

OUTSIDE AIR CALCULATIONS:

RESTAURANT DINING ROOM OCCUPANCY:
 NET OCCUPIABLE SPACE = 1869 SQ. FT.
 TOTAL PERSONS X 7.5 = .18 X NET SQ. FT. = REQ'D CFM.
 1869 x .18 = 336.42 CFM
 CUSTOMER SEATING: 86 PERSONS
 STAFF: 22 PERSONS
 TOTAL PERSONS X 7.5 = .18 X NET SQ. FT. = REQ'D CFM.
 (108 x 7.5) + (.18 x 2114) = 1146.42 CFM REQUIRED.
OUTSIDE AIR PROVIDED:
 RTU-1 = 2,000 CFM
 TOTAL: 2,000 CFM - IN COMPLIANCE.

RESTAURANT KITCHEN OCCUPANCY:
 NET OCCUPIABLE SPACE = 1,480 SQ. FT.
 TOTAL PERSONS X 7.5 = .12 X NET SQ. FT. = REQ'D CFM.
 1,480 x .12 = 177.6 CFM
 KITCHEN STAFF: 22 PERSONS
 TOTAL PERSONS X 7.5 = .12 X NET SQ. FT. = REQ'D CFM.
 (22 x 7.5) + (.12 x 1,480) = 342.6 CFM REQUIRED.

OUTSIDE AIR PROVIDED:
 RTU-2 = 2,000 CFM
 TOTAL: 2,000 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 rates 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 (10) 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 834.16 CFM MORE THAN REQUIRED. THE KITCHEN OUTSIDE AIR IS 1350 CFM WHICH IS 1620.00 CFM MORE THAN REQUIRED. TOTAL OUTSIDE AIR FOR BOTH ZONES IS EXCEEDED.

PLAN NOTES

1. INSTALLATION SHALL COMPLY WITH 2023 FBC-MECHANICAL 8th EDITION 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 2023 FBC.
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 3584 SQ. FT.

NOTE:
 THE DESIGN, INSTALLATION, OPERATION, INSPECTION, AND MAINTENANCE OF ALL PUBLIC AND PRIVATE COMMERCIAL COOKING EQUIPMENT SHALL COMPLY WITH CHAPTER FFC 150.01 AND VFA 86 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 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).
- 2 FRV-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.
- 3 FRV-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.
- 4 EXTEND 4" GALVANIZED SNAP-LOK 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.
- 5 PROVIDE SURFACE MOUNT FRAME FOR INSTALLATION IN GYP/HARD CEILING.
- 6 UNIT WEIGHTS ARE LISTED FOR COORDINATION. VERIFY EXACT LOCATION WITH GC.
- 7 INSTALL THERMOSTATS FOR RTU-1 & RTU-2 IN MANAGERS OFFICE WITH SENSORS AT INDIVIDUAL ZONES AS INDICATED.
- 8 FLEX CONNECTION FROM RETURN AIR DOWN DUCT THROUGH TRUSS WEBBING.
- 9 TRANSITION FROM RTU-2 RETURN AIR OPENING TO 36x20 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.
- 10 RIGID CONNECTIONS FOR TYPE 'E' DIFFUSERS ON COOK LINE AND DIFFUSER OVER ICE MACHINE. SEE DETAIL 15 ON SHEET M2.
- 11 STAINLESS STEEL WALL PANEL AT HOOD. FINISHED AND INSTALLED BY GENERAL CONTRACTOR.
- 12 FRV-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.
- 13 PROVIDE INDEPENDENT ON/OFF SWITCH FOR EF-2 ABOVE MOP BASIN.

HYAC GENERAL NOTES

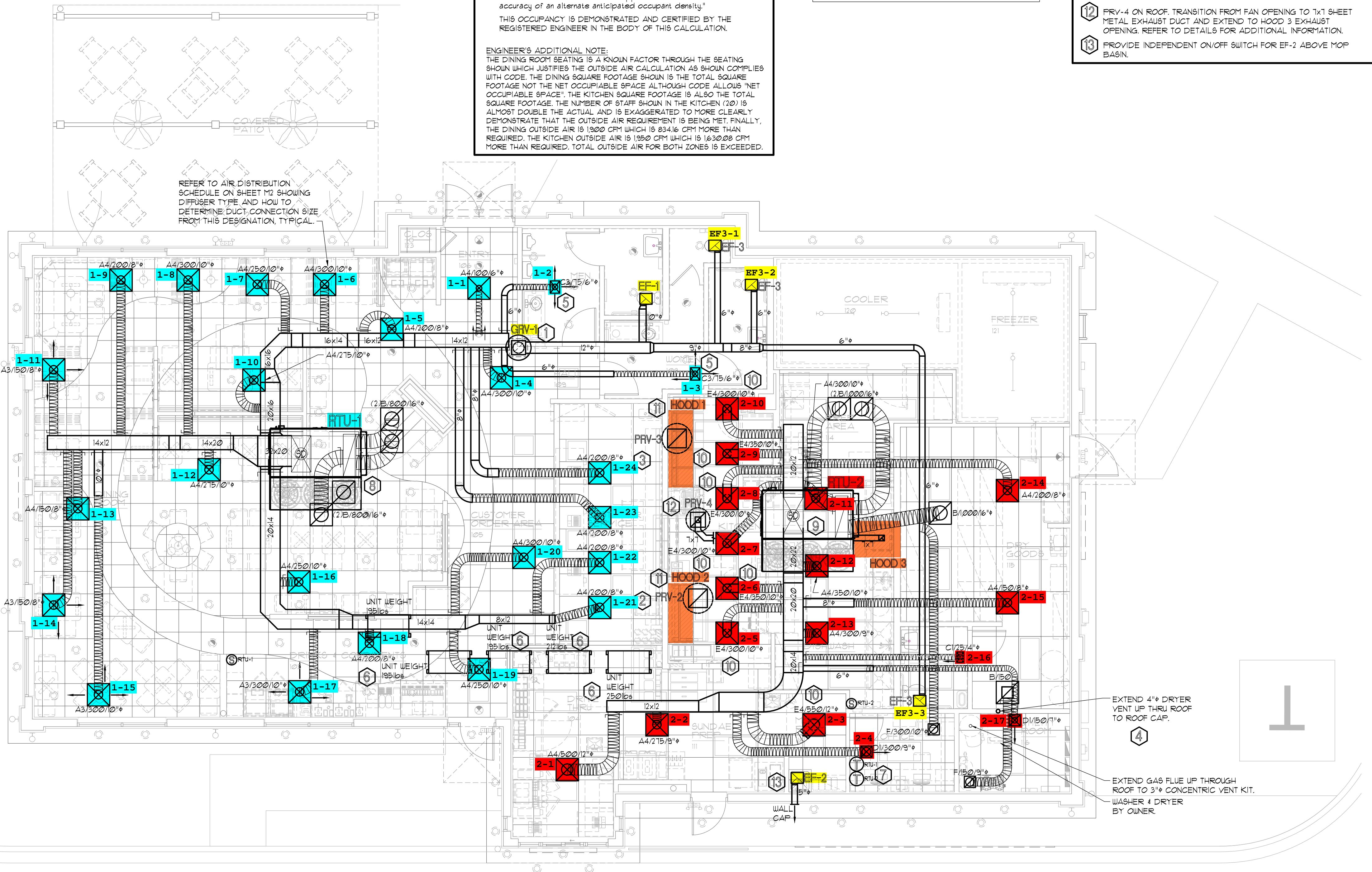
1. DUCT SIZES ARE CLEAR INSIDE DIMENSIONS. VERIFY ALL DIMENSIONS AND LOCATIONS PRIOR TO FABRICATION OR INSTALLATION. ALL RECTANGULAR/SQUARE DUCTWORK SHALL BE FINEST QUALITY GALVANIZED SHEET STEEL WITH 2 3/4 LB. DENSITY FOIL FACED EXTERNAL INSULATION WITH AN R-VALUE OF 6.0. COORDINATE DUCTS WITH STRUCTURE 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 2023 FBC-MECHANICAL 8th EDITION 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 2,000 CFM	EF-1 220 CFM
RTU-2 2,000 CFM	EF-2 50 CFM
	3 EF-3 - 10 EA 210 CFM
	FRV-2 1500 CFM
	FRV-3 1500 CFM
	FRV-4 380 CFM
TOTAL: 4,000 CFM	TOTAL: 3830 CFM
RESULTING TOTAL AIR BALANCE: 170 CFM POSITIVE	

HYAC LEGEND

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



REFER TO AIR DISTRIBUTION SCHEDULE ON SHEET M2 SHOWING DIFFUSER TYPE AND HOW TO DETERMINE DUCT CONNECTION SIZE FROM THIS DESIGNATION, TYPICAL.

EXTEND 4" DRYER VENT UP THRU ROOF TO ROOF CAP.
 EXTEND GAS FLUE UP THROUGH ROOF TO 3" CONCENTRIC VENT KIT. WASHER & DRYER BY OWNER.

ORDER WAITING

GARLAND D Patterson
 Digitally signed by GARLAND D PATTERSON
 Date: 2025.07.16 08:46:06 -0400
 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.

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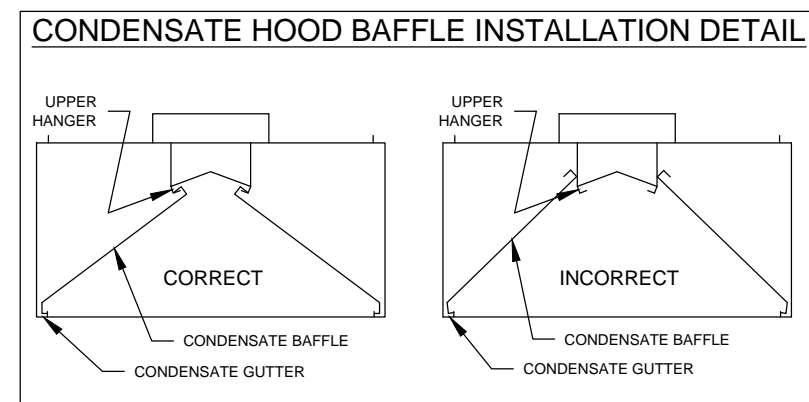
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Garland Patterson, P.E.
 FL Lic. No.: 14175
 JULY 9, 2025

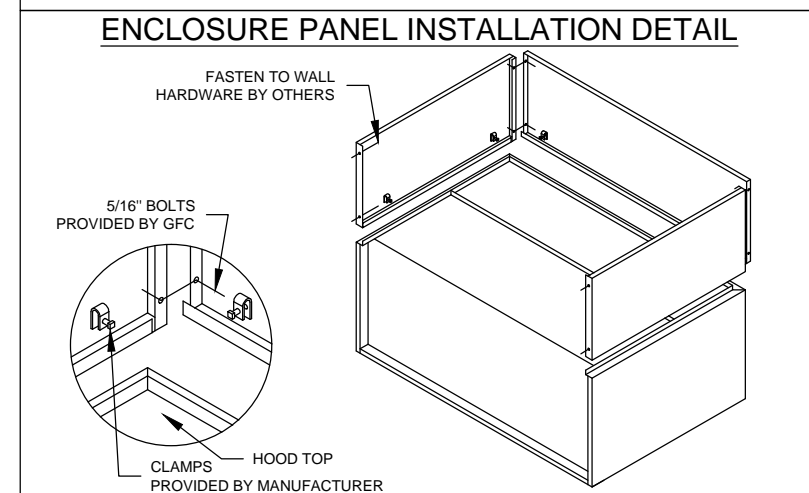
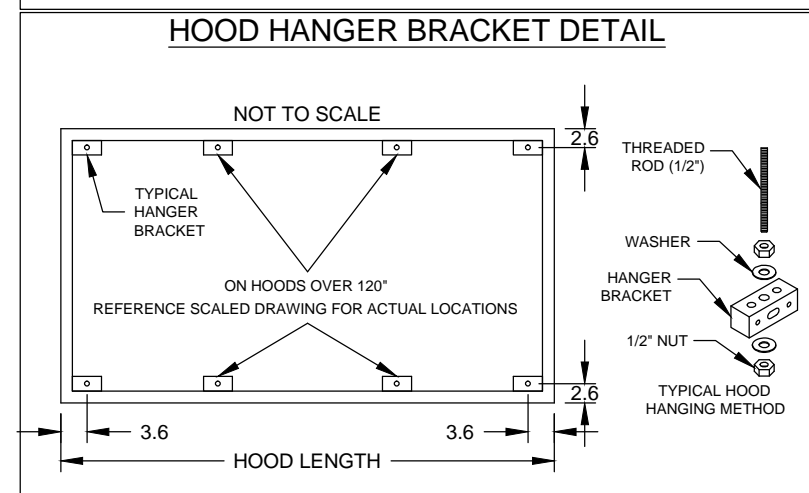
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 Engineering Business No. 5204-B
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New Free Standing
 Thomasville Rd. and Wolfpack Way
 Bradfordville, FL
 Leon County

Date: 07.09.25
 Scale: AS NOTED
 Project Mgr: SEH
 Drawn: BMD
 Job: 24-175
 Sheet
M1



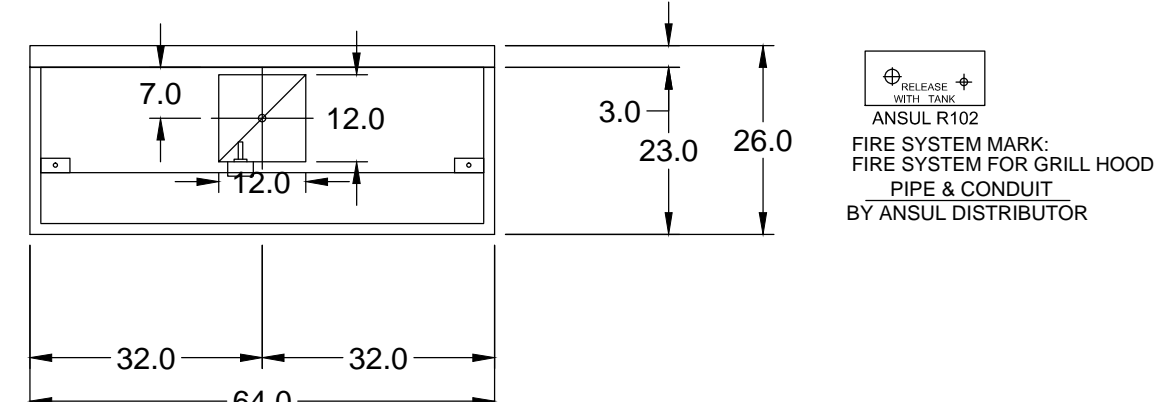
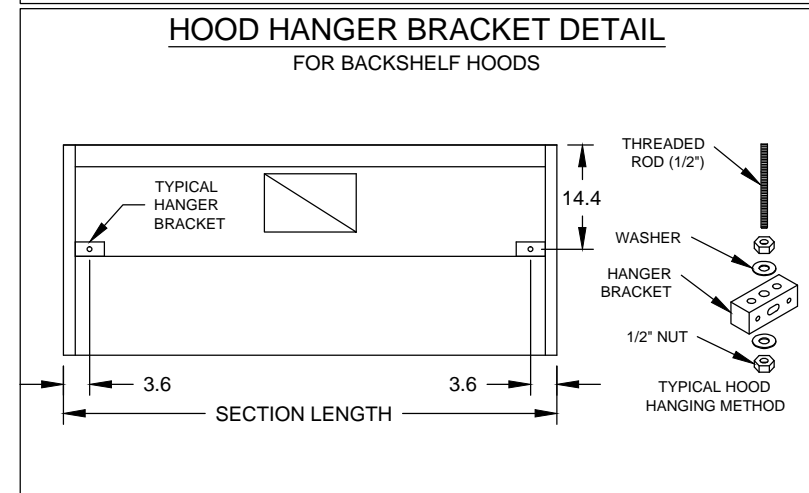
NOTES:
 1. THE CONDENSATE BAFFLES MUST HOOK ONTO THE UPPER HANGER AND REST IN THE CONDENSATE GUTTER FOR PROPER OPERATION.



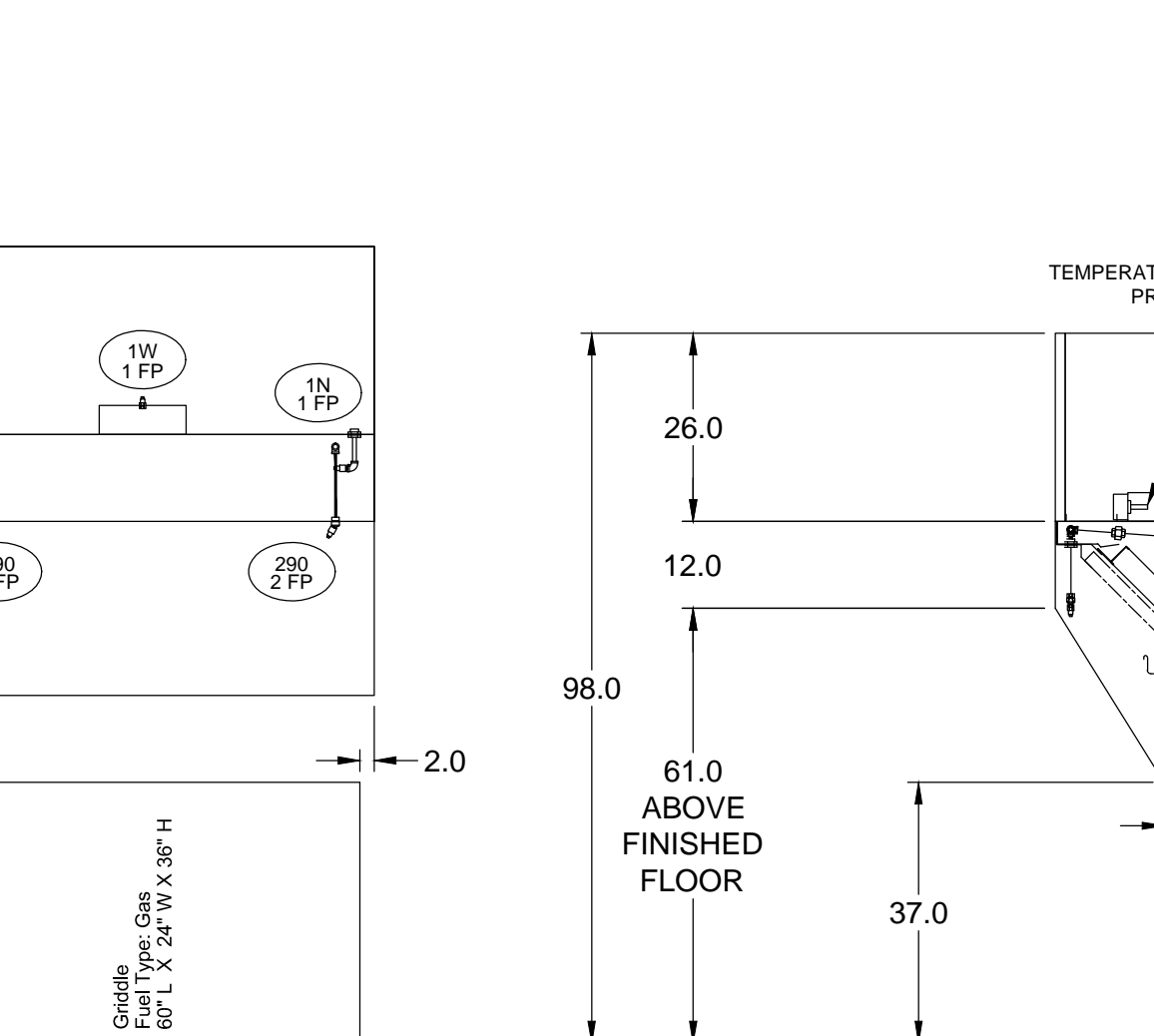
HOOD HANGING HEIGHT FOR FIRE SYSTEMS
 VERIFICATION OF HOOD HANGING HEIGHT ABOVE FINISHED FLOOR (A.F.F.) IS REQUIRED FOR CORRECT PLACEMENT OF FIRE SYSTEM NOZZLES.

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

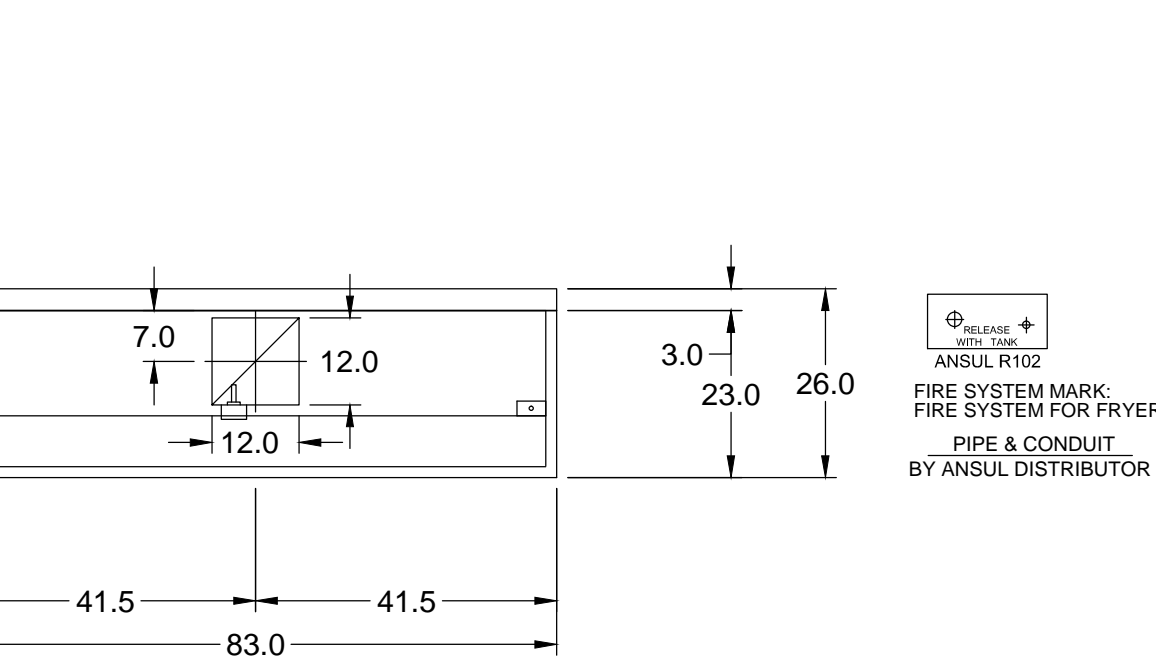
OTHER HANGING HEIGHT = _____ FROM FINISHED FLOOR TO LOWER EDGE OF HOOD.



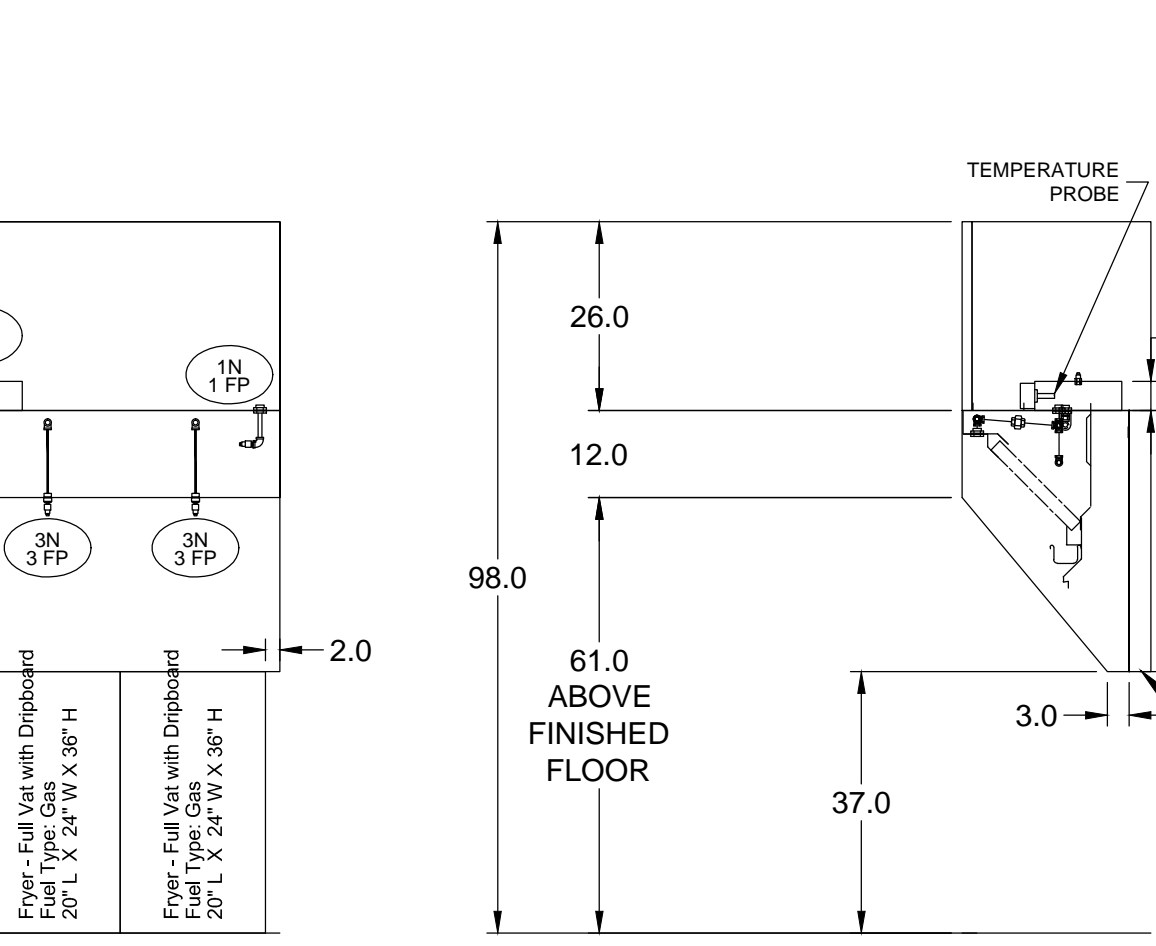
MARK: GRILL HOOD - SECTION 1 PLAN VIEW



MARK: GRILL HOOD - SECTION 1 ELEVATION VIEW



MARK: FRYER HOOD - SECTION 1 PLAN VIEW



MARK: FRYER HOOD - SECTION 1 ELEVATION VIEW

EQUIPMENT SCHEDULE

TYPE 2 KITCHEN HOOD MARK: ITEM # 25

HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	SECTION LENGTH	WIDTH	HEIGHT	GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION
1	XD3-3-S CONDENSATE HOOD - DOUBLE BAFFLE	42.0 IN.	42 IN.	24 IN.	RIGHT	224.0 LBS.	NA	NA

EQUIPMENT SCHEDULE

TYPE 1 KITCHEN HOOD MARK: GRILL HOOD

HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	SECTION LENGTH	WIDTH	HEIGHT	GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION
1	XGER-3-33-S 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

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

CONTROL PANEL

- STAINLESS STEEL ENCLOSURE
- AGENT STORAGE TANK
- EXPELLANT GAS CARTRIDGE
- ANSUL AUTOMAN RELEASE
- REGULATOR
- WIRING DIAGRAM FOR WIRING MICROSWITCH

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

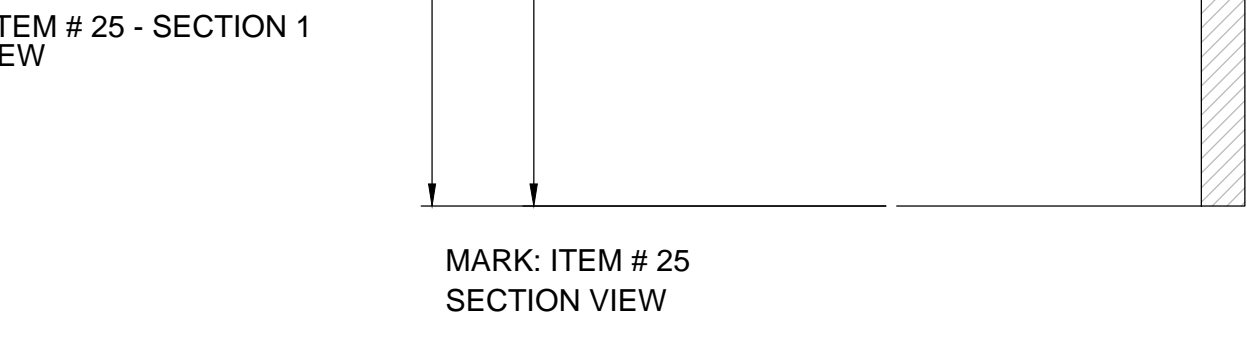
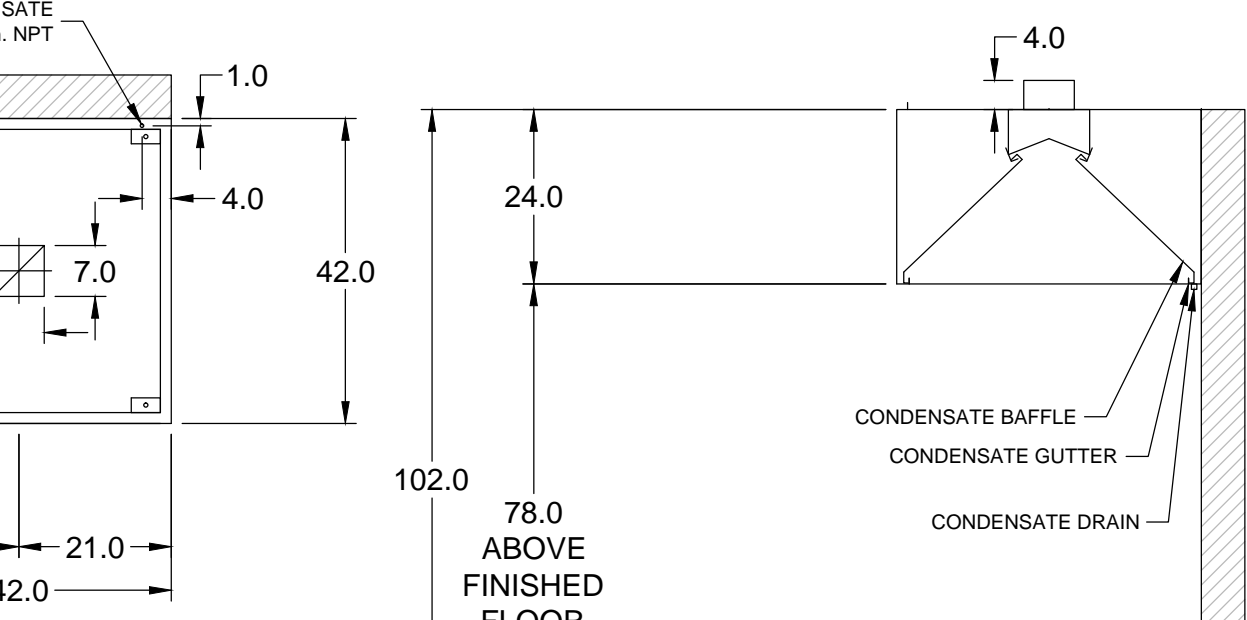
CONNECTION TO BUILDINGS ALARM

CONNECTION TO COOKING EQUIPMENT SHUT DOWN

CONNECTION TO FAN SHUT DOWN

NOT TO SCALE

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 Automan Release to be located within 60" of the 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 system(s), exhaust and supply fans and electrical power shut down. Field wiring and connections to be performed by a licensed electrician.
 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 jobsite 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 final 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 20 ft (6.1M).
 -Parts or labor required to correct 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.



MARK: ITEM # 25 SECTION VIEW

EXTEND TO NEAREST FLOOR RECEPTOR. SEE PLUMBING DWGS.

OPTIONS AND ACCESSORIES

430 STAINLESS STEEL WHERE EXPOSED
 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)
 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 #K1100145 - 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

TYPE 1 KITCHEN HOOD MARK: FRYER HOOD

HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	SECTION LENGTH	WIDTH	HEIGHT	GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION
1	XREP-4-33-S 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

OPTIONS AND ACCESSORIES

430 STAINLESS STEEL WHERE EXPOSED
 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)
 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 #K1100559 - 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 FBCM 4 NFPA 96.

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 FFGC 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.

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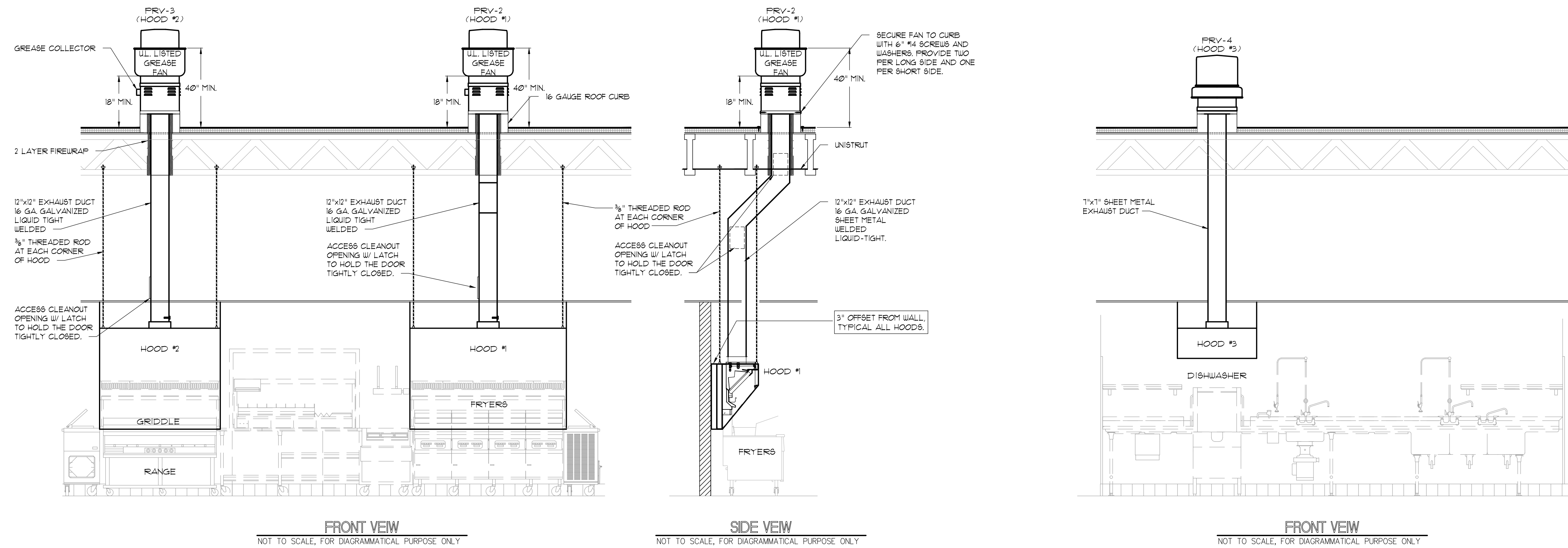
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 JULY 9, 2025

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New Free Standing
Carlino's
 Thomasville Rd. and Wolfpack Way
 Bradfordville, FL
 Leon County

Date: 07.09.25
 Scale: AS NOTED
 Project Mgr: SEH
 Drawn: BMD
 Job: 24-175
 Sheet
M3



FRONT VIEW
 NOT TO SCALE, FOR DIAGRAMMATICAL PURPOSE ONLY

SIDE VIEW
 NOT TO SCALE, FOR DIAGRAMMATICAL PURPOSE ONLY

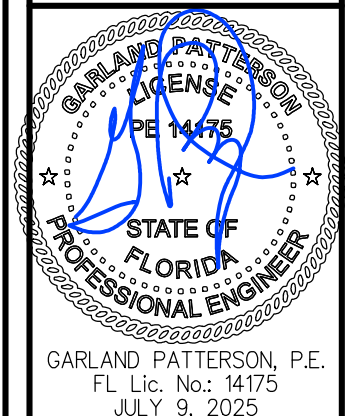
FRONT VIEW
 NOT TO SCALE, FOR DIAGRAMMATICAL PURPOSE ONLY

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New Free Standing
Caluro's
 Thomasville Rd. and Wolfpack Way
 Bradfordville, FL
 Leon County

Date: 07.09.25
 Scale: AS NOTED
 Project Mgr: SEH
 Drawn: BMD
 Job: 24-175
 Sheet

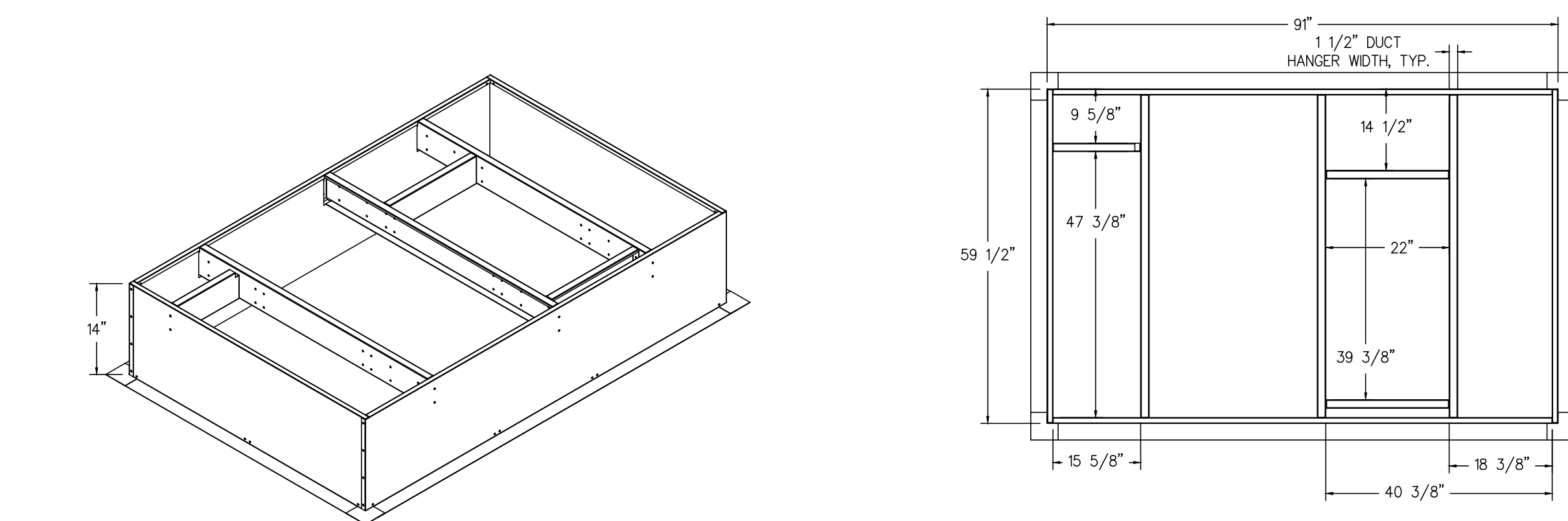
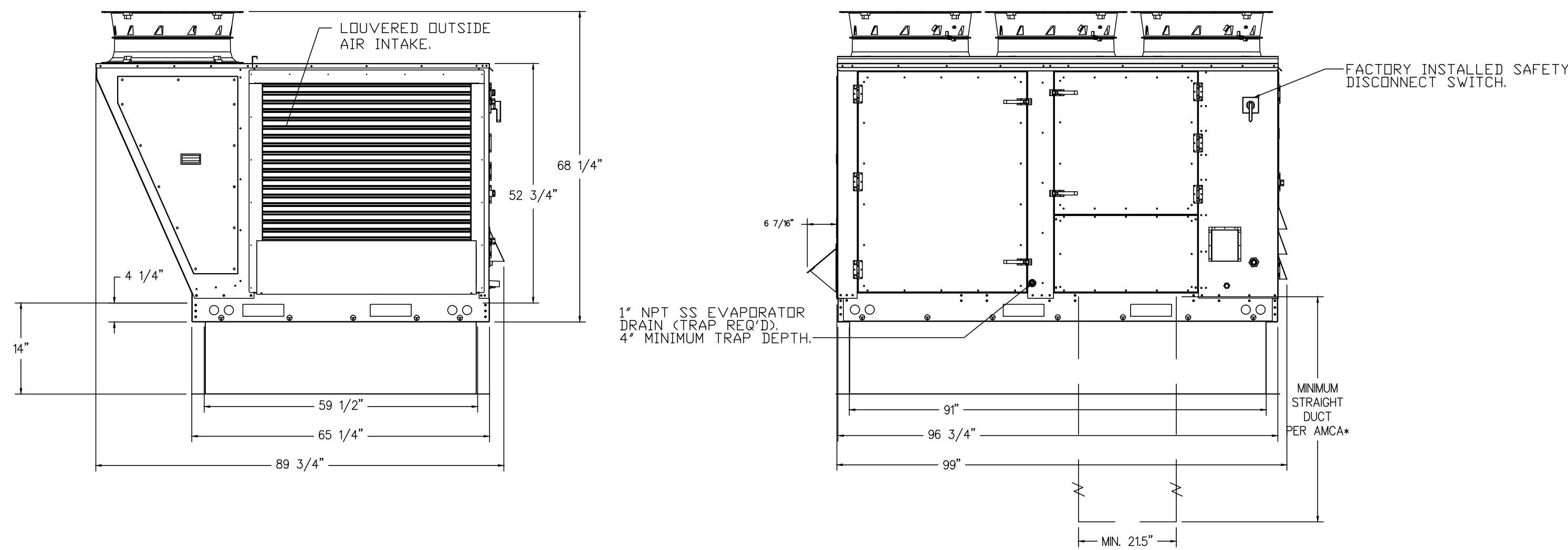
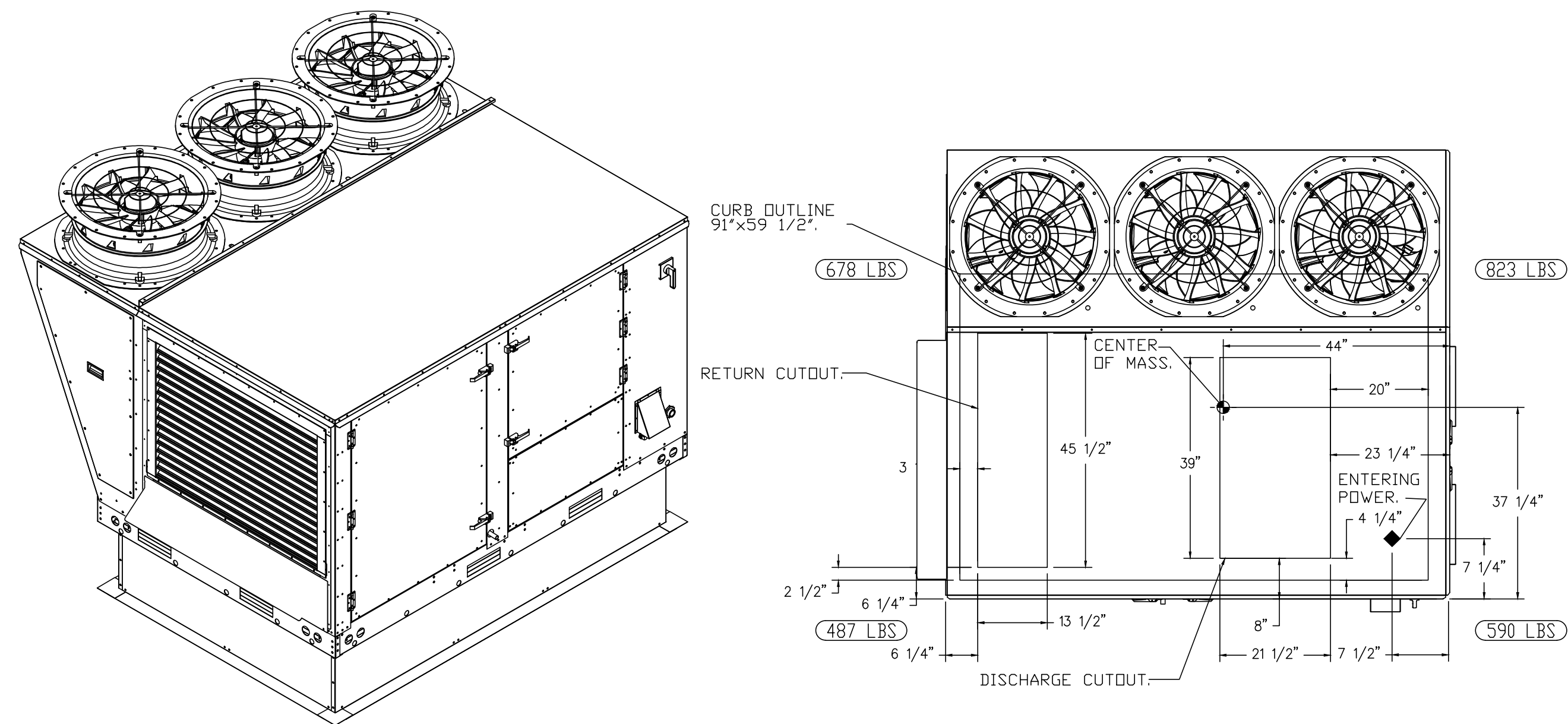
M5

FAN #1 CASRTU3-E.152-24MF-20T-DOAS - HEATER (RTU-1)

NOTES:

- DO NOT OBSTRUCT OUTSIDE AIR INLET, OUTSIDE AIR COIL OR OUTSIDE AIR FAN.
- DENOTES CORNER WEIGHT.
- ROOF OPENING MUST BE 2" SMALLER THAN CURB DIMENSIONS IN BOTH DIRECTIONS.

*NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 201. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRASTICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT.
 SUGGESTED STRAIGHT DUCT SIZE IS 215" x 39".

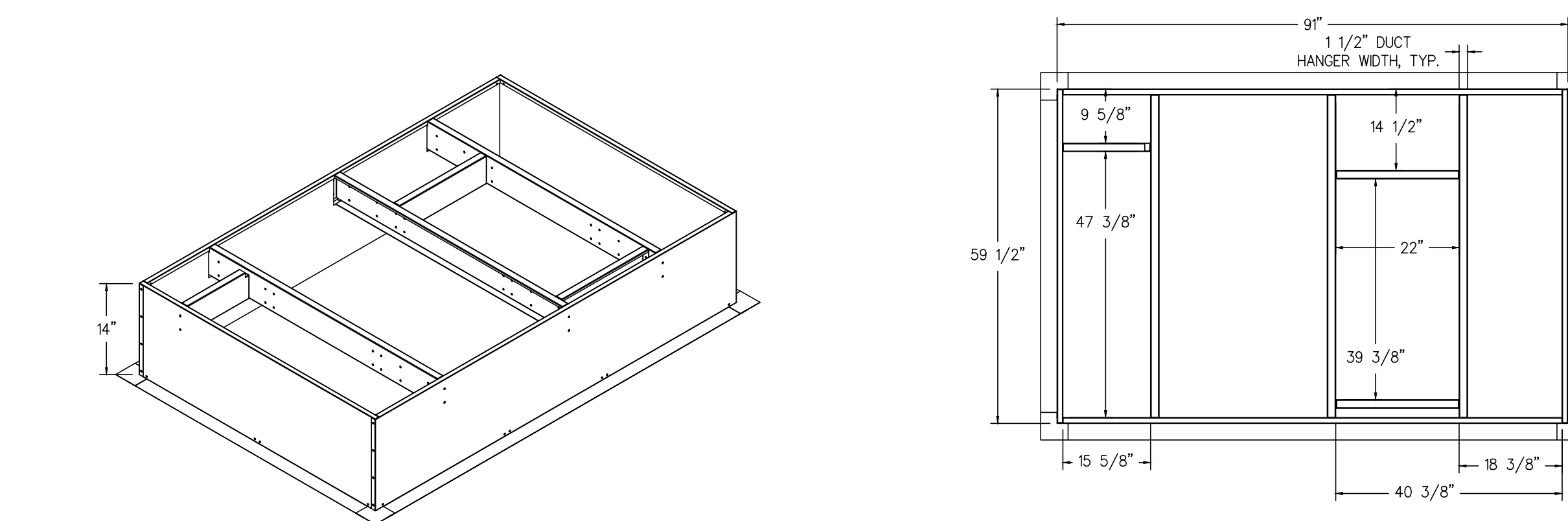
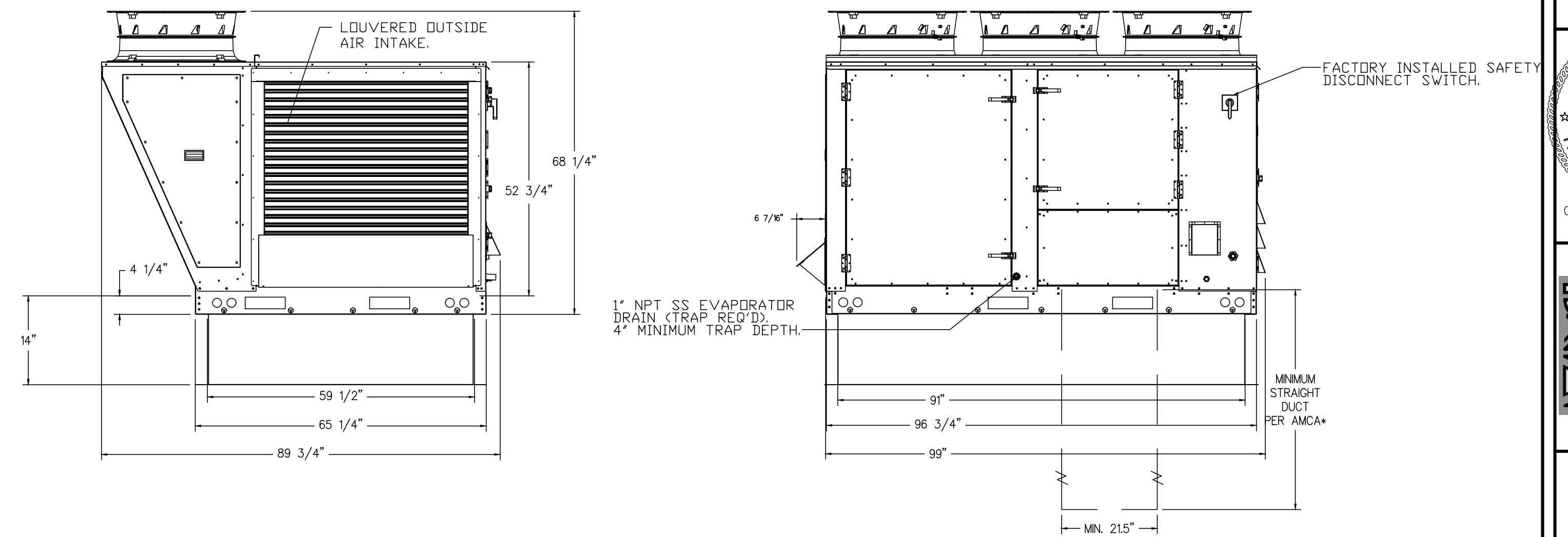
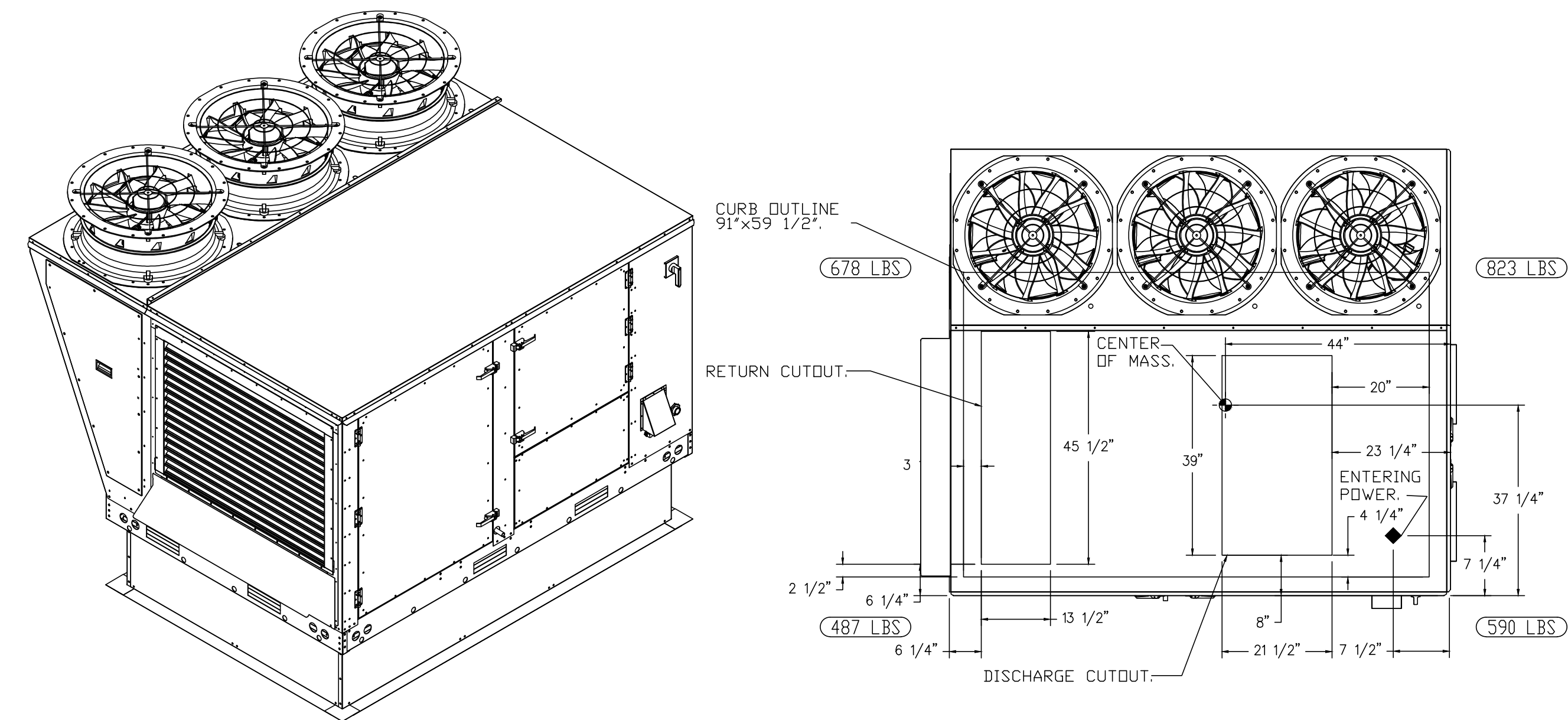


FAN #2 CASRTU3-E.152-24MF-20T-DOAS - HEATER (RTU-1)

NOTES:

- DO NOT OBSTRUCT OUTSIDE AIR INLET, OUTSIDE AIR COIL OR OUTSIDE AIR FAN.
- DENOTES CORNER WEIGHT.
- ROOF OPENING MUST BE 2" SMALLER THAN CURB DIMENSIONS IN BOTH DIRECTIONS.

*NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 201. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRASTICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT.
 SUGGESTED STRAIGHT DUCT SIZE IS 215" x 39".



REVISIONS	BY

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Garland Patterson, P.E.
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 JULY 9, 2025

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