

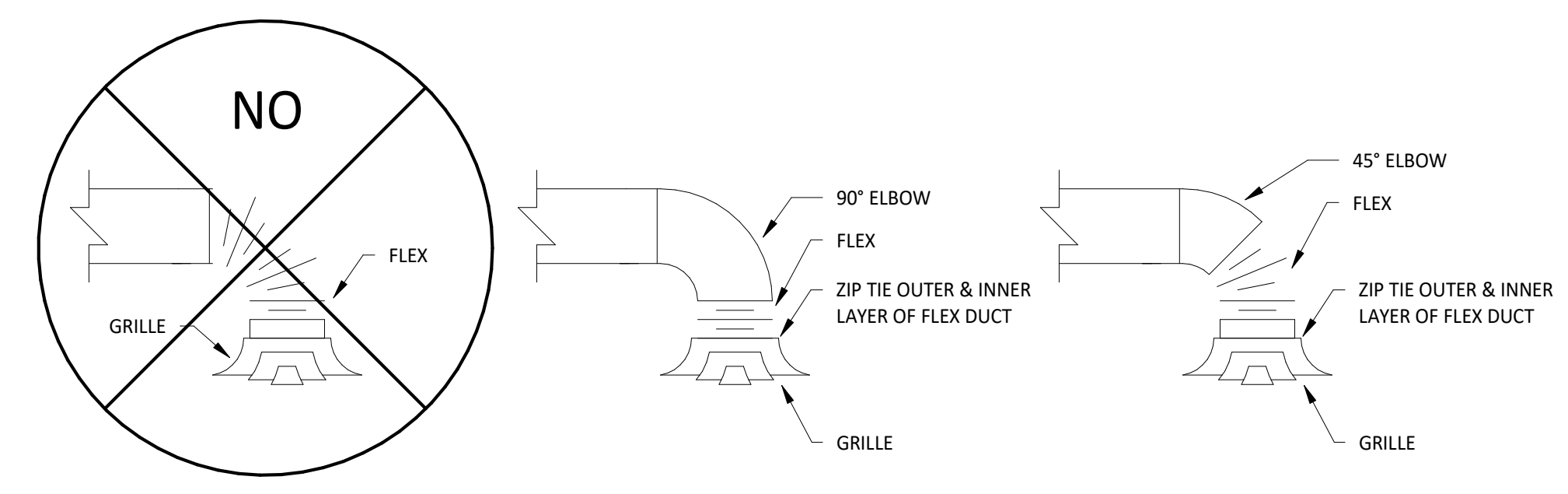
REVISION	DATE	DESCRIPTION

ISSUE DATE: 3.28.2025
DRAWN BY: TS
CHECKED BY: AH
PROJECT #: PHD24002.0
SHEET TITLE:

HVAC PLAN

SHEET NUMBER:

M2-0



1 HARD ELBOW FLEX DUCT TO DIFFUSER (LAY IN CEILING)
1/4" = 1'-0"

ANSUL SCOPE BY FIRE ANSUL CONTRACTOR. SEE PLUMBING PLANS & M-3.0 FOR ANSUL GAS VALVE NOTES.

KITCHEN HOOD/ENCLOSURES, FANS EF 1-5 & DUCTWORK SHALL BE RECEIVED UNCRATED & INSTALLED BY M.C., PROVIDED BY KITCHEN FRYER LIDS FOR HOOD #2 TO BE INSTALLED BY M.C. SEE CAPTIVE AIR PLANS.

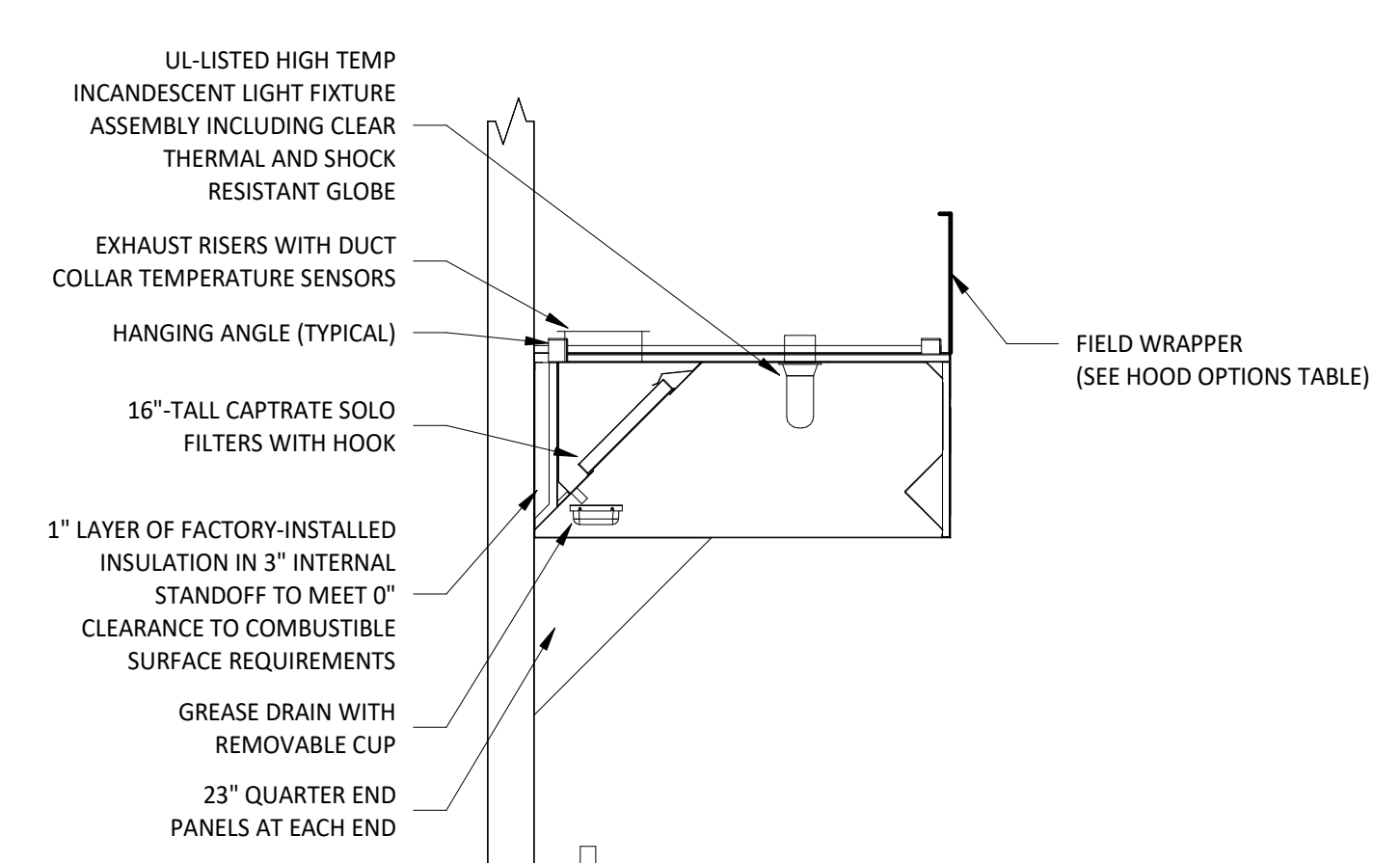
ALL KITCHEN HOODS AND ASSOCIATED ROOF FANS (EF-1, 2, 3, 4, 5) AND DUCTWORK ARE PROVIDED BY CAPTIVE AIR DIRECTLY TO OWNER. LAYOUT, ROOF OPENINGS & INSTALLATION BY MECHANICAL CONTRACTOR. COORDINATE RECEIVING WITH G.C. SEE KITCHEN PLANS FOR HOOD INFO.

EXTEND 26 GA SHEET METAL ALONG BACK & SIDE WALL BETWEEN CEMENT BOARD WALL & HOOD. EXTEND 18" IN ALL DIRECTIONS FROM THE HOOD. SEE HOOD SECTION VIEW THIS PAGE (TYP. HOODS 3, 4)

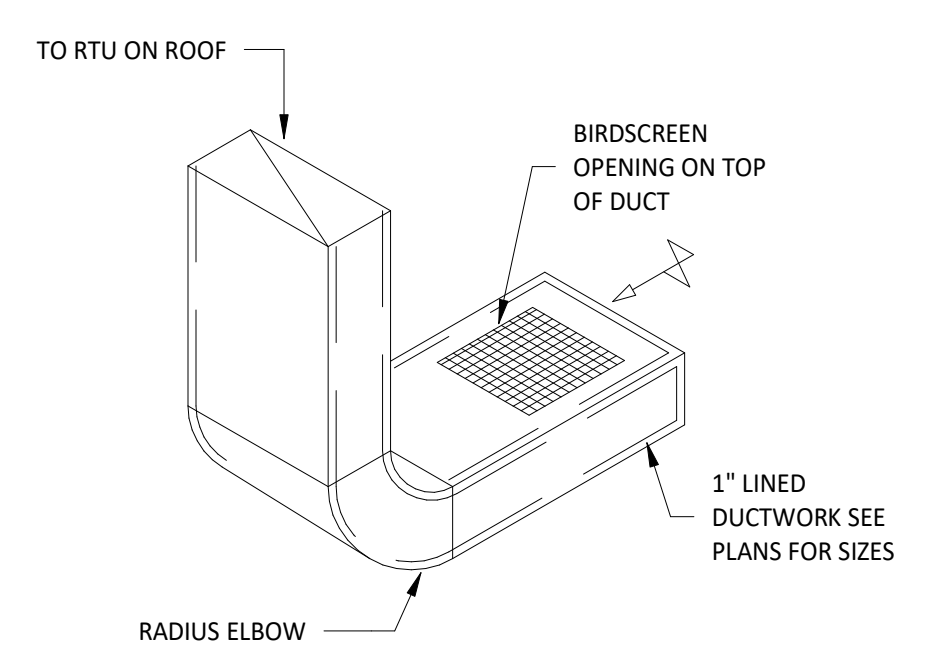
ALL TYPE 1 HOODS TO HAVE A MIN OF 18" CLEARANCE TO COMBUSTIBLES.

SEE CAPTIVE AIR DRAWINGS FOR HOOD DUCT ROUTING, SIZE & FITTINGS

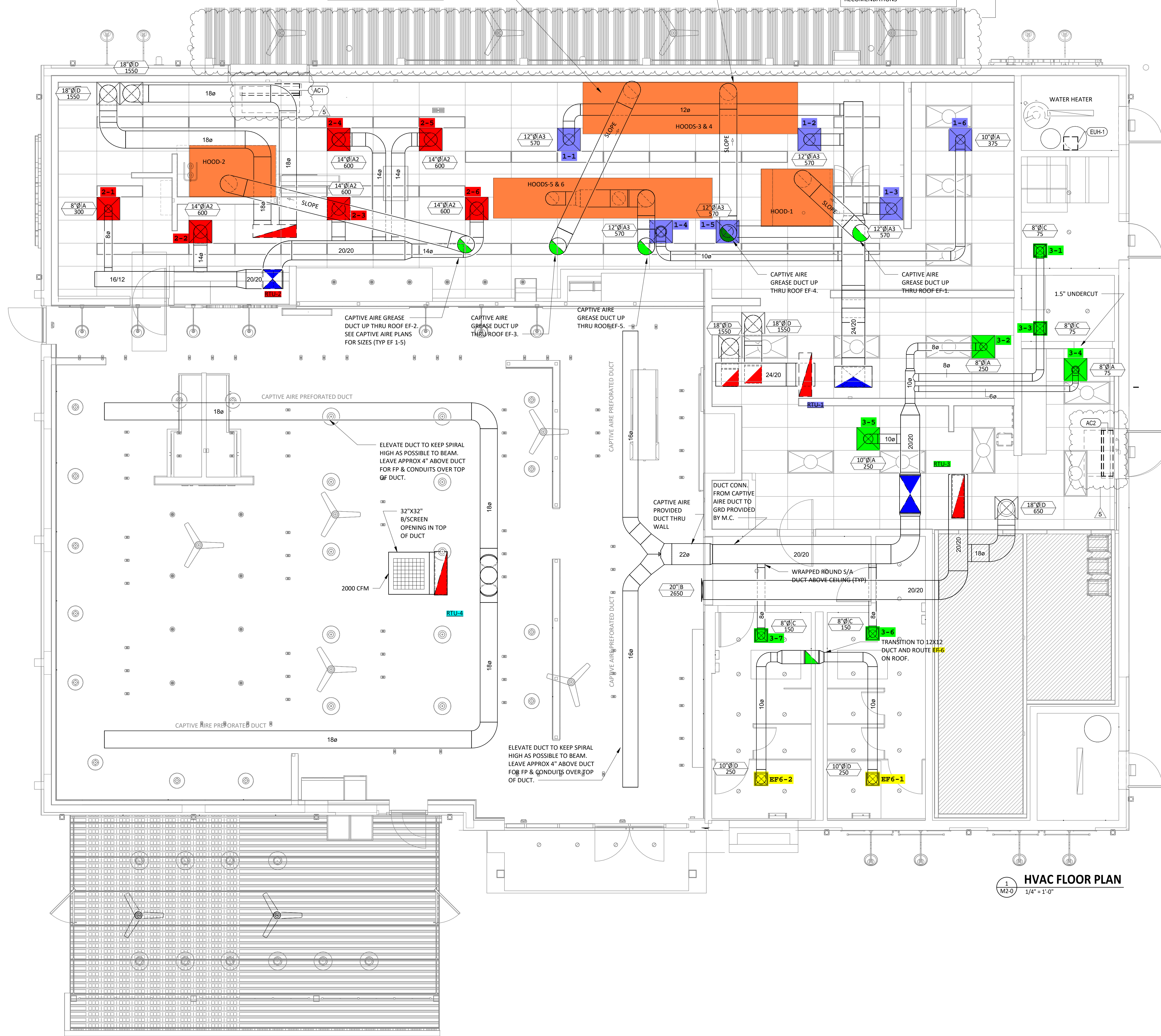
ALL KITCHEN HOODS SHALL BE HUNG TO JOISTS WITH THREADED RODS AND UNISTRUTS PER MANUFACTURERS RECOMMENDATIONS



2 HOOD SECTION VIEW
1/2" = 1'-0"



3 RTU 3 R/A DUCTWORK DETAIL
1/8" = 1'-0"



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

REV.	DATE	DESCRIPTION

ISSUE DATE: 11.5.2024
DRAWN BY: TS
CHECKED BY: AH
PROJECT #: PHD24002.0
SHEET TITLE:

HVAC PIPING PLAN

SHEET NUMBER: **M3-0**

GAS KITCHEN EQUIPMENT SCHEDULE					
ITEM #	QTY	DESCRIPTION	GAS CONN. SIZE (IN.)	LOAD (MBH)	ROUGH IN HEIGHT
25	1	BAINE MAIRE	3/4"	25 MBH	18"
32	1	TWO BURNER RANGE	3/4"	50 MBH	18"
35	1	CHARBROILER, GAS	3/4"	105 MBH	18"
39	1	PASTA COOKER, GAS	3/4"	111 MBH	18"
88	2	FRYER, GAS	3/4"	100 MBH EACH	8"
89	2	FRYER, GAS	3/4"	125 MBH EACH	8"
97	1	BROILER	3/4"	70 MBH	UNDER TABLE
100	2	FRYER, GAS	3/4"	110 MBH EACH	12"
105	13	STEAM TABLE WELL	3/4"	20 MBH EACH	
TOTAL:				1291 MBH	

SEE FOOD SERVICE DRAWINGS FOR DIMENSIONS TO ALL GAS ROUGH IN LOCATIONS

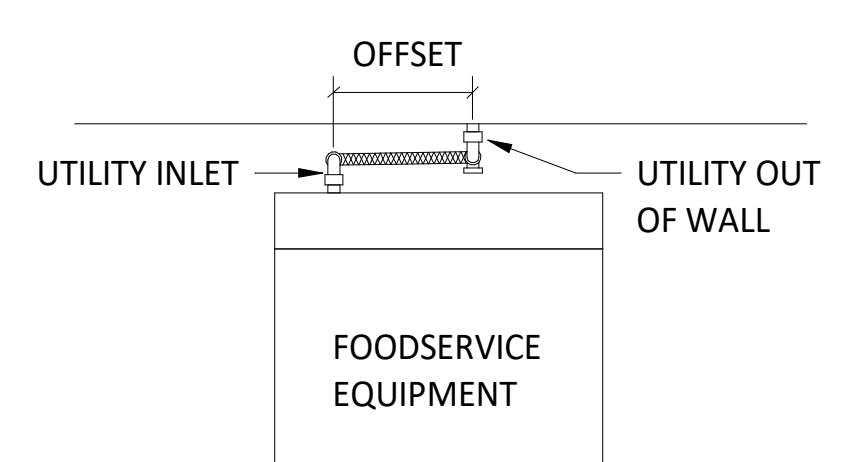
GAS SUMMARY	
EQUIPMENT	MBH
KITCHEN EQUIPMENT	1291 MBH
RTU-1	250 MBH
RTU-2	250 MBH
RTU-3	200 MBH
RTU-4	200 MBH
UNIT HEATER (XS)	40(X5) MBH
WATER HEATER	199 MBH
TOTAL:	2590 MBH

- CONFIRM ROUGH-IN HEIGHTS & LOCATIONS WITH KITCHEN PLANS.
- SEE M-5.0 FOR GAS REGULATOR SCHEDULE

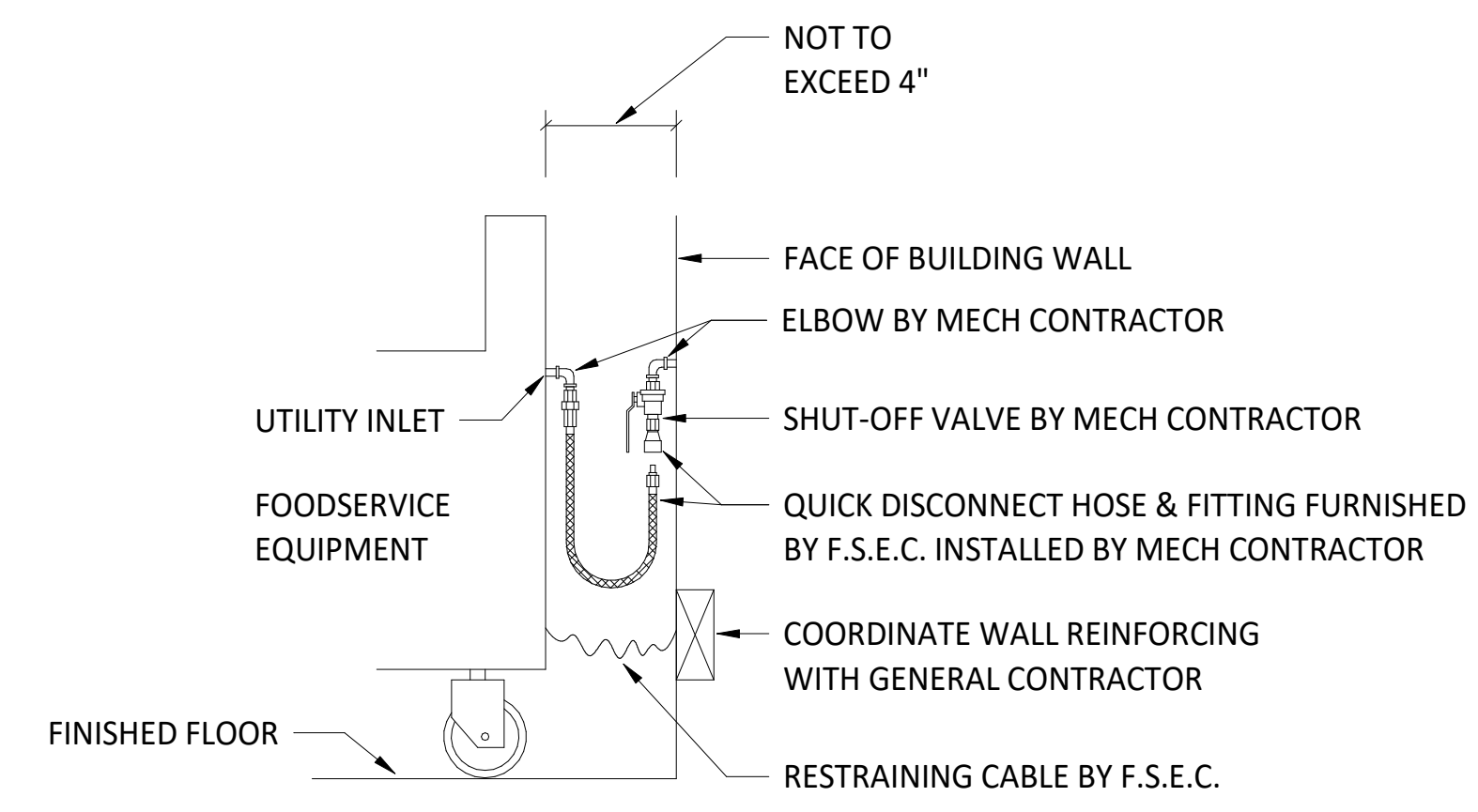
GENERAL NOTES:

HVAC CONTRACTOR SHALL FURNISH SHUT OFF VALVE AT ALL KITCHEN EQUIPMENT LOCATIONS. FLEXIBLE CONNECTOR AND FINAL CONNECTIONS ARE BY KITCHEN EQUIPMENT SCHEDULE. SEE FOOD SERVICE PLUMBING ROUGH IN DRAWINGS FOR FURTHER DETAIL.

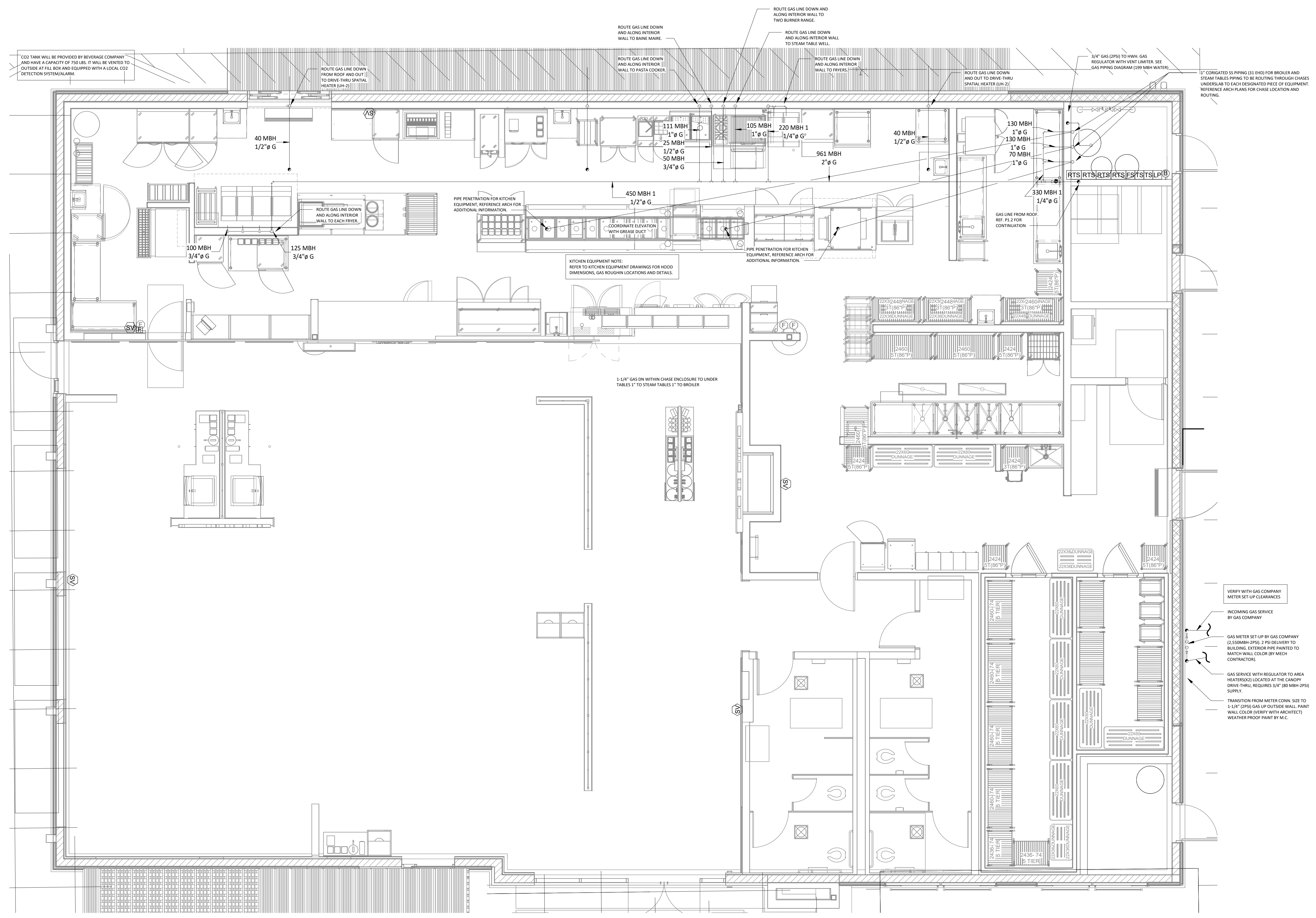
GAS PIPING PLAN DRAWING NOTES:
KITCHEN HOOD FIRE PROTECTION GSA SHUT-OFF VALVE CONTRACTOR SHALL INSTALL GAS VALVE IN ACCESSIBLE LOCATION AS REQUIRED BY CODE. ONE ELECTRONIC GAS VALVE TO BE PROVIDED BY CAPTIVE AIR AND INSTALLED BY MECH CONTRACTOR. 120V POWER FROM CAPTIVE AIR HOOD#3 CONTROL PANEL BY E.C.
MECHANICAL CONTRACTOR TO PROVIDE A TAG ON CEILING TO DESIGNATE LOCATION OF ANSUL VALVE ABOVE CEILING GRID.



EQUIP GAS CONN PLAN VIEW
1/4" = 1'-0"



EQUIP GAS CONN SECTION VIEW
1/4" = 1'-0"



HVAC PIPING PLAN
1/4" = 1'-0"