

1 MECHANICAL FLOOR PLAN
1/4" = 1'-0"

LEGEND table with columns for symbol, description, and notes. Includes items like Remote Temperature Sensor, Humidity Sensor, Strobe Audio/Visual Alarm, etc.

FLEX DUCT SIZE table with columns for Range, Size, and Size. Includes notes on wire helix flexible duct and UL listings.

NOTE: REFER TO SCHEDULES AND DETAILS MECHANICAL SHEET FOR FURTHER INFORMATION.
NOTE: MECHANICAL CONTRACTOR TO PROVIDE TEST AND BALANCE REPORT BEFORE FINAL INSPECTION.
NOTE: ALL NEW HOODS SHALL BE RATED WITH ONE INCH THICK LAYER OF FACTORY INSTALLED INSULATION TO MEET "ZERO INCH CLEARANCE" TO COMBUSTIBLE MATERIALS.
NOTE: IF BALANCING DAMPERS ARE NOT EXISTING IN THE BRANCH DUCT OR AT THE TAKE-OFF, MECHANICAL CONTRACTOR SHALL SUPPLY AND INSTALL NEW BALANCING DAMPERS WITHIN THE BRANCH DUCT (TYPICAL).

OMD CANOPY NOTE
REFER TO SHEET M-601 FOR FURTHER INFORMATION REGARDING CANOPY SCHEMATIC CONTRACTOR TO PURCHASE AND MOUNT NEW CIRCULATION FANS. COORDINATE EXACT NUMBER OF FANS WITH CANOPY MANUFACTURER.
NOTE: GENERAL CONTRACTOR TO HIRE REFRIGERATION CONTRACTOR TO RECLAIM REFRIGERANT FROM EXISTING FREEZER/COOLER ICE MAKERS AND RECHARGE EXISTING ICE MAKERS AFTER EQUIPMENT IS REINSTALLED. REFER TO KEY NOTES #2 AND #5 ON SHEET M-101.

HVAC KEY NOTES

- 1. TRANSITION IN VERTICAL DROP FROM FULL SIZE OF CURB OPENING TO SIZE SHOWN. TRANSITION WITHIN CURB WHERE REQUIRED TO AVOID STRUCTURE. NO TURNING VANES IN ELBOW.
2. PROVIDE NEW KITCHEN HOOD EXHAUST FAN REPLACING THE EXISTING FAN THROUGH THE EXISTING ROOF OPENING. PROVIDE NEW FAN WITH NEW CURB LOCATION SHOWN ON PLAN. ENSURE A MINIMUM OF 10 FT FROM ANY NEW OR EXISTING OUTSIDE AIR INTAKE. COORDINATE EXACT LOCATION IN FIELD WITH EXISTING EQUIPMENT AND PIPING. SEE DETAIL ON M-401 FOR ORIENTATION OF HINGE SIDE OF FAN ON CURB.
3. PROVIDE NEW KITCHEN HOOD EXHAUST FAN WITH NEW CURB LOCATION SHOWN ON PLAN. LOCATE A MINIMUM OF 10 FT FROM PARAPET WALLS OR FROM ANY NEW OR EXISTING OUTSIDE AIR INTAKE. COORDINATE EXACT LOCATION IN FIELD WITH EXISTING EQUIPMENT AND PIPING. SEE DETAIL ON M-401 FOR ORIENTATION OF HINGE SIDE OF FAN ON CURB.
4. CJ-3 MOUNTED INSIDE CABINetry SERVING SCJ PLENUM, SEE DETAIL ON MH-101.
5. NEW SUPPLY AIR DIFFUSERS. CONTRACTOR SHALL EXTEND EXISTING SUPPLY AIR DUCT AS REQUIRED. CFM IS EXISTING TO REMAIN.
6. NEW RETURN AIR GRILLES. CONTRACTOR SHALL EXTEND EXISTING RETURN AIR DUCT AS REQUIRED. CFM IS EXISTING TO REMAIN.
7. STRONG SYSTEMS SHALL SUPPLY AND INSTALL CO2 SENSOR ANALOG-A860. SENSOR SHALL BE MOUNTED AT 12" AFF WITH SPLASH GUARD AND GAGE. ELECTRICAL CONTRACTOR TO PROVIDE SINGLE-GANG J-BOX WITH 1/2" CONDUIT EXTENDED TO ABOVE ACCESSIBLE CEILING SPACE. INSTALL PER MANUFACTURER'S RECOMMENDATIONS AND PER LOCAL CODE REQUIREMENTS. FIELD VERIFY EXACT LOCATION AND ALL REQUIREMENTS PRIOR TO BID AND CONSTRUCTION. FOR MORE INFORMATION CONTACT: STRONG SYSTEMS INTERNATIONAL, INC. CHRIS VERCH (770) 729-1199 OR (770) 462-2501.
8. STRONG SYSTEMS SHALL SUPPLY AND INSTALL CO2 ANNUNCIATOR MOUNTED AT 60" AFF. ELECTRICAL CONTRACTOR TO PROVIDE SINGLE-GANG J-BOX WITH 1/2" CONDUIT EXTENDED TO ABOVE ACCESSIBLE CEILING SPACE. INSTALL PER MANUFACTURER'S RECOMMENDATIONS AND PER LOCAL CODE REQUIREMENTS. FIELD VERIFY EXACT LOCATION AND ALL REQUIREMENTS PRIOR TO BID AND CONSTRUCTION. FOR MORE INFORMATION CONTACT: STRONG SYSTEMS INTERNATIONAL, INC. CHRIS VERCH (770) 729-1199 OR (770) 462-2501.
9. YOUNG REGULATOR 12" MODEL 4075-LMB24-IF ROUND ZONE DAMPER WITH MODEL T-720A AUTOMATIC CHANGE-OVER THERMOSTAT. MOUNT T/STAT AT 4'-0" AFF. POWER OPEN/SPRING CLOSE. ADJUST MECHANICAL LIMIT FOR 50 CFM MINIMUM AIRFLOW. CHICK-FIL-A HAS A NATIONAL ACCOUNT WITH TOM BARRROW COMPANY FOR THE ZONE DAMPER. THE MECHANICAL CONTRACTOR SHALL PURCHASE THE ZONE DAMPER DIRECTLY FROM TOM BARRROW COMPANY. CONTACT MR. SCOTT GEORGE AT 404-351-1010. FOR PRICING AND AVAILABILITY. ZONE DAMPERS NOT PURCHASED THRU TOM BARRROW COMPANY WILL NOT BE ACCEPTED.
10. MOUNT NEW LENNOX HUMIDITY SENSOR ON WALL ABOVE SPACE TEMP SENSOR AND ROUTE WIRING TO UNIT ON ROOF.
11. MOUNT NEW REMOTE TEMPERATURE SENSOR ON WALL AT 48" AFF AND ROUTE WIRING BACK TO TEMP CONTROL PANEL. FOR SENSOR SERVING KITCHEN AC-1. COORDINATE EXACT LOCATION WITH KITCHEN EQUIPMENT PRIOR TO BID AND CONSTRUCTION.
12. PROVIDE A LENNOX FACTORY INSTALLED SUPPLY SIDE & RETURN SIDE SMOKE DETECTORS. REFER TO SCHEDULE ON SHEET M-402 AND LENNOX SMOKE DETECTOR AND ANNUNCIATOR WIRING DIAGRAM ON SHEET M-501.
13. STRONG SYSTEMS SHALL SUPPLY AND INSTALL CO2 CENTRAL CONTROL UNIT MOUNTED AT 60" AFF. ELECTRICAL CONTRACTOR TO PROVIDE SINGLE-GANG J-BOX WITH 1/2" CONDUIT EXTENDED TO ABOVE ACCESSIBLE CEILING SPACE. INSTALL PER MANUFACTURER'S RECOMMENDATIONS AND PER LOCAL CODE. FIELD VERIFY EXACT LOCATION AND ALL REQUIREMENTS PRIOR TO BID AND CONSTRUCTION. COORDINATE WITH ELECTRICAL DRAWING E2.2 FOR EXACT LOCATION. FOR MORE INFORMATION CONTACT: STRONG SYSTEMS INTERNATIONAL, INC. CHRIS VERCH (770) 729-1199 OR (770) 462-2501.
14. (2) 28x20 SUPPLY AIR RTU DROP AND (1) 60x15 RETURN AIR DROP FROM NEW KITCHEN AC-1.
15. SUPPLY AIR DUCT ROUTED BELOW BAR JOIST AS HIGH AS POSSIBLE.
16. 40"x18" RETURN AIR PLENUM AS CLOSE AS POSSIBLE TO BOTTOM OF STRUCTURAL JOIST.
17. 40"x18" SIDE-TAB RETURN AIR PLENUM WITH SPIN-IN FITTINGS AND DAMPER. REFER TO AIR DEVICE SCHEDULE FOR FURTHER INFORMATION.
18. CONTRACTOR SHALL INSTALL AND ROUTE NEW INSULATED REFRIGERANT PIPING FROM ROOF MOUNTED REMOTE CONDENSER TO FREEZER & COOLER EVAPORATORS.
19. 20"x18" SUPPLY AIR RTU DROP TO 20"x12" AND 29"x11" RETURN AIR DROP TO 29"x20" FROM NEW AC-6 UNIT.
20. AIR CURTAIN (AD-1) MOUNTED WITHIN CEILING CENTERED ABOVE DRIVE THRU DOOR 4" FROM THE EXTERIOR WALL AND (AD-3) MOUNTED WITHIN THE CEILING CENTERED ABOVE THE DRIVE THRU DOOR 1'-6" FROM THE EXTERIOR WALL. PROVIDE AIR DEFLECTOR CONE ABOVE DOOR FOR (AD-1). REFER TO DETAIL 7/M-401 FOR INFORMATION. ATTACH AIR CURTAIN TO STRUCTURE USING 3/8" ALL THREAD SUPPORTS.
21. FIELD WIRE FACTORY PROVIDED CONTROLS. SEE KITCHEN ELEVATIONS FOR EXACT LOCATION OF SWITCH. MC IS RESPONSIBLE FOR ALL FINAL CONNECTIONS FOR LOW VOLTAGE INTERLOCK WITH TORMAX DOOR. REFER TO DETAIL 5/M-501 FOR INFORMATION.
22. AIR DOOR MOUNTED OVER DOOR HEADER AT 7'-4" AFF TO BOTTOM OF UNIT. PROVIDE BLOCKING IN WALL BEHIND AIR CURTAIN. USE FACTORY PRE-PUNCHED MOUNTING HOLES ON BACK SIDE OF AIR CURTAIN ONLY. ATTACH AIR CURTAIN TO WALL USING 3/8" LAG BOLTS. LENGTH AS REQUIRED TO FULLY PENETRATE BLOCKING. LOCATE MAGNETIC CONTACT TYPE MICROSWITCH IN DOOR FRAME ON STRIKE SIDE.
23. NEW EXHAUST AIR DIFFUSERS. CONTRACTOR SHALL EXTEND EXISTING EXHAUST AIR DUCT AS REQUIRED. BALANCE TO CFM ON PLAN.
24. MECHANICAL CONTRACTOR TO ADJUST PATTERN DEFLECTORS TO THROW STRAIGHT DOWN.
25. NEW AC#6 AIR HANDLER. COORDINATE LOCATIONS WITH ELECTRICAL AND KITCHEN CONTRACTOR.
26. NOTE NOT USED.
27. NEW RETURN AIR GRILLES. CONTRACTOR SHALL EXTEND EXISTING RETURN AIR DUCT AS REQUIRED. BALANCE TO 600 CFM.
28. NEW SUPPLY AIR DIFFUSERS. CONTRACTOR SHALL EXTEND EXISTING SUPPLY AIR DUCT AS REQUIRED. BALANCE TO 580 CFM.
29. ROUTE NEW BRANCH DUCTS THROUGH EXISTING STRUCTURAL JOIST OPENINGS. THEN OVER EXISTING AC#2 DUCTWORK TO EXTENDED KITCHEN AREA.
30. EXISTING AC#2 TRUNK DUCT SHOWN FOR REFERENCE ONLY.
31. PROVIDE 120V/24V 50 VA TRANSFORMER TO SERVE YOUNG REGULATOR ZONE DAMPER ACTUATOR AND THERMOSTAT. POWER TRANSFORMER FROM 120V POWER CIRCUIT THAT REMAINS LIVE 24/7. PROVIDE ALL NECESSARY WIRING AND COMPONENTS TO MAKE CONTROL AND POWER CONNECTIONS TO TRANSFORMER, ZONE DAMPER, AND THERMOSTAT PER MANUFACTURER'S IOM. THERE IS NO INTERLOCKING OR MONITORING BY WAY OF THE S.E.C. CFA-500 PANEL. SEE WIRING DIAGRAMS ON M-501.
32. CONTRACTOR TO ROUTE NEW SUPPLY AIR AND RETURN AIR DUCT FROM EXISTING AC#5 SUPPLY AIR AND RETURN AIR TRUNK ROUTED OVERHEAD TO NEW SUPPLY AIR AND RETURN CEILING DEVICES. CFM IS EXISTING TO REMAIN.

HVAC GENERAL NOTES

- 1. DUCT SIZES SERVING DIFFUSERS AND GRILLES ARE SAME SIZE AS DIFFUSER OR GRILLE NECK UNLESS NOTED OTHERWISE.
2. MECHANICAL CONTRACTOR SHALL BALANCE HVAC SYSTEM AS SHOWN ON THE PLAN & RTU SCHEDULE. IF AIR FLOWS DIFFER BY MORE THAN 5%, CONTACT CFA CONSTRUCTION MANAGER.
3. NO PIPING OR DUCTWORK ALLOWED ABOVE ANY ELECTRICAL/CONTROL PANELS.
4. COORDINATE NEW WORK WITH EXISTING CONDUITS, STRUCTURE, & PIPING. FIELD VERIFY EXISTING CONDITIONS PRIOR TO COMMENCING WORK. CONTRACTOR TO NOTIFY DESIGN TEAM WITHOUT DELAY IF ACTUAL LOCATION OF EXISTING MECHANICAL EQUIPMENT DOES NOT MATCH FLOOR PLAN.
5. CONTRACTOR SHALL CLEAN & REFURBISH ALL EXISTING DUCTWORK. PATCH & REPAIR OPENING AIR TIGHT OF EXISTING DUCTWORK AS REQUIRED (TYPICAL ALL). FIELD VERIFY AND COORDINATE ALL EXISTING HVAC SIZES, LOCATIONS, AND CONDITION PRIOR TO BID.
6. REUSE AND REWORK EXISTING HVAC DUCTWORK. PROVIDE NEW SECTION FOR RECONNECTION AS REQUIRED. FIELD VERIFY ALL REQUIREMENTS PRIOR TO BID.
7. CONTRACTOR SHALL BALANCE, INSPECT, REPAIR, OR REPLACE AS NECESSARY IF REQUIRED FOR EXISTING CEILING OR SIDEWALL MOUNTED AIR DEVICES TO REMAIN. FIELD VERIFY AND COORDINATE EXACT SIZE, AIR QUANTITY, LOCATION, AND CONDITION PRIOR TO BID. AIR FLOW SHALL REMAIN AS IS UNLESS NOTED ON PLAN, OR DIRECTED BY CONSTRUCTION MANAGER. ANY DEFICIENCIES AND OR DISCREPANCIES SHALL BE REPORTED TO ARCHITECT/ENGINEER IMMEDIATELY. COORDINATE AIR BALANCE RESULTS WITH CONSTRUCTION MANAGER.
8. FLEXIBLE DUCT NOT SHOWN FOR CLARITY. ALL TAKE-OFFS SHALL INCLUDE FLEXIBLE DUCT. SEE DETAIL 1/M-401 FOR FLEXIBLE DUCT INSTALLATION REQUIREMENTS.
9. UNLESS NOTED OTHERWISE, MC TO ADJUST ALL DIFFUSER AIR PATTERN DEFLECTORS TO THROW HORIZONTALLY ALONG THE CEILING.
10. SUPPORT ALL DUCT DROPS AT BASE OF DROP FROM STRUCTURE.

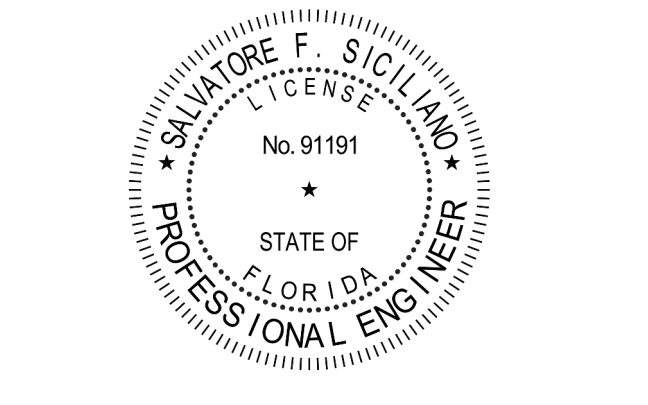
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09/05/2023

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FSR#02106

REVISION SCHEDULE table with columns for NO., DATE, and DESCRIPTION. Includes revision 5 dated 09-20-2023 for CONSTR REV 4.

CONSULTANT PROJECT # C29175
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DATE 11/30/22
DRAWN BY JRH
MECHANICAL FLOOR PLAN
SHEET NUMBER M-201

PERMIT

FOR CONSTRUCTION

CIRCULATING FAN SCHEDULE

MARK	CFM	RPM	HP	MODEL	MANUFACTURER
CF	5,750	1,625	1/8	U18TE-HD	TPI

REMARKS

- ALUMINUM PADDLE WITH STEEL HUB/SPIDER PROPELLER
- 360° ROTATING HEAD HORIZONTALLY AND VERTICALLY
- OSHA COMPLIANT DOUBLE LOCKING, COATED STEEL WIRE GUARD
- 3-SPEED, TOTALLY ENCLOSED, PERMANENTLY LUBRICATED BALL BEARING MOTOR
- FACTORY PRE-WIRED POWER CORD
- PROVIDE FACTORY WALL MOUNTING BRACKET. SEE MANUFACTURERS RECOMMENDATIONS FOR INSTALLATION INSTRUCTIONS
- PROVIDE ENGRAVED PLASTIC LABEL AT EACH UNIT WITH UNIT DESIGNATION IN 1" HIGH WHITE LETTERS ON A BLACK BACKGROUND. MOUNT TO UNDERSIDE OF CANOPY OR EXISTING OVERHANG, FACING DOWNWARD, 12" LATERALLY FROM THE FAN LOCATION
- REMOVE PULL CHAIN EXTENSION AT ON/OFF SWITCH IN FIELD
- FACTORY CERTIFIED FOR OUTDOOR INSTALLATION

AIR DEVICE SCHEDULE

MARK	DESCRIPTION	LOCATION	NECK SIZE	FACE SIZE	FRAME TYPE	REMARKS
A	PRICE MODEL APCD ALUMINUM SUPPLY AIR DIFFUSER WITH INDIVIDUALLY ADJUSTABLE CURVED AIR PATTERN CONTROLLERS	DINING/ KITCHEN	VARIES	24"x24"	LAY-IN	1,7
C	PRICE MODEL SMCDC STEEL SUPPLY AIR DIFFUSER FIELD ADJUSTABLE AIR PATTERN CONTROLLERS	ENTRY	14"x14"	19"x19"	BEVELED	1,5,6
E	TITUS MODEL 27ZFL DOUBLE DEFLECTION ALUMINUM SIDEWALL SUPPLY GRILLE, FRONT BLADE PARALLEL TO LONG SIDE.	PLAYGROUND	18"x12"	20"x14"	SURFACE	1
F	PRICE MODEL 80 EGGCRATE RETURN AIR GRILLE WITH REMOVABLE WHITE CORE FACTORY FLAT BLACK BACKPAN AND ROUND NECK	DINING/ OFFICE/ KITCHEN	VARIES	24"x24"	LAY-IN	1,7
J	PRICE MODEL SMCDC STEEL SUPPLY AIR DIFFUSER FIELD ADJUSTABLE AIR PATTERN CONTROLLERS	RESTROOMS	10"x10"	15"x15"	BEVELED	1,2,5,6
K	PRICE MODEL APCDR ALUMINUM PERFORATED FACE RETURN AIR GRILLE.	RESTROOM ENTRY	14"x14"	16"x16"	SURFACE	1,4,5,6
L	PRICE MODEL 21 ALUMINUM SIDEWALL RETURN GRILLE, FRONT BLADE PARALLEL TO LONG SIDE	PLAY AREA	12"x12"	14"x14"	SURFACE	1

NOTES

- CHICK-FIL-A HAS A NATIONAL ACCOUNT WITH TOM BARRROW COMPANY FOR THE AIR DEVICES. THE MECHANICAL CONTRACTOR SHALL PURCHASE THE AIR DEVICES DIRECTLY FROM TOM BARRROW COMPANY. CONTACT MR. SCOTT GEORGE AT 404-351-1010, FOR PRICING AND AVAILABILITY. AIR DEVICES NOT PURCHASED THRU TOM BARRROW COMPANY WILL NOT BE ACCEPTED.

REMARKS

- STANDARD OFF WHITE FINISH
- PROVIDE MODELVC33 NECK DAMPER.
- NOT USED
- PROVIDE MODEL VCR7 NEC DAMPER ON GRILLES IN RESTROOMS SERVING EXHAUST FAN.
- PROVIDE BACKPAN, MC TO SEAL JOINTS WITH MASTIC AND INSULATE EXTERNALLY.
- FIELD INSULATE BACKPAN AS SHOWN ON DETAIL 2 ON SHEET M3.1.
- FACTORY INSULATED R-6 BACKPAN.

AIR BALANCE SCHEDULE

MARK	SUPPLY AIR	RETURN AIR	OUTSIDE AIR	EXHAUST AIR	BUILDING POSITIVE PRESSURE
AC-1 (NEW)	9,500	7,400	2,100		
AC-2	2,560	2,040	520		
AC-3	3,500	2,800	700		
AC-4	2,650	2,100	550		
AC-5	1,800	1,440	360		
AC-6 (NEW)	1,200	960	240		
EF-1				1,913	
EF-2				701	
EF-3 (EXISTING)				400	
EF-4				701	
TOTALS:	21,210	16,740	4,470	3,715	+755

NOTES:

- CONTRACTOR SHALL REBALANCE AIR CONDITIONING SYSTEMS TO VALUES LISTED ABOVE.

EXHAUST FAN SCHEDULE

MARK	CFM	ESP	RPM	HP	AREA SERVED	MODEL	MANUFACTURER	REMARKS
EF-1	1,912	0.75	1,078	3/4	HOOD-1 L&R	190VCR	LOREN COOK	1,2,3,4,5,7
EF-2	701	0.75	1,216	1/4	HOOD H-3	190VCR-HP	LOREN COOK	1,2,3,4,5,7
EF-3	400	-	-	-	RESTROOMS	-	EXISTING	8
EF-4	701	0.75	1,216	1/4	HOOD H-2	190VCR-HP	LOREN COOK	1,2,3,4,5,7

NOTES

- GREASE FAN RPM BASED ON 80 DEGREE F AIR AT 1000 FEET ABOVE SEA LEVEL.
- GREASE EXHAUST FANS SHALL BE UL 762 LISTED.
- CHICK-FIL-A HAS A NATIONAL ACCOUNT WITH TOM BARRROW COMPANY FOR THE FAN/CURB PACKAGE. THE MECHANICAL CONTRACTOR SHALL PURCHASE THE AIR DOORS DIRECTLY FROM TOM BARRROW COMPANY. CONTACT MR. SCOTT GEORGE AT 404-351-1010, FOR PRICING AND AVAILABILITY. FANS AND CURBS NOT PURCHASED THRU TOM BARRROW COMPANY WILL NOT BE ACCEPTED.

REMARKS

- PROVIDE FACTORY 1'-0" BASE CURB AND EXTENSION.
- PROVIDE FACTORY INSTALLED, PRE-WIRED, NEMA 3 NON-FUSED DISCONNECT.
- PROVIDE FACTORY INSTALLED HINGED BASE KIT. REFER TO DETAIL SHEET M3.1 FOR HINGE LOCATION INFORMATION.
- PROVIDE AND INSTALL ROOFTOP SOLUTIONS G2 DRIP GUARD. MECHANICAL CONTRACTOR TO CONTACT ROOFTOP SOLUTIONS AT 800-913-7034.
- INTEGRAL THERMAL OVERLOAD WITH AUTOMATIC RESET.
- EXISTING EXHAUST FAN TO REMAIN.
- PROVIDE ROOFTOP ANCHORING. REFER TO 2/M-30.1.

AIR DOOR SCHEDULE

MARK	CFM	VELOCITY	HEATING CAPACITY	HP	AREA SERVED	MODEL	MANUFACTURER	REMARKS
AD-1	1,543	2,240 FPM	10 KW	3/4 HP	DRIVE THRU	CHA-1-48(E)	POWERED AIRE	1,2,4,5
AD-2	3867	4,220 FPM	N/A	3/4 HP	REAR DOOR	RBT-1-48	POWERED AIRE	3
AD-3	1,197	2,443 FPM	10 KW	3/4 HP	DRIVE THRU	CHA-1-36(E)	POWERED AIRE	1,2,4

NOTES

- CHICK-FIL-A HAS A NATIONAL ACCOUNT WITH TOM BARRROW COMPANY FOR THE AIR DOORS. THE MECHANICAL CONTRACTOR SHALL PURCHASE THE AIR DOORS DIRECTLY FROM TOM BARRROW COMPANY. CONTACT MR. SCOTT GEORGE AT 404-351-1010, FOR PRICING AND AVAILABILITY. AIR DOORS NOT PURCHASED THRU TOM BARRROW COMPANY WILL NOT BE ACCEPTED.

REMARKS

- FACTORY PROVIDED, WIRED AND UNIT MOUNTED SPEED CONTROLLER LOCATED ABOVE CEILING.
- FACTORY WIRED DISCONNECT.
- FACTORY PROVIDED, FIELD INSTALLED BY MC. REMOTE WALL SWITCHES FOR HEATING ON/OFF AND FAN ON/AUTO. SEE DETAIL, AIR CURTAIN WIRING DIAGRAM.
- FACTORY PROVIDED MAGNETIC DOOR CONTACT WITH FACTORY INSTALLED LOW VOLTAGE CONTROLS LOCATED IN AIR DOOR CABINET.

ELECTRIC ROOFTOP UNIT SCHEDULE

MARK	AREA SERVED	TONNAGE	COOLING CAPACITY (MBH)		HEATING CAPACITY (MBH)		FAN SECTION (CFM) INCLUDING EXISTING AC UNITS REBALANCE				MODEL	% OA	MODEL	MANUFACTURER	ELECTRICAL DATA			REMARKS	APPROX. WEIGHT WITH OPTIONS (POUNDS)
			TOTAL	SENS	INPUT	OUTPUT	SUPPLY	O.A.	HP	ESP					V/PH/Hz	MCA	MOPP		
NEW AC-1	KITCHEN	25.0	281.0	270.0	480	384	9,500	2,100	10	0.8	-	22%	LGH30054MM	LENNOX	208/3/60	142	150	1,3,4,5,7,8,9,10,12,14,15,16, 17,18	2,700
EXISTING AC-2	DINING A, RR	8.5	EXISTING	EXISTING	EXISTING	EXISTING	2,560	520	-	-	EXISTING	20.7%	EXISTING	EXISTING	208/3/60	-	-	EXISTING	EXISTING
EXISTING AC-3	DINING B	10.0	EXISTING	EXISTING	EXISTING	EXISTING	3,500	700	-	-	EXISTING	21.3%	EXISTING	EXISTING	208/3/60	-	-	EXISTING	EXISTING
EXISTING AC-4	DINING B	7.5	EXISTING	EXISTING	EXISTING	EXISTING	2,650	550	-	-	EXISTING	20.3%	EXISTING	EXISTING	208/3/60	-	-	EXISTING	EXISTING
EXISTING AC-5	PLAY AREA	5.0	EXISTING	EXISTING	EXISTING	EXISTING	1,800	360	-	-	EXISTING	20%	EXISTING	EXISTING	208/3/60	-	-	EXISTING	EXISTING
NEW AC-6	BOH	3.0	36.0	26.6	100	80	1,200	240	0.5	0.5	-	20%	LGH036HEF	LENNOX	208/3/60	20	26	2,3,4,5,7,8,9,10,12,14,15,16,17	800

NOTES:

- COOLING CAPACITIES ARE GROSS, BASED ON ENTERING: 80FDB/67FWB, OUTDOOR: 95FDB, AND 400 CFM PER TON.
- CHICK-FIL-A MAINTAINS A NATIONAL ACCOUNT FOR EQUIPMENT WITH LENNOX CORPORATION. CONTACT LENNOX NATIONAL ACCOUNTS AT 972-497-6219 (OR BY FAX AT 972-497-5112) FOR PRICING, ORDERING AND AVAILABILITY.
- MECHANICAL CONTRACTOR TO VERIFY LENNOX SUBMITTAL WITH CONSTRUCTION DOCUMENTS.

REMARKS

- PROVIDE DIFFERENTIAL ENTHALPHY ECONOMIZER WITH POWER EXHAUST.
- PROVIDE DIFFERENTIAL ENTHALPHY ECONOMIZER WITH BAROMETRIC EXHAUST.
- PROVIDE 14" HIGH ROOF CURB. PROVIDE CURBS PLUS ANCHOR IN ACCORDANCE WITH NOA #21-1119.01. REFER TO 8/M-401 FOR ANCHORING.
- SEE DETAIL ON SHEET M-501 FOR SETTING OF PRODIGY M3 BOARD CONTROL PARAMETERS BY MC.
- PROVIDE FACTORY INSTALLED AND UNIT POWERED 115V GFI SERVICE OUTLET.
- PROVIDE FACTORY INSTALLED 115V GFI SERVICE OUTLET.
- PROVIDE FACTORY INSTALLED SUPPLY AND RETURN SIDE SMOKE DETECTOR.
- PROVIDE FACTORY INSTALLED NON-FUSED DISCONNECT.
- PROVIDE 2" MERV 8 THROW AWAY FILTERS.
- PROVIDE HINGED PANELS FOR FILTER ACCESS, FAN MOTOR ACCESS, COMPRESSOR ACCESS AND CONTROL COMPARTMENT ACCESS.
- ADJUST GAS MANIFOLD PRESSURE AT LOCATIONS WHERE ELEVATION EXCEEDS 2000' ABOVE SEA LEVEL AS RECOMMENDED BY MANUFACTURER.
- PROVIDE FACTORY COIL HALL GUARD, FIELD INSTALLED.
- PROVIDE FRESH AIR TEMPERING KIT.
- PROVIDE HUMIDITROL OPTION WITH FACTORY WALL MOUNTED HUMIDITY SENSOR.
- PROVIDE FACTORY INSTALLED BELT TENSIONER.
- PROVIDE FACTORY CONFIGURED PHASE LOSS PROTECTION.
- PROVIDE FACTORY INSTALLED CONDENSATE PAN DRAIN OVERFLOW SWITCH.
- PROVIDE UNIT WITH MSAV BLOWER.
- PROVIDE FACTORY STAINLESS STEEL HEAT EXCHANGER.

CONTRACTOR SHALL VERIFY EXACT ELECTRICAL CONNECTIONS, WIRE SIZES, BREAKERS, DISCONNECT, ETC. FOR THE NEW ROOFTOP UNITS PRIOR TO ORDERING AND BID.

DUCTLESS SPLIT SYSTEM

UNIT MARK	SERVICE	LOCATION	SEER	EER	INDOOR UNIT				FAN DATA	ELECTRICAL SERVICE				MANUFACTURER MODEL NUMBER (AS STANDARD)	UNIT NUMBER	LOCATION	OUTDOOR UNIT				REMARKS				
					TOTAL MBH	SENSIBLE MBH	INDOOR TEMP DB(F)	WB(F)		OUTDOOR TEMP DB(F)	CFM 3-SPEED	MCA	MOPP				VOLTS	PH	HZ	MCA		MOPP	VOLTS	PH	HZ
AC-7	DRIVE-THRU	DRIVE-THRU	16.2	12.0	33.5	23.8	75	64	95	635-73-830	1.0	--	208	1	60	MITSUBISHI / PKA-A30KA7	CU-7	ROOFTOP	28.0	40	208	1	60	MITSUBISHI / PUZ-HA36NH45	1,2,3,4,5,6,7,8,9

NOTES:

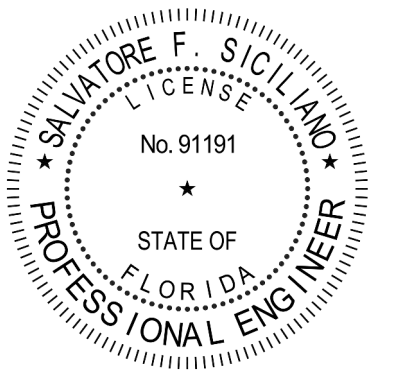
- INDOOR UNIT SHALL BE STANDARD COLOR: WHITE
- PROVIDE WITH INDOOR MOUNTING BRACKET. COORDINATE WITH ARCHITECT FOR SUPPORT BLOCKING IN WALL.
- PROVIDE WITH CLEANABLE FILTERS.
- INDOOR UNIT IS POWERED FROM OUTDOOR UNIT.
- PROVIDE WALL-MOUNTED THERMOSTAT MODEL PAR-CT01MAU-SB ON WALL. MC TO PROGRAM THERMOSTAT TO MATCH ADJACENT AIR SYSTEM SETPOINTS.
- PROVIDE DRAIN PAN OVERFLOW SENSOR WIRED TO SHUT DOWN UNIT IN CASE OF DETECTION OF INCREASED WATER LEVEL IN DRAIN PAN.
- PROVIDE 208/230V MINI CONDENSATE PUMP W/RESERVOIR AND SENSOR. IF GRAVITY FLOW TO DRAIN IS NOT FEASIBLE.
- PROVIDE PAC-SE55RA-E CONNECTOR AT INDOOR UNIT CONNECTOR CN32, WIRE ORANGE AND RED WIRES TO SPARE POLE ON R-1 RELAY IN SUNCOAST T-500 PANEL. (TERMINALS 11 & 7, RESPECTIVELY) AND CAP THE BROWN WIRE.
- PROVIDE HIGH WIND TIE-DOWN ANCHOR IN ACCORDANCE WITH MANUFACTURER RECOMMENDATIONS. REFER TO DETAILS.



Chick-Fil-A
5200 Buffington Road
Atlanta, Georgia
30349-2998



A Full Service A & E Firm
Plans Prepared By:
CPH, LLC.
Licenses:
Eng. C.O.A. No. 3215
Survey L.B. No. 7143
Arch. Lic. No. AZ2500926
Lndscp. Lic. No. LC0000298



09/05/2023

CHICK-FIL-A

Viera (FL) FSU

8300 N. Wickham Rd
Melbourne, FL 32940

FSR#02106

BUILDING TYPE / SIZE: S06-C LRG
RELEASE:

REVISION SCHEDULE

NO.	DATE	DESCRIPTION
5	09-20-2023	CONSTR REV 4

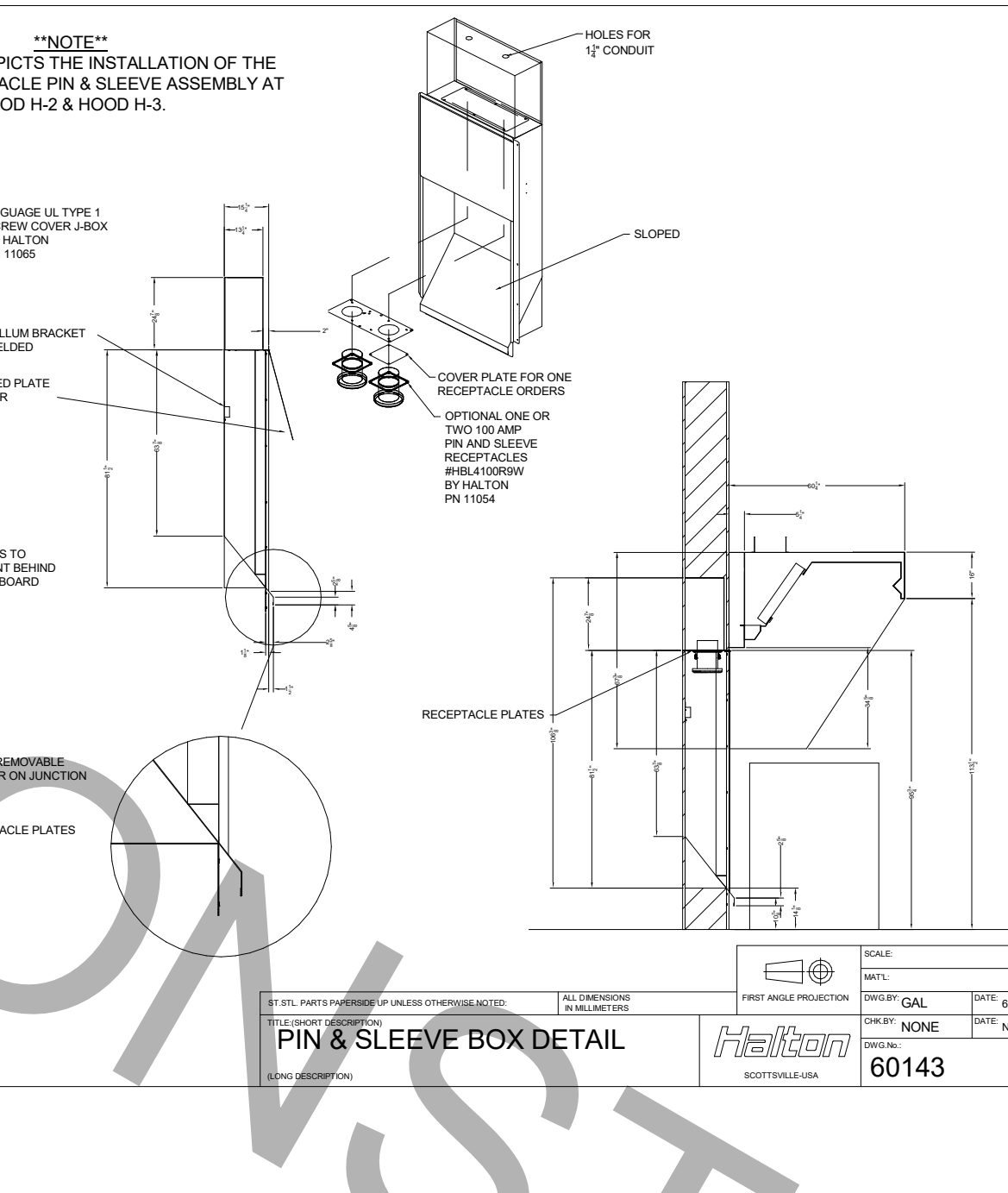
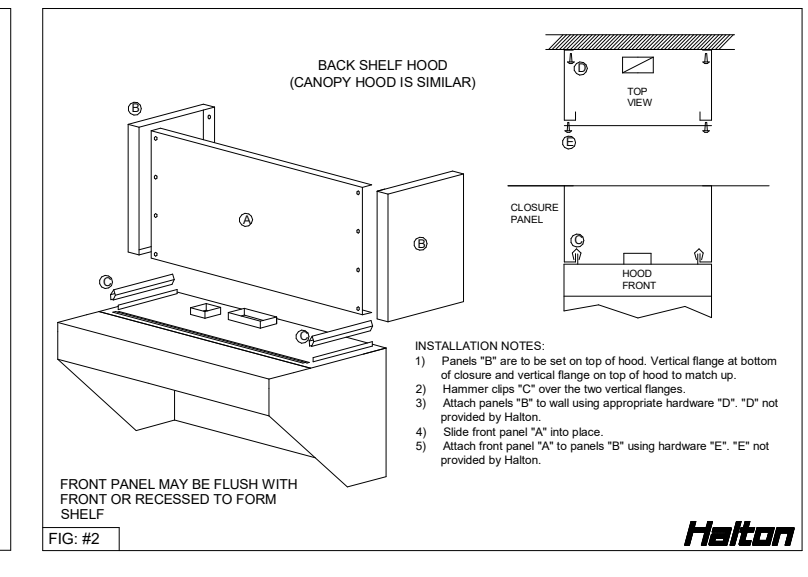
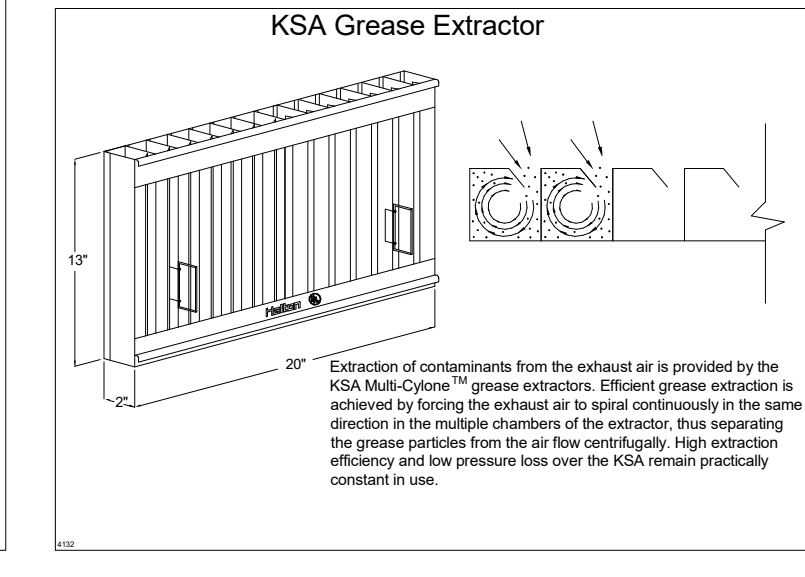
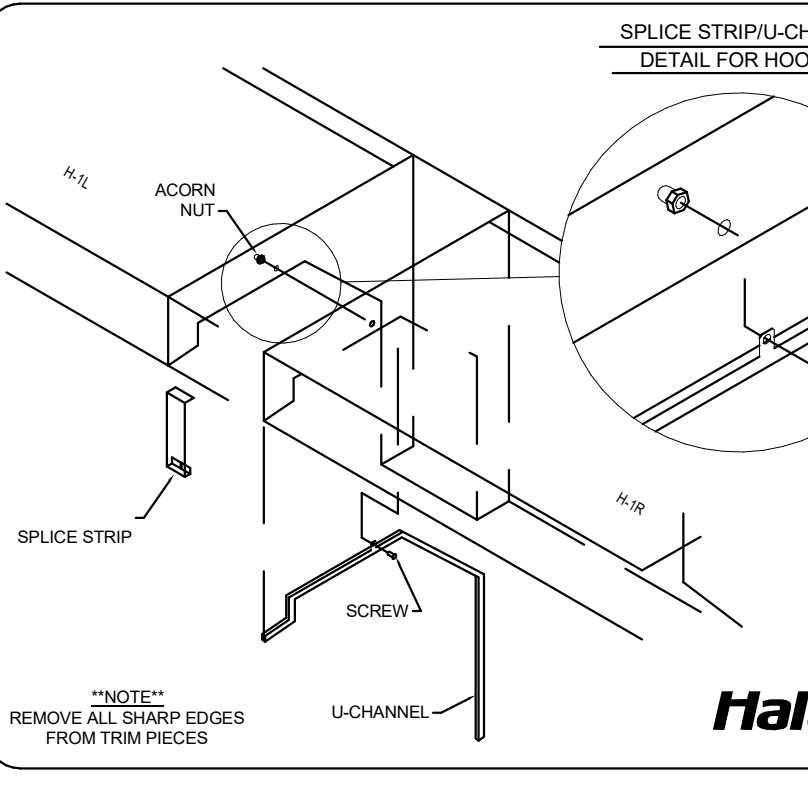
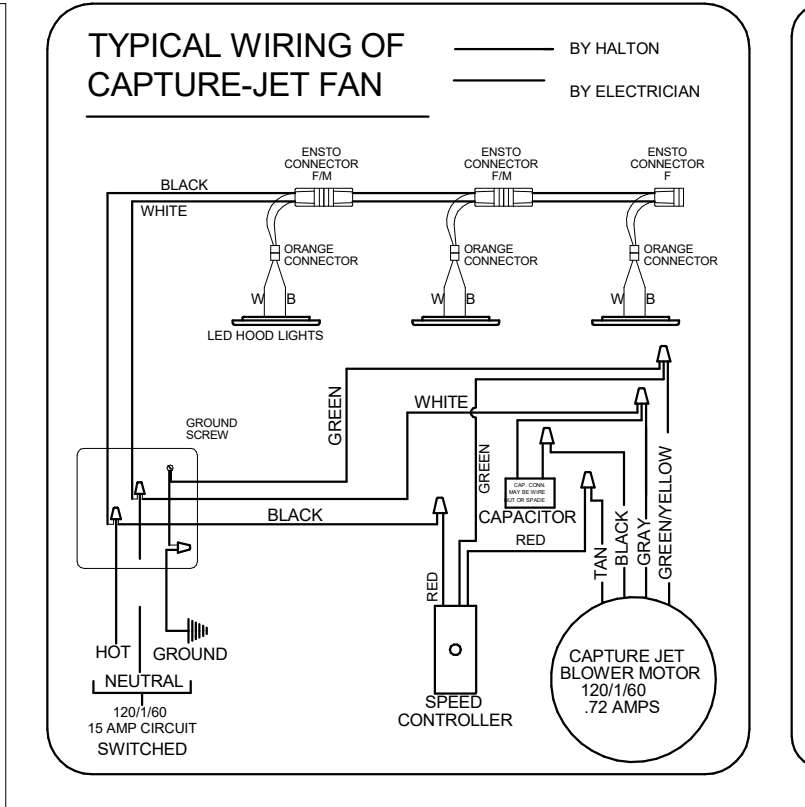
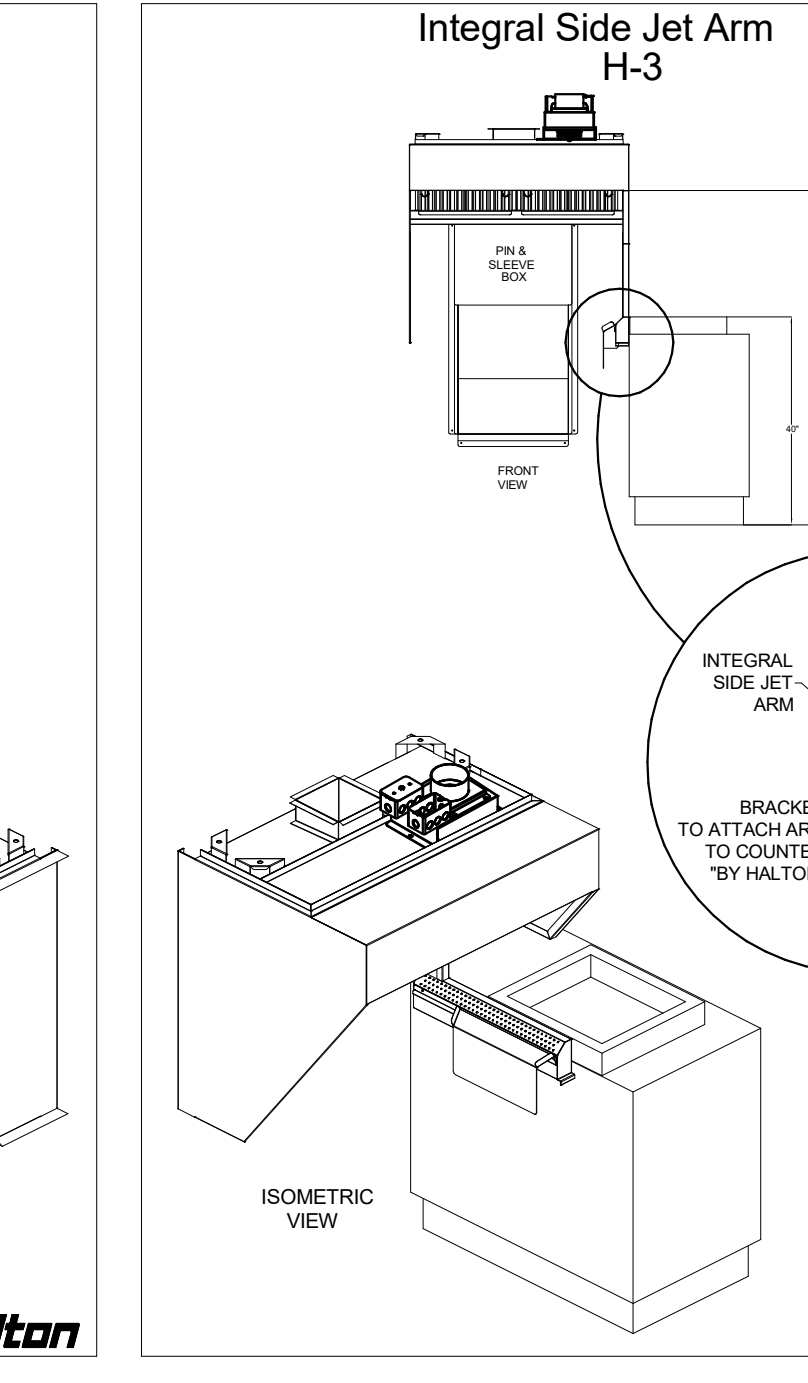
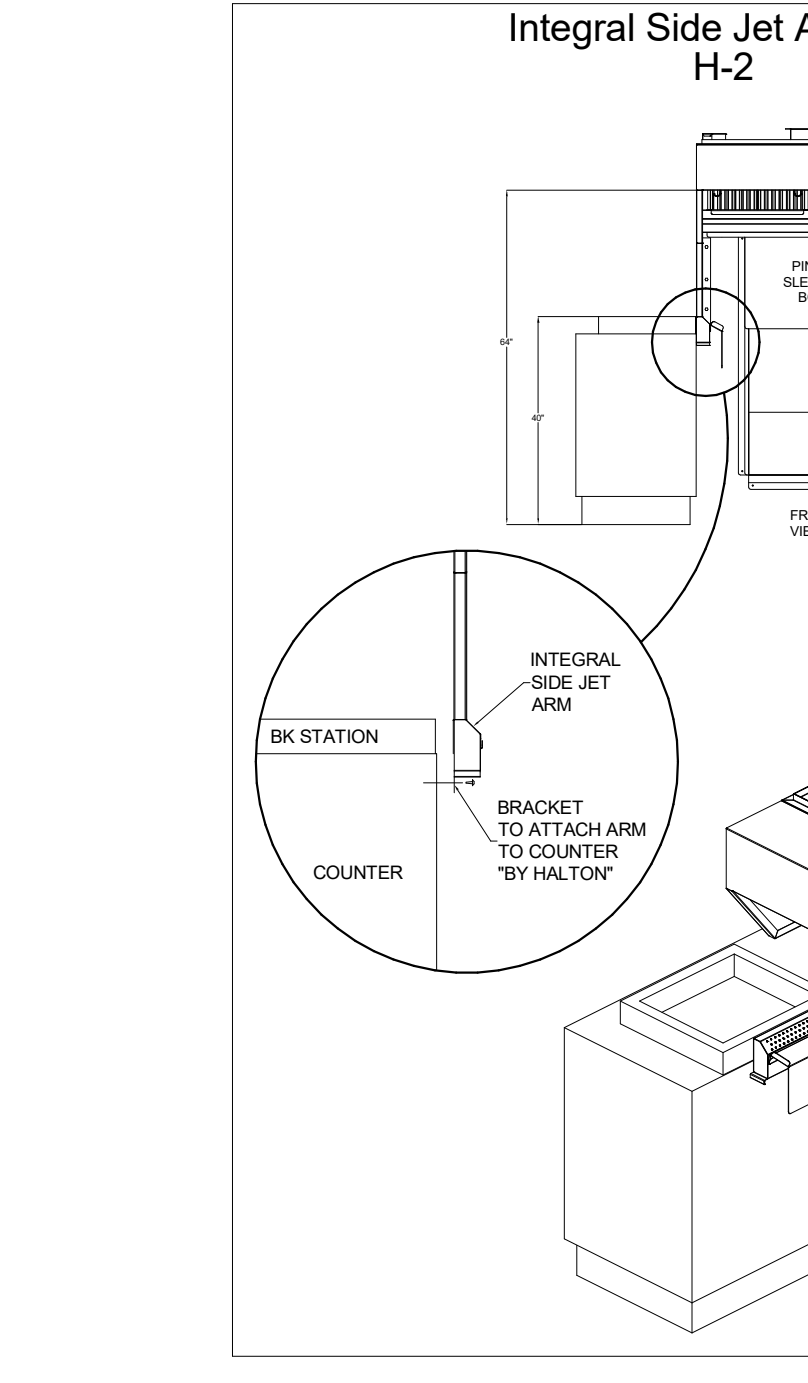
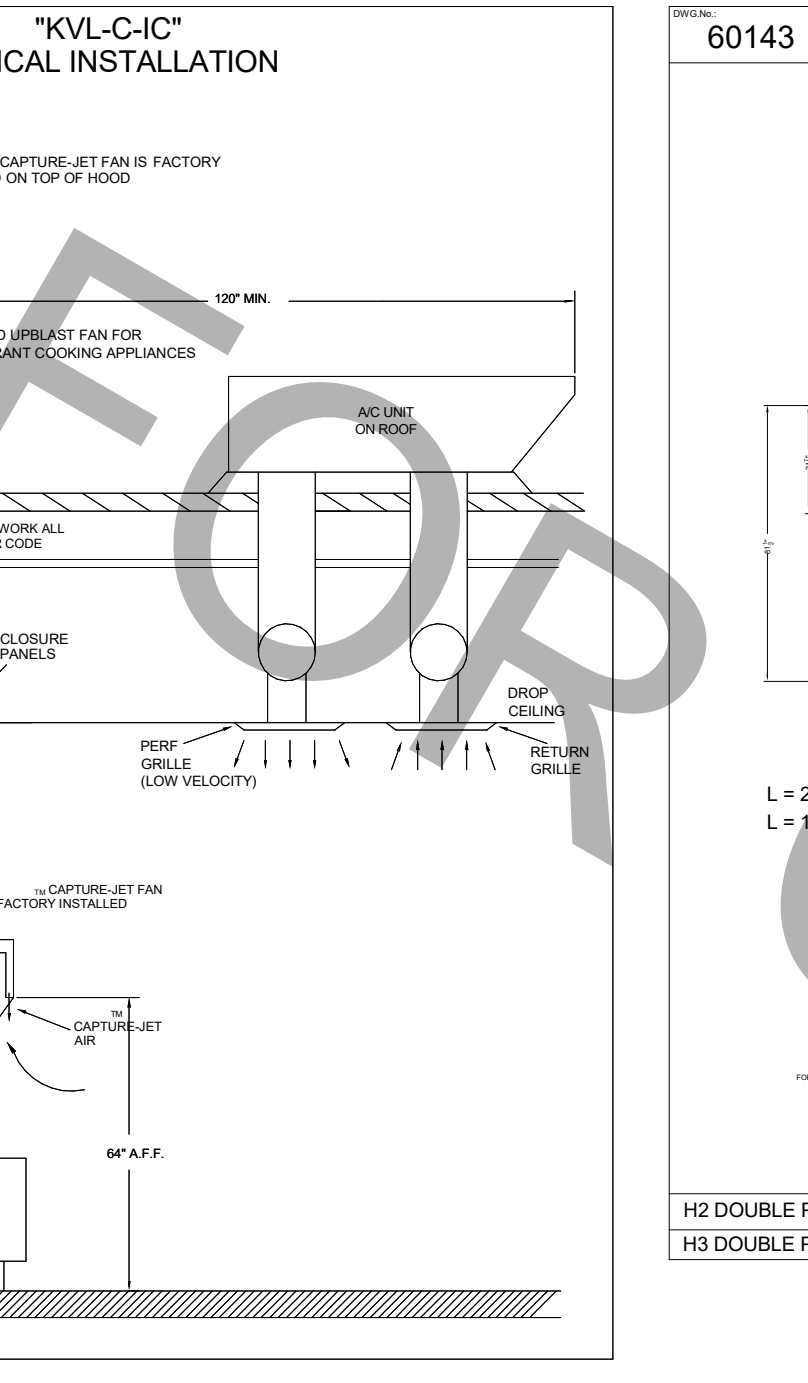
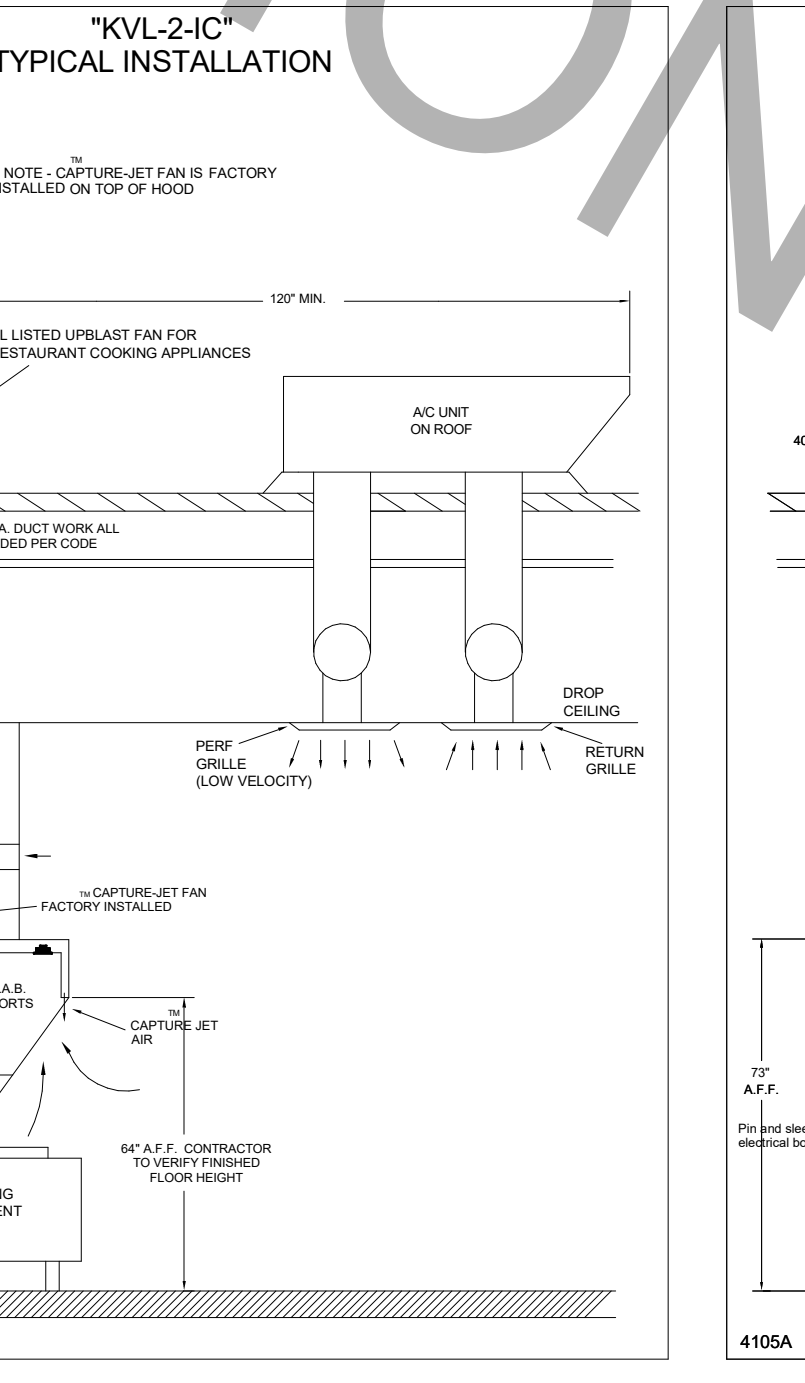
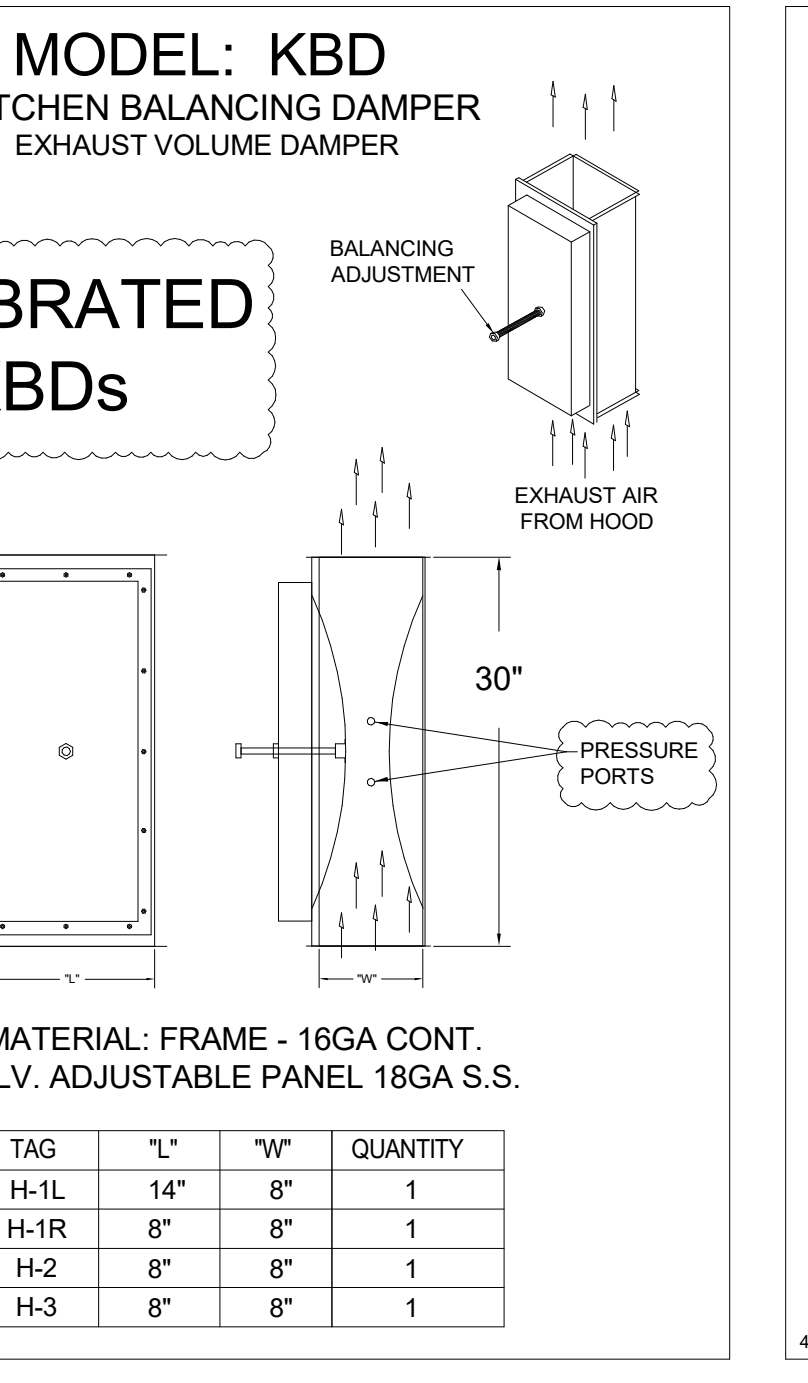
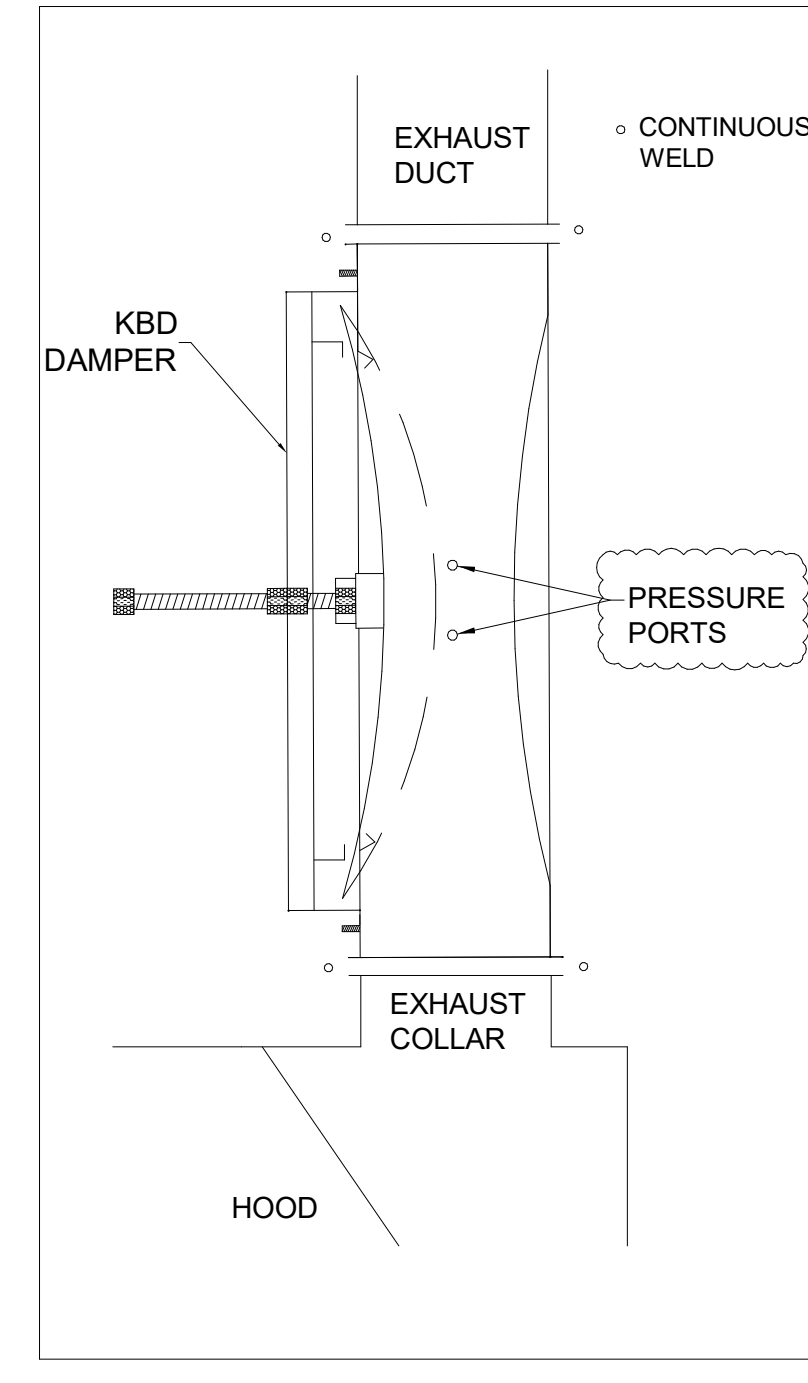
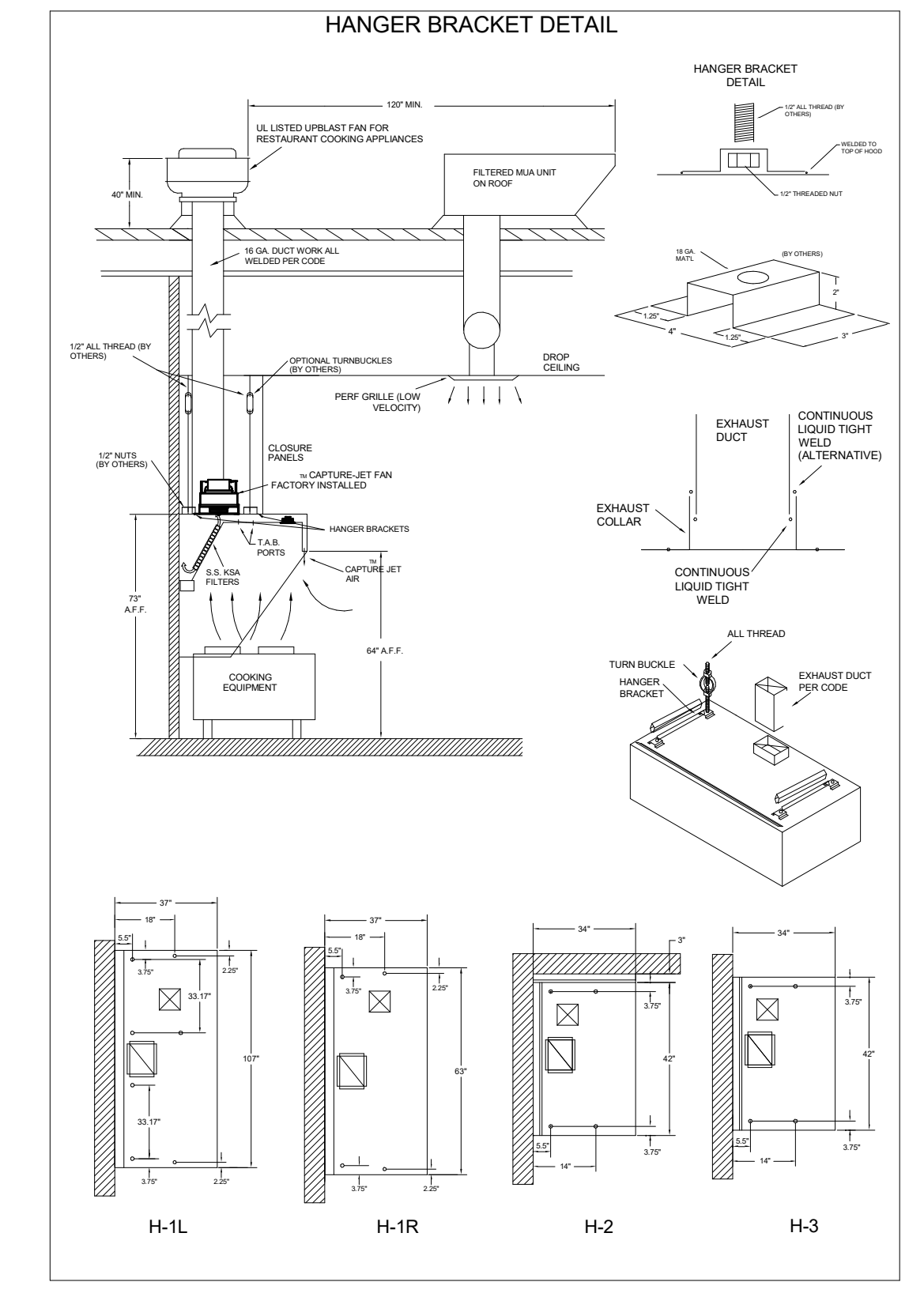
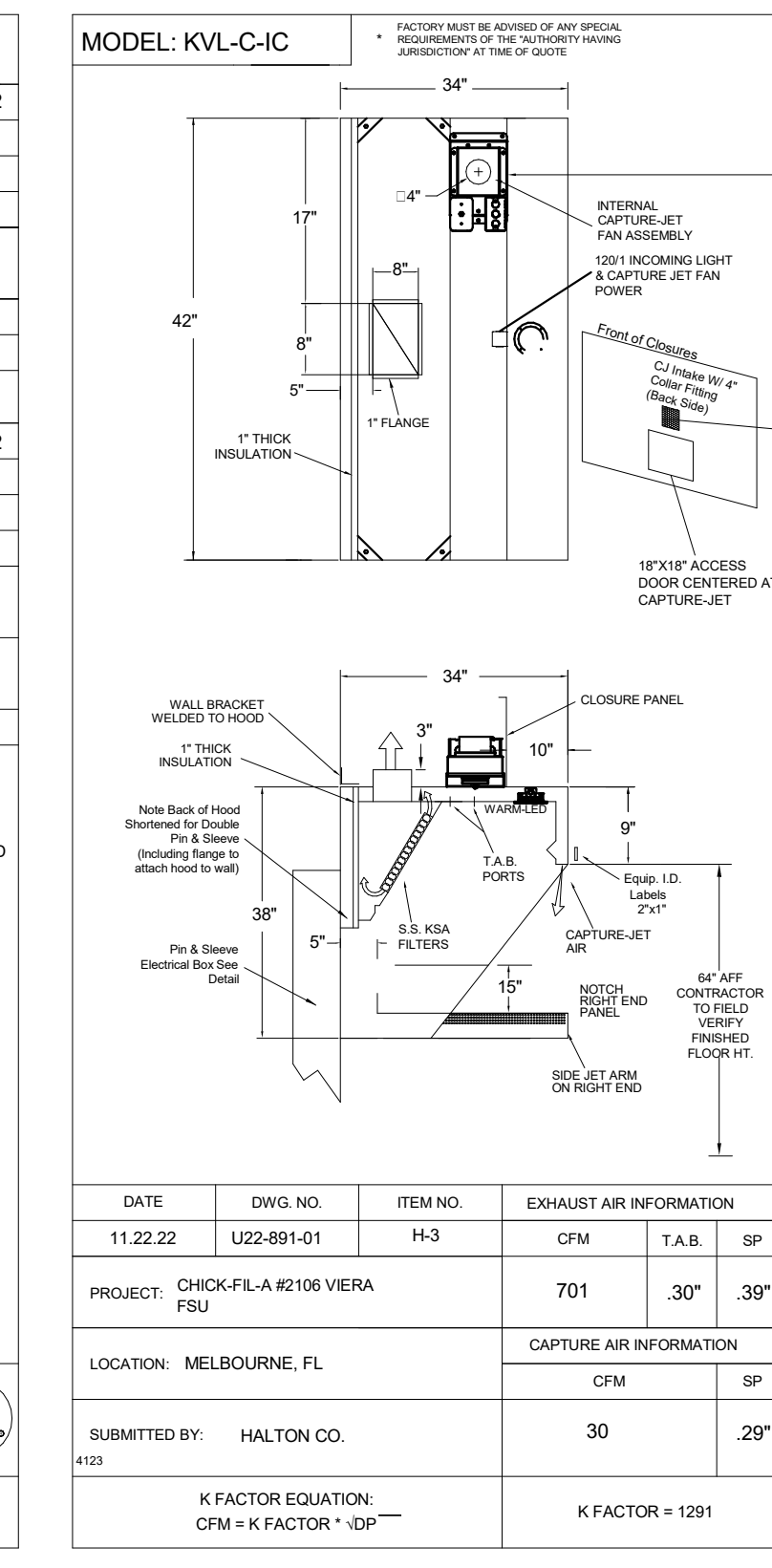
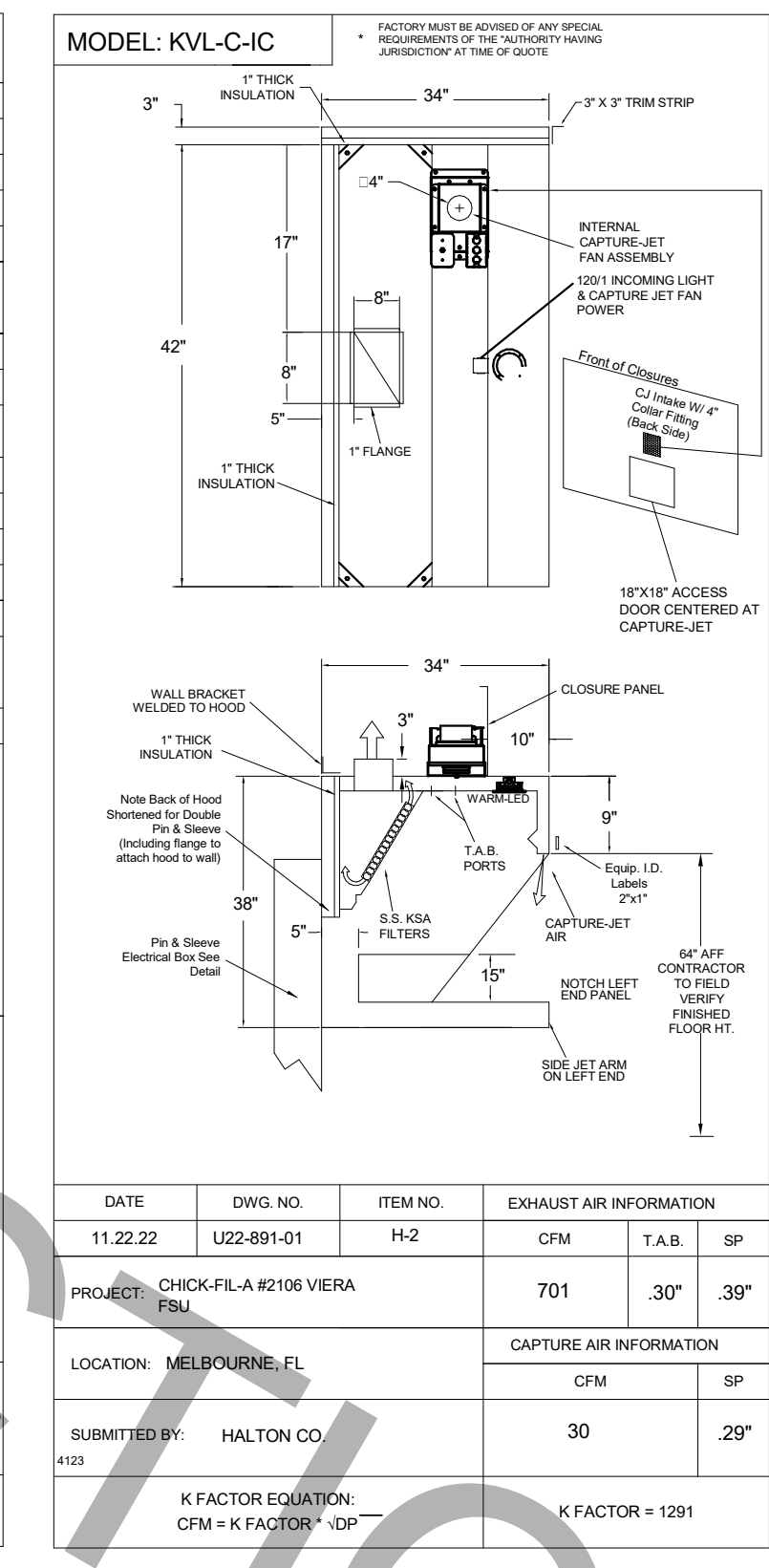
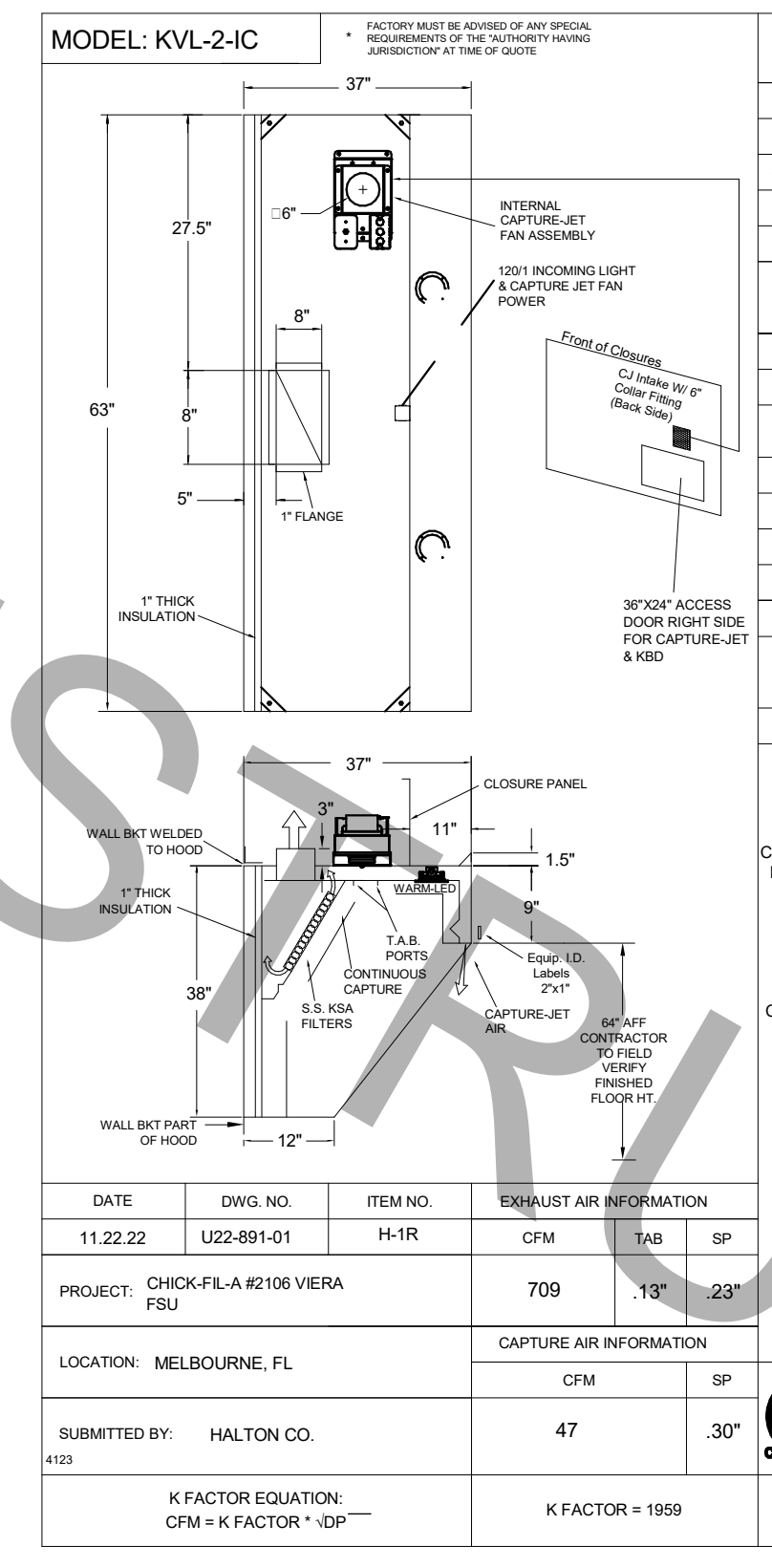
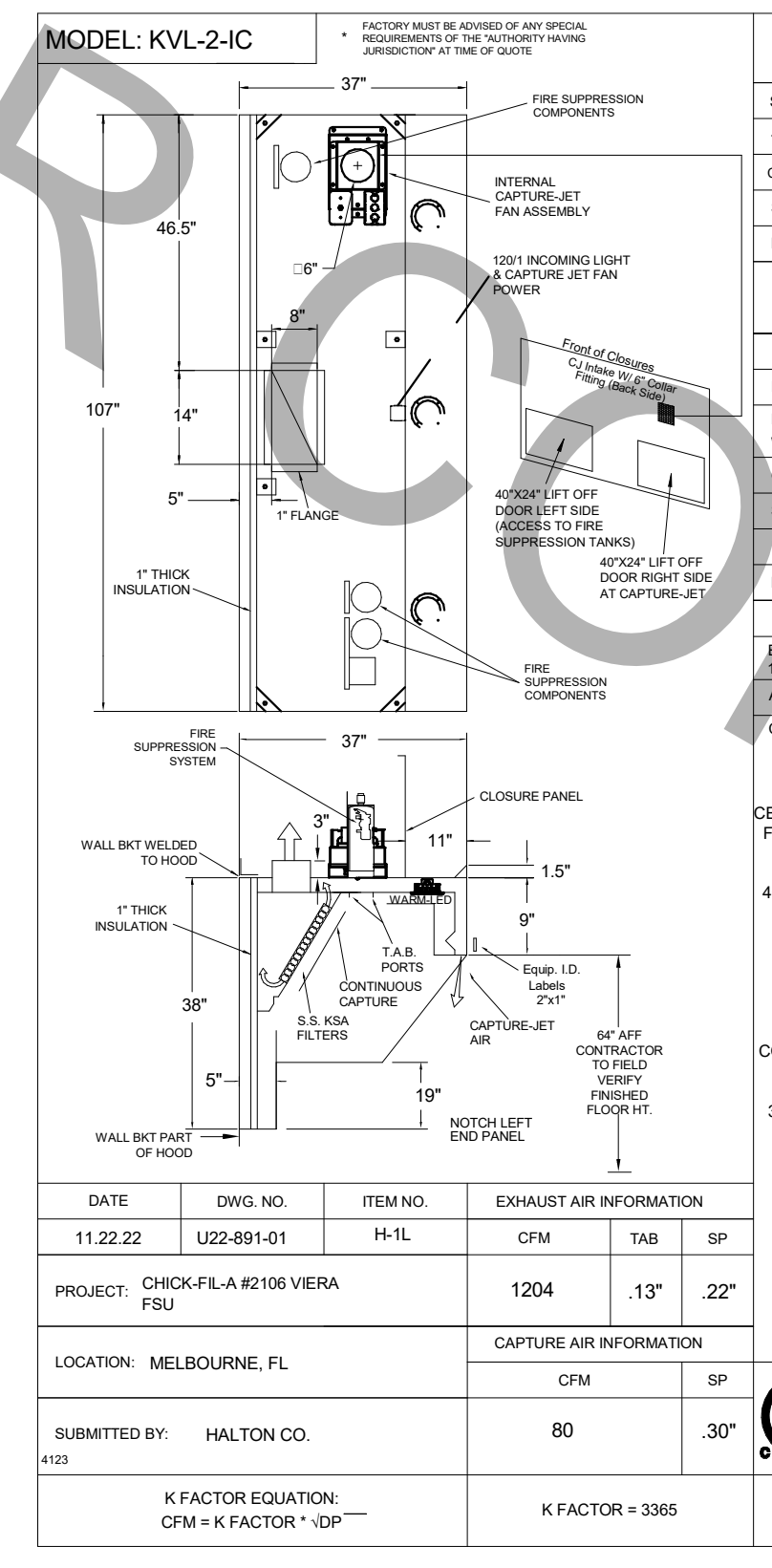
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DATE 11/30/22
DRAWN BY JRH

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SHEET
HVAC SCHEDULES

SHEET NUMBER
M-402



HALTON HOODS

- ETL LISTED PER LATEST 710 STANDARD
- BUILT PER NFPA 96
- NSF LISTED

NSF Halton

CONFORMS TO UL STD. UL STD 710 CERTIFIED TO UL STD 9696

INTERTEST 301225

MODEL NO. SERIAL NO. ITEM NO.

KVL-2-IC

GENERAL REQUIREMENTS

FILTER TYPE EXHAUST HOOD FOR COMMERCIAL AND INSTITUTIONAL KITCHENS

THE HOOD IS CERTIFIED BY ETL FOR 8 INCH CLEARANCE TO COMBUSTIBLE MATERIALS TOP, REAR AND FRONT WITH COMPLIANCE WITH UL WITH CONSIDERATIONS TO NFPA 96

THE HOOD IS PROVIDED WITH NON-COMBUSTIBLE 304 SS. METAL CONSTRUCTION SUITABLE FOR USE TO HEAVY DUTY COOKING APPLIANCES.

DUTY LEVEL	MINIMUM OVERHANG	MINIMUM OVERHANG	MINIMUM OVERHANG	MINIMUM OVERHANG	MINIMUM OVERHANG
FRONT	REAR	LEFT	RIGHT	MIN	MAX
MEDIUM	12"	12"	12"	12"	12"
HEAVY	18"	18"	18"	18"	18"
VERY HEAVY	24"	24"	24"	24"	24"
EXTREMELY HEAVY	30"	30"	30"	30"	30"

1. DISTANCE BETWEEN FRONT EDGE OF HOOD AND COOKING APPLIANCE

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100. DISTANCE BETWEEN FRONT EDGE OF HOOD AND COOKING APPLIANCE

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY.

- ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS AND CLEARANCES.
- THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE TO APPROVER: EXHAUST HOODS ARE DESIGNED TO BE INSTALLED IN A POSITION THAT WILL NOT AFFECT EXHAUST AIR FLOW. HALTON MUST BE NOTIFIED IF ANY OF THESE CHANGES OCCUR. A RE-CALCULATION EXHAUST AIR FLOW MAY BE REQUIRED.

APPROVED FOR FABRICATION: WITH NO CHANGES WITH CHANGES AS NOTED

APPROVED BY: _____ DATE: _____

WEBSITE: www.halton.com

HALTON CO. (USA)
101 INDUSTRIAL DRIVE
SCOTTSDALE, KY 42164
1-905-624-5900

HALTON CO. (CANADA)
1021 BREVIK PLACE
MISSISSAUGA, ON L4W 3R7
1-905-624-0301

MAIL-APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

REVISION DESCRIPTION

REV.	DATE	DESCRIPTION
A	11.22.22	ISSUE
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SCALE: NOT TO SCALE

DATE: 11.22.22

DRAWN BY: SKM

LOCATION: MELBOURNE, FL

PROJECT: CHICK-FIL-A #2106 VIERA FSU

DRAWING NO.: U22-891

SHEET NO.: H-1.1

NSF Halton

CONFORMS TO UL STD. UL STD 710 CERTIFIED TO UL STD 9696

INTERTEST 301225

MODEL NO. SERIAL NO. ITEM NO.

KVL-2-IC

GENERAL REQUIREMENTS

FILTER TYPE EXHAUST HOOD FOR COMMERCIAL AND INSTITUTIONAL KITCHENS

THE HOOD IS CERTIFIED BY ETL FOR 8 INCH CLEARANCE TO COMBUSTIBLE MATERIALS TOP, REAR AND FRONT WITH COMPLIANCE WITH UL WITH CONSIDERATIONS TO NFPA 96

THE HOOD IS PROVIDED WITH NON-COMBUSTIBLE 304 SS. METAL CONSTRUCTION SUITABLE FOR USE TO HEAVY DUTY COOKING APPLIANCES.

Chick-fil-A

Chick-fil-A
5200 Buffington Road
Atlanta, Georgia
30349-2998

cph

www.cphcorp.com

A Full Service A & E Firm

Plans Prepared By: CPH, LLC.

Licenses:
Eng. C.O.A. No. 3215
Survey L.B. No. 7148
Arch. Lic. No. A23500826
Landscape Lic. No. LC0000298

THE EQUIPMENT SHOWN ON THIS SHEET IS DESIGNED BY OTHERS NOT UNDER THE RESPONSIBLE CHARGE OF THE ENGINEER OF RECORD (EOR). THIS SHEET IS ISSUED FOR INFORMATION AND CLARIFICATION ONLY. EOR ACCEPTS NO RESPONSIBILITY FOR ANY OF THIS EQUIPMENT.

CHICK-FIL-A
Viera (FL) FSU

8300 N. Wickham Rd
Melbourne, FL 32940

FSR#02106

BUILDING TYPE / SIZE: S06-C LRG

RELEASE:

REVISION SCHEDULE

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CONSULTANT PROJECT # C29175

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DATE 11/30/22

DRAWN BY JRH

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SHEET HALTON HOOD SHOP DRAWING

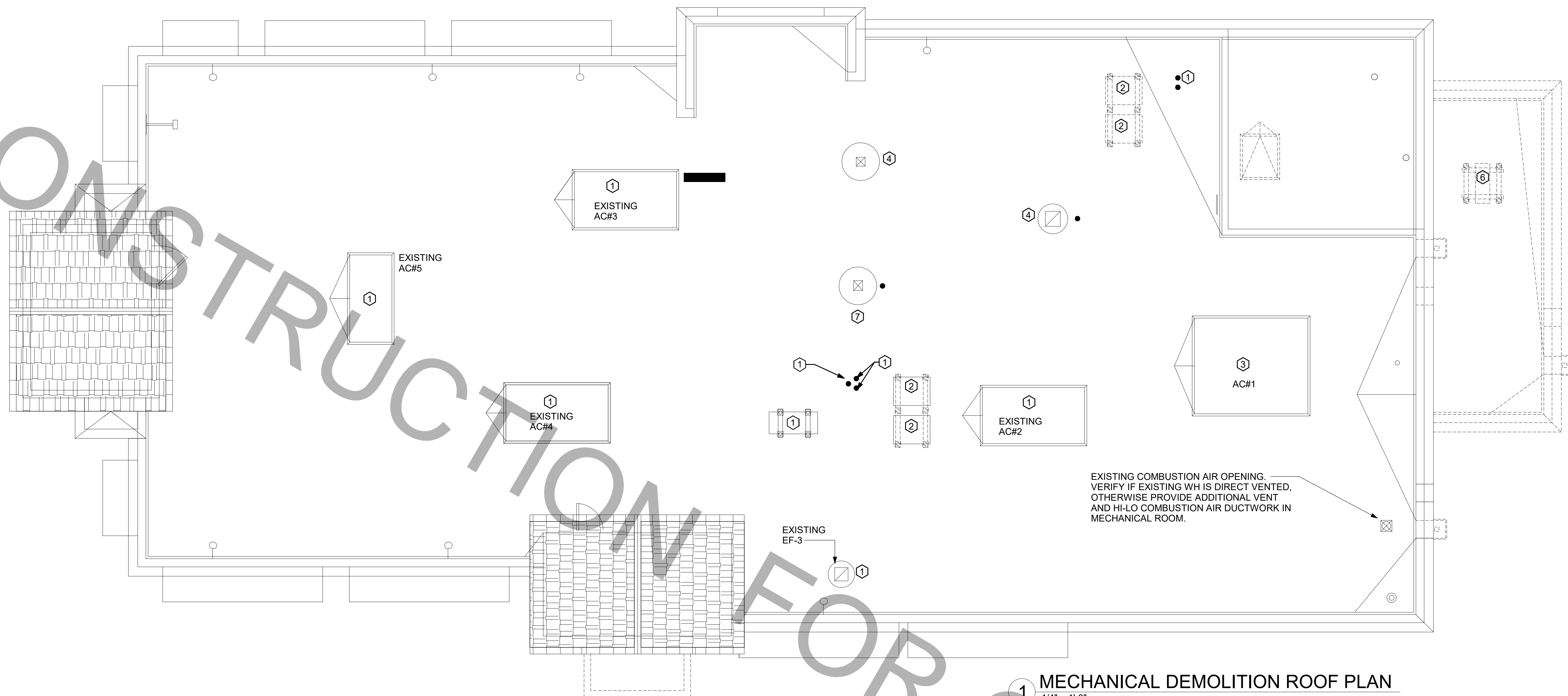
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30-021 06-MH-101-HALTON HOOD SHOP DRAWING

FOR CONSTRUCTION



1 MECHANICAL DEMOLITION ROOF PLAN
1/4" = 1'-0"

MECHANICAL GENERAL NOTES:

- ALL WORK PERFORMED SHALL BE IN ACCORDANCE WITH ALL LOCAL CODES AND ACCEPTABLE TO THE AUTHORITY HAVING JURISDICTION.
- ALL DIMENSIONS, CLEARANCES AND TOLERANCES SHALL BE VERIFIED PRIOR TO INSTALLATION.
- ALL MATERIALS, FIXTURES AND EQUIPMENT USED SHALL BE IN ACCORDANCE WITH CHICK-FIL-A SPECIFICATIONS. SPECIFICATIONS ARE CONTAINED WITHIN THESE DRAWINGS ANY VARIANCE FROM THE CHICK-FIL-A SPECIFICATIONS SHALL BE REVIEWED AND APPROVED BY THE ENGINEER-OF-RECORD.
- ALL EQUIPMENT SHALL BE INSTALLED IN ACCORDANCE WITH ITS LISTING AND/OR THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- SEE COORDINATION SCHEDULE FOR ADDITIONAL SCOPE OF WORK.

KEY NOTES:

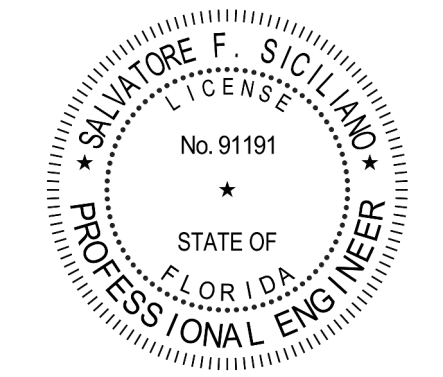
- EXISTING EQUIPMENT TO REMAIN.
- CONTRACTOR SHALL DEMO/REMOVE REMOTE CONDENSING UNITS, RACK STANDS, AND REFRIGERANT PIPING DOWN TO EQUIPMENT BELOW. REFRIGERANT PIPE GOOSENECK IS EXISTING TO REMAIN FOR RE-USE IN RENOVATION PHASE. REFRIGERANTS THAT ARE RECOVERED FROM REFRIGERANT AND AIR-CONDITIONING SYSTEMS SHALL NOT BE REUSED OTHER THAN IN THE SYSTEM FROM WHICH THEY WERE RECOVERED AND IN OTHER SYSTEMS OF THE SAME OWNER. RECOVERED REFRIGERANTS SHALL BE FILTERED AND DRIED BEFORE REUSE. RECOVERED REFRIGERANTS THAT SHOW CLEAR SIGNS OF CONTAMINATION SHALL NOT BE REUSED UNLESS RECLAIMED IN ACCORDANCE WITH SECTION 1102.2.2 OF THE FBC-M 2020.
- CONTRACTOR SHALL DEMO/REMOVE AND DISCARD KITCHEN AC-1 AND ROOF CURB AS REQUIRED.
- DEMO/REMOVE EXHAUST FAN AND ROOF CURB. COORDINATE NEW EXHAUST FAN LOCATION WITH M-250.
- EXISTING CONDENSING UNITS TO BE RELOCATED. CONTRACTOR SHALL DISCONNECT EXISTING REFRIGERANT PIPING FROM ICE MAKER BELOW. CONTRACTOR SHALL DEMO/REMOVE REFRIGERANT PIPE PORTAL. CONTRACTOR SHALL PATCH AND SEAL ROOF DAMAGE TO MATCH EXISTING. REFRIGERANTS THAT ARE RECOVERED FROM REFRIGERANT AND AIR-CONDITIONING SYSTEMS SHALL NOT BE REUSED OTHER THAN IN THE SYSTEM FROM WHICH THEY WERE RECOVERED AND IN OTHER SYSTEMS OF THE SAME OWNER. RECOVERED REFRIGERANTS SHALL BE FILTERED AND DRIED BEFORE REUSE. RECOVERED REFRIGERANTS THAT SHOW CLEAR SIGNS OF CONTAMINATION SHALL NOT BE REUSED UNLESS RECLAIMED IN ACCORDANCE WITH SECTION 1102.2.2 OF THE IMC-2018.
- CONTRACTOR SHALL DEMO/REMOVE REMOTE CONDENSING UNIT, RACK STAND AND REFRIGERANT PIPING ROUTED TO EQUIPMENT BELOW. REFRIGERANTS THAT ARE RECOVERED FROM REFRIGERANT AND AIR-CONDITIONING SYSTEMS SHALL NOT BE REUSED OTHER THAN IN THE SYSTEM FROM WHICH THEY WERE RECOVERED AND IN OTHER SYSTEMS OF THE SAME OWNER. RECOVERED REFRIGERANTS SHALL BE FILTERED AND DRIED BEFORE REUSE. RECOVERED REFRIGERANTS THAT SHOW CLEAR SIGNS OF CONTAMINATION SHALL NOT BE REUSED UNLESS RECLAIMED IN ACCORDANCE WITH SECTION 1102.2.2 OF THE IMC-2018.
- REMOVE EXISTING EXHAUST FAN AND CURB. OPENING TO REMAIN FOR REPLACEMENT FAN TO BE INSTALLED IN SAME LOCATION.



Chick-fil-A
5200 Buffington Road
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30349-2998



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Landscape Lic. No. LC0000298



CHICK-FIL-A
Viera (FL) FSU
8300 N. Wickham Rd
Melbourne, FL 32940

FSR#02106
BUILDING TYPE / SIZE: S06-C LRG
RELEASE:

REVISION SCHEDULE

NO.	DATE	DESCRIPTION

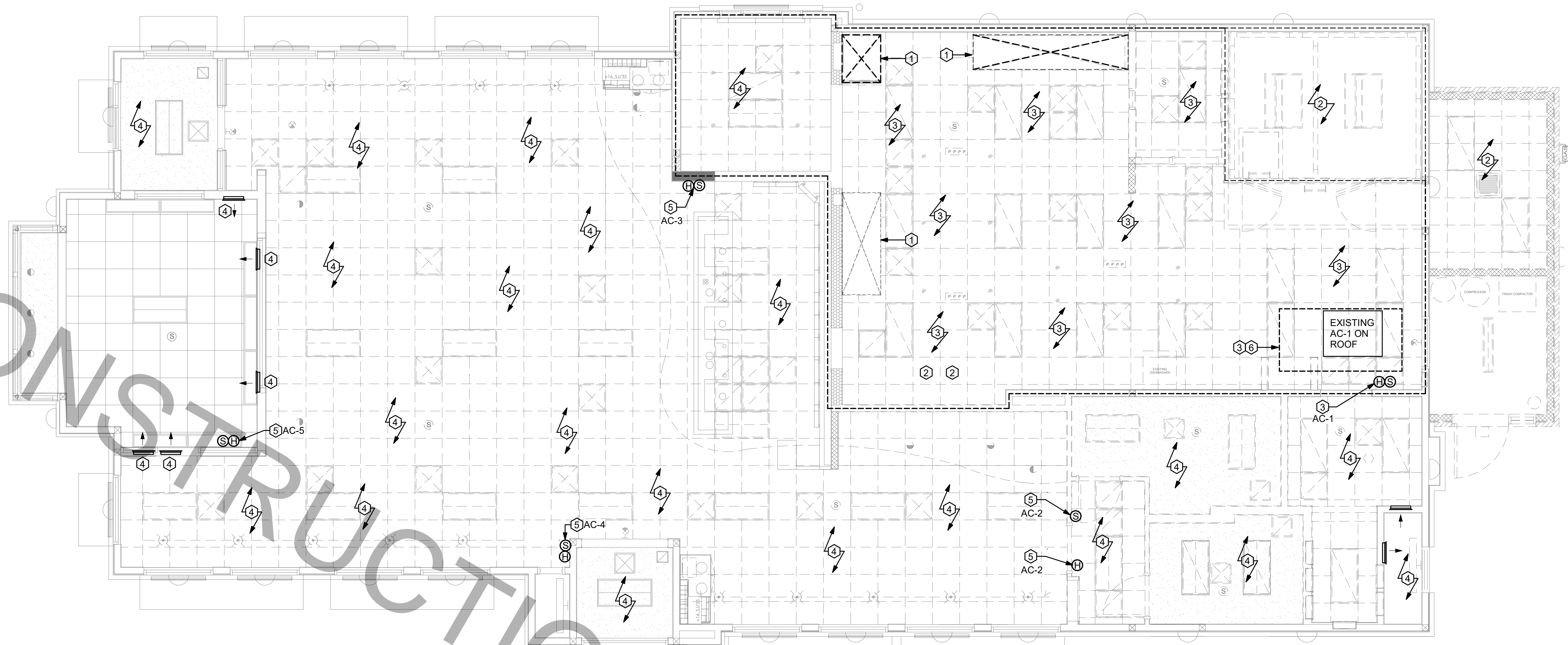
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PRINTED FOR	PERMIT
DATE	11/30/22
DRAWN BY	JRH

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SHEET
MECHANICAL
DEMOLITION ROOF PLAN

SHEET NUMBER
M-101

8 7 6 5 4 3 2 1

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A



1 MECHANICAL DEMOLITION FLOOR PLAN
1/4" = 1'-0"

MECHANICAL GENERAL NOTES:

1. ALL WORK PERFORMED SHALL BE IN ACCORDANCE WITH ALL LOCAL CODES AND ACCEPTABLE TO THE AUTHORITY HAVING JURISDICTION.
2. ALL DIMENSIONS, CLEARANCES AND TOLERANCES SHALL BE VERIFIED PRIOR TO INSTALLATION.
3. ALL MATERIALS, FIXTURES AND EQUIPMENT USED SHALL BE IN ACCORDANCE WITH CHICK-FIL-A SPECIFICATIONS. SPECIFICATIONS ARE CONTAINED WITHIN THESE DRAWINGS AND THE CHICK-FIL-A PROJECT MANUAL. ANY CONTRACTOR IN NEED OF A COPY OF THE CHICK-FIL-A PROJECT MANUAL SHALL CONTACT THE CHICK-FIL-A AREA CONSTRUCTION MANAGER. ANY VARIANCE FROM THE CHICK-FIL-A SPECIFICATIONS SHALL BE REVIEWED AND APPROVED BY THE ENGINEER-OF-RECORD.
4. ALL EQUIPMENT SHALL BE INSTALLED IN ACCORDANCE WITH ITS LISTING AND/OR THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
5. SEE COORDINATION SCHEDULE FOR ADDITIONAL SCOPE OF WORK.

KEY NOTES:

- 1 CONTRACTOR SHALL DEMO/REMOVE AND DISCARD EXHAUST HOOD AND ANSUL FIRE SUPPRESSION. CONTRACTOR SHALL DEMO/REMOVE AND DISCARD INSULATED EXHAUST DUCT UP TO EXISTING EXHAUST FAN LOCATED ON ROOF.
- 2 CONTRACTOR SHALL DEMO/REMOVE AND DISCARD REFRIGERANT PIPING FROM ALL EXISTING COOLER/FREEZER SPLIT SYSTEM CEILING CASSETTE AND ICE MACHINE EQUIPMENT BACK TO REMOTE CONDENSER LOCATED ON ROOF. REFRIGERANTS THAT ARE RECOVERED FROM REFRIGERANT AND AIR-CONDITIONING SYSTEMS SHALL NOT BE REUSED OTHER THAN IN THE SYSTEM FROM WHICH THEY WERE RECOVERED AND IN OTHER SYSTEMS OF THE SAME OWNER. RECOVERED REFRIGERANTS SHALL BE FILTERED AND DRIED BEFORE REUSE. RECOVERED REFRIGERANTS THAT SHOW CLEAR SIGNS OF CONTAMINATION SHALL NOT BE REUSED UNLESS RECLAIMED IN ACCORDANCE WITH SECTION 1102.2.2 OF THE FBC-M 2020.
- 3 CONTRACTOR SHALL DEMO/REMOVE AND DISCARD EXISTING SUPPLY AIR AND RETURN AIR PLENUM, SUPPLY AIR DIFFUSERS, RETURN AIR DIFFUSERS, SUPPLY AIR DUCT, RETURN AIR DUCT, AND ALL HANGERS, STRAPS, ETC., AND ALL OTHER HVAC APPURTENANCES ASSOCIATED WITH KITCHEN AC#1.
- 4 CONTRACTOR TO REMOVE ALL EXISTING SUPPLY AND RETURN GRILLES IN DINING ROOM/VESTIBULE AREAS AS NOTED. EXISTING SUPPLY AND RETURN DUCTWORK TO REMAIN FOR RECONNECTION TO NEW SUPPLY AND RETURN GRILLES DURING RENOVATION.
- 5 EXISTING SENSORS TO BE REMOVED FOR RENOVATION AND RELOCATED.
- 6 CONTRACTOR TO DEMO/REMOVE EXISTING AIR DROPS, HANGERS, ALL APPURTENANCES AND WIRING BACK TO SOURCE.

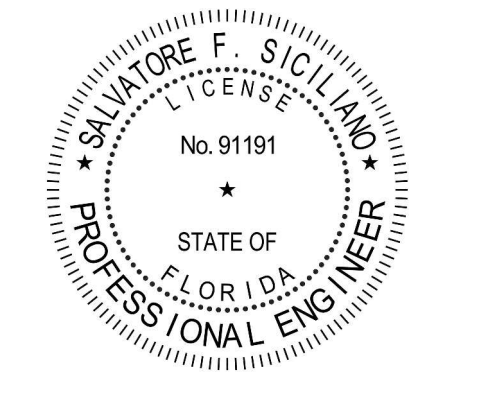


Chick-fil-A

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Survey L.B. No. 7143
Arch. Lic. No. AA2500926
Landscape Lic. No. LC0000298



CHICK-FIL-A
Viera (FL) FSU
8300 N. Wickham Rd
Melbourne, FL 32940

FSR#02106
BUILDING TYPE / SIZE: S06-C LRG
RELEASE:

REVISION SCHEDULE
NO. DATE DESCRIPTION

CONSULTANT PROJECT # C29175
PRINTED FOR PERMIT
DATE 11/30/22
DRAWN BY JRH

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SHEET
MECHANICAL
DEMOLITION FLOOR PLAN
SHEET NUMBER

M-102

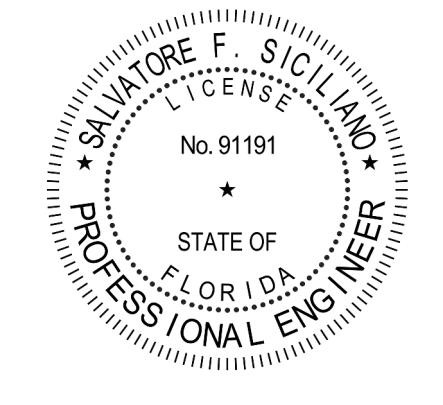
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09/05/2023

CHICK-FIL-A
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 Melbourne, FL 32940

FSR#02106

BUILDING TYPE / SIZE:	S06-C LRG	
RELEASE:		
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5	09-20-2023	CONSTR REV 4

CONSULTANT PROJECT #	C29175
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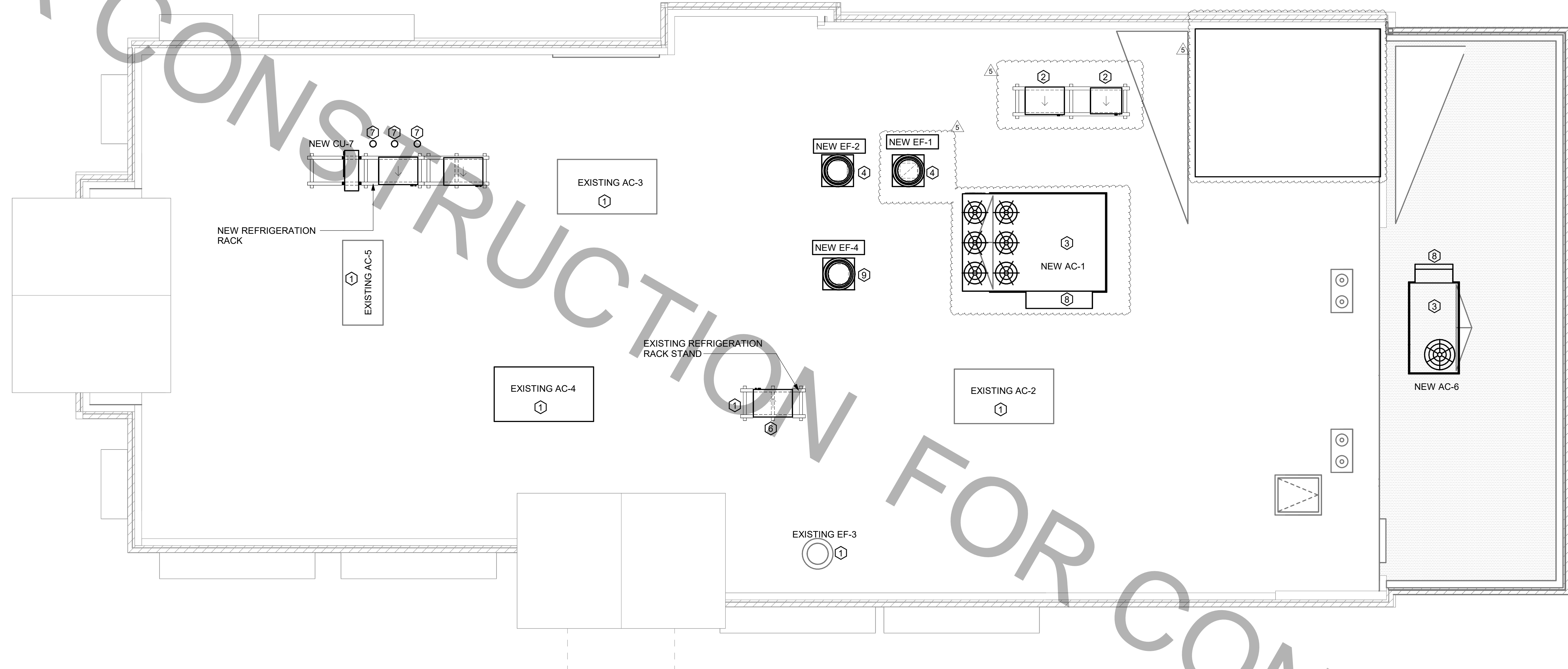
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SHEET MECHANICAL ROOF PLAN

SHEET NUMBER

M-250

PERMIT

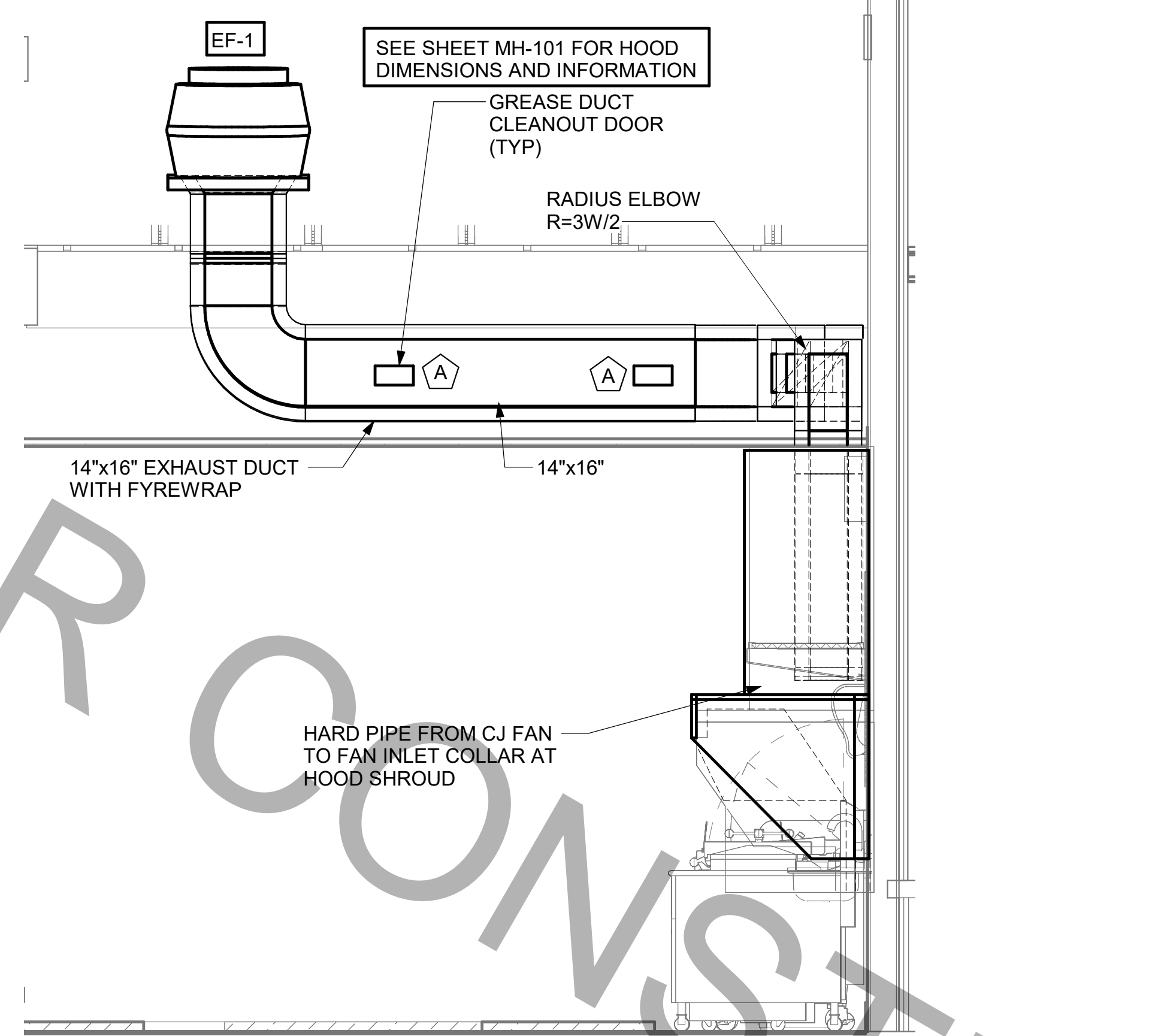


1 MECHANICAL ROOF PLAN
 1/4" = 1'-0"

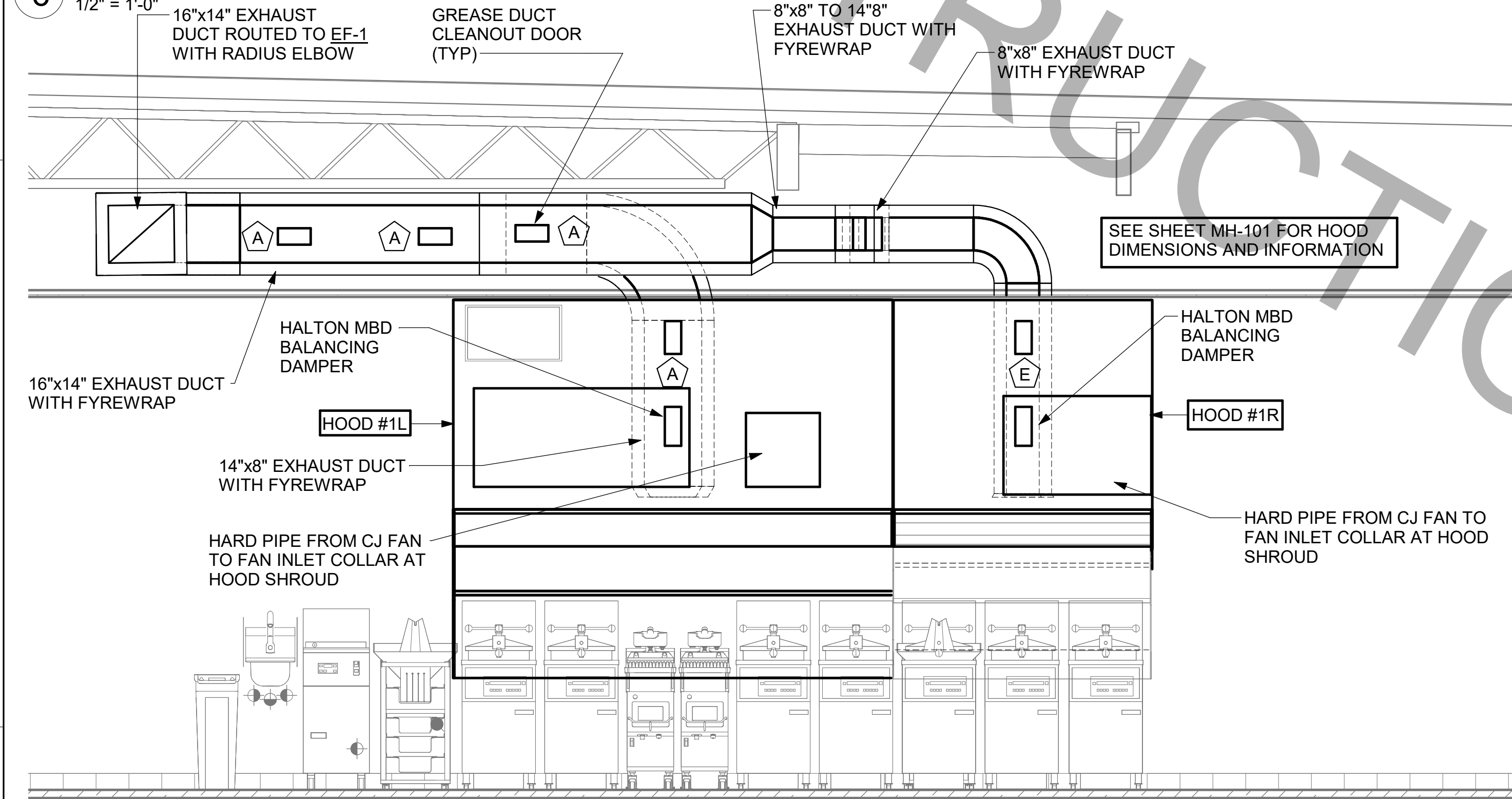
- MECHANICAL GENERAL NOTES:**
- ALL WORK PERFORMED SHALL BE IN ACCORDANCE WITH ALL LOCAL CODES AND ACCEPTABLE TO THE AUTHORITY HAVING JURISDICTION.
 - ALL DIMENSIONS, CLEARANCES AND TOLERANCES SHALL BE VERIFIED PRIOR TO INSTALLATION.
 - ALL MATERIALS, FIXTURES AND EQUIPMENT USED SHALL BE IN ACCORDANCE WITH CHICK-FIL-A SPECIFICATIONS. SPECIFICATIONS ARE CONTAINED WITHIN THESE DRAWINGS ANY VARIANCE FROM THE CHICK-FIL-A SPECIFICATIONS SHALL BE REVIEWED AND APPROVED BY THE ENGINEER-OF-RECORD.
 - ALL EQUIPMENT SHALL BE INSTALLED IN ACCORDANCE WITH ITS LISTING AND/OR THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
 - SEE COORDINATION SCHEDULE FOR ADDITIONAL SCOPE OF WORK.
 - AT EACH PIECE OF ROOF EQUIPMENT, PROVIDE UNIT DESIGNATION ON A PLASTIC ENGRAVED LABEL WITH 1" HIGH WHITE LETTERS ON A BLACK BACKGROUND. THE LABEL IS TO HAVE A SELF ADHESIVE BACKING.

- KEY NOTES:**
- EXISTING EQUIPMENT TO REMAIN.
 - CONTRACTOR TO INSTALL NEW FREEZER/COOLER CONDENSING UNIT ON EXISTING RACK STAND. ROUTE NEW INSULATED REFRIGERANT PIPING DOWN THROUGH EXISTING REFRIGERANT GOOSENECK TO NEW FREEZER/COOLER EVAPORATOR BELOW.
 - CONTRACTOR SHALL INSTALL NEW LENNOX AC-1 AND AC-6 WITH NEW ROOF CURB. CONTRACTOR SHALL COORDINATE ROOF PENETRATION OPENINGS. REFER TO RTU SCHEDULE FOR FURTHER INFORMATION.
 - CONTRACTOR SHALL INSTALL NEW GREASE EXHAUST FAN PER EXHAUST FAN SCHEDULE ON MECHANICAL SHEET M-402. ENSURE THAT NEW EXHAUST FAN IS INSTALLED A MINIMUM 10'-0" FROM ALL AIR INTAKE OPENINGS. PROVIDE NEW CURB.
 - CONTRACTOR SHALL INSTALL NEW GREASE EXHAUST FAN PER EXHAUST FAN SCHEDULE ON MECHANICAL SHEET M2.1 THRU EXISTING EXHAUST FAN OPENING. PROVIDE NEW CURB IN LOCATION SHOWN.
 - INSTALL NEW CONDENSING UNIT AND CONNECT NEW REFRIGERANT PIPING THROUGH EXISTING REFRIGERANT GOOSENECK TO RELOCATED KITCHEN ICE MAKER ROUTED BELOW. CONTRACTOR TO RECHARGE REFRIGERANT SYSTEM. REFER TO KEY NOTE #5 ON SHEET M-101.
 - INSTALL CONDENSING UNIT. ROUTE NEW REFRIGERANT PIPING DOWN TO DRIVE-THRU SPLIT SYSTEM AIR HANDLER AND ICE MACHINES THROUGH NEW GOOSENECK REFRIGERANT PORTAL. PROVIDE NEW CONDENSING UNIT RACK STAND.
 - OUTSIDE AIR INTAKE HOOD. ENSURE THAT HOOD INTAKE IS A MINIMUM OF 10'-0" FROM ANY EXHAUST OR PLUMBING VENT DISCHARGE.
 - REMOVE EXISTING EXHAUST FAN AND CURB. OPENING TO REMAIN FOR REPLACEMENT FAN TO BE INSTALLED IN SAME LOCATION.

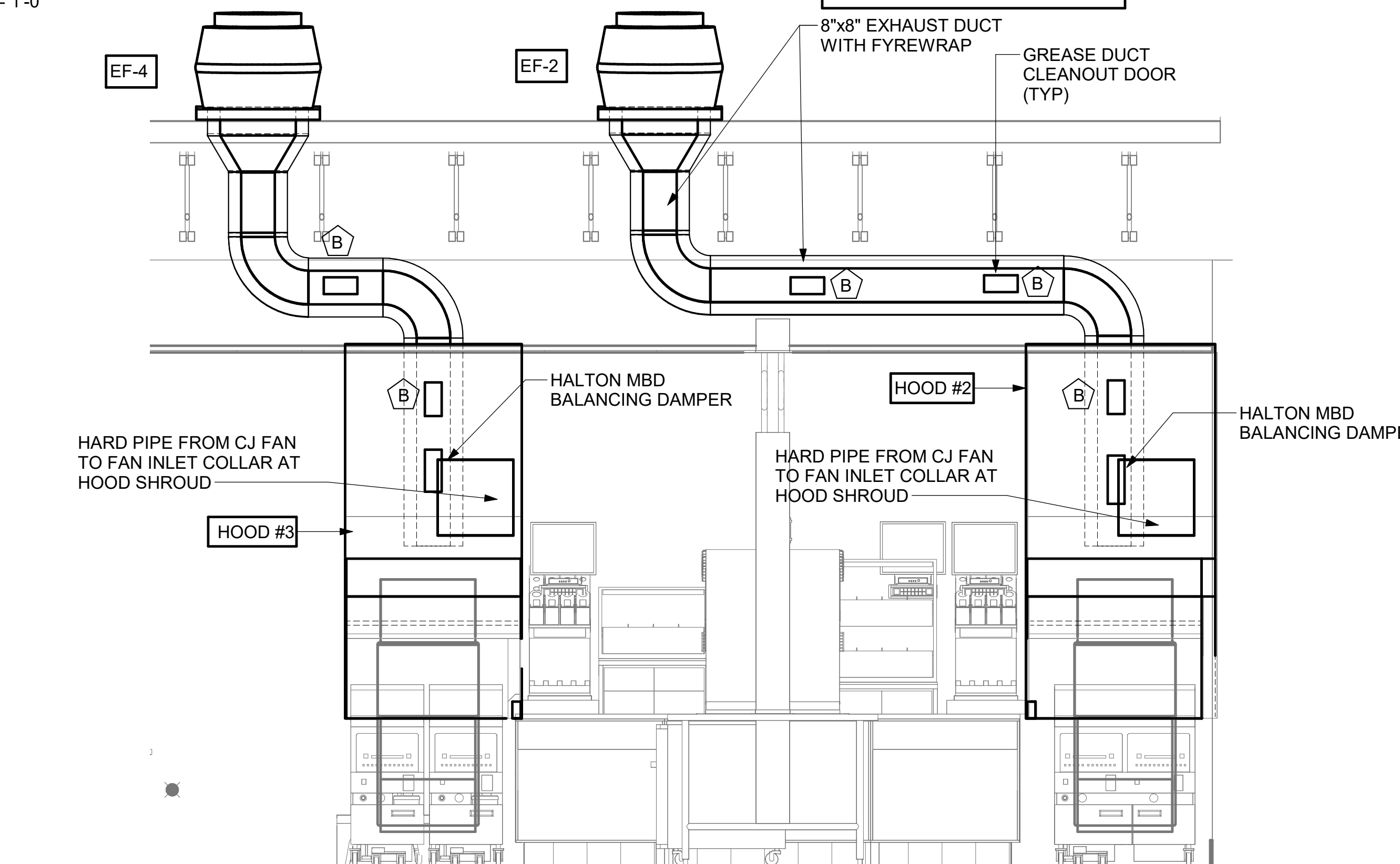
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 30-02106-M-250-MECHANICAL ROOF PLAN



6 HOOD #1L AND #1R GREASE EXHAUST DUCT UP TO EXHAUST FAN
1/2" = 1'-0"



5 HOOD #1L AND HOOD #1R ELEVATION
1/2" = 1'-0"



4 HOOD #2 AND HOOD #3 ELEVATION
1/2" = 1'-0"

KITCHEN HOOD SYSTEMS NOTES

- CHICK-FIL-A MAINTAINS A NATIONAL ACCOUNT WITH HALTON CO. FOR THE HOODS. CHICK-FIL-A WILL PURCHASE AND PROVIDE THE HOODS FOR INSTALLATION BY THE MECHANICAL CONTRACTOR. THE MECHANICAL CONTRACTOR SHALL BE RESPONSIBLE FOR RECEIVING THE HOODS. CONTACT HALTON CO. AT 270-237-5600 FOR MORE INFO.
- THE FIRE SUPPRESSION SYSTEM SHALL CONSIST OF A COMPLETE WET ANSUL SYSTEM FURNISHED BY HALTON. THE HOOD SHALL BE FURNISHED PRE-PIPED BY HALTON.
- THE R-102 ANSUL FIRE SUPPRESSION SYSTEM EXTERNAL TO THE HOODS SHALL BE INSTALLED IN ACCORDANCE WITH HOOD MANUFACTURER'S SHOP DRAWINGS BY AN AUTHORIZED ANSUL SYSTEM INSTALLER HIRED BY HALTON.
- HOOD EXHAUST DUCTWORK SHALL BE 16 GA. BLACK STEEL WITH CONTINUOUS LIQUID TIGHT WELD OF JOINTS & SEAMS.
- TURNS IN GREASE EXHAUST DUCTWORK SHALL BE LONG RADIUS TYPE, WITH A CENTERLINE RADIUS R=3W/2, NO EXCEPTIONS ALLOWED. NO MITERED FITTINGS ALLOWED.
- ALL STAINLESS STEEL CLOSURE PANELS SHALL BE SUPPLIED BY HOOD MANUFACTURER AND INSTALLED BY THE MECHANICAL CONTRACTOR ACCORDING TO MANUFACTURER'S RECOMMENDATIONS.
- SLOPE ALL GREASE EXHAUST DUCT BACK TO HOOD AT 1/4" PER FOOT OF RUN.
- WRAP NEW GREASE DUCT WITH UNIFRAX FYREWAP. INSULATION ON ACCESS DOORS SHALL BE INSTALLED ACCORDING TO MANUFACTURER'S INSTALLATION RECOMMENDATIONS. UNIFRAX FYREWAP PRODUCT USED SHALL MEET LOCAL CODE REQUIREMENTS.
- SUPPORT HOODS WITH THREADED ROD AT EACH FACTORY SUPPORT POINT. EACH SUPPORT POINT MUST SUPPORT THE HOOD WEIGHT EQUALLY. ATTACH TO STRUCTURE AS DETAILED ON STRUCTURAL DRAWINGS.

H.E.S.S. SYSTEM NOTE

MECHANICAL CONTRACTOR TO PROVIDE AND INSTALL SUNCOAST H.E.S.S. SYSTEM FOR ALL NEW HOODS. SEE FAN AND EQUIPMENT INTERLOCK WIRING DIAGRAM ON SHEET M-501

GREASE EXHAUST DUCT CLEARANCE NOTE

CLEARANCES ABOVE CEILING ARE TIGHT. MECHANICAL CONTRACTOR TO FIELD VERIFY EXACT ROUTING AND CLEARANCES PRIOR TO FABRICATING GREASE EXHAUST DUCT.

CAPTURE JET NOTE

REFER TO "CAPTURE-JET FAN INSTALLATION AND DIMENSIONAL DATA" SCHEDULE ON HALTON SHOP DRAWINGS (SHEET MH-101) FOR INFORMATION ON CAPTURE JET FAN.

HOOD ELEVATION NOTE

SEE DETAILS ON HALTON SHOP DRAWINGS ON SHEET MH-101 FOR DETAILS ON ELEVATION, STANDOFFS, CLEARANCES, AND HOOD CONSTRUCTION.

CLEANOUT DOOR NOTE

DUCT WRAP SHALL BE APPLIED TO THE CLEANOUT DOOR PER THE WRAP MFR'S INSTALLATION INSTRUCTIONS. NO EXCEPTIONS. ALSO, THE CLEANOUT DOOR MUST BE REMOVABLE WITHOUT TOOLS AND MUST BE CLEARLY AND PERMANENTLY LABELED.

HOOD COMBUSTIBLE CLEARANCE NOTE

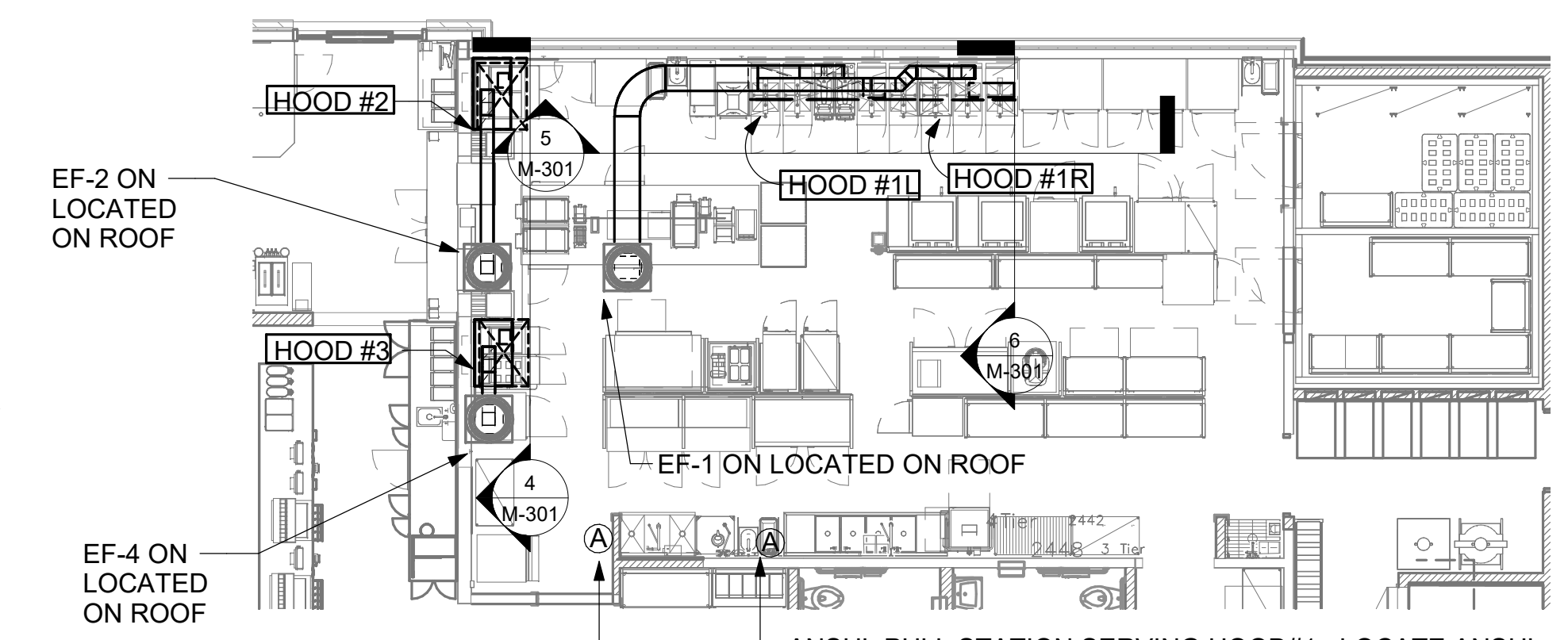
ALL NEW HOODS SHALL BE RATED WITH ONE INCH THICK LAYER OF FACTORY INSTALLED INSULATION TO MEET "ZERO INCH CLEARANCE" TO COMBUSTIBLE MATERIALS. HOOD SHALL BE CERTIFIED BY ETL SPECIFICATIONS, AND SHALL CONFORM TO UL STANDARD 710, BUILT PER NFPA 96 SECTION 4.2.2., AND NSF LISTED.

HOOD SCHEDULE

MARK	EXHAUST CFM	SP @ TAB PORT	CAPTURE JET CFM & S.P.	TYPE	COLLAR SIZE	WIDTH	DEPTH	HEIGHT	MANUFACTURER	MODEL	REMARKS
NEW HOOD-1L	1204	0.13	80 @ 0.30"	BACK-SHELF	14"x8"	107	37	38	HALTON	KVL-2-IC	1,2,3,4,5,7,8,9,12,16,21,22
NEW HOOD-1R	709	0.12	47 @ 0.30"	BACK-SHELF	8"x8"	63	37	38	HALTON	KVL-2-IC	1,2,3,5,7,8,9,12,21,23
NEW HOOD-2	701	0.30	30 @ 0.29"	BACK-SHELF	8"x8"	42	34	38	HALTON	KVL-C-IC	1,2,3,6,7,8,9,11,12,13,15,16,18,21
NEW HOOD-3	701	0.30	30 @ 0.29"	BACK-SHELF	8"x8"	42	34	38	HALTON	KVL-C-IC	1,2,3,6,7,8,9,10,12,13,17,21

NOTES
DIMENSIONS OF HOODS INCLUDE BACK AND SIDE SPACERS (HEIGHT DOES NOT INCLUDE CLOSURE PANELS).
TYPICAL INSTALLATION FOR NEW HOODS. FIELD VERIFY & COORDINATE WITH HOOD DRAWINGS BY HALTON. REFER TO SHEET MH-101 & MH-102 PRIOR TO BID & CONSTRUCTION.

- REMARKS**
- STAINLESS STEEL CONSTRUCTION.
 - PROVIDE FULL HEIGHT SS CLOSURE PANEL WITH ACCESS PANEL IN FRONT LARGE ENOUGH TO REMOVE CAPTURE JET FAN. SERVICE ANSUL COMPONENTS, AND/OR TO ACCESS KBD EQUALIZER JACK SCREW.
 - PROVIDE PRE-PIPED ANSUL R-102 WET FIRE EXTINGUISHING SYSTEM.
 - ANSUL CABINET AND COMPONENTS ABOVE HOOD ON LEFT SIDE.
 - PROVIDE 3" ZERO CLEARANCE TO COMBUSTIBLE BACK SPACER.
 - PROVIDE 3" ZERO CLEARANCE TO COMBUSTIBLE CUSTOM BACK SPACER TO ACCOMMODATE PIN AND SLEEVE ELECTRICAL BOX.
 - PROVIDE EQUIPMENT I.D. LABELS LOCATED ON FRONT LEADING EDGE OF HOOD.
 - PROVIDE FACTORY WALL MOUNTING ANGLE AT TOP OF HOOD.
 - PROVIDE TOP PLENUM CAPTURE JET FAN, SPEED CONTROLLER AND COLLAR.
 - PROVIDE FACTORY INSTALLED INTEGRAL SIDE JET ARM ON RIGHT END.
 - PROVIDE FACTORY INSTALLED INTEGRAL SIDE JET ARM ON LEFT END.
 - PROVIDE CAPTURE JET AIR INLET AND COLLAR AT FRONT OF CLOSURE PANEL.
 - PROVIDE PIN AND SLEEVE ELECTRICAL BOX (DOUBLE CONNECTION). SEE ARCH. AND ELEC. DRAWINGS FOR ADDITIONAL INFORMATION.
 - PROVIDE PIN AND SLEEVE ELECTRICAL BOX (SINGLE CONNECTION). SEE ARCH. AND ELEC. DRAWINGS FOR ADDITIONAL INFORMATION.
 - PROVIDE 3" ZERO CLEARANCE TO COMBUSTIBLE RIGHT SIDE SPACER.
 - PROVIDE NOTCHED LEFT END SIDE PANEL.
 - PROVIDE NOTCHED RIGHT END SIDE PANEL.
 - PROVIDE 3"x3" HORIZONTAL AND VERTICAL TRIM ANGLE FOR RIGHT SIDE OF HOOD TO FINISH OFF GAP AT WALL.
 - PROVIDE FULL LEFT END SIDE PANEL.
 - PROVIDE FULL RIGHT END SIDE PANEL.
 - PROVIDE HALTON MBD EQUALIZER.
 - CONTINUOUS CAPTURE INTERNAL RIGHT END CUTOUT.
 - CONTINUOUS CAPTURE INTERNAL LEFT END CUTOUT.



ANSUL PULL STATION SERVING HOOD#1. LOCATE ANSUL PULL STATION BETWEEN 42" AND 48" AFF. COORDINATE EXACT LOCATION WITH KITCHEN EQUIPMENT ELEVATIONS. J-BOX AND CONDUIT ARE BY ELECTRICAL. PROVIDE RED BAKELITE LABEL WITH 1/4" HIGH WHITE LETTERS INDICATING THE HOODS SERVED, I.E.: "MAIN COOKLINE HOOD".

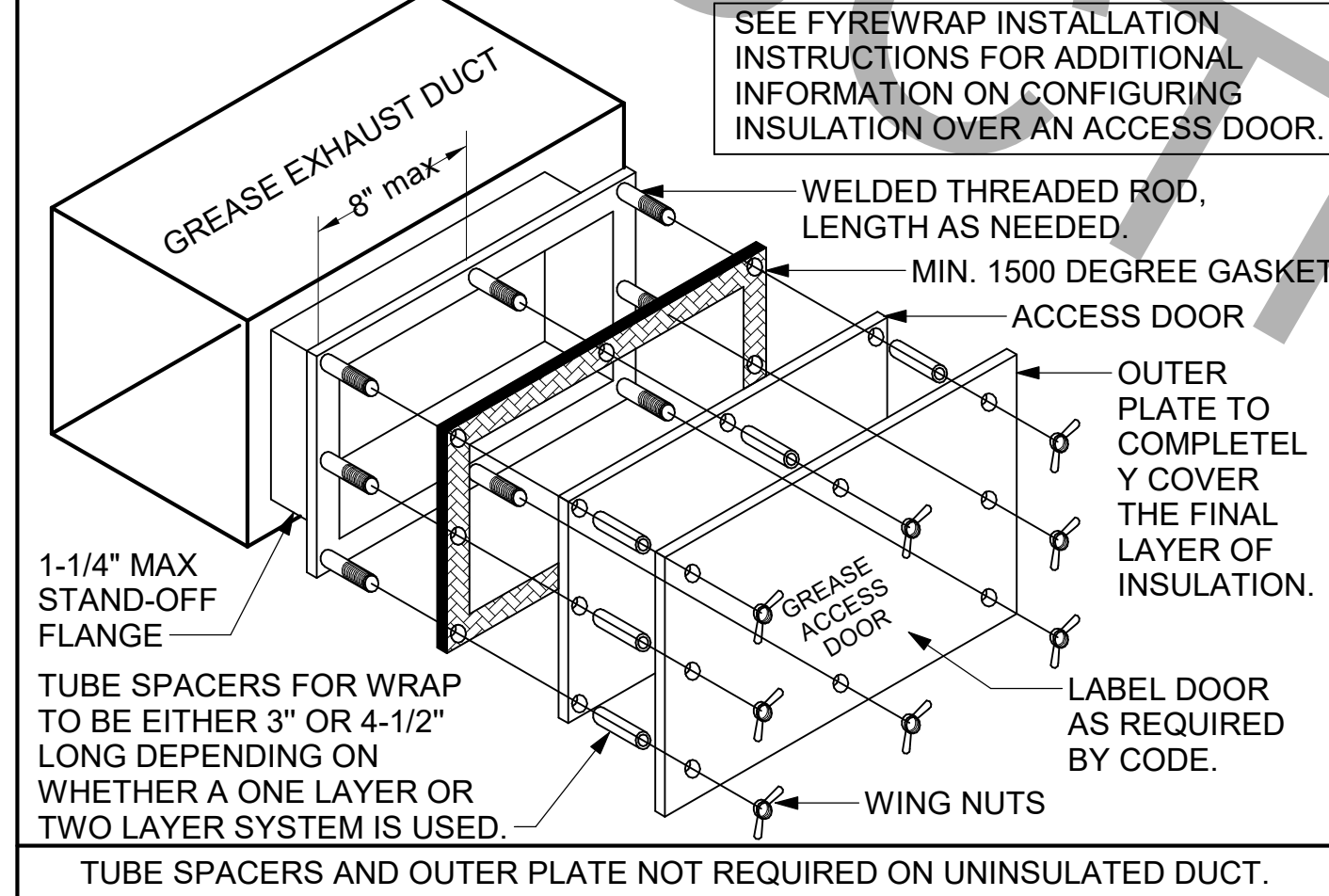
ANSUL PULL STATION SERVING BOTH HOOD#2 AND HOOD#3. LOCATE ANSUL PULL STATION BETWEEN 42" AND 48" AFF. COORDINATE EXACT LOCATION WITH KITCHEN EQUIPMENT ELEVATIONS. J-BOX AND CONDUIT ARE BY ELECTRICAL. PROVIDE RED BAKELITE LABEL WITH 1/4" HIGH WHITE LETTERS INDICATING THE HOODS SERVED, I.E.: "PASS THRU HOODS".

3 HOOD LAYOUT AND ANSUL PULL STATION LOCATIONS
1/8" = 1'-0"

GREASE ACCESS DOOR SCHEDULE

MARK	OPENING SIZE	DOOR SIZE	REMARKS
A	9H X 14W	11H X 16W	1
B	5.5H X 14W	7.5H X 16W	1
C	12H X 12W	14H X 14W	1
D	10H X 14W	12H X 16W	1
E	6H X 14W	8H X 16W	1

1. ACCESS DOORS SHALL BE U.L. 1978 LISTED OR FIELD FABRICATED, REQUIRE NO TOOLS FOR REMOVAL AND MEET THE REQUIREMENTS OF THE CURRENT EDITION OF THE IMC. ACCESS DOOR ASSEMBLY SHALL BE WELDED IN PLACE TO THE GREASE EXHAUST DUCT AND THE ACCESS DOOR SHALL BE SECURED WITH THUMB SCREWS. ACCESS DOORS SHALL BE SEALED WITH A MINIMUM 1500 DEGREE GASKET MATERIAL EQUIVALENT TO THAT MANUFACTURED BY BRENTON INDUSTRIES, INC. (800) 382-2491.



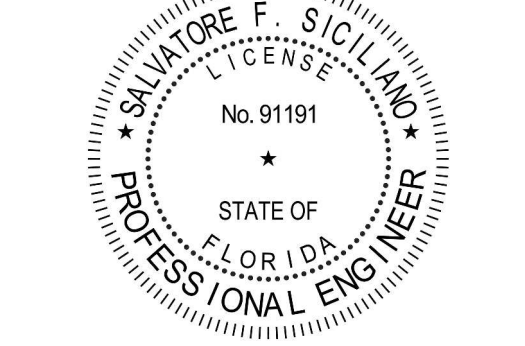
1 GREASE ACCESS DOOR SCHEDULE
1/4" = 1'-0"



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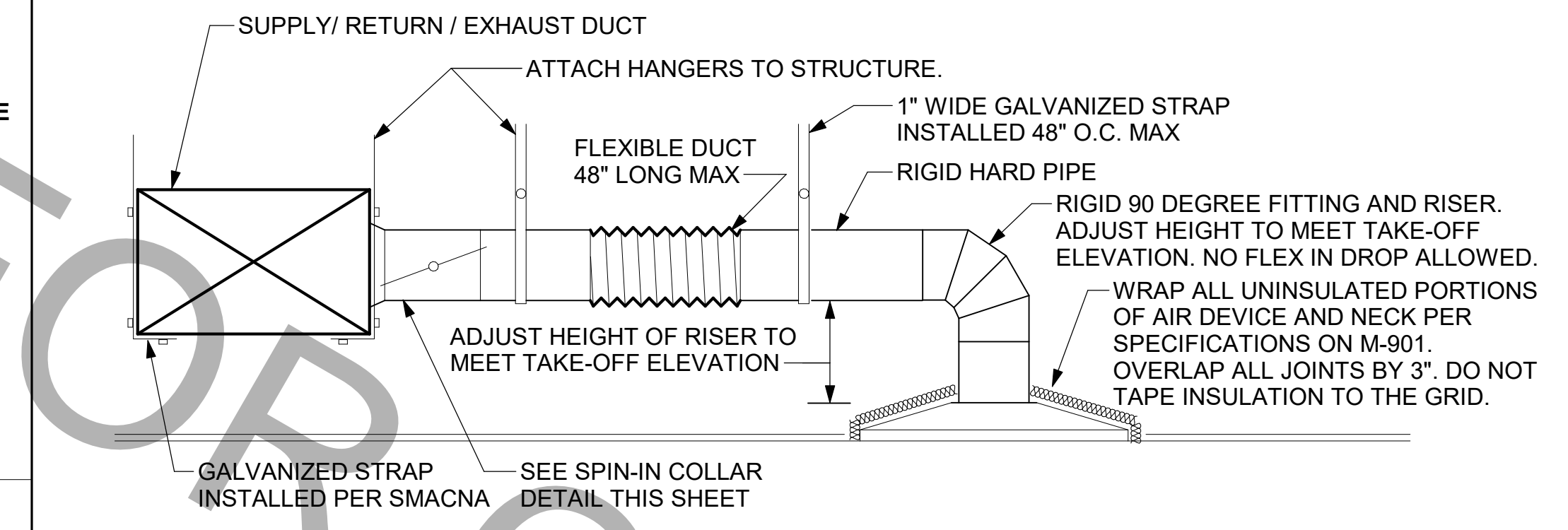
FSR#02106

BUILDING TYPE / SIZE: S06-C LRG
RELEASE:

REVISION SCHEDULE		
NO.	DATE	DESCRIPTION

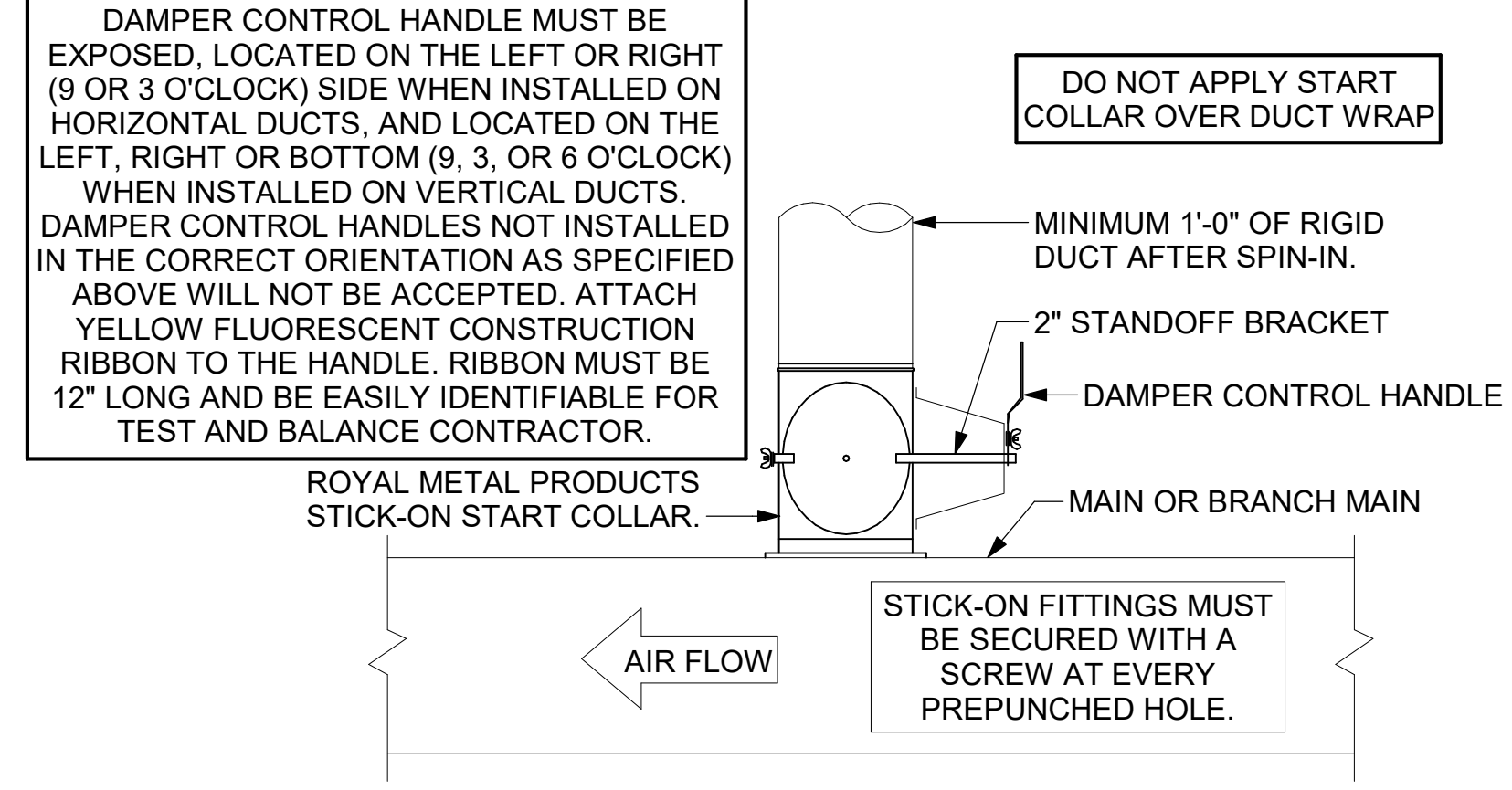
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SHEET HOOD DETAILS AND SCHEDULES		
SHEET NUMBER		

M-301



1 SAG/RAG/GRILLE TAKE-OFF - LARGE
NOT TO SCALE

CHICK-FIL-A HAS A NATIONAL ACCOUNT WITH TOM BARROW COMPANY FOR THE ROYAL METAL PRODUCTS START COLLARS FOR BOTH WITH AND WITHOUT A MANUAL BALANCING DAMPER. THE MECHANICAL CONTRACTOR IS REQUIRED TO PURCHASE THE ROYAL METAL PRODUCTS START COLLARS DIRECTLY FROM TOM BARROW COMPANY. CONTACT MR. SCOTT GEORGE AT 404-351-1010 FOR PRICING AND AVAILABILITY. ROYAL METAL PRODUCTS START COLLARS NOT PURCHASED THRU TOM BARROW COMPANY WILL NOT BE ACCEPTED.

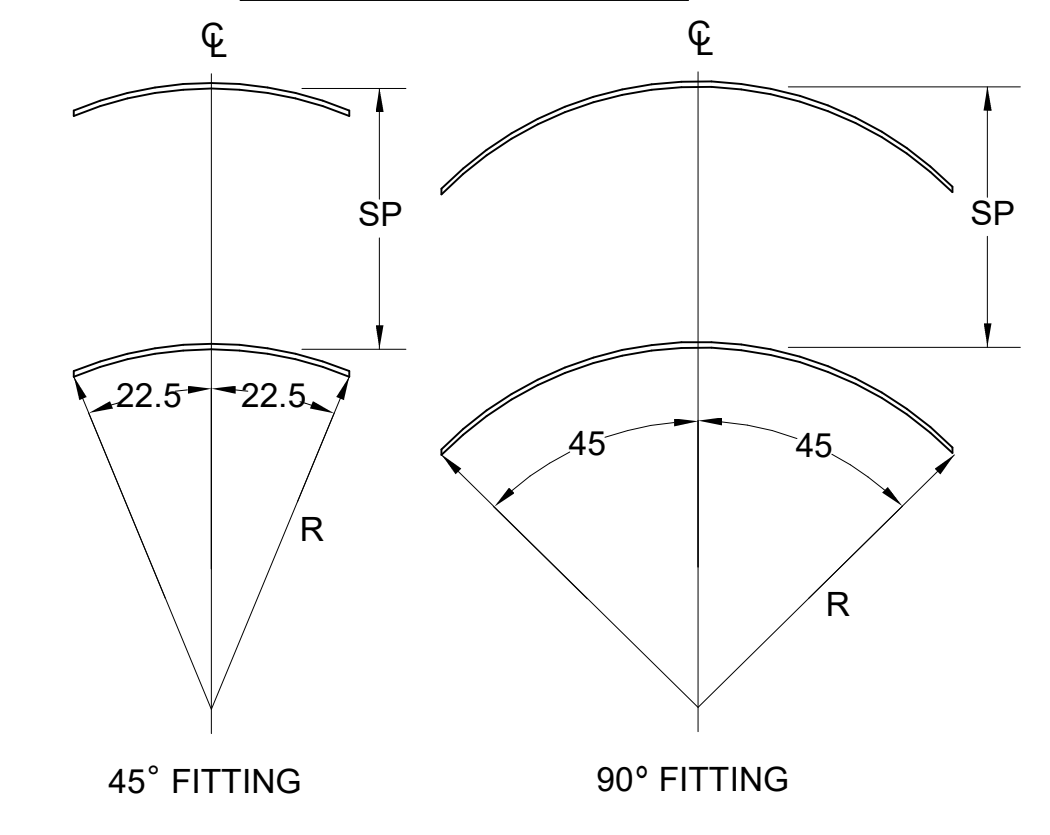


2 START COLLAR - LARGE
NOT TO SCALE

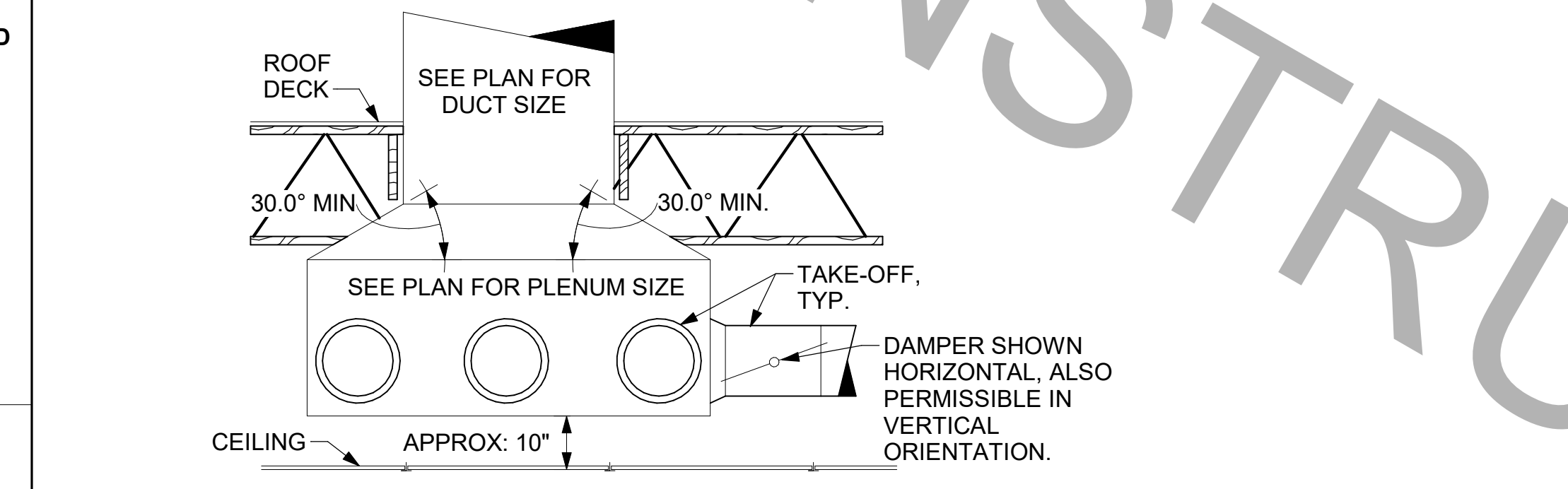
TURNING VANE SCHEDULE

R	SP	GA
2"	1.5"	24

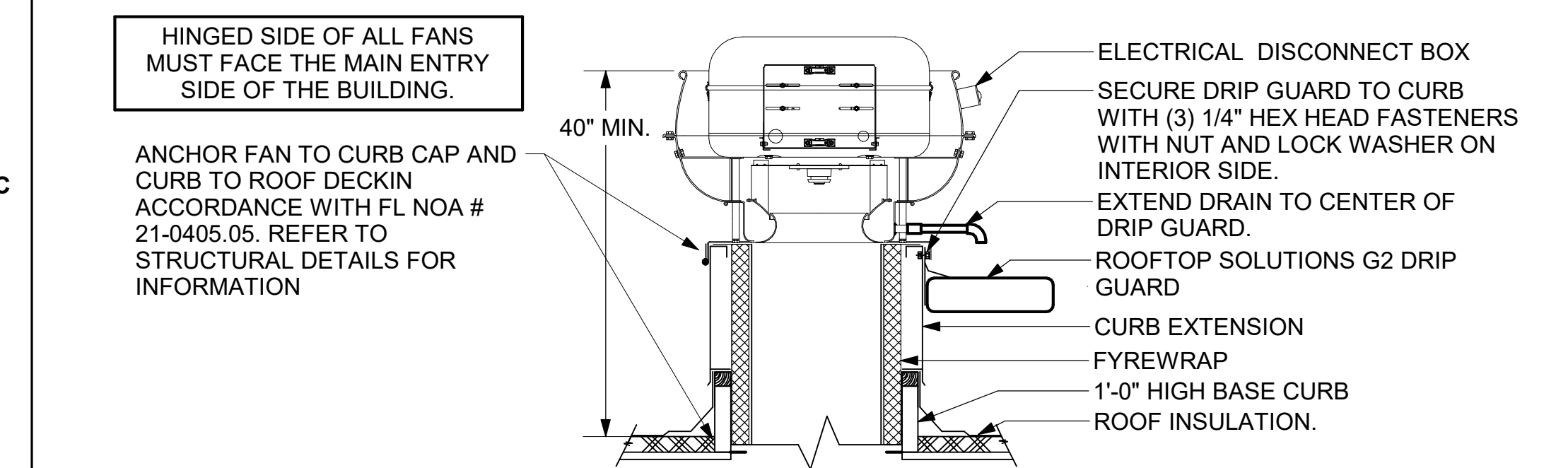
1. NO TRAILING EDGE.
2. SINGLE THICKNESS CONSTRUCTION.



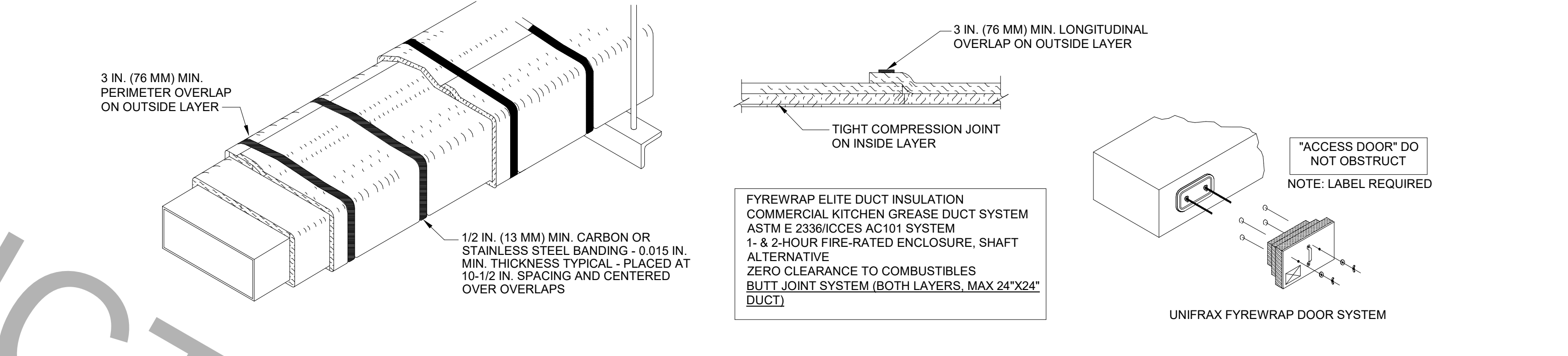
3 TURNING VANES
NOT TO SCALE



4 RETURN DROP GEOMETRY
NOT TO SCALE

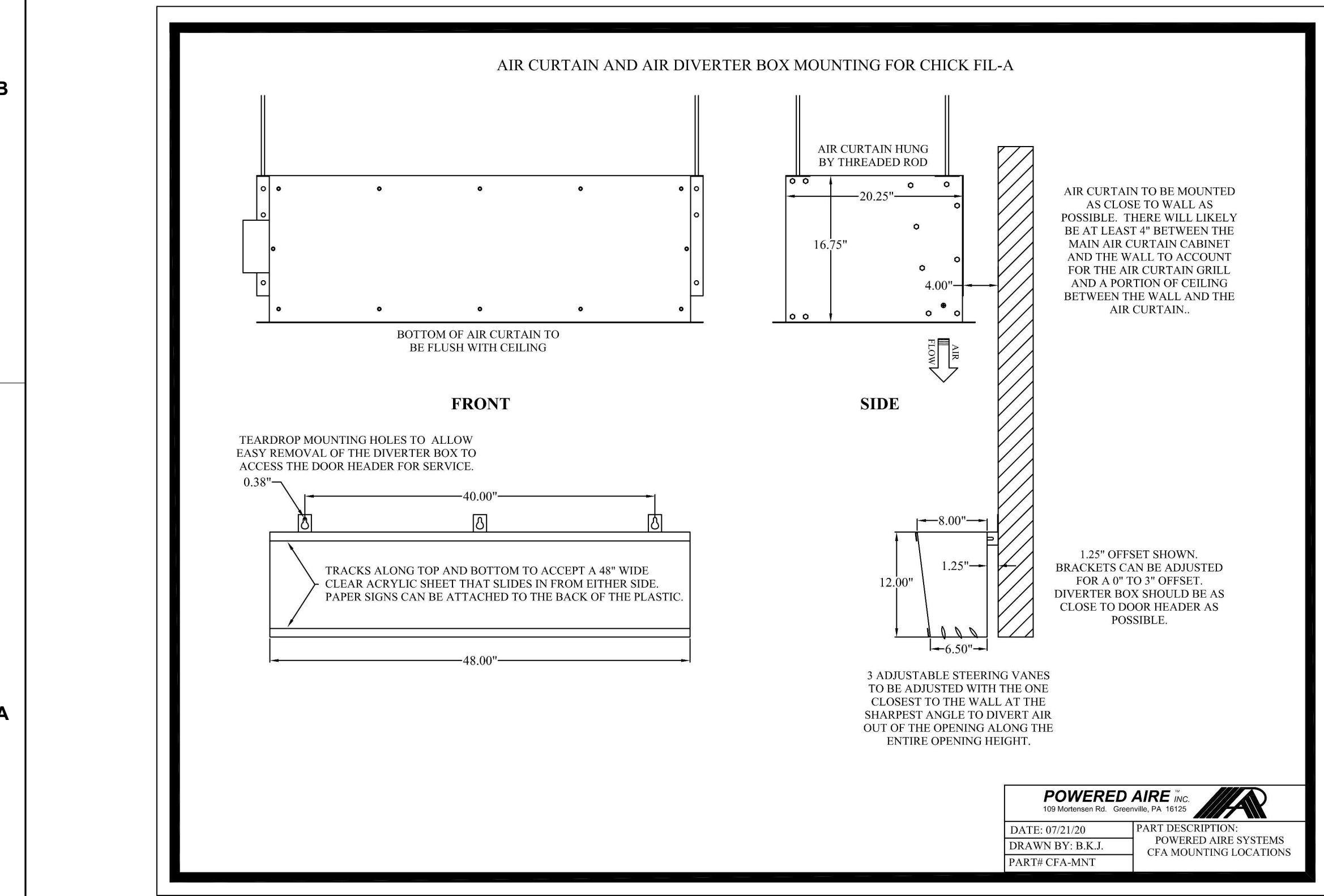


6 KITCHEN HOOD EXHAUST FAN
1/4" = 1'-0"

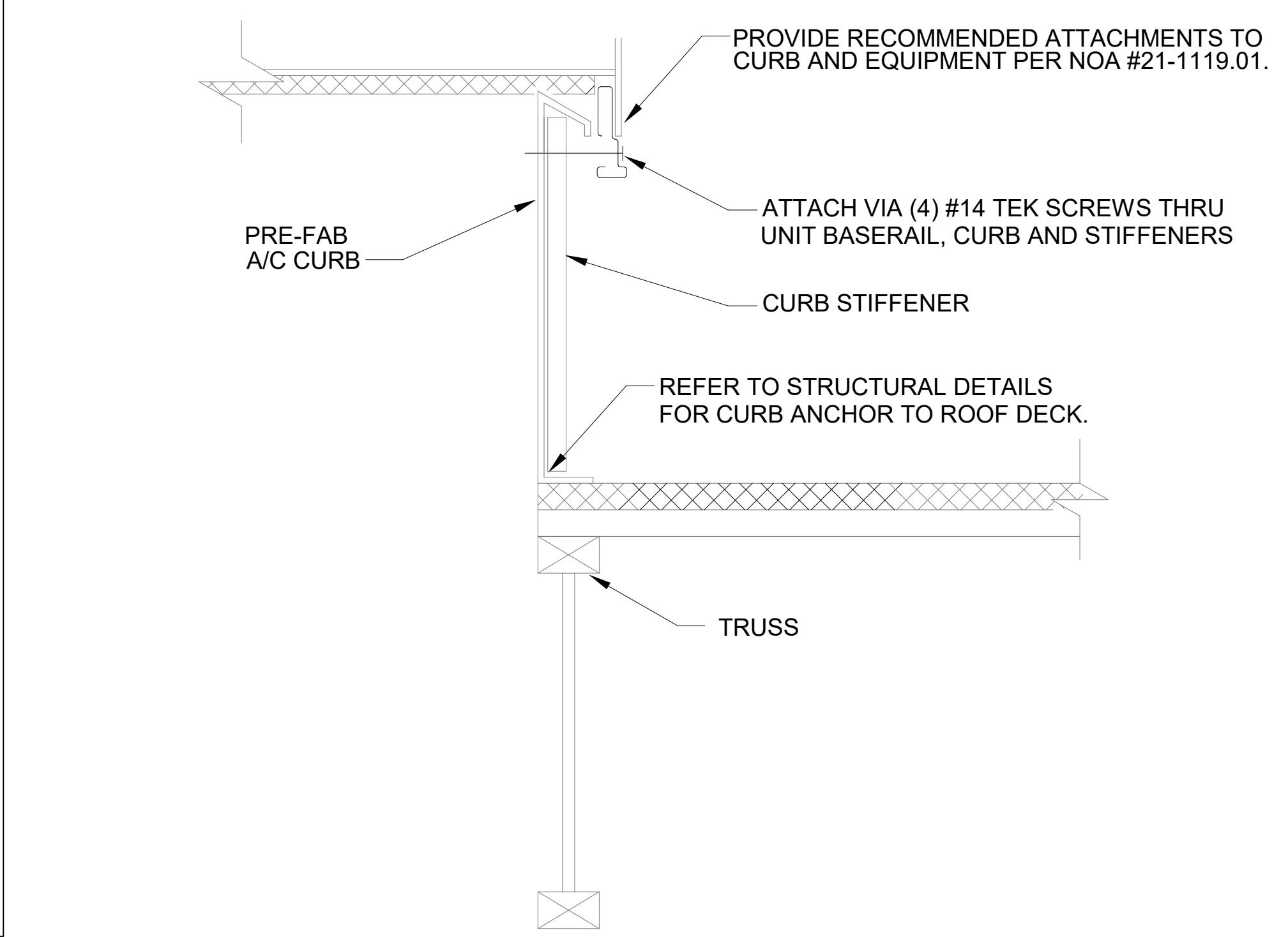


- UNIFRAX FYREWRAP ELITE 1.5 DUCT INSULATION HAS BEEN TESTED IN ACCORDANCE WITH ASTM E 2336 TO PROVIDE ZERO CLEARANCE TO COMBUSTIBLES AND MEETS THE REQUIREMENTS FOR ONE OR TWO HOUR ENCLOSURES THROUGH PENETRATIONS FIRESTOP SYSTEMS ARE TESTED IN ACCORDANCE WITH EITHER ASTM E 814 OR UL 1479. ICC-ES APPROVAL PER REPORT ESR 2213 OR ESR 2832. UNDERWRITERS LABORATORIES (UL) LISTINGS SHOW COMPLIANCE TO UL 1479 FOR THROUGH PENETRATION FIRESTOP SYSTEMS.
- COMPLIANT TO THE FOLLOWING CODES:
BUILDING CODE: 2020 FLORIDA BUILDING CODE
MECHANICAL CODE: 2020 FLORIDA MECHANICAL CODE
ELECTRICAL CODE: 2017 NATIONAL ELECTRICAL CODE
FIRE CODE: 2020 FLORIDA FIRE PREVENTION CODE
PLUMBING CODE: 2020 FLORIDA PLUMBING CODE
FUEL GAS CODE: 2020 FLORIDA FUEL GAS CODE
ENERGY CODE: 2020 FLORIDA ENERGY CONSERVATION CODE
- INSULATION APPLIED IN TWO LAYERS WITH TIGHT COMPRESSION JOINT ON INSIDE LAYER AND 3 INCH MINIMUM OVERLAPS ON BOTH PERIMETER AND LONGITUDINAL OVERLAPS ON OUTSIDE LAYER.
- GREASE EXHAUST DUCT RUNS FROM THE HOOD EXHAUST CONNECTION UP TO THE EXHAUST FAN ON THE ROOF WITH MINIMAL TURNS OR BENDS AND MAINTAINING MINIMUM 1/4 UNIT VERTICAL RISE PER 12 UNITS HORIZONTAL RUN. NFPA 96 COMPLIANT ACCESS DOORS LOCATED AS REQUIRED BY CODE.
- UNIFRAX FYREWRAP ELITE 1.5 ACCESS DOORS AS SPECIFIED IN ICC-ES BUILDING CODE REPORTS ESR 2213 OR ESR 2832.
- ROOF MOUNTED EXHAUST FAN IS MOUNTED ON A HINGED BASE WHICH ALLOWS ACCESS TO THE DUCT FROM THE ROOF.
- SUPPORT HANGER SYSTEMS DO NOT NEED TO BE WRAPPED PROVIDED THE HANGER RODS ARE AT LEAST A MINIMUM OF 3/8 IN. DIAMETER. USE MINIMUM 2 X 2 X 1/8 IN. STEEL ANGLE OR SMACNA EQUIVALENT SUPPORT SYSTEM.
- UNIFRAX FYREWRAP ELITE 1.5 DUCT ENCLOSURE SYSTEM SHALL BE INSTALLED IN ACCORDANCE WITH MANUFACTURERS INSTRUCTIONS.
- UNIFRAX FYREWRAP ELITE 1.5 DUCT WRAP SHALL BE INSTALLED ON THE DUCT FROM THE HOOD CONNECTION TO THE CONNECTION TO THE FAN.

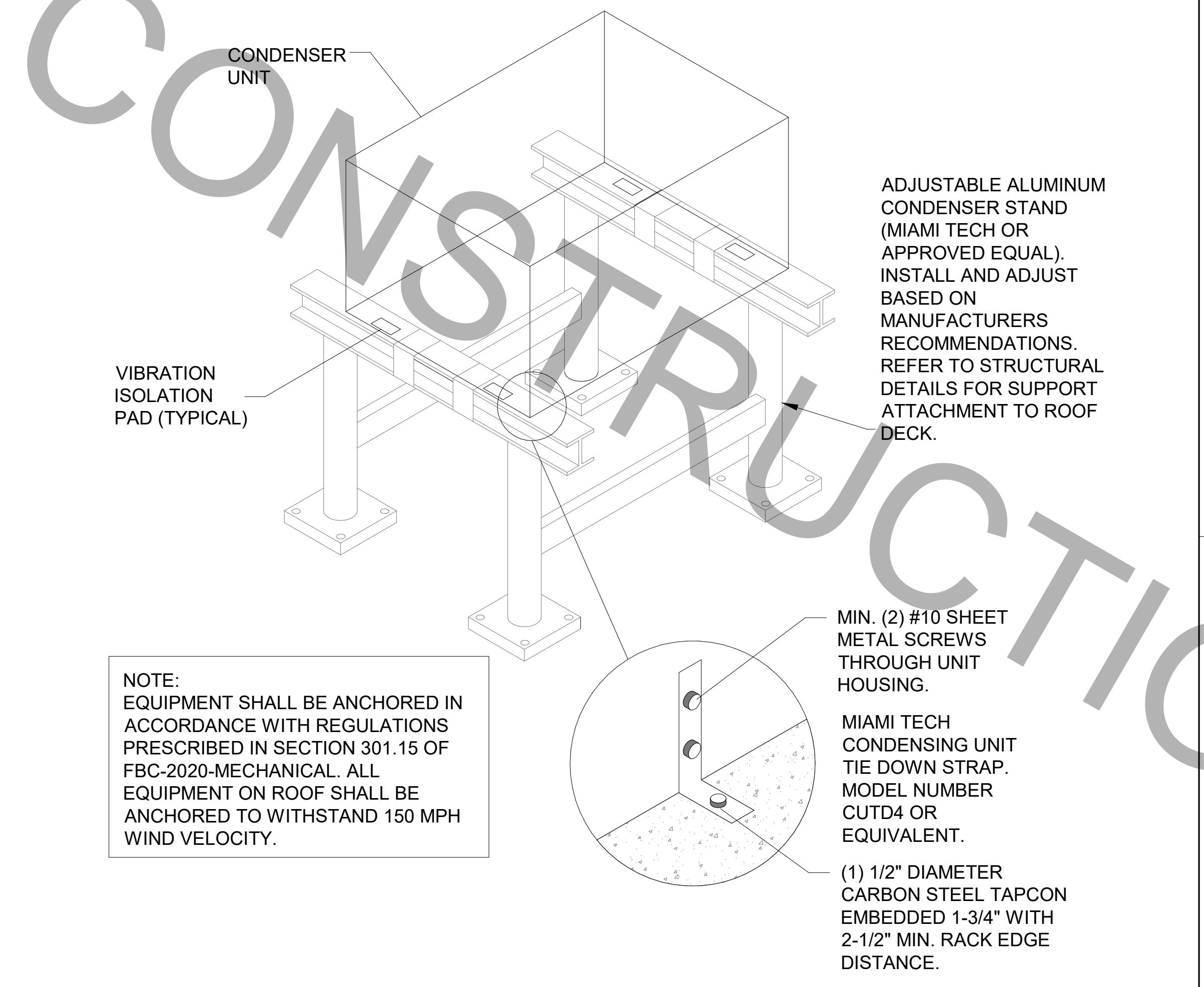
5 GREASE EXHAUST DUCT PROTECTION TO COMBUSTIBLES DETAIL
1/4" = 1'-0"



7 AIR DIVERTER DETAIL
SCALE: N.T.S.



8 RTU TIE-DOWN DETAIL-NOA #21-1119.01
1/4" = 1'-0"



9 CONDENSER UNIT TIE-DOWN DETAIL
NOT TO SCALE

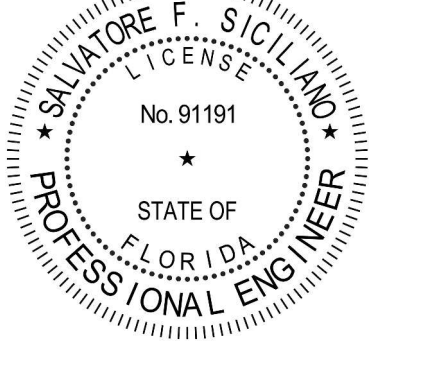
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REVISION SCHEDULE

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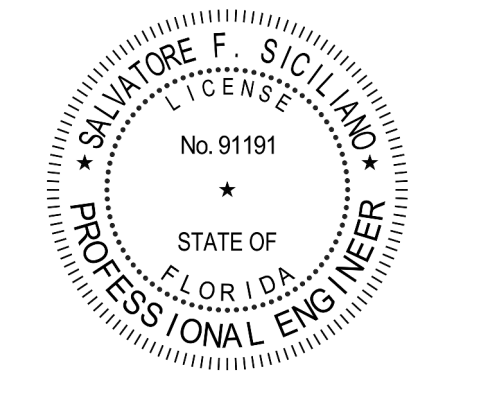
CONSULTANT PROJECT # C29175
PRINTED FOR PERMIT
DATE 11/30/22
DRAWN BY JRH
SHEET HVAC DETAILS



Chick-fil-A
Chick-fil-A
5200 Buffington Road
Atlanta, Georgia
30349-2998



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A Full Service
A & E Firm
Plans Prepared By:
CPH, LLC.
Licenses:
Eng. C.O.A. No. 3215
Survey L.B. No. 7143
Arch. Lic. No. A2300926
Landscape Lic. No. LC0000298



CHICK-FIL-A
Viera (FL) FSU
8300 N. Wickham Rd
Melbourne, FL 32940

FSR#02106

BUILDING TYPE / SIZE: S06-C LRG

REVISION SCHEDULE

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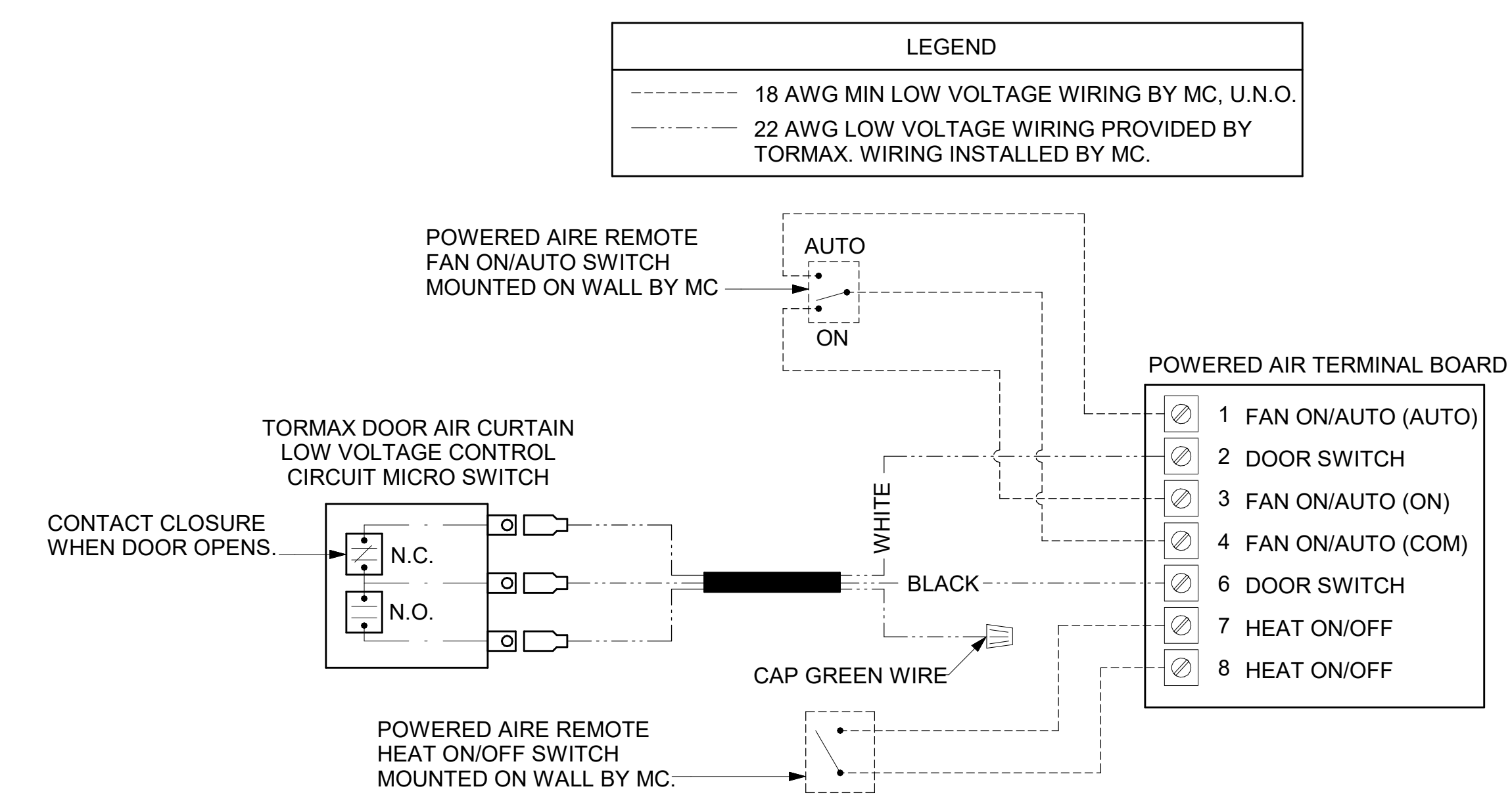
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SHEET HVAC CONTROLS

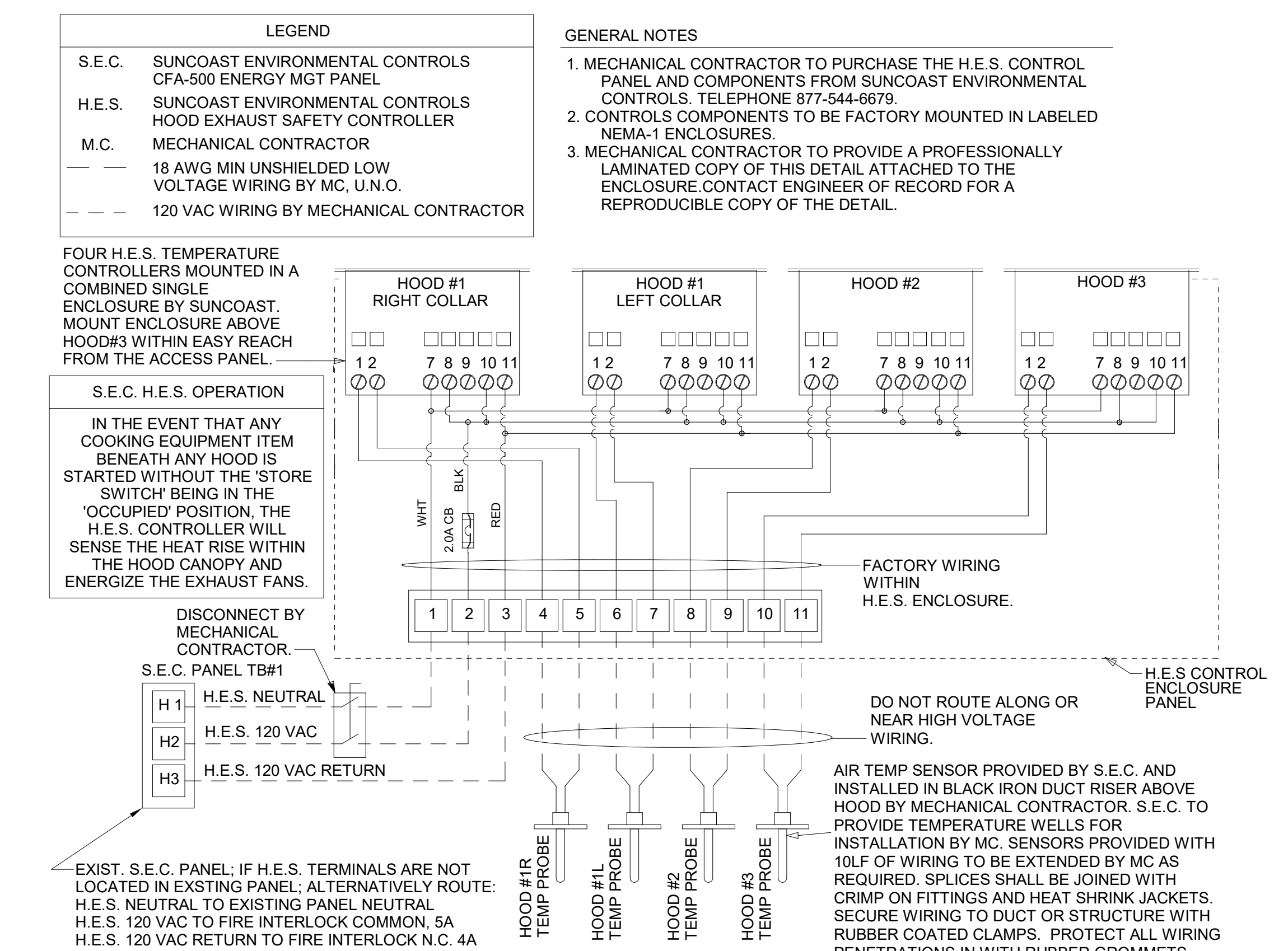
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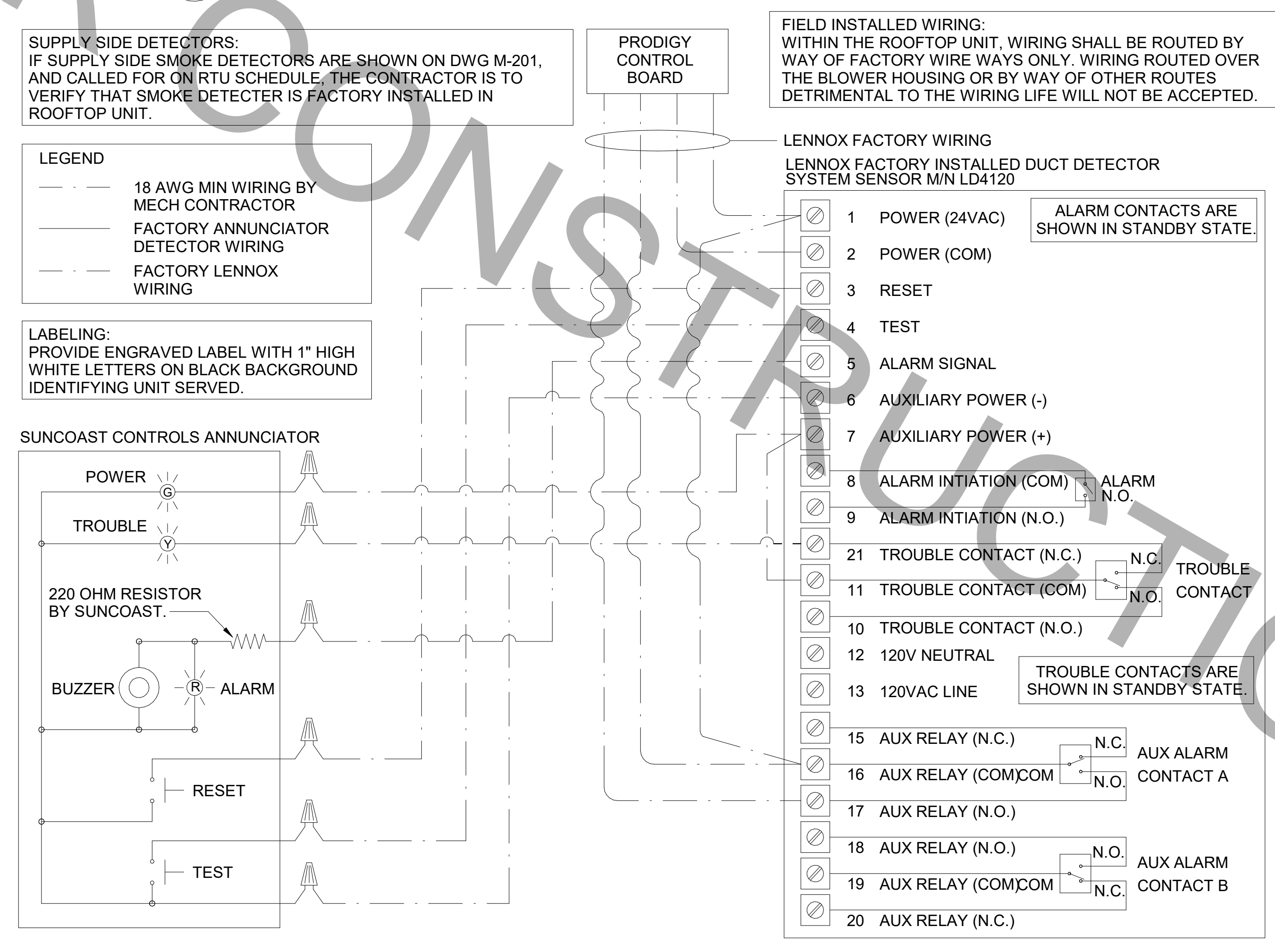
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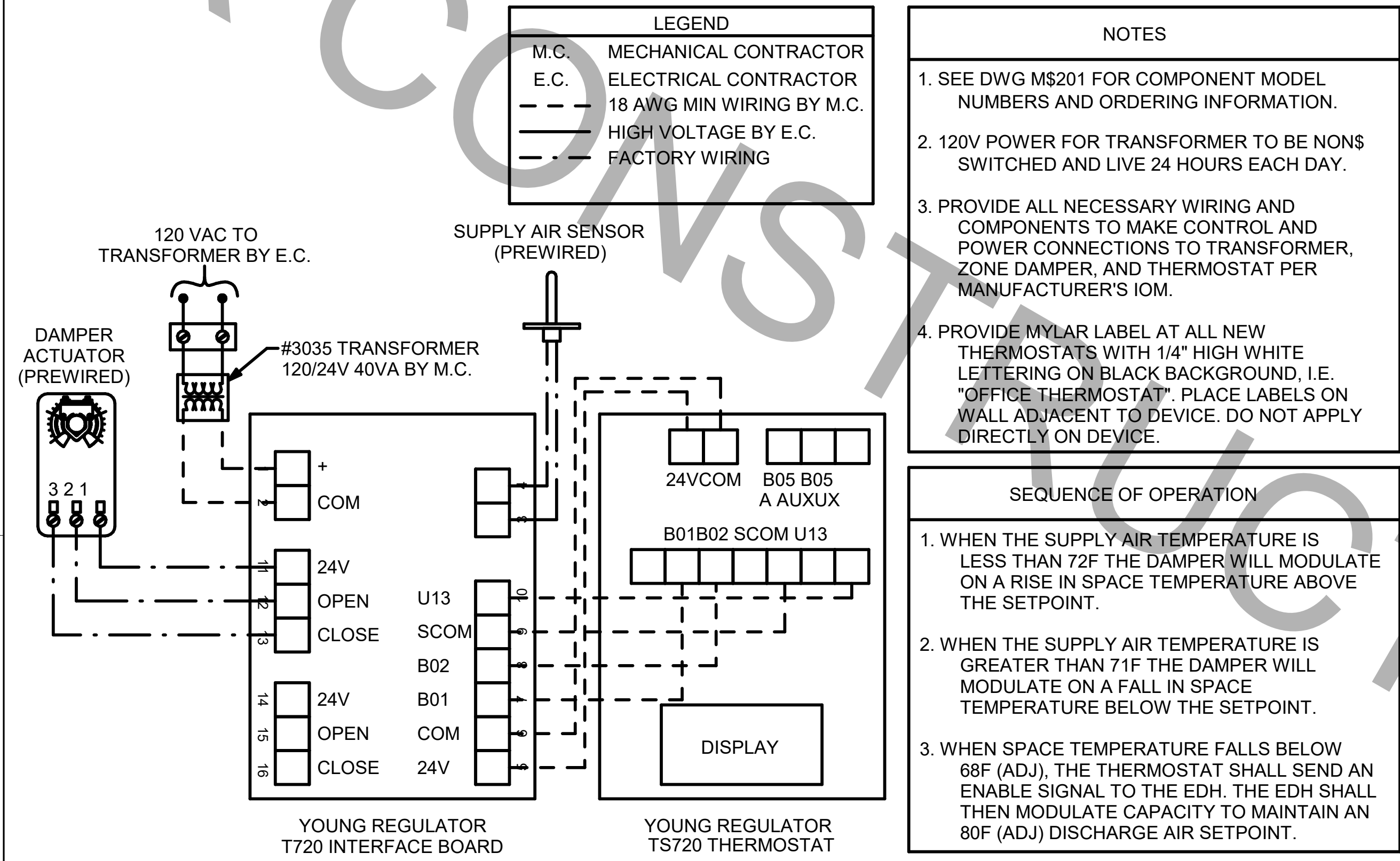
5 AIR DOOR LOW VOLTAGE CONNECTION DIAGRAM NOT TO SCALE



3 HOOD EXHAUST SAFETY SWITCH (H.E.S.S.) WIRING DIAGRAM NOT TO SCALE



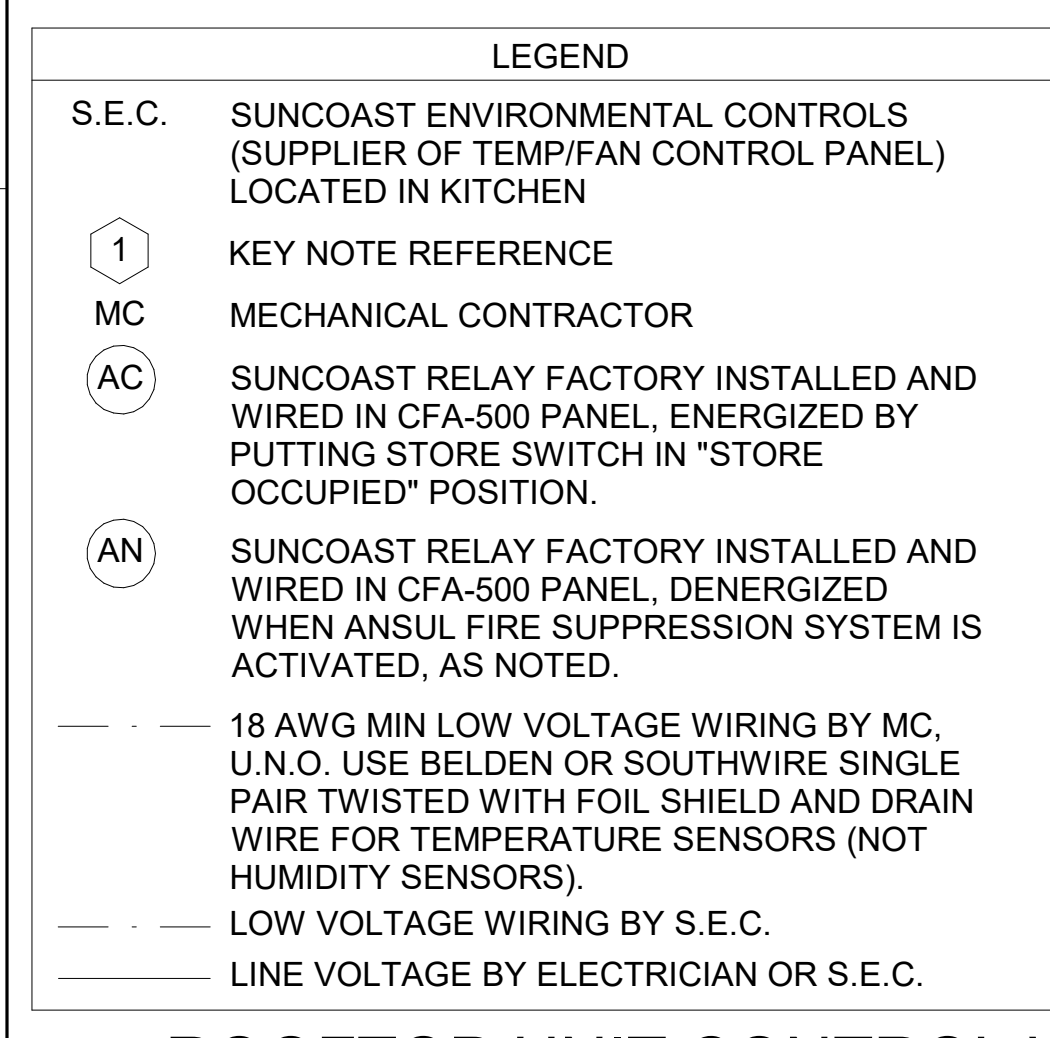
1 SMOKE DETECTOR AND ANNUNCIATOR WIRING DIAGRAM NOT TO SCALE



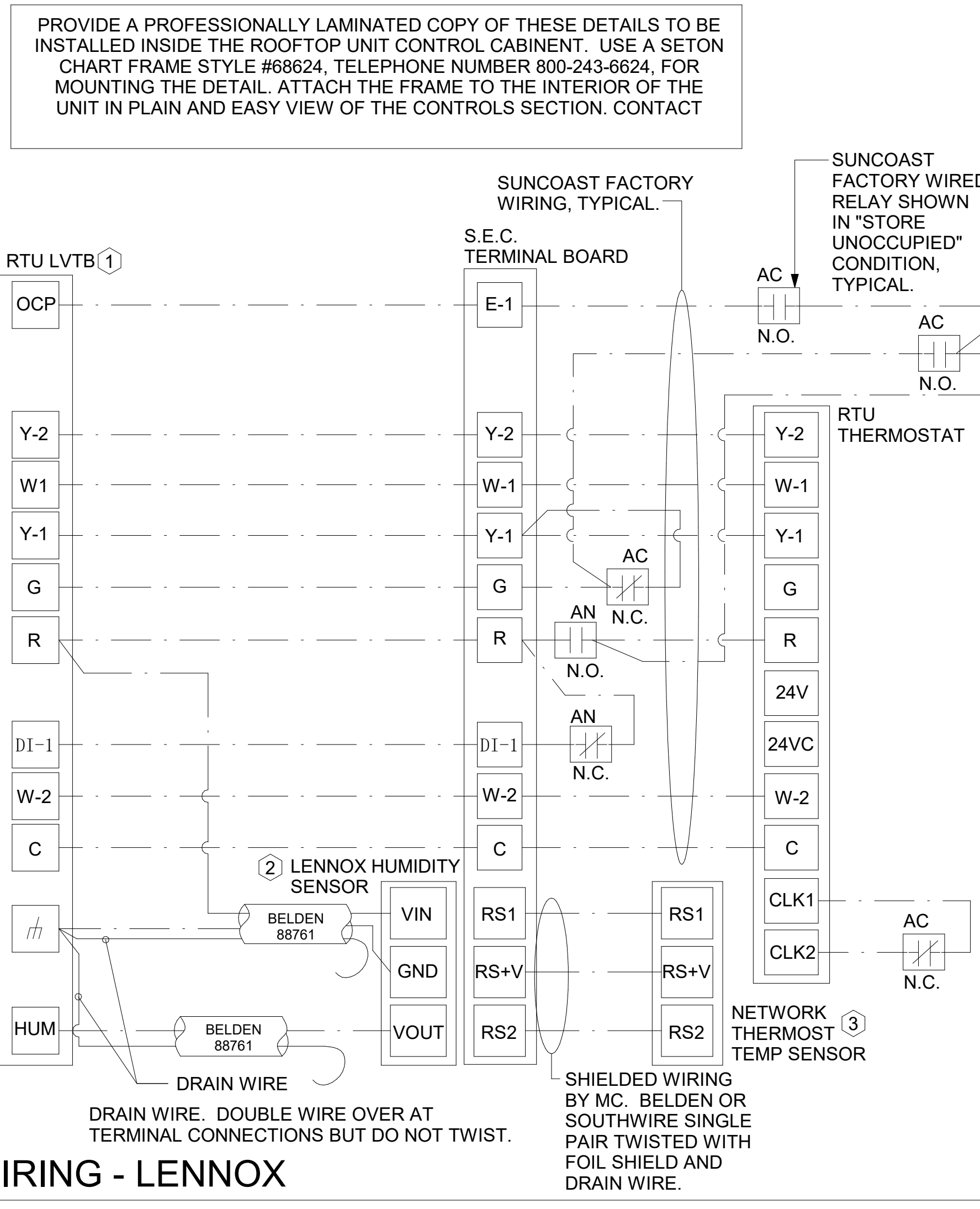
4 DAMPER AND TSTAT - MGRS OFFICE & TEAM MEMBER ROOM NOT TO SCALE

- NOTES:
1. MECHANICAL CONTRACTOR SHALL MAKE PLASTIC LAMINATE OF THIS DETAIL AND INSTALL PERMANENTLY ON INSIDE DOOR OF ROOFTOP UNIT CONTROL COMPARTMENT.
2. SEE DETAILS THIS SHEET FOR SMOKE DETECTOR AND ANNUNCIATOR WIRING.
3. SET ALL THERMOSTATS FOR AUTO CHANGEOVER.
4. PROVIDE PLASTIC ENGRAVED LABEL AT ALL NEW SENSORS WITH 1/4" HIGH WHITE LETTERING ON BLACK BACKGROUND, I.E. "AC-1 HUMIDITY SENSOR" OR "AC-1 TEMP SENSOR". PLACE LABELS ON WALL ADJACENT TO DEVICE, DO NOT APPLY DIRECTLY TO DEVICE.

- KEYED NOTES:
1 LOW VOLTAGE WIRING TO RTU TO BE ROUTED TO UNIT THRU FACTORY WIREWAY.
2 HUMIDITROL UNITS ONLY: WIRING TO HUMIDITY SENSOR TO BE MADE WITH TWO SEPARATE RUNS OF SHIELDED TWISTED PAIR, TERMINATE SHIELD WIRES AT TB-1, LEAVE OPEN AT SENSOR.
3 NETWORK TSTAT REMOTE TEMP SENSOR PROVIDED BY SUNCOAST AND INSTALLED BY MC. FIELD CALIBRATE EACH SENSOR.



2 ROOFTOP UNIT CONTROL WIRING - LENNOX NOT TO SCALE

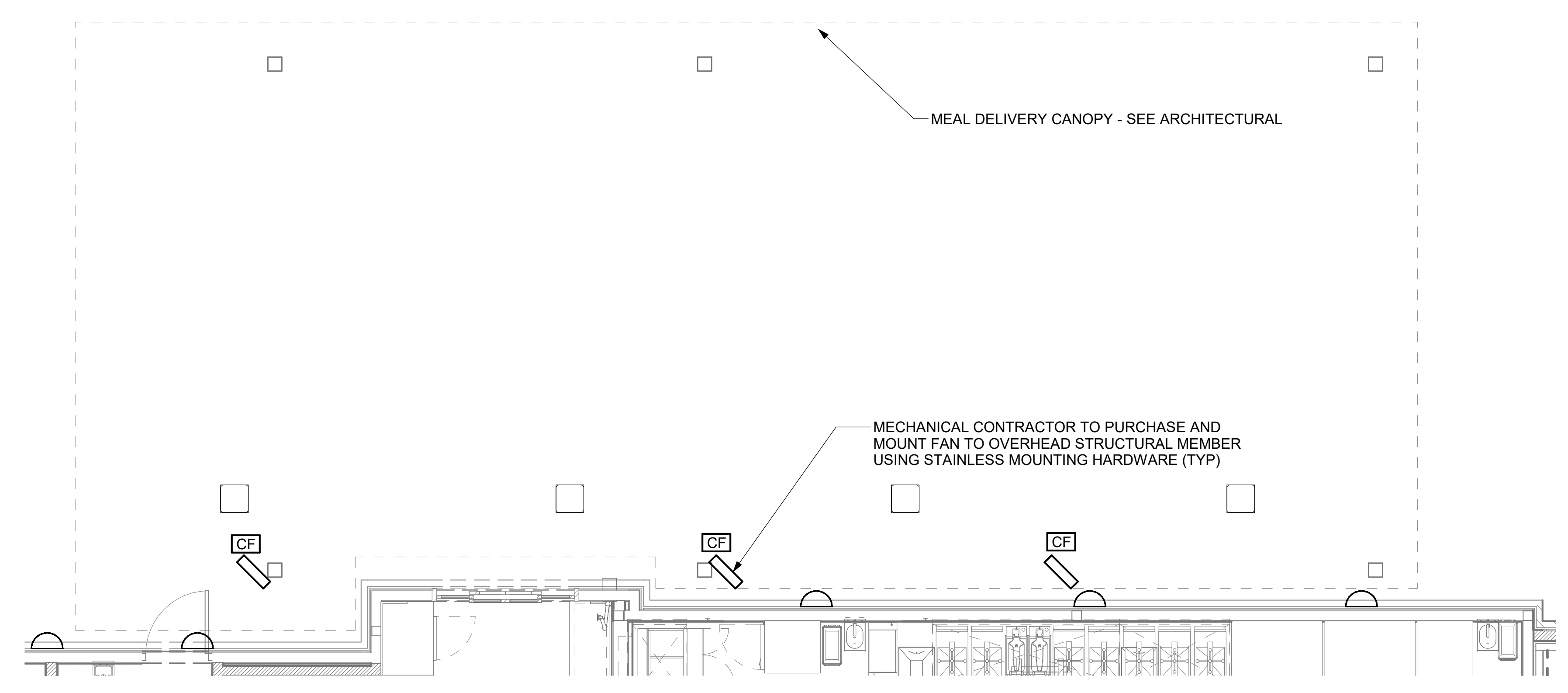


- LENNOX PRODIGY CONTROLLER SETTINGS:
1. FOR ALL RTU'S EXCEPT AT AC#1, CHANGE PRODIGY-M3 BOARD CONTROL PARAMETER #65 TO ZERO (#58 ON LCH UNITS). THIS WILL CAUSE THE O.A. DAMPER TO OPEN ON "OCCUPIED" START. AT AC#1 (LGH TYPE) LEAVE THE SETTING AT THE DEFAULT VALUE SO THE O.A. DAMPER WILL REMAIN CLOSED FOR THE FIRST 60 MINUTES AFTER "OCCUPIED" START. AT AC#1 (LCH TYPE) CHANGE THE VALUE TO 5400 SO THE O.A. DAMPER WILL REMAIN CLOSED FOR THE FIRST 90 MINUTES AFTER "OCCUPIED" START.
2. AT HUMIDITROL RTU'S, SET PRODIGY-M3 BOARD CONTROL PARAMETER #105 FOR DEHUMIDIFICATION OPERATION TO A VALUE OF 7.
3. AT HUMIDITROL RTU'S, SET PRODIGY-M3 BOARD CONTROL PARAMETER #106 FOR DEHUMIDIFICATION SET POINT TO A VALUE OF 60 (60% RH).
4. AT HUMIDITROL RTU'S, SET PRODIGY-M3 BOARD CONTROL PARAMETER #107 FOR DEHUMIDIFICATION MODE DEAD BAND TO A VALUE OF 2 (2% RH).
5. AT MSAV UNITS, SET THE MSAV LOW SPEED SETTING TO THE SAME VALUE AS THE HIGH SPEED SETTING AFTER TAB IS COMPLETE.
- LENNOX FRESH AIR HEATING SETUP WHEN SPECIFIED:
1. INSTALL FRESH AIR TEMPERING KIT WIRING HARNESS AS RECOMMENDED BY LENNOX.
2. LOCATE SUPPLY AIR TEMPERATURE SENSOR IN SUPPLY DUCT DOWNSTREAM OF FIRST ELBOW. SECURE WIRING TO DUCT OR STRUCTURE WITH RUBBER COATED CLAMPS. DO NOT RUN WIRING INSIDE DUCT WORK. PROTECT ALL WIRING PENETRATIONS WITH RUBBER GROMMETS.
3. FOR PRODIGY 2.0: FIRST SET FRESH AIR HEATING ENABLE TO "YES" THRU THE TAB/DAMPER MENU (LEAVE FRESH AIR COOLING AS "NO"). NEXT, CHANGE PRODIGY-M3 BOARD CONTROL PARAMETER #156 TO A VALUE OF 66. THIS WILL PREVENT THE SUPPLY AIR TEMPERATURE FROM DROPPING BELOW 66F DEG DURING HEATING MODE WHEN THERMOSTAT IS NOT ACTIVELY CALLING FOR HEAT.
4. CHANGE PRODIGY-M3 BOARD CONTROL PARAMETER #157 TO A VALUE OF 14. THIS WILL MAKE THE DEADBAND VALUE EQUAL 14F.
5. CHANGE PRODIGY-M3 BOARD CONTROL PARAMETER #158 TO A VALUE OF 300. THIS WILL MAKE THE CYCLE TIME VALUE EQUAL 5 MINUTES.

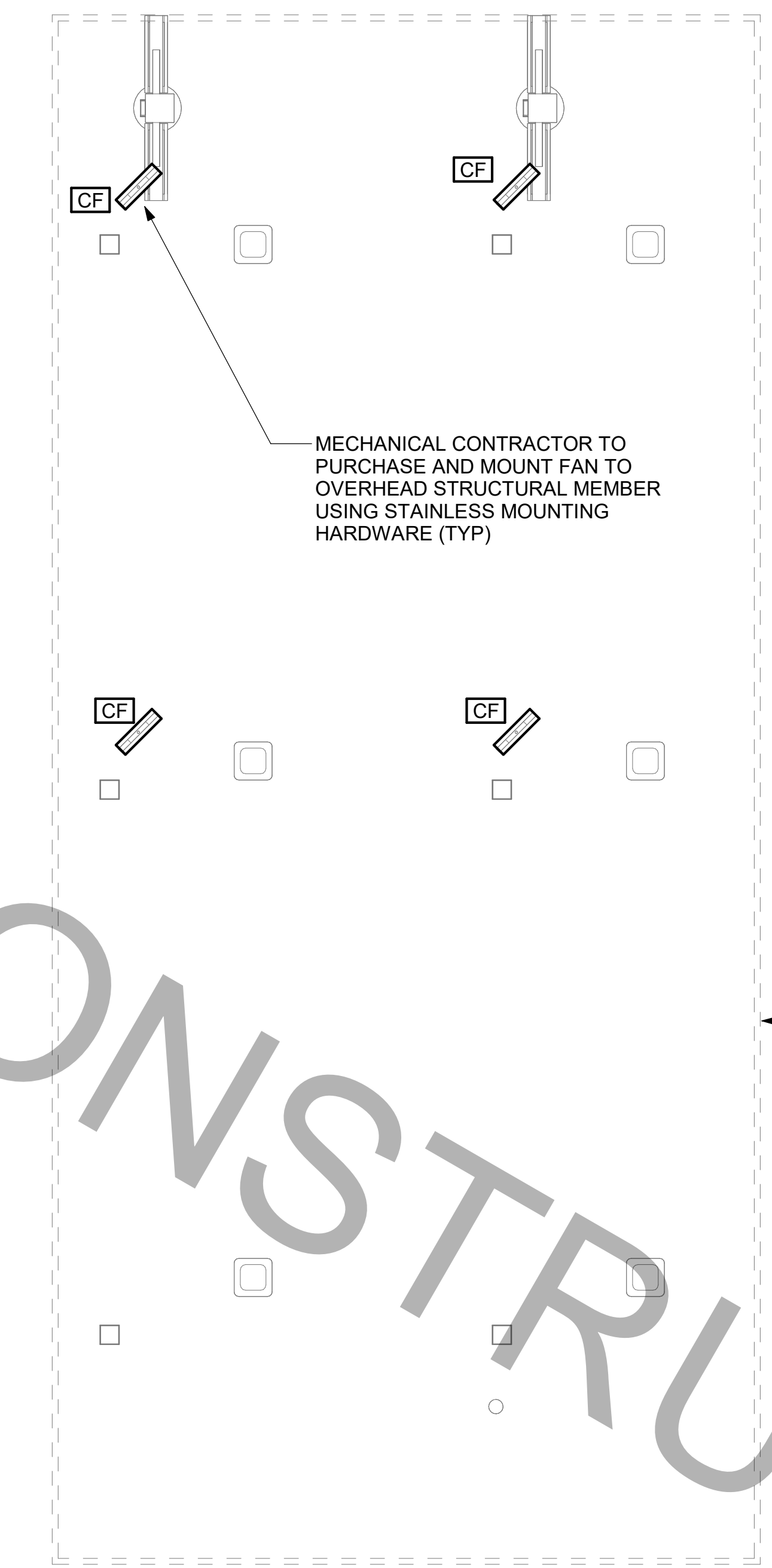
FOR CONSTRUCTION

Autodesk Docs://FL_021_06_Viera FSU_2022_5_REI02106_Viera FSU_Remodel_MEC.rvt
11/30/2022 4:19:01 PM
30-02106-M-501-HVAC CONTROLS

FOR CONSTRUCTION



1 MECHANICAL FLOOR PLAN - OUTSIDE MEAL DELIVERY CANOPY
1/4" = 1'-0"



2 MECHANICAL FLOOR PLAN - ORDER POINT CANOPY
1/4" = 1'-0"

CANOPY GENERAL NOTES

1. COORDINATE NEW WORK WITH EXISTING CONDUIT, STRUCTURE, AND PIPING. FIELD VERIFY EXISTING CONDITIONS PRIOR TO START OF WORK.
2. COORDINATE LOCATION AND RESPONSIBILITIES FOR UNDERGROUND PIPING AND ASSOCIATED TRENCHING WITH GENERAL CONTRACTOR PRIOR TO START OF WORK.



Chick-fil-A

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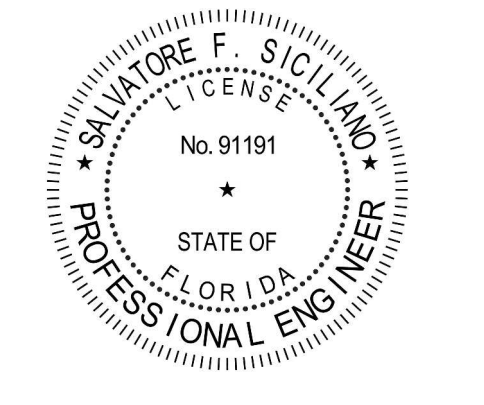


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Landscape Lic. No. LC0000298



CHICK-FIL-A

Viera (FL) FSU

8300 N. Wickham Rd
Melbourne, FL 32940

FSR#02106

BUILDING TYPE / SIZE: S06-C LRG
RELEASE:

REVISION SCHEDULE		
NO.	DATE	DESCRIPTION

CONSULTANT PROJECT #	C29175
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DRAWN BY	JRH

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SHEET
CANOPY MECHANICAL
PLANS

SHEET NUMBER

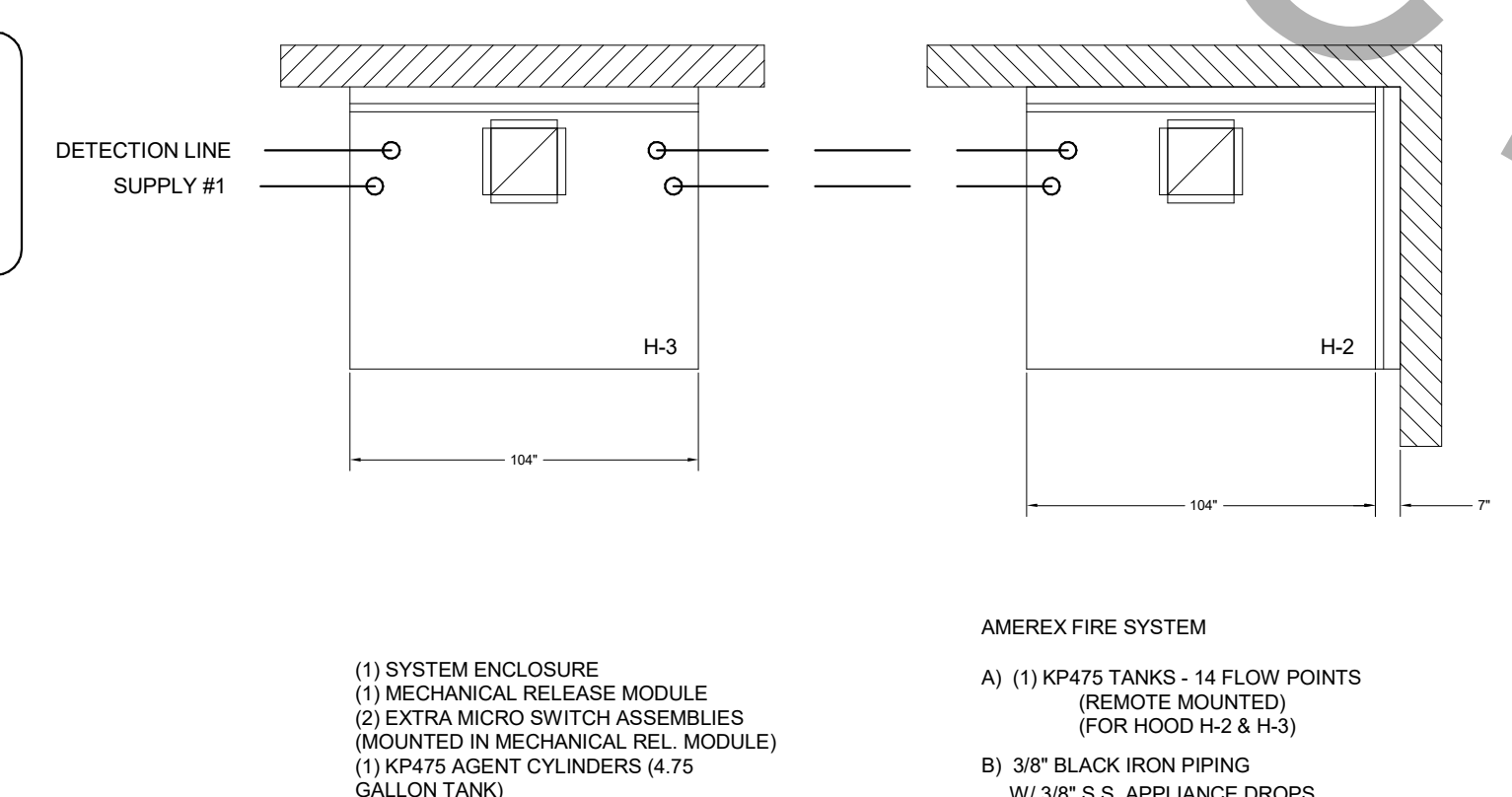
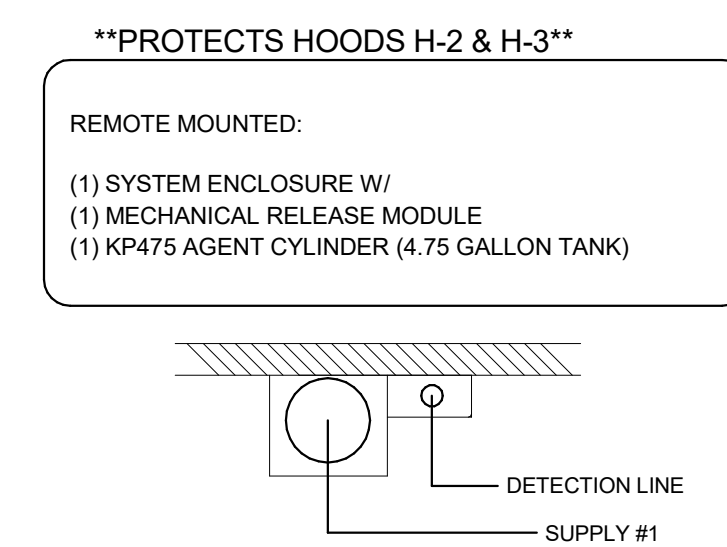
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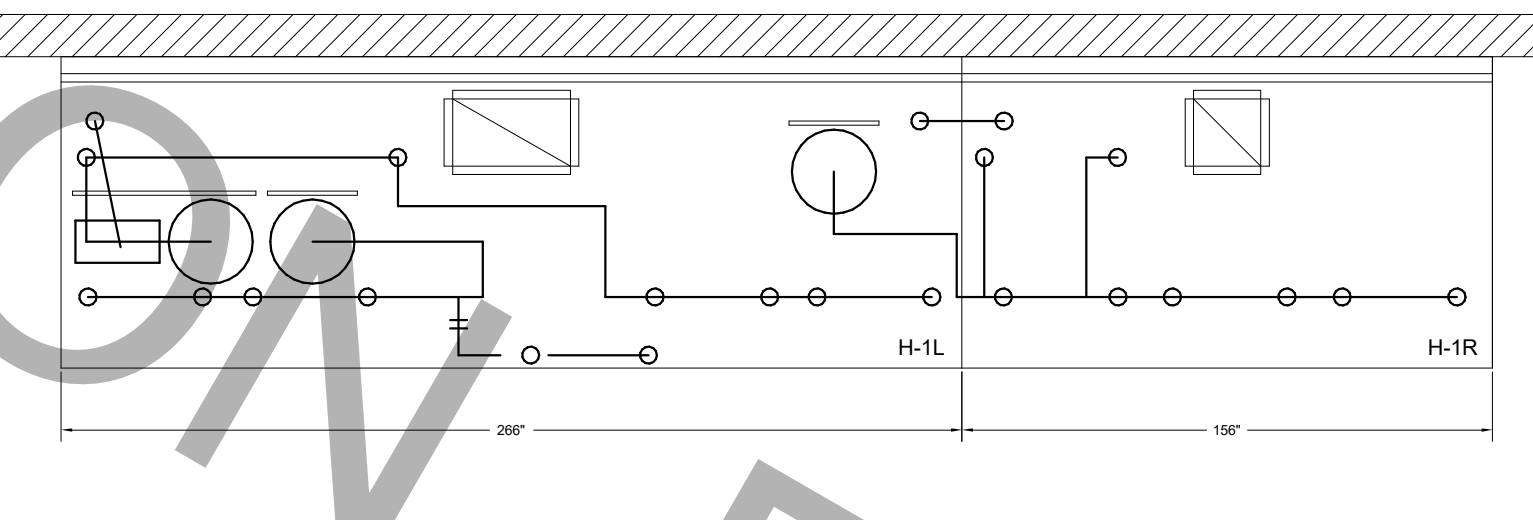
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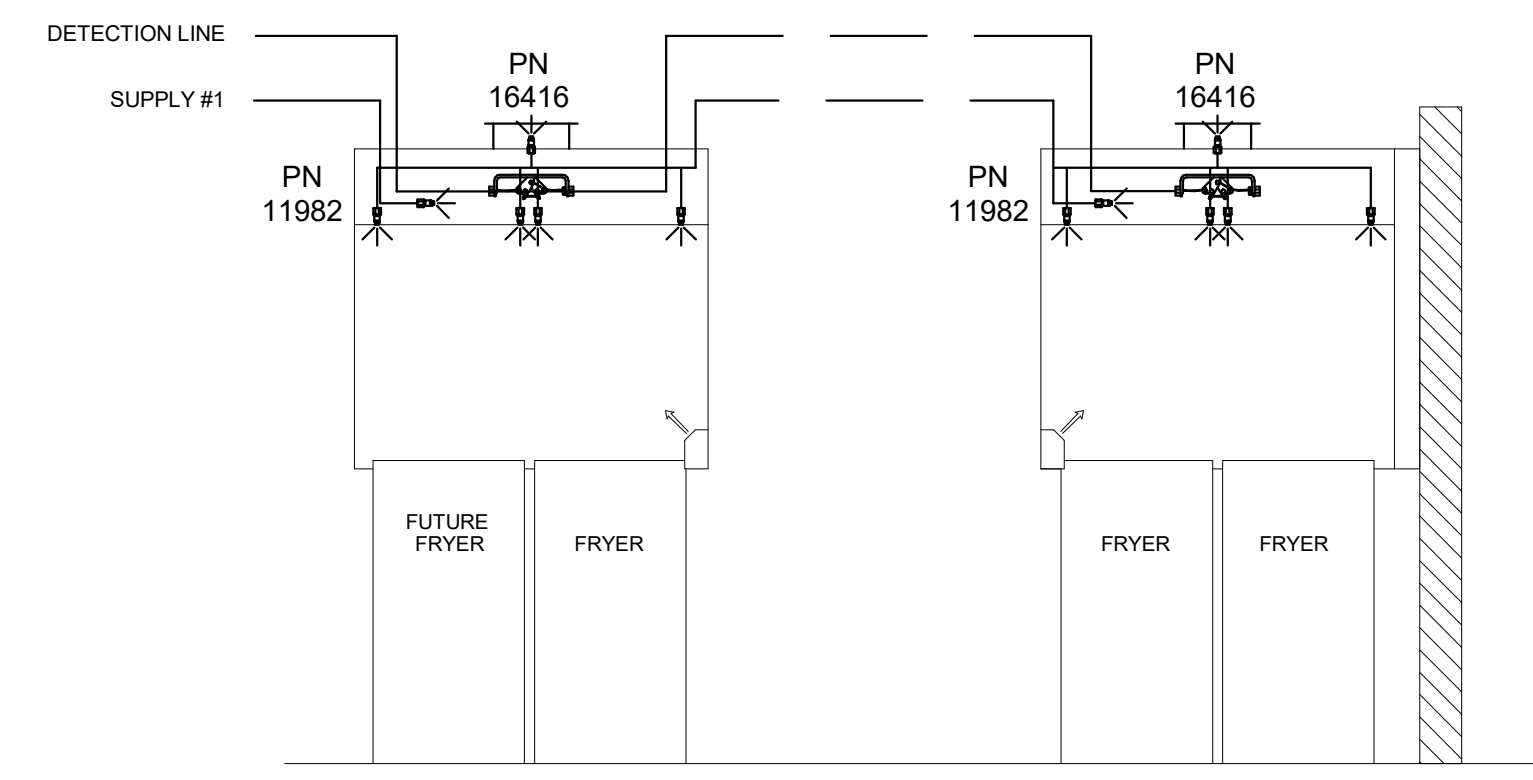
E
D
C
B
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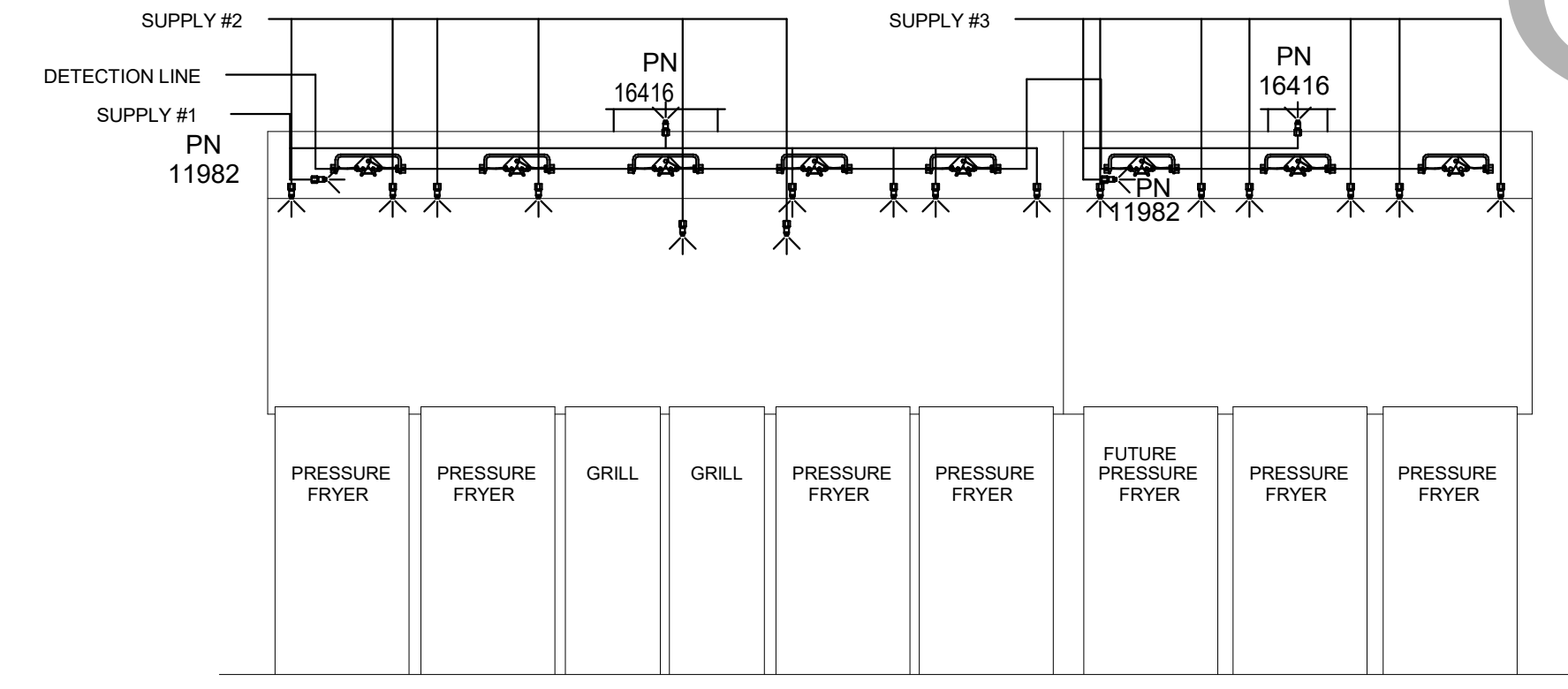
1/2" BLACK IRON SUPPLY LINE REQ'D FROM TANK TO FIRST BRANCH LINE FOR 475 TANKS ONLY!



ALL APPLIANCE NOZZLES FOR H-2 & H-3 ARE PN 11982 NOZZLES W/ SWIVELS.



ALL APPLIANCE NOZZLES FOR PRESSURE FRYERS ARE PN 13729 NOZZLES W/ SWIVELS. ALL GRILL NOZZLES ARE 14178 NOZZLES W/ SWIVELS.



AMEREX FIRE SYSTEM LAYOUT

ISO VIEW W/BACKET

FIRE EXTINGUISHER

AMEREX

11238 5 LBS ABC MODEL B402	QTY _____
11239 10 LBS ABC MODEL B456	QTY _____
11240 6 LTR CLASS K MODEL C-260	QTY _____

SUPPLIED BY HALTON

FUSIBLE LINK RATINGS

ITEM	TEMP
OPEN FRYERS	450°
2 BURNER / FLAT TOP	450°
PRESSURE FRYERS	450°
GRILL	450°
EXHAUST COLLARS	450°

AMEREX FIRE SYSTEM NOTES
 (1) KP375 & (2) KP475 TANK SYSTEM MOUNTED ON TOP OF (H-1L)
 MAXIMUM FLOW POINTS = 39

AMEREX FIRE SYSTEM NOTES
 (1) KP475 TANK SYSTEM REMOTE MOUNTED
 MAXIMUM FLOW POINTS = 14

ITEM	QTY	DESCRIPTION	FLOW PTS (TOTAL)
16416	4	DUCT NOZZLES	4
11982	4	PLENUM NOZZLES	4
11982	8	APPLIANCE NOZZLES	8
14178	2	APPLIANCE NOZZLES	4
13729	14	APPLIANCE NOZZLES	28
TOTAL FLOW POINTS			48

ITEM	QTY	DESCRIPTION
12508-P001	10	DETECTORS BRACKET ASSEMBLY
13334	1	KP375 AGENT CYLINDER
17379	3	KP475 AGENT CYLINDER
18001	1	MECHANICAL RELEASE MODULE W/ DOUBLE POLE MICRO SWITCH
25851	1	SYSTEM ENCLOSURE W/ DOUBLE POLE MICRO SWITCH
16920	1	WALL MOUNTING BRACKET
21481	2	REMOTE MANUAL PULL STATION

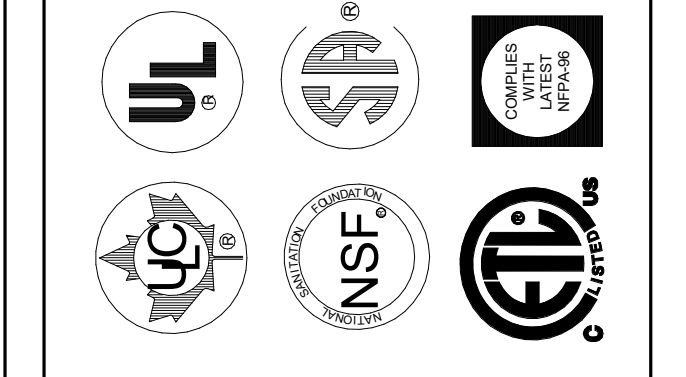
AMEREX FIRE SYSTEM
 UL LISTED PER STD LATEST STD 300
 1. FINAL INSTALLATION IS TO BE MADE IN ACCORDANCE WITH ALL APPLICABLE CODES
 2. ALL ELECTRICAL COMPONENTS FOR EQUIPMENT SHUT DOWN TO BE PROVIDED BY THE ELECTRICIAN. MICRO-SWITCH INSTALLED IN REGULATED RELEASE BY AMEREX INSTALLER
 3. REMOTE PULL STATION LOCATED PER MECHANICAL DRAWINGS

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:
 1. ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS
 2. THE LOCATION AND TYPE OF COOKING EQUIPMENT.
 NOTE TO APPROVER:
 ANY CHANGES IN COOKING EQUIPMENT SUCH AS INCREASED ENERGY INPUTS OR EQUIPMENT CHANGES OCCUR, A RECALCULATION EXHAUST FLOW MAY BE REQUIRED.

APPROVED FOR FABRICATION: WITH NO CHANGES WITH CHANGES AS NOTED

REVISION AND RESUBMIT: WITH NO CHANGES WITH CHANGES AS NOTED

DATE _____



WEBSITE: www.halton.com

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

HALTON CO. (USA) 101 INDUSTRIAL DRIVE SCOTTSDALE, AZ 85257-5800 1-270-237-5800	DATE _____
HALTON CO. (CANADA) 1021 BREVIC PLACE MISSISSAUGA, ON L4W 3R7 1-905-624-0301	DATE _____

REVISION SCHEDULE

REV.	DATE	DESCRIPTION
1	11/22/22	
2		
3		
4		
5		
6		
7		
8		

PROJECT: CHICK-FIL-A #2106
 VIERA FSU

LOCATION: MELBOURNE, FL
 DRAWN BY: SKM
 DATE: 11/22/22
 SCALE: NOT TO SCALE

Halton

DRAWING NO.: U22-891
 SHEET NO.: H-1.2



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 Licenses:
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 Survey L.B. No. 7142
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 Lndscp. Lic. No. LC0000298

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CHICK-FIL-A
 Viera (FL) FSU
 8300 N. Wickham Rd
 Melbourne, FL 32940

FSR#02106
 BUILDING TYPE / SIZE: S06-C LRG
 RELEASE:

REVISION SCHEDULE

NO.	DATE	DESCRIPTION

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SHEET: HALTON HOOD SHOP DRAWING
 SHEET NUMBER: MH-102

8 7 6 5 4 3 2 1

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