

E5 HVAC PLAN
SCALE: 1/4" = 1'-0"

NOTE: ALL DUCTWORK TO BE LOCATED IN TRUSS SPACE WHERE POSSIBLE. SEE FRAMING PLAN.
HVAC SETPOINTS RECOMMENDED BY CORPORATE OPERATIONAL GUIDELINES:
1. DINING: HEATING TO DEGF, COOLING 72 DEGF
2. KITCHEN: HEATING 68 DEGF, COOLING 74 DEGF

DIFFUSER, REGISTER, AND GRILLE SCHEDULE									
TAG	SERVICE	TYPE	MATERIAL	THROW	FACE	NECK	MOUNTING	MANUFACTURER/MODEL	Notes
SD-1	SUPPLY	LOUVERED	STEEL	4-WAY	24X24	SEE PLAN	LAY-IN	RAYMON PR02	2, 4
SD-2 - NOT USED									
SD-3	SUPPLY	LOUVERED	STEEL	3-WAY	12X12	SEE PLAN	SURFACE	RAYMON PR02/DMF/DAG	2, 4
SD-4	SUPPLY	LOUVERED	STEEL	4-WAY	12X12	SEE PLAN	SURFACE	RAYMON PR02/DMF	2, 4
SD-5	SUPPLY	PERFORATED	STEEL	PERFORATED	24X24	SEE PLAN	LAY-IN	RAYMON RPR	2, 4
RG-1	RETURN	SQUARE EGGRATE	ALUMINUM	N/A	24X24	22X22	LAY-IN	RAYMON FGEC-TB1	2, 3, 4
EG-1	RETURN	LOUVERED GRILLE	ALUMINUM	N/A	12X12	SEE PLAN	SURFACE	RAYMON RA-HVD	1, 2, 4
TG-1	TRANSFER	LOUVERED GRILLE	ALUMINUM	N/A	SEE PLAN	SEE PLAN	SURFACE	RAYMON RA-RH	2, 4

DIFFUSER NOTES:

- PROVIDE w/ ADJUSTABLE OPPOSED BLADE DAMPER
- VERIFY ALL DIFFUSERS AND RETURN GRILLE COLORS WITH OWNER AND ARCHITECT
- PROVIDE w/ 22X22 PLENUM BOX.
- ALL DIFFUSERS AND RETURNS LOCATED IN BLACK CEILING SHALL BE FLAT BLACK FINISH.

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NEW CULVER'S RESTAURANT
1801 Hughes Drive
Norwalk, IA 50211
County of WARREN

Culver's
Culver Franchising System, Inc.
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608-643-7880

OWNER: NORWALK HOSPITALITY, LLC
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Jennifer O'Dell
515-512-0620

OLLMANN ERNEST MARTIN ARCHITECTS
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HVAC PLAN, DIFFUSER SCHEDULE

Revision: 7-15-2025
Date: 7-15-2025

2025-094
M101

GENERAL NOTES

- DEVIATIONS FROM THE HVAC PLANS ARE THE RESPONSIBILITY OF THE HVAC CONTRACTOR & WILL NOT RESULT IN ADDITIONAL COSTS TO THE OWNER UNLESS WRITTEN CHANGE ORDERS ARE APPROVED BY THE OWNER.
- ALL WORK TO BE PERFORMED TO STATE CODE & SMACNA GUIDELINES.
- INSTALL UNITS ACCORDING TO MANUFACTURERS GUIDELINES.
- PROVIDE OWNER W/ OPERATION & MAINTENANCE MANUALS & SYSTEM SCHEMATICS.
- CONTRACTOR TO CONFIRM VOLTAGES & PHASES OF EQUIPMENT PRIOR TO INSTALLATION.
- VERIFY ALL EXISTING CONDITIONS PRIOR TO INSTALLATION (DRAWINGS ARE DIAGRAMMATIC IN NATURE & DO NOT REFLECT EXACT LOCATIONS OF EQUIPMENT OR OTHER APPARATUSSES.)
- PROVIDE SHOP DRAWINGS TO THE ARCHITECT/DESIGNER FOR EQUIPMENT, FANS, REGISTERS, ETC. PRIOR TO PROCUREMENT.
- PROVIDE OWNER W/ COLOR CHOICES FOR SWITCHES & OTHER APPARATUSSES WHERE APPLICABLE.
- VENT OWNER WATER HEATER AS REQUIRED.
- VENT DRYER THRU SIDEWALL TO EXTERIOR AS REQUIRED. MAINTAIN CLEARANCE FROM INTAKES AS NOTED.
- HANG & SUPPORT MATERIALS SHALL BE INSTALLED THE LATEST EDITION OF THE ASHRAE HANDBOOK OF FUNDAMENTALS.
- MAINTAIN AT LEAST 10 FEET CLEARANCE FROM INTAKES OR WINDOWS ON ALL EXHAUST VENTS.
- TEST, ADJUST, & CALIBRATE CONTROL SYSTEMS AS REQUIRED. PROVIDE SCHEMATICS / DESCRIPTION TO THE OWNER PRIOR TO INSTALLATION.
- INSTALLER RESPONSIBLE FOR FINAL TEST & BALANCING DURING TRAINING WEEK. PROVIDE WRITTEN REPORT BY THIRD PARTY INDEPENDENT TAB CONTRACTOR.
- VERIFY W/ OWNER EXACT HEATER LOCATION TO AVOID BUILDING FUNCTION INTERFERENCE.
- REPLACE ALL AIR FILTERS PRIOR TO TURNING SYSTEM OPERATIONS OVER TO OWNER.
- HVAC CONTRACTOR IS RESPONSIBLE FOR A COMPLETE & FULLY WORKING SYSTEM.
- DUCT DIMENSIONS LISTED ARE NET FREE - CLEAR INSIDE DIMENSIONS.
- VERIFY DUCT LOCATIONS PRIOR TO FABRICATION. (VERIFY LIMITED AREA FOR DUCTWORK & OTHER APPARATUSSES.)
- INSULATE DUCT WORK TO SMACNA GUIDELINES & STATE CODES.
- INSTALL VOLUME CONTROL DAMPERS AS INDICATED ON PLANS.
- FLEXIBLE ROUND DUCT WORK NOT TO EXCEED 8 FEET IN LENGTH, AVOID UNNECESSARY TURNS & SLACK.
- RETURN AIR DUCT WORK TO BE LINED FOR SOUND ATTENUATION.
- DUCT WORK TO BE STANDARD GAUGE SHEET METAL (FIBROUS DUCT NOT ALLOWED.)
- INSULATE EXHAUST DUCT FOR EXHAUST FAN TO EXTERIOR TERMINATION.
- COORDINATE WORK W/ GENERAL CONTRACTOR & OWNER TO MAXIMIZE CEILING HEIGHT & AVOID CONFLICTS.
- S/S WALL PANELS FOR THE KITCHEN AREA ARE TO BE FURNISHED AND INSTALLED BY THE HVAC CONTRACTOR. PANELS ARE TO BE 18 GA. TYPE 304 S/S. SEE DETAILS AND LOCATIONS ON THE A103 DRAWING.
- EXHAUST FANS AND FURNACE FANS TO RUN CONTINUOUSLY DURING OCCUPIED MODE.
- NIGHT SET BACK THERMOSTATS TO BE INSTALLED ON ALL HVAC EQUIPMENT.

NATIONAL ACCOUNT PROGRAM

- LENNOX INDUSTRIES, INC. - ROOFTOP HVAC EQUIPMENT**
SALES: LennoxNationalAccounts@Lennoxind.com or to Dave Ebner@Lennoxind.com
NATIONAL ACCOUNT TECHNICAL SUPPORT: (800) 367-6288 Option #2 Lennoxind.com
- ACCUREX/ GREENHECK FAN CORPORATION - KITCHEN HOODS, EXHAUST FANS, ROOF CURBS, ANSUL SYSTEMS, ACCESSORIES AND TEST AND BALANCE**
CONTACT PHILIP KRAFT: 1-262-227-7865 philip.kraft@accurex.com
SECONDARY CONTACT BRAD BORCHARDT: 1-715-551-0809 brad.borchardt@accurex.com
SECONDARY CONTACT ANDY JACOBS: andy.jacobs@accurex.com
ACCUREX WILL PROVIDE BALANCED AIRFLOW AND FUNCTIONAL CHARACTERISTICS OF THE HVAC AS THEY RELATE TO AIRFLOW AND RESISTANCE ONLY. SERVICES TO BE PERFORMED BY A CERTIFIED NEBB FIRM AND ITS MANAGING GROUP - NATIONAL TAB
- RAYMON AIR DISTRIBUTION EQUIPMENT - DIFFUSERS AND GRILLES**
NATIONAL ACCOUNTS SALES: HUNZICKER LLC, MARIE WILSON - (608) 845-9551 marie@hunzickerllc.com

2025-094 CULVER'S OF NORWALK, IA NORWALK, IA

RTU SCHEDULES

UNIT No	AREA SERVED	SUPPLY FAN					COOLING						HEATING				ELECTRICAL (1)		ACCEPTABLE MANUFACTURERS		
		SUPPLY FAN TYPE	SA FAN VFD	SUPPLY CFM	MIN OA CFM	ESP	OA TEMP		MIXED AIR TEMP		SUPPLY TEMP		COIL CAPACITY		GAS OR ELEC	OUTPUT MBH	OAT °FDB	HEATING STAGES		VOLTAGE	PHASE
							°FDB	°FWB	°FDB	°FWB	°FDB	°FWB	COIL LAT °FDB	COIL LAT °FWB							
RTU-1	DINING ROOM	VAV	YES	6,150	1,750	0.75"	92	77	79.84	67.80	56.00	55.58	156	76	GAS	232	-19	2	208	3	LENNOX, CAPTIVEAIRE
RTU-2	KITCHEN	VAV	YES	6,225	1,700	0.75"	94	77	80.19	67.26	55.00	54.73	167	71	GAS	179	-19	2	208	3	LENNOX, CAPTIVEAIRE

ADDITIONAL FACTORY INSTALLED OPTIONS FOR BOTH UNITS:

- WEATHERPROOF DISCONNECT
- FACTORY INSTALLED/FIELD POWERED GFCI
- RETURN SMOKE DETECTOR
- DRAIN PAN OVERFLOW SWITCH
- SINGLE ENTHALPY ECONOMIZER W/ FAULT DETECTION DIAGNOSTICS
- BAROMETRIC RELIEF
- HAIL GUARDS
- 2" MERV 13 FILTERS
- SS HEAT EXCHANGER
- HOT GAS REHEAT

ADDITIONAL FIELD INSTALLED OPTIONS FOR BOTH UNITS:

- 14" DOWNFLOW HYBRID CURB
- PVC DRAIN TRAP KIT
- REMOTE TEMPERATURE AND HUMIDITY SENSORS
- PROGRAMMABLE THERMOSTAT
- OUTDOOR AIR CFM CONTROL

NOTES:

- NOTIFY ELECTRICAL CONTRACTOR OF BREAKER REQUIREMENTS AFTER SELECTION

PRV-1 RESTROOM EXHAUST FAN - REFER TO SHEET M204

PRV-2 GRIDDLE EXHAUST FAN - REFER TO SHEET M202

PRV-3 FRYER EXHAUST FAN - REFER TO SHEET M203

EF-1A MOP ROOM EXHAUST FAN - REFER TO SHEET M204

ITEM #94A GRIDDLE HOOD - REFER TO SHEET M202

ITEM #99A FRYER HOOD - REFER TO SHEET M203

CONTROL NOTES

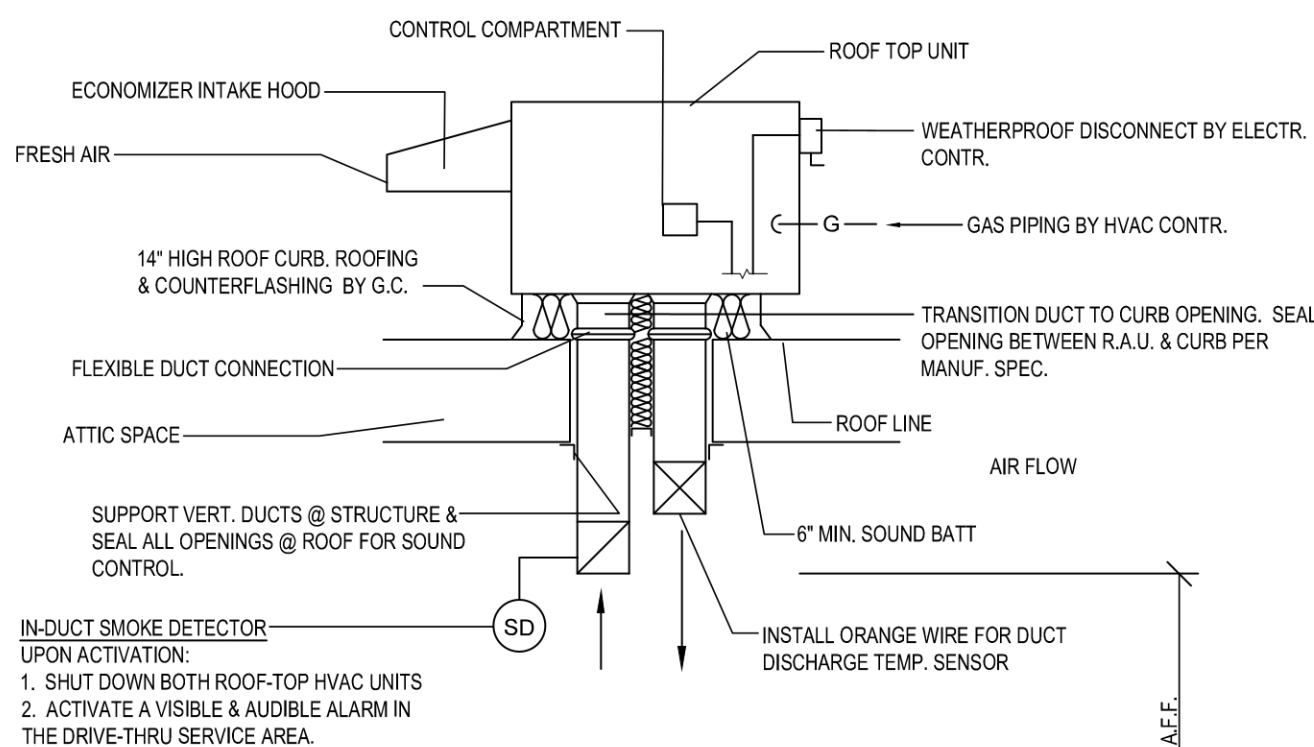
(NOTE: KITCHEN HOODS SUPPLIED AND INSTALLED BY HVAC CONTRACTOR)

- WIRE RTU-1, RTU-2 TO SHUT-DOWN & EXHAUST HOOD FANS TO CONTINUE TO RUN UPON ACTIVATION OF THE ANSUL SYSTEM.
- WIRE RTU-1 & RTU-2 TO SHUT-DOWN UPON ACTIVATION OF ANY IN-DUCT SMOKE DETECTOR.
- OCCUPIED MODE: FANS IN RTU-1 & RTU-2, EXHAUST FANS PRV-1, PRV-2, PRV-3 AND EF-1 TO RUN CONTINUOUSLY.
- UNOCCUPIED MODE: FANS IN RTU-1 & RTU-2 TO RUN ONLY WHEN COOLING OR HEATING IS CALLED FOR.

TEST & BALANCE NOTES

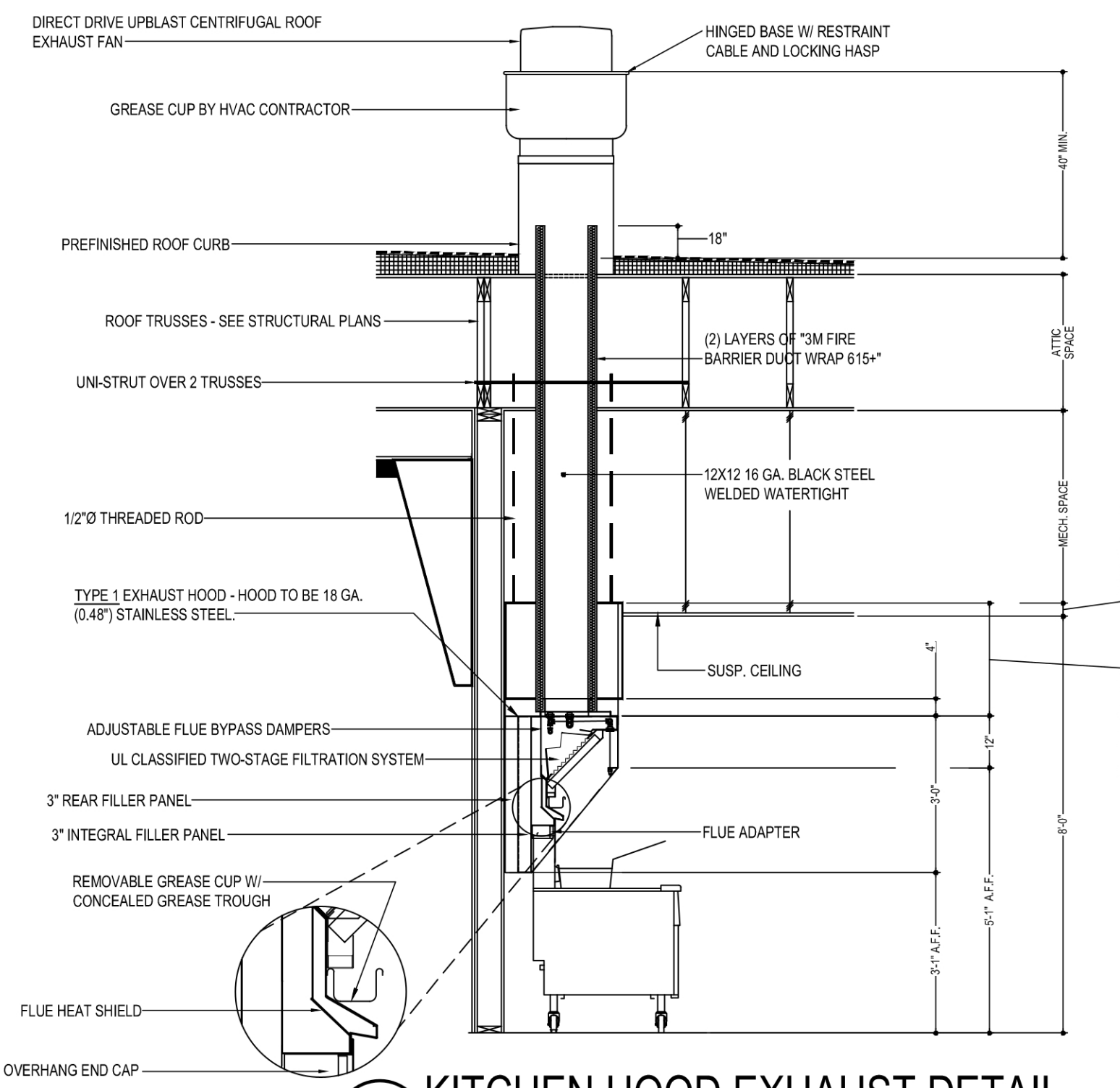
- ACCUREX WILL PROVIDE BALANCED AIRFLOW & FUNCTIONAL CHARACTERISTICS OF THE HVAC SYSTEM AS THEY RELATE TO AIRFLOW & AIR PRESSURE ONLY. SERVICES TO BE PERFORMED BY A CERTIFIED NEBB FIRM & ITS MANAGING GROUP NATIONAL TAB.
- SERVICES NOT INCLUDED: PULLEY / SHEAVE CHANGES, MOTOR CHANGE OUTS, OR RETURN TRIPS DUE TO DELAYS CAUSED BY JOB INCOMPLETENESS.
- ESTABLISH MINIMUM OUTSIDE AIR FLOW INDICATED ON SCHEDULES AT ALL SUPPLY FAN SPEEDS.

AIR BALANCE TABLE				
EXHAUST AIR FLOW				
EQUIPMENT TAG	SERVICE	CFM		
PRV-1	RESTROOMS	300		
PRV-2	ITEM #49	1,500		
PRV-3	ITEM #59	1,500		
EF-1A	MOP ROOM	75		
EF-1A	TOILET	75		
TOTAL =		3,450		
VENTILATION REQUIRED PER 2024 INTERNATIONAL MECHANICAL CODE				
EQUIPMENT TAG	SERVICE	CFM		
RTU-1	DINING ROOM	1,500		
RTU-2	KITCHEN	210		
TOTAL =		1,710		
3,450 > 1,710 -> USE 3,450 CFM FOR OUTSIDE AIR CFM				
OVERALL AIRFLOW SUMMARY				
EQUIPMENT TAG	SERVICE	SUPPLY CFM	RETURN CFM	OUTSIDE AIR CFM
RTU-1	DINING ROOM	6,150	4,400	1,750
RTU-2	KITCHEN	6,225	4,525	1,700
TOTAL OUTSIDE AIR CFM =		3,450		



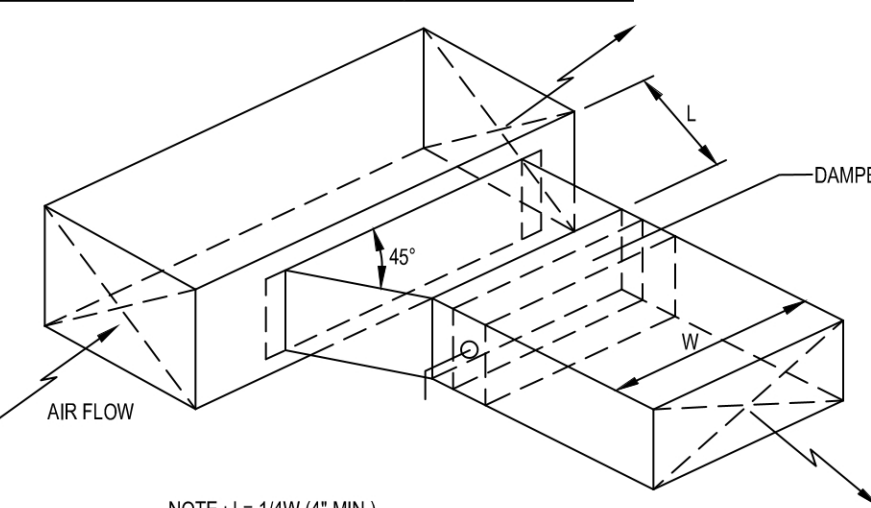
A6 ROOFTOP HVAC UNIT

SCALE: N.T.S.



C3 KITCHEN HOOD EXHAUST DETAIL

SCALE: N.T.S.
VERIFY MOUNTING HEIGHTS W/ OWNER AND GENERAL CONTRACTOR



C6 BRANCH DUCT TAKEOFF DETAILS

SCALE: N.T.S.

LENNOX SETTINGS FOR CULVERS

IN ORDER TO SET UP THE RTUS YOU WILL NEED TO DOWNLOAD LENNOX CORE SERVICE APP AND PAIR YOUR DEVICE WITH THE CORE CONTROLLER. ONCE PAIRED YOU WILL SEE THE OPERATION OVERVIEW SCREEN. SEE INSTALLATION MANUAL FOR INSTRUCTIONS ON DOWNLOADING THE APP, OR SCAN THE QR CODE ON THE FRONT COVER OF THE CONTROLLER

HEAT DELAY ADJUSTMENT

- HEAT DELAY WILL BE P865 IN THE CORE CONTROLLER AND CHANGED IN THE APP AS SHOWN IN THE MENU PATH BELOW. DEFAULT IS SET AT 3600 SECONDS.
- TAP THE MENU BUTTON, (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU.
 - TAP SETUP
 - TAP TEST AND BALANCE
 - TAP DAMPER

GLOBAL ECONOMIZER MODE (KITCHEN UNIT ONLY)

- THIS IS SET BY CHANGING CONFIGURATION ID#1 CHARACTER 2 TO G
- FROM THE MAIN SCREEN (OPERATION OVERVIEW) TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU
 - TAP INSTALL
 - TAP NEXT ON DATE AND TIME
 - TAP NEXT ON RTU NAME, MODEL NUMBER, SERIAL NUMBER AND CATEGORY IF ALREADY ENTERED. IF NOT PLEASE ENTER
 - TAP CONFIGURATION ID 1 AND CHANGE 2ND CHARACTER TO G

ECONOMIZER MINIMUM POSITION SET-UP

- THIS IS ADJUSTED THROUGH THE MENU FROM THE MAIN SCREEN
- TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN)
 - SCROLL DOWN AND TAP RTU OPTIONS
 - TAP EDIT PARAMETERS
 - CHOOSE FROM THE CATEGORY OF PARAMETERS LISTED (AIRFLOW)
 - CHOOSE THE PARAMETER TO ADJUST (132) MINIMUM FRESH AIR DAMPER POSITION DURING OCCUPIED OPERATION
- OCCUPIED AND UNOCCUPIED
- USING 24V THERMOSTAT CONTROL, OCCUPIED/UNOCCUPIED WILL BE DETERMINED BY INPUT ON P297-8 ON THE M4 BOARD
 - FOR (KITCHEN UNIT ONLY) BOTH THE THERMOSTAT AND HOOD FANS MUST BE TIED INTO P297-8 ON THE M4 CONTROL BOARD

FRESH AIR TEMPERING (HEATING)

- THIS IS ADJUSTED THROUGH THE MENU FROM THE MAIN SCREEN
- TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU
 - TAP SETUP
 - TAP TEST AND BALANCE
 - TAP DAMPER
- THERE ARE SEVERAL SETTINGS TO SELECT IN THIS MENU PATH BEFORE REACHING THE DESIRED SETTING. FRESH AIR HEATING ENABLED =YES OR NO. AFTER ENABLING FAH THE NEXT SCREEN WILL ALLOW THE FAH SET POINT TO BE CONFIGURED. SUGGESTED FAH TEMPERATURE RANGES 65-67 DEGREES F. VERIFY WITH ENGINEER

FRESH AIR TEMPERING (COOLING)

- THIS IS ADJUSTED THROUGH THE MENU FROM THE MAIN SCREEN
- TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU
 - TAP SETUP
 - TAP TEST AND BALANCE
 - TAP DAMPER
- THERE ARE SEVERAL SETTINGS TO SELECT IN THIS MENU PATH BEFORE REACHING THE DESIRED SETTING. FRESH AIR HEATING ENABLED =YES OR NO. AFTER ENABLING FAH THE NEXT SCREEN WILL ALLOW THE FAH SET POINT TO BE CONFIGURED. SUGGESTED FAH TEMPERATURE RANGES 73-75 DEGREES F. VERIFY WITH ENGINEER

ENSURE THAT THE PROBE STYLE SENSOR GETS INSTALLED IN THE SUPPLY DUCTWORK FOR FAHFAC TO OPERATE PROPERLY.

FOR HELP PLEASE CALL LENNOX NATIONAL ACCOUNT TECH SUPPORT AT 1-800-367-6285

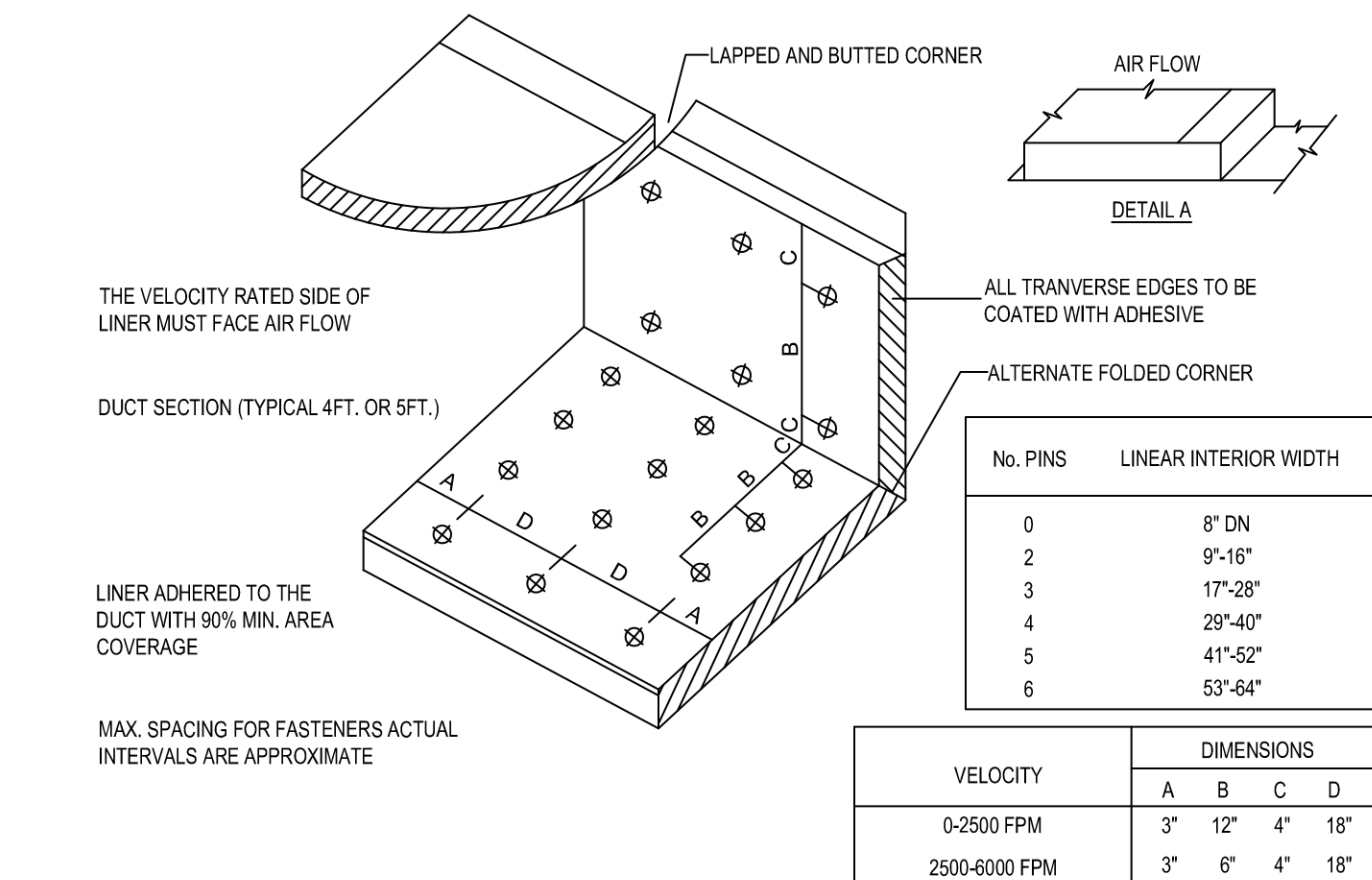
CHECK FOR CORRECT OPERATION AND WIRING OF ALL SENSORS

COOKING APPLIANCE / TYPE 1 HOOD INTERLOCK

- REMOTE SWITCH ON - POWER TO KITCHEN FAN CONTROL CENTER (KFCC)
- KFCC CONTROLS
 - EXHAUST FANS PRV-2 (GRILLE) & PRV-3 (FRYERS) ARE STARTED.
 - OPENS OUTSIDE AIR INTAKE ON RTU-1 & RTU-2 TO MINIMUM FRESH AIR OPENING.
 - POWER TO OUTLETS #51 (GRILLE) & #60 (FRYERS).
- GRILLE & FRYER CAN BE STARTED.
- IN CASE OF FIRE:
 - SHUNT TRIP BREAK FOR GRILLE & FRYERS OUTLET TRIPS.
 - ANSUL SYSTEM IS ACTIVATED.
 - THE MECHANICAL GAS VALVES CLOSES.
 - SHUT DOWN RTU-1 & RTU-2 & CLOSE OUTSIDE AIR.
 - EXHAUST FANS PRV-2 & PRV-3 CONTINUE TO RUN.

GREASE HOOD FIRE SUPPRESSION SYSTEM

WET-CHEMICAL EXTINGUISHING SYSTEMS SHALL BE INSTALLED, MAINTAINED, PERIODICALLY INSPECTED AND TESTED IN ACCORDANCE WITH NFPA 17A AND THEIR LISTING.



E5 DUCT LINER INSTALLATION DETAIL

SCALE: N.T.S.
NOTE: USE ONLY ON VERTICAL DROP FROM RTU TO WITHIN 9'-10" A.F.F., DUCT LINER WILL NOT BE PERMITTED ON ANY HORIZ. RUNS.

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HVAC SCHEDULE & DETAILS
Date: 7-15-2025
Revision:

2025-094

M201

HOOD INFORMATION																	
HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	COOKING LOAD / DUTY RATING	EXHAUST COLLAR(S)					SUPPLY		TOTAL WEIGHT LBS.	SECTION LOCATION	
			LENGTH	WIDTH	HEIGHT			TOTAL CFM	WIDTH	LENGTH	DIA.	CFM	S.P.	MUA CFM			AC CFM
1	GRIDDLE HOOD	XGEP-64-S	64	TOP 23 BOT 8	FRT 12 BACK 36	430 SS W/HERE EXPOSED	MEDIUM	1500	12	12		1500	0.924			137	SINGLE

FIRE SYSTEM INFORMATION							
MARK	MODEL	LOCATION	FLOW POINTS		SUPPLY LINE	DETECTION	MARK(S) PROTECTED BY FIRE SYSTEM
			HOODS	PCU			
FIRE SUPPRESSION	AMEREX KP WET CHEMICAL	REMOTE MOUNTED	16 UTILIZED	22 AVAILABLE	CONTINUOUS	FUSIBLE LINK	GRIDDLE HOOD SECTION 1 FRYER HOOD SECTION 1

HOOD INFORMATION													
HOOD NO.	MARK	LIGHTING DETAILS			GREASE FILTRATION DETAILS			UTILITY CABINET(S)					
		FIXTURE TYPE	BULB / LAMP INFO	QTY	FOOT CANDLES	TYPE / MODEL MATERIAL	QTY	SIZE (IN.)	LOCATION	FIRE SYSTEM TYPE	SIZE	MODEL	CONTROLS INTERFACE
1	GRIDDLE HOOD					X-TRACTOR (SPARK ARRESTOR INCL.) STAINLESS STEEL	4	16	16				

HOOD OPTIONS				SPECIAL DESIGN REQUESTS				
UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625	BACK NON-INTEGRAL AIR SPACE - 3 IN WIDE	26 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED	FACTORY MOUNTED EXHAUST COLLAR(S)	PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY	STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH	SDR #K1100145 - FLUE BYPASS HOOD	SDR #K1700974 - CULVERS 4VAT 2FIRE PROCESS - FRYER HOOD	SDR #K1800144 - CULVERS 4VAT 2FIRE PROCESS - GRIDDLE HOOD

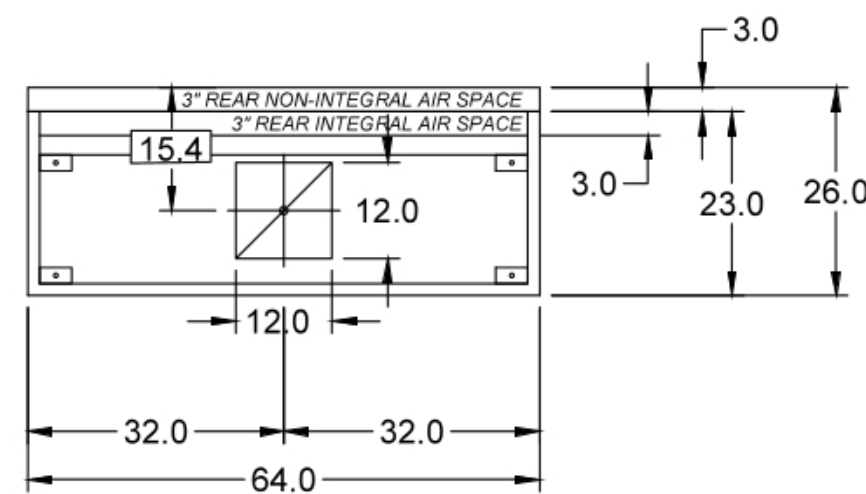
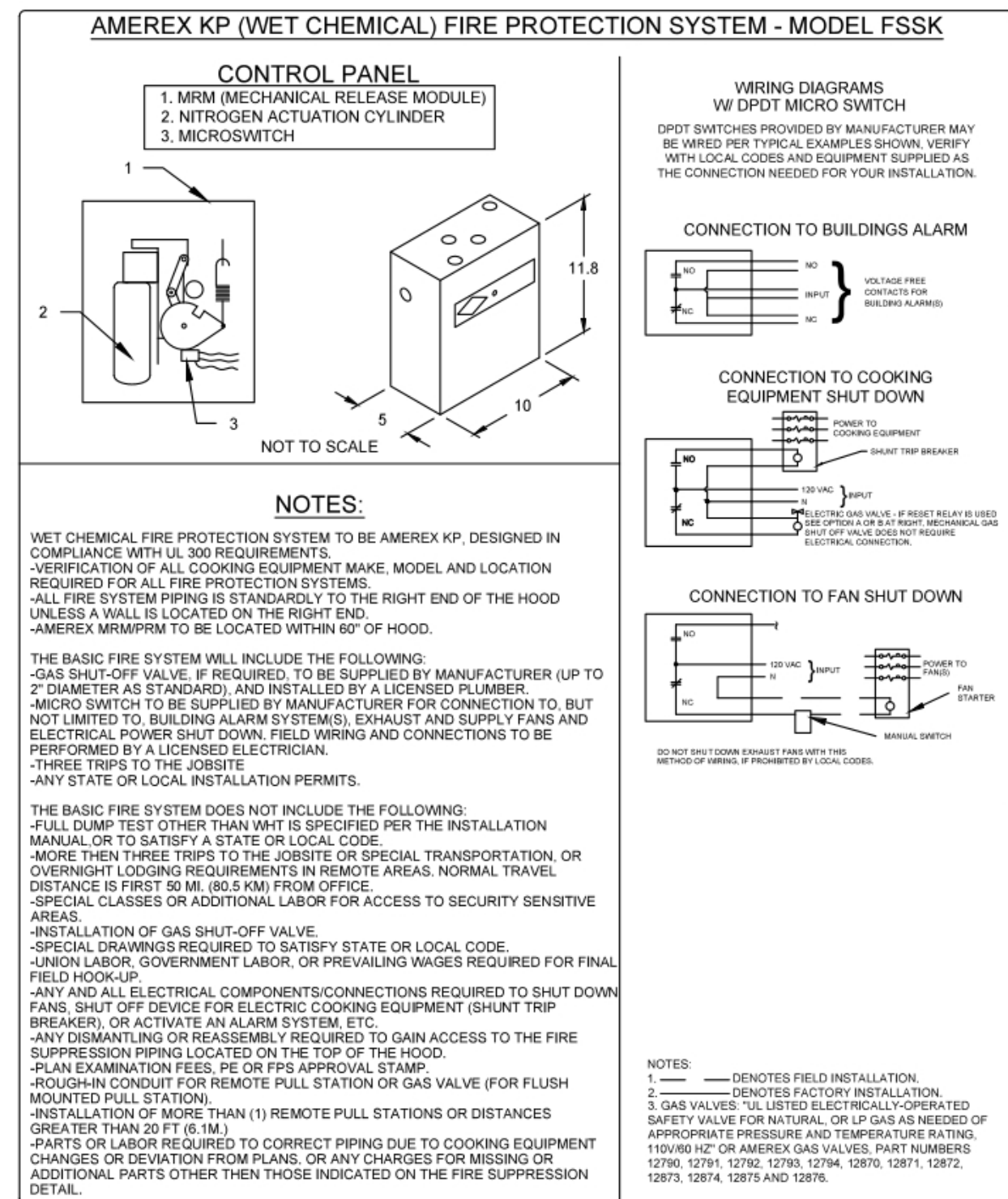
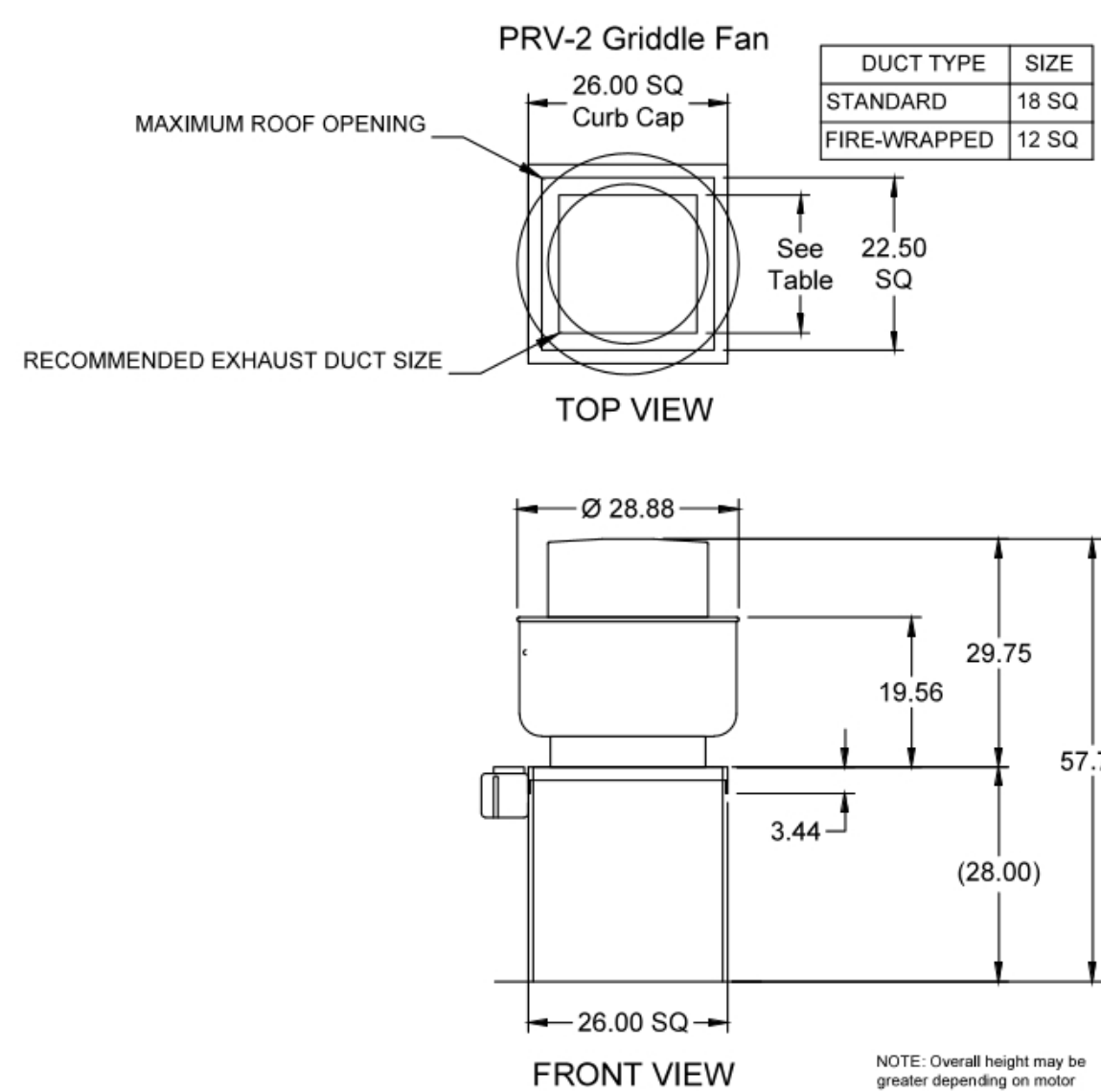
FIRE SYSTEM OPTIONS AND ACCESSORIES
 FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)
 CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED
 METAL BLOW-OFF CAPS - INCLUDED
 GAS VALVE - INCLUDED - MECHANICAL SHUTOFF VALVE, 1.50" (AMEREX) - PART# AMEREXMECHSHUTOFFVALVE150
 HOOD SUPPRESSION TANK - INCLUDED - 7.5 GAL. - ((2) 3.75 TANK(S))
 REMOTE PULL STATION - MULTIPLE - FIELD INSTALLATION AT TWO POINTS OF EGRESS
 SINGLE ENCLOSURE FOR RELEASE & FIRST TANK FOR REMOTE MOUNTING - INCLUDED
 TANK ENCLOSURES (STAINLESS STEEL) FOR REMOTE MOUNTING - INCLUDED

Direct Drive Upblast Centrifugal Roof Exhaust Fan													
MARK INFORMATION		FAN INFORMATION				MOTOR INFORMATION							
QTY	MARK	MODEL	VOLUME (CFM)	TOTAL EXTERNAL SP (IN WG)	FAN RPM	OPERATING POWER (HP)	WEIGHT (LB.)	SIZE (HP)	V/C/P	ENCLOSURE	MOTOR RPM	WINDINGS	NEC FLA*
1	PRV-2 Griddle Fan	XCUE-140-VG	1,500	1.801	1,725	0.83	92	1	115/60/1	OP	1725	1	16

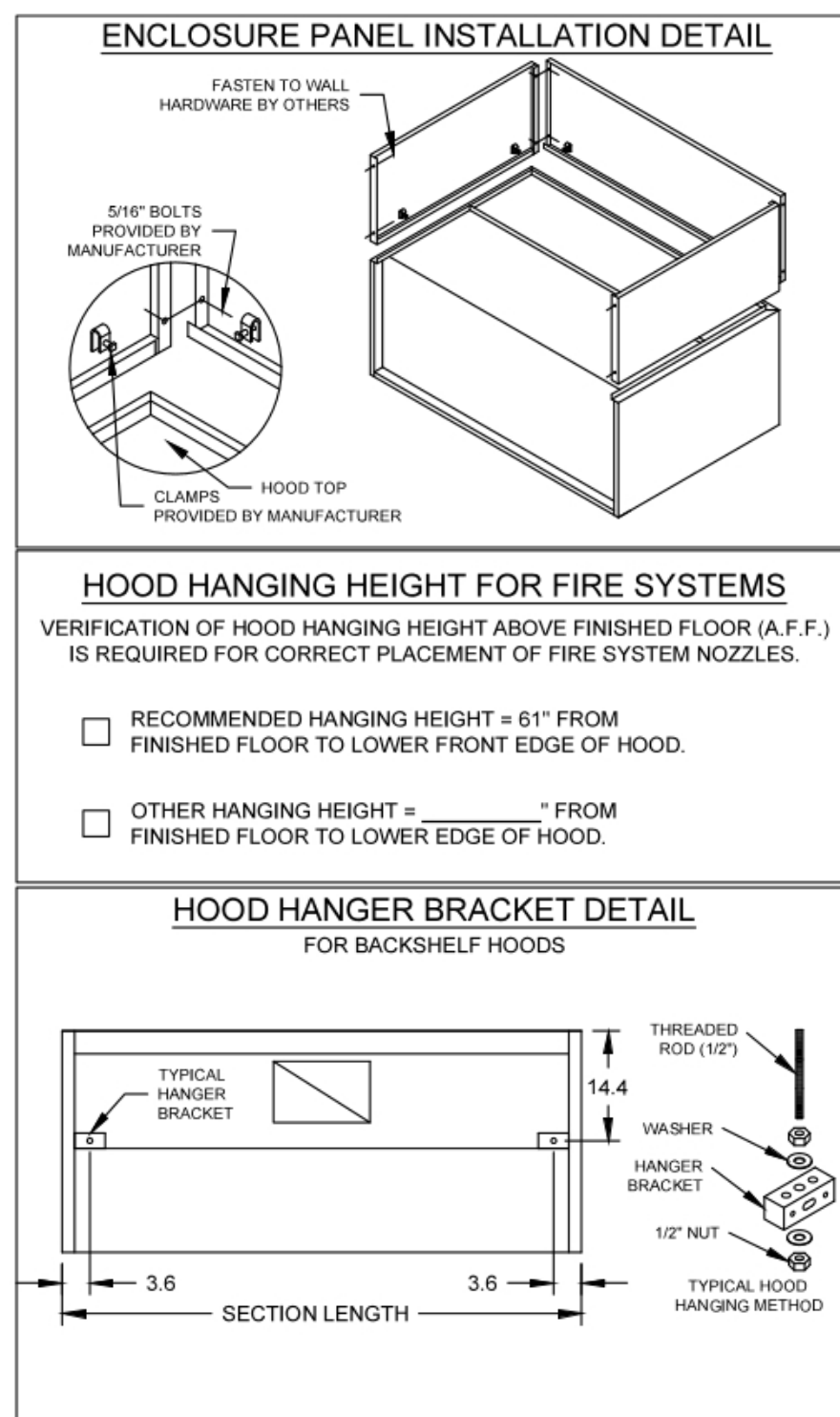
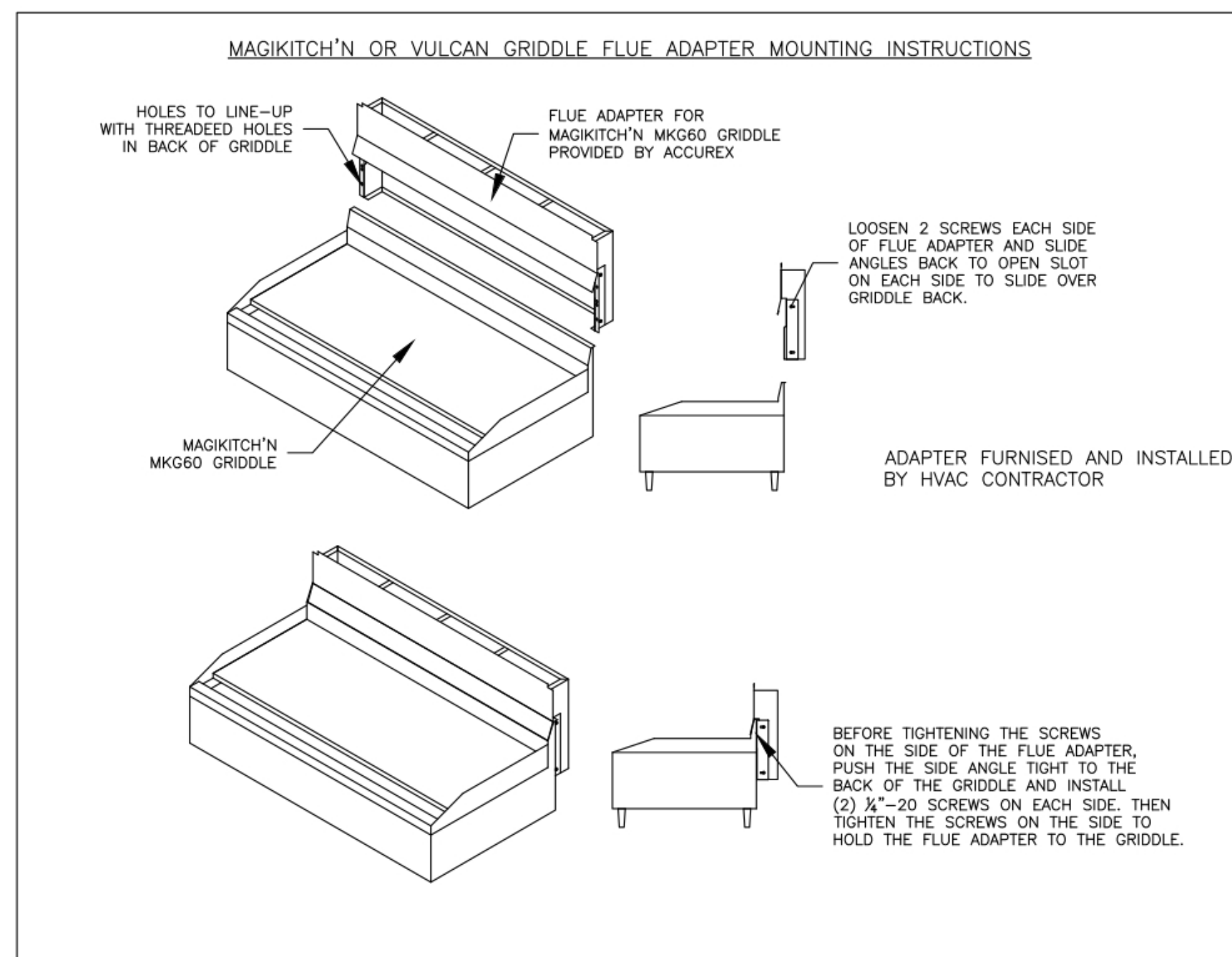
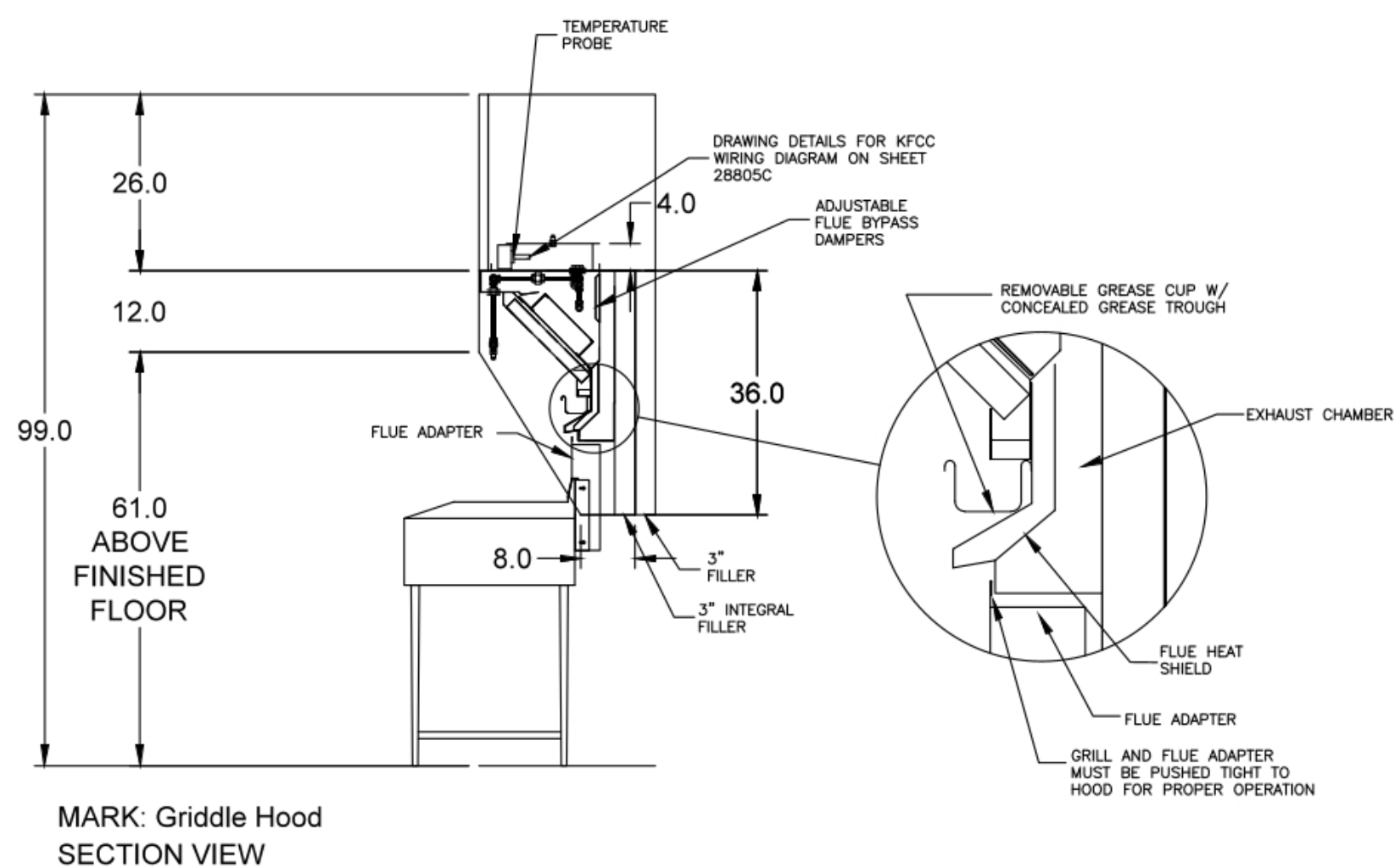
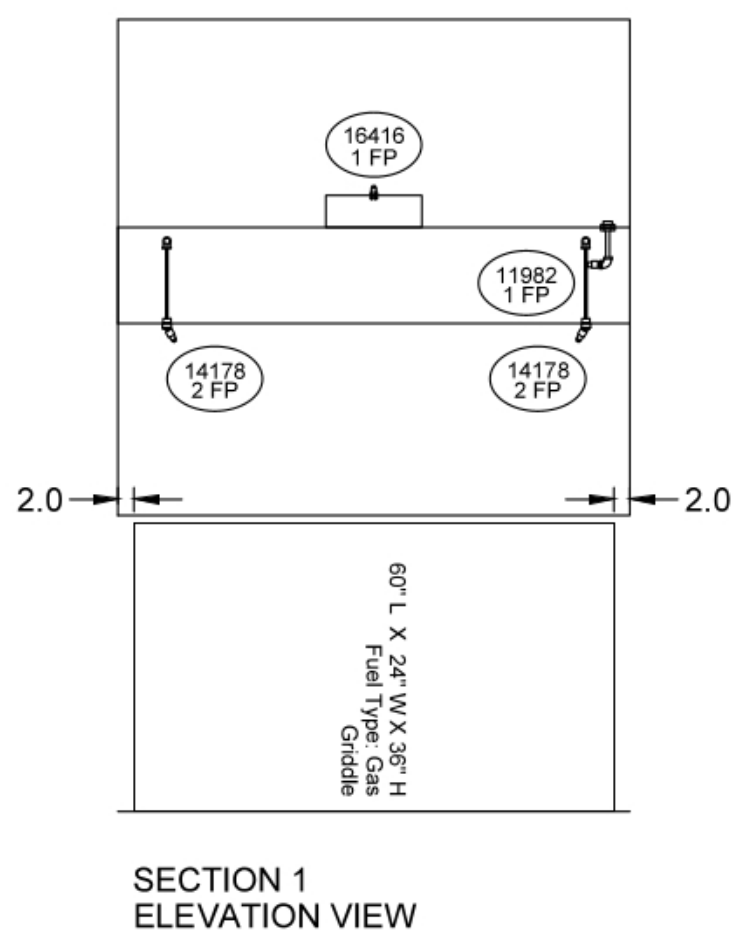
NEC FLA - Based on table 430.250 or 430.248 of National Electrical Code 2020. Actual motor FLA may vary for sizing thermal overload, consult factory

PRV-2 Griddle Fan - SELECTED OPTIONS AND ACCESSORIES

- One piece fully welded windband
- Tapered bushing wheel hub
- Breather tube outlet area min. 4.4 sq. in. (sizes 99-480), 2.0 sq. in. (sizes 60-95)
- Min. windband material thickness: 0.051" aluminum (060-240), 0.064" aluminum (240HP, 240XP), 0.080" aluminum (sizes 300-480)
- Larger Curb Cap Size - 26 Square
- UL/cUL 705 Listed - Supplement SC - "Power Ventilators for Restaurant Exh. Appliances" (Formerly UL 762)
- Switch, NEMA-3R, Toggle
- Hinge, Factory Installed
- High Temp Curb Seal Rated for Continuous Duty at 1500 F (Factory Attached)
- Grease Trap (PN 475538)
- Clean-out Port - Factory Installed
- Conduit Chase Qty 1



MUST USE WITH MAGIKITCH'N MODEL MKG-C-60 OR VULCAN MODEL VIG60-R3



HOOD HANGING HEIGHT FOR FIRE SYSTEMS
 VERIFICATION OF HOOD HANGING HEIGHT ABOVE FINISHED FLOOR (A.F.F.) IS REQUIRED FOR CORRECT PLACEMENT OF FIRE SYSTEM NOZZLES.

RECOMMENDED HANGING HEIGHT = 61" FROM FINISHED FLOOR TO LOWER FRONT EDGE OF HOOD.

OTHER HANGING HEIGHT = _____" FROM FINISHED FLOOR TO LOWER EDGE OF HOOD.

HOOD HANGER BRACKET DETAIL FOR BACKSHELF HOODS

PROJECT: 7/11/2024
 MARK: ACCUREX - WI, IA
 PHILLIP KRAFT
 PHILLIP.KRAFT@ACCUREX.COM
 262-227-7865

ACCUREX

CULVERS METRO L 2025 (S)
 GRIDDLE HOOD
 PRV-2 GRIDDLE FAN
 FIRE SUPPRESSION

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GRIDDLE HOOD/EXHAUST SCHEDULE & DETAILS

Date: 7-15-2025
 Revision:

2025-094
 M202

HOOD INFORMATION																	
HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	COOKING LOAD / DUTY RATING	EXHAUST					SUPPLY		SECTION LOCATION		
			LENGTH	WIDTH	HEIGHT			TOTAL CFM	COLLAR(S)			MUA CFM	AC CFM	TOTAL WEIGHT LBS.			
1	FRYER HOOD	XXEP-83-S	83	TOP 23 BOT 3	FRT 12 BACK 36	430 SS W/HERE EXPOSED	MEDIUM	1500	12	12		1500	0.689			169	SINGLE

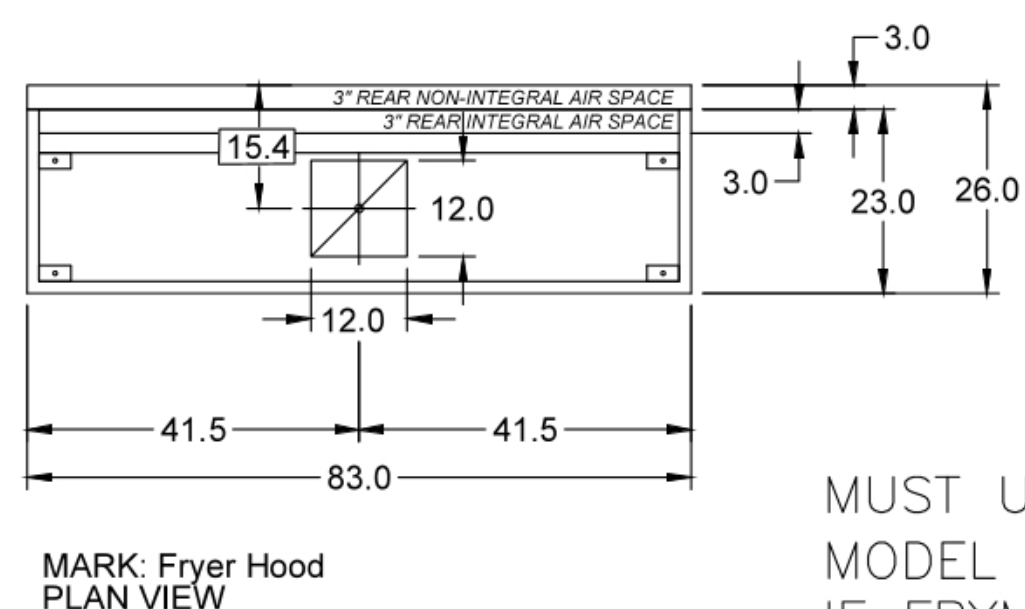
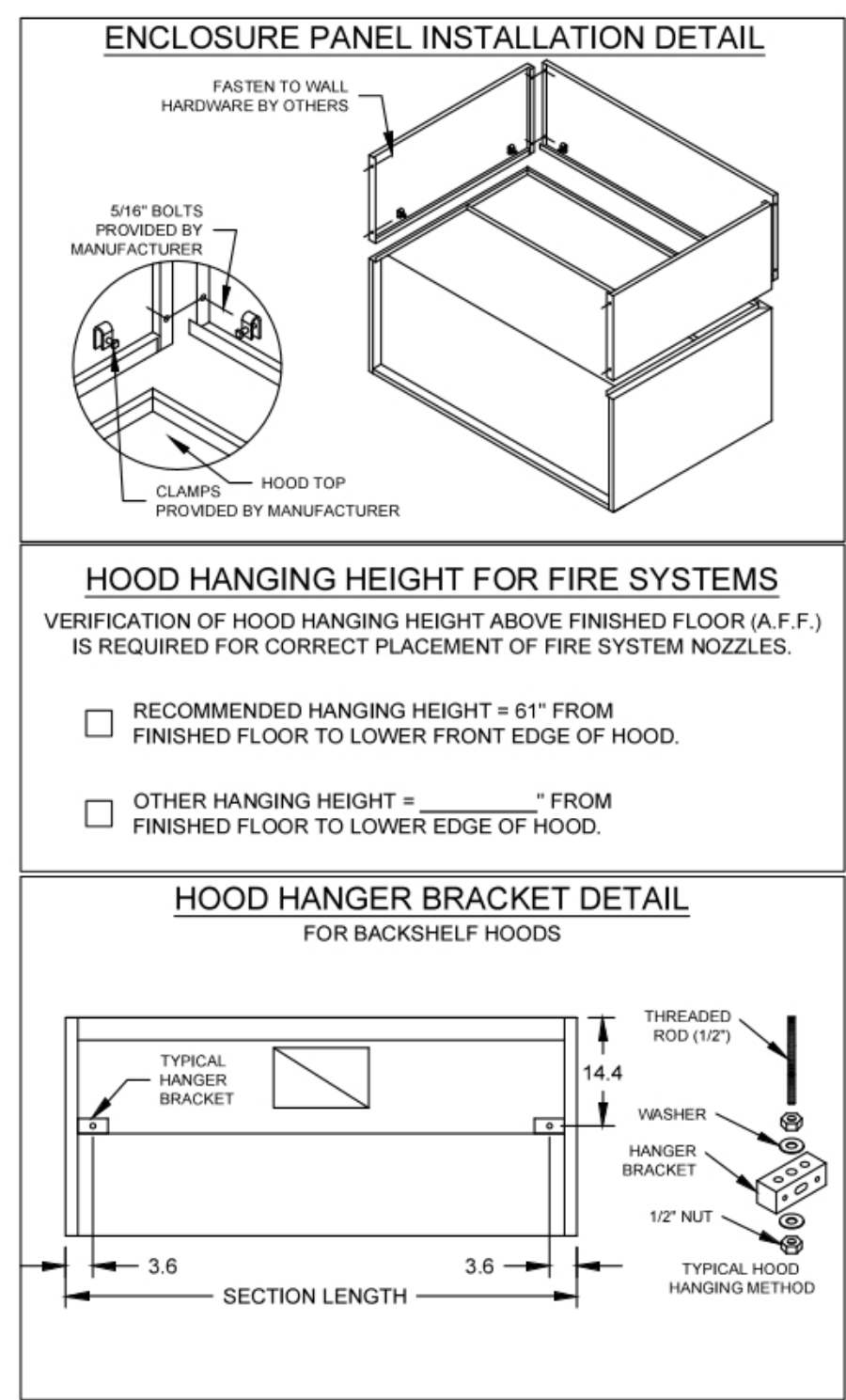
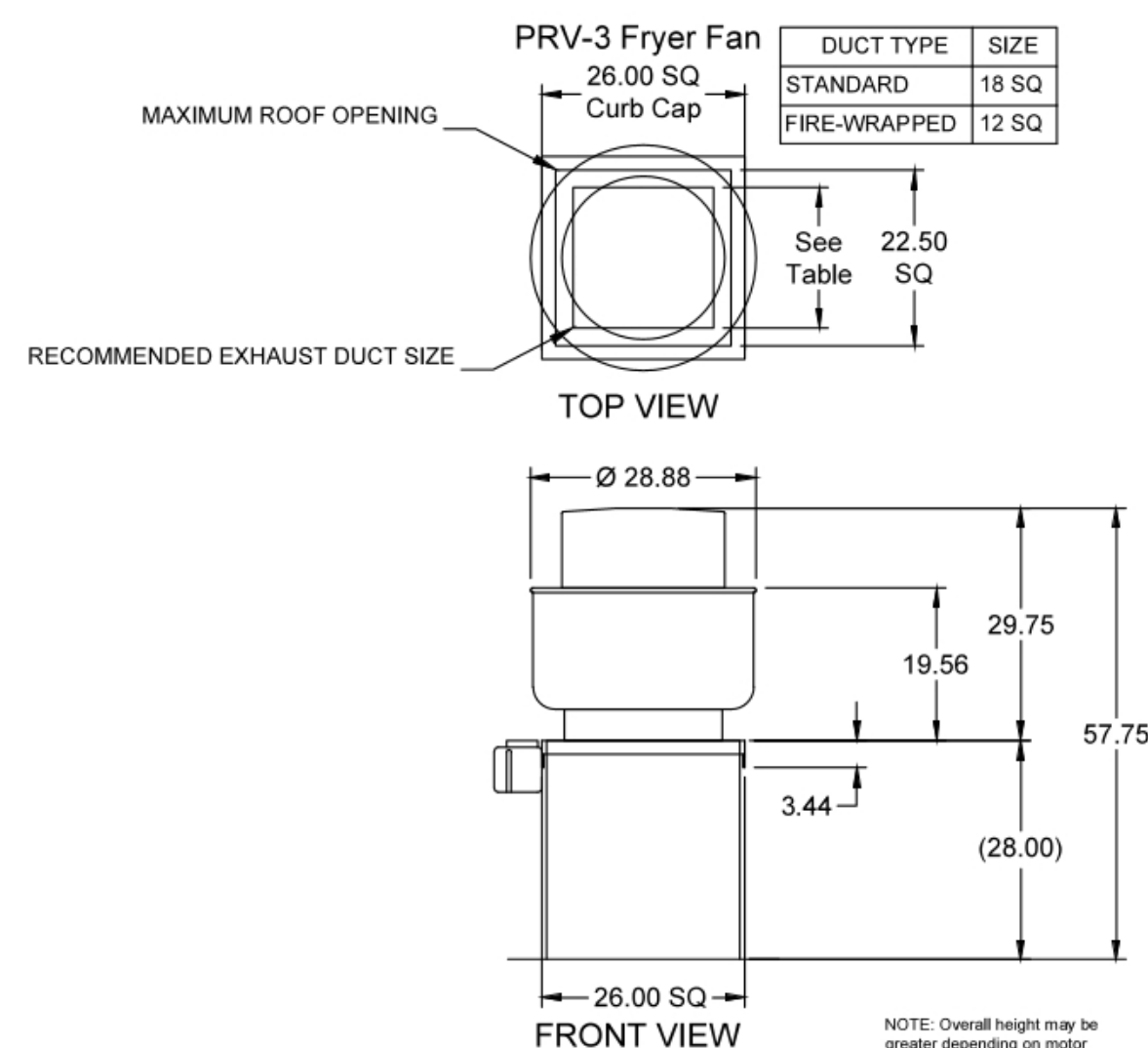
HOOD INFORMATION																	
HOOD NO.	MARK	LIGHTING DETAILS			GREASE FILTRATION DETAILS			UTILITY CABINET(S)									
		FIXTURE TYPE	BULB / LAMP INFO	QTY	FOOT CANDLES	TYPE / MODEL	MATERIAL	QTY	SIZE (IN.)	LOCATION	FIRE SYSTEM	CONTROLS					
1	FRYER HOOD					X-TRACTOR (SPARK ARRESTOR INCL.)	STAINLESS STEEL	5	16	16							
								0	20								

HOOD OPTIONS				SPECIAL DESIGN REQUESTS			
UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625				SDR #K1100559 - NEW PITCO 4L FRYER FLUE BYPASS SYSTEM			
BACK NON-INTEGRAL AIR SPACE - 3 IN WIDE				SDR #K1700974 - CULVERS 4VAT 2FIRE PROCESS - FRYER HOOD			
26 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED				SDR #K2000140 - IF FRYMASTER FRYER FLUE BYPASS			
FACTORY MOUNTED EXHAUST COLLAR(S)							
PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY							
STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH							

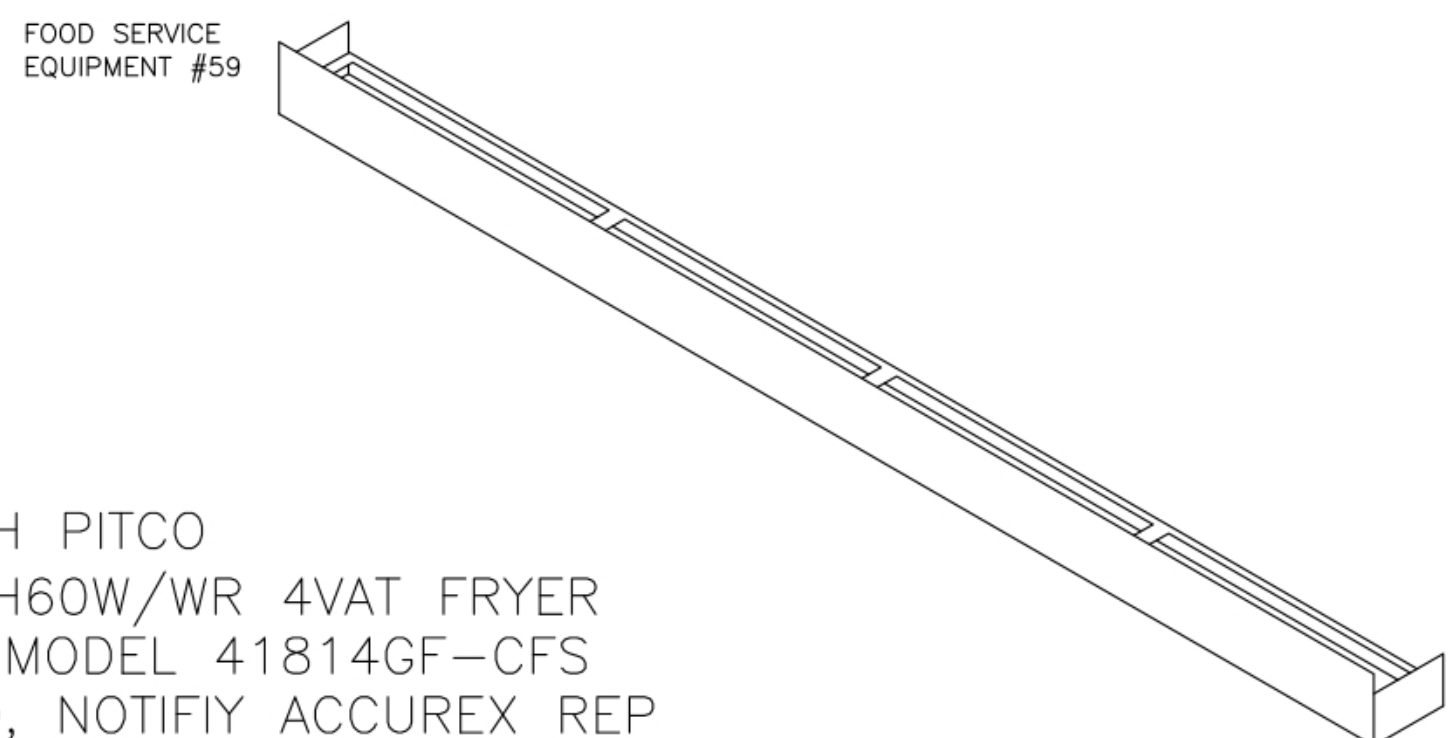
Direct Drive Upblast Centrifugal Roof Exhaust Fan													
MARK INFORMATION		FAN INFORMATION						MOTOR INFORMATION					
QTY	MARK	MODEL	VOLUME (CFM)	TOTAL EXTERNAL SP (IN WG)	FAN RPM	OPERATING POWER (HP)	WEIGHT (LB.)	SIZE (HP)	V/C/P	ENCLOSURE	MOTOR RPM	WINDINGS	NEC FLA*
1	PRV-3 Fryer Fan	XCUE-140-VG	1,500	1	1,365	0.46	92	1	115/60/1	OP	1725	1	16

NEC FLA - Based on table 430.250 or 430.248 of National Electrical Code 2020. Actual motor FLA may vary for sizing thermal overload, consult factory

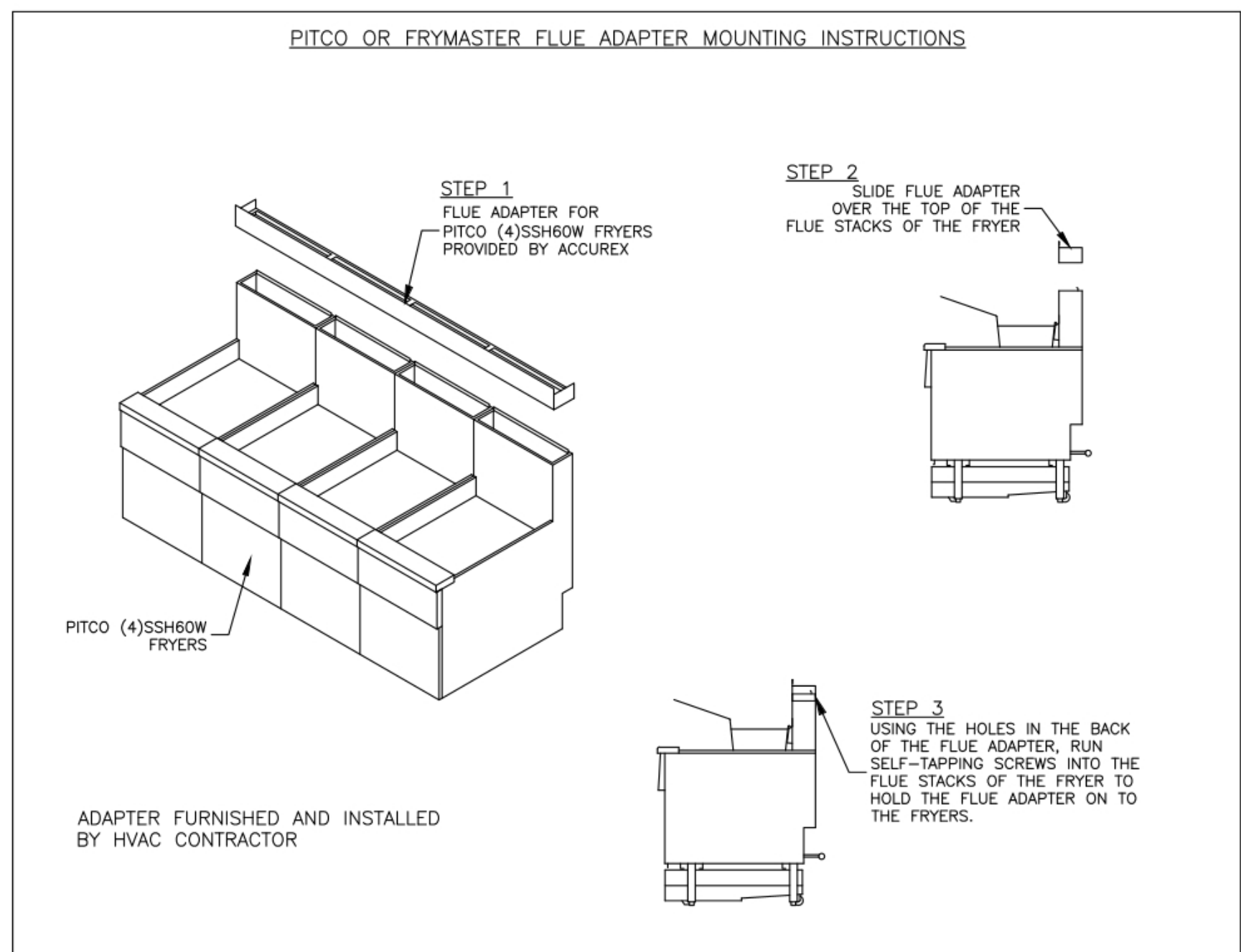
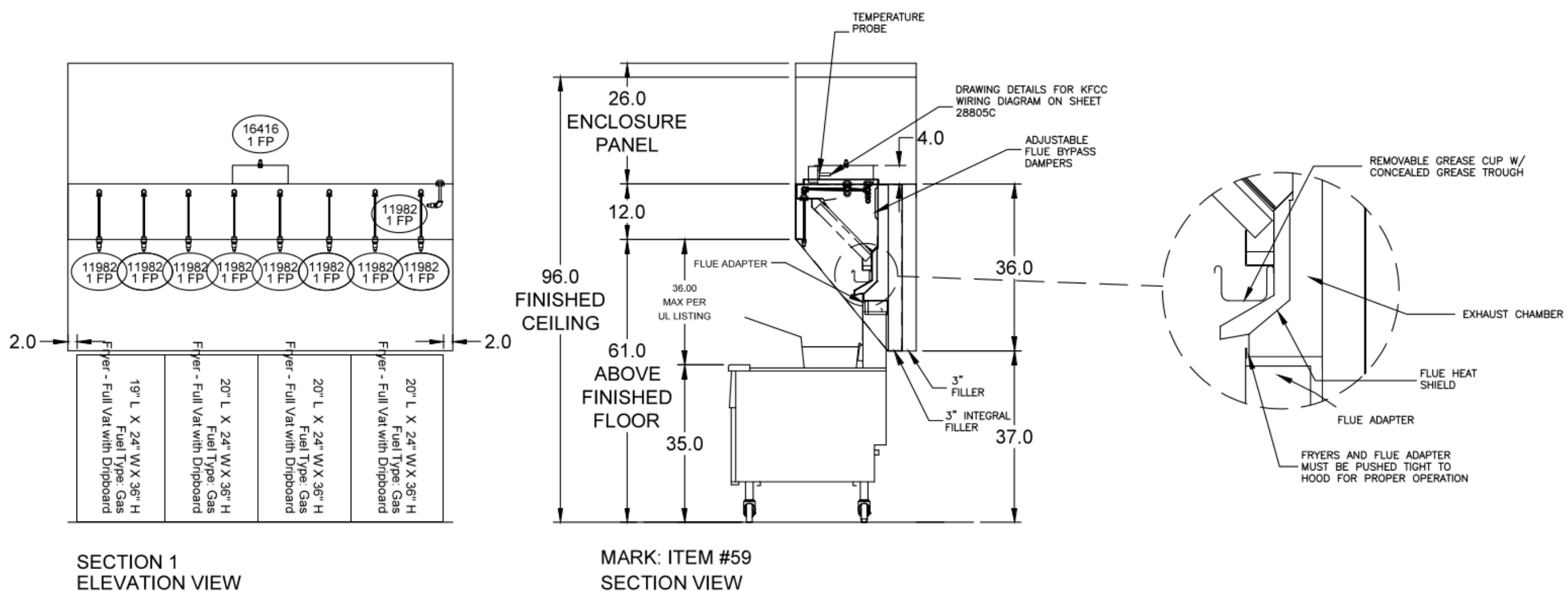
PRV-3 Fryer Fan : SELECTED OPTIONS AND ACCESSORIES
One piece fully welded windband
Tapered bushing wheel hub
Breather tube outlet area min. 4.4 sq. in. (sizes 99-480), 2.0 sq. in. (sizes 60-95)
Min. windband material thickness: 0.051" aluminum (060-240), 0.064" aluminum (240HP, 240XP), 0.080" aluminum (sizes 300-480)
Larger Curb Cap Size - 26 Square
UL/cUL 705 Listed - Supplement SC - "Power Ventilators for Restaurant Exh. Appliances" (Formerly UL 762)
Switch, NEMA-3R, Toggle,
Hinge, Factory Installed
High Temp Curb Seal Rated for Continuous Duty at 1500 F (Factory Attached)
Grease Trap (PN 475538)
Clean-out Port - Factory Installed
Conduit Chase Qty 1



MUST USE WITH PITCO MODEL CU-SSH60W/WR 4VAT FRYER IF FRYMASTER MODEL 41814GF-CFS IS BEING USED, NOTIFY ACCUREX REP



PITCO MODEL CU-SSH60W/WR 4-VAT FRYER FLUE ADAPTER OR FRYMASTER MODEL 41814GF-CFS



ACCUREX

PROJECT: 7/11/2024
MARK: ACCUREX - WI, IA
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CULVERS METRO L 2025 (S)
FRYER HOOD
PRV-3 FRYER FAN

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NEW CULVER'S RESTAURANT
1801 Hughes Drive
Norwalk, IA 50211
County of WARREN

OWNER:
NORWALK HOSPITALITY, LLC
6803 NE Berwick Drive
Ankeny, IA 50021
Jennifer O'Dell
515-512-0620

OWNER:
OLLMANN ERNEST MARTIN ARCHITECTS
200 South State Street
Belvidere Illinois 61008
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FRYER HOOD/EXHAUST SCHEDULE & DETAILS

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Direct Drive Centrifugal Roof Exhaust Fan

MARK INFORMATION			FAN INFORMATION					MOTOR INFORMATION					
QTY	MARK	MODEL	VOLUME (CFM)	TOTAL EXTERNAL SP (IN WG)	FAN RPM	OPERATING POWER (HP)	WEIGHT (LB.)	SIZE (HP)	V/C/P	ENCLOSURE	MOTOR RPM	WINDINGS	NEC FLA*
1	PRV-1 Restroom	XRED-090-VG	300	0.5	1,466	0.06	31	0.1	115/60/1	TN	1725	1	NA

*NEC FLA - Based on table 430.250 or 430.248 of National Electrical Code 2020. Actual motor FLA may vary for sizing thermal overload, consult factory"

PRV-1 Restroom : SELECTED OPTIONS AND ACCESSORIES	
Standard Curb Cap Size - 17 Square	
UL/CUL 705 Listed - "Power Ventilators"	
Switch, NEMA-1, Toggle, Shipped with Unit	
Damper Shipped Loose, BD-100-PB-10X10, Gravity Operated, Not Coated, Nominal Size	
Birdscreen: Galvanized, nom. 84% Free Area	
Composite Wheel Material	

Ceiling Exhaust Fan

MARK INFORMATION		FAN INFORMATION					MOTOR INFORMATION					
QTY	MARK	MODEL	VOLUME (CFM)	TOTAL EXTERNAL SP (IN WG)	FAN RPM	OPERATING POWER (HP)	WEIGHT (LB.)	SIZE (HP)	V/C/P	ENCLOSURE	MOTOR RPM	WINDINGS
2	EF-1A	XCR-B80	75	0.125	881	0.01	10	0	115/60/1	OP	900	1

EF-1A : SELECTED OPTIONS AND ACCESSORIES	
UL/CUL 507 Listed - Electric Fan	
Solid State Speed Control, 6 Amp, Mounted and Wired Internally	
Round Hooded Wall Cap, (PN: WC-6) Shipped Loose	
Round Duct Connection	
Adjustable easy installation mounting bracket	
Standard Grille	
Polypropylene Wheel Material	
Can Be Used to Comply with: ASHRAE 62.2 and Washington State Energy Code	

CONTROL INFORMATION

MARK		ELECTRICAL CONTROL PACKAGE			USER INTERFACE		
MODEL		LOCATION	TYPE	LOCATION			
CONTROLS		XKC-CV-S-22-2-1-0	SHIP LOOSE ENCLOSURE	FULL COLOR TOUCHSCREEN	SHIP LOOSE		

FANS CONTROLLED											
FAN #	TYPE	FAN	FAN MARK	ZONE	CFM	MOTOR HP	MOTOR VOLT	CYCLE	MOTOR PHASE	MOTOR STARTER IN PANEL	VFD IN PANEL
1	SUPPLY	S1	RTU-1	1	1500	1	208	60	3	NO	NO
2	SUPPLY	S2	RTU-2	2	1500	1	208	60	3	NO	NO
3	EXHAUST	E1	PRV-2 GRIDDLE FAN	2	1500	1	115	60	1	NO	NO
4	EXHAUST	E2	PRV-3 FRYER FAN	1	1500	1	115	60	1	NO	NO

CONTROL FEATURES		SPECIAL DESIGN REQUESTS	
TEMP SENSORS (FACTORY INSTALLED) - QTY. 2		SDR #K2000462 - CULVERS CONTROL PANEL - EXTRA SET OF FIRE CONTACTS - REVISE WIRING DIAGRAMS	
DRY FIRE CONTACTS - QTY. 2			
EXHAUST MAX DURING FIRE			
SUPPLY OFF DURING FIRE			

PROJECT 7/11/2024
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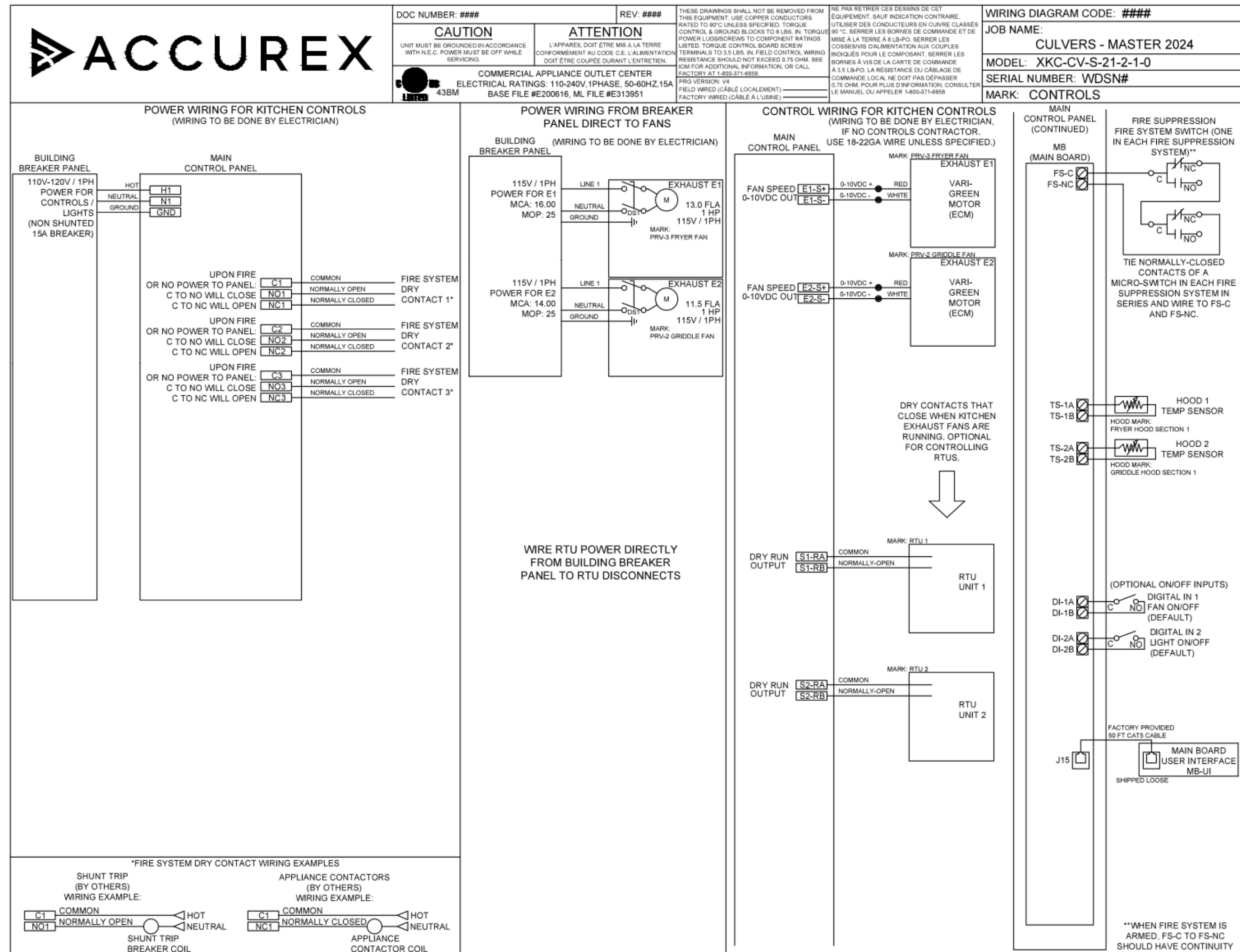
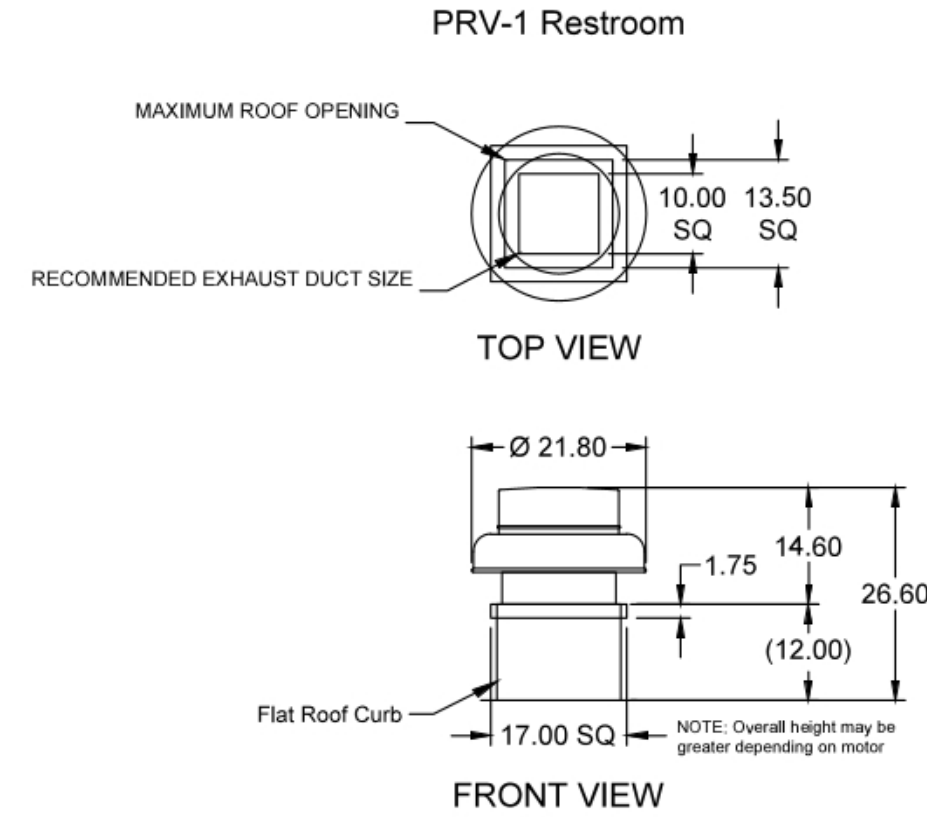
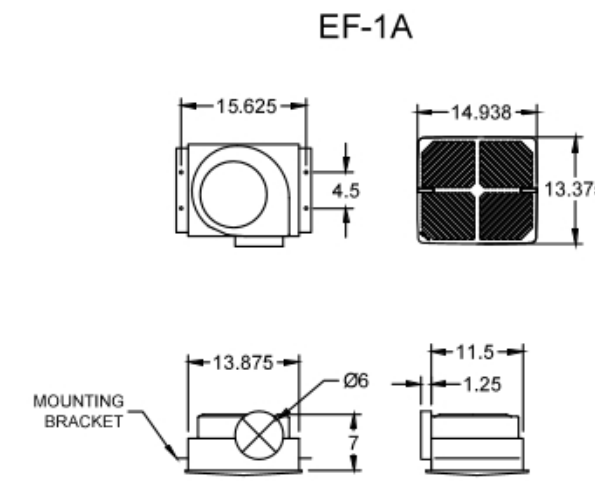


CONDENSATE HOOD
 PRV-4 CONDENSATE FAN
 PRV-1 RESTROOM FAN

PROJECT 7/11/2024

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ACCUREX



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NEW CULVER'S RESTAURANT
1801 Hughes Drive
 Norwalk, IA 50211
 County of WARREN

Culver's
 Culver Franchising System, Inc.
 1240 Water Street
 Prairie du Sac, WI 53578
 608-643-7880

OWNER:
NORWALK HOSPITALITY, LLC
 6803 NE Berwick Drive
 Ankeny, IA 50021
 Jennifer O'Dell
 515-512-0620

FAN SCHEDULE & DETAILS

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