EXHAUST FAN SCHEDULE

Tag	Manufacturer	Model	Type	Drive	CFM	E.S.P.	Motor					Sone	Weight	Furnished	Installed	Comments
						IN. W.C.	H.P.	Volts	PH.	Hz.	RPM	Level	lbs.	By	By	
EF-1	Captive-Aire	USBI18DD-RM	Roof	Direct	3200	1.75	3	208	3	60	1389	21.0	435	HS	GC	See Captive-Aire drawings for options & accessories.
EF-2A	Captive-Aire	CFA 200CA	Ceiling	Direct	75	0.6	.17	115	1	60	600	N/A	25	HS	GC	See Captive-Aire drawings for options & accessories.
EF-2B	Captive-Aire	CFA 200CA	Ceiling	Direct	75	0.6	.17	115	1	60	600	N/A	25	HS	GC	See Captive-Aire drawings for options & accessories.
EF-3	Captive-Aire	CFA 200CA	Ceiling	Direct	50	0.6	.17	115	1	60	581	N/A	25	HS	GC	See Captive-Aire drawings for options & accessories.
EF-4	Captive-Aire	CFA 200CA	Ceiling	Direct	50	0.6	.17	115	1	60	581	N/A	25	HS	GC	See Captive-Aire drawings for options & accessories.

AIR BALANCE CALCULATIONS

System	Supply Air CFM	Return Air CFM	Outdoor Air CFM	Exhaust Air CFM	Pressure CFM
AHU-R2-1	1400	1120	280		280
AHU-R2-2	2000	1600	400		400
AHU-R2-3	2950	2360	590		590
MAU-1	1950	0	1950		1950
EF-1				3200	-3200
EF-2A				75	-75
EF-2B				75	-75
EF-3				50	-50
EF-4				50	-50
Total	8300	5080	3220	3450	-230

OUTDOOR AIR COOLED CONDENSING UNIT SCHEDULE

Unit ID	Nominal Cooling Capacity (Tons)	Manuf.	Model	Description	Refrig. Type	Refrig. Charge	Unit Electrical Data					Unit Installed Weight lbs.	Furnished By	Installed By	Comments
							Voltage	Phase	Hz.	FLA	MOCP				
CU-1	-	Manitowoc (Harford)	PCL99MOP-3	Walk-in Cooler Remote CU	R-404A	-	208	3	60	6.5	15	200	WCS	GC	Furnished with walk-in cooler
CU-2	-	-	-	Ice Maker Remote CU	R-404A	11 lbs. 7.4 oz.	120	1	60	-	-	100	KES	GC	Furnished with ice maker

MAKE-UP AIR UNIT SCHEDULE

Unit ID	Manuf.	Model	Orientation	Fan Performance				RPM	Heating Performance							Unit (Fan) Electrical Data					Unit Installed Weight lbs.	Furnished By	Installed By	Comments
				Design Supply Air (CFM)	Min CFM	Total E.S.P. in. w.c.	Motor Nominal HP		Type	Design KW	Max KW	Heater Electrical Data Volts	Phase	Amps	Temperature Rise °F D.B.	Voltage	Phase	Hz.	MCA	MOCP				
MAU-1	Captive-Aire	A1-E.362-15D	Horizontal	1950	800	0.70	2	1986	Electric	29	36	208	3	86.6	47.0	208	3	60	7.7	15	485	HS	GC	See Captive-Aire drawings for options & accessories.

VENTILATION SCHEDULE

Space Served		Calculation of Minimum Outside Air (OA) Per NYC MC 2014											OA CFM		Ventilation	Comments
Name	Area (SQ.FT.)	Classification	Based on Occupancy					Based on CFM / SQ.FT.		Based on Exhaust				Required	Provided	System	
			Persons Per 1000 SQ.FT.	Estimated Max. Occupant Load	Design Occupant Load	CFM Per Person	Total OA CFM	CFM Per SQ.FT.	Total OA CFM	Fixture Quantity	CFM Per Fixture	CFM Per SQ.FT.	Total Exhaust CFM				
101-Dining	786	Food and beverage service: Cafeteria, fast food	100	79	16	7.5	120	0.18	141					261	544	AHU-R2-1 & R2-2	See Note 1
102-Utensil	66	Public spaces, Corridors and utilities						0.06	4					4	8	AHU-R2-1 & R2-2	
105-Passage	59	Public spaces, Corridors and utilities						0.06	4					4	7	AHU-R2-1 & R2-2	
104-Ordering	59	Food and beverage service: Cafeteria, fast food	100	6	6	7.5	44.25	0.18	11					55	114	AHU-R2-1 & R2-2	See Note 1
106-Utility	45	Public spaces, Corridors and utilities						0.06	3					3	6	EF-4	
107-Unisex	43	Public spaces: Toilet rooms - public							0	1	70		70	0	0	EF-2A	
108-Unisex	56	Public spaces: Toilet rooms - public							0	1	70		70	0	0	EF-2B	
Totals:	1114				22									327	680	AHU-R2-1 & R2-2	
109-DML	47	Food and beverage service: Cafeteria, fast food	100	5	2	7.5	15	0.18	8					23	86	AHU-R2-3	See Note 1
110-Serving	54	Food and beverage service: Cafeteria, fast food	100	5	4	7.5	30	0.18	10					40	146	AHU-R2-3	See Note 1
111-Cooking	343	Food and beverage service: Kitchens (cooking)					0					0.7	240	0	0	EF-1	
112-Kitchen	334	Food and beverage service: Cafeteria, fast food	100	33	4	7.5	30	0.18	60					90	331	AHU-R2-3	See Note 1
114-Office	41	Offices: Office spaces	5	0	1	5	5	0.06	2					7	27	AHU-R2-3	
115-Trash Room	52	Public spaces, Corridors and utilities						0.06	3					3	11	EF-3	
Totals:	871				11									161	590	AHU-R2-3	

Notes:

1. Classification of "Food and beverage service, Cafeteria, fast food" results in an estimated quantity of people on a square footage basis that is unrealistic with regard to the actual use of the space. The calculated number of people has been noted in the above calculation, but an alternative, reasonably conservative actual maximum occupancy (which is supported by the Owner's historical data) is utilized in the calculation for the Total Outside Air CFM required for the respective Zones. The code-mandated value of 7.5 cfm/person for "Food and beverage service, Cafeteria, fast food" is used in the calculation.

VRF HEAT PUMP SPLIT SYSTEM AIR HANDLER & CONDENSER UNIT SCHEDULE (AHU & ACC)

AHU Tag	Manuf.	AHU model # (indoor unit)	Orientation	ACC Tag	ACC model # (outdoor unit)	Tonnage	Supply Fan				DX Cooling				Heating Performance						Electric-AHU			Electric-ACC			AHU Installed weight LBS	ACC Installed weight LBS	Accessories & Options								
							Design airflow CFM	Outdoor airflow CFM	ESP in H2O	Fan Setting	Total capacity MBH	Sensible capacity MBH	Unit Discharge °F D.B.	(S)EER	Type	Net Capacity MBH @ 17°F D.B.	MBH @ 47°F D.B.	Unit Discharge °F D.B.	Efficiency COP @ 17°F D.B.	COP @ 47°F D.B.	Unit voltage phase Hz	MCA	MOCP	Unit voltage	MCA	MOCP			1	2	3	4	5	6	7	8	9
*(E) AHU-R2-1	Mitsubishi	PEFY-P48NMAU-E3MX	Horizontal	*(E) ACC-R2-1	PUHY-P120TNU-A	4.0	1400	280	-	-	48.0	-		-	Heat Pump	-	54.0	-	-	-	208/1/60	3.41	15	208/3/60	41	60	86	605									
*(E) AHU-R2-2	Mitsubishi	PEFY-P72NMHSU-E	Horizontal			6.0	2000	400	-	-	72.0	-		-	Heat Pump	-	80.0	-	-	-	208/3/60	5.6	15				221									
AHU-R2-3	Mitsubishi	TPEFY-P096MH1-40A	Horizontal	ACC-R2-3	TUHY-P096JAN40AN	8	2950	590	1.0	High	86.4	67.6	58.5	14.45	Heat Pump	-	108.0	102.0	-	4.175	208/1/60	8.2	15	208/3/60	33	50	221		X	X	X	X	X	X	X	X	X

* (E) Equipment shown for informational purposes only, R2-1 & R2-2 use same (E) ACC

Notes that apply to all units:

1. Maximum air velocity through cooling coil shall not exceed 500 feet per min.
2. Contractor to ensure that outdoor air intakes are a minimum of 10'-0" away from any exhaust fan discharge, plumbing vent or other contaminant source.
3. Mechanical subcontractor shall affix unit designation decal on unit.
4. Perform testing and balancing and submit reports to the engineer in accordance with specification.
5. Indoor and outdoor units shall be by the same manufacturer.
6. Refrigerant piping to be sized and installed per manufacturer's specifications.

Accessories & Options:

1. 2" Pleated MERV 8 Filter
2. Side (SGN-1), Front (SGN-3), & Rear (SGN-3) snow/hail guards (for ACC) & SHN-1 snow hood
3. TAR-40MAAU MA remote controller, TE-200A system remote controller
4. Field provided condensate drain pan.
5. Electrical disconnect (ACC & AHU).
6. Manufacturer's MaxiBlue Condensate Pump
7. Service outlets (GFCI type, provided & wired by EC).
8. R.A. & S.A. smoke detectors.
9. Factory installed economizer (IAQ ready) with differential enthalpy control and hood.

GRILLES, REGISTERS, AND DIFFUSERS SCHEDULE

Tag	Description	Size	Material	Finish	Mounting	Furnished By	Installed By	Manufacturer	Model	Notes
BS-1	Bathroom Air Purification Unit	Face: 5.44"x16"	Aluminum	Stainless Steel	Gyp. board ceiling	TUV	GC	RGF Environmental Group	BRU Assembly	See electrical sheets for connection information
CD-1	Perforated ceiling diffuser	Face: 24"x24" Neck: Varies	Aluminum	White	Lay-in ceiling	GC	GC	Nailor	4320A Type L	Provide with integral OBD
CD-2	Perforated ceiling diffuser	Face: 12"x12" Neck: Varies	Aluminum	White	Gyp. board ceiling	GC	GC	Nailor	4320A Type S	Provide with integral OBP Remove 4-way deflectors
CD-3	Perforated ceiling diffuser	Face: 20"x20" Neck: Varies	Aluminum	White	Gyp. board ceiling	GC	GC	Nailor	4320A Type S	Provide with integral OBD
ER-1	Perforated ceiling exhaust	Face: 12"x12" Neck: Varies	Aluminum	White	Gyp. board ceiling	GC	GC	Nailor	4330R Type S	Provide with integral OBD
RG-1	Perforated ceiling return	Face: 48"x20" Neck: Varies	Aluminum	White	Lay-in ceiling	GC	GC	Nailor	4330R Type L	
RG-2	Perforated ceiling return	Face: 36"x24" Neck: Varies	Aluminum	White	Gyp. board ceiling	GC	GC	Nailor	4330R Type S	
SR-2	Double-deflection supply register	Neck: Varies	Aluminum	White	Wall	GC	GC	Nailor	51DH	Provide with integral OBD

CONTROL FUNCTIONS

A. 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.

B. 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 INTERMITTENLY AS NEEDED TO MAINTAIN SET POINTS DURING UNOCCUPIED TIMES. OUTSIDE AIR DAMPERS SHALL BE OPEN CONTINUOUSLY WHEN EITHER IN OCCUPIED MODE OR WHEN HOOD SYSTEM IS ON AND SHALL BE CLOSED DURING UNOCCUPIED PERIODS.

C. THE THERMOSTATS SHALL DETERMINE OCCUPIED/UNOCCUPIED STATUS BASED ON THE SCHEDULE IN THE ENERGY MANAGEMENT SYSTEM.

2022-DB#3/P#1-4

Consultant:

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REV. DATE DESCRIPTION
2022.06.23 BID SET

PROFESSIONAL SEAL

Michael L. Wilson, P.E.
NY License #073765-1

PROFESSIONAL IN CHARGE: Michael L. Wilson, P.E.
DRAWN BY: PCE
CHECKED BY: AJS

PROJECT NUMBER:
21078

SHEET TITLE:
HVAC SCHEDULES

SHEET NUMBER:
M-600.00

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