





# CONTRA COSTA

## CONSERVATION & DEVELOPMENT

### Planning Application Summary

**County File Number: CDLP24-02027**

**File Date: 1/10/2025**

**Applicant:**

Mario Tenorio  
2324 Roberto St.  
Napa, CA 94558

generalcontractor764@yahoo.com  
(415) 504-4059

**Property Owner:**

Rajbir Sarkaira  
3615 Gateway Road  
Bethel Island, CA 94511

gateway3615@att.net  
(925) 766-5784

**Project Description:**

Request for approval of a Land Use Permit application to add a commercial kitchen within the existing Gateway Market building to establish a take-out food business. Pursuant to Chapter 88-16 - TAKE-OUT FOOD ESTABLISHMENTS of the County code, take-out food establishments must obtain a Land Use Permit from the County Planning Department.

**Project Location: (Address: 3615 GATEWAY RD, BETHEL ISLAND, CA 94511), (APN: 029050064)**

**Additional APNs:**

**General Plan Designation(s):** CO

**Zoning District(s):** R-B, T-1, -FH, -CE

**Flood Hazard Areas:** AE

**AP Fault Zone:** No

**60-dBA Noise Control:** NO

**MAC/TAC:** Bethel Island

**Sphere of Influence:** NO

**Fire District:** CONSOLIDATED FIRE Former ECC

**Sanitary District:** IRONHOUSE SANITARY

**Housing Inventory Site:** NO

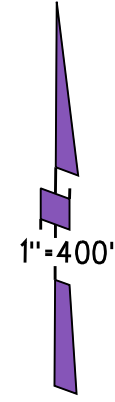
**Specific Plan:** NO

**Fees:**

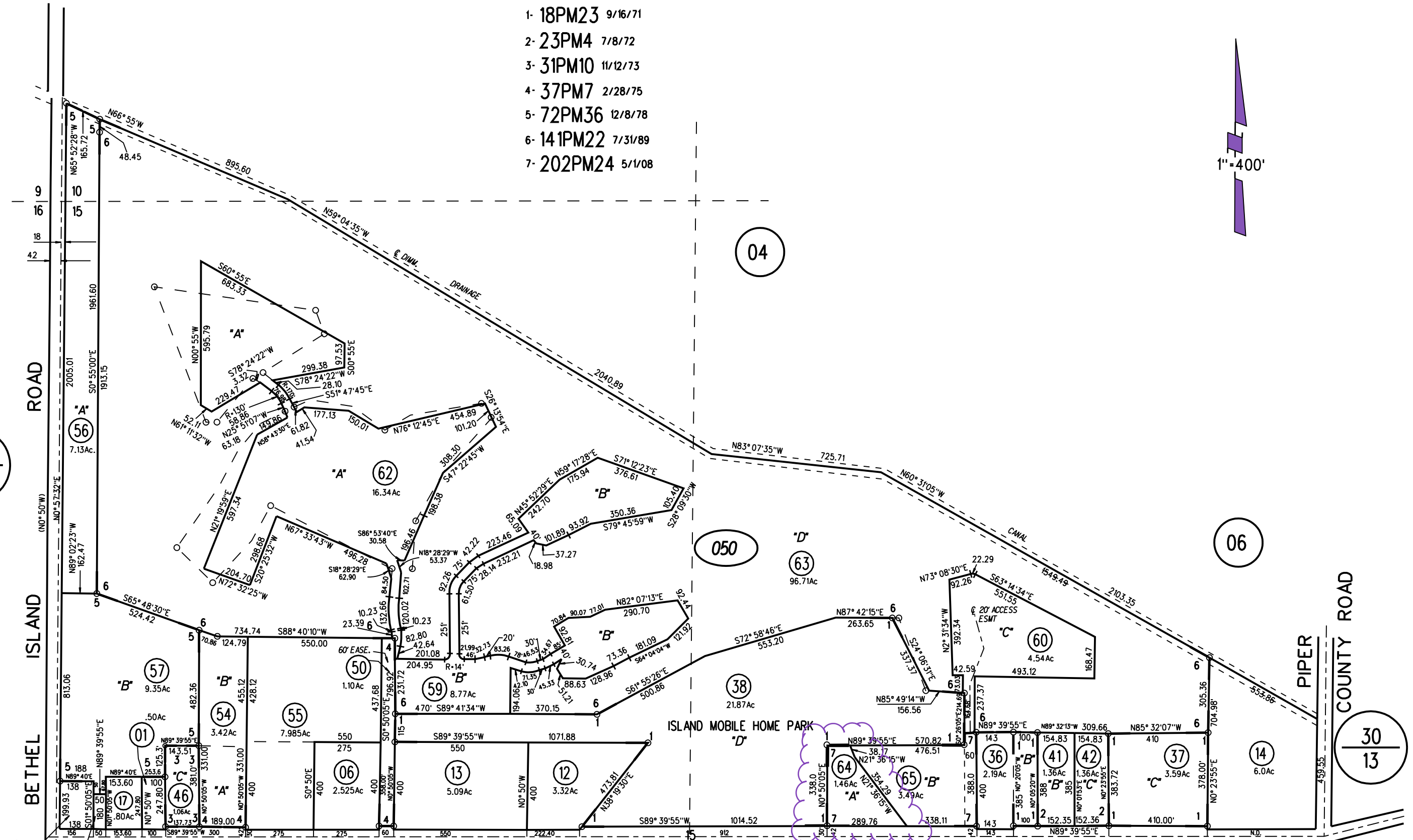
Fee Item	Description	Account Code	Total Fee	Paid
048F	Fish & Wildlife Fee (\$75)	002606-9660-REV-000-5B048F	75.00	75.00
052B	Notification Fee (\$30)	002606-9660-REV-000-5B052B	30.00	30.00
HSDR	Environmental Health Fee (\$57)	002606-9660-REV-000-5BHSDR  \$5.00	57.00	57.00
LPS0027	Land Use Permit - Other	002606-9660-REV-000-5B0027	5500.00	5500.00
<b>Total:</b>			<b>5662.00</b>	<b>5662.00</b>

POR SW 1/4 SEC 10 & POR N 1/2 SEC 15 T2N R3E MDB&M

- 1- 18PM23 9/16/71
- 2- 23PM4 7/8/72
- 3- 31PM10 11/12/73
- 4- 37PM7 2/28/75
- 5- 72PM36 12/8/78
- 6- 141PM22 7/31/89
- 7- 202PM24 5/1/08



28  
31



3820  
Fm. SW Corn.  
NW 1/4 Sec. 15

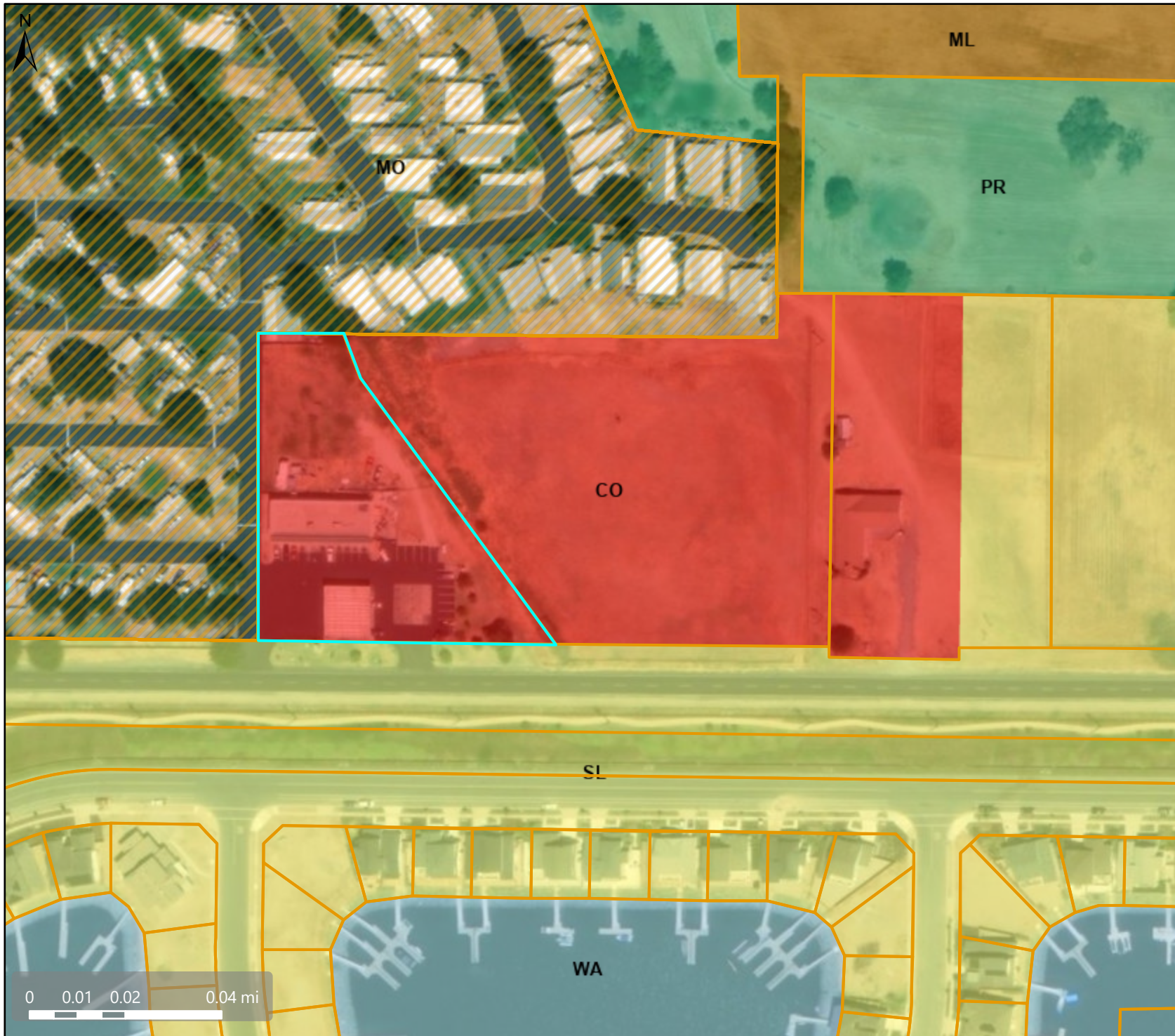
31  
02

31  
01





# General Plan: Commercial



## Map Legend

- Assessment Parcels
- Planning Layers (DCD)**
- General Plan**
- SL (Single Family Residential - Low) 1.0 - 2.9 Units per Net Acre
- ML (Multiple Family Residential - Low) 7.3 - 11.9 Units per Net Acre
- PR (Parks and Recreation)
- CO (Commercial)
- WA (Water)
- MO (Mobile Home) 1.0 - 12.0 Units per Net Acre



This map is a user generated, static output from an internet mapping application and is intended for reference use only. Data layers that appear on this map may or may not be accurate, current, or otherwise reliable.

**THIS MAP IS NOT TO BE USED FOR NAVIGATION.**

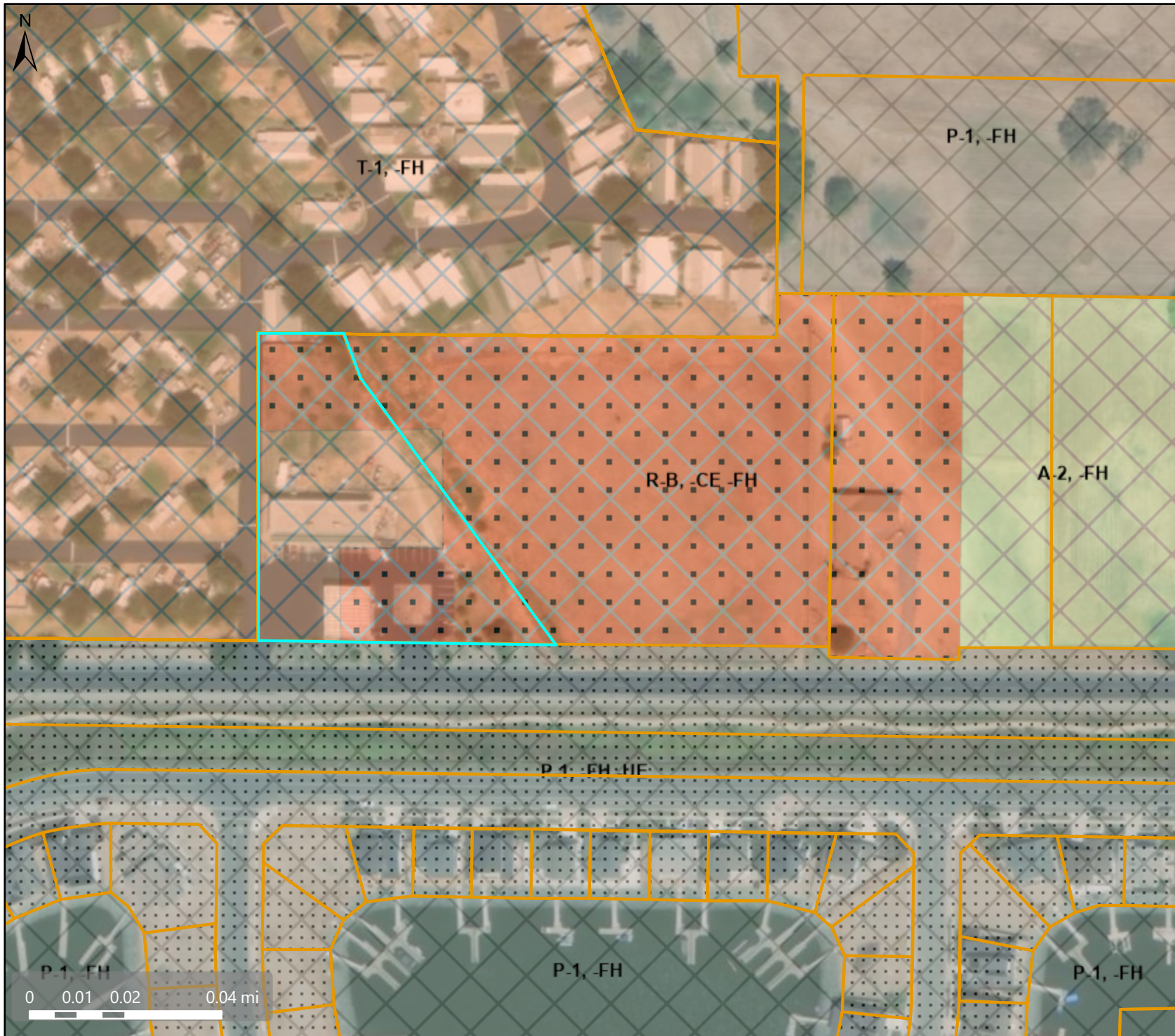
CCMap is maintained by Contra Costa County Department of Information Technology, County GIS. Data layers contained within the CCMap application are provided by various Contra Costa County Departments. Please direct all data inquiries to the appropriate department.

**Spatial Reference**  
 PCS: WGS 1984 Web Mercator Auxiliary Sphere  
 Datum: WGS 1984





# Zoning: Retail Business, Mobile Home, Cannabis Exclusion, Flood Hazard



## Map Legend

Assessment  
Parcels

Planning Layers  
(DCD)

Zoning

ZONE\_OVER

A-2 -FH (Flood  
Hazard

Combining  
District)

R-B -CE -FH  
(Cannabis  
Exclusion and  
Flood Hazard)

P-1 -FH (Flood  
Hazard  
Combining  
District)

P-1 -FH -UE  
(Flood Hazard  
and Animal  
Exclusion)

T-1 -FH (Flood  
Hazard  
Combining  
District)

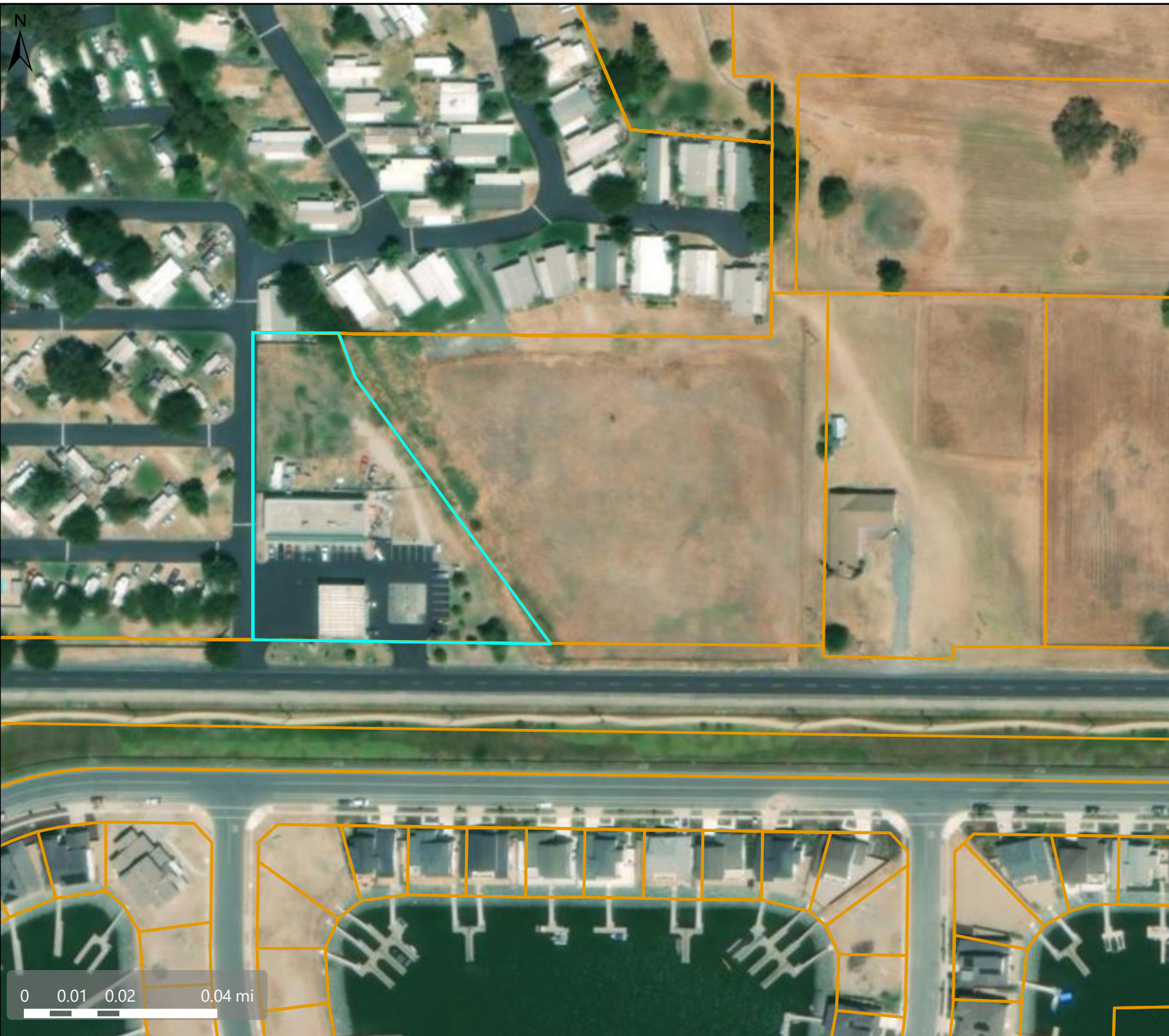


This map is a user generated, static output from an internet mapping application and is intended for reference use only. Data layers that appear on this map may or may not be accurate, current, or otherwise reliable.

THIS MAP IS NOT TO BE USED FOR NAVIGATION. CCMMap is maintained by Contra Costa County Department of Information Technology, County GIS. Data layers contained within the CCMMap application are provided by various Contra Costa County Departments. Please direct all data inquiries to the appropriate department.

Spatial Reference  
PCS: WGS 1984 Web Mercator Auxiliary Sphere  
Datum: WGS 1984





### Map Legend

- Assessment Parcels

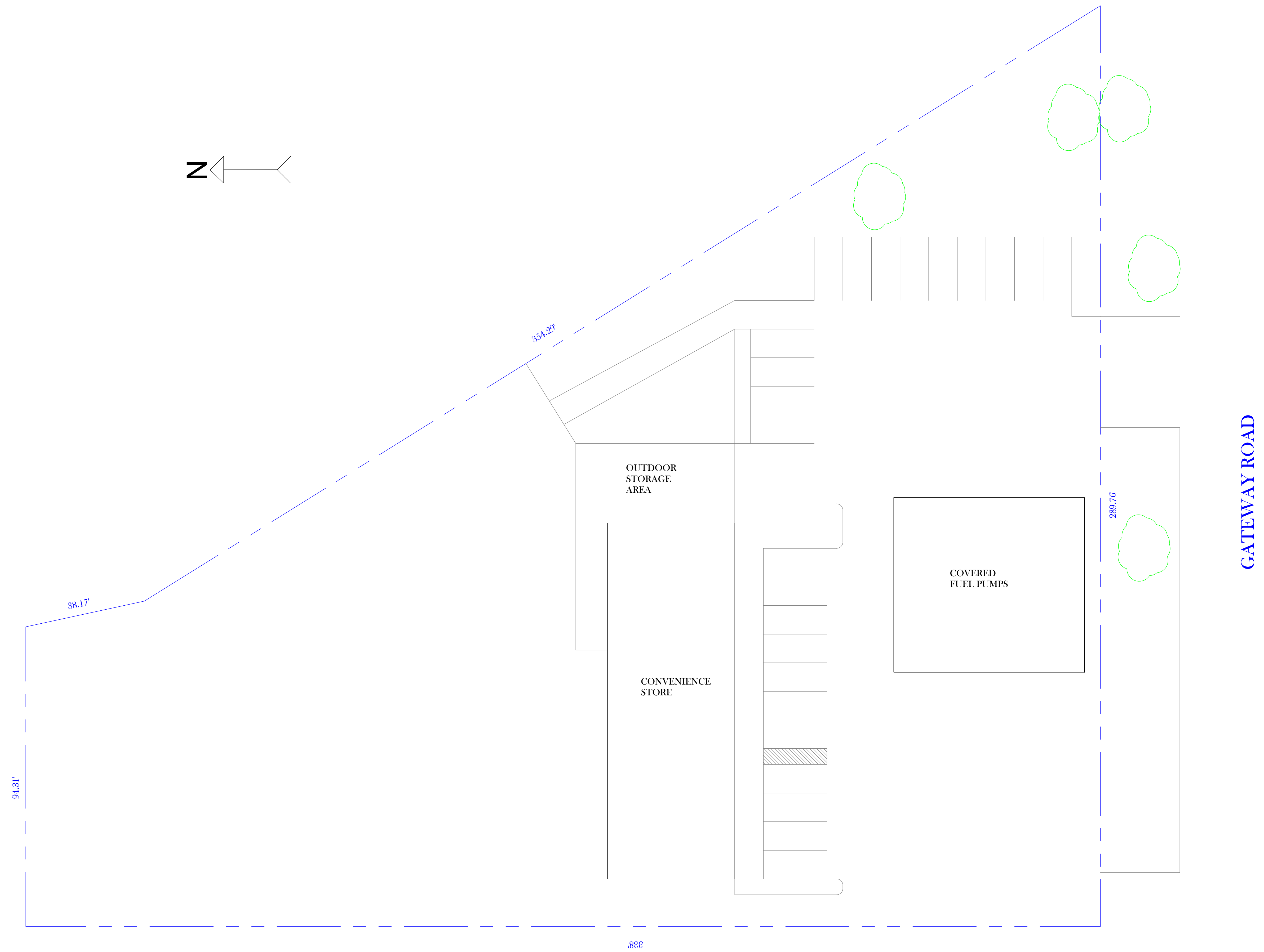
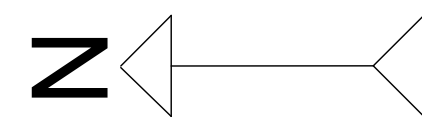


This map is a user generated, static output from an internet mapping application and is intended for reference use only. Data layers that appear on this map may or may not be accurate, current, or otherwise reliable.

**THIS MAP IS NOT TO BE USED FOR NAVIGATION.**

CCMap is maintained by Contra Costa County Department of Information Technology, County GIS. Data layers contained within the CCMap application are provided by various Contra Costa County Departments. Please direct all data inquiries to the appropriate department.

Spatial Reference  
 PCS: WGS 1984 Web Mercator Auxiliary Sphere  
 Datum: WGS 1984



.888

1  
 - EXISTING SITE PLAN

**Project:**  
 New Portable  
 Office Trailer

**Project Address:**  
 3615 Gateway  
 Road, Bethel  
 Island

**Sheet Title:**  
 Existing Site  
 Plan

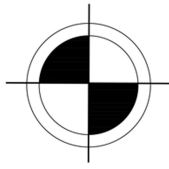
Revisions		
No.	Descrptn	Date

**Date:**  
 12Apr24

**Scale:**  
 1/16" = 1' 0"

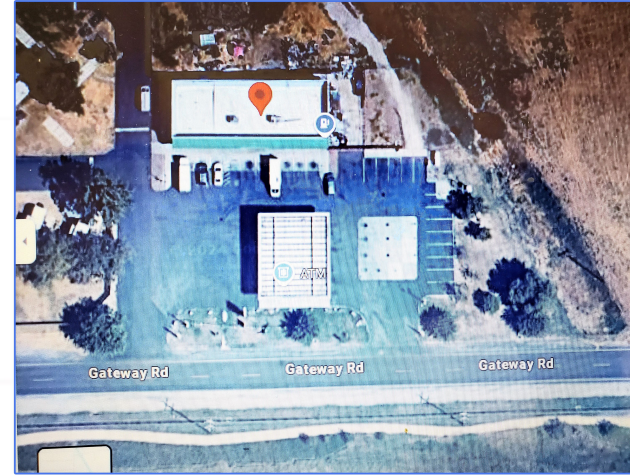
**Page**  
**A1**





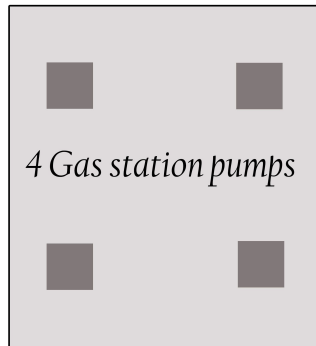
Existing store and proposed kitchen area plot plan

1,071.88 Feet long



400' Feet wide

474' Feet wide



222.40' Feet long

IPN: 029-050-064  
4,000' Square feet  
(Including store)  
To install a hood 6' feet  
commercial kitchen.

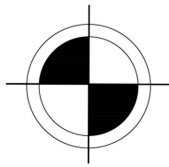
OWNER:  
Rajbir Sarkaira

LOCATION:  
3615 Gateway Road, Bethel Island, CA 94511

DATE:  
09/09/2024

01

ESC: 1" inches = 10' feet



# Commercial Kitchen and Hood Plan Details

75 gallon water heater 76,000 BTU

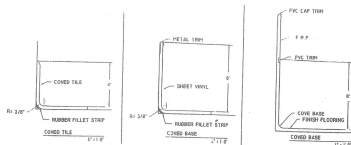


### NOTES:

EXHAUST HOOD MAKE UP AIR SOURCE W/IN 10' OF EXHAUST HOOD TO BE PERFORATED TYPE (SEE CAPTIVE AIR PLANS)

ALL KITCHEN HAND WASH SINKS TO HAVE 6" SPLASH GUARDS ON 3 SIDES.

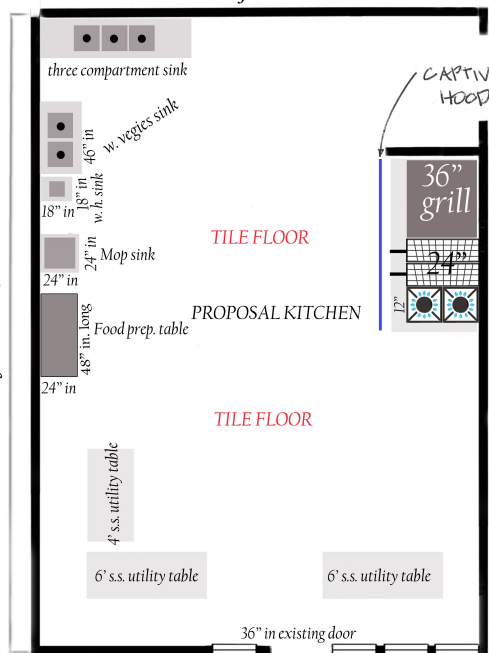
FOOD PREP SINK TO BE 18" x 18" x 12" DEEP W/ INTEGRAL DRAIN BOARD.



FLOOR/WALL JUNCTURES & FLOOR/COUNTER TOE-KICK  
JUNCTURES CROSS-SECTIONS  
KITCHEN

25' feet long

14'6" feet wide



FRP TO B' AFF ALL KITCHEN WALLS

### LIGHTING NOTES:

LIGHT OF AT LEAST 50 FC CANDLE (FC) INTENSITY MUST BE PROVIDED DURING HOURS OF OPERATION IN THE KITCHEN & OTHER FOOD HANDLING AREAS. OTHER AREAS MAY OPERATE W/A LIGHT INTENSITY OF AT LEAST 20 FC.

REFRIGINATION UNITS (INCLUDING WALK IN REFRIGERATOR & FREEZER UNITS.) MAY OPERATE W/A LIGHT INTENSITY OF AT LEAST 10 FC.

LIGHTING IN FOOD PREP AREAS TO HAVE SHATTERPROOF CONTAINMENT WHEN LOCATED ABOVE FOOD PREP, BEVERAGE, UTENSIL WASHING, OPEN FOOD STORAGE, & WHEREVER LIGHT FIXTURES ARE EXPOSED TO EMPLOYEE CONTACT (eg, INSIDE REFRIGERATION UNITS)

### Important Food Safety Issues

Refrigerators containing potentially hazardous food (PHF) must have readily visible thermometers placed in the warmest part of the unit. These foods include meats, dairy products, eggs, cooked vegetables, cooked grains, etc.

While not required to be shown on the plans, suitable temperature measuring devices must be provided for checking the delivery temperature of PHF, cooking temperatures, holding temperatures, and cooling temperatures.

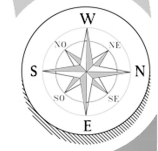
While not required to be shown on the plans, a suitable means must be provided for measuring sanitizer levels used for utensil washing, wiping rag solutions, etc.

Entryways and harborage for rodents and insects must be eliminated throughout the building and exterior premises. You may wish to contact a licensed pest control company, or for free information you may call the Contra Costa Mosquito and Vector Control District at (925) 685-9301.

If the facility is intending to cool large quantities of PHF, it is critical that this process be completed as quickly as possible (recommended 6 hours, or faster to get from 135 °F down to 41 °F or colder). This may include sufficient food preparation sinks for ice baths, cooling refrigeration units, chill sticks (and sufficient freezer capacity), etc.

### Notes of the commercial kitchen and hood details

- 1.- All items are a proposal for being set up for a kitchen commercial hood behind the grocery store as food to go (Mexican and American food) They will be connected for a 4' feet opening.
- 2.- The hood will be type II.
- 3.- The waterheater 50 gallons as minimum for kitchen
- 4.- The homeowner will follow all the rules and regulations about construction from Contra Costa County and local codes.
- 5.- The elevation from the floor to ceiling is 9' feet of high.
- 6.- All kitchen equipment must have the NFS certification insignia.



IPN: 029-050-064  
4,000' Square feet  
(Including store)  
To install a hood 6' feet commercial kitchen.

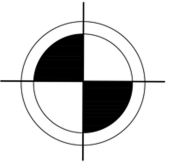
OWNER: Rajbir Sarkaitra

LOCATION: 3615 Gateway Road, Bethel Island, CA 94511

DATE: 09/09/2024



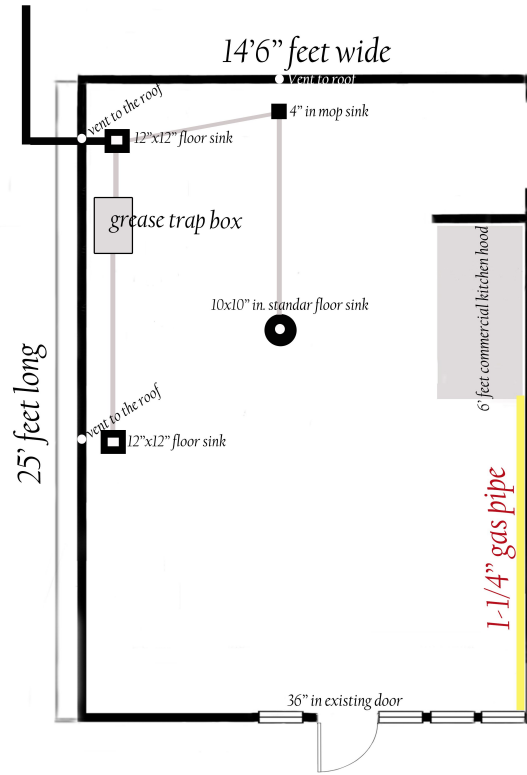
ESC: 1" = 1/4 inch



Kitchen plumbing plan details

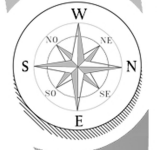
General plumbing notes:

- 1.- All plumbing pipes must comply with the rules and regulations of Contra Costa County and local codes.
- 2.- Size of pipes are 4" inches in diameter unless it require less for underground plumbing.
- 3.- Vent pipe must be at least 1.1/2" inches in diameter as minimum req. Waterheater must have 50 gallons as minimum of capacity.



Note of the gas pipe:

The gas pipe can come from outside inder the ground or above ceiling with all construction codes and regulations of Contra Costa County.



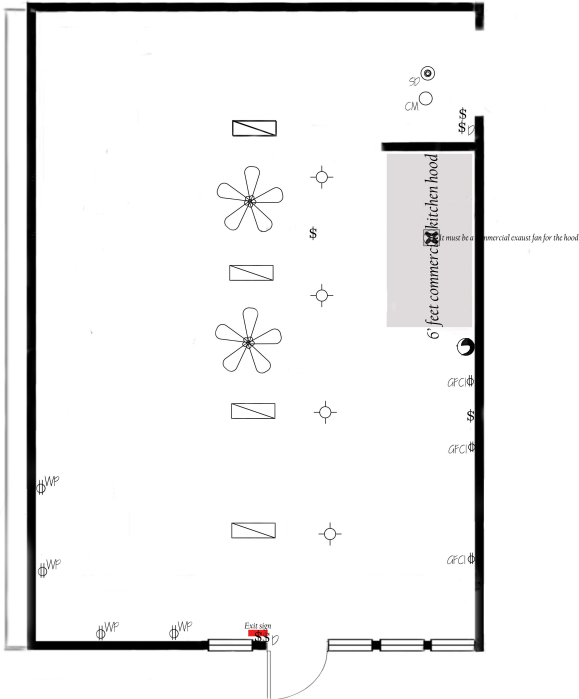
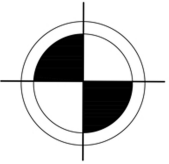
IPN: 029-050-064  
4,000' Square feet  
(Including store)  
To install a hood 6' feet  
commercial kitchen.

OWNER:  
Rajbir Sarkaira

LOCATION :  
3615 Gateway Road, Bethel Island, CA 94511

DATE: 09/09/2024





**SMOKE DETECTOR NOTES:**

- (1) Smoke alarms and smoke detectors shall not be located where ambient conditions, including humidity and temperature, are outside the limits specified by the manufacturer's published instructions.
- (2) Smoke alarms and smoke detectors shall not be located within unfinished attics or garages or in other spaces where temperatures can fall below 40°F (4°C) or exceed 100°F (38°C).
- (3) Where the mounting surface could become considerably warmer or cooler than the room, such as a poorly insulated ceiling below an unfinished attic or an exterior wall, smoke alarms and smoke detectors shall be mounted on an inside wall.
- (4) Smoke alarms or smoke detectors shall be installed a minimum of 20 feet horizontal distance from a permanently installed cooking appliance. Exception: Ionization smoke alarms with an alarm silencing switch or Photoelectric smoke alarms shall be permitted to be installed 1.0 feet (30 mm) or greater from a permanently installed cooking appliance. Photoelectric smoke alarms shall be permitted to be installed greater than 6 feet (1.8 m) from a permanently installed cooking appliance where the kitchen or cooking area and adjacent spaces have no clear interior partitions and the IOR distances would prohibit the placement of a smoke alarm or smoke detector required by other sections of the code. Smoke alarms listed for use in closed proximity to a permanently installed cooking appliance.
- (5) Installation near **stoves** - Smoke alarms shall be installed not less than a 3-foot (0.91 m) horizontal distance from the door or opening of stoves.

(6) Smoke alarms and smoke detectors shall not be installed within a 3G in. (31.0 mm) horizontal path from the supply registers of a forced air heating or cooling system and shall be installed outside of the direct airflow from those registers.

(7) Smoke alarms and smoke detectors shall not be installed within a 3G in. (31.0 mm) horizontal path from the blade of a ceiling suspended (paddle) fan.

(8) Where more than one smoke alarm is required to be installed within an individual dwelling or sleeping unit, the smoke alarms shall be interconnected in such a manner that the activation of one alarm will activate all of the alarms in the individual unit. The alarm shall be clearly audible in all bedrooms over background noise levels with all intervening doors closed.

**[I] ELECTRICAL KEY NOTES:**

1. Outlet boxes or outlet box systems used as the sole support for ceiling (paddle) fans shall be listed, shall be marked by their manufacturer as suitable for this purpose and shall not support ceiling (paddle) fans that weigh more than 32kg (70lb).
2. Bath fans shall be:
  - A) direct vented to the exterior with a back draft damper.
  - B) that it shall be controlled by a de-humidistat switch and,
  - C) shall be an "energy star" rated appliance

**GFCI PROTECTION NOTES:**

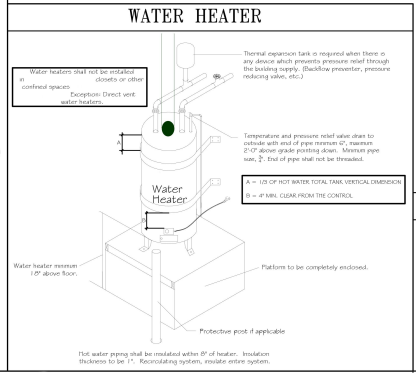
- GFCI protection is required for all 15A, or 20A, 120V receptacles installed in the following locations:
  - Sinks: GFCI protection for receptacles is required within an measurement of 6ft. of the outside edge of a sink.
  - Bath tubs or shower stalls: GFCI protection is required for receptacles located within 6ft. of the outside edge of a bathtub or shower stall.
  - Laundry areas: Receptacles installed in laundry areas of a dwelling unit shall be GFCI protected.
  - Dwelling unit dishwashers: Outlets supplying dishwashers in a dwelling unit must be GFCI protected per 2019 CEC Art. CEC210.0.

**LIGHTING REQUIREMENT:**

- Switches: All permanently installed luminaires in dwelling units shall be high efficacy and have manual On/Off controls and vacancy sensors or dimmers except for hallways 4 closets less than 70 sq. ft.
- Exhaust fans: must be switched separate from lighting or share a device where lighting can be turned OFF while the fan is running. Excludes kitchen exhaust hoods.
- Under cabinet lighting: must be switched separate from all other lighting. Permanently installed lighting in cabinets must be high efficacy.
- All luminaires required to have light sources compliance with Reference Joint Appendix JAB, except hallways and closets over 70 sq. ft. shall be controlled by Dimmers or vacancy sensors. (This applies to all G1-G1 LEDs and recessed luminaires) CREEFS 150 Cx(2).
- Bath Rooms: Lighting in bathrooms, garages, laundry rooms & utility rooms must have at least one luminaire controlled by vacancy sensors.
- Outdoor lighting: Permanently installed outdoor lighting attached to residence or other buildings must be high efficacy AND must be controlled by a manual On and Off switch or use one of these control types:
  - Photo-control and motion sensor or
  - Photo-control and automatic time switch control or
  - Astronomical time clock that automatically turns outdoor lighting off during daylight hours or
  - Energy management control system (EMCS) that provides the functionality of an astronomical time clock.

**ALL ELECTRIC NOTE**

Electricity as the sole fuel source for newly constructed buildings (not natural gas). Newly constructed residential buildings shall be all-electric with the exception of non-electric cooking appliances and fireplaces. Pre-wiring for electric cooking appliances is required.



**Arc-Fault Circuit-Interrupter Protection:**

- All 15A, or 20A, 120V branch circuits in dwelling units supplying outlets or devices in kitchens, family rooms, dining rooms, living rooms, porches, libraries, dens, bedrooms, sunrooms, recreation rooms, closets, hallways, laundry areas, or similar rooms or areas shall be arc-fault circuit-interrupter protected in accordance with CEC Art. 2010.012(A)

**FLUORBUNG NOTE:**

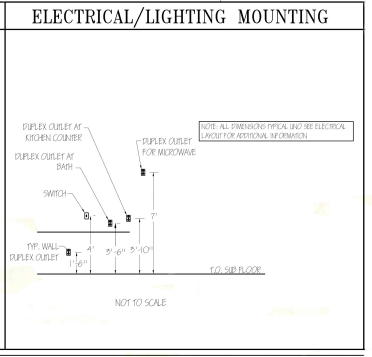
- Hot water supply piping 3/4" and greater shall be insulated per CEC Section 150.0 (2)(ii)
- All hot water supply piping from the heating source to the kitchen fixtures shall be insulated per CEC Section 150.0 (2)(iv).

**FAN NOTES:**

- Kitchen and bath fans rated 3 speeds or less are now required 1.00cfm per kitchen with intermittent operation, 50cfm per bathroom with intermittent operation & 20cfm with continuous operation. - duct sizing list per table 7.1

2024

ELECTRICAL SYMBOLS	
\$ SWITCH	CEILING FIXTURE (high efficacy)
Ⓜ DIMMER	PENDANT Drop (high efficacy)
Ⓜ DUPLEX RECEPTACLE (all indicate also 1 foot vertical GFCI)	FLUORESCENT FIXTURE W/ OR W/ LAMPS & ELECTRONIC BALLAST (high efficacy & controlled by vacancy sensor)
Ⓜ QUAD RECEPTACLE	HEAT LAMP
220 V. RECEPTACLE	SOLAR TUBE
Ⓜ SWITCHED OUTLET	SMOKE DETECTOR w/ bk
Ⓜ RECESSED FIXTURE (high efficacy) (all dims to be in dimmers suitable for web locations & Bath areas)	CARBON MONOXIDE DETECTOR
Ⓜ EXTERIOR WALL FIXTURE suitable for web locations (high efficacy photoctrl w/ motion (-to show downward & base shielded below))	EXHAUST FAN ENERGY STAR RATED (exhaust fan to be switched separately)
CEILING FAN w/ LIGHTS (high efficacy) fan & lights to be switched separately	KITCHEN HOOD (test min 100cfm)
	HE HIGH EFFICIACY
	SCORCE JP-LIGHT (high efficacy) (all sensors to be in dimmers)



Note of the waterheater:  
 The waterheater can be electrical or gas (Wichever applies)  
 The ceiling lighting can be switched from flourecent lighting to recessed lighting or can install just the flourecent lighting plus ceiling fan lighting (wichever applies. see comments)

OWNER:  
**Rajbir Sarkaria**

LOCATION :  
**3615 Gateway Road, Bethel Island, CA 94511**

DATE: 09/09/2024

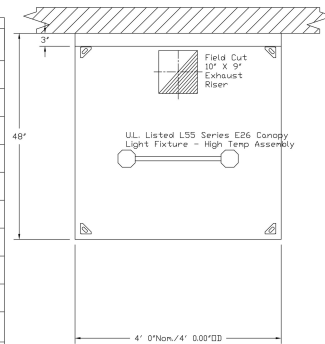
IPN: 029-050-064  
 4,000' Square feet  
 (Including store)  
 To install a hood 6' feet commercial kitchen.



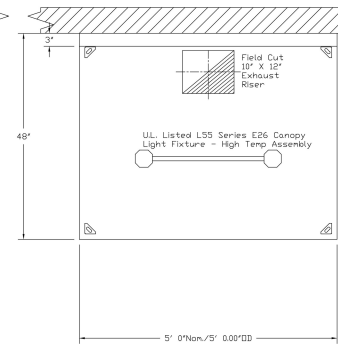
ESC: 1" = 1/4 inch

**HOOD INFORMATION - Job#**

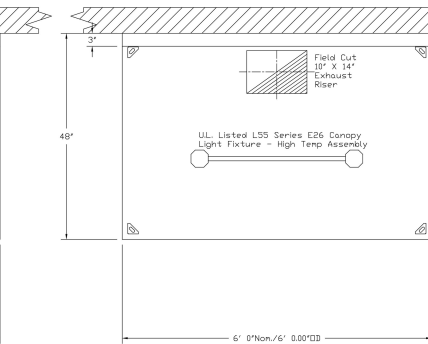
HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	APPLIANCE DUTY	DESIGN CFM/Ft	TOTAL EXH. CFM	EXHAUST PLENUM RISER(S)					HOOD CONSTRUCTION	HOOD CONFIG.		
								WIDTH	LENG.	HEIGHT	DIA.	CFM		VEL.	S.P.	END TO END
1		4824 EX-1	4' 0"	600 Deg.	Heavy	250	1000	10"	9"	4"	1000	1600	-0.413"	430 SS Where Exposed	ALONE	ALONE
2		4824 EX-1	5' 0"	600 Deg.	Heavy	250	1250	10"	12"	4"	1250	1500	-0.399"	430 SS Where Exposed	ALONE	ALONE
3		4824 EX-1	6' 0"	600 Deg.	Heavy	250	1500	10"	14"	4"	1500	1543	-0.424"	430 SS Where Exposed	ALONE	ALONE
4		4824 EX-1	7' 0"	600 Deg.	Heavy	250	1750	10"	16"	4"	1750	1575	-0.454"	430 SS Where Exposed	ALONE	ALONE
5		4824 EX-1	8' 0"	600 Deg.	Heavy	250	2000	10"	19"	4"	2000	1516	-0.450"	430 SS Where Exposed	ALONE	ALONE
6		4824 EX-1	9' 0"	600 Deg.	Heavy	250	2250	10"	21"	4"	2250	1543	-0.489"	430 SS Where Exposed	ALONE	ALONE
7		4824 EX-1	10' 0"	600 Deg.	Heavy	250	2500	10"	24"	4"	2500	1500	-0.487"	430 SS Where Exposed	ALONE	ALONE
8		4824 EX-1	11' 0"	600 Deg.	Heavy	250	2750	10"	26"	4"	2750	1523	-0.522"	430 SS Where Exposed	ALONE	ALONE
9		4824 EX-1	12' 0"	600 Deg.	Heavy	250	3000	10"	28"	4"	3000	1543	-0.561"	430 SS Where Exposed	ALONE	ALONE
10		4824 EX-1	13' 0"	600 Deg.	Heavy	250	3250	10"	15"	4"	1625	1560	-0.440"	430 SS Where Exposed	ALONE	ALONE
								10"	15"	4"	1625	1560	-0.440"	430 SS Where Exposed	ALONE	ALONE
11		4824 EX-1	14' 0"	600 Deg.	Heavy	250	3500	10"	16"	4"	1750	1575	-0.454"	430 SS Where Exposed	ALONE	ALONE
								10"	16"	4"	1750	1575	-0.454"	430 SS Where Exposed	ALONE	ALONE
12		4824 EX-1	15' 0"	600 Deg.	Heavy	250	3750	10"	18"	4"	1875	1500	-0.425"	430 SS Where Exposed	ALONE	ALONE
								10"	18"	4"	1875	1500	-0.425"	430 SS Where Exposed	ALONE	ALONE
13		4824 EX-1	16' 0"	600 Deg.	Heavy	250	4000	10"	19"	4"	2000	1516	-0.450"	430 SS Where Exposed	ALONE	ALONE
								10"	19"	4"	2000	1516	-0.450"	430 SS Where Exposed	ALONE	ALONE



PLAN VIEW - Hood #1  
4' 0.00" LONG 4824EX-1



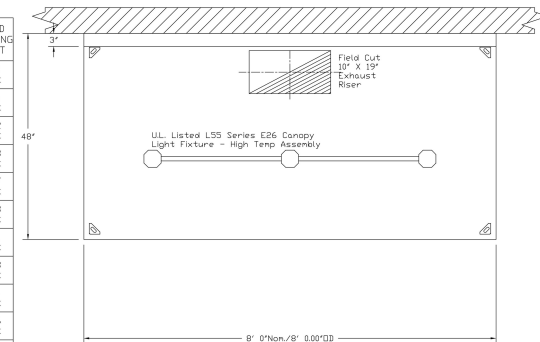
PLAN VIEW - Hood #2  
5' 0.00" LONG 4824EX-1



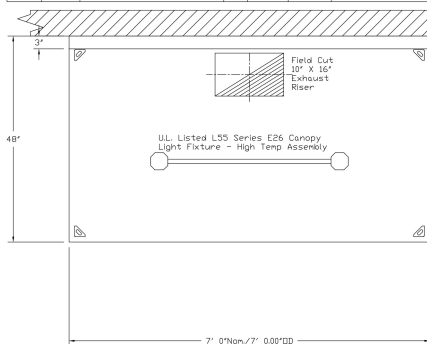
PLAN VIEW - Hood #3  
6' 0.00" LONG 4824EX-1

**HOOD INFORMATION**

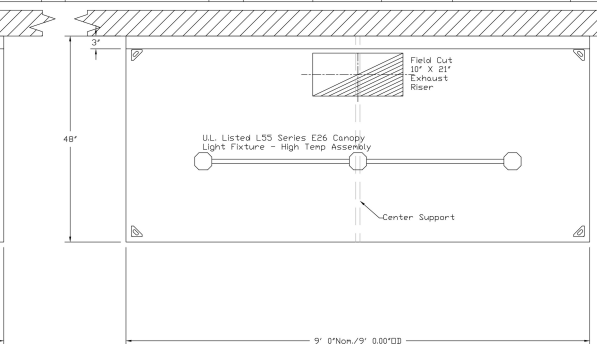
HOOD NO.	TAG	TYPE	FILTER(S)			EFFICIENCY MICRONS	LIGHT(S)			UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WGT
			QTY	HEIGHT	LENGTH		QTY	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM	ELECTRICAL		
1		SS Baffle with Handles	2	16"	20"	30%	2	L55 Series E26	ND					NO	190 LBS
2		SS Baffle with Handles	3	16"	16"	30%	2	L55 Series E26	ND					NO	216 LBS
3		SS Baffle with Handles	4	16"	16"	30%	2	L55 Series E26	ND					NO	242 LBS
4		SS Baffle with Handles	5	16"	16"	30%	2	L55 Series E26	ND					NO	268 LBS
5		SS Baffle with Handles	5	16"	16"	30%	3	L55 Series E26	ND					NO	297 LBS
6		SS Baffle with Handles	6	16"	16"	30%	3	L55 Series E26	ND					NO	323 LBS
7		SS Baffle with Handles	7	16"	16"	30%	3	L55 Series E26	ND					NO	351 LBS
8		SS Baffle with Handles	8	16"	16"	30%	4	L55 Series E26	ND					NO	388 LBS
9		SS Baffle with Handles	9	16"	16"	30%	4	L55 Series E26	ND					NO	414 LBS
10		SS Baffle with Handles	9	16"	16"	30%	4	L55 Series E26	ND					NO	436 LBS
11		SS Baffle with Handles	10	16"	16"	30%	4	L55 Series E26	ND					NO	462 LBS
12		SS Baffle with Handles	11	16"	16"	30%	5	L55 Series E26	ND					NO	499 LBS
13		SS Baffle with Handles	12	16"	16"	30%	5	L55 Series E26	ND					NO	525 LBS



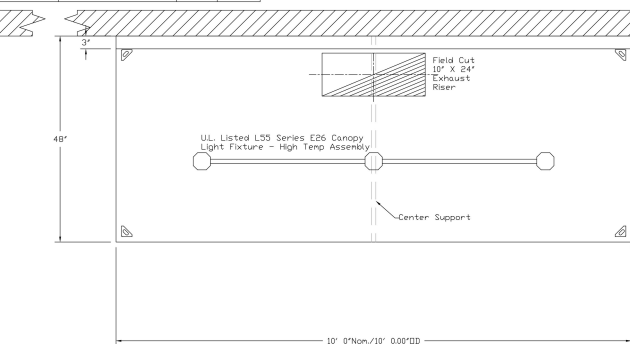
PLAN VIEW - Hood #5  
8' 0.00" LONG 4824EX-1



PLAN VIEW - Hood #4  
7' 0.00" LONG 4824EX-1



PLAN VIEW - Hood #6  
9' 0.00" LONG 4824EX-1



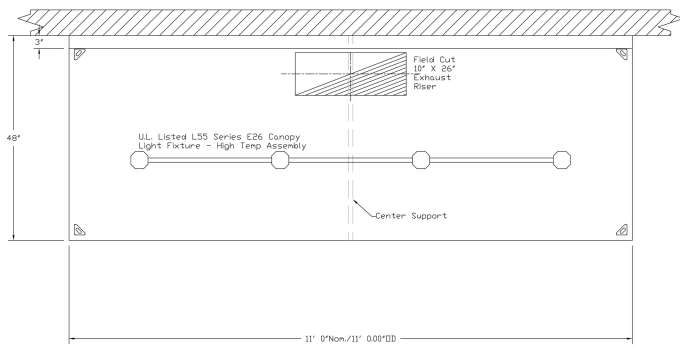
PLAN VIEW - Hood #7  
10' 0.00" LONG 4824EX-1

REVISIONS	
DESCRIPTION	DATE

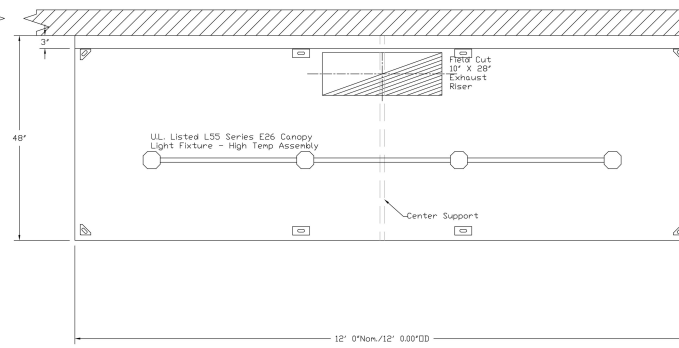


DATE: 09/09/2024  
 DWG.#:  
 DRAWN BY: M. T.  
 SCALE: 3/4" = 1'-0"  
 MASTER DRAWING

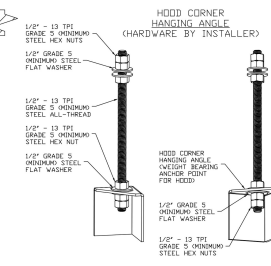
SHEET NO. 05



PLAN VIEW - Hood #8  
11' 0.00" LONG 4824EX-1

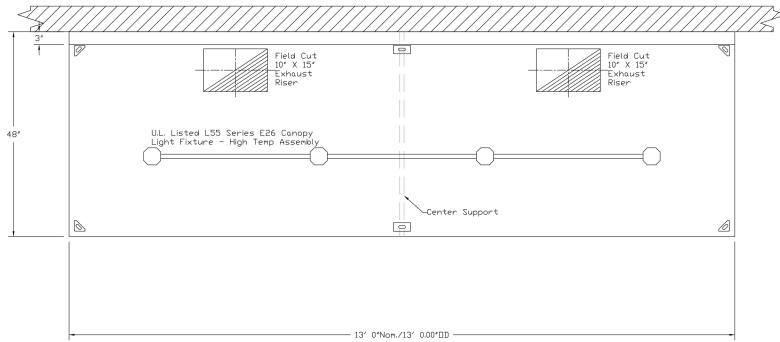


PLAN VIEW - Hood #9  
12' 0.00" LONG 4824EX-1

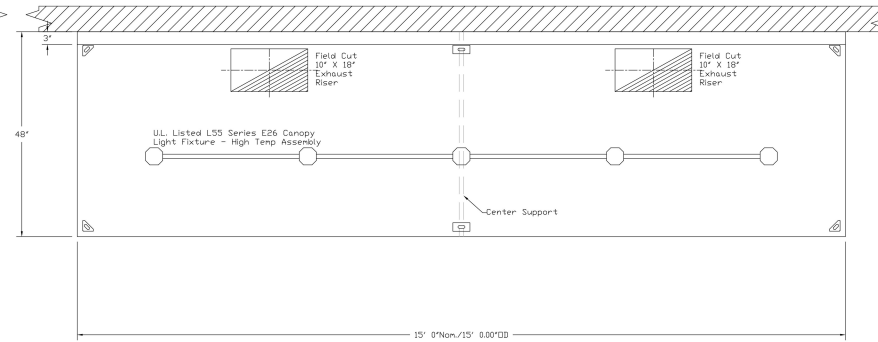


ASSEMBLY INSTRUCTIONS

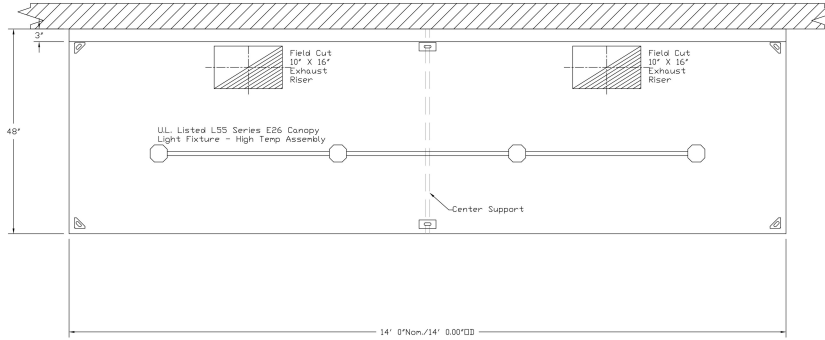
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND ABOVE CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.



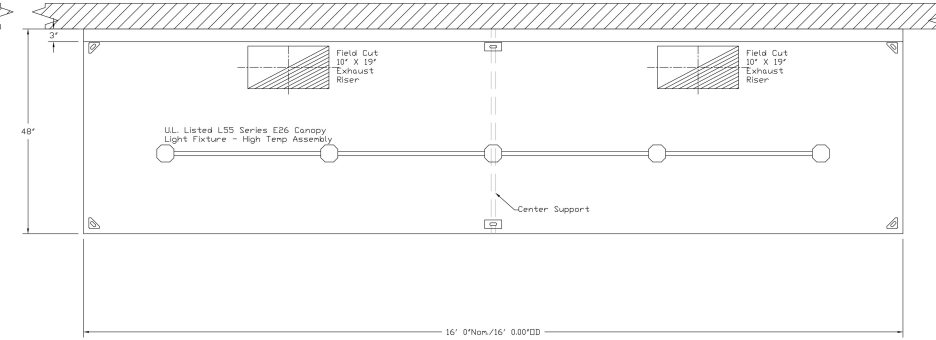
PLAN VIEW - Hood #10  
13' 0.00" LONG 4824EX-1  
NOTE: Additional hanging angles provided for hoods 12' and longer.



PLAN VIEW - Hood #12  
15' 0.00" LONG 4824EX-1  
NOTE: Additional hanging angles provided for hoods 12' and longer.



PLAN VIEW - Hood #11  
14' 0.00" LONG 4824EX-1  
NOTE: Additional hanging angles provided for hoods 12' and longer.



PLAN VIEW - Hood #13  
16' 0.00" LONG 4824EX-1  
NOTE: Additional hanging angles provided for hoods 12' and longer.

REVISIONS	
DESCRIPTION	DATE



DATE: 9/09/2024

DWG.#:

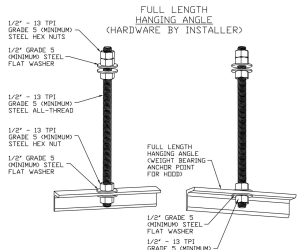
DRAWN BY: M. T.

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

MASTER DRAWING

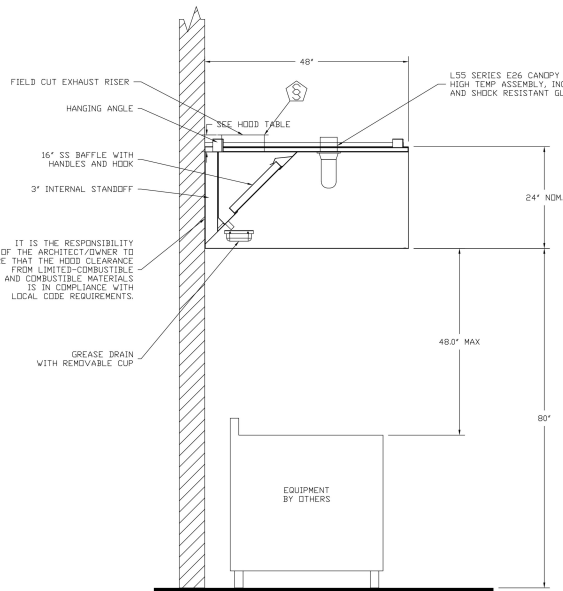
SHEET NO. 06



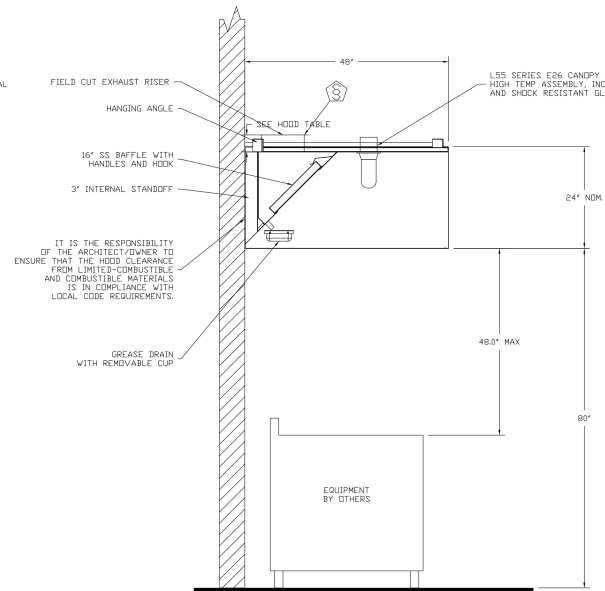


**ASSEMBLY INSTRUCTIONS**

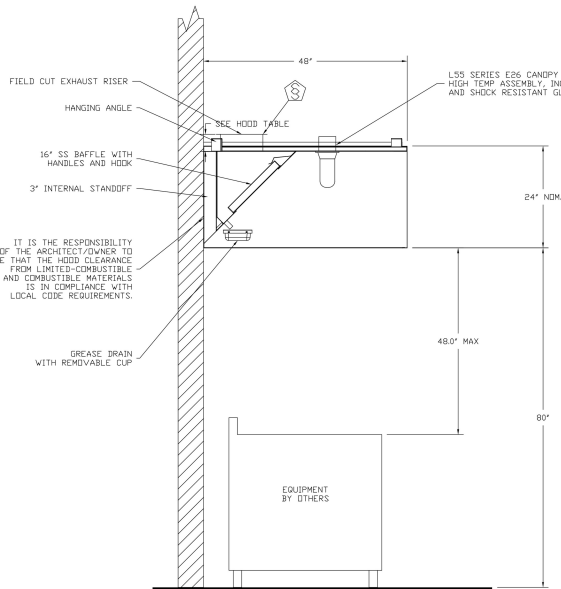
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION ABOVE CEILING ANCHORS. SINGLE HEX NUT BENEATH HANGING ANGLE IS ACCEPTABLE FOR FULL LENGTH HANGING ANGLES. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.



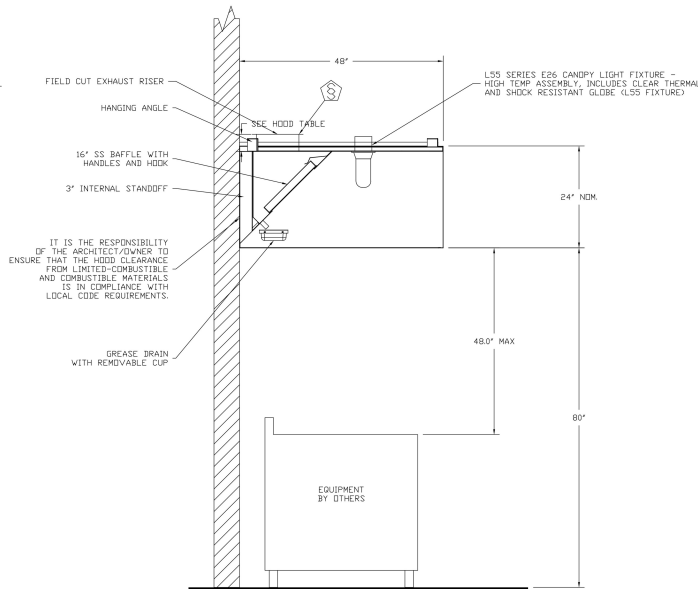
**SECTION VIEW - MODEL 4824EX-1  
HOOD - #1**



**SECTION VIEW - MODEL 4824EX-1  
HOOD - #2**



**SECTION VIEW - MODEL 4824EX-1  
HOOD - #3**



**SECTION VIEW - MODEL 4824EX-1  
HOOD - #4**

REVISIONS	
NO.	DESCRIPTION



DATE: 09/09/2024

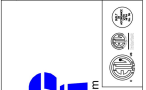
DWG.#:

DRAWN BY: M. T.

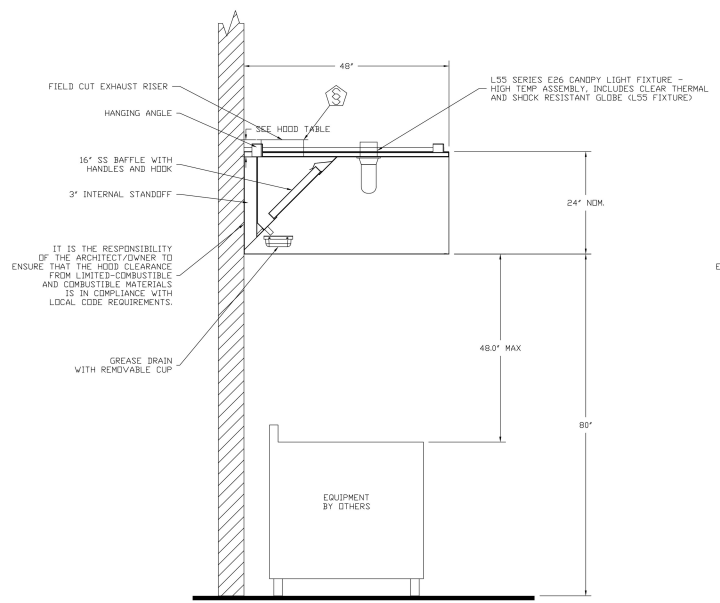
SCALE: 3/4" = 1'-0"

MASTER DRAWING

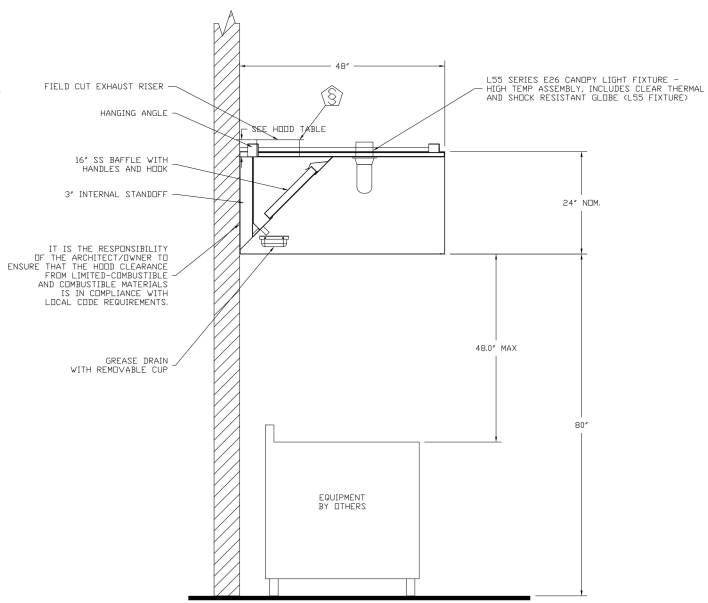
REVISIONS	
DESCRIPTION	DATE



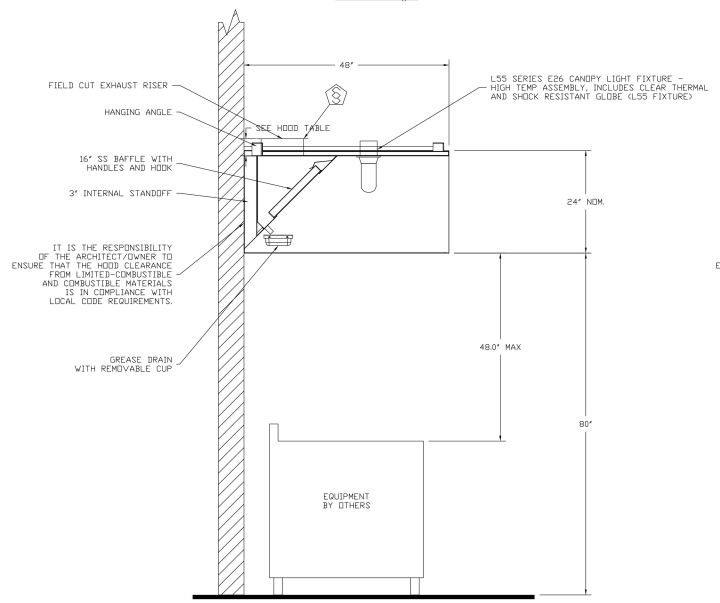
**ECON-AIR**  
www.econair.com  
Southern California Office



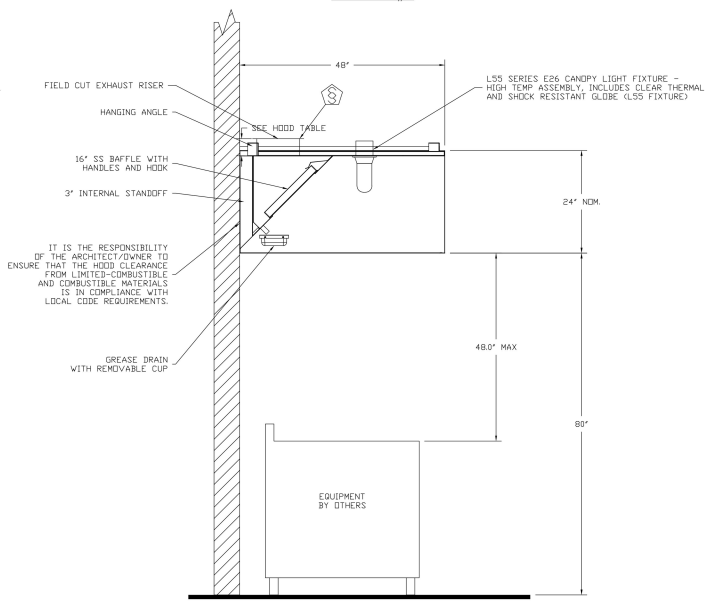
SECTION VIEW - MODEL 4824EX-1  
HOOD - #5



SECTION VIEW - MODEL 4824EX-1  
HOOD - #6



SECTION VIEW - MODEL 4824EX-1  
HOOD - #7



SECTION VIEW - MODEL 4824EX-1  
HOOD - #8

DATE: 09/09/2024

DWG.#:

DRAWN BY:

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

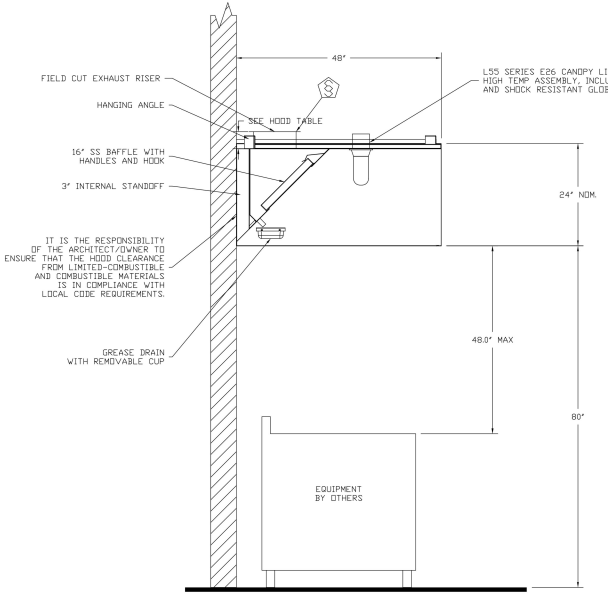
MASTER DRAWING

M. T.  
SHEET NO. 08

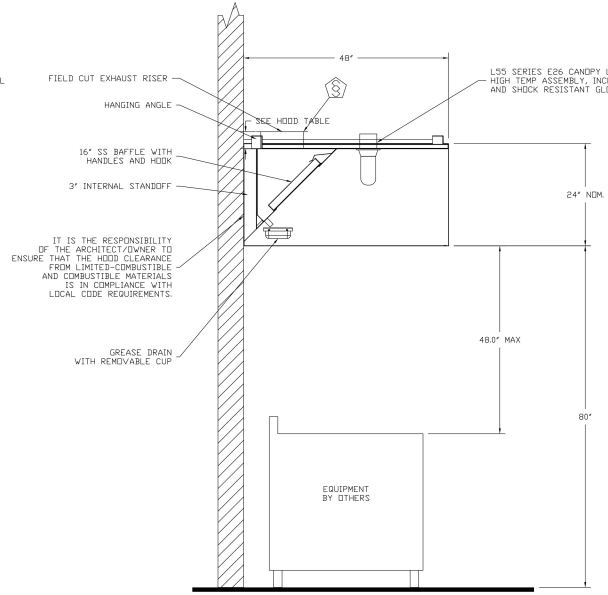
REVISIONS	
DESCRIPTION	DATE



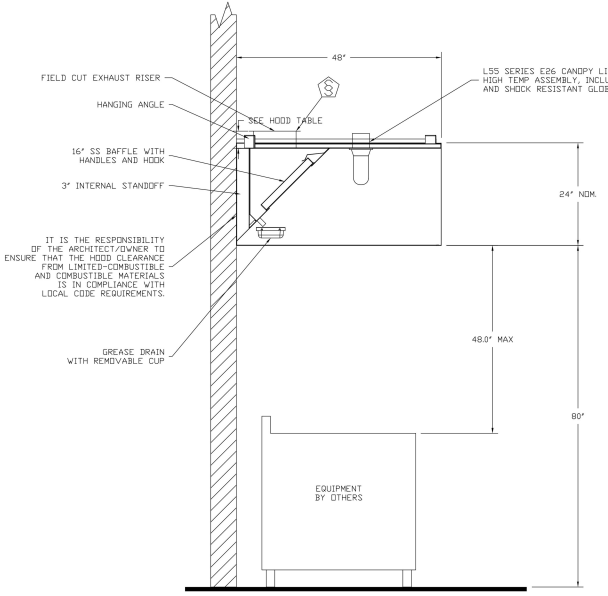
**ECON-AIR**  
www.econair.com  
Southern California Office



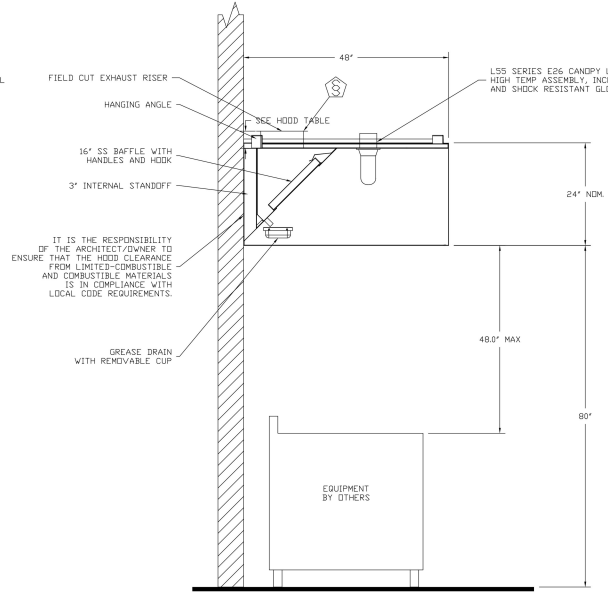
SECTION VIEW - MODEL 4824EX-1  
HOOD - #9



SECTION VIEW - MODEL 4824EX-1  
HOOD - #10



SECTION VIEW - MODEL 4824EX-1  
HOOD - #11



SECTION VIEW - MODEL 4824EX-1  
HOOD - #12

DATE: 09/09/2024

DWG.#:

DRAWN BY:

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

MASTER DRAWING

M. T.  
SHEET NO. 09