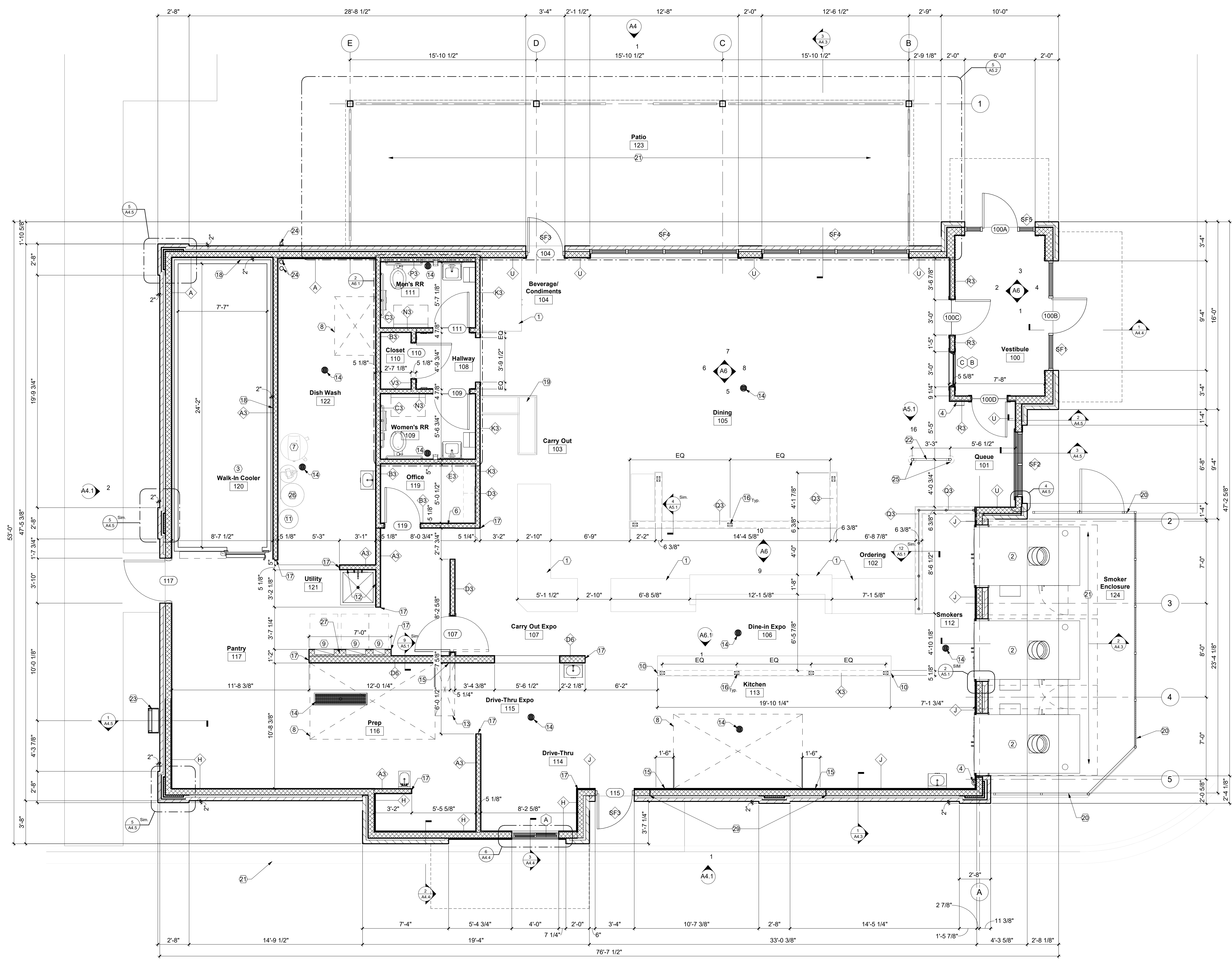


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**Architectural Plan**  
Scale: 1/4" = 1'-0"

**ARCHITECTURAL PLAN - GENERAL NOTES**

1. Do not scale drawings. If dimensions are in question, the contractor is responsible for seeking clarification from Architect prior to construction.
2. All dimensions are from finished surface to finished surface, unless noted otherwise.

**ARCHITECTURAL PLAN - KEYED NOTES**

- 1 Custom service countertops and line millwork supplied by FSE supplier (shown half-tone). GC shall receive and install all millwork items; FSE millwork shop drawings will be provided to GC by Owner. GC shall furnish and install all electrical devices and connections, refer to Electrical Drawing
- 2 Smoker oven furnished and placed by Owner; GC to install final utility connections; GC shall furnish and install exhaust flues with bracing as indicated; smoker openings are to be provided by Landlord
- 3 Walk-in cooler is furnished by FSE Supplier. GC shall accept delivery of equipment and install cooler box and all its associated components per manufacturer's instructions; GC to furnish and install tile floor and base, refer to floor finish plan
- 4 Portable fire extinguisher furnished and installed by GC; refer to specification for type and size information; verify any special requirements with local Fire Marshal
- 5 Custom beverage/condiment station millwork furnished by FSE Supplier (shown half-tone). GC shall receive & install millwork; GC to furnish and install lighting fixtures and make all utility connections
- 6 Phone and CATV board furnished and installed by GC; refer to Electrical Drawings
- 7 Hot water heater; refer to Plumbing Drawings
- 8 Kitchen/Dish Wash exhaust hood overhead; refer to Mechanical Drawings
- 9 Electrical main distribution and breaker panels supplied and installed by GC, refer to Electrical Drawings for more information.
- 10 Partial height stainless steel corner-guard, or endcap depending on condition, supplied and installed by GC, refer to Architectural Details for more information
- 11 CO2 tank furnished by Owner
- 12 GC to omit tile base behind service sink; seal FRP to service sink; 4'-0" high cement board
- 13 Kitchen hoods ANSUL cabinet above; indicated by dashed line; refer to Kitchen Hood Drawings
- 14 Indicates location of new floor drain, refer to Plumbing Drawings for more information
- 15 Partition sheathing and finish this side to be stainless steel over cement board over studs extending 1'-6" from the edge of the hood. Refer to Finish Plan and Partition Types for more information
- 16 Symbol indicates location of lateral wall brace, refer to Partition Types sheet for more information
- 17 Full height stainless steel corner-guard, or endcap depending on condition, supplied and installed by GC, refer to Architectural Details for more information
- 18 Install 5/8" moisture resistant gypsum board with 12" Durock ripper at base on cooler side of partition in lieu of sheathing called for in partition types
- 19 Pick-up Shelving millwork furnished by FSE Supplier (shown half-tone). GC shall receive & install millwork; GC to furnish and install
- 20 Smoker enclosure; refer to details
- 21 Refer to Civil Drawings and Structural Drawings for scope of exterior site work, including new concrete side walk and smoker pad
- 22 Interior rail; refer to details
- 23 Roof access ladder; refer to Wall Section
- 24 Roof drain leaders and overflow "cows tongue" drain nozzle; refer to Plumbing Drawings
- 25 Increase slab depth in areas of post to 9" when pouring slab, typ; refer to details
- 26 Water softener supplied and installed by GC; refer to Plumbing Drawings
- 27 Add an additional 6" stud separated by a layer of 5/8" plywood to the typical D6 partition for installation of electrical panels
- 28 Non-combustible wall construction consisting of 5 1/2" metal studs with 1/2" demiglass sheathing. Extend 2'-0" beyond kitchen hood each side, refer to Structural Drawings

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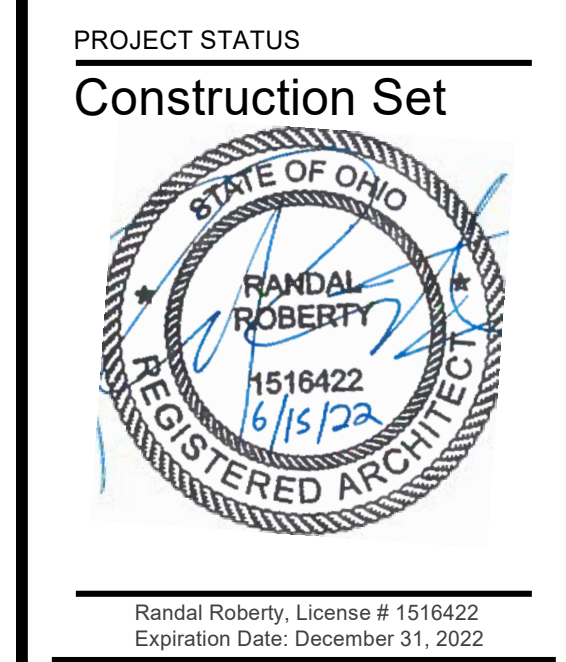
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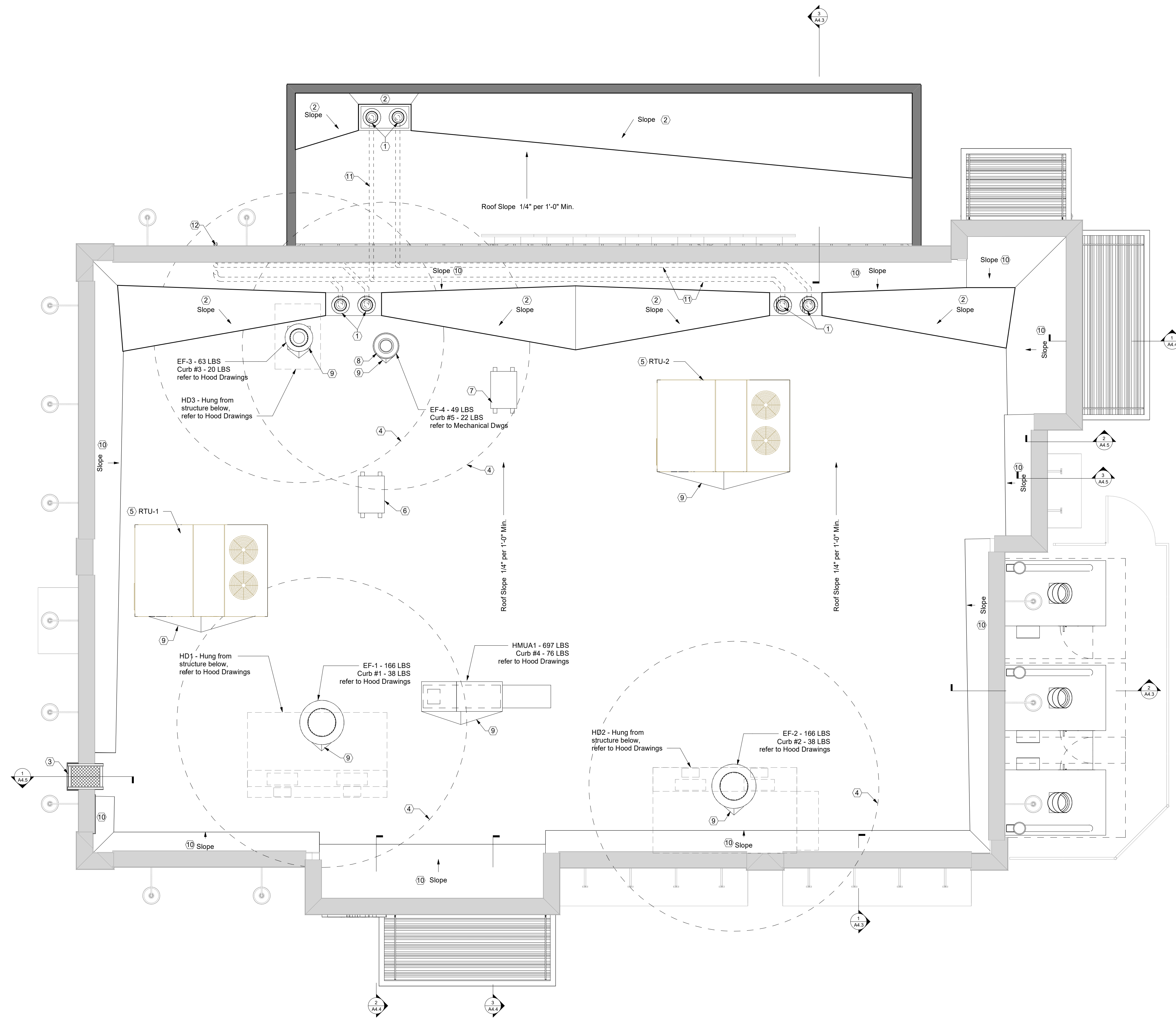
**REVISIONS**

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**INITIAL ISSUE DATE**  
6/15/2022

**PROJECT NO.**  
1032.90

Architectural Plan



**Roof Plan**  
Scale: 1/4" = 1'-0"

**SECTION 05 51 33 - METAL LADDERS**

SECTION 05 51 33 - METAL LADDERS

- 1.1 SUBMITTALS**
- A. Product Data: Manufacturer's data sheets on each product to be used, including:
    1. Preparation instructions and recommendations.
    2. Storage and handling requirements and recommendations.
    3. Installation methods.
- PART 2 PRODUCTS**
- 2.1 MANUFACTURERS**
- A. Acceptable Manufacturer: FIXFAST USA, which is located at: 6210 S. Indianapolis Rd., Whitestown, IN 46075, Toll Free Tel: 888-637-7872, Tel: 317-789-7710, Fax: 317-229-8451, Email: HYPERLINK "http://admin.arcat.com/users/afaction/UserEmailCompany=FIXFAST+USA&acct=470798&ep=5&fax=317-229-request-info (sales@fixfastusa.com); Web: https://www.fixfastusa.com
  - B. Model RL32: Standard fixed ladder with parapet platform.
    1. Material: High tensile 6106-T6 aluminum.
      - a. Finish: Powder coat
      - b. Color: RAL 9017 Traffic black
      - c. Allow 2-3 weeks lead time for powder coat finish
    2. Ladder Width: 23-1/2 inches (597 mm), Walk-Through Width: 24 inches (610 mm).
    3. Capacity: Unit shall support a 1000 lbs (453.6 kg) loading without failure, and individual treads shall withstand a 1000 lbs (453.6 kg) loading without failure.
    4. Performance Standard: Units designed and manufactured to meet or exceed OSHA 1910.23.
- 2.2 FIXED LADDER ACCESSORIES**
- A. Model LD427: Hinged Ladder Security Door. Aluminum security door to prevent unauthorized access. 84.25 x 24 inches, Finish: Powder coat to match ladder.
- 2.3 INSTALLATION**
- A. Install in accordance with manufacturer's instructions, approved submittals, and in proper relationship with adjacent construction.
- 2.4 PROTECTION**
- A. Protect installed products until completion of project.
  - B. Touch-up, repair or replace damaged products before Substantial Completion.

**ROOFING NOTES**

1. GC to provide all roof openings as required for installation of rooftop equipment per manufacturer's instructions
2. GC to supply and install all necessary equipment curbs for installation of rooftop equipment per manufacturer's instructions; refer to Mechanical Drawings for more information
3. GC to supply and install all necessary roof flashing or accessories as necessary at all roof penetrations or mounting brackets as required by the roof system manufacturer's instructions
4. GC to supply and install all structural reinforcement required for roof-top mounted equipment and equipment hung from the ceiling structure inside the building as specified in Structural Drawings

**ROOFING SPECIFICATIONS - SUMMARY**

**ROOF MEMBRANE**

**Manufacturer:** Duro-Last Roofing, Inc.  
**Product:** Duro-Last PVC thermoplastic membrane  
**Thickness:** 50-mil  
**Color:** White  
**Attachment:** Attached with mechanical fasteners  
**Insulation:** Duro-Guard ISO

Refer to Specification Sheets for full specification.

**ROOF PLAN - GENERAL NOTES**

1. Do not scale drawings. If dimensions are in question, the contractor is responsible for seeking clarification from Architect prior to construction.
2. All dimensions are from finished surface to finished surface, unless noted otherwise.
3. Roof equipment shown for reference. Refer to Mechanical Drawings for locations, details and specifications

**ROOF PLAN - KEYED NOTES**

- 1 Primary and secondary roof drain; Refer to Plumbing Drawings
- 2 Supply and install tapered insulation as required to create positive slope to drain as specified by the roofing manufacturer.
- 3 GC to supply and install rooftop access ladder, Manufacturer - FASTFIX USA, Model - RL32, install per manufacturer's instructions, include all necessary blocking and structural support, refer to wall sections
- 4 Dash line indicates 10 code required clearance area between exhaust and fresh air intakes
- 5 RTU, refer to Mechanical Drawings for more information
- 6 Walk-in cooler condenser 260 LBS (condenser & connections) installed on Pate ES-2 equipment supports or approved equal, refer to Mechanical Drawings
- 7 Beverage ice maker condenser approximate weight 100 LBS (condenser only) installed on Pate ES-2 equipment supports Refer to Mechanical Drawings
- 8 Restroom exhaust fan, refer to Mechanical Drawings
- 9 GC to supply and install crickets at all locations as required to provide positive drainage around roof mounted obstructions to water flow, typical at all rooftop equipment
- 10 Parapet kicker bracing - refer to Structural Drawings
- 11 Dashed line indicates approximate location of primary and secondary roof drain piping below roof, conceal above ceilings and route to drain leaders in Dish Wash area, refer to Architectural Plan for location, paint exposed leader and components in patio ceiling EXP-1; Refer to Plumbing Drawings for more information
- 12 Overflow drain "cow tongue" downspout nozzle on wall below. Install per manufacturer's instructions at 12' above grade to bottom lip of nozzle.

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**PROJECT STATUS**  
 Construction Set



Randal Roberty, License # 1518422  
 Expiration Date: December 31, 2023

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PROJECT NO.  
 1032.90

Roof Plan

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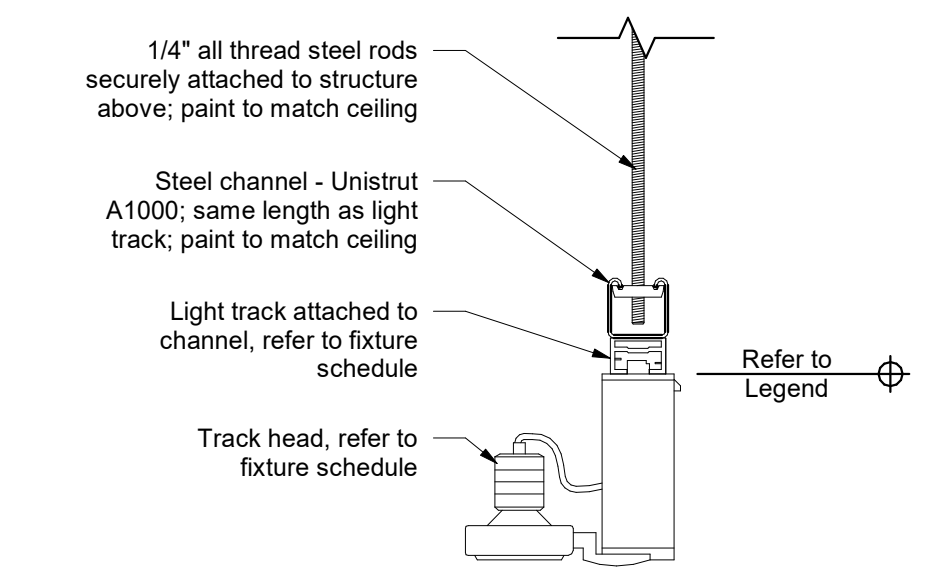
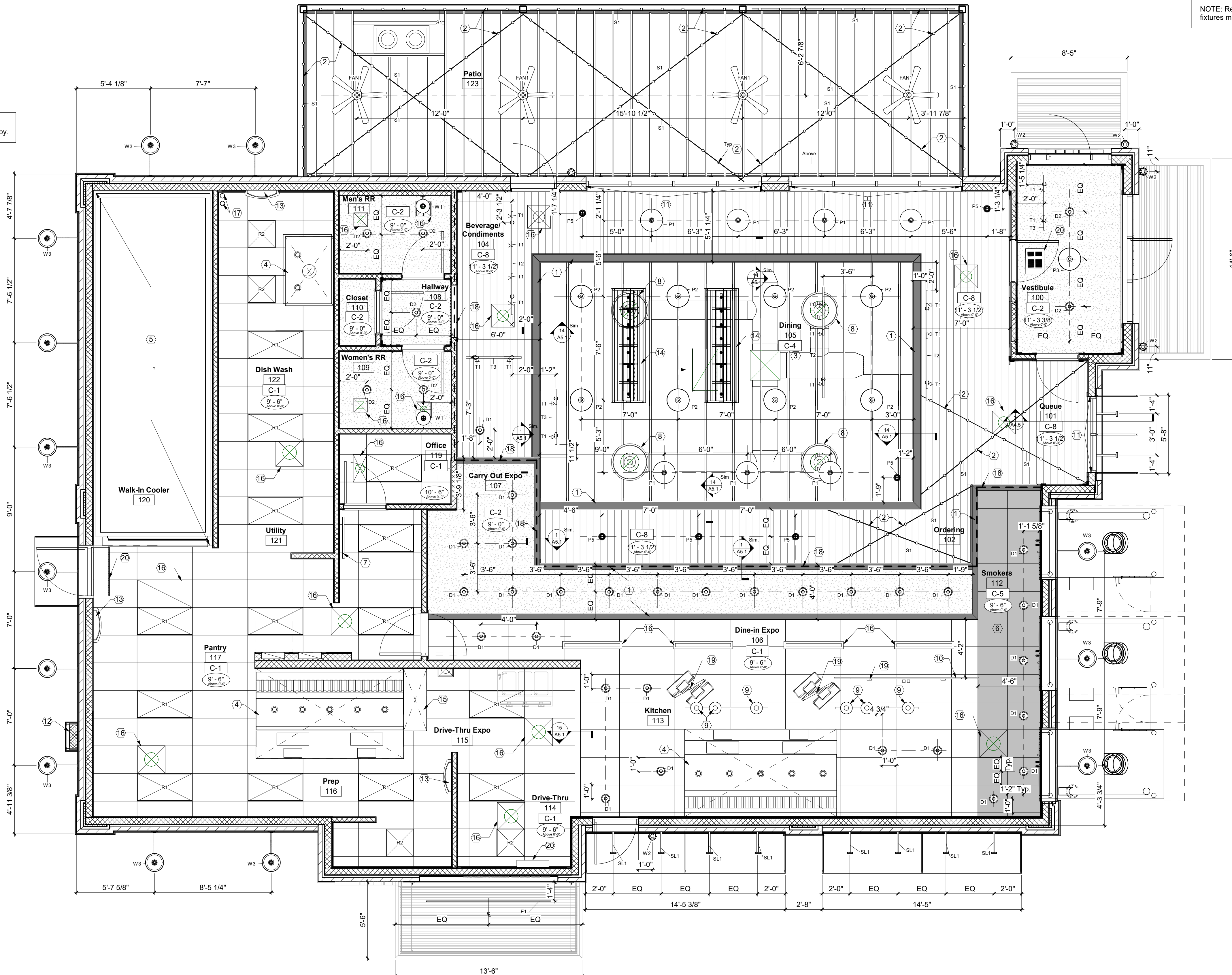
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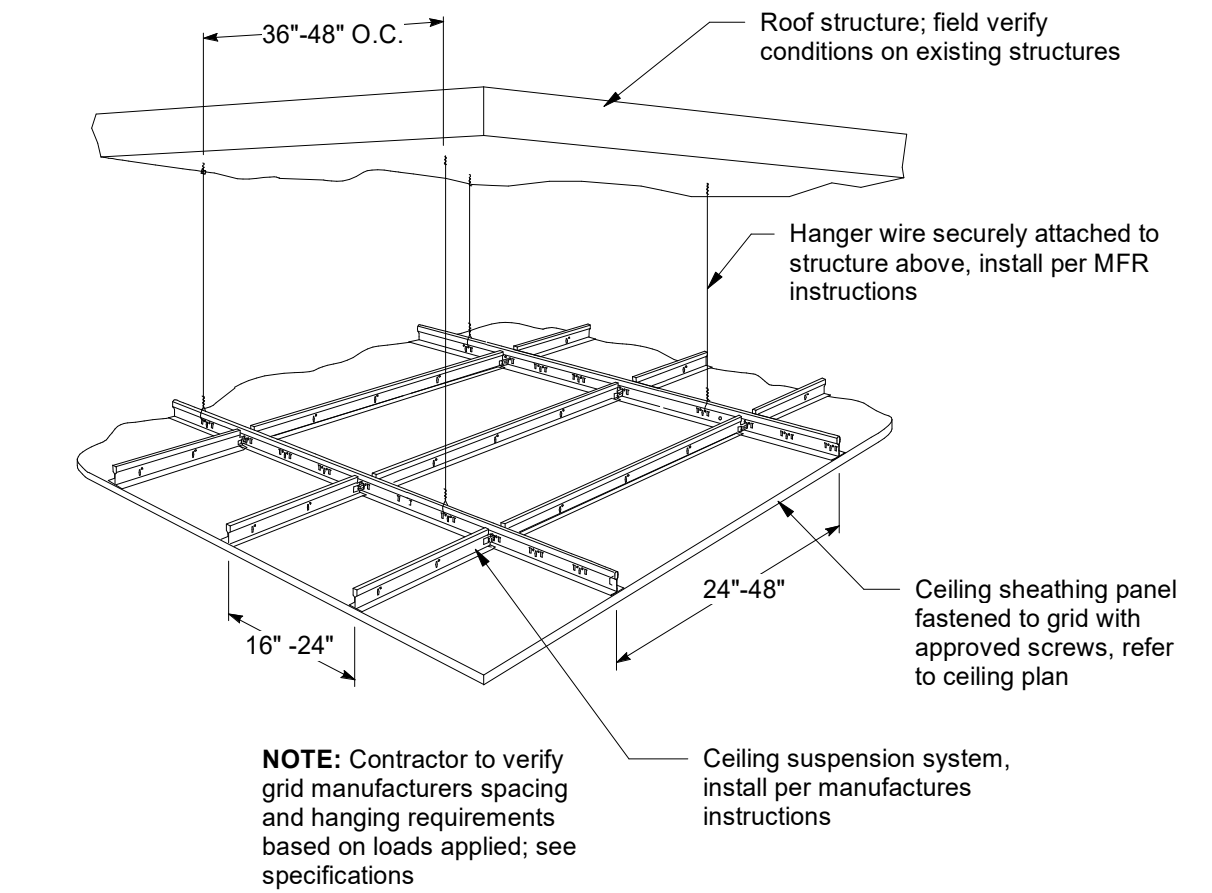
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NOTE: Refer to Exterior Elevations for light fixtures mounted above patio roof and canopy.

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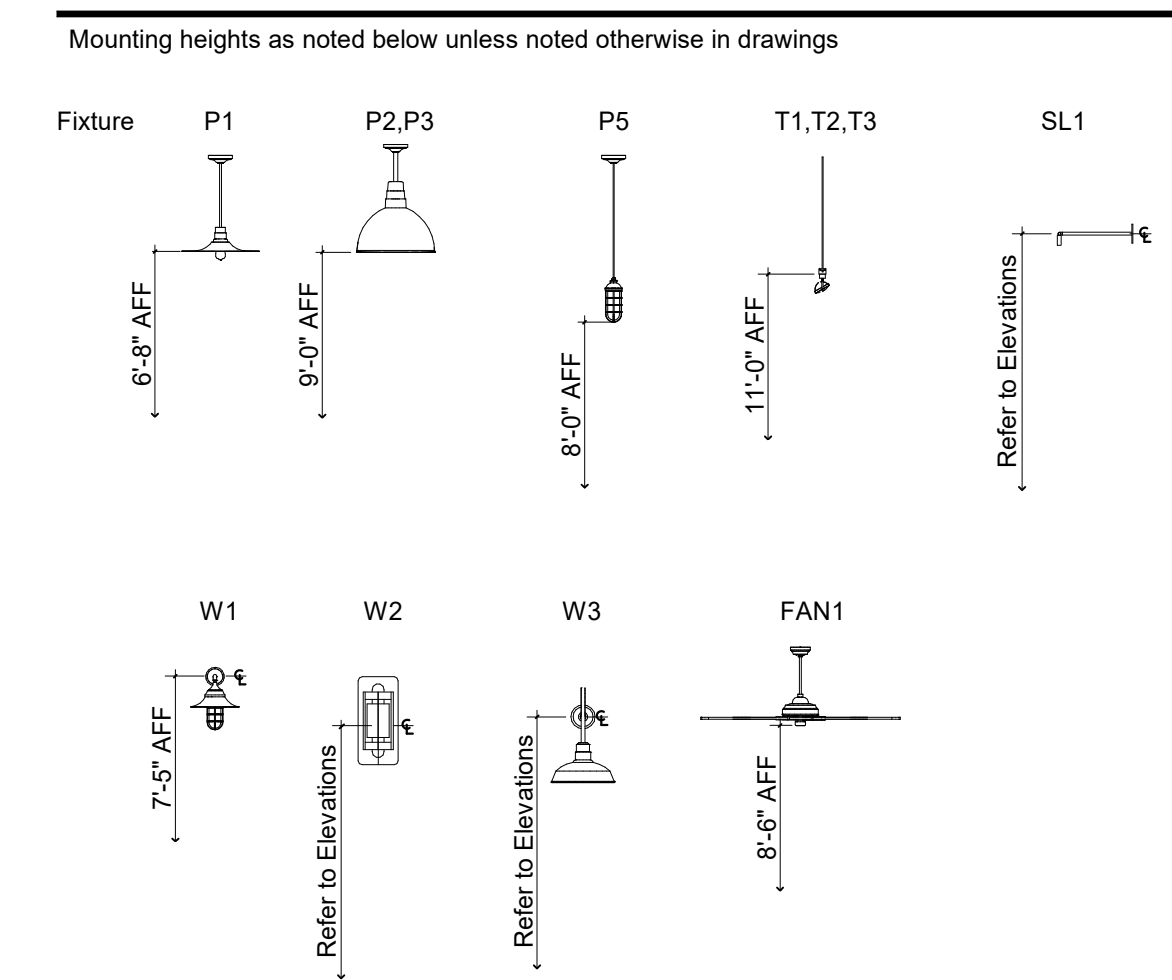
Section Detail  
**2 Suspended Track Light**  
 Scale: 3" = 1'-0"



NOTE: Contractor to verify grid manufacturer's spacing and hanging requirements based on loads applied; see specifications.  
**3 Ceiling - Grid Suspension Detail**  
 Scale: 3/4" = 1'-0"

**Reflected Ceiling Plan**  
 Scale: 1/4" = 1'-0"

**LIGHT FIXTURE MOUNTING HEIGHT LEGEND**



**LIGHT FIXTURE SCHEDULE**

| Type | Description  | Manufacturer           | Comments |
|------|--|------------------------|----------|
| D1   | 6" Recessed Downlight                                | Lithonia               |          |
| D2   | 6" Recessed Downlight                                | Lithonia               |          |
| E1   | LED Channel Light                                    | Paradigm LED           |          |
| FAN1 | 52" Commercial Ceiling Fan                           | Hunter                 |          |
| FAN2 | 32" Commercial Ceiling Fan                           | Casa Vieja             |          |
| P1   | Pendant: 20" Radial Wave shade                       | Baselite               |          |
| P2   | Pendant: Deep Bowl (Galvanized)                      | Baselite               |          |
| P3   | Pendant: Deep Bowl (Distressed Reo)                  | Baselite               |          |
| P5   | Pendant: Vapor Jar                                   | Baselite               |          |
| R1   | 2" x 4" LED lay-in fixture                           | Lithonia               |          |
| R2   | 2" x 2" LED lay-in fixture                           | Lithonia               |          |
| R4   | 4" LED Strip Light                                   | Acuity Brands Lighting |          |
| S1   | Sling Lights   | Tokistar               |          |
| SL1  | LED Single Head Sign Light for Wall or Ceiling Mount | Cooper Lighting        |          |
| SL2  | 4" LED Strip Light                                   | i2Ssystems             |          |
| T1   | Track Light  | Contech                |          |
| T2   | 8" Track   | Contech                |          |
| T3   | 4" Track   | Contech                |          |
| W1   | Wall Mount, 12" RLM Radial Table                     | Baselite               |          |
| W2   | Wall Mount Sconce                                    | Hi-Lite                |          |
| W3   | Wall Mount, 12" Gooseneck                            | Baselite               |          |

NOTE: Fixture schedule reproduced here for quick reference. Refer to Electrical Drawings for light fixture specifications. Report any conflicts prior to ordering fixtures.

**CEILING FINISH SCHEDULE**

| Type | Description                       | Manufacturer     | Model   | Comments   |
|------|-----------------------------------|------------------|---|--|
| C-1  | Gypsum Core Ceiling Panels        | USG              | ClimaPlus #3260, White, 24"x48"x1/2"                              | Donn DX Grid to match  |
| C-2  | Paint on gypsum board             | Sherwin Williams | SW 9110 Malabar   | Satin sheen paint, refer to ceiling suspension detail for more information   |
| C-4  | Paint on ceiling element          | Sherwin Williams | SW 7069 Iron Ore  | Satin sheen paint, Paint exposed ceilings surfaces including structure, metal framing, deck, conduit, etc. Exposed ductwork to be painted. |
| C-5  | Custom Gypsum Core Ceiling Panels | USG              | ClimaPlus #3270, White, 24"x48"x1/2" clad w/ black aluminum panel | Donn DX Grid; Color - Flat Black 205; refer to Key Note 6 this sheet for more information  |
| C-8  | Suspended T1-11 Plywood           | By Contractor    | 5/8" pine T1-11 plywood siding; grooves 8" OC                     | Fastened to bottom of existing joists w/ color match screws; finish with fire retardant coating; refer to Specifications                   |

**REFLECTED CEILING PLAN - GENERAL NOTES**

- Do not scale drawings. If dimensions are in question, the GC is responsible for seeking clarification from Owner's CM and/or Architect prior to construction.
- All dimensions are from finished surface to finished surface, unless noted otherwise.
- Indicated location of MEP equipment including HVAC ductwork, diffusers, return air grilles, etc., are shown on the architectural reflected ceiling plan for coordination of these items with the architectural design elements. Refer to the MEP Drawings for specifications and design intent of all MEP items. If discrepancies or conflicts between the MEP Drawings and Architectural Drawings are discovered, contractor shall notify Owner's CM and/or Architect for clarification prior to installing work in question.
- GC to field verify conditions relating to the positioning of ceiling grid layout shown for each space and report any conflicts that will affect the ceiling's layout to Owner's CM and/or Architect prior to installation.
- The GC shall provide access panels where equipment requiring access is located above non-accessible finished ceilings. Access panel shall match adjacent ceiling finish. GC to identify any required access panel locations and review specific details with Owner's CM and/or Architect prior to installation.
- Do not install light fixture lenses or remove protective plastic film until after final project cleaning.
- When applicable, install acoustical ceiling panels with grain/texture running in the same direction unless indicated otherwise.
- GC shall include an allowance to provide Owner with a five percent attic stock of each ceiling panel type used on the project, in unopened cartons for maintenance and replacement use. Verify actual quantity with Owner's CM prior to order. Attic stock of tile to be stored on top of walk-in cooler near cooler door, verify final location with Owner's CM.
- Gypsum hood ceilings and soffits as indicated on these drawings are to be attached or suspended according to construction procedures described in latest edition of *The Gypsum Construction Handbook*, published by the USG Corporation.
- All ceiling mounted items shall be installed per manufacturer's instructions. GC shall identify and provide all required blocking or other support for their proper attachment.

**REFLECTED CEILING PLAN - KEY NOTES**

- Wood trim - indicated by gray shading
- GC to provide aircraft cable to support string lights from ceiling to create "festoon" appearance; please contact Architect before installation to review desired appearance for finished installation; or coordinate with Owner's CM
- Open ceiling to deck; refer to Ceiling Finish Schedule for more information
- Kitchen exhaust hood refer to Mechanical/Captive/Aire Drawings
- No ceiling above walk-in cooler; if required FSE Supplier will furnish ceiling closure panels; GC will install closure panels between cooler and ceiling
- Ceiling type C-5 shown in shaded area. GC to adhere field cut 2'x4' aluminum panels to USG ceiling tile aluminum panels to be fabricated from factory finished black .021 gauge coil stock, coordinate w/ Owner's CM before fabrication
- Location of wall mounted flat screen TV and mounting hardware supplied by Owner; GC to receive and install Ductwork or mechanical device; suggested mounting height for dining room ductwork: 11'-6" AFF to bottom of lowest duct. Exposed spiral ductwork and diffusers in Dining to have remain galvanized; GC responsible for avoiding any conflicts or interferences, notify Owner's PM and/or Architect of any conflicts prior to installation, refer to Mechanical Drawings for more information
- Heat lamp fixtures and track supplied by FSE Contractor; GC to receive and install tracks and fixtures; center tracks over cutting boards as shown, modify track length as required to extend beyond centerline of each end fixture by 10"
- Ceiling mounted menu board supplied by Owner. GC to receive and install; coordinate with Owner's CM
- Contractor to provide pricing to supply and install window shades on noted storefront windows. Owner will select specific windows to actually receive shades base on site conditions; coordinate selection with Owner's CM
- Roof access ladder; refer to Wall Section
- Indicates bug light furnished by Owner; GC to receive and install units per manufacturer's instructions
- Communal table with integral light fixtures furnished by FSE Supplier; GC to receive and place tables; GC to furnish and install lamps for integral light fixtures; GC to install electrical connections to power tables
- Kitchen hood ANSUL fire suppression system cabinet; refer to Mechanical/Captive/Aire Drawings
- Air diffuser or return air device; refer to Mechanical Drawings
- Location of primary and secondary storm leaders from roof.
- Where indicated by heavy dashed line, extend studs and gypsum sheathing to deck to provide smoke barrier in plenum space
- GC to supply and install mounting support attached to structure above to properly install suspended monitor
- Mechanical device; refer to MEP Drawings

PROJECT STATUS  
**Construction Set**

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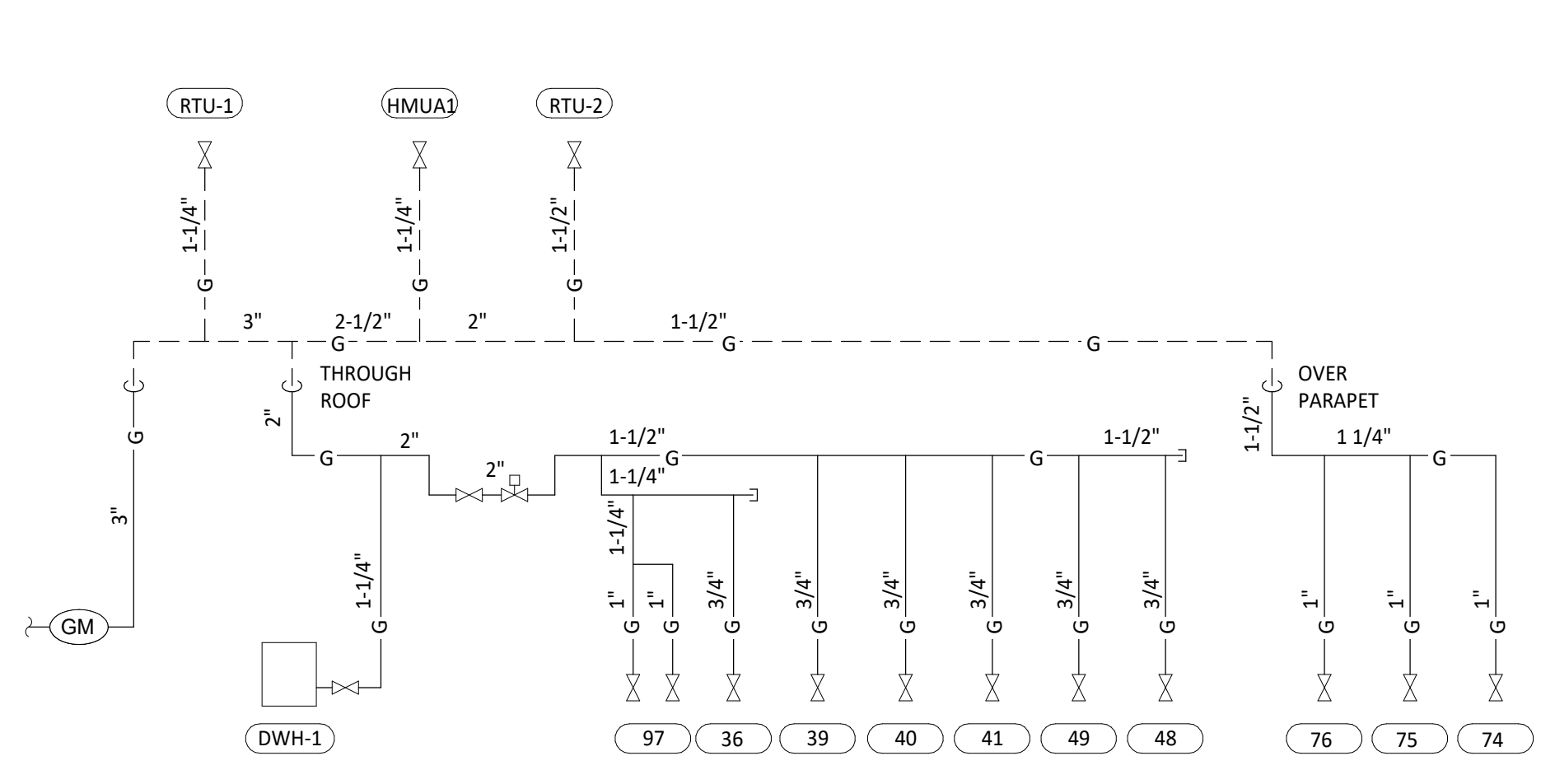
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Reflected Ceiling Plan



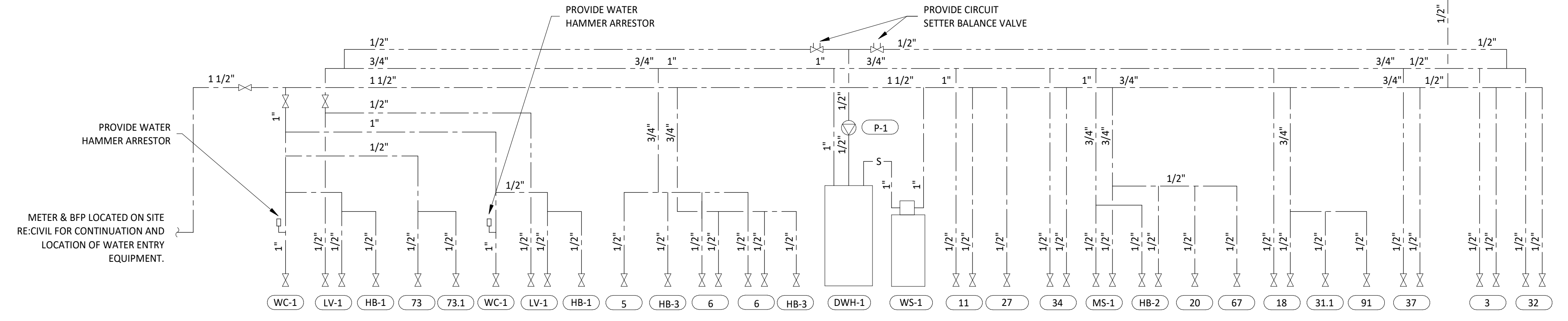
**4 GAS DISTRIBUTION DIAGRAM**  
Not to scale

| CONNECTED GAS LOAD                           |       |             |                                       |
|--|-------|-------------|---------------------------------------|
| GAS PIPE SIZED PER 2015 IFGC TABLES 402.4(2) |       |             |                                       |
| FIXTURE                                      | TAG   | MBH         | EQUIVALENT LENGTH FROM REGULATOR [FT] |
| RANGE  | 36    | 60          | 106                                   |
| FRYER  | 39    | 80          | 139                                   |
| FRYER  | 40    | 80          | 141                                   |
| FRYER  | 41    | 80          | 144                                   |
| CHARBROILER                                  | 48    | 60          | 150                                   |
| GRIDDLE                                      | 49    | 20          | 148                                   |
| SMOKER                                       | 74    | 130         | 163                                   |
| SMOKER                                       | 75    | 130         | 175                                   |
| SMOKER                                       | 76    | 130         | 188                                   |
| DOUBLE CONVECTION OVEN                       | 97    | 164         | 103                                   |
| WATER HEATER                                 | DWH-1 | 199         | 125                                   |
| MAKEUP AIR UNIT                              | HMUA1 | 271         | 88                                    |
| ROOFTOP UNIT                                 | RTU-1 | 250         | 81                                    |
| ROOFTOP UNIT                                 | RTU-2 | 350         | 119                                   |
| <b>Grand total</b>                           |       | <b>2004</b> | <b>MAX: 163</b>                       |

- NOTES:
1. PRESSURE FROM THE MAIN TO METER: 2 PSI OR DICTATED BY UTILITY
  2. MINIMUM PRESSURE REQUIRED: 7" W.C.
  3. DISTANCES ARE APPROXIMATE

**KEYNOTES - GAS SUPPLY PLAN**

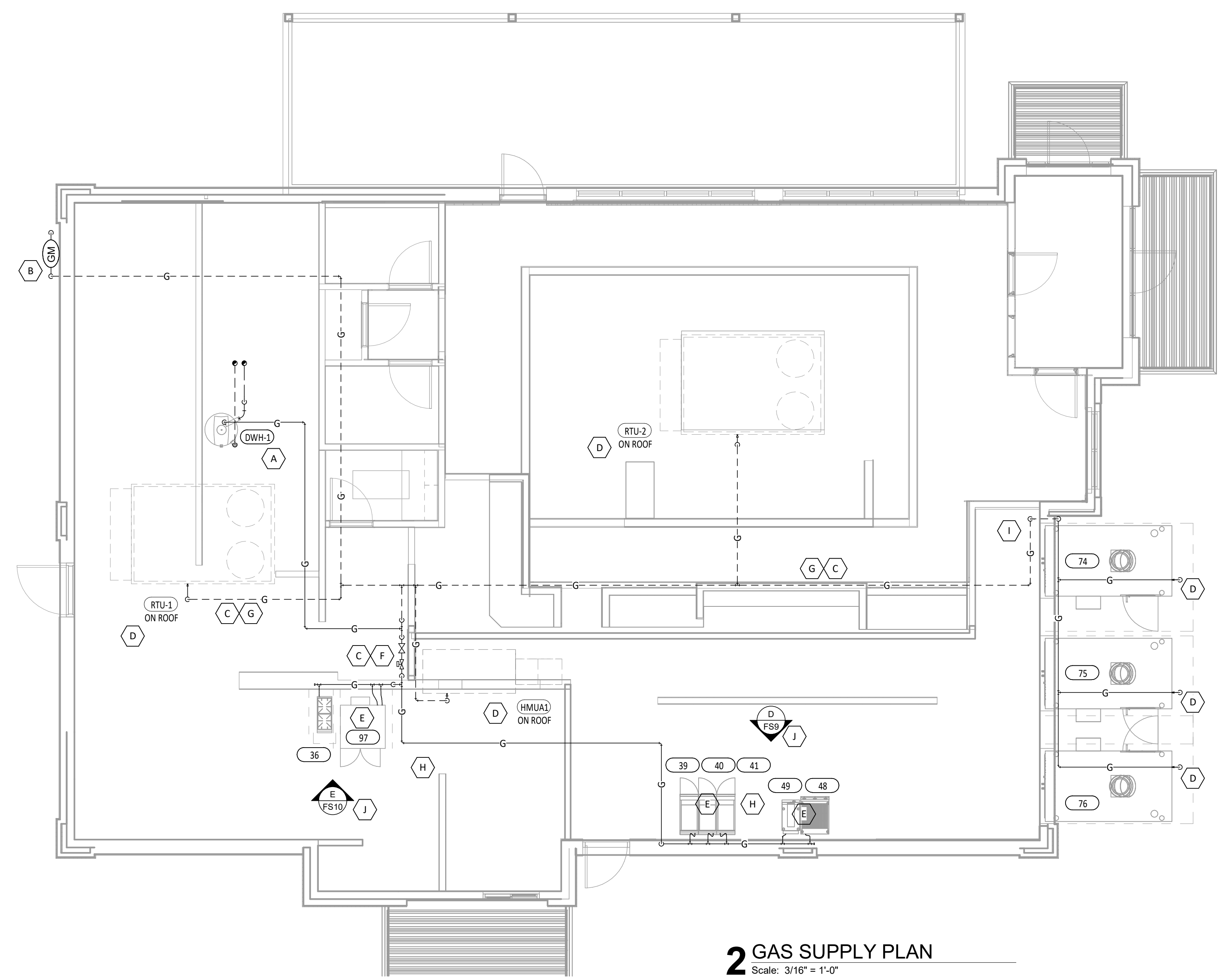
1. PROVIDE GAS CONNECTIONS AND INTAKE/FLUE PIPING TO THE WATER HEATER PER DETAIL 1/P2.0.
2. COORDINATE AND CONNECT 2.5" GAS TO GAS METER BY GAS COMPANY.
3. PAINT INTERIOR AND EXTERIOR EXPOSED GAS PIPING WITH ZINC CHROMATE PRIMER AND ONE FINAL COAT OF EXTERIOR ENAMEL. FINAL COLOR OF EXTERIOR PIPING SHALL BE SAFETY YELLOW, FINAL COLOR OF INTERIOR PIPING SHALL BE WHITE.
4. PROVIDE ACCESSIBLE LINE-SIZED GAS VALVE, DIRT LEG, AND UNION AT GAS CONNECTION TO THE EQUIPMENT. MAKE FINAL CONNECTION WITH CSST GAS HOSE. REFER TO DETAIL 2/P2.1 FOR SIZING.
5. PROVIDE GAS CONNECTIONS TO THE COOKING EQUIPMENT PER DETAIL 6/P2.0.
6. PROVIDE KITCHEN EQUIPMENT GAS SHUTOFF 6" BELOW THE CEILING PER DETAIL 5/P2.0.
7. SUPPORT THE GAS PIPE ON THE ROOF PER DETAIL 8/P2. WOOD BLOCKING IS NOT AN ACCEPTABLE METHOD OF SUPPORTING THE GAS PIPE.
8. DO NOT PROVIDE GAS PIPING ABOVE THE TYPE 1 HOOD. COORDINATE WITH WORK OF OTHER TRADES. GAS PIPING ON THE ROOF IS ACCEPTABLE.
9. PROVIDE GAS PIPING OVER PARAPET AND DOWN WALL INTO SMOKER AREA. HORIZONTAL GAS PIPING SHALL BE SECURED TO EXTERIOR WALL AT 8" AFG THEN SECURED TO THE BOTTOM OF EACH SMOKER TO THE POINT OF CONNECTION. FIELD COORDINATE ROUTING WITH EXISTING CONDITIONS.
10. REFER TO FOODSERVICE EQUIPMENT PLANS FOR ELEVATIONS AND GAS EQUIPMENT DETAILS, TYPICAL.



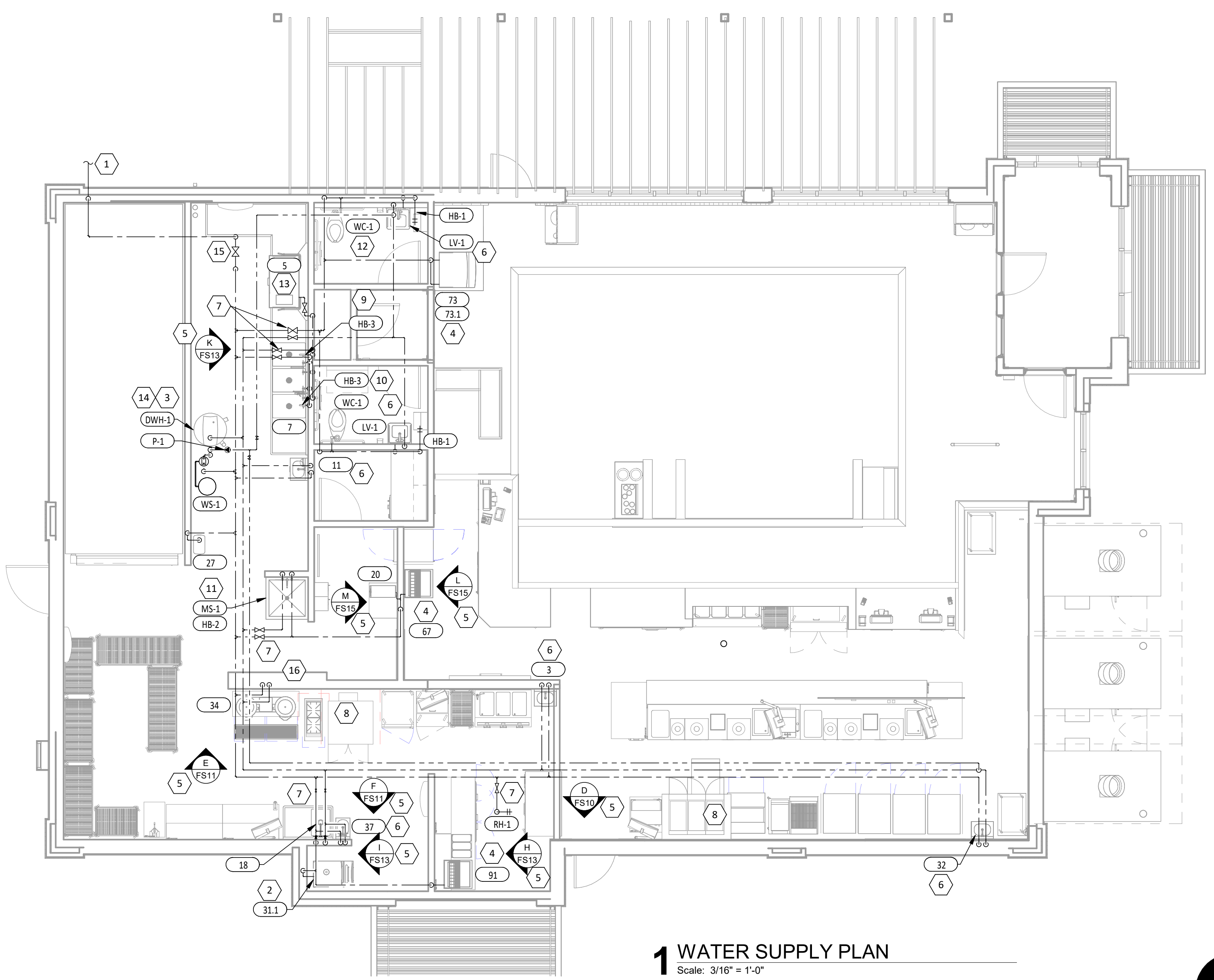
**3 PLUMBING SUPPLY DIAGRAM**  
Not to scale

**KEYNOTES - WATER SUPPLY PLAN**

1. PROVIDE 1.5" WATER SERVICE INTO THE BUILDING. REFER TO CIVIL PLANS FOR CONTINUATION ON SITE. WATER METER AND BACKFLOW PREVENTER ARE LOCATED ON THE NW CORNER OF THE SITE.
2. PROVIDE 1/2" CW TO THE ICE MAKER FILTER MOUNTED TO THE WALL BEHIND THE ICE MACHINE AS SHOWN IN THE FOODSERVICE EQUIPMENT PLANS. PROVIDE ESCUTCHEON, SHUTOFF VALVE AND STAINLESS STEEL DUAL CHECK VALVE (WATTS SD-3 OR EQUAL) UPSTREAM OF FILTER ASSEMBLY. FINAL CONNECTION TO ICE MACHINE SHALL BE VIA BRAIDED STAINLESS STEEL HOSE WITH MINIMUM 1/2" INTERIOR DIAMETER.
3. PROVIDE WATER CONNECTIONS TO THE WATER HEATER AND RECIRCULATION PUMP PER DETAIL 1/P2.0.
4. PROVIDE 1/2" CW TO THE SODA MACHINE AND ICE MAKER FILTERS MOUNTED TO THE WALL BEHIND THE ICE MACHINE AS SHOWN IN THE FOODSERVICE EQUIPMENT PLANS. PROVIDE ESCUTCHEON, SHUTOFF VALVE AND STAINLESS STEEL DUAL CHECK VALVE (WATTS SD-3 OR EQUAL) UPSTREAM OF FILTER ASSEMBLY. FINAL CONNECTION TO SODA DISPENSER AND ICE MACHINE SHALL BE VIA BRAIDED STAINLESS STEEL HOSE WITH MINIMUM 1/2" INTERIOR DIAMETER.
5. REFER TO FOODSERVICE EQUIPMENT PLANS FOR ELEVATIONS AND EQUIPMENT DETAILS, TYPICAL.
6. PROVIDE ASSE 1016/1070 POINT-OF-USE THERMOSTATIC MIXING VALVE (WATTS LFUSG-B-M2 OR EQUAL) ON WATER SUPPLY TO HAND SINK. PROVIDE ANGLE STOP BELOW SINK. FASTEN MIXING VALVE TO WALL, AND MAKE FINAL CONNECTION FROM ANGLE STOP TO MIXING VALVE AND FROM MIXING VALVE TO FAUCET USING BRAIDED STAINLESS STEEL HOSE. ADJUST MIXING VALVE FOR A DISCHARGE TEMPERATURE OF APPROXIMATELY 110°F.
7. PROVIDE ACCESSIBLE SHUTOFF VALVE TO GROUP OF FIXTURES ON WATER SUPPLY PIPES AS SHOWN.
8. DO NOT PROVIDE WATER PIPING ABOVE THE TYPE 1 HOOD. COORDINATE WITH WORK OF OTHER TRADES.
9. PROVIDE 1/2" HW TO HOSE BIBB FOR CONNECTION TO SOAP DISPENSER AT 12" AFF.
10. PROVIDE 1/2" CW TO HOSE BIBB FOR CONNECTION TO SANITIZER DISPENSER AT 12" AFF.
11. PROVIDE DOMESTIC WATER ROUGH-INS FOR THE MOP SINK FAUCET AND HB-2 AS SHOWN IN THE FOODSERVICE EQUIPMENT PLANS.
12. PROVIDE 1" DOMESTIC WATER SUPPLY TRO WATER CLOSET. PROVIDE WATER HAMMER ARRESTOR (SIOUX CHIEF 652-A OR EQUAL) ON WATER SUPPLY PIPE. LOCATE SUCH THAT HAMMER ARRESTOR IS ACCESSIBLE AFTER CONSTRUCTION IS COMPLETE.
13. PROVIDE ESCUTCHEON, SHUTOFF VALVE AND WATER HAMMER ARRESTOR (SIOUX CHIEF 625-A OR EQUAL) ON WATER SUPPLY PIPE TO DISH MACHINE.
14. PROVIDE 1/2" LEAD FREE BALANCING VALVE (BELL & GOSSETT CIRCUIT SETTER PLUS OR EQUAL) RECIRCULATION LINE, SET TO 2 GPM.
15. PROVIDE SHUTOFF VALVE ON INCOMING WATER LINE WITHIN 12" ABOVE THE LAY-IN CEILING.
16. ELECTRICAL PANELS IN THIS LOCATION. DO NOT ROUTE WATER PIPING ABOVE ELECTRICAL PANELS.



**2 GAS SUPPLY PLAN**  
Scale: 3/16" = 1'-0"



**1 WATER SUPPLY PLAN**  
Scale: 3/16" = 1'-0"

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**PROJECT STATUS**  
**Construction Set**

**City BARBEQUE**  
CBBQ - DELAWARE  
City Barbeque, LLC  
1200 Sunbury Road  
Delaware, Ohio 43015

| REVISIONS |             |      |
|-----------|-------------|------|
| #         | Description | Date |
|           |             |      |
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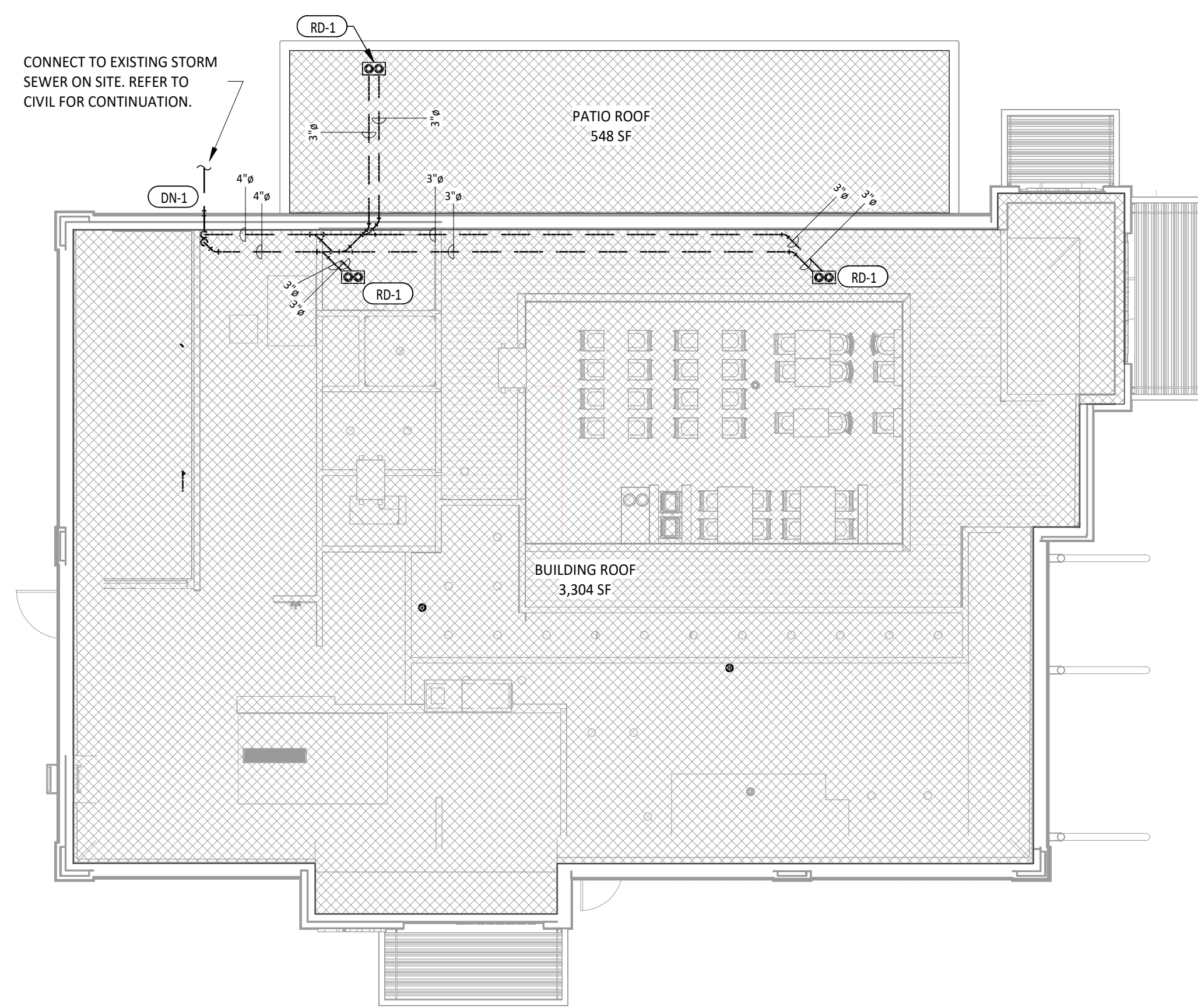
INITIAL ISSUE DATE  
**10 JUN 2022**

PROJECT NO.  
**2202014**

**WATER & GAS SUPPLY PLAN**

**P1.1**



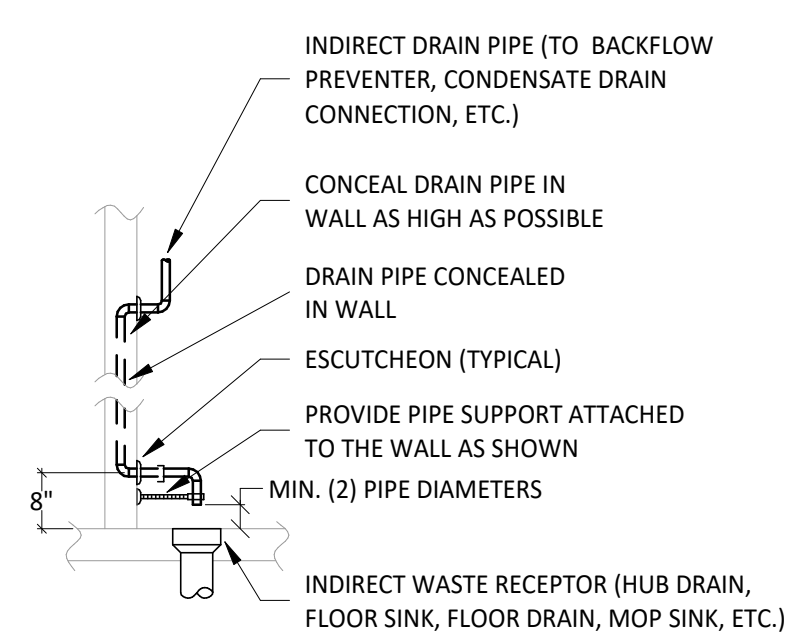


**11 POWER ROOF PLAN**  
Scale: 1/8" = 1'-0"

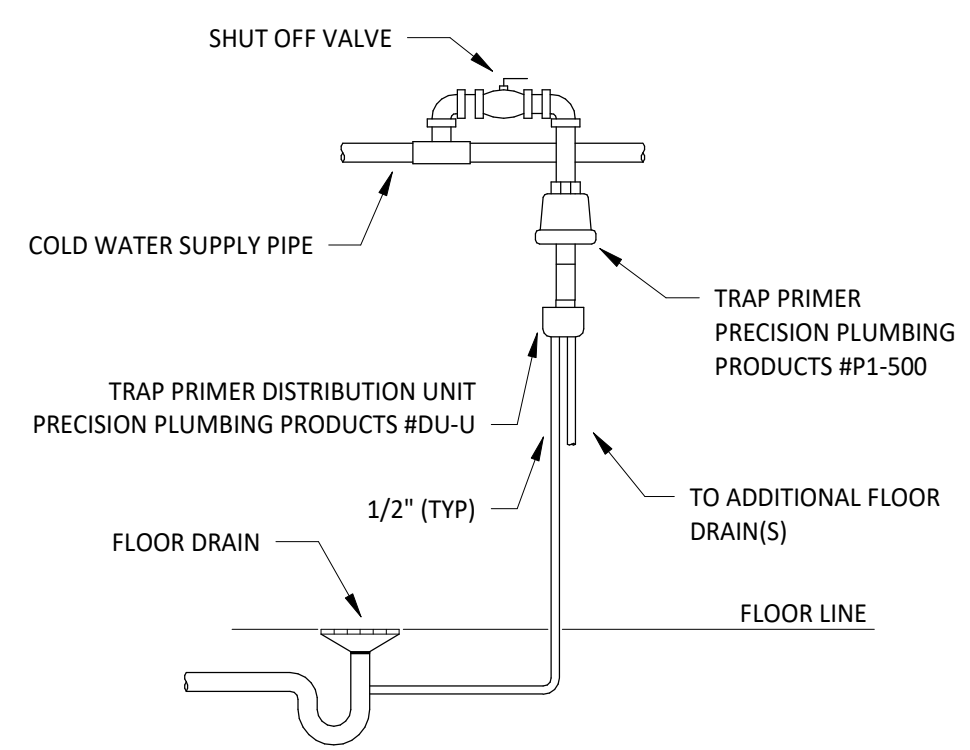
**ROOF DRAIN CALCULATION:**

|                      |   |                                   |
|----------------------|---|-----------------------------------|
| RAINFALL RATE        | = | 2.75 IN / HR                      |
| ROOF AREA            | = | 3,304 SF                          |
| PARAPET DIMS (L, H)  | = | 254 FT, 5 FT                      |
| PARAPET SURFACE AREA | = | 257 SF                            |
| ROOF FLOW RATE       | = | 110 GPM (2 DRAINS = 55 GPM/DRAIN) |
| PATIO ROOF AREA      | = | 548 SF                            |
| PATIO ROOF FLOW RATE | = | 16 GPM                            |

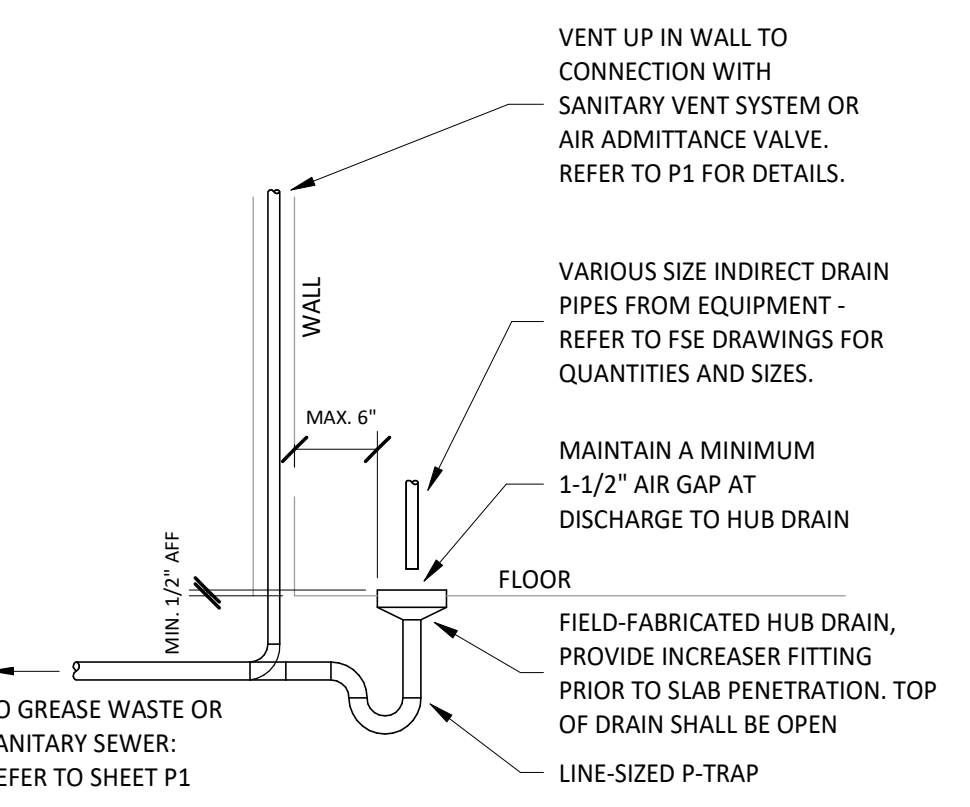
SEE SHEET P1 FOR HUB DRAIN CONNECTIONS  
 SEE SHEET P1 FOR DOWNSPOUT CONNECTIONS  
 SEE SHEET P1 FOR VENT PIPE CONNECTIONS  
 SEE SHEET P1 FOR GAS SHUTOFF VALVE CONNECTIONS  
 SEE SHEET P1 FOR GAS SHUTOFF VALVE CONNECTIONS  
 SEE SHEET P1 FOR GAS SHUTOFF VALVE CONNECTIONS



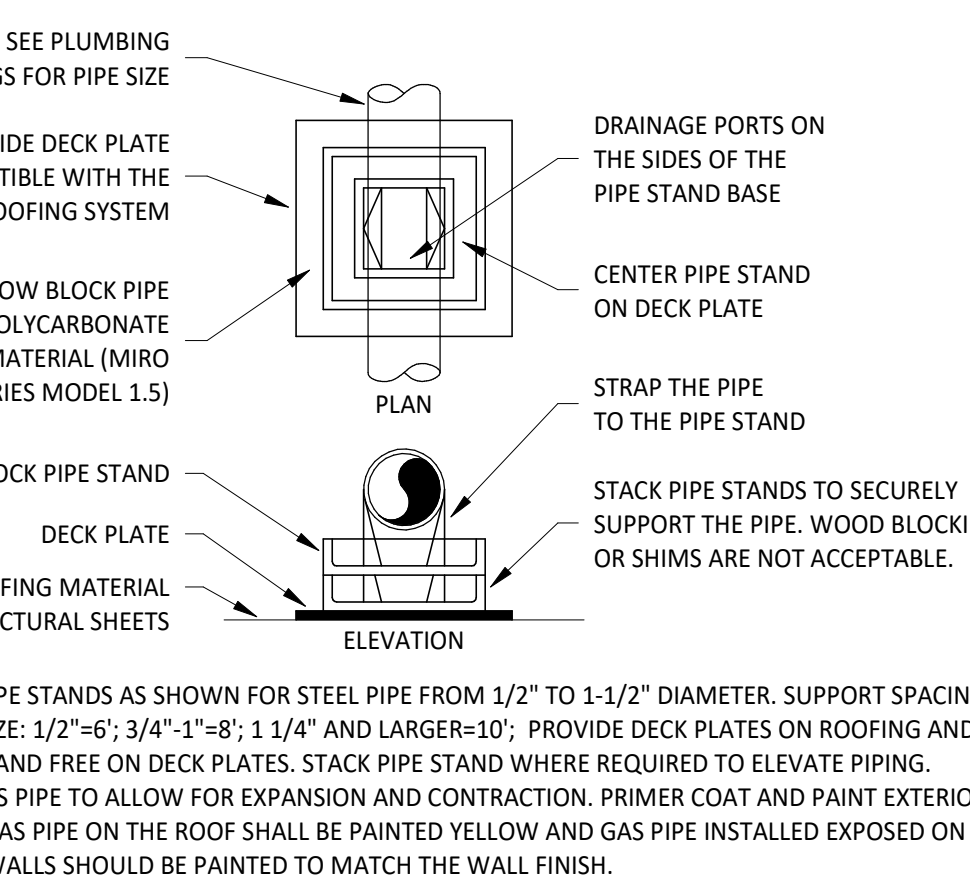
**7 INDIRECT WASTE PIPING DETAIL**  
Not to scale



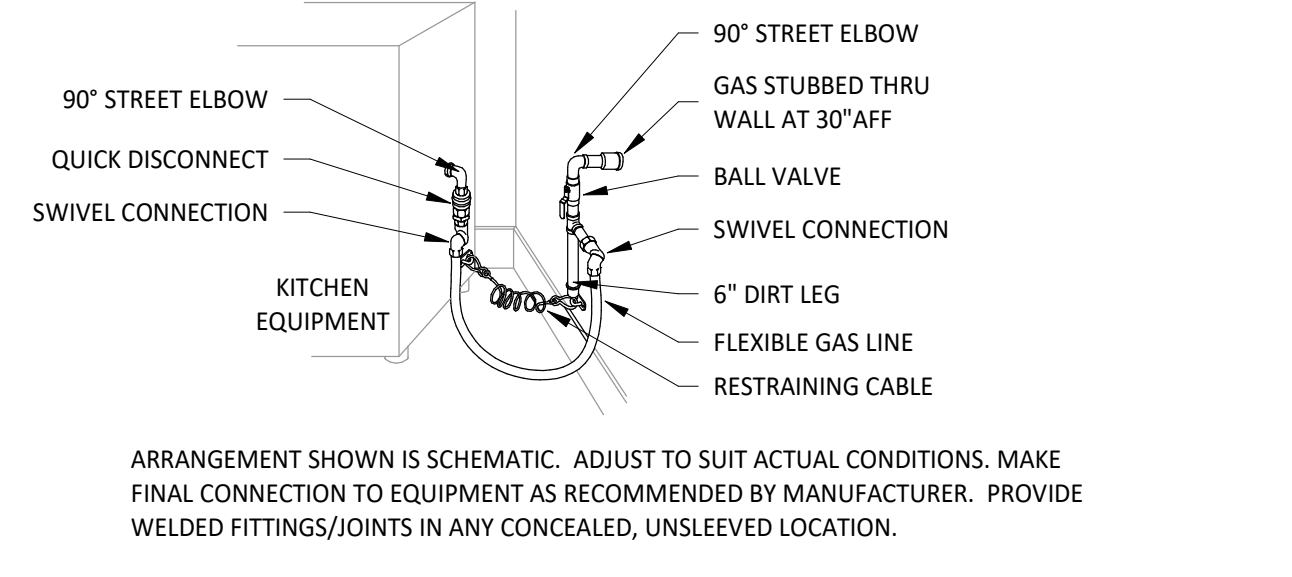
**10 TRAP PRIMER DETAIL**  
Not to scale



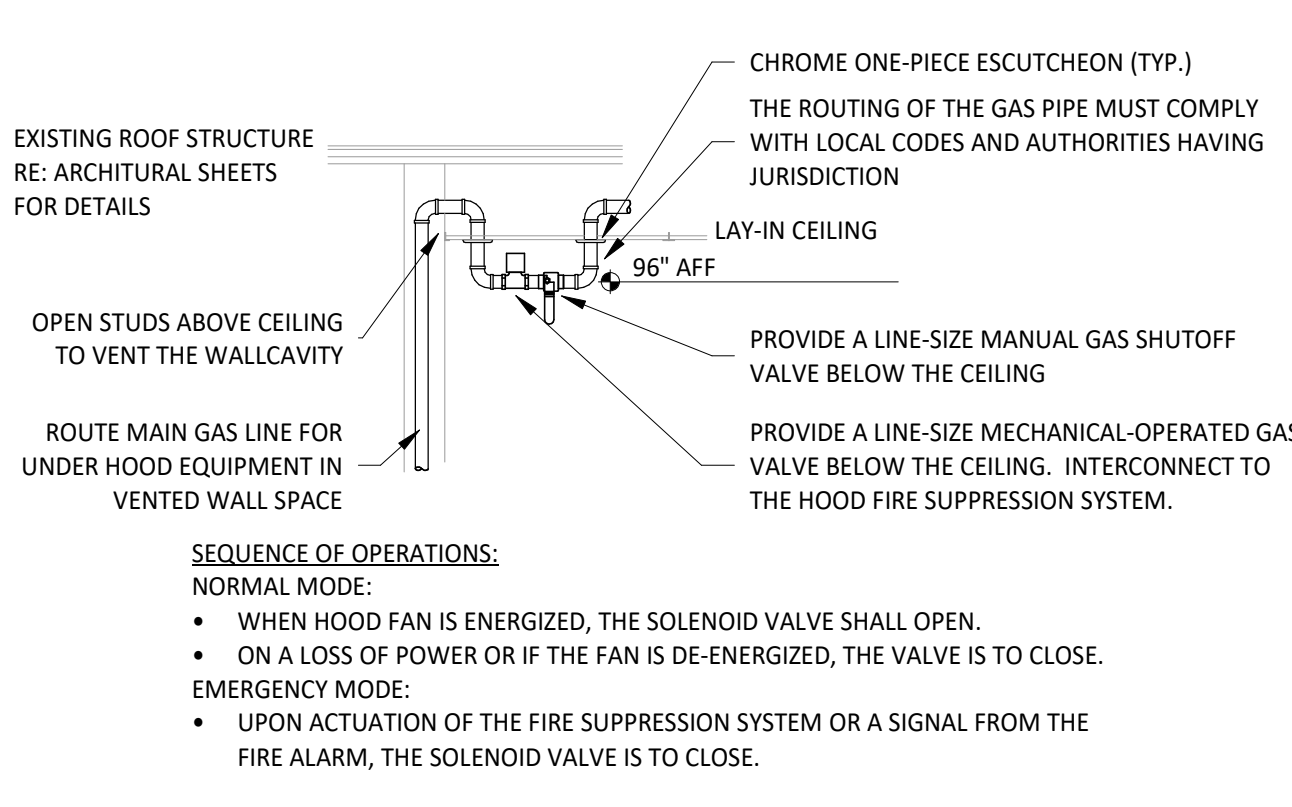
**9 HUB DRAIN DETAIL**  
Not to scale



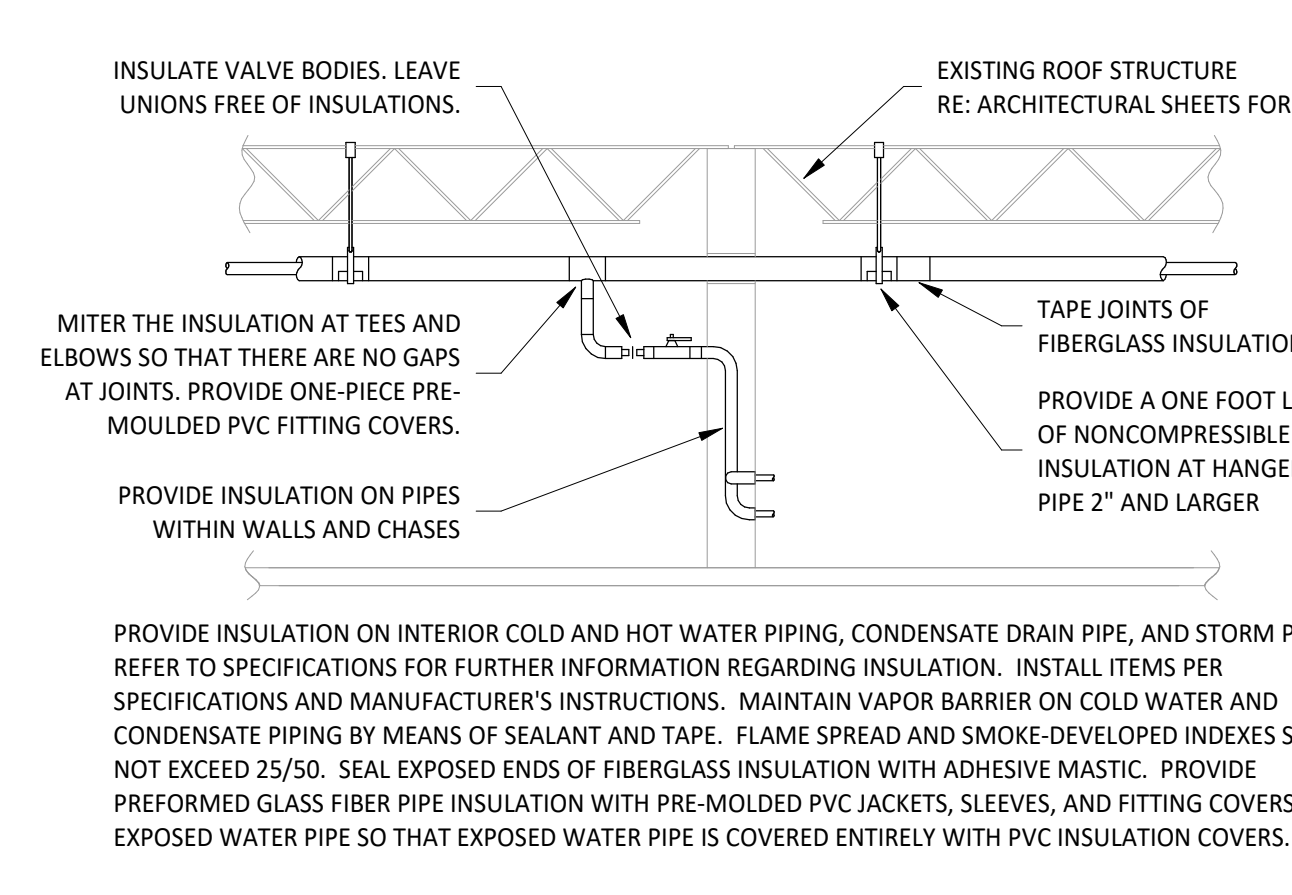
**8 ROOFTOP PIPING SUPPORT**  
Not to scale



**6 KITCHEN GAS EQUIPMENT DETAIL**  
Not to scale



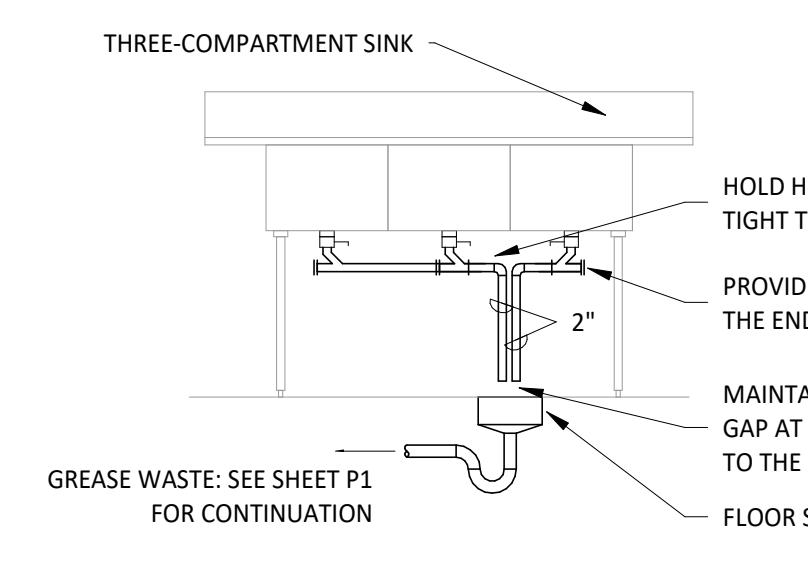
**5 KITCHEN GAS SHUTOFF DETAIL**  
Not to scale



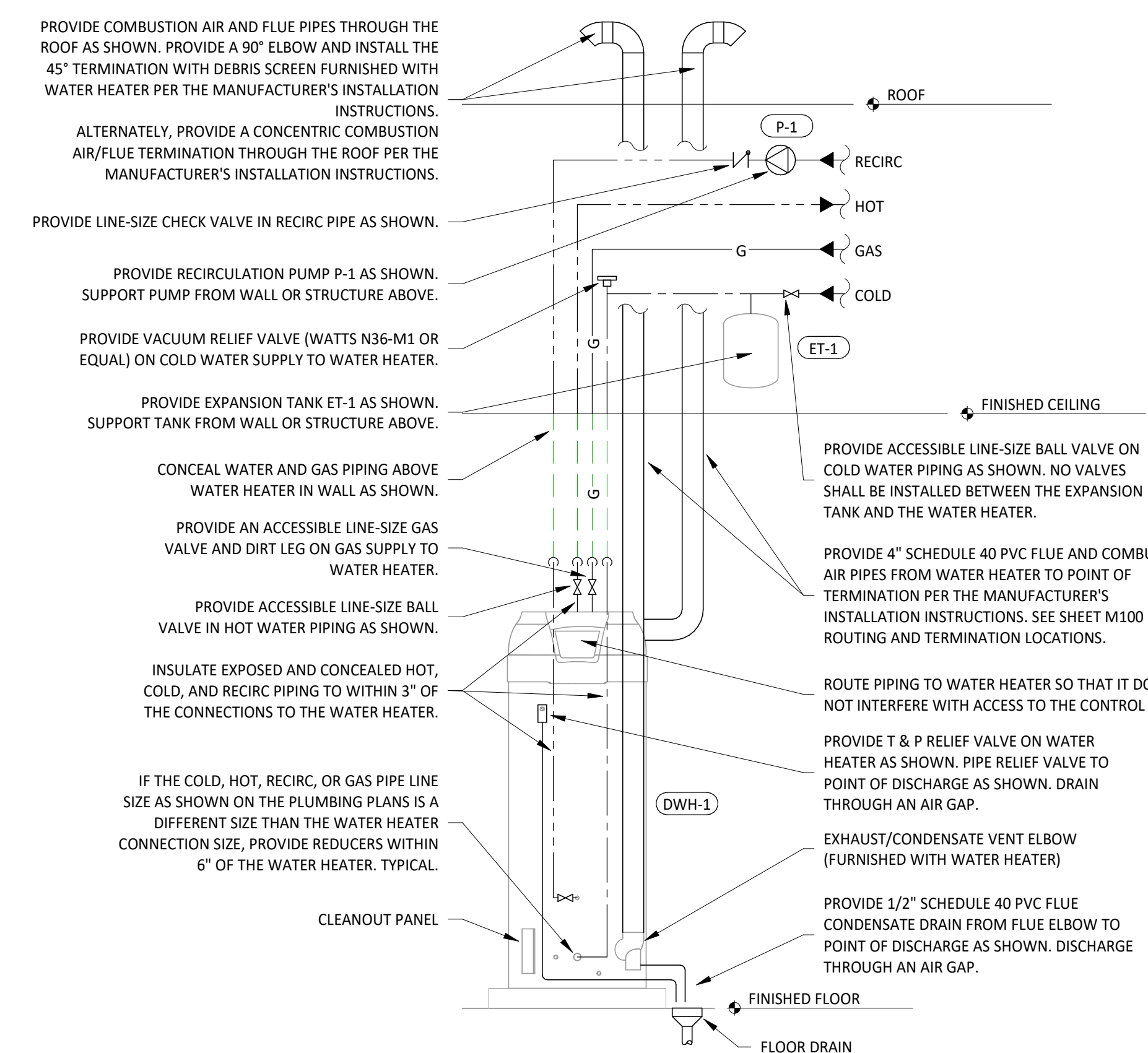
**4 PIPE INSULATION DETAIL**  
Not to scale

**PLUMBING FIXTURE SCHEDULE**

| TAG                | QTY. | FIXTURE                                   | MANUFACTURER      | MODEL                       | DESCRIPTION  | CONNECTION SIZE |      |        | SUBTOTAL FIXTURE UNITS |       |       |     |
|--------------------|------|---|-------------------|-----------------------------|--|-----------------|------|--------|------------------------|-------|-------|-----|
|                    |      |   |                   |                             |  | GAS             | HW   | CW     | HW                     | CW    | TOTAL | SAN |
| 3                  | 1    | KITCHEN HAND SINK                         | FURNISHED BY FSE  | --                          | WALL-MOUNT HAND SINK W/ KNEE OPERATED VALVES   | 1/2"            | 1/2" | 1 1/2" | 1.5                    | 1.5   | 2     | 1   |
| 5                  | 1    | DISHWASHER                                | VENDOR            | --                          | CONVEYOR DISHWASHER  | 3/4"            | 1/2" | 3/4"   | 0                      | 0     | 0     | 0   |
| 6                  | 1    | 3-COMPARTMENT SINK                        | FURNISHED BY FSE  | --                          | SOLED DISHTABLE (3-COMP SINK)  | 1/2"            | 1/2" | 2"     | 2                      | 2     | 2     | 6   |
| 7                  | 1    | PRE-RINSE SPRAYER                         | FURNISHED BY FSE  | --                          | PRE-RINSE UNIT   | 1/2"            | 1/2" | 2"     | 2                      | 2     | 2     | 0   |
| 11                 | 1    | KITCHEN HAND SINK                         | FURNISHED BY FSE  | --                          | WALL-MOUNT HAND SINK W/ KNEE OPERATED VALVES   | 1/2"            | 1/2" | 1 1/2" | 1.5                    | 1.5   | 2     | 1   |
| 18                 | 1    | PREP SINK                                 | FURNISHED BY FSE  | --                          | 1-COMPARTMENT PREP SINK  | 1/2"            | 1/2" | 2"     | 2                      | 2     | 2     | 0   |
| 20                 | 1    | TEA BREWER                                | FURNISHED BY FSE  | --                          | COFFEE / TEA BREWER  | 1/2"            | 1/2" | 0"     | 0                      | 1     | 0     | 0   |
| 27                 | 1    | BAG-IN-BOX                                | VENDOR            | --                          | BAG-IN-BOX WITH FILTER   | 1/2"            | 1/2" | 0"     | 0                      | 1     | 0     | 0   |
| 31.1               | 1    | ICE MAKER                                 | VENDOR            | --                          | ICE MAKER, BACK OF HOUSE. FURNISHED WITH ICE BIN   | 1/2"            | 3/4" | 0"     | 0                      | 1     | 0     | 0   |
| 32                 | 1    | KITCHEN HAND SINK                         | FURNISHED BY FSE  | --                          | WALL-MOUNT HAND SINK W/ KNEE OPERATED VALVES   | 1/2"            | 1/2" | 1 1/2" | 1.5                    | 1.5   | 2     | 1   |
| 34                 | 1    | TILT KETTLE                               | FURNISHED BY FSE  | --                          | STEAM-JACKETED, TWIN TILT KETTLES  | 1/2"            | 1/2" | 0"     | 0                      | 1     | 1.3   | 0   |
| 36                 | 1    | GAS HOT PLATE                             | FURNISHED BY FSE  | --                          | 2-BURNER GAS COOKTOP   | 3/4"            | 1/2" | 0"     | 0                      | 0     | 0     | 0   |
| 37                 | 1    | KITCHEN HAND SINK                         | FURNISHED BY FSE  | --                          | WALL-MOUNT HAND SINK W/ KNEE OPERATED VALVES   | 1/2"            | 1/2" | 1 1/2" | 1.5                    | 1.5   | 2     | 1   |
| 39                 | 1    | FRYER                                     | FURNISHED BY FSE  | --                          | HIGH EFFICIENCY DEEP FAT GAS FRYER   | 3/4"            | 1/2" | 0"     | 0                      | 0     | 0     | 0   |
| 40                 | 1    | FRYER                                     | FURNISHED BY FSE  | --                          | HIGH EFFICIENCY DEEP FAT GAS FRYER   | 3/4"            | 1/2" | 0"     | 0                      | 0     | 0     | 0   |
| 41                 | 1    | FRYER                                     | FURNISHED BY FSE  | --                          | HIGH EFFICIENCY DEEP FAT GAS FRYER   | 3/4"            | 1/2" | 0"     | 0                      | 0     | 0     | 0   |
| 48                 | 1    | CHARBROILER                               | FURNISHED BY FSE  | --                          | UNDER-FIRED GAS CHARBROILER  | 3/4"            | 1/2" | 0"     | 0                      | 0     | 0     | 0   |
| 49                 | 1    | GRIDDLE                                   | FURNISHED BY FSE  | --                          | 24" GAS FLAT-TOP GRIDDLE   | 3/4"            | 1/2" | 0"     | 0                      | 0     | 0     | 0   |
| 67                 | 1    | SODA DISPENSER                            | VENDOR            | --                          | DRIVE THROUGH COUNTER SODA DISPENSER   | 1/2"            | 0"   | 0"     | 0                      | 1     | 0     | 0   |
| 73                 | 1    | SODA DISPENSER                            | VENDOR            | --                          | BEVERAGE COUNTER SODA DISPENSER  | 1/2"            | 3/4" | 0"     | 0                      | 1     | 0     | 0   |
| 73.1               | 1    | SODA DISPENSER                            | VENDOR            | --                          | BEVERAGE COUNTER SODA DISPENSER  | 1/2"            | 3/4" | 0"     | 0                      | 1     | 0     | 0   |
| 74                 | 1    | SMOKER                                    | FURNISHED BY FSE  | --                          | SMOKER OVEN  | 3/4"            | 1/2" | 0"     | 0                      | 0     | 0     | 0   |
| 75                 | 1    | SMOKER                                    | FURNISHED BY FSE  | --                          | SMOKER OVEN  | 3/4"            | 1/2" | 0"     | 0                      | 0     | 0     | 0   |
| 76                 | 1    | SMOKER                                    | FURNISHED BY FSE  | --                          | SMOKER OVEN  | 3/4"            | 1/2" | 0"     | 0                      | 0     | 0     | 0   |
| 91                 | 1    | SODA DISPENSER                            | VENDOR            | --                          | DRIVE THROUGH COUNTER SODA DISPENSER   | 1/2"            | 0"   | 0"     | 0                      | 1     | 0     | 0   |
| 97                 | 1    | CONVECTION OVEN                           | FURNISHED BY FSE  | --                          | DOUBLE CONVECTION OVEN   | 3/4"            | 1/2" | 0"     | 0                      | 0     | 0     | 0   |
| DN-1               | 1    | DOWNSPOUT NOZZLE                          | WATTS             | RD-94S-NH                   | CAST NICKEL BRONZE DOWNSPOUT NOZZLE WITH ANCHOR FLANGE, COUNTERSUNK MOUNTING HOLES, AND NO HUB CONNECTION  |                 |      | 4"     | 0                      | 0     | 0     | 0   |
| DWH-1              | 1    | GAS TANK-TYPE WATER HEATER                | BRADFORD WHITE    | EF-100T-199E-3N             | SEALED COMBUSTION TANK-TYPE WATER HEATER, 100 GALLON CAPACITY, 199 MBH, 97% THERMAL EFFICIENCY   | 1"              | 1"   | 0"     | 0                      | 0     | 0     | 0   |
| ET-1               | 1    | EXPANSION TANK                            | AMTRON            | ST-12                       | 4.4 GALLON CAPACITY  | 3/4"            | 1/2" | 0"     | 0                      | 0     | 0     | 0   |
| FD-1               | 9    | FLOOR DRAIN                               | SIOUX CHIEF       | 842-2-PNR                   | ADJUSTABLE FLOOR DRAIN, ROUND POLISHED METAL RING AND STRAINER   |                 |      | 2"     | 0                      | 0     | 0     | 18  |
| FD-2               | 1    | FLOOR DRAIN                               | SIOUX CHIEF       | 842-2-PNR W/ 863-FN         | ADJUSTABLE FLOOR DRAIN, ROUND POLISHED METAL RING, STRAINER AND ROUND CONDENSATE FUNNEL  |                 |      | 2"     | 0                      | 0     | 0     | 2   |
| FS-1               | 3    | FLOOR SINK                                | SIOUX CHIEF       | 861-3PU2                    | HEAVY DUTY PVC FLOOR SINK WITH ALUMINUM DOME BOTTOM STRAINER AND OPEN HALF PVC GRATE   |                 |      | 3"     | 0                      | 0     | 0     | 15  |
| GT-1               | 1    | GREASE TRAP                               | SCHIER PRODUCTS   | GREAT BASIN GB-250          | ASME A112.14.3 100 GPM GREASE TRAP WITH BUILT-IN FLOW CONTROL DEVICE. PROVIDE WITH RISER EXTENSIONS AS REQUIRED FOR PROPER INVERT ELEVATION.   |                 |      | 4"     | 0                      | 0     | 0     | 0   |
| HB-1               | 2    | HOSE BIBB - CLEANING                      | WOODFORD          | MODEL 74                    | AUTOMATIC DRAINING, CLOSE-COUPLED HOSE BIBB WITH ANTI-SIPHON VACUUM BREAKER AND LOOSE KEY  |                 |      | 3/4"   | 0                      | 2     | 2     | 0   |
| HB-2               | 1    | HOSE BIBB - HOT & COLD                    | T&S BRASS         | B-0669-RGH                  | COMMERCIAL QUALITY HOT & COLD MIXING WALL HYDRANT WITH INTEGRAL VACUUM BREAKER. SUPPLY ARMS SHALL HAVE ADJUSTABLE CENTER, INTEGRAL SHUT-OFF STOP AND CHECK VALVE.  | 1/2"            | 1/2" | 1      | 1                      | 1.3   | 0     |     |
| HB-3               | 2    | HOSE BIBB - SINGLE TEMP                   | T&S BRASS         | B-2301                      | COMMERCIAL QUALITY SINGLE TEMPERATURE WALL HYDRANT WITH INTEGRAL VACUUM BREAKER. SUPPLY ARM SHALL HAVE INTEGRAL SHUT-OFF STOP.   |                 |      | 1/2"   | 2                      | 2     | 2.7   | 0   |
| HU-1               | 10   | HUB DRAIN                                 | FURNISHED BY GC   | --                          | FIELD-BUILT INDIRECT DRAIN RECEPTOR. REFER TO DETAIL 9/P2.0  |                 |      | 2"     | 0                      | 0     | 0     | 20  |
| LV-1               | 2    | LAVATORY                                  | AMERICAN STANDARD | 0355.912 W/ 5500.175 FAUCET | WHITE WALL-MOUNT VITREOUS CHINA LAVATORY WITH 4" CENTER FAUCET AND 0.5 GPM AERATOR WITH VANDAL-RESISTANT WRIST BLADES LESS DRAIN AND POP-UP HOLE. PROVIDE CONCEALED CARRIER (WATTS TCA-41.1, NO SUBSTITUTIONS).  | 1/2"            | 1/2" | 1 1/2" | 3                      | 3     | 4     | 2   |
| MS-1               | 1    | MOP SINK                                  | FIAT              | TSB500-3636                 | MOLDED STONE MOP SINK WITH FIAT #830AA SERVICE FAUCET EQUIPPED WITH SUPPLY STOPS, WALL BRACE, VACUUM BREAKER AND MOP HANGER BRACKER  | 3/4"            | 3/4" | 3"     | 2.25                   | 2.25  | 3     | 5   |
| P-1                | 1    | RECIRCULATING PUMP                        | GRUNDFOS          | ALPHA2 15-55 SF             | DOMESTIC HOT WATER CIRCULATOR WITH INTEGRAL CHECK VALVE, ECM MOTOR W/ 'AUTOADAPT' FUNCTION, STAINLESS STEEL FLANGE & TERMINAL BOX.   |                 |      | 3/4"   | 0                      | 0     | 0     | 0   |
| RD-1               | 3    | COMBINATION ROOF DRAIN AND OVERFLOW DRAIN | WATTS             | RD-253                      | CAST IRON COMBINATION ROOF DRAIN/OVERFLOW WITH DECK FLANGE, DRAIN BODY, FLASHING CLAMP WITH INTEGRAL GRAVEL GAURD, OVERFLOW STANDPIPE WITH MEMBRANE CLAMP, SELF LOCKING CAST IRON DOME, AND NO HUB OUTLETS   |                 |      | 3"     | 0                      | 0     | 0     | 0   |
| RH-1               | 1    | FREEZE PROOF ROOF HYDRANT                 | WOODFORD          | SRH-MS                      | AUTOMATIC DRAINING, FREEZELESS ROOF HYDRANT WITH ANTI-SIPHON DUAL CHECK BACKFLOW PREVENTER, MOUNTING SYSTEM  |                 |      | 3/4"   | 0                      | 1     | 1     | 0   |
| TD-1               | 1    | TROUGH DRAIN                              | ADVANCE TABCO     | FTG-1254                    | GENERAL PURPOSE TRENCH DRAIN WITH HEAVY DUTY GRATE   |                 |      | 3"     | 0                      | 0     | 0     | 0   |
| WC-1               | 2    | WATER CLOSET                              | AMERICAN STANDARD | 3461.576.020                | ADA-COMPLIANT MADERA ELONGATED FLOOR-MOUNT 1.6/1.1 GPF DUAL-FLUSH VALVE TOILET WITH OPEN FRONT SEAT (AMERICAN STANDARD 5901.100) AND SELECTRONIC EXPOSED BATTERY FLUSH VALVE. ADJUST FLUSH VALVE HEIGHT TO AVOID GRAB BARS PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS. | 1"              | 3"   | 0      | 20                     | 20    | 12    |     |
| WS-1               | 1    | WATER SOFTENER                            | FURNISHED BY FSE  | --                          | POINT OF ENTRY HIGH CAPACITY WATER TREATMENT SYSTEM  |                 |      | 1 1/2" | 0                      | 0     | 0     | 0   |
| <b>Grand total</b> |      |   |                   |                             |  |                 |      |        | 21.25                  | 51.25 | 51.3  | 84  |



**3 WARE-WASHING SINK DETAIL**  
Not to scale



**1 WATER HEATER DETAIL**  
Not to scale

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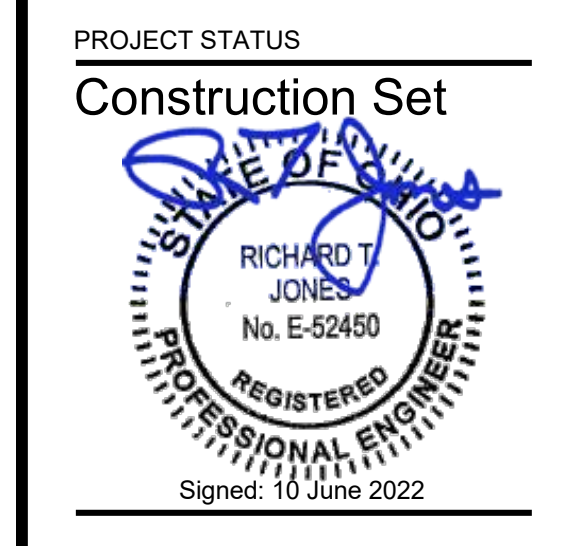
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**PROJECT STATUS**  
**Construction Set**

**City Barbeque**  
 CBBQ - DELAWARE  
 City Barbeque, LLC  
 1200 Sunbury Road  
 Delaware, Ohio 43015

**REVISIONS**

| # | Description | Date |
|---|-------------|------|
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INITIAL ISSUE DATE  
**10 JUN 2022**  
 PROJECT NO.  
**2202014**

**PLUMBING SCHEDULES & DETAILS**  
**P2.0**

## HVAC SPECIFICATIONS

### SECTION 15800 - MECHANICAL INSULATION

#### PART 1 - GENERAL

##### 1.1 SECTION REQUIREMENTS

- A. Submittals: None.
- B. Quality Assurance: Labeled with maximum flame-spread rating of 25 and maximum smoke developed rating of 50 according to ASTM E 84.

#### PART 2 - PRODUCTS

##### 2.1 PIPE INSULATION

- A. Preformed Glass Fiber Pipe Insulation: ASTM C 547, Class 1, with factory applied, all purpose, vapor retarder jacket.
- B. Polyolefin Pipe Insulation: Unicellular polyethylene, preformed pipe insulation. Comply with ASTM C 534, Type I, except for density.

##### 2.2 DUCT INSULATION

- A. TYPE D-1: ASTM C1290, Type III, flexible glass fiber, commercial grade with factory applied reinforced aluminum foil jacket meeting ASTM C1136, Type II.
  - a. Duct and plenum insulation and sealing: Supply and return air ducts and plenums shall be insulated with a minimum of R-6 insulation where located in unconditioned spaces and where located outside the building with a minimum of R-8 insulation in Climate Zones1 through 4 and a minimum ofR-12 insulation in Climate Zones5 through 8. Where located within a building envelope assembly, the duct or plenum shall be separated from the building exterior or unconditioned or exempt spaces by a minimum of R-8 insulation in Climate Zones1 through 4 and a minimum of R-12 insulation in Climate Zones5 through 8.
    - Exceptions:
      1. Where located within equipment.
      2. Where the design temperature difference between the interior and exterior of the duct or plenum is not greater than 15°F (8°C).

#### PART 3 - EXECUTION

##### 3.1 INSTALLATION - PIPING SYSTEMS

- A. Install vapor barriers on insulated pipes with surface operating temperatures below 60 deg F.
- B. Insulate fittings, valves, and specialties.
- C. Seal vapor barrier penetrations for hangers, supports, anchors, and other projections.
- D. Coat glass fiber pipe insulation ends with vapor barrier coating.
- E. Roof Penetrations: Apply insulation for interior applications to a point even with the top of the roof flashing.
- F. Exterior Wall Penetrations: For penetrations of below grade exterior walls, terminate insulation flush with mechanical sleeve seal.
- G. Interior Walls and Partitions Penetrations: Apply insulation continuously through walls and partitions, except fire rated walls and partitions.
- H. Fire Rated Walls and Partitions Penetrations: Terminate insulation at penetrations through fire rated walls and partitions. Seal around penetration with through penetration firestop systems.
- I. Floor Penetrations: Terminate insulation at the underside of the floor assembly and at the floor support at top of floor. Seal around penetration with through penetration firestop systems.
- J. Glass Fiber Insulation Installation: Bond insulation to pipe with adhesive. Seal seams and joints with vapor barrier compound.
- K. Interior Piping System Applications: Insulate the following piping systems:
  1. Hydronic water system piping.
  2. Steam and condensate system piping.
  3. Refrigerant piping.
- L. Do not apply insulation to the following systems, materials, and equipment:
  1. Flexible connectors.
  2. Fire protection piping systems.
  3. Piping specialties, including air chambers, unions, strainers, check valves, plug valves, and flow regulators.
- M. Pipe Insulation Thickness Application Schedule: Insulate piping with the following materials and thicknesses:

##### 3.2 INSTALLATION - DUCTWORK SYSTEMS

- A. Duct dimensions indicated on Drawings are finished inside dimensions.
- B. Insulated ductwork conveying air below ambient temperature:
  1. Provide insulation with vapor retarder jackets.
  2. Finish with tape and vapor retarder jacket.
  3. Continue insulation through walls, sleeves, hangers, and other duct penetrations.
  4. Insulate entire system including fittings, joints, flanges, fire dampers, flexible connections, and expansion joints.
- C. Insulated ductwork conveying air above ambient temperature:
  1. Provide with or without standard vapor retarder jacket.
  2. Insulate fittings and joints. Where service access is required, bevel and seal ends of insulation.

END OF SECTION 15800

### SECTION 15732 - PACKAGED ROOFTOP AIR-CONDITIONING UNITS

#### PART 1 - GENERAL

##### 1.1 SECTION REQUIREMENTS

- A. Submittals: Product Data and Shop Drawings.
- B. Comply with ASHRAE 15.
- C. EER: Equal to or greater than prescribed by the energy code adopted by the Authority Having Jurisdiction.
- D. Warranties: Submit a written warranty, signed by the manufacturer, agreeing to the repair or replacement of components that fail within 5 years of Substantial Completion.

#### PART 2 - PRODUCTS

##### 2.1 PACKAGED UNITS, 5 TO 20 TONS

- A. Factory assembled and tested, consisting of compressors, condensers, evaporator coils, condenser and evaporator fans, refrigeration and temperature controls, filters, and dampers.
  1. Refer to Rooftop Heating/Cooling Unit Schedule on drawing M600 for capacities, and manufacturers.
  2. Evaporator Fans: Belt or direct drives, forward curved centrifugal.
  3. Exhaust/Relief Fans: Direct drive, forward curved centrifugal or propeller.
  4. Condenser Fans: Direct drive propeller.
  5. Refrigerant Coils: Aluminum fins and copper coil.
  6. Compressors: Serviceable hermetic or fully hermetic, with safety controls, hot gas bypass, and timed off controls.
  7. Heat Exchangers: Gas fired, with gas controls, electronic ignition, high limit cutout, and forced draft proving switch.
  8. Economizer controls (Comparative Enthalpy, 100% capacity).
  9. Smoke Detectors: Photoelectric in supply and/or return as called for in schedule on sheet M600.
  10. Operating Controls: Two stage heating and two stage cooling on units 7-1/2 tons and over.
  11. Roof curb.
  12. Control Wiring from 1-stat to rooftop unit: Shall be 18ga / 7 conductor, rated for plenum applications.
  13. Control Wiring from 1-stat to remote sensor: Shall be a separate 18ga / 2 conductor shielded, rated for plenum applications.

#### PART 3 - EXECUTION

##### 3.1 INSTALLATION

- A. Install units level and plumb and firmly anchored.
- B. Connect gas piping to burner with pipe same size as gas train inlet, and provide union with sufficient clearance for burner removal and service.
- C. Install ducts to termination in roof mounting frames. Terminate ducts through roof structure.
- D. Connect units to wiring systems and to ground.

END OF SECTION 15732

### SECTION 15810 - DUCTS AND ACCESSORIES

#### PART 1 - GENERAL

##### 1.1 SECTION REQUIREMENTS

- A. Submittals: Product Data for fire and smoke dampers.
- B. Comply with NFPA 90A for systems serving spaces more than 25,000 cu. ft. in volume or building Types II, IV, and V construction more than 3 stories in height.
- C. Comply with NFPA 90B for systems serving spaces in 1 or 2 family dwellings or serving spaces less than 25,000 cu. ft..
- D. Comply with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations," for kitchen hood ducts.
- E. Comply with UL 181 and UL 181A for ducts and closures.
- F. Testing, Adjusting, and Balancing Agency Qualifications: AABC certified (to be furnished by Tenant).

#### PART 2 - PRODUCTS

##### 2.1 DUCTS

- A. Spiral Duct: Spiral Lock Seam, without insulation, G90 galvanized finish, ASTM A-653/924
  1. Basis of Design Manufacturers: Lindab SPROsafe, alternates to the basis of design must be submitted for review.
  2. Fittings: Factory produced standing seam construction with internal sealing. Fittings with a major axis of 36" or smaller shall be 20 gauge. Fittings with a major axis of 37"-48" shall be 18 gauge.
- B. Galvanized Steel Sheet: Forming steel, ASTM A 653/653M, G90 coating designation.
- C. Duct Liner: ASTM C 1071, Type II, with an airstream surface coated with a temperature resistant coating. Thickness: 1-1/2 inch. R-value : 8
  1. Adhesive: ASTM C 916, Type I.
  2. Mechanical Fasteners: Galvanized steel pin, length as required to penetrate liner plus a 1/8 inch projection maximum into the airstream.
- D. Joint and Seam Tape: Comply with UL 181A.
- E. Joint and Seam Sealant: Comply with UL 181A.
- F. Rectangular Metal Duct Fabrication: Comply with SMACNA's "HVAC Duct Construction Standard" for metal thickness, reinforcing types and intervals, tie rod applications, and joint types and intervals.

##### 2.2 ACCESSORIES

- A. Volume-Control Dampers: Factory fabricated volume control dampers, complete with required hardware and accessories. Single blade and multiple opposed blade, standard leakage rating, and suitable for horizontal or vertical applications.
- B. Fire Dampers: Factory-fabricated fire dampers, complete with required hardware and accessories. UL labeled according to UL 555, "Fire Dampers".
- C. Flexible Connectors: Flame retardant or noncombustible fabrics, coatings, and adhesives complying with UL 181, Class 1.
- D. Flexible Ducts: Factory fabricated, insulated, round duct, with an outer jacket enclosing 2 inch thick, glass fiber insulation, R-value: 6.0, around a continuous inner liner.

#### PART 3 - EXECUTION

##### 3.1 INSTALLATION

- A. Duct System Pressure Class: Construct and install each duct system with 2 inch positive and negative duct pressure classifications.
  - B. Conceal ducts from view in finished and occupied spaces. Except where noted as exposed.
  - C. Avoid passing through electrical equipment spaces and enclosures.
  - D. Support and connect metal ducts according to SMACNA's "HVAC Duct Construction Standard".
  - E. Install duct accessories according to applicable portions of details of construction as shown in SMACNA standards.
  - F. Install liner and/or insulation on ductwork per the material schedule on sheet M010.
  - G. Install volume control dampers in lined duct with methods to avoid damage to liner and to avoid erosion of duct liner.
  - H. Install fire and smoke dampers according to manufacturer's UL approved written instructions.
  - I. Install fusible links in fire dampers.
  - J. Provide saddle taps at tees for exposed ductwork.
- 3.2 TESTING, ADJUSTING, AND BALANCING
- A. The tenant will supply an independent balance agent to to balance and adjust the HVAC installation. The balance agent will be responsible for any pulley or belt changes required.
  - B. The GC is to have trained staffed available during the balancing to correct issues noted by the balance agent.
  - C. The balance agent is to balance airflow within distribution systems, including submains, branches, and terminals to indicated quantities +/- 10%. The hood exhaust system shall be balanced to a tolerance of -0-10% and the make-up air system to a tolerance of -10-0%.
  - D. The balance agent is to supply a copy of the balance report to the Tenant, engineer and general contractor for review.

END OF SECTION 15810

### SECTION 15855 - DIFFUSERS, REGISTERS, AND GRILLES

#### PART 1 - GENERAL

##### 1.1 SECTION REQUIREMENTS

- A. Submittals: None.

#### PART 2 - PRODUCTS

##### 2.1 OUTLETS AND INLETS

- A. All air terminal devices:
  1. Refer to Grills, Registers, and Diffusers Schedule for equipment schedule
  2. Manufacturer: As scheduled
  3. Material: As scheduled.
  4. Finish: As scheduled.
  5. Mounting: As scheduled.

#### PART 3 - EXECUTION

##### 3.1 INSTALLATION

- A. Coordinate location and installation with duct installation and installation of other ceiling and wall mounted items.
- B. Locate ceiling diffusers, registers, and grilles, as indicated on the architectural "reflected ceiling plans." Unless otherwise indicated, locate units in center of acoustical ceiling panels.

END OF SECTION 15855

### SECTION 15900 - HVAC INSTRUMENTATION AND CONTROLS

#### PART 1 - GENERAL

##### 1.1 SECTION REQUIREMENTS

- A. Summary: Electric/electronic control sequences for HVAC systems and equipment.
- B. Submittals: Shop Drawings detailing operating control sequences of each item of HVAC equipment and system and Product Data for controllers, sensors, operators, control panels, thermostats, humidistats, actuators, control valves and dampers.
- C. System Description: Control systems consists of sensors, indicators, actuators, final control elements, interface equipment, and other apparatus, accessories, required to operate mechanical systems according to sequences of operation indicated and specified.

##### 1. Operation Sequences:

1. Unoccupied Cycle: During unoccupied hours as set by a programmable thermostat the outside air and return dampers for the HVAC unit close, and the thermostat set point resets to 65° F (user adjustable). Upon a call for heating, the HVAC unit energizes.
2. Occupied Cycle: During occupied hours, as set by a programmable thermostat the outside air and return dampers open to a minimum set point. The furnace and exhaust fans run continuously. Upon a call for heating, the furnace heating energizes. Upon a call for cooling, the condensing unit energizes.

#### PART 2 - PRODUCTS (Not Applicable)

#### PART 3 - EXECUTION

##### 3.1 INSTALLATION

- A. Install control wiring concealed, except in mechanical rooms, and according to requirements specified in Division 16 Sections.
- B. Thermostats to be programmed with a 5 deg deadband.

END OF SECTION 15900

## GENERAL NOTES - HVAC

- A. GENERAL NOTES APPLY TO HVAC SHEETS.
- B. WORK SHALL COMPLY WITH STATE AND LOCAL CODE REQUIREMENTS AS APPROVED AND AMENDED BY THE AUTHORITY HAVING JURISDICTION, INCLUDING APPLICABLE SECTIONS OF NFPA, THE MECHANICAL CODE, AND ANY INTERIM AMENDMENTS AT THE TIME OF THE PROPOSAL. PURCHASE PERMITS ASSOCIATED WITH THE WORK. OBTAIN INSPECTIONS REQUIRED BY CODE. SEE SHEET A0 FOR THE PREVAILING CODES.
- C. CONTRACTOR AND SUBCONTRACTORS SHALL REVIEW A COMPLETE SET OF THE CONSTRUCTION DOCUMENTS.
- D. COORDINATE WORK WITH THE WORK OF OTHER TRADES, EQUIPMENT FURNISHED BY OTHERS, REQUIREMENTS OF THE OWNER, AND OF THE EXISTING CONDITIONS AT THE PROJECT SITE.
- E. DRAWINGS FOR THE MECHANICAL WORK ARE DIAGRAMMATIC, SHOWING THE GENERAL LOCATION, TYPE, LAYOUT, AND EQUIPMENT REQUIRED. THE DRAWING SHALL NOT BE SCALED FOR EXACT MEASUREMENTS, REFER TO ARCHITECTURAL DRAWINGS FOR DIMENSIONS. REFER TO MANUFACTURER'S STANDARD INSTALLATION DRAWINGS FOR EQUIPMENT CONNECTIONS AND INSTALLATION REQUIREMENTS. PROVIDE DUCTWORK, CONNECTIONS, OFFSETS, ACCESSORIES, AND MATERIALS NECESSARY FOR A COMPLETE SYSTEM.
- F. DUCT DIMENSIONS ON PLANS INDICATE DIMENSIONS OF INTERNAL FREE AREA.
- G. PERFORATED CEILING DIFFUSERS SHALL BE 4-WAY UNLESS NOTED OTHERWISE.
- H. COORDINATE ROOF WORK WITH THE OWNER'S CONSTRUCTION MANAGER PRIOR TO CONSTRUCTION.
- I. UNLESS NOTED OTHERWISE RECTANGULAR DUCT ELBOWS GREATER THAN 45° SHALL BE MITERED ELBOWS WITH DOUBLE-THICKNESS TURNING VANES AND RECTANGULAR DUCT ELBOWS 45° OR LESS SHALL BE RADIUS ELBOWS WITH AN INSIDE RADIUS OF AT LEAST 1/2 THE WIDTH OF THE DUCT.
- J. REPLACE AIR FILTERS WITH NEW, CLEAN MERV 8 AIR FILTERS AT TURNOVER.
- K. THE TERM "FURNISH" MEANS SUPPLY AND DELIVER TO THE PROJECT SITE, READY FOR UNLOADING, UNPACKING, ASSEMBLY, INSTALLATION, AND SIMILAR OPERATIONS. THE TERM "INSTALL" DESCRIBES THE OPERATIONS AT THE PROJECT SITE INCLUDING THE ACTUAL UNLOADING, UNPACKING, ASSEMBLY, ERECTING, PLACING, ANCHORING, APPLYING, WORKING TO DIMENSION, FINISHING, CURING, PROTECTING, CLEANING, AND SIMILAR OPERATIONS. THE TERM "PROVIDE" MEANS TO FURNISH AND INSTALL, COMPLETE AND READY FOR THE INTENDED USE.
- L. COMPLETE STARTUP PROCEDURES RECOMMENDED BY THE MANUFACTURER FOR INSTALLED FIXTURES, DEVICES, AND EQUIPMENT.

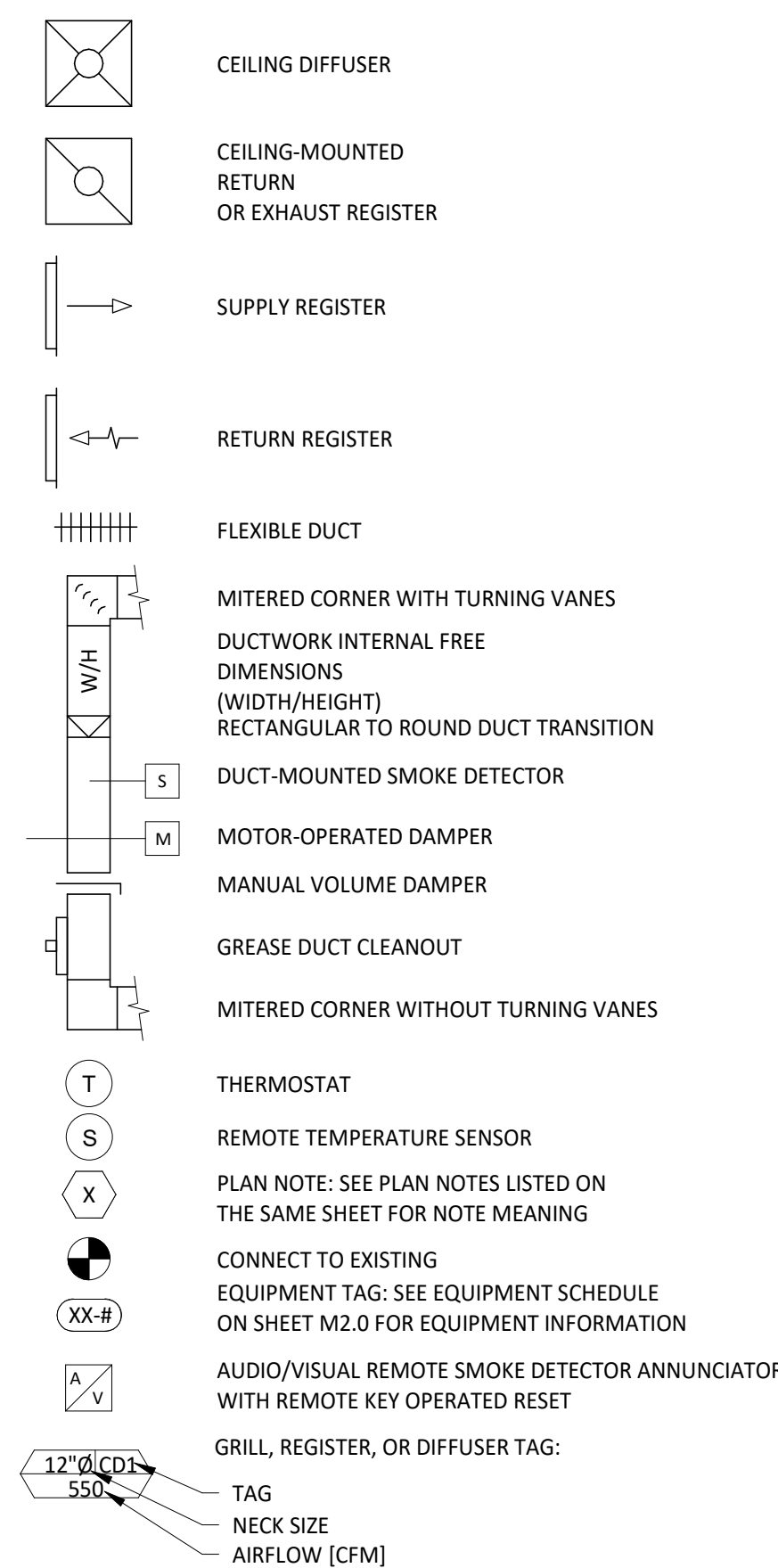
## ABBREVIATIONS - HVAC

|     |                                |
|-----|--------------------------------|
| (E) | EXISTING TO REMAIN             |
| AFF | ABOVE FINISHED FLOOR           |
| AFG | ABOVE FINISHED GRADE           |
| ADU | AIR HANDLING UNIT              |
| BC  | BLOWER COIL                    |
| CD  | CEILING DIFFUSER               |
| CU  | CONDENSING UNIT                |
| EF  | EXHAUST FAN                    |
| ER  | EXHAUST REGISTER               |
| FSE | FOODSERVICE EQUIPMENT SUPPLIER |
| GD  | GRAVITY DAMPER                 |
| HD  | HOOD                           |
| LV  | LOUVER                         |
| MAU | MAKEUP AIR UNIT                |
| MD  | MOTORIZED DAMPER               |
| OBO | OPPOSED BLADE DAMPER           |
| RG  | RETURN GRILLE                  |
| RTU | ROOFTOP UNIT                   |
| SR  | SUPPLY REGISTER                |
| VSC | VARIABLE SPEED CONTROL         |

## MATERIAL SCHEDULE - HVAC

| CATEGORY | APPLICATION                    | ALLOWABLE MATERIAL   |
|----------|--------------------------------|--|
| DUCT     | EXPOSED SUPPLY                 | RECT. LINED OR ROUND AS SHOWN. PAINTED TO MATCH DECK   |
|          | EXPOSED RETURN                 | RECTANGULAR, PAINTED TO MATCH DECK   |
|          | EXPOSED GEN. EXHAUST           | RECTANGULAR, PAINTED TO MATCH DECK   |
|          | CONCEALED, SUPPLY              | RECT. OR ROUND AS SHOWN, LINED OR INSULATED  |
|          | CONCEALED, RETURN              | RECT. OR ROUND AS SHOWN, LINED OR INSULATED  |
|          | CONCEALED, GEN. EXHAUST        | RECT. OR ROUND AS SHOWN  |
|          | CONCEALED, TYPE I HOOD EXHAUST | RECTANGULAR 16 GA. BLACK IRON W/ WRAP OR UL 1978 FACTORY-MANUFACTURED DUCT W/ WRAP (SUBMIT SHOP DRAWINGS FOR FACTORY-MANUFACTURED DUCT PRIOR TO ORDERING FOR APPROVAL) |

## HVAC SYMBOLS



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**ARCHITECT**  
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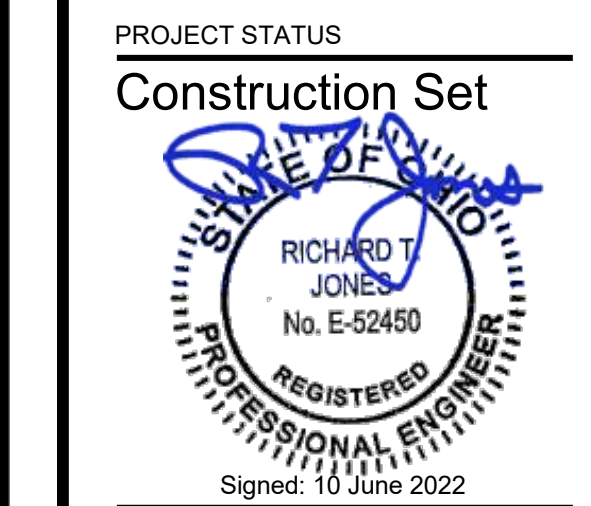
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**PROJECT STATUS**  
**Construction Set**

**City Barbeque**  
**CBBQ - DELAWARE**  
**City Barbeque, LLC**  
 1200 Sunbury Road  
 Delaware, Ohio 43015

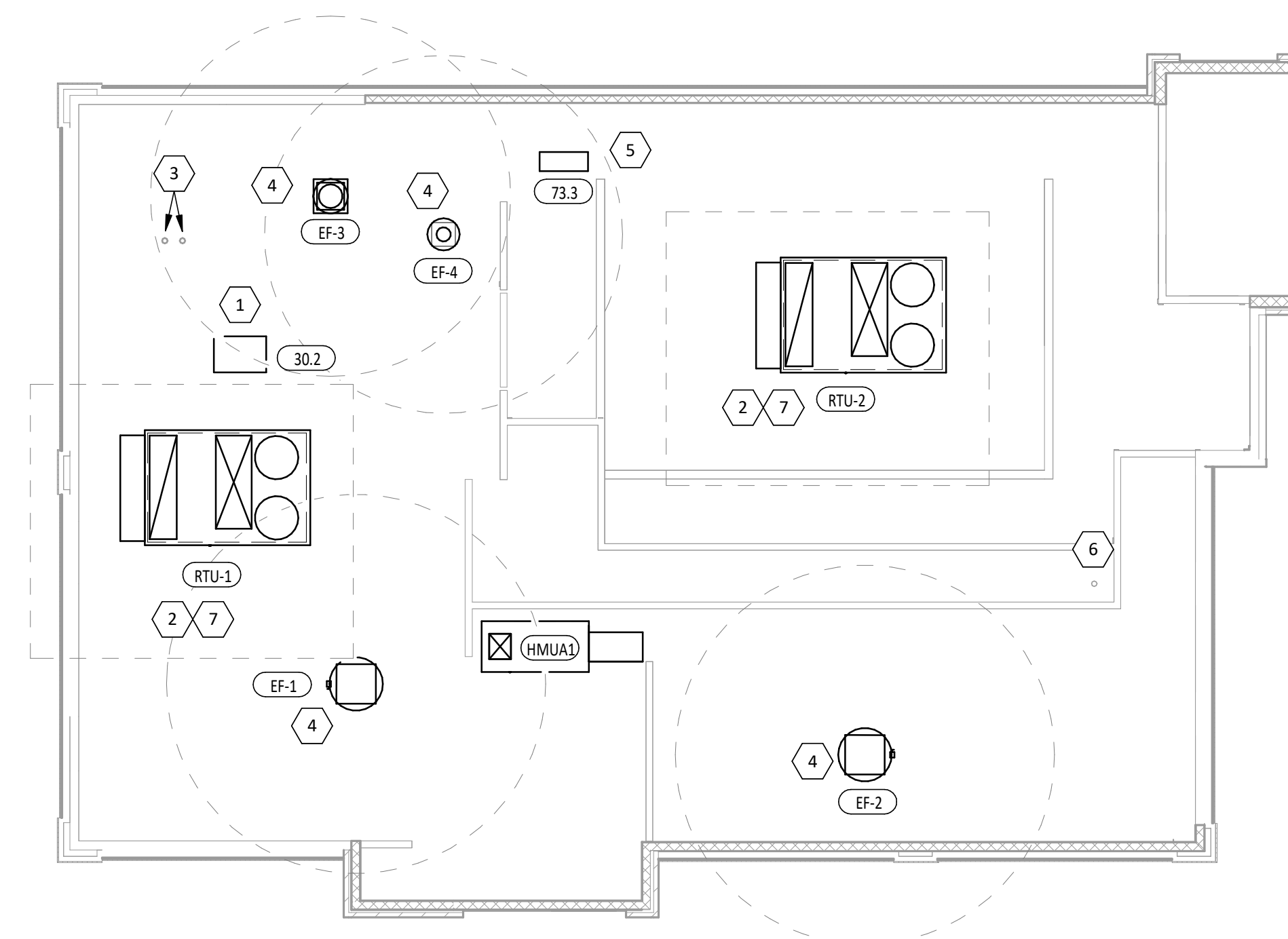
| REVISIONS |             |      |
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| #         | Description | Date |
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**INITIAL ISSUE DATE**  
**10 JUN 2022**

**PROJECT NO.**  
**2202014**

**HVAC GENERAL INFORMATION**

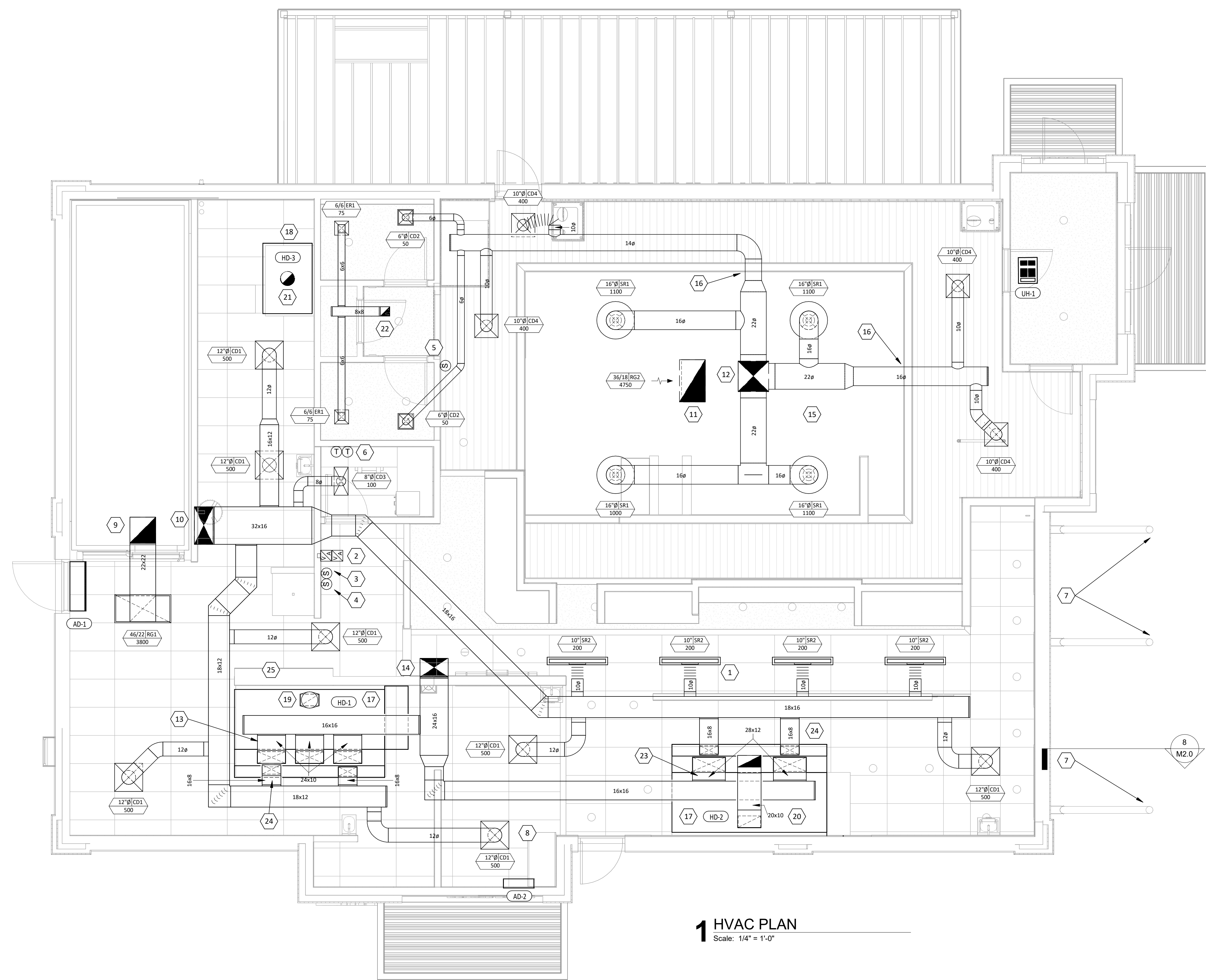
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**2 HVAC PLAN - ROOF**  
Scale: 1/8" = 1'-0"

**KEYNOTES - HVAC ROOF PLAN**

1. INSTALL REMOTE CONDENSING UNIT FOR WALK-IN COOLER ON COOLER ROOF. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, AND PRESSURE CONTROL. TRAP AND SLOPE REFRIGERANT LINES PER MANUFACTURER'S RECOMMENDATIONS. SEAL PIPING PENETRATIONS THROUGH COOLER ROOF. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15.
2. INSTALL MECHANICAL EQUIPMENT PER MANUFACTURER'S INSTALLATION INSTRUCTIONS.
3. WATER HEATER VENT LOCATION, SHOWN FOR REFERENCE. MAINTAIN CODE-REQUIRED CLEARANCES FROM MECHANICAL INTAKES.
4. INSTALL EXHAUST FAN ON ROOF PER MANUFACTURER'S INSTALLATION INSTRUCTIONS AND DETAIL 6/M2.0.
5. INSTALL REMOTE CONDENSING UNIT FOR ICE-MAKER COOLER ON COOLER ROOF. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, AND PRESSURE CONTROL. TRAP AND SLOPE REFRIGERANT LINES PER MANUFACTURER'S RECOMMENDATIONS. SEAL PIPING PENETRATIONS THROUGH COOLER ROOF. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15.
6. EXISTING SANITARY VENT THROUGH ROOF IN THIS LOCATION. SHOWN FOR REFERENCE. MAINTAIN CODE-REQUIRED CLEARANCE TO MECHANICAL INTAKES.
7. PROVIDE CONDENSATE TRAP FOR RTU PER DETAIL 7/M2.0.



**1 HVAC PLAN**  
Scale: 1/4" = 1'-0"

**KEYNOTES - HVAC PLAN**

1. REFER TO ARCHITECTURAL SHEETS FOR GRILL, REGISTER AND DIFFUSER LOCATIONS. TYPICAL.
2. PROVIDE AUDIO/VISUAL REMOTE SMOKE DETECTOR ANNUNCIATOR WITH REMOTE KEY OPERATED RESET. WIRE A UNIT BACK TO EACH SMOKE DETECTOR. MOUNT UNIT 60" AFF. TYPICAL.
3. INSTALL REMOTE TEMPERATURE SENSOR FOR HOOD AT THIS LOCATION 60" AFF. COORDINATE LOCATION WITH EQUIPMENT. PROVIDE (2) #18 GAUGE THERMISTOR CABLE FROM TEMPERATURE SENSOR TO HOOD CONTROL PANEL.
4. PROVIDE REMOTE TEMPERATURE SENSOR FOR RTU-1 AND HOOD AT THIS LOCATION @ 60" AFF. COORDINATE LOCATION WITH EQUIPMENT.
5. PROVIDE REMOTE TEMPERATURE SENSOR FOR RTU-2 AT THIS LOCATION @ 60" AFF. COORDINATE LOCATION WITH EQUIPMENT AND WALL MOUNTED ARTWORK.
6. PROVIDE 34/7 PROGRAMMABLE THERMOSTAT FOR RTU-1 AND RTU-2 AT THIS LOCATION AT 48" AFF. LABEL THERMOSTAT ACCORDING TO UNIT/AREA SERVED.
7. PROVIDE SMOKER FLUE, SUPPORTS AND TERMINATION AS SHOWN IN DETAIL 8/M2.0.
8. PROVIDE SUPPLY DIFFUSER CONNECTION TO SUPPLY SYSTEM PER DETAIL 2/M2.0. TYPICAL.
9. 22/22 DUCT UP FOR TRANSITION TO RTU-1 RETURN CONNECTION IN ROOF CURB. RTU-1 SHALL HAVE AN INTEGRAL SMOKE DETECTOR MOUNTED IN THE RETURN AIR STREAM. INTERLOCK SMOKE DETECTOR TO RTU-1 OPERATION.
10. 32/16 DUCT UP FROM BUILDING SUPPLY THROUGH ROOF. TRANSITION TO RTU-1 SUPPLY CONNECTION IN ROOF CURB.
11. 36/22 DUCT UP FOR TRANSITION TO RTU-2 RETURN CONNECTION IN ROOF CURB. RTU-2 SHALL HAVE AN INTEGRAL SMOKE DETECTOR MOUNTED IN THE RETURN AIR STREAM. INTERLOCK SMOKE DETECTOR TO RTU-2 OPERATION.
12. 26/26 DUCT UP FROM BUILDING SUPPLY THROUGH ROOF. TRANSITION TO RTU-2 SUPPLY CONNECTION IN ROOF CURB.
13. 24/10 DUCT DOWN TO MAKEUP AIR PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL FOR 3.
14. 24/16 DUCT UP THROUGH ROOF. TRANSITION TO MAU-1 SUPPLY CONNECTION IN ROOF CURB.
15. SUPPORT EXPOSED ROUND DUCTWORK PER DETAIL 3/M2.0. CONSTRUCT EXPOSED SPIRAL DUCT USING FITTINGS MANUFACTURED BY SPIRAL DUCT MANUFACTURER. USE COMBINATION OF FITTINGS AVAILABLE TO MATCH DUCT LAYOUT ON PLAN.
16. PROVIDE FINISH TRIM RING FOR ROUND DUCT PENETRATION OF WALL. PAINT TO MATCH WALL. TRANSITION TO SQUARE DUCT INSIDE OF SOFFIT AS SHOWN.
17. PROVIDE TYPE I KITCHEN HOOD. SUPPORT HOOD PER MANUFACTURER'S INSTALLATION INSTRUCTIONS. INSTALL HOOD ACCORDING TO THE REQUIREMENTS OF ITS LISTING, IN COMPLIANCE WITH NFPA 96, THE BUILDING CODE, AND AUTHORITIES HAVING JURISDICTION. HOOD SHALL HAVE AN INTEGRAL DUCT COLLAR TEMPERATURE SENSOR TO AUTOMATICALLY ENERGIZE THE EXHAUST FANS IF COOKING TEMPERATURES ARE DETECTED. TRANSITION FROM HOOD CONNECTIONS TO DUCT SIZES SHOWN AND EXTEND TO ROOF MOUNTED EXHAUST FAN. EXHAUST DUCT SYSTEM TO BE CONSTRUCTED WATER AND AIR TIGHT. PROVIDE CLEANOUTS PER CODE. INSTALL PER DETAILS 4 & 5/M2.0 AND PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
18. PROVIDE TYPE II KITCHEN HOOD. SUPPORT HOOD PER MANUFACTURER'S INSTALLATION INSTRUCTIONS. INSTALL HOOD ACCORDING TO THE REQUIREMENTS OF ITS LISTING, IN COMPLIANCE WITH NFPA 96, THE BUILDING CODE, AND AUTHORITIES HAVING JURISDICTION. TRANSITION FROM HOOD CONNECTIONS TO DUCT SIZES SHOWN AND EXTEND TO ROOF MOUNTED EXHAUST FAN. EXHAUST DUCT SYSTEM TO BE CONSTRUCTED WATER AND AIR TIGHT. PROVIDE CLEANOUTS PER CODE. INSTALL PER DETAILS 4 & 5/M2.0 AND PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
19. 16/10 DUCT UP FROM HOOD HD-1 UP THROUGH ROOF TO EXHAUST FAN EF-1 ON ROOF. PROVIDE RADIUSED ELBOWS WITH AN INSIDE RADIUS OF 0.5W AT ELBOWS IN GREASE DUCT. PROVIDE FIREWRAP ON DUCT PER DETAIL 1/M2.0.
20. 20/10 DUCT UP FROM HOOD HD-2 THROUGH ROOF TO EXHAUST FAN EF-2 ON ROOF. PROVIDE RADIUSED ELBOWS WITH AN INSIDE RADIUS OF 0.5W AT ELBOWS IN GREASE DUCT. PROVIDE FIREWRAP ON DUCT PER DETAIL 2/M2.0.
21. 12"Ø DUCT UP FROM HOOD HD-3 THROUGH ROOF TO EXHAUST FAN EF-3 ON ROOF. PROVIDE RADIUSED ELBOWS WITH AN INSIDE RADIUS OF 0.5W AT ELBOWS IN GREASE DUCT.
22. 8/8 DUCT UP THROUGH ROOF TO EXHAUST FAN EF-4 ON ROOF.
23. 28/12 DUCT DOWN TO MAKEUP AIR PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL FOR 2.
24. 16/8 DUCT DOWN TO HVAC PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL FOR 2.
25. ELECTRICAL PANELS IN THIS LOCATION - DO NOT ROUTE DUCTWORK ABOVE PANELS. COORDINATE WITH THE WORK OF OTHER TRADES.



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**PROFESSIONAL ENGINEER**  
Richard T. Jones  
No. E-52450  
Signed: 10 June 2022

**City Barbeque**  
CBBQ - DELAWARE  
City Barbeque, LLC  
1200 Sunbury Road  
Delaware, Ohio 43015

**REVISIONS**

| # | Description | Date |
|---|-------------|------|
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INITIAL ISSUE DATE  
**10 JUN 2022**

PROJECT NO.  
**2202014**

HVAC PLAN

**M1.0**



### VENTILATION SCHEDULE

| CATEGORY    | DEFAULT OCCUPANCY [PPL / 1,000 SF] | AREA [SF] | NUMBER OF RESTROOM FIXTURES | OCCUPANCY BY AREA | VENTILATION AIR RATE |          | VENTILATION REQUIRED [CFM] |      | EXHAUST AIR RATE |          | EXHAUST REQUIRED [CFM] |          | TOTAL VENTILATION PROVIDED [CFM] |      | TOTAL EXHAUST PROVIDED [CFM] |       |
|-------------|------------------------------------|-----------|-----------------------------|-------------------|----------------------|----------|----------------------------|------|------------------|----------|------------------------|----------|----------------------------------|------|------------------------------|-------|
|             |                                    |           |                             |                   | CFM / PERSON         | CFM / SF | OCCUPANCY                  | AREA | CFM / FIXTURE    | CFM / SF | AREA                   | FIXTURES | CFM                              | CFM  | CFM                          | CFM   |
| DINING ROOM | 70                                 | 1263      | 0                           | 89                | 7.5                  | 0.18     | 668                        | 227  | 0                | 0.00     | 0                      | 0        | 1062                             | 1100 | 0                            | 0     |
| OFFICE      | 5                                  | 47        | 0                           | 1                 | 5.0                  | 0.06     | 5                          | 3    | 0                | 0.00     | 0                      | 9        | 13                               | 0    | 0                            |       |
| RESTROOMS   | 0                                  | 122       | 2                           | 0                 | 0.0                  | 0        | 0                          | 0    | -50              | 0.00     | 0                      | -100     | 0                                | 0    | -100                         | -150  |
| KITCHEN     | 0                                  | 1956      | 0                           | 0                 | 0.0                  | 0        | 0                          | 0    | 0                | -0.70    | -1369                  | 0        | 587                              | 0    | -1369                        | -4773 |

NOTES:  
 A. OCCUPANT DENSITY, VENTILATION AIR RATE & EXHAUST AIR RATE TAKEN FROM TABLE 403.3.1.1.2017 OMC  
 B. TOTAL VENTILATION REQUIRED INCLUDES ZONE AIR DISTRIBUTION EFFECTIVENESS OF 0.8 FOR CEILING SUPPLY & RETURN. (TABLE 403.3.1.1.2.2017 OMC).

### GRILLS, REGISTERS, AND DIFFUSERS SCHEDULE

| TAG | DESCRIPTION                           | FACE SIZE     | NECK SIZE | MATERIAL | FINISH | MOUNTING       | FURN. BY | INST. BY | BASIS FOR DESIGN |                                     | NOTES  |
|-----|---------------------------------------|---------------|-----------|----------|--------|----------------|----------|----------|------------------|-------------------------------------|--|
|     |                                       |               |           |          |        |                |          |          | MAN.             | MODEL                               |  |
| CD1 | PERFORATED CEILING DIFFUSER           | 24" x 24"     | 12" Ø     | ALUMINUM | WHITE  | LAY-IN CEILING | GC       | GC       | TITUS            | PAS-AA                              | PROVIDE INTEGRAL OBD   |
| CD2 | PERFORATED CEILING DIFFUSER           | 12" x 12"     | 6" Ø      | ALUMINUM | WHITE  | LAY-IN CEILING | GC       | GC       | TITUS            | PAS-AA                              | PROVIDE INTEGRAL OBD   |
| CD3 | PERFORATED CEILING DIFFUSER           | 24" x 12"     | 8" Ø      | ALUMINUM | WHITE  | LAY-IN CEILING | GC       | GC       | TITUS            | PAS-AA                              | PROVIDE INTEGRAL OBD, BORDER TYPE 3  |
| CD4 | PLAQUE CEILING DIFFUSER               | 20" x 20"     | 10" Ø     | ALUMINUM | BLACK  | WOOD CEILING   | GC       | GC       | TITUS            | OMNI-AA                             | PROVIDE INTEGRAL OBD, BORDER TYPE 3  |
| ER1 | PERFORATED CEILING EXHAUST            | 12" x 12"     | 6/6       | ALUMINUM | WHITE  | LAY-IN CEILING | GC       | GC       | TITUS            | PAR                                 | PROVIDE INTEGRAL OBD   |
| RG1 | PERFORATED CEILING RETURN             | 48" x 24"     | 46/22     | ALUMINUM | WHITE  | LAY-IN CEILING | GC       | GC       | TITUS            | PAR                                 |  |
| RG2 | 0" FIXED BLADE RETURN GRILLE          | SEE NECK SIZE | 36/18     | ALUMINUM | MILL   | WALL           | GC       | GC       | TITUS            | 350RS                               |  |
| SR1 | ROUND, LOUVERED DUCT-MOUNTED DIFFUSER | 32" Ø         | 16" Ø     | ALUMINUM | MILL   | DUCT           | GC       | GC       | TITUS            | TMRA-AA                             | PROVIDE INTEGRAL OBD   |
| SR2 | FLOWBAR 2-SLOT LINEAR DIFFUSER        | 1" x 48"      | 10"       | ALUMINUM | WHITE  | CEILING        | GC       | GC       | TITUS            | FL-10-HT W/ 48" FBPI-10-2CRN PLENUM | PROVIDE WITH OBD & (1) 48" TITUS INSULATED PLENUM WITH 10" INLET, BORDER TYPE 11 |

### UNIT HEATER SCHEDULE

| TAG  | DESCRIPTION                 | MOUNTING | ELECTRICAL |          | FURN. BY | INST. BY | MAN.    | MODEL      | REMARKS   |
|------|-----------------------------|----------|------------|----------|----------|----------|---------|------------|---|
|      |                             |          | POWER      | V/P/H    |          |          |         |            |   |
| UH-1 | CEILING-MOUNTED UNIT HEATER | CEILING  | 3 kW       | 208/1/60 | GC       | GC       | INDEECO | 931U04000V | FURNISHED WITH WHITE FINISH, POWER DISCONNECTSWITCH, & TAMPERPROOF THERMOSTAT |

### CONDENSING UNIT SCHEDULE

| TAG  | DESCRIPTION   | NUMBER OF COMPRESSORS | NUMBER OF CIRCUITS | REFRIG. TYPE | REFRIG. CHARGE | APPROX. WEIGHT [lbs] | ELECTRICAL |          |          | FURN. BY | INST. BY | BASIS FOR DESIGN |                               | REMARKS                  |
|------|---|-----------------------|--------------------|--------------|----------------|----------------------|------------|----------|----------|----------|----------|------------------|-------------------------------|--------------------------|
|      |   |                       |                    |              |                |                      | MOC        | FLA      | V/P/H    |          |          | MAN.             | MODEL                         |                          |
| 30.2 | WALK-IN COOLER CONDENSING UNIT                      | 1                     | 1                  | R-404A       | 260            | 15 A                 | 13.3 A     | 208/3/60 | FSE      | GC       | KOLPAK   | -                | FURNISHED WITH WALK-IN COOLER |                          |
| 73.3 | BEVERAGE COUNTER ICE MACHINE REMOTE CONDENSING UNIT | 0                     | 1                  | R-404A       | 4.0 lbs        | 100                  | 20 A       | 12.5 A   | 208/1/60 | FSE      | GC       | MANITOWOC        | ICVD-0996                     | FURNISHED WITH ICE MAKER |

### AIR DOOR SCHEDULE

| TAG  | Description                       | OPENING WIDTH | AIR FLOW |         |      | ELECTRICAL |        |          | FURN. BY | INST. BY | MAN.         | MODEL       | REMARKS   |
|------|-----------------------------------|---------------|----------|---------|------|------------|--------|----------|----------|----------|--------------|-------------|---|
|      |                                   |               | MAX FPM  | AVG FPM | CFM  | MOC        | FLA    | V/P/H    |          |          |              |             |   |
| AD-1 | UNHEATED AIR CURTAIN              | 42"           | 3269     | 1462    | 1243 | 15 A       | 5.5 A  | 120/1/60 | GC       | GC       | POWERED AIRE | MP-1-42     | PROVIDE DOOR SWITCH   |
| AD-2 | HEATED PICK UP WINDOW AIR CURTAIN | 26"           | 2800     | 1045    | 200  | 20 A       | 16.4 A | 120/1/30 | GC       | GC       | BERNER       | DTU03-2026E | ELECTRIC HEAT, VERIFY REMOTE SWITCH COMPATABILITY WITH PICK UP WINDOW |

### FAN SCHEDULE

| TAG  | DESCRIPTION             | DRIVE TYPE | EXHAUST FLOW [CFM] | E.S.P. [in. w.c.] | APPROX. WEIGHT [lbs] | ELECTRICAL  |          |     | FURN. BY | INST. BY   | BASIS FOR DESIGN |  | REMARKS |
|------|-------------------------|------------|--------------------|-------------------|----------------------|-------------|----------|-----|----------|------------|------------------|--|---------|
|      |                         |            |                    |                   |                      | MOTOR POWER | V/P/H    | MOC |          |            | MAN.             | MODEL  |         |
| EF-1 | TYPE I HOOD EXHAUST FAN | DIRECT     | 1973 CFM           | 1.00 in-wg        | 166                  | 1.5 HP      | 208/3/60 | FSE | GC       | CAPTVEAIRE | DU180HFA         | FURNISHED WITH DISCONNECT, VARIABLE SPEED CONTROLLER, AND VENTED ROOF CURB           |         |
| EF-2 | TYPE I HOOD EXHAUST FAN | DIRECT     | 2200 CFM           | 1.00 in-wg        | 166                  | 1.5 HP      | 208/3/60 | FSE | GC       | CAPTVEAIRE | DU180HFA         | FURNISHED WITH DISCONNECT, VARIABLE SPEED CONTROLLER, AND VENTED ROOF CURB           |         |
| EF-3 | TYPE I HOOD EXHAUST FAN | DIRECT     | 600 CFM            | 0.40 in-wg        | 63                   | 1/3 HP      | 120/1/60 | FSE | GC       | CAPTVEAIRE | DU33HFA          | FURNISHED WITH DISCONNECT, VARIABLE SPEED CONTROLLER, BACKDRAFT DAMPER AND ROOF CURB |         |
| EF-4 | RESTROOM EXHAUST FAN    | DIRECT     | 150 CFM            | 0.35 in-wg        | 49                   | 0.25 HP     | 120/1/60 | FSE | GC       | CAPTVEAIRE | DR12HFA          | FURNISHED WITH DISCONNECT, VARIABLE SPEED CONTROLLER, BACKDRAFT DAMPER AND ROOF CURB |         |

### MAKEUP AIR UNIT SCHEDULE

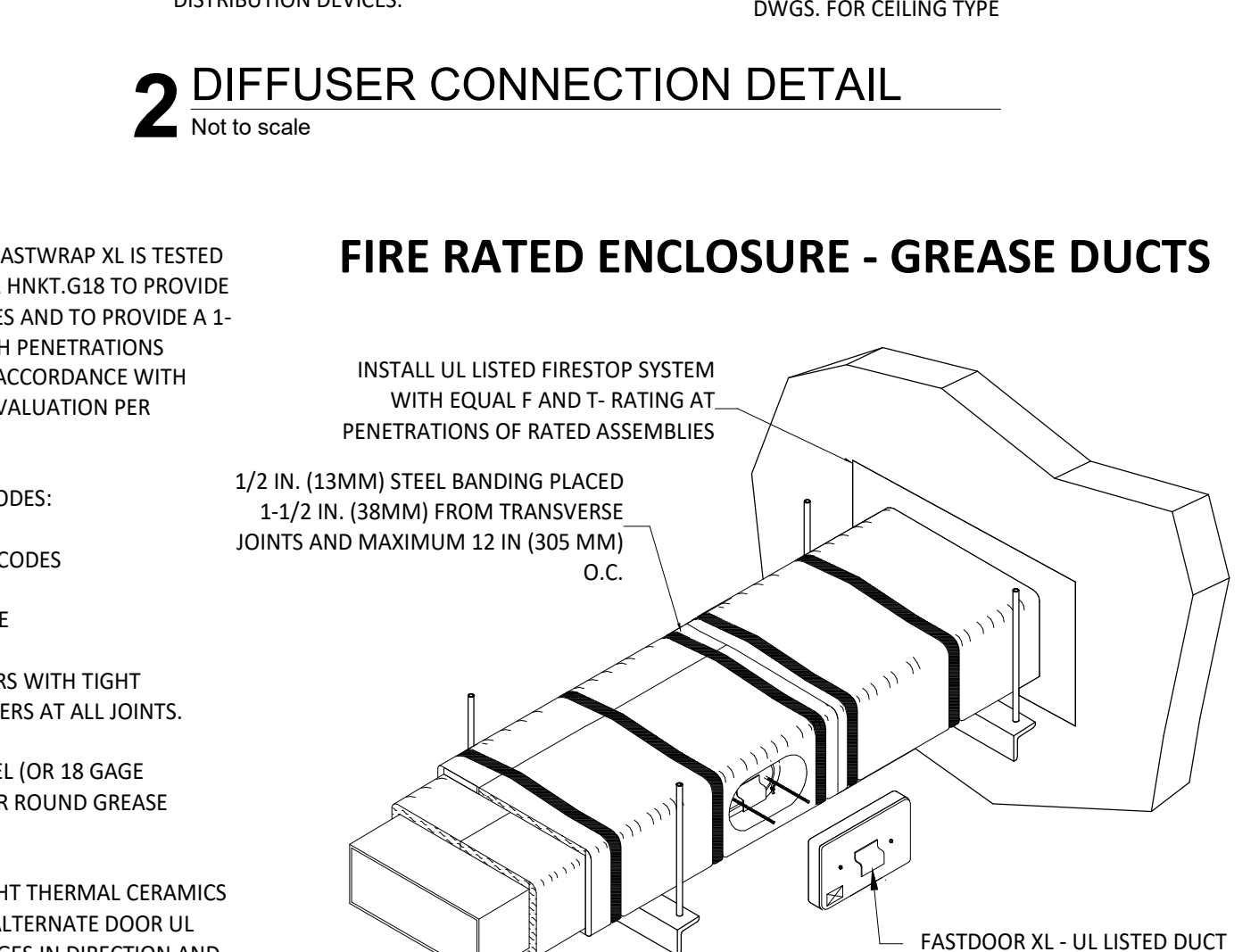
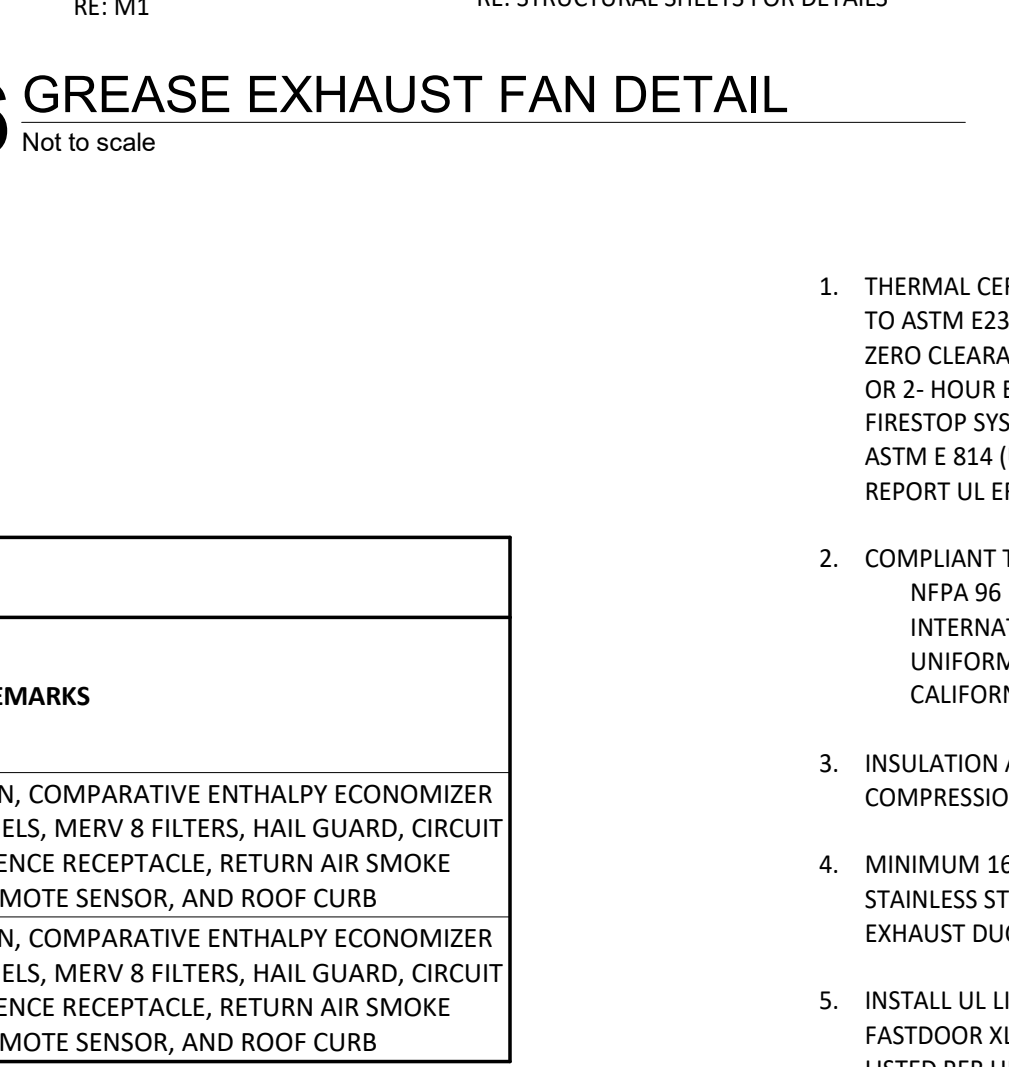
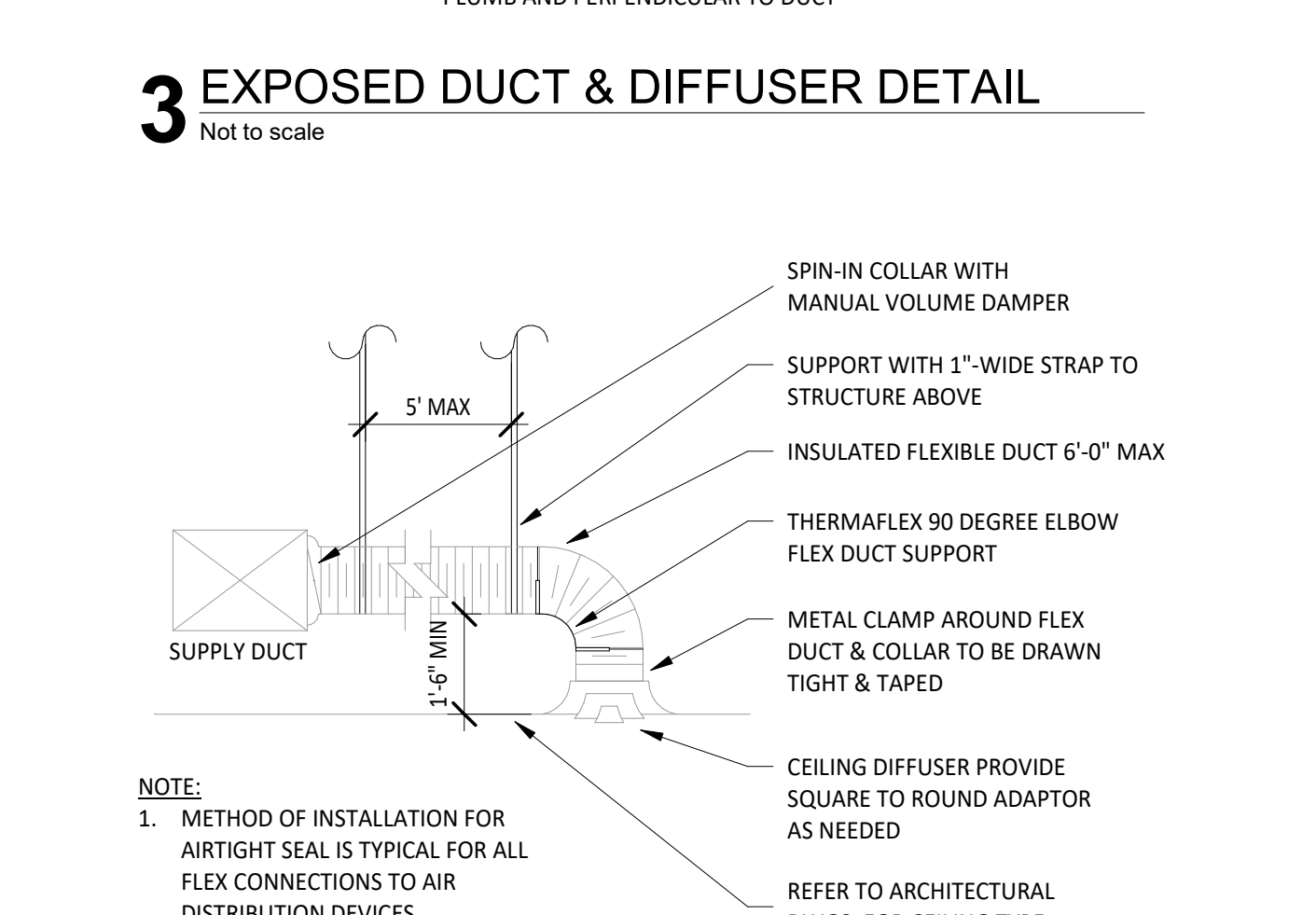
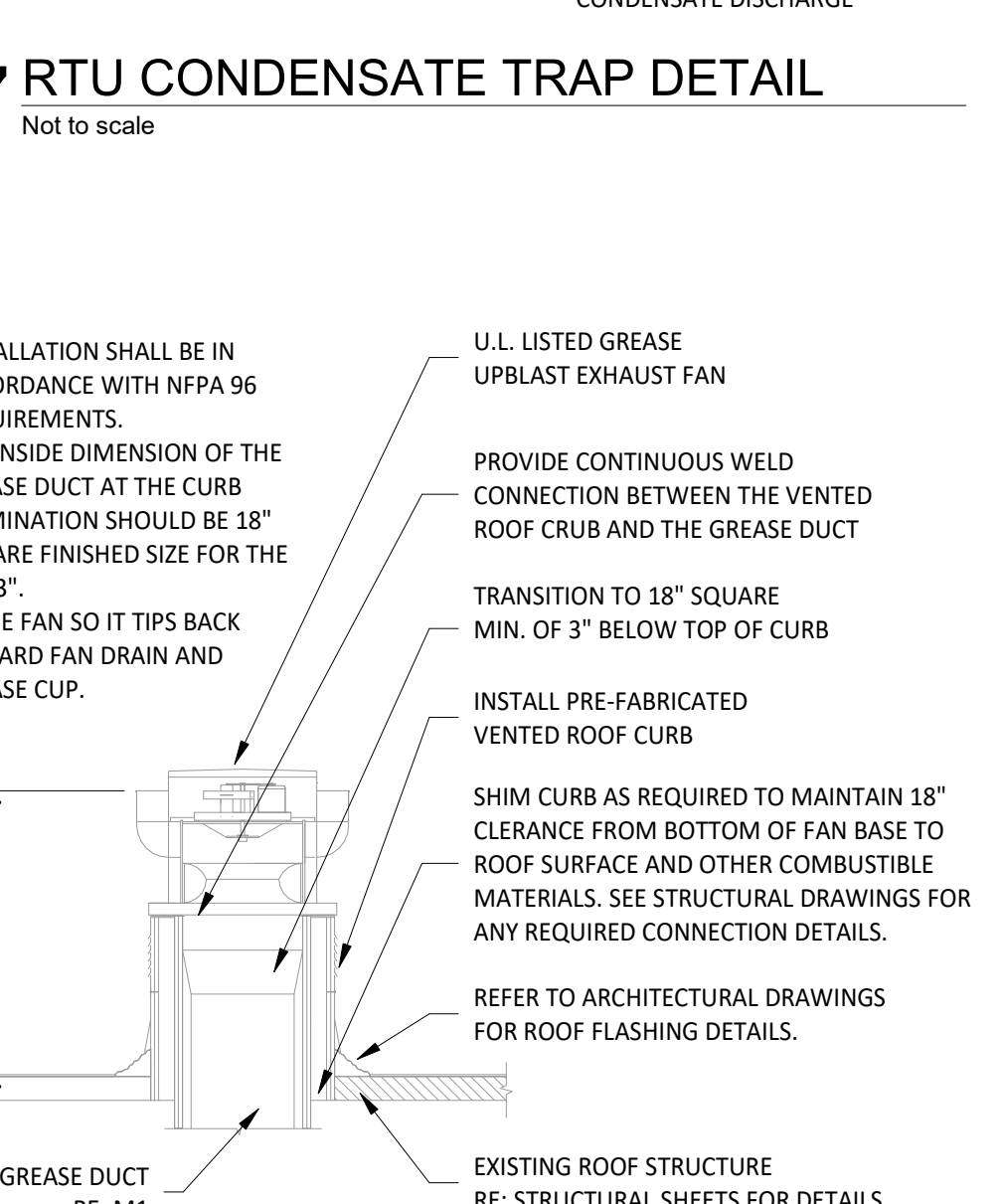
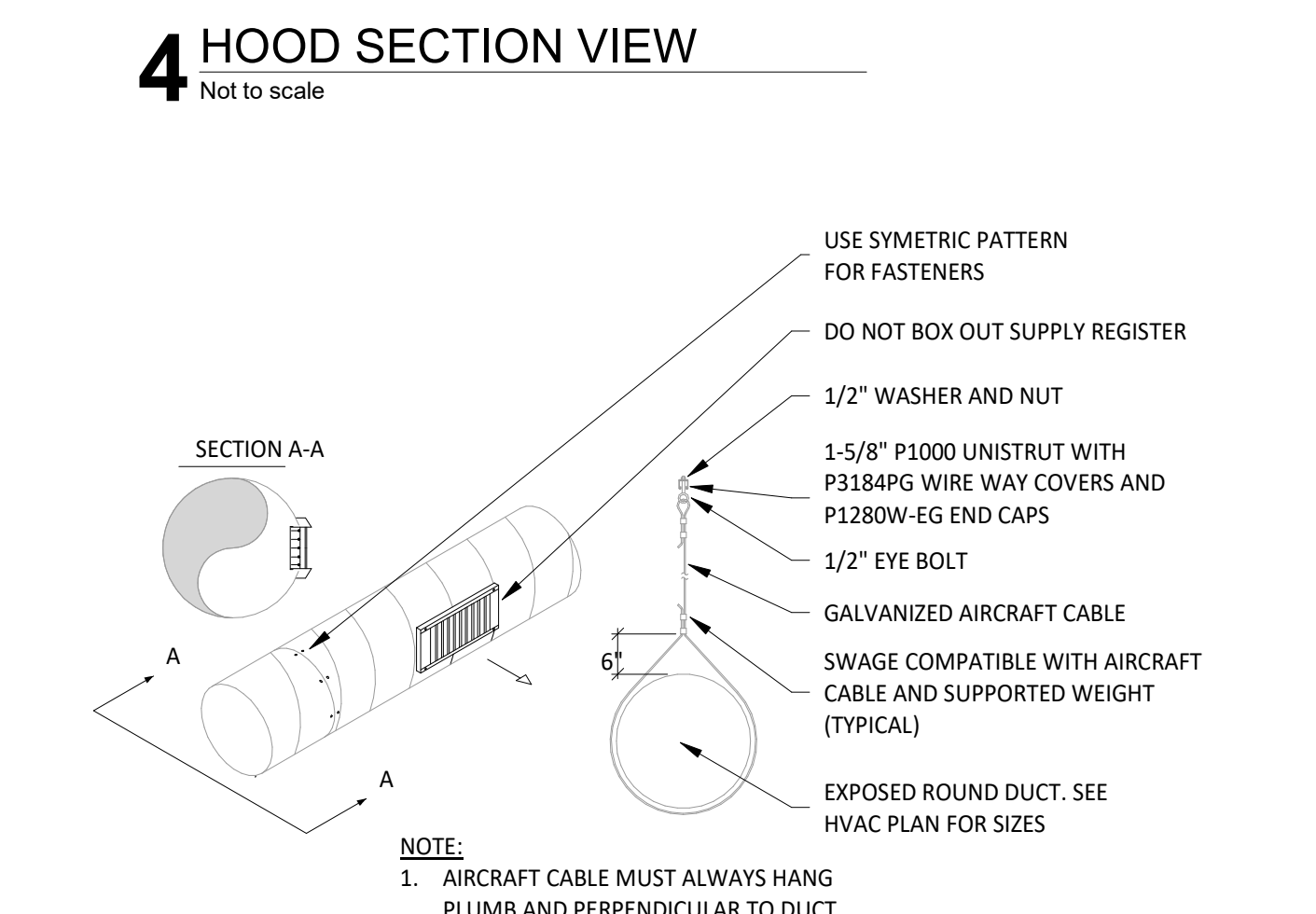
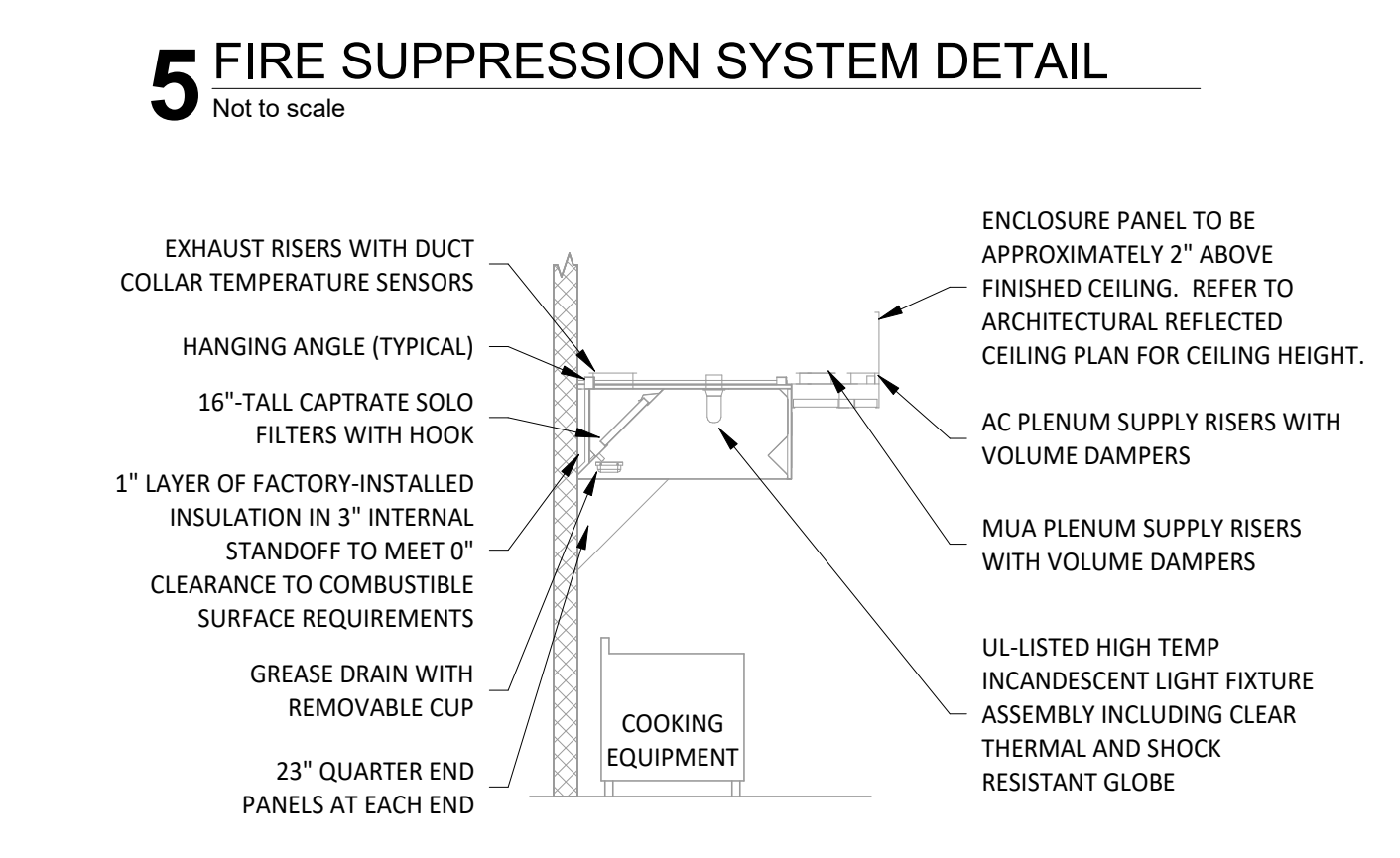
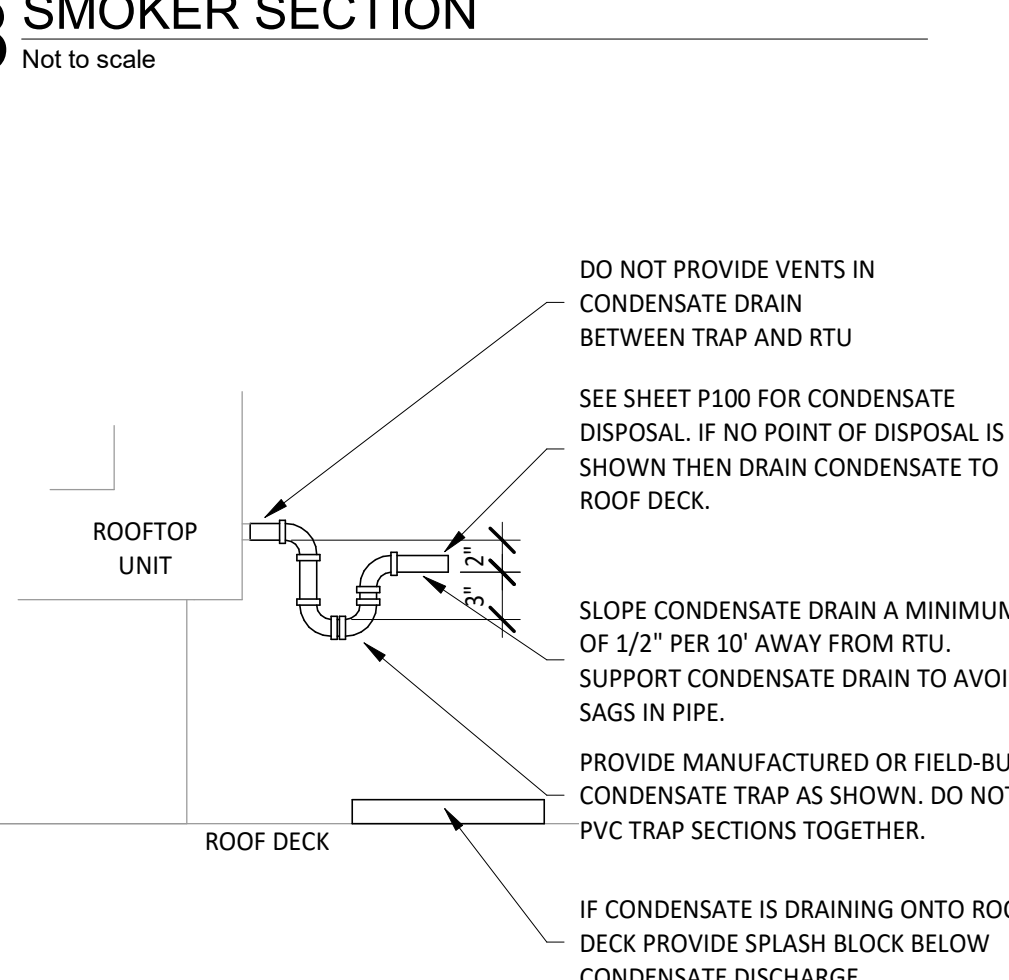
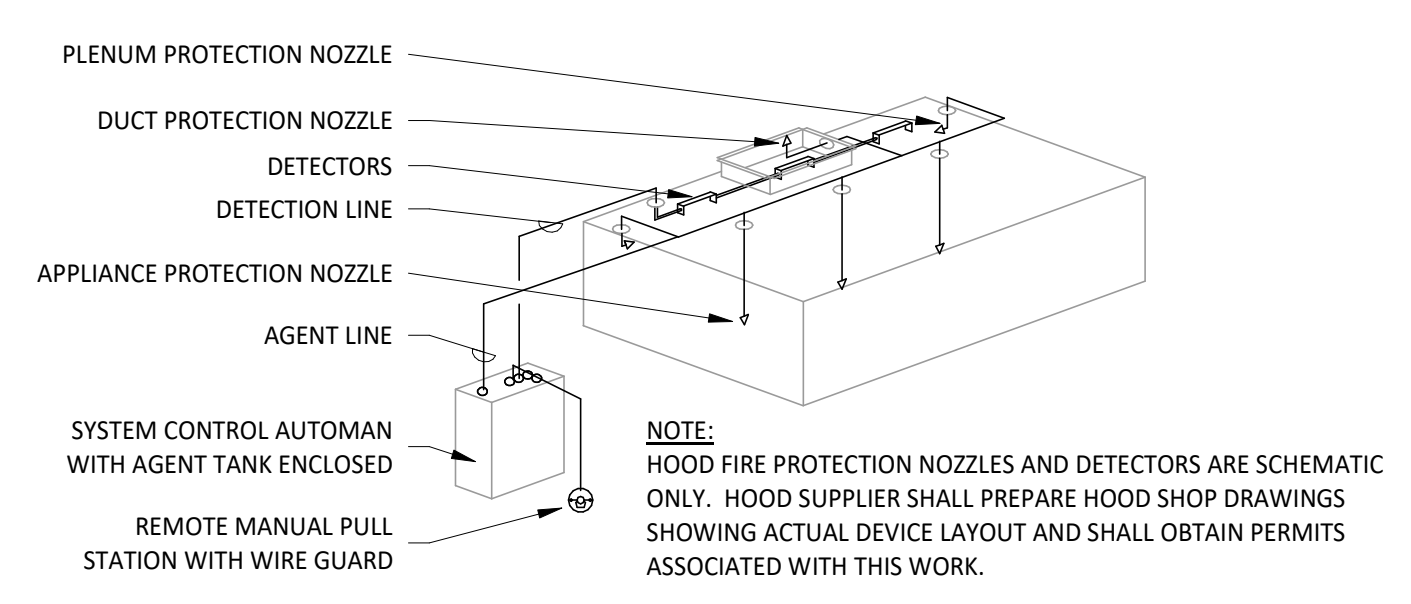
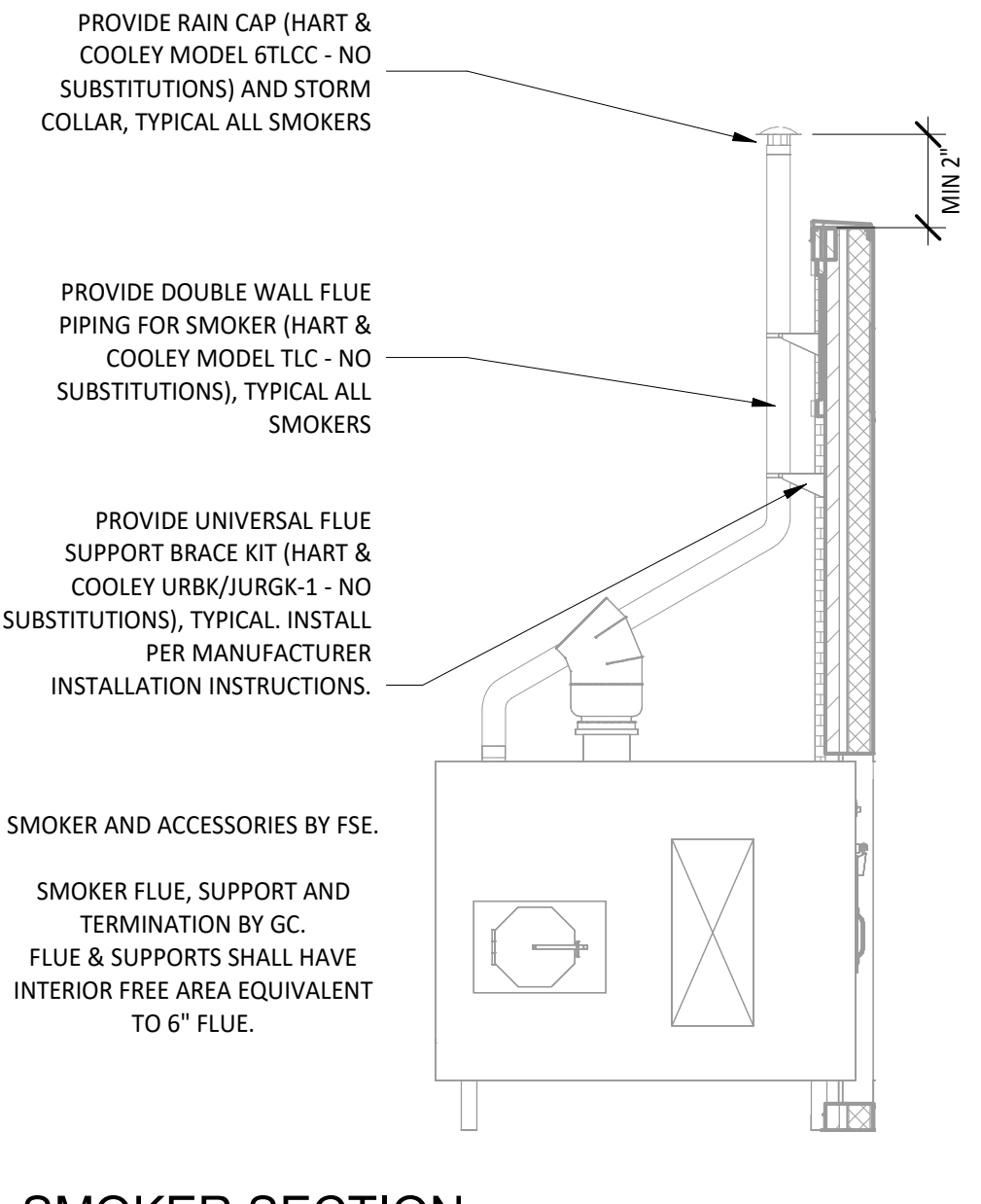
| TAG   | DESCRIPTION                  | AIRFLOW           |                   | HEATING CAPACITY |              |                  | EAT   | APPROX. WEIGHT [lbs] | ELECTRICAL |          |       | FURN. BY | INST. BY     | BASIS FOR DESIGN |  | REMARKS |
|-------|------------------------------|-------------------|-------------------|------------------|--------------|------------------|-------|----------------------|------------|----------|-------|----------|--------------|------------------|--|---------|
|       |                              | SUPPLY FLOW [CFM] | E.S.P. [in. w.c.] | INPUT [MBH]      | OUTPUT [MBH] | MAXIMUM TURNDOWN |       |                      | MOC        | FLA      | V/P/H |          |              | MAN.             | MODEL  |         |
| HMAU1 | DIRECT FIRED MAKEUP AIR UNIT | 3500              | 0.45              | 271              | 249          | 12.5:1           | 69 °F | 697                  | 3 HP       | 208/3/60 | HS    | GC       | CAPTIVE-AIRE | A2-D.500-20D     | FURNISHED WITH DISCONNECT, ROOF CURB, SCREEN INTAKE, AND WASHABLE ALUMINUM FILTERS |         |

### ROOFTOP UNIT SCHEDULE

| TAG   | DESCRIPTION          | NOMINAL CAPACITY [Tons] | EER  | AIRFLOW     |          |                | COOLING CAPACITY |                |              | HEATING CAPACITY   |             |              | NUMBER OF COMPRESSORS / CIRCUITS | REFRIG. TYPE | REFRIG. CHARGE | APPROX. WEIGHT [LBS] | ELECTRICAL   |      |      | FURN. BY | INST. BY | BASIS FOR DESIGN |      | REMARKS |        |   |
|-------|----------------------|-------------------------|------|-------------|----------|----------------|------------------|----------------|--------------|--------------------|-------------|--------------|----------------------------------|--------------|----------------|----------------------|--------------|------|------|----------|----------|------------------|------|---------|--------|---|
|       |                      |                         |      | TOTAL [CFM] | OA [CFM] | ESP [in. w.c.] | TOTAL [MBH]      | SENSIBLE [MBH] | EAT [Deg. F] | COND. EAT [Deg. F] | INPUT [MBH] | OUTPUT [MBH] |                                  |              |                |                      | EAT [Deg. F] | MOC  | FLA  |          |          | V/P/H            | MAN. |         | MODEL  |   |
| RTU-1 | KITCHEN ROOFTOP UNIT | 12-1/2                  | 12.1 | 4400        | 600      | 1.0            | 144              | 72             | 77           | 68                 | 95          | 250          | 200                              | 66           | 2              | R-410A               | 9.2/6.9 LBS  | 2600 | 80 A | 66.0 A   | 208/3/60 | GC               | GC   | TRANE   | YHD150 | FURNISHED WITH DEHUMIDIFICATION, COMPARATIVE ENTHALPY ECONOMIZER W/ BAROMETRIC RELIEF, HINGED PANELS, MERV 8 FILTERS, HAIL GUARD, CIRCUIT BREAKER, UNPOWERED CONVENIENCE RECEPTACLE, RETURN AIR SMOKE DETECTOR, TSTAT WITH REMOTE SENSOR, AND ROOF CURB |
| RTU-2 | DINING ROOFTOP UNIT  | 15                      | 12.0 | 6000        | 1100     | 1.0            | 186              | 74             | 79           | 72                 | 95          | 350          | 280                              | 56           | 2              | R-410A               | 11.9/7.2 LBS | 2650 | 90 A | 68.0 A   | 208/3/60 | GC               | GC   | TRANE   | YHD180 | FURNISHED WITH DEHUMIDIFICATION, COMPARATIVE ENTHALPY ECONOMIZER W/ BAROMETRIC RELIEF, HINGED PANELS, MERV 8 FILTERS, HAIL GUARD, CIRCUIT BREAKER, UNPOWERED CONVENIENCE RECEPTACLE, RETURN AIR SMOKE DETECTOR, TSTAT WITH REMOTE SENSOR, AND ROOF CURB |

### KITCHEN HOOD SCHEDULE

| TAG  | DESCRIPTION  | MAX COOKING TEMP. | AIRFLOW [CFM] | SP [in. w.c.] | EXHAUST PLENUM |       |        |        | PERFORATED SUPPLY PLENUMS |       |        |       | NUMBER OF LIGHT FIXTURES | APPROX. WEIGHT [lbs] | FURN. BY | INST. BY | BASIS FOR DESIGN |       | REMARKS |   |     |     |    |              |                  |  |
|------|--|-------------------|---------------|---------------|----------------|-------|--------|--------|---------------------------|-------|--------|-------|--------------------------|----------------------|----------|----------|------------------|-------|---------|---|-----|-----|----|--------------|------------------|--|
|      |  |                   |               |               | DUCT COLLARS   |       | LENGTH |        | DUCT COLLARS              |       | LENGTH |       |                          |                      |          |          | MAN.             | MODEL |         |   |     |     |    |              |                  |  |
|      |  |                   |               |               | NO.            | WIDTH | LENGTH | WIDTH  | NO.                       | WIDTH | LENGTH | WIDTH |                          |                      |          |          |                  |       |         |   |     |     |    |              |                  |  |
| HD-1 | TYPE I CANOPY HOOD WITH PERFORATED MAU & AC SUPPLY PLENUMS | 600°F             | 1973          | 0.77          | 1              | 10"   | 16"    | 10'-8" | 4'-6"                     | 0.1   | 10'-8" | 24"   | 1700                     | 3                    | 10"      | 24"      | 550              | 2     | 8"X16"  | 5 | 725 | FSE | GC | CAPTIVEAIRE  | 5424 ND-2-ACPS-P | MAT'L: 18 GA. TYPE 430 SS. PROVIDE WITH (8) 16" X 16" HE SS FILTERS, ANSUL SYSTEM, (1) QUARTER END PANEL, (1) VERTICAL END PANEL, DUCT COLLAR TEMPERATURE SENSOR, INTEGRAL UTILITY CABINET & PREWIRE PACKAGE |
| HD-2 | TYPE I CANOPY HOOD WITH PERFORATE MAU & AC SUPPLY PENUMS   | 600°F             | 2200          | 0.58          | 1              | 10"   | 19"    | 11'-0" | 4'-3"                     | 0.1   | 11'-0" | 24"   | 1800                     | 2                    | 12"      | 28"      | 600              | 2     | 8"X16"  | 5 | 591 | FSE | GC | CAPTIVEAIRE  | 5424 ND-2-ACPS-P | MAT'L: 18 GA. TYPE 430 SS. PROVIDE WITH (8) 16" X 16" HE SS FILTERS, ANSUL SYSTEM, (1) QUARTER END PANEL, (1) VERTICAL END PANEL, DUCT COLLAR TEMPERATURE SENSOR & PREWIRE PACKAGE                           |
| HD-3 | TYPE II CANOPY HOOD  | 700°F             | 600           | 0.01          | 1              | 10"   | 10"    | 5'-0"  | 3'-6"                     |       |        |       |                          |                      |          |          |                  |       |         |   | 186 | FSE | GC | CAPTIVE-AIRE | 4224 VHB-G       | MAT'L: 18 GA. TYPE 430 SS  |



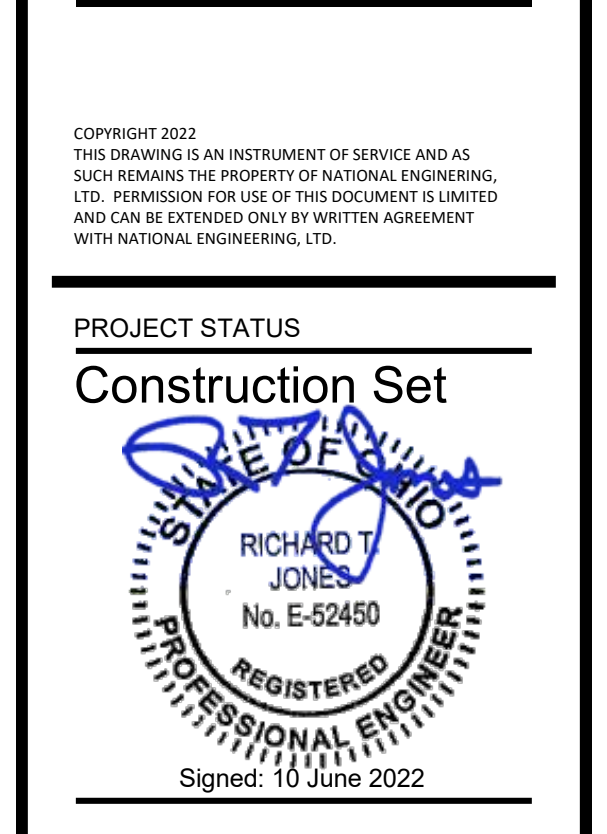
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 Cincinnati, OH 45206  
 (513) 861-5550 (Phone)  
 www.fgschaefer.com



**PROJECT STATUS**  
 Construction Set

**City Barbeque**  
 CBBQ - DELAWARE  
 City Barbeque, LLC  
 1200 Sunbury Road  
 Delaware, Ohio 43015

| REVISIONS |             |      |
|-----------|-------------|------|
| #         | Description | Date |
|           |             |      |
|           |             |      |
|           |             |      |

INITIAL ISSUE DATE  
**10 JUN 2022**

PROJECT NO.  
**2202014**

HVAC SCHEDULES & DETAILS

**M2.0**

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**HOOD INFORMATION - JOB#5489849**

| HOOD NO | TAG        | MODEL               | MANUFACTURER | LENGTH | MAX COOKING TEMP | TYPE | APPLIANCE DUTY | DESIGN CFM/FT | TOTAL EXH CFM | EXHAUST PLENUM RISER(S) |      |        |      | TOTAL SUPPLY CFM | HOOD CONSTRUCTION | HOOD CONFIG |                      |       |            |
|---------|------------|---------------------|--------------|--------|------------------|------|----------------|---------------|---------------|-------------------------|------|--------|------|------------------|-------------------|-------------|----------------------|-------|------------|
|         |            |                     |              |        |                  |      |                |               |               | WIDTH                   | LENG | HEIGHT | DIA  |                  |                   | CFM         | VEL                  | SP    | END TO END |
| 1       | HDI-Kettle | 5424 EX-2           | ECON-AIR     | 10' 8" | 600 DEG          | I    | HEAVY          | 185           | 1973          | 10'                     | 16'  | 4'     | 1973 | 1776             | -0.976'           | 0           | 430 SS WHERE EXPOSED | ALONE | ALONE      |
| 2       | HD2-Grill  | 5424 EX-2           | ECON-AIR     | 11' 0" | 600 DEG          | I    | HEAVY          | 200           | 2200          | 10'                     | 19'  | 4'     | 2200 | 1667             | -0.980'           | 0           | 430 SS WHERE EXPOSED | ALONE | ALONE      |
| 3       | PSP-1      | 246 Misc ACPSP-DNLY | ECON-AIR     | 10' 8" | 300 DEG          | I    | N/A            | 0             | 0             |                         |      |        |      |                  |                   | 1790        | 430 SS WHERE EXPOSED | ALONE | ALONE      |
| 4       | PSP-2      | 246 Misc ACPSP-DNLY | ECON-AIR     | 11' 0" | 300 DEG          | I    | N/A            | 0             | 0             |                         |      |        |      |                  |                   | 1850        | 430 SS WHERE EXPOSED | ALONE | ALONE      |
| 5       | HD3-DISH   | 4224 ES-VHB-G       | ECON-AIR     | 5' 0"  | 700 DEG          | II   | N/A            | 120           | 600           | 10'                     | 10'  | 4'     | 600  | 864              | -0.060'           | 0           | 304 SS 100%          | ALONE | ALONE      |

PATENT NUMBERS  
Exhaust Hoods ND-2/BD-2/SND-2 (Canada) - CA Patent 250435 C

FOR QUESTIONS, CALL THE CAPTIVE-AIRE (TRI-STATE) OFFICE  
1329 E. KEMPER RD. SUITE 4210  
PHONE: (513) 860-5555  
FAX: (513) 860-0565

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH UL 710 AND NFPA 96 AND ARE RECOGNIZED BY ONE OR MORE OF THE FOLLOWING:

ETL SANITATION LISTED  
ETL LISTED FILE# 3054804-001

HOOD SYSTEM IS FABRICATED & DESIGNED PER UL-710 STANDARDS

**AIR BALANCE SCHEDULE**

| TAG           | O.A. CFM   |
|---------------|------------|
| KEF1 (HOOD1)  | -1973      |
| KEF2 (HOOD2)  | -2200      |
| KEF3 (DISH)   | -600       |
| EF4 (TOILET)  | -150       |
| MUA           | + 3500     |
| NET (BY HVAC) | + 1423 MIN |

FEC CONTRACTOR - F.G.SCHAEFER TO SUPPLY HOODS, ANSUL, FANS, CONTROLS. HVAC CONTRACTOR TO PROVIDE AND INSTALL CAPTIVE AIRE LISTED STAINLESS STEEL FACTORY DUCTWORK. CALL YOUR LOCAL REGIONAL CAPTIVE AIRE OFFICE FOR PRICING.

**HOOD INFORMATION**

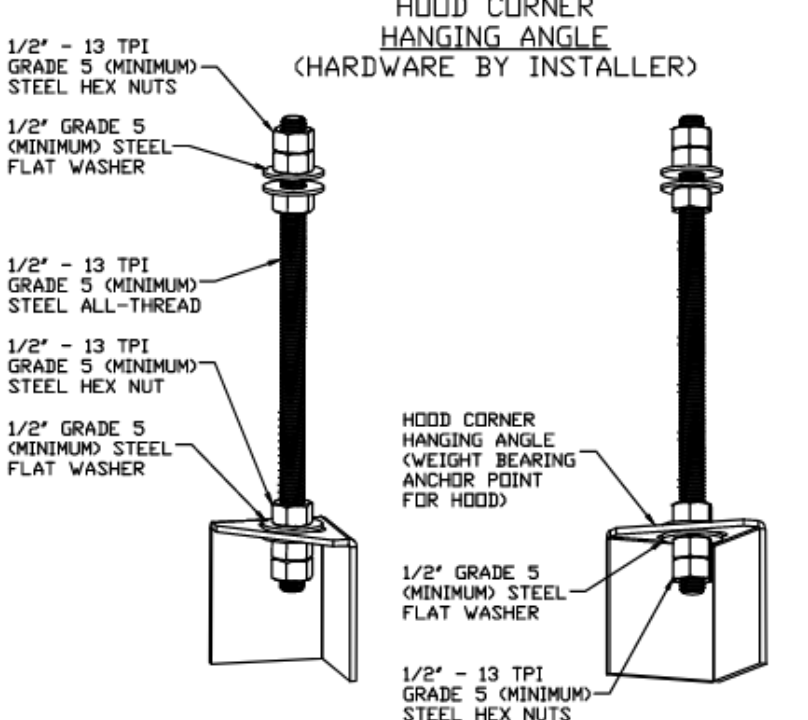
| HOOD NO | TAG        | TYPE                 | FILTER(S) |        | EFFICIENCY @ 7 MICRONS | QTY                 | LIGHT(S) |                | WIRE GUARD | AVERAGE FOOT CANDLES @ 36" AFF | LOCATION | SIZE        | UTILITY CABINET(S) |         |          | FIRE SYSTEM      | ELECTRICAL | SWITCHES | FIRE SYSTEM PIPING | HOOD HANGING WEIGHT |
|---------|------------|----------------------|-----------|--------|------------------------|---------------------|----------|----------------|------------|--------------------------------|----------|-------------|--------------------|---------|----------|------------------|------------|----------|--------------------|---------------------|
|         |            |                      | QTY       | HEIGHT |                        |                     | LENGTH   | TYPE           |            |                                |          |             | SIZE               | MODEL # | QUANTITY |                  |            |          |                    |                     |
| 1       | HDI-Kettle | CAPTRATE SOLD FILTER | 8         | 16"    | 16"                    | 85% SEE FILTER SPEC | 5        | L55 SERIES E26 | ND         |                                | LEFT     | 20"x54"x24" | ANSUL R-102        | 3.0/3.0 | DCV-2111 | 1 LIGHT<br>1 FAN | YES        | 725 LBS  |                    |                     |
| 2       | HD2-Grill  | CAPTRATE SOLD FILTER | 8         | 16"    | 16"                    | 85% SEE FILTER SPEC | 6        | L55 SERIES E26 | ND         |                                |          |             |                    |         |          |                  |            | YES      | 591 LBS            |                     |
| 3       | PSP-1      |                      |           |        |                        |                     | 0        |                |            |                                |          |             |                    |         |          |                  |            | NO       | 174 LBS            |                     |
| 4       | PSP-2      |                      |           |        |                        |                     | 0        |                |            |                                |          |             |                    |         |          |                  |            | NO       | 194 LBS            |                     |
| 5       | HD3-DISH   |                      |           |        |                        |                     | 0        |                |            | 0                              |          |             |                    |         |          |                  |            | NO       | 186 LBS            |                     |

**HOOD OPTIONS**

| HOOD NO | TAG        | OPTION  |
|---------|------------|---|
| 1       | HDI-Kettle | FIELD WRAPPER 14.00" HIGH FRONT, LEFT, RIGHT.                                       |
|         |            | BACKSPASH 80.00" HIGH X 148.00" LONG 430 SS VERTICAL.                               |
|         |            | BACKSPASH 114.00" HIGH X 18.00" LONG 430 SS VERTICAL.                               |
|         |            | BACKSPASH 114.00" HIGH X 7.00" LONG 430 SS VERTICAL.                                |
|         |            | BACKSPASH 114.00" HIGH X 10.00" LONG 430 SS VERTICAL.                               |
|         |            | BACKSPASH - INSIDE CORNER 80.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.           |
|         |            | BACKSPASH - OUTSIDE CORNER 114.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.         |
|         |            | BACKSPASH - OUTSIDE CORNER 114.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.         |
|         |            | RIGHT QUARTER END PANEL 23" TOP WIDTH, 0" BOTTOM WIDTH, 23" HIGH 430 SS.            |
|         |            | LEFT VERTICAL END PANEL 27" TOP WIDTH, 21" BOTTOM WIDTH, 80" HIGH INSULATED 430 SS. |
| 2       | HD2-Grill  | FIELD WRAPPER 14.00" HIGH FRONT, LEFT, RIGHT.                                       |
|         |            | BACKSPASH 122.00" HIGH X 168.00" LONG 430 SS VERTICAL.                              |
|         |            | BACKSPASH 114.00" HIGH X 18.00" LONG 430 SS VERTICAL.                               |
|         |            | BACKSPASH 114.00" HIGH X 18.00" LONG 430 SS VERTICAL.                               |
|         |            | RIGHT QUARTER END PANEL 23" TOP WIDTH, 0" BOTTOM WIDTH, 23" HIGH 430 SS.            |
|         |            | STRUCTURAL FRONT PANEL.   |
|         |            | INSULATION FOR BACK OF HOOD.  |
|         |            | LEFT VERTICAL END PANEL 27" TOP WIDTH, 21" BOTTOM WIDTH, 80" HIGH INSULATED 430 SS. |
|         |            | SENSOR-CV.  |
|         |            | 5   |

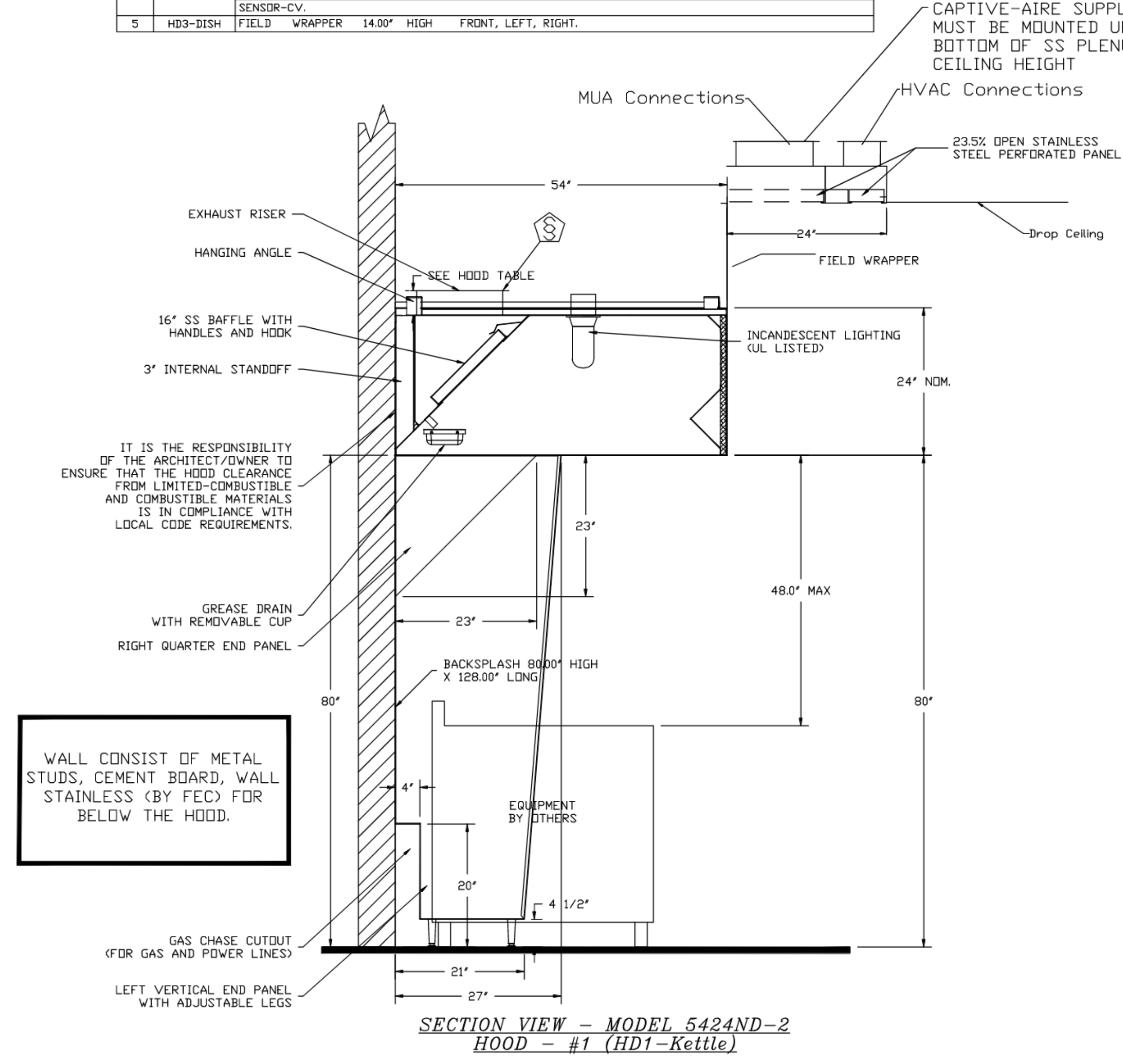
**PERFORATED SUPPLY PLENUM(S)**

| HOOD NO | TAG   | POS   | LENGTH | WIDTH | HEIGHT | TYPE | RISER(S) |      |     |        |
|---------|-------|-------|--------|-------|--------|------|----------|------|-----|--------|
|         |       |       |        |       |        |      | WIDTH    | LENG | DIA | CFM    |
| 3       | PSP-1 | Front | 128"   | 10"   | 6"     | AC   | 8"       | 16"  | 275 | 0.071" |
|         |       | Back  | 128"   | 14"   | 6"     | MUA  | 10"      | 24"  | 596 | 0.192" |
| 4       | PSP-2 | Front | 132"   | 10"   | 6"     | AC   | 8"       | 16"  | 300 | 0.084" |
|         |       | Back  | 132"   | 14"   | 6"     | MUA  | 12"      | 28"  | 924 | 0.249" |

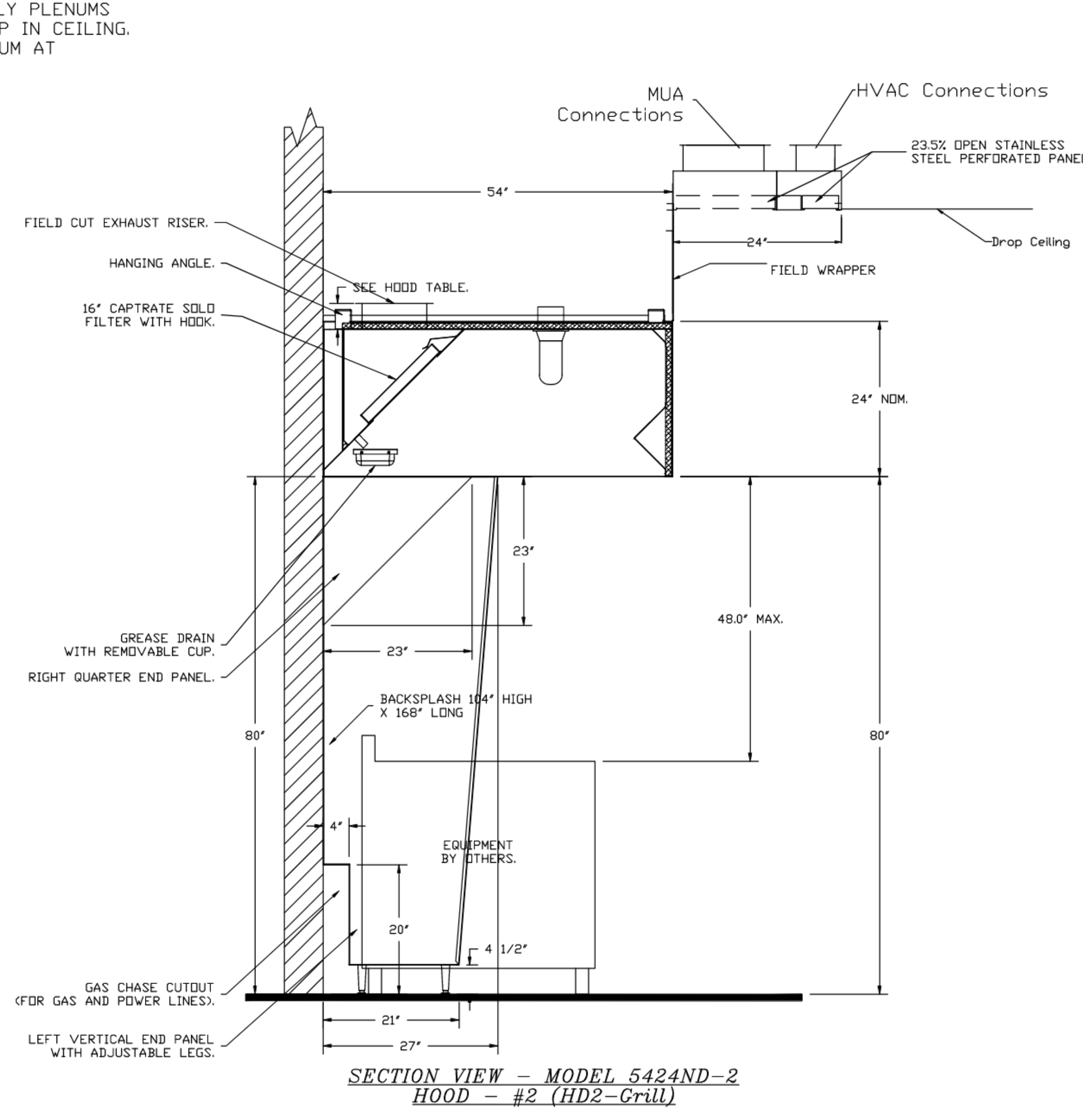


**ASSEMBLY INSTRUCTIONS**

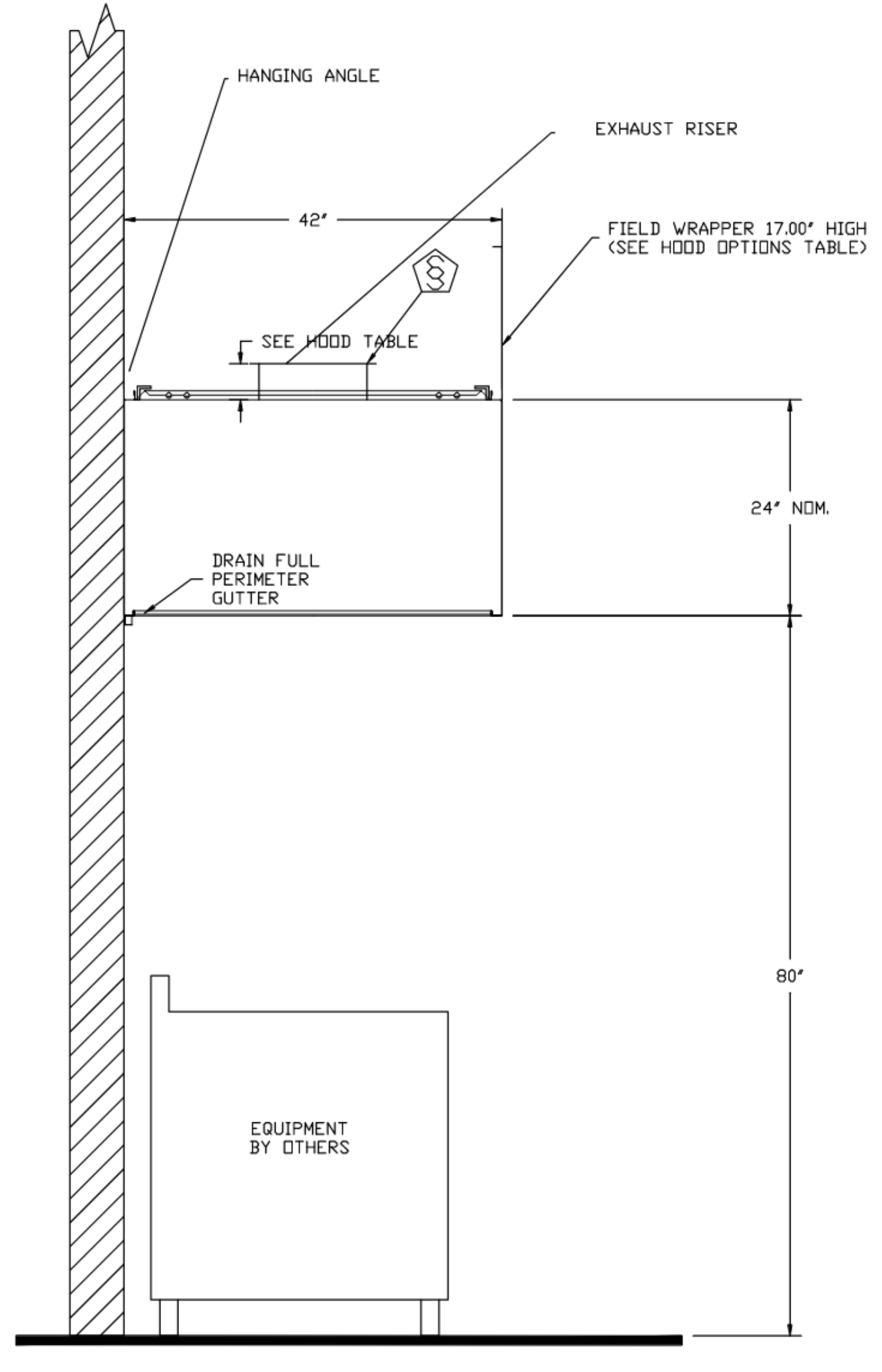
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND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



SECTION VIEW - MODEL 5424ND-2 HOOD - #1 (HDI-Kettle)



SECTION VIEW - MODEL 5424ND-2 HOOD - #2 (HD2-Grill)



SECTION VIEW - MODEL 4224VHB-G HOOD - #3 (HD3-DISH)

**REVISIONS**

| # | DESCRIPTION | DATE |
|---|-------------|------|
|   |             |      |
|   |             |      |
|   |             |      |

**CAPTIVE AIRE**

Air Solutions  
www.captiveaire.com  
1329 East Kemper Rd., Ste. 4210, Cincinnati, OH 45246 PHONE: (513) 860-5555 EMAIL: reg120@conair.com

City BBQ  
Delaware, OH, 43015

DATE: 5/25/2022  
DWG.#: 5489849  
DRAWN BY:  
SCALE: 3/4" = 1'-0"  
MASTER DRAWING



OWNER  
City Barbeque LLC  
6175 Emerald Parkway  
Dublin, Ohio 43016  
(614) 583-0999 (Phone)

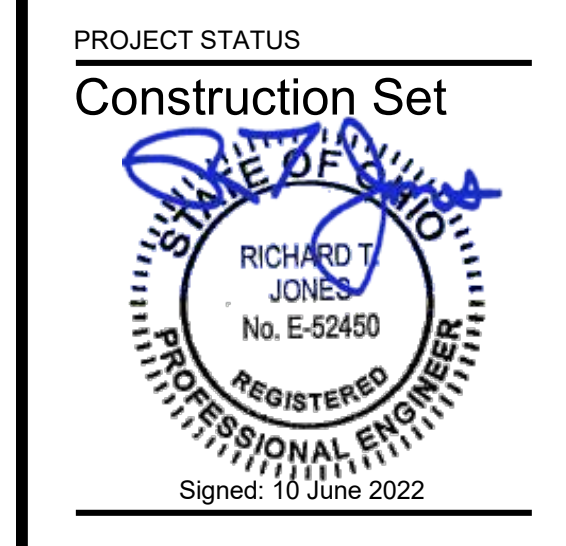
ARCHITECT  
Design Collective Architecture  
151 E. Nalorwilde Blvd  
Columbus, Ohio 43215  
(614) 464-2880 (Phone)

MEP ENGINEERING  
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PM: Jason Decker  
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Cincinnati, OH 45206  
(513) 861-5550 (Phone)

www.fgschaefer.com



CITY BARBEQUE  
CBBQ - DELAWARE  
City Barbeque, LLC  
1200 Sunbury Road  
Delaware, Ohio 43015

INITIAL ISSUE DATE  
10 JUN 2022  
PROJECT NO.  
2202014

HOOD REFERENCE DRAWINGS

**H1.0**

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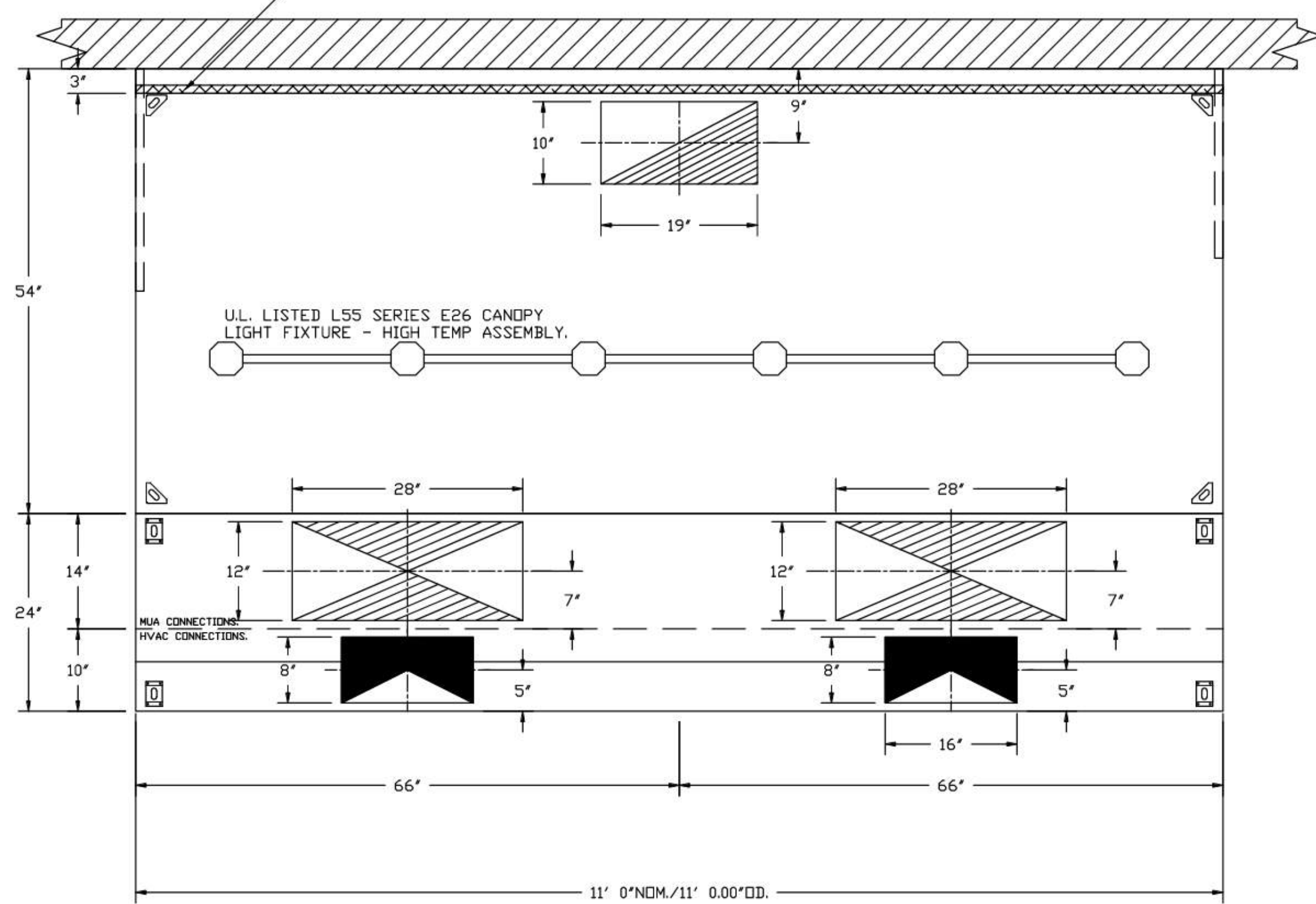
6/10/2022 9:26:37 AM

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**FIRE SYSTEM INFORMATION - JOB#5479538**

| FIRE SYSTEM NO. | TAG | TYPE       | SIZE    | FLOW POINTS | INSTALLATION      |                  |
|-----------------|-----|------------|---------|-------------|-------------------|------------------|
|                 |     |            |         |             | SYSTEM            | LOCATION ON HOOD |
| 1               | FS1 | ANSUL R102 | 3.0/3.0 | 19          | FIRE CABINET LEFT | LEFT, HOOD 2     |

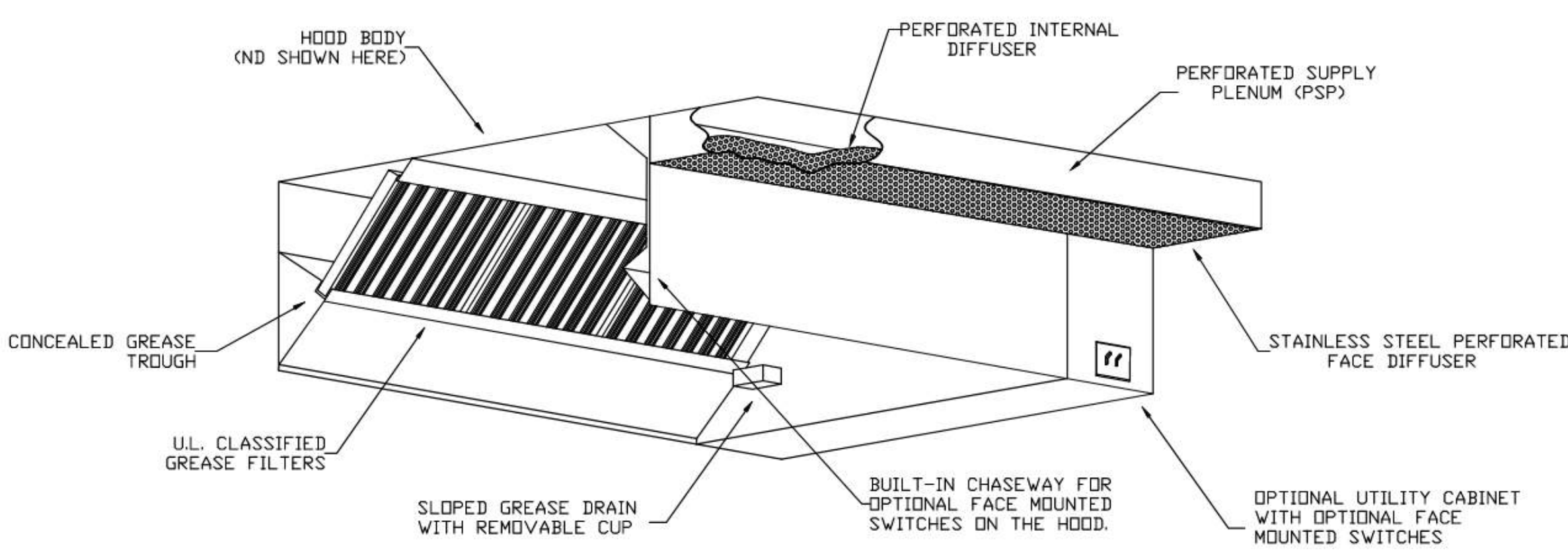
1" LAYER OF INSULATION FACTORY INSTALLED IN INTERNAL BACK STANDOFF. MEETS 0 INCH REQUIREMENTS FOR CLEARANCE TO COMBUSTIBLE SURFACES.



PLAN VIEW - HOOD #2 (HD2-Grill)  
11' 0.00" LONG 5424ND-2  
11' 0.00" LONG 246MISC ACPSP-ONLY

**REQUIREMENTS FOR FOOD SERVICE CONTRACTOR (F.E.C.)**

- HOODS, KITCHEN AIR DEVICES, EXHAUST FANS, ELECTRICAL CONTROLS, HEATED MAKE UP AIR UNIT IS PROVIDED BY FOODSERVICE DEALER (F.E.C). THE HOOD SHALL BE INSTALLED BY HVAC CONTRACTOR. HVAC CONTRACTOR TO SUPPLY AND INSTALL ALL EXHAUST AND SUPPLY DUCTWORK AND ENSURE PROPER PERMITS ARE PULLED.
- HOOD SYSTEM TO BE STARTED UP BY CONTRACTOR
  - SMOKE TEST MUST BE PERFORMED ON THE HOODS IN FRONT OF THE OWNER TO ENSURE SATISFACTION WITH COOKING EQUIPMENT ON.
- F.E.C. (CAPTIVE-AIRE) TO START UP MUA HEATER-COOLING & FILL OUT FACTORY STARTUP
- ALL WALL STAINLESS FOR UNDER & AROUND HOODS SHALL BE SUPPLIED BY F.E.C. AND INSTALLED BY OTHERS.



**System Design Verification (SDV)**

If ordered, CAS Service will perform a System Design Verification (SDV) once all equipment has had a complete start up per the Operation and Installation Manual. Typically, the SDV will be performed after all inspections are complete.

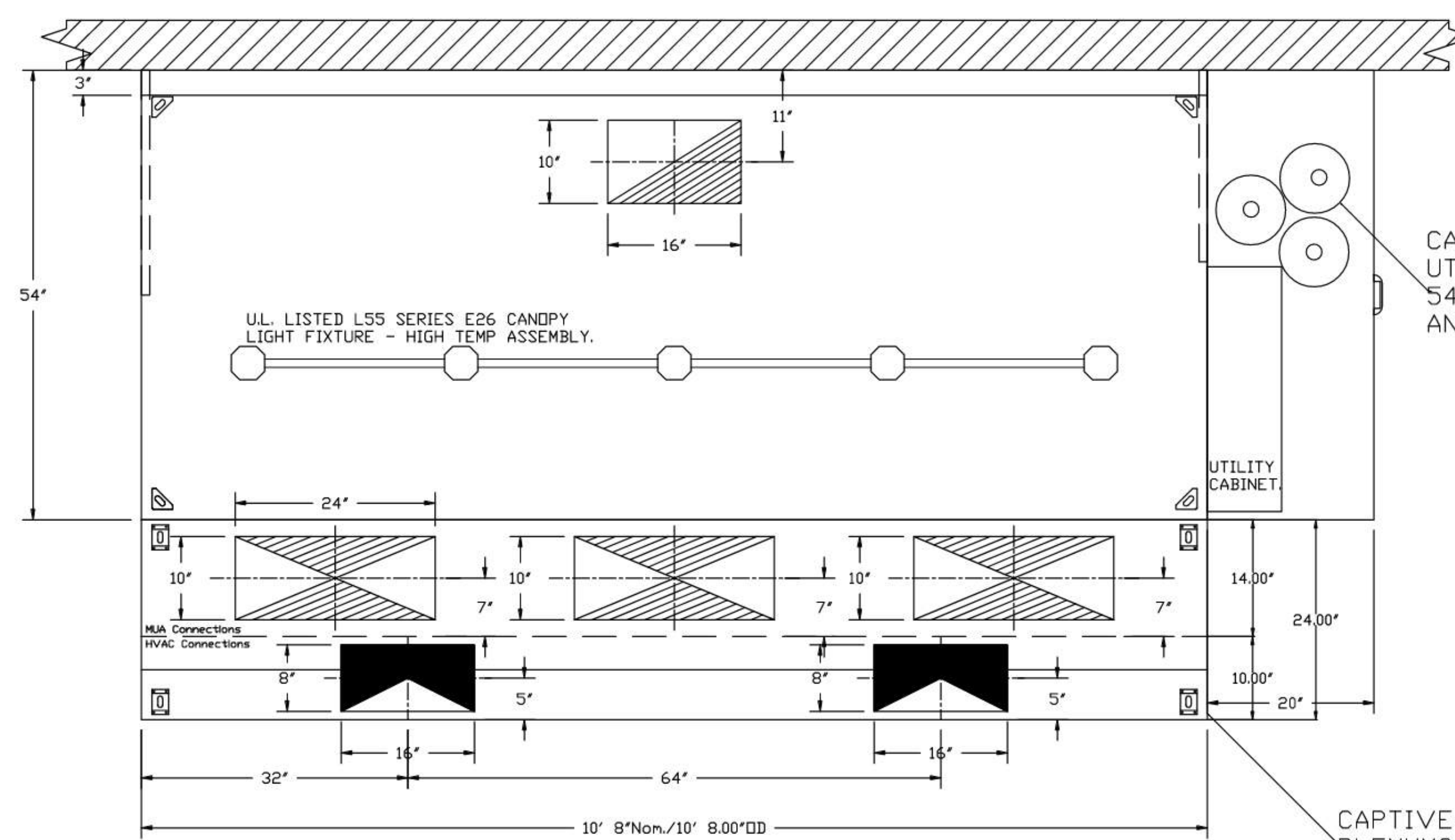
Any field related discrepancies that are discovered during the SDV will be brought to the attention of the general contractor and corresponding trades on site. These issues will be documented and forwarded to the appropriate sales office. If CAS Service has to resolve a discrepancy that is a field issue, the general contractor will be notified and billed for the work. Should a return trip be required due to any field related discrepancy that cannot be resolved during the SDV, there will be additional trip charges.

During the SDV, CAS Service will address any discrepancy that is the fault of the manufacturer. Should a return trip be required, the general contractor and appropriate sales office will be notified. There will be no additional charges for manufacturer discrepancies.

**GAS VALVE(S)**

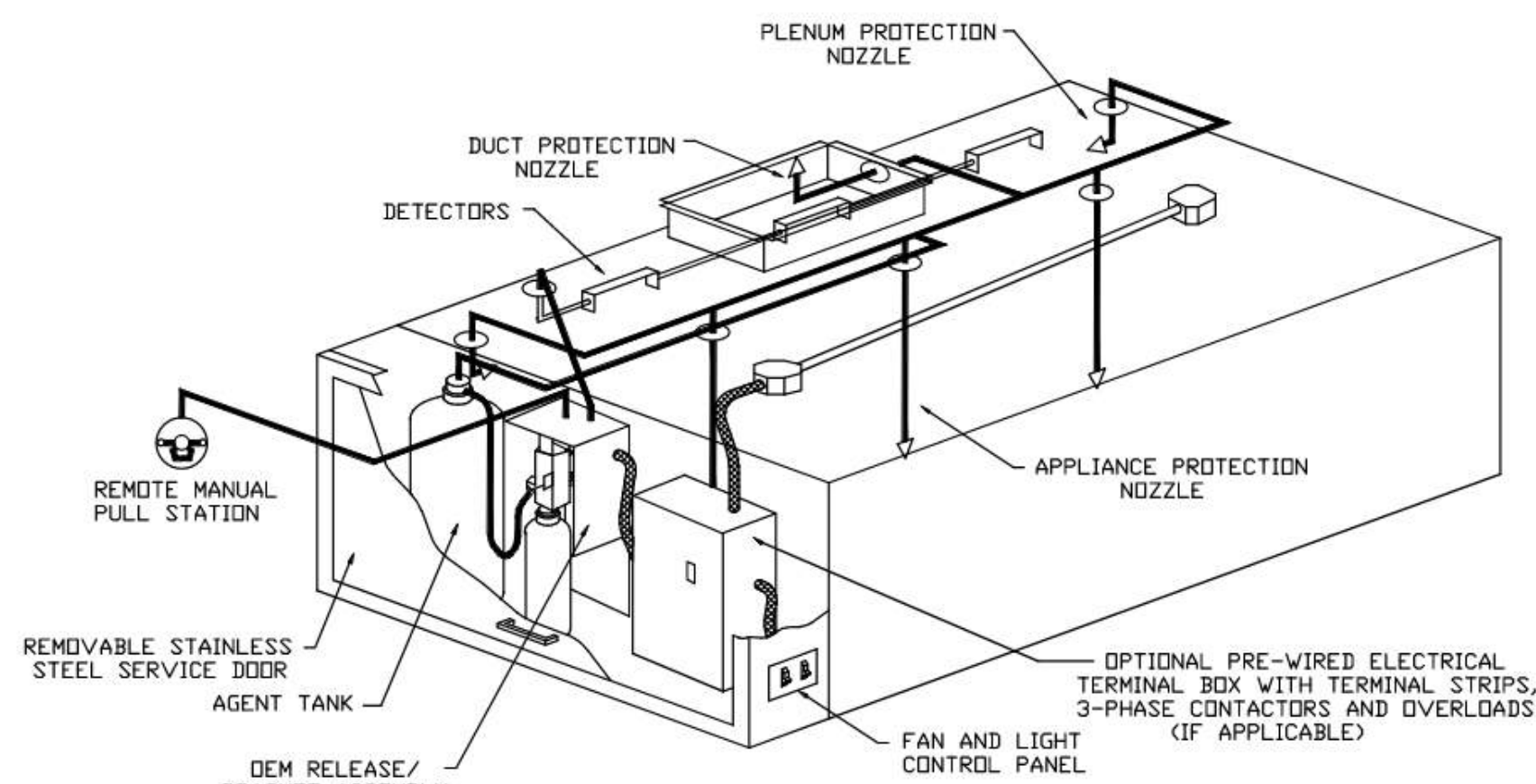
| FIRE SYSTEM NO. | TAG | TYPE | SIZE | SUPPLIED BY |
|-----------------|-----|------|------|-------------|
|                 |     |      |      |             |

WALL CONSIST OF METAL STUDS, CEMENT BOARD, WALL STAINLESS (BY FEC) FOR BELOW THE HOOD.

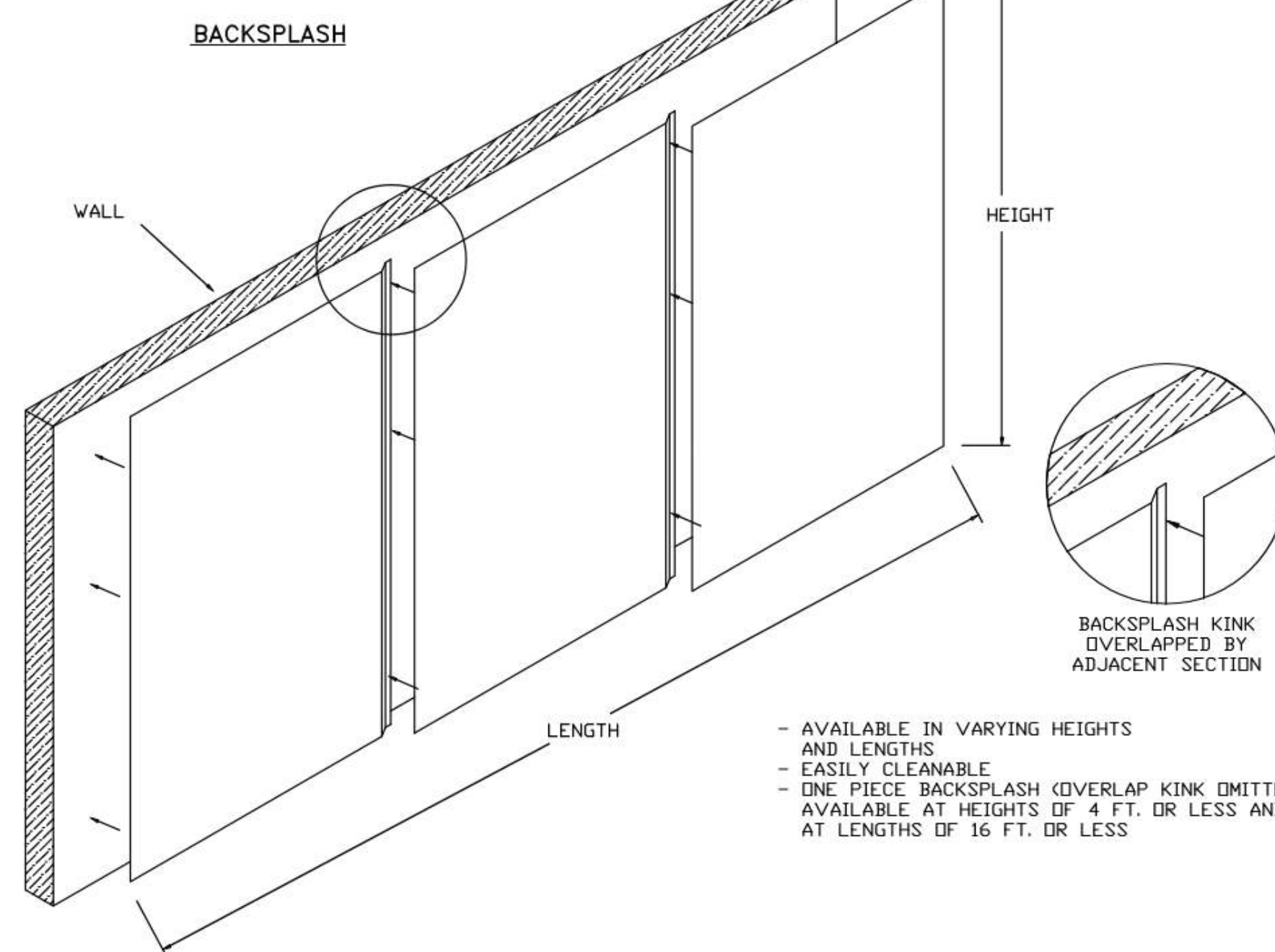


PLAN VIEW - Hood #1 (HD1-Kettle)  
10' 8.00" LONG 5424ND-2

CAPTIVE-AIRE SUPPLY PLENUMS MUST BE MOUNTED UP IN CEILING. BOTTOM OF SS PLENUM AT CEILING HEIGHT



TYPICAL ANSUL R-102 SYSTEM LAYOUT



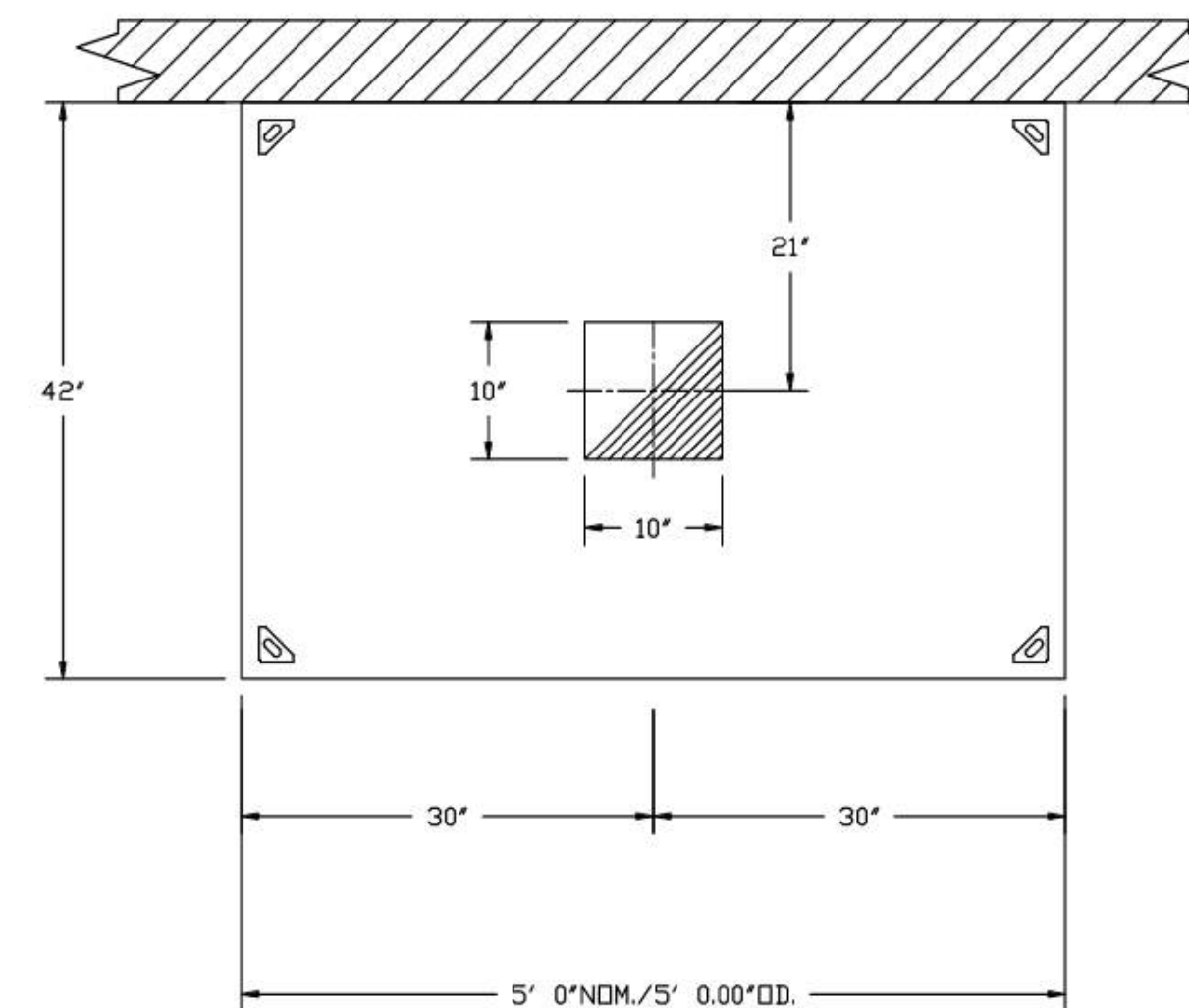
FEC CONTRACTOR - F.G.SCHAEFER TO SUPPLY HOODS, ANSUL, FANS, CONTROLS. HVAC CONTRACTOR TO PROVIDE AND INSTALL CAPTIVE AIRE LISTED STAINLESS STEEL FACTORY DUCTWORK. CALL YOUR LOCAL REGIONAL CAPTIVE AIRE OFFICE FOR PRICING.

FOR QUESTIONS, CALL THE CAPTIVE-AIRE (TRI-STATE) OFFICE  
1329 E. KEMPER RD., SUITE 4210  
PHONE: (513) 860-5555  
FAX: (513) 860-0565

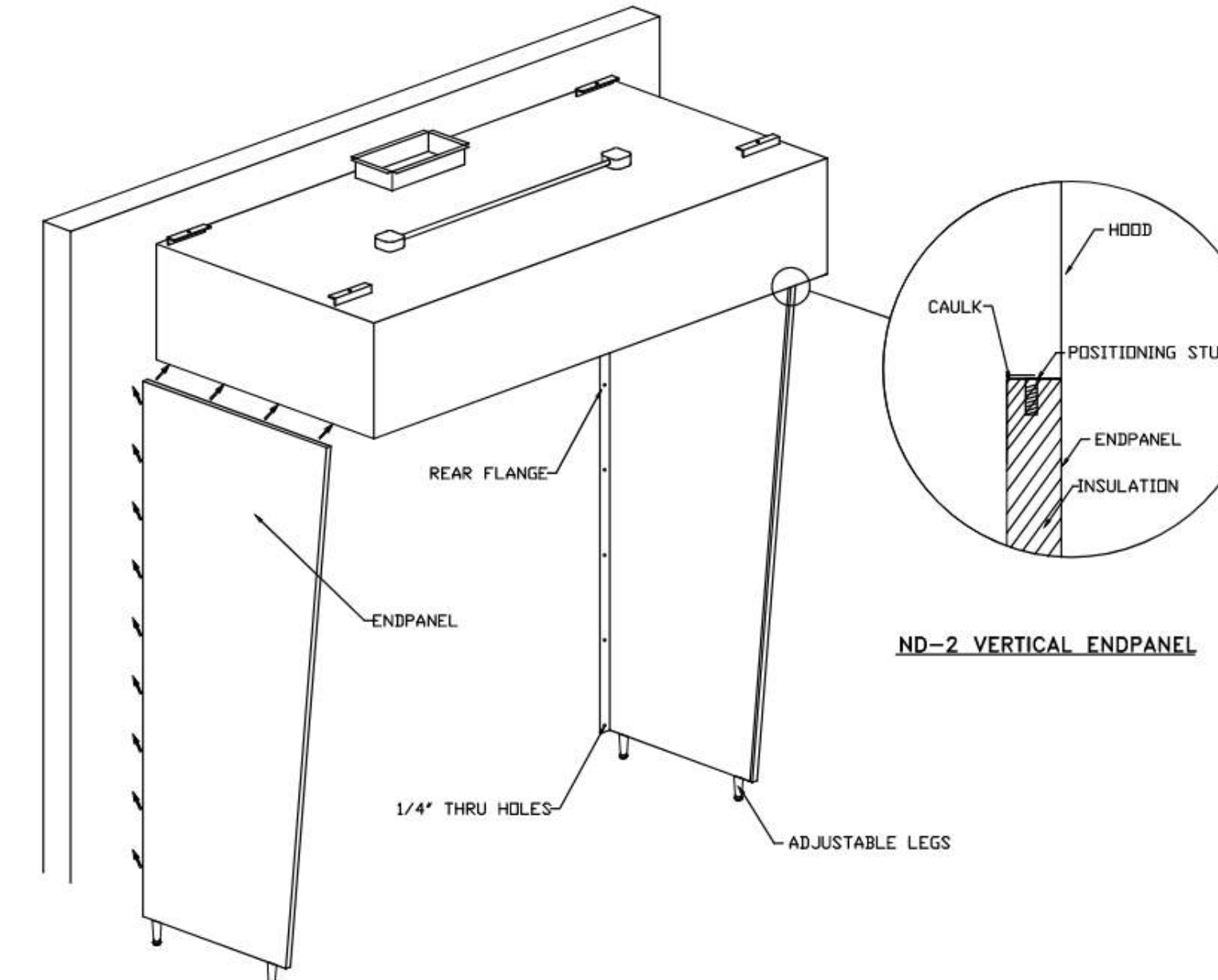
CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH UL 710 AND NFPA 96 AND ARE RECOGNIZED BY ONE OR MORE OF THE FOLLOWING:

ETL SANITATION LISTED  
ETL LISTED FILE# 3054804-001

HOOD SYSTEM IS FABRICATED & DESIGNED PER UL-710 STANDARDS



PLAN VIEW - HOOD #5 (HD3-DISH)  
5' 0.00" LONG 4224VHB-G



**REVISIONS**

| DESCRIPTION | DATE |
|-------------|------|
|             |      |
|             |      |
|             |      |
|             |      |

**CAPTIVE AIRE SOLUTIONS**

1329 East Kemper Rd., Ste. 4210, Cincinnati, OH, 45246 PHONE: (513) 860-5555 EMAIL: reg120@conair.com

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Delaware, OH, 43015

DATE: 5/25/2022  
DWG.#: 5489849  
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SCALE: 3/4" = 1'-0"  
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2

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(513) 861-5550 (Phone)  
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REGISTERED PROFESSIONAL ENGINEER  
RICHARD T. JONES  
No. E-52450  
Signed: 10 June 2022

City Barbeque  
CBBQ - DELAWARE  
City Barbeque, LLC  
1200 Sunbury Road  
Delaware, Ohio 43015

HOOD REFERENCE DRAWINGS

**H1.1**

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**EXHAUST FAN INFORMATION - JOB#5479538**

| FAN UNIT NO | TAG           | QTY | FAN UNIT MODEL # | MANUFACTURER | CFM  | ESP   | RPM  | MOTOR ENCL  | HP    | BHP    | PHASE | VOLT | FLA | DISCHARGE VELOCITY | WEIGHT (LBS) | SONES |
|-------------|---------------|-----|------------------|--------------|------|-------|------|-------------|-------|--------|-------|------|-----|--------------------|--------------|-------|
| 1           | KEF-1(KETTLE) | 1   | EADU180H         | ECON-AIR     | 1973 | 1.000 | 1002 | ODP,PREMIUM | 1.500 | 0.5080 | 3     | 208  | 4.4 | 456 FPM            | 166          | 11.6  |
| 2           | KEF-2 (GRILL) | 1   | EADU180H         | ECON-AIR     | 2200 | 1.000 | 1007 | ODP,PREMIUM | 1.500 | 0.7650 | 3     | 208  | 4.4 | 508 FPM            | 166          | 11.6  |
| 3           | KEF3-DISH     | 1   | EADU33H          | ECON-AIR     | 600  | 0.400 | 1145 | TEAD-ECM    | 0.333 | 0.0990 | 1     | 115  | 4.3 | 297 FPM            | 63           | 9.2   |
| 5           | EF4-TLT       | 1   | EADR12H          | ECON-AIR     | 150  | 0.350 | 1014 | TEAD-ECM    | 0.250 | 0.0450 | 1     | 115  | 2.9 |                    | 49           | 4.2   |
| 6           | EF-S1         | 1   | DU50HFA          | CAPTIVEAIRE  | 1100 | 0.200 | 1034 | TEAD-ECM    | 0.500 | 0.1120 | 1     | 115  | 6.3 | 418 FPM            | 77           | 7.9   |
| 7           | EF-S2         | 1   | DU50HFA          | CAPTIVEAIRE  | 1100 | 0.200 | 1034 | TEAD-ECM    | 0.500 | 0.1120 | 1     | 115  | 6.3 | 418 FPM            | 77           | 7.9   |
| 8           | EF-S3         | 1   | DU50HFA          | CAPTIVEAIRE  | 1100 | 0.200 | 1034 | TEAD-ECM    | 0.500 | 0.1120 | 1     | 115  | 6.3 | 418 FPM            | 77           | 7.9   |

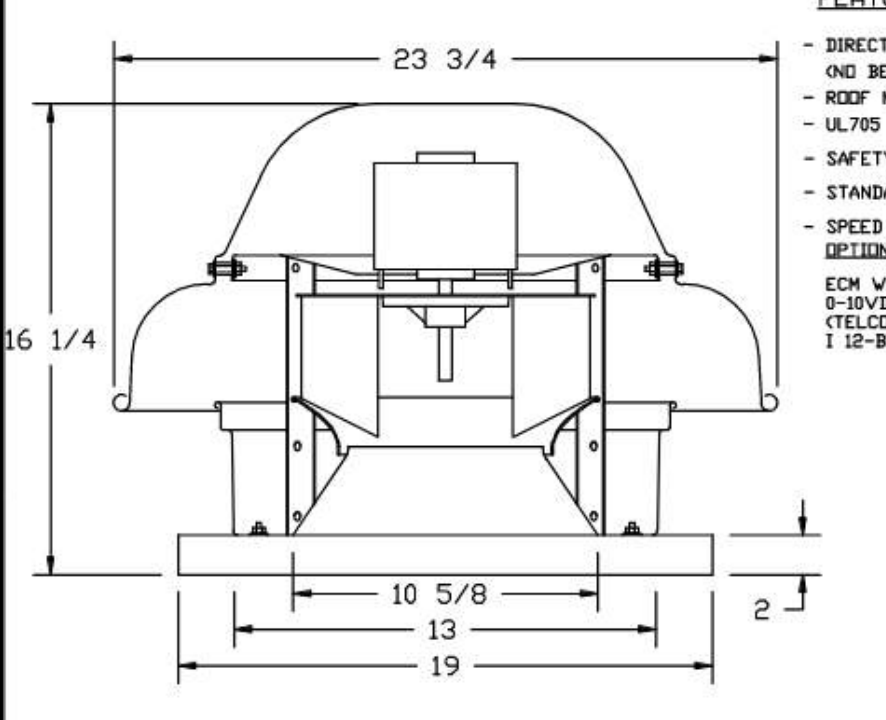
**MUA FAN INFORMATION - JOB#537789**

| FAN UNIT NO | TAG  | QTY | FAN UNIT MODEL # | BLOWER     | HOUSING  | MIN CFM | DESIGN CFM | ESP   | RPM  | MOTOR ENCL  | HP    | BHP    | PHASE | VOLT | FLA | MCA   | MOCP | WEIGHT (LBS) | SONES |
|-------------|------|-----|------------------|------------|----------|---------|------------|-------|------|-------------|-------|--------|-------|------|-----|-------|------|--------------|-------|
| 4           | HMU1 | 1   | EA2-D.500-20D    | 20MF-2-MOD | A2-D.500 | 2000    | 3500       | 0.450 | 1353 | DDP,PREMIUM | 3.000 | 1.3920 | 3     | 208  | 9.5 | 11.9A | 20A  | 697          | 12.3  |

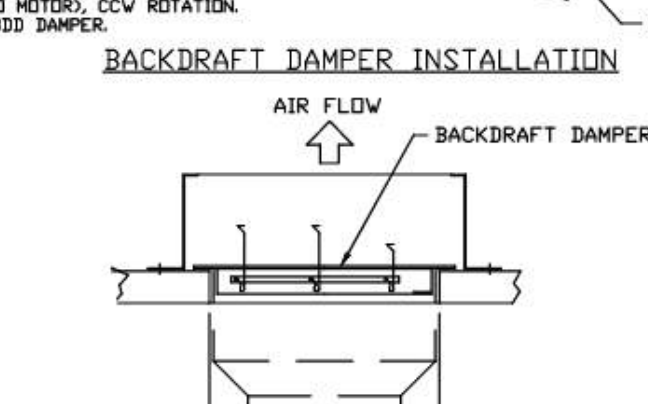
**CAS FIRED MAKE-UP AIR UNIT(S)**

| FAN UNIT NO | TAG  | INPUT BTUS | OUTPUT BTUS | TEMP RISE | REQUIRED INPUT GAS PRESSURE | GAS TYPE | BURNER EFFICIENCY(%) |
|-------------|------|------------|-------------|-----------|-----------------------------|----------|----------------------|
| 4           | HMU1 | 271083     | 249396      | 69°F      | 7 IN. W.C. - 14 IN. W.C.    | NATURAL  | 92                   |

**FAN #1 KEF1(KETTLE) - EXHAUST FAN (KEF-TLT)**

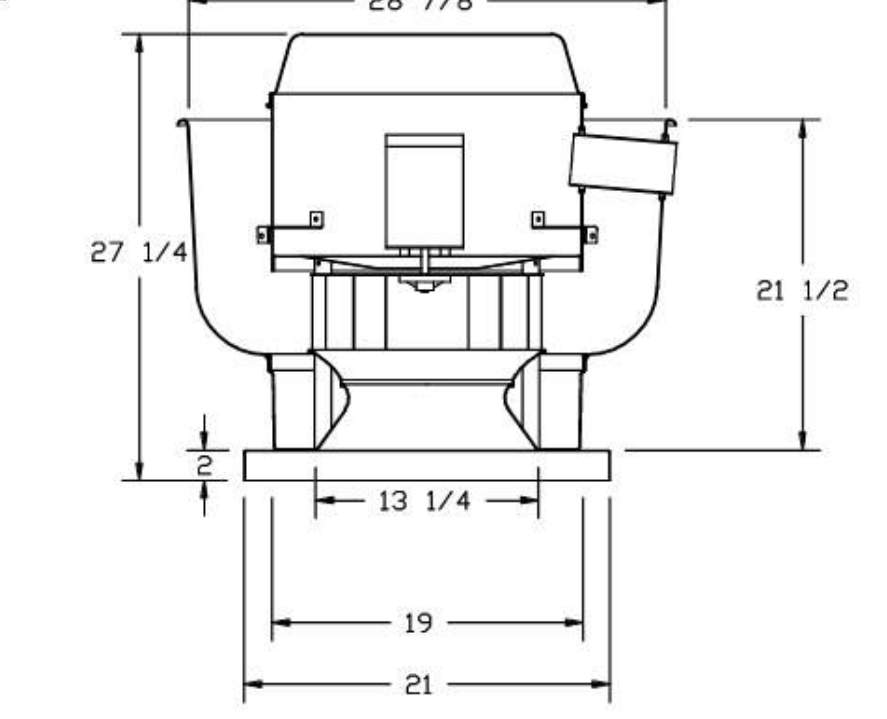


- FEATURES:**
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
  - ROOF MOUNTED FAN
  - RESTAURANT MODEL
  - UL705
  - STANDARD BIRD SCREEN
  - SPEED CONTROL
  - WEATHERPROOF DISCONNECT
  - THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
  - HIGH HEAT OPERATION 300°F (149°C)
  - GREASE CLASSIFICATION TESTING

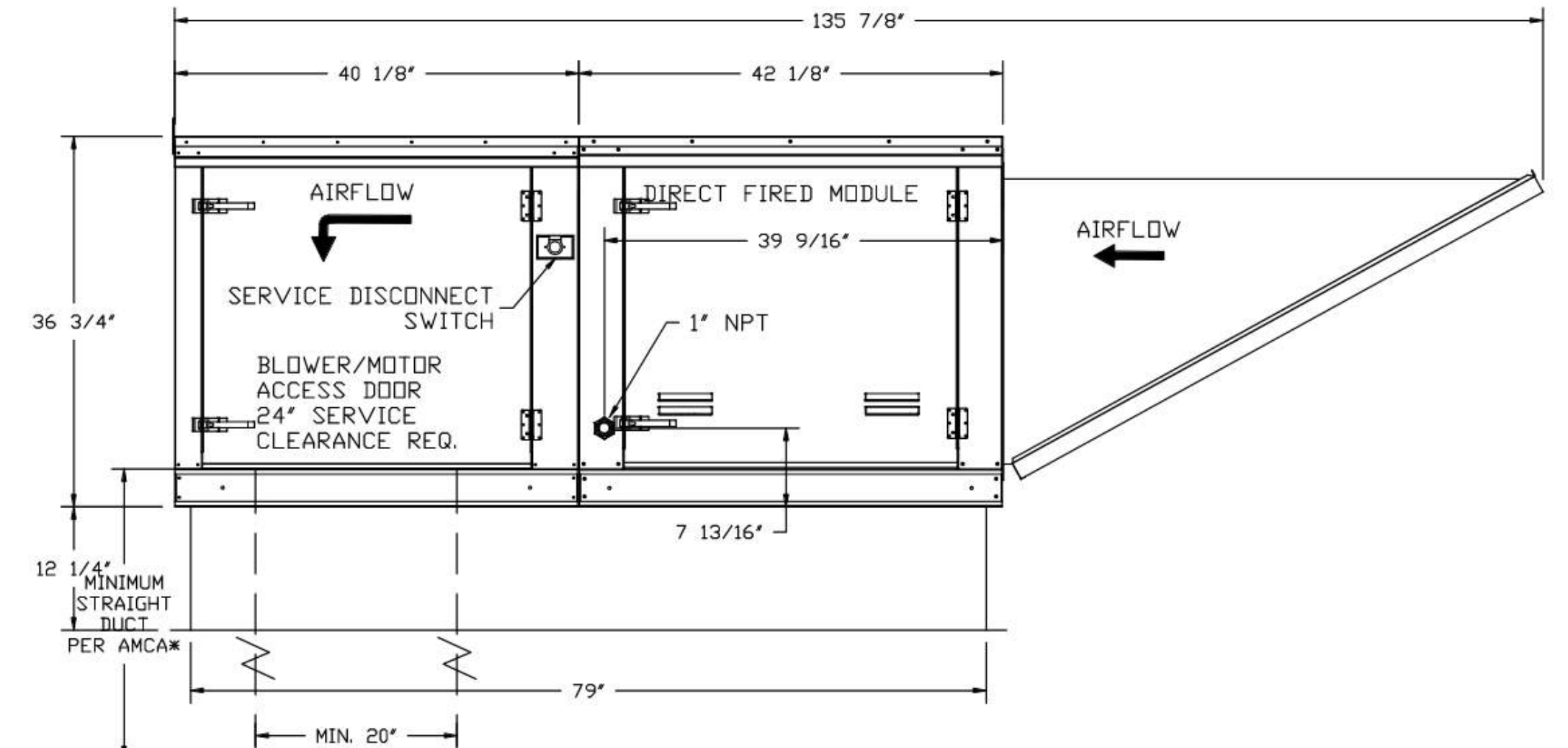
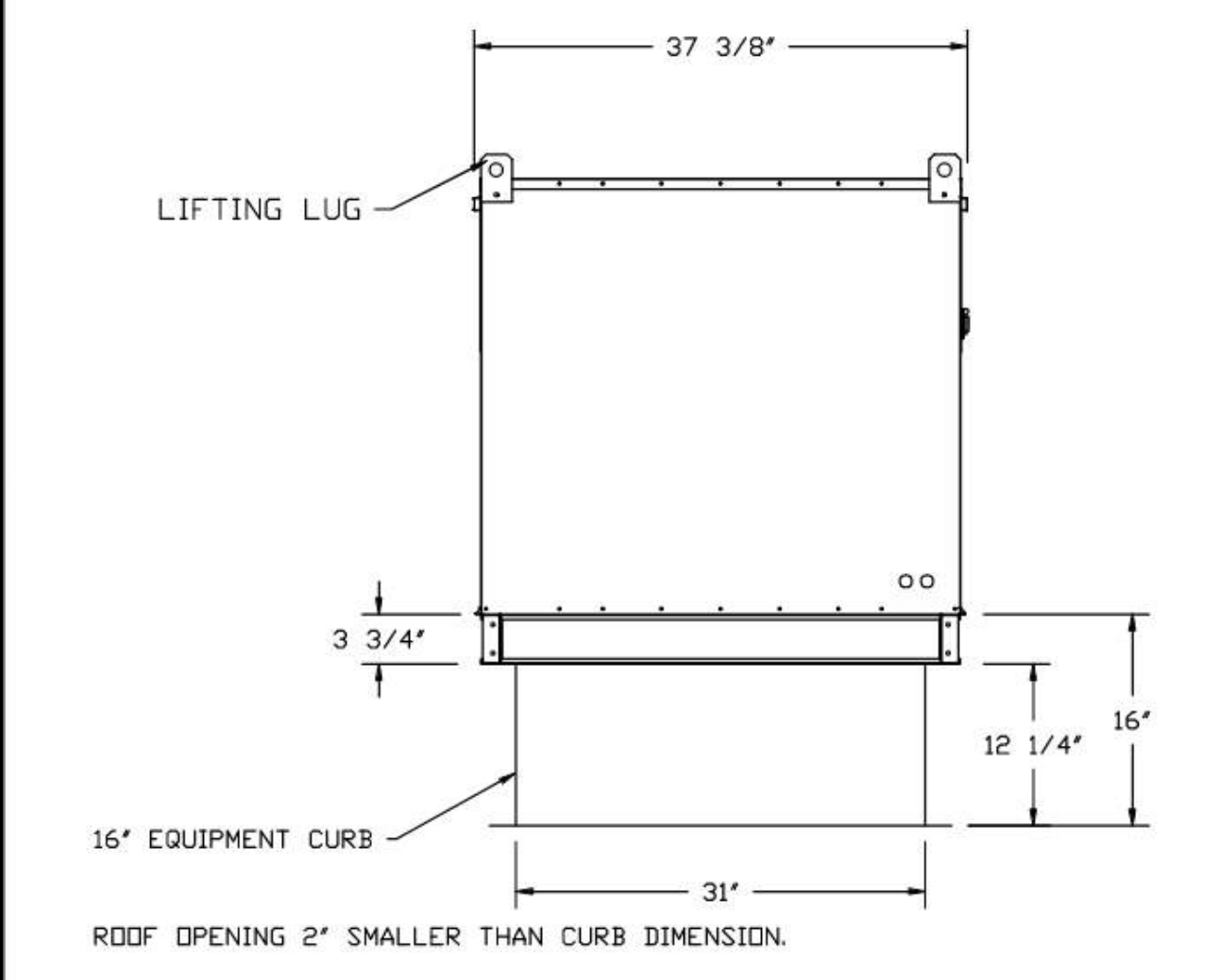
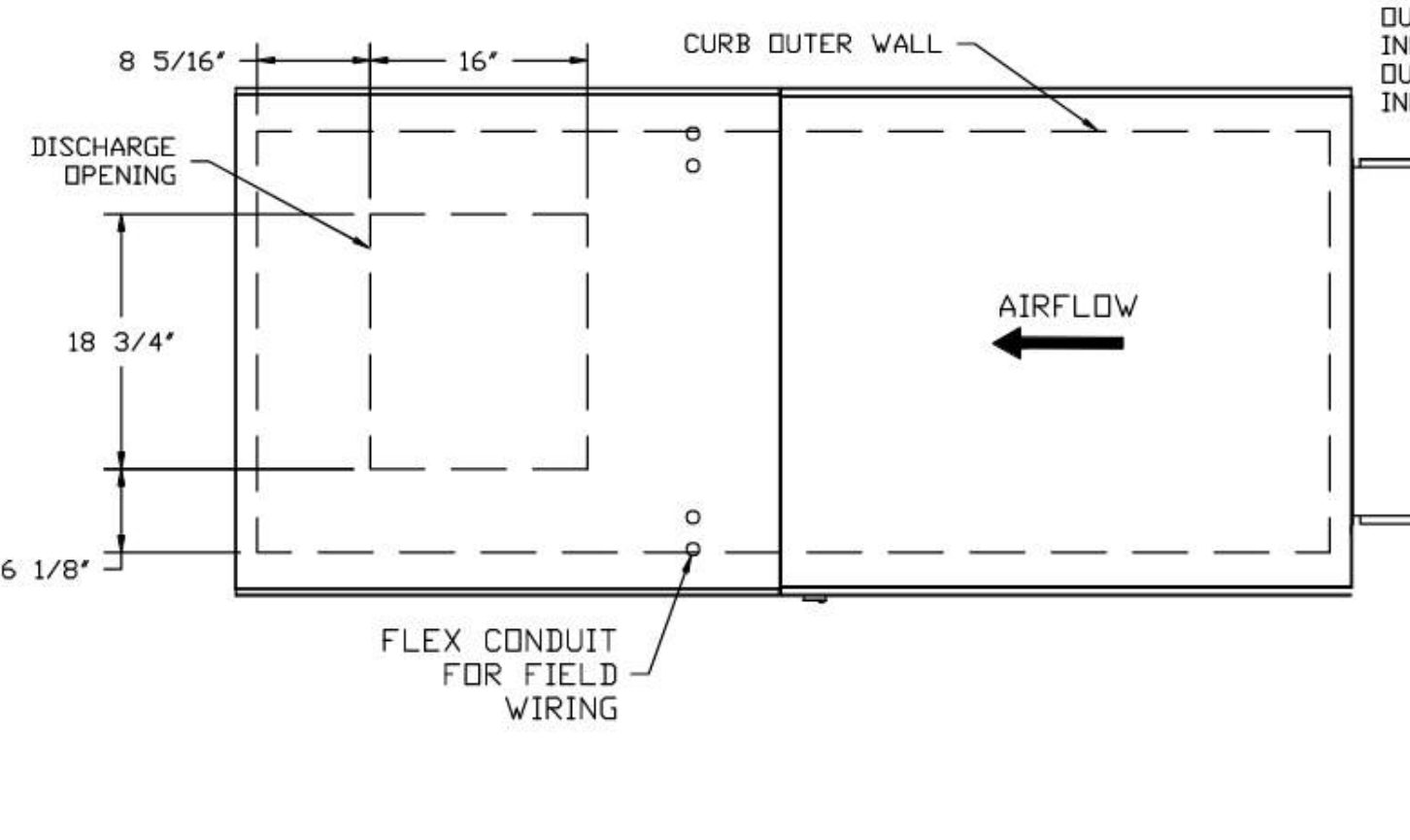


- FAN #4 A2-D.500-20D - HEATER (HMUA1)**
- DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 20\"/>
  - INTAKE HOOD WITH EZ FILTERS
  - DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT
  - MOTORIZED BACK DRAFT DAMPER 22.75\"/>
  - MODULAR HEATER UNITS W/EXTENDED SHAFT, STANDARD GALVANIZED CONSTRUCTION, 3/4\"/>
  - CLOGGED FILTER SWITCH
  - LOW FIRE START. ALLOWS THE BURNER CIRCUIT TO ENERGIZE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION
  - GAS PRESSURE GAUGE, 0-35\", 2.5\"/>
  - GAS PRESSURE GAUGE, -5 TO +15 INCHES W.C., 2.5\"/>
  - COOLING INTERLOCK RELAY. 24VAC COIL. 120V CONTACTS. LOCKS OUT BURNER CIRCUIT WHEN AC IS ENERGIZED.
  - CLOGGED FILTER SWITCH
  - SINGLE ELECTRICAL CABINET LED LIGHTS USED ON MODULAR MUA UNITS
  - SEPARATE 120VAC WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING YTD IN PREWIRE PANEL OR WITH DCV PACKAGE PROVIDES SEPARATE 120VAC INPUT TO SUPPLY FAN. THIS 120V SIGNAL MUST BE RUN BY ELECTRICIAN FROM DCV TO MUA SWITCH.
  - PROFILE PLATE CONFIGURATION FOR SIZE 2 DIRECT FIRED UNIT FOR LOW CFM APPLICATIONS.
  - HINGED DOUBLE WALL INSULATED DOOR ASSEMBLY (BURNER/BLOWER SECTION)
- NOTE:** SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 20L DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 20\"/>

**FAN #2 KEF2 (GRILL) - EXHAUST FAN (KEF-TLT)**



- FEATURES:**
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
  - ROOF MOUNTED FAN
  - RESTAURANT MODEL
  - UL705
  - VARIABLE SPEED CONTROL
  - INTERNAL WIRING
  - THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
  - HIGH HEAT OPERATION 300°F (149°C)
  - NEMA 3R SAFETY DISCONNECT SWITCH
- NORMAL TEMPERATURE TEST:** EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.
- OPTIONS:** ECM WIRING PACKAGE - MANUAL OR 0-10VDC REFERENCE SPEED CONTROL (TELCD MOTOR), CCW ROTATION, UPRAST FAN WHEEL ACCESS PORT, EXHAUST FAN HEAT BAFFLE, FAN BASE CERAMIC SEAL - SHIP LOOSE - FOR GREASE DUCTS, 2 YEAR PARTS WARRANTY.

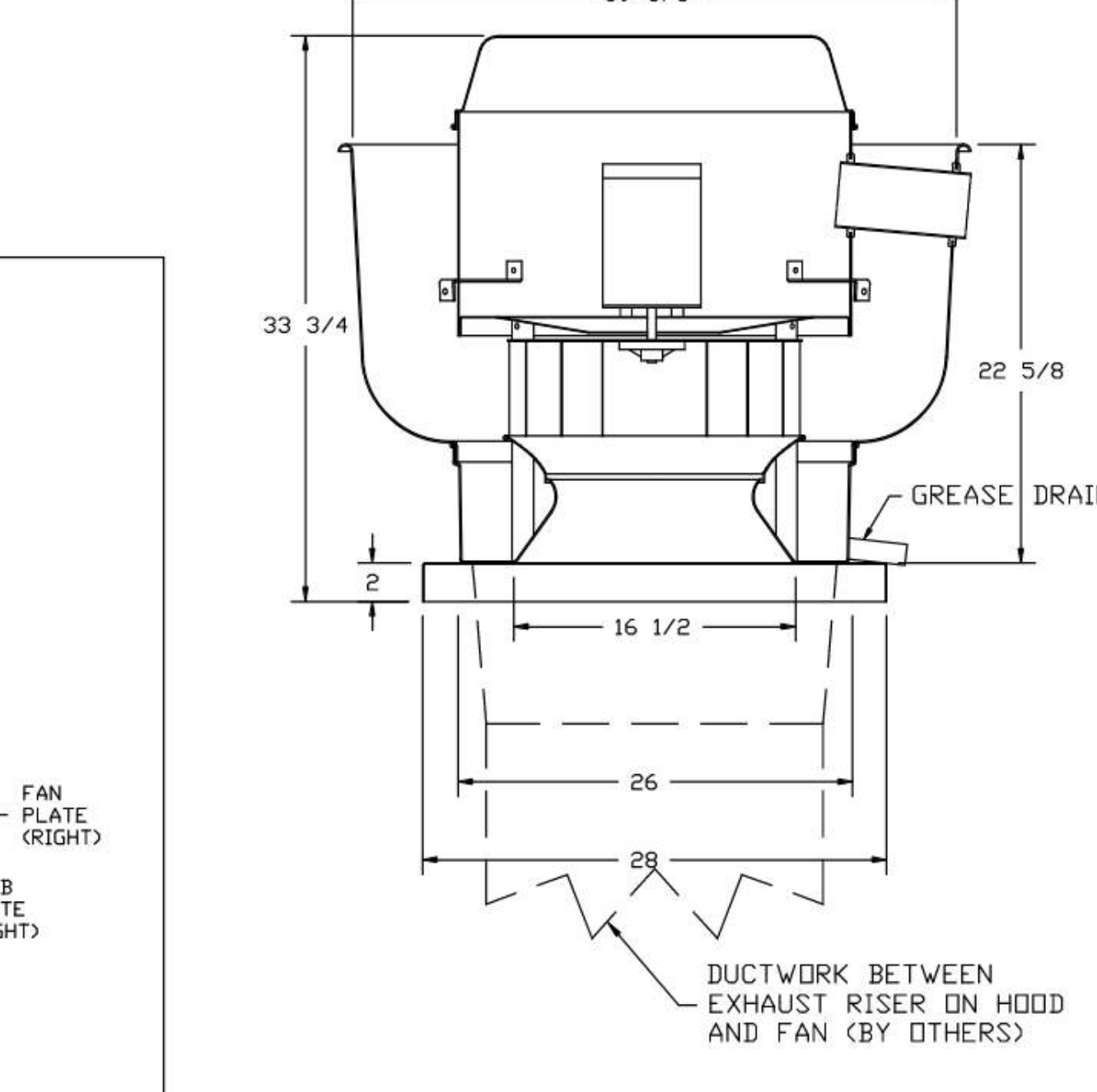


**CURB ASSEMBLIES**

| NO | DN FAN | TAG           | WEIGHT | ITEM | SIZE       |
|----|--------|---------------|--------|------|------------|
| 1  | # 1    | KEF-1(KETTLE) | 38 LBS | CURB | 26.500\"/> |
| 2  | # 2    | KEF-2 (GRILL) | 38 LBS | CURB | 26.500\"/> |
| 3  | # 3    | KEF3-DISH     | 20 LBS | CURB | 19.500\"/> |
| 4  | # 4    | HMU1          | 76 LBS | CURB | 31.000\"/> |
| 5  | # 5    | EF4-TLT       | 22 LBS | CURB | 17.500\"/> |

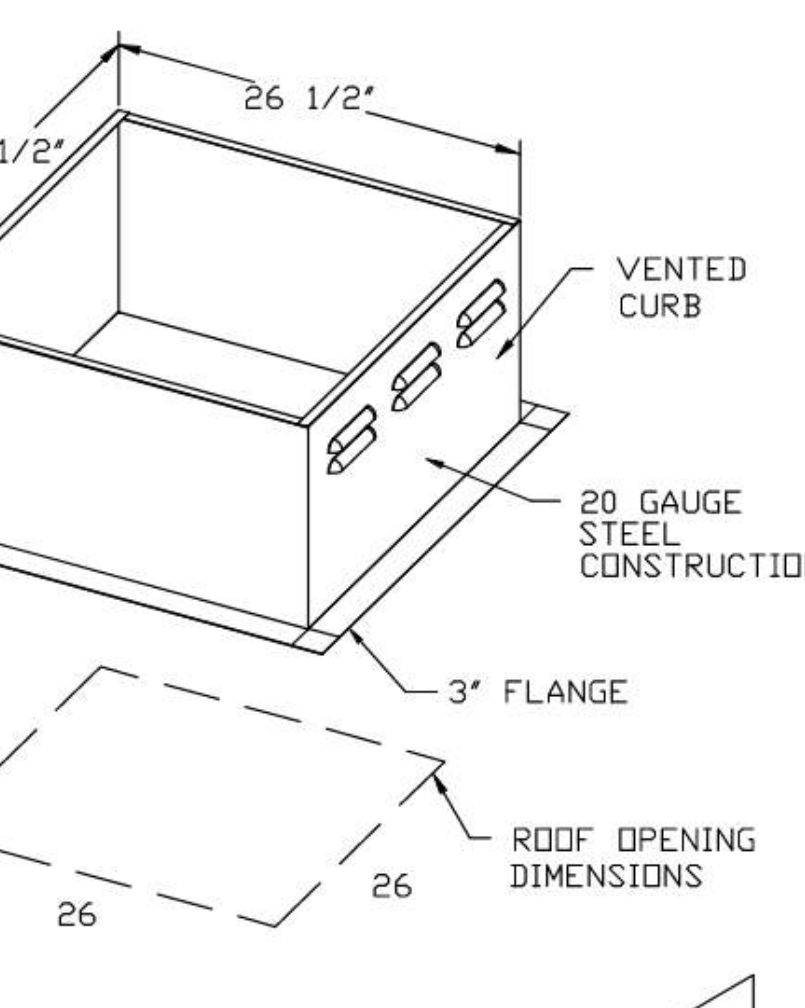
**SMOKER OVENS( ) FANS**

**FANS #1 (KEF-1(KETTLE)), #2 (KEF-2 (GRILL)) - DU50HFA EXHAUST FAN**



- FEATURES:**
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
  - ROOF MOUNTED FAN
  - RESTAURANT MODEL
  - UL705 AND UL762 AND ULC-S645
  - VARIABLE SPEED CONTROL
  - INTERNAL WIRING
  - WEATHERPROOF DISCONNECT
  - THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
  - HIGH HEAT OPERATION 300°F (149°C)
  - GREASE CLASSIFICATION TESTING
- NORMAL TEMPERATURE TEST:** EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.
- ABNORMAL FLARE-UP TEST:** EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.
- OPTIONS:** GREASE BOX, EXHAUST FAN HEAT BAFFLE, FAN BASE CERAMIC SEAL - INSTALLED AT PLANT - FOR GREASE DUCTS.

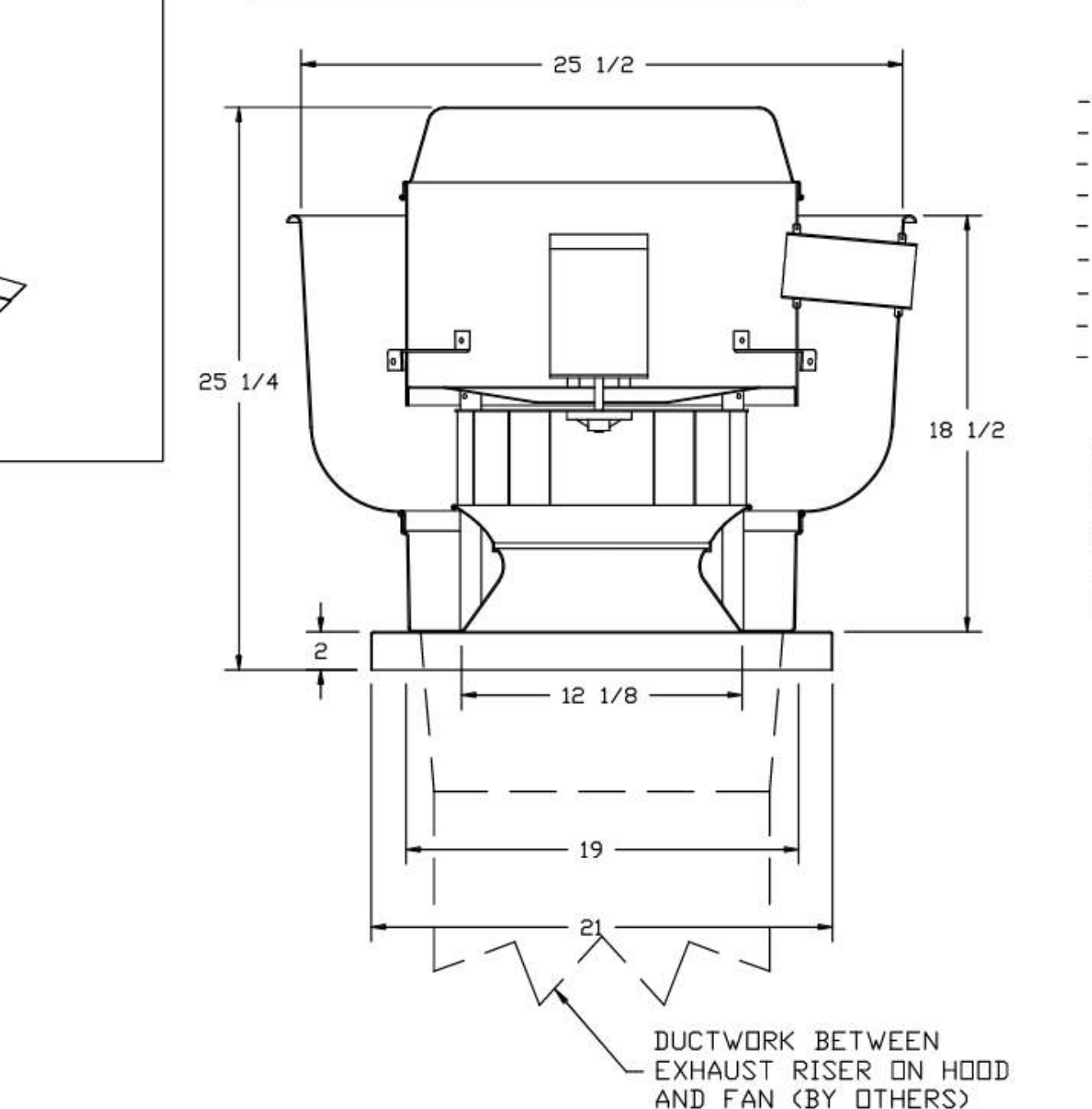
FEC CONTRACTOR - F.G.SCHAEFER TO SUPPLY HOODS, ANSUL, FANS, CONTROLS. HVAC CONTRACTOR TO PROVIDE AND INSTALL CAPTIVE AIRE LISTED STAINLESS STEEL FACTORY DUCTWORK. CALL YOUR LOCAL REGIONAL CAPTIVE AIRE OFFICE FOR PRICING.



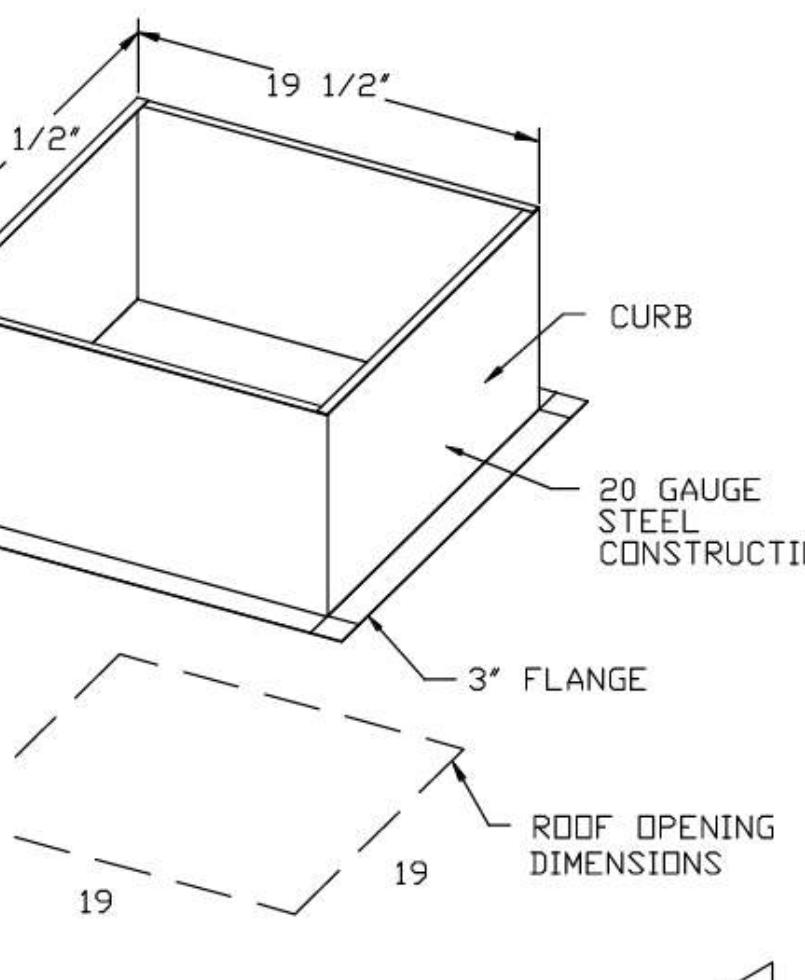
PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH: EXAMPLE: 7/12 PITCH = 30° SLOPE

**FAN #3 DU33HFA - EXHAUST FAN (KEF3-DISH)**

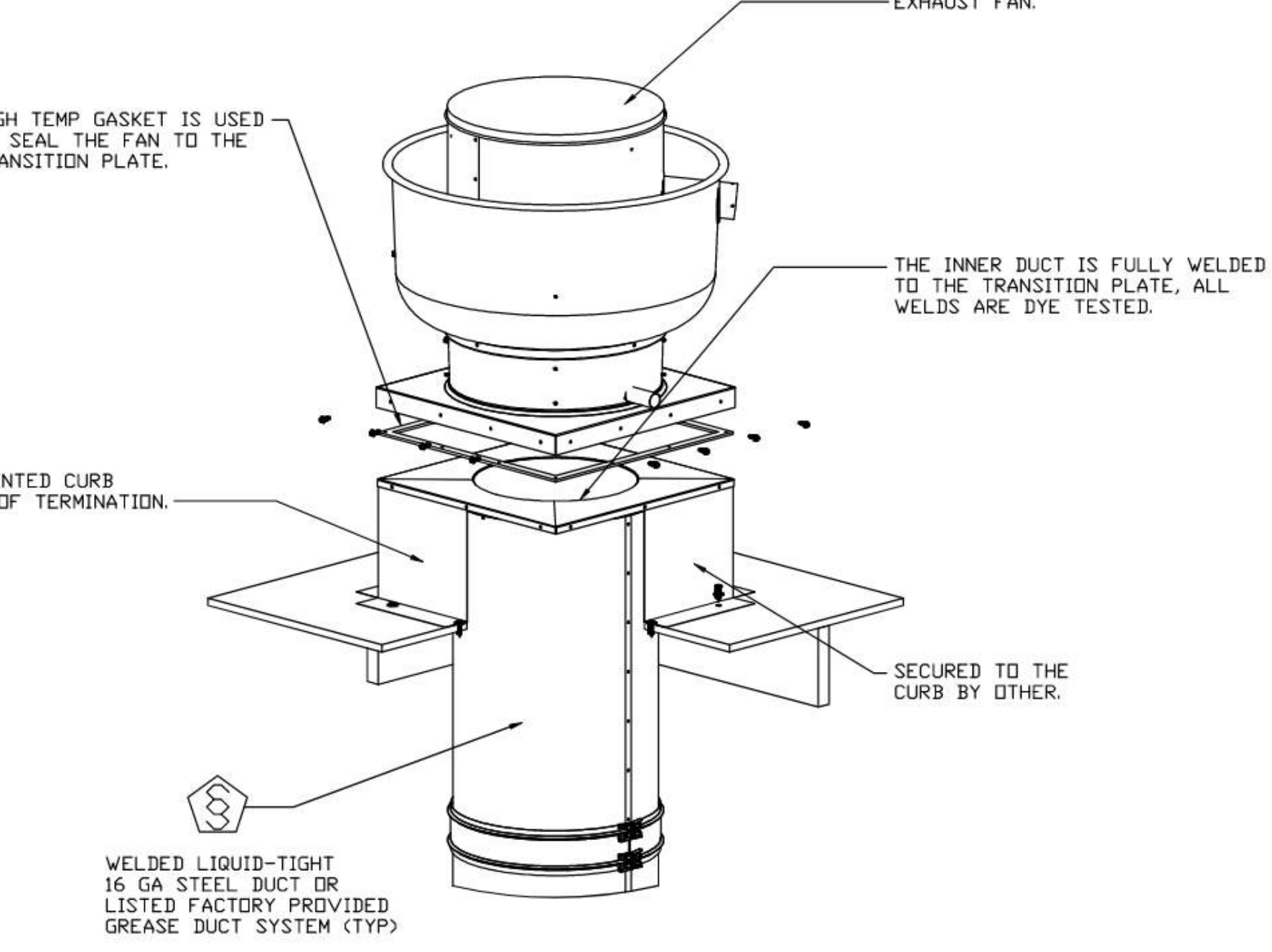


- FEATURES:**
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
  - ROOF MOUNTED FAN
  - RESTAURANT MODEL
  - UL705
  - VARIABLE SPEED CONTROL
  - INTERNAL WIRING
  - WEATHERPROOF DISCONNECT
  - THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
  - HIGH HEAT OPERATION 300°F (149°C)
- NORMAL TEMPERATURE TEST:** EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.
- OPTIONS:** ECM WIRING PACKAGE - MANUAL OR 0-10VDC REFERENCE SPEED CONTROL (TELCD MOTOR), CCW ROTATION, EXHAUST FAN HEAT BAFFLE.



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH: EXAMPLE: 7/12 PITCH = 30° SLOPE



**REVISIONS**

| NO | DESCRIPTION | DATE |
|----|-------------|------|
|    |             |      |
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|    |             |      |

**CAPTIVE AIRE**

Air Solutions

1329 East Kemper Rd., Ste. 4210, Cincinnati, OH 45246 PHONE: (613) 860-5555 EMAIL: reg.120@captivair.com

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ARCHITECT: Design Collective Architecture, 151 E Nationwide Blvd, Columbus, Ohio 43215 (614) 464-2880 (Phone)

MEP ENGINEERING: National Engineering, Ltd, 4635 Truman Blvd Suite 250, Hilliard, OH 43026 (614) 751-9610 (Phone)

PROJECT MANAGER: Keith Willis, 6175 Emerald Parkway, Dublin, Ohio 43016 (614) 583-0999x123 (Phone)

FOOD SERVICE: F.G. Schaefer Co., 2145 Florence Ave., P.O. Box 6505, Cincinnati, OH 45206 (513) 861-5550 (Phone)

**PROJECT STATUS**

Construction Set

REGISTERED PROFESSIONAL ENGINEER

Richard T. Jones, No. E-52450

Signed: 10 June 2022

City BBQ

Delaware, OH, 43015

DATE: 5/25/2022

DWG.#: 5489849

DRAWN BY:

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

MASTER DRAWING

INITIAL ISSUE DATE: 10 JUN 2022

PROJECT NO: 2202014

3



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**City BARBEQUE**

CBBQ - DELAWARE

City Barbeque, LLC

1200 Sunbury Road

Delaware, Ohio 43015

**REVISIONS**

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HOOD REFERENCE DRAWINGS

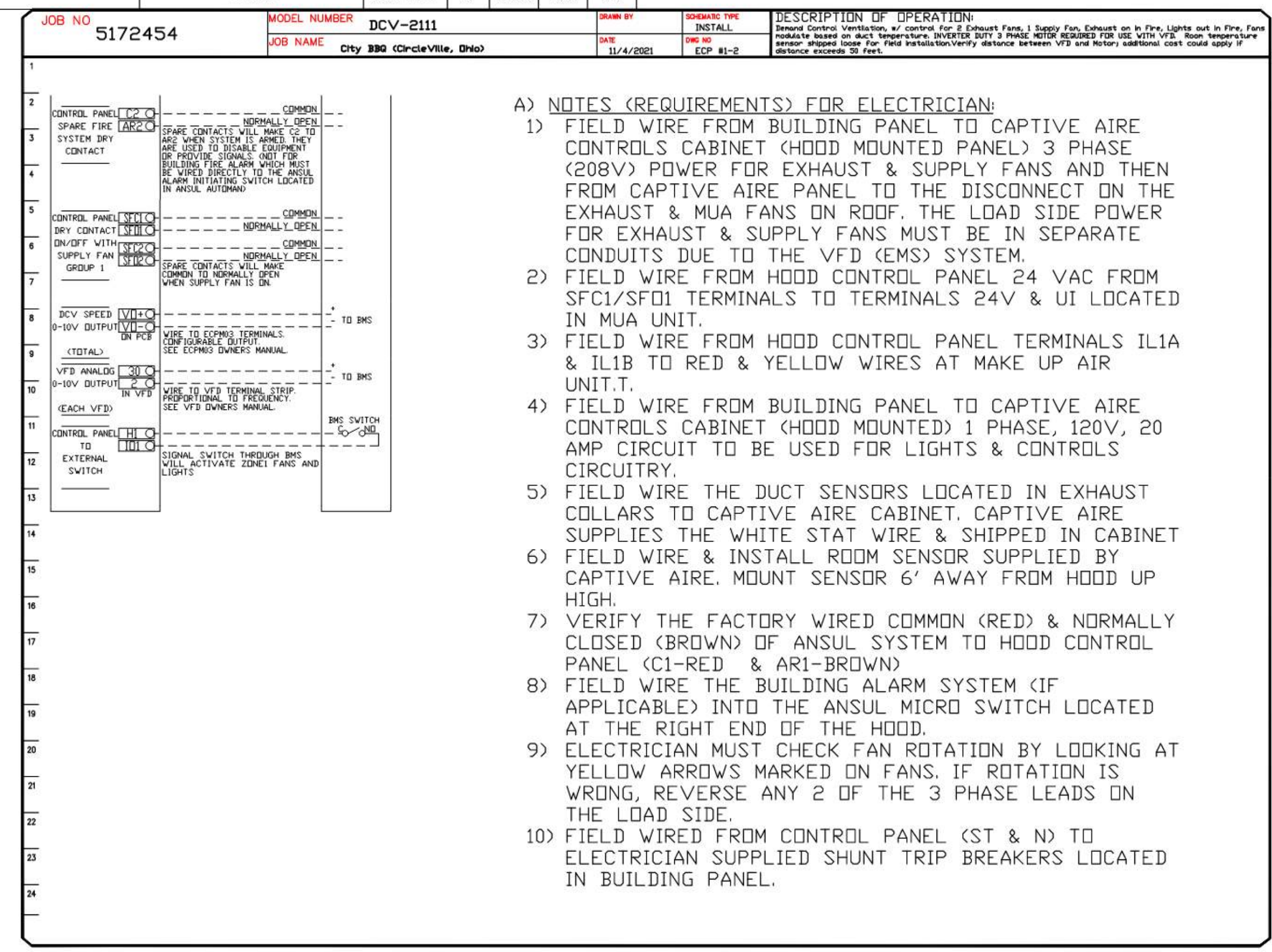
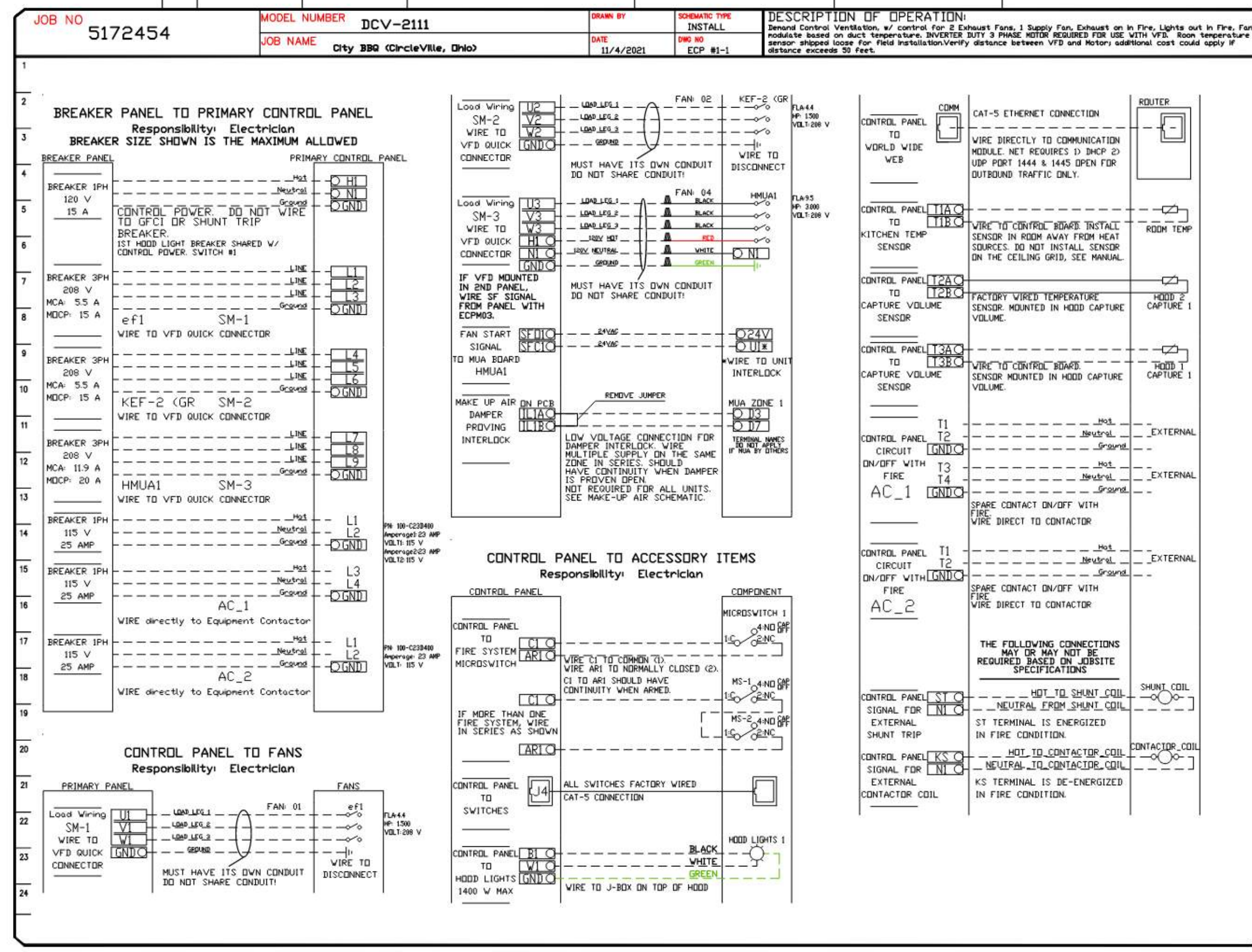
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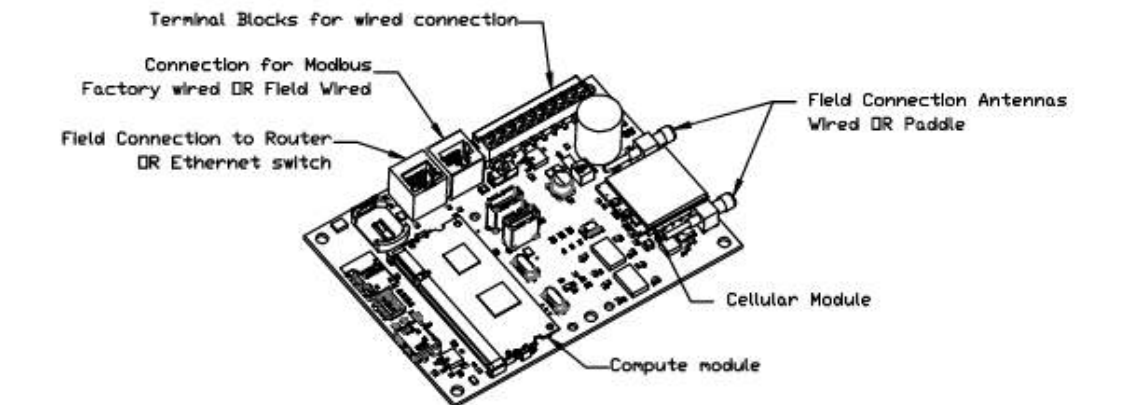
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**ELECTRICAL PACKAGE - JOB#5479538**

| NO | TAG  | PACKAGE # | LOCATION             | SWITCHES                  |          | OPTION             | FANS CONTROLLED |         |   |       |      |     |               |         |   |       |     |     |       |        |   |       |     |     |
|----|------|-----------|----------------------|---------------------------|----------|--------------------|-----------------|---------|---|-------|------|-----|---------------|---------|---|-------|-----|-----|-------|--------|---|-------|-----|-----|
|    |      |           |                      | LOCATION                  | QUANTITY |                    | FAN TAG         | TYPE    | Φ | HP    | VOLT | FLA |               |         |   |       |     |     |       |        |   |       |     |     |
| 1  | EP-1 | DCV-2111  | UTILITY CABINET LEFT | 03 - UTILITY CABINET LEFT | 1 LIGHT  | SMART CONTROLS DCV | KEF-1(Kettle)   | EXHAUST | 3 | 1,500 | 208  | 4.4 | KEF-2 (GRILL) | EXHAUST | 3 | 1,500 | 208 | 4.4 | HMU1A | SUPPLY | 3 | 3,000 | 208 | 9.5 |



- A) NOTES (REQUIREMENTS) FOR ELECTRICIAN:**
- FIELD WIRE FROM BUILDING PANEL TO CAPTIVE AIR CONTROLS CABINET (HOOD MOUNTED PANEL) 3 PHASE (208V) POWER FOR EXHAUST & SUPPLY FANS AND THEN FROM CAPTIVE AIR PANEL TO THE DISCONNECT ON THE EXHAUST & MUA FANS ON ROOF. THE LOAD SIDE POWER FOR EXHAUST & SUPPLY FANS MUST BE IN SEPARATE CONDUITS DUE TO THE VFD (EMS) SYSTEM.
  - FIELD WIRE FROM HOOD CONTROL PANEL 24 VAC FROM SFC1/SFD1 TERMINALS TO TERMINALS 24V & UI LOCATED IN MUA UNIT.
  - FIELD WIRE FROM HOOD CONTROL PANEL TERMINALS IL1A & IL1B TO RED & YELLOW WIRES AT MAKE UP AIR UNIT.
  - FIELD WIRE FROM BUILDING PANEL TO CAPTIVE AIR CONTROLS CABINET (HOOD MOUNTED) 1 PHASE, 120V, 20 AMP CIRCUIT TO BE USED FOR LIGHTS & CONTROLS CIRCUITRY.
  - FIELD WIRE THE DUCT SENSORS LOCATED IN EXHAUST COLLARS TO CAPTIVE AIR CABINET. CAPTIVE AIR SUPPLIES THE WHITE STAT WIRE & SHIPPED IN CABINET.
  - FIELD WIRE & INSTALL ROOM SENSOR SUPPLIED BY CAPTIVE AIR. MOUNT SENSOR 6' AWAY FROM HOOD UP HIGH.
  - VERIFY THE FACTORY WIRED COMMON (RED) & NORMALLY CLOSED (BROWN) OF ANSUL SYSTEM TO HOOD CONTROL PANEL (C1-RED & A1-BROWN)
  - FIELD WIRE THE BUILDING ALARM SYSTEM (IF APPLICABLE) INTO THE ANSUL MICRO SWITCH LOCATED AT THE RIGHT END OF THE HOOD.
  - ELECTRICIAN MUST CHECK FAN ROTATION BY LOOKING AT YELLOW ARROWS MARKED ON FANS. IF ROTATION IS WRONG, REVERSE ANY 2 OF THE 3 PHASE LEADS ON THE LOAD SIDE.
  - FIELD WIRED FROM CONTROL PANEL (ST & N) TO ELECTRICIAN SUPPLIED SHUNT TRIP BREAKERS LOCATED IN BUILDING PANEL.



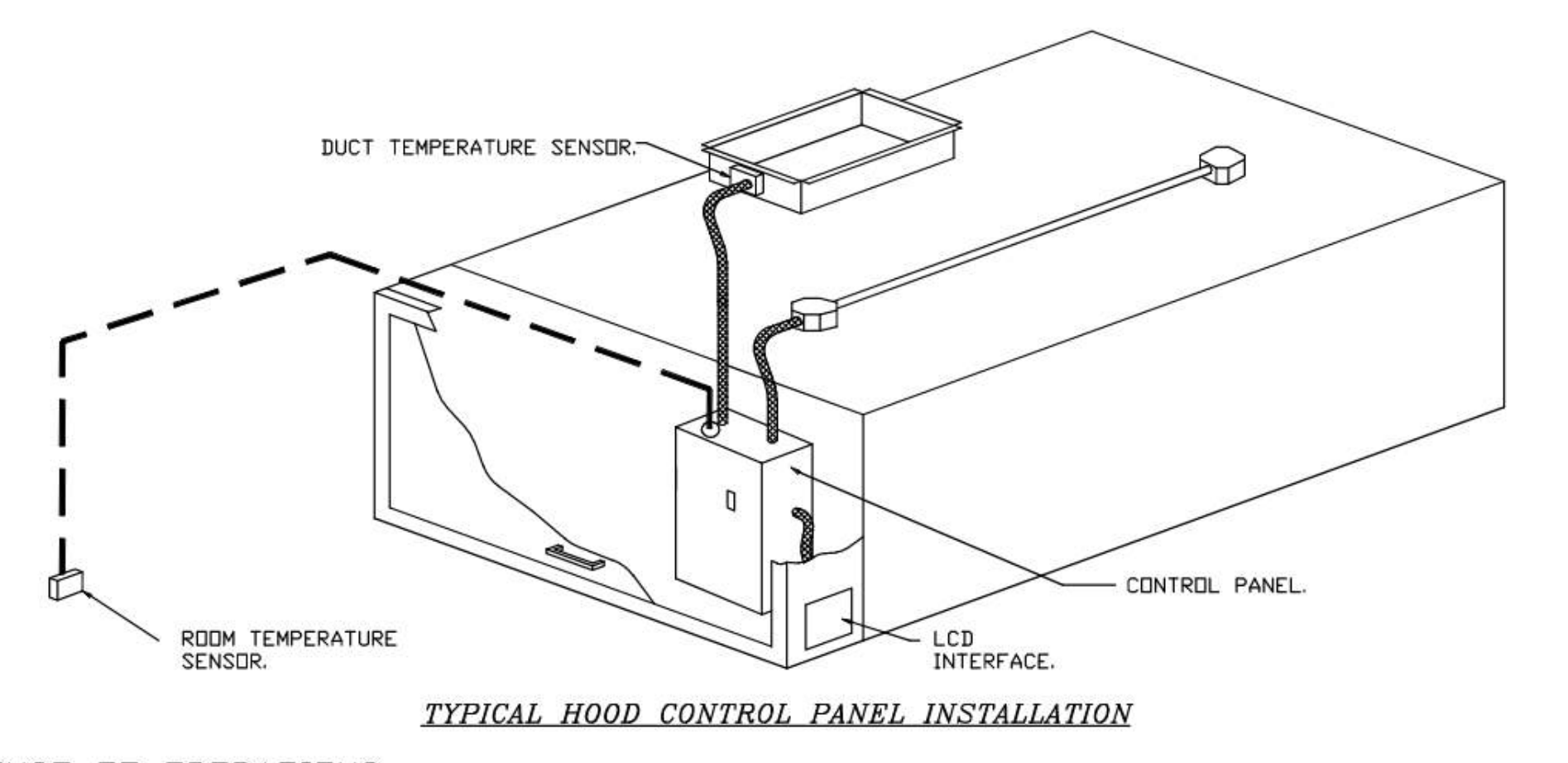
**CASlink Monitor and Control**

Hood control panel to support communications to cloud-based Building Management System.  
Hood Control Panel to allow cloud-based Building Management System to monitor real time parameters outlined as MONITOR in the points list.  
Hood Control Panel to allow cloud-based Building Management System to control parameters outlined as CONTROL in the points list.  
Hood Control Panel to allow cloud-based Building Management System to implement SYSTEM ECONOMIZER control strategies for fully integrated Building Management.

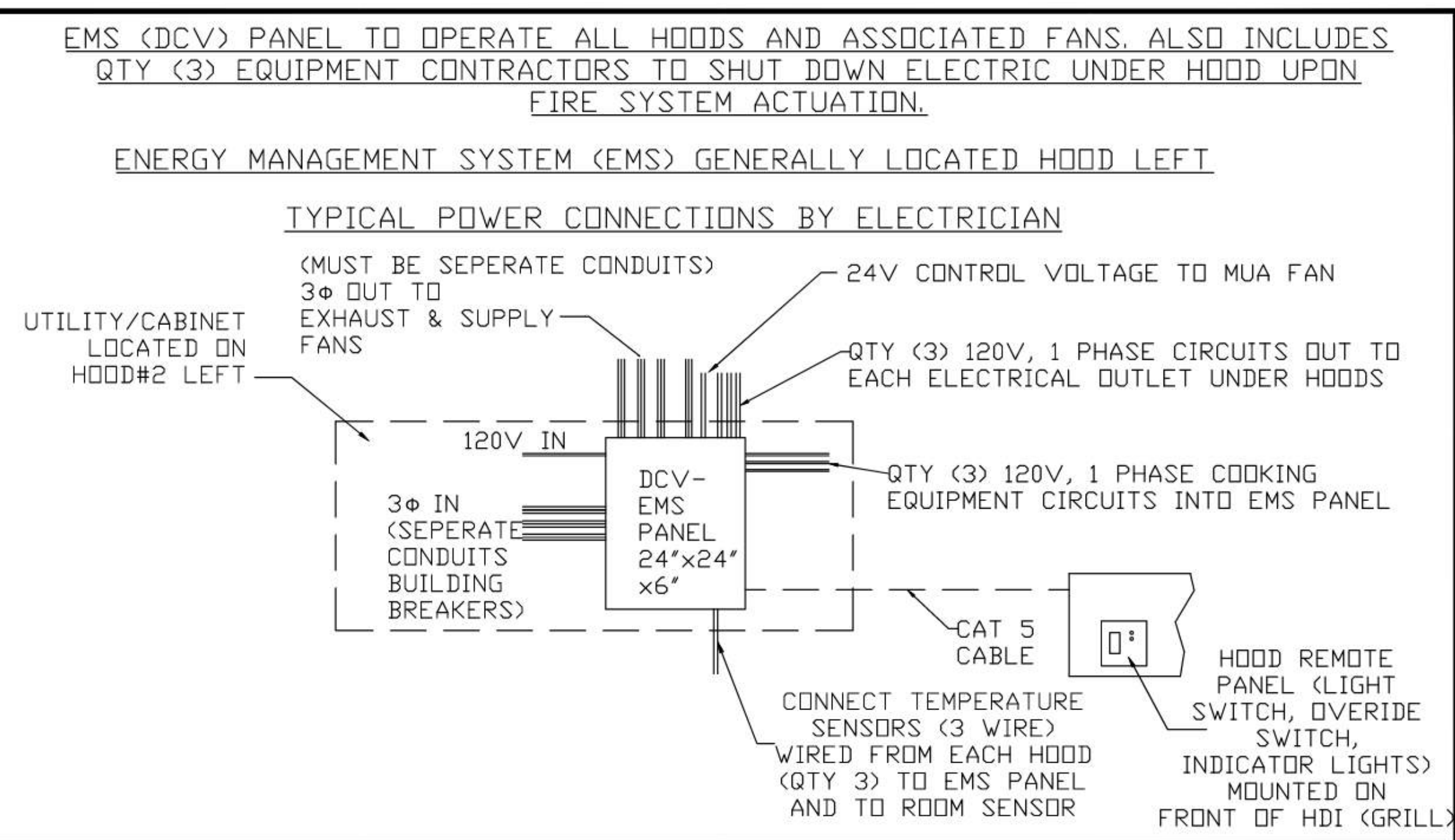
**MONITORING AND CONTROL POINTS LIST**

| DCV Packages                      | Function          | SC Packages                       | Function          |
|-----------------------------------|-------------------|-----------------------------------|-------------------|
| Room Temperature                  | MONITOR           | Room Temperature(s)               | MONITOR           |
| Duct Temperature(s)               | MONITOR           | Duct Temperature(s)               | MONITOR           |
| MUA Discharge Temperature         | MONITOR           | MUA Discharge Temperature         | MONITOR           |
| Kitchen RTU Discharge Temperature | MONITOR           | Kitchen RTU Discharge Temperature | MONITOR           |
| Fan Speed                         | MONITOR           | Control Panel Faults              | MONITOR           |
| Fan Ampage                        | MONITOR           | Fan Faults                        | MONITOR           |
| Fan Power                         | MONITOR           | Fan Status                        | MONITOR           |
| VFD Faults                        | MONITOR           | PCU Faults                        | MONITOR           |
| Control Panel Faults              | MONITOR           | PCU Filter Clap Percentages       | MONITOR           |
| Fan Status                        | MONITOR           | Fan Condition                     | MONITOR           |
| Fan Status                        | MONITOR           | CORE Fire System                  | MONITOR           |
| PCU Faults                        | MONITOR           | Building Pressures                | MONITOR           |
| PCU Filter Clap Percentages       | MONITOR           | Fans Status(s)                    | MONITOR & CONTROL |
| Fan Condition                     | MONITOR           | Light(s) Status(s)                | MONITOR & CONTROL |
| Core Fire System                  | MONITOR           | Wash Status                       | MONITOR & CONTROL |
| Building Pressures                | MONITOR           |                                   |                   |
| Fan Time Status                   | MONITOR & CONTROL |                                   |                   |
| Fans Status                       | MONITOR & CONTROL |                                   |                   |
| Light(s) Status                   | MONITOR & CONTROL |                                   |                   |
| Wash Status                       | MONITOR & CONTROL |                                   |                   |

- DEMAND CONTROL VENTILATION HOOD CONTROL PANEL SPECIFICATIONS:**
- CONTROLS SHALL BE LISTED BY ETL (UL 508A) AND SHALL COMPLY WITH DEMAND VENTILATION SYSTEM TURNDOWN REQUIREMENTS OUTLINED IN IECC 403.2.8 (2015).
  - THE CONTROL ENCLOSURE SHALL BE NEMA 1 RATED AND LISTED FOR INSTALLATION INSIDE OF THE EXHAUST HOOD UTILITY CABINET. THE CONTROL ENCLOSURE MAY BE CONSTRUCTED OF STAINLESS STEEL OR PAINTED STEEL.
  - TEMPERATURE PROBE(S) LOCATED IN THE EXHAUST DUCT RISER(S) SHALL BE CONSTRUCTED OF STAINLESS STEEL.
  - A DIGITAL CONTROLLER SHALL BE PROVIDED TO ACTIVATE THE HOOD EXHAUST FANS DYNAMICALLY BASED ON A FIXED DIFFERENTIAL BETWEEN THE AMBIENT AND DUCT TEMPERATURES SENSORS. THIS FUNCTION SHALL MEET THE REQUIREMENTS OF IMC 507.1.1.
  - A DIGITAL CONTROLLER SHALL PROVIDE ADJUSTABLE HYSTERESIS SETTINGS TO PREVENT CYCLING OF THE FANS AFTER THE COOKING APPLIANCES HAVE BEEN TURNED OFF AND/OR THE HEAT IN THE EXHAUST SYSTEM IS REDUCED.
  - A DIGITAL CONTROLLER SHALL PROVIDE AN ADJUSTABLE MINIMUM FAN RUN-TIME SETTING TO PREVENT FAN CYCLING.
  - VARIABLE FREQUENCY DRIVES (VFDs) SHALL BE PROVIDED FOR FANS AS REQUIRED. THE DIGITAL CONTROLLER SHALL MODULATE THE VFDs BETWEEN A MINIMUM SETPOINT AND A MAXIMUM SETPOINT ON DEMAND. THE DUCT TEMPERATURE SENSOR INPUT(S) TO THE DIGITAL CONTROLLER SHALL BE USED TO CALCULATE THE SPEED REFERENCE SIGNAL.
  - THE VFD SPEED RANGE OF OPERATION SHALL BE FROM 0% TO 100% FOR THE SYSTEM, WITH THE ACTUAL MINIMUM SPEED SET AS REQUIRED TO MEET MINIMUM VENTILATION REQUIREMENTS.
  - AN INTERNAL ALGORITHM TO THE DIGITAL CONTROLLER SHALL MODULATE SUPPLY FAN VFD SPEED PROPORTIONAL TO ALL EXHAUST FANS THAT ARE LOCATED IN THE SAME FAN GROUP AS THE SUPPLY FAN.
  - THE SYSTEM SHALL OPERATE IN PREP MODE DURING LIGHT COOKING LOAD OR COOL DOWN MODE WHEN SUFFICIENT HEAT REMAINS UNDERNEATH THE HOOD SYSTEM AFTER COOKING OPERATIONS HAVE COMPLETED. OPERATION DURING EITHER OF THESE PERIODS WILL DISABLE THE SUPPLY FANS AND PROVIDE AN EXHAUST FAN SPEED THAT IS EQUAL TO THE MINIMUM VENTILATION REQUIREMENT.
  - A DIGITAL CONTROLLER SHALL DISABLE THE SUPPLY FAN(S), ACTIVATE THE EXHAUST FAN(S), ACTIVATE THE APPLIANCE SHUNT TRIP, AND DISABLE AN ELECTRIC GAS VALVE AUTOMATICALLY WHEN FIRE CONDITION IS DETECTED ON A COVERED HOOD.
  - A DIGITAL CONTROLLER SHALL ALLOW FOR EXTERNAL BMS FAN CONTROL VIA DRY CONTACT (EXTERNAL CONTROL SHALL NOT OVERRIDE FAN OPERATION LOGIC AS REQUIRED BY CODE).
  - AN LCD INTERFACE SHALL BE PROVIDED WITH THE FOLLOWING FEATURES:
    - ON/OFF PUSH BUTTON FAN & LIGHT SWITCH ACTIVATION.
    - INTEGRATED GAS VALVE RESET FOR ELECTRONIC GAS VALVES (NO RESET RELAY REQUIRED).
    - VFD FAULT DISPLAY WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
    - DUCT TEMPERATURE SENSOR FAILURE DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
    - MIS-WIRED DUCT TEMPERATURE SENSOR DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
    - A SINGLE LOW VOLTAGE CAT-5 RJ45 WIRING CONNECTION.
    - AN ENERGY SAVINGS INDICATOR THAT UTILIZES MEASURED KWH FROM THE VFDs.



- SEQUENCE OF OPERATIONS:**  
THE HOOD CONTROL PANEL IS CAPABLE OF OPERATING IN ONE OR MORE OF THE FOLLOWING STATES AT ANY GIVEN TIME:
- AUTOMATIC:** THE SYSTEM OPERATES BASED ON THE DIFFERENTIAL BETWEEN ROOM TEMPERATURE AND THE TEMPERATURE AT THE HOOD CAVITY OR EXHAUST DUCT COLLAR. FANS ACTIVATE AT A CONFIGURABLE TEMPERATURE DIFFERENTIAL THRESHOLD. DEPENDING ON THE JOB CONFIGURATION EACH FAN ZONE CAN BE CONFIGURED AS STATIC OR DYNAMIC. THESE TERMS REFER TO WHETHER A VARIABLE MOTOR (SUCH AS EC MOTORS OR VFD DRIVEN MOTORS) MODULATE WITH TEMPERATURE. IF THE PANEL IS EQUIPPED WITH VARIABLE SPEED FANS AND THE ZONE IS DEFINED AS "DYNAMIC", THESE WILL MODULATE WITHIN A USER-DEFINED RANGE BASED ON THE TEMPERATURE DIFFERENTIAL. PANELS EQUIPPED WITH VARIABLE SPEED FANS AND A FAN ZONE DEFINED AS "STATIC", FANS WILL RUN AT A SET SPEED CALCULATED FOR THE DRIVE. DEMAND CONTROL VENTILATION SYSTEMS ARE CAPABLE OF MODULATING EXHAUST AND MAKE UP AIR FAN SPEEDS PER THE REQUIREMENTS OUTLINED IN IECC 403.2.8.
  - MANUAL:** THE SYSTEM OPERATES BASED ON HUMAN INPUT FROM AN HMI.
  - SCHEDULE:** A WEEKLY SCHEDULE CAN BE SET TO RUN FANS FOR A SPECIFIED PERIOD THROUGHOUT THE DAY. THERE ARE THREE OCCUPIED TIMES PER DAY TO ALLOW FOR THE USER TO SET UP A TIME THAT IS SUITABLE TO THEIR NEEDS. ANY TIME THAT IS WITHIN THE DEFINED OCCUPIED TIME, THE SYSTEM WILL RUN AT MODULATION MODE AND FOLLOW THE FAN PROCEDURE ALGORITHM BASED ON TEMPERATURE DURING THIS TIME. DURING UNOCCUPIED TIME, THE SYSTEM WILL HAVE AN EXTRA OFFSET TO PREVENT UNINTENDED ACTIVATION OF THE SYSTEM DURING A TIME WHERE THE SYSTEM IS NOT BEING OCCUPIED.
  - OTHER:** THE SYSTEM OPERATES BASED ON THE INPUT FROM AN EXTERNAL SOURCE (DDC, BMS OR HARD-WIRED INTERLOCK).
  - FIRE:** UPON ACTIVATION OF THE HOOD FIRE SUPPRESSION SYSTEM, THE EXHAUST FAN WILL COME ON OR CONTINUE TO RUN, THE HOOD MAKEUP AIR WILL SHUTDOWN, AND A SIGNAL WILL BE SENT FOR ACTIVATING THE SHUNT TRIP BREAKER PROVIDED BY THE ELECTRICIAN. FUEL GAS WILL SHUT OFF VIA A MECHANICAL/ELECTRIC GAS VALVE ACTUATED BY THE HOOD FIRE SUPPRESSION SYSTEM.



FEC CONTRACTOR - F.G.SCHAEFER TO SUPPLY HOODS, ANSUL, FANS, CONTROLS. HVAC CONTRACTOR TO PROVIDE AND INSTALL CAPTIVE AIR LISTED STAINLESS STEEL FACTORY DUCTWORK. CALL YOUR LOCAL REGIONAL CAPTIVE AIR OFFICE FOR PRICING.

**REVISIONS**

| NO | DESCRIPTION | DATE |
|----|-------------|------|
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|    |             |      |

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**REGISTERED PROFESSIONAL ENGINEER**  
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No. E-52450  
Signed: 10 June 2022

City BBQ  
Delaware, OH, 43015

**DATE:** 5/25/2022  
**DWG.#:** 5489849  
**DRAWN BY:**  
**SCALE:** 3/4" = 1'-0"  
**MASTER DRAWING**

**REVISIONS**

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INITIAL ISSUE DATE  
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PROJECT NO.  
2202014

4

**CAPTIVE AIR SOLUTIONS**

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HOOD REFERENCE DRAWINGS

**H1.3**

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Designed For:  
**CITY BBQ DELAWARE**

FG Schaefer Co.

Designed By:  
CG  
Drawn By:  
TR

Client Approval:

Date:  
5/3/22

Scale:  
1/4" = 1'

Revisions

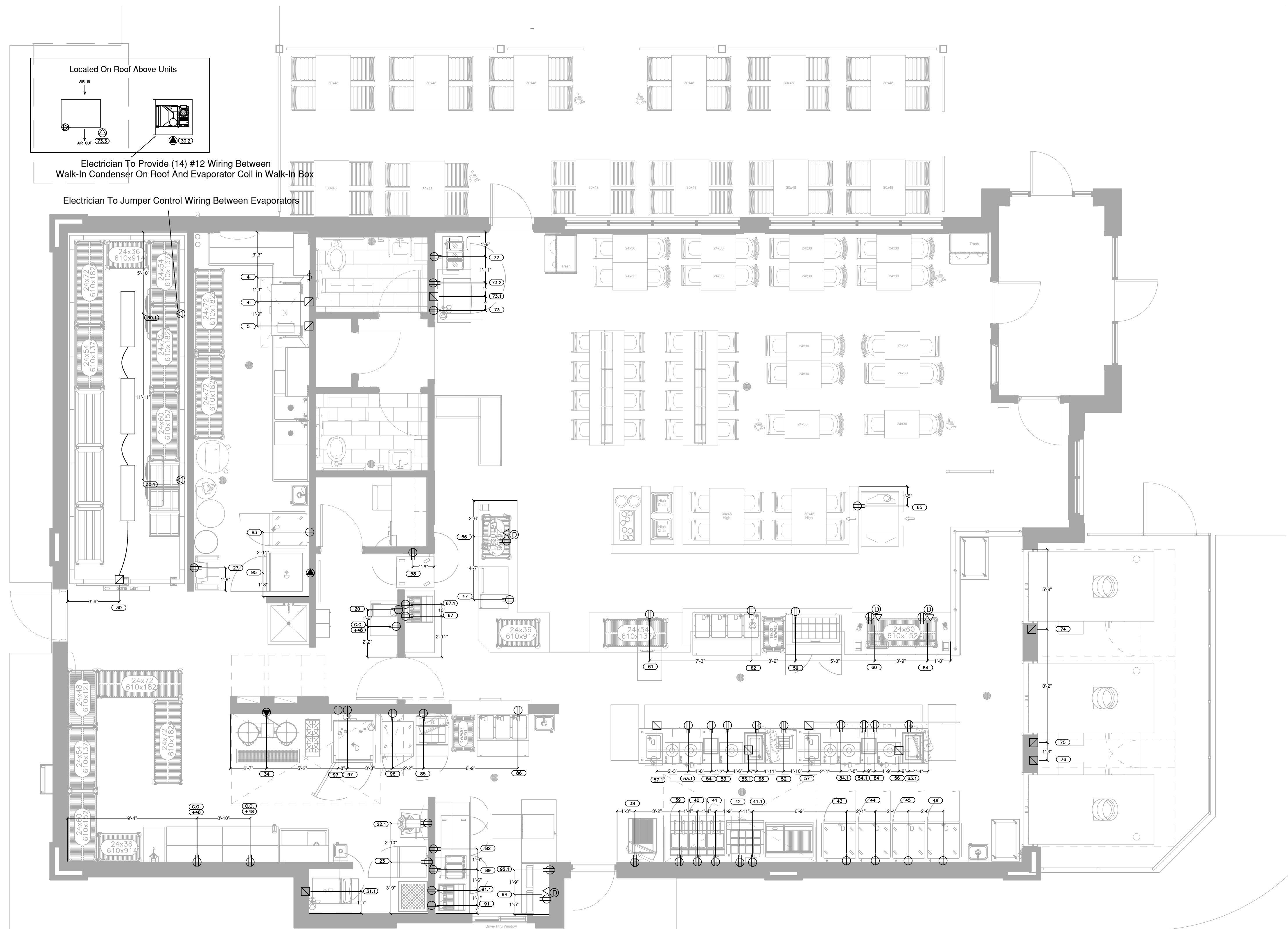
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EQUIPMENT SCHEDULE

| Item No | Qty | Equipment Category                  | Manufacturer                 | Equipment Remarks                         | Amps | Volts | Phase | Cycle | Direct Plug | NEMA  | Electrical Notes | Remarks  |
|---------|-----|-------------------------------------|------------------------------|---|------|-------|-------|-------|-------------|-------|------------------|--|
| 1       | 1   | Clean Dishable                      | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 2       | 1   | Wall Shelves                        | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 3       | 1   | Hand Sink, Wall Mount               | Advance Tabco                |   |      |       |       |       |             |       |                  |  |
| 4       | 1   | Dishwasher Condensate Hood          | Captive Air                  |   |      | 120   | 1     | 60    | X           |       |                  | Verify Mechanical Req. With Hood Drawings                  |
| 5       | 1   | Conveyor Dishwasher                 | By Others                    |   |      | 23.0  | 120   | 1     | 60          | X     | 64               |  |
| 6       | 1   | Sailed Dishable (3 Comp. Sink)      | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 7       | 1   | Pre-Rinse Unit                      | By Others                    |   |      |       |       |       |             |       |                  |  |
| 8       | 1   | Slant Rack Shelf                    | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 9       | 14  | Storage Shelving                    | Metro                        |   |      |       |       |       |             |       |                  |  |
| 10      | 6   | Walk-In Storage Shelving            | Metro                        |   |      |       |       |       |             |       |                  |  |
| 11      | 1   | Hand Sink, Wall Mount               | Advance Tabco                |   |      |       |       |       |             |       |                  |  |
| 12      | 1   | Worktable                           | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 12.1    | 1   | Can Opener                          | Edlund                       |   |      |       |       |       |             |       |                  |  |
| 13      | 1   | Wall Shelves                        | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 14      | 1   | Wall Shelves                        | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 15      | 3   | Rack, Pan                           | Channel Manufacturing        |   |      |       |       |       |             |       |                  |  |
| 16      | 1   | Worktable                           | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 17      | 1   | Wall Shelves                        | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 18      | 1   | 1 Compartment Sink                  | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 19      | 1   | Worktable                           | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 20      | 1   | Coffee/Tea Maker                    | Bunn-O-Matic                 |   | 14.4 | 120   | 1     | 60    | X           | 5-15P | 48               |  |
| 20.1    | 1   | Worktable                           | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 21      | 1   | French Fry Cutter                   | Nemco                        | G.C. To Install 2" x 8" Vertical Blocking |      |       |       |       |             |       |                  |  |
| 22      | 1   | Mixer Stand                         | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 22.1    | 1   | Mixer                               | Thunderbird                  |   | 14.0 | 115   | 1     | 60    | X           | 5-15P | 48               |  |
| 23      | 1   | Freezer, Reach-In                   | True Food Service            |   | 6.8  | 115   | 1     | 60    | X           | 5-15P | 48               |  |
| 24      | 1   | Bread Rack                          | By Others                    |   |      |       |       |       |             |       |                  |  |
| 25      | 2   | 24" x 36" Mobile Worktable          | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 26      | 2   | Rack, Dummage                       | New Age Industrial           |   |      |       |       |       |             |       |                  |  |
| 27      | 1   | Bag in Box                          | By Others                    |   | 20.0 | 115   | 1     | 60    | X           | 5-15P | 84               |  |
| 28      | 1   | Worktable                           | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 28.1    | 1   | Worktable                           | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 29      | 1   | Spare Number                        | Spare Number                 |   |      |       |       |       |             |       |                  |  |
| 30      | 3   | Walk-In Cooler Lights               | Bally                        |   | 20.0 | 120   | 1     | 60    | X           |       |                  | Feed Through J-Box On Walk-In Door Panel                   |
| 30.1    | 2   | Walk-In Cooler Coils                | Bally                        |   | 11.8 | 208   | 1     | 60    | X           |       |                  | Run (14) #12 Wire From Condenser Circuit to (2)Evaporators |
| 30.2    | 1   | Walk-In Cooler Condenser            | Bally                        |   | 11.7 | 208   | 3     | 60    | X           |       |                  | Feed To Disconnect On Roof                                 |
| 31      | 1   | Bin, Ice                            | Montwoc Ice                  |   |      |       |       |       |             |       |                  |  |
| 31.1    | 1   | Ice Maker w/o Bin                   | Montwoc Ice                  |   | 12.2 | 115   | 1     | 60    | X           |       | 84               |  |
| 31.2    | 1   | Filter System, Icemaker             | 3M Purification              |   |      |       |       |       |             |       |                  |  |
| 32      | 1   | Hand Sink, Wall Mount               | Advance Tabco                |   |      |       |       |       |             |       |                  |  |
| 33      | 1   | Exhaust System                      | Captive Air                  | Verify Mechanical Req. With Hood Drawings |      |       |       |       |             |       |                  |  |
| 33.1    | 1   | Fire Suppression System             | Anusol                       |   |      |       |       |       |             |       |                  |  |
| 33.2    | 1   | Energy Management System            | Captive Air                  | Verify Mechanical Req. With Hood Drawings |      |       |       |       |             |       |                  | Run (5) #12 Wires From The Panel To The Hood Switch        |
| 34      | 1   | Kettle, Steam Jacketed              | Cleveland Range              |   | 54.5 | 208   | 3     | 60    | X           |       | 30               |  |
| 35      | 1   | Spare Number                        | Spare Number                 |   |      |       |       |       |             |       |                  |  |
| 36      | 1   | Hot Plate, Gas                      | Garland                      |   |      |       |       |       |             |       |                  |  |
| 36.1    | 1   | Hot Plate Stand                     | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 37      | 1   | Hand Sink, Wall Mount               | Advance Tabco                |   |      |       |       |       |             |       |                  |  |
| 38      | 1   | Fried Food Holding Station, Counter | Korner-Hoffmann              |   | 15.2 | 120   | 1     | 60    | X           | 5-20P | 36               |  |
| 38.1    | 1   | Equipment Stand                     | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 39      | 1   | Fryer, Deep Fat, Gas                | Pitco                        |   | 1.0  | 115   | 1     | 60    | X           | 5-15P | 12               |  |
| 40      | 1   | Fryer, Deep Fat, Gas                | Pitco                        |   | 1.0  | 115   | 1     | 60    | X           | 5-15P | 12               |  |
| 41      | 1   | Fryer, Deep Fat, Gas                | Pitco                        |   | 1.0  | 115   | 1     | 60    | X           | 5-15P | 12               |  |
| 41.1    | 1   | Fryer Timer                         | FAST                         |   | 2.4  | 120   | 1     | 60    | X           | 5-15P | 72               | Electrical Contr. To Supply Right Angle Cord & Plug        |
| 42      | 1   | Refrigerator, Sandwich/Salad Prep   | Trousen                      |   | 7.2  | 115   | 1     | 60    | X           | 5-15P | 12               |  |
| 43      | 1   | Cabinet, Holding                    | Winston Industries           |   | 19.1 | 120   | 1     | 60    | X           | 5-20P | 80               |  |
| 44      | 1   | Cabinet, Holding                    | Winston Industries           |   | 19.1 | 120   | 1     | 60    | X           | 5-20P | 80               |  |
| 45      | 1   | Cabinet, Holding                    | Winston Industries           |   | 19.1 | 120   | 1     | 60    | X           | 5-20P | 80               |  |
| 46      | 1   | Cabinet, Holding                    | Winston Industries           |   | 19.1 | 120   | 1     | 60    | X           | 5-20P | 80               |  |
| 47      | 1   | Back Bar Cooler                     | Glastender                   |   | 3.0  | 120   | 1     | 60    | X           | 5-15P | 12               |  |
| 48      | 1   | Broiler, Under-Fired/Gas            | Garland                      |   |      |       |       |       |             |       |                  |  |
| 49      | 1   | Griddle, Gas                        | Garland                      |   |      |       |       |       |             |       |                  |  |
| 50      | 1   | Exhaust System                      | Captive Air                  | Verify Mechanical Req. With Hood Drawings |      |       |       |       |             |       |                  |  |
| 51      | 1   | Equipment Stand                     | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 52      | 1   | Toaster, Contact                    | Antunes                      |   | 10.0 | 208   | 1     | 60    | X           | 6-20P | 30               |  |
| 52.1    | 1   | Equipment Stand                     | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 53      | 1   | Warmer, Drawer Type                 | Winston Industries           |   | 13.1 | 120   | 1     | 60    | X           | 5-15P | 30               |  |
| 53.1    | 1   | Warmer, Drawer Type                 | Winston Industries           |   | 13.1 | 120   | 1     | 60    | X           | 5-15P | 30               |  |
| 54      | 1   | Scale                               | Detecto                      |   | 1.0  | 120   | 1     | 60    | X           | 5-15P | 30               |  |
| 54.1    | 1   | Scale                               | Detecto                      |   | 1.0  | 120   | 1     | 60    | X           | 5-15P | 30               |  |
| 55      | 1   | Board's Table                       | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 55.1    | 1   | Board's Table                       | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 56      | 3   | Heat Lamp, Decorative               | Halco                        |   | 2.0  | 120   | 1     | 60    | X           |       |                  | Track Mounted, Extend To Wall Switch                       |
| 56.1    | 3   | Heat Lamp, Decorative               | Halco                        |   | 2.0  | 120   | 1     | 60    | X           |       |                  | Track Mounted, Extend To Wall Switch                       |
| 57      | 1   | Drop-In, Hot Wells, Insulated       | Halco                        |   | 10.1 | 120   | 1     | 60    | X           |       | 24               |  |
| 57.1    | 1   | Drop-In, Hot Wells, Insulated       | Halco                        |   | 10.1 | 120   | 1     | 60    | X           |       | 24               |  |
| 58      | 1   | Holding Cabinet, Heated             | F.W.E.                       |   | 16.7 | 120   | 1     | 60    | X           | 5-20P | 72               |  |
| 59      | 1   | Refrigerator, Sandwich/Salad Prep   | True Food Service            |   | 8.6  | 115   | 1     | 60    | X           | 5-15P | 12               |  |
| 60      | 1   | Credit Card Machine                 | By Others                    |   |      |       |       |       |             |       |                  |  |
| 60.1    | 1   | POS System                          | By Others                    |   |      |       |       |       |             |       |                  |  |
| 61      | 1   | Warmer, Drawer Type                 | Halco                        |   | 3.8  | 120   | 1     | 60    | X           | 5-15P | 12               |  |
| 62      | 1   | Buffet/Cafeteria, Hot Food Station  | Duke Manufacturing           |   | 14.4 | 208   | 1     | 60    | X           | 6-20P | 12               |  |
| 63      | 1   | Drop-In, Cold Pan                   | Delfield                     |   | 7.0  | 115   | 1     | 60    | X           | 5-15P | 12               |  |
| 63.1    | 1   | Drop-In, Cold Pan                   | Delfield                     |   | 7.0  | 115   | 1     | 60    | X           | 5-15P | 12               |  |
| 64      | 1   | Credit Card Machine                 | By Others                    |   |      |       |       |       |             |       |                  |  |
| 64.1    | 1   | POS System                          | By Others                    |   |      |       |       |       |             |       |                  |  |
| 65      | 1   | Refrigerated Self-Service Counter   | Structural Concepts          |   | 11.7 | 120   | 1     | 60    | X           | 5-15P | 12               |  |
| 66      | 1   | Credit Card Machine                 | By Others                    |   |      |       |       |       |             |       |                  |  |
| 66.1    | 1   | POS System                          | By Others                    |   |      |       |       |       |             |       |                  |  |
| 67      | 1   | Soda Dispenser                      | By Others                    | Verify Mechanical Req. With Supplier      | 120  | 1     | 60    | X     | 5-15P       | 12    |                  |  |
| 67.1    | 1   | Carbonator                          | By Others                    | Verify Mechanical Req. With Supplier      | 120  | 1     | 60    | X     | 5-15P       | 12    |                  |  |
| 68      | 1   | Carry-Out Counter                   | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 69      | 1   | Spare Number                        | Spare Number                 |   |      |       |       |       |             |       |                  |  |
| 70      | 1   | Lockers                             | WinHolt                      |   |      |       |       |       |             |       |                  |  |
| 71      | 1   | Spare Number                        | Spare Number                 |   |      |       |       |       |             |       |                  |  |
| 72      | 1   | Beverage Dispenser                  | Crotico                      |   | 8.5  | 115   | 1     | 60    | X           | 5-15P | 48               |  |
| 73      | 1   | Soda Dispenser                      | By Others                    | Verify Mechanical Req. With Supplier      | 120  | 1     | 60    | X     | 5-15P       | 12    |                  |  |
| 73.1    | 1   | Ice Maker w/o Bin                   | Montwoc Ice                  |   | 1.1  | 115   | 1     | 60    | X           |       | 96               |  |
| 73.2    | 1   | Carbonator                          | By Others                    | Verify Mechanical Req. With Supplier      | 120  | 1     | 60    | X     | 5-15P       | 12    |                  | Located On Roof Above Unit                                 |
| 73.3    | 1   | Icemaker Condenser, Remote          | Montwoc                      |   | 15.0 | 208   | 1     | 60    | X           |       |                  | Install Receptacle Under Smoker                            |
| 74      | 1   | Smoker & Smoke Oven                 | Ole Hickory Pits             |   | 15.0 | 120   | 1     | 60    | X           |       | 36               | Install Receptacle Under Smoker                            |
| 75      | 1   | Smoker & Smoke Oven                 | Ole Hickory Pits             |   | 15.0 | 120   | 1     | 60    | X           |       | 36               | Install Receptacle Under Smoker                            |
| 76      | 1   | Smoker & Smoke Oven                 | Ole Hickory Pits             |   | 15.0 | 120   | 1     | 60    | X           |       | 36               | Install Receptacle Under Smoker                            |
| 77      | 1   | Exhaust Fans & Curbs                | Captive Air                  | Verify Mechanical Req. With Hood Drawings |      |       |       |       |             |       |                  |  |
| 78      | 1   | Corner Trim                         | By Others                    |   |      |       |       |       |             |       |                  |  |
| 79      | 1   | Spare Number                        | Spare Number                 |   |      |       |       |       |             |       |                  |  |
| 80      | 1   | Spare Number                        | Spare Number                 |   |      |       |       |       |             |       |                  |  |
| 81      | 1   | Spare Number                        | Spare Number                 |   |      |       |       |       |             |       |                  |  |
| 82      | 1   | Holding Cabinet, Heated             | F.W.E.                       |   | 12.5 | 120   | 1     | 60    | X           | 5-15P | 12               |  |
| 83      | 1   | Cabinet, Holding                    | Winston Industries           |   | 19.1 | 120   | 1     | 60    | X           | 5-20P | 80               |  |
| 84      | 1   | Warmer, Drawer Type                 | Winston Industries           |   | 13.1 | 120   | 1     | 60    | X           | 5-15P | 30               |  |
| 84.1    | 1   | Warmer, Drawer Type                 | Winston Industries           |   | 13.1 | 120   | 1     | 60    | X           | 5-15P | 30               |  |
| 85      | 1   | Refrigerator, Sandwich/Salad Prep   | True Manufacturing Co., Inc. |   | 4.9  | 115   | 1     | 60    | X           | 5-15P | 12               |  |
| 86      | 1   | Table, Hot Food                     | Duke Manufacturing           |   | 10.8 | 208   | 1     | 60    | X           | 6-20P | 12               |  |
| 87      | 1   | Spare Number                        | Spare Number                 |   |      |       |       |       |             |       |                  |  |
| 88      | 1   | Drive-Thru Counter                  | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 88.1    | 1   | Drive-Thru Counter                  | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 89      | 1   | Beverage Dispenser                  | Crotico                      |   | 8.5  | 115   | 1     | 60    | X           | 5-15P | 48               |  |
| 90      | 1   | Wall Shelves                        | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 91      | 1   | Soda Dispenser                      | By Others                    | Verify Mechanical Req. With Supplier      | 120  | 1     | 60    | X     | 5-15P       | 12    |                  |  |
| 91.1    | 1   | Carbonator                          | By Others                    | Verify Mechanical Req. With Supplier      | 120  | 1     | 60    | X     | 5-15P       | 12    |                  |  |
| 92      | 1   | Worktable                           | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 92.1    | 1   | Warmer, Drawer Type                 | Halco                        |   | 3.8  | 120   | 1     | 60    | X           | 5-15P | 12               |  |
| 93      | 1   | Wall Shelves                        | Ekoy SSP                     |   |      |       |       |       |             |       |                  |  |
| 94      | 1   | Credit Card Machine                 | By Others                    |   |      |       |       |       |             |       |                  |  |
| 94.1    | 1   | POS System                          | By Others                    |   |      |       |       |       |             |       |                  |  |
| 95      | 1   | Blast Chiller/Shock Freezer         | Delfield                     |   | 10.6 | 208   | 3     | 60    | X           |       | 12               |  |
| 96      | 1   | Refrigerator, Reach-In, Glass Door  | True Manufacturing Co., Inc. |   | 2.2  | 115   | 1     | 60    | X           | 5-15P | 12               |  |
| 97      | 1   | Combi Oven                          | UNOX                         |   | 8.3  | 120   | 1     | 60    | X           | 5-20P | 12               |  |
|         |     |                                     |                              |   | 8.3  | 120   | 1     | 60    | X           | 5-20P | 48               |  |



|      |                                  |
|------|----------------------------------|
|      | 120V 1 PH. SINGLE RECEPTACLE     |
|      | 120V 1 PH. DUPLEX RECEPTACLE     |
|      | 120V 1 PH. JUNCTION BOX          |
|      | 208/240V 1 PH. SINGLE RECEPTACLE |
|      | 208/240V 3 PH. SINGLE RECEPTACLE |
|      | 208V 3 PH. TWIST-LOCK RECEPTACLE |
|      | 208/240V 1 PH. DIRECT CONNECTION |
|      | 208/240V 1 PH. JUNCTION BOX      |
|      | 208/240V 3 PH. DIRECT CONNECTION |
|      | Switch                           |
|      | Dedicated Receptacle             |
|      | Data Port                        |
| +12" | A.F.F. - ABOVE FINISHED FLOOR    |
| E.C. | ELECTRICAL CONTRACTOR            |
| DFC  | DOWN FROM CEILING                |
| C.O. | CONVENIENCE OUTLET               |

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Designed For:  
**CITY BBQ DELAWARE**

FG Schaefer Co.  
Designed By:  
**CG**  
Drawn By:  
**TR**

Client Approval:  
  
Date:  
**5/3/22**

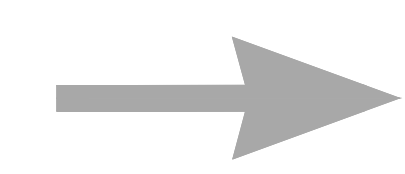
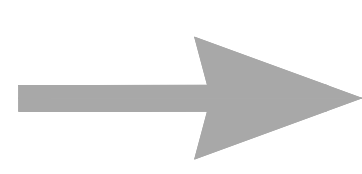
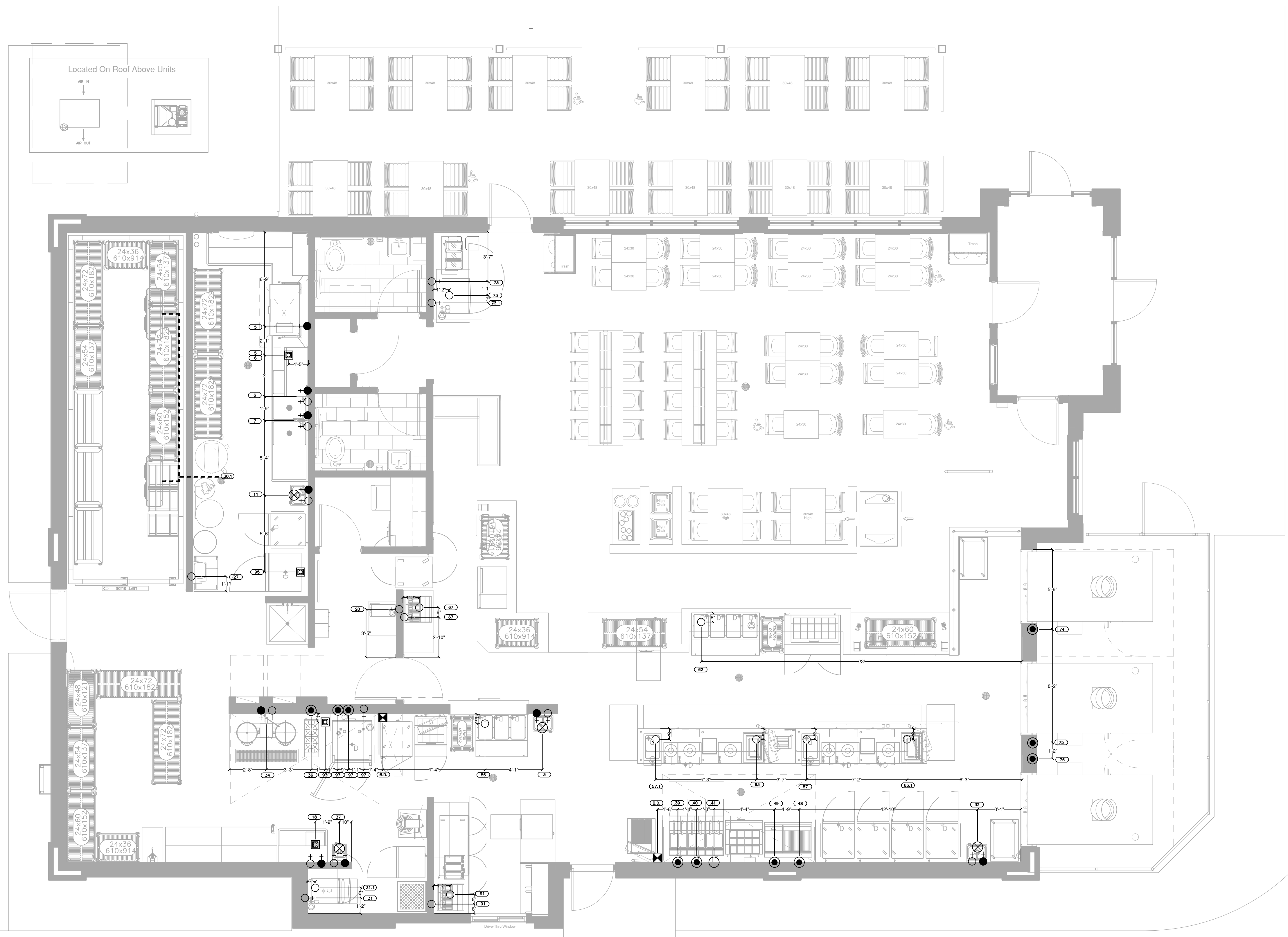
Scale:  
**1/4" = 1'**

Revisions

Sheet No.

EQUIPMENT SCHEDULE

| Item No | Qty | Equipment Category                  | Manufacturer                 | Equipment Remarks                         | Size Water (in) | Cold Water A.F.F. (in) | Hot Water A.F.F. (in) | High Water A.F.F. (in) | Direct Drain A.F.F. (in) | Light Drain A.F.F. (in) | High Drain A.F.F. (in) | Size (in) | MFT/HT | Qty (in) | Plumbing Remarks                              |
|---------|-----|-------------------------------------|------------------------------|---|-----------------|------------------------|-----------------------|------------------------|--------------------------|-------------------------|------------------------|-----------|--------|----------|---|
| 1       | 1   | Clean Dishable                      | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 2       | 1   | Wall Shelves                        | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 3       | 1   | Hand Sink, Wall Mount               | Advance Tabco                |   | 0.5             | 24                     | 0.5                   | 24                     | 1.5                      | 21                      |                        |           |        |          |   |
| 4       | 1   | Dishwasher Condensate Hood          | Captive Air                  |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 5       | 1   | Conveyor Dishwasher                 | By Others                    | Verify Mechanical Req. With Supplier      |                 |                        | 0.75                  | 60                     |                          |                         | FS                     |           |        |          | Extend to Floor Sink                          |
| 6       | 1   | Solled Dishable (3 Comp. Sink)      | Ekoy SSP                     |   | 0.5             | 18                     | 0.5                   | 18                     |                          |                         | FS                     |           |        |          | Extend to Floor Sink                          |
| 7       | 1   | Pre-Rinse Unit                      | By Others                    |   | 0.5             | 18                     | 0.5                   | 18                     |                          |                         |                        |           |        |          |   |
| 8       | 1   | Slant Rack Shelf                    | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 9       | 14  | Storage Shelving                    | Metro                        |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 10      | 6   | Walk-in Storage Shelving            | Metro                        |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 11      | 1   | Hand Sink, Wall Mount               | Advance Tabco                |   | 0.5             | 24                     | 0.5                   | 24                     | 1.5                      | 21                      |                        |           |        |          |   |
| 12      | 1   | Worktable                           | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 12.1    | 1   | Can Opener                          | Edlund                       |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 13      | 1   | Wall Shelves                        | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 14      | 1   | Wall Shelves                        | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 15      | 3   | Rock, Pan                           | Channel Manufacturing        |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 16      | 1   | Worktable                           | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 17      | 1   | Wall Shelves                        | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 18      | 1   | 1 Compartment Sink                  | Ekoy SSP                     |   | 0.5             | 18                     | 0.5                   | 18                     |                          |                         | FS                     |           |        |          | Extend to Floor Sink                          |
| 19      | 1   | Worktable                           | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 20      | 1   | Coffee/Tea Maker                    | Bunn-O-Matic                 |   | 0.25            | 60                     |                       |                        |                          |                         |                        |           |        |          |   |
| 20.1    | 1   | Worktable                           | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 21      | 1   | French Fry Cutter                   | Nemco                        | G.C. To Install 2" x 8" Vertical Blocking |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 22      | 1   | Mixer Stand                         | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 22.1    | 1   | Mixer                               | Thunderbird                  |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 23      | 1   | Freezer, Reach-in                   | True Food Service            |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 24      | 1   | Bread Rack                          | By Others                    |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 25      | 2   | 24" x 36" Mobile Worktable          | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 26      | 2   | Rock, Durnage                       | New Age Industrial           |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 27      | 1   | Bag in Box                          | By Others                    |   | 0.5             | 84                     |                       |                        |                          |                         |                        |           |        |          |   |
| 28      | 1   | Worktable                           | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 28.1    | 1   | Worktable                           | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 29      | 1   | Spare Number                        | Spare Number                 |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 30      | 3   | Walk-in Cooler Lights               | Bally                        |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 30.1    | 2   | Walk-in Cooler Coils                | Bally                        |   |                 |                        |                       |                        |                          |                         | FS                     |           |        |          | Extend to Floor Sink                          |
| 30.2    | 1   | Walk-in Cooler Condenser            | Bally                        |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 31      | 1   | Bin, Ice                            | Montowoc Ice                 |   |                 |                        |                       |                        |                          |                         | 3                      |           |        |          | Extend to Hub Drain                           |
| 31.1    | 1   | Ice Maker w/o Bin                   | Montowoc Ice                 |   | 0.5             | 84                     |                       |                        |                          |                         | 3                      |           |        |          | Extend to Hub Drain With #31                  |
| 31.2    | 1   | Filter System, Icemaker             | 3M Purification              |   |                 |                        |                       |                        |                          |                         |                        |           |        |          | Feed From Ice Machine Supply                  |
| 32      | 1   | Hand Sink, Wall Mount               | Advance Tabco                |   | 0.5             | 24                     | 0.5                   | 24                     | 1.5                      | 21                      |                        |           |        |          |   |
| 33      | 1   | Exhaust System                      | Captive Air                  | Verify Mechanical Req. With Hood Drawings |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 33.1    | 1   | Fire Suppression System             | Ansul                        |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 33.2    | 1   | Energy Management System            | Captive Air                  | Verify Mechanical Req. With Hood Drawings |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 34      | 1   | Kettle, Steam Jacketed              | Cleveland Range              |   | 0.5             | 36                     | 0.5                   | 36                     |                          |                         |                        |           |        |          |   |
| 35      | 1   | Spare Number                        | Spare Number                 |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 36      | 1   | Hot Plate, Gas                      | Garland                      |   |                 |                        |                       |                        |                          |                         | 0.75                   | 80        | 24     |          | Connect To Gas Manifold                       |
| 36.1    | 1   | Hot Plate Stand                     | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 37      | 1   | Hand Sink, Wall Mount               | Advance Tabco                |   | 0.5             | 24                     | 0.5                   | 24                     | 1.5                      | 21                      |                        |           |        |          |   |
| 38      | 1   | Fried Food Holding Station, Counter | Kortner-Hoffmann             |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 38.1    | 1   | Equipment Stand                     | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 39      | 1   | Fryer, Deep Fat, Gas                | Pitco                        |   |                 |                        |                       |                        |                          |                         | 0.75                   | 80        | 24     |          | Connect To Gas Manifold                       |
| 40      | 1   | Fryer, Deep Fat, Gas                | Pitco                        |   |                 |                        |                       |                        |                          |                         | 0.75                   | 80        | 24     |          | Connect To Gas Manifold                       |
| 41      | 1   | Fryer, Deep Fat, Gas                | Pitco                        |   |                 |                        |                       |                        |                          |                         | 0.75                   | 80        | 24     |          | Connect To Gas Manifold                       |
| 41.1    | 1   | Fryer Timer                         | FAST                         |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 42      | 1   | Refrigerator, Sandwich/Salad Prep   | Trousen                      |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 43      | 1   | Cabinet, Holding                    | Winston Industries           |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 44      | 1   | Cabinet, Holding                    | Winston Industries           |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 45      | 1   | Cabinet, Holding                    | Winston Industries           |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 46      | 1   | Cabinet, Holding                    | Winston Industries           |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 47      | 1   | Back Bar Cooler                     | Glastender                   |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 48      | 1   | Broiler, Under-Fired/Gas            | Garland                      |   |                 |                        |                       |                        |                          |                         | 0.75                   | 80        | 24     |          | Connect To Gas Manifold                       |
| 49      | 1   | Griddle, Gas                        | Garland                      |   |                 |                        |                       |                        |                          |                         | 0.75                   | 20        | 24     |          | Connect To Gas Manifold                       |
| 50      | 1   | Exhaust System                      | Captive Air                  | Verify Mechanical Req. With Hood Drawings |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 51      | 1   | Equipment Stand                     | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 52      | 1   | Toaster, Contact                    | Antunes                      |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 52.1    | 1   | Equipment Stand                     | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 53      | 1   | Warmer, Drawer Type                 | Winston Industries           |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 53.1    | 1   | Warmer, Drawer Type                 | Winston Industries           |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 54      | 1   | Scale                               | Detecto                      |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 54.1    | 1   | Scale                               | Detecto                      |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 55      | 1   | Board's Table                       | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 55.1    | 1   | Board's Table                       | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 56      | 3   | Heat Lamp, Decorative               | Hatco                        |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 56.1    | 3   | Heat Lamp, Decorative               | Hatco                        |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 57      | 1   | Drop-in, Hot Wells, Insulated       | Hatco                        |   |                 |                        |                       |                        |                          |                         | 3                      |           |        |          | Extend to Hub Drain                           |
| 57.1    | 1   | Drop-in, Hot Wells, Insulated       | Hatco                        |   |                 |                        |                       |                        |                          |                         | 3                      |           |        |          | Extend to Hub Drain                           |
| 58      | 1   | Holding Cabinet, Heated             | F.W.E.                       |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 59      | 1   | Refrigerator, Sandwich/Salad Prep   | True Food Service            |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 60      | 1   | Credit Card Machine                 | By Others                    |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 60.1    | 1   | POS System                          | By Others                    |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 61      | 1   | Warmer, Drawer Type                 | Hatco                        |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 62      | 1   | Buffet/Cafeteria, Hot Food Station  | Duke Manufacturing           |   |                 |                        |                       |                        |                          |                         | 3                      |           |        |          | Manifold And Extend to Hub Drain              |
| 63      | 1   | Drop-in, Cold Pan                   | Defield                      |   |                 |                        |                       |                        |                          |                         | 3                      |           |        |          | Extend to Hub Drain                           |
| 63.1    | 1   | Drop-in, Cold Pan                   | Defield                      |   |                 |                        |                       |                        |                          |                         | 3                      |           |        |          | Extend to Hub Drain                           |
| 64      | 1   | Credit Card Machine                 | By Others                    |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 64.1    | 1   | POS System                          | By Others                    |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 65      | 1   | Refrigerated Self-Service Counter   | Structural Concepts          |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 66      | 1   | Credit Card Machine                 | By Others                    |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 66.1    | 1   | POS System                          | By Others                    |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 67      | 1   | Soda Dispenser                      | By Others                    | Verify Mechanical Req. With Supplier      | 0.5             | 12                     |                       |                        |                          |                         | 3                      |           |        |          | Extend to Hub Drain                           |
| 67.1    | 1   | Carbonator                          | By Others                    | Verify Mechanical Req. With Supplier      |                 |                        |                       |                        |                          |                         |                        |           |        |          | Extend to Soda Dispenser                      |
| 68      | 1   | Carry-Out Counter                   | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 69      | 1   | Spare Number                        | Spare Number                 |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 70      | 1   | Lockers                             | Winholt                      |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 71      | 1   | Spare Number                        | Spare Number                 |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 72      | 1   | Beverage Dispenser                  | Cratco                       |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 73      | 1   | Soda Dispenser                      | By Others                    | Verify Mechanical Req. With Supplier      | 0.5             | 20                     |                       |                        |                          |                         | 3                      |           |        |          | Extend to Hub Drain                           |
| 73.1    | 1   | Ice Maker w/o Bin                   | Montowoc Ice                 |   | 0.5             | 96                     |                       |                        |                          |                         | 3                      |           |        |          | Extend to Hub Drain With #73                  |
| 73.2    | 1   | Carbonator                          | By Others                    | Verify Mechanical Req. With Supplier      |                 |                        |                       |                        |                          |                         |                        |           |        |          | Extend to Soda Dispenser                      |
| 73.3    | 1   | Icemaker Condenser, Remote          | Montowoc                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          | Feed From Ice Machine Supply                  |
| 74      | 1   | Smoker & Smoke Oven                 | Ole Hickory Pits             |   |                 |                        |                       |                        |                          |                         | 0.5                    | 130       | 24     |          |   |
| 75      | 1   | Smoker & Smoke Oven                 | Ole Hickory Pits             |   |                 |                        |                       |                        |                          |                         | 0.5                    | 130       | 24     |          |   |
| 76      | 1   | Smoker & Smoke Oven                 | Ole Hickory Pits             |   |                 |                        |                       |                        |                          |                         | 0.5                    | 130       | 24     |          |   |
| 77      | 1   | Exhaust Fans & Curbs                | Captive Air                  | Verify Mechanical Req. With Hood Drawings |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 78      | 1   | Corner Trim                         | By Others                    |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 79      | 1   | Spare Number                        | Spare Number                 |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 80      | 1   | Spare Number                        | Spare Number                 |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 81      | 1   | Spare Number                        | Spare Number                 |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 82      | 1   | Holding Cabinet, Heated             | F.W.E.                       |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 83      | 1   | Cabinet, Holding                    | Winston Industries           |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 84      | 1   | Warmer, Drawer Type                 | Winston Industries           |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 84.1    | 1   | Warmer, Drawer Type                 | Winston Industries           |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 85      | 1   | Refrigerator, Sandwich/Salad Prep   | True Manufacturing Co., Inc. |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 86      | 1   | Table, Hot Food                     | Duke Manufacturing           |   |                 |                        |                       |                        |                          |                         | 3                      |           |        |          | Manifold And Extend to Hub Drain              |
| 87      | 1   | Spare Number                        | Spare Number                 |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 88      | 1   | Drive-Thru Counter                  | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 88.1    | 1   | Drive-Thru Counter                  | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 89      | 1   | Beverage Dispenser                  | Cratco                       |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 90      | 1   | Wall Shelves                        | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 91      | 1   | Soda Dispenser                      | By Others                    | Verify Mechanical Req. With Supplier      | 0.5             | 12                     |                       |                        |                          |                         | 3                      |           |        |          | Extend to Hub Drain                           |
| 91.1    | 1   | Carbonator                          | By Others                    | Verify Mechanical Req. With Supplier      |                 |                        |                       |                        |                          |                         |                        |           |        |          | Extend to Soda Dispenser                      |
| 92      | 1   | Worktable                           | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 92.1    | 1   | Warmer, Drawer Type                 | Hatco                        |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 93      | 1   | Wall Shelves                        | Ekoy SSP                     |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 94      | 1   | Credit Card Machine                 | By Others                    |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 94.1    | 1   | POS System                          | By Others                    |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 95      | 1   | Blast Chiller/Shock Freezer         | Defield                      |   |                 |                        |                       |                        |                          |                         | FS                     |           |        |          | Extend to Floor Sink                          |
| 96      | 1   | Refrigerator, Reach-in, Glass Door  | True Manufacturing Co., Inc. |   |                 |                        |                       |                        |                          |                         |                        |           |        |          |   |
| 97      | 1   | Comb Oven                           | UNOX                         |   | 0.75            | 12                     |                       |                        |                          |                         | FS                     | 0.75      | 82     | 24       | Extend to Floor Sink. Connect To Gas Manifold |
|         |     |                                     |                              |   | 0.75            | 48                     |                       |                        |                          |                         |                        | 0.75      | 82     | 24       |   |



| PLUMBING LEGEND |                          |
|-----------------|--------------------------|
| ○+              | COLD WATER               |
| ●+              | HOT WATER                |
| ⊗               | DIRECT CLOSED DRAIN      |
| ⊘               | FLOOR DRAIN              |
| ⊙               | GAS SUPPLY               |
| ⊚               | SODA LINE                |
| ⊛               | GAS SUPPLY (BRANCH DROP) |
| -----           | CONDENSATE WASTE LINE    |
| ⊞               | FLOOR SINK               |
| ○               | HUB DRAIN                |
| ○               | PVC                      |

**TEXT ABBREVIATIONS**  
A.F.F. ABOVE FINISHED FLOOR  
D.F.C. DROP FROM CEILING  
M.I.C. MOUNT IN COUNTER  
B.D. BRANCH DROP

NOTICE: THIS DRAWING BEING AN INSTRUMENT OF