ALL PIPING, CONDUIT, BX CABLE AND SIMILAR CONSTRUCTION WILL BE EITHER LOCATED 22c.
17

ALL FLOOR MOUNTED EQUIPMENT WILL BE PLACED ON NATIONAL SANITATION FOUNDATION (NSF) T
19

ALL DOORS TO THE OUTSIDE WILL BE SELF
3
1
NOT IN CONTRACT.
AQ
WASTE WATER FROM ALL APPLICABLE FOODSERVICE EQUIPMENT WILL BE INDIVIDUALLY PLUMBED
22b.
22c.
22d.

ALL COUNTER MOUNTED FOODSERVICE EQUIPMENT WEIGHING IN EXCESS OF EIGHTY (80) POUNDS
22c.

ALL RESTROOM DOORS WILL BE SELF
3
1

ALL EXPOSED RAW WOOD WILL BE SEALED.

ALL AISLES WILL BE A MINIMUM OF THIRTY
21

ALL PAINTING WILL BE WITH LEAD
AL
U.5

ALL RESTROOMS WILL BE EQUIPPED WITH MECHANICAL EXHAUST VENTILATION SIZED AT A MINIMUM
312 W MAIN ST., SUITE 300
SALISBURY, MARYLAND 21801
PHONE (410) 546-9100
FAX (410) 546-5824
info@beckermorgan.com

TABLE STORAGE
508
501
28

500
26
TRAY
RETURN
1 3 UTILITY CART, MOBILE
2 2 DUNNAGE RACK
3 9 SHELVING
4 1 CAN RACK
8 1 PAN RACK CART, MOBILE
9 1 PREP SINK W/ OVERSHELF
11 1 FRUIT SECTIONIZER
12 1 WORKTABLE
13 1 BLENDER
14 1 FOOD PROCESSOR
15 1 COMBI OVEN W/ STAND
17 3 HAND SINK
18 18
20

KITCHEN EQUIPMENT PLAN

VIEW AT COOKING AREA

VIEW AT SERVING COUNTER

THE USE OF SEALANTS IN FOOD SERVICE EQUIPMENT
1. ALL SEALANTS MUST BE LISTED AS APPROVED BY THE NATIONAL SANITATION FOUNDATION (NSF) UNDER 51.
2. SEALANTS SHALL BE USED ONLY ON STRUCTURALLY SOUND JOINTS AND SEAMS.
3. SEALANTS MUST BE APPLIED WITH A MINIMUM OF 1/32" OF CLEAT AND A MINIMUM OF 1/4" SLOT THROUGH WHICH SEALANTS MAY BE APPLIED TO SEAL SERVICE AND UTILITY LINES TO WALL AND ADJACENT PIECES OF EQUIPMENT WHERE THE SEALING JOINT IS EXPOSED AT THE TOP.
4. SEALANTS MAY BE USED TO SEAL SERVICE AND UTILITY LINES TO WALL AND ADJACENT PIECES OF EQUIPMENT WHERE THE SEALING JOINT IS LOCATED INSIDE A WALL OR INSTALLED WITH A MINIMUM 3/4" SPACE FROM THE WALL OR SEALED TO THE WALL.
5. SEALANTS MAY NOT BE UTILIZED IN FOOD AND SPLASH CONTACT SURFACES, TO FILL OPEN SPACES, OR VOIDS WHICH RESULT DUE TO IMPROPER DESIGN OR FABRICATION. ANY OPENING IN EXCESS OF 1/8 INCH SHALL BE CONSIDERED EXCESSIVE AND MUST BE CLOSED USING PROPER FIELD JOINTS.

GENERAL HEALTH DEPARTMENT NOTATIONS
1. GENERAL HEALTH DEPARTMENT NOTIFICATIONS TO BE POSTED UNDER THE CURB AT THE ENTRANCE INTO THE SCHOOL FOOD SERVICE WEBSITE.
2. ALL SLIP RISERS OR PIPE ELBOWS TO BE LOCATED IN A LEGAL BASEMENT OR ATTIC.
3. ALL DRAIN VENT PIPES TO BE LOCATED IN A LEGAL BASEMENT OR ATTIC.
4. ALL AIR DUCTS TO BE LOCATED IN A LEGAL BASEMENT OR ATTIC.
5. ALL Fume Hoods, incinerators, and fume cupboards to be located in a legal basement or attic.
6. ALL WATER TANKS TO BE LOCATED IN A LEGAL BASEMENT OR ATTIC.
7. ALL SECTIONS OF WALLS TO BE LOCATED IN A LEGAL BASEMENT OR ATTIC.
8. ALL VENTS TO BE LOCATED IN A LEGAL BASEMENT OR ATTIC.
9. ALL ELECTRICAL OUTLETS TO BE LOCATED IN A LEGAL BASEMENT OR ATTIC.
10. ALL VENTS TO BE LOCATED IN A LEGAL BASEMENT OR ATTIC.
11. ALL WATER TANKS TO BE LOCATED IN A LEGAL BASEMENT OR ATTIC.
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**PLUMBING SCHEDULE**

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<tr>
<th>R.F.</th>
<th>AREA</th>
<th>DESCRIPTION</th>
<th>EQ. #</th>
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<th>SIZE</th>
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<td>1</td>
<td>3' - 4&quot;</td>
<td>HOT WATER MANIFOLD</td>
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**PLUMBING SYMBOLS**

- **W**: HOT/COLD WATER
- **H**: HOT WATER
- **C**: COLD WATER
- **W**: WASTE ROUGH-IN
- **I**: INDIRECT WASTE
- **F.D.**: FLOOR (AREA) DRAIN
- **H.C.W.**: HOT/COLD WATER MANIFOLD
- **C.P.**: COPPER DRAIN LINE
- **S**: STUB OUT
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<td>27</td>
<td>XFE-12</td>
<td>3 H.P. 131 GPM @ 75 TDH, 208-230V, 1 PH</td>
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<td>28</td>
<td>30&quot; 48&quot; DIAMETER FILTER TANKS - 4.91 SQFT FILTER AREA EACH</td>
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**Notes:**
- A dually licensed professional engineer.
- Multiple addresses and contact information are listed.
- The document includes a table of equipment and specifications, with columns for QTY., CAT. NO., DESCRIPTION, and other technical details.
NOTES:
1. ALL POOL PIPING TO BE SCHEDULE 40 PVC UNLESS OTHERWISE NOTED.
2. ALL VALVES 3" AND LARGER SHALL BE A COATED BUTTERFLY TYPE.
3. ALL VALVES 2" AND SMALLER SHALL BE A PVC BALL TYPE.
4. TAG ALL VALVES.
5. ALL TUBING, SIGNAL WIRING, AND/OR LOW-VOLTAGE CONTROL WIRING LONGER THAN THREE FEET SHALL BE SUPPORTED BY APPROPRIATELY SIZED CONDUIT.

SCALE: 1/2" = 1'-0"
NOTES:
1. FLANGES TO BE 1/2" STAINLESS STEEL WELD-ON PLATE TYPE.
2. PIPES TO BE STAINLESS STEEL.
3. CONVERTER BOX MATERIAL SHALL BE 12 GAUGE STAINLESS STEEL.
4. GUTTERS TO BE MODIFIED AND BOXES TO BE INSTALLED IN FIELD.
NOTES:
1. ALL ELECTRICAL INSTALLATIONS SHALL BE IN STRICT COMPLIANCE WITH THE NATIONAL ELECTRICAL CODE 2011, ALL STATE AND LOCAL REQUIREMENTS, AND ACCEPTED INDUSTRY STANDARDS FOR POOL CONSTRUCTION.
4. POOL RECIRCULATION PUMP MUST OPERATE 24/7 TO COMPLY WITH STATE HEALTH DEPARTMENT OPERATIONAL CODE. NO TIME SWITCH/CLOCK WILL CONTROL THESE PUMPS.
5. PANEL AND BREAKER SIZES SHOWN ON THIS DRAWING ARE SHOWN AS A RECOMMENDATION ONLY. REFER TO ELECTRICAL DRAWINGS FOR THE ACTUAL PANEL AND BREAKER SIZES TO BE PROVIDED.
6. ELECTRICAL INFORMATION SHOWN FOR COORDINATION PURPOSES. SEE ELECTRICAL DRAWINGS FOR ADDITIONAL REQUIREMENTS.

6. ALL POOL BONDING BY E.C.

SCALE: NOT TO SCALE

SP5
SPRINKLER ZONE #1 (40,800 S.F.):
- PENTHOUSE - 1,200 S.F.
- GYM PENTHOUSE - 1,200 S.F.

SPRINKLER ZONE #2 (30,800 S.F.):
- PENTHOUSE 1 - 1,200 S.F.
- UNDER ADD ALTERNATE

SPRINKLER ZONE #3 (46,500 S.F.):
- DINING PENTHOUSE - 600 S.F.

GENERAL NOTES:

1. THE COMPLETE SET OF THE PROJECT TERMS AND CONDITIONS IS ATTACHED TO THIS SPECIFICATION. ALL ISSUES MUST BE RECORDED AS NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) 25, NFPA 101, IFC AND ALL LOCAL CODES AND REGULATIONS REQUIRE.

2. PRIOR TO FABRICATION AND INSTALLATION OF THE SYSTEMS, IT IS REQUIRED TO RECEIVE REQUIREMENTS FROM THE SYSTEM'S MANUFACTURER.

3. ALL EXPOSED PIPING SHALL BE COATED WITH COMPLIANCE WITH THE REQUIREMENTS OF THE MANUFACTURER.

4. PROVIDE DETAILED FABRICATION AND INSTALLATION TO THE CONTRACTOR AS REQUIRED.

5. PROVIDE WELDING PROCEDURES AND TESTS TO MEET REQUIREMENTS OF NFPA 25, NFPA 101, IFC AND THE LOCAL AUTHORITY HAVING JURISDICTION.


7. PROVIDE PROOF OF COMPLIANCE WITH THE REQUIREMENTS OF NFPA 25, NFPA 101, IFC AND THE LOCAL AUTHORITY HAVING JURISDICTION.

8. PROVIDE COMPETENT PERSONAL AS REQUIRED BY THE REQUIREMENTS OF NFPA 25, NFPA 101, IFC AND THE LOCAL AUTHORITY HAVING JURISDICTION.


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50. PROVIDE COMPLIANCE WITH THE REQUIREMENTS OF NFPA 25, NFPA 101, IFC AND THE LOCAL AUTHORITY HAVING JURISDICTION.
REFER TO DRAWING P201C FOR CONTINUATION

CONDENSATE PIPING DN W/ BWV & AIR GAP FITTING TO
CONDENSATE DRAIN STANDPIPE. REFER TO DETAILS

PHONE (301) 662-8532

info@proffittandassociates.com

CLASSROOM 4" DS DN TO
STORAGE B108A

4" DS DN TO

3" FD-B 3" FD-B

34

W.C.O.

HUNT VALLEY, MD 21030

PHONE (410) 842-6411

REFER TO ARCH. DRAWINGS FOR
EXACT LOCATION.

HWR

TOILET

3" SD, 3" SD

2" V TR

4" SW UP TO

P1

P1

HWR

W.C.O.

TOILET

305

306A

INSTRUCTIONAL
KITCHEN

DAILY LIVING
SOCIAL

102

103

STAFF TOILET

1.20

1.09

306A

HWR / P601

BID SET

1.11

1¼"

1½"

1¼"

1½"

1¼"
DRAWING NOTES:
- 1/4" TO PRINTSPACE NOT TO SCALE
- DRAWN UP TO NOT TO SCALE ON SHEET

- 2" SW UP TO OPEN HUB DRAIN W/ BWV BELOW SLAB.
- REFER TO DETAILS FOR ADDITIONAL INFORMATION.
- CW & HW UP TO PENTHOUSE HOT & COLD WALL HYDRANT.
- CW & HW UP TO HOT & COLD NFWH ON ROOF.
DRAWING NOTES:

1. REFER TO CIVIL DRAWINGS FOR CONTINUATION.

2. REFER TO DETAILS FOR ADDITIONAL INFORMATION.

INVERT ELEV. = 300.00' +/-

REFERENCES:

SAN UP TO FD
SAN UP TO C.O.
SAN UP TO TD

SCALE: 1/8" = 1'-0"
DRAWING NOTES:

[Details and notes about the drawing, including specifications and material types, are not transcribed as the content is not fully visible.]

SCALE: 1/8" = 1'-0"
### PLUMBING FIXTURE SCHEDULE

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Location</th>
<th>Unit</th>
<th>GPM</th>
<th>HP</th>
<th>Size</th>
<th>Schedule</th>
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<tbody>
<tr>
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<tr>
<td>2</td>
<td>Sink</td>
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<tr>
<td>3</td>
<td>Shower</td>
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### KITCHEN PLUMBING FIXTURE SCHEDULE

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<td>0.2</td>
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<tr>
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<td>Refrigerator</td>
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### PUMP SCHEDULE

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<th>GPM</th>
<th>HP</th>
<th>Size</th>
<th>Schedule</th>
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<tr>
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<td>Fire Pump</td>
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<td></td>
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<tr>
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<td>Utility Pump</td>
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### SHOCK ABSORBER SIZING TABLE

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<th>B</th>
<th>C</th>
<th>D</th>
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<th>F</th>
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<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
</tr>
</tbody>
</table>

### PLUMBING EQUIPMENT NOTES

1. **Hot Water Supply**
   - Must be properly sized to prevent water hammer and ensure safe operation.

2. **Drain Traps**
   - All drain traps must be properly sized to prevent water hammer and ensure safe operation.

3. **Surge Pumps**
   - Surge pumps must be properly sized to prevent water hammer and ensure safe operation.
**GENERAL NOTES:**

- Locate all fans and mechanical equipment not closer than 10'-0" from edge of roof.

**DRAWING NOTES:**

- 4"ø O/A duct through curb with backdraft damper and wall cap and 4"ø O/A duct DN to floor below. Refer to DWG M201B and for additional information.

- 7"ø SS exhaust vent through curb with backdraft damper and SS wall cap and 7"ø SS DN to floor below. Refer to DWG M201A and detail for additional information.

- 7"ø SS exhaust vent through curb with backdraft damper and SS wall cap and 7"ø SS DN to floor below. Refer to DWG M201C for continuation.

- Gas fired unit heater exhaust flue and combustion intake. Refer to details for additional information.

- Pool heater exhaust flue. Refer to details for additional information.

- Air handling unit furnace exhaust flue and combustion intake. Refer to details for additional information.

- 4"ø O/A duct through curb with backdraft damper and wall cap and 4"ø O/A duct DN to floor below. Refer to DWG M201B and for additional information.
1. ALL DUCT FAN COIL UNITS SHALL BE SUPPORTED OFF THE FLOOR UNLESS OTHERWISE NOTED TO BE SUSPENDED.

2. PROVIDE INSULATED DOUBLE WALL BLANK OFF PANELS FOR ALL UNUSED LOUVER AREAS.

3. LOUVERS SHALL BE REMOVABLE TO ALLOW FOR LARGE EQUIPMENT REMOVAL.

4. PROVIDE 4x4 HATCH THROUGH FLOOR FOR FAN COIL

5. 4"ø COMBUSTION AIR INTAKE UP TO UPPER LEVEL PLAN.

6. 4"ø EXHAUST FLUE UP TO UPPER LEVEL PLAN.

7. 4"ø EXHAUST FLUE DN TO LOWER LEVEL PLAN.

8. 4"ø COMBUSTION AIR INTAKE DN TO LOWER LEVEL PLAN.

9. 4"ø COMBUSTION AIR INTAKE THROUGH EXTERIOR WALL.

10. RL & RS PIPING DN TO FIRST FLOOR. REFER TO DWG M201C FOR CONTINUATION.

11. RL & RS PIPING DN THROUGH ROOF. REFER TO DWG M202 FOR CONTINUATION.

12. 4"ø EXHAUST FLUE DN TO LOWER LEVEL PLAN AND UP THROUGH ROOF. REFER TO DWG M202 FOR CONTINUATION.

13. 4"ø COMBUSTION AIR INTAKE DN TO LOWER LEVEL PLAN AND UP THROUGH ROOF. REFER TO DWG M202 FOR CONTINUATION.

14. 4"ø EXHAUST FLUE DN TO LOWER LEVEL PLAN AND UP THROUGH ROOF. REFER TO DWG M202 FOR CONTINUATION.

15. REFRIGERANT PIPING (TYP.)

16. MAU-1

17. COND-6

18. COND-7

19. UH-5

20. DD

21. M303

22. 25" x 25" E/A DUCT UP TO UPPER LEVEL PLAN.

23. 46" x 26" S/A DUCT TRANSITION IN VERTICAL TO 64" x 24" UP TO UPPER LEVEL PLAN.

24. 90"W x 54"H PLENUM BOX CONNECT TO LOUVER CONNECTION.

25. 40" x 32" TO LOUVER FULL SIZE CONNECTION.

26. 6" THICK CONCRETE HOUSEKEEPING PAD.

27. 30" x 24"

28. 64" x 24" S/A DUCT TO CAFETERIA. REFER TO DWG M201C FOR CONTINUATION.

29. 30" x 24"

30. 30" x 24" W/F - 35.25" x 22" - 2 (2) & 35.25" x 22" - 2 (2)

31. W/F - PENTHOUSE PLAN - CAFFETERIA - LOWER LEVEL

32. TWO (2) 30" x 30" x 22" - 2 (2)

33. 24" x 12" S/A DUCT DN TO LOWER LEVEL PLAN THIS SHEET.

34. 30" x 66" RETURN AIR PLENUM (2" SOUND LINED).

35. 48" x 24" R/A DUCT UP TO UPPER LEVEL PLAN.

36. 24" x 12" S/A DUCT UP AND DN W/ FD TO FIRST FLOOR. REFER TO DWG M201C FOR CONTINUATION.
GENERAL NOTES:

1. WITH MULTIPLE CONNECTIONS, LOCATE BRANCH SELECTOR BOX(S) IN THE MECHANIC AL PENTHOUSE AND PIPE CONDENSATE DRAIN TO THE CLOSEST OPEN HUB DRAIN.

ALL DUCT FAN COIL UNITS SHALL BE SUPPORTED OFF THE FLOOR UNLESS OTHERWISE NOTED TO BE SUSPENDED.

2. PROVIDE INSULATED DOUBLE WALL BLANK OFF PANELS 0' 0' 0'.

3. LOUVERS SHALL BE REMOVABLE TO ALLOW FOR LARGE LOUVER CONNECTION.

4. PROVIDE 4x4 HATCH THROUGH FLOOR FOR FAN COIL REMOVAL.

5. PROVIDE 4x4 HATCH THROUGH FLOOR FOR FAN COIL REMOVAL.

6. THICK CONCRETE HOUSEKEEPING PAD 6" THICK CONCRETE HOUSEKEEPING PAD

7. PROVIDE 4x4 HATCH THROUGH FLOOR FOR FAN COIL REMOVAL.

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57. PROVIDE 4x4 HATCH THROUGH FLOOR FOR FAN COIL REMOVAL.

58. PROVIDE 4x4 HATCH THROUGH FLOOR FOR FAN COIL REMOVAL.

59. PROVIDE 4x4 HATCH THROUGH FLOOR FOR FAN COIL REMOVAL.

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99. PROVIDE 4x4 HATCH THROUGH FLOOR FOR FAN COIL REMOVAL.

100. PROVIDE 4x4 HATCH THROUGH FLOOR FOR FAN COIL REMOVAL.

101. PROVIDE 4x4 HATCH THROUGH FLOOR FOR FAN COIL REMOVAL.
GENERAL NOTES:
1. FOR SYSTEMS THAT UTILIZE A BRANCH SELECTOR BOX, REFER TO ALTERNATE SCHEMES, SHEET M403.
2. PROVIDE CORRUGATED METAL LINING (SHOWN) AS REQUIRED AND THE DRAWING NOTES. REFER TO SHEET M403.
3. PROVIDE INSULATED DUCTS AS SHOWN AND TOASTER RACKS.
4. CONTINUOUS DUCTS ARE TO USE FOR LARGE VOLUME.
5. PROVIDE OPEN HUBS WHERE SHOWN.
6. PROVIDE BRANCH SELECTOR BOX.
7. USE ROLLS AT THE CEILING WITH TILES OR WALL TO WALL.
8. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
9. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
10. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
11. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
12. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
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20. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
21. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
22. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.

DRAWING NOTES:
1. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
2. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
3. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
4. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
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35. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
36. PROVIDE DUCTS TO FIT THE SHEET FOR CONSTRUCTION.
# FAN SCHEDULE

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**NOTES:**

1. Temperature, humidity, horsepower, RPM, HKW, and motor type may differ.
2. Provide fan motors designed for all motor circuits.
3. Provide appropriate motor protection and overload devices.
4. Provide appropriate control logic for fans and damper systems.
5. Provide fan cabinets designed for all motor circuits.

---

# GRAVITY INTAKE SCHEDULE

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</table>

**NOTES:**

1. Provide fan motors designed for all motor circuits.
2. Provide appropriate motor protection and overload devices.
3. Provide appropriate control logic for fans and damper systems.
4. Provide fan cabinets designed for all motor circuits.

---

# ELECTRIC CLOSET UNIT HEATER SCHEDULE

<table>
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<tr>
<th>UNIT #</th>
<th>AREA COORD</th>
<th>DESCRIPTION</th>
<th>OUTPUT</th>
<th>TYPE</th>
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<th>BASE ON (INCHES)</th>
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</tr>
</tbody>
</table>

**NOTES:**

1. Provide unit heater design for all units.
2. Provide unit heater design for all units.
3. Provide unit heater design for all units.
4. Provide unit heater design for all units.
5. Provide unit heater design for all units.

---

# BASEBOARD RADIATION SCHEDULE

<table>
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<th>UNIT #</th>
<th>AREA COORD</th>
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**NOTES:**

1. Provide unit heater design for all units.
2. Provide unit heater design for all units.
3. Provide unit heater design for all units.
4. Provide unit heater design for all units.
5. Provide unit heater design for all units.

---

# GAS FIRED UNIT HEATER SCHEDULE

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**NOTES:**

1. Provide unit heater design for all units.
2. Provide unit heater design for all units.
3. Provide unit heater design for all units.
4. Provide unit heater design for all units.
5. Provide unit heater design for all units.

---

# ELECTRIC WALL HEATER SCHEDULE

<table>
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<th>UNIT #</th>
<th>AREA COORD</th>
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<th>OUTPUT</th>
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**NOTES:**

1. Provide unit heater design for all units.
2. Provide unit heater design for all units.
3. Provide unit heater design for all units.
4. Provide unit heater design for all units.
5. Provide unit heater design for all units.

---

# MECHANICAL EQUIPMENT NOTES

1. **TYPICAL UNIT HEATER SCHEDULE**

   - Provide unit heater design for all units.
   - Provide appropriate control logic for fans and damper systems.
   - Provide unit heater design for all units.

2. **BASEBOARD RADIATION SCHEDULE**

   - Provide unit heater design for all units.
   - Provide appropriate control logic for fans and damper systems.
   - Provide unit heater design for all units.

3. **UNIT HEATER SCHEDULE**

   - Provide unit heater design for all units.
   - Provide appropriate control logic for fans and damper systems.
   - Provide unit heater design for all units.

---

# AIR DEVICE SCHEDULE
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<th>Zone</th>
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</table>

**New Facility for: **
ROCK CREEK SCHOOL
FREDERICK COUNTY PUBLIC SCHOOLS
600 WEST FREDERICK STREET
WALDERSVILLE, MARYLAND 21779

BECKER MORGAN
700 FREDERICK STREET
FREDERICK, MARYLAND 21701

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ISSUE

PROJECT NO.
49 SOUTH CARROLL STREET
FREDERICK, MARYLAND 21701

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FAX (301) 662-4192

info@proffittandassociates.com

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SALISBURY, MARYLAND 21801

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FAX (410) 546-5824

info@beckermorgan.com

NEW FACILITY FOR:
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HUNT VALLEY, MD 21030

www.albanengineering.com

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