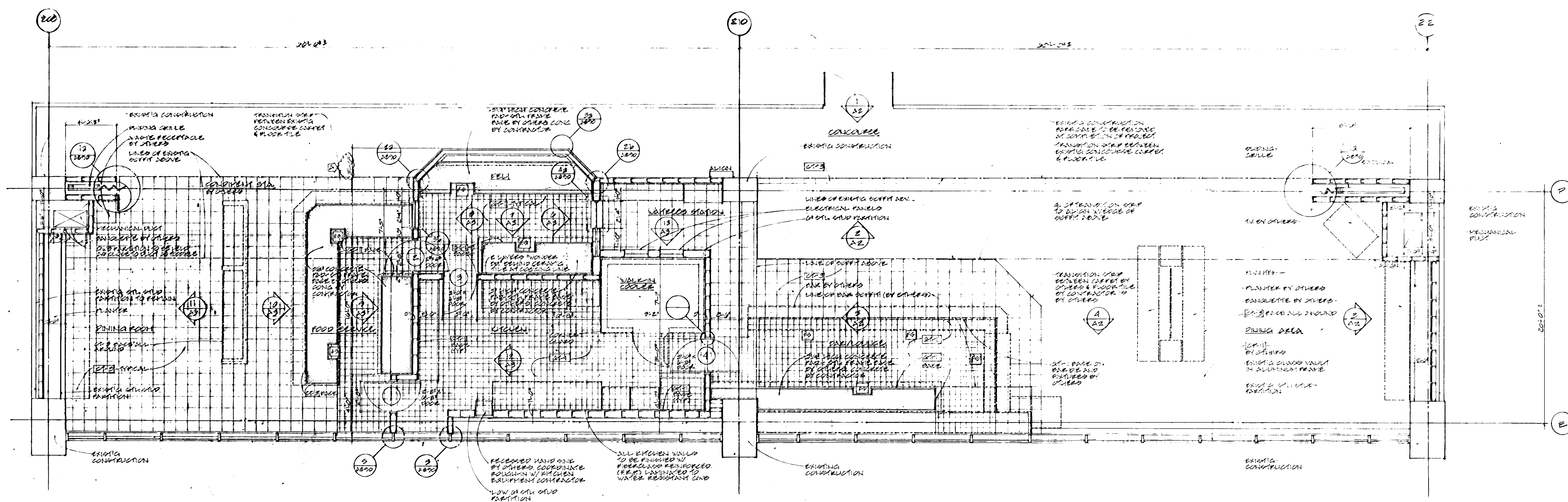
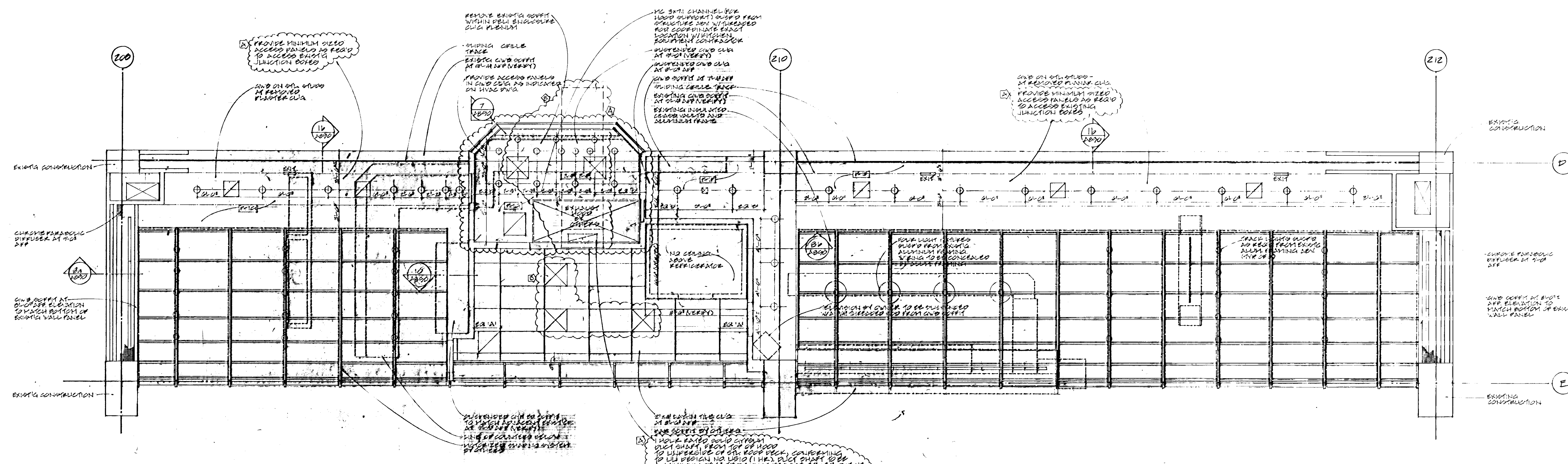




- FLOOR PLAN**
- 1- ALL EQUIPMENT & FURNISHINGS TO BE PROVIDED BY OTHERS. SET IN PLACE BY OTHERS.
 - 2- ALL FLOOR DOORS TO BE CHINA. TYPICAL DOOR SETS WITH STAINLESS STEEL FURNISHINGS AND ALUMINUM PLATING. FURNISHINGS TO BE PROVIDED BY OTHERS. SET IN PLACE BY OTHERS.
 - 3- ALL FLOOR DOOR FRAMES TO BE CHINA. TYPICAL DOOR SETS WITH STAINLESS STEEL FURNISHINGS AND ALUMINUM PLATING. FURNISHINGS TO BE PROVIDED BY OTHERS. SET IN PLACE BY OTHERS.



REFLECTED CEILING PLAN

1 INCH BETWEEN MARKS

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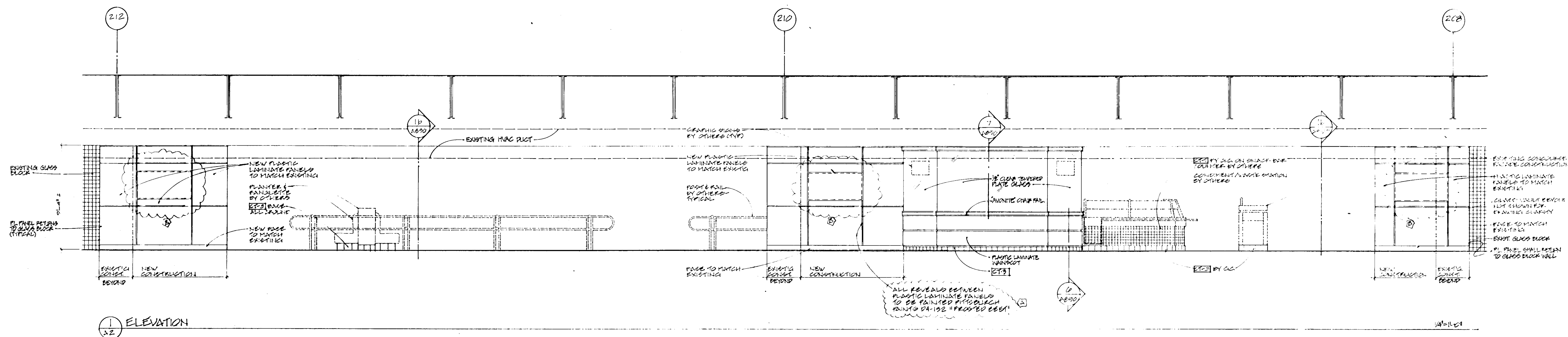
HOST INTERNATIONAL INC.
STL Food & Beverage Facilities
Lambert - St. Louis International Airport

Area 14
Concourse Level
Cocktail Lounge/ Deli/ Snack Bar
Floor Plan and Reflected Ceiling Plan

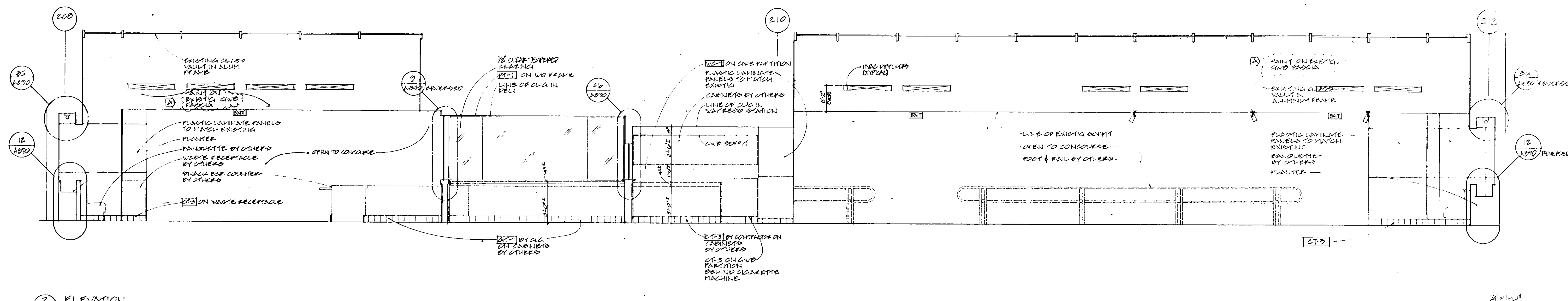
REVISION: 28 April 1987 (5)
REVISION: 17 March 1987 (4)
ISSUED: 23 Jan 87

A1

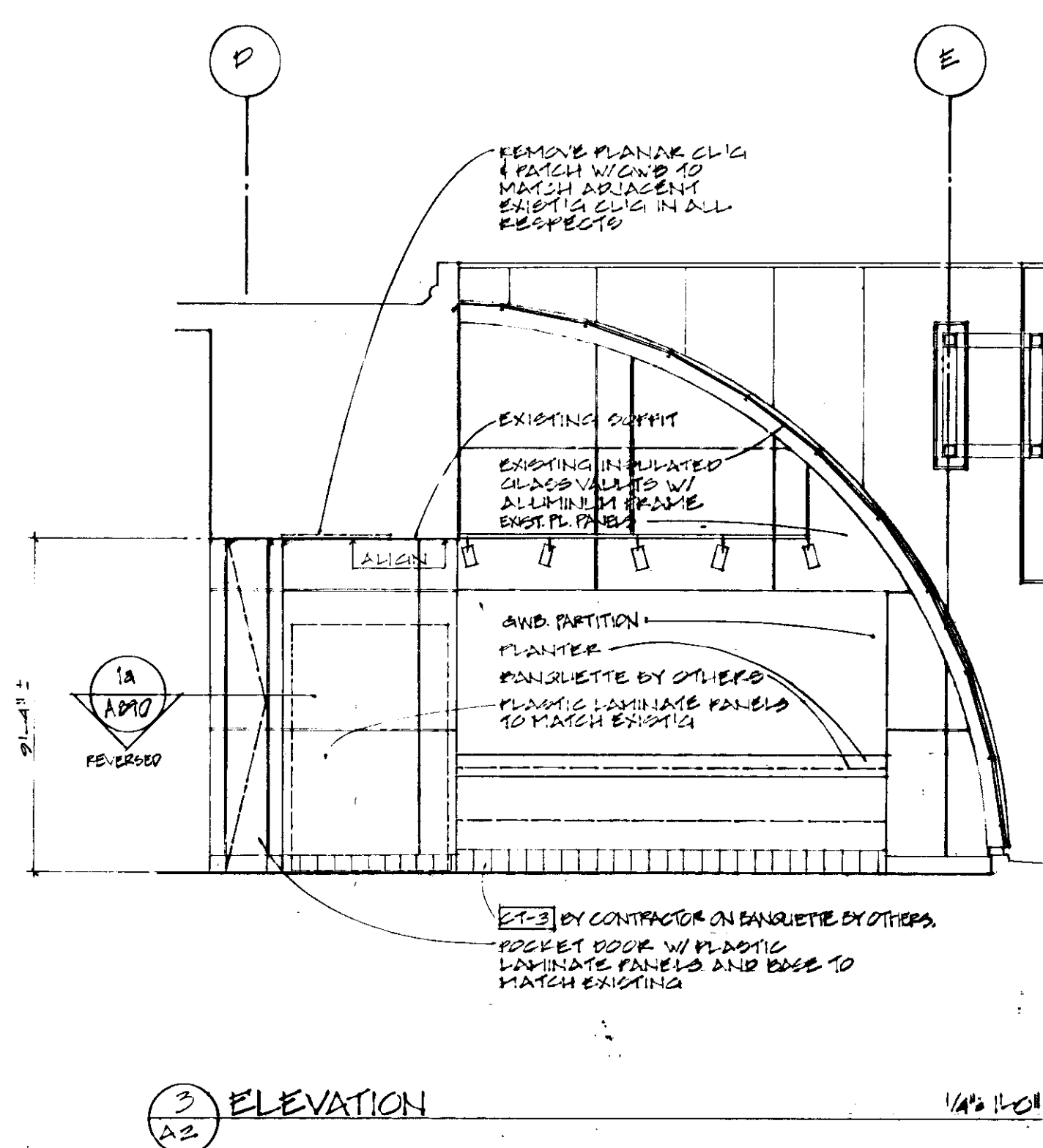
PROJECT: 989-00



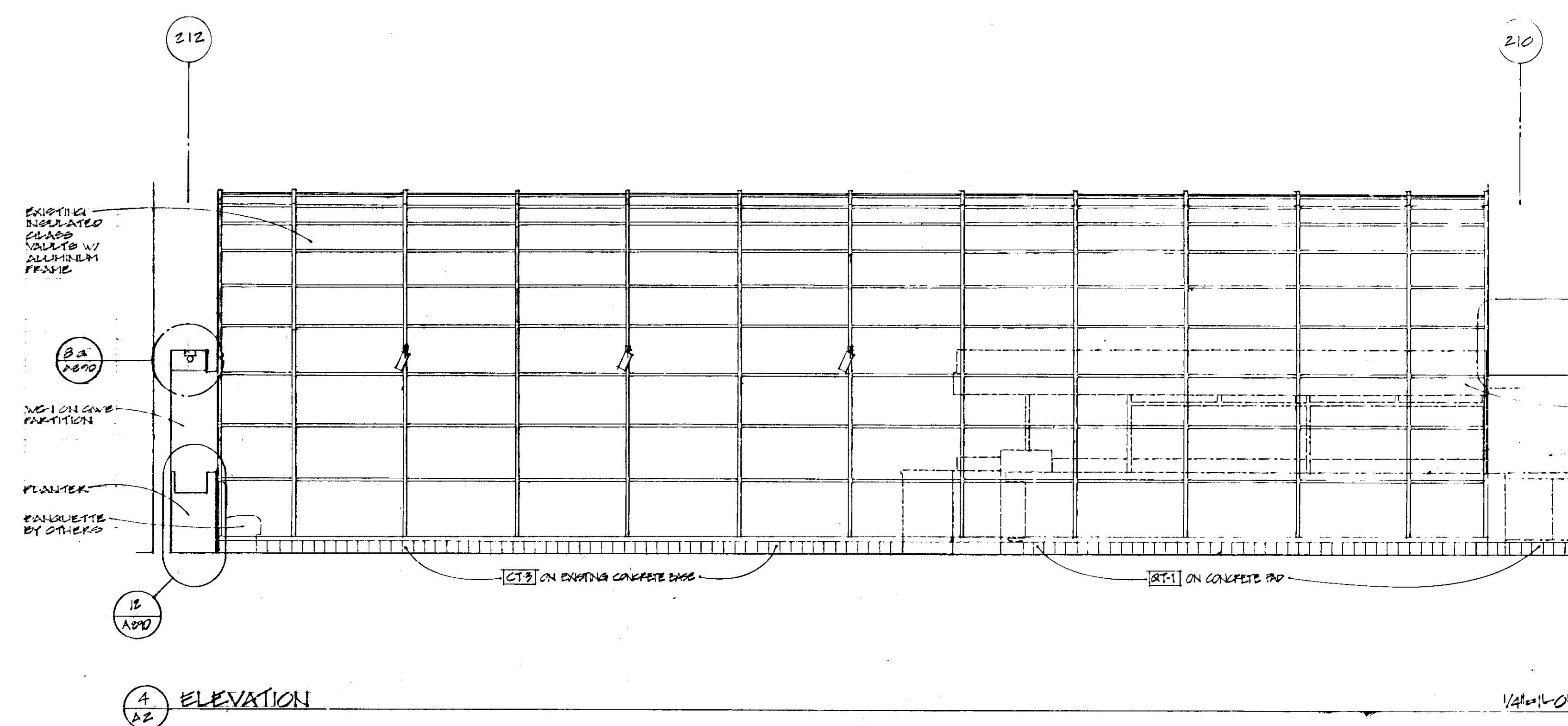
ELEVATION



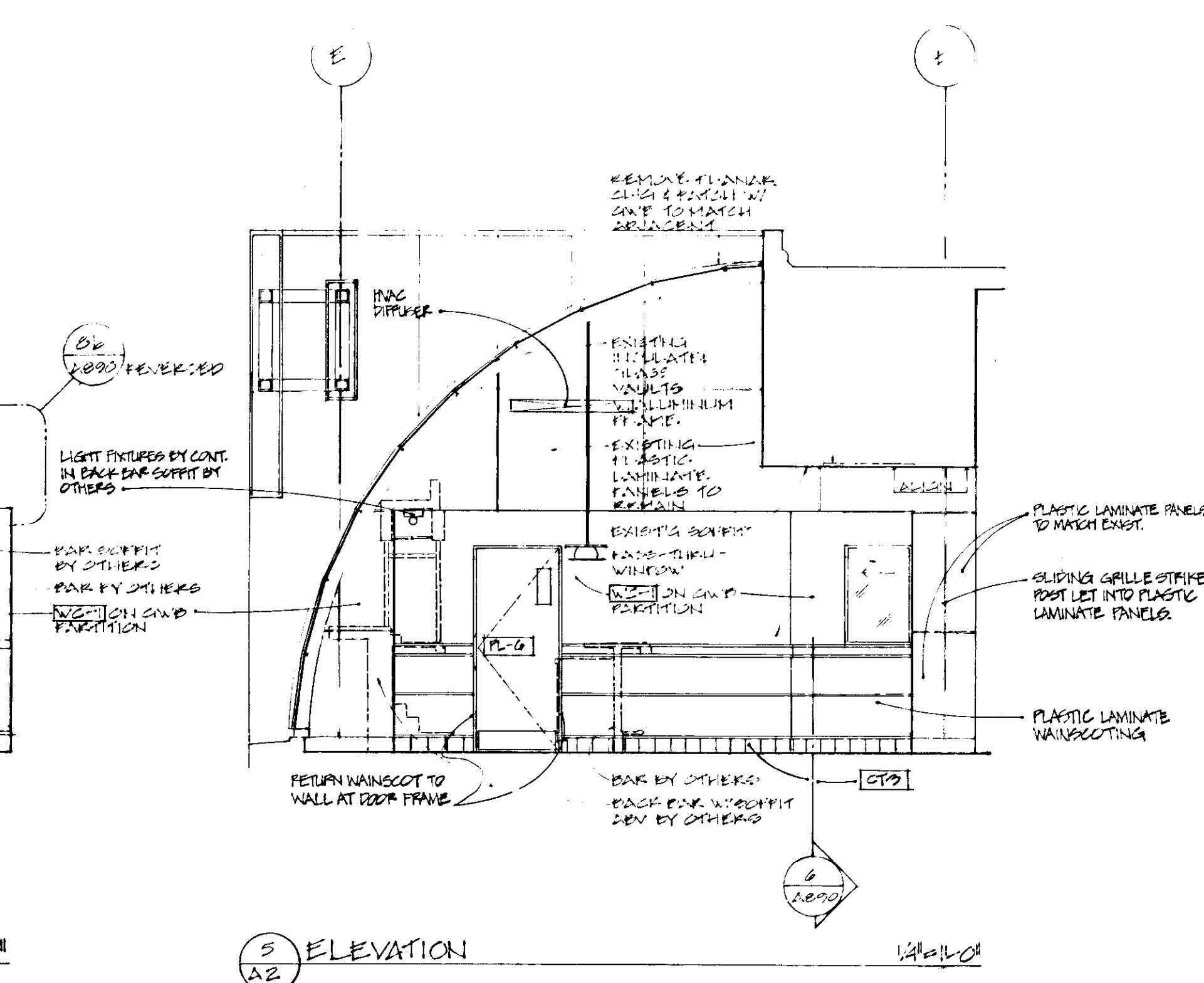
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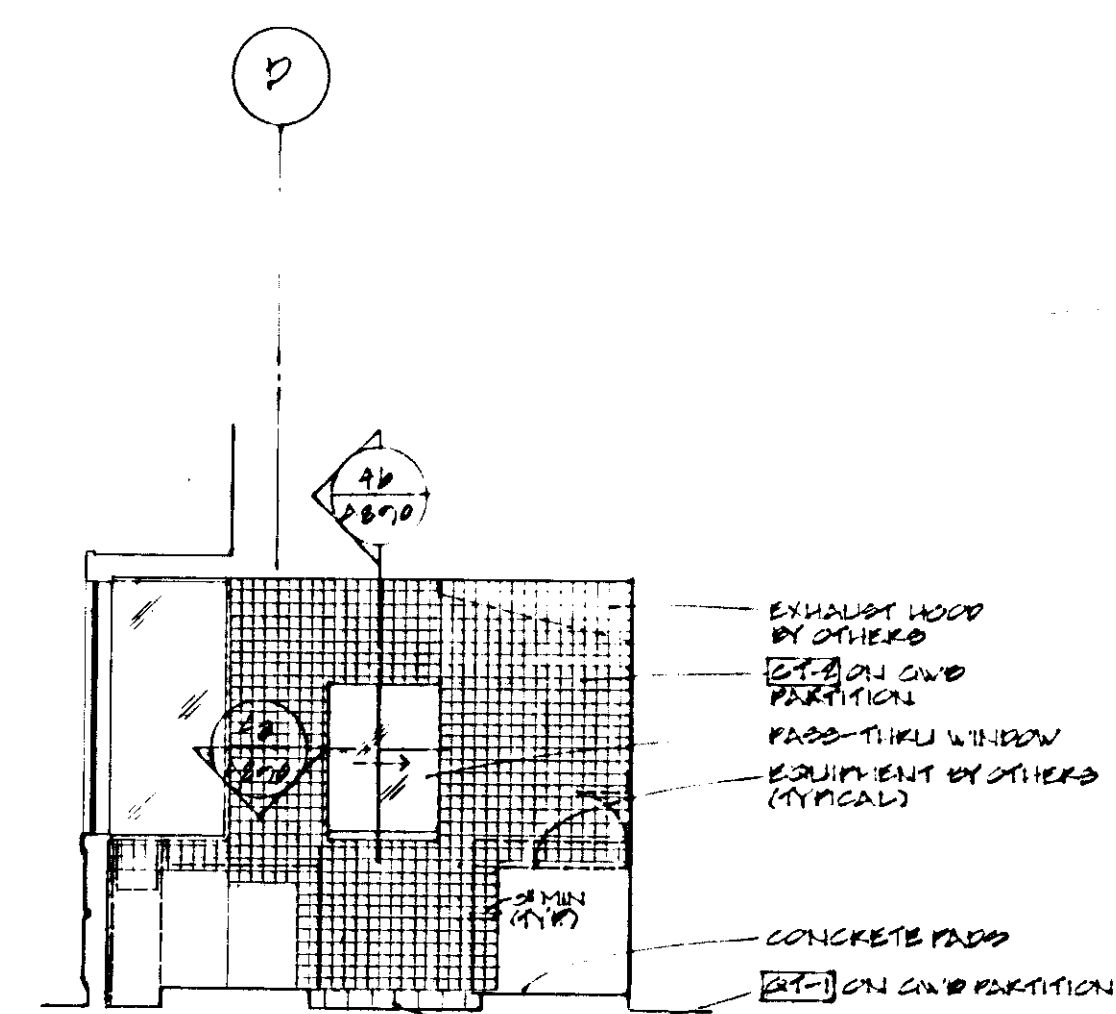
3 ELEVATION



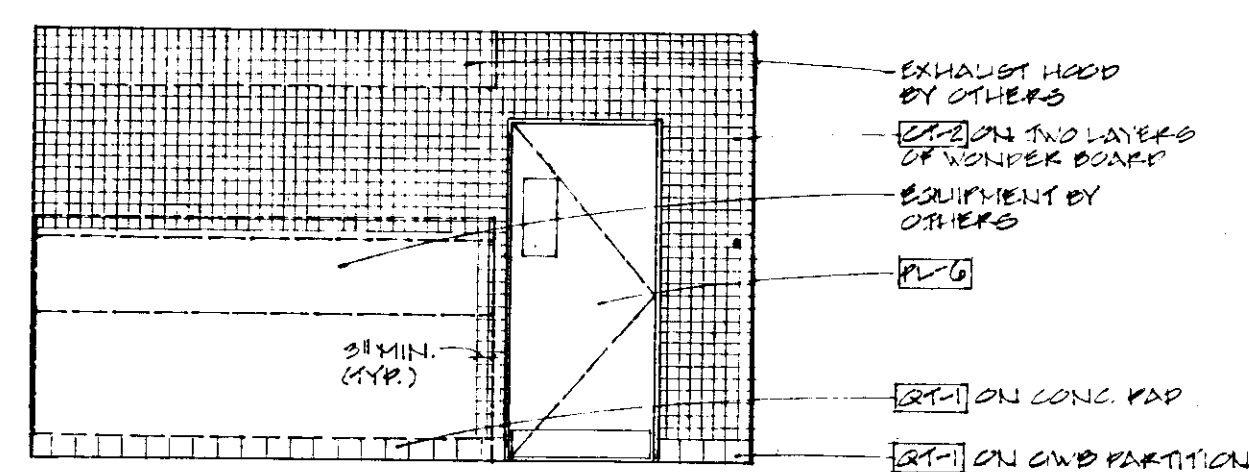
4 ELEVATION



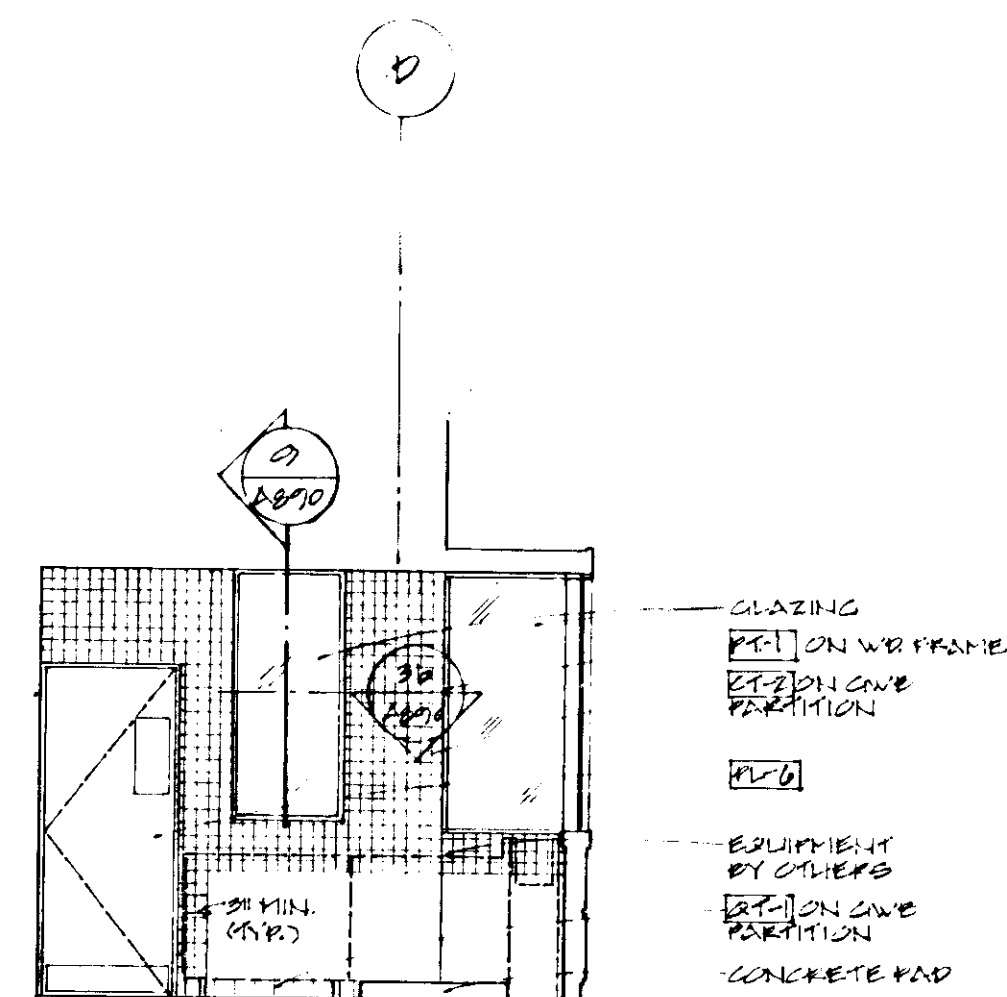
5 ELEVATION



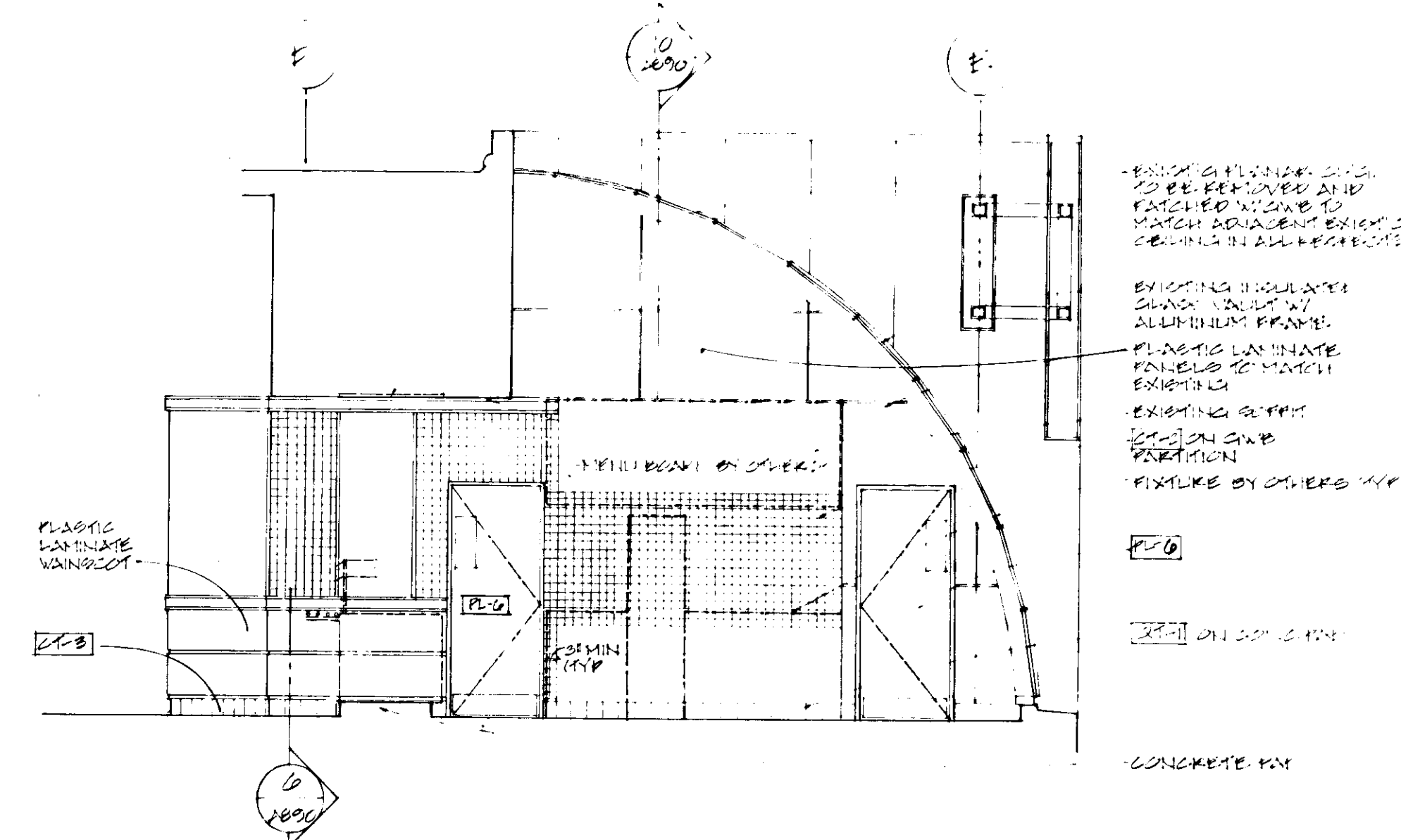
6 ELEVATION $\frac{1}{4} \times 11.0'$
A3



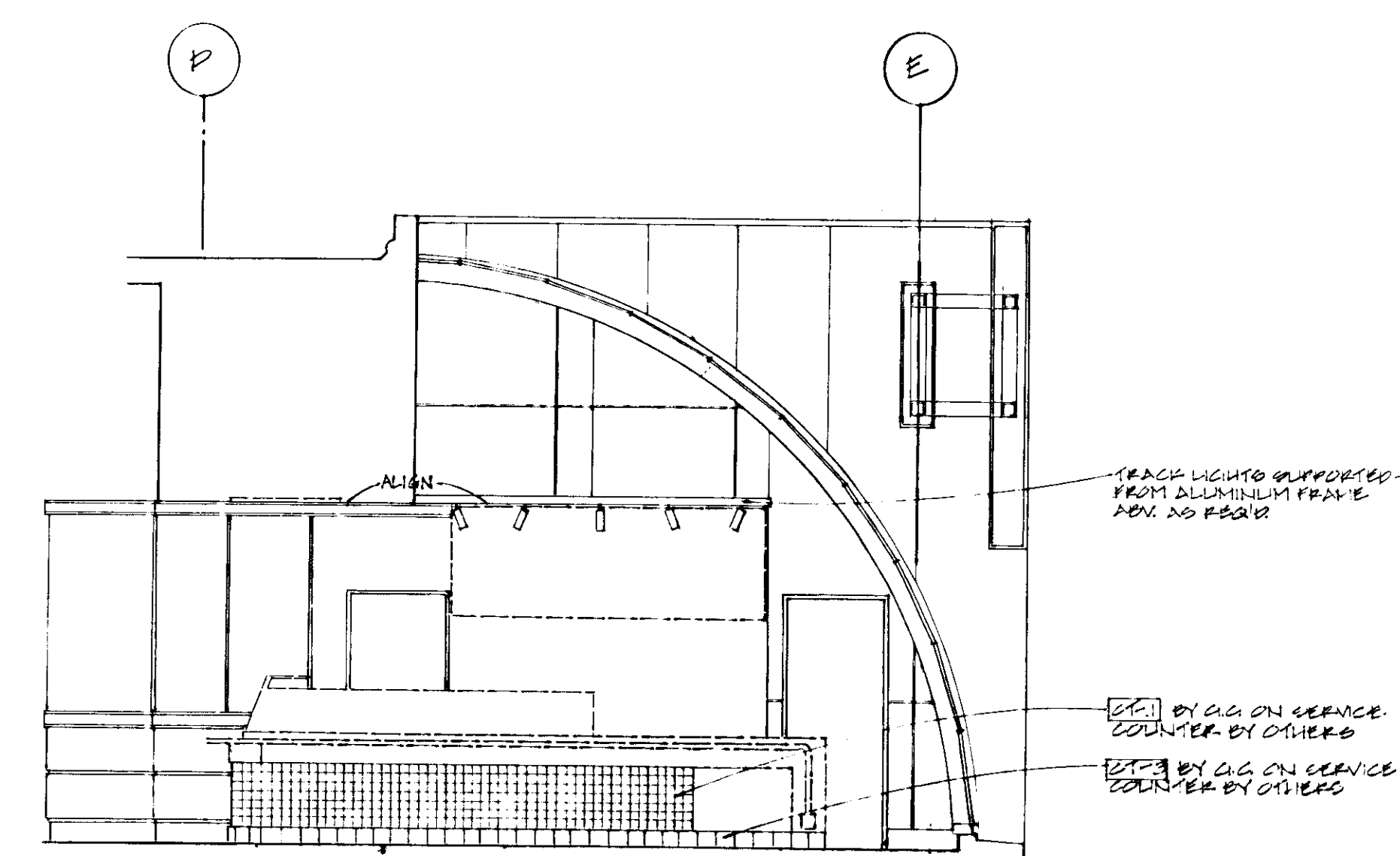
7 ELEVATION $141 = 11 - 0$



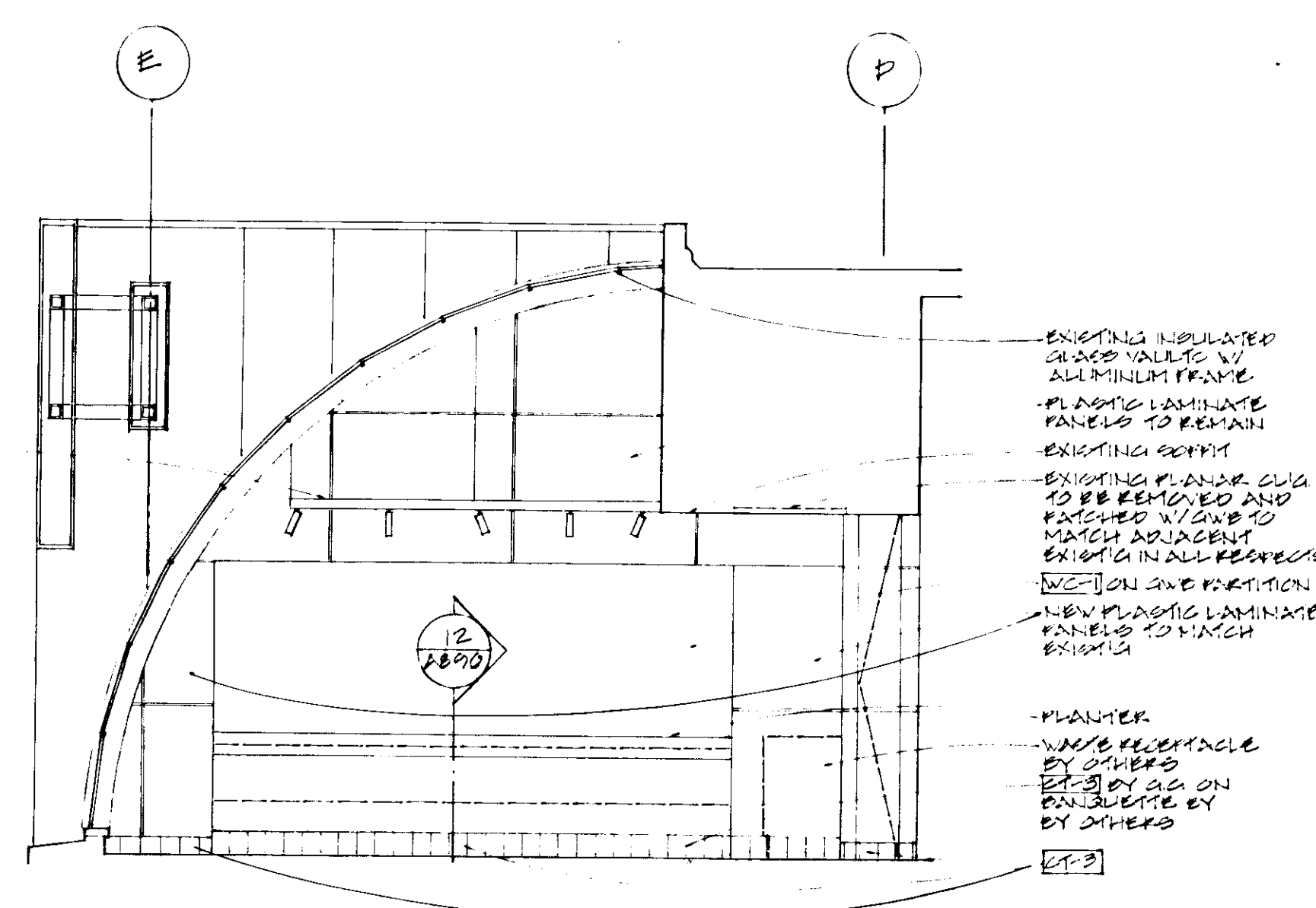
0 ELEVATION 14201100



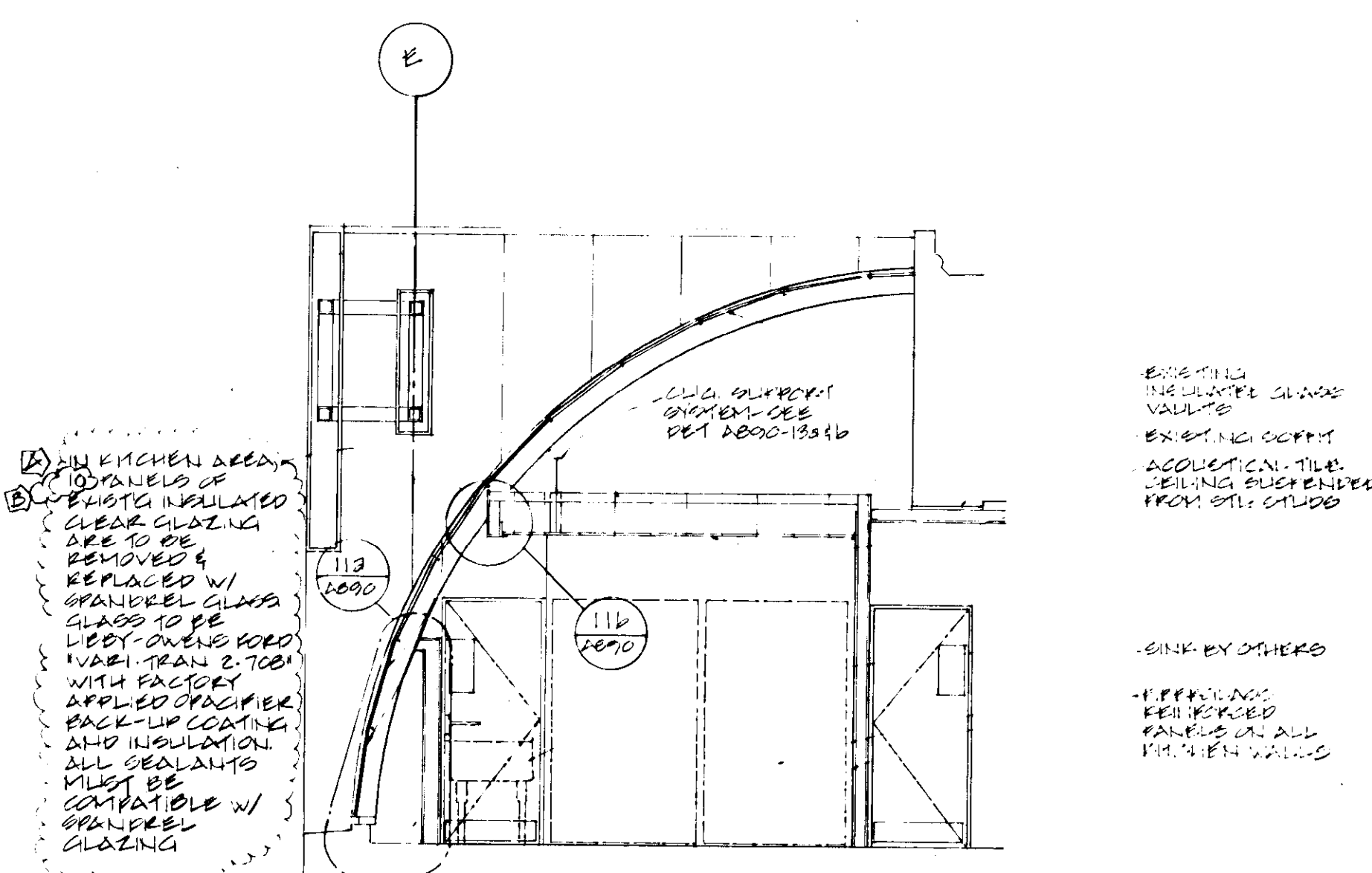
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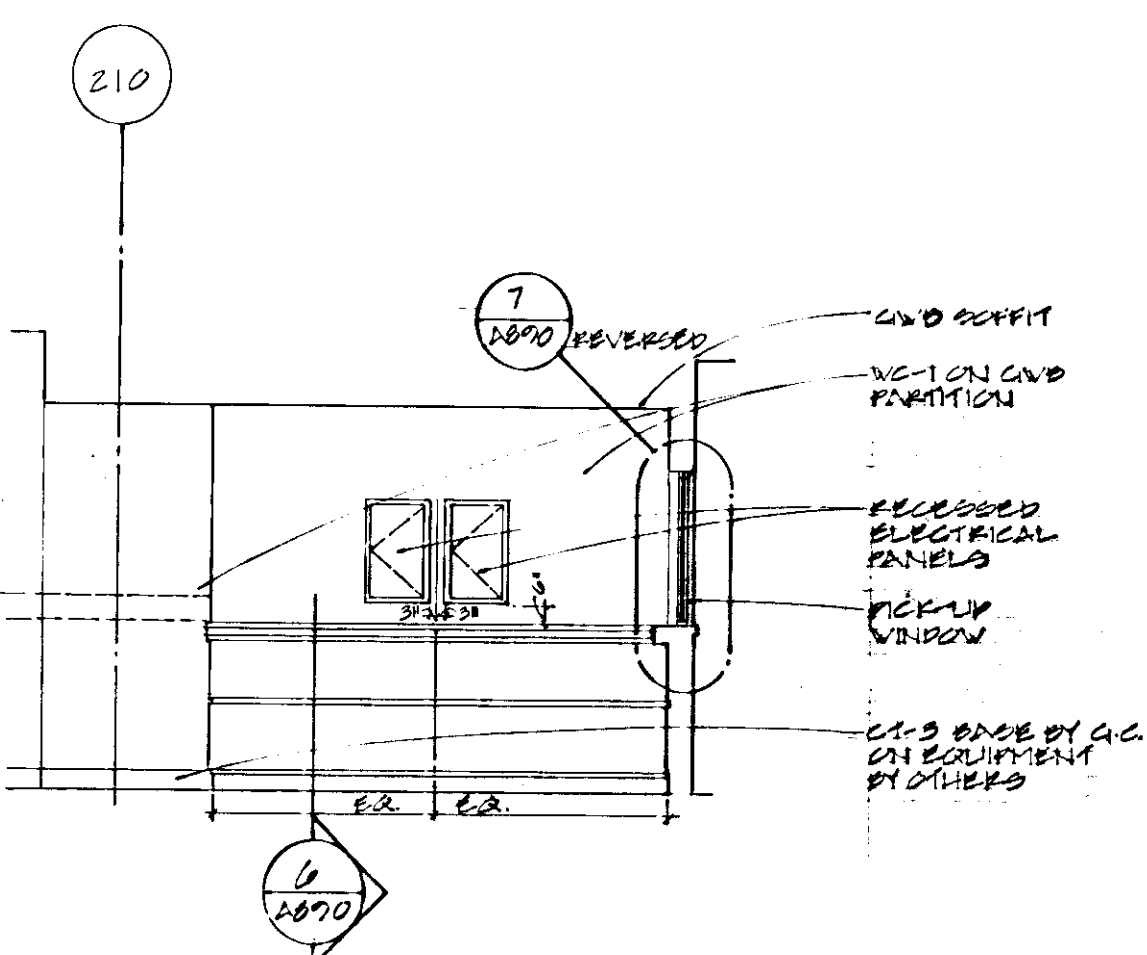
10 ELEVATION 1/4" = 1'-0"



11 ELEVATION 147-1108



12 ELEVATION 1200 ft. 1200



13 ELEVATION 1461.00



Lambert St. Louis International Airport

Cocktail Lounge/Deli/Snack Bar

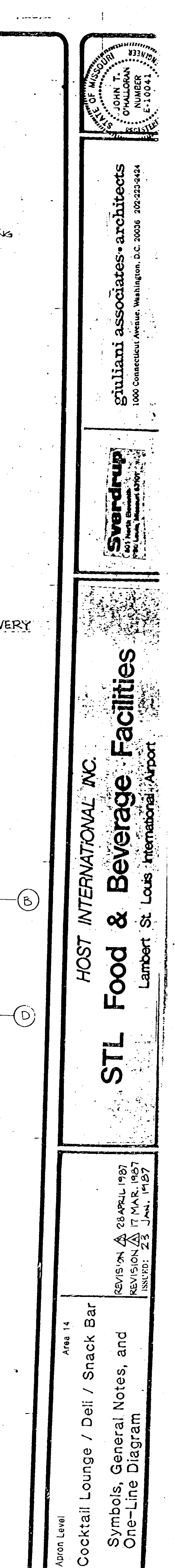
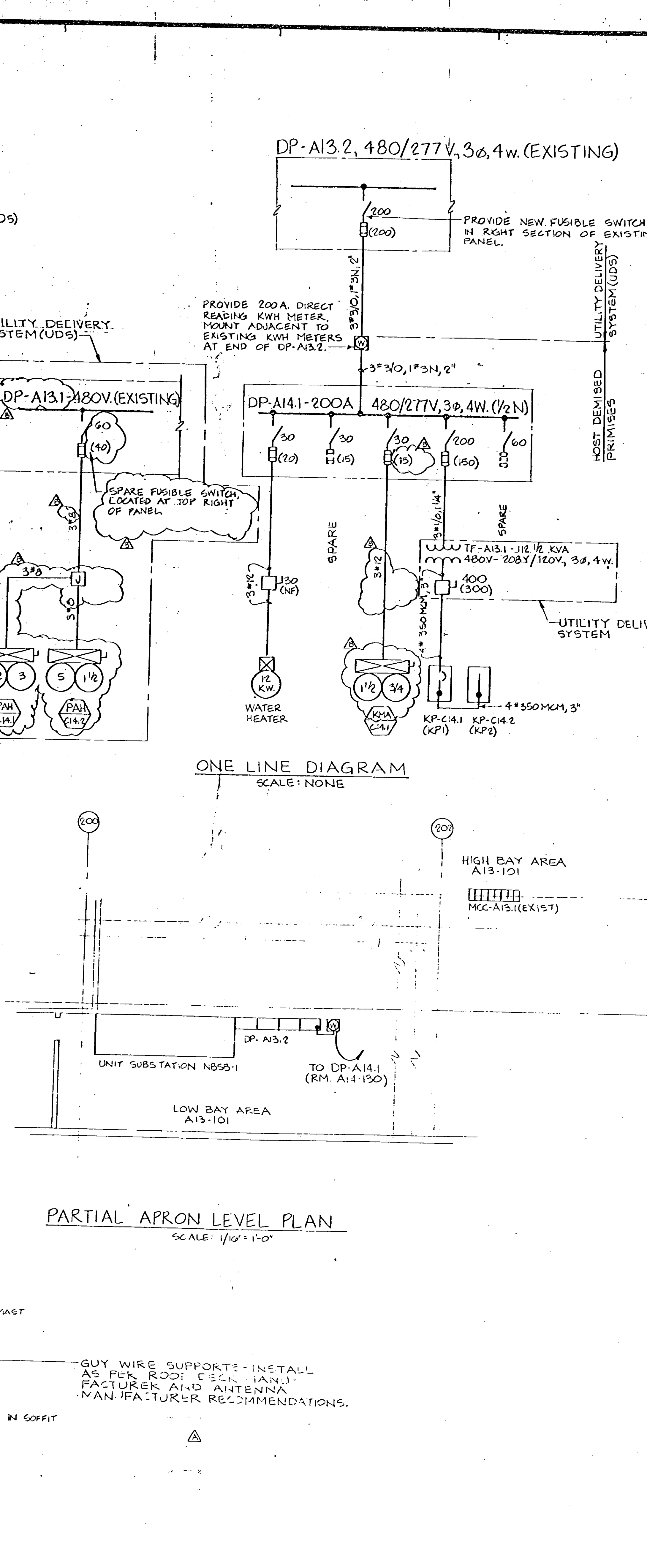
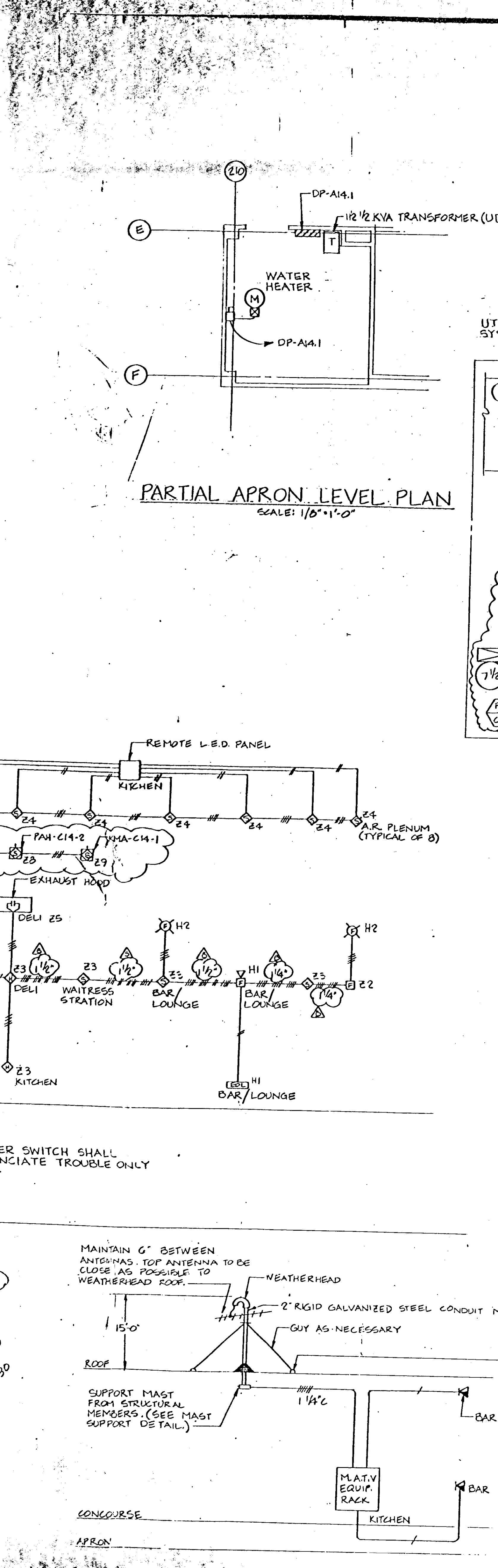
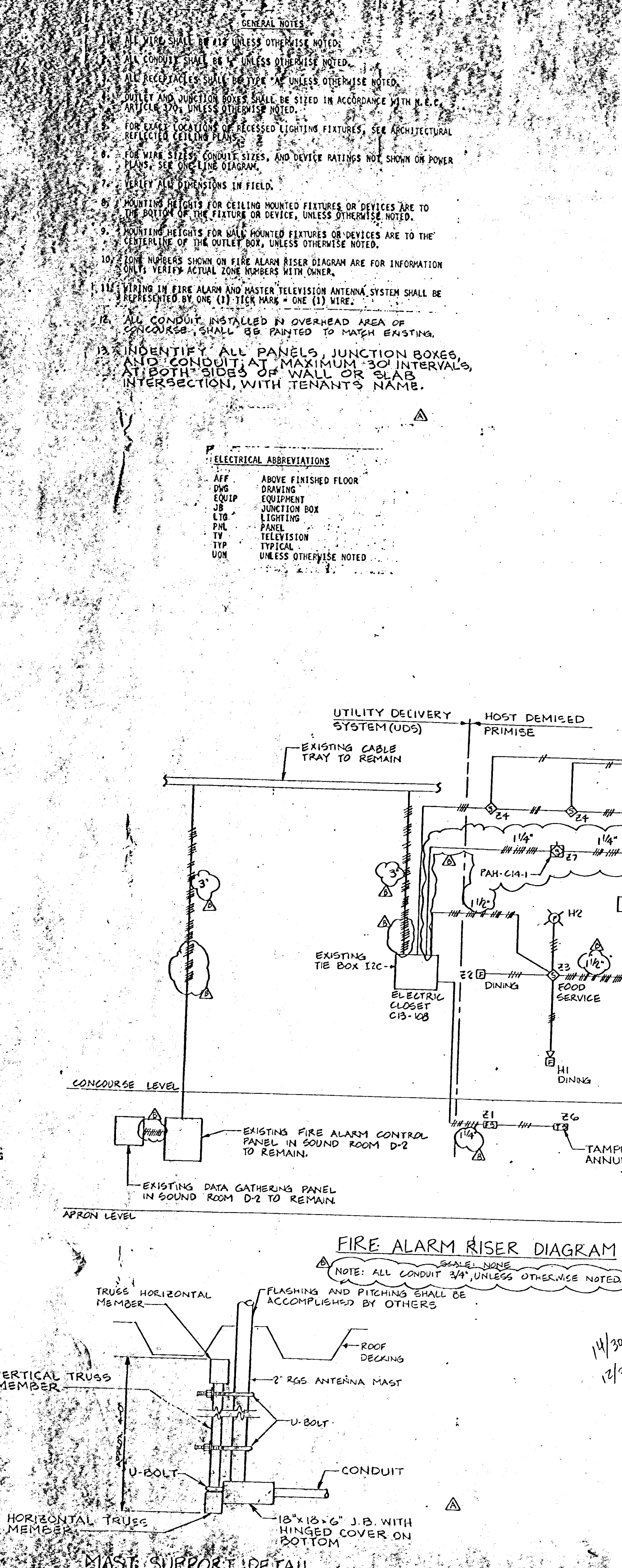
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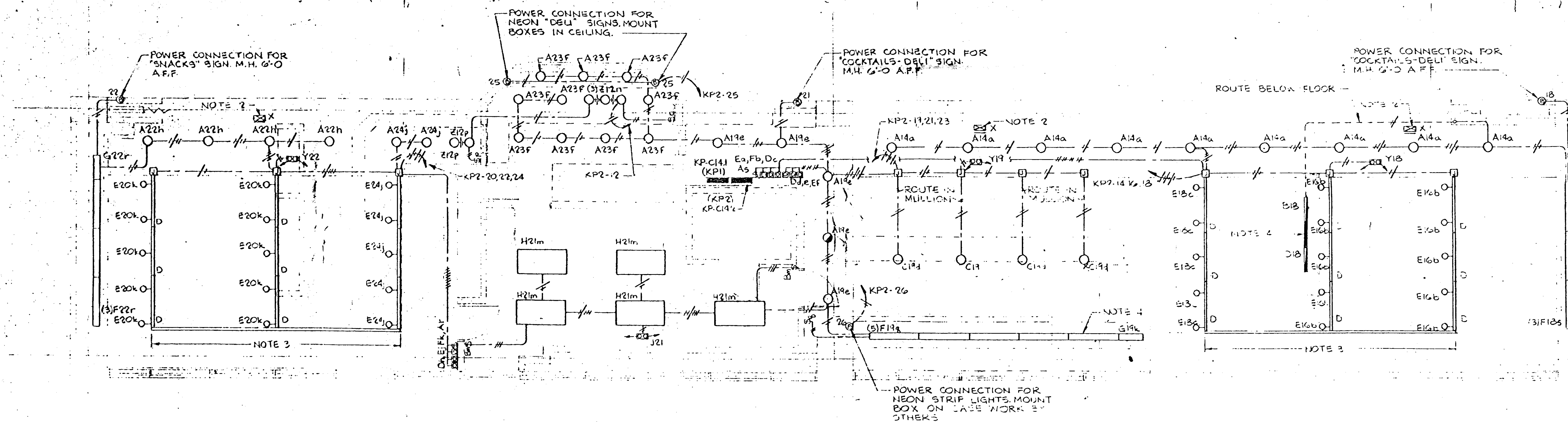
ARCHITECTURAL	
Concourse Level - Floor Plan & Reflected Ceiling Plan	A1
Concourse Level - Elevations	A2
Concourse Level - Elevations	A3
FIRE PROTECTION	
Fire Protection Plan	FRP1
PLUMBING	
Plumbing Plans and Details	P1
Plumbing Risers	P2
MECHANICAL	
Legend & Schedules	M1
Concourse Plan and Details	M2
Apron and Foundation Plans	M3
ELECTRICAL	
Symbols, General Notes, One Line Diagram	E1
Lighting Plan	E2
Power Plan	E3

Revision B 28 April 1987
Revision A 17 March 1987
Original Issue 23 January 1987

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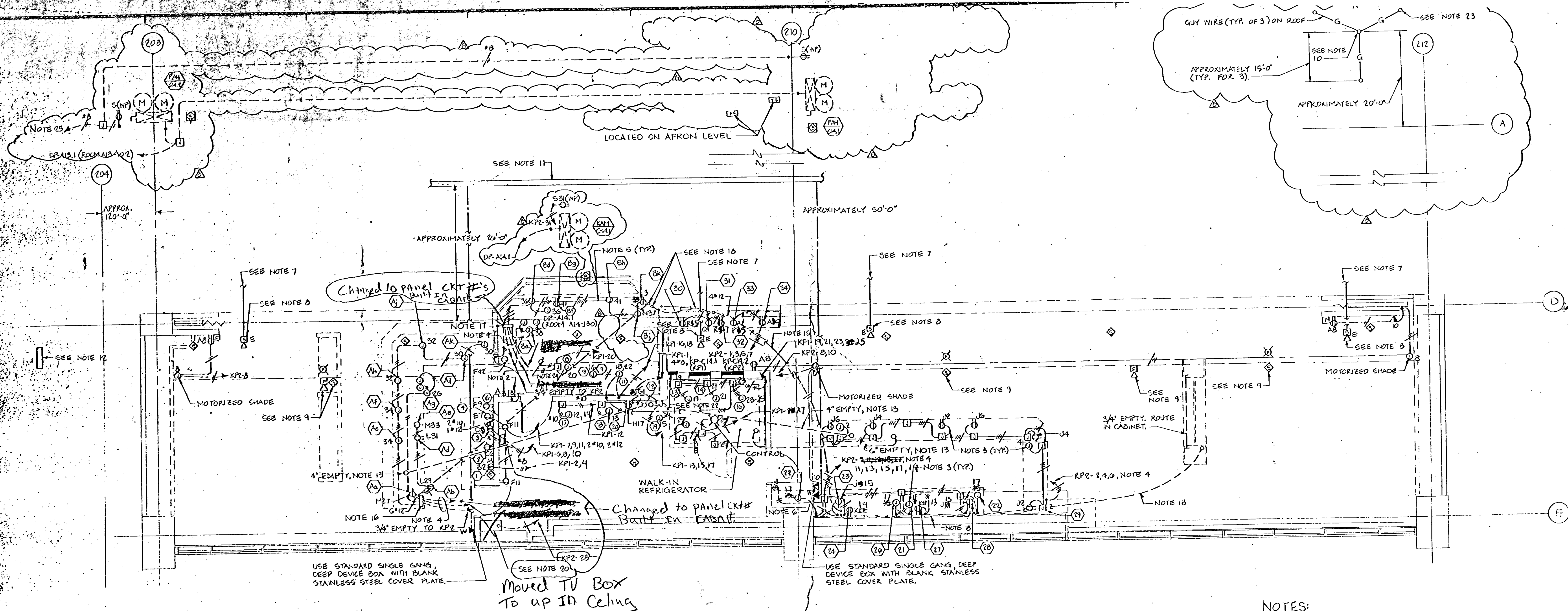




LIGHTING PLAN
SCALE: 1/4" = 1'-0"

NOTES:

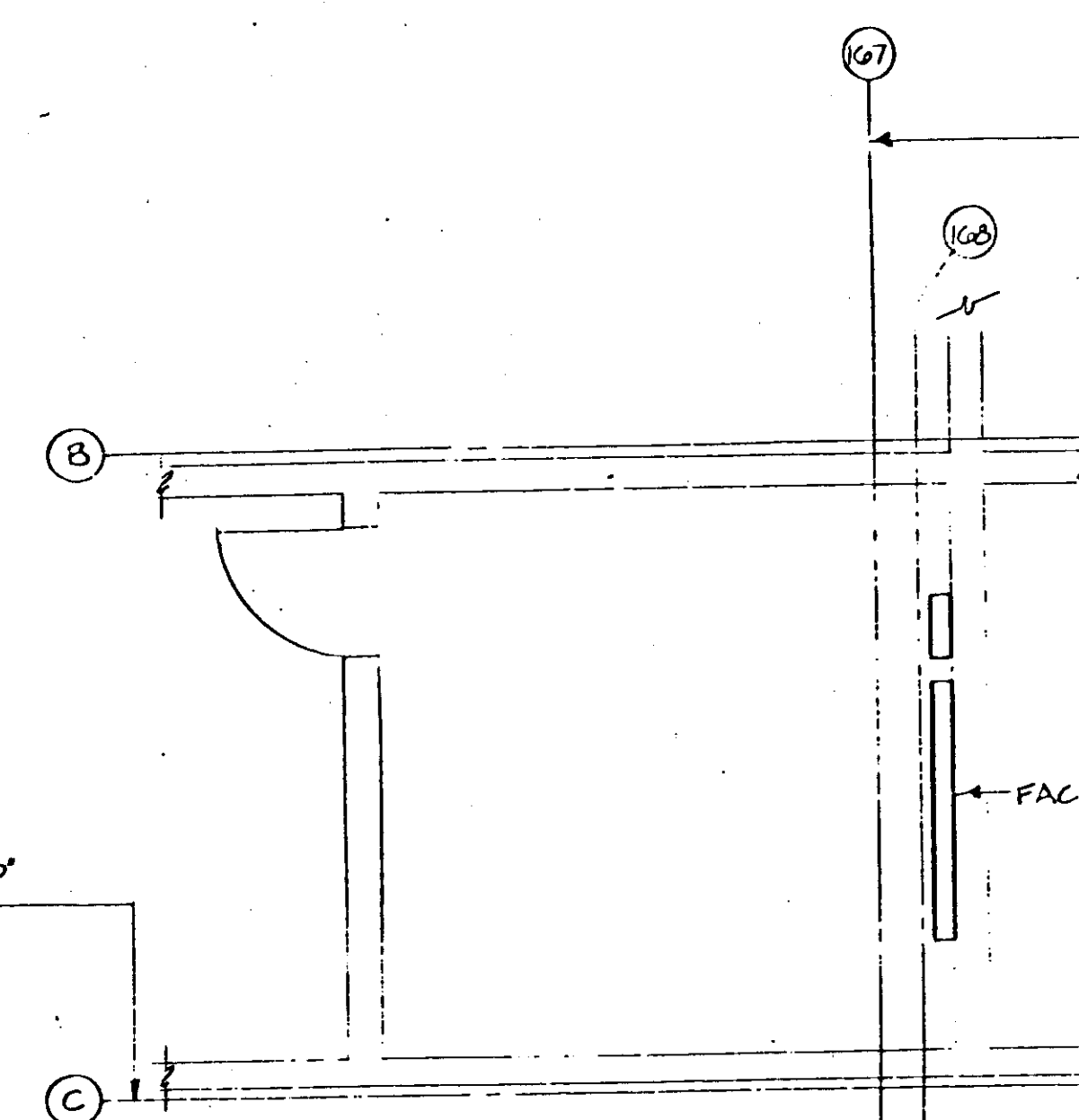
1. FOR SYMBOLS AND GENERAL NOTES, SEE DWG. E-1.
2. VERIFY LOCATION OF EXIT SIGNS IN FIELD.
3. MAXIMUM LENGTH OF LIGHTOLIER BASIC SINGLE CIRCUIT TRACER SHALL NOT EXCEED 20' INCLUDING CONNECTORS.
4. SEE INTERIOR DESIGN DRAWING FOR FIXTURE MOUNTING & CASE WORK BY OTHERS.



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

NO.	DESCRIPTION	LOAD, VOLTAGE, PHASE
1	COFFEE MAKER	6.3KW, 208V, 1Ø + 4Ø
2	COFFEE MAKER	1800W, 120V, 1Ø + 4Ø (DECAF COFFEE)
3	SOFT SERV. MACH.	1HP, 208V, 1Ø + 4Ø (MAX. FUSE SIZE 25 AMPS)
4	MICROWAVE OVEN	2200W, 120V, 1Ø + 3Ø
5	SPARE	
6	CONV. RECEPT.	120W, 120V, 1Ø + 4Ø
7	4'0" BOX + 54" WITH REG. MACH. PULL STA. BY FIRE CONTROL CONTRACTOR	CONDUIT EXTEND 6" ABOVE FIN. CL'G.
8	HOOD LIGHTS	600W, 120V, 1Ø 3-BOX @ HOOD (SWITCH CONTROL)
9	REFD. DWR. UNIT	300W, 120V, 1Ø + 12"
10	SPARE	
11	FREEZER DWR. UNIT	600W, 120V, 1Ø + 12"
12	FRYER	125W, 208V, 3Ø + 3Ø
13	COMPRESSOR	1/4HP, 120V, 1Ø + 108"
14	COMPRESSOR	1/3HP, 120V, 1Ø + 108"
15	SPARE	
16	COMPRESSOR	3/4HP, 120V, 1Ø + 108"
17	ICE MACHINE	(2)1HP, 208V, 1Ø + 90"
18	FLAKER MACH.	1/2HP, 120V, 1Ø + 90"
19	CARBONATOR	20AHP, 120V, 1Ø + 90" (SLOW BLOW BREAKER)
20	CONV. RECEPT.	600W, 120V, 1Ø + 90"
21	COMPRESSOR	1/3HP, 120V, 1Ø + 18" (FROM BELOW)
22	DISPLAY LIGHTS	300W, 120V, 1Ø + 36" (FROM BELOW)
23	CASH REG.	600W, 120V, 1Ø + 36" (SEP. CIR.) (FROM BELOW)
24	CONV. RECEPT.	1200W, 120V, 1Ø + 36" (FROM BELOW)
25	SPARE	
26	BACK BAR REFD. BASE	300W, 120V, 1Ø + 18" (FROM BELOW)
27	CONV. RECEPT.	1650W, 120V, 1Ø + 36" (FROM BELOW)
28	CASH REG.	600W, 120V, 1Ø + 36" (SEP. CIR.) (FROM BELOW)
29	WORKBOARD	2500W, 120V, 1Ø + 12" (FROM BELOW)
30	CONV. RECEPT.	600W, 120V, 1Ø + 48"
31	PRINTER	600W, 120V, 1Ø + 30" (SEP. CIR.)
32	CONV. RECEPT.	200W, 120V, 1Ø + 48"
33	CONV. RECEPT.	600W, 120V, 1Ø + 30" (AMPLIFIER)
34	CONV. RECEPT.	400W, 120V, 1Ø + 12" (CIG. MACH.)

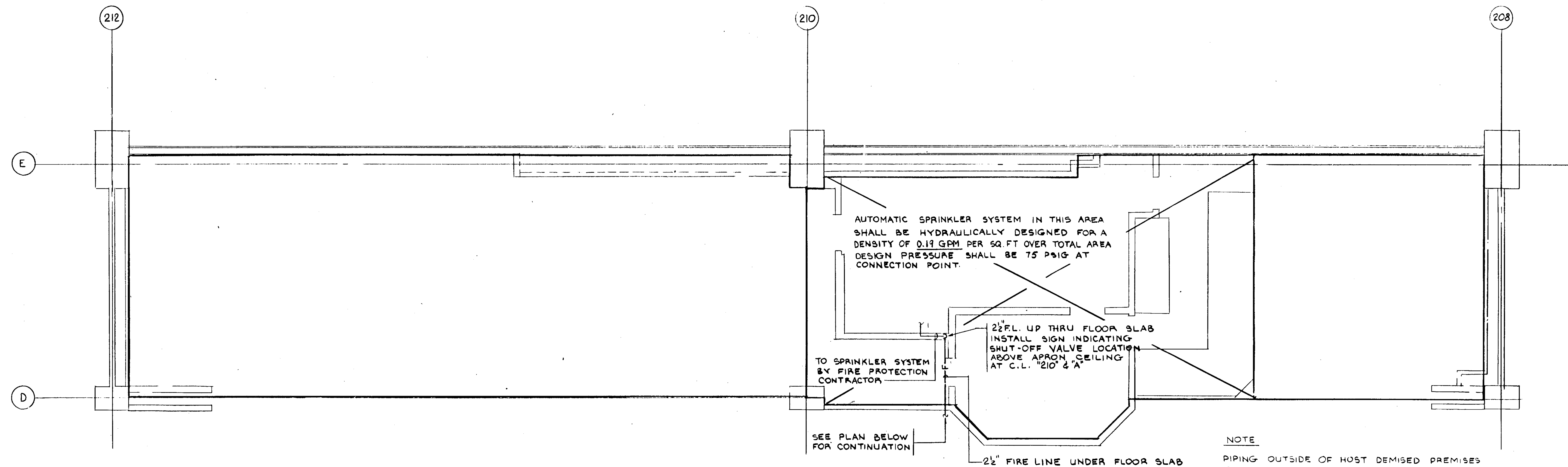
NO.	DESCRIPTION	LOAD, VOLTAGE, PHASE
Aa	CASH REG.	600W, 120V, 1Ø
Ab	CONV. RECEPT.	1000W, 120V, 1Ø
Ac	DRINK TOWER	300W, 120V, 1Ø
Ad	CONV. RECEPT.	1200W, 120V, 1Ø
Ae	HOT DOG GRILL	1500W, 120V, 1Ø
Af	ROLL WARMER	1000W, 120V, 1Ø
Ag	HOT FOOD UNIT	1900W, 208V, 1Ø
Ah	INFRA RED WARMER	750W, 120V, 1Ø
Aj	REFD. BASE UNIT	854W, 120V, 1Ø
Ak	INFRA RED WARMER	750W, 120V, 1Ø
Al	WARMING PLATE	300W, 120V, 1Ø
Am	SPARE	1650W, 208V, 1Ø
An	SPARE	1650W, 120V
Ba	HOT FOOD UNIT	1900W, 208V, 1Ø
Bb	NOT USED	250W, 120V, 1Ø
Bc	NOT USED	250W, 120V, 1Ø
Bd	COMPRESSOR	1/3HP, 120V, 1Ø
Be	HEAT LAMP	250W, 120V, 1Ø
Bf	REFD. BASE (COIL)	300W, 120V, 1Ø
Bg	CONV. RECEPT.	1000W, 120V, 1Ø
Bh	REFD. BASE (COIL)	100W, 120V, 1Ø
Bj	TOASTER	2700W, 208V, 1Ø
Bk	CONV. RECEPT. (PRINT'R)	600W, 120V, 1Ø, SEP. CIR.
Bl	SPARE	1650W, 120V, 1Ø
Bm	SPARE	1650W, 208V, 1Ø



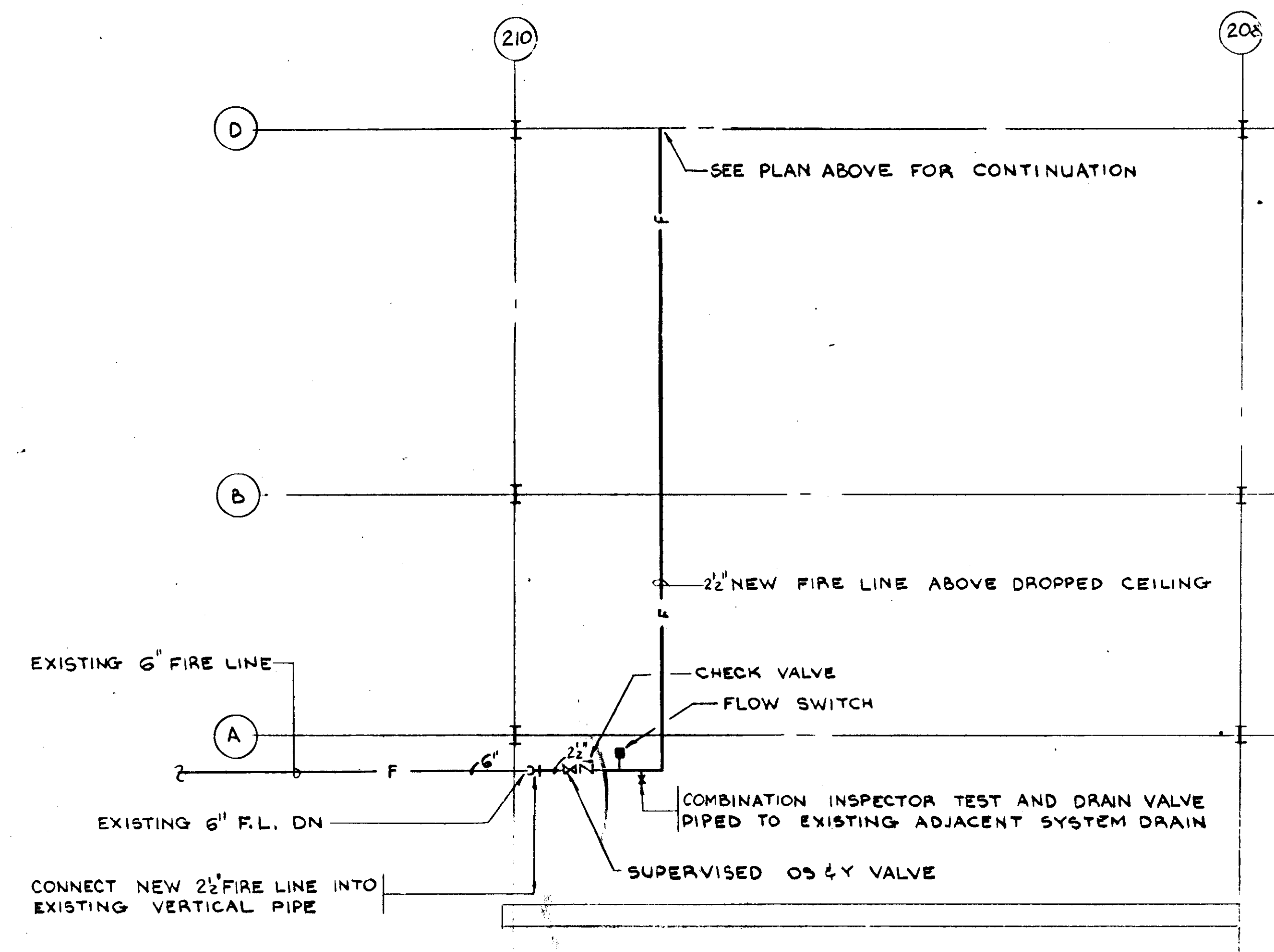
PARTIAL PLAN APRON LEVEL-
REMOTE SOUND ROOM D2
SCALE: 1/4" = 1'-0"

NOTES:

- FOR SYMBOLS AND GENERAL NOTES, SEE DRAWING E-1.
- 2 1/8" DEEP, 1/4" OCTAGONAL BOX, MH 4'-6" A.F.F. ROUTE 1/2" ENT TO 6" ABOVE FINISHED CEILING. TERMINATE WITH INSULATED THROAT CONNECTOR.
- RECEPTACLE, COVER PLATE, BOX, CONDUIT (3'-0" PIGTAILS) WITH CONDUCTOR FURNISHED INSTALLED ON WORK BOARD. PROVIDE HORIZONTAL CONDUITS WITH JUNCTION BOXES. CONNECT 3' PIGTAILS INTO JUNCTION BOX AS REQUIRED.
- ROUTE HOMERUN BELOW FLOOR SLAB.
- FURNISH AND INSTALL CONDUIT AND WIRE BETWEEN BOXES. FURNISHED ON KITCHEN EQUIPMENT. COORDINATE WITH EQUIPMENT SUPPLIER FOR EXACT LOCATIONS AND CONDUIT ROUTINGS.
- MOUNT M.A.T.V. OUTLET IN FACE OF SOFFIT. COORDINATE LOCATION SO IT IS MOUNTED DIRECTLY BEHIND TELEVISION.
- REMOVE WIRING AND CAP CONDUIT ABOVE SUSPENDED CEILING.
- EXISTING SPEAKERS TO BE REMOVED AND RETURNED TO OWNER.
- MOUNT IN SOFFIT 4'-0" ABOVE BOTTOM EDGE OF SOFFIT.
- APPROX. LOCATION OF M.A.T.V. SYSTEM MAST ON ROOF. COORDINATE SUPPORT WITH GENERAL CONTRACTOR. MAST MUST BE CAPABLE OF SUSTAINING 125 M.P.H. WINDS. SEE "MAST SUPPORT DETAIL" ON DRAWING E-1.
- EXISTING CABLE TRAY TO REMAIN.
- EXISTING TIE BOX ITC LOCATED IN ELECTRIC CLOSET C13-108 TO REMAIN.
- ROUTE CONDUIT BELOW FLOOR. PROVIDE WITH MINIMUM 24" RADIUS BENDS, STUB UP 6" A.F.F.
- INSTALL LIGHT FIXTURES AND OTHER EQUIPMENT FURNISHED WITH HOOD (ITEM 2) AND WALK-IN REFRIGERATOR.
- MAKE ALL FINAL CONNECTIONS TO KITCHEN EQUIPMENT.
- 3'x3'x4" JUNCTION BOX 'A'. MOUNT IN SPACE PROVIDED IN KITCHEN EQUIPMENT.
- 3'x3'x4" JUNCTION BOX 'B'. MOUNT IN SPACE PROVIDED IN KITCHEN EQUIPMENT.
- 3'x4" PULL BOX, FLUSH MOUNTED, M.H. 6'-3".
- MASTER ANTENNA TELEVISION SYSTEM EQUIPMENT RACK. RACK SHALL BE A "FREE-STANDING" UNIT. MOUNT M.A.T.V. SYSTEM EQUIPMENT RACK AS HIGH AS POSSIBLE AND PROVIDE SHEET METAL SKIRT TO FLOOR.
- SMOKE DETECTOR SHALL BE MOUNTED IN AIR RETURN PLENUM.
- REMOTE L.E.D. PANEL FOR PLENUM SMOKE DETECTOR ANNUNCIATION WITH EIGHT (8) RED L.E.D.'S AND BURNED STAINLESS STEEL COVER PLATE. FLUSH MOUNTED 5'-0" TO CENTER ABOVE FINISHED FLOOR.
- GUY WIRE ANCHOR ON ROOF (TYPICAL FOR 3) SEE "GUY WIRE ANCHORING DETAIL" ON DRAWING E-1.
- 2 #12 TO HOOD FIRE SUPPRESSION SYSTEM CONTACTS FOR FRYER (ITEM 12) SHUTDOWN.
- ROUTE TO PANELBOARD PP-C13.1 IN ROOM C13-108 AND CONNECT TO SPARE CIRCUIT.



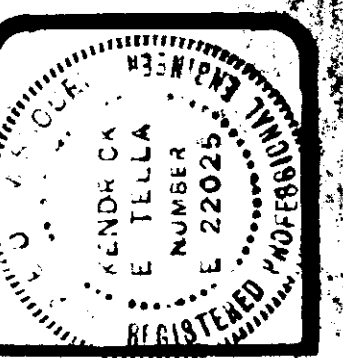
CONCOURSE LEVEL AREA C14
FLOOR PLAN
SCALE: 1/4" = 1'-0"



APRON LEVEL AREA A14 PARTIAL PLAN
SCALE: 1/8" = 1'-0"

NOTE:
THIS WORK IS A PART OF
UTILITIES DELIVERY SYSTEM

1 INCH BETWEEN MARKS



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Sverdrup
a harsco construction company

HOST INTERNATIONAL INC.
STL Food & Beverage Facilities
Lambert St. Louis International Airport

ISSUED: 23 JAN 1997

Area 14
Apron Level
Cocktail Lounge / Deli / Snack Bar
Fire Protection Plan

FP-1

PROJECT: 989-00

DEMOLITION/NEW WORK LEGEND

— LIGHT SOLID LINE EXISTING TO REMAIN
 - - - MEDIUM DASHED LINE EXISTING TO BE REMOVED
 — MEDIUM SOLID LINE NEW WORK

— CHWF — CHILLED WATER FLOW
 — CHWR — CHILLED WATER RETURN
 — LPS — LOW PRESSURE STEAM
 — LPR — LOW PRESSURE RETURN
 — GATE VALVE
 — CONTROL VALVE
 — STRAINER
 — HOSE END VALVE
 VD VOLUME DAMPER
 FD FIRE DAMPER
 SD SMOKE DETECTOR
 THERMOSTAT
 CD CEILING DIFFUSER
 SR SUPPLY REGISTER
 RR RETURN REGISTER
 TG TRANSFER GRILLE
 PAH PENTHOUSE AIR HANDLING UNIT
 KEF KITCHEN EXHAUST FAN
 SHC STEAM HEATING COIL
 AT AIR TERMINAL UNIT
 AD ACCESS DOOR

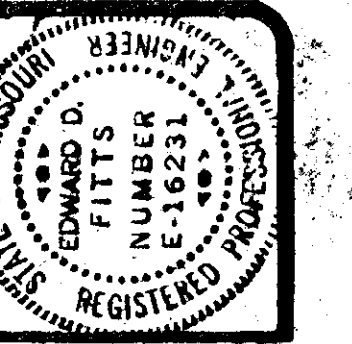
PENTHOUSE AIR HANDLING UNIT SCHEDULE																													
UNIT DESIGNATION	MANUF.	SIZE	SUPPLY FAN			COOLING COIL										HEATING COIL						FILTERS		ELECTRICAL DATA	MIN. OUTSIDE AIR CFM	EXHAUST FAN			
			CFM	TOTAL S.P.	MIN. HP	EDB	EWB	LDB	LWB	AIR P.D.	FT ²	MBH	ENT	GPM	WATER P.D.	EDB	LDB	AIR P.D.	FT ²	MBH	STEAM PSI	FT ²	TYPE			CFM	S.P.	W.L.	
PAH-C14-1	TRANE	PCL-14	6730	3.0	7 1/2	80	65.5	57	54.5	0.5	14.0	239.3	42	34	2.5	—	—	—	—	—	—	260	2" THROW AWAY	460/3/60	1000	6730	1.0	2	
PAH-C14-2	TRANE	PCL-7	2250	3.0	5	81.5	58	57	55.5	0.5	7.0	128.7	42	18	3.0	45	53	0.1	7.0	44.5	10	17.25	"	400/2/60	150	2250	0	1/2	

KITCHEN MAKE-UP AIR UNIT SCHEDULE													
UNIT DESIGNATION	MANUF.	MODEL	EXHAUST FAN			SUPPLY FAN			STEAM COIL			ELECTRICAL DATA	REMARKS
			CFM	S.P. (IN.)	HP	CFM	S.P. (IN.)	HP	CFM	MBH	PSI		
KMA-C14-1	GREENHECK	MFP 1810	2350	1.25	1 1/2	1700	0.75	3/4	1700	140	0	400/2/60	ROOF CURB

STEAM HEATING COIL SCHEDULE									
UNIT DESIGNATION	MANUF.	SIZE	EDB	LDB	MBH	AIR P.D.	STEAM P.S.I.	CFM	REMARKS
SHC-C14-5	TRANE	24x12	58	89	62	0.1	10	1800	
SHC-C14-1		18x18		84	25			725	
SHC-C14-2		30x12		86	68			2200	
SHC-C14-3		24x12		75	32			685	
SHC-C14-4		20x12		75	16			840	
SHC-C14-6		24x12		84	62			1800	

AIR TERMINAL SCHEDULE						
UNIT DESIGNATION	MANUF.	MODEL	TYPE	CFM		P.D.
				FULL	MAX. BY-PASS	
AT-C14-30	CARNES	ABBB-24	BY-PASS	1800	900	0.16
AT-C14-31		ABBB-24		1800	900	0.16
AT-C14-1		ABBB-02		100	100	0.12
AT-C14-2		ABBB-12		725	700	0.11
AT-C14-3		ABBB-32		2200	2100	0.15
AT-C14-4		ABBB-24		1685	1685	0.15
AT-C14-5		ABBB-12		830	830	0.15

DIFFUSER, REGISTER AND GRILLE SCHEDULE						
DESIG.	MANUF.	MODEL	SIZE (IN.)		SERVICE	MOUNTING
			NECK	FRAME		
KK	CARNES	TD45	48x4	49x5	SR	WALL
VV		43074	6x18	12x24	CD	CEILING
DD		43074	10x10	24x24		
EEE		43072	15x15	25x25		
PPP		43504	10x22	12x24	RR	
TTT		43502	18x18	23x23	TG	
AAA		43072	6x6	13x13	CD	
SSS		43504	22x22	24x24	TG	
XXX		43504	22x22	25x25	TG	



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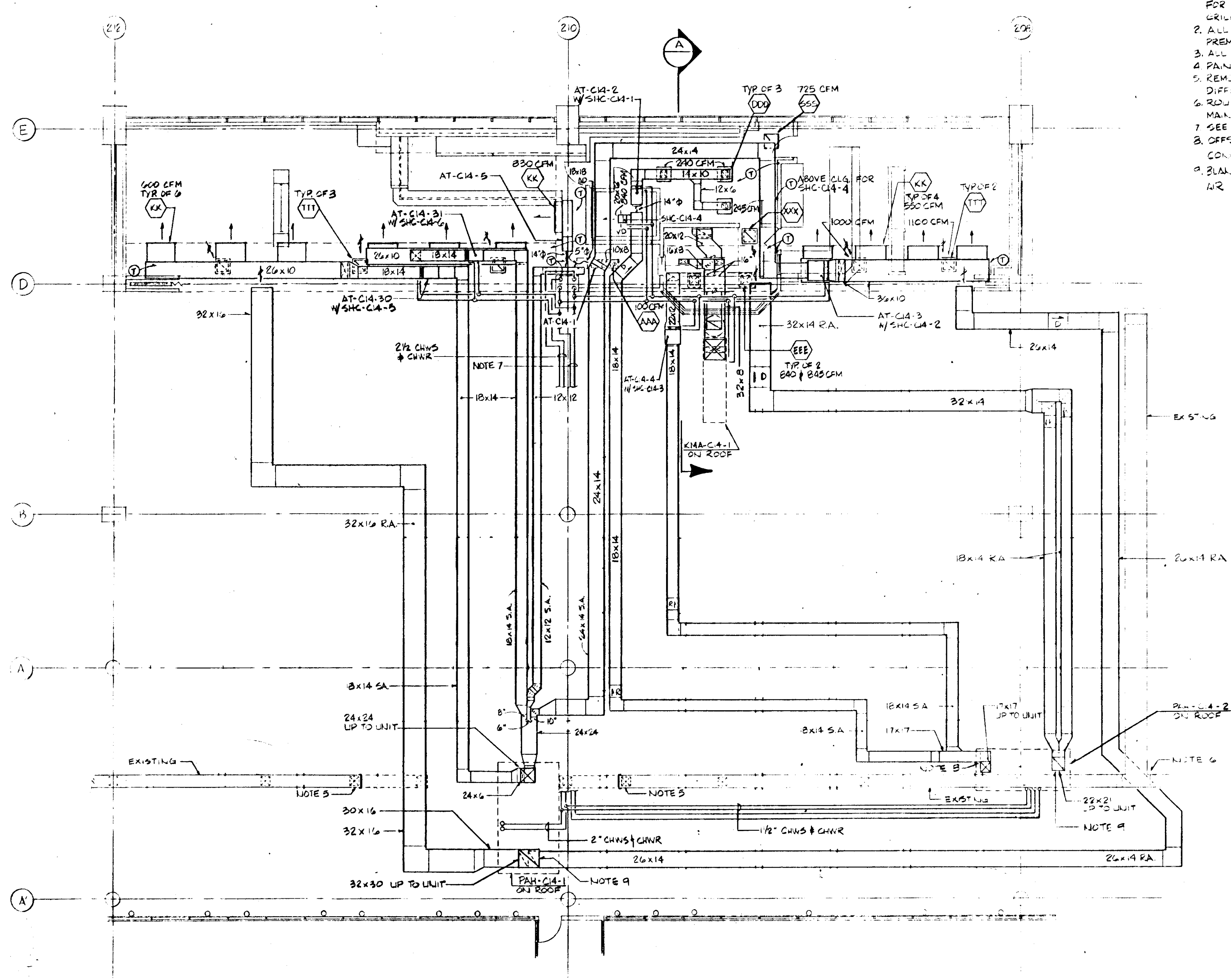
HOST INTERNATIONAL INC.
STL Food & Beverage Facilities
 Lambert St. Louis International Airport

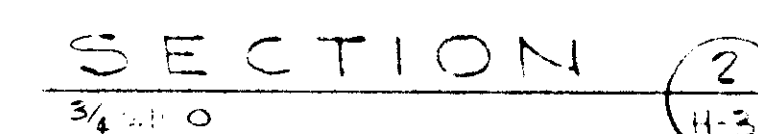
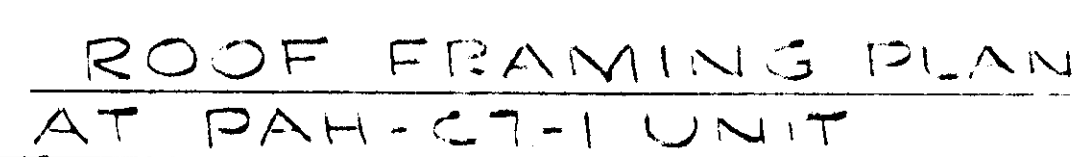
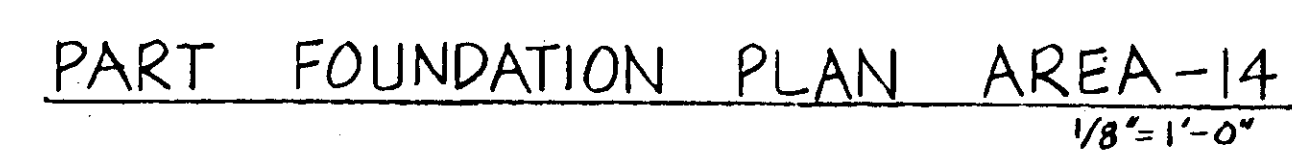
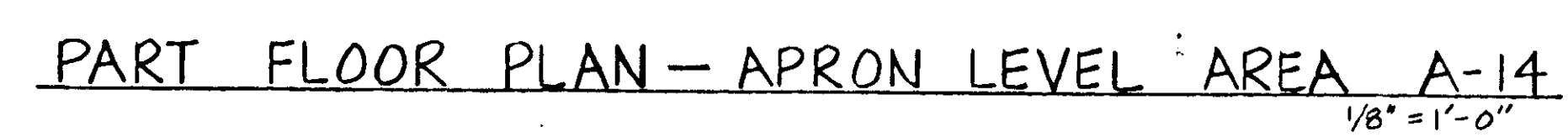
Area 14
 Cocktail Lounge / Deli / Snack Bar
 REV'D: 25 APRIL 1997
 ISSUED: 23 JUNE 1997

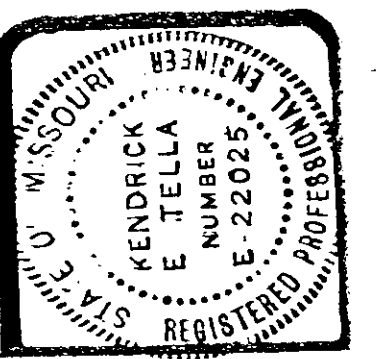
Legend & Schedule

H-1

PROJECT: 999-00







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Swardrup
PLUMBING ENGINEER
No. 100000000000

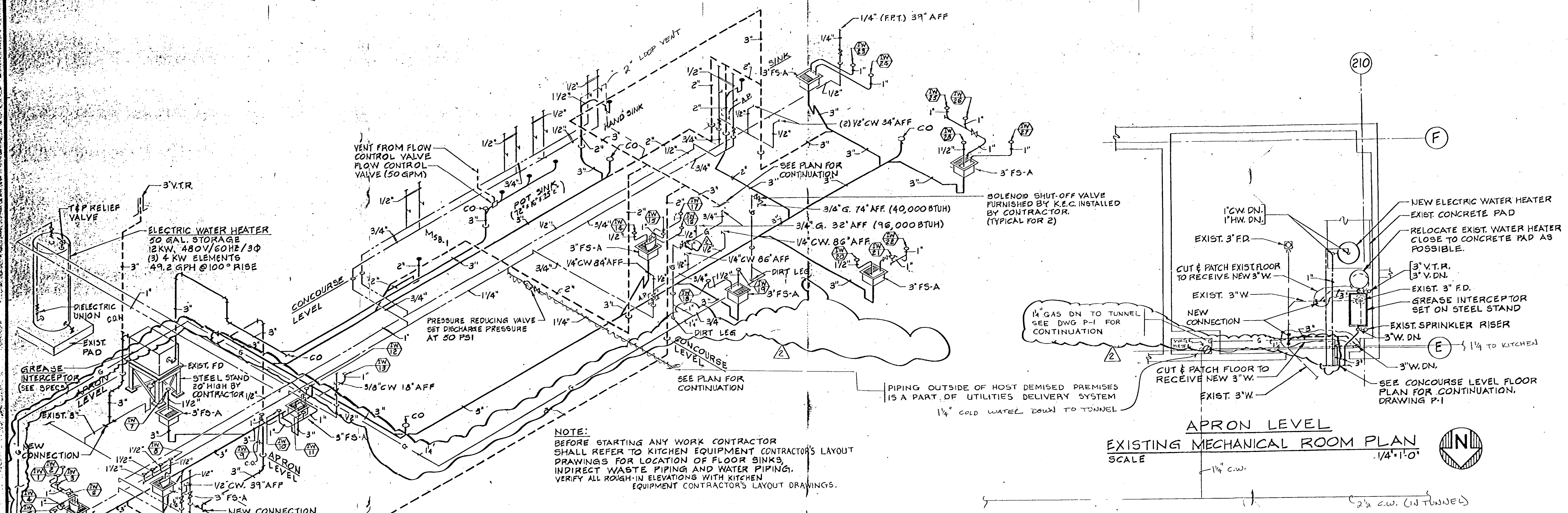
HOST INTERNATIONAL INC.
STL Food & Beverage Facilities
Lambert St. Louis International Airport

REV. 4.28.87 GAS
LINE REROUTED
AS BUILTS 10-29-87

Area 14
Cocktail Lounge / Deli / Snack Bar
Plumbing Risers

Area 14
Cocktail Lounge / Deli / Snack Bar
Plumbing Risers

PROJECT: 989-00



RISER ISOMETRIC
NO SCALE

PLUMBING LEGEND		
SYMBOL	DESCRIPTION	ABBREVIATION
---	SANITARY SEWER ABOVE GRADE	SS
---	SANITARY SEWER BELOW GRADE OR FLOOR	SS
---	VENT	V
---	TEMPERED WATER	T.W.
---	CHILLED WATER	CH.W.
---	COLD WATER	C.W.
---	HOT WATER	H.W.
---	NATURAL GAS	G.
---	INDIRECT WASTE	I.W.
---	SUB SOIL DRAIN	S.D.
---	DIRECTION OF FLOW	
---	STORM WATER DRAIN ABOVE GRADE	ST.
---	STORM WATER DRAIN BELOW GRADE OR FLOOR	ST.
---	ROOF LEADER, WASTE, WATER, VENT UP	RL, SS, W, V
---	ROOF LEADER, WASTE, WATER, VENT DOWN	RL, SS, W, V
---	TRAP	TR
---	CLEANOUT	CO
---	VALVE	V
---	CHECK VALVE	CK V
---	MIXING VALVE	M.V.
---	WALL HYDRANT	WH
---	HOSE BIBS	HB
---	BACKFLOW PREVENTER	BFP
---	UNION	U
---	BALANCE COCK	BC
---	FLOOR DRAIN	F.D.
---	ROOF DRAIN	R.D.
---	MANHOLE	M.H.
---	ACCESS PANEL	A.P.
---	ROUGH IN ONLY	R.I.O.
---	ROUGH IN AND CONNECT	R.I.C.
---	INVERT ELEVATION	INV. EL.
---	CENTERLINE ELEVATION	C.E.L.
---	TOP ELEVATION	T.E.
---	CAST IRON	CI
---	VITRIFIED CLAY PIPE	VCP
---	REINFORCED CONCRETE PIPE	RCP
---	VENT THROUGH ROOF	VTR

ROOF LEADER NO. SANITARY STACK NO.
SECTION OR DETAIL NUMBER
SHEET NO. OF PLAN CONTAINING DETAIL SHEET NO. WHERE DETAIL IS LOCATED
NOTE: ALL ABBREVIATIONS AND SYMBOLS IN THIS LEGEND MAY NOT BE REQUIRED ON THESE PLANS.

NOTE: * CONTRACTOR SHALL PROVIDE & INSTALL IN-LINE WATER FILTER-PURIFIERS TO REMOVE MATERIALS TASTE AND ODOR. CUNO ENGINEERING CO., EVERPURE, OR APPROVED EQUAL

PLUMBING SCHEDULE				
SYMBOL	SYSTEM	EQUIPMENT	PIPE SIZE	NOTE:
IW-1	INDIRECT WASTE	DRIP TROUGH	1"	
IW-2	"	ICE BIN	1"	
IW-3	"	DRIP TROUGH	1"	
IW-4	"	"	1"	
IW-5	"	ICE BIN	1"	
IW-6	"	COCKTL STA.	1"	
IW-7	"	REFD. BASE	1 1/2"	
IW-8	"	GLASS WASHER	(4) 1 1/2"	
IW-9	"	ICE BIN	1"	
IW-10	"	DRIP TROUGH	1"	
IW-11	"	"	1"	
IW-12	"	ICE BIN	1"	
IW-13	"	COCKTL STA.	1"	
IW-14	"	ICE MACHINE	1 1/2"	
IW-15	"	ICE BIN	1"	
IW-16	"	ICE MACHINE	1 1/2"	
IW-17	"	ICE BIN	1"	
IW-18	"	REFR / FREEZER	1 1/2"	
IW-19	"	REFR / FREEZER	1 1/2"	
IW-20	"	REFD. BASE	1 1/2"	
IW-21	"	HT. FD. UNIT	1"	
IW-22	"	HT. FD. UNIT	1"	
IW-23	"	DRIP TROUGH	1"	
IW-24	"	ICE BIN	1"	
IW-25	"	HT. FD. UNIT	1"	
IW-26	"	HT. FD. UNIT	1"	
IW-27	"	ICE PAN	1"	
IW-28	"	REFD. BASE	1 1/2"	
G-1	NAT. GAS	CHEESE MELTER	3/4"	3/4" FG. CONN. + 74" (40,000 BTUH)
G-2	NAT. GAS	GRIDDLE	(2) 3/4"	3/4" FG. CONN. + 32" (96,000 BTUH)
CW-1	COLD WATER	DRINK TOWER	3/8"	3/8" (FPT) CONN. + 39" *
CW-2	"	SINK	1/2"	1/2" CONN. + 28"
CW-3	"	WORKBOARD	1/2"	
CW-4	"	BEV. HOSE	3/8"	3/8" (FPT) CONN. + 18" *
CW-5	"	JAN SINK	1/2"	1/2" CONN. + 36"
CW-6	"	POT SINK	1/2"	1/2" CONN. + 41"
CW-7	"	POT SINK	1/2"	1/2" CONN. + 41"
CW-8	"	HAND SINK	1/2"	1/2" CONN. + 30"
CW-9	"	CARBONATOR	1/2"	1/2" + 90" 1/4" (FPT) CONN. + 84" *
CW-10	"	FLAKER	1/2"	1/2" + 90" 1/4" CONN. + 86" *
CW-11	"	ICE MACHINE	1/2"	1/2" + 90" 1/4" CONN. + 86" *
CW-12	"	SINK	1/2"	1/2" + 20" 1/2" CONN. + 34" *
CW-13	"	COFFEE MAKER	1/2"	1/2" + 20" 1/2" CONN. + 34" *
CW-14	"	BEVERAGE TOWER	1/2"	1/2" STUB 1/4" (FPT) CONN. 39" *
HW-1	HOT WATER	WORKBOARD	1/2"	1/2" STUB
HW-2	"	JAN SINK	1/2"	1/2" CONN. + 36"
HW-3	"	POT SINK	1/2"	1/2" CONN. + 41"
HW-4	"	POT SINK	1/2"	1/2" CONN. + 41"
HW-5	"	HAND SINK	1/2"	1/2" CONN. + 30"
HW-6	"	SINK	1/2"	1/2" + 20" 1/2" CONN. + 34"

MERLO PLUMBING CO., INC.
3118 Watson Road • St. Louis, Missouri 63139
10-29-87
AS BUILTS



HOST INTERNATIONAL

A Marriott Company

Lambert St. Louis International Airport 2 Mile Bar & Deli

GENERAL NOTES (APPLICABLE TO ALL DRAWINGS)

The Contractor shall provide complete dimensioned as-built drawings on mylar or sepiamylar, of all field conditions to the Owner and Engineer with in 30 days of substantial completion of the project. Final payment will not be made until drawings are received, reviewed and approved by the Owner, Engineer and Airport Authority.

Contractor shall conform to all Airport Authority Security and insurance requirements during the performance of their work. A Security handbook shall be obtained from the Airport Authority prior to commencement of any work. Construction badges for the project can be obtained through the Airport Security Office. Cost for badges, keys and parking and other security related items shall be the responsibility of the Contractor. Coordinate obtaining badges with local Host representative.

The Contractor shall be required to attend a preconstruction meeting at the Airport Authority Offices prior to the commencement of any work.

Methods for the removal of all construction debris from the site shall meet the requirements of the Airport Authority. No debris shall be left in public or other tenant areas. The Contractor shall immediately clean up any spilled debris in public or tenant areas. Travel route must be kept clean, swept as often as needed and vacuumed every day at completion of work. Do not remove debris or deliver materials across expansion joints without protective bridging. The Contractor shall be liable for total joint replacement if damage should occur. All dumpsters shall be provided with tight fitting covers.

The Contractor shall submit shop drawings on this project. Format for submission shall be one reproducible and one blue line print copy of all drawing size submittals or 6 copies of booklet type submittals. Drawings shall bear the review stamp of the General Contractor prior to being forwarded to the Engineer. Submittals are required on the following items of work:

- Pizza Hut store front
- All mill work
- Mechanical equipment
- Electrical panels and lights
- Plumbing equipment

The Contractor shall be responsible for all costs associated with construction permits. All work shall be performed in strict accordance with BOCA 1987, NEC 1987 and NSPC 1987 requirements. Copies of all permits must be submitted to the Properties Department prior to start of construction. Additionally, copies of any extensions, certificates of acceptance, final inspections or occupancy permits granted or obtained shall also be submitted within two working days of receipt.

The Contractor shall be responsible for final clean up of the construction site. Any adjacent areas effected by the construction shall also be the responsibility of the contractor to be returned to its original condition. Repair of any Airport equipment damaged during construction shall be the responsibility of the Contractor, including removal and replacement of air handling equipment filter systems.

The Contractor shall call to the attention of the Engineer any existing damaged equipment or areas prior to commencement of any work.

The Airport Fire Department and Police must be notified 24 hours in advance of any torch cutting or welding, for safety rules and smoke detector alarm clearing.

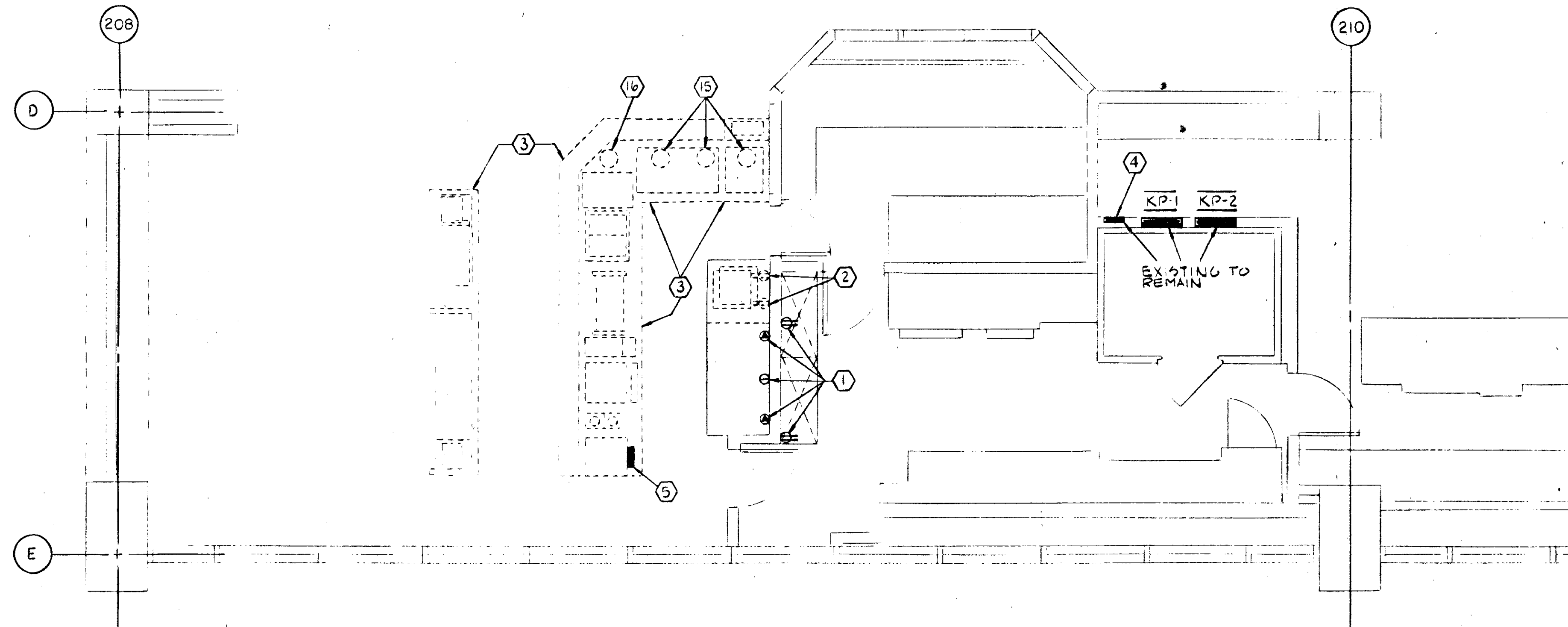
Contractor shall provide minimum 24 hours notice (not including Saturdays, Sundays, or Holidays) before any interruption of utilities, traffic, or other tenants. Coordination shall be through Airport Planning and Engineering Representative.

Contractor shall not store material as to obstruct traffic or other tenant operations.

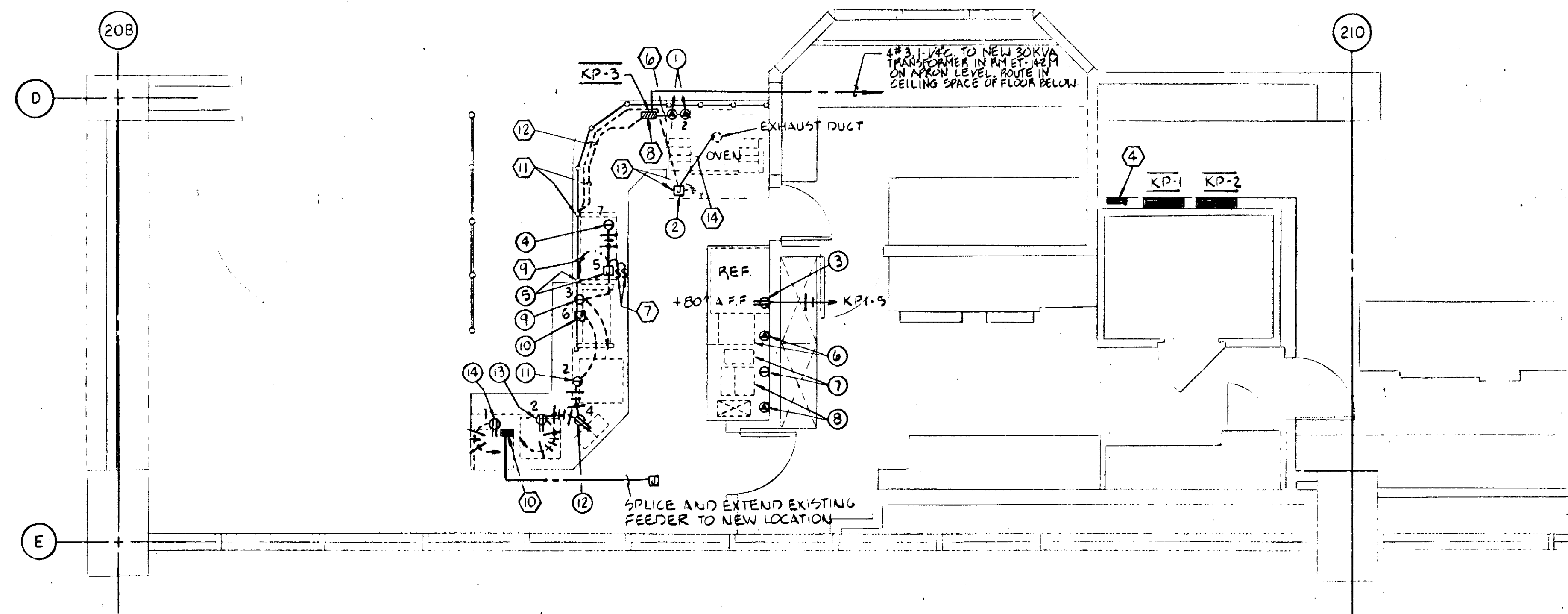
Contractor shall submit staging area and delivery plan to Airport Engineering for approval.

SHEET No.	SHEET TITLE
A-1	ARCHITECTURAL PLANS AND DETAILS
FS-1-39	EXISTING FLOOR PLAN AND EQUIPMENT PLAN
FS-2-39	UTILITY CONNECTION PLANS
FS-3-39	ELEVATIONS, SECTION AND PERSPECTIVE
M-1	MECHANICAL PLANS AND DETAILS
M/E-1	MECHANICAL AND ELECTRICAL SPECIFICATIONS AND DETAILS
E-1	ELECTRICAL PLANS AND DETAILS

Ross & Baruzzini, Inc.
Engineers - Architects
1304 Baur Blvd. St. Louis Mo. 63132
(314) 993-3330



ELECTRICAL DEMOLITION PLAN
SCALE: 1/4"=1'-0"



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

NOTE:
ANY WORK REQUIRED TO BE DONE IN CEILING SPACE OF CUSTOMS AREA ON LOWER LEVEL MUST BE COORDINATED WITH CUSTOMS OFFICIAL PRIOR TO COMMENCEMENT OF WORK.

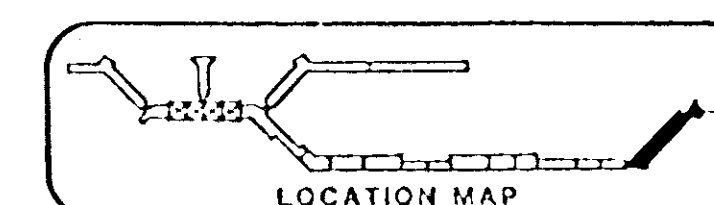
EQUIPMENT SCHEDULE		
PLAN DESIG.	DESCRIPTION	ELECTRICAL REQUIREMENTS
①	CONVEYOR OVEN	(2) 208V, 3Ø, 9.6 KW
②	EXHAUST HOOD	800 WATTS, 120V, 1Ø
③	REFRIGERATOR	120V, 1Ø, 8 AMPS
④	HOT HOLD UNIT	120V, 1Ø, 5A, NEMA-15 OUTLET
⑤	MENU BOARD/DISPLAY PANEL	120V, 1Ø, 20 AMP CIRCUIT
⑥	SOFT SERVE MACHINE (EXIST)	208V, 1Ø, 1 HP
⑦	COFFEE MAKER (EXIST)	120V, 1Ø, 1800 WATTS
⑧	COFFEE MAKER (EXIST)	208V, 1Ø, 6.5 KW
⑨	HOT DOG GRILL (EXIST)	120V, 1Ø, 1500 WATTS
⑩	ROLL WARMER (RELOC)	120V, 1Ø, 1000 WATTS
⑪	REFRIGERATED DISPLAY CASE	120V, 1Ø, 5 AMPS
⑫	COFFEE WARMER (RELOC)	120V, 1Ø, 850 WATTS
⑬	SODA DISPENSER (RELOC)	120V, 1Ø, 300 WATTS
⑭	CASH REGISTER (RELOC)	120V, 1Ø, 600 WATTS (SEP CKT)

KEYED NOTES: THIS SHEET ONLY

- EXISTING ELECTRICAL OUTLET(S) TO REMAIN UNCHANGED.
- EXISTING ELECTRICAL OUTLET(S) AND RELATED CONDUIT AND WIRING TO BE DISCONNECTED AND REMOVED.
- ALL EXISTING ELECTRICAL DEVICES AND RELATED CONDUIT AND WIRING ASSOCIATED WITH THIS COUNTER SHALL BE DISCONNECTED AND REMOVED. ALL EXISTING FIRE ALARM DEVICES SHALL REMAIN.
- EXISTING REMOTE L.E.D. PANEL FOR PLENUM SMOKE DETECTOR ANNUNCIATION TO REMAIN.
- EXISTING 125 AMP, 3-PHASE LOAD CENTER TO BE DISCONNECTED AND REMOVED. RE-INSTALL LOAD CENTER IN NEW CABINET CASEWORK. SPLICE AND EXTEND EXISTING FEEDER IN CEILING SPACE OF FLOOR BELOW. SEE NOTE 10 ON ELECTRIC PLAN.
- 2 SETS OF 4#8 IN 3/4" FLEX CONDUIT TO NEW OVEN RECEPTACLES FROM NEW PANEL KP-3. RECEPTACLES SHALL BE NEMA L21-30R AND NEMA L21-30P PLUG.
- MOUNT TWO (2) SWITCHES IN 2-GANG BOX, SURFACE MOUNTED TO VERTICAL MEMBER OF CASEWORK, FOR ILLUMINATED MENU BOARD AND "PIZZA HUT" SIGNAGE. LABEL SWITCH PLATE "MENU" AND "SIGN".
- FURNISH AND INSTALL NEW SQUARE D TYPE NQOD 12 POLE 100A, M.L.O., 120/208V, 3Ø, 4W CIRCUIT BREAKER PANELBOARD IN 14" WIDE NEMA 1 ENCLOSURE. INSTALL 2-40A, 3P BREAKERS IN PANEL FOR NEW OVENS. ALSO INSTALL 2-20A, 1P CIRCUIT BREAKERS FOR HOOD LIGHTS & FAN. SEE ONE-LINE RISER DIAGRAM ON SHEET M/E-1.
- ROUTE 2-#12 AND 1-#12 GRD IN 3/4" FLEXIBLE CONDUIT UP CONCEALED IN SOFFIT FRAMING MEMBERS INTO SOFFIT FOR CONNECTION TO ILLUMINATED MENU BOARD AND PIZZA HUT SIGNAGE.
- NEW LOCATION OF EXISTING 125A, 3Ø, 4W LOAD CENTER MOUNTED BELOW CASH REGISTER. PROVIDE ADDITIONAL SUPPORT IN CASEWORK AS REQUIRED. ALL BREAKERS SHALL BE 15A, 1P EXCEPT FOR CIRCUITS FEEDING EQUIPMENT ITEMS #5 AND #9.
- ROUTE 2-#12 AND 1-#12 GRD FROM PANEL KP-3 CONCEALED IN CASEWORK BELOW COUNTERTOP TO FRAMEWORK FOR SOFFIT UP INTO SOFFIT AREA FOR HOOD LIGHTS.
- ROUTE 2-#12 AND 1-#12 GRD CONCEALED IN SOFFIT TO HOOD LIGHTS.
- ROUTE 2-#12 FOR HOOD LIGHTS AND 2-#12 FOR EXHAUST FAN IN 3/4" CONDUIT TO SWITCHES MOUNTED IN HOOD SWITCHES BY MECHANICAL CONTRACTOR. SEE SHEET M-1.
- 2-#12 AND 1-#12 GRD IN 3/4" RIGID CONDUIT UP TO 3ØA, 1P, 15A FUSED SQUARE D #121NRB DISCONNECT FOR FAN. ROUTE CONDUIT TO FAN WITH DUCTWORK. MOUNT DISCONNECT IN NEMA 3R ENCLOSURE AND ATTACH TO SIDE OF DUCT.
- REMOVE THREE (3) INCANDESCENT LIGHT FIXTURES AND ASSOCIATED CONDUIT AND WIRE BACK TO NEAREST JUNCTION BOX.
- EXISTING INCANDESCENT LIGHT FIXTURE SHALL REMAIN AS IS.

GENERAL NOTES:

- ALL EXISTING FIRE ALARM DEVICES SHALL REMAIN UNCHANGED UNLESS OTHERWISE NOTED.
- CIRCUIT NUMBERS ARE SHOWN FOR REFERENCE ONLY. CONTRACTOR SHALL RE-USE OR REPLACE EXISTING CIRCUIT BREAKERS LEFT VACANT AFTER DEMOLITION.
- ALL CONDUIT WITH NEW CABINET CASEWORK SHALL BE 3/4" LIQUIDTITE FLEXIBLE CONDUIT UNLESS OTHERWISE NOTED. CONCEAL CONDUIT IN CASEWORK WHERE POSSIBLE. BRANCH CIRCUITS TO EQUIPMENT IN CASEWORK SHALL BE EXTENDED FROM LOAD CENTER UNLESS OTHERWISE NOTED.
- ALL RECEPTACLES AND JUNCTION BOXES SHOWN IN NEW CABINET CASEWORK SHALL BE MOUNTED BELOW COUNTERTOP TO VERTICAL SUPPORT MEMBERS, AS FAR BACK AS POSSIBLE. PROVIDE 1" GROMMET HOLES IN COUNTERTOP FOR WIRING TO EQUIPMENT.
- SEE KITCHEN EQUIPMENT PLANS AND ELEVATIONS FOR LOCATIONS OF PANELS.
- CONTRACTOR SHALL BE RESPONSIBLE FOR MAINTAINING CIRCUIT CONTINUITY TO DOWNSTREAM DEVICES TO REMAIN.



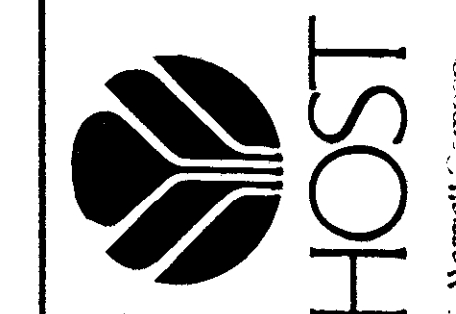
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ELECTRICAL PLANS AND DETAILS

SEAL

DRAWING TITLE

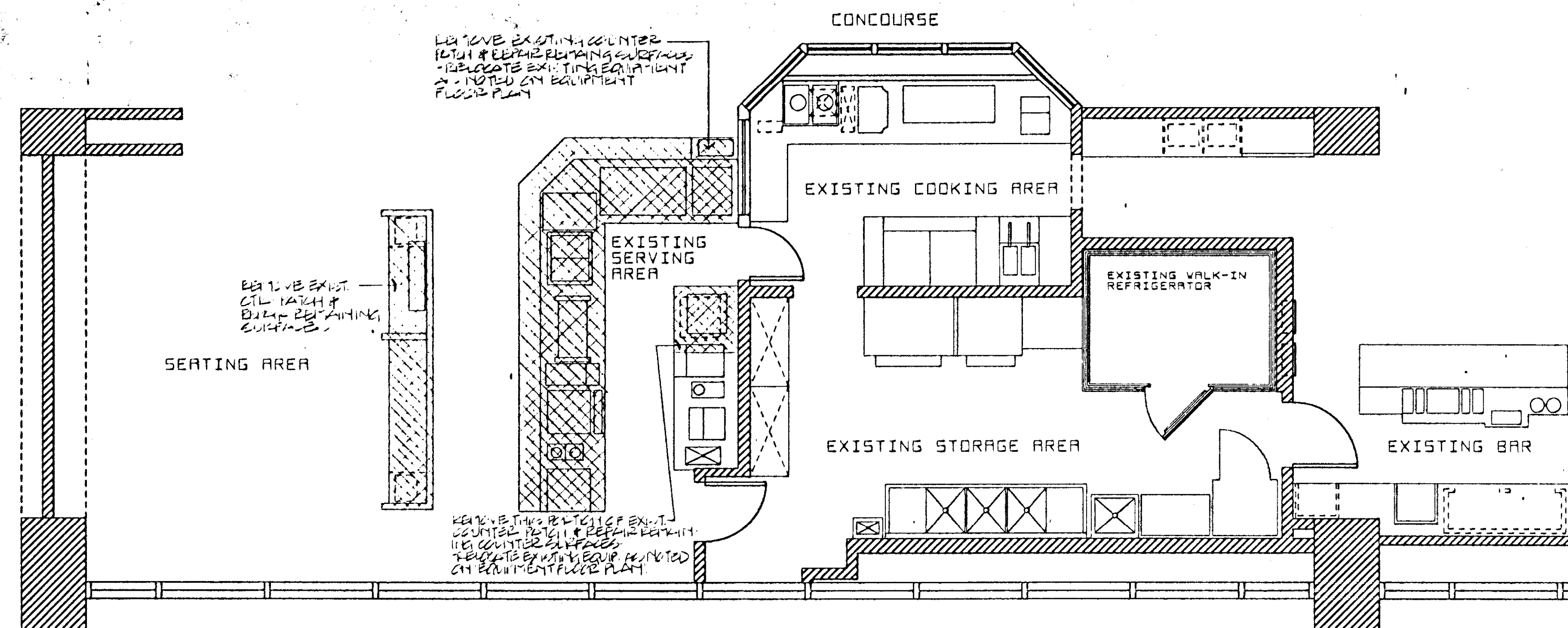
ROSS & BARUZZINI Inc.
Engineers - Architects
1304 Baur Blvd.
St. Louis, Mo. 63132
(314) 993-3330



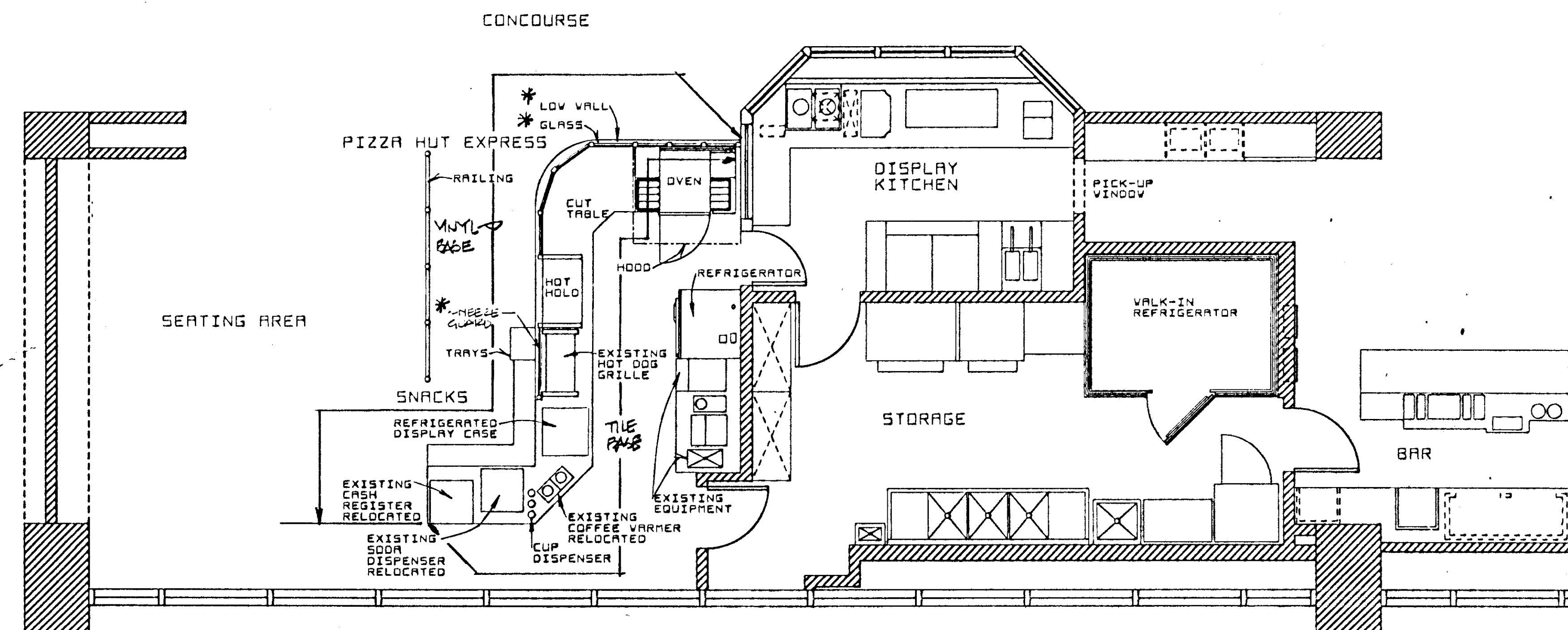
ST. LOUIS INT'L AIRPORT
2 MILE BAR & DELI
ST. LOUIS, MO

HOST INTERNATIONAL /MARRIOTT CORPORATION
ONE MARRIOTT DRIVE
WASHINGTON, D.C. 20058

DATE MAY 4, 1990
DRAWING NUMBER E-1



EXISTING FLOOR PLAN
SCALE: 1/4"=1'-0"



EQUIPMENT FLOOR PLAN
SCALE: 1/4"=1'-0"

* NOTE: ALL GENERAL CONSTRUCTION DETAILS INDICATED ON THIS DRAWING BUT NOT SHOWN ON ROSS & BARUZZINI DRAWING # A-1, ARE TO BE ACCORDING TO CONTRACTOR'S SHOP DRAWINGS.

NOTES:

1. ALL EQUIPMENT SHALL BE FABRICATED IN ACCORDANCE WITH EXISTING STANDARDS OF N.F.
2. UTILITY OUTLET REQUIREMENTS SHOWN ON THESE DRAWINGS ARE INTENDED FOR SCHEMATIC USE AND ARE NOT TO BE USED FOR ROUGH-IN LOCATIONS. SEE ROUGH-IN DRAWINGS PREPARED BY FSEC.
3. FSEC SHALL SUPPLY STARTERS AND/OR ON/OFF SWITCHES WITH ALL FOOD SERVICE EQUIPMENT AS SUGGESTED BY FOOD SERVICE EQUIPMENT MANUFACTURER.
4. ALL CONTROL DEVICES TO BE FURNISHED WITH EQUIPMENT SUPPLIED BY FSEC.

NOTE:

DUE TO THE NATURE OF THIS WORK ALL DIMENSIONS SHOWN SHALL BE CONSIDERED APPROXIMATE. CONTRACTOR SHALL FIELD VERIFY ALL DIMENSIONS PRIOR TO BEGINNING CONSTRUCTION. SHOP DRAWINGS SHALL BE SUBMITTED FOR APPROVAL PRIOR TO FABRICATION OF ANY ITEM. FAILURE TO ADHERE TO THIS PROCEDURE SHALL PLACE FULL RESPONSIBILITY FOR ANY ERRORS DIRECTLY UPON THE CONTRACTOR.

EQUIPMENT SCHEDULE				
ITEM	QUANTITY	DESCRIPTION	MANUFACTURER	REMARKS
S-1	1	Conveyor Oven	Lincoln	By Host/PHE
S-2	1	Exhaust Hood	Greenheck	By Host/PHE
S-3	1	Refrigerator	McCall	By Host/PHE
S-4	1	Not Used		
S-5	1	Cut Table	Fabricated	By Host/PHE
S-6	1	Hot Hold Unit	Precision	By Host/PHE
S-7	1	Menu Board/Display Panel	Fabricated	By Host/PHE
S-8	1	Back Counter with Sink	Existing	
S-9	1	Soft Serve Dispenser	Existing	
S-10	1	Coffee Maker	Existing	
S-11	1	Coffee Maker	Existing	
S-12	1	Front Counter	Fabricated	
S-13	1	Hot Dog Grille	Existing	Relocated
S-14	1	Roll Warmer	Existing	Relocated
S-15	1	Refrigerated Display Case	Deifield	
S-16	2	Coffee Warmer	Existing	Relocated
S-17	3	Cup Dispenser	Lilly	
S-18	1	Soda Dispenser	Existing	Relocated
S-19	1	Cash Register	Existing	Relocated
S-20	1	Railing	Brass Smith	



HOST
A Marriott Company

PROJECT
LAMBERT ST. LOUIS INTL. AIRPORT
2-MILE BAR & DELI
ST. LOUIS, MO.



CLIENT
HOST INTERNATIONAL / MARRIOTT CORPORATION
ONE MARRIOTT DRIVE
WASHINGTON, D.C. 20058

EXISTING FLOOR PLAN AND EQUIPMENT FLOOR PLAN

Hammer Design Associates

Food Facility Planning

504 McKnight Park Drive
Pittsburgh, PA 15237
412 364-5170
FAX: 412 364-5172

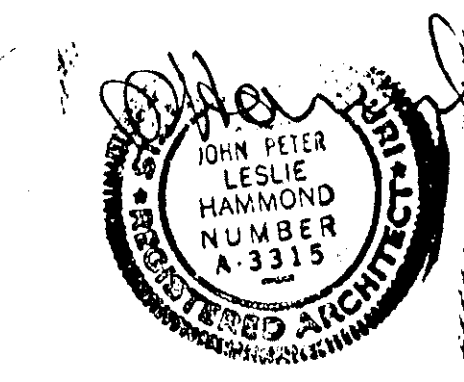


REVISIONS

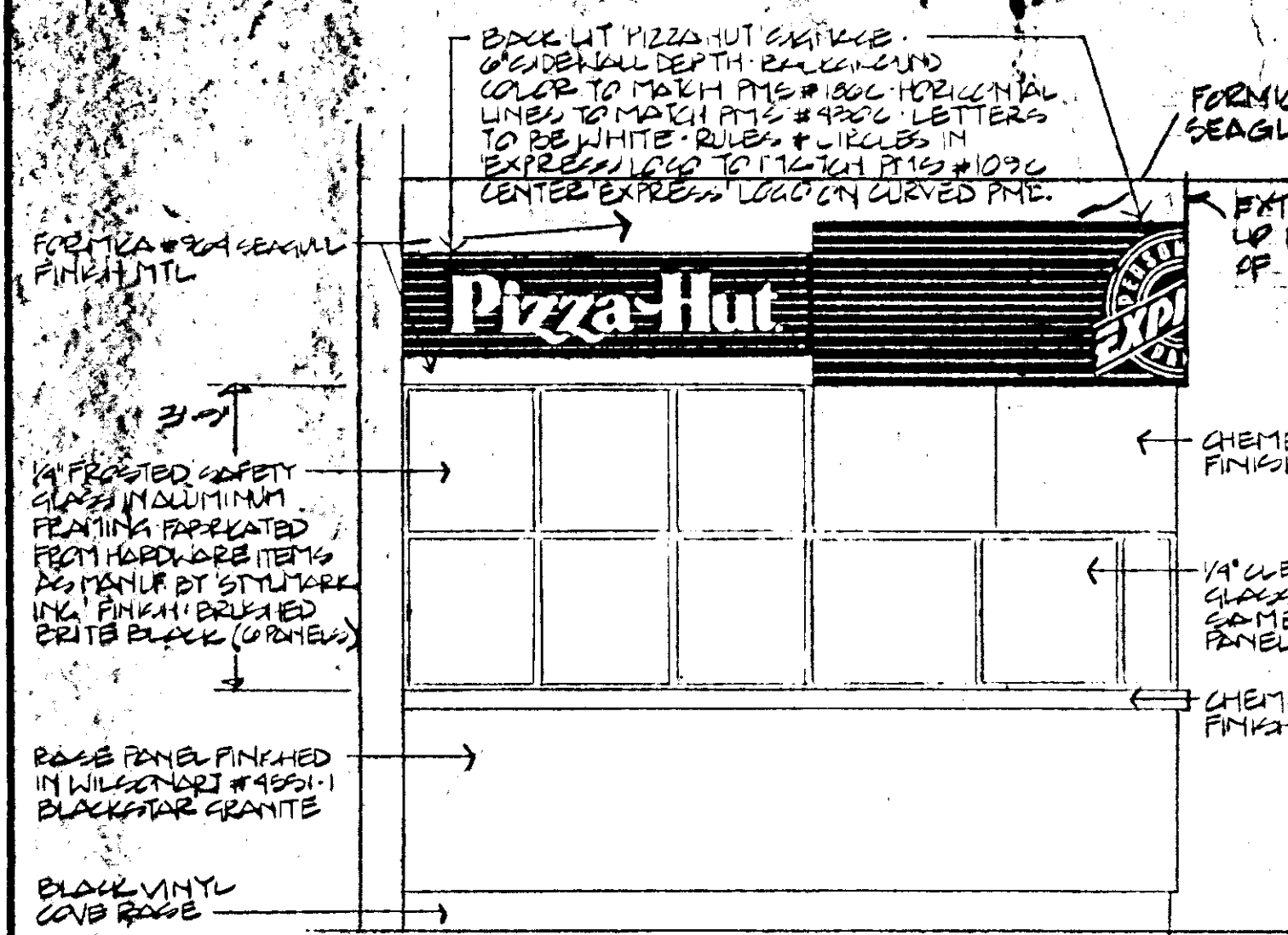
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PROJECT NO. 1910139

DWN. MM
CHKD. GH
DATE 13 MARCH '90
DRAWING NO. FS-1-39
OF 3

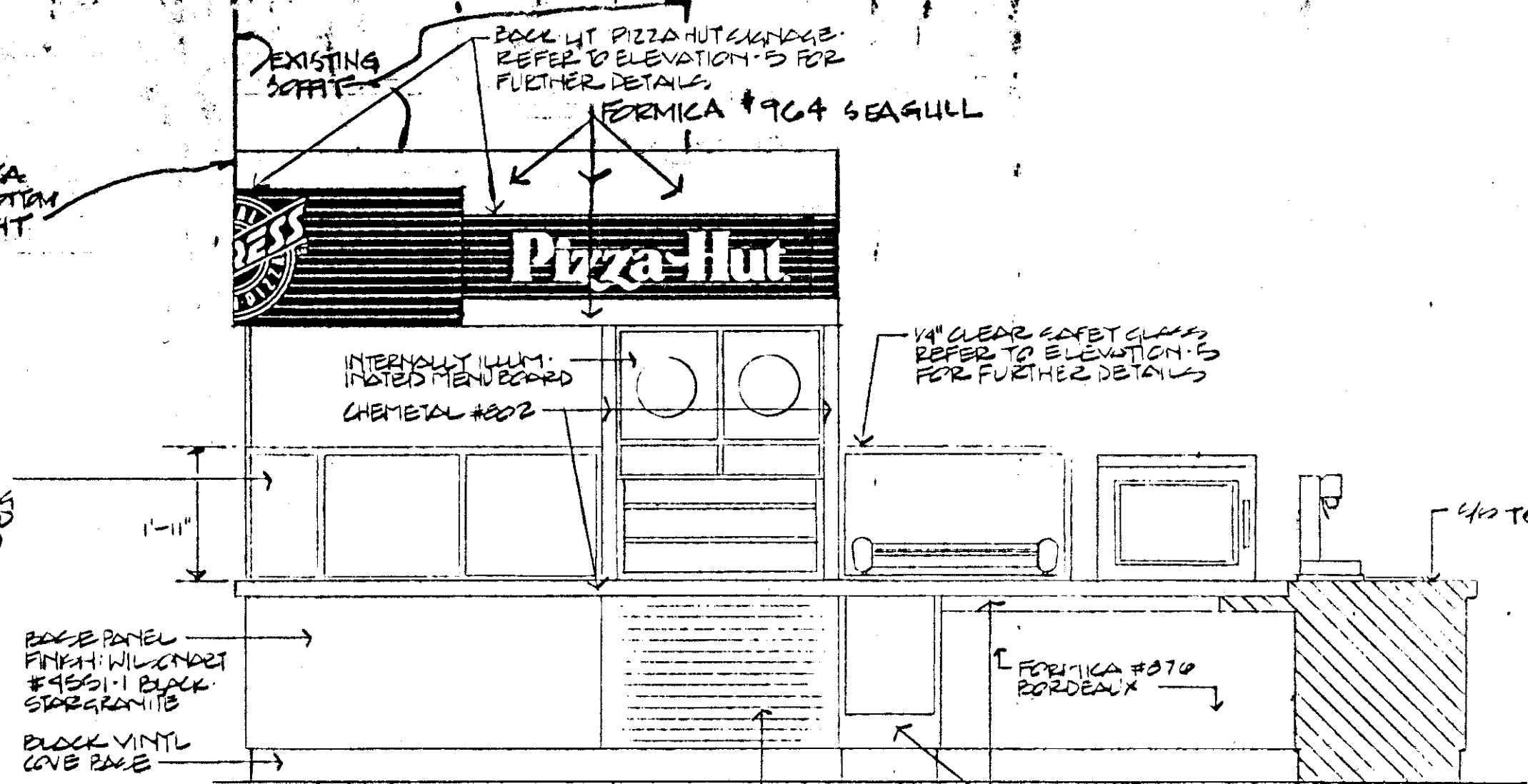
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MECHANICAL CONNECTION PLAN
SCALE: 1/4" = 1'-0" (4)
FOR REFERENCE ONLY -
SEE FSEC DWGS FOR FINAL
ROUGH-IN REQUIREMENTS



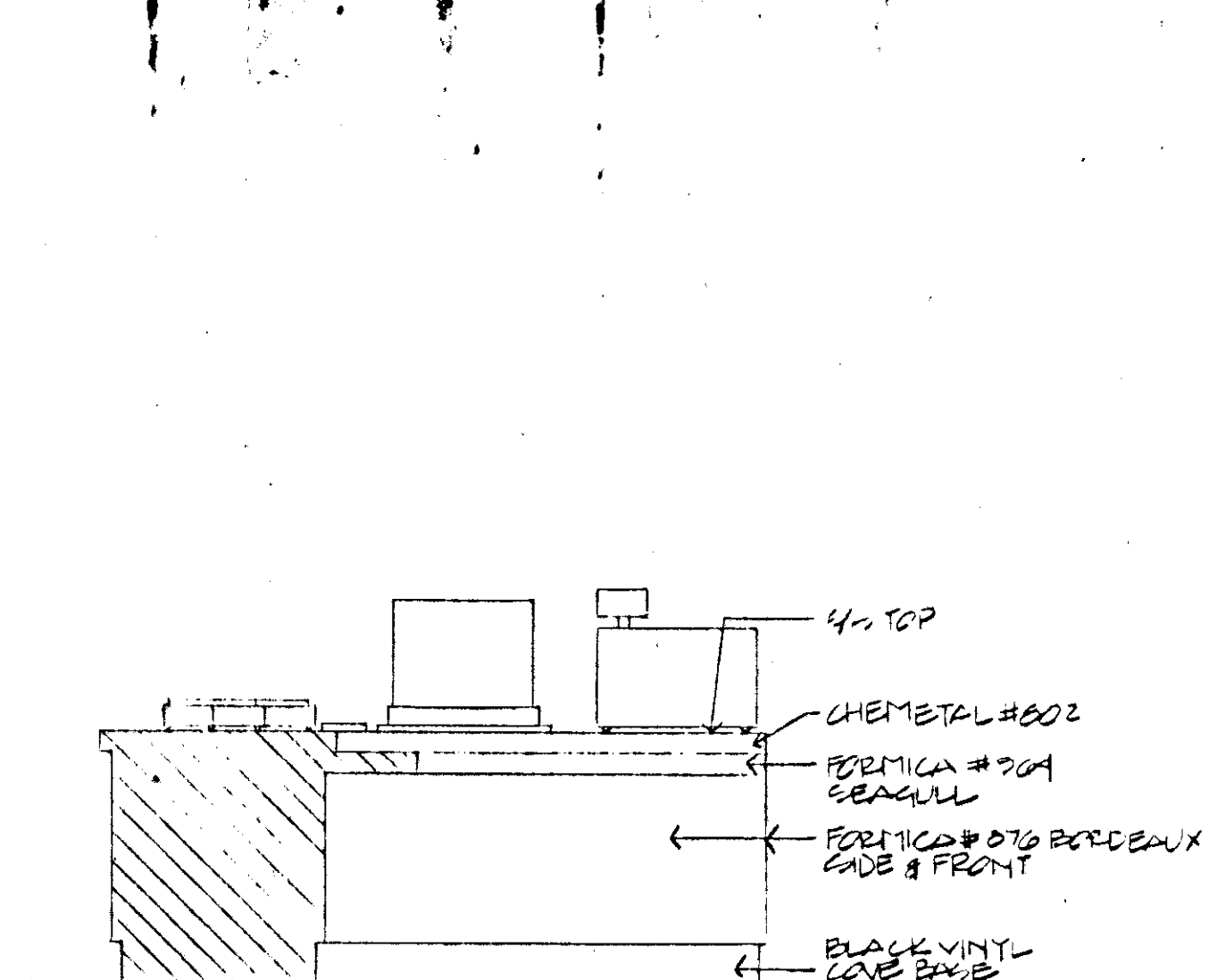
ELEVATION
1/2" = 1'-0"

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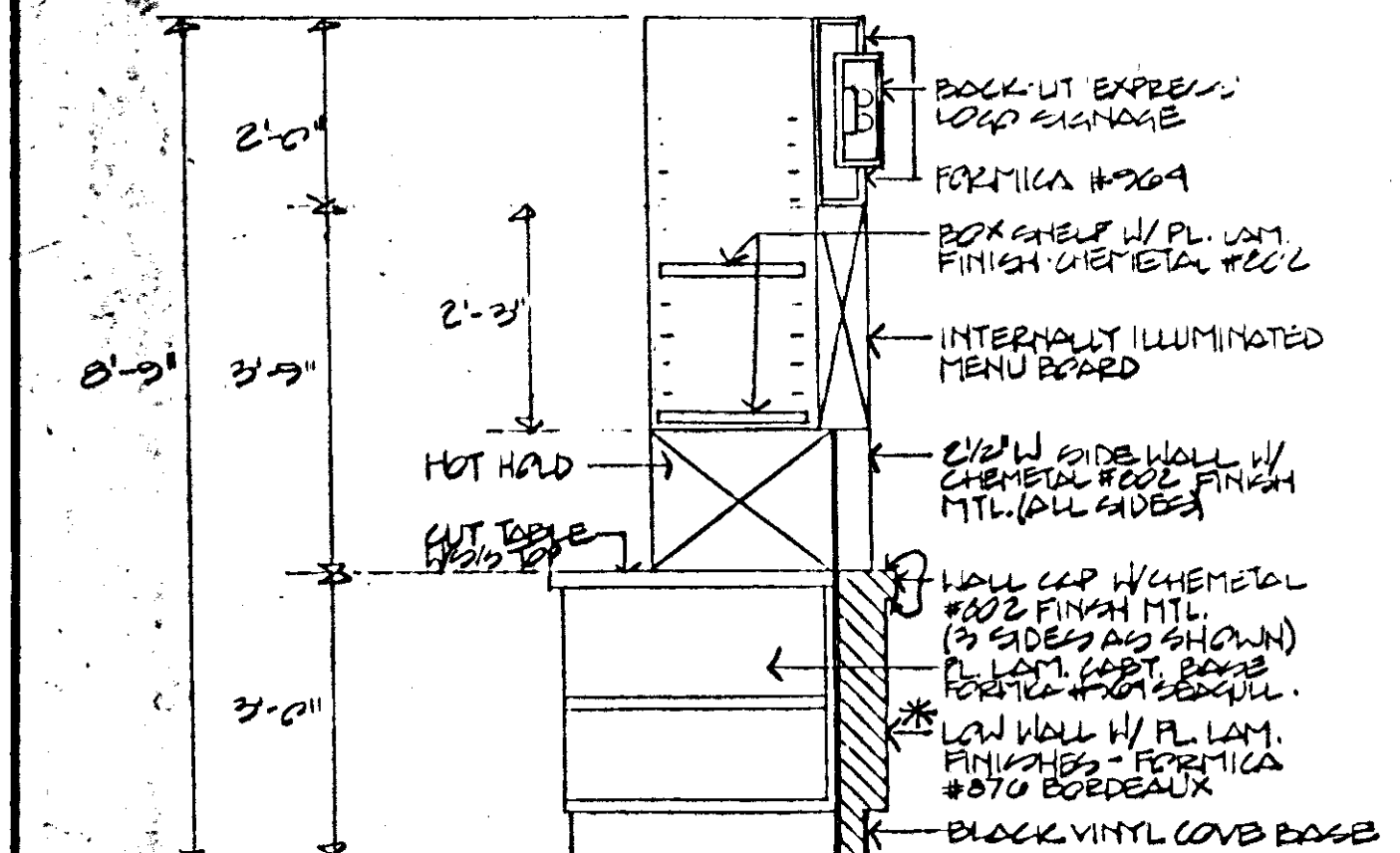
ELEVATION
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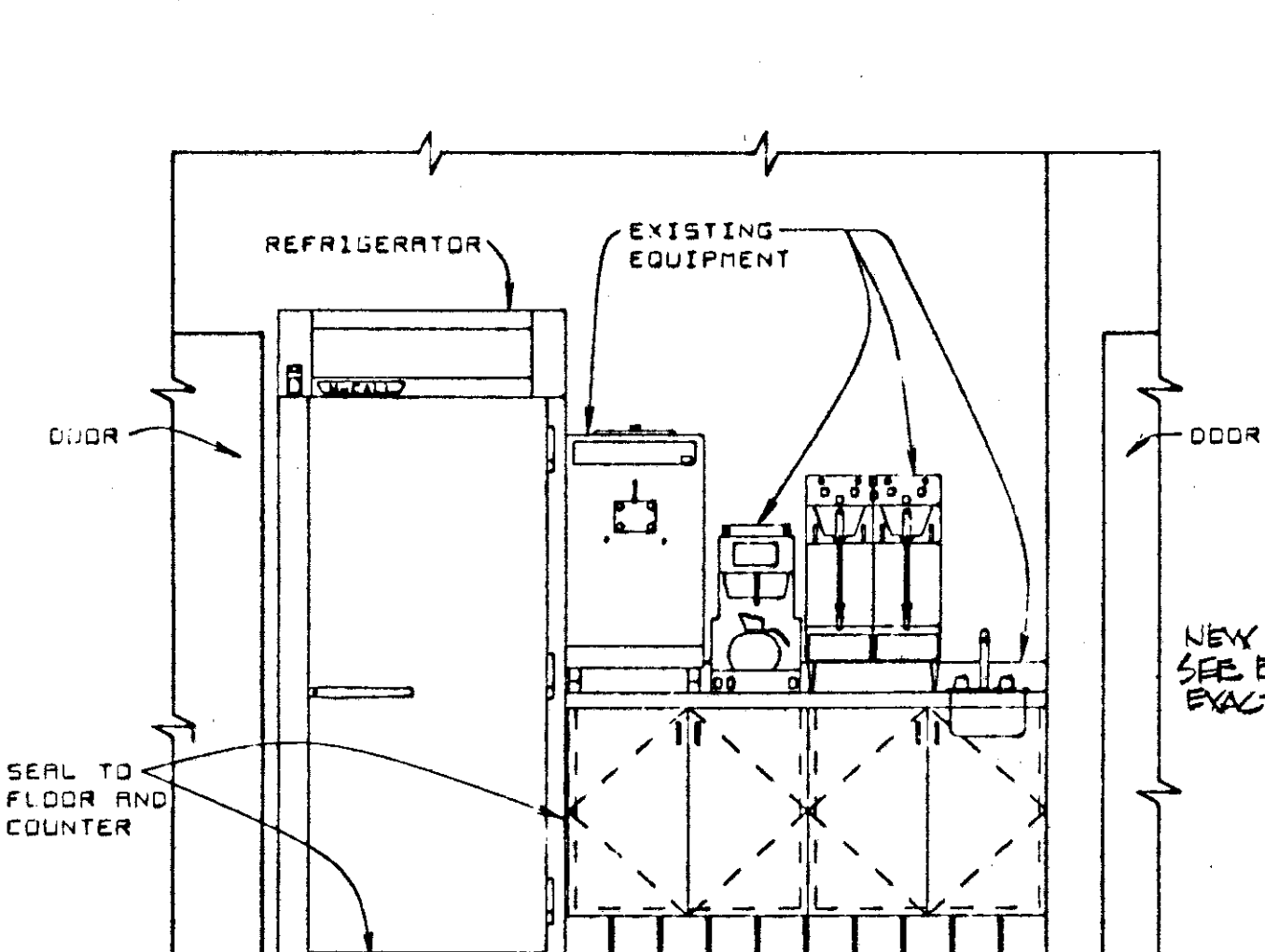
ELEVATION
1/2" = 1'-0"

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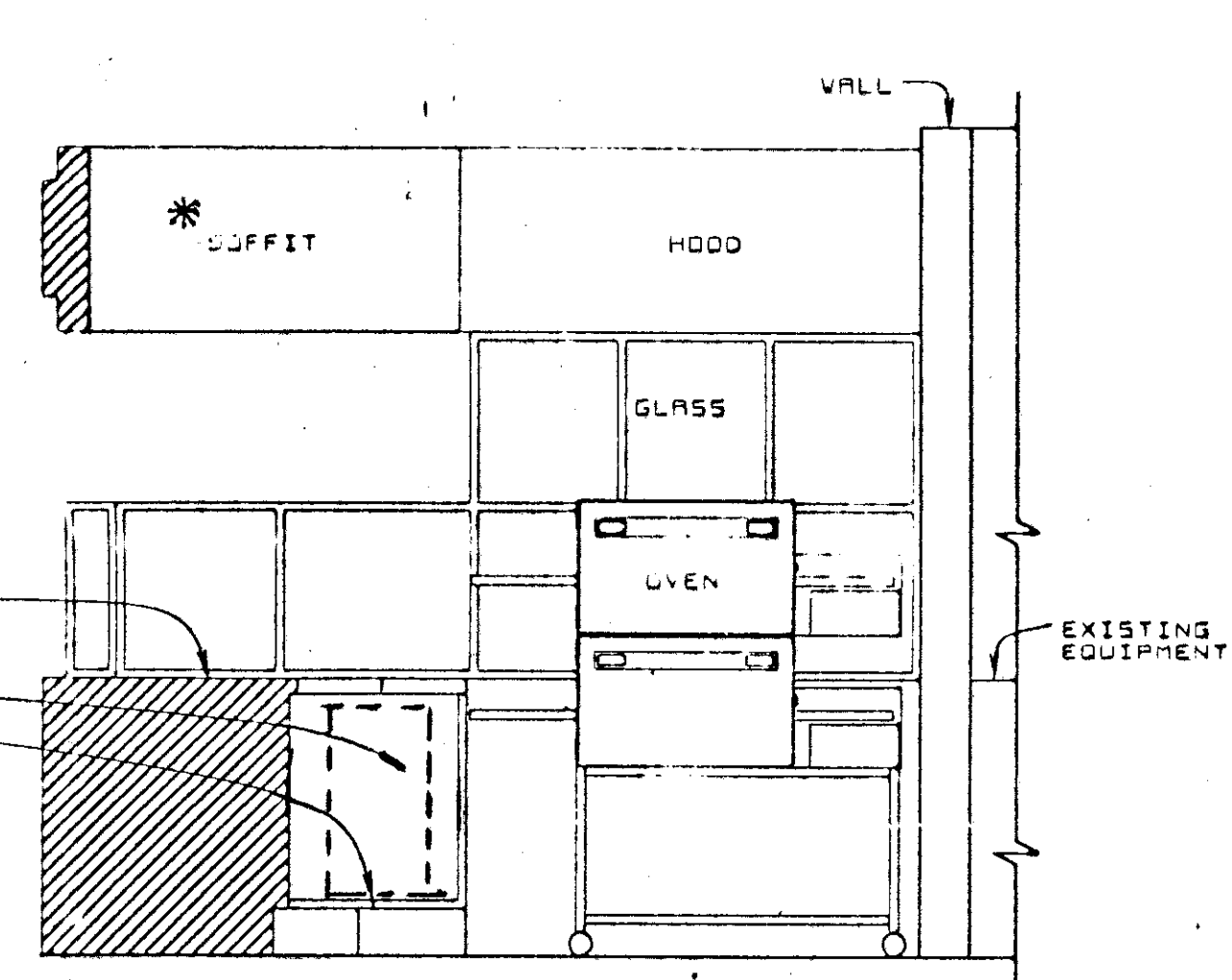
SECTION
1/2" = 1'-0"

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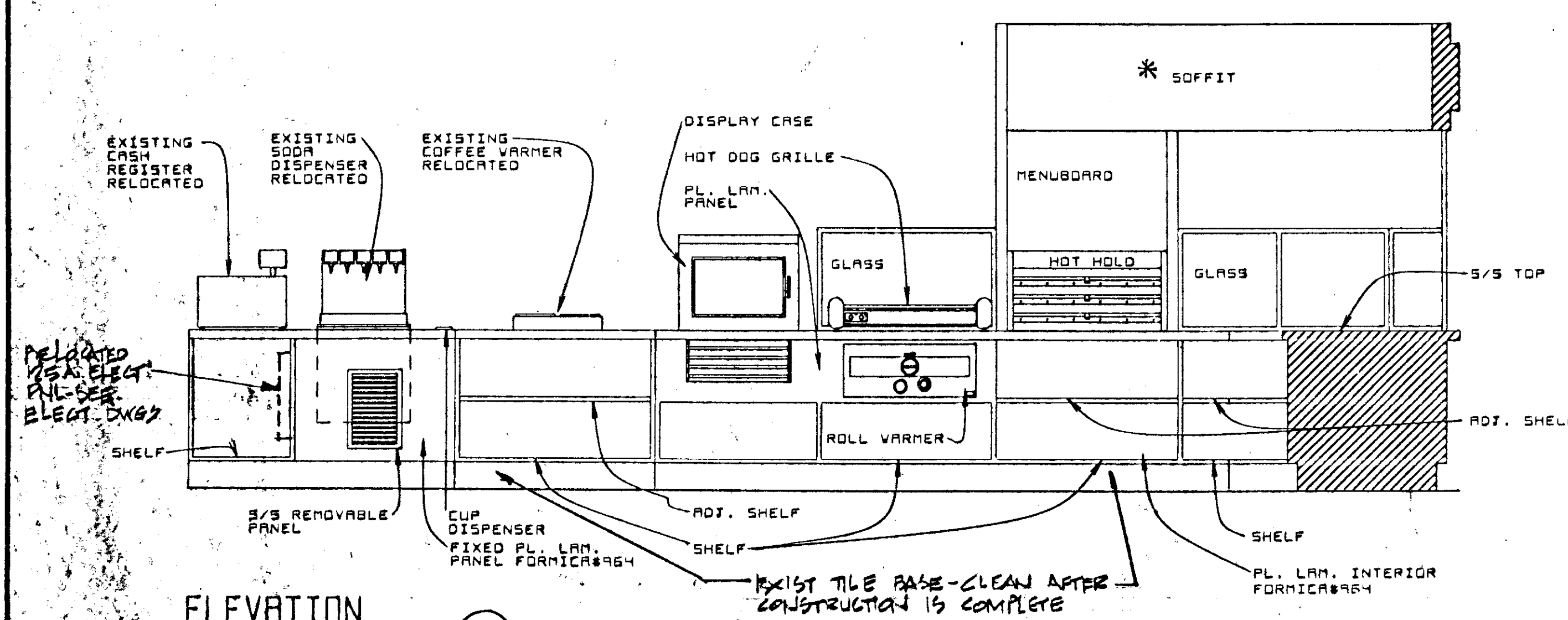
ELEVATION
SCALE: 1/2" = 1'-0"

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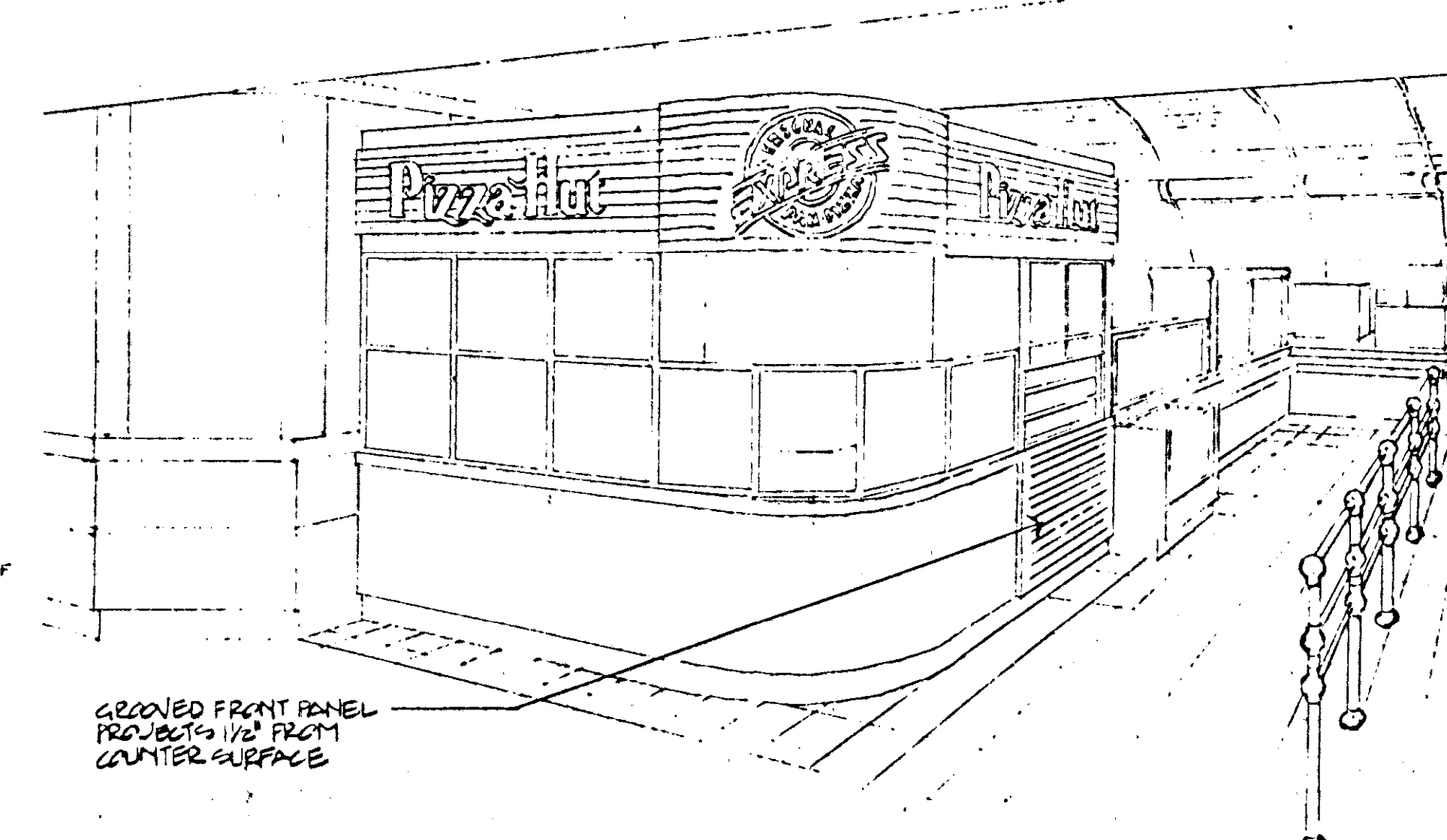
ELEVATION
SCALE: 1/2" = 1'-0"

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

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PERSPECTIVE
NOT TO SCALE

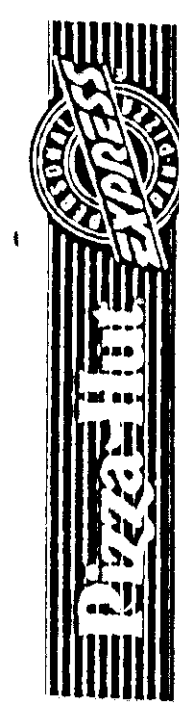
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* NOTE: ALL GENERAL CONSTRUCTION DETAILS INDICATED ON THIS DRAWING BUT NOT SHOWN ON ROSS & BARUZZINI DRAWING # A-1, ARE TO BE ACCORDING TO CONTRACTOR'S SHOP DRAWINGS.

ELEVATIONS, SECTION AND PERSPECTIVE



LANBERT ST. LOUIS INT'L AIRPORT
2 MILE BAR & DELI
ST. LOUIS, MO



HOST INTERNATIONAL /MARRIOTT CORPORATION
ONE MARRIOTT DRIVE
WASHINGTON, D.C. 20058

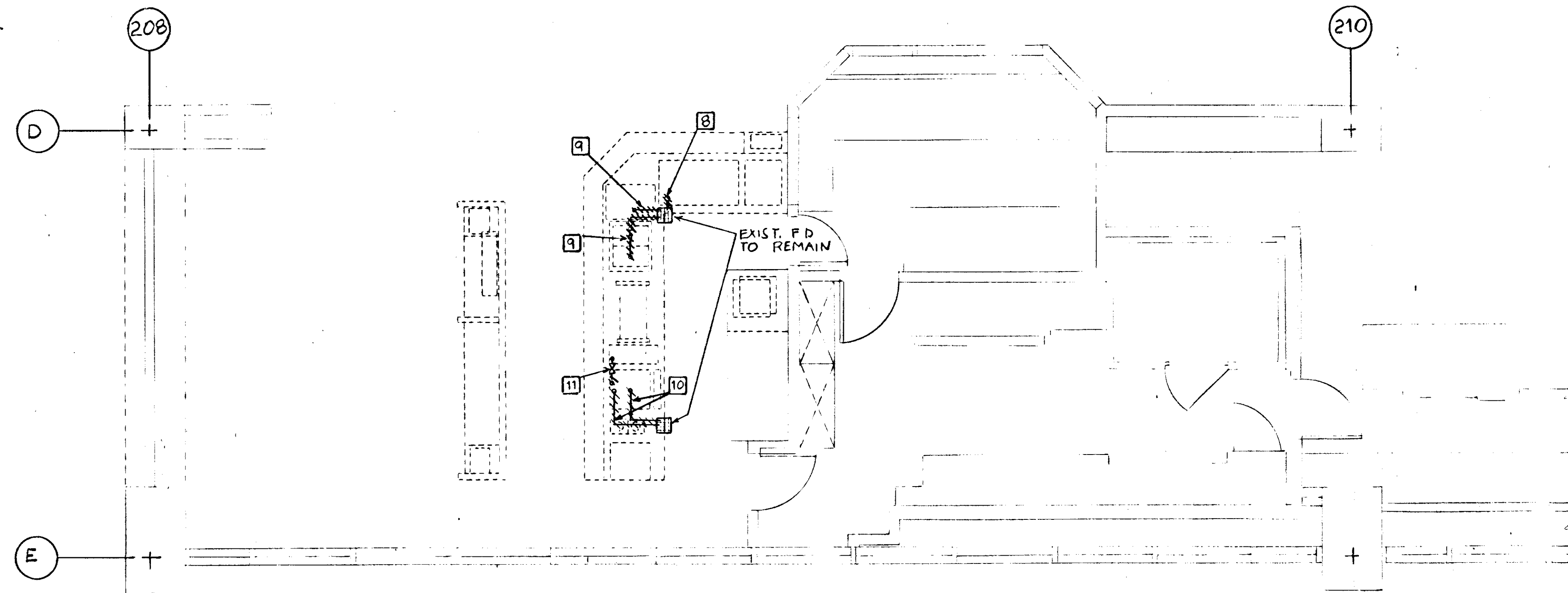
Hammer Design
Associates

Food Facility Planning
504 McKnight Park Drive
Pittsburgh, PA 15237
412/364-5170
Fax: 412/364-5172

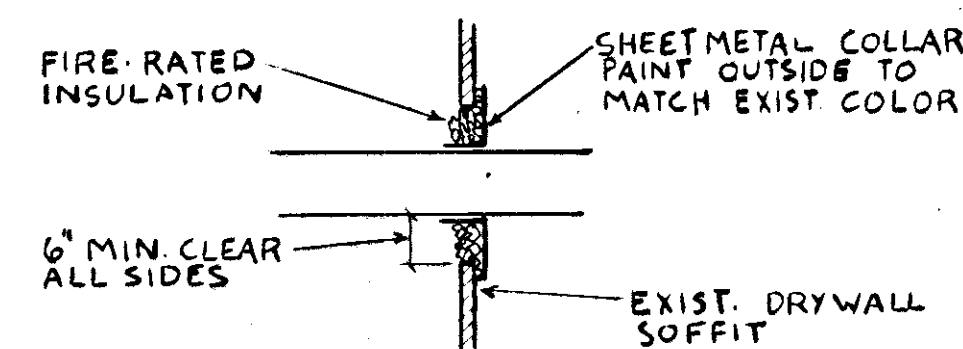


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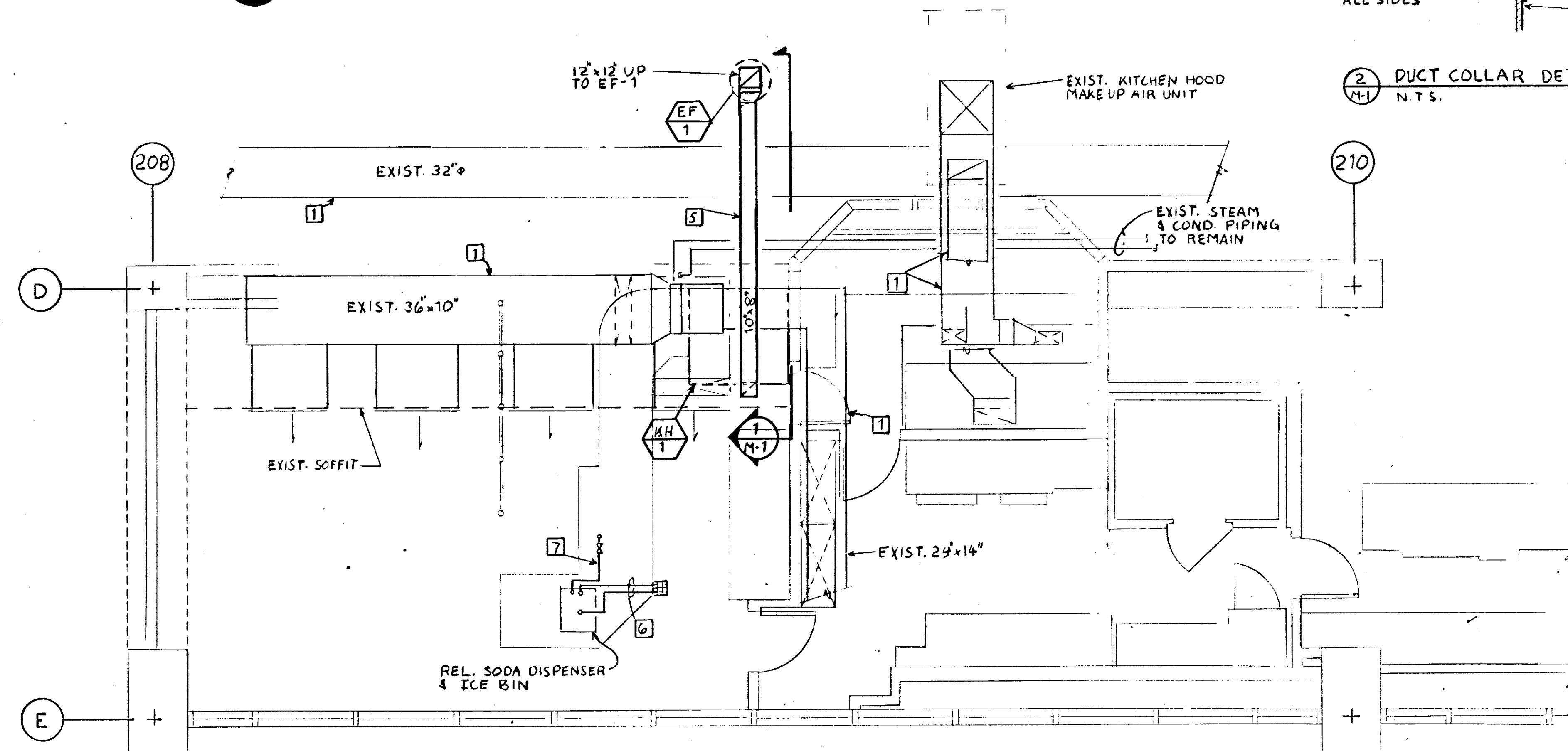
PROJECT NO.	1910139
DWN.	MM/KP
CHD.	GH
DATE	13 MARCH '90
DRAWING NO.	FS-3-39
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MECHANICAL DEMOLITION PLAN
SCALE: 1/4"=1'-0"



DUCT COLLAR DETAIL
N.T.S.



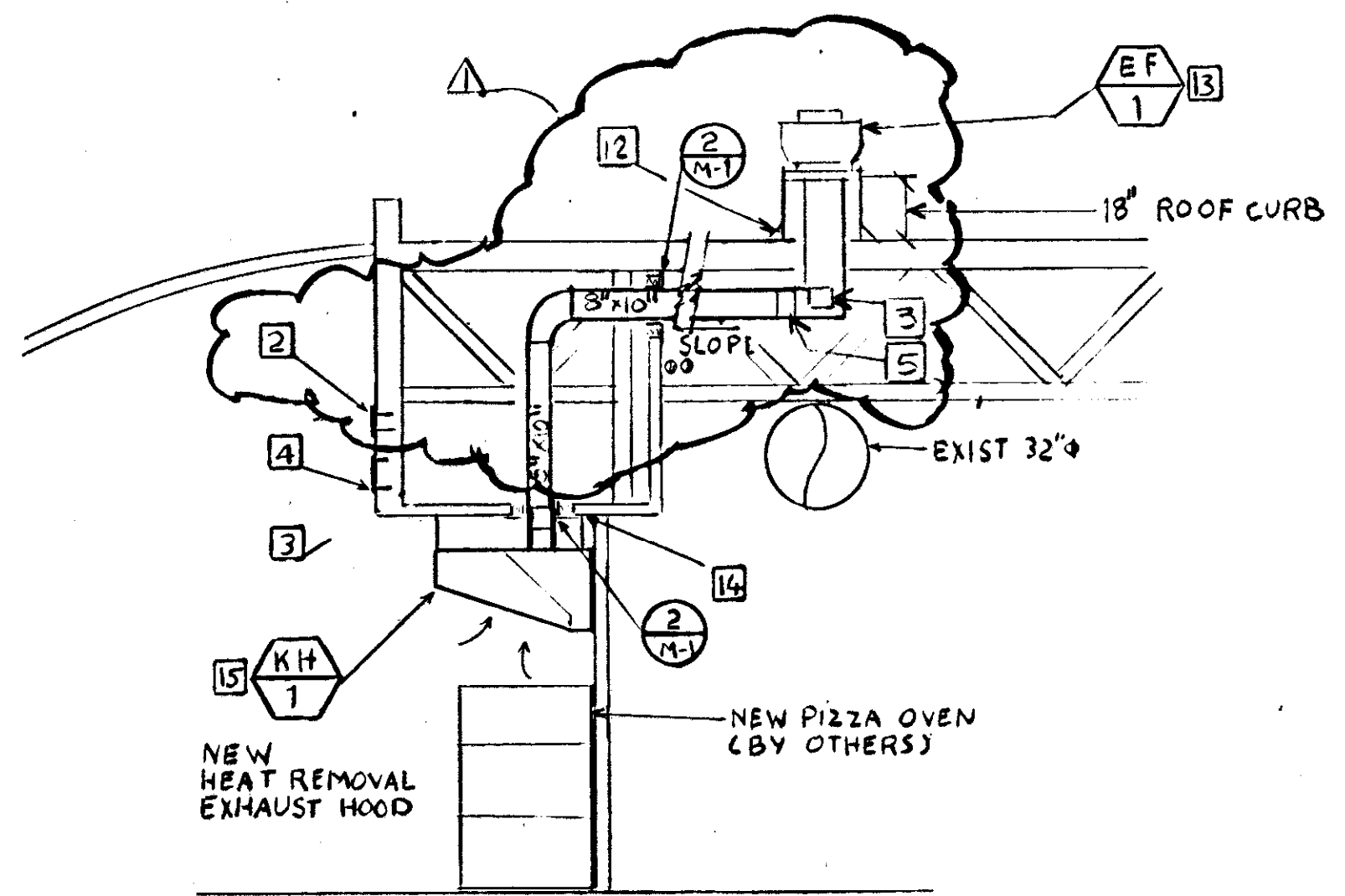
MECHANICAL PLAN
SCALE: 1/4"=1'-0"

KEY NOTES (THIS SHEET ONLY)

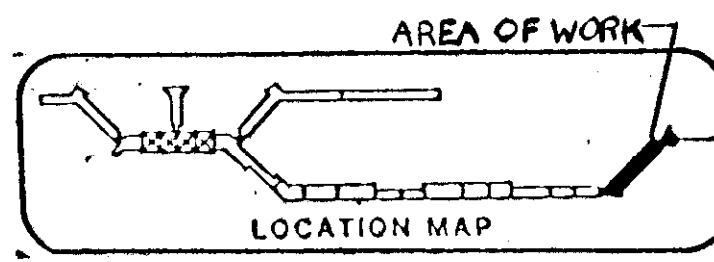
- 1 EXISTING DUCTWORK TO REMAIN.
- 2 EXISTING DUCTWORK AND AIR DEVICES TO REMAIN. FIELD VERIFY EXACT LOCATION AND MODIFY AS REQUIRED.
- 3 INSTALL 8" X 10" ACCESS PANEL IN DUCT.
- 4 INSTALL 18" X 18" ACCESS PANEL IN DRYWALL SOFFIT. MATCH EXISTING FINISH AND COLOR.
- 5 ALL EXPOSED TO VIEW DUCTWORK SHALL BE PAINTED TO MATCH EXISTING DUCTWORK.
- 6 INSTALL NEW (2) 1" DRAIN TO EXISTING FLOOR DRAIN FROM RELOCATED SODA DISPENSER AND ICE BIN.
- 7 INSTALL NEW 1/4" CW FROM EXISTING 1/2" CW VALVE TO RELOCATED SODA DISPENSER.
- 8 REMOVE EXISTING 1 1/2" DRAIN LINE FROM REFRIGERATED BASE UNIT TO FLOOR DRAIN.
- 9 REMOVE EXISTING 1" DRAIN LINES.
- 10 REMOVE EXISTING 1" DRAIN LINES FROM SODA DISPENSER AND ICE BIN TO FLOOR DRAIN.
- 11 REMOVE EXISTING 1/4" CW LINE FROM EXISTING SHUT OFF VALVE TO SODA DISPENSER.
- 12 CUT AND PATCH EXISTING ROOF DECK AS REQUIRED TO ACCOMMODATE INSTALLATION OF NEW EXHAUST FAN, DUCTWORK AND ROOF CURB.
- 13 INSTALL FAN MINIMUM OF 15'-0" NORTH OF EXISTING GLASS VAULT.
- 14 SUPPORT NEW HOOD FROM STRUCTURE ABOVE. CUT AND PATCH EXISTING SOFFIT AS REQUIRED TO INSTALL NEW HOOD, DUCTWORK AND SUPPORTS. FINISH TO MATCH EXISTING CONSTRUCTION. PAINT ALL EXPOSED SUPPORTS TO MATCH SIGNAGE BAND.
- 15 INSTALL NEW HOOD OVER PIZZA OVEN. COORDINATE FINAL LOCATION WITH EQUIPMENT SUPPLIER. TOP SHALL NOT EXTEND ABOVE NEW SIGNAGE BAND.

GENERAL NOTES

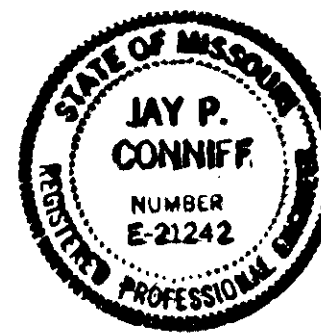
1. CONTRACTOR SHALL FIELD VERIFY ALL DIMENSIONS AND EXACT LOCATIONS OF ALL NEW, EXISTING AND RELOCATED EQUIPMENT PRIOR TO BEGINNING CONSTRUCTION.
2. SEE SHEET M/E-1 FOR MECHANICAL SPECIFICATIONS AND LIST OF MECHANICAL EQUIPMENT.
3. ADJUST AND REBALANCE EXISTING PAH-C14-1 TO SUPPLY A MINIMUM 1500 CFM OF OUTSIDE AIR TO SPACE. REBALANCE CHILLED WATER SUPPLY OF UNIT TO 37 GPM. UNIT IS LOCATED ON ROOF AT COLUMN 210-A, A'.
4. SEE SHEET M/E-1 FOR STRUCTURAL FRAMING FOR FAN OPENING AND SUPPORT FRAMING OF NEW HOOD.
5. ALL CUTTING AND PATCHING OF ROOFING MATERIAL SHALL BE DONE BY "BADE" ROOFING CORPORATION.
6. MAINTAIN A MINIMUM OF 6" CLEARANCE FROM NON-COMBUSTIBLE MATERIALS TO HEAT REMOVAL DUCT.



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

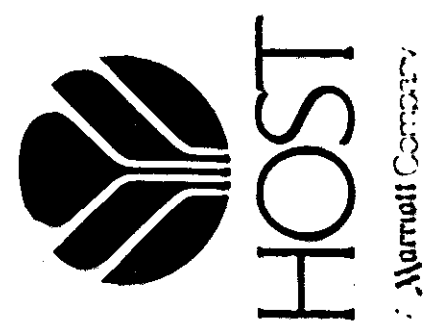


REVISIONS		
NO.	DATE	REMARKS
1	1/4/91	AS BUILT



MECHANICAL PLANS AND DETAILS

Ross & Baruzzini Inc.
Engineers - Architects
1304 Baur Blvd.
St. Louis, Mo. 63132
(314) 993-3330



ST. LOUIS INT'L AIRPORT
2 MILE BAR & DELI
ST. LOUIS, MO

PIZZERIA BAR

HOST INTERNATIONAL /MARRIOTT CORPORATION
ONE MARRIOTT DRIVE
WASHINGTON, D.C. 20058

DATE MAY 4, 1990

DRAWING NUMBER

M-1

ELECTRICAL SPECIFICATIONS

- Except as otherwise specified, these plans and specifications contemplate the provision of all labor, materials and services to install, test and leave operative the complete Electrical Systems as shown. Items not specifically called out shall be furnished as required to meet the intention of these plans. The Contractor shall examine the job site and familiarize himself with the existing conditions. He shall include in his bid all costs which may arise due to existing conditions.
- The installation shall be made in strict accordance with the latest edition of the National Electrical Code and all local codes and ordinances. The Contractor shall pay for all fees, licenses, permits and inspections.
- Contractor shall guarantee all materials and workmanship for a period of one year from acceptance. Contractor shall be required to repair or replace faulty material at his expense.
- All material shall be new and in first-class condition. All workmanship shall be thoroughly first-class in effectiveness and appearance.
- All material shall conform to NEMA, ANSI, and U. S. Standards, whichever applies and shall bear the inspection label of Underwriter Laboratories, Inc.
- The Contractor shall maintain at his expense such employees' liability, public liability and proper damage insurance as will cover his obligations under Workmen's Compensation Acts, and adequately protect him against loss by reason of his liabilities imposed upon him by law for personal injury, including death, sustained by his employees or members of the public, and for damages to or destruction of property which may arise under this Contract. He shall indemnify and save harmless the owner from any and all claims and demands as covered by the foregoing.
- Drawings shall be considered as being diagrammatic; no attempt has been made to show each and every conduit, pull box, etc.
- Except as otherwise shown on the drawings or indicated in these specifications, all wire shall be new 600 volt, THWN insulation, soft drawn copper wire. All wiring including fire alarm systems shall be in conduit.
- Wires and cables shall be continuous without splices or taps in conduit runs. All wiring shall be in conduit or as noted. All splice shall be made at outlet boxes, pull boxes, or junction boxes. At all joints, conductors shall be spliced or joined so as to be mechanically and electrically secure.
- Identification of neutral wires, grounding of circuits, number of wires in conduit, etc., shall comply in all respects with the requirements of the National Electrical Code.
- Wire shall not be drawn into conduit until all work which could cause injury is completed.
- All wiring branch circuits shall be labeled at every junction box.
- All conduit for finished areas shall be galvanized electrical metallic tubing (EMT). All conduit for non-finished areas such as maintenance and equipment areas shall be galvanized heavy-wall steel.
- All conduit for exterior use shall be galvanized heavy-wall steel.
- Flexible conduit shall be in accordance with Articles #350 and #351 of the National Electrical Code.
- No conduit shall be smaller than 3/4" trade size, except in cabinet casework where 1/2" flex will be acceptable.
- All connectors and couplings shall be of the watertight type.
- Conduit shall be continuous and complete between panels, junction, outlet and fixture boxes. It shall be kept clean and unobstructed inside with ends free of burrs or other projections which would damage or impede pulling of wire.
- All conduit shall be installed parallel and perpendicular to the building lines. All conduit shall be routed concealed in finished spaces.
- All boxes and related accessories shall be steel.
- All outlet boxes shall be standardized or galvanized code gauge steel suitable in design and size for the space they occupy and the purpose they serve, at least 1-1/2" deep or deeper as required by the National Electrical Code and as required by construction conditions.
- All boxes shall be set plumb, square and securely fastened.
- Boxes in finished walls shall be flush with finished surface.
- All pull and junction boxes shall be sized in accordance with Article #370 of the National Electrical Code.
- Manufactures listed below are for quality assurance only. Substitution of specification grade and type by Bryant, G.E., and Pass and Seymour are acceptable.

Single-pole switches	Hubbel No. 1221-I
Duplex receptacle	Hubbel No. 5252-I
Simplex receptacle	Hubbel No. 5251-I

 Cover Plates - Smooth plastic with ivory finish.
- All surface mounted receptacles shall include a 4" X 4" box with a matching steel cover plate.
- The Electrical Contractor shall ground all devices and systems in strict accordance with the national electrical code.
- Shop drawings shall be submitted for approval on the following items:
 - Transformer
 - All electrical wiring devices, (receptacles, disconnect switch, etc.)

MECHANICAL SPECIFICATION

- Except as otherwise specified, these plans and specifications contemplate the provision of all labor, materials and services to install, test and leave operative the complete Mechanical and Plumbing Systems as shown. Items not specifically called out shall be furnished as required to meet the intention of these plans. The Contractor shall examine the job site and familiarize himself with the existing conditions. He shall include in his bid all costs which may arise due to existing conditions.
- The installation shall be made in strict accordance with the latest edition of the BOCA Code, NFPA and all local codes and ordinances. The Contractor shall pay for all fees, license, permits and inspections.
- Contractor shall guarantee all materials and workmanship for a period of one year from acceptance. Contractor shall be required to repair or replace faulty materials at his expense.
- All material shall be new and in first-class condition. All workmanship shall be thoroughly first-class in effectiveness and appearance.
- All materials and equipment shall conform to NEMA, ANSI, and U. S. Standards, whichever applies and shall bear the inspection label of Underwriter Laboratories, Inc.
- The Contractor shall maintain at his expense such employees' liability, public liability and proper damage insurance as will cover his cover his obligations under Workmen's Compensation Acts, and adequately protect him against loss by reason of his liabilities imposed upon him by law for personal injury, including death, sustained by his employees or members of the public, and for damages to or destruction of property which may arise under this Contract. He shall indemnify and save harmless the owner from any and all claims and demands as covered by the foregoing.
- Coordinate installation of mechanical materials and equipment above ceilings with ceiling suspension system, light fixtures, and existing installations. Verify all dimensions by field measurements prior to beginning construction.
- Install equipment and materials to provide required access for servicing and maintenance. Allow ample space for removal of all parts that require replacement or servicing.
- Furnish and install equipment as indicated. Approved equals may be used if approval from owner is obtained prior to submittal of bid.
- Exhaust ductwork shall be fabricated from 16-gage, carbon steel sheets. Weld and flange seams and joints. Installation shall conform to NFPA 96. Support duct rigidly with suitable ties, braces, hangers and anchors of type which will hold ducts true-to-shape and to prevent buckling. Provide access doors for duct cleanout where indicated on drawings.
- All domestic water piping shall be type L copper tubing. All drainage piping shall be PVC, type DWV pipe with solvent cemented joints.
- Provide shop drawings and operation and maintenance data for all mechanical equipment for approval prior to fabrication. This shall include exhaust fan and kitchen exhaust hood.
- Provide permanent operational data nameplate on each item of power operated equipment, indicating manufacturer, product name, model number, serial number, capacity, operating and power requirements, and similar essential data. Locate nameplates in an accessible location.

MECHANICAL EQUIPMENT LIST

- EF-1 Greenheck Model Cube 10-3 1000 CFM 0.75 TSP 1655 RPM 1/3 HP 120/60/1 Unit supplied with disconnect switch and roof curb.
- KH-1 Greenheck Model MTX-S-S 60" L x 48" W 1000 CFM Hood shall be constructed with 18 gauge, type 304, stainless steel. Hood shall include a filter housing constructed of the same material as the hood complete with aluminum grease filters, prewired vapor-proof incandescent light fixtures, and electrical control station with light and fan switches. Hood shall be U.L. Listed.

GENERAL NOTES

- Contractor shall carefully remove, store and replace all ceiling tiles as required to perform his work. Any damaged tiles shall be replaced with matching tiles at no cost to the owner.
- All exposed to view ductwork, hangers, conduit, etc. shall be painted to match existing.
- Contractor shall cut and patch existing surfaces to match existing construction techniques. Extension of conduits and ductwork through floor slabs and fire rated partitions shall be fire-stopped to meet 2-hour penetration requirements.

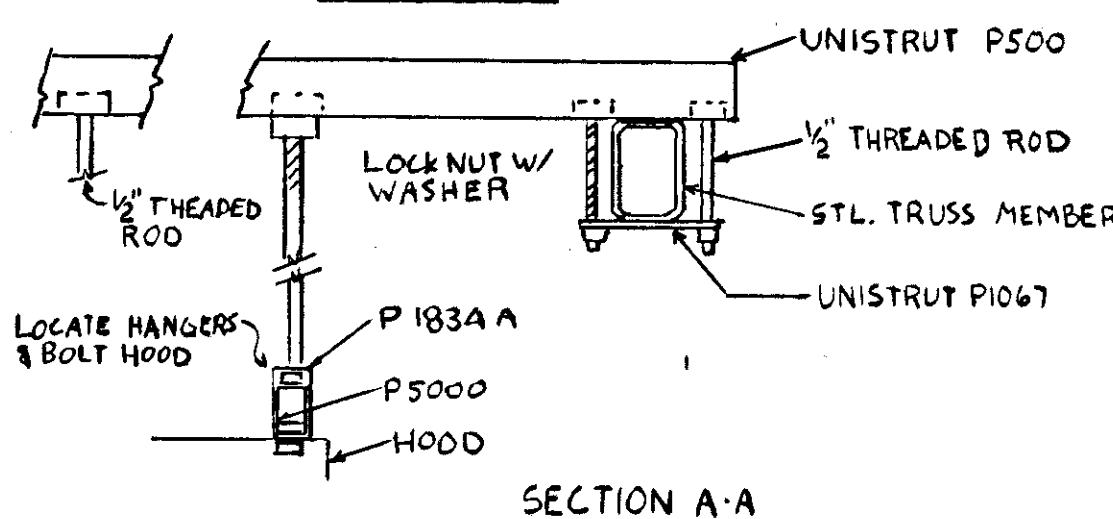
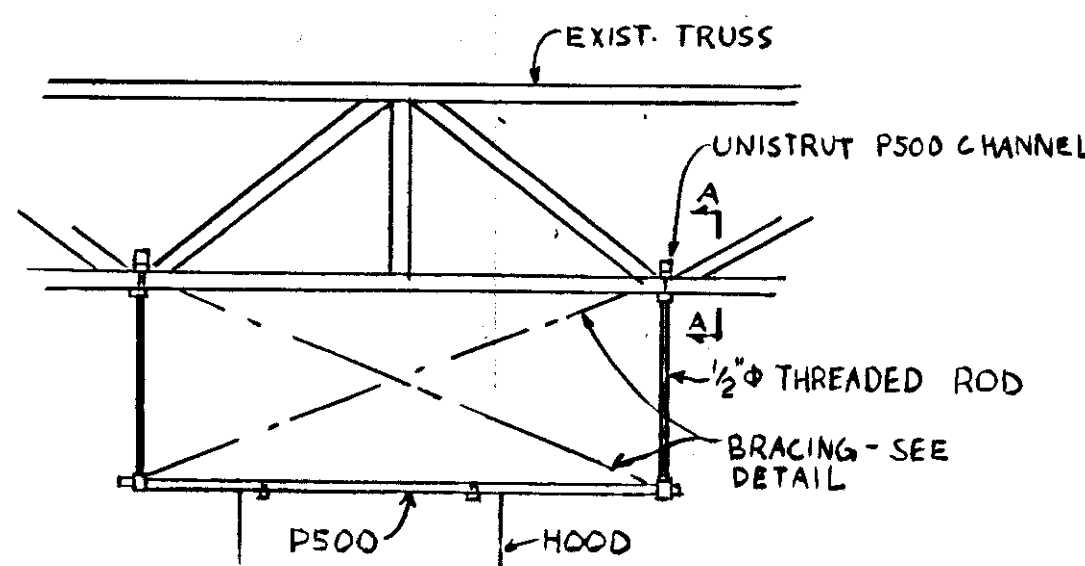
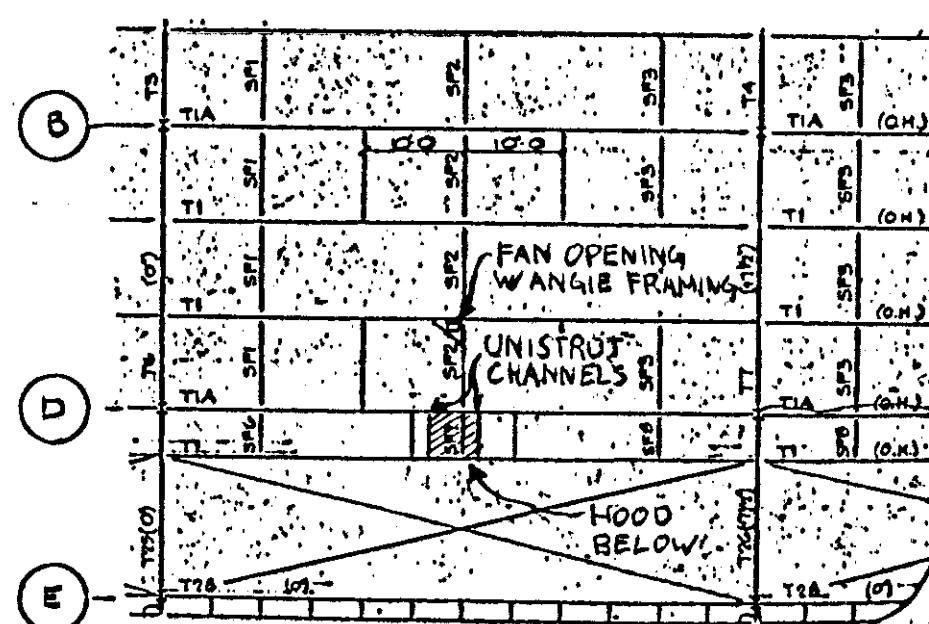
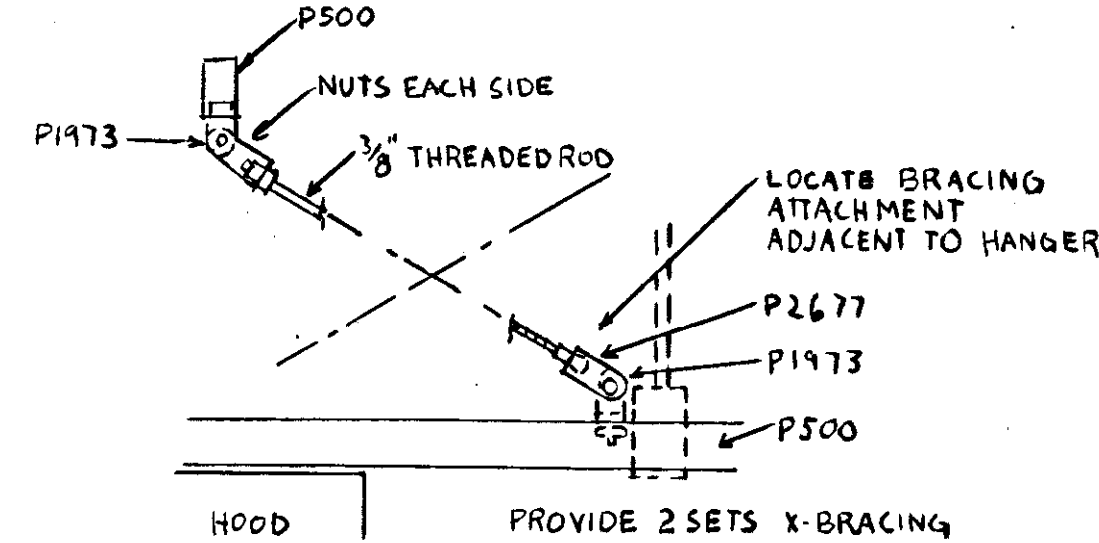
ELECTRICAL

All conduit outside areas to be identified at junction boxes, at 30' intervals of conduit at intersection with floor slabs, walls, beams, etc., as to use, type, and tenant.

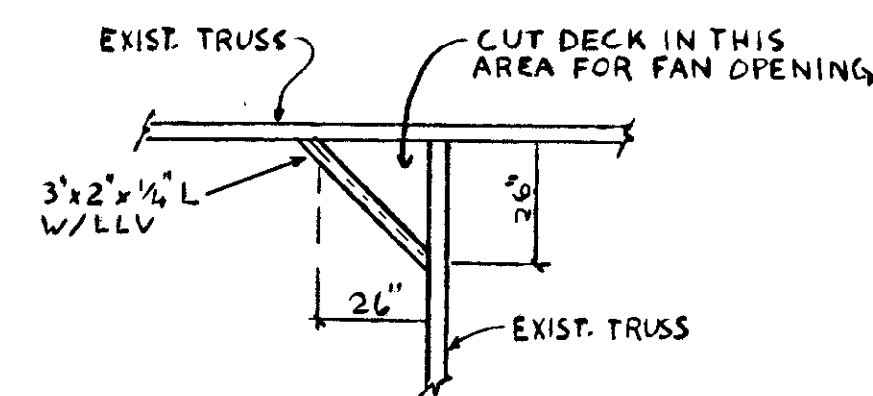
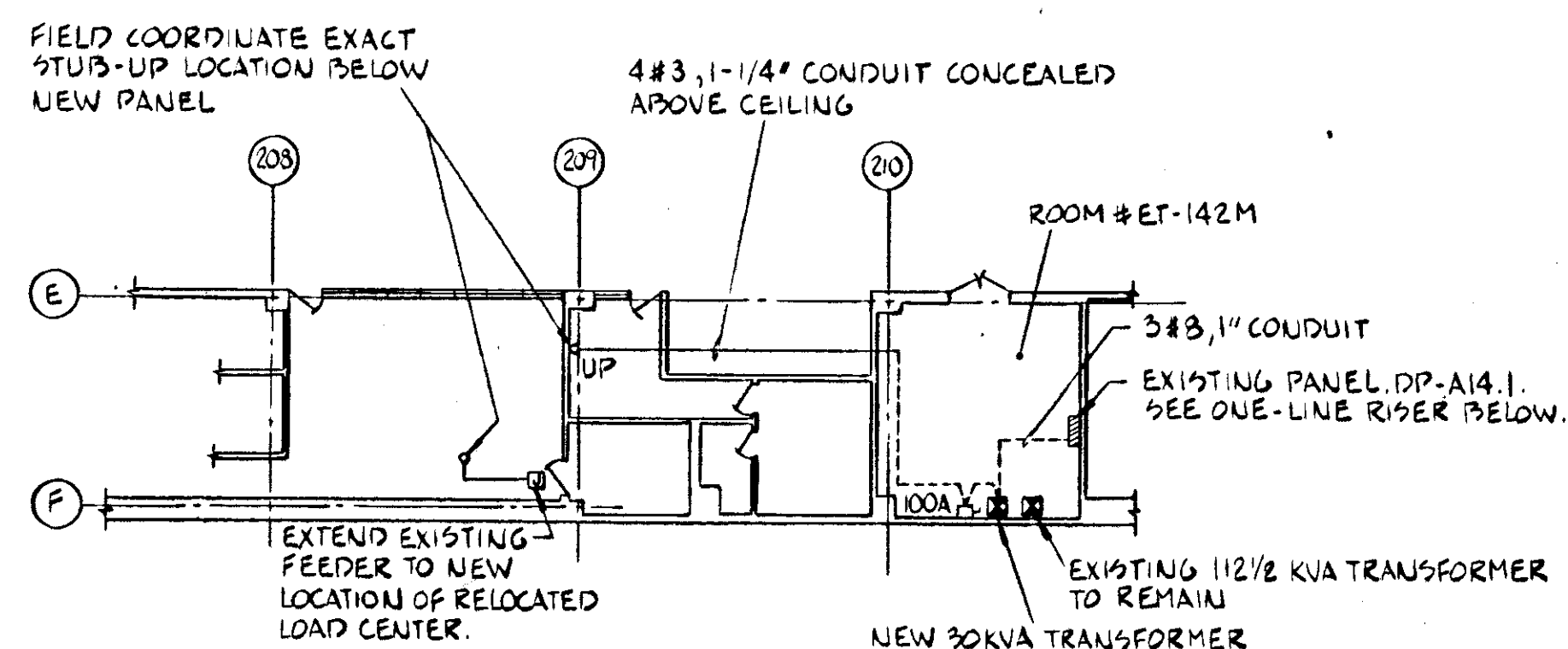
Conduits also to be identified at turns and at both sides when above duct exceeds 30" in width. Minimum size conduit to be 3/4" diameter.

Contractor to remove, protect and reinstall all Alcan ceiling. Note: Align edges upon reinstallation.

Contractor liable for any wiring or communication line when drilling slab is required.

HOOD SUPPORT DETAILS
N.T.S.HOOD AND FAN FRAMING LOCATIONS
N.T.S.

BRACING DETAIL

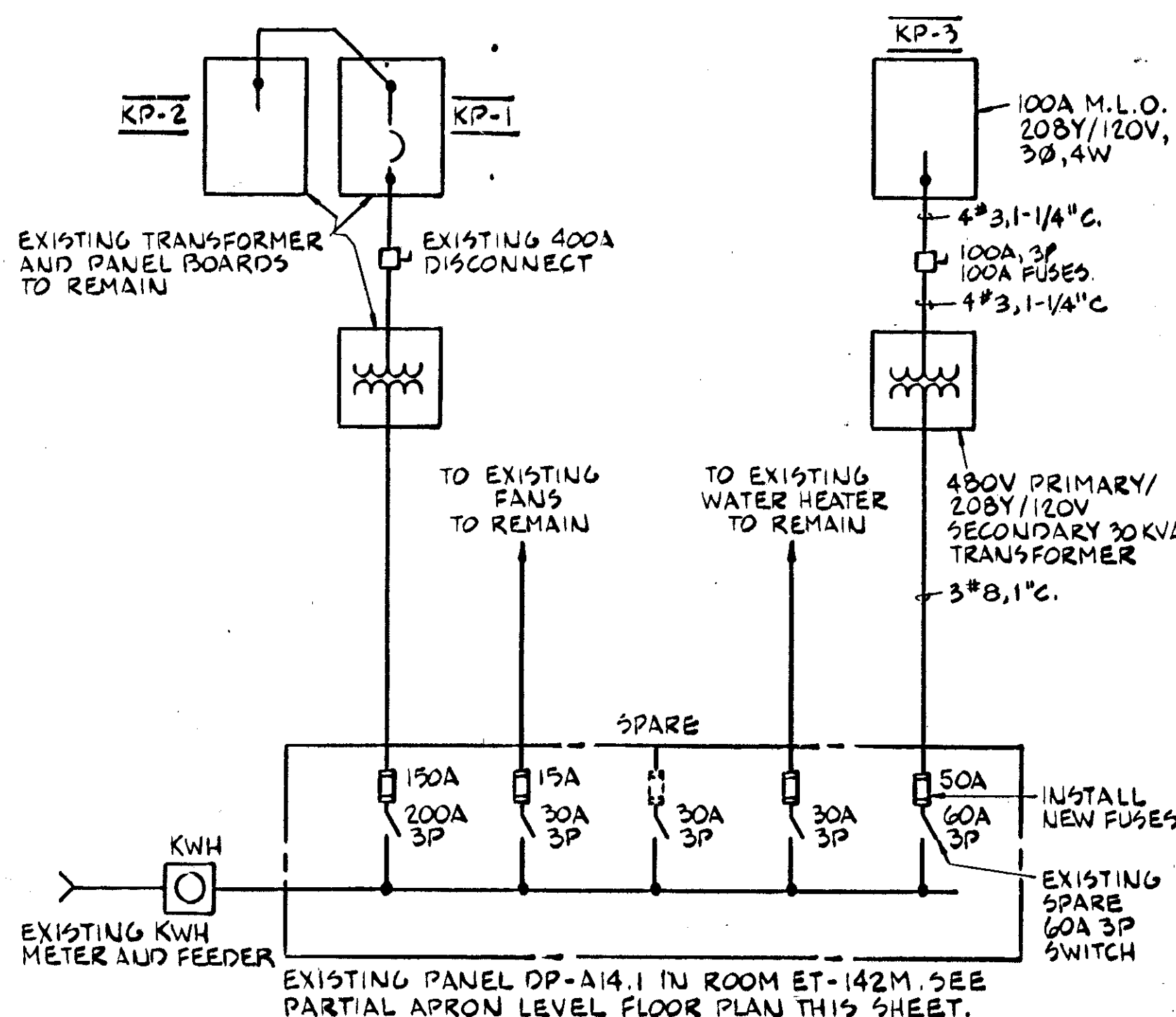
FAN OPENING DETAILS
N.T.S.

NOTE: COORDINATE THIS WORK WITH TENANTS AND AIRPORT PRIOR TO COMMENCEMENT OF WORK.

PARTIAL APRON LEVEL PLAN
SCALE: 1/16" = 1'-0"

ELECTRICAL LEGEND

- ⊕ SIMPLEX RECEPTACLE
- ⊕ DUPLEX RECEPTACLE
- JUNCTION BOX
- DISCONNECT SWITCH
- POWER PANEL
- ⊕ SPECIAL RECEPTACLE
- ⊕ TRANSFORMER
- ③ KEYED NOTE DESIGNATION
- ⊕ EQUIPMENT DESIGNATION
- A.F.A. ABOVE FINISHED FLOOR
- CONDUIT ROUTED EXPOSED
- CONDUIT CONCEALED IN WALL OR CEILING SPACE.
- HACHURES (INDICATES #12 WIRE UNLESS OTHERWISE NOTED)
- LONG HACHURE WITH DOT - GROUND
- SHORT HACHURE - HOT LEGS
- LONG HACHURE - NEUTRAL

ONE-LINE RISER DIAGRAM
NO SCALE

REVISIONS		
NO.	DATE	REMARKS
1	4/4/90	AS BUILT



MECHANICAL AND ELECTRICAL
SPECIFICATIONS AND DETAILS

Ross & Baruzzini Inc.
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HOST INTERNATIONAL/MARriott CORPORATION
ONE MARriott DRIVE
WASHINGTON, D.C. 20058

ST. LOUIS INT'L AIRPORT
2 MILE BAR & DEL.
ST. LOUIS, MO.



DATE MAY 4, 1990

DRAWING NUMBER

M/E-1