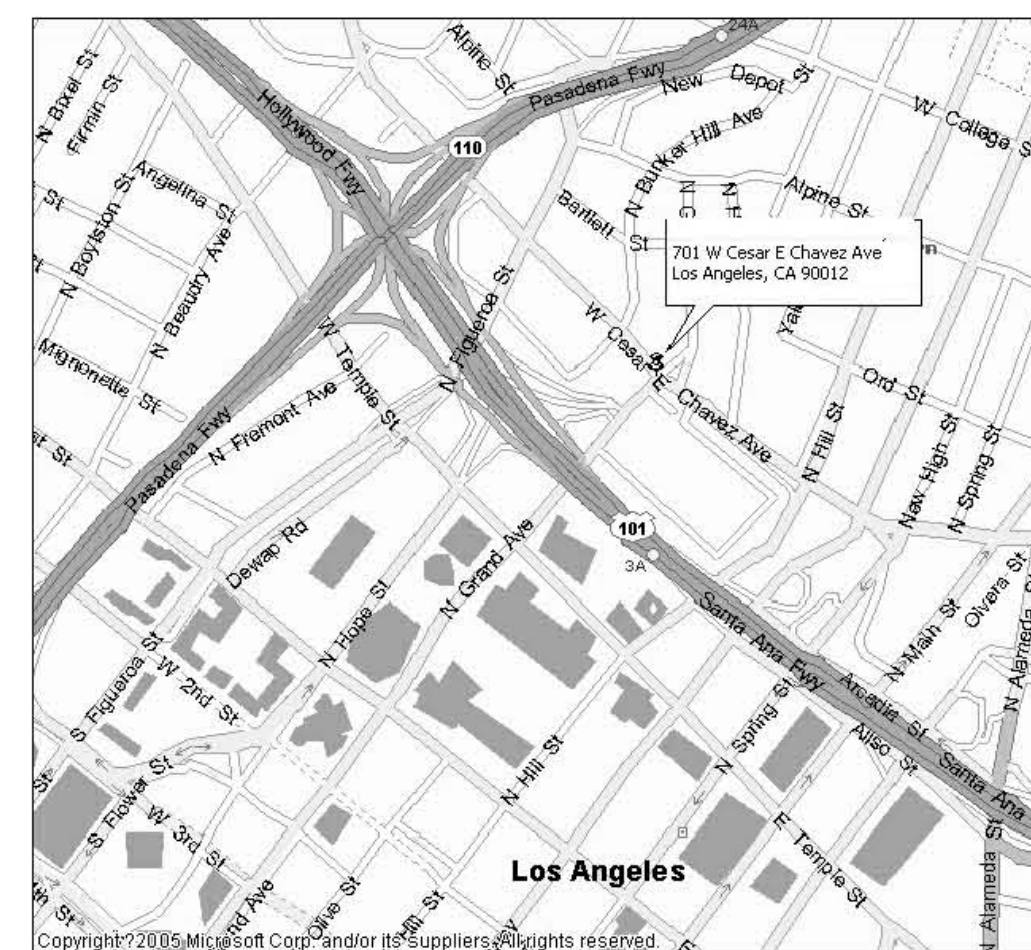


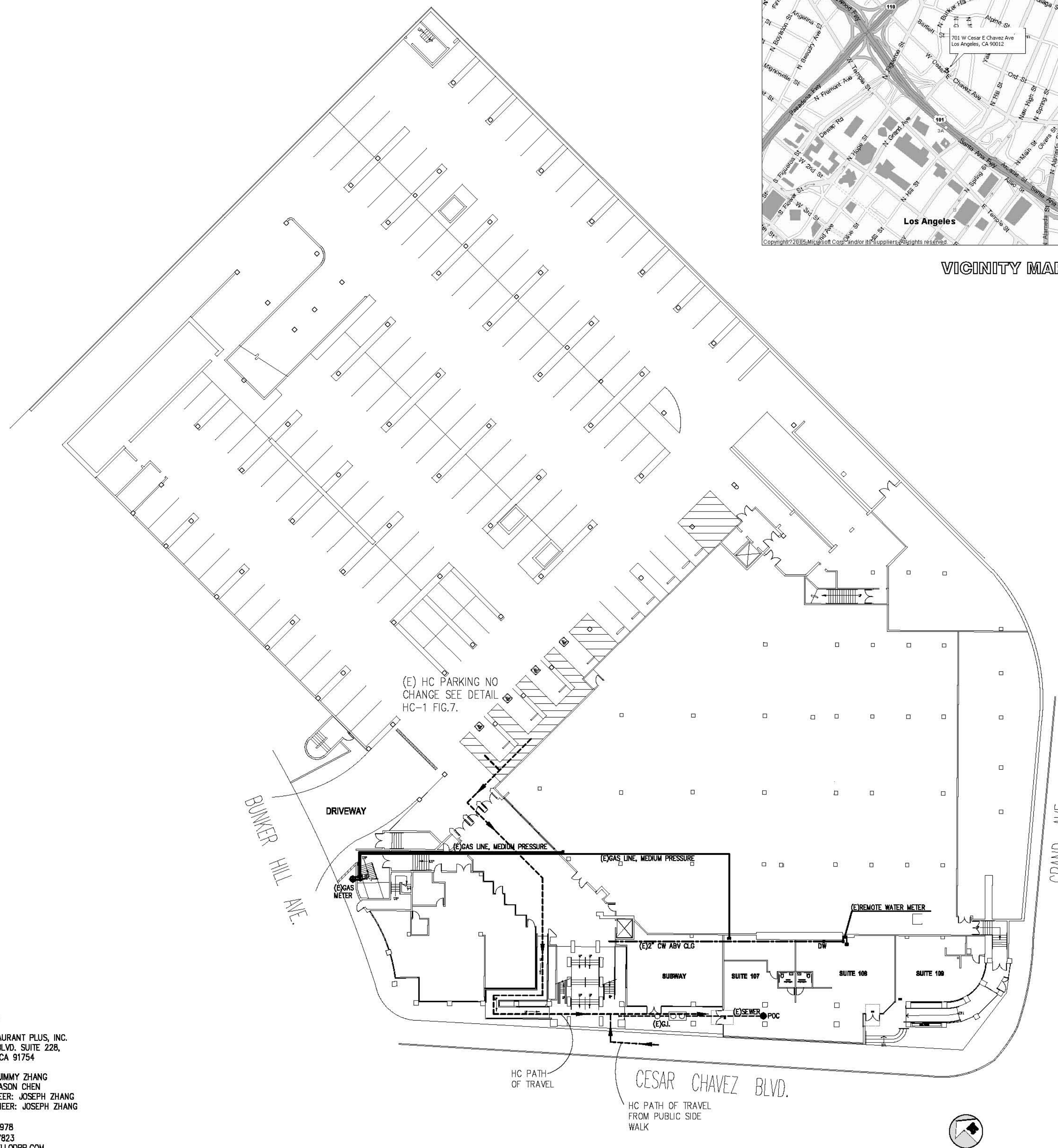
# CHINESE RESTAURANT

(TENANT IMPROVEMENT)

701 W. CESAR E. CHAVEZ #108  
LOS ANGELES, CA 90012



VICINITY MAP



**PROJECT TEAM:**  
DESIGN FOR RESTAURANT PLUS, INC.  
119 S. ATLANTIC BLVD. SUITE 228,  
MONTEREY PARK, CA 91754  
  
KITCHEN DESIGN: JIMMY ZHANG  
CIVIL ENGINEER: JASON CHEN  
ELECTRICAL ENGINEER: JOSEPH ZHANG  
MECHANICAL ENGINEER: JOSEPH ZHANG  
  
TEL: (626) 570-9978  
FAX: (626) 289-7823  
WEB SITE: WWW.HELLODRP.COM  
E-MAIL: JIMMY@HELLODRP.COM

- A-0 COVER SHEET, SITE PLAN, PROJECT SUMMARY
- A-0.1 GENERAL NOTES
- A-1 FLOOR PLAN, EQUIPMENT SCHEDULE, FINISH SCHEDULE
- A-2 CEILING PLAN, DETAILS
- HC-1 HANDICAPPED, DETAILS
- F-0 SINGLE LINE DIAGRAM, PANEL SCHEDULE
- F-1 POWER PLAN
- F-2 LIGHTING PLAN
- F-3 LTG T-24
- M-1 ROOF PLAN, DETAILS
- M-2 MECH DETAILS
- M-3 DUCT INSULATION
- M-4 UL HOOD
- P-0 DETAILS
- P-1 PLUMBING PLAN, DETAILS
- P-2 SEWER PLAN, DETAILS

EXISTING EMPTY SPACE FIRST TENANT "CHINESE RESTAURANT" TENANT IMPROVEMENT WORK ONLY.

EXISTING HVAC SYSTEM NO CHANGE PROVIDED BY LANDLORD.

NEW INTERIOR PARTITION NON-BEARING WALL.  
NEW RESTROOM, KITCHEN, SERVICE AREA.  
NEW COOKING EQUIPMENT, UNDER NEW UL HOOD.  
NEW WALK-IN COOLER, FREEZER, SINKS, ICEMAKER, WATER HEATER.  
NEW SOFFIT AT THE SERVICE AREA.

COMMON DINING AREA, SHARE WITH UNIT #107.  
COMMON RESTROOMS SHARE WITH UNIT #107.  
NEW GREASE INTERCEPTOR SHARE WITH UNIT #107 & #109.

**INDEX**

- 1) PROJECT NAME: CHINESE RESTAURANT
- 2) PROJECT ADDRESS: 701 W. CESAR E. CHAVEZ, #108 LOS ANGELES, CA 90012
- 3) BUILDING AREA: 1,723 SF
- 4) BUILDING USE: CHINESE FOOD
- 5) NUMBER OF STORIES: 1
- 6) CONSTRUCTION TYPE: V-B
- 7) FIRE SPRINKLER: FULLY FIRE SPRINKLER
- 8) SCOPE OF WORK: T. I. WORK
- 9) CODE COMPLIANCE: 2008 LABC
- 10) OCCUPANCY GROUP: A-2
- 11) OCCUPANCY ANALYSIS:  
TOTAL O.L. = 54 O.L.  
CUSTOMER AREA = 756 sf (1/15) = 50 O.L.  
EMPLOYEE AREA = 785 sf (1/200) = 4 O.L.
- 12) MAX EMPLOYEES: 4 (INCLUDING MANAGER)
- 13) EXIT REQUIRED: 1  
EXITS PROVIDED: 2
- 14) EGRESS WIDTH REQUIRED: 10.8" (54 x 0.2)  
PROVIDED: 144"
- 15) OWNER INFORMATION:  
NAME: JUSTIN MI  
TEL: 626-394-9717  
ADDRESS: 701 W. CESAR E. CHAVEZ #300 LOS ANGELES, CA 90012
- 16) ALCOHOLIC PERMIT: NO ALCOHOLIC
- 17) EXISTING HVAC SYSTEM REMAIN NO CHANGE
- 18) FIRE SPRINKLER/SIGN/COMMERCIAL HOOD ANSUL ARE REQUIRED SEPARATE PERMIT  
ELECTRICAL, MECHANICAL, PLUMBING WORK

**SCOPE OF WORK**

- 1) EXIT DOOR SHALL BE OPENABLE FROM THE INSIDE WITHOUT USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT.
- 2) WIDTH AND HEIGHT OF REQUIRED EXIT DOORWAYS TO COMPLY WITH TITLE 24, 1003.3.1.3
- 3) EXITS SHALL BE ILLUMINATED AT ANY TIME THE BUILDING IS OCCUPIED, WITH LIGHT HAVING AN INTENSITY OF NOT LESS THAN ONE FOOT-CANDLE AT FLOOR LEVEL.
- 4) EXIT SIGN SHALL BE PER TITLE 24, 1005
- 5) BUILDING ADDRESS NUMBERS TO BE PROVIDED ON THE FRONT OF ALL BUILDINGS AND SHALL BE VISIBLE AND LEGIBLE FROM STREET FRONTING THE PROPERTY. SAID NUMBERS SHALL CONTRAST WITH THEIR BACKGROUND.
- 6) AN APPROVAL UPDATED UL300 FIXED FIRE EXTINGUISHER SYSTEM FOR THE KITCHEN HOOD, DUCTS AND COOKING SURFACES SHALL BE HANDLED BY THE LICENSED FIRE PROTECTION CO.
- 7) PROVIDE A "2A-10BC" FIRE EXTINGUISHER WITH RECESSED OR SEMI-RECESSED CABINET WITHIN 75 FEET TRAVEL DISTANCE OF ALL POINTS IN THE OCCUPANCY. EXTINGUISHERS SHALL BE MOUNTED IN EASILY ACCESSIBLE LOCATION AT 48" FROM THE TOP OF THE EXTINGUISHERS TO THE FINISHED FLOOR.
- 8) IN KITCHEN AREA, PROVIDE A CLASS K TYPE FIRE EXTINGUISHER, MOUNTED AT 48" AFF MAX. TO TOP PROVIDED A RECESSED PORTION OF WALL TO MOUNT THE FIRE EXTINGUISHER. COORDINATE LOCATION OF THIS FIRE EXTINGUISHER WITH THE PULL STATION FOR THE HOOD SUPPRESSION SYSTEM TO BE LOCATED TOGETHER.
- 9) INSTALLATION OF COX HOOD EXTINGUISHING SYSTEM (UPDATED UL300) SHALL BE APPROVED UNDER SEPARATED PERMIT & SUBMITTED WITHIN 30 DAYS OF ISSUANCE OF BUILDING PERMIT.
- 10) FIRE EXTINGUISHER REQUIREMENTS SHALL BE DETERMINED BY FIELD INSPECTOR.
- 11) THE LICENSED FIRE PROTECTION CO. IS RESPONSIBLE FOR THE U.L. APPROVAL SYSTEM NUMBER, THE SUBMISSION U.L. APPROVAL SCHEMATIC DRAWING TO AREA INSPECTION UNIT.
- 12) INTERIOR FINISH SHALL BE PROVIDED IN ACCORDANCE WITH CBC CHAPTER 8 TABLE 803.5
- 13) ALL DRAPERS, HANGINGS, CURTAINS, TROPS AND ALL OTHER DECORATIVE MATERIALS SHALL COMPLY WITH COUNTY FIRE CODE.
- 14) COMMERCIAL DUMPSTERS OR CONTAINERS WITH AN INDIVIDUAL CAPACITY ON 1.5 CUBIC YARDS OR GREATER SHALL NOT BE STORED OR PLACED WITHIN FIVE FEET OF COMBUSTIBLE WALLS, OPENINGS OR COMBUSTIBLE ROOF EAVE LINES UNLESS AREAS CONTAINING DUMPSTERS ARE PROTECTED BY AN APPROVED SPRINKLER SYSTEM.
- 15) THE MODIFICATION OF FIRE SPRINKLER SYSTEM (IF REQUIRED) WILL BE SEPARATELY SUBMITTED FOR PLAN CHECK AND PERMIT BY AN LICENSED FIRE PROTECTION CO.
- 16) EXTEND AND/OR MODIFY SPRINKLER AND LIFE SAFETY SYSTEM AS NEEDED

**NOTE FOR FIRE DEPT.**

ABV. ABOVE	I.D. INSIDE DIMENSION
AFF ABOVE FINISHED FLOOR	LAV LAVATORY
BD. BOARD	LTG LIGHTING
B.LDG. BUILDING	MAX. MAXIMUM
CLG. CEILING	MTL METAL
CLR. CLEAR	MIN. MINIMUM
CONC. CONCRETE	(N) NEW
DIA. DIAMETER	NO. NUMBER
DN DOWN	NTS NOT TO SCALE
DR DOOR	O.C. ON CENTER
(E) EXISTING	O.D. OUTSIDE DIMENSION
E.A. EACH	P.L. PROPERTY LINE
ELEC. ELECTRICAL	PLYD PLYWOOD
EQ. EQUAL	POC POINT OF CONNECTION
EQUIP EQUIPMENT	REQ. REQUIRED
EXIST EXISTING	RM. ROOM
FD FLOOR DRAIN	SF SQUIRE FEET
FIN. FINISH	SH. SHEET
FS FLOOR SINK	SQ. SQUARE
FT. FOOT/FEET	SS. STAINLESS STEEL
GALV. GALVANIZED	SOV SHUT OFF VALVE
GYP GYPSUM	TD TRAP PRIMER
HC. HANDICAPPED	TYP. TYPICAL
HDW. HARDWARE	VTR VENT THROUGH ROOF
HT. HEIGHT	W/ WITH
HVAC HEATING, VENTILATION & AIR CONDITIONING.	WC WATER CLOSET
	WH WATER HEATER

CONSULTANT BY:

DATE: \_\_\_\_\_ REVISION: \_\_\_\_\_

**CHINESE RESTAURANT**  
(TENANT IMPROVEMENT)  
701 W. CESAR E. CHAVEZ #108  
LOS ANGELES, CA, 90012

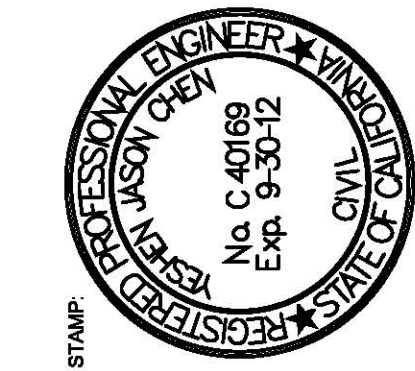
**COVER SHEET**

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Scale: 1/4"=1'-0"  
Sheet title: COVER SHEET  
Sheet No:







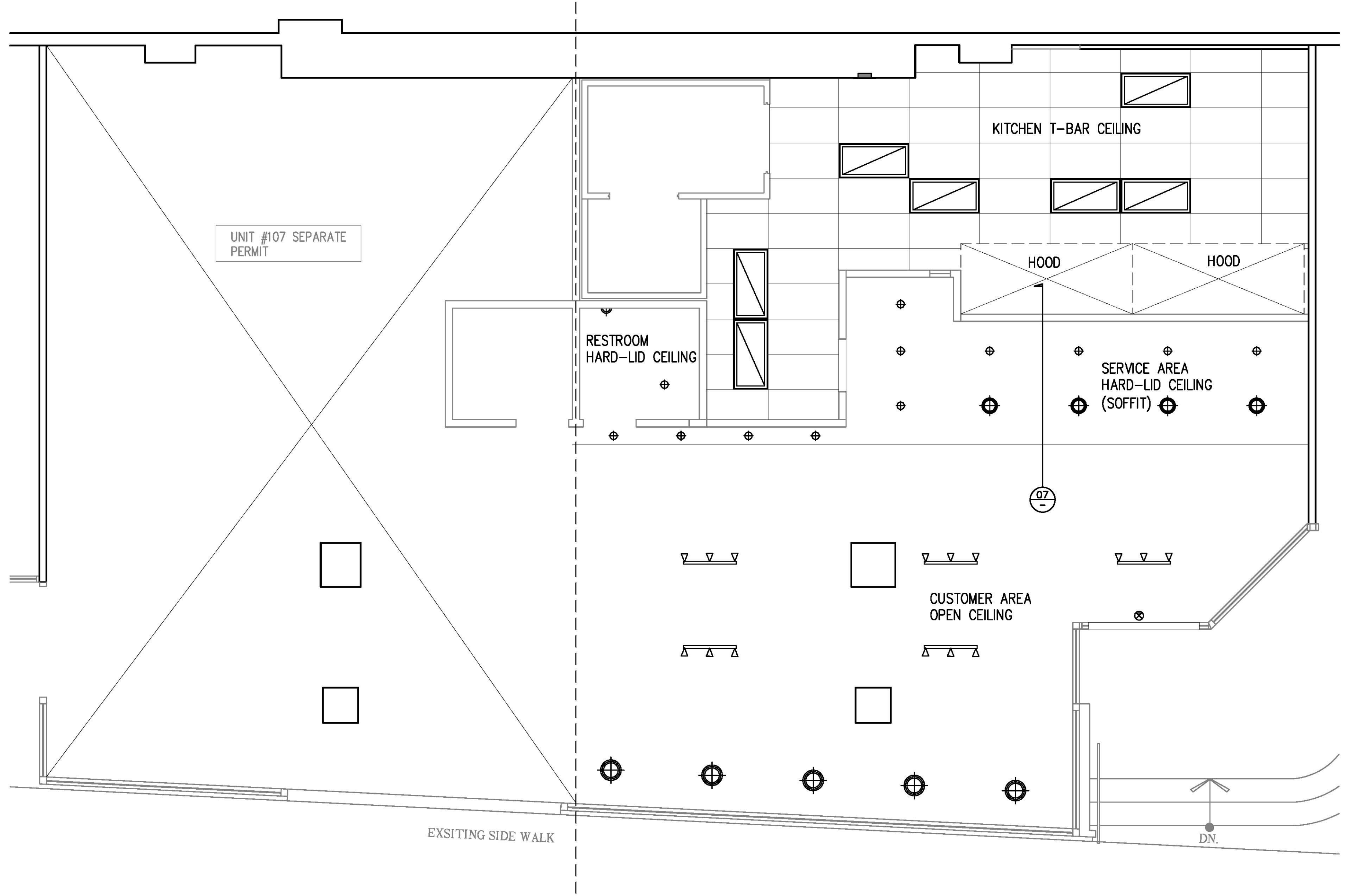
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**CHINESE RESTAURANT**  
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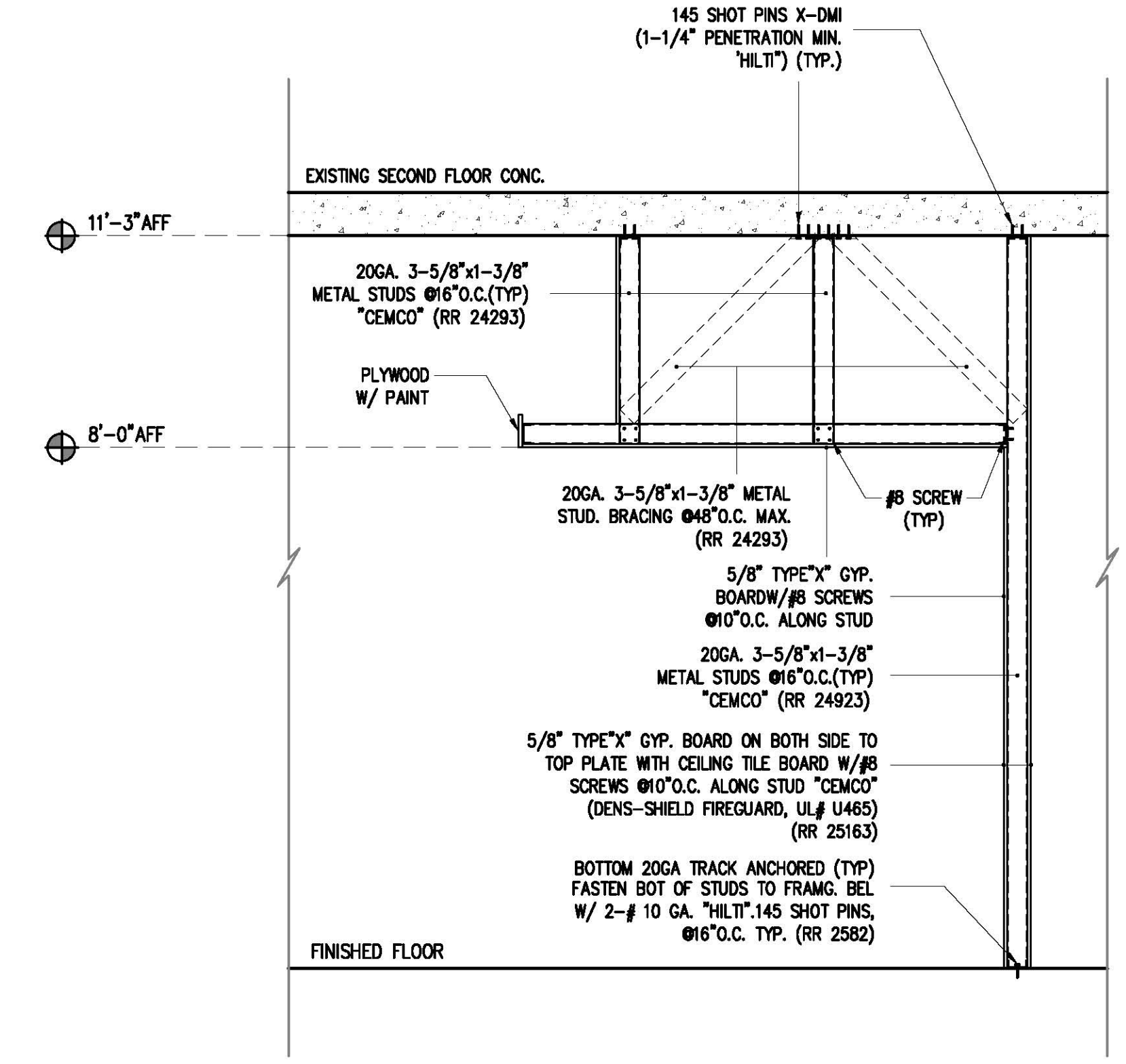
JOB NAME AND ADDRESS:

**CEILING PLAN**  
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Drawn By: JIMMY ZHANG  
Scale: 1/4"=1'-0"  
Sheet title: CEILING PLAN  
Sheet No:



**CEILING PLAN (1/4"=1'-0")**



**SECTION (1/2"=1'-0")**

**NOTES**  
1. ALL 2'x4' LIGHT FIXTURE & 2'x2' HVAC AIR REGISTERS SHALL BE SUPPORTED BY 12 GA. HANGER WIRES WITHIN 3" OF EACH CORNER AND TWO (2) HANGER WIRES (BACK) AT DIAGONAL CORNERS. CEILING SYSTEM SHALL NOT SUPPORT OTHER ITEMS.  
2. WIRES TO PENDANT MOUNTED FIXTURES SHALL BE 9 GAUGE AND FIXTURES SHALL BE INDEPENDENTLY SUPPORTED BY BUILDING STRUCTURE.

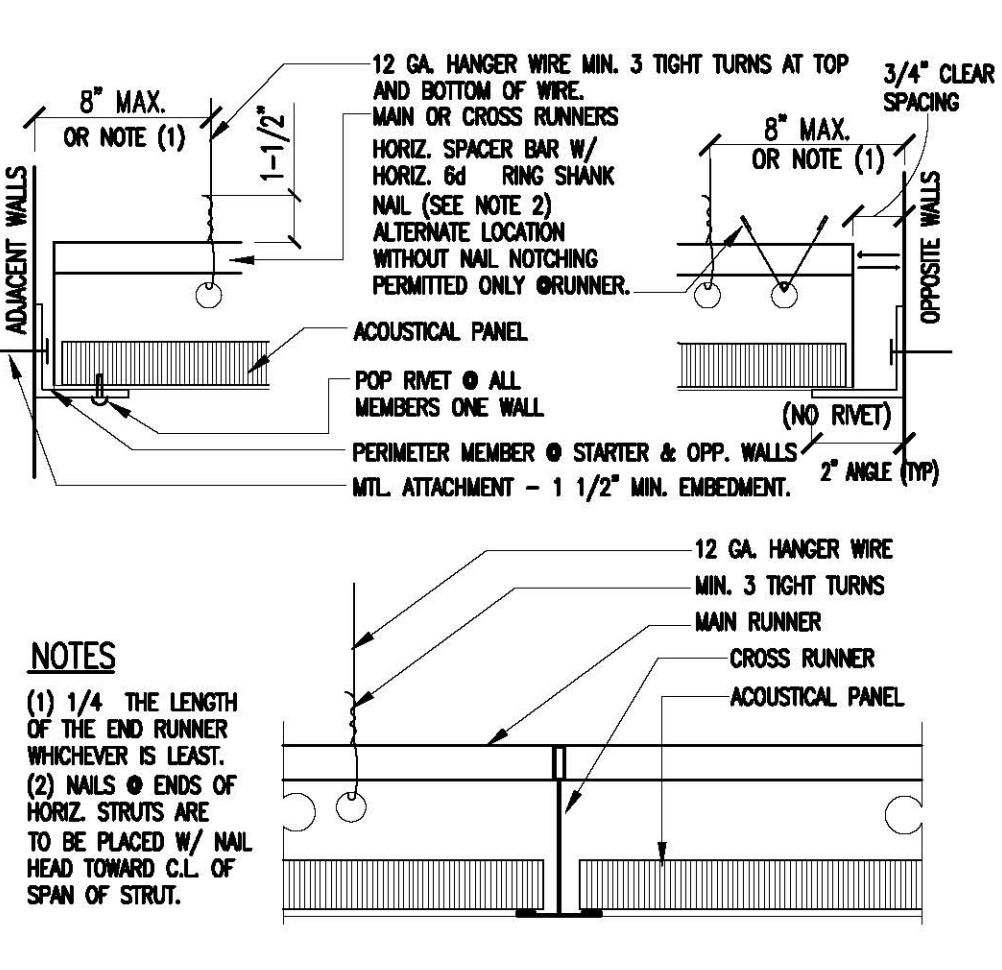
NOTE: THE SUSPENDED CEILING COMPLIES WITH CBC 2506.2.1, ASTM C637 & ASCE 7-05, SEC. 13.5.6

TYPICAL: 12 GA. VERTICAL HANGER WIRE @ 4'-0" EACH WAY WITH MIN. 3 TIGHT TURNS IN 1-1/2" BOTH ENDS OF WIRE. INSTALL IN 4 DIRECTIONS @ 90° ANGLE TO EACH, TYPICAL.

LATERAL SUPPORT POINT SEE DETAIL AND SEISMIC POST SCHEDULE

12GA. SPLAY WIRE @ 1/2"-0" O.C. EACH WAY WITH 4 TIGHT TURNS IN 1-1/2" BOTH ENDS OF WIRE. INSTALL IN 4 DIRECTIONS @ 90° ANGLE TO EACH, TYPICAL.

ICC ESR-1308 "WORTHINGTON ARMSTRONG VENTURE(WAV)"



**T-BAR DETAIL**

**SEISMIC POST SCHEDULE:**  
LATERAL BRACE: FOUR 12 GA. WIRES SECURED TO MAIN RUNNER WITHIN 2 INCHES OF THE CROSS RUNNER INTERSECTION AND SPAYED 90 DEGREES FROM EA. OTHER AT AN ANGLE NOT EXCEEDING 45 DEGREES FROM THE PLANE OF THE CEILING. TYPICAL AT 12'-0" EACH WAY BEGINNING 4'-0" MAXIMUM FROM WALLS. ANCHOR WIRES TO STRUCTURE ABOVE.

VERTICAL BRACING: FOR BRACING LENGTHS FROM 0' TO 8' IN HEIGHT, USE A SINGLE 3-5/8", 25 GAUGE METAL STUD. FOR LENGTHS OF 8' TO 10', USE TWO 1-5/8", 25GA. STUDS FASTENED BACK TO BACK AT EACH SIDE OF MAIN RUNNER WITH 10# SCREWS @ 32" O.C. FOR LENGTHS OF 10' TO 15' USE TWO 2-1/2", 25GA. STUDS. LENGTHS OF 15' TO 20' REQUIRE TWO 3-5/8", 25GA. STUDS. BRACING AT 12'-0" O.C. EACH WAY BEGINNING AT 6'-0" MAX. FROM WALLS. ANCHOR TO STRUCTURE ABOVE.

LATERAL FORCE-BRACING MEMBERS FOR SUSPENDED CEILING SHALL BE A MINIMUM OF 6" FROM ALL HORIZONTAL PIPING OR DUCT WORK NOT PROVIDED WITH BRACING RESTRAINTS FOR HORIZONTAL FORCE. BRACING WIRES SHALL BE ATTACHED TO THE GRID AND STRUCTURE AND SHALL SUPPORT A DESIGN LOAD THE GREATER OF 200 POUNDS OR THE ACTUAL LOAD, WITH A SAFETY FACTOR OF 2

**T-BAR LATERAL BRACING**

LIGHTING FIXTURES WEIGHING MORE THAN 20 POUNDS, BUT LESS THAN 56 POUNDS, SHALL HAVE TWO #12 GAUGE STEEL HANGERS CONNECTED FROM THE FIXTURE HOUSING TO THE CEILING SYSTEM HANGERS, OR TO THE STRUCTURE ABOVE.

NO. 12 LATERAL SUPPORT WIRE WITHIN 3" OF EACH CORNER OF LIGHT FIXTURE. SPLAY WIRES AS SHOWN AND FASTEN TO BEAM OR PURLIN MIN. OF 3 WIRE TURNS EA. CONNECTION POINT.

NO. 12 GA. FIXTURE SUPPORT WIRES AT ALL CORNERS OF EA. FIXTURE. FIXTURE SUPPORT WIRE SUPPLIED BY CEILING CONTRACTOR.

**LIGHTING SUPPORT**

12GA. HANGER WIRE @ 4'-0" O.C. BOTH DIRECTIONS. ATTACH TO STRUCT.

CROSS RUNNER  
MAIN RUNNER  
SUSP. CLG. PANEL 2X2 OR 2X4  
MIN. 2-#8 SCREW AT EACH SIDE  
CLIP  
RECESS LIGHT FIXTURE

**RECESS LTG SUPPORT**

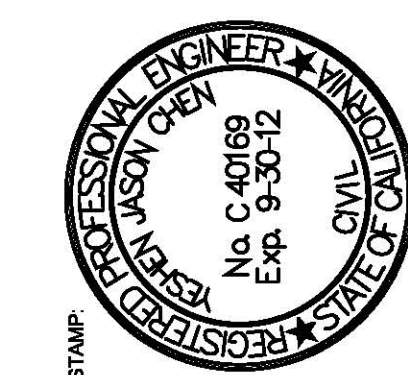
25GA METAL STUD 1 3/8"x3 5/8" @ 24" O.C.  
25GA METAL STUD 1 3/8"x3 5/8" @ 16" O.C.

1/2" OR 5/8" GYP. BOARD TYPE "X"  
MIN. 2-#8 SCREW AT EACH SIDE  
CLIP  
RECESS LIGHT FIXTURE

**RECESS LTG SUPPORT**







DATE	REVISION

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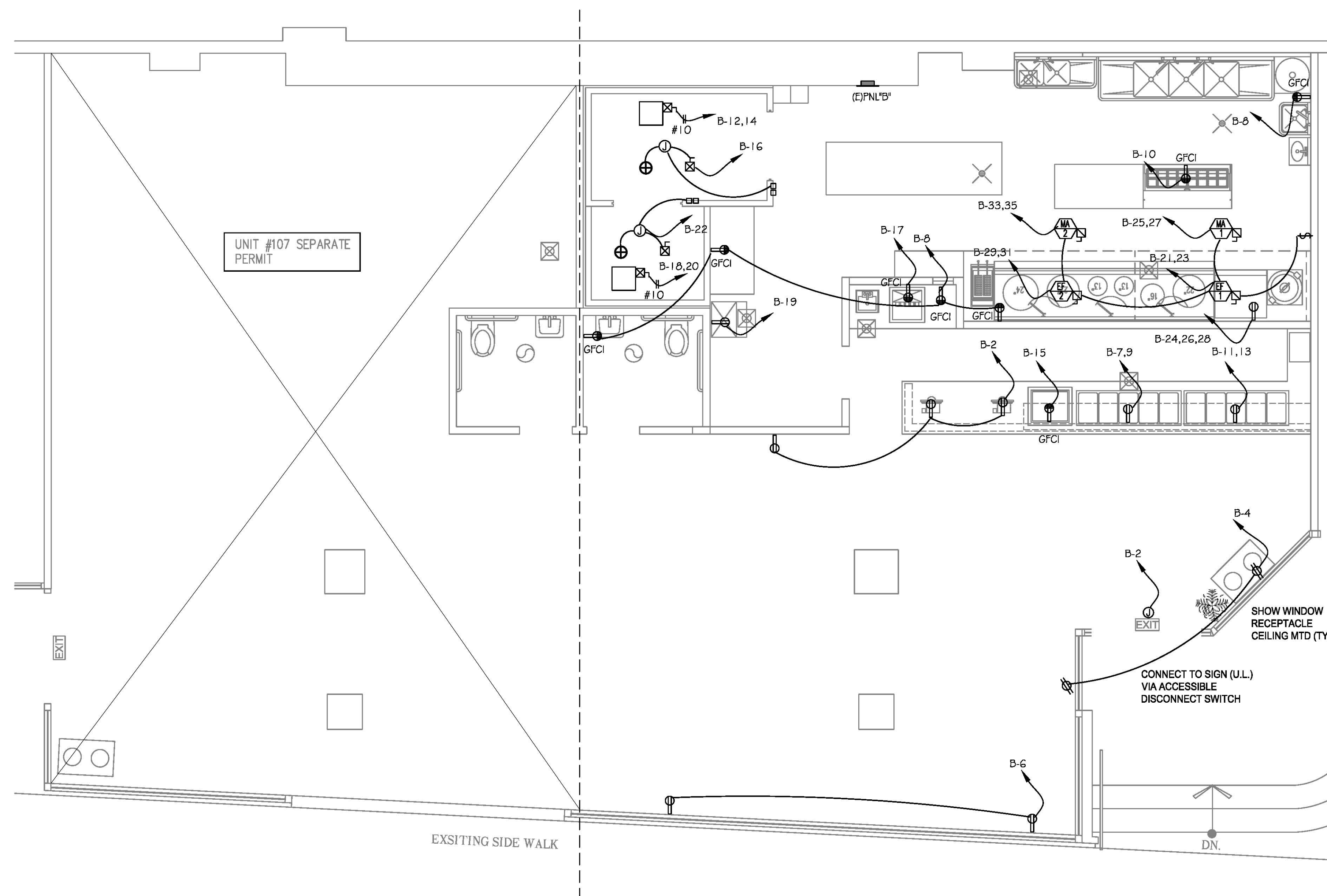
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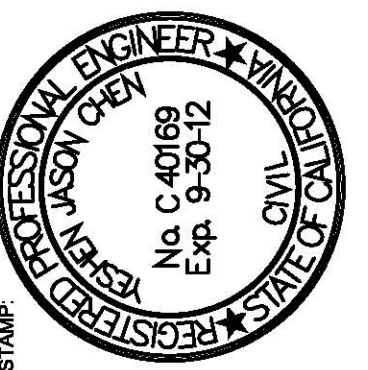
**POWER PLAN**

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Drawn By:	JIMMY ZHANG
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Sheet title:	POWER PLAN

Sheet No:



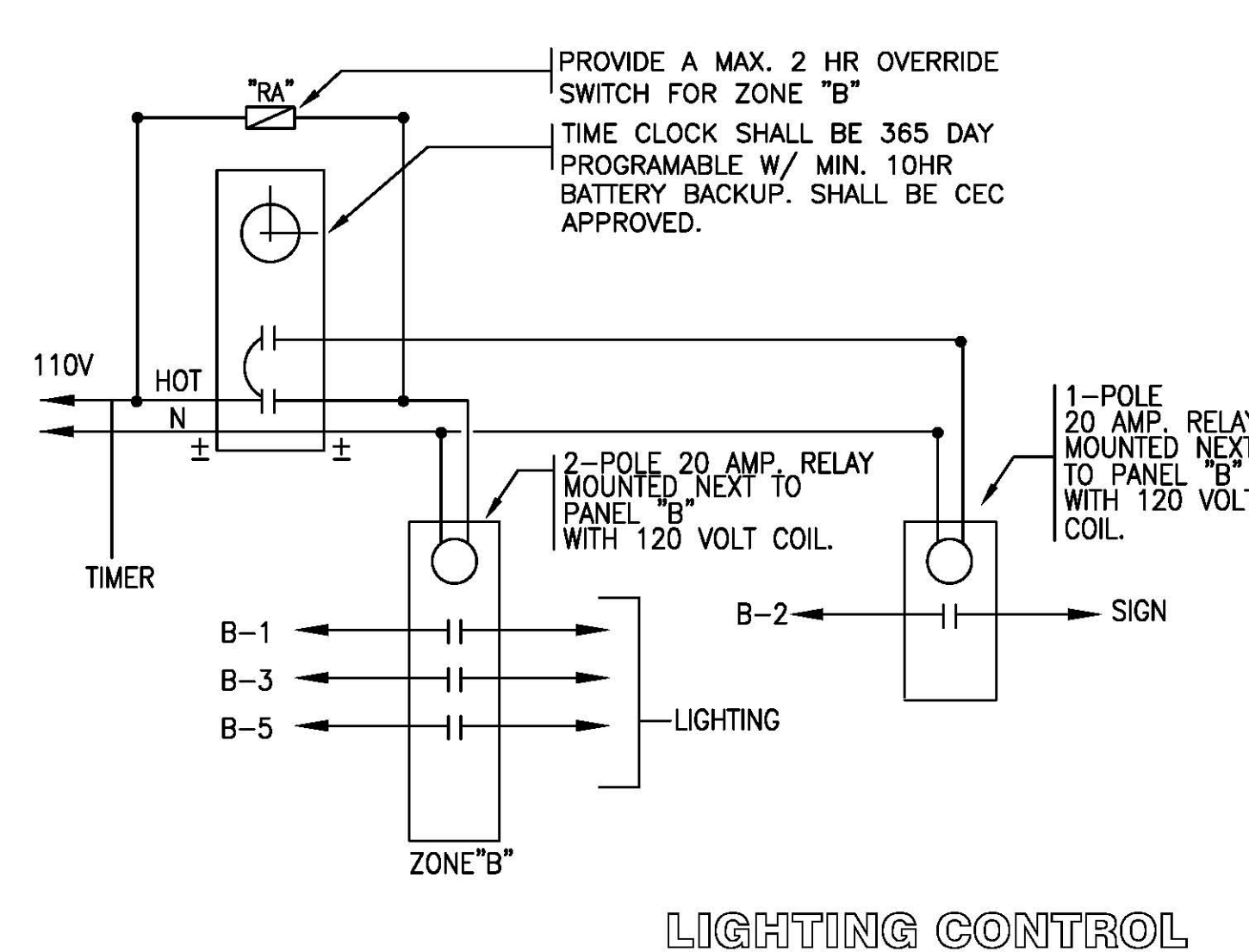
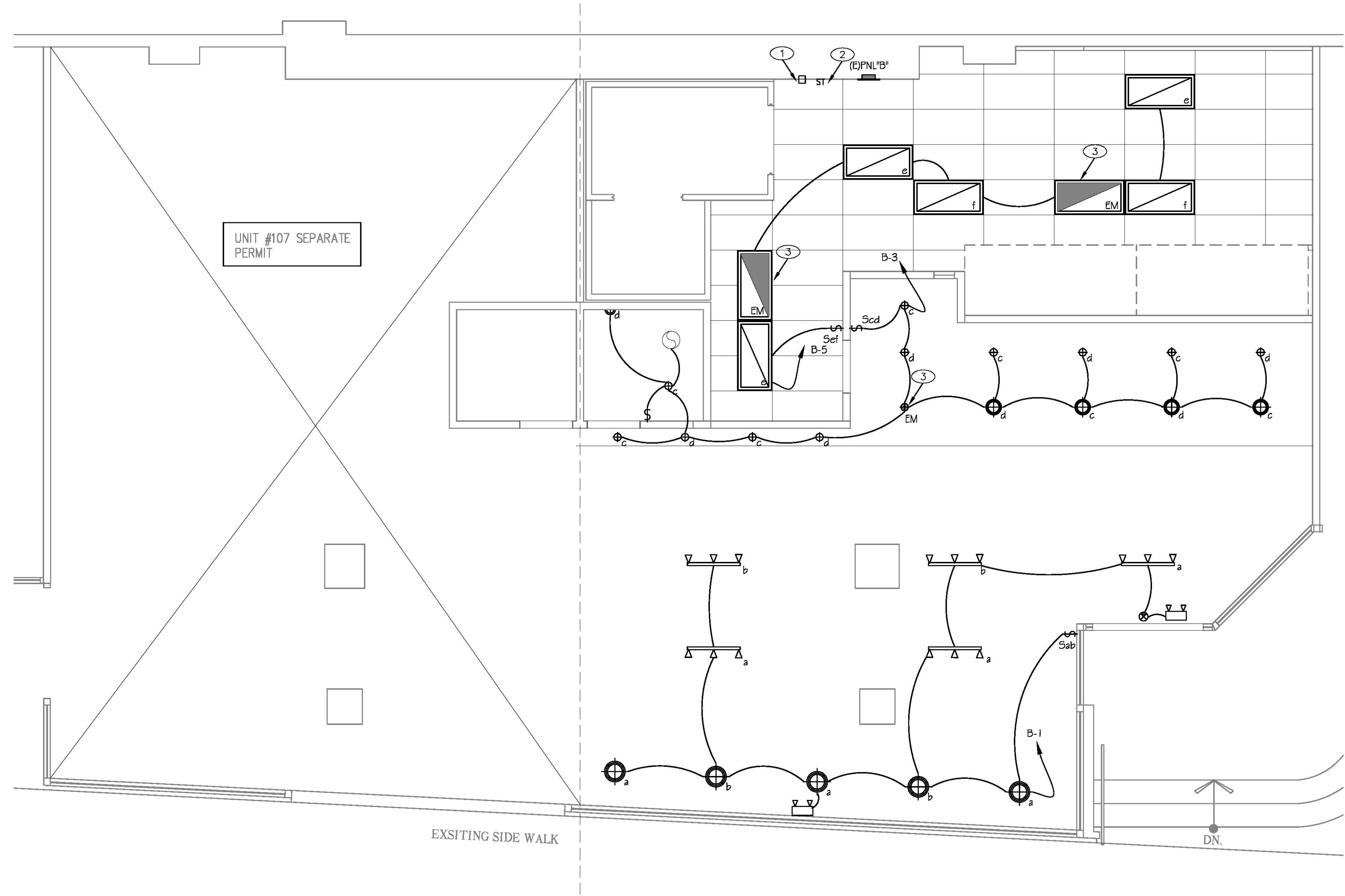


DATE	REVISION

**LIGHTING PLAN**

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Drawn By: JIMMY ZHANG  
Scale: 1/4"=1'-0"  
Sheet title: CEILING PLAN



**LIGHTING CONTROL**

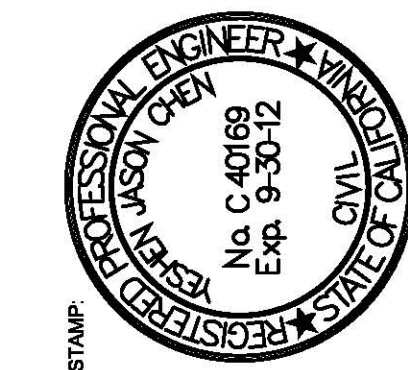
**KEY NOTES:**

- ① LIGHTING CONTACTOR AND TIME SWITCH. SEE LIGHTING SHUT-OFF CONTROL DIAGRAM IN THIS SHEET.
- ② 0~2 HOURS OVERRIDE TIME SWITCH.
- ③ VIA LIGHTING CONTACTOR. PROVIDE ADDITIONAL HOT LINE FOR EXIT SIGN AND EMERGENCY LIGHTING. 90 MIN. BATTERY BACKUP.

TYPE	SYMBOL	MARK	LAMP			FIXTURE VA	VOLT	MOUNTING	MANUFACTURE & MODEL
			TYPE	NO.	WATT				
A	☐	ZX4' RECESS FLU	F32	3	29	87	120	CEILING	LITHONIA: 2SP8 3 32 A12
B	⊕	RECESS DOWN FLUORESCENT	9" UNIVERSAL HOUSING	1	26	26	120	CEILING	LITHONIA: AF 1280TT 6AR
C	⊕	PENDANT LTG	A-19	1	50	50	120	CEILING	*HUBBARDTON FORGE* MODEL: 10-1102-06-165 TYPE A BULBS(1) 29W MAX
D	▽▽▽	SPOT LIGHT	PAR 40	3	35	105	120	CEILING	WITH GLASS DIFFUSER
E	▲	WALL MOUNT LTG	280TT	1	26	26	120	WALL	LITHONIA: AF 1280TT 6AR
F	⊗	EXIT SIGN	F5 TT	2	7	14	120	CEILING	*LITHONIA* #F2ES-GEL W/90 MIN. BATTERY BACK UP
G	▽▽	EMERGENCY LTG	FLUORESCENT	2	1	27	120	WALL	BACHELLI: TEMPESTA TH TA 27 SE VOLT AT

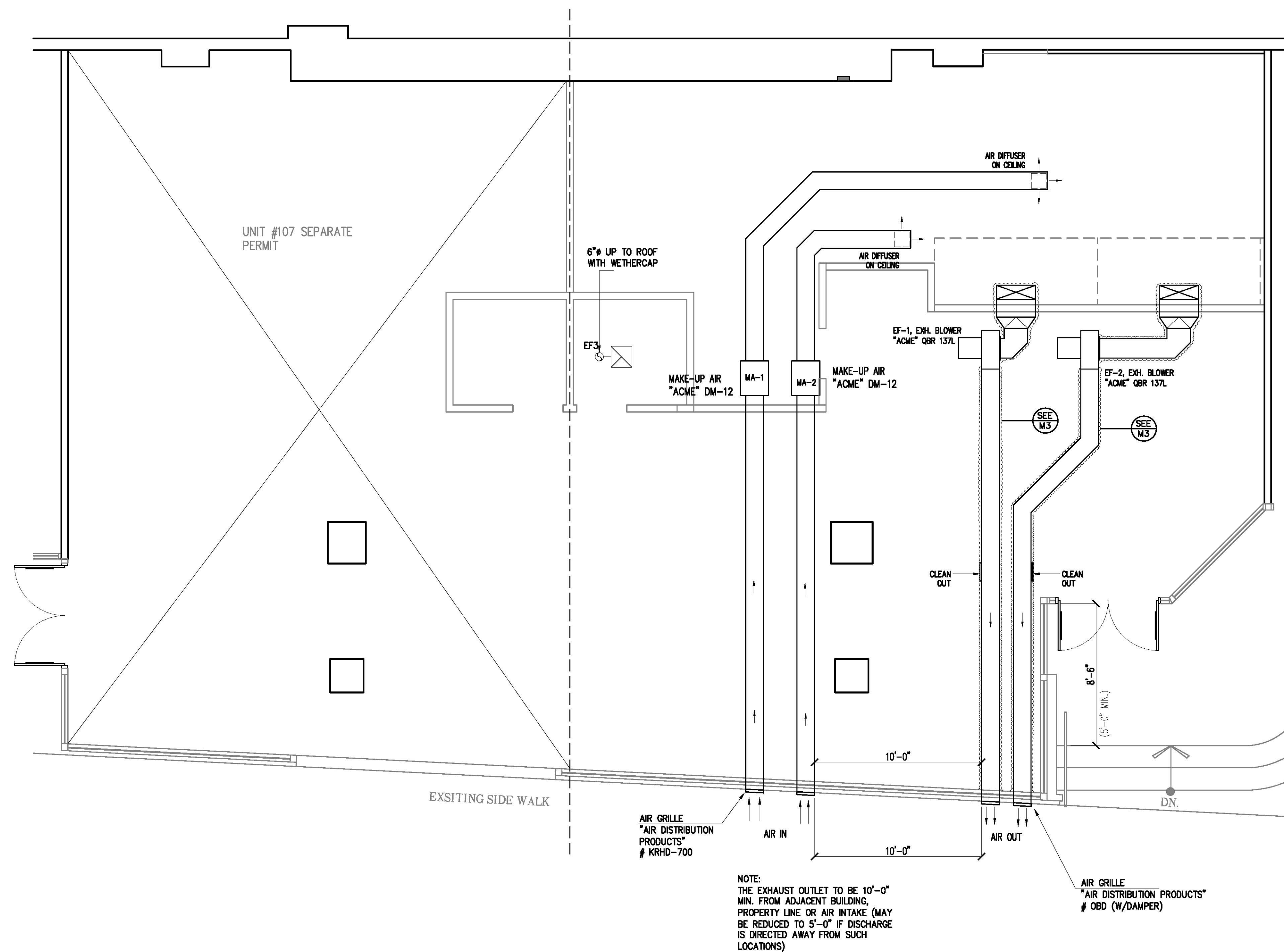






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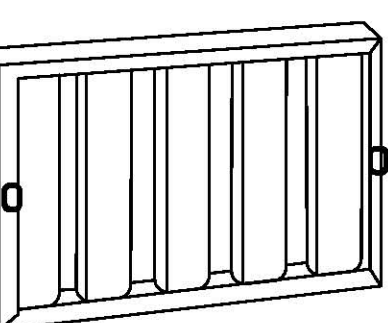
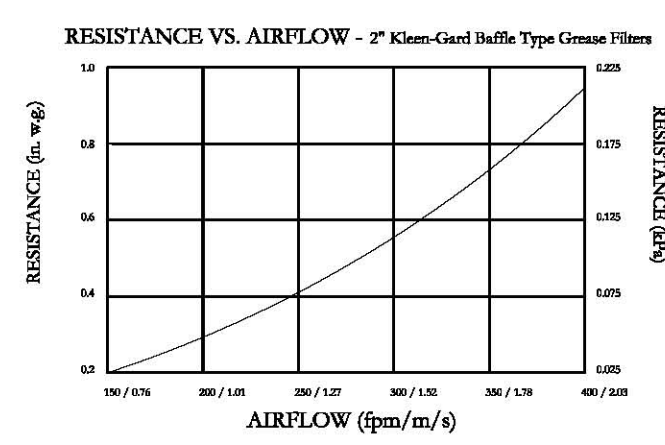

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NOTE:  
THE EXHAUST OUTLET TO BE 10'-0" MIN. FROM ADJACENT BUILDING, PROPERTY LINE OR AIR INTAKE (MAY BE REDUCED TO 5'-0" IF DISCHARGE IS DIRECTED AWAY FROM SUCH LOCATIONS)

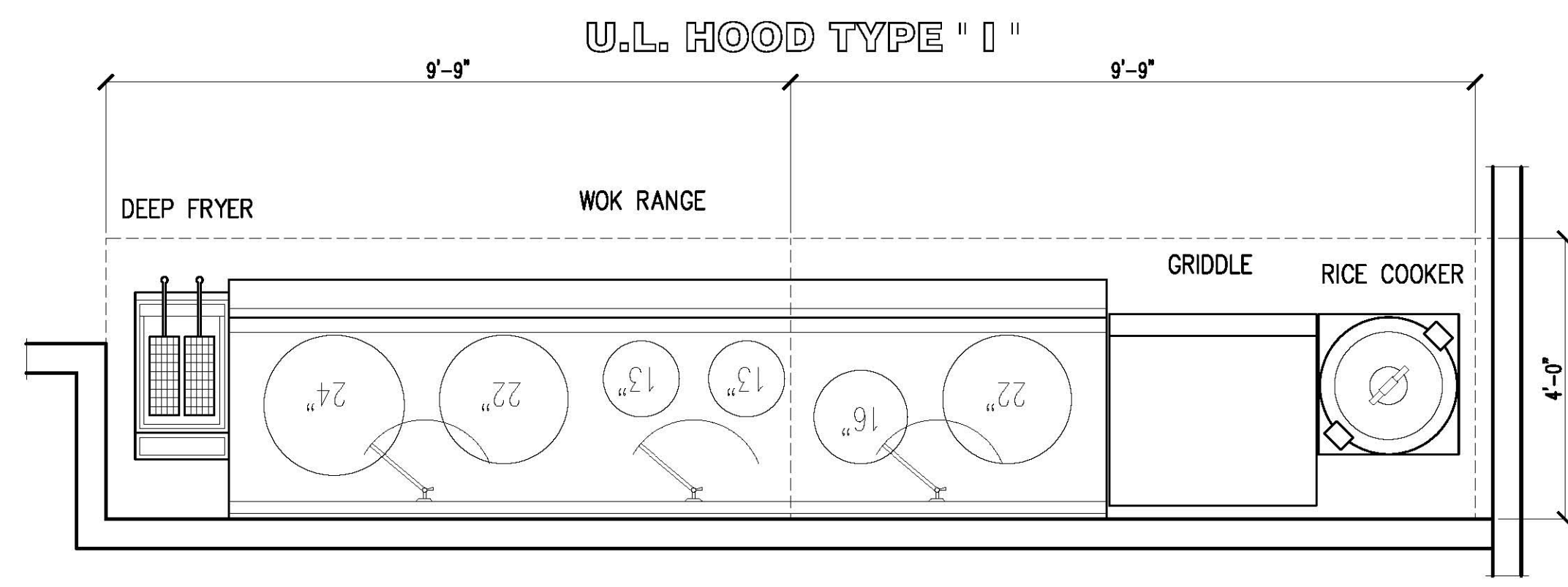
EXHAUST FLOOR PLAN (SCALE 1/4" = 1'-0")

1/4"=1'-0" 01



KLEEN-GARD BAFFLE TYPE FILTERS ARE UL CLASSIFIED GREASE EXTRACTING FILTERS.  
MEA # 168-78-M ALUMINUM  
MEA # 247-96-E STAINLESS STEEL

- 1) FIRE DEPT. APPROVAL TO BE REQUIRED A FIRE PROTECTION SYSTEM FOR GREASE HOODS AND DUCTS AS REQUIRED BY SECTION 513 OF THE MECHANICAL CODE AND AS REQUIRED BY THE FIRE CODE.
- 2) ALL HOODS REQUIRE A FIRE EXTINGUISHING SYSTEM AND CLEANABLE FILTERS APPROVED BY FIRE DEPT.
- 3) EXH. FAN AND MAKE-UP AIR UNITS TO BE ELECTRICALLY INTERLOCKED.
- 4) DUCT ENCLOSURE SHALL BE VENTED TO EXTERIOR THROUGH WEATHER PROTECTED OPENING.
- 5) AUTOMATIC EXTINGUISHING SYSTEM FOR DEEP FRYER. INSTALLATION SHALL BE SUBMITTED IN TRIPPLICATE FOR APPROVAL TO THE ENGINEERING UNIT FIRE DEPT.
- 6) PROVIDE POWER AND WATER WITH VACUUM BREAKER FOR EVAPORATIVE COOLER ON ROOF (MAKE-UP AIR) FIRE PROTECTIVE SYSTEM & MAKE-UP AIR WHERE REQUIRED BY OTHERS.
- 7) EXH. TERMINATION 10'-0" MIN. FROM ADJACENT BUILDING, ADJACENT PROPERTY LINE, AIR INTAKES OF 10'-0" ABOVE ADJOINING GRADE.
- 8) EXHAUST HOOD TO HAVE 18" ALL AROUND CLEARANCE FROM COMBUSTIBLES OR 3" MIN. FROM LIMITED COMBUSTIBLES.
- 9) CONTRACTOR TO PROVIDE PERMANENT ACCESS TO ROOF.
- 10) EXHAUST HOOD DUCT PENETRATION SHALL NOT AFFECT THE STRUCTURAL INTEGRITY OF THE ROOF.
- 11) EXHAUST HOOD MATERIAL MIN. 18 GAGE CARBON STEEL OR 20 GAGE STAINLESS STEEL.
- 12) CONTRACTOR SHALL VERIFY THE LOCATION AND CONDITIONS OF EQUIPMENT'S PLUMBING BEFORE CONSTRUCTION WORK.
- 13) ALL WORK MUST COMPLY WITH CMC.
- 14) PROVIDE DUCT CLEAN-OUT DOOR AT EVERY 12 FT. AND PROVIDE ALL WELDED ANGEL IRON DUCT SUPPORT AT EVERY 12 FT (MAX). IF THE BLDG. OVER ONE STORY SHOULD PROVIDE SOUND RATED PARTITION



**"CAPTIVE-AIRE" UL HOOD SPECIFICATION**

1. (2)9'-9" OF HOOD X 200 CFM /LIN. FT. = 1,950 CFM/EACH  
ACTUAL EXHAUST CFM = 2,925 CFM/EACH, TOTAL 5,850 CFM
2. (2)10" X 28" EXHAUST RISER = 280" SQ.IN. / 144 = 1.94 SQ.FT.  
TOTAL 5,850 CFM / 3.88 (2X 1.94SF.) = 1,508 FPM
3. EXH. DUCT USING FIREMASTER PROTRCTION SYSTEM, DUCT WRAP, TO MAIN SHAFT.
4. FREE AREA OF FILTER(S):  
(16"x16"=1.35, 16"x20"=1.73, 20"x20"=2.23) 10X1.73 + 2X1.35= 16.2 SQ. FT.  
TOTAL 5,850 CFM EXHAUST / 16.2 SQ. FT. (FILTER AREA) = 361 FPM
5. COOKING EQUIPMENT:  
RICE COOKER, GRIDDLE, WOK RANGE, DEEP FRYER

**ROOF EQUIPMENT SCHEDULE**

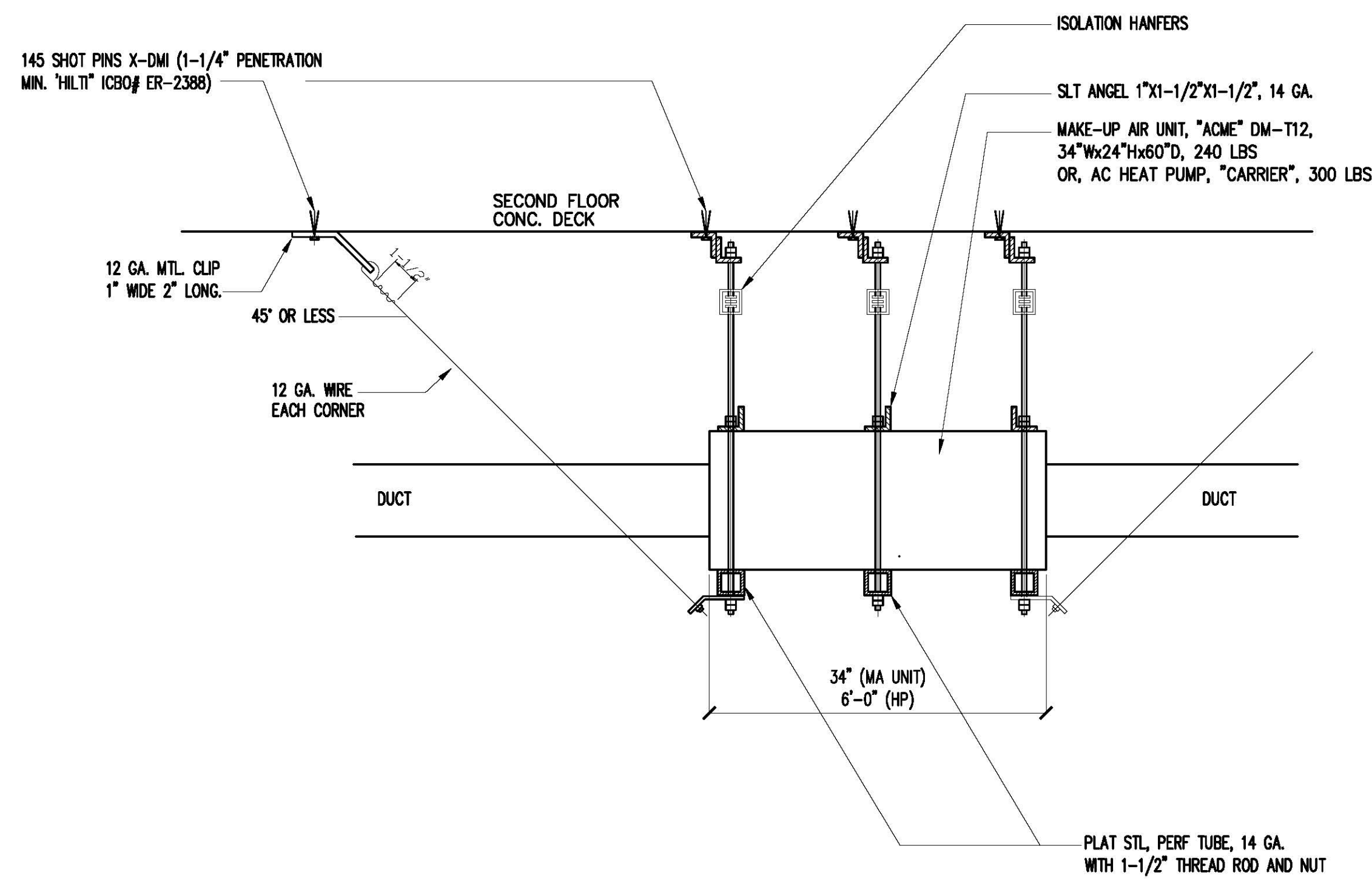
MA 1,2	(2) MAKE-UP AIR "ACME", MODEL: DM-12 DELIVERY 2,925 CFM/EA. @ 0.75 SP. 1 HP, TOTAL 5,850 CFM, FAN MOTOR ELEC. 115V-1φ-60HZ, UNIT APP. WEIGHT: 69 LBS/EA.
EF 1,2	(2) EXHAUST FAN, "ACME" SERIES BLOWER, MODEL QBR 137 L DELIVERY 2,950 CFM/EA. @ 1.0 SP., 2 HP., FAN MOTOR ELEC. 115V-1φ-60HZ, UNIT APP. WEIGHT: 200 LBS
EF 3	RESTROOM FAN, GREENHECK SP-B110 OR EQUAL. 100 CFM, 0.2"SP. 950 RPM ELECTRICAL: 115V/1φ/60, 80 WATTS WITH BACK DRAFT DAMPER & CONTROL BY LIGHT SWITCH OPERATING WT: 10 LBS.

**EXH. PLAN**

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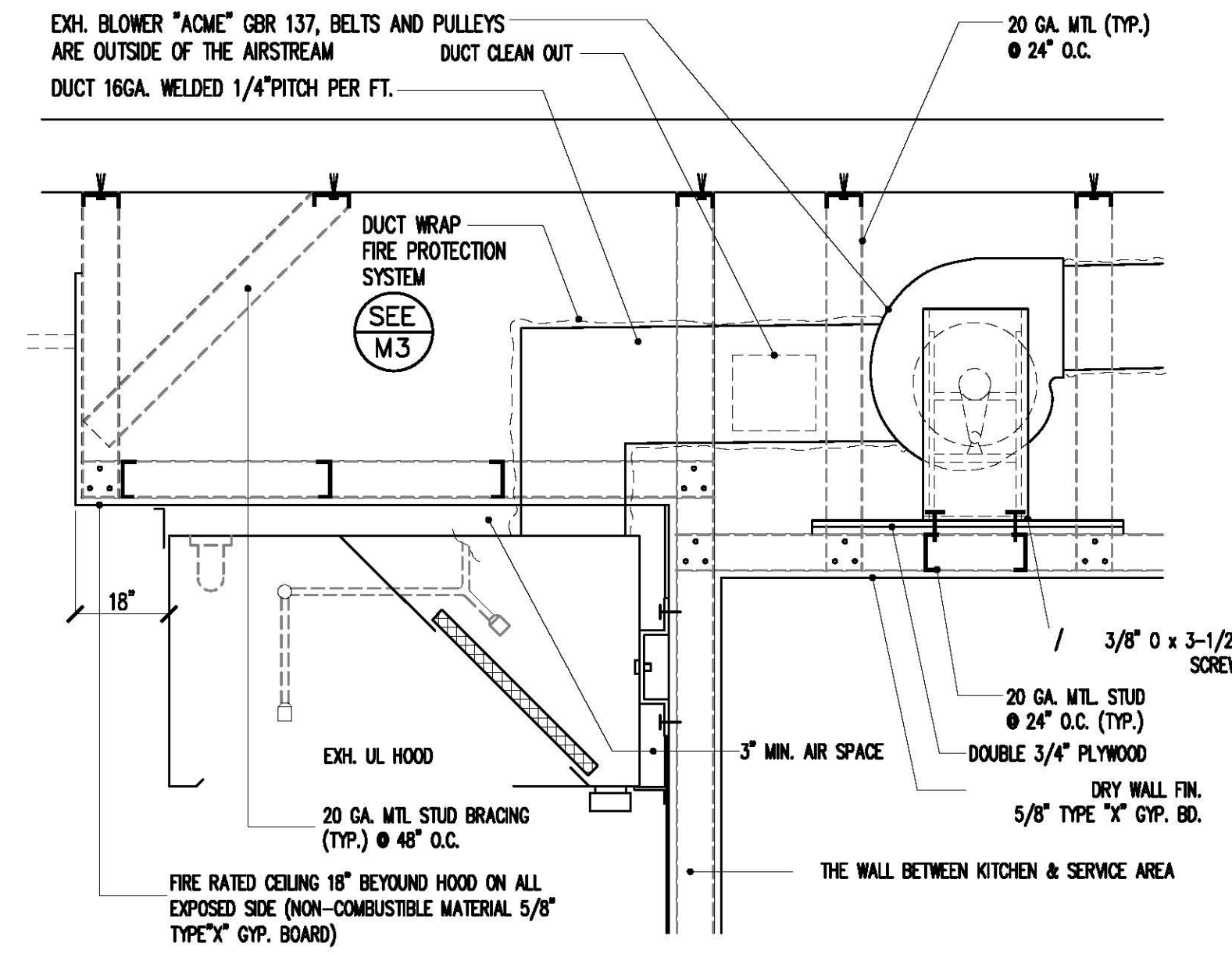
Date: 6/22/2012  
Drawn No: 2012#8018  
Drawn By: JIMMY ZHANG  
Scale: 1/4"=1'-0"  
Sheet title: EXH. PLAN

Sheet No:



TYP. DETAIL SUPPORT OF MA UNIT ABV CLG.

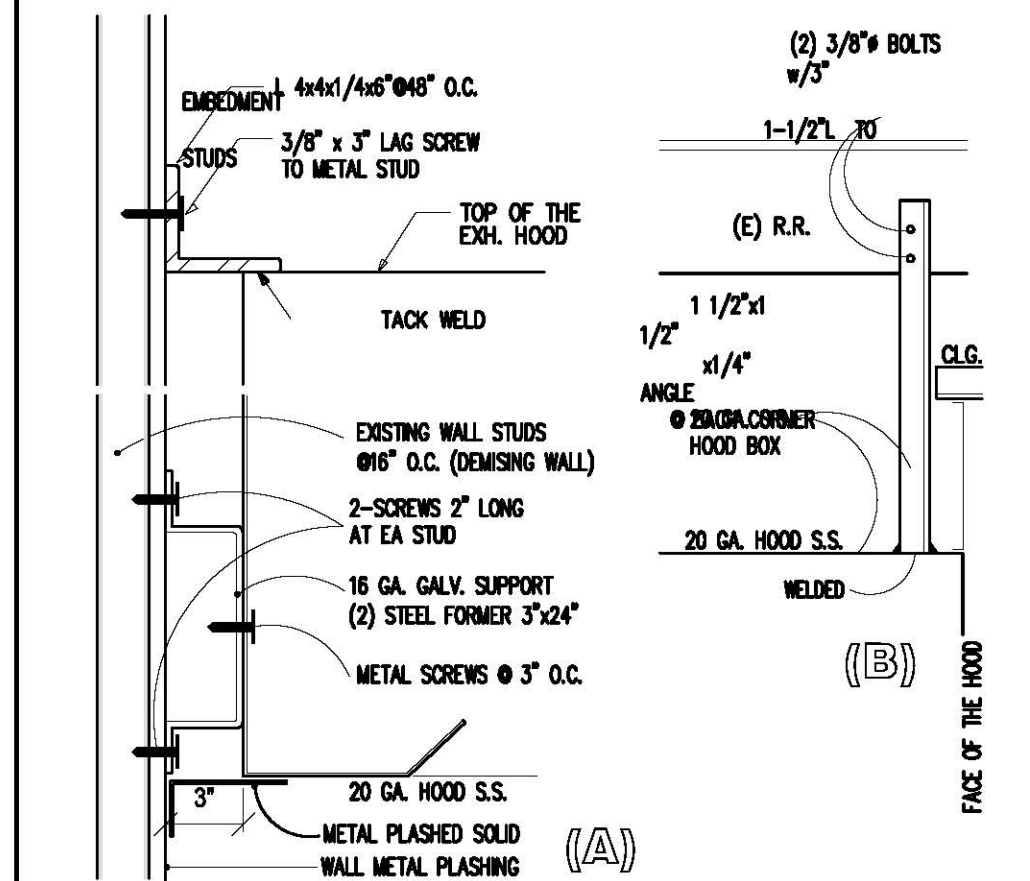
N.T.S.  
DRP 80005 05



EXH. BLOWER SUPPORT

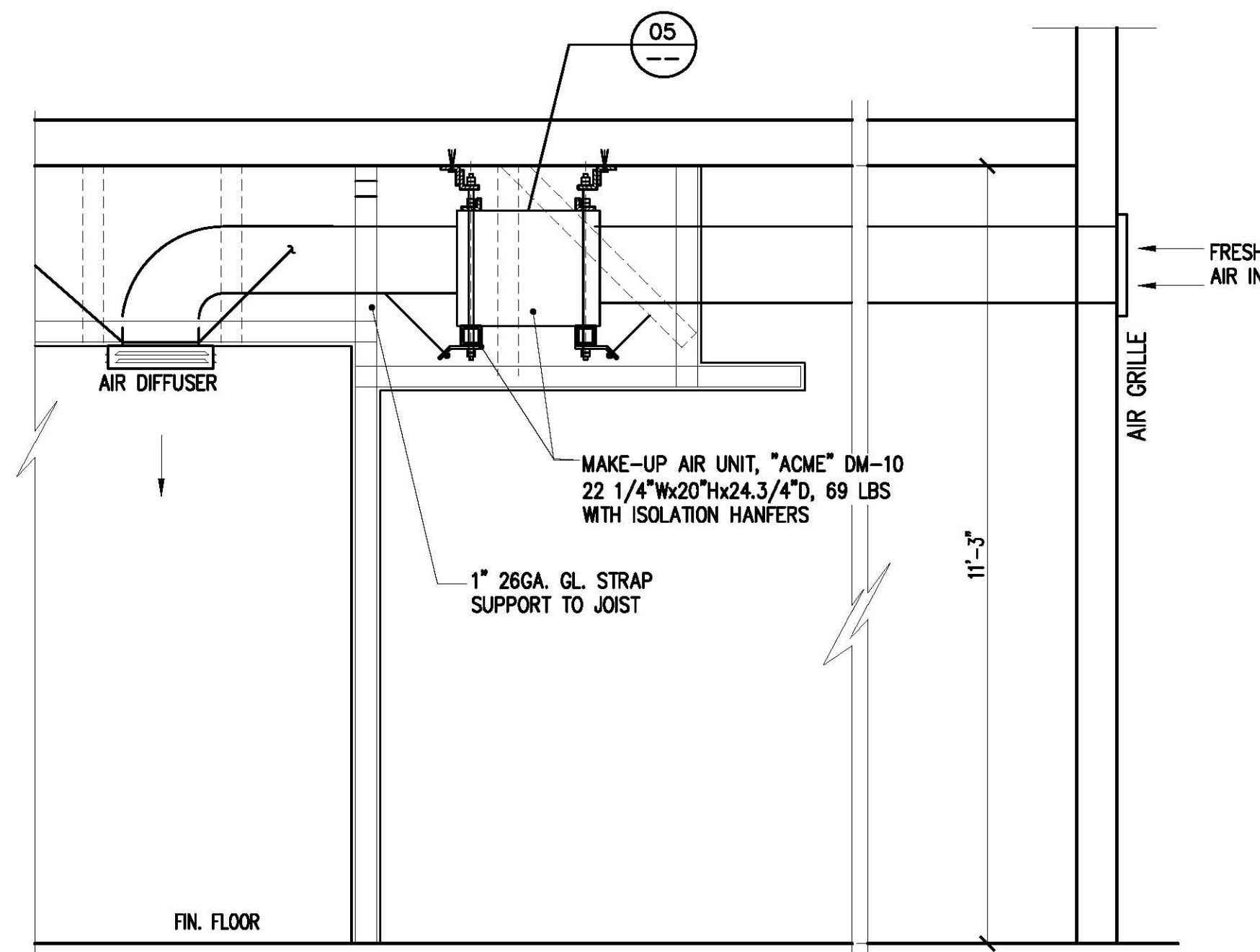
N.T.S.  
DRP 80005 04

1HR CLG ABOVE HOOD

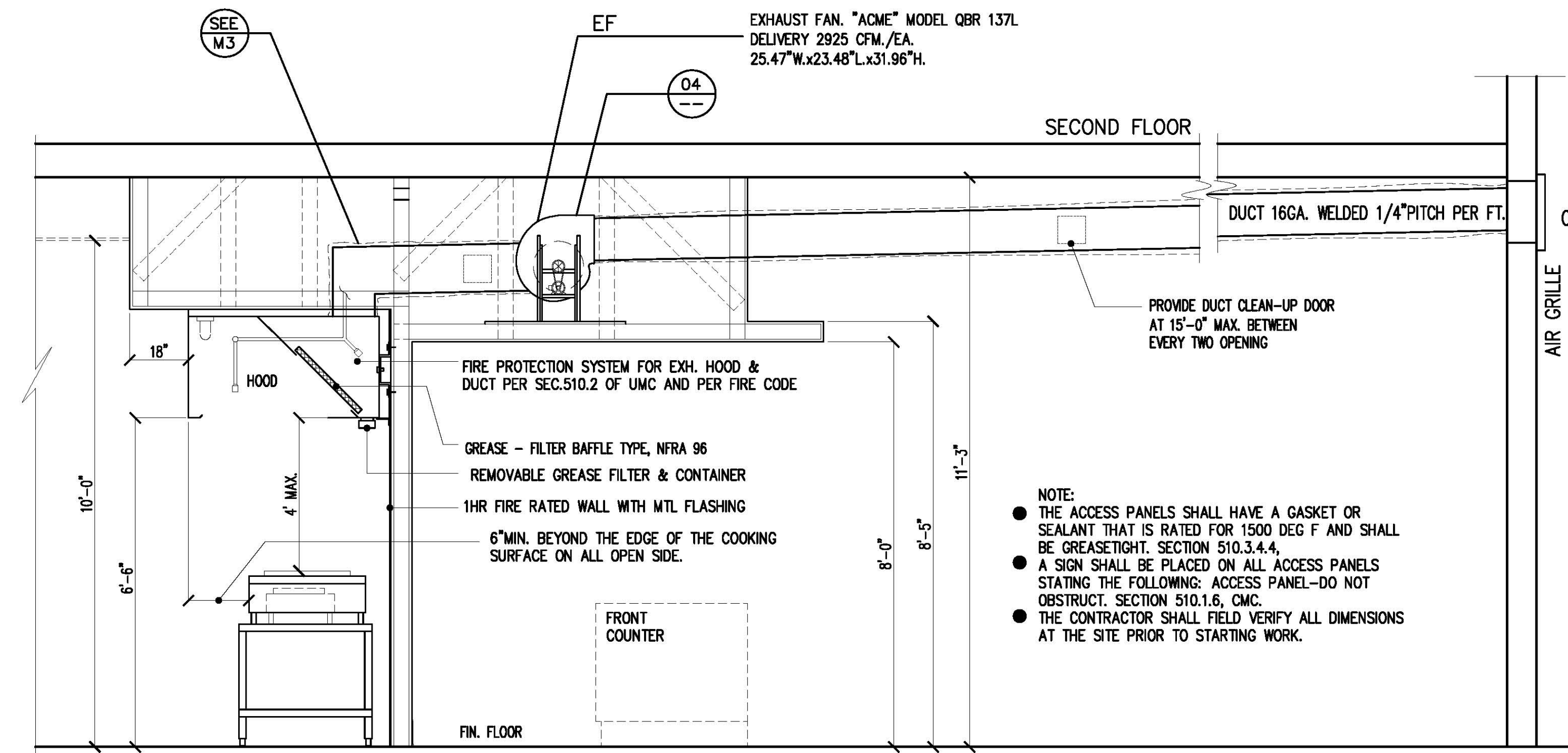


HOOD SUPPORT DETAILS

N.T.S.  
DRP 80005 02



MAKE-UP SECTION



EXHAUST SECTION

- NOTE:
- THE ACCESS PANELS SHALL HAVE A GASKET OR SEALANT THAT IS RATED FOR 1500 DEG F AND SHALL BE GREASETIGHT. SECTION 510.3.4.4.
  - A SIGN SHALL BE PLACED ON ALL ACCESS PANELS STATING THE FOLLOWING: ACCESS PANEL-DO NOT OBSTRUCT. SECTION 510.1.6. CMC.
  - THE CONTRACTOR SHALL FIELD VERIFY ALL DIMENSIONS AT THE SITE PRIOR TO STARTING WORK.



**HOOD INFORMATION**

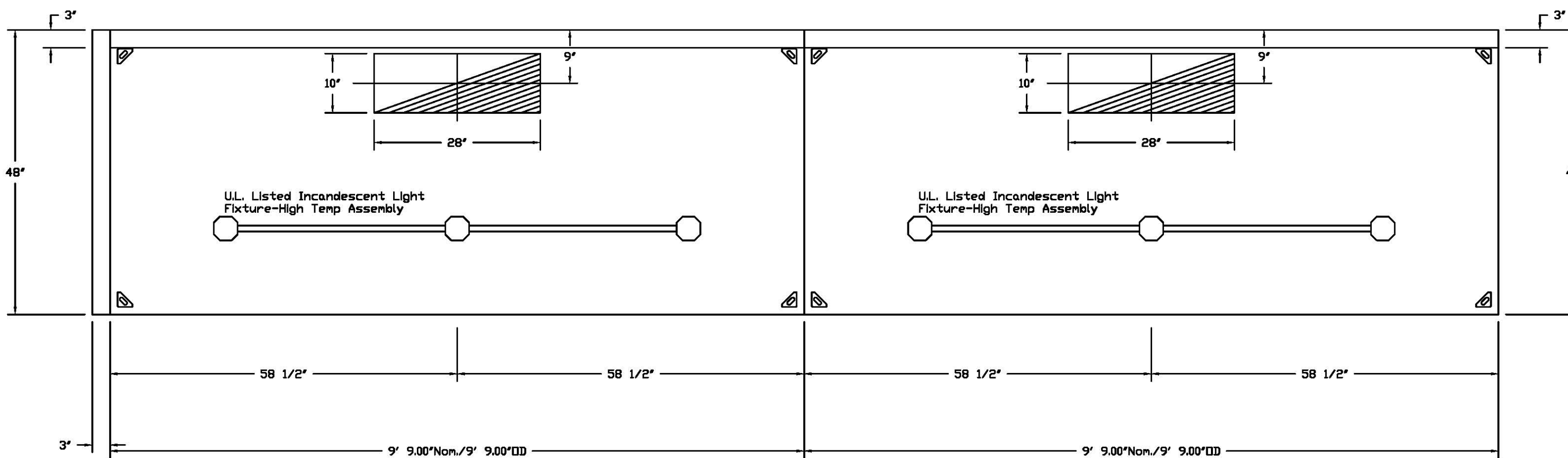
HOOD NO.	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM RISER(S)					SUPPLY PLENUM RISER(S)					HOOD CONSTRUCTION	HOOD CONFIG.		
				TOTAL EXH. CFM	WIDTH	LENG.	DIA.	CFM	S.P.	TOTAL SUP. CFM	WIDTH	LENG.	DIA.		CFM	S.P.	END TO END
1	4824 ND-2	9' 9.00"	600 Deg	2925	10'	28"		2925	-0.637'	0					430 SS Where Exposed	LEFT	ALONE
2	4824 ND-2	9' 9.00"	600 Deg	2925	10'	28"		2925	-0.637'	0					430 SS Where Exposed	RIGHT	ALONE

**HOOD INFORMATION**

HOOD NO.	FILTER(S)			LIGHT(S)			WIRE GUARD	LOCATION	UTILITY CABINET(S)			FIRE SYSTEM	HOOD HANGING WGT
	TYPE	QTY.	HEIGHT	LENGTH	QTY.	TYPE			FIRE SYSTEM	SIZE	ELECTRICAL		
1	SS Baffle with Handles	1	16"	16"	3	Incandescent Light Fixt	ND					ND	364 LBS
		5	16"	20"									
2	SS Baffle with Handles	1	16"	16"	3	Incandescent Light Fixt	ND					ND	361 LBS
		5	16"	20"									

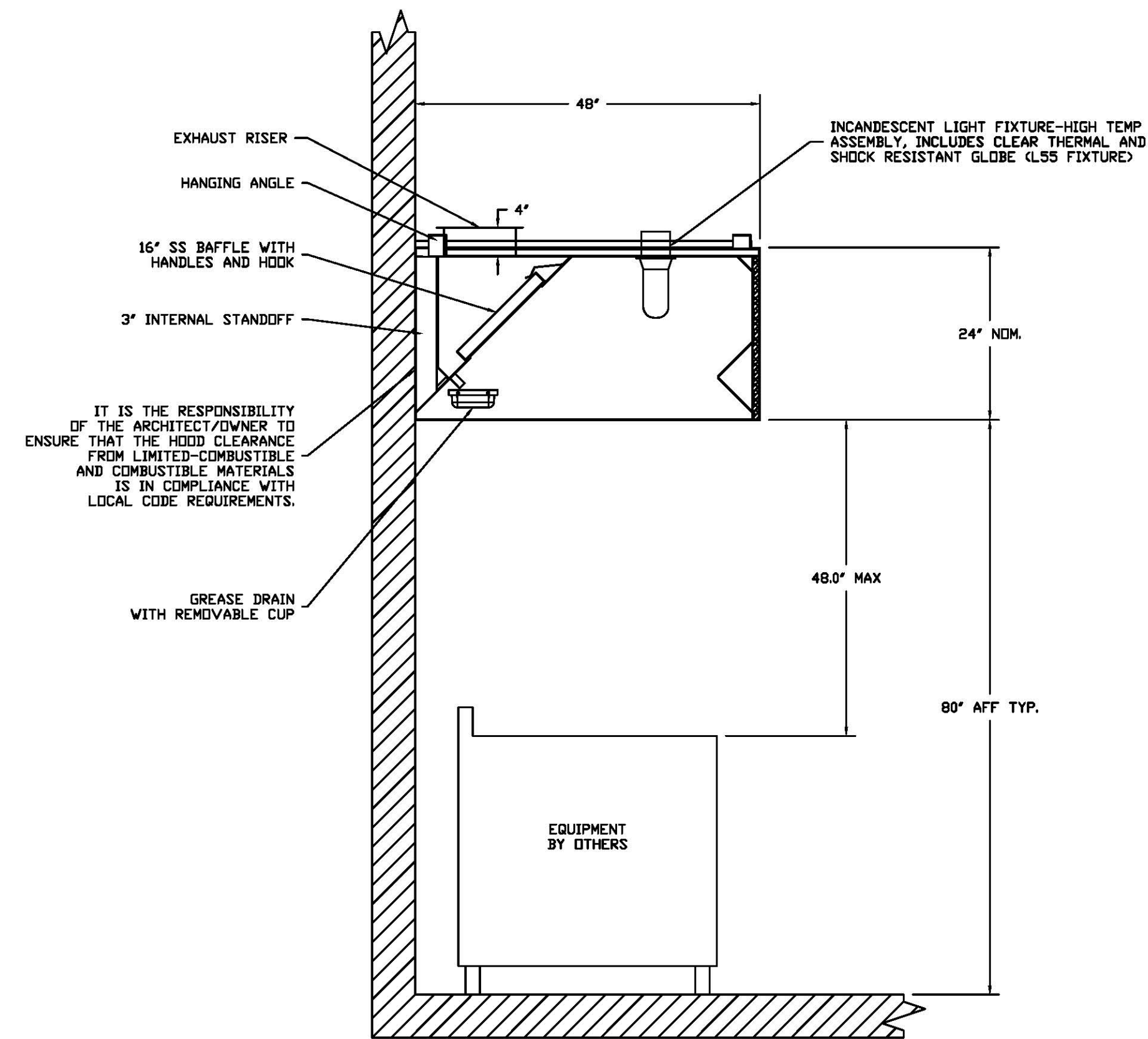
**HOOD OPTIONS**

HOOD NO.	OPTION
1	LEFT END STANDOFF 3' Wide



PLAN VIEW - Hood #1  
9' 9.00" LONG 4824ND-2

PLAN VIEW - Hood #2  
9' 9.00" LONG 4824ND-2



SECTION VIEW - MODEL 4824ND-2

**REVISIONS**

NO.	DESCRIPTION	DATE

**DESIGN BY:** RESTAURANT PLUS, INC.  
119 S. ATLANTIC BLVD, SUITE 228  
MONTEREY PARK, CA 91754  
TEL: (626) 298-8826  
FAX: (626) 298-8828  
E-mail: jimmy@restaplus.com

**CONSULTANT BY:**

**STAMP:**

**PROFESSIONAL ENGINEER - MECHANICAL**  
JIMMY ZHANG  
No. C. 40169  
Exp. 9-30-12

**DATE:** 6/15/2012

**REVISION:**

**MASTER DRAWING**

**SHEET NO.**  
1

Unit A - Los Angeles CA  
LOS ANGELES, CA

**CHINESE RESTAURANT**  
(TENANT IMPROVEMENT)  
701 W. CESAR E CHAVEZ #108  
LOS ANGELES, CA, 90012

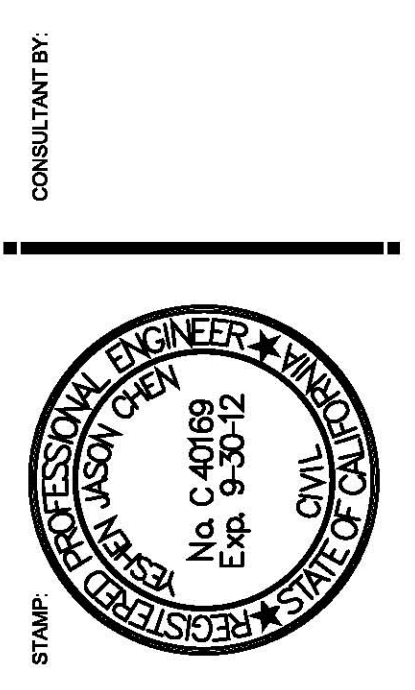
**UL HOOD**

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Date: 6/22/2012  
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Drawn By: JIMMY ZHANG  
Scale: N.T.S.  
Sheet title: EXH. PLAN

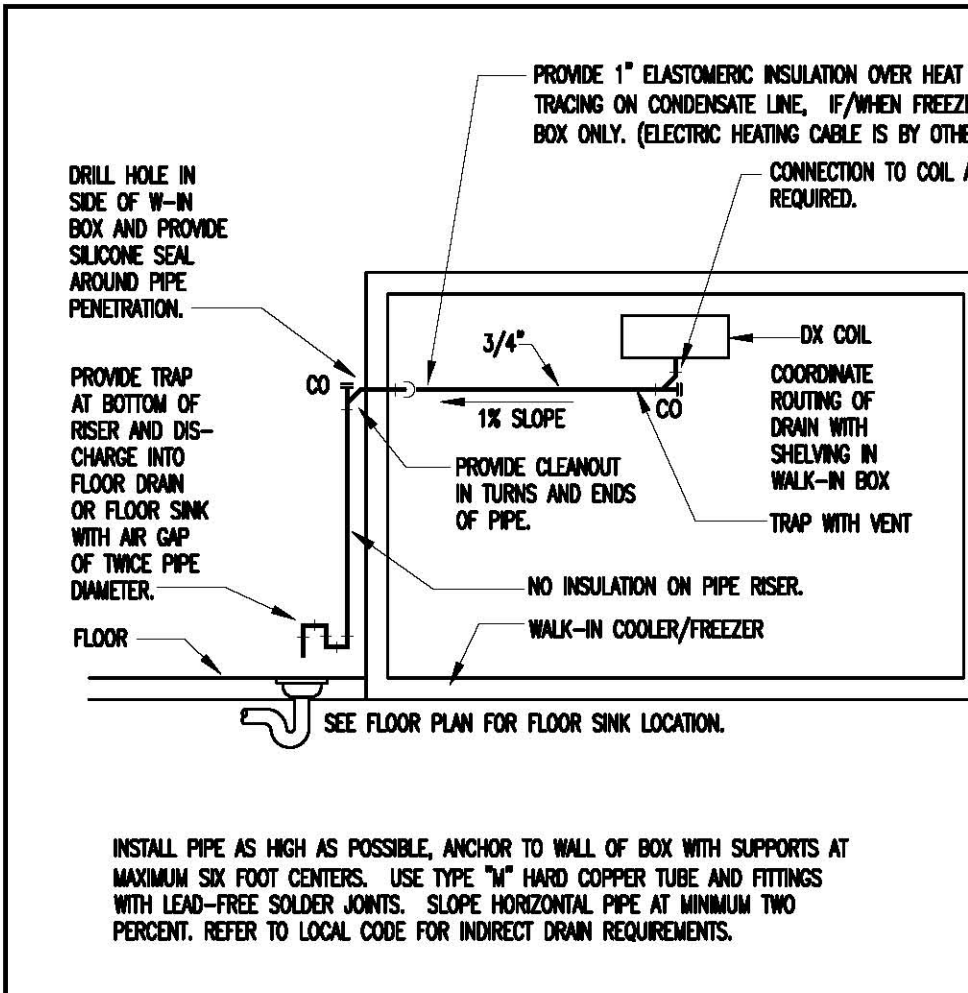


DESIGN BY:  
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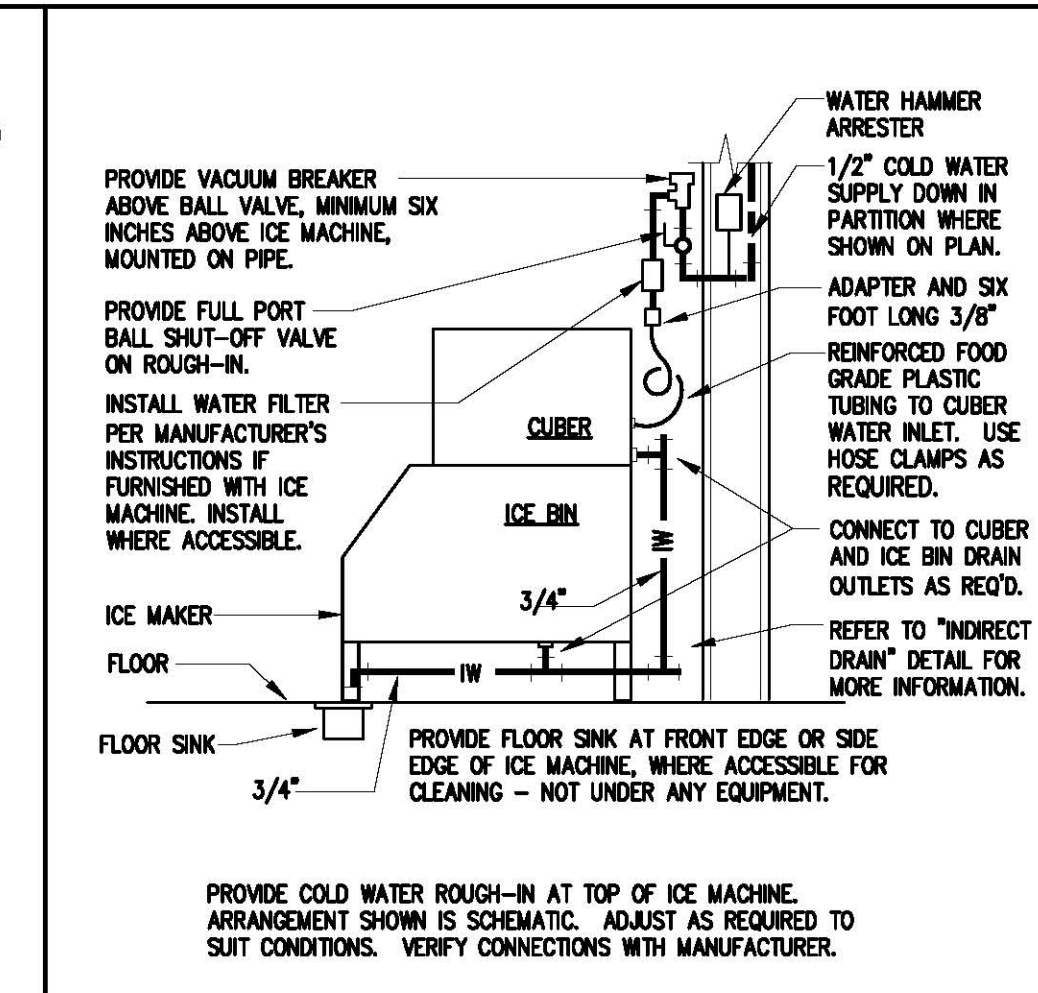


DATE: 6/15/2012

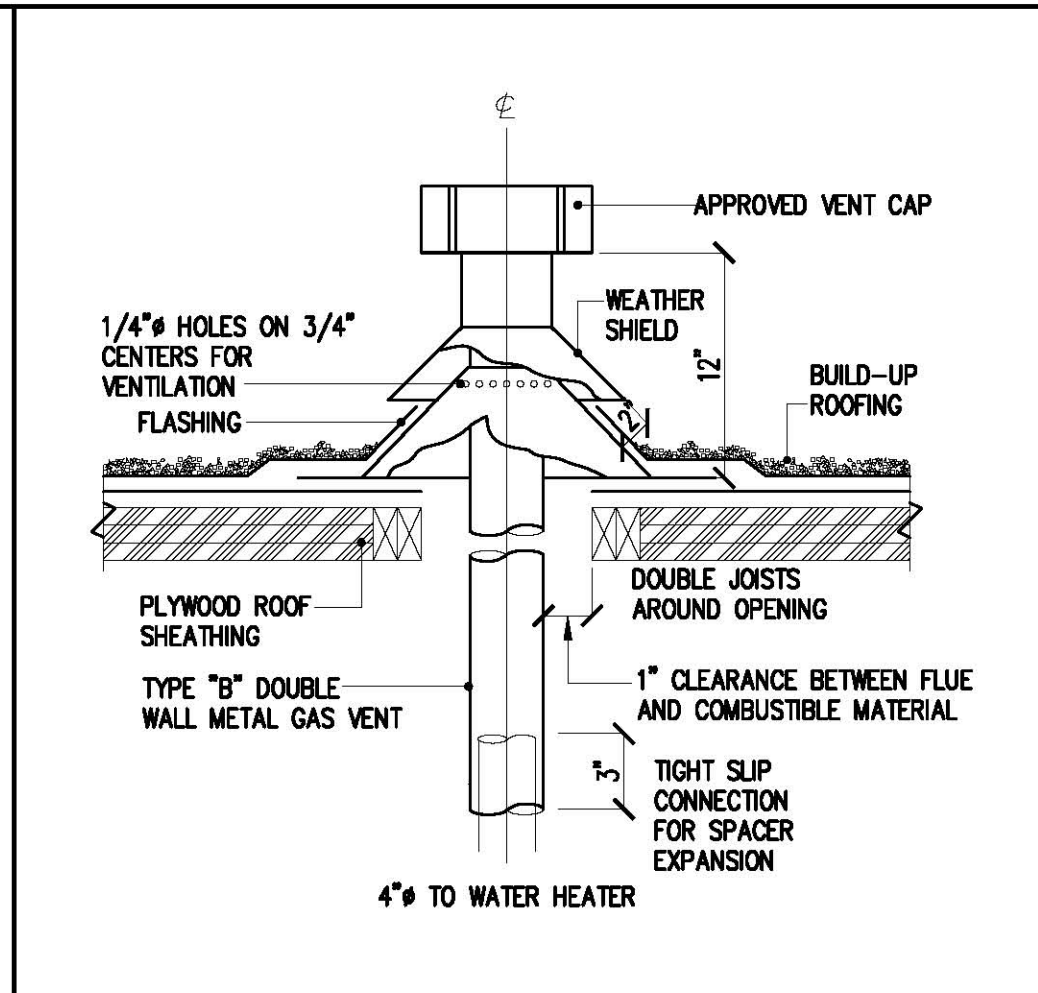
REVISION:



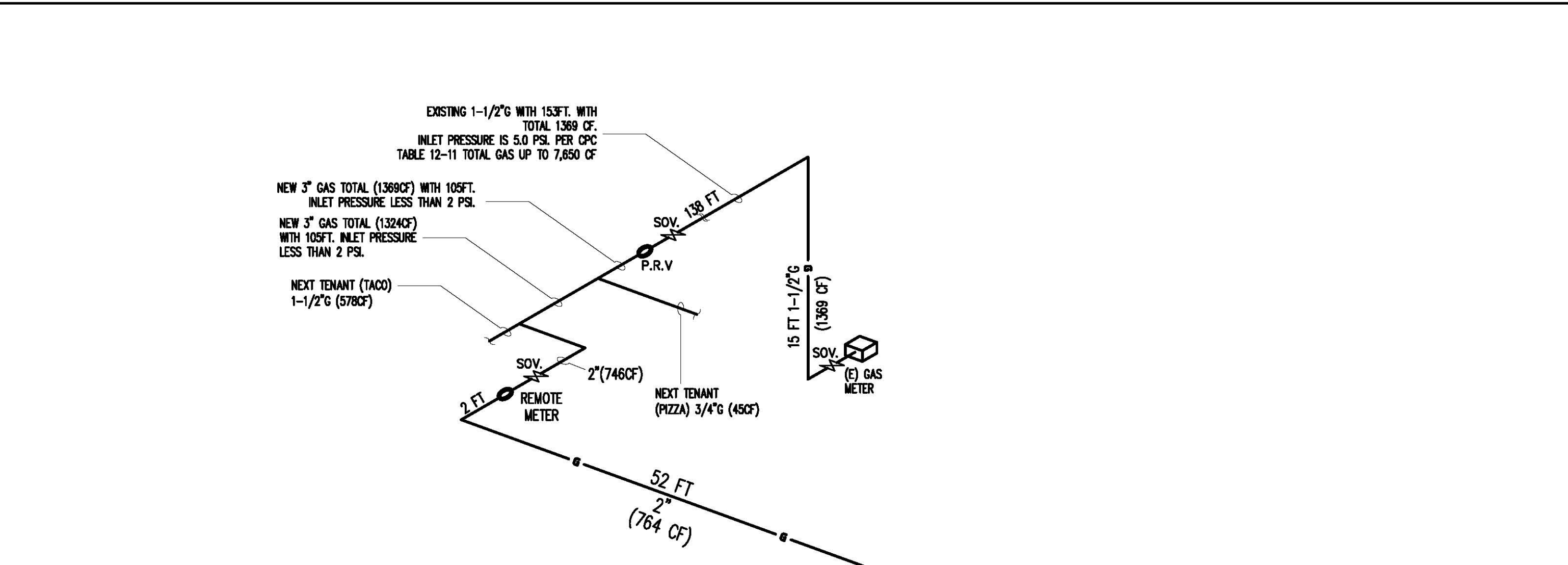
WALK-IN BOX CONDENS. N.T.S. 18 DRP P017



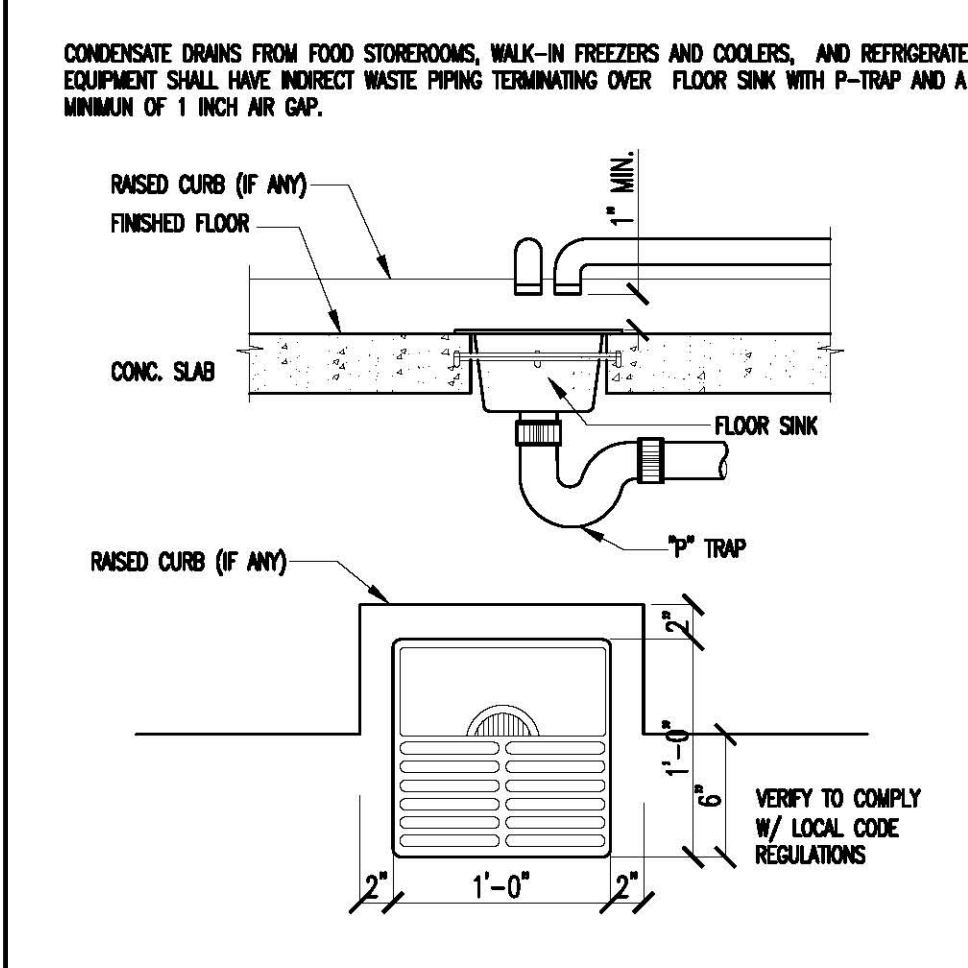
ICE MACH. CONNECTIONS N.T.S. 15 DRP P018



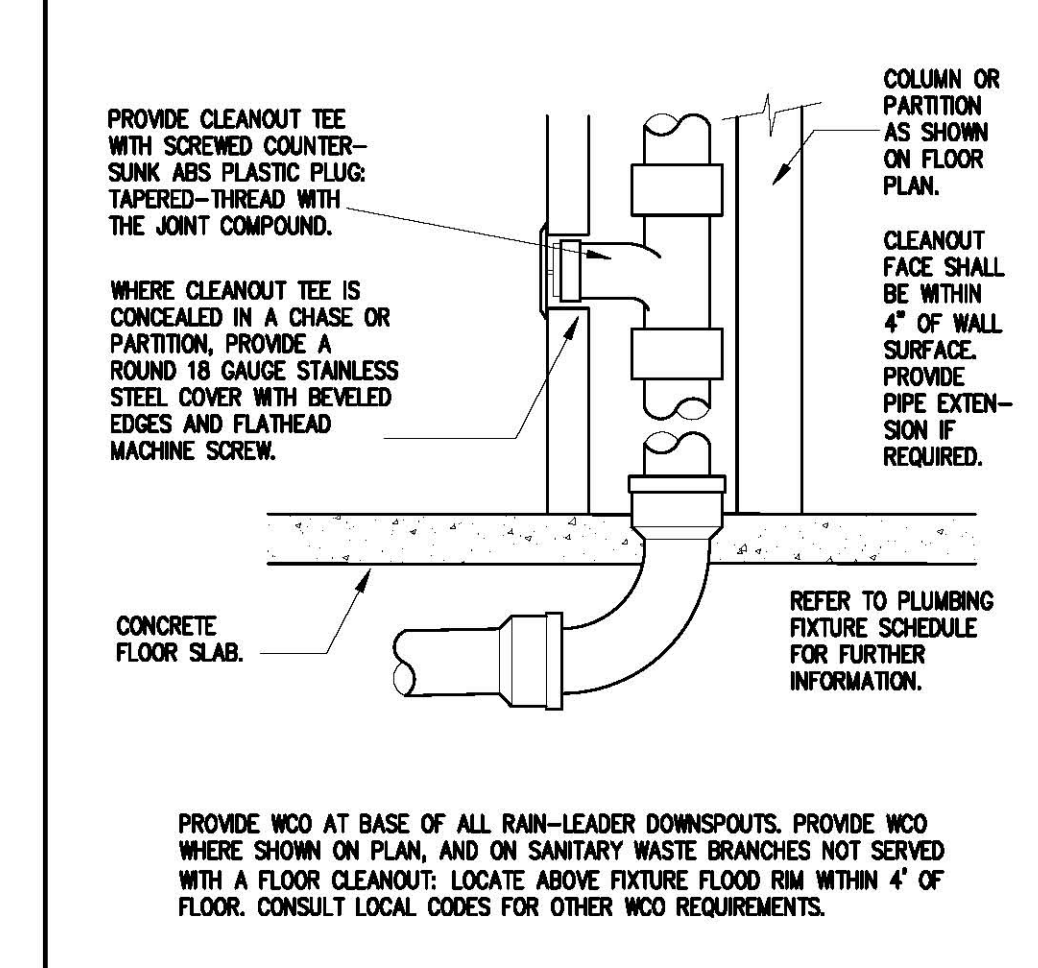
FLUE VENT THRU ROOF N.T.S. 11 DRP P015



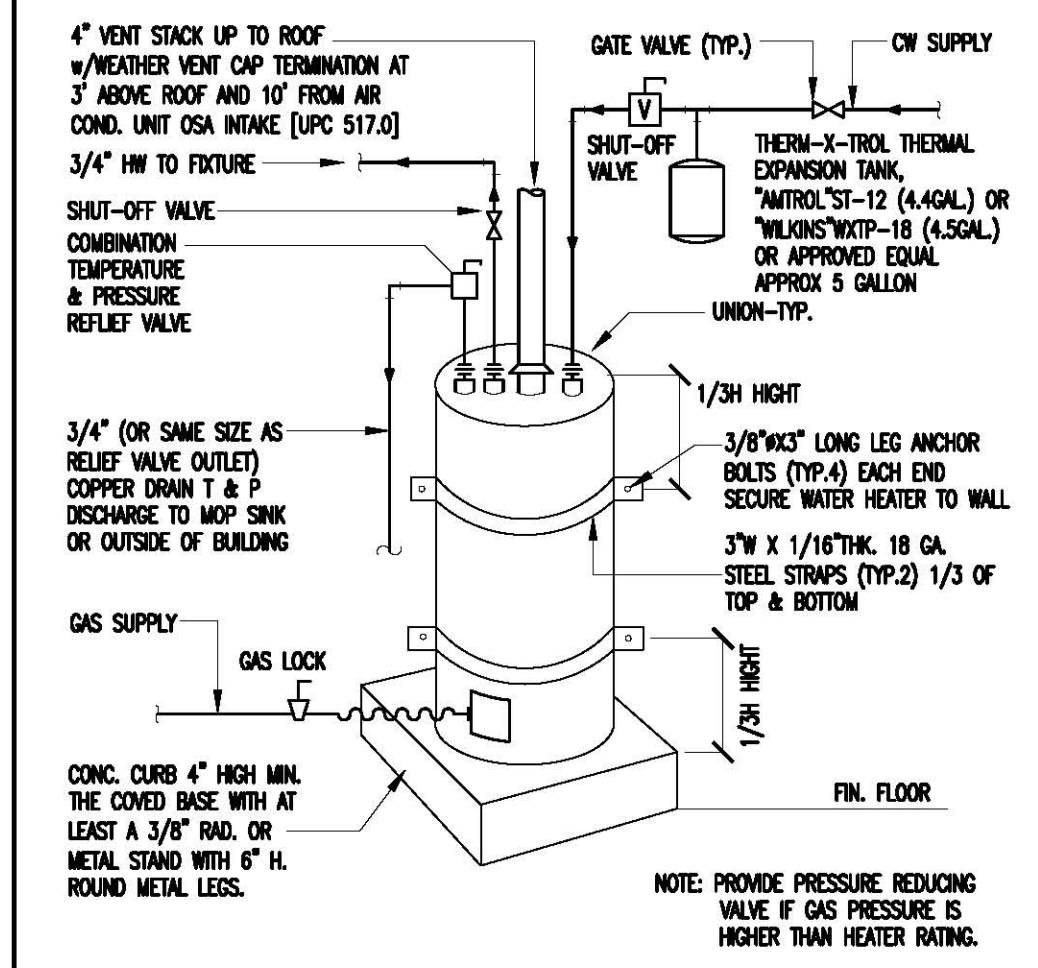
GAS LINE RISER DIAGRAM N.T.S. 03



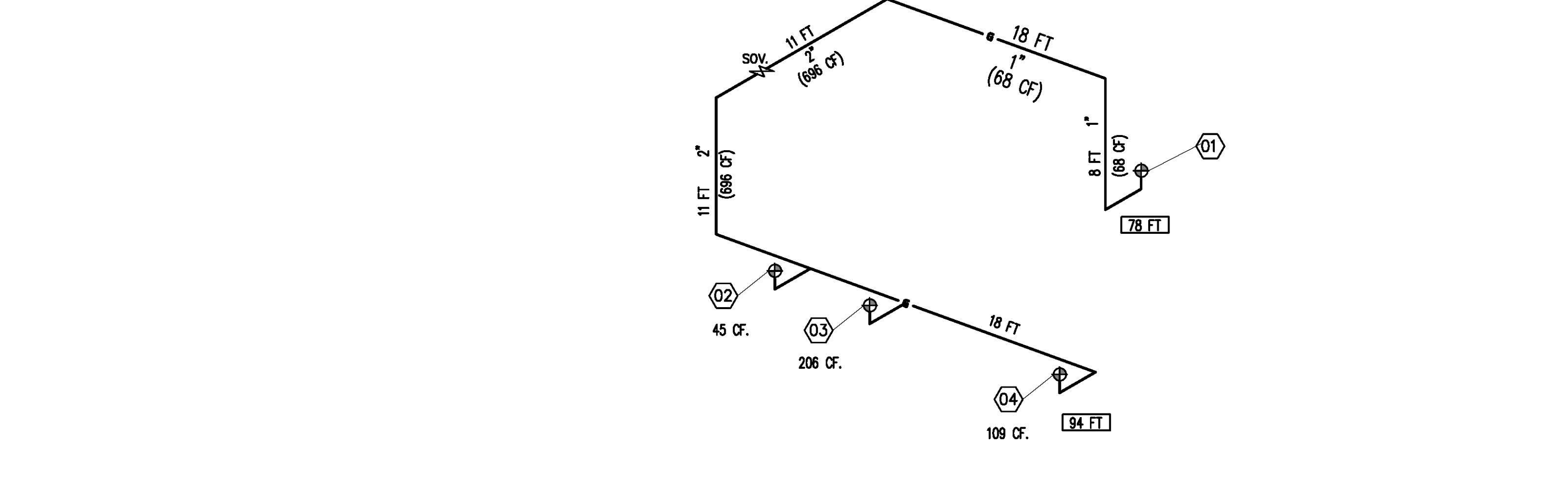
TYPICAL FLOOR SINK N.T.S. 17 DRP P016



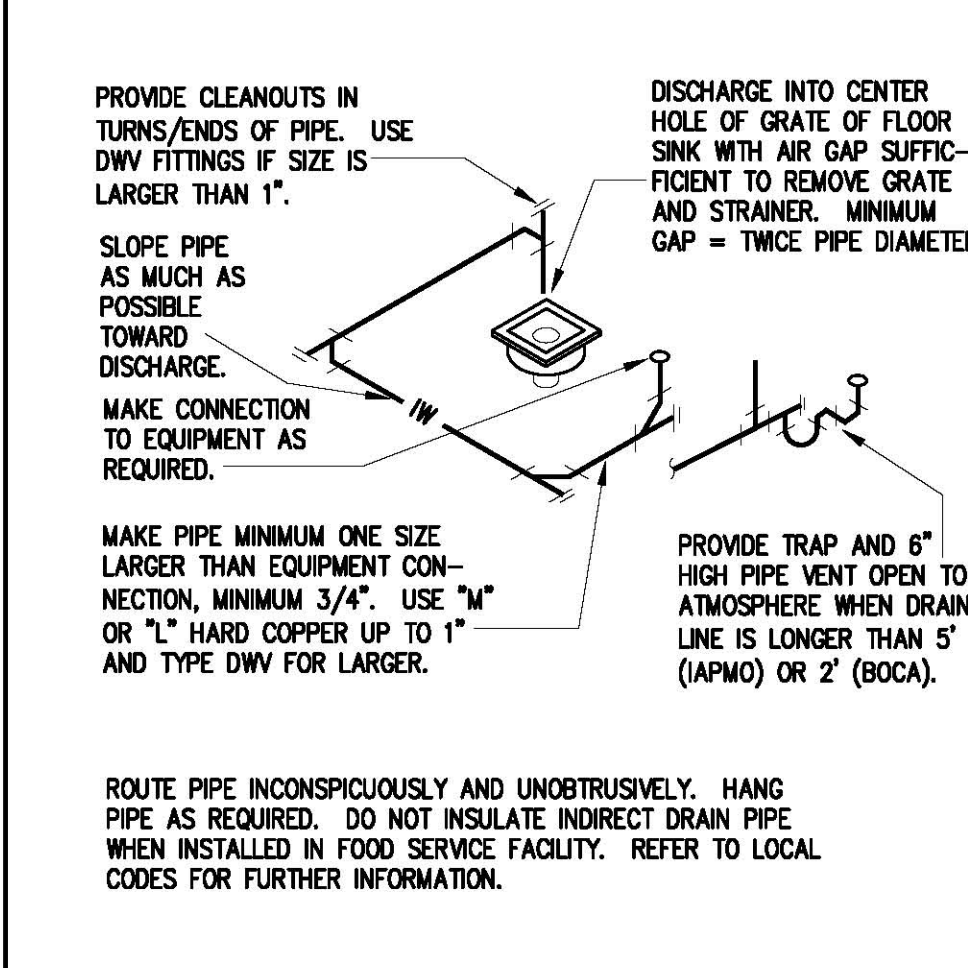
WALL CLEAN OUT N.T.S. 14 DRP P013



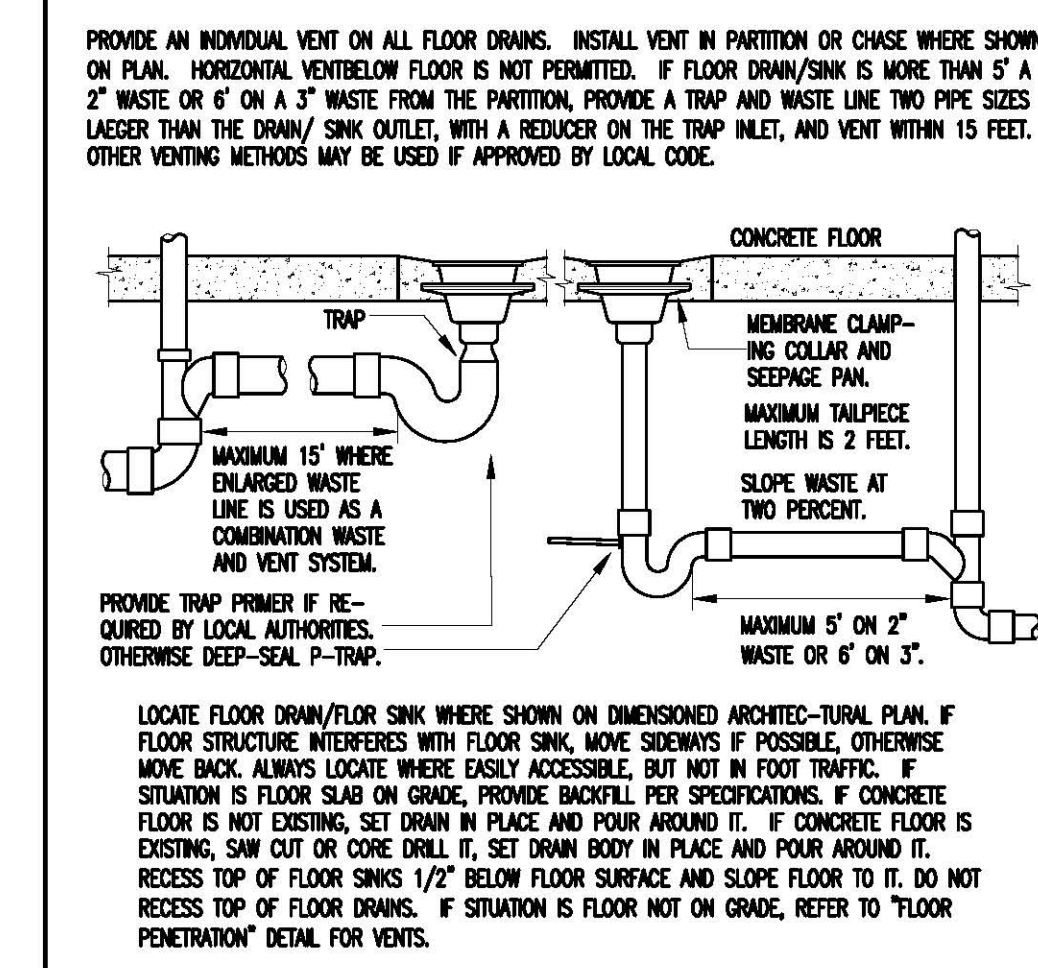
GAS W/H INSTALL N.T.S. 10 DRP P011



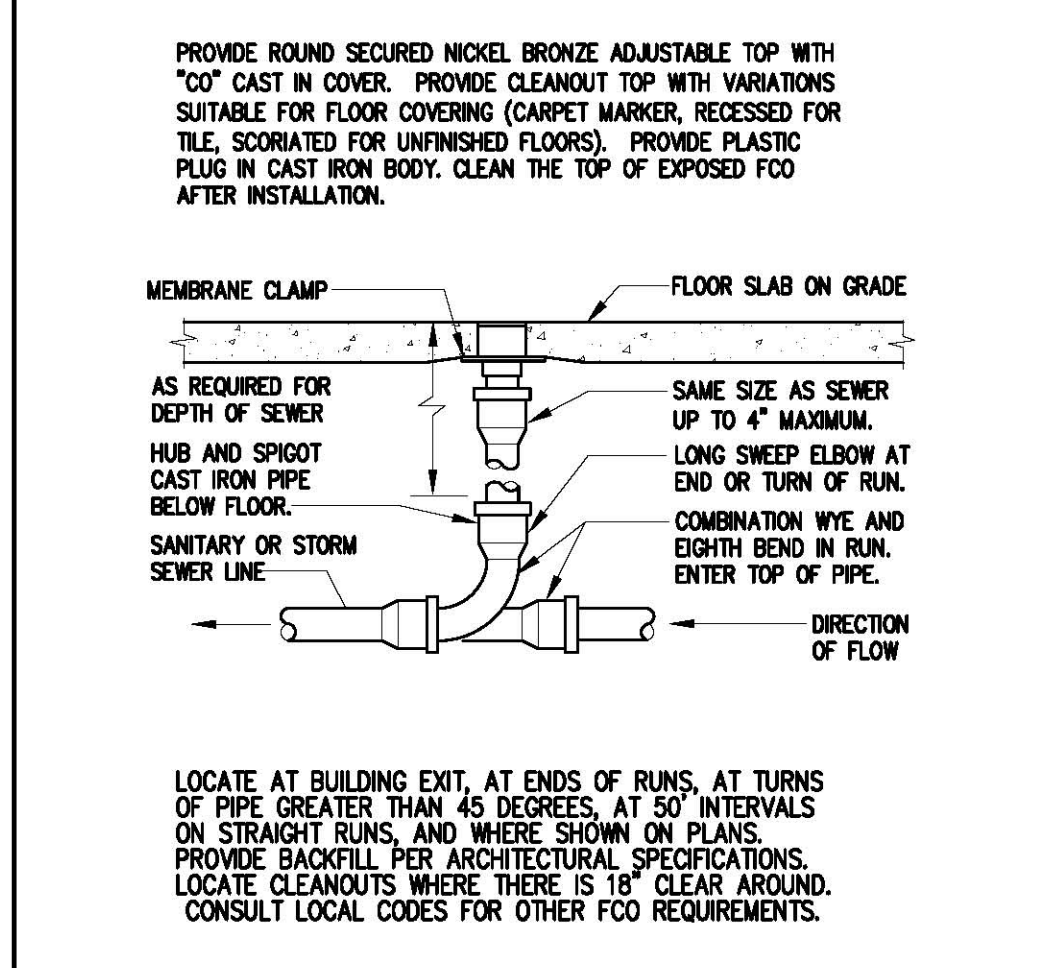
GAS LINE RISER DIAGRAM N.T.S. 03



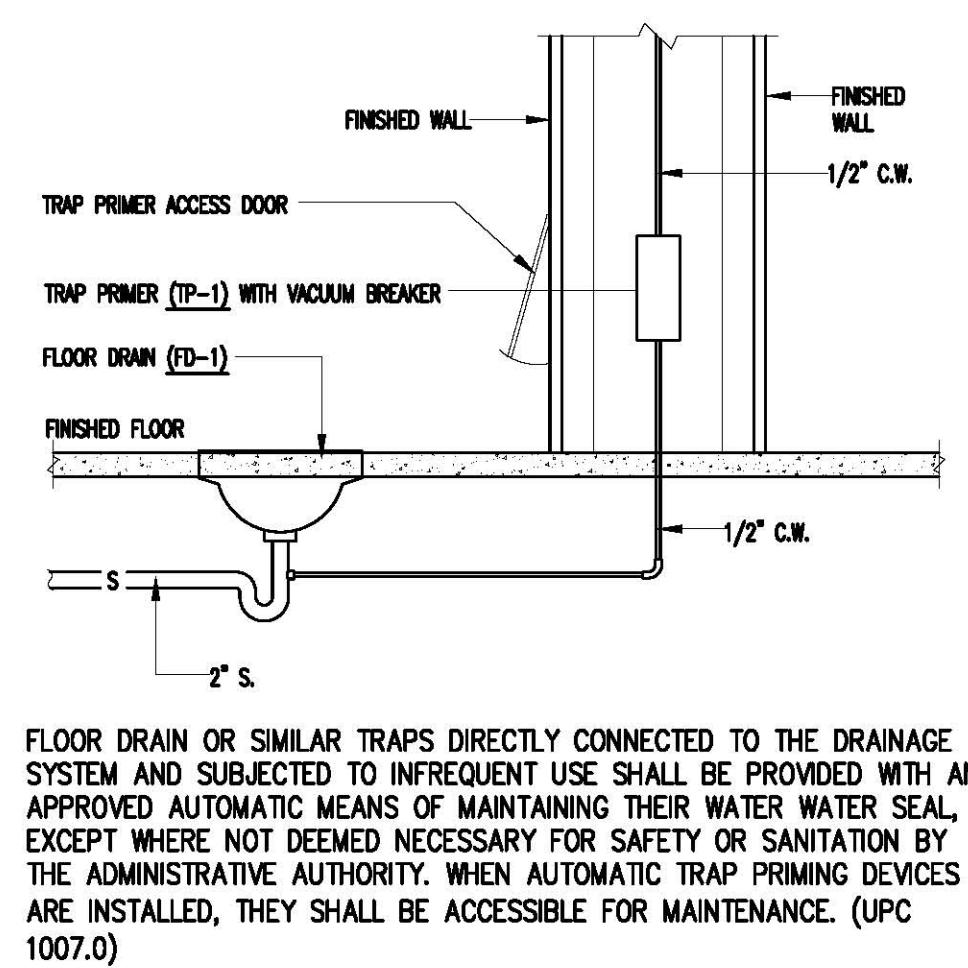
INDIRECT DRAIN N.T.S. 16 DRP P019



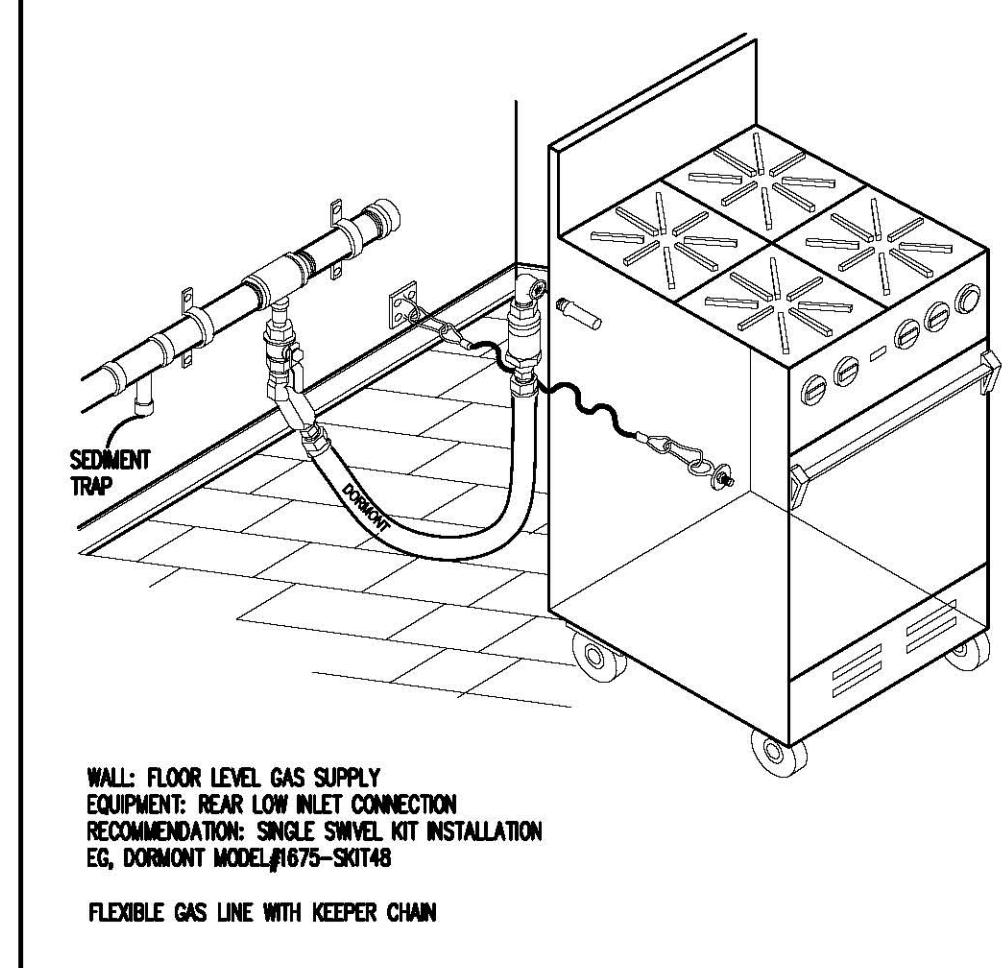
FLOOR DRAIN/SINK N.T.S. 13 DRP P011



FLOOR CLEAN OUT N.T.S. 09 DRP P014



TRAP PRIMER PIPING N.T.S. 07 DRP P010



GAS QUICK-DISCONNECT N.T.S. 05 DRP P009

Table with columns for Equipment, Load (BTU.), CF., and Outlet. It lists items like Water Heater, Deep Fryer, Wok Range, and Rice Cooker.

GAS LINE CALCULATION N.T.S. 02

Plumbing fixture schedule table listing fixture names, models, and descriptions. Includes sinks, floor drains, trap primers, water closets, lavatories, and water heaters.

PLUMBING FIXTURE SCHEDULE N.T.S. 12 DRP P103

Plumbing legend table defining symbols for sanitary sewer, grease waste, indirect drain, domestic cold water, domestic hot water, natural gas, cleanout to grade, floor cleanout, wall cleanout, shut-off valve, point of connection, floor drain, floor sink, existing, new, above, and vent through roof.

PLUMBING LEGEND N.T.S. 08 DRP P101

Table defining pipe material schedule with columns for Service, Inside/Outside, and Remarks. Includes categories like Copper, Galv. Steel, and Cast Iron.

PIPE MATERIAL SCHEDULE N.T.S. 06 DRP P102

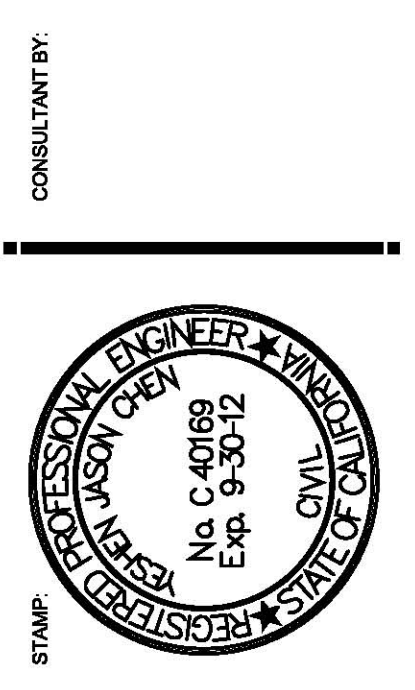
Plumbing note detailing installation requirements for equipment, trap priming, floor drains, and venting.

PLUMBING NOTE N.T.S. 04 DRP P002

Plumbing note detailing installation requirements for equipment, trap priming, floor drains, and venting.

PLUMBING NOTE N.T.S. 01 DRP P001

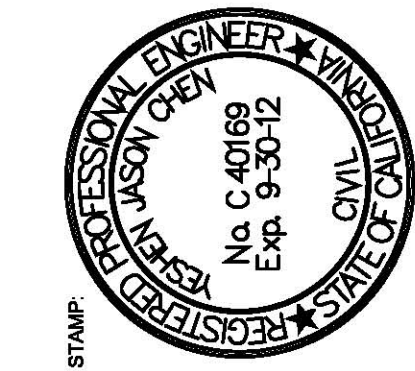
DESIGN BY: DESIGN FOR RESTAURANT PLUS, INC. 119 S. ATLANTIC BLVD. SUITE 228 MONTREY PARK, CA 91754



DATE: REVISION:

CHINESE RESTAURANT (TENANT IMPROVEMENT) 701 W. CESAR E CHAVEZ #108 LOS ANGELES, CA. 90012

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DATE: REVISION:


**CHINESE RESTAURANT**  
(TENANT IMPROVEMENT)  
701 W. CESAR E CHAVEZ # 08  
LOS ANGELES, CA, 90012

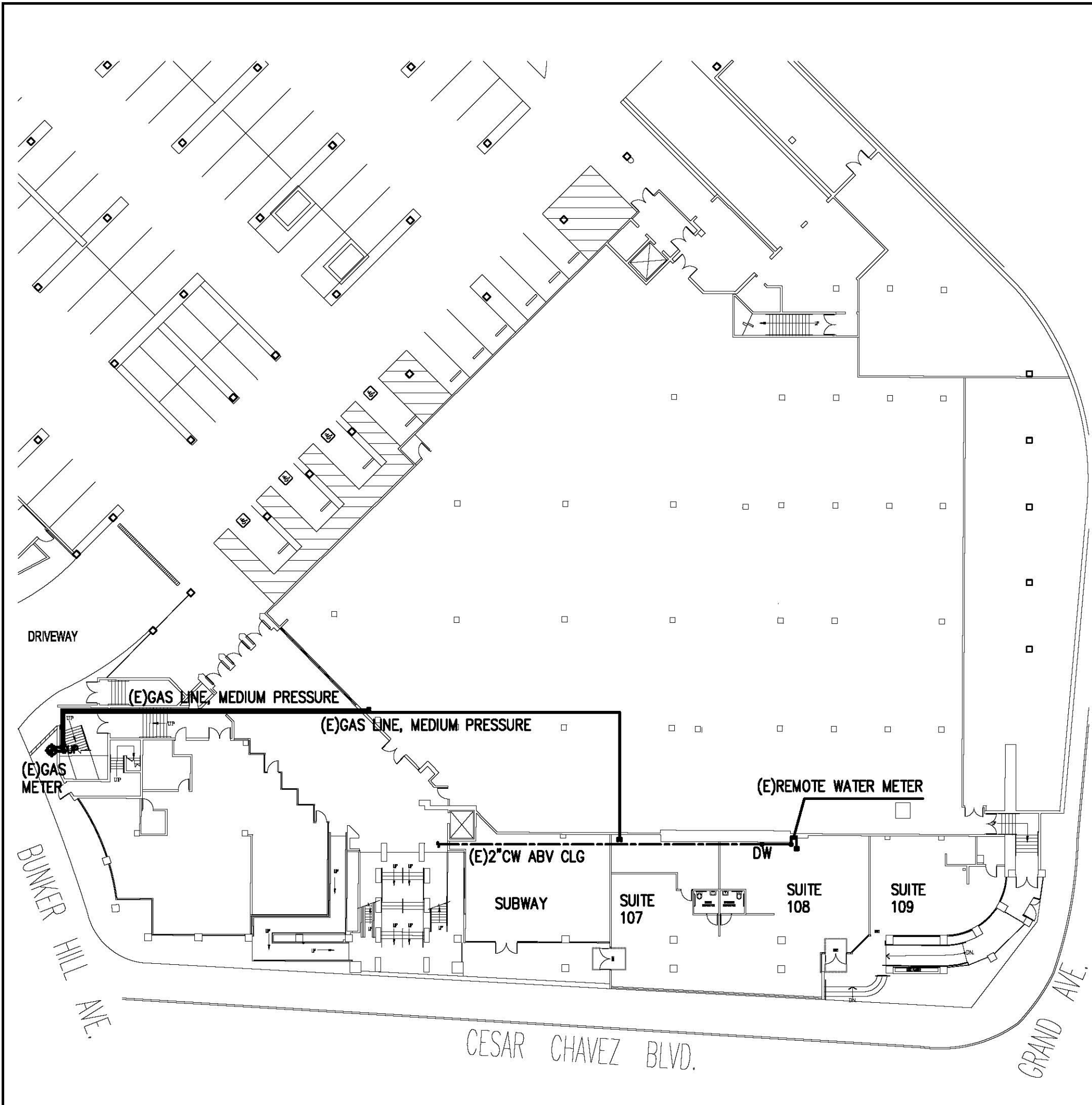
JOB NAME AND ADDRESS:

**PLUM. PLAN**

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Date: 6/22/2012  
Drawn No: 2012#8018  
Drawn By: JIMMY ZHANG  
Scale: 1/4"=1'-0"  
Sheet title: PLUM. PLAN

Sheet No:



**SITE PLAN** N.T.S. 04  
DRP P001

—S—	S	SANITARY SEWER ABOVE GRADE
---S---	S	SANITARY SEWER BELOW GRADE
—GW—	GW	GREASE WASTE BELOW GRADE
—V—	V	SANITARY VENT
—D—	D	INDIRECT DRAIN
—CW—	CW	DOMESTIC COLD WATER
—HW—	HW	DOMESTIC HOT WATER
—HWR—	HWR	DOMESTIC HOT WATER RETURN
—G—	G	NATURAL GAS
—COTG—	COTG	CLEANOUT TO GRADE
—FCD—	FCD	FLOOR CLEANOUT
—WCO—	WCO	WALL CLEANOUT
—SOV—	SOV	SHUT-OFF VALVE
—POC—	POC	POINT OF CONNECTION
—FD—	FD	FLOOR DRAIN
—FS—	FS	FLOOR SINK
—EXSTG—	EXSTG	EXISTING
—NEW—	NEW	NEW
—ABV—	ABV	ABOVE
—VTR—	VTR	VENT THROUGH ROOF

(1) RESTROOM LAV. 1x 5=5 GPH  
(1) MOP SINK 1x15=15 GPH  
(2) HAND SINK 2x 5=10 GPH  
(1) PREP. SINK 1x 5=5 GPH  
(1) 3-COMP. POT SINK (24"x24") 1x 75= 75 GPH

TOTAL: 110 GPH

NOTE:  
THE WATER HEATER REQUIRE GAS. INPUT MIN. 65,000 BTU  
PROVIDE WATER HEATER "RHEEM" G75-75, 75 GAL., 75,000 BTU,

**PLUMBING LEGEND** N.T.S. 06  
DRP P101

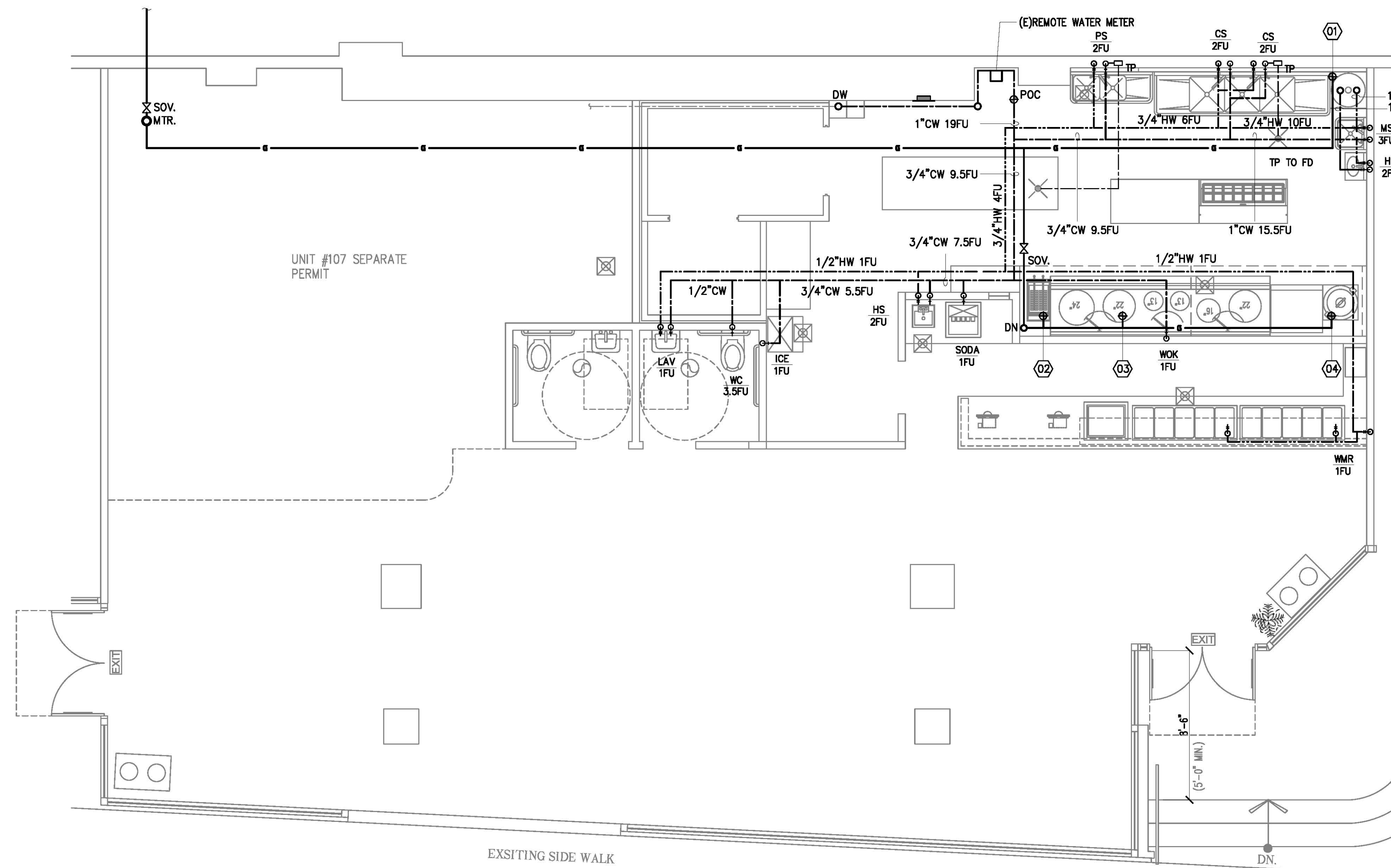
**WATER GPH CALCULATION** N.T.S. 03

SERVICE:	PIPE MATERIAL										REMARKS
	COPPER-TYPE L	COPPER-TYPE L	COPPER-TYPE L	SCHED. 40 BLACK STEEL	SCHED. 40 GALV. STEEL	CAST IRON	1/2" PVC	3/4" PVC	1" PVC	ABS	
WATER	INSIDE	OUTSIDE	UNDER GRD.								EACH HORIZONTAL DRAINAGE PIPE SHALL BE PROVIDED WITH A CLEANOUT AT ITS UPPER TERMINAL & EACH RUN OF PIPING, WHICH IS MORE THAN ONE HUNDRED FEET IN TOTAL DEVELOPED LENGTH, SHALL BE PROVIDED WITH CLEANOUT AT EA. HUNDRED FEET OR FRACTION THERE OF IN LENGTH OF SUCH PIPING.
SANITARY WASTE	INSIDE	OUTSIDE	CONCEALED								
SANITARY VENT	EXPOSED										
GAS	INSIDE	OUTSIDE									
INDIRECT WASTE	INSIDE	OUTSIDE									
STORM DRAIN	INSIDE										
ACID RESISTANCE	INSIDE										

NOTE: IF UNDERGROUND USING PVC PIPING, SHALL BE APPROVED BY THE CITY ADMINISTRATIVE AUTHORITY.  
NOTE: THE DRAIN PIPE SERVING THE SODA MACHINE, FOR ACID RESISTANCE MAY USING ABS PIPING.

**PIPE MATERIAL SCHEDULE** N.T.S. 05  
DRP P102

**PLUMBING NOTE** N.T.S. 02  
DRP P001



**DOM. WATER CALC.**

AVAILABLE WATER PRESSURE: HIGH: 122 PSI, LOW: 95 PSI PIPING MATERIAL : COPPER TYPE "L"

TOTAL DEVELOPED LENGTH: 50 FT. X 1.2 = 60 FT.

(E) P.R.V. SET @ 60 P.S.I. = 8 P.S.I.  
(E) P.R.V. DROP OFF = 5 P.S.I.  
LOSS THRU (E) 1-1/2" METER = 14 P.S.I.  
LOSS THRU (E) BACKFLOW PREVENTER = 2.6 P.S.I.  
STATIC LOSS (6FT x 0.433) = 20 P.S.I.  
REMOTE = 20 P.S.I.

PRESSURE AVAILABLE FOR FRICTION: 60-8-5-14-2.6-20 = 10.4

PRESSURE LOSS PER 100 FT: 10.4x100/60 = 17.3 P.S.I.

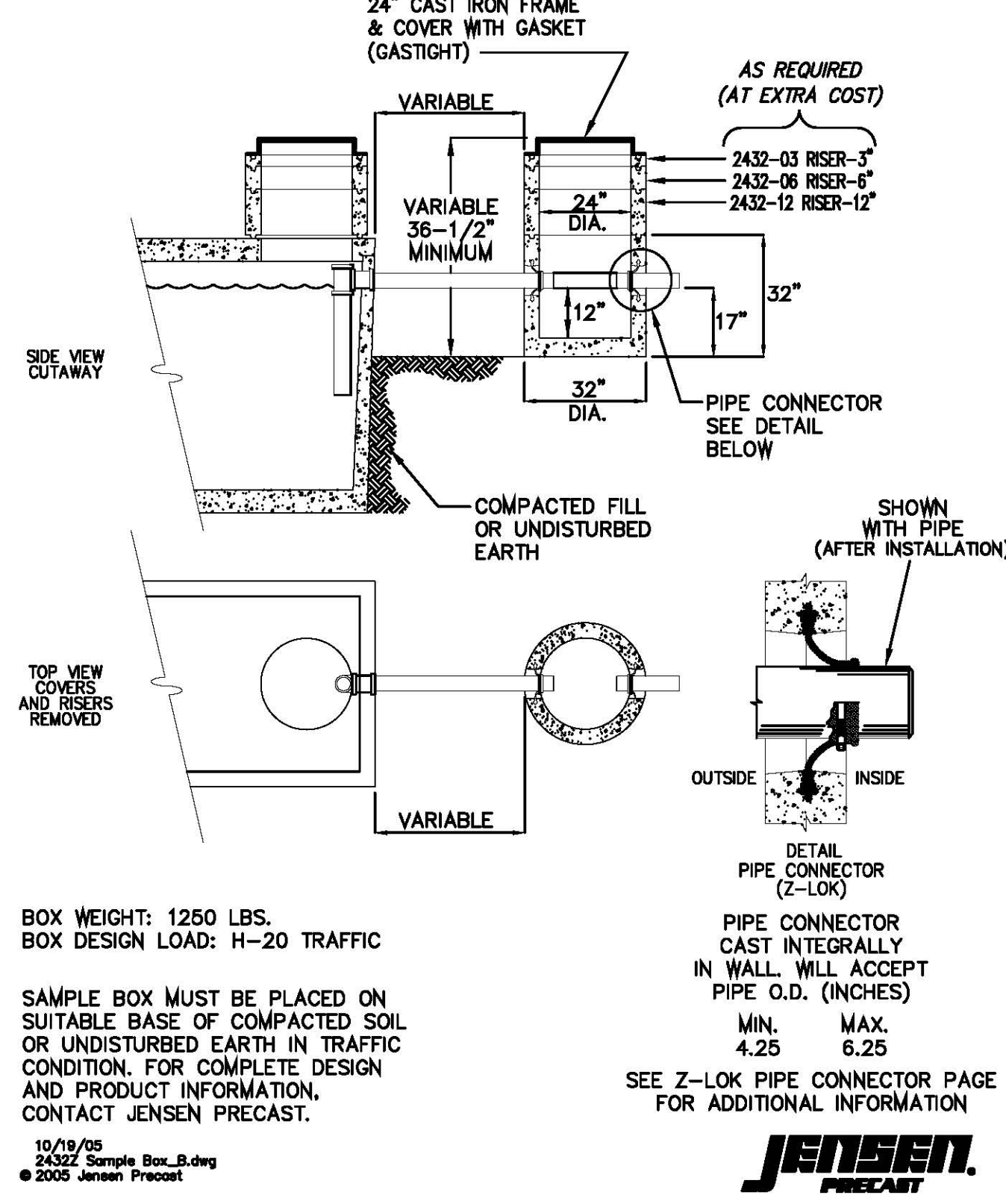
**WATER PIPE SIZING SCHEDULE**

PIPING MATERIAL: COPPER TYPE L

PIPE SIZE	CW FIXTURE UNITS (8 FPS MAX.)		HW FIXTURE UNITS (5 FPS MAX.)	PRESS. LOSS PSI/100'
	TANK	VALVE		
1/2"	5	0	3	17
3/4"	16	0	9	17
1"	31	0	17	17
1-1/4"	56	14	29	17
1-1/2"	104	35	48	17
2"	260	136	120	17

**PLUMBING PLAN (SCALE: 1/4" = 1'-0")** N.T.S. 01  
DRP B001

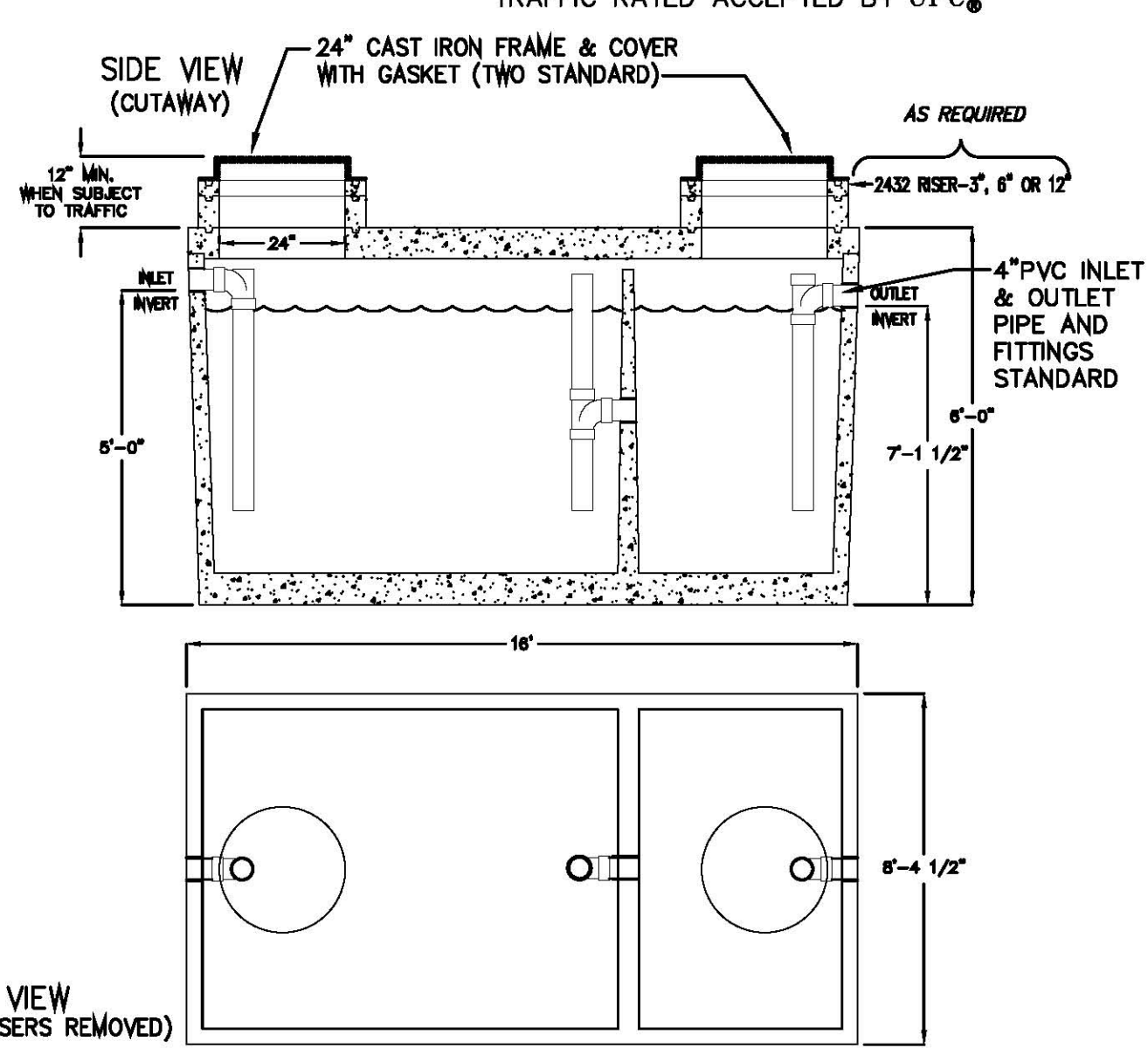
**SAMPLE BOX WITH PIPE CONNECTORS**  
MODEL 2432-Z



**SAMPLE BOX**

N.T.S. 07  
DRP P802

**1500 GALLON GREASE INTERCEPTOR**  
MODEL JP1500G  
TRAFFIC RATED ACCEPTED BY UPC.



**GREASE INTERCEPTOR**

N.T.S. 06  
DRP P802

**GREASE INTERCEPTOR SIZE DETERMINATION**

#	PLUMBING FIXTURE	QUANTITY PLUMBING FIXTURE	TRAP SIZE	DFU* per PLUMBING FIXTURE	TOTAL DFU* per PLUMBING FIXTURE
1	3 Compartment Sink	1	1 1/2" / 2" / 3"	9 / 12 / 18	18
2	2 Compartment Sink		1 1/2" / 2" / 3"	6 / 8 / 12	
3	1 Compartment Sink		1 1/2" / 2" / 3"	3 / 4 / 6	
4	Prep Sink		1 1/2" / 2" / 3"	Use Appropriate for the number of compartments	
5	Hand Sink	1	1 1/2" / 2" / 3"	3 / 4 / 6	4
6	Mop Sink	1	2" / 3"	3	3
7	Floor Sink	3	2" / 3"	3	9
8	Floor Drain (Emergency)		2"	3	
9	Floor Drain	2	2"	2	4
10	Running Water Dipper Wall for Bath, Ice Cream Service		1 1/2"	2	
11	Dishwasher				
12	Glasswasher				
TOTAL DHS REQUIRED PLUMBING FIXTURES DFU:					38

\* DFU - Drainage Fixture Units  
\*\* DISHWASHER SPECIFICATION:

MAKE	MODEL	PEAK RATE DRAIN FLOW

\*\* - Cut Sheet of Dishwasher Specification to be provided as a part of Plumbing Drawings for Grease Interceptor Size Determination.

**GREASE INTERCEPTOR SIZING**

N.T.S. 05  
DRP P801

**G.I. SIZING CALCU.**

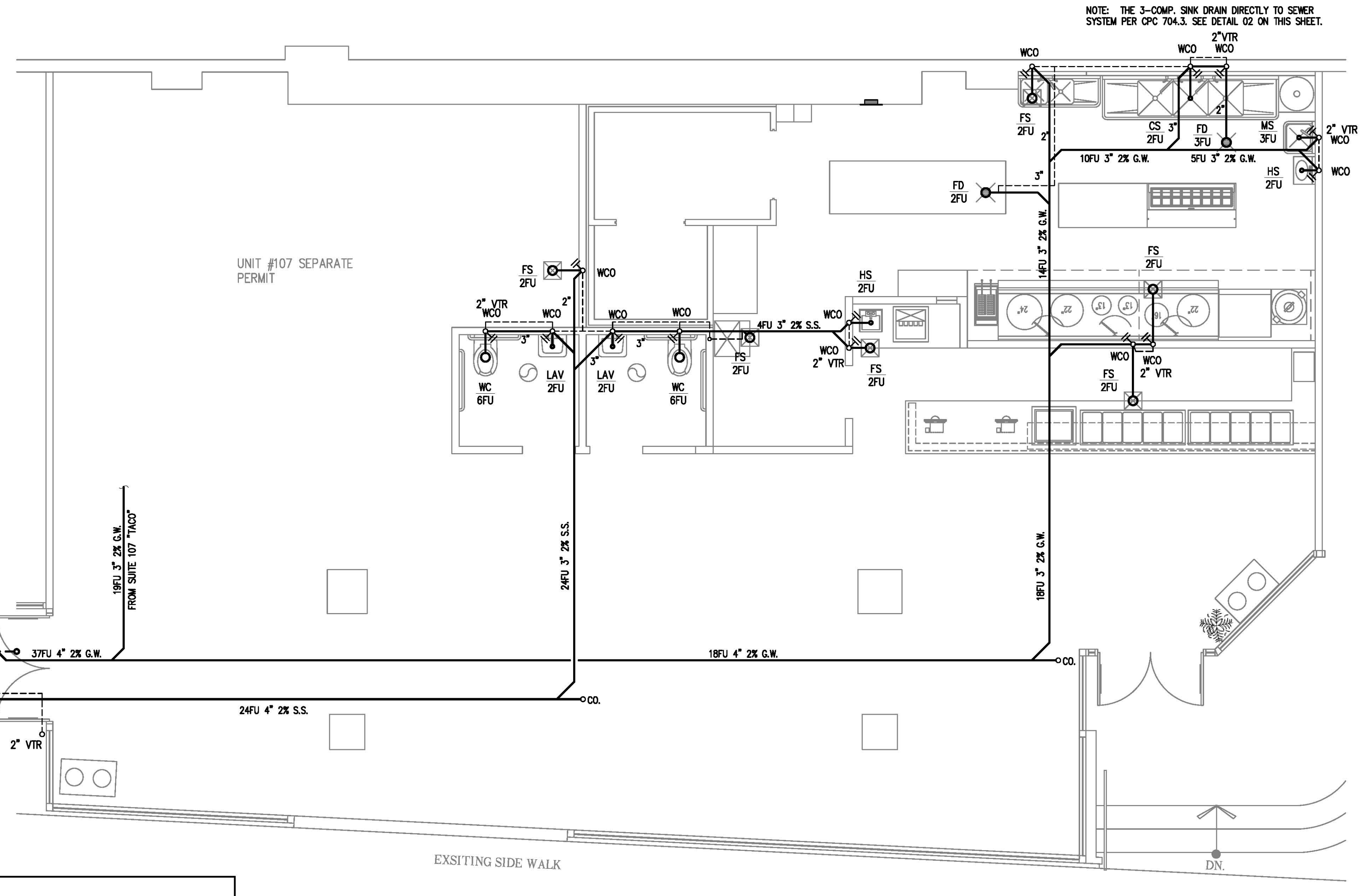
N.T.S. 04  
DRP P807

**PLUMBING NOTE**

N.T.S. 03  
DRP P802

**POT SINK SEWER DETAIL**

N.T.S. 02  
DRP P804



**PLUMBING PLAN SCALE: (1/4" = 1'-0")**

1/4"=1'-0" 01  
DRP P801

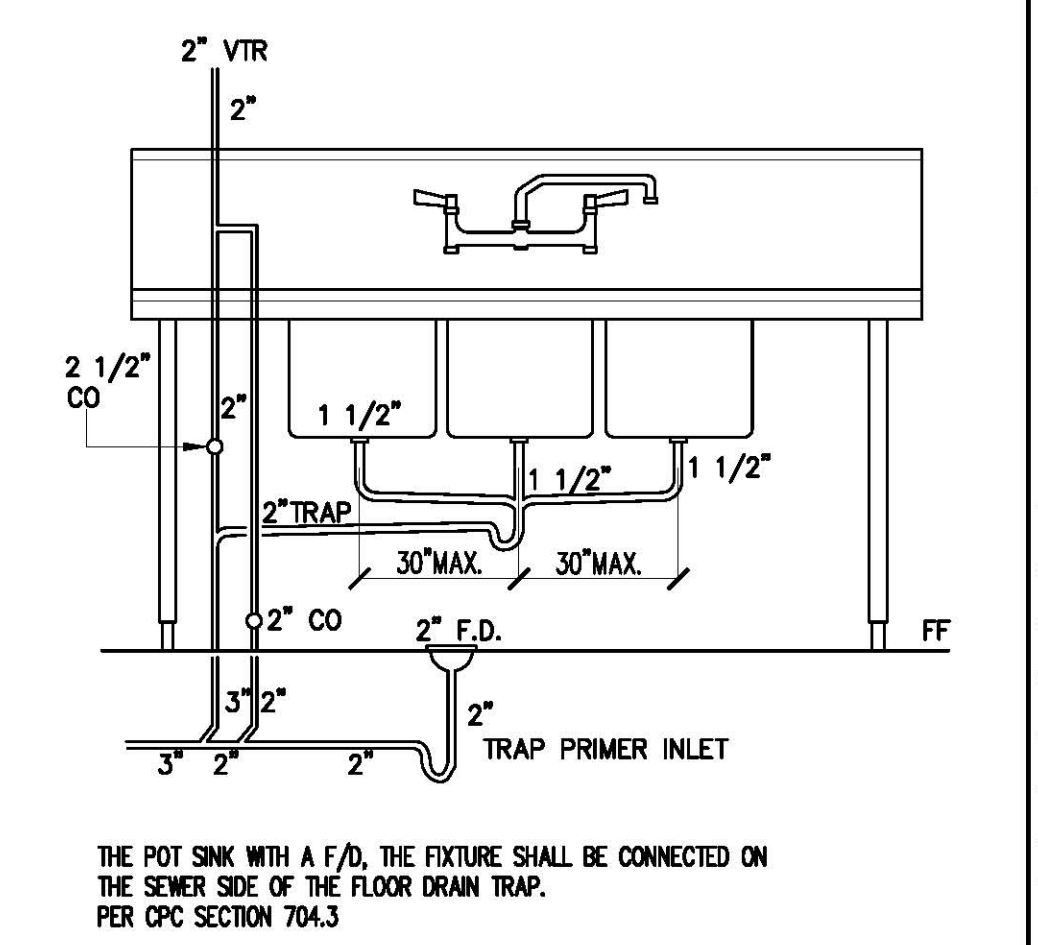
NOTE:  
PER CBC TABLE 10-3  
FOR 38 DFU + 42\* DFU = 80 < 90 DFU REQUIRE GRAVITY GREASE INTERCEPTOR SIZING IS 1250 GAL.  
PROVIDE 1500 GRAVITY GREASE INTERCEPTOR  
\*(NEXT UNIT "TACO" TOTAL FIXTURE UNIT IS 42 DFU)

**2007 CPC TABLE 10-3 GRAVITY GREASE INTERCEPTOR SIZING**

DFU	INTERCEPTOR VOLUME (2)
8	500 GALLONS
21 (3)	750 GALLONS
35	1,000 GALLONS
90 (3)	1,250 GALLONS
172	1,500 GALLONS
216	2,000 GALLONS
307 (3)	3,500 GALLONS
342	3,000 GALLONS
428	4,000 GALLONS
576	5,000 GALLONS
720	7,500 GALLONS
2112	10,000 GALLONS
2640	15,000 GALLONS

Notes  
(1) The maximum allowable DFUs plumbed to the kitchen drain lines that will be connected to the grease interceptor.  
(2) This size is based on: the DFUs, the pipe size from the code; Table 7-5; Useful Tables for flow in half-full pipes (ref. Mohinder Noyyar Piping Handbook, 3rd Edition, 1992).  
(3) based on 30-minute retention time (ref: Metcalf & Eddy, Inc. Small and Decentralized Wastewater Management System, 3rd Ed. 1998). Rounded up to nominal interceptor volume.

- A) THE PLUMBING CONTRACTOR SHALL VERIFY EXACT LOCATION, SIZE, DEPTH, AND AVAILABILITY OF ALL UTILITIES CONCERNED.
- B) IF INSTALLING THE GREASE INTERCEPTOR, THE PLUMBING CONTRACTOR NOT ONLY NEEDS TO VERIFY THE EXACT LOCATION, SIZE, AND DEPTH, BUT ALSO NEEDS TO AVOID THE BUILDING FOUNDATION AND THE EXISTING UNDERGROUND ELECTRICAL LINES, GAS LINES, AND CONDUITS. IF IT IS REQUIRED BY INSPECTOR, THE CONTRACTOR MAY PROVIDE STRUCTURE ENGINEER SERVICE DURING THE INSTALLATION WORK.
- C) IF THE PROJECT FLOOR IS A CONCRETE SLAB, AND/OR IF THE PROJECT IS ON A SECOND FLOOR OR ON TOP OF THE PARKING LOT, THE PLUMBING CONTRACTOR MUST PROVIDE X-RAY TO VERIFY REBAR LOCATION PRIOR TO DRILL PLUMBING HOLES.
- D) FLOOR DRAINS ARE UTILIZED, THE FLOOR SURFACE MUST BE SLOPED 1:50 TO THE FLOOR DRAINS, OR A FOUR (4) FOOT BY FOUR (4) FOOT DEPRESSION THAT SLOPES 1/8 INCH PER FOOT MUST BE PROVIDED AROUND EACH FLOOR DRAIN.
- E) HORIZONTAL VENTING NOT APPROVED LESS THAN SIX (6) INCHES ABOVE THE FLOOD LEVEL RM OF FIXTURE SERVED UNLESS REQUIRED BY STRUCTURAL CONDITIONS.
- F) IF THE 3-COMP. SINK WITH A F/D (PER CPC 704.3), THE FIXTURE SHALL BE CONNECTED ON THE SEWER SIDE OF THE FLOOR DRAIN TRAP.



N.T.S. 02  
DRP P804