

OUTSIDE AIR CALCULATIONS:

RESTAURANT DINING ROOM OCCUPANCY:
 NET OCCUPIABLE SPACE = 1869 SQ. FT.
 TOTAL PERSONS X 15' x .18 X NET SQ. FT. = REQ'D CFM.
 1869 x .18 = 336.42 CFM
 CUSTOMER SEATING: 86 PERSONS
 STAFF: 22 PERSONS
 TOTAL PERSONS X 15' x .18 X NET SQ. FT. = REQ'D CFM.
 (110 x 7.5) + (18 x 1869) = 116142 CFM REQUIRED.
OUTSIDE AIR PROVIDED:
 RTU-1 - 1300 CFM
 TOTAL: 1300 CFM - IN COMPLIANCE.

RESTAURANT KITCHEN OCCUPANCY:
 NET OCCUPIABLE SPACE = 1480 SQ. FT.
 TOTAL PERSONS X 15' x .12 X NET SQ. FT. = REQ'D CFM.
 1213 X .12 = 151.16 CFM
 KITCHEN STAFF: 22 PERSONS
 TOTAL PERSONS X 15' x .12 X NET SQ. FT. = REQ'D CFM.
 (22 x 7.5) + (12 x 1480) = 31116 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 (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 1630.00 CFM MORE THAN REQUIRED. TOTAL OUTSIDE AIR FOR BOTH ZONES IS EXCEEDED.

PLAN NOTES

- INSTALLATION SHALL COMPLY WITH 2012 IMC AND 2009 IECC AND ALL APPLICABLE LAWS, CODES AND ORDINANCES.
- 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.
- THE MECHANICAL CONTRACTOR SHALL PROVIDE ALL OPERATING AND MAINTENANCE MANUALS FOR ALL EQUIPMENT TO THE OWNER AS REQUIRED PER 2009 IECC.
- 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 3984 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:

- 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.
- 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).
- 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.
- 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.
- 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.
- PROVIDE SURFACE MOUNT FRAME FOR INSTALLATION IN GYP/HARD CEILING.
- UNIT WEIGHTS ARE LISTED FOR COORDINATION. VERIFY EXACT LOCATION WITH GC.
- INSTALL THERMOSTATS FOR RTU-1 & RTU-2 IN MANAGERS OFFICE WITH SENSORS AT INDIVIDUAL ZONES AS INDICATED.
- FLEX CONNECTIONS TO RETURN AIR DOWN DUCT THROUGH TRUSS WEBBING.
- 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.
- TRANSITION FROM RTU-2 RETURN AIR OPENING TO 30X20 AND EXTEND DOWN TO ELEVATION WHICH WILL ALLOW FOR EXTENDING THE 16" FLEX RUNS WITH VOLUME DAMPERS TO RETURN GRILLES AS INDICATED. FIELD COORDINATE PRIOR TO INSTALLATION.
- RIGID CONNECTIONS FOR TYPE "F" DIFFUSERS ON COOK LINE AND DIFFUSER OVER ICE MACHINE. SEE DETAIL 15 ON SHEET M2.
- STAINLESS STEEL WALL PANEL AT HOOD, FURNISHED AND INSTALLED BY GENERAL CONTRACTOR.
- PROVIDE PLENUM BOX ATTACHED TO RETURN GRILLE FOR TRANSFER AIR FROM OFFICE 4 UTILITY ROOM.
- FRV-4 ON ROOF. TRANSITION FROM FAN OPENING TO 1X1 SHEET METAL EXHAUST DUCT AND EXTEND DOWN TO HOOD EXHAUST OPENING. REFER TO DETAILS FOR ADDITIONAL INFORMATION.
- PROVIDE INDEPENDENT ON/OFF SWITCH FOR EF-2 ABOVE MOP BASIN.
- FLEX CONNECTION NOT SHOWN DUE TO CLARITY. MAKE 16" FLEX CONNECTION AS NECESSARY.

HYAC GENERAL NOTES

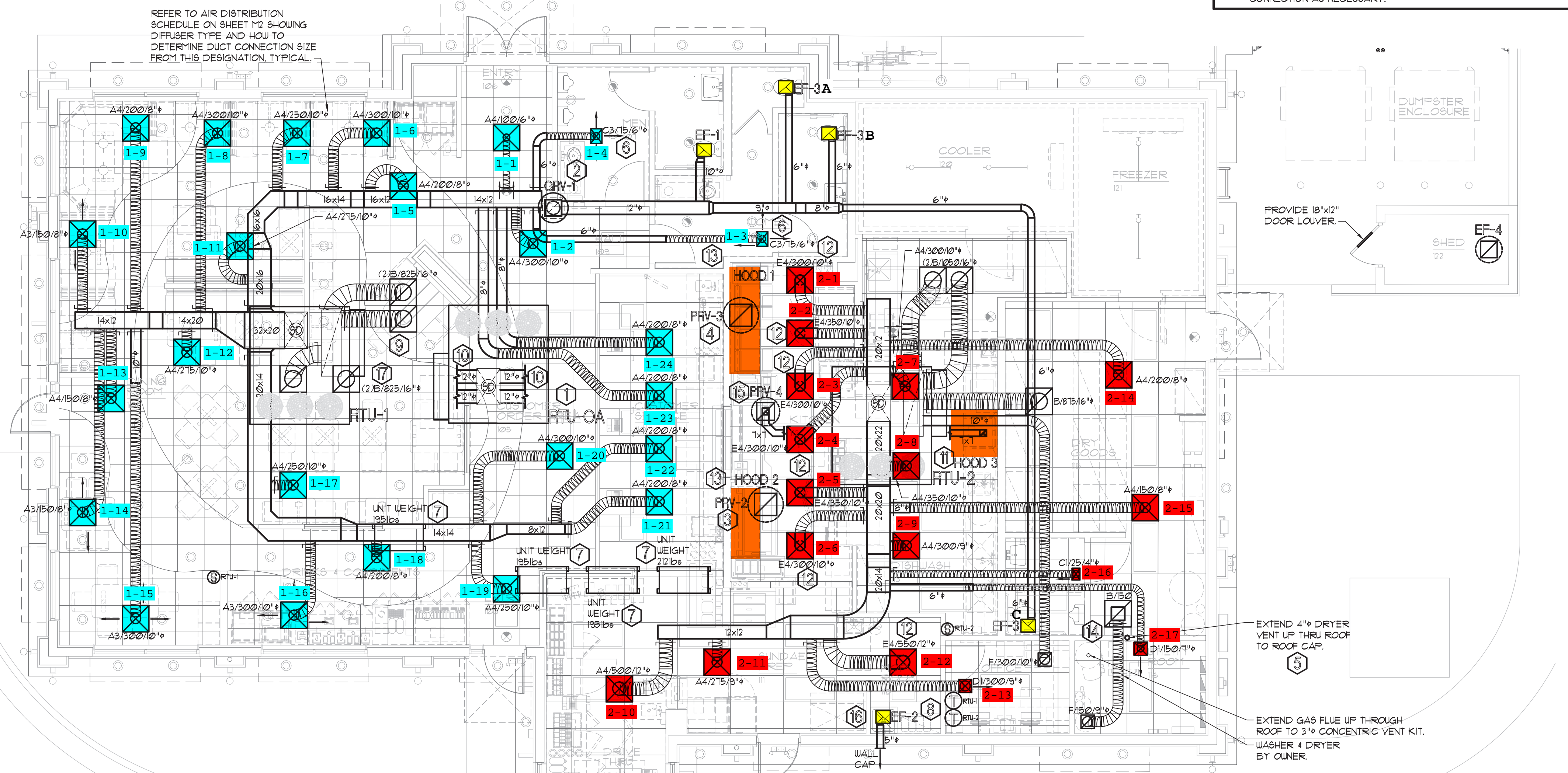
- DUCT SIZES ARE CLEAR INSIDE DIMENSIONS. VERIFY ALL DIMENSIONS AND LOCATIONS PRIOR TO FABRICATION OR INSTALLATION. ALL RECTANGULAR/SQUARE DUCTWORK SHALL BE FINEST QUALITY GALVANIZED SHEET STEEL WITH 2 3/4 LB. DENSITY FOIL FACED EXTERNAL INSULATION WITH AN R-VALUE OF 6.0. COORDINATE DUCTS WITH STRUCTURE PRIOR TO INSTALLATION. ALL DUCT SHALL BE CONSTRUCTED AND INSTALLED PER SMACNA REQUIREMENTS.
- ALL FLEXIBLE DUCT CONNECTIONS SHALL BE CLASS ONE TYPE. PROVIDE TAB COLLARS AT MAIN DUCT WITH MANUAL VOLUME DAMPER WITH LOCKING QUADRANT.
- 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.
- ALL ROOF AND WALL PENETRATIONS SHALL BE SEALED BY THE GENERAL CONTRACTOR.
- 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.
- 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.
- 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.
- INSTALLATION SHALL COMPLY WITH 2012 IMC AND 2009 IECC AND ALL APPLICABLE LAWS, CODES AND ORDINANCES.
- 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.
- COORDINATE WITH ELECTRICAL CONTRACTOR AND EQUIPMENT NATIONAL ACCOUNTS ON ALL ELECTRICAL DATA PRIOR TO ORDER.
- SUPPLY DUCTWORK SHALL BE CONSTRUCTED, FABRICATED AND INSTALLED IN ACCORDANCE WITH SMACNA REQUIREMENTS FOR A 1" POSITIVE PRESSURE CLASSIFICATION.
- RETURN AND EXHAUST DUCTWORK SHALL BE CONSTRUCTED, FABRICATED AND INSTALLED IN ACCORDANCE WITH SMACNA REQUIREMENTS FOR A 1" NEGATIVE STATIC PRESSURE.
- 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.
- THE MECHANICAL CONTRACTOR SHALL BALANCE ALL SYSTEMS TO WITHIN TEN PERCENT OF DESIGN VALUES SPECIFIED HEREIN.
- EXTEND CONDENSATE DRAIN LINES FROM RTU'S TO ROOF DRAINS AND/OR DOWNSPOUTS WHICH DRAIN TO STORM SEWER. REFER TO DETAILS ON SHEET M2.
- 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.
- 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-2 510 CFM
	3 EF-3 - 10 EA 1500 CFM
	FRV-2 1500 CFM
	FRV-3 1500 CFM
	FRV-4 380 CFM
TOTAL: 3850 CFM	TOTAL: 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 I FLEXIBLE DUCT	



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

PROVIDE 18"x12" DOOR LOUVER

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 Patterson
 Digitally signed by
 Garland Patterson
 Date: 2022.04.13 15:53:30 -0400

MECHANICAL PLAN
 SCALE: 3/16" = 1'-0"

REVISIONS BY

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 REGISTERED PROFESSIONAL ENGINEER
 STATE OF FLORIDA
 PROFESSIONAL ENGINEER
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 APR 15, 2022

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New Free Standing
Columbo
 US Hwy 90
 Lake City, Florida
 Columbia County

Date: 04.13.22
 Scale: AS NOTED
 Project Mgr: DG
 Drawn: BMD
 Job: 21-244
 Sheet
M1

CONTROL NOTES

- RTU-1, RTU-2, 4 RTU-OA WILL SHUT-DOWN UPON ACTIVATION OF FIRE SUPPRESSION SYSTEM.
- RTU-1, RTU-2, 4 RTU-OA WILL SHUT-DOWN ON ACTIVATION OF ANY DUCT DETECTOR.
- OCCUPIED MODE: FANS IN RTU-1 & RTU-2, EXHAUST FANS FRV-2, 3, 4 TO RUN CONTINUOUSLY. RESTROOM EXHAUST TO BE INTERLOCKED WITH RR LIGHTS.
- UNOCCUPIED MODE: FANS IN RTU-1 & RTU-2 TO RUN ONLY WHEN COOLING OR HEATING IS CALLED FOR.
- RTU-OA SHALL BE INTERLOCKED WITH RTU-1 AND RTU-2 VIA LENNOX CONTROLS TO ASSURE SIMULTANEOUS OPERATION. COORDINATE ALL CONTROLS REQUIREMENTS WITH LENNOX PRIOR TO BID SUBMISSION.

LENNOX SETTINGS FOR CULVERS

Kitchen Unit

Parameter 3.01 HEAT DELAY NEEDS TO BE SET TO "DISABLED". CONTROL PARAMETER 3.01=0 Pg. 92
ECONOMIZER DIP SWITCHES A56 (EM1) NEED TO BE SET TO "GLOBAL" MODE. 1-ON 2-OFF (Pg. 5 FIG 8)
ECONOMIZER MIN POSITION POTENTIOMETER NEEDS TO BE DETERMINED AND SET BY AIR BALANCER (Pg. 52 FIG 33)
BOTH THE THERMOSTAT AND THE HOOD FANS MUST BE TIED INTO TBI TERMINAL 849 FOR OCC/UNOCC CONTROL.
FRESH AIR TEMPERING (HEATING) CONTROL PARAMETER 6.20=160 "55F" (KITCHEN IS USUALLY IN COOLING MODE)
(PARAMETER 6.20 Pg. 93 x CHARTS Pg. 103)

Dining Room Unit

PARAMETER 3.01 HEAT DELAY NEEDS TO BE SET TO "DISABLED". CONTROL PARAMETER 3.01=0 Pg. 92
ECONOMIZER DIP SWITCHES A56 (EM1) NEED TO BE SET TO ECONOMIZER TYPE PURCHASED/INSTALLED. 1=1 2=2
(Pg. 5 FIGURE 8)
ECONOMIZER MIN POSITION POTENTIOMETER NEEDS TO BE DETERMINED AND SET BY AIR BALANCER (Pg. 52 FIGURE 33)
THE THERMOSTAT MUST BE TIED INTO TBI TERMINAL 849 FOR OCC/UNOCC CONTROL.
FRESH AIR TEMPERING (HEATING) CONTROL PARAMETER 6.20=142 "60F" (ROOM NEUTRAL)
(PARAMETER 6.20 PAGE 93 x CHARTS PAGE 103)

OTHER PARAMETERS THAT WE DIDN'T SET, BUT ARE PART OF START-UP:

- ROOM SET POINT
- REMOTE SENSOR OPERATION
- TEMP DEADBANDS

CHECK FOR CORRECT OPERATION AND WIRING OF ALL SENSORS.

NOTE: VERIFY ALL COLORS WITH OWNER AND ARCHITECT

NATIONAL ACCOUNT PROGRAM

1. LENNOX INDUSTRIES, INC. - ROOFTOP HVAC EQUIPMENT

National Accounts Sales: (800) 367-6285 Option #1 lennoxind.com

National Account Technical Support: (800) 367-6285 Option #2 lennoxind.com

2. ACCUREX/ GREENHECK FAN CORPORATION - KITCHEN HOODS, EXHAUST FANS, ROOF CURBS, ANSUL SYSTEMS, AND ACCESSORIES

CONTACT Patrick Smith @ 1-612-670-2938 OR patrick.smith@accurex.com

3. CARNES COMPANY - DIFFUSERS AND GRILLES

National Accounts Rep: Brian Baker @ (608) 845-6411 bbaker@carnes.com

National Accounts Sales: Chris Stratton @ (608) 845-6411 cstratton@carnes.com

RTU - 1

LENNOX LCH-156-H4B COMBINATION ELECTRIC HEATING AND ELECTRIC COOLING ROOFTOP UNIT w/HUMIDITROL AND FACTORY UNIT MOUNT ELECTRIC 15.0 KW HEATER. UNIT FED 1000 CFM OF PRE-TREATED OUTSIDE AIR FROM RTU-OA. BALANCE RETURNS PER PLANS.
152,000 NET COOLING CAPACITY, 12.0 EER. 208 / 230 VOLT, 3 PHASE, 70.0 AMPS & DRIVE KIT 1. UNIT WEIGHT IS 2,130lbs. BLOWER MOTOR SET FOR **NOMINAL 5,200 CFM** & FRESH AIR INTAKE DAMPER SET FOR MINIMUM **900 CFM**. PROVIDE MANUFACTURER'S 18" HIGH ROOF CURB, TWO STAGE CONTROL, DUCT DISCHARGE CONTROL, IN-DUCT SMOKE DETECTORS, BELT TENSIONER WITH SPARE BELT, MERV 4 FILTERS, LOOSE SHIPPED CONDENSATE TRAP AND HONEYWELL OR EQUAL T7350 NIGHT SET BACK THERMOSTAT AND DISCONNECT SWITCH. MOTORIZED OUTSIDE AIR INTAKE DAMPER. NO ECONOMIZER.
NO SUBSTITUTIONS.

RTU - 2

LENNOX LCH-156-H4B COMBINATION ELECTRIC HEATING AND ELECTRIC COOLING ROOFTOP UNIT w/HUMIDITROL AND FACTORY UNIT MOUNT ELECTRIC 15.0 KW HEATER. UNIT FED 1000 CFM OF PRE-TREATED OUTSIDE AIR FROM RTU-OA. BALANCE RETURNS PER PLANS.
152,000 NET COOLING CAPACITY, 12.0 EER. 208 / 230 VOLT, 3 PHASE, 70.0 AMPS & DRIVE KIT 1. UNIT WEIGHT IS 2,130lbs. BLOWER MOTOR SET FOR **NOMINAL 5,000 CFM** & FRESH AIR INTAKE DAMPER SET FOR MINIMUM **950 CFM**. PROVIDE MANUFACTURER'S 18" HIGH ROOF CURB, TWO STAGE CONTROL, DUCT DISCHARGE CONTROL, IN-DUCT SMOKE DETECTORS, BELT TENSIONER WITH SPARE BELT, MERV 4 FILTERS, LOOSE SHIPPED CONDENSATE TRAP AND HONEYWELL OR EQUAL T7350 NIGHT SET BACK THERMOSTAT AND DISCONNECT SWITCH. MOTORIZED OUTSIDE AIR INTAKE DAMPER. NO ECONOMIZER.
NO SUBSTITUTIONS.

RTU - OA

LENNOX LCH-156-H4B COMBINATION ELECTRIC HEATING AND ELECTRIC COOLING ROOFTOP UNIT w/HUMIDITROL AND FACTORY UNIT MOUNT ELECTRIC 30.0 KW HEATER. UNIT FEEDS 1000 CFM OF PRE-TREATER OUTSIDE TO RTU-1 AND RTU-2.
152,000 NET COOLING CAPACITY, 12.0 EER. 208 / 230 VOLT, 3 PHASE, 90.0 AMPS & DRIVE KIT 1. UNIT WEIGHT IS 2,130lbs. BLOWER MOTOR SET FOR SUPPLY FAN TOTAL FLOW 3250 CFM. 1250 CFM BALANCE BYPASS TO BLEND WITH 2000 CFM OUTSIDE AIR. 2000 CFM THEN DELIVERED TO RTU'S.
NOMINAL 2,000 CFM 100% OA UNIT, PROVIDE MANUFACTURER'S 18" HIGH ROOF CURB, RUSKIN MODEL #50-307-52 BYPASS MIXING BOX. PROVIDE MIXING BOX SUPPORT. CONTROL, DUCT DISCHARGE CONTROL, IN-DUCT SMOKE DETECTORS, BELT TENSIONER WITH SPARE BELT, MERV 4 FILTERS, LOOSE SHIPPED PROVIDE FRESH AIR TEMPERING. MOTORIZED OUTSIDE AIR INTAKE DAMPER. CONDENSATE TRAP & HONEYWELL OR EQUAL DISCHARGE TEMP CONTROLLER AND DISCONNECT SWITCH. INTERLOCK WITH RTU-1 AND RTU-2.
NO SUBSTITUTIONS.

GRV - 1

GREENHECK MODEL FGR GRAVITY RELIEF VENTILATOR WITH INTEGRAL FACTORY BIRDSCREEN. PROVIDE FACTORY CURB, MINIMUM 12" HIGH, 12"x12" THROAT WITH 12x12 PLENUM DUCT DOWN FOR EXHAUST DUCT CONNECTION **NO SUBSTITUTIONS.**

PRV - 2

(ITEM #49)

ACCUREX MODEL XRUB-161XP-15 KITCHEN FAN UPBLAST EXHAUST FAN W/CLEAN-OUT PORT, MOUNTED HINGE BASE, & AUTO BELT TENSIONER, SPARE BELT, & ROOF CURB W/VENTED CURB EXTENSION. **1500 CFM AT 2.33" SP, 1.5 HP MOTOR**, 208 VOLTS, THREE PHASE FAN TO RUN CONTINUOUSLY DURING OCCUPIED MODE. **NO SUBSTITUTIONS.**

PRV - 3

(ITEM #59)

ACCUREX MODEL XRUB-141-7 KITCHEN FAN UPBLAST EXHAUST FAN W/CLEAN-OUT PORT, MOUNTED HINGE BASE, & AUTO BELT TENSIONER, SPARE BELT, & ROOF CURB W/VENTED CURB EXTENSION. **1500 CFM AT 1.00" SP, .75 HP MOTOR**, 208 VOLTS, THREE PHASE FAN TO RUN CONTINUOUSLY DURING OCCUPIED MODE. **NO SUBSTITUTIONS.**

PRV - 4

(ITEM #25)

ACCUREX MODEL XRED-090-D CONDENSATE DOWNBLAST EXHAUST FAN WITH ROOF CURB AND BACKDRAFT DAMPER. **350 CFM AT .6" SP, .0667 HP MOTOR**, 115 VOLTS, SINGLE PHASE. FAN TO RUN W/STARTING OF DISHWASHER & FOR ONE MINUTE AFTER THE CYCLE IS COMPLETE. **NO SUBSTITUTIONS.**

EF - 1

ACCUREX MODEL XCR-A200 CEILING EXHAUST FAN, BACK DRAFT DAMPER. EXTEND EXHAUST DUCT TO GRAVITY RELIEF VENTILATOR. **220 CFM AT .125" SP**, 115 VOLT, SINGLE PHASE. FAN TO BE INTERLOCKED WITH RESTROOM LIGHTS. NO SUBSTITUTIONS.

EF - 2

ACCUREX MODEL XCR-B50 CEILING EXHAUST FAN, BACK DRAFT DAMPER. EXTEND EXHAUST DUCT TO GRAVITY RELIEF VENTILATOR, WALL CAP FOR MOP BASIN FAN. **50 CFM AT .125" SP**, 115 VOLT, SINGLE PHASE. INDEPENDENT SWITCH FOR FAN OVER MOP BASIN. NO SUBSTITUTIONS.

EF - 3

ACCUREX MODEL XCR-B70 CEILING EXHAUST FAN, BACK DRAFT DAMPER. EXTEND EXHAUST DUCT TO GRAVITY RELIEF VENTILATOR. **70 CFM AT .100" SP**, 115 VOLT, SINGLE PHASE. FAN TO BE INTERLOCKED WITH RESTROOM LIGHTS. NO SUBSTITUTIONS.

EF - 4

ACCUREX MODEL XRED-065 CENTRIFUGAL EXHAUST FAN WITH ROOF CURB AND BACKDRAFT DAMPER. **200 CFM AT .125" SP, 1/100 HP MOTOR**, 115 VOLTS, SINGLE PHASE. FAN TO RUN CONTINUOUSLY. **NO SUBSTITUTIONS.**

ITEM #49

(HOOD 2)

GRIDDLE EXHAUST HOOD - ACCUREX MODEL XGEP-5.33S 64" X 26" X 36" HIGH, LOW PROXIMITY W/FLUE BYPASS. **1500 CFM AT 1.918" SP, 12" x 12" DUCT COLLAR**. INCLUDES THE 3" INTEGRAL AIR SPACE ON BACK OF HOOD & AN ADDITIONAL 3" REAR FILLER PANEL. STAINLESS STEEL WHERE EXPOSED, w/ **GREASE GRABBER** TWO-STAGE FILTRATION SYSTEM. 26" HIGH ENCLOSURE PANELS, FRONT, LEFT AND RIGHT SIDES. GREASE TROUGH SHALL BE PITCHED TO THE LEFT END OF THE HOOD. APPROVALS SHALL INCLUDE UL LISTING AND THE NSF SEAL. THE VENTILATOR SHALL CONFORM TO THE REQUIREMENTS OF **NFPA-96** & TO ALL PREVAILING LOCAL CODE REQUIREMENTS. **NO SUBSTITUTIONS.**

ITEM #59

(HOOD 1)

FRYER EXHAUST HOOD - ACCUREX MODEL XREP-FB-6.92-S 83" X 26" X 36" HIGH, LOW PROXIMITY W/FLUE BYPASS. **1500 CFM AT .518" SP, 12" x 12" DUCT COLLAR**. INCLUDES THE 3" INTEGRAL AIR SPACE ON BACK OF HOOD & AN ADDITIONAL 3" REAR FILLER PANEL. STAINLESS STEEL WHERE EXPOSED, w/ **X-TRACTOR STAINLESS STEEL FILTERS** TWO-STAGE FILTRATION SYSTEM. 26" HIGH ENCLOSURE PANELS, FRONT, LEFT AND RIGHT SIDES. GREASE TROUGH SHALL BE PITCHED TO THE LEFT END OF THE HOOD. APPROVALS SHALL INCLUDE UL LISTING AND THE NSF SEAL. THE VENTILATOR SHALL CONFORM TO THE REQUIREMENTS OF **NFPA-96** & TO ALL PREVAILING LOCAL CODE REQUIREMENTS. **NO SUBSTITUTIONS.**

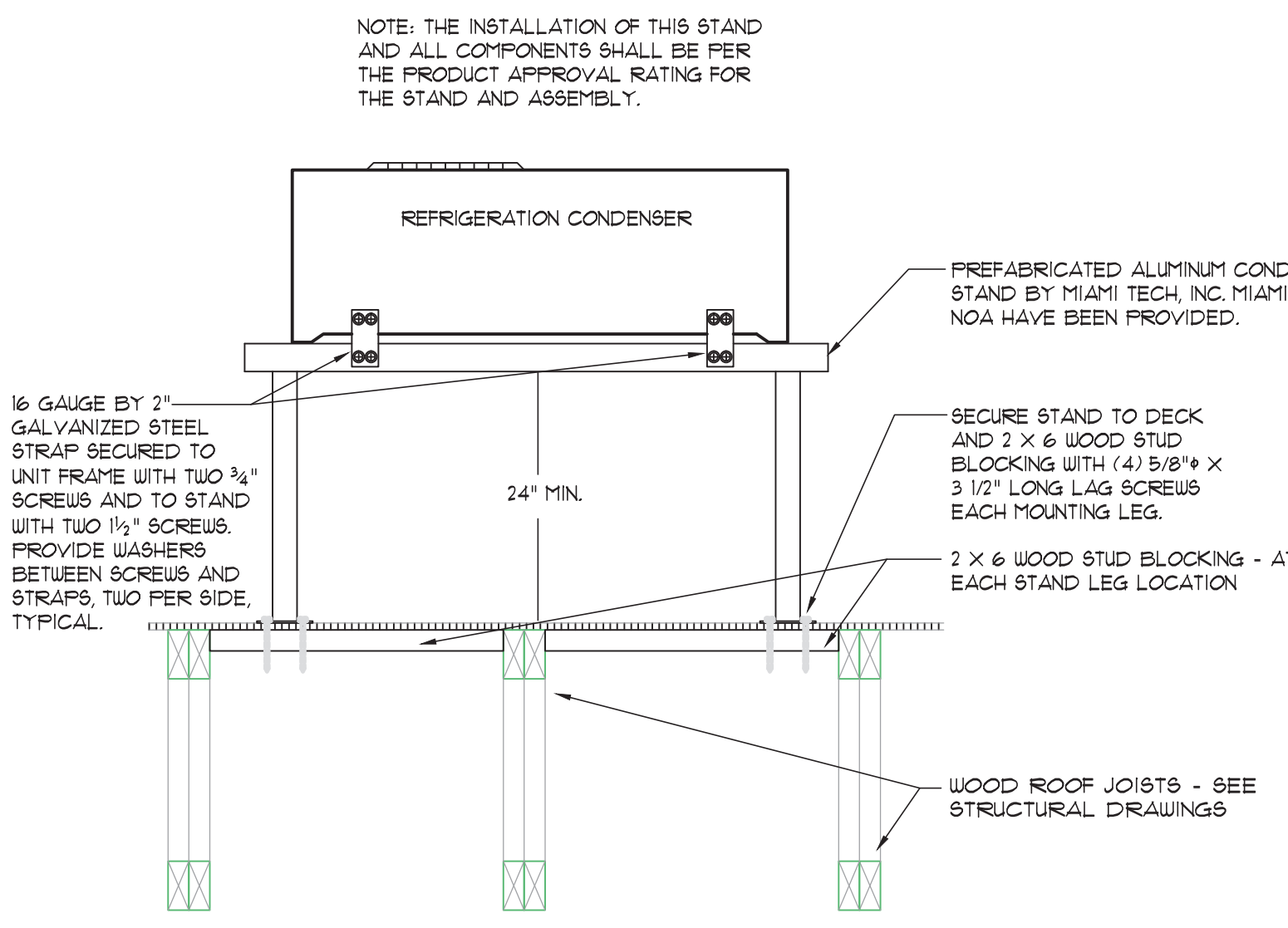
ITEM #25A

(HOOD 3)

DISHWASHER CONDENSATE HOOD - ACCUREX MODEL XD3-3.5-S CONDENSATE HOOD W/BAFFLE, 42" X 42" X 24" HIGH, STAINLESS STEEL WHERE EXPOSED. **350 CFM AT .127 SP, 7 X 7 DUCT COLLAR**. COLLAR. APPROVALS SHALL INCLUDE THE NSF SEAL. (UL LABEL NOT REQUIRED FOR NON-GREASE APPLICATION). THE VENTILATOR SHALL CONFORM TO THE REQUIREMENTS OF **NFPA-96** & TO ALL PREVAILING LOCAL CODE REQUIREMENTS. **NO SUBSTITUTIONS.**

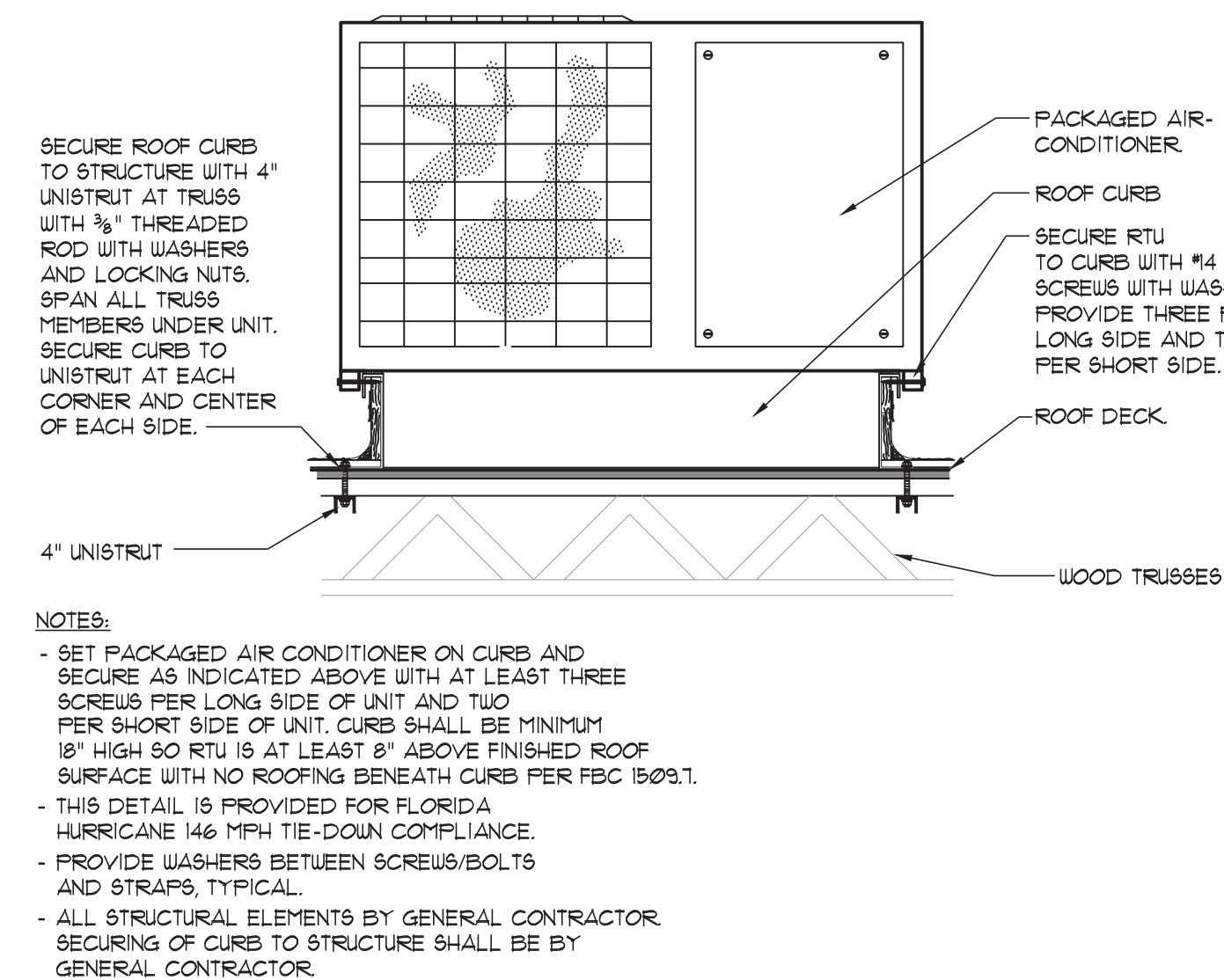
MECHANICAL EQUIPMENT SPECIFICATIONS

SCALE: NONE



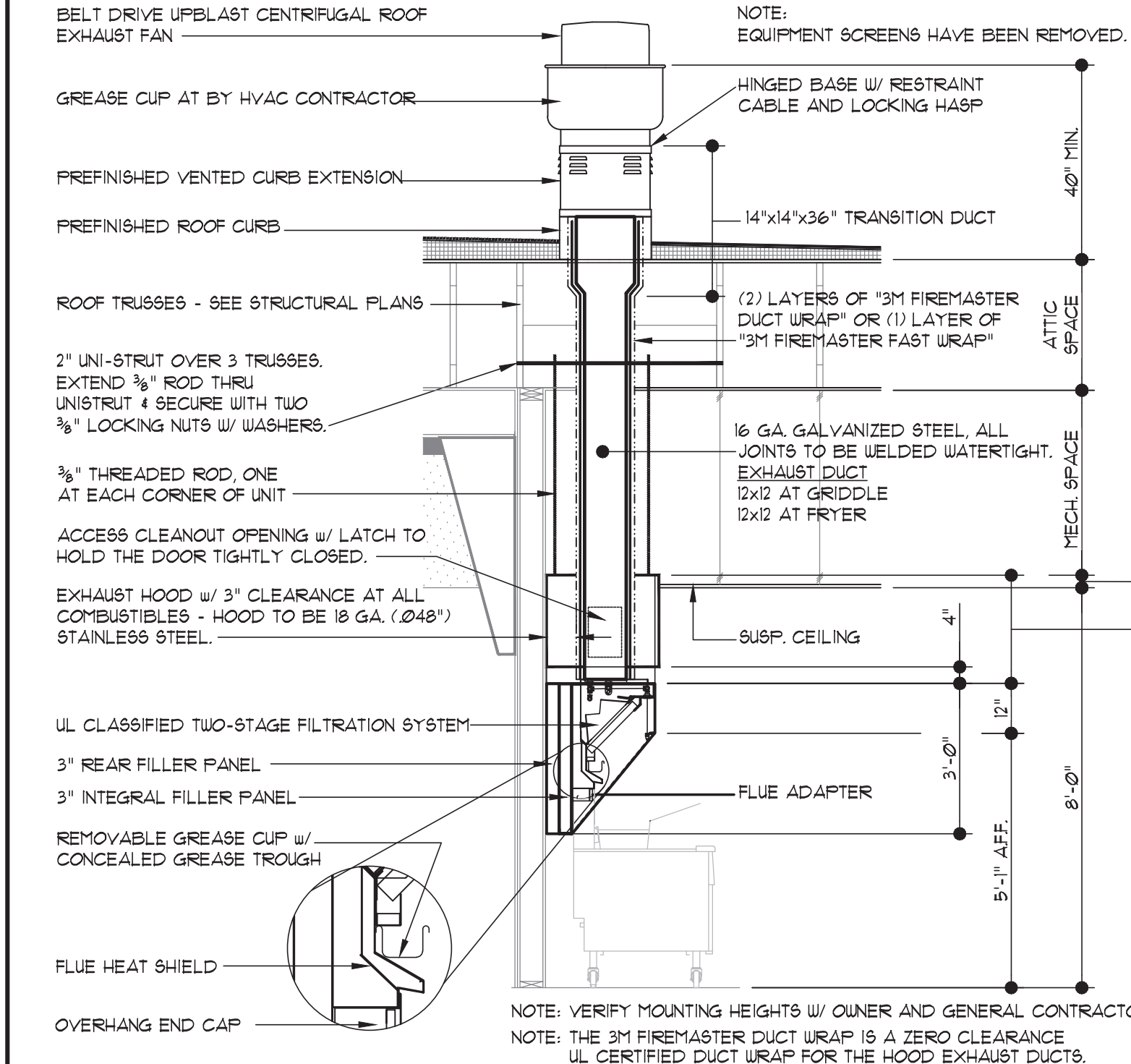
REFRIGERATION CONDENSER TIE-DOWN DETAIL

SCALE: NONE



RTU TIE-DOWN DETAIL

SCALE: NONE



KITCHEN HOOD DETAIL

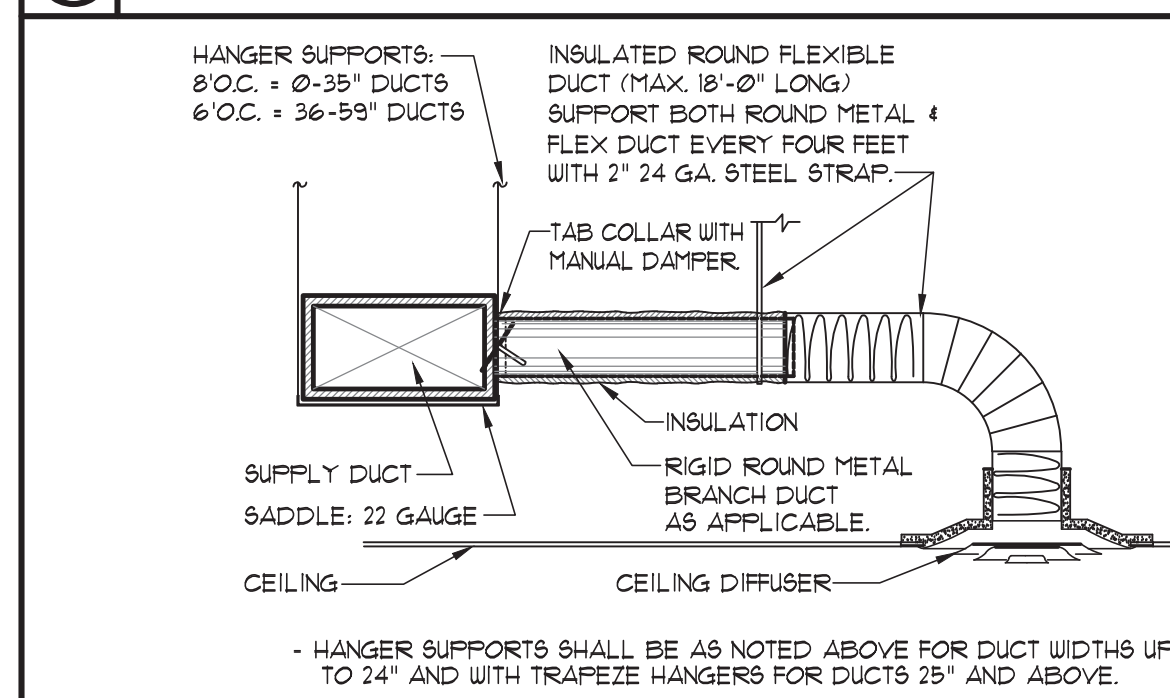
SCALE: NONE

MARK	MANUFACTURER	MODEL NUMBER	SIZE	CFM	NECK	LOCATION	MATERIAL	NOTES
A	FRICE	ASCD	24 X 24	SEE PLAN	SEE PLAN	CEILING	ALUMINUM	12
B	CARNES	RAFFP	24 X 24	SEE PLAN	24 X 24	CEILING	ALUMINUM	12, 8, 9
C	FRICE	ACVD	10 X 6	SEE PLAN	10 X 6	CEILING	ALUMINUM	12, 4, 5, 7
D	FRICE	ACVD	12 X 8	SEE PLAN	12 X 8	CEILING	ALUMINUM	12, 4, 5
E	FRICE	620	12 X 8	SEE PLAN	12 X 8	CEILING	ALUMINUM	12, 4, 6
F	CARNES	8FEB	24 X 24	SEE PLAN	PER PLAN	CEILING	STEEL	12, 10
G	FRICE	630	12 X 12	SEE PLAN	12 X 12	CEILING	ALUMINUM	12

NOTE: PROVIDE MANUAL VOLUME DAMPER AT MAIN TRUNK FOR BALANCING.

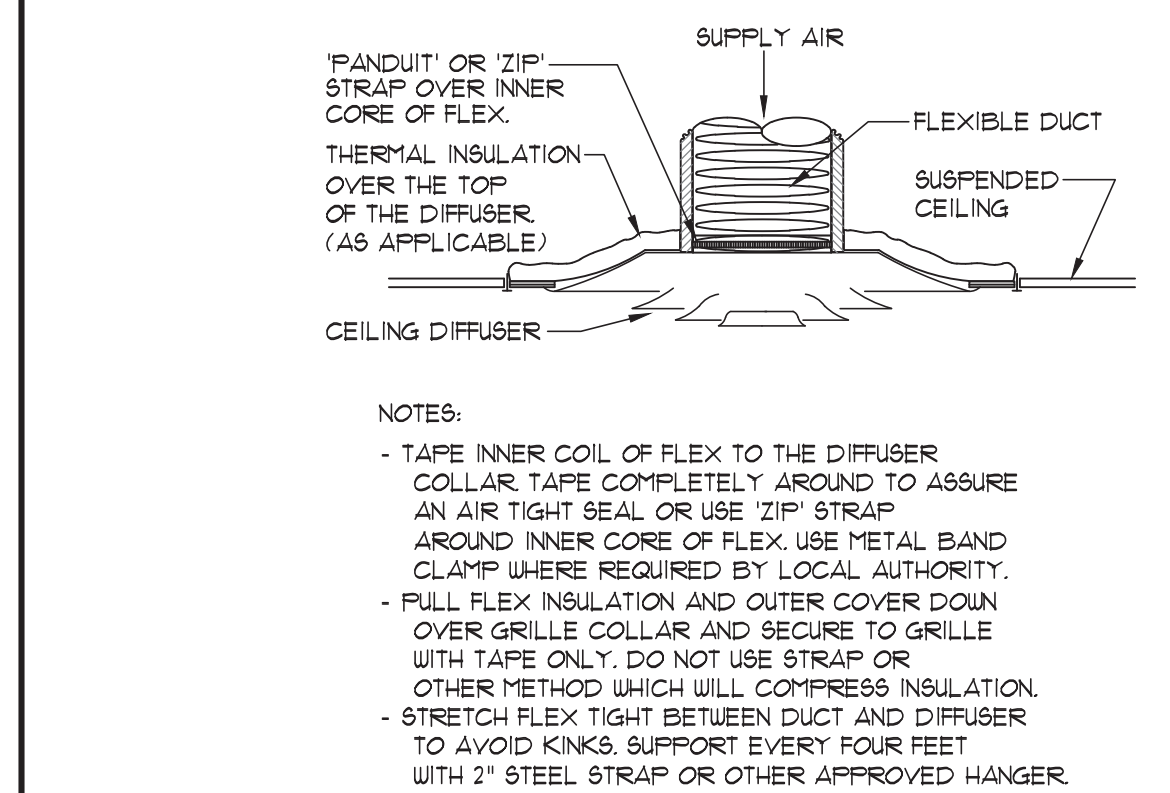
- GRILLE FACE FINISH SHALL BE OFF-WHITE.
- GRILLE FACE SHALL BE FIXED BLADE ON 1/2" SPACINGS WITH FILTER BACK.
- PROVIDE PRE-FAB R-6 INSULATED GRILLE BOX WITH TAB COLLAR.
- GRILLE FACE SHALL BE ADJUSTABLE CURVED BLADE. NO STAMPED GRILLES ACCEPTED.
- GRILLE FACE SHALL BE DOUBLE DEFLECTION TYPE. NO STAMPED GRILLES ACCEPTED.
- PROVIDE SURFACE MOUNT FRAME AND INSTALL IN GYP CEILING.
- FLAT BLACK FINISH.
- GRILLE FACE SHALL BE 1/2" X 1/2" ALUMINUM GIBE CORE.
- GRILLE SHALL BE PERFORATED FACE LAY-IN TYPE, NON-DIRECTIONAL.

AIR DISTRIBUTION SCHEDULE



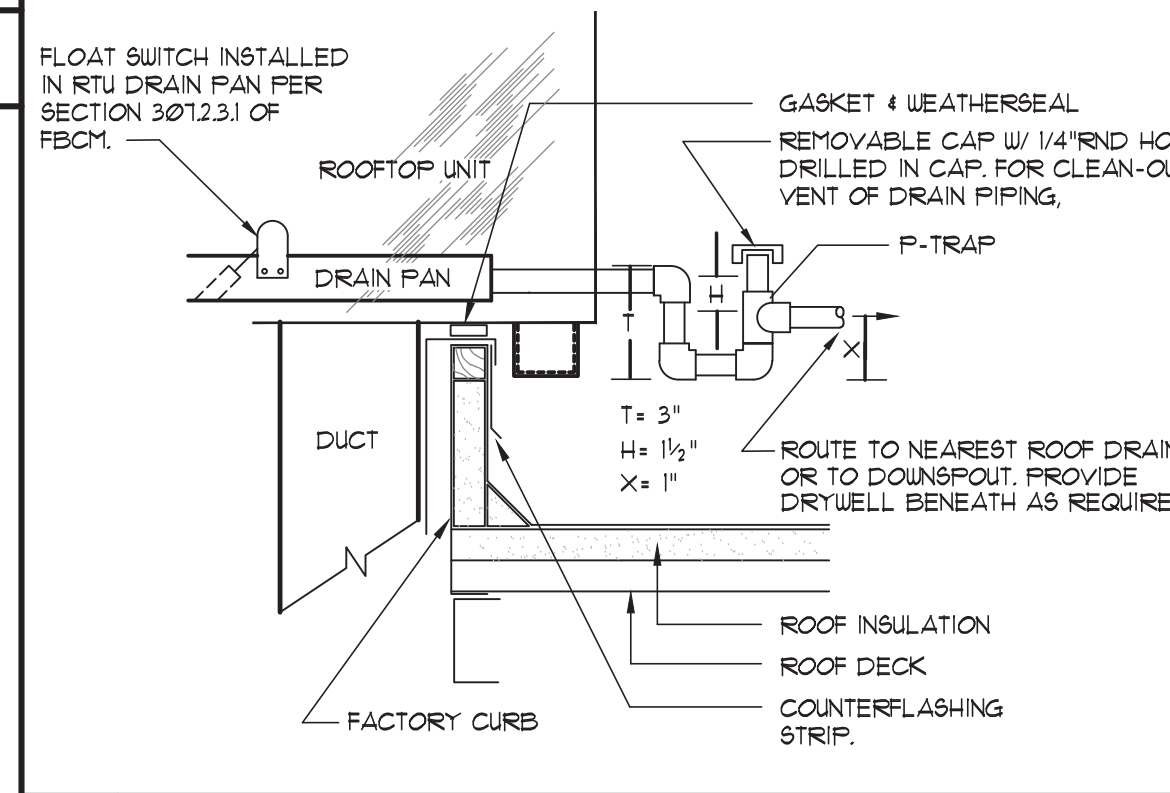
CEILING DIFFUSER RUN-OUT DETAIL

SCALE: NONE



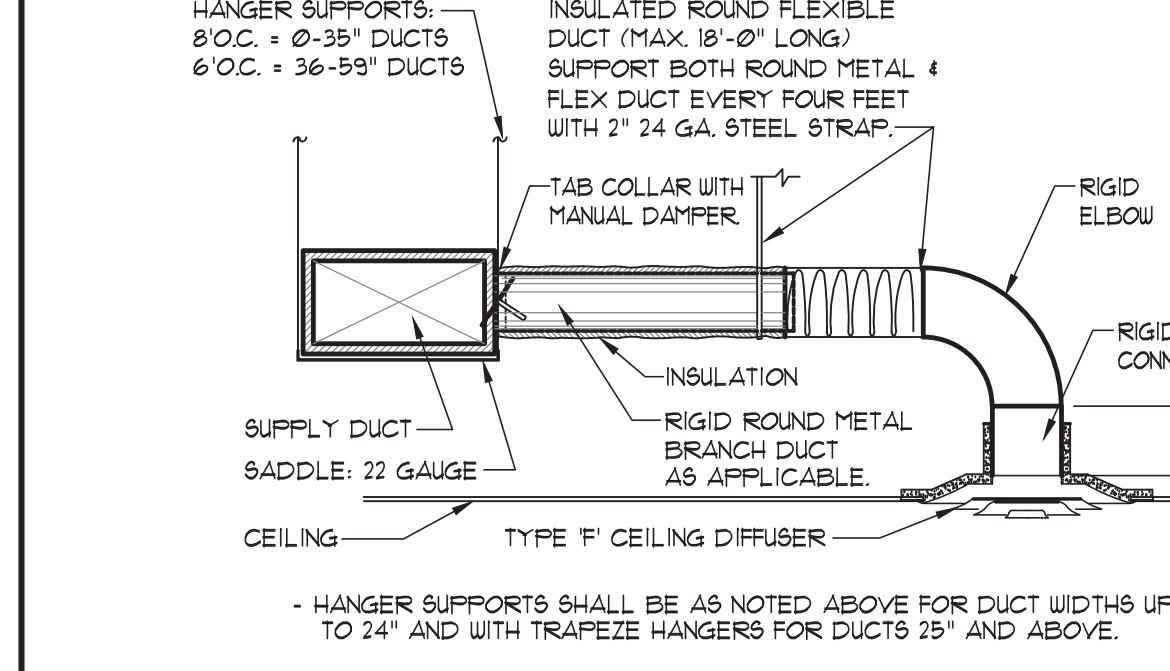
CEILING DIFFUSER DETAIL

SCALE: NONE



RTU CONDENSATE DETAIL

SCALE: NONE



TYPE 'F' CEILING DIFFUSER RUN-OUT DETAIL

SCALE: NONE

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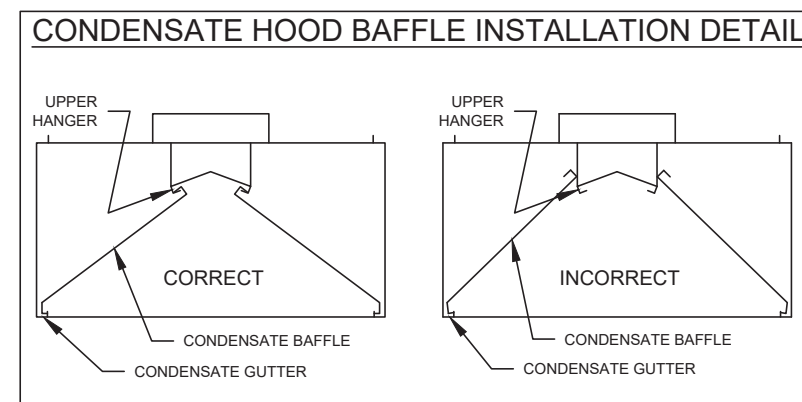
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PROFESSIONAL ENGINEER
GARLAND MATTHEWSON, P.E.
L.S. No. 14175
L.S. 13, 2022

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Lake City, Florida
Columbia County

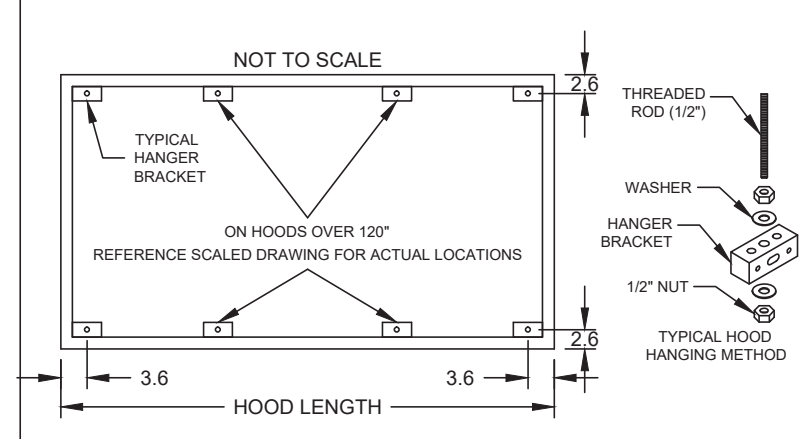
Date: 04.13.22
Scale: AS NOTED
Project Mgr: DG
Drawn: BMD BMD
Job: 21-244
Sheet

M2

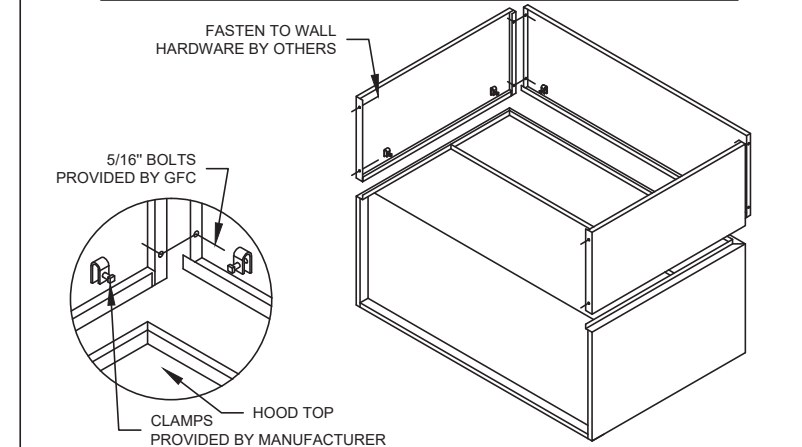


NOTES:
1. THE CONDENSATE BAFFLES MUST HOOK ONTO THE UPPER HANGER AND REST IN THE CONDENSATE GUTTER FOR PROPER OPERATION.

HOOD HANGER BRACKET DETAIL



ENCLOSURE PANEL INSTALLATION DETAIL

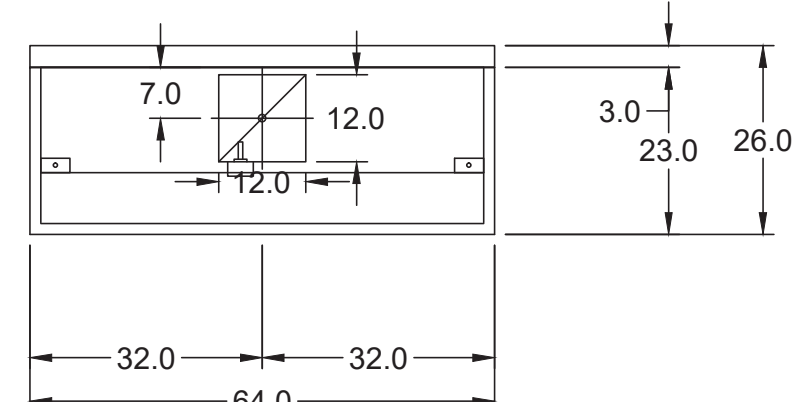
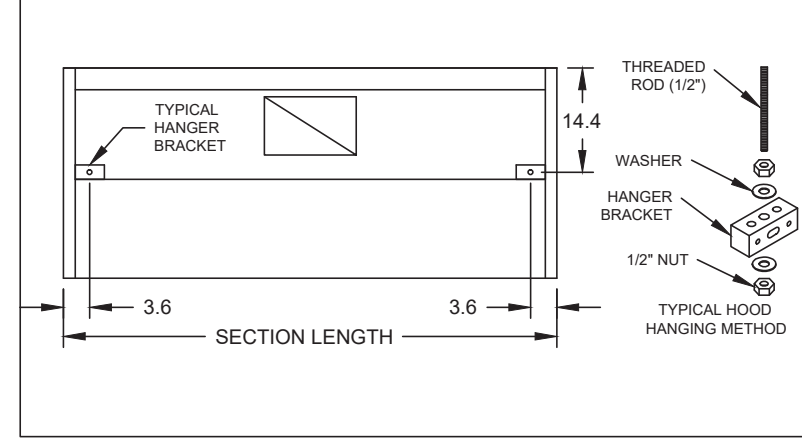


HOOD HANGING HEIGHT FOR FIRE SYSTEMS

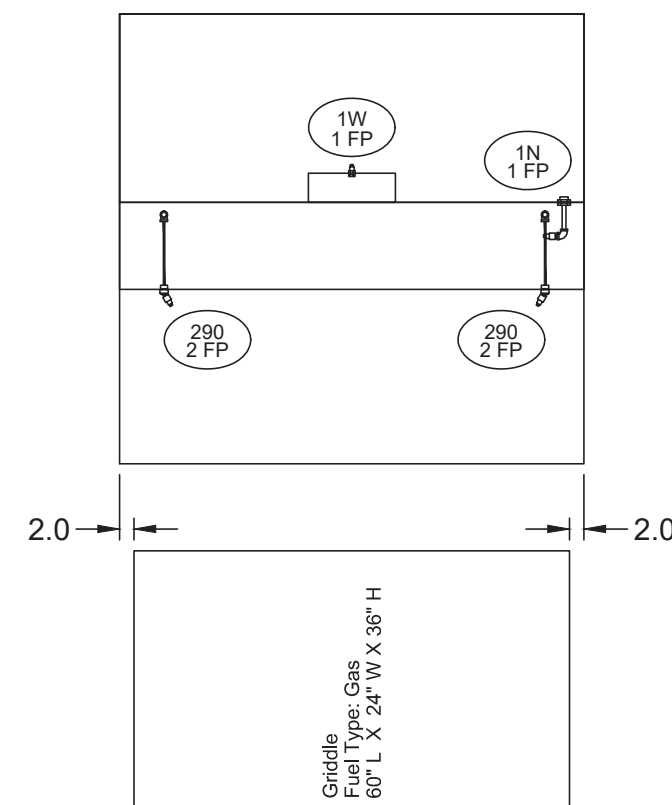
VERIFICATION OF HOOD HANGING HEIGHT ABOVE FINISHED FLOOR (A.F.F.) IS REQUIRED FOR CORRECT PLACEMENT OF FIRE SYSTEM NOZZLES.

RECOMMENDED HANGING HEIGHT = 72\"/>

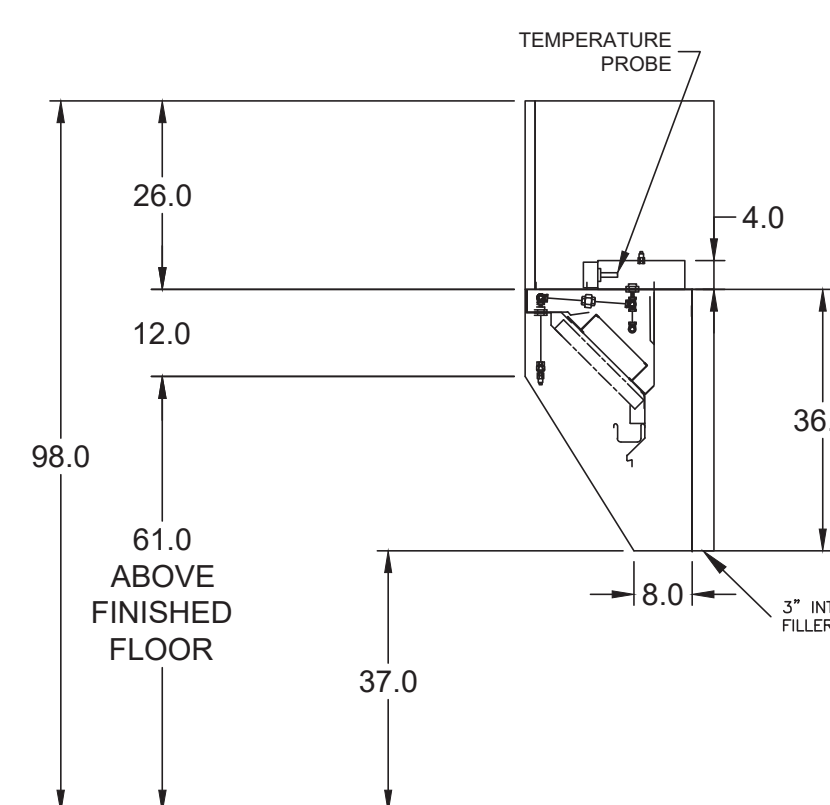
HOOD HANGER BRACKET DETAIL FOR BACKSHELF HOODS



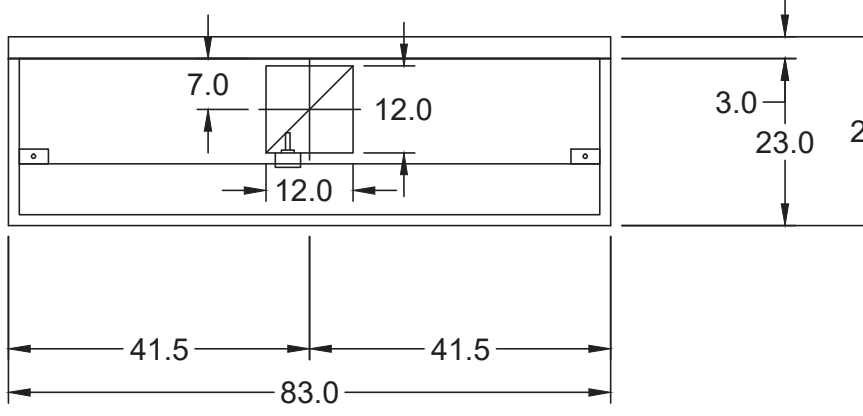
MARK: GRILL HOOD - SECTION 1 PLAN VIEW



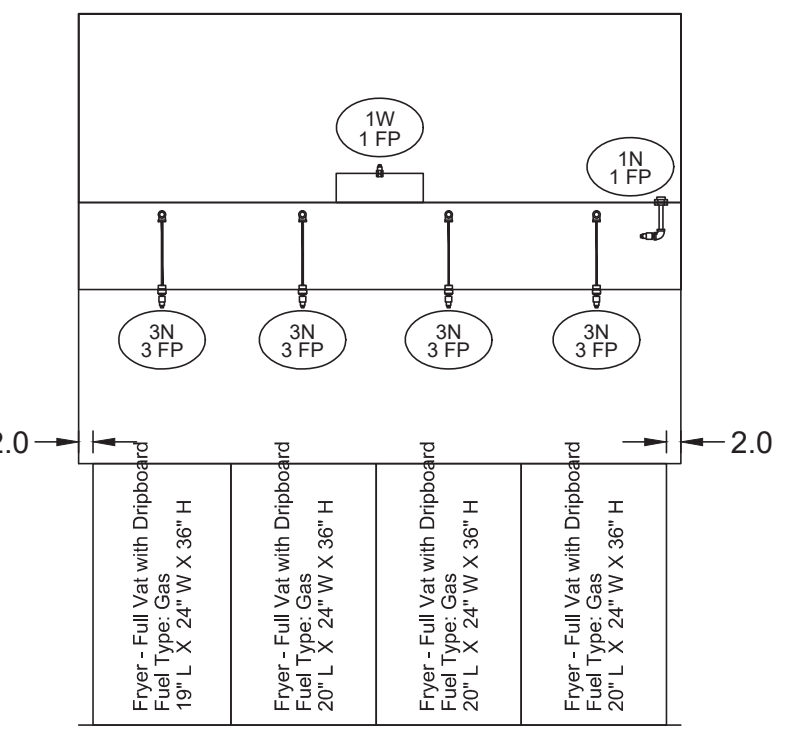
MARK: GRILL HOOD - SECTION 1 ELEVATION VIEW



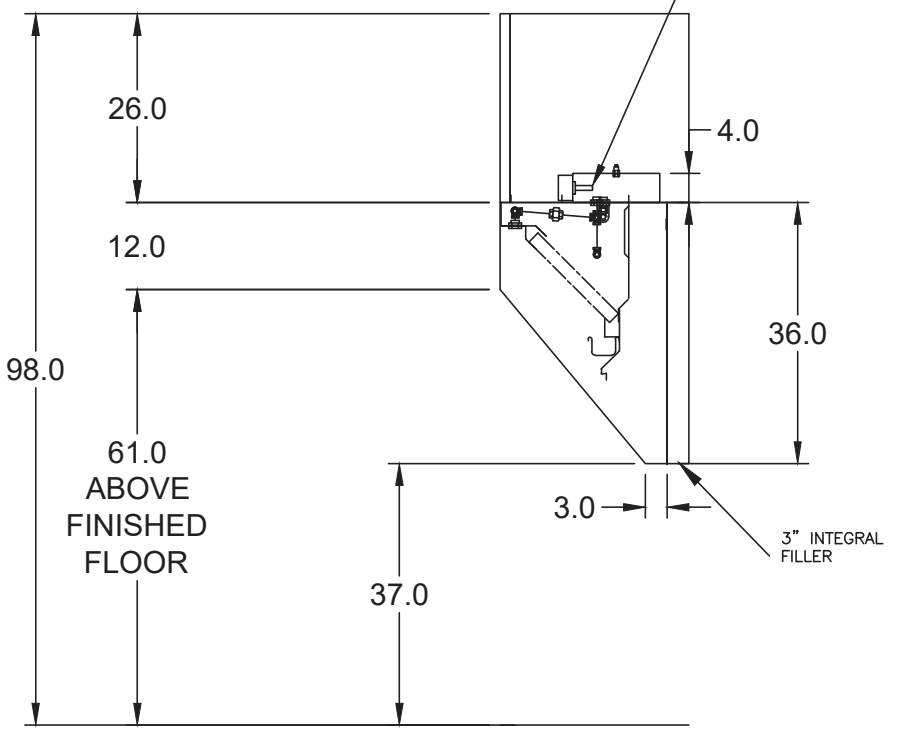
MARK: GRILL HOOD SECTION VIEW



MARK: FRYER HOOD - SECTION 1 PLAN VIEW



MARK: FRYER HOOD - SECTION 1 ELEVATION VIEW



MARK: FRYER HOOD SECTION VIEW

EQUIPMENT SCHEDULE										EQUIPMENT SCHEDULE									
TYPE 2 KITCHEN HOOD										TYPE 1 KITCHEN HOOD									
MARK: ITEM # 25										MARK: GRILL HOOD									
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	SECTION LENGTH	WIDTH	HEIGHT	GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION	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	NA	224.0 LBS.	NA	1	XGEP-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		

EXHAUST PLENUM COLLARS										EXHAUST PLENUM COLLARS									
HOOD SECTION #	COLLAR #	DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIAMETER (IN.)	VOLUME (CFM)	S.P. (IN. WC)	VELOCITY (FT/MIN)	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	1/1		32	12	12	NA	1500	1.918	1500		
TOTAL EXHAUST CFM - SECTION 1									TOTAL EXHAUST CFM - SECTION 1										
350.0 = 100.0 CFM / FT									1500 = 281 CFM / FT										

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

CONTROL PANEL

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

WIRING DIAGRAMS
WDPTD MICRO SWITCH

CONNECTION TO BUILDINGS ALARM

CONNECTION TO COOKING EQUIPMENT SHUT DOWN

CONNECTION TO FAN SHUT DOWN

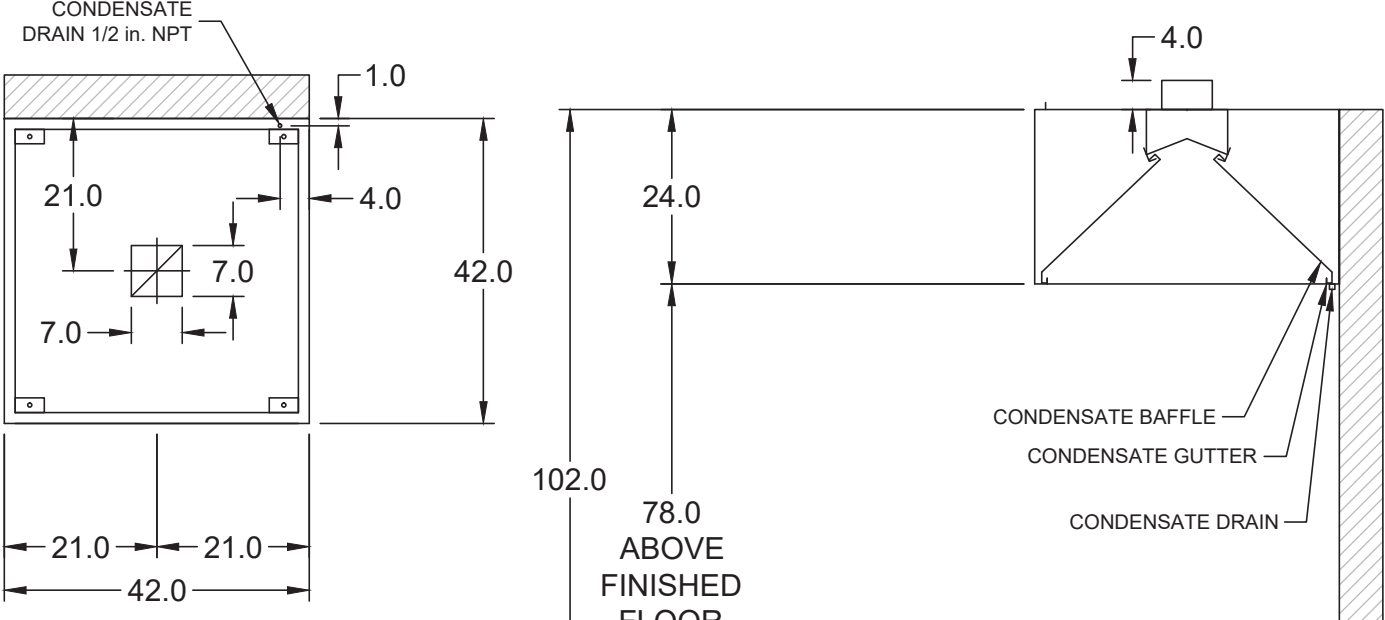
NOTES:

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

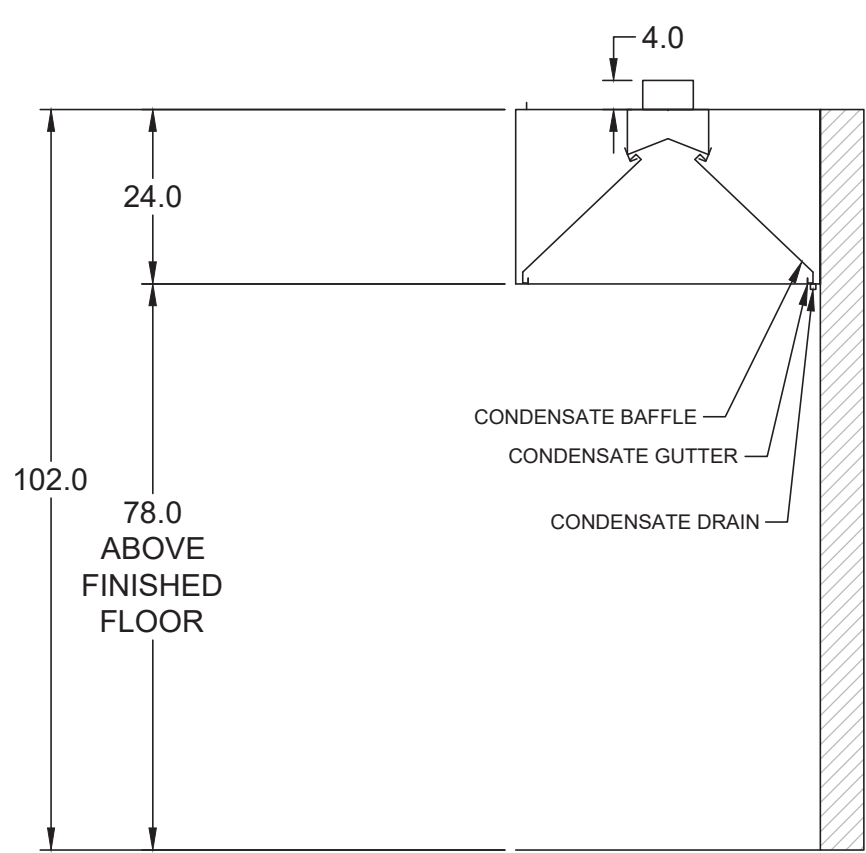
Full dump test other than that specified per the installation manual, or to satisfy a state or local code. Permit and testing fees are not included unless noted under the equipment schedule for the fire system.

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\"/>



MARK: ITEM # 25 - SECTION 1 PLAN VIEW



MARK: ITEM # 25 SECTION VIEW

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

NOTE: ALL HOODS SHALL HAVE 3\"/>

NOTE: THE DESIGN, INSTALLATION, OPERATION, INSPECTION, AND MAINTENANCE OF ALL PUBLIC AND PRIVATE COMMERCIAL COOKING EQUIPMENT SHALL COMPLY WITH CHAPTER FFFC 15-011 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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Garland M. Patterson, P.E.
L.S. No. 14173
L.S. No. 13, 2022

New Free Standing
Cultura's
US Hwy 90
Lake City, Florida
Columbia County

Date: 04.13.22
Scale: AS NOTED
Project Mgr: DG
Drawn: BMD
Job: 21-244
Sheet
M3

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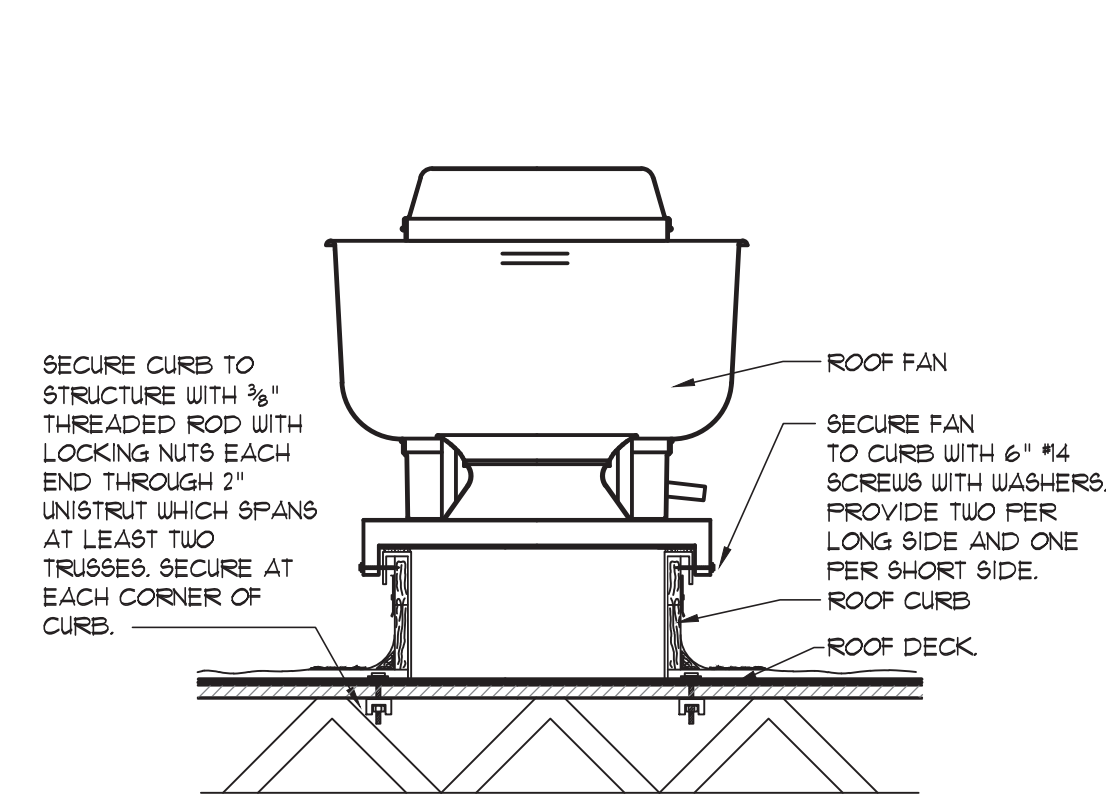
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New Free Standing
Curtains
 US Hwy 90
 Lake City, Florida
 Columbia County

Date: 04.13.22
 Scale: AS NOTED
 Project Mgr: DG
 Drawn: BMD
 Job: 21-244
 Sheet

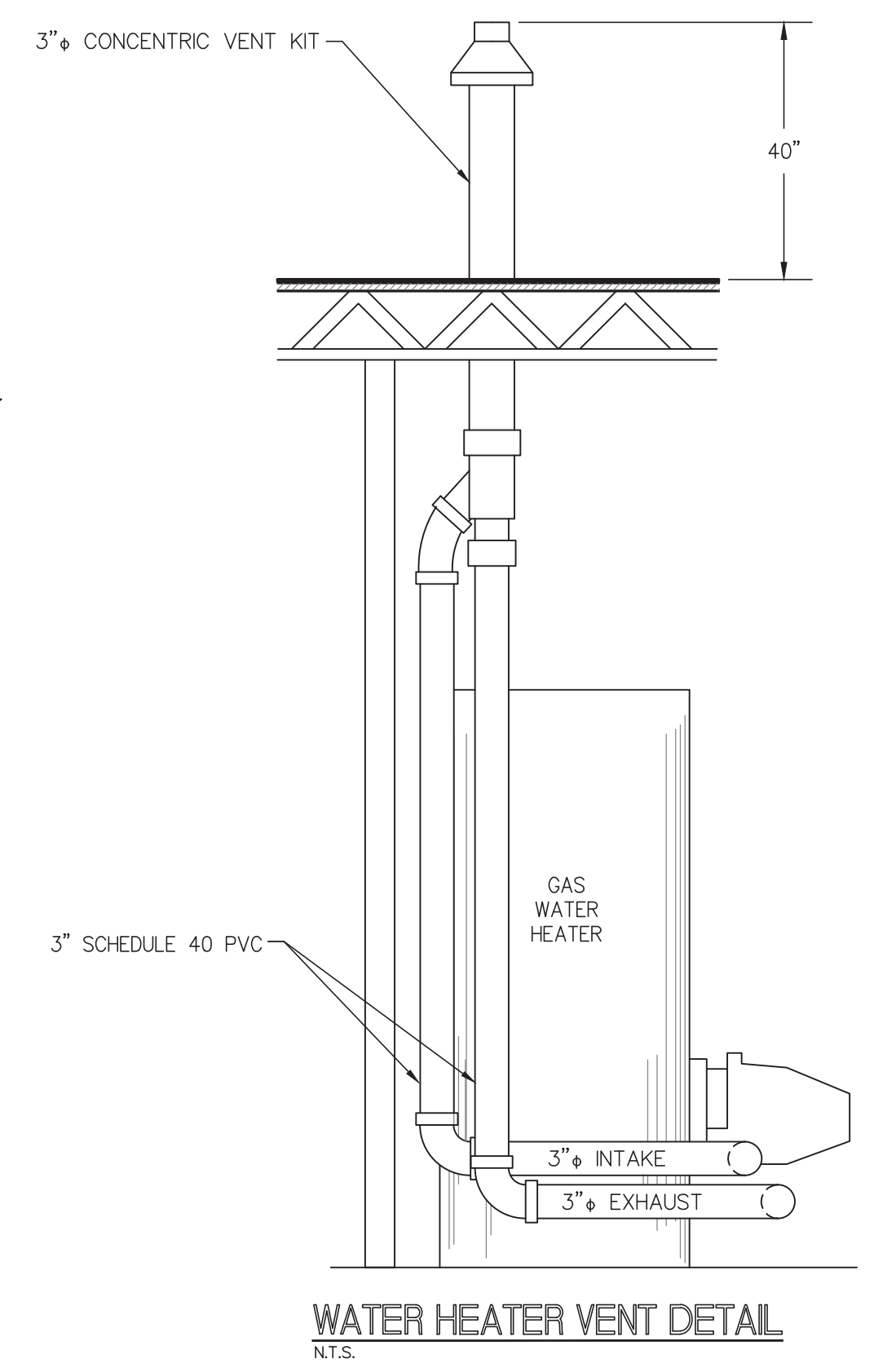
M4

NOTE:
 THE DESIGN, INSTALLATION, OPERATION, INSPECTION, AND MAINTENANCE OF ALL PUBLIC AND PRIVATE COMMERCIAL COOKING EQUIPMENT SHALL COMPLY WITH CHAPTER FPFC 15.011 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.

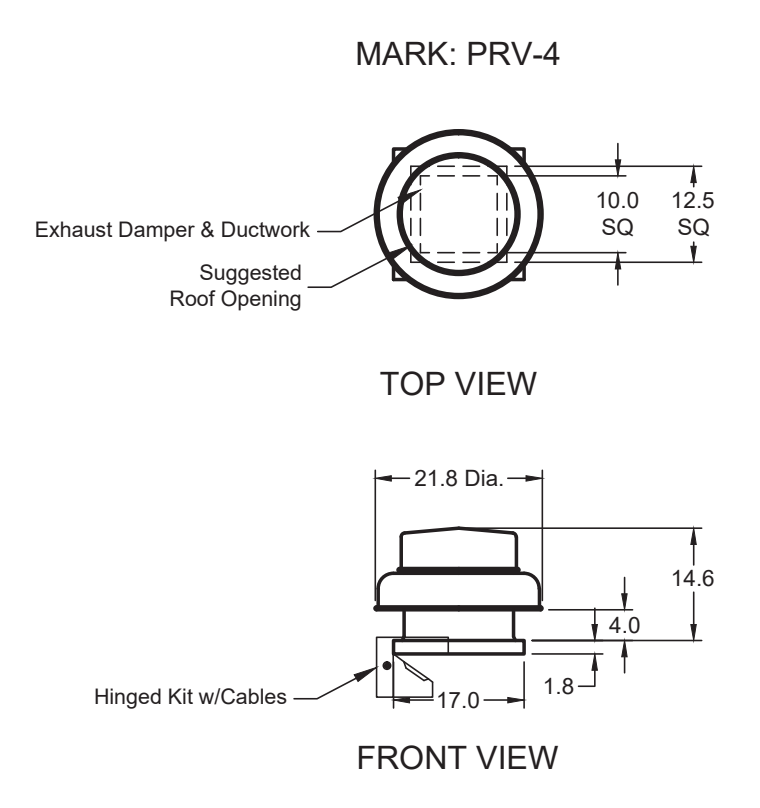


ROOF-TOP FAN TIE-DOWN DETAIL
 NOT TO SCALE

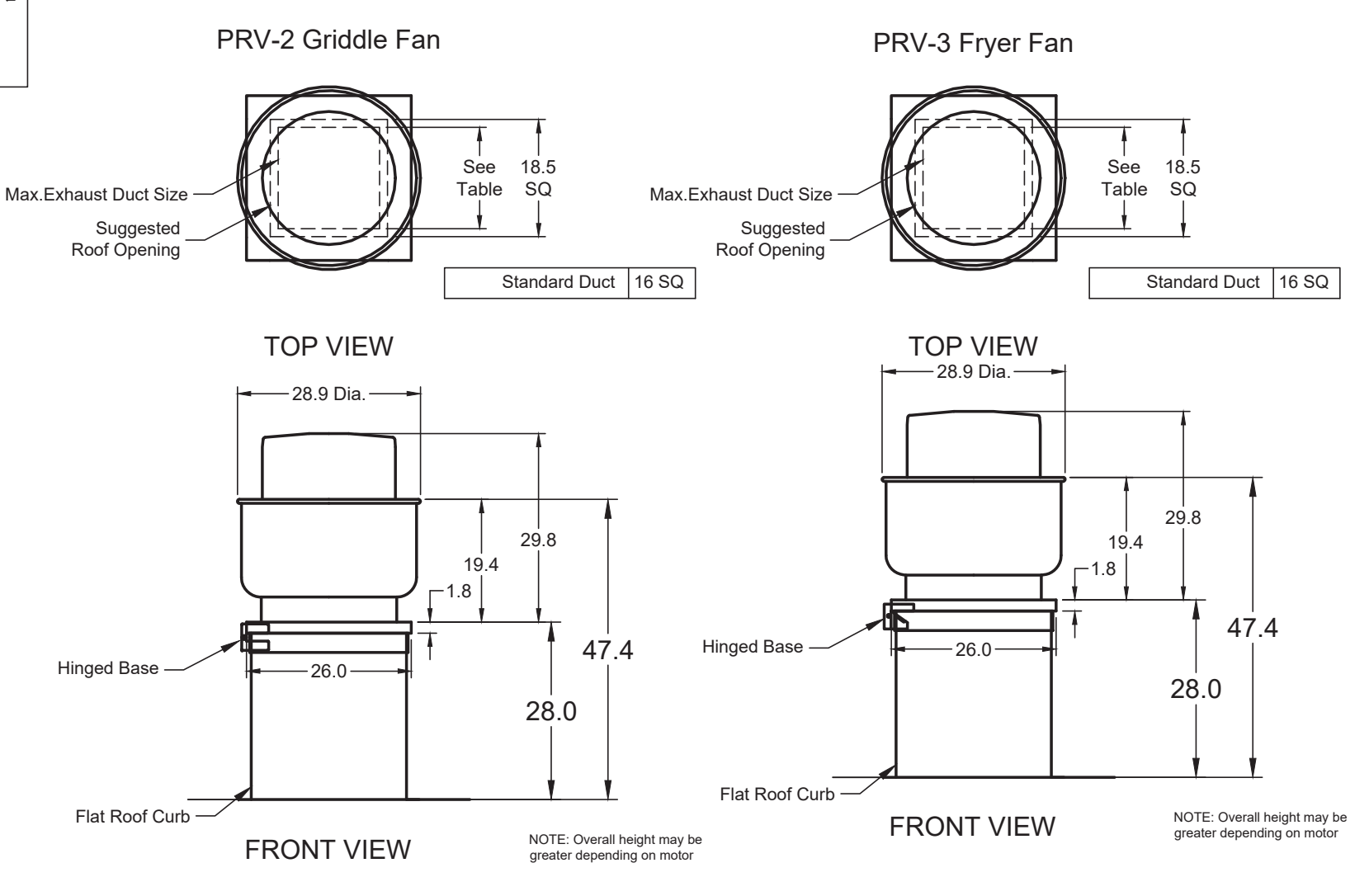
- NOTES:**
- THIS DETAIL IS PROVIDED FOR FLORIDA HURRICANE 146 MPH TIE-DOWN COMPLIANCE.
 - PROVIDE WASHERS BETWEEN SCREWS/BOLTS.



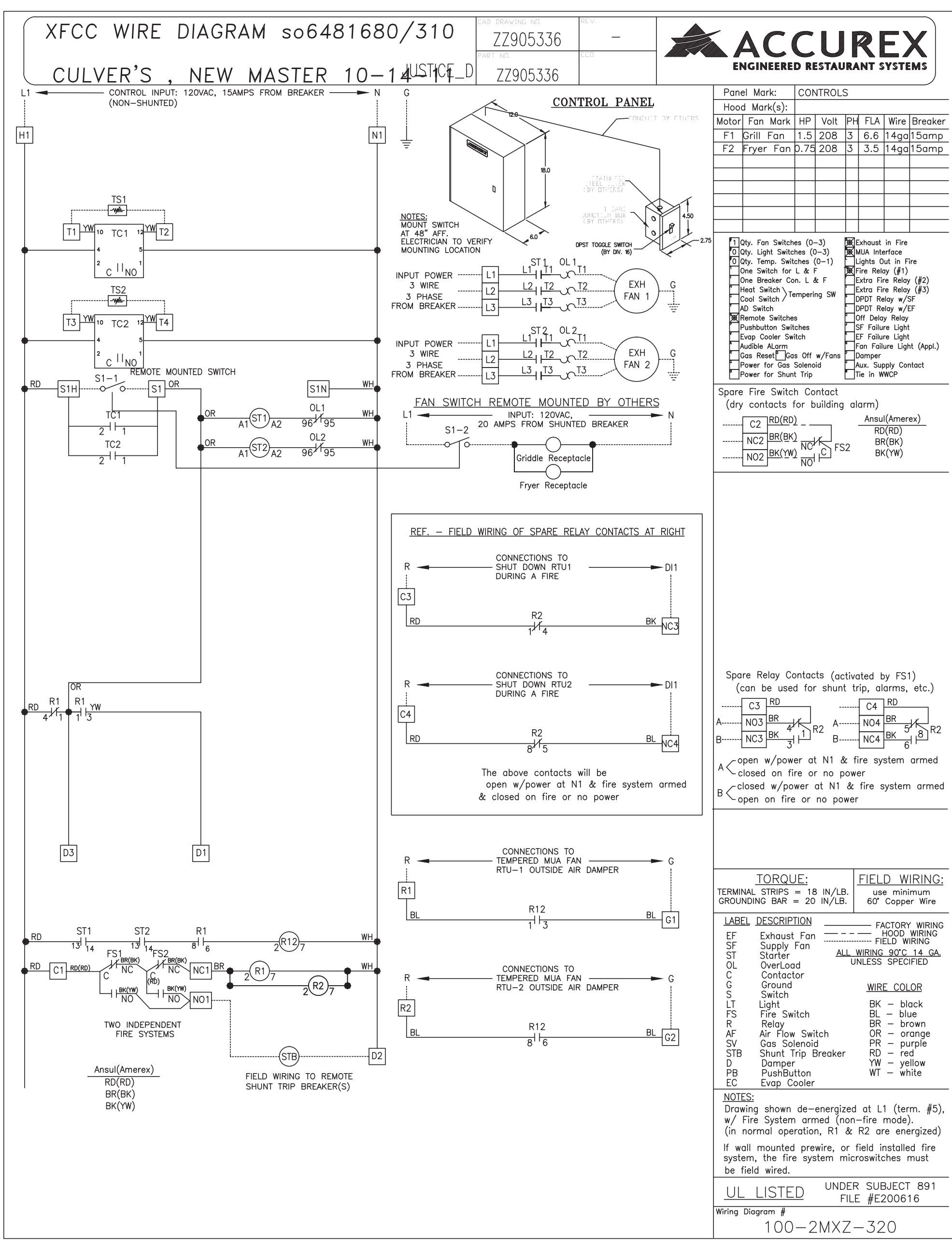
WATER HEATER VENT DETAIL
 N.T.S.



MARK: PRV-4



NOTE: Overall height may be greater depending on motor



ACCUREX
 ENGINEERED RESTAURANT SYSTEMS

Motor	Fan Mark	HP	Vol	PH	FLA	Wire	Breaker
F1	Grill Fan	1.5	208	3	6.6	14ga15amp	
F2	Fryer Fan	0.75	208	3	3.5	14ga15amp	

Qty	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (Lb.)	Size (hp)	V/C/P	Enct.	Motor RPM	Windings	FLA
1	XRED-090-D	350	0.6	1532	0.072	27	0.0667	115/60/1	OP	1550	1	NA

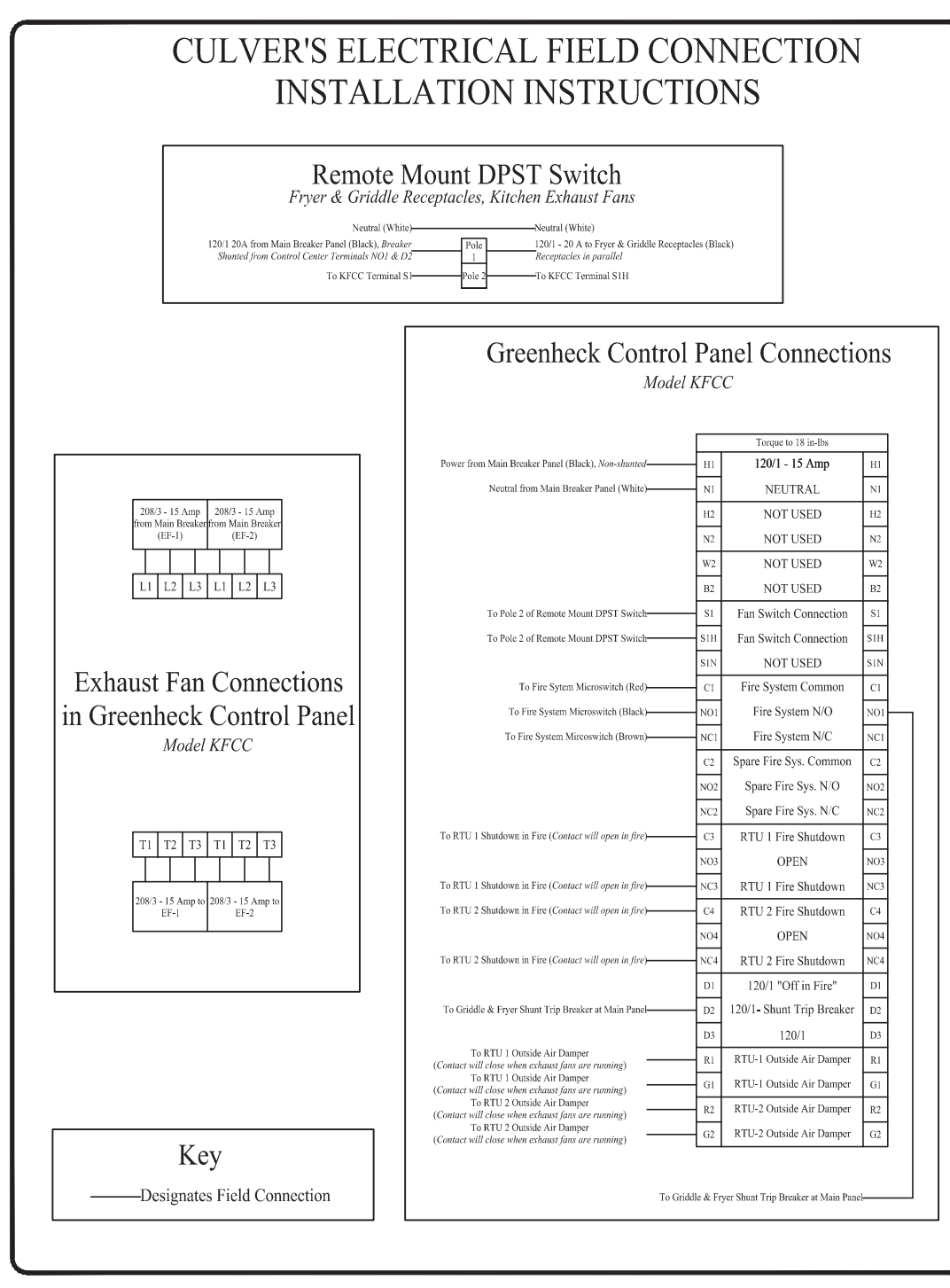
Qty	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (Lb.)	Size (hp)	V/C/P	Enct.	Motor RPM	Windings	FLA
1	XRUB-161XP-15	1500	2.337	2,411	1.29	171	1.5	208/60/3	OP	1725	1	6.6

Qty	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (Lb.)	Size (hp)	V/C/P	Enct.	Motor RPM	Windings	FLA
1	XRUB-141-7	1500	1	1377	0.5	160	0.75	208/60/3	OP	1725	1	3.5

MODEL	VOLUME (CFM)	SP (IN WC)	FAN RPM	WEIGHT (LB)	MOTOR SPECS
SPA-110	100	0.10	700	9	.31 115/60/1

UL/CUL-507	WIRE COLOR
EF	Exhaust Fan
ST	Shunt Trip Breaker
OL	Overload
C	Control
G	Ground
S	Switch
LT	Light
FS	Fire Switch
AR	Air Flow Switch
SV	Gas Solenoid
STB	Shunt Trip Breaker
PB	Pushbutton
EC	Exp. Cooler
BR	black
BL	blue
BR	brown
OR	orange
PR	purple
RD	red
YW	yellow
WT	white

NOTES:
 Drawing shown de-energized at L1 (term. #5), w/ Fire System armed (non-fire mode).
 (In normal operation, R1 & R2 are energized)
 If wall mounted prewire, or field installed fire system, the fire system microswitches must be field wired.
UL LISTED UNDER SUBJECT 891 FILE #E200616
 Wiring Diagram # 100-2MXZ-320



Culver's Installation and Operation Guide
 Greenheck Control Panel and Exhaust Fan & Receptacle Switch

Mechanical Scope of work

- Mechanical contractor to mount Greenheck Control Panel (Model KFCC, 12"W x 18"H x 6"W) in specified location above drop ceiling. PROVIDE DIFFERENT PANEL MODEL F MODEL #FCC CANNOT ACCOMMODATE RTU-0A Mechanical Contractor to start up fans and electrical outlet by turning fan switch to the "ON" position. Verify power to fryer & griddle receptacles and exhaust fans.
- Mechanical Contractor to start up fans and electrical outlet by turning fan switch to the "ON" position. Verify power to fryer & griddle receptacles and exhaust fans.

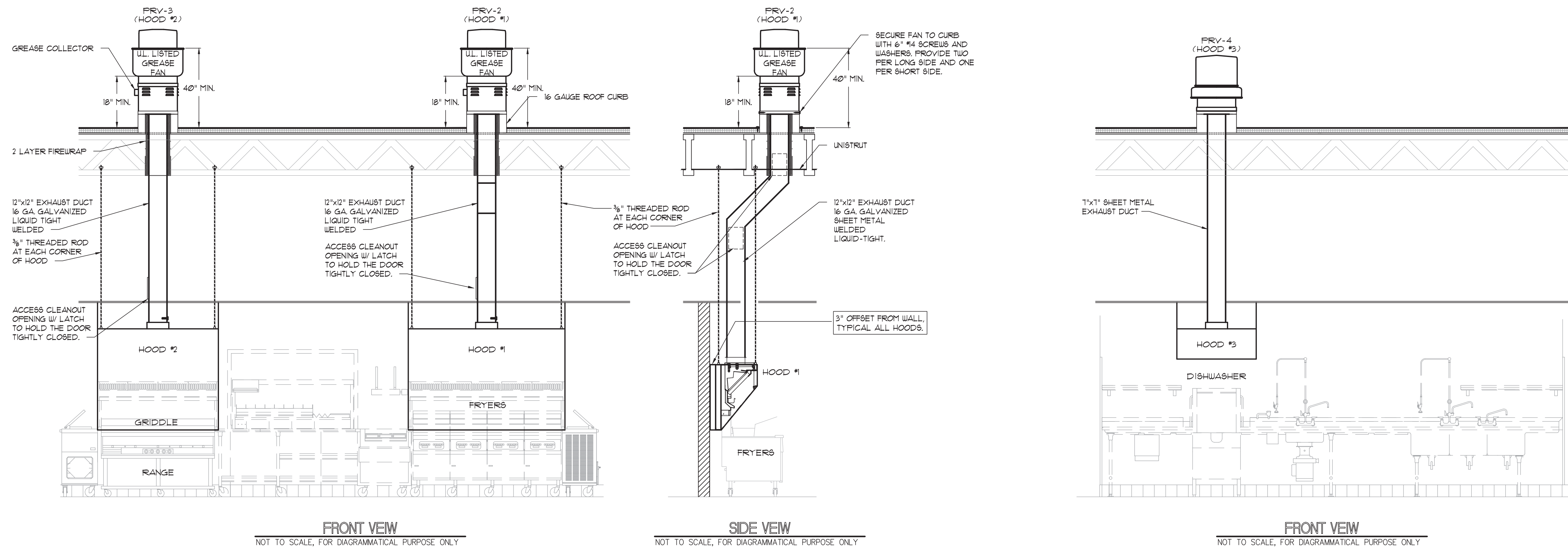
Electrical Scope of Work

- Electrical Contractor shall provide one 120 Volt - 20 Amp circuit with shunt trip breaker (20V trip) for fryer and griddle receptacles. This circuit will have two receptacles, one for the fryer and one for the griddle. Circuit will be controlled using a DPST (Double Pole Single Throw) switch for exhaust fan and electrical outlet control. Switch to be mounted on wall where specified on drawings.
- Electrical Contractor to provide and install DPST switch on wall. Wire one pole of switch to the receptacle outlet circuit. Wire other pole of DPST switch to terminals S1 and S2 in Greenheck Control Panel (Model KFCC) to complete fan control circuit.
- Electrical Contractor to run a separate 120 Volt - 15A circuit to terminals H1 and N1 to power the panel controls.
- Two 200/60/3 - 15A circuits must be run from the main breaker panel to each motor starter in the GREENHECK PANEL (L1, L2, & L3) Run power from Terminals T1, T2, & T3 on the bottom of motor starter in the panel to kitchen exhaust fans.
- Electrical Contractor to make connections from terminals N01 and D2 (200 Volt normally open contact) to shunt-trip breaker for fryer and griddle receptacles.
- Electrical Contractor to wire fire system microswitch in fire system cabinet to terminals C1, N01, and N01 as indicated on Greenheck drawing.
- Electrical Contractor to wire RTU 1 & 2 damper control to terminals R1 and G1 and R2 and G2 as indicated on Greenheck drawing. PROVIDE SIMILAR CONTACTS FOR RTU-0A.
- Electrical Contractor to wire RTU 1 & 2 RTU-0A control (10 amp max) circuits to panel dry contacts C3 and N03 for RTU 1 and C4 and N04 for RTU 2 to shutdown units in a fire. PROVIDE CONTACTS FOR RTU-0A.

Sequence of Operation

- Turn fan switch on. Fans and fryer and griddle receptacles will be energized.
- Turn on RTU 1 & RTU 2, RTU-0A.
- Before fire system agent tanks are installed, manually trigger fire system while fan switch is on. This should accomplish the following:
 Shunt trip breaker will trip causing a loss of power to fryer and griddle receptacles.
 Gas valve will close shutting gas off to the fryer and griddle.
 Exhaust fans will remain on.
 RTU-1, RTU-2, & RTU-0A will shut down.

- Put fire system in the "cooked" position and reset shunt trip breaker. Power will be restored to equipment and RTUs.
- Turn fan switch to "OFF" position. This will shut down power to receptacles and exhaust fans. RTU-0A will shut down and outside air dampers will close. RTUs 1 & 2 will remain operational providing 100% return air only.



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NEW Free Standing
Carlino's
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 Lake City, Florida
 Columbia County

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Project Mgr:	DG
Drawn:	BMD
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