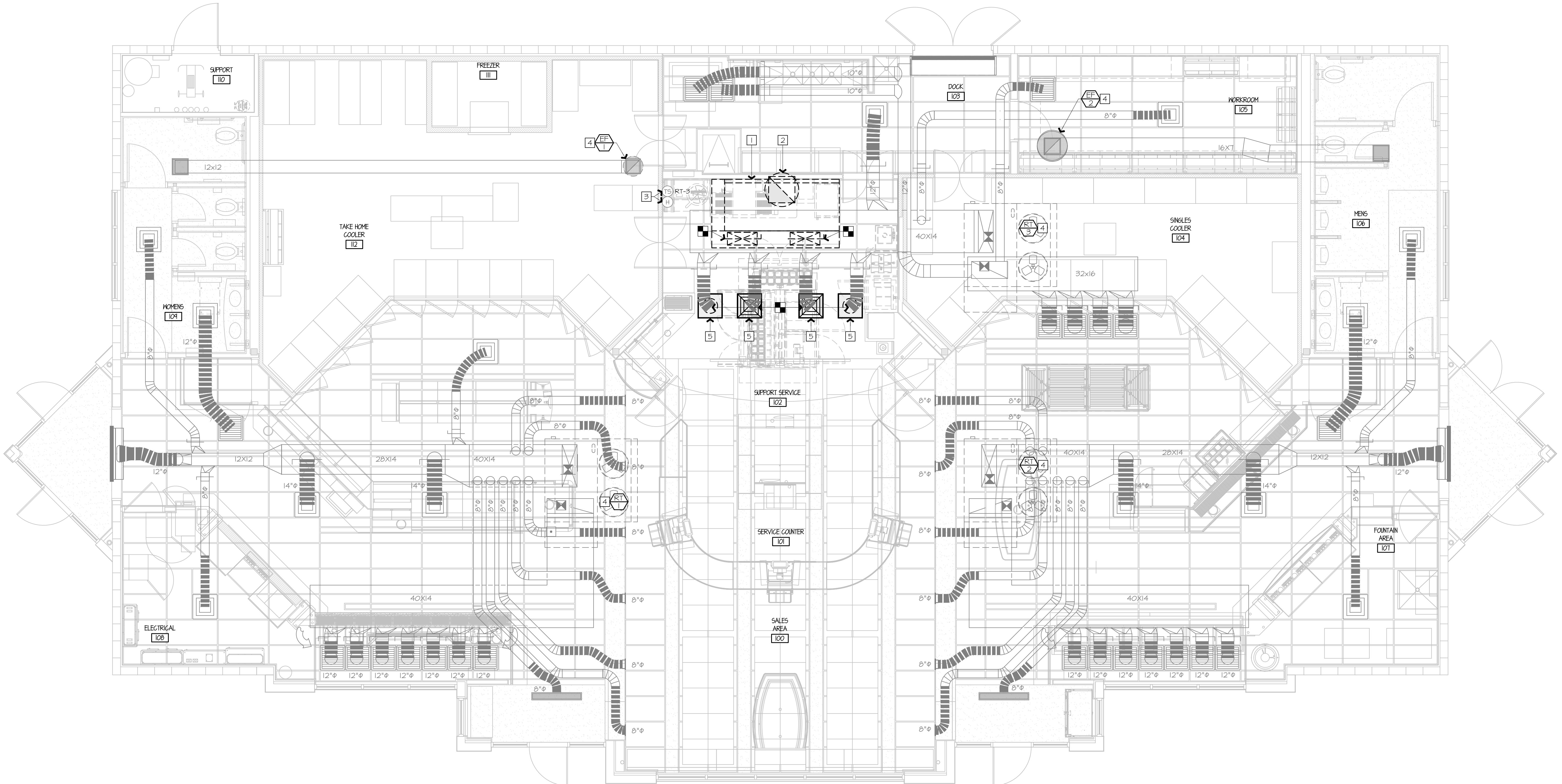


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NEIL P. BARTLEY
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SIGNATURE DATE: 08/01/2025

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PROTOTYPE	Fryer
DIVISION	Carolina
VERSION	GEN3
DATE	06-18-2025

REV	DATE	DESCRIPTION

ORIGINAL ISSUE DATE: 08/01/2025

SHEET TITLE:
MECHANICAL DUCTWORK CEILING PLAN - DEMO

SHEET NUMBER:
M101

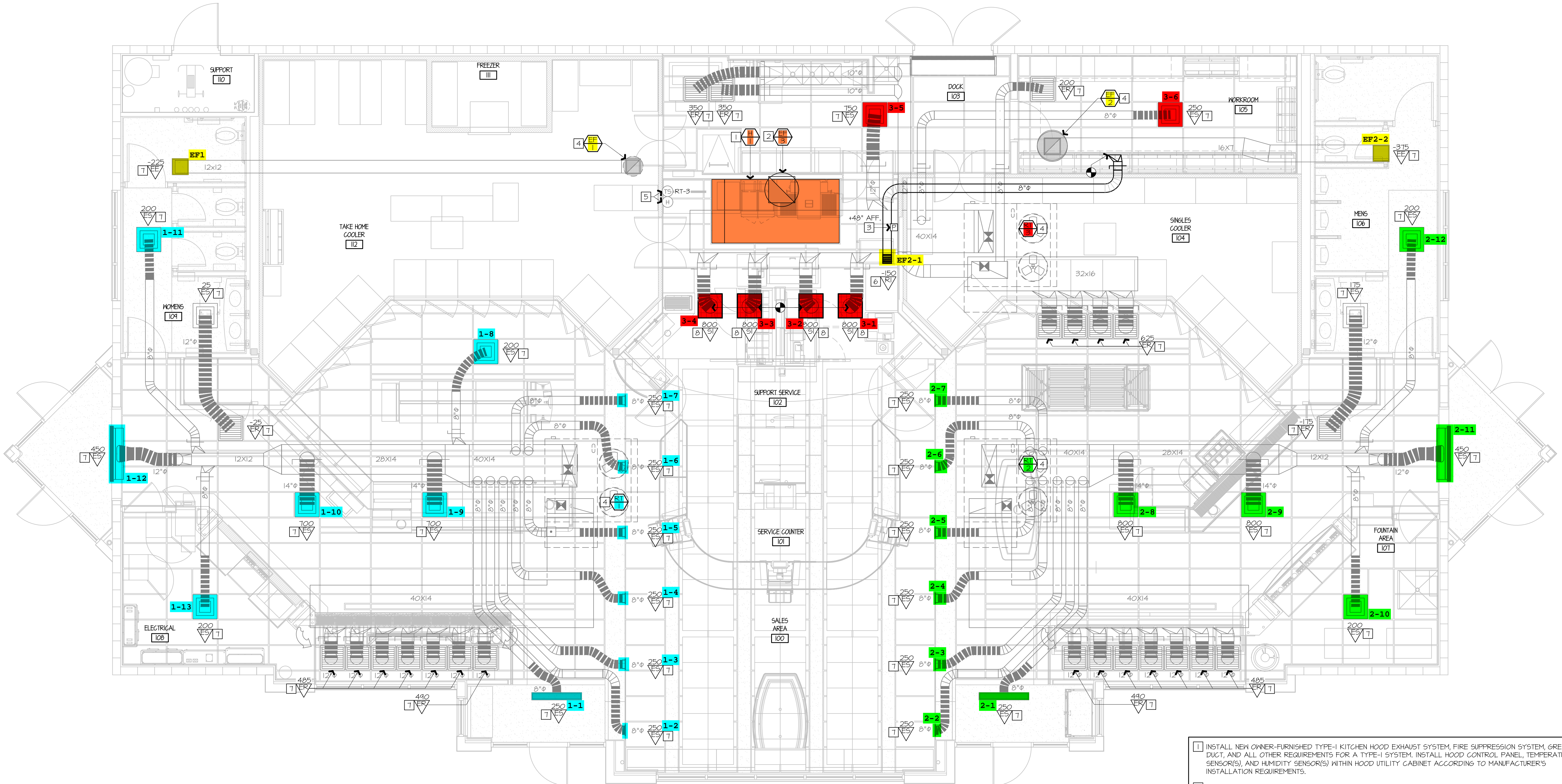
- 1 REMOVE KITCHEN HOOD SYSTEM AND ALL ASSOCIATED GREASE DUCT BETWEEN HOOD AND EXHAUST FAN ON ROOF. REMOVE HOOD SUPPLY PLENUM DUCT BACK TO RTU SUPPLY MAIN AND CAP AND PATCH AS REQUIRED. RE: M102.
- 2 REMOVE ROOF MOUNTED EXHAUST FAN AND ALL ASSOCIATED DUCT WORK.
- 3 EXISTING TEMPERATURE SENSOR AND HUMIDITY SENSOR SERVING KITCHEN RTU TO REMAIN, SHOWN FOR REFERENCE.
- 4 EXISTING ROOF EQUIPMENT TO REMAIN, SHOWN FOR REFERENCE.
- 5 REMOVE DIFFUSER/GRILLE AND MAINTAIN EXISTING DUCT WORK FOR NEW WORK.

A1 MECHANICAL DUCTWORK CEILING PLAN - DEMO

A13 PLAN NOTES



1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16



- 1 INSTALL NEW OWNER-FURNISHED TYPE-I KITCHEN HOOD EXHAUST SYSTEM, FIRE SUPPRESSION SYSTEM, GREASE DUCT, AND ALL OTHER REQUIREMENTS FOR A TYPE-I SYSTEM. INSTALL HOOD CONTROL PANEL, TEMPERATURE SENSOR(S), AND HUMIDITY SENSOR(S) WITHIN HOOD UTILITY CABINET ACCORDING TO MANUFACTURER'S INSTALLATION REQUIREMENTS.
- 2 INSTALL NEW OWNER-FURNISHED ROOF-MOUNTED EXHAUST FAN. INSTALL 12" GREASE DUCT TO ROOF MOUNTED FAN. EXTEND HOOD COLLAR. BALANCE TO AIRFLOW RATE SCHEDULED ON M601. COORDINATE WITH ELECTRICAL CONTRACTOR FOR FAN CONTROLS BETWEEN HOOD AND FAN. RE: QT INSTALL DRAWINGS AND HOOD MANUFACTURER'S INSTRUCTIONS.
- 3 INSTALL OWNER-FURNISHED HOOD SUPPRESSION PUSH STATION PER MANUFACTURER'S INSTALLATION REQUIREMENTS. RE: F4-E501 FOR ELEVATION.
- 4 EXISTING ROOF EQUIPMENT TO REMAIN, SHOWN FOR REFERENCE. RE: 61-M601 TO RE-BALANCE AIRFLOWS AS REQUIRED.
- 5 EXISTING TEMPERATURE SENSOR AND HUMIDITY SENSOR SERVING KITCHEN RTU TO REMAIN, SHOWN FOR REFERENCE.
- 6 PROVIDE EXHAUST GRILLE ABOVE COMBI OVENS AND PROVIDE DUCT AS SHOWN TO TAP INTO EXISTING RESTROOM EXHAUST DUCT. RE: 61-M601 FOR MORE INFORMATION.
- 7 RE-BALANCE EXISTING DIFFUSER/GRILLE TO AIRFLOW SHOWN ON PLAN. RE: M601.
- 8 PROVIDE DIFFUSER/GRILLE AS SCHEDULED AND RECONNECT TO EXISTING DUCT MAINTAINED DURING DEMOLITION. RE-BALANCE TO AIRFLOW SHOWN ON PLAN. RE: M601.

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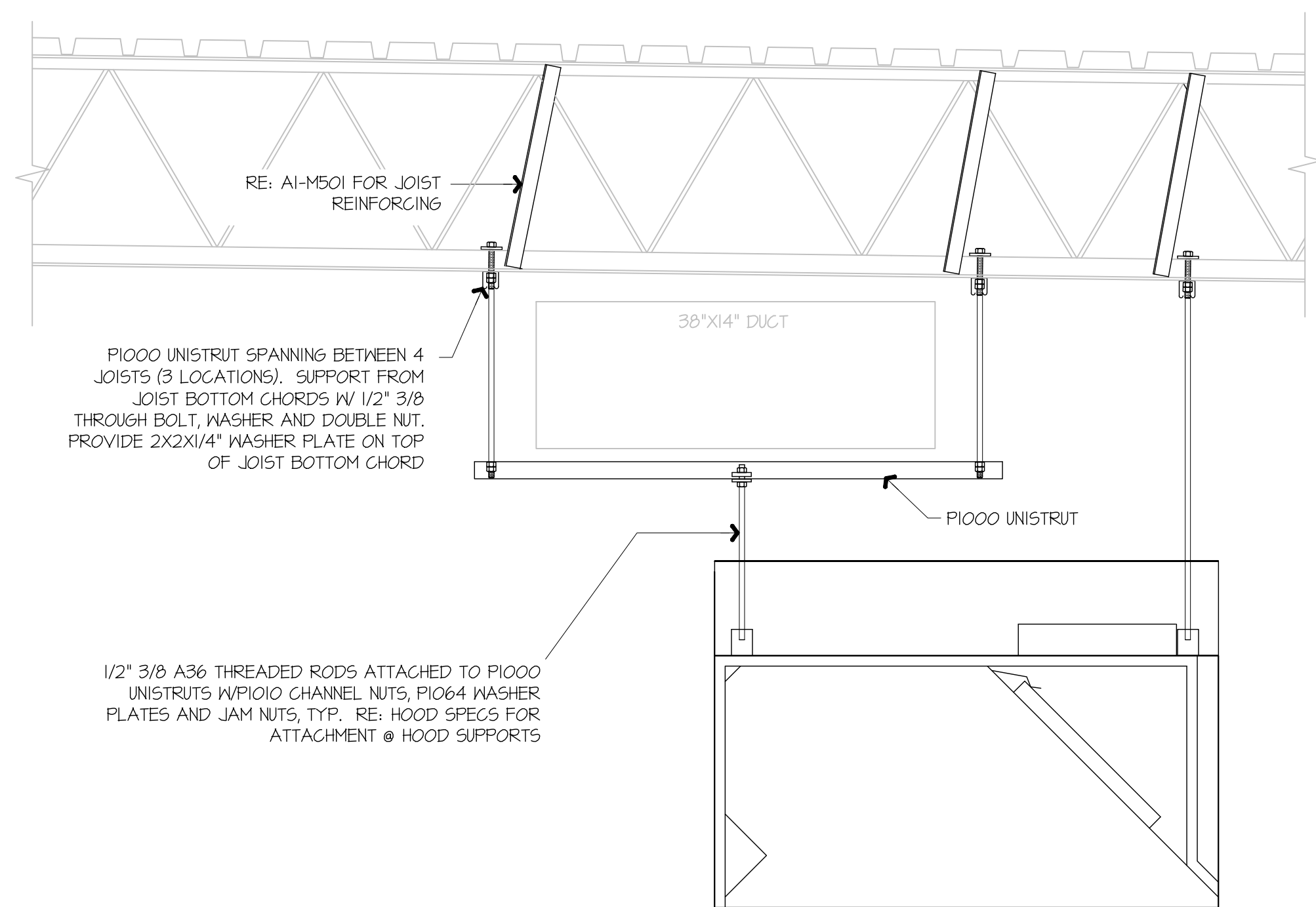
SHEET TITLE:
 MECHANICAL DUCTWORK CEILING PLAN - NEW

SHEET NUMBER:
M102

A1 MECHANICAL DUCTWORK CEILING PLAN - NEW

A13 PLAN NOTES





F1 KITCHEN EXHAUST HOOD SUPPORT DETAIL

NOT TO SCALE



A1 JOIST REINFORCING DETAIL

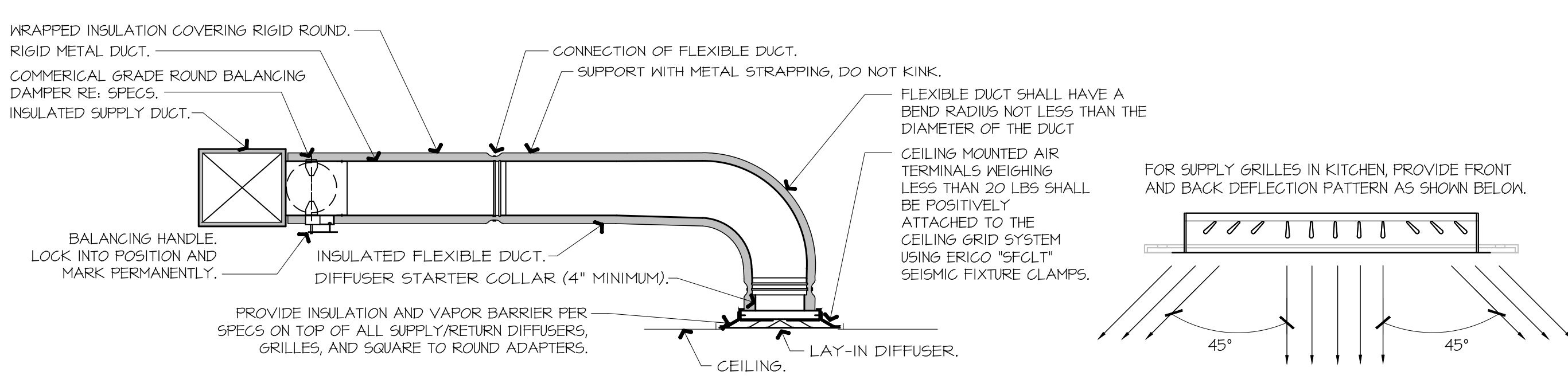
NOT TO SCALE

GENERAL NOTES:
 KITCHEN EXHAUST HOOD SHALL BE TYPE-I RATED FOR MEDIUM DUTY COOKING APPLIANCES THAT PRODUCE GREASE OR SMOKE AS A RESULT OF THE COOKING PROCESS. HOOD SHALL BE PROVIDED WITH AUTOMATIC FIRE SUPPRESSION SYSTEM INTERLOCKED WITH EQUIPMENT SHUTDOWN CONTROLS. HOOD SHALL BE PROVIDED WITH UL 1046 GREASE FILTERS. HOOD SHALL BE LISTED IN ACCORDANCE WITH UL710. HOOD SHALL BE LISTED AND LABELED FOR 0" CLEARANCE REQUIREMENTS TO COMBUSTIBLES.
 HEAT AND MOISTURE LOADS FOR APPLIANCES THAT DO NOT PRODUCE GREASE OR SMOKE AS A RESULT OF THE COOKING PROCESS AND ARE NOT LOCATED UNDER THE HOOD, HAVE BEEN INCORPORATED INTO THE HVAC SYSTEM CAPACITY SERVING THE KITCHEN.
 ALL OVENS NOT LOCATED UNDERNEATH A HOOD ARE UL710 LISTED FOR VENTLESS OPERATION.
SEQUENCE OF OPERATION:
 THE FOLLOWING KITCHEN EQUIPMENT SHALL BE INTERLOCKED WITH CURRENT TRANSFORMERS THAT AUTOMATICALLY ACTIVATE THE HOOD EXHAUST FAN UPON THE KITCHEN EQUIPMENT BEING ENERGIZED: [621] PIZZA OVENS, [648] COMBI OVENS, [647] STEAM DRAWER, [655] FRYER, [656] FRY HOLDING STATION.
 AS HOOD EXHAUST FAN ENERGIZES, RTU'S SHALL MODULATE OUTSIDE AIR TO MAINTAIN BUILDING PRESSURIZATION. RE: M601.
 HEAT SENSORS SHALL BE PROVIDED WITHIN HOOD CANOPY FOR TEMPERATURE AND HUMIDITY MONITORING. RE: MANUFACTURER DRAWINGS.
 UPON ACTIVATION OF THE FIRE SUPPRESSION SYSTEM, ALL EQUIPMENT LOCATED UNDER THE HOOD SHALL BE SHUTDOWN VIA CONTACTORS LOCATED WITHIN THE HOOD UTILITY CABINET, AND RTU SERVING KITCHEN SPACE SHALL BE AUTOMATICALLY SHUTDOWN. RE: A13-E601.



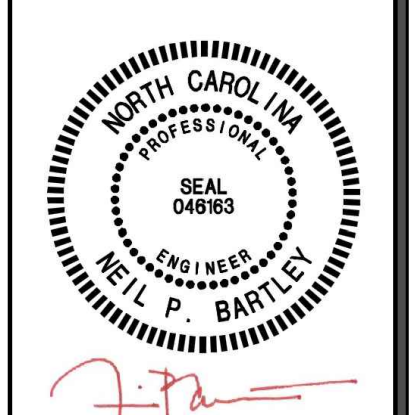
F9 FSC REAR WALL ELEVATION - NEW

1/2" = 1'-0"



A9 DIFFUSER CONNECTION DETAIL

NOT TO SCALE



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ORIGINAL ISSUE DATE: 08/01/2025

SHEET TITLE:
 MECHANICAL SECTIONS & DETAILS

SHEET NUMBER:
M501

