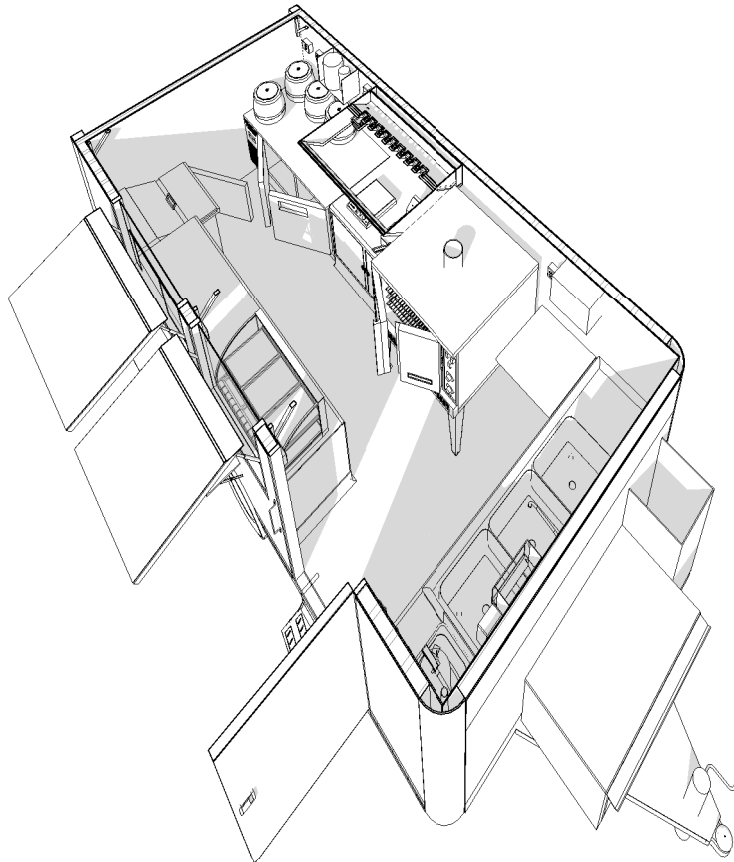


Project Name: 16' Double-Axle Food Trailer for Bucket Bites LLC

Project #: Q199

Plans and Specifications

Manufactured by Quality Trailers Inc.
971-220-2626
for
Bucket Bites LLC
503-298-9584



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Equipment and Finishes

NOTE: All appliances installed per respective manufacturer's specifications

Electrical Appliances

- Electric water pump / SHURflo 2088-594-154 / 115V 1.3A
- LP water heater / Takagi T-D2-IN-LP / 120V 1.1A
- Sandwich Prep Table / Everest EPBNR1 / 120V 4.0A
- Undercounter refrigerator / Everest ETRF2 / 120V 8.1A
- LP Convection Oven / Imperial ICVG-1 / 120V 9.0A
- (4) Food Warmers / Avantco S30 / 120V 3.4A (each)
- Electric Single Burner / Avantco IC1800 / 120V 15.0A
- Electric Fryer / Avantco F100 / 120V 14.6A
- Food Warmer Display / Skyfood FWD2-33 / 120V 4.3A
- Upblast exhaust fan / Captive Aire DU30HFA / 115V 3.8A
- Makeup Air Fan / Captive Aire DMUA14FA / 115V 3.5A
- RV Air Conditioner w/ Heat Pump / Atwood 15026 / 115V 13.0A
- LP Generator / Cummins Onan 6.5HGJAE-2145 / 120V 54.1A / 240V 27.1A

Plumbing Equipment

- 75-1/4" Three-basin sink w/ 18"W x 18"L x 12"D basins w/ left side drainboard
- 17" Hand sink / 10"W x 14"L x 5"D basin w/ dual splash guards
- Water pump / SHURflo 2088-594-154/ 3.3 GPM / 45 PSI
- LP water heater / Takagi T-D2-IN-LP / 150 PSI
- Potable water tank / 80 Gal. / Custom Rotomolding Inc. W-426
- Wastewater tank / 93 Gal. / Custom Rotomolding Inc. HT
- 3/4" swivel connect fresh water inlet with backflow prevention valve

Propane Equipment

- LP Convection Oven / Imperial ICVG-1 / 70,000 BTU/hr
- LP water heater / Takagi T-D2-IN-LP / LPG / 199,000 BTU/hr
- LP Generator / Cummins Onan 6.5HGJAE-2145 / LPG / 140,000 BTU/hr

Finishes

- All food preparation surfaces are stainless steel
- Flooring is diamond-plate aluminum with seamless welded 3/8" radius base cove
- Subflooring is laminated, pre-undercoated shiplapped 1-1/8" hardwood
- Interior walls are polished stainless steel on 3/4" exterior grade CDX plywood sheathing
- Ceiling constructed of fiber-reinforced plastic (FRP) on plywood sheathing
- Exterior walls are 18-gauge riveted aluminum

Fire Suppression System

- Amerex Cobra Restaurant Fire Suppression System

0. Cover Sheet, Index of Sheets, and Equipment and Finishes

Project Name: 16' Double-Axle Food Trailer for Bucket Bites LLC

Project #: Q199

Sheet 1 of 13 | Client Signature

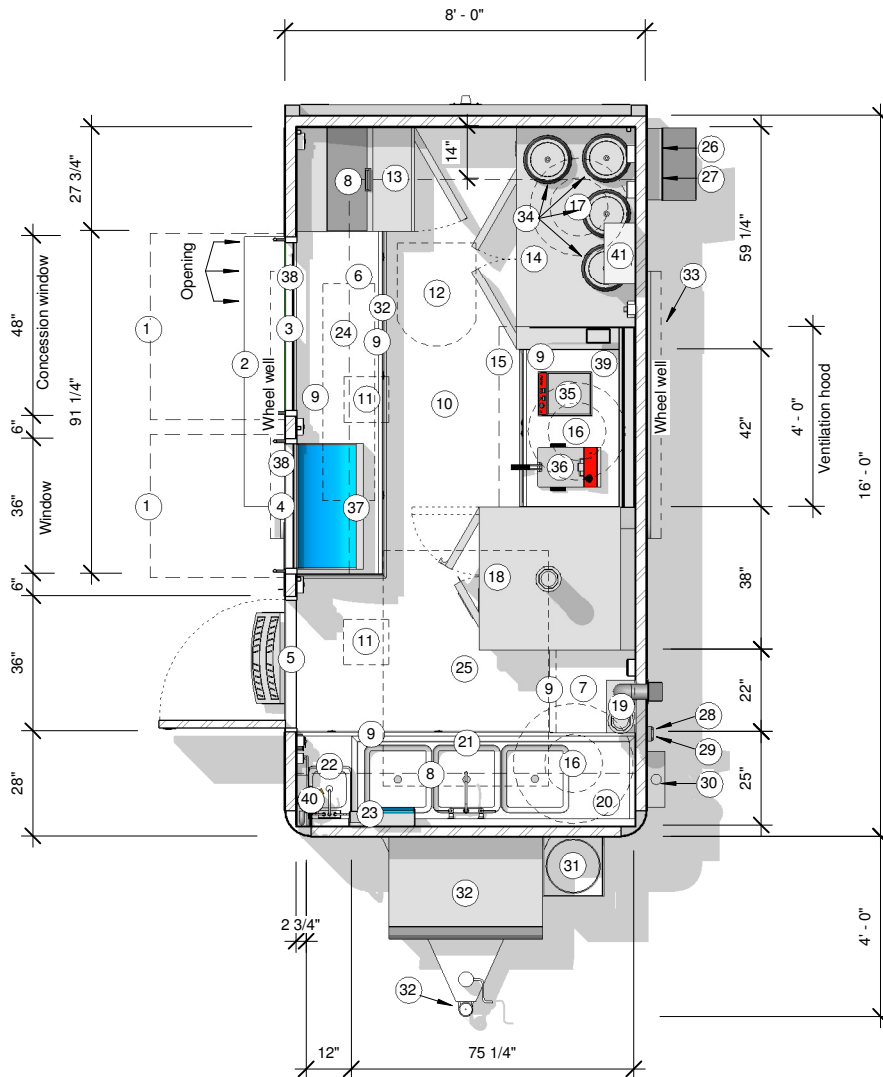
Date: 7/3/18 | Revision Date:

Scale:



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Equipment and Features

1. (2) Operable window awnings
2. Stainless steel fold-out service shelf (72"W x 11"D)
3. Plexiglass concession window (48"W x 36"H) w/ sliding opening (20"W x 20"H)
4. Solid plexiglass window (36"W x 36"H)
5. Entry door (36"W x 72"H)
6. Stainless steel work / prep surfaces (22-3/4"D x 35"H)
7. Stainless steel work / prep surfaces (18-3/4"D x 35"H)
8. Stainless steel storage shelves w/ lip
9. Stainless steel cabinets below counters & sinks
10. Seamless welded diamond-plate aluminum flooring throughout
11. (2) Roof air vents (12"W x 12"L)
12. RV Air Conditioner w/ Heat Pump (Atwood 15026)
13. 27-3/4" Sandwich Prep Table (Everest EPBNR1)
14. 59-1/4" Undercounter refrigerator (Everest ETRF2)
15. 4' Ventilation hood - stainless steel (Captive Aire 5412 SND-2)
16. Upblast Exhaust fan (Captive Aire DU85HFA) with hinge kit
17. Makeup Air Fan (Captive Aire DMUA14FA)
18. 38" LP Single Deck Convection Oven (Imperial ICVG-1)
19. LP tankless water heater (Takagi T-D2-IN-LP)
20. Electric water pump (SHURflo 2088-594-154)
21. 75-1/4" Three-basin sink w/ 18"W x 18"L x 12"D basin w/ left side drainboard
22. 12" Hand sink 9"W x 9"L x 5"D basin w/ dual splash guard
23. **Soap & towel paper dispensers - to be installed by Owner**
24. 80 gal. potable water tank below counter
25. 93 gal. wastewater tank below floor
26. Direct potable water inlet (tank bypass)
27. Potable water inlet
28. 25ft, 50A generator power cord
29. 50A generator/shore power inlet
30. 125A electrical panel (Eaton Cutler-Hammer)
31. 100 lb. LP tank cage & 100 lb. empty LP cylinder w/ multi-valve
32. 4ft Tongue with 2-5/16" ball hitch and jack stand
33. Double 5200 lb. 89" drop axles, e-rated tires, electric brakers & breakaway kit
34. **(4) Electric Food Warmers (Avantco S30) - installed by Owner Electric Deep / to be located under the hood during the service time**
35. **Electric Single Burner (Avantco IC1800) - installed by Owner / to be used during the prep time**
36. **Fryer (Avantco F100) - installed by Owner / to be used occasionally**
37. **Food Warmer Display (Skyfood FWD2-33) - installed by Owner**
38. (2) LED lights under the windows' awning
39. Stainless steel work/prep surpace (30"D x 35"H)
40. Fire extinguisher
41. Amerex Cobra Restaurant Fire Suppression System

NOTE: 1. Shunt trip circuit breaker shell be installed by QT
2. Soap & towel paper dispensers to be installed by Owner

1. Floor Plan

Project Name: **16' Double-Axle Food Trailer for Bucket Bites LLC**

Project #: **Q199**

Sheet 2 of 13 | Client Signature

Date: 7/3/18 | Revision Date:

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

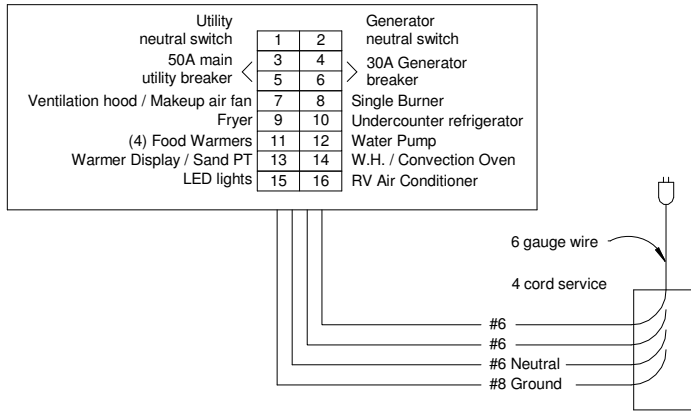


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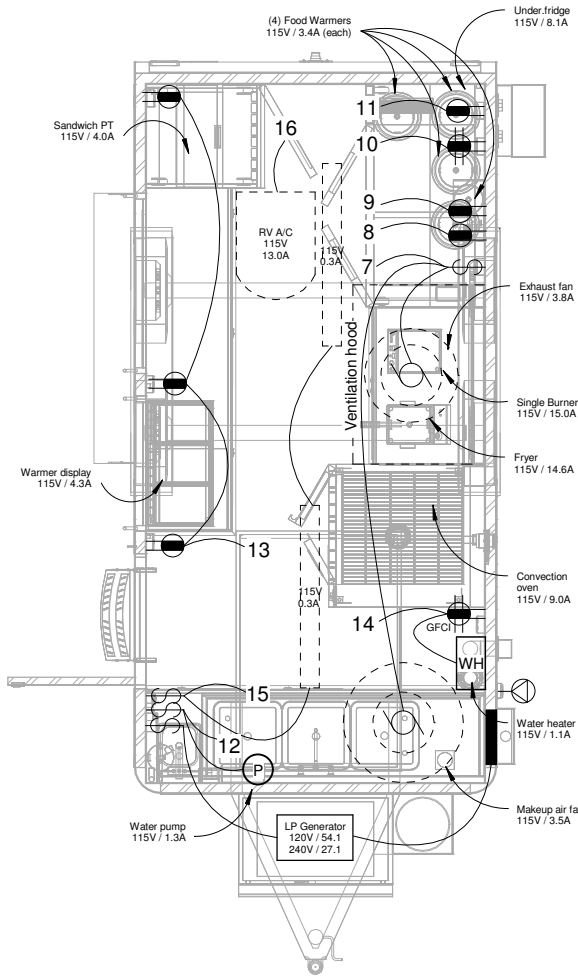
Service Entry Diagram

50A 240V Service



Circuit Schedule

Description	Size	Spaces	Wire
Bus A			
Ckt. 7 Vent. hood / Makeup air fan	20A	120V	12 AWG
Ckt. 9 Fryer	20A	120V	12 AWG
Ckt. 11 (4) Food Warmer	20A	120V	12 AWG
Ckt. 13 Warmer Display / Sand PT	20A	120V	12 AWG
Ckt. 15 LED lights	15A	120V	12 AWG
Bus B			
Ckt. 8 Single Burner	20A	120V	12 AWG
Ckt. 10 Undercounter refrigerator	20A	120V	12 AWG
Ckt. 12 Water Pump	20A	120V	12 AWG
Ckt. 14 W.H. / Convection Oven	20A	120V	12 AWG
Ckt. 16 RV Air Conditioner	20A	120V	12 AWG



Electrical Equipment	Amps
Tankless water heater Takagi T-D2-IN-LP	1.1
Water pump Bradford 2088-594-154	1.3
Sandwich Prep Table Everest EPBNR1	4.0
Undercounter refrigerator Everest ETRF2	8.1
Convection Oven Imperial ICVG-1	9.0
Food Warmer #1 Avantco S30	3.4
Food Warmer #2 Avantco S30	3.4
Food Warmer #3 Avantco S30	3.4
Food Warmer #4 Avantco S30	3.4
Single Burner Avantco C1800	15.0
Fryer Avantco F100	14.6
Food Warmer Display Skyfood FWD2-33	4.3
Upblast exhaust fan Captive Aire DU30HFA	3.8
Makeup Air Fan Captive Aire DMUA14FA	3.5
RV Air Conditioner Atwood 15026	13.0
TOTAL	91.3

LP Generator Cummins Onan HGJAE-2145	120V / 54.1A 240V / 27.1A
--------------------------------------	------------------------------

Electrical Plan Legend	
	Duplex outlet below counter
	Duplex outlet above counter
	Fourplex outlet below counter
	Fourplex outlet above counter
	Duplex outlet below counter with GFCI device
	Duplex outlet above counter with GFCI device
	Fourplex outlet below counter with GFCI device
	Fourplex outlet above counter with GFCI device
	Waterproof duplex outlet below counter
	Waterproof duplex outlet above counter
	50A inlet
	Switch
	125A panel at exterior
	Water heater
	Water pump
	Exhaust fan
	Circuit number
	LED light
	12-AWG. rigid metal conduit mounted to inside face of trailer wall
	8-AWG copper bonding conductor between panel and chassis

NOTE: Electrical system tested per 2017 NEC 551.60

2. Electrical Floor Plan, Circuit Diagram and Service Entry Diagram

Project Name: 16' Double-Axle Food Trailer for Bucket Bites LLC

Project #: Q199

Sheet 3 of 13 | Client Signature

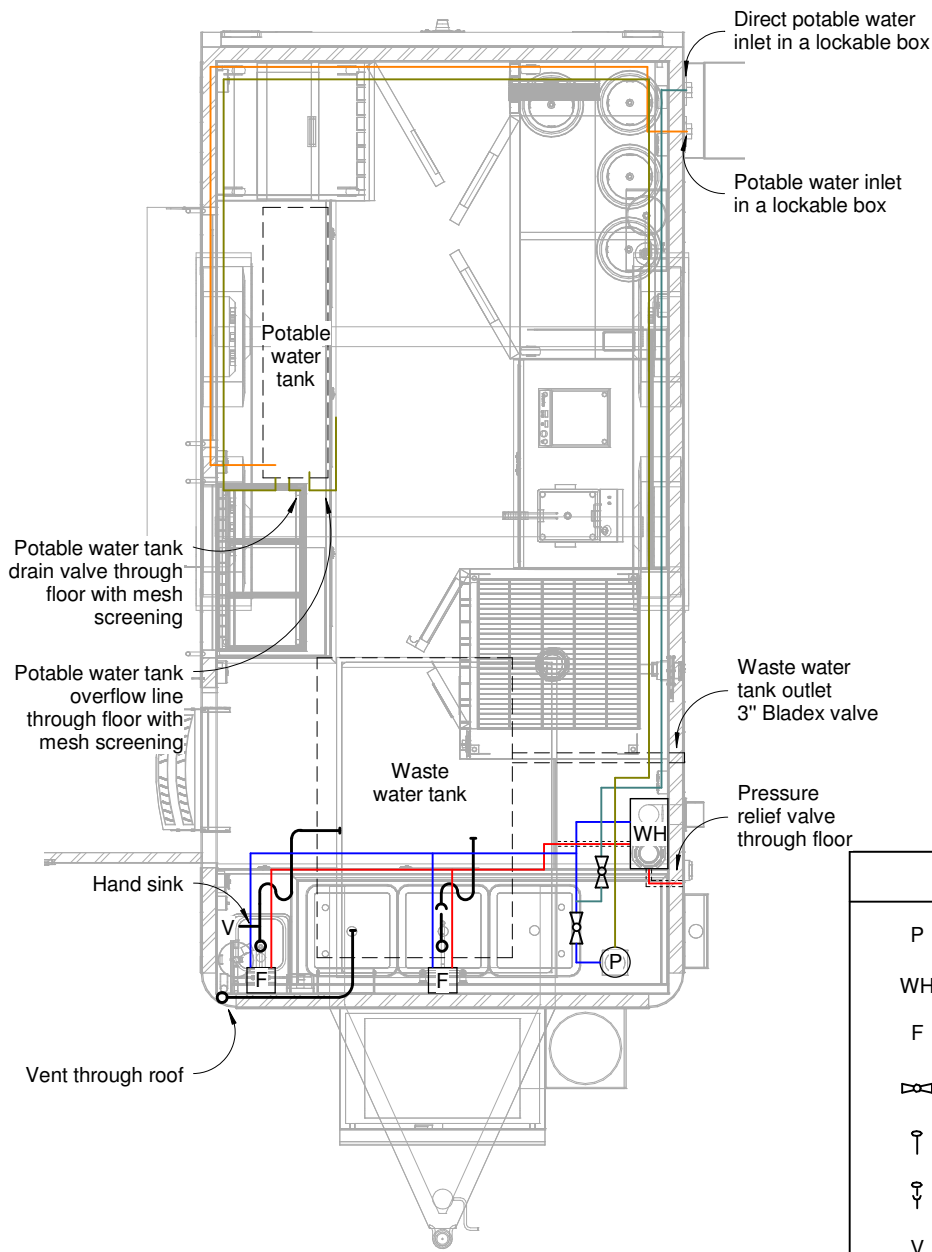
Date: 7/3/18 | Revision Date:






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



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Legend	
P	Water pump
WH	Water Heater
F	Faucet
	Ball valve
	Drain
	Indirect drain
	ABS in-line vent
	P-trap
	3/4" CPVC water line (up to water tank)
	1/2" CPVC water line
	1/2" CPVC water line (tank bypass)
	Cold water line (1/2" Zurn pex tubing)
	Hot water line (1/2" Zurn pex tubing)
	Flexible metal hot water line at first 18" after water heater
	Waste water line (2" PVC)

3. Plumbing Riser and Waste Drainage Diagrams

Project Name: 16' Double-Axle Food Trailer for Bucket Bites LLC

Project #: Q199

Sheet 4 of 13 | Client Signature

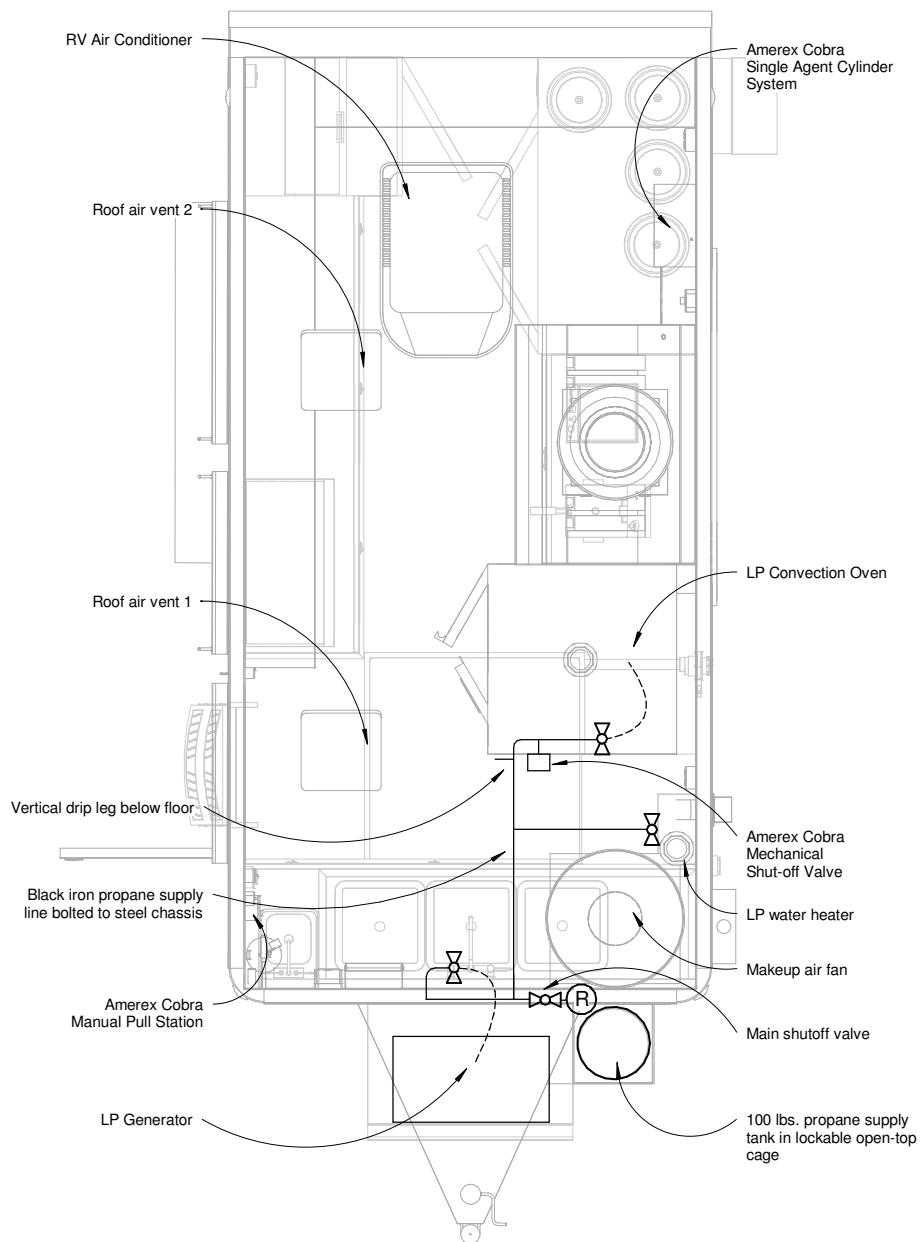
Date: 7/3/18 | Revision Date:

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



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LPG Appliance	LPG Consumption*	LPG Availability
Convection Oven Imperial ICVG-1	70,000 BTU/hr	Propane Tank / PT (1) PT=100lbs.=23.6 gal. (2) PT=200lbs.=47.2 gal.
Tankless water heater Takagi T-D2-IN-LP	199,000 BTU/hr	1 gal. of LPG produces 91,333 BTUs heat energy per hour
Generator Cummins Onan 6.5HGJAE-2145	140,000 BTU/hr	91,333 x 47.2=4,310,918
TOTAL	409,000 BTU/hr	4,310,918 BTU

*NOTE: The data represent the total propane demand of appliances operating at full capacity

Propane Floor Plan Legend	
	Ball valve (Legend T-3005)
	Regulator (Fisher R232A-BBF)
	ASTM A53 type E grade B 3/4" steel pipe
	Flexible stainless steel supply line

Total approx. length of piping: 20'

Propane supply lines tested before and after appliance installation to comply with WAC 296-150V-1450 and -1460.

4. Propane Floor Plan

Project Name: **16' Double-Axle Food Trailer for Bucket Bites LLC**

Project #: **Q199**

Sheet 5 of 13 | Client Signature

Date: 7/3/18

Revision Date:

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

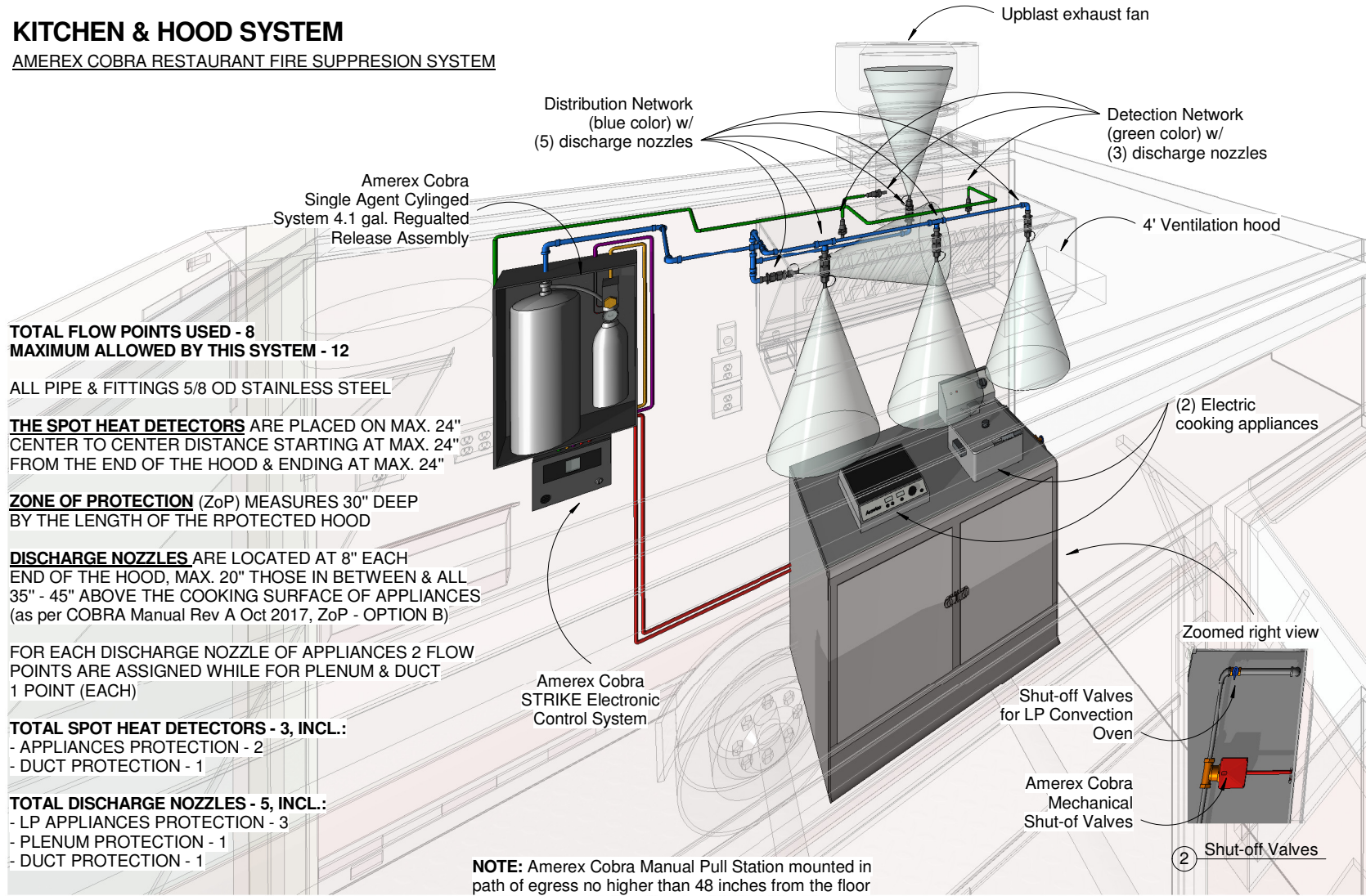


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KITCHEN & HOOD SYSTEM

AMEREX COBRA RESTAURANT FIRE SUPPRESSION SYSTEM



TOTAL FLOW POINTS USED - 8
MAXIMUM ALLOWED BY THIS SYSTEM - 12

ALL PIPE & FITTINGS 5/8 OD STAINLESS STEEL

THE SPOT HEAT DETECTORS ARE PLACED ON MAX. 24" CENTER TO CENTER DISTANCE STARTING AT MAX. 24" FROM THE END OF THE HOOD & ENDING AT MAX. 24"

ZONE OF PROTECTION (ZoP) MEASURES 30" DEEP BY THE LENGTH OF THE PROTECTED HOOD

DISCHARGE NOZZLES ARE LOCATED AT 8" EACH END OF THE HOOD, MAX. 20" THOSE IN BETWEEN & ALL 35" - 45" ABOVE THE COOKING SURFACE OF APPLIANCES (as per COBRA Manual Rev A Oct 2017, ZoP - OPTION B)

FOR EACH DISCHARGE NOZZLE OF APPLIANCES 2 FLOW POINTS ARE ASSIGNED WHILE FOR PLENUM & DUCT 1 POINT (EACH)

TOTAL SPOT HEAT DETECTORS - 3, INCL.:
 - APPLIANCES PROTECTION - 2
 - DUCT PROTECTION - 1

TOTAL DISCHARGE NOZZLES - 5, INCL.:
 - LP APPLIANCES PROTECTION - 3
 - PLENUM PROTECTION - 1
 - DUCT PROTECTION - 1

NOTE: Amerex Cobra Manual Pull Station mounted in path of egress no higher than 48 inches from the floor

① Fire Suppression System Perspective View

5. Fire Suppression System Perspective View

Project Name: 16' Double-Axle Food Trailer for Bucket Bites LLC

Project #: Q199

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Sheet 6 of 13 Client Signature

KITCHEN & HOOD SYSTEM

AMEREX COBRA RESTAURANT FIRE SUPPRESSION SYSTEM

COBRA Manual Rev Oct 2017 provides 2 options (A & B) for Zone of Protection. The Option B is designed for a Single Agent Cylinder Network (hoods up to 8' long) or a Double Agent Cylinder Separate Networks using the Cobra 2MZ Zone Discharge Nozzles (P/N25755). The current project w/ a 4' long hood uses a Single Agent Cylinder System - Option B.

SUPPRESSION SYMBOL LEGEND

QTY	SYMBOL	DESCRIPTION	BRAND / MODEL
1		4.1 Gallon Regulated Release Assembly	Amerex Cobra
1		Electronic Control Unit	Strike
1		2.5 Gallon Fire Extinguisher	Amerex Cobra W-250
1		Manual Pull Station	Strike
1		Mechanical Shut-Off Valve	Amerex Cobra
2		Spot Heat Detectors for Appliances	Amerex Cobra P/N 24514
1		Spot Heat Detector for Duct	Amerex Cobra P/N 24514
1		Discharge Nozzle for Exhaust Duct	Amerex Cobra P/N 11982
1		Discharge Nozzle for Plenum	Amerex Cobra P/N 11982
3		Discharge Nozzles for Single Burner	Amerex Cobra P/N 25755
		Discharge Nozzles for Fryer	Amerex Cobra P/N 25755

Supply Line Limitations:

Supply Line Limitations					
Cylinder Flow Points	Tubing Size	Maximum Linear Length of Tubing, ft (m)	Maximum # of Tees	Maximum # of Elbows	Maximum # of Adapter Bushings
12 (4.1 gal)	5/8" OD	16 (4.87)	1	5	1 (see note 6)

Supply Branch Line Limitations:

Supply Branch Line Limitations				
Cylinder Flow Points	Tubing Size	Maximum Linear Length of Tubing, ft (m)	Maximum # of Tees	Maximum # of Elbows
12 (4.1 gal)	5/8" OD	20 (6.09)	10	10

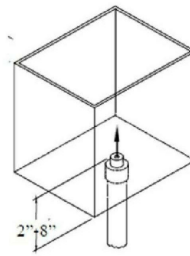
Nozzle Branch Line Limitations:

Nozzle Branch Line Limitations						
Cylinder Flow Points	Tubing Size	Total Linear Length of Tubing, ft (m)	Maximum # of Tees	Maximum # of Elbows	Maximum # of Flow Points per Branch	Maximum # of Adapter Bushings
12 (4.1 gal)	5/8" OD	32 (9.75)	8	12		7 (see note 6)
Zone of Protection Branch		4 (1.21)	1	6	3	
Duct Nozzle Branch		6 (1.82)		4	3	
Plenum Nozzle Branch		3 (0.91)	1	3	1	
Dedicated Nozzle Branch		7 (2.13)	1	6	4	

General Tubing Requirements

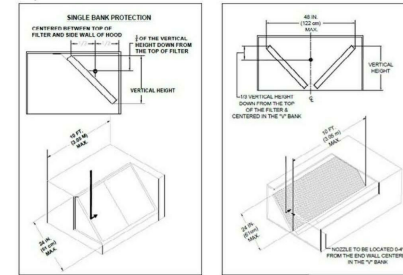
- All of the agent distribution network tubing must be 5/8" O.D. x .035 Wall ASTM A-249 Stainless Steel Tubing utilizing either ferrule style bite type compression fittings or push-on Amerex fittings where allowed.
- Tubing limitations are expressed in linear length of tubing. Linear tubing is the actual length of straight tubing used throughout the system.
- The supply line from the Agent Cylinder adapter to the supply branch line can have a maximum vertical rise of 6 ft (1.82 m). The Duct Nozzle Branch can have a maximum vertical rise above the supply branch line of 4 ft (1.22 m).
- Maximum Flow Points for a single Agent Cylinder: 12 (See Figure 3.3.2e/3.3.2f).
- Two Agent Cylinders with manifolded supply lines not allowed with this Zone Option B (See Figure 3.3.2g).
- Reducing bushings are necessary to adapt from the Agent Cylinder outlet adapter to the 5/8" OD stainless tubing network and to adapt from the 5/8" OD stainless discharge tubing network to the Flexible Distribution Hoses (P/N 20473) when used on the nozzle branch lines.

DUCT PROTECTION



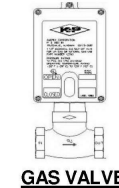
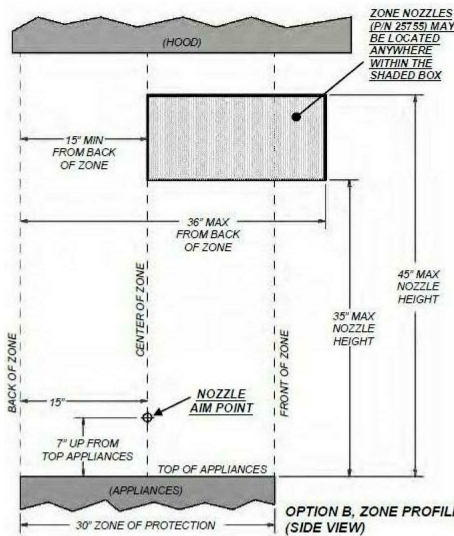
QUANTITY OF NOZZLES USED FOR DUCT ø16" - 1
 REQUIRED NOZZLES FOR DUCT NOT EXCEEDING ø 18.5" - 1

PLENUM PROTECTION

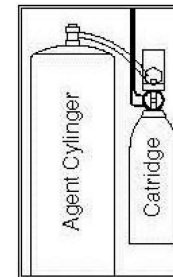


AMEREX PLENUM NOZZLE (P/N 11982) CAPABLE OF PROTECTING PLENUMS UP TO 10 FEET LONG
 QUANTITY OF PLENUM NOZZLES USED FOR A HOOD - 1

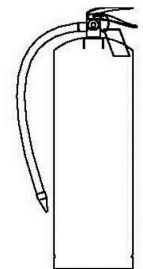
Zone of Protection - Option B



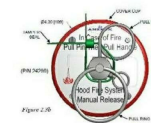
GAS VALVE



SINGLE AGENT CYLINDER



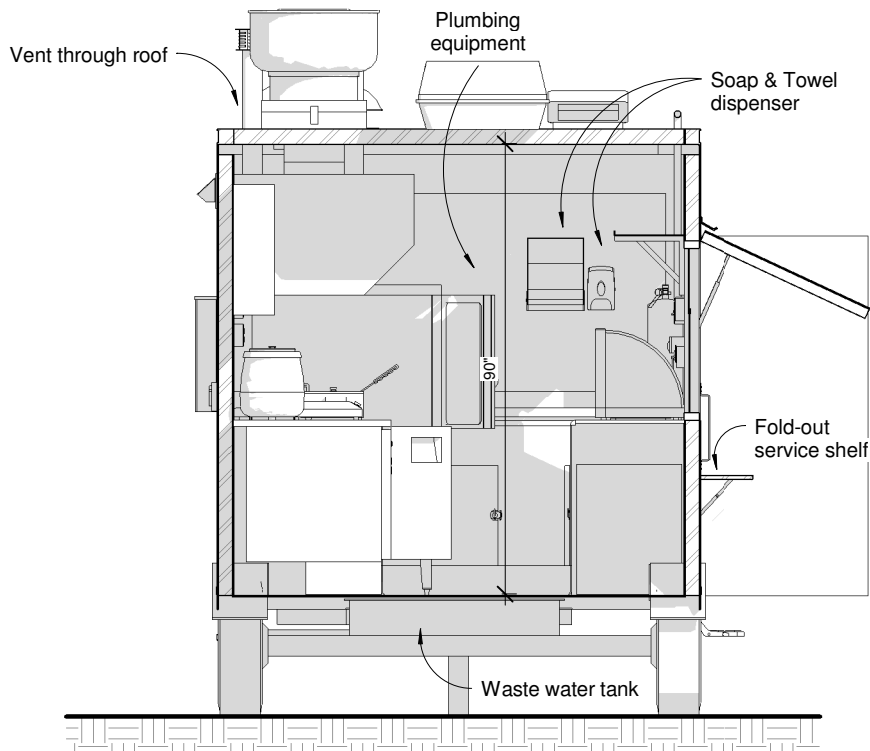
EXTINGUISHER



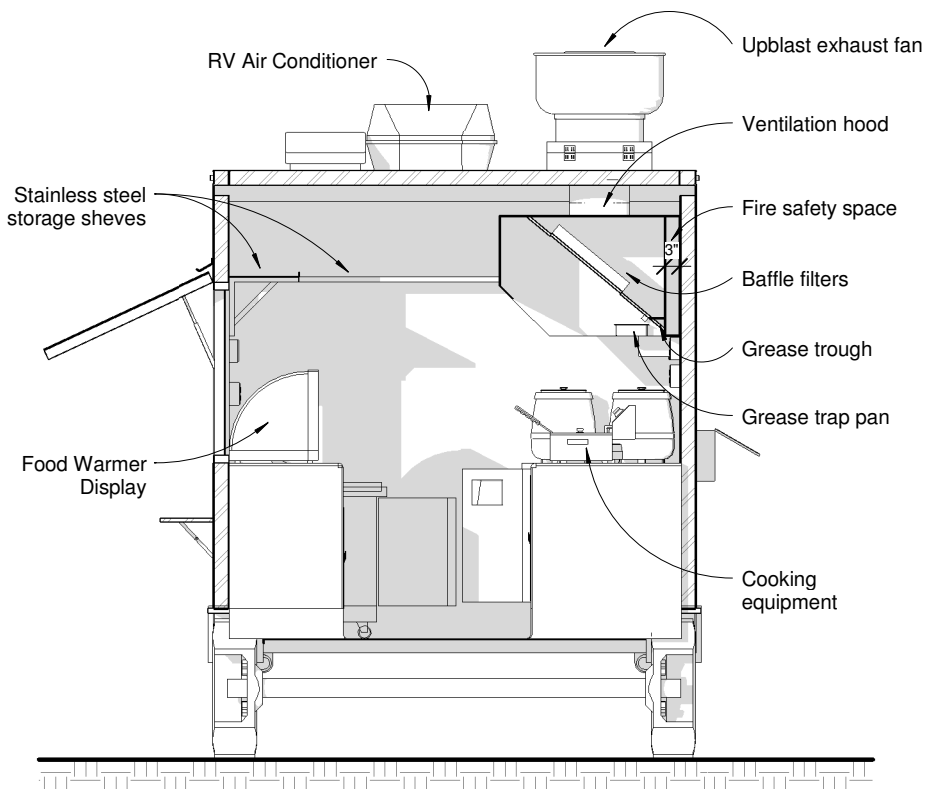
PULL STATION

6. Fire Suppression System Design Specification





① Interior Front View
1/2" = 1'-0"



② Interior Rear View
1/2" = 1'-0"

7. Cross Sections I & II

Project Name: 16' Double-Axle Food Trailer for Bucket Bites LLC

Project #: Q199

Sheet 8 of 13 | Client Signature

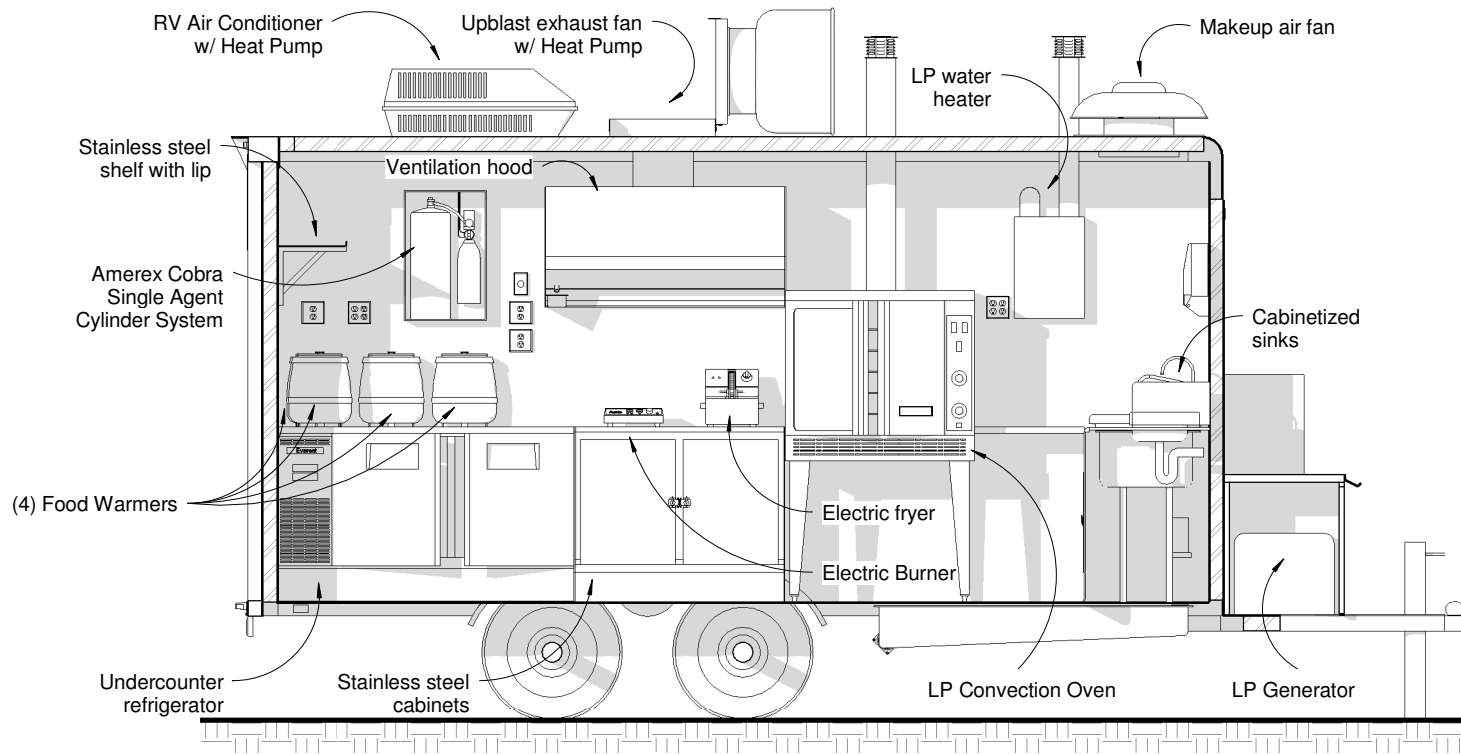
Date: 7/3/18 | Revision Date:

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



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② Interior Driver Side View
1/2" = 1'-0"

NOTE: The Exhaust Fan with Hinge Kits is installed as per NFPA 96 Fire Code, Chapter 8 - Standard for ventilation Control and Fire Protection of Commercial Cooking Operations in order to reduce the risk of fire by enabling acces to the ventilation fan for cleaning out of grease and oil buildup as well as to prevent mechanical malfunctions of the Ventilatio System.

8. Cross Sections III

Project Name: 16' Double-Axle Food Trailer for Bucket Bites LLC

Project #: Q199

Sheet 9 of 13

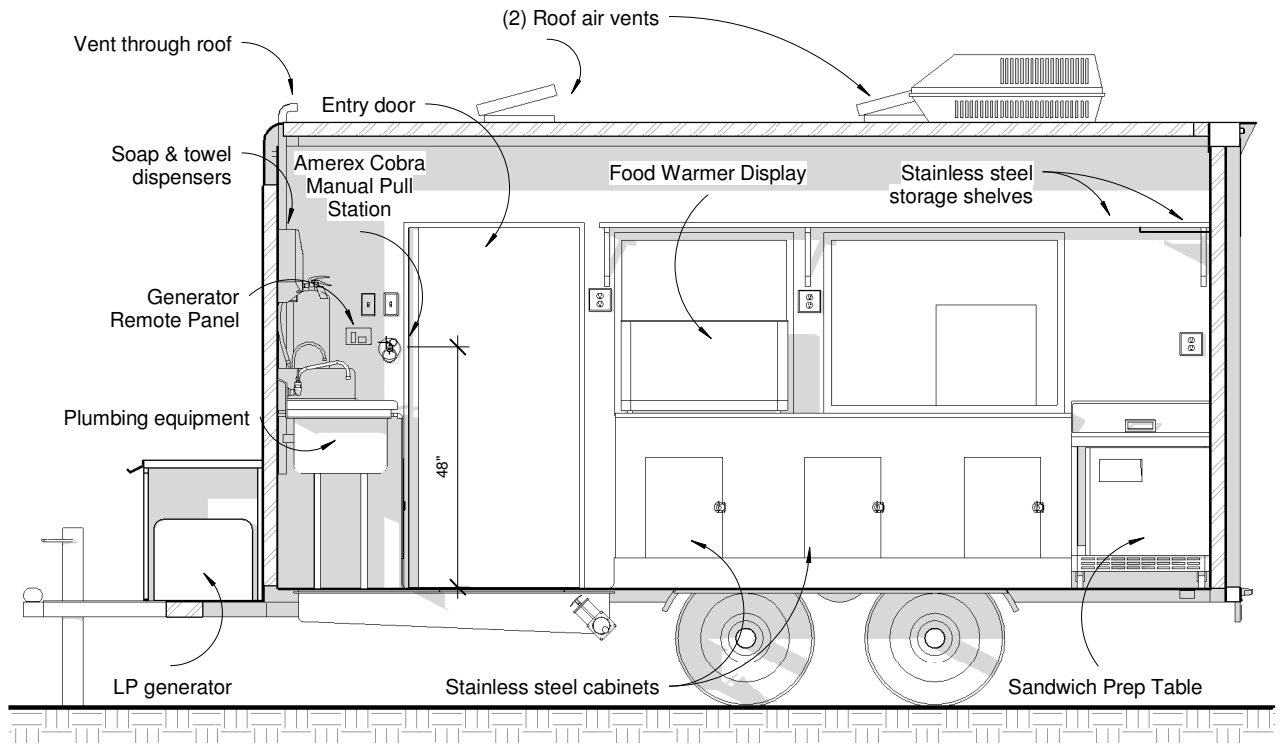
Date: 7/3/18

Revision Date:

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



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② Interior Passenger Side View
 1/2" = 1'-0"

9. Cross Section IV

Project Name: 16' Double-Axle Food Trailer for Bucket Bites LLC

Project #: Q199

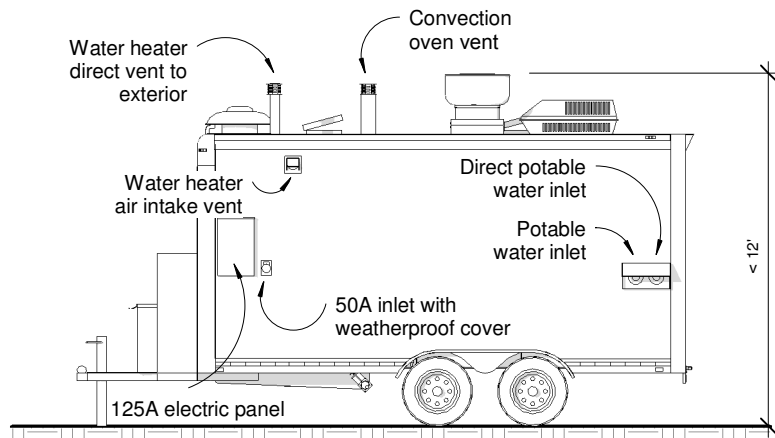
Sheet 10 of 13 | Client Signature

Date: 7/3/18 | Revision Date:

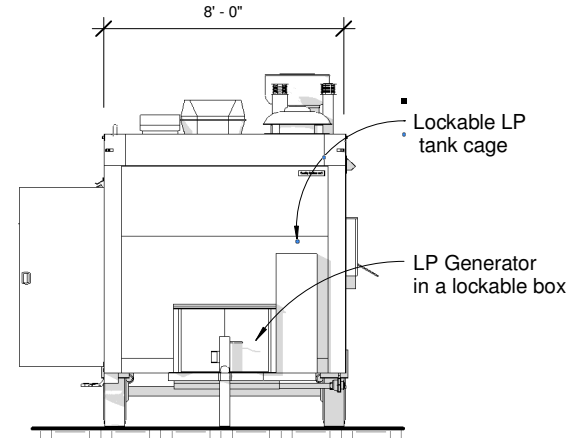
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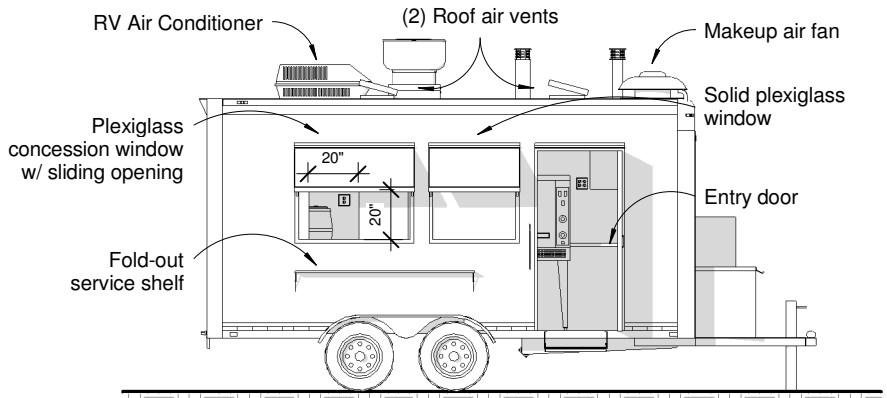
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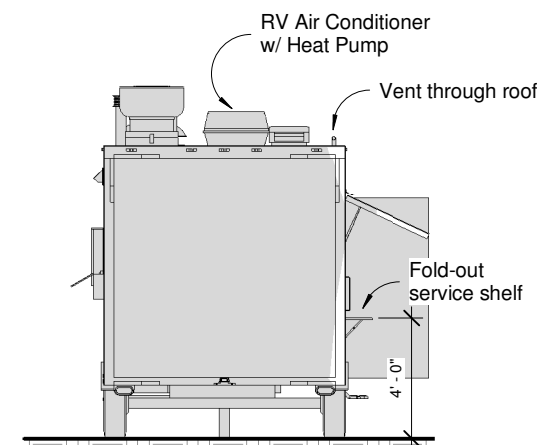
1 Exterior Driver Side View
1/4" = 1'-0"



3 Exterior Front View
1/4" = 1'-0"



2 Exterior Passenger Side View
1/4" = 1'-0"



4 Exterior Rear View
1/4" = 1'-0"

10. Elevation Views

Project Name: 16' Double-Axle Food Trailer for Bucket Bites LLC

Project #: Q199

Sheet 11 of 13 | Client Signature

Date: 7/3/18 | Revision Date:

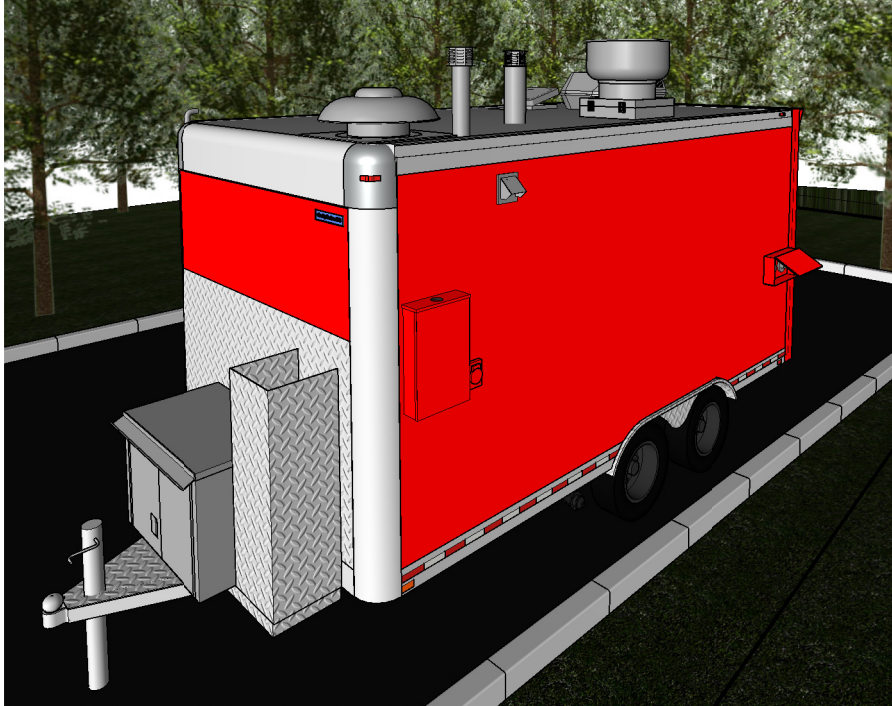
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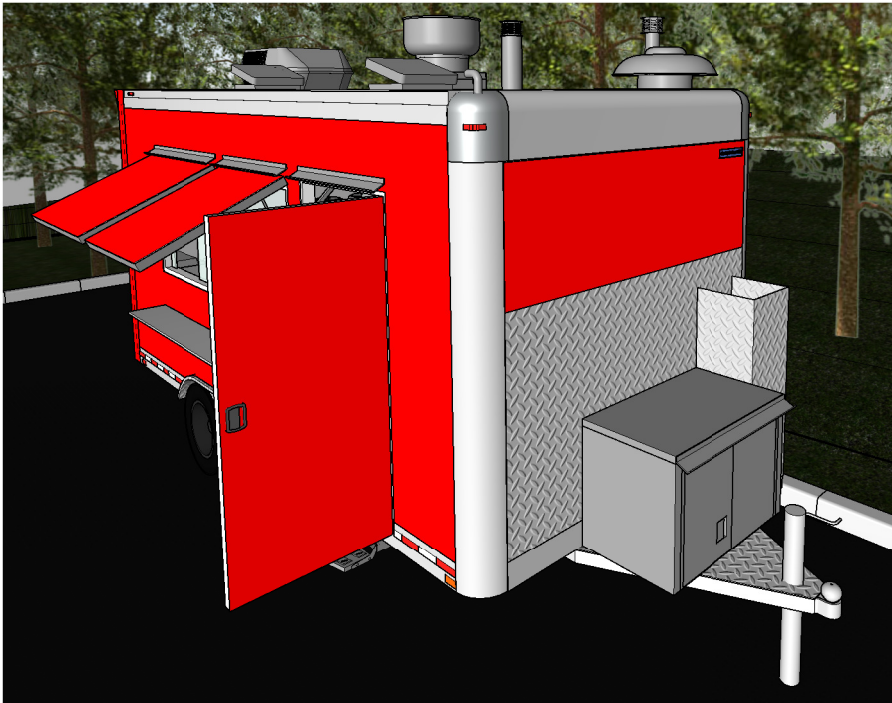
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PPG color code: **TBD**



① Front Driver Side Perspective View



② Front Passenger Side Perspective View

Note: The color displayed herein may not match the actual color of the trailer.

11. Front Perspective Views

Project Name: **16' Double-Axle Food Trailer for Bucket Bites LLC**

Project #: **Q199**

Sheet 12 of 13 | Client Signature

Date: 7/3/18 | Revision Date:

Scale:



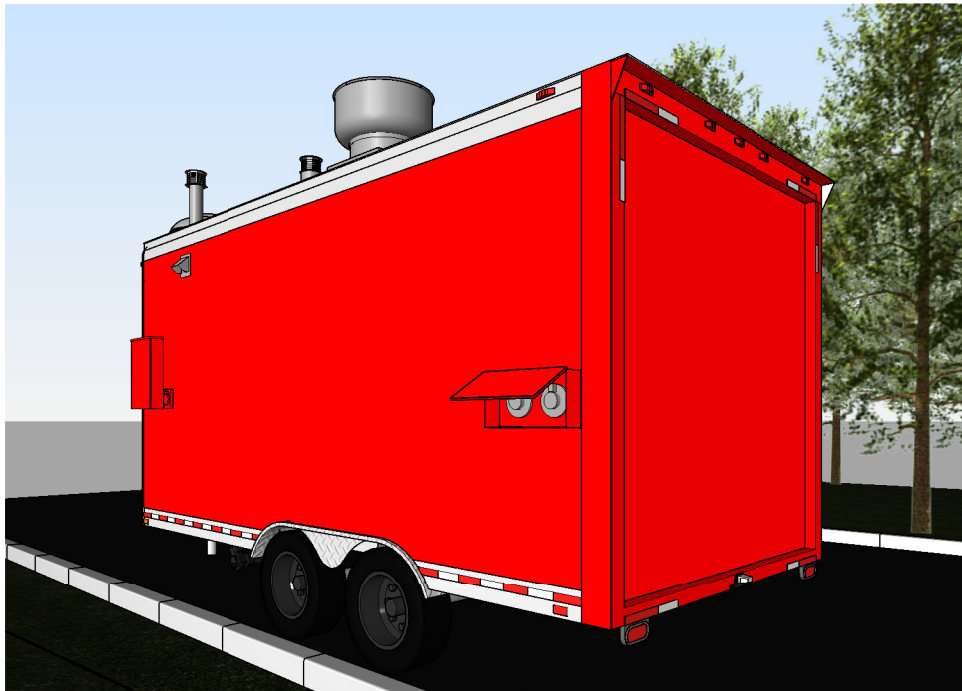
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PPG color code: TBD



① Rear Passenger Side Perspective View



② Rear Driver Side Perspective View

Note: The color displayed herein may not match the actual color of the trailer.

12. Rear Perspective Views

Project Name: 16' Double-Axle Food Trailer for Bucket Bites LLC

Project #: Q199

Sheet 13 of 13 | Client Signature

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