM', 'INTERIOR', 'LOUNGE/BREAKROOM'.
- REFER TO 'LIGHTING SEQUENCE OF OPERATION' IN ELECTRICAL SPECIFICATION FOR SEQUENCING REQUIREMENTS.
- LIGHTING IN ROOM SHALL BE NON-DIMMABLE.
- LIGHTING CONTROL MANUFACTURER TO CONFIRM ALL PRODUCT CAT# DURING SHOP DRAWING STAGE.
- DETAIL IS SCHEMATIC. REFER TO MANUFACTURERS INSTRUCTION FOR DETAILED WIRING DIAGRAM.
- BASIS OF DESIGN IS A SALEX LIGHTING CONTROL SYSTEM. ELECTRICAL CONTRACTOR TO PROVIDE REVISED CONTROLS SCHEMATICS, TO BE REVIEWED BY ENGINEER. FOR ANY PROPOSED ALTERNATES, ELECTRICAL CONTRACTOR SHALL BE RESPONSIBLE THAT ANY ALTERNATE MEET THE INTENDED SEQUENCE OF OPERATION, ENERGY CODE REQUIREMENTS AND ENSURE COMPATIBILITY WITH LUMINAIRES.
- MOTION SENSORS SHALL NOT CONTROL AN AREA MORE THAN 334M2 (3600H2).
- DRAWING SYMBOLS DEPICT WHAT THE APPEARS ON THE FLOOR PLAN TO SHOW LIGHTING CONTROL DETAIL. REFER TO LIGHTING CONTROL DETAIL S/E003 FOR OCCUPANCY SENSOR TYPE AND DRAWING SYMBOL. REFER TO FLOOR PLANS E400 SERIES DRAWINGS FOR EXACT LOCATION AND QUANTITY OF ALL LIGHTING CONTROL DEVICES.
- MAXIMUM OF THREE (3) OCCUPANCY SENSORS TO BE CONNECTED TO EACH POWERPAK. REFER TO MANUFACTURER INSTRUCTION MANUAL FOR DETAILS.

2 OCCUPANCY SENSOR WIRING DIAGRAM
N.T.S.



DRAWING SYMBOLS

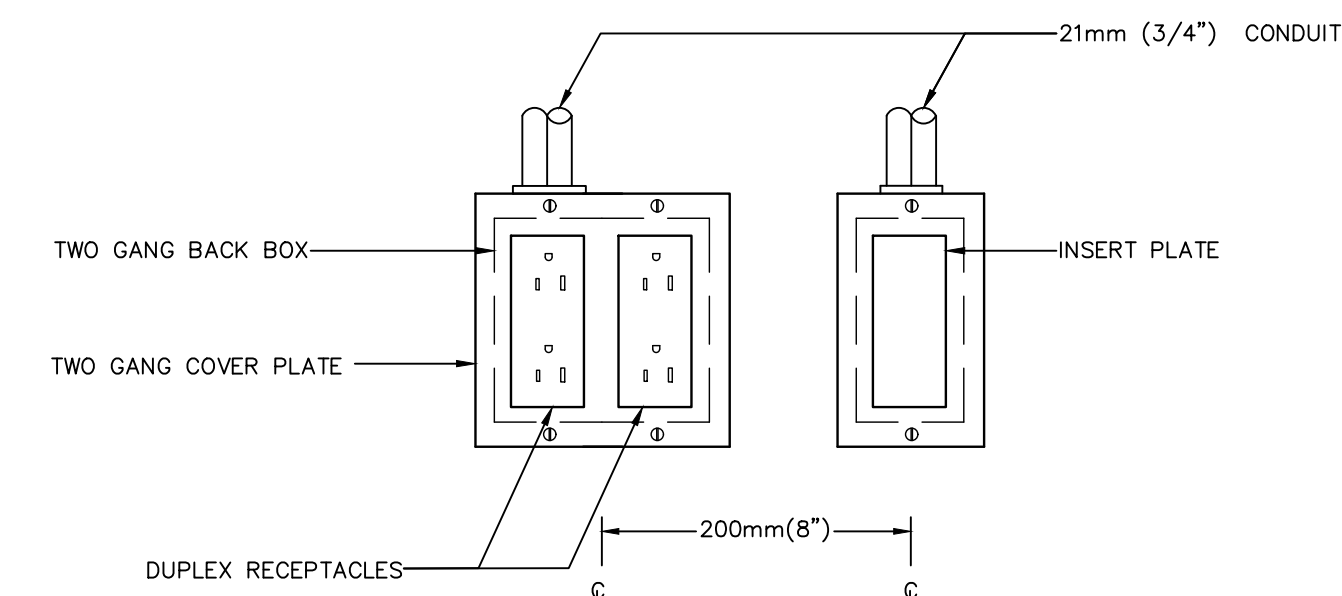
GENERAL NOTES:

- PROVIDE CONNECTOR, C/W NYLON BUSHINGS FOR CONDUIT TERMINATIONS WITHIN ACCESSIBLE CEILING SPACE.
- PROVIDE PULL STRINGS IN ALL EMPTY CONDUIT.

DETAIL NOTES:

- REFER TO SPECIFICATIONS FOR COORDINATION BETWEEN ELECTRICAL AND COMMUNICATIONS CONTRACTORS.
- COMMUNICATIONS CONDUIT TO RUN BACK TO 2ND FLOOR IT ROOM.

1 SINGLE GANG DUPLEX RECEPTACLE W/ COMMUNICATION OUTLETS
N.T.S.



DRAWING SYMBOLS

GENERAL NOTES:

- PROVIDE CONNECTOR, C/W NYLON BUSHINGS FOR CONDUIT TERMINATIONS WITHIN ACCESSIBLE CEILING SPACE.
- PROVIDE PULL STRINGS IN ALL EMPTY CONDUIT.

DETAIL NOTES:

- REFER TO SPECIFICATIONS FOR COORDINATION BETWEEN ELECTRICAL AND COMMUNICATIONS CONTRACTORS.
- COMMUNICATIONS CONDUIT TO RUN BACK TO 2ND FLOOR IT ROOM.

2 QUAD DUPLEX RECEPTACLE W/ COMMUNICATION OUTLETS
N.T.S.

Contractor must check and verify all dimensions on the job, and report any discrepancies to the Architect before proceeding with the work. Do not scale this drawing.

REVISIONS AND ISSUES

REV	DESCRIPTION	DATE	BY
1	ISSUED FOR COSTING	2021.08.17	
2	ISSUED FOR TENDER	2021.08.27	
3	ISSUED FOR BUILDING PERMIT	2021.09.09	
4	ISSUED FOR ADD-E01	2021.09.15	
5			
6			
7			
8			

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NORTH ARROW

SEAL

PROJECT TITLE

NEW SAYERS FOOD STORE
BURLEIGH STREET, APSLEY

DRAWING TITLE

ELECTRICAL DETAILS

SCALE

1:100

DATE

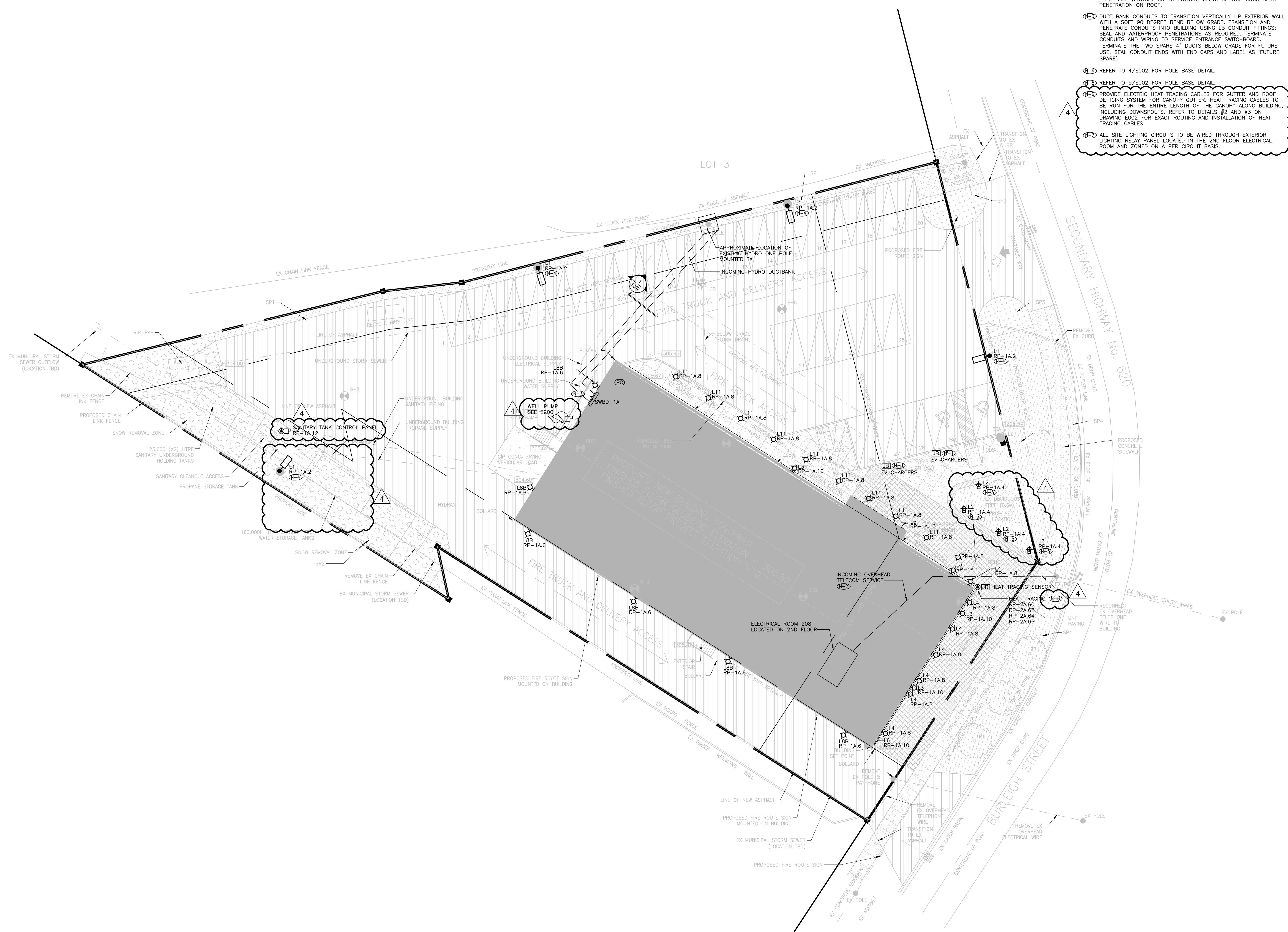
JUNE 16, 2021

PROJECT NUMBER

21376.000.e001

DRAWING NUMBER

E003



- DRAWING NOTES**
- (E-1) PROVIDE 2" CONDUIT ROUGH-INS C/W PULLSTRINGS FOR LEVEL 2 EV CHARGERS. CONDUITS TO TERMINATE IN FLUSH MOUNTED WEATHERPROOF JUNCTION BOX. RUN CONDUITS BACK TO SWBD-1A.
 - (E-2) INCOMING OVERHEAD TELECOM SERVICE TO ELECTRICAL ROOM 208. ELECTRICAL CONTRACTOR TO PROVIDE WEATHERPROOF GOOSENECK PENETRATION ON ROOF.
 - (E-3) DUCT BANK CONDUITS TO TRANSITION VERTICALLY UP EXTERIOR WALL WITH A SOFT 90 DEGREE BEND BELOW GRADE. TRANSITION AND PENETRATE CONDUITS INTO BUILDING USING LB CONDUIT FITTINGS; SEAL AND WATERPROOF PENETRATIONS AS REQUIRED. TERMINATE CONDUITS AND WIRING TO SERVICE ENTRANCE SWITCHBOARD. TERMINATE THE TWO SPARE 4" DUCTS BELOW GRADE FOR FUTURE USE. SEAL CONDUIT ENDS WITH END CAPS AND LABEL AS 'FUTURE SPARE'.
 - (E-4) REFER TO 4/E002 FOR POLE BASE DETAIL.
 - (E-5) REFER TO 5/E002 FOR POLE BASE DETAIL.
 - (E-6) PROVIDE ELECTRIC HEAT TRACING CABLES FOR GUTTER AND ROOF DE-ICING SYSTEM FOR CANOPY GUTTER. HEAT TRACING CABLES TO BE RUN FOR THE ENTIRE LENGTH OF THE CANOPY ALONG BUILDING, INCLUDING DOWNSPOUTS. REFER TO DETAILS #2 AND #3 ON DRAWING E002 FOR EXACT ROUTING AND INSTALLATION OF HEAT TRACING CABLES.
 - (E-7) ALL SITE LIGHTING CIRCUITS TO BE WIRED THROUGH EXTERIOR LIGHTING RELAY PANEL LOCATED IN THE 2ND FLOOR ELECTRICAL ROOM AND ZONED ON A PER CIRCUIT BASIS.

Contractor must check and verify all dimensions on the job, and report any discrepancies to the Architect before proceeding with the work. Do not scale this drawing.

REVISIONS AND ISSUES			
REV	DESCRIPTION	DATE	BY
1	ISSUED FOR COSTING	2021.08.17	
2	ISSUED FOR TENDER	2021.08.27	
3	ISSUED FOR BUILDING PERMIT	2021.09.09	
4	ISSUED FOR ADD-E01	2021.09.15	
5			
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7			
8			

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PROJECT TITLE
 NEW SAYERS FOOD STORE
 BURLEIGH STREET, APSLEY

DRAWING TITLE
 SITE PLAN - ELECTRICAL

SCALE
 1:200

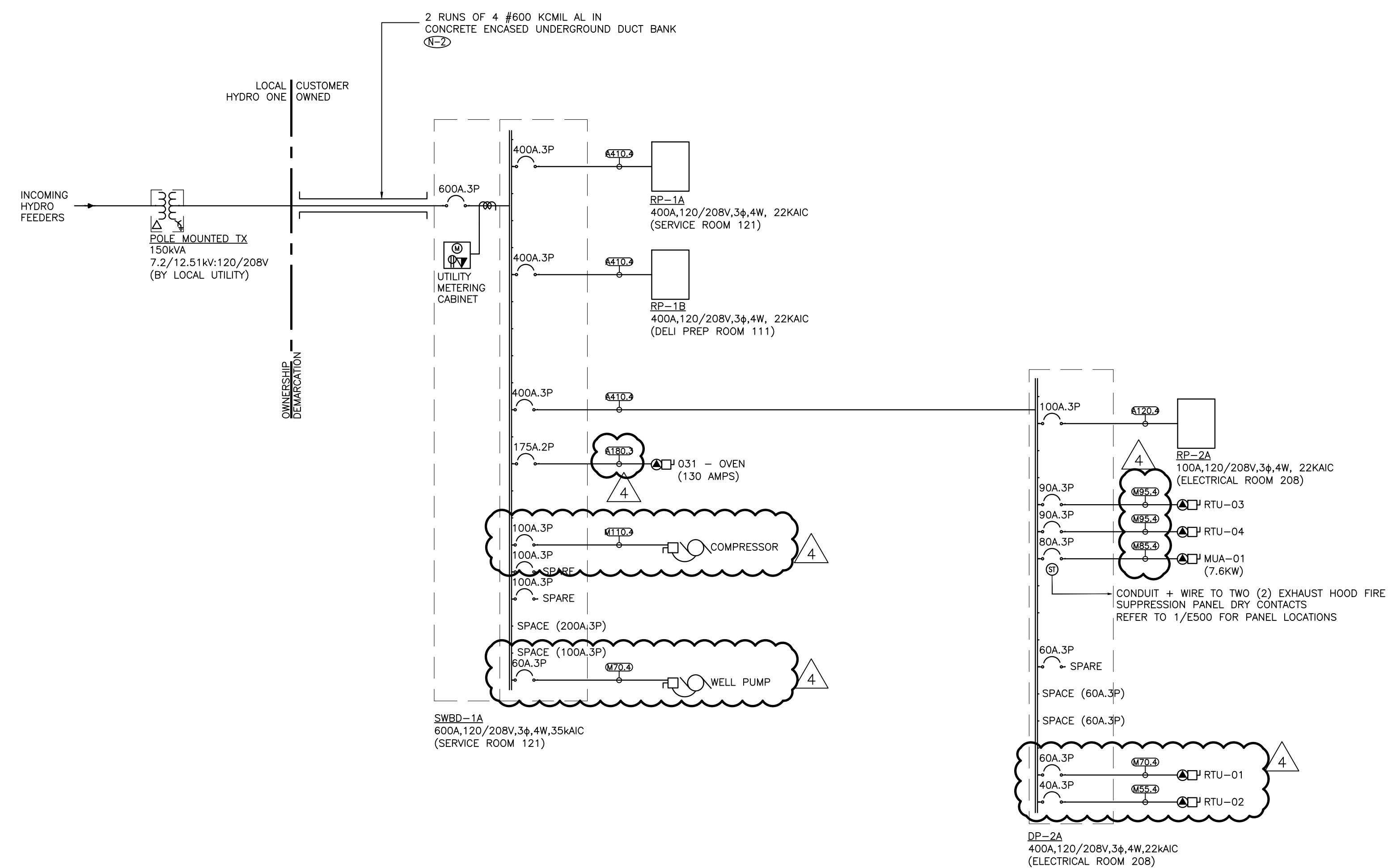
DATE
 JUNE 16, 2021

PROJECT NUMBER
 21376.000.e001

DRAWING NUMBER
 E100

GENERAL NOTES:

- (1) CONTRACTOR SHALL SUBMIT THE PROTECTION COORDINATION STUDY REPORT AND SHOP DRAWINGS OF THE MAIN SWITCHBOARD TO THE LOCAL HYDRO UTILITY FOR REVIEW AND APPROVAL. ALSO, SUBMIT POWER SYSTEMS STUDY SHOP DRAWING TO ELECTRICAL ENGINEER FOR REVIEW PRIOR TO SUBMISSION OF ANY ELECTRICAL DISTRIBUTION EQUIPMENT SHOP DRAWINGS. ELECTRICAL DISTRIBUTION SHOP DRAWINGS WILL NOT BE REVIEWED UNTIL POWER SYSTEMS STUDY SHOP DRAWING IS REVIEWED FIRST.
(2) INSTALL SECONDARY CONDUCTORS IN A 1Hx2W CONFIGURATION. THE OTHER 2 DUCTS ARE TO BE RESERVED AS FUTURE SPARE DUCTS.



FEEDER SCHEDULE (PER TABLE 4 CEC (2018) AND 4-006, 60C (FOR EQUIPMENT 100A AND BELOW), 75C AND TABLE 6B, 1000V WITHOUT JACKET, TABLE 6C)
M-COPPER (MOTOR), C-COPPER, A-ALUMINUM
3-(3WRE+BOND), 4-(4WRE+BOND), 5-(5WRE+BOND)
NOTES:
1. SCHEDULE IS TO BE USED FOR FEEDERS AND BRANCH WIRING ONLY. DO NOT USE FOR BRANCH WIRING FROM PANELBOARDS
2. RW90 WIRING IS TO BE USED FOR UNDERGROUND INSTALLATIONS. CONDUIT SIZE HAS BEEN ADJUSTED TO ACCOMMODATE FOR 1000V INSULATION RATING.
3. FOR MOTORS REQUIRING FEEDERS GREATER THAN 110A, THE BONDING CONDUCTOR SHALL BE SIZED ACCORDING TO CEC RULE 10-814.

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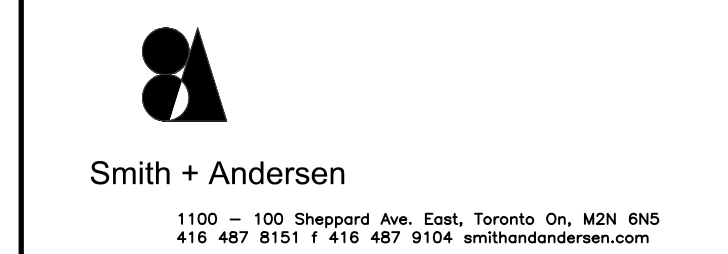
REVISIONS AND ISSUES
REV DESCRIPTION DATE BY
1 ISSUED FOR COSTING 2021.08.17
2 ISSUED FOR TENDER 2021.08.27
3 ISSUED FOR BUILDING PERMIT 2021.09.09
4 ISSUED FOR ADD-E01 2021.09.15

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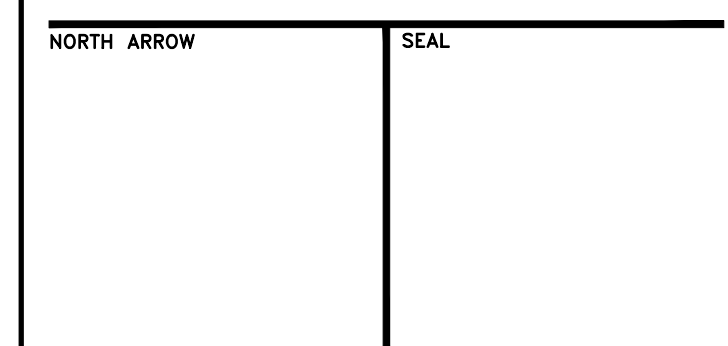
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PROJECT TITLE
NEW SAYERS FOOD STORE
BURLINGHAM STREET, APSLEY

DRAWING TITLE
SINGLE LINE DIAGRAM

SCALE
NTS
DATE
JUNE 16, 2021

PROJECT NUMBER
21376.000.e001
DRAWING NUMBER

E200

Contractor must check and verify all dimensions on the job, and report any discrepancies to the Architect before proceeding with the work. Do not scale this drawing.

REVISIONS AND ISSUES

REV	DESCRIPTION	DATE	BY
1	ISSUED FOR COSTING	2021.08.17	
2	ISSUED FOR TENDER	2021.08.27	
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NORTH ARROW SEAL

PROJECT TITLE
NEW SAYERS FOOD STORE
BURLINGHAM STREET, APSLEY

DRAWING TITLE
GROUND LEVEL - POWER
AND SYSTEMS

SCALE

1:100

DATE

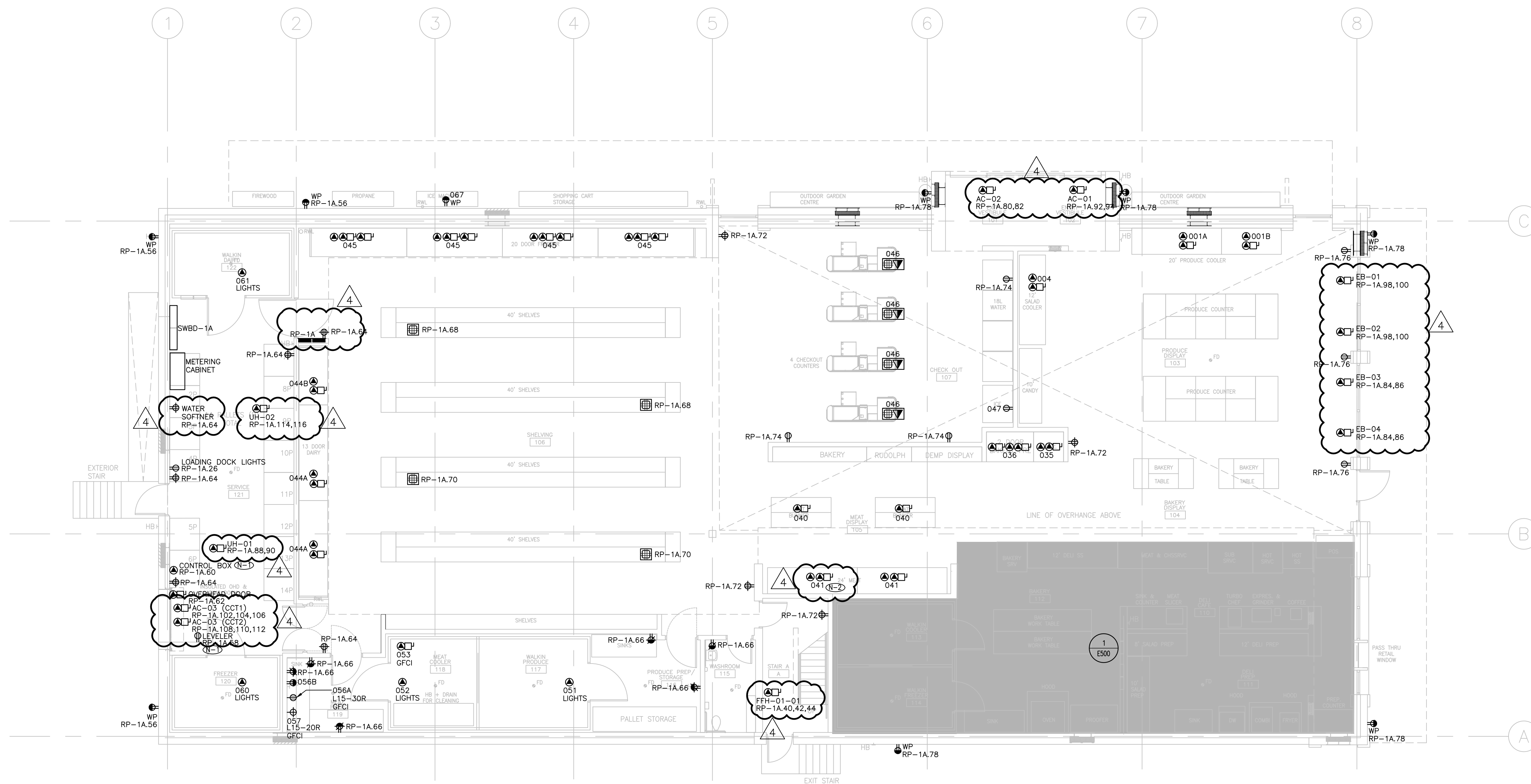
JUNE 16, 2021

PROJECT NUMBER

21376.000.e001

DRAWING NUMBER

E300



EQUIPMENT SCHEDULE												
LEVEL 1												
ITEM NO.	QTY	LOCATION	DESCRIPTION	PANEL	CIRCUIT NUMBER	CONNECTION TYPE	VOLTAGE (V)	CYCLE (HZ)	PHASE	AMPS (A)	HP	CONNECTED LOAD (W)
001A	1	103- PRODUCE DISPLAY	12' PRODUCE COOLER	RP-1A	1	DC	120	60	1	0.57		60
			FANS	RP-1A	14	DC	120	60	1	0.72		86.4
			LIGHTS	RP-1A	3	DC	120	60	1	0.38		45
001B	1	103- PRODUCE DISPLAY	8' PRODUCE COOLER	RP-1A	14	DC	120	60	1	0.48		57.6
			FANS	RP-1A	5	DC	120	60	1	0.57		45
			LIGHTS	RP-1A	14	DC	120	60	1	2.25		15
035	1	105- MEAT DISPLAY	12' SALAD COOLER	RP-1A	7	DC	120	60	1	0.19		15
			FANS	RP-1A	14	DC	120	60	1	0.41		15
			LIGHTS	RP-1A	9	DC	120	60	1	4.38		15
036	1	105- MEAT DISPLAY	2 DOOR BAKERY FREEZER	RP-1A	11, 13	DC	208	60	1	6.72		43.2
			FANS & HEAT	RP-1A	9	DC	120	60	1	4.38		1400
			ELECTRIC DEFROST HEATER	RP-1A	22, 23	DC	208	60	1	8.08		30
040	2	105- MEAT DISPLAY	MEAT BUNKER	RP-1A	25	DC	208	60	1	1.52		30
041	2	105- MEAT DISPLAY	12' MEAT SHELF	RP-1A	14	DC	120	60	1	1.75		15
			FANS	RP-1A	29	DC	120	60	1	2.87		15
			FANS & HEAT	RP-1A	14	DC	120	60	1	0.84		100.5
044A	2	106- SHELVING	5 DOOR DAIRY SHELVING	RP-1A	53	DC	120	60	1	3.12		63.8
			LIGHTS	RP-1A	16	DC	120	60	1	0.53		15
044B	1	106- SHELVING	3 DOOR DAIRY SHELVING	RP-1A	55	DC	120	60	1	15.87		100.5
			FANS & HEAT	RP-1A	51	DC	120	60	1	0.84		15
			LIGHTS	RP-1A	16	DC	120	60	1	0.84		100.5
045	4	106- SHELVING	5 DOOR FREEZER SHELVING	RP-1A	37, 39, 41, 43, 45, 47, 49, 51, 53, 55, 57, 59	DC	208	60	3	16.82		3500
			FANS & HEAT	RP-1A	67	DC	120	60	1	2.5		15
			LIGHTS	RP-1A	69	DC	120	60	1	2.5		15
			ELECTRIC DEFROST HEATER	RP-1A	71	FLOORBOX	120	60	1	2.5		15
047	1	107- CHECKOUT	ICE MACHINE	RP-1A	75	NEMA 5-15R	120	60	1			15
051	1	117- WALKIN PRODUCE	COOLER	RP-1A	18	DC	120	60	1			15
			COOLERS	RP-1A	77	DC	120	60	1			15
052	1	118- MEAT COOLER	COOLER	RP-1A	20	DC	120	60	1			15
			COOLERS	RP-1A	79	DC	120	60	1			15
053	1	118- MEAT COOLER	MEAT GRINDER	RP-1A	81, 83, 85	DC	208	60	3	13.29		2660
056A	1	119- MEAT PREP	MEAT GRINDER	RP-1A	87, 89, 91	L15-30R	208	60	3		7.5 (GRIND 1 MAX)	460
056B	1	119- MEAT PREP	MEAT GRINDER - TENDERIZER ADD-ON	RP-1A	93	NEMA 5-15R	120	60	1	4	1/2	460
057	1	119- MEAT PREP	MEAT BONE SAW, ELECTRIC	RP-1A	95, 97, 99	L15-20R	208	60	3	7.25		1595
060	1	120- FREEZER	FREEZER	RP-1A	22	DC	120	60	1			15
			COOLERS	RP-1A	101, 103, 105	DC	208	60	1			15
061	1	121- WALKIN DAIRY	COOLER	RP-1A	24	DC	120	60	1			15
			COOLERS	RP-1A	107	DC	120	60	1			15
067	1	000- EXTERIOR	ICE MACHINE	RP-1A	109	NEMA 5-15R	120	60	1			15

GENERAL NOTES:
 (1) RECEPTACLE FOR AIR ACTIVATED LEVELER TO BE FLUSH MOUNTED AND WIRED THROUGH THE PUSH BUTTON STATION PER LEVELER'S USER MANUAL WIRING DIAGRAM. ELECTRICAL CONTRACTOR TO PROVIDE 3/4" CONDUITS FROM RECEPTACLE TO CONTROL BOX. CONDUITS AND RECEPTACLE TO BE SET BEFORE POURING CONCRETE.
 (2) REFER TO EQUIPMENT SCHEDULE FOR ITEM NUMBER AND CORRESPONDING CIRCUIT NUMBER(S) TYPICAL.

DRAWING NOTES:
 4 REFER TO EQUIPMENT SCHEDULE FOR ITEM NUMBER AND CORRESPONDING CIRCUIT NUMBER(S). TYPICAL.

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REV	DESCRIPTION	DATE	BY
1	ISSUED FOR COSTING	2021.08.17	
2	ISSUED FOR TENDER	2021.08.27	
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NORTH ARROW SEAL

PROJECT TITLE
**NEW SAYERS FOOD STORE
 BURLEIGH STREET, APSLEY**

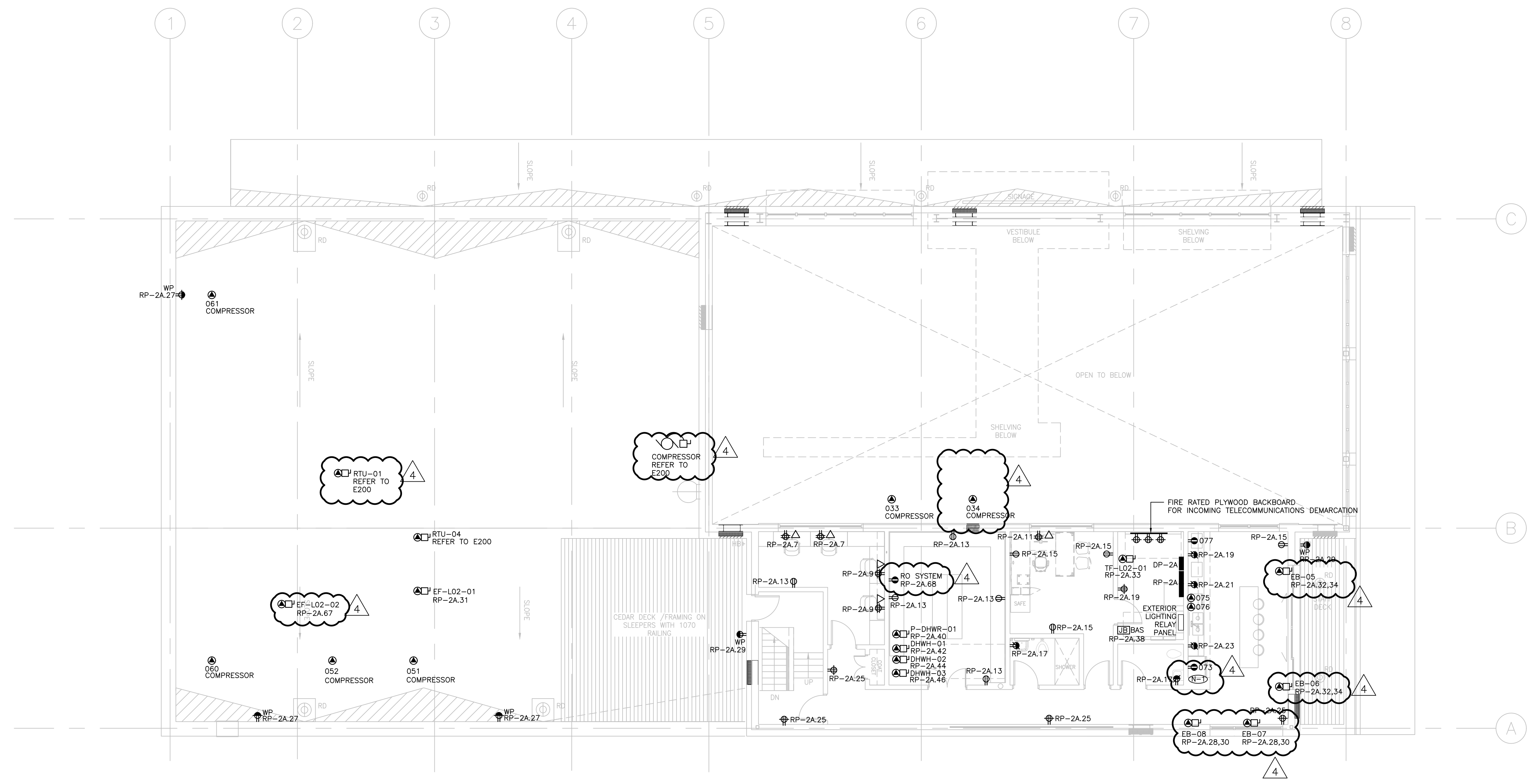
DRAWING TITLE
**SECOND LEVEL - POWER
 AND SYSTEMS**

SCALE
 1:100

DATE
JUNE 16, 2021

PROJECT NUMBER
21376.000.e001

DRAWING NUMBER
E301



EQUIPMENT SCHEDULE														
LEVEL 2														
ITEM NO.	QTY	LOCATION	DESCRIPTION	PANEL	CIRCUIT NUMBER	CONNECTION TYPE	VOLTAGE (V)	CYCLE (HZ)	PHASE	AMPS (A)	HP	CONNECTED LOAD (W)	SHOP (A)	MCA (A)
033	1	113 - WALKIN COOLER	COOLER	COMPRESSOR	RP-2A	8,10	208	60						
034	1	114 - WALKIN FREEZER	FREEZER	COMPRESSOR	RP-2A	12,14	208	60						
051	1	117 - WALKIN PRODUCE	COOLER	COMPRESSOR	RP-2A	16,18	208	60			1.5		20	
052	1	118 - MEAT COOLER	COOLER	COMPRESSOR	RP-2A	20,22	208	60			1.5		20	
060	1	120 - FREEZER	FREEZER	COMPRESSOR	RP-2A	24,26	208	60						
061	1	121 - WALKIN DAIRY	COOLER	COMPRESSOR	RP-2A	48,50	208	60						
073	1	202 - STAFF LOUNGE	RESIDENTIAL FRIDGE	STOVE	RP-2A	5-15R	120	60	1				15 OR 20	
075	1	203 - STAFF LOUNGE	STOVE - STANDARD ELECTRIC RANGE/OVEN	RP-2A	5-61,63	DC	208	60	3				50	
076	1	203 - STAFF LOUNGE	STOVE - WOOD	RP-2A	65	DC	120	60	1				15	
077	1	204 - STAFF LOUNGE	MICROWAVE	RP-2A	3	NEMA 5-15R	120	60	1	13		1300		

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REVISIONS AND ISSUES

REV	DESCRIPTION	DATE	BY
1	ISSUED FOR COSTING	2021.08.17	
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NORTH ARROW

SEAL

PROJECT TITLE

NEW SAYERS FOOD STORE
BURLEIGH STREET, APSLEY

DRAWING TITLE

ROOF - POWER AND
SYSTEMS

SCALE

1:100

DATE

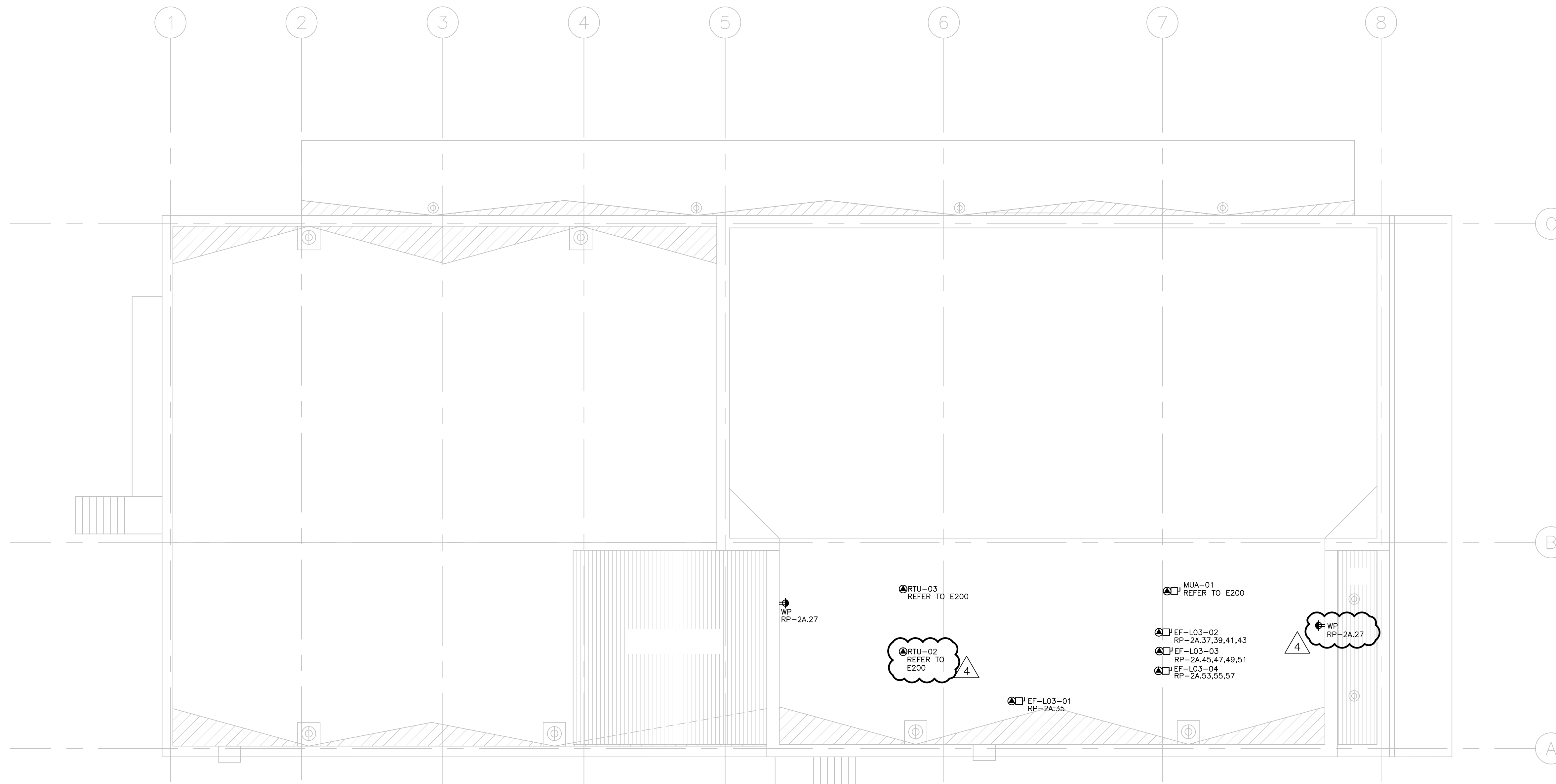
JUNE 16, 2021

PROJECT NUMBER

21376.000.e001

DRAWING NUMBER

E302



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REVISIONS AND ISSUES

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NORTH ARROW

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PROJECT TITLE

NEW SAYERS FOOD STORE
BURLEIGH STREET, APSLEY

DRAWING TITLE
ENLARGED PLANS

SCALE

1:100

DATE

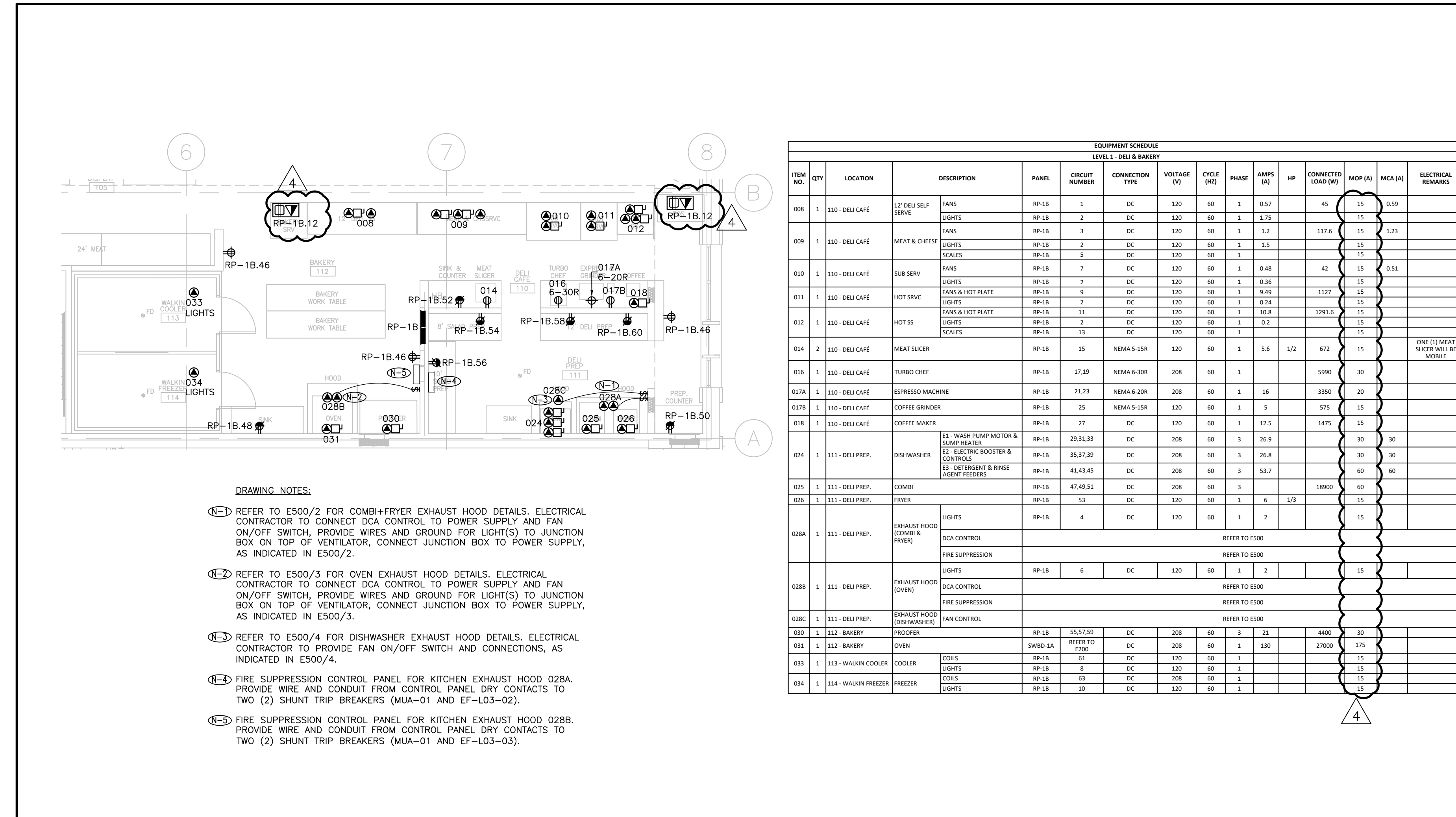
JUNE 16, 2021

PROJECT NUMBER

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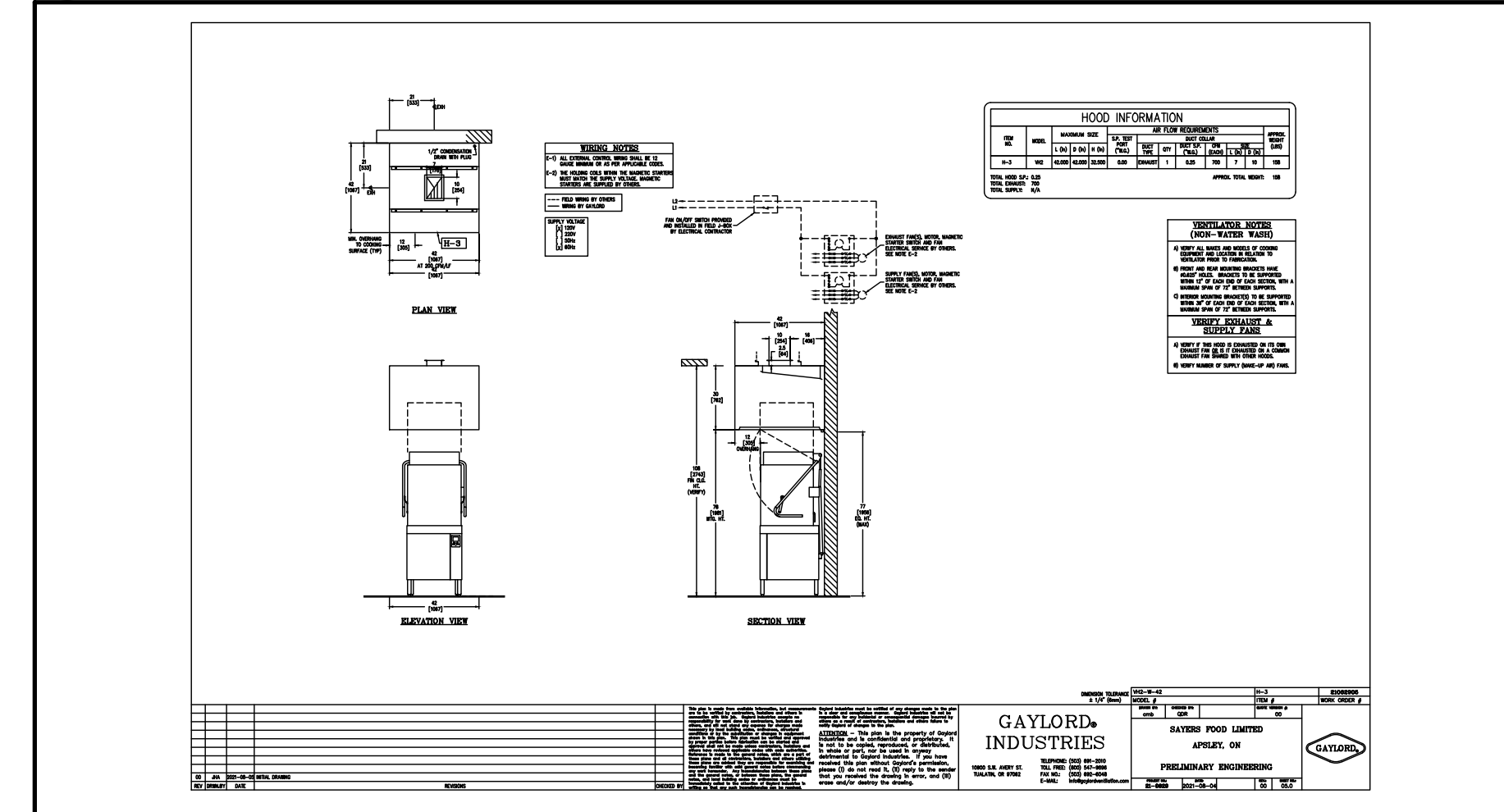
DRAWING NUMBER

E500

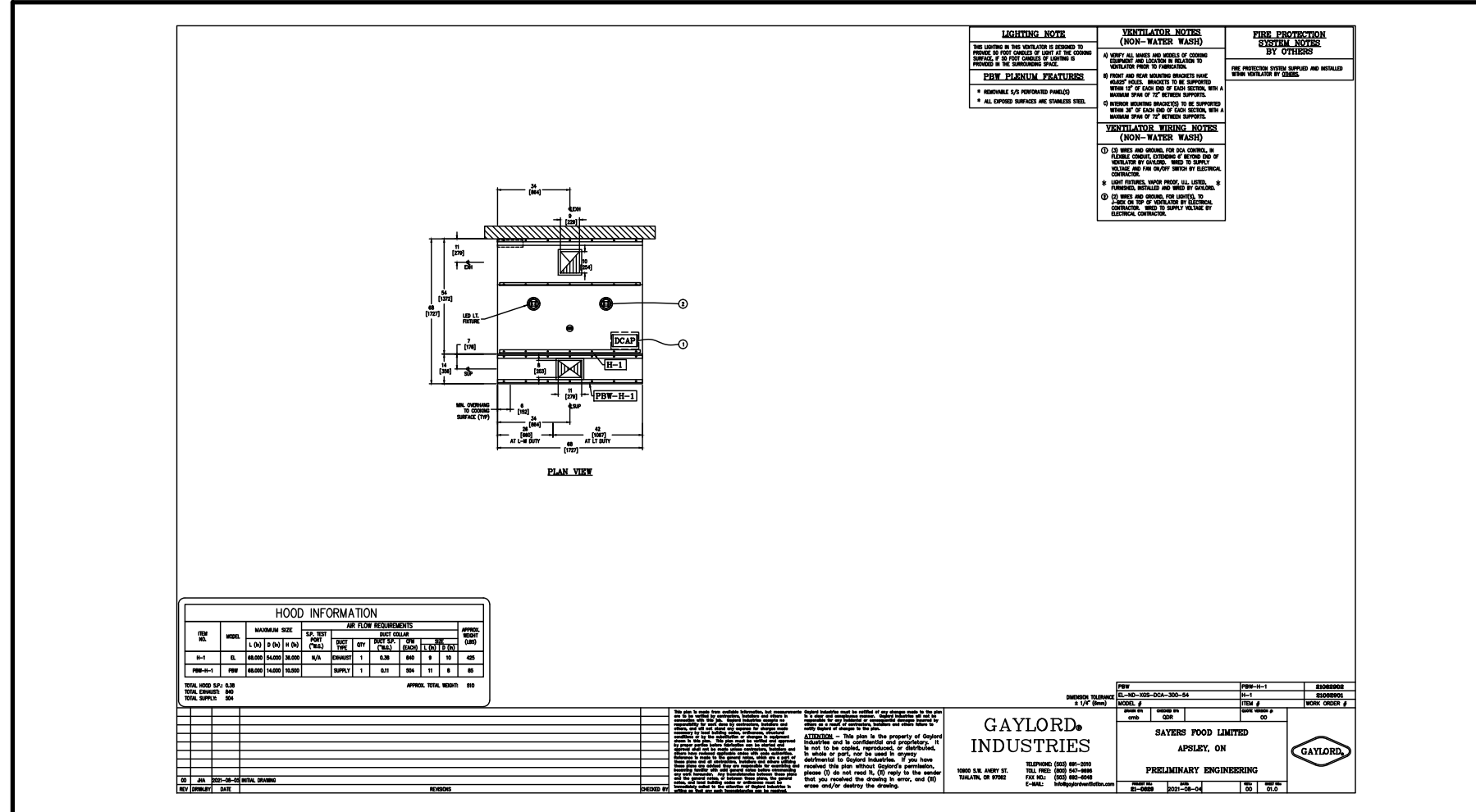


1 BAKERY & DELI CAFE/PREP

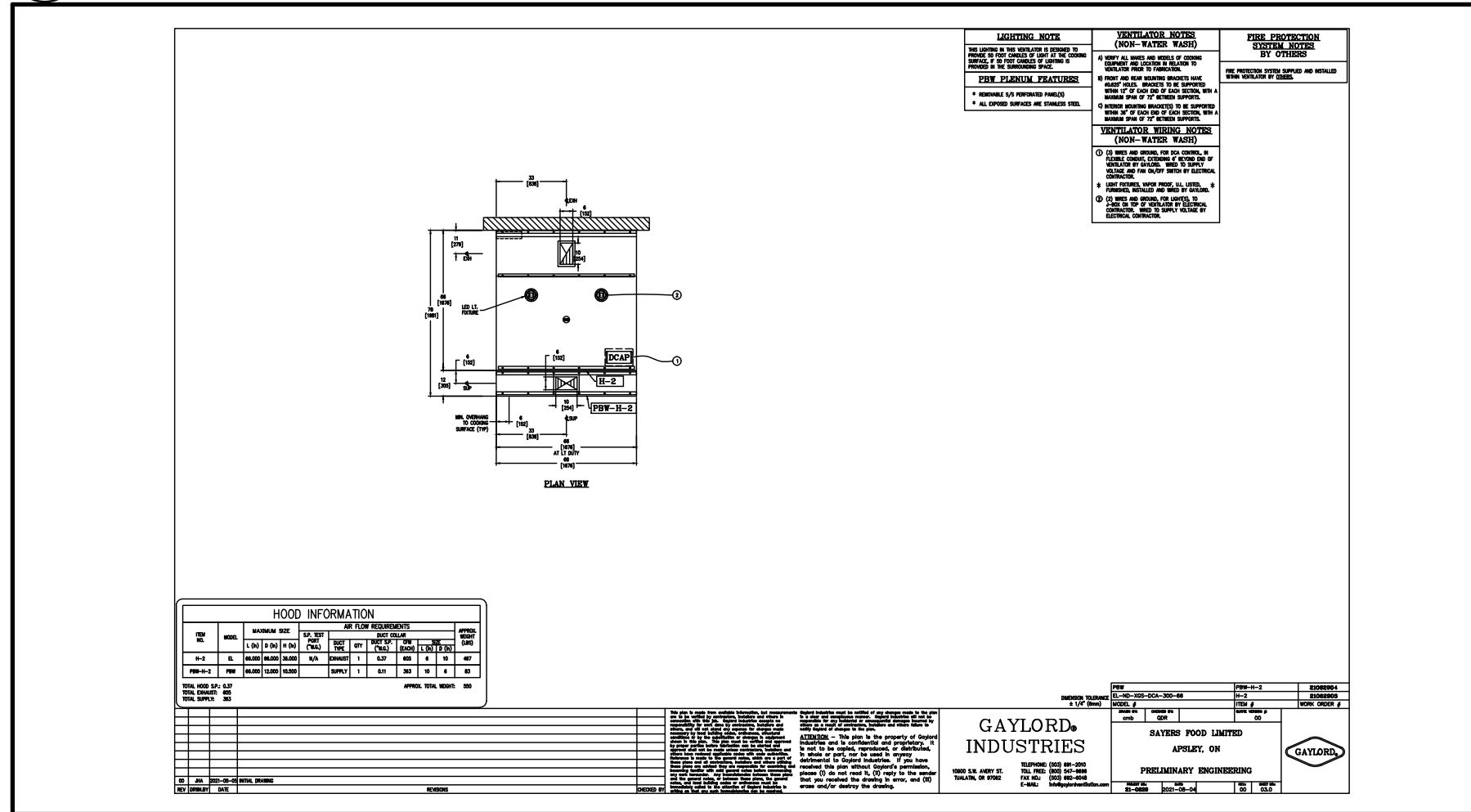
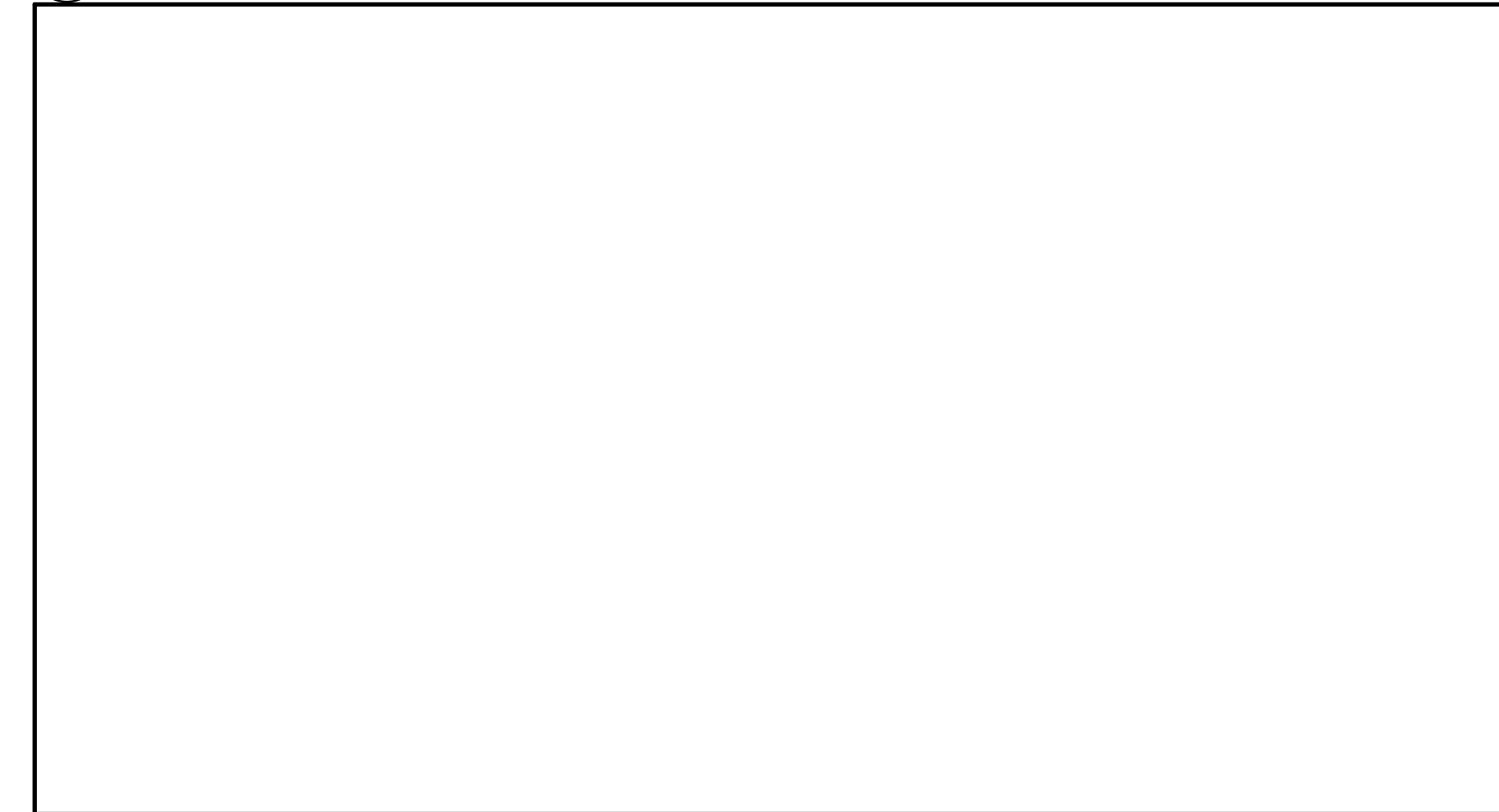
ITEM NO.	QTY	LOCATION	DESCRIPTION	PANEL	CIRCUIT NUMBER	CONNECTION TYPE	VOLTAGE (V)	CYCLE (HZ)	PHASE	AMPS (A)	HP	CONNECTED LOAD (W)	MDP (A)	MCA (A)	ELECTRICAL REMARKS
008	1	110-DELI CAFE	12' DELI SELF SERVE LIGHTS	RP-1B	1	DC	120	60	1	0.57		45	15	0.59	
009	3	110-DELI CAFE	MEAT & CHEESE LIGHTS	RP-1B	2	DC	120	60	1	1.75		117.6	15	1.23	
010	1	110-DELI CAFE	SUB SERV LIGHTS	RP-1B	3	DC	120	60	1	1.2		15	15		
011	3	110-DELI CAFE	HOT SRVC LIGHTS	RP-1B	4	DC	120	60	1	1.5		15	15		
012	1	110-DELI CAFE	HOT SS LIGHTS	RP-1B	5	DC	120	60	1	0.48		42	15	0.51	
014	2	110-DELI CAFE	MEAT SLICER	RP-1B	7	DC	120	60	1	0.36		15	15		
016	1	110-DELI CAFE	TURBO CHEF	RP-1B	9	DC	120	60	1	9.49		1127	15		
017A	1	110-DELI CAFE	ESPRESSO MACHINE	RP-1B	2	DC	120	60	1	16		3350	20		
017B	1	110-DELI CAFE	COFFEE GRINDER	RP-1B	25	DC	120	60	1	5		575	15		
018	1	110-DELI CAFE	COFFEE MAKER	RP-1B	27	DC	120	60	1	12.5		3475	15		
024	1	111-DELI PREP	ES - WASH PUMP MOTOR & COMPRESSOR	RP-1B	29,31,33	DC	208	60	3	26.9		30	30		
024	1	111-DELI PREP	ES - ELECTRIC BOOSTER & CONTROLS	RP-1B	35,37,39	DC	208	60	3	26.6		30	30		
025	1	111-DELI PREP	ES - DETERGENT & RINSE AGENT FEEDERS	RP-1B	41,43,45	DC	208	60	3	53.7		60	60		
026	1	111-DELI PREP	FRYER	RP-1B	53	DC	120	60	1	6	1/3	18000	60		
028A	1	111-DELI PREP	EXHAUST HOOD (COMBI & FRYER) LIGHTS	RP-1B	4	DC	120	60	1	2		15	15		
028A	1	111-DELI PREP	EXHAUST HOOD (COMBI & FRYER) DCA CONTROL												REFER TO E500
028A	1	111-DELI PREP	EXHAUST HOOD (COMBI & FRYER) FIRE SUPPRESSION												REFER TO E500
028B	1	111-DELI PREP	EXHAUST HOOD (OVEN) LIGHTS	RP-1B	6	DC	120	60	1	2		15	15		
028B	1	111-DELI PREP	EXHAUST HOOD (OVEN) DCA CONTROL												REFER TO E500
028B	1	111-DELI PREP	EXHAUST HOOD (OVEN) FIRE SUPPRESSION												REFER TO E500
028C	1	111-DELI PREP	EXHAUST HOOD (DISHWASHER) FAN CONTROL												REFER TO E500
030	1	112-BAKERY	PROOFER	RP-1B	55,57,59	DC	208	60	3	21		4600	30		
031	1	112-BAKERY	OVEN	SWIBD-1A	1200	DC	208	60	1	130		27000	175		
033	1	113-WALKIN COOLER	COOLER	RP-1B	61	DC	120	60	1			15	15		
033	1	113-WALKIN COOLER	COOLER LIGHTS	RP-1B	8	DC	120	60	1			15	15		
034	1	114-WALKIN FREEZER	FREEZER	RP-1B	63	DC	208	60	1			15	15		
034	1	114-WALKIN FREEZER	FREEZER LIGHTS	RP-1B	10	DC	120	60	1			15	15		



4 DISHWASHER EXHAUST HOOD



2 COMBI+FRYER EXHAUST HOOD



3 OVEN EXHAUST HOOD