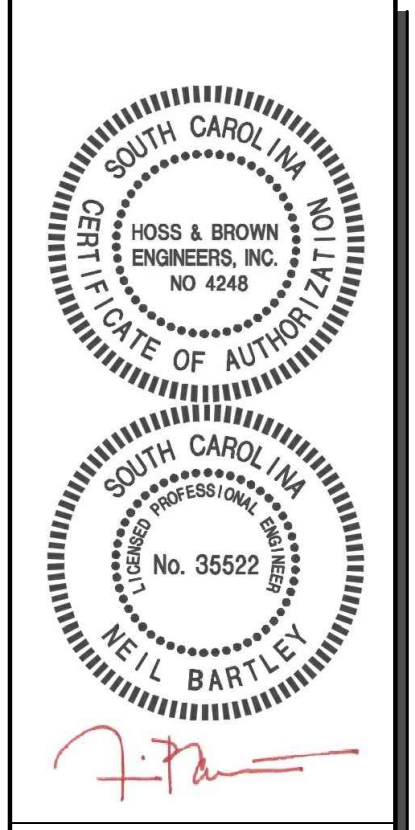
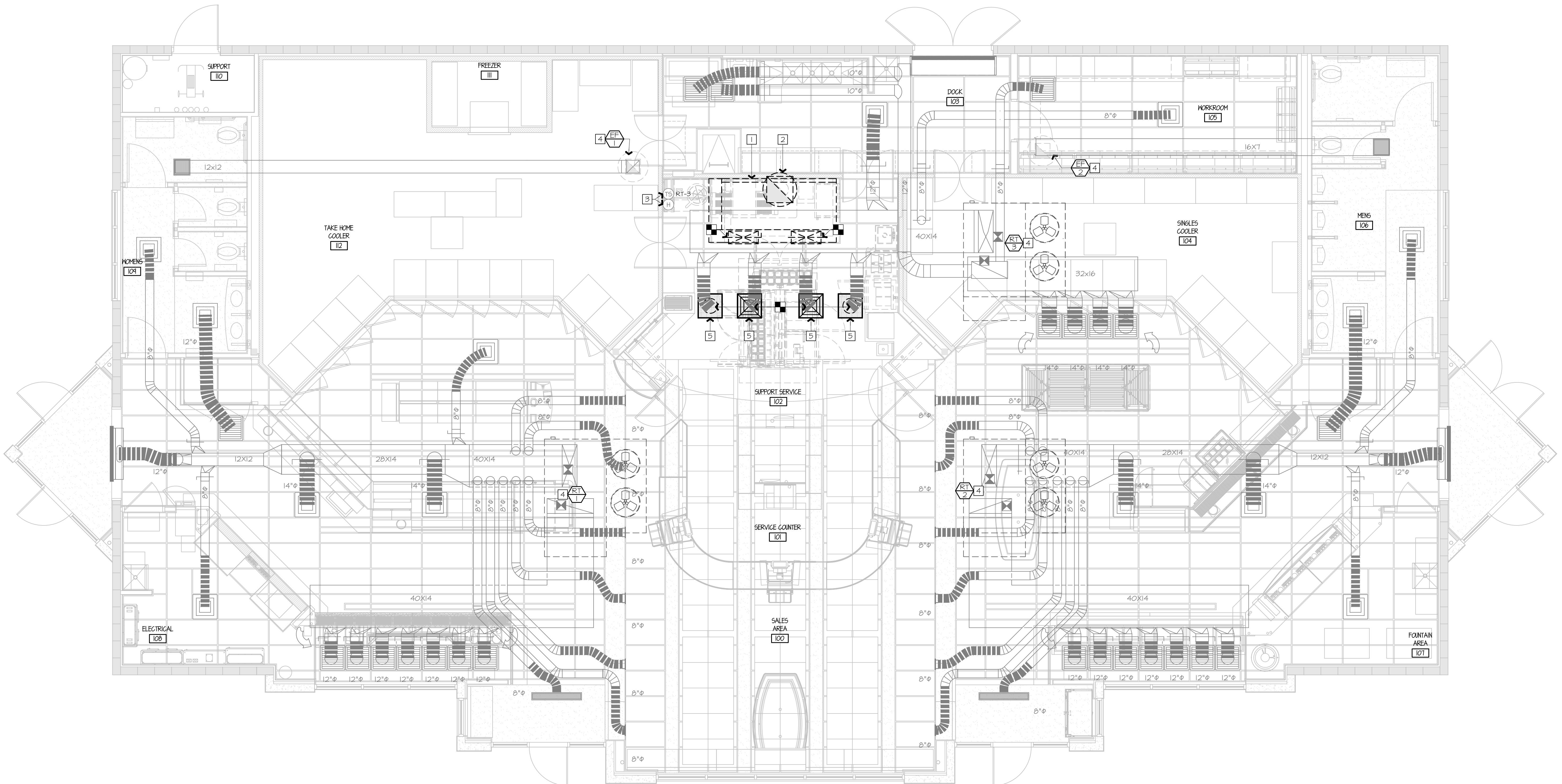


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QuikTrip No. 1115
7840 WHITEHORSE ROAD
GREENVILLE, SOUTH CAROLINA



PROTOTYPE	Fryer
DIVISION	Carolina
VERSION	GEN3
DATE	06-18-2025

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SHEET TITLE:
MECHANICAL
DUCTWORK
CEILING PLAN - DEMO

SHEET NUMBER:
M101

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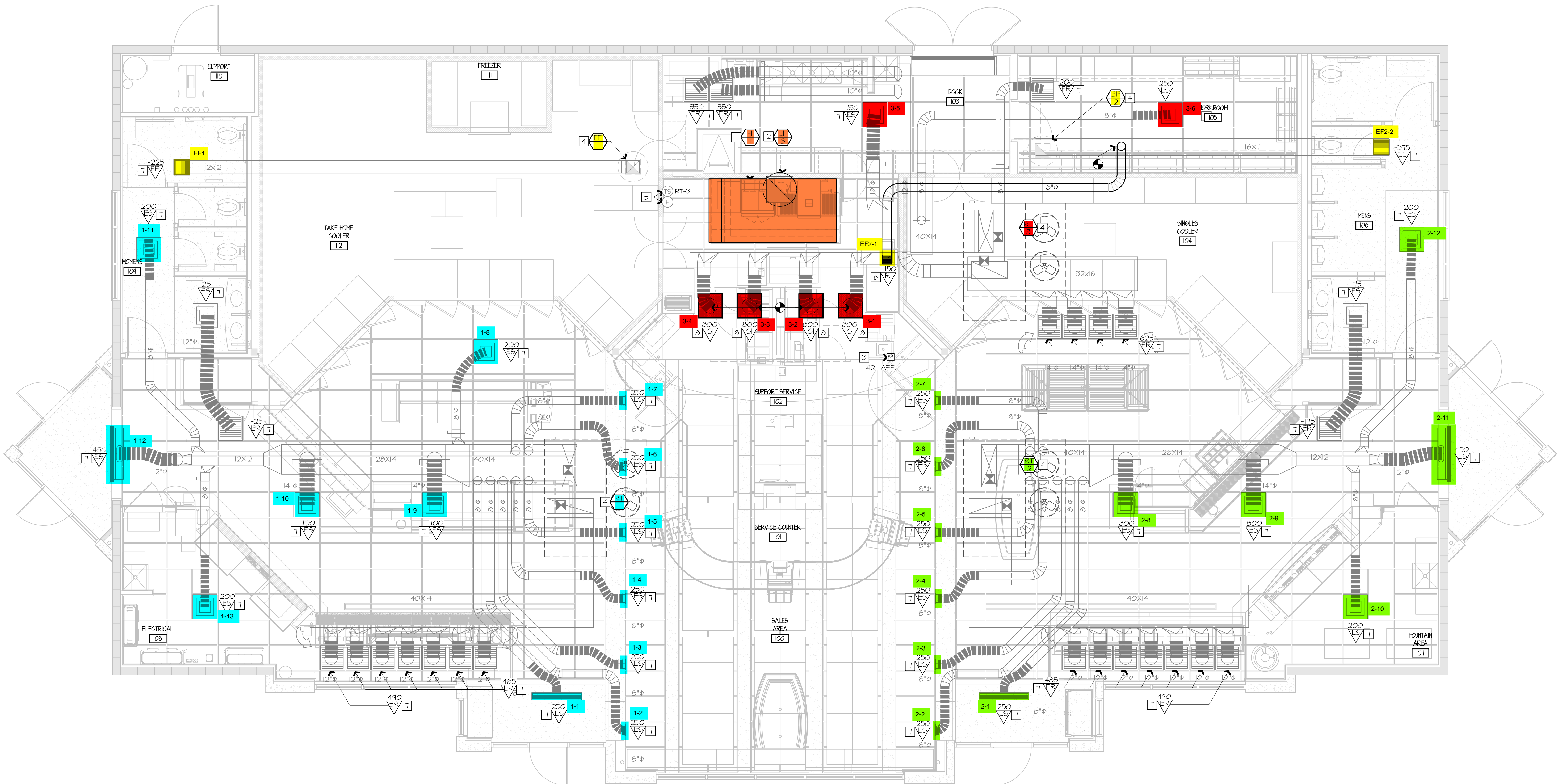
- 1 REMOVE KITCHEN HOOD SYSTEM AND ALL ASSOCIATED GREASE DUCT BETWEEN HOOD AND EXHAUST FAN ON ROOF. REMOVE HOOD SUPPLY PLENUM DUCT BACK TO RTU SUPPLY MAIN AND CAP AND PATCH AS REQUIRED. RE: M102.
- 2 REMOVE ROOF MOUNTED EXHAUST FAN AND ALL ASSOCIATED DUCT WORK.
- 3 EXISTING TEMPERATURE SENSOR AND HUMIDITY SENSOR SERVING KITCHEN RTU TO REMAIN, SHOWN FOR REFERENCE.
- 4 EXISTING ROOF EQUIPMENT TO REMAIN, SHOWN FOR REFERENCE.
- 5 REMOVE DIFFUSER/GRILLE AND MAINTAIN EXISTING DUCT WORK FOR NEW WORK.

A1 MECHANICAL DUCTWORK CEILING PLAN - DEMO



A11 PLAN NOTES

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- 1 INSTALL NEW OWNER-FURNISHED TYPE-I KITCHEN HOOD EXHAUST SYSTEM, FIRE SUPPRESSION SYSTEM, GREASE DUCT, AND ALL OTHER REQUIREMENTS FOR A TYPE-I SYSTEM. INSTALL HOOD CONTROL PANEL, TEMPERATURE SENSOR(S), AND HUMIDITY SENSOR(S) WITHIN HOOD UTILITY CABINET ACCORDING TO MANUFACTURER'S INSTALLATION REQUIREMENTS.
- 2 INSTALL NEW OWNER-FURNISHED ROOF-MOUNTED EXHAUST FAN. INSTALL 12" GREASE DUCT TO ROOF MOUNTED FAN. EXTEND HOOD COLLAR, BALANCE TO AIRFLOW RATE SCHEDULED ON M601. COORDINATE WITH ELECTRICAL CONTRACTOR FOR FAN CONTROLS BETWEEN HOOD AND FAN. RE: QT INSTALL DRAWINGS AND HOOD MANUFACTURER'S INSTRUCTIONS.
- 3 INSTALL OWNER-FURNISHED HOOD SUPPRESSION PUSH STATION PER MANUFACTURER'S INSTALLATION REQUIREMENTS. RE: F9-ES01 FOR ELEVATION.
- 4 EXISTING ROOF EQUIPMENT TO REMAIN, SHOWN FOR REFERENCE. RE: G1-M601 TO RE-BALANCE AIRFLOWS AS REQUIRED.
- 5 EXISTING TEMPERATURE SENSOR AND HUMIDITY SENSOR SERVING KITCHEN RTU TO REMAIN, SHOWN FOR REFERENCE.
- 6 PROVIDE EXHAUST GRILLE ABOVE COMBI OVENS AND PROVIDE DUCT AS SHOWN TO TAP INTO EXISTING RESTROOM EXHAUST DUCT. RE: G1-M601 FOR MORE INFORMATION.
- 7 RE-BALANCE EXISTING DIFFUSER/GRILLE TO AIRFLOW SHOWN ON PLAN. RE: M601.
- 8 PROVIDE DIFFUSER/GRILLE AS SCHEDULED AND RECONNECT TO EXISTING DUCT MAINTAINED DURING DEMOLITION. RE-BALANCE TO AIRFLOW SHOWN ON PLAN. RE: M601.

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REGISTERED PROFESSIONAL ENGINEER
No. 35522
WEL BARTLEY

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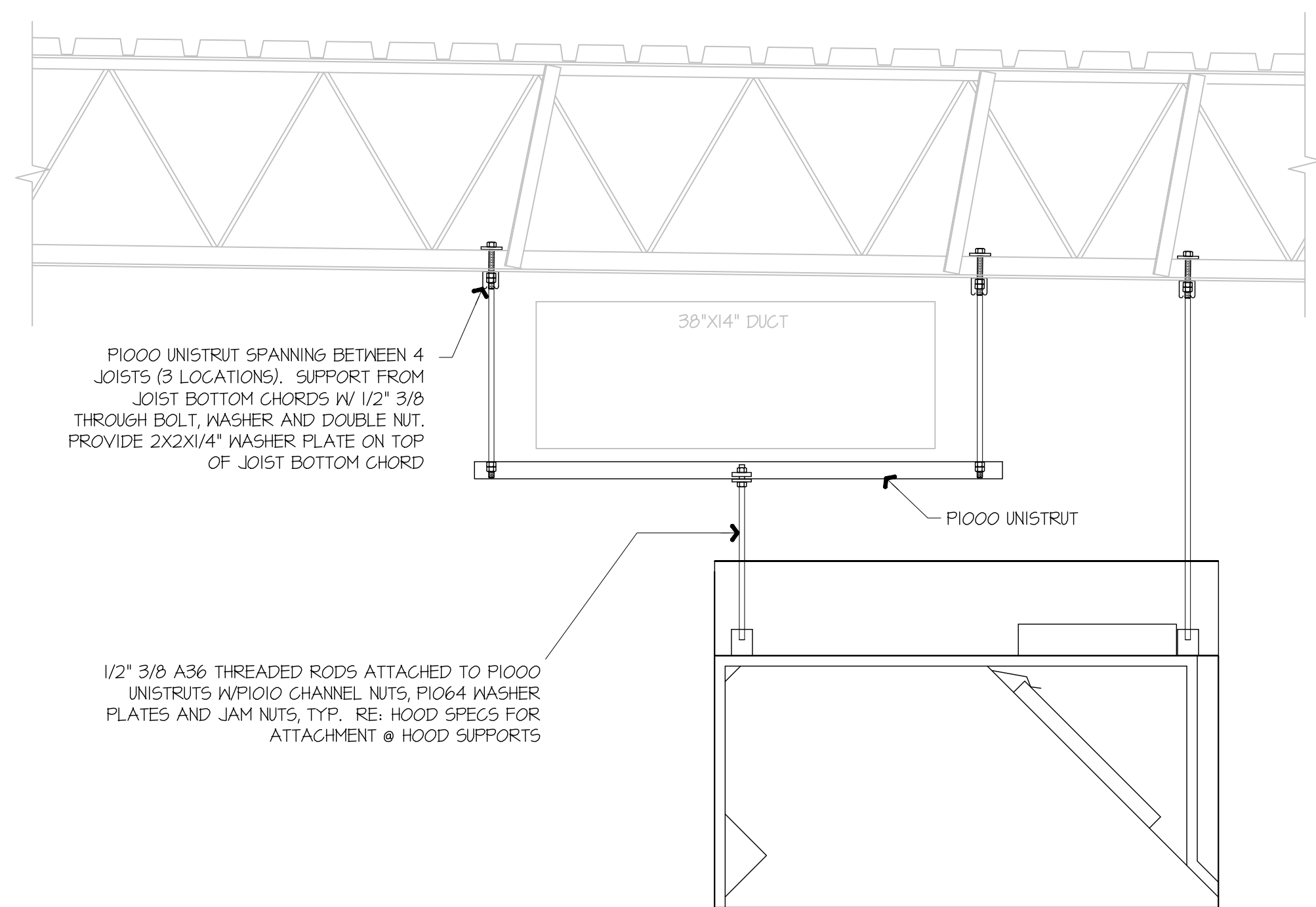
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MECHANICAL DUCTWORK CEILING PLAN - NEW

SHEET NUMBER:
M102



F1 KITCHEN EXHAUST HOOD SUPPORT DETAIL

NOT TO SCALE

GENERAL NOTES:
 KITCHEN EXHAUST HOOD SHALL BE TYPE-I RATED FOR MEDIUM DUTY COOKING APPLIANCES THAT PRODUCE GREASE OR SMOKE AS A RESULT OF THE COOKING PROCESS. HOOD SHALL BE PROVIDED WITH AUTOMATIC FIRE SUPPRESSION SYSTEM INTERLOCKED WITH EQUIPMENT SHUTDOWN CONTROLS. HOOD SHALL BE PROVIDED WITH UL 1046 GREASE FILTERS. HOOD SHALL BE LISTED IN ACCORDANCE WITH UL170. HOOD SHALL BE LISTED AND LABELED FOR 0\"/>

HEAT AND MOISTURE LOADS FOR APPLIANCES THAT DO NOT PRODUCE GREASE OR SMOKE AS A RESULT OF THE COOKING PROCESS AND ARE NOT LOCATED UNDER THE HOOD, HAVE BEEN INCORPORATED INTO THE HVAC SYSTEM CAPACITY SERVING THE KITCHEN.

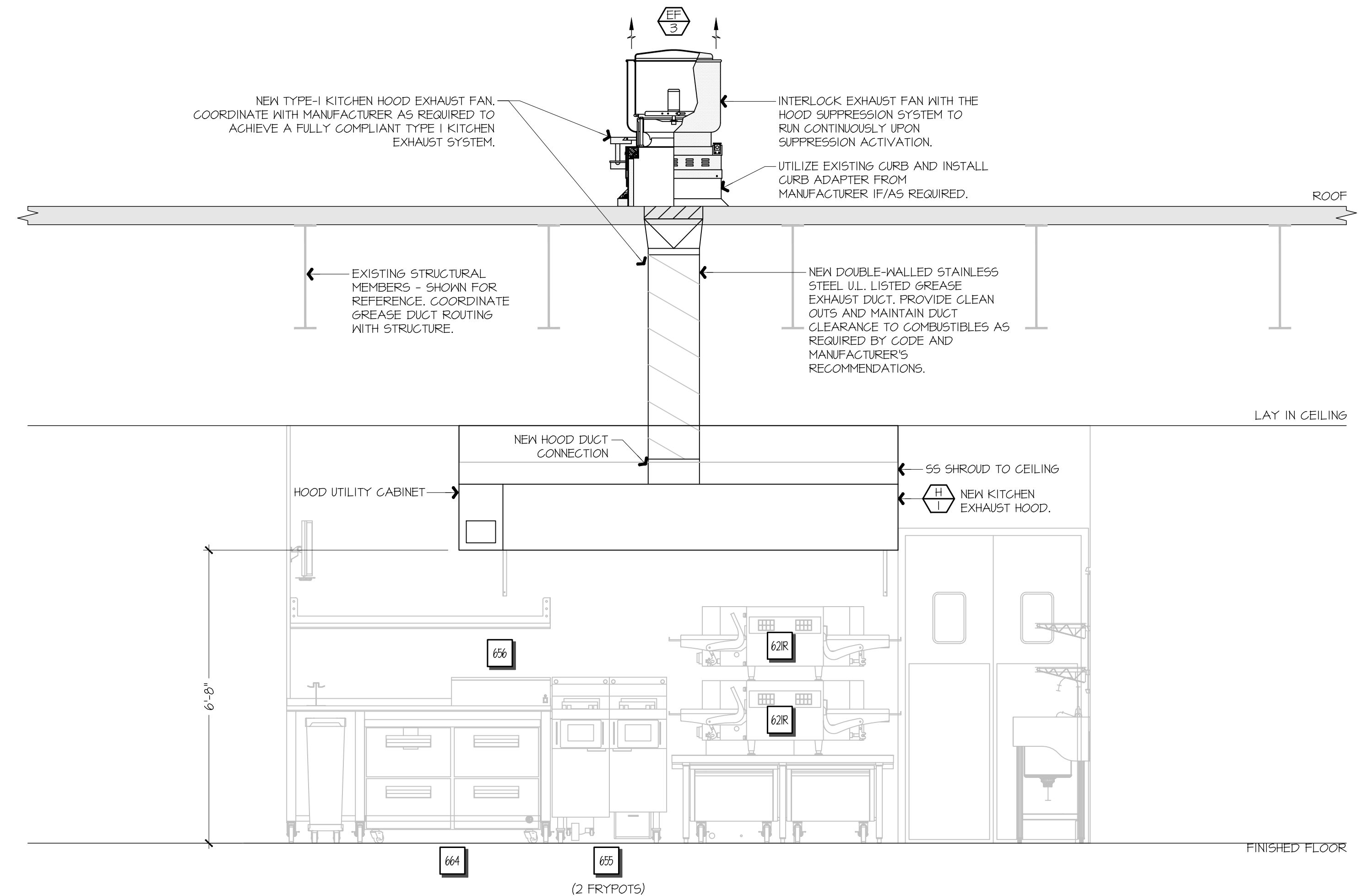
ALL OVENS NOT LOCATED UNDERNEATH A HOOD ARE UL10B LISTED FOR VENTLESS OPERATION.

SEQUENCE OF OPERATION:
 THE FOLLOWING KITCHEN EQUIPMENT SHALL BE INTERLOCKED WITH CURRENT TRANSFORMERS THAT AUTOMATICALLY ACTIVATE THE HOOD EXHAUST FAN UPON THE KITCHEN EQUIPMENT BEING ENERGIZED: [621] PIZZA OVENS, [648] COMBI OVENS, [647] STEAM DRAWER, [655] FRYER, [656] FRY HOLDING STATION.

AS HOOD EXHAUST FAN ENERGIZES, RTU'S SHALL MODULATE OUTSIDE AIR TO MAINTAIN BUILDING PRESSURIZATION. RE: M601.

HEAT SENSORS SHALL BE PROVIDED WITHIN HOOD CANOPY FOR TEMPERATURE AND HUMIDITY MONITORING. RE: MANUFACTURER DRAWINGS.

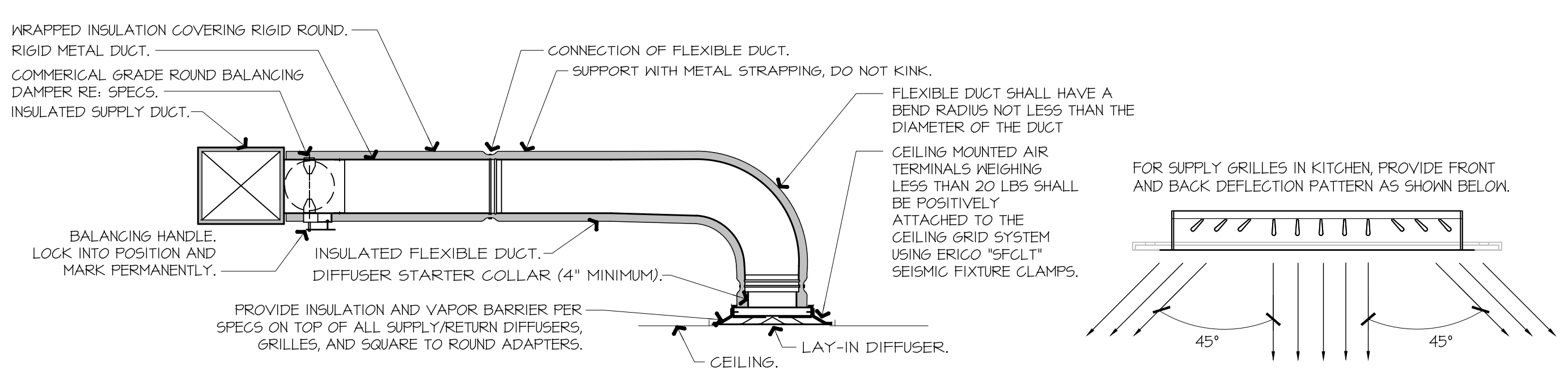
UPON ACTIVATION OF THE FIRE SUPPRESSION SYSTEM, ALL EQUIPMENT LOCATED UNDER THE HOOD SHALL BE SHUTDOWN VIA CONTACTORS LOCATED WITHIN THE HOOD UTILITY CABINET, AND RTU SERVING KITCHEN SPACE SHALL BE AUTOMATICALLY SHUTDOWN. RE: A13-E601.



F9 FSC REAR WALL ELEVATION - NEW

1/2\"/>

A1-M102



NOTES:
 1. PROVIDE AT FLEXIBLE DUCT CONNECTION METAL OR "PANOUT" DRAMBAND ON THE INTERIOR FLEXIBLE DUCT HELIX. SECURE THE INSULATION OVER THE DRAMBAND WITH AN ADDITIONAL DRAMBAND.
 2. PROVIDE BEADING ON ROUND METAL DUCT 12\"/>

A1 DIFFUSER CONNECTION DETAIL

NOT TO SCALE

A9 NOT USED

SOUTH CAROLINA
 PROFESSIONAL ENGINEERS, INC.
 NO. 4248

SOUTH CAROLINA
 PROFESSIONAL ENGINEERS, INC.
 No. 35522
 NEIL BARTLEY

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