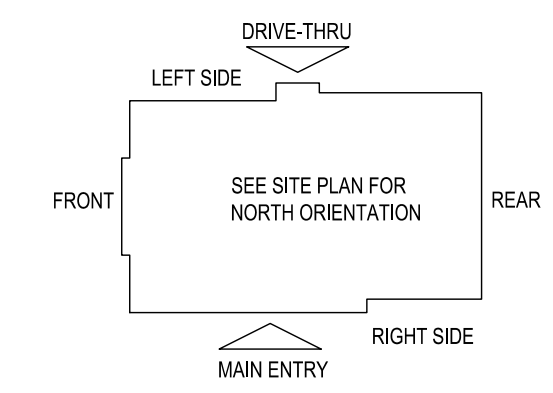


**E5 HVAC PLAN**  
SCALE: 1/4" = 1'-0"



**SUPPLY DUCTWORK SIZING TABLE\***

ROUND		RECTANGULAR	
SIZE	CFM RANGE	SIZE	CFM RANGE
8"	115 - 235	8"x8"	205 - 300
10"	240 - 435	10"x8"	305 - 400
12"	440 - 710	10"x10"	405 - 550
14"	715 - 1,070	12"x10"	555 - 700
16"	1,075 - 1,530	12"x12"	705 - 900
18"	1,535 - 2,090	14"x12"	905 - 1,105
20"	2,095 - 2,760	16"x12"	1,110 - 1,315
22"	2,765 - 3,550	18"x12"	1,320 - 1,520
24"	3,555 - 4,470	20"x12"	1,525 - 1,740
*CONTRACTOR MAY SUBSTITUTE RECTANGULAR FOR ROUND DUCTWORK ON MAIN RUNS AT THEIR DISCRETION. BRANCHES TO DIFFUSERS TO REMAIN ROUND.			
22"x12"		18"x12"	1,745 - 1,950
24"x12"		20"x12"	1,955 - 2,170
26"x12"		22"x12"	2,175 - 2,400
28"x12"		24"x12"	2,405 - 2,610
30"x12"		26"x12"	2,615 - 2,840
32"x12"		28"x12"	2,845 - 3,070
34"x12"		30"x12"	3,075 - 3,290
36"x12"		32"x12"	3,295 - 3,520
36"x14"		36"x14"	3,525 - 4,420

**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

**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	CARNES SFP24	2, 4
SD-2 - NOT USED									
SD-3	SUPPLY	LOUVERED	STEEL	3-WAY	SEE PLAN	SEE PLAN	SURFACE	CARNES SKSA	2, 4
SD-4	SUPPLY	LOUVERED	STEEL	4-WAY	12X12	SEE PLAN	SURFACE	CARNES SKSA	1, 2, 4
SD-5	SUPPLY	PERFORATED	STEEL	PERFORATED	24X24	SEE PLAN	LAY-IN	CARNES SPRB24	2, 4
RG-1	RETURN	SQUARE EGGRATE	ALUMINUM	N/A	24X24	22x22	LAY-IN	CARNES RAPMF	2, 3, 4
EG-1	RETURN	LOUVERED GRILLE	STEEL	N/A	12X12	SEE PLAN	SURFACE	CARNES RTLAH	1, 2, 4
TG-1	TRANSFER	LOUVERED GRILLE	STEEL	N/A	SEE PLAN	SEE PLAN	SURFACE	CARNES RTLAH	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.									

## 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.
- HVAC CONTRACTOR TO INSTALL #2 GAS W/ 14" WATER COLUMN MAX. PER STATE CODE & AGA GUIDELINES (LABEL AS REQUIRED).
- CONTRACTOR TO VERIFY GAS METER CAPACITY W/ LOCAL GAS SUPPLIER.
- 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.
- VERTICAL RETURN AIR DUCT WORK DOWN FROM RTU'S 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**  
National Accounts Sales: (800) 367-6280 Option #1 lennox.com  
National Account Technical Support: (800) 367-6280 Option #2 lennox.com
- ACCUREX GREENHECK FAN CORPORATION - KITCHEN HOODS, EXHAUST FANS, ROOF CURBS, ANSUL SYSTEMS, ACCESSORIES AND TEST AND BALANCE**  
CONTACT AND JAMES @ 1-773-220-6020 or james.jordan@accurex.com  
Secondary contact: Philip Kraft 1-262-327-7860 philip.kraft@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
- CARNES COMPANY - DIFFUSERS AND GRILLES**  
National Accounts Sales: Chris Strawn @ (800) 840-6411 cstrawn@carne.com  
National Accounts Rep: Brian Baker @ (800) 840-6411 bbaker@carne.com

## MECHANICAL EQUIPMENT SPECIFICATIONS

- RTU-1 **LENNOX EMERGENCY SERIES LGH240-H48 W/ PRODIGY CONTROLLER**  
COMBINATION GAS W/ HIGH TWO-STAGE HEATING & ELECTRIC COOLING ROOFTOP UNIT W/ HUMIDITROL & STAINLESS STEEL HEAT EXCHANGER. LOW HEAT 234,000 BTUHR & HIGH HEAT 360,000 BTUHR INPUT HEATING CAPACITY. 80.0% EFF. 240,000 NOMINAL COOLING CAPACITY. 12.0 EER. 208 / 230 VOLT, 3 PHASE. 100 MCOOP (NOTIFY ELECTRICAL CONTRACTOR IF BREAKER SIZE CHANGES). 6,300 CFM CONSTANT VOLUME SUPPLY. 1,675 CFM OA MINIMUM. IN ADDITION TO THE OPTIONS LISTED ABOVE, INCLUDE THE FOLLOWING FACTORY INSTALLED OPTIONS: WEATHERPROOF DISCONNECT SWITCH, FACTORY INSTALLED FIELD POWERED GFCI RETURN AIR SMOKE DETECTORS, DRAIN PAN OVERFLOW SWITCH, SINGLE ENTHALPY ECONOMIZER WITH BAROMETRIC RELIEF AND HOODS. INCLUDE THE FOLLOWING FIELD INSTALLED OPTIONS: 2" MERV13 FILTERS, SPARE BELT, DOWN FLOW HYBRID CURB, PVC DRAIN TRAP KIT, REMOTE HUMIDITY SENSOR, MESH HAIL GUARD, LENNOX MODEL CS7500 PROGRAMMABLE THERMOSTAT. **NO SUBSTITUTIONS.**
- RTU-2 **LENNOX EMERGENCY SERIES LGH210-H48 W/ PRODIGY CONTROLLER**  
COMBINATION GAS W/ HIGH TWO-STAGE HEATING & ELECTRIC COOLING ROOFTOP UNIT W/ HUMIDITROL & STAINLESS STEEL HEAT EXCHANGER. LOW HEAT 169,000 BTUHR & HIGH HEAT 260,000 BTUHR INPUT HEATING CAPACITY. 80.0% EFF. 210,000 NOMINAL COOLING CAPACITY. 12.0 EER. 208 / 230 VOLT, 3 PHASE. 100 MCOOP (NOTIFY ELECTRICAL CONTRACTOR IF BREAKER SIZE CHANGES). 6,150 CFM CONSTANT VOLUME SUPPLY. 1,700 CFM OA MINIMUM. IN ADDITION TO THE OPTIONS LISTED ABOVE, INCLUDE THE FOLLOWING FACTORY INSTALLED OPTIONS: WEATHERPROOF DISCONNECT SWITCH, FACTORY INSTALLED FIELD POWERED GFCI RETURN AIR SMOKE DETECTORS, DRAIN PAN OVERFLOW SWITCH, SINGLE ENTHALPY ECONOMIZER WITH BAROMETRIC RELIEF AND HOODS. INCLUDE THE FOLLOWING FIELD INSTALLED OPTIONS: 2" MERV13 FILTERS, SPARE BELT, DOWN FLOW HYBRID CURB, PVC DRAIN TRAP KIT, REMOTE HUMIDITY SENSOR, MESH HAIL GUARD, LENNOX MODEL CS7500 PROGRAMMABLE THERMOSTAT. **NO SUBSTITUTIONS.**
- 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-TF4 TRANSFORMER & WALL MOUNTED THERMOSTAT, 208/240 VOLT SINGLE PHASE = 19.2 AMPS (SUPPLIED AND INSTALLED BY ELECTRICAL CONTRACTOR.)**

## CONTROL NOTES

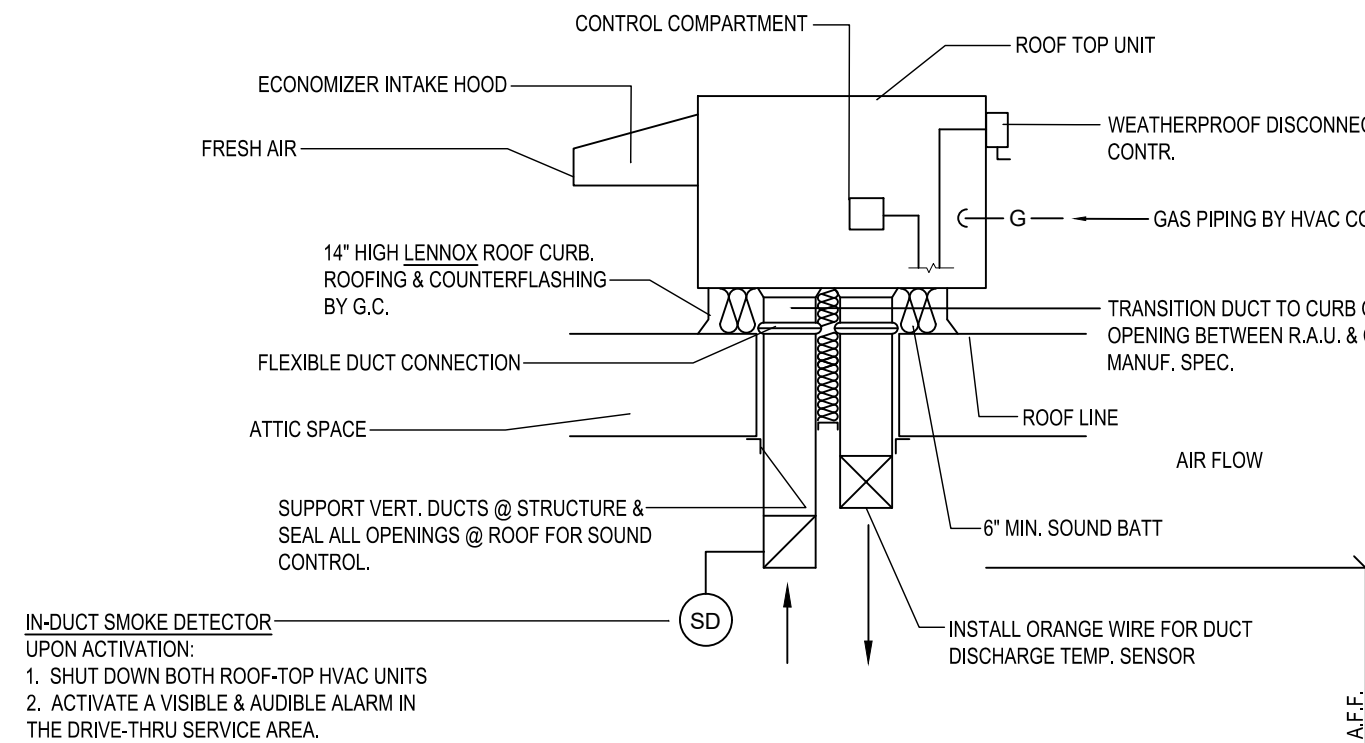
NOTE: KITCHEN HOODS SUPPLIED AND INSTALLED BY HVAC CONTRACTOR

- 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.

AIR BALANCE TABLE				
EXHAUST AIR FLOW				
EQUIPMENT TAG	SERVICE	CFM		
PRV-1	RESTROOMS	300		
PRV-2	ITEM #49	1,500		
PRV-3	ITEM #59	1,500		
EF-1A	MOP ROOM	75		
TOTAL =			3,375	
VENTILATION REQUIRED PER 2018 INTERNATIONAL MECHANICAL CODE				
EQUIPMENT TAG	SERVICE	CFM		
RTU-1	DINING ROOM	1,477		
RTU-2	KITCHEN	108		
TOTAL =			1,585	
3,450 > 1,585 -> 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	6,300	4,625	1,675
RTU-2	KITCHEN	6,150	4,450	1,700
TOTAL OUTSIDE AIR CFM =		3,375		



## A6 ROOFTOP HVAC UNIT

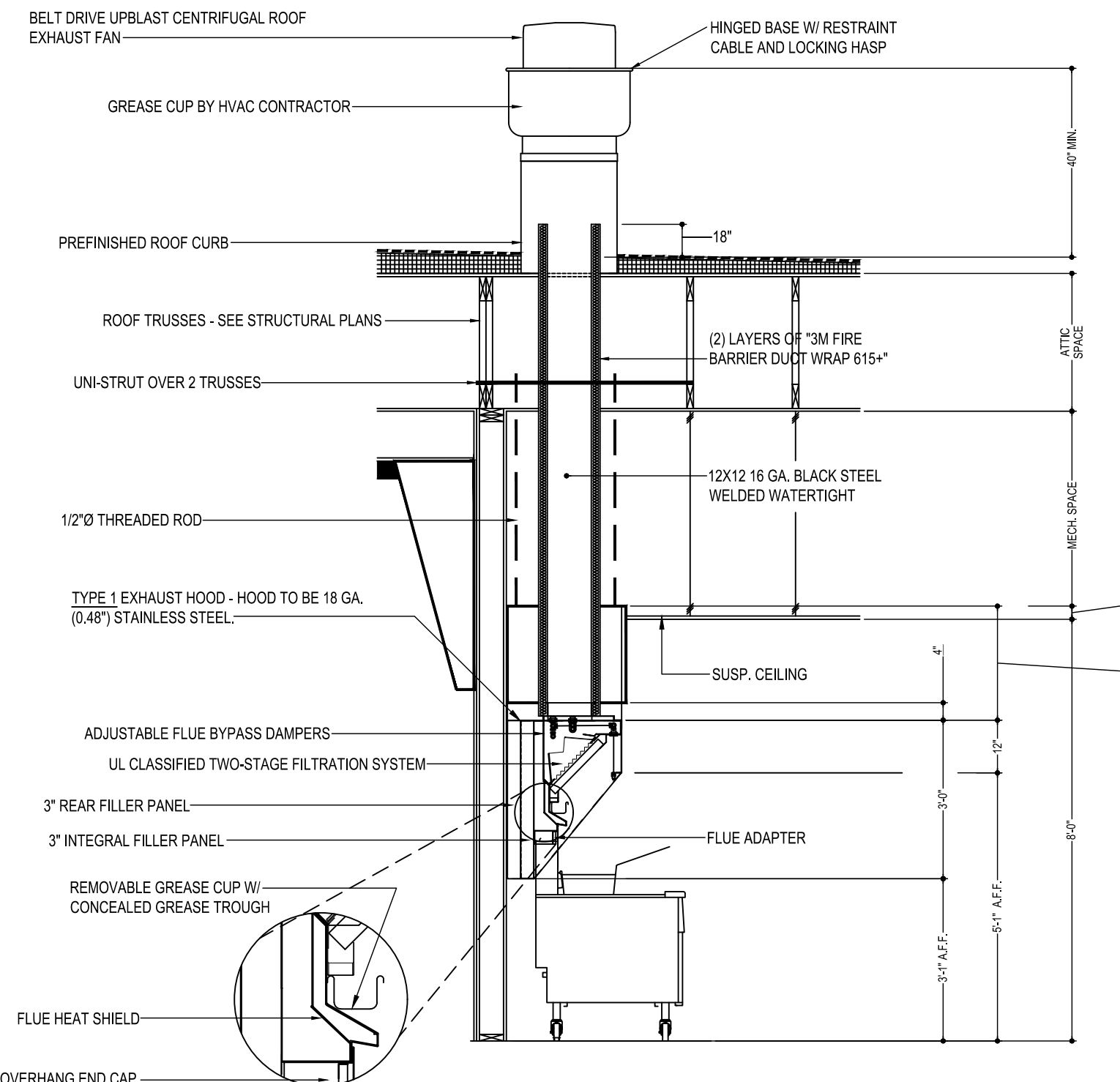
SCALE: N.T.S.

## COOKING APPLIANCE / TYPE 1 HOOD INTERLOCK

- REMOTE SWITCH ON - POWER TO KITCHEN FAN CONTROL CENTER (KFCC)
- KFCC 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.



## C3 KITCHEN HOOD EXHAUST DETAIL

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

## 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 TB1 TERMINAL 8&9 FOR OCCUANCE CONTROL.  
FRESH AIR TEMPERING (HEATING) CONTROL PARAMETER 6.20=160 "55F" (KITCHEN IS USUALLY IN COOLING MODE)  
(PARAMETER 6.20 PG 99; X CHARTS PG 109)

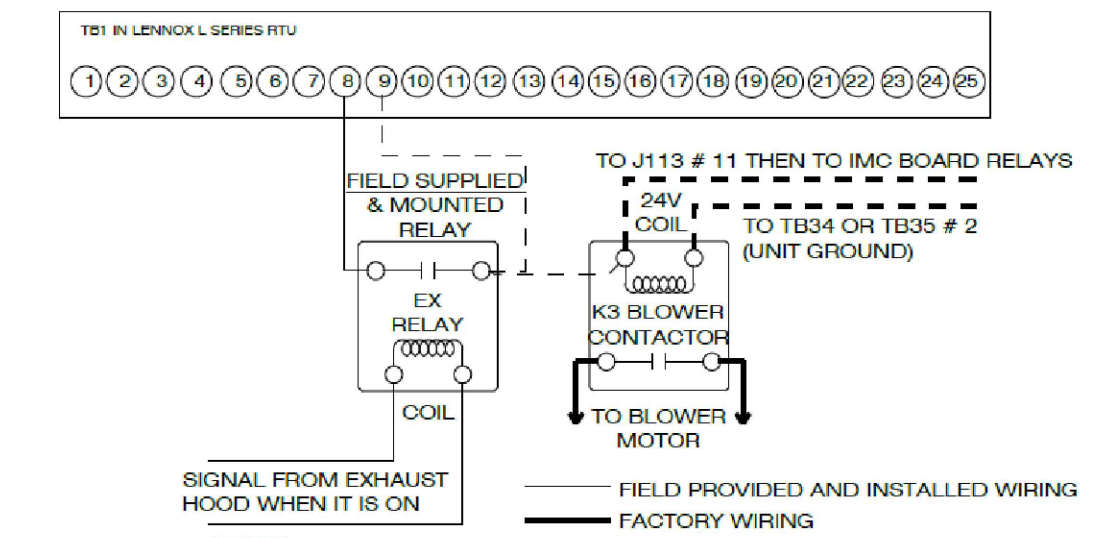
### DINING ROOM UNIT

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+7 2+7  
(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 TB1 TERMINAL 8&9 FOR OCCUANCE CONTROL.  
FRESH AIR TEMPERING (HEATING) CONTROL PARAMETER 6.20=142 "68F" (ROOM NEUTRAL)  
(PARAMETER 6.20 PAGE 99; X CHARTS PAGE 109)

OTHER PARAMETERS THAT WE DIDNT SET, BUT ARE PART OF START-UP:

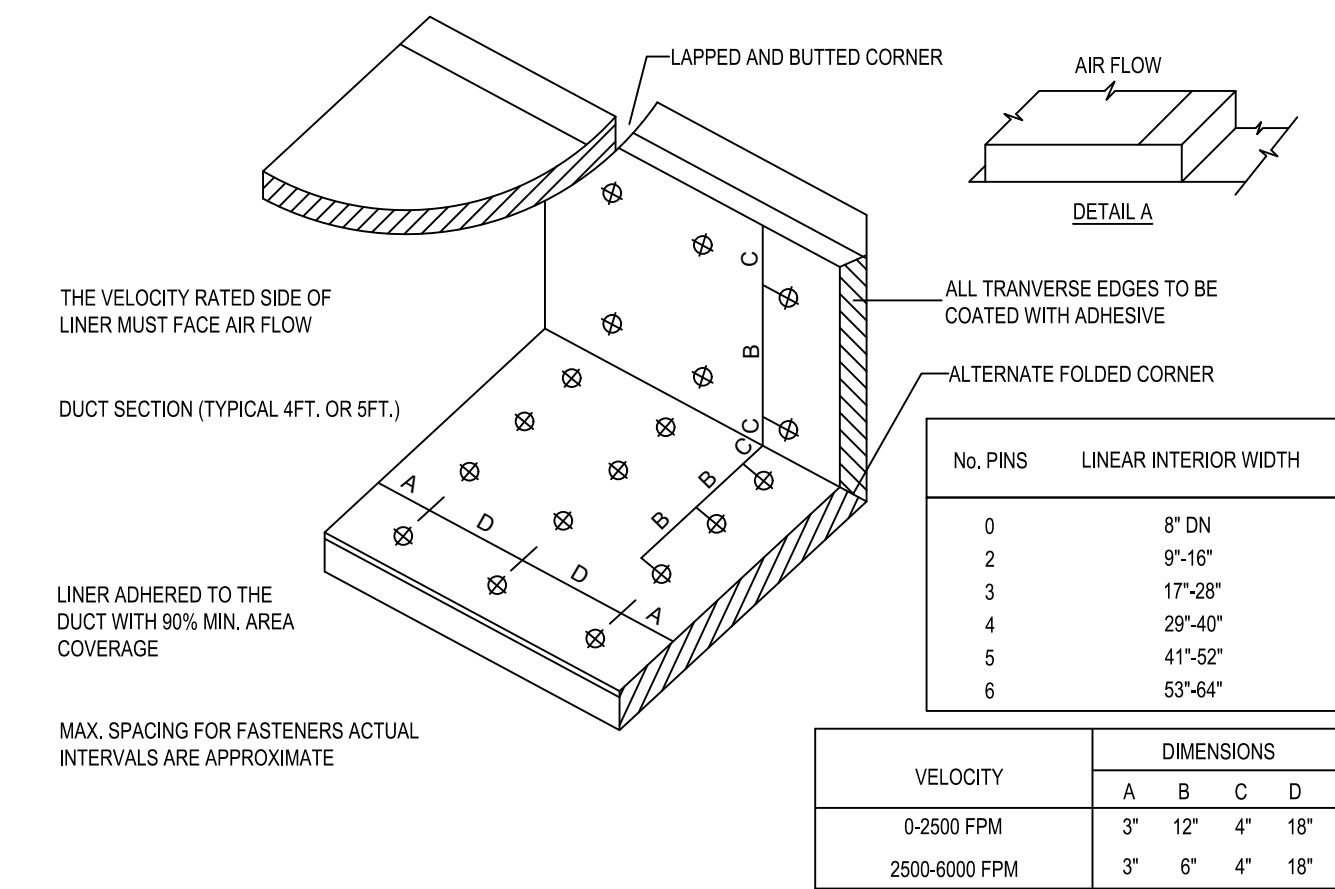
- ROOM SET POINT
- REMOTE SENSOR OPERATION
- TEMP DEADBANDS

CHECK FOR CORRECT OPERATION AND WIRING OF ALL SENSORS.



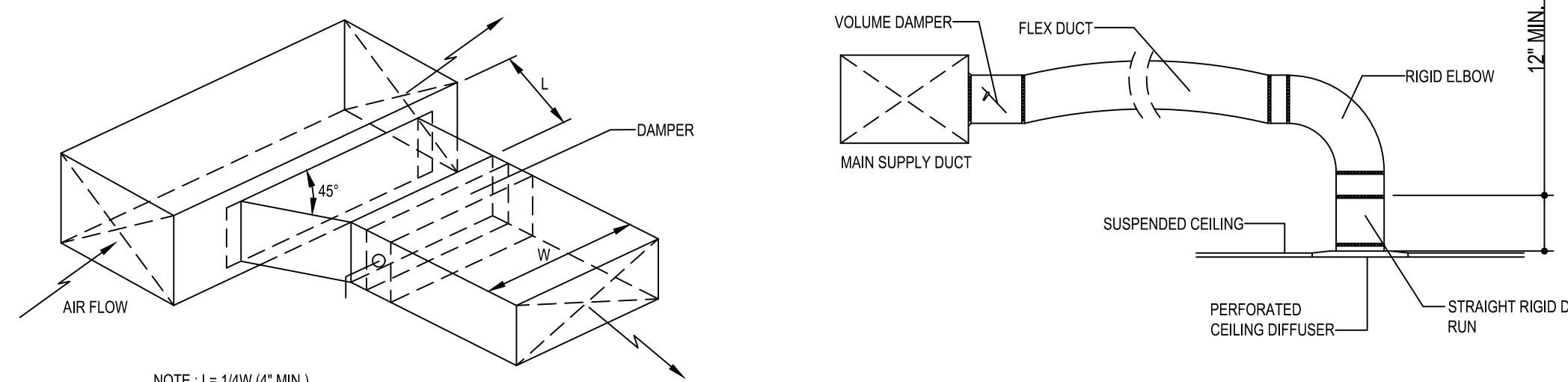
- NOTES:
- EX RELAY AND WIRING PROVIDED AND INSTALLED BY THE MECHANICAL CONTRACTOR.
  - WIRING FROM EX RELAY CONTACTS TO THE COIL OF THE K3 BLOWER CONTACTOR MUST LAND ON THE SAME SIDE AS THE WIRE MARKED J113 # 11.
- CONTACTS FROM KITCHEN EXHAUST FAN STARTER ENERGIZE OPERATOR COIL OF A FIELD PROVIDED AND FIELD INSTALLED RELAY. THE RELAY CONTACTS ARE USED TO MAKE AND BREAK THE OCCUPIED SIGNAL BETWEEN TERMINALS B AND 9. ON TB1, AND INSURE K3 BLOWER IS ENERGIZED. CREATING THE OCCUPIED CALL WILL MAKE THE ECONOMIZER MINIMUM POSITIONER ACTIVE, THEREBY MEETING FRESH AIR REQUIREMENTS. ECONOMIZER WILL MODULATE DAMPERS BEYOND MINIMUM POSITION SETTING, WHEN OUTDOOR AIR IS DEEMED SUITABLE FOR COOLING. DAMPERS WILL MODULATE TO TARGET 55 DEG F (DEFAULT) DISCHARGE AIR TEMPERATURE WHEN PROVIDING FREE COOLING.

LENNOX CULVERS EXHAUST FAN INTERLOCK FOR STORES WITHOUT MCP CONTROLLER



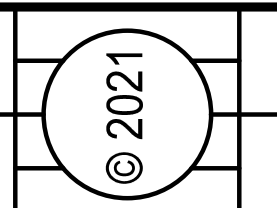
## E5 DUCT LINER INSTALLATION DETAIL

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.



## C6 BRANCH DUCT TAKEOFF DETAILS

SCALE: N.T.S.



NEW CULVER'S RESTAURANT  
2207 N Wayne Street  
Angola, IN 46703  
County of STEUBEN

**Accurex**  
Culver Franchising System, Inc.  
1240 Water Street  
Prairie du Sac, WI 53578  
608-843-7380

OWNER:  
S & L PROPERTIES ANGOLA, LLC  
2651 Kirling Court  
Portage, WI 53901  
Jeff Liegel  
608-742-2893

OLLMANN ASSOCIATES ARCHITECTS, P.C.  
200 South State Street  
Belleville, Illinois 61008  
815-544-7190 Phone

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HVAC SCHEDULE & DETAILS  
Revision:  
Date: 11-23-2021

2021-055

M201

EQUIPMENT SCHEDULE

TYPE 1 KITCHEN HOOD		MARK: ITEM#49	
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	SECTION LENGTH	WIDTH
1	XGEP-66-S SINGLE WALL EXHAUST ONLY LOW PROXIMITY	64 IN.	TOP 23 IN FRONT 12 IN BOT 8 IN BACK 36 IN

ILLUMINATION DETAILS		GREASE FILTRATION DETAILS	
HOOD NO.	FIXTURE TYPE	QTY	INTENSITY FT CANDLES
1	NONE	NA	0 / 0 IN. CC

HOOD SECTION # COLLAR #		EXHAUST PLENUM COLLARS	
DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIAMETER (IN.)
1.1	32	12	12

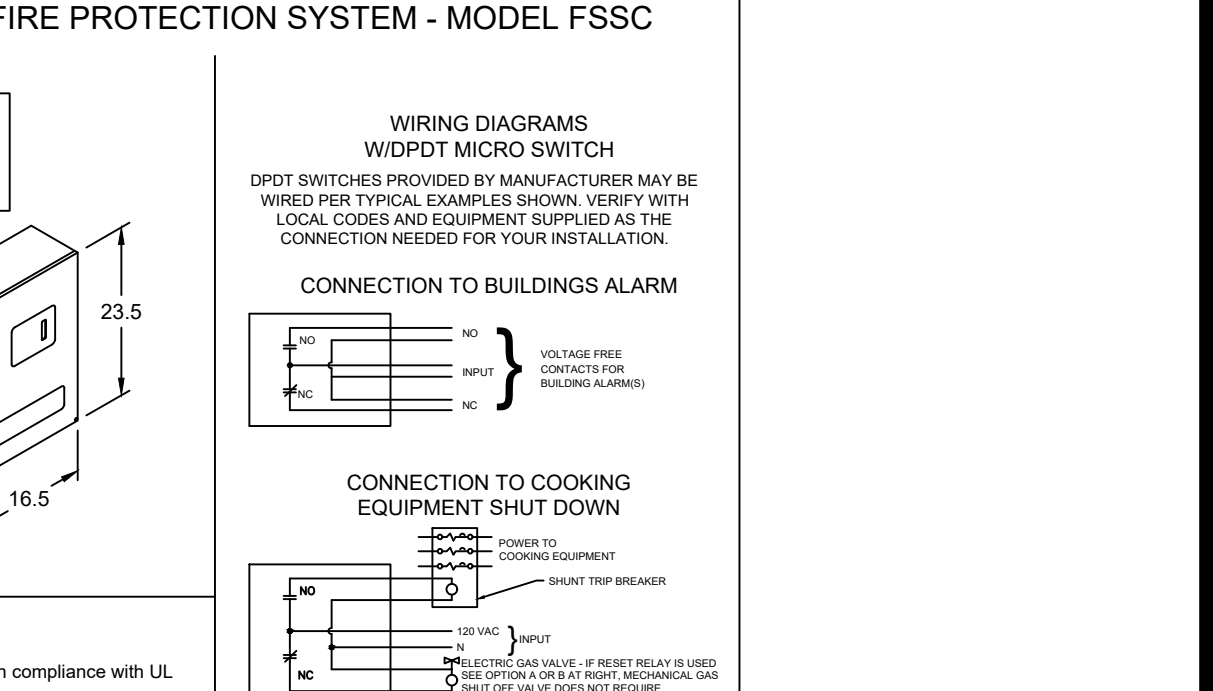
TOTAL EXHAUST CFM - SECTION 1		VELOCITY (FT/MIN)	
CFM	VELOCITY	CFM	VELOCITY
1500	1500	281	281

FIRE SUPPRESSION SYSTEM		MARK: FS FOR GRILL HOOD	
MANUFACTURER / MODEL	FLOW POINTS	SUPPLY LINE	DETECTION
ANSUL R-102 WET CHEMICAL	6 UTILIZED 11 AVAILABLE	CONTINUOUS	FUSIBLE LINK

GRILL HOOD SECTION 1 - (LENGTH 64.0 IN.) - LOW PROXIMITY HOOD - GREASE GRABBER FILTRATION SYSTEM	
--------------------------------------------------------------------------------------------------	--

Belt Drive Upblast Centrifugal Roof Exhaust Fan		MARK: PRV-2	
Qty	Accurex Model	Volume (CFM)	SP (in wg)
1	XRUB-160XP-15	1500	2.337

OPTIONS AND ACCESSORIES	
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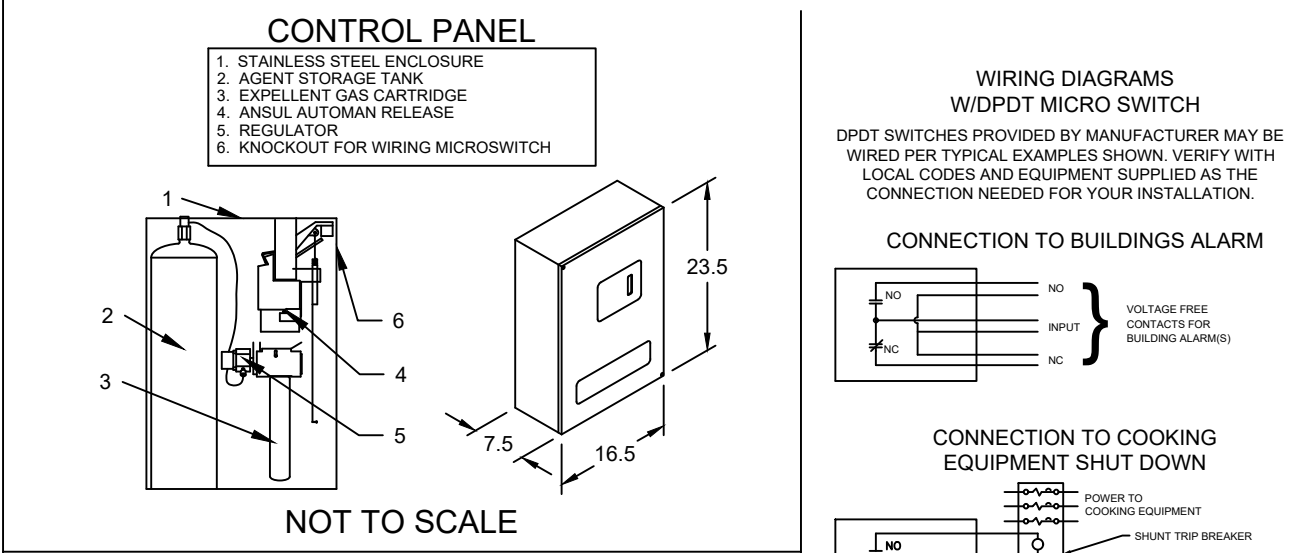


NOTES:  
1. STAINLESS STEEL ENCLOSURE  
2. AGENT STORAGE TANKS  
3. EXPELLENT GAS CARTRIDGE  
4. ANSUL AUTOMAN RELEASE  
5. REGULATOR  
6. KNOCKOUT FOR WIRING MICROSWITCH

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 standardly to the right end of the hood unless a wall is located on the right end.  
-Anisul Automan Release to be located within 60" of hood.

REV	DESCRIPTION	DATE

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



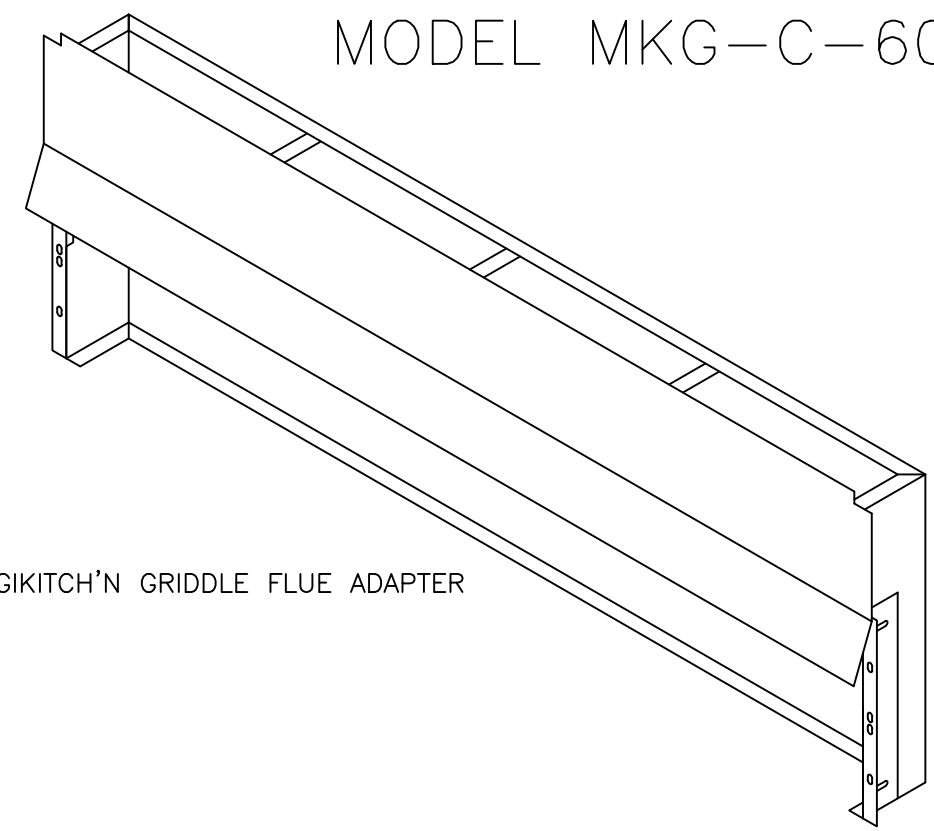
NOTES:  
The basic fire system does NOT include the following:  
-Full dump test other than what is specified per the installation manual, or to satisfy a state or local code. Permit and testing fees are not included unless noted under the equipment schedule for the fire system.  
-More than two trips 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 codes. 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) located on the top of the hood.  
-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 elevation from plans. OR Any changes for missing or additional parts other than those indicated on the Fire Suppression Detail.

Thank you for your interest in Accurex

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

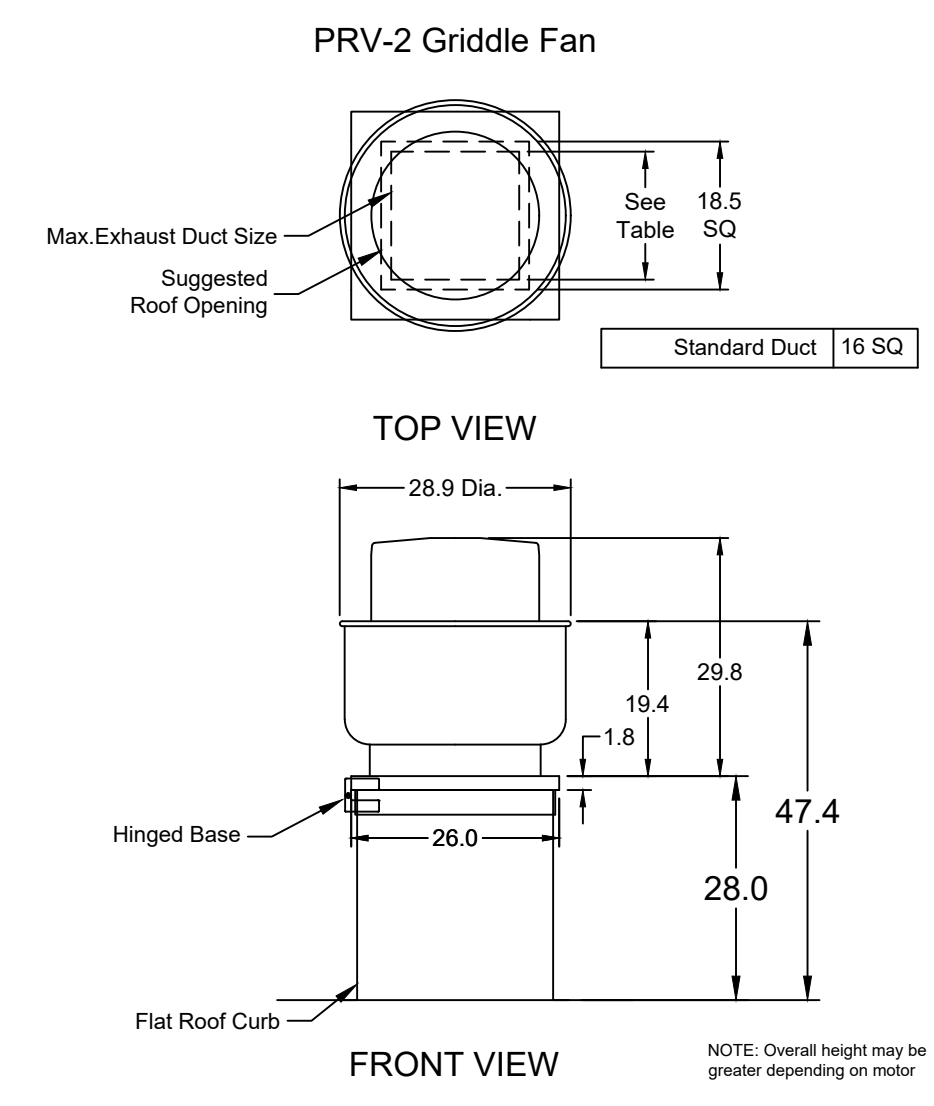
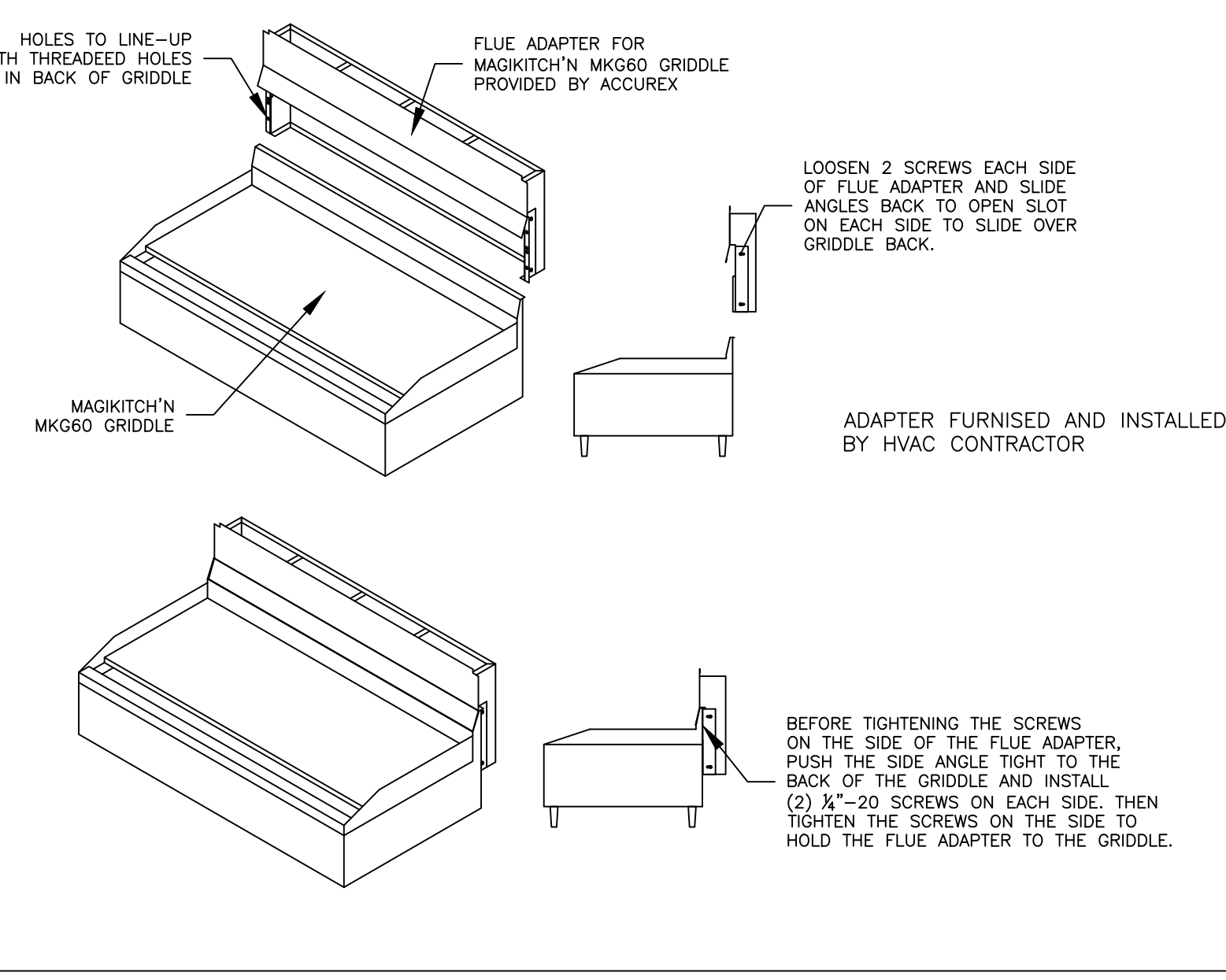
APPROVED AS SUBMITTED  
APPROVED AS NOTED  
REJECTED - REVISE AND RESUBMIT

MUST USE WITH MAGIKITCH'N MODEL MKG-C-60

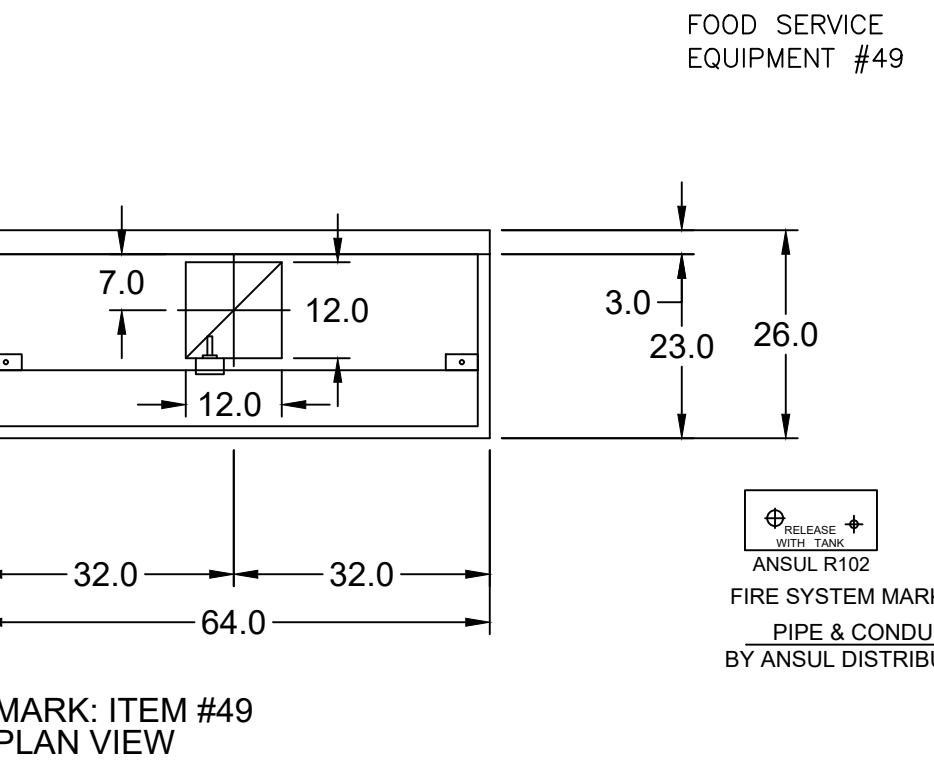


60" MAGIKITCH'N GRIDDLE FLUE ADAPTER

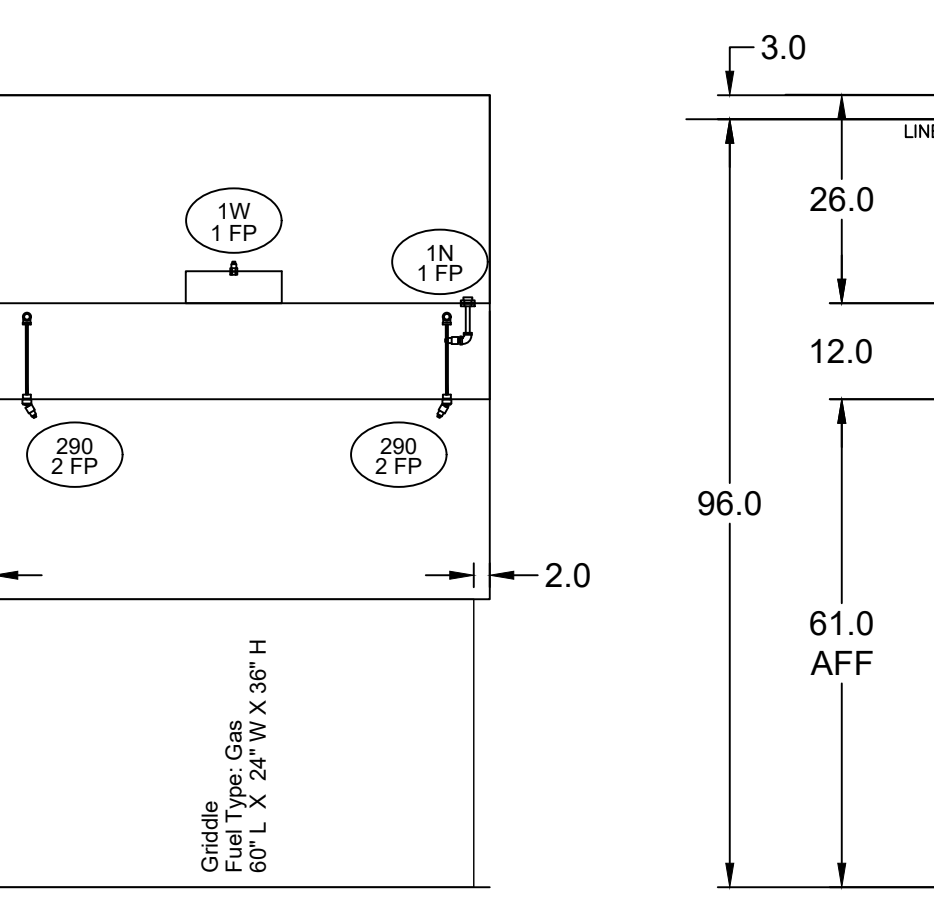
MAGIKITCH'N MKG-C-60 GRIDDLE FLUE ADAPTER MOUNTING INSTRUCTIONS



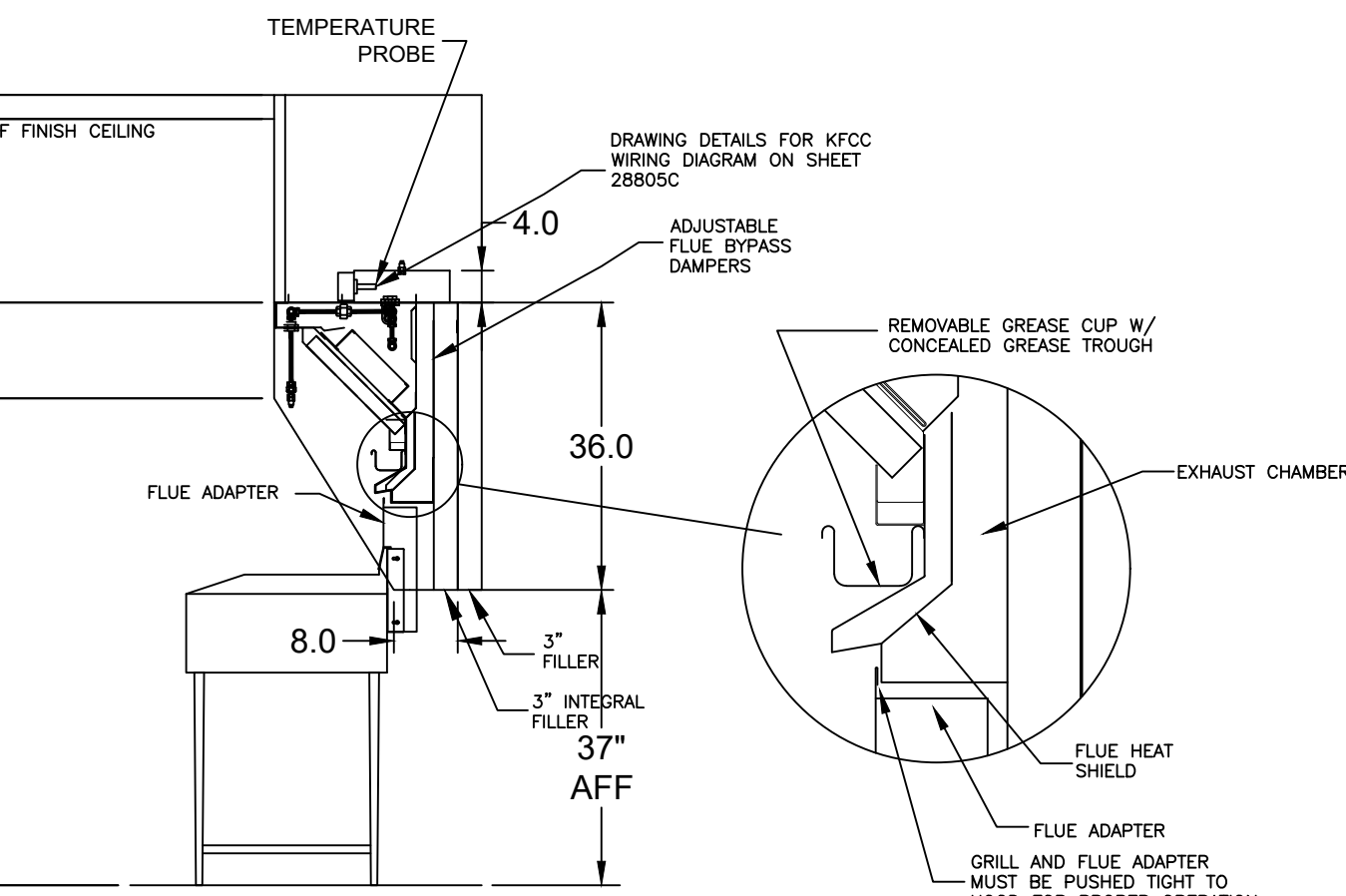
PRV-2 Griddle Fan



MARK: ITEM #49 PLAN VIEW

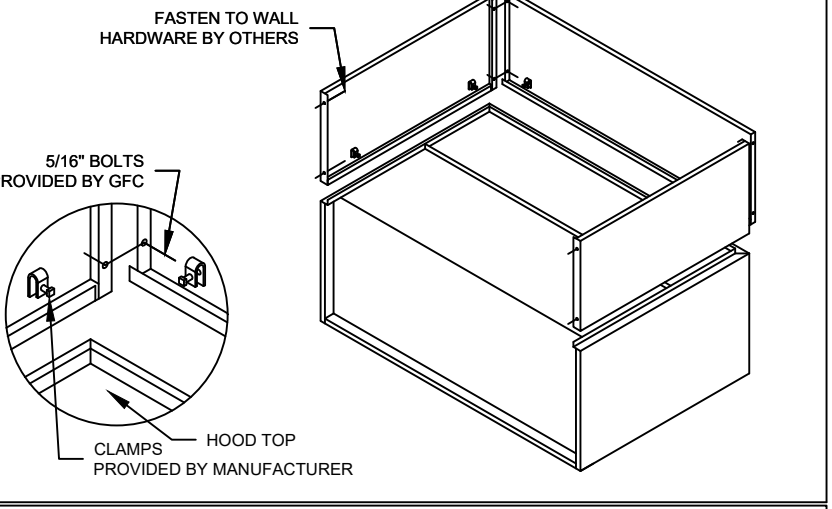


MARK: ITEM #49 ELEVATION VIEW



MARK: ITEM #49 SECTION VIEW

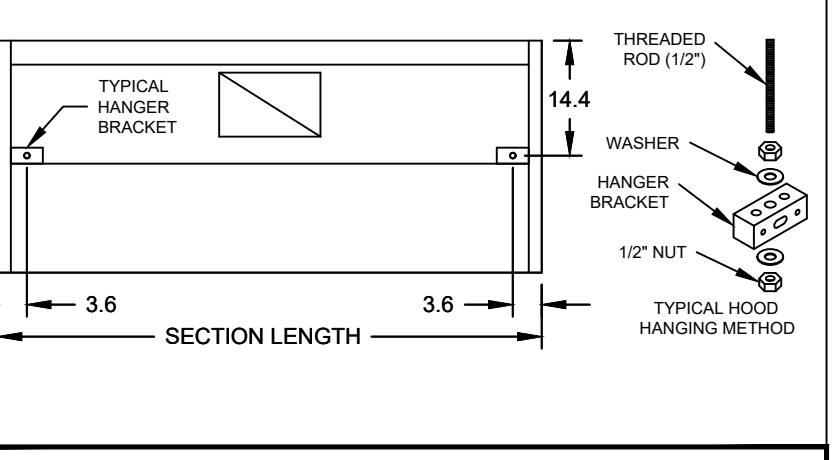
ENCLOSURE PANEL INSTALLATION DETAIL



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.

HOOD HANGER BRACKET DETAIL FOR BACKSHELF HOODS



GENERAL DRAWING NOTES

Verify building entry conditions or limitations for equipment access to space.  
Verify type and height of finished ceiling and if hood(s) may extend above finished ceiling (if required).  
Seismic installation and bracing of equipment is by others.  
Greenheck will not accept liability for problems that result from sub-standard installation. Including field electrical wiring that deviate from supplied diagrams, globe conditions (ductwork, fuel types and structural conditions) that GFC has not been notified of at the time of ordering. Or use of this equipment other than that for which it is designed.  
It is the responsibility of the purchaser to hire qualified personnel for installation and start-up of all equipment. Installation and start-up information is shipped with all equipment via the Installation, Operation and Maintenance Manual (IOM), also included is a troubleshooting guide. Have all start-up info available prior to any warranty claims and/or factory technical support.

VENTILATION SYSTEM NOTES

Greenheck ventilators are designed in compliance with all national codes: NFPA # 96, national electric code, BOCA, uniform mechanical code, international mechanical code, and southern building conference. See national evaluation report #436 for allowable values, and/or conditions of use concerning material presented in this document. Local codes may vary. It is the responsibility of the purchaser to submit drawings to local authorities.  
Exhaust and supply air volumes are to be maintained within -5% to +10% tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.  
The grease filter face velocities are based on the filter manufacturers recommendations for maximum grease extraction. Inlet opening air velocities for waterwash, dry cartridge and high velocity cartridge filters manufactured by Greenheck are designed to deliver maximum grease extraction.  
Hoods installation (by others unless otherwise noted) shall be in accordance with NFPA # 96 and applicable building codes.

PROPRIETARY INFORMATION NOTICE

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EQUIPMENT SCHEDULE

TYPE 1 KITCHEN HOOD		HOOD DIMENSIONS			GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	SECTION LENGTH	WIDTH	HEIGHT				
1	SINGLE WALL EXHAUST ONLY LOW PROXIMITY	83 IN.	TOP 23 IN. FRONT 12 IN. BOT 3 IN. BACK 35 IN.	RIGHT	600 DEG F	169.0 LBS.	SINGLE	

ILLUMINATION DETAILS				GREASE FILTRATION DETAILS			
HOOD NO.	FIXTURE TYPE	QTY	INTENSITY FT CANDLES	TYPE / MODEL MATERIAL	QTY	LENGTH	HEIGHT
1	NONE	NA	0 / 0 IN. OC	X-TRACTOR STAINLESS STEEL	5	16 IN.	16 IN.

EXHAUST PLENUM COLLARS								
HOOD SECTION #	COLLAR #	DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIAMETER (IN.)	VOLUME (CFM)	VELOCITY (FT/MIN)	
1.1		41.5	12	12	NA	1500	1500	
TOTAL EXHAUST CFM - SECTION 1								1500 = 217 CFM / FT

**OPTIONS AND ACCESSORIES**

430 STAINLESS STEEL WHERE EXPOSED  
UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R2625  
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  
EQUIPMENT SPECIFIC S/S FLUE ADAPTER

SPECIAL DESIGN REQUESTS

SDR #K1100559 - NEW 4L FRYER SYSTEM

FIRE SUPPRESSION SYSTEM				
MANUFACTURER / MODEL	FLOW POINTS	SUPPLY LINE	DETECTION	MOUNTING
ANSUL R-102 WET CHEMICAL	18 UTILIZED 22 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 - 4 GAL. (23 L) (TANK(S))  
GAS VALVE - INCLUDED - MECHANICAL SHUTOFF VALVE, SUPPLIED UP TO 2"  
REMOTE PULL STATION - STANDARD - INSTALLATION AT SINGLE POINT OF EGRESS  
METAL BLOW-OFF CAPS - INCLUDED  
FIRE SYSTEM PERMIT - REQUIRED - FEE INCLUDED  
500' F. FUSIBLE LINK OR AS TESTED AND INSTALLED BY LOCAL INSTALLER PER UL MANUAL

EQUIPMENT SCHEDULE

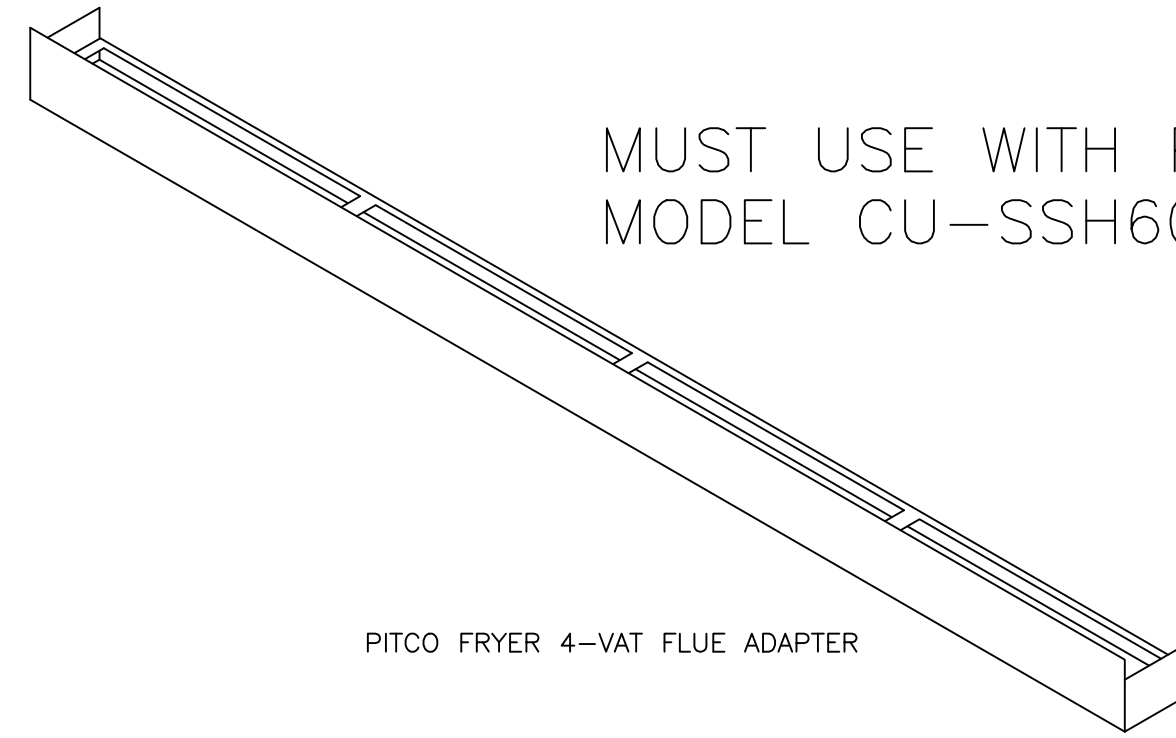
Belt Drive Upblast Centrifugal Roof Exhaust Fan												
City	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (Lb.)	Size (hp)	VICP	End.	Motor RPM	Windings	FLA
1	XRUB-140-7	1500	1	1377	0.5	160	0.75	208/60/3	OP	1725	1	3.5

**OPTIONS AND ACCESSORIES**

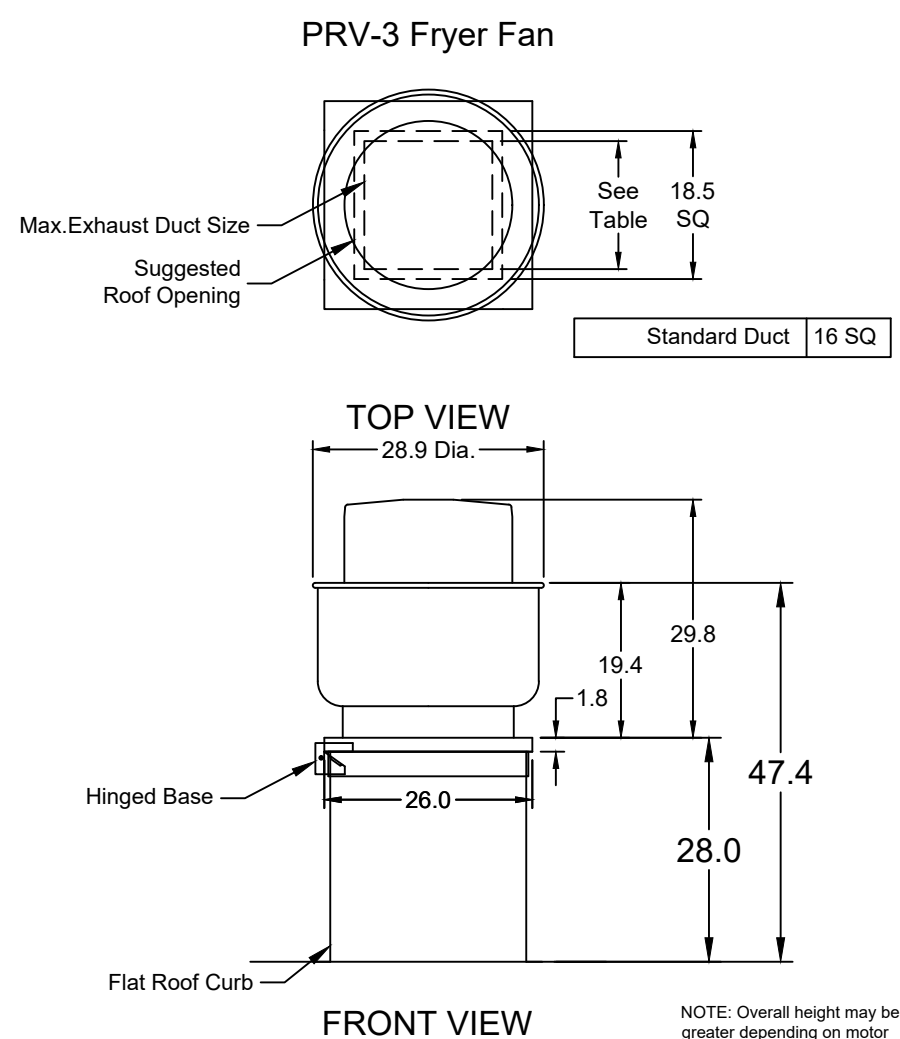
UL/UL72 Listed - "Power Ventilators for Rest. Exh. Appliances"  
Switch: NEMA-1, Toggle, Shipped with unit  
Larger curb cap size - 26" square  
Roof curb-Galv. GPF-26-G28, Undersized 1.5" total  
Hinged Base (Attached)  
Curb Seal (Attached)  
Clean-out Port  
Grease Trap with Drain Connection (PN 475538)  
Heat Baffle (Attached)

4-VAT FRYER BATTERY

MUST USE WITH PITCO MODEL CU-SSH60W



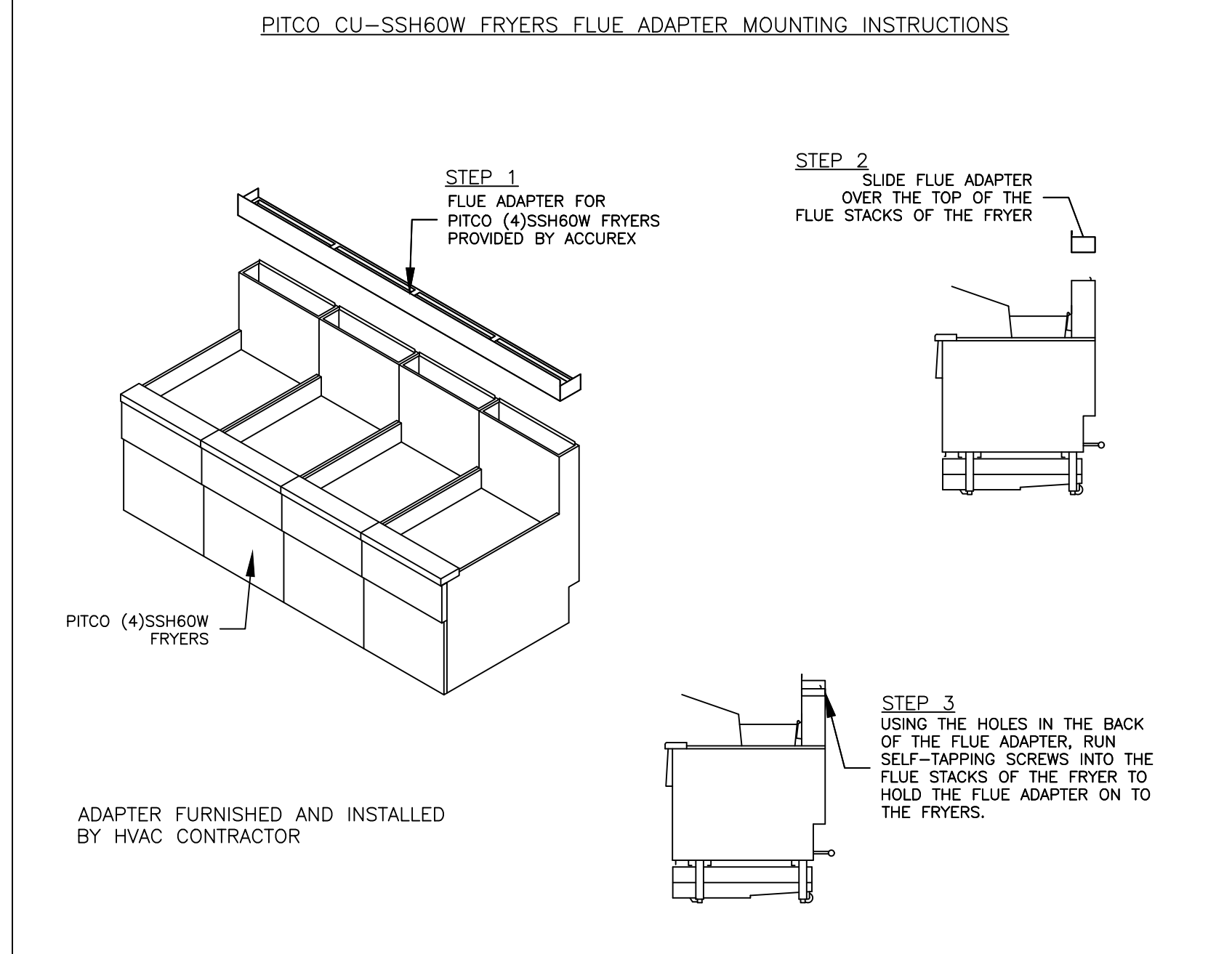
PITCO FRYER 4-VAT FLUE ADAPTER



PRV-3 Fryer Fan

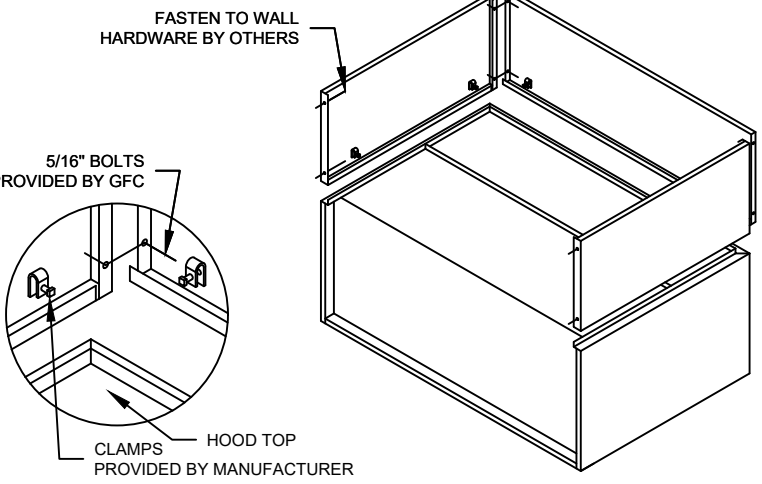
FOOD SERVICE EQUIPMENT #59

PITCO CU-SSH60W FRYERS FLUE ADAPTER MOUNTING INSTRUCTIONS



ADAPTER FURNISHED AND INSTALLED BY HVAC CONTRACTOR

ENCLOSURE PANEL INSTALLATION DETAIL



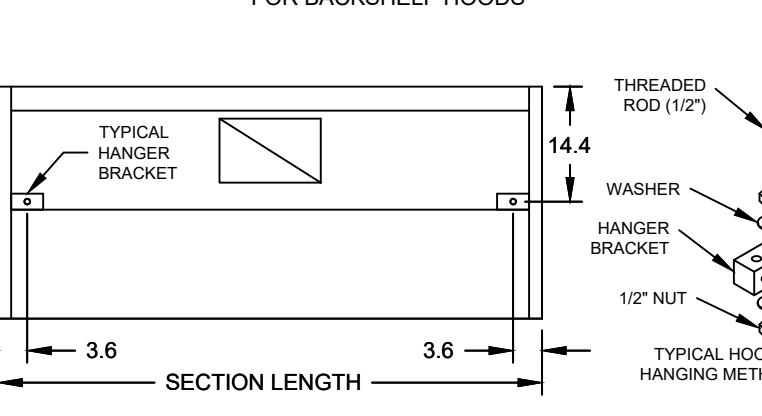
HOOD HANGING HEIGHT FOR FIRE SYSTEMS

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

RECOMMENDED HANGING HEIGHT = 60" FROM FINISHED FLOOR TO LOWER FRONT EDGE OF HOOD.

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

HOOD HANGER BRACKET DETAIL FOR BACKSHELF HOODS



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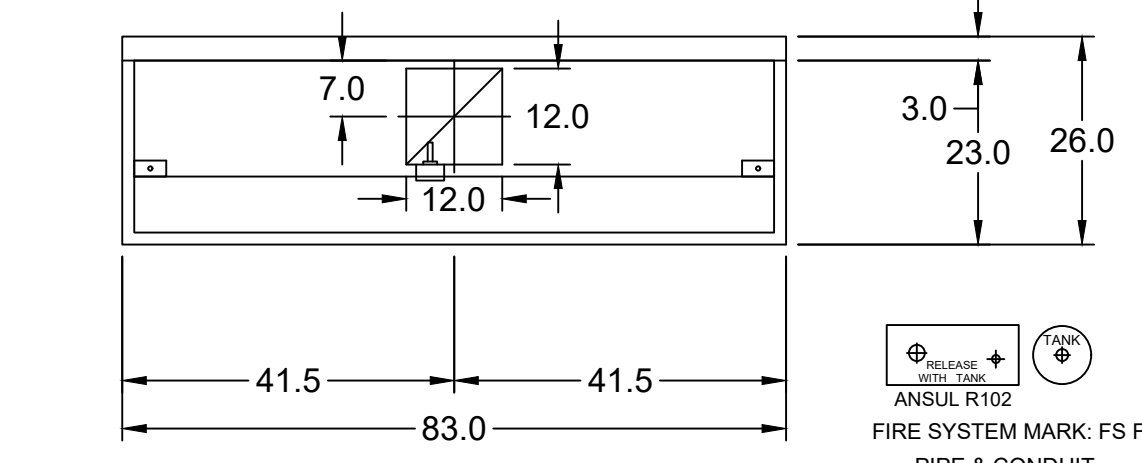
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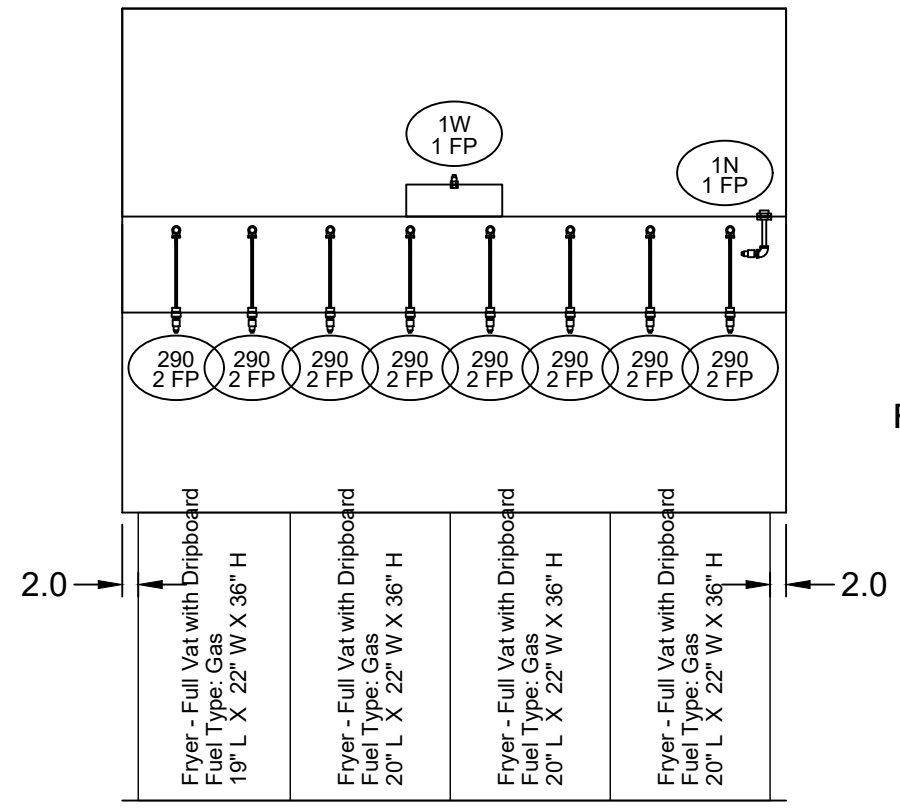
Hoods installation (by others unless otherwise noted) shall be in accordance with NFPA # 96 and applicable building codes.

PROPRIETARY INFORMATION NOTICE

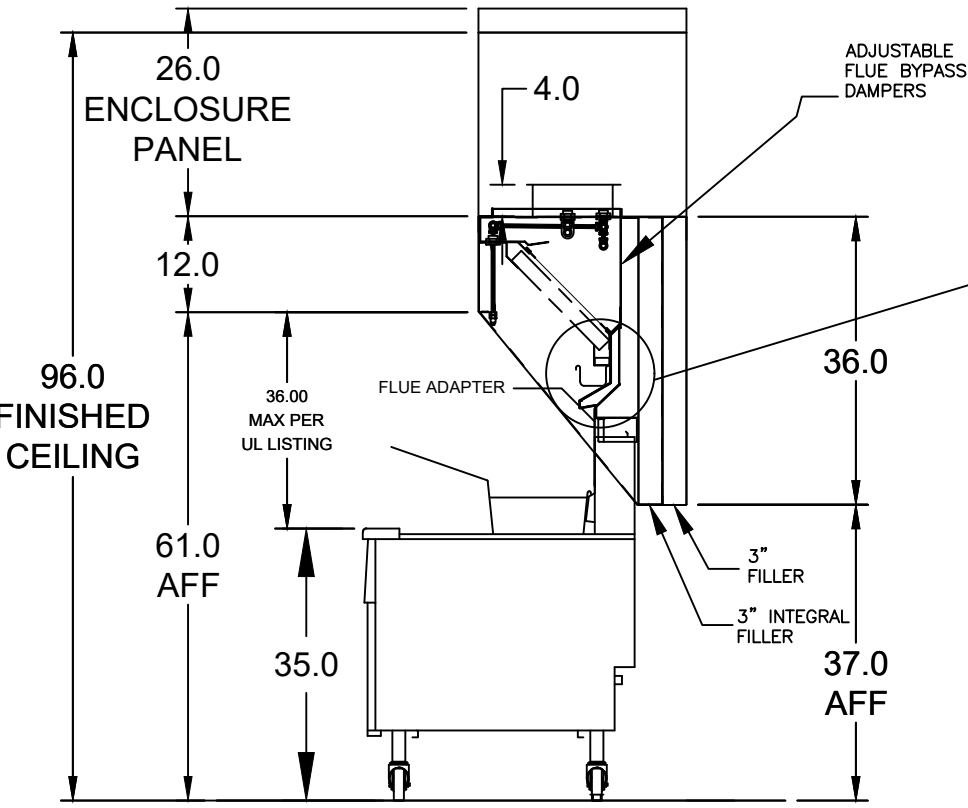
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MARK: ITEM #59 PLAN VIEW

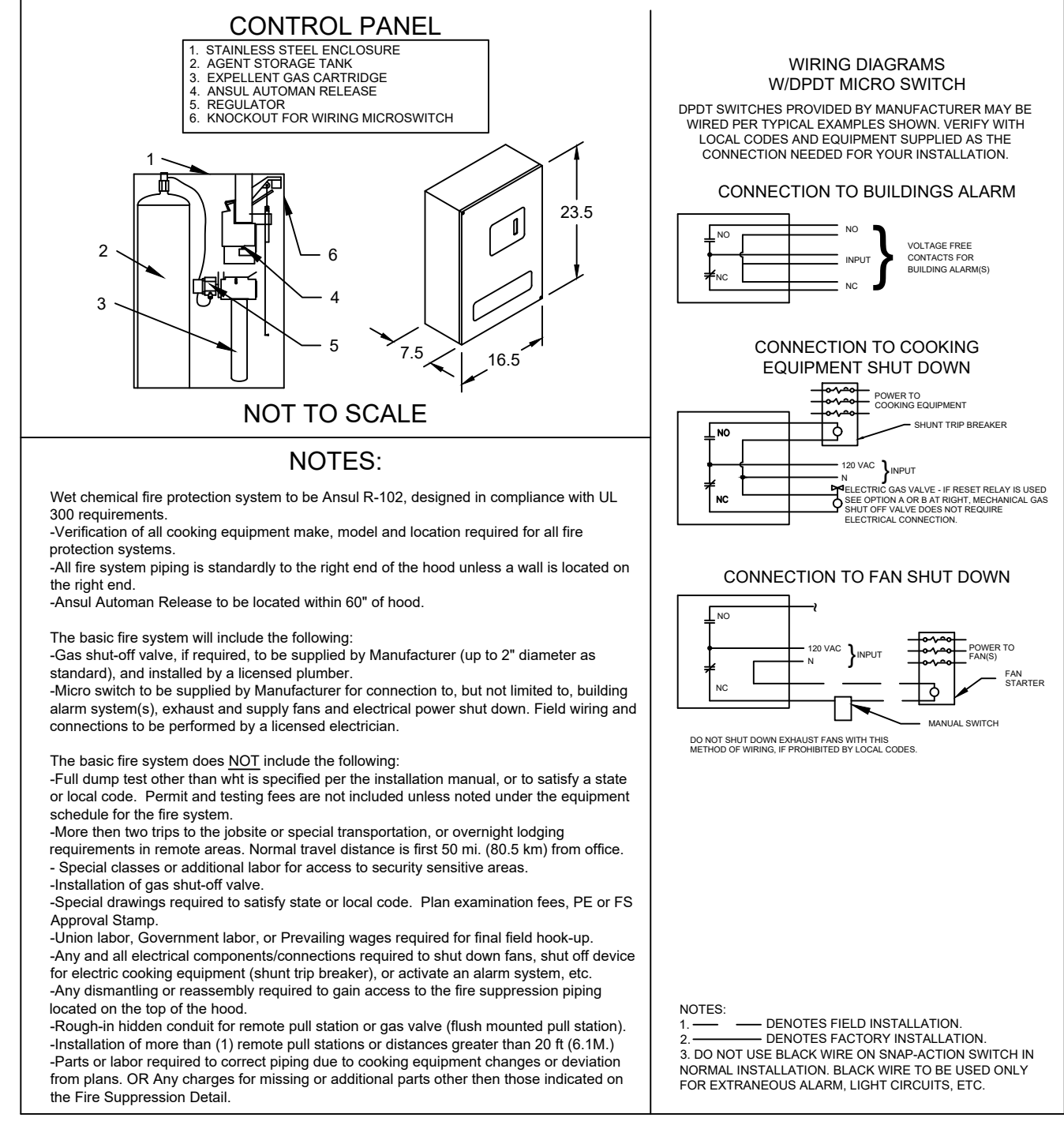


MARK: ITEM #59 ELEVATION VIEW



MARK: ITEM #59 SECTION VIEW

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



Thank you for your interest in Accurex

**SUBMITTAL**

Please return one approved print to your Greenheck Representative including signature, date, and answers to all submittal "verify" notes and questions. Fabrication will not begin until after approved drawings are received.

APPROVED AS SUBMITTED  
 APPROVED AS NOTED  
 REJECTED - REVISE AND RESUBMIT

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

REV DESCRIPTION DATE

**ACCUREX**

CULVER'S MASTER TEMPLATE

SCALE 1/24

C28805B

NEW CULVER'S RESTAURANT  
2207 N Wayne Street  
Angola, IN 46703  
County of STEUBEN

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

OWNER:  
S & L PROPERTIES ANGOLA, LLC  
2651 Kirling Court  
Portage, WI 53901  
Jeff Liegel  
608-742-2893

OLLMANN ASSOCIATES ARCHITECTS, P.C.  
200 South State Street  
Belleville, Illinois 61008  
815-544-7790 Phone

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FRYER HOOD/EXHAUST SCHEDULE & DETAILS

2021-055  
M203  
Date: 11-23-2021  
Revision:

