



**1. DUCT MATERIALS**

a. DUCTS SERVING TYPE I HOODS SHALL BE CONSTRUCTED OF THE FOLLOWING MATERIALS:

- STEEL HAVING A MINIMUM THICKNESS OF 0.075 INCH (1.463 MM) (NO. 16 GAGE).
- STAINLESS STEEL NOT LESS THAN 0.040 INCH (1.14 MM) (NO. 18 GAGE) IN THICKNESS.
- DUCT INSULATION INSTALLED WITHIN 18 INCHES (457 MM) OF A TYPE I HOOD SHALL BE NONCOMBUSTIBLE OR SHALL BE LISTED FOR THE APPLICATION.

**1. JOINTS, SEAMS AND PENETRATIONS OF GREASE DUCTS**

a. JOINTS, SEAMS AND PENETRATIONS OF GREASE DUCTS SHALL BE MADE WITH A CONTINUOUS LIQUID-TIGHT WELD OR BRAZE MADE ON THE EXTERNAL SURFACE OF THE DUCT SYSTEM.

b. EXCEPTIONS:

- PENETRATIONS SHALL NOT BE REQUIRED TO BE WELDED OR BRAZED WHERE SEALED BY DEVICES THAT ARE LISTED FOR THE APPLICATION.
- INTERNAL WELDING OR BRAZING SHALL NOT BE PROHIBITED PROVIDED THAT THE JOINT IS FORMED ON GROUND SMOOTH AND IS PROVIDED WITH READY ACCESS FOR INSPECTION.
- FACTORY-BUILT COMMERCIAL KITCHEN GREASE DUCTS LISTED AND LABELED IN ACCORDANCE WITH UL 1978 AND INSTALLED IN ACCORDANCE WITH SECTION 304.1.

c. DUCT JOINT TYPES

- DUCT JOINTS SHALL BE BUTT JOINTS, WELDED FLANGE JOINTS WITH A MAXIMUM FLANGE DEPTH OF INCH (27.14 MM) OR OVERLAPPING DUCT JOINTS OF EITHER THE TELESCOPING OR BELL TYPE. OVERLAPPING JOINTS SHALL BE INSTALLED TO PREVENT LEDGES AND OBSTRUCTIONS FROM COLLECTING GREASE OR INTERFERING WITH GRAVITY DRAINAGE TO THE INTENDED COLLECTION POINT. THE DIFFERENCE BETWEEN THE INSIDE CROSS-SECTIONAL DIMENSIONS OF OVERLAPPING SECTIONS OF DUCT SHALL NOT EXCEED 1/8 INCH (3.18 MM). THE LENGTH OF OVERLAP FOR OVERLAPPING DUCT JOINTS SHALL NOT EXCEED 2 INCHES (51 MM).
- DUCT-TO-HOOD JOINTS

  - DUCT-TO-HOOD JOINTS SHALL BE MADE WITH CONTINUOUS INTERNAL OR EXTERNAL LIQUID-TIGHT WELDED OR BRAZED JOINTS. SUCH JOINTS SHALL BE SMOOTH, ACCESSIBLE FOR INSPECTION, AND WITHOUT GREASE TRAPS.
  - EXCEPTIONS: THIS SECTION SHALL NOT APPLY TO:
    - A VERTICAL DUCT-TO-HOOD COLLAR CONNECTION MADE IN THE TOP PLANE OF THE HOOD IN ACCORDANCE WITH ALL OF THE FOLLOWING:
      - THE HOOD DUCT OPENING SHALL HAVE A 1-INCH-DEEP (25 MM) FULL PERIMETER WELDED FLANGE TURNED DOWN INTO THE HOOD INTERIOR AT AN ANGLE OF 90 DEGREES (1.57 RAD) FROM THE PLANE OF THE OPENING.
      - THE DUCT SHALL HAVE A 1-INCH-DEEP (25 MM) FLANGE MADE BY A 1-INCH BY 1-INCH (25 MM BY 25 MM) ANGLE IRON WELDED TO THE FULL PERIMETER OF THE DUCT NOT LESS THAN 1 INCH (25.4 MM) ABOVE THE BOTTOM END OF THE DUCT.
      - A GASKET RATED FOR USE AT NOT LESS THAN 1,500°F (816°C) IS INSTALLED BETWEEN THE DUCT FLANGE AND THE TOP OF THE HOOD.
    - THE DUCT-TO-HOOD JOINT SHALL BE SECURED BY STUD BOLTS NOT LESS THAN 1/4-INCH (6.4 MM) IN DIAMETER WELDED TO THE HOOD WITH A SPACING NOT GREATER THAN 4 INCHES (102 MM) ON CENTER FOR THE FULL PERIMETER OF THE OPENING. THE BOLTS AND NUTS SHALL BE SECURED WITH LOCK-WASHERS.
  - DUCT-TO-EXHAUST FAN CONNECTIONS
  - DUCT-TO-EXHAUST FAN CONNECTIONS SHALL BE FLANGED AND GASKETED AT THE BASE

OF THE FAN FOR VERTICAL DISCHARGE FANS, SHALL BE FLANGED, GASKETED AND BOLTED TO THE INLET OF THE FAN FOR SIDE-INLET TYPE FANS, AND SHALL BE FLANGED, GASKETED AND BOLTED TO THE INLET AND OUTLET OF THE FAN FOR IN-LINE FANS. GASKET AND SEALING MATERIALS SHALL BE RATED FOR CONTINUOUS DUTY AT A TEMPERATURE OF NOT LESS THAN 1,500°F (816°C).

**1. VIBRATION ISOLATION**

a. A VIBRATION ISOLATION CONNECTOR FOR CONNECTING A DUCT TO A FAN SHALL CONSIST OF NONCOMBUSTIBLE PACKING IN A METAL SLEEVE JOINT OF APPROVED DESIGN OR SHALL BE A COATED FABRIC FLEXIBLE DUCT CONNECTOR LISTED AND LABELED FOR THE APPLICATION. VIBRATION ISOLATION CONNECTORS SHALL BE INSTALLED ONLY AT THE CONNECTION OF A DUCT TO A FAN INLET OR OUTLET.

**9. GREASE DUCT TEST**

a. PRIOR TO THE USE OR CONCEALMENT OF ANY PORTION OF A GREASE DUCT SYSTEM, A LEAKAGE TEST SHALL BE PERFORMED. DUCTS SHALL BE CONSIDERED TO BE CONCEALED WHERE INSTALLED IN SHAFTS OR COVERED BY COATINGS OR WRAPS THAT PREVENT THE DUCTWORK FROM BEING VISUALLY INSPECTED ON ALL SIDES. THE PERMIT HOLDER SHALL BE RESPONSIBLE TO PROVIDE THE NECESSARY EQUIPMENT AND PERFORM THE GREASE DUCT LEAKAGE TEST. A LIGHT TEST SHALL BE PERFORMED TO DETERMINE THAT ALL WELDED AND BRAZED JOINTS ARE LIQUID TIGHT. A LIGHT TEST SHALL BE PERFORMED BY PASSING A LAMP HAVING A POWER RATING OF NOT LESS THAN 100 WATTS THROUGH THE ENTIRE SECTION OF DUCTWORK TO BE TESTED. THE LAMP SHALL BE OPEN SO AS TO EMIT LIGHT EQUALLY IN ALL DIRECTIONS PERPENDICULAR TO THE DUCT WALLS. A TEST SHALL BE PERFORMED FOR THE ENTIRE DUCT SYSTEM, INCLUDING THE HOOD-TO-DUCT CONNECTION. THE DUCT WORK SHALL BE PERMITTED TO BE TESTED IN SECTIONS, PROVIDED THAT EVERY JOINT IS TESTED. FOR LISTED FACTORY-BUILT GREASE DUCTS, THIS TEST SHALL BE LIMITED TO DUCT JOINTS ASSEMBLED IN THE FIELD AND SHALL EXCLUDE FACTORY WELDS.

**III. GREASE DUCT SUPPORTS**

a. GREASE DUCT BRACING AND SUPPORTS SHALL BE OF NONCOMBUSTIBLE MATERIAL SECURELY ATTACHED TO THE STRUCTURE AND DESIGNED TO CARRY GRAVITY AND SEISMIC LOADS WITHIN THE STRESS LIMITATIONS OF THE INTERNATIONAL BUILDING CODE. BOLTS, SCREWS, RIVETS AND OTHER MECHANICAL FASTENERS SHALL NOT PENETRATE DUCT WALLS.

**IV. AIR VELOCITY**

a. GREASE DUCT SYSTEMS SERVING A TYPE I HOOD SHALL BE DESIGNED AND INSTALLED TO PROVIDE AN AIR VELOCITY WITHIN THE DUCT SYSTEM OF NOT LESS THAN 500 FEET PER MINUTE (2.5 M/S).

b. EXCEPTIONS: THIS SECTION SHALL NOT APPLY TO:

- THE VELOCITY LIMITATIONS SHALL NOT APPLY WITHIN DUCT TRANSITIONS UTILIZED TO CONNECT DUCTS TO DIFFERENTLY SIZED OR SHAPED OPENINGS IN HOODS AND FANS, PROVIDED THAT SUCH TRANSITIONS DO NOT EXCEED 3 FEET (914 MM) IN LENGTH AND ARE DESIGNED TO PREVENT THE TRAPPING OF GREASE.

**V. SEPARATION OF GREASE DUCT SYSTEM**

a. A SEPARATE GREASE DUCT SYSTEM SHALL BE PROVIDED FOR EACH TYPE I HOOD. A SEPARATE GREASE DUCT SYSTEM IS NOT REQUIRED WHERE ALL OF THE FOLLOWING CONDITIONS ARE MET:

- ALL INTERCONNECTED HOODS ARE LOCATED WITHIN THE SAME STORY.
- ALL INTERCONNECTED HOODS ARE LOCATED WITHIN THE SAME ROOM OR IN ADJOINING

**ROOMS.**

iii. INTERCONNECTING DUCTS DO NOT PENETRATE ASSEMBLIES REQUIRED TO BE FIRE-RESISTANCE RATED.

iv. THE GREASE DUCT SYSTEM DOES NOT SERVE SOLID-FUEL-FIRED APPLIANCES.

**VI. GREASE DUCT CLEARANCES**

a. WHERE ENCLOSURES ARE NOT REQUIRED, GREASE DUCT SYSTEMS AND EXHAUST EQUIPMENT SERVING A TYPE I HOOD SHALL HAVE A CLEARANCE TO COMBUSTIBLE CONSTRUCTION OF NOT LESS THAN 18 INCHES (457 MM), AND SHALL HAVE A CLEARANCE TO NONCOMBUSTIBLE CONSTRUCTION AND GYPSUM WALLBOARD ATTACHED TO NONCOMBUSTIBLE STRUCTURES OF NOT LESS THAN 3 INCHES (76 MM).

b. EXCEPTIONS:

- FACTORY-BUILT COMMERCIAL KITCHEN GREASE DUCTS LISTED AND LABELED IN ACCORDANCE WITH UL 1978.
- LISTED AND LABELED EXHAUST EQUIPMENT INSTALLED IN ACCORDANCE WITH SECTION 304.1.
- WHERE COMMERCIAL KITCHEN GREASE DUCTS ARE CONTINUOUSLY COVERED ON ALL SIDES WITH A LISTED AND LABELED FIELD-APPLIED GREASE DUCT ENCLOSURE MATERIAL, SYSTEM, PRODUCT OR METHOD OF CONSTRUCTION SPECIFICALLY EVALUATED FOR SUCH PURPOSE IN ACCORDANCE WITH ASTM E2386, THE REQUIRED CLEARANCE SHALL BE IN ACCORDANCE WITH THE LISTINGS OF SUCH MATERIAL, SYSTEM, PRODUCT OR METHOD.

**VII. PREVENTION OF GREASE ACCUMULATION IN GREASE DUCTS**

a. DUCT SYSTEMS SERVING A TYPE I HOOD SHALL BE CONSTRUCTED AND INSTALLED SO THAT GREASE CANNOT COLLECT IN ANY PORTION THEREOF, AND THE SYSTEM SHALL SLOPE NOT LESS THAN ONE-FOURTH UNIT VERTICAL IN 12 UNITS HORIZONTAL (2-PERCENT SLOPE) TOWARD THE HOOD OR TOWARD A GREASE RESERVOIR DESIGNED AND INSTALLED IN ACCORDANCE WITH SECTION 506.3.7.1. WHERE HORIZONTAL DUCTS EXCEED 75 FEET (22 860 MM) IN LENGTH, THE SLOPE SHALL BE NOT LESS THAN ONE UNIT VERTICAL IN 12 UNITS HORIZONTAL (8.3-PERCENT SLOPE).

b. GREASE DUCT RESERVOIRS:

- GREASE DUCT RESERVOIRS SHALL:

  - BE CONSTRUCTED AS REQUIRED FOR THE GREASE DUCT OR THE BOTTOM MOST SECTION OF THE DUCT RISER.
  - EXTEND ACROSS THE FULL WIDTH OF THE DUCT AND HAVE A LENGTH OF NOT LESS THAN 12 INCHES (305 MM).
  - HAVE A DEPTH OF NOT LESS THAN 1 INCH (25 MM).
  - HAVE A BOTTOM THAT SLOPES TO A DRAIN.
  - BE PROVIDED WITH A CLEANOUT OPENING CONSTRUCTED IN ACCORDANCE WITH SECTION 506.3.8 AND INSTALLED TO PROVIDE DIRECT ACCESS TO THE RESERVOIR. THE CLEANOUT OPENING SHALL BE LOCATED ON A SIDE OR ON TOP OF THE DUCT SO AS TO PERMIT CLEANING OF THE RESERVOIR.
  - BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS WHERE MANUFACTURED DEVICES ARE UTILIZED.

**VIII. GREASE DUCT CLEANOUTS AND OPENINGS**

a. GREASE DUCT CLEANOUTS AND OPENINGS SHALL COMPLY WITH ALL OF THE FOLLOWING:

- GREASE DUCTS SHALL NOT HAVE OPENINGS EXCEPT WHERE REQUIRED FOR THE

OPERATION AND MAINTENANCE OF THE SYSTEM.

ii. SECTIONS OF GREASE DUCTS THAT ARE INACCESSIBLE FROM THE HOOD OR DISCHARGE OPENINGS SHALL BE PROVIDED WITH CLEANOUT OPENINGS SPACED NOT MORE THAN 20 FEET (6096 MM) APART AND NOT MORE THAN 10 FEET (3048 MM) FROM CHANGES IN DIRECTION GREATER THAN 45 DEGREES (0.79 RAD).

iii. CLEANOUTS AND OPENINGS SHALL BE EQUIPPED WITH TIGHT-FITTING DOORS CONSTRUCTED OF STEEL HAVING A THICKNESS NOT LESS THAN THAT REQUIRED FOR THE DUCT.

iv. CLEANOUT DOORS SHALL BE INSTALLED LIQUID TIGHT.

v. DOOR ASSEMBLIES INCLUDING ANY FRAMES AND GASKETS SHALL BE APPROVED FOR THE APPLICATION AND SHALL NOT HAVE FASTENERS THAT PENETRATE THE DUCT.

vi. GASKET AND SEALING MATERIALS SHALL BE RATED FOR NOT LESS THAN 1,500°F (816°C).

vii. LISTED DOOR ASSEMBLIES SHALL BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS.

b. PERSONNEL ENTRY:

- WHERE DUCTWORK IS LARGE ENOUGH TO ALLOW ENTRY OF PERSONNEL, NOT LESS THAN ONE APPROVED OR LISTED OPENING HAVING DIMENSIONS NOT LESS THAN 22 INCHES BY 20 INCHES (559 MM BY 508 MM) SHALL BE PROVIDED IN THE HORIZONTAL SECTIONS, AND IN THE TOP OF VERTICAL RISERS, WHERE SUCH ENTRY IS PROVIDED, THE DUCT AND ITS SUPPORTS SHALL BE CAPABLE OF SUPPORTING THE ADDITIONAL LOAD, AND THE CLEANOUTS SPECIFIED IN SECTION 506.3.8 ARE NOT REQUIRED.
- CLEANOUTS SERVING IN-LINE FANS

  - A CLEANOUT SHALL BE PROVIDED FOR BOTH THE INLET SIDE AND OUTLET SIDE OF AN IN-LINE FAN EXCEPT WHERE A DUCT DOES NOT CONNECT TO THE FAN. SUCH CLEANOUTS SHALL BE LOCATED WITHIN A FEET (914 MM) OF THE FAN DUCT CONNECTIONS.

**IX. GREASE DUCT HORIZONTAL CLEANOUTS**

a. CLEANOUTS SERVING HORIZONTAL SECTIONS OF GREASE DUCTS SHALL:

- BE SPACED NOT MORE THAN 20 FEET (6096 MM) APART.
- BE LOCATED NOT MORE THAN 10 FEET (3048 MM) FROM CHANGES IN DIRECTION THAT ARE GREATER THAN 45 DEGREES (0.79 RAD).
- BE LOCATED ON THE BOTTOM ONLY WHERE OTHER LOCATIONS ARE NOT AVAILABLE AND SHALL BE PROVIDED WITH INTERNAL DAMMING OF THE OPENING SUCH THAT GREASE WILL FLOW PAST THE OPENING WITHOUT POOLING. BOTTOM CLEANOUTS AND OPENINGS SHALL BE APPROVED FOR THE APPLICATION AND INSTALLED LIQUID TIGHT.
- NOT BE CLOSER THAN 1 INCH (25 MM) FROM THE EDGES OF THE DUCT.
- HAVE OPENING DIMENSIONS OF NOT LESS THAN 12 INCHES BY 12 INCHES (305 MM BY 305 MM), WHERE SUCH DIMENSIONS PRECLUDE INSTALLATION, THE OPENING SHALL BE NOT LESS THAN 12 INCHES (305 MM) ON ONE SIDE AND SHALL BE LARGE ENOUGH TO PROVIDE ACCESS FOR CLEANING AND MAINTENANCE.
- SHALL BE LOCATED AT GREASE RESERVOIRS.

**X. GREASE DUCT ENCLOSURES**

a. A COMMERCIAL KITCHEN GREASE DUCT SERVING A TYPE I HOOD THAT PENETRATES A CEILING, WALL, FLOOR OR ANY CONCEALED SPACE SHALL BE ENCLOSED FROM THE POINT OF PENETRATION TO THE OUTLET TERMINAL. IN-LINE EXHAUST FANS NOT LOCATED OUTDOORS SHALL BE ENCLOSED AS REQUIRED FOR GREASE DUCTS. A DUCT SHALL PENETRATE EXTERIOR WALLS ONLY AT LOCATIONS WHERE UNPROTECTED OPENINGS ARE PERMITTED BY THE INTERNATIONAL BUILDING CODE. THE DUCT ENCLOSURE SHALL SERVE A SINGLE GREASE DUCT AND SHALL NOT CONTAIN OTHER

DUCTS, PIPING OR WIRING SYSTEMS. DUCT ENCLOSURES SHALL HAVE A FIRE-RESISTANCE RATING OF NOT LESS THAN THAT OF THE ASSEMBLY PENETRATED AND NOT LESS THAN 1 HOUR. FIRE DAMPERS AND SMOKE DAMPERS SHALL NOT BE INSTALLED IN GREASE DUCTS.

**1. EXCEPTIONS:**

- A DUCT ENCLOSURE SHALL NOT BE REQUIRED FOR A GREASE DUCT THAT PENETRATES ONLY A NON-FIRE-RESISTANCE-RATED ROOF/CEILING ASSEMBLY.
- SHAFT ENCLOSURE.
- GREASE DUCTS SHALL BE PERMITTED TO BE ENCLOSED IN ACCORDANCE WITH THE INTERNATIONAL BUILDING CODE REQUIREMENTS FOR SHAFT CONSTRUCTION. SUCH GREASE DUCT SYSTEMS AND EXHAUST EQUIPMENT SHALL HAVE A CLEARANCE TO COMBUSTIBLE CONSTRUCTION OF NOT LESS THAN 18 INCHES (457 MM), AND SHALL HAVE A CLEARANCE TO NONCOMBUSTIBLE CONSTRUCTION AND GYPSUM WALLBOARD ATTACHED TO NONCOMBUSTIBLE STRUCTURES OF NOT LESS THAN 6 INCHES (152 MM). DUCT ENCLOSURES SHALL BE SEALED AROUND THE DUCT AT THE POINT OF PENETRATION AND VENTED TO THE OUTSIDE OF THE BUILDING THROUGH THE USE OF WEATHER-PROTECTED OPENINGS.
- FIELD-APPLIED GREASE DUCT ENCLOSURE.
- GREASE DUCTS SHALL BE ENCLOSED BY A LISTED AND LABELED FIELD-APPLIED GREASE DUCT ENCLOSURE MATERIAL, SYSTEM, PRODUCT, OR METHOD OF CONSTRUCTION SPECIFICALLY EVALUATED FOR SUCH PURPOSE IN ACCORDANCE WITH ASTM E2386. THE SURFACE OF THE DUCT SHALL BE CONTINUOUSLY COVERED ON ALL SIDES FROM THE POINT AT WHICH THE DUCT ORIGINATES TO THE OUTLET TERMINAL. DUCT PENETRATIONS SHALL BE PROTECTED WITH A THROUGH-PENETRATION FIRESTOP SYSTEM TESTED AND LISTED IN ACCORDANCE WITH ASTM E814 OR UL 1479 AND HAVING A "F" AND "T" RATING EQUAL TO THE FIRE RESISTANCE RATING OF THE ASSEMBLY BEING PENETRATED. THE GREASE DUCT ENCLOSURE AND FIRESTOP SYSTEM SHALL BE INSTALLED IN ACCORDANCE WITH THE LISTING AND THE MANUFACTURER'S INSTRUCTIONS.
- FACTORY-BUILT GREASE DUCT ENCLOSURE ASSEMBLIES.
- FACTORY-BUILT GREASE DUCTS INCORPORATING INTEGRAL ENCLOSURE MATERIALS SHALL BE LISTED AND LABELED FOR USE AS GREASE DUCT ENCLOSURE ASSEMBLIES SPECIFICALLY EVALUATED FOR SUCH PURPOSE IN ACCORDANCE WITH UL 2221. DUCT PENETRATIONS SHALL BE PROTECTED WITH A THROUGH-PENETRATION FIRESTOP SYSTEM TESTED AND LISTED IN ACCORDANCE WITH ASTM E814 OR UL 1479 AND HAVING AN "F" AND "T" RATING EQUAL TO THE FIRE RESISTANCE RATING OF THE ASSEMBLY BEING PENETRATED. THE GREASE DUCT ENCLOSURE ASSEMBLY AND FIRESTOP SYSTEM SHALL BE INSTALLED IN ACCORDANCE WITH THE LISTING AND THE MANUFACTURER'S INSTRUCTIONS.

**XI. GREASE DUCT FIRE-RESISTIVE ACCESS OPENING**

a. WHERE CLEANOUT OPENINGS ARE LOCATED IN DUCTS WITHIN A FIRE-RESISTANCE-RATED ENCLOSURE, ACCESS OPENINGS SHALL BE PROVIDED IN THE ENCLOSURE AT EACH CLEANOUT POINT. ACCESS OPENINGS SHALL BE EQUIPPED WITH TIGHT-FITTING SLIDING OR HINGED DOORS THAT ARE EQUAL IN FIRE-RESISTIVE PROTECTION TO THAT OF THE SHAFT OR ENCLOSURE. AN APPROVED SIGN SHALL BE PLACED ON ACCESS OPENING PANELS WITH WORDINGS AS FOLLOWS: "ACCESS PANEL. DO NOT OBSTRUCT."

	CEILING SUPPLY AIR DIFFUSER (SAD)		VOLUME DAMPER
	CEILING SUPPLY AIR DIFFUSER WITH BLANK-OFF SECTION		TYPE OF AIR DEVICE
	CEILING RETURN AIR GRILLE (RET)		AIR QUANTITY (CFM)
	EXHAUST FAN		X, INCHES, SIDE OF DUCT SHOWING
	LINEAR SUPPLY/RETURN DIFFUSER (LENGTH PER PLANS)		MOTORIZED DAMPER
	DUCT MOUNTED DIFFUSER		FIRE DAMPER
	WALL TRANSFER GRILLE (TG)		SMOKE DAMPER
	THERMOSTAT		FIRE / SMOKE DAMPER
	TEMPERATURE SENSOR		SMOKE DETECTOR SUPPLY - PHOTOELECTRIC
	CARBON DIOXIDE SENSOR		SMOKE DETECTOR RETURN - IONIZATION
	CARBON MONOXIDE SENSOR		FIELD CONNECTION
	NEW DUCTWORK		DOOR UNDER CUT
	EXISTING DUCT TO REMAIN		SUPPLY AIR FLOW
	HUMIDISTAT CONTROL PANEL		RETURN AIR FLOW
			NEW FLEX DUCT
			HUMIDISTAT DUCTED SENSOR

NOTE: SYMBOL LIST SHOWN IS FOR GENERAL REFERENCE ONLY. THE PRESENCE OF A SYMBOL DOES NOT IMPLY ITS USE ON THIS PROJECT. REFER TO DRAWINGS FOR SPECIFIC SYMBOLS USED.

**GREASE DUCT NOTES**

CONTRACTOR TO CONNECT 10" TOILET EXHAUST DUCT FOR 300 CFM TO BUILDING TOILET EXHAUST MAIN. COORDINATE FINAL LOCATION OF CONNECTION POINT WITH LANDLORD. IN FIELD, VERIFY BOLTING OF EXHAUST DUCT TO CONNECTION POINT IN FIELD. SEE SCHEDULE FOR MORE INFORMATION SHEET M300.

RELOCATED UNIT HEATER

EXISTING UNIT HEATER TO REMAIN

UNDERCUT DOOR 1" FOR TRANSFER OF AIR

TRANSFER GRILLE MOUNTED ABOVE TOILET ROOM CORRIDOR CEILING

TRANSFER GRILLE MOUNTED ABOVE OFFICE CEILING

EXISTING EXHAUST FAN TO BE REBURNISHED TO "LIKE NEW" CONDITION. REPLACE IF REQUIRED.

CONTRACTOR TO REMOVE EXISTING DUCTWORK AND ASSOCIATED DIFFUSER AND REUSE OPENING. INCREASE OPENING IN SIZE IF REQUIRED.

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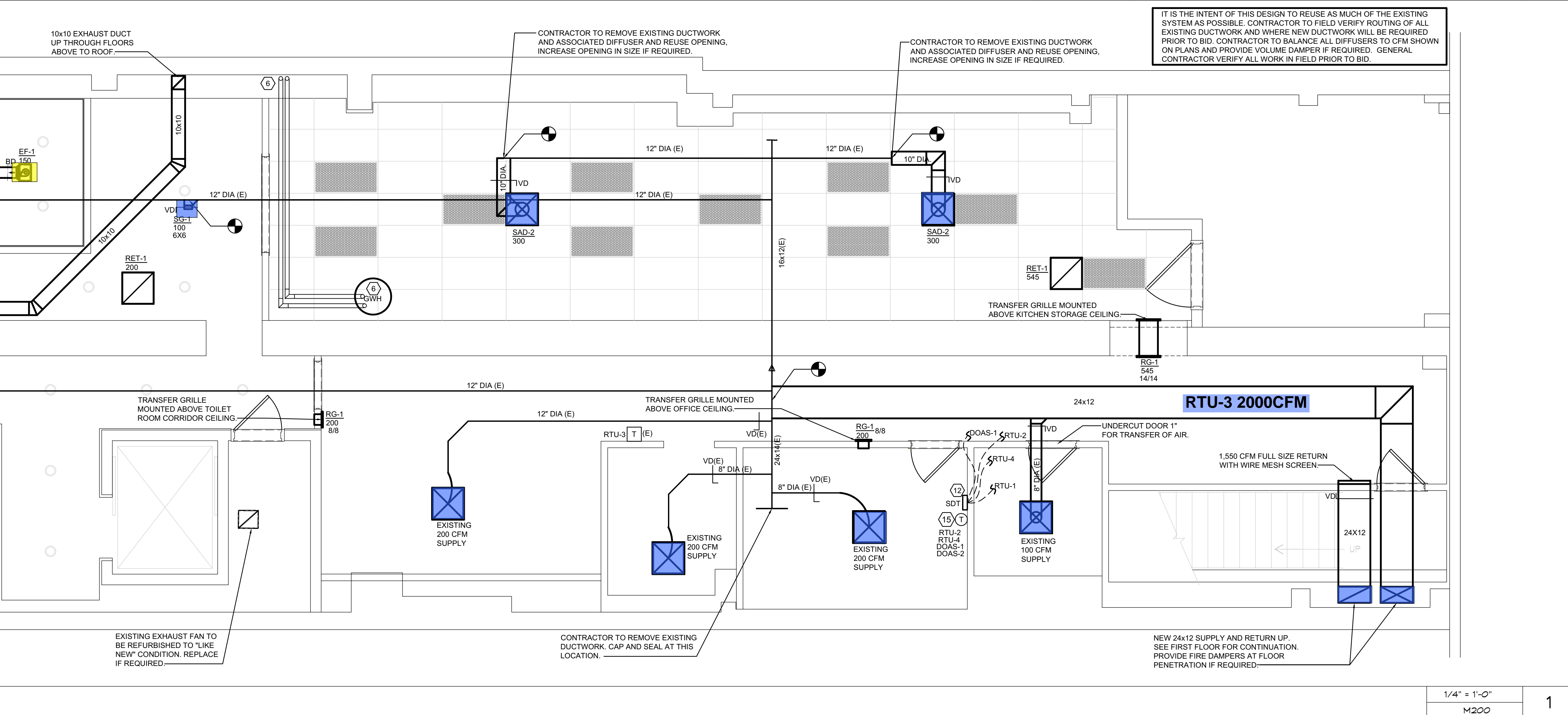
CONTRACTOR TO REMOVE EXISTING DUCTWORK, CAP AND SEAL AT THIS LOCATION.

NEW 24x12 SUPPLY AND RETURN UP. SEE FIRST FLOOR FOR CONTINUATION. PROVIDE FIRE DAMPERS AT FLOOR PENETRATION IF REQUIRED.

INFORMATION ABOUT EXISTING CONDITIONS WAS TAKEN FROM LANDLORD'S DRAWINGS ISSUED BY THE CORTLAND MORGAN ARCHITECT ON 08/06/13 (GENERAL REVISION) INFORMATION TO BE VERIFIED IN FIELD PRIOR TO BID.

THE GENERAL CONTRACTOR IS RESPONSIBLE AT THE BEGINNING OF THE PROJECT TO MEASURE THE SPACE WHILE REVIEWING THE ARCHITECT'S DRAWINGS TO VERIFY THAT THE INFORMATION CONTAINED IN THE MECHANICAL DOCUMENTS, ON WHICH HE/SHE QUOTED TO THE CLIENT, ARE COMPATIBLE WITH THE WORK TO BE PERFORMED AND THAT ALL SPACES ARE SUFFICIENT IN SIZE FOR THE WORK TO BE COMPLETED INCLUDING WIDTHS, LENGTHS, HEIGHTS, ETC.

**MECHANICAL HVAC BASEMENT PLAN**



**PLANS APPROVED**

01/14/22

CITY OF PHILADELPHIA  
DEPARTMENT OF LICENSING & INSPECTIONS

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Custom Design  
NICHOLAS J. TRICARICO ARCHITECT  
PA LICENSE NUMBER: R071961  
EXPIRES 9-30-21  
CCA NUMBER: R0301

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THE GENERAL CONTRACTOR AND/OR ALL SUB-CONTRACTORS WORKING FROM THESE PLANS AND SPECIFICATIONS ARE NOT TO SCALE SUCH INFORMATION BUT TO CONTACT THE ARCHITECT OR HIS REPRESENTATIVE REGARDING MEASUREMENTS, IF SUCH MEASUREMENTS DO NOT APPEAR CORRECT, ADD UP PROPERLY OR SCALE CORRECTLY TO THE INDICATED SIZE.		11/04/2021	PERMIT SUBMISSION		

**KURA SUSHI**  
REVOLVING SUSHI BAR

LOCATION: KURA SUSHI  
1721 CHESTNUT STREET  
PHILADELPHIA, PA 19102

PROJECT NO.: 210293  
DRAWN BY: LC  
SCALE: AS NOTED  
CHECKED BY: KF  
DATE: 11/04/2021

THESE DRAWINGS WERE COMPLETED UNDER THE DIRECT SUPERVISION OF NJT

**NICHOLAS J. TRICARICO ARCHITECT**  
TRICARICO ARCHITECTURE AND DESIGN PC  
DRAWING NO.: MECHANICAL PLAN  
DRAWING NO.: M200  
FIRM REGISTRATION NO.: AX010102

SEAL

NOTE: HARD COPY SHEETS SMALLER THAN 24x36 ARE NOT TO SCALE.

DATE: 11/04/2021  
PROJECT NO.: 210293  
LOCATION: 1721 CHESTNUT STREET, PHILADELPHIA, PA 19102  
PLOT SCALE: 1:1











### HEAT GAIN CALCULATIONS

ITEM	ROOM NUMBER	NAME	AREA (SQ. FT.)	4.018	DESIGN CONDITIONS	DRY BULB	WET BULB
1	AREA (SQ. FT.)		4,018				
2	CEILING HEIGHT (FT.)		19'-0"		OUTSIDE	49 F	76 F
3	VOLUME (CU. FT.)		52,234		INSIDE	78 F	50%RH
<b>SENSIBLE GAINS</b>							
4	ROOF		5.36				
5	WALL						
6	LIGHTS		3.41				
7							
8	SUB-TOTAL (4 THRU 7)						
9	ROOF		5.36				
10	WALL		4.75				
11	GLASS		58.40				
12	PEOPLE		60		15,068		
13	INFILTRATION						
14	LIGHTS		3.41		2,171		7,410
15	OUTSIDE AIR		16.15		480		7,264
16	EQUIPMENT		130				
17	SUB-TOTAL (9 THRU 16)						24,746
<b>LATENT GAINS</b>							
18	PEOPLE		200		60		12,084
19	INFILTRATION						
20	EQUIPMENT						
21	OUTSIDE AIR		21.86		480		9,856
22	SUB-TOTAL (18 THRU 21)						21,840
<b>ROOM CONDITION</b>							
23	TOTAL LOAD (17 + 22)						51,636
24	SENSIBLE HEAT FACTOR (1 - (22/17))						0.26
25	SUPPLY AIR TEMP. DIFF.						2,000
26	SUPPLY AIR CFM (17 / (1.08 X 25))						0.50
27	CFM PER SQ. FT. (26 / 1)						2.3
28	AIR CHANGES PER HOUR ((26 X 60) / 3)						13
29	ROOM GRAND TOTAL (8 + 17 + 22)						51,636
30	AVG. ROOM LOAD BTUH PER SQ. FT. (29 / 1)						13
31	TOTAL TENANT AREA (1)						4,018
32	TENANT GRAND TOTAL LOAD (29)						51,636
33	AVG. TENANT LOAD BTUH PER SQ. FT. (32 - 31)						13
34	AVG. TENANT CFM PER SQ. FT. (26 / 31)						0.50

### HEAT LOSS CALCULATIONS

ITEM	ROOM NUMBER	NAME	AREA (SQ. FT.)	4.018	DESIGN CONDITIONS	DRY BULB	WET BULB
1	AREA (SQ. FT.)		4,018				
2	CEILING HEIGHT (FT.)		19'-0"		OUTSIDE	12 F	
3	VOLUME (CU. FT.)		52,234		INSIDE	70 F	
<b>EXTERIOR LOSSES</b>							
4	ROOF		5.04				
5	WALL		7.94				
6	GLASS		37.30				
7	INFILTRATION						
8	OUTSIDE AIR		68.07		480		29,302
9	SUB-TOTAL (4 THRU 8)						29,302
10	ROOF		5.04				
11	WALL		7.94				
12	GLASS		37.30				
13	OUTSIDE AIR		68.07				
14	SUB-TOTAL (10 THRU 13)						
<b>INTERIOR GAINS</b>							
15	LIGHTS 50% CREDIT		3.41		1,026		3,702
16	OTHER						
17	SUB-TOTAL (15 + 16)						3,702
<b>NET HEAT LOSS</b>							
18	ROOM LOAD (9 - 17)						24,601
19	AVG. LOAD PER SQ. FT. (18 / 1)						6
20	TOTAL TENANT AREA (1)						4,018
21	TENANT GRAND TOTAL LOAD (18)						24,601
22	AVG. TENANT LOAD BTUH PER SQ. FT. (21 / 20)						6
23	AVG. ROOM LOAD BTUH PER SQ. FT. (14 / 1)						6
24	TENANT GRAND TOTAL LOAD (14)						24,601
25	AVG. TENANT LOAD BTUH PER SQ. FT. (24 / 23)						6

### HEAT GAIN CALCULATIONS

ITEM	ROOM NUMBER	NAME	AREA (SQ. FT.)	4.018	DESIGN CONDITIONS	DRY BULB	WET BULB
1	AREA (SQ. FT.)		4,018				
2	CEILING HEIGHT (FT.)		19'-0"		OUTSIDE	49 F	76 F
3	VOLUME (CU. FT.)		52,234		INSIDE	78 F	50%RH
<b>SENSIBLE GAINS</b>							
4	ROOF		5.36				
5	WALL						
6	LIGHTS		3.41				
7							
8	SUB-TOTAL (4 THRU 7)						
9	ROOF		5.36		4.018		21,607
10	WALL		4.75		212		1,027
11	GLASS		58.40		291		13,986
12	PEOPLE		60		15,068		
13	INFILTRATION						
14	LIGHTS		3.41		3,286		13,042
15	OUTSIDE AIR		16.15		700		11,307
16	EQUIPMENT		130				
17	SUB-TOTAL (9 THRU 16)						76,026
<b>LATENT GAINS</b>							
18	PEOPLE		200		60		12,084
19	INFILTRATION						
20	EQUIPMENT						
21	OUTSIDE AIR		21.86		700		15,300
22	SUB-TOTAL (18 THRU 21)						27,384
<b>ROOM CONDITION</b>							
23	TOTAL LOAD (17 + 22)						103,391
24	SENSIBLE HEAT FACTOR (1 - (22/17))						0.64
25	SUPPLY AIR TEMP. DIFF.						5,000
26	SUPPLY AIR CFM (17 / (1.08 X 25))						1.24
27	CFM PER SQ. FT. (26 / 1)						5.7
28	AIR CHANGES PER HOUR ((26 X 60) / 3)						103,391
29	ROOM GRAND TOTAL (8 + 17 + 22)						103,391
30	AVG. ROOM LOAD BTUH PER SQ. FT. (29 / 1)						26
31	TOTAL TENANT AREA (1)						4,018
32	TENANT GRAND TOTAL LOAD (29)						103,391
33	AVG. TENANT LOAD BTUH PER SQ. FT. (32 - 31)						26
34	AVG. TENANT CFM PER SQ. FT. (26 / 31)						1.24

### HEAT LOSS CALCULATIONS

ITEM	ROOM NUMBER	NAME	AREA (SQ. FT.)	4.018	DESIGN CONDITIONS	DRY BULB	WET BULB
1	AREA (SQ. FT.)		4,018				
2	CEILING HEIGHT (FT.)		19'-0"		OUTSIDE	12 F	
3	VOLUME (CU. FT.)		52,234		INSIDE	70 F	
<b>EXTERIOR LOSSES</b>							
4	ROOF		5.04		4.018		23,468
5	WALL		7.94		212		1,610
6	GLASS		37.30		291		8,933
7	INFILTRATION						
8	OUTSIDE AIR		68.07		700		44,150
9	SUB-TOTAL (4 THRU 8)						78,150
10	ROOF		5.04		4.018		23,468
11	WALL		7.94		212		1,610
12	GLASS		37.30		291		8,933
13	OUTSIDE AIR		68.07				
14	SUB-TOTAL (10 THRU 13)						34,007
<b>INTERIOR GAINS</b>							
15	LIGHTS 50% CREDIT		3.41		1,918		6,540
16	OTHER						
17	SUB-TOTAL (15 + 16)						6,540
<b>NET HEAT LOSS</b>							
18	ROOM LOAD (9 - 17)						71,618
19	AVG. LOAD PER SQ. FT. (18 / 1)						18
20	TOTAL TENANT AREA (1)						4,018
21	TENANT GRAND TOTAL LOAD (18)						71,618
22	AVG. TENANT LOAD BTUH PER SQ. FT. (21 / 20)						18
23	AVG. ROOM LOAD BTUH PER SQ. FT. (14 / 1)						18
24	TENANT GRAND TOTAL LOAD (14)						34,007
25	AVG. TENANT LOAD BTUH PER SQ. FT. (24 / 23)						18

#### 2015 INTERNATIONAL MECHANICAL CODE

Description	Area (Ft) Az	People Outdoor Air Rate CFM/person Table 403.3 Rp	Area Outdoor Airflow Rate CFM/Ft2 Table 403.3 Ra	Default Occupant Density Per Table 403.3 O (People/1000 ft2)	Area Outdoor Air Ra*Az	Zone Population O* Az/1000 Pz	Occupant Outdoor Air Rp*Pz	Breathing Zone Outdoor Air Vbz=Rp*Pz+Ra*Az	Zone Air Distribution Effectiveness Ez	Zone Outdoor Air Req'd Voz=Vbz/Ez	Zone Outdoor Air Provided	Supply Air Design Vpz	Outdoor Air Percent Zp=Voz/Vpz
Existing Peco Room	330	N/R	N/R	N/R	111			111	0.80	139	158	700	23%
Cold Storage	926	N/R	0.12	N/R	111			111	0.80	139	158	700	23%
Existing Ele. Machine Room	155	N/R	N/R	N/R	11			11	0.80	14	45	200	23%
Employee Area	94	N/R	0.12	N/R	33			33	0.80	41	45	200	23%
Storage	273	N/R	0.12	N/R	33			33	0.80	41	45	200	23%
Existing Room	93	N/R	N/R	N/R					0.80				
Office	159	5.00	0.06	5.00	10	1	4	14	0.80	17	45	200	23%
Corridor	1657	N/R	0.06	N/R	99			99	0.80	124	158	700	23%
Toilet Room	331	N/R	N/R	N/R					0.80				
Totals	4,018				264		4	268		335	450	2,000	23%

#### 2015 INTERNATIONAL MECHANICAL CODE

Description	Area (Ft) Az	People Outdoor Air Rate CFM/person Table 403.3 Rp	Area Outdoor Airflow Rate CFM/Ft2 Table 403.3 Ra	Default Occupant Density Per Table 403.3 O (People/1000 ft2)	Area Outdoor Air Ra*Az	Zone Population O* Az/1000 Pz	Occupant Outdoor Air Rp*Pz	Breathing Zone Outdoor Air Vbz=Rp*Pz+Ra*Az	Zone Air Distribution Effectiveness Ez	Zone Outdoor Air Req'd Voz=Vbz/Ez	Zone Outdoor Air Provided	Supply Air Design Vpz	Outdoor Air Percent Zp=Voz/Vpz
Storage	3482	N/R	0.12	N/R	418			418	0.80	522	584	4240	14%
Corridor	536	N/R	0.06	N/R	32			32	0.80	40	106	760	14%
Totals	4,018				450			450		563	700	5,000	14%

### CELLAR FLOOR COOLING AND HEATING CALCULATIONS

NO SCALE M301 **3**

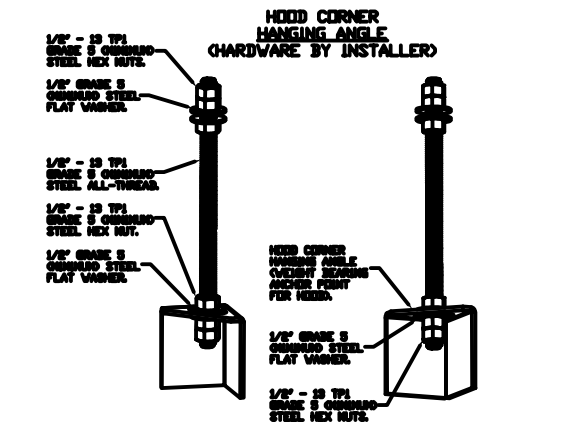
### HEAT GAIN CALCULATIONS

ITEM	ROOM NUMBER	NAME	AREA (SQ. FT.)	2,893	DESIGN CONDITIONS	DRY BULB	WET BULB
1	AREA (SQ. FT.)		2,893				
2	CEILING HEIGHT (FT.)		19'-0"		OUTSIDE	49 F	76 F
3	VOLUME (CU. FT.)		55,067		INSIDE	78 F	50%RH
<b>SENSIBLE GAINS</b>							
4	ROOF		5.36				
5	WALL						
6	LIGHTS		3.41				
7							
8	SUB-TOTAL (4 THRU 7)						
9	ROOF		5.36				
10	WALL		4.75		215		1,021
11	GLASS		58.40		226		13,781
12	PEOPLE		250		48		10,844
13	INFILTRATION						
14	LIGHTS		3.41		2,334		7,928
15	OUTSIDE AIR		16.15		1,400		30,640
16	EQUIPMENT		130				
17	SUB-TOTAL (9 THRU 16)						64,324
<b>LATENT GAINS</b>							
18	PEOPLE		200		48		8,674
19	INFILTRATION						
20	EQUIPMENT						

HOOD INFORMATION - JOB#605867												
HOOD NO.	TAG	MODEL	MANUFACTURER	LENGTH	MAX. COOKING TEMP.	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EDH CFM	DUCT SYSTEM	HOOD CONSTRUCTION	HOOD CONFIG.
										WIDTH	LENGTH	HEIGHT
1	Eq 19	SS47	SS47	4' 11"	450	DEB	MEDIUM	175	860	4"	12"	860
2	Eq 6	4824	4824	7' 0"	600	DEB	HEAVY	200	1400	4"	14"	1400
3	Eq 23	4824	4824	3' 6"	700	DEB	N/A	150	1050	4"	12"	1050
4	Eq 23	4824	4824	3' 6"	700	DEB	N/A	150	1050	4"	12"	1050

FIRE SYSTEM INFORMATION - JOB#605867											
FIRE SYSTEM NO.	TAG	TYPE	SIZE	FLUID POINTS	INSTALLATION						
1	TANK FS		4.5/4.0	40	FIRE CABINET LEFT LOCATION ON HOOD 2						

FOR QUESTIONS, CALL THE  
North Jersey Mechanical  
RICHIE LSH  
PHONE (800) 300-6647  
EMAIL: richie@njmechanical.com

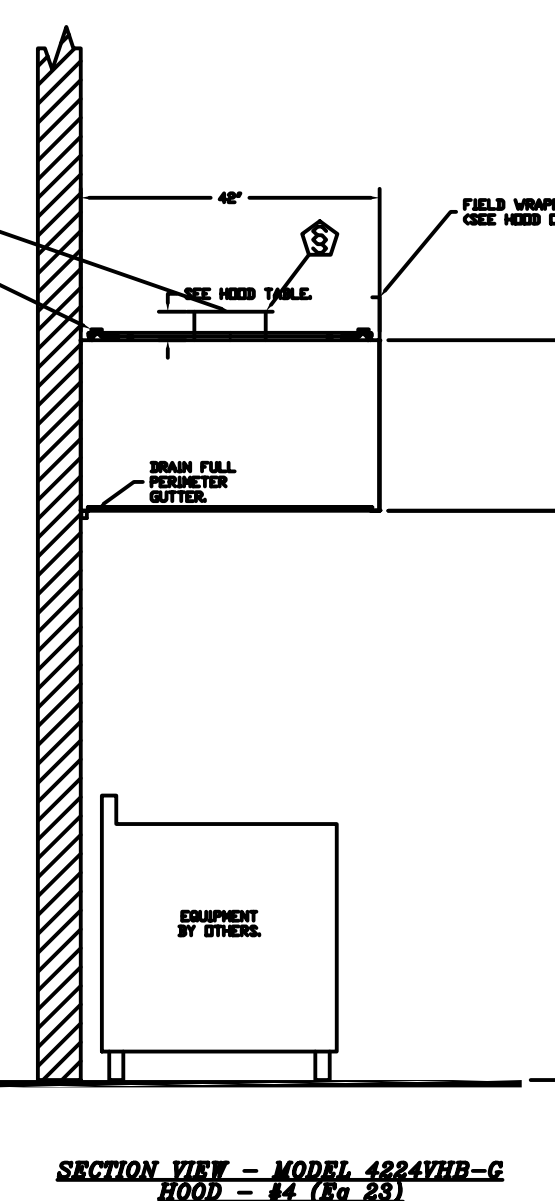
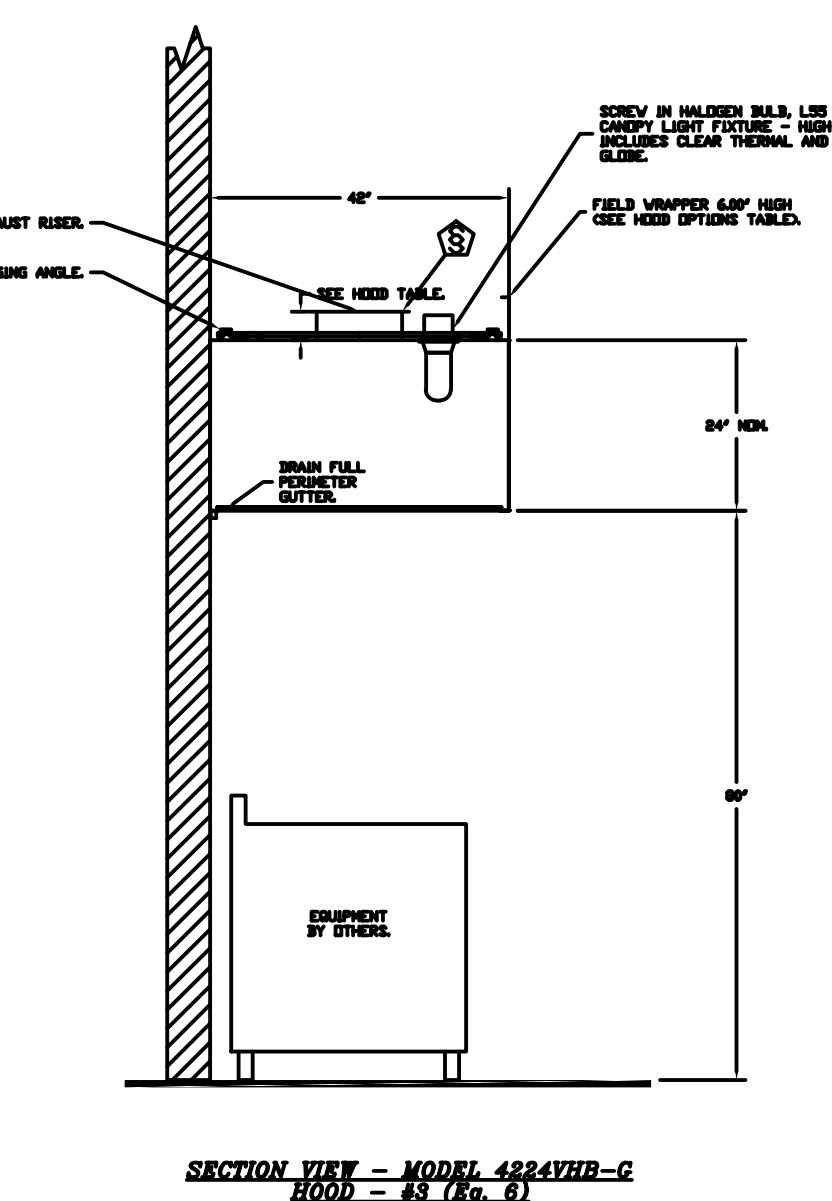
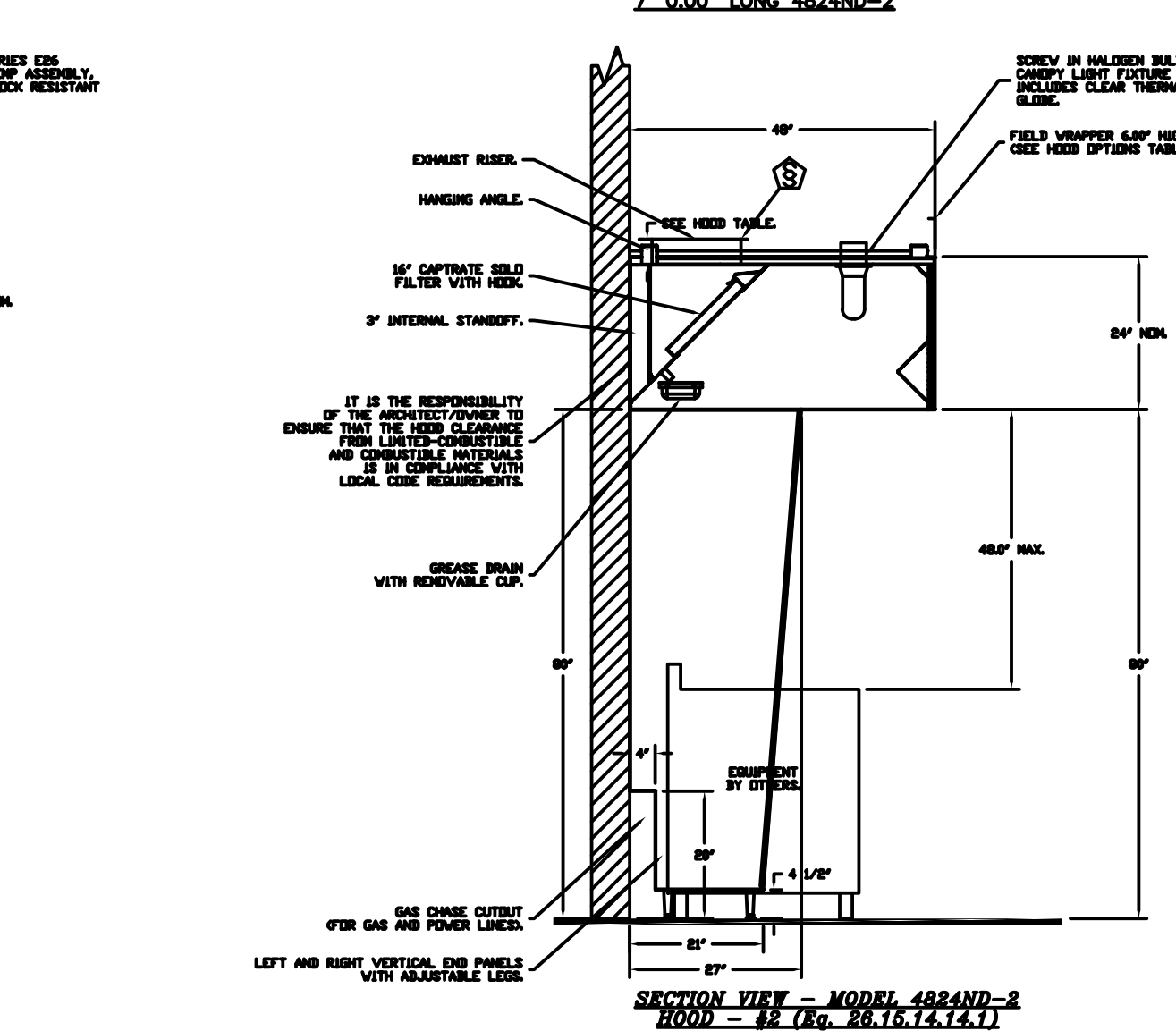
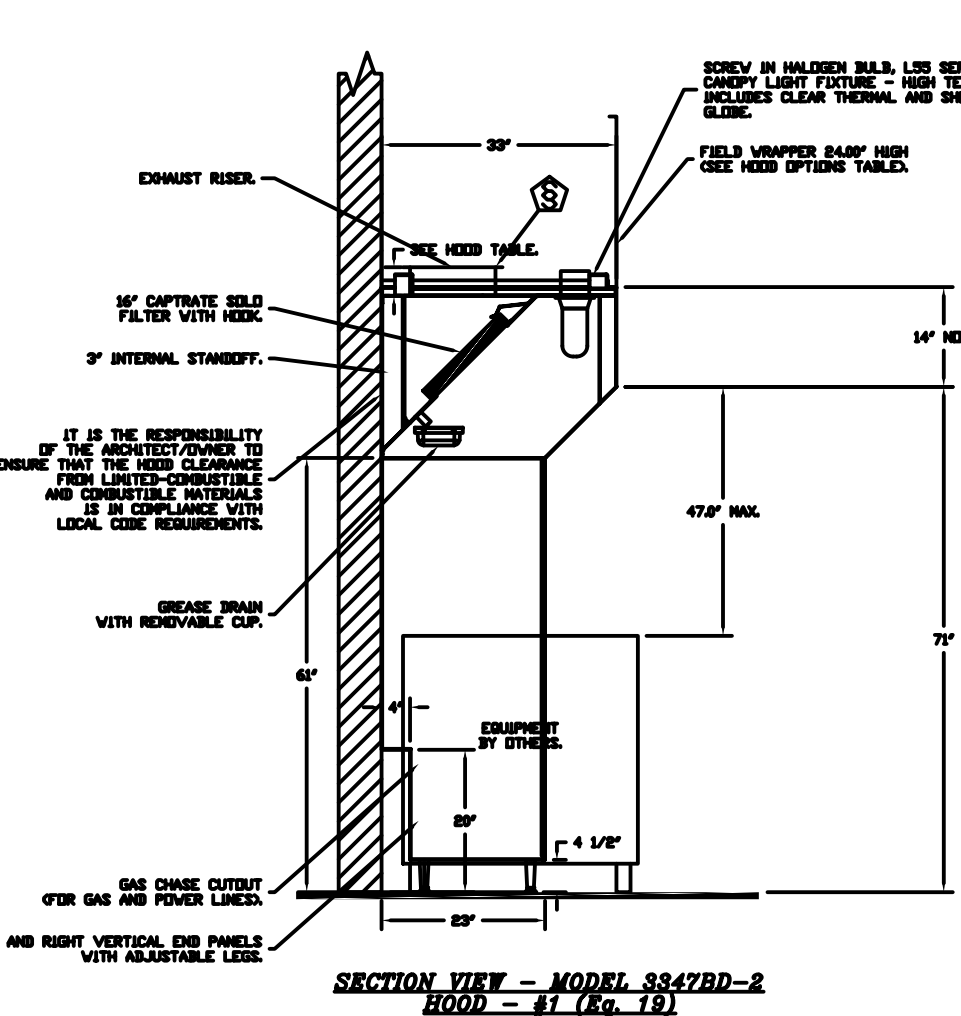
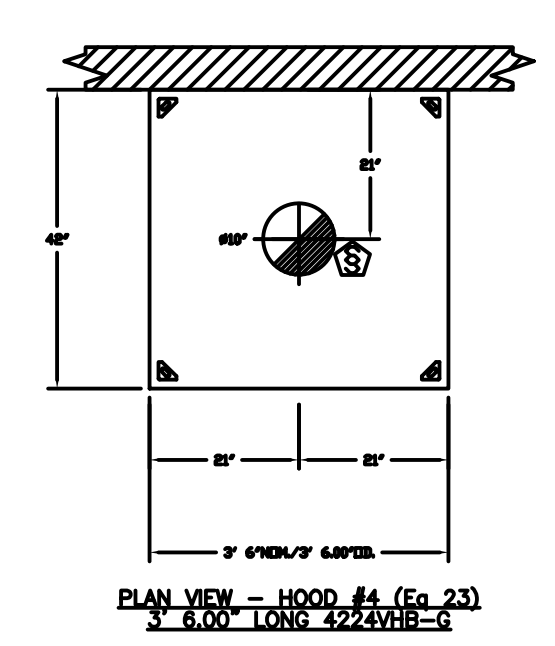
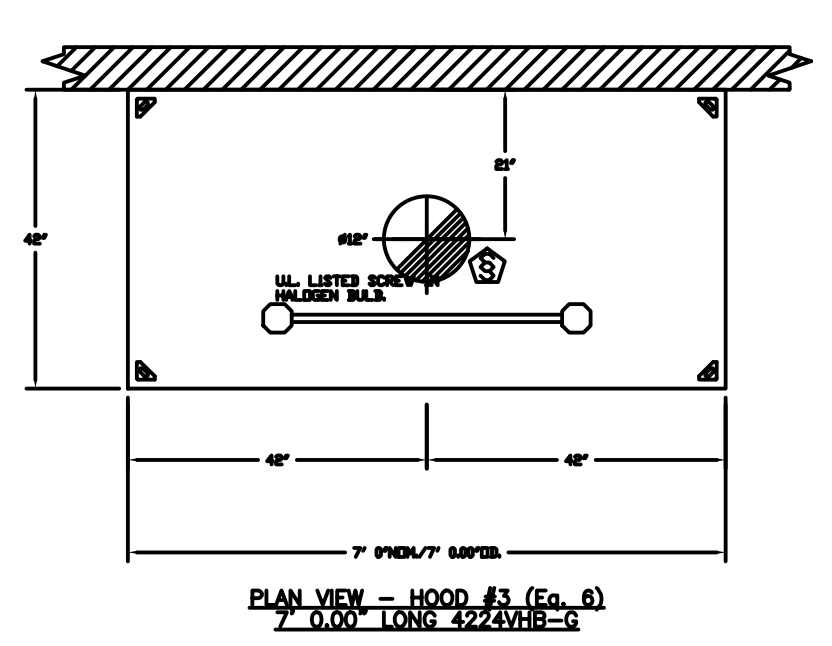
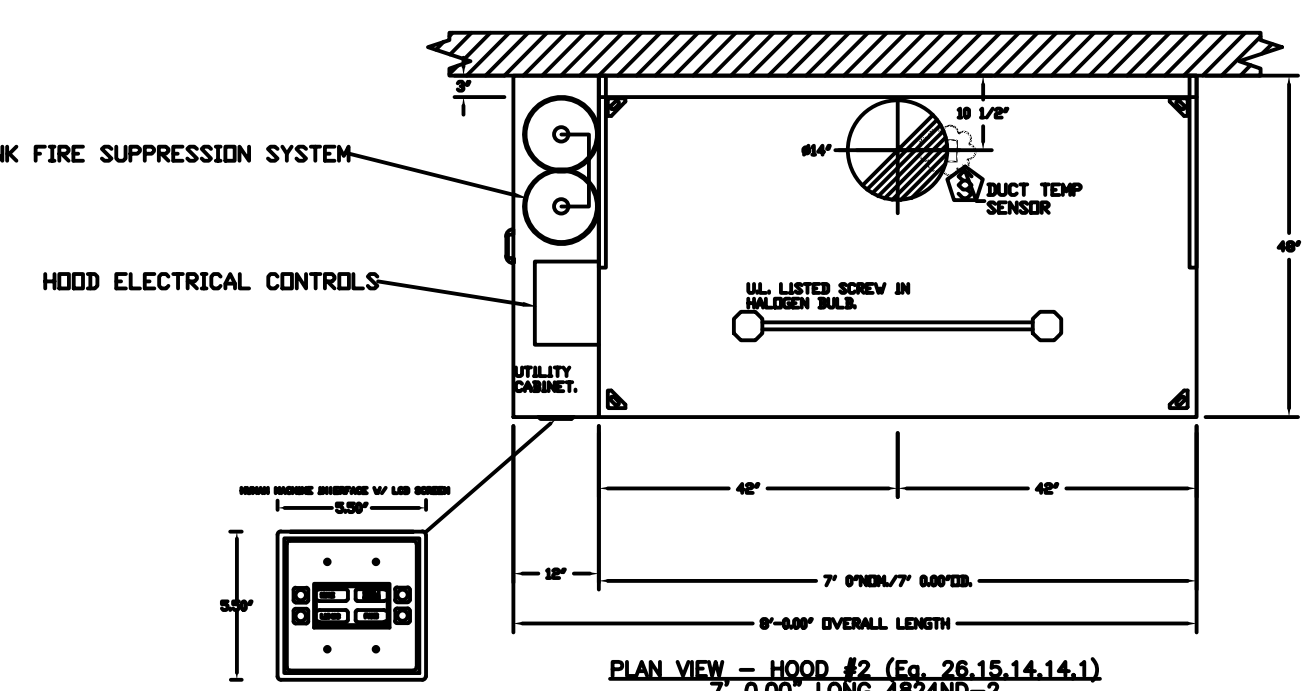
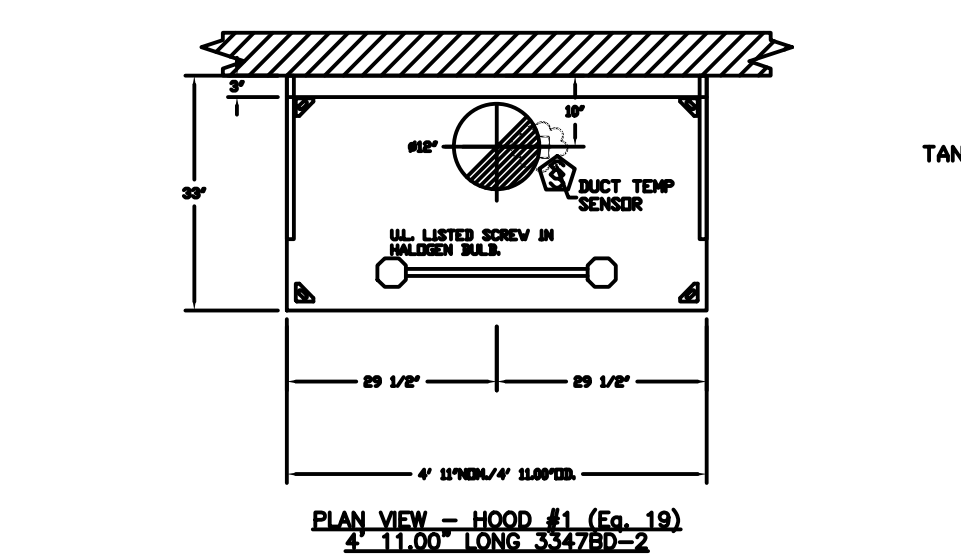
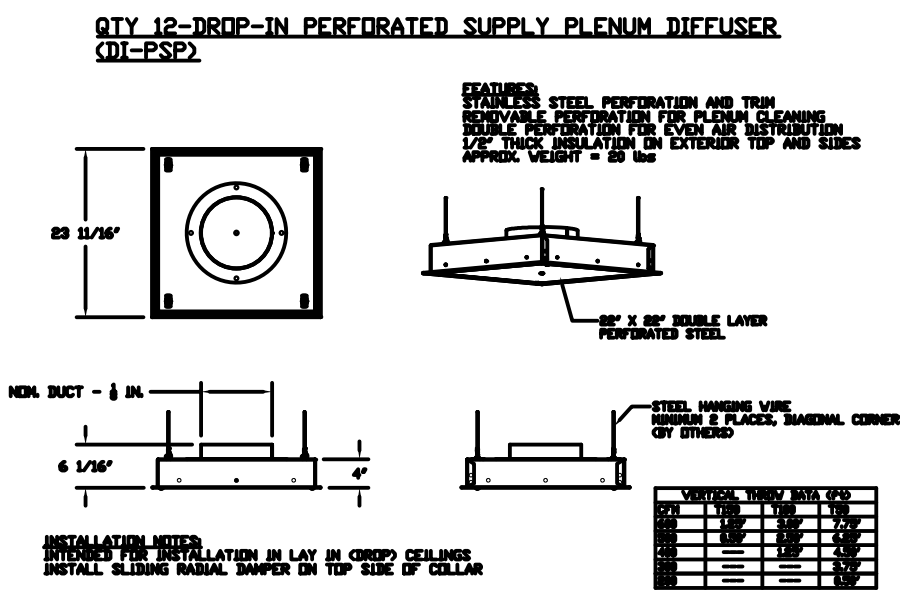


**ASSEMBLY INSTRUCTIONS**  
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 OUTERMOST ALL-THREAD SANDWICH HANGING ANGLE AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 OUTERMOST STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 OUTERMOST HEX NUTS AS SHOWN. MUST USE DOUBLE HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLE AND ANCHOR CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

HOOD INFORMATION																								
HOOD NO.	TAG	TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	LOCATION	SIZE	TYPE	QTY	SIZE	TYPE	QTY	SIZE	TYPE	QTY	SIZE	TYPE				
1	Eq 19	CAPTIVE SOLID FILTER	3	16"	16"	85% SEE FILTER SPEC	2	SCREW IN HALOGEN	NO															
2	Eq 6	CAPTIVE SOLID FILTER	3	16"	16"	85% SEE FILTER SPEC	2	SCREW IN HALOGEN	NO	LEFT	12"x40"x24"	TANK FS	4.5/4.0	SC-300200NA	2	LIGHT	2	FW	NO	YES	268	YES	723	
3	Eq 23																							
4	Eq 23																							

HOOD OPTIONS		
HOOD NO.	TAG	OPTION
1	Eq 19	FIELD WRAPPER 24.00" HIGH FRONT, LEFT, RIGHT. FLEXER SENSOR INSTALL. 6.00 PLEX. RIGHT VERTICAL END PANEL. 23" TOP WIDTH, 23" BOTTOM WIDTH, 61" HIGH INSULATED 430 SS. LEFT VERTICAL END PANEL. 23" TOP WIDTH, 23" BOTTOM WIDTH, 61" HIGH INSULATED 430 SS.
2	Eq 6, 26.15.14.14.1	FIELD WRAPPER 6.00" HIGH FRONT, LEFT, RIGHT. FLEXER SENSOR INSTALL. 6.00 PLEX. RIGHT VERTICAL END PANEL. 27" TOP WIDTH, 21" BOTTOM WIDTH, 80" HIGH INSULATED 430 SS. LEFT VERTICAL END PANEL. 27" TOP WIDTH, 21" BOTTOM WIDTH, 80" HIGH INSULATED 430 SS.
3	Eq 6	FIELD WRAPPER 6.00" HIGH FRONT, LEFT, RIGHT.
4	Eq 23	FIELD WRAPPER 6.00" HIGH FRONT, LEFT, RIGHT.

VERIFY CEILING HEIGHT  
HEIGHT REQUIRED TO VERIFY THAT HOOD FITS SPACE AND TO SIZE THE ENCLOSURE PANELS



**REVISIONS**

NO.	DESCRIPTION	DATE

**CAPTIVE**  
North New Jersey Mechanical  
Summit, NJ. PHONE: (201) 308-6647 FAX: (919) 516-5752 EMAIL: richie@captiveme.com

Kura Sushi - Philadelphia  
PHILADELPHIA, PA, 19102

DATE: 9/9/2021  
DWG.#: 5058657  
DRAWN BY: cld.porter  
SCALE: 1/2" = 1'-0"  
MASTER DRAWING

SHEET NO. 1

**PLANS APPROVED**  
AS NOTED FOR COMPLIANCE WITH PAUC  
01/14/22  
CITY OF PHILADELPHIA  
DEPARTMENT OF LICENSING & INSPECTIONS

Richard Chen, ARCHITECTURE AND DESIGN PC  
Richard Chen  
2 VALLEY ROAD, WAYNE, NJ 07470  
PA UCC CERT #000796  
F: 973-692-0223  
TRICARICO.COM

Custom Design  
NICHOLAS J. TRICARICO  
ARCHITECT  
1000 N. 10TH ST. SUITE 200  
PHILADELPHIA, PA 19107  
PH: 215-592-1111  
F: 215-592-1112  
WWW.TRICARICO.COM

KAREN H. FULLER, P.E.  
PA LICENSE NUMBER: PE019611  
EXPIRES 9-30-21  
COA NUMBER: 000001

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DATE:	ISSUE:	DATE:	NO.:	REVISIONS / BY:
06/01/2021	PRELIM LANDLORD SUBMISSION			
11/04/2021	PERMIT SUBMISSION			

PROJECT:	LOCATION:
KURA SUSHI REVOLVING SUSHI BAR	KURA SUSHI 1721 CHESTNUT STREET PHILADELPHIA, PA 19102

PROJECT NO.:	DRAWN BY:
210293	LC
SCALE:	CHECKED BY:
AS NOTED	KF
DATE:	THESE DRAWINGS WERE COMPLETED UNDER THE DIRECT SUPERVISION OF:
11/04/2021	NJT

NICHOLAS J. TRICARICO ARCHITECT  
TRICARICO ARCHITECTURE AND DESIGN PC  
DRAWING NAME: CAPTIVEAIRE (1)

DRAWING NO.: M600

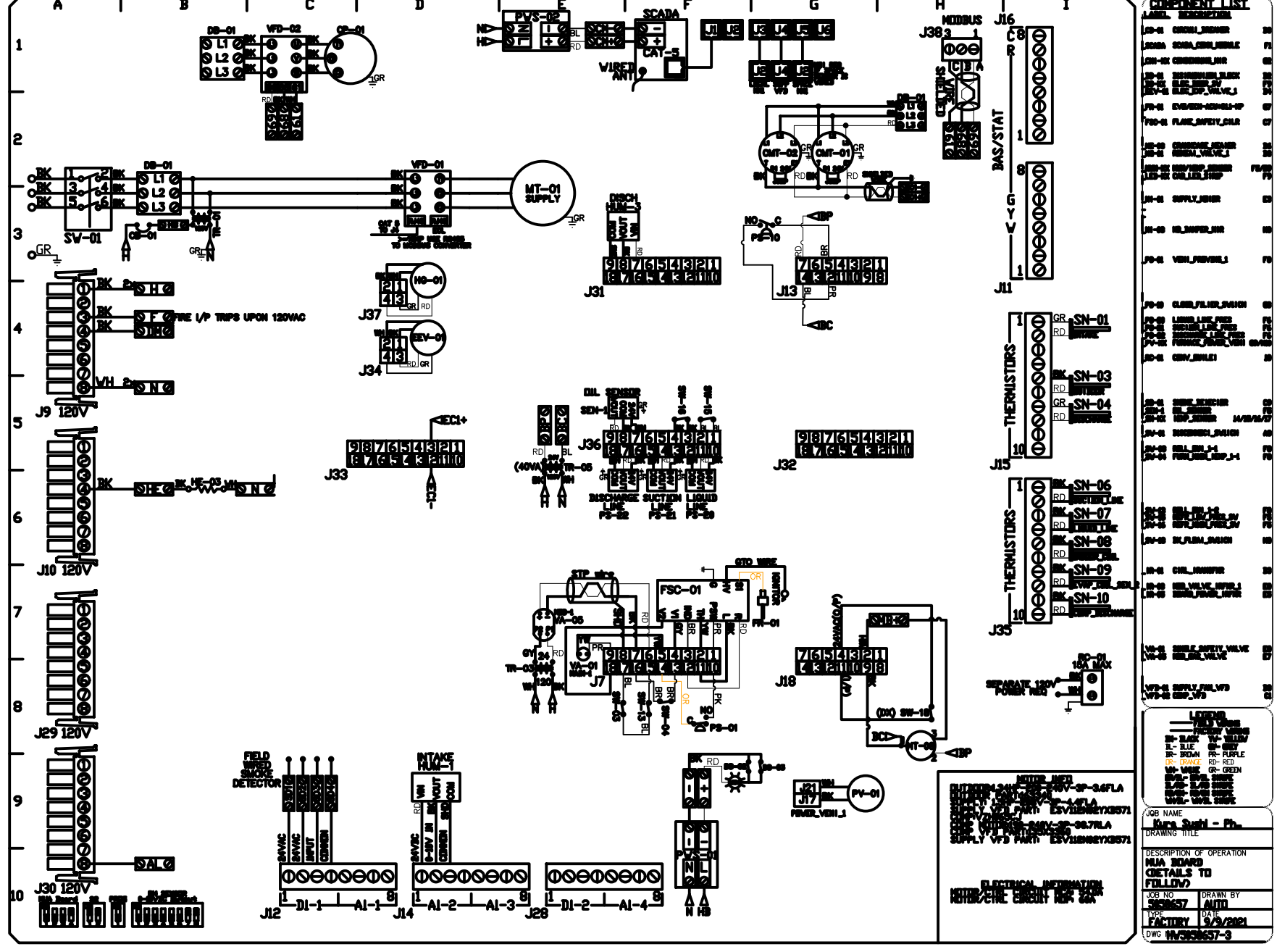
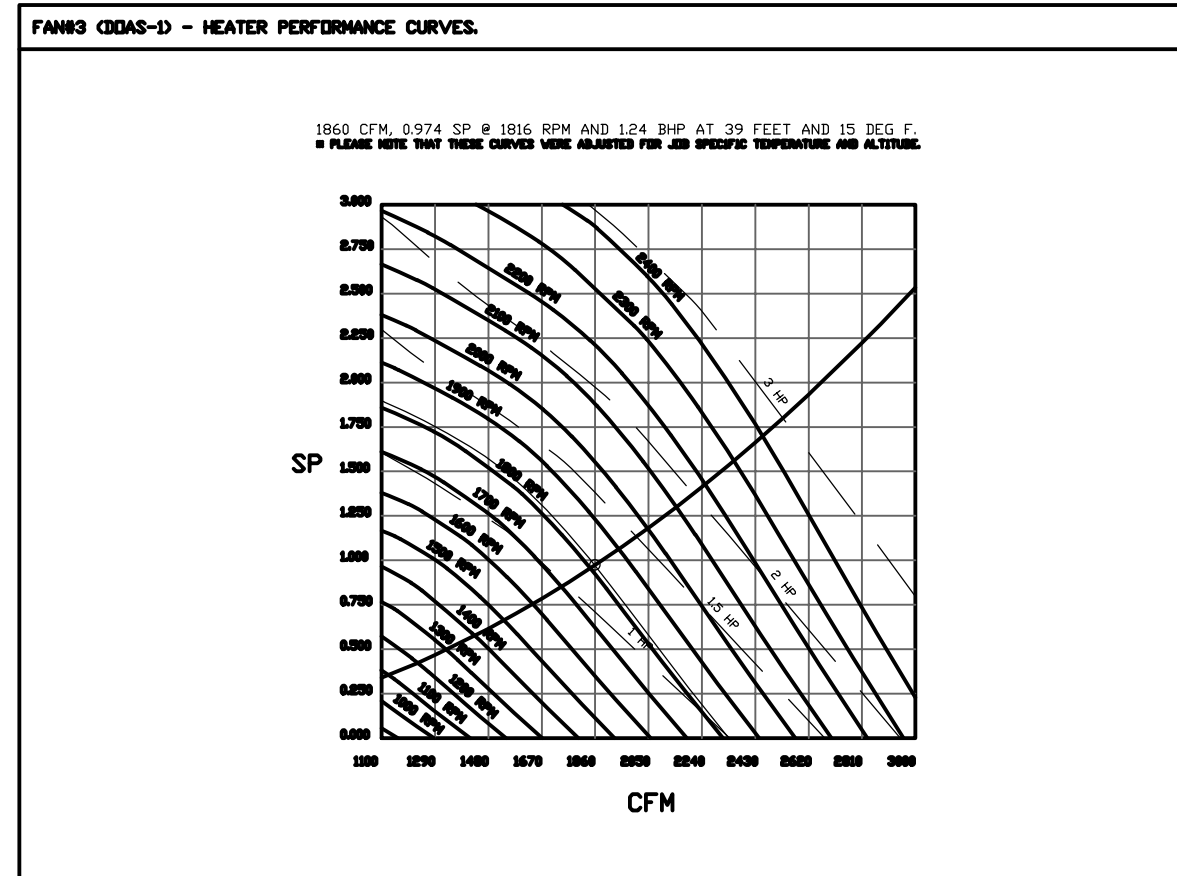
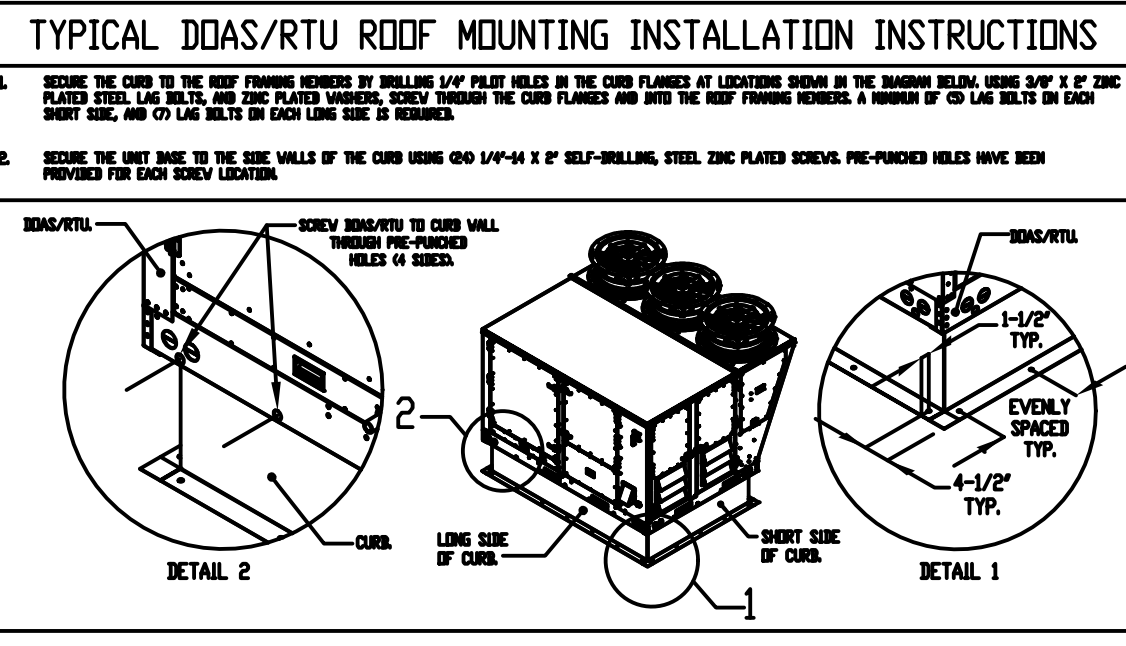
FIRM REGISTRATION NO.: APT010102

DATE: 11/04/2021

PROJECT: 210293 LOCATION: 1721 CHESTNUT STREET, PHILADELPHIA, PA 19102 DATE: 11/04/2021 PLOT SCALE: 1:1

NOTE: HARD COPY SHEETS SMALLER THAN 24x36 ARE NOT TO SCALE.





**REVISIONS**

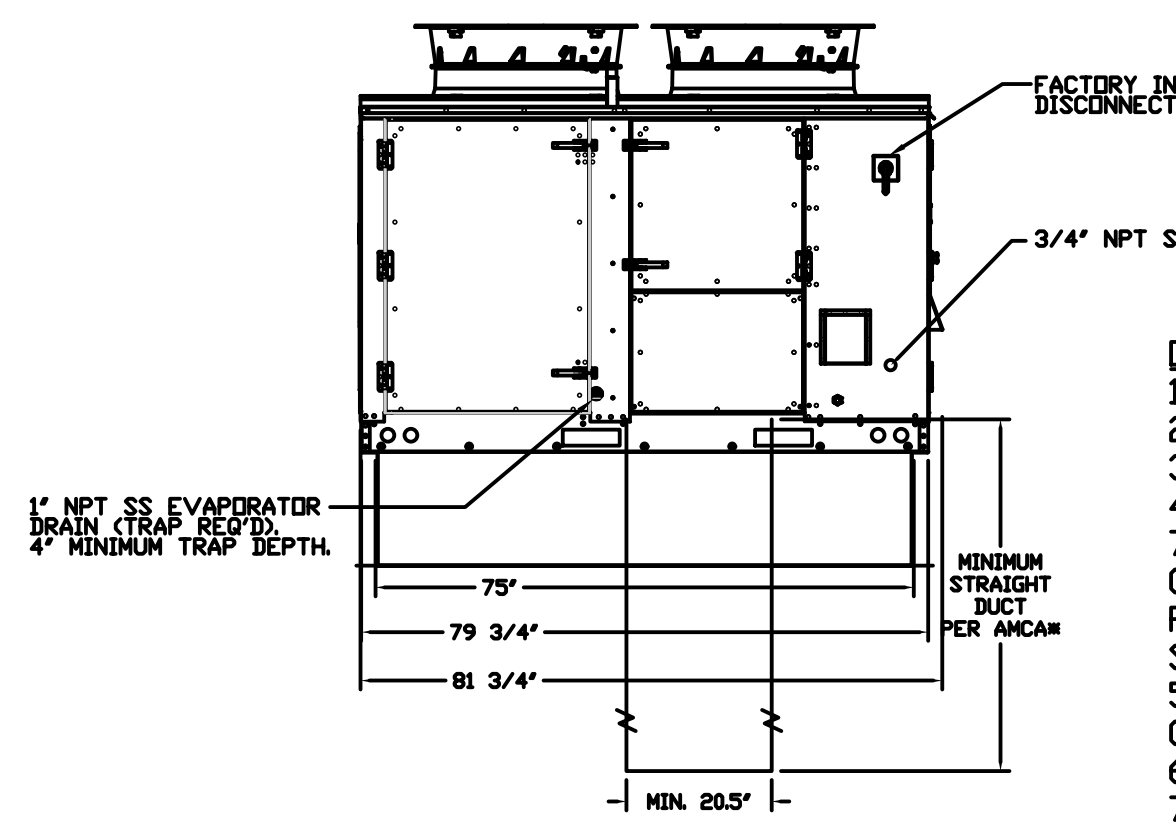
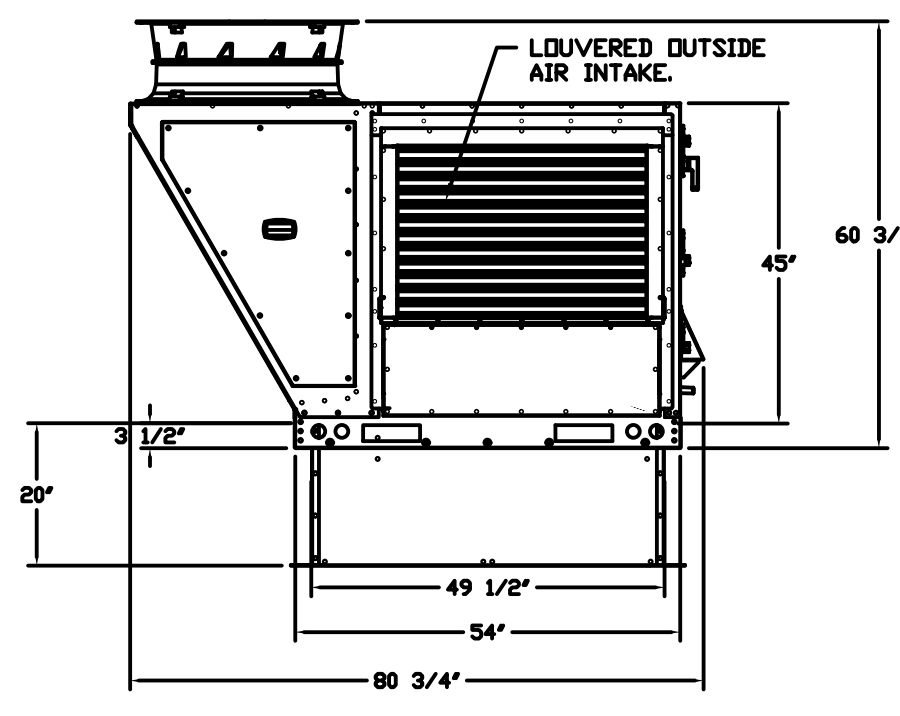
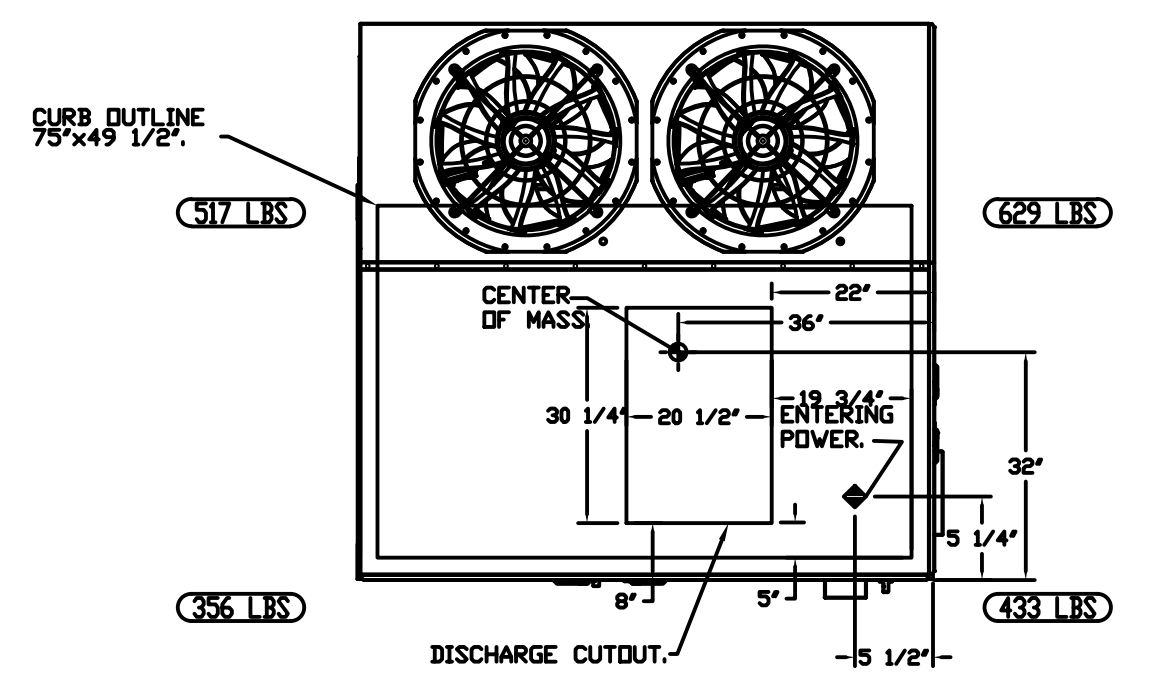
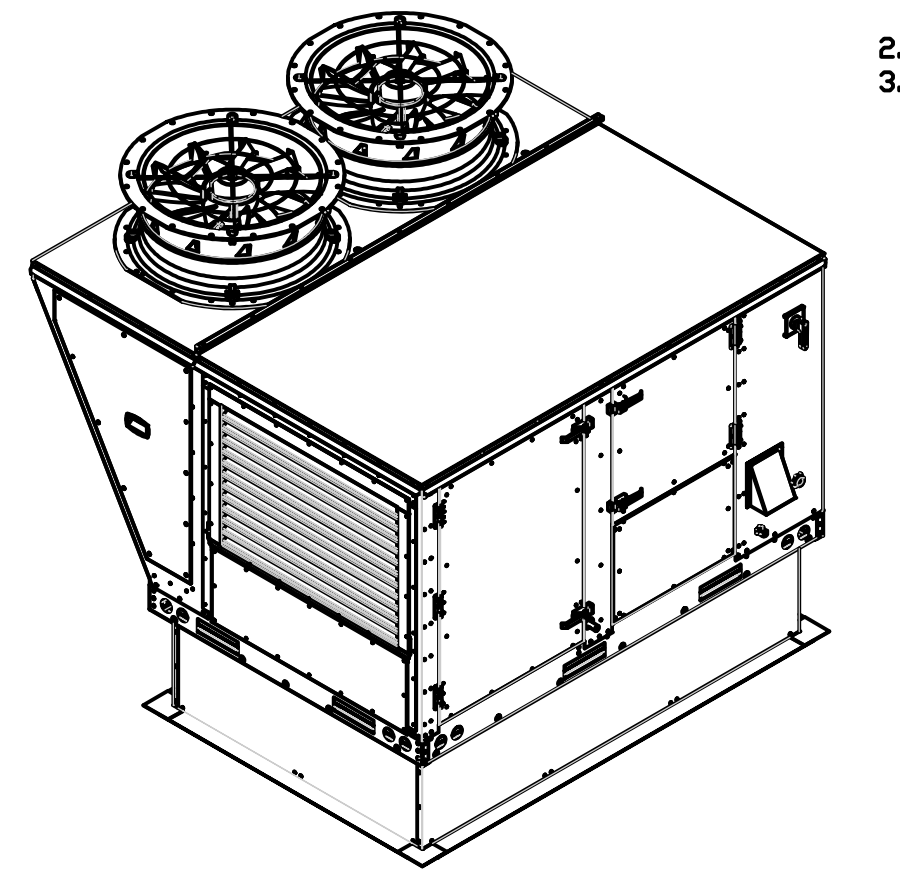
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2		
3		

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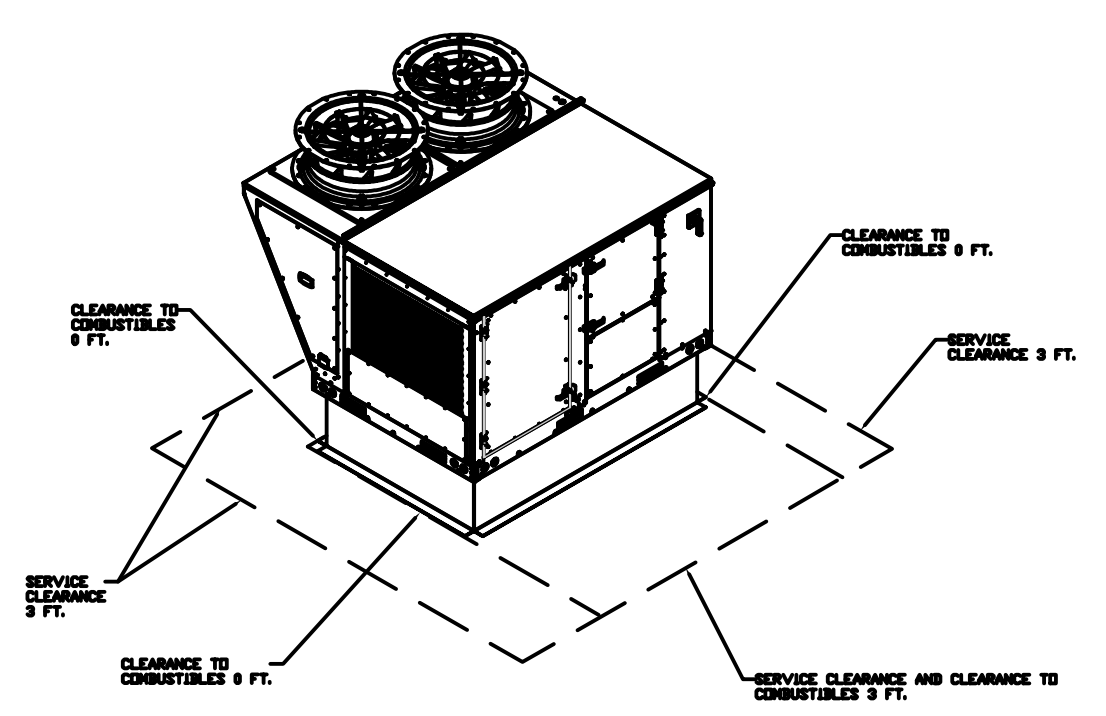
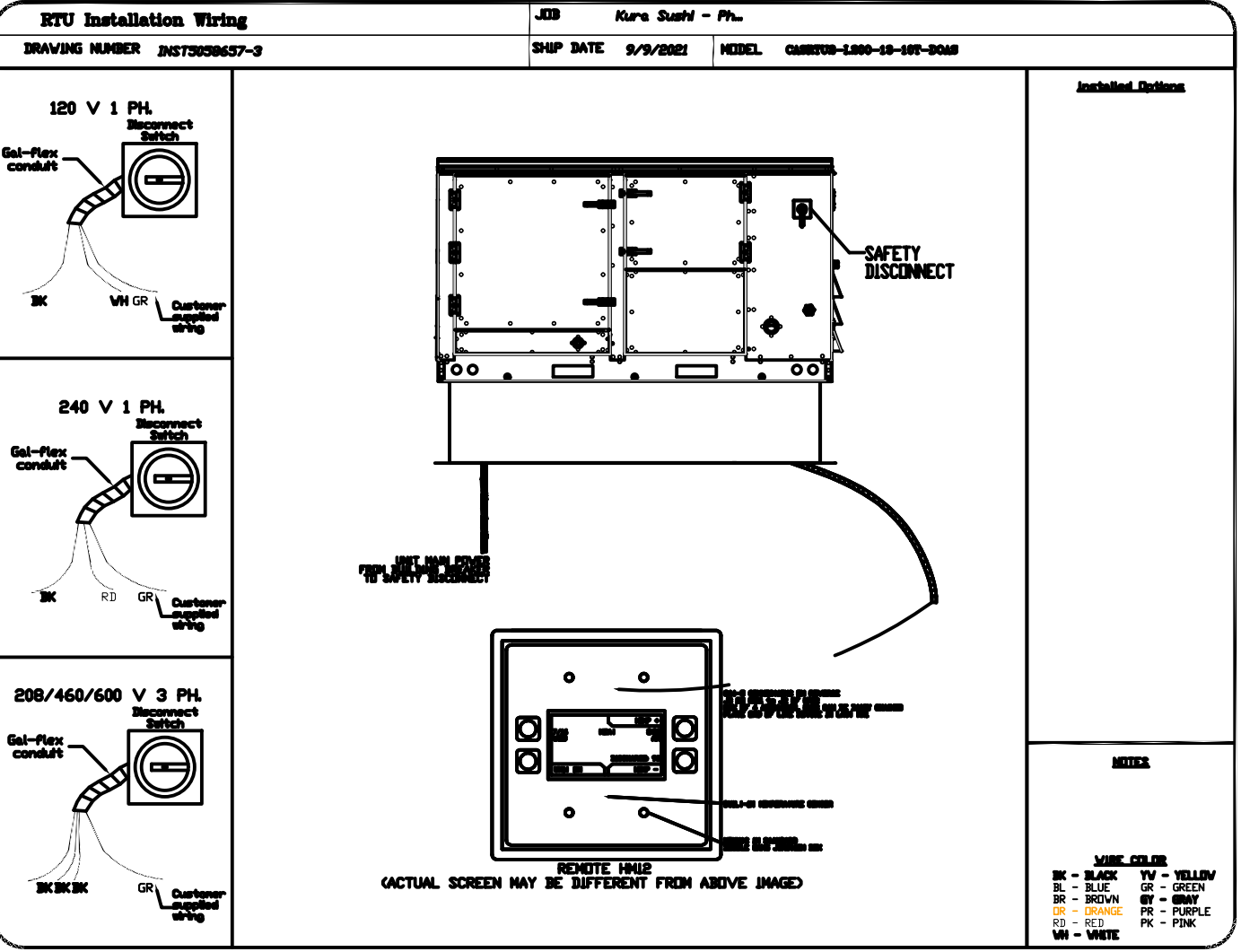
North New Jersey Mechanical  
 www.captiveaire.com  
 Summit, NJ. PHONE: (201) 308-6847 FAX: (919) 516-5752 EMAIL: reg.138@captiveaire.com

**FAN #3 CASRTU2-1200-13-10T-DDAS - (DDAS-1)**

- NOTES:**
- DO NOT OBSTRUCT OUTSIDE AIR INLET, OUTSIDE AIR COIL OR OUTSIDE AIR FAN.
  - DENOTES CORNER WEIGHT.
  - ROOF OPENING MUST BE 2' SMALLER THAN CURB DIMENSIONS IN BOTH DIRECTIONS.



- OPTIONS**
- INLET PRESSURE GAUGE, 0-35".
  - MANIFOLD PRESSURE GAUGE, 0 TO 10" WC, 1 FURNACE.
  - TOTAL CFM MONITORING FOR DDAS.
  - SINGLE POINT ELECTRICAL CONNECTION FOR RTU. QNTY 1 750VA TRANSFORMER USED. IF A NON-DCV PREWIRE CONTROLS THIS UNIT, THE #28, #47, \*MA\*, OR \*E2\* OPTION PREWIRE MUST BE SELECTED. DO NOT PROVIDE SUPPLY STARTER IN PREWIRE.
  - CASLINK BUILDING MONITORING SYSTEM - INTERNET OR CELLULAR CONNECTION REQUIRED.
  - RTU SIZE 2 DOWN DISCHARGE.
  - 2" MERV 13 FILTERS FOR SIZE 2 RTU. QTY. 4.
  - 2" MERV 8 FILTERS SIZE 2 RTU. QTY. 4.
  - OVERHEAT STAT.
  - VFD FACTORY MOUNTED AND WIRED IN COMMERCIAL CONTROL VESTIBULE FOR RTU.
  - RTU FIXED 100% DA INTAKE CONTROL.
  - RTU SIZE 2 NO RETURN.
  - SIZE 2 RTU CURB DUCT HANGER.
  - 10 TON MODULATING COOLING OPTION, 208/230V. R410A REFRIGERANT, VARIABLE SPEED COMPRESSOR, ECM CONDENSING FANS.
  - 10 TON MODULATING REHEAT OPTION. SPACE DEWPOINT CONTROL.
  - VAV PACKAGE W/ MANUAL/DDC CONTROL (S71 VFD INCLUDED).
  - FREEZE/STAT.
  - CLOGGED FILTER SWITCH WITH NOTIFICATION ON HMI.
  - SIZE 2 RTU CONVENIENCE OUTLET (GFCI), 15 AMP - REQUIRES SEPARATE 120V CONNECTION. INCLUDES RECEPTACLE, COVER AND J BOX.
  - COMMERCIAL SMOKE DETECTOR/ALARM INTERLOCK (SUPPLIED BY OTHERS).
  - 5 YEAR ENTIRE UNIT PARTS WARRANTY, 10 YEAR ENTIRE UNIT PARTS WARRANTY WITH REMOTE MONITORING AND CAPTIVEAIRE SERVICE CONTRACT, 25 YEAR STAINLESS STEEL FURNACE PARTS WARRANTY (SEE ADDITIONAL DETAILS).



\*NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN ANCA PUBLICATION 201. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRASTICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 20.5" x 30.25".

Kura Sushi - Philadelphia  
 PHILADELPHIA, PA, 19102

DATE: 9/9/2021  
 DWG.#: 5058657  
 DRAWN BY: ZDK  
 SCALE: 1/2" = 1'-0"  
 MASTER DRAWING

**SHEET NO.**  
 3

**PLANS APPROVED**

AS NOTED FOR COMPLIANCE WITH PAUC

01/14/22

CITY OF PHILADELPHIA  
 DEPARTMENT OF LICENSING & INSPECTIONS

Richard Chen, ARCHITECTURE AND DESIGN PC  
 Richard Chen  
 2 VALLEY ROAD, WAYNE, NJ 07470  
 PA UCC CERT #000795

Richard Chen, ARCHITECTURE AND DESIGN PC  
 222 F.973-692-0223

TRICARICO.COM

Custom Design

NICHOLAS J. TRICARICO ARCHITECT

NICHOLAS J. TRICARICO ARCHITECT

KAREN H. FULLER, P.E.  
 PA LICENSE NUMBER: PE01661  
 EXPIRES 9-30-21  
 COA NUMBER: 00001

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DATE:	ISSUE:	DATE:	NO. REVISIONS / BY:
06/01/2021	PRELIM LANDLORD SUBMISSION		
11/04/2021	PERMIT SUBMISSION		

PROJECT:	LOCATION:
KURA SUSHI REVOLVING SUSHI BAR	KURA SUSHI 1721 CHESTNUT STREET PHILADELPHIA, PA 19102

PROJECT NO.:	DRAWN BY:
210293	LC
SCALE:	CHECKED BY:
AS NOTED	KF
DATE:	THESE DRAWINGS WERE COMPLETED UNDER THE DIRECT SUPERVISION OF:
11/04/2021	NJT

NICHOLAS J. TRICARICO ARCHITECT

TRICARICO ARCHITECTURE AND DESIGN PC

DRAWING NAME: CAPTIVEAIRE (3)

DRAWING NO.:

**M602**

FIRM REGISTRATION NO.: A010102

SEAL

NOTE: HARDCOPY SHEETS SMALLER THAN 24x36 ARE NOT TO SCALE.



