

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

**NOTE:** ALL DUCTWORK TO BE LOCATED IN TRUSS SPACE WHERE POSSIBLE. SEE FRAMING PLAN.  
HVAC SETPOINTS RECOMMENDED BY CORPORATE OPERATIONAL GUIDELINES:  
1. DINING - HEATING 70 DEGF. COOLING 72 DEGF.  
2. KITCHEN - HEATING 68 DEGF. COOLING 74 DEGF.

SUPPLY DUCTWORK SIZING TABLE*				
SIZE	ROUND		RECTANGULAR	
	CFM RANGE	SIZE	CFM RANGE	SIZE
8"	115 - 235	8" x 8"	205 - 300	
10"	240 - 435	10" x 8"	305 - 400	
12"	440 - 710	10" x 10"	405 - 550	
14"	715 - 1,070	12" x 10"	555 - 700	
16"	1,075 - 1,530	12" x 12"	705 - 900	
18"	1,535 - 2,090	14" x 12"	905 - 1,105	
20"	2,095 - 2,760	16" x 12"	1,110 - 1,315	
22"	2,765 - 3,550	18" x 12"	1,320 - 1,520	
24"	3,555 - 4,470	20" x 12"	1,525 - 1,740	
*CONTRACTOR MAY SUBSTITUTE RECTANGULAR FOR ROUND DUCTWORK ON MAIN RUNS AT THEIR DISCRETION. BRANCHES TO DIFFUSERS TO REMAIN ROUND.				
		22" x 12"	1,745 - 1,950	
		24" x 12"	1,955 - 2,170	
		26" x 12"	2,175 - 2,400	
		28" x 12"	2,405 - 2,610	
		30" x 12"	2,615 - 2,840	
		32" x 12"	2,845 - 3,070	
		34" x 12"	3,075 - 3,290	
		36" x 12"	3,295 - 3,520	
		36" x 14"	3,525 - 4,420	

DIFFUSER, REGISTER, AND GRILLE SCHEDULE									
TAG	SERVICE	TYPE	MATERIAL	THROW	FACE	NECK	MOUNTING	MANUFACTURER/MODEL	Notes
SD-1	SUPPLY	LOUVERED	STEEL	4-WAY	24X24	SEE PLAN	LAY-IN	RAYMON PRO2	2.4
SD-2 - NOT USED									
SD-3	SUPPLY	LOUVERED	STEEL	3-WAY	12X12	SEE PLAN	SURFACE	RAYMON PRO2/QMF/DAG	2.4
SD-4	SUPPLY	LOUVERED	STEEL	4-WAY	12X12	SEE PLAN	SURFACE	RAYMON PRO2/QMF	2.4
SD-5	SUPPLY	PERFORATED	STEEL	PERFORATED	24X24	SEE PLAN	LAY-IN	RAYMON RPR	2.4
RG-1	RETURN	SQUARE EGGRATE	ALUMINUM	N/A	24X24	22x22	LAY-IN	RAYMON FGEC-TB1	2.3, 4
EG-1	EXHAUST	LOUVERED GRILLE	ALUMINUM	N/A	12X12	SEE PLAN	SURFACE	RAYMON RA-HVD	1, 2, 4
TG-1	TRANSFER	LOUVERED GRILLE	ALUMINUM	N/A	SEE PLAN	SEE PLAN	SURFACE	RAYMON RA-RH	2.4
<b>DIFFUSER NOTES:</b>									
1. PROVIDE w/ ADJUSTABLE OPPOSED BLADE DAMPER									
2. VERIFY ALL DIFFUSERS AND RETURN GRILLE COLORS WITH OWNER AND ARCHITECT									
3. PROVIDE w/ 22X22 PLENUM BOX.									
4. ALL DIFFUSERS AND RETURNS LOCATED IN BLACK CEILING SHALL BE FLAT BLACK FINISH.									

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**NEW CULVER'S RESTAURANT**  
3416 W Arrowood Road  
Charlotte, NC 28273  
County of MECKLENBURG

Culver Franchising System, Inc.  
1240 Water Street  
Prairie du Sac, WI 53578  
608-543-7980

OWNER:  
AWNC Burger LLC  
3510 N Oakland Ave, Suite 210  
Shorewood, WI 53211  
Dimitri Dimitropoulos  
414-567-7459; dimitri@dimitrigroup.com

OLLMANN ASSOCIATES ARCHITECTS, P.C.  
200 South State Street  
Belvidere, Illinois 61008  
815-544-7190 Phone  
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**HVAC PLAN, DIFFUSER SCHEDULE**

Date: 3-24-2025  
Revision:

2024-144  
**M101**

# GENERAL NOTES

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

## NATIONAL ACCOUNT PROGRAM

- LENNOX INDUSTRIES, INC.** - ROOFTOP HVAC EQUIPMENT  
SALES: LennoxNationalAccounts@Lennox.com copy to Dave Ebnner@Lennoxind.com  
NATIONAL ACCOUNTS SALES & TECH SUPPORT: (800) 367-6285 Option #2 Lennoxind.com
- ACCUREX/ GREENHECK FAN CORPORATION** - KITCHEN HOODS, EXHAUST FANS, ROOF CURBS, ANSUL SYSTEMS, ACCESSORIES AND TEST AND BALANCE  
CONTACT PHILLIP KRAFT: 1-262-227-7865 philip.kraft@accurex.com  
SECONDARY CONTACT BRAD BORCHARDT: 1-715-551-0809 brad.borchardt@accurex.com  
SECONDARY CONTACT ANDY JACOBS: andy.jacobs@accurex.com  
ACCUREX WILL PROVIDE BALANCED AIRFLOW AND FUNCTIONAL CHARACTERISTICS OF THE HVAC AS THEY RELATE TO AIRFLOW AND RESISTANCE ONLY. SERVICES TO BE PERFORMED BY A CERTIFIED NEBB FIRM AND ITS MANAGING GROUP - NATIONAL TAB
- RAYMON AIR DISTRIBUTION EQUIPMENT** - DIFFUSERS AND GRILLES  
NATIONAL ACCOUNTS SALES: HUNZICKER LLC, MARIE WILSON - (608) 845-9551 marie@hunzickerllc.com

## 2024-144 CULVER'S OF CHARLOTTE, NC CHARLOTTE, NC

### RTU SCHEDULES

UNIT No	AREA SERVED	SUPPLY FAN					COOLING					HEATING				ELECTRICAL (1)		ACCEPTABLE MANUFACTURERS			
		SUPLY FAN TYPE	SA FAN VFD	SUPPLY CFM	MIN OA CFM	ESP	°FDB	°FWB	°FDB	°FWB	COIL LAT °FDB	COIL LAT °FWB	COIL CAPACITY MBH	LATENT MBH	GAS OR ELEC	OUTPUT MBH	OAT °FDB		HEATING STAGES	VOLTAGE	PHASE
RTU-1	DINING ROOM	VAV	YES	6,150	1,750	0.75"	93	75	80.12	66.75	55.00	54.82	166	58	GAS	168	8	2	208	3	LENNOX, CAPTIVEAIRE
RTU-2	KITCHEN	VAV	YES	6,150	1,700	0.75"	92	75	79.70	66.64	55.00	54.73	163	60	GAS	126	8	2	208	3	LENNOX, CAPTIVEAIRE

#### ADDITIONAL FACTORY INSTALLED OPTIONS FOR BOTH UNITS:

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

#### ADDITIONAL FIELD INSTALLED OPTIONS FOR BOTH UNITS:

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

#### NOTES:

- NOTIFY ELECTRICAL CONTRACTOR OF BREAKER REQUIREMENTS AFTER SELECTION

PRV-1 RESTROOM EXHAUST FAN - REFER TO SHEET M204

PRV-2 GRIDDLE EXHAUST FAN - REFER TO SHEET M202

PRV-3 FRYER EXHAUST FAN - REFER TO SHEET M203

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

ITEM #49A GRIDDLE HOOD - REFER TO SHEET M202

ITEM #59A FRYER HOOD - REFER TO SHEET M203

ECH-1 ELECTRIC CEILING HEATER Q-MARK OR EQUAL CDF-548 ELECTRIC CEILING HEATER & CDF RECESSED MOUNTING FRAME, CDF-TR4 TRANSFORMER & WALL MOUNTED THERMOSTAT. 208/240 VOLT SINGLE PHASE = 19.2 AMPS (SUPPLIED AND INSTALLED BY ELECTRICAL CONTRACTOR.)

## CONTROL NOTES

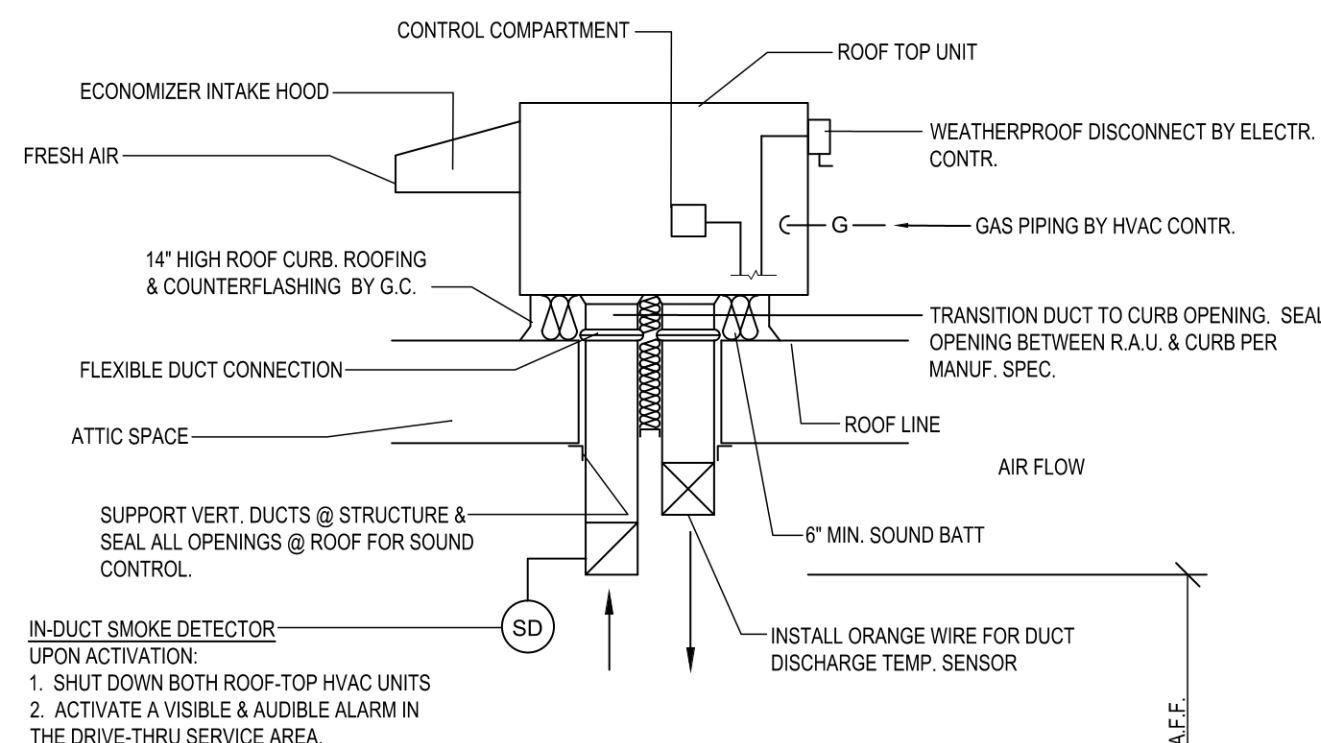
NOTE: KITCHEN HOODS SUPPLIED AND INSTALLED BY HVAC CONTRACTOR

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

## TEST & BALANCE NOTES

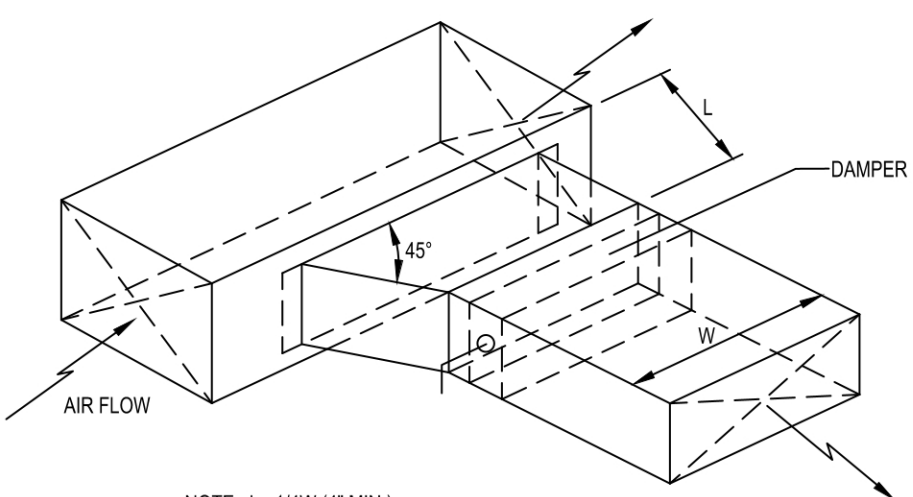
- ACCUREX WILL PROVIDE BALANCED AIRFLOW & FUNCTIONAL CHARACTERISTICS OF THE HVAC SYSTEM AS THEY RELATE TO AIRFLOW & AIR PRESSURE ONLY. SERVICES TO BE PERFORMED BY A CERTIFIED NEBB FIRM & ITS MANAGING GROUP NATIONAL TAB.
- SERVICES NOT INCLUDED: PULLEY / SHEAVE CHANGES, MOTOR CHANGE OUTS, OR RETURN TRIPS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

AIR BALANCE TABLE				
EXHAUST AIR FLOW				
EQUIPMENT TAG	SERVICE	CFM		
PRV-1	RESTROOMS	375		
PRV-2	ITEM #49	1,500		
PRV-3	ITEM #59	1,500		
EF-1A	MOP ROOM	75		
TOTAL =		3,450		
VENTILATION REQUIRED PER 2018 NORTH CAROLINA MECHANICAL CODE				
EQUIPMENT TAG	SERVICE	CFM		
RTU-1	DINING ROOM	1,770		
RTU-2	KITCHEN	105		
TOTAL =		1,875		
3,450 > 1,875 -> USE 3,450 CFM FOR OUTSIDE AIR CFM				
OVERALL AIRFLOW SUMMARY				
EQUIPMENT TAG	SERVICE	SUPPLY CFM	RETURN CFM	OUTSIDE AIR CFM
RTU-1	DINING ROOM	6,150	4,400	1,750
RTU-2	KITCHEN	6,150	4,450	1,700
TOTAL OUTSIDE AIR CFM =		3,450		



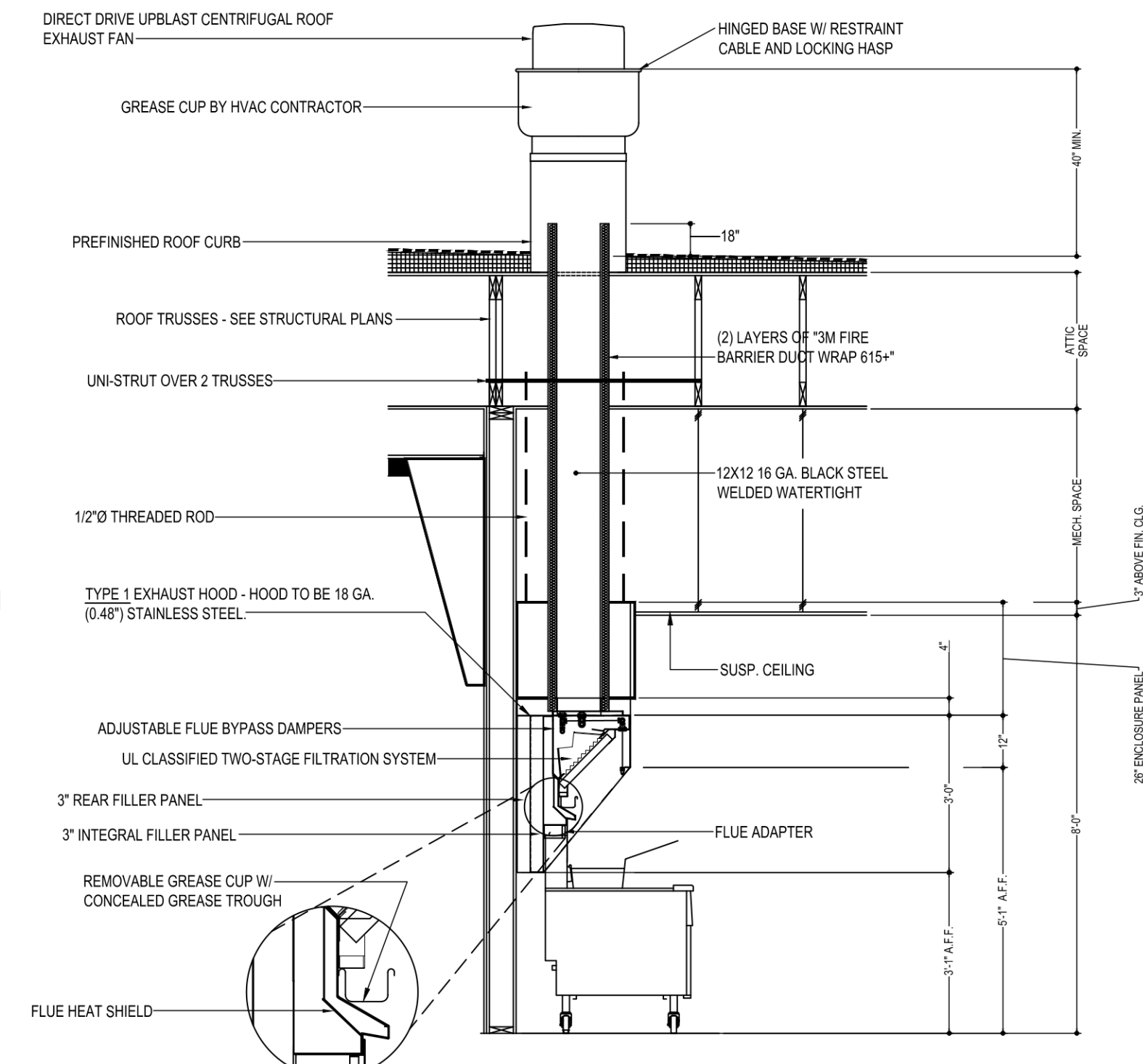
## A6 ROOFTOP HVAC UNIT

SCALE: N.T.S.



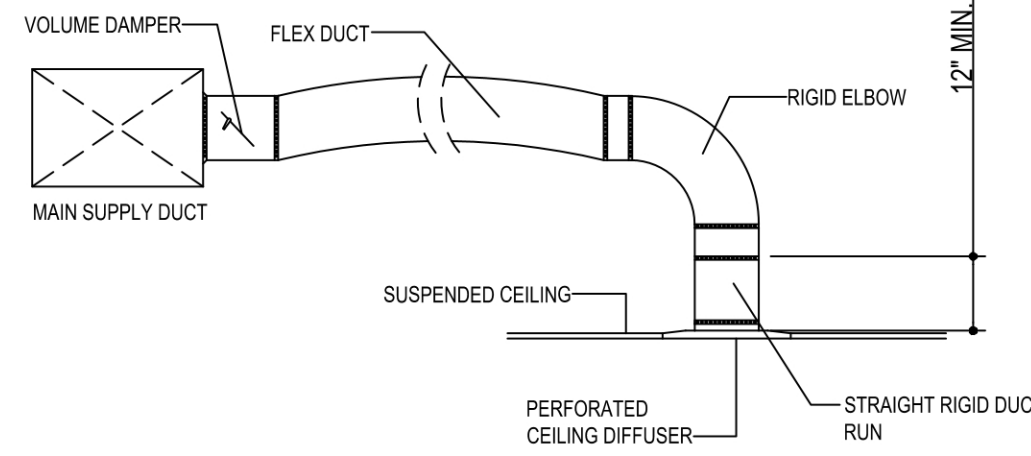
## C6 BRANCH DUCT TAKEOFF DETAILS

SCALE: N.T.S.



## C3 KITCHEN HOOD EXHAUST DETAIL

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



## E5 DUCT LINER INSTALLATION DETAIL

SCALE: N.T.S.

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

## LENNOX SETTINGS FOR CULVERS

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

### HEAT DELAY ADJUSTMENT

- HEAT DELAY WILL BE PR65 IN THE CORE CONTROLLER AND CHANGED IN THE APP AS SHOWN IN THE MENU PATH BELOW. DEFAULT IS SET AT 3000 SECONDS.
- TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU
  - SCROLL DOWN AND TAP ON RTU OPTIONS
  - TAP EDIT PARAMETER. CHOOSE FROM THE CATEGORY OF PARAMETERS LISTED. (FOR HEAT DELAY CHOOSE HEATING)
  - CHOOSE THE PARAMETER TO ADJUST (65). SELECT '0' FOR NO HEAT DELAY (0 SECONDS)

### GLOBAL ECONOMIZER MODE (KITCHEN UNIT ONLY)

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

### ECONOMIZER MINIMUM POSITION SET-UP

- THIS IS ADJUSTED THROUGH THE MENU FROM THE MAIN SCREEN
- TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN)
  - SCROLL DOWN AND TAP RTU OPTIONS
  - TAP EDIT PARAMETERS
  - CHOOSE FROM THE CATEGORY OF PARAMETERS LISTED (AIRFLOW)
  - CHOOSE THE PARAMETER TO ADJUST (132) MINIMUM FRESH AIR DAMPER POSITION DURING OCCUPIED OPERATION

### OCCUPIED AND UNOCCUPIED

- USING 24V THERMOSTAT CONTROL. OCCUPIED/ UNOCCUPIED WILL BE DETERMINED BY INPUT ON P297-8 ON THE M4 BOARD
- FOR (KITCHEN UNIT ONLY) BOTH THE THERMOSTAT AND HOOD FANS MUST BE TIED INTO P297-8 ON THE M4 CONTROL BOARD

### FRESH AIR TEMPERING (HEATING)

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

### FRESH AIR TEMPERING (COOLING)

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

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

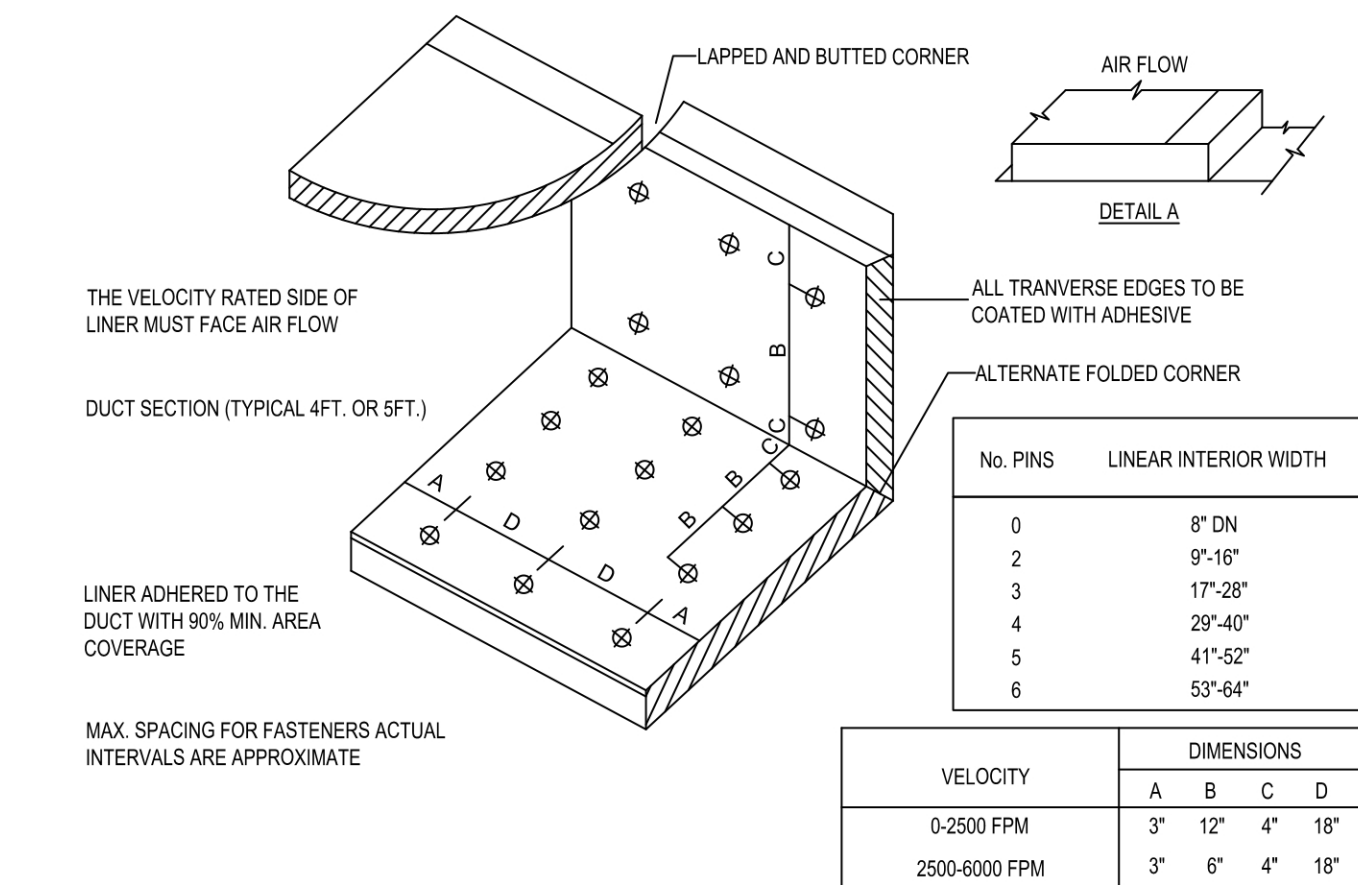
FOR HELP PLEASE CALL LENNOX NATIONAL ACCOUNT TECH SUPPORT AT 1-800-367-6285  
CHECK FOR CORRECT OPERATION AND WIRING OF ALL SENSORS

## COOKING APPLIANCE / TYPE 1 HOOD INTERLOCK

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

## GREASE HOOD FIRE SUPPRESSION SYSTEM

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



**HOOD INFORMATION**

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

**HOOD INFORMATION**

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

**HOOD OPTIONS**

UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625  
 BACK NON-INTEGRAL AIR SPACE - 3 IN WIDE  
 26 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED  
 FACTORY MOUNTED EXHAUST COLLAR(S)  
 PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY  
 STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH

**SPECIAL DESIGN REQUESTS**

SDR #K1100145 - FLUE BYPASS HOOD  
 SDR #K1700974 - CULVERS 4VAT 2FIRE PROCESS - FRYER HOOD  
 SDR #K1800144 - CULVERS 4VAT 2FIRE PROCESS - GRIDDLE HOOD

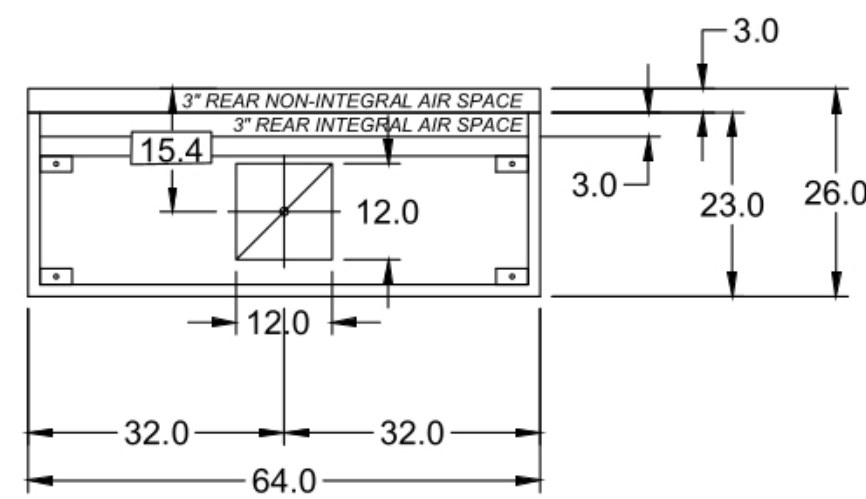
**Direct Drive Upblast Centrifugal Roof Exhaust Fan**

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

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

**PRV-2 Griddle Fan - SELECTED OPTIONS AND ACCESSORIES**

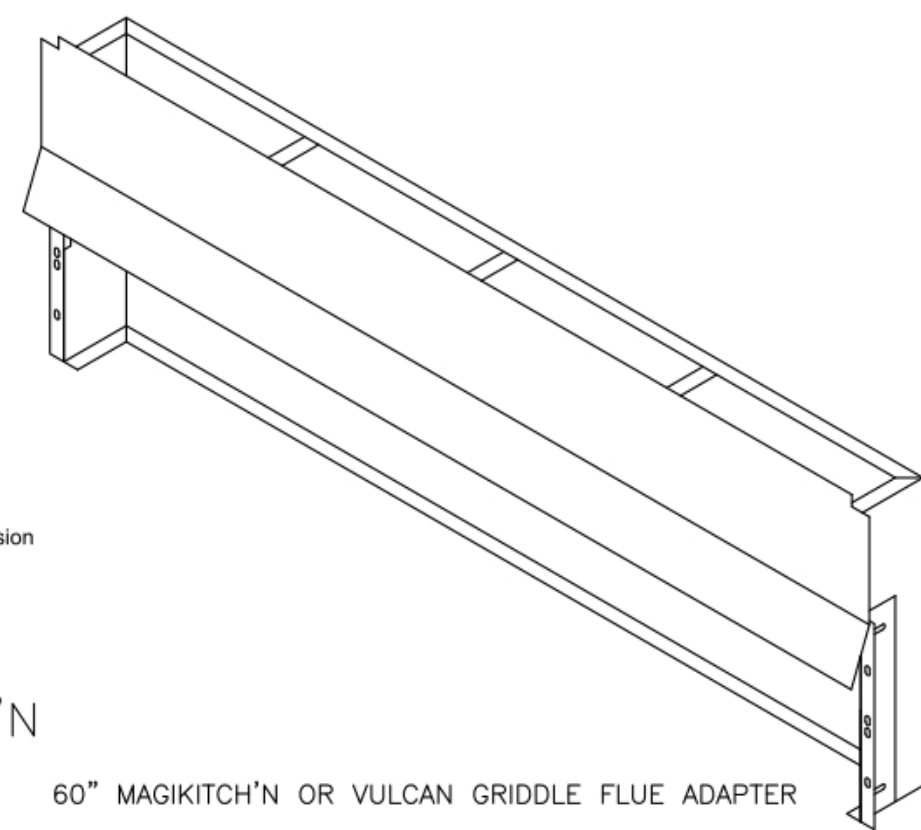
One piece fully welded windband  
 Tapered bushing wheel hub  
 Breather tube outlet area min. 4.4 sq. in. (sizes 99-480), 2.0 sq. in. (sizes 60-95)  
 Min. windband material thickness: 0.051" aluminum (060-240), 0.064" aluminum (240HP, 240XP), 0.080" aluminum (sizes 300-480)  
 Larger Curb Cap Size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



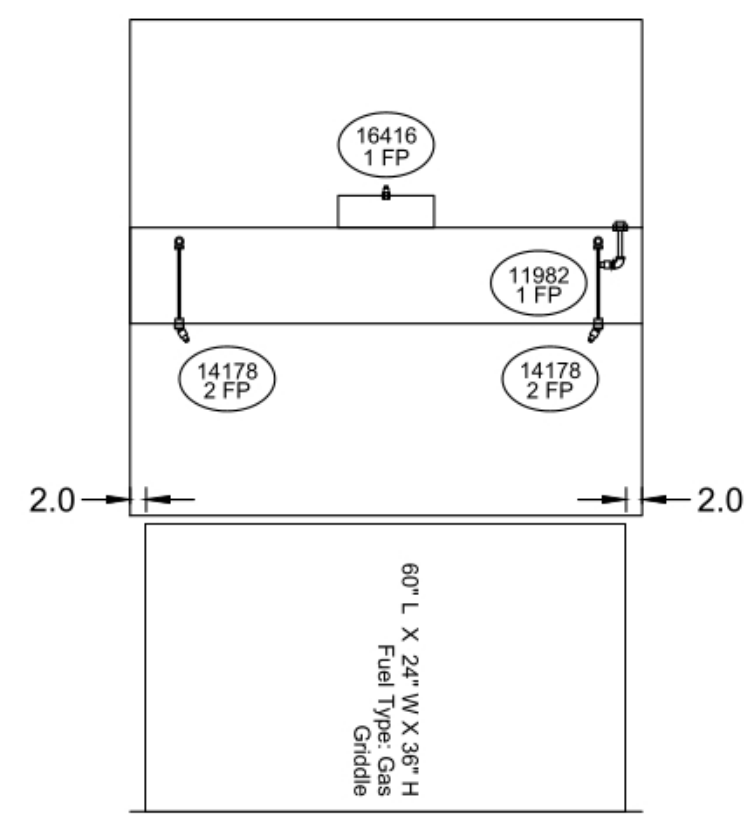
MARK: Griddle Hood - SECTION 1 PLAN VIEW



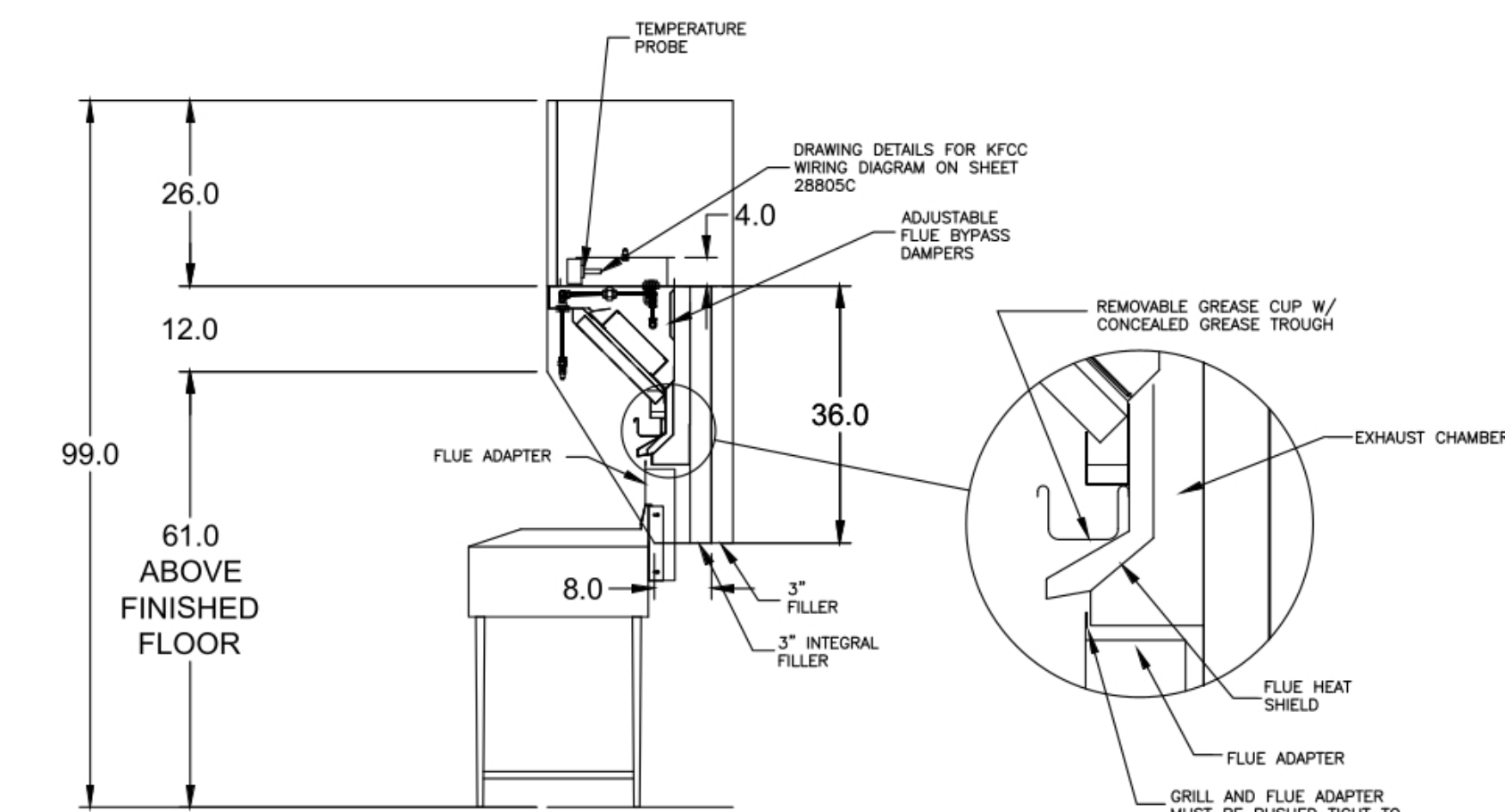
MUST USE WITH MAGIKITCH'N MODEL MKG-C-60 OR VULCAN MODEL VIG60-R3



60" MAGIKITCH'N OR VULCAN GRIDDLE FLUE ADAPTER



SECTION 1 ELEVATION VIEW



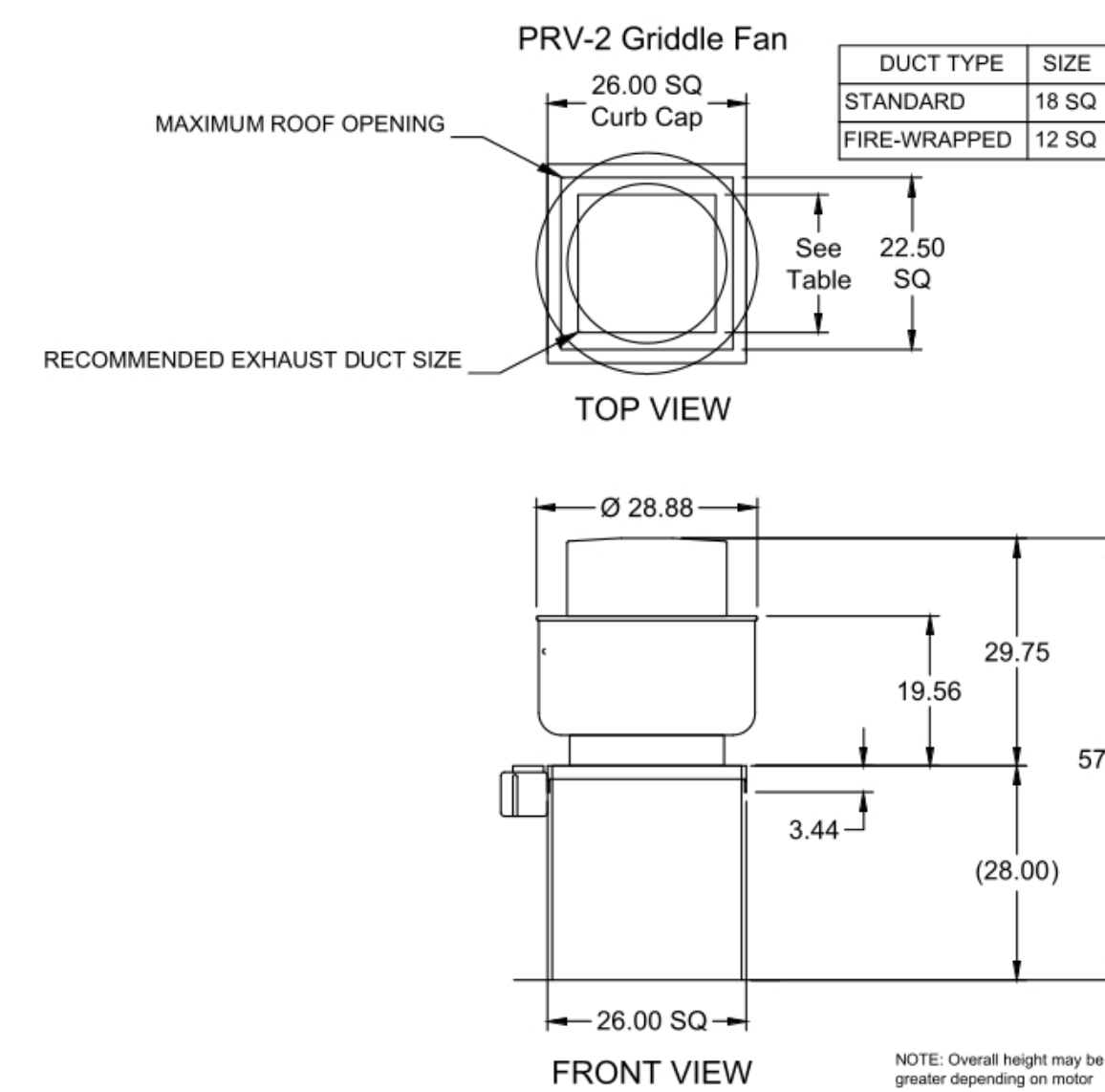
MARK: Griddle Hood SECTION VIEW

**FIRE SYSTEM INFORMATION**

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

**FIRE SYSTEM OPTIONS AND ACCESSORIES**

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



NOTE: Overall height may be greater depending on motor

**AMEREX KP (WET CHEMICAL) FIRE PROTECTION SYSTEM - MODEL FSSK**

**CONTROL PANEL**

- MRM (MECHANICAL RELEASE MODULE)
- NITROGEN ACTUATION CYLINDER
- MICROSWITCH

**WIRING DIAGRAMS**  
 W/ DPDT MICRO SWITCH  
 SPOT SWITCHES PROVIDED BY MANUFACTURER MAY BE WIRED PER TYPICAL EXAMPLES SHOWN, VERIFY WITH LOCAL CODES AND EQUIPMENT SUPPLIED AS THE CONNECTIONS NEEDED FOR YOUR INSTALLATION.

**CONNECTION TO BUILDINGS ALARM**

**CONNECTION TO COOKING EQUIPMENT SHUT DOWN**

**CONNECTION TO FAN SHUT DOWN**

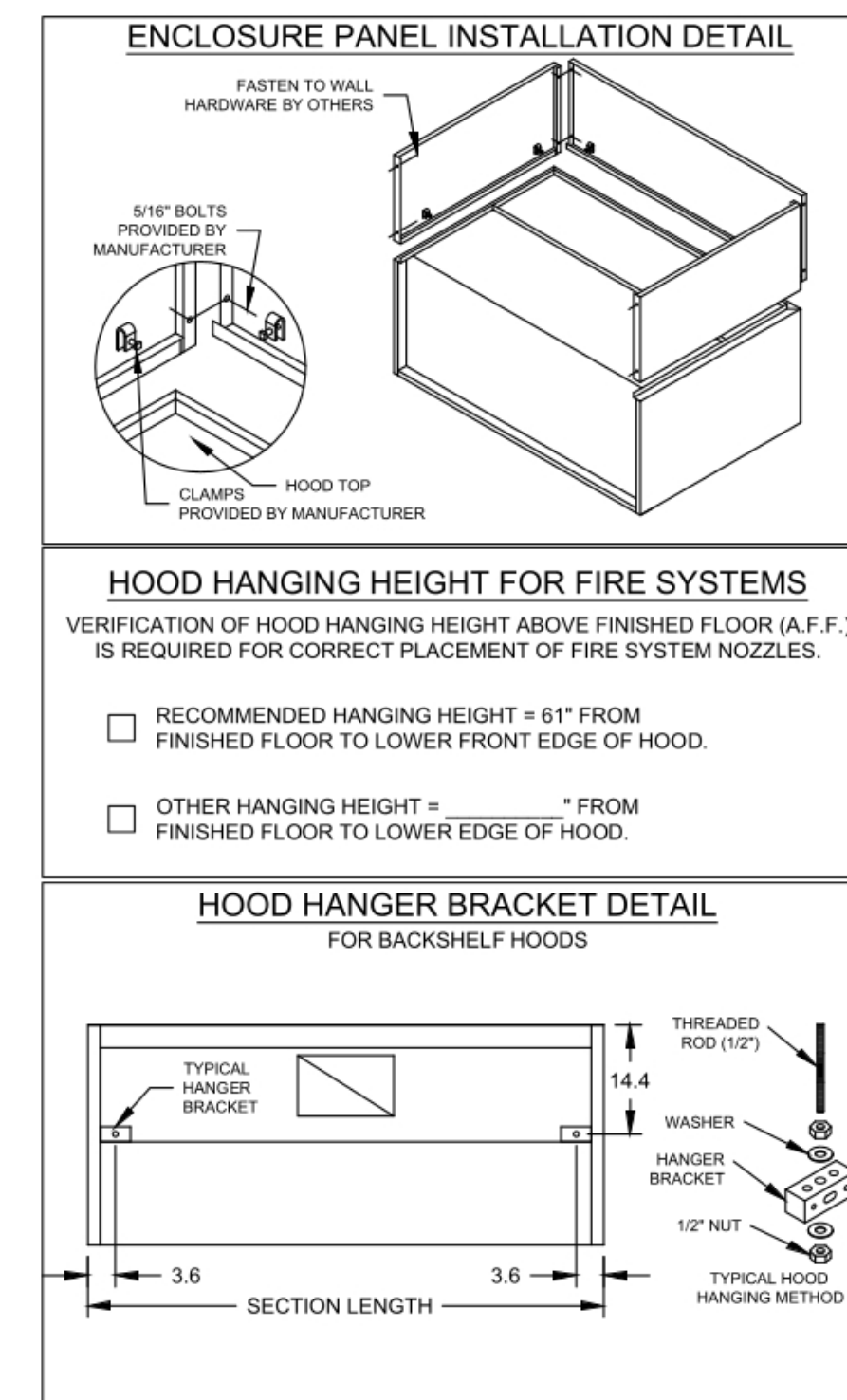
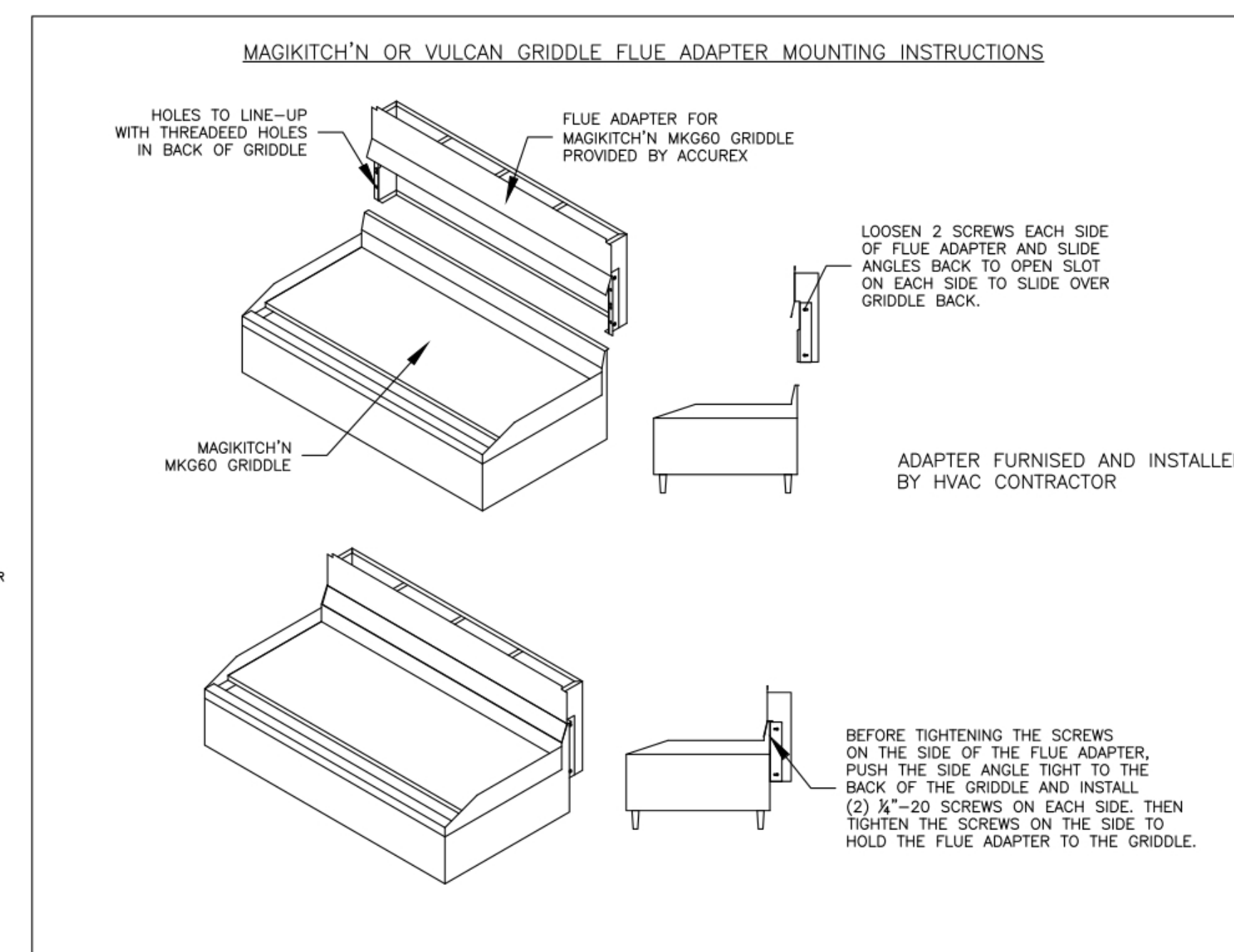
**NOTES:**

WET CHEMICAL FIRE PROTECTION SYSTEM TO BE AMEREX KP, 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 STANDARDLY TO THE RIGHT END OF THE HOOD UNLESS A WALL IS LOCATED ON THE RIGHT END.  
 AMEREX MRM/PCU TO BE LOCATED WITHIN 60" OF HOOD.

THE BASIC FIRE SYSTEM WILL INCLUDE THE FOLLOWING:  
 -GAS SHUT-OFF VALVE IF REQUIRED, TO BE SUPPLIED BY MANUFACTURER (UP TO 2" DIAMETER AS STANDARD), AND INSTALLED BY A LICENSED PLUMBER.  
 -MICRO SWITCH TO BE SUPPLIED BY MANUFACTURER FOR CONNECTION TO, BUT NOT LIMITED TO, BUILDING ALARM SYSTEMS, EXHAUST AND SUPPLY FANS AND ELECTRICAL POWER SHUT DOWN. FIELD WIRING AND CONNECTIONS TO BE PERFORMED BY A LICENSED ELECTRICIAN.  
 -THREE TRIPS TO THE JOBSITE.  
 -ANY STATE OR LOCAL INSTALLATION PERMITS.

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.  
 -MORE THAN THREE TRIPS TO THE JOBSITE OR SPECIAL TRANSPORTATION, OR OVERNIGHT LOGGING 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.  
 -UNION LABOR, GOVERNMENT LABOR, OR PREVAILING WAGES REQUIRED FOR FINAL FIELD WORK-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.  
 -PLAN EXAMINATION FEES, FE OR PPS APPROVAL STAMP.  
 -ROUGH-IN CONDUIT FOR REMOTE PULL STATION OR GAS VALVE (FOR FLUSH MOUNTED PULL STATION).  
 -INSTALLATION OF MORE THAN (1) REMOTE PULL STATIONS OR DISTANCES GREATER THAN 20 FT (6.1M).  
 -PARTS OR LABOR REQUIRED TO CORRECT PIPING DUE TO COOKING EQUIPMENT CHANGES OR DEVIATION FROM PLANS, OR ANY CHANGES FOR MISSING OR ADDITIONAL PARTS OTHER THAN THOSE INDICATED ON THE FIRE SUPPRESSION DETAIL.

**NOTES:**  
 1. --- DENOTES FIELD INSTALLATION.  
 2. --- DENOTES FACTORY INSTALLATION.  
 3. GAS VALVES "UL LISTED ELECTRICALLY-OPERATED SAFETY VALVE FOR NATURAL ORLP GAS AS REQUIRED OF APPROPRIATE PRESSURE AND TEMPERATURE RATING. 1150/60 HC OR AMEREX GAS VALVES, PART NUMBERS 12790, 12791, 12792, 12793, 12794, 12870, 12871, 12872, 12873, 12874, 12875 AND 12916.



**ACCUREX**

CULVERS METRO L 2025 (S)

PROJECT 7/11/2024

ACCUREX - WI, IA  
 PHILLIP KRAFT  
 PHILLIP.KRAFT@ACCUREX.COM  
 262-227-7865



GRIDDLE HOOD  
 PRV-2 GRIDDLE FAN  
 FIRE SUPPRESSION

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NEW CULVER'S RESTAURANT  
 3416 W Arrowood Road  
 Charlotte, NC 28273  
 County of MECKLENBURG

OWNER:  
 AWING Burger LLC  
 3510 N Oakland Ave, Suite 210  
 Shorewood, WI 53211  
 Dimitri Dimitropoulos  
 414-587-7459; dimitri@dimitrigroup.com

OWNER:  
 OLLMANN ASSOCIATES ARCHITECTS, P.C.  
 200 South State Street  
 Belvidere, Illinois 61008  
 815-544-7790 Phone  
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GRIDDLE HOOD/EXHAUST SCHEDULE & DETAILS

Date: 3-24-2025  
 Revision:

2024-144  
 M202

**HOOD INFORMATION**

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

**HOOD INFORMATION**

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

**HOOD OPTIONS**

UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625  
 BACK NON-INTEGRAL AIR SPACE - 3 IN WIDE  
 26 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED  
 FACTORY MOUNTED EXHAUST COLLAR(S)  
 PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY  
 STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH

**SPECIAL DESIGN REQUESTS**

SDR #K1100559 - NEW PITCO 4L FRYER FLUE BYPASS SYSTEM  
 SDR #K1700974 - CULVERS 4VAT 2FIRE PROCESS - FRYER HOOD  
 SDR #K2000140 - IF FRYMASTER FRYER FLUE BYPASS

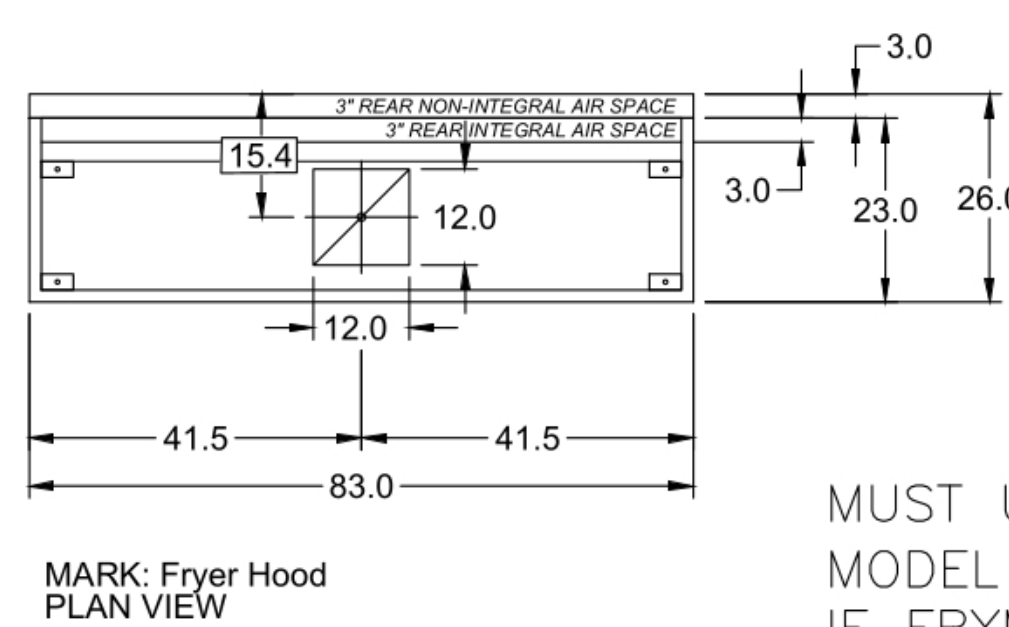
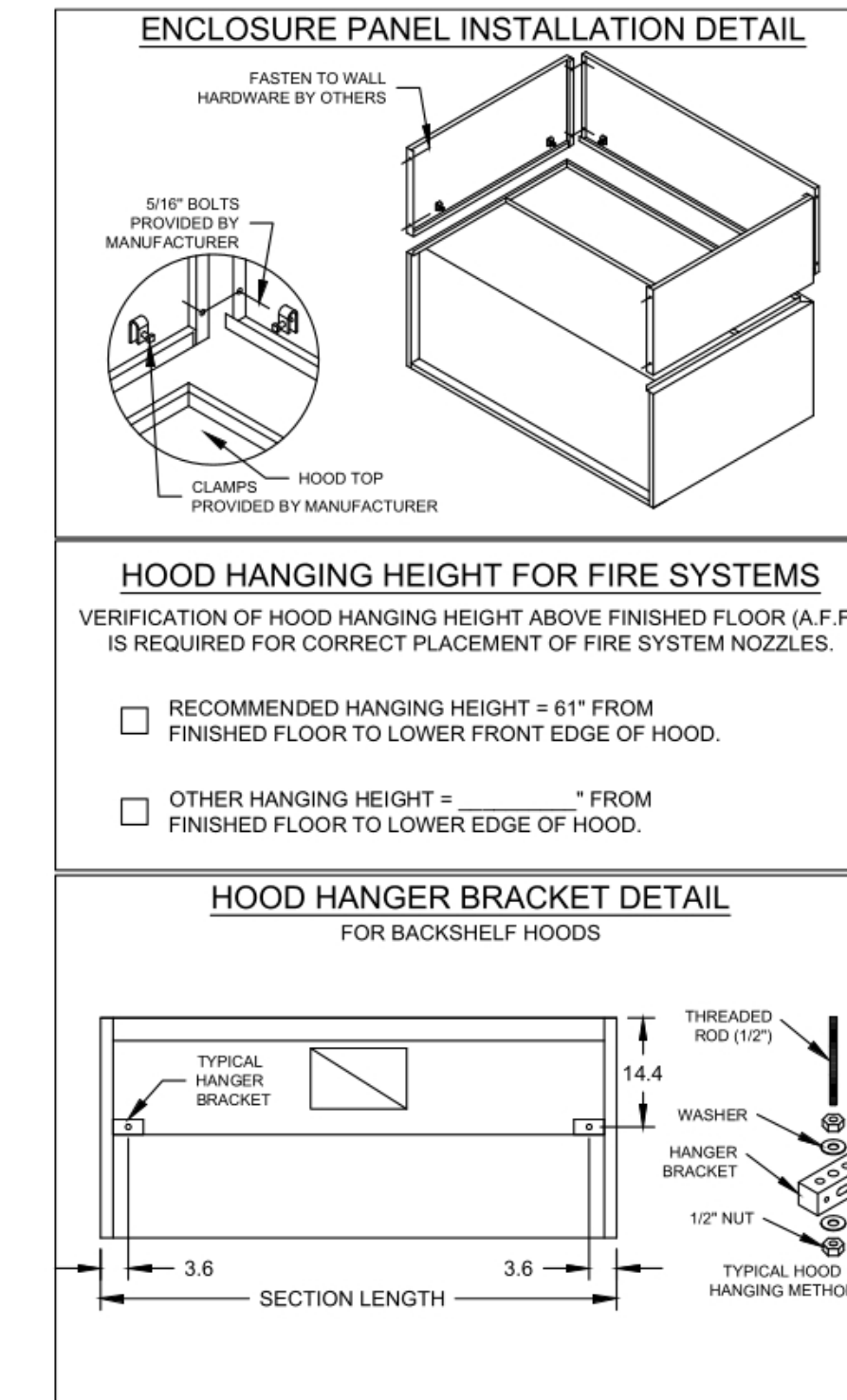
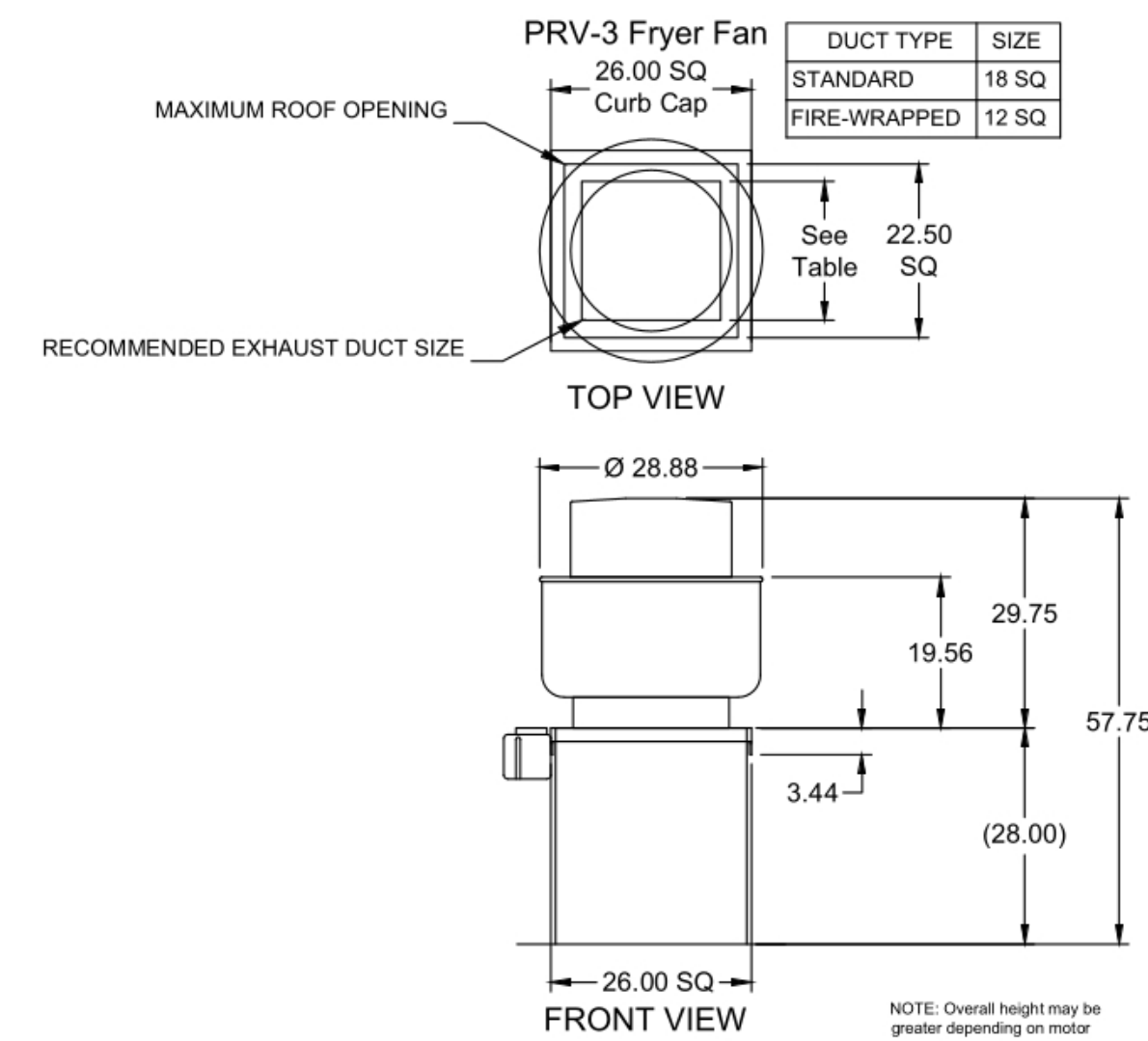
**Direct Drive Upblast Centrifugal Roof Exhaust Fan**

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

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

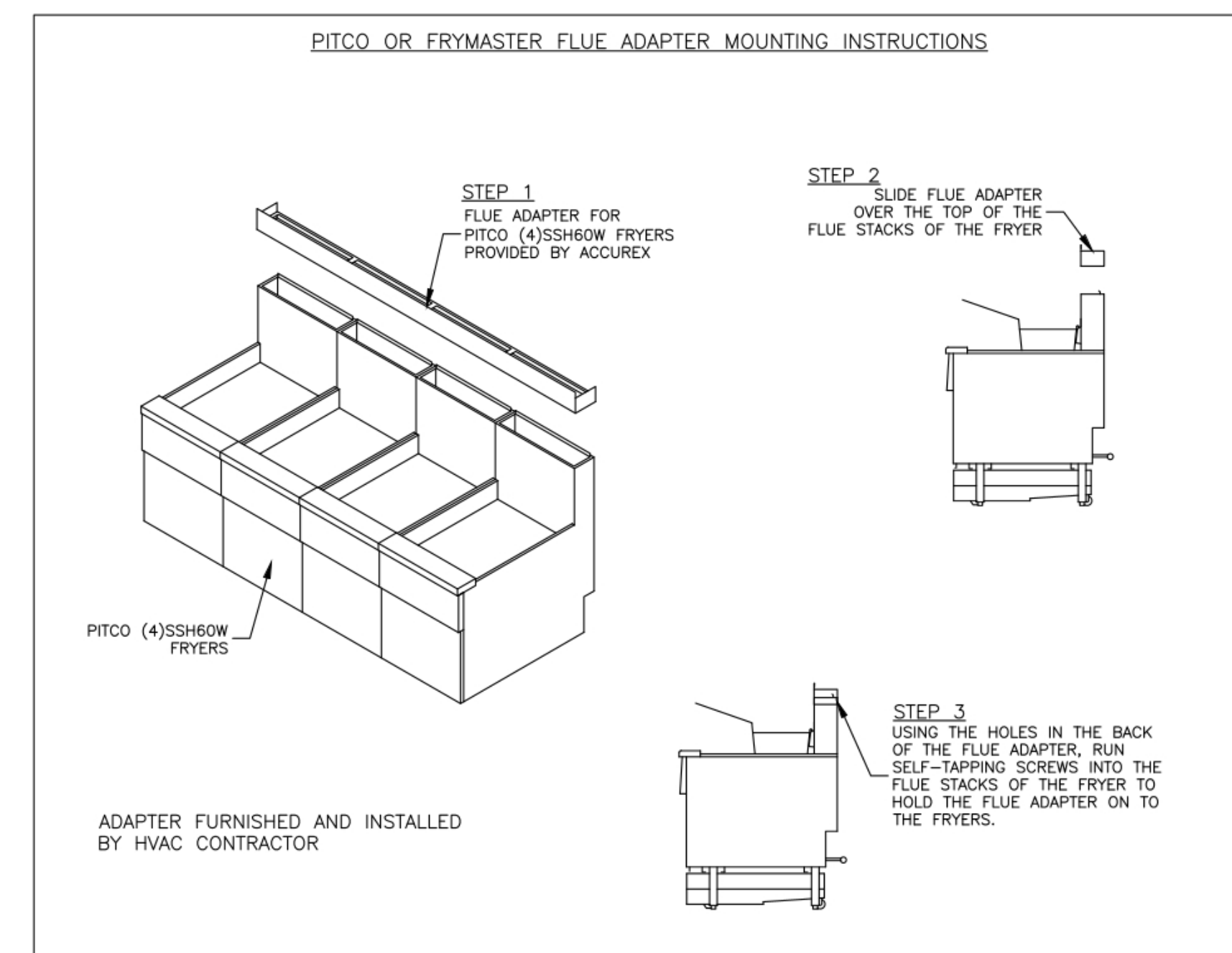
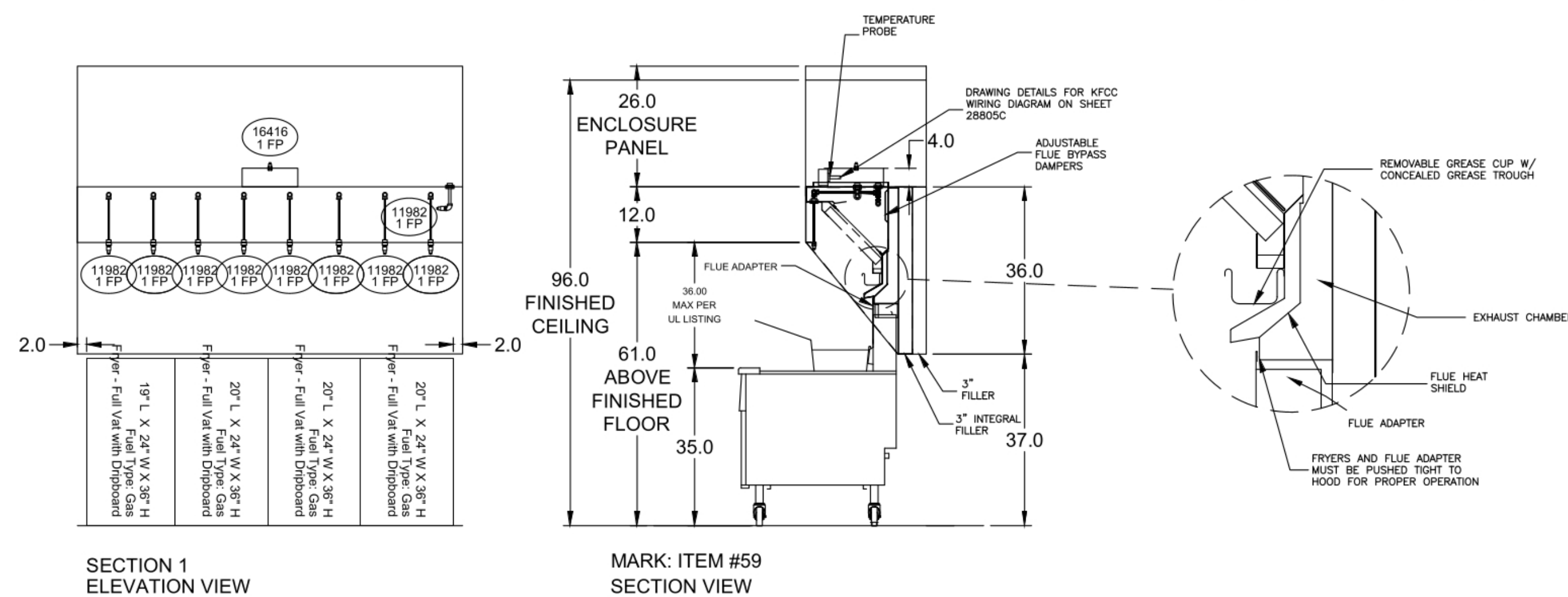
**PRV-3 Fryer Fan : SELECTED OPTIONS AND ACCESSORIES**

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



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

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



**ACCUREX**

CULVERS METRO L 2025 (S)

PROJECT 7/11/2024

ACCUREX - WI, IA  
 PHILLIP KRAFT  
 PHILLIP.KRAFT@ACCUREX.COM  
 262-227-7865



FRYER HOOD  
 PRV-3 FRYER FAN

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NEW CULVER'S RESTAURANT  
 3416 W Arrowood Road  
 Charlotte, NC 28273  
 County of MECKLENBURG

OWNER:  
 AWNC Burger LLC  
 3510 N Oakland Ave, Suite 210  
 Shorewood, WI 53211  
 Dimitri Dimitropoulos  
 414-587-7459; dimitri@dimitrigroup.com

OWNER:  
 OLLMANN ASSOCIATES ARCHITECTS, P.C.  
 200 South State Street  
 Belvidere, Illinois 61008  
 815-544-7790 Phone  
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FRYER HOOD/EXHAUST SCHEDULE & DETAILS

Date: 3-24-2025 Revision:

2024-144

M203

