

EQUIPMENT SCHEDULE					
ITEM NO.	QTY REQ'D	N.I.C.	DESCRIPTION	MANUFACTURER	MODEL NUMBER
<b>KITCHEN</b>					
1	1		PROOFER CABINET		
2	1		CONVECTION OVEN, DBL		
3	1		COUNTERTOP GRIDDLE		
3.1	1		EQUIPMENT STAND, REFRIGERATED BASE		
4	1		HOT TOP RANGE W/ OVEN		
5	1		6 Q.B. RANGE W/ OVEN		
6	1	X	SERVING COUNTER (MILLWORK)	BY G.C.	
7	1		COLD FOOD WELL, DROP-IN, REFRIGERATED		
8	2		INDUCTION RANGE		
9	3		HAND SINK		
10	1		THREE COMPARTMENT SINK		
11.1	1		SOLDED DISHTABLE		
11.2	1		CLEAN DISHTABLE		
12	1		DISPOSER		
13	1		DISHWASHER, DOOR TYPE		
14	1		REACH-IN REFRIGERATOR		
15	1		COFFEE BREWER		
16	1		PANINI GRILL		
17	1		DROP-IN HOT WELL		
18	1		DROP-IN ICE BIN		
19	2		BLENDER		
20	1		ESPRESSO/CAPPUCCINO MACHINE		
21	1		UNDERCOUNTER REFRIGERATOR		
22	2		REFRIGERATED DISPLAY CASE		
23	1		ICE MACHINE W/ BIN & WATER FILTER		
24	1		WALK-IN COOLER		
24.1	1		REFRIGERATION SYSTEM		
25	1		REACH-IN FREEZER		
26	1		FOOD SLICER		
27	1		FLOOR MIXER		
28	3		CART BUS		
29	3		CART, QUEEN MARY		
30	LOT		WIRE SHELVING		
31	2		MOBILE ICE BIN		
32	2		PREP TABLE W/ SINK		
33	3		WORK TABLE		
34	1	X	MOP SINK/SERVICE FAUCET/CHEMICAL SHELF	BY G.C.	
35	1	X	SERVING COUNTER (MILLWORK)	BY G.C.	
36	2		DROP-IN SINK		
37	1	X	PDS SYSTEM	BY OWNER	
38	1		EXHAUST HOOD SYSTEM		
38.1	1		FIRE SUPPRESSION SYSTEM		
39	1		HEATED BANQUET CART		
40	1		CONDENSATE HOOD		
41	1	X	FRONT BEVERAGE COUNTER	BY G.C.	
42	7	X	HEATED TRANSPORT CART (FUTURE EQUIP.)	BY OWNER	
43	1		TEA BREWER		
44	1		BOOSTER HEATER / WATER SOFTNER		
45	1	X	SODA DISPENSER	BY OWNER'S VENDOR	
46	1	X	SODA RACK	BY OWNER'S VENDOR	
47	1		WORK TABLE W/ SINK		
48	1	X	FRONT COUNTER	BY G.C.	
49	1		POT/KETTLE FILLER FAUCET		
50	1		UNDERCOUNTER REFRIGERATOR		
51	1		RAPID COOK OVEN		

JAYNES CORPORATION  
 ALBUQUERQUE, NM  
 UNM CANCER RESEARCH CENTER  
 1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM  
 KITCHEN EQUIPMENT PLAN

CUSTOMER	
REVISIONS	OWNER'S REVISIONS 12/ 7/ 19
	OWNER'S REVISIONS 12/ 22/ 19
	OWNER'S REVISIONS 1/ 13/ 16
DRAWN BY	David P. McCay
CHECKER	
SCALE	1/ 4" = 1'-0"
DATE	December 3, 2019
CUSTOMER APPR.	
PROJECT NO.	
DRAWING NO.	FS 1

**STANDARD**  
 RESTAURANT EQUIP.  
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 FX: (505) 864-0675

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PLUMBING CONNECTION SCHEDULE

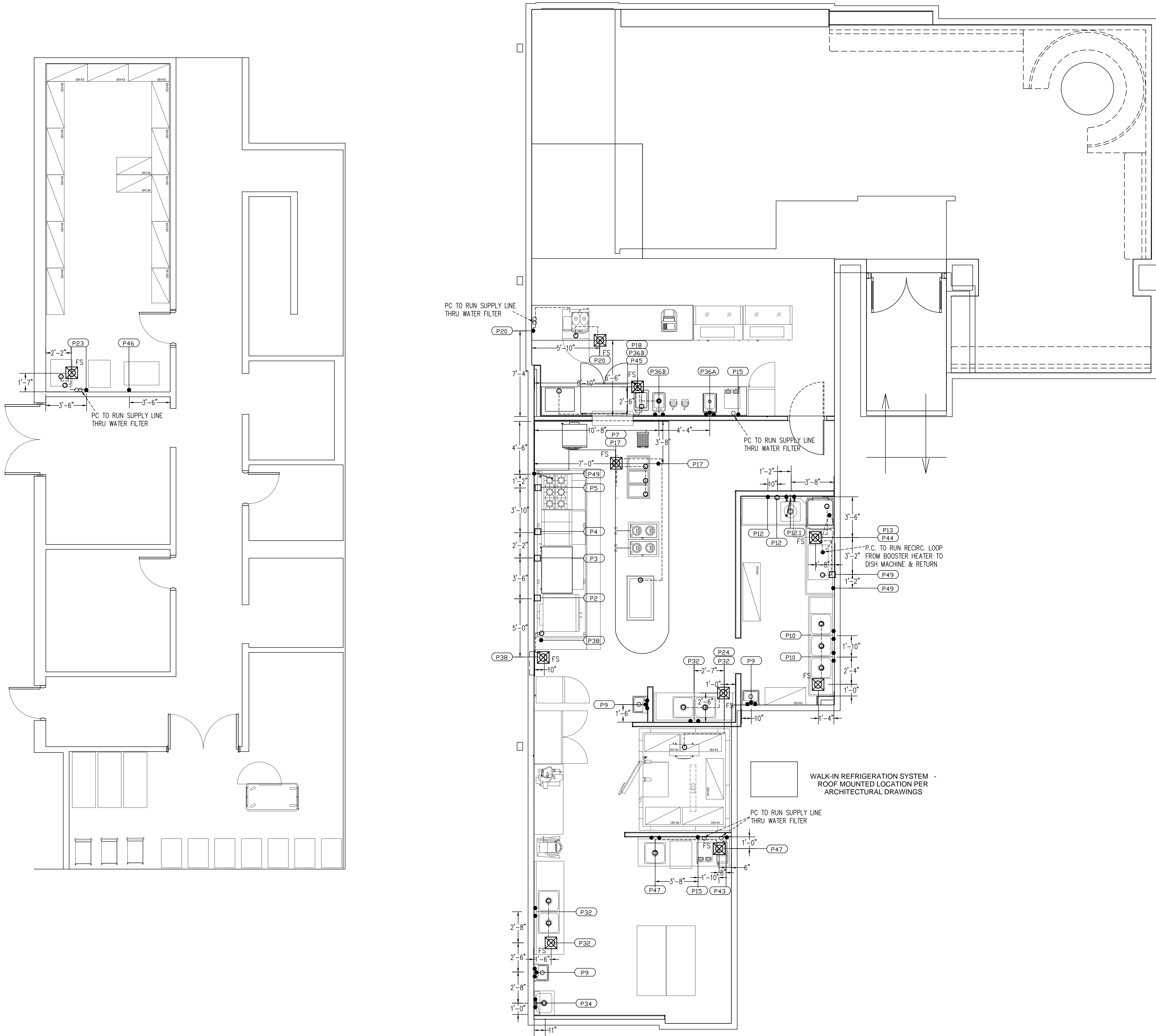
- (P2) CONVECTION OVEN  
(2) 3/4" G, 60 MBTU EA, 18" AFF (2 CONN)
- (P3) GRIDDLE, COUNTER TOP  
3/4" G, 120 MBTU, 18" AFF--GAS HOSE W/ DISC PROVIDED
- (P4) HOT TOP RANGE  
3/4" G, 192 MBTU, 18" AFF--GAS HOSE W/ DISC PROVIDED
- (P5) 6 O.B. RANGE W/ OVEN  
3/4" G, 277 MBTU, 18" AFF--GAS HOSE W/ DISC PROVIDED
- (P7) REFRIGERATED COLD PAN  
--RUN DRAIN TO FS
- (P9) HAND SINK  
1/2" H & C, 12" AFF--  
1 1/2" D, 24" AFF
- (P10) THREE COMP SINK  
(2) 1/2" H & C, 12" AFF--RUN DRAINS TO FS
- (P12) DISPOSER  
1/2" C, 12" AFF--  
1 1/2" D, 24" AFF
- (P12.1) PRE RINSE FAUCET  
1/2" H & C, 12" AFF
- (P13) DISH MACHINE  
3/4" H -- INTERCONNECT (LOOP) DISH MACHINE W/ BOOSTER HEATER  
--RUN DRAINS TO FS
- (P15) COFFEE MAKER  
3/8" C, 48" AFF--RUN THRU FILTER--RUN DRAINS TO FS
- (P17) HOT FOOD WELL  
3/8" C, 12" AFF--RUN DRAINS TO FS
- (P18) ICE BIN  
--RUN DRAIN TO FS
- (P20) ESPRESSO MACHINE  
1/2" C, 24" AFF--RUN THRU FILTER--RUN DRAINS TO FS
- (P23) ICE MACHINE  
1/2" C, 84" AFF--RUN THRU FILTER--(2) 1" DRAIN TO F.S.  
--RUN DRAIN TO FS
- (P24) WALK IN COOLER - EVAPORATOR COIL  
--RUN DRAIN TO FS
- (P32) PREP TABLE W/ SINK  
1/2" H & C, 12" AFF--RUN DRAINS TO FS
- (P34) MOP SINK W/ SERVICE FAUCET  
1/2" H & C, 26" AFF - (SERVICE FAUCET)  
3" D, STUB-UP, TRIM TO FIT
- (P36A) HAND SINK - DROP IN  
1/2" H & C, 12" AFF--  
1 1/2" D, 24" AFF
- (P36B) DUMP SINK - DROP IN  
1/2" H & C, 12" AFF--RUN DRAIN TO FS
- (P38) WATER WASH EXHAUST HOOD  
3/4" (140 DEG.) H, FROM ABOVE, INTERCONNECT THRU SOLENOID VALVE  
--RUN DRAIN TO FS
- (P43) TEA BREWER  
3/8" C, 48" AFF--RUN THRU FILTER
- (P44) GAS BOOSTER HEATER  
3/4" (140 DEG.) H, 12" AFF--INTERCONNECT (LOOP) BOOSTER HEATER TO  
DISH MACHINE  
3/4" G, 200 MBTU, 18" AFF  
--RUN DRAIN TO FS
- (P45) ICE AND SODA DISPENSER (N.I.C.)  
1/2" C, 12" AFF--RUN DRAINS TO FS
- (P46) SODA RACK SYSTEM (N.I.C.)  
1/2" C, 12" AFF
- (P47) PREP TABLE W/ SINK  
1/2" H & C, 12" AFF--RUN DRAINS TO FS
- (P49) POT FILLER FAUCET  
1/2" C, 56" AFF

PLUMBING SYMBOLS

●	WATER
○	DRAIN
□	GAS CONNECTION POINT
■	GAS MANIFOLD DROP
⊙	FLOOR DRAIN (FD)
⊗	FLOOR DRAIN W/ FUNNEL (FFD)
⊠	FLOOR SINK (FS)
AFF	ABOVE FINISHED FLOOR
SU	STUB UP (OUT OF FLOOR)
OW	OUT OF WALL

PLUMBING NOTES:

1. THIS PLAN IS INTENDED TO SHOW REQUIREMENTS WHICH ARE NECESSARY TO THE FUNCTION OF OR DIRECTLY RELATED TO THE FOOD SERVICE EQUIPMENT SUPPLIED BY STANDARD RESTAURANT SUPPLY ONLY. ALL REQUIREMENTS FOR SERVICES FOR OTHER EQUIPMENT LISTED EITHER EXISTING OR "BY OTHER" ARE PROVIDED ELSEWHERE.
2. THE PLUMBING CONTRACTOR SHALL PROVIDE ALL ROUGH-IN AND FINAL CONNECTIONS TO THE FOOD SERVICE EQUIPMENT.
3. THE PLUMBING CONTRACTOR SHALL PROVIDE ACCESSIBLE SHUTOFF VALVES ON ALL WATER, GAS AND STEAM LINES.
4. ALL ROUGH-INS INDICATED AT WALLS SHALL BE CONCEALED IN THE WALL AND STUBBED OUT OF THE WALL AT THE HEIGHT INDICATED.
5. ABOVE FLOOR DIMENSIONS ARE GIVEN FROM FINISHED FLOOR TO CENTERLINE OF ROUGH-IN.
6. ALL INDIRECT WASTE LINES SHALL TERMINATE ONE (1) INCH ABOVE

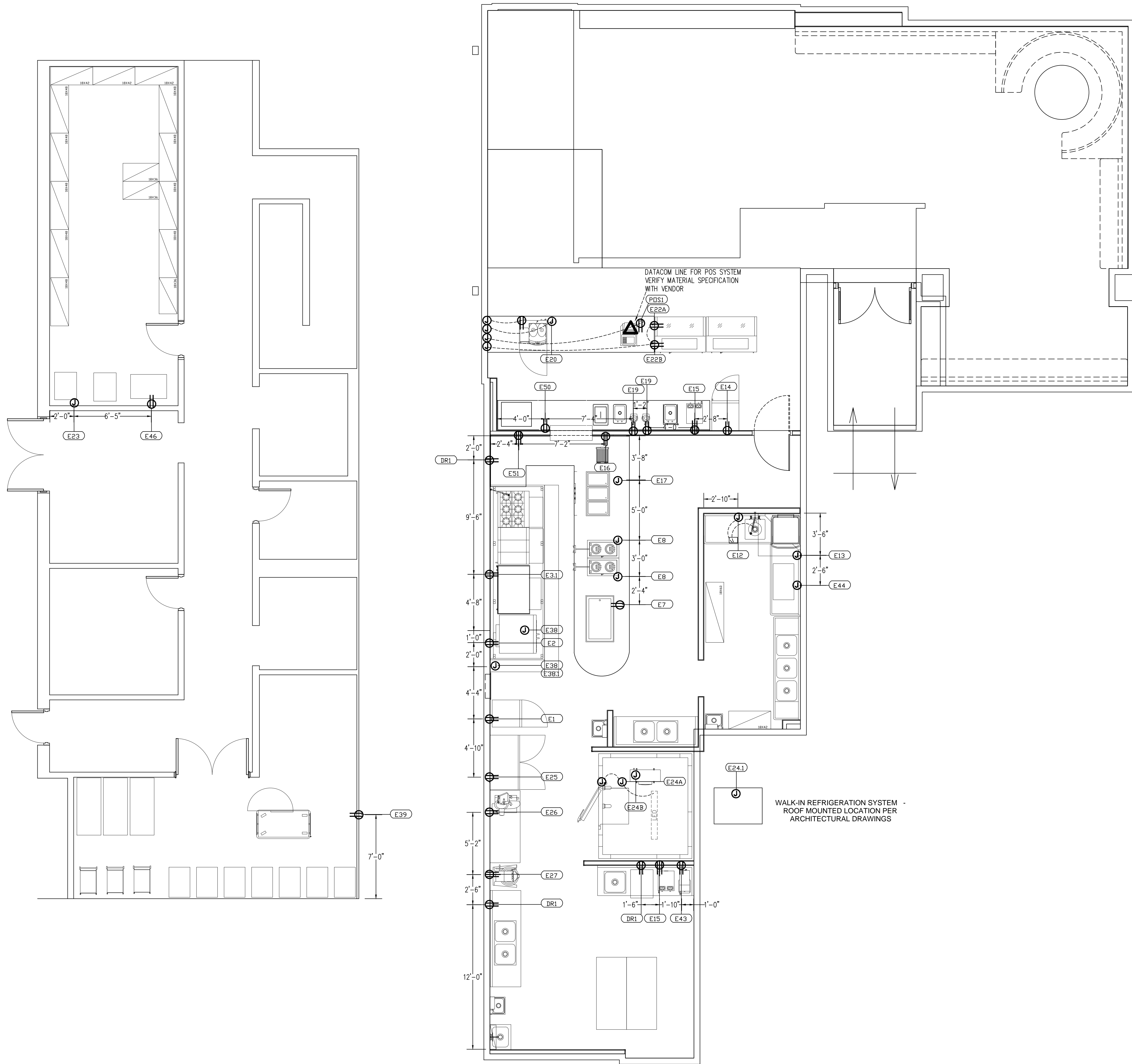


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UNM CANCER RESEARCH CENTER  
1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM  
PLUMBING CONNECTION PLAN

CUSTOMER	
REVISIONS	OWNER'S REVISIONS 12/ 7/ 15
	OWNER'S REVISIONS 12/ 22/ 15
	OWNER'S REVISIONS 1/ 13/ 16
DRAWN BY	David B. McCoy
CHECKER	
SCALE	1/ 4" = 1'-0"
DATE	December 11, 2015
CUSTOMER APPR.	
PROJECT NO	
DRAWING NO	FS 2



**ELECTRICAL CONNECTION SCHEDULE**

- (PDS1) POS SYSTEM  
120V-1PH, 15.0 A CKT. (EACH), --VFY WITH VENDOR  
DEDICATED ELECTRICAL CKT. 50" AFF  
CAT-5 DATACOM LINE
- (E1) REFRIGERATOR, REACH-IN  
120V-1PH, 3.0 A, 76" AFF
- (E2) CONVECTION OVEN  
(2) 120V-1PH, 6.0 A. EA., 2 C&P, 18" & 24" AFF
- (E31) REFRIGERATED EQUIPMENT STAND  
120V-1PH, 5.4 A, 18" AFF
- (E7) COLD FOOD WELL, DROP IN  
120V-1PH, 4.0 A, 18" AFF
- (E8) INDUCTION RANGE  
208V-1PH, 22.0 A. EA., 18" AFF
- (E12) DISPOSER  
120V-1PH, 18.6 A, 18" AFF--INTERCONNECT THRU CONTROL PANEL  
INTERCONNECT WATER SOLENOID VALVE
- (E13) DISHWASHER  
208V-3PH, 24.9 A, 18" AFF--DIRECT CONNECTION
- (E14) REFRIGERATOR, REACH-IN  
120V-1PH, 7.9 A, 12" AFF
- (E15) COFFEE BREWER  
120/240-1PH, 25.8 A, 50" AFF
- (E16) PANINI GRILL  
120V-1PH, 15.0 A, 50" AFF
- (E17) HOT FOOD WELL, DROP IN  
208V-3PH, 11.9 A, 18" AFF  
INTERCONNECT CONTROL PANEL
- (E19) BLENDER  
(2) 120V-1PH, 15.0 A, 50" AFF
- (E20) ESPRESSO MACHINE  
208V-1PH, 30.0 A, 18" AFF--DIRECT CONNECTION
- (E21) U/C REFRIGERATOR  
120V-1PH, 2.0 A. EA., 18" AFF
- (E22A) DISPLAY CASE - REFRIGERATED  
120V-1PH, 12.0 A. EA., 18" AFF
- (E22B) DISPLAY CASE - REFRIGERATED  
120V-1PH, 12.0 A. EA., 18" AFF
- (E23) ICE MACHINE  
208V-1PH, 7.2 A, 72" AFF
- (E24) WALK-IN COOLER  
A. 120V-1PH, 10.0 A, DROP FROM ABOVE FOR DOOR, LIGHTS & CONTROLS  
B. 120V-1PH, 15.0 A. CKT, DROP FROM ABOVE FOR EVAP COIL
- (E24.1) REMOTE CONDENSER - WALK IN COOLER  
208V-1PH, 6.9 A., ON BLDG ROOF
- (E25) FREEZER, REACH-IN  
120V-1PH, 11.0 A, 18" AFF
- (E26) SLICER  
120V-1PH, 7.0 A, 50" AFF
- (E27) MIXER  
220V-1PH, 12.0 A, 18" AFF
- (E38) HOOD SYSTEM  
SEE HOOD SHOP DRAWINGS FOR DETAILS
- (E38.1) FIRE SUPPRESSION SYSTEM  
SEE HOOD SHOP DRAWINGS FOR DETAILS
- (E39) HEATED BANQUET CART  
120V-1PH, 8.33 A, 18" AFF
- (E40) HOOD SYSTEM  
SEE HOOD SHOP DRAWINGS FOR DETAILS
- (E43) TEA BREWER  
120V-1PH, 14 A, 50" AFF
- (E45) SODA DISPENSER  
120V-1PH, 15 CKT, 18" AFF--VERIFY WITH VENDOR
- (E50) UNDERCOUNTER REFRIGERATOR  
120V-1PH, 3.3 A, 18" AFF
- (E51) RAPID COOK OVEN  
240V-1PH, 30.0 A, 50" AFF
- (BR1) 120V-1PH, 15.0 A. CIR., 50" AFF

ELECTRICAL SYMBOLS	
	DUPLEX RECEPTICAL
	SINGLE RECEPTICAL (20 AMP)
	JUNCTION BOX
	SPECIAL RECEPTICAL--208V
	DIRECT CONNECTION
	POINT OF CONNECTION
	DROP CORD FROM CEILING
AFF	ABOVE FINISHED FLOOR
SU	STUB UP (OUT OF FLOOR)
DFA	DROP FROM ABOVE

**ELECTRICAL NOTES:**

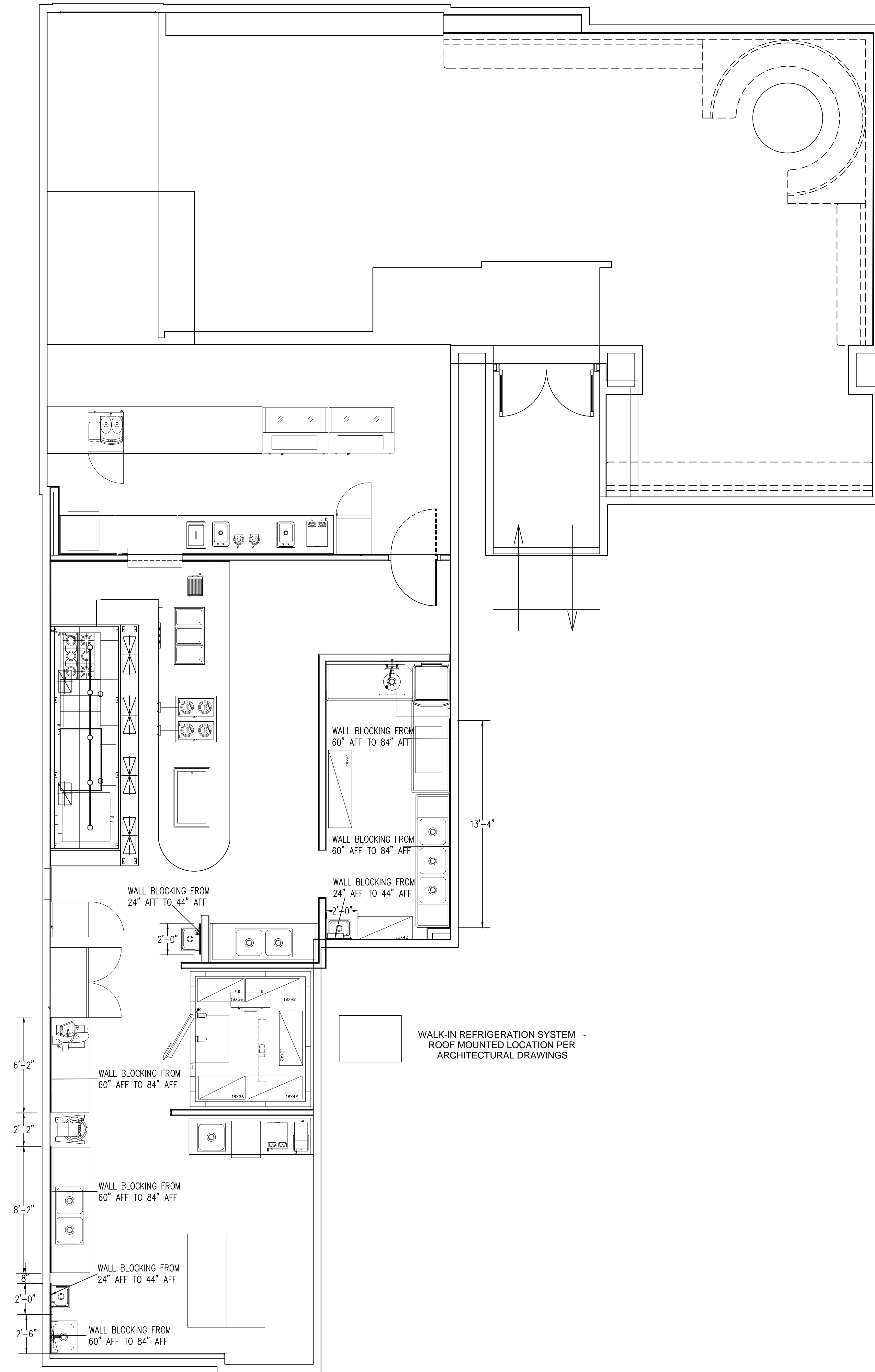
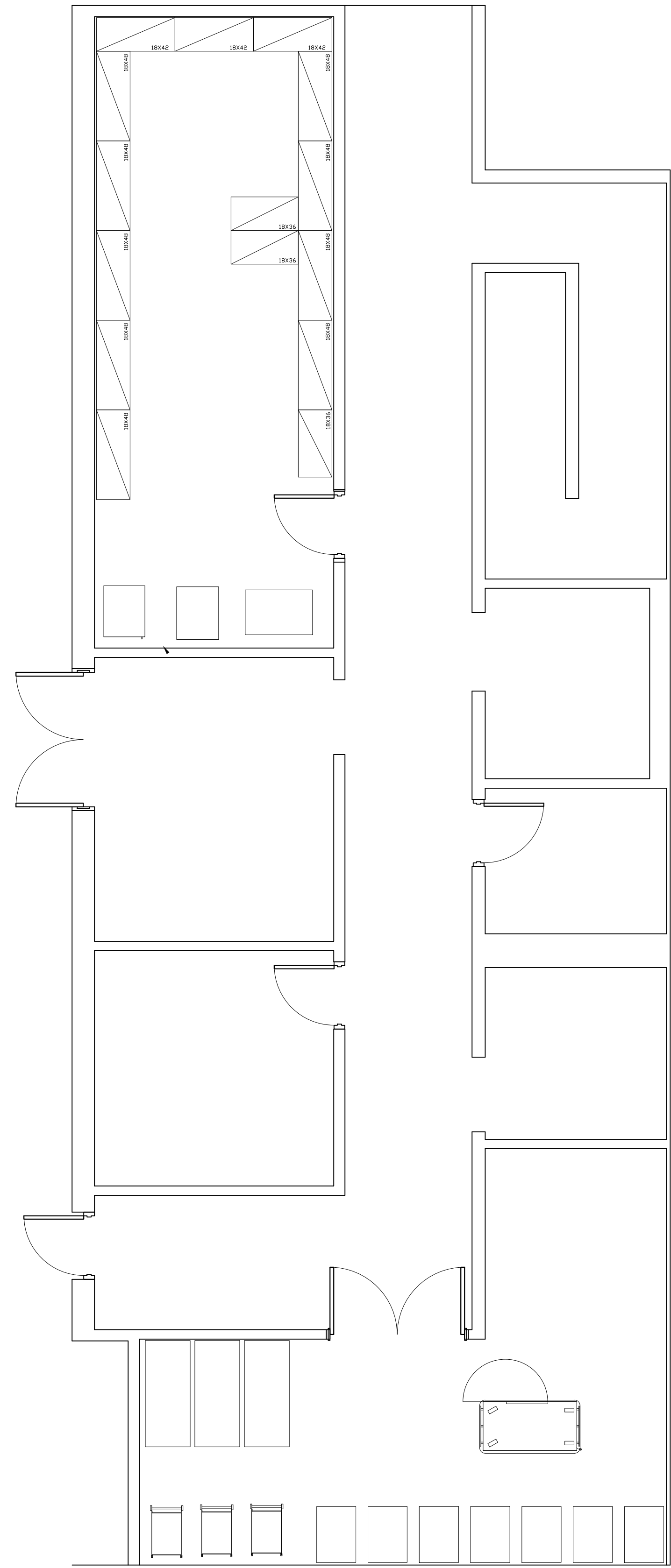
1. THIS PLAN IS INTENDED TO SHOW REQUIREMENTS ONLY WHICH ARE NECESSARY TO THE FUNCTION OF OR IS DIRECTLY RELATED TO THE FOOD SERVICE EQUIPMENT SUPPLIED BY STANDARD RESTAURANT SUPPLY. ALL REQUIREMENTS FOR SERVICES OF EXISTING OR "BY OTHER" EQUIPMENT ARE TO BE PROVIDED ELSEWHERE.
2. ABOVE FLOOR DIMENSIONS ARE GIVEN FROM FINISHED FLOOR TO CENTERLINE OF ROUGH-IN LOCATION.
3. ALL JUNCTION BOXES, CONVENIENCE OUTLETS AND SPECIAL PURPOSE OUTLETS SHOWN ON FABRICATED WORK TABLES AND COUNTERS SHALL BE FURNISHED AND/OR INSTALLED BY THE ELECTRICAL CONTRACTOR EXCEPT AS NOTED ON THE CONTRACT DOCUMENTS.
4. ELECTRICAL CONTRACTOR SHALL INTERWIRE LIGHT FIXTURES AND SWITCHES FURNISHED BY NATIONAL RESTAURANT SUPPLY AND MAKE ALL FINAL CONNECTIONS.
5. ALL DISCONNECT DEVICES ARE TO BE PROVIDED BY THE ELECTRICAL CONTRACTOR AND INSTALLED BY THE SAME. IT IS THE RESPONSIBILITY OF THE ELECTRICAL CONTRACTOR TO LOCATE ROUGH-IN FOR ITEMS REQUIRING DEVICES IN AN APPROPRIATE LOCATION TO FEED SUCH DEVICE REGARDLESS OF LOCATION SHOWN ON THIS DRAWING.
6. ALL DIMENSIONS ARE SHOWN FROM FINISHED WALLS AND ARE THE CRITICAL DIMENSION REQUIRED FOR THE EQUIPMENT CONNECTION.

**STANDARD RESTAURANT EQUIP.**  
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JAYNES CORPORATION  
ALBUQUERQUE, NM  
UNM CANCER RESEARCH CENTER  
1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM  
ELECTRICAL CONNECTION PLAN

OWNER	UNM CANCER RESEARCH CENTER
TITLE	ELECTRICAL CONNECTION PLAN
REVISIONS	OWNER'S REVISIONS 12/17/15 OWNER'S REVISIONS 12/22/15 OWNER'S REVISIONS 1/15/16
DRAWN BY	David B. McCoy
CHECKER	
SCALE	1/4"=1'-0"
DATE	12/11/15
CUSTOMER APPR.	
PROJECT NO.	
DRAWING NO.	FS 3



MECHANICAL SYMBOLS	
	EXHAUST DUCT (LENGTH X WIDTH)
	RETURN AIR DUCT (LENGTH X WIDTH)
	HOOD CONTROL PANEL
	FIRE SYSTEM PULL BOX
	HEX BOX @ 48" AFF
	REMOTE REFRIGERATION LINES

NOTE!! ALL DIMENSIONS SHOWN ARE FROM FINISHED WALLS TO CENTERLINE OF DUCTWORK OR AS NOTED. DO NOT DROP DUCTS IN EXACT LOCATIONS AS SHOWN. SLIGHT VARIATIONS IN FIELD CONDITIONS AND/OR FABRICATION CAN VARY DIMENSIONS BY 1/2" TO 2" FROM WHERE SHOWN. DROP DUCTS AFTER HOOD IS INSTALLED.

REFER TO HOOD SHOP DRAWINGS FOR FURTHER DETAILS ON DUCTWORK AND FIRE SYSTEMS.

JAYNES CORPORATION  
ALBUQUERQUE, NM

UNM CANCER RESEARCH CENTER  
1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM  
SPECIAL BUILDING CONDITIONS PLAN

**STANDARD**  
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CUSTOMER	
REVISIONS	OWNER'S REVISIONS 12/ 7/ 15
	OWNER'S REVISIONS 12/ 22/ 15
	OWNER'S REVISIONS 1/15/ 16
DRAWN BY	David B. McCoy
CHECKER	
SCALE	1/ 4" = 1'-0"
DATE	12/ 11/ 15
CUSTOMER APPR.	
PROJECT NO	
DRAWING NO	FS 4



HOOD INFORMATION																	
HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	HOOD TEMP RATING	TOTAL CFM	EXHAUST COLLAR(S)					SUPPLY		TOTAL WEIGHT LBS.	SECTION LOCATION
			LENGTH	WIDTH	HEIGHT				WIDTH	LENGTH	DIA.	CFM	S.P.	MUA	AC		
1	ITEM 38	XGH20-174-S	174	54	30	300 SS 100%	600 DEG F	3625	10	17	1813	1.723	2600		1254.5	SINGLE	

HOOD INFORMATION													
HOOD NO.	MARK	LIGHTING DETAILS				GREASE FILTRATION DETAILS				UTILITY CABINET(S)			
		FIXTURE TYPE	BULB / LAMP INFO	QTY	FOOT CANDLES	TYPE / MODEL	QTY	SIZE (IN.)	LOCATION	FIRE SYSTEM	SIZE	MODEL	CONTROLS
1	ITEM 38	INCANDESCENT (GLOBE)	100W A19 (BULBS NOT INCL.)	5	44.04	GGH20	3	16	LEFT				

SUPPLY PLENUM INFORMATION																	
HOOD NO.	MARK	POS.	TYPE	SIZE (IN.)		INSULATED	DAMPER(S)	LED LIGHT(S)	TOTAL CFM	COLLARS							
				L	H					TYPE	MOUNTING	QTY	W	L	DIA.		
1	ITEM 38	FRONT	ASP	186	14	10	NO	NO	2600	MUA	FACTORY	4	10	28	650	0.127	334

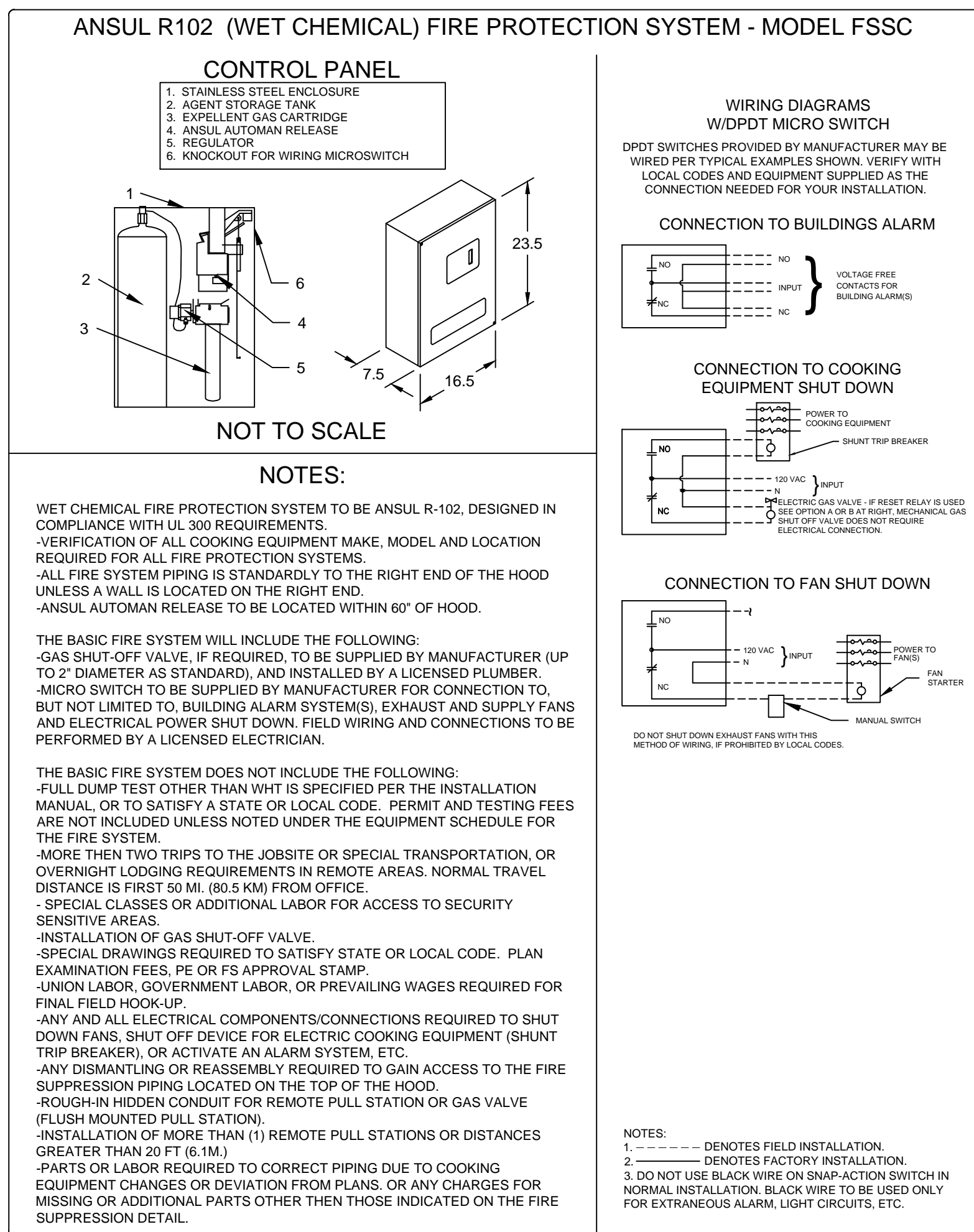
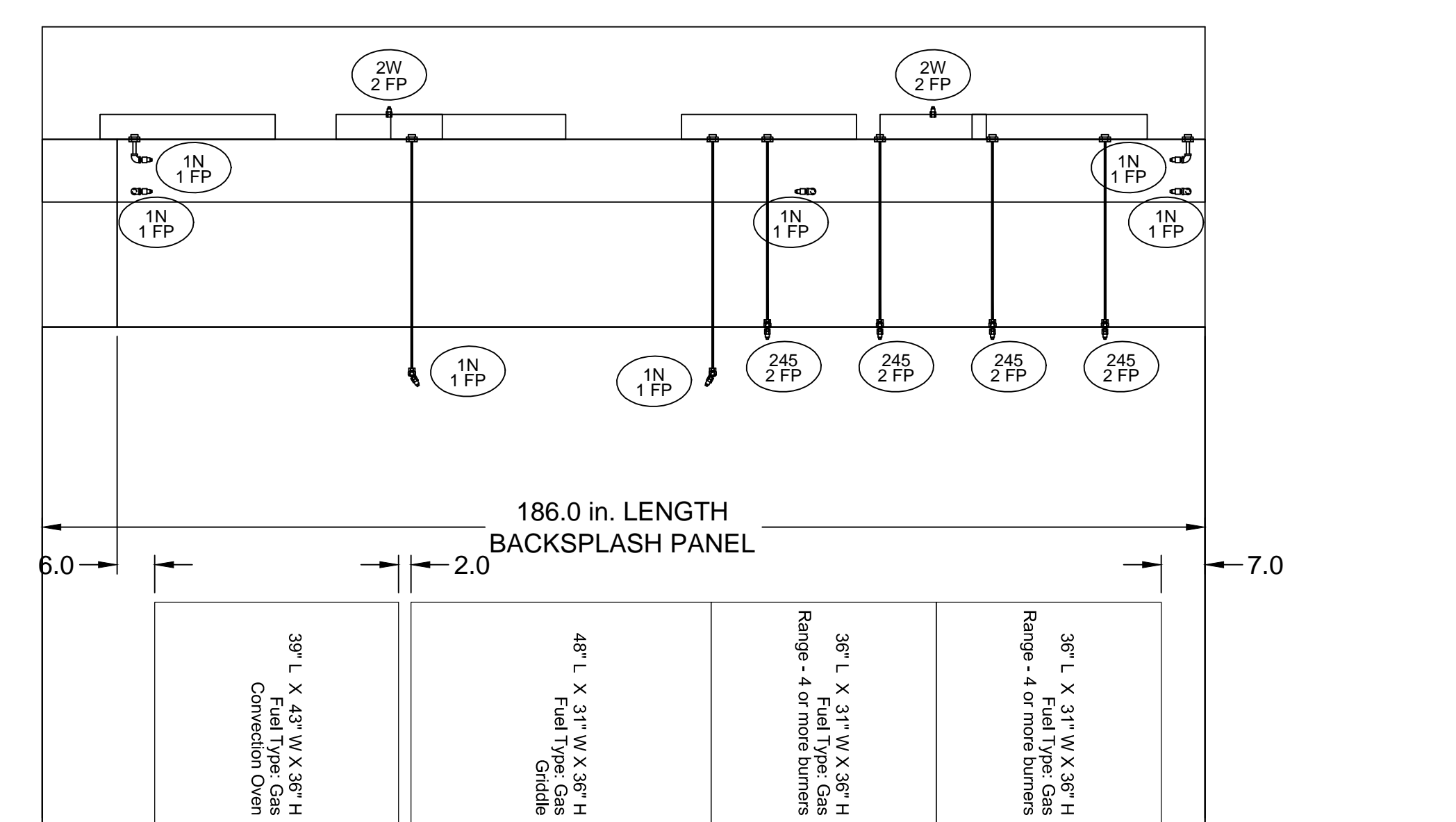
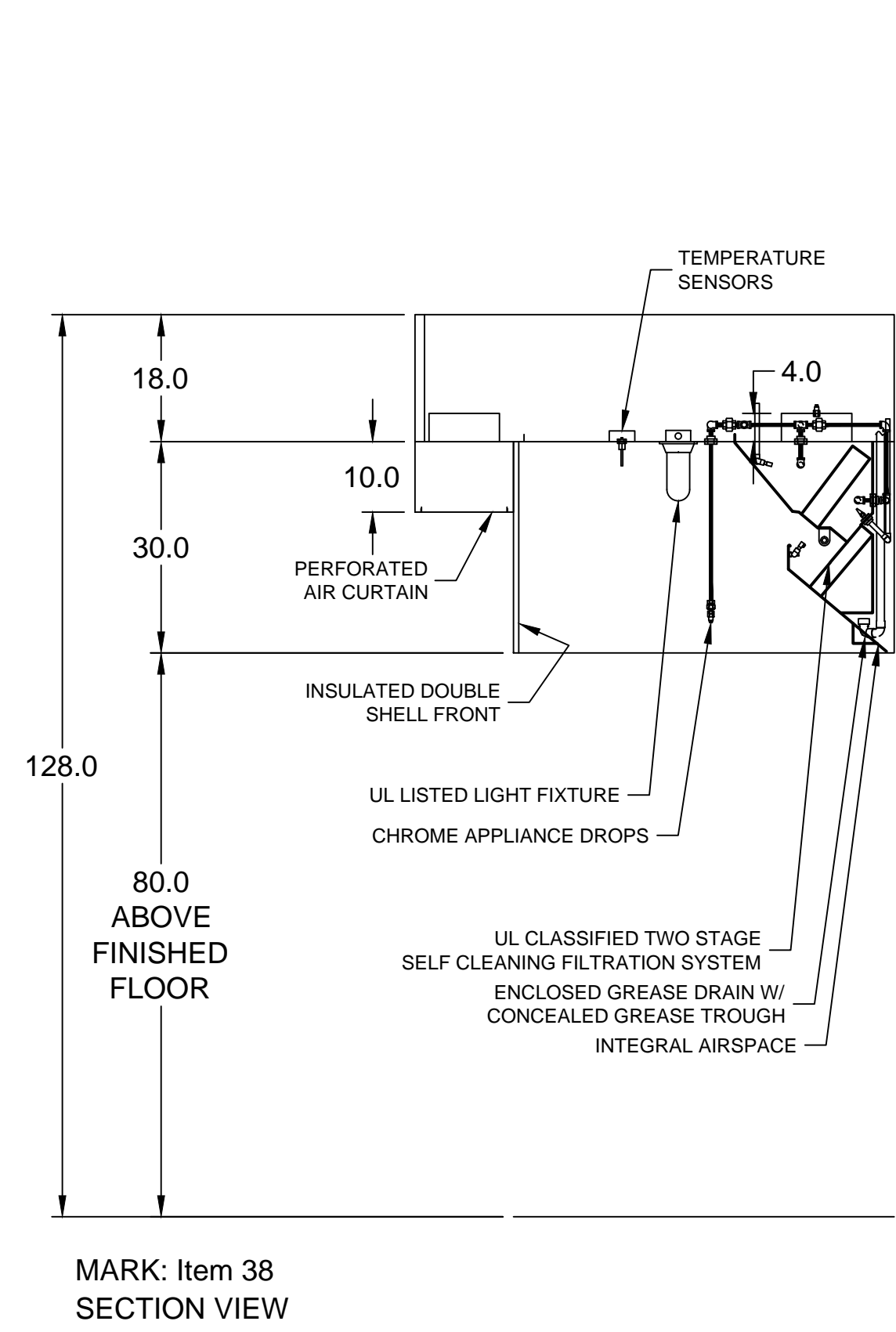
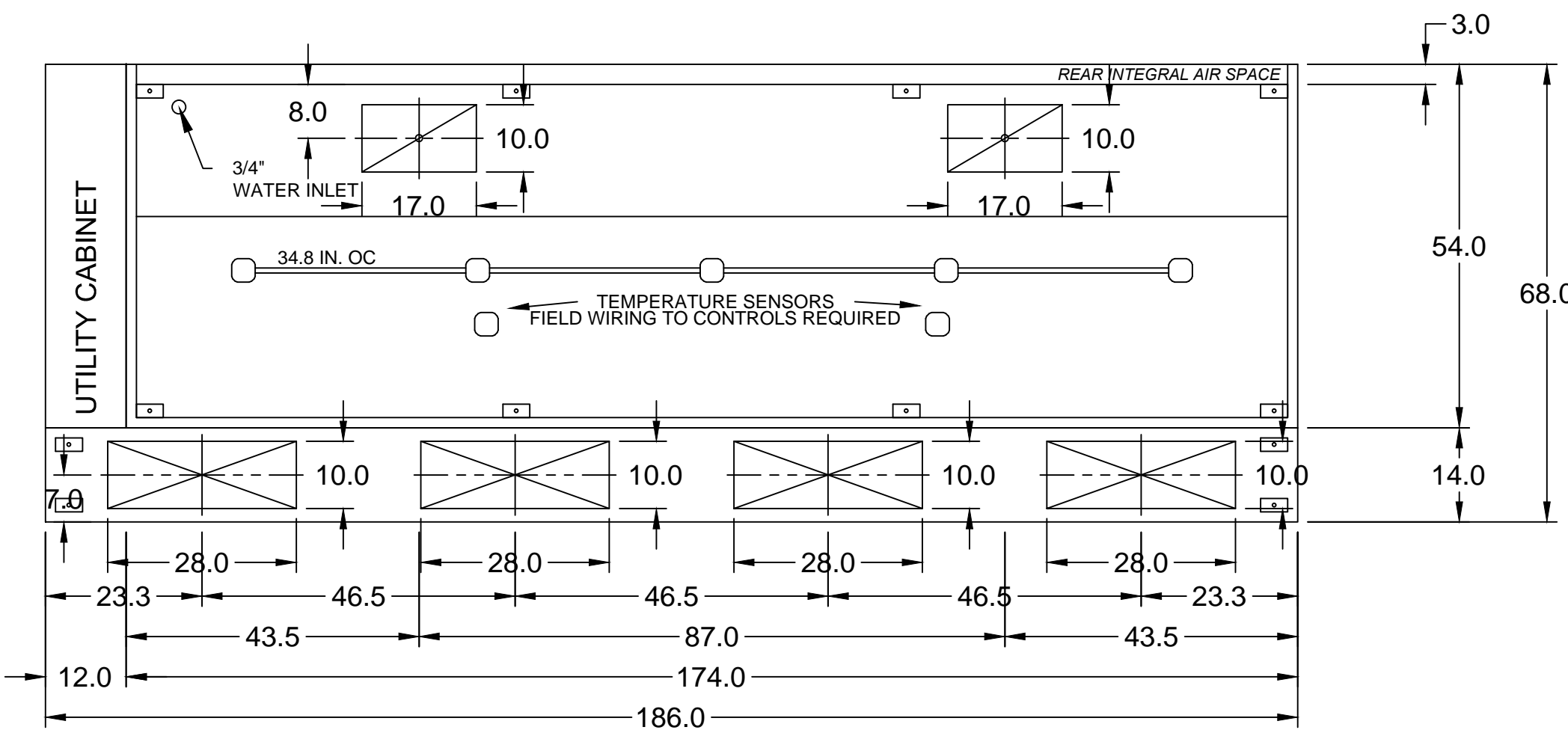
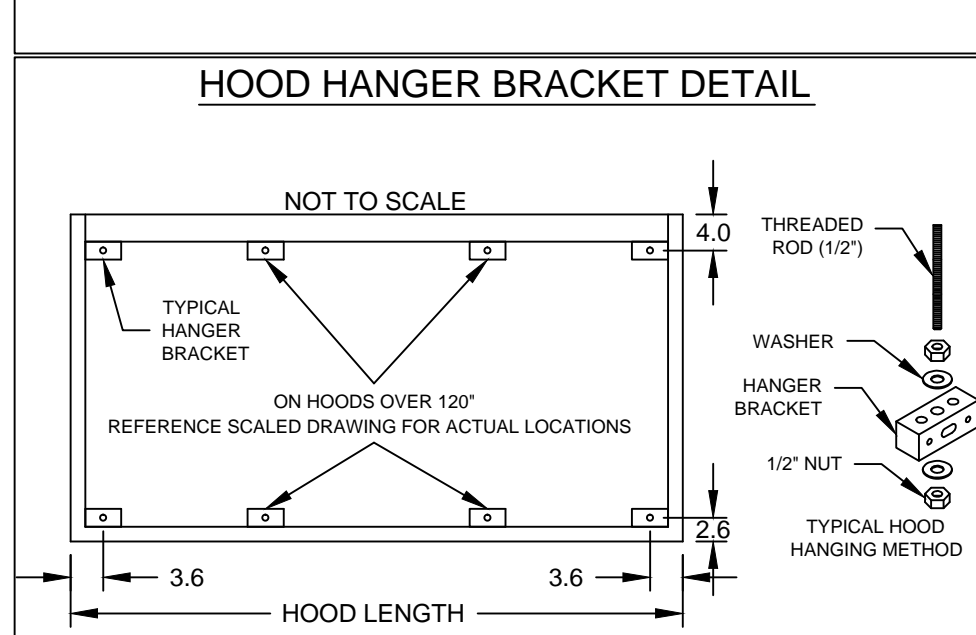
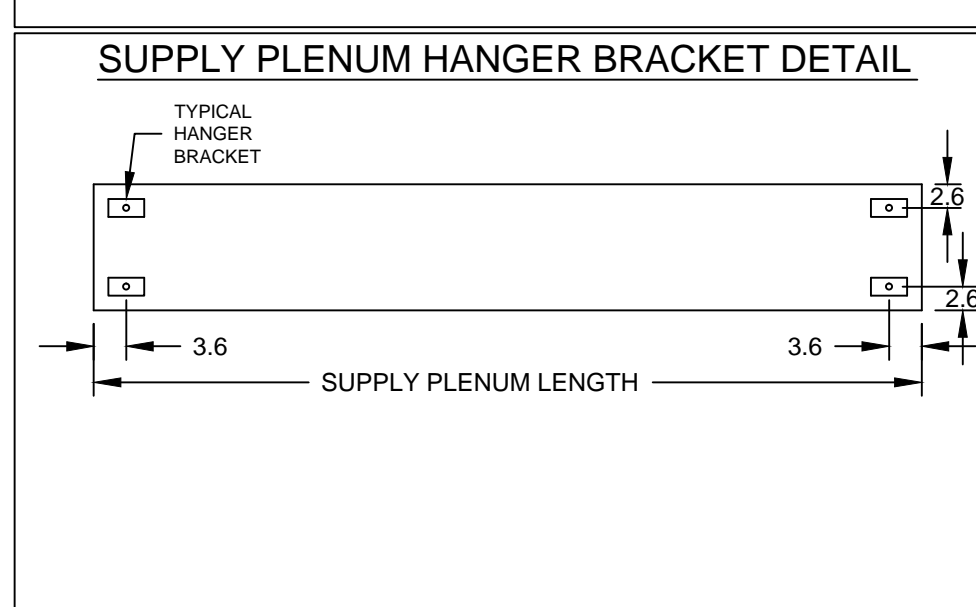
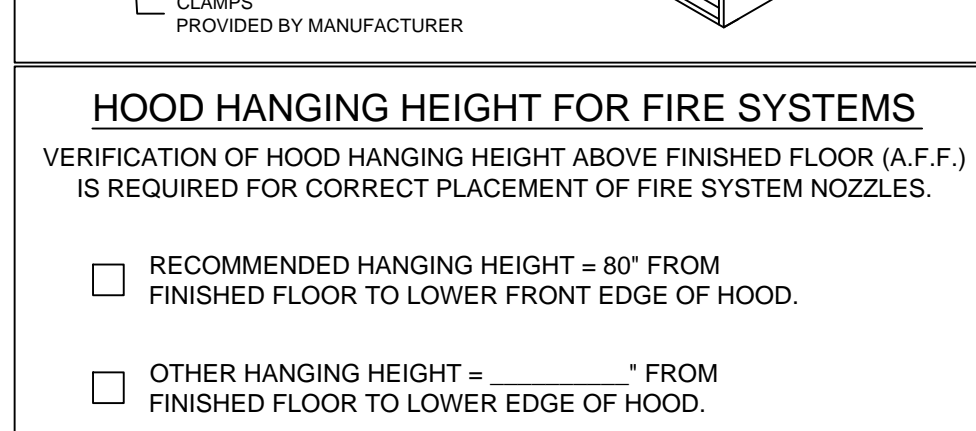
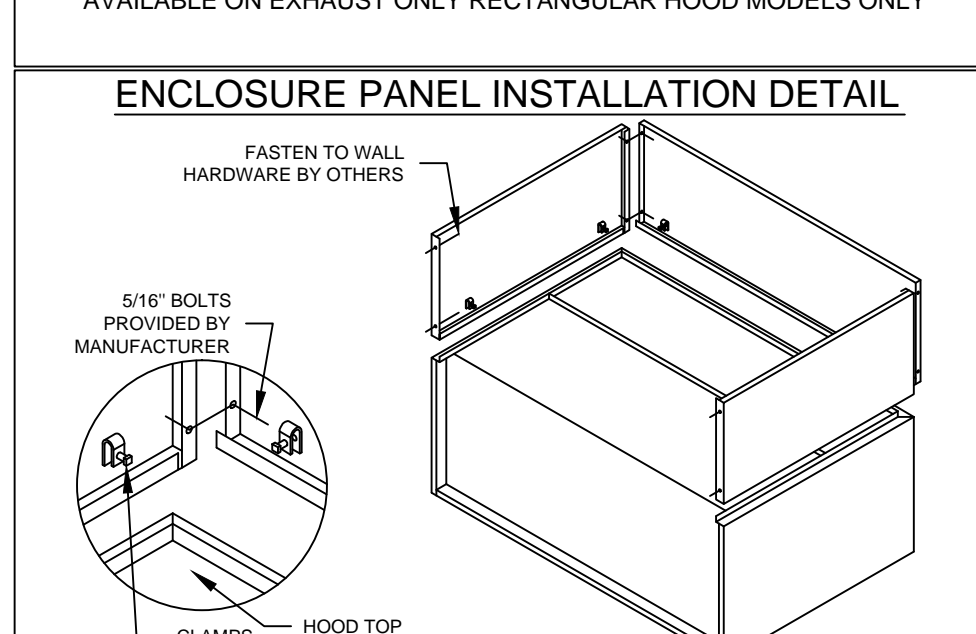
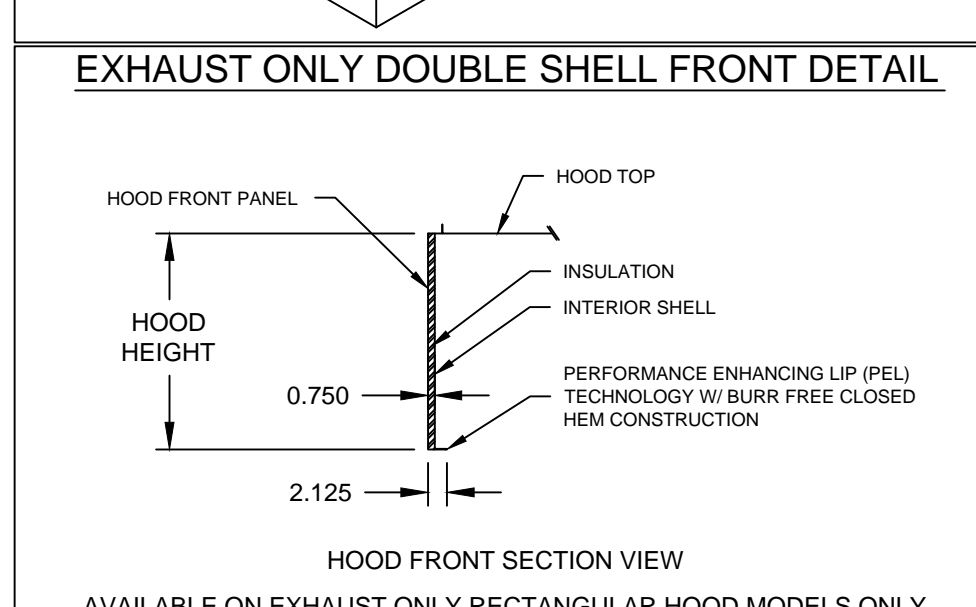
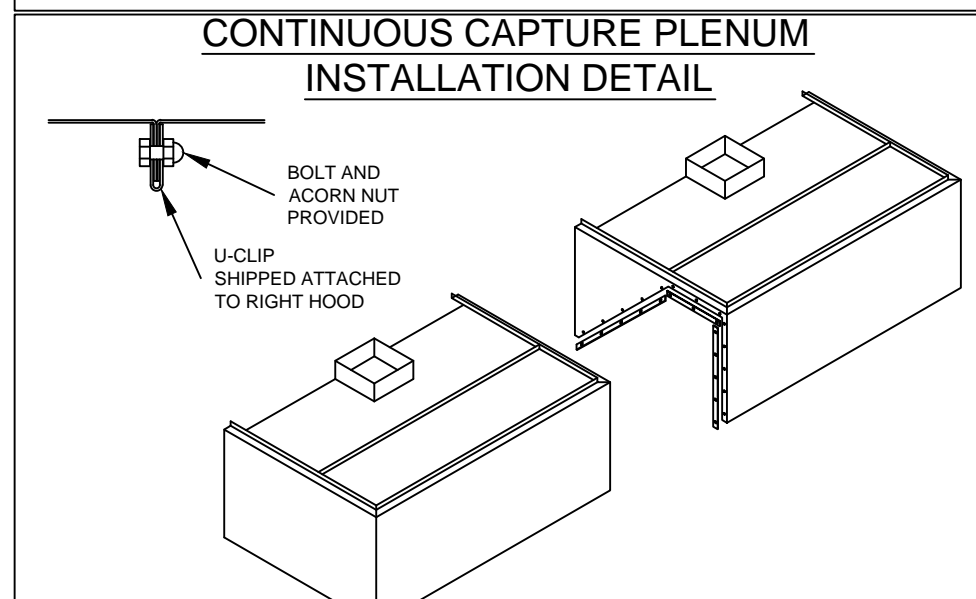
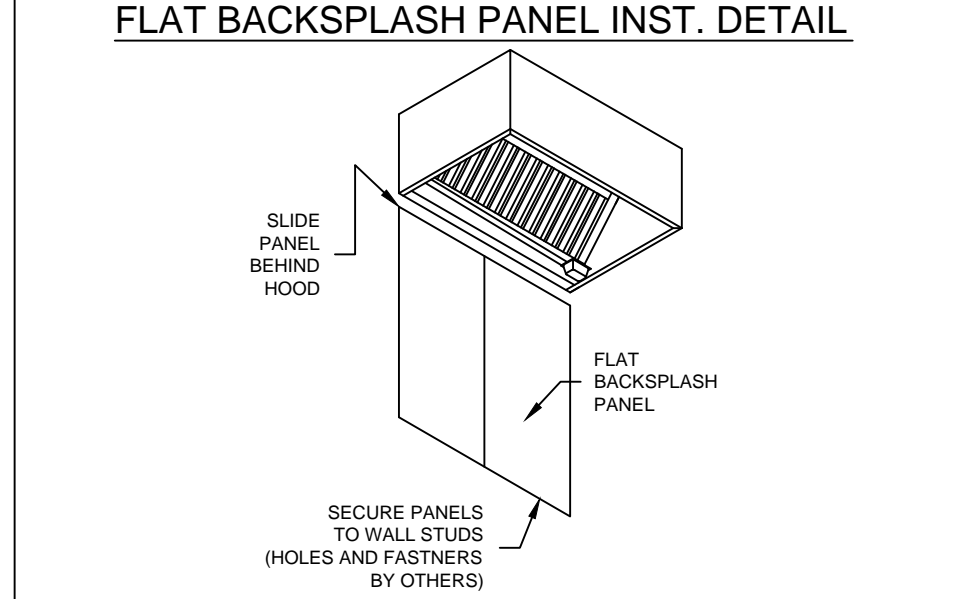
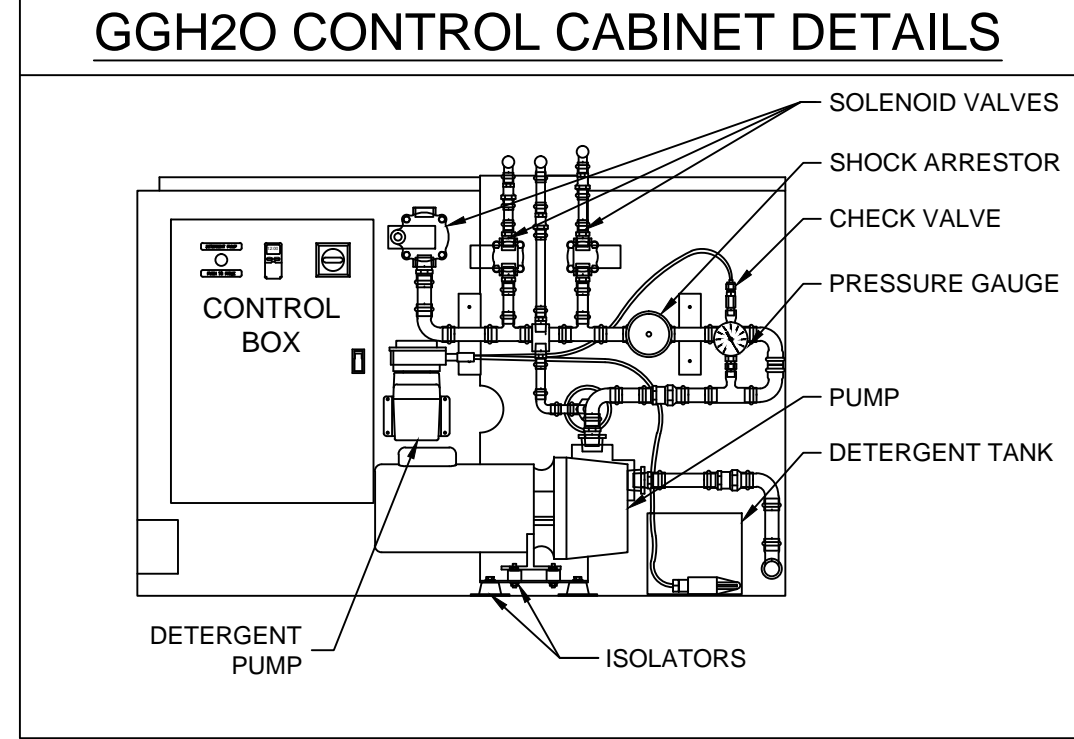
**HOOD OPTIONS**

UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625  
 BACK INTEGRAL AIR SPACE - 3 IN WIDE  
 18 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED  
 FACTORY MOUNTED EXHAUST COLLAR(S)  
 BACKSPLASH 80.00 IN HIGH 186.00 IN LONG  
 PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY  
 STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH

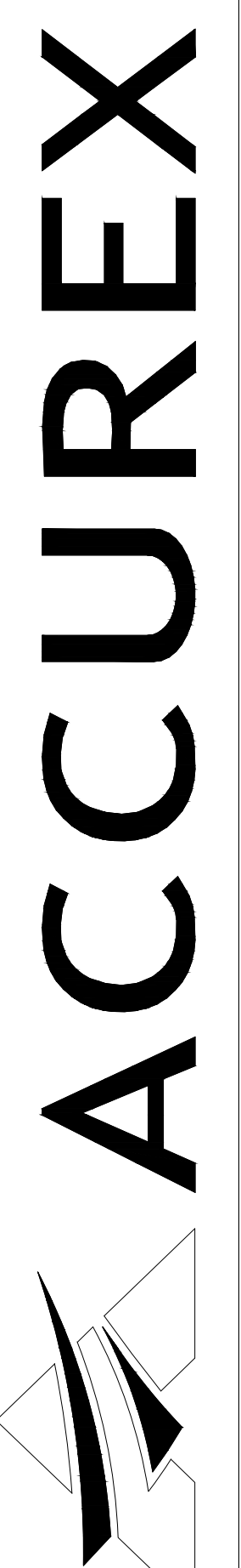
FIRE SYSTEM INFORMATION													
MARK	MODEL	LOCATION	FLOW POINTS		SUPPLY LINE	DETECTION	MARK(S) PROTECTED BY FIRE SYSTEM						
			HOODS	PCU									
ITEM 3.1 ANSUL	ANSUL R-102 WET CHEMICAL	REMOTE MOUNTED	19 UTILIZED	28 UTILIZED	CONTINUOUS	FUSIBLE LINK	ITEM 38 SECTION 1 PCU SECTION						

**FIRE SYSTEM OPTIONS AND ACCESSORIES**

FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)  
 CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED  
 METAL BLOW-OFF CAPS - INCLUDED  
 GAS VALVE - INCLUDED - MECHANICAL SHUTOFF VALVE, 2 IN. (ANSUL) - PART# 55610  
 HOOD SUPPRESSION AGENT - INCLUDED - 6 GAL. - [(2) 3.0 TANK(S)]  
 PCU SUPPRESSION AGENT - INCLUDED - 9.00 GAL. - [(3) 3.0 TANK(S)]  
 REMOTE PULL STATION - STANDARD - INSTALLATION AT SINGLE POINT OF EGRESS



UL NSF  
 PROJECT 11/20/2015  
 UNM CANCER RESEARCH CENTER  
 ITEM 38  
 COURTNEY MARKETING INC. - ARIZONA  
 DICK SYMONS  
 JEFFREY PANCHISON@ACCUREX.COM  
 (623)434-1113



**STANDARD**  
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 1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM  
 EXHAUST HOOD SYSTEM DRAWING

DRAWN BY	David B. McCay
CHECKER	
SCALE	1/4" = 1'-0"
DATE	12/11/15
CUSTOMER APPR.	
PROJECT NO.	
DRAWING NO.	FS 5

**POLLUTION CONTROL UNIT INFORMATION**

MARK	MODEL	DIMENSIONS			UNIT ACCESS	CFM	ESP	NUMBER OF SECTIONS	TOTAL WEIGHT
		LENGTH	WIDTH	HEIGHT					
PCU	XFPS-45-PSHC-U-50	220	31.3	49.25	RIGHT	3600	2.125	4	1243

**POLLUTION CONTROL UNIT - FAN INFORMATION**

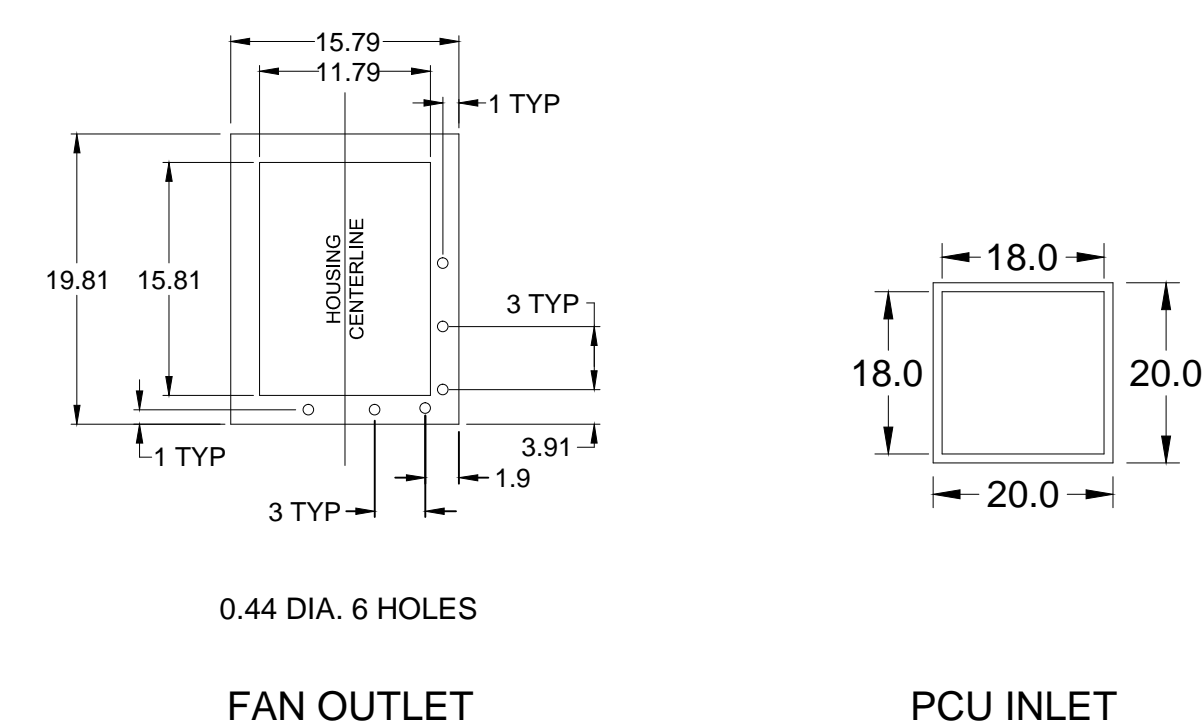
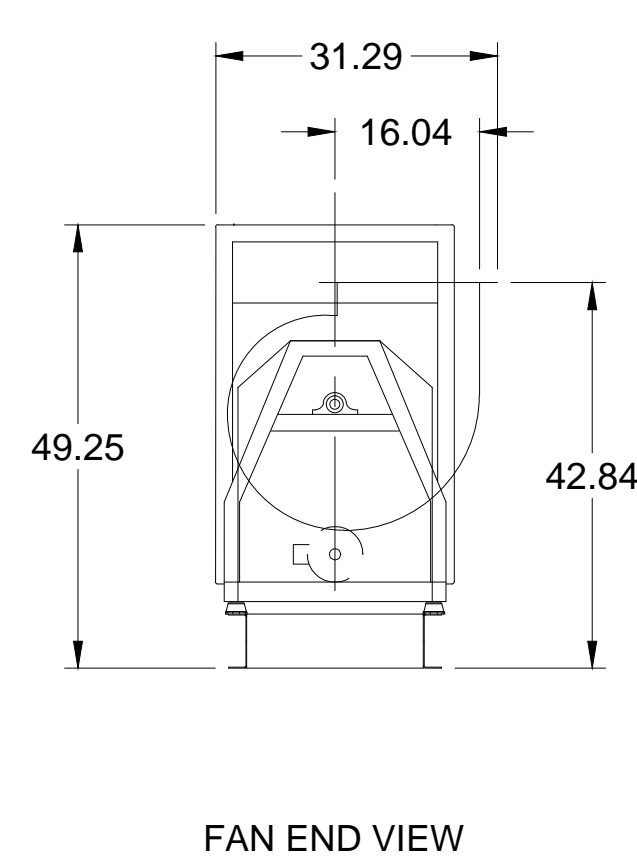
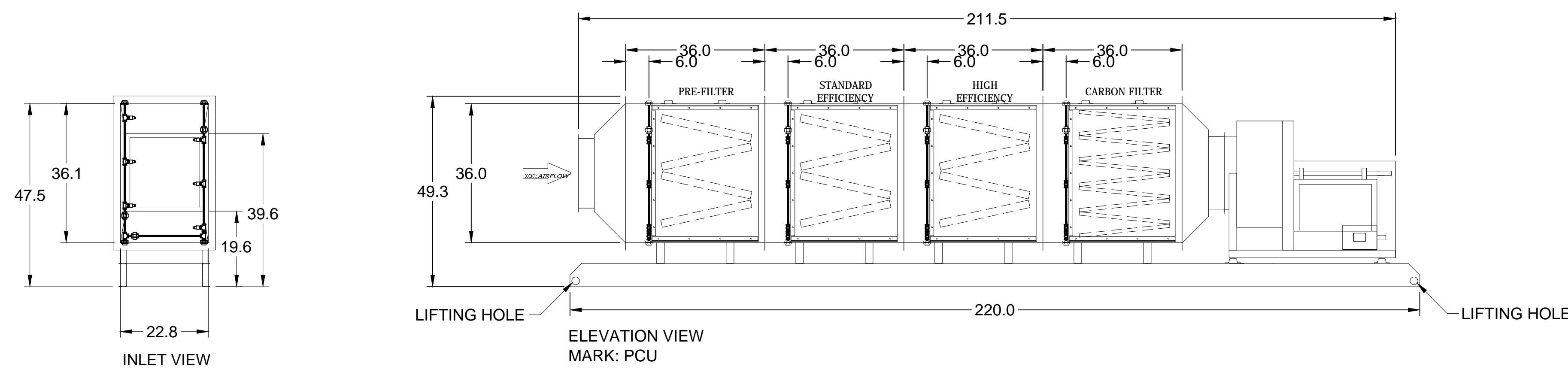
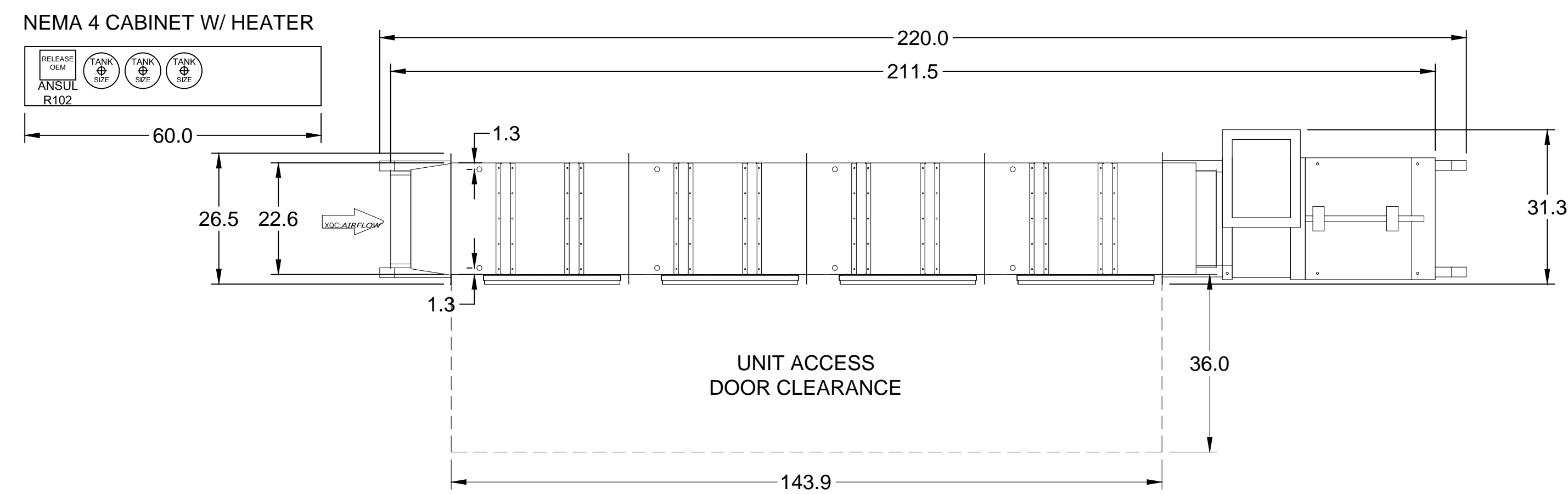
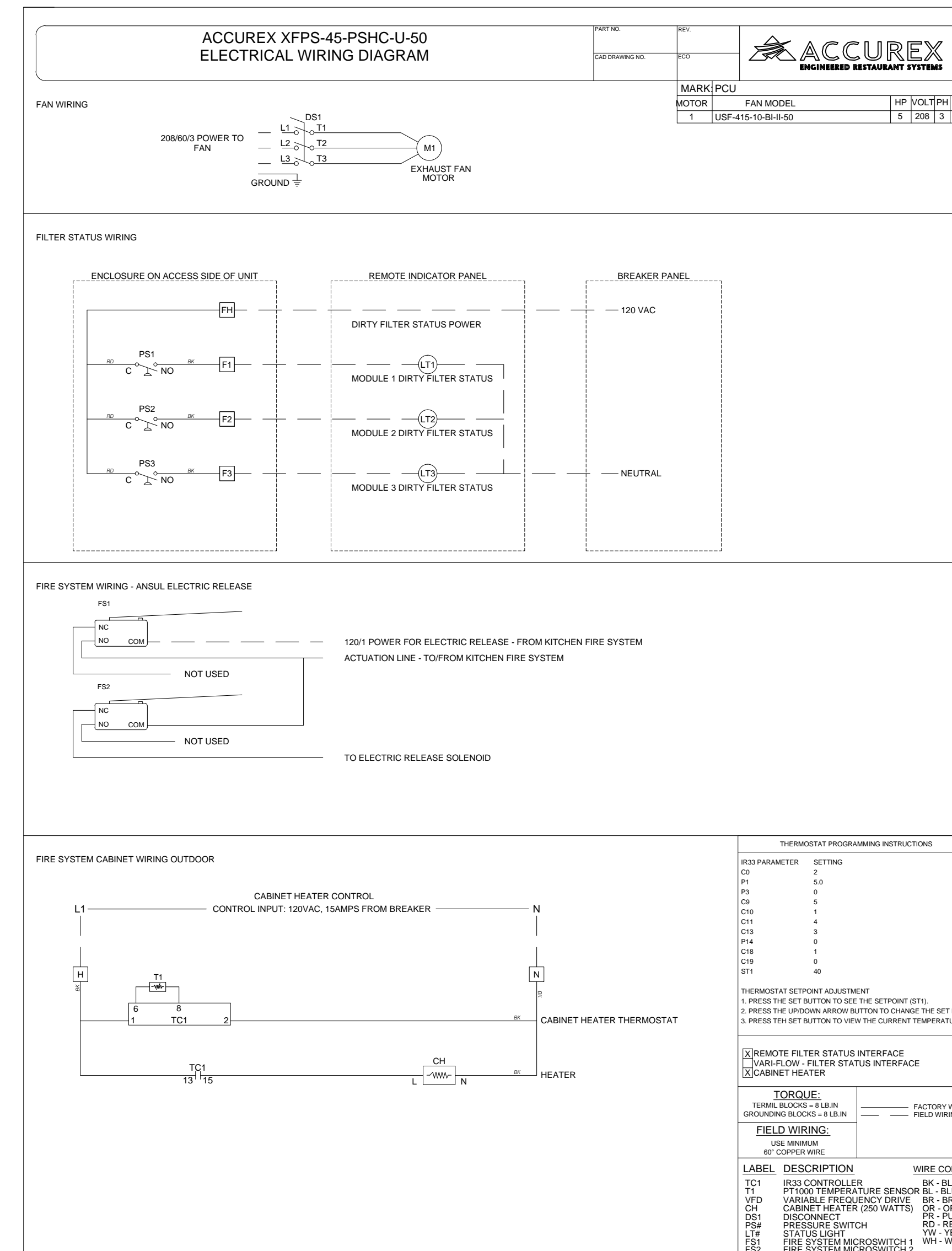
MODEL	SCROLL ROTATION	DISCHARGE POSITION	FRPM	OPERATING HP	MOTOR POSITION	MOTOR INFORMATION					
						HP	V/C/P	ENCL.	RPM	WINDINGS	FLA
USF-415-10-BII-50	CCW	UB	2927	4.27	NA	5	460/60/3	ODP	1725	1	7.6

**POLLUTION CONTROL UNIT - FILTER INFORMATION**

FILTER MODULE	QTY	FILTER INFO	
		FILTER TYPE	FILTER SIZE
PRE-FILTER	4	STEEL MESH	24X24X2
STANDARD EFFICIENCY	4	MERV 8	24X24X2
HIGH EFFICIENCY	4	MERV 15	24X24X2
CARBON FILTER	10	ACTIVATED CARBON	24X24X1

**PCU OPTIONS**

- TEFC TYPE MOTOR
- 430 16 GAUGE STAINLESS STEEL FINISH FOR HIGH CORROSION RESISTANCE
- 12 GAUGE GALVANIZED RAILS
- UL 1978 GREASE DUCTS LISTED
- UL 762 LISTED EXHAUST FAN
- FACTORY PROVIDED INLET TRISITION
- NEMA 4 REMOTE FIRE CABINET W/HEATER (60IN X 36IN X 12IN)
- INDIVIDUAL MONITORING OF FILTER STAGES VIA INTERNAL SWITCHES
- REMOTE FILTER STATUS INDICATOR PANEL



CONNECTIONS  
MARK: PCU  
NOT DRAWN TO SCALE

**ACCUREX**

PROJECT: 11/20/2015  
MARK: PCU

COURTNEY MARKETING INC - ARIZONA  
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UNM CANCER RESEARCH CENTER

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ALBUQUERQUE, NM

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1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM  
EXHAUST HOOD SYSTEM DRAWING

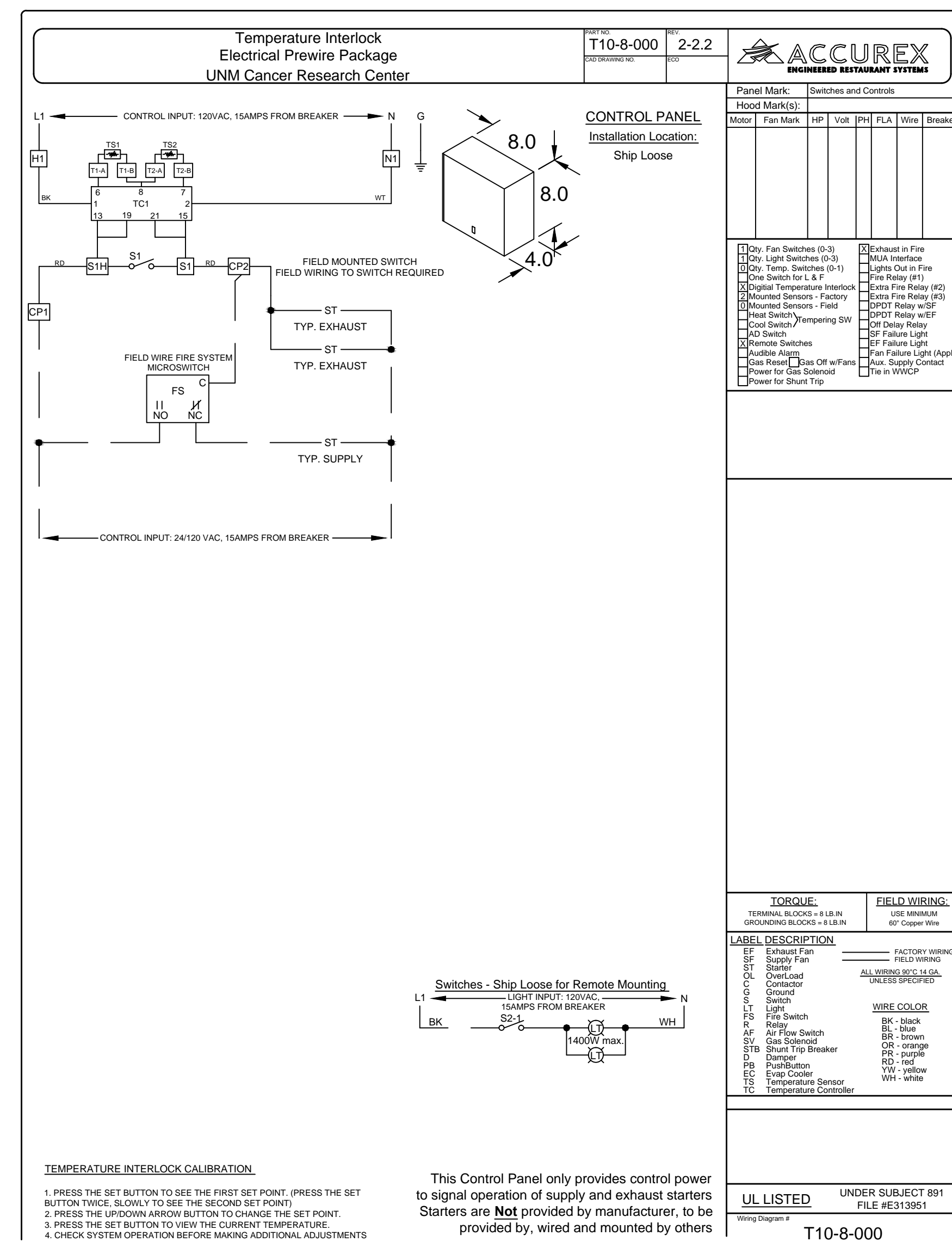
CUSTOMER: \_\_\_\_\_  
REVISIONS: \_\_\_\_\_  
DRAWN BY: David P. McCay  
CHECKER: \_\_\_\_\_  
SCALE: 1/4" = 1'-0"  
DATE: 12/11/15  
CUSTOMER APPR: \_\_\_\_\_  
PROJECT NO: \_\_\_\_\_  
DRAWING NO: FS 6

CONTROL INFORMATION

MARK	ELECTRICAL CONTROL PACKAGE		USER INTERFACE	
	MODEL	LOCATION	TYPE	LOCATION
SWITCHES AND CONTROLS	TEMP INTERLOCK	SHIP LOOSE	SWITCHES	SHIP LOOSE

CONTROL FEATURES

CONTROL PANEL ENCLOSURE - GRAY ENCLOSURE (NEMA-3R) - DIMENSIONS 8 X 8 X 4  
 2 POSITION LIGHT SWITCH - QTY 1  
 2 POSITION FAN SWITCH - QTY 1  
 INTEGRATED EXHAUST TEMPERATURE INTERLOCK SYSTEM  
 -FACTORY MOUNTED EXHAUST TEMPERATURE SENSORS - QTY 2  
 -COMPLIES WITH INTERNATIONAL MECHANICAL CODE 2006 SECTION 507.2.1.1





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 SARA.BLOCK@GREENHECK.COM  
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UNM CANCER RESEARCH CENTER  
 SWITCHES AND CONTROLS

JAYNES CORPORATION  
 ALBUQUERQUE, NM  
 UNM CANCER RESEARCH CENTER  
 1201 CAMINO DEL SALUD NE, ALBUQUERQUE, NM  
 EXHAUST HOOD SYSTEM DRAWING

PROJECT: UNM CANCER RESEARCH CENTER  
 12/10/2015  
 MARK: SWITCHES AND CONTROLS

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 2405 OMBELARA AVE.  
 ALBUQUERQUE, NM 87107  
 PH: (505) 341-0054  
 FX: (505) 864-0075

CUSTOMER: JAYNES CORPORATION

REVISIONS:

DRAWN BY: David B. McCay

CHECKER:

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

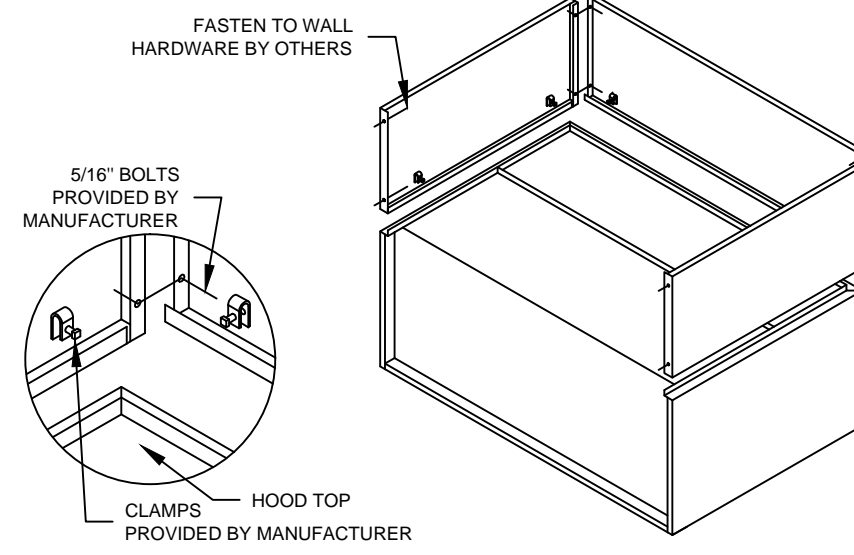
DATE: 12/11/15

CUSTOMER APPR.:

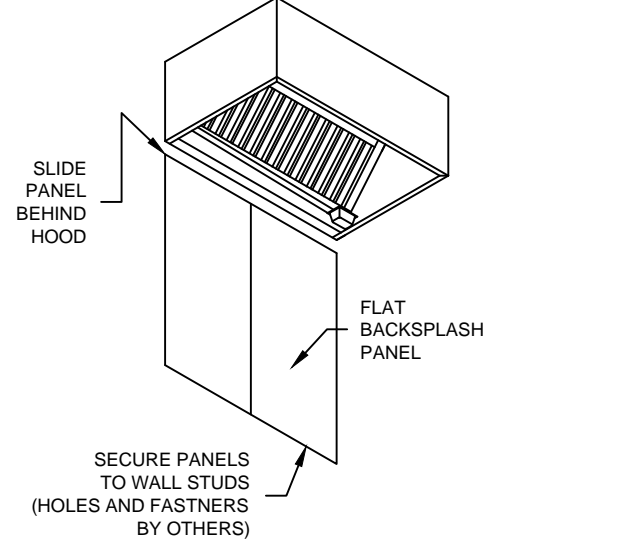
PROJECT NO.:

DRAWING NO. FS 7

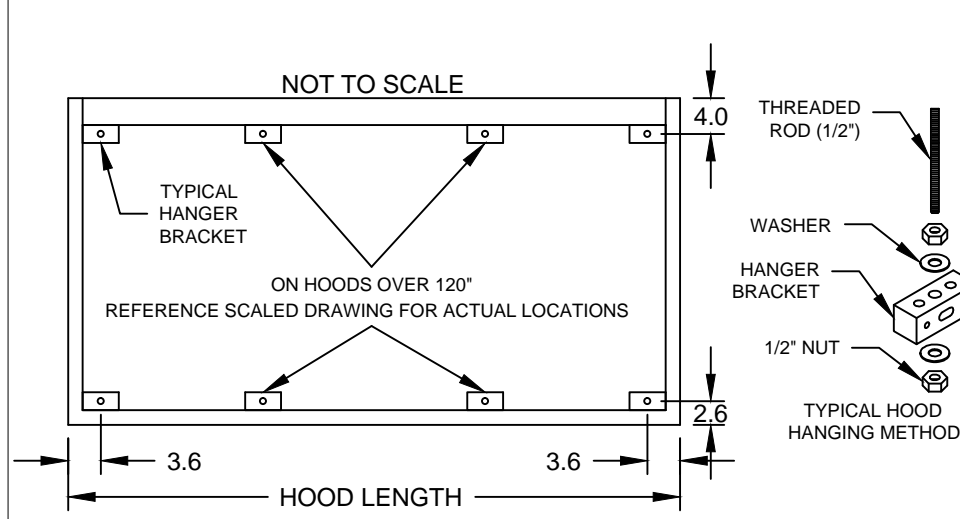
**ENCLOSURE PANEL INSTALLATION DETAIL**



**FLAT BACKSPLASH PANEL INST. DETAIL**



**HOOD HANGER BRACKET DETAIL**



**TYPE 2 KITCHEN HOOD**

HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	HOOD DIMENSIONS			GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION
		SECTION LENGTH	WIDTH	HEIGHT				
1	XD1-42-S CONDENSATE HOOD - NO BAFFLE	42 IN.	42 IN.	24 IN.	RIGHT	NA	192.0 LBS.	NA

HOOD SECTION #	COLLAR #	EXHAUST PLENUM COLLARS						
		DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIAMETER (IN.)	VOLUME (CFM)	S.P. (IN. WC)	VELOCITY (FT/MIN)
1 / 1		21	11	13	NA	525	0.034	529
TOTAL EXHAUST CFM - SECTION 1						525	= 150.0 CFM / FT	

**OPTIONS AND ACCESSORIES**  
 300 SERIES 18 GAUGE STAINLESS STEEL 100% CONSTRUCTION  
 18 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED  
 FACTORY MOUNTED EXHAUST COLLAR(S)  
 BACKSPLASH 80 IN HIGH 72 IN LONG

**GENERAL DRAWING NOTES**

Verify building entry conditions or limitations for equipment access to space.  
 Verify type and height of finished ceiling and if hood(s) may extend above finished ceiling (if required).  
 Seismic installation and bracing of equipment is by others. Accurex will not accept liability for problems that result from sub-standard installation, including field electrical wiring that deviate from supplied diagrams, jobsite conditions (ductwork, fuel types and structural conditions) that Accurex has not been notified of at the time of ordering. Or use of this equipment other than that for which it is designed.

It is the responsibility of the purchaser to hire qualified personnel for installation and start-up of all equipment. Installation and start-up information is shipped with all equipment via the Installation, Operation and Maintenance Manual (IOM), also included is a troubleshooting guide. Have all start-up info available prior to any warranty claims and/or factory technical support.

**VENTILATION SYSTEM NOTES**

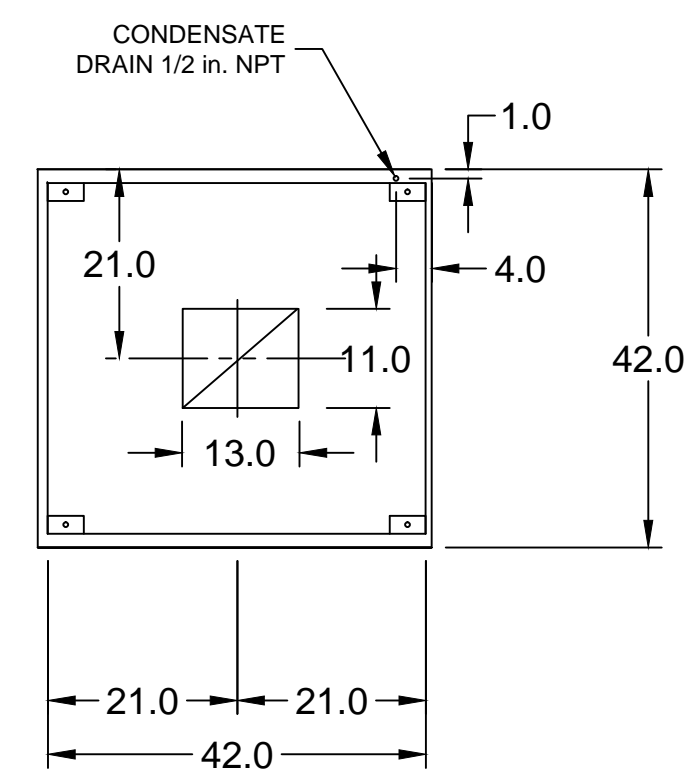
Accurex ventilators are designed in compliance with all national codes: NFPA # 96, national electric code and IBC, uniform mechanical code, and international mechanical code. See national evaluation report #436 for allowable values, and/or conditions of use concerning material presented in this document. Local codes may vary. It is the responsibility of the purchaser to submit drawings to local authorities.

Exhaust and supply air volumes are to be maintained within -5% to +10% tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.  
 The grease filter face velocities are based on the filter manufacturers recommendations for maximum grease extraction. Inlet opening air velocities for waterwash, dry cartridge and high velocity cartridge filters manufactured by Accurex are designed to deliver maximum grease extraction.

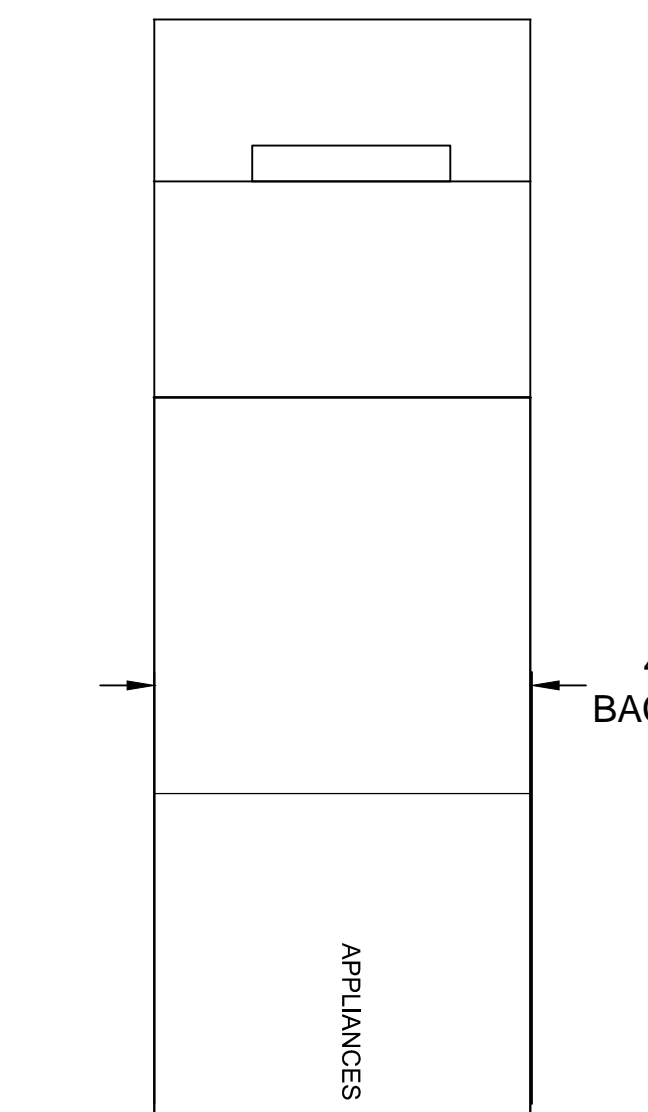
Hoods installation (by others unless otherwise noted) shall be in accordance with NFPA # 96 and applicable building codes.

**PROPRIETARY INFORMATION NOTICE**

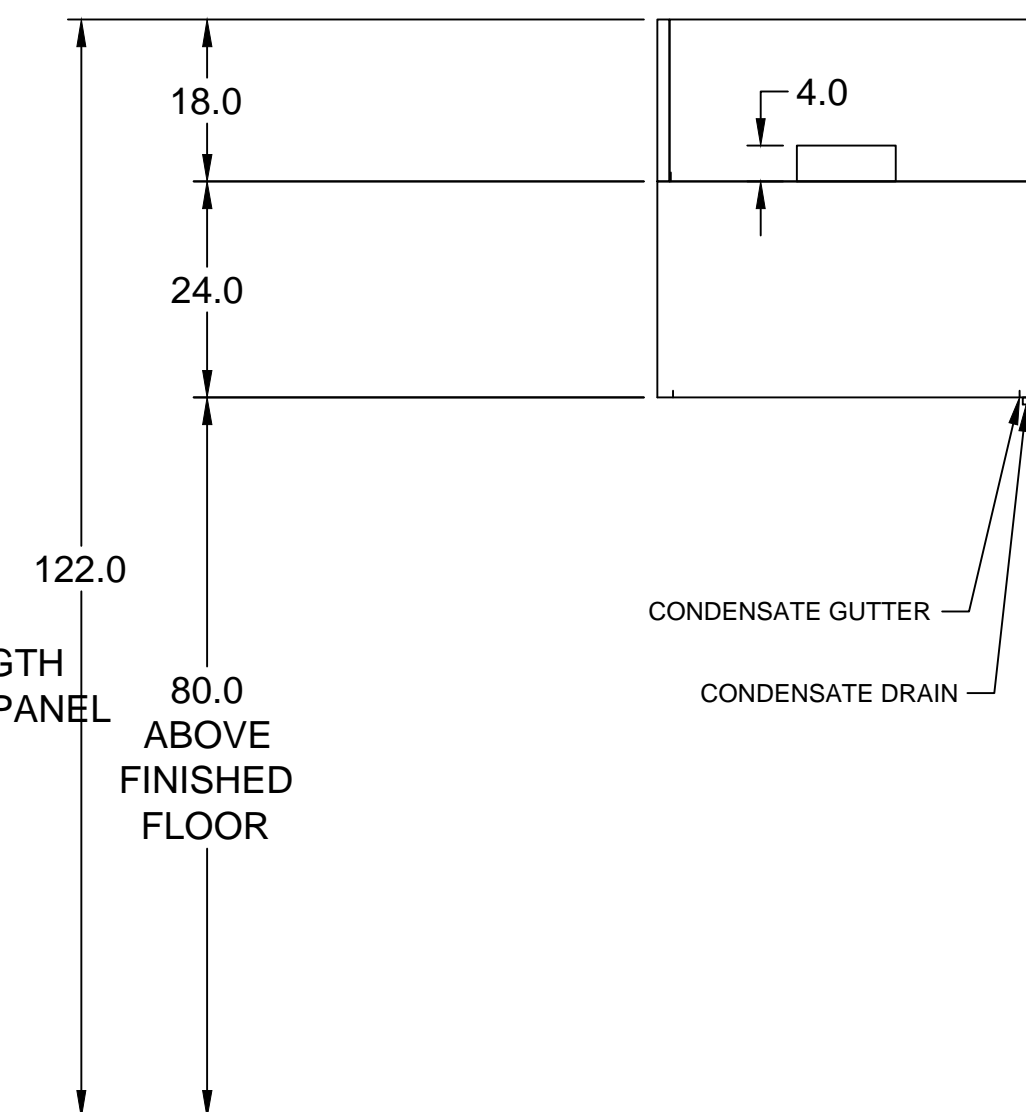
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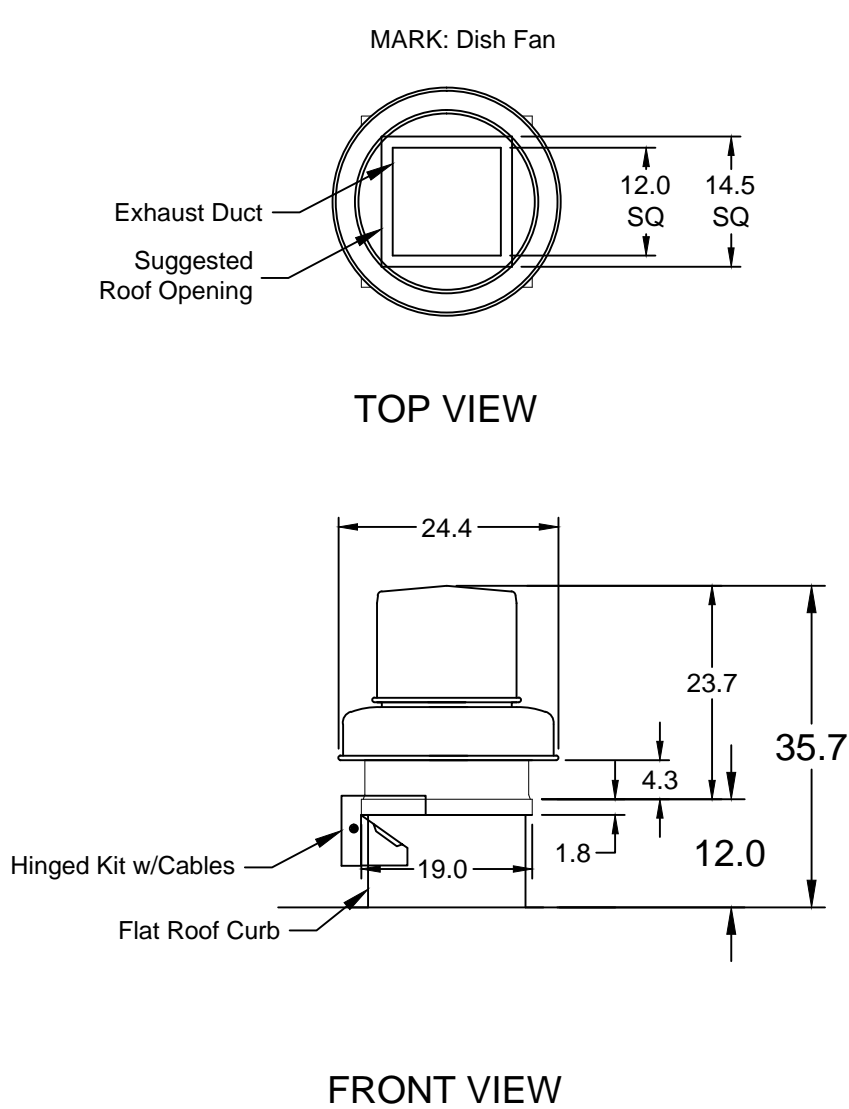
MARK: Dish Hood - SECTION 1 PLAN VIEW



MARK: Dish Hood - SECTION 1 ELEVATION VIEW



MARK: Dish Hood SECTION VIEW



FRONT VIEW

PROJECT: 11/20/2015  
 MARK: UNM CANCER RESEARCH CENTER  
 ITEM 40

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 DRAWING NO: FS 8