

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

NATIONAL FIRE PROTECTION ASSOCIATION
IN ACCORDANCE WITH RECOMMENDATION OF NATIONAL FIRE PROTECTION ASSOCIATION'S NFPA NO. 96 "VAPOR REMOVAL FROM COOKING EQUIPMENT"

NATIONAL SANITATION FOUNDATION

STANDARD #2 - "FOOD SERVICE EQUIPMENT"

ETL, INTERTEK

TESTED UNDER STANDARD U.L. 710 "EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT". ETL LISTED UNDER CONTROL # 3177269

UNIFORM MECHANICAL CODE

SECTION 507 - COMMERCIAL KITCHEN HOODS AND KITCHEN VENTILATION SYSTEMS

THE BOCA NATIONAL MECHANICAL CODE

CHAPTER 5 - KITCHEN EXHAUST EQUIPMENT

STANDARD MECHANICAL CODE (SBCCI)

SECTION 504 - COMMERCIAL HOODS

UNIFORM BUILDING CODE (ICBO)

INTERNATIONAL MECHANICAL CODE (IMC)

SECTION 507 - COMMERCIAL KITCHEN HOODS

EXCLUDES CODE #507.2.1.1. CONSULT FACTORY FOR COMPLIANCE OPTIONS.

CONTRACTOR NOTE:

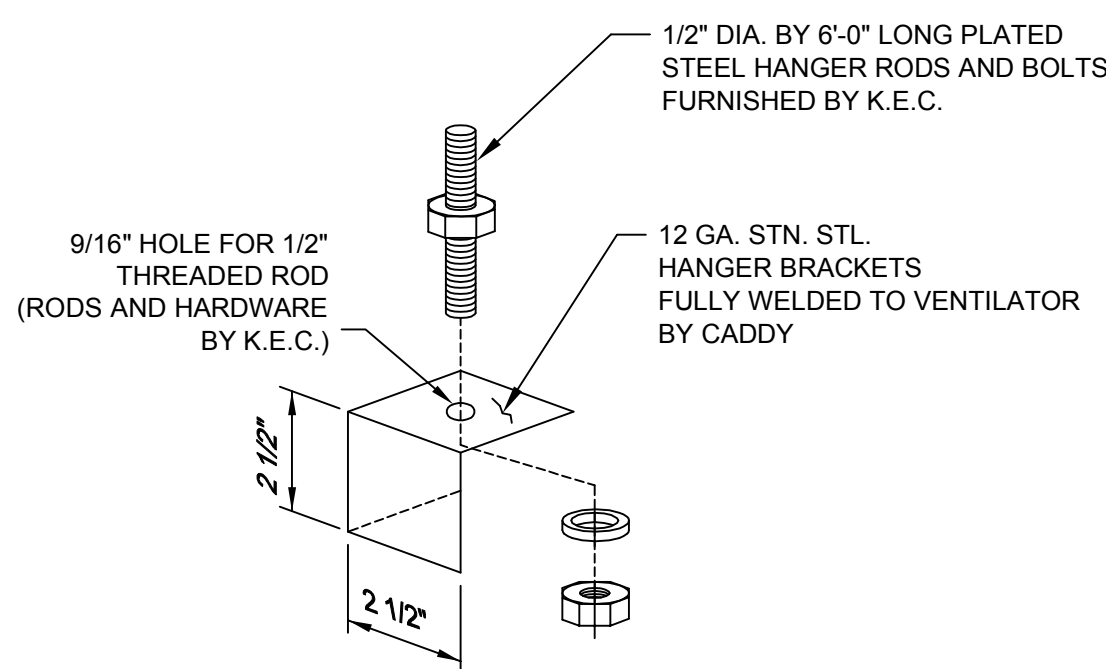
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:

AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65°F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

NOTE:

K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

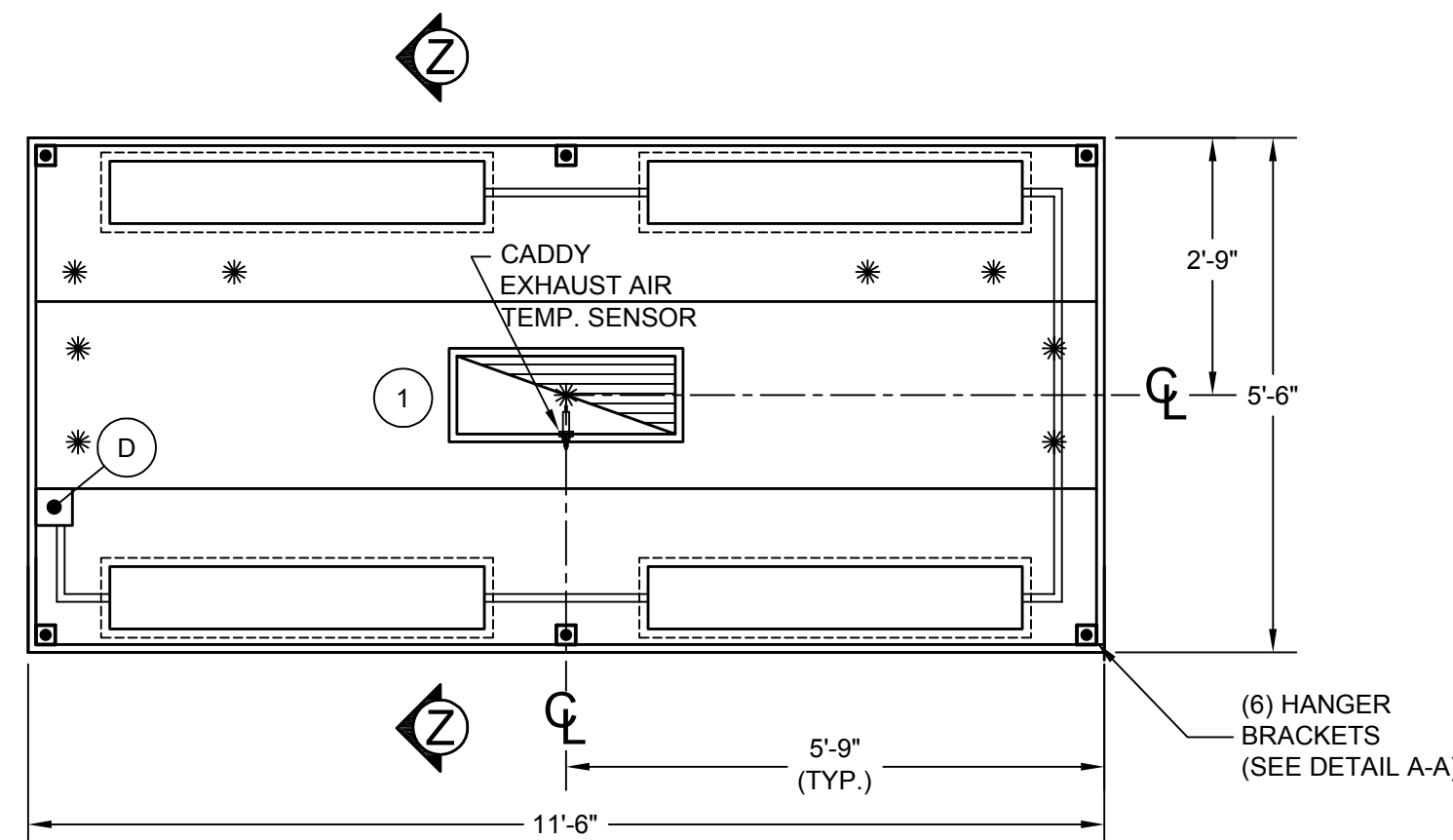
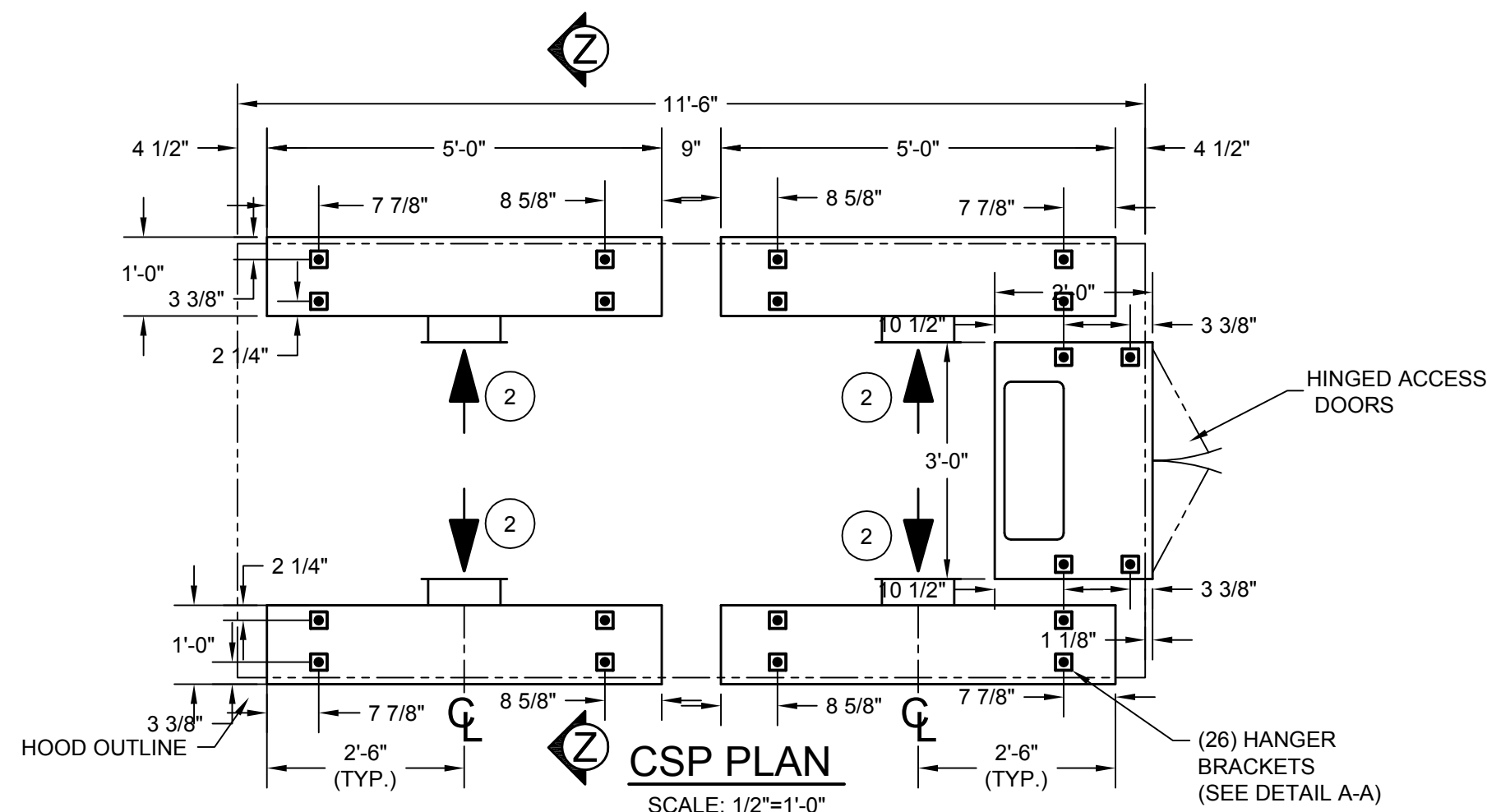
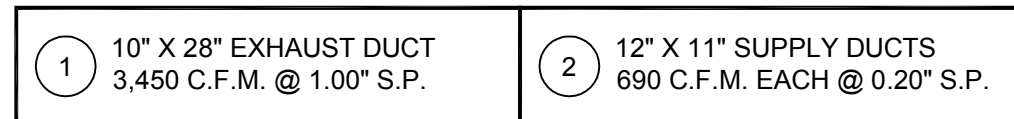


HANGER BRACKET DETAIL A-A

SCALE: 1/4"=1"

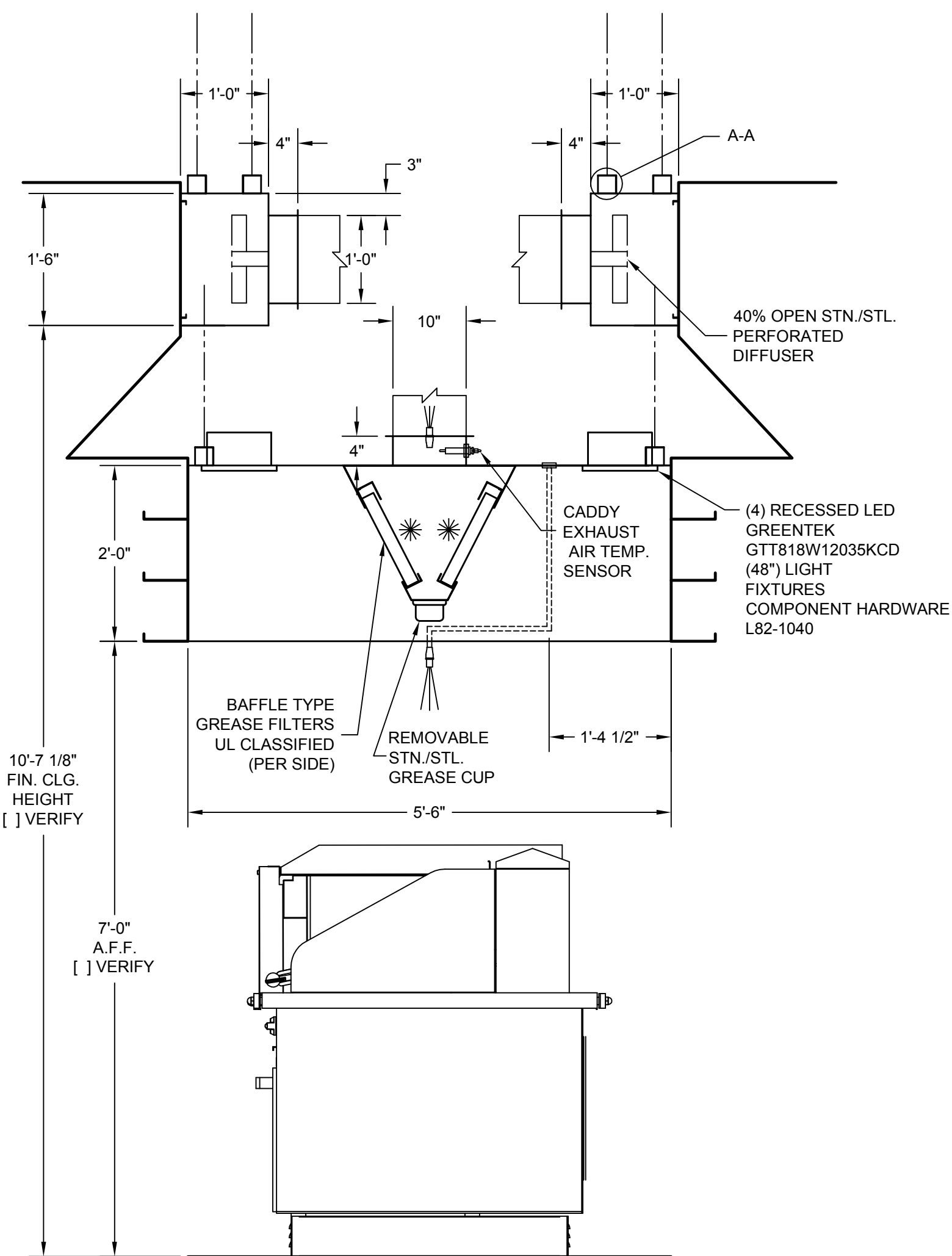
TOTAL EXHAUST : 3,450 C.F.M.

TOTAL SUPPLY : 2,760 C.F.M.



HOOD PLAN

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



SECTION Z-Z

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

ELECTRICAL NOTES:

- LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO CADDY FAN CONTROL PANEL BY CADDY.
- 120 VOLTS 15 AMP. A.C. SERVICE BY ELECTRICAL CONTRACTOR TO CADDY FAN CONTROL PANEL.
- INTERCONNECTION FROM CADDY FAN CONTROL PANEL TERMINALS TO EXHAUST FAN MOTOR STARTER, SUPPLY FAN MOTOR STARTER, AND FIRE PROTECTION SYSTEM SWITCH BY ELECTRICAL CONTRACTOR.

GENERAL NOTES

EXHAUST AIR REQUIREMENTS:

- EXHAUST C.F.M. BASED ON 300 C.F.M. PER LINEAR FOOT.
- EXHAUST STATIC PRESSURE IS 1.00" W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
- DUCT SIZE BASED ON 1,800 F.P.M.

EXHAUST FAN REQUIREMENTS:

- TYPE - INDUCED DRAFT, SQUIRREL CAGE, BACKWARD INCLINED BLADES. EXHAUST FAN DISCHARGE SHOULD BE VERTICAL, AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
- EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

MAKE-UP AIR REQUIREMENTS:

- AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
- MAKE-UP AIR MUST BE TEMPERED-HEATED OR COOLED-CONSISTENT WITH THE STYLE OF HOOD, HEAT LOAD, CLIMATIC CONDITIONS AND APPLICABLE CODES.

INSTALLATION:

- VENTILATORS TO BE INSTALLED IN ACCORDANCE WITH ALL CODES. CONTRACTORS MUST REVIEW APPLICABLE CODES WITH CODE AUTHORITIES BEFORE APPROVING DRAWINGS FOR FABRICATION. SPECIAL ATTENTION MUST BE GIVEN TO CODE REGULATIONS RELATIVE TO CLEARANCES FROM SURROUNDING COMBUSTIBLE CONSTRUCTION (WALL, CEILINGS, ETC.).
- VENTILATORS ARE NOT TO BE INSTALLED IN AREAS MEANT TO HANDLE ENVIRONMENTAL AIR.
- ALL DUCTWORK BEYOND VENTILATOR DUCT TAKE-OFF COLLAR TO BE PROVIDED AND INSTALLED BY OTHERS, IN ACCORDANCE WITH JURISDICTIONAL CODES. DUCTS MUST BE MECHANICALLY STRONG, GREASE AND WATER TIGHT.
- MOUNTING RODS FURNISHED AND INSTALLED BY OTHERS.

CONSTRUCTION:

- VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
- VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL.

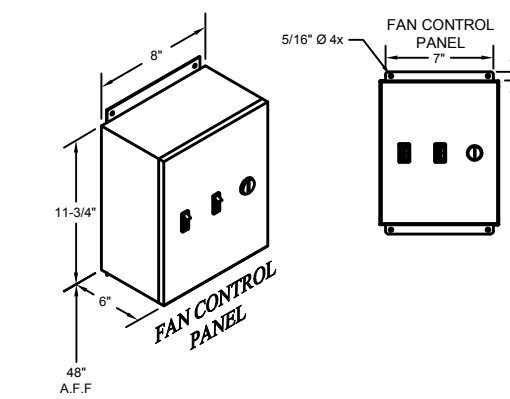
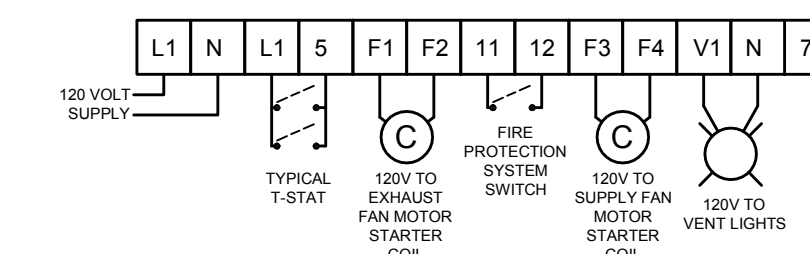
FIRE PROTECTION:

- SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY K.E.C. (PRE-PIPING FOR ANSUL R-102 ONLY BY CADDY).
- CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID LISTINGS OF THE EQUIPMENT.
- IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.

ELECTRICAL REQUIREMENTS:

- LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY OTHERS.

FAN CONTROL PACKAGE



***- HANGER BRACKETS TO BE INSTALLED PER DIMENSIONS ON DRAWING**

K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT, REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

***- MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"**

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA MAXIMUM VENTILATOR DIMENSIONS 11'-6" LONG x 5'-6" WIDE x 28 1/2" HIGH ESTIMATED TOTAL HANGING WEIGHT: 1,530 LBS.

VENTILATOR TO BE SHIPPED IN (5) UNITS. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

ROUGH-IN SCHEDULE

SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.14 K.W. CONNECTED LOAD

REVISIONS

REV	DATE	BY	REMARKS
A	03/19/15	ECC	ADDED 3" AIRGAPS AND MODIFIED POSITION OF SUPPLY PLENUMS
B	04/07/15	MED	UPDATED TO AN ORDER PER REQUEST FROM CLIENT
C	04/17/15	DRA	PER CONVERSATION WITH DANIEL@DNA CSP SPLIT INTO (4) 5'-0" LONG PLENUMS
D	4/24/15	DRA	REMOVED 3" AIR GAP FROM HOOD PERIMETER
E	4/29/15	SME	ADJUSTED HANGER BRACKET AND ANSUL BOX PR DRAWINGS RECEIVED
F	05/28/15	MED	FABRICATED PER APPROVED DRAWINGS RECEIVED ON 05/28/15
G	06/11/15	SME	ADDED LIGHTS AND BULBS MAKE AND MODEL

CADDY CORPORATION
509 SHARPTOWN ROAD, P.O. BOX 345
BRIDGEPORT, NJ 08014
TEL: (856) 467-4222 FAX: (856) 467-5511
WWW.CADDYCORP.COM

EQUIPMENT SCHEDULE

PB-C-II-138-ND-66
W/ CEILING SUPPLY PLENUM

CADDY NO. 13562 ITEM NO. 100

JOB: EWR TERMINAL C
WANDERLUST BURGER BAR
LOC: NEWARK, N.J
CUST: RUNTIME EQUIP. COMPANY
CUST#: 1786

GENERAL CONTRACT CONDITIONS

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DATE: 2-25-15
DR BY: DRA

SCALE: AS NOTED
APP'D BY: *J.R.A.*

DWG# D-1-19787

SHT 1
OF 5

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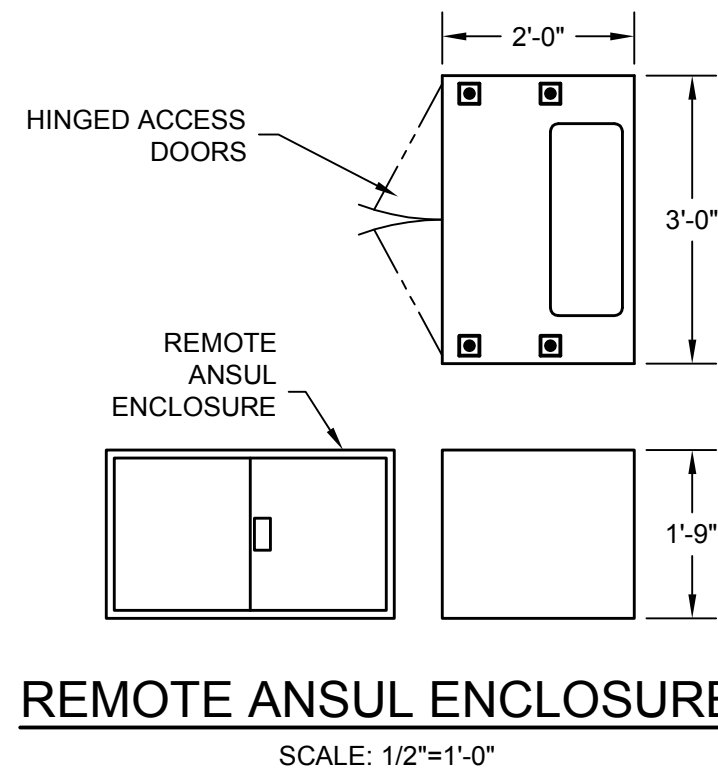
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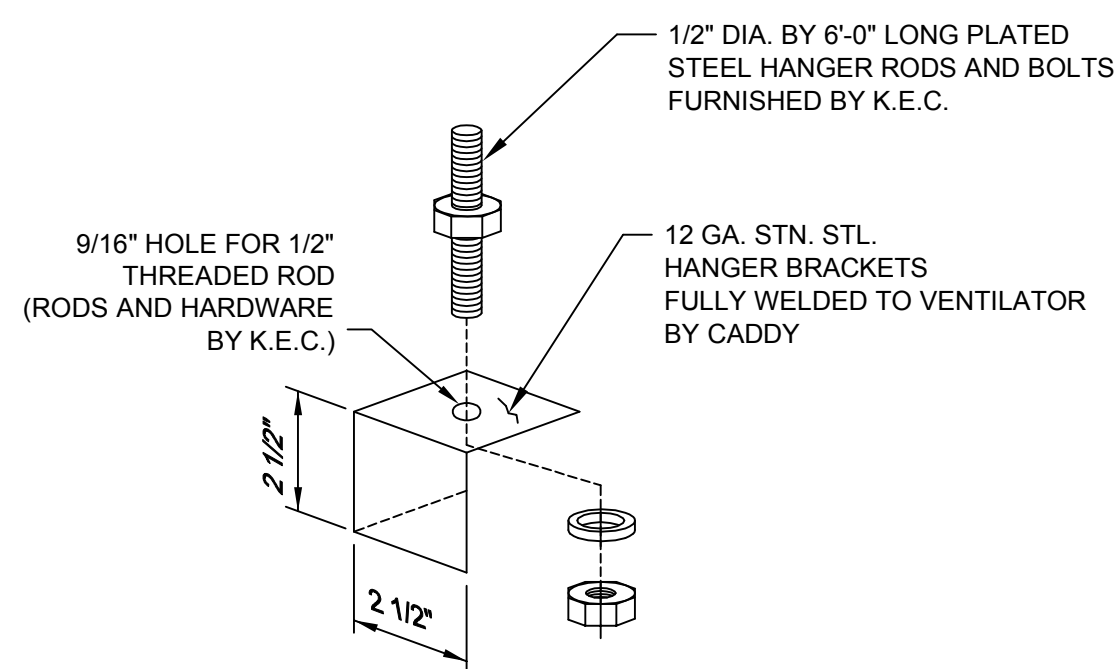
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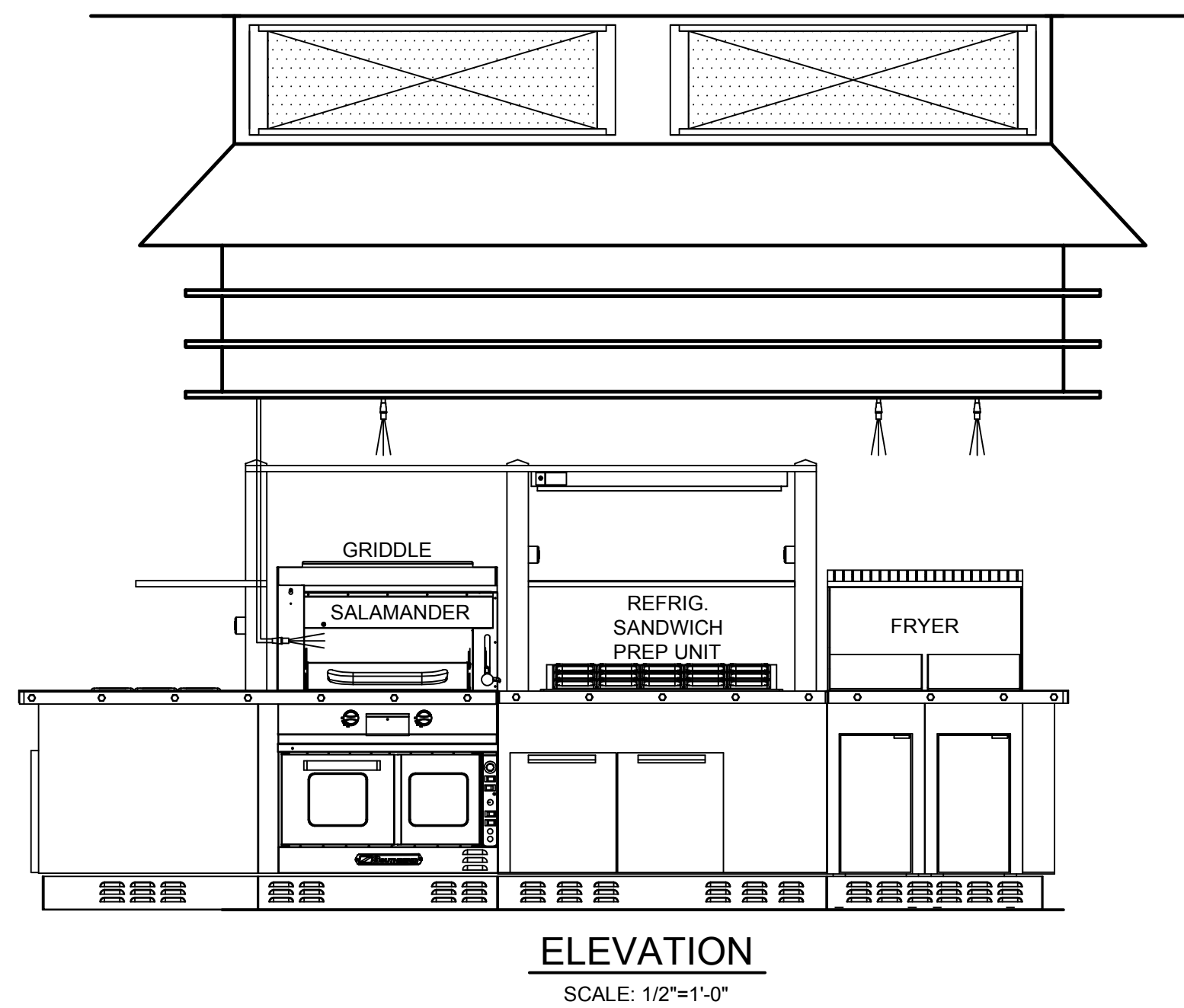
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TOTAL SUPPLY : 2,760 C.F.M.

1	10" X 28" EXHAUST DUCT 3,450 C.F.M. @ 1.00" S.P.	2	12" X 11" SUPPLY DUCTS 690 C.F.M. EACH @ 0.20" S.P.
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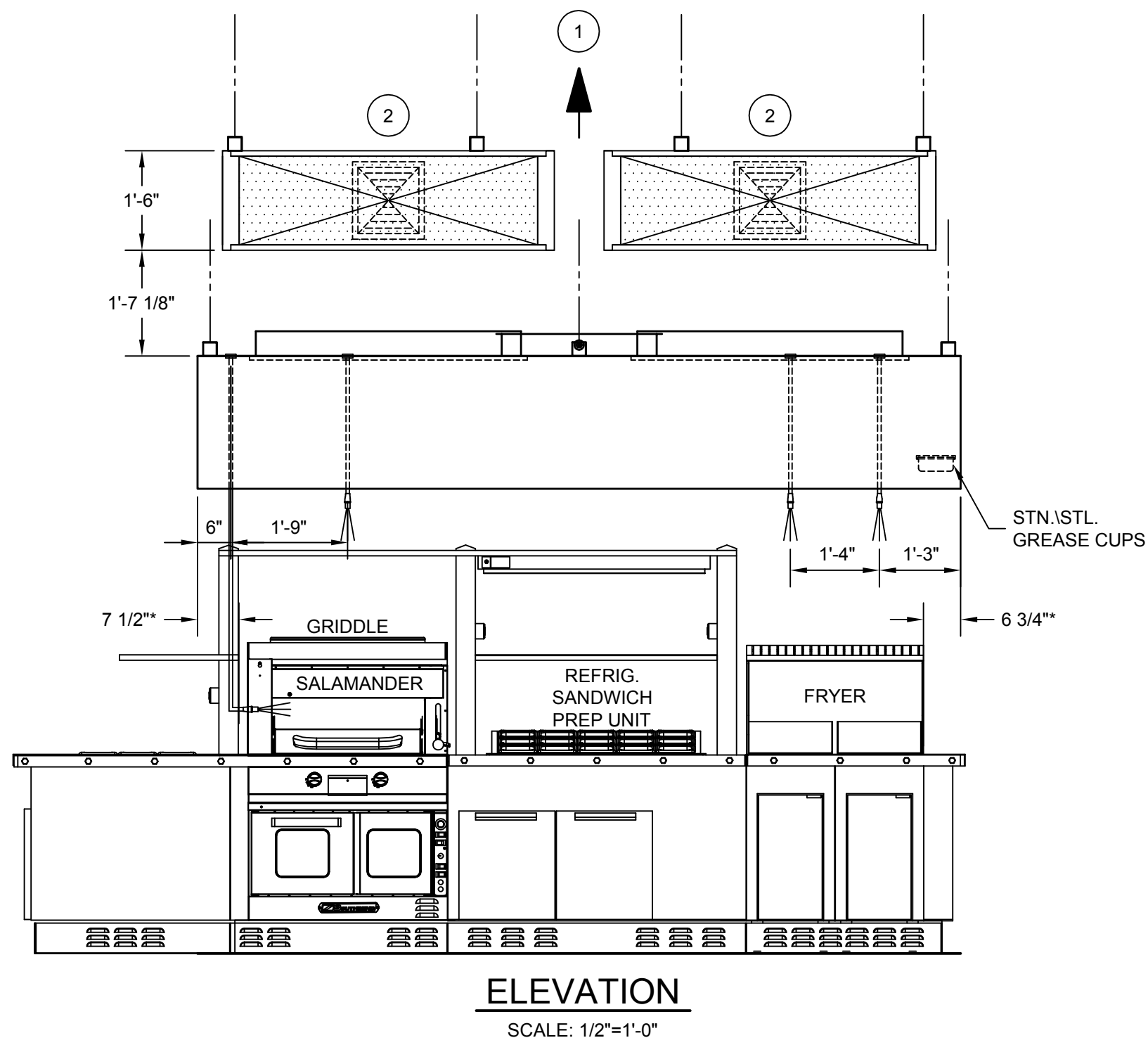
REMOTE ANSUL ENCLOSURE
SCALE: 1/2"=1'-0"



HANGER BRACKET DETAIL A-A
SCALE: 1/4"=1"



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



ELEVATION
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ELECTRICAL NOTES:

1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO CADDY FAN CONTROL PANEL BY CADDY.
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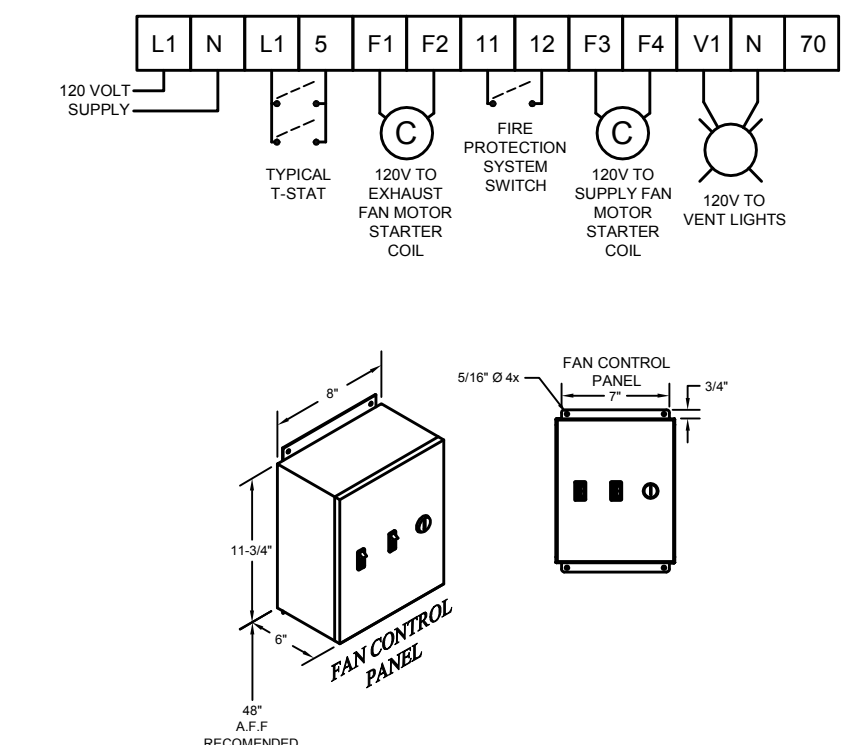
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FAN CONTROL PACKAGE



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INSTALLATION INFORMATION

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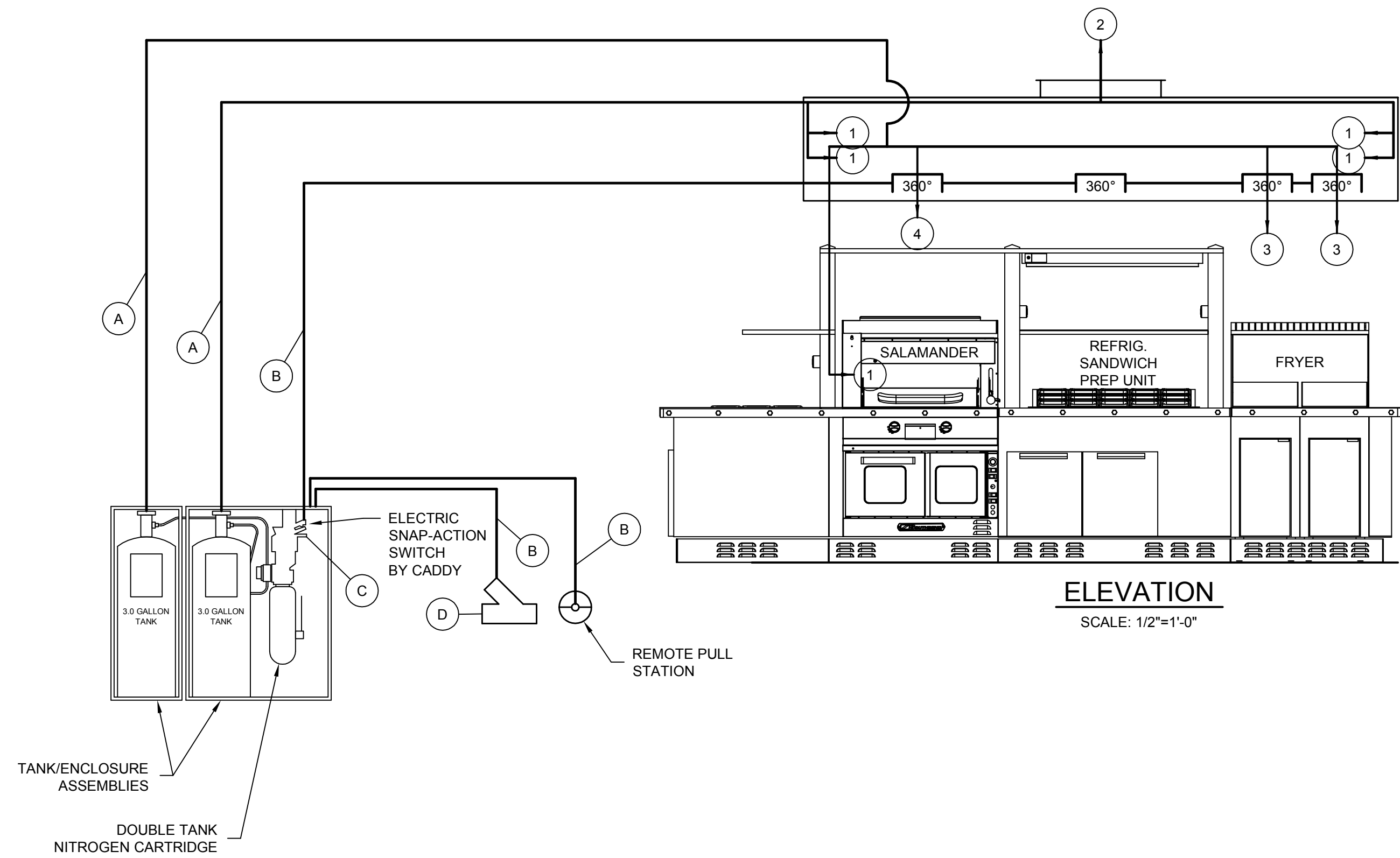
ROUGH-IN SCHEDULE			REVISIONS			
SYM	QTY	DESCRIPTION	REV	DATE	BY	REMARKS
D	1	120V, 60HZ, 1PH, 0.14 K.W. CONNECTED LOAD	A	03/19/15	ECC	ADDED 3" AIRGAPS AND MODIFIED POSITION OF SUPPLY PLENUMS
			B	04/07/15	MED	UPDATED TO AN ORDER PER REQUEST FROM CLIENT
			C	04/17/15	DRA	PER CONVERSATION WITH DANIEL@DNA CSP SPLIT INTO (4) 5'-0" LONG PLENUMS
			D	4/24/15	DRA	REMOVED 3" AIR GAP FROM HOOD PERIMETER
			E	4/29/15	SME	ADJUSTED HANGER BRACKET AND ANSUL BOX PR DRAWINGS RECEIVED
			F	05/28/15	MED	FABRICATED PER APPROVED DRAWINGS RECEIVED ON 05/28/15
			G	06/11/15	SME	NO CHANGES

DATE	2-25-15	SCALE	AS NOTED	SHT 1 OF 5
DR BY	DRA	APPD BY	<i>J.R.A.</i>	

CADDY CORPORATION	
509 SHARPTOWN ROAD, P.O. BOX 345 BRIDGEPORT, NJ 08014 TEL: (856) 467-4222 FAX: (856) 467-5511 WWW.CADDYCORP.COM	
EQUIPMENT SCHEDULE	
PB-C-II-138-ND-66 W/ CEILING SUPPLY PLENUM	
CADDY NO.	13562
ITEM NO.	100
JOB: EWR TERMINAL C WANDERLUST BURGER BAR LOC: NEWARK, N.J CUST: RUNTIME EQUIP. COMPANY CUST#: 1786	
DWG# D-1-19787	

GENERAL CONTRACT CONDITIONS

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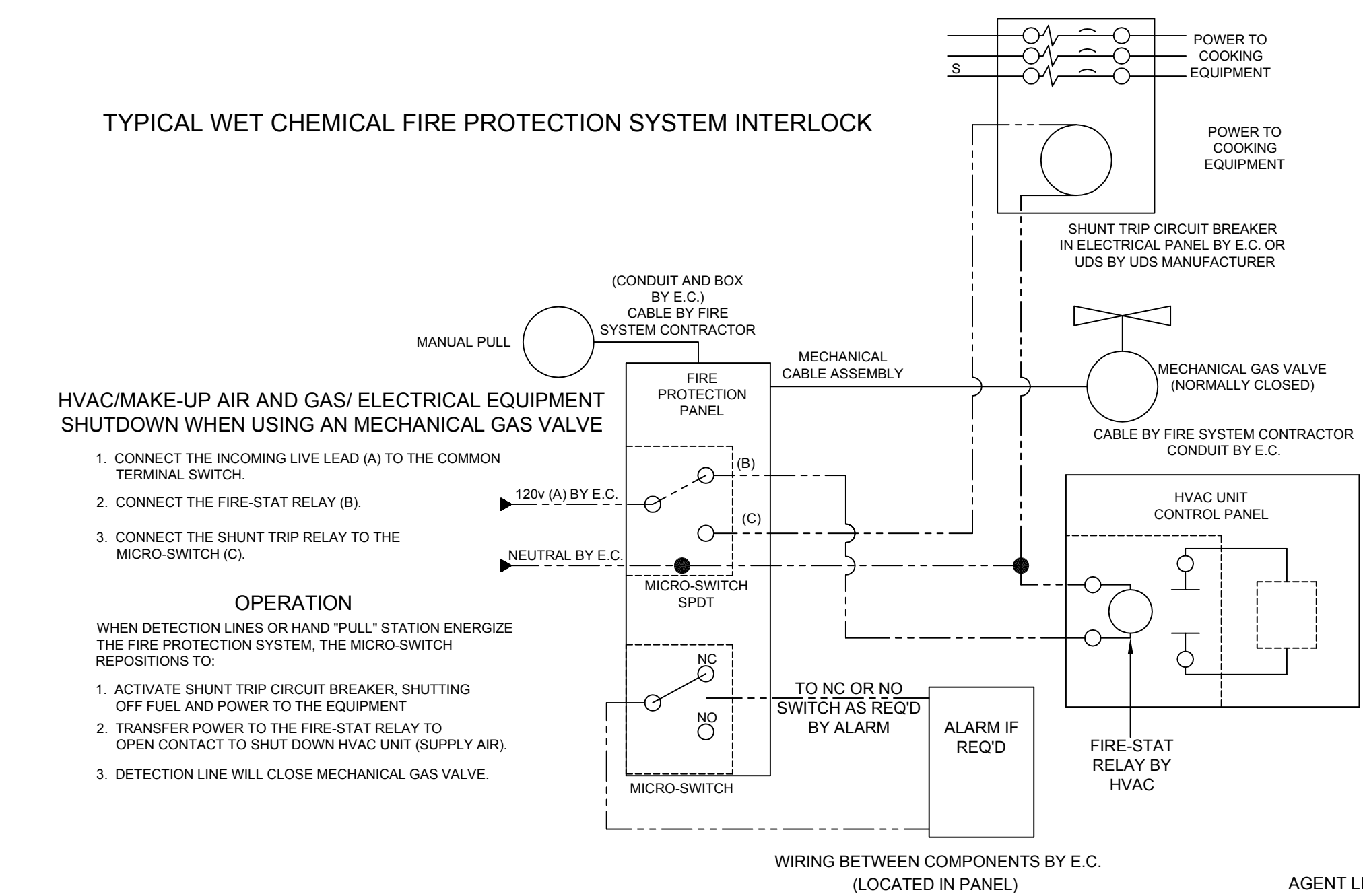
ELEVATION
SCALE: 1/2"=1'-0"

ANSUL R-102 3/3 SYSTEM
FOR VENTILATOR ITEMS # 100

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	5	ANSUL #1N	1	
2	1	ANSUL #2W	2	
3	2	ANSUL #3N	3	21"-34"
4	1	ANSUL #2120	2	10"-20"

TYPICAL WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK



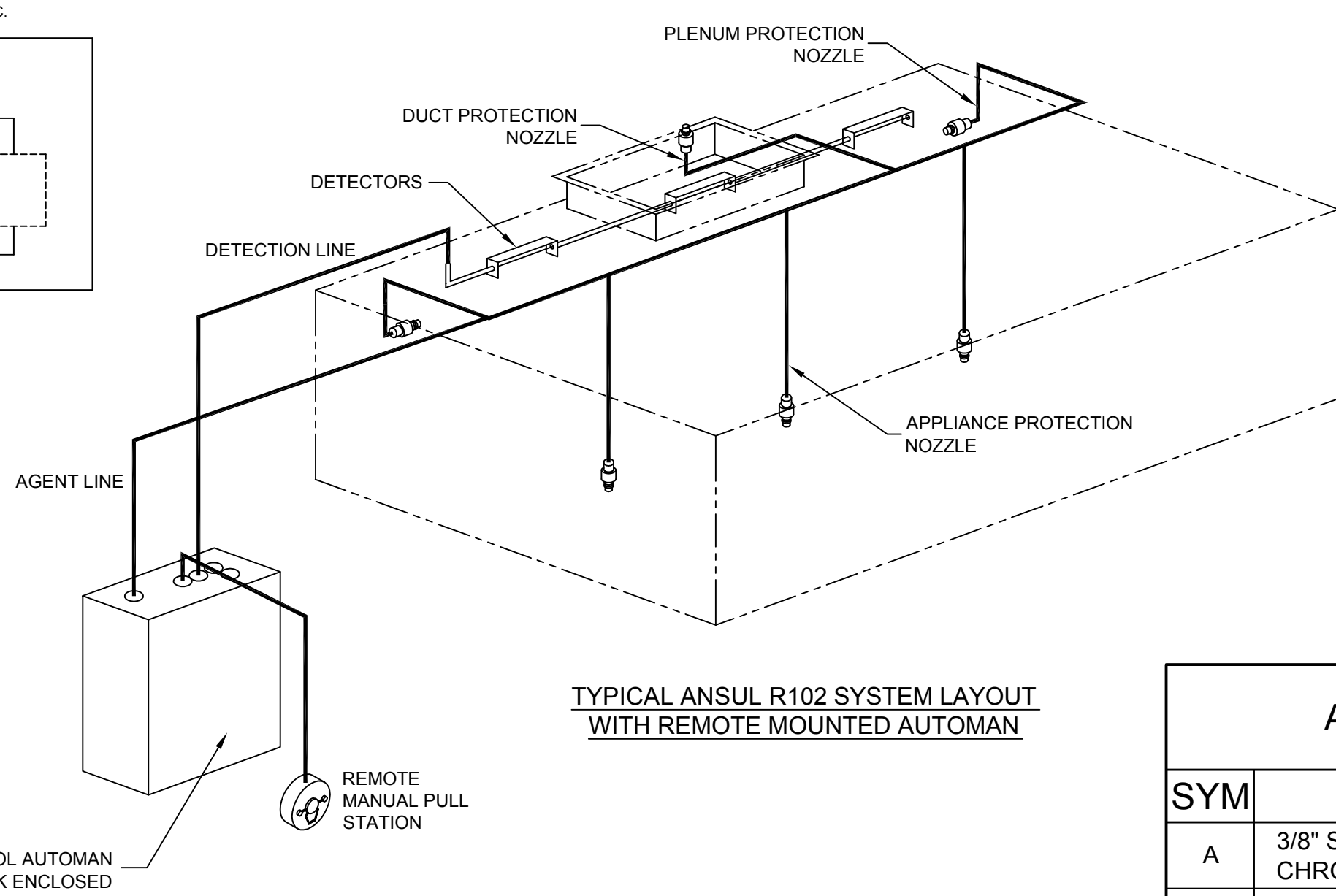
Hvac/MAKE-UP AIR AND GAS/ ELECTRICAL EQUIPMENT SHUTDOWN WHEN USING AN MECHANICAL GAS VALVE

- CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
- CONNECT THE FIRE-STAT RELAY (B).
- CONNECT THE SHUNT TRIP RELAY TO THE MICRO-SWITCH (C).

OPERATION

- WHEN DETECTION LINES OR HAND "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:
- ACTIVATE SHUNT TRIP CIRCUIT BREAKER, SHUTTING OFF FUEL AND POWER TO THE EQUIPMENT
 - TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT TO SHUT DOWN HVAC UNIT (SUPPLY AIR).
 - DETECTION LINE WILL CLOSE MECHANICAL GAS VALVE.

WIRING BETWEEN COMPONENTS BY E.C. (LOCATED IN PANEL)



TYPICAL ANSUL R102 SYSTEM LAYOUT WITH REMOTE MOUNTED AUTOMAN



UNDERWRITERS LABORATORIES, INC
TESTED UNDER STANDARD U.L. 300 "FIRE TESTING OF FIRE EXTINGUISHING SYSTEMS FOR PROTECTION OF RESTAURANT COOKING AREAS".



SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE. ALL EXPOSED PIPING TO BE CHROME PLATED OR STN./STL.
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR ALARM BY CADDY WIRING BY E.C.
D	2" MECHANICAL TYPE GAS VALVE FURNISHED BY CADDY AND INSTALLED BY P.C. ([] VERIFY SIZE).

REVISIONS			
REV	DATE	BY	REMARKS
A	03/19/15	ECC	ANSUL BOX RELOCATED (REMOTE)
B	04/07/15	MED	UPDATED TO AN ORDER PER REQUEST FROM CLIENT
C	04/17/15	DRA	PER CONVERSATION WITH DANIEL@DNA CSP SPLIT INTO (4) 5'-0" LONG PLENUMS
D	4/24/15	DRA	NO CHANGES
E	4/29/15	SME	NO CHANGES
F	05/28/15	MED	FABRICATED PER APPROVED DRAWINGS RECEIVED ON 05/28/15
G	06/11/15	SME	NO CHANGES

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TEL: (856) 467-4222 FAX: (856) 467-5511
WWW.CADDYCORP.COM

EQUIPMENT SCHEDULE

ANSUL R-102 3/3

CADDY NO. 13562 ITEM NO. 101

JOB: EWR TERMINAL C
WANDERLUST BURGER BAR
LOC: NEWARK, N.J
CUST: RUNTIME EQUIP. COMPANY
CUST#: 1786

DATE: 2-25-15 SCALE: AS NOTED
DR BY: DRA APPD BY: *J.R.A.*

DWG# D-1-19787

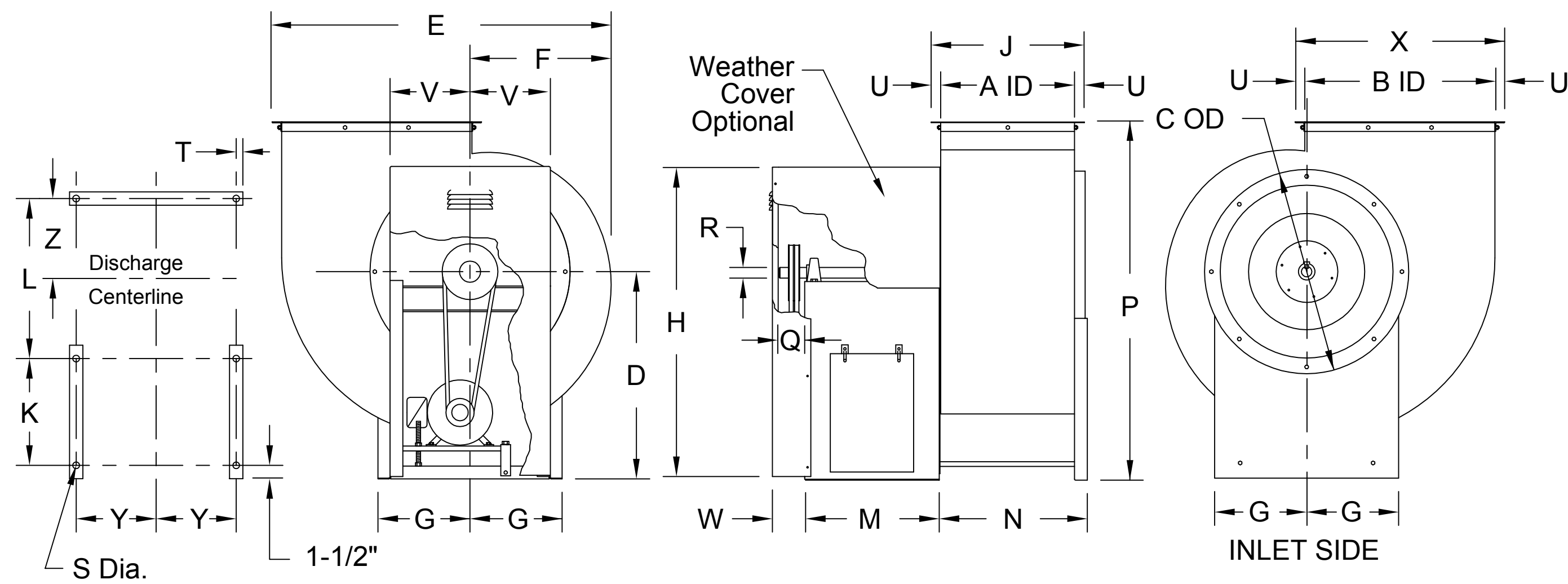
180 CPA-A EXHAUST FAN

FEATURES:

- ROOF MOUNTED FAN
- RESTAURANT MODEL
- UL 762
- WEATHERPROOF DISCONNECT

ACCESSORIES

- STD. DISCONNECT
- PRE-WIRED NEMA 3
- UL 762 (327Y-300DEG)
- ALUM ACC DOOR-HINGE
- ALUMINUM DRAIN
- STL FLANGED INLET UL
- STL INLET COMP FL UL
- SF-220 SET (4)- ISOLATORS
- HANGING GREASE TROUGH
- STEEL DRAIN
- SAFETY SCREEN STEEL
- STEEL HINGED ACCESS DOOR
- UL 762 PUNCH DSCH FLG
- OSHA BG/WC W ACCDOOR
- SPARE BELT SET
- ISOLATION BASE



FLAT BLADE CENTRIFUGAL EXHAUST FAN DIMENSIONAL DATA

DIMENSIONS (INCHES)

A	13-3/4	H	33-9/16	Q	3	X	22-7/8
B	19-11/16	J	16-15/16	R	1-3/16	Y	9-5/8
C	22-11/16	K	12	S	9/16	Z	7-3/4
D	22-1/16	L	16-7/16	T	3/4	AA	1-1/2
E	35-13/16	M	15-1/8	U	1-5/8	UNIT WEIGHT	
F	14-11/16	N	15-9/16	V	9	556 LBS.	
G	10-3/8	P	39-11/16	W	4		

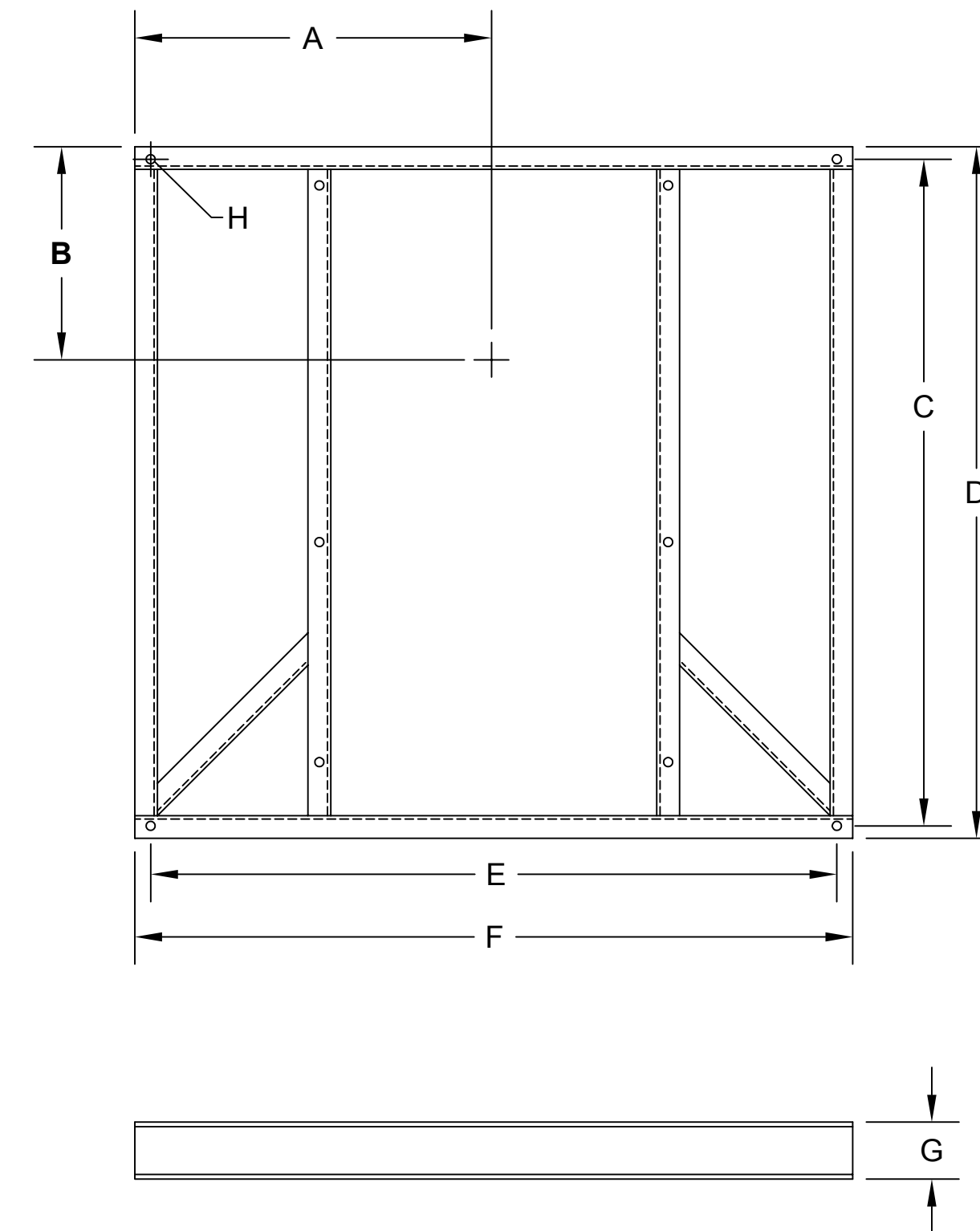
FAN PERFORMANCE

FAN UNIT QTY.	FAN UNIT MODEL #	FLOW (CFM)	S.P. (INWC)	FAN RPM	BHP (HP)
1	180 CPA-A	3,450	3.50	1,771	2.56

ALTITUDE (FT.): 1,270 TEMPERATURE (F): 70°

MOTOR INFORMATION

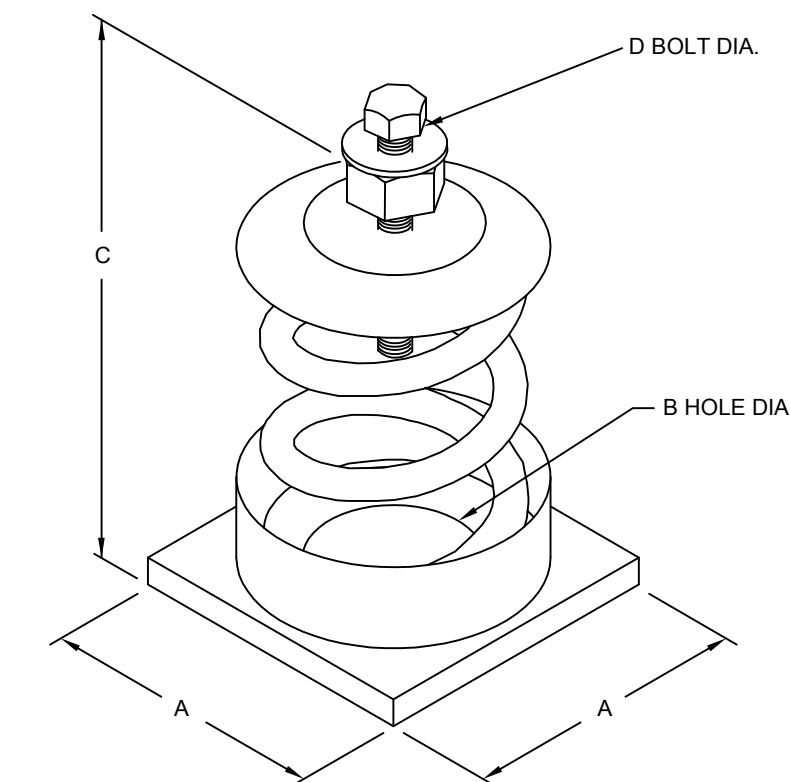
HP	RPM	VOLT/ PH./ HZ.	ENCLOSURE	MOUNTED
3	1,725	460/3/60	ODP-PE	YES



ISOLATION BASE

DIMENSIONS (INCHES)

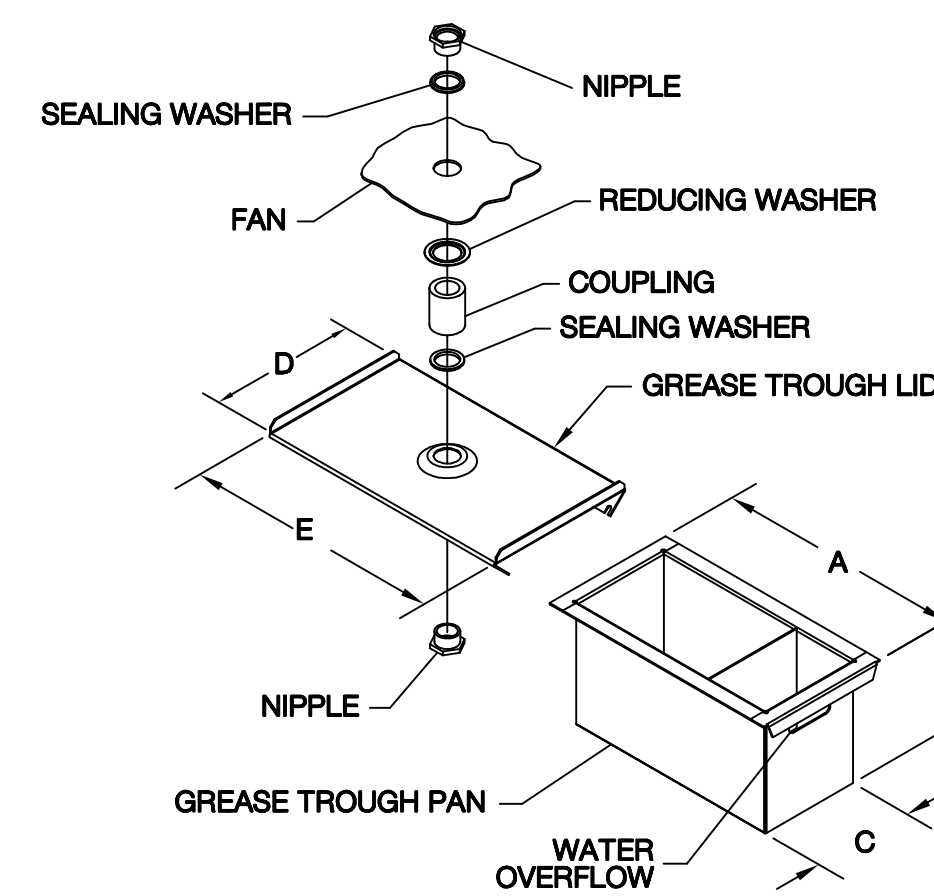
MARK	QTY	A	B**	C	D	E	F	G	H
KX-1	1	19 9/16	11 11/16	36 1/2	37 15/16	37 3/8	39 1/8	3	9/16



SPRING FLOOR

DIMENSIONS (INCHES)

MARK	QTY	DESCRIPTION	A	B DIA.	C	D DIA.	OUTER COLOR	INNER COLOR	RATED DEFLECTION
KX-1	1	SF-220 SET(4)	2-5/8	11/16	4.19	3/8	BROWN	-	1.07



HANGING GREASE TROUGH

DIMENSIONS (INCHES)

MARK	QTY	DESCRIPTION	A	B	C	D	E
KX-1	1	HANG. GREASE THROUGH	16-13/16	3-1/8	4-13/16	7-3/16	17-7/16

REVISIONS

REV	DATE	BY	REMARKS
E	4/29/15	SME	NO CHANGES
F	05/28/15	MED	FABRICATED PER APPROVED DRAWINGS RECEIVED ON 05/28/15
F	06/11/15	SME	NO CHANGES



EQUIPMENT SCHEDULE

EXHAUST FAN MODEL #180 CPA-A

CADDY NO. 13562 ITEM NO. 100A

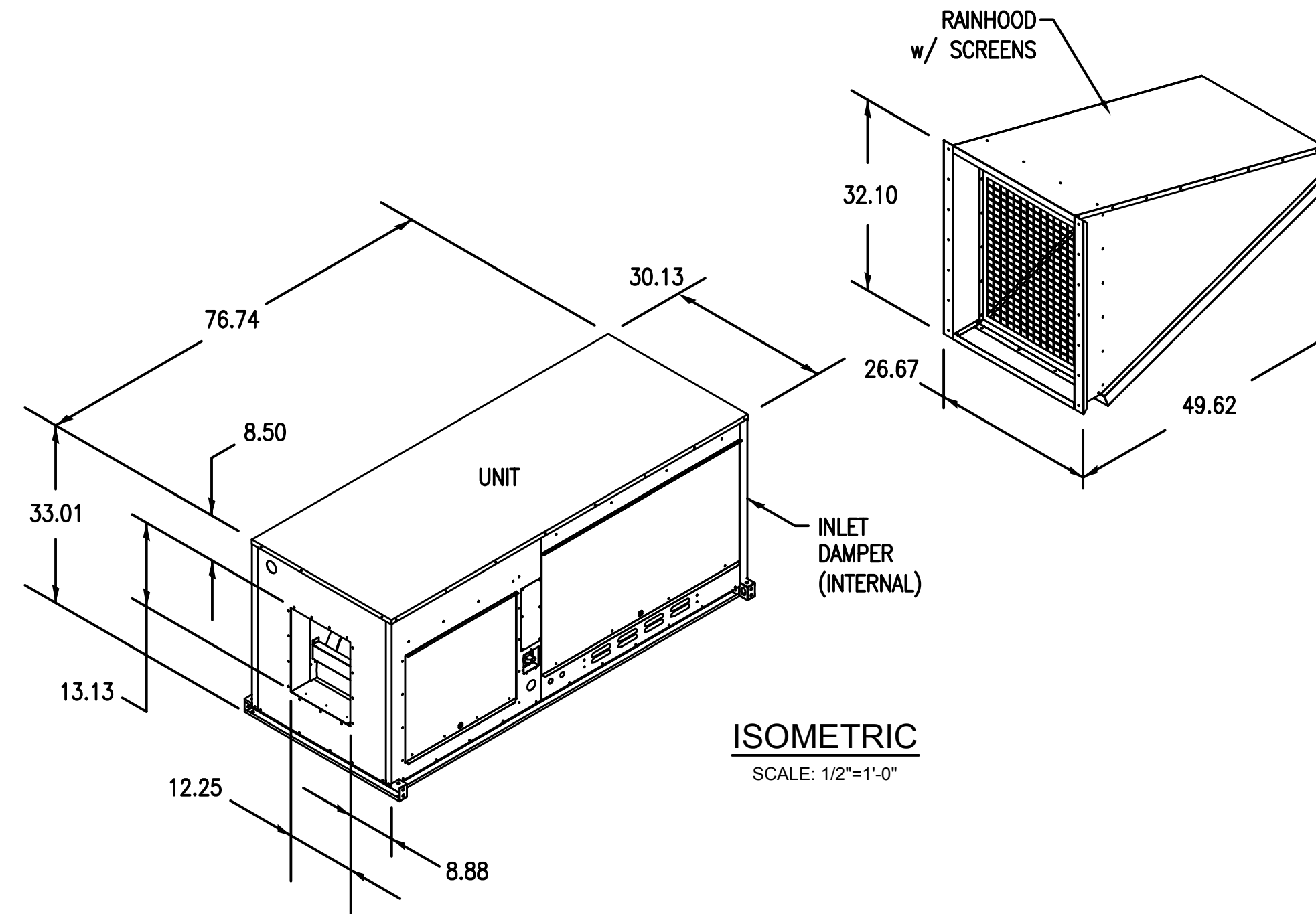
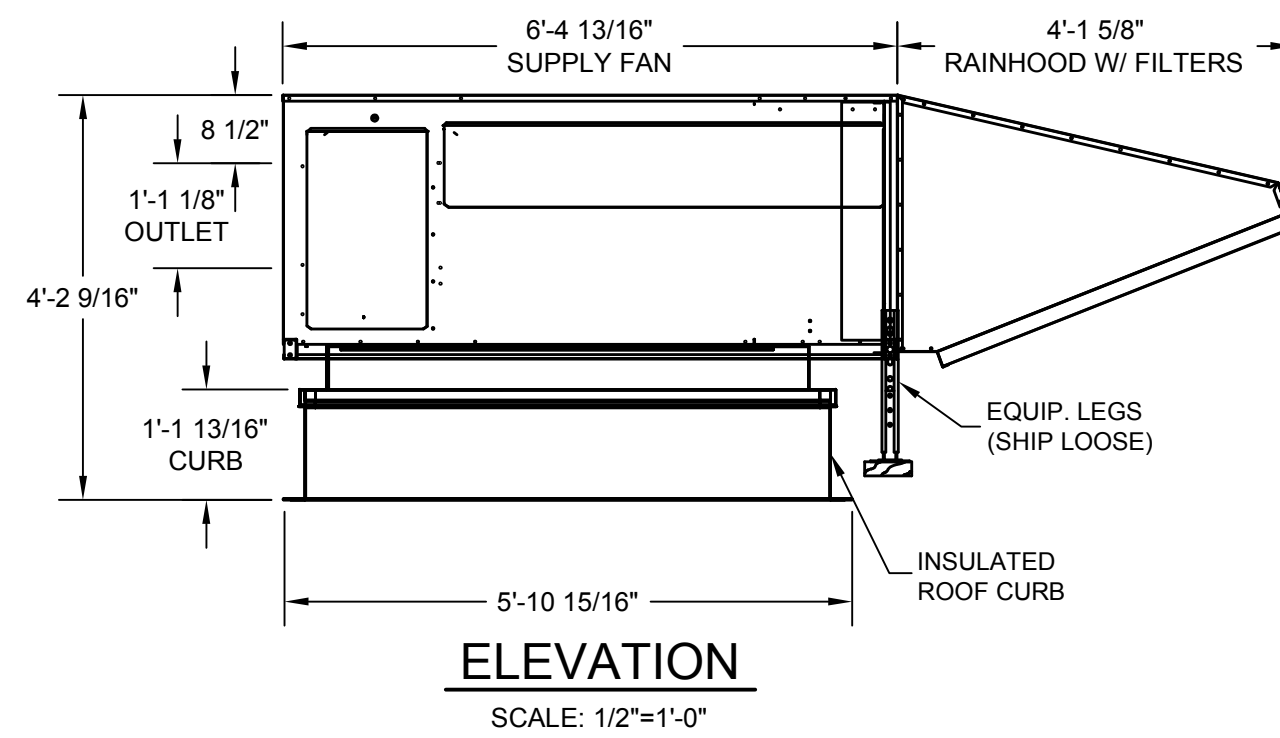
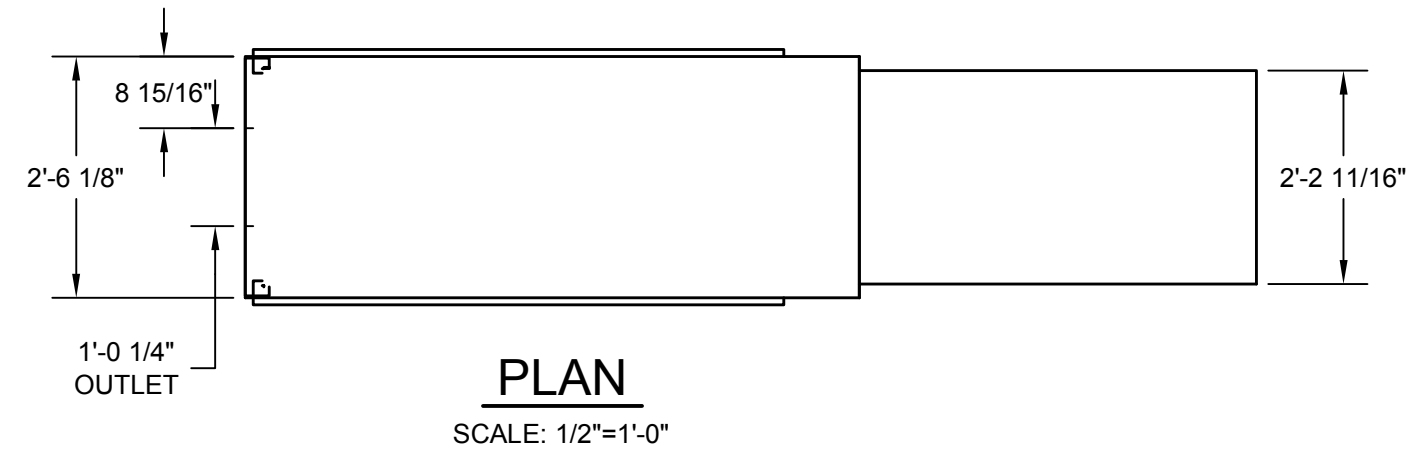
JOB: EWR TERMINAL C
WANDERLUST BURGER BAR
LOC: NEWARK, N.J
CUST: RUNTIME EQUIP. COMPANY
CUST#: 1786

DATE: 2-25-15 SCALE: AS NOTED
DR BY: DRA APP'D BY: *J.R.A.*

DWG# D-1-19787

SHT 4 OF 5

M110 SUPPLY FAN



FAN AND MOTOR INFORMATION

FAN UNIT QTY.	FAN UNIT MODEL #	FLOW (CFM)	S.P. (IN WC)	UNIT HP	TOTAL HP	TOTAL FLA	VOLT/ PH./ HZ.	WEIGHT LB.
1	M110	2,760	0.75"	2	5	7.6	460/3/60	665

ALTITUDE (FT.): 0 TEMPERATURE (F): 70°

- Integral non-fused disconnect switch
- Premium efficiency ODP motor with adjustable sheaves
- Integral motor starter with thermal overloads
- Additional 3 HP motor starter with thermal overloads
- Fire protection interlock
- One exhaust fan interlock (heater slave to exhaust)

STANDARD FEATURES AND OPTIONS:

- Gas valve leak test switches
- Entering air thermostat / Low temperature cutout
- Service convenience switches
- Inlet bird screen
- External profile adjustment with pressure gauge
- Galvanized finish
- Faced NFPA 90A 1" thick insulation in unit cabinet
- Closed cell 1/2" thick rubber insulation in unit base
- Full 2 year parts warranty / 5 year burner warranty
- Single rainhood with 2" aluminum washable filters
- Two position motorized inlet damper
- 24" mounting curb with duct supports

GAS INFORMATION

SUPPLY	MAX PRESSURE	INLET SIZE	INPUT	TEMPERATURE
NATURAL GAS	14"WC	3/4" NPT	193 MBH	60°F RISE 10°F INLET

- Cambridge Engineering 6" stainless steel burner
- High pressure regulator not required
- Maxitrol 14 gas controls
- Discharge temperature dial on remote control door



REVISIONS				 509 SHARPTOWN ROAD, P.O. BOX 345 BRIDGEPORT, NJ 08014 TEL: (856) 467-4222 FAX: (856) 467-5511 WWW.CADDYCORP.COM
REV	DATE	BY	REMARKS	
A	03/13/15	SME	ADDED EXHAUST AND SUPPLY FANS	
B	04/07/15	MED	UPDATED TO AN ORDER PER REQUEST FROM CLIENT	
C	04/17/15	DRA	PER CONVERSATION WITH DANIEL@DNA CSP SPLIT INTO (4) 5'-0" LONG PLENUMS	
D	4/24/15	DRA	REVISED TO A INLINE FAN	
E	4/29/15	SME	NO CHANGES	
F	05/28/15	MED	FABRICATED PER APPROVED DRAWINGS RECEIVED ON 05/28/15	
G	06/11/15	SME	NO CHANGES	

EQUIPMENT SCHEDULE	
SUPPLY FAN MODEL #M110	
CADDY NO. 13562	ITEM NO. 100B
JOB: EWR TERMINAL C WANDERLUST BURGER BAR LOC: NEWARK, N.J CUST: RUNTIME EQUIP. COMPANY CUST#: 1786	

DATE: 2-25-15	SCALE: AS NOTED	DWG# D-1-19787	SHT 5 OF 5
DR BY: DRA	APP'D BY: <i>J.R.A.</i>		