

CALIFORNIA GREEN BUILDING STANDARDS CODE

5.410 BUILDING MAINTENANCE AND OPERATION

5.410.4 TESTING AND ADJUSTING:

Testing and adjusting of systems installed shall be required for buildings less than 10,000 square feet or new systems to swerve an addition or alteration subject to Section 303.1.

5.410.4.2 SYSTEMS:

Develop a written plan of procedures for testing and adjusting systems. Systems to be included for testing and adjusting shall include at a minimum, as applicable to the project:

- HVAC systems and controls
- Indoor and outdoor lighting and controls
- Water heating systems
- Renewable energy systems
- Landscape irrigation systems
- Water reuse systems

5.410.4.3 PROCEDURES:

Perform testing and adjusting procedures in accordance with manufacturer's specifications and applicable standards on each system.

5.410.4.3.1 HVAC BALANCING:

In addition to testing and adjusting, before a new space-conditioning system serving a building or space is operated for normal use, the system shall be balanced in accordance with the procedures defined by the Testing Adjusting and Balancing Bureau National Standards; the National Environmental Balancing Bureau Procedural Standards; Associated Air Balance Council National Standards or as approved by the enforcing agency.

5.410.4.4 REPORTING:

After completion of testing, adjusting and balancing, provide a final report of testing signed by the individual responsible for performing these services.

5.410.4.5 OPERATION AND MAINTENANCE MANUAL:

Provide the building owner or representative with detailed operating and maintenance instructions and copies of guaranties/warranties for each system. O&M instructions shall be consistent with OSHA requirements in CCR, Title 8, Section 5142, and other related regulations.

5.410.4.5.1 INSPECTIONS AND REPORTS:

Include a copy of all inspection verifications and reports required by the enforcing agency.

5.504 POLLUTANT CONTROL

5.504.1 TEMPORARY VENTILATION:

The permanent HVAC system shall only be used during construction if necessary to condition the building or areas of addition or alteration within the required temperature range for material and equipment installation. If the HVAC system is used during construction, use return air filters with a Minimum Efficiency Reporting Value (MERV) of 8, based on ASHRAE 52.2-1999, or an average efficiency of 30% based on ASHRAE 52.1-1992. Replace air filters immediately prior to occupancy, or, if the building is occupied alteration, at the conclusion of construction.

5.504.3 COVERING OF DUCT OPENINGS OF MECHANICAL EQUIPMENT DURING CONSTRUCTION:

At the time of rough installation and during storage on the construction site until final startup of the heating, cooling and ventilating equipment, all duct and other related air distribution component openings shall be covered with tape, plastic, sheet metal, or other methods acceptable to the enforcing agency to reduce the amount of dust, water and debris which may collect in the system.

5.508 OUTDOOR AIR QUALITY

5.508.1 OZONE DEPLETION AND GREENHOUSE GAS REDUCTIONS:

Installations of HVAC, refrigeration, and fire suppression equipment shall comply with Section 5.508.1.1 and 5.508.1.2.

5.508.1.1 CHLOROFLUOROCARBONS (CFCs):

Install HVAC, refrigeration and fire suppression equipment that do not contain CFCs.

5.508.1.2 HALONS:

Install HVAC, refrigeration and fire suppression equipment that do not contain Halons.

SECTION 15732 - PACKAGED ROOFTOP AIR-CONDITIONING UNITS

PART 1 - GENERAL

1.1 SECTION REQUIREMENTS

- Submittals: Product Data and Shop Drawings.
- Comply with ASHRAE 15.
- EER: Equal to or greater than prescribed by ASHRAE 90.1, "Energy Efficient Design of New Building, except Low Rise Residential Buildings."
- Warranties: Submit a written warranty, signed by the manufacturer, agreeing to the repair or replacement of components that fail within 5 years of Substantial Completion.

PART 2 - PRODUCTS

2.1 PACKAGED UNITS, 5 TO 20 TONS

- Factory assembled and tested, consisting of compressors, condensers, evaporator coils, condenser and evaporator fans, refrigeration and temperature controls, filters, and dampers.
 - Refer to Rooftop Heating/Cooling Unit Schedule on drawing M200 for capacities, and manufacturers.
 - Evaporator Fans: Belt driven, forward curved centrifugal.
 - Exhaust/Relief Fans: Direct drive, forward curved centrifugal or propeller.
 - Condenser Fans: Direct drive propeller.
 - Refrigerant Coils: Aluminum fins and copper coil.
 - Compressors: Serviceable hermetic or fully hermetic, with safety controls, hot gas bypass, and timed off controls.
 - Heat Exchangers: Gas fired, with gas controls, electronic ignition, high limit cutout, and forced draft proving switch.
 - Economizer controls (Low-Leak Comparative Enthalpy, 100% capacity).
 - Low ambient controls.
 - Smoke Detectors: Photoelectric.
 - Operating Controls: Two stage heating and two stage cooling on units 8-1/2 tons and over.
 - Roof curb.
 - Control Wiring from T-stat to rooftop unit: Shall be 18ga / 7 conductor, rated for plenum applications.
 - Control Wiring from T-stat to remote sensor: Shall be a separate 18ga / 2 conductor shielded, rated for plenum applications.

PART 3 - EXECUTION

3.1 INSTALLATION

- Install units level and plumb and firmly anchored.
- Connect gas piping to burner with pipe same size as gas train inlet, and provide union with sufficient clearance for burner removal and service.
- Connect to supply and return hydronic piping with shutoff valve and union or flange at each connection.
- Install ducts to termination in roof mounting frames. Terminate return air duct through roof structure.
- Connect units to wiring systems and to ground.

END OF SECTION 15732

SECTION 15810 - DUCTS AND ACCESSORIES

PART 1 - GENERAL

1.1 SECTION REQUIREMENTS

- Submittals: Product Data for fire and smoke dampers.
- Comply with NFPA 90A for systems serving spaces more than 25,000 cu. ft. in volume or building Types II, IV, and V construction more than 3 stories in height.
- Comply with NFPA 90B for systems serving spaces in 1 or 2 family dwellings or serving spaces less than 25,000 cu. ft..
- Comply with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations," for kitchen hood ducts
- Comply with UL 181 and UL 181A for ducts and closures.
- Testing, Adjusting, and Balancing Agency Qualifications: AABC certified (to be furnished by Tenant).

PART 2 - PRODUCTS

2.1 DUCTS

- Spiral Duct: Spiral Lock Seam, without insulation, G90 galvanized finish, ASTM A-653/G94
 - Basis of Design Manufacturers: Lindab SPIROsafe, alternates to the basis of design must be submitted for review.
 - Fittings: Factory produced standing seam construction with internal sealing. Fittings with a major axis of 36" or smaller shall be 20 gauge. Fittings with a major axis of 37"-48" shall be 18 gauge.
- Galvanized Steel Sheet: Forming steel, ASTM A 653/653M, G90 coating designation.
- Duct Liner: ASTM C 1071, Type II, with an airstream surface coated with a temperature resistant coating. Thickness: 1-1/2 inch. R-value : 8.
 - Adhesive: ASTM C 916, Type I.
 - Mechanical Fasteners: Galvanized steel pin, length as required to penetrate liner plus a 1/8 inch projection maximum into the airstream.
- Joint and Seam Tape: Comply with UL 181A.
- Joint and Seam Sealant: Comply with UL 181A.
- Rectangular Metal Duct Fabrication: Comply with SMACNA's "HVAC Duct Construction Standard" for metal thickness, reinforcing types and intervals, tie rod applications, and joint types and intervals.

2.2 ACCESSORIES

- Volume-Control Dampers: Factory fabricated volume control dampers, complete with required hardware and accessories. Single blade and multiple opposed blade, standard leakage rating, and suitable for horizontal or vertical applications.
- Fire Dampers: Factory-fabricated fire dampers, complete with required hardware and accessories. UL labeled according to UL 555, "Fire Dampers".
- Flexible Connectors: Flame retardant or noncombustible fabrics, coatings, and adhesives complying with UL 181, Class 1.
- Flexible Ducts: Factory fabricated, insulated, round duct, with an outer jacket enclosing 2 inch thick, glass fiber insulation, R-value: 6.0, around a continuous inner liner.

PART 3 - EXECUTION

3.1 INSTALLATION

- Duct System Pressure Class: Construct and install each duct system with 2 inch positive and negative duct pressure classifications.
- Conceal ducts from view in finished and occupied spaces. Except where noted as exposed.
- Avoid passing through electrical equipment spaces and enclosures.
- Support and connect metal ducts according to SMACNA's "HVAC Duct Construction Standard".
- Install duct accessories according to applicable portions of details of construction as shown in SMACNA standards.
- Install liner and/or insulation on ductwork per the material schedule on sheet M010.
- Install volume control dampers in lined duct with methods to avoid damage to liner and to avoid erosion of duct liner.
- Install fire and smoke dampers according to manufacturer's UL approved written instructions.
- Install fusible links in fire dampers.
- Provide saddle taps at tees for exposed ductwork.

3.2 TESTING, ADJUSTING, AND BALANCING

- The Tenant will supply an independent balance agent to to balance and adjust the HVAC installation. The balance agent will be responsible for any pulley or belt changes required.
- The GC is to have trained staffed available during the balancing to correct issues noted by the balance agent.
- The balance agent is to balance airflow within distribution systems, including submains, branches, and terminals to indicated quantities +/- 10%. The hood exhaust system shall be balanced to a tolerance of -0+10% and the make-up air system to a tolerance of -10+0%.
- The balance agent is to supply a copy of the balance report to the Tenant, engineer and general contractor for review.

END OF SECTION 15810

SECTION 15855 - DIFFUSERS, REGISTERS, AND GRILLES

PART 1 - GENERAL

1.1 SECTION REQUIREMENTS

- Submittals: None.

PART 2 - PRODUCTS

2.1 OUTLETS AND INLETS

- All air terminal devices:
 - Refer to Grills, Registers, and Diffusers Schedule for equipment schedule
 - Manufacturer: As scheduled (NO SUBSTITUTIONS)
 - Material: As scheduled.
 - Finish: As scheduled.
 - Mounting: As scheduled.

PART 3 - EXECUTION

3.1 INSTALLATION

- Coordinate location and installation with duct installation and installation of other ceiling and wall mounted items.
- Locate ceiling diffusers, registers, and grilles, as indicated on the architectural "reflected ceiling plans." Unless otherwise indicated, locate units in center of acoustical ceiling panels.

END OF SECTION 15855

HVAC MATERIAL SCHEDULE		
CATEGORY	APPLICATION	ALLOWABLE MATERIAL
DUCT	EXPOSED SUPPLY	RECT. LINED OR ROUND AS SHOWN, NO EXPOSED DUCT-SEALING MASTIC
	EXPOSED RETURN	RECTANGULAR, NO EXPOSED DUCT-SEALING MASTIC
	EXPOSED GEN. EXHAUST	RECTANGULAR OR ROUND AS SHOWN, NO EXPOSED DUCT-SEALING MASTIC
	CONCEALED, SUPPLY	RECT. OR ROUND AS SHOWN, LINED OR INSULATED
	CONCEALED, RETURN	RECT. OR ROUND AS SHOWN, LINED OR INSULATED
	CONCEALED, GEN. EXHAUST	RECT. OR ROUND AS SHOWN
	CONCEALED, TYPE I HOOD EXHAUST	RECTANGULAR 16 GA. BLACK IRON W/ WRAP OR UL 1978 FACTORY-MANUFACTURED DUCT W/ WRAP (SUBMIT SHOP DRAWINGS FOR FACTORY-MANUFACTURED DUCT PRIOR TO ORDERING FOR APPROVAL)

HVAC ABBREVIATIONS

- AFF ABOVE FINISHED FLOOR
- AFG ABOVE FINISHED GRADE
- CD CEILING DIFFUSER
- CU CONDENSING UNIT
- (E) EXISTING
- EF EXHAUST FAN
- ER EXHAUST REGISTER
- EXTG EXISTING
- HD HOOD
- MUA MAKEUP AIR UNIT
- OBD BLADE DAMPER
- RG RETURN GRILLE
- RTU ROOFTOP UNIT
- SR SUPPLY REGISTER
- VSC VARIABLE SPEED CONTROL

- COZAS TENANT'S CO2 ALARM SUPPLIER
- GC GENERAL CONTRACTOR
- HES TENANT'S HVAC EQUIPMENT SUPPLIER
- HS TENANT'S HOOD SUPPLIER
- KES TENANT'S KITCHEN EQUIPMENT SUPPLIER
- TAB TENANT'S TEST AND BALANCE VENDOR
- TCC TENANT'S CABLING CONTRACTOR
- TDC TENANT'S DUCT CLEANER
- TEMS TENANT'S ENERGY MANAGEMENT SYSTEM SUPPLIER
- TLS TENANT'S LIGHT/LAMP SUPPLIER
- TMB TENANT'S MENU BOARD SUPPLIER
- TMS TENANT'S MILLWORK SUPPLIER
- TP TENANT'S PHONE SUPPLIER
- TRS TENANT'S RAILING SUPPLIER
- TSV TENANT'S SIGN VENDOR
- TUV TENANT'S UV SANITIZER SUPPLIER
- WCS TENANT'S WALK-IN COOLER SUPPLIER
- WHS TENANT'S WATER HEATER SUPPLIER

HVAC SYMBOLS

- CEILING DIFFUSER
- CEILING-MOUNTED RETURN OR EXHAUST REGISTER
- SUPPLY REGISTER
- RETURN GRILLE
- FLEXIBLE DUCT
- MITERED CORNER WITH TURNING VANES
- DUCTWORK INTERNAL FREE DIMENSIONS (WIDTH/HEIGHT) RECTANGULAR TO ROUND DUCT TRANSITION
- DUCT-MOUNTED SMOKE DETECTOR
- MOTOR-OPERATED DAMPER
- MANUAL VOLUME DAMPER
- GREASE DUCT CLEANOUT
- MITERED CORNER WITHOUT TURNING VANES
- GRIDPOINT THERMOSTAT
- GRIDPOINT ZONE SENSOR MODULE
- GRIDPOINT SUPPLY PROBE
- PLAN NOTE: SEE PLAN NOTES LISTED ON THE SAME SHEET FOR NOTE MEANING
- CONNECT TO EXISTING
- EQUIPMENT TAG: SEE EQUIPMENT SCHEDULE ON SHEET M600 FOR EQUIPMENT INFORMATION
- AUDIO/VISUAL REMOTE SMOKE DETECTOR ANNUNCIATOR WITH REMOTE KEY OPERATED RESET
- GRILL, REGISTER, OR DIFFUSER TAG: TAG NECK SIZE AIRFLOW [CFM]

HVAC GENERAL NOTES

- GENERAL NOTES APPLY TO HVAC SHEETS.
- WORK SHALL COMPLY WITH STATE AND LOCAL CODE REQUIREMENTS AS APPROVED AND AMENDED BY THE AUTHORITY HAVING JURISDICTION, INCLUDING APPLICABLE SECTIONS OF NFPA, THE MECHANICAL CODE, AND ANY INTERIM AMENDMENTS AT THE TIME OF THE PROPOSAL. PURCHASE PERMITS ASSOCIATED WITH THE WORK. OBTAIN INSPECTIONS REQUIRED BY CODE. SEE ARCHITECTURAL SHEETS FOR THE PREVAILING CODES.
- CONTRACTOR AND SUBCONTRACTORS SHALL REVIEW A COMPLETE SET OF THE CONSTRUCTION DOCUMENTS.
- COORDINATE WORK WITH THE WORK OF OTHER TRADES, EQUIPMENT FURNISHED BY OTHERS, REQUIREMENTS OF THE OWNER, AND OF THE EXISTING CONDITIONS AT THE PROJECT SITE.
- DRAWINGS FOR THE MECHANICAL WORK ARE DIAGRAMMATIC, SHOWING THE GENERAL LOCATION, TYPE, LAYOUT, AND EQUIPMENT REQUIRED. THE DRAWING SHALL NOT BE SCALED FOR EXACT MEASUREMENTS, REFER TO ARCHITECTURAL DRAWINGS FOR DIMENSIONS. REFER TO MANUFACTURER'S STANDARD INSTALLATION DRAWINGS FOR EQUIPMENT CONNECTIONS AND INSTALLATION REQUIREMENTS. PROVIDE DUCTWORK, CONNECTIONS, OFFSETS, ACCESSORIES, AND MATERIALS NECESSARY FOR A COMPLETE SYSTEM.
- DUCT DIMENSIONS ON PLANS INDICATE DIMENSIONS OF INTERNAL FREE AREA.
- PERFORATED CEILING DIFFUSERS SHALL BE 4-WAY UNLESS NOTED OTHERWISE.
- COORDINATE ROOF WORK WITH THE OWNER'S CONSTRUCTION MANAGER PRIOR TO CONSTRUCTION.
- UNLESS NOTED OTHERWISE RECTANGULAR DUCT ELBOWS GREATER THAN 45° SHALL BE MITERED ELBOWS WITH DOUBLE-THICKNESS TURNING VANES AND RECTANGULAR DUCT ELBOWS 45° OR LESS SHALL BE RADIUSSED ELBOWS WITH AN INSIDE RADIUS OF AT LEAST 1/2 THE WIDTH OF THE DUCT.
- REPLACE AIR FILTERS WITH NEW, CLEAN MERV 13 AIR FILTERS AT TURNOVER.
- THE TERM "FURNISH" MEANS SUPPLY AND DELIVER TO THE PROJECT SITE, READY FOR UNLOADING, UNPACKING, ASSEMBLY, INSTALLATION, AND SIMILAR OPERATIONS. THE TERM "INSTALL" DESCRIBES THE OPERATIONS AT THE PROJECT SITE INCLUDING THE ACTUAL UNLOADING, UNPACKING, ASSEMBLY, ERECTING, PLACING, ANCHORING, APPLYING, WORKING TO DIMENSION, FINISHING, CURING, PROTECTING, CLEANING, AND SIMILAR OPERATIONS. THE TERM "PROVIDE" MEANS TO FURNISH AND INSTALL, COMPLETE AND READY FOR THE INTENDED USE.
- PROVIDE LABELING CALLED FOR IN THE HVAC DRAWINGS USING ENGRAVED PHENOLIC PLATES.
- PROVIDE P3000 12 GA. UNISTRUT WITH PG FINISH FOR DUCT SUPPORTS AND OTHER UNISTRUT IN AREAS EXPOSED TO VIEW. SLOTTED UNISTRUT AND OTHER UNISTRUT WITH HOLES IS NOT ACCEPTABLE.

Consultant:



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Contents:

HVAC SPECIFICATIONS

M010

STATE OF CALIFORNIA
Mechanical Systems
 NRCC-MCH-E (Created 09/2020) CALIFORNIA ENERGY COMMISSION

CERTIFICATE OF COMPLIANCE
 Project Name: Chipotle Mexican Grill - Hayward
 Project Address: 22263 Foothill Blvd, Hayward, CA 94541
 Report Page: Page 1 of 12
 Date Prepared: 4/8/2022

A. GENERAL INFORMATION

01	Project Location (City)	Hayward	04	Total Conditioned Floor Area	2,257
02	Climate Zone	3	05	Total Unconditioned Floor Area	0
03	Occupancy Types Within Project:		06	# of Stories (Habitable Above Grade)	1
<input type="checkbox"/> Office (B) <input type="checkbox"/> Hotel/ Motel Guest Rooms (R-1) <input type="checkbox"/> High-Rise Residential (R-2/R-3)		<input type="checkbox"/> Retail (M) <input type="checkbox"/> School (E) <input type="checkbox"/> Relocatable Class Bldg (E)	<input type="checkbox"/> Non-refrigerated Warehouse (S) <input type="checkbox"/> Healthcare Facility (I) <input checked="" type="checkbox"/> Other (Write In: Restaurant (A2))		

¹ FOOTNOTES: Climate zone can be determined on the California Energy Commission's website at http://www.energy.ca.gov/maps/renewable/building_climate_zones.html

B. PROJECT SCOPE

Table Instructions: Include any mechanical systems that are within the scope of the permit application and are demonstrating compliance using the prescriptive path outlined in §140.4, or §141.0(b)2 for alterations.

My project consists of (check all that apply)

01	Air System(s)	02	Wet System Components	03	Dry System Components
<input checked="" type="checkbox"/>	Heating Air System	<input type="checkbox"/>	Water Economizer	<input checked="" type="checkbox"/>	Air Economizer
<input checked="" type="checkbox"/>	Cooling Air System	<input type="checkbox"/>	Pumps	<input type="checkbox"/>	Electric Resistance Heat
<input type="checkbox"/> Mechanical Controls <input checked="" type="checkbox"/> Mechanical Controls (existing to remain, altered or new)		<input type="checkbox"/> Hydronic System Piping <input type="checkbox"/> Cooling Towers <input type="checkbox"/> Chillers <input type="checkbox"/> Boilers		<input checked="" type="checkbox"/> Fan Systems <input checked="" type="checkbox"/> Ductwork (existing to remain, altered or new) <input type="checkbox"/> Ventilation <input type="checkbox"/> Zonal Systems/ Terminal Boxes	

C. COMPLIANCE RESULTS

Table Instructions: If any cell on this table says "DOES NOT COMPLY" or "COMPLIES with Exceptional Conditions" refer to Table D. for guidance.

01	System Summary	02	Pumps	03	Fans/Economizers	04	System Controls	05	Ventilation	06	Terminal Box Controls	07	Distribution	08	Cooling Towers	09	Fans
§110.1, §110.2, §140.4	AND	§140.4(a)	AND	§140.4(a), §140.4(e)	AND	§110.2, §120.2, §140.4(f)	AND	§120.1	AND	§140.4(d)	AND	§120.3, §140.4(f)	AND	§110.2(e)2	AND		Compliance Results
(See Table F)	AND	(See Table G)	AND	(See Table H)	AND	(See Table I)	AND	(See Table J)	AND	(See Table K)	AND	(See Table L)	AND	(See Table M)	AND		DOES NOT COMPLY
Yes	AND	AND	No	AND	Yes	AND	Yes	AND	Yes	AND	Yes	AND	Yes	AND	Yes	AND	COMPLIES

Mandatory Measures Compliance (See Table Q for Details)

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance: <http://www.energy.ca.gov/title24/2019standards/> September 2020

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System Name: RTU-2
 Economizer:¹ Differential Enthalpy
 System Fan Type: Constant Volume

01	Fan Name or Item Tag	02	Fan Function	03	Qty	04	Maximum Design Supply Airflow (CFM)	05	HP Unit ²	06	Design HP	07	Fan Power Pressure Drop Adjustment - Table 140.4-B	08	Device	09	Design Airflow through Device (CFM)
RTU-2	Supply	1	3,000	Nameplate HP	1.63	Calculated Adjustment (in H ₂ O)											

Total System Design Supply Airflow (CFM): 3,000
 Total System Design (B)HP: 1.63
 Maximum System Fan Power (B)HP:

¹ FOOTNOTE: Computer room economizers must meet requirements of §140.9(a) and will be documented on the NRCC-PRC-E document.
² The unit used for HP must be consistent for all fans within a system.

I. SYSTEM CONTROLS

Table Instructions: Complete the following Table to demonstrate compliance with mandatory controls in §110.2 and §120.2 and prescriptive controls in §140.4(f) and (g) or requirements in §141.0(b)2E for altered space conditioning systems.

01	System Name	02	System Zoning	03	Conditioned Floor Area Being Served (ft ²)	04	Thermostats	05	Shut-Off Controls	06	Isolation Zone Controls	07	Demand Response	08	Supply Air Temp. Reset	09	Window Interlocks
RTU-1	single zone	≤ 25,000 ft ²	EMCS	EMCS	NA: Single Zone	EMCS	NA: Single Zone	EMCS	NA: Single Zone	EMCS	NA: Single Zone	EMCS	NA: Single Zone	NA: No operable windows			
RTU-2	single zone	≤ 25,000 ft ²	EMCS	EMCS	NA: Single Zone	EMCS	NA: Single Zone	EMCS	NA: Single Zone	EMCS	NA: Single Zone	EMCS	NA: Single Zone	NA: No operable windows			

¹ FOOTNOTES: Gravity gas wall heaters, gravity floor heaters, gravity room heaters, non-central electric heaters, fireplaces or decorative gas appliances, wood stoves are not required to have setback thermostats.
² NOTES: Controls with a * require a note in the space below explaining how compliance is achieved.
 EX: System 1: SA Temp Reset: Exempt because zones compliant with §140.4(d); EXCEPTION 1 to §140.4(f)

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance: <http://www.energy.ca.gov/title24/2019standards/> September 2020

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L. DISTRIBUTION (DUCTWORK AND PIPING)

Table Instructions: Complete the following tables to show compliance with mandatory pipe insulation requirements found in §120.3 and prescriptive requirements found in §140.4(f) for duct leakage testing.

Duct Leakage Sealing

11	No	The scope of the project includes only duct systems serving healthcare facilities.
12	Yes	Duct system provides conditioned air to an occupiable space for a constant volume, single zone, space-conditioning system.
13	Yes	The space conditioning system serves less than 5,000 ft ² of conditioned floor area.
14	No	The combined surface area of the ducts in the following locations is more than 25% of the total surface area of the entire duct system: <input type="checkbox"/> Outdoors <input type="checkbox"/> In a space directly under a roof that has a U-factor greater than the U-factor of the ceiling, or if the roof does not meet the requirements of §140.3(a)18 or if the roof has fixed vents or openings to the outside/ unconditioned spaces <input type="checkbox"/> In an unconditioned crawlspace <input type="checkbox"/> In other unconditioned spaces
15	No	The scope of the project includes extending an existing duct system, which is constructed, insulated or sealed with asbestos.
16	No	The scope of the project includes an existing duct system that is documented to have been previously sealed as confirmed through field verification and diagnostic testing in accordance with procedures in the Reference Nonresidential Appendix N.2.
17		Duct system shall be sealed in accordance with the California Mechanical Code.

M. COOLING TOWERS

This Section Does Not Apply

N. DECLARATION OF REQUIRED CERTIFICATES OF INSTALLATION

Table Instructions: Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at https://www.energy.ca.gov/title24/2019standards/2019_compliance_documents/Nonresidential_Documents/NRCC/

YES	NO	Form/Title	Systems To Be Field Verified	Field Inspector
<input checked="" type="checkbox"/>	<input type="checkbox"/>	NRCC-MCH-01-E - Must be submitted for all buildings.		Pass Fail

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance: <http://www.energy.ca.gov/title24/2019standards/> September 2020

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D. EXCEPTIONAL CONDITIONS

This table is auto-filled with uneditable comments because of selections made or data entered in tables throughout the form.

Table H indicates a Fan Power System Index that exceeds the maximum allowed per §140.4(c). Please revise to demonstrate compliance. Selections made in Table O have been changed by the permit applicant. See Table E. Additional Remarks for permit applicant's explanation.

E. ADDITIONAL REMARKS

This table includes remarks made by the permit applicant to the Authority Having Jurisdiction.

F. HVAC SYSTEM SUMMARY (DRY & WET SYSTEMS)

Table Instructions: Complete the following equipment schedules to show compliance with mandatory requirements found in §110.1 and §110.2(a) and prescriptive requirements found in §140.4(a), §140.4(b), and §140.4(c) or §141.0(b)2 for alterations.

Dry System Equipment Sizing (includes air conditioners, condensers, heat pumps, VRF, furnaces and unit heaters)

01	02	03	04	05	06	07	08	09	10	11
Name or Item Tag	Equipment Category per Tables 110.2	Equipment Type per Tables 110.2 & Title 20	Smallest Size Available §140.4(a)	Per Design (kBtu/h)	Rated (kBtu/h)	Supp. Heating Output (kBtu/h)	Sensible Per Design (kBtu/h)	Rated (kBtu/h)	Total Heating Load (kBtu/h)	Total Sensible Cooling Load (kBtu/h)
RTU-1	Unitary AC/ Cond. (no elec. resistance)	AC, air cooled, package (3 phase)	Yes	103	125	0	73	93	32	70
RTU-2	Unitary AC/ Cond. (no elec. resistance)	AC, air cooled, package (3 phase)	Yes	103	125	0	75	90	71	71

¹ FOOTNOTES: Equipment shall be the smallest size, within the available options of the desired equipment line, necessary to meet the design heating and cooling loads of the building per §140.4(a). Healthcare facilities are exempt.
² It is common practice to show rated output capacity on the equipment schedule. Sensible cooling output comes from specification sheet tables.
³ If equipment is heating only, leave cooling output and load blank. If equipment is cooling only, leave heating output and load blank.
⁴ Authority Having Jurisdiction may ask for load calculations used for compliance per §140.4(b).
 Table Continued

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Mechanical Systems
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CERTIFICATE OF COMPLIANCE
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Table Continued

J. VENTILATION AND INDOOR AIR QUALITY

Table Instructions: Complete the following Table to demonstrate compliance with mandatory ventilation requirements in §120.1 and §120.2(e)3 for all nonresidential, high-rise residential and hotel/motel occupancies. For alterations, only ventilation systems being altered within the scope of the permit application need to be documented in this table. In lieu of this table, the required outdoor ventilation rates and airflow may be shown on the plans or the calculations can be presented in a spreadsheet.

01	<input type="checkbox"/>	Check the box if the project is showing ventilation calculations on the plans, or attaching the calculations instead of completing this table.
02	<input checked="" type="checkbox"/>	Check this box if the project includes Nonresidential or Hotel/Motel spaces.
03	<input type="checkbox"/>	Check this box if the project includes new or altered high-rise residential dwelling units.
03	<input type="checkbox"/>	Check the box if the project is using natural ventilation in any spaces to meet required ventilation rates per §120.1(c)2.

Nonresidential and Hotel/ Motel Ventilation Systems

04	05	06	07					
System Name:	RTU-1	System Design OA CFM Air Flow: ¹ 500	System Design Transfer Air CFM: 0					
08	09	10	11	12	13	14	15	16
Space Name or Item Tag	Occupancy Type ⁴	Conditioned Floor Area (ft ²)	# of showerheads / toilets	# of people ⁵	Required Min OA CFM	Required Minimum CFM	Provided per Design CFM	DCV or Occupant Sensor Controls per §120.1(d)3, §120.1(d)5 & §120.2(e)3 ⁶
Kitchen	Kitchen (cooking)	1,205		5	180.75	843.5	3,200	DCV NA: Space exhaust is > design ventilation rate exception Occ Sensor NA: Continuously operated per §120.2(e)3 exception
Office	Office space	68		1	15		0	DCV NA: Area <150 ft ² or design occupancy < 10 people Occ Sensor NA: Continuously operated per §120.2(e)3 exception
17	Total System Required Min OA CFM	195.75	18	Ventilation for this System Complies?	Yes			

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O. DECLARATION OF REQUIRED CERTIFICATES OF ACCEPTANCE

Table Instructions: Selections have been made based on information provided in previous tables of this document. If any selection needs to be changed, please explain why in Table E. Additional Remarks. These documents must be provided to the building inspector during construction and can be found online at https://www.energy.ca.gov/title24/2019standards/2019_compliance_documents/Nonresidential_Documents/NRCC/

YES	NO	Form/Title	Systems To Be Field Verified	Field Inspector
<input checked="" type="checkbox"/>	<input type="checkbox"/>	NRCA-MCH-02-A Outdoor Air must be submitted for all newly installed HVAC units. Note: MCH02-A can be performed in conjunction with MCH-07-A Supply Fan VFD Acceptance (if applicable) since testing activities overlap.		Pass Fail
<input checked="" type="checkbox"/>	<input type="checkbox"/>	NRCA-MCH-03-A Constant Volume Single Zone HVAC NOTE: This form does not automatically move to "Yes". If Constant Volume Single Zone HVAC Systems are included in the scope, permit applicant should move this form to "Yes".		Pass Fail
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-04-A Air Distribution Duct Leakage		Pass Fail
<input checked="" type="checkbox"/>	<input type="checkbox"/>	NRCA-MCH-05-A Air Economizer Controls		Pass Fail
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-06-A Demand Control Ventilation Systems Acceptance must be submitted for all systems required to employ demand controlled ventilation (refer to §120.1(c)3) can vary outside ventilation flow rates based on maintaining interior carbon dioxide (CO2) concentration setpoints.		Pass Fail
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-07-A Supply Fan Variable Flow Controls		Pass Fail
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-08-A Valve Leakage Test		Pass Fail
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-09-A Supply Water Temperature Reset Controls		Pass Fail
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-10-A Hydronic System Variable Flow Controls		Pass Fail
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-11-A Automatic Demand Shed Controls		Pass Fail

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Dry System Equipment Efficiency (other than Package Terminal Air Conditioners (PTAC) and Package Terminal Heat Pumps (PTHP))

01	02	03	04	05	06	07	08	09
Name or Item Tag	Size Category (Btu/h)	Rating Condition (°F)	Efficiency Unit	Min Efficiency Required per Tables 110.2/ Title 20	Design Efficiency	Efficiency Unit	Min Efficiency Required per Tables 110.2/ Title 20	Design Efficiency
RTU-1	≥65,000 and <135,000				82	EER	11	12
RTU-2	≥65,000 and <135,000				82	EER	11	12

G. PUMPS

This Section Does Not Apply

H. FAN SYSTEMS & AIR ECONOMIZERS

Table Instructions: Complete the following Table for fan systems to demonstrate compliance with prescriptive requirements found in §140.4(c), §140.4(e) and §140.4(f). First document the system details, then add fans within that system to document compliance with fan power requirements. Fan systems serving only process loads are exempt from these requirements and do not need to be included in Table H.

System Name:	RTU-1	Economizer: ¹ Differential Enthalpy	Economizer Controls:	Design per §140.4(e) and (m)	System Fan Type:	Constant Volume	
01	02	03	04	05	06	07	08
Fan Name or Item Tag	Fan Function	Qty	Maximum Design Supply Airflow (CFM)	HP Unit ²	Design HP	Fan Power Pressure Drop Adjustment - Table 140.4-B	Device
RTU-1	Supply	1	3,400	Nameplate HP	2.09	Calculated Adjustment (in H ₂ O)	Design Airflow through Device (CFM)
Total System Design Supply Airflow (CFM):		3,400	Total System Design (B)HP:		2.09	Maximum System Fan Power (B)HP:	

Table Continued

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Table Continued

System Name:	RTU-2	System Design OA CFM Air Flow: ¹ 1,000	System Design Transfer Air CFM: 0	Air Filtration per §120.1(c) and §141.0(b)2 ²				
08	09	10	11	12	13	14	15	16
Space Name or Item Tag	Occupancy Type ⁴	Conditioned Floor Area (ft ²)	# of showerheads / toilets	# of people ⁵	Required Min OA CFM	Required Minimum CFM	Provided per Design CFM	DCV or Occupant Sensor Controls per §120.1(d)3, §120.1(d)5 & §120.2(e)3 ⁶
Dining Room	Cafeteria/ fast-food dining	770		43	645		0	DCV NA: Space exhaust is > design ventilation rate exception Occ Sensor NA: Continuously operated per §120.2(e)3 exception
Restroom	Toilet (public)- cont. eth.	214		4	0	32.1	200	DCV NA: Space exhaust is > design ventilation rate exception Occ Sensor NA: Continuously operated per §120.2(e)3 exception
17	Total System Required Min OA CFM	677.1	18	Ventilation for this System Complies?	Yes			

¹ FOOTNOTES: System CFM should include both mechanical and natural ventilation for the zone/system.
² Air filtration requirements apply to the following three system types per §120.1(c)1A: space conditioning systems utilizing ducts to supply air to occupiable space; supply-only ventilation systems providing outside air to occupiable space; supply side of balanced ventilation systems including heat recovery and energy recovery ventilation systems providing outside air to occupiable space.
³ Uniform Mechanical Code may have more stringent ventilation requirements; the most stringent code requirement takes precedence.
⁴ See Standards Tables 120.1.4 and 120.1.8
⁵ For lecture halls with fixed seating, the expected number of occupants shall be determined in accordance with the California Building Code.
⁶ §120.2(e)3 requires systems serving rooms that are required by §130.1(c)1 to have lighting occupancy sensors controls to also have occupancy sensing zone controls for ventilation. Examples of spaces which require lighting occupancy sensors include offices 250ft² or smaller, multipurpose rooms less than 1,000ft², conference rooms, restrooms, aisles and open areas in warehouses, library book stack aisles, corridors, stairwells, parking garages, and loading and unloading zones, unless excepted by §130.1(c).

K. TERMINAL BOX CONTROLS

This Section Does Not Apply

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<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-12-A FDD for Packaged Direct Expansion Units	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-13-A Automatic FDD for Air Handling Units and Zone Terminal Units Acceptance	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-14-A Distributed Energy Storage DX AC Systems Acceptance NOTE: This form does not automatically move to "Yes". If Distributed Energy Storage DX AC Systems are included in the scope, permit applicant should move this form to "Yes".	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-15-A Thermal Energy Storage (TES) System Acceptance NOTE: This form does not automatically move to "Yes". If Chilled Water Storage, Ice-on-Coil Internal Melt, Ice-on-Coil External Melt, Ice Harvesting, Brine, Ice-Slurry, Eutectic Salt, Carbamate Hydrate Slurry (CHS), Cryogenic or Encapsulated Ice Ball Systems are included in the scope, permit applicant should move this form to "Yes".	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-16-A Supply Air Temperature Reset Controls	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-17-A Condenser Water Temperature Reset Controls	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	NRCA-MCH-18 Energy Management Control Systems	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-19 Occupancy Sensor Controls	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-20 Multi-Family Ventilation	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	NRCA-MCH-21 Multi-Family Envelope Leakage	<input type="checkbox"/>	<input type="checkbox"/>

CA Building Energy Efficiency Standards - 2019 Nonresidential Compliance: <http://www.energy.ca.gov/title24/2019standards/> September 2020

Consultant:

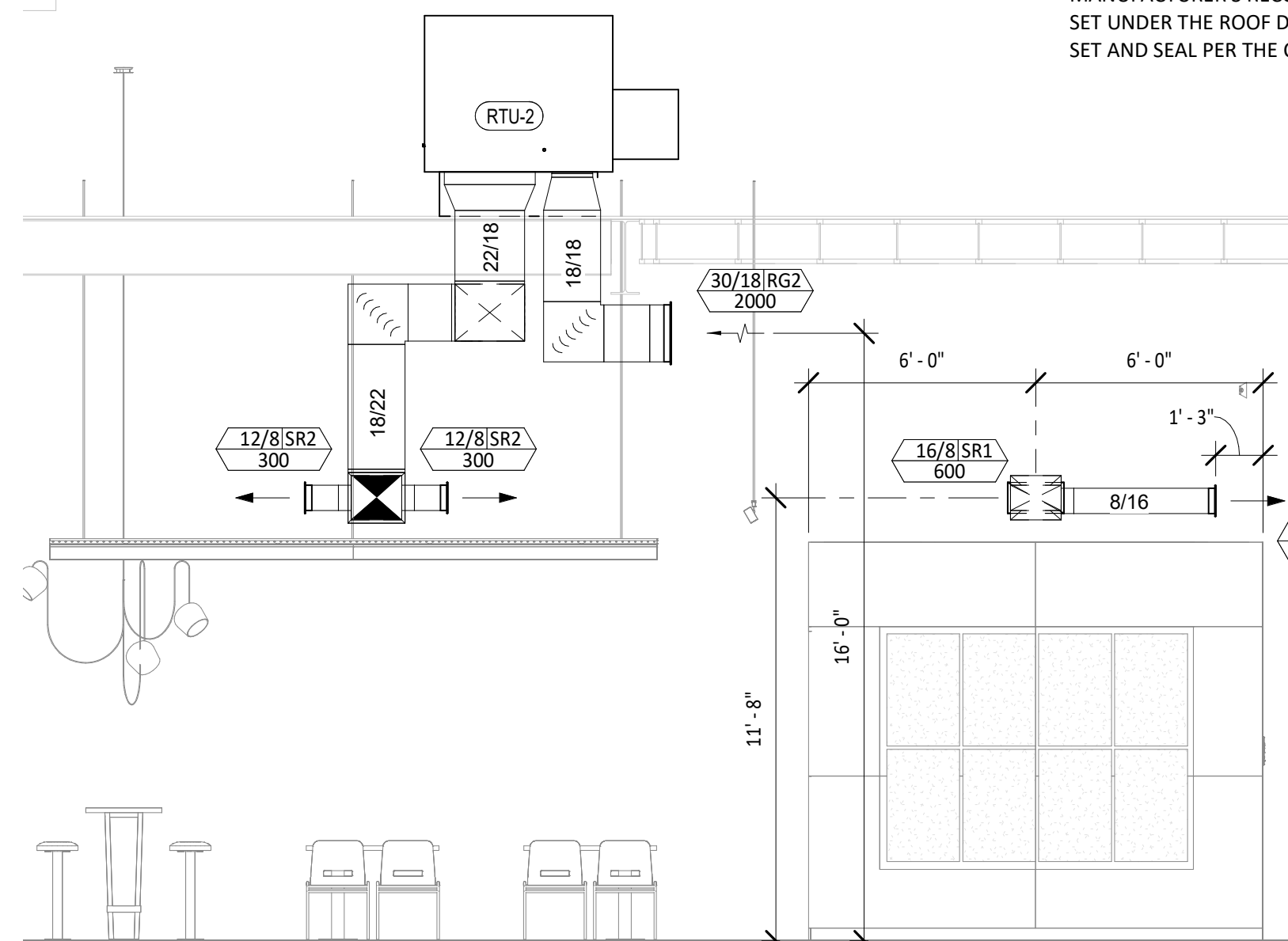
 4635 Trueman Blvd, Suite 250
 Hilliard, Ohio 43026
 Phone: (614) 751-9610
 Fax: (614) 552-5240
 Contact: Mike Chapman
 (614) 595-9543

HVAC PLAN NOTES

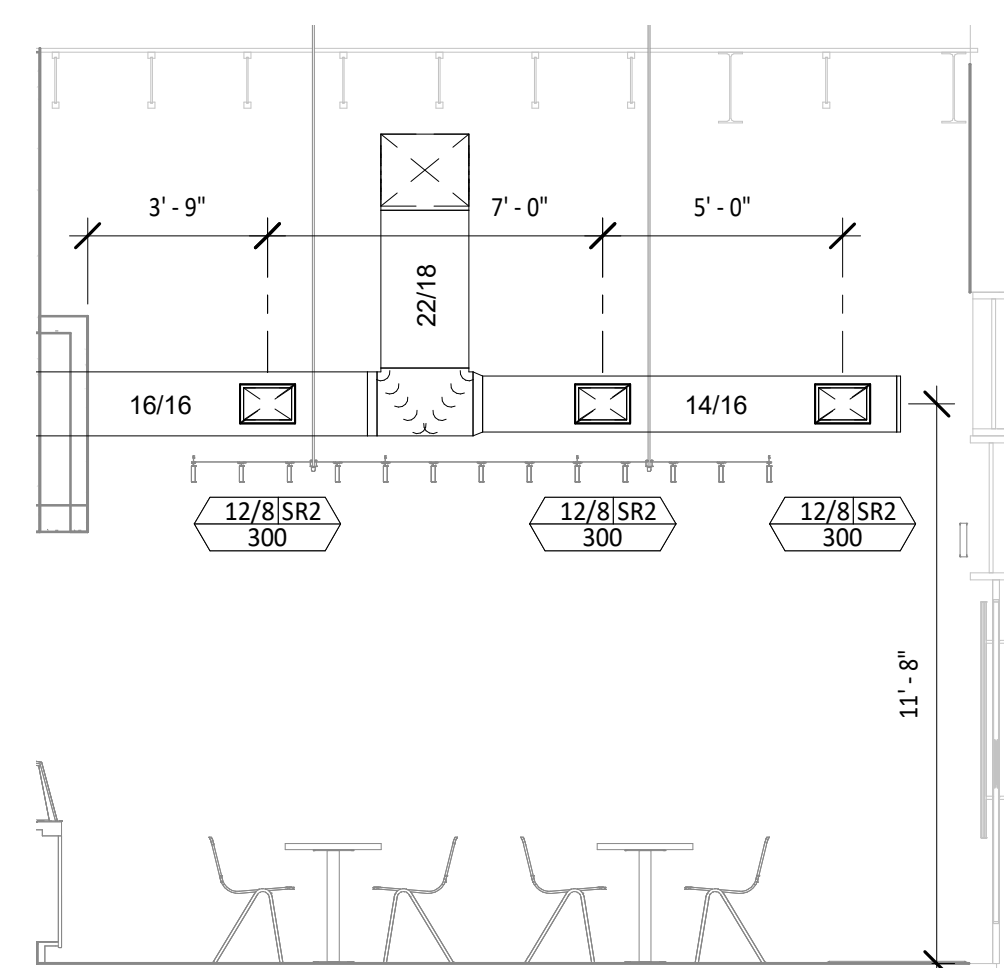
- SEE ARCHITECTURAL REFLECTED CEILING PLAN FOR CEILING MOUNTED EQUIPMENT LOCATION. TYPICAL.
- PAINT DUCTWORK VISIBLE THROUGH DINING ROOM SUPPLY REGISTERS AND RETURN GRILL BLACK. TYPICAL.
- REFER TO ARCHITECTURAL SHEETS FOR SUPPLY REGISTER ELEVATIONS AND LOCATIONS.
- 22/20 DUCT UP FOR TRANSITION TO RTU-1 RETURN CONNECTION IN ROOF CURB.
- 18/18 DUCT UP FOR TRANSITION TO RTU-2 RETURN CONNECTION IN ROOF CURB.
- 22/20 DUCT UP FROM BUILDING SUPPLY THROUGH ROOF. TRANSITION TO RTU-1 SUPPLY CONNECTION IN ROOF CURB. RTU-1 SHALL HAVE AN INTEGRAL SMOKE DETECTOR MOUNTED IN THE SUPPLY AIR STREAM. INTERLOCK SMOKE DETECTOR TO RTU-1 OPERATION.
- 22/18 DUCT UP FROM BUILDING SUPPLY TO RTU-2 SUPPLY CONNECTION. TRANSITION IN ROOF CURB. RTU-2 SHALL HAVE AN INTEGRAL SMOKE DETECTOR MOUNTED IN THE SUPPLY AIR STREAM. INTERLOCK SMOKE DETECTOR TO RTU-2 OPERATION.
- 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.
- 8/8 DUCT UP THROUGH ROOF TO EF-2.
- 28/10 DUCT DOWN TO MAKEUP AIR PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL FOR 3.
- 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 THERMOSTAT WIRING FROM EACH THERMOSTAT TO THE CORRESPONDING ROOFTOP UNIT. PROVIDE CATSE CABLE FROM RTU-1 THERMOSTAT TO J-BOX #2 ABOVE ELECTRICAL PANELS (LEAVE 16" OF CABLE COILED UP INSIDE OF J-BOX #2 AND 16" BEHIND WALL OF THERMOSTAT FOR FINAL CONNECTION TO THE EMS SYSTEM BY THE TEMS) AND LABEL BOTH ENDS OF CABLE "TSTATS". PROVIDE CATSE CABLE FROM RTU-1 THERMOSTAT TO RTU-2 THERMOSTAT (LEAVE 16" OF CABLE BEHIND WALL OF EACH THERMOSTAT FOR FINAL CONNECTION BY THE TEMS) AND LABEL BOTH ENDS OF CABLE "TSTAT JUMPER". SEE GRIDPOINT INSTALLATION INSTRUCTIONS FOR TERMINATION INSTRUCTIONS.
- 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 18G-24G SHIELDED TWISTED PAIR FROM ZSM TO RTU-1 THERMOSTAT T1 TERMINALS. SEE GRIDPOINT INSTALLATION INSTRUCTIONS FOR TERMINATION INSTRUCTIONS.
- 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 18G-24G SHIELDED TWISTED PAIR FROM ZSM TO RTU-2 THERMOSTAT T1 TERMINALS. SEE GRIDPOINT INSTALLATION INSTRUCTIONS FOR TERMINATION INSTRUCTIONS.
- INSTALL GRIDPOINT SUPPLY PROBE FURNISHED BY TEMS FOR RTU-1 IN THE SUPPLY DUCTWORK UPSTREAM FROM THE FIRST BRANCH CONNECTION. PROVIDE 18G-24G SHIELDED TWISTED PAIR FROM SUPPLY PROBE TO RTU-1 THERMOSTAT T2 TERMINALS. SEE GRIDPOINT INSTALLATION INSTRUCTIONS FOR TERMINATION INSTRUCTIONS.
- INSTALL GRIDPOINT SUPPLY PROBE FURNISHED BY TEMS FOR RTU-2 IN THE SUPPLY DUCTWORK UPSTREAM FROM THE FIRST BRANCH CONNECTION. PROVIDE 18G-24G SHIELDED TWISTED PAIR FROM SUPPLY PROBE TO RTU-2 THERMOSTAT T2 TERMINALS. SEE GRIDPOINT INSTALLATION INSTRUCTIONS FOR TERMINATION INSTRUCTIONS.
- INSTALL REMOTE TEMPERATURE SENSOR FOR HOOD HD-1 AT THIS LOCATION 60" 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.
- 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.

HVAC PLAN NOTES

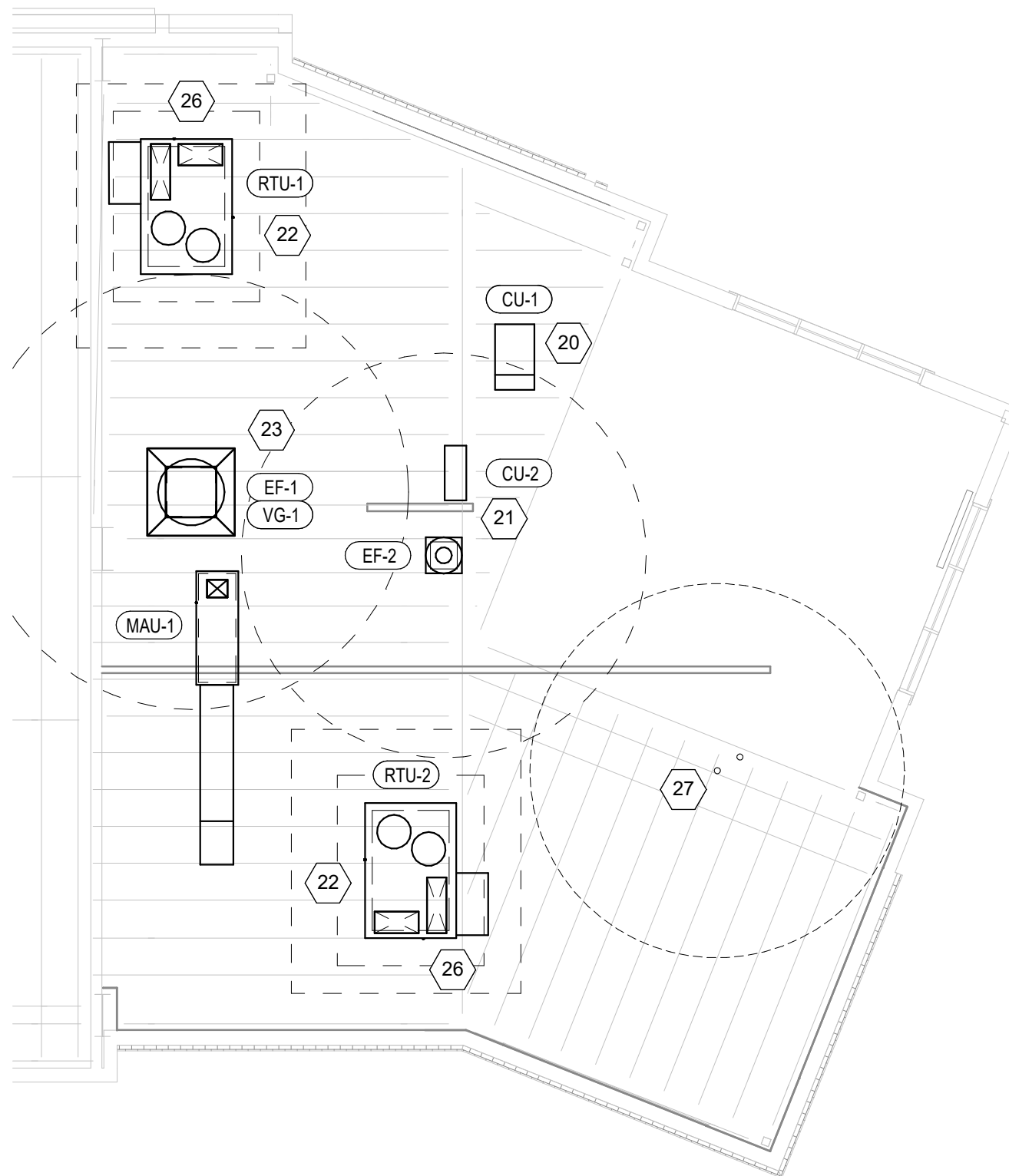
- INSTALL REMOTE CONDENSER FOR ICE MACHINE ON ROOF AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND WEATHERPROOF HOUSING. TRAP 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.



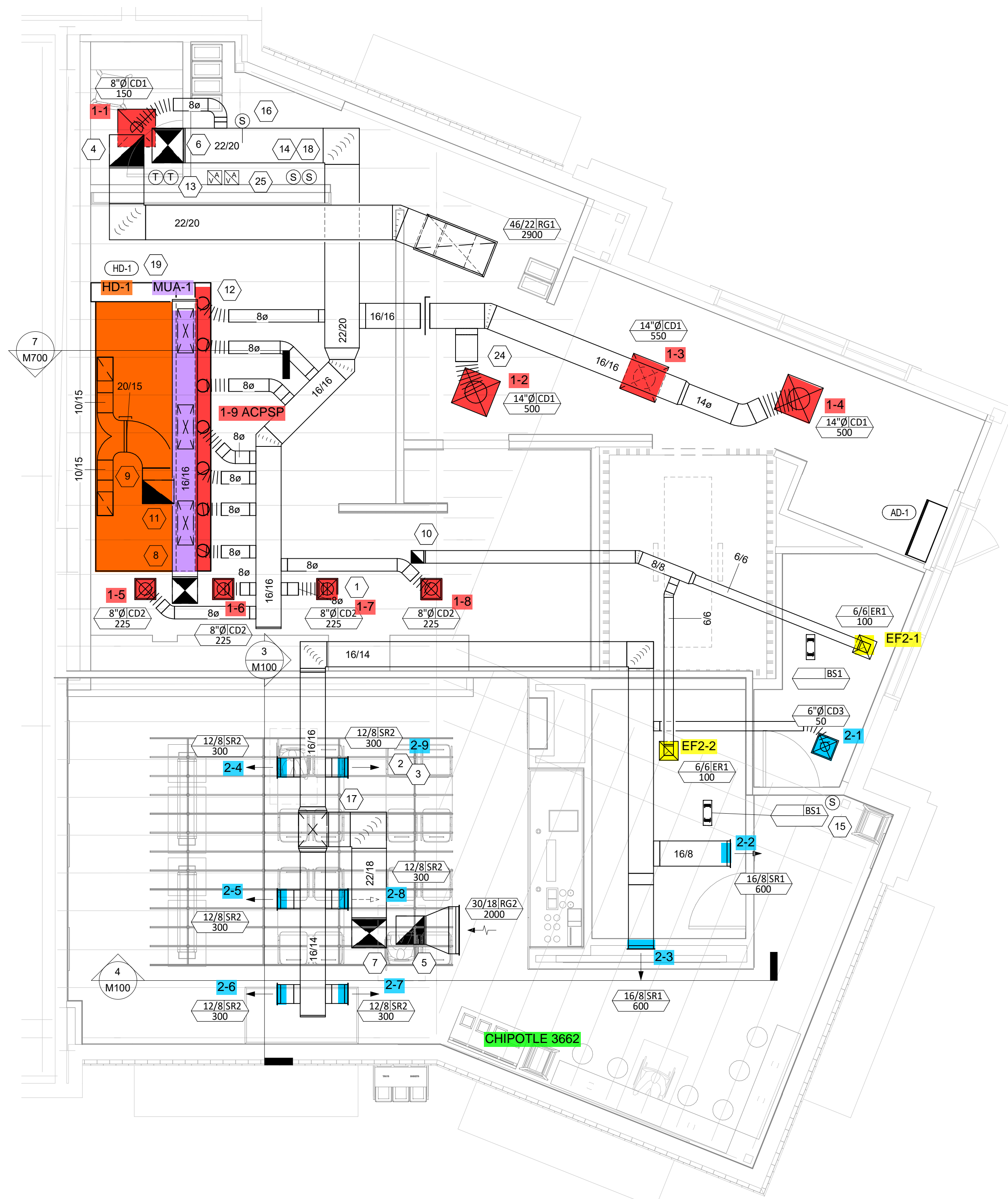
4 HVAC DINING ROOM SECTION
1/4" = 1'-0"



3 HVAC DINING ROOM SECTION
1/4" = 1'-0"



2 HVAC ROOF PLAN
1/8" = 1'-0"



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

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STORE NO.: 3662
HAYWARD
 22263 Foothill Blvd.
 Hayward, CA 94541

Issue Record:

04/08/2022	PERMIT SET

Revisions:

Drawn: MPC
 Checked: MPC

Project No.: 2002054

Contents:
HVAC PLAN

M100

GRILLS, REGISTERS, AND DIFFUSERS SCHEDULE

TAG	DESCRIPTION	FACE SIZE	MATERIAL	FINISH	MOUNTING	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		NOTES
								MANUFACTURER	MODEL	
BS1	BATHROOM AIR PURIFICATION UNIT	5.44" X 16"	ALUMINUM	STAINLESS STEEL	GYP CEILING	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 INTEGRAL OBD
CD2	PERFORATED CEILING DIFFUSER	12" X 12"	ALUMINUM	WHITE	GYP CEILING	GC	GC	NAILOR	4320A TYPE S	PROVIDE INTEGRAL OBD, REMOVE 4-WAY DEFLECTOR
CD3	PERFORATED CEILING DIFFUSER	12" X 12"	ALUMINUM	WHITE	GYP CEILING	GC	GC	NAILOR	4320A TYPE S	PROVIDE INTEGRAL OBD
ER1	PERFORATED CEILING EXHAUST	12" X 12"	ALUMINUM	WHITE	GYP CEILING	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	
RG2	0" FIXED BLADE RETURN GRILLE	SEE NECK SIZE	ALUMINUM	WHITE	WALL	GC	GC	NAILOR	51FH	
SR1	DOUBLE DEFLECTION SUPPLY REGISTER	SEE NECK SIZE	ALUMINUM	MILL	DUCT	GC	GC	NAILOR	51DH	PROVIDE INTEGRAL OBD
SR2	SINGLE DEFLECTION SUPPLY REGISTER	SEE NECK SIZE	ALUMINUM	MILL	DUCT	GC	GC	NAILOR	51SH	PROVIDE INTEGRAL OBD

AIR DOOR SCHEDULE

TAG	OPENING WIDTH	AIRFLOW			ELECTRICAL			FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
		MAX FPM	AVG FPM	CFM	MOCP	FLA	V/P/H			MANUFACTURER	MODEL	
AD-1	36"	3621	1786	1020	20 A	3.4 A	120/1/60	GC	GC	BERNER	SLC07-1036A	

VIROGUARD SCHEDULE

TAG	QUANTITY	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 NCA24HPFA	TDC	GC	ENVIROMATIC

FAN SCHEDULE

TAG	DRIVE TYPE	EXHAUST FLOW [CFM]	E.S.P. [in W.C.]	WEIGHT [lbs]	ELECTRICAL		FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
					MOTOR POWER	V/P/H			MANUFACTURER	MODEL	
EF-1	DIRECT	3200 CFM	1.20 in-wg	300	3 HP	208/3/60	HS	GC	CAPTIVE-AIRE	DU240HFA	DIRECT DRIVE UL762 UPBLAST EXHAUST FAN FURNISHED WITH WEATHERPROOF DISCONNECT AND VENTED ROOF CURB
EF-2	DIRECT	200 CFM	0.60 in-wg	100	0.18 HP	120/1/60	HS	GC	CAPTIVE-AIRE	DR12HFA	FURNISHED WITH DISCONNECT, VARIABLE SPEED CONTROLLER, BACKDRAFT DAMPER AND ROOF CURB

MAKEUP AIR UNIT SCHEDULE

TAG	DESCRIPTION	AIRFLOW		HEATING CAPACITY				APPROXIMATE WEIGHT [lbs]	ELECTRICAL		FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
		SUPPLY FLOW [CFM]	E.S.P. [in. W.C.]	INPUT [MBH]	OUTPUT [MBH]	MAXIMUM TURNDOWN	EAT		MOTOR POWER	V/P/H			MANUFACTURER	MODEL	
MAU-1	MAKEUP AIR UNIT	1950	0.80	225	74	12.5:1	34°F	650	2 HP	208/3/60	THS	GC	CAPTIVE-AIRE	A1-D.250-G10	FURNISHED WITH TRUNKLINE EXTENSION, DISCONNECT, ROOF CURB, SCREEN INTAKE, AND WASHABLE ALUMINUM FILTERS

CONDENSING UNIT SCHEDULE

TAG	DESCRIPTION	NOMINAL CAPACITY [TONS]	NUMBER OF COMPRESSORS	NUMBER OF CIRCUITS	REFRIGERANT TYPE	REFRIGERANT CHARGE	WEIGHT	ELECTRICAL			FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
								MOCP	FLA	V/P/H			MANUFACTURER	MODEL	
CU-1	WALK-IN COOLER REMOTE CONDENSING UNIT	--	1	1	R-404A		200	15 A	6.5 A	208/3/60	WCS	GC	HARFORD	PCL99MOP-3	FURNISHED WITH WALK-IN COOLER
CU-2	ICE MAKER - REMOTE CONDENSER	--	0	1	R-404A	11 lbs 7.4 oz	100			120/1/60	KES	GC	-	-	FURNISHED WITH ICE MAKER

KITCHEN HOOD SCHEDULE

TAG	DESCRIPTION	MAX COOKING TEMP.	EXHAUST PLENUM							PERFORATED SUPPLY PLENUMS							NUMBER OF LIGHT FIXTURES	APPROXIMATE WEIGHT [lbs]	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS			
			AIRFLOW [CFM]	SP [in. W.C.]	DUCT COLLARS			SP [in. W.C.]	SUPPLY PLENUM LENGTH	SUPPLY PLENUM WIDTH	MAU PLENUM			AC PLENUM		MANUFACTURER					MODEL					
					NO.	WIDTH	LENGTH				LENGTH	NO.	WIDTH	LENGTH	AIRFLOW [CFM]							DUCT COLLARS		DIAMETER		
HD-1	TYPE I CANOPY HOOD WITH PERFORATED MAU AND AC SUPPLY PLENUMS	600°F	3200	0.86	2	10"	15"	14'-3"	4'-3"	0.2	15'-3"	22"	1950	3	10"	28"	800	7	8"	10	1200	HS	GC	CAPTIVE-AIRE	5424 ND-2-ACPSP-F	MAT'L: 18 GA. TYPE 430 SS. PROVIDE WITH 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 [TONS]	EER	AIRFLOW			NET COOLING CAPACITY				HEATING CAPACITY			# OF COMPRESSORS	# OF CIRCUITS	REFRIG. TYPE	REFRIG. CHARGE	APPROX. WEIGHT [lbs]	ELECTRICAL			FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS	
				TOTAL [CFM]	OA [CFM]	ESP [IN. W.C.]	TOTAL [MBH]	SENSIBLE [MBH]	EAT [DEG. F] DB	WB	COND. EAT [DEG. F]	INPUT [MBH]	OUTPUT [MBH]						EAT [DEG. F]	MOCP	FLA			V/P/H	MANUFACTURER		MODEL
RTU-1	KITCHEN ROOFTOP UNIT	8.5	12	3400	500	0.8	93	73	75	63	90	125	103	64	2	2	R-410A	19.8	1400	50 A	45.0 A	208/3/60	HES	GC	CARRIER	48HC_D09	FURNISHED WITH COATED COILS, HINGED ACCESS PANELS, LOW-LEAK ECONOMIZER W/ DUAL ENTHALPY CONTROLS, BAROMETRIC RELIEF, SUPPLY SMOKE DETECTOR W/ REMOTE KEYED ANNUNCIATOR/RESET, MERV-8 FILTERS, CURB, HAIL GUARD, DISCONNECT, & UNIT-MOUNTED NON-POWERED CONVENIENCE RECEPTACLE
RTU-2	DINING ROOM ROOFTOP UNIT	8.5	12	3000	1000	0.8	90	75	76	62	90	125	103	57	2	2	R-410A	19.8	1400	50 A	45.0 A	208/3/60	HES	GC	CARRIER	48HC_D09	FURNISHED WITH COATED COILS, HINGED ACCESS PANELS, LOW-LEAK ECONOMIZER W/ DUAL ENTHALPY CONTROLS, BAROMETRIC RELIEF, SUPPLY SMOKE DETECTOR W/ REMOTE KEYED ANNUNCIATOR/RESET, MERV-8 FILTERS, CURB, HAIL GUARD, DISCONNECT, & UNIT-MOUNTED NON-POWERED CONVENIENCE RECEPTACLE

AIR BALANCE SCHEDULE

Tag	Supply Flow [CFM]	Return Flow [CFM]	Exhaust Flow [CFM]	Subtotal [CFM]
EF-1	0	0	3200	-3200
EF-2	0	0	200	-200
MAU-1	1950	0	0	1950
RTU-1	3400	2900	0	500
RTU-2	3000	2000	0	1000
Net Pressurization [CFM]				50

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.

Consultant:



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Contents:

HVAC SCHEDULES

M600



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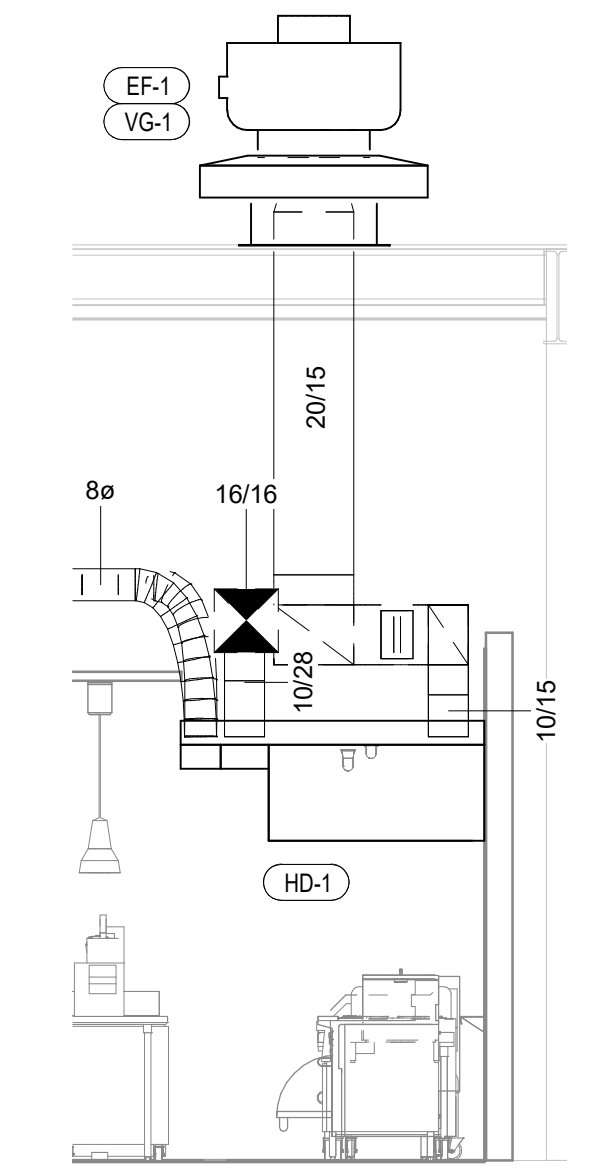
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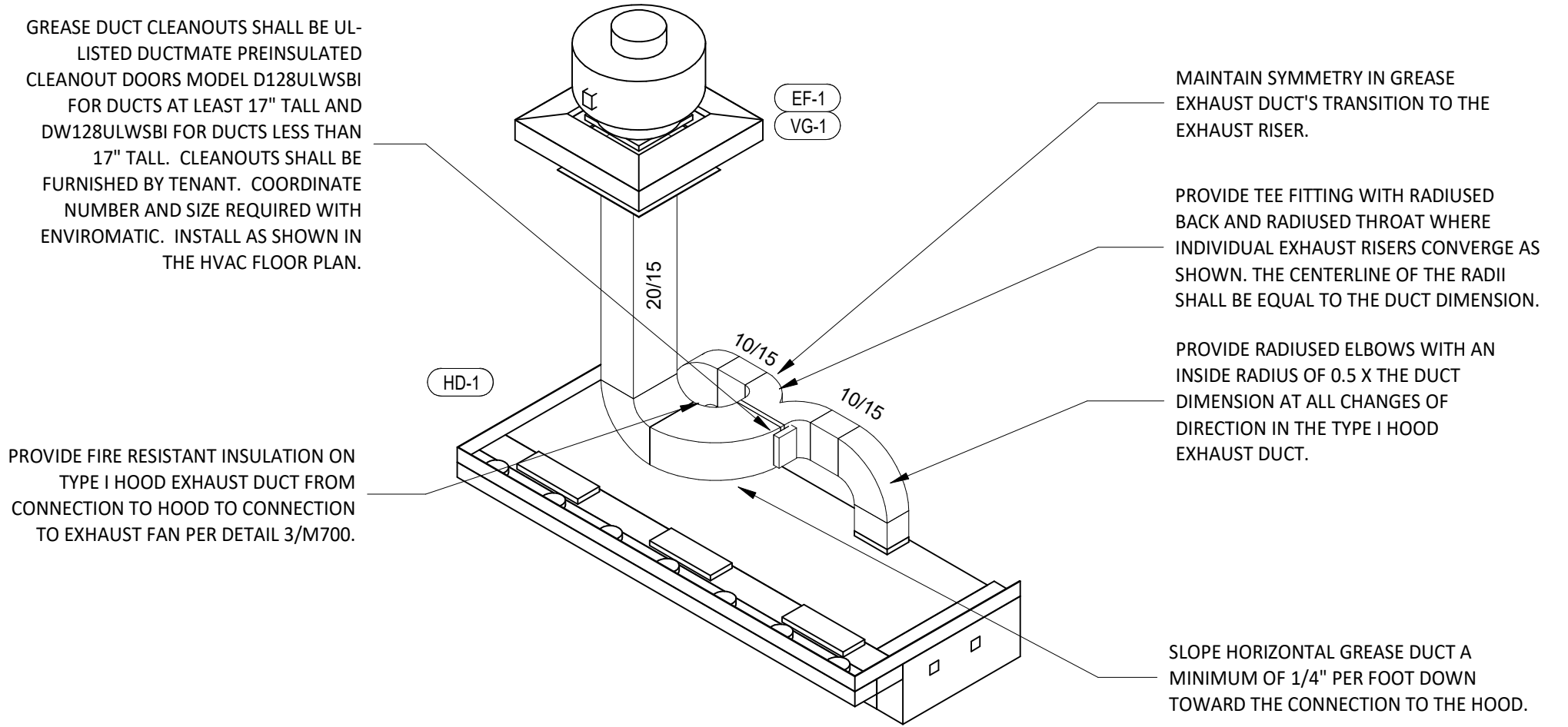
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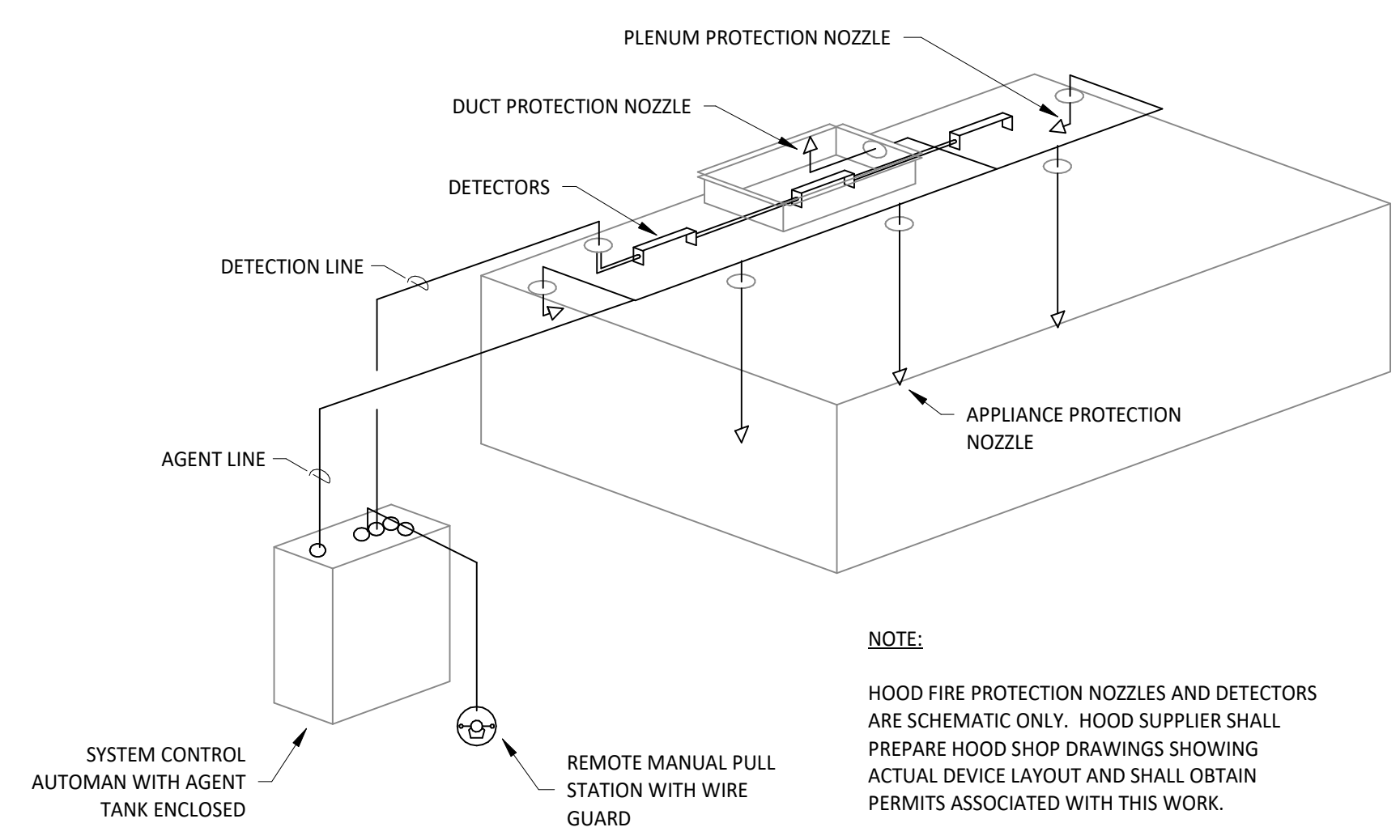
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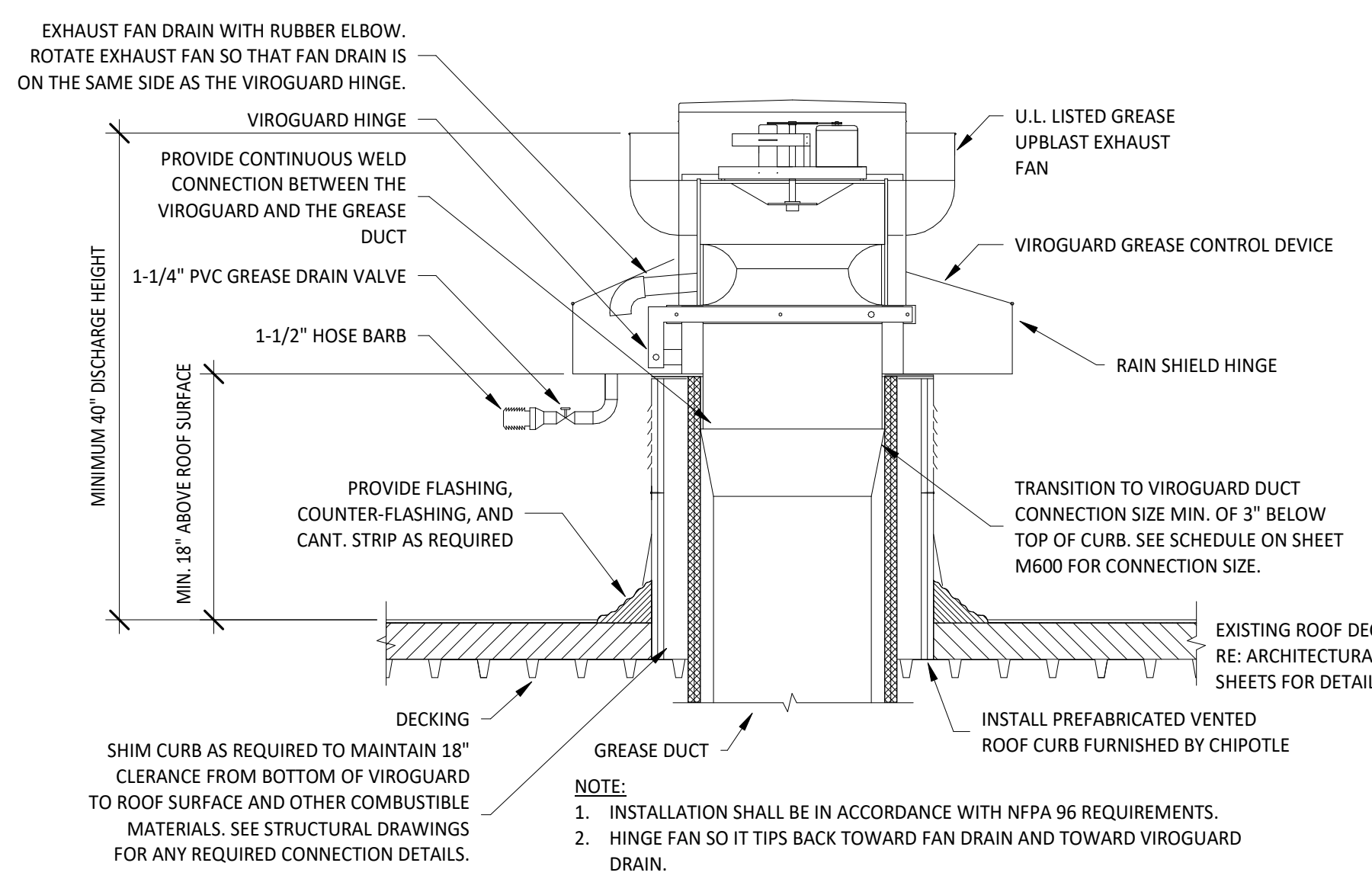
7 DUCT SECTION AT HOOD
 1/4" = 1'-0"



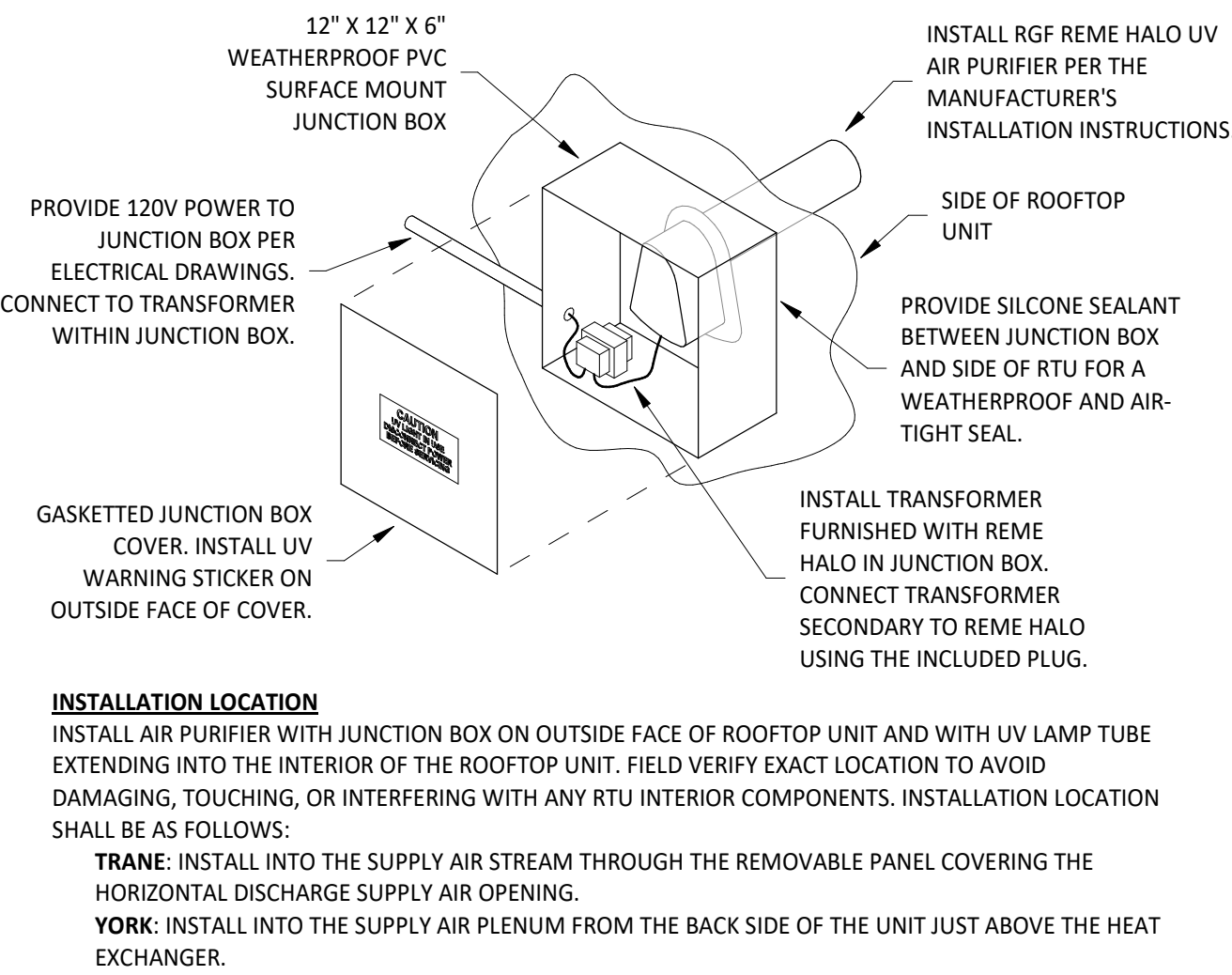
8 HOOD EXHAUST ISOMETRIC
 N.T.S.



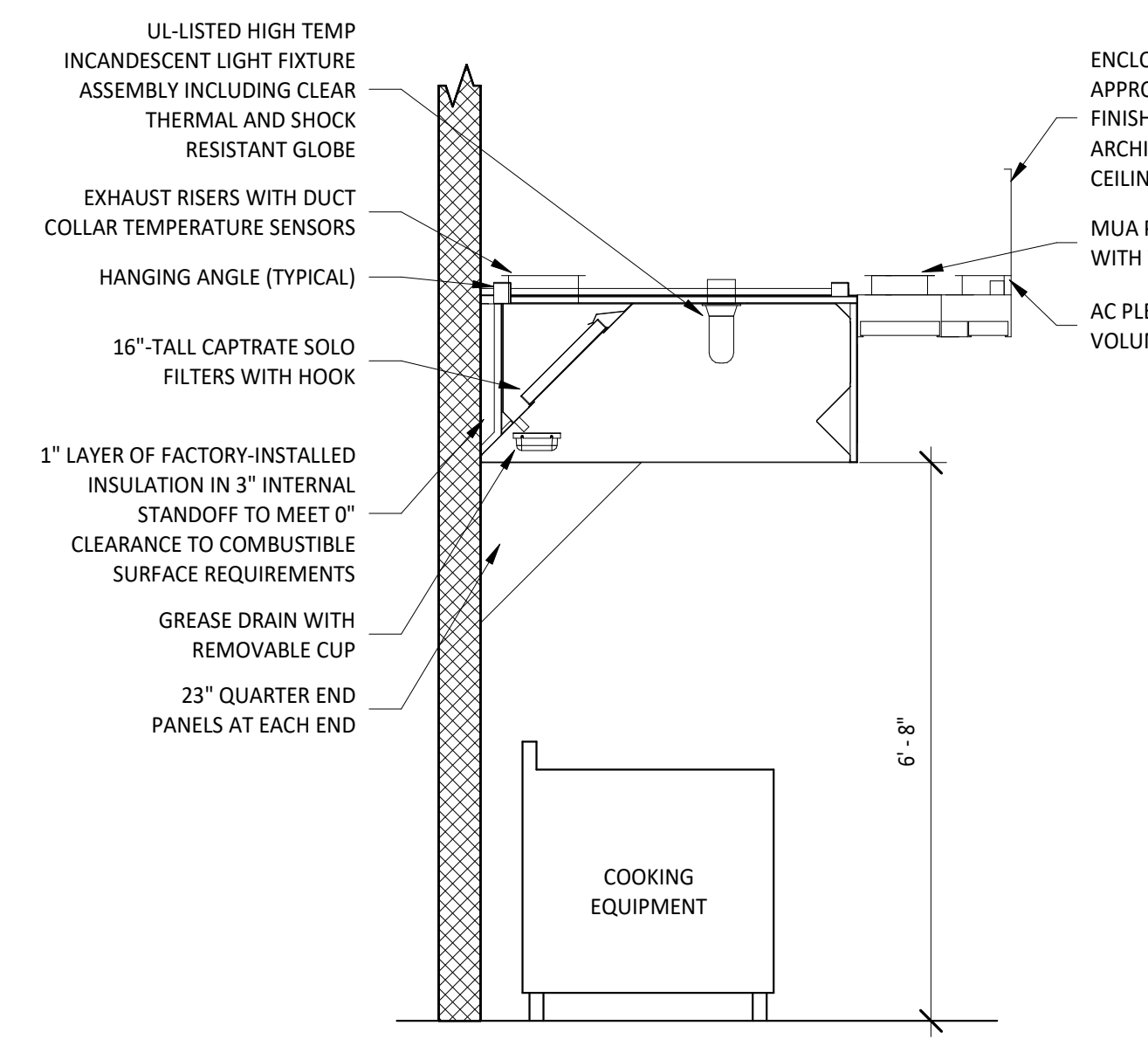
4 FIRE SUPPRESSION SYSTEM SCHEMATIC
 N.T.S.



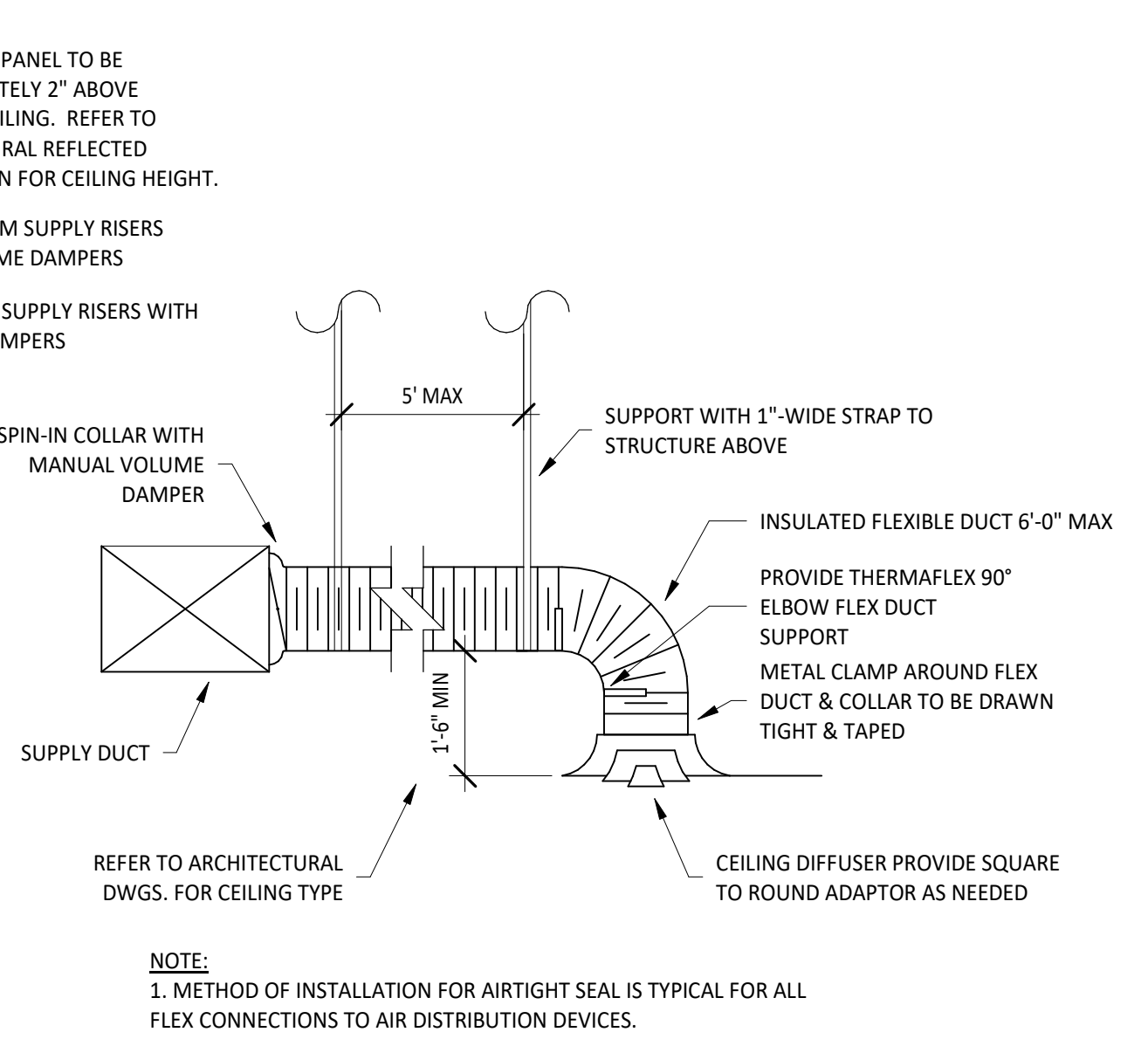
5 GREASE EXHAUST FAN
 N.T.S.



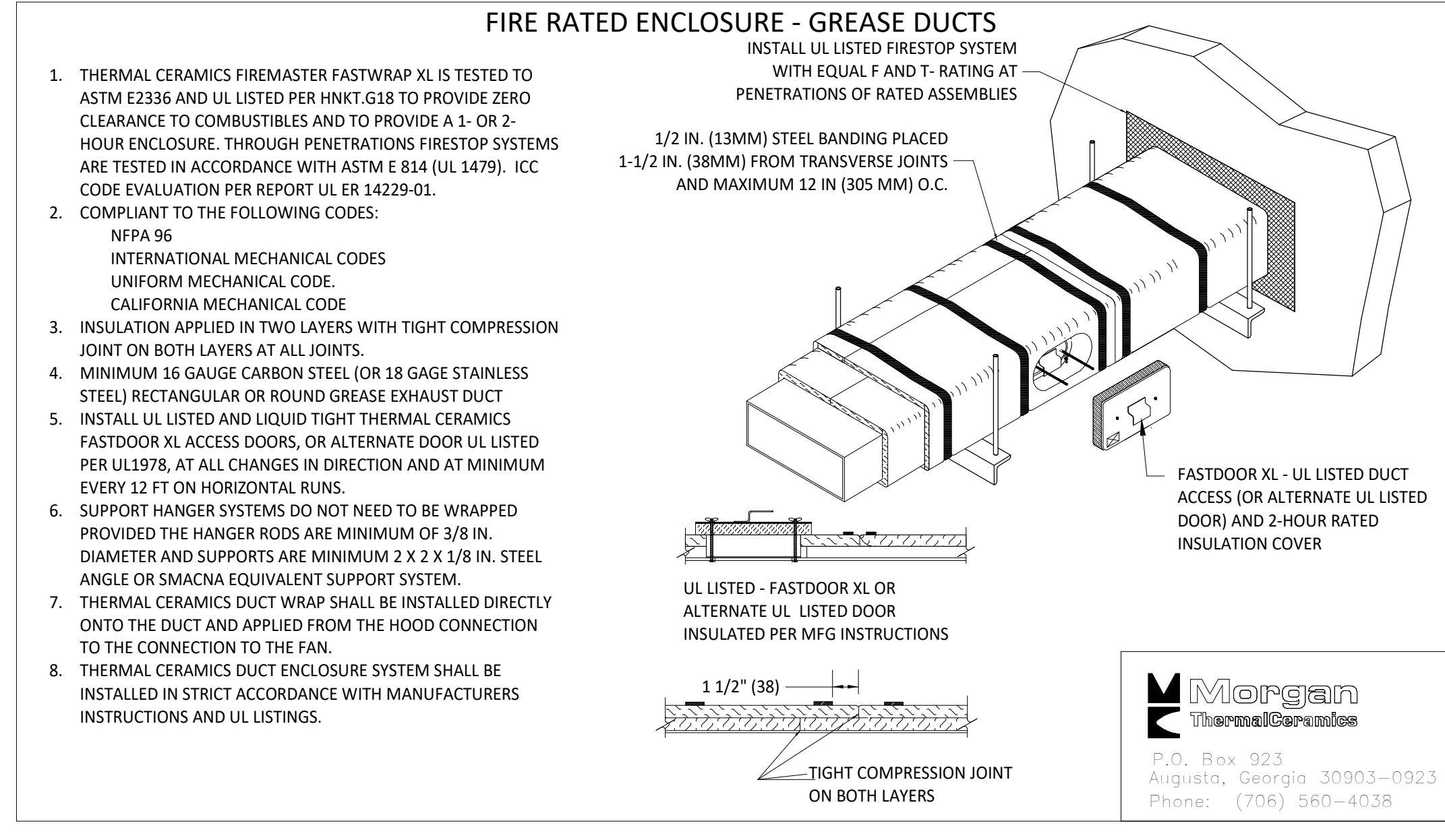
6 UV AIR PURIFIER INSTALLATION
 N.T.S.



2 HOOD SECTION VIEW
 N.T.S.



1 DIFFUSER CONNECTION
 N.T.S.



3 FIREMASTER DUCT WRAP - UL HNKT-G18
 N.T.S.

GREASE DUCT CLEANOUTS SHALL BE UL-LISTED DUCTMATE PREINSULATED CLEANOUT DOORS MODEL D128ULWSBI FOR DUCTS AT LEAST 17" TALL AND DW128ULWSBI FOR DUCTS LESS THAN 17" TALL. CLEANOUTS SHALL BE FURNISHED BY TENANT. COORDINATE NUMBER AND SIZE REQUIRED WITH ENVIROMATIC. INSTALL AS SHOWN IN THE HVAC FLOOR PLAN.

MAINTAIN SYMMETRY IN GREASE EXHAUST DUCT'S TRANSITION TO THE EXHAUST RISER.

PROVIDE TEE FITTING WITH RADIUS BACK AND RADIUS THROAT WHERE INDIVIDUAL EXHAUST RISERS CONVERGE AS SHOWN. THE CENTERLINE OF THE RADII SHALL BE EQUAL TO THE DUCT DIMENSION.

PROVIDE RADIUS ELBOWS WITH AN INSIDE RADIUS OF 0.5 X THE DUCT DIMENSION AT ALL CHANGES OF DIRECTION IN THE TYPE I HOOD EXHAUST DUCT.

SLOPE HORIZONTAL GREASE DUCT A MINIMUM OF 1/4" PER FOOT DOWN TOWARD THE CONNECTION TO THE HOOD.

PROVIDE FIRE RESISTANT INSULATION ON TYPE I HOOD EXHAUST DUCT FROM CONNECTION TO HOOD TO CONNECTION TO EXHAUST FAN PER DETAIL 3/M700.

INSTALLATION LOCATION
 INSTALL AIR PURIFIER WITH JUNCTION BOX ON OUTSIDE FACE OF ROOFTOP UNIT AND WITH UV LAMP TUBE EXTENDING INTO THE INTERIOR OF THE ROOFTOP UNIT. FIELD VERIFY EXACT LOCATION TO AVOID DAMAGING, TOUCHING, OR INTERFERING WITH ANY RTU INTERIOR COMPONENTS. INSTALLATION LOCATION SHALL BE AS FOLLOWS:
TRAME: INSTALL INTO THE SUPPLY AIR STREAM THROUGH THE REMOVABLE PANEL COVERING THE HORIZONTAL DISCHARGE SUPPLY AIR OPENING.
YORK: INSTALL INTO THE SUPPLY AIR PLENUM FROM THE BACK SIDE OF THE UNIT JUST ABOVE THE HEAT EXCHANGER.

NOTE:
 1. INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96 REQUIREMENTS.
 2. HINGE FAN SO IT TIPS BACK TOWARD FAN DRAIN AND TOWARD VIROGUARD DRAIN.

NOTE:
 HOOD FIRE PROTECTION NOZZLES AND DETECTORS ARE SCHEMATIC ONLY. HOOD SUPPLIER SHALL PREPARE HOOD SHOP DRAWINGS SHOWING ACTUAL DEVICE LAYOUT AND SHALL OBTAIN PERMITS ASSOCIATED WITH THIS WORK.