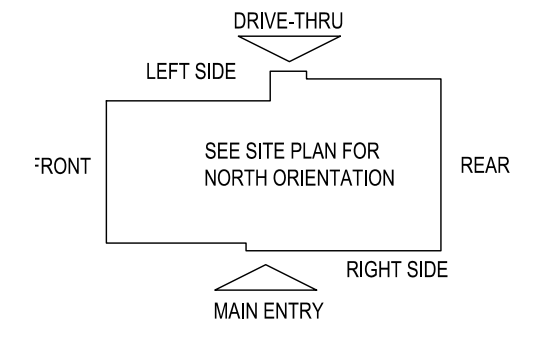


**E5 HVAC PLAN**  
SCALE: 1/4" = 1'-0"



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°, COOLING 72°  
2. KITCHEN: HEATING 66°, COOLING 74°  
ALL MECHANICAL ROOF EQUIPMENT REQUIRE STRAPS TO RESIST THE WIND PRESSURES DETERMINED IN ACCORDANCE WITH THE FLORIDA BUILDING CODE, BUILDING. SEE STRUCTURAL PLANS FOR SPECIFICATIONS.

**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	RAYMON PRO2	2.4
SD-2 - NOT USED									
SD-3	SUPPLY	LOUVERED	STEEL	3-WAY	12X12	SEE PLAN	SURFACE	RAYMON PRO2/QMF/DAG	2.4
SD-4	SUPPLY	LOUVERED	STEEL	4-WAY	12X12	SEE PLAN	SURFACE	RAYMON PRO2/QMF	2.4
SD-5	SUPPLY	PERFORATED	STEEL	PERFORATED	24X24	SEE PLAN	LAY-IN	RAYMON RPR	2.4
RG-1	RETURN	SQUARE EGGRATE	ALUMINUM	N/A	24X24	22x22	LAY-IN	RAYMON FGEC-TB1	2.3.4
EG-1	RETURN	LOUVERED GRILLE	ALUMINUM	N/A	12X12	SEE PLAN	SURFACE	RAYMON RA-HVD	1.2.4
TG-1	TRANSFER	LOUVERED GRILLE	ALUMINUM	N/A	SEE PLAN	SEE PLAN	SURFACE	RAYMON RA-RH	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 APPARATUSSES.)
- PROVIDE SHOP DRAWINGS TO THE ARCHITECT/DESIGNER FOR EQUIPMENT, FANS, REGISTERS, ETC. PRIOR TO PROCUREMENT.
- PROVIDE OWNER W/ COLOR CHOICES FOR SWITCHES & OTHER APPARATUSSES 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 APPARATUSSES.)
- 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.
- RETURN AIR DUCT WORK 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.

## 2024-025 CULVER'S OF JACKSONVILLE, FL JACKSONVILLE, FL

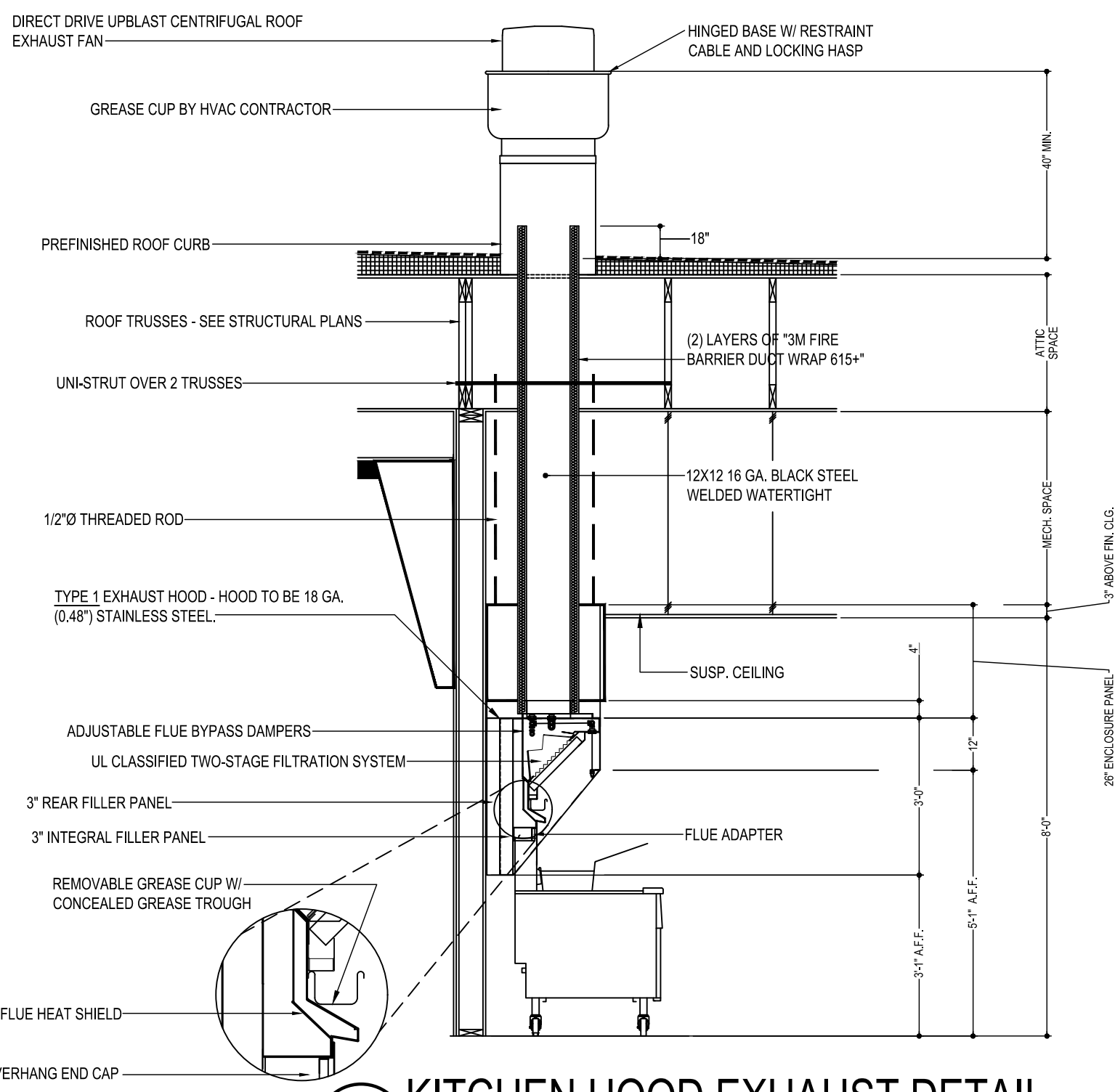
RTU SCHEDULES		SUPPLY FAN				COOLING					HEATING			ELECTRICAL (1)		MANUFACTURER, MODEL					
		SUPLY FAN TYPE	SA FAN VFD	SUPPLY CFM	MIN OA CFM	ESP	OA TEMP °FDB	MIXED AIR TEMP °FDB	SUPPLY TEMP °FDB	COIL CAPACITY °FDB	COIL LAT °FDB	COIL LAT °FDB	SENSIBLE MBH	LATENT MBH	GAS OR ELEC		OUTPUT KW	OAT °FDB	HEATING STAGES	VOLTAGE	PHASE
RTU-1	DINING ROOM	MSAV	YES	6,150	1,750	0.75"	92	78	79.84	67.87	55.00	54.60	168	85	ELEC	42	20	2	208	3	LENNOX, ENLIGHT LCT
RTU-2	KITCHEN	MSAV	YES	6,150	1,700	0.75"	94	78	80.25	67.73	55.00	54.79	171	76	ELEC	32	20	2	208	3	LENNOX, ENLIGHT LCT

- ADDITIONAL FACTORY INSTALLED OPTIONS FOR BOTH UNITS:**
- WEATHERPROOF DISCONNECT
  - FACTORY INSTALLED/FIELD POWERED GFCI
  - RETURN SMOKE DETECTOR
  - DRAIN PAN OVERFLOW SWITCH
  - SINGLE ENTHALPY ECONOMIZER W/ FAULT DETECTION DIAGNOSTICS
  - BAROMETRIC RELIEF
  - HAIL GUARDS
  - 2" MERV 13 FILTERS
  - SS HEAT EXCHANGER
  - HOT GAS REHEAT
  - INDOOR/OUTDOOR COIL CORROSION PROTECTION

- ADDITIONAL FIELD INSTALLED OPTIONS FOR BOTH UNITS:**
- 14" DOWNFLOW HYBRID CURB
  - PVC DRAIN TRAP KIT
  - REMOTE TEMPERATURE AND HUMIDITY SENSORS
  - LENNOX MODEL CS7500 PROGRAMMABLE THERMOSTAT
  - OUTDOOR AIR CFM CONTROL

**NOTES:**  
1) NOTIFY ELECTRICAL CONTRACTOR OF BREAKER REQUIREMENTS AFTER SELECTION

- 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 #9A GRIDDLE HOOD - REFER TO SHEET M202  
 ITEM #9BA FRYER HOOD - REFER TO SHEET M203



## 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.

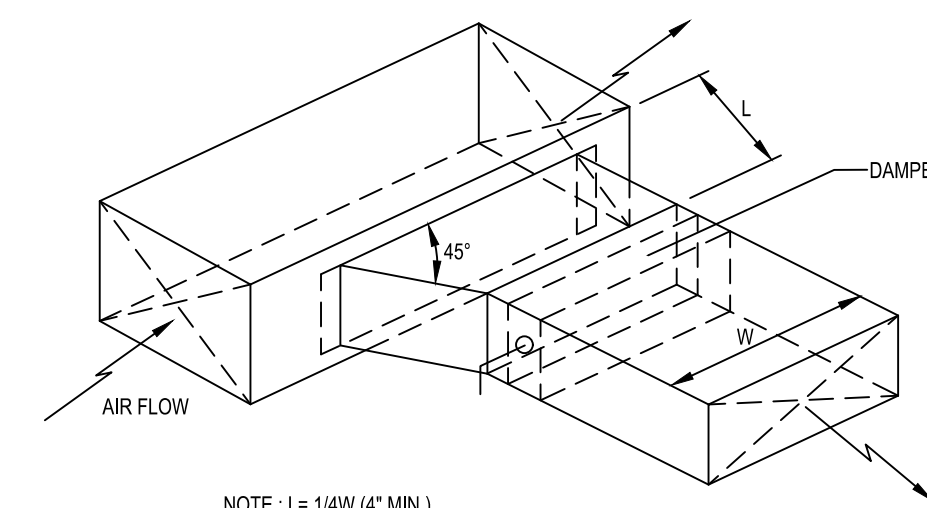
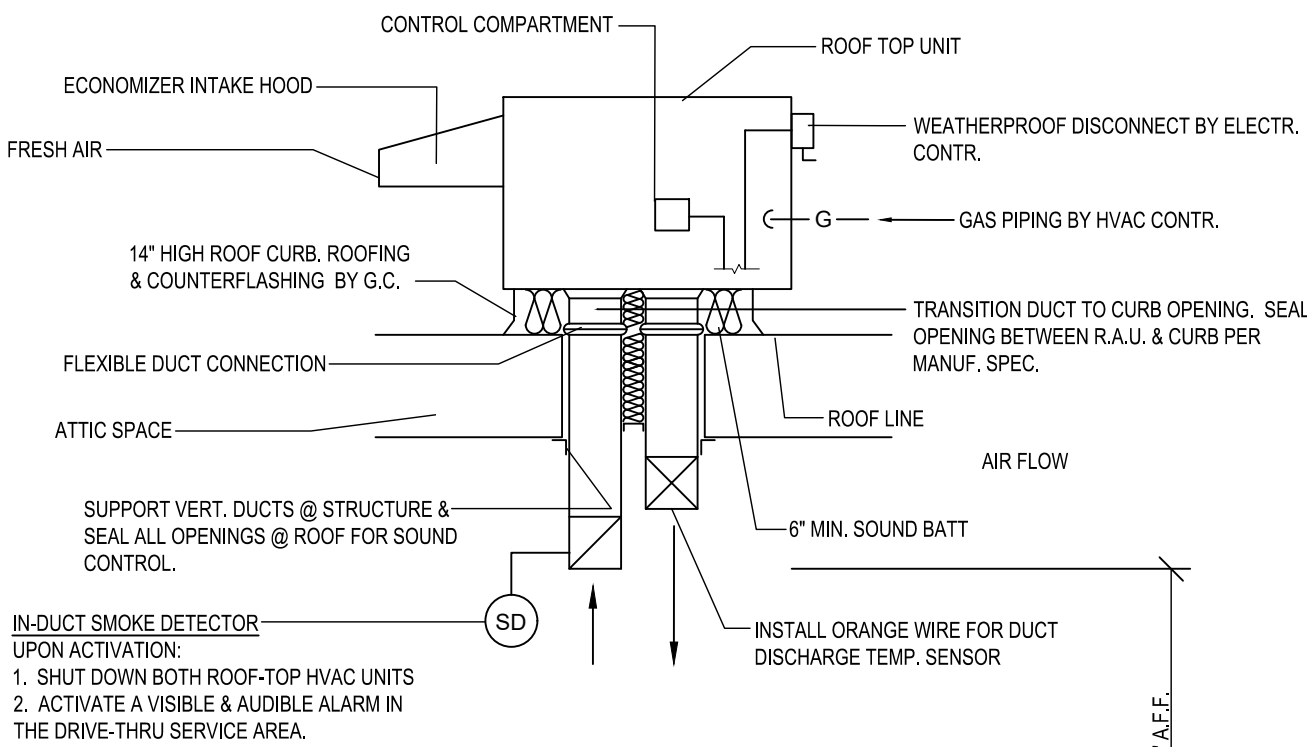
## TEST & BALANCE NOTES

- ACCUREX WILL PROVIDE BALANCED AIRFLOW & FUNCTIONAL CHARACTERISTICS OF THE HVAC SYSTEM AS THEY RELATE TO AIRFLOW & AIR RESISTANCE 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.
- ESTABLISH MINIMUM OUTSIDE AIR FLOW INDICATED ON SCHEDULES AT ALL SUPPLY FAN SPEEDS.

AIR BALANCE TABLE				
EXHAUST AIR FLOW				
EQUIPMENT TAG	SERVICE	CFM		
PRV-1	RESTROOMS	375		
PRV-2	ITEM #49	1,500		
PRV-3	ITEM #59	1,500		
EF-1A	MOP ROOM	75		
TOTAL =		3,450		
VENTILATION REQUIRED PER 2023 FLORIDA BUILDING CODE, MECHANICAL, EIGHTH EDITION				
EQUIPMENT TAG	SERVICE	CFM		
RTU-1	DINING ROOM	1,730		
RTU-2	KITCHEN	220		
TOTAL =		1,950		
3,450 > 1,950 -> 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	6,150	4,400	1,750
RTU-2	KITCHEN	6,150	4,450	1,700
TOTAL OUTSIDE AIR CFM =				3,450

## NATIONAL ACCOUNT PROGRAM

- LENNOX INDUSTRIES, INC.** - ROOFTOP HVAC EQUIPMENT  
 SALES: LennoxNationalAccounts@Lennoxind.com copy to Dave.Ebner@Lennoxind.com  
 NATIONAL ACCOUNT TECHNICAL SUPPORT: (800) 367-6285 Option #2 lennoxind.com
- ACCUREX/ GREENHECK FAN CORPORATION** - KITCHEN HOODS, EXHAUST FANS, ROOF CURBS, ANSUL SYSTEMS, ACCESSORIES AND TEST AND BALANCE  
 CONTACT PHILIP KRAFT: 1-282-227-7865 philip.kraft@accurex.com  
 SECONDARY CONTACT BRAD BORCHARDT: 1-715-551-0809 brad.borchardt@accurex.com  
 SECONDARY CONTACT 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
- RAYMON AIR DISTRIBUTION EQUIPMENT** - DIFFUSERS AND GRILLES  
 NATIONAL ACCOUNTS SALES: HUNZICKER LLC, MARIE WILSON - (608) 945-9551 marie@hunzickerllc.com



## LENNOX SETTINGS FOR CULVERS

IN ORDER TO SET UP THE RTUS YOU WILL NEED TO DOWNLOAD LENNOX CORE SERVICE APP, AND PAIR YOUR DEVICE WITH THE CORE CONTROLLER. ONCE PAIRED YOU WILL SEE THE OPERATION OVERVIEW SCREEN. SEE INSTALLATION MANUAL FOR INSTRUCTIONS ON DOWNLOADING THE APP, OR SCAN THE QR CODE ON THE FRONT COVER OF THE CONTROLLER

### HEAT DELAY ADJUSTMENT

- HEAT DELAY WILL BE PRESET IN THE CORE CONTROLLER AND CHANGED IN THE APP AS SHOWN IN THE MENU PATH BELOW. DEFAULT IS SET AT 3600 SECONDS.
- TAP THE MENU BUTTON, (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU.
  - TAP SETUP
  - TAP TEST AND BALANCE
  - TAP DAMPER
- THERE ARE SEVERAL SETTINGS TO SELECT IN THIS MENU PATH BEFORE REACHING THE DESIRED SETTING. FRESH AIR HEATING ENABLED = YES OR NO. AFTER ENABLING FAH THE NEXT SCREEN WILL ALLOW THE FAH SET POINT TO BE CONFIGURED. SUGGESTED FAH TEMPERATURE RANGES 65-67 DEGREES F. VERIFY WITH ENGINEER

### GLOBAL ECONOMIZER MODE (KITCHEN UNIT ONLY)

- THIS IS SET BY CHANGING CONFIGURATION ID#1 CHARACTER 2 TO G
- FROM THE MAIN SCREEN (OPERATION OVERVIEW) TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU
  - TAP INSTALL
  - TAP NEXT ON DATE AND TIME
  - TAP NEXT ON RTU NAME, MODEL NUMBER, SERIAL NUMBER AND CATEGORY IF ALREADY ENTERED, IF NOT PLEASE ENTER
  - TAP CONFIGURATION ID 1 AND CHANGE 2ND CHARACTER TO G

### ECONOMIZER MINIMUM POSITION SET-UP

- THIS IS ADJUSTED THROUGH THE MENU FROM THE MAIN SCREEN
- TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN)
  - SCROLL DOWN AND TAP RTU OPTIONS
  - TAP EDIT PARAMETERS
  - CHOOSE FROM THE CATEGORY OF PARAMETERS LISTED (AIRFLOW)
  - CHOOSE THE PARAMETER TO ADJUST (132) MINIMUM FRESH AIR DAMPER POSITION DURING OCCUPIED OPERATION

### OCCUPIED AND UNOCCUPIED

- USING 24V THERMOSTAT CONTROL, OCCUPIED/ UNOCCUPIED WILL BE DETERMINED BY INPUT ON P297-8 ON THE IM BOARD
- FOR (KITCHEN UNIT ONLY) BOTH THE THERMOSTAT AND HOOD FANS MUST BE TIED INTO P297-8 ON THE IM CONTROL BOARD

### FRESH AIR TEMPERING (HEATING)

- THIS IS ADJUSTED THROUGH THE MENU FROM THE MAIN SCREEN
- TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU
  - TAP SETUP
  - TAP TEST AND BALANCE
  - TAP DAMPER
- THERE ARE SEVERAL SETTINGS TO SELECT IN THIS MENU PATH BEFORE REACHING THE DESIRED SETTING. FRESH AIR HEATING ENABLED = YES OR NO. AFTER ENABLING FAH THE NEXT SCREEN WILL ALLOW THE FAH SET POINT TO BE CONFIGURED. SUGGESTED FAH TEMPERATURE RANGES 65-67 DEGREES F. VERIFY WITH ENGINEER

### FRESH AIR TEMPERING (COOLING)

- THIS IS ADJUSTED THROUGH THE MENU FROM THE MAIN SCREEN
- TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU
  - TAP SETUP
  - TAP TEST AND BALANCE
  - TAP DAMPER
- THERE ARE SEVERAL SETTINGS TO SELECT IN THIS MENU PATH BEFORE REACHING THE DESIRED SETTING. FRESH AIR HEATING ENABLED = YES OR NO. AFTER ENABLING FAH THE NEXT SCREEN WILL ALLOW THE FAH SET POINT TO BE CONFIGURED. SUGGESTED FAH TEMPERATURE RANGES 73-75 DEGREES F. VERIFY WITH ENGINEER

ENSURE THAT THE PROBE STYLE SENSOR GETS INSTALLED IN THE SUPPLY DUCTWORK FOR FAHFH4 TO OPERATE PROPERLY.

FOR HELP PLEASE CALL LENNOX NATIONAL ACCOUNT TECH SUPPORT AT 1-800-367-6285

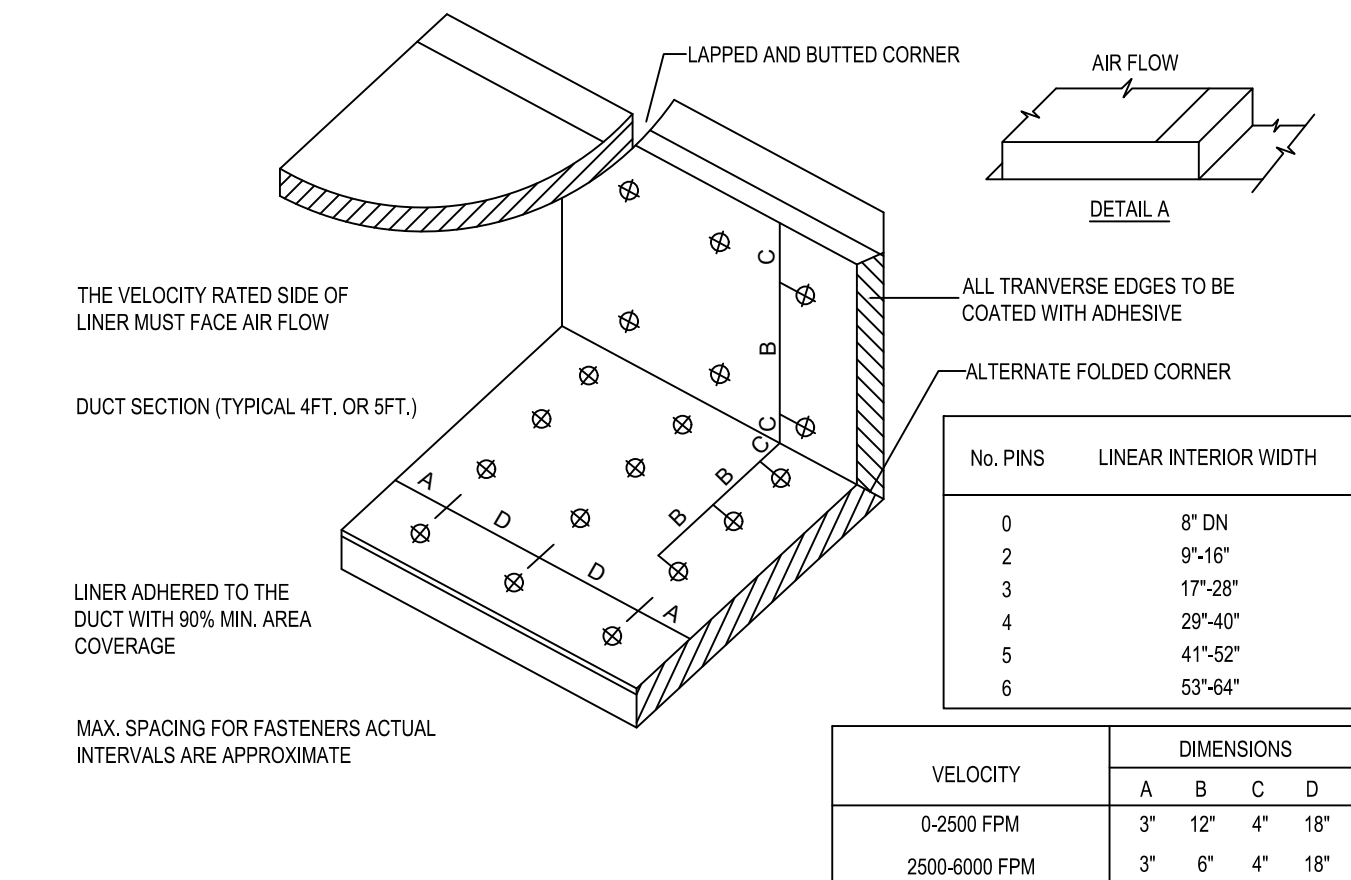
CHECK FOR CORRECT OPERATION AND WIRING OF ALL SENSORS

## 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.



© 2025

**NEW CULVER'S RESTAURANT**  
**14011 Hyatt Road**  
 Jacksonville, FL 32218  
 County of DUVAL

OWNER:  
 THE BARBARESCO GROUP, LLC  
 12868 Quailbrook Drive  
 Jacksonville, FL 32224  
 JP Aspinwall  
 608-712-7734

OLLMANN ASSOCIATES ARCHITECTS, P.C.  
 200 South State Street  
 Belvidere, Illinois 61008  
 815-544-7790 Phone  
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**HVAC SCHEDULE & DETAILS**

Revision:  
 Date: 8-9-2024

2024-025  
**M201**

CONSTRUCTION SET 4-21-2025

HOOD INFORMATION																	
HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	COOKING LOAD / DUTY RATING	EXHAUST					SUPPLY		TOTAL WEIGHT LBS.	SECTION LOCATION	
			LENGTH	WIDTH	HEIGHT			COLLAR(S)			CFM	S.P.	MUA CFM	AC CFM			
1	GRIDDLE HOOD	XGEP-64-S	64	TOP 23 BOT 8	FRT 12 BACK 36	430 SS WHERE EXPOSED	MEDIUM	1500	12	12		1500	1.918			136.8	SINGLE

HOOD INFORMATION																	
HOOD NO.	MARK	LIGHTING DETAILS			GREASE FILTRATION DETAILS			UTILITY CABINET(S)									
		FIXTURE TYPE	QTY	FOOT CANDLES	TYPE / MODEL MATERIAL	QTY	SIZE (IN.)	LOCATION	FIRE SYSTEM		CONTROLS						
1	GRIDDLE HOOD				GREASE GRABBER	4	16										
					STAINLESS STEEL	0	20	16									

**HOOD OPTIONS**  
UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625  
BACK NON-INTEGRAL AIR SPACE - 3 IN WIDE  
26 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED  
FACTORY MOUNTED EXHAUST COLLAR(S)  
PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY  
STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH

**SPECIAL DESIGN REQUESTS**  
SDR #K1100145 - FLUE BYPASS HOOD  
SDR #K1800144 - CULVERS 4VAT 2FIRE PROCESS - GRIDDLE HOOD

Direct Drive Upblast Centrifugal Roof Exhaust Fan

MARK INFORMATION			FAN INFORMATION					MOTOR INFORMATION					
QTY	MARK	MODEL	VOLUME (CFM)	TOTAL EXTERNAL SP (IN WG)	FAN RPM	OPERATING POWER (HP)	WEIGHT (LB.)	SIZE (HP)	V/C/P	ENCLOSURE	MOTOR RPM	WINDINGS	NEC FLA*
1	PRV-2 Griddle Fan	XCUE-140-VG	1,500	1.801	1,725	0.83	92	1	115/60/1	OP	1725	1	16

\*NEC FLA - Based on table 430.250 or 430.248 of National Electrical Code 2020. Actual motor FLA may vary for sizing thermal overload, consult factory"

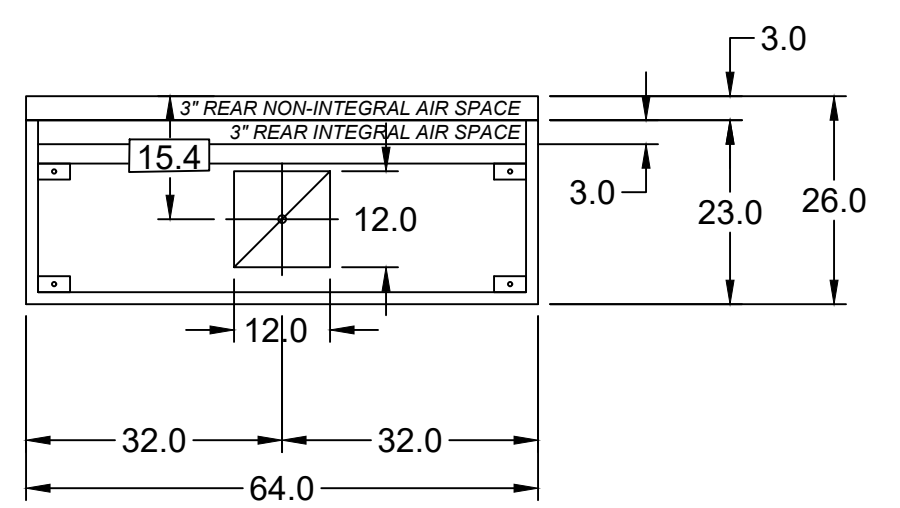
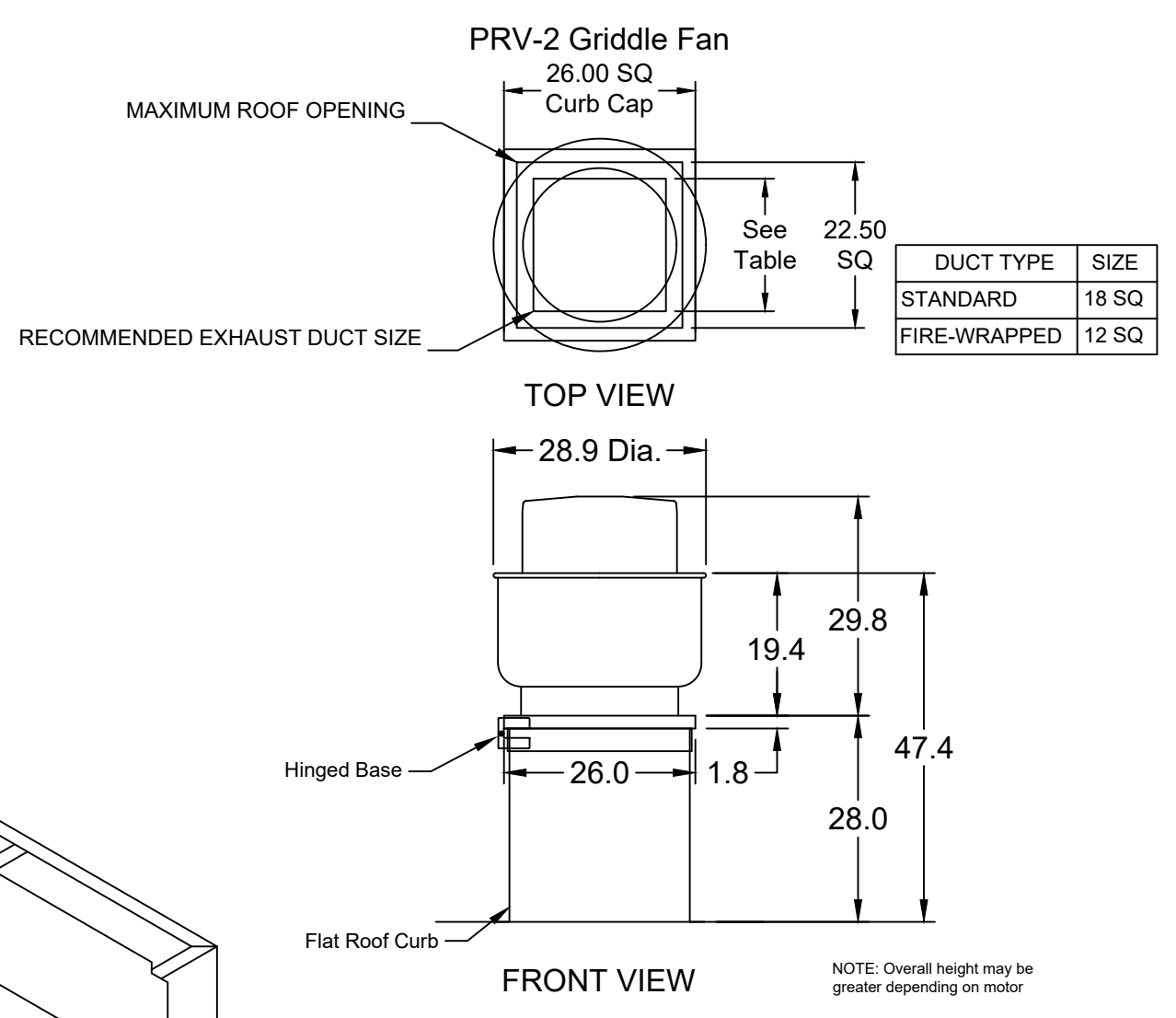
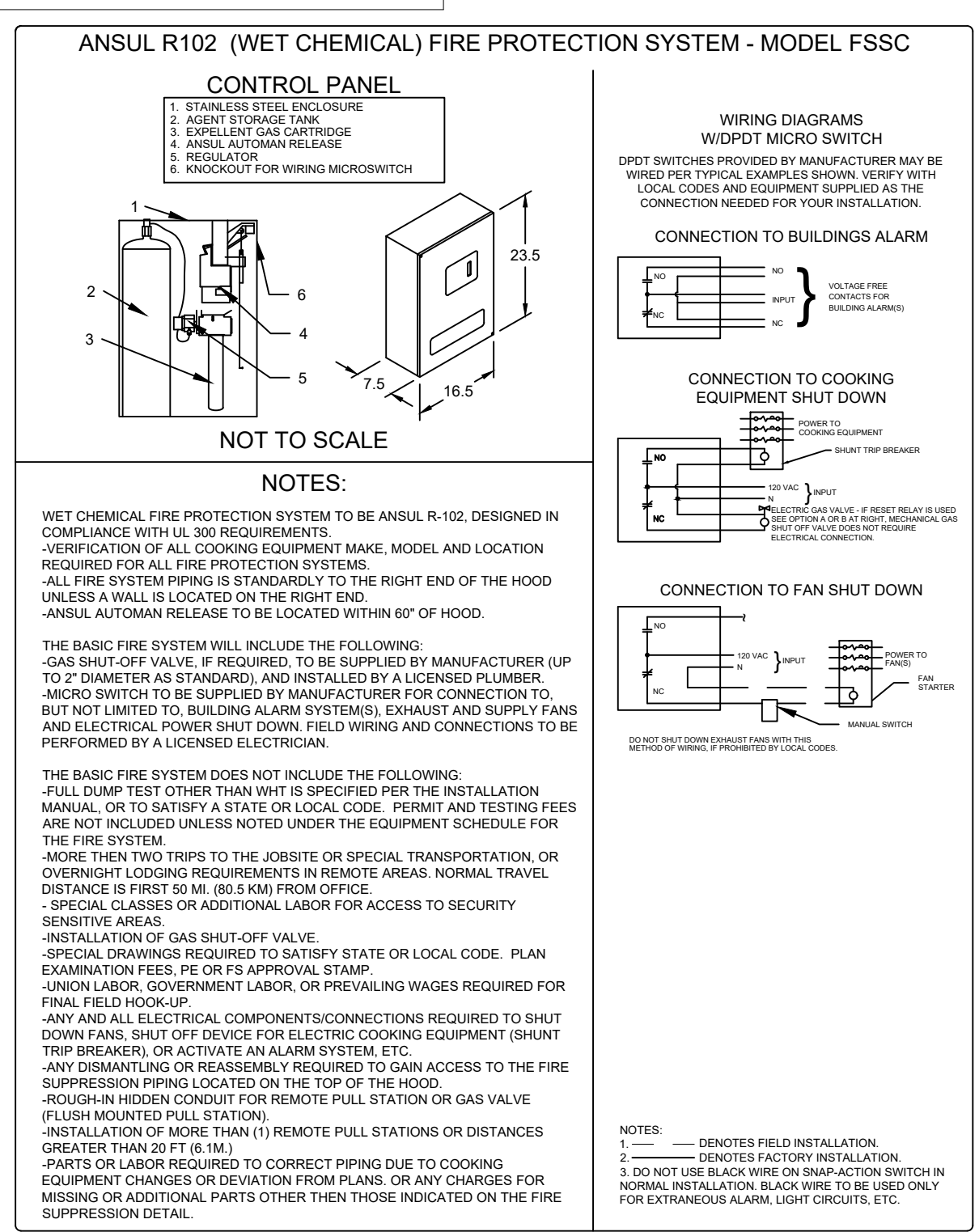
**PRV-2 Griddle Fan - SELECTED OPTIONS AND ACCESSORIES**

- One piece fully welded windband
- Tapered bushing wheel hub
- Breather tube outlet area min. 4.4 sq. in. (sizes 99-480), 2.0 sq. in. (sizes 60-95)
- Min. windband material thickness: 0.051" aluminum (060-240), 0.064" aluminum (240HP, 240XP), 0.080" aluminum (sizes 300-480)
- Larger Curb Cap Size - 26 Square
- UL/cUL 762 Listed - "Power Ventilators for Rest. Exh. Appliances"
- Switch, NEMA-3R, Toggle, Shipped with Unit
- Hinge, Factory Installed
- High Temp Curb Seal Rated for Continuous Duty at 1500 F (Factory Attached)
- Grease Trap (PN 475538)
- Clean-out Port - Factory Installed

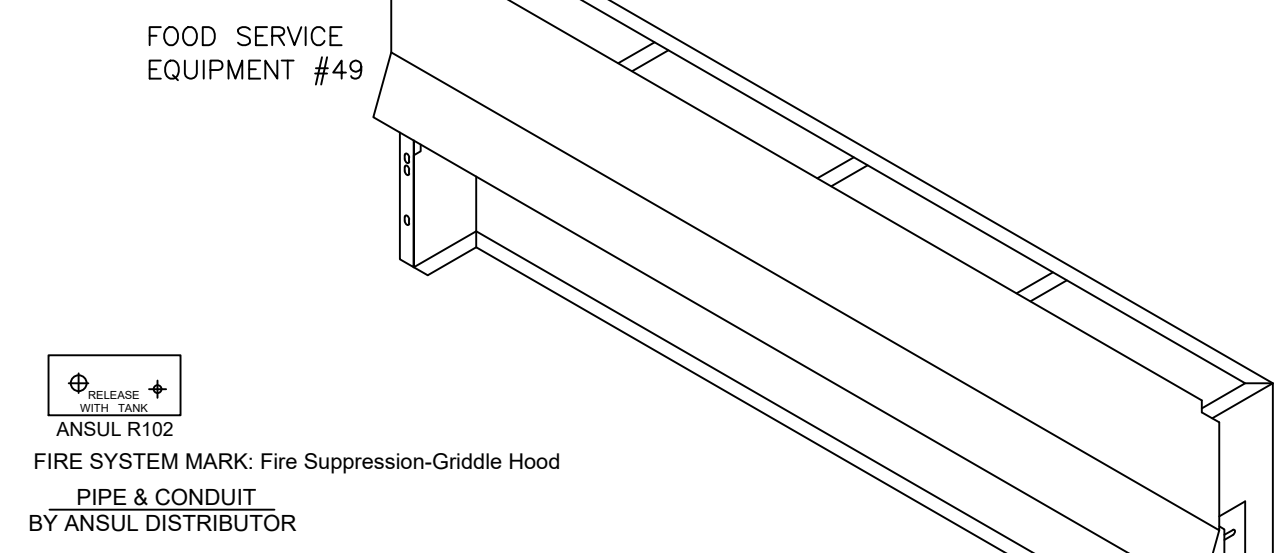
FIRE SYSTEM INFORMATION									
MARK	MODEL	LOCATION	FLOW POINTS		SUPPLY LINE	DETECTION	MARK(S) PROTECTED BY FIRE SYSTEM		
			HOODS	PCU					
FIRE SUPPRESSION-GRIDDLE HOOD	ANSUL R-102 WET CHEMICAL	REMOTE MOUNTED	6 UTILIZED	11 AVAILABLE	CONTINUOUS	FUSIBLE LINK	GRIDDLE HOOD SECTION 1		

**FIRE SYSTEM OPTIONS AND ACCESSORIES**  
FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)  
CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED  
METAL BLOW-OFF CAPS - INCLUDED  
HOOD SUPPRESSION TANK - INCLUDED - 3 GAL. - ((1) 3.0 TANK(S))  
REMOTE PULL STATION - STANDARD - FIELD INSTALLATION AT SINGLE POINT OF EGRESS

**SPECIAL DESIGN REQUESTS**  
SDR #K1800144 - CULVERS 4VAT 2FIRE PROCESS - GRIDDLE HOOD

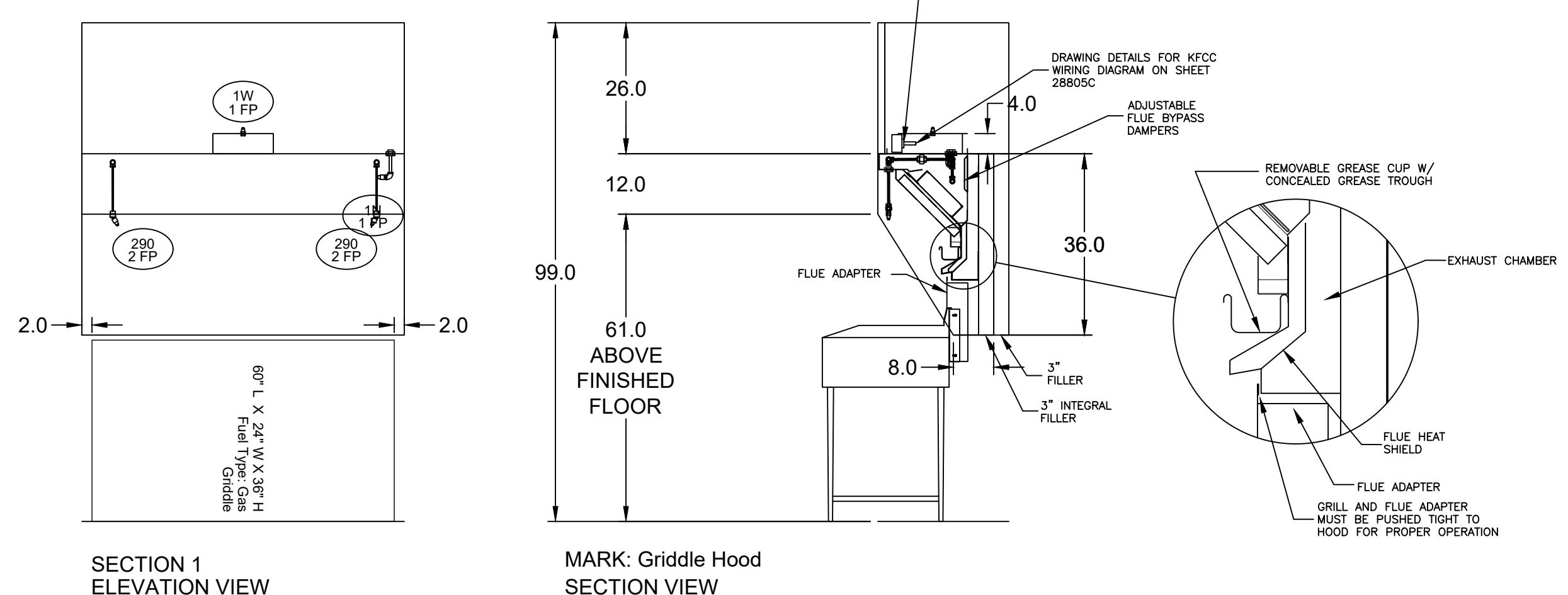


MARK: Griddle Hood - SECTION 1 PLAN VIEW

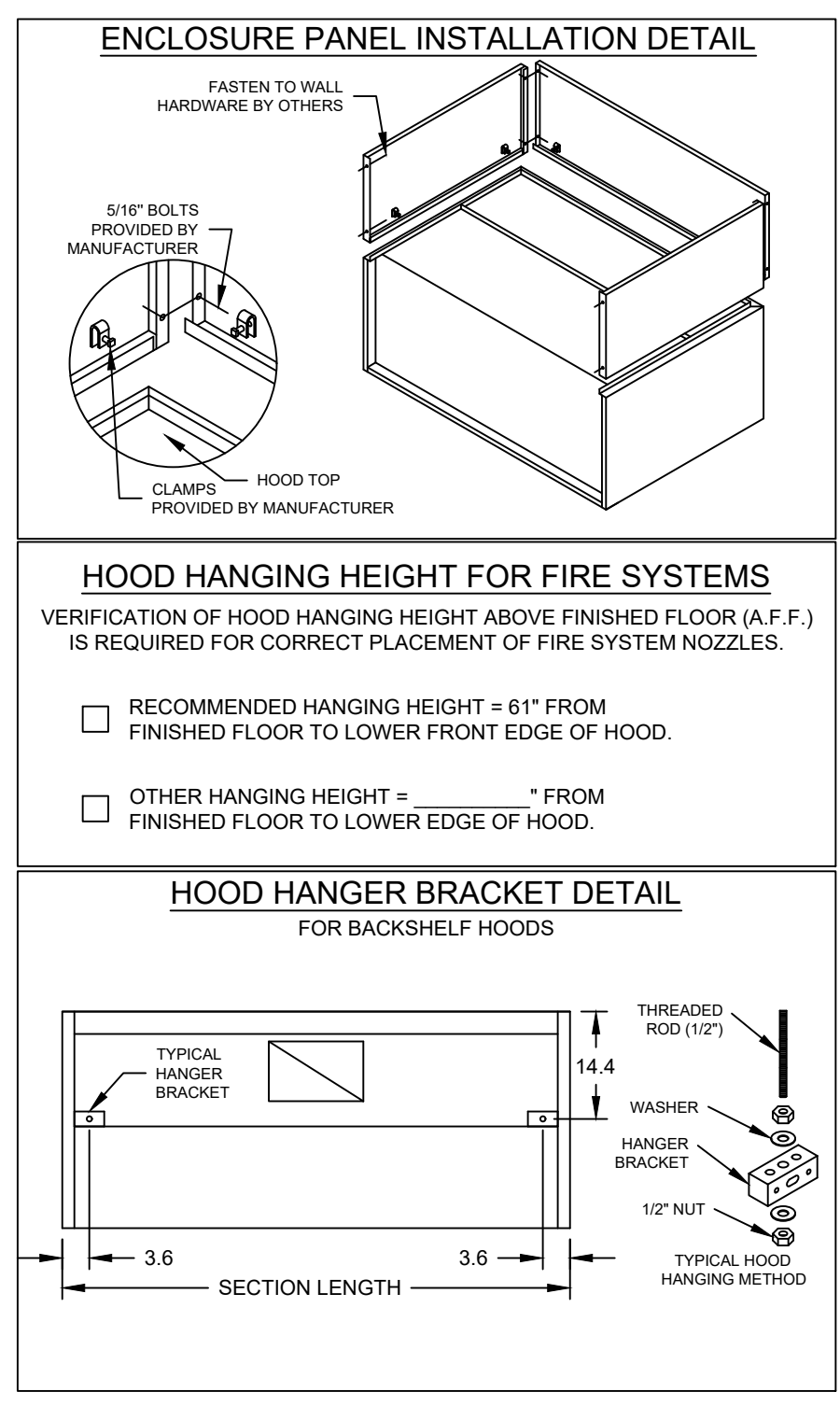
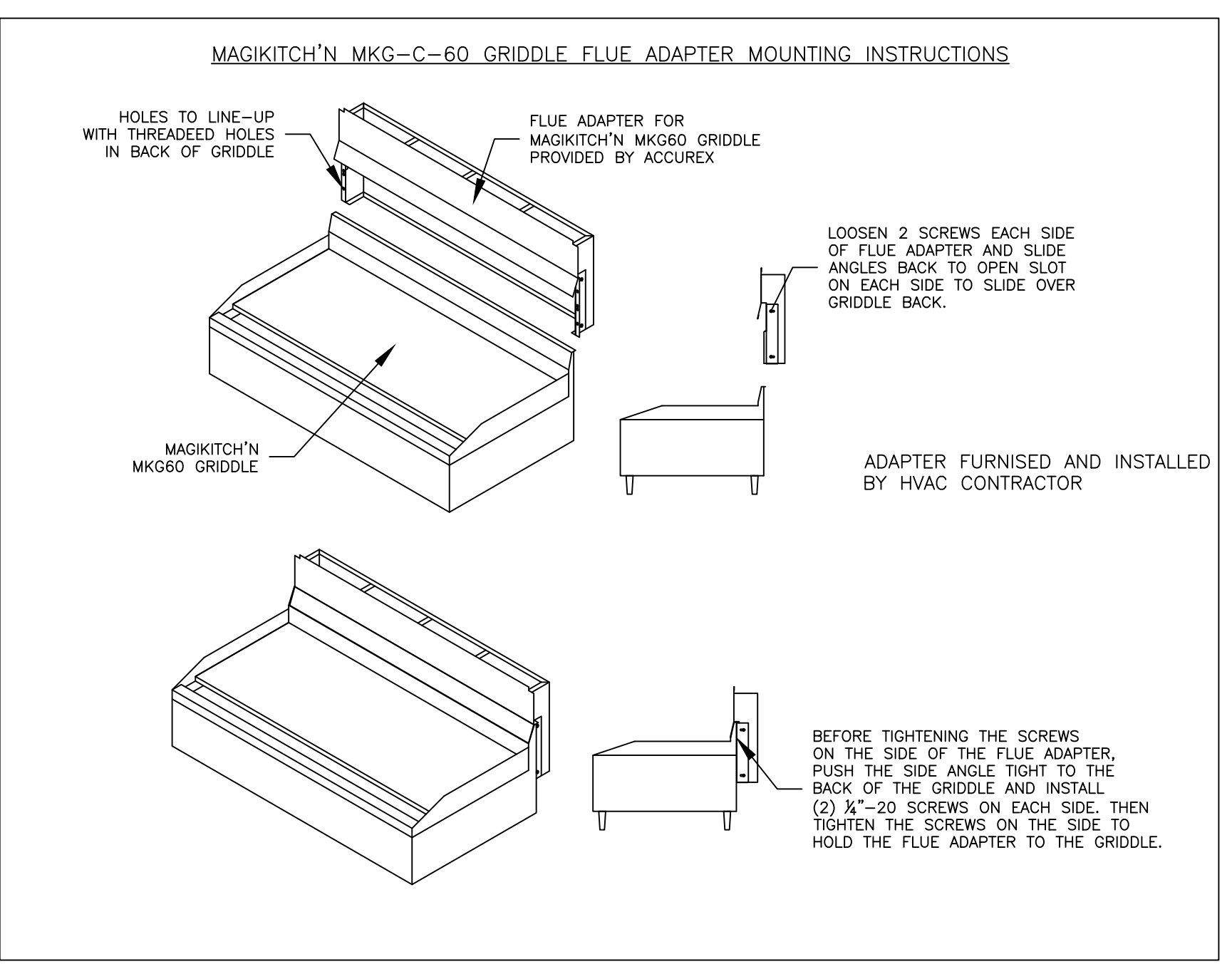


ANSUL R102  
FIRE SYSTEM MARK: Fire Suppression-Griddle Hood  
PIPE & CONDUIT  
BY ANSUL DISTRIBUTOR

MUST USE WITH MAGIKITCH'N MODEL MKG-C-60  
VERIFY MAGIKITCHEN OR ANETS GRILL  
60" MAGIKITCH'N GRIDDLE FLUE ADAPTER



MARK: Griddle Hood SECTION VIEW



NEW CULVER'S RESTAURANT  
14011 Hyatt Road  
Jacksonville, FL 32218  
County of DUVAL

SEAL

OWNER:  
THE BARBARCO GROUP, LLC  
12868 Quailbrook Drive  
Jacksonville, FL 32224  
JP Aspinwall  
608-712-7734

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  
Date: 8-9-2024  
Revision:

HOOD INFORMATION																	
HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	COOKING LOAD / DUTY RATING	EXHAUST COLLAR(S)					SUPPLY		TOTAL WEIGHT LBS.	SECTION LOCATION	
			LENGTH	WIDTH	HEIGHT			TOTAL CFM	WIDTH	LENGTH	DIA.	CFM	S.P.	MUA CFM			AC CFM
1	FRYER HOOD	XXEP-83-S	83	TOP 23 BOT 3	FRT 12 BACK 36	430 SS WHERE EXPOSED	MEDIUM	1500	12	12		1500	0.518			169.1	SINGLE

HOOD INFORMATION																
HOOD NO.	MARK	LIGHTING DETAILS			GREASE FILTRATION DETAILS			UTILITY CABINET(S)				CONTROLS INTERFACE				
		FIXTURE TYPE	BULB / LAMP INFO	QTY	FOOT CANDLES	TYPE / MODEL	MATERIAL	QTY	SIZE (IN.)	L	H		LOCATION	FIRE SYSTEM TYPE	SIZE	MODEL
1	FRYER HOOD					X-TRACTOR	STAINLESS STEEL	5	16	16						

**HOOD OPTIONS**  
UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625  
BACK NON-INTEGRAL AIR SPACE - 3 IN WIDE  
26 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED  
FACTORY MOUNTED EXHAUST COLLAR(S)  
PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY  
STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH

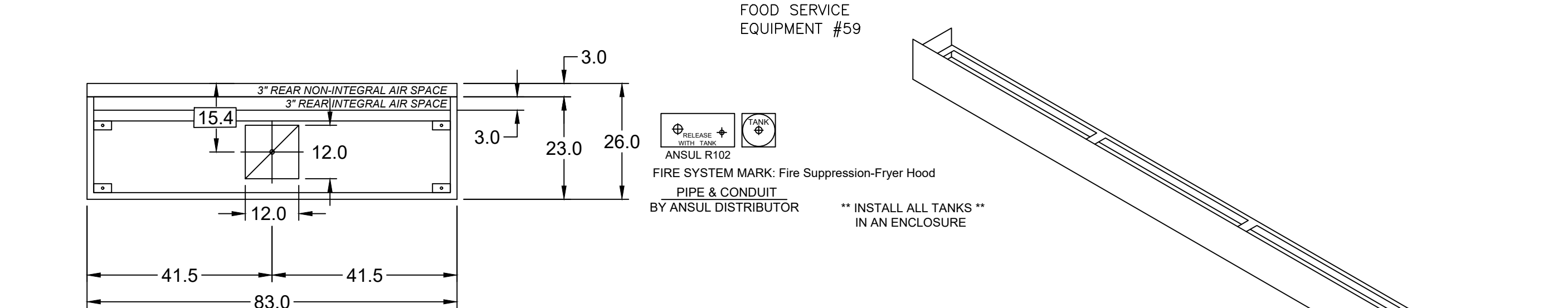
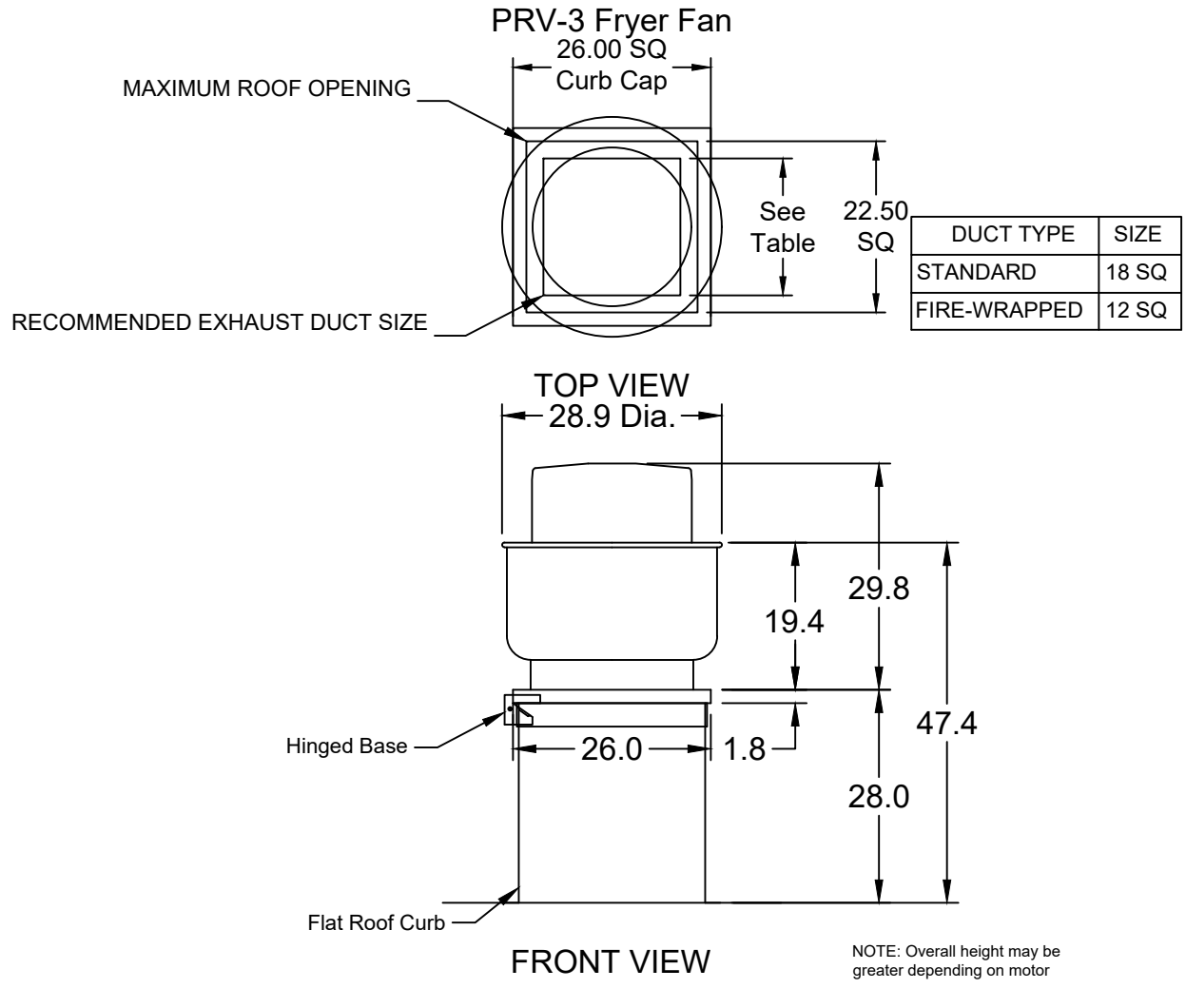
**SPECIAL DESIGN REQUESTS**  
SDR #K1100559 - NEW PITCO 4L FRYER FLUE BYPASS SYSTEM  
SDR #K1700974 - CULVERS 4VAT 2FIRE PROCESS - FRYER HOOD

Direct Drive Upblast Centrifugal Roof Exhaust Fan				FAN INFORMATION					MOTOR INFORMATION				
QTY	MARK	MODEL	VOLUME (CFM)	TOTAL EXTERNAL SP (IN WG)	FAN RPM	OPERATING POWER (HP)	WEIGHT (LB.)	SIZE (HP)	V/C/P	ENCLOSURE	MOTOR RPM	WINDINGS	NEC FLA*
1	PRV-3 Fryer Fan	XCUE-140-VG	1,500	1	1,365	0.46	92	1	115/60/1	OP	1725	1	16

\*NEC FLA - Based on table 430.250 or 430.248 of National Electrical Code 2020. Actual motor FLA may vary for sizing thermal overload, consult factory"

**PRV-3 Fryer Fan - SELECTED OPTIONS AND ACCESSORIES**

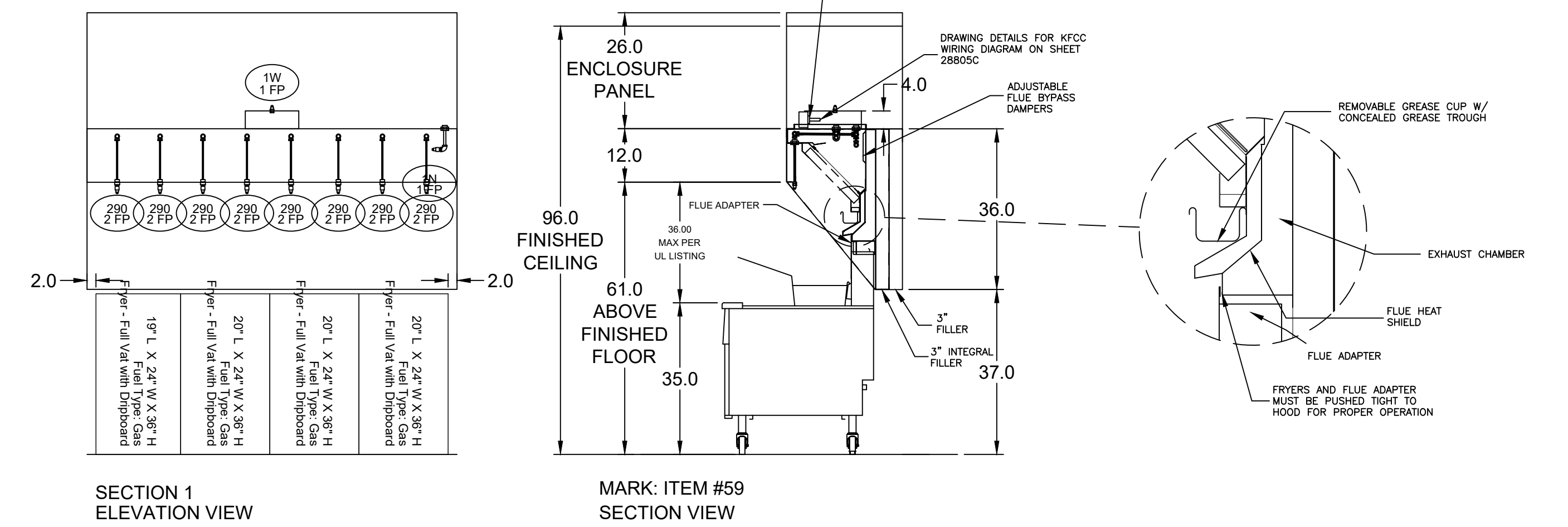
One piece fully welded windband  
Tapered bushing wheel hub  
Breather tube outlet area min. 4.4 sq. in. (sizes 99-480), 2.0 sq. in. (sizes 60-95)  
Min. windband material thickness: 0.051" aluminum (060-240), 0.064" aluminum (240HP, 240XP), 0.080" aluminum (sizes 300-480)  
Larger Curb Cap Size - 26 Square  
UL/cUL 762 Listed - "Power Ventilators for Rest. Exh. Appliances"  
Switch, NEMA-3R, Toggle, Shipped with Unit  
Hinge, Factory Installed  
High Temp Curb Seal Rated for Continuous Duty at 1500 F (Factory Attached)  
Grease Trap (PN 475538)  
Clean-out Port - Factory Installed



MUST USE WITH PITCO MODEL CU-SSH60W

PITCO FRYER 4-VAT FLUE ADAPTER

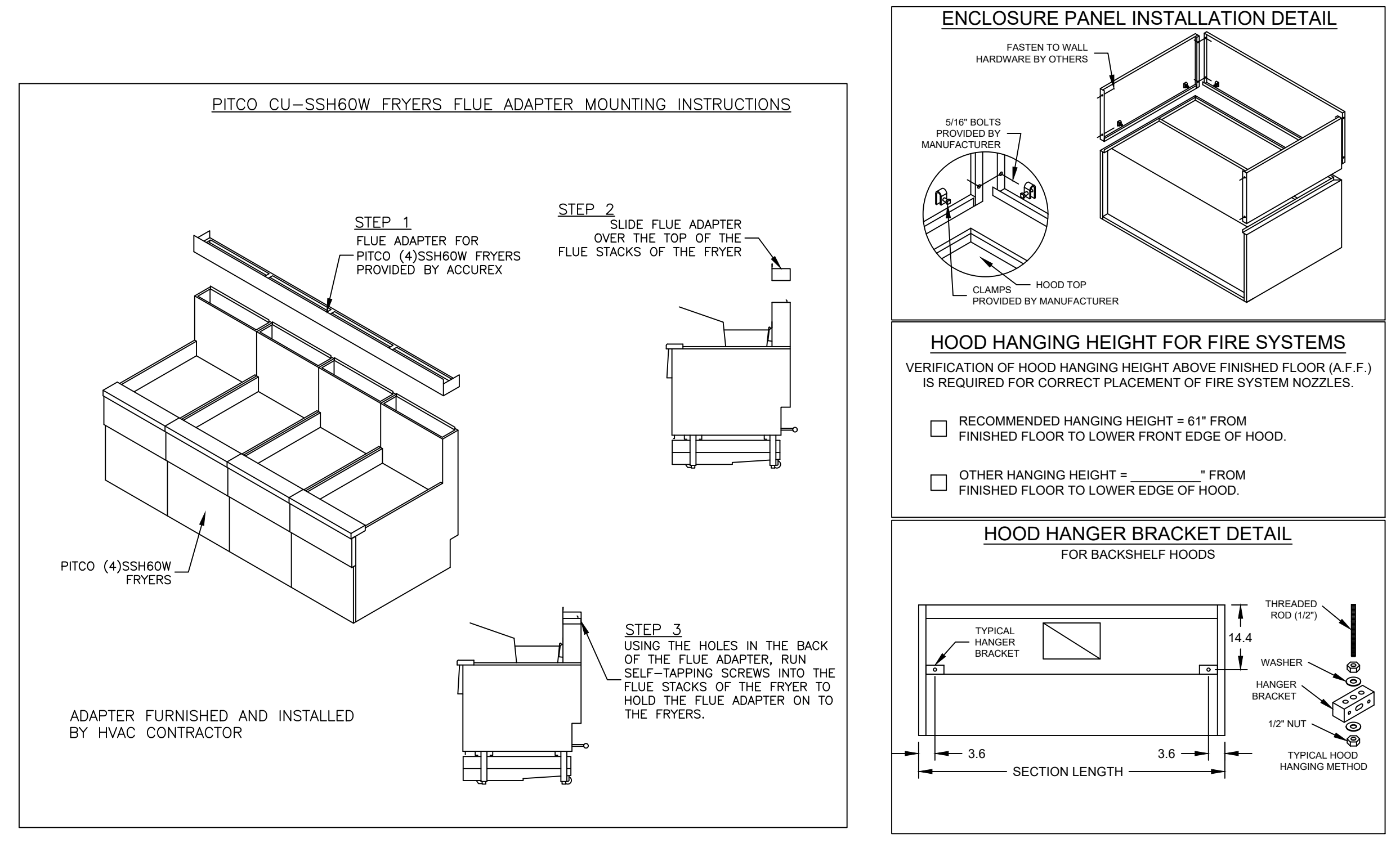
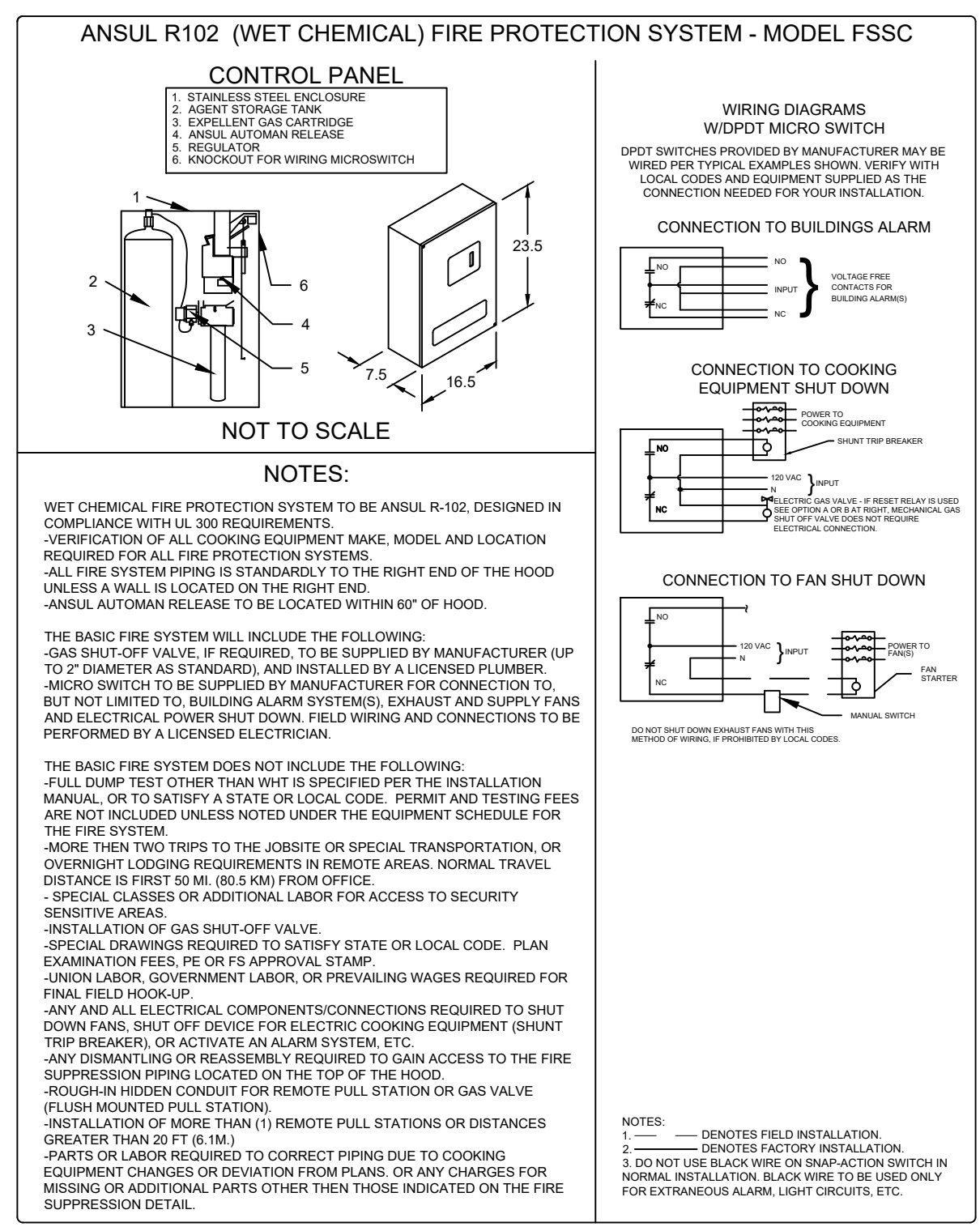
VERIFY 4-VAT OR 5-VAT FRYER BATTERY



FIRE SYSTEM INFORMATION									
MARK	MODEL	LOCATION	FLOW POINTS		SUPPLY LINE	DETECTION	MARK(S) PROTECTED BY FIRE SYSTEM		
			HOODS	PCU			FRYER HOOD SECTION 1		
FIRE SUPPRESSION-FRYER HOOD	ANSUL R-102 WET CHEMICAL	REMOTE MOUNTED	18 UTILIZED	22 AVAILABLE	CONTINUOUS	FUSIBLE LINK			

**FIRE SYSTEM OPTIONS AND ACCESSORIES**  
FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)  
CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED  
METAL BLOW-OFF CAPS - INCLUDED  
GAS VALVE - INCLUDED - MECHANICAL SHUTOFF VALVE, 1.5", (ANSUL) - PART# ANSULMECHSHUTOFFVALVE150  
HOOD SUPPRESSION TANK - INCLUDED - 6 GAL. - [(2) 3.0 TANK(S)]  
REMOTE PULL STATION - STANDARD - FIELD INSTALLATION AT SINGLE POINT OF EGRESS  
TANK ENCLOSURES (STAINLESS STEEL) FOR REMOTE MOUNTING - INCLUDED

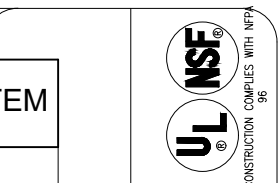
**SPECIAL DESIGN REQUESTS**  
SDR #K1700974 - CULVERS 4VAT 2FIRE PROCESS - FRYER HOOD  
SDR #K1800795 - FIRE SYSTEM DEDUCT

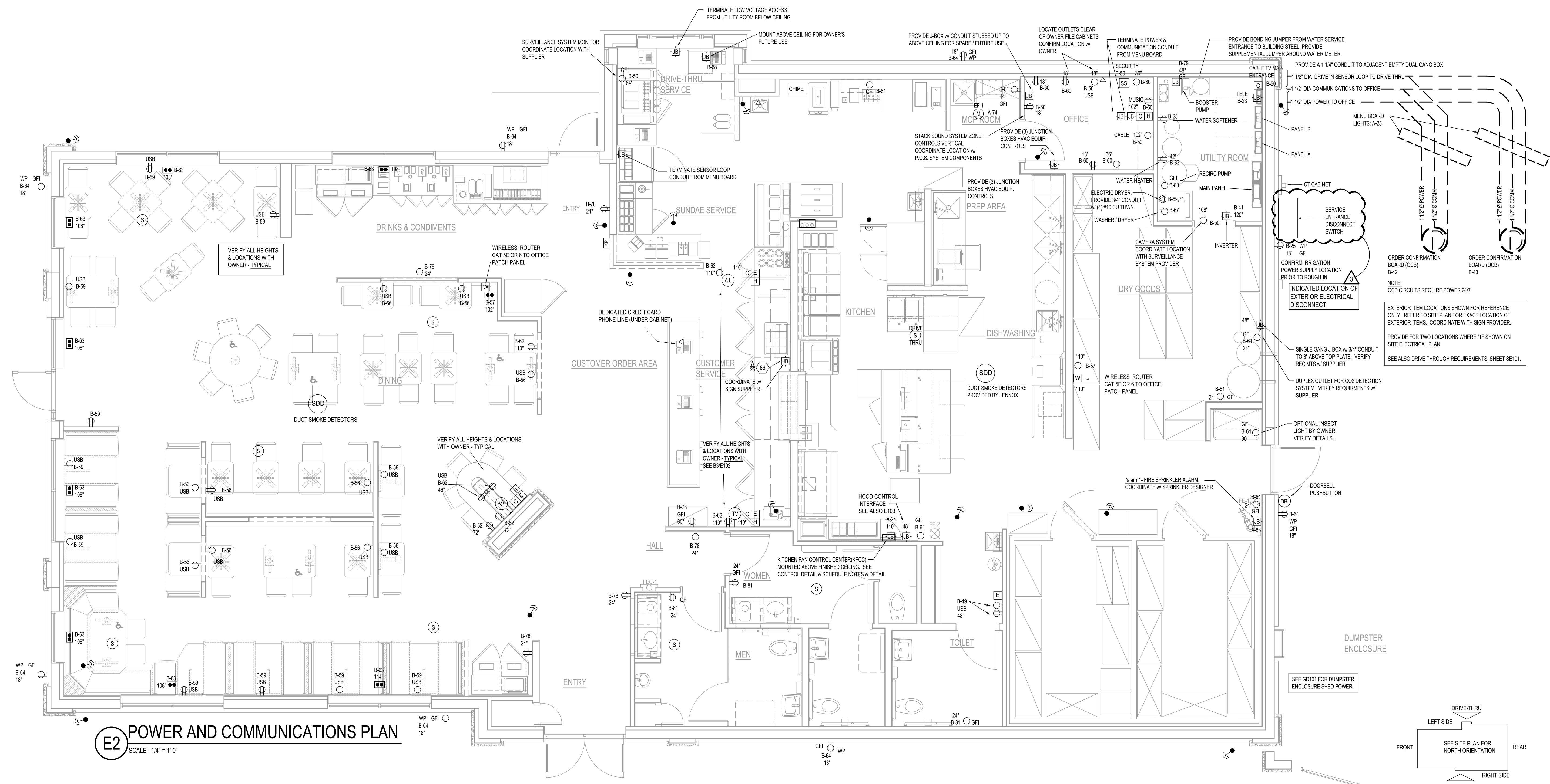


**ACCUREX**

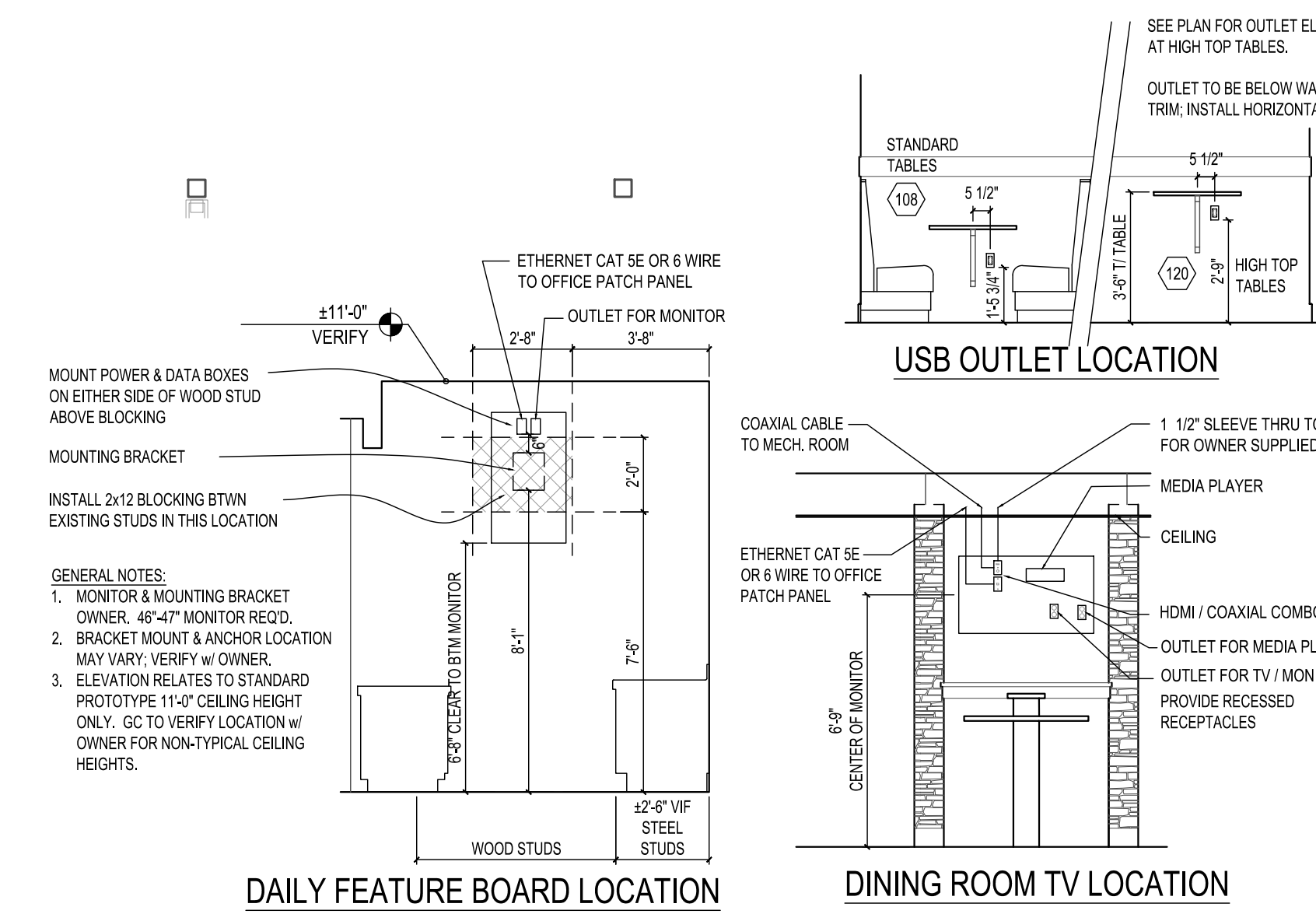
PROJECT 12/4/2019  
MARK  
CULVERS - METRO L 2021 (NC)  
1.27.2023  
PRV-3 FRYER FAN  
FIRE SUPPRESSION-FRYER HOOD

ACCUREX - WI, IA  
PHILLIP KRAFT  
PHILLIP.KRAFT@ACCUREX.COM  
262-227-7865





**E2 POWER AND COMMUNICATIONS PLAN**  
SCALE: 1/4" = 1'-0"



**B3 OUTLET ELEVATIONS**  
SCALE: 1/4" = 1'-0"

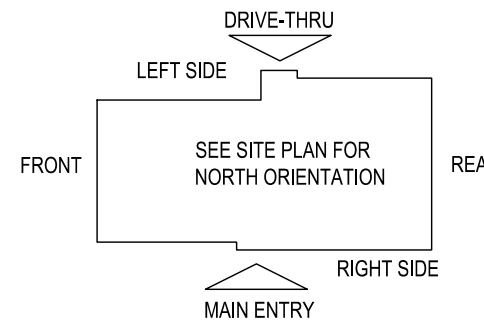
- GENERAL ELECTRICAL NOTES**
- NUMBERS REFER TO FOOD SERVICE EQUIPMENT DRAWING FS-1. EQUIPMENT SUPPLIED BY OTHERS; PROVIDE ELECTRICAL CONNECTION.
  - PROVIDE CONDUIT AND POWER TO BUILDING SIGNAGE. SEE BUILDING ELEVATIONS FOR LOCATIONS. VERIFY WITH OWNER.
  - PROVIDE CONDUIT AND POWER TO ALL SITE SIGNAGE. SEE SITE PLAN FOR LOCATIONS. VERIFY WITH OWNER AND SIGN VENDOR.
  - COORDINATE CONTROL SEQUENCE FOR EMERGENCY SHUT-DOWN OF RTUs WITH HOOD PROVIDER AND FIRE SUPPRESSION SYSTEM PROVIDER.
  - PROVIDE CONDUIT AND WIRING TO ELECTRICAL TRANSFORMER.
  - PROVIDE TIMELOCKS AND PHOTO CELLS FOR ALL EXTERIOR SITE LIGHTING AND EXTERIOR SIGNAGE.
  - KITCHEN RECEPTACLE TO BE HUBBELL GFR382WTR & GFCI PROTECTED PER NEC 210.8.2.
  - VERIFY LOCATIONS OF ALL DINING ROOM USB OUTLETS WITH OWNER AND EQUIPMENT SUPPLIER.
  - ALL KITCHEN RECEPTACLE CIRCUITS TO BE GFI PROTECTED.
  - REFER TO DRAWING E104 FOR CASH REGISTER AND ORDERING SYSTEM POWER AND COMMUNICATION REQUIREMENTS.
  - GC WILL BE REQUIRED TO COORDINATE I.T., POWER, SECURITY, & P.O.S. TO ROOMS 118 & 117.

SYMBOL	LOW VOLTAGE SYSTEMS NOTES
(S)	MUSIC SPEAKER
(C)	TELEPHONE
(SW)	SWITCH
(OCC)	OCCUPANCY SENSOR, WHERE NOTED
(D)	DUPLEX RECEPTACLE - CEILING
(GFI)	DUPLEX RECEPTACLE w/GROUND FAULT - HUBBELL GFR3823GW
(GFI)	DUPLEX RECEPTACLE w/GROUND FAULT & WEATHERPROOF COVER
(GFI)	DUPLEX RECEPTACLE w/ ISOLATED GROUND FOR ELECTRONIC EQUIPMENT
(GFI)	DEEP BOX WITH GANG PLASTER RING, 20 AMP DEADFRONT GFI & NEMA 5 20 AMP DUPLEX RECEPTACLE. LOCATE DEADFRONT GFI IN ELECTRICAL ROOM. PROVIDE WITH LABEL INDICATING DEVICE PROTECTED.
(A-20)	PANEL DESIGNATION - BREAKER DESIGNATION
(B-29)	PANEL DESIGNATION - BREAKER DESIGNATION
(SDD)	DUCT SMOKE DETECTOR w/ REMOTE ALARM / TEST STATION MOUNT ALARM / TEST NEAR FIRE ALARM PANEL OR AS DESIGNATED BY OWNER'S REPRESENTATIVE. PROVIDED BY LENNOX

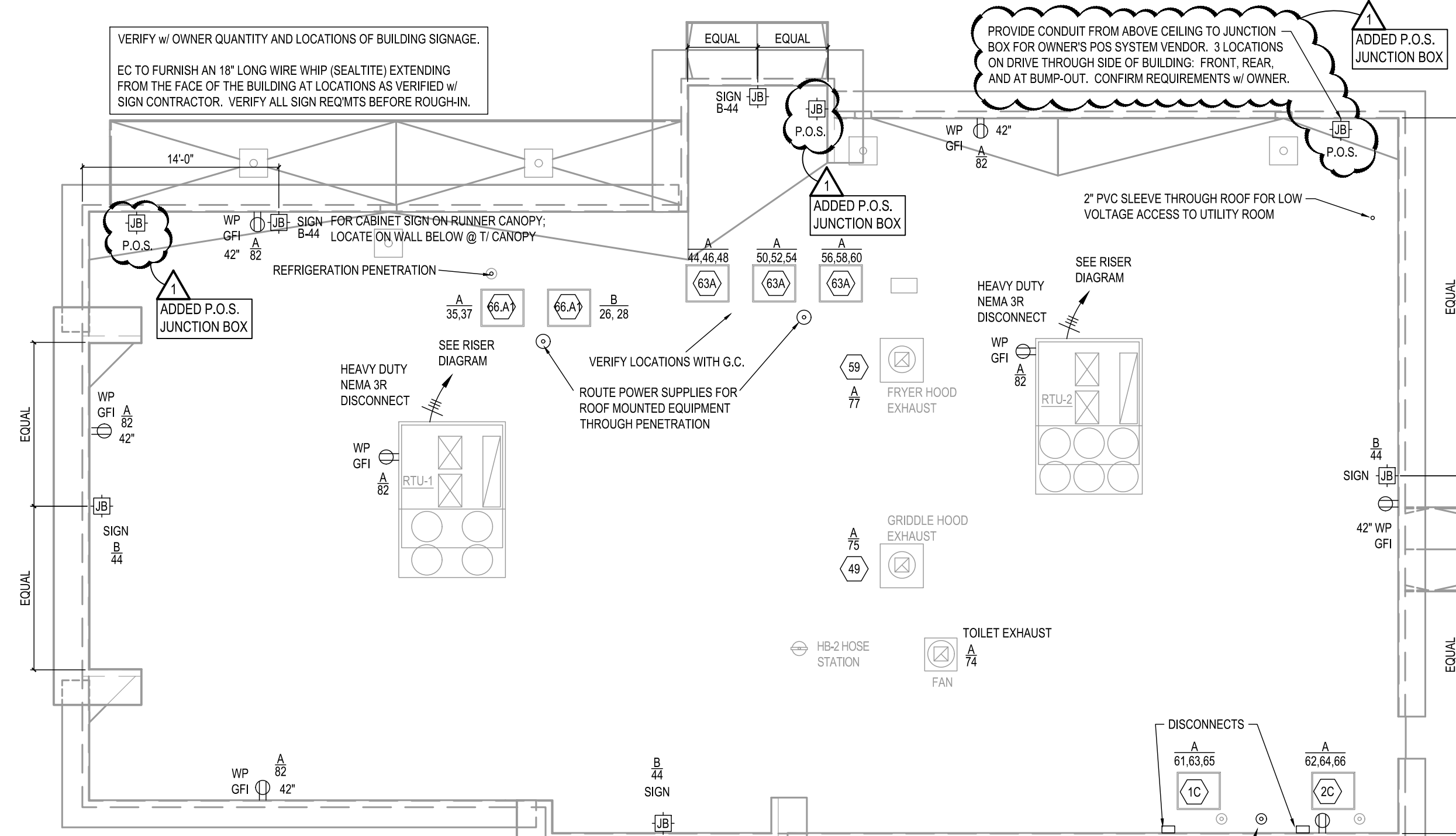
**LEGEND**

(C)	CABLE
(W)	WIRELESS ROUTER
(H)	HDMI CONNECTION
(E)	ETHERNET CONNECTION CAT SE OR 6
(SS)	SECURITY SYSTEM MAIN PANEL
(220V)	220 VOLT
(J)	JUNCTION BOX - DIRECT CONNECTION
(TV)	TELEVISION OUTLET
(D)	DEDICATED DUPLEX OUTLET w/ ISOLATED GROUND
(Q)	DEDICATED QUAD OUTLET WITH ISOLATED GROUND
(CHIME)	DOOR CHIME - BROAN BK115LWH
(DB)	DOOR CHIME ENTRANCE PUSHBUTTON
(GFI)	QUAD RECEPTACLE
(S)	SINGLE RECEPTACLE w/ GROUND FAULT - LEVITON X7891
(J)	COMMUNICATION JUNCTION BOX
(B)	BUMP BAR
(M)	MONITOR
(ID)	ID TAG SEE EQUIP. SCHED. ON E201

PATIO

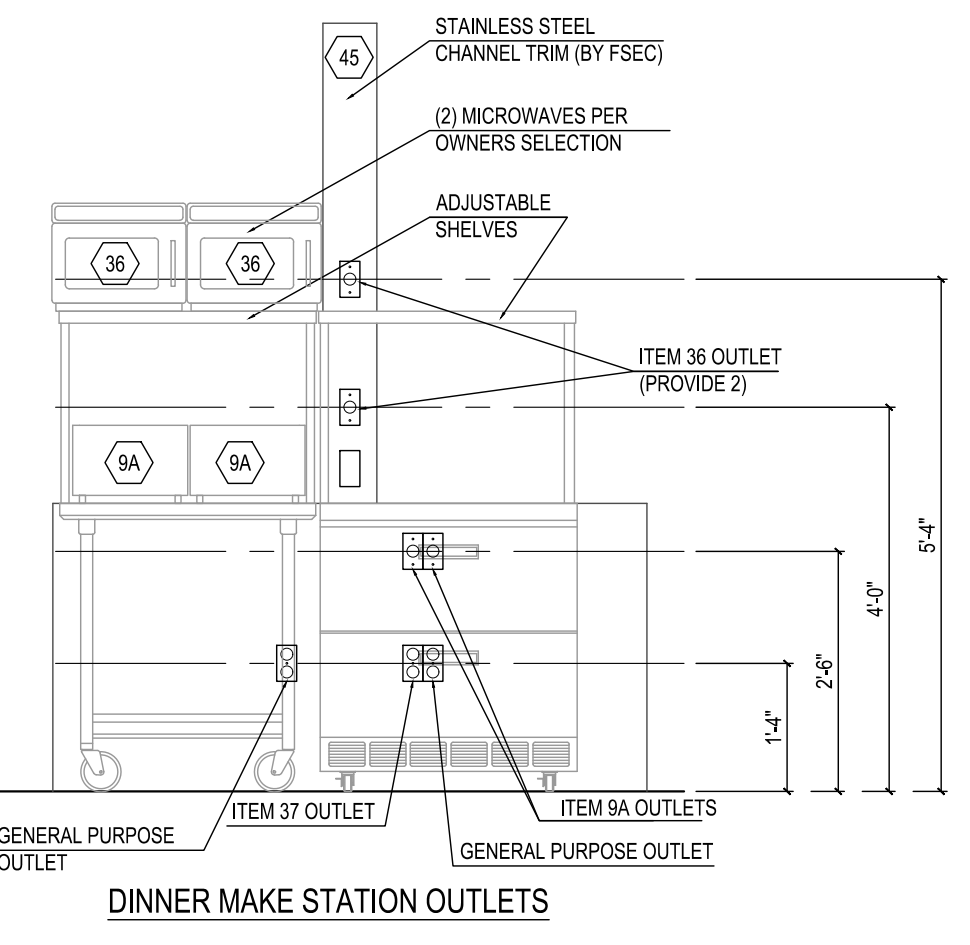


**C2 ROOF ELECTRICAL PLAN**  
SCALE: 1/8" = 1'-0"

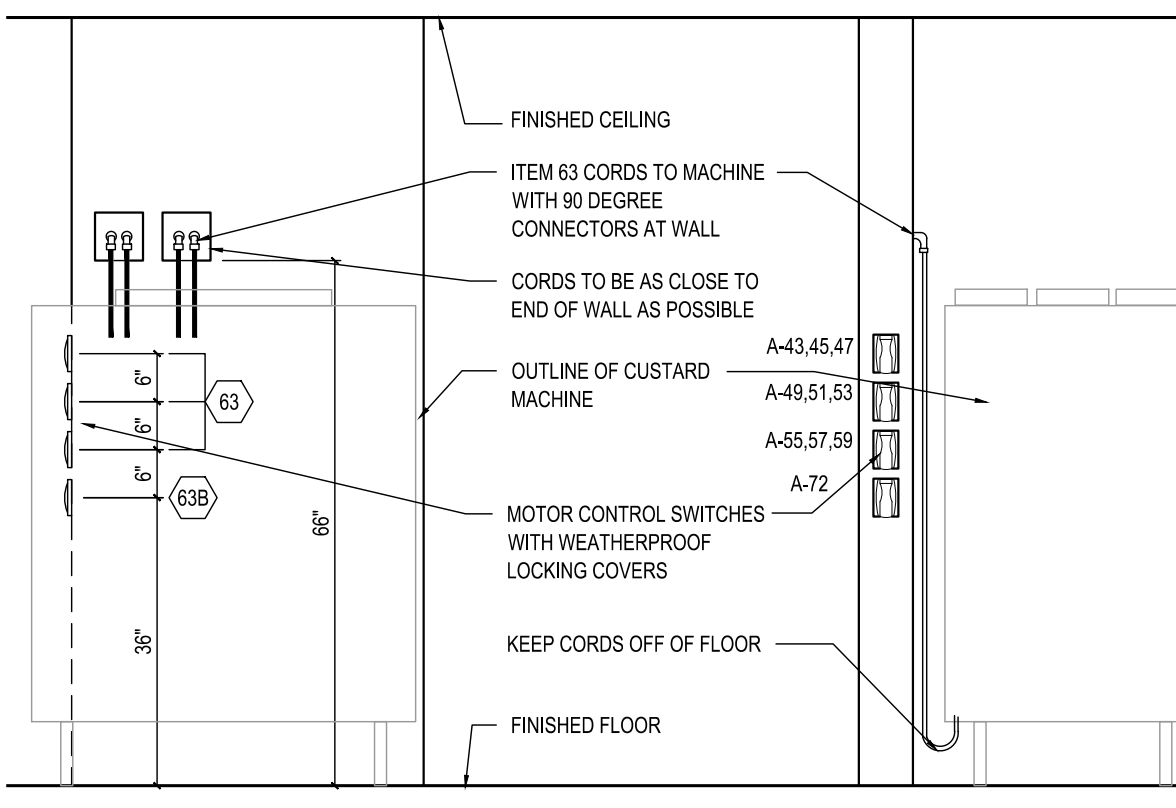


**LEGEND**

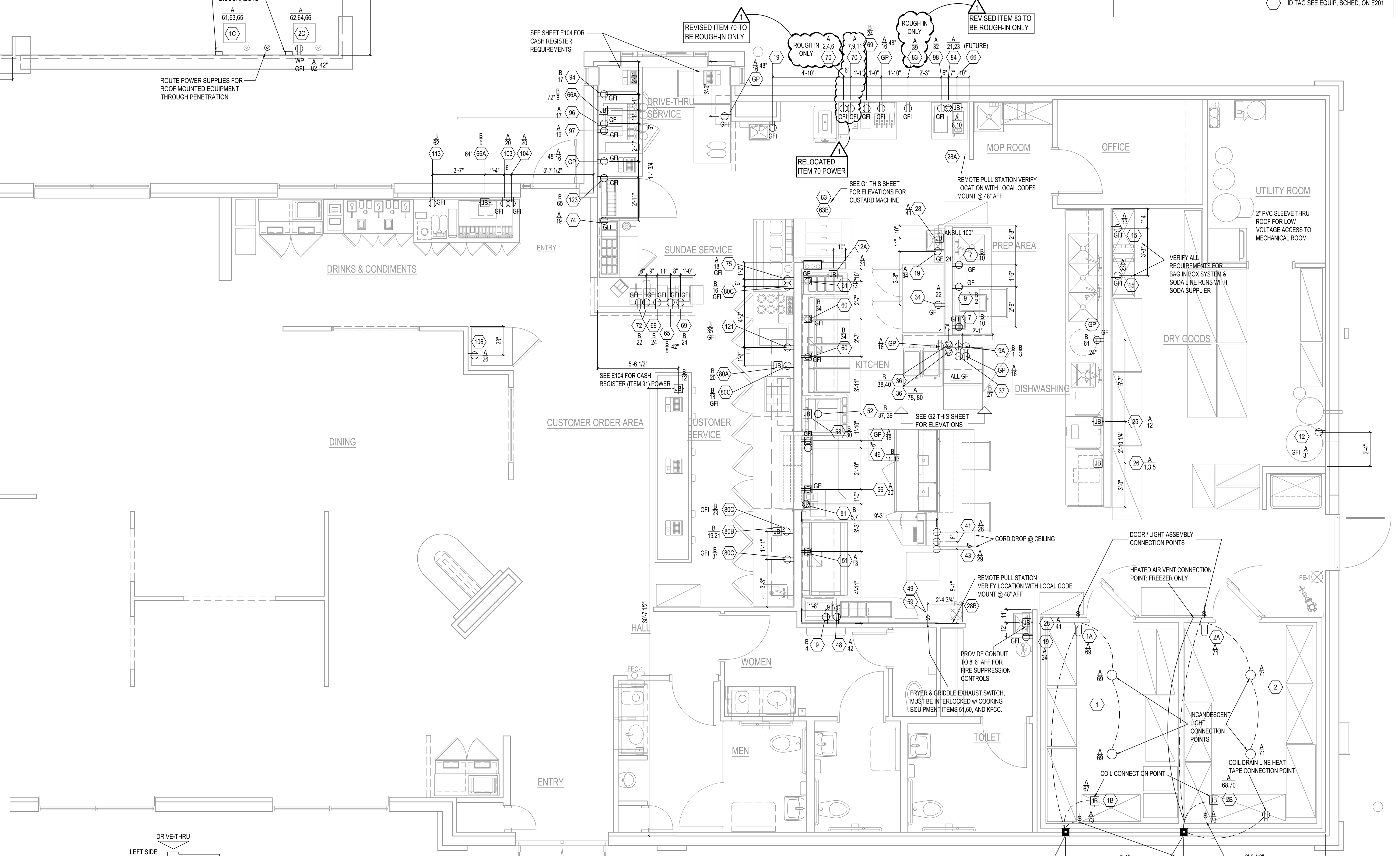
◁ TELEPHONE	C CABLE
⊕ SWITCH	W WIRELESS ROUTER
⊕ w/ OCCUPANCY SENSOR, WHERE NOTED	H HDM CONNECTION
⊕ DUPLEX RECEPTACLE - CEILING	E ETHERNET CONNECTION CAT 5E OR 6
⊕ DUPLEX RECEPTACLE	SS SECURITY SYSTEM MAIN PANEL
⊕ DUPLEX RECEPTACLE w/GROUND FAULT - HUBBELL GFR582SGW	⊕ 220 VOLT
⊕ DUPLEX RECEPTACLE w/GROUND FAULT & WEATHERPROOF COVER	⊕ JUNCTION BOX-DIRECT CONNECTION
⊕ DUPLEX RECEPTACLE w/ ISOLATED GROUND FOR ELECTRONIC EQUIPMENT	⊕ TELEVISION OUTLET
⊕ USB DUPLEX RECEPTACLE - WALL HUBBELL # USB154C3W	⊕ DEDICATED DUPLEX OUTLET w/ ISOLATED GROUND
⊕ DEEP BOX WITH GANG PLASTER RING, 20 AMP DEADFRONT GFI & NEMA 5 20 AMP DUPLEX RECEPTACLE. LOCATE DEADFRONT GFI IN ELECTRICAL ROOM. PROVIDE WITH LABEL INDICATING DEVICE PROTECTED.	⊕ DEDICATED QUAD OUTLET WITH ISOLATED GROUND
⊕ PANEL DESIGNATION BREAKER DESIGNATION	⊕ CHIME DOOR CHIME - BROWN BK115LWH
⊕ PANEL DESIGNATION BREAKER DESIGNATION	⊕ DB DOOR CHIME ENTRANCE PUSHBUTTON
⊕ DUCT SMOKE DETECTOR w/ REMOTE ALARM / TEST NEAR STATION. MOUNT ALARM / TEST NEAR FIRE ALARM PANEL OR AS DESIGNATED BY OWNER'S REPRESENTATIVE. PROVIDED BY LENNOX	⊕ GFI # QUAD RECEPTACLE
	⊕ SINGLE RECEPTACLE w/ GROUND FAULT - LEVITON X7891
	⊕ COMMUNICATION JUNCTION BOX
	⊕ B BUMP BAR
	⊕ M MONITOR
	⊕ ID TAG SEE EQUIP. SCHED. ON E201



**ELECTRICAL NOTE:**  
EC TO FURNISH AND INSTALL FOUR HUBBELL NHC1307 CONNECTORS AT WALL, CORDS FROM THE CONNECTORS TO THE MACHINE CONNECTION POINT, THREE HUBBELL HBL7810D SWITCHES FOR MOTOR CONTROL AND ONE HUBBELL #1221W SWITCH FOR HOPPER REFRIGERATION CONTROL, MOUNT SWITCHES IN END OF WALL, FURNISH AND INSTALL FOUR HUBBELL MX1050X FLIP COVERS WITH LOCKING TABS



**G1 CUSTARD MACHINE SWITCHES**  
NO SCALE



EC TO SEAL ALL ELECTRICAL PENETRATIONS THRU WALK IN COOLER/FREEZER WALL AND CEILING PANELS

SWITCH FOR COIL CONTROL: 3-POLE SINGLE THROW SWITCH FOR COIL CONTROL

**2025**

**NEW CULVER'S RESTAURANT**  
**14011 Hyatt Road**  
Jacksonville, FL 32218  
County of DUVAL

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SEAL

OWNER: THE BARBARESCO GROUP, LLC  
12868 Quailbrook Drive  
Jacksonville, FL 32224  
JP Aspinwall  
608-712-7194

OWNER: OLLMANN ASSOCIATES ARCHITECTS, P.C.  
200 South State Street  
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**KITCHEN AND ROOF POWER PLANS**

Date: 9-9-2024  
Revision: 10-24-2024

**E103**

CONSTRUCTION SET 4-21-2025

LEGEND	
☎ TELEPHONE	C CABLE
SW SWITCH	W WIRELESS ROUTER
OC - w/ OCCUPANCY SENSOR, WHERE NOTED	H HDMI CONNECTION
☐ DUPLEX RECEPTACLE - CEILING	E ETHERNET CONNECTION CAT 5E OR 6
☐ DUPLEX RECEPTACLE	SS SECURITY SYSTEM MAIN PANEL
☐ DUPLEX RECEPTACLE w/ GROUND FAULT	220 VOLT
☐ DUPLEX RECEPTACLE w/ GROUND FAULT & WEATHERPROOF COVER	JB JUNCTION BOX - DIRECT CONNECTION
WP GFI	TV TELEVISION OUTLET
☐ DUPLEX RECEPTACLE w/ GROUND FAULT & WEATHERPROOF COVER	☐ DEDICATED DUPLEX OUTLET w/ ISOLATED GROUND
IG	☐ DEDICATED QUAD OUTLET WITH ISOLATED GROUND
☐ DUPLEX RECEPTACLE w/ ISOLATED GROUND FOR ELECTRONIC EQUIPMENT	☐ DEDICATED QUAD OUTLET WITH ISOLATED GROUND
USB	☐ DOOR CHIME - BROAN BK115LWH
☐ USB DUPLEX RECEPTACLE - WALL HUBBELL # USB15ACSW	DB DOOR CHIME ENTRANCE PUSHBUTTON
GFI	☐ QUAD RECEPTACLE
☐ DEEP BOX WITH GANG PLASTER RING, 20 AMP DEADFRONT GFI & NEMA 5-20 AMP DUPLEX RECEPTACLE. LOCATE DEADFRONT GFI IN ELECTRICAL ROOM. PROVIDE WITH LABEL INDICATING DEVICE PROTECTED.	☐ SINGLE RECEPTACLE w/ GROUND FAULT - LEVITON X7891
A-20	☐ COMMUNICATION JUNCTION BOX
☐ PANEL DESIGNATION - BREAKER DESIGNATION	B BUMPER BAR
☐ PANEL DESIGNATION - BREAKER DESIGNATION	M MONITOR
☐ DUCT SMOKE DETECTOR w/ REMOTE ALARM / TEST STATION, MOUNT ALARM / TEST NEAR FIRE ALARM PANEL OR AS DESIGNATED BY OWNER'S REPRESENTATIVE. PROVIDED BY LENOX	☐ ID TAG SEE EQUIP. SCHED. ON E201

#	MONITOR SCHEDULE
200	GRILL STATION
201	FRY STATION
201 MIR.	FRY STATION MIRROR (OPTIONAL)
202	BUN STATION - DINE-IN
203	BUN STATION - DRIVE-THRU
204	DESSERT STATION
205	SET STATION
205 MIR.	SET STATION MIRROR
206	DESSERT STATION
207	DRIVE-THRU STATION - DRINKS & DESSERTS
208	CUSTARD STATION
209	SET STATION - ONLINE/TO-GO (OPTIONAL, SELECT RIGHT OR LEFT)
210	DRIVE-THRU STATION - FULL ORDER
212	DRIVE-THRU STATION - FULL ORDER
NOTE	SEE E105 FOR MONITOR MOUNTING HEIGHTS

ITEM	P.O.S SYSTEM ROUGH-IN SCHEDULE
A1	DUPLEX OUTLET w/ ISOLATED GROUND @ 20' A.F.F. MOUNT NO LESS THAN 3" AND NO MORE THAN 18" OFF INSIDE CORNER OF DRIVE-THRU WINDOW
A2	4" SQUARE BOX w/ SINGLE GANG MUD RING MOUNT VERTICALLY @ 20' A.F.F. AND NO LESS THAN 3" AND NO MORE THAN 18" OFF INSIDE CORNER. PROVIDE (1) 3/4" CONDUIT STUB-UP TO MIN. 12" A.F.C.
B1	SINGLE GANG MUD RING, MOUNT VERTICALLY (NO BOX NEEDED) @ 85' A.F.F. AND WITHIN 5' OF INSIDE CORNER OF DRIVE-THRU WINDOW. PROVIDE (1) 2" CONDUIT STUB-UP TO MIN. 12" A.F.C.
B2	DOUBLE DUPLEX OUTLET w/ ISOLATED GROUND @ 85' A.F.F. MOUNT WITHIN 5' OF INSIDE CORNER OF DRIVE-THRU WINDOW.
B3	4" SQUARE BOX w/ SINGLE GANG MUD RING, MOUNT VERTICALLY @ 85' A.F.F. PROVIDE (1) 3/4" CONDUIT STUB-UP TO MIN. 12" A.F.C.
B4	DOUBLE DUPLEX OUTLET w/ ISOLATED GROUND @ 85' A.F.F.
C1	(1) 1" CONDUIT STUB UP 10' A.F.F. CONNECT TO BOX C2
C2	(1) 1" CONDUIT STUB UP TO MIN. 12" A.F.C. CONNECT TO BOX C1
C3	(3) LOCATIONS - DUPLEX OUTLET MOUNTED IN A 4" SQUARE BOX. TO BE LOCATED ON THE LOWEST SHELF NEAR THE REAR RIGHT OF THE OPENING.
D1	4" SQUARE BOX w/ SINGLE GANG MUD RING MOUNT VERTICALLY @ 20' A.F.F. AND NO LESS THAN 3" & NO MORE THAN 18" OFF INSIDE CORNER. PROVIDE (1) 3/4" CONDUIT STUB-UP TO MIN. 12" A.F.C.
D2	DUPLEX OUTLET w/ ISOLATED GROUND @ 20' A.F.F. MOUNT NO LESS THAN 3" AND NO MORE THAN 18" OFF INSIDE CORNER OF DRIVE THRU WINDOW.
E1	SINGLE GANG MUD RING, MOUNT VERTICALLY (NO BOX NEEDED) @ 85' A.F.F. PROVIDE (1) 2" CONDUIT STUB-UP TO MIN. 12" A.F.C.
E2	(2) DOUBLE DUPLEX OUTLET w/ ISOLATED GROUND @ 85' A.F.F.
E3	4" SQUARE BOX w/ SINGLE GANG MUD RING, MOUNT VERTICALLY @ 54' A.F.F. PROVIDE (1) 3/4" CONDUIT STUB-UP TO MIN. 12" A.F.C.
E4	DUPLEX OUTLET w/ ISOLATED GROUND @ 54' A.F.F. MOUNT NEXT TO LOCATION E3
E5	SINGLE GANG MUD RING, MOUNT VERTICALLY (NO BOX NEEDED) @ 85' A.F.F. PROVIDE (1) 2" CONDUIT STUB-UP TO MIN. 12" A.F.C.
F1	4" SQUARE BOX w/ SINGLE GANG MUD RING, MOUNT VERTICALLY @ 70' A.F.F. PROVIDE (1) 3/4" CONDUIT RUN TO LOCATION F2
F2	SINGLE GANG MUD RING, MOUNT VERTICALLY (NO BOX NEEDED) @ 85' A.F.F. DIRECTLY ABOVE JB BOX F1. PROVIDE (1) 2" CONDUIT STUB-UP TO MIN. 12" A.F.C. TOWARDS FRYER HOOD.

ITEM	P.O.S SYSTEM ROUGH-IN SCHEDULE
F3	DOUBLE DUPLEX OUTLET w/ ISOLATED GROUND @ 85' A.F.F. MOUNT NEXT TO LOCATION F2
G1	SINGLE GANG MUD RING, MOUNT VERTICALLY (NO BOX NEEDED) @ 66' A.F.F. AND WITHIN 16" OF SIDE OF PASS-THRU. PROVIDE (1) 2" CONDUIT STUB-UP TO MIN. 12" A.F.C. INTO KITCHEN AREA.
G2	DOUBLE DUPLEX OUTLET w/ ISOLATED GROUND @ 66' A.F.F. MOUNT A MINIMUM OF 3" AND NOT TO EXCEED 16" FROM SIDE OF PASS-THRU
H1	SINGLE GANG MUD RING MOUNT VERTICALLY (NO BOX NEEDED) @ 6' ABOVE ROUGH OPENING OF PASS-THRU. PROVIDE (1) 2" CONDUIT STUB-UP TO MIN. 12" A.F.C. TOWARD KITCHEN AREA
H2	DUPLEX OUTLET w/ ISOLATED GROUND. MOUNT 6" ABOVE ROUGH OPENING OF PASS-THRU
I1	SINGLE GANG MUD RING MOUNT VERTICALLY (NO BOX NEEDED) @ 6' ABOVE ROUGH OPENING OF PASS-THRU. PROVIDE (1) 2" CONDUIT STUB-UP TO MIN. 12" A.F.C. TOWARD KITCHEN AREA
I2	DUPLEX OUTLET w/ ISOLATED GROUND. MOUNT 6" ABOVE ROUGH OPENING OF PASS-THRU; LOCATE NEXT TO I1
J1	4" SQUARE BOX w/ SINGLE GANG MUD RING, MOUNT VERTICALLY @ 20' A.F.F. PROVIDE (1) 3/4" CONDUIT STUB-UP TO MIN. 12" A.F.C.
J2	DUPLEX OUTLET w/ ISOLATED GROUND @ 28' A.F.F. MOUNT DIRECTLY ABOVE LOCATION J1
K1	DOUBLE DUPLEX OUTLET w/ ISOLATED GROUND, MOUNT IN FINISHED CEILING.
K2	NO ACTUAL ROUGH IN NEEDED IN CEILING. REFERENCE ONLY FOR LOCATION. LEAVE 10' SERVICE LOOP ON COMMUNICATION CABLES TO ALLOW FOR DROP THROUGH MONITOR MOUNTING BRACKETS TO END TERMINATION POINT.
L1	SINGLE GANG MUD RING MOUNT HORIZONTALLY (NO BOX NEEDED) @ 8' BELOW FINISHED CEILING, NOT TO EXCEED 108" A.F.F. PROVIDE (1) 2" CONDUIT STUB-UP TO MIN. 12" A.F.C.
L2	4" SQUARE BOX w/ SINGLE GANG MUD RING, MOUNT VERTICALLY @ 18' A.F.F. PROVIDE (1) 3/4" CONDUIT STUB-UP TO MIN. 12" A.F.C.
L3	DOUBLE DUPLEX OUTLET w/ ISOLATED GROUND @ 8' BELOW FINISHED CEILING AND NOT TO EXCEED 108" A.F.F. LOCATE A MINIMUM OF 12" TO THE RIGHT OF LOCATION L1
L4	SINGLE GANG MUD RING MOUNT VERTICALLY (NO BOX NEEDED) @ 8' BELOW FINISHED CEILING AND NOT TO EXCEED 108" A.F.F. LOCATE MINIMUM 12" TO THE LEFT OF L1
M1	4" SQUARE BOX w/ SINGLE GANG MUD RING, MOUNT VERTICALLY @ 85' A.F.F. PROVIDE (1) 3/4" CONDUIT STUB-UP TO MIN. 12" A.F.C. PROVIDE (1) 3/4" CONDUIT TO M3 LOCATION

ITEM	P.O.S SYSTEM ROUGH-IN SCHEDULE
M2	DUPLEX OUTLET w/ ISOLATED GROUND @ 85' A.F.F.
M3	4" SQUARE BOX w/ SINGLE GANG MUD RING, MOUNT VERTICALLY @ 70' A.F.F.
N1	4" SQUARE BOX w/ SINGLE GANG MUD RING, MOUNT VERTICALLY @ 85' A.F.F. AND WITHIN 16" OF WALL EDGE. PROVIDE (1) 2" CONDUIT STUB-UP TO MIN. 12" A.F.C. TOWARD REAR OF KITCHEN.
N2	DOUBLE DUPLEX OUTLET w/ ISOLATED GROUND @ 85' A.F.F. AND WITHIN 16" OF EDGE OF WALL.
N3	4" SQUARE BOX w/ SINGLE GANG MUD RING, MOUNT VERTICALLY @ 54' A.F.F. PROVIDE (1) 3/4" CONDUIT STUB-UP TO MIN. 12" A.F.C. TOWARD REAR OF KITCHEN.
O1	DUPLEX OUTLET w/ ISOLATED GROUND @ 48' A.F.F. MOUNT 78" FROM WALL.
O2	4" SQUARE BOX w/ SINGLE GANG MUD RING MOUNT VERTICALLY @ 48' A.F.F. PROVIDE (1) 3/4" CONDUIT STUB-UP TO MIN. 12" A.F.C.
P1	SINGLE GANG MUD RING, MOUNT VERTICALLY (NO BOX NEEDED) @ 66' A.F.F. AND WITHIN 16" OF SIDE OF PASS-THRU. PROVIDE (1) 2" CONDUIT STUB-UP TO MIN. 12" A.F.C. INTO KITCHEN AREA
P2	DOUBLE DUPLEX OUTLET w/ ISOLATED GROUND @ 66' A.F.F. MOUNT MIN. 3" AND NOT TO EXCEED 16" FROM SIDE OF THE PASS-THRU
Q1	DOUBLE DUPLEX OUTLET w/ ISOLATED GROUND @ 68' A.F.F. MOUNT 78" FROM WALL
Q2	4" SQUARE BOX WITH SINGLE GANG MUD RING, MOUNT VERTICALLY @ 78" A.F.F. PROVIDE (1) 3/4" CONDUIT STUB-UP TO MIN. 12" A.F.C.
R1	SINGLE GANG MUD RING, MOUNT VERTICALLY (NO BOX NEEDED) @ 84' A.F.F. - VERIFY LOCATION WITH OWNER PROVIDED MOUNTING BRACKET.
R2	DOUBLE DUPLEX OUTLET WITH ISOLATED GROUND @ 84" TO 78" A.F.F. - VERIFY LOCATION WITH OWNER PROVIDED MOUNTING BRACKET.
S1	DUPLEX OUTLET WITH ISOLATED GROUND @ 110" A.F.F. - VERIFY LOCATION WITH OWNER PROVIDED MOUNTING BRACKET
S2	SINGLE GANG MUD RING MOUNTED VERTICALLY (NO BOX NEEDED) @ 110" A.F.F. - VERIFY LOCATION WITH OWNER PROVIDED MOUNTING BRACKET.

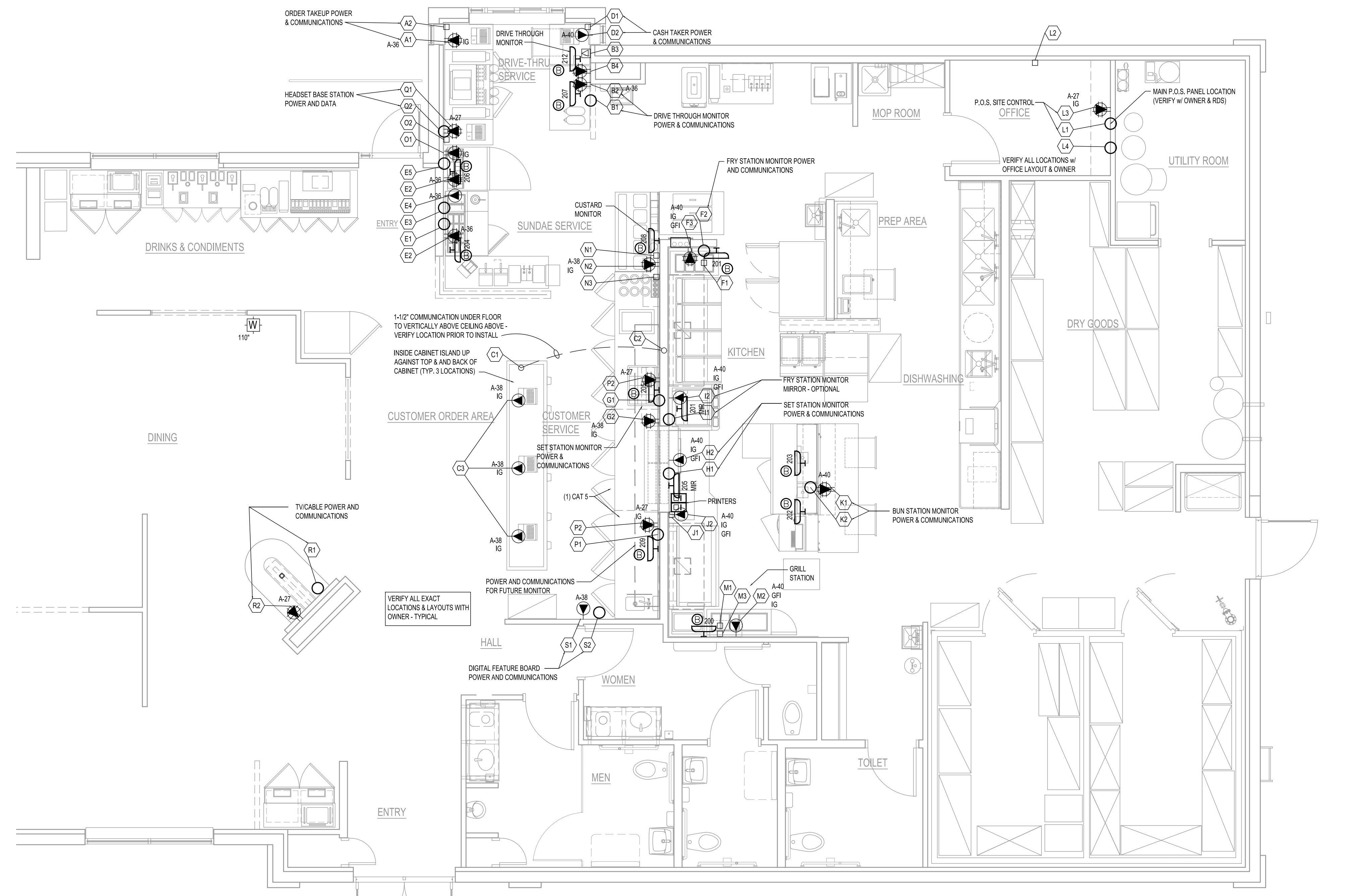
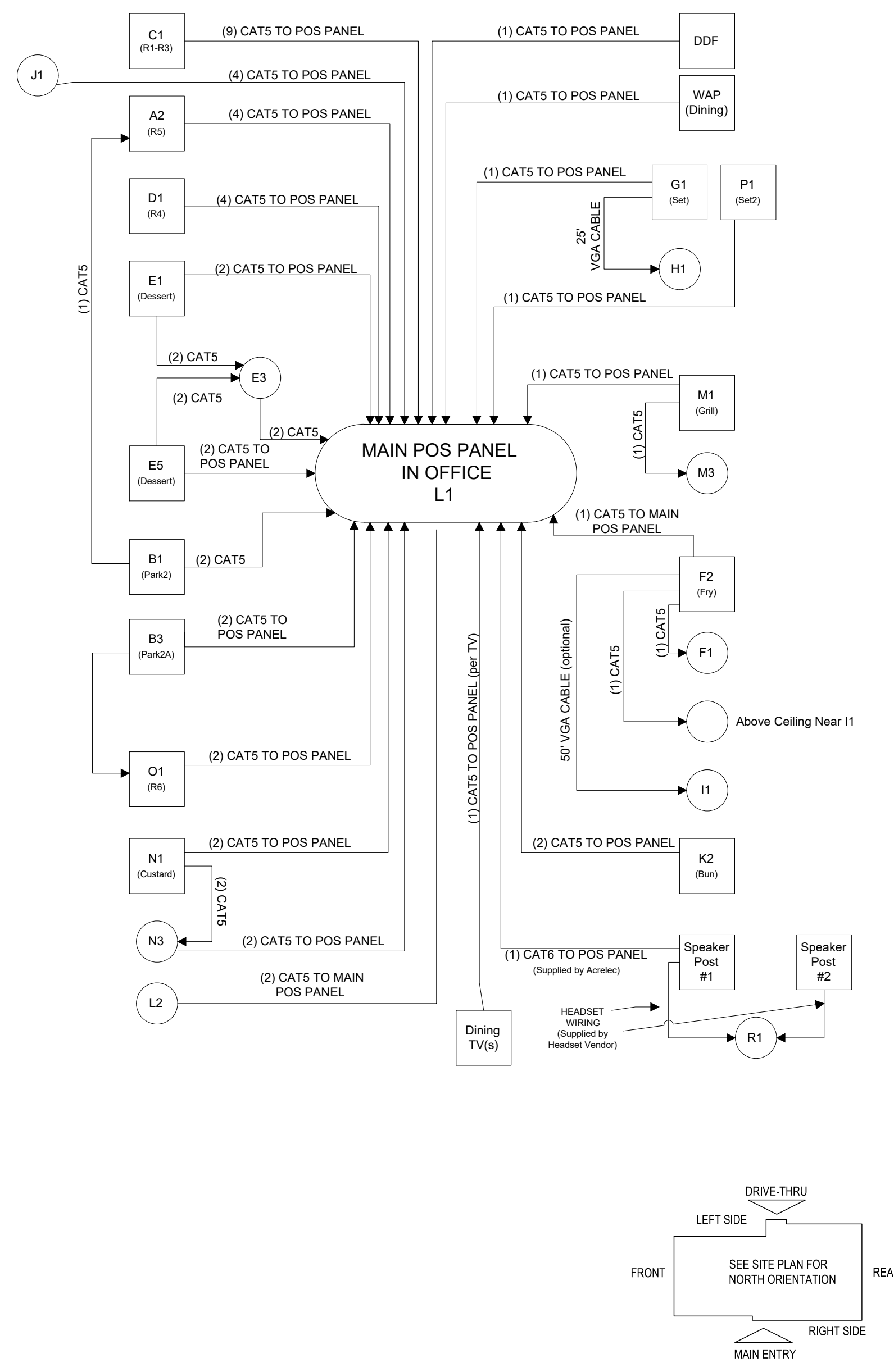
ITEM	NOTES
1	FOUR 120V - 1PH - 20 AMP CIRCUITS ARE REQUIRED FOR THE P.O.S. SYSTEM. (1) FOR THE OFFICE & (3) FOR THE OTHER LOCATIONS EACH CIRCUIT IS TO BE DEDICATED WITH ISOLATED GROUNDS.
2	3/4" AND 1" CONDUITS ARE LISTED. 1" IS ACCEPTABLE TO USE IN PLACE OF THE 3/4" LISTED. HOWEVER THE 2" CONDUIT LISTED MUST REMAIN AT 2".
3	RDS/ POS SUPPLIER TO PROVIDE ALL CABLES TO EC.
4	EC TO PULL ALL CABLES AS REQUIRED BY THE P.O.S SYSTEM & WIRELESS ORDERING SYSTEM SUPPLIERS. THESE WIRES ARE TO BE KEPT SEPARATE FROM ALL OTHER LOW VOLTAGE CABLES.
5	RDS TO FURNISH AND INSTALL ALL COVER PLATES AS REQUIRED BY THE P.O.S DRAWINGS.
6	COORDINATE OUTDOOR MENU BOARD COMMUNICATION REQUIREMENTS WITH WIRELESS ORDER SYSTEM SUPPLIER.
7	SEE DRAWINGS E102 AND E103 FOR OTHER POWER, PHONE, AND COMMUNICATION REQUIREMENTS.
8	ALL DIMENSIONS ARE TO THE CENTER OF THE OUTLET BOX.
9	VERIFY AND COORDINATE ALL LOCATIONS AND HEIGHTS WITH SYSTEM SUPPLIERS
10	REFER TO CULVER'S P.O.S. SYSTEM BOX PLACEMENT AND CABLE INSTALLATION GUIDE PREPARED BY RETAIL DATA SYSTEMS OF WISCONSIN FOR ADDITIONAL INFORMATION.
11	SEE DRAWING E105 FOR ELEVATIONS OF P.O.S. ROUGH-INS.
12	ALL PIPES SHOULD STUB UP BACK TO MAIN P.O.S. PANEL.

- WRING NOTES:
- POS, PHONE, AND DAILY FEATURE BOARD CABLING TO BE CAT5E.
  - THE SECURITY VIDEO CABLING TO BE RG59.
  - EXTERIOR COMMUNICATIONS AND DRIVE-THRU DETECTOR CABLE TO BE SUITABLE FOR WET LOCATIONS.
  - THE DRIVE-THRU ORDER CONFIRMATION BOARD CABLING TO BE CAT6 FOR TECHKNOW BOARD AND CAT5E FOR H/PENECTIVE BOARD.
  - THE DINING ROOM TV CABLING TO BE RG6 FROM OFFICE TO EACH TV.
  - UPON ROUGH-IN COMPLETION AND PRIOR TO DRYWALL, CALL RDS TO ARRANGE A SITE VISIT AND CABLE DELIVERY.
  - ALLOW A MINIMUM OF 72 HOURS FOR WIRE DELIVERY.
  - IF PLENUM CABLE IS NEEDED ALLOW FOR EXTRA LEAD TIME FOR WIRE DELIVERY.
  - VERIFY WITH OWNER AND RDS THE INSTALLATION OF ADDED SYSTEMS TECHKNOW ORDER CONFIRMATION BOARD AND REMOTE EYES CCTV SECURITY SYSTEM.

CONTACT RETAIL DATA SYSTEMS AT 262-896-2600 PRIOR TO ROUGH-IN OF THE P.O.S. SYSTEM TO VERIFY ALL ROUGH-INS. RETAIL DATA SYSTEMS DOES NOT PULL ANY LOW VOLTAGE COMMUNICATIONS CABLE. THE ELECTRICAL CONTRACTOR (EC) IS RESPONSIBLE FOR PULLING OF ALL P.O.S. LOW VOLTAGE CABLE. EC SHOULD INCLUDE IN THE BID PROCESS.

**POS WIRING LAYOUT W/ MIRROR IMAGE(S)**

Reference POS Plans for box layout



**E4 P.O.S. SYSTEMS PLAN**  
SCALE: 1/4" = 1'-0"

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**NEW CULVER'S RESTAURANT**  
14011 Hyatt Road  
Jacksonville, FL 32218  
County of DUVAL

---

SEAL

---

OWNER: THE BARBARESCO GROUP, LLC  
12868 Quailbrook Drive  
Jacksonville, FL 32224  
JP Aspinwall  
608-712-7734

---

OWNER: OLLMANN ASSOCIATES ARCHITECTS, P.C.  
200 South State Street  
Belvidere, Illinois 61008  
815-544-7790 Phone  
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**POS SYSTEMS PLAN**

Date: 8-9-2024 Revision:

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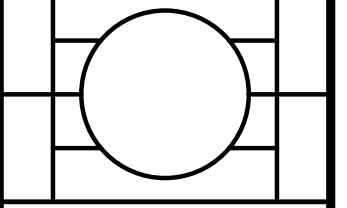
2024-025  
**E104**

CONSTRUCTION SET 4-21-2025

SEAL

OWNER:  
THE BARBARESCO GROUP, LLC  
12866 Quailbrook Drive  
Jacksonville, FL 32224  
JP Aspinwall  
608-712-7734

OLLMANN ASSOCIATES ARCHITECTS, P.C.  
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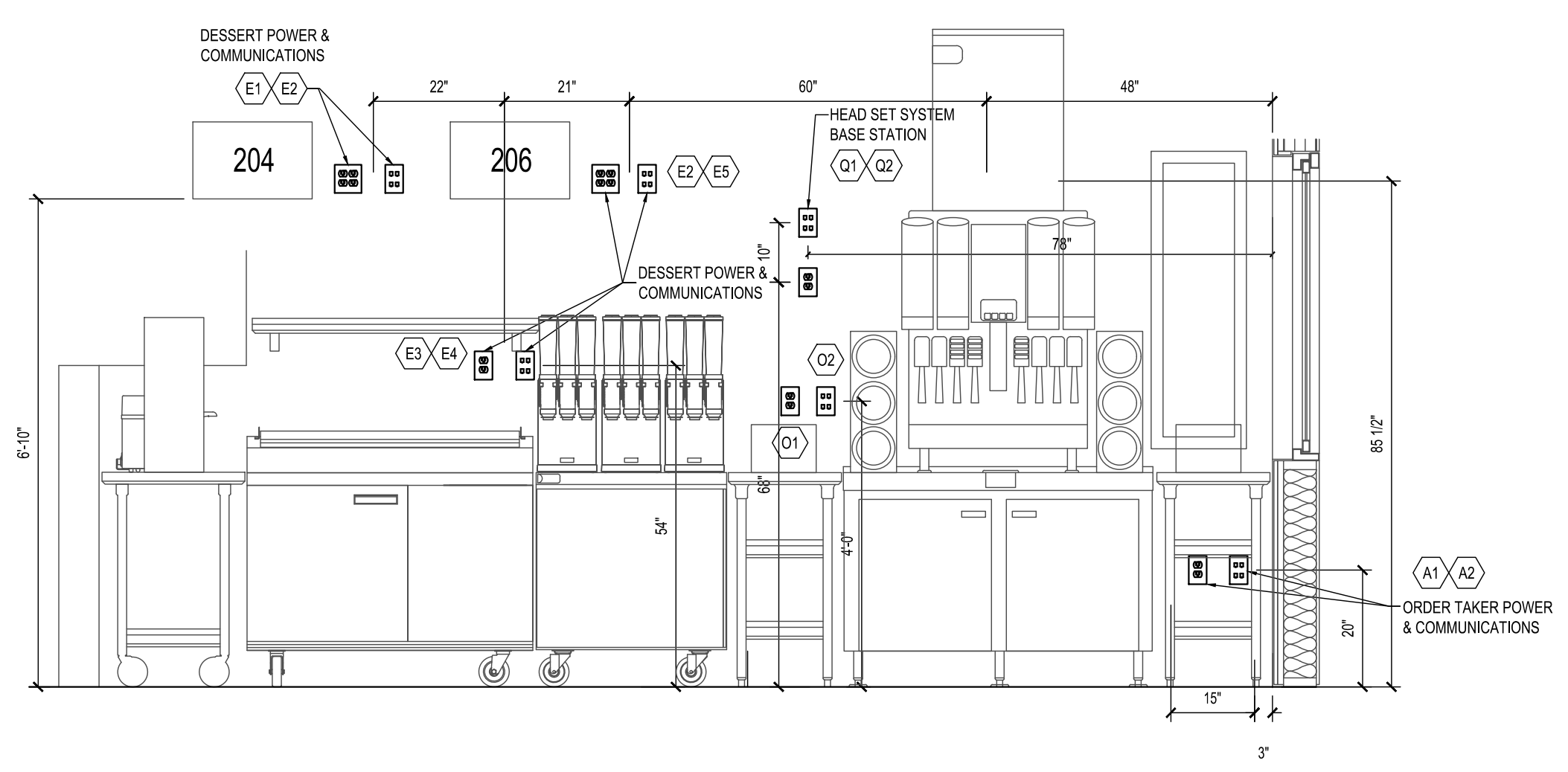


POS SYSTEMS  
ELEVATIONS

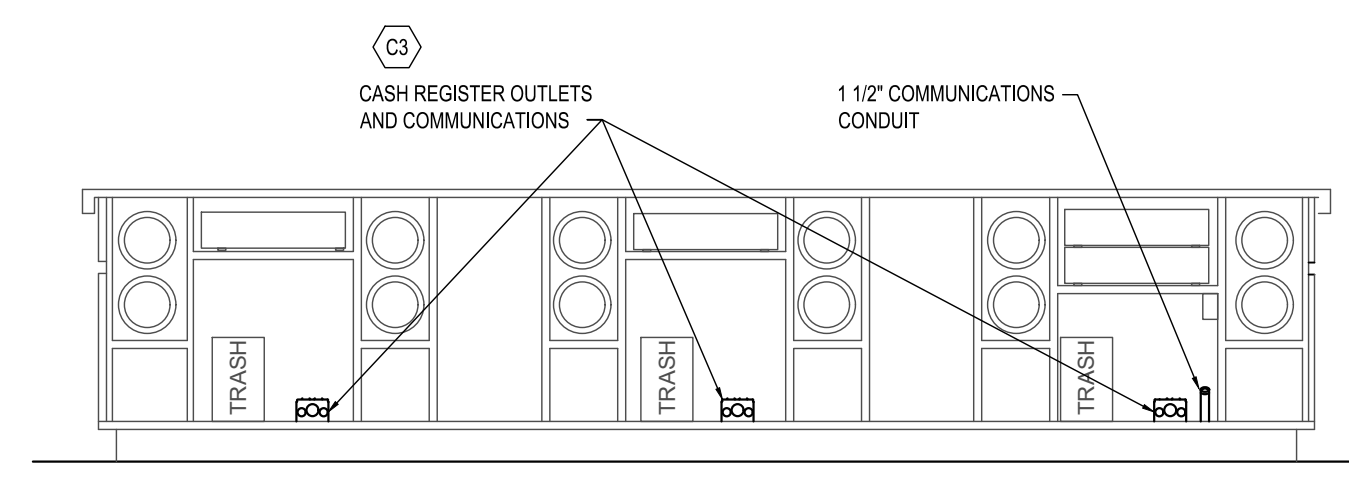
Revision:

Date: 8-9-2024

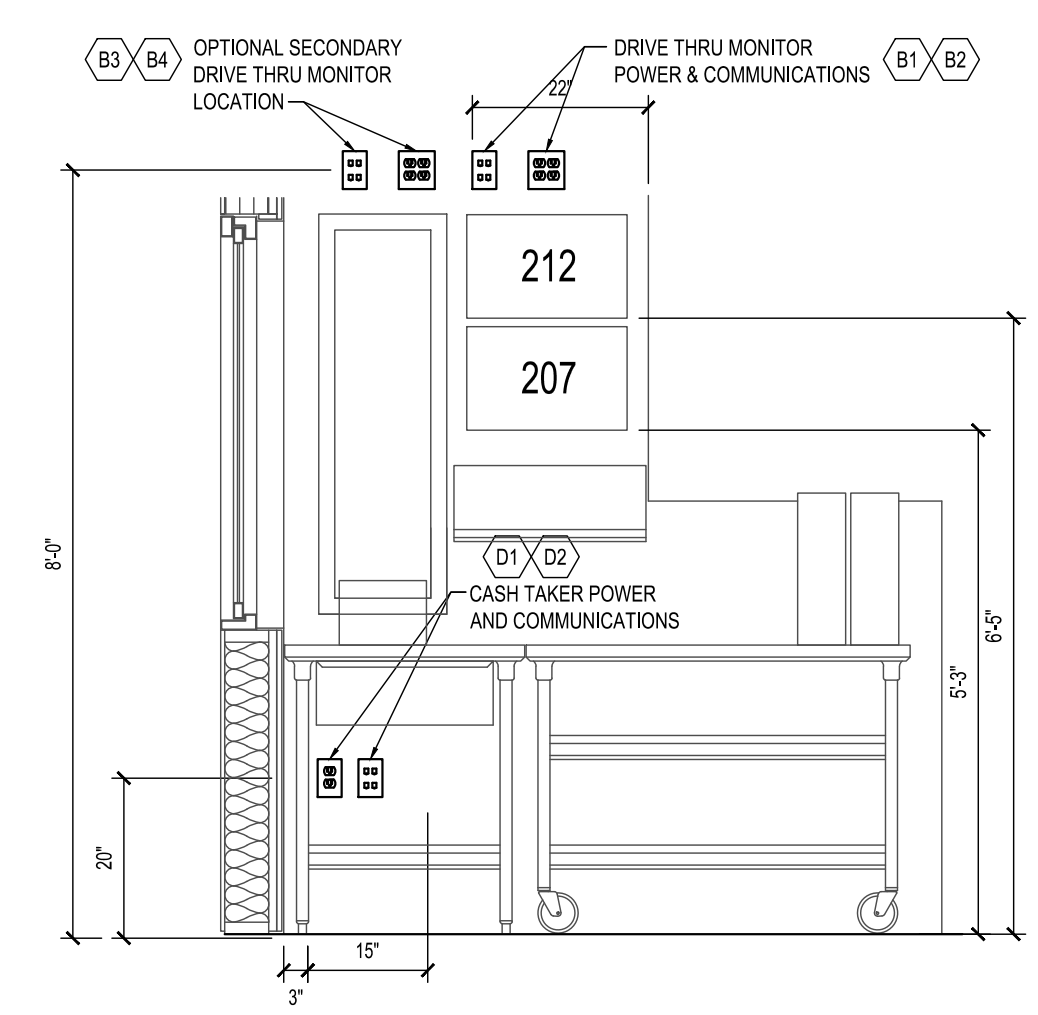
2024-025



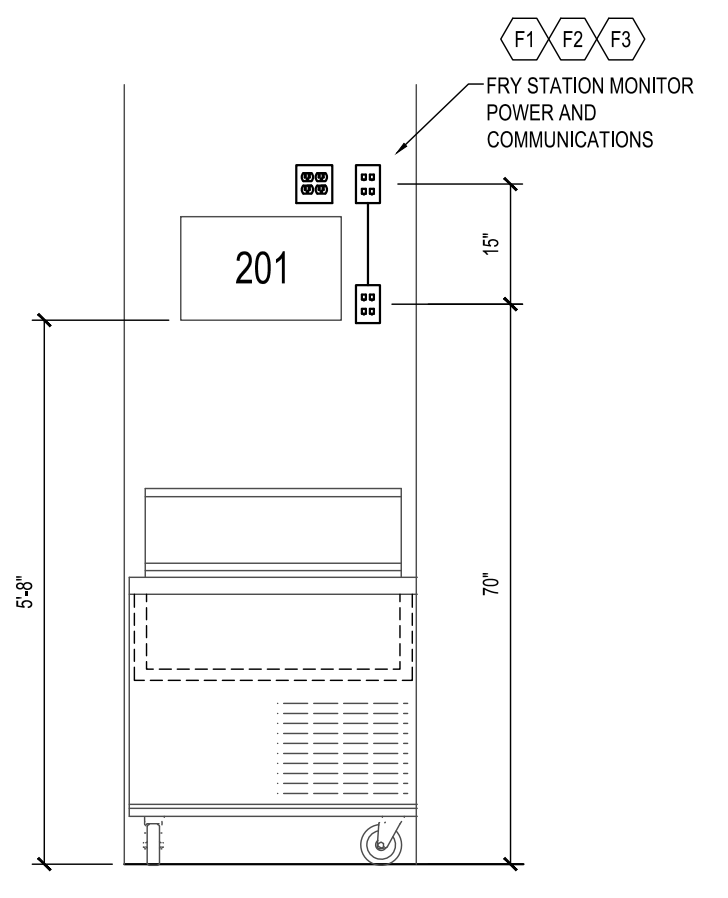
**A1** DRIVE THRU - LOCATIONS A, B, & E  
SCALE: 1/2" = 1'-0"



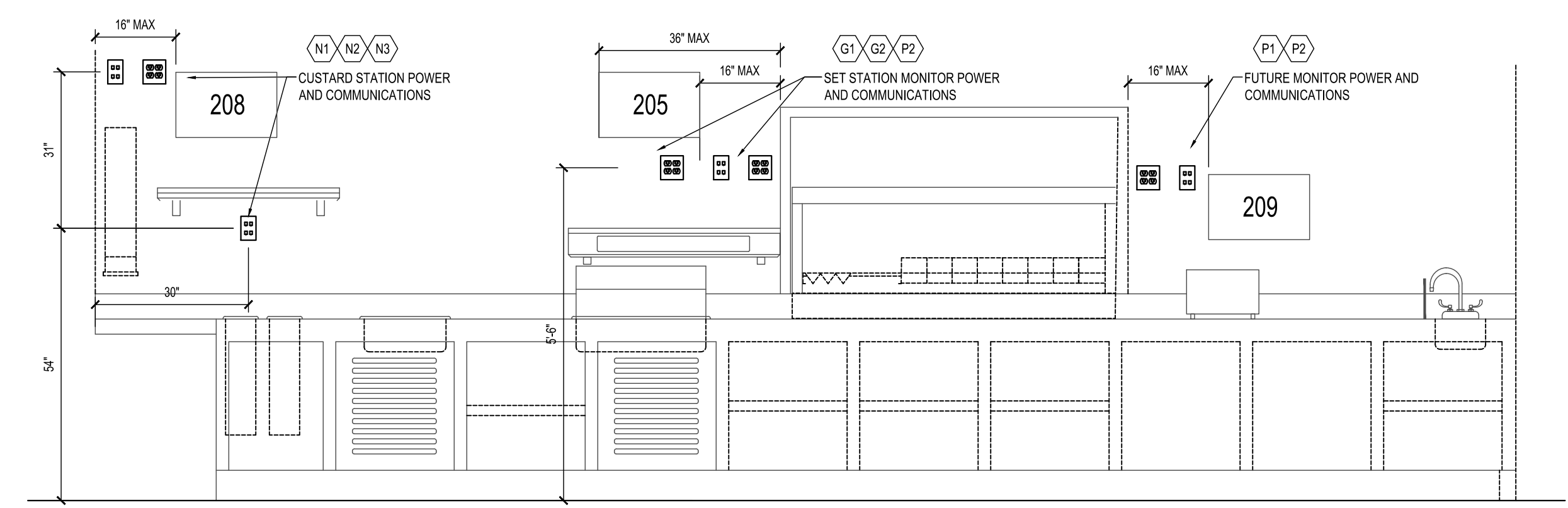
**A2** OPTIONAL REGISTER -  
LOCATIONS B & O  
SCALE: 1/2" = 1'-0"



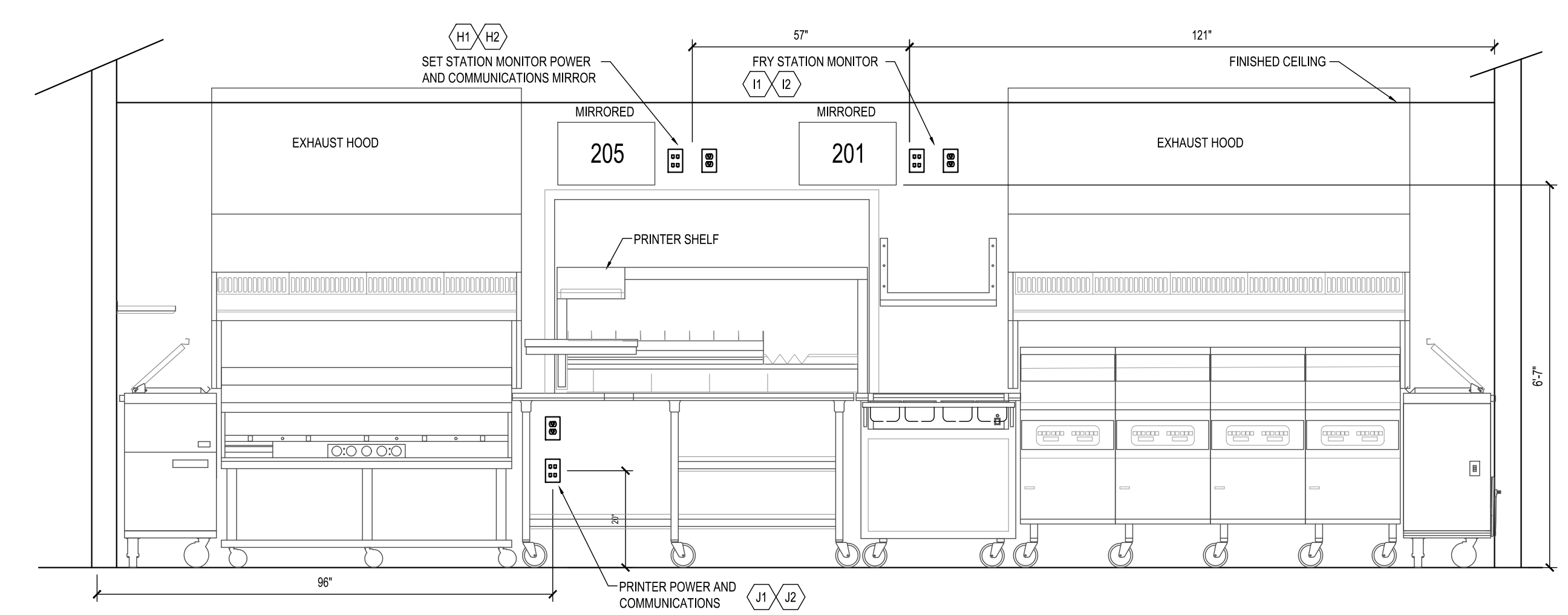
**C1** DRIVE THRU - LOCATIONS D  
SCALE: 1/2" = 1'-0"



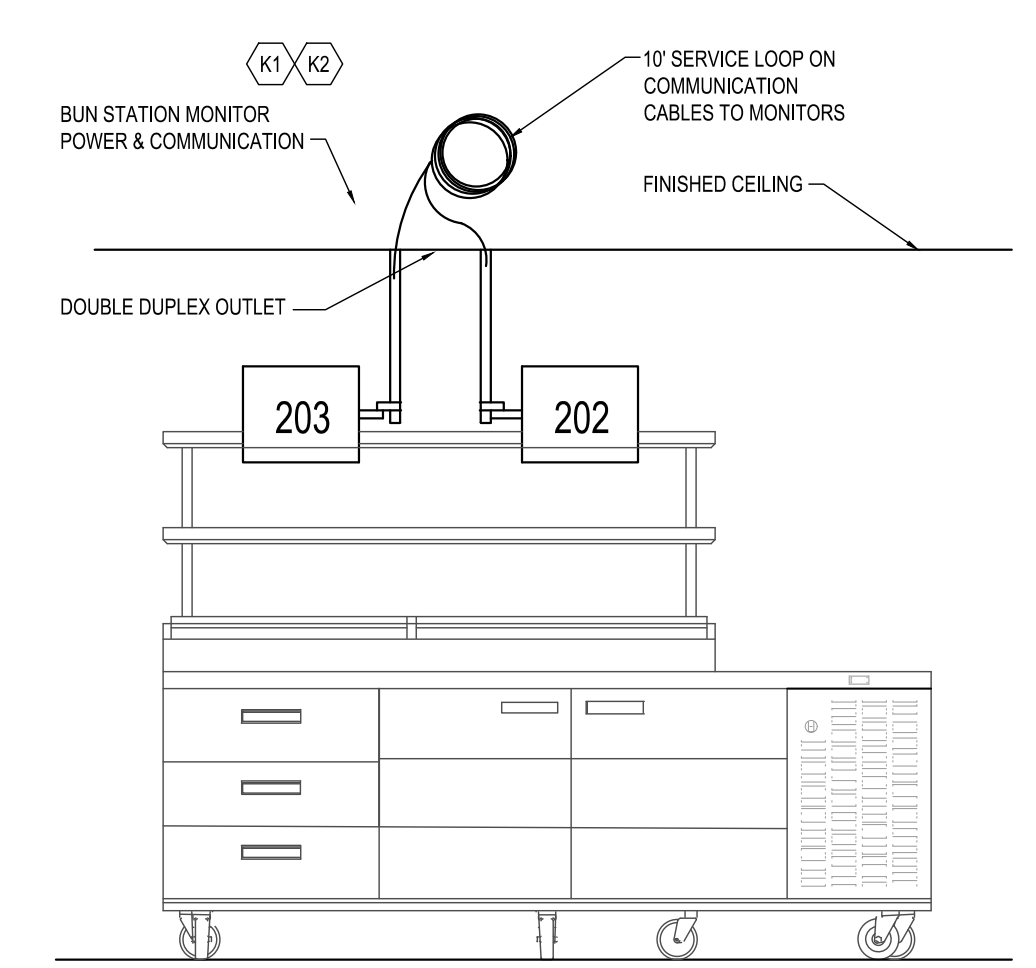
**C2** FRY STATION - LOCATIONS F  
SCALE: 1/2" = 1'-0"



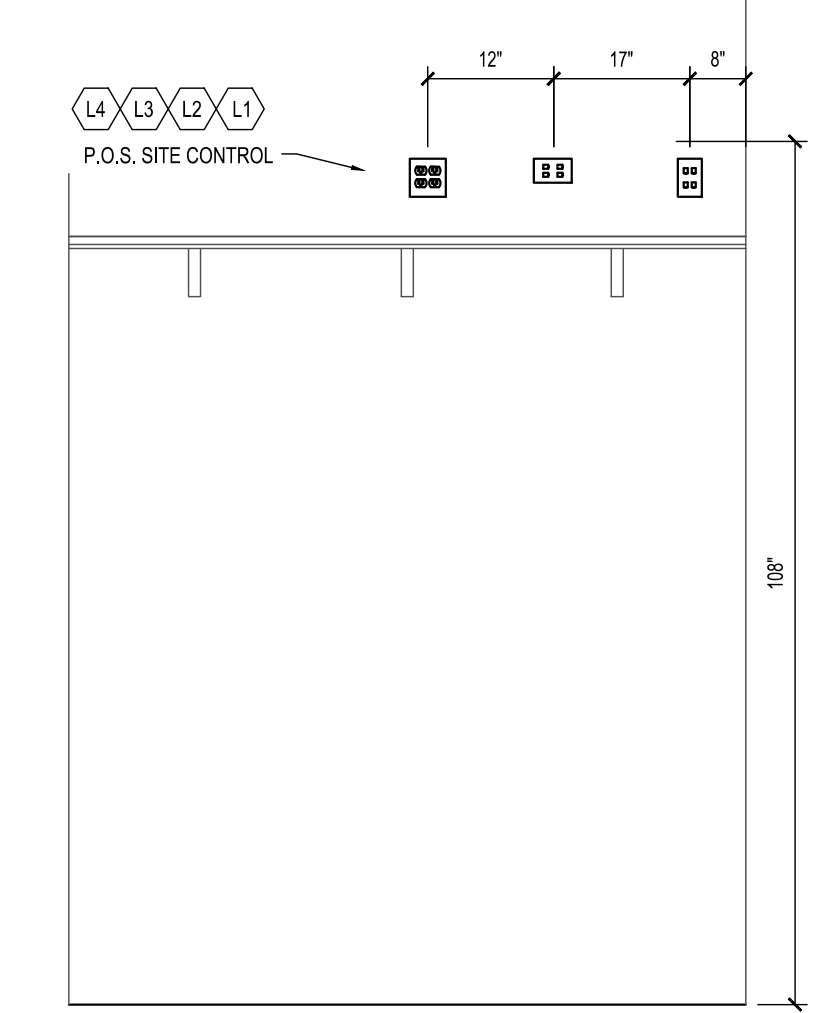
**C3** CUSTARD & SET STATION -  
LOCATIONS G & N  
SCALE: 1/2" = 1'-0"



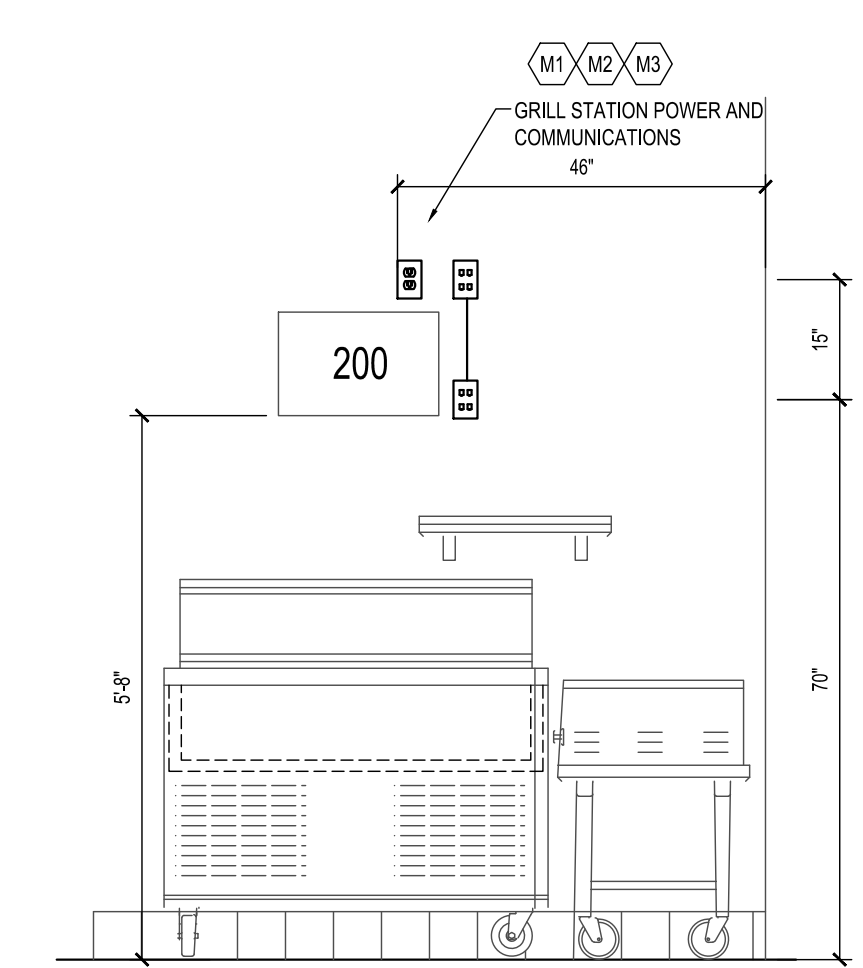
**E1** COOK LINE - LOCATIONS H, I & J  
SCALE: 1/2" = 1'-0"



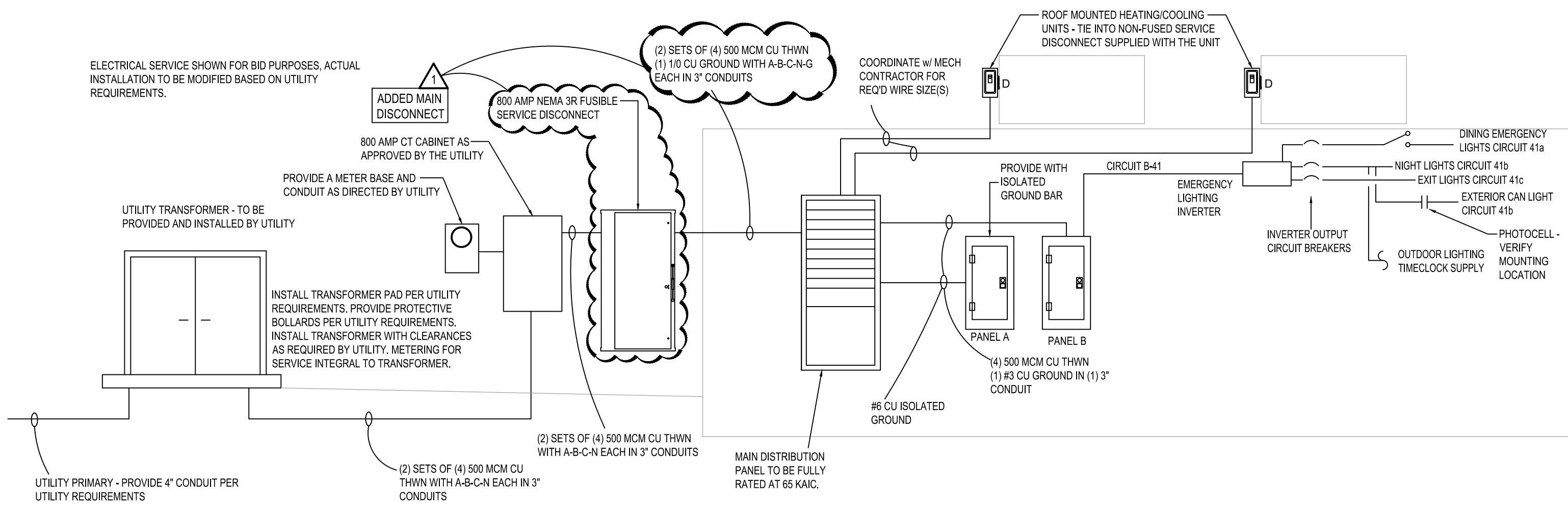
**E2** BUN STATION - LOCATIONS K  
SCALE: 1/2" = 1'-0"



**E3** OFFICE - LOCATIONS L  
SCALE: 1/2" = 1'-0"



**E4** GRILL STATION - LOCATIONS M  
SCALE: 1/2" = 1'-0"



**1 RISER DIAGRAM**  
NO SCALE/PURELY DIAGRAMMATIC

FOOD SERVICE EQUIPMENT ELECTRICAL SCHEDULE												
ITEM	DESCRIPTION	QTY	VOLT	PHASE	KW / ITEM	AMP / ITEM	HP	CONN. TYPE	NEMA NO.	FEED	COMMENTS	MOUNT. HT.
1	WALK-IN COOLER	1	115	1								
A)	BOX	1	115	1		3.0		DIR.		A - 69	EC TO CONNECT DOOR LIGHT, SWITCH ASSEMBLY, AND ALL INCANDESCENT LIGHTS.	100"
B)	COIL	1	115	1		3.6		DIR.		A - 67	EC TO WIRE FROM J-BOX TO COIL CONNECTION POINT FROM THE MAIN PANEL.	100"
C)	CONDENSING UNIT	1	208	3		16.8	1 1/2	DIR.		A - 61,63,65	LOCATED ON BUILDING ROOF, 42" ABOVE ROOF. VERIFY EXACT LOCATION WITH GC. **	
D)	COIL CONTROL	1	115	1		3.0		DIR.		A - 73	EC TO FURNISH AND INSTALL A THREE POLE SINGLE THROW SWITCH. MOUNTED ON THE REAR WALL OF COOLER	100"
2	WALK-IN FREEZER	1	115	1								
A)	BOX	1	115	1		5.0		DIR.		A - 71	EC TO CONNECT DOOR LIGHT, DOOR/LIGHT SWITCH ASSEMBLY, ALL INCANDESCENT LIGHTS AND THE HEATED AIR VENT.	100"
B)	COIL	1	208	1		13.7		DIR.		A - 68,70	EC TO WIRE FROM ROUGH-IN TO COIL CONNECTION POINT, INTERWIRING WITH THE TIME CLOCK, AT THE COIL. EC TO FURNISH AND INSTALL A D.O. FOR THE DRAIN LINE HEAT TAPE.	112"
C)	CONDENSING UNIT	1	208	3		19.9	3	DIR.		A - 62,64,66	LOCATED ON BUILDING ROOF, 42" ABOVE ROOF. VERIFY EXACT LOCATION WITH GC. **	
D)	COIL CONTROL	1	208	1		3.0		DIR.		A - 73	EC TO FURNISH AND INSTALL A THREE POLE SINGLE THROW SWITCH. MOUNTED ON THE REAR WALL OF FREEZER	100"
7	WORKTABLE / SINK	1	115	1		16.0		DIR.		B - 10	EC TO FURNISH AND INSTALL (2) DCO ON WALL AS SHOWN ON ROUGH-IN.	48"
9	COOKER / WARMER	3	115	1	1.8	15.0		CORD	5-15P	B - 2; B - 4	UNITS PLUG IN AT VARIOUS LOCATIONS ON THE PLAN. VERIFY NUMBER REQUIRED WITH OWNER. ITEM 9 ON SET COUNTER ITEM 80 TO USE RECEPTACLE 80C (B-18)	48"
9A	COOKER / WARMER	2	115	1	1.5	12.5		CORD	5-15P	B - 1; B - 3	UNITS PLUG IN AT VARIOUS LOCATIONS ON THE PLAN. VERIFY NUMBER REQUIRED WITH OWNER.	30" PER DTL
12A	WASTE OIL RECOVERY - INTERIOR	1	115	1		20.0		CORD	5-16P	A - 31	BY OWNER. VERIFY ALL REQUIREMENTS.	96"
	WASTE OIL CONTROLS										BLANK J-BOX INSTALLED NEAR FRYERS. CONDUIT TO STUB UP ABOVE FINISH CEILING. EQUIPMENT BY OWNER; VERIFY ALL REQ'TS w/ MFRG.	68"
12B	WASTE OIL RECOVERY - EXTERIOR	0								A - 31 B - 67; B - 69,71	BY OWNER. VERIFY ALL REQUIREMENTS.	44"
13	CLOTHES WASHER, CLOTHES DRYER	1 EA									BY OWNER. VERIFY ALL REQUIREMENTS.	
15	BAG-IN-BOX SODA SYSTEM	1	115	1		16.0		CORD		A - 33	EC TO FURNISH AND INSTALL (1) DO ON WALL AS SHOWN ON ROUGH-IN. BY SODA EQUIPMENT SUPPLIER. VERIFY ALL REQUIREMENTS	60"
19	HAND SINKS	3	115	1		2.0		DIR.		A - 34	EC TO FURNISH AND INSTALL A GFCI AT EACH LOCATION.	24"
25	DISHWASHER	1	115	1		13.0		DIR.		A - 12	LEASED MACHINE. VERIFY ALL REQUIREMENTS WITH SUPPLIER.	70"
25A	DISHWASHER HOOD	0								A - 84	BY HVAC. VERIFY REQUIREMENTS. PROVIDE REMOTE SWITCH.	
26	BOOSTER HEATER	1	208	3	9	38.0		DIR.		A - 1,3,5		16"
28	FIRE SUPPRESSION SYSTEMS	2	115	1		16.0		DIR.		A - 41	DEDICATED, ISOLATED, 24-HOUR CIRCUIT AT CEILING. EC TO INTERCONNECT SHUNT TRIP BREAKERS FOR ITEMS 48, 51, 58, 60, 60A (OPTIONAL), 61. BY HVAC. VERIFY ALL REQUIREMENTS	
28A	REMOTE PULL STATION										VERIFY LOCATION WITH LOCAL CODES	
28B	REMOTE PULL STATION										VERIFY LOCATION WITH LOCAL CODES	
34	REACH IN FREEZER	1	115	1		12.0		CORD	5-20P	A - 22	PROVIDE GFI BREAKER	90"
36	MICROWAVE (SEE COMMENTS RE QUANTITY)	2	208	1	3.2	16.4		CORD	6-20P	A - 78,80; B - 38,40	EACH UNIT REQUIRES A DEDICATED, ISOLATED CIRCUIT. WHETHER 1 OR 2 UNITS INCLUDED; PROVIDE 2 OUTLETS.	48" & 64" PER DTL
37	REFRIGERATED DRAWER BASE	1	115	1		3.9		CORD	5-15P	B - 27		16"
38	FRY DISPENSER - NOT INCLUDED	0	115	1		11.0		CORD	5-20P	A - 16	ITEM 38 TO USE GENERAL PURPOSE OUTLET	
41	REFRIGERATED WORK COUNTERS	2	115	1		14.0	1/2	CORD	5-20P	A - 28		PER PLAN
43	BUN TOASTER	1	115	1		13.0		CORD		A - 29		48"
46	HEATED FRY BIN	1	208	1		30.0		CORD		B - 11,13	EC TO ROUGH-IN AND COVER FOR FUTURE USE.	15"
48	CUSTOM MEAT REFRIGERATOR	1	115	1		10.0	1/4	CORD	5-15P	A - 42		48"
49	EXHAUST HOOD (GRILL)	1									USER INTERFACE MUST BE INTERLOCKED TO ITEM 51, ITEM 60, AND THE KFCC. BY HVAC. VERIFY REQUIREMENTS.	
51	GRILL	1	115	1		1.3		CORD	5-15P	A - 13	EC TO FURNISH AND INSTALL A SHUNT TRIP BREAKER, INTERWIRED TO KITCHEN FAN CONTROL CENTER (KFCC)	18"
52	FRIED FOOD TRANSFER CABINET (FUTURE)	1	208	1		8.0		CORD		B - 37,39	EC TO ROUGH-IN AND COVER FOR FUTURE USE.	66"
56	BUN WARMER	1	115	1		2.1		CORD	5-15P	A - 30		24"
58	FRY STATION HEAT LAMP - ROUGH-IN ONLY	1	115	1		15.5		DIR.		B - 30	EC TO FURNISH AND INSTALL A SHUNT TRIP BREAKER, INTERWIRED TO ITEM 28. WIRE FROM J-BOX ON WALL TO CONNECTION ON STATION. IN SEALTITE. USER INTERFACE MUST BE INTERLOCKED TO ITEM 51, ITEM 60, AND THE KFCC. BY HVAC. VERIFY REQUIREMENTS.	60"
59	EXHAUST HOOD (FRYERS)	1									EC TO FURNISH AND INSTALL A SHUNT TRIP BREAKER, INTERWIRED TO KITCHEN FAN CONTROL CENTER (KFCC)	24"
60	FRYERS	4	115	1		0.7		CORD	5-15P	B-34	EC TO FURNISH AND INSTALL A SHUNT TRIP BREAKER, INTERWIRED TO KITCHEN FAN CONTROL CENTER (KFCC)	24"
A)	BUILT-IN FILTER	1	115	1		5.4		CORD	5-20P			24"
61	CUSTOM FISH REFRIGERATOR	1	115	1		7.0	1/4	CORD	5-15P	A - 14		24"
63	CUSTARD MACHINE (3-BARREL)	1	208	3		9.0	3	DIR / CORD		A - 43 THRU A - 59	ALL REQUIREMENTS TO BE CONFIRMED WITH OWNER & REFRIG. CONTRACTOR. EC TO FURNISH AND INSTALL (4) CONNECTORS AT WALL, CORDS FROM THE CONNECTORS TO MACHINE CONNECTION POINT, (3) SWITCHES FOR MOTOR CONTROL, AND (1) SWITCH FOR HOPPER REFRIGERATION CONTROL. MOUNT SWITCHES IN THE END OF WALL. EC TO FURNISH AND INSTALL (4) FLIP COVERS WITH LOCKING TABS. CORDS ARE FURNISHED BY EC. REFER TO C1E103 FOR PART NUMBERS. OTHER PARTS LISTED BY NATIONAL ACCOUNT. AT ROOF CONDENSERS EC TO FURNISH AND INSTALL (3) THREE WATERPROOF FUSED DISCONNECTS.	PER DETAIL
A)	REMOTE COMPRESSORS (ON ROOF)	3	208	3		12.5	3	DIR.		A - 44 THRU A - 60		
B)	HOPPER COMPRESSOR	1	115	1		7.0	1/4	CORD		A - 72		
65	WORK TABLE	1	115	1		16.0		CORD		B - 9		42"
66	ICE MACHINE AND BIN (ROUGH-IN ONLY)	0	208	1		18.5		DIR.		A - 8,10	REQUIRES A 3 WIRE SERVICE WITH 115V FOR NEUTRAL. CAP FOR FUTURE USE.	90"
66.2	ICE MACHINE COMPRESSOR (ON ROOF)	0	208	1								
66A	SODA MACHINE ICE MAKER	2	115	1		1.0		DIR.		B - 6, B - 8 A - 35,37 B - 26, 28	VERIFY LOCATION W/ GC. EC TO FURNISH & INSTALL WEATHERPROOF FUSED DISCONNECT **	64"
66A1	ICE MACHINE COMPRESSOR (ON ROOF)	2	208	1		13.3		DIR.		A - 2,4,6		24"
69	ASTRO BLENDERS	2	115	1		2.1		CORD	5-15P	B - 24		24"
70	MILKSHAKE MACHINE	2	208	3		16.0		DIR.	L15-20	A - 7,9,11	ROUGH-IN ONLY FOR CIRCUITS A - 2,4,6. REQUIRES (1) DEDICATED CONNECTION FOR EACH ITEM.	24"
72	HEATED SYRUP DISPENSERS	2	115	1		2.9		CORD	5-15P	B - 22		48"
74	REFRIGERATED WORK COUNTER	1	115	1		10.0	1/4	CORD		A - 19		24"
75	CUSTARD DIPPING CABINET	1	115	1		10.0	1/4	CORD		A - 18		24"
80	REFRIGERATED S/S BACK COUNTER	1									COMPRESSOR IS FOR THE COLD PAN AND THE THREE DOOR UNDERCOUNTER REFRIGERATOR. FABRICATOR TO PRE-WIRE CONTROLS TO A SINGLE CONNECTION POINT. EC TO ROUGH-IN AND CAP FOR FUTURE USE	24"
A)	COLD PAN / REFRIGERATOR	1	115	1		7.4	1/2	DIR.		B - 20		24"
B)	SOUP WELL (FUTURE)	1	208	1	1.65	7.9		DIR.		B - 19,21 B - 16; B - 18; B - 29; B - 31		24"
C)	CONVENIENCE OUTLETS	4	115	1		16.0		DIR.				48"
81	HEATED PASS THRU	1	115/208	1	2.88	15.5		CORD	L14-20P	B - 5,7	THIS IS A 4 WIRE PLUS GROUND SYSTEM. FABRICATOR TO PRE-WIRE HEAT LAMPS/LIGHTS THRU CONTROLS MOUNTED AT THE BOTTOM REAR OF THE PASS THRU TO A SINGLE CONNECTION POINT.	24"
83	REACH IN REFRIGERATOR - ROUGH-IN ONLY	0	115	1		6.0		CORD	5-15P	A - 39	MIRRORED PLANS; PLUG INTO ITEM 67 OUTLET UNLESS THERE ARE 2 ITEM 70 SHAKE MACHINES	90"
84	COFFEE MAKER	1	115/208	1		2.8		CORD		A - 21,23	THIS IS A 4 WIRE SYSTEM. EC TO FURNISH AND INSTALL CORD & CAP MATCHING OUTLET. BY BEVERAGE SUPPLIER VERIFY ALL REQUIREMENTS.	48"
85	PRESSURE WASHER	0	208	1		30.0		CORD		B - 82,84	BY OWNER; VERIFY ALL REQUIREMENTS.	6" BELOW CLG
85A	PRESSURE WASHER HOOK-UP	PER PLAN									SEE ALSO PRESSURE WASHER OUTLET DETAIL ON SHEET P201. BY CASH REGISTER SYSTEM SUPPLIER. REGISTER SYSTEM REQUIRES DEDICATED ISOLATED CIRCUITS. STUB UP 8" AFF AND BRANCH TO OUTLETS MOUNTED IN COUNTER. VERIFY ALL ELECTRICAL & COMMUNICATION REQ'TS w/ SUPPLIER. SEE SHEETS E103 & E104 FOR DETAILS	
91	CASH REGISTERS	6	115	1		0.5		CORD		B - 17		48"
94	DRIVE UP COUNTER	1	115	1		16.0		DIR.		B - 17		14"
96	ICE AND SODA DISPENSER	1	115	1		1.5		CORD		A - 17	BY SODA SUPPLIER; VERIFY ALL REQUIREMENTS.	14"
97	CARBONATOR	1	115	1		10.0		CORD		A - 17	SAME CIRCUIT AS ITEM 96. BY SODA SUPPLIER. VERIFY ALL REQUIREMENTS.	14"
98	ICED TEA BREWER	1	115	1		14.8		CORD	5-15P	A - 32	BY TEA SUPPLIER; VERIFY ALL REQUIREMENTS.	48"
100	DISPLAY CABINET	0	115	1		2.0		CORD	5-20P	B - 58b	LIGHTS TO BE ON/OFF WITH ALL REQUIREMENTS.	96"
103	ICE AND SODA DISPENSER	1	115	1		5.2		CORD		A - 20	BY SODA SUPPLIER; VERIFY ALL REQUIREMENTS.	20"
104	CARBONATOR	1	115	1		10.0		CORD		A - 20	SAME CIRCUIT AS ITEM 103. BY SODA SUPPLIER. VERIFY ALL REQUIREMENTS.	20"
106	RETAIL FREEZER	1	115	1		10.5		CORD	5-20P	A - 26		76"
113	BEVERAGE COUNTER	1	115	1		16.0		DIR.		A - 17		42"
121	DROP IN COLD PAN	1	115	1		3.7		CORD		B - 35		24"
123	WORKTOP REFRIGERATOR	1	115	1		3.9		CORD		B - 65		24"
505	REFRIGERATION SYSTEMS	1									SEE ITEMS 1, 2, AND 63 FOR INDIVIDUAL REQUIREMENTS.	

S.O. / SO = SINGLE OUTLET  
D.C.O. / DCO = DUPLEX CONVENIENCE OUTLET  
D.O. / DO = DUPLEX OUTLET (DESIGNATED)  
\*\* WEATHERPROOF DISCONNECT: HR32INRB, WITH FRN-R-20 FUSES AND GTK03 GROUND KIT

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NEW CULVER'S RESTAURANT  
14011 Hyatt Road  
Jacksonville, FL 32218  
County of DUVAL

SEAL

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12868 Quailbrook Drive  
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REVISION: 02-18-2025

Date: 8-9-2024

CONSTRUCTION SET 4-21-2025

E201

PANEL:		MDP		VOLTAGE: 120/208 VAC						
MAIN:		800 AMP		LOCATION: UTILITY ROOM						
MOUNTING:		SURFACE		FEEDER SIZE: SEE RISER						
CIR. NO.	AMPS/POLES	DESCRIPTION	AMPS	PHASE			DESCRIPTION	AMPS	AMPS/POLES	CIR. NO.
				A	B	C				
1	400/3	PANEL A	206.9	372.4			PANEL B	165.5	400/3	2
					372.4					
						372.4				
3	125/3	ROOF TOP UNIT RTU-1	97.4	168.9			ROOF TOP UNIT RTU-2	71.5	90/3	4
					168.9					
						168.9				
5	45/3	LIFT STATION	36	36						6
					36					
						36				

NOTE: COORDINATE WITH MECHANICAL CONTRACTOR FOR REQUIRED BREAKER SIZE(S)

TOTAL PHASE "A" AMPS: 577.25  
 TOTAL PHASE "B" AMPS: 577.25  
 TOTAL PHASE "C" AMPS: 577.25  
 HIGH PHASE AMPS: 577.25 X1.25 721.57

PANEL:		A		VOLTAGE: 120/208 VAC						
MAIN:		400 AMP LUG ONLY		LOCATION: UTILITY ROOM						
MOUNTING:		SURFACE		FEEDER SIZE: SEE RISER						
CIR. NO.	AMPS/POLES	DESCRIPTION	AMPS	PHASE			DESCRIPTION	AMPS	AMPS/POLES	CIR. NO.
				A	B	C				
1				54			ITEM 26 BOOSTER	38.0		
3	50/3				54					
5						54				
7				16			ITEM 66 ICE MACHINE (FUTURE) / SPARE	0.0	30/2	8
9	20/3				16					10
11						29	ITEM 25 DISHWASHER	13.0	20/1	12
13	20/1			8.32			ITEM 61 FISH REFRIG.	7.0	20/1	14
15					3		KITCHEN RECEPTACLE	3.0	20/1	16
17	20/1					21.5	ITEM 75 CUSTARD DIP	10.0	20/1	18
19	20/1			25.2			ITEMS 103 / 104 SODA / CARB	15.2	20/1	20
21	30/2				12.75		ITEM 34 FREEZER	10.0	20/1	22
23						8.75	K.F.C.C. CONTROL INPUT	6.0	20/1	24
25	20/1			8.6			ITEM 106 RETAIL FRZR	4.6	20/1	26
27	20/1				2		ITEM 41 REF. WORKTOP	0.0	20/1	28
29	20/1					32.1	ITEM 56 BUN WARMER	2.1	20/1	30
31	20/1			30.8			ITEM 98 ICED TEA BREWER	14.8	20/1	32
33	20/1				22		ITEM 19 HAND SINK RECEPTS	6.0	20/1	34
35	20/2					15.3	POINT OF SALE (POS)	2.0	20/1	36
37				15.3			POINT OF SALE (POS)	2.0	20/1	38
39	20/1				8		POINT OF SALE (POS)	2.0	20/1	40
41	20/1					10	ITEM 48 MEAT REFRIG.	10.0	20/1	42
43				21.5						44
45	20/3				21.5		ITEM 63A CUSTARD COMPRESSOR	12.5	20/3	46
47						21.5				48
49				21.5						50
51	20/3				21.5		ITEM 63A CUSTARD COMPRESSOR	12.5	20/3	52
53						21.5				54
55				21.5						56
57	20/3				21.5		ITEM 63A CUSTARD COMPRESSOR	12.5	20/3	58
59						21.5				60
61				36.7						62
63	20/3				36.7		ITEM 2 FREEZER CONDENSER	19.9	25/3	64
65						36.7				66
67	15/1			3.6	17.3		ITEM 2B FREEZER COIL	13.7	20/2	68
69	20/1					16.7				70
71	20/1					12	ITEM 63B HOPPER COMP	7.0	20/1	72
73	20/1			6.0	12		PRV1 TLT RM & MOP RM EXHAUST	6.0	20/1	74
75	25/1					16	SPARE	0.0	20/1	76
77	25/1					32	ITEM 36 MICROWAVE	16.4	20/2	78
79	20/1					16				80
81	20/1					10	RECEPTS: PARAPET & RTUs	10.0	20/1	82
83	20/1					2	SPARE/PRV-4 ITEM 25A DISH HOOD	0.0	20/1	84

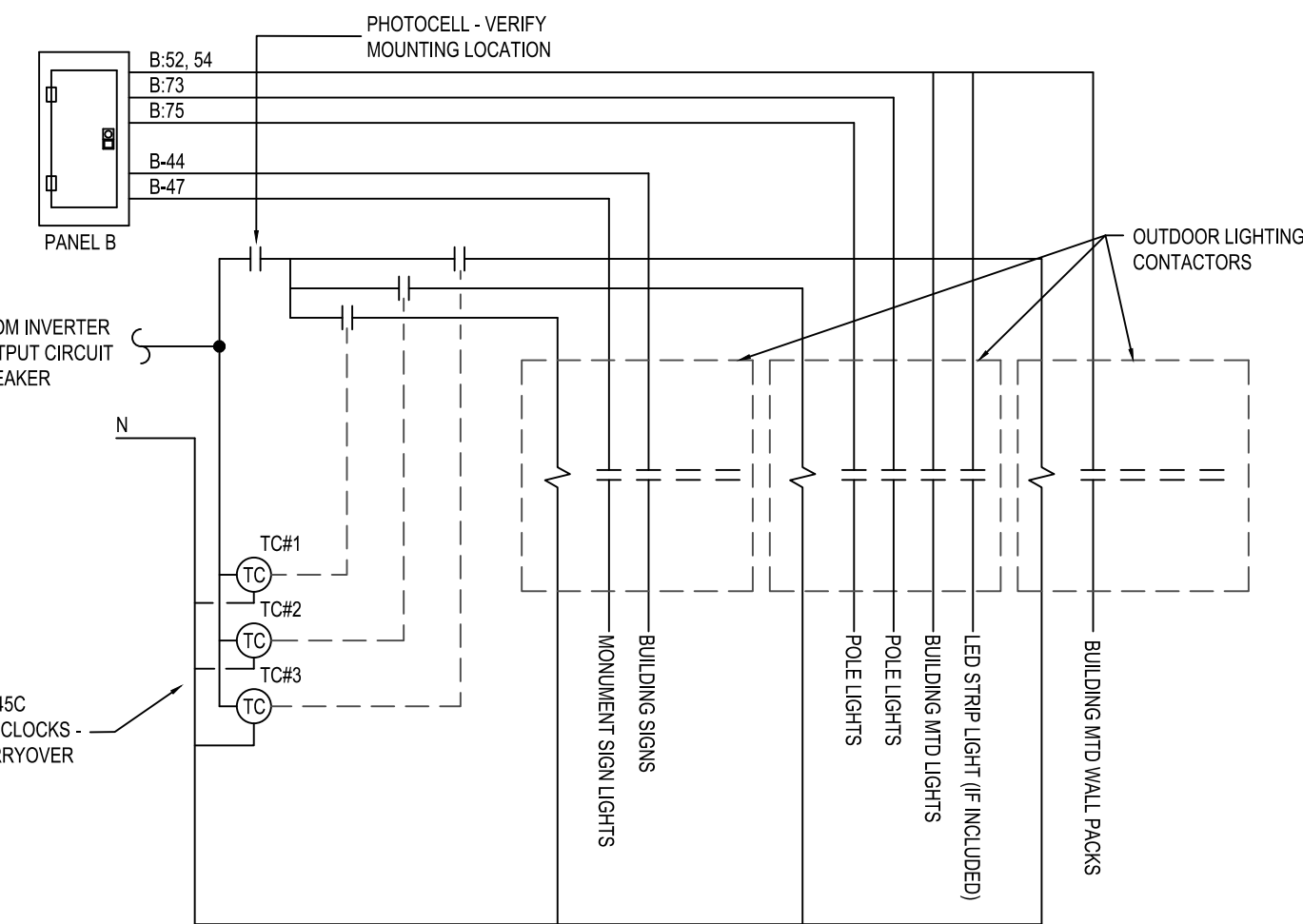
FACTORED LOAD  
 65% KITCHEN EQUIPMENT DEMAND FACTOR

TOTAL PHASE "A" AMPS: 305.1  
 TOTAL PHASE "B" AMPS: 261.7  
 TOTAL PHASE "C" AMPS: 318.3

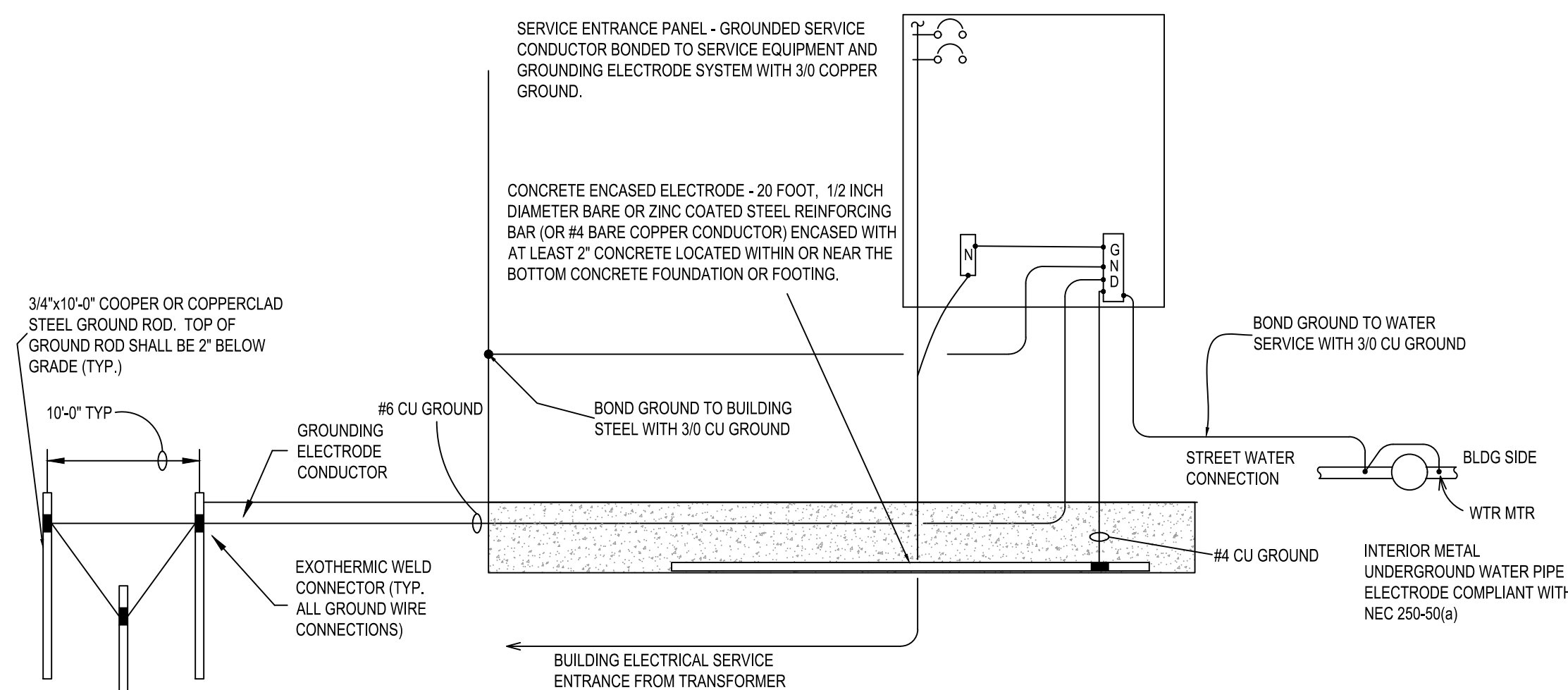
FACTORED LOAD  
 65% KITCHEN EQUIPMENT DEMAND FACTOR

TOTAL PHASE "A" AMPS: 229.7  
 TOTAL PHASE "B" AMPS: 243.8  
 TOTAL PHASE "C" AMPS: 254.6

GFI GFI BREAKER  
 ISO ISOLATED GROUND  
 SHUNT SHUNT TRIP BREAKER  
 LOCK PROVIDE WITH LOCK ON DEVICE  
 \*\*\* GFI BREAKER MAY BE ELIMINATED IF GFI RECEPTACLES ARE USED & GFI LOCATIONS ARE APPROVED BY AHJ. (FOR POS CIRCUITS ONLY)



1 OUTDOOR LIGHTING CONTROL  
 NO SCALE/PURELY DIAGRAMMATIC



2 GROUNDING DETAIL  
 NO SCALE/PURELY DIAGRAMMATIC

PANEL:		B		VOLTAGE: 120/208 VAC						
MAIN:		400 AMP MLO		LOCATION: UTILITY ROOM						
MOUNTING:		SURFACE		FEEDER SIZE: SEE RISER						
CIR. NO.	AMPS/POLES	DESCRIPTION	AMPS	PHASE			DESCRIPTION	AMPS	AMPS/POLES	CIR. NO.
				A	B	C				
GFI	1	20/1	ITEM 9A COOKER/WARMER	12.5	27.5		ITEM 9 COOKER/WARMER	15.0	20/1	2
GFI	3	20/1	ITEM 9A COOKER/WARMER	12.5		27.5	ITEM 9 COOKER/WARMER	15.0	20/1	4
	5	20/2	ITEM 81 PASS-THROUGH	15.5		17.5	ITEM 66A ICE MAKER	2.0	20/1	6
	7						SPARE / ITEM 66A ICE MAKER	2.0	20/1	8
	9	20/1	ITEM 65 DUPLEX OUTLET	16.0		32	ITEM 7 WORKTABLE	16.0	20/1	10
GFI	11	20/2	ITEM 46 HEATED FRY BIN	28.0		44	ITEM 90 FRONT COUNTER	16.0	20/1	12
	13				28		SPARE	0.0	20/1	14
	15	20/1	SPARE	0.0		16	ITEM 80C SERVICE COUNTER	16.0	20/1	16
	17	20/1	ITEM 94 DRIVE UP	16.0		32	ITEM 80C SERVICE COUNTER	16.0	20/1	18
	19	20/2	ITEM 80B SOUP WELL / SPARE	7.9	15.3		ITEM 80A SVC CNTR REFRIG	7.4	20/1	20
	21					13.7	ITEM 72 SYRUP DISPENSERS	5.8	20/1	22
	23	20/1	TELEPHONE	2.0		6.2	ITEM 69 ASTRO BLENDERS	4.2	20/1	24
	25	20/1	IRRIGATION; WATER SOFTENER	1.0	14.3		ITEM 66.A1 ICE MACHINE	13.3	20/2	26
	27	20/1	ITEM 37 REFRIG. DRWR BASE	3.9		17.2	REMOTE CONDENSER			28
	29	20/1	ITEM 80C SERVICE COUNTER	16.0		31.5	ITEM 58 HEAT LAMP	15.5	20/1	30
	31	20/1	ITEM 80C SERVICE COUNTER	16.0	16		SHUNT TRIP			32
	33	20/1	SPARE	0.0		8.2	ITEM 60 FRYER	8.2	20/1	34
	35	20/1	ITEM 121 COLD PAN	3.7		3.7	SHUNT TRIP			36
GFI	37	20/2	ITEM 52 (FUTURE)	8.0	24.4		ITEM 36 MICROWAVE	16.4	20/2	38
	39					24.4				40
LOCK	41	20/1	LIGHTING INVERTER SUPPLY	16.0		17.8	EXTERIOR ORDER CONFIRMATION	1.8	20/1	42
	43	20/1	EXTERIOR ORDER CONFIRMATION	1.8	9		BUILDING SIGN	7.2	20/1	44
	45	20/1	EMC / SPARE	16.0		16	SPARE	0.0	20/1	46
	47	20/1	ROADWAY SIGN LIGHTS; LOT SIGNS	10.0		10.0	SPARE / HAND DRYER	0.0	20/1	48
	49	20/1	SPARE / HAND DRYER	0.0	2		SECURITY, MUSIC, CABLE	2.0	20/1	50
	51	20/1	SPARE	0.0		10.3	PARAPET LED LIGHTS / SPARE	10.3	20/1	52
	53	20/1	LIGHTS: ORDER, SVC, TLT RM	5.5		13	WALL MTD OUTDOOR LIGHTS	7.5	20/1	54
	55	20/1	KITCHEN LIGHTING	10.2	22.2		DINING RECEPTACLES	12.0	20/1	56
	57	20/1	RECEPTION (INTERNET)	10.0		17	DINING LIGHTING	7.0	20/1	58
	59	20/1	DINING RECEPTACLES	12.0		20	OFFICE RECEPTACLE	8.0	20/1	60
	61	20/1	KITCHEN CONV. RECEPTACLES	6.0	13.5		CUSTOMER AREA RECEPTS	7.5	20/1	62
	63	20/1	RECEPTS ABOVE WINDOWS	16.0		26.5	EXTERIOR RECEPTACLES	10.5	20/1	64
	65	20/1	ITEM 123 WORKTOP REFRIG.	3.9		3.9	DOOR OPERATOR / SPARE	0.0	20/1	66
	67	20/1	WASHER (LU-1)	10.0	10.0		ECH-1 (CLG HEATER) / SPARE	0.0	25/2	68
	69	30/2	DRYER	22.0		22				70
	71					22.0	SPARE / 2nd ROAD SIGNS LIGHTS	0.0	20/1	72
	73	20/2	POLE MOUNTED LIGHTS	7.0	7		SPARE / 2nd EMC	0.0	20/1	74
	75					7	SPARE / 2nd EMC	0.0	20/1	76
	77	20/1	EMC / SPARE	16.0		25	CUSTOMER AREA RECEPTS	9.0	20/1	78
	79	20/1	BOOSTER PUMP / SPARE	7.0	23		PATIO LIGHTS, RECEPTS / SPARE	16.0	20/1	80
GFI	81	20/1	TOILET ROOM RECEPTACLES	6.0		6	PRESSURE WASHER / SPARE	0.0	30/2	82
	83	20/1	WATER HEATER; RECIRC PUMP	8.0		8				84

NEW CULVER'S RESTAURANT  
 14011 Hyatt Road  
 Jacksonville, FL 32218  
 County of DUVAL

SEAL

OWNER:  
 THE BARBARESCO GROUP, LLC  
 12866 Qualbrook Drive  
 Jacksonville, FL 32224  
 JP Aspinwall  
 608-712-7734

OWNER:  
 OLLMANN ASSOCIATES ARCHITECTS, P.C.  
 200 South State Street  
 Belvidere, Illinois 61008  
 815-544-7790 Phone  
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PANEL SCHEDULES &  
 DETAILS  
 Date: 8-9-2024  
 Revision:

2024-025  
 E202

CONSTRUCTION SET 4-21-2025



DOC NUMBER: #####

REV: #####

THESE DRAWINGS SHALL NOT BE REMOVED FROM THIS EQUIPMENT. USE COPPER CONDUCTORS RATED TO 90°C UNLESS SPECIFIED. TORQUE CONTROL & GROUND BLOCKS TO 8 LBS. IN. TORQUE POWER LUGS/SCREWS TO COMPONENT RATINGS LISTED. TORQUE CONTROL BOARD SCREW TERMINALS TO 3.5 LBS. IN. FIELD CONTROL WIRING RESISTANCE SHOULD NOT EXCEED 0.75 OHM. SEE IOM FOR ADDITIONAL INFORMATION, OR CALL FACTORY AT 1-800-371-6858. PRG VERSION: V4 FIELD WIRED (CÂBLÉ LOCALEMENT) FACTORY WIRED (CÂBLÉ À L'USINE)

NE PAS RETIRER CES DESSINS DE CET EQUIPEMENT. SAUF INDICATION CONTRAIRE, UTILISER DES CONDUCTEURS EN CUIVRE CLASSÉS 90 °C. SERRER LES BORNES DE COMMANDE ET DE MISE À LA TERRE À 8 LB-PO. SERRER LES COSSÉS/VIS D'ALIMENTATION AUX COUPLES INDICQUÉS POUR LE COMPOSANT. SERRER LES BORNES À VIS DE LA CARTE DE COMMANDE À 3,5 LB-PO. LA RÉSISTANCE DU CÂBLAGE DE COMMANDE LOCAL NE DOIT PAS DÉPASSER 0,75 OHM. POUR PLUS D'INFORMATION, CONSULTER LE MANUEL OU APPELER 1-800-371-6858

WIRING DIAGRAM CODE: #####

JOB NAME: JOB\_NAME

MODEL: XKC-CV-S-21-2-1-0

SERIAL NUMBER: WDSN#

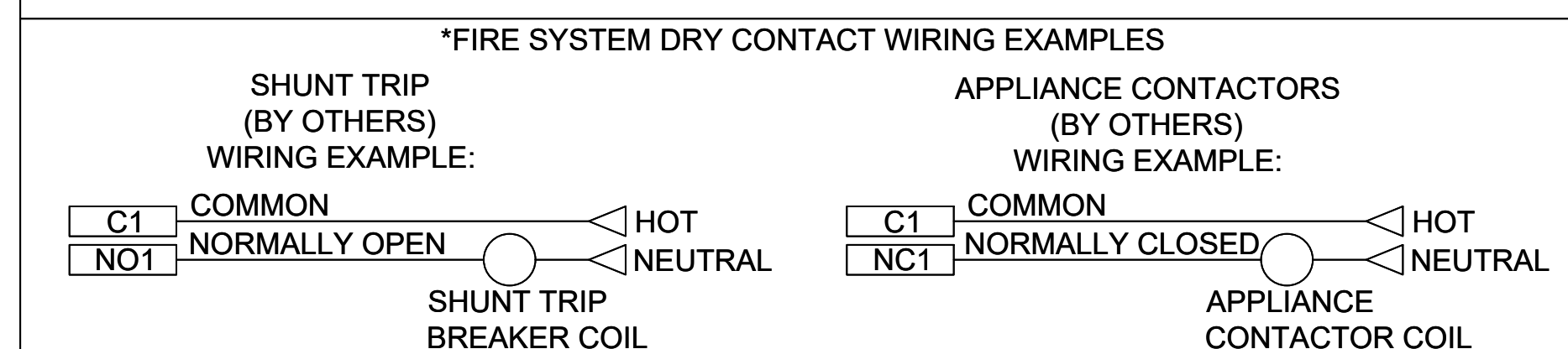
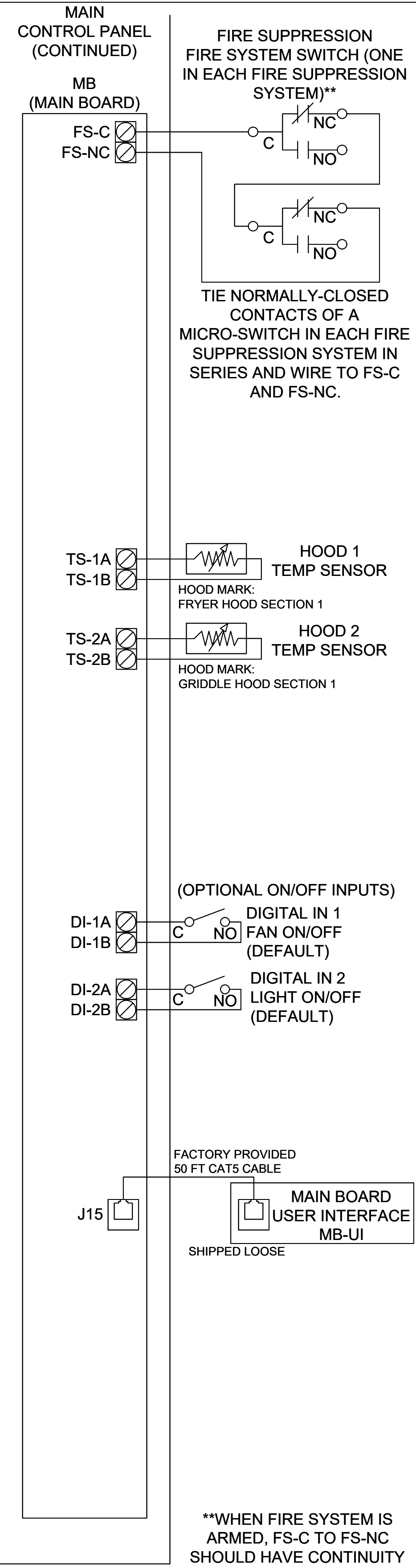
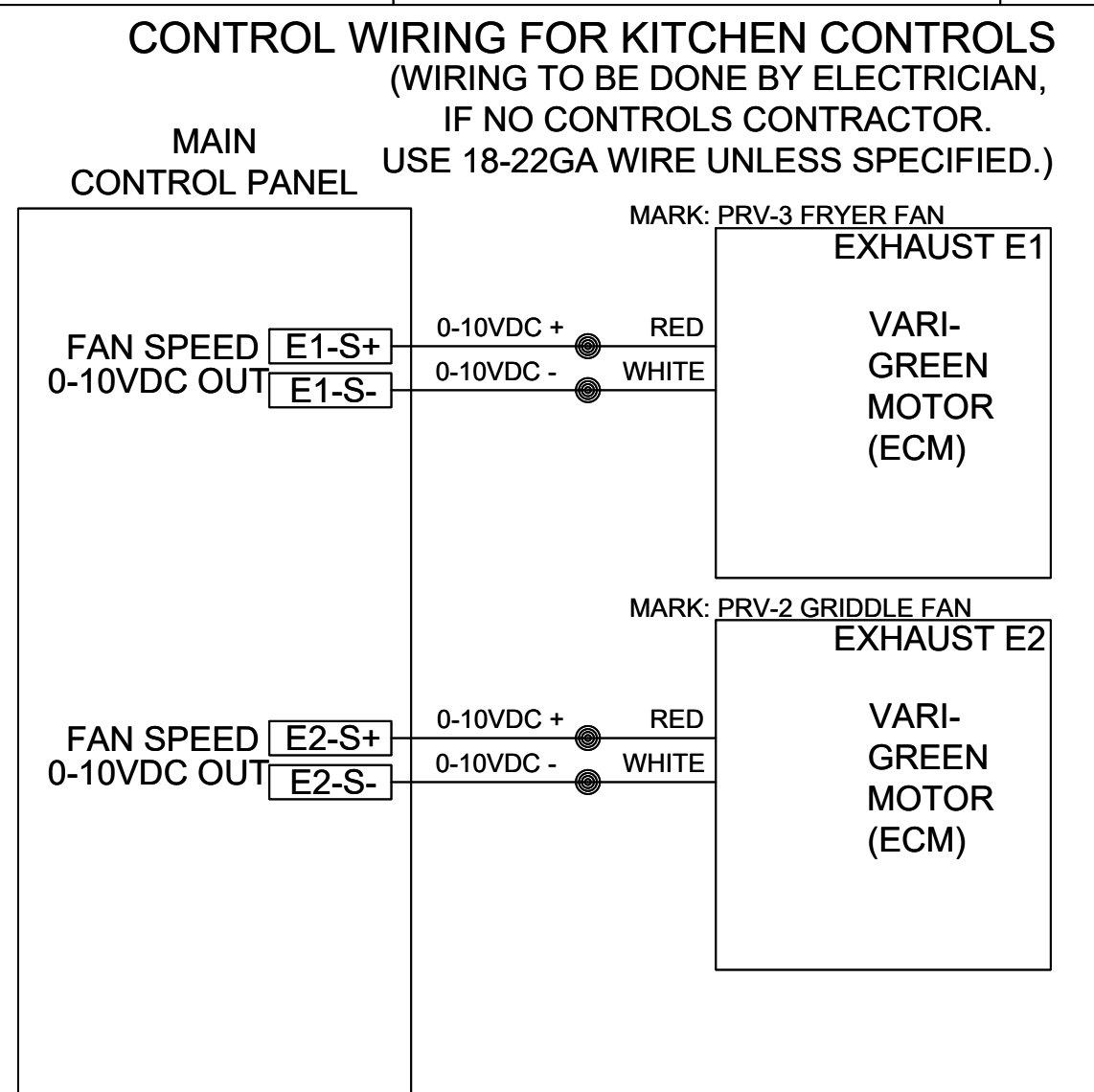
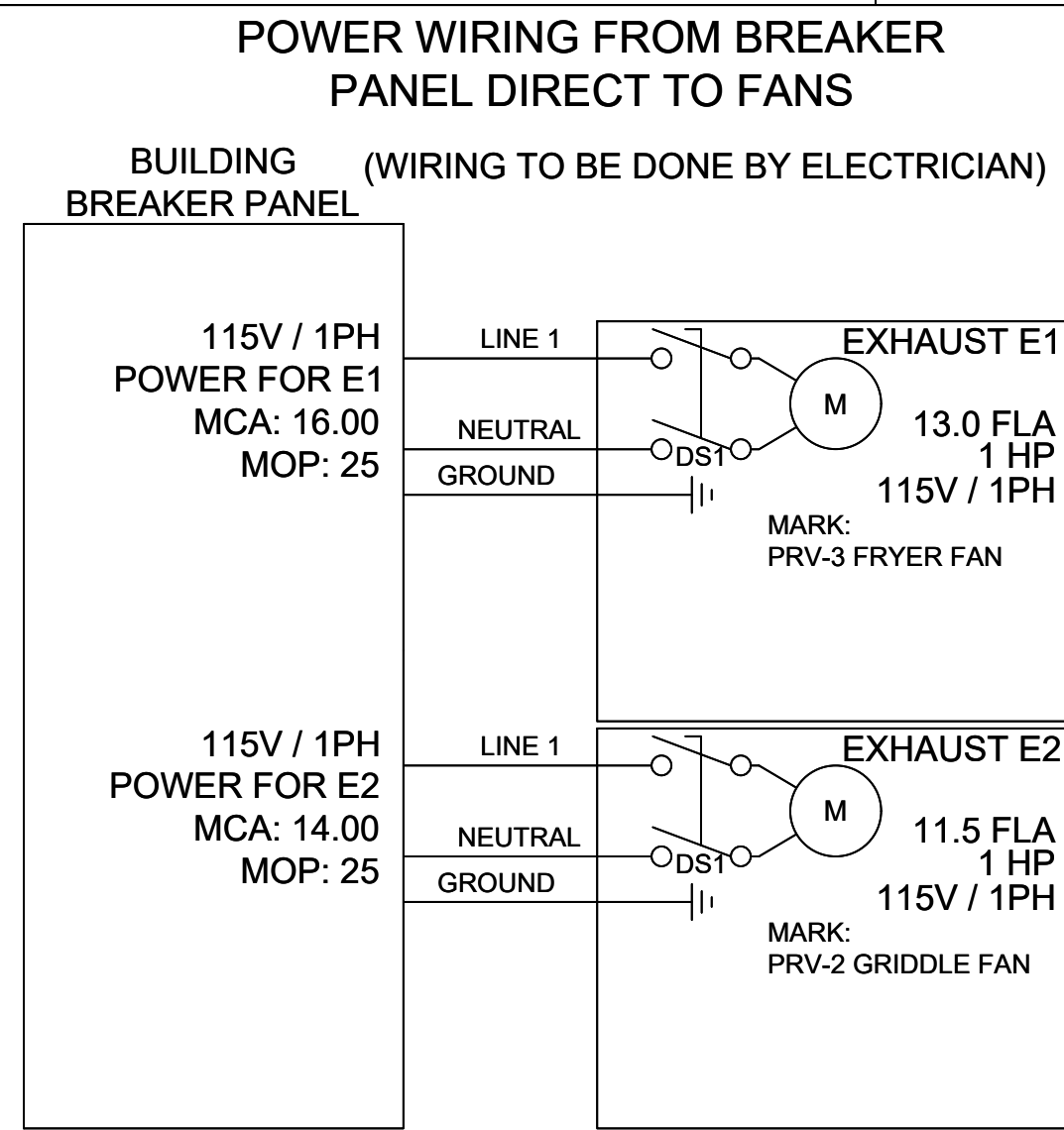
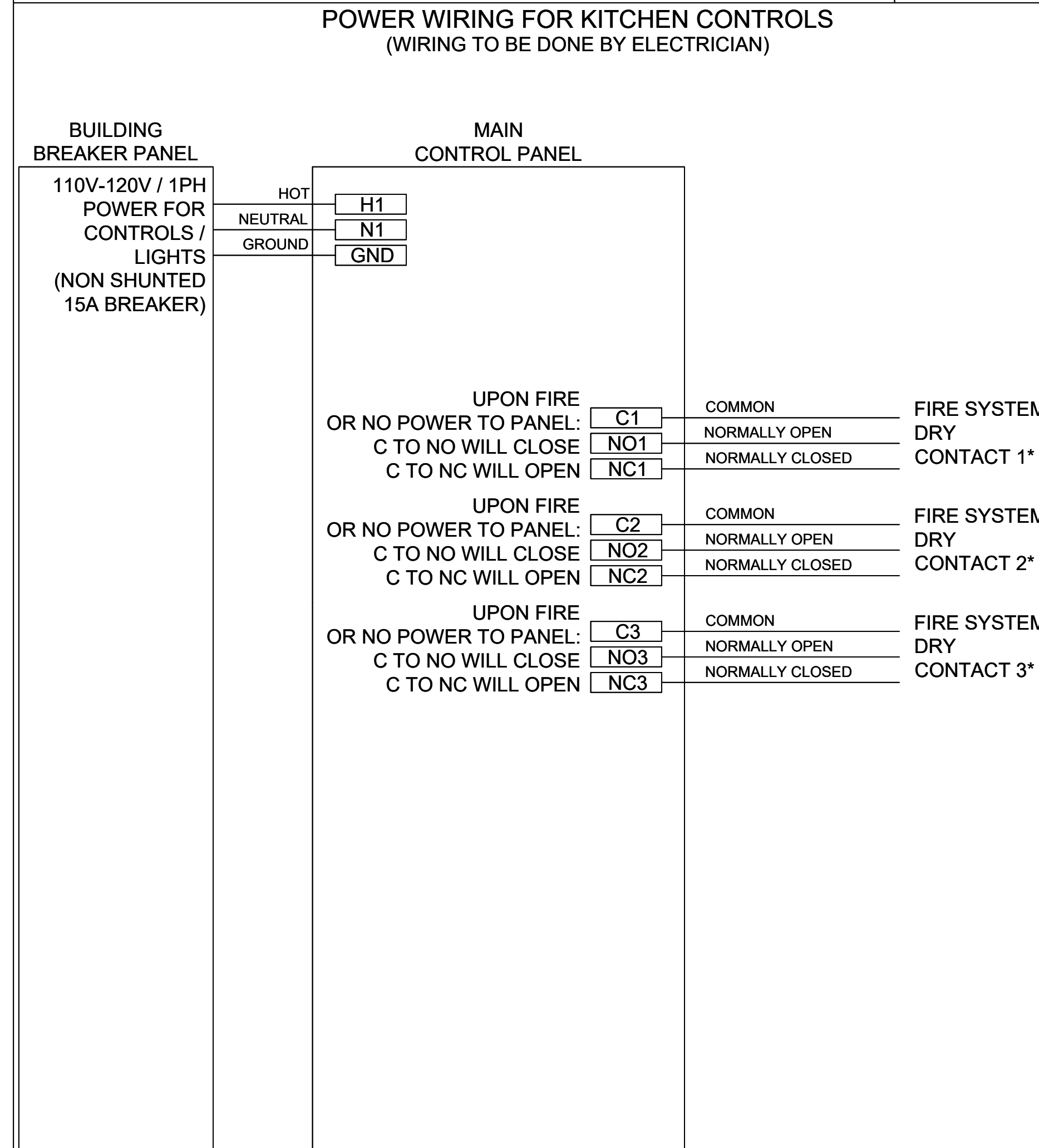
MARK: CONTROLS

**CAUTION**  
UNIT MUST BE GROUNDED IN ACCORDANCE WITH N.E.C. POWER MUST BE OFF WHILE SERVICING.

**ATTENTION**  
L'APPAREIL DOIT ÊTRE MIS À LA TERRE CONFORMÉMENT AU CODE C.E. L'ALIMENTATION DOIT ÊTRE COUPÉE DURANT L'ENTRETIEN.



COMMERCIAL APPLIANCE OUTLET CENTER  
ELECTRICAL RATINGS: 110-240V, 1PHASE, 50-60HZ, 15A  
BASE FILE #E200616, ML FILE #E313951



WIRE RTU POWER DIRECTLY FROM BUILDING BREAKER PANEL TO RTU DISCONNECTS

DRY CONTACTS THAT CLOSE WHEN KITCHEN EXHAUST FANS ARE RUNNING. OPTIONAL FOR CONTROLLING RTUS.

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Belvidere, Illinois 61008  
815-544-7790 Phone  
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KITCHEN VENTILATION WIRING DETAILS  
Date: 8-9-2024  
Revision:

2024-025

E203

CONSTRUCTION SET 4-21-2025