5

Planning Commission Date: March 28, 2007 Item No.

MILPITAS PLANNING COMMISSION AGENDA REPORT

Category: Public Hearing Report Prepared by: Tiffany Kunsman

Public Hearing: Yes: X No: _____

Notices Mailed On: 3/16/07 Published On: 3/15/07 Posted On: 3/16/07

TITLE:	**USE PERMIT NO. UP2007-3: MIKONOS GRILL**
Proposal:	A request to locate a 1,960 square foot Greek restaurant with 42 indoor seats.
Location:	756 E. Calaveras Blvd. Between proposed Mandalay Noodle located in Suite 3 and It's a Grind Café located in Suite 1.
APN:	086-29-079
RECOMMENDATION:	**Approve with conditions.**
Applicant(s):	Joel Quinones, 1385 Boysea Dr., San Jose, CA 95118
Property Owner(s):	Chu Young Jung, 756 Anacapa Ct., Milpitas, CA 95035
Previous Action(s):	Site an Architectural Review No. SZ2003-10. Use Permit No. UP2003-34, Variance No.VA2003-3, and EIA No.EA2003-10
Environmental Info:	Categorically exempt from CEQA pursuant to Section 15301 (Existing Facilities)
General Plan Designation:	Industrial Park (INP)
Present Zoning:	Industrial Park with an "S" Combining District (MP-S)
Existing Land Use:	Multi-Tenant Commercial Building
Agenda Sent To:	Applicant and Owners (as noted above)
Attachments:	Plan and Applicant's letter dated January 21, 2007

PJ No. 2478

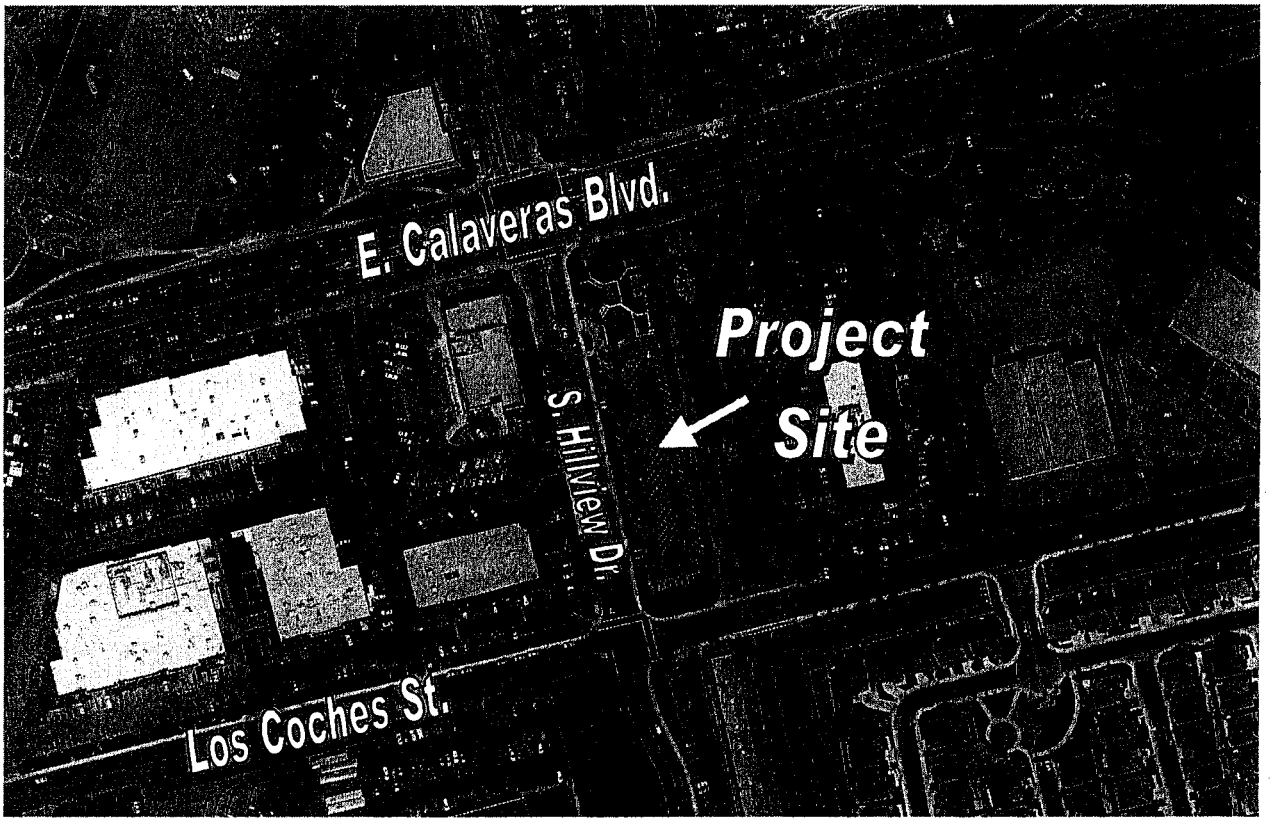
BACKGROUND

On December 10, 2003 the Planning Commission approved the request for Calaveras Center to construct a 5,000 square foot restaurant with a two-story 11,000 square foot office building.

(Permit No. SZ2003-10, USE Permit No. UP2003-34, Variance No. VA2003-3, and EIA No. EA2003-10)

SITE DESCRIPTION

The Calaveras Center serves as an office professional / neighborhood serving center that includes numerous restaurants to serve both future tenants and visitors. Proposed future tenants include Mandalay Noodle, It's a Grind Café, and professional offices. The project site is located South of East Calaveras Boulevard. Town Center is located to the north, Highway Services land uses is located to the east, Heavy Industrial land uses to the south, and Industrial Park land uses to the west.



PROJECT APPLICATION

This project application is submitted pursuant to- Title XI, Chapter 10, Section 35.04-9 (Industrial Park District, Conditional Uses – Restaurants) and Section 57 (Conditional Uses Permitted by Commission) of the Milpitas Zoning Ordinance. The applicant is requesting approval of a 1,960 square foot Greek restaurant 42 indoor seats. No exterior changes to the previously approved exterior structure are proposed.

PROJECT DESCRIPTION

The applicant is proposing to locate a 1,960 square foot Greek Restaurant within Calaveras Center. Mikonos Gill will be located in the tenant space on the east corner of the building facing E. Calaveras Blvd north from Mandalay Noodle. The proposed hours for operation are 7 days a week, 9:00am to 9:00pm. The dining area is calculated to be 700 square feet with 42 indoor seats. The customer order/takeout area is calculated to be 50 square feet.

Site layout and access

Commercial:

Currently the site is under construction. As shown on the site plan, there one (1) building with multiple tenant spaces. Two driveways provide access to the site. The locations of both driveways are on S. Hillview Drive, one at the northern portion of the site and the other at the southern portion of the site.

Parking

Commercial:

The required parking for the Calaveras Center is summarized in the table below:

Use	Square feet/Chairs	Ratio	Parking Required
Office – 1st floor	6,150	1 per 200 ***net*** sq.ft.	24
Office – 2nd floor	4,550	1 per 400 ***gross*** sq.ft.	11
Restaurant – seats, including waiting area	123	1 per 3 seats, plus 10% for employees	45
Restaurant – take out area	98	1 for every 50 square feet	2
		Total Required	82
		Parking Provided	82

As listed in the above chart, 35 of the parking spaces are reserved for the office 1st and 2nd floor. All restaurants are allowed a total of 47 parking spaces. Mikonos Grill is proposing 42 seats with a 50sqf.t. ordering/takeout area; after calculations the total amount of parking required is 16 spaces. See calculations located under ISSUES - Parking located on page 5 of the staff report.

However, the Planning Commission will also be reviewing two other use permit applications to locate restaurants in the two remaining vacant tenant spaces. Based on the parking requirement for all three restaurants, the required parking shall not exceed the (47) parking spaces originally allocated for restaurant use and the parking for the number of seats is distributed proportionately to all three restaurants as demonstrated in the preceding parking analysis: (see Parking Analysis chart on page 4)

Parking Analysis

Tenant	Proposed # of seats and/or take out area Chairs	Parking Ratio	Parking Required	Proportionate allocation of parking spaces based on sq. ft. (47/5000=.0094)
It's a Grind 752 E. Calaveras	15 Seats 50 Sq. Ft. (take out/ordering area)	1 parking space per 2.5 seats, plus 10% employee parking (fast food restaurant0 1 parking space per 50 sq. ft. of NFA	7	1,332 Sq. Ft. x .0094 = **12**
Mikonos Grill 756 E. Calaveras	42 Seats 50 Sq. Ft. (take out/ordering area)	1 parking spaces per 3 seats, plus 10% Employee Parking 1 parking space per 50 sq. ft. of NFA	16	1,960 Sq. Ft. x .0094 = **18**
Mandalay Noodle 760 E. Calaveras	36 Seats 30 Sq. Ft. (take out/ordering area)	1 parking spaces per 3 seats, plus 10% Employee Parking 1 parking space per 50 sq. ft. of NFA	13	1,402 Sq. Ft. x .0094 = **13**
		Total	**34**	**45**

CONFROMANCE WITH GENERAL PLAN

The project conforms with the General Plan in terms of land use. The proposed use does not conflict with any General Plan Principles and Policies, and is consistent with the following General Plan Implementing Policies.

Implementing Policy 2.a-I-4 *Publicize the position of Milpitas as a place to carry on compatible industrial and commercial activities with special emphasis directed toward the advantages of the City's location to both industrial and commercial use.*

Implementing Policy 2.a-I-3 *Encourage economic pursuits which will strengthen and promote development through stability and balance.*

Analysis: The proposed project is consistent with Implementing Policy 2.a-I-4 in that the new restaurant location will serve the neighboring tenants and other industrial uses surrounding the

area. The proposed project is consistent with Implementing Policy 2.a-I-3 in that the new restaurant promotes a strong economy through the balance of supporting neighboring consumers.

CONFORMANCE WITH THE ZONING ORDINANCE

The proposed project is located in the Industrial Park (MP) zoning district and is a conditionally permitted with a use permit. The Project does not propose any building or site modifications that impact development standards for setback, height, FAR, landscaping, and parking. The use is consistent with the proposed and intent of the Industrial Park district and provides a restaurant use that would serve adjacent uses including neighboring residents.

ISSUES

Parking

The City requires 1 space per 3 seats, 10% for employee parking, plus one space for every 50 square feet of net floor area for the ordering/takeout area. The requirement for bench seating is every 24" inches of bench is equal to one seat. After calculating the number of seats from the length of the bench, presume to use the ratio 1 parking space per every 3 seats. The numbers of seats proposed are 27 chair type seats, a 31' foot long bench (372"inches = 15 seats) and a 50 square foot ordering/takeout area. The total amount of seating proposed is 42 seats. The total required parking is 16 spaces. See calculations below.

Project Proposal	Parking Ratio	Required Parking
27 seats	1 parking space for every 3 seats + 10% (.10) for employees	27/3 = **9** 9 x .10 = **1**
372" bench seating	24" = 1 seat. 1 parking space for every 3 seats.	372"/24"=15 seats 15/3 = **5**
50 sqft. ordering /takeout area	1 parking space for every 50sq.ft. of ordering/takeout area	50/50 = **1**
	Total	**16**

NEIGHBORHOOD/COMMUNITY IMPACT

The Project is expected to have a positive community impact by generating additional business and increasing patronage in the shopping center. Based on this, staff concludes that this proposal will not have a negative community impact because the project is located within an existing business center and the parking requirements are satisfied with the existing on-site parking spaces.

CONFORMANCE WITH CEQA

This Project is categorically exempt from further environmental review pursuant to Class 1, Section 15031 ("Existing Facilities") of the California Environmental Quality Act (CEQA) Guidelines.

RECOMMENDATION

Close the Public Hearing. Approve Conditional Use Permit No. UP2007-3 based on the Findings and Special Conditions of Approval listed below.

FINDINGS

1. The proposed use is consistent with the City of Milpitas General Plan in terms of land use because the business is compatible with the neighboring service businesses, encourages economic pursuits and promotes business within the City.
2. The proposed restaurant is consistent with the City of Milpitas Zoning Ordinance because the proposed use is a conditionally permitted use in the Industrial Park (MP) zoning district.
3. As conditioned, the proposed Greek Restaurant will not be detrimental or injurious to the public health, safety, and general welfare to adjacent future tenants or the surrounding community because the proposed use will not generate additional traffic or a parking deficit. The restaurant will also include odor control equipment to avoid cooking odor issues with the surrounding development.
4. This proposed project is categorically exempt from further environmental review pursuant to Class 1, Section 15301 (Existing Facilities) of the State CEQA Guidelines.

SPECIAL CONDITIONS

1. This Use Permit approval is for a 1,960 square-foot Mikonos Grill Restaurant at 756 E. Calaveras Blvd, as depicted on the approved plans dated March 28, 2007. Any modification to the approved plans, addition of seating, or change in nature of the operation shall require review and approval by the Planning Commission of an amendment to this Use Permit. The Planning Division staff may approve minor changers, as per Sec. 42-10-2 of the Milpitas Zoning Ordinance, to approved plans. (P)
2. This use shall be conducted in compliance with all appropriate local, state and federal laws and regulations and in conformance with the approved plans. (P)
3. All roof-top equipment shall be shielded from view in a manner to the approval of the Planning Commission or its designee as specified in Section XI-10-42.10-2 of the Milpitas Municipal Code. Prior to the issuance of any permit for any roof-top equipment which projects above the height of any existing parapet wall or screen, detailed architectural plans for the screening of this equipment will not be visible from surrounding view points shall be reviewed and approved as specified in Section XI-10-42.10-2 of the Milpitas Municipal Code, in order to assure the screening of said equipment is in keeping with and in the interest of good architectural design principles. (P)
4. Prior to building permit issuance, the applicant shall submit to the Planning Division a program assigning restaurant staff responsibility for complying with the following guidelines. The restaurant shall adhere to the following guidelines in perpetuity:
    a. Keep garbage dumpsters clean inside and out; replace very dirty dumpsters with new, clean ones.

b. Double or triple bag waste to prevent leaking.

c. Place, do not drop or throw, waste-filled bags, to prevent leaking.

d. Keep the ground under and around the garbage dumpsters swept.

e. Sprinkle the ground lightly after sweeping with a mixture of water and a little bleach. (P)

5. The business owner shall hold training sessions to instruct their employees on the proper procedures in the handling and disposal of food items; the general maintenance and use of the compactor and any other procedures that would assist the business in complying with all State and local health and sanitation standards (refer to the County of Santa Clara Department of Environmental Health at (408) 729-5155 for their guidelines). Prior to building permit final, the business owner shall submit an outline of the format and number of training sessions to the Planning Division to address; training in preparation of opening, for new employees, and for annual recurring training. (P)

6. Washing of containers and equipment shall be conducted in the kitchen area such that wash water may drain into the sanitary sewer. (P)

7. Prior to building permit issuance, the applicant shall submit tenant improvement plans that incorporate the following requirement: All floor drains, trash compactors, and indoor or covered mat and equipment washing areas shall drain to the sanitary sewer. (P)

8. Prior to building permit issuance, the applicant shall submit tenant improvement plans that incorporate a scrubber, or similar equipment, on the roof vent to control odors. The equipment shall be screened from view to the approval of the Planning Division and reflected on the tenant improvement plans. (P)

9. If at the time of application for building permit there is a project job account balance due to the City for recovery of fees, review of permits will not be initiated until the balance is paid in full. (P)

10. If at the time of application for a certificate of occupancy there is a project job account balance due to the City for recovery of review fees, a certificate of occupancy shall not be issued until the balance is paid in full. (P)

11. No sign(s) approved with this use permit. All signs shall comply with the Approved Sign Program for the Calaveras Center. (P)

12. Per Chapter 200, Solid Waste Management, V-200-3.10, *General Requirement*, applicant / property owner shall not keep or accumulate, or permit to be kept or accumulated, any solid waste of any kind and is responsible for proper keeping, accumulating and delivery of solid waste. In addition, according to V-200-3.20 *Owner Responsible for Solid Waste, Recyclables, and Yard Waste*, applicant / property owner shall subscribe to and pay for solid waste services rendered. Prior to occupancy permit issuance (start of operation), the applicant shall submit evidence to the City that a minimum level of refuse service has been secured using a Service Agreement with Allied Waste Services (formally BFI) for commercial services to maintain an adequate level of service for trash and recycling collection. After the applicant has started its business, the applicant shall contact Allied Waste Services commercial representative to review the adequacy of the solid waste level

of services. If services are determined to be inadequate, the applicant shall increase the service to the level determined by the evaluation. For general information, contact BFI at (408) 432-1234. (E)

13. The developer shall submit a Sewer Needs Questionnaire and/or Industrial Waste Questionnaire with the building permit application and pay the related fees prior to Building Permit issuance. Contact the Land Development Section at (408) 586-3329 to obtain the form(s). (E)
14. To minimize public contact of the recycled irrigation water, Title 22 of the California Code of Regulations and Milpitas recycled water guidelines requires that outdoor eating areas must be protected from overspray or wind drift of irrigation water. Use of recycled water shall be limited to irrigation purposes and shall not be used for washing of eating areas, walkways, pavements, and any other uncontrolled access areas. (E)
15. It is the responsibility of the developer to obtain any necessary encroachment permits or approvals from affected agencies or private parties. Copies of these approvals or permits must be submitted to the City of Milpitas Engineering Division. (E)
16. Prior to building permit issuance, developer must pay all applicable development fees, including but not limited to plan check and inspection deposit, and 2.5% building permit automation fee. (E)
17. The U.S. Environmental Protection Agency (EPA) has empowered the San Francisco Bay Regional Water Quality Control Board (RWQCB) to administer the National Pollution Elimination Discharge System (NPDES) permit. The NPDES permit requires all dischargers to eliminate as much as possible pollutants entering our receiving waters. Contact the RWQCB for questions regarding your specific requirements at (800) 794-2482. For general information, contact the City of Milpitas at (408) 586-3329. (E)
18. The Flood Insurance Rate Map (FIRM) issued by the Federal Emergency Management Agency (FEMA) under the National Flood Insurance Program shows this site to be in Flood Zone "X". (E)

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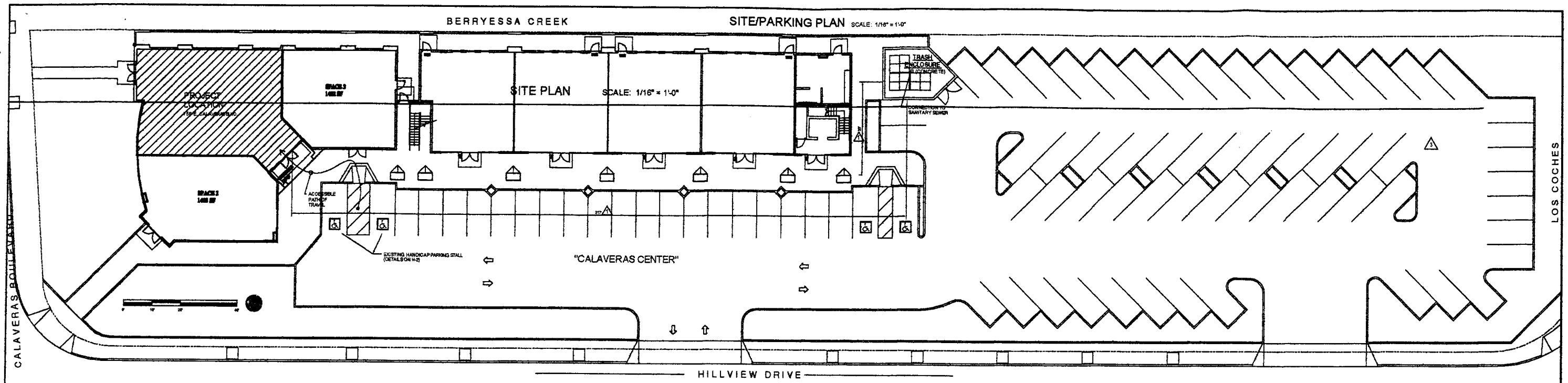

PROJECT DIRECTORY

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408-559-0318 FAX
yosso1@yahoo.com

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EL CERRITO, CA 94530
510-301-3005 CELL
866-847-0296 FAX
glenn3cc@sbcglobal.net

APPLICABLE CODES

ALL WORK SHALL CONFORM TO ALL APPLICABLE CODES, ORDINANCES, AND REGULATIONS AS PRESCRIBED BY THIS CITY OF **MILPITAS**. CODES SHALL INCLUDE BUT ARE NOT NECESSARILY LIMITED TO:

2001 CALIFORNIA PLUMBING CODE	2001 CALIFORNIA FIRE CODE W/ CITY AMENDMENTS
2001 CALIFORNIA BUILDING CODE	2004 CALIFORNIA ELECTRICAL CODE
2001 CALIFORNIA MECHANICAL CODE	2005 CALIFORNIA ENERGY EFFICIENCY STANDARDS

FEDERAL AND STATE DISABILITY GUIDELINES AND REGULATIONS AND ANY OTHER STATE REGULATIONS, CODES, & ORDINANCES AS AMENDED BY THE STATE OF CALIFORNIA AND THE CITY OF **MILPITAS** THAT ARE APPLICABLE TO THIS PROJECT.

SCOPE OF WORK - TENANT IMPROVEMENT

FOR THIS PROJECT, THE FOLLOWING THINGS MUST BE DONE.

1. REFRAME AND ADD NEW WALLS AS REQUIRED. NONE TO BE INTRICATELY STRUCTURED TO THE BUILDING.
2. DO ELECTRICAL WORK AS REQUIRED FOR NEW PLAN.
3. DO PLUMBING WORK AS REQUIRED FOR NEW PLAN.
4. INSTALL HOOD SYSTEM AND ALL OTHER RELATED EQUIPMENT, IE; ANSUL
5. INSTALL NEW LIGHTING AS REQUIRED.
6. INSTALL COUNTERS AND COVE AS REQUIRED.
7. INSTALL AND PROVIDE FLOORING AND ALL OTHER REQUIRED FINISHES.
8. PROVIDE AND INSTALL NEW EQUIPMENT AS REQUIRED.

PROJECT DATA DESCRIPTION

Submittal Date:	APPROX. 9/19/06
Building - Project Area:	APPROX. 1960 SQ FT (INTERIOR)
Construction Type:	TYPE V-N, 1 STORY
Sprinkler System:	NONE
Existing Use:	NEW BUILDING
Proposed Use:	RESTAURANT
Title 24:	PROVIDED; SEE SHEET T-24
Disability Guidelines:	THIS EXISTING BUILDING FACILITY WILL CONFORM TO ALL REQUIREMENTS
Occupancy Load:	OCCUPANCY GROUP B, OCCUPANT LOAD 44 LESS THAN 50 - ONE EXIT REQ., TWO EXITS EXISTING

OCCUPANCY LOAD FACTOR CHART

ROOM(S)	USE	OCCUPANCY GROUP	OCCUPANT LOAD FACTOR (SF)	ROOM FORMULA (SF/SF)	OCCUPANT LOAD (L=SF/FACTOR)
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
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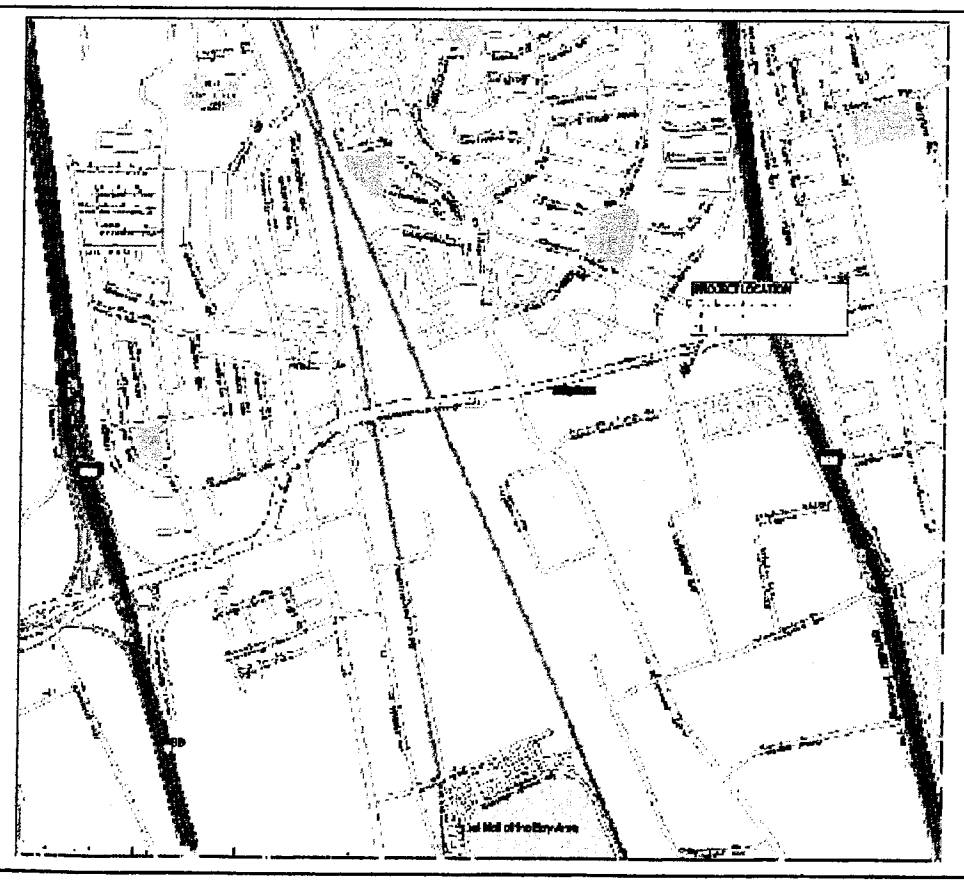
[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]
				TOTAL	44

⚠ PARKING SUMMARY

Proposal	Parking Ratio	Required
27 seats	1 parking per 3 seats + 10% for employee	27 / 3 = **9** 9 x .10 = **1**
372" bench	24" = 1 seat 1 parking per 3 seats	372" / 24" = 15 15 / 3 = **5**
50sqft takeout	1 parking per 50sqft of ordering/takeout area	50/50 = **1**
	total	**16**

VICINITY MAP



GENERAL NOTES

1. AIA DOCUMENTS A201, LATEST ADDITION ISSUED BY THE AMERICAN INSTITUTE OF ARCHITECTS, "GENERAL CONDITIONS FOR THE PERFORMANCE OF A CONTRACT" ARE HEREBY INCORPORATED INTO THESE DRAWINGS AND SHALL BE CONSIDERED AS PART OF THE REQUIREMENTS FOR THE COMPLETION OF WORK.
2. ALL PERMITS REQUIRED BY THE CITY AND STATE AGENCIES SHALL BE APPLIED FOR AND OBTAINED BY THE CONTRACTOR AT HIS/HER SOLE EXPENSE.
3. ALL CONSTRUCTION WORK SHALL BE PROVIDED IN ACCORDANCE WITH ALL LOCAL, STATE, AND FEDERAL CODES, WITH THE MOST STRINGENT ALWAYS APPLYING.
4. THE CONTRACTOR SHALL IMMEDIATELY EXAMINE ALL PORTIONS OF THE SITE AFFECTING THIS PROJECT, AND BASE HIS/HER BID ON EXISTING CONDITIONS. ALL CONFLICTS OR OMISSIONS IN THE DRAWINGS SHALL BE REPORTED TO THE ARCHITECT AT THIS TIME. NO ALLOWANCE SHALL BE MADE FOR EXTRA EXPENSES TO THE CONTRACTOR DUE TO HIS/HER FAILURE TO COMPLY WITH THIS REQUIREMENT AND TO THOROUGHLY CONDUCT THIS EXAMINATION.
5. THE CONTRACTOR SHALL CONFIRM IN WRITING IMMEDIATELY FOLLOWING AWARDING OF THE JOB THE DELIVERY DATES OF ALL CONSTRUCTION MATERIALS REQUIRED BY THESE DRAWINGS. ANY MATERIALS WHOSE UNAVAILABILITY WILL AFFECT A DELAY IN AGREED UPON OCCUPANCY SHALL BE BROUGHT TO THE ATTENTION OF THE DESIGNER AT START OF WORK.
6. ANY REQUEST FOR THE SUBSTITUTION OF SPECIFIED MATERIALS SHALL BE MADE TO THE DESIGNER IN WRITING WITH THE PROPER TIME FOR REVIEW OF EQUAL QUALITY AND PERFORMANCE, AND SHALL NOT BE PURCHASED WITHOUT WRITTEN APPROVAL.
7. THE CONTRACTOR IS RESPONSIBLE FOR THE COORDINATION OF ALL SUBCONTRACTORS AND SHALL SCHEDULE ALL WORK TO MEET AGREED UPON COMPLETION DATES. ANY POSSIBLE DELAYS SHALL BE BROUGHT TO THE ATTENTION OF THE ARCHITECT.
8. CONTRACTORS SHALL PROTECT ALL EXISTING AREAS WITH FRAGILE EQUIPMENT FROM DAMAGE THROUGHOUT TIME OF CONSTRUCTION. AT OWNER'S REQUEST, CONTRACTOR SHALL ERECT A TEMPORARY ENCLOSURE OR PLASTIC SCREEN. ANY DAMAGED MATERIALS OR EQUIPMENT SHALL BE REPLACED BY THE CONTRACTOR AT HIS/HER EXPENSE TO THE SATISFACTION OF THE BUILDING OWNER.
9. CONTRACTOR SHALL KEEP JOB SITE CLEAN OF DIRT, DEBRIS, AND DUST WHICH COULD AFFECT FINISHED AREAS IN OR OUT OF JOB SITE, AND SHALL BE RESPONSIBLE FOR THE STORAGE AND REMOVAL OR RUBBISH ON A REGULAR BASIS.
10. CONTRACTOR SHALL LEAVE PREMISES CLEAN AT THE COMPLETION OF WORK. CONTRACTOR SHALL PROVIDE PROFESSIONAL CLEANING SERVICES OF AREA INCLUDING WINDOWS, CARPETS, CABINETS, AND WALLS.
11. ALL DIMENSIONS ARE GIVEN FROM FACE TO FINISH UNLESS OTHERWISE NOTED. NO DIMENSIONS SHALL BE SCALED FROM DRAWINGS. NO DIMENSIONS ARE TO BE ADJUSTED WITHOUT WRITTEN APPROVAL OF THE DESIGNER.
12. ALL WORK, TO BE ACCEPTABLE, MUST BE IN COMPLIANCE WITH THESE DRAWINGS AND SPECIFICATIONS, AND MUST BE OF A QUALITY EQUAL TO OR BETTER THAN THE STANDARDS OF THE TRADE. FINISHED WORK SHALL BE FIRM, WELL-ANCHORED, IN TRUE ALIGNMENT, PLUMB, LEVEL, WITH SMOOTH, CLEAN, & UNIFORM APPEARANCE.
13. CONTRACTOR SHALL SUBMIT SHOP DRAWINGS TO DESIGNER OF ALL FABRICATED ITEMS SUCH AS CABINETS, GLAZING, CUT SHEETS OF EQUIPMENT AND SAMPLES OF ACTUAL FINISH MATERIALS FOR APPROVAL PRIOR TO INSTALLATION.
14. CONTRACTOR TO PROVIDE BLOCKING BEHIND ALL ELEMENTS REQUIRING SUPPORT. REVIEW REQUIREMENTS WITH DESIGNER.
15. "TYPICAL" OR "TYP" MEANS IDENTICAL FOR ALL SIMILAR CONDITIONS - UNLESS OTHERWISE NOTED. "U.O.N." MEANS UNLESS OTHERWISE NOTED.
17. CONTRACTOR TO COORDINATE INSTALLATION OF N.I.C. ITEMS WITH OTHER TRADES.
19. A COMPLETE SET OF STAMPED APPROVED PLANS MUST BE ON THE JOB SITE.
19. ALL CONTRACTORS & SUBCONTRACTORS MUST HAVE VALID CURRENT BUSINESS LICENSES BEFORE INSPECTION(S) CAN BE MADE.
20. FINAL APPROVAL BY FIRE PREVENTION & THE BUILDING DIVISION MUST BE OBTAINED BEFORE OCCUPANCY WILL BE PERMITTED.

SHEET INDEX

A-0 COVER SHEET, VICINITY MAP, SITE PLAN
R-1 ROOF PLAN & SECTION
A-1 CONSTRUCTION FLOOR PLAN*
A-2 EQUIPMENT FLOOR PLAN, EQUIPMENT SCHEDULE
E-1 ELECTRICAL PLAN*
E-2 REFLECTIVE CEILING/LIGHTING PLAN*
E-3 ELECTRICAL PANEL, LOAD CALC'S, ONE LINE DIAGRAM*
H-1 HEALTH DEPARTMENT REQUIREMENTS, FINISH/DOOR SCHEDULE*
H-2 HANDICAP REQUIREMENTS*
M-1& M-2 MECHANICAL (HOOD) PLAN*
M-3 & M-4 ODOR CONTROL EQUIPMENT
P-1 PLUMBING PLAN, NOTES, & DETAILS*
P-2 PLUMBING SCHEMATICS*
N-1 GENERAL NOTES, H.C. REQUIREMENTS CONTINUED*
N-2 GENERAL DETAILS*
T-24 TITLE 24 ENERGY REQUIREMENTS*
* BUILDING DEPT. ONLY

REV. DATE	NO.
10/17/06	1
12/22/06	2
3/2/07	3

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EL CERRITO, CA 95430 FAX 866-847-0296
E-MAIL: glenn3cc@sbcglobal.net

MIKONOS GRILL
CALAVERAS CENTER
756 E. CALAVERAS BLVD.
MILPITAS, CA 95035

Date: 9/14/2006
Scale: 1/8"=1'-0"
Drawn: GCC
DWG #: -
Sheet: A-0
Of Sheets

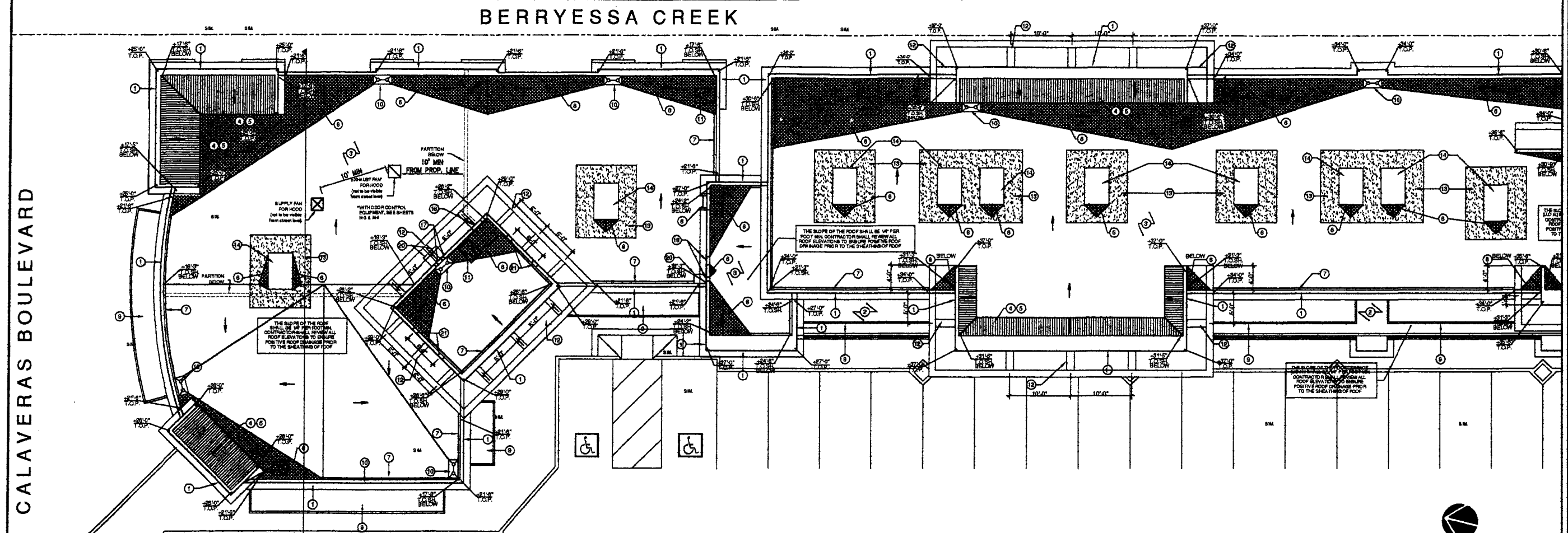
KEY	DESCRIPTION	DETAIL	KEY	DESCRIPTION	DETAIL
1	FACE OF EXTERIOR WALL BELOW		16	24"X30" ACCESS OPENING	SEE
2	2ND FLOOR TERRANCE SEE 2/A-4.2 FOR TERRACE DETAILS	SEE PLUMBING DRAWINGS	17	ROOF DRAIN AND OVERFLOW DRAIN THRU WALL @ MAIN ROOF	SEE
3	(3 PLY) CLASS "A" BUILT-UP MEMBRANE ROOFING		18	8"X8" THRU WALL SCUPPER & 8"X16" OVERFLOW SCUPPER	SEE
4	CLASS "A" FIBERGLASS SHINGLES O/ PLYWOOD O/ CONTINUOUS BRACING PER STRUCT.	SEE	19	ATTIC LOUVER VENT 6"X12" U.O.N. MOUNT AS HIGH AS POSSIBLE	SEE
5	PARAPET BRACING PER STRUCT.		20	METAL SPLASH PAN @ MAIN ROOF	SEE
6	CRICKET		21	12X12 BELOW @ WALL, MOUNT AS HIGH AS POSSIBLE PAINT TO MATCH ADJACENT WALL FINISH	SEE
7	CONTINUOUS FIBER CANT		22		
8	ROOF ACCESS LADDER	SEE	23		
9	LINE OF CANOPY BELOW		24		
10	ROOF AND OVERFLOW DRAIN	SEE PLUMBING DRAWINGS	25		
11	ROOF ACCESS HATCH W/ GUARDRAILS	SEE	26		
12	ORNAMENTAL BRACKET BELOW		27		
13	3'-0" WIDE DOUBLE CAP SHEET AT HVAC CURB		28		
14	HVAC CURB FOR FUTURE INSTALLATION OF MECHANICAL UNIT MECHANICAL SYSTEM DESIGN IS NOT IN THIS CONTRACT	SEE	29		
15	LINE OF TOWER WALL BELOW		30		

ROOF PLAN GENERAL NOTES

1. ALL ELEVATIONS ARE GIVEN FROM THE TOP OF THE FLOOR SLAB (FINISHED FLOOR ELEV. OF 0'-0")
2. ALL ROOF DIMENSIONS ARE MEASURED TO THE FACE OF SHEATHING, U.N.O.
3. ALL ROOF WORK SHALL BE PERFORMED IN STRICT ACCORDANCE W/ THE ROOFING MANUFACTURER'S RECOMMENDATIONS AND APPROVED DETAILS.
4. THE SLOPE OF THE ROOF SHALL BE 1/4" PER 1'-0" MIN. THE GENERAL CONTRACTOR SHALL REVIEW ALL ROOF ELEVATIONS TO ENSURE POSITIVE DRAINAGE PRIOR TO THE SHEATHING OF ROOF.
5. PROVIDE INSULATION BETWEEN ALL ROOF FRAMING TYP. U.O.N.
6. USE FIRE RETARDANT "CLASS A" BUILT-UP ROOFING – SPECS.
7. ROOF CRICKETS/FLASHING SHALL MAINTAIN MIN. SLOPE OF 1/4" PER FOOT, SEE CRICKET LOCATIONS ON ROOF PLAN.
8. ON CRICKETS STEEPER THAN 1" PER FOOT AND ON VERTICAL SURFACES, USE "CLASS A" MODIFIED BITUMEN MINERAL-SURFACED ROOFING SYSTEM ON PLYWOOD SHEATHING AS OCCURS, TYP. – SEE SPECS.
9. PROVIDE CRICKET/FLASHING AROUND ALL FUTURE MECHANICAL UNITS.
10. BROADCAST FREE GRANULES INTO EXCESSIVE ASPHALT AND AT SIDE AND END LAPS OF THE CAP SHEET.
11. GENERAL CONTRACTOR TO PROVIDE ROOF JACK AT ALL EXPOSED ROOF PENETRATIONS.
12. PROVIDE FLEXIBLE PENETRATIONS AS REQUIRED.
13. VERIFY SIZES AND LOCATIONS OF ALL OPENINGS, PLATFORMS, ETC. W/ RESPECTIVE CONTRACTORS.
14. ATTIC SPACES SHALL BE DIVIDED W/ DRAFTSTOPS INTO HORIZONTAL AREAS NOT EXCEEDING 9,000 S.F. (100 LINEAR FEET MAX.)
15. ALL CURBS TO BE MIN. 8" HIGH EXCEPT A/C UNIT WHICH SHALL BE 14" HIGH AND PER MANUFACTURERS RECOMMENDATIONS.
16. SEE TYP. DETAILS FOR VENT PIPES AND OTHER TYP. ROOF PENETRATIONS WHERE OCCUR. SEE CONSULTANTS DRAWINGS FOR LOCATIONS. VERIFY ALL DISCREPANCIES W/ THE ARCHITECTS.

ROOF SPECIFICATIONS

1. BUILT-UP MEMBRANE ROOF SYSTEM CONSISTS OF ASPHALT FIBERGLASS COMPOSITION MEMBRANE W/ A MINERAL SURFACED WHITE GRANULAR CAPSHEET FINISH. THE SLOPE OF THE BUILT-UP ROOF SHALL BE A MIN. OF 1/4" PER FOOT. THE BUILT-UP SYSTEM SHALL CARRY A UL "CLASS A" FIRE RATING.
2. FIBERGLASS SHINGLE ROOF SYSTEM CONSISTS OF FIBERGLASS CERAMIC COATED GRANULARS O/ 30# UNDERLAYMENT. THE SLOPE OF THIS SYSTEM SHALL BE MIN. OF 3 UNITS (V) TO 12 UNITS (H). THE FIBERGLASS SHINGLE ROOF SYSTEM SHALL CARRY A UL "CLASS A" FIRE RATING.

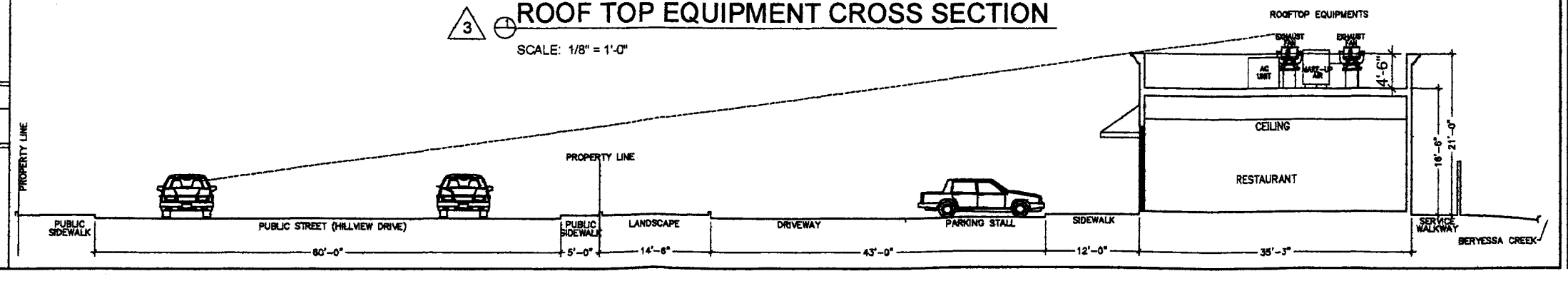


ROOF PLAN

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

3 ROOF TOP EQUIPMENT CROSS SECTION

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



REV.	DATE	NO.
	3/2/07	3

CASTILLOS RESTAURANT SUPPLY
233 COMMERCIAL STREET
SAN JOSE, CA 95112
ANTHONY CASTILLO
PHONE: (408) 993-1535

BULL'S EYE CADD
GLENN CUNNINGHAM, DESIGNER
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EL CERRITO, CA 94530 FAX 866-847-0296
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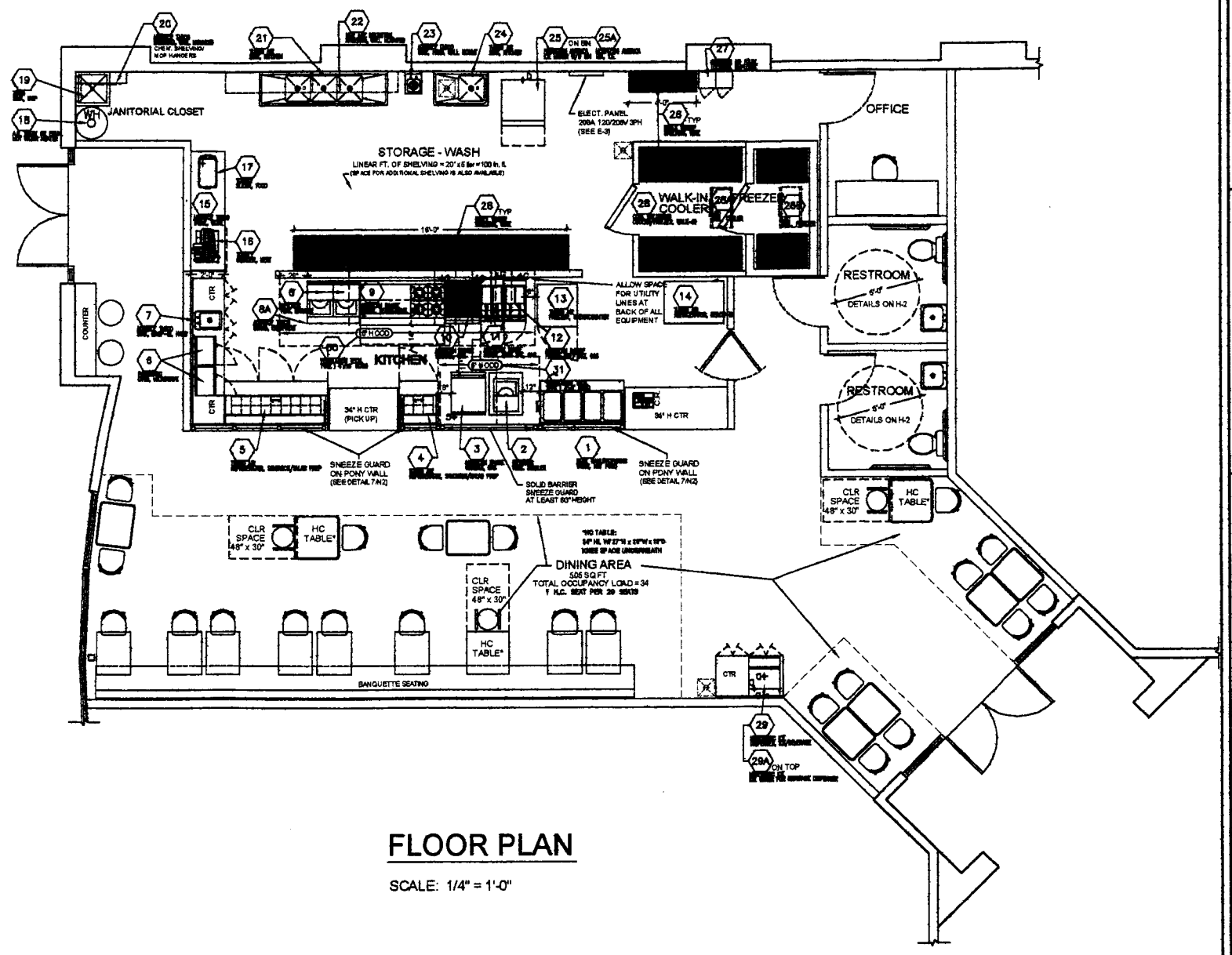
MIKONOS GRILL
CALAVERAS CENTER
756 E. CALAVERAS BLVD.
MILPITAS, CA 95035

Date:	9/14/2006
Scale:	1/8"=1'-0"
Drawn:	GCC
DWG #:	-
Sheet:	R-1
Of	Sheets

EQUIPMENT SCHEDULE

Item No	Qty	Equipment Category	Manufacturer	Model Number	Equipment Remarks
1	1	TABLE, HOT FOOD	DUKE MANUFACTURING	EP304	
2	1	VERT. BROILER	KRYONOS	SKQ-02	ON W.T. SEE NOTE 1
3	1	GRIDDLE, GAS	AMERICAN RANGE	ARMG-24	SEE NOTE 1
4	1	REFRIGERATOR, SANDWICH/SALAD PREP	TURBO AIR	TST-28SD	
5	1	REFRIGERATOR, SANDWICH/SALAD PREP	TURBO AIR	TST-72SD	
6	1	OVEN, MICROWAVE	PANASONIC	NE-1024	
7	1	SINK, DROP-IN, HAND	ADVANCE TABCO	DI-1-10	SEE NOTE 7
8	2	VERT. BROILER	KRYONOS	SKQ-02	ON S/S WORK TABLE SEE NOTE 1
8A	1	STAND, EQUIPMENT	ADVANCE TABCO	ES-303	SEE NOTE 1
9	1	RANGE, RESTAURANT, GAS	AMERICAN RANGE	ARJ36G-48	SEE NOTE 1
10	1	GRIDDLE, GAS	AMERICAN RANGE	ARTGG-24	ON W.T. SEE NOTE 1
11	1	FRYER, DEEP FAT, GAS	AMERICAN RANGE	AF35/50	SEE NOTE 1
12	1	FRYER, DEEP FAT, GAS	AMERICAN RANGE	AF2525	SEE NOTE 1
13	1	FREEZER, UNDERCOUNTER	TURBO AIR	TUF-28SD	
14	1	REFRIGERATOR, REACH-IN	TURBO AIR	TGM-35R	
15	1	TABLE, WORK	ADVANCE TABCO	FAG-247	
16	1	GRINDER, MEAT	TORREY	M-22R-1	
17	1	SLICER, FOOD	TORREY	SS-275	
18	1	HOT WATER HEATER	A.O. SMITH OR EQUAL	BT-65	SEE NOTE 4 / SEE CUT SHEET FOR RECOVERY GPH
19	1	SINK, MOP	ZURN	Z1996-24	SEE NOTE 7
20	1	SHELVING, WALL MOUNTED	ADVANCE TABCO	K-246	
21	1	SINK, SCULLERY, 3 TUB	TURBO AIR	TSA-3-01	SEE NOTE 7
22	1	SHELVING, WALL MOUNTED	NEW AGE INDUSTRIAL	94249	
23	1	SINK, HAND, WALL MOUNT	ADVANCE TABCO	7-PS-22	SEE NOTE 7
24	1	SINK, PREP	TURBO AIR	TSA-1-LJ	SEE NOTE 7
25	1	ICE MAKER W/O BIN	HOSHIZAKI AMERICA	KML-451MAH	
25A	1	BIN, ICE	HOSHIZAKI AMERICA	B-500PF	
26	2	SHELVING, WIRE	EAGLE GROUP	5 TIER S/S	SEE NOTE 6
27	1	LOCKERS, EMPLOYEE	GRAINGER OR EQUIV.	5 TIER	WALL MTD. 6" ABOVE F.F.
28	1	COOLER/FREEZER, WALK-IN	COOL SOLUTIONS	CUSTOM COOLER/FREEZER	SEE NOTE 8
28A	1	COIL, COOLER	ICE KOLD	HTA18-668	
28B	1	COIL, FREEZER	ICE KOLD	HTE18-488	
28C	1	CONDENSER, COOLER	COPELAND	F3AH-A100-CAV-001	
28D	1	CONDENSER, FREEZER	COPELAND	FJAL B301 TFC	
29	1	DISPENSER, ICE/BEVERAGE	MANITOWOC ICE	M-150 W/6 VALVES	
29A	1	ICE MAKER FOR BEVERAGE DISPENSER	MANITOWOC ICE	IB-0624YC	
30	1	TYPE I 4'x15' HOOD	CAPTIVE AIR	4824 ND-2	SEE SHEET M-1 & M-2 FOR DETAILS; SEE NOTE 9
31	1	TYPE I 4'x6' HOOD	CAPTIVE AIR	4824 NDI	SEE SHEET M-1 & M-2 FOR DETAILS; SEE NOTE 9



FLOOR PLAN

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

EQUIPMENT NOTES:

1. EQUIPPED W APPROVED COMMERCIAL CASTERS (WHERE APPLICABLE) & APPROVED HEAVY DUTY QUICK DISCONNECT FLEXIBLE GAS LINES W/ RESTRAINING CABLES.

2. SERVICE COUNTERS TO BE MAX. 34" TALL FOR HANDICAP ACCESSIBILITY.

4. WATER HEATER TO BE ON 8"+ LEGS & STRAPPED TO WALL FOR SAFETY.

5. EQUIP WITH HEAVY DUTY CASTERS TO FACILITATE CLEANING OF FLOORS.

6. ALL STORAGE SHELVING TO HAVE MIN. 8" LEGS TO FACILITATE CLEANING OF FLOOR.

7. INSTALL LEVER TYPE HANDLES ON ALL SINKS AND HEAVY DUTY LIQUID SOAP AND PAPER TOWEL DISPENSERS ABOVE ALL HANDSINKS.

8. WALK-IN REFRIGERATOR OR FREEZER MUST BE COMPLETELY FLASHED TO THE BUILDING'S WALLS AND CEILING. THE AREAS ABOVE WALK-IN UNIT MAY NOT BE USED FOR STORAGE. ANY OPENINGS FOR VENTILATION IN THE FLASHING ABOVE THE WALK-IN UNIT MUST BE SCREENED WITH AT LEAST 18 MESH SCREEN. PROVIDE 2" AIR GAP BETWEEN PANELS AND WALLS

9. EXHAUST AND MAKE-UP AIR WILL BE INTERLOCKED, HOODS TO SHARE 1 EXHAUST FAN (SEE M-2) WHICH WILL BE EQUIPED WITH ODOR CONTROL EQUIPMENT (SEE M-3 & M-4)

REV. DATE	NO.
10/17/06	1
3/2/07	3

CASTILLOS RESTAURANT SUPPLY
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MIKONOS GRILL
CALAVERAS CENTER
756 E. CALAVERAS BLVD.
MILPITAS, CA 95035

Date: 9/14/2006
Scale: 1/4"=1'-0"
Drawn: GCC
DWG #: -
Sheet: A-2
Of Sheets

GENERAL NOTES FOR ESP CLEARAIR POLLUTION CONTROL UNITS

ELECTRICAL SERVICE FOR POLLUTION CONTROL UNIT
Refer to Wiring Diagram for:
- Voltage
- Horsepower
- Full Load Amps

CONSTRUCTION
PERIMETER BASE: 12 GA. Formed Channel
UNIT MATERIAL: G-90 18 GA. Galvanized Steel
HOUSING: All Externally Welded

DEBRIS SCREEN PART # 30167
Model: GREASE CUTTER
- 24"W x 24"H x 2"D

Quantity: Refer to Model Number

ELECTROSTATIC CELLS
Model: C-24-HI PART # 12796
Model: C-24-HO (w/o Watershed) PART # 12795
- 10000 VDC Ionizing Wires
- 5000 VDC Collector Plates
- 24"W x 24"H x 12"D

Quantity: Refer to Electrical Component Schedule

ELECTROSTATIC CELL POWER PACK
Output:
- 10000 VDC Ionizing Wires
- 5000 VDC Collector Plates
- Max. Amperage = 1.25A per Power Pack
- Running Amperage = 0.67A per Power Pack

Quantity: Refer to Electrical Component Schedule

MOISTURE SEPARATOR PART # 30080
Model: ECO MOISTURE ELIMINATOR
- 24"W x 24"H x 4"D

Quantity: Refer to Model Number

WASH CYCLE INFORMATION
Hot Water Requirements:
- 160°F Min. - 180°F Max.
- 60 psi Min. - 80 psi Max.

FIRE EXTINGUISHING SYSTEM
Fire extinguishing system to be installed in accordance with NFPA-96. Refer to "FIRE PROTECTION SYSTEM NOTES" for information on supplier and installation.
Caution: Fire extinguishing system piping installed in the pollution control unit at job site should be coordinated with Gaylord to ensure piping does not interfere with the pollution control unit's operation/performance. Improper installation may void ETL Listing of the pollution control unit.
IMPORTANT NOTE: Most building departments require separate pollution control unit and fire protection permits prior to installation. The pollution control unit permit is typically obtained through the plan review department and the fire protection permit from the fire prevention bureau. It is the responsibility of the installing contractor to check with local building departments for their requirements and to obtain necessary permits.

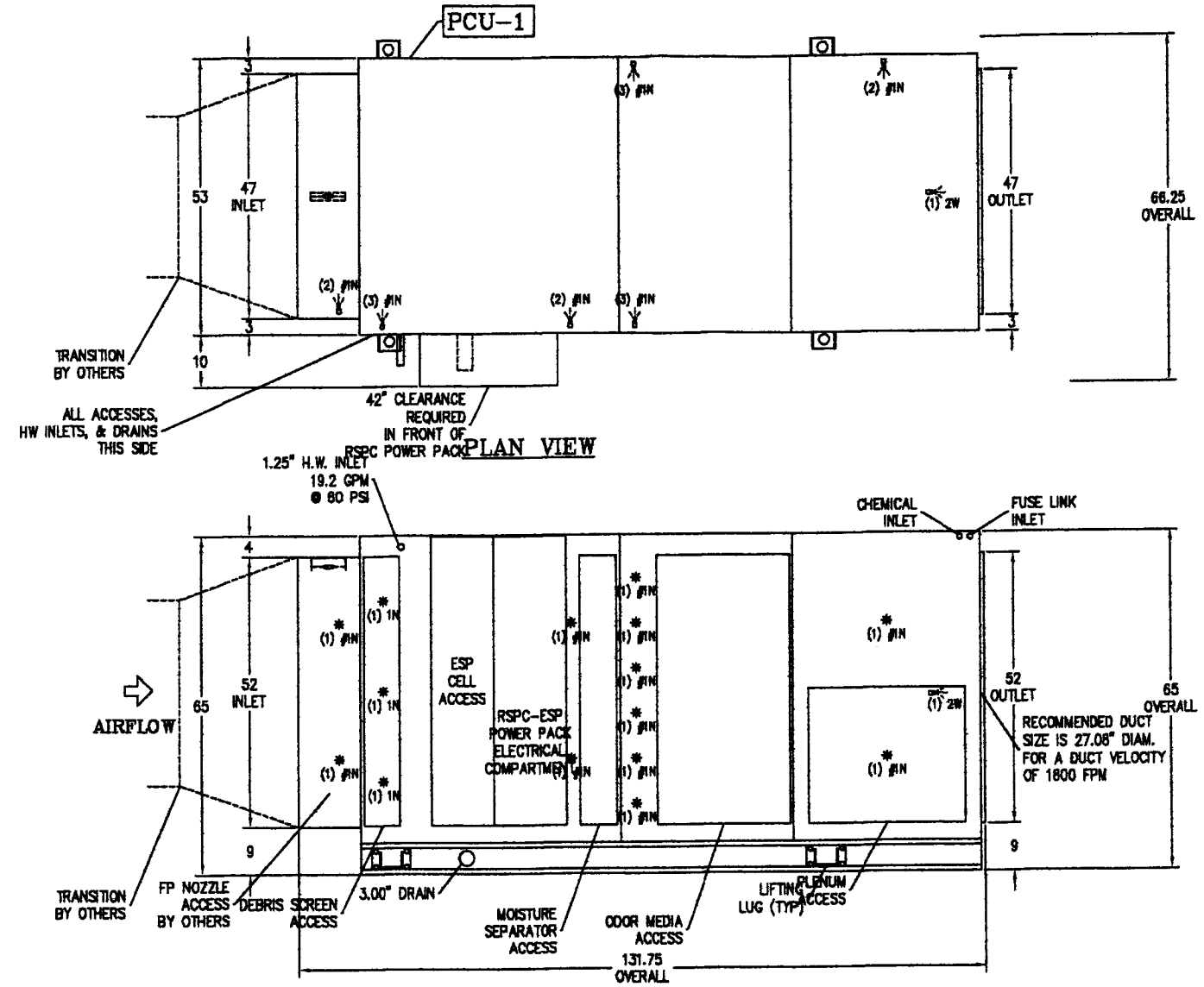
OUTDOOR UNIT
PROTECT WATER PIPE(S) AND DRAIN(S) FROM FREEZING WITH HEAT TAPE (BY OTHERS)

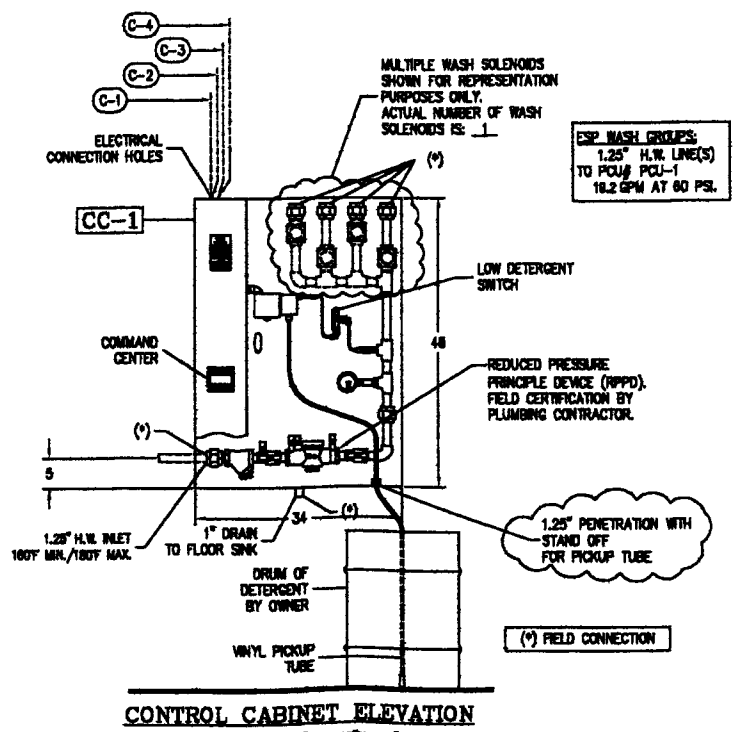
ESP SPARE COMPONENTS

DESCRIPTION	QTY	STOCK#
INNER CELL(S)	1	12796
OUTER CELL(S) W/O WATERSHED	1	12795
SOAK TANK(S)	2	12801
G-510 30-GALLON DRUM	1	30480
G-510 55-GALLON DRUM	0	30481

MEDIA BED SPARE COMPONENTS

DESCRIPTION	QTY	STOCK#
ODOR MEDIA	18	30643
AFTER FILTER(S)	4	30074





ESP WASH GROUPS:
1.25" H.W. LINE(S) TO PCU# PCU-1
19.2 GPM AT 60 PSI.

CONTROL CABINET WIRING NOTES

C-1 (2) WIRES AND GROUND FROM CONTROL CABINET TO SUPPLY VOLTAGE SERVICE BY ELECTRICAL CONTRACTOR.

C-2 (2) WIRES FROM CONTROL CABINET TO SUPPLY FAN MAGNETIC STARTER. WIRES BY ELECTRICAL CONTRACTOR.

C-3 UP TO (13) WIRES FROM CONTROL CABINET TO POLLUTION CONTROL UNIT. WIRES BY ELECTRICAL CONTRACTOR.

C-4 2 WIRES TO ANSUL SYSTEM (IF APPLICABLE). WIRES BY ELECTRICAL CONTRACTOR.

This plan is made from available information, but measurements are to be verified by contractors, installers and others in connection with this job. CaptiveAire accepts no responsibility for work done by contractors, installers and others, and will not stand any expense for charges made necessary by local building codes, ordinances, structural conditions or by the substitution or changes in equipment shown in this plan. This plan must be verified and approved by proper parties before fabrication can be started and approval shall not be made unless contractors, installers and others have reviewed applicable codes with code authorities. Reference is made to the general notes, which are a part of these plans and all contractors, installers and others utilizing these plans are advised they are responsible for examining and becoming familiar with said general notes before commencing any work hereunder. Any inconsistencies between these plans and the general notes, or between these plans, the general notes, and local building codes or ordinances must be immediately called to the attention of CaptiveAire in writing so that any such inconsistencies can be resolved. CaptiveAire must be notified of any changes made to the plan in a clear and conspicuous manner. CaptiveAire will not be responsible for any incidental or consequential damages incurred by others as a result of contractors, installers and others failure to notify CaptiveAire of changes to the plan. This plan is the property of CaptiveAire and is not to be copied, reproduced, or distributed, either in whole or in part. It is not to be used unless under CaptiveAire supervision, directly or otherwise, nor may it be used in anyway detrimental to CaptiveAire.

APPROVAL NOTICE

Prior to releasing the pollution control unit for fabrication, this drawing must be signed by an authorized representative of the company ordering the equipment and returned to CAPTIVEAIRE. By approving these drawings, the company ordering the equipment agrees to the general notes, accepts the equipment as shown, and has verified the following have been checked:

All dimensions such as Inlets & Outlets Sizes and locations, drains and hot water locations (if applicable), overall size of pollution control unit, clearances to beams and other obstructions.

IMPORTANT NOTICE
Unless otherwise noted, the pollution control units will be assumed to be installed in an area where they will not be subject to freezing. If any of the pollution control units are subject to freezing, CaptiveAire must be notified in writing.

☐ Revise and resubmit

APPROVED FOR FABRICATION
☐ Without changes
☐ With changes as shown

Signature Date

THE CAPTIVEAIRE POLLUTION CONTROL UNIT TESTING, LISTING AND COMPLIANCE REFERENCES:

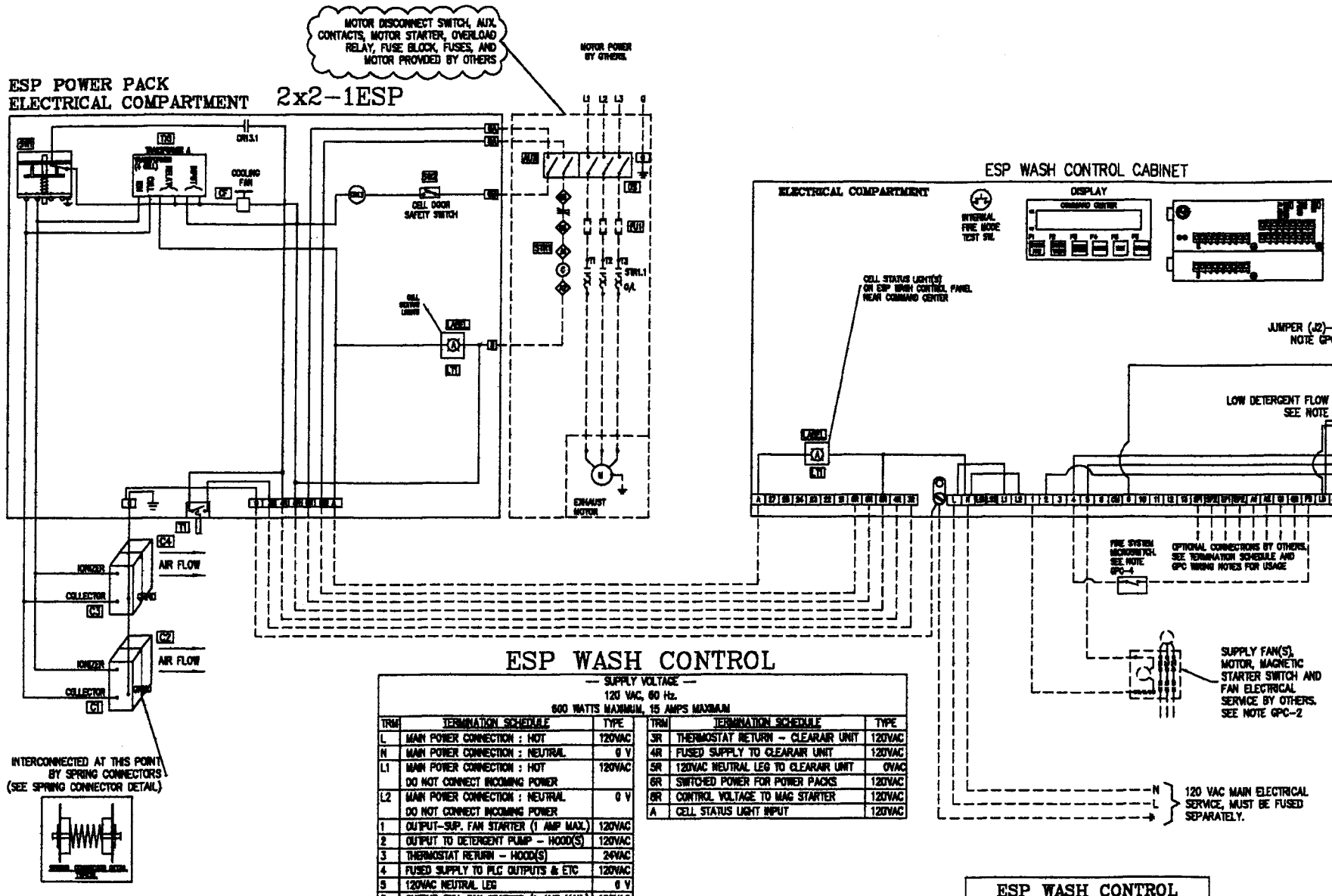
IMPORTANT NOTE: CaptiveAire Pollution Control Units are designed to meet the National codes listed below. Local codes may vary. CaptiveAire must be notified in writing of local codes that may affect the pollution control unit design.

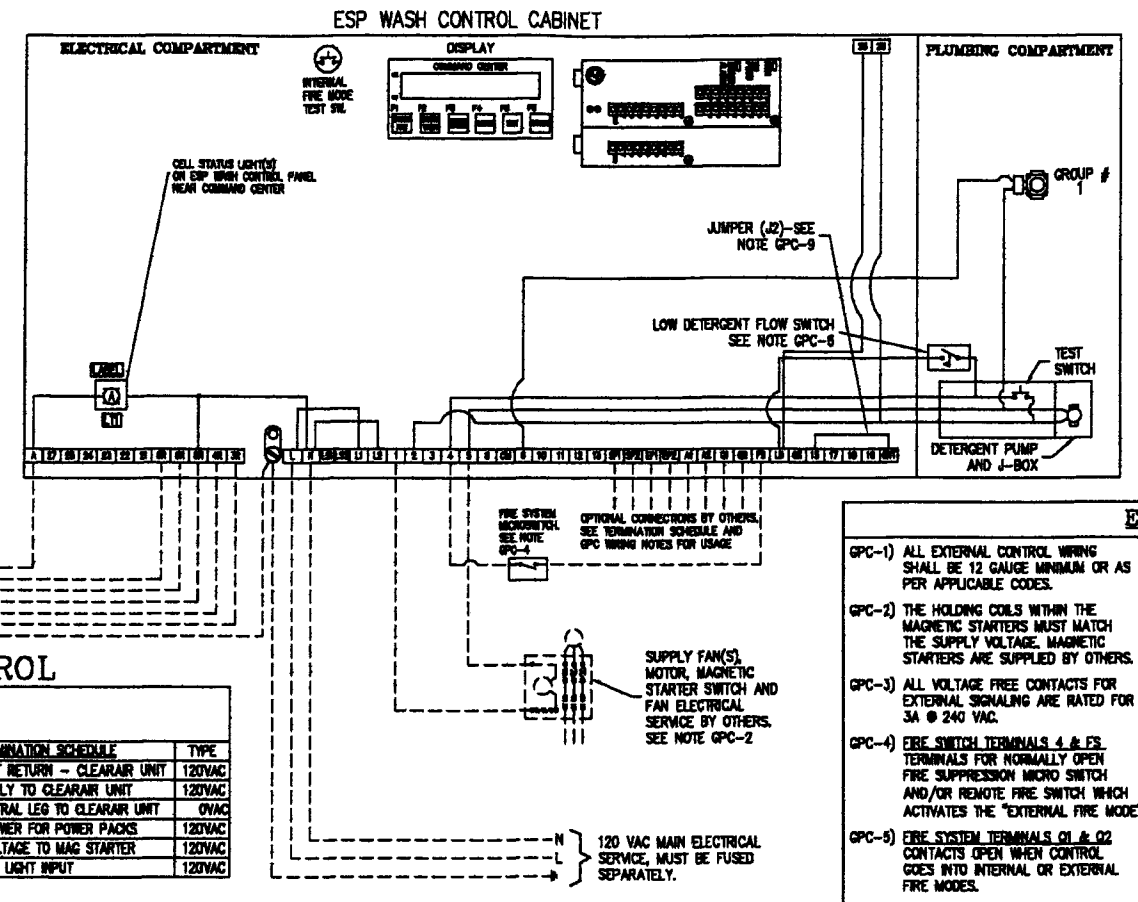
INTERTEK TESTING SERVICES
The pollution control unit has been tested and is ETL listed.
The RSPC-ESP is listed in Report # 4750981.
The RSPC-TPF is listed in Report # 3028598-1.

M-3

CAPTIVEAIRE

JOB	MIKONO'S GRILL		
LOCATION	SAN JOSE, CA		
DATE	1/24/2007	JOB #	492931
DWG #	MIKONO'SGRILL	DRAWN BY	DN-91
REV.	1.00	SCALE	3/4"





ESP WASH CONTROL

— SUPPLY VOLTAGE —
120 VAC, 60 Hz.
600 WATTS MAXIMUM, 15 AMPS MAXIMUM

TRM	TERMINATION SCHEDULE	TYPE
L	MAIN POWER CONNECTION : HOT	120VAC
N	MAIN POWER CONNECTION : NEUTRAL	0 V
L1	MAIN POWER CONNECTION : HOT DO NOT CONNECT INCOMING POWER	120VAC
L2	MAIN POWER CONNECTION : NEUTRAL DO NOT CONNECT INCOMING POWER	0 V
1	OUTPUT-SUP. FAN STARTER (1 AMP MAX.)	120VAC
2	OUTPUT TO DETERGENT PUMP - HOOD(S)	120VAC
3	THERMOSTAT RETURN - HOOD(S)	24VAC
4	FUSED SUPPLY TO PLC OUTPUTS & ETC	120VAC
5	120VAC NEUTRAL LEG	0 V
8	OUTPUT-EXH. FAN STARTER (1 AMP MAX.)	120VAC
CM	OUTPUT TO COLD WATER MIST SOLENOID	120VAC
9	OUTPUT TO WASH SOLENOID VALVE #1	120VAC
10	OUTPUT TO WASH SOLENOID VALVE #2	120VAC
11	OUTPUT TO WASH SOLENOID VALVE #3	120VAC
12	OUTPUT TO WASH SOLENOID VALVE #4	120VAC
13	OUTPUT TO WASH SOLENOID VALVE #5	120VAC
SF1	N.O. DRY CONTACTS FOR SUPPLY FAN	N/A
SF2	REMOTE CONTROL CENTER	N/A
EF1	N.O. DRY CONTACTS FOR EXHAUST FAN	N/A
EF2	REMOTE CONTROL CENTER	N/A
A1	N.O. DRY CONTACTS FOR INTERFACE TO	N/A
A2	BUILDING FIRE ALARM / MONITOR SYSTEM	N/A
Q1	N.C. DRY CONTACTS FOR INTERFACE TO	N/A
Q2	BUILDING FIRE ALARM / MONITOR SYSTEM	N/A
FS	INPUT FROM REMOTE FIRE SWITCH	120VAC
LD	INPUT FROM DETERGENT FLOW SWITCH	120VAC
GX	POWER FOR GX2 DAMPER ACTUATORS	24VAC
15	OUTPUT TO THERMOSTAT(S)	24VAC
17	24VAC COMMON	0 V
18	GX1 DAMPER DRIVE SIGNAL	0-24VAC
19	POWER FOR GX1 DAMPER ACTUATORS	24VAC
GXT	THERMOSTAT RETURN FOR GX2 HOODS	24VAC

TRM	TERMINATION SCHEDULE	TYPE
3R	THERMOSTAT RETURN - CLEARAIR UNIT	120VAC
4R	FUSED SUPPLY TO CLEARAIR UNIT	120VAC
5R	120VAC NEUTRAL LEG TO CLEARAIR UNIT	0VAC
6R	SWITCHED POWER FOR POWER PACKS	120VAC
8R	CONTROL VOLTAGE TO MAG STARTER	120VAC
A	CELL STATUS LIGHT INPUT	120VAC

TRM	TERMINATION SCHEDULE	TYPE
21	SUPPLY TO OUTPUTS	24VDC
22	DISABLE WASH SOLENOIDS DURING AN INT. OR EXT. FIRE MODE JUMPER	24VDC INPUT
23	INPUT - WASH START PERMISSION FROM A REMOTE LOCATION	24VDC INPUT
24	INPUT - START FAN SIGNAL FROM A REMOTE LOCATION	24VDC INPUT
25	INPUT - START WASH SIGNAL FROM A REMOTE LOCATION	24VDC INPUT
26	INPUT - LOW DETERGENT SIGNAL (SUB PANEL / ESP WASHES)	120VAC INPUT
27	INPUT - START FAN/START WASH SIGNL FROM A REMOTE LOCATION	24VDC INPUT
28	OUTPUT - DETERGENT PUMP # 2 (SUB PANEL / RSPC-ESP)	120VAC

ESP WASH CONTROL ELECTRICAL COMPONENT SCHEDULE

TAG	DESCRIPTION	SIZE	QTY	STOCK#
LABEL	RSPC STATUS LIGHT LABEL	1 HOLE	1	16857
LT1	HIGH VOLTAGE LT -GREEN	120VAC	1	12912

ESP POWER PACK 2x2-1ESP ELECTRICAL COMPONENT SCHEDULE

TAG	DESCRIPTION	SIZE	QTY	STOCK#
C1, C3	OUTSIDE CELL W/O WS		2	12765
C2, C4	INSIDE CELL		2	12766
CF	COOLING FAN		1	19430
CR13	CONTROL RELAY	SPDT	1	11388
	RELAY SOCKET	SPDT	1	11413
LABEL	RSPC STATUS LIGHT	1 HOLE	1	16857
LT1	HIGH VOLTAGE LIGHT	120VAC	1	12912
SWI	SAFETY SWITCH		1	12768
SWE	CELL ACCESS SAFETY SW.		1	30434
T1	RSPC THERMOSTAT	32° - 250°F	1	10788
TR1	HIGH VOLTAGE TRANSFORMER	4 CELL	1	16934

ESP WASH CONTROL WIRING NOTES

GPC-1) ALL EXTERNAL CONTROL WIRING SHALL BE 12 GAUGE MINIMUM OR AS PER APPLICABLE CODES.

GPC-2) THE HOLDING COILS WITHIN THE MAGNETIC STARTERS MUST MATCH THE SUPPLY VOLTAGE. MAGNETIC STARTERS ARE SUPPLIED BY OTHERS.

GPC-3) ALL VOLTAGE FREE CONTACTS FOR EXTERNAL SIGNALING ARE RATED FOR 3A @ 240 VAC.

GPC-4) FIRE SWITCH TERMINALS 4 & FS
TERMINALS FOR NORMALLY OPEN FIRE SUPPRESSION MICRO SWITCH AND/OR REMOTE FIRE SWITCH WHICH ACTIVATES THE "EXTERNAL FIRE MODE".

GPC-5) FIRE SYSTEM TERMINALS 01 & 02
CONTACTS OPEN WHEN CONTROL GOES INTO INTERNAL OR EXTERNAL FIRE MODES.

GPC-6) LOW DETERGENT TERMINALS 4 & LD
DISPLAY WILL FLASH "LOW DETERGENT" WHEN ACTIVATED AND NOT IN WASH MODE.
CUT JUMPER (J1), AND REMOVE ANY JUMPER BETWEEN #4 & LD WHEN INSTALLING FLOW SWITCH.

GPC-7) IN EXTERNAL FIRE MODE (REMOTE FIRE SWITCH CONTACTS CLOSED) TERMINAL #1 DE-ENERGIZES SHUTTING OFF SUPPLY FAN. TERMINAL #8 ENERGIZES TURNING ON EXHAUST FAN.

GPC-8) N/A

GPC-9) CUT JUMPER (J2), AND REMOVE ANY JUMPER BETWEEN #15 & GXT WHEN GX2 OR N-97 DAMPER MOTORS ARE CONNECTED TO THIS CONTROL CABINET.

GPC-10) REMOTE LOW DETERGENT TERMINALS 4 & 26
DISPLAY WILL FLASH "LOW DETERGENT" WHEN ACTIVATED AND NOT IN WASH MODE.
REMOVE ANY JUMPER BETWEEN #4 & 26 WHEN INSTALLING FLOW SWITCH.

GPC-11) DISABLE WASH DURING AN INTERNAL OR EXTERNAL FIRE MODE TERMINALS 21 & 22
ADD A JUMPER BETWEEN #21 & #22 WHEN THE WATER SOLENOIDS SHOULD BE DISABLED DURING A FIRE

GPC-12) REMOTE WASH START PERMISSIONS INPUT TERMINALS 21 & 23
USE A SET OF DRY N/C CONTACTS THAT OPEN WHEN THE WASH MODE CAN START

GPC-13) REMOTE START FAN INPUT TERMINALS 21 & 24
USE A SET OF DRY N/O CONTACTS THAT CLOSE MOMENTARILY WHEN THE FAN SHOULD START

GPC-14) REMOTE START WASH INPUT TERMINALS 21 & 25
USE A SET OF DRY N/O CONTACTS THAT CLOSE MOMENTARILY WHEN THE WASH SHOULD START

GPC-15) REMOTE START FAN & WASH INPUT TERMINALS 21 & 27
USE A SET OF DRY N/O CONTACTS THAT CLOSE AND STAY CLOSED WHILE THE FAN SHOULD BE ON. WHEN THE CONTACTS OPEN THE FAN WILL SHUT OFF AND THE WASH WILL START

GPC-16) REMOTE DETERGENT PUMP SIGNAL TERMINALS 5 & 28
TERMINAL # 28 WILL ONLY HAVE 120V ON IT WHEN THE CONTROL IS IN A ESP WASH ONLY IT WILL NOT COME ON IN A HOOD WASH

GPC-17) LOCAL DETERGENT PUMP SIGNAL TERMINALS 5 & 2
TERMINAL # 2 WILL ONLY HAVE 120V ON IT WHEN THE CONTROL IS IN A HOOD WASH ONLY IT WILL NOT COME ON IN A ESP WASH

---- FIELD WIRING BY OTHERS
—— WIRING BY MANUFACTURER

M-4

CAPTIVEAIRE

JOB MIKONO'S GRILL	
LOCATION SAN JOSE, CA	
DATE 1/24/2007	JOB # 492931
DWG # MIKONO'SGRILL	DRAWN BY DN-91
REV. 1.00	SCALE 3/4"