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# Agenda Slide

- 1. Approaches to Atypical Building Types
- 2. Commercial Kitchens
- 3. Hospitals <sub>sкo</sub>

4. **Q&A** 

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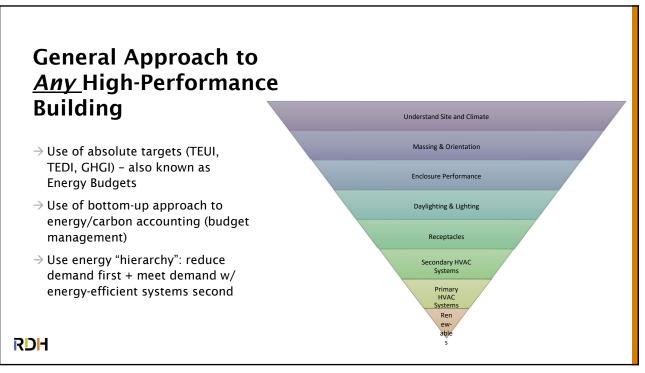


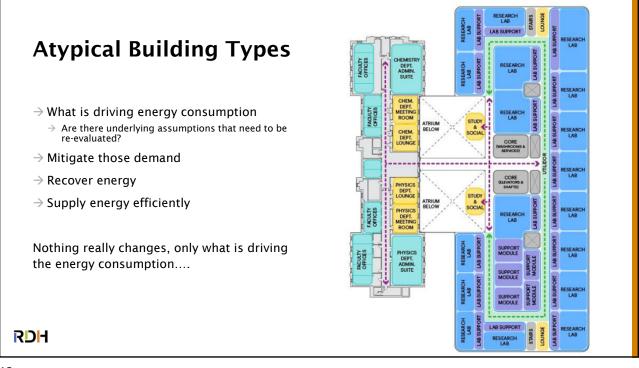
#### Slide 9

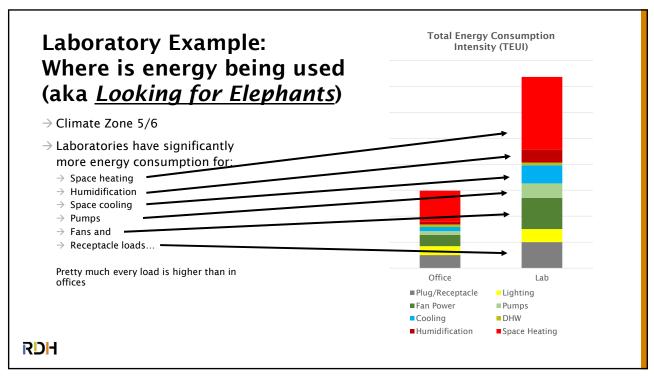
**SKO** Remove. Wet labs are integrated into topic 1. Steve Kemp, 2022-12-05T19:21:48.787

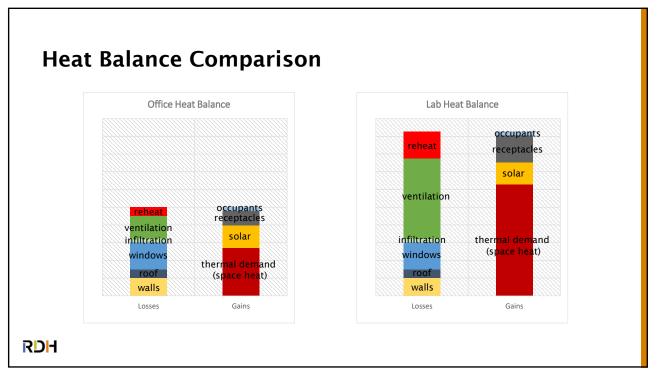
#### Slide 10

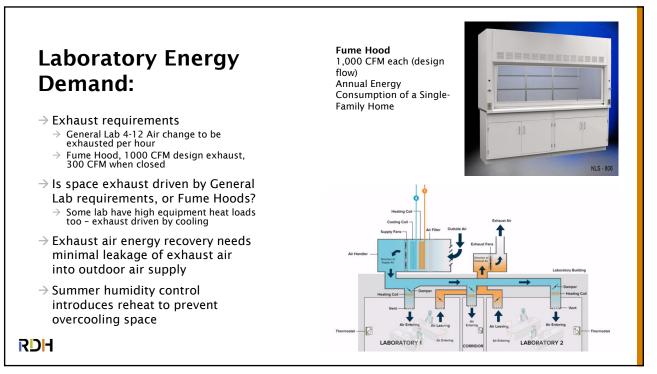
**SK0** [@Natalie Michaelis] my slides (11 thru 18) are close to final. Steve Kemp, 2022-12-05T19:22:34.812

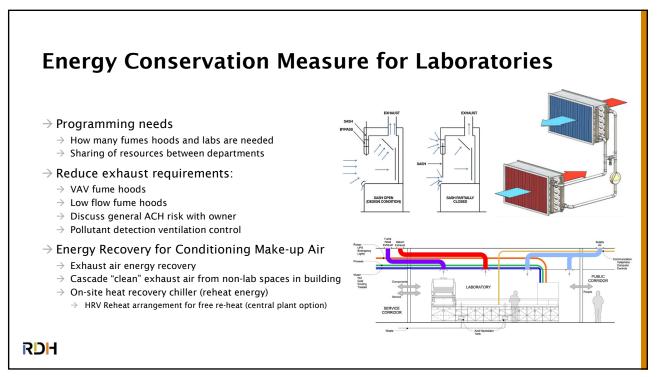


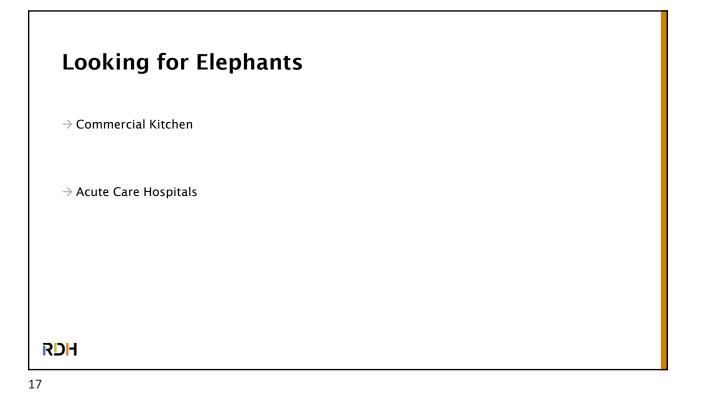




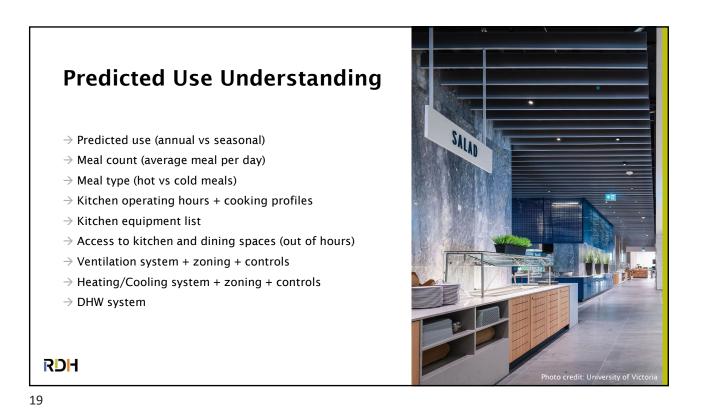


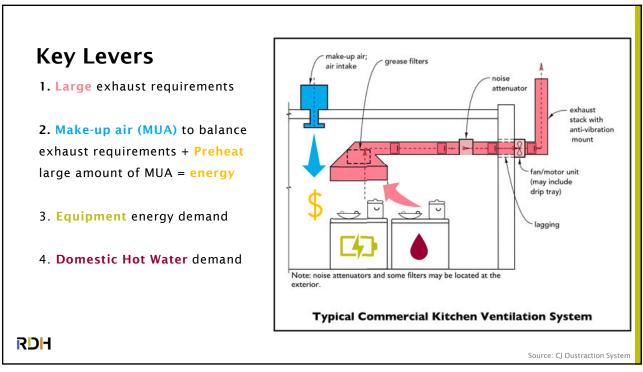


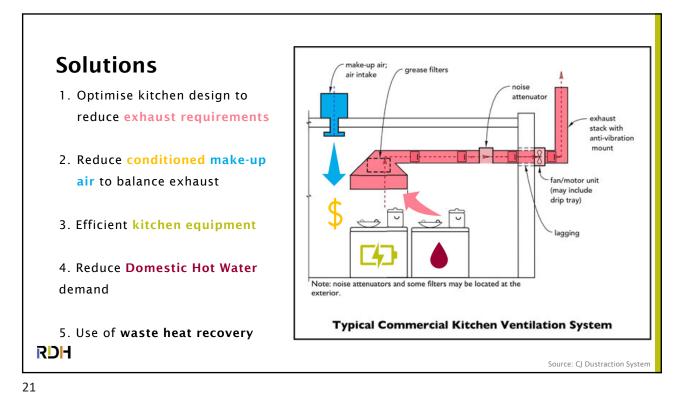


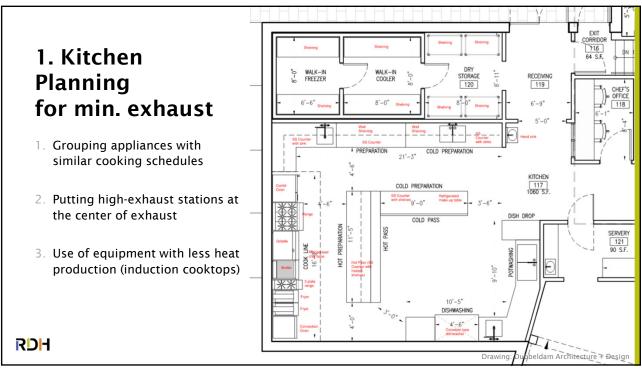


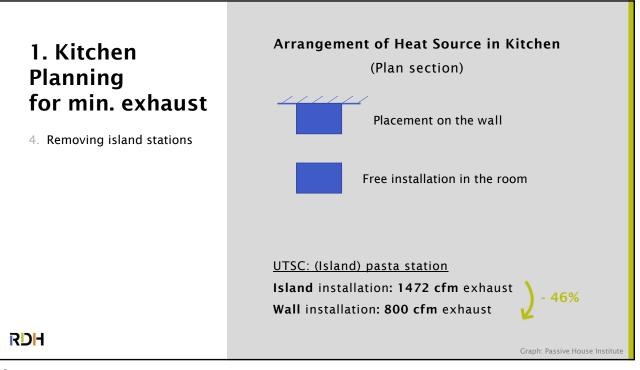


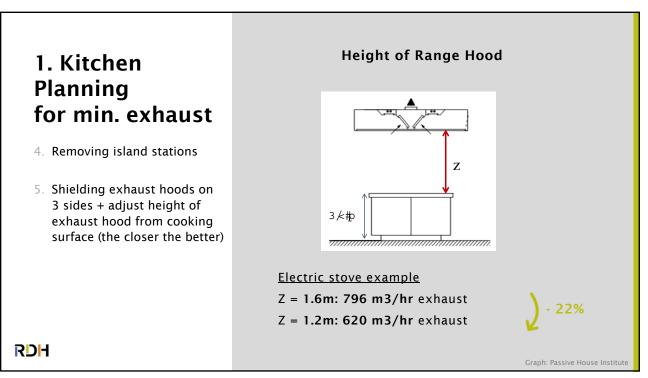


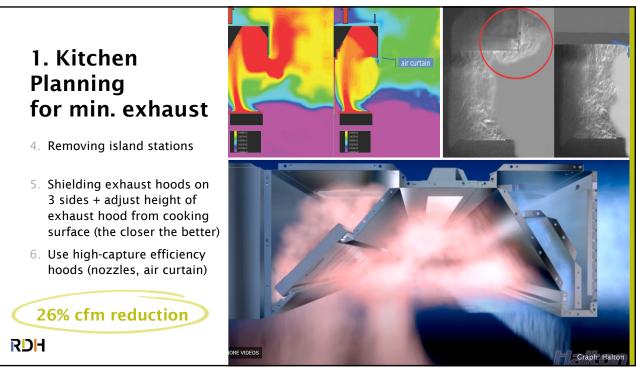


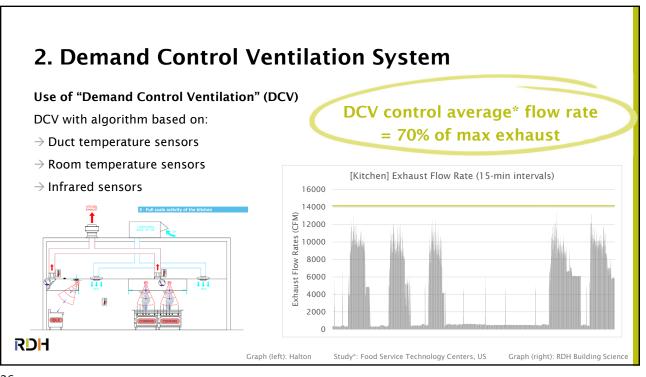


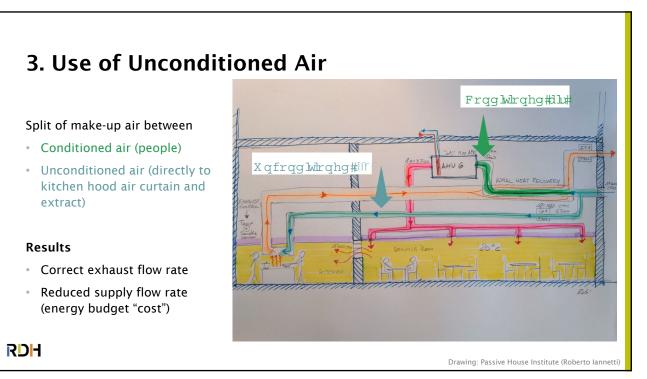


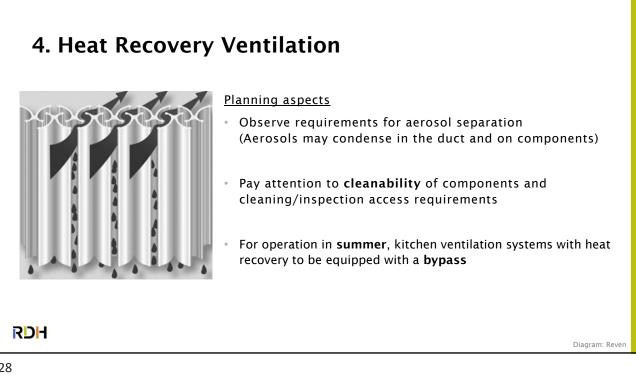


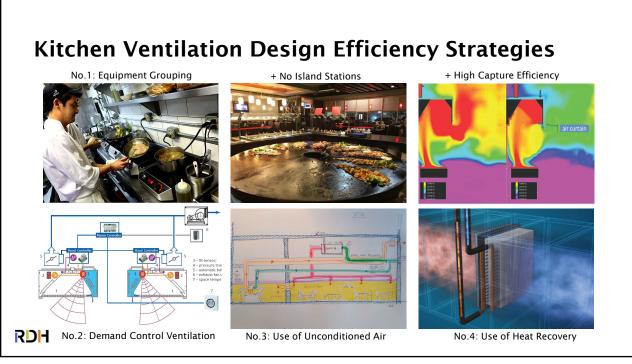




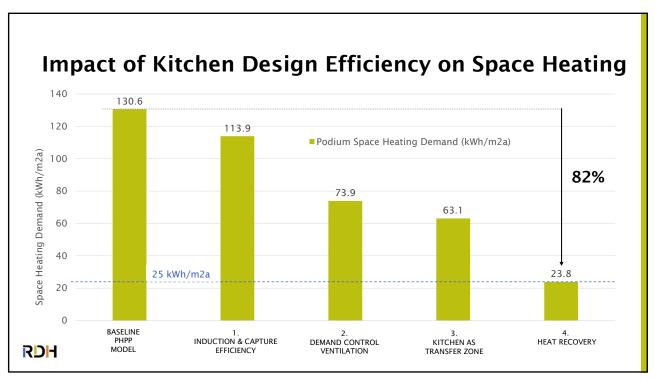


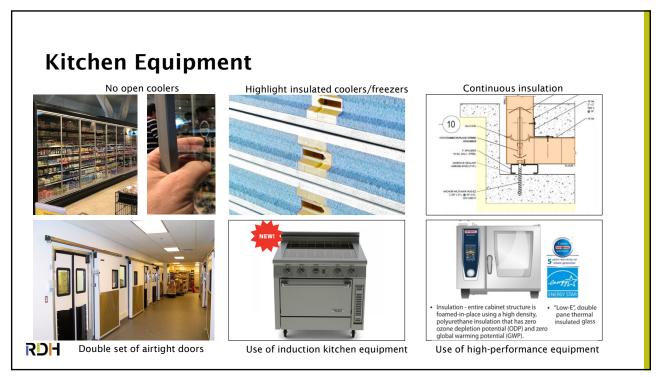


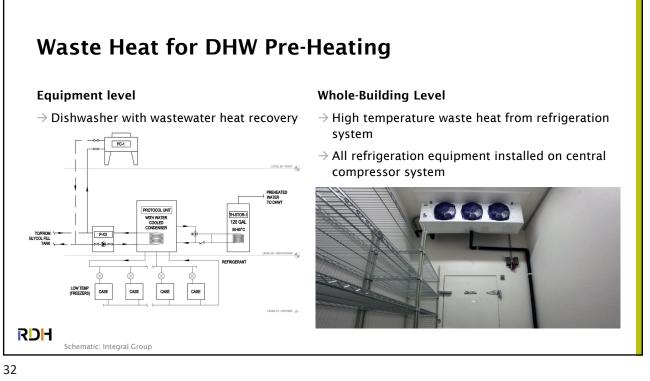






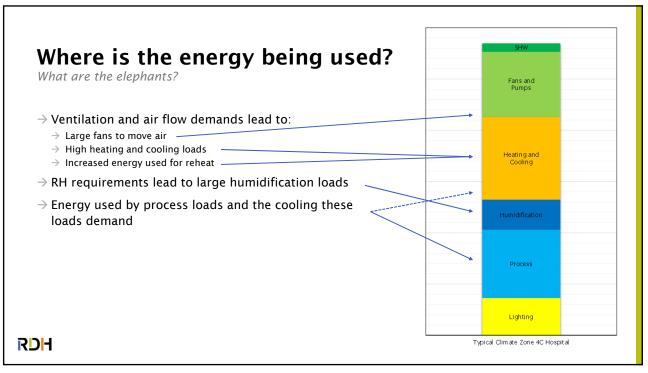


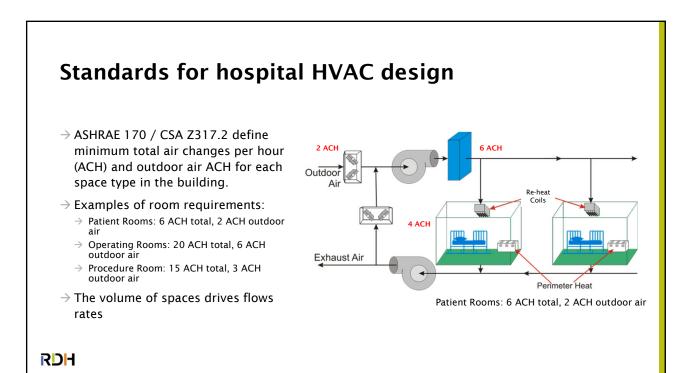


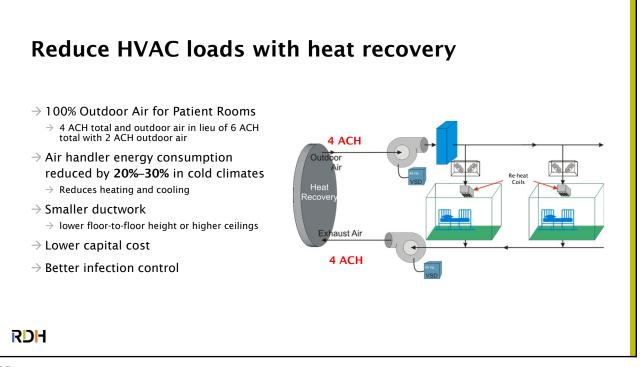




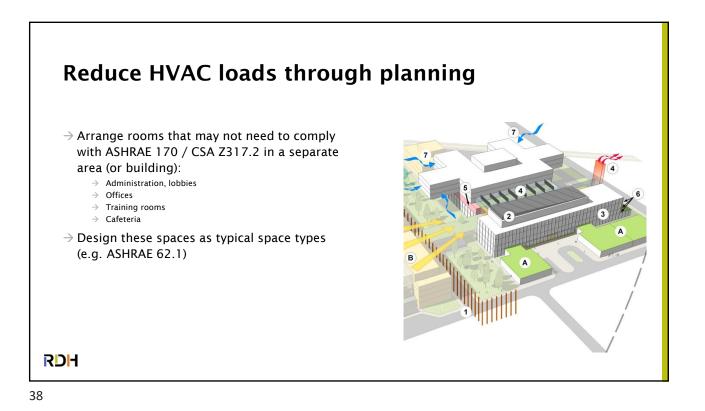


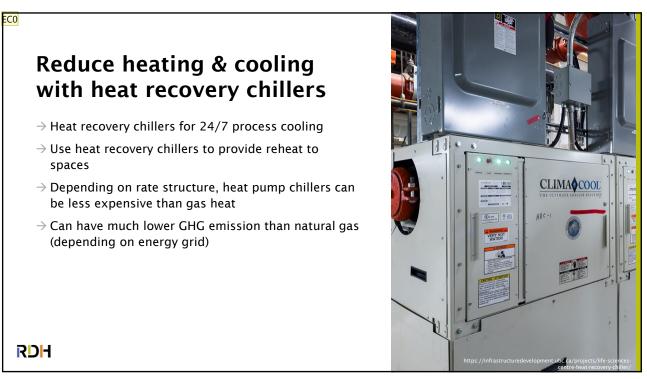


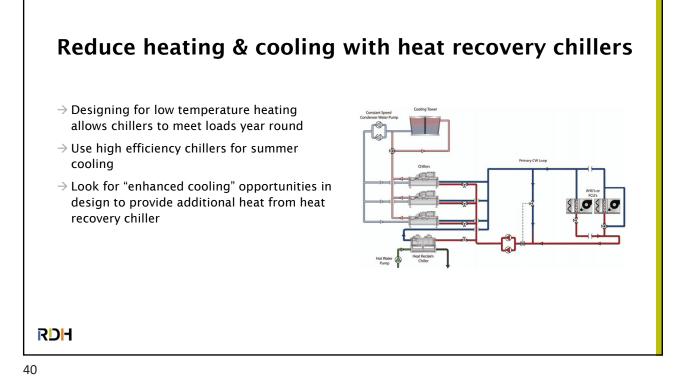






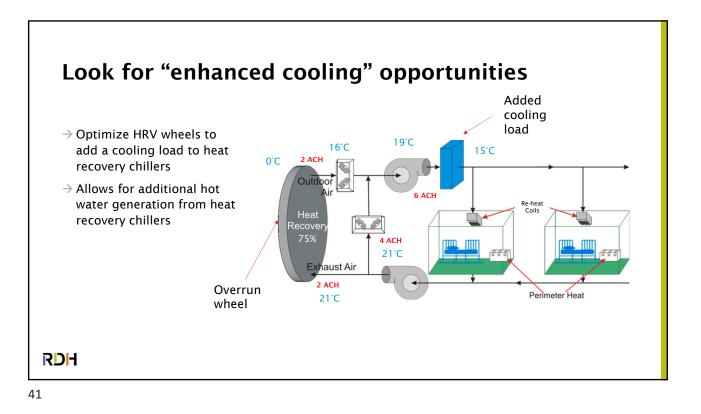


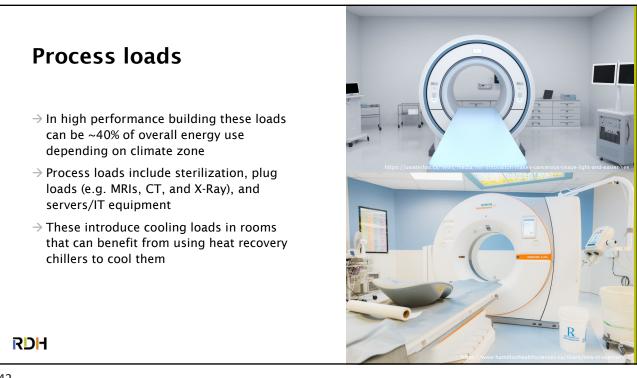


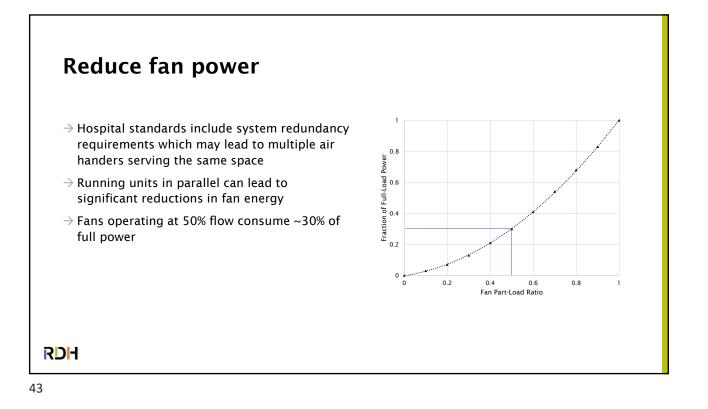


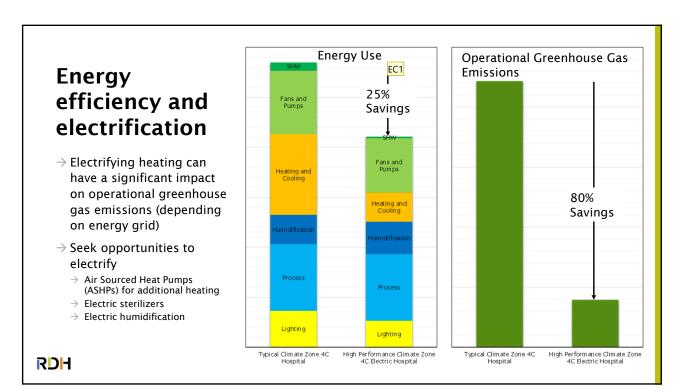
### **EC0** This slide could use a graphic

Eric Catania, 2022-12-08T14:45:46.146







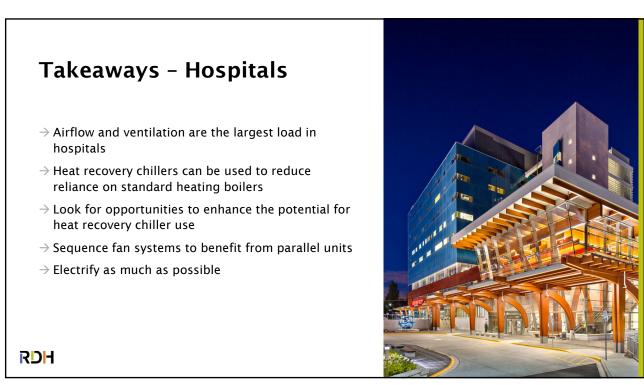


#### **EC0** Schematic/Results

Eric Catania, 2022-12-08T15:24:46.345

#### **EC1** GHG Charts?

Eric Catania, 2022-12-08T15:25:03.194



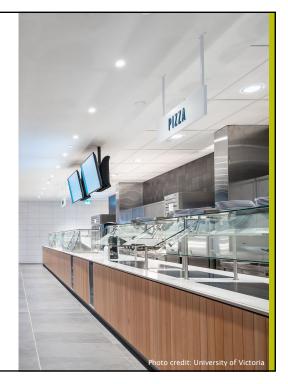
## Takeaways - Commercial Kitchen

Best Practice Commercial Kitchen Design Approaches

- ightarrow Priority #1: right-sized ventilation (planning, then technology)
- $\rightarrow$  Priority #2: use of efficient equipment (careful specification)
- ightarrow Priority #3: reduced DHW demand (through use of waste heat)

Design Approaches to Commercial Kitchen

- $\rightarrow$  Need for deep client engagement & integrated design w/ consultants
- $\rightarrow$  Deep understanding of kitchen profiles (food preparation process & equipment use, ventilation requirements, occupancy)



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