EXHAUST FAN SCHEDULE

Tag	Manufacturer	Model	Type	Drive	CFM	E.S.P.	Motor						Sone	Weight	Furnished	Installed	Comments
						IN. W.C.	H.P.	Volts	PH.	Hz.	FLA	RPM	Level	lbs.	By	By	
EF-1	Captive-Aire	DU240HFA	Roof	Direct	3200	1.2	3	208	3	60	10.20	775	14.8	304	HS	GC	See Captive-Aire drawings for options & accessories.
EF-2	Captive-Aire	DR12HFA	Roof	Direct	150	0.6	.25	115	1	60	2.90	1282	7.10	49	HS	GC	See Captive-Aire drawings for options & accessories.
EF-3	Captive-Aire	CFA 150CA	Ceiling	Direct	50	0.5	.134	115	1	60	1.30	556	N/A	29	HS	GC	See Captive-Aire drawings for options & accessories.

OUTDOOR AIR COOLED CONDENSING UNIT SCHEDULE

Unit ID	Nominal Cooling Capacity (Tons)	Manuf.	Model	Description	Refrig. Type	Refrig. Charge	Unit Electrical Data					Unit Installed Weight lbs.	Furnished By	Installed By	Comments
							Voltage	Phase	Hz.	FLA	MOCP				
CU-1	-	Manitowoc (Harford)	PCL99MOP-3	Walk-in Cooler Remote CU	R-404A	-	208	3	60	6.5	15	200	WCS	GC	Furnished with walk-in cooler
CU-2	-	-	-	Ice Maker Remote CU	R-404A	11 lbs. 7.4 oz.	120	1	60	-	-	100	KES	GC	Furnished with ice maker
CU-3	-	-	-	PUW Ice Maker Remote CU	R-404A	11 lbs. 7.4 oz.	120	1	60	-	-	100	KES	GC	Furnished with ice maker

AIR DOOR SCHEDULE

ID	Manufacturer	Model	Airflow			Electrical			Remarks
			Max FPM	Avg FPM	CFM	KW	V/P/H	FLA	
AD-1	Berner	ALC081072E	3600	2058	2072	11.2	208/3/60	32.8	

MAKE-UP AIR UNIT SCHEDULE

Unit ID	Manuf.	Model	Orientation	Fan Performance				Heating Performance						Unit Electrical Data					Unit Installed Weight lbs.	Furnished By	Installed By	Comments
				Supply Air (CFM)	Total E.S.P. in. w.c.	Motor Nominal HP	RPM	Type	V/Ph/Hz	Design KW	Max KW	Amps	Temperature Rise °F D.B.	Voltage	Phase	Hz.	MCA	MOCP				
MAU-1	Captive-Aire	A1-E.362-15D	Horizontal	1950	0.60	1.5	1942	Electric	208/3/60	29.0	36.0	86.6	47.0	208	3	60	5.5	15	489	HS	GC	See Captive-Aire drawings for options & accessories.

VENTILATION SCHEDULE

Space Served		Calculation of Minimum Outside Air (OA) Per NYC MC 2014									OA CFM		Ventilation System	Comments
Name	Area (SQ.FT.)	Classification	Based on Occupancy					Based on CFM / SQ.FT.		Based on Exhaust					Required	Provided		
			Persons Per 1000 SQ.FT.	Estimated Max. Occupant Load	Design Occupant Load	CFM Per Person	Total OA CFM	CFM Per SQ.FT.	Total OA CFM	Fixture Quantity	CFM Per Fixture	CFM Per SQ.FT.	Total Exhaust CFM				
101-Dining	755	Food and beverage service: Cafeteria, fast food	100	76	44	7.5	330	0.18	136						466	696	RTU02	See Note 1
102-Utensil	79	Public spaces, Corridors and utilities						0.06	5						5	7	RTU-2	
103-Passage	80	Public spaces, Corridors and utilities						0.06	5						5	7	RTU-2	
105-Ordering	65	Food and beverage service: Cafeteria, fast food	100	7	7	7.5	48.75	0.18	12						60	90	RTU-2	See Note 1
111-Unisex RR	67	Public spaces: Toilet rooms - public							0	1	70		70		0	0	EF-2	
112-Unisex RR	64	Public spaces: Toilet rooms - public							0	1	70		70		0	0	RTU-2	
Totals:	1110				51										536	800	RTU-2	
104-POS	162	Food and beverage service: Cafeteria, fast food	100	16	2	7.5	15	0.18	29						44	165	RTU-1	See Note 1
106-Serving	151	Food and beverage service: Cafeteria, fast food	100	15	4	7.5	30	0.18	27						57	213	RTU-1	See Note 1
107-Cooking	340	Food and beverage service: Kitchens (cooking)					0					0.7	238		0	0	EF-1	
108-Kitchen	420	Food and beverage service: Cafeteria, fast food	100	42	4	7.5	30	0.18	76						106	394	RTU-1	See Note 1
109-Office	45	Offices: Office spaces	5	0	1	5	5	0.06	3						8	29	RTU-1	
113-Trash Room	41	Public spaces, Corridors and utilities						0.06	2						2	9	EF-3	
Totals:	1159				11										215	800	RTU-1	

Notes:

1. Classification of "Food and beverage service, Cafeteria, fast food" results in an estimated quantity of people on a square footage basis that is unrealistic with regard to the actual use of the space. The calculated number of people has been noted in the above calculation, but an alternative, reasonably conservative actual maximum occupancy (which is supported by the Owner's historical data) is utilized in the calculation for the Total Outside Air CFM required for the respective Zones. The code-mandated value of 7.5 cfm/person for "Food and beverage service, Cafeteria, fast food" is used in the calculation.

ROOFTOP UNIT SCHEDULE

Unit ID	Nominal Cooling Capacity Tons	Manuf.	Model	Area Served	Orientation	Fan Performance				Cooling Capacity				Heating Performance				Unit Electrical Data					Unit Installed Weight lbs.	Furnished By	Installed By	Accessories, Features & Options												Comments
						Air Balance		Motor	Total	Net Capacity		Efficiency	EAT (Deg. F)		Cond.	Type	Temp (Deg. F)		KW	Voltage	Phase	Hz.	MCA	MOCP														
						Supply CFM	Outdoor CFM	Hp	E.S.P. in. w.c.	Total MBH	Sensible MBH	(S)EER	DB	WB	EAT (Def. F)		EAT DB	LVG DB									1	2	3	4	5	6	7	8	9	10	11	12	13	
RTU-1	10	York	ZJ120E36	Kitchen	Downflow	4000	800	3	1.0	115.3	92.3	12.0	80.0	67.0	95.0	Elec	59.6	81.3	36	208	3	60	100.5	110	1420	HES	GC	X		X	X	X	X	X	X	X	X	X	X	X	
RTU-2	10	York	ZJ120E54	Dining Room	Downflow	4000	800	3	1.0	115.3	92.3	12.0	80.0	67.0	95.0	Elec	59.6	94.2	54	208	3	60	159.0	175	1420	HES	GC	X		X	X	X	X	X	X	X	X	X	X	X	

Notes that apply to all units:

1. Static pressure indicated above is the external static pressure which excludes any pressure drops within the unit.
2. Unit shall be complete with side outlet drain and access doors. Outside air dampers shall be equipped with blade and jamb seals.
3. Contractor to ensure that outdoor air intakes are a minimum of 10'-0" away from any exhaust fan discharge, plumbing vent or other contaminant source.
4. Maximum air velocity through cooling coil shall not exceed 500 feet per min.
5. Provide 4 sided factory roof curb suitable for seismic conditions of project location.
6. Perform testing and balancing and submit reports to the engineer in accordance with specification.
7. Refer to roof framing plan for exact location of rooftop units.
8. Mechanical subcontractor shall affix unit designation decal on unit.
9. Unit to operate at 7 in. w.g. natural gas pressure. See Manufacturer's specifications for final connection size to unit.
10. Provide alternate bid to supply all rooftop units with coastal package (coated coils, painted rails, etc.) when site is located within 5 miles of the coast.

Accessories, Features & Options:

1. MERV-8 filters.
2. Roof curb - 14" high.
3. M.O.D.
4. Hail guard.
5. Unit mounted convenience receptacle.
6. R.A. & S.A. smoke detector w/ remote keyed annunciator/reset.
7. Comp. enthalpy econ.
8. Barometric relief.
9. Toolless hinged access panels.
10. Unit shall be charged with refrigerant type R-410A
11. Disconnect.
12. Hi-static motor
13. Power Exhaust

GRILLES, REGISTERS, AND DIFFUSERS SCHEDULE

Tag	Description	Size	Material	Finish	Mounting	Furnished By	Installed By	Manufacturer	Model	Notes
BS-1	Bathroom Air Purification Unit	Face: 5.44"x16"	Stainless Steel	Stainless Steel	Surface Mount	TUV	GC	RGF Environmental Group	BRU Assembly	See electrical sheets for connection information
CD-1	Perforated ceiling diffuser	Face: 24"x24" Neck: Varies	Aluminum	White	Lay-in ceiling	GC	GC	Nailor	4320A Type L	Provide with integral OBD
CD-2	Perforated ceiling diffuser	Face: 24"x12" Neck: Varies	Aluminum	White	Lay-in ceiling	GC	GC	Nailor	4320A Type L	Provide with integral OBP Remove 4-way deflectors
CD-3	Perforated ceiling diffuser	Face: 20"x20" Neck: Varies	Aluminum	White	Surface Mount	GC	GC	Nailor	4320A Type S	Provide with integral OBD
ER-1	Perforated ceiling exhaust	Face: 12"x12" Neck: Varies	Aluminum	White	Surface Mount	GC	GC	Nailor	4330R Type S	Provide with integral OBD
RG-1	Perforated ceiling return	Face: 48"x24" Neck: Varies	Aluminum	White	Lay-in ceiling	GC	GC	Nailor	4330R Type L	
RG-2	Fixed blade return grille	Face: 48"x24" Neck: Varies	Aluminum	White	Surface Mount	GC	GC	Nailor	51FH	
SR-2	Double-deflection supply register	Neck: Varies	Aluminum	White	Wall	GC	GC	Nailor	51DH	Provide with integral OBD

VIROGUARD SCHEDULE

TAG	QUANTITY	DESCRIPTION	DUCT CONNECTION SIZE	FAN	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN MANUFACTURER
VG-1	1	VIROGUARD HOOD EXHAUST FAN ROOFTOP CONTAINMENT SYSYTEM	18"x18"	Captive-Aire NCA24HPFA	TDC	GC	ENVIROMATIC

AIR BALANCE CALCULATIONS

System	Supply Air CFM	Return Air CFM	Outdoor Air CFM	Exhaust Air CFM	Pressure CFM
RTU-1	4000	3200	800		800
RTU-2	4000	3200	800		800
MAU-1	1950	0	1950		1950
EF-1				3200	-3200
EF-2				150	-150
EF-3				50	-50
Total	9950	6400	3550	3400	150

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 INTERMITTENLY AS NEEDED TO MAINTAIN SET POINTS DURING UNOCCUPIED TIMES. OUTSIDE AIR DAMPERS SHALL BE OPEN CONTINUOUSLY WHEN EITHER IN OCCUPIED MODE OR WHEN 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.

2022-DB#3/P#1-4

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