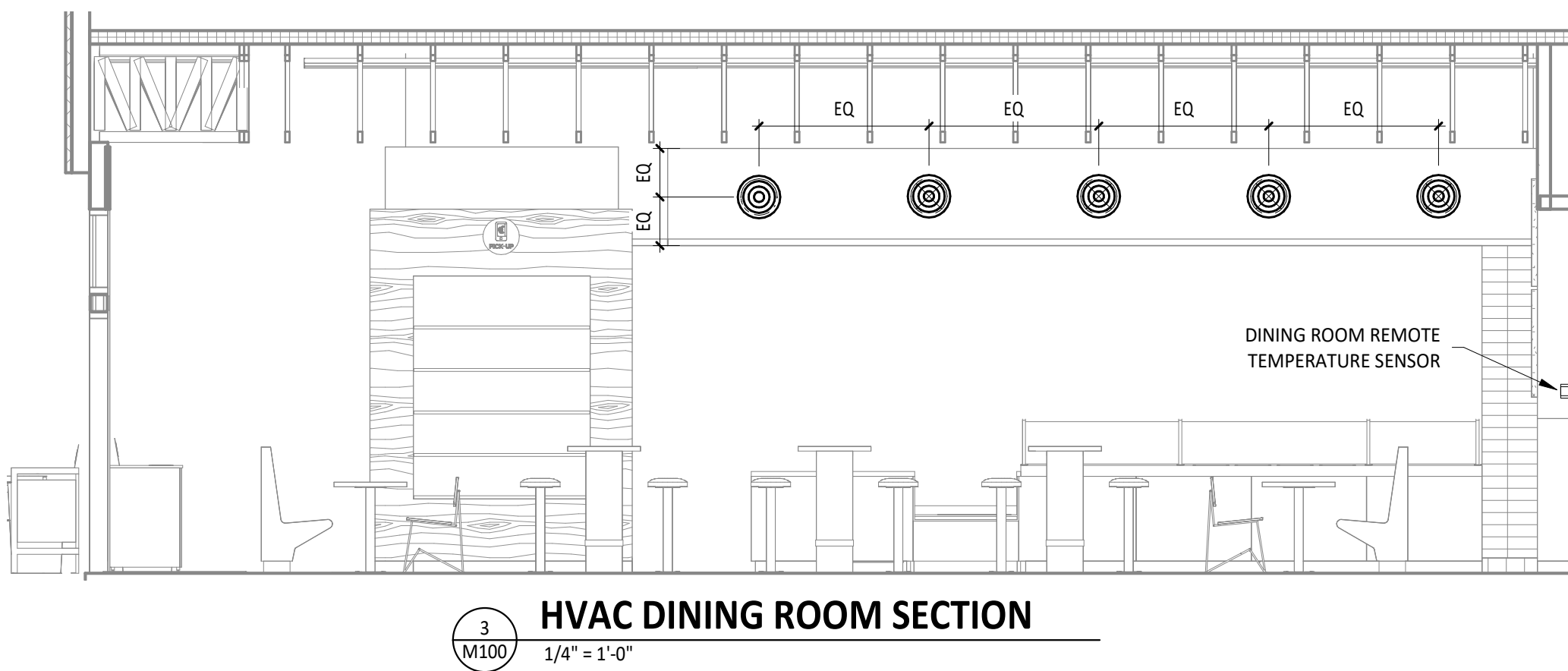
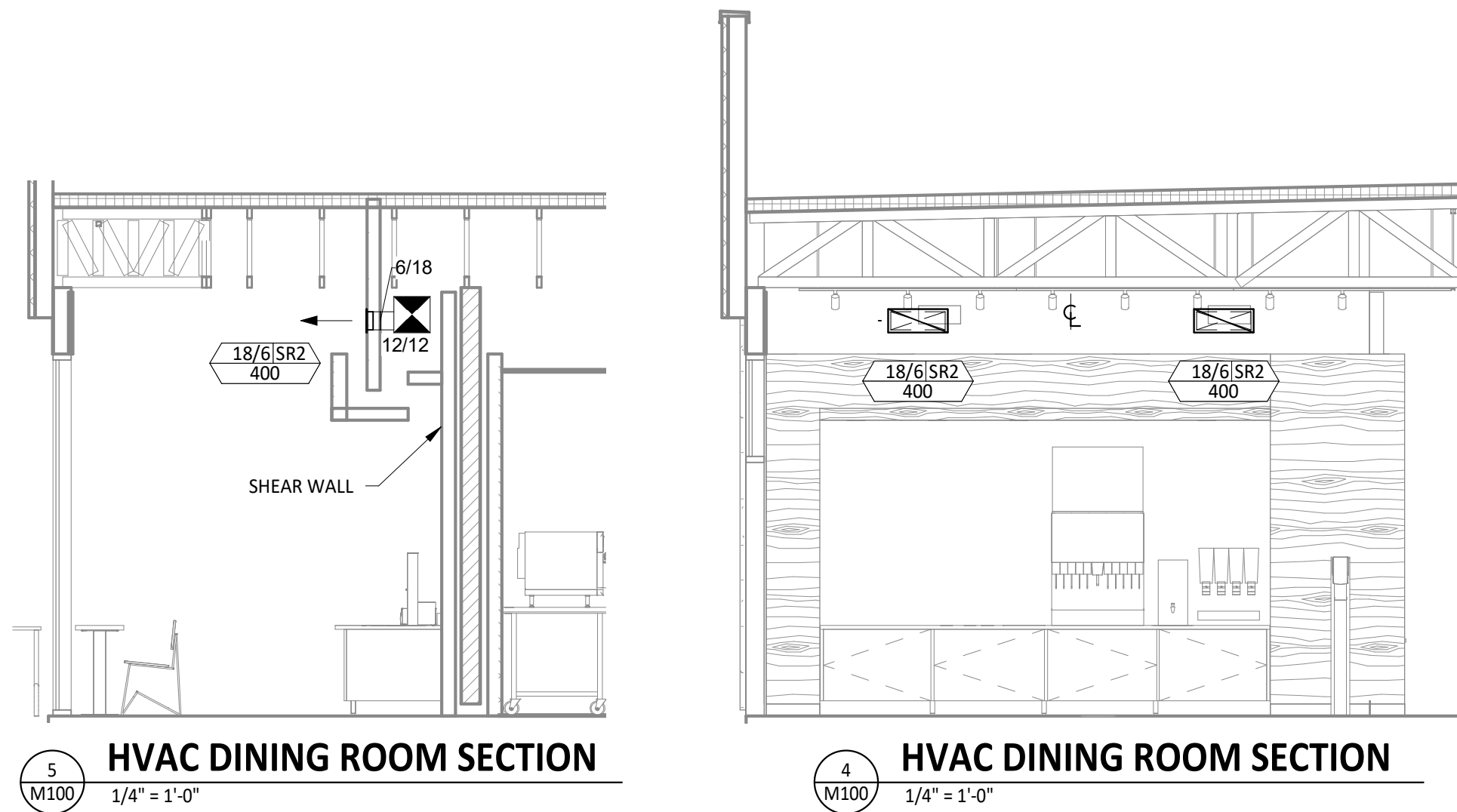
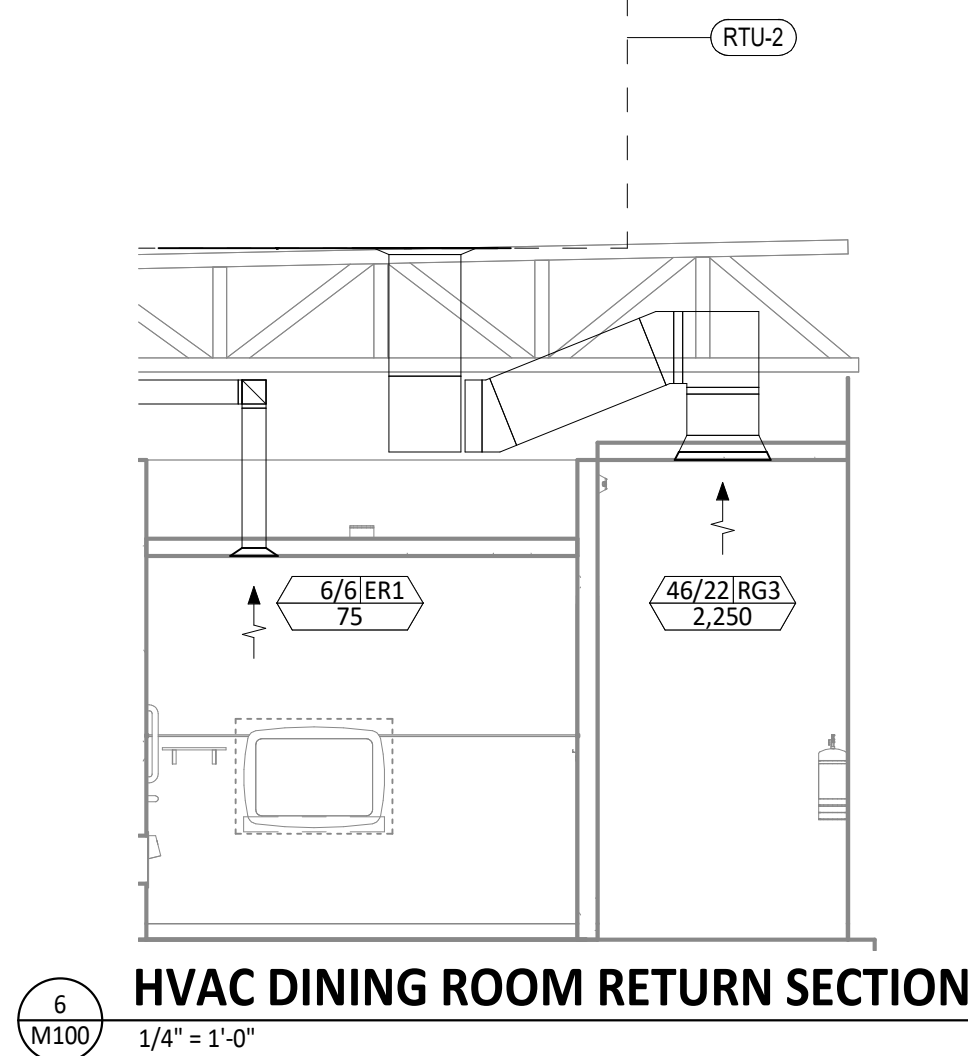


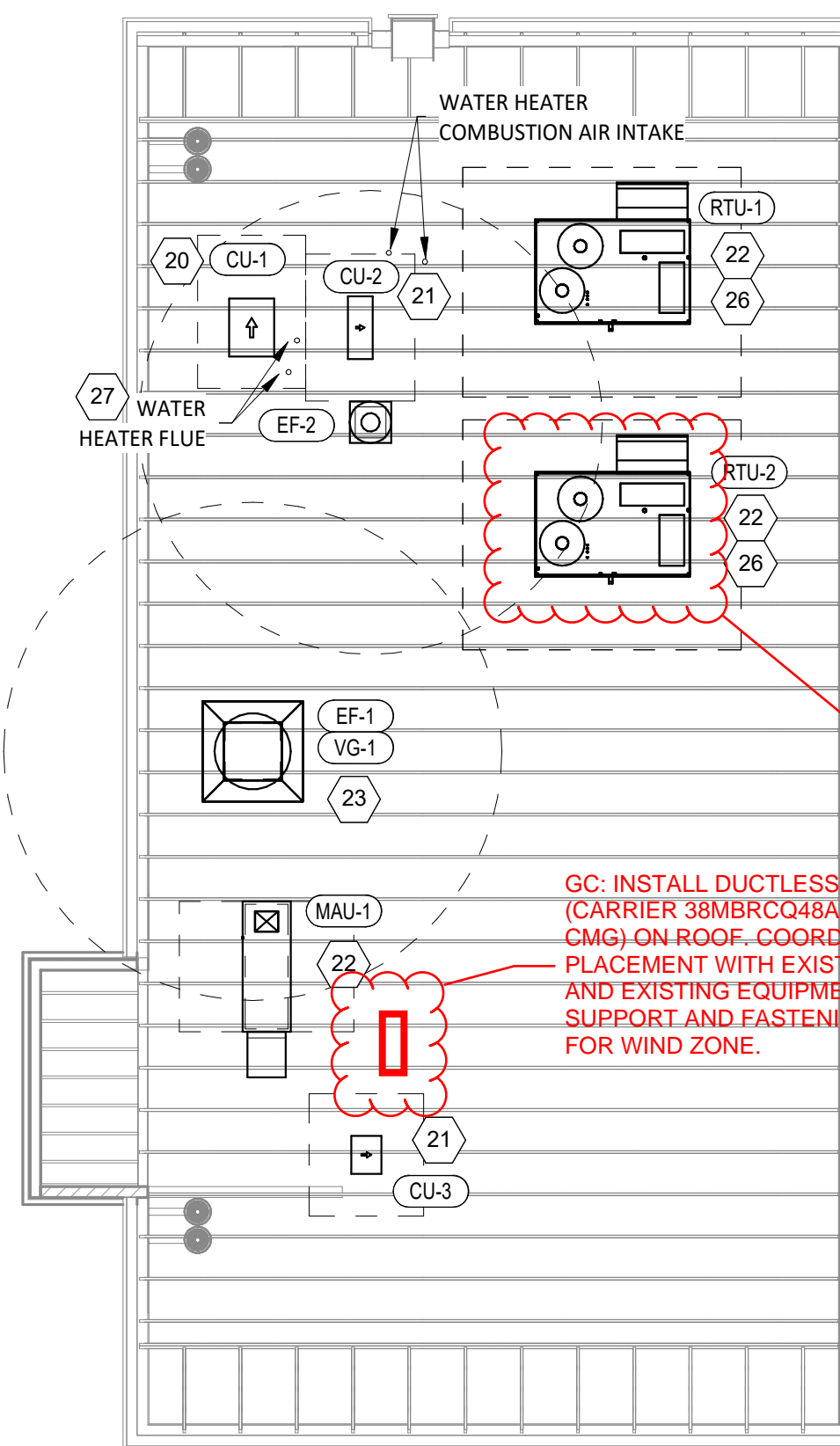
**HVAC PLAN NOTES**

- SEE ARCHITECTURAL REFLECTED CEILING PLAN FOR CEILING MOUNTED EQUIPMENT LOCATION. TYPICAL.
- PAINT DUCTWORK VISIBLE THROUGH DINING ROOM SUPPLY REGISTERS BLACK. TYPICAL.
- PENETRATIONS THROUGH SHEAR WALL SHALL BE LIMITED TO 10" DIAMETER (OR A GROUP OF PENETRATIONS ALL CONTAINED WITHIN 10" DIAMETER). IF LARGER PENETRATIONS OR GROUPS OF PENETRATIONS ARE REQUIRED COORDINATE WITH STRUCTURAL ENGINEER FOR APPROPRIATE BRACING. SEE STRUCTURAL DRAWINGS FOR SHEAR WALL LOCATION.
- 18/18 DUCT UP FOR TRANSITION TO RTU-1 RETURN CONNECTION IN ROOF CURB. RTU-1 SHALL HAVE AN INTEGRAL SMOKE DETECTOR MOUNTED IN THE RETURN AIR STREAM. INTERLOCK SMOKE DETECTOR TO RTU-1 OPERATION.
- 18/18 DUCT UP FOR TRANSITION TO RTU-2 RETURN CONNECTION IN ROOF CURB. RTU-2 SHALL HAVE AN INTEGRAL SMOKE DETECTOR MOUNTED IN THE RETURN AIR STREAM. INTERLOCK SMOKE DETECTOR TO RTU-2 OPERATION.
- 26/14 DUCT UP FROM BUILDING SUPPLY THROUGH ROOF. TRANSITION TO RTU-1 SUPPLY CONNECTION IN ROOF CURB.
- 24/16 DUCT UP FROM BUILDING SUPPLY TO RTU-2 SUPPLY CONNECTION. TRANSITION IN ROOF CURB.
- 16/16 DUCT UP THROUGH ROOF. TRANSITION TO MAU-1 SUPPLY CONNECTION IN ROOF CURB.
- 10/15 DUCTS UP FROM HOOD TO 20/15 DUCT THROUGH ROOF TO EF-1 COMPLIANT WITH NFPA 96. PROVIDE RADIUS ELBOWS WITH AN INSIDE RADIUS OF 0.5W AT ELBOWS IN GREASE DUCT.
- 8/6 DUCT UP THROUGH ROOF TO EF-2.
- 24/10 DUCT DOWN TO MAKEUP AIR PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL FOR 4.
- 8" DIA. DUCT DOWN TO AC PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL. CAP UNUSED DUCT CONNECTIONS.
- INSTALL GRIDPOINT THERMOSTATS FURNISHED BY TEMS FOR RTU-1 AND RTU-2 AT THIS LOCATION AT 48" AFF. COORDINATE WITH ELECTRICAL SWITCHING IN THIS AREA. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
- INSTALL GRIDPOINT ZONE SENSOR MODULE FURNISHED BY TEMS FOR RTU-1 AT THIS LOCATION 60" AFF DIRECTLY TO WALL (NO JUNCTION BOX). COORDINATE LOCATION WITH EQUIPMENT. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
- INSTALL GRIDPOINT ZONE SENSOR MODULE FURNISHED BY TEMS FOR RTU-2 AT THIS LOCATION 66" AFF DIRECTLY TO WALL (NO JUNCTION BOX). COORDINATE LOCATION WITH EQUIPMENT. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
- INSTALL GRIDPOINT SUPPLY PROBE FURNISHED BY TEMS FOR RTU-1 IN THE SUPPLY DUCTWORK UPSTREAM FROM THE FIRST BRANCH CONNECTION. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
- INSTALL GRIDPOINT SUPPLY PROBE FURNISHED BY TEMS FOR RTU-2 IN THE SUPPLY DUCTWORK UPSTREAM FROM THE FIRST BRANCH CONNECTION. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
- INSTALL REMOTE TEMPERATURE SENSOR FOR HOOD HD-1 AT THIS LOCATION 66" AFF. COORDINATE LOCATION WITH EQUIPMENT. PROVIDE (2) #18 G. THERMISTOR CABLE FROM TEMPERATURE SENSOR TO HOOD CONTROL PANEL.
- INSTALL KITCHEN HOOD, HD-1. SUPPORT HOOD PER MANUFACTURER'S INSTALLATION INSTRUCTIONS AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL HOOD ACCORDING TO THE REQUIREMENTS OF ITS LISTING, IN COMPLIANCE WITH NFPA 96, THE BUILDING CODE, AND AUTHORITIES HAVING JURISDICTION. HOOD SHALL HAVE AN INTEGRAL DUCT COLLAR TEMPERATURE SENSOR TO AUTOMATICALLY ENERGIZE THE EXHAUST AND MAKEUP AIR FANS IF COOKING TEMPERATURES ARE DETECTED. EXHAUST DUCT SYSTEM TO BE WELDED OR FACTORY-MANUFACTURED WATER AND AIR TIGHT. INSTALL CLEANOUTS PER CODE AND AS SHOWN. INSTALL HOOD PER DETAILS 2 AND 4/M700. CHIPOTLE WILL PROVIDE AN INDEPENDENT TESTING AGENCY FOR TESTING THE INTEGRITY OF THE GREASE DUCT SYSTEM.



**HVAC PLAN NOTES**

- INSTALL REMOTE CONDENSING UNIT FOR WALK-IN COOLER ON ROOF AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND WEATHERPROOF HOUSING. TRAP AND SLOPE REFRIGERANT LINES PER MANUFACTURER'S RECOMMENDATIONS. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15. INSTALL THE REFRIGERANT LINE SET UNDER THE ROOF DECK TO WITHIN 3' OF THE CONDENSING UNIT. CUT 2-1/2" HOLE IN WALK-IN COOLER ROOF FOR REFRIGERANT LINE SET AND SEAL PER THE COOLER MANUFACTURER'S INSTALLATION INSTRUCTIONS AFTER LINE SET IS INSTALLED.
- INSTALL REMOTE CONDENSER FOR ICE MACHINE ON ROOF AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND WEATHERPROOF HOUSING. TRAP AND SLOPE REFRIGERANT LINES PER MANUFACTURER'S RECOMMENDATIONS. SEAL PIPING PENETRATIONS THROUGH ROOF. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15. INSTALL THE REFRIGERANT LINE SET UNDER THE ROOF DECK TO WITHIN 3' OF THE REMOTE CONDENSER. IF REFRIGERANT PIPING TO ICE MAKER IS EXPOSED TO PUBLIC VIEW CONCEAL WITHIN A STAINLESS STEEL SHROUD AS SHOWN IN THE ARCHITECTURAL DRAWINGS.
- INSTALL ROOFTOP EQUIPMENT PER MANUFACTURER'S INSTALLATION INSTRUCTIONS AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS.
- INSTALL EXHAUST FAN EF-1 PER DETAIL 5/M700 AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL GREASE VIROGUARD SYSTEM FURNISHED BY CHIPOTLE ON EXHAUST FAN, EF-1.
- PROVIDE SUPPLY DIFFUSER CONNECTION TO SUPPLY SYSTEM PER DETAIL 1/M700. TYPICAL.
- PROVIDE AUDIO/VISUAL REMOTE SMOKE DETECTOR ANNUNCIATOR WITH REMOTE KEY OPERATED RESET. WIRE A UNIT BACK TO EACH SMOKE DETECTOR. MOUNT UNIT 60" AFF. TYPICAL.
- INSTALL REME HALO AIR PURIFIER FURNISHED BY TUV IN RTU PER DETAIL 6/M700. SEE ELECTRICAL DRAWINGS FOR POWER CONNECTION INFORMATION. INSTALL UV WARNING STICKERS ON FACE OF ENCLOSURE PER DETAIL AND ON ANY RTU ACCESS DOOR(S) THROUGH WHICH THE REME HALO WOULD BE VISIBLE IF OPENED.
- MAINTAIN 10" CLEARANCE BETWEEN WATER HEATER FLUE TERMINATION AND OUTSIDE AIR INTAKES. MAINTAIN 10" CLEARANCE BETWEEN WATER HEATER COMBUSTION AIR INTAKE AND EXHAUST FAN EF-1 DISCHARGE. SEE PLUMBING DRAWINGS FOR MORE INFORMATION ON WATER HEATER FLUE AND COMBUSTION AIR TERMINATIONS.



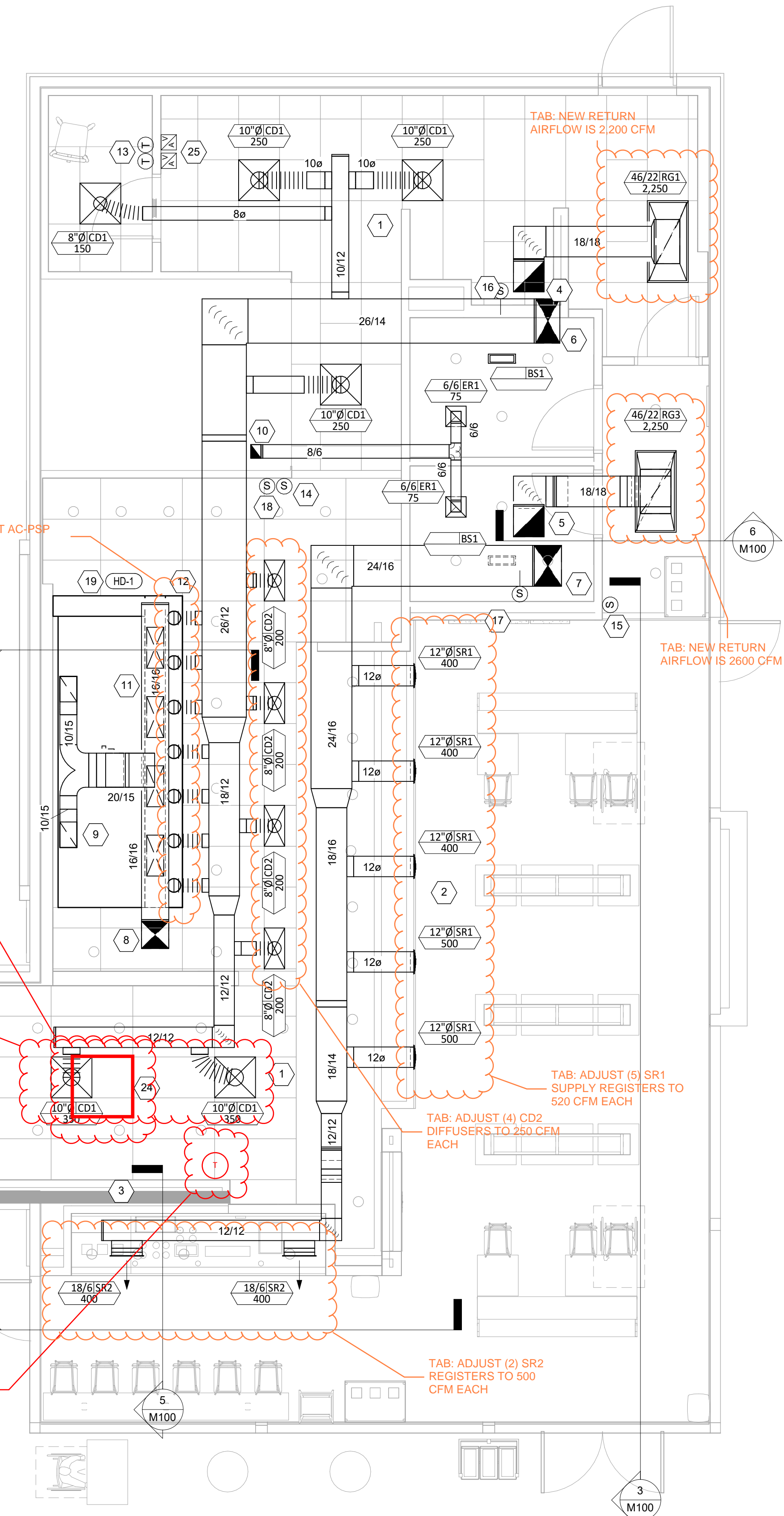
GC: INSTALL DUCTLESS CEILING CASSETTE (CARRIER 40MBCA48X43) FURNISHED BY CMG IN LAY-IN CEILING. COORDINATE WITH EXISTING EQUIPMENT SO THAT CASSETTE IS NOT DIRECTLY OVER ANY EQUIPMENT. ADJUST LAY-IN CEILING GRID TO ACCOMMODATE CEILING CASSETTE.

GC: REMOVE TWO CEILING DIFFUSERS IN DML AREA, CAP DUCTWORK, AND REPLACE CEILING TILES.

GC: REPLACE RTU-2 WITH NEW CARRIER 48FCFN12D3M5-6W4F0 10-TON RTU FURNISHED BY CMG ON EXISTING CURB. RECONNECT GAS AND DUCTWORK. MOVE REME HALO SYSTEM TO NEW RTU, AND PROVIDE NEW ELECTRIC AS SHOWN IN ELECTRICAL SHEETS FOR A COMPLETE AND OPERATIONAL SYSTEM.

GC: INSTALL DUCTLESS CONDENSING UNIT (CARRIER 38BRCO48A43) FURNISHED BY CMG ON ROOF. COORDINATE EXACT PLACEMENT WITH EXISTING STRUCTURE AND EXISTING EQUIPMENT. PROVIDE SUPPORT AND FASTENING AS REQUIRED FOR WIND ZONE.

GC: INSTALL THERMOSTAT FURNISHED WITH DUCTLESS SPLIT SYSTEM ON WALL AT 72" AFF AND CONNECT FOR A COMPLETE AND OPERATIONAL SYSTEM. COORDINATE LOCATION WITH EXISTING WALL-MOUNTED EQUIPMENT.



Consultant:



Blanchard AE Group

1425 WAKARUSA DR. STE B  
LAWRENCE, KS 66049  
PH: 785.993.0300  
AEGROUP@BAE.GROUP

MARKUPS TO ADD  
DUCTLESS MINI-SPLIT IN  
DML AREA AND UPSIZE  
RTU-2 BY NATIONAL  
ENGINEERING (MIKE  
CHAPMAN)

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TELEPHONE: (614) 318-2400  
INTERNET: WWW.CHIPOTLE.COM

STORE NO.: 4561  
Olive Branch  
8255 McGregor Crossing  
Olive Branch, MS 38654

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HVAC SCHEDULES

M600

### CONTROL FUNCTIONS

- THE MAIN COOKING EXHAUST FAN AND MAKE-UP AIR UNIT SHALL BE INTERLOCKED TO OPERATE TOGETHER. THIS CONTROL CIRCUIT IS ACTIVATED BY A SWITCH AND INCLUDES A FIRE PROTECTION OVERRIDE.
- THE TEMPERATURE IN EACH ZONE IS CONTROLLED BY SPACE TEMPERATURE SENSORS CONNECTED TO THE THERMOSTATS LOCATED IN THE OFFICE. ALL ZONES SHALL OPERATE WITH CONTINUOUS FAN OPERATION DURING OCCUPIED TIMES AND INTERMITTENTLY AS NEEDED TO MAINTAIN SET POINTS DURING UNOCCUPIED TIMES. OUTSIDE AIR DAMPERS SHALL BE OPEN CONTINUOUSLY WHEN EITHER IN OCCUPIED MODE OR WHEN THE HOOD SYSTEM IS ON AND SHALL BE CLOSED DURING UNOCCUPIED PERIODS.
- THE THERMOSTATS SHALL DETERMINE OCCUPIED/UNOCCUPIED STATUS BASED ON THE SCHEDULE IN THE ENERGY MANAGEMENT SYSTEM.

### AIR BALANCE SCHEDULE

TAG	SUPPLY FLOW	RETURN FLOW	EXHAUST FLOW	SUBTOTAL
EF-1	0 CFM	0 CFM	3,200 CFM	-3,200 CFM
EF-2	0 CFM	0 CFM	150 CFM	-150 CFM
MAU-1	1,950 CFM	0 CFM	0 CFM	1,950 CFM
RTU-1	3,000 CFM	2,250 CFM	0 CFM	750 CFM
RTU-2	3,000 CFM	2,250 CFM	0 CFM	750 CFM
NET PRESSURIZATION				100 CFM

### AIR TERMINAL SCHEDULE

TAG	DESCRIPTION	FACE SIZE	MATERIAL	FINISH	MOUNTING	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		NOTES
								MANUFACTURER	MODEL	
BS1	BATHROOM AIR PURIFICATION UNIT		STAINLESS STEEL	STAINLESS STEEL	SURFACE MOUNT	TUV	GC	RGF ENVIRONMENTAL GROUP	BRU ASSEMBLY	SEE ELECTRICAL SHEETS FOR CONNECTION INFORMATION
CD1	PERFORATED CEILING DIFFUSER	24" X 24"	ALUMINUM	WHITE	LAY-IN CEILING	GC	GC	NAILOR	4320A TYPE L	PROVIDE WITH INTEGRAL OBD
CD2	PERFORATED CEILING DIFFUSER	24" X 12"	ALUMINUM	WHITE	LAY-IN CEILING	GC	GC	NAILOR	4320A TYPE L	PROVIDE WITH INTEGRAL OBD, REMOVE 4-WAY DEFLECTORS
ER1	PERFORATED CEILING EXHAUST	12" X 12"	ALUMINUM	WHITE	SURFACE MOUNT	GC	GC	NAILOR	4330R TYPE S	PROVIDE INTEGRAL OBD
RG1	PERFORATED CEILING RETURN	48" X 24"	ALUMINUM	WHITE	LAY-IN CEILING	GC	GC	NAILOR	4330R TYPE L	
RG3	PERFORATED CEILING RETURN	48" X 24"	ALUMINUM	WHITE	SURFACE MOUNT	GC	GC	NAILOR	4330R TYPE S	
SR1	ADJUSTABLE TURBO NOZZLE	SEE NECK SIZE	ALUMINUM	WHITE	WALL	GC	GC	AIR CONCEPTS	ANR-12	PROVIDE WITH CONCEALED MOUNTING AND FACE ACCESSIBLE OBD
SR2	DOUBLE DEFLECTION SUPPLY REGISTER	SEE NECK SIZE	ALUMINUM	WHITE	WALL	GC	GC	NAILOR	51DH	PROVIDE WITH INTEGRAL OBD

### FAN SCHEDULE

TAG	DESCRIPTION	AIRFLOW	E.S.P.	WEIGHT	ELECTRICAL		FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
					MOTOR POWER	V/P/H			MANUFACTURER	MODEL	
EF-1	UPBLAST UL76Z EXHAUST FAN	3,200 CFM	1.20 in-wg	400 lb	3 hp	208/3/60	HS	GC	CAPTIVE-AIRE	DU240HFA	DIRECT DRIVE UL76Z UPBLAST EXHAUST FAN FURNISHED WITH WEATHERPROOF DISCONNECT AND VENTED ROOF CURB
EF-2	DOWNBLAST RESTROOM EXHAUST FAN	150 CFM	0.60 in-wg	100 lb	0.18 hp	120/1/60	HS	GC	CAPTIVE-AIRE	DR12HFA	DIRECT DRIVE DOWNBLAST RESTROOM EXHAUST FAN FURNISHED WITH INTEGRAL DISCONNECT, SPEED CONTROL, BACKDRAFT DAMPER, AND CURB

### VIROGUARD SCHEDULE

TAG	COUNT	DESCRIPTION	DUCT CONNECTION SIZE	FAN	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN MANUFACTURER
VG-1	1	VIROGUARD HOOD EXHAUST FAN ROOFTOP CONTAINMENT SYSTEM	18" X 18"	CAPTIVE-AIRE DU240HFA	TDC	GC	ENVIROMATIC

### CONDENSING UNIT SCHEDULE

TAG	DESCRIPTION	NOMINAL CAPACITY	NUMBER OF		REFRIGERANT		WEIGHT	ELECTRICAL			FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
			COMPRESSORS	CIRCUITS	TYPE	CHARGE		MOC	FLA	V/P/H			MANUFACTURER	MODEL	
CU-1	CONDENSING UNIT - WALK-IN COOLER		1	1	R-404A	10.4 lb	250 lb	15 A	9 A	208/3/60	WCS	GC	HARFORD	KPCL99MZOP-3E	FURNISHED WITH WALK-IN COOLER
CU-2	REMOTE CONDENSER - LOW CAPACITY ICE MAKER		0	1	R-404A	11.46 lb	100 lb			120/1/60	KES	GC	HOSHIZAKI	URC-9F	FURNISHED WITH ICE MAKER
CU-3	REMOTE CONDENSER - SODA MACHINE ICE MAKER		0	1	R-404A	3.86 lb	100 lb			120/1/60	KES	GC	HOSHIZAKI	URC-5F	FURNISHED WITH ICE MAKER

### MAKEUP AIR UNIT SCHEDULE

TAG	DESCRIPTION	AIRFLOW	E.S.P.	HEATING			WEIGHT	ELECTRICAL		FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
				INPUT	OUTPUT	EAT		MOTOR POWER	V/P/H			MANUFACTURER	MODEL	
MAU-1	DIRECT-FIRED MAKEUP AIR UNIT	1,950 CFM	0.80 in-wg	225,000 Btu/h	220,000 Btu/h	21 °F	650 lb	2 hp	208/3/60	HS	GC	CAPTIVE-AIRE	A1-D.250-15D	12.5:1 MAX TURNDOWN. FURNISHED WITH DISCONNECT, ROOF CURB, SCREEN INTAKE, AND WASHABLE ALUMINUM FILTERS

### KITCHEN HOOD SCHEDULE

TAG	DESCRIPTION	MAX COOKING TEMP.	AIRFLOW	E.S.P.	EXHAUST PLENUM						PERFORATED SUPPLY PLENUMS						NO. OF LIGHT FIXTURES	WEIGHT	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
					DUCT COLLARS			MAU PLENUM			AC PLENUM			DUCT COLLARS							MANUFACTURER	MODEL	
					NO.	WIDTH	LENGTH	NO.	WIDTH	LENGTH	NO.	WIDTH	LENGTH	NO.	WIDTH	LENGTH							
HD-1	TYPE I CANOPY HOOD WITH PERFORATED MAU AND AC SUPPLY PLENUMS	600 °F	3,200 CFM	0.86 in-wg	2	10"	1' - 3"	14' - 3"	4' - 3"	15' - 3"	1' - 10"	1,950 CFM	4	10"	2' - 0"	600 CFM	7	8"	CAPTIVE-AIRE	5424 ND-2-ACPS-P-F	MAT'L: 18 GA. TYPE 430 SS. FURNISHED WITH VAPORPROOF INCANDESCENT LIGHT FIXTURES, 16" TALL HE SS FILTERS, INTEGRAL UTILITY CABINET, ANSUL SYSTEM, DUCT COLLAR TEMPERATURE SENSOR, PREWIRE PACKAGE, SPARE FIRE SYSTEM DRY CONTACT, AND 4-POLE 20A CONTACTOR		

### ROOFTOP UNIT SCHEDULE

TAG	DESCRIPTION	NOMINAL CAPACITY	AIRFLOW		E.S.P. (IN. W.C.)	NET COOLING CAPACITY				HEATING CAPACITY			ELECTRICAL			BASIS FOR DESIGN		REMARKS		
			TOTAL	OA		TOTAL (MBH)	SENSIBLE (MBH)	EAT DB	WB	COND. EAT	INPUT (BTU/h)	OUTPUT (BTU/h)	EAT	WEIGHT	MOC	FLA	V/P/H		MANUFACTURER	MODEL
RTU-1	KITCHEN ROOFTOP UNIT	7.5 ton	3,000 CFM	750 CFM	0.8	82.3	69.5	80 °F	67 °F	95 °F	180,000	148,000	57 °F	1,300 lb	50 A	41 A	208/3/60	CARRIER	48HCED08	FURNISHED WITH COMP. ENTHALPY ECON., BAROMETRIC RELIEF, RET. SMOKE DETECTOR W/ REMOTE KEYED ANNUNCIATOR/RESET, M.O.D., MERV-8 FILTERS, CURB, HAIL GUARD, TOOLLESS HINGED ACCESS PANELS, FACTORY MOUNTED DISCONNECT, & UNIT-MOUNTED FIELD WIRED CONVENIENCE RECEPTACLE
RTU-2	DINING ROOM ROOFTOP UNIT	7.5 ton	3,000 CFM	750 CFM	0.8	82.3	77.4	80 °F	67 °F	95 °F	224,000	184,000	48 °F	1,300 lb	50 A	41 A	208/3/60	CARRIER	48HCFD08	FURNISHED WITH COMP. ENTHALPY ECON., BAROMETRIC RELIEF, RET. SMOKE DETECTOR W/ REMOTE KEYED ANNUNCIATOR/RESET, M.O.D., MERV-8 FILTERS, CURB, HAIL GUARD, TOOLLESS HINGED ACCESS PANELS, FACTORY MOUNTED DISCONNECT, & UNIT-MOUNTED FIELD WIRED CONVENIENCE RECEPTACLE

RTU-2 CHANGING TO 10-TON

TAB: ADJUST TO 3600 CFM

TAB: ADJUST TO 1,000 CFM

TAB: ADJUST TO 800 CFM

TAB: ADJUST TO 2700 CFM

TAB: ADJUST TO 500 CFM



Blanchard AE Group

1425 WAKARUSA DR. STE B  
LAWRENCE, KS 66049  
PH: 785.993.0300  
AEGROUP@BAE.GROUP

**MARKUPS TO ADD  
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RTU-2 BY NATIONAL  
ENGINEERING (MIKE  
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STORE NO.: 4561  
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PLUMBING PLAN  
WASTE & VENT

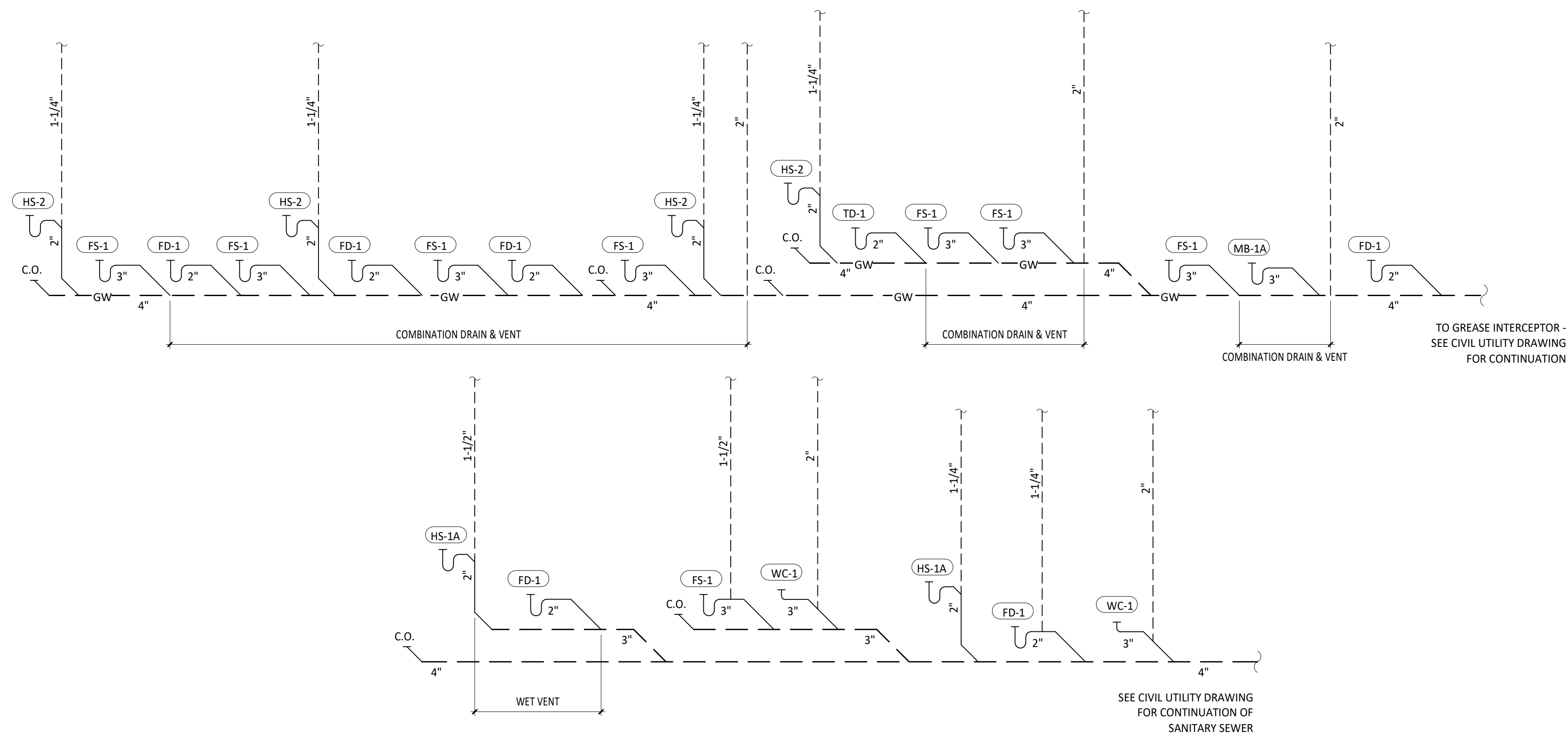
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**PLUMBING WASTE AND VENT PLAN NOTES**

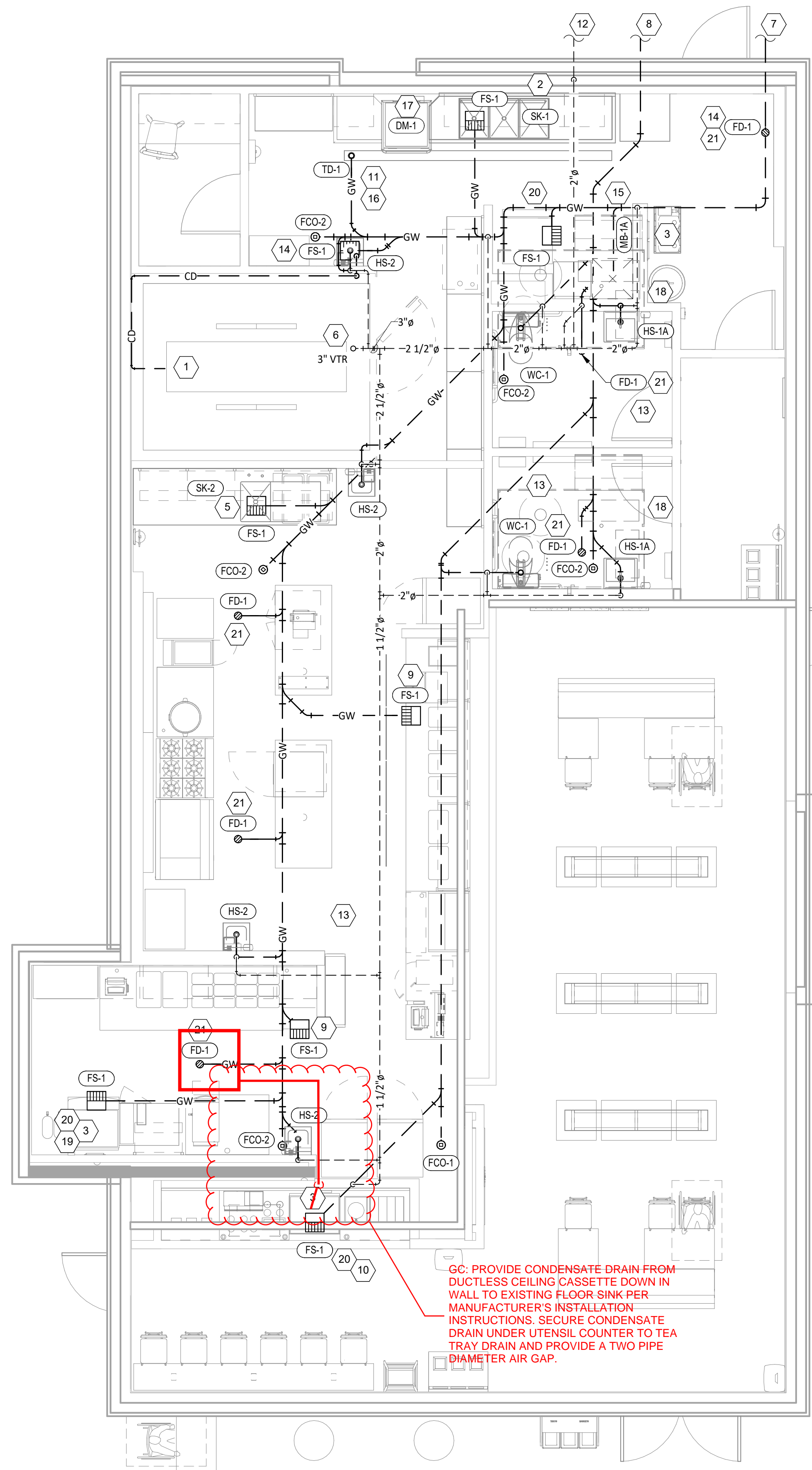
- 1 PROVIDE 3/4" CONDENSATE DRAIN FROM THE WALK-IN COOLER EVAPORATOR TO THE FLOOR SINK BELOW AS SHOWN. SLOPE CONDENSATE DRAIN A MINIMUM OF 1" PER FOOT. HOLD EXPOSED CONDENSATE DRAIN IN WALK-IN COOLER AS HIGH AS POSSIBLE. CONCEAL DRAIN PIPING WITHIN FRAMED WALLS AS SHOWN. DISCHARGE THROUGH AN AIR GAP. MAKE FINAL CONNECTION TO EVAPORATOR INSIDE WALK-IN COOLER USING A UNION. CONDENSATE DRAIN SHOULD PENETRATE WALL AT POINT OF DISCHARGE AT 8" AFF.
- 2 PROVIDE DRAIN CONNECTIONS TO THE THREE COMPARTMENT SINK PER DETAIL 2/P700.
- 3 COORDINATE ROUTING OF SODA BUNDLES WITH COCA-COLA TECHNICIAN FROM BAG-IN-BOX AREA TO EACH SODA FOUNTAIN. OTHER THAN WITHIN THE WALLS DOWN TO THE DRYER BOX THE SODA BUNDLE SHALL BE ROUTED OVERHEAD WITHOUT CONDUIT. COORDINATE SUPPORT AND ROUTING OF THE SODA LINE BUNDLES WITH COCA-COLA TECHNICIAN DURING ROUGH IN AND PROVIDE NECESSARY SUPPORTS. SEE ARCHITECTURAL DRAWINGS FOR SODA BUNDLE TERMINATION LOCATION AND PROVIDE TERMINATION PER DETAIL 12/P700.
- 4 NOT USED.
- 5 PROVIDE DRAIN LINES FROM THE FOOD PREP SINK TO THE FLOOR SINK. PROVIDE AN AIR GAP AT THE DISCHARGE TO THE FLOOR SINK.
- 6 PROVIDE A 3" VENT THROUGH THE ROOF PER DETAIL 3/P700.
- 7 TO EXISTING GREASE INTERCEPTOR GI-1, PROVIDED BY LL. SEE CIVIL UTILITY PLAN FOR GI-1 LOCATION AND FOR CONTINUATION OF 4" GREASE WASTE PIPE TO GI-1. FIELD VERIFY EXACT LOCATION OF GREASE LINE ENTRANCE.
- 8 SEE CIVIL UTILITY PLAN FOR CONTINUATION OF 4" SANITARY SEWER. FIELD VERIFY EXACT LOCATION OF SANITARY LINE ENTRANCE.
- 9 PROVIDE 3/4" VALVED DRAIN FROM HOT FOOD TABLE TO THE FLOOR SINK. DRAIN THROUGH AN AIR GAP.
- 10 PROVIDE INSULATED COPPER DRAIN LINES FROM THE TEA TRAY DRAIN AND THE SODA MACHINE DRAIN TO THE FLOOR SINK. DRAIN THROUGH AN AIR GAP. HOLD TEA TRAY DRAIN AS HIGH AS POSSIBLE AND SECURE TO STRUCTURE BELOW THE UTENSIL COUNTER.
- 11 TRIM TRENCH DRAIN ENDS PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS PRIOR TO INSTALLATION SO THAT GRATE FITS WITHOUT GAPS. INSTALL TRENCH DRAIN WITH SLIGHT POSITIVE SLOPE TOWARD THE DRAIN CONNECTION TO AVOID STANDING WATER IN TRENCH DRAIN.
- 12 PROVIDE 2" VENT TO GREASE INTERCEPTOR GI-1. SEE CIVIL UTILITY PLAN FOR GI-1 LOCATION.
- 13 DO NOT PROVIDE WALL CLEANOUTS ON TILE OR PUBLICLY-VISIBLE WALLS. IF A WALL CLEANOUT IS REQUIRED ON THESE SURFACE COORDINATE THE EXACT LOCATION WITH CHIPOTLE'S CONSTRUCTION MANAGER.
- 14 PROVIDE INDIRECT WASTE AND CONDENSATE DRAINS FROM FIXTURES OTHER THAN KITCHEN SINKS CONCEALED IN THE WALL AS SHOWN IN DETAIL 9/P700.
- 15 PROVIDE DRAIN FROM WATER FILTER BFP TO MOP BASIN CONCEALED IN THE WALL AS SHOWN IN DETAIL 9/P700.
- 16 PROVIDE TRENCH DRAIN AS SHOWN IN DETAIL 15/P700.
- 17 INSTALL DRAIN HOSE FURNISHED WITH DISH MACHINE FROM DISH MACHINE OUTLET TO FLOOR SINK. HOLD DRAIN HOSE TIGHT TO WALL AND SECURE TO 3-COMP SINK DRAIN TO MAINTAIN AN AIR GAP AT THE FLOOR SINK.
- 18 PROVIDE CONDENSATE TRAP ON RTU PER DETAIL 13/P700.
- 19 PROVIDE INSULATED COPPER DRAIN LINES FROM THE TEA TRAY DRAIN AND THE SODA MACHINE DRAIN AT THE PICKUP WINDOW TO THE FLOOR SINK BELOW. ROUTE DRAIN LINES AROUND SHELVING BELOW, NOT THROUGH. DRAIN THROUGH AN AIR GAP.
- 20 PROVIDE PVC DRAIN PIPES FROM THE ICE MACHINE TO THE FLOOR SINK PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS. PROVIDE A CODE-APPROVED AIR GAP AT THE DISCHARGE TO THE FLOOR SINK. SECURE ICE MAKER DRAIN PIPES TO THE BOTTOM OF THE ICE MAKER.
- 21 PROVIDE DCW CONNECTION TO FLOOR DRAIN TRAP PRIMER PER DETAIL 18/P700.

**PLUMBING FIXTURE WASTE CONNECTIONS**

TAG	DESCRIPTION	CONNECTION SIZE - WASTE	DFU	COUNT	TOTAL DFU
DM-1	DISH SANITIZING MACHINE (PUMPED OUTLET)	5/8"	7	1	7
FCO-1	FLOOR CLEANOUT (3")	3"	0	1	0
FCO-2	FLOOR CLEANOUT (4")	4"	0	5	0
FD-1	FLOOR DRAIN	2"	2	6	12
FS-1	FLOOR SINK	3"	5	8	40
GI-1	GREASE INTERCEPTOR	4"	0	1	0
HS-1A	RESTROOM HAND SINK	2"	1	2	2
HS-2	KITCHEN HAND SINK	2"	1	4	4
MB-1A	MOP BASIN	3"	2	1	2
SK-1	THREE COMPARTMENT SINK	2"	0	1	0
SK-2	PREP SINK	2"	0	1	0
TD-1	TRENCH DRAIN	2"	2	1	2
WC-1	WATER CLOSET	3"	4	2	8
GRAND TOTAL					77



2 SANITARY WASTE & VENT DIAGRAM  
P110 NOT TO SCALE



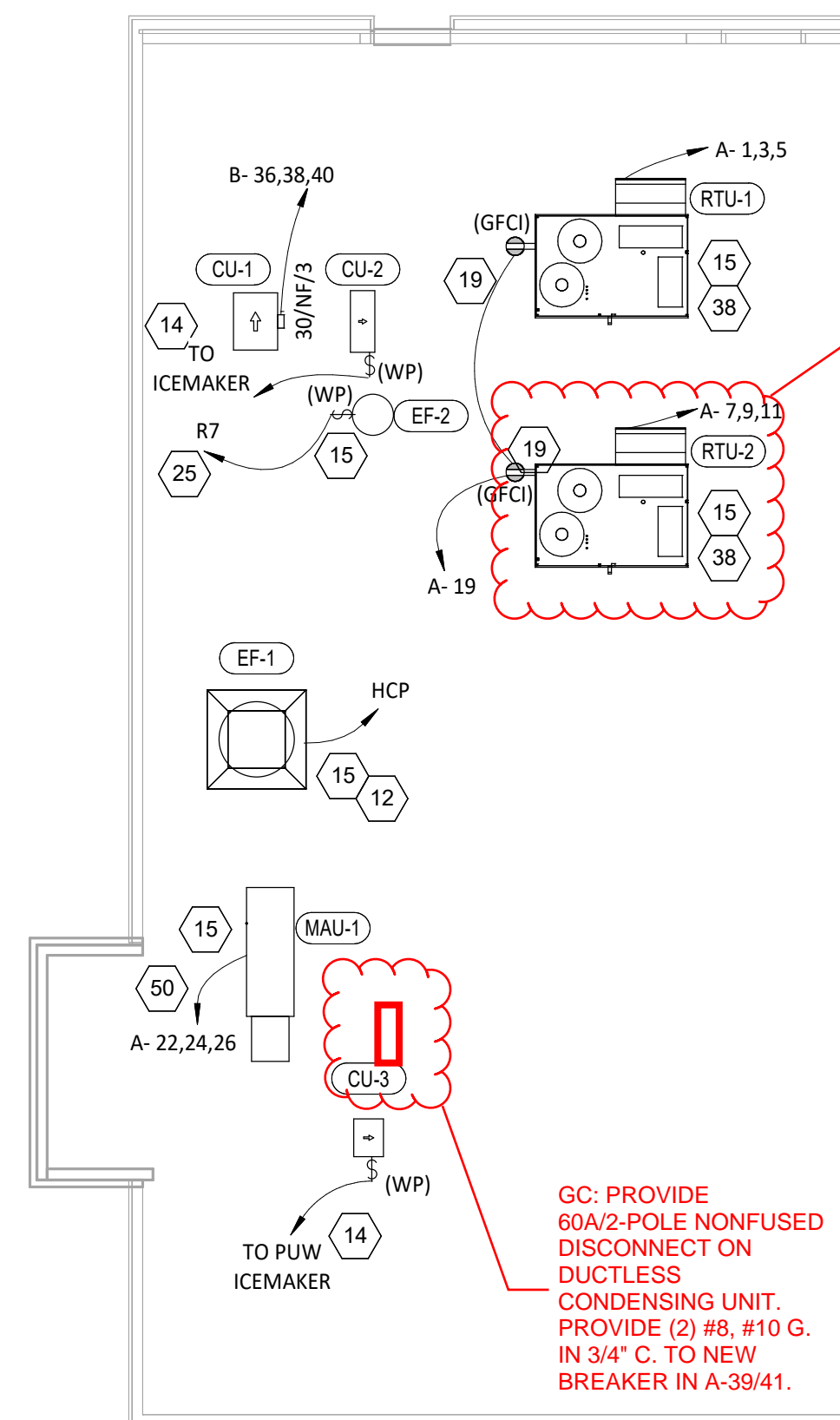
1 SANITARY WASTE & VENT PLAN  
P110 1/4" = 1'-0"

**ELECTRICAL POWER PLAN NOTES**

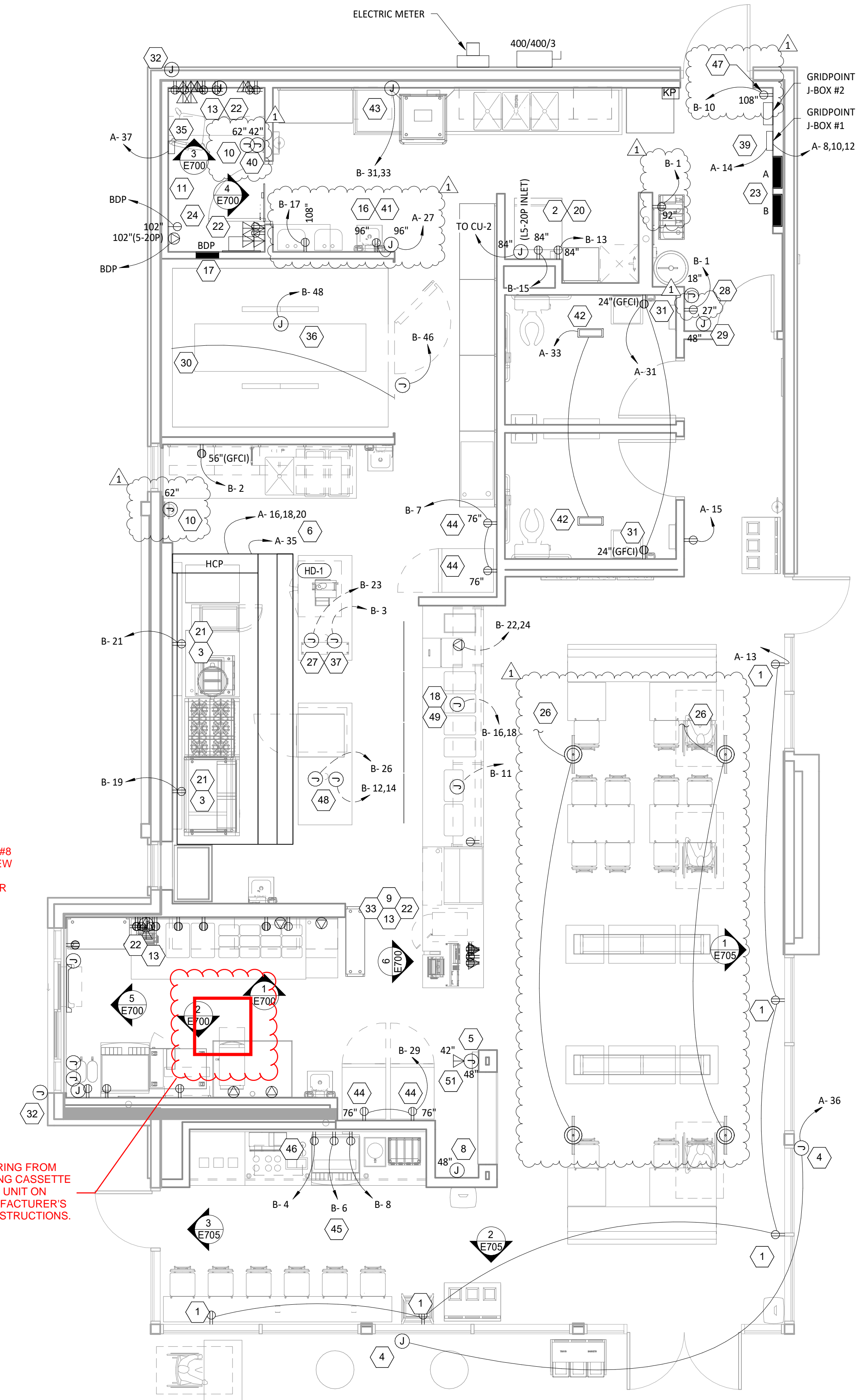
- 1 SHOW ROOM WINDOW RECEPTACLE. COORDINATE EXACT RECEPTACLE MOUNTING HEIGHT IN THE FIELD. LOCATION SHALL BE IN THE DRYWALL IMMEDIATELY ABOVE THE MAIN STORE-FRONT WINDOW AND AS SHOWN IN THE DINING ROOM ELECTRICAL ELEVATIONS ON SHEET E700.
- 2 ICE MACHINE ELECTRICAL TIE-IN. COORDINATE EXACT LOCATION WITH EQUIPMENT INSTALLER PRIOR TO ROUGH-IN. PROVIDE L5-20P FLANGED INLET WIRED TO THE REMOTE CONDENSER. PROVIDE 48" CORDS, ONE WITH 5-20P END AND ONE WITH L5-20R END, FROM ICE MAKER TO RECEPTACLE AND FLANGED INLET.
- 3 CONNECT RECEPTACLES SERVING EQUIPMENT BELOW THE KITCHEN HOOD TO THE CIRCUITS SHOWN THROUGH THE CONTACTOR INTEGRAL TO THE HOOD CONTROL PANEL. INTEGRAL CONTACTOR SHALL BE INTERLOCKED TO HOOD FIRE PROTECTION SYSTEM SO THAT RECEPTACLES ARE DE-ENERGIZED UPON ACTIVATION OF HOOD FIRE PROTECTION SYSTEM.
- 4 JUNCTION BOX FOR EXTERIOR SIGN LIGHTING. COORDINATE EXACT LOCATION WITH CHIPOTLE'S CONSTRUCTION MANAGER AND THE SIGN INSTALLER PRIOR TO ROUGH-IN. CONNECT TO CIRCUIT SHOWN THROUGH THE EXTERIOR LIGHTING CONTACTOR PANEL AS SHOWN IN DETAIL 6/E710.
- 5 PROVIDE 4" OCTAGONAL JUNCTION BOX WITH SCREW THREADS SET AT THE 2 & 8 O'CLOCK POSITIONS FOR THE ANSUL PULL STATION. PROVIDE A 1/2" CONDUIT FROM THE J-BOX TO 6" ABOVE THE CEILING AND TERMINATE WITH A CONDUIT BUSHING. COORDINATE EXACT LOCATION WITH THE ANSUL SYSTEM INSTALLER AND THE FIRE MARSHALL PRIOR TO ROUGH-IN.
- 6 HOOD CONTROL PANEL AND ANSUL CABINET SHALL BE LOCATED WITHIN THE INTEGRAL HOOD UTILITY CABINET. PROVIDE FINAL ELECTRICAL CONNECTIONS PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS NECESSARY FOR A COMPLETE AND OPERATIONAL SYSTEM.
- 7 NOT USED.
- 8 PROVIDE AN EMPTY SINGLE GANG J-BOX FOR VOLUME CONTROLS. INSTALL THE CATS VOLUME CONTROL WIRE FURNISHED BY THE TENANT FROM THE J-BOX TO THE AMPLIFIER IN THE OFFICE WITH 3 FEET OF SLACK AT EACH END.
- 9 COORDINATE DATA/POWER RECEPTACLE MOUNTING REQUIREMENTS WITH THE CASE WORK INSTALLER PRIOR TO ROUGH-IN.
- 10 PROVIDE ROUGH-INS FOR LAUNCHPORT AS NOTED AND INSTALL LAUNCHPORT FURNISHED BY CHIPOTLE PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS WITH THE WALLSTATION AT 62". PROVIDE A 4" X 2-1/8" DEEP OCTAGONAL J-BOX WITH 1-1/2" EXTENSION RING AT 62" AFF FOR THE WALLSTATION INSTALLATION WITH A 1" CONDUIT WITH PULL STRING FROM THE J-BOX TO ABOVE THE OFFICE CEILING.
- 11 PROVIDE AN EMPTY 2" CONDUIT WITH PULL STRING FROM THE BASE BUILDING'S TELEPHONE SERVICE ENTRANCE LOCATION TO THE SPACE ABOVE THE OFFICE CEILING.
- 12 PROVIDE A SUITABLE LENGTH OF LIQUID-TIGHT CONDUIT TO THE EXHAUST FAN EF-1 TO ALLOW THE EXHAUST FAN TO HINGE COMPLETELY OPEN WHEN THE VIROGUARD SYSTEM IS INSTALLED.
- 13 AFTER THE FAX LINE, POS, AND OFFICE EQUIPMENT IS INSTALLED PROVIDE CHILDPROOF RECEPTACLE COVERS ON UNUSED IG RECEPTACLES AT THE FAX LINE, POS, AND OFFICE.
- 14 PROVIDE ONE PHASE, ONE NEUTRAL, AND ONE GROUND CONDUCTOR FROM THE ICE MAKER TO THE REMOTE CONDENSING UNIT.
- 15 UNIT SHALL HAVE AN INTEGRAL NON-FUSED DISCONNECT SWITCH.
- 16 INSTALL DOOR CHIME AT 96" AFF. SEE ARCHITECTURAL DOOR EQUIPMENT FOR EQUIPMENT INFORMATION.
- 17 INSTALL THE BYPASS DISTRIBUTION PANEL (BDP) FURNISHED BY THE TENANT. INSTALL PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS AND DETAIL 3/E710.
- 18 ROUGH-INS TO SERVE LINE AND POS EQUIPMENT ARE UNDERGROUND. COORDINATE ROUGH-IN REQUIREMENTS AND LOCATIONS WITH EQUIPMENT MANUFACTURER PRIOR TO ROUGH-IN.
- 19 ROOFTOP UNIT SHALL HAVE AN INTEGRAL UNIT-MOUNTED GFCI RECEPTACLE. PROVIDE CONNECTION TO CIRCUIT SHOWN.
- 20 ICE MAKER RECEPTACLES SHALL BE CONCEALED BEHIND THE ICE MAKER. COORDINATE LOCATION WITH ACTUAL WIDTH OF ICE MAKER.
- 21 PROVIDE VERTICAL METAL DIE CAST WEATHERPROOF WHILE IN USE OUTLET COVER ON RECEPTACLES AT COOK LINE. COVER SHALL BE INTERMATIC WP1010MXD FOR SINGLE GANG BOXES AND WP1030MXD FOR DOUBLE GANG BOXES. NO SUBSTITUTIONS SHALL BE ACCEPTED.
- 22 LABEL BATTERY-PROTECTED RECEPTACLES "BATTERY-PROTECTED: DISCONNECT AT PANEL BDP".
- 23 LABEL MAIN DISCONNECT SWITCH AND PANEL A "WARNING: BATTERY-PROTECTED RECEPTACLES IN USE. DISCONNECT AT PANEL BDP."
- 24 PROVIDE A NEMA 5-20P FLANGED INLET (LEVITON MODEL #15378-C) AND A SINGLE NEMA 5-20R RECEPTACLE IN OFFICE FOR CONNECTION TO A CENTRAL UPS SYSTEM. CONNECT THE FLANGED INLET AND THE SINGLE RECEPTACLE TO THE TERMINAL BLOCK IN THE BDP PER THE MANUFACTURER'S INSTRUCTIONS. PROVIDE FINAL CONNECTION FROM FLANGED INLET TO THE OUTPUT OF THE UPS USING A 2'-LONG 20A EXTENSION CORD. PLUG THE UPS INTO THE SINGLE RECEPTACLE.
- 25 CONNECT RESTROOM EXHAUST FAN TO CIRCUIT SHOWN THROUGH THE LIGHTING CONTROL PANEL (LCP).
- 26 INSTALL 16/2 SPEAKER WIRE FURNISHED BY OWNER. INSTALL SPEAKER WIRE BETWEEN SPEAKERS IN THE DINING ROOM AS SHOWN AND TO THE AMPLIFIER IN THE OFFICE WITH 3 FEET OF SLACK AT EACH END. THERE SHALL BE TWO SPEAKER WIRE HOMERUNS WITH TWO SPEAKERS ON EACH HOMERUN. SEE ARCHITECTURAL PLANS FOR SPEAKER LOCATIONS. ADJUST EACH SPEAKER 70V TAP SETTING TO BE 15 WATTS.
- 27 PROVIDE POWER CONNECTIONS TO ISLAND PREP TABLE PER DETAIL 2/E710. PROVIDE GFCI DUPLEX RECEPTACLES IN TWO J-BOXES INTEGRAL TO PREP TABLE FOR HOT HOLDING CABINET AND GENERAL RECEPTACLE.
- 28 PROVIDE GFCI RECEPTACLE AND J-BOX AND INSTALL CO2 ALARM FURNISHED BY CO2AS AS SHOWN IN DETAIL 4/E710.
- 29 PROVIDE J-BOX AND INSTALL CO2 ALARM REMOTE DISPLAY UNIT FURNISHED BY CO2AS AS SHOWN IN DETAIL 4/E710.

**ELECTRICAL POWER PLAN NOTES**

- 30 INSTALL WALK-IN-COOLER EXTERNAL READOUT THERMOMETER REMOTE PROBE ON WALL OPPOSITE FROM DOOR AS SHOWN. ROUTE TEMPERATURE PROBE WIRE ABOVE WALK-IN COOLER CEILING PANELS, SEAL PENETRATIONS THROUGH THE CEILING PANELS, AND SECURE VERTICAL PROBE WIRE TIGHT TO WALLS. NO EXCESS PROBE WIRE SHALL BE WITHIN THE WALK-IN COOLER.
- 31 PROVIDE RECEPTACLE FOR RESTROOM HAND SINK FAUCET AS SHOWN IN DETAIL 14/P700.
- 32 PROVIDE 4" SQUARE J-BOX ON EXTERIOR WALL FOR MOUNTING OF EXTERIOR CAMERA. SEE ARCHITECTURAL ELEVATION FOR EXACT HEIGHT AND LOCATION. PROVIDE 3/4" CONDUIT WITH PULLSTRING FROM J-BOX TO ABOVE LAY-IN CEILING AREA IN KITCHEN. J-BOX SHALL NOT BE SURFACE MOUNTED. BASE OF CAMERA SHALL BE MOUNTED FLUSH TO EXTERIOR WALL FINISH.
- 33 PROVIDE 1" CONDUITS FROM LOW-VOLTAGE J-BOXES AT POS COUNTER CONCEALED WITHIN THE SERVE LINE WIRING CHASE TO THE WALL, THEN CONCEALED WITHIN THE WALL AND ABOVE THE CEILING TO ABOVE THE OFFICE CEILING.
- 34 NOT USED.
- 35 INSTALL VEHICLE DETECTOR SYSTEM FURNISHED BY TLS SURFACE-MOUNTED ON WALL 12" BELOW CEILING AND CONNECT TO STROBE/CHIME AND DETECTOR LOOP PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS. MAKE FINAL ADJUSTMENTS TO LOOP SENSITIVITY PER THE MANUFACTURER'S INSTRUCTIONS. ONCE ALL COMPONENTS ARE INSTALLED AND OPERATIONAL THE CHIME/STROBE LIGHT SHOULD STAY ILLUMINATED AND THERE SHOULD BE A SINGLE CHIME WHEN A VEHICLE DRIVES OVER OR STOPS ON LOOP.
- 36 SEAL INTERIOR AND EXTERIOR OF CONDUITS THAT PASS THROUGH THE WALK-IN COOLER ENVELOPE PER THE NEC.
- 37 PROVIDE ISLAND PREP TABLE FOOD WARMER RECEPTACLE WITH GROUND PIN TOWARDS THE BOTTOM OF THE RECEPTACLE.
- 38 INSTALL TRANSFORMER FURNISHED BY TUV WITH THE REME HALO AIR PURIFIER IN THE JUNCTION BOX ON THE EXTERIOR OF THE RTU PER DETAIL 6/M700. CONNECT LINE SIDE OF THE TRANSFORMER TO THE RTU SERVICE RECEPTACLE CIRCUIT SO THAT REME HALO RUNS CONTINUOUSLY. CONNECT THE LOW VOLTAGE SIDE OF THE TRANSFORMER TO THE REME HALO USING THE INCLUDED BARREL PLUG.
- 39 PROVIDE (2) 10"X10"X4" JUNCTION BOXES (J-BOX #1/J-BOX #2) ON THE WALL ABOVE PANELBOARDS 6" BELOW THE LAY-IN CEILING AND MOUNTED ADJACENT TO EACH. PROVIDE CONDUITS AND WIRING SHOWN IN DETAIL 8/E710. TEMS SHALL PROVIDE GRIDPOINT 3 PHASE METER AND TRANSFORMER WITHIN J-BOX #1 AND GRIDPOINT IOM/HUB WITHIN J-BOX #2. SEE GRIDPOINT INSTALLATION SHEET FOR DETAILS.
- 40 PROVIDE HORIZONTAL SINGLE-GANG J-BOX BELOW FUTURE GRIDPOINT CONTROLLER LOCATION. PROVIDE CONDUITS AND WIRING AS SHOWN IN DETAIL 8/E710.
- 41 INSTALL WIRED DOOR BUZZER AT 96" AFF. SEE ARCHITECTURAL DOOR EQUIPMENT FOR EQUIPMENT INFORMATION. CONNECT TO CIRCUIT SHOWN THROUGH THE TRANSFORMER FURNISHED WITH THE DOOR BUZZER. PROVIDE WIRING TO A BUTTON ADJACENT TO THE SERVICE DOOR AND CONNECT PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- 42 CONNECT BATHROOM SANITIZER TO CIRCUIT SHOWN SO THAT IT IS ENERGIZED AT ALL TIMES.
- 43 PROVIDE POWER AND LOW VOLTAGE CONNECTIONS TO DISH SANITIZING MACHINE PER DETAIL 7/E710. CONNECT THE DETERGENT DISPENSER TO THE DISH MACHINE USING THE INCLUDED WIRING HARNESS PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- 44 PROVIDE RECEPTACLE FOR 2-DOOR AND 1-DOOR REFRIGERATORS WITH GROUND PINS TOWARDS THE BOTTOM OF THE RECEPTACLE.
- 45 PROVIDE CORD AND NEMA 5-20P PLUG FROM UTENSIL COUNTER ICE MAKER, THROUGH UTENSIL COUNTER, TO ICE MAKER RECEPTACLE.
- 46 LABEL UTENSIL COUNTER RECEPTACLES "TRACTOR BEVERAGE", "ICE MAKER/MSB", AND "SODA FOUNTAIN".
- 47 LABEL RECEPTACLE "UV INSECT TRAP".
- 48 PROVIDE POWER CONNECTIONS TO ISLAND PREP TABLE PER DETAIL 2/E710. PROVIDE GFCI DUPLEX RECEPTACLE IN THE J-BOX INTEGRAL TO PREP TABLE FOR UNDERCOUNTER REFRIGERATOR. PROVIDE FINAL CONNECTION TO CARVING STATION HEATER. IF NEUTRAL CONDUCTOR IS NOT NEEDED FOR SERVE LINE HOT FOOD SERVER TERMINATE NEUTRAL IN JUNCTION BOX.
- 49 PROVIDE A TWO-CONDUCTOR LOW VOLTAGE WIRE FROM MAU-1 TO THE HOOD CONTROL PANEL PER THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
- 51 PROVIDE SINGLE-GANG J-BOX FOR DATA JACK AS SHOWN FOR KRONOS TIME CLOCK.

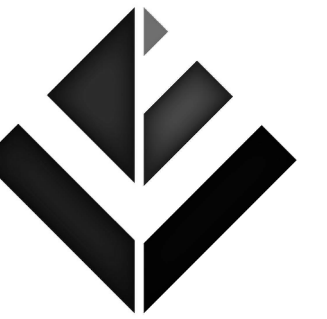


**POWER ROOF PLAN**  
1/8" = 1'-0"



**POWER FLOOR PLAN**  
1/4" = 1'-0"

Consultant:



Blanchard AE Group

1425 WAKARUSA DR. STE B  
LAWRENCE, KS 66049  
PH: 785.993.0300  
AEGROUP@BAE.GROUP

**MARKUPS TO ADD  
DUCTLESS MINI-SPLIT IN  
DML AREA AND UPSIZE  
RTU-2 BY NATIONAL  
ENGINEERING (MIKE  
CHAPMAN)**

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PO BOX 182566  
COLUMBUS, OH 43218-2566  
TELEPHONE: (634) 318-2400  
INTERNET: WWW.CHIPOTLE.COM

**STORE NO.: 4561**  
**Olive Branch**  
**8255 McGregor Crossing**  
**Olive Branch, MS 38654**

Issue Record:	PERMIT ISSUE
08/19/2022	
10/30/2024	DUCTLESS MINI-SPLIT/RTU REV

Revisions:	DB04
1 11/07/22	

Drawn:	Checked:
IJD	AJD

Project No.
221051

Contents:  
**ELECTRICAL POWER PLAN**

**E110**

Panel Name: BDP		Volts: 120		Mains: LUGS	
Mounting: Recessed		Phases: 1		Ampera... 20 A	
Enclosure: Type 1		Wires: 2			

CKT	Circuit Description	Trip	Poles	Load
1	POS	15 A	1	0.2 kVA
2	DML - POS	15 A	1	0.2 kVA
3	DML - ORDERING SYSTEM	15 A	1	0.7 kVA
4	OFFICE - NETWORK GEAR	15 A	1	0.2 kVA
5	OFFICE - COMPUTER	15 A	1	0.4 kVA
6	OFFICE - DVR/ISP	15 A	1	0.5 kVA
<b>Total Load:</b>				0.0 kVA
<b>Total Amps:</b>				0 A

GC: REPLACE RTU-2 BREAKER WITH 60A/3-POLE. AIC RATING OF NEW BREAKER SHALL MATCH EXISTING BREAKERS.

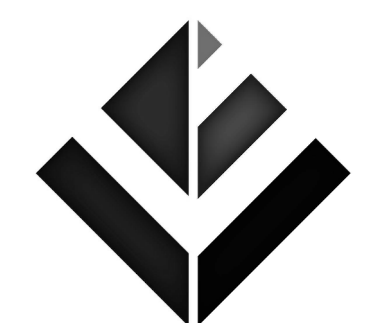
GC: PROVIDE 50A/2-POLE CIRCUIT BREAKER FOR DUCTLESS CONDENSING UNIT. LABEL CIRCUIT "DML MINI SPLIT". IF CIRCUITS A-39/41 ARE FULL THEN ADD THIS CIRCUIT BREAKER IN AN EMPTY SPACE ON PHASES B AND C. AIC RATING OF NEW BREAKER SHALL MATCH EXISTING BREAKERS.

VOLTS: 208/120V Wye															PANEL A				
PHASES: 3															MAINS: LUGS				
WIRES: 4															AMPERAGE: 400 A				
MOUNTING: Recessed															MCB RATING: 0 A				
ENCLOSURE: Type 1																			
CKT #	DESCRIPTION	C/B [A]	# PLS	NOTES	LOAD [A]	LOAD TYPE	LOAD [kVA] A	LOAD [kVA] B	LOAD [kVA] C	LOAD TYPE	LOAD [A]	NOTES	# PLS	C/B [A]	DESCRIPTION	CKT #			
1							4.8	0.0								2			
3	RTU-1 - KITCHEN (3-#8, #10 G. IN 3/4" C.)	50	3		40.0	C		4.8	0.0			0.0	3	60	TVSS (4-#6, #10 G. IN 1" C.)	4			
5									4.8	0.0						6			
7							4.8	0.0								8			
9	RTU-2 - DINING ROOM (3-#8, #10 G. IN 3/4" C.)	50	3		40.0	C		4.8	0.0			0.0	3	20	GRIDPOINT 3 PHASE METER (4-#12, #12 G. IN 3/4" C.)	10			
11									4.8	0.0						12			
13	RECEPTACLES - STOREFRONT (Receptáculos - Frente del restaurante)	20	1		7.5	G	0.9	0.2				1.5	1	20	GRIDPOINT TRANSFORMER	14			
15	RECEPTACLES - DINING (Receptáculos - Comedor)	20	1		1.5	G		0.2	1.2							16			
17	PANEL BDP	20	1		18.0	G			2.2	1.2		10.1	3	30	HOOD EXHAUST FAN (EF-1) (3-#10, #10 G. IN 3/4" C.)	18			
19	RECEPTACLES - ROOFTOP (Receptáculos - Techo)	20	1		3.0	G	0.4	1.2								20			
21	RECEPTACLES - POS GENERAL (Receptáculos - Cajero general)	20	1		6.0	G		0.7	0.7							22			
23	SECURITY/AUDIO (Seguridad y audio)	20	1		3.0	G			0.4	0.7		5.9	3	15	HOOD MAKEUP AIR FAN (MAU-1) (3-#12, #12 G. IN 3/4" C.)	24			
25	TELEPHONE BACKBOARD (El tablero del teléfono)	20	1		1.5	G	0.2	0.7								26			
27	RECEPTACLES - OFFICE (Receptáculos - Oficina)	20	1		9.0	G		1.1	0.5			4.4	1	15	RESTROOM FAN (EF-2)	28			
29	RECEPTACLES - DML (Receptáculos - Fax)	20	1		6.0	G			0.7	0.6	A	5.2	1	20	LIGHTING - DINING ROOM (Iluminación - Comedor)	30			
31	RECEPTACLES - RESTROOMS (Receptáculos - Baños)	20	1		3.0	G	0.4	1.1			A	8.8	1	20	LIGHTING - KITCHEN (Iluminación - Cocina)	32			
33	BATHROOM SANITIZER (Sanitizante de baño)	20	1		0.2	E		0.0	0.0					1	20	SPARE	34		
35	HD-1 (CONTROL AND LIGHTS) (control y luces)	15	1		1.5	E			0.2	0.4	B	3.0	1	20	SIGN LIGHTING (Iluminación para letreros)	36			
37	VEHICLE DETECTOR	20	1		0.3	G	0.0	3.1			B	25.9	1	20	LIGHTING - EXTERIOR (Iluminación - Exterior)	38			
39	SPARE	20	1		--	--		0.0	0.2		B	1.7	1	20	SITE SIGNAGE	40			
41	SPARE	20	1		--	--			0.0	0.0	A	0.0	1	20	LIGHTING CONTROL PANEL	42			
43	SPARE	20	1		--	--		0.0	0.2		G	1.5	1	20	PICK-UP WINDOW	44			
45	SPARE	20	1		--	--			0.0	2.1	D	20.2	2	25	PUW AIR CURTAIN (2-#10, #10 G. IN 3/4" C.)	46			
47	SPARE	20	1		--	--			0.0	2.1						48			
49	SPARE	20	1		--	--		0.0	0.0				1	20	SPARE	50			
51	SPARE	20	1		--	--		0.0	0.0				1	20	SPARE	52			
53	SPARE	20	1		--	--		0.0	0.0				1	20	SPARE	54			
55							19.9	--					1	--	SPACE	56			
57	FEED THRU (PANEL B) (4-500 KCMIL, #10 G. IN 4" C.)	0	3		LUGS	160.2	SPARE; F		17.8	--			1	--	SPACE	58			
59									20.0	--			1	--	SPACE	60			
<b>PHASE TOTAL [kVA]:</b>							<b>37.8 kVA</b>	<b>34.2 kVA</b>	<b>38.1 kVA</b>										
<b>PHASE TOTAL [AMPS]:</b>							<b>319 A</b>	<b>285 A</b>	<b>322 A</b>										

TYPE	DESCRIPTION	CONNECTED LOAD	DEMAND FACTOR	ESTIMATED DEMAND	PANEL TOTALS
A	INTERIOR LIGHTING	2 kVA	125.00%	2 kVA	<b>TOTAL CONNECTED kVA: 110 kVA</b> <b>TOTAL CONNECTED AMPS: 305 A</b> <b>TOTAL ESTIMATED kVA: 91.1 kVA</b> <b>TOTAL ESTIMATED AMPS: 253 A</b>
B	EXTERIOR LIGHTING	4 kVA	125.00%	5 kVA	
C	COMFORT COOLING	29 kVA	100.00% + 25% LARGEST MOTOR	29 kVA	
D	COMFORT HEATING	4 kVA	100.00%	4 kVA	
E	MISC. MOTOR	7 kVA	100.00%	7 kVA	
F	KITCHEN EQUIPMENT	58 kVA	65.00%	38 kVA	
G	RECEPTACLES	7 kVA	100.00%	7 kVA	

VOLTS: 208/120V Wye															PANEL B				
PHASES: 3															MAINS: LUGS				
WIRES: 4															AMPERAGE: 400 A				
MOUNTING: Recessed															MCB RATING: 400 A				
ENCLOSURE: Type 1																			
CKT #	DESCRIPTION	C/B [A]	# PLS	NOTES	LOAD [A]	LOAD TYPE	LOAD [kVA] A	LOAD [kVA] B	LOAD [kVA] C	LOAD TYPE	LOAD [A]	NOTES	# PLS	C/B [A]	DESCRIPTION	CKT #			
1	CARBONATOR/CO2 ALARM (Sistema de carbonatación y alarma de CO2)	20	1		10.8	F	1.3	1.4			F	11.3	1	20	FOOD PREP TABLE (Mesa para la preparación de alimentos)	2			
3	FOOD PREP TABLE (ISLAND) (Mesa para la preparación de alimentos (isla))	20	1		11.3	F		1.4	1.1		F	9.3	GFCI	1	20	SODA SYSTEM DISPENSER (Dispensador para el sistema de refrescos)	4		
5	SPARE	20	1		--	--			0.0	1.4	F	12.0	GFCI	1	20	ICE MAKER - UTENSIL COUNTER (Máquina para hacer hielo)	6		
7	REACH-IN REFRIGERATOR (Cuarto frigorífico)	20	1		10.0	F	1.2	1.0			F	8.5	GFCI	1	20	BUBBLER	8		
9	READY-TO DRINK REFRIGERATOR	20	1		8.8	F		1.1	0.2		F	1.5	GFCI	1	20	UV INSECT LIGHT TRAP	10		
11	COLD TOP (SERVE LINE) (Tabla Fría (línea de servicio))	20	1		12.0	F			1.4	1.0						12			
13	ICE MAKER SANITIZER (Desinfectante de la máquina para hacer hielo)	20	1		1.5	F	0.2	1.0								14			
15	ICE MAKER (Máquina para hacer hielo)	20	1		16.0	F		1.9	2.1		F	20.0	2	30	HOT FOOD SERVER (SERVE LINE) (2-#10, #10 N, #10 G. IN 3/4" C.) (Servidor de alimentos)	16			
17	GAS WATER HEATER (Calentador de agua a gas)	20	1		5.0	F			0.6	2.1						18			
19	GAS GRIDDLE (Plancha de gas)	20	1		0.6	F	0.1	0.0			--	--	1	20	SPARE	20			
21	GAS FRYER/RICE COOKER (Freidora de gas / Olla arrocera)	20	1		1.5	F		0.2	1.4		F	13.0	GFCI	2	20	TORTILLA PRESS (SERVE LINE) (2-#10, #10 N, #10 G. IN 3/4" C.) (Calentador de tortillas)	22		
23	FOOD WARMER (RICE TABLE) (Calentador de alimentos (mesa para el arroz))	15	1		1.5	F			0.2	1.4						24			
25	TORTILLA PRESS (DML) (2-#10, #10 G. IN 3/4" C.) (Calentador de tortillas (línea del fax))	20	2		13.0	F	1.4	0.3			F	2.6	1	20	REFRIGERATOR (COOK LINE) (Refrigerador (línea para cocinar))	26			
27									1.4	2.1						28			
29	UPRIGHT REFRIGERATOR (Refrigerador vertical)	20	1		10.0	F			1.2	2.1						30			
31	DISH MACHINE (2-#10, #10 G. IN 3/4" C.) (Lavavajillas)	30	2		25.0	F	2.6	1.4			F	11.7	GFCI	1	20	FOOD WARMER (DML) (Calentador de alimentos (línea de fax))	32		
33									2.6	1.2						34			
35	QUESADILLA MAKER (2-#10, #10 G. IN 3/4" C.)	30	2		28.0	F			2.9	1.1						36			
37							2.9	1.1			F	9.4	3	15	CU-1 (3-#10, #10 G. IN 3/4" C.)	38			
39	UNDERCOUNTER COOLER (PUW)	20	1		1.5	F		0.2	1.1							40			
41	QUESADILLA MAKER (2-#10, #10 G. IN 3/4" C.)	30	2		28.0	F			2.9	1.5	F	12.5	GFCI	1	20	ICE MAKER (PUW) (Máquina para hacer hielo)	42		
43							2.9	1.1			F	9.2	GFCI	1	20	SODA SYSTEM DISPENSER (PUW)	44		
45	SPARE	20	1		--	--		0.0	0.0		F	0.2	1	20	WIC - DOOR SECTION	46			
47	SPARE	20	1		--	--			0.0	0.2	F	1.5	1	20	WIC - EVAPORATOR	48			
49	SPARE	20	1		--	--		0.0	0.0		--	--	1	20	SPARE	50			
51	SPARE	20	1		--	--		0.0	0.0		--	--	1	20	SPARE	52			
53	SPARE	20	1		--	--		0.0	0.0		--	--	1	20	SPARE	54			
<b>PHASE TOTAL [kVA]:</b>							<b>19.9 kVA</b>	<b>17.8 kVA</b>	<b>20.0 kVA</b>										
<b>PHASE TOTAL [AMPS]:</b>							<b>168 A</b>	<b>148 A</b>	<b>170 A</b>										

Consultant:



1425 WAKARUSA DR. STE B  
LAWRENCE, KS 66049  
PH: 785.993.0300  
AEGROUP@BAE.GROUP

MARKUPS TO ADD  
DUCTLESS MINI-SPLIT IN  
DML AREA AND UPSIZE  
RTU-2 BY NATIONAL  
ENGINEERING (MIKE  
CHAPMAN)

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PO BOX 182566  
COLUMBUS, OH 43218-2566  
TELEPHONE: (614) 318-2400  
INTERNET: WWW.CHIPOTLE.COM

STORE NO.: 4561

Olive Branch  
8255 McGregor Crossing  
Olive Branch, MS 38654

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E600