

CONTRACT NUMBER: 189173
PROJECT NUMBER: 689863

DATE OF ADDENDUM: June 18, 2019
CLOSING DATE: June 25, 2019
TIME: 2:30 p.m.

CITY OF SALEM, OREGON
DEPARTMENT OF ADMINISTRATIVE SERVICES
PUBLIC WORKS DEPARTMENT

ADDENDUM NUMBER: 1

FOR THE SALEM CONVENTION CENTER KITCHEN IMPROVEMENTS

Addendum Number 1 to the above-mentioned project for the City of Salem, Oregon, is a part of the contract documents, and as such, supersedes anything within the specifications with which it may conflict.

SUBSTITUTION REQUEST APPROVAL

SECTION 09 6723 RESINOUS FLOORING—Add the following text to this section of the technical specifications:

PART 2 PRODUCTS

2.3 EPOXY

J. Other Acceptable Product Systems:

1. Tennant Heavy Duty Quartz; www.tennantcoatings.com.

REVISED DRAWINGS

- Remove page MO.2 Schedules–Mechanical and replace with MO.2 Schedules–Mechanical Add #1.
- Remove page M2.O Enlarged First Floor Plan–Mechanical and replace with M2.O Enlarged First Floor Plan–Mechanical Add #1.
- Remove page P2.O Enlarged First Floor Plan–Plumbing and replace with P2.O Enlarged First Floor Plan–Plumbing Add #1.
- Remove FS-CS Cover Sheet and replace with FS-CS Cover Sheet Add #1.
- Remove FS-K7 Hood Drawings and replace with FS-K7 Hood Drawings Add #1.
- Remove FS-K7.1 Hood Drawings and replace with FS-K7.1 Hood Drawings Add #1.
- Remove FS-K7.2 Hood Drawings and replace with FS-K7.2 Hood Drawings Add #1.
- Remove FS-K7.3 Hood Drawings and replace with FS-K7.3 Hood Drawings Add #1.
- Remove FS-K7.4 Hood Drawings and replace with FS-K7.4 Hood Drawings Add #1.
- Remove FS-K7.5 Hood Drawings and replace with FS-K7.5 Hood Drawings Add #1.
- Remove FS-K7.6 Hood Drawings and replace with FS-K7.6 Hood Drawings Add #1.
- Remove FS-K7.7 Hood Drawings and replace with FS-K7.7 Hood Drawings Add #1.
- Remove FS-K7.8 Hood Drawings and replace with FS-K7.8 Hood Drawings Add #1.

- Remove FS-K7.9 Hood Drawings and replace with FS-K7.9 Hood Drawings Add #1.
- Remove FS-K7.10 Hood Drawings and replace with FS-K7.10 Hood Drawings Add #1.
- Remove FS-K7.11 Hood Drawings and replace with FS-K7.11 Hood Drawings Add #1.
- Remove FS-K7.12 Hood Drawings and replace with FS-K7.12 Hood Drawings Add #1.
- Remove FS-K7.13 Hood Drawings and replace with FS-K7.13 Hood Drawings Add #1.
- Remove FS-K7.14 Hood Drawings and replace with FS-K7.14 Hood Drawings Add #1.
- Remove FS-K7.15 Hood Drawings and replace with FS-K7.15 Hood Drawings Add #1.
- Remove FS-K7.16 Hood Drawings and replace with FS-K7.16 Hood Drawings Add #1.
- Remove FS-K7.17 Hood Drawings and replace with FS-K7.17 Hood Drawings Add #1.
- Remove FS-K7.18 Hood Drawings and replace with FS-K7.18 Hood Drawings Add #1.
- Remove FS-K7.19 Hood Drawings and replace with FS-K7.19 Hood Drawings Add #1.
- Remove FS-K7.20 Hood Drawings and replace with FS-K7.20 Hood Drawings Add #1.

All other terms, conditions, and specifications within the documents shall remain unchanged and in effect in their entirety.

for 
Shawna Self, CPPB, Manager
Contracts and Procurement

All bidders are required to provide evidence of the receipt and acceptance of this Addendum No. 1 with their proposal. Signing in the space provided below and submitting the signed Addendum with the proposal satisfies this requirement.

If your proposal has been sent prior to the receipt of this addendum and after reviewing the addendum you still want to submit a proposal, place the signed addendum or other written evidence of acceptance of the changes into a sealed envelope. Mark the sealed envelope with **"MODIFICATIONS."** Also clearly mark the envelope with the **NAME** and **NUMBER**. The envelope must be delivered to the office of Administrative Services Department, Contracts and Procurement Division, Room 330, City Hall, 555 Liberty Street SE, Salem, Oregon 97301, prior to the bid closing date and time.

Receipt acknowledged and conditions agreed to this _____ day of _____, 20____.

NAME OF FIRM: _____

SIGNATURE: _____

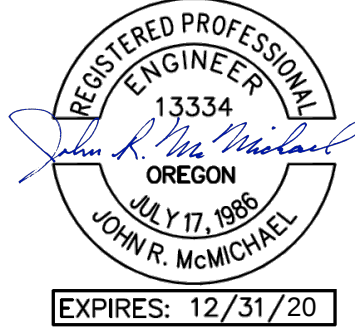
EXHAUST SCRUBBER SCHEDULE																															
SYMBOL	AREA SERVED	BASIS OF DESIGN		TYPE	DRIVE	AIR FLOW (CFM)	MIN AIR FLOW (CFM)	ESP (IN H2O)	FAN RPM	SOUND (SONES)	PRE-FILTER				DUAL HIGH EFFICIENCY FINAL FILTER				DUAL ODOR CONTROL FILTER				ELECTRICAL					VFD (Y/N)	EMERG. POWER (Y/N)	MAX. WT (LBS)	NOTES
		MFR	MODEL								MERV	CLEAN SP LOSS (IN H2O)	THICKNESS (IN)	FACE VELOCITY (FPM)	MERV	CLEAN SP LOSS (IN H2O)	THICKNESS (IN)	FACE VELOCITY (FPM)	MEDIA	CLEAN SP LOSS (IN H2O)	THICKNESS (IN)	FACE VELOCITY (FPM)	VOLTS	PH	BHP	MHP	FLA				
S-1	COOKLINE	CAPTIVE AIR	KB20-INLINE	CENTRIFUGAL	BELT	4200	500	2.25	1652	26	8	0.329	2	119	15	0.217	4	119	CARBON	0.671	4	119	460	3	5.42	7.5	9.6	Y	N	2852	1, 2
S-2	COOKLINE	CAPTIVE AIR	KB-25 INLINE	CENTRIFUGAL	BELT	6800	500	2.25	1283	26	8	0.233	2	108	15	0.161	4	108	CARBON	0.46	4	108	460	3	7.67	10	12.2	Y	N	4097	1, 2
NOTES: 1 UNIT TO BE LISTED TO UL-782 FOR GREASE EXHAUST 2 MINIMUM AIRFLOW TO BE ADJUSTABLE AND DETERMINED AT TIME OF CONSTRUCTION TO ENSURE NO AIRFLOW FROM THE KITCHEN ENTERS THE LOBBY SPACE.																															

TERMINAL UNIT SCHEDULE - PHASE 1																
SYMBOL	AREA SERVED	BASIS OF DESIGN		COOLING		TU SP (IN H2O)	HOT WATER HEATING COIL								NOTES	
				INLET SIZE (IN)	AIRFLOW MAX CFM		HTG CFM	MIN CAP (MBH)	WATER FLOW (GPM)	EWT (°F)	LWT (°F)	EAT (°F)	LAT (°F)	WPD (FT H2O)		
		MFR	MODEL	MIN	CFM	MIN	CFM	MIN	CFM	MIN	CFM	MIN	CFM			
		MATCH EXISTING	MATCH EXISTING	10	1080	0	0.5	1080	29.16	1.5	180	141.1	55	80		5
TU-2-XX	STAGING AREA	MATCH EXISTING	MATCH EXISTING	10	1080	0	0.5	1080	29.16	1.5	180	141.1	55	80	5	1
TU-3-XX	2ND FLOOR STAGING AREA	MATCH EXISTING	MATCH EXISTING	16	2590	0	0.5	1300	33.57	2	180	144.9	55	80	5	1
NOTES: 1. COORDINATE SYMBOL IDENTIFICATION WITH EXISTING IDENTIFICATION SYSTEM.																

TERMINAL UNIT SCHEDULE - PHASE 2																
SYMBOL	AREA SERVED	BASIS OF DESIGN		INLET SIZE (IN)	COOLING		TU SP (IN H2O)	HOT WATER HEATING COIL								NOTES
					AIRFLOW			HTG CFM	MIN CAP (MBH)	WATER FLOW (GPM)	EWT (°F)	LWT (°F)	EAT (°F)	LAT (°F)	WPD (FT H2O)	
		MAX CFM	MIN CFM													
		MFR	MODEL		16	2615										
TU-1-XX	KITCHEN	MATCH EXISTING	MATCH EXISTING	16	2615	0	0.5	NA	NA	NA	NA	NA	NA	NA	NA	1
NOTES: 1. COORDINATE SYMBOL IDENTIFICATION WITH EXISTING IDENTIFICATION SYSTEM.																

FAN SCHEDULE																
SYMBOL	AREA SERVED	BASIS OF DESIGN		TYPE	DRIVE	AIR FLOW (CFM)	TSP (IN H2O)	FAN RPM	ELECTRICAL				VFD (Y/N)	EMERG. POWER (Y/N)	MAX WT (LBS)	NOTES
		MFR	MODEL						VOLTS	PH	BHP	MHP				
EF-6	DISHWASHER	GREENHECK	CUBE-101-3	CENTRIFUGAL	BELT	1100	0.75	1700	120	1	0.3	0.5	N	N	85	
NOTES: 1 2																

DIFFUSER, REGISTER AND GRILLE SCHEDULE						
SYMBOL	TYPE	FACE	FRAME	FINISH	BASIS OF DESIGN	NOTES
CD-1	CEILING DIFFUSER	PERF	24X24	FACTORY WHITE	TITUS PCS	
SWS-1	SIDEWALL SUPPLY	LOUVER	SEE PLANS	FACTORY WHITE	TITUS 23RL	
CTG-1	CEILING TRANSFER GRILLE	PERF	24X24	FACTORY WHITE	TITUS PAR	
NOTES:						



PROJECT 2019-0026
CONTACT Jesse Agosta

INTERFACE
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CITY OF SALEM CONVENTION CENTER
KITCHEN IMPROVEMENTS

200 COMMERCIAL STREET - SALEM, OREGON 97301

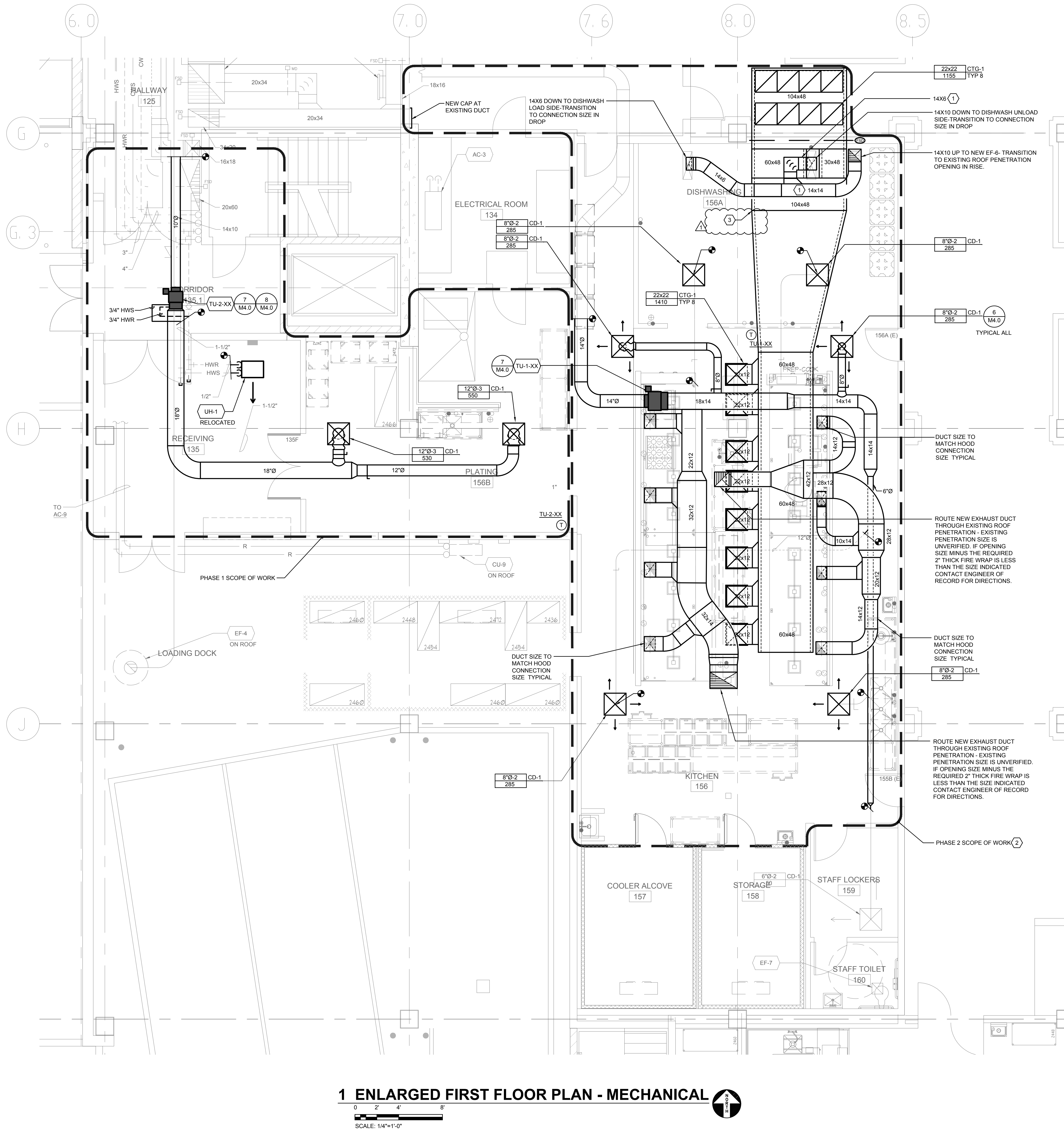
MBA MERRYMAN BARNES ARCHITECTS 4713 N ALBINA AVE SUITE 304 PORTLAND, OREGON 97217 P 503.222.3753

18-0927 05/21/2019
PROJECT NO. ISSUE DATE

REVISIONS	
ADDENDUM #1	6.18.19

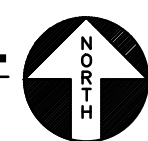
S.H.
SCHEDULES - MECHANICAL
M0.2

100% CD Set



1 ENLARGED FIRST FLOOR PLAN - MECHANICAL

0 2 4 8
SCALE: 1/4"=1'-0"



PHASE 1
GENERAL SHEET NOTES

- A. DUCTWORK SERVING A SINGLE DIFFUSER OR GRILLE TO BE THE SAME SIZE AS THE DIFFUSER OR GRILLE NECK.
B. NEW PIPING THAT IS NOT SIZED IS TO BE 3/4" MIN.

PHASE 2
GENERAL SHEET NOTES

- A. ENCLOSE GREASE EXHAUST DUCT IN 2-HOUR RATED FIRE WRAP.
B. CONTROLS REQUIRED FOR THIS PROJECT:
1. THE NEW DISHWASHER EXHAUST FAN IS TO USE THE CONTROLS THAT CURRENTLY CONTROL THE EXISTING DISHWASHER EXHAUST FAN.
2. THE NEW SCRUBBER IS CONTROLLED BY HOOD CONTROL PANEL.
3. EXISTING ROOF TOP UNITS THAT SUPPLY LOBBY AND RESTAURANT HAVE POWER EXHAUST FANS. EXISTING ROOM PRESSURE CONTROL WILL ACTIVATE THE POWER EXHAUST FANS AS THE KITCHEN EXHAUST AIR VOLUME VARIES.
C. DUCTWORK SERVING A SINGLE DIFFUSER OR GRILLE TO BE THE SAME SIZE AS THE DIFFUSER OR GRILLE NECK.
D. NEW PIPING THAT IS NOT SIZED IS TO BE 3/4" MIN.

SHEET KEYNOTES

1. CONSTRUCT DISHWASHER EXHAUST DUCT OF STAINLESS STEEL. CONSTRUCT WITH NO LONGITUDINAL SEAMS ON THE BOTTOM. SEAL TRANSVERSE SEAMS WATER TIGHT. SLOPE DUCT TO DRAIN BACK TO DISHWASHER.
2. DURING PHASE 1 REBALANCE (E) MAU-1 AND (E) MAU-2. REDUCE THE MAKEUP AIR VOLUME IN (E) MAU-1 TO 2560 CFM.
3. PROVIDE 2" DUCT LINER ON TRANSFER DUCTWORK.



PROJECT 2019-0026
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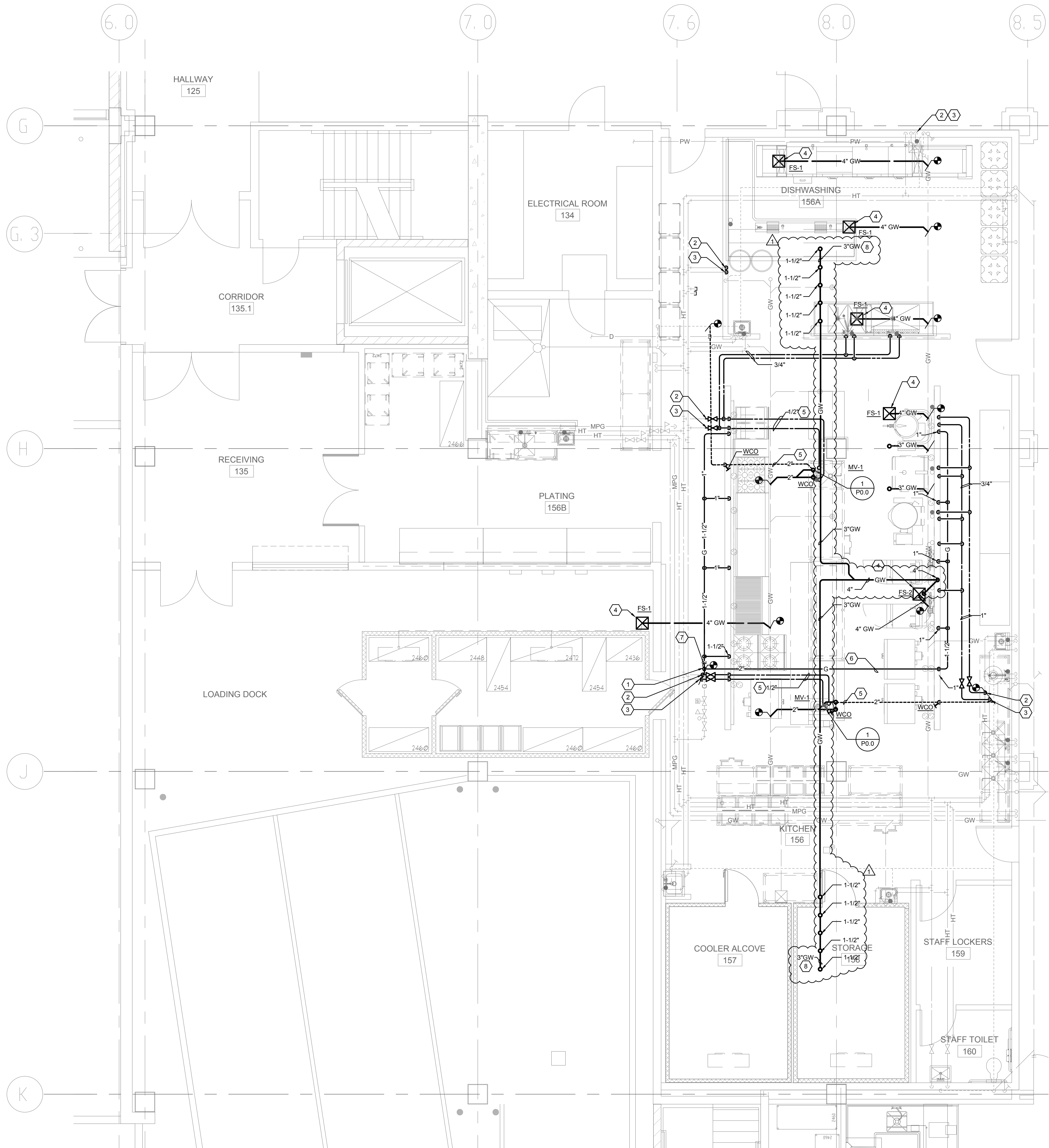
MBA
MERRYMAN BARNES ARCHITECTS 4113 N ALBINA AVE SUITE 304 PORTLAND, OREGON 97217 P 503.222.1353

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ADDENDUM #1 6.18.19

S.H. ENLARGED FIRST FLOOR
PLAN - MECHANICAL
M2.0

100% CD Set



1 ENLARGED FIRST FLOOR PLAN - PLUMBING

0 2 4 8
SCALE: 1/4"=1'-0"



GENERAL SHEET NOTES

A. ALL WORK THIS SHEET TO BE DONE IN PHASE 2.

SHEET KEYNOTES

- 1 SEE KITCHEN CONSULTANT DRAWINGS FOR GAS LOAD AND CONNECTION SIZES FOR KITCHEN EQUIPMENT.
- 2 SEE KITCHEN CONSULTANT DRAWINGS FOR HOT WATER CONNECTION SIZES TO KITCHEN EQUIPMENT AND PLUMBING FIXTURES.
- 3 SEE KITCHEN CONSULTANT DRAWINGS FOR COLD WATER CONNECTION SIZES TO KITCHEN EQUIPMENT AND PLUMBING FIXTURES.
- 4 CONTRACTOR SHALL FIELD VERIFY THE LOCATION OF POST TENSION CABLING IN THE FLOOR SLAB PRIOR TO CORE DRILLING CONCRETE SLAB.
- 5 ROUTE PIPING BELOW FLOOR TO FIXTURE.
- 6 REFER TO P.01 GAS CALCULATION #1 FOR MORE INFORMATION.
- 7 REFER TO P.01 GAS CALCULATION #2 FOR MORE INFORMATION.
- 8 COORDINATE ROOF TOP PCU DRAIN LOCATION WITH MECHANICAL SHEET M2.2. ROUTE PCU DRAIN PIPING @ 1/4" PER FOOT SLOPE AWAY FROM UNIT. PROVIDE AN INDIRECT CONNECTION TO GREASE WASTE SYSTEM. SEE KITCHEN CONSULTANT SHEET K-6.15, CAPTIVEAIRE DRAWING SHEET 16 FOR MORE INFORMATION.



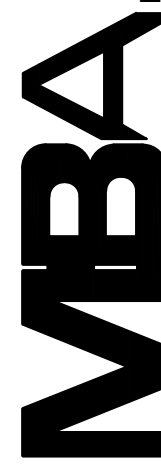
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MERRYMAN BARNES ARCHITECTS 4113 N ALBINA AVE SUITE 304 PORTLAND, OREGON 97217 P5032223193

18-0927

05/21/2019

PROJECT NO. ISSUE DATE

REVISIONS

ADDENDUM #1 6.18.19

S.H. ENLARGED FIRST
FLOOR PLAN - PLUMBING

P2.0

100% CD Set

BARGREEN ELLINGSON

FOODSERVICE SUPPLY & DESIGN



BARGREEN ELLINGSON

FOODSERVICE SUPPLY & DESIGN

3232 NW INDUSTRIAL STREET
PORTLAND, OR 97210
www.bargreen.com
Phone: (503) 227-1161
Fax: (503) 945-0738

H-479
DRAWN BY:
M. PHAN
PROJECT MANAGER:
S. BRITT

GENERAL NOTES

1. IT SHALL BE NOTED BY THE GENERAL CONTRACTOR AND ALL SUB-CONTRACTORS THAT THIS SET OF PLANS AND THE INFORMATION CONTAINED WITHIN IN NO WAY RELIEVES SAID PARTIES OF THEIR RESPONSIBILITY TO INVESTIGATE AND COMPLY WITH ALL APPLICABLE CODES AND ORDINANCES AND TO PERFORM ALL WORK TO THE HIGHEST STANDARDS.
2. IT SHALL BE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND ALL SUB-CONTRACTORS TO VERIFY THE ACTUAL SPACE AND MECHANICAL REQUIREMENTS OF ALL ITEMS SHOWN AS FUTURE, N/C, SUPPLIED BY "OTHERS", ETC., WITH THE OWNER PRIOR TO ROUGH-IN AND CONNECTION.
3. IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO IMMEDIATELY NOTIFY THE KITCHEN EQUIPMENT CONTRACTOR IN WRITING OF ANY CHANGES TO THE BUILDING THAT AFFECT EQUIPMENT PLACEMENT AND SIZES (I.E. WALL CHANGES, WATER HEATER LOCATIONS, ELECTRICAL PANELS, ETC).
4. SUITABLE WALL BACKING AS SHOWN ON THESE PLANS AND AS REQUIRED BY THE OWNER SHALL BE PROVIDED AND INSTALLED BY THE GENERAL CONTRACTOR.
5. THE GENERAL CONTRACTOR SHALL PROVIDE FLOOR, WALL, CEILING, AND ROOF PENETRATIONS, INCLUDING, BUT NOT LIMITED TO THOSE REQUIRED FOR: MAKE-UP AIR, CLASS II EXHAUST DUCTS, FIRE-RATED SHAFTS FOR CLASS I EXHAUST DUCTS.
6. THE GENERAL CONTRACTOR SHALL PROVIDE CONDUIT AND SLEEVES FOR REFRIGERATION LINES, SYRUP, CARBON DIOXIDE GAS, BEER LINES, LIQUOR LINES, AND DATA LINES. CONDUIT SHALL BE CIRCULAR PVC EQUAL TO THE DIAMETER INDICATED ON PLANS. ALL BENDS SHALL HAVE A MINIMUM RADIUS OF TWENTY-FOUR INCHES.
7. THE GENERAL CONTRACTOR SHALL PROPERLY SEAL ALL WALL AND FLOOR PENETRATIONS AFTER THE INSTALLATION OF RELATED EQUIPMENT AND FURNISHING ITEMS.
8. ALL DIMENSIONS SHOWN ARE FROM FACE OF FINISHED WALL OR FLOOR.
9. ALL UTILITY ROUGH-INS SHOWN ON THESE PLANS ARE SUBJECT TO CHANGE PENDING FINAL EQUIPMENT SELECTION AND LOCATION.
10. ALL UTILITY ROUGH-INS, FINAL CONNECTIONS, AND HOOK-UPS SHALL BE PROVIDED AND PERFORMED BY THE RESPECTIVE LICENSED SUB-CONTRACTORS IN COMPLIANCE WITH APPLICABLE NATIONAL AND LOCAL CODES.
11. SEISMIC BRACING INFORMATION, IF REQUIRED, IS NOT INDICATED ON THESE PLANS NOR IS IT PROVIDED BY THE KITCHEN EQUIPMENT CONTRACTOR UNLESS OTHERWISE SPECIFIED HEREIN.
12. WHERE EQUIPMENT PRODUCES NOISE THAT MAY VIBRATE THROUGH WALLS TO ANY PUBLIC AND/OR DINING AREAS, THE GENERAL CONTRACTOR SHALL PROVIDE AND INSTALL ADEQUATE SOUND PROOFING IN WALLS.

ELECTRICAL NOTES

1. ALL ELECTRICAL ROUGH-IN WORK AND FINAL CONNECTIONS TO ALL FOOD SERVICE AND RELATED EQUIPMENT AS SHOWN ON THE KITCHEN EQUIPMENT CONTRACTOR'S PLANS TO BE PERFORMED BY THE ELECTRICAL CONTRACTOR PER NATIONAL AND LOCAL CODES.
2. THE ELECTRICAL CONTRACTOR SHALL PROVIDE AND INSTALL STAINLESS STEEL OUTLET AND RECEPTACLE COVERS IN SERVICE AREAS.
3. THE ELECTRICAL CONNECTIONS, SPECIFICATIONS AND DIMENSIONS SHOWN ON THESE PLANS ARE FOR FOOD SERVICE EQUIPMENT ONLY. SEE THE ARCHITECT'S PLAN SET FOR ADDITIONAL ELECTRICAL REQUIREMENTS INCLUDING OFFICE, MENU BOARDS, TELEPHONE AND DATA LINES, ETC.
4. THE ELECTRICAL CONTRACTOR SHALL PROVIDE FUSED DISCONNECTS FOR EQUIPMENT HOOK-UPS AS REQUIRED BY CODE AND LABELING.
5. ALL ELECTRICAL ROUGH-IN WORK AND ALL FINAL CONNECTIONS FOR ALL ITEMS SHOWN AND SPECIFIED ON THESE PLANS BY BARGREEN ELLINGSON SHALL BE PERFORMED BY THE ELECTRICAL CONTRACTOR.
6. UNLESS OTHERWISE SPECIFIED IN THESE PLANS OR OTHER WRITTEN CONTRACTS, IT SHALL BE THE RESPONSIBILITY OF THE ELECTRICAL CONTRACTOR TO PROVIDE ALL ELECTRICAL-TYPE MATERIALS INCLUDING, BUT NOT LIMITED TO: WIRING, SWITCHES, DISCONNECTS, FLEX CONDUIT, CONTACTORS, TRANSFORMERS, THERMAL OVERLOAD PROTECTORS, MAGNETIC STARTERS, SHUNT TRIP BREAKERS, ELECTRICAL PANELS, CORDS, FLUGS, COVERS, ETC.
7. ELECTRICAL CONTRACTOR SHALL PROVIDE THE KITCHEN EQUIPMENT CONTRACTOR WITH ELECTRICAL PANEL(S) SIZE AND LOCATION ALONG WITH AVAILABLE VOLTAGE AND PHASE.
8. THE ELECTRICAL CONTRACTOR SHALL FURNISH AND INSTALL ALL ELECTRICAL COMPONENTS FOR WALK-IN REFRIGERATORS AND FREEZERS INCLUDING, BUT NOT LIMITED TO: LIGHTS, DOOR VENTS, SOLENOIDS, THE CLOCKS, DEFROST CIRCUITS AND INTERCONNECTIONS BETWEEN REMOTE COMPRESSORS AND INTERIOR MOUNTED EVAPORATOR COILS. ELECTRICAL SHALL ALSO PROVIDE DISCONNECTS AND THERMO-OVERLOAD PROTECTION FOR COMPRESSORS.
9. THE ELECTRICAL CONTRACTOR SHALL PROVIDE AND INSTALL HEAT TAPE ON DRAIN LINES IN DANGER OF FREEZING. VERIFY LENGTH WITH REFRIGERATION CONTRACTOR.
10. THE ELECTRICAL CONTRACTOR SHALL PROVIDE DISCONNECTS AT THE POWER BOX FOR EACH ICE MACHINE HEAD.
11. IT SHALL BE THE RESPONSIBILITY OF THE ELECTRICAL CONTRACTOR TO PROVIDE INTERCONNECT SWITCHING BETWEEN THE KITCHEN HOOD EXHAUST FANS AND THE KITCHEN MAKE-UP AIR SYSTEMS AS REQUIRED PER LOCAL CODE AND AUTHORITIES.
12. IT SHALL BE THE RESPONSIBILITY OF THE ELECTRICAL CONTRACTOR TO PROVIDE ELECTRICAL CONTACTORS ON ALL ELECTRICAL OUTLETS, JUNCTION BOXES, ETC. LOCATED UNDER ANY CLASS I EXHAUST HOOD SO AS TO DISCONNECT UPON ACTIVATION OF THE FIRE SUPPRESSION SYSTEM.
13. ELECTRICAL CONTRACTOR SHALL VERIFY REQUIREMENTS OF CASH REGISTERS, PRINTERS, COMPUTERS, SOUND SYSTEM, ETC. INCLUDING CONDUIT RUNS AND DEDICATED / ISOLATED OUTLET REQUIREMENTS.
14. ALL DIMENSIONS SHOWN ARE FROM GRID LINES, FINISHED WALLS OR FINISHED FLOORS TO CENTER LINE OF ELECTRICAL OUTLET BOXES. HEIGHTS ARE NOT TO BE TAKEN FROM CURBS OR PLATFORMS.
15. TEMPERATURE SENSORS RELATED TO THE HOOD SYSTEM, AND INTENDED TO BE INSTALLED IN THE KITCHEN SPACE, SHALL BE INSTALLED BY THE ELECTRICAL CONTRACTOR ACCORDING TO THE MANUFACTURER'S SPECIFICATIONS.

PLUMBING NOTES

1. ALL PLUMBING ROUGH-IN WORK AND FINAL CONNECTIONS TO ALL FOOD SERVICE AND RELATED EQUIPMENT AS SHOWN ON THE KITCHEN EQUIPMENT CONTRACTOR'S PLANS TO BE PERFORMED BY THE PLUMBING CONTRACTOR PER NATIONAL AND LOCAL CODES.
2. UNLESS OTHERWISE SPECIFIED IN THESE PLANS OR OTHER WRITTEN CONTRACTS, IT SHALL BE THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO PROVIDE ALL PLUMBING-TYPE MATERIALS INCLUDING VALVES, TRAPS, LINE STRAINERS, FLOOR SINK COVERS, PRESSURE REGULATORS, SIPHON BREAKERS, ETC.
3. PLUMBING CONTRACTOR SHALL SIZE, FURNISH AND INSTALL ALL GREASE TRAPS OR INTERCEPTORS AS REQUIRED AND COORDINATE SIZES AND LOCATIONS WITH KITCHEN EQUIPMENT CONTRACTOR.
4. PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL ALL GAS SHUT-OFF VALVES FOR EACH PIECE OF EQUIPMENT WITH PERMANENT ID. TAGS AS WELL AS THE MAIN GAS VALVE(S).
5. PLUMBING CONTRACTOR SHALL FURNISH AND INSTALL ALL DIRECT SINK WASTE LINES AND ALL INDIRECT EQUIPMENT WASTE LINES AS SHOWN ON PLANS PER LOCAL CODES, INCLUDING TRAPS, TAIL PIECES, LINE STRAINERS, AND WALK-IN CONDENSATE WASTE LINES, AS REQUIRED. INDIRECT WASTE LINE ROUTING THROUGH CABINETS SHALL BE IN A MANNER SO AS TO MAXIMIZE USABLE STORAGE SPACE.
6. ALL DRAIN LINES FROM EQUIPMENT REQUIRING CONDENSATION REMOVAL SHALL BE RUN IN COPPER.
7. THE PLUMBING CONTRACTOR SHALL PROVIDE AND INSTALL INSULATION MATERIAL ON ALL DRAINLINES FROM ICE BINS, ICE PANS, ETC. SO AS TO ELIMINATE CONDENSATION FORMATION.
8. ALL INDIRECT WASTE LINES TO HAVE A 1" MINIMUM AIR GAP.
9. FLOOR SINKS SHALL BE FURNISHED AND INSTALLED BY THE PLUMBING CONTRACTOR IN LOCATIONS SHOWN, AND SUPPLIED WITH 3/4 GRATE OR AS SPECIFIED. AREA DRAINS, IF REQUIRED, SHALL BE VERIFIED WITH THE ARCHITECT.
10. IT SHALL BE THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO VERIFY THAT THE LOCATIONS FOR ALL MECHANICAL REQUIREMENTS WHICH REQUIRE FLOOR PENETRATIONS DO NOT CONFLICT WITH STRUCTURAL MEMBERS IN THE FLOOR.
11. THE GENERAL CONTRACTOR SHALL SUPERVISE THE LOCATION OF ALL FLOOR DRAINS ON THE JOB SITE SO AS TO ENSURE THE BEST SLOPE POSSIBLE OF THE SURROUNDING FLOOR TO THESE DRAINS.
12. PLUMBER SHALL FURNISH AND INSTALL PRESSURE REDUCING VALVE(S) AT DISHWASHER(S), GLASS WASHER(S), STEAMER(S) AND OTHER EQUIPMENT, AS REQUIRED.
13. IT SHALL BE THE RESPONSIBILITY OF THE PLUMBING CONTRACTOR TO FURNISH AND INSTALL ALL WATER HEATERS FOR THIS PROJECT AND TO ENSURE ADEQUATE WATER SUPPLY FOR THE FOOD SERVICE EQUIPMENT. WATER TEMPERATURE TO THE DISHWASHER SHALL BE 140°. COORDINATE LOCATION OF WATER HEATER WITH KITCHEN EQUIPMENT CONTRACTOR.
14. THE PLUMBING CONNECTIONS, SPECIFICATIONS AND DIMENSIONS SHOWN ON THESE PLANS ARE FOR FOOD SERVICE EQUIPMENT ONLY. SEE ARCHITECT'S PLAN SET FOR ALL OTHER PLUMBING REQUIREMENTS FOR THIS PROJECT.

MECHANICAL NOTES

1. THE MECHANICAL CONTRACTOR SHALL FURNISH AND INSTALL EXHAUST AND SUPPLY DUCTS FOR KITCHEN HOODS IN ACCORDANCE WITH APPLICABLE NATIONAL AND LOCAL CODES AND SHALL COORDINATE AIR VOLUME REQUIREMENTS, DUCT SIZES, AND LOCATIONS WITH KITCHEN EQUIPMENT CONTRACTOR.
2. THE MECHANICAL CONTRACTOR SHALL ENSURE THAT 100% OF THE AIR PULLED FROM THE KITCHEN IS REPLACED. WHERE A PORTION OF SUPPLY AIR IS PROVIDED THROUGH THE HOODS, THE MECHANICAL CONTRACTOR SHALL PROVIDE THE REMAINDER AS REQUIRED AND BALANCE THE COMPLETE SYSTEM.
3. WHERE DUCTWORK IS SUPPLIED BY THE MECHANICAL CONTRACTOR, THE MECHANICAL CONTRACTOR SHALL MAKE FINAL CONNECTIONS BETWEEN DUCTWORK AND HOOD DUCT COLLARS.
4. THE MECHANICAL CONTRACTOR SHALL PERFORM FINAL AIR BALANCING TO THE BUILDING.
5. THE MECHANICAL CONTRACTOR IS RESPONSIBLE FOR OBTAINING ALL HOOD HANGING PERMITS AS PART OF THE MECHANICAL PERMIT. THESE DOCUMENTS ARE TO INCLUDE ALL SEISMIC AND ENGINEERING CALCULATIONS APPLICABLE TO NATIONAL AND LOCAL CODES.
6. ALL DUCT SENSORS, WHEN SHIPPED LOOSE WITH THE HOODS, SHALL BE INSTALLED BY THE MECHANICAL CONTRACTOR ACCORDING TO THE MANUFACTURER'S SPECIFICATIONS.

WALL BACKING NOTES

1. GENERAL CONTRACTOR SHALL CONSULT WITH OWNER AND BARGREEN ELLINGSON AT THE TIME OF LAYOUT FOR WALL BACKING FOR CONFIRMATION OF ALL DIMENSIONS AND UP-DATE REQUIREMENTS.
2. WALL BACKING TO BE USED FOR WALL MOUNTED EQUIPMENT AND SHELVES.
3. WALL BACKING TO BE 5/8" PLYWOOD, WALL BACKING NOTED AS 5/1" TO BE 1/2" GAUGE SHEET METAL.
4. WALL BACKING TO BE BUILT INTO WALL SO THAT FINISHED WALL IS A FLUSH SURFACE.

PROJECT INFORMATION

FOOD SERVICE DRAWINGS:

- CS COVER SHEET
- K-1 FOOD SERVICE EQUIPMENT PLAN
- K-11 FOOD SERVICE EQUIPMENT PLAN
- K-12 FOOD SERVICE DEMO PLAN
- K-2 EQUIPMENT SCHEDULE
- K-3 ELECTRICAL ROUGH-IN PLAN
- K-31 ELECTRICAL ROUGH-IN PLAN
- K-4 PLUMBING ROUGH-IN PLAN
- K-41 PLUMBING ROUGH-IN PLAN
- K-5 MECHANICAL BACKING PLAN
- K-51 MECHANICAL BACKING PLAN
- K-6 GROUNDWORKS PLAN
- K-61 GROUNDWORKS PLAN
- K-7 HOOD DRAWINGS
- K-11 HOOD DRAWINGS
- K-12 HOOD DRAWINGS
- K-13 HOOD DRAWINGS
- K-14 HOOD DRAWINGS
- K-15 HOOD DRAWINGS
- K-16 HOOD DRAWINGS
- K-17 HOOD DRAWINGS
- K-18 HOOD DRAWINGS
- K-19 HOOD DRAWINGS
- K-110 HOOD DRAWINGS
- K-111 HOOD DRAWINGS
- K-112 HOOD DRAWINGS
- K-113 HOOD DRAWINGS
- K-114 HOOD DRAWINGS
- K-115 HOOD DRAWINGS
- K-116 HOOD DRAWINGS
- K-117 HOOD DRAWINGS
- K-118 HOOD DRAWINGS
- K-119 HOOD DRAWINGS
- K-120 HOOD DRAWINGS
- K-121 HOOD DRAWINGS
- K-8 ELEVATIONS
- K-81 ELEVATIONS
- K-82 ELEVATIONS

ABBREVIATIONS

ACT	ACOUSTICAL CEILING TILE
APP	ABOVE FINISHED FLOOR
APPROX	APPROXIMATELY
ARCH	ARCHITECT, ARCHITECTUAL
CG	CORNER GUARD
CLG	CEILING
CW	COLD WATER
DCO	DUPLEX OUTLET
DI	DEDICATED / ISOLATED
DIA	DIAMETER
DM	DIMENSION DIMMING
DW	DISH WASHER
DWG	DRAWING
EA	EACH
E.C	ELECTRICAL CONTRACTOR
ELEC	ELECTRICAL
EXIST	EXISTING
FLR	FLOOR
FS	FLOOR SINK
GC	GENERAL CONTRACTOR
GYP	GYPSTUM
HT	HEIGHT
HVAC	HEATING, VENTING, AND AIR CONDITIONING
HU	HOT WATER
JBOX	JUNCTION BOX
MAX	MAXIMUM
MECH	MECHANICAL
MIN	MINIMUM
N/C	NOT IN CONTRACT
NTS	NOT TO SCALE
SCO	SINGLE CONNECTION OUTLET
SS	STAINLESS STEEL
TYP	TYPICAL
UC	UNDER COUNTER
VFT	VERIFY
W/	WITH
W/O	WITHOUT

PROJECT DIRECTORY

OWNER:

ARCHITECT:

GENERAL CONTRACTOR:

FOOD SERVICE DESIGNER:
BARGREEN ELLINGSON
3332 NW INDUSTRIAL STREET
PORTLAND, OR 97210
PH: (503) 227-1161
FAX: (503) 945-0738
CONTACT: SHAWN BRITT

PROJECT INFORMATION

ADDRESS:
200 COMMERCIAL ST, SE
SALEM, OREGON 97301

DESCRIPTION:
CATERING KITCHEN REMODEL

VICINITY MAP

CITY OF SALEM CONVENTION CENTER
KITCHEN IMPROVEMENTS

200 COMMERCIAL STREET - SALEM, OREGON 97301

MBA
MERRYMAN BARNES ARCHITECTS 4471 N ALBANY AVE, SUITE 304 PORTLAND, OREGON 97217 P: 503.223.1793

18-0927	05/21/2019
PROJECT NO.	ISSUE DATE
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ADDENDUM NO. 1	06/18/2019
SHEET	

FS - CS

COVER SHEET

100% CD Set

FOR QUESTIONS, CALL
KURT CURTIS: REGIONAL MANAGER
PHONE: (360) 828-5418
FAX: (919) 227-5983
EMAIL: kurt.curtis@captivair.com



CAPTIVE-AIRE HOODS ARE
BUILT IN COMPLIANCE WITH
UL 710 AND NFPA 96
AND ARE RECOGNIZED BY ONE
OR MORE OF THE FOLLOWING:

ETL SANITATION LISTED

ETL LISTED FILE# 3054804-001

12/04/2013 Rev. 3

CORE APPLICATION SPECIFIC DETAILS

SELF CLEANING HOODS
SELF CLEANING HOOD OPTION IS REQUIRED TO APPLY CORE PROTECTION.
HIGH EFFICIENCY, HIGH VELOCITY CARTRIDGE, SOLO, OR COMBO FILTERS ARE
REQUIRED. IF SUBSTITUTE FILTERS ARE UTILIZED, PRODUCT WARRANTY IS VOID
AND THERE IS NO GUARANTEE IN PERFORMANCE.

SOLID FUEL APPLIANCES
SOLID FUEL APPLIANCES PRODUCE SPARKS THAT CAN TRAVEL INTO DUCTWORK.
THESE APPLIANCES REQUIRE SOLID FILTERS AND AN ADDITIONAL FIRESTOP AT THE
DUCT DISCHARGE. IF THE DUCTWORK EXCEEDS 10 FEET IN LENGTH
OR CONTAINS HORIZONTAL DUCT RUNS, INDICATE ON DUCTWORK DRAWING
WHERE FIRESTOP IS TO BE INSTALLED WITH QUICK SEAL. ALL ADDITIONAL
DUCTWORK BEYOND THE FIRST FIRESTOP MUST BE INSTALLED WITH DUCTWORK
THAT SHOULD BE INSULATED PER CODE REQUIREMENTS. IF SUBSTITUTE FILTERS ARE
UTILIZED, PRODUCT WARRANTY IS VOID AND THERE IS NO GUARANTEE IN
PERFORMANCE. SELF CLEANING HOODS AND ETL LISTED DUCTWORK ARE ALSO
REQUIRED.

DUCT FIRESTATS
A FIRESTAT MUST BE INSTALLED AT 50 FT INTERVALS WHEN THE DUCT LENGTH
EXCEEDS 50 FT.

IMPORTANT:
ANY DEVIATION FROM ANY OF THE MANUFACTURER'S
RECOMMENDATIONS IN THIS DOCUMENT OR THE OPERATION AND
INSTALLATION MANUAL MUST BE APPROVED BY THE OWNER OF THIS
EQUIPMENT AND VOIDS THE WARRANTY AND PERFORMANCE
GUARANTEE OF THIS PRODUCT.

THE FIRE SYSTEM MUST BE FILLED WITH SURFACTANT AND NOZZLE CAPS MUST BE REINSTALLED.

AFTER A FIRE, FULL INSPECTION BY A CERTIFIED PROFESSIONAL MUST BE CONDUCTED PRIOR TO RESTARTING THE FIRE SYSTEM.

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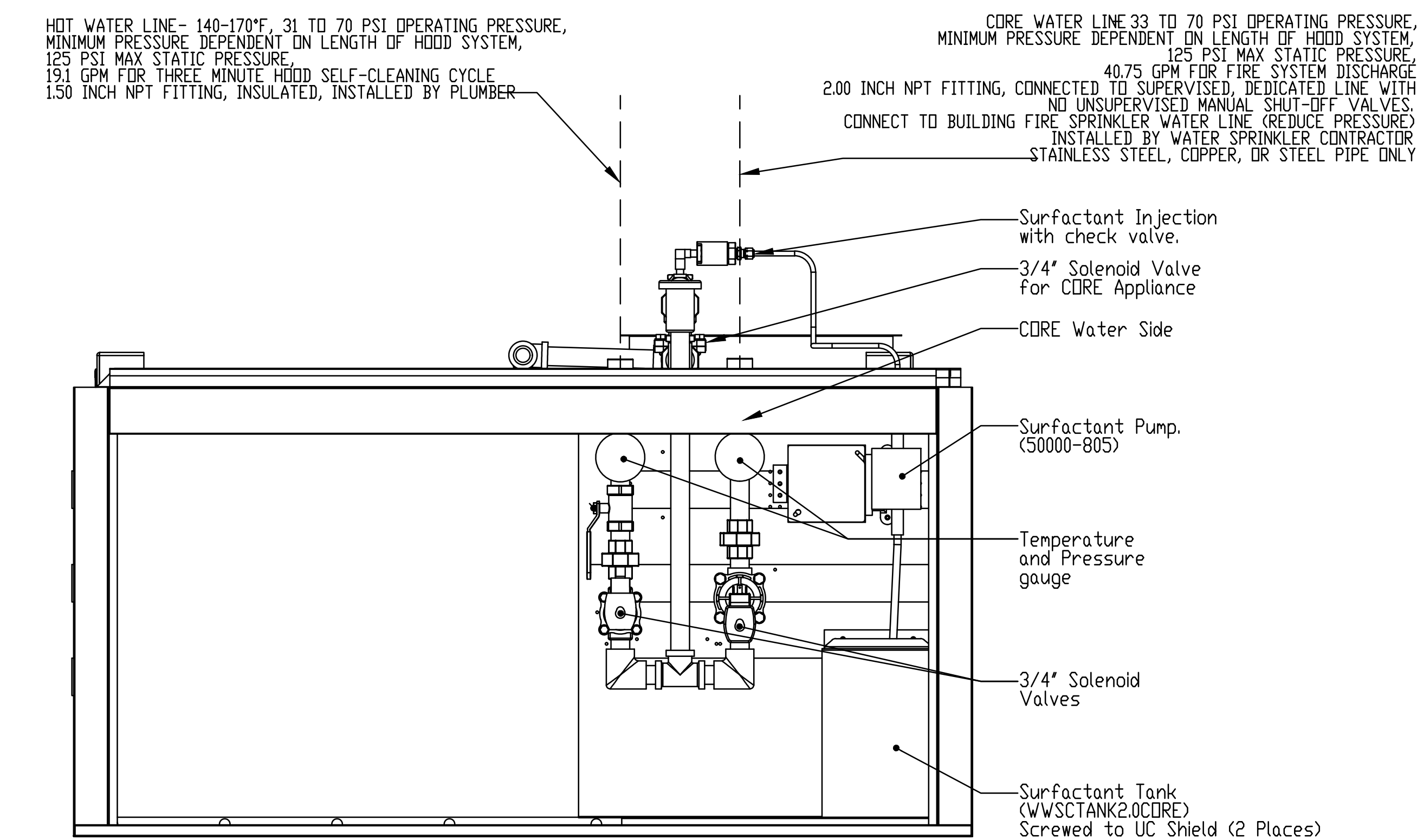
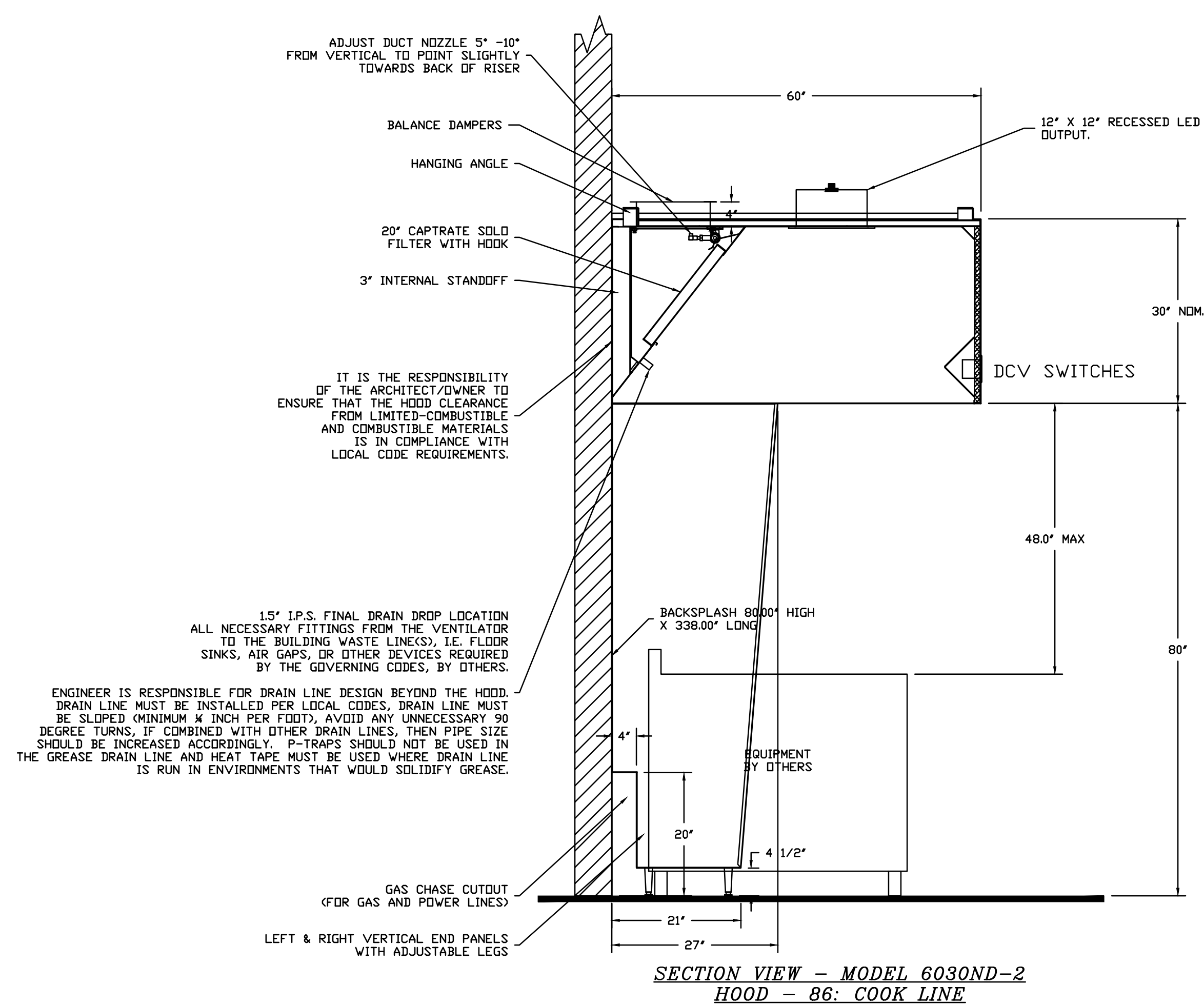
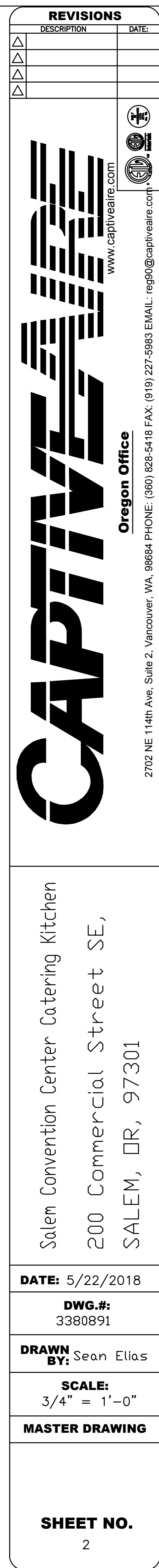
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www.bargreen.com
Phone: (503) 227-1161
Fax: (503) 345-0738

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DRAWN BY:
M. PHAN
PROJECT MANAGER
S. BRITT

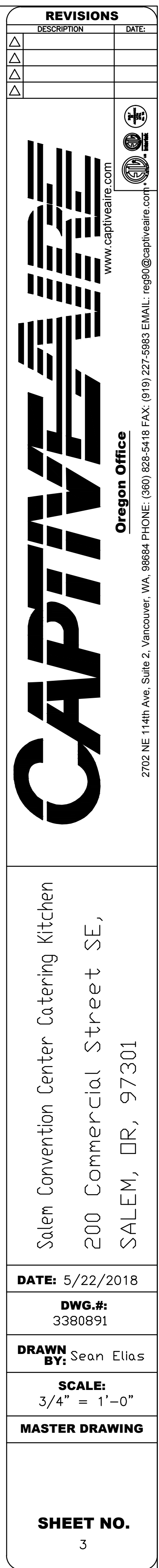
A
B
C

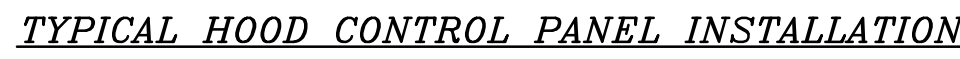
FS - K7

HOOD DRAWINGS



ALL HOOD DRAINS BY OTHERS
TO MANIFOLD INTO 2.5" PIPE
WITH INDIRECT OR DIRECT
CONNECTION TO GREASE TRAP





NOTE: Thermistor has 2 wires that connect to control cabinet

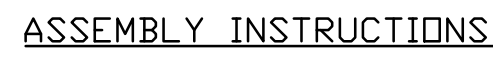
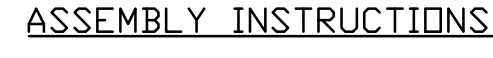


Diagram illustrating the components and dimensions of a full length hanging arm assembly:

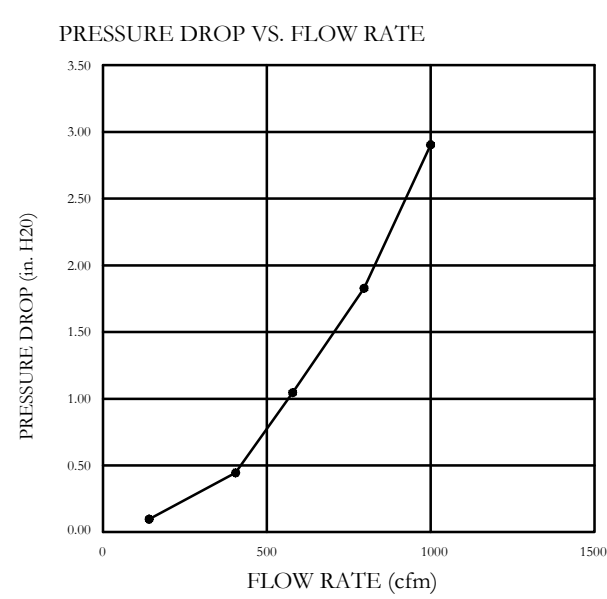
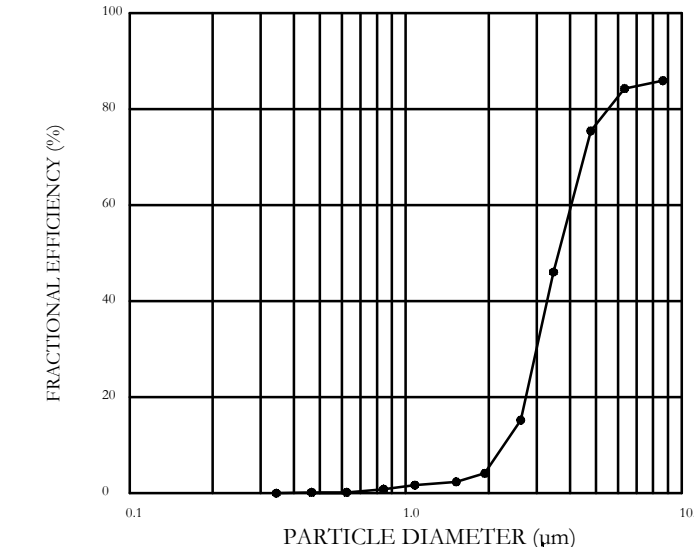
- 1/2" - 13 TPI GRADE 5 OXIDUMINO STEEL HEX NUTS
- 1/2" GRADE 5 OXIDUMINO STEEL FLAT WASHER
- 1/2" - 13 TPI GRADE 5 OXIDUMINO STEEL ALL-THREAD
- 1/2" - 13 TPI GRADE 5 OXIDUMINO STEEL HEX NUT
- 1/2" GRADE 5 OXIDUMINO STEEL FLAT WASHER

Labels on the right side of the diagram:

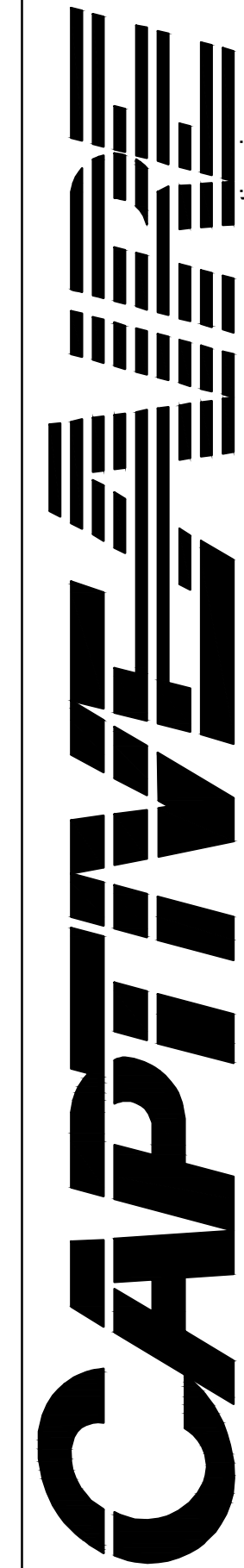
- FULL LENGTH HANGING ARM (WEIGHT BE ANCHOR POINT FOR HOOK)
- 1/2" LEAD HANGING ARM (HARDWARE BY)



ALL HEX NUTS TO 3/4" FTLBS.



Salem Convention Center Catering Kitchen 200 Commercial Street SE, SALEM, OR, 97301		<table><tr><th colspan="2">REVISIONS</th></tr><tr><th>DESCRIPTION</th><th>DATE</th></tr><tr><td>Δ</td><td></td></tr><tr><td>Δ</td><td></td></tr><tr><td>Δ</td><td></td></tr><tr><td>Δ</td><td></td></tr></table>		REVISIONS		DESCRIPTION	DATE	Δ		Δ		Δ		Δ	
REVISIONS															
DESCRIPTION	DATE														
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DATE: 5/22/2018															
DWG.#: 3380891															
DRAWN BY: Sean Elias		Oregon Office 202 NE 14th Ave, Suite 512, Vancouver, WA, 98664 PHONE: (360) 523-5416 FAX: (360) 227-5983 EMAIL: reg@o.captiveaire.com www.captiveaire.com													
SCALE: 3/4" = 1'-0"															
MASTER DRAWING															
SHEET NO.															
4															



Oregon Office

2702 NE 114th Ave, Suite 2, Vancouver, WA, 98684 PHONE: (360) 828-5418 FAX: (919) 227-5983 EMAIL: reg90@captiveaire.com



BARGREEN ELLINGSON
FOODSERVICE SUPPLY & DESIGN

H-479
DRAWN BY:
M. PHAN
PROJECT MANAGER:
S. BRITT

CITY OF SALEM CONVENTION CENTER
KITCHEN IMPROVEMENTS

200 COMMERCIAL STREET - SALEM, OREGON 97301

MBA

REVISIONS

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HOOD DRAWINGS

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SALEM Convention Center Catering Kitchen 200 Commercial Street SE, SALEM, OR, 97301					
DATE: 5/22/2018					
DWG.#: 3380891					
DRAWN BY: Sean Elias					
SCALE: $\frac{3}{4}'' = 1'-0"$					
MASTER DRAWING					
SHEET NO. 5					



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DRAWN BY:
M. PHAN
PROJECT MANAGER:
S. BRITT

CITY OF SALEM CONVENTION CENTER
KITCHEN IMPROVEMENTS

200 COMMERCIAL STREET - SALEM, OREGON 97301



MERRYMAN BARNES ARCHITECTS 4713 N ALBINA AVE., SUITE 304 PORTLAND, OREGON 97217 p 503.222.3753

REVISIONS

SHEET

FS - K7.4

HOOD DRAWINGS

EXHAUST FAN INFORMATION -- Job#3380891												
FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	#	VOLT	FLA	WEIGHT (LBS.)	SDNES
1	90: KEX-1: COOK LINE	KB25-Inline	6792	2.250	1283	10.000	7.6660	3	460	12.2	4097	26
2	57: KEX-2: PREP LINE	KB20-Inline	4124	2.000	1652	7.500	5.4210	3	460	9.6	2852	26

FAN OPTIONS

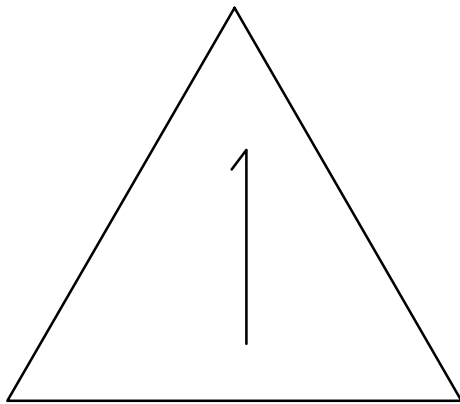
FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1	90: KEX-1: COOK LINE	1 - Pollution Control Unit with Prefilter, Dual High Efficiency, and Dual Odor Control Filters with Installed Electrical Detection System. Size 6 1 - Extra Set of Belts 1 - Blower Discharge Screen for Outdoor Installations.
2	57: KEX-2: PREP LINE	1 - Pollution Control Unit with Prefilter, Dual High Efficiency, and Dual Odor Control Filters with Installed Electrical Detection System. Size 4 1 - Extra Set of Belts 1 - Blower Discharge Screen for Outdoor Installations.

CURB ASSEMBLIES

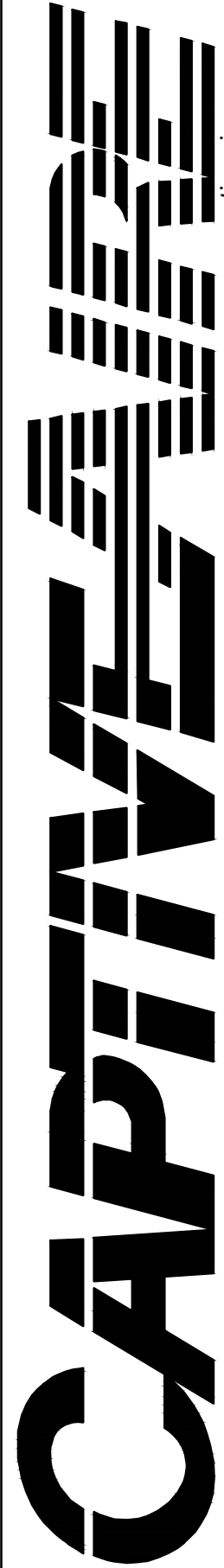
NO.	ON FAN	WEIGHT	ITEM	SIZE
1		215 LBS	Rail	6,000"W x 68,000"L x 20,000"H
			Rail	6,000"W x 68,000"L x 20,000"H
			Rail	6,000"W x 68,000"L x 20,000"H
			Rail	6,000"W x 68,000"L x 20,000"H
			Rail	6,000"W x 52,750"L x 20,000"H
2		135 LBS	Rail	6,000"W x 45,250"L x 20,000"H
			Rail	6,000"W x 45,250"L x 20,000"H
			Rail	6,000"W x 45,250"L x 20,000"H
			Rail	6,000"W x 45,250"L x 20,000"H
			Rail	6,000"W x 42,000"L x 20,000"H

FAN SOUND INFORMATION

FAN UNIT NO.	MOTOR	RPM	LWA	SDNES	DBA	DISTANCE FT	OCTAVE 1	OCTAVE 2	OCTAVE 3	OCTAVE 4	OCTAVE 5	OCTAVE 6	OCTAVE 7	OCTAVE 8
1	Exhaust	1283	85.4	26	73.9	5	92.2	94	84.9	82.5	77.9	74.9	71.8	68.3
2	Exhaust	1652	87.8	26	76.3	5	87.2	87.7	87.2	85	82	79.9	75.9	70.3



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Salem Convention Center Catering Kitchen
200 Commercial Street SE,
SALEM, OR, 97301

DATE: 5/22/2018

DWG.#:
3380891

DRAWN BY: Sean Elias

SCALE:
3/4" = 1'-0"

MASTER DRAWING

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6



BARGREEN ELLINGSON

FOODSERVICE SUPPLY & DESIGN

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Fax: (503) 345-0738

H-479
DRAWN BY:
M. PHAN
PROJECT MANAGER:
S. BRITT

CITY OF SALEM CONVENTION CENTER
KITCHEN IMPROVEMENTS

200 COMMERCIAL STREET - SALEM, OREGON 97301



MERRYMAN BARNES ARCHITECTS #413 N ALBINA AVE SUITE 304 PORTLAND, OREGON 97217 P: 503.222.3753

18-0927 05/21/2019

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HOOD DRAWINGS

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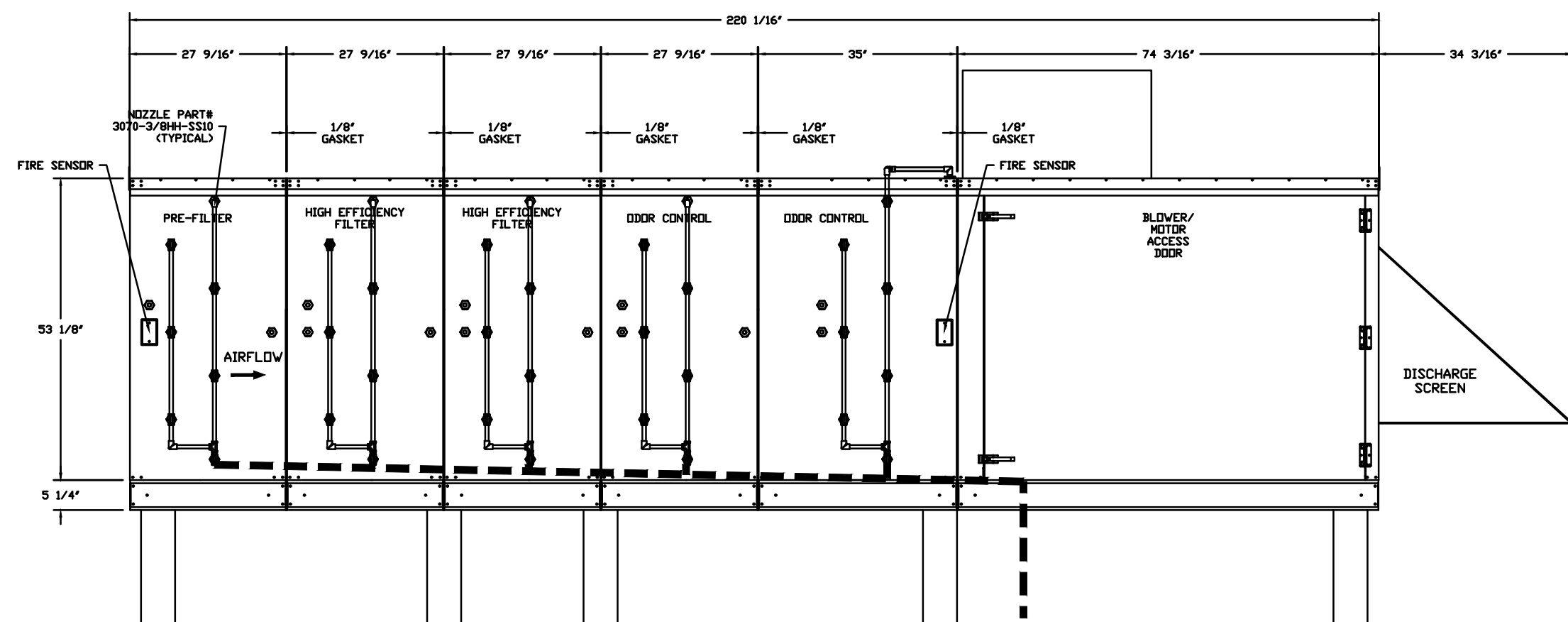
Salem Convention Center Catering Kitchen
200 Commercial Street SE,
SALEM, OR, 97301

DATE: 5/22/2018
DWG.#: 3380891
DRAWN BY: Sean Elias
SCALE: 1/2" = 1'-0"
MASTER DRAWING

SHEET NO.
7

S H E E T

HOOD DRAWINGS



2. MAX INLET DUCT VELOCITY TO BE 8 FPM INTO THE PCU. DUCTWORK SHOULD BE SIZED APPROPRIATELY.

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M. PHAN
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200 COMMERCIAL STREET - SALEM, OREGON 97301

MERRYMAN BARNES ARCHITECTS 4713 N ALPINA AVE SUITE 304 PORTLAND OREGON 97217 ☎ 503 222-3753

21 11/16"

28" 28" 28" 28" 64 3/16" 34 3/16"

1/8" GASKET 1/8" GASKET 1/8" GASKET 1/8" GASKET 1/8" GASKET

NEEDLE PARTS 307-378M-2120 (TYPICAL)

46 1/8"

5 1/4"

AIRFLOW

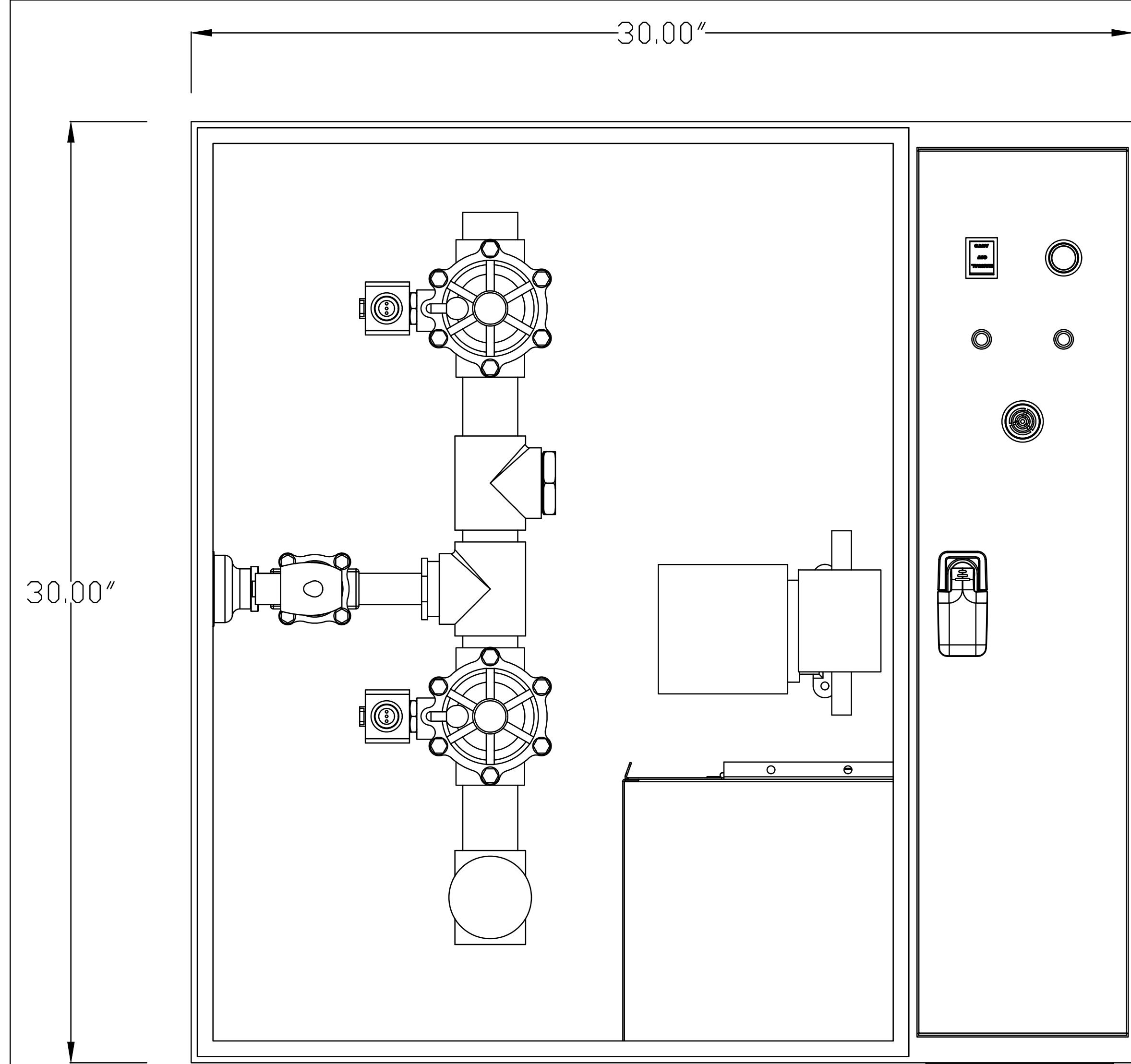
HIGH EFFICIENCY FILTER HIGH EFFICIENCY FILTER ODOR CONTROL ODOR CONTROL

FIRE SENSOR

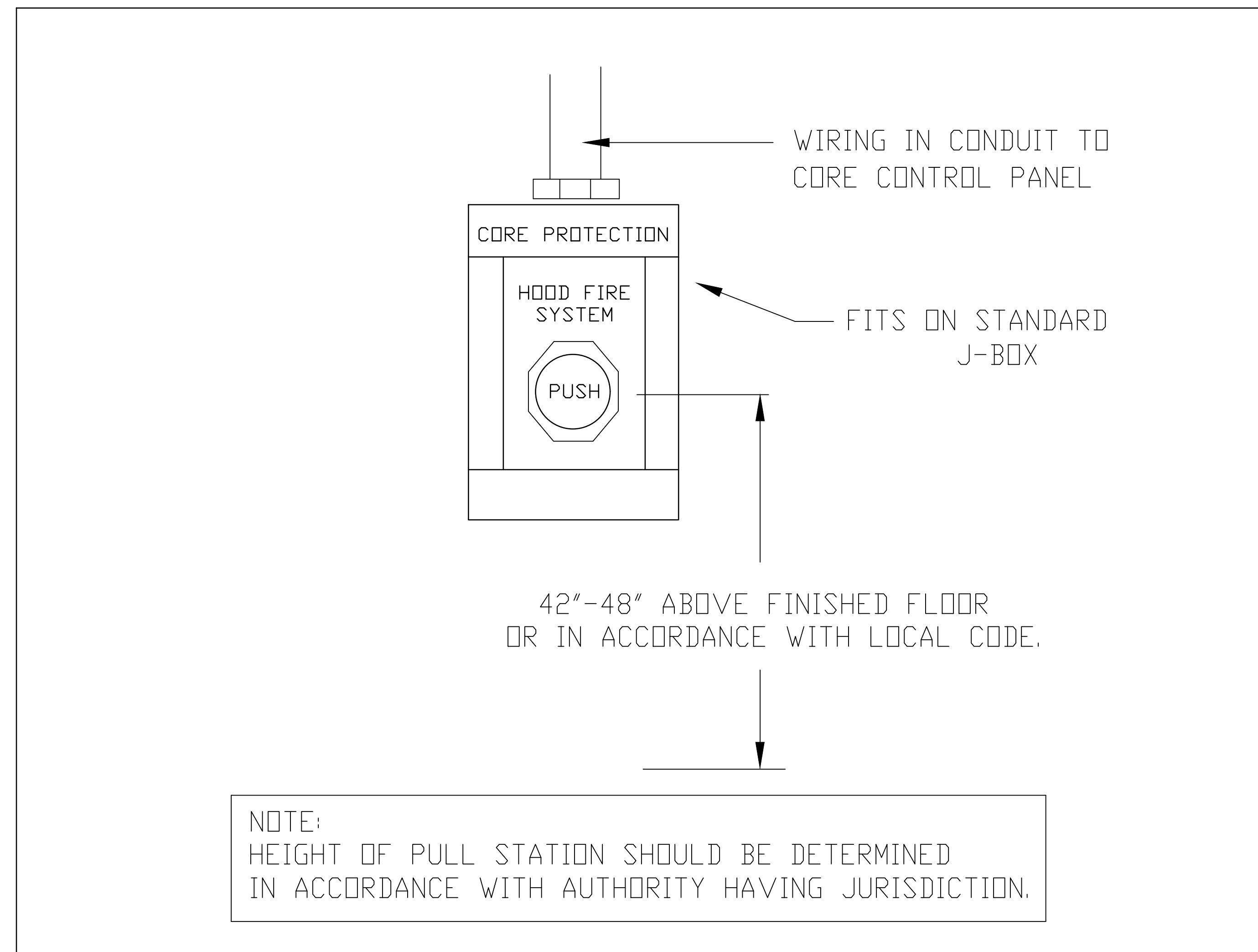
BLOWER/ MOTOR ACCESS DOOR

DISCHARGE SCREEN

10 PM 6/14/19 186 F002019/PCX_DESIGNSTO34GE DRAWINGSSALEM CONVENTION CENTERH479 SALEH CC CATERING KITCHEN DWG



CORE MANUAL ACTIVATION DETAIL



PCU CORE CONTROL PANEL
ONE FOR EACH PCU TO BE
MOUNTED IN TEMPERED SPACE
BELOW PCU'S



BARGREEN ELLINGSON
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HOOD DRAWINGS

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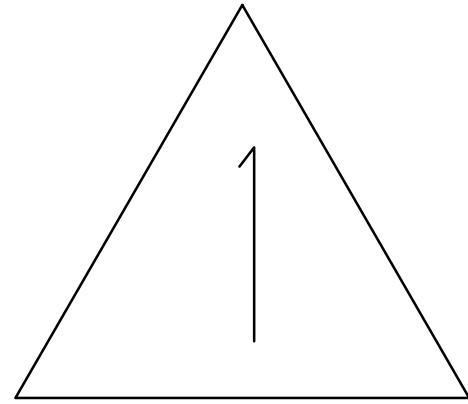
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2174 N.W. 18TH AVENUE, PORTLAND, OREGON 97209

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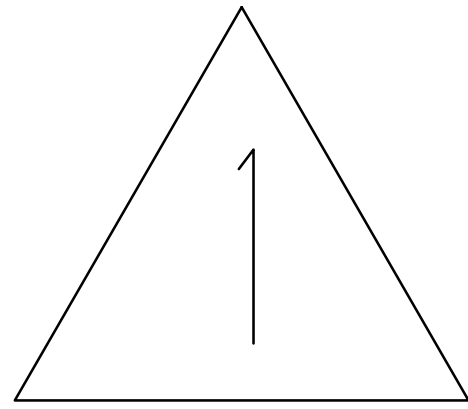
HOOD DRAWINGS

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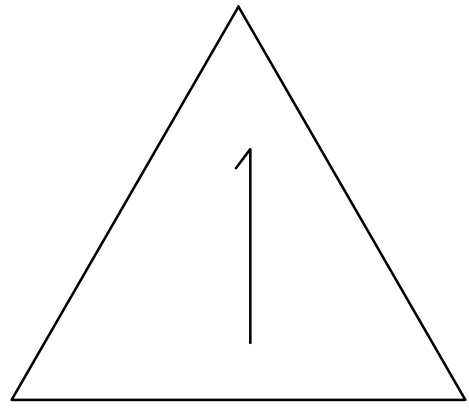
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HOOD DRAWINGS

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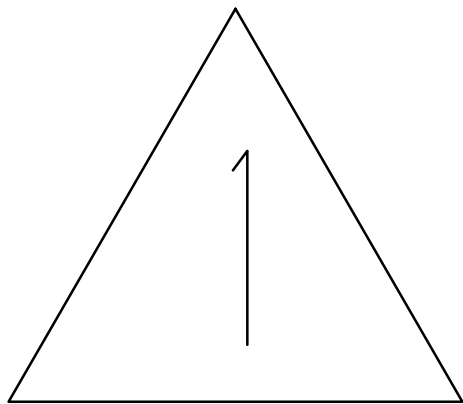
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HOOD DRAWINGS

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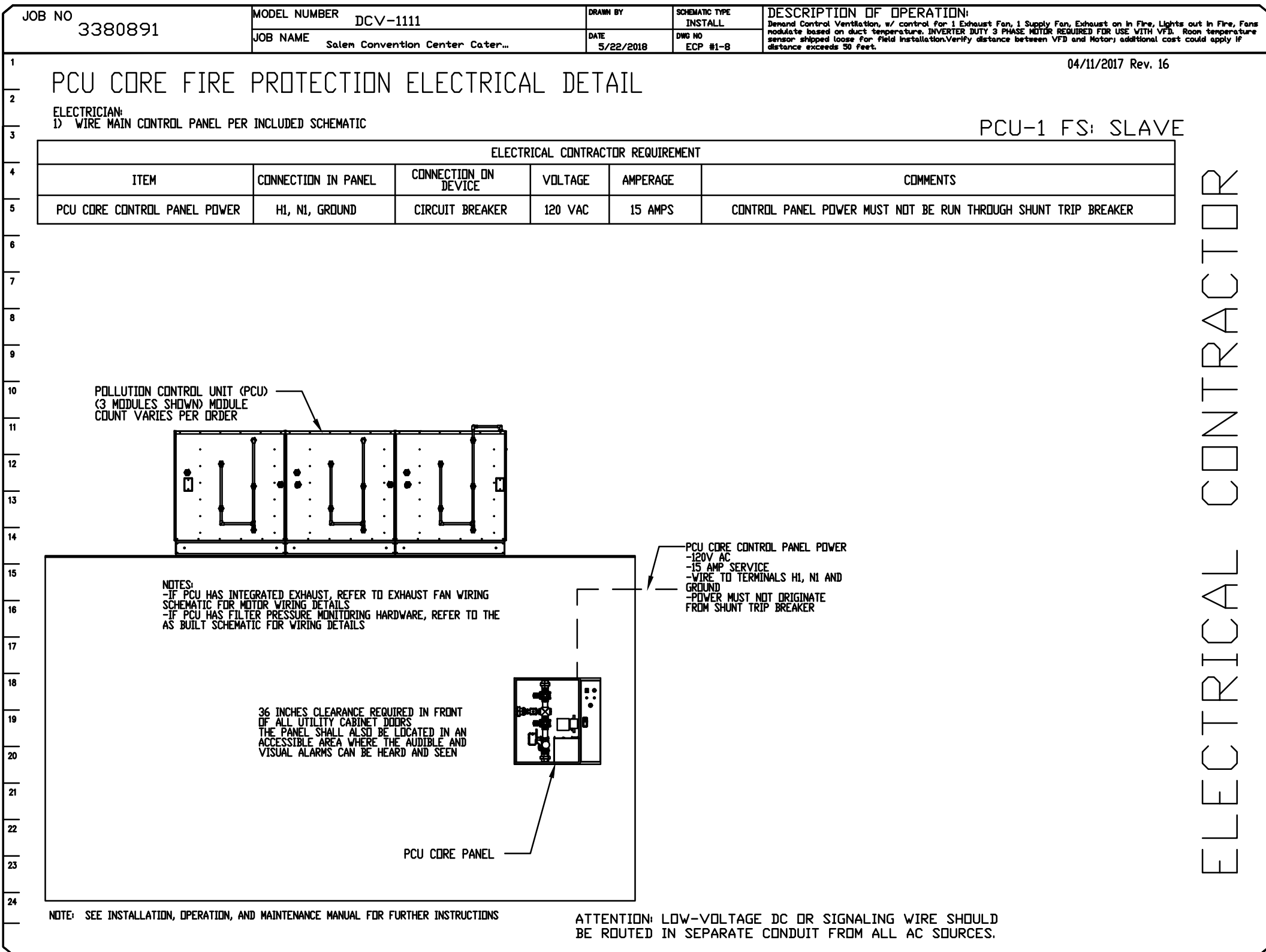
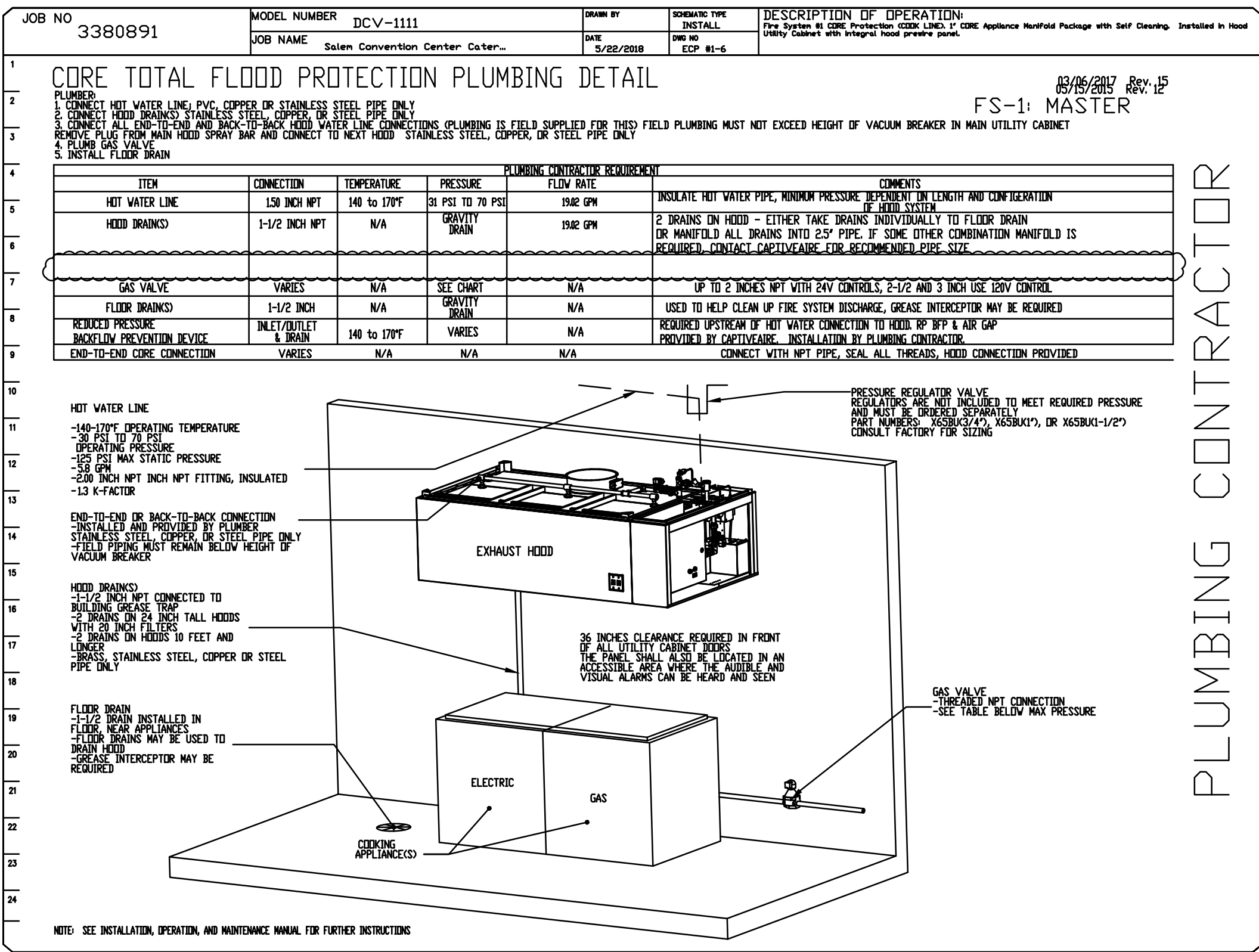
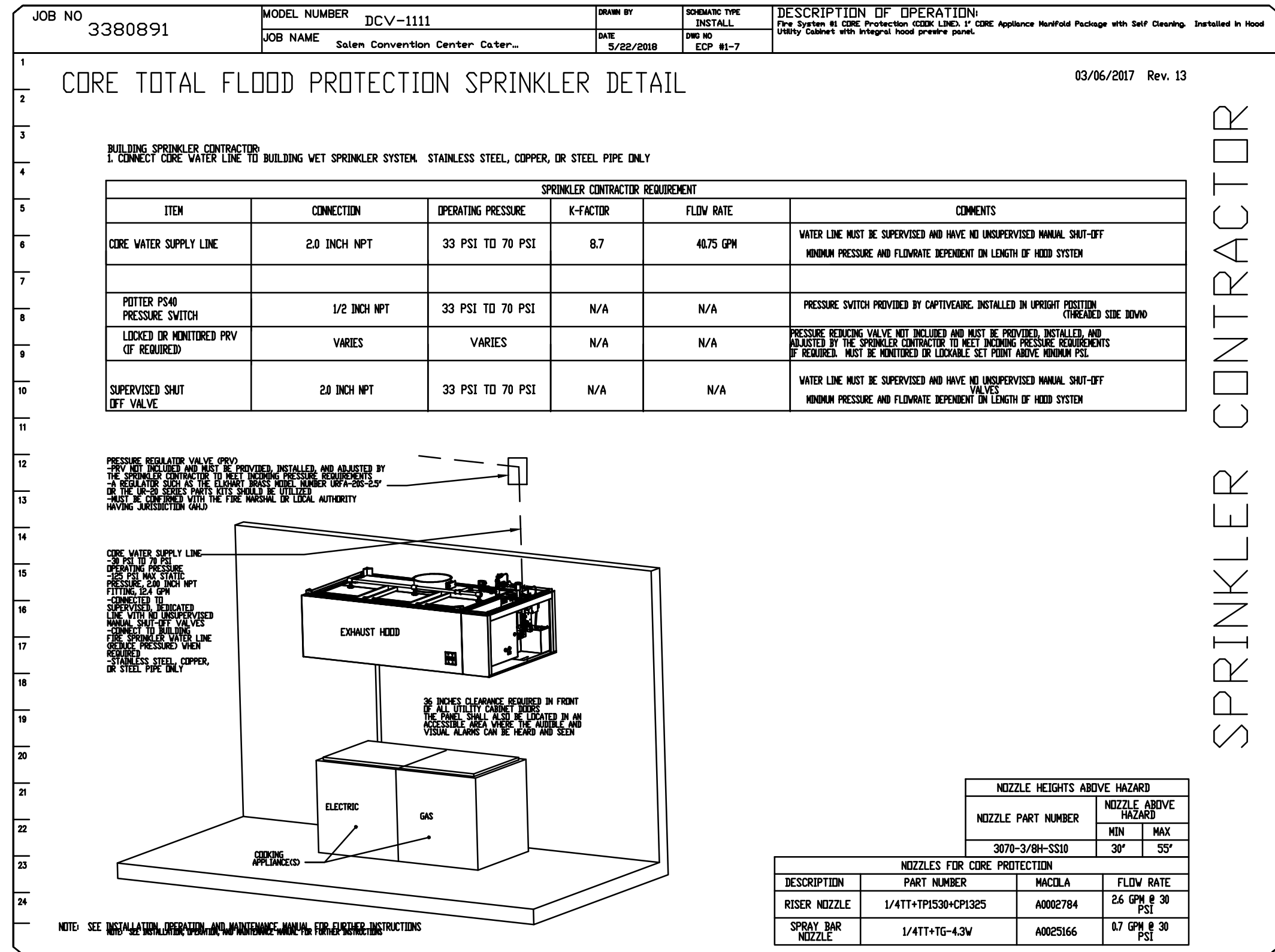
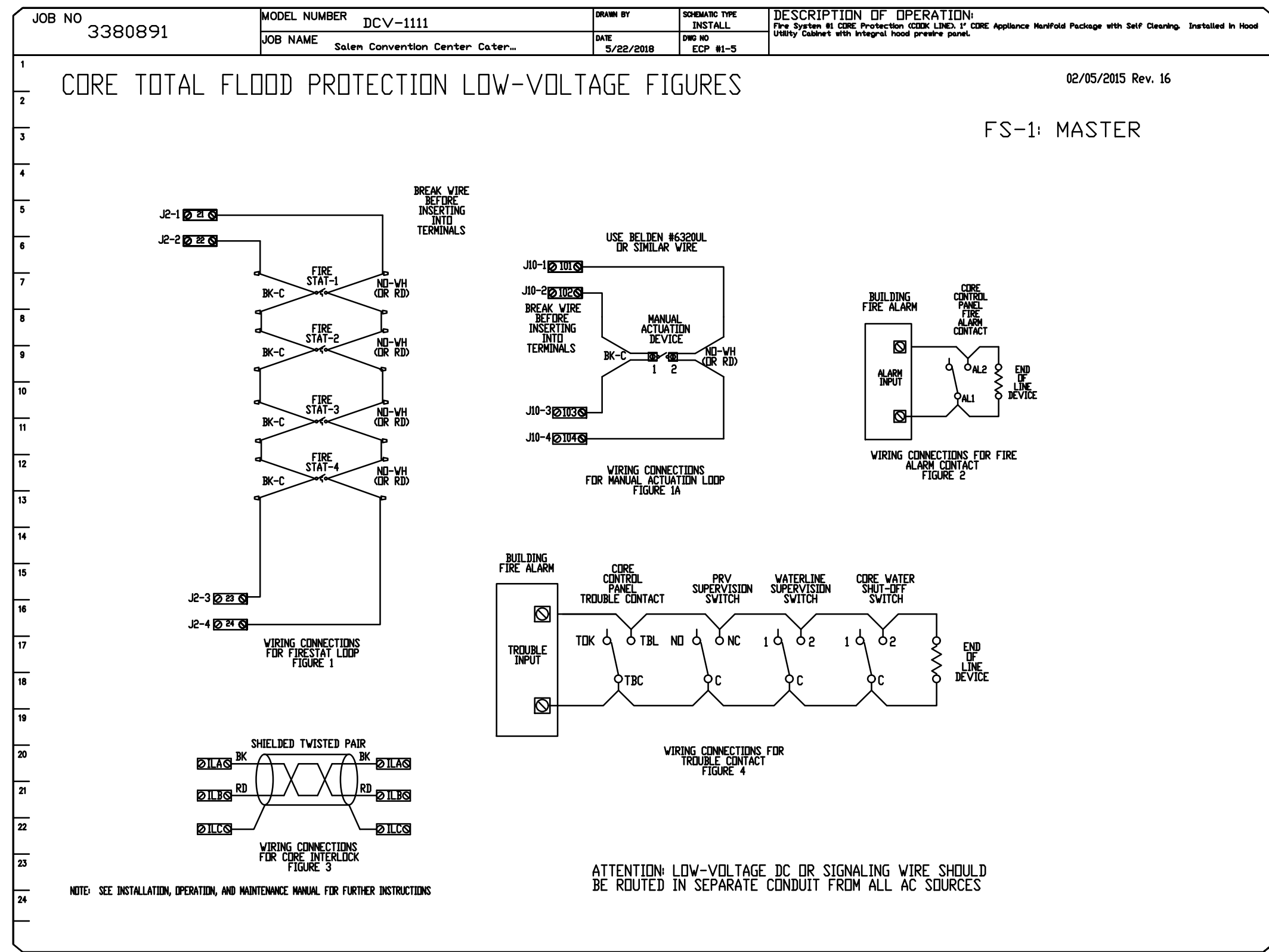
FS - K7.12

HOOD DRAWINGS

100% CD Set



SHEET NO.
14



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CAPTIVEWARE

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Salem Convention Center Catering Kitchen
200 Commercial Street SE,
SALEM, OR, 97301

DATE: 5/22/2018
DWG.#: 3380891
DRAWN BY: Sean Elias
SCALE: 3/4" = 1'-0"
MASTER DRAWING

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15



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HOOD DRAWINGS

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LOW VOLTAGE CONTRACTOR

SPRINKLER CONTRACTOR

PLUMBING CONTRACTOR

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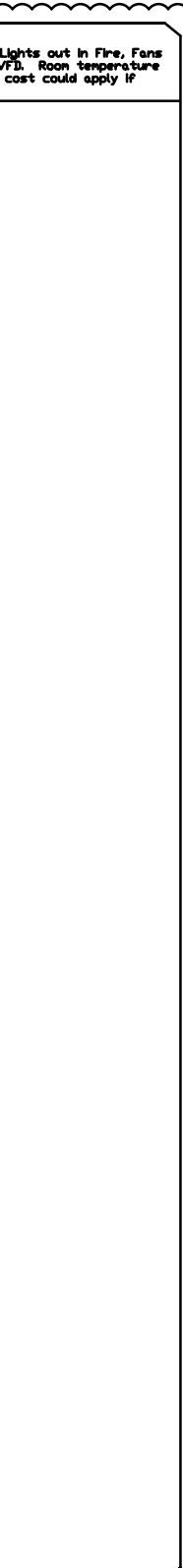
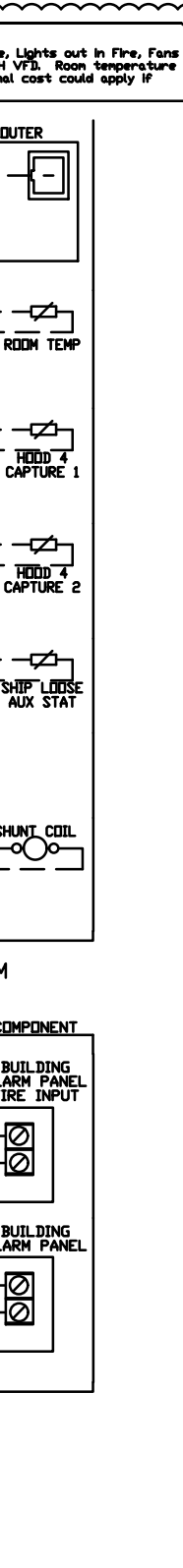
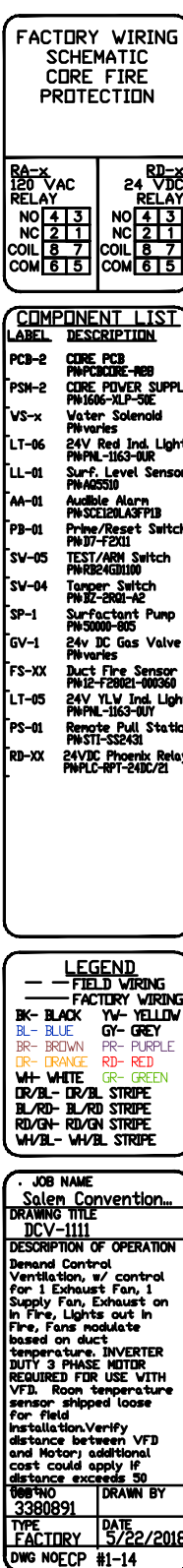
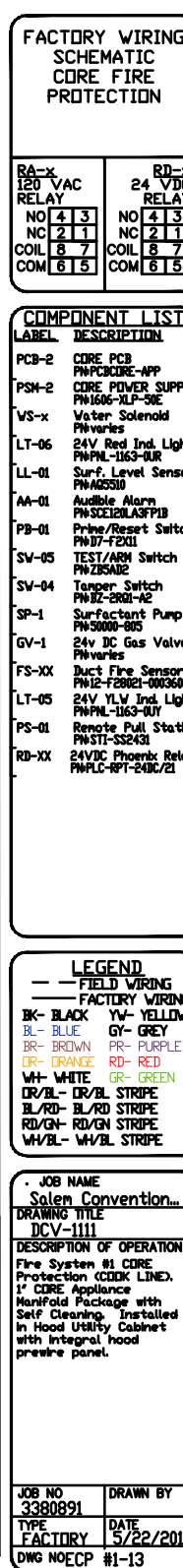
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SCALE:
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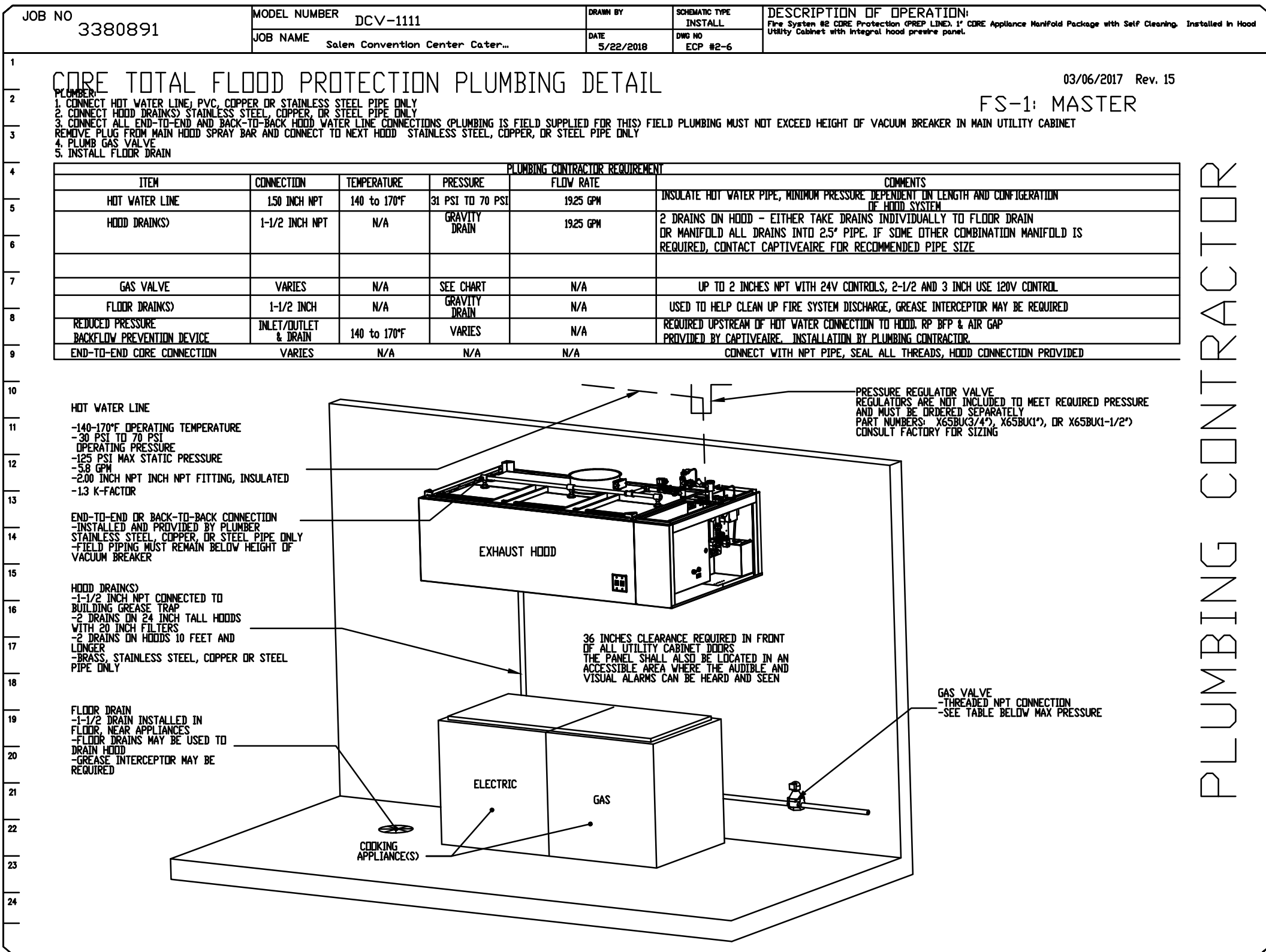
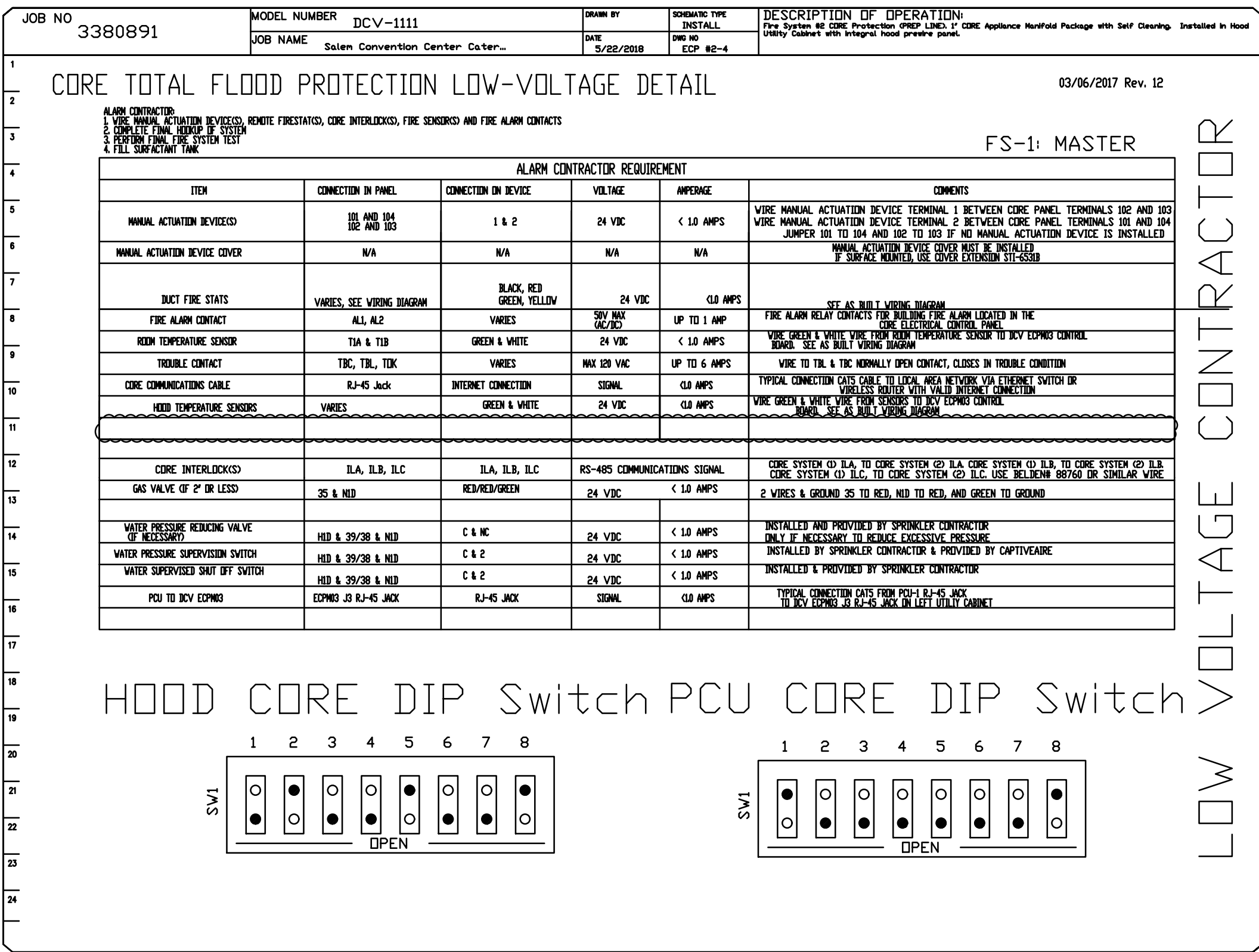
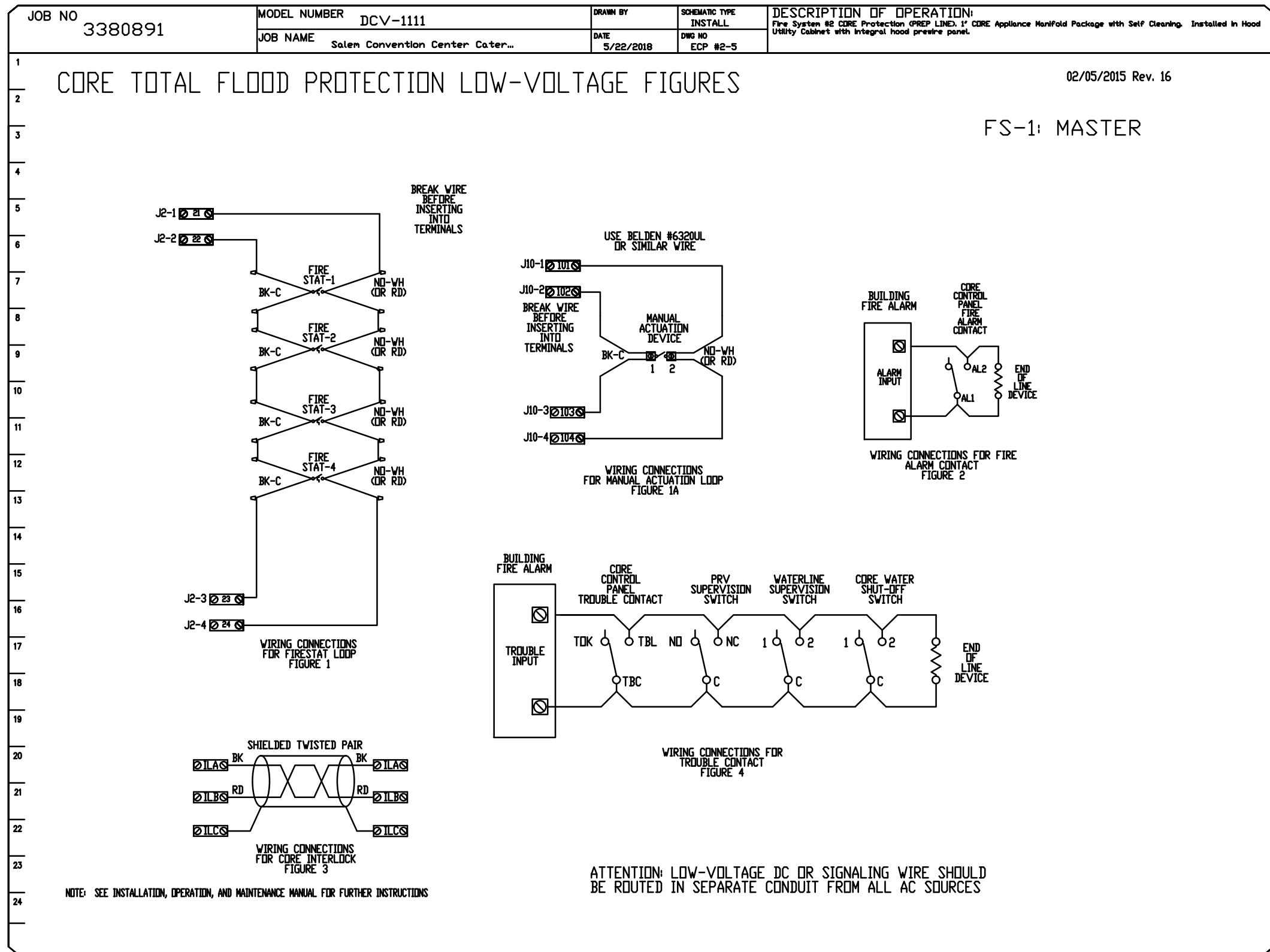
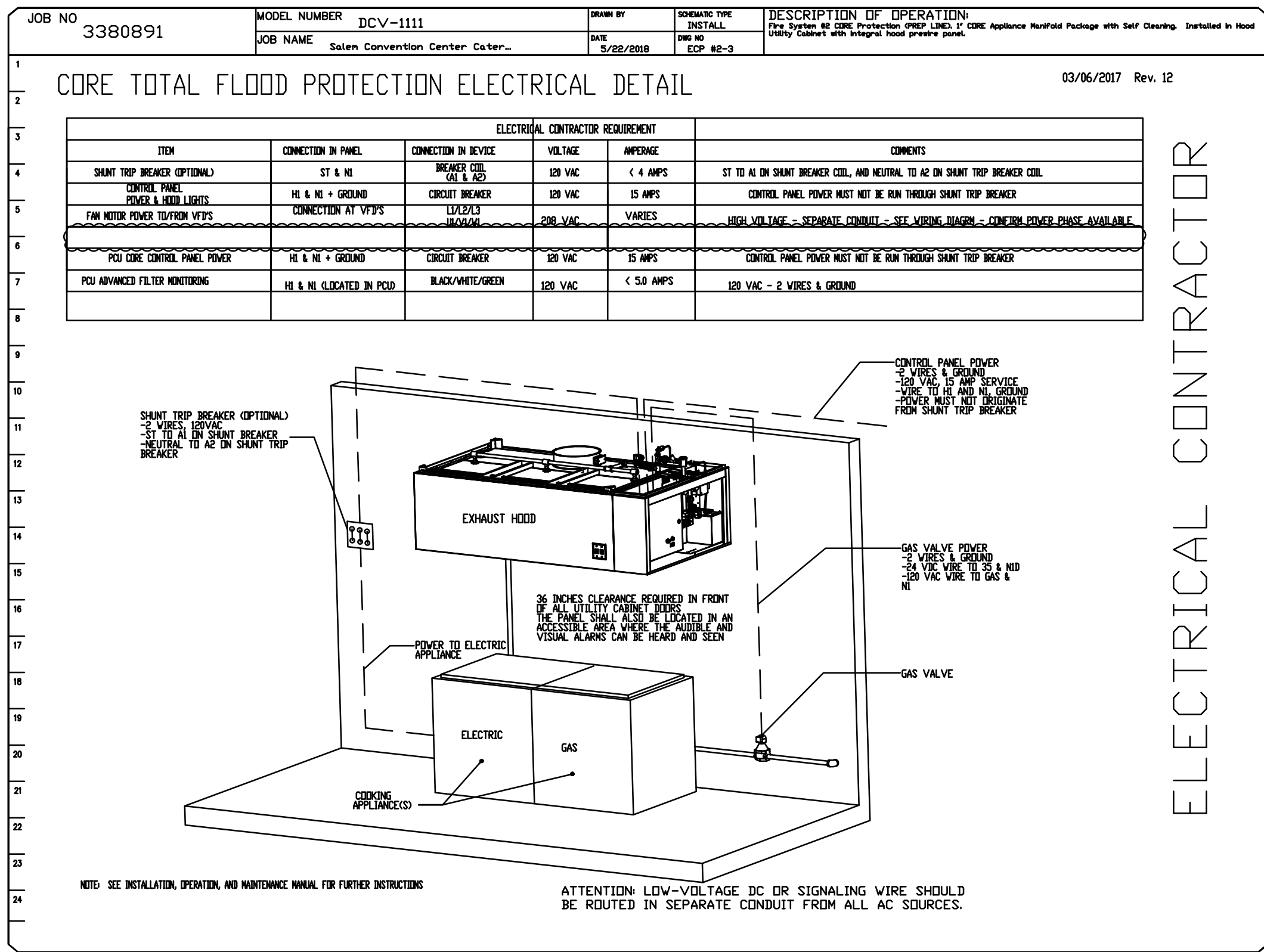
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18



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HOOD DRAWINGS

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SPRINKLER CONTRACTOR

LOW VOLTAGE CONTRACTOR

ELECTRICAL CONTRACTOR

PLUMBING CONTRACTOR

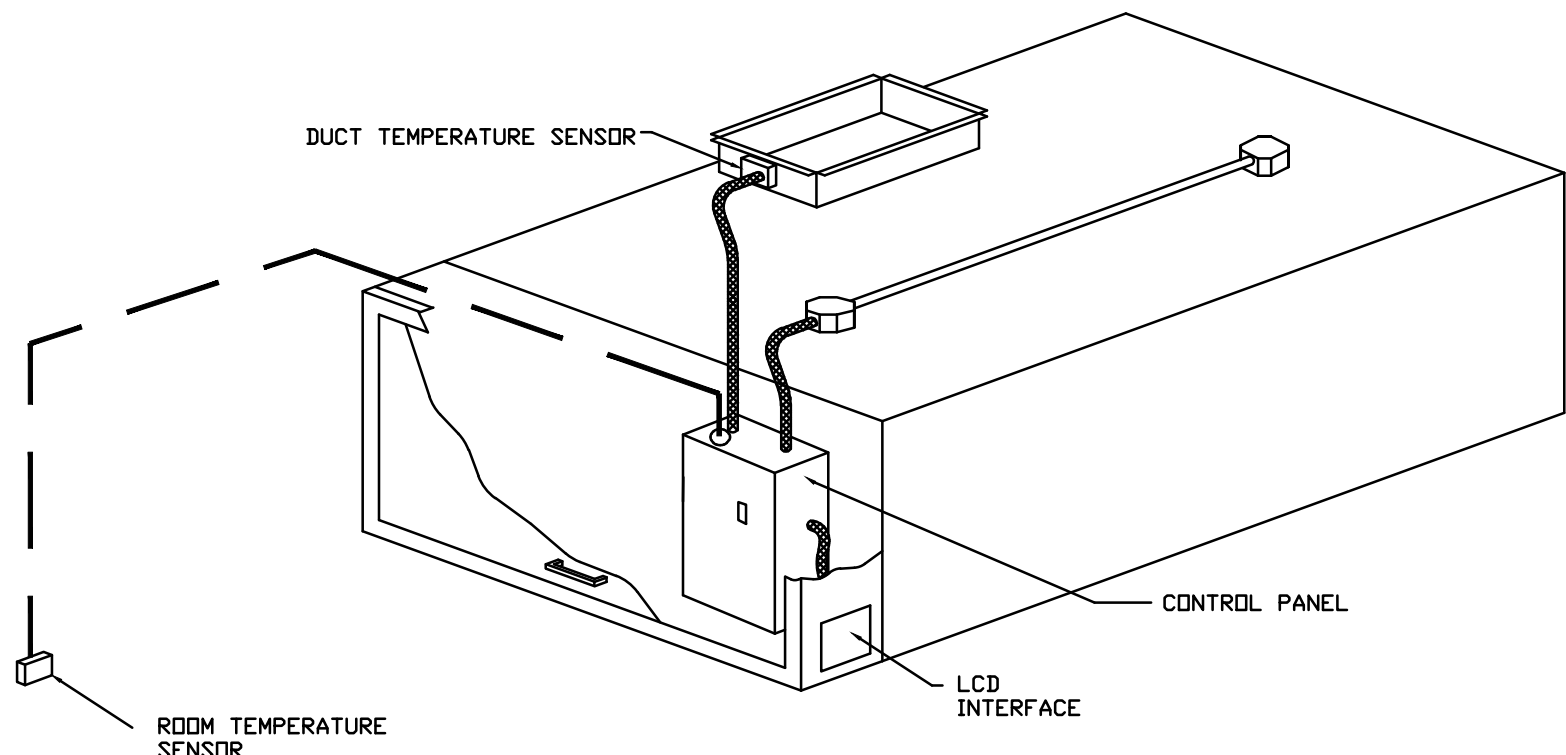
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SALEM, OR, 97301

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19



Demand Control Ventilation Hood Control Panel Specifications:

- Controls shall be listed by ETL (UL 508A) and shall comply with demand ventilation system turndown requirements outlined in IECC 403.2.8 (2015).
- The control enclosure shall be NEMA 1 rated and listed for installation inside of the exhaust hood utility cabinet. The control enclosure may be constructed of stainless steel or painted steel.
- Temperature probe(s) located in the exhaust duct riser(s) shall be constructed of stainless steel.
- A digital controller shall be provided to activate the hood exhaust fans dynamically based on a fixed differential between the ambient and duct temperatures sensors. This function shall meet the requirements of IMC 5.7.1.1.
- A digital controller shall provide adjustable hysteresis settings to prevent cycling of the fans after the cooking appliances have been turned off and/or the heat in the exhaust system is reduced.
- A digital controller shall provide an adjustable minimum fan run-time setting to prevent fan cycling.
- Variable Frequency Drives (VFDs) shall be provided for fans as required. The digital controller shall modulate the VFDs between a minimum setpoint and a maximum setpoint on demand. The duct temperature sensor input(s) to the digital controller shall be used to calculate the speed reference signal.
- The VFD speed range of operation shall be from 0% to 100% for the system, with the actual minimum speed set as required to meet minimum ventilation requirements.
- An internal algorithm to the digital controller shall modulate supply fan VFD speed proportional to all exhaust fans that are located in the same fan group as the supply fan.
- The system shall operate in PREP MODE during light cooking load or CDDL DOWN MODE when sufficient heat remains underneath the hood system after cooking operations have completed. Operation during either of these periods will disable the supply fans and provide an exhaust fan speed that is equal to the minimum ventilation requirement.
- A digital controller shall disable the supply fan(s), activate the exhaust fan(s), activate the appliance shunt trip, and disable an electric gas valve automatically when fire condition is detected on a covered hood.
- A digital controller shall allow for external BMS fan control via Dry Contact (external control shall not override fan operation logic as required by code).
- An LCD Interface shall be provided with the following features:
 - a. On/Off push button fan & light switch activation
 - b. Integrated gas valve reset for electronic gas valves (no reset relay required)
 - c. VFD Fault display with audible & visual alarm notification
 - d. Duct temperature sensor failure detection with audible & visual alarm notification
 - e. Mis-wired duct temperature sensor detection with audible & visual alarm notification
 - f. A single low voltage Cat-5 RJ45 wiring connection
 - g. An energy savings indicator that utilizes measured kWh from the VFDs



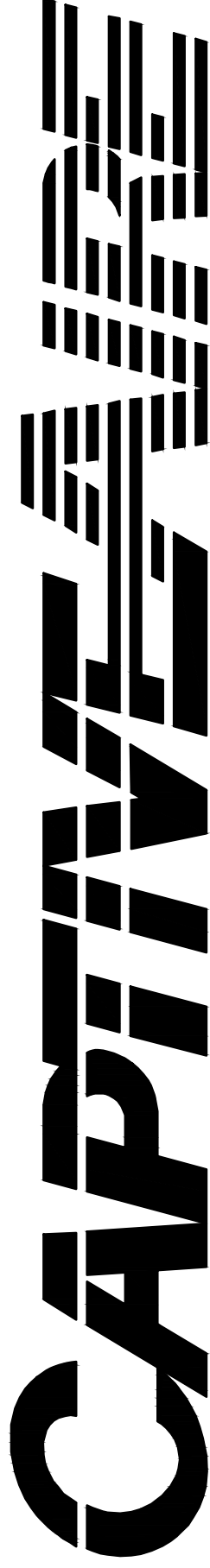
TYPICAL HOOD CONTROL PANEL INSTALLATION

Sequence of Operations:

- The hood control panel is capable of operating in one or more of the following states at any given time:
- Automatic: The system operates based on the differential between room temperature and the temperature at the hood cavity or exhaust duct collar. Fans activate at a configurable temperature differential threshold. Depending on the job configuration each fan zone can be configured as static or dynamic. These terms refer to whether a variable motor (such as EC Motors or VFD driven motors) modulate with temperature. If the panel is equipped with variable speed fans and the zone is defined as 'dynamic', these will modulate within a user-defined range based on the temperature differential. Panels equipped with variable speed fans and a fan zone defined as 'static', fans will run at a set speed calculated for the drive. Demand control ventilation systems are capable of modulating exhaust and make up air fan speeds per the requirements outlined in IECC 403.2.8.
 - Manual: The system operates based on human input from an HMI.
 - Schedule: A weekly schedule can be set to run fans for a specified period throughout the day. There are three occupied times per day to allow for the user to set up a time that is suitable to their needs. Any time that is within the defined occupied time, the system will run at modulation mode and follow the fan procedure algorithm based on temperature during this time. During unoccupied time, the system will have an extra offset to prevent unintended activation of the system during a time where the system is not being occupied.
 - Other: The system operates based on the input from an external source (DDC, BMS or hard-wired interlock)

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