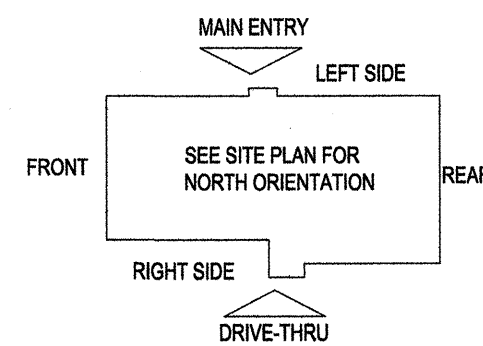


E5 HVAC PLAN
SCALE: 1/4" = 1'-0"



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 DEG, COOLING 72 DEG
2. KITCHEN: HEATING 68 DEG, COOLING 74 DEG

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"	1,745 - 1,950
		24"x12"	1,955 - 2,170
		26"x12"	2,175 - 2,400
		28"x12"	2,405 - 2,610
		30"x12"	2,615 - 2,840
		32"x12"	2,845 - 3,070
		34"x12"	3,075 - 3,290
		36"x12"	3,295 - 3,520
		36"x14"	3,525 - 4,420

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 RTLH	1, 2, 4
TG-1	TRANSFER	LOUVERED GRILLE	STEEL	N/A	SEE PLAN	SEE PLAN	SURFACE	CARNES RTLH	2, 4
DIFFUSER NOTES:									
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.									

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NEW CULVER'S RESTAURANT
14343 US-231
Hazel Green, AL 35750
County of MADISON

OWNER:
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ARCHITECT:
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DATE: 08-04-2022
REVISION:

HVAC PLAN, DIFFUSER SCHEDULE

M101

2022-067

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.
- 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 RTUS 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.

2022-067 Culver's of Hazel Green, AL Hazel Green, AL

RTU SCHEDULES

UNIT No	AREA SERVED	NOM TON	VAV OR CAV	MODULATING HGRH	SA FAN VFD	SUPPLY CFM	MIN OA CFM	ESP	COOLING				HEATING				ELECTRICAL		POWER EXHAUST	EF VFD	BUILDING PRESS CONTROL	ERV RAVEA CFM	AVERAGING ROOM SENSORS	ACCEPTABLE MANUFACTURERS							
									°FDB	°FWB	°FDB	°FDB	°FDB	°FDB	°FDB	°FDB	VOLTAGE	PHASE													
RTU-1	Dining Room	20	CAV	YES	YES	6,750	1,955	0.79"	96	75	75	52	55.0	54.9	YES	GAS	199	6,750	6	52.9	80.7	YES	208	3	NO	-	NO	NO	-	NO	ACCUREX, CAPTIVEAIRE
RTU-2	Kitchen	17.5	CAV	YES	YES	6,225	1,495	0.79"	96	75	75	52	55.0	54.9	YES	GAS	125	6,225	6	56.1	75.12	YES	208	3	NO	-	NO	NO	-	NO	ACCUREX, CAPTIVEAIRE

ADDITIONAL OPTIONS FOR BOTH UNITS -

- 2" MERV 13 FILTERS
- MODULATING CONDENSER FANS
- TOUCHSCREEN CONTROLLER
- REMOTE TEMPERATURE AND HUMIDITY SENSORS
- WEATHERPROOF DISCONNECT
- ECONOMIZER CONTROL WITH FAULT DETECTION & DIAGNOSTICS
- 14" TALL INSULATED CURB
- SERVICE OUTLET
- CONDENSATE OVERFLOW SWITCH
- RETURN AIR SMOKE DETECTOR
- BAROMETRIC RELIEF
- HAIL GUARD
- CONDENSATE TRAP KIT

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-1 MOP ROOM EXHAUST FAN - REFER TO SHEET M204

ITEM #49A GRIDDLE HOOD - REFER TO SHEET M202

ITEM #59A FRYER HOOD - REFER TO SHEET M203

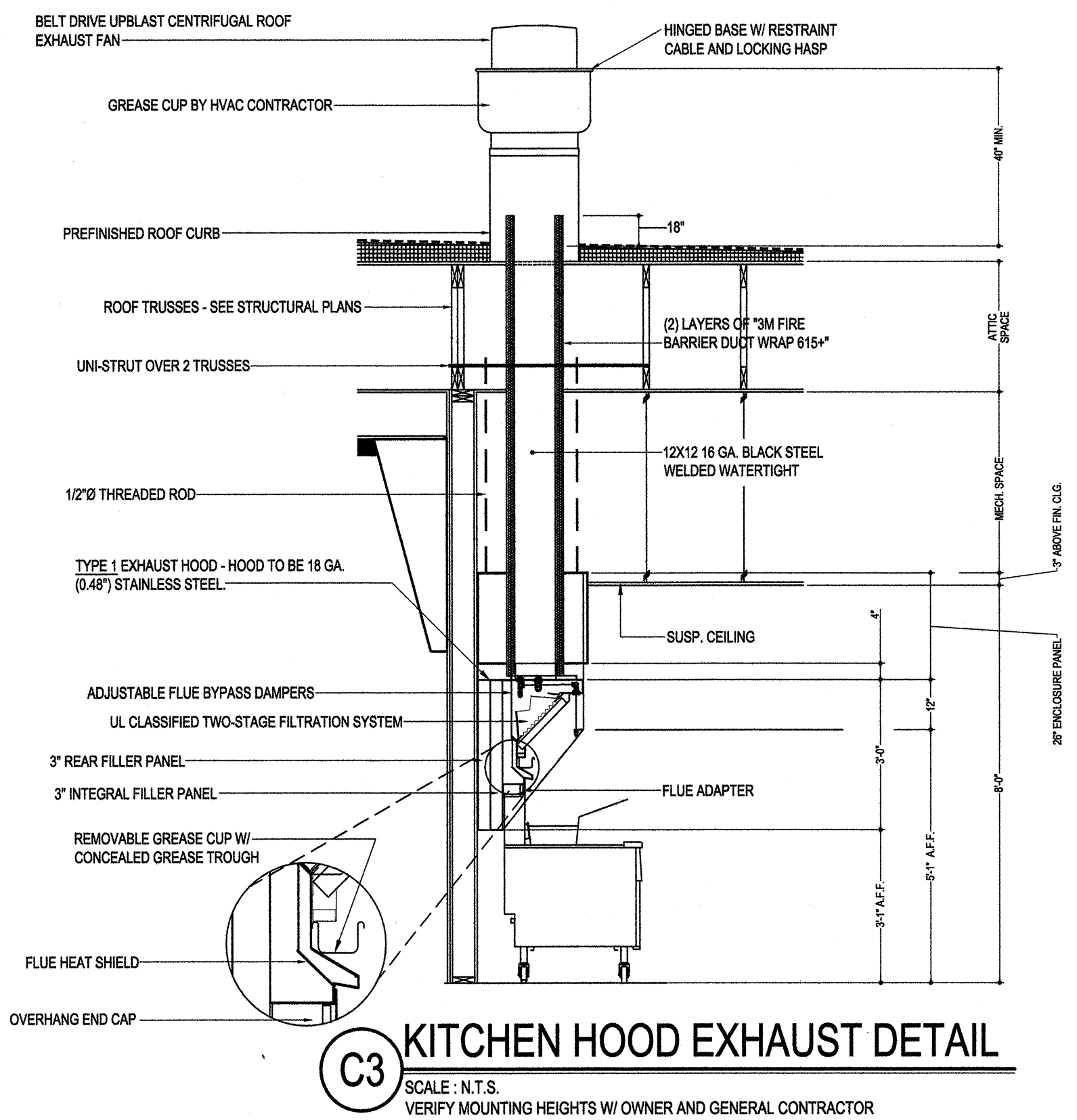
COOKING APPLIANCE / TYPE 1 HOOD INTERLOCK

- 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.

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-1 (x2)	MOP ROOM	150		
		TOTAL = 3,450		
VENTILATION REQUIRED PER FLORIDA BUILDING CODE (2020) MECHANICAL				
EQUIPMENT TAG	SERVICE	CFM		
RTU-1	DINING ROOM	1,335		
RTU-2	KITCHEN	118		
		TOTAL = 1,453		
3,450 > 1,453 -> 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	6,750	4,795	1,955
RTU-2	KITCHEN	6,225	4,730	1,495
		TOTAL OUTSIDE AIR CFM =		3,450



NATIONAL ACCOUNT PROGRAM

- ACCUREX/GREENHECK FAN CORPORATION** - KITCHEN HOODS, EXHAUST FANS, ROOF CURBS, ANSUL SYSTEMS, ACCESSORIES AND TEST AND BALANCE
CONTACT PHILIP KRAFT: 1-262-227-7865 or philip.kraft@accurex.com
SECONDARY CONTACT BRAD BORCHARDT: 1-715-551-0809 brad.borchardt@accurex.com or ANDY JACOBS andy.jacobs@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 STRATTON - (608) 845-6411 cstratton@carnes.com
NATIONAL ACCOUNTS REP: BRIAN BAKER - (608) 845-6411 bbaker@carnes.com

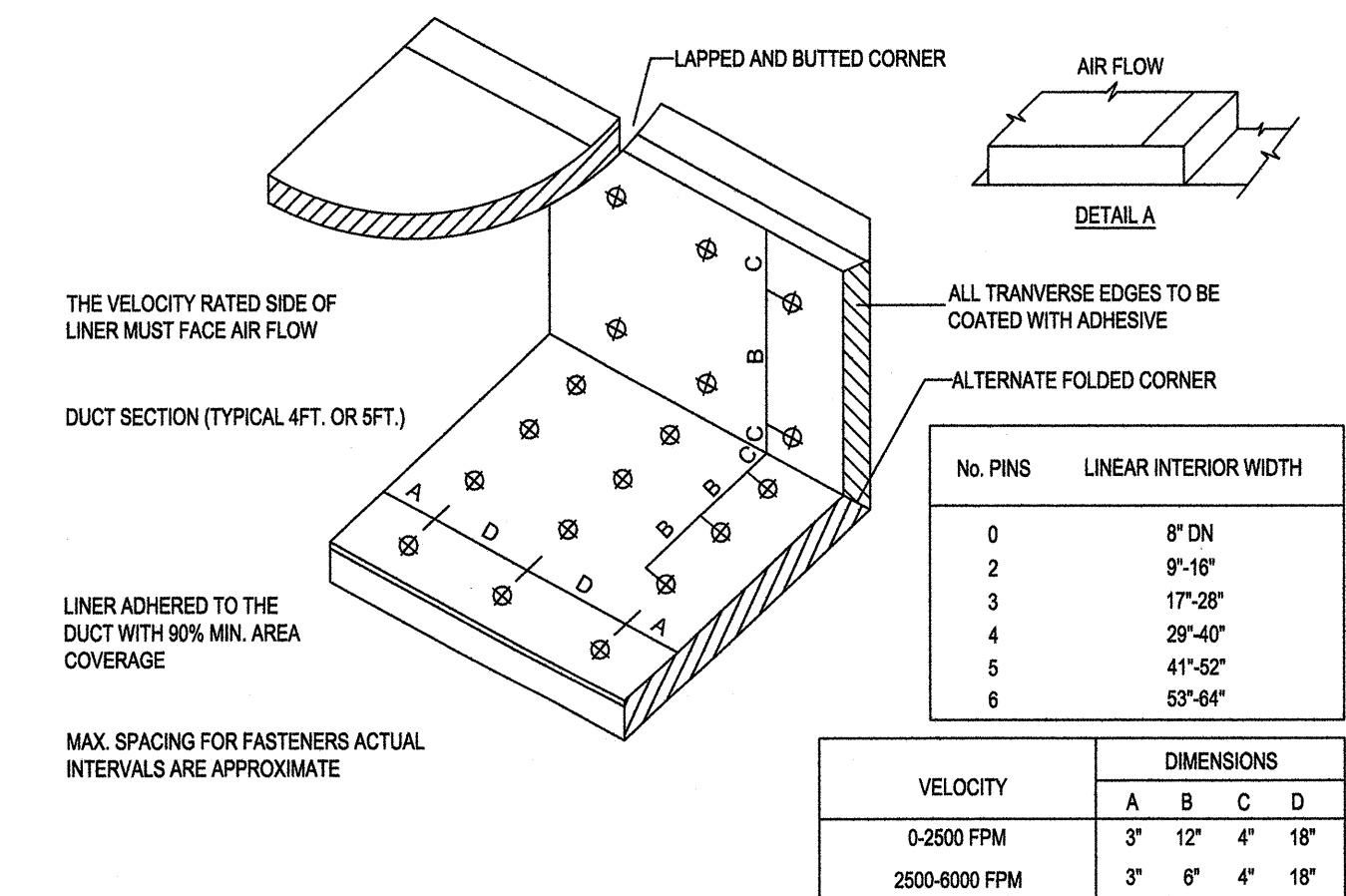
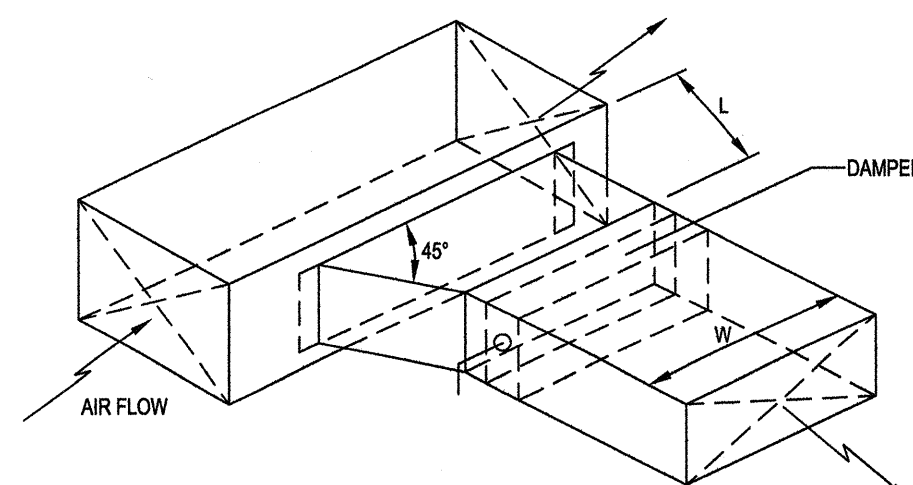
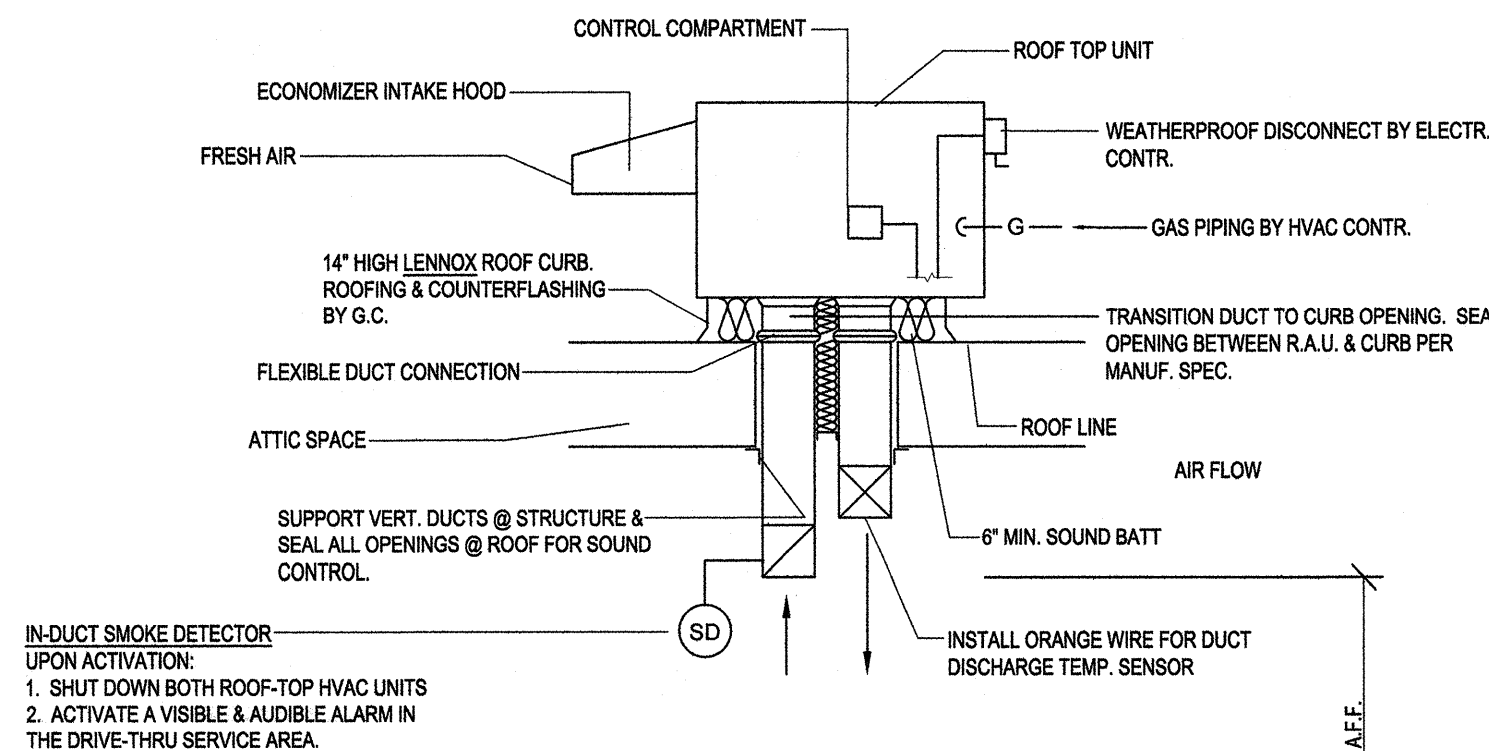
CONTROL NOTES

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.



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14343 US-231
Hazel Green, AL 35750
County of MADISON

OWNER:
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Jeff Liegel
608-742-2893

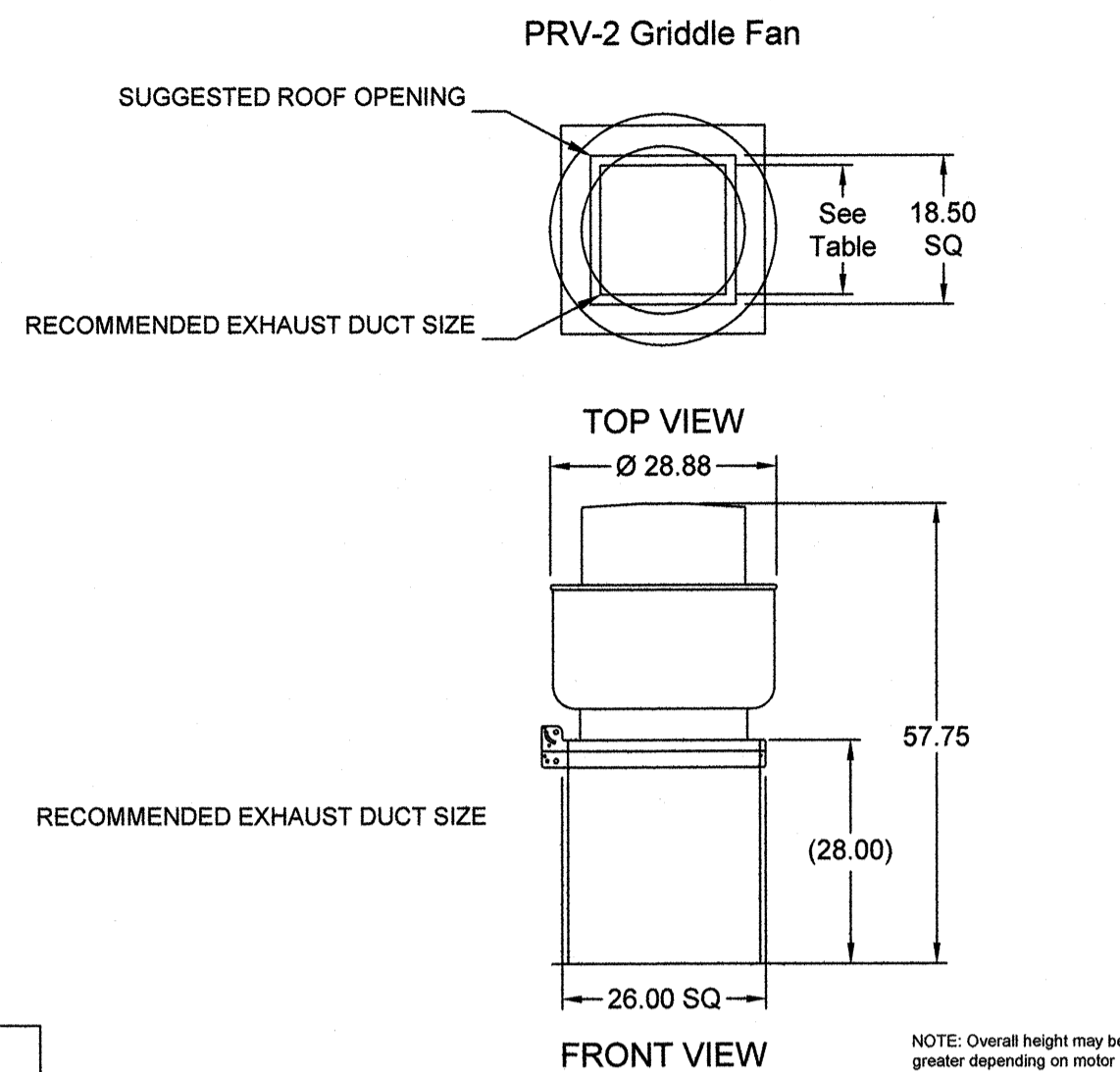
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HVAC SCHEDULE & DETAILS

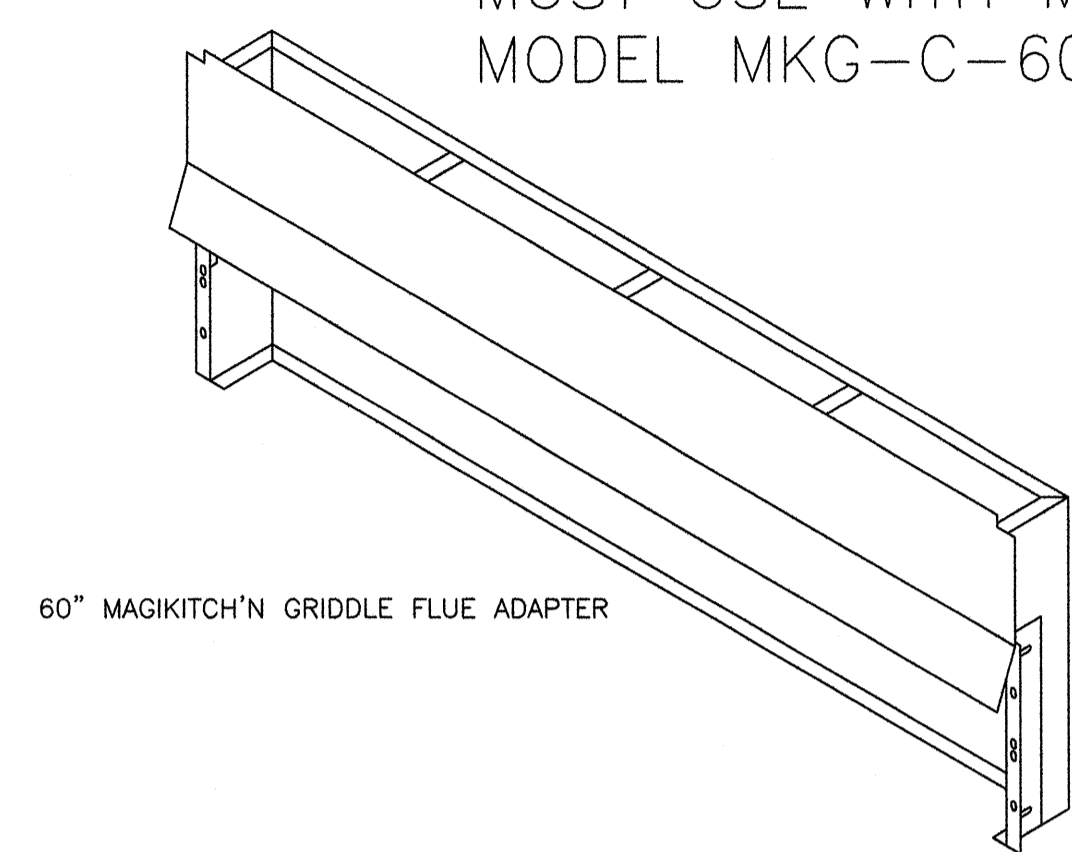
Date: 08-04-2022 Revision:

2022-067

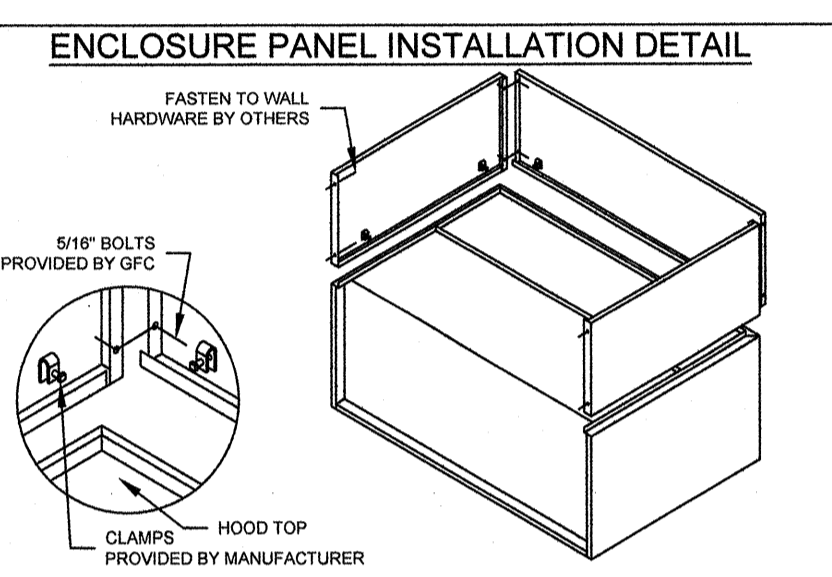
M201



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



60" MAGIKITCH'N GRIDDLE FLUE ADAPTER

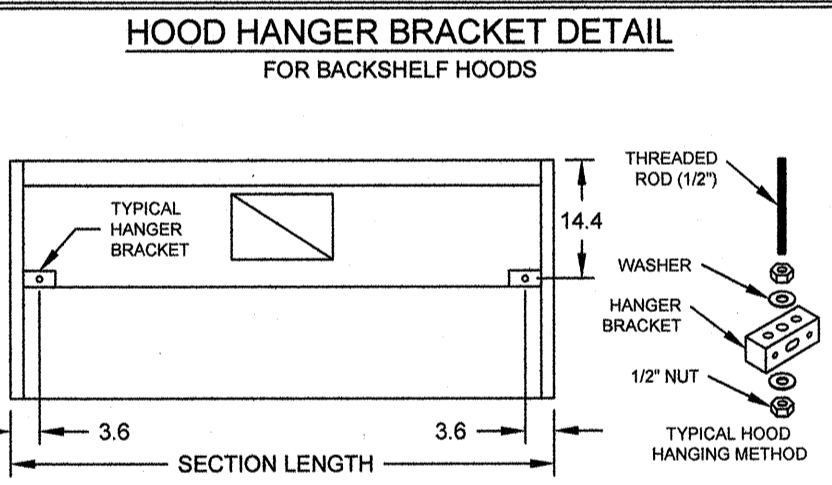


HOOD HANGING HEIGHT FOR FIRE SYSTEMS

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.



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 deviates from supplied diagrams, labels conditions (ductwork, fuel types and structural conditions) that GFC has not been notified 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 codes. 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.

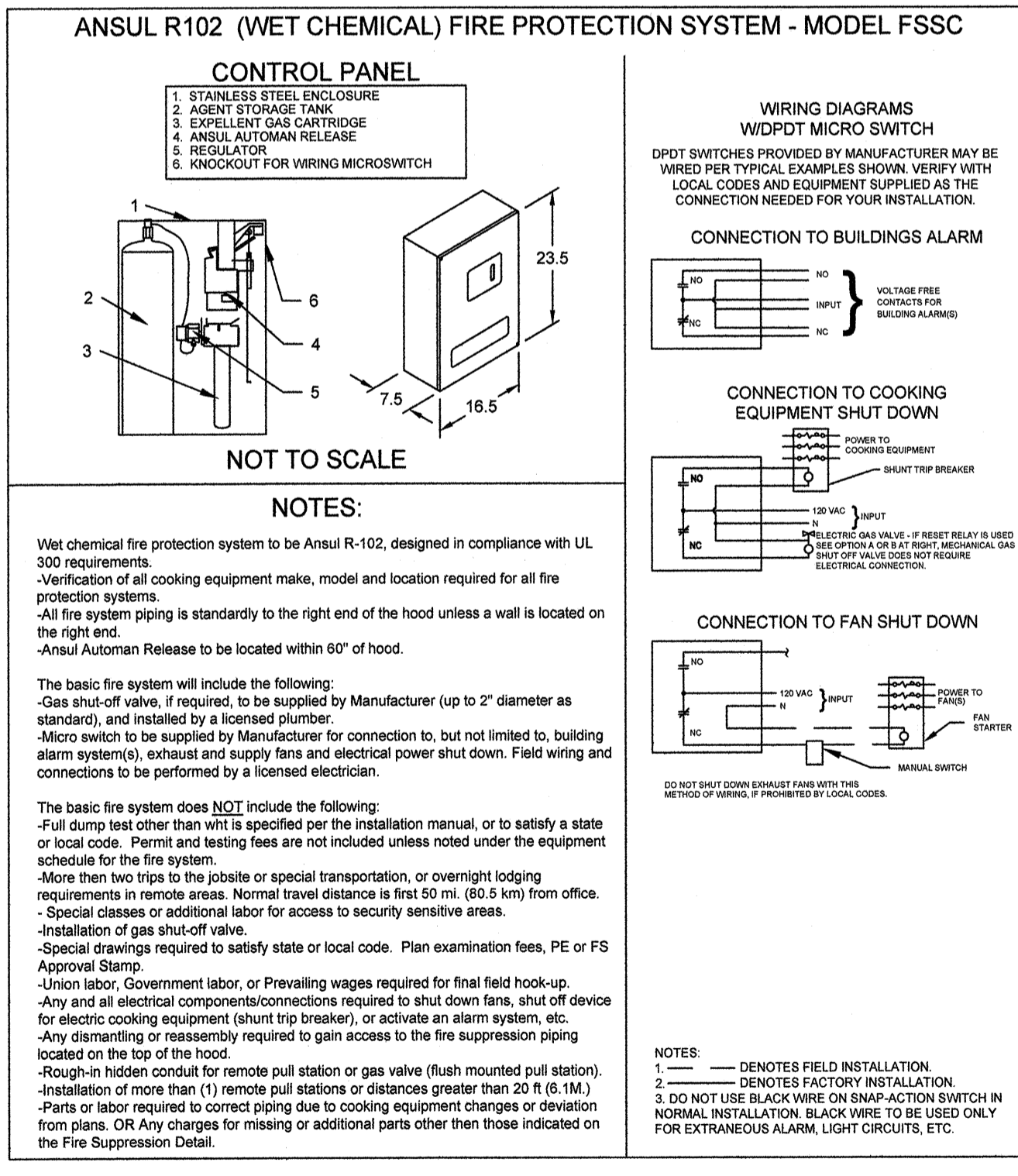
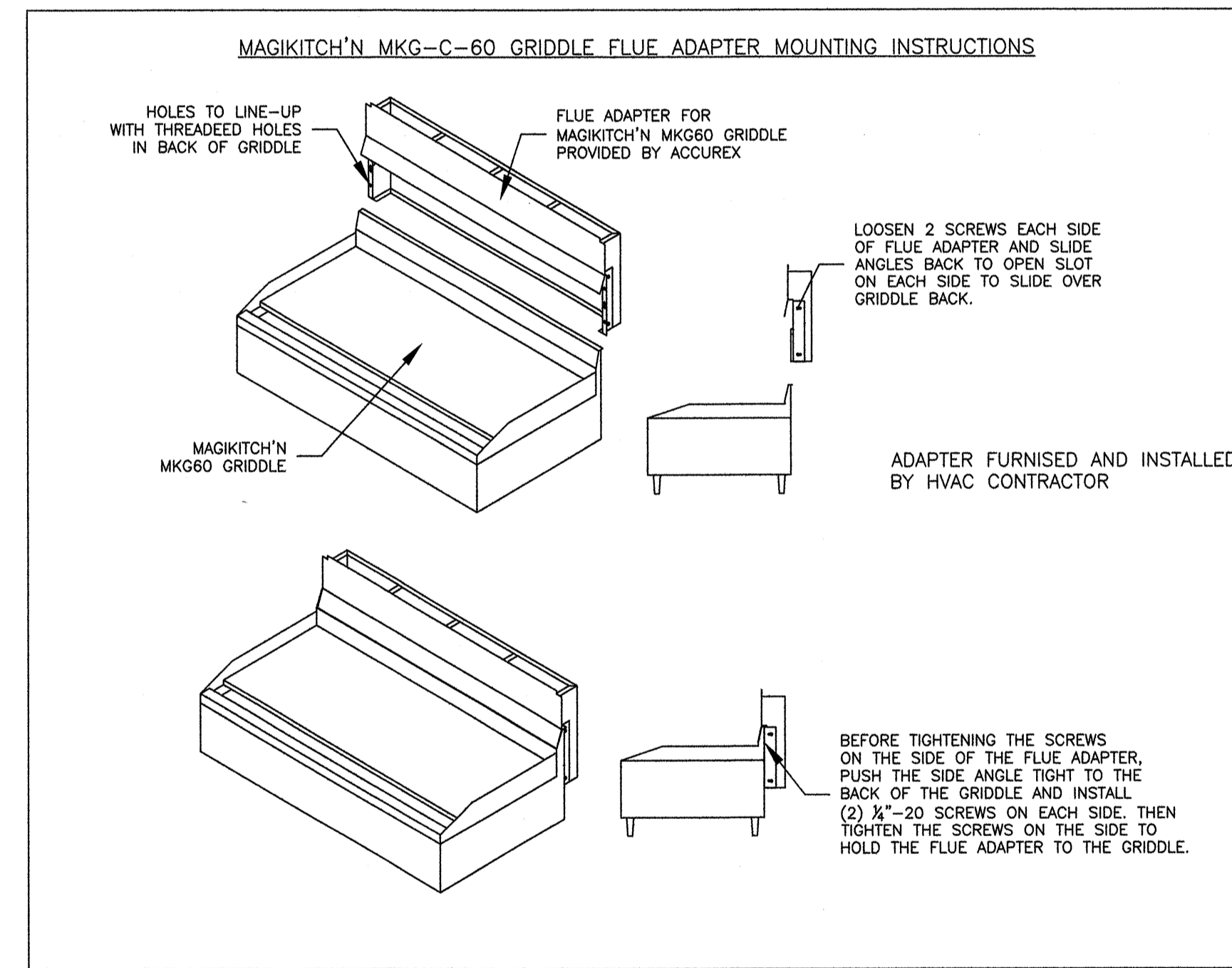
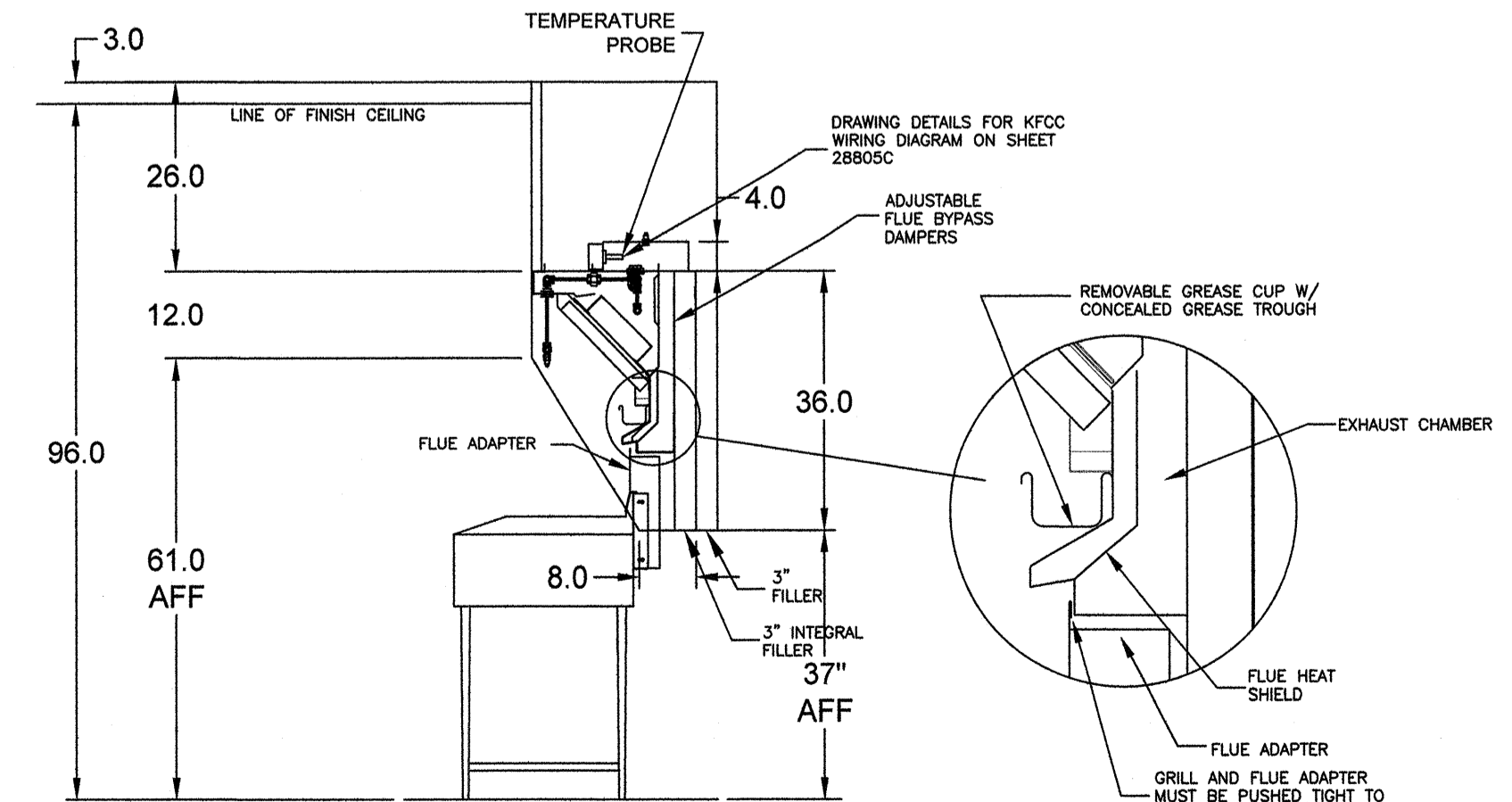
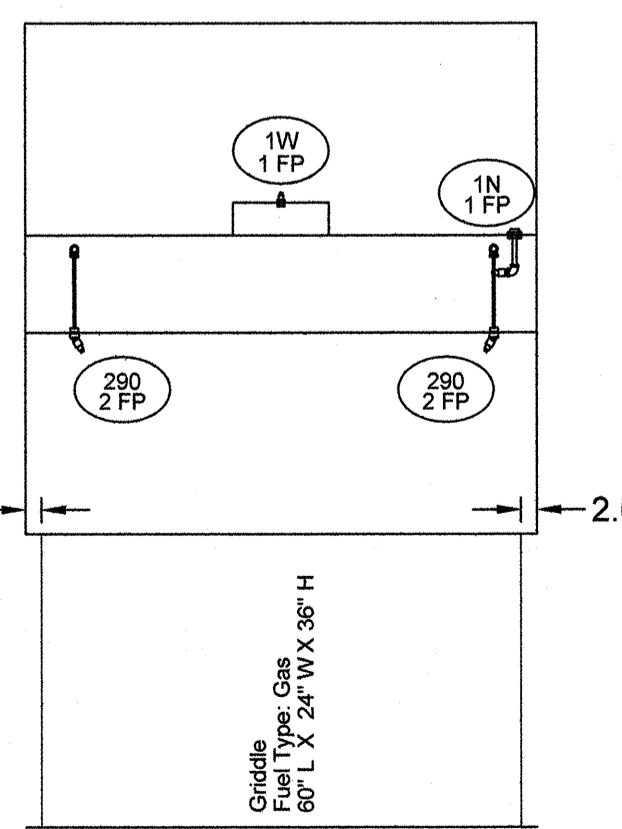
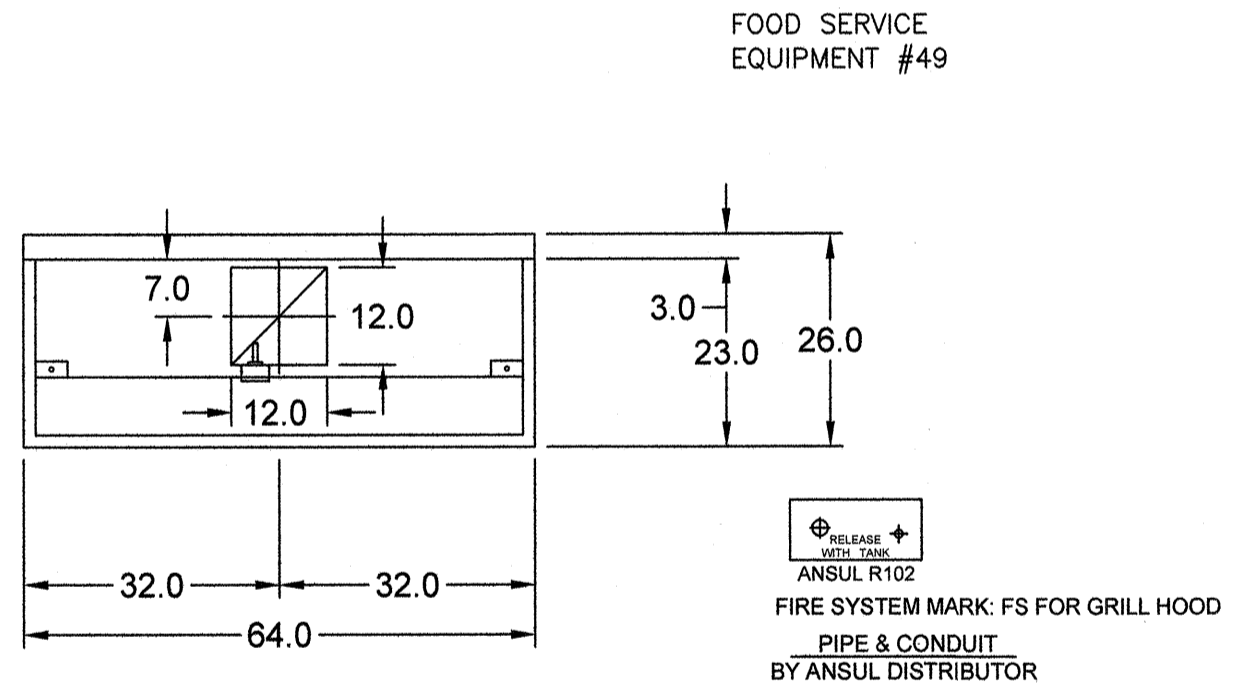
Exhaust and supply air volumes are to be maintained within -5% to +10% tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.

The grease filter face velocities are based on the filter manufacturers recommendations for maximum grease extraction. Inlet opening air velocities for water-wash, 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.

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Thank you for your interest in Accurex

SUBMITTAL

Please return one approved print to your Greenheck Representative including signature, date, and answers to all submitted "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

1/24

C28805A

EQUIPMENT SCHEDULE												
TYPE 1 KITCHEN HOOD					MARK: ITEM#49							
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	SECTION LENGTH	WIDTH	HEIGHT	GREASE CUP OR DRAIN	HOOD RATING	TOTAL WEIGHT	SECTION LOCATION				
1	XGEP-64-S SINGLE WALL EXHAUST ONLY LOW PROXIMITY	64 IN.	TOP 23 IN FRONT 12 IN BOT 8 IN BACK 38 IN	18 IN	RIGHT	800 DEG F	136.0 LBS.	SINGLE				
ILLUMINATION DETAILS					GREASE FILTRATION DETAILS							
HOOD NO.	FIXTURE TYPE	QTY	INTENSITY	TYPE / MODEL	QTY	LENGTH	HEIGHT					
1	NONE	NA	0 / 0 IN. CC	GREASE GRABBER	4	18 IN.	18 IN.					
				STAINLESS STEEL	3	23 IN.						
EXHAUST PLENUM COLLARS												
HOOD SECTION #	COLLAR #	DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIA. (IN.)	VOLUME (CFM)	S.P. (IN WC)	VELOCITY (FT/MIN)	TOTAL EXHAUST CFM - SECTION 1			
1	1.1	32	12	12	NA	1500	1.918	1500	1500			
							1500	= 281 CFM / FT				
OPTIONS AND ACCESSORIES												
430 STAINLESS STEEL WHERE EXPOSED												
UL 710 LISTED W/O EXHAUST FIRE DAMPER - UL #R26625												
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 (PE) 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 #K1100145 - FLUE BYPASS HOOD												
FIRE SUPPRESSION SYSTEM MARK: FS 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	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, 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												
380°F. FUSIBLE LINK OR AS TESTED AND INSTALLED BY LOCAL INSTALLER PER UL MANUAL												
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												
Belt Drive Upblast Centrifugal Roof Exhaust Fan MARK: PRV-2												
Qty	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (Lb.)	Size (hp)	W/C/P	Encl.	Motor RPM	Windings	FLA
1	XRUB-160XP-15	1500	2.337	2,411	1.29	171	1.5	208/50/3	OP	1725	1	6.6
OPTIONS AND ACCESSORIES												
UL/CUL 782 Listed - Power Ventilators for Rest. Exh. Appliances												
Switch, NEMA-1, (PN-N1TSNO-3-30) Toggle, Shipped with unit												
Larger curb cap size - 28" Square												
Roof curb-Galv., GFF-26-G28, Under sized 1.5" Total												
Hinged Base (Attached)												
High Temp Curb Seal Rated for Continuous duty at 2000F (Attached)												
Clean-out Port												
Grease Trap with Drain Connection (PN 475588)												
Heat Baffle (Attached)												
Bearings with Grease Fittings, L10 life of 100,000 hrs (L50 avg. life 500,000 hrs)												

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NEW CULVER'S RESTAURANT
14343 US-231
Hazel Green, AL 35750
County of MADISON

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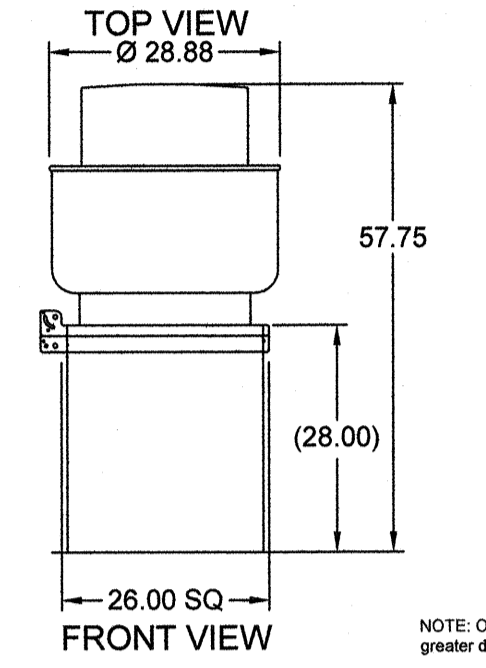
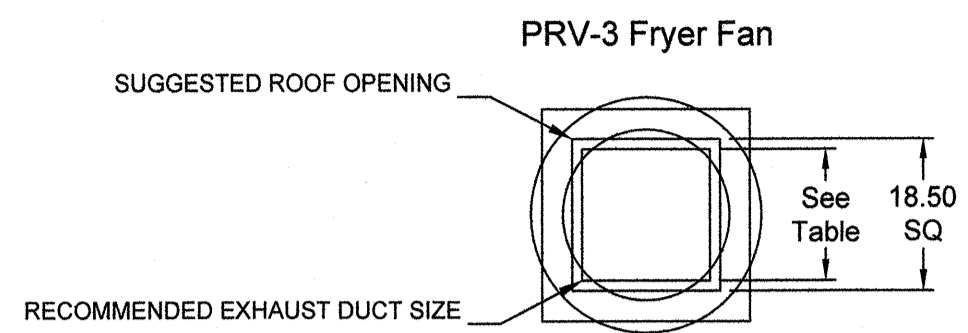
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GRIDDLE HOOD/EXHAUST SCHEDULE & DETAILS

Revision: _____
Date: 08-04-2022

2022-067

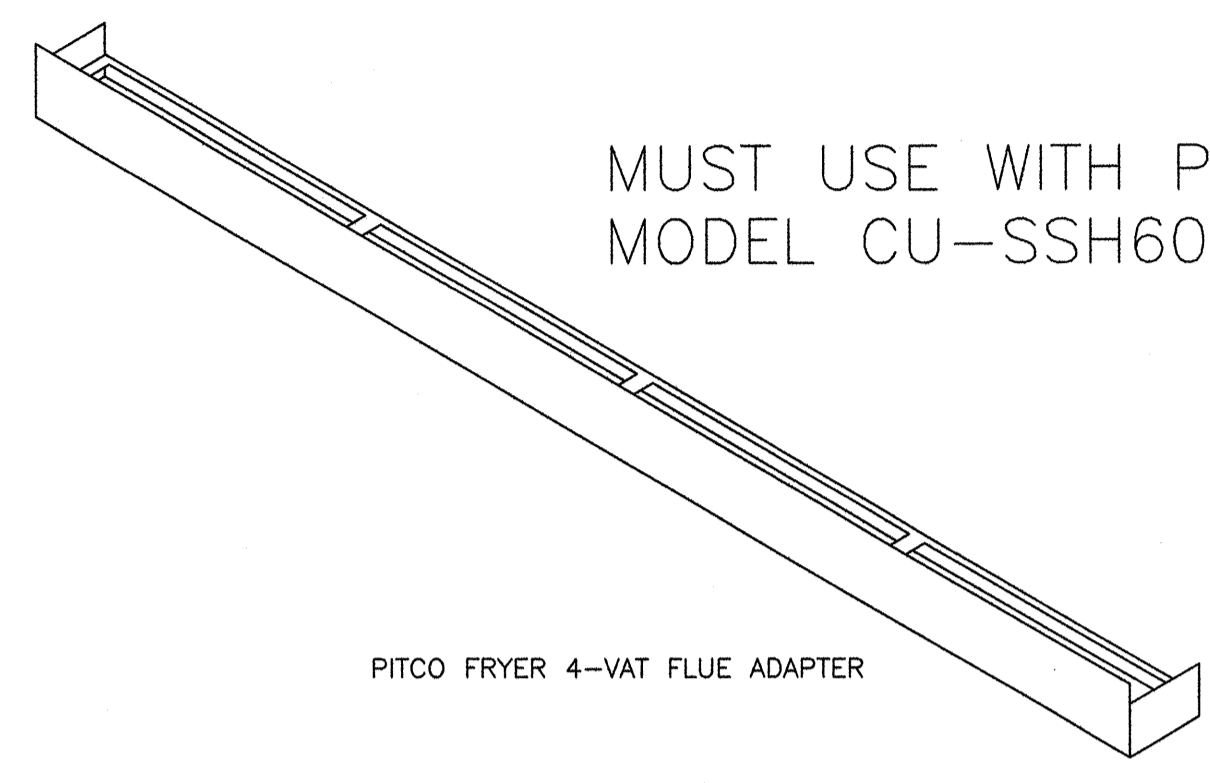
M202



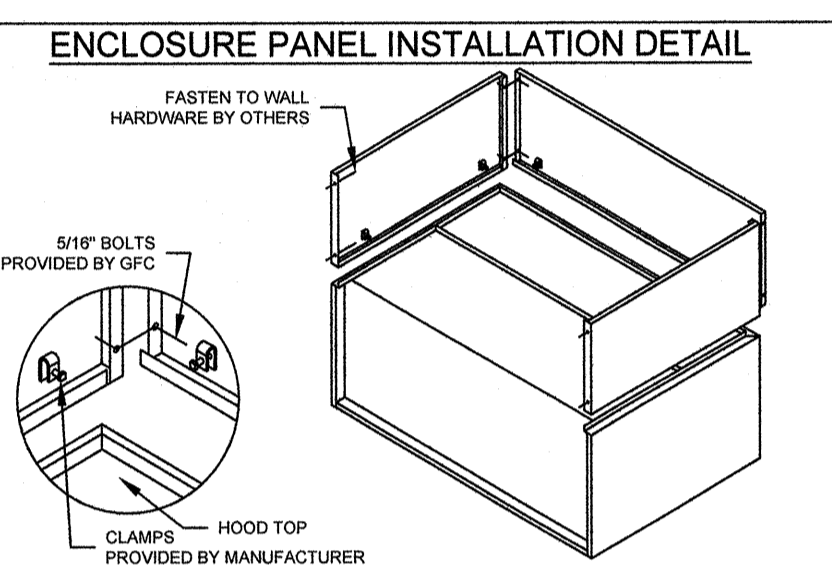
FOOD SERVICE EQUIPMENT #59

4-VAT FRYER BATTERY

MUST USE WITH PITCO MODEL CU-SSH60W



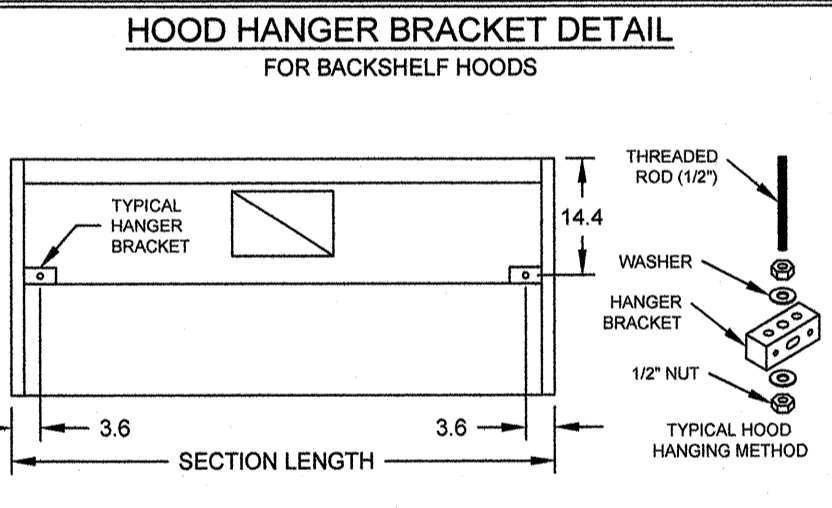
PITCO FRYER 4-VAT FLUE ADAPTER



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.



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 non-standard installation, including field electrical wiring that deviates from supplied diagrams, job site 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.

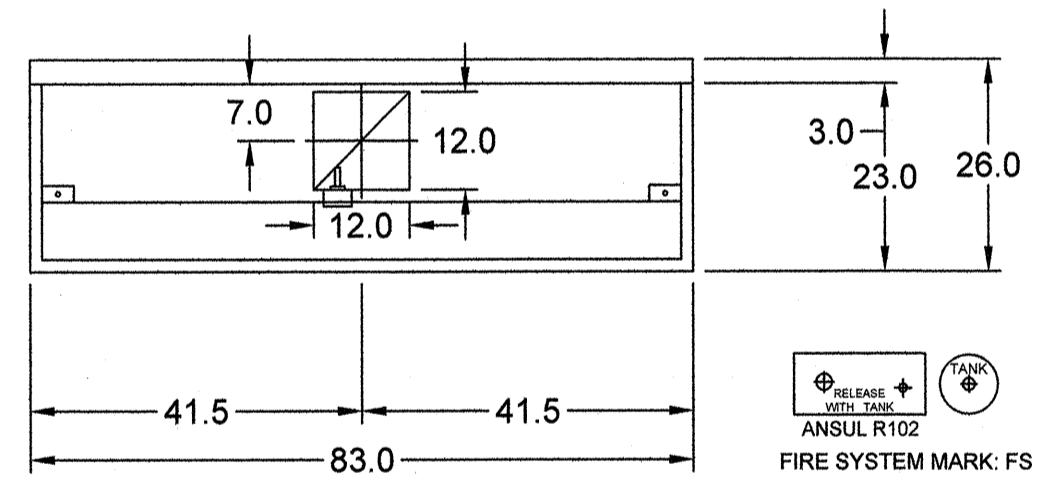
Exhaust and supply air volumes are to be maintained within -5% to +10% tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.

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.

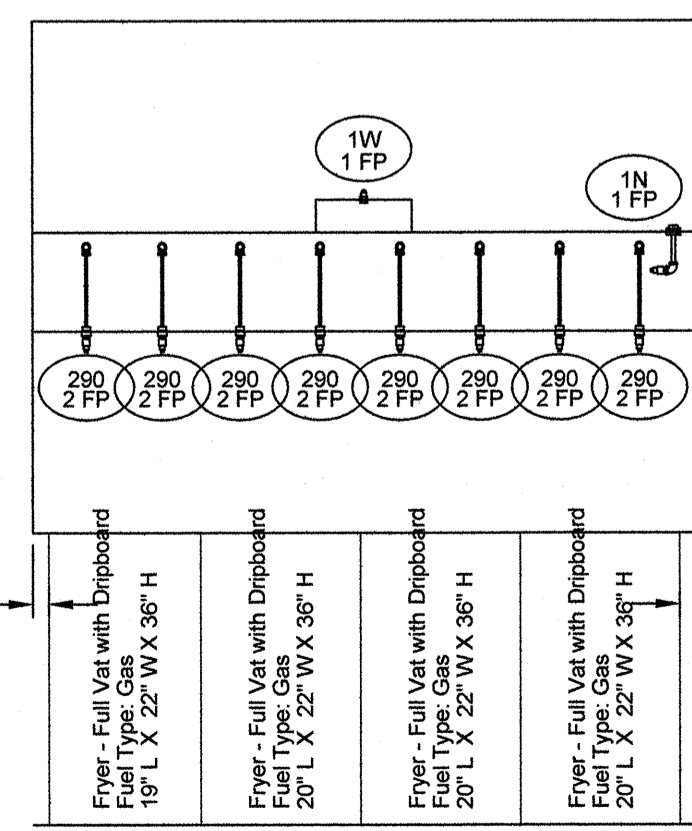
Hoods installation (by others unless otherwise noted) shall be in accordance with NFPA # 96 and applicable building codes.

PROPRIETARY INFORMATION NOTICE

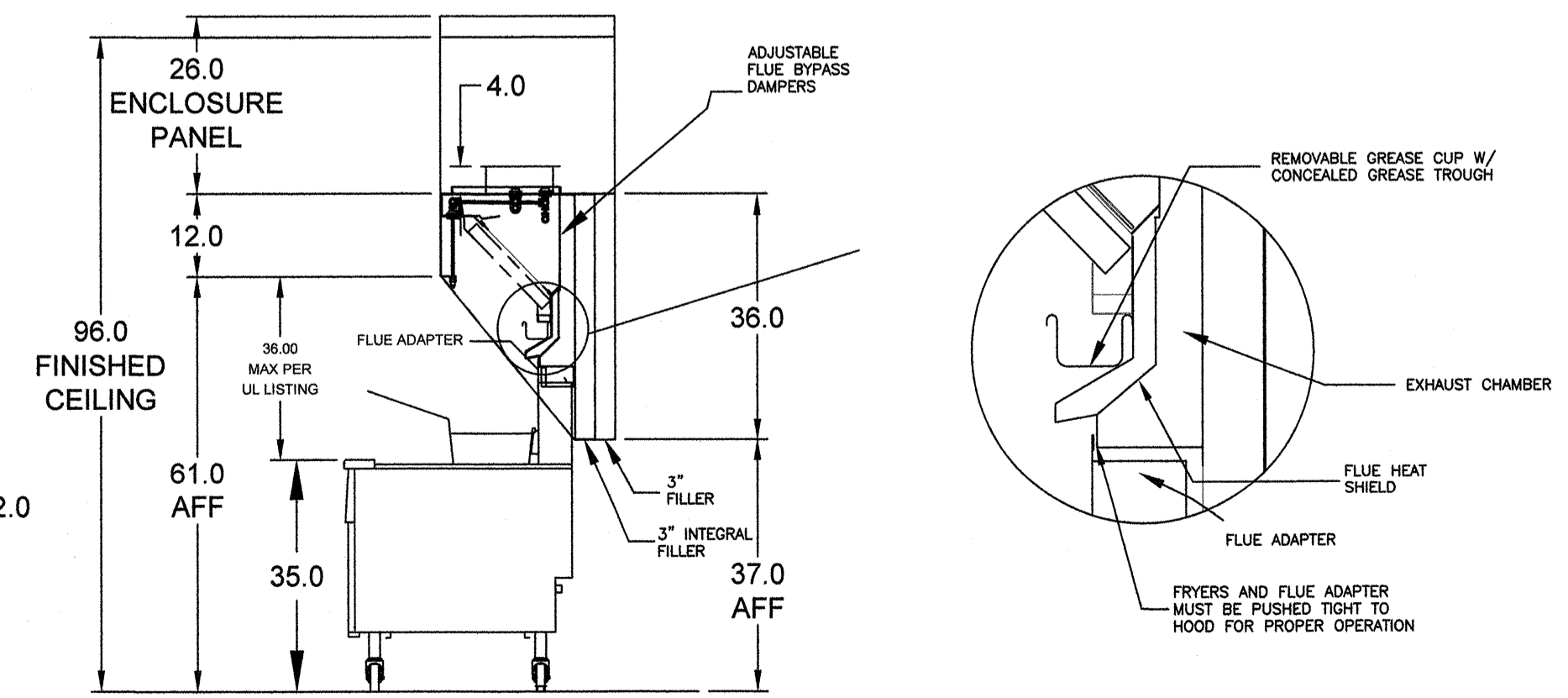
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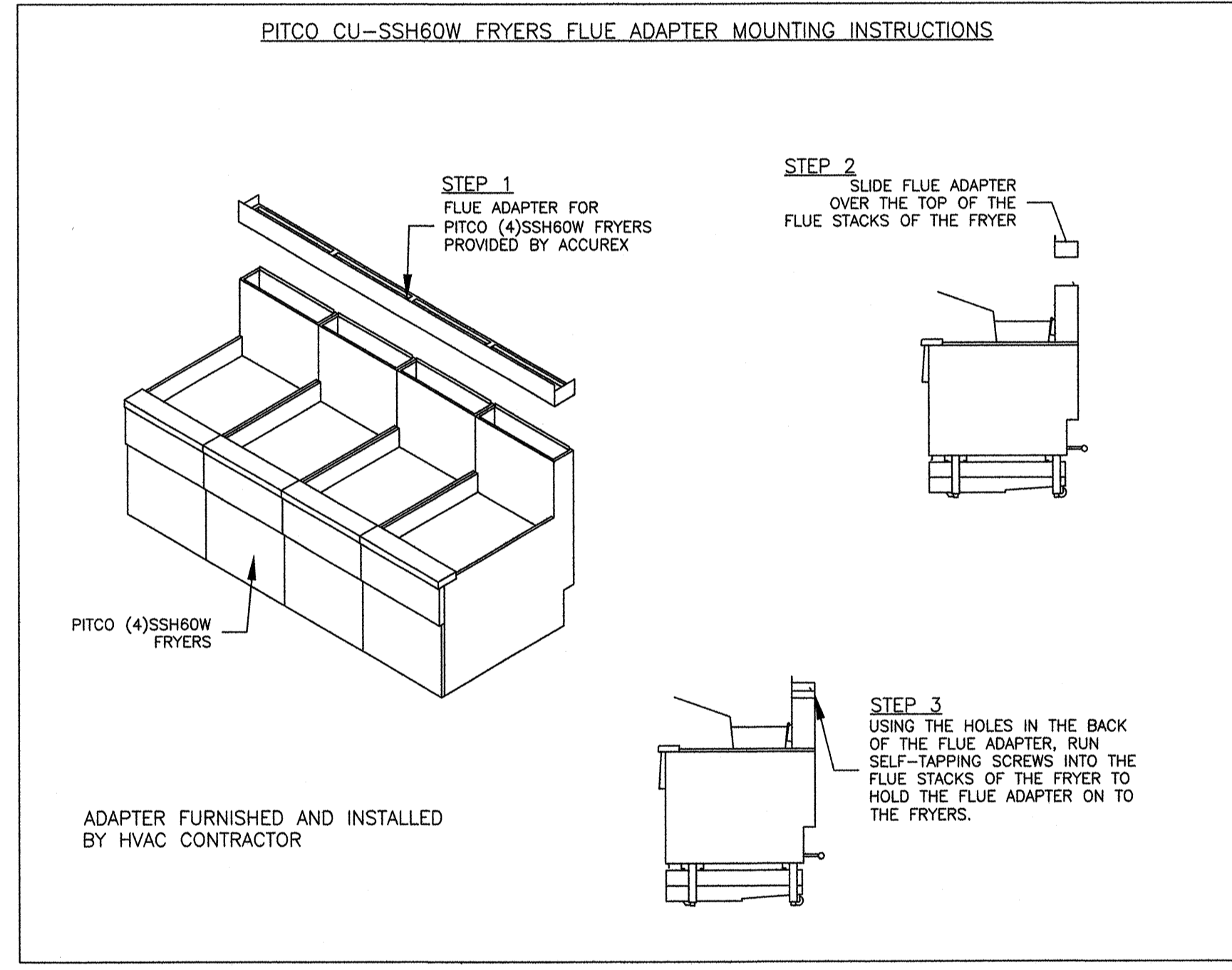
MARK: ITEM #59
PLAN VIEW



MARK: ITEM #59
ELEVATION VIEW

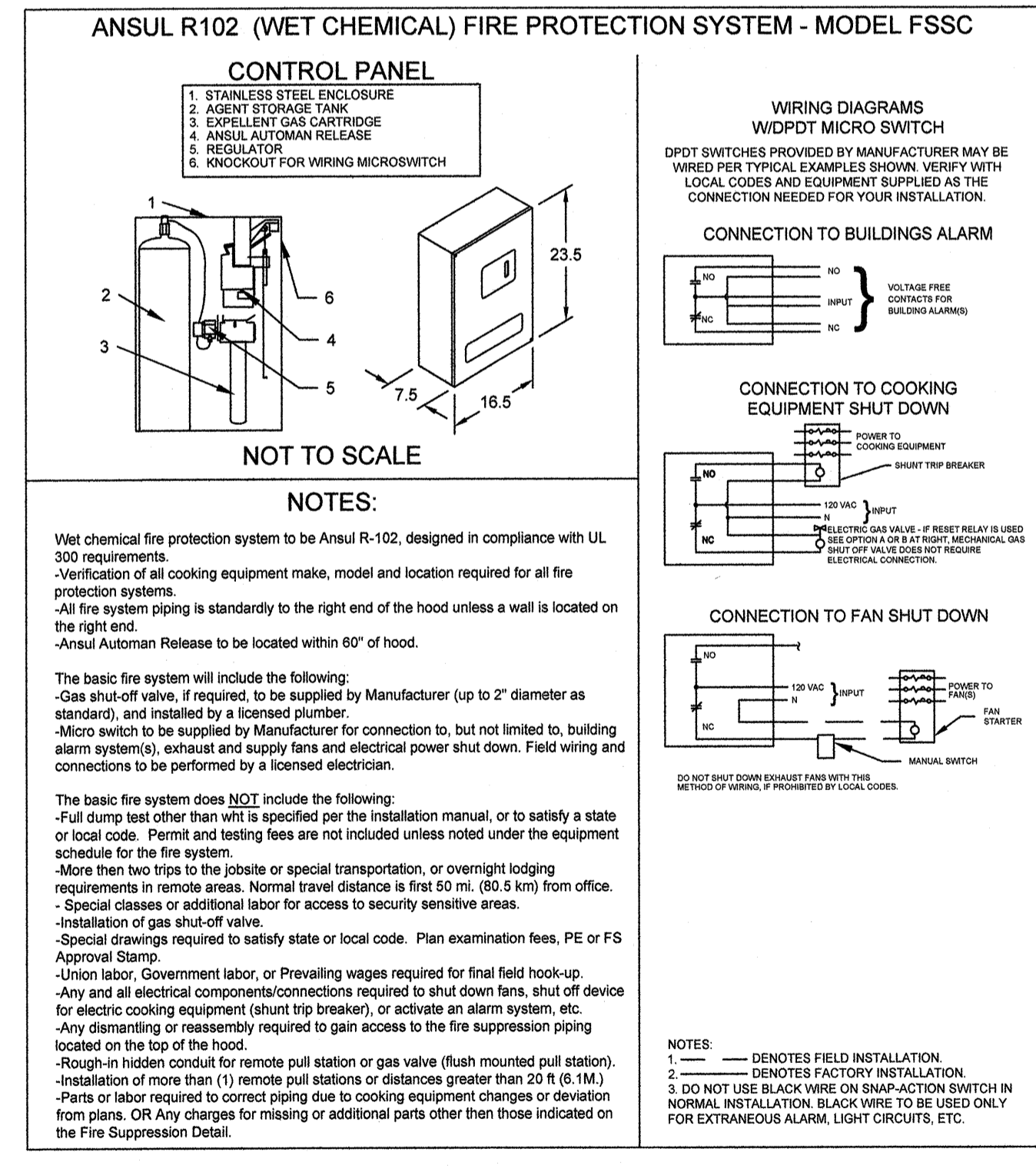


MARK: ITEM #59
SECTION VIEW



PITCO CU-SSH60W FRYERS FLUE ADAPTER MOUNTING INSTRUCTIONS

EQUIPMENT SCHEDULE												
TYPE 1 KITCHEN HOOD												
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	HOOD DIMENSIONS			GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION				
1	XXEP-3S-S SINGLE WALL EXHAUST ONLY LOW PROXIMITY	83 IN.	TOP 23 IN. FRONT 12 IN. BOT 3 IN. BACK 36 IN.	RIGHT	600 DEG F	169.0 LBS.	SINGLE					
ILLUMINATION DETAILS												
HOOD NO.	FIXTURE TYPE	QTY	INTENSITY FT CANDLES	TYPE / MODEL MATERIAL	QTY	LENGTH	HEIGHT					
1	NONE	NA	0 / 0 IN. OC	XTRACTOR STAINLESS STEEL	5	18 IN.	16 IN.					
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)				
1/1		41.5	12	12	NA	1500	0.518	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 #R25625 BACK NON-INTEGRAL AIR SPACE - 3 IN WIDE 25 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 PELL 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												
MARK: FS FOR FRYER HOOD												
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 HOODS) WITH DETECTION AND FACTORY COORDINATED INSTALL) CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES BROPS - INCLUDED SUPPRESSION AGENT - INCLUDED - 4 GAL. - (2) 3.0 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												
FRYER HOOD SECTION 1 (LENGTH 83.0 IN.) - LOW PROXIMITY HOOD												
EQUIPMENT SCHEDULE												
Belt Drive Upblast Centrifugal Roof Exhaust Fan												
Qty	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (Lb.)	Size (hp)	V/CP	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/CUL 782 Listed - "Power Ventilators for Rest. Esh. Appliances" Switch, NEMA-1, Toggle, Shipped with unit Larger curb cap size - 26" square Roof curb-Galv. - GPF-26-G28, Underized 1.5" total Hinged Base (Attached) Curb Seal (Attached) Clean-out Port Grease Trap with Drain Connection (PN 475538) Heat Baffle (Attached)												



Thank you for your interest in Accurex

SUBMITTAL

Please return one approved print to your Greenheck Representative including signature, date, and answers to all submitted '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
1	ACCUREX	GNH

CULVER'S MASTER TEMPLATE

1/24

C28805B

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NEW CULVER'S RESTAURANT
 14343 US-231
 Hazel Green, AL 35750
 County of MADISON

Culver Franchising System, Inc.
 1240 Water Street
 Prairie du Sac, WI 53578
 608-543-7880

OWNER: S & L PROPERTIES HAZEL GREEN, LLC
 S & L PROPERTIES ARCHITECTS, P.C.
 200 South State Street
 Belvidere Illinois 61008
 815-544-7790 Phone
 Jeff Lesgel
 608-742-2893

OLLMANN ASSOCIATES ARCHITECTS, P.C.
 2651 Kirling Court
 Portage, WI 53901
 Jeff Lesgel
 608-742-2893

RYER HOOD/EXHAUST SCHEDULE & DETAILS

Date: 08-04-2022

Revision: _____

2022-067

M203

