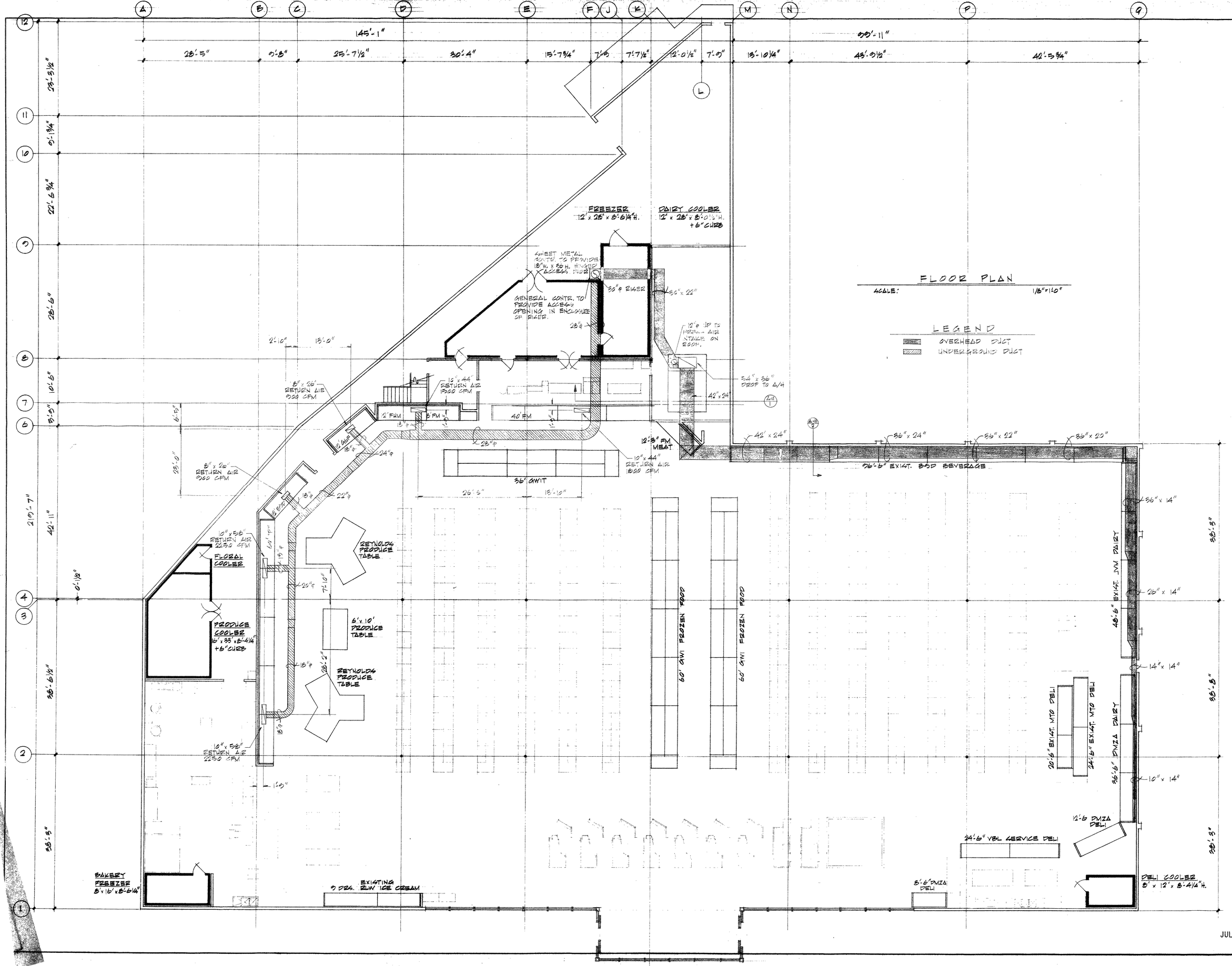

JUL 3 1984

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HUSSMANN NORTHWEST

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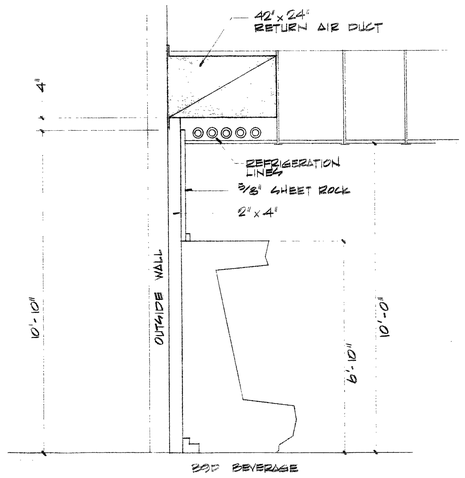
REFRIGERATION — AIR CONDITIONING — QUALITY STORE FIXTURES ..... seattle / spokane / portland

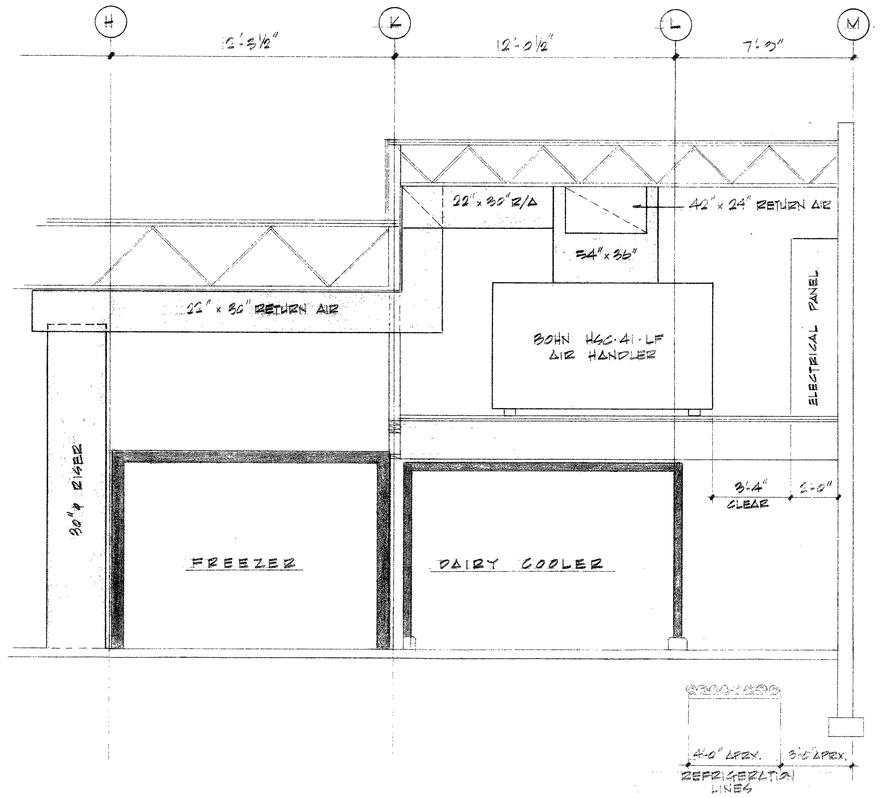
PLAN FOR:
OLSON'S WESTGATE
EDMONDS, WASHINGTON

DRAWN BY:	SCALE: 1/8" = 1'-0"
CHECKED BY:	DATE: 4/16/84
PLAN NO. 0070	REVISED:
A-11	



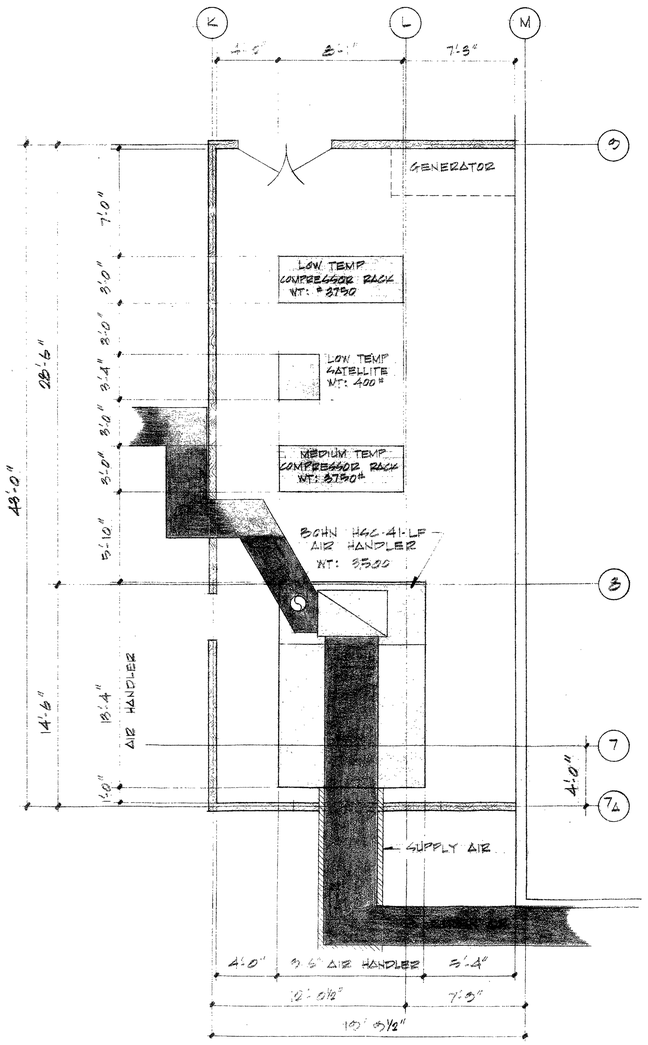
SECTION 4-11/2 - RETURN AIR DETAIL

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



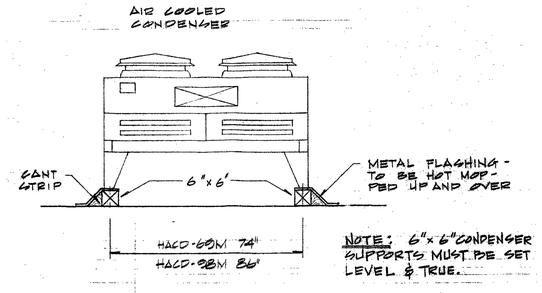
SECTION 4-11/1 - MACHINE ROOM DETAIL

SCALE: 3/8" = 1'-0"



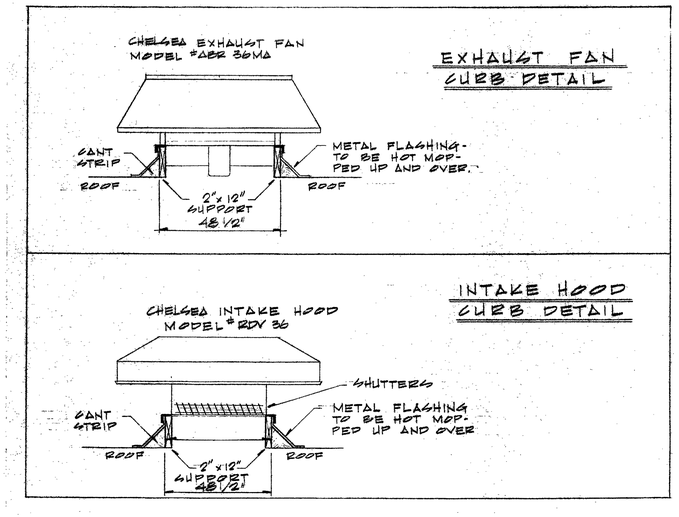
MACHINE ROOM LAYOUT

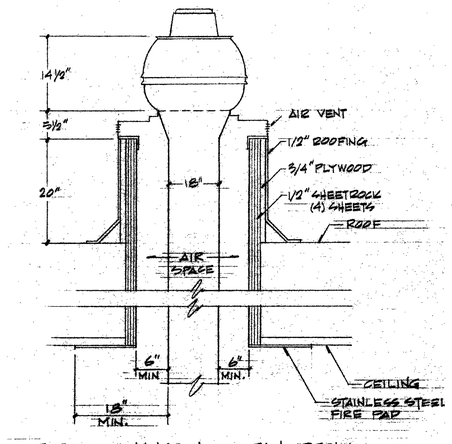
SCALE: 1/4" = 1'-0"



NOTE: 6" x 6" CONDENSER SUPPORTS MUST BE SET LEVEL & TRUE.

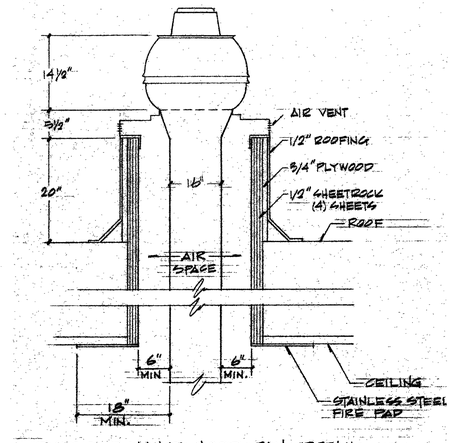
AIR COOLED CONDENSER CURB DETAIL





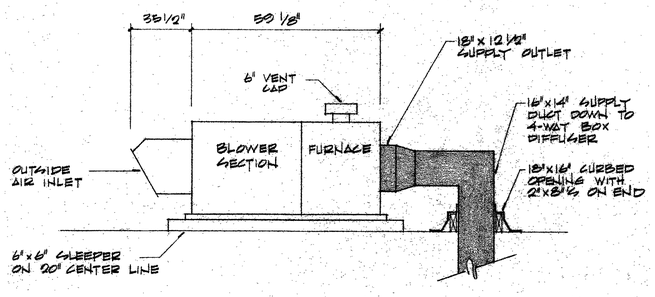
TYPE I EXHAUST HOOD FAN DETAIL

EF-1 BAKERY FAN



TYPE I EXHAUST HOOD FAN DETAIL

EF-2 CHICKEN FRYER HOOD



MAKE-UP AIR UNIT CURB DETAIL

JUL 3 1984

MACHINE ROOM LAYOUT / CURB DETAILS

FOR INFORMATION REGARDING THIS PLAN....
CALL:
PHONE:
JOB NO.

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A DIVISION OF HUSSMANN REFRIGERATION, INC.

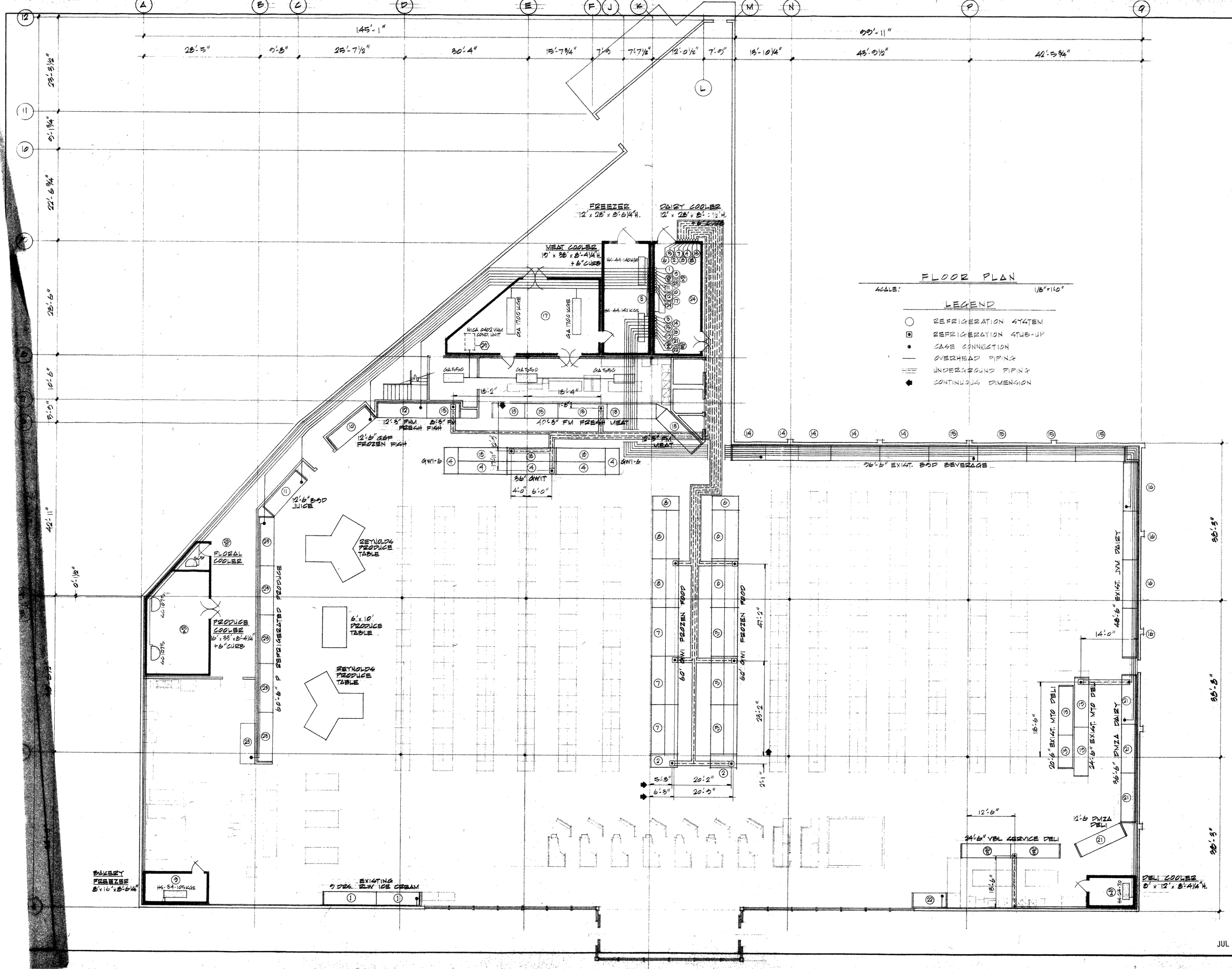
HUSSMANN NORTHWEST

DESIGNERS — ENGINEERS — MANUFACTURERS — CONTRACTORS
REFRIGERATION — AIR CONDITIONING — QUALITY STORE FIXTURES ..... seattle / spokane / portland

PLAN FOR: OLSON'S WESTGATE EDMONDS, WASHINGTON

DWG. BY: TEB
SCALE: AS NOTED
DATE: 4/16/84
REVISED: 7/1/84

PLAN NO. 0070 A-3



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HUSSMANN NORTHWEST

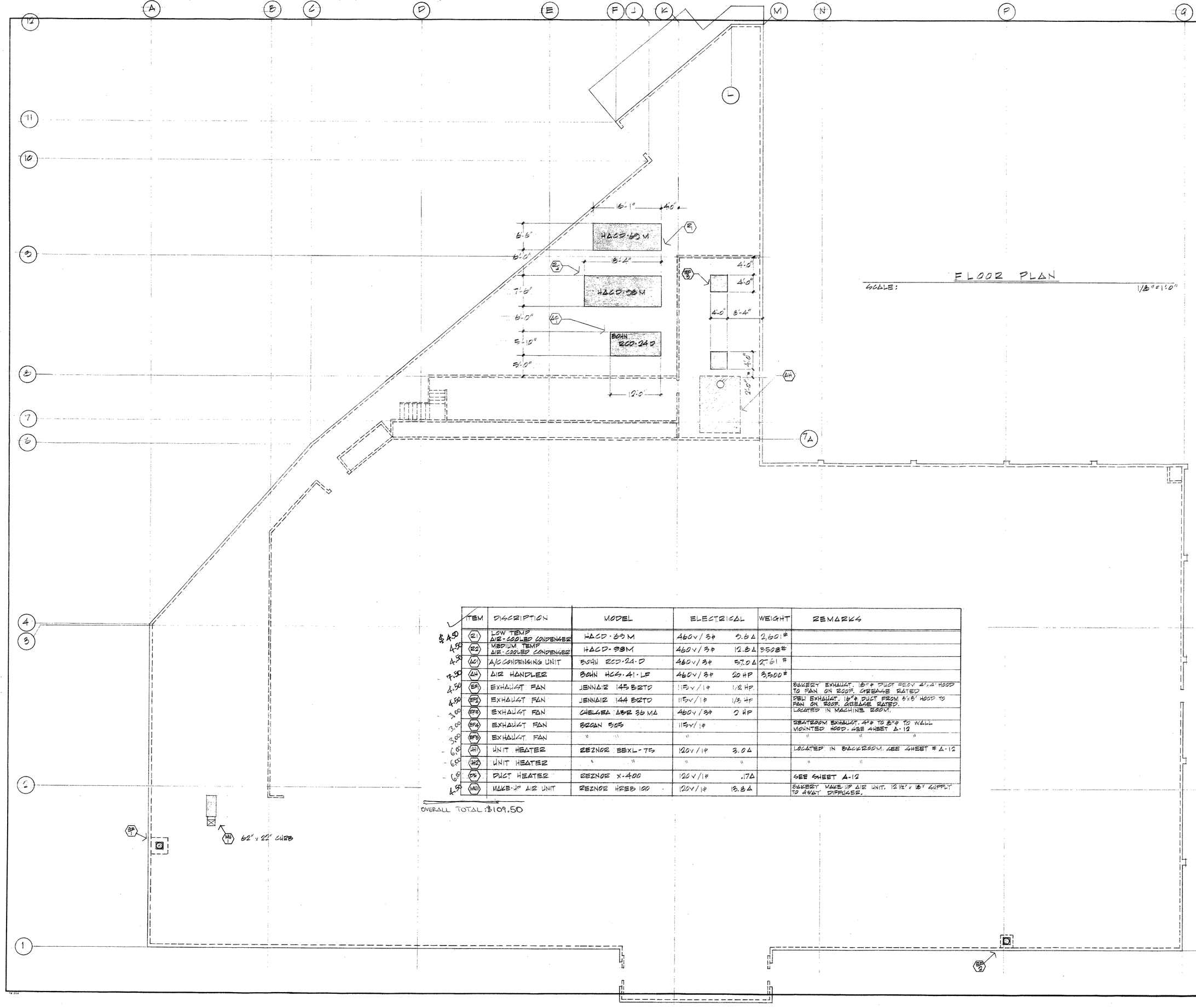
DESIGNERS — ENGINEERS — MANUFACTURERS — CONTRACTORS ..... seattle / spokane / portland
REFRIGERATION — AIR CONDITIONING — QUALITY STORE FIXTURES

REFRIGERATION PLAN

PLAN FOR: OLSON'S WESTGATE EDMONDS, WASHINGTON

DRAWN BY: JOB NO.
SCALE: 1/8" = 1'-0"
DATE: 4/18/84
REVISED: 7/11/84

PLAN NO. 0070
A-6



FLOOR PLAN

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

	ITEM	DISCRIPTION	MODEL	ELECTRICAL		WEIGHT	REMARKS
$4.50	21	LOW TEMP AIR-COOLED CONDENSER	HACD-60M	460v/3φ	9.6A	2,601#	
4.50	22	MEDIUM TEMP AIR-COOLED CONDENSER	HACD-98M	460v/3φ	12.8A	3508#	
4.50	AC1	A/C CONDENSING UNIT	BOHN ECD-24-D	460v/3φ	57.0A	2,761#	
7.50	AH	AIR HANDLER	BOHN HCG-41-LF	460v/3φ	20 HP	3,500#	
4.50	EF1	EXHAUST FAN	JENNAIR 145 BRTD	115v/1φ	1/2 HP.		BAKERY EXHAUST. 18"φ DUCT FROM 4'x4' HOOD TO FAN ON ROOF. GREASE RATED
4.50	EF2	EXHAUST FAN	JENNAIR 144 BRTD	115v/1φ	1/3 HP		DELI EXHAUST. 16"φ DUCT FROM 3'x3' HOOD TO FAN ON ROOF. GREASE RATED.
3.00	EF3	EXHAUST FAN	CHELSEA AER 36 MA	460v/3φ	2 HP		LOCATED IN MACHINE ROOM.
3.00	EF4	EXHAUST FAN	BROAN 505	115v/1φ			BEATROOM EXHAUST. 4"φ TO 8"φ TO WALL MOUNTED HOOD. SEE SHEET A-12
3.00	EF5	EXHAUST FAN	" "	"			" " "
6.00	UH1	UNIT HEATER	REZNOR BEXL-75	120v/1φ	3.0A		LOCATED IN BACKROOM. SEE SHEET # A-12
6.00	UH2	UNIT HEATER	" "	"	"		" "
6.00	DH	DUCT HEATER	REZNOR X-400	120v/1φ	.17A		SEE SHEET A-12
4.50	MU1	MAKE-UP AIR UNIT	REZNOR HREB 100	120v/1φ	13.8A		BAKERY MAKE-UP AIR UNIT. 12 1/2" x 16" SUPPLY TO 4WAY DIFFUSER.

OVERALL TOTAL: $109.50

ROOF PLAN

JUL 3 1984

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HUSSMANN NORTHWEST
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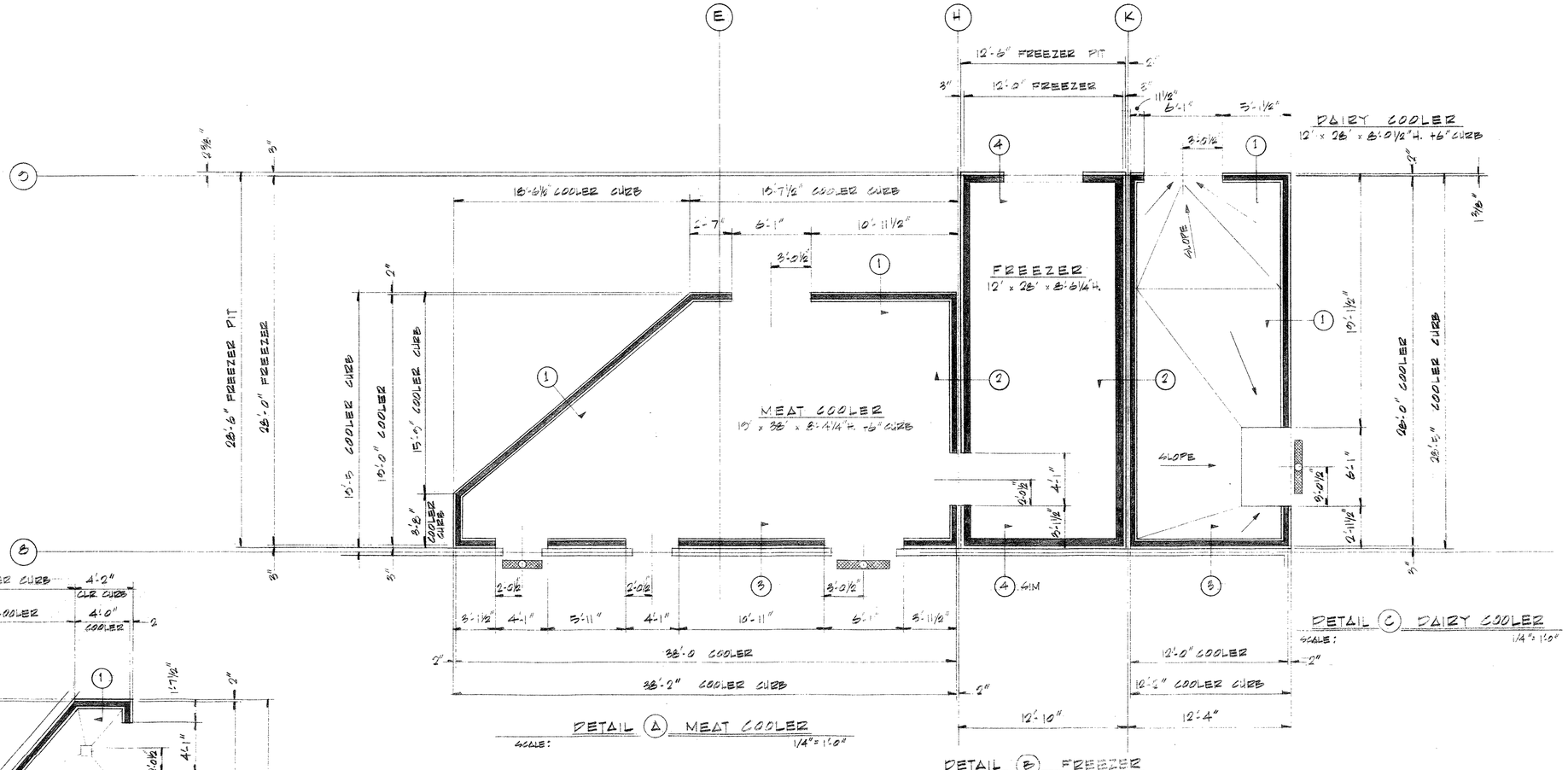
PLAN FOR:
OLSON'S WESTGATE
EDMONDS, WASHINGTON

DRAWN BY: JOB CAPTAIN:
SCALE: 1/8"=1'-0"
DATE: 4/16/84
REVISED: 5/11/84

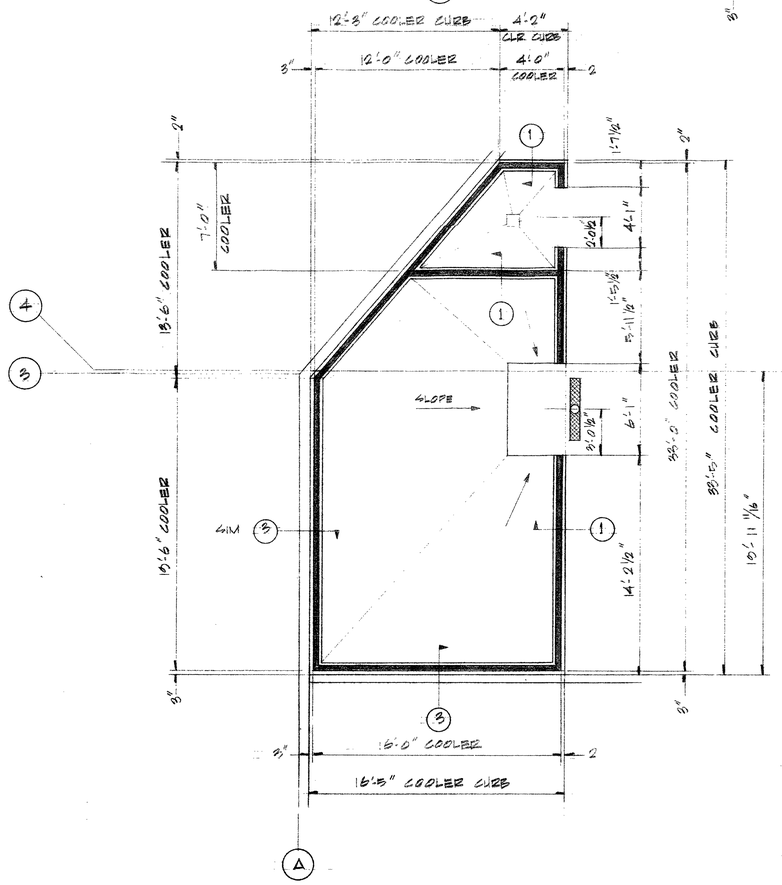
PLAN NO. 0970
A-8



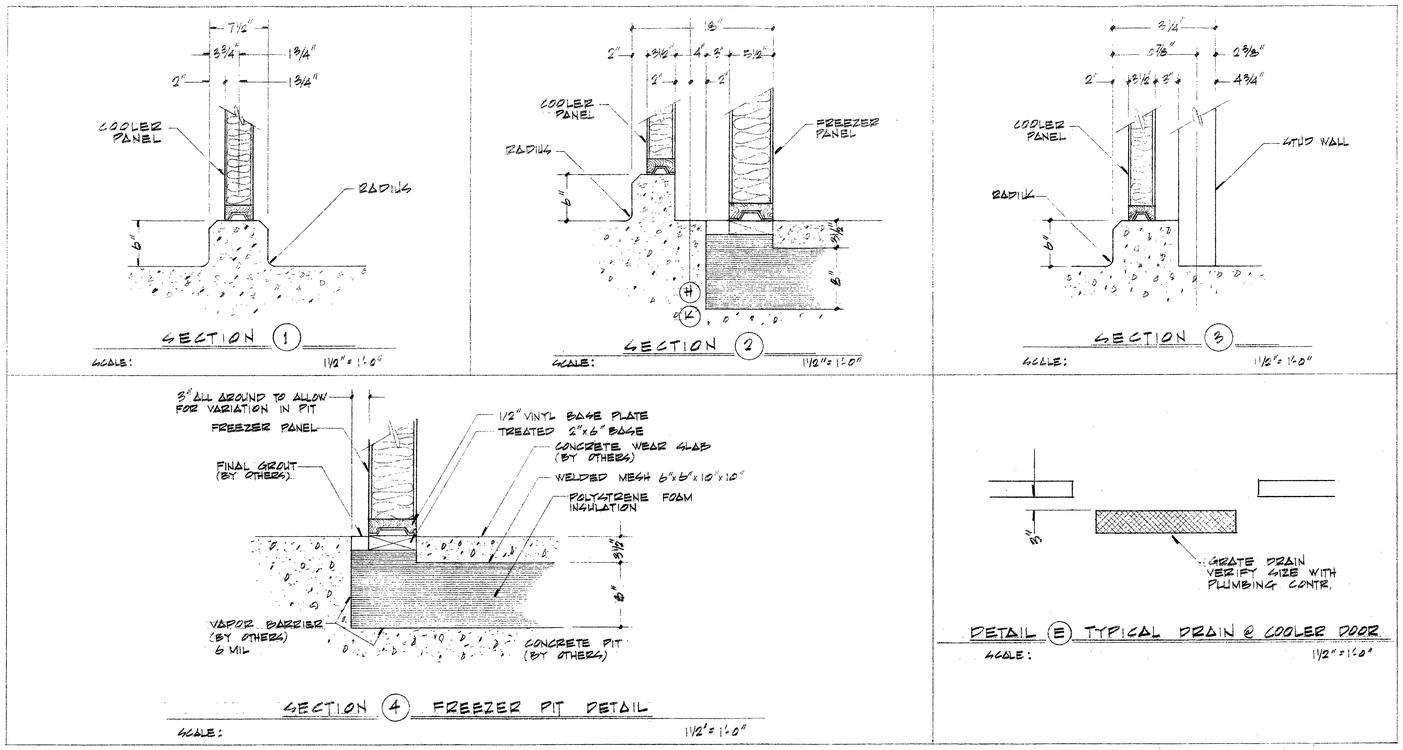
DETAIL (A) MEAT COOLER
SCALE: 1/4" = 1'-0"

DETAIL (B) FREEZER
SCALE: 1/4" = 1'-0"

DETAIL (C) DAIRY COOLER
SCALE: 1/4" = 1'-0"



DETAIL (D) PRODUCE COOLER
SCALE: 1" = 1'-0"



JUL 3 1984

COOLER CURB / FREEZER PIT

FOR INFORMATION REGARDING THIS PLAN.....
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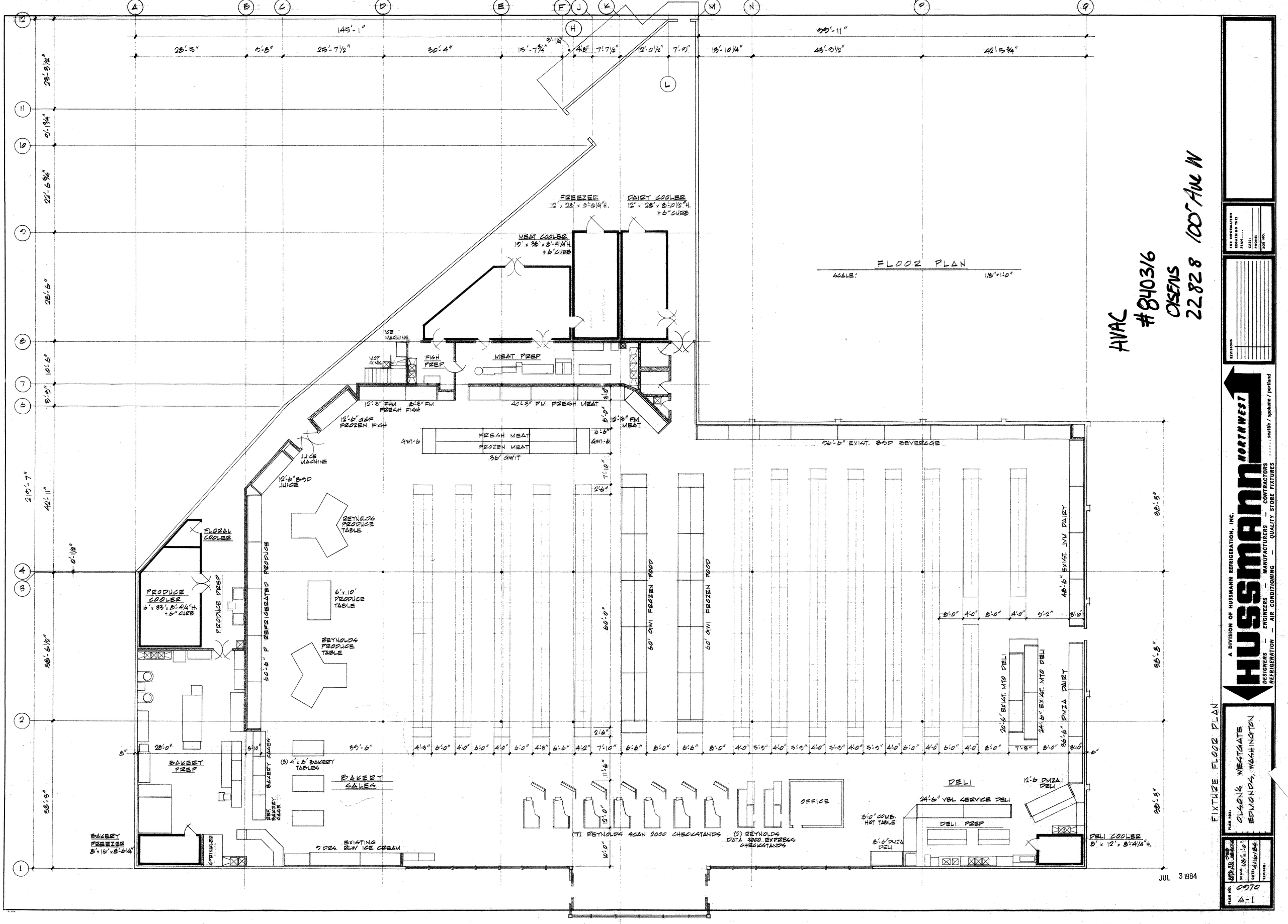
REFRIGERATION — AIR CONDITIONING — QUALITY STORE FIXTURES ..... seattle / spokane / portland

PLAN FOR:
OLSON'S WESTGATE
EDMONDS, WASHINGTON

DWN. BY: CRB
CHK'D BY: LEBERING
SCALE: NOTED
DATE: 4/16/84
REVISED:

PLAN NO. 00070
A-5



HVAC
#840316
OSENS
22828 100th AVE W

FOR INFORMATION REGARDING THIS PLAN.... CALL: PHONE: JOB NO.

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FIXTURE FLOOR PLAN

PLAN FOR: OLSON'S WESTGATE EDMONDS, WASHINGTON

PLAN NO. 00170 A-1

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

DATE: 4/16/84

REVISED:

UNIT LTR	SYSTEM NUMBER	SYSTEM DISCRIPTION	DISCHARGE AIR TEMP.	REQUIRED CAPACITY BTU / HR.	EVAP TEMP.	CONDENSING UNIT MODEL NO.	CONDENSING UNIT CAPACITY	DEFROST SYSTEM MOD. KITS	BRANCH KITS KOOL-GAS	BRANCH KITS ELEC.	BRANCH KITS OFF TIME	EPR VALVES OPTIONAL FACTORY INSTALL	EPR VALVES FIELD INSTALL	CDA VALVES VALVE NUMBER	CDA VALVES OTHER	UNIT COOLERS EVAPORATORS QTY.	UNIT COOLERS EVAPORATORS MODEL	UNIT COOLERS EXP. VALVES QTY.	UNIT COOLERS EXP. VALVES MODEL	LINE SIZES TO SYSTEM EQUIV. FT.	TO SYSTEM ACTUAL LENGTH	TO SYSTEM ROUTE	TO SYSTEM LIQUID	TO SYSTEM SUCTION	TO SYSTEM RISER	TO CONDENSERS EQUIV. FT.	TO CONDENSERS ACTUAL LENGTH	TO CONDENSERS H.G.	TO CONDENSERS RETURN	TO CONDENSERS EQUAL.	TO HEAT RECLAIM EQUIV. FT.	TO HEAT RECLAIM ACTUAL LENGTH	TO HEAT RECLAIM SUPPLY	TO HEAT RECLAIM RETURN	CONNECTION SIZES LIQUID	CONNECTION SIZES SUCTION	CONNECTION SIZES DISCH.	CONNECTION SIZES RETURN
S1	1	ICE CREAM 8 DRS. RLW	-12°	16,200	-35°	"H" SRB-0760	22,200		✓						T-STAT					448'	320'		3/8"	1 3/8"	–											1/2"	1 5/8"		
S2	2	ICE CREAM 12' GWI-6C	-20°	4,400	-30°	EAA 0150 HRT-	4670		✓						T-STAT					238'	170'		1/2"	7/8"	5/8"											1/2"	1 5/8"		
	3	FREEZER 12' x 28'	-15°	19,900	-22°				✓						T-STAT	2	HS44-142KGE	2	GRE010ZP	49'	35'		1/2"	1 3/8"	–											1/2"	1 5/8"		
	4	FROZEN 1/2 36' GWIT MEAT 1/2 GWI 6'	-10°	13,200	-20°				✓						T-STAT					210'	150'		1/2"	1 3/8"	1 1/8"											1/2"	1 3/8"		
	5	FROZEN FOOD 36' GWI	-10°	19,800	-20°				✓						T-STAT					231'	165'		1/2"	1 5/8"	1 3/8"											1/2"	1 5/8"		
	6	FROZEN FOOD 6' GWI-6 24' GWI	-10°	14,850	-20°				✓						T-STAT					189'	135'		1/2"	1 3/8"	–											1/2"	1 5/8"		
	7	FROZEN FOOD 36' GWI	-10°	19,800	-20°				✓						T-STAT					231'	165'		1/2"	1 5/8"	1 3/8"											1/2"	1 3/8"		
	8	FROZEN FOOD 6' GWI-6 24' GWI	-10°	14,850	-20°				✓						T-STAT					189'	135'		1/2"	1 3/8"	–											1/2"	1 5/8"		
	9	BAKERY FREEZER 8' x 16'	-5°	9,200	-15°				✓			12			T-STAT	1	HS34-105KGE	1	GRE010ZP	350	250		1/2"	1 3/8"	1 1/8"											1/2"	1 1/8"		
	10	FROZEN FISH 12' GGF	-3°	15,480	-13°				✓			12								147'	105'		1/2"	1 3/8"	–											1/2"	1 1/8"		
	11	JUICE 12' BBD	30°	15,120	+10°				✓			12								182'	130'		1/2"	1 3/8"	–											1/2"	1 1/8"		
	12	FISH 12' FHM	22°	18,540	+11°				✓			12								133'	95'		1/2"	1 3/8"	–											1/2"	1 1/8"		
A		PLUS SYSTEM A		160,740		D41KHRLLK	177,600																			60'	40'	2 1/8"	2 1/8"	7/8"		20'	2 1/8"	1 5/8"			1 5/8"	1 1/8"
	13	FISH 8' FM MEAT 48' FM	22°	25,440	9°				✓						T-STAT					140'	100'		5/8"	1 3/8"	1 1/8"	TEE 1 1/2" x 5/8" 40' TO FISH CASE & 45' TO MEAT CASES										1/2"	1 5/8"		
	14	DAIRY BEVERAGE 48' BBD	30°	60,480	10°						✓				T-STAT					182'	130'		7/8"	2 1/8"	1 5/8"											1/2"	1 5/8"		
	15	DAIRY BEVERAGE 48' BBD	30°	60,480	10°						✓				T-STAT					252'	180'		7/8"	2 1/8"	1 5/8"											1/2"	1 5/8"		
	16	DELI 48' JVM	32°	69,600	15°						✓	20								322'	230'		7/8"	2 1/8"	–											1/2"	1 5/8"		
	17	MEAT COOLER 18' x 38'	28°	33,400	18°					✓		12			T-STAT	2	HS45-160KGE	2	GRE015C	91'	65'		5/8"	1 3/8"	–											1/2	1 1/8"		
	18	FRESH MEAT 1/2 36' GWIT	24°	8,730	18°					✓		12								210'	150'		1/2"	1 1/8"	7/8"											1/2"	1 1/8"		
	19	DELI 44' MTO	26°	25,300	20°						✓	12								371'	265'		5/8"	1 5/8"	1 3/8"											1/2"	1 1/8"		
	20 A	DELI COOLER 8' x 12'	34°	6,900	20°						✓				T-STAT SOLENOID	1	HS24-70	1	GRE005C	406' MAIN RUN	290'		1/2"	1 1/8"	7/8"											1/2"	1 5/8"		
	20 B	SERVICE DELI 24' VBL	34°	6,000	20°										T-STAT SOLENOID					91'	65'		1/2"	7/8"	5/8"														
	21	DELI 48' DMZ	32°	75,360	21°						✓	15								378'	270'		7/8"	2 1/8"	–											1/2"	1 3/8"		
	22	DELI 8' DMZ	32°	12,560	21°						✓	12								469'	335'		1/2"	1 1/8"	7/8"											1/2"	1 1/8"		
	23	PRODUCE RETARDER	37°	31,700	25°						✓	12								270'	193'		1/2"	7/8"	1 3/8"											1/2"	1 1/8"		
	24	DAIRY COOLER 12' x 28'	36°	17,400	28°						✓	12			T-STAT	1	HS46-180	1	GRE015C	35'	25'		1/2"	1 1/8"	–											1/2"	1 1/8"		
B		PLUS SYSTEM B		423,950		D50JRSK	458,500																			60'	40'	2 5/8"	2 1/8"	7/8"		20'	2 1/8"	2 1/8"			1 5/8"	1 5/8"
	25 A	PRODUCE COOLER 16' x 28'	40°	19,100	32°						✓				T-STAT SOLENOID	2	SC1075	2	GRE010C	42'	30'		1/2"	1 1/8"	–											1/2"	1 5/8"		
	25 B	FLORAL COOLER 8' x 9'	40°	5,100	32°										T-STAT SOLENOID	1	SC550	1	GRE005C	182' MAIN RUN	130'		5/8"	1 3/8"	1 1/8"														
S3		SATELLITE		24,200		HRT305RGK	33,000																															
	26	FISH PREP MEAT PREP	50°	30,180	30°	HCLD 0402 VHM	41,800								T-STAT –	4 1	SVA 550	2 1	GVE 1 1/2 VCP100 ONE 1/2 VCP100	62'	44'		1/2"	1 1/8"	1 1/8"											–	–	–	

CONDENSING UNITS

	UNIT LTR	NO. OF COMPRS.	SUCTION TEMP.	SUCTION BTU/HR	REJECTION BTU/HR	DESIGN COND. TEMP.	REFRIG.	NOMINAL HP EA. COMP.	COMPRESSOR FLA	MINIMUM AMPACITY
6,00	S1	1	-38°	22,200	33,300	100°	502	7 1/2		
6,00	S2	1	-33°	4,670	8,280	100°	502	1 1/2		
6,00	A	4	-25°	177,600	285,200	100°	502	10		
6,00	B	5	7°	458,500	655,000	105°	502	15		
6,00	S3	1	30°	33,000	43,600	105°	502	3		
6,00	REMOTE	1	30°	42,000	–	–	22	4		

NOTES:

(1) For further information refer to the applicable section of the installation information data attached.

(2) Required capacity is an estimate only, in lieu of more accurate information from the local engineer.

(3) This information supplied by the local engineer.

(4) Listed length is the approximate equivalent foot to the first evaporator considering no more than 5 long radius elbows per run. No suction filters, hand-valves or other field installed sources or refrigerant pressure drop have been considered. When no piping plans or routing have been supplied for the refrigerant line, sizing is based on 200 equivalent feet.

(5) Amperage values listed are for 208/1/60 except where [ ] is shown indicating 208/3/60. In these instances the highest 3 phase leg is shown. Consult your engineering manual for additional information.

"This legend has been prepared at no charge as an added service. Although the information is based on our best technical knowledge and experience, it should be used only as a general recommendation or guide. Since there are many local variables which are unknown to, and uncontrollable by Hussmann Refrigeration, Inc. the final application engineering decisions and responsibilities must rest with the local engineer and are not assumed by us."

REMOTE CONDENSER (6)

	MAKE/MODEL	UNIT LTR	TD	REJECTION BTU/HR	CIRCUITS	DRIVE DD/BD	RATED HP EA. MOTOR	VOLTS/PHASE	NAME PLATE FLA EA.	TOTAL NAME PLATE FLA	LENGTH	WIDTH	HEIGHT	OPERATING WEIGHT
6,00	HACD-69M	S1, S2, A	10.3°	332,780	ALL	DD	3/4	460/3		9.6	16'-1"	6'-6"	4'-7"	2601
6,00	HACD-98M	B, S3	15.1°	698,600	ALL	DD	3/4	460/3		12.8	18'-4"	7'-6"	5'-9"	3508

REMARKS: ALL LIQUID AND SUCTION LINES TO BE INSULATED WITH 1/2" ARMAFLEX.

REV.	DATE	BY

REV.	DATE	BY

LEGEND NO.: _____

PREPARED BY: _____

DATE: _____ JUL 3 1984

FOR INFORMATION REGARDING THIS PLAN....
CALL:
PHONE:
JOB NO.

REVISIONS

ALL LINES BETWEEN THE CASE AND MACHINE ROOM ARE EQUIVALENT

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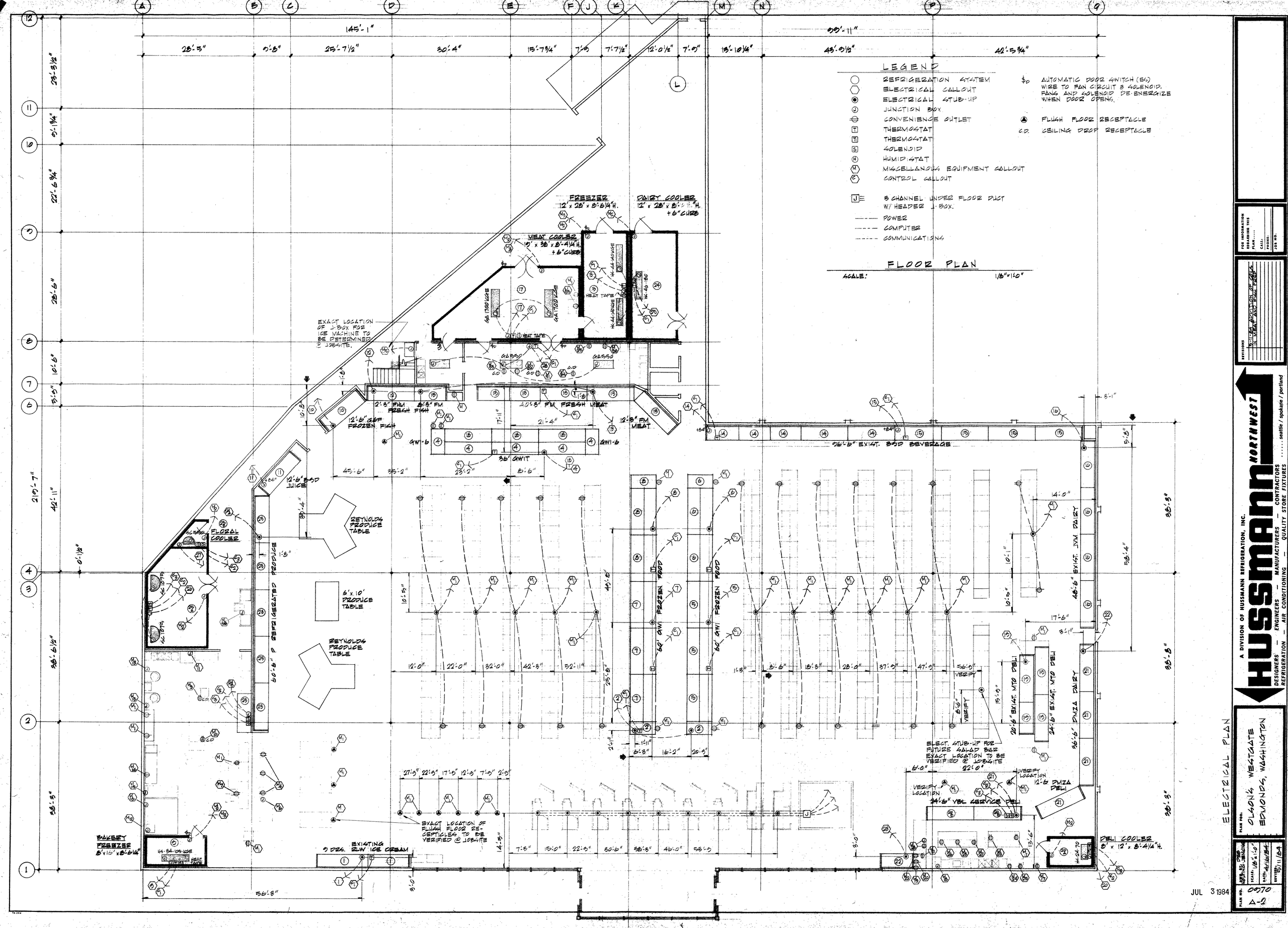
DESIGNERS — ENGINEERS — MANUFACTURERS — CONTRACTORS
REFRIGERATION — AIR CONDITIONING — QUALITY STORE FIXTURES
..... seattle / spokane / portland

REFRIGERATION SCHEDULE

PLAN FOR: OLSON'S WESTGATE EDMONDS, WASHINGTON

DWG. BY: BOB BACHER
CHKD. BY: ERNIE
DATE: 4/18/84
REVISED: 5/11/84

PLAN NO. 0970 A-7



FOR INFORMATION REGARDING THIS PLAN.....
CALL
PHONE:
JOB NO.

REVISIONS
1. ELECTRICAL ADDITION OF FIELD
2. MEAT AND DELI PLAN

A DIVISION OF HUSSMANN REFRIGERATION, INC.

HUSSMANN NORTHWEST

DESIGNERS — ENGINEERS — MANUFACTURERS — CONTRACTORS
REFRIGERATION — AIR CONDITIONING — QUALITY STORE FIXTURES
..... seattle / spokane / portland

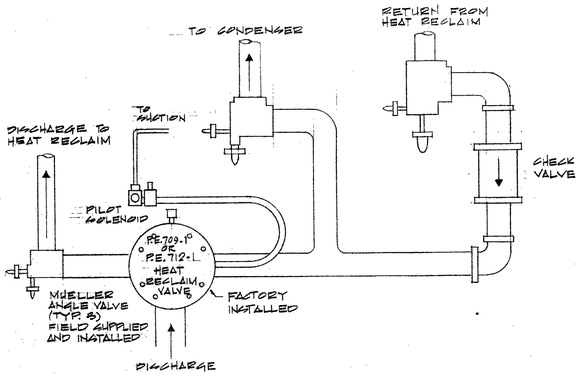
ELECTRICAL PLAN

PLAN FOR:
OLSON'S WESTGATE
EDMONDS, WASHINGTON

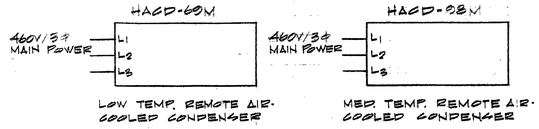
DRAWN BY: JRB
SCALE: 1/8"=1'-0"
DATE: 4/16/84
REVISED: 5/11/84

PLAN NO. 00570
A-2

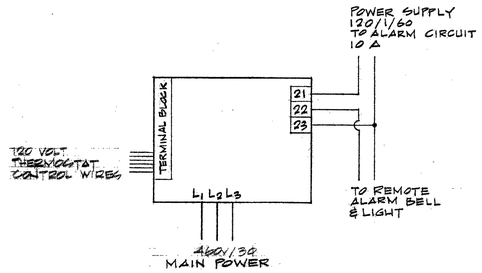
JUL 3 1984



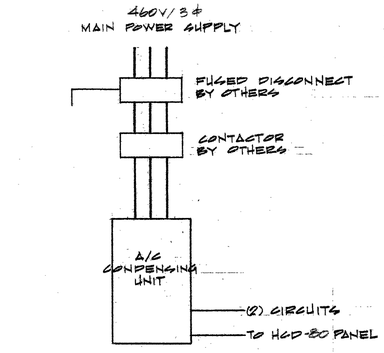
HEAT RECLAIM PIPING



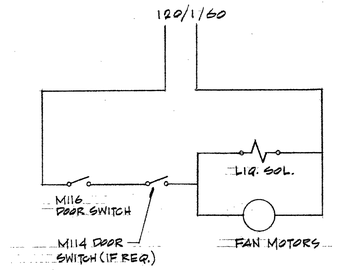
CONDENSER MAIN POWER CONNECTION



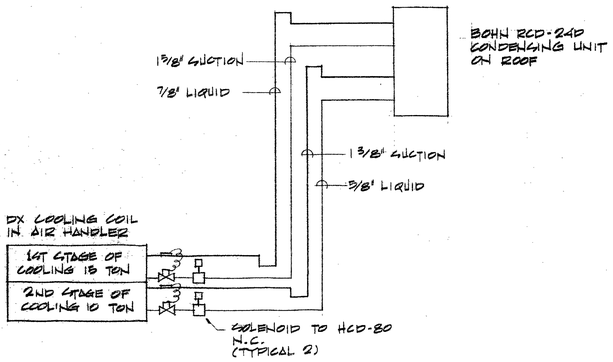
PLUS SYSTEM FIELD WIRING
UNIT A LOW TEMP
MODEL # D41KH2LLM



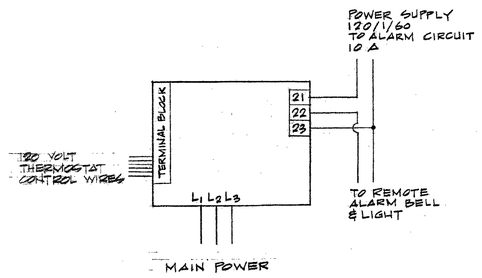
A/C CONDENSING UNIT
BOHN RCD-24D



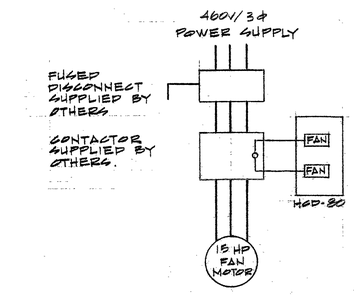
DOOR SWITCH
WIRING DIAGRAM



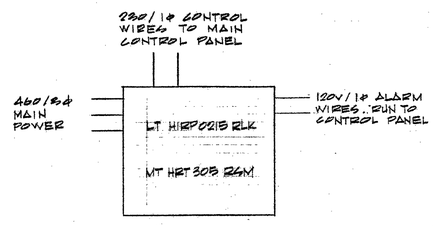
A/C REFRIGERATION PIPING SCHEMATIC



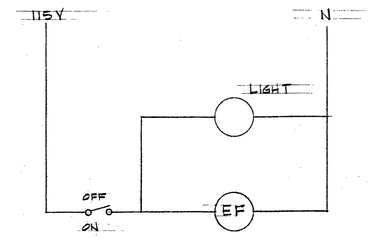
PLUS SYSTEM FIELD WIRING
UNIT B MED TEMP
MODEL # D50JR2GM



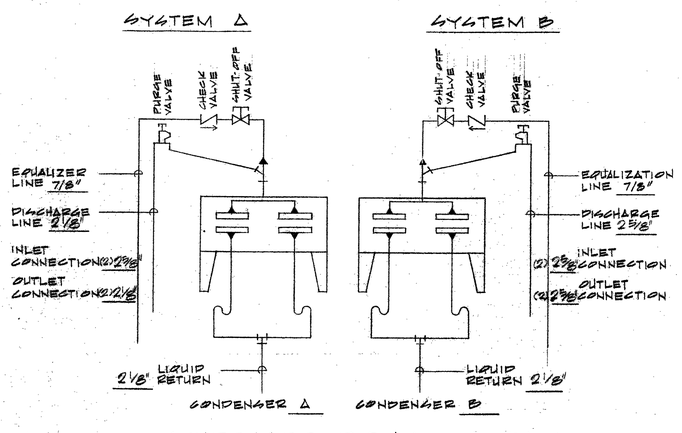
AIR HANDLER - MODEL # HCG41ALF



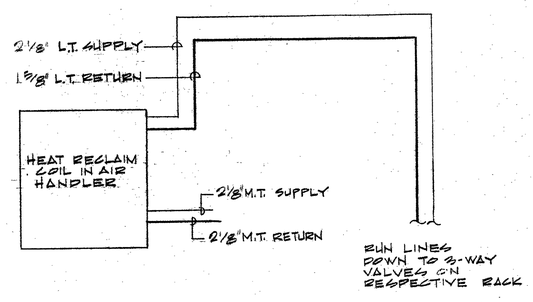
REMOTE SATELLITE
FIELD WIRING



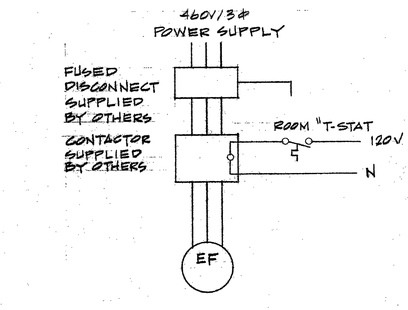
RESTROOM EXHAUST FAN & LIGHT
FIELD WIRING



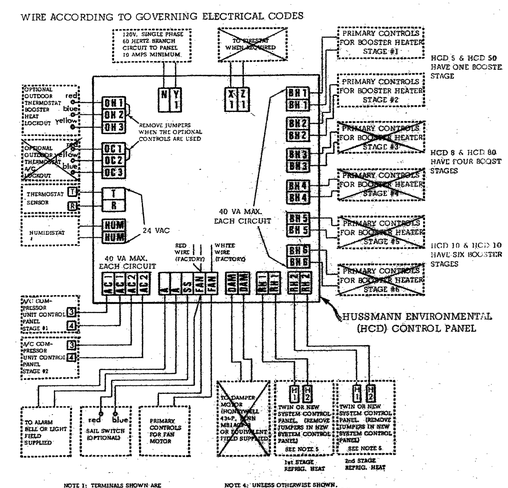
CONDENSER PIPING DIAGRAM



HEAT RECLAIM PIPING SCHEMATIC



MACHINE ROOM EXHAUST FAN
CHELSEA # ABR 36 MA



HCD-80
FIELD WIRING DIAGRAM

JUL 3 1984

FIELD WIRING DETAILS

FOR INFORMATION REGARDING THIS PLAN.....
CALL:
PHONE:
JOB NO.

REVISIONS

A DIVISION OF HUSSMANN REFRIGERATION, INC.
HUSSMANN NORTHWEST
DESIGNERS – ENGINEERS – MANUFACTURERS – CONTRACTORS
REFRIGERATION – AIR CONDITIONING – QUALITY STORE FIXTURES ..... seattle / spokane / portland

PLAN FOR:
OLSONS WESTGATE
EDMONDS, WASHINGTON

DWG. BY: JULIE
SCALE: NONE
DATE: 9/18/84
REVISED:

PLAN NO. 0870
Δ-10

PLUMBING SCHEDULE

- (P1) CASE WASTE OUTLET UP 1"
- (P2) COIL WASTE OUTLET UP 12"
- (P3) HOT AND COLD WATER W/WASTE OUTLET.
- (P4) SLOPE TO FLOOR DRAIN.
- (P5) 1/2" COLD WATER SUPPLY W/ 40# P.S.I. PRESSURE REDUCING VALVE. RUN TO SHUT-OFF IN BACKROOM.
- (P6) ATOMIC SINK: 2" WASTE DISCHARGE LINE STUB IN 4" WASTE LINE 8" FROM FLOOR RECOMMENDED WATER FLOW 5GPM.
- (P7) I.V.O. PAN WASHER: 1/2 HOT WATER UP 84" 1-1/2" WASTE OUTLET UP 6"
- (P8) PROOF BOX: 1/2" COLD WATER UP 15" W/SHUT-OFF 3/4" DRAIN LINE
- (P9) ELECTRO STEAM: 3/8" COLD WATER UP 115" TO STOP GENERATOR 1-1/2" WASTE OUTLET
- (P10) 1/2" HOT WATER RECLAIM RETURN UP 115".
- (P11) 1/2" COLD WATER RECLAIM INPUT UP 115".
- (P12) SEE SHT. A-5 FOR SLOPE TO GRATE DRAINS AND EXACT LOCATIONS.
- (P13) HOSE BIB
- (P14) ICE MACHINE- INLET WATER- 3/8" MALE FLARE PIPE FITTING. WASTE WATER- 3/8" MALE FLARE PIPE FITTING. BIN DRAIN- 1/2" F.P.T.

  NOTE: EXACT LOCATE OF ICE MACHINE TO BE DETERMINED @ JOBSITE. VERIFY LOC. WITH SUPPLIER.
- (P15) FLOOR DRAIN FOR ICE MACHINE.

NATURAL GAS

- (G1) DONUT FRYER 60,000 MAX BTU
- (G2) 24 PAN OVEN 200,000 MAX BTU

PLUMBING NOTES

Plumbing Contractor Shall:

1. Use materials and methods of installation that conform to all applicable codes and ordinances.
2. Furnish and install all floor drains, funnel drains for walk-in coils and all other plumbing materials.
3. No water, sewer, gas or vent piping shall be installed within any insulated cooler or freezer wall.
4. Furnish and install copper or P.V.C. condensate drain lines from refrigerated cases to floor drains the nominal pipe size specified on the display case specification sheet.
5. Furnish and install 1" nominal pipe size copper or P.V.C. condensate drains from walk-in cooler/freezers and meat/fish prep room ceiling coils to funnel drains as directed by refrigeration contractor.

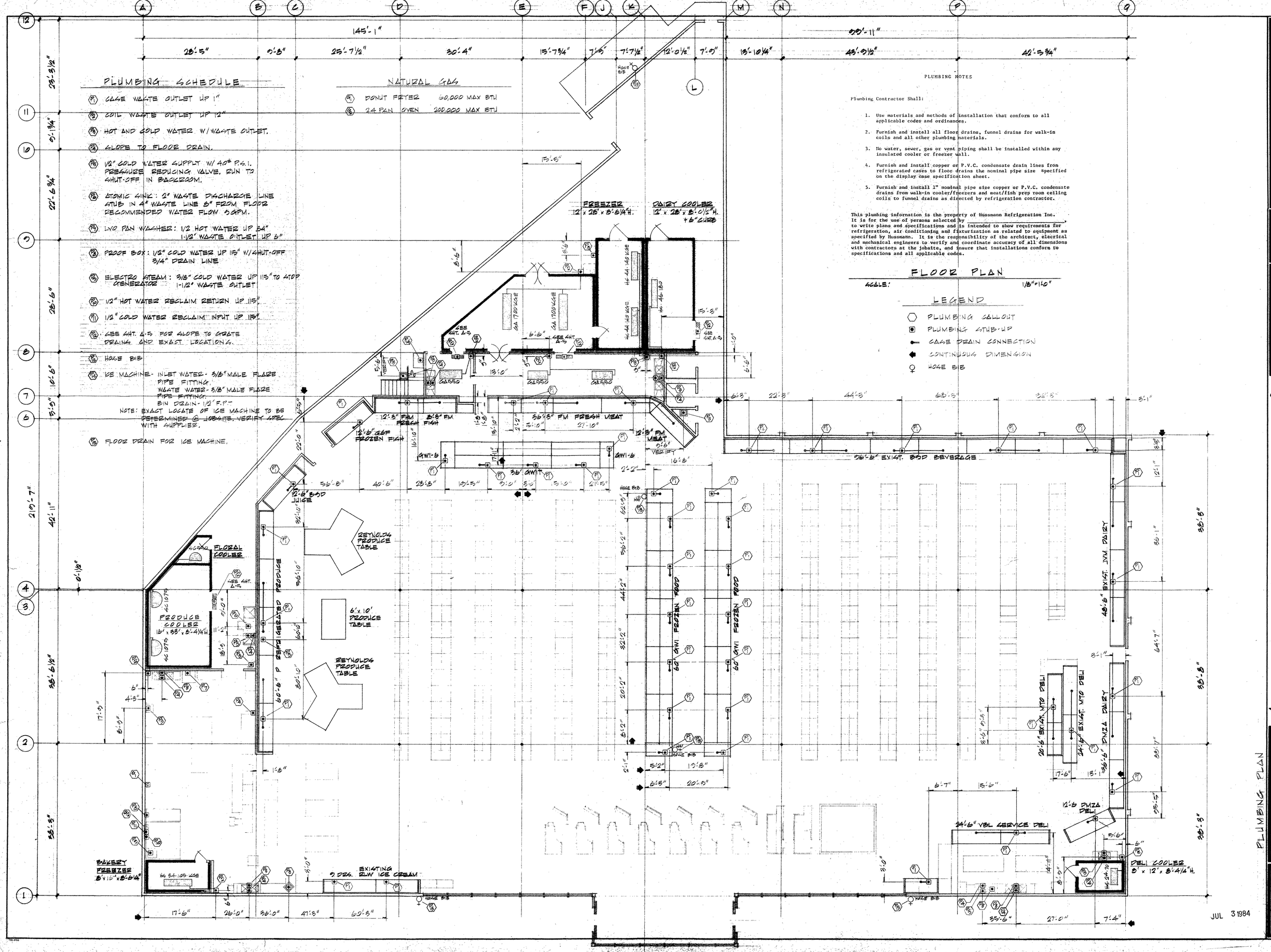
This plumbing information is the property of Hussmann Refrigeration Inc. It is for the use of persons selected by _____ to write plans and specifications and is intended to show requirements for refrigeration, air conditioning and fixturization as related to equipment as specified by Hussmann. It is the responsibility of the architect, electrical and mechanical engineers to verify and coordinate accuracy of all dimensions with contractors at the jobsite, and insure that installations conform to specifications and all applicable codes.

FLOOR PLAN

SCALE: 1/8"=1'0"

LEGEND

- PLUMBING CALLOUT
- PLUMBING STUB-UP
- CASE DRAIN CONNECTION
- CONTINUOUS DIMENSION
- HOSE BIB



JUL 3 1984

PLUMBING PLAN

FOR INFORMATION REGARDING THIS PLAN:
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REVISIONS

HUSSMANN NORTHWEST
A DIVISION OF HUSSMANN REFRIGERATION, INC.
DESIGNERS — ENGINEERS — MANUFACTURERS — CONTRACTORS
REFRIGERATION — AIR CONDITIONING — QUALITY STORE FIXTURES
.....seattle / spokane / portland

PLAN FOR: OLSON'S WESTGATE
EDMONDS, WASHINGTON

SCALE: 1/8"=1'-0"
DATE: 4/10/84
REVISED: 7/11/84

PLAN NO. 00070
A-4

ELECTRICAL SCHEDULE — HUSSMANN EQUIPMENT

	SYSTEM		CASES				120 VOLT CIRCUITS							208 VOLT DEFROST HEATERS				WALK-IN COOLER / FREEZER COILS										COIL DEFROST HEATERS				CONDENSING UNIT				
	NUMBER	DESCRIPTION	MODEL NUMBER	LENGTH	QUANTITY	TOTAL LIN. FT.	ELECTRICAL NUMBER	CYCLING ANTI-SWEAT HEATERS AMPS. PER CASE	CYCLING ANTI-SWEAT HEATERS TOTAL AMPS.	FANS AND CONSTANT ON HEATERS AMPS. PER CASE	FANS AND CONSTANT ON HEATERS TOTAL AMPS.	CASE LIGHTS AMPS PER CASE	CASE LIGHTS TOTAL	ELECTRICAL NUMBER	SINGLE PHASE	TOTAL LINE CURRENT FOR 208 VOLT 3 PHASE L1	L2	L3	ELECTRICAL NUMBER	MODEL NUMBER	QUANTITY	VOLTAGE / PHASE	TOTAL NO. OF FANS	AMPS. PER FAN MOTOR	TOTAL FAN AMPS.	DRAIN PAN HEATERS AMPS. PER COIL	DRAIN PAN HEATERS TOTAL DRAIN PAN AMPS	TOTAL AMPS.	ELECTRICAL NUMBER	VOLTAGE / PHASE	AMPS. PER COIL	TOTAL AMPS	ELECTRICAL NUMBER	MODEL NUMBER	HORSEPOWER	VOLTAGE / PHASE	MIN. CIRCUIT AMPACITY	REMARKS
	1	ICE CREAM	RLW	12'6" / 13'	1	28'6"	1	5.8 / 8.5	13.8	7.5 / 2.2	16.7	4.8 / 3.7	10.5			KOOLGAS																					
	2	ICE CREAM	GW18C	6'	2	12'	2	-	-	2.2	4.4	-	-			KOOLGAS																					
	3	FREEZER 12' x 28'																	3	HG-44-140KGE	2	120/1	8	1.1	8.8	8.7	17.4	17.4		KOOLGAS							
	4	FROZEN MEAT	GW1T 1/2 / GW1	12' / 6'	3 / 2	48'	4	-	-	3.6 / 2.2	15.2	4.6 / -	13.8			KOOLGAS																					
	5	FROZEN FOOD	GW1	12'	3	36'	5	-	-	7.2	21.6	9.2	27.6			KOOLGAS																					
	6	FROZEN FOOD	GW1	12' / 6'	2 / 1	30'	6	-	-	7.2 / 2.2	16.6	9.2 / -	18.4			KOOLGAS																					
	7	FROZEN FOOD	GW1	12'	3	36'	7	-	-	7.2	21.6	9.2	27.6			KOOLGAS																					
	8	FROZEN FOOD	GW1	12' / 6'	2 / 1	30'	8	-	-	7.2 / 2.2	16.6	9.2	18.4			KOOLGAS																					
	9	BAKERY FREEZER																	9	HG-34-125KGE	1	120/1	3	1.1	3.3	7.0	7.0	7.0		KOOLGAS							
	10	FROZEN FISH	GGF	12'	1	12'	10					2.0	2.0			KOOLGAS																					
	11	JUICE	BOD	12'	1	12'	11	1.2	1.2	2.0	2.0	12.1	12.1																								
	12	FRESH FISH	FHM	12'	1	12'	12	1.8	1.8	3.0	3.0	8.0	8.0			KOOLGAS																					
4		PLUG SYSTEM																														DA1K12LM	1Ø	460V/3Ø / 230V/1Ø	5.2 / 15.0	COMPRESSOR MOTORS ONLY. CONTROL CIRCUIT.
	13	FRESH FISH / FRESH MEAT	FM	12' / 8'	3 / 5	52'	13	1.0 / .8	4.6	1.2 / .6	4.8	4.0 / 2.7	17.1			KOOLGAS																					
	14	DAIRY / BEVERAGE	BOD	12' / 8'	2 / 3	48'	14	1.2 / .8	4.8	2.0 / 1.3	7.9	12.1 / 8.0	48.2																								
	15	DAIRY / BEVERAGE	BOD	12'	4	48'	15	1.2	4.8	2.0	8.0	12.1	48.4																								
	16	DELI	JVM	12'	4	48'	16	-	-	1.9	7.6	12.0	48.0																								
	17	MEAT COOLER 8'x38'																	17	GL-100KGE	2	120/1	8	.8	6.4	12.0	24.0	24.0		KOOLGAS							
	18	FRESH MEAT	GW1T 1/2	12'	3	36'	18	-	-	3.6	10.8	4.6	13.8			KOOLGAS																					
	19	DELI	MTO	12' / 8'	3 / 1	44'	19	-	-	2.8 / 1.6	8.4	-	-																								
	20	DELI COOLER 8'x 12'																	20	HG-24-70	1	120/1	2	1.1	2.2			2.2										
	20a	DELI	VBL	12'	2	24'	21	-	-			1.3	2.6																								
	21	DELI	DMZ	12'	4	48'	22	-	-	2.3	9.2	14.0	56.0																								
	22	DELI	DMZ	8'	1	8'	23	-	-	1.6	1.6	10.0	10.0																								
	23	PRODUCE	P	12'	5	60'	24	-	-	1.6	8.0	1.2	6.0																								
	23a	RETARDER	FEDERAL-ABE	-	-	-	25	-	-	2.0	2.0	-	-																							UP +115"	
	24	DAIRY COOLER 12'x28'																	24	HG-46-180	1	120/1	4	1.1	4.4			4.4										
3		PLUG SYSTEM																														DS0R2LM	1Ø	460V/3Ø / 230V/1Ø	11.0.2 / 15.0	COMPRESSOR MOTORS ONLY CONTROL CIRCUIT
	25a	PRODUCE CLR. 16'x26'																	26	SC-1075	2	120/1	1	4.0	8.0			8.0										
3	25b	FLORAL CLR. 8'x8'																	27	SC-550	1	120/1	1	2.7	2.7			2.7					HRT23-512LM	3	460V/3Ø	7.0	THIS UNIT REQUIRES A 230/1Ø CIRCUIT CONNECTED TO SYSTEM B
	26	MEAT PREP / FISH PREP																	28	GA-550 / GA-556	2 / 1	120/1 / 120/1	2 / 4	.8 / .8	1.6 / 3.2			4.8					HLZ 0402VHM	4	460V/3Ø	13.0	THIS UNIT REQUIRES A 230V/1Ø CIRCUIT

ELECTRICAL SCHEDULE — MISCELLANEOUS EQUIPMENT

ELECTRICAL NUMBER	DESCRIPTION	MODEL NUMBER	VOLTAGE / PHASE	HORSEPOWER	WATTS	AMPS.	REMARKS
M1	POWER SUPPLY		120V/1Ø			20.0	
M2	WALK-IN LIGHTS		120V/1Ø			10.0	
M3	FREEZER DOOR HEATER		120V/1Ø			10.0	
M4	DRY BAKERY CASE		120V/1Ø			10.0	FLOOR STUB-UP. LIGHTS
M5	ICE MACHINE	REYNOLDS V6-PE-400	208V/1Ø			20.0	
M6	WET BAKERY CASE		120V/1Ø			10.0	
M7	SLICER		120V/1Ø			10.0	
M8	DELETE						
M9	DIVIDER		208V/3Ø				CEILING DROP OUTLET
M10	PROOFER		120V/1Ø				CEILING DROP OUTLET
M11	PAN WASHER		208V/3Ø			70.0	UP + 48"
M12	STEAM GENERATOR		208V/3Ø			58.0	UP + 115"
M13	MIXER						SPEC. BY HOBART
M14	DONUT FRYER		120V/1Ø				
M15	PROOF BOX		208V/1Ø			48.0	UP + 115"
M16	OVEN		120V/1Ø			12.0	UP + 115"
M17	STAR PIZZA PREP		120V/1Ø			11.0	
M18	COLNECTAMATIC PRESSURE FRYER SHORTENING TENDER		208V/3Ø / 120V/1Ø			20.2	
M19	CYCLOTHERM WARMING OVEN		208V/1Ø		3000	14.4	
M20	MICROWAVE OVEN - SHARP		120V/1Ø		2 KW		
M21	PIZZA OVEN		120V/1Ø		2100	17.5	2 OVENS
M22	COFFEE MACHINE - BUNN		120V/1Ø		2200		
M23	GLOBE SLICER		120V/1Ø				
M24	CHEESE WRAPPER		120V/1Ø		500		
M25	KILKO PIZZA WRAPPER		120V/1Ø		1800		
M26	WELLS SOUP KETTLE		120V/1Ø		1650	13.7	

ELECTRICAL SYSTEM	DESCRIPTION	MODEL NUMBER	VOLTAGE / PHASE	HORSEPOWER	WATTS	AMPS	REMARKS
M27	SANDWICH PREP TABLE		120V/1Ø	1/8		3.0	
M28	COMBINATION HOT TABLE	RHR	208V/3Ø / 120V/1Ø			16.3 / 18.1	LOWER WARMER TOTAL
M29	SANITARY SLICER	S-4	120V/1Ø			4.2	
M30	HOBART CUBER	401	120V/1Ø			5.5	
M31	HOBART SCALE	3000	120V/1Ø			0.5	
M32	HOBART WRAPPING MACH.		120V/1Ø			2.5	CEILING DROP
M33	HOBART I.L.A.		120V/1Ø			6.4	" "
M34	HOBART SAW	5216	208V/			12.5	" "
M35	HOBART GRINDER	4346	200V/3Ø			22.6	" "
M36	ATOMIC SINK	500J	208V/3Ø	5HP			
M37	AIR HANDLER BOHN	HCS41ALF	460V/3Ø	20HP			
M38	A/C CONDENSING UNIT - BOHN	RCD-24D	460V/3Ø			31.2	AC-1
M39	BAKERY EXHAUST FAN	145BRTD	115V/1Ø	1/2HP			EF-1
M40	DELI EXHAUST FAN	144BRTD	115V/1Ø	1/3HP			EF-2
M41	MACH. ROOM EXHAUST FAN	CHELSEA ABR36MA	460V/3Ø	2HP			EF-3
M42	RESTROOM EXHAUST FAN	BROAN 505	120V/1Ø				EF-4 & 5

CONTROL WIRING SCHEDULE

ELECTRICAL NUMBER	DESCRIPTION	SYMBOL	VOLTAGE / PHASE	WIRE SIZE	NUMBER OF WIRES	REMARK
C1	THERMOSTAT	T	120V/1Ø			HOME RUN TO COMP. CONTROL PANEL
C2	THERMOSTAT	T1	120V/1Ø			WIRE IN SERIES W/ SOLENOID TO MAIN POWER PANEL
C3	SOLENOID	S	120V/1Ø			WIRE IN SERIES W/ THERMOSTAT TO MAIN POWER PANEL
C4	THERMOSTAT	T2	24V/1Ø			CONNECT TO TERMINALS T & C ON HCP PANEL
C5	HUMIDISTAT	H	24V/1Ø			CONNECT TO TERMINAL HUM ON HCP PANEL

ELECTRICAL NUMBER	DESCRIPTION	MODEL NUMBER	VOLTAGE / PHASE	HORSEPOWER	WATTS	AMPS.	REMARKS
M43	BACKROOM GAS FIRED UNIT HTR.	REZNOR EEXL-75	120V/1Ø			3.0	UH-1 & 2
M44	GAS FIRED DUCT HEATERS	REZNOR X-400	120V/1Ø			.17	DH-1
M45	LOW TEMP. CONDENSER	HACD-65M	460V/3Ø			9.6	
M46	MED. TEMP. CONDENSER	HACD-58M	460V/3Ø			10.8	
M47	BAKERY MAKE-UP AIR UNIT	REZNOR HREB100	120V/1Ø			13.8	MU-1

ELECTRICAL NOTES

1. Use materials and methods of installation that conform to all applicable codes and ordinances.
2. No aluminum wire shall be used to connect any Hussmann furnished equipment.
3. Verify locations of electrical stub-ups for refrigerated cases with refrigeration contractor prior to installation/floor pour.
4. Surface mount all conduit in prefab. refrigerated walk-in boxes and seal all perforations with permagum or Hussmann approved sealant.
5. Connect all blower coil fan motors located in walk-in boxes to accessible disconnect.
6. Furnish and install conduit, wire outlets, etc., for refrigeration cases and connect complete and ready to operate, as directed by the refrigeration contractor. Electrical contractor shall also furnish any necessary disconnects, contactors, control relays, etc., which are not specifically supplied by Hussmann.
7. Review the electrical plans and diagrams prior to starting work and contact Hussmann if clarification is needed. Upon completion of wiring, this contractor shall perform a satisfactory operational control sequence check with the refrigeration contractor, by ringing out all circuits and correcting wiring errors.
8. Mount and/or connect all thermostats, solenoids and other electrical controls furnished by refrigeration and/or air conditioning contractor. Connect all motors, controls and other components furnished by these contractors.
9. Furnish and install all conduit, wire, outlets, etc., for all lights, heaters, walk-in boxes and/or reach-in door assemblies and all other fixtures as required. These fixtures are furnished by others and installed by the electrical contractor.
10. All conduit for refrigerated cases under building floor slab to be minimum 1" rigid steel.
11. All Hussmann cases have either two or three electrical circuits to be connected.
    Constant on anti-sweat heaters and fans are to be wired to a common panel for constant operation.
    Cycling anti-sweat heaters are to be wired to a common panel with contactor to be turned on and off by humidistat mounted in sales area.
    Case light circuits are to be wired to a common panel with contactor for single switch on-off.
12. Alarm wiring - one 20 amp 120/1 circuit required, connect to store alarm bell to each Plus System control panel. Wire in parallel. Connect to terminals 22 & 232.
13. A - This is a control alarm sensor that is to be connected from case or cooler to control interface junction box. Electrician to provide conduit and wire from sensor location to interface junction box, conduit and wire from junction box to annunciator and interconnection of power to alarm unit and annunciator. Final connections by refrigeration contractor. power 115 volts. Inter-connecting wire sized for low voltage.

NOTE.

This electrical information is the property of Hussmann Northwest, Inc. It is for the use of person/persons selected by _____ to write plans and specifications, and is intended to show requirements for refrigeration, air conditioning and fixturization as related to equipment as provided by Hussmann Northwest. It is the responsibility of the architect, electrical and mechanical engineers to verify and coordinate accuracy of all dimensions with contractors at the jobsite, and insure that installations conform to specifications and all applicable codes.

JUL 3 1984

ELECTRICAL SCHEDULE

PLAN FOR: OLSON'S WESTGATE EDMONDS, WASHINGTON

PLAN NO. 0770 A-3

DWG. BY: DES WEINGARTNER

SCALE: NONE

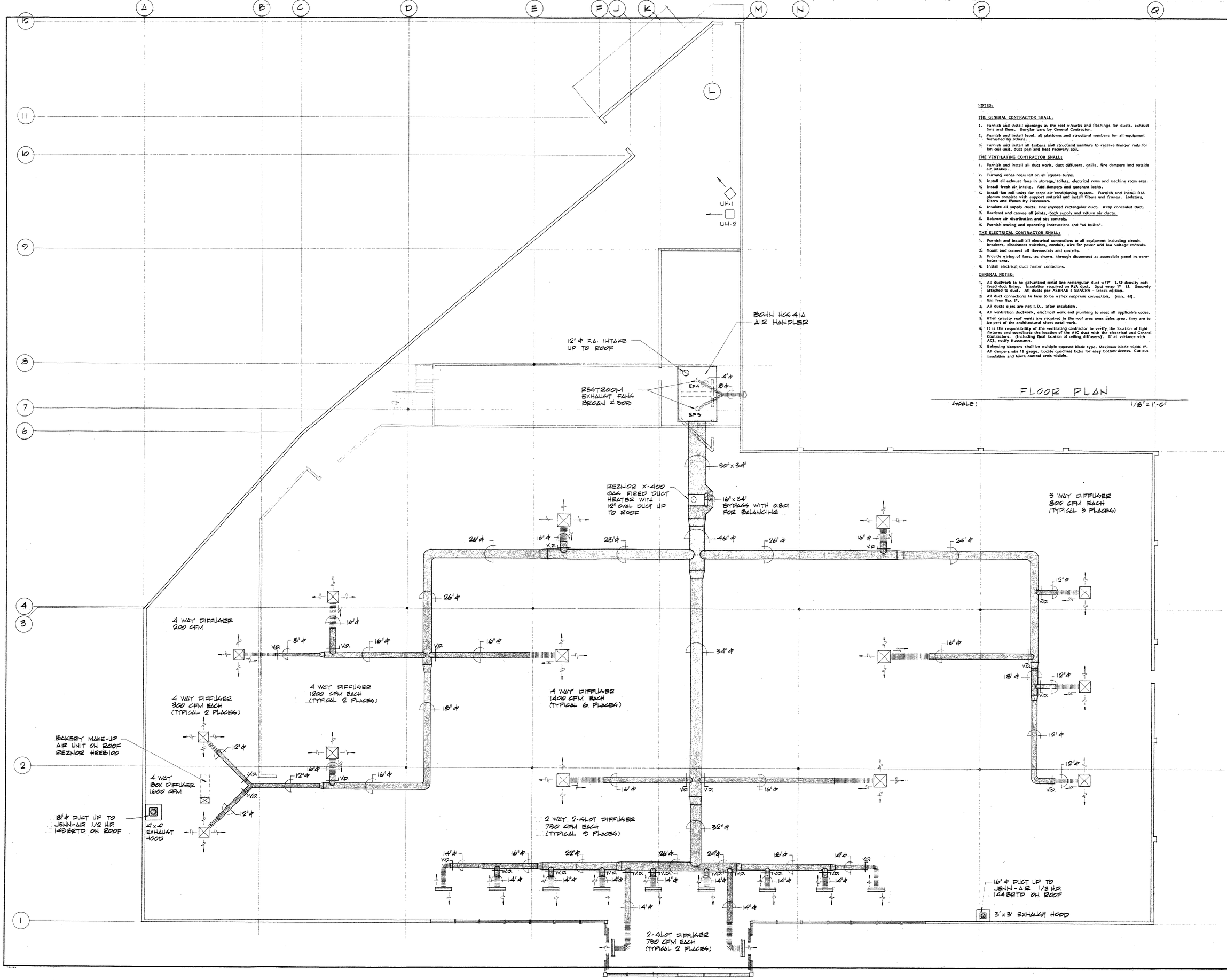
DATE: 4/16/84

REVISED: 6/01/84

Hussmann NORTHWEST
A DIVISION OF HUSSMANN REFRIGERATION, INC.
DESIGNERS — ENGINEERS — MANUFACTURERS — CONTRACTORS
REFRIGERATION — AIR CONDITIONING — QUALITY STORE FIXTURES
seattle / spokane / portland

FOR INFORMATION REGARDING THIS PLAN:....
CALL:
PHONE:
JOB NO.

REVISIONS
4/16/84 CHANGED MODEL NUMBER
6/01/84 NOTE ADDED TO GENERAL NOTES
7/11/84 NOTE ADDED TO GENERAL NOTES



NOTES:

THE GENERAL CONTRACTOR SHALL:

1. Furnish and install openings in the roof w/curbs and flashings for ducts, exhaust fans and flues. Burglar bars by General Contractor.
2. Furnish and install level, all platforms and structural members for all equipment furnished by others.
3. Furnish and install all timbers and structural members to receive hanger rods for fan coil unit, duct pan and heat recovery coil.

THE VENTILATING CONTRACTOR SHALL:

1. Furnish and install all duct work, duct diffusers, grills, fire dampers and outside air intakes.
2. Turning vanes required on all square turns.
3. Install all exhaust fans in storage, toilets, electrical room and machine room area.
4. Install fresh air intake. Add dampers and quadrant locks.
5. Install fan coil units for store air conditioning system. Furnish and install R/A plenum complete with support material and install filters and frames: isolators, filters and frames by Hussmann.
6. Insulate all supply ducts: line exposed rectangular duct. Wrap concealed duct.
7. Hardcast and canvas all joints, both supply and return air ducts.
8. Balance air distribution and set controls.
9. Furnish owning and operating instructions and "as builts".

THE ELECTRICAL CONTRACTOR SHALL:

1. Furnish and install all electrical connections to all equipment including circuit breakers, disconnect switches, conduit, wire for power and low voltage controls.
2. Mount and connect all thermostats and controls.
3. Provide wiring of fans, as shown, through disconnect at accessible panel in warehouse area.
4. Install electrical duct heater contactors.

GENERAL NOTES:

1. All ductwork to be galvanized metal line rectangular duct w/1" 1.5# density matt faced duct lining. Insulation required on R/A duct. Duct wrap 1" 1#. Securely attached to duct. All ducts per ASHRAE & SMACNA - latest edition.
2. All duct connections to fans to be w/flex neoprene connection. (min. 4#). Min free flex 1".
3. All ducts sizes are net I.D., after insulation.
4. All ventilation ductwork, electrical work and plumbing to meet all applicable codes.
5. When gravity roof vents are required in the roof area over sales area, they are to be part of the architectural sheet metal work.
6. It is the responsibility of the ventilating contractor to verify the location of light fixtures and coordinate the location of the A/C duct with the electrical and General Contractors. (Including final location of ceiling diffusers). If at variance with ACI, notify Hussmann.
7. Balancing dampers shall be multiple opposed blade type. Maximum blade width 6". All dampers min 16 gauge. Locate quadrant locks for easy bottom access. Cut out insulation and leave control arms visible.

FLOOR PLAN

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

SUPPLY AIR PLAN

JUL 3 1984

FOR INFORMATION REGARDING THIS PLAN.....
CALL:
PHONE:
FOR NO.

REVISIONS

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DESIGNERS — ENGINEERS — MANUFACTURERS — CONTRACTORS
REFRIGERATION — AIR CONDITIONING — QUALITY STORE FIXTURES
..... Seattle / spokane / portland

PLAN FOR: OLSON'S WESTGATE
EDMONDS, WASHINGTON

DWN. BY: CHB
CHK. BY: JOHNSON
SCALE: 1/8" = 1'-0"
DATE: 4/12/84
REVISED:

PLAN NO. 5370
A-12