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 driven, 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 T-stat to rooftop unit: Shall be 18ga / 7 conductor, rated for plenum applications.
   13. Control Wiring from T-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 SPIROsafe, 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. Duct systems shall be constructed to Seal Class A.
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 (NO SUBSTITUTIONS)
   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

HVAC GENERAL NOTES

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 ARCHITECTURAL SHEETS 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 RADIUSED ELBOWS WITH AN INSIDE RADIUS OF AT LEAST 1/2 THE WIDTH OF THE DUCT.
J REPLACE AIR FILTERS WITH NEW, CLEAN MERV 13 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 INSTALL LABELING CALLED FOR IN THE MECHANICAL DRAWINGS USING ENGRAVED PHENOLIC PLATES (WHITE WITH BLACK LETTERING).
M PROVIDE P3000 12 GA. UNISTRUT WITH PG FINISH FOR DUCT SUPPORTS AND OTHER UNISTRUT IN AREAS EXPOSED TO VIEW. SLOTTED UNISTRUT AND OTHER UNISTRUT WITH HOLES IS NOT ACCEPTABLE.

HVAC MATERIAL SCHEDULE

	APPLICATION	ALLOWABLE MATERIAL
DUCT		
	CONCEALED, GENERAL EXHAUST	RECT. OR ROUND AS SHOWN
	CONCEALED, RETURN	RECT. OR ROUND AS SHOWN, LINED OR INSULATED
	CONCEALED, SUPPLY	RECT. OR ROUND AS SHOWN, LINED OR INSULATED
	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)
	EXPOSED GENERAL EXHAUST	RECTANGULAR, NO EXPOSED DUCT-SEALING MASTIC
	EXPOSED RETURN	RECTANGULAR, NO EXPOSED DUCT-SEALING MASTIC
	EXPOSED SUPPLY	RECT. LINED OR ROUND AS SHOWN, NO EXPOSED DUCT-SEALING MASTIC

HVAC ABBREVIATIONS

(E)	EXISTING
ABV	ABOVE
ADA	AMERICANS WITH DISABILITIES ACT
AFF	ABOVE FINISHED FLOOR
AFG	ABOVE FINISHED GRADE
AHJ	AUTHORITY HAVING JURISDICTION
BFF	BELOW FINISHED FLOOR
BFG	BELOW FINISHED GRADE
BOH	BACK OF HOUSE
CLG	CEILING
CTE	CONNECT TO EXISTING
DN	DOWN
EXT'G	EXISTING
FLR	FLOOR
FOH	FRONT OF HOUSE
GYP	GYPSUM BOARD
NTS	NOT TO SCALE
O/H	OVERHEAD
OBD	OPPOSED BLADE DAMPER
TYP	TYPICAL
U/G	UNDERGROUND
UNO	UNLESS NOTED OTHERWISE
VFD	VARIABLE FREQUENCY DRIVE
VSC	VARIABLE SPEED CONTROLLER
W/	WITH
WIC	WALK-IN COOLER
C02AS	TENANT'S CO2 ALARM SUPPLIER
GC	GENERAL CONTRACTOR
HES	TENANT'S HVAC EQUIPMENT SUPPLIER
HS	TENANT'S HOOD SUPPLIER
KES	TENANT'S KITCHEN EQUIPMENT SUPPLIER
LL	LANDLORD
MSS	TENANT'S MUSIC SYSTEMS SUPPLIER
SPS	TENANT'S SODA POP SUPPLIER
TAB	TENANT'S TEST AND BALANCE VENDOR
TCC	TENANT'S CABLING CONTRACTOR
TDC	TENANT'S DUCT CLEANER
TEMS	TENANT'S ENERGY MANAGEMENT SYSTEM SUPPLIER
TLS	TENANT'S LIGHT/LAMP SUPPLIER
TMB	TENANT'S MENU BOARD SUPPLIER
TMS	TENANT'S MILLWORK SUPPLIER
TP	TENANT'S PHONE SUPPLIER
TRS	TENANT'S RAILING SUPPLIER
TSV	TENANT'S SIGN VENDOR
TUV	TENANT'S UV SNAITIZER SUPPLIER
WCS	TENANT'S WALK-IN COOLER SUPPLIER
WHS	TENANT'S WATER HEATER SUPPLIER

HVAC SYMBOLS

CEILING DIFFUSER
CEILING-MOUNTED RETURN OR EXHAUST REGISTER
SUPPLY REGISTER
RETURN GRILLE
FLEXIBLE DUCT
MITERED CORNER WITH TURNING VANES
DUCTWORK INTERNAL FREE DIMENSIONS (WIDTH/HEIGHT) RECTANGULAR TO ROUND DUCT TRANSITION
DUCT-MOUNTED SMOKE DETECTOR
MOTOR-OPERATED DAMPER
MANUAL VOLUME DAMPER
GREASE DUCT CLEANOUT
MITERED CORNER WITHOUT TURNING VANES
GRIDPOINT THERMOSTAT
GRIDPOINT ZONE SENSOR MODULE
GRIDPOINT SUPPLY PROBE
PLAN NOTE: SEE PLAN NOTES LISTED ON THE SAME SHEET FOR NOTE MEANING
CONNECT TO EXISTING
EQUIPMENT TAG: SEE EQUIPMENT SCHEDULE ON SHEET M600 FOR EQUIPMENT INFORMATION
AUDIO/VISUAL REMOTE SMOKE DETECTOR ANNUNCIATOR WITH REMOTE KEY OPERATED RESET
GRILL, REGISTER, OR DIFFUSER TAG: TAG, NECK SIZE, AIRFLOW [CFM] (12"ØCD1, 550)

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Project No. 230110

Contents: HVAC SPECIFICATIONS

M010

F. HVAC SYSTEM SUMMARY (DRY & WET SYSTEMS)

Space Conditioning System Information

01	02	03	04	05	06
System Name	Quantity	System Serving	System Status	Space Type	Utilizing Recovered Heat
RTU-2	1	Single zone	New/ Addition	All Other Occupancies	☐

Dry System Equipment Sizing (includes air conditioners, condensers, heat pumps, VRF, furnaces and unit heaters and DOAS systems)

01	02	03	04	05	06	07	08	09	10	11
				Equipment Sizing per Mechanical Schedule (kBtu/h) 140.4(a&b), 170.2(c)1 & 170.2(c)2						
				Heating Output[2,3]			Cooling Output[2,3]		Load Calculations[3,4]	
Name or Item Tag	Equipment Category per Tables 110.2, 140.4(a)2 and 170.2(c)3aii	Equipment Type per Tables 110.2 and Title 20	Smallest Size Available[1] 140.4(a) and 170.2(c)1	Per Design (kBtu/h)	Rated (kBtu/h)	Supp. Heating Output (kBtu/h)	Sensible Per Design (kBtu/h)	Rated (kBtu/h)	Total Heating Load (kBtu/h)	Total Sensible Cooling Load (kBtu/h)
RTU-1	Furnace + AC	AC, air cooled, single pkg + warm-air central furnace, gas-fired	Yes	97.2	97.2	0	73.76	102	29.9	82.3
RTU-2	Furnace + AC	AC, air cooled, single pkg + warm-air central furnace, gas-fired	Yes	162	162	0	122.2	150	56.6	117.9

[1] *FOOTNOTES: Equipment shall be the smallest size, within the available options of the desired equipment line, necessary to meet the design heating and cooling loads of the building per 140.4(a) and 170.2(c)1. Healthcare facilities are excepted.*
[2] *It is common practice to show rated output capacity on the equipment schedule. Sensible cooling output comes from specification sheet tables.*
[3] *If equipment is heating only, leave cooling output and load blank. If equipment is cooling only, leave heating output and load blank.*
[4] *Authority Having Jurisdiction may ask for load calculations used for compliance per 140.4(b) and 170.2(c).*

C. COMPLIANCE RESULTS

Table C will indicate if the project data input into the compliance document is compliant with mechanical requirements. This table is not editable by the user. If this table says "DOES NOT COMPLY" or "COMPLIES with Exceptional Conditions" refer to Table D., or the table indicated as not compliant for guidance.

01		02		03		04		05		06		07		08	09
System Summary 110.1, 110.2, 140.4, 170.2(c)	AND	Pumps 140.4(k), 170.2(c)4I	AND	Fans/ Economizers 140.4(c), 140.4(e), 170.2(c)	AND	System Controls 110.2, 120.2, 140.4(f), 170.2(c)	AND	Ventilation 120.1, 160.2	AND	Terminal Box Controls 140.4(d), 170.2(c)4B	AND	Distribution 120.3, 140.4(l), 160.2, 160.3	AND	Cooling Towers 110.2(e)2	Compliance Results
(See Table F)		(See Table G)		(See Table H)		(See Table I)		(See Table J)		(See Table K)		(See Table L)		(See Table M)	
Yes	AND		AND	Yes	AND	Yes	AND	Yes	AND		AND		AND		COMPLIES with Exceptional Conditions
Mandatory Measures Compliance (See Table Q for Details)															COMPLIES

D. EXCEPTIONAL CONDITIONS

This table is auto-filled with uneditable comments because of selections made or data entered in tables throughout the form.

The permit applicant has indicated on Table J that ventilation calculations have been attached or included elsewhere on the plans.

E. ADDITIONAL REMARKS

This table includes remarks made by the permit applicant to the Authority Having Jurisdiction.

F. HVAC SYSTEM SUMMARY (DRY & WET SYSTEMS)

Space Conditioning System Information

01	02	03	04	05	06
System Name	Quantity	System Serving	System Status	Space Type	Utilizing Recovered Heat
RTU-1	1	Single zone	New/ Addition	All Other Occupancies	☐

This document is used to demonstrate compliance for mechanical systems that are within the scope of the permit application and are demonstrating compliance using the prescriptive path outlined in 140.4, or 141.0(b)2 for alterations.

A. GENERAL INFORMATION

01	Project Location (city)	Kerman	04	Total Conditioned Floor Area	2324
02	Climate Zone	13	05	Total Unconditioned Floor Area	0
03	Occupancy Types Within Project:		06	# of Stories (Habitable Above Grade)	1

● Restaurant

B. PROJECT SCOPE

This table includes mechanical systems or components that are within the scope of the permit application and are demonstrating compliance using the prescriptive path outlined in 140.4, 170.2(b) or 141.0(b)2 and 180.2(b)2 for alterations.

01 Air System(s)		02 Wet System Components		03 Dry System Components	
☒	Heating Air System	☐	Water Economizer	☒	Air Economizer
☒	Cooling Air System	☐	Pumps	☐	Electric Resistance Heat
	Mechanical Controls	☐	System Piping	☒	Fan Systems
☒	Mechanical Controls (existing to remain, altered or new)	☐	Cooling Towers	☐	Ductwork (existing to remain, altered or new)
		☐	Chillers	☒	Ventilation
		☐	Boilers	☐	Zonal Systems/ Terminal Boxes

H. FAN SYSTEMS & AIR ECONOMIZERS

System Name	RTU-2	Quantity	1	Fan System Status	New	System Zoning	all other systems	Serving Dwelling Units	Not Serving Dwelling Units	Fan System Airflow (cfm)	4,500	Site Elevation	328	Economizer	Differential Enthalpy
01	02	03	04			05		06	07	08	09			10	11
									Allowance		Design				
Fan Name or Item Tag	Fan Type	Qty	Component			Airflow through Component (%)		Water Gauge (w.g)	Component Allowance	Fan Allowance (watt/cfm)[3]	Design Electrical Input Power Method			Motor Nameplate Horsepower	Design Electrical Input Power (kW)
RTU-2	Supply	1	Hydronic/DX cooling coil or heat pump coil			100			0.13	0.382	Default per Table 140.4-D			>=2 and <3	2.57
			Economizer Return Damper			100			0.04						
			Gas heat			100			0.05						
			MERV 13-16 Filter upstream of thermal conditioning equipment			100			0.13						
Supply Fan Base Allowance (kW)		0.232	Exhaust/Return/Relief/Transfer Fan Base Allowance(kW)					0	Fan System Allowance (kW)[3]		2.76			Fan System Electrical Output (kW)	2.57

[1] *FOOTNOTES: Fans serving spaces with design background noise goals below NC35*
[2] *Low-turndown single-zone VAV fan system must be capable of and configured to reduce airflow to 50 percent of design airflow and use no more than 30 percent of the design wattage at that airflow. No more than 10 percent of the design load served by the equipment shall have fixed loads.*
[3] *Fan system allowance includes fan system base allowance.*
[4] *Filter pressure loss can only be counted once per fan system.*
[5] *Complex Fan System means a fan system that combines a single cabinet fan system with other supply fans, exhaust fans, or both.*
[6] *Computer room economizers must meet requirements of 140.9(a) and will be documented on the NRCC-PRC-E document..*

H. EXHAUST AIR HEAT RECOVERY 140.4(q), 170.2(c)4O

01	02	03	04	05	06	07	08	09	10	11

H. FAN SYSTEMS & AIR ECONOMIZERS

This table is used to demonstrate compliance with prescriptive requirements found in 140.4(c), 140.4(e), 140.4(m), 170.2(c)3, and 170.2(c)4A for fan systems. Fan systems serving only process loads are exempt from these requirements and do not need to be included in Table H.

System Name	RTU-1	Quantity	1	Fan System Status	New	System Zoning	all other systems	Serving Dwelling Units	Not Serving Dwelling Units	Fan System Airflow (cfm)	3,200	Site Elevation	328	Economizer	Differential Enthalpy
01	02	03	04			05		06	07	08	09			10	11
									Allowance		Design				
Fan Name or Item Tag	Fan Type	Qty	Component			Airflow through Component (%)		Water Gauge (w.g)	Component Allowance	Fan Allowance (watt/cfm)[3]	Design Electrical Input Power Method			Motor Nameplate Horsepower	Design Electrical Input Power (kW)
RTU-1	Supply	1	Hydronic/DX cooling coil or heat pump coil			100			0.13	0.382	Default per Table 140.4-D			>=1.5 and <2	1.72
			Economizer Return Damper			100			0.04						
			Gas heat			100			0.05						
			MERV 13-16 Filter upstream of thermal conditioning equipment			100			0.13						
Supply Fan Base Allowance (kW)		0.232	Exhaust/Return/Relief/Transfer Fan Base Allowance(kW)					0	Fan System Allowance (kW)[3]		1.96			Fan System Electrical Output (kW)	1.72

F. HVAC SYSTEM SUMMARY (DRY & WET SYSTEMS)

Dry System Equipment Efficiency (other than Package Terminal Air Conditioners (PTAC) and Package Terminal Heat Pumps (PTHP), DX-DOAS and Dual Fuel Heat Pumps)

01	02	03	04	05	06	07	08	09
		Heating Mode				Cooling Mode		
Name or Item Tag	Size Category (Btu/h)	Rating Condition (°F)	Efficiency Unit	Minimum Efficiency Required per Tables 110.2 / Title 20	Design Efficiency	Efficiency Unit	Minimum Efficiency Required per Tables 110.2 / Title 20	Design Efficiency
RTU-1	>=65kBtuh cooling/ <225kBtuh heating		AFUE	0.8	0.81	EER IEER	11 14.6	11 14.6
RTU-2	>=135kBtuh cooling/ <225kBtuh heating		AFUE	0.8	0.81	EER IEER	10.8 14	10.8 14

G. PUMPS

This section does not apply to this project.

O. DECLARATION OF REQUIRED CERTIFICATES OF ACCEPTANCE

Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at https://www.energy.ca.gov/title24/2019standards/2019_compliance_documents/Nonresidential_Documents/NRCA/

Form/Title	Systems/Spaces To Be Field Verified
NRCA-MCH-02-A - Outdoor Air must be submitted for all newly installed HVAC units. Note: MCH-02-A can be performed in conjunction with MCH-07-A Supply Fan VFD Acceptance (if applicable) since testing activities overlap.	
NRCA-MCH-05-A - Air Economizer Controls	RTU-1; RTU-2
NRCA-MCH-13-A Automatic FDD for Air Handling Units and Zone Terminal Units Acceptance	RTU-1; RTU-2
NRCA-MCH-18-A Energy Management Control Systems	RTU-1 & RTU-2

P. DECLARATION OF REQUIRED CERTIFICATES OF VERIFICATION

There are no NRCV forms required for this project.

Q. MANDATORY MEASURES DOCUMENTATION LOCATION

This table is used to indicate where mandatory measures are documented in the plan set or construction documentation.

01		02
Compliance with Mandatory Measures documented through MCH Mandatory Measures Note Block	No	Plan sheet or construction document location
03		04
Mandatory Measure		**Plan sheet or construction document location**
Heating Equipment Efficiency per 110.1		M600
Cooling Equipment Efficiency per 110.1		M600
Furnace Standby Loss Control per 110.2(d)		N/A
Heat Pump with Supplemental electric Resistance Heater Controls per 110.2(b)		N/A
Kitchen range hoods shall be rated for sound in accordance with Section 7.2 of ASHRAE 62.2		M600

J. VENTILATION AND INDOOR AIR QUALITY

This table is used to demonstrate compliance with mandatory ventilation requirements in 120.1 120.2(e)3B 140.4(p) and 140.4(q) for all nonresidential and hotel/motel and d:t24refnolink/1160.2, 160.3(a)3D, 170.2(a)4N, 170.2(a)4O for high-rise residential occupancies. For alterations, only ventilation systems being altered within the scope of the permit application need to be documented in this table. In lieu of this table, the required outdoor ventilation rates and airflows may be shown on the plans or the calculations can be presented in a spreadsheet.

01	☒	Check the box if the project is showing ventilation calculations on the plans, or attaching the calculations instead of completing this table.
02	☐	Check this box if the project included Nonresidential, Hotel/Motel Spaces or Multifamily Common Use Spaces
	☐	
03	☐	Check the box if the project is using natural ventilation in any nonresidential or hotel/motel spaces to meet required ventilation rates per 120.1(c)2.

K. TERMINAL BOX CONTROLS

This section does not apply to this project.

L. DISTRIBUTION (DUCTWORK and PIPING)

This section does not apply to this project.

M. COOLING TOWERS

This section does not apply to this project.

N. DECLARATION OF REQUIRED CERTIFICATES OF INSTALLATION

Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at https://www.energy.ca.gov/programs-and-topics/programs/building-energy-efficiency-standards/2022-building-energy-efficiency-4

Form/Title
NRCI-MCH-01-E - Must be submitted for all buildings

H. EXHAUST AIR HEAT RECOVERY 140.4(q), 170.2(c)4O

Fan System Name	Qty	Hours of Operation per Year	Design Supply Airflow Rate	Outdoor Airflow	% Outdoor Air at Full Design Airflow	Exemptions to Exhaust Air Heat Recovery Requirement per 140.4(q) & 170.2(c)4O	Exhaust Air Heat Recovery 140.4(q) & 170.2(c)4O	Type Of Heat Recovery Rating	Required Recovery Ratio	Energy Recovery Bypass
RTU-1	1	< 8,000	3,200	500	0.16	No Exemptions Apply	Not Required			
RTU-2	1	< 8,000	4,500	1,000	0.22	No Exemptions Apply	Not Required			

Fan Energy Index (FEI)

01	02	03
Name or Item Tag	FEI Exception	FEI
RTU-1	Embedded Fan Regulated under 110.2 or 110.1	
RTU-2	Embedded Fan Regulated under 110.2 or 110.1	

I. SYSTEM CONTROLS

This table is used to demonstrate compliance with mandatory controls in 110.2 and 120.2 and prescriptive controls in 140.4(f) and (n), 170.2(c)4D 170.2(c)4L or requirements in 141.0(b)2E 180.2(b)2 for altered space conditioning systems.

01	02	03	04	05	06	07	08	09
System Name	System Zoning	Conditioned Floor Area Being Served (ft²)	Thermostats 110.2(b) & (c)[1], 120.2(a) 160.3(a)2A or 141.0(b)2E & 180.2(b)2	Shut-Off Controls 120.2(e) & 160.3(a)2D	Isolation Zone Controls 120.2(g) & 160.3(a)2F	Demand Response 110.12 120.2(b) & 160.3(a)2B	Supply Air Temp. Reset 140.4(f) & 170.2(c)4D	Window Interlocks per 140.4(n) & 170.2(c)4D
RTU-1 & RTU-2	Single zone	<= 25,000 ft²	Setback	NA: 7 day per 120.2(e)1	NA: Serves < 25k ft²	EMCS	NA: Single Zone	NA: No operable windows

[1] *FOOTNOTES: Gravity gas wall heaters, gravity floor heaters, gravity room heaters, non-central electric heaters, fireplaces or decorative gas appliances, wood stoves are not required to have setback thermostats.*

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Issue Record:

02/23/2024	PERMIT ISSUE
11/25/2024	IFC ISSUE
02/17/2025	CONSTRUCTION SET

Revisions:

Drawn: JAE
Checked: JAE

Project No. 230110

Contents:

ENERGY COMPLIANCE FORMS

M020

STATE OF CALIFORNIA
Process Systems
CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE		NRCC-PRC-E
Project Name: Chipotle - Highway 180	**Report Page:**	**(Page 2 of 6)**
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C. COMPLIANCE RESULTS

Results in this table are automatically calculated from data input and calculations in Tables F through R. Note: If any cell on this table says "COMPLIES with Exceptional Conditions" refer to Table D. Exceptional Conditions for guidance or see applicable Table referenced below.

01	02	03	04	05	06	07	08	09	10	11	12	13	14
Refrigerated Warehouse / Space 120.6(a) (See Table F)	Commercial Refrigeration 120.6(b) (See Table G)	Parking Garage Exhaust 120.6(c) (See Table H)	Process Boilers 120.6(d) (See Table I)	Compressed Air Systems 120.6(e) (See Table J)	Elevators 120.6(f) / 160.7 (See Table K)	Escalators & Moving Walkways 120.6(g) (See Table L)	Computer Rooms 140.9(a) (See Table M)	Commercial Kitchens 140.9(b) (See Table N)	Laboratory/ Factory Exhaust 140.9(c) (See Table O)	Controlled Environment Horticulture 120.6(h) (See Table P)	Steam Traps 120.6(i) (See Table Q)	Multifamily Pool/Spa 160.7 (See Table R)	**Compliance Results**
								Yes					COMPLIES

D. EXCEPTIONAL CONDITIONS

This table is auto-filled with uneditable comments because of selections made or data entered in tables throughout the form.

E. ADDITIONAL REMARKS

This table includes remarks made by the permit applicant to the Authority Having Jurisdiction.

F. REFRIGERATED WAREHOUSES/SPACES

This section does not apply to this project.

G. COMMERCIAL REFRIGERATION

This section does not apply to this project.

STATE OF CALIFORNIA
Process Systems
CALIFORNIA ENERGY COMMISSION

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R. Pool & SPAs

This section does not apply to this project.

S. DECLARATION OF REQUIRED CERTIFICATES OF INSTALLATION

Selections have been made based on information provided in this document. If any selections have been changed by permit applicant, an explanation should be included in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at https://www.energy.ca.gov/programs-and-topics/programs/building-energy-efficiency-standards/2022-building-energy-efficiency-4

Form/Title
NRCI-PRC-01-E - Covered Process

T. DECLARATION OF REQUIRED CERTIFICATES OF ACCEPTANCE

Selections have been made based on information provided in this document. If any selection have been changed by permit applicant, an explanation should be included in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and must be completed through an Acceptance Test Technician Certification Provider (ATTCP). For more information visit: http://www.energy.ca.gov/title24/attcp/providers.html

Form/Title	Systems/Spaces To Be Field Verified
NRCA-PRC-02-F Kitchen Exhaust	Kitchen

STATE OF CALIFORNIA
Nonresidential Building Commissioning
CALIFORNIA ENERGY COMMISSION

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C. COMPLIANCE RESULTS

Table C will indicate if the project data input into the compliance document is compliant with commissioning requirements per 120.8. This table is not editable by the user. If any cell on this table says "DOES NOT COMPLY" or "COMPLIES with Exceptional Conditions" refer to Table D. for guidance.

01	02	03	04	05	06	07	08	09
Design Kickoff Review	Owner's Project Requirements	Basis of Design	Design Review	Commissioning Plan	Functional Performance Testing	Documentation and Training	Commissioning Report	
Table F	Table G	Table H	Table I	Table J	Table K	Table L	Table M	
Yes			Yes					COMPLIES
10				Harlan Faust, Joshua Everett				COMPLIES

D. EXCEPTIONAL CONDITIONS

This table is auto-filled with uneditable comments because of selections made or data entered in tables throughout the form.

Either Core and Shell or Tenant fit out has been indicated in Table A. Please note commissioning may be completed for the entire building prior to tenant improvements, or for each individual tenant improvement. The local enforcement agency may have commissioning policies for multi-tenant buildings.

E. ADDITIONAL REMARKS

This table includes remarks made by the permit applicant to the Authority Having Jurisdiction.

STATE OF CALIFORNIA
Process Systems
CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE		NRCC-PRC-E
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Project Address: Sec. W. Whitesbridge Ave. & S. First Street	**Date Prepared:**	2024-02-23T11:46:18-05:00

This form is used to document any process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in 120.6/ 160.7 or prescriptive requirements in 140.9. This compliance document is used for newly constructed, addition and alteration projects.

A. GENERAL INFORMATION

01	Project Location (city)	Kerman	04	Total Conditioned Floor Area	2324
02	Climate Zone	13	05	Total Unconditioned Floor Area	0
03	Occupancy Types Within Project:		06	# of Stories (Habitable Above Grade)	1

• Restaurant

B. PROJECT SCOPE

This table includes process systems that are within the scope of the permit application and are demonstrating compliance with mandatory requirements in 120.6 / 160.7 or prescriptive requirements in 140.9.

My project consists of: (check all that apply):

01		02	
☐	Refrigerated Spaces <3,000 ft² Total (no Title 24, Pt6 requirements)	☐	Escalator & Moving Walkway Speed Controls (mandatory 120.6(g))
☐	Refrigerated Spaces >=3,000 ft² Total (mandatory 120.6(a))	☐	Computer Rooms (mandatory 120.6(j) and prescriptive 140.9(a))[1]
☐	Food /Beverage Stores >8,000 ft² cfa (mandatory 120.6(b))	☒	Commercial Kitchen Ventilation/Exhaust (prescriptive 140.9(b))[1]
☐	Enclosed Parking Garage Exhaust >=10,000 cfm (mandatory 120.6(c))	☐	Laboratory Exhaust/Factory Exhaust & Fume Hood (prescriptive 140.9(c))[1]
☐	Newly Installed Process Boilers (mandatory 120.6(d))	☐	Pool/Spa (mandatory 110. 4 / 160.7)
☐	Compressed Air Systems Combined HP >= 25 (mandatory 120.6(e))	☐	Controlled Environment Horticulture (mandatory 120.6(h))
☐	Elevator Lighting & Ventilation Controls (mandatory 120.6(f) / 160.7)	☐	New Steam Traps (mandatory 120.6(i))

[1] FOOTNOTES: These building features can comply using the performance method. If using the performance method for these features, compliance should be demonstrated on the NRCC-PRF-E.

STATE OF CALIFORNIA
Process Systems
CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE		NRCC-PRC-E
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N. COMMERCIAL KITCHEN EXHAUST AND VENTILATION

02	Replacement Air to Hood Compliance Method 140.9(b)1A
	Providing replacement air directly to the hood(s) that does not exceed 10% of the hood(s) exhaust rate
03	Mechanically cooled or heated makeup air delivered to any space with a kitchen hood is designed per 140.9(b)2A to not exceed the greater of:
	The hood exhaust flow minus the available transfer air from adjacent spaces
04	Location that is supplying transfer air: Dining / Kitchen"/>
05	The kitchen/ dining facility has a total Type I and Type II kitchen hood exhaust airflow > 5000 cfm and is designed to have one of the following per 140.9(b)2B:
	At least 50% of all replacement air is transferred air that would otherwise be exhausted

Kitchen Exhaust: Airflow Rate 140.9(b)1B

01	Kitchen Name or Item Tag	Kitchen	Compliance Method per 140.9(b)1B		NA: Kitchen/ dining facility has a total Type I and Type II kitchen hood exhaust airflow rate <= 5,000 cfm	
02	03	04	05	06	07	08
Name or Item Tag	Hood Type[1]	Hood Style	Hood Length (ft)	Equipment Duty	Design Hood Exhaust Rate CFM	Max Hood Exhaust Rate Allowed CFM
HD-1	Type I				2550	

[1] FOOTNOTES: Type II hoods do not have a max hood exhaust air rate per 140.9(b)1B

O. LABORATORY AND FACTORY EXHAUST AND FUME HOODS

This section does not apply to this project.

P. CONTROLLED ENVIRONMENT HORTICULTURE

This section does not apply to this project.

Q. STEAM TRAPS IN INDUSTRIAL FACILITIES

This section does not apply to this project.

STATE OF CALIFORNIA
Nonresidential Building Commissioning
CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE		NRCC-CXR-E
Project Name: Chipotle - Highway 180	**Report Page:**	**(Page 1 of 6)**
Project Address: Sec. W. Whitesbridge Ave. & S. First Street	**Date Prepared:**	2024-02-23T10:58:28-05:00

This document is used to demonstrate compliance with mandatory commissioning requirements in 120.8 for nonresidential buildings and hotel/motel or mixed-use buildings with nonresidential spaces. This document does not demonstrate compliance with commissioning requirements within Title 24, Part 11, which need to be documented separately if they apply.

A. GENERAL INFORMATION

01	Project Location (city)	Kerman	04	Building Size (ft²)	2324
02	Occupancy Type	Nonresidential	05		< 10,000 ft²
03	Project Type	Tenant fit out only	06		Unitary or packaged equipment each serving one zone
			07	Climate Zone	13

B. PROJECT SCOPE

Based on project information provided in Table A, Table B indicates which commissioning related requirements apply per 120.8. Table B is not editable by the user.

Commissioning Requirements per 120.8

01	Table F: Design Review Kickoff	120.8(d)1 and 120.8(d)2	The design review kickoff meeting establishes who will play the role of the design reviewer, the project schedule and identify owner's requirements. This meeting should be conducted during schematic design.
02	Table G: Owner's Project Requirements (OPR)	120.8(b)	This requirement does not apply.
03	Table H: Basis of Design (BOD)	120.8(c)	This requirement does not apply.
04	Table I: Design Review	120.8(d) and 120.8(e)	The design reviewer(s) reviews the construction documents for clarity, completeness, and adherence to the owner's goals. Commissioning measures must be included in the construction documents to facilitate the design review and commissioning process. For projects with >= 10,000 ft² of nonresidential conditioned floor area, the design review is for adherence with the Owner's Project Requirements (OPR) and Basis of Design (BOD). This should be conducted during design.
05	Table J: Commissioning Plan	120.8(f)	This requirement does not apply.
06	Table K: Functional Performance Testing	120.8(g)	This requirement does not apply.
07	Table L: Documentation and Training	120.8(h)	This requirement does not apply.
08	Table M: Commissioning Report	120.8(i)	This requirement does not apply.

STATE OF CALIFORNIA
Mechanical Systems
CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE		NRCC-MCH-E
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Project Address: Sec. W. Whitesbridge Ave. & S. First Street	**Date Prepared:**	2024-02-23T11:42:40-05:00

DOCUMENTATION AUTHOR'S DECLARATION STATEMENT

I certify that this Certificate of Compliance documentation is accurate and complete.

Documentation Author Name: Joshua Everett	Documentation Author Signature:
Company: Everj Engineering, Inc.	Signature Date: 02/23/2024
Address: 1509 Buck Trail Lane	CEA/ HERS Certification Identification (if applicable):
City/State/Zip: Worthington / OH / 43085	Phone: 614-349-8054

RESPONSIBLE PERSON'S DECLARATION STATEMENT

I certify the following under penalty of perjury, under the laws of the State of California:

1. The information provided on this Certificate of Compliance is true and correct.
2. I am eligible under Division 3 of the Business and Professions Code to accept responsibility for the building design or system design identified on this Certificate of Compliance (responsible designer)
3. The energy features and performance specifications, materials, components, and manufactured devices for the building design or system design identified on this Certificate of Compliance conform to the requirements of Title 24, Part 1 and Part 6 of the California Code of Regulations.
4. The building design features or system design features identified on this Certificate of Compliance are consistent with the information provided on other applicable compliance documents, worksheets, calculations, plans and specifications submitted to the enforcement agency for approval with this building permit application.
5. I will ensure that a completed signed copy of this Certificate of Compliance shall be made available with the building permit(s) issued for the building, and made available to the enforcement agency for all applicable inspections. I understand that a completed signed copy of this Certificate of Compliance is required to be included with the documentation the builder provides to the building owner at occupancy.

Responsible Designer Name: Joshua Everett	Responsible Designer Signature:
Company: Everj Engineering, Inc.	Date Signed: 02/23/2024
Address: 1509 Buck Trail Lane	License: 40567
City/State/Zip: Worthington / OH / 43085	Phone: 614-349-8054

STATE OF CALIFORNIA
Process Systems
CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE		NRCC-PRC-E
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H. ENCLOSED PARKING GARAGE EXHAUST

This section does not apply to this project.

I. PROCESS BOILER

This section does not apply to this project.

J. COMPRESSED AIR SYSTEMS

This section does not apply to this project.

K. ELEVATOR LIGHTING AND VENTILATION

This section does not apply to this project.

L. ESCALATORS AND MOVING WALKWAYS SPEED CONTROLS

This section does not apply to this project.

M. COMPUTER ROOM SYSTEM SUMMARY

This section does not apply to this project.

N. COMMERCIAL KITCHEN EXHAUST AND VENTILATION

This table contains all new and replacement hoods being installed within the scope of the permit application. Table N is used to demonstrate compliance with prescriptive requirements found in 140.9(b).

Kitchen Ventilation 140.9(b)2

01	☐	Existing kitchen hoods not being replaced as part of an addition or alteration (do not need to meet requirements)
	Requirements	

STATE OF CALIFORNIA
Process Systems
CALIFORNIA ENERGY COMMISSION

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Project Name: Chipotle - Highway 180	**Report Page:**	**(Page 6 of 6)**
Project Address: Sec. W. Whitesbridge Ave. & S. First Street	**Date Prepared:**	2024-02-23T11:46:18-05:00

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I certify that this Certificate of Compliance documentation is accurate and complete.

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2. I am eligible under Division 3 of the Business and Professions Code to accept responsibility for the building design or system design identified on this Certificate of Compliance (responsible designer)
3. The energy features and performance specifications, materials, components, and manufactured devices for the building design or system design identified on this Certificate of Compliance conform to the requirements of Title 24, Part 1 and Part 6 of the California Code of Regulations.
4. The building design features or system design features identified on this Certificate of Compliance are consistent with the information provided on other applicable compliance documents, worksheets, calculations, plans and specifications submitted to the enforcement agency for approval with this building permit application.
5. I will ensure that a completed signed copy of this Certificate of Compliance shall be made available with the building permit(s) issued for the building, and made available to the enforcement agency for all applicable inspections. I understand that a completed signed copy of this Certificate of Compliance is required to be included with the documentation the builder provides to the building owner at occupancy.

Responsible Designer Name: Joshua Everett	Responsible Designer Signature:
Company: Everj Engineering, Inc.	Date Signed: 02/23/2024
Address: 1509 Buck Trail Lane	License: 40567
City/State/Zip: Worthington / OH / 43085	Phone: 614-349-8054

Consultant:
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Revisions:

Drawn: JAE
Checked: JAE

Project No. 230110

Contents:

ENERGY COMPLIANCE FORMS

M021

STATE OF CALIFORNIA
Nonresidential Building Commissioning
CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE	NRCC-CXR-E
Project Name: Chipotle - Highway 180	**Report Page:** (Page 5 of 6)
	Date Prepared: 2024-02-23T10:58:28-05:00

I. CONSTRUCTION DOCUMENT DESIGN REVIEW CHECKLIST

07	Outdoor Lighting System and Controls Design	N/A
08	Water Heating System Design	Standard Owner Requirements
09	Other Systems and Features	Standard Owner Requirements

J. COMMISSIONING PLAN

This section does not apply to this project.

K. FUNCTIONAL PERFORMANCE TESTING

This section does not apply to this project.

L. DOCUMENTATION AND TRAINING

This section does not apply to this project.

M. COMMISSIONING REPORT

This section does not apply to this project.

N. DECLARATION OF REQUIRED CERTIFICATES OF INSTALLATION

There are no forms required for this project.

O. DECLARATION OF REQUIRED CERTIFICATES OF ACCEPTANCE

There are no forms required for this project.

STATE OF CALIFORNIA
Nonresidential Building Commissioning
CALIFORNIA ENERGY COMMISSION

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F. DESIGN REVIEW KICKOFF MEETING

14	Envelope Goals	N/A
15	HVAC System Goals	Standard Owner Requirements
16	Indoor Lighting System Goals	Standard Owner Requirements
17	Outdoor Lighting System Goals	N/A
18	Water Heating System Goals	Standard Owner Requirements
19	Equipment and System Specifications	Standard Owner Requirements
20	Operations and Maintenance	Standard Owner Requirements

G. OWNER'S PROJECT REQUIREMENTS (OPR)

This section does not apply to this project.

H. BASIS OF DESIGN (BOD)

This section does not apply to this project.

I. CONSTRUCTION DOCUMENT DESIGN REVIEW CHECKLIST

This table is only completed if a design review document is not attached to permit application to demonstrate compliance with 120.8(b) and 120.8(e). For buildings with >= 10,000 ft² conditioned floor area, the design review will ensure the construction documents meet the Owner's Project Requirements (Table G.) and the Basis of Design Documents (Table H.). For buildings with < 10,000 ft² conditioned floor area, the design review will ensure the construction documents meet the goals documented in Table F. during the Design Review Kickoff.

		YES	NO
01	Attaching Completed Design Review Documentation?	○	●

Design Review Checklist

02	Envelope Design	N/A
03	HVAC System Design	Standard Owner Requirements
04	HVAC Controls Design	Standard Owner Requirements
05	Indoor Lighting System Design	Standard Owner Requirements
06	Indoor Lighting Controls Design	Standard Owner Requirements

STATE OF CALIFORNIA
Nonresidential Building Commissioning
CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE	NRCC-CXR-E
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F. DESIGN REVIEW KICKOFF MEETING

This table indicates that the design reviewer meets the qualification requirements per Title 24, Part 1 Section 10-103(a)1 and demonstrates compliance with design review kickoff requirements per 120.8(d)2. This meeting should occur during the Schematic Design phase of the project.

Design Review Kickoff Meeting Details

01	Date of Design Review Kickoff Meeting			2024-01-16
02	Meeting Attendees: (one person may play multiple roles)			
	☒ Owner/Facility Manager:	Paul Groh	☐ Design Reviewer(s)	
	☐ Project Manager:		☒ Design Architect/ Engineer(s):	Ben Fiedler / Joshua Everett, P.E.
	☐ Contractor:		☐ Certified Acceptance Test Tech(s):	
	☐ Commissioning Provider:		☐ Energy/ T24 Part 6 Consultant:	

Design Reviewer Qualifications per Title 24 Part 1 Section 10-103(a)1

		Do the Design Reviewer(s) meet these qualifications?	
		Yes	No
03	The design reviewer(s) must be licensed professional engineers or licensed architects, or licensed contractors representing services performed by or under the direct supervision of a licensed engineer or architect, as specified in the provisions of Division 3 of the Business and Professions Code. In addition, for buildings with < 10,000 ft², the design reviewer(s) may also be a qualified in-house engineer or architect with no other project involvement or a third party engineer, architect or contractor.	●	○
04	The design reviewer(s) for this project will be:	Harlan Faust, Joshua Everett	

Preliminary Construction Schedule

		Start Date	Completion Date
05	Schematic Design	2024-01-16	2024-01-23
06	Design Development	2024-01-24	2024-02-02
07	Construction Documents	2024-02-02	2024-02-23
08	Construction	2024-06-01	2024-08-31
09	Building Turnover	2024-09-02	2024-09-05

Project Goals Related to Energy Efficiency

10	Operational Costs	Standard Owner Requirements
11	Desired Building Lifespan	Standard Owner Requirements
12	Equipment Lifecycle	Standard Owner Requirements
13	Project Energy Efficiency Goals	Standard Owner Requirements

STATE OF CALIFORNIA
Nonresidential Building Commissioning
CALIFORNIA ENERGY COMMISSION

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Project Name: Chipotle - Highway 180	**Report Page:** (Page 6 of 6)
Project Address: Sec. W. Whitesbridge Ave. & S. First Street	**Date Prepared:** 2024-02-23T10:58:28-05:00

DOCUMENTATION AUTHOR'S DECLARATION STATEMENT

I certify that this Certificate of Compliance documentation is accurate and complete.

Documentation Author Name: Joshua Everett	Documentation Author Signature:
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RESPONSIBLE PERSON'S DECLARATION STATEMENT

I certify the following under penalty of perjury, under the laws of the State of California:

1. The information provided on this Certificate of Compliance is true and correct.
2. I am eligible under Division 3 of the Business and Professions Code to accept responsibility for the building design or system design identified on this Certificate of Compliance (responsible designer)
3. The energy features and performance specifications, materials, components, and manufactured devices for the building design or system design identified on this Certificate of Compliance conform to the requirements of Title 24, Part 1 and Part 6 of the California Code of Regulations.
4. The building design features or system design features identified on this Certificate of Compliance are consistent with the information provided on other applicable compliance documents, worksheets, calculations, plans and specifications submitted to the enforcement agency for approval with this building permit application.
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Contents:

ENERGY COMPLIANCE FORMS

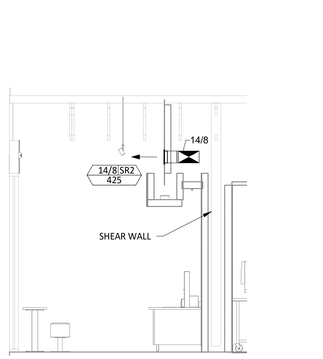
M022

HVAC PLAN NOTES

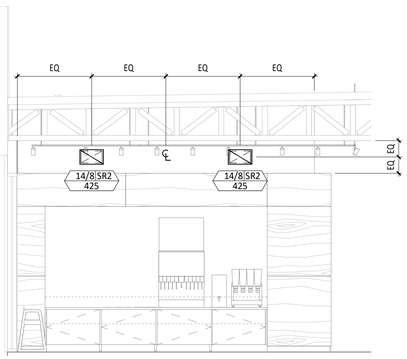
1 SEE ARCHITECTURAL REFLECTED CEILING PLAN FOR CEILING MOUNTED EQUIPMENT LOCATION. TYPICAL.
2 PAINT DUCTWORK VISIBLE THROUGH DINING ROOM SUPPLY REGISTERS BLACK. TYPICAL.
3 PENETRATIONS THROUGH SHEAR WALL SHALL BE LIMITED TO 10" DIAMETER (OR A GROUP OF PENETRATIONS ALL CONTAINED WITHIN 10" DIAMETER). IF LARGER PENETRATIONS OR GROUPS OF PENETRATIONS ARE REQUIRED COORDINATE WITH STRUCTURAL ENGINEER FOR APPROPRIATE BRACING. SEE STRUCTURAL DRAWINGS FOR SHEAR WALL LOCATION.
4 26/22 DUCT UP FOR TRANSITION TO RTU-1 RETURN CONNECTION IN ROOF CURB.
5 26/18 DUCT UP FOR TRANSITION TO RTU-2 RETURN CONNECTION IN ROOF CURB.
6 26/22 DUCT UP FROM BUILDING SUPPLY THROUGH ROOF. TRANSITION TO RTU-1 SUPPLY CONNECTION IN ROOF CURB. RTU-1 SHALL HAVE AN INTEGRAL SMOKE DETECTOR MOUNTED IN THE SUPPLY AIR STREAM. INTERLOCK SMOKE DETECTOR TO RTU-1 OPERATION.
7 26/18 DUCT UP FROM BUILDING SUPPLY TO RTU-2 SUPPLY CONNECTION. TRANSITION IN ROOF CURB. RTU-2 SHALL HAVE AN INTEGRAL SMOKE DETECTOR MOUNTED IN THE SUPPLY AIR STREAM. INTERLOCK SMOKE DETECTOR TO RTU-2 OPERATION.
8 14/14 DUCT UP THROUGH ROOF. TRANSITION TO MAU-1 SUPPLY CONNECTION IN ROOF CURB.
9 16/16 DUCT UP FROM HOOD THROUGH ROOF TO EF-1 COMPLIANT WITH NFPA 96. PROVIDE RADIUSED ELBOWS WITH AN INSIDE RADIUS OF 0.5W AT ELBOWS IN GREASE DUCT.
10 8/6 DUCT UP THROUGH ROOF TO EF-2.
11 28/6 DUCT DOWN TO MAKEUP AIR PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL FOR 3.
12 8" DIA. DUCT DOWN TO AC PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL. CAP UNUSED DUCT CONNECTIONS.
13 INSTALL SINGLE-GANG VERTICAL J-BOX FOR GRIDPOINT THERMOSTATS FURNISHED BY TEMS FOR RTU-1 AND RTU-2 AT THIS LOCATION AT 48" AFF. COORDINATE WITH ELECTRICAL SWITCHING IN THIS AREA. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
14 INSTALL GRIDPOINT ZONE SENSOR MODULE FURNISHED BY TEMS FOR RTU-1 AT THIS LOCATION 72" AFF DIRECTLY TO WALL (NO JUNCTION BOX). COORDINATE LOCATION WITH EQUIPMENT. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
15 INSTALL GRIDPOINT ZONE SENSOR MODULE FURNISHED BY TEMS FOR RTU-2 AT THIS LOCATION 66" AFF DIRECTLY TO WALL (NO JUNCTION BOX). COORDINATE LOCATION WITH EQUIPMENT. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
16 INSTALL GRIDPOINT SUPPLY PROBE FURNISHED BY TEMS FOR RTU-1 IN THE SUPPLY DUCTWORK UPSTREAM FROM THE FIRST BRANCH CONNECTION. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
17 INSTALL GRIDPOINT SUPPLY PROBE FURNISHED BY TEMS FOR RTU-2 IN THE SUPPLY DUCTWORK UPSTREAM FROM THE FIRST BRANCH CONNECTION. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
18 INSTALL REMOTE TEMPERATURE SENSOR FOR HOOD HD-1 AT THIS LOCATION 72" AFF. COORDINATE LOCATION WITH EQUIPMENT. PROVIDE (2) #18 G. THERMISTOR CABLE FROM TEMPERATURE SENSOR TO HOOD CONTROL PANEL.
19 INSTALL KITCHEN HOOD, HD-1. SUPPORT HOOD PER MANUFACTURER'S INSTALLATION INSTRUCTIONS AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. 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 AND MAKEUP AIR FANS IF COOKING TEMPERATURES ARE DETECTED. EXHAUST DUCT SYSTEM TO BE WELDED OR FACTORY-MANUFACTURED WATER AND AIR TIGHT. INSTALL CLEANOUTS PER CODE AND AS SHOWN. INSTALL HOOD PER DETAILS 2, 4, 7, 8, AND 9/M700. CHIPOTLE WILL PROVIDE AN INDEPENDENT TESTING AGENCY FOR TESTING THE INTEGRITY OF THE GREASE DUCT SYSTEM.

HVAC PLAN NOTES

20 INSTALL REMOTE CONDENSING UNIT FOR WALK-IN COOLER ON ROOF AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND WEATHERPROOF HOUSING. TRAP AND SLOPE REFRIGERANT LINES PER MANUFACTURER'S RECOMMENDATIONS. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15. INSTALL THE REFRIGERANT LINE SET UNDER THE ROOF DECK TO WITHIN 3' OF THE CONDENSING UNIT. CUT 2-1/2" HOLE IN WALK-IN COOLER ROOF FOR REFRIGERANT LINE SET AND SEAL PER THE COOLER MANUFACTURER'S INSTALLATION INSTRUCTIONS AFTER LINE SET IS INSTALLED.
21 INSTALL REMOTE CONDENSER FOR ICE MACHINE ON ROOF AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND WEATHERPROOF HOUSING. TRAP AND SLOPE REFRIGERANT LINES PER MANUFACTURER'S RECOMMENDATIONS. SEAL PIPING PENETRATIONS THROUGH ROOF. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15. INSTALL THE REFRIGERANT LINE SET UNDER THE ROOF DECK TO WITHIN 3' OF THE REMOTE CONDENSER. IF REFRIGERANT PIPING TO ICE MAKER IS EXPOSED TO PUBLIC VIEW CONCEAL WITHIN A STAINLESS STEEL SHROUD AS SHOWN IN THE ARCHITECTURAL DRAWINGS.
22 INSTALL ROOFTOP EQUIPMENT PER MANUFACTURER'S INSTALLATION INSTRUCTIONS AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS.
23 INSTALL EXHAUST FAN EF-1 PER DETAIL 5/M700 AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL GREASE VIROGUARD SYSTEM FURNISHED BY CHIPOTLE ON EXHAUST FAN, EF-1.
24 PROVIDE SUPPLY DIFFUSER CONNECTION TO SUPPLY SYSTEM PER DETAIL 1/M700. TYPICAL.
25 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.
26 INSTALL REME HALO AIR PURIFIER FURNISHED BY TUV IN RTU PER DETAIL 6/M700. SEE ELECTRICAL DRAWINGS FOR POWER CONNECTION INFORMATION. INSTALL UV WARNING STICKERS ON FACE OF ENCLOSURE PER DETAIL AND ON ANY RTU ACCESS DOOR(S) THROUGH WHICH THE REME HALO WOULD BE VISIBLE IF OPENED.
27 MAINTAIN 10' CLEARANCE BETWEEN WATER HEATER FLUE TERMINATION AND OUTSIDE AIR INTAKES. MAINTAIN 10' CLEARANCE BETWEEN WATER HEATER COMBUSTION AIR INTAKE AND EXHAUST FAN EF-1 DISCHARGE. SEE PLUMBING DRAWINGS FOR MORE INFORMATION ON WATER HEATER FLUE AND COMBUSTION AIR TERMINATIONS.
28 ADJUST SUPPLY REGISTERS SO THAT SUPPLY AIR HITS WALL ON OPPOSITE SIDE OF ROOM AT APPROXIMATELY 7' AFF WITH NO DRAFTS FELT IN THE DINING ROOM.
29 INSTALL THE AIR DOOR IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
30 PROVIDE A REFRIGERANT DETECTOR (BACHARACH MGS-250 INFRARED GAS DETECTOR, OR EQUAL), COMPLIANT WITH SECTION 1106.2.6 OF THE 2022 CALIFORNIA MECHANICAL CODE AT THE LOCATION INDICATED. SENSOR SHALL BE CAPABLE OF SELF-TESTING, HAVE AN AUDIBLE AND VISUAL ALARM, AND SHAL ACTIVATE RESPONSES WITHIN 30 SECONDS AFTERE EXPOSURE TO REFRIGERANT CONCENTRATIONS EXCEEDING CODE-REQUIRED VALUES. ADJUST SENSORS AND ALARMS AS NECESSARY FOR REFRIGERANT TYPE R-448A. COORDINATE SENSOR INSTALLATION LOCATION WITH THE VENDOR'S SHOP DRAWINGS AND FINAL SHELVING INSTALLATIONS.



5/M100 **HVAC DINING ROOM SECTION**
1/4" = 1'-0"



4/M100 **HVAC DINING ROOM SECTION**
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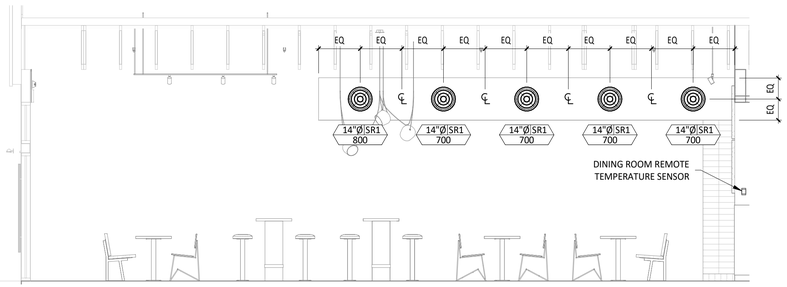

3/M100 **HVAC DINING ROOM SECTION**
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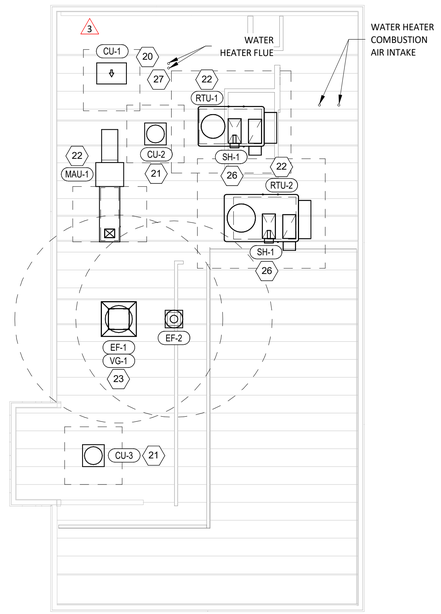
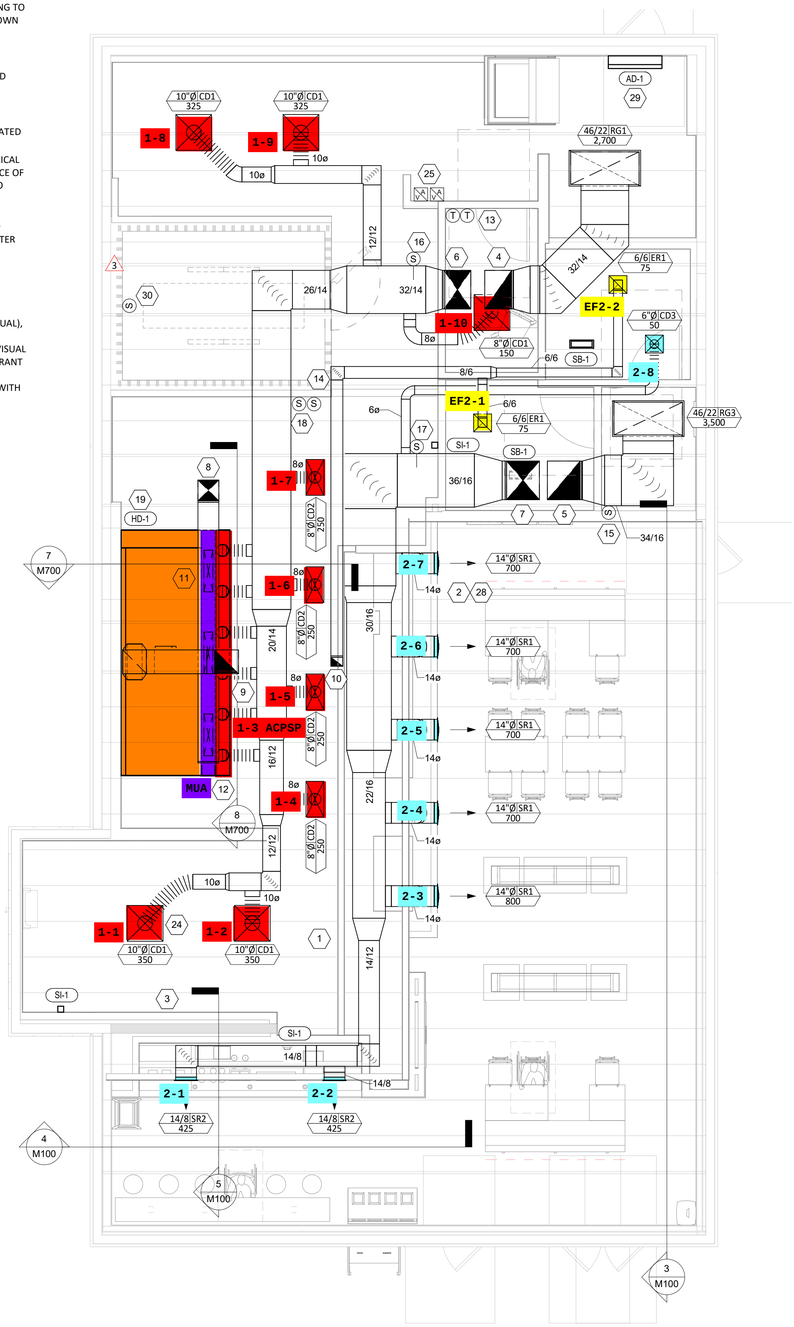


2/M100 **HVAC ROOF PLAN**
1/8" = 1'-0"



1/M100 **HVAC FLOOR PLAN**
1/4" = 1'-0"

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Contents:
HVAC PLAN

M100

VIROGUARD SCHEDULE

TAG	COUNT	DESCRIPTION	DUCT CONNECTION SIZE	FAN	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN MANUFACTURER
VG-1	1	VIROGUARD HOOD EXHAUST FAN ROOFTOP CONTAINMENT SYSTEM	16" X 16"	CAPTIVE-AIRE DU180HFA	TDC	GC	ENVIROMATIC

SANITIZING EQUIPMENT SCHEDULE

TAG	COUNT	DESCRIPTION	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN MANUFACTURER	BASIS FOR DESIGN MODEL	REMARKS
SB-1	2	BATHROOM AIR PURIFICATION UNIT	TUV	GC	RGF ENVIRONMENTAL GROUP	BRU ASSEMBLY	SEE ELECTRICAL SHEETS FOR CONNECTION INFORMATION
SH-1	2	HVAC AIR PURIFICATION UNIT	TUV	GC	RGF ENVIRONMENTAL GROUP	REME-HALO	SEE DETAIL 6/M700 FOR INSTALLATION INFORMATION.
SI-1	3	ICE MACHINE TREATMENT SYSTEM	TUV	GC	RGF ENVIRONMENTAL GROUP	IMS-B-GA	SEE PLUMBING DRAWINGS FOR INSTALLATION INFORMATION.

AIR DOOR SCHEDULE

TAG	DESCRIPTION	AIRFLOW	HEATING INPUT	ELECTRICAL MOCP	ELECTRICAL FLA	ELECTRICAL V/P/H	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN MANUFACTURER	BASIS FOR DESIGN MODEL	REMARKS
AD-1	NSF AMBIENT AIR CURTAIN (36")	1,020 CFM	0 kW	15 A	3.4 A	120/1/60	GC	GC	BERNER	SLC07-1036A	AMBIENT AIR CURTAIN LISTED PER NSF 37 WITH WHITE FINISH

FAN SCHEDULE

TAG	DESCRIPTION	AIRFLOW	E.S.P.	WEIGHT	ELECTRICAL MOTOR POWER	ELECTRICAL V/P/H	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN MANUFACTURER	BASIS FOR DESIGN MODEL	REMARKS
EF-1	UPBLAST UL762 EXHAUST FAN	2,550 CFM	1.20 in-wg	400 lb	2 hp	208/3/60	HS	GC	CAPTIVE-AIRE	DU180HFA	DIRECT DRIVE UL762 UPBLAST EXHAUST FAN FURNISHED WITH WEATHERPROOF DISCONNECT AND VENTED ROOF CURB
EF-2	DOWNBLAST RESTROOM EXHAUST FAN	150 CFM	0.60 in-wg	100 lb	0.18 hp	120/1/60	HS	GC	CAPTIVE-AIRE	DR12HFA	DIRECT DRIVE DOWNBLAST RESTROOM EXHAUST FAN FURNISHED WITH INTEGRAL DISCONNECT, SPEED CONTROL, BACKDRAFT DAMPER, AND CURB

CONDENSING UNIT SCHEDULE

TAG	DESCRIPTION	NOMINAL CAPACITY	NUMBER OF COMPRESSORS	NUMBER OF CIRCUITS	REFRIGERANT TYPE	REFRIGERANT CHARGE	WEIGHT	ELECTRICAL MOCP	ELECTRICAL FLA	ELECTRICAL V/P/H	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN MANUFACTURER	BASIS FOR DESIGN MODEL	REMARKS
CU-1	CONDENSING UNIT - WALK-IN COOLER (HOT ZONE)		1	1	R-448A	29 lb	250 lb	20 A	15.0 A	208/3/60	WCS	GC	EVERIDGE	RFO151E4SEANT	FURNISHED WITH WALK-IN COOLER
3 CU-2	REMOTE CONDENSER - LOW CAPACITY MACHINE ICE MAKER		0	1	R-404A	0 lb	150 lb			208/1/60	KES	GC	SCOTSMAN	ERC311-32	FURNISHED WITH ICE MAKER
CU-3	REMOTE CONDENSER - SODA MACHINE ICE MAKER		0	1	R-404A	0 lb	100 lb			120/1/60	KES	GC	SCOTSMAN	ERC111-1	FURNISHED WITH ICE MAKER

MAKEUP AIR UNIT SCHEDULE - EVAPORATIVE COOLED

TAG	DESCRIPTION	AIRFLOW	E.S.P.	HEATING INPUT	HEATING OUTPUT	HEATING EAT	EVAPORATIVE COOLING EAT DB	EVAPORATIVE COOLING EAT WB	EVAPORATIVE COOLING LAT (DB)	EVAPORATIVE COOLING WATER FLOW RATE	WEIGHT	ELECTRICAL MOTOR POWER	ELECTRICAL V/P/H	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN MANUFACTURER	BASIS FOR DESIGN MODEL	REMARKS
MAU-1	DIRECT-FIRED MAKEUP AIR UNIT W/ EVAP COOLER	1,300 CFM	0.50 in-wg	225,000 Btu/h	220,000 Btu/h	30 °F	108.0 °F	71.0 °F	71.0 °F	0.04 GPM	750 lb	1 hpw	208/3/60	HS	GC	CAPTIVE-AIRE	A1-D.250-15D	12.5:1 MAX TURNDOWN. FURNISHED WITH DISCONNECT, ROOF CURB, EVAP COOLER, SCREEN INTAKE, AND WASHABLE ALUMINUM FILTERS

KITCHEN HOOD SCHEDULE

TAG	DESCRIPTION	MAX COOKING TEMP.	EXHAUST PLENUM AIRFLOW	EXHAUST PLENUM E.S.P.	EXHAUST PLENUM DUCT COLLARS NO.	EXHAUST PLENUM DUCT COLLARS WIDTH	EXHAUST PLENUM DUCT COLLARS LENGTH	EXHAUST PLENUM LENGTH	EXHAUST PLENUM WIDTH	PERFORATED SUPPLY PLENUMS LENGTH	PERFORATED SUPPLY PLENUMS WIDTH	MAU PLENUM AIRFLOW	MAU PLENUM DUCT COLLARS NO.	MAU PLENUM DUCT COLLARS WIDTH	MAU PLENUM DUCT COLLARS LENGTH	AC PLENUM AIRFLOW	AC PLENUM DUCT COLLARS NO.	AC PLENUM DUCT COLLARS DIAMETER	NO. OF LIGHT FIXTURES	WEIGHT	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN MANUFACTURER	BASIS FOR DESIGN MODEL	REMARKS
HD-1	TYPE I CANOPY HOOD WITH PERFORATED MAU AND AC SUPPLY PLENUMS	600 °F	2,550 CFM	0.97 in-wg	1	10"	2' - 0"	12' - 9"	4' - 3"	13' - 9"	1' - 7"	1,300 CFM	3	6"	2' - 4"	700 CFM	6	8"	8	1,150 lb	HS	GC	CAPTIVE-AIRE	S424 ND-2-ACPSP-F	MAT'L: 18 GA. TYPE 430 SS. FURNISHED WITH VERTICAL END PANELS, VAPORPROOF INCANDESCENT LIGHT FIXTURES, 16" TALL HE SS FILTERS, INTEGRAL UTILITY CABINET, KITCHEN EXHAUST SUPPRESSION SYSTEM, DUCT COLLAR TEMPERATURE SENSOR, PREWIRE PACKAGE, SPARE FIRE SYSTEM DRY CONTACT, AND 4-POLE 20A CONTACTOR

ROOFTOP UNIT SCHEDULE

TAG	DESCRIPTION	NOMINAL CAPACITY	EER	AIRFLOW TOTAL	AIRFLOW OA	AIRFLOW E.S.P.	NET COOLING CAPACITY TOTAL	NET COOLING CAPACITY SENSIBLE	NET COOLING CAPACITY EAT DB	NET COOLING CAPACITY EAT WB	NET COOLING CAPACITY COND. EAT	HEATING CAPACITY INPUT	HEATING CAPACITY OUTPUT	HEATING CAPACITY EAT	NUMBER OF COMPRESSORS	NUMBER OF CIRCUITS	REFRIGERANT TYPE	REFRIGERANT CHARGE	WEIGHT	ELECTRICAL MOCP	ELECTRICAL MCA	ELECTRICAL V/P/H	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN MANUFACTURER	BASIS FOR DESIGN MODEL	REMARKS
RTU-1	KITCHEN ROOFTOP UNIT	8.5 ton	11	3,200 CFM	500 CFM	0.80 in-wg	92,590 Btu/h	73,760 Btu/h	78 °F	65.1 °F	108 °F	120,000 Btu/h	97,200 Btu/h	63.9 °F	2	1	R-410A	9.5 lb	1,450 lb	60 A	48 A	208/3/60	HES	GC	TRANE	YSJ102	FURNISHED WITH COMP. ENTHALPY ECON., BAROMETRIC RELIEF, SUPPLY-AIR SMOKE DETECTOR W/ REMOTE KEYED ANNUNCIATOR/RESET, M.O.D., MERV-13 FILTERS, CURB, HAIL GUARD, TOOLLESS HINGED ACCESS PANELS, DISCONNECT, & UNIT-MOUNTED CONVENIENCE RECEPTACLE
RTU-2	DINING ROOM ROOFTOP UNIT	12.5 ton	10.8	4,500 CFM	1,000 CFM	0.80 in-wg	143,830 Btu/h	122,190 Btu/h	79.8 °F	64.2 °F	108 °F	200,000 Btu/h	162,000 Btu/h	60.6 °F	2	1	R-410A	11.4 lb	1,800 lb	90 A	64 A	208/3/60	HES	GC	TRANE	YSJ150	FURNISHED WITH COMP. ENTHALPY ECON., BAROMETRIC RELIEF, SUPPLY-AIR SMOKE DETECTOR W/ REMOTE KEYED ANNUNCIATOR/RESET, M.O.D., MERV-13 FILTERS, CURB, HAIL GUARD, TOOLLESS HINGED ACCESS PANELS, DISCONNECT, & UNIT-MOUNTED CONVENIENCE RECEPTACLE

CONTROL FUNCTIONS

A. THE MAIN COOKING EXHAUST FAN AND MAKE-UP AIR UNIT SHALL BE INTERLOCKED TO OPERATE TOGETHER. THIS CONTROL CIRCUIT IS ACTIVATED BY A SWITCH AND INCLUDES A FIRE PROTECTION OVERRIDE.
B. THE TEMPERATURE IN EACH ZONE IS CONTROLLED BY SPACE TEMPERATURE SENSORS CONNECTED TO THE THERMOSTATS LOCATED IN THE OFFICE. ALL ZONES SHALL OPERATE WITH CONTINUOUS FAN OPERATION DURING OCCUPIED TIMES AND INTERMITTENTLY AS NEEDED TO MAINTAIN SET POINTS DURING UNOCCUPIED TIMES. OUTSIDE AIR DAMPERS SHALL BE OPEN CONTINUOUSLY WHEN EITHER IN OCCUPIED MODE OR WHEN THE HOOD SYSTEM IS ON AND SHALL BE CLOSED DURING UNOCCUPIED PERIODS.
C. THE THERMOSTATS SHALL DETERMINE OCCUPIED/UNOCCUPIED STATUS BASED ON THE SCHEDULE IN THE ENERGY MANAGEMENT SYSTEM.

AIR TERMINAL SCHEDULE

TAG	DESCRIPTION	FACE SIZE	MATERIAL	FINISH	MOUNTING	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN MANUFACTURER	BASIS FOR DESIGN MODEL	NOTES
CD1	PERFORATED CEILING DIFFUSER	24" X 24"	ALUMINUM	WHITE	LAY-IN CEILING	GC	GC	NAILOR	4320A TYPE L	PROVIDE WITH INTEGRAL OBD
CD2	PERFORATED CEILING DIFFUSER	24" X 12"	ALUMINUM	WHITE	LAY-IN CEILING	GC	GC	NAILOR	4320A TYPE L	PROVIDE WITH INTEGRAL OBD, REMOVE 4-WAY DEFLECTORS
CD3	PERFORATED CEILING DIFFUSER	12" X 12"	ALUMINUM	WHITE	SURFACE MOUNT	GC	GC	NAILOR	4320A TYPE S	PROVIDE WITH INTEGRAL OBD
ER1	PERFORATED CEILING EXHAUST	12" X 12"	ALUMINUM	WHITE	SURFACE MOUNT	GC	GC	NAILOR	4330R TYPE S	PROVIDE INTEGRAL OBD
RG1	PERFORATED CEILING RETURN	48" X 24"	ALUMINUM	WHITE	LAY-IN CEILING	GC	GC	NAILOR	4330R TYPE L	
RG3	PERFORATED CEILING RETURN	48" X 24"	ALUMINUM	WHITE	SURFACE MOUNT	GC	GC	NAILOR	4330R TYPE S	
SR1	ADJUSTABLE TURBO NOZZLE	SEE NECK SIZE	ALUMINUM	WHITE	WALL	GC	GC	AIR CONCEPTS	ANR-14	PROVIDE WITH CONCEALED MOUNTING AND FACE-ACCESSIBLE OBD
SR2	DOUBLE DEFLECTION SUPPLY REGISTER	SEE NECK SIZE	ALUMINUM	WHITE	WALL	GC	GC	NAILOR	51DH	PROVIDE WITH INTEGRAL OBD

AIR BALANCE SCHEDULE

TAG	SUPPLY FLOW	RETURN FLOW	EXHAUST FLOW	SUBTOTAL
AD-1				
EF-1	0 CFM	0 CFM	2,550 CFM	-2,550 CFM
EF-2	0 CFM	0 CFM	150 CFM	-150 CFM
MAU-1	1,300 CFM	0 CFM	0 CFM	1,300 CFM
RTU-1	3,200 CFM	2,700 CFM	0 CFM	500 CFM
RTU-2	4,500 CFM	3,500 CFM	0 CFM	1,000 CFM
NET PRESSURIZATION				100 CFM

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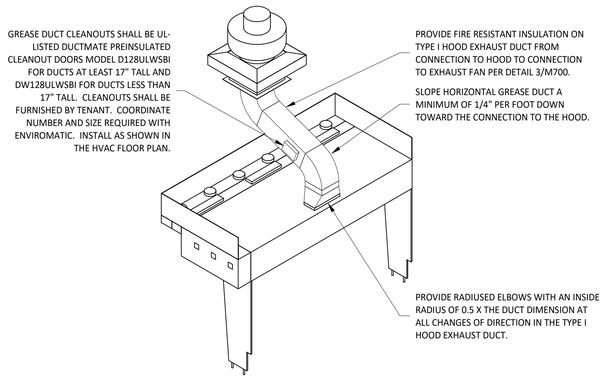
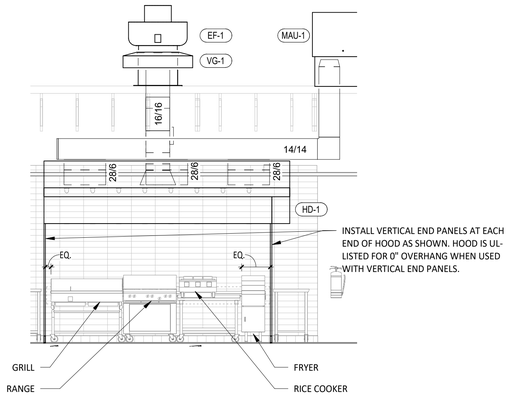
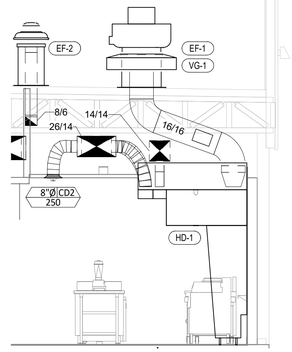


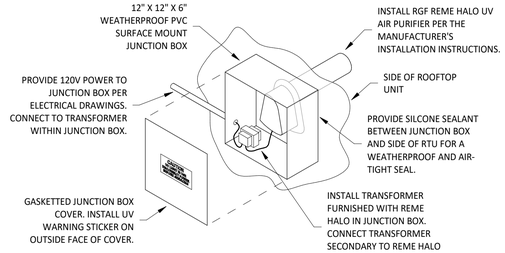
9 M700 **HOOD EXHAUST ISOMETRIC**
NOT TO SCALE



8 M700 **HOOD ELEVATION**
1/4" = 1'-0"



7 M700 **DUCT SECTION AT HOOD**
1/4" = 1'-0"

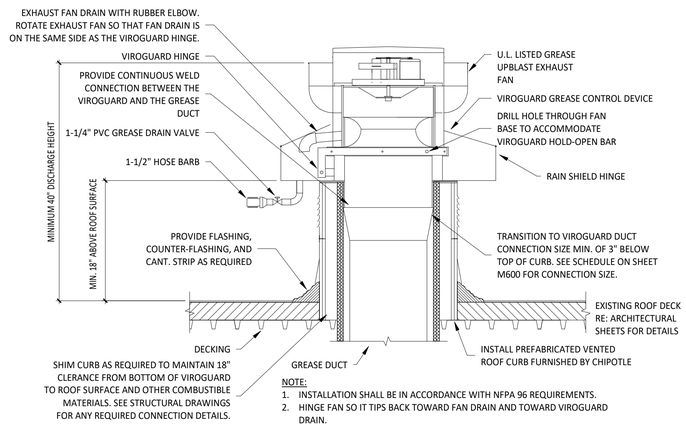


INSTALLATION LOCATION
INSTALL AIR PURIFIER WITH JUNCTION BOX ON OUTSIDE FACE OF ROOFTOP UNIT AND WITH UV LAMP TUBE EXTENDING INTO THE INTERIOR OF THE ROOFTOP UNIT. FIELD VERIFY EXACT LOCATION TO AVOID DAMAGING, TOUCHING, OR INTERFERING WITH ANY RTU INTERIOR COMPONENTS. INSTALLATION LOCATION SHALL BE AS FOLLOWS:

TRANE: INSTALL INTO THE SUPPLY AIR STREAM THROUGH THE REMOVABLE PANEL COVERING THE HORIZONTAL DISCHARGE SUPPLY AIR OPENING.

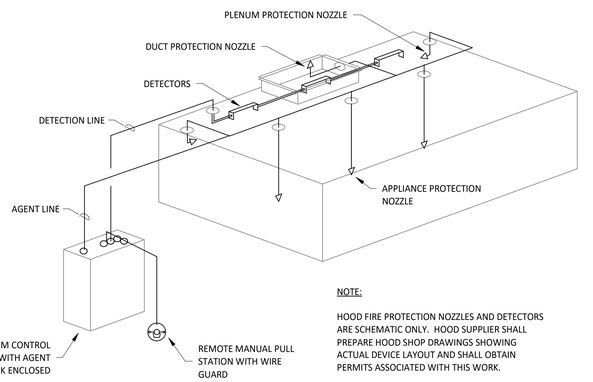
YORK: INSTALL INTO THE SUPPLY AIR PLENUM FROM THE BACK SIDE OF THE UNIT JUST ABOVE THE HEAT EXCHANGER.

6 M700 **UV AIR PURIFIER INSTALLATION**
NOT TO SCALE



NOTE:
1. INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96 REQUIREMENTS.
2. HINGE FAN SO IT TIPS BACK TOWARD FAN DRAIN AND TOWARD VIROGUARD DRAIN.

5 M700 **GREASE EXHAUST FAN**
NOT TO SCALE

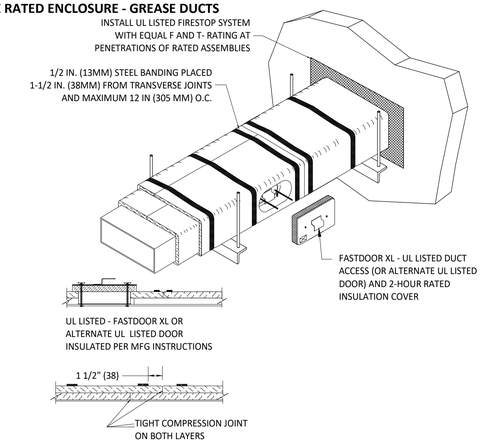


NOTE:
HOOD FIRE PROTECTION NOZZLES AND DETECTORS ARE SCHEMATIC ONLY. HOOD SUPPLIER SHALL PREPARE HOOD SHOP DRAWINGS SHOWING ACTUAL DEVICE LAYOUT AND SHALL OBTAIN PERMITS ASSOCIATED WITH THIS WORK.

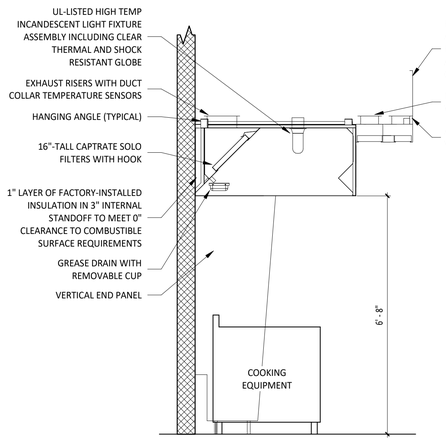
4 M700 **FIRE SUPPRESSION SYSTEM SCHEMATIC**
NOT TO SCALE

FIRE RATED ENCLOSURE - GREASE DUCTS

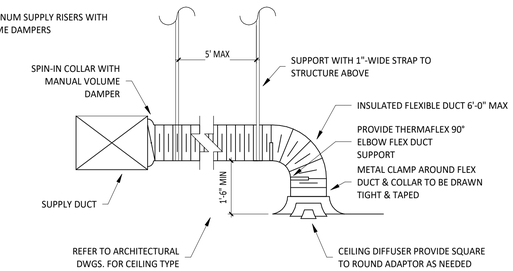
1. THERMAL CERAMICS FIREMASTER FASTWRAP XL IS TESTED TO ASTM E2336 AND UL LISTED PER HNKT.G18 TO PROVIDE ZERO CLEARANCE TO COMBUSTIBLES AND TO PROVIDE A 1- OR 2-HOUR ENCLOSURE. THROUGH PENETRATIONS FIRESTOP SYSTEMS ARE TESTED IN ACCORDANCE WITH ASTM E 814 (UL 1479). ICC CODE EVALUATION PER REPORT UL ER 14229-01.
2. COMPLIANT TO THE FOLLOWING CODES:
   NFPA 96
   INTERNATIONAL MECHANICAL CODES
   UNIFORM MECHANICAL CODE.
   CALIFORNIA MECHANICAL CODE
3. INSULATION APPLIED IN TWO LAYERS WITH TIGHT COMPRESSION JOINT ON BOTH LAYERS AT ALL JOINTS.
4. MINIMUM 16 GAUGE CARBON STEEL (OR 18 GAGE STAINLESS STEEL) RECTANGULAR OR ROUND GREASE EXHAUST DUCT
5. INSTALL UL LISTED AND LIQUID TIGHT THERMAL CERAMICS FASTDOOR XL ACCESS DOORS, OR ALTERNATE DOOR UL LISTED PER UL1978, AT ALL CHANGES IN DIRECTION AND AT MINIMUM EVERY 20 FT ON HORIZONTAL RUNS.
6. SUPPORT HANGER SYSTEMS DO NOT NEED TO BE WRAPPED PROVIDED THE HANGER RODS ARE MINIMUM OF 3/8 IN. DIAMETER AND SUPPORTS ARE MINIMUM 2 X 2 X 1/8 IN. STEEL ANGLE OR SMACNA EQUIVALENT SUPPORT SYSTEM.
7. THERMAL CERAMICS DUCT WRAP SHALL BE INSTALLED DIRECTLY ONTO THE DUCT AND APPLIED FROM THE HOOD CONNECTION TO THE CONNECTION TO THE FAN.
8. THERMAL CERAMICS DUCT ENCLOSURE SYSTEM SHALL BE INSTALLED IN STRICT ACCORDANCE WITH MANUFACTURERS INSTRUCTIONS AND UL LISTINGS.



3 M700 **FIREMASTER DUCT WRAP - UL HNKT-G18**
NOT TO SCALE



2 M700 **HOOD SECTION VIEW**
NOT TO SCALE



NOTE:
1. METHOD OF INSTALLATION FOR AIRTIGHT SEAL IS TYPICAL FOR ALL FLEX CONNECTIONS TO AIR DISTRIBUTION DEVICES.

1 M700 **DIFFUSER CONNECTION**
NOT TO SCALE

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M700