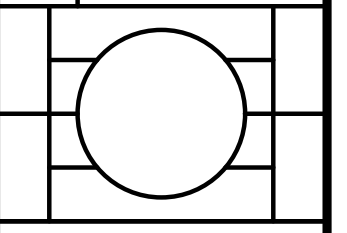


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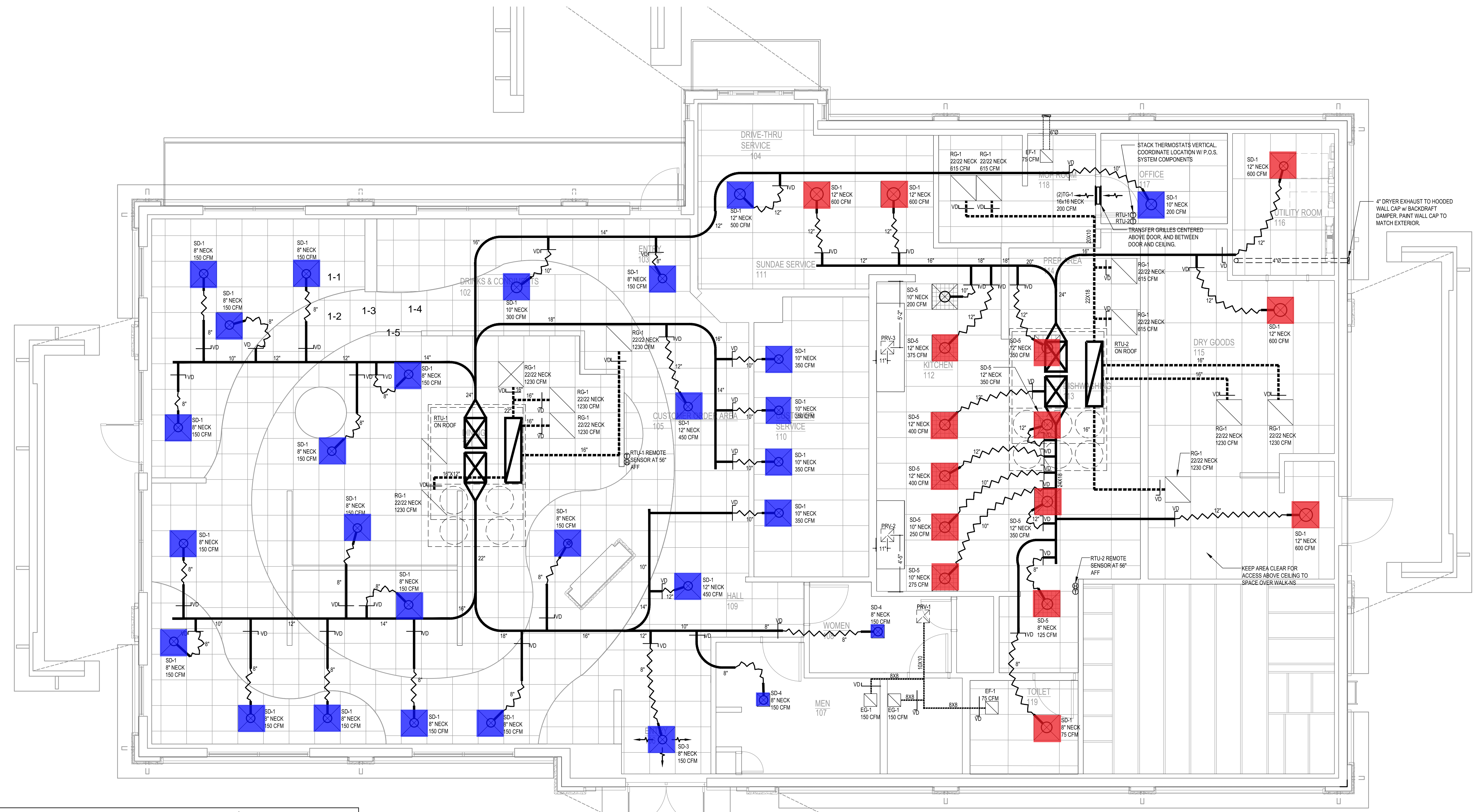
OWNER:
S & L PROPERTIES LECANTO, LLC
2651 Kinking Court
Portage, WI 53901
Chad A. Stevenson, Member
Jeffrey J. Luegal, Realty Manager / Member

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



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HVAC PLAN, DIFFUSER SCHEDULE
Revision:
Date: 3-19-2021

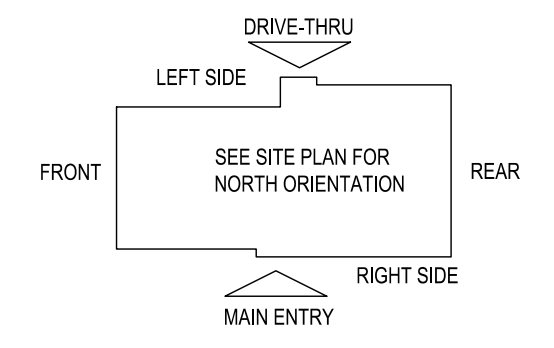


SUPPLY DUCTWORK SIZING TABLE*

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
		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

*CONTRACTOR MAY SUBSTITUTE RECTANGULAR FOR ROUND DUCTWORK ON MAIN RUNS AT THEIR DISCRETION. BRANCHES TO DIFFUSERS TO REMAIN ROUND.

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 88°, 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.

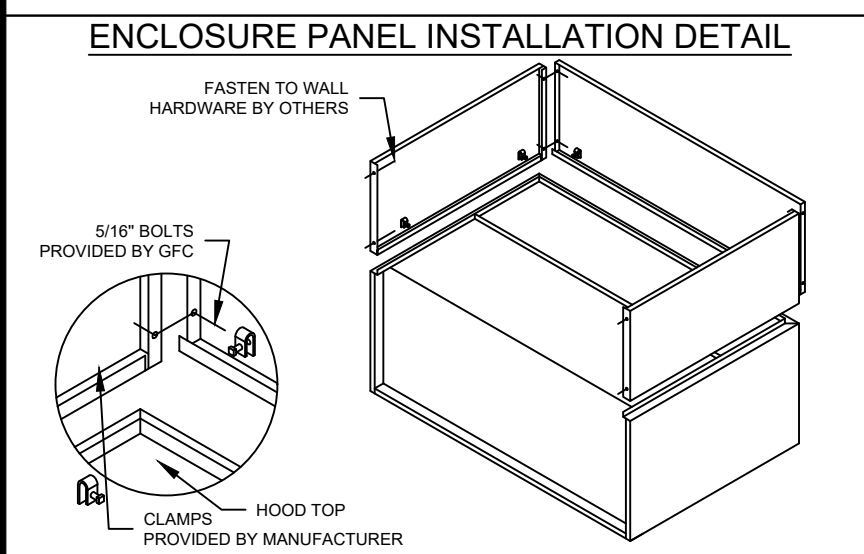
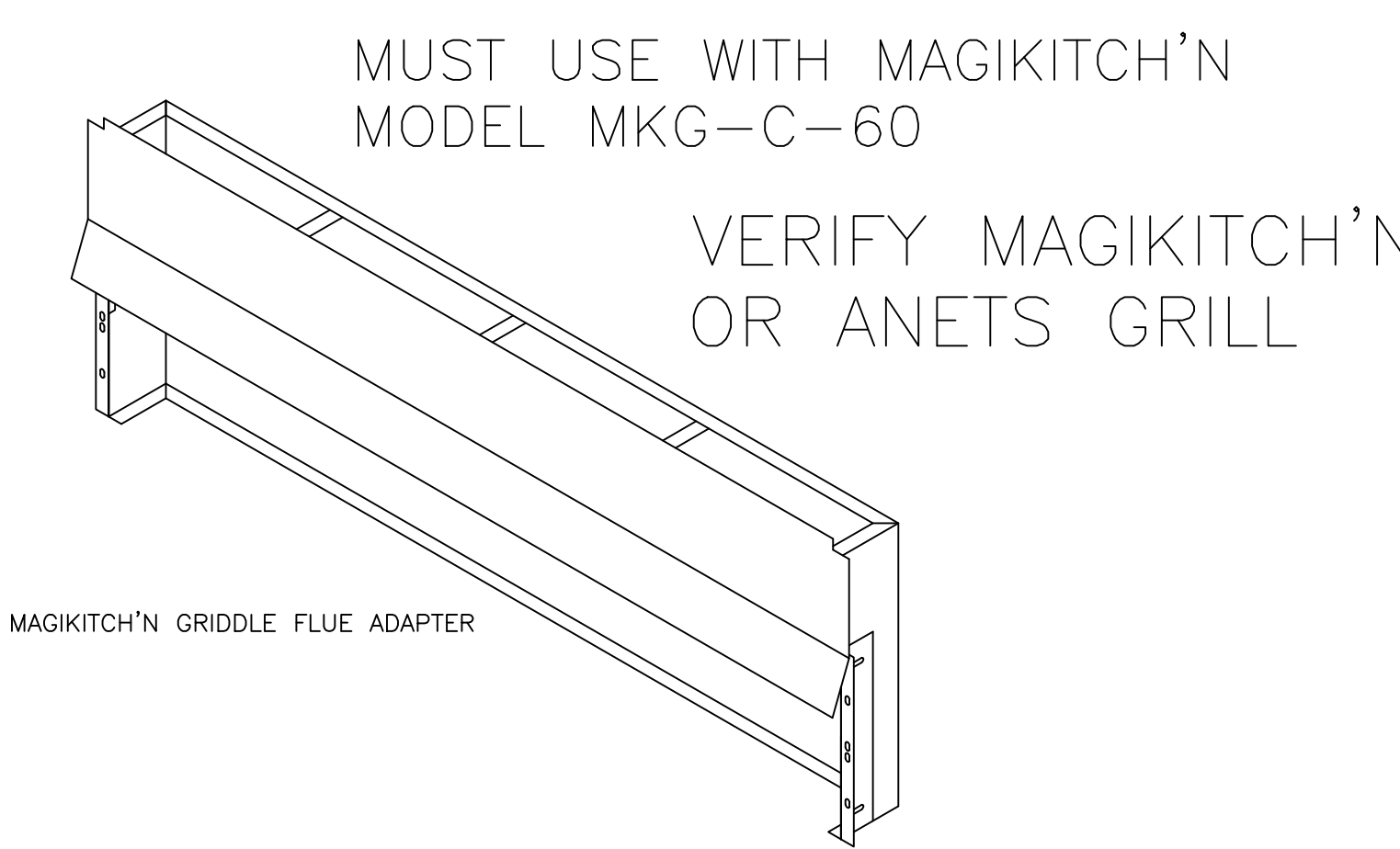
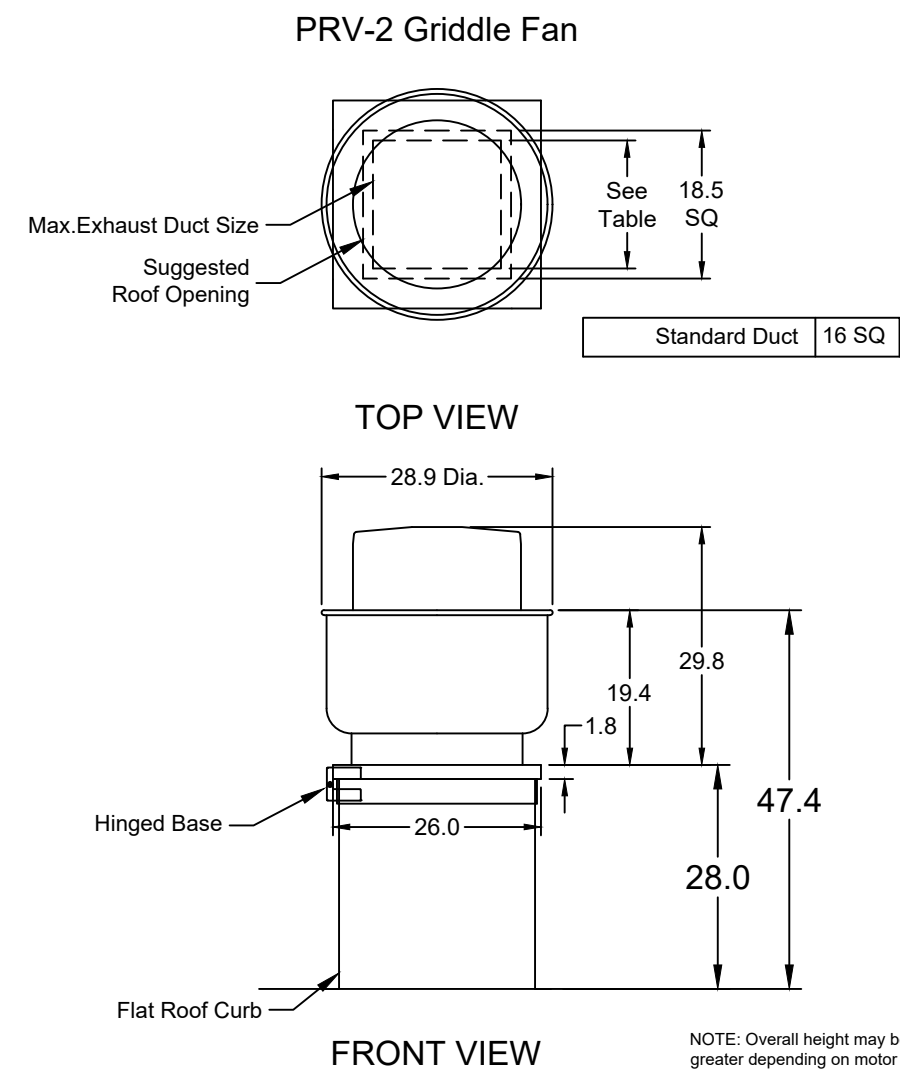


E5 HVAC PLAN
SCALE: 1/4" = 1'-0"

DIFFUSER, REGISTER, AND GRILLE SCHEDULE

TAG	SERVICE	TYPE	MATERIAL	THROW	FACE	NECK	MOUNTING	MANUFACTURER/MODEL	Notes
SD-1	SUPPLY	PLAQUE	STEEL	4-WAY	24x24	SEE PLAN	LAY-IN	CARNES SFPA 24	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 SFRB224	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

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 SHOULD BE FLAT BLACK FINISH.

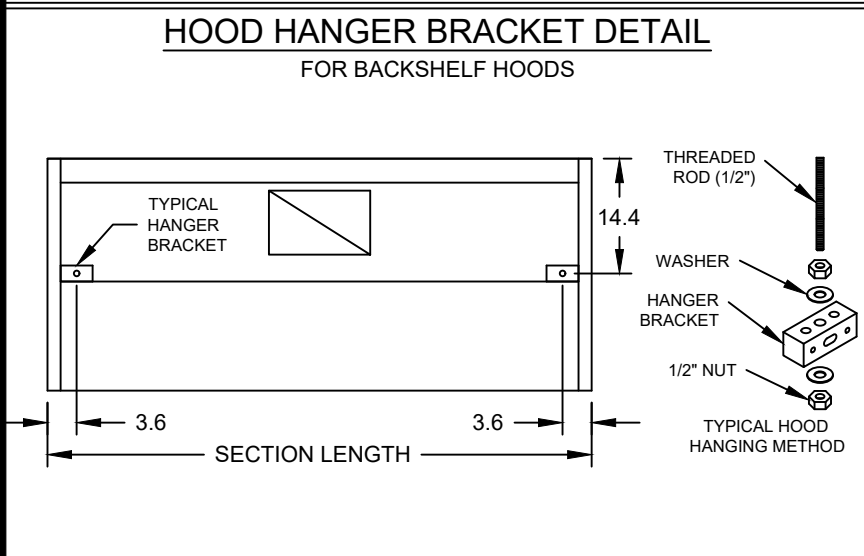


HOOD HANGING HEIGHT FOR FIRE SYSTEMS

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 deviate from supplied diagrams, jobsite 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.

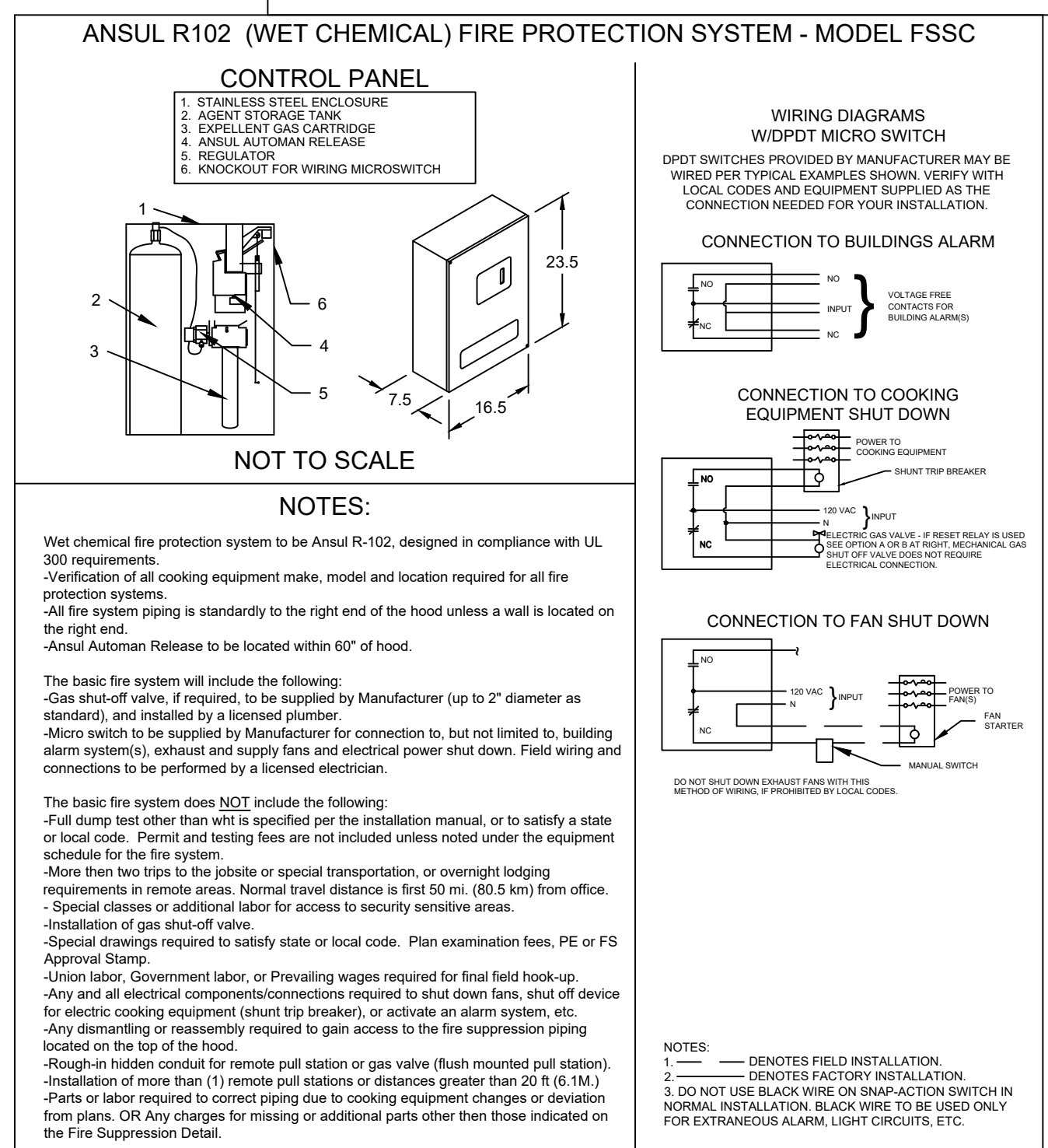
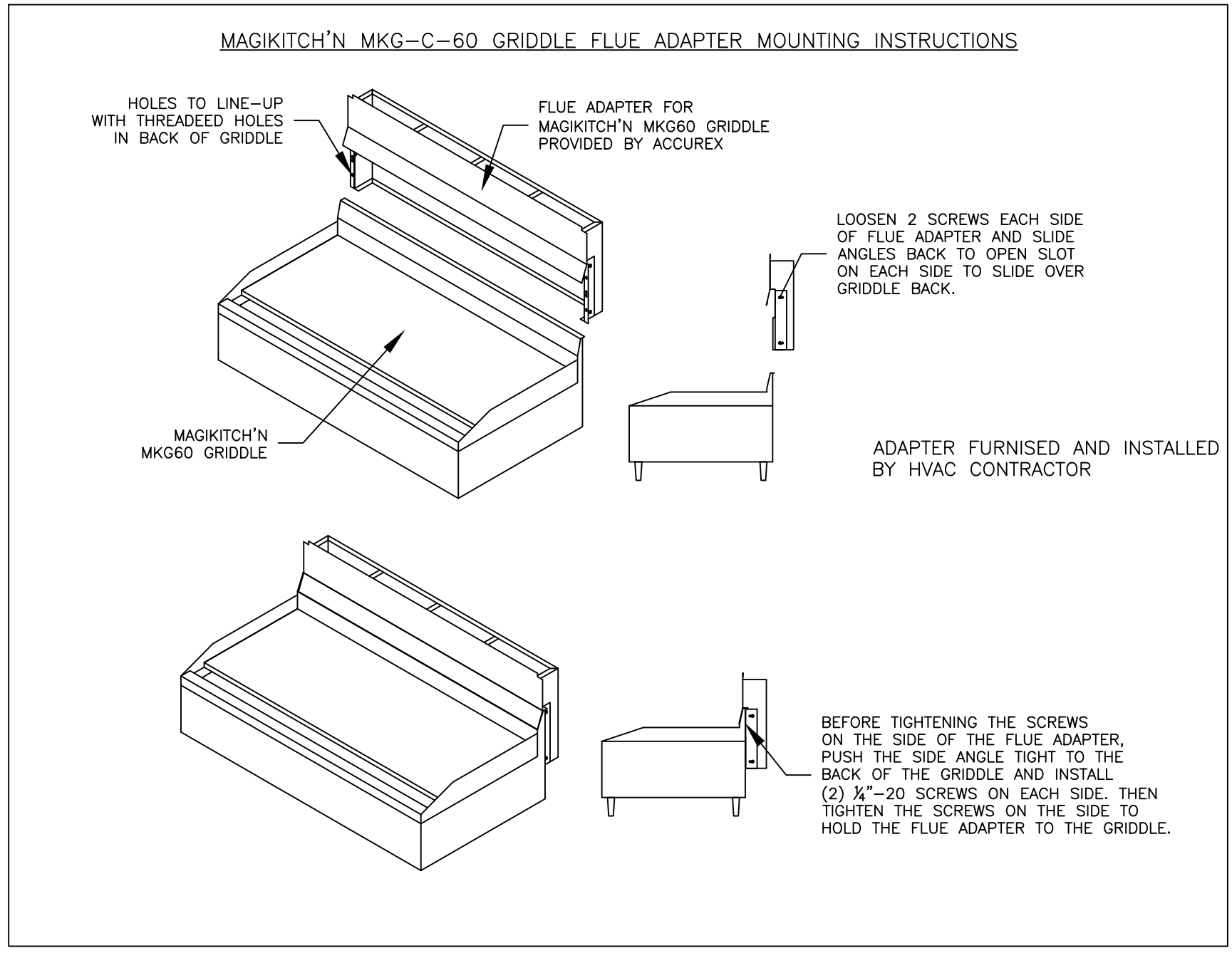
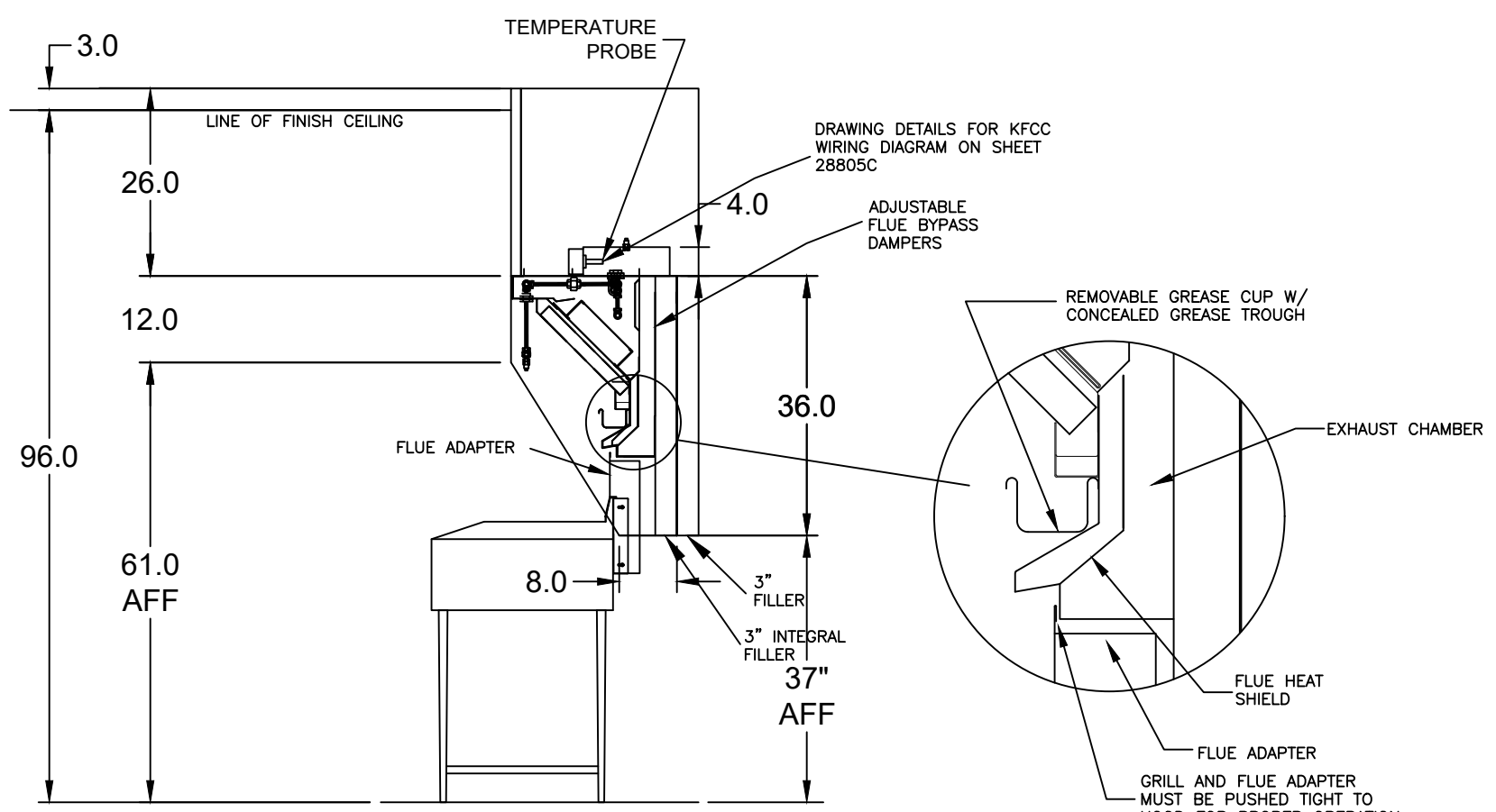
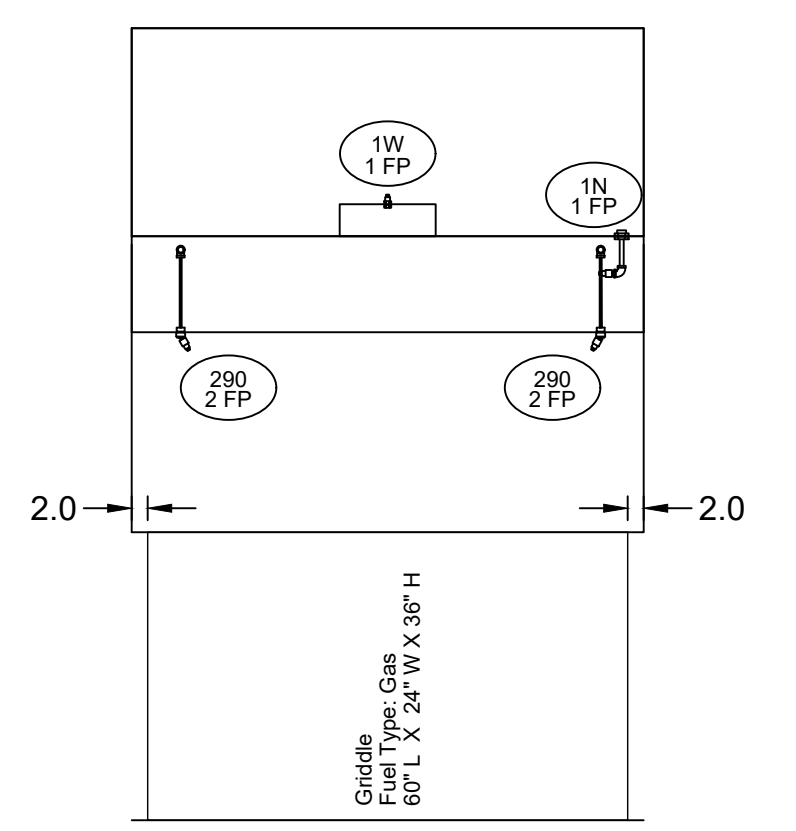
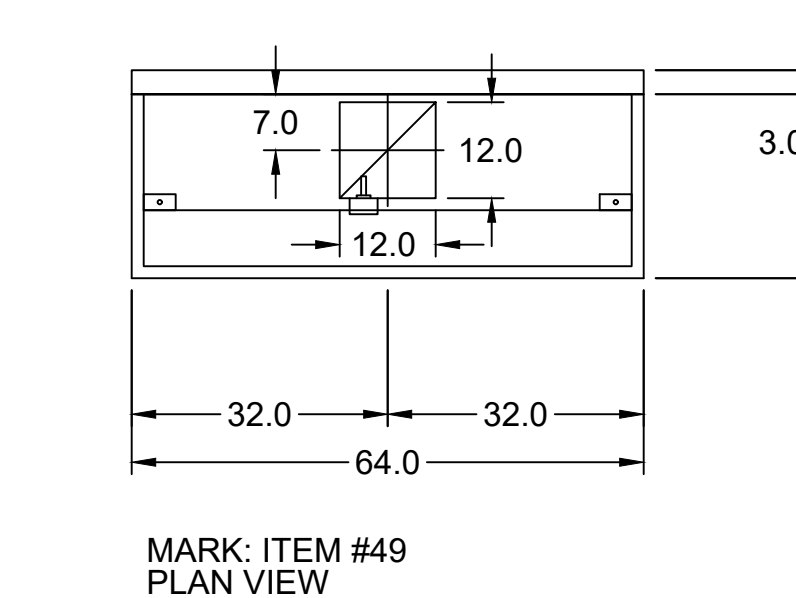
Exhaust and supply air volumes are to be maintained within -5% to +10% tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.

The grease filter face velocities are based on the filter manufacturers recommendations for maximum grease penetration. 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.

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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 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

C28805A

DATE: 01/31/17

SCALE: 1/24

EQUIPMENT SCHEDULE

TYPE 1 KITCHEN HOOD									
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	HOOD DIMENSIONS			GREASE CUP OR DRAIN	HOOD TEMP.	TOTAL WEIGHT	SECTION LOCATION	MARK: ITEM#49
		SECTION LENGTH	WIDTH	HEIGHT					
1	SGEP-44-S SINGLE WALL EXHAUST ONLY LOW PROXIMITY	64 IN.	TOP 23 IN FRONT 12 IN BOT 6 IN	12 IN	RIGHT	600 DEG F	136.0 LBS.	SINGLE	

HOOD NO.	FIXTURE TYPE BULB / LAMP INFO	QTY	INTENSITY FT CANDLES	GREASE FILTRATION DETAILS		
				TYPE / MODEL MATERIAL	QTY	LENGTH HEIGHT
1	NONE	NA	0 / 0 IN. OC	GREASE GRABBER STAINLESS STEEL	4	18 IN. 20 IN.

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

OPTIONS AND ACCESSORIES

430 STAINLESS STEEL WHERE EXPOSED

UL 710 LISTED W/OIT 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 COLLARS

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 #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 HOODS) WITH DETECTION AND FACTORY COORDINATED INSTALL)

CHROME SLIDES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED

SUPPRESSION AGENT - INCLUDED - 3 GAL. - (1) 1.3 TANK(S)

GAS VALVE - INCLUDED - MECHANICAL SHUT-OFF 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

360°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)	V/CP	Extd.	Motor Information	Wdggs	FLA
1	XRUB-161XP-15	1500	2.337	2,411	1.29	171	1.5	208/60/3	OP	1725	1	6.6

OPTIONS AND ACCESSORIES

UL/LUL 782 Listed - "Power Ventilators for Rest. Est. Appliances"

Switch, NEMA-1, (PN-N1TSNO-3-30) Toggle, Shipped with unit

Larger curb cap size - 26" 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 475538)

Heat Soffie (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
1652 N Lecanto Hwy
Lecanto, FL 34461
County of CITRUS

SEAL

OWNER:
S & L PROPERTIES LECANTO, LLC
2851 Kyring Court
Portage, WI 53901
Chad A. Stevenson, Member
Jeffrey J. Luegel, Realty Manager / Member

OLLMANN ASSOCIATES ARCHITECTS, P.C.
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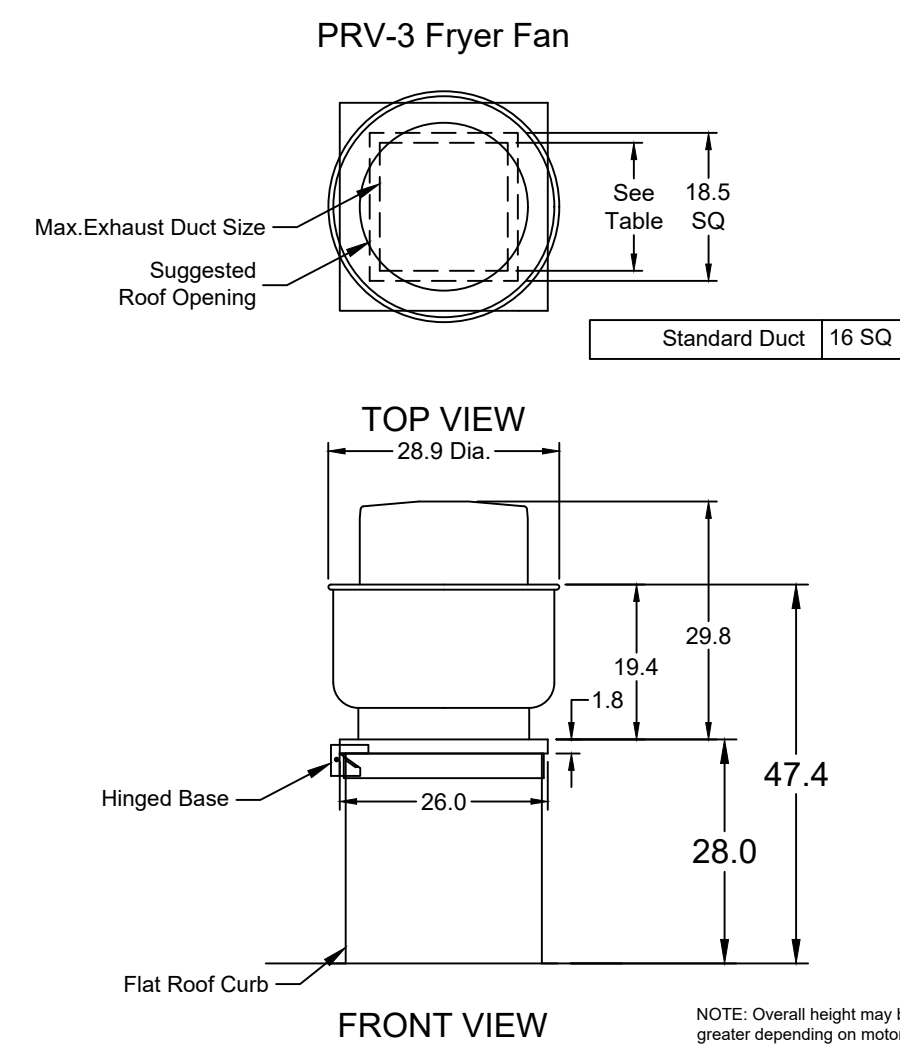
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GRIDDLE HOOD/EXHAUST SCHEDULE & DETAILS

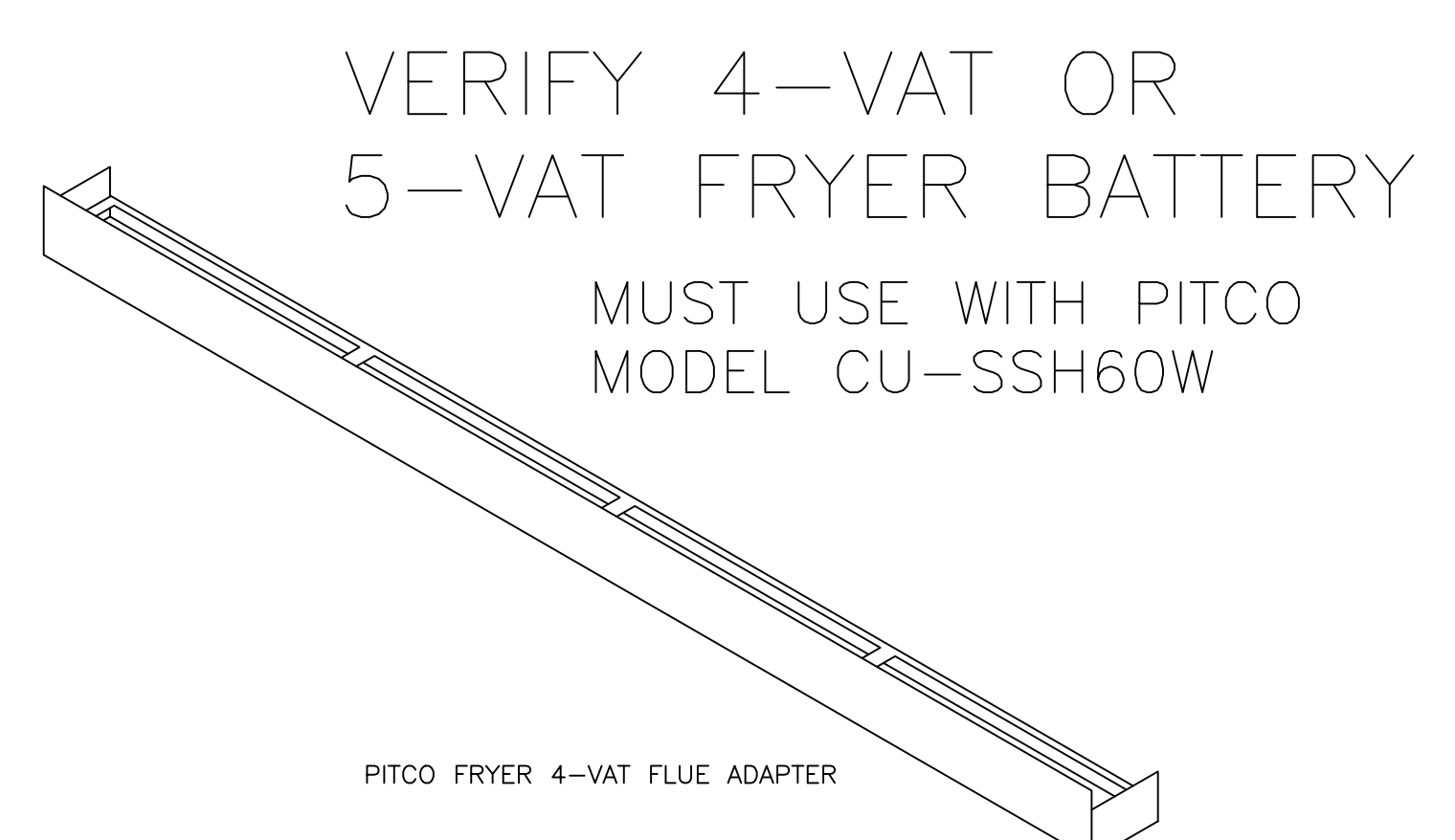
Revision: _____
Date: 3-19-2021

2020-082

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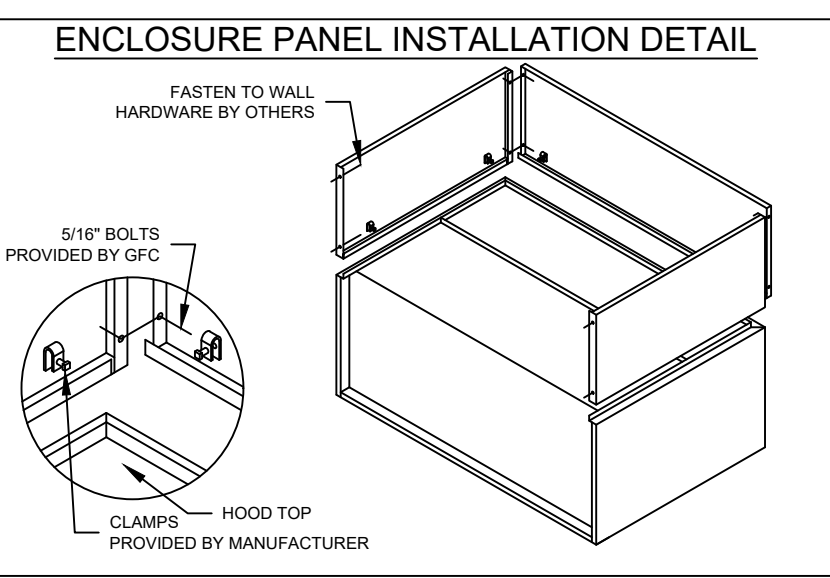


FOOD SERVICE EQUIPMENT #59



VERIFY 4-VAT OR 5-VAT FRYER BATTERY
MUST USE WITH PITCO MODEL CU-SSH60W

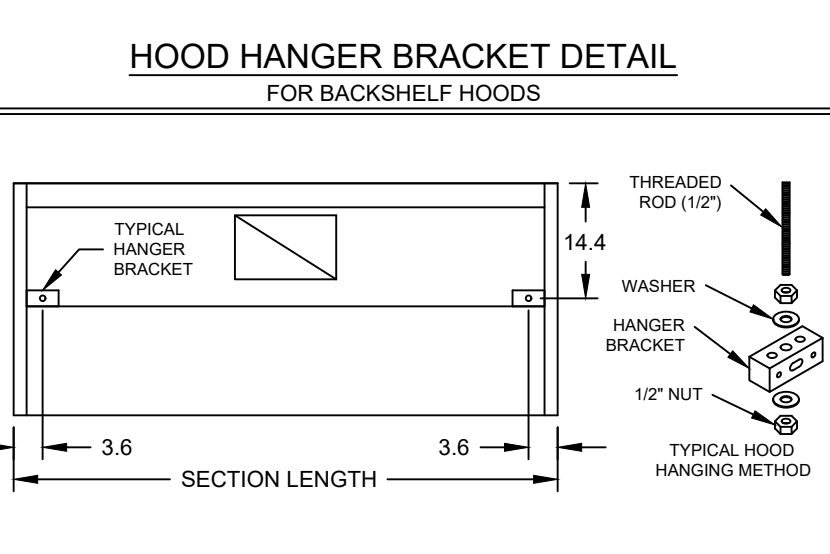
PITCO FRYER 4-VAT FLUE ADAPTER



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

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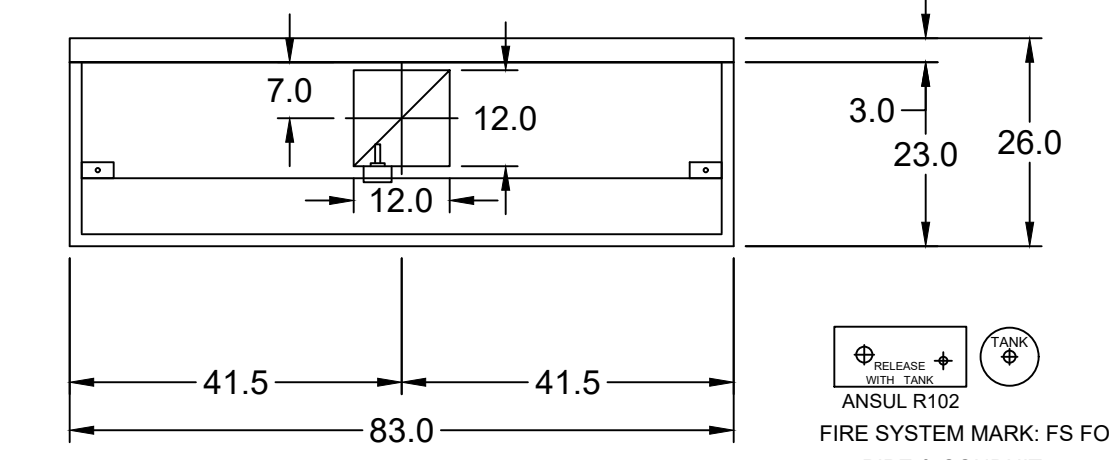
Exhaust and supply air volumes are to be maintained within -5% to +10% tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.

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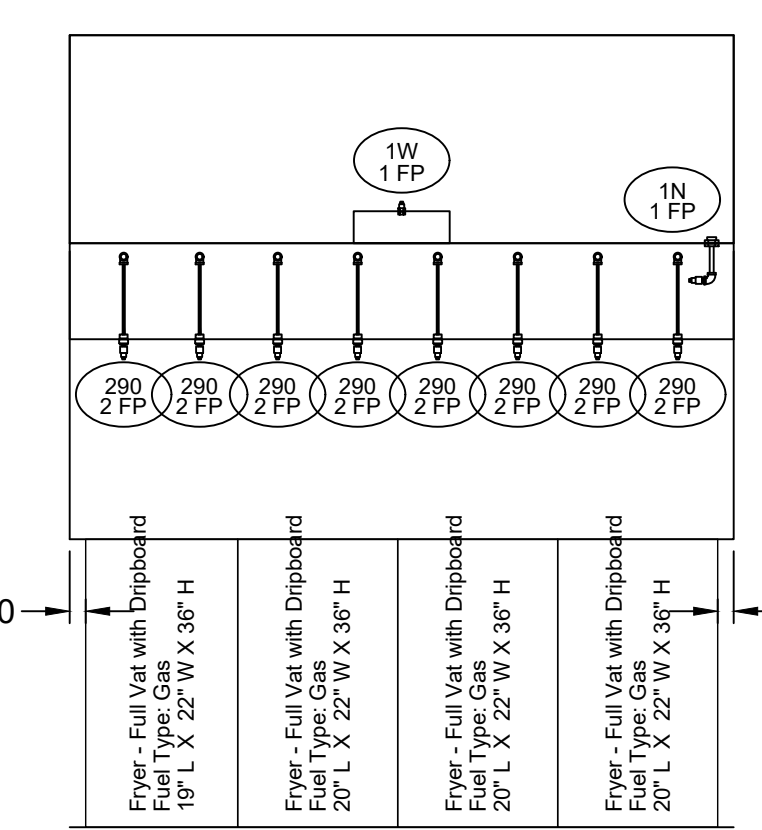
Hoods installation (by others unless otherwise noted) shall be in accordance with NFPA # 96 and applicable building codes.

PROPRIETARY INFORMATION NOTICE

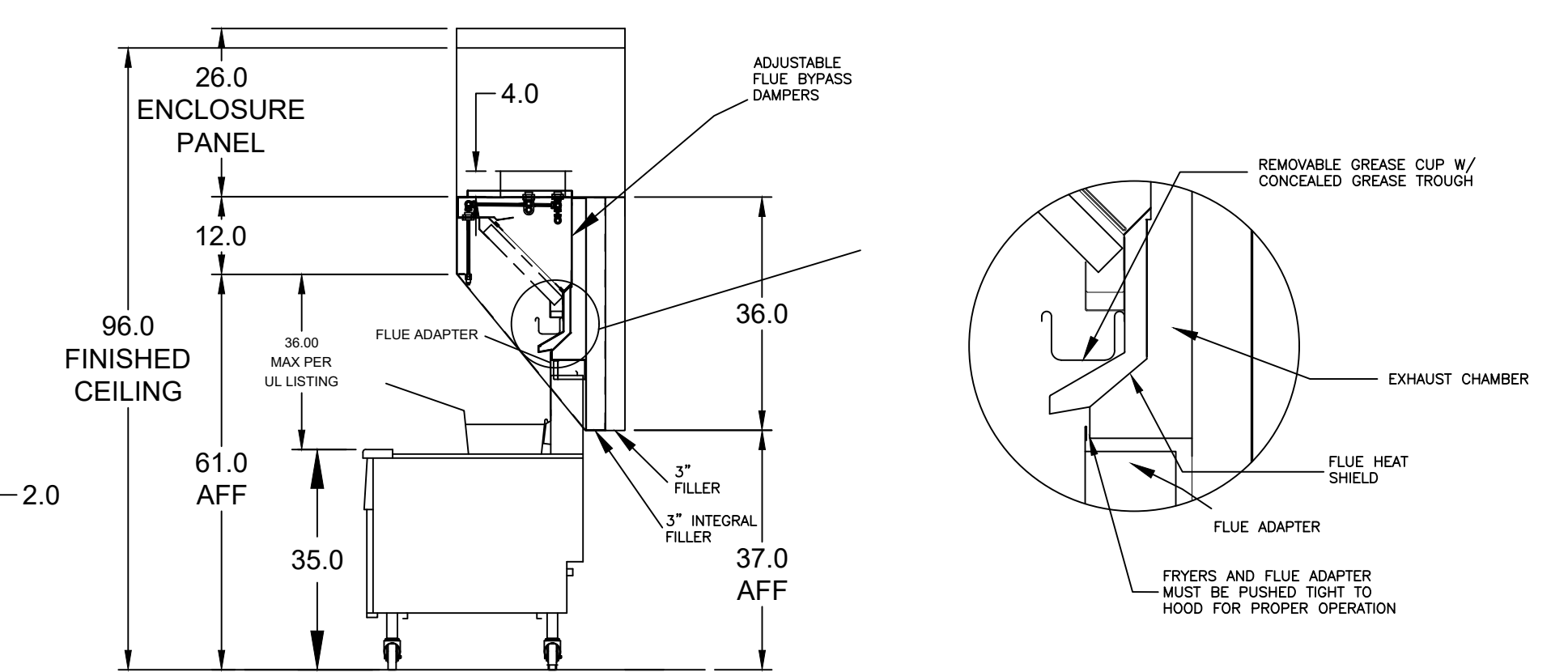
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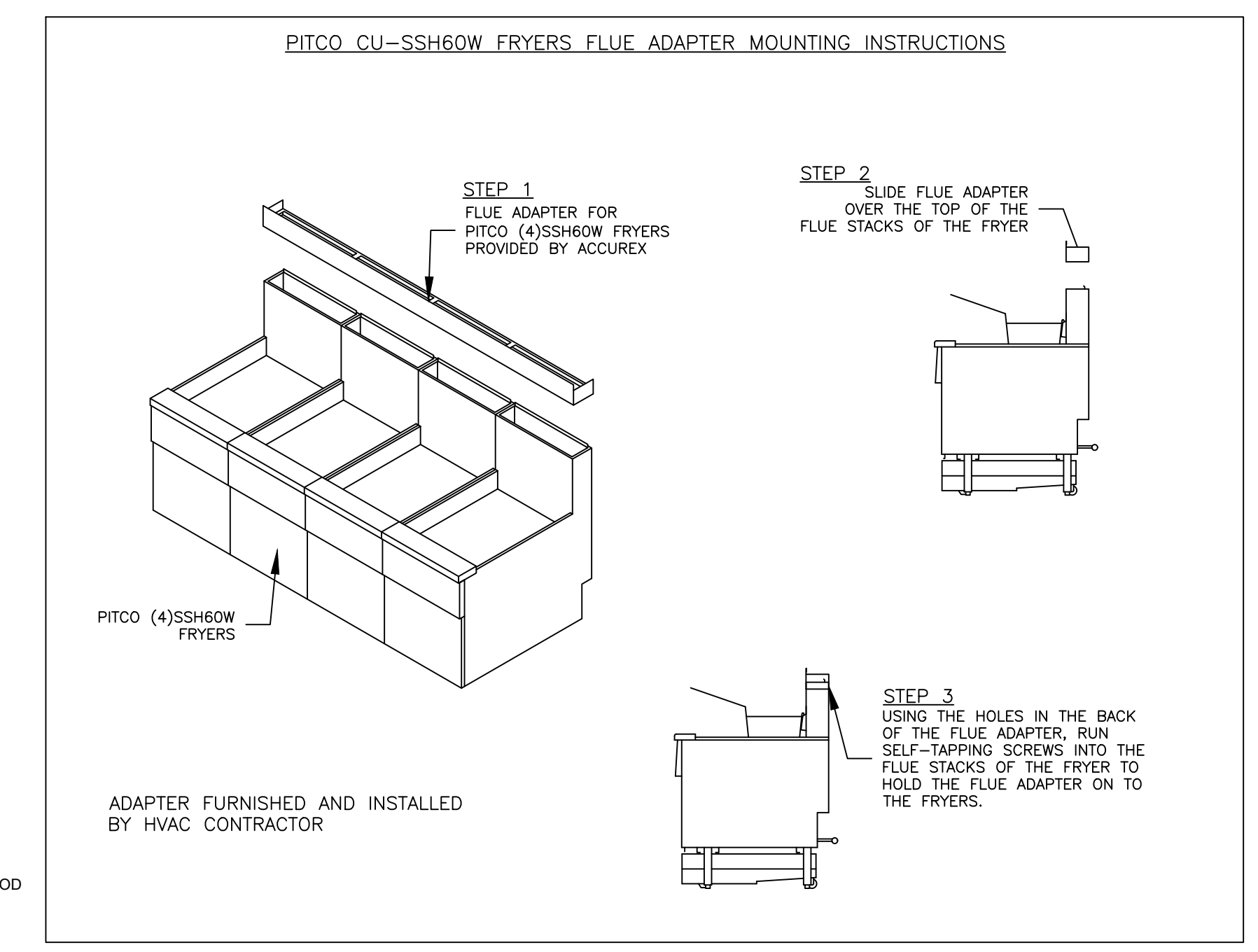
MARK: ITEM #59 PLAN VIEW



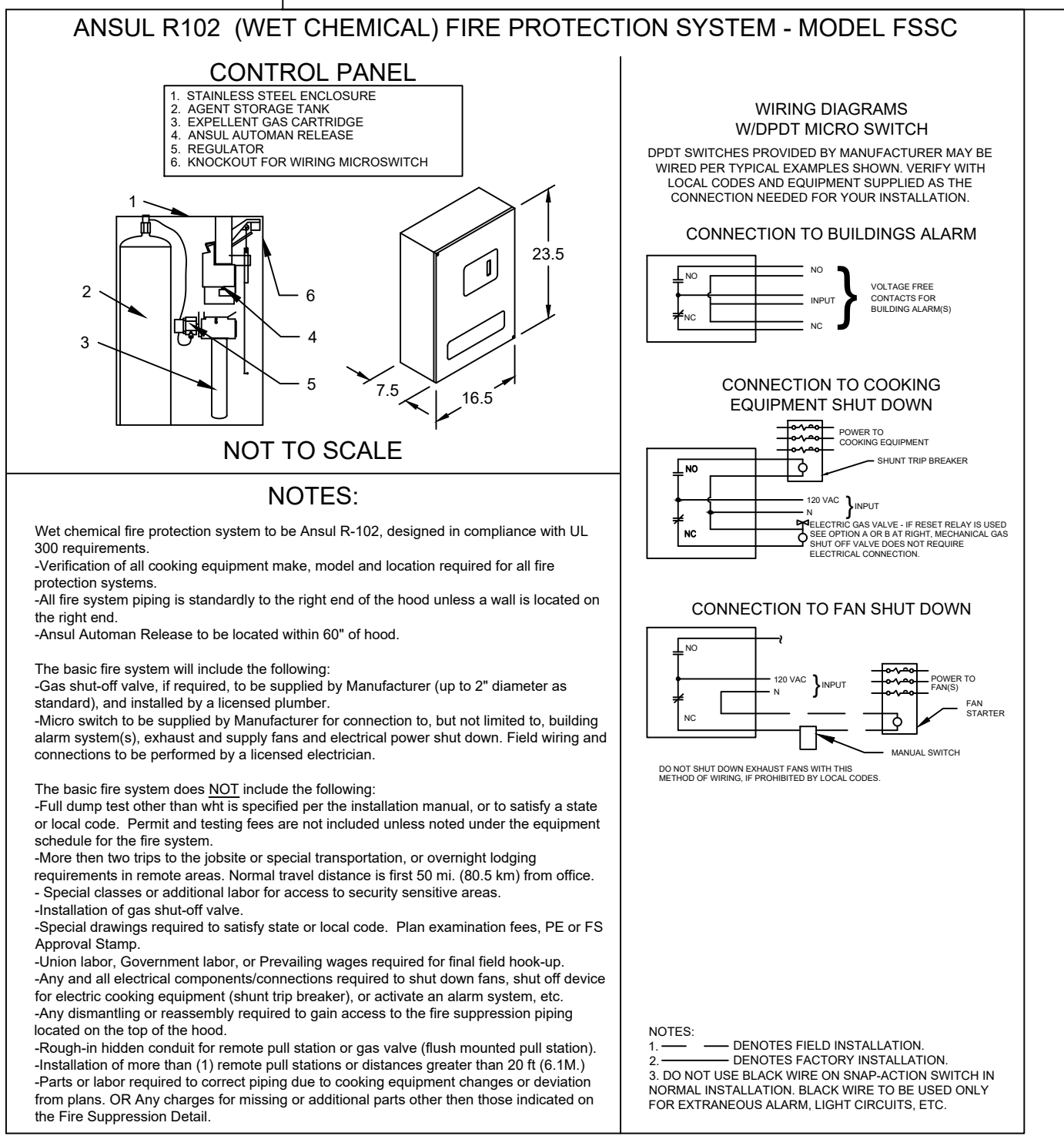
MARK: ITEM #59 ELEVATION VIEW



MARK: ITEM #59 SECTION VIEW



PITCO CU-SSH60W FRYERS FLUE ADAPTER MOUNTING INSTRUCTIONS



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

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
1	ISSUED FOR PERMIT	01/31/17

ACCUREX
CULVER'S MASTER TEMPLATE
C28805B

EQUIPMENT SCHEDULE

TYPE 1 KITCHEN HOOD										
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	HOOD DIMENSIONS			GREASE CUP OR DRAIN	HOOD TEMP. DEG F	TOTAL WEIGHT LBS.	SECTION LOCATION	MARK: ITEM #59	
		SECTION LENGTH	WIDTH	HEIGHT					MARK	ITEM #59
1	XXEP83-S SINGLE WALL EXHAUST ONLY LOW PROXIMITY	83 IN.	TOP 23 IN. FRONT 12 IN. BOT 3 IN. BACK 36 IN.		RIGHT	600	169.0			SINGLE

HOOD NO.	FIXTURE TYPE BULB / LAMP INFO	QTY	INTENSITY FT CANDLES	TYPE / MODEL MATERIAL	QTY	LENGTH	HEIGHT	EXHAUST PLENUM COLLARS	
								DISTANCE TO END (IN.)	VELOCITY (FT/MIN)
1	NONE	NA	0 / 0 IN. OC	X-TRACTOR STAINLESS STEEL	5	16 IN.	16 IN.	1500	1500

TOTAL EXHAUST CFM - SECTION 1: 1500 = 217 CFM / FT

430 STAINLESS STEEL WHERE EXPOSED
UL 710 LISTED W/OUT EXHAUST FIRE DAMPER - UL #25625
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 SIS FLUE ADAPTER

SPECIAL DESIGN REQUESTS

SDR #K1100559 - NEW 4L FRYER SYSTEM

FIRE SUPPRESSION SYSTEM MARK: FS FOR FRYER HOOD

MANUFACTURER / MODEL SUPPRESSANT TYPE	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 - 6 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

FIRE SYSTEM PROTECTED HOOD(S) (UL-300) (MARK NAME / SECTION)

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/C/P	Endc.	Motor Information		
										MAZP RPM	Windings	FLA
1	XRUB-141-7	1500	1	1377	0.5	160	0.75	208/6/03	OP	1725	1	3.5

OPTIONS AND ACCESSORIES

UL/CUL 762 Listed - "Power Ventilators for Rest. Exh. Appliances"
Switch, NEMA-1, Toggle, Shipped with unit
Larger curb cap size - 20" square
Roof curb-Galv., GPF-26-G28, Underlaid 1.5" total
Hinged Base (Attached)
Curb Seal (Attached)
Clean-out Port
Grease Trap with Drain Connection (PN 475538)
Heat Baffle (Attached)

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NEW CULVER'S RESTAURANT
1652 N Lecanto Hwy
Lecanto, FL 34461
County of CITRUS

OWNER:
S & L PROPERTIES LECANTO, LLC
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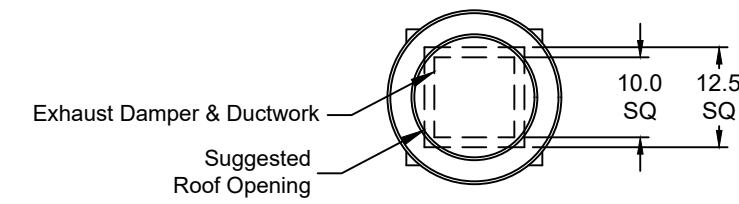
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FRYER HOOD/EXHAUST SCHEDULE & DETAILS

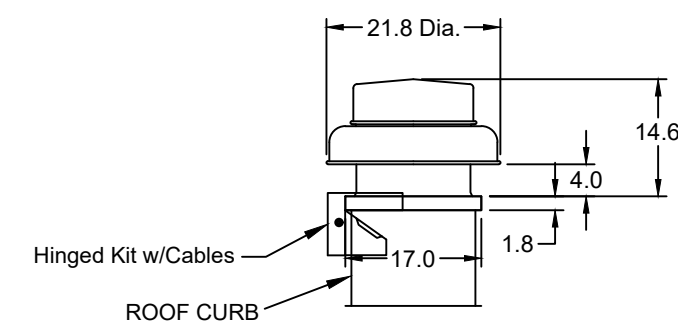
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M203

MARK: PRV-1 Restroom

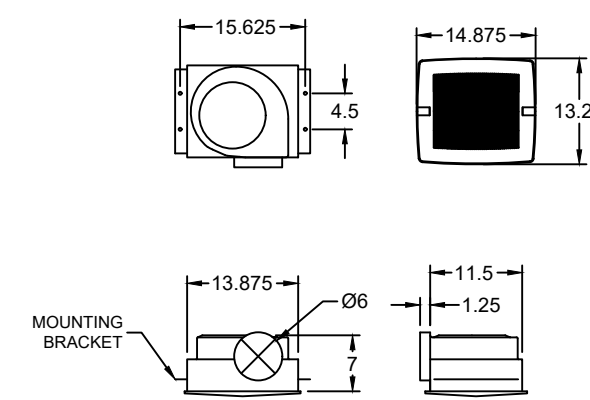


TOP VIEW



FRONT VIEW

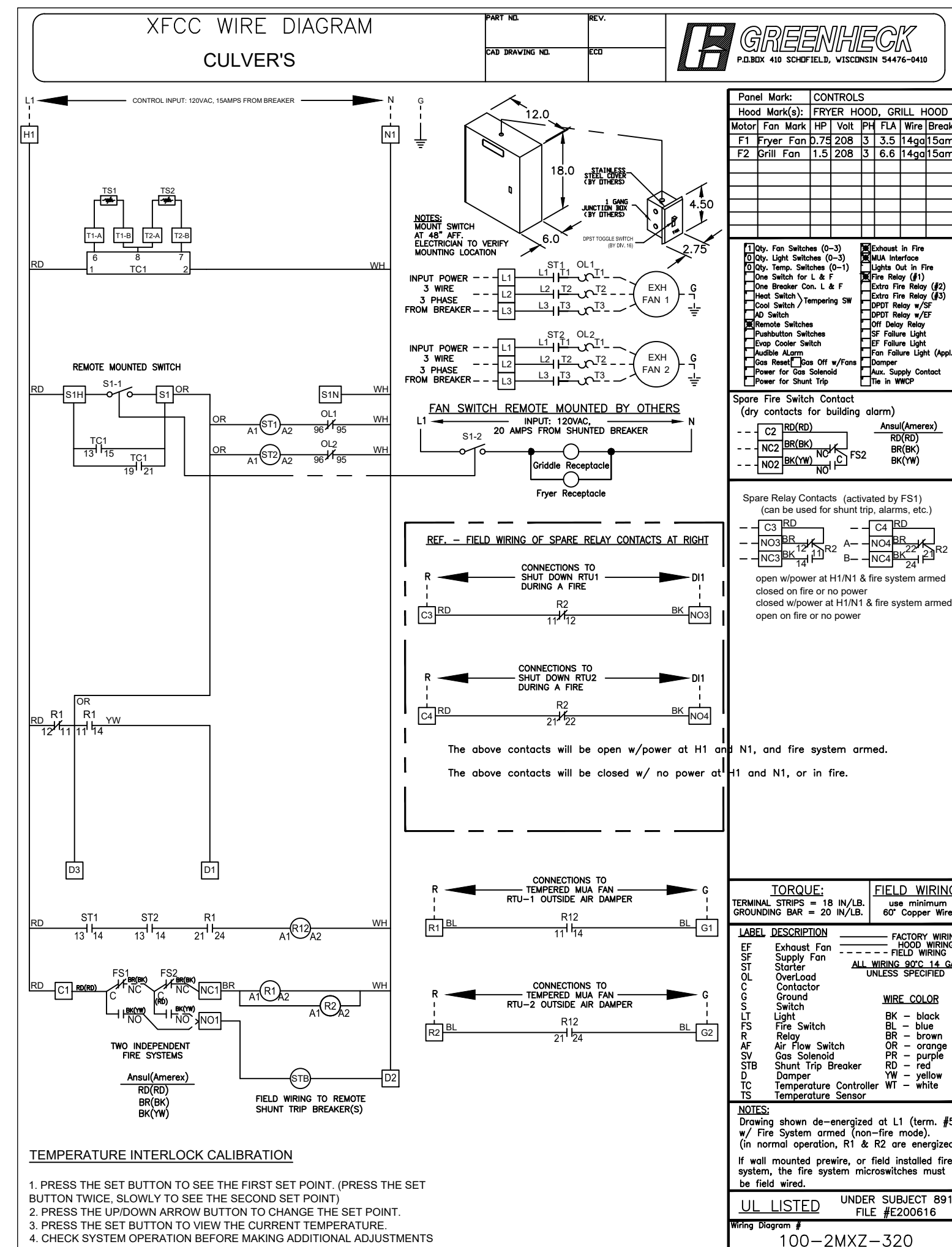
EF-1



EQUIPMENT SCHEDULE				
ELECTRICAL CONTROL BOX				
DESCRIPTION / ACCUREX MODEL MOUNTING LOCATION (CONTROL PANEL / SWITCHES)	EXHAUST FAN QTY	SUPPLY FAN QTY	POWER FREQUENCY	MARK: KFCC
KITCHEN FAN CONTROL CENTER / XFCC SHIP LOOSE / SHIP LOOSE FOR REMOTE MOUNTING	2	0	60 CYCLE	
CONTROL PANEL ENCLOSURE - 16 GA 304 STAINLESS STEEL ENCLOSURE (NEMA-1) - DIMENSIONS 12 X 16 X 6 WIRING DIAGRAM #: T100-2 - 20 STARTERS PROVIDED IN CONTROL PANEL - QTY 2 2 POSITION FAN SWITCH - QTY 1 INTEGRATED EXHAUST TEMPERATURE INTERLOCK SYSTEM -FACTORY MOUNTED EXHAUST TEMPERATURE SENSORS - QTY 2 -COMPLIES WITH INTERNATIONAL MECHANICAL CODE 2006 SECTION 507.2.1.1 TURN ON EXHAUST IN FIRE THERMAL OVERLOADS IN CABINET 1 SPEED FAN(S)				

EQUIPMENT SCHEDULE												
Direct Drive Centrifugal Roof Exhaust Fan MARK: PRV-1 Restroom												
Qty	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (Lb.)	Size (hp)	V/C/P	Enc.	Motor RPM	Windings	FLA
1	XRED-090-D	375	0.5	1478	0.060	43	0.0667	115/60/1	OP	1550	1	NA
OPTIONS AND ACCESSORIES												
UL/ULC 705 Listed - "Power Ventilators" Switch, NEMA-1, Toggle, Shipped with unit Hinged Curb Cap Kit w/Cables (PN 851018) (Shipped Loose) Curb Seal (Attached) Damper, WD-100-PS-10X10, Gravity Operated (Loose) Solid State Speed Control, Shipped Loose (PN SWSSC) Roof Curb-Galv., GPI-17-10-G12, Underlized 1.5" total												

EQUIPMENT SCHEDULE												
Ceiling Exhaust Fan MARK: EF-1												
Qty	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (Lb.)	Size (hp)	V/C/P	Enc.	Motor RPM	Windings	FLA
	XCR-880	75	0.125	885	0.01	10	0.0	115/60/1	OP	900	1	NA
OPTIONS AND ACCESSORIES												
UL/ULC 705 Listed - Electric fan Solid State Speed Control, 6.0 amp, shipped loose Round Hooded Wall cap, (PN: WC-6) Shipped loose Designer Grille Round duct connection Polypropylene Wheel Material Energy Star Rated												



TEMPERATURE INTERLOCK CALIBRATION

- PRESS THE SET BUTTON TO SEE THE FIRST SET POINT. (PRESS THE SET BUTTON TWICE, SLOWLY TO SEE THE SECOND SET POINT)
- PRESS THE UP/DOWN ARROW BUTTON TO CHANGE THE SET POINT.
- PRESS THE SET BUTTON TO VIEW THE CURRENT TEMPERATURE.
- CHECK SYSTEM OPERATION BEFORE MAKING ADDITIONAL ADJUSTMENTS

FOR TECHNICAL SUPPORT ON THE KFCC (KITCHEN FAN CONTROL CENTER) CALL EITHER:
AARON VAN KREY 715.841.8521
TYLER SCHILLING 715.841.8749

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.

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Thank you for your interest in Accurex

SUBMITTAL

Please return one approved print to your Greenheck Representative including signatures, 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

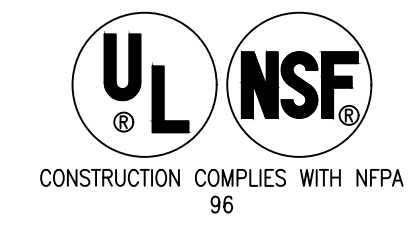
SIGNATURE _____ DATE _____

REV	DESCRIPTION	DATE

DRIVEN BY: GNH
 DATE: 01/31/17
 SCALE: 1/24
 C28805C

ACCUREX

CULVER'S MASTER TEMPLATE



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NEW CULVER'S RESTAURANT
 1652 N Lecanto Hwy
 Lecanto, FL 34461
 County of CITRUS

OWNER:
 S & L PROPERTIES LECANTO, LLC
 2651 Kinking Court
 Portage, WI 53901
 Chad A. Stevenson, Member
 Jeffrey J. Liegel, Realty Manager / Member

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

FAN SCHEDULE & DETAILS

Revision: _____
 Date: 3-19-2021

2020-082
 M204

2020-082 Culver's of Lecanto, FL
 Lecanto, FL
 RTU-1: DINING

COMPUTATION SHEET

VENTILATION CALCULATIONS - 2020 FBC - Mechanical, 7th Edition, CHAPTER 403
 AT MAXIMUM CFM (COOLING MAX)

CHVAC No	ROOM NAME	GROSS FLOOR AREA	NET FLOOR AREA A _Z	CODE OCCUPANCY CLASS	OCC PER 1000SF	QTY OCC, P _Z	Chair Count	# OCC (USED IN CALCS)	FROM 2017 FBC - TABLE 403.3.1.1				OCC OA CFM	AREA OA CFM	(EQ 4-1) BREATHING ZONE OA CFM	(EQ 4-2) ZONE OA CFM	ACTUAL ZONE PRIMARY AIRFLOW, V _{PZ}	(EQ 4-5) Zone Primary OA Fraction, Z _p ·V _{OZ} /V _{PZ}	ASHRAE 62.1-2010 (EQ A-2) Zone Ventilation Efficacy E _{vz} =1+X _s ·Z _p	
									CFM/Occ, R _p	Code OA CFM/SF R _k	Code EXH CFM/SF	ACTUAL OR Code EXH CFM								
1	101 Dining	1,892	1,753	Dining	70	122.7		86	7.5	0.18	-	-	920.3	315.5	1235.9	1544.8	3,750	0.412	0.820	
2	104 Drive Thru	149	149	Dining	70	10.4		2	7.5	0.18	-	-	78.2	26.8	105.0	131.3	500	0.263	0.969	
4	107 Men	113	113	NOT OCCUPIABLE	0	0.0		0	0	0	-	150	0.0	0.0	0.0	150	0.000	1.232		
5	108 Women	140	140	NOT OCCUPIABLE	0	0.0		0	0	0	-	150	0.0	0.0	0.0	150	0.000	1.232		
6	110 Customer	194	194	Dining	70	13.6		3	5	0.06	-	-	67.9	11.6	79.5	99.4	1,400	0.071	1.161	
11	117 Office	72	72	Office	5	0.4		2	5	0.06	-	-	1.8	4.3	6.1	7.7	200	0.038	1.194	
TOTALS						147.1		93					300	1068.25	358.32	1426.6	1783.2	6,150		

EQ 4-1: V_{BZ} = R_pP_Z + R_kA_Z = REQUIRED OA CFM IN BREATHING ZONE
 EQ 4-2: V_{OZ} = V_{BZ}/E_Z = REQUIRED ZONE OA CFM

E_Z (Zone Air Distribution Effectiveness from Table 403.3.1.1.1.2) = 0.8
 Max Z_p (FROM ABOVE) = 0.412
 System Ventilation Efficiency, E_v (From Table 403.3.2.3.2) = 0.7
 D (Occupant Diversity) (EQ 4-7) = 1.00
 V_{OU} (Uncorrected OA Intake = Σ all zones R_pP_Z + Σ all zones R_kA_Z) (EQ 4-6) = 1427
 V_{O1} (OA Intake=V_{OU}/E_v) (EQ 4-8) = 2038
 Min %OA = 33.14%
 S.A.Y. = 2,040

ASHRAE 62.1-2010, APPENDIX A METHOD:
 Average uncorrected Outdoor Air Fraction, X_s = V_{OU}/V_{PS} (EQ A-1) = 0.232
 System Ventilation Efficiency, E_v = Minimum E_{vz} (EQ A-8) = 0.820
 V_{O1} (OA Intake=V_{OU}/E_v) (IECC EQ 4-8) = 1740
 Min %OA = 28.29%
 S.A.Y. = 1,750

2020-082 Culver's of Lecanto, FL
 Cape Coral, FL
 RTU-2: KITCHEN

COMPUTATION SHEET

VENTILATION CALCULATIONS - 2020 FBC - Mechanical, 7th Edition, CHAPTER 403
 AT MAXIMUM CFM (COOLING MAX)

CHVAC No	ROOM NAME	GROSS FLOOR AREA	NET FLOOR AREA A _Z	CODE OCCUPANCY CLASS	OCC PER 1000SF	QTY OCC, P _Z	Chair Count	# OCC (USED IN CALCS)	FROM 2017 FBC - TABLE 403.3.1.1				OCC OA CFM	AREA OA CFM	(EQ 4-1) BREATHING ZONE OA CFM	(EQ 4-2) ZONE OA CFM	ACTUAL ZONE PRIMARY AIRFLOW, V _{PZ}	(EQ 4-5) Zone Primary OA Fraction, Z _p ·V _{OZ} /V _{PZ}	ASHRAE 62.1-2010 (EQ A-2) Zone Ventilation Efficacy E _{vz} =1+X _s ·Z _p	
									CFM/Occ, R _p	Code OA CFM/SF R _k	Code EXH CFM/SF	ACTUAL OR Code EXH CFM								
7	112 Kitchen	584	584	Kitchen	0	0.0		8	0	0	0.7	-	0.0	0.0	0.0	0.0	3,075	0.000	1.032	
8	115 Dry Goods	367	367	Storage	0	0.0		0	0	0.12	-	-	0.0	44.0	44.0	55.1	1,200	0.046	0.986	
9	116 Utility Room	91	91	Storage	0	0.0		0	0	0.12	-	-	0.0	10.9	10.9	13.7	600	0.023	1.009	
10	111 Sundae Prep	214	214	Dining	70	15.0		2	7.5	0.18	-	-	112.4	38.5	150.9	188.6	1,200	0.157	0.874	
12	119 Toilet	63	63	NOT OCCUPIABLE	0	0.0		0	0	0	-	-	0.0	0.0	0.0	0.0	75	0.000	1.032	
TOTALS						15.0		10					0	112.35	93.48	205.8	257.3	6,150		

EQ 4-1: V_{BZ} = R_pP_Z + R_kA_Z = REQUIRED OA CFM IN BREATHING ZONE
 EQ 4-2: V_{OZ} = V_{BZ}/E_Z = REQUIRED ZONE OA CFM

E_Z (Zone Air Distribution Effectiveness from Table 403.3.1.1.1.2) = 0.8
 Max Z_p (FROM ABOVE) = 0.157
 System Ventilation Efficiency, E_v (From Table 403.3.2.3.2) = 1
 D (Occupant Diversity) (EQ 4-7) = 0.90
 V_{OU} (Uncorrected OA Intake = Σ all zones R_pP_Z + Σ all zones R_kA_Z) (EQ 4-6) = 195
 V_{O1} (OA Intake=V_{OU}/E_v) (EQ 4-8) = 195
 Min %OA = 3.16%
 S.A.Y. = 195

ASHRAE 62.1-2010, APPENDIX A METHOD:
 Average uncorrected Outdoor Air Fraction, X_s = V_{OU}/V_{PS} (EQ A-1) = 0.032
 System Ventilation Efficiency, E_v = Minimum E_{vz} (EQ A-8) = 0.874
 V_{O1} (OA Intake=V_{OU}/E_v) (IECC EQ 4-8) = 223
 Min %OA = 3.62%
 S.A.Y. = 225

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NEW CULVER'S RESTAURANT
 1652 N Lecanto Hwy
 Lecanto, FL 34461
 County of CITRUS

SEAL

OWNER:
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VENTILATION CALCULATIONS

Revision: 6-3-2021

Date: 3-19-2021

2020-082

SHEET ADDED

M205