

**OUTSIDE AIR CALCULATIONS:**

**RESTAURANT DINING ROOM OCCUPANCY:**  
 NET OCCUPIABLE SPACE = 1835 SQ. FT.  
 TOTAL PERSONS X 7.5 + 18 X NET SQ. FT. = REQ'D CFM.  
 1835 X 7.5 + 3240 CFM  
 CUSTOMER SEATING: 86 PERSONS  
 STAFF: 12 PERSONS  
 TOTAL PERSONS X 7.5 + 18 X NET SQ. FT. = REQ'D CFM.  
 (98 X 7.5) + (18 X 1835) = 1065.3 CFM REQUIRED.  
**OUTSIDE AIR PROVIDED:**  
 RTU-1 - 1300 CFM  
 TOTAL: 1300 CFM - IN COMPLIANCE.

**RESTAURANT KITCHEN OCCUPANCY:**  
 NET OCCUPIABLE SPACE = 1415 SQ. FT.  
 TOTAL PERSONS X 7.5 + 12 X NET SQ. FT. = REQ'D CFM.  
 1415 X 7.5 + 169.8 CFM  
 KITCHEN STAFF: 20 PERSONS  
 TOTAL PERSONS X 7.5 + 12 X NET SQ. FT. = REQ'D CFM.  
 (20 X 7.5) + (12 X 1415) = 319.8 CFM REQUIRED.

**OUTSIDE AIR PROVIDED:**  
 RTU-2 - 1350 CFM  
 TOTAL: 1350 CFM - IN COMPLIANCE.

**REGISTERED ENGINEER'S OUTSIDE AIR DESIGN NOTE:**

TABLE 403.3 DEFAULT OCCUPANCY IS NOT USED BECAUSE THE OCCUPANCY IS A KNOWN FACTOR AND HENCE, USED IN THIS CALCULATION AS DEMONSTRATED ABOVE AND CERTIFIED HEREIN. SECTION 403.3.1 EXCEPTION STATES: "The occupant load is not required to be determined based on the estimated maximum occupant load rate indicated in Table 403.3.1 where approved statistical data document the accuracy of an alternate anticipated occupant density."

THIS OCCUPANCY IS DEMONSTRATED AND CERTIFIED BY THE REGISTERED ENGINEER IN THE BODY OF THIS CALCULATION.

**ENGINEER'S ADDITIONAL NOTE:**  
 THE DINING ROOM SEATING IS A KNOWN FACTOR THROUGH THE SEATING SHOWN WHICH JUSTIFIES THE OUTSIDE AIR CALCULATION AS SHOWN COMPLIES WITH CODE. THE DINING SQUARE FOOTAGE SHOWN IS THE TOTAL SQUARE FOOTAGE NOT THE NET OCCUPIABLE SPACE ALTHOUGH CODE ALLOWS "NET OCCUPIABLE SPACE". THE KITCHEN SQUARE FOOTAGE IS ALSO THE TOTAL SQUARE FOOTAGE. THE NUMBER OF STAFF SHOWN IN THE KITCHEN (20) IS ALMOST DOUBLE THE ACTUAL, AND IS EXAGGERATED TO MORE CLEARLY DEMONSTRATE THAT THE OUTSIDE AIR REQUIREMENT IS BEING MET. FINALLY, THE DINING OUTSIDE AIR IS 1300 CFM WHICH IS 834.6 CFM MORE THAN REQUIRED. THE KITCHEN OUTSIDE AIR IS 1350 CFM WHICH IS 1630.0 CFM MORE THAN REQUIRED. TOTAL OUTSIDE AIR FOR BOTH ZONES IS EXCEEDED.

**PLAN NOTES**

1. INSTALLATION SHALL COMPLY WITH 2012 IMC AND 2009 IECC AND ALL APPLICABLE LAWS, CODES AND ORDINANCES.
2. DUCTWORK HAS BEEN COORDINATED WITH THE PROPOSED TRUSS LAYOUT. ACTUAL INSTALLED CONFIGURATION MAY DIFFER FROM ORIGINAL PLANS. COORDINATE WITH THE GENERAL CONTRACTOR AS TRUSSES ARE INSTALLED TO CONFIRM DUCT LAYOUT AS DESIGNED WILL WORK WITH THE INSTALLED TRUSS CONFIGURATION. MINOR MODIFICATIONS IN LOCATIONS MAY BE REQUIRED.
3. THE MECHANICAL CONTRACTOR SHALL PROVIDE ALL OPERATING AND MAINTENANCE MANUALS FOR ALL EQUIPMENT TO THE OWNER AS REQUIRED PER 2009 IECC.
4. THE ENTIRE BUILDING IS CONDITIONED EXCEPT FOR THE COOLER AND FREEZER. TOTAL BUILDING SQUARE FOOTAGE IS 4332. AREA OF COOLER/FREEZER IS 718 SQ. FT. TOTAL CONDITIONED SQUARE FOOTAGE IS 3954 SQ. FT.

**NOTE:**  
 THE DESIGN, INSTALLATION, OPERATION, INSPECTION, AND MAINTENANCE OF ALL PUBLIC AND PRIVATE COMMERCIAL COOKING EQUIPMENT SHALL COMPLY WITH CHAPTER FPFC 150.01 AND NFPA 96 STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS. KITCHEN HOOD PLANS, COMPLIANT WITH THE ABOVE, SHALL BE PERMITTED SEPARATELY.

**NOTE:**  
 A SEPARATE PERMIT HAS BEEN SUBMITTED FOR THE MECHANICAL EXHAUST HOODS AND ANSUL SYSTEM BY THE MECHANICAL CONTRACTOR.

**KEYED NOTES:**

- 1 RTU-OA 100% OUTSIDE AIR UNIT WITH 3250 TOTAL CFM, 1250 CFM BALANCE BYPASS TO BLEND WITH 2000 CFM OUTSIDE AIR. EXTEND DUCTS TO RTU-1 AND RTU-2 AS INDICATED.
- 2 EXHAUST DUCTS FROM CEILING EXHAUST FANS TO GREENHECK ROOF EXHAUST VENTILATOR. TRANSITION FROM THROAT TO 14X14 PLENUM DUCT AND EXTEND DOWN 12" BELOW JOISTS FOR CONNECTION OF EXHAUST DUCT(S).
- 3 PRV-2 ON ROOF. TRANSITION FROM FAN OPENING TO 12X12 WELDED STEEL EXHAUST DUCT AND EXTEND DOWN TO HOOD EXHAUST OPENING. REFER TO DETAILS FOR ADDITIONAL INFORMATION.
- 4 PRV-3 ON ROOF. TRANSITION FROM FAN OPENING TO 12X12 WELDED STEEL EXHAUST DUCT AND EXTEND DOWN TO HOOD EXHAUST OPENING. REFER TO DETAILS FOR ADDITIONAL INFORMATION.
- 5 EXTEND 4" GALVANIZED SNAP-LOCK DRYER VENT FROM DRYER UP TO ABOVE CEILING AND UP TO ROOF. TOTAL DEVELOPED LENGTH IS LESS THAN 25 FEET AND WELL UNDER THE MANUFACTURER'S MAXIMUM VENTING DISTANCE.
- 6 PROVIDE SURFACE MOUNT FRAME FOR INSTALLATION IN GYP/HARD CEILING.
- 7 UNIT WEIGHTS ARE LISTED FOR COORDINATION. VERIFY EXACT LOCATION WITH GC.
- 8 INSTALL THERMOSTATS FOR RTU-1 & RTU-2 IN MANAGERS OFFICE WITH SENSORS AT INDIVIDUAL ZONES AS INDICATED.
- 9 FLEX CONNECTION FROM RETURN AIR DOWN DUCT THROUGH TRUSS WEBBING.
- 10 EXTEND 12" OUTSIDE AIR DUCTS TO EACH RETURN AIR DOWN DUCT FOR RTU-1 & RTU-2. DUE TO SMALL SCALE AND CLARITY OUTSIDE AIR DUCTS ARE NOT SHOWN IN THEIR ENTIRETY.
- 11 TRANSITION FROM RTU-2 RETURN AIR OPENING TO 30X20 AND EXTEND DOWN TO ELEVATION WHICH WILL ALLOW FOR EXTENDING THE CONNECTIONS WITH VOLUME DAMPERS TO RETURN GRILLES AS INDICATED. FIELD COORDINATE PRIOR TO INSTALLATION.
- 12 RIGID CONNECTIONS FOR TYPE F DIFFUSERS ON COOK LINE AND DIFFUSER OVER ICE MACHINE. SEE DETAIL, 5 ON SHEET M2.
- 13 STAINLESS STEEL WALL PANEL AT HOOD, FURNISHED AND INSTALLED BY GENERAL CONTRACTOR.
- 14 PRV-4 ON ROOF. TRANSITION FROM FAN OPENING TO 1X1 SHEET METAL EXHAUST DUCT AND EXTEND TO HOOD 3 EXHAUST OPENING. REFER TO DETAILS FOR ADDITIONAL INFORMATION.
- 15 PROVIDE INDEPENDENT ON/OFF SWITCH FOR EF-2 ABOVE MOP BASIN.

**HYAC GENERAL NOTES**

1. DUCT SIZES ARE CLEAR INSIDE DIMENSIONS. VERIFY ALL DIMENSIONS AND LOCATIONS PRIOR TO FABRICATION OR INSTALLATION. ALL RECTANGULAR/SQUARE DUCTWORK SHALL BE FINEST QUALITY GALVANIZED SHEET STEEL WITH 2 3/4 LB. DENSITY FOIL FACED EXTERNAL INSULATION WITH AN R-VALUE OF 6.0. COORDINATE DUCTS WITH STRUCTURE PRIOR TO INSTALLATION. ALL DUCT SHALL BE CONSTRUCTED AND INSTALLED PER SMACNA REQUIREMENTS.
2. ALL FLEXIBLE DUCT CONNECTIONS SHALL BE CLASS ONE TYPE. PROVIDE TAB COLLARS AT MAIN DUCT WITH MANUAL VOLUME DAMPER WITH LOCKING QUADRANT.
3. AN IONIZATION PRINCIPLE SMOKE DETECTOR SHALL BE INSTALLED IN THE SUPPLY & RETURN DUCTWORK OF ALL RTU'S AND PROVIDED BY LENNOX WITHIN UNIT. THE DETECTOR SHALL BE WIRED TO APPLICABLE FIRE ALARM SYSTEM BY THE FIRE ALARM CONTRACTOR. PROVIDE LED, AND HORN ALARM STATIONS (DUCT SMOKE DETECTOR'S REMOTE TEST SWITCH) LOCATED IN NORMALLY OCCUPIED AREA MOUNTED AT 48" AFF.
4. ALL ROOF AND WALL PENETRATIONS SHALL BE SEALED BY THE GENERAL CONTRACTOR.
5. CONTRACTOR SHALL COORDINATE WITH STRUCTURAL PLANS PRIOR TO BID TO VERIFY EXISTING CLEARANCES FOR DUCT. COORDINATE WITH THE GENERAL CONTRACTOR PRIOR TO TRUSS ORDER AND AS STRUCTURE IS BEING CONSTRUCTED TO ASSURE ALL CLEARANCES FOR DUCTWORK ARE COORDINATED.
6. DEVIATION FROM MATERIALS METHODS, OR PROCEDURES SET FORTH HEREIN MUST BE APPROVED, IN WRITING, BY ENGINEER PRIOR TO SUBMISSION OF BID, ORDER, FABRICATION OR INSTALLATION.
7. ANY AND ALL QUESTIONS AS TO THE INTENT OF OR PROCEDURES SET FORTH IN THESE DRAWINGS MUST BE BROUGHT TO THE ATTENTION OF THE ENGINEER PRIOR TO SUBMISSION OF A BID. LACK OF KNOWLEDGE OR UNDERSTANDING OF THE PLANS SHALL NOT JUSTIFY ANY CLAIMS OR ADDITIONAL COMPENSATION.
8. INSTALLATION SHALL COMPLY WITH 2012 IMC AND 2009 IECC AND ALL APPLICABLE LAWS, CODES AND ORDINANCES.
9. THE HYAC CONTRACTOR SHALL COORDINATE ALL EQUIPMENT, DUCT, PIPING, LOUVERS, DIFFUSERS, ETC. INCLUDING LOCATIONS AND CLEARANCES WITH ALL OTHER TRADES ON PROJECT IN PRE-CONSTRUCTION MEETING, PRIOR TO ANY ORDER, FABRICATION OR INSTALLATION.
10. COORDINATE WITH ELECTRICAL CONTRACTOR AND EQUIPMENT NATIONAL ACCOUNTS ON ALL ELECTRICAL DATA PRIOR TO ORDER.
11. SUPPLY DUCTWORK SHALL BE CONSTRUCTED, FABRICATED AND INSTALLED IN ACCORDANCE WITH SMACNA REQUIREMENTS FOR A 1" POSITIVE PRESSURE CLASSIFICATION.
12. RETURN AND EXHAUST DUCTWORK SHALL BE CONSTRUCTED, FABRICATED AND INSTALLED IN ACCORDANCE WITH SMACNA REQUIREMENTS FOR A 1" NEGATIVE STATIC PRESSURE.
13. ALL EXHAUST FAN DISCHARGES AND PLUMBING VENTS SHALL BE A MINIMUM OF 10'-0" FROM FRESH-AIR INTAKES. COORDINATE WITH PLUMBING PLANS PRIOR TO INSTALLATION.
14. THE MECHANICAL CONTRACTOR SHALL BALANCE ALL SYSTEMS TO WITHIN TEN PERCENT OF DESIGN VALUES SPECIFIED HEREIN.
15. EXTEND CONDENSATE DRAIN LINES FROM RTU'S TO ROOF DRAINS AND/OR DOWNSPOUTS WHICH DRAIN TO STORM SEWER. REFER TO DETAILS ON SHEET M2.
16. HOOD EXHAUST DUCT SHALL BE MINIMUM 16 GAUGE GALVANIZED SHEET STEEL WITH ALL SEAMS WELDED LIQUID-TIGHT. PROVIDE 3M FIREMASTER DUCT WRAP FROM HOOD TO TOP OF ROOF CURB.
17. CONTROLS SHALL BE PER LENNOX NATIONAL ACCOUNTS. COORDINATE WITH LENNOX REPRESENTATIVE ON ALL NECESSARY CONTROLS PRIOR TO BID SUBMISSION.

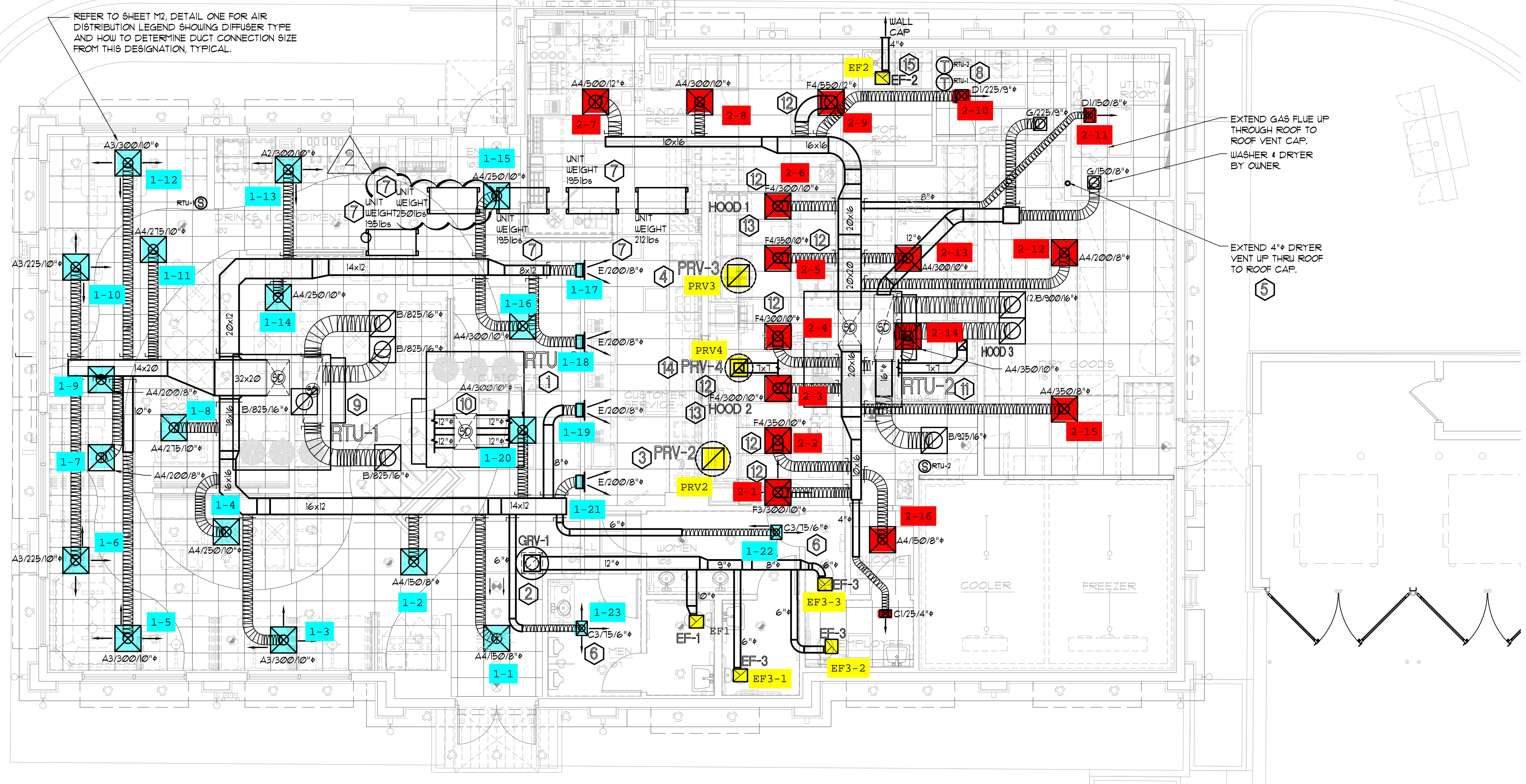
**BUILDING AIR BALANCE SCHEDULE**

POSITIVE SOURCES:	NEGATIVE SOURCES:
RTU-1 1300 CFM	EF-1 220 CFM
RTU-2 1350 CFM	EF-2 50 CFM
	3 EF-3 - 10 EA 210 CFM
	PRV-2 1500 CFM
	PRV-3 1500 CFM
	PRV-4 380 CFM
<b>TOTAL:</b> 3850 CFM	<b>TOTAL:</b> 3830 CFM

RESULTING TOTAL AIR BALANCE: 20 CFM POSITIVE

**HYAC LEGEND**

CEILING SUPPLY DIFFUSER	
CEILING RETURN	
CEILING EXHAUST FAN	
SENSOR	
SMOKE DETECTOR	
VOLUME DAMPER	
NEW RIGID DUCT	
CLASS 1 FLEXIBLE DUCT	



This item has been electronically signed and sealed by Garland Patterson P.E. on the Date and/or Time Stamp shown by using a digital signature.  
 Printed copies of this document are not considered signed and sealed and the signature must be verified on any electronic copies.

REVISIONS BY  
 05.31.22 BYD  
 PROTOTYPE CHANGE

**OLIVERI ARCHITECTS**  
 A.S. 09/2021  
 Member of the American Institute of Architects  
 1004 Indiana Avenue • Palm Harbor, FL 34683  
 Phone 727.741.1525  
 www.oliveriarchitects.com

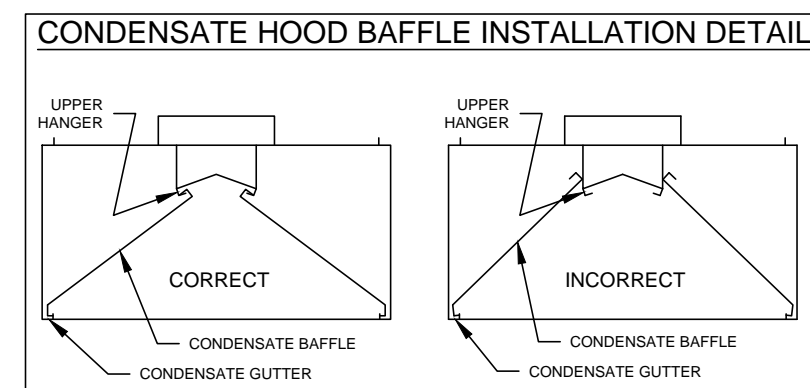
**Garland Patterson, P.E.**  
 License No. 14175  
 State of Florida Professional Engineer  
 FL Lic. No.: 14175  
 MAY 31, 2022

**MDCI FLORIDA, INC.**  
 Engineering Business No. 9204  
 State License No. 34955-B  
 26440 Jones Loop Road  
 Punta Gorda, Florida 33950  
 Charlotte County  
 © Copyright, 2022. Project No. 2185

**New Free Standing**  
**Charlotte**  
 26440 Jones Loop Road  
 Punta Gorda, Florida 33950  
 Charlotte County

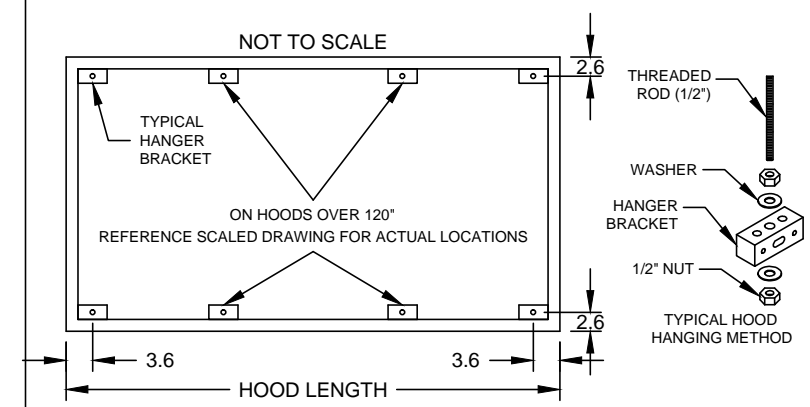
Date: 11.08.21  
 Scale: AS NOTED  
 Project Mgr: DG  
 Drawn: BMD  
 Job: 21-130  
 Sheet  
**M1**



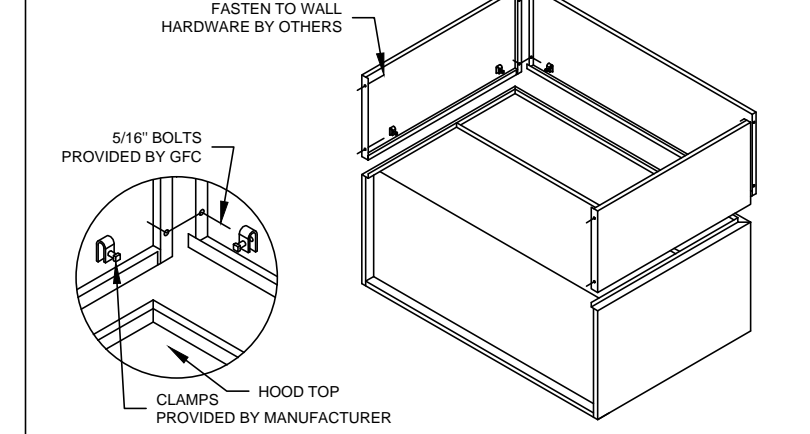


NOTES:  
1. THE CONDENSATE BAFFLES MUST HOOK ONTO THE UPPER HANGER AND REST IN THE CONDENSATE GUTTER FOR PROPER OPERATION.

**HOOD HANGER BRACKET DETAIL**



**ENCLOSURE PANEL INSTALLATION DETAIL**



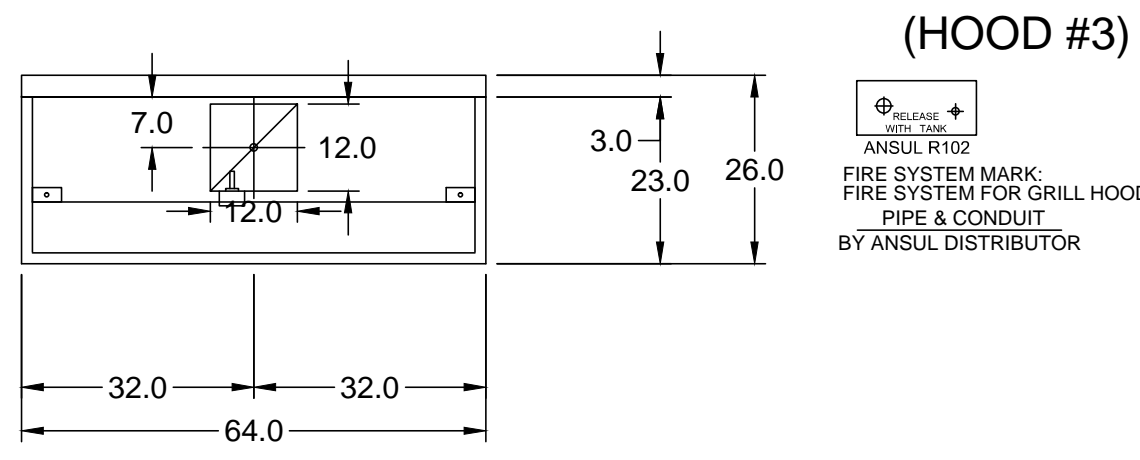
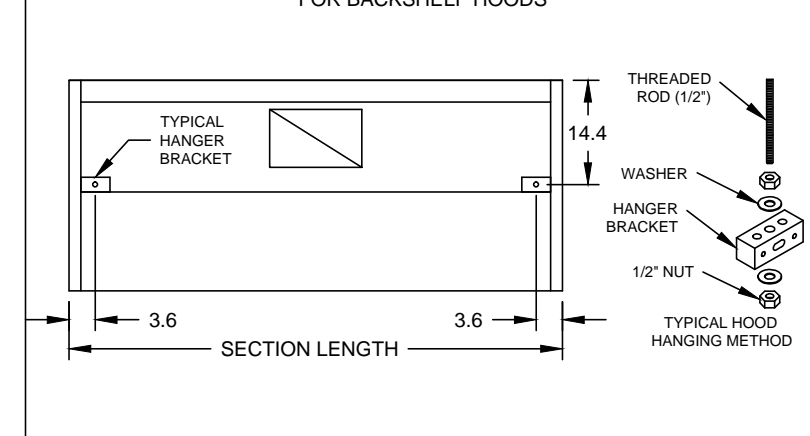
**HOOD HANGING HEIGHT FOR FIRE SYSTEMS**

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

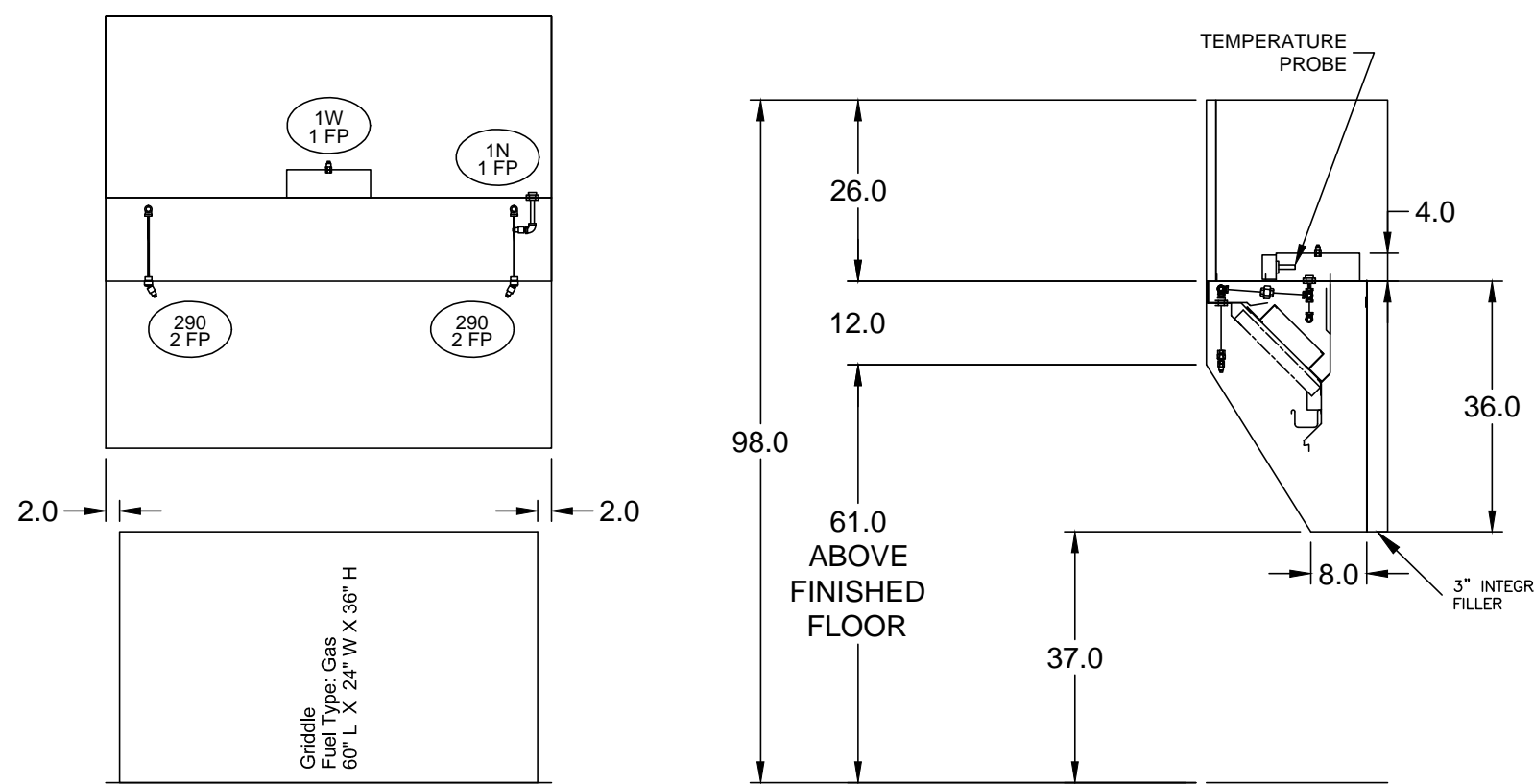
RECOMMENDED HANGING HEIGHT = 72" FROM FINISHED FLOOR TO LOWER FRONT EDGE OF HOOD.

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

**HOOD HANGER BRACKET DETAIL FOR BACKSHELF HOODS**

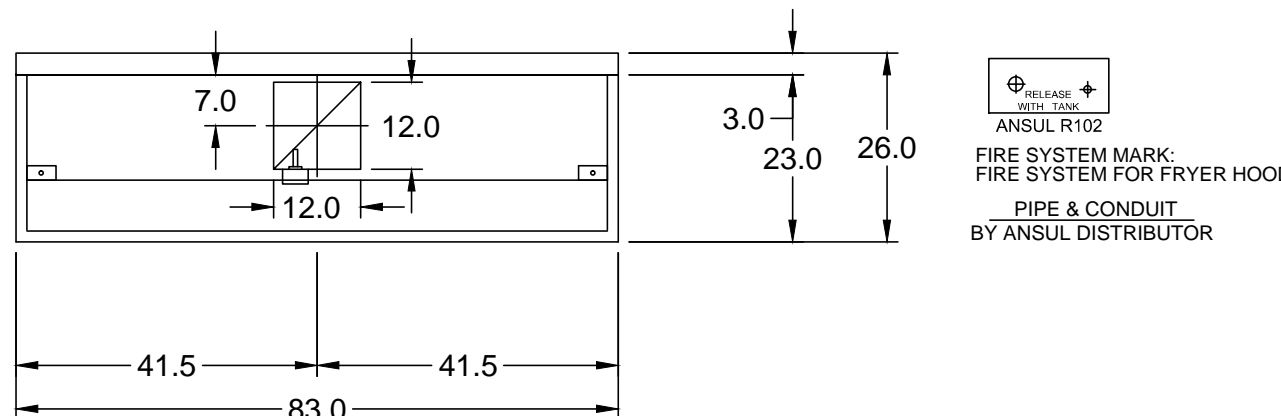


MARK: GRILL HOOD - SECTION 1 PLAN VIEW

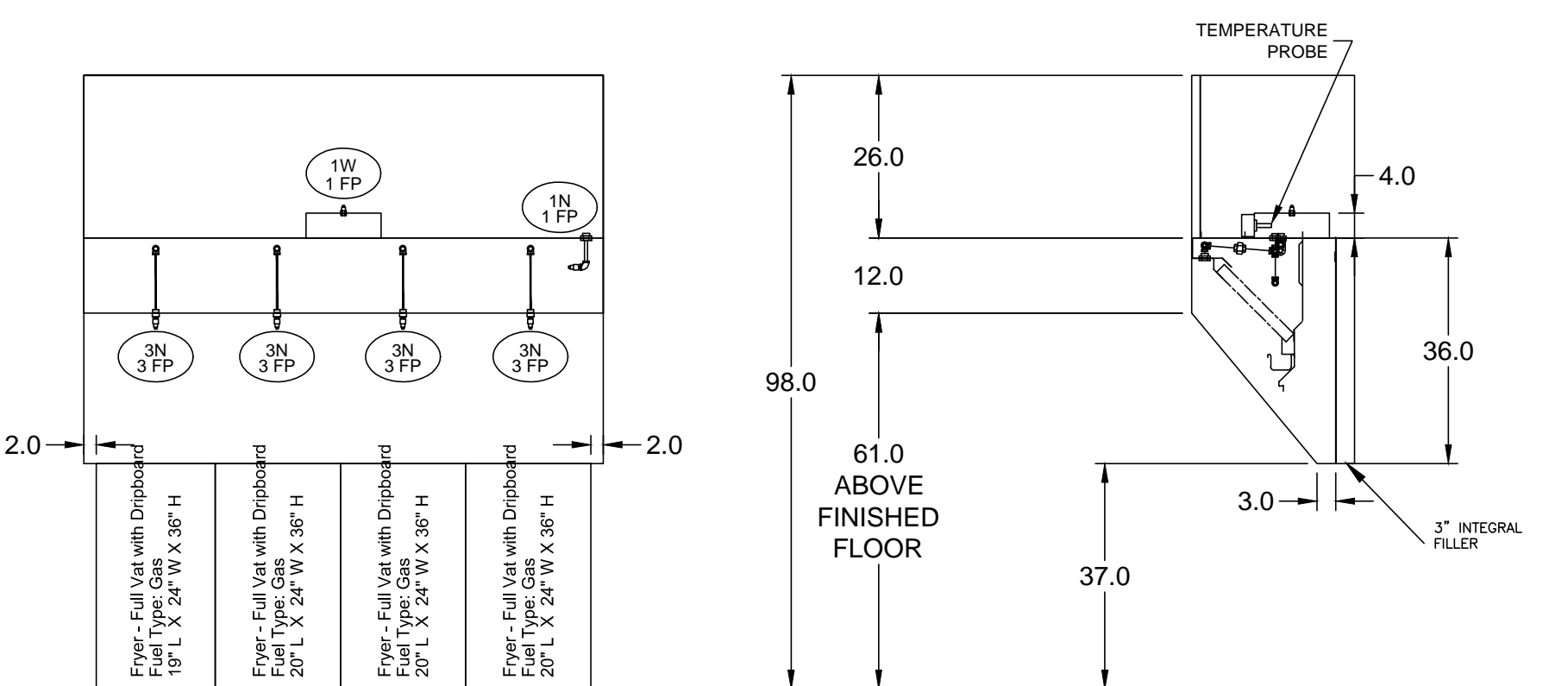


MARK: GRILL HOOD - SECTION 1 ELEVATION VIEW

MARK: GRILL HOOD SECTION VIEW



MARK: FRYER HOOD - SECTION 1 PLAN VIEW



MARK: FRYER HOOD - SECTION 1 ELEVATION VIEW

MARK: FRYER HOOD SECTION VIEW

EQUIPMENT SCHEDULE										
TYPE 2 KITCHEN HOOD										
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	HOOD DIMENSIONS			GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION	MARK: ITEM # 25	
		SECTION LENGTH	WIDTH	HEIGHT					MARK: HOOD #2	MARK: HOOD #1
1	CONDENSATE HOOD DOUBLE BAFFLE	42.0 IN.	42 IN.	24 IN.	RIGHT	NA	224.0 LBS.	NA		
HOOD SECTION # COLLAR #		DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIAMETER (IN.)	VOLUME (CFM)	S.P. (IN. WC)	VELOCITY (FT/MIN)		
1 / 1		21	7	7	NA	350	0.127	1029		
TOTAL EXHAUST CFM - SECTION 1										
300 SERIES STAINLESS STEEL 100% CONSTRUCTION FACTORY MOUNTED EXHAUST COLLAR(S)										

**ANSUL R102 (WET CHEMICAL) FIRE PROTECTION SYSTEM - MODEL FSSC**

**CONTROL PANEL**

1. STAINLESS STEEL ENCLOSURE  
2. 2 GENTLE STORAGE TANK  
3. EXPULSION GAS CARTRIDGE  
4. ANSUL AUTOMATIC RELEASE  
5. REGULATOR FOR WIRING MICROSWITCH

**WIRING DIAGRAMS**  
WDPDT MICRO SWITCH  
DRPT SWITCHES PROVIDED BY MANUFACTURER MAY BE WIRED PER TYPICAL EXAMPLES SHOWN. VERIFY WITH LOCAL CODES AND EQUIPMENT SUPPLIED AS THE CONNECTION NEEDED FOR YOUR INSTALLATION.

**CONNECTION TO BUILDINGS ALARM**

**CONNECTION TO COOKING EQUIPMENT SHUT DOWN**

**CONNECTION TO FAN SHUT DOWN**

**NOTES:**

Wet chemical fire protection system to be Ansul R-102, designed in compliance with UL 300 requirements.

-Verification of all cooking equipment make, model and location required for all fire protection systems.

-All fire system piping is standard to the right end of the hood unless a wall is located on the right end.

-Ansul Automatic Release to be located within 60" of hood.

The basic fire system does NOT include the following:  
-Full dump test other than what is specified per the installation manual, or to satisfy a state or local code. Permit and testing fees are not included unless noted under the equipment schedule for the fire system.

-More than two trips to the job site or special transportation, or overnight lodging requirements in remote areas. Normal travel distance is first 50 mi. (80.5 km) from office.

-Special classes or additional labor for access to security sensitive areas.

-Installation of gas shut-off valve.

-Special drawings required to satisfy state or local code. Plan examination fees, PE or FS Approval Stamp.

-Union labor, Government labor, or Prevailing wages required for field field hook-up.

-Any and all electrical components/connections required to shut down fans, shut off device for electric cooking equipment (shunt trip breaker), or activate an alarm system, etc.

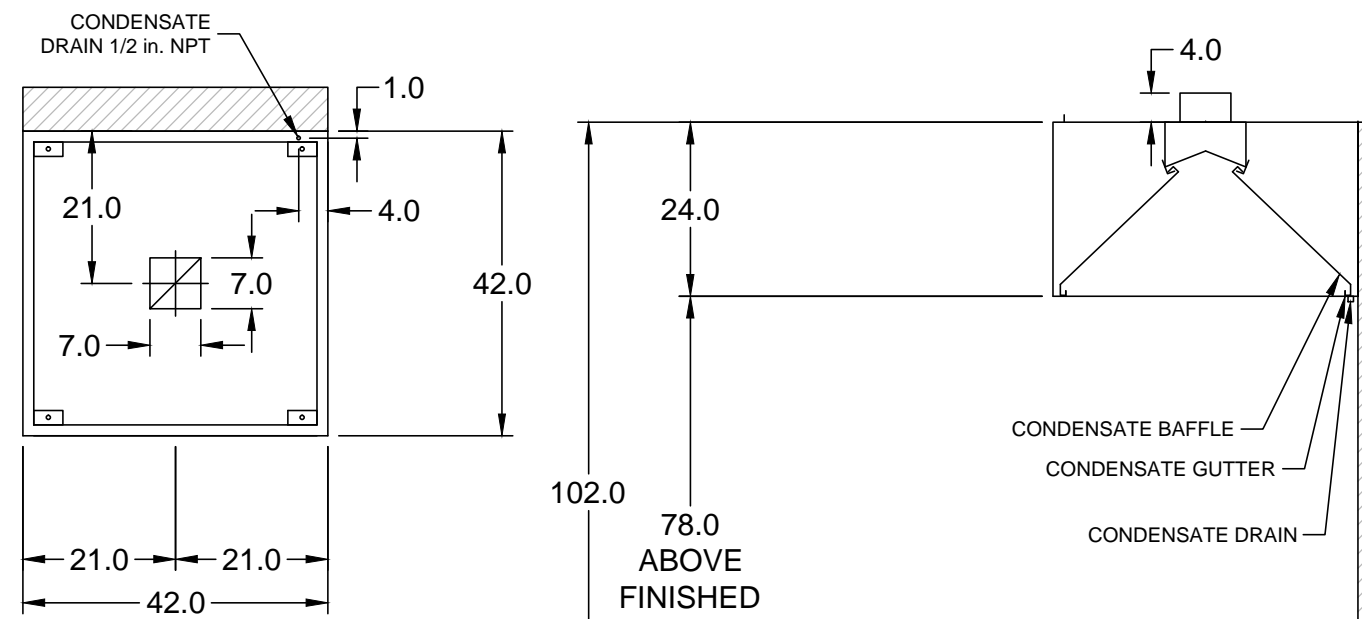
-Any dismantling or reassembly required to gain access to the fire suppression piping located on the top of the hood.

-Rough-in hidden conduit for remote pull station or gas valve (flush mounted pull station).

-Installation of more than (1) remote pull station or distance greater than 25 ft (8.1M).

-Parts or labor required to connect piping due to cooking equipment changes or deviation from plans. OR Any charges for missing or additional parts other than those indicated on the Fire Suppression Detail.

1 - - - - DENOTES FIELD INSTALLATION.  
2 - - - - DENOTES PE/FS APPROVAL.  
3 - DO NOT USE BLACK WIRE UNLESS TO BE USED FOR NORMAL INSTALLATION. BLUE WIRE TO BE USED FOR EXTRANEOUS ALARM, LIGHT CIRCUITS, ETC.



MARK: ITEM # 25 - SECTION 1 PLAN VIEW

MARK: ITEM # 25 SECTION VIEW

EXTEND TO NEAREST FLOOR RECEPTOR. SEE PLUMBING DWGS.

NOTE: ALL HOODS SHALL HAVE 3" WALL STANDOFF PER DETAIL ON SHEET M2.

NOTE: THE DESIGN, INSTALLATION, OPERATION, INSPECTION, AND MAINTENANCE OF ALL PUBLIC AND PRIVATE COMMERCIAL COOKING EQUIPMENT SHALL COMPLY WITH CHAPTER FFC 150.01 AND AFFA 36, STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS. KITCHEN HOOD PLANS, COMPLIANT WITH THE ABOVE, SHALL BE PERMITTED SEPARATELY.

EQUIPMENT SCHEDULE										
TYPE 1 KITCHEN HOOD										
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	HOOD DIMENSIONS			GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION	MARK: GRILL HOOD	
		SECTION LENGTH	WIDTH	HEIGHT					MARK: HOOD #2	MARK: HOOD #1
1	SINGLE WALL EXHAUST ONLY LOW PROXIMITY	64 IN.	TOP 23 IN. FRONT 12 IN. BOT 8 IN. BACK 36 IN.	24 IN.	RIGHT	600 DEG F	136.0 LBS.	SINGLE		
HOOD SECTION # COLLAR #		DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIAMETER (IN.)	VOLUME (CFM)	S.P. (IN. WC)	VELOCITY (FT/MIN)		
1 / 1		32	12	12	NA	1500	1.918	1500		
TOTAL EXHAUST CFM - SECTION 1										
300 SERIES STAINLESS STEEL 100% CONSTRUCTION FACTORY MOUNTED EXHAUST COLLAR(S)										

**ILLUMINATION DETAILS**

**GREASE FILTRATION DETAILS**

**EXHAUST PLENUM COLLARS**

**OPTIONS AND ACCESSORIES**

430 STAINLESS STEEL WHERE EXPOSED  
UL 710 LISTED W/O EXHAUST FIRE DAMPER - UL #2625  
BACK NON-INTEGRAL AIR SPACE - 3 IN WIDE  
26 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED  
FACTORY MOUNTED EXHAUST COLLAR(S)  
THIS HOOD IS PART OF A TEMPERATURE INTERLOCK CONTROL SYSTEM  
INCLUDES PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY  
STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH  
EMBOSSED STAINLESS STEEL FINISH FOR HIGH CORROSION RESISTANCE

**SPECIAL DESIGN REQUESTS**

SDR #K100145 - FLUE BYPASS HOOD

**FIRE SUPPRESSION SYSTEM** MARK: FIRE SYSTEM FOR GRILL HOOD

MANUFACTURER / MODEL SUPPRESSANT TYPE	FLOW POINTS	SUPPLY LINE	DETECTION	MOUNTING
ANSUL R-102 WET CHEMICAL	6 UTILIZED 11 AVAILABLE	CONTINUOUS	FUSIBLE LINK	RIGHT END REMOTE MOUNTED

FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)  
CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED  
SUPPRESSION AGENT - INCLUDED - 3 GAL. - (1) 3 TANK(S)  
GAS VALVE - INCLUDED - MECHANICAL SHUTOFF VALVE, 2 IN. (ANSUL) - PART# 55610  
REMOTE PULL STATION - STANDARD - INSTALLATION AT SINGLE POINT OF EGRESS  
FIRE SYSTEM PERMIT - REQUIRED - FEE INCLUDED

**FIRE SYSTEM PROTECTED HOOD(S) (UL-300) (MARK NAME / SECTION#)**

GRILL HOOD SECTION 1 - (LENGTH 64.0 IN.) - LOW PROXIMITY HOOD - GREASE GRABBER FILTRATION SYSTEM

EQUIPMENT SCHEDULE										
TYPE 1 KITCHEN HOOD										
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	HOOD DIMENSIONS			GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION	MARK: FRYER HOOD	
		SECTION LENGTH	WIDTH	HEIGHT					MARK: HOOD #2	MARK: HOOD #1
1	SINGLE WALL EXHAUST ONLY LOW PROXIMITY	83 IN.	TOP 23 IN. FRONT 12 IN. BOT 3 IN. BACK 36 IN.	24 IN.	RIGHT	600 DEG F	169.0 LBS.	SINGLE		
HOOD SECTION # COLLAR #		DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIAMETER (IN.)	VOLUME (CFM)	S.P. (IN. WC)	VELOCITY (FT/MIN)		
1 / 1		41.5	12	12	NA	1500	0.518	1500		
TOTAL EXHAUST CFM - SECTION 1										
300 SERIES STAINLESS STEEL 100% CONSTRUCTION FACTORY MOUNTED EXHAUST COLLAR(S)										

**ILLUMINATION DETAILS**

**GREASE FILTRATION DETAILS**

**EXHAUST PLENUM COLLARS**

**OPTIONS AND ACCESSORIES**

430 STAINLESS STEEL WHERE EXPOSED  
UL 710 LISTED W/O EXHAUST FIRE DAMPER - UL #2625  
BACK NON-INTEGRAL AIR SPACE - 3 IN WIDE  
26 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED  
FACTORY MOUNTED EXHAUST COLLAR(S)  
THIS HOOD IS PART OF A TEMPERATURE INTERLOCK CONTROL SYSTEM  
INCLUDES PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY  
STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH  
EMBOSSED STAINLESS STEEL FINISH FOR HIGH CORROSION RESISTANCE

**SPECIAL DESIGN REQUESTS**

SDR #K100559 - NEW PITCO 4L FRYER FLUE BYPASS SYSTEM

**FIRE SUPPRESSION SYSTEM** MARK: FIRE SYSTEM FOR FRYER HOOD

MANUFACTURER / MODEL SUPPRESSANT TYPE	FLOW POINTS	SUPPLY LINE	DETECTION	MOUNTING
ANSUL R-102 WET CHEMICAL	14 UTILIZED 16 AVAILABLE	CONTINUOUS	FUSIBLE LINK	RIGHT END REMOTE MOUNTED

FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)  
CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED  
SUPPRESSION AGENT - INCLUDED - 3 GAL. - (1) 3 TANK(S) (1) 1.5 TANK(S)  
GAS VALVE - INCLUDED - MECHANICAL SHUTOFF VALVE, 2 IN. (ANSUL) - PART# 55610  
REMOTE PULL STATION - STANDARD - INSTALLATION AT SINGLE POINT OF EGRESS  
FIRE SYSTEM PERMIT - REQUIRED - FEE INCLUDED

**FIRE SYSTEM PROTECTED HOOD(S) (UL-300) (MARK NAME / SECTION#)**

FRYER HOOD SECTION 1 - (LENGTH 83.0 IN.) - LOW PROXIMITY HOOD

NOTE: COOKING EQUIPMENT SHALL BE INSTALLED AND VENTED IN ACCORDANCE WITH FBC#1 & NFPA 96.

REVISIONS	BY

**OLIVERI ARCHITECTS**  
A 30092901  
Member of the American Institute of Architects  
1004 Indiana Avenue Palm Harbor, FL 34683  
Phone 727.781.7225  
www.oliveriarchitects.com

ALL INFORMATION CONTAINED IN THIS DRAWING IS THE SOLE PROPERTY OF OLIVERI ARCHITECTS. ALL RIGHTS RESERVED.

**GARLAND PATTERSON, P.E.**  
FL Lic. No. 14175  
MAY 31, 2022

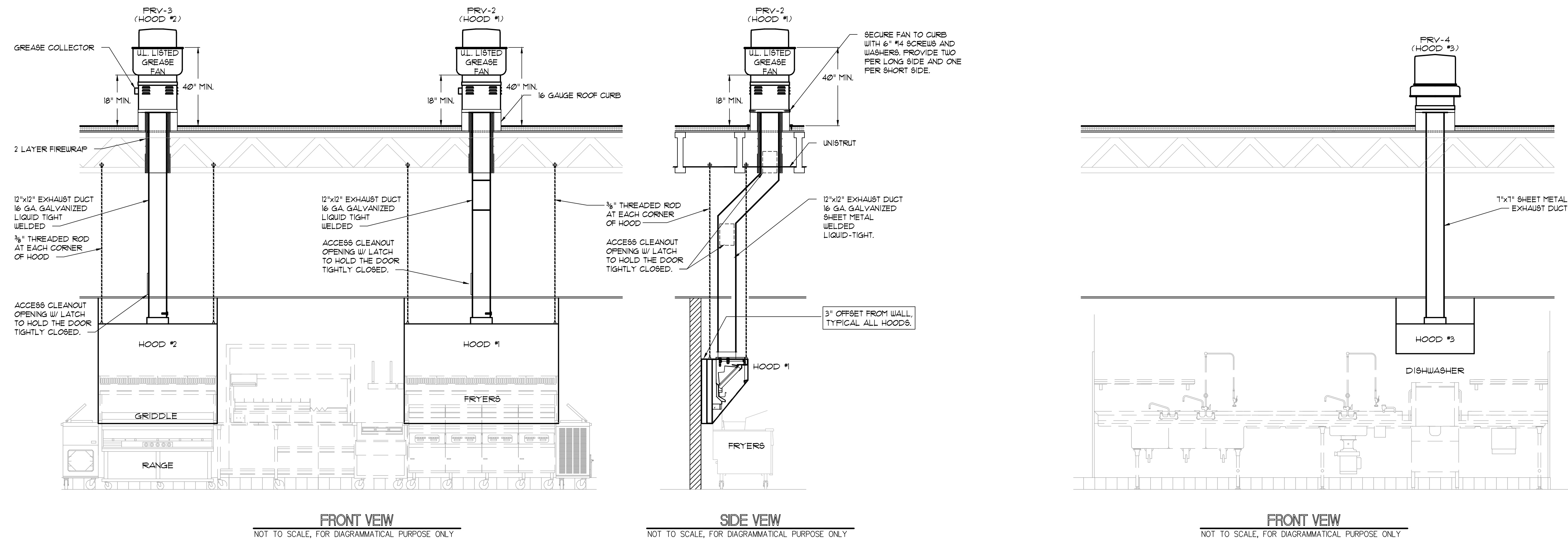
**STATE OF FLORIDA PROFESSIONAL ENGINEER**

**MDCI FLORIDA, INC.**  
4000 Safety Harbor, Florida 34686  
Engineering Business No. 9704  
Professional Seal No. 21864  
Copyright 2022 - Project No. 21864

**New Free Standing**  
**Carroll's**  
26440 Jones Loop Road  
Punta Gorda, Florida 33950  
Charlotte County

Date:	11.08.21
Scale:	AS NOTED
Project Mgr:	DG
Drawn:	BMD
Job:	21-130
Sheet	M3





FRONT VIEW  
NOT TO SCALE, FOR DIAGRAMMATICAL PURPOSE ONLY

SIDE VIEW  
NOT TO SCALE, FOR DIAGRAMMATICAL PURPOSE ONLY

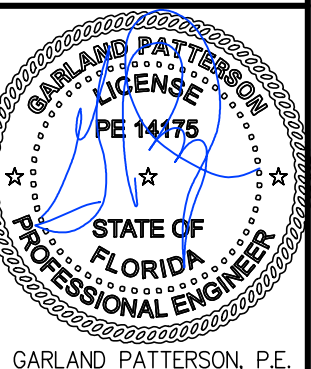
FRONT VIEW  
NOT TO SCALE, FOR DIAGRAMMATICAL PURPOSE ONLY

NOTE:  
THE DESIGN, INSTALLATION, OPERATION, INSPECTION, AND MAINTENANCE OF ALL PUBLIC AND PRIVATE COMMERCIAL COOKING EQUIPMENT SHALL COMPLY WITH CHAPTER FPPC 15011 AND NFPA 96, STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS. KITCHEN HOOD PLANS, COMPLIANT WITH THE ABOVE, SHALL BE PERMITTED SEPARATELY.

REVISIONS	BY

**OLIVERI ARCHITECTS**  
A 501(c)(3) Non-Profit  
Member of the American Institute of Architects  
1004 Indiana Avenue • Palm Harbor, FL 34683  
Phone 727.781.7225  
www.oliveriarchitects.com

ALL INFORMATION CONTAINED  
HEREIN IS THE SOLE PROPERTY OF  
OLIVERI ARCHITECTS. ALL RIGHTS RESERVED.



GARLAND PATTERSON, P.E.  
FL Lic. No. 14175  
MAY 31, 2022

**MDCI**  
MDCI FLORIDA, INC.  
4000 South Loop West, Suite 300  
Punta Gorda, Florida 33950  
FL Lic. No. 07024  
© Copyright 2022 • Project No. 21884

New Free Standing  
**Carlino's**  
26440 Jones Loop Road  
Punta Gorda, Florida 33950  
Charlotte County

Date: 11.08.21  
Scale: AS NOTED  
Project Mgr: DG  
Drawn: BMD  
Job: 21-130

Sheet  
**M5**