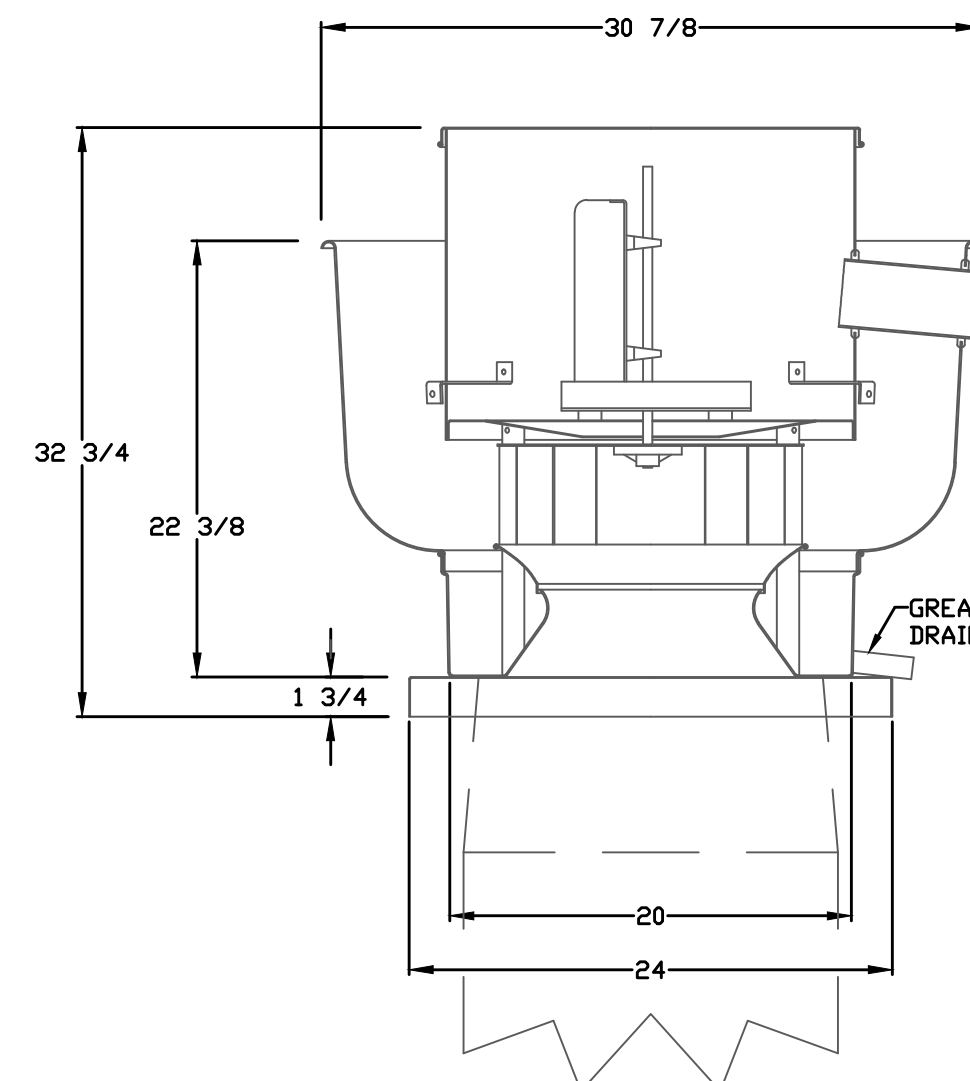


GENERAL NOTES:

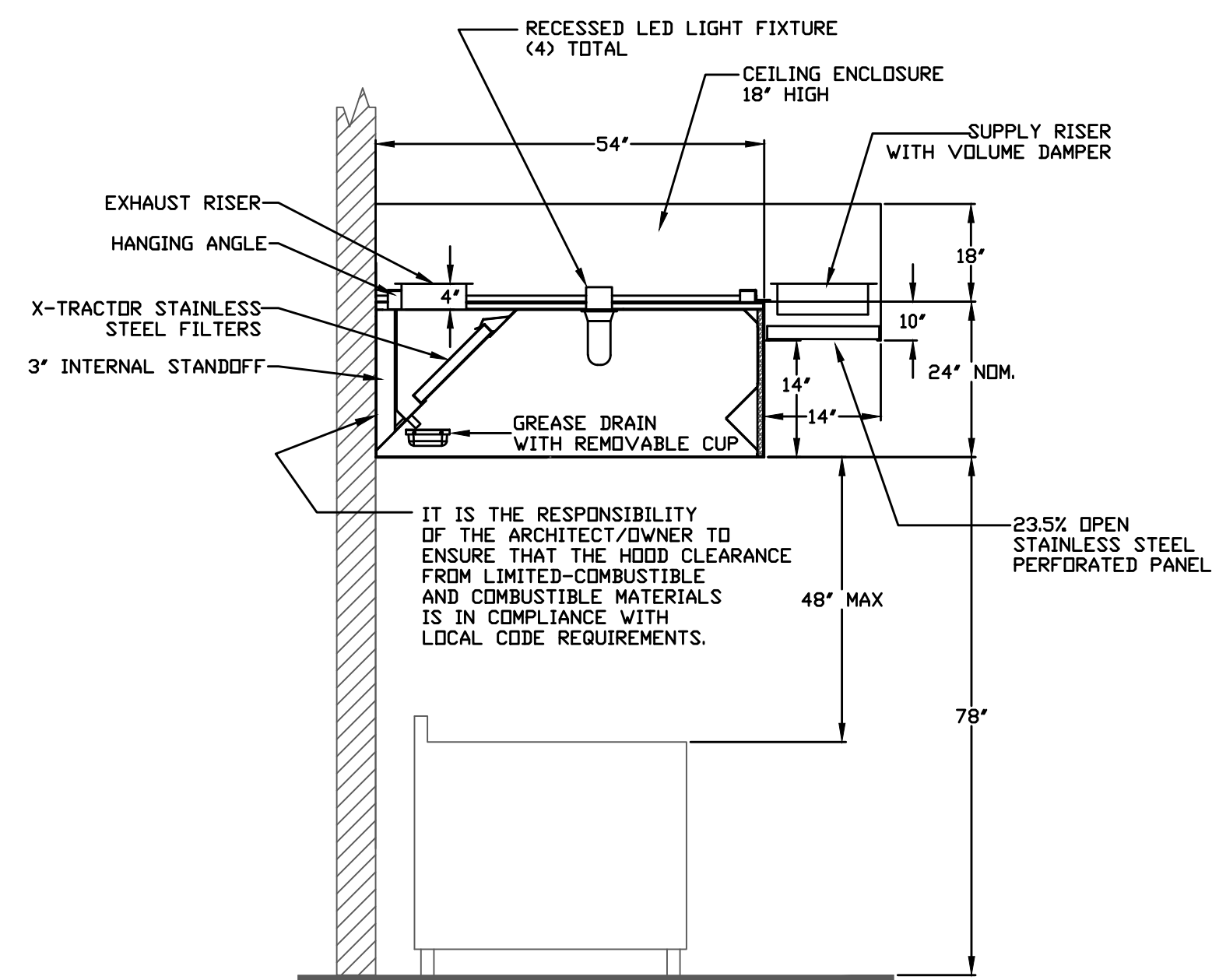
- DO NOT FABRICATE DUCTWORK WITHOUT FIELD CHECKING CLEARANCES.
- THE MANUFACTURER'S REPRESENTATIVE MUST PROVIDE THE START-UP FOR ALL EQUIPMENT.
- COORDINATE ALL ROOF, WALL, OR FLOOR OPENINGS WITH GENERAL CONTRACTOR AND ROOFING CONTRACTOR.
- HVAC CONTRACTOR SHALL INSTALL NEW ROOF CURBS AS SOON AS POSSIBLE AND PROVIDE TEMPORARY CAP TO PREVENT DAMAGE TO BUILDING.
- GAS PIPING SHALL BE BLACK IRON SCHEDULE 40 WITH GAS COCK AND DIRT LEG AT EACH APPLIANCE.
- ALL NEW GAS PIPING SHALL BE PAINTED WITH (2) COATS OF RUSTOLEUM OSHA YELLOW PAINT.
- PROVIDE GAS REGULATORS AT ALL PIECES OF GAS FIRED EQUIPMENT.
- ALL WORK SHALL CONFORM TO STATE AND LOCAL CODES WHETHER OR NOT SPECIFICALLY SHOWN ON THE PLANS.
- ALL HVAC PLANS AND DRAWINGS SHALL BE CONSIDERED DIAGRAMMATIC. THE HVAC CONTRACTOR MUST CONSULT AND COOPERATE WITH THE GENERAL CONTRACTOR, AND THE CONTRACTORS OF ALL OTHER TRADES, AS WELL AS THE BUILDING OWNER(S) SO AS TO AVOID EQUIPMENT AND DUCTWORK COLLISION, AS WELL AS OTHER PROJECT CONTROVERSIES. THE GENERAL CONTRACTOR AND THE HVAC CONTRACTOR SHALL VERIFY ANY AND ALL EXISTING CONDITIONS AND DIMENSIONS BEFORE PROCEEDING WITH THE INSTALLATION OF THE HVAC SYSTEM.
- ANY VARIATION FROM THESE PLANS AND/OR SPECIFICATIONS WITHOUT THE EXPRESS WRITTEN CONSENT OF THE HVAC DESIGNER, SHALL RELIEVE THE DESIGNER OF ANY RESPONSIBILITY FOR THE SATISFACTORY OPERATION OF THE ENTIRE HVAC SYSTEM.
- THE ELECTRICAL CONTRACTOR SHALL BE RESPONSIBLE FOR ANY/ALL LINE VOLTAGE WIRING, (115 VOLT OR HIGHER). THE HVAC CONTRACTOR SHALL FURNISH AND INSTALL ANY/ALL 24 VOLT CONTROL WIRING.

EQUIPMENT NOTES:

- EQUIPMENT SHALL BE ENCLOSED, SUSPENDED, OR GUARDED AS SHOWN ON THE PLANS. EQUIPMENT LOCATIONS SHALL COMPLY WITH ANY/ALL MANUFACTURER'S INSTRUCTIONS AND RECOMMENDATIONS AS WELL AS ALL STATE AND LOCAL CODES WHETHER OR NOT INDICATED ON THE PLANS.
- ALL CLEARANCES AROUND EQUIPMENT SHALL COMPLY WITH MANUFACTURER'S RECOMMENDATIONS AND STATE AND LOCAL CODES WHETHER OR NOT INDICATED ON THE PLANS. CLEARANCES SHALL ALLOW EASE OF ACCESS AND MAINTENANCE FOR ALL EQUIPMENT AS INSTALLED.
- HVAC CONTRACTOR SHALL PROVIDE TWO (2) SETS OF OPERATIONS AND MAINTENANCE MANUALS FOR ANY MAJOR HVAC EQUIPMENT PROVIDED. MANUALS ARE TO BE KEPT ON FILE BY OWNER, AS WELL AS NEAR EQUIPMENT FURNISHED.



ROOF EXHAUST FAN DETAIL

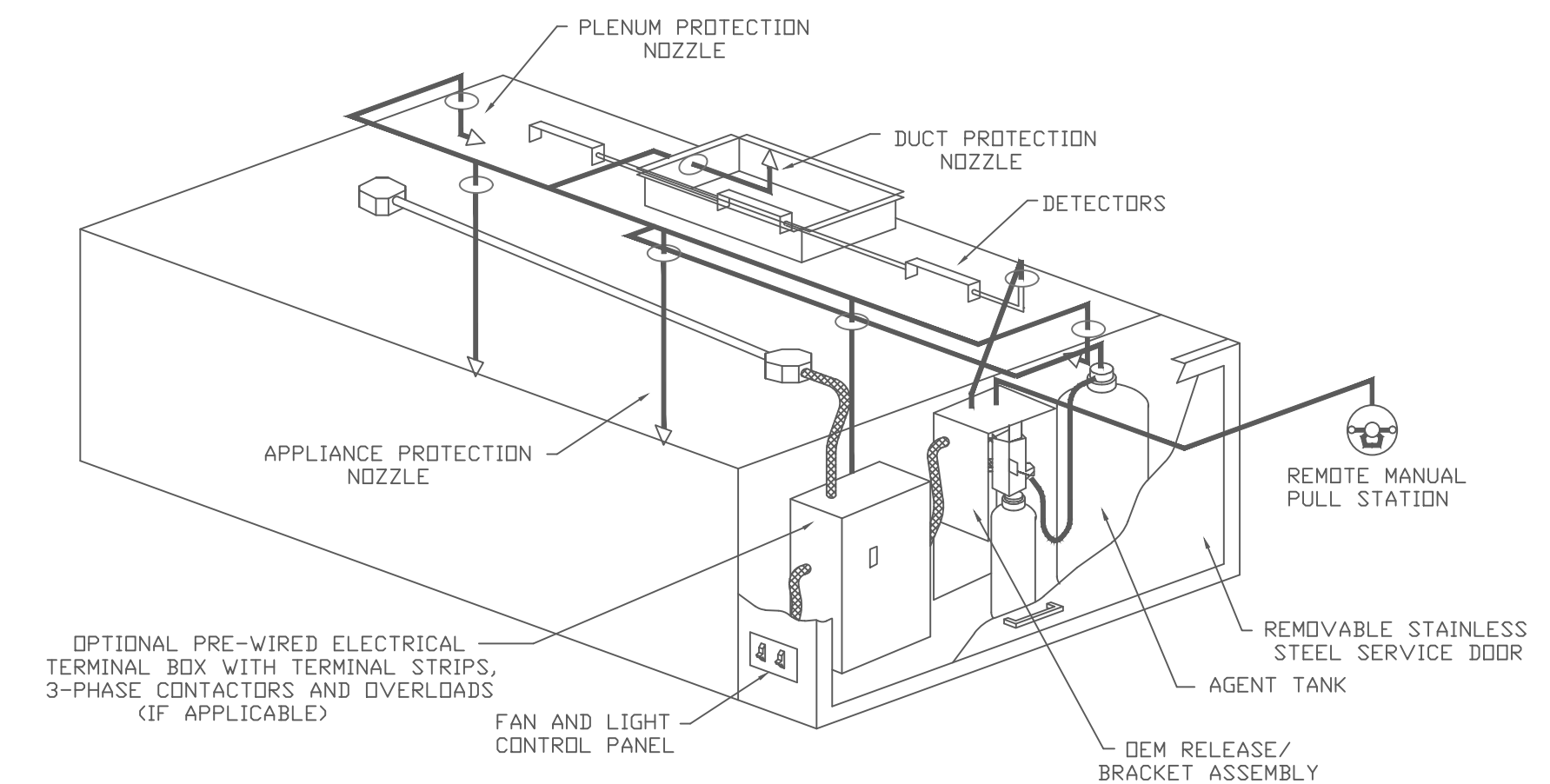


SECTION VIEW - TYPE I KITCHEN HOOD

GENERAL NOTES:

The following conditions shall be met during construction or installation and prior to occupancy or use:

- IMC/SPS 364.0313(1)** - All exhaust and make-up airflows shall be balanced upon installation. The person or agency responsible for balancing shall document in writing the amount of exhaust air and make-up air being provided in cubic feet per minute (CFM). The document shall be retained at the site and shall be made available to the department upon request.
- IMC/SPS 364.0313(3)** - All operating manuals concerning the HVAC equipment and its maintenance shall be presented to the owner and shall be made available to a Department representative upon request.
- IMC 302.3/IFGC 302.3** Joist notching; stud cutting and notching; as well as bored holes in wood framing associated with the installation of HVAC equipment and its distribution system shall be limited as defined in this code section.
- IMC 506.3.12.1** - Provide an exhaust outlet, which terminates above the roof, with a discharge a minimum of 40" above the roof surface.
- IMC 507.2.1.1** - The commercial kitchen hood system shall automatically activate the exhaust fan whenever cooking operations occur. Manual operation is unacceptable. The activation of the exhaust fan shall occur through an interlock with the cooking appliances by means of heat sensors.
- IMC 507.12** - Provide the inside lower edge of commercial kitchen cooking hoods such that they are overhanging or extend a horizontal distance of not less than 6" beyond the edge of the cooking surface on all open sides. Additionally, the vertical distance between the front lower lip of the hood and the cooking surface shall not exceed 4 ft.



TYPICAL ANSUL R-102 SYSTEM LAYOUT

HOOD INFORMATION

HOOD NO.	MAKE/MODEL	LENGTH	DEPTH	MAX. COOKING TEMP.	HOOD CONSTRUCTION	EXHAUST PLENUM 1					EXHAUST PLENUM 2					PERFORATED SUPPLY PLENUM 1					PERFORATED SUPPLY PLENUM 2					FILTER(S)		LIGHT(S)		ANSUL FIRE SYSTEM	
						EXHAUST CFM	E.S.P.	LENG.	WIDTH	HGHT	EXHAUST CFM	E.S.P.	LENG.	WIDTH	HGHT	SUPPLY CFM	E.S.P.	POSITION	LENG.	WIDTH	HGHT	SUPPLY CFM	E.S.P.	POSITION	LENG.	WIDTH	HGHT	TYPE	QTY.		TYPE
1	ACCUREX XXEW-200.00-S	200"	54"	600 Deg.	20 GA. 430 SS	1725	1.00"	100"	54"	24"	2500	1.00"	100"	54"	24"	1690	0.75"	FRONT FACE	100"	14"	10"	1690	0.75"	FRONT FACE	100"	14"	10"	X-TRACTOR STAINLESS STEEL	4	RECESSED LED	YES
2	ACCUREX XXEW-199.75-S	199.75"	54"	600 Deg.	20 GA. 430 SS	1763	1.00"	99.88"	54"	24"	1723	1.00"	99.88"	54"	24"	1394	0.75"	FRONT FACE	100.88"	14"	10"	1394	0.75"	FRONT FACE	100.88"	14"	10"	X-TRACTOR STAINLESS STEEL	4	RECESSED LED	YES

HOOD OPTIONS

HOOD NO.	TAG	OPTION
1&2	BACKSPASH	80" High X 200" Long 20 GA. 430 SS Vertical
1&2	CEILING ENCLDSURE	18" High Front, Left, Right
2	END PANELS	(2) 80" High X 54" Long 20 GA. 430 SS Vertical

GAS FIRED MAKE-UP AIR UNIT SCHEDULE

UNIT NO.	ARRANGEMENT	BURNER	SUPPLY CFM	TOTAL S.P.	MBH INPUT	MBH OUTPUT	EFF.%	INLET GAS PRESSURE (INCHES W.C.)	DESIGN DELTA T	MOTOR			MFR/MODEL
										H.P.	VOLT	PH.	
1	ROOF MOUNTED VERTICAL DISCHARGE	DIRECT FIRED	6168	0.75"	578.5	532.3	92	8-14	80	7.5	208	3	XDG-115-H20

NOTE: ALL UNITS SHALL BE SHIPPED WITH DISCONNECT.
NOTE: PROVIDE 14" ROOF CURB
NOTE: ROOF IS STANDING SEAM COMMERCIAL METAL ROOF. VERIFY TYPE OF ROOF CURB THAT WILL BE COMPATIBLE BEFORE ORDERING.

INLINE FAN SCHEDULE

UNIT NO.	SERVICE	CFM	T.S.P.	FAN TYPE	FAN DIA. INCH	FAN RPM	DRIVE	MOTOR				DIS-CONNECT	DPR. TYPE	DPR. SIZE	MANUFACTURER	MODEL
								H.P.	VOLTS	PH.	SPEED					
IF-1	TOILETS	500	0.50	BI	9.5	1550	DIRECT	1/4	120	1	VARI	YES	B.D.	12x12	GREENHECK	SQ-095-VG

NOTE: ALL STARTERS AND DISCONNECTS SHALL BE FURNISHED BY H.C. AND INSTALLED BY E.C.
NOTE: UNIT CONTROLLED BY A TIME-CLOCK AND SHALL RUN CONTINUOUSLY DURING ALL OCCUPIED HOURS.

ROOF EXHAUST FAN SCHEDULE

UNIT NO.	SERVICE	CFM	T.S.P.	FAN TYPE	FAN DIA. INCH	FAN RPM	DRIVE	MOTOR			DIS-CONNECT	DPR. TYPE	DPR. SIZE	ROOF CURB	MANUFACTURER	MODEL	
								H.P.	VOLTS	PH.							
REF-1	DISHWASER HOOD	525	0.75	BI	9	1663	DIRECT	1/10	208	1	1725	YES	B.D.	10x10	YES	GREENHECK	XRED-090-VG
REF-2	TYPE I KITCHEN HOOD NO. 1	4,225	1.0	BI	18	1426	BELT	2	208	3	1725	YES	NONE	YES	GREENHECK	XRUB-180-20	
REF-3	TYPE I KITCHEN HOOD NO. 2	3,486	1.0	BI	18	1426	BELT	1.5	208	3	1725	YES	NONE	YES	GREENHECK	XRUB-180-15	

NOTE: ALL STARTERS AND DISCONNECTS SHALL BE FURNISHED BY H.C. AND INSTALLED BY E.C.
NOTE: UNIT NO. 1 SHALL BE INTERLOCKED WITH THE OPERATION OF THE DISHWASHER. PROVIDE A 30 SECOND TIME DELAY RELAY TO MINIMIZE SHORT CYCLING.
NOTE: UNITS NO. 2 AND NO. 3 SHALL BE RATED FOR USE WITH TYPE I KITCHEN HOODS AND COMPLETE WITH GREASE CUP.
NOTE: ROOF IS STANDING SEAM COMMERCIAL METAL ROOF. VERIFY TYPE OF ROOF CURB THAT WILL BE COMPATIBLE BEFORE ORDERING.

ELECTRIC WALL HEATER SCHEDULE

UNIT NO.	SERVICE	WATTS	BTU/HR	FAN	DIS-CONNECT	THERMOSTAT	RECESS DIMENSION			MTG. ABOVE FLOOR	VOLTS	PH.	MANUFACTURER	MODEL
							W	H	D					
1	SEE PLAN	1800	6,143	YES	YES	INTEGRAL	14.5	18.5	3.75	18"	120	1	QMARK	AWH-3180F
2	SEE PLAN	1800	6,143	YES	YES	INTEGRAL	14.5	18.5	3.75	18"	120	1	QMARK	AWH-3180F

ELECTRIC BASEBOARD SCHEDULE

UNIT NO.	LENGTH	WATTS	WATTS/FT.	CABINET SIZE		VOLTS	PH.	MANUFACTURER	MODEL
				H	D				
1	46"	1000	250	8.4"	3"	120	1	QMARK	HBB-1000
2	34"	750	250	8.4"	3"	120	1	QMARK	HBB-750
3	34"	750	250	8.4"	3"	120	1	QMARK	HBB-75

