

SECTION 15732 - PACKAGED ROOFTOP AIR-CONDITIONING UNITS

PART 1 - GENERAL

1.1 SECTION REQUIREMENTS

- A. Submittals: Product Data and Shop Drawings.
- B. Comply with ASHRAE 15.
- C. EER: Equal to or greater than prescribed by the energy code adopted by the Authority Having Jurisdiction.
- D. 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

- A. Factory assembled and tested, consisting of compressors, condensers, evaporator coils, condenser and evaporator fans, refrigeration and temperature controls, filters, and dampers.
 - 1. Refer to Rooftop Heating/Cooling Unit Schedule on drawing M600 for capacities, and manufacturers.
 - 2. Evaporator Fans: Belt or direct driven, forward curved centrifugal.
 - 3. Exhaust/Relief Fans: Direct drive, forward curved centrifugal or propeller.
 - 4. Condenser Fans: Direct drive propeller.
 - 5. Refrigerant Coils: Aluminum fins and copper coil.
 - 6. Compressors: Serviceable hermetic or fully hermetic, with safety controls, hot gas bypass, and timed off controls.
 - 7. Heat Exchangers: Gas fired, with gas controls, electronic ignition, high limit cutout, and forced draft proving switch.
 - 8. Economizer controls (Comparative Enthalpy, 100% capacity).
 - 9. Smoke Detectors: Photoelectric in supply and/or return as called for in schedule on sheet M600.
 - 10. Operating Controls: Two stage heating and two stage cooling on units 7-1/2 tons and over.
 - 11. Roof curb.
 - 12. Control Wiring from T-stat to rooftop unit: Shall be 18ga / 7 conductor, rated for plenum applications.
 - 13. 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

- A. Install units level and plumb and firmly anchored.
- B. Connect gas piping to burner with pipe same size as gas train inlet, and provide union with sufficient clearance for burner removal and service.
- C. Install ducts to termination in roof mounting frames. Terminate ducts through roof structure.
- D. Connect units to wiring systems and to ground.

END OF SECTION 15732

SECTION 15810 - DUCTS AND ACCESSORIES

PART 1 - GENERAL

1.1 SECTION REQUIREMENTS

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

PART 2 - PRODUCTS

2.1 DUCTS

- A. Spiral Duct: Spiral Lock Seam, without insulation, G90 galvanized finish, ASTM A-653/924
 - 1. Basis of Design Manufacturers: Lindab SPIROsafe, alternates to the basis of design must be submitted for review.
 - 2. 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.
- B. Galvanized Steel Sheet: Forming steel, ASTM A 653/653M, G90 coating designation.
- C. 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.
 - 1. Adhesive: ASTM C 916, Type I.
 - 2. Mechanical Fasteners: Galvanized steel pin, length as required to penetrate liner plus a 1/8 inch projection maximum into the airstream.
- D. Joint and Seam Tape: Comply with UL 181A.
- E. Joint and Seam Sealant: Comply with UL 181A.
- F. 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

- A. 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.
 - B. Fire Dampers: Factory-fabricated fire dampers, complete with required hardware and accessories. UL labeled according to UL 555, "Fire Dampers".
 - C. Flexible Connectors: Flame retardant or noncombustible fabrics, coatings, and adhesives complying with UL 181, Class 1.
 - D. 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
- A. Duct System Pressure Class: Construct and install each duct system with 2 inch positive and negative duct pressure classifications.
 - B. Conceal ducts from view in finished and occupied spaces. Except where noted as exposed.
 - C. Avoid passing through electrical equipment spaces and enclosures.
 - D. Support and connect metal ducts according to SMACNA's "HVAC Duct Construction Standard".
 - E. Install duct accessories according to applicable portions of details of construction as shown in SMACNA standards.
 - F. Install liner and/or insulation on ductwork per the material schedule on sheet M010.
 - G. Install volume control dampers in lined duct with methods to avoid damage to liner and to avoid erosion of duct liner.
 - H. Install fire and smoke dampers according to manufacturer's UL approved written instructions.
 - I. Install fusible links in fire dampers.
 - 1. Provide saddle taps at tees for exposed ductwork.

3.2 TESTING, ADJUSTING, AND BALANCING

- A. 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.
- B. The GC is to have trained staffed available during the balancing to correct issues noted by the balance agent.
- C. 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%.
- D. 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

- A. Submittals: None.

PART 2 - PRODUCTS

2.1 OUTLETS AND INLETS

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

PART 3 - EXECUTION

3.1 INSTALLATION

- A. Coordinate location and installation with duct installation and installation of other ceiling and wall mounted items.
- B. 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 GENERAL NOTES

- A. GENERAL NOTES APPLY TO HVAC SHEETS.
- B. 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.
- C. CONTRACTOR AND SUBCONTRACTORS SHALL REVIEW A COMPLETE SET OF THE CONSTRUCTION DOCUMENTS.
- D. 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.
- E. 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.
- F. DUCT DIMENSIONS ON PLANS INDICATE DIMENSIONS OF INTERNAL FREE AREA.
- G. PERFORATED CEILING DIFFUSERS SHALL BE 4-WAY UNLESS NOTED OTHERWISE.
- H. COORDINATE ROOF WORK WITH THE OWNER'S CONSTRUCTION MANAGER PRIOR TO CONSTRUCTION.
- I. 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.
- J. REPLACE AIR FILTERS WITH NEW, CLEAN MERV 8 AIR FILTERS AT TURNOVER.
- K. 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.
- L. PROVIDE LABELING CALLED FOR IN THE HVAC DRAWINGS USING ENGRAVED PHENOLIC PLATES.
- M. 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.
- N. AT FINAL INSPECTION PROVIDE CERTIFIED AIR BALANCE REPORT FOR TYPE I HOOD INCLUDING EXHAUST AND MAKE-UP AIR.

	APPLICATION	ALLOWABLE MATERIAL
DUCT	CONCEALED, GENERAL EXHAUST	RECT. OR ROUND AS SHOWN
	CONCEALED, RETURN	RECT. OR ROUND AS SHOWN, LINED OR INSULATED
	CONCEALED, SUPPLY	RECT. OR ROUND AS SHOWN, LINED OR INSULATED
	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)
	EXPOSED GENERAL EXHAUST	RECTANGULAR, NO EXPOSED DUCT-SEALING MASTIC
	EXPOSED RETURN	RECTANGULAR, NO EXPOSED DUCT-SEALING MASTIC
	EXPOSED SUPPLY	RECT. LINED OR ROUND AS SHOWN, NO EXPOSED DUCT-SEALING MASTIC



HVAC ABBREVIATIONS

- (E) EXISTING
- ABV ABOVE
- ADA AMERICANS WITH DISABILITIES ACT
- AFB ABOVE FINISHED FLOOR
- AFG ABOVE FINISHED GRADE
- AHJ AUTHORITY HAVING JURISDICTION
- BFF BELOW FINISHED FLOOR
- BFG BELOW FINISHED GRADE
- BOH BACK OF HOUSE
- CLG CEILING
- CTE CONNECT TO EXISTING
- DN DOWN
- EXT'G EXISTING
- FLR FLOOR
- FOH FRONT OF HOUSE
- GYP GYPSUM BOARD
- NTS NOT TO SCALE
- O/H OVERHEAD
- OBDD OPPOSED BLADE DAMPER
- TYP TYPICAL
- U/G UNDERGROUND
- UNO UNLESS NOTED OTHERWISE
- VFD VARIABLE FREQUENCY DRIVE
- VSC VARIABLE SPEED CONTROLLER
- W/ WITH
- WIC WALK-IN COOLER

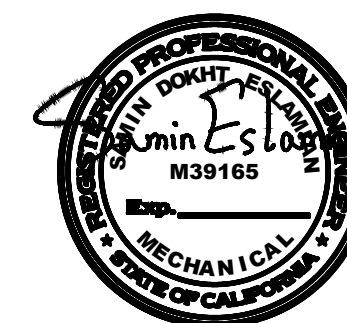
- CO2AS TENANT'S CO2 ALARM SUPPLIER
- GC GENERAL CONTRACTOR
- HES TENANT'S HVAC EQUIPMENT SUPPLIER
- HS TENANT'S HOOD SUPPLIER
- KES TENANT'S KITCHEN EQUIPMENT SUPPLIER
- LL LANDLORD
- SPS TENANT'S SODA POP SUPPLIER
- TAB TENANT'S TEST AND BALANCE VENDOR
- TCC TENANT'S CABLING CONTRACTOR
- TDC TENANT'S 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 SNAITIZER 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)

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Issue Record:	PERMIT SET
11/17/2023	B+S Corrections
12/15/2023	Fire Dept. Corrections
12/19/2023	EMWD. Corrections
11/04/2024	Bid Set
Revisions:	
03/03/2025	Construction Set

Drawn: _____ Checked: _____

Project No:
82-0373

Contents:

HVAC SPECIFICATIONS

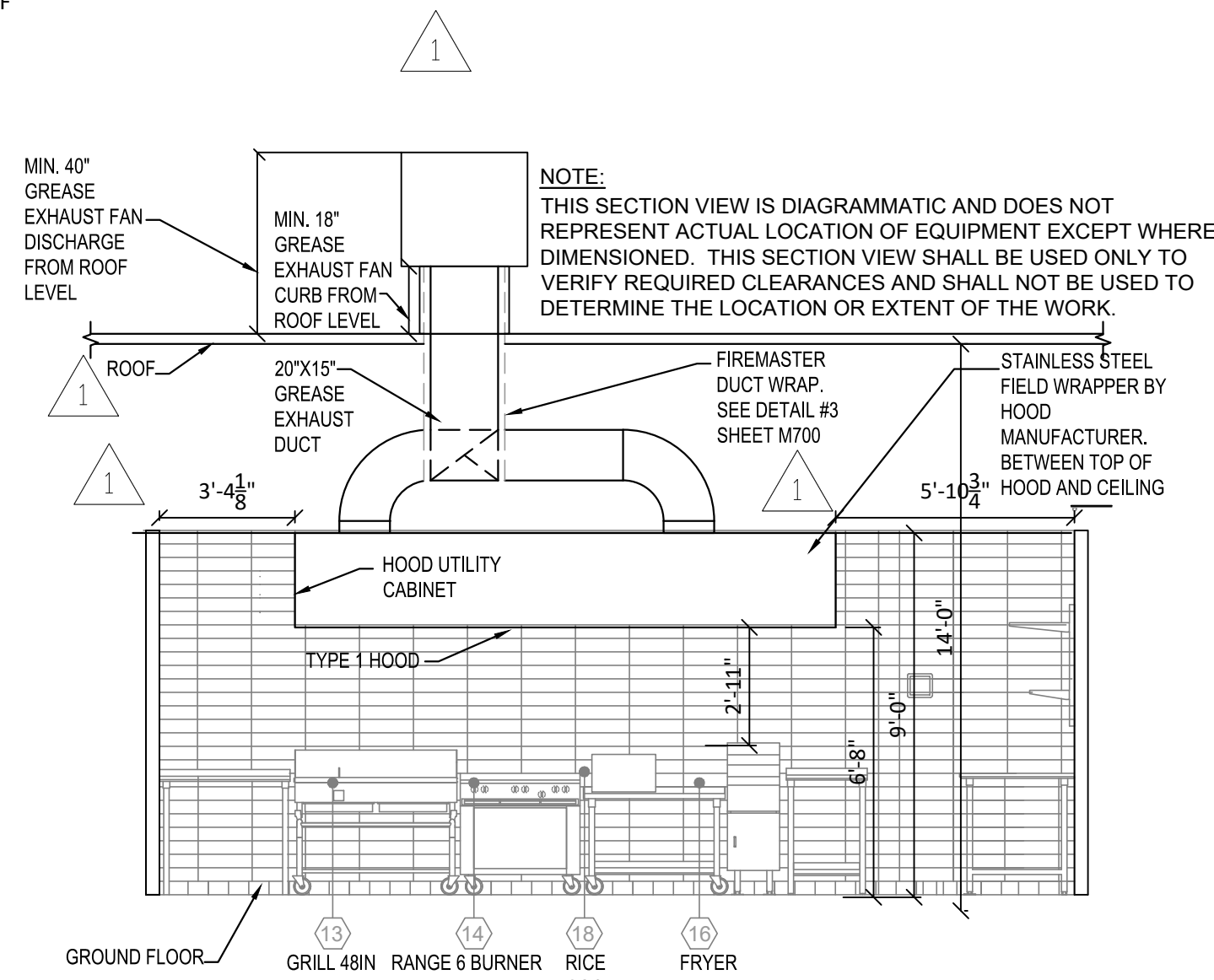
M010

HVAC PLAN NOTES

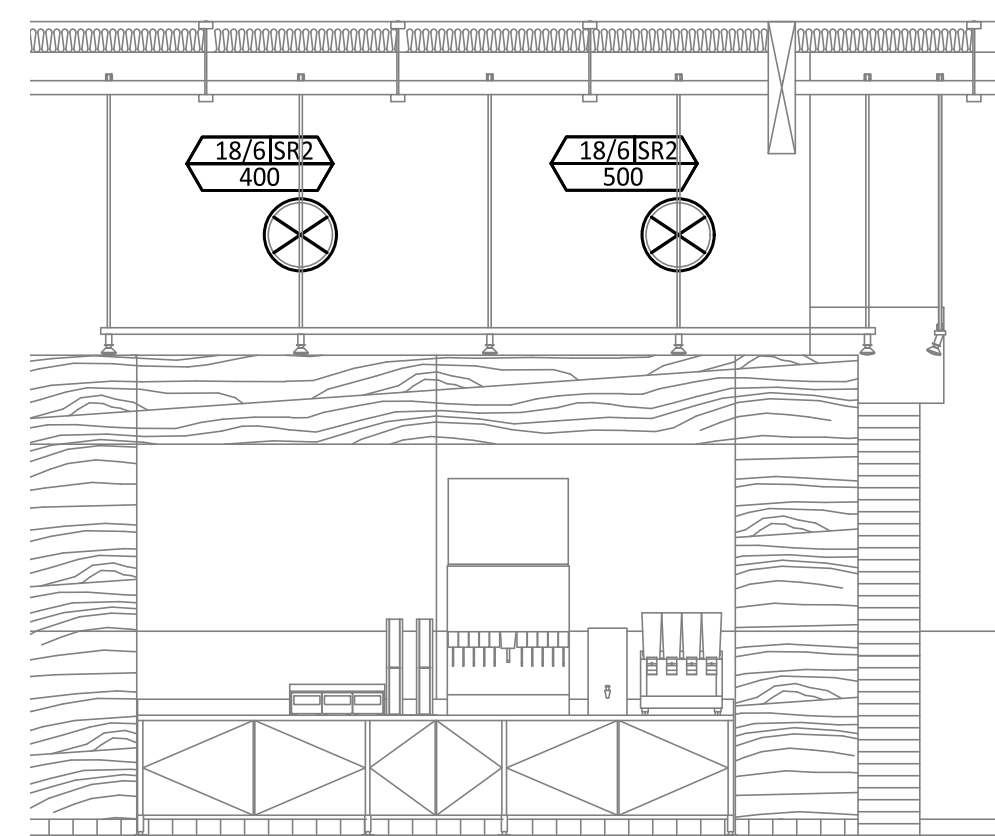
- SEE ARCHITECTURAL REFLECTED CEILING PLAN FOR CEILING MOUNTED EQUIPMENT LOCATION. TYPICAL.
- PAINT DUCTWORK VISIBLE THROUGH DINING ROOM SUPPLY REGISTERS BLACK. TYPICAL.
- RUN DUCTWORK BETWEEN TRUSSES.
- 26/14 DUCT UP FOR TRANSITION TO RTU-1 RETURN CONNECTION IN ROOF CURB. RTU-1 SHALL HAVE AN INTEGRAL SMOKE DETECTOR MOUNTED IN THE RETURN AIR STREAM. INTERLOCK SMOKE DETECTOR TO RTU-1 OPERATION.
- 26/14 DUCT UP FOR TRANSITION TO RTU-2 RETURN CONNECTION IN ROOF CURB. RTU-2 SHALL HAVE AN INTEGRAL SMOKE DETECTOR MOUNTED IN THE RETURN AIR STREAM. INTERLOCK SMOKE DETECTOR TO RTU-2 OPERATION.
- 26/14 DUCT UP FROM BUILDING SUPPLY THROUGH ROOF. TRANSITION TO RTU-1 SUPPLY CONNECTION IN ROOF CURB.
- 26/18 DUCT UP FROM BUILDING SUPPLY TO RTU-2 SUPPLY CONNECTION. TRANSITION IN ROOF CURB.
- 16/16 DUCT UP THROUGH ROOF. TRANSITION TO MAU-1 SUPPLY CONNECTION IN ROOF CURB.
- 10/15 DUCTS UP FROM HOOD TO 20/15 DUCT THROUGH ROOF TO EF-1 COMPLIANT WITH NFPA 96. PROVIDE RADIUS ELBOWS WITH AN INSIDE RADIUS OF 0.5W AT ELBOWS IN GREASE DUCT.
- 8/6 DUCT UP THROUGH ROOF TO EF-2.
- 24/10 DUCT DOWN TO MAKEUP AIR PIP SUPPLY DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL FOR 4.
- 8" DIA. DUCT DOWN TO AC PSP DUCT CONNECTION. TRANSITION TO SUPPLY PLENUM OPENING SIZE. TYPICAL. CAP UNUSED DUCT CONNECTIONS.
- INSTALL GRIDPOINT THERMOSTATS FURNISHED BY TEMS FOR RTU-1 AND RTU-2 AT THIS LOCATION AT 48" AFF. COORDINATE WITH ELECTRICAL SWITCHING IN THIS AREA. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
- INSTALL GRIDPOINT ZONE SENSOR MODULE FURNISHED BY TEMS FOR RTU-1 AT THIS LOCATION 72" AFF DIRECTLY TO WALL (NO JUNCTION BOX). COORDINATE LOCATION WITH EQUIPMENT. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
- INSTALL GRIDPOINT ZONE SENSOR MODULE FURNISHED BY TEMS FOR RTU-2 AT THIS LOCATION 66" AFF DIRECTLY TO WALL (NO JUNCTION BOX). COORDINATE LOCATION WITH EQUIPMENT. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
- INSTALL GRIDPOINT SUPPLY PROBE FURNISHED BY TEMS FOR RTU-1 IN THE SUPPLY DUCTWORK UPSTREAM FROM THE FIRST BRANCH CONNECTION. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
- INSTALL GRIDPOINT SUPPLY PROBE FURNISHED BY TEMS FOR RTU-2 IN THE SUPPLY DUCTWORK UPSTREAM FROM THE FIRST BRANCH CONNECTION. PROVIDE WIRING AS SHOWN IN DETAIL 8/E710.
- INSTALL REMOTE TEMPERATURE SENSOR FOR HOOD HD-1 AT THIS LOCATION 72" 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.
- PROVIDE A MINIMUM OF 10 FEET OF CLEARANCE FROM THE TYPE 1 GREASE EXHAUST OUTLET TO THE OUTSIDE AIR INTAKES (INCLUDING THE MAKEUP AIR UNIT AND THE OUTSIDE AIR INLET ON THE EXISTING ROOF TOP PACKAGE HEATING AND COOLING UNIT) WILL BE PROVIDED. WHERE SPACE LIMITATIONS ABSOLUTELY PREVENT A 10-FOOT HORIZONTAL SEPARATION FROM AN AIR INTAKE, A VERTICAL SEPARATION SHALL BE PERMITTED, WITH THE EXHAUST OUTLET BEING A MINIMUM OF 3 FEET ABOVE ANY AIR INTAKE LOCATED WITHIN 10 FEET HORIZONTALLY. (CMC 510.8.1).

HVAC PLAN NOTES

- INSTALL REMOTE CONDENSING UNIT FOR WALK-IN COOLER ON ROOF AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND WEATHERPROOF HOUSING. TRAP AND SLOPE REFRIGERANT LINES PER MANUFACTURER'S RECOMMENDATIONS. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15. INSTALL THE REFRIGERANT LINE SET UNDER THE ROOF DECK TO WITHIN 3' OF THE CONDENSING UNIT. CUT 2-1/2" HOLE IN WALK-IN COOLER ROOF FOR REFRIGERANT LINE SET AND SEAL PER THE COOLER MANUFACTURER'S INSTALLATION INSTRUCTIONS AFTER LINE SET IS INSTALLED.
- INSTALL REMOTE CONDENSER FOR ICE MACHINE ON ROOF AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL REFRIGERANT LINE SET, THERMOSTATIC EXPANSION VALVE, SOLENOID VALVE, TEMPERATURE CONTROL, SIGHT GLASS, FILTER DRIER, PRESSURE CONTROL, LOW AMBIENT CONTROLS, AND WEATHERPROOF HOUSING. TRAP AND SLOPE REFRIGERANT LINES PER MANUFACTURER'S RECOMMENDATIONS. SEAL PIPING PENETRATIONS THROUGH ROOF. INSTALLATION SHALL COMPLY WITH ASHRAE/ANSI STANDARD 15. INSTALL THE REFRIGERANT LINE SET UNDER THE ROOF DECK TO WITHIN 3' OF THE REMOTE CONDENSER. IF REFRIGERANT PIPING TO ICE MAKER IS EXPOSED TO PUBLIC VIEW CONCEAL WITHIN A STAINLESS STEEL SHROUD AS SHOWN IN THE ARCHITECTURAL DRAWINGS.
- INSTALL ROOFTOP EQUIPMENT PER MANUFACTURER'S INSTALLATION INSTRUCTIONS AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS.
- INSTALL EXHAUST FAN EF-1 PER DETAIL 5/M700 AND AS DETAILED IN THE ARCHITECTURAL AND STRUCTURAL DRAWINGS. INSTALL GREASE VIROGUARD SYSTEM FURNISHED BY CHIPOTLE ON EXHAUST FAN, EF-1.
- PROVIDE SUPPLY DIFFUSER CONNECTION TO SUPPLY SYSTEM PER DETAIL 1/M700. TYPICAL.
- PROVIDE AUDIO/VISUAL REMOTE SMOKE DETECTOR ANNUNCIATOR WITH REMOTE KEY OPERATED RESET. WIRE A UNIT BACK TO EACH SMOKE DETECTOR. MOUNT UNIT 60" AFF. TYPICAL.
- INSTALL REME HALO AIR PURIFIER FURNISHED BY TUV IN RTU PER DETAIL 6/M700. SEE ELECTRICAL DRAWINGS FOR POWER CONNECTION INFORMATION. INSTALL UV WARNING STICKERS ON FACE OF ENCLOSURE PER DETAIL AND ON ANY RTU ACCESS DOOR(S) THROUGH WHICH THE REME HALO WOULD BE VISIBLE IF OPENED.
- MAINTAIN 10' CLEARANCE BETWEEN WATER HEATER FLUE TERMINATION AND OUTSIDE AIR INTAKES. MAINTAIN 10' CLEARANCE BETWEEN WATER HEATER COMBUSTION AIR INTAKE AND EXHAUST FAN EF-1 DISCHARGE. SEE PLUMBING DRAWINGS FOR MORE INFORMATION ON WATER HEATER FLUE AND COMBUSTION AIR TERMINATIONS.
- RUN DUCTWORK BELOW TRUSSES AS HIGH AS POSSIBLE.
- LISTED KITCHEN HOOD INSTALLED AGAINST NON-COMBUSTIBLE WALL (24 GA. GALVANIZED METAL SHEATHING BEHIND COOKLINE (EXTENDING 18" BEYOND EACH END OF HOOD), OVER 5/8" CEMENT BOARD, OVER 3 5/8" METAL STUD FRAMING, UP AGAINST THE EXISTING EXTERIOR PERIMETER WALL, SEE #5/ THIS SHEET FOR EXTENT OF WALL BEYOND HOOD).
- REFER TO ARCHITECTURAL PLANS FOR DIMENSIONS.



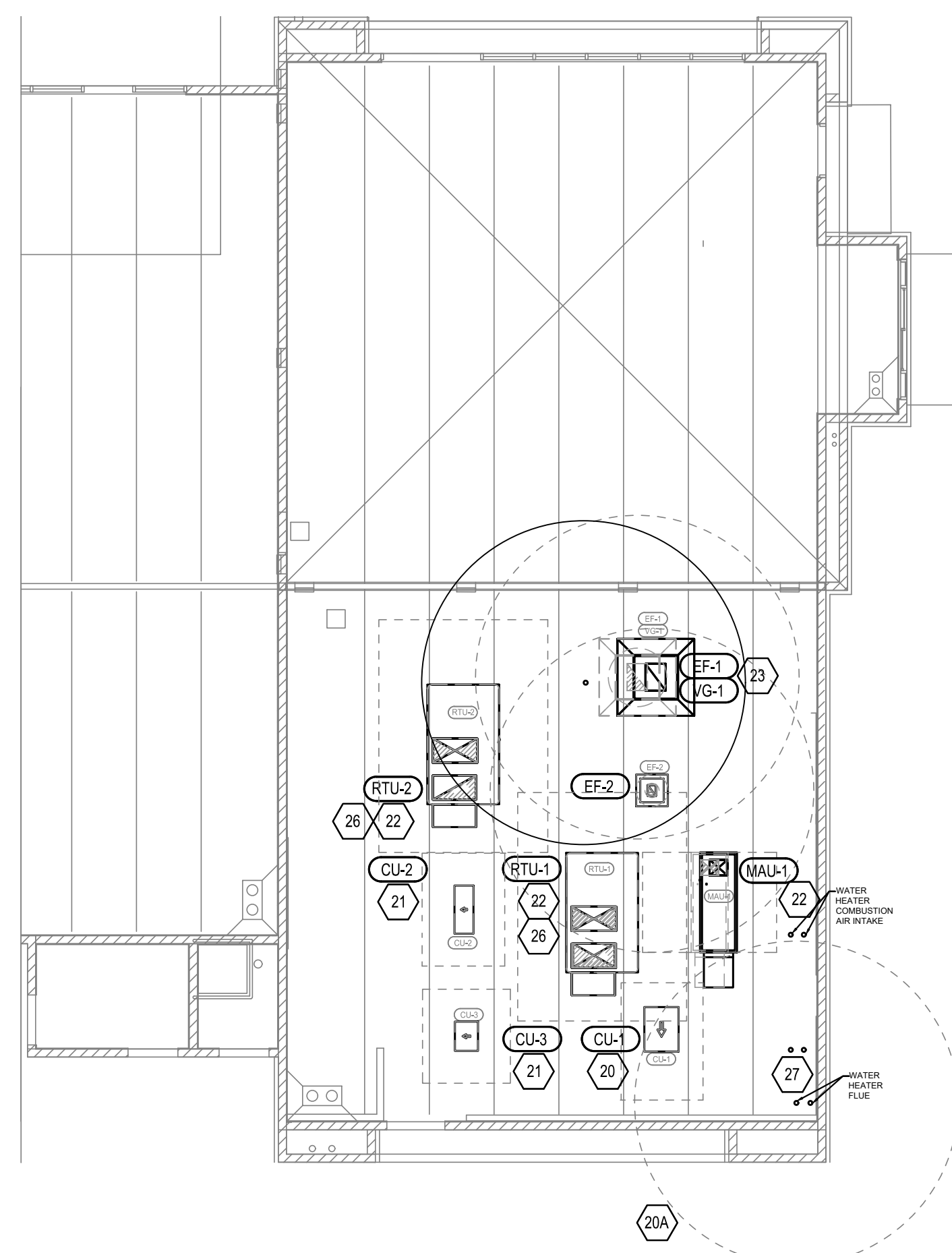
KITCHEN HOOD ELEVATION
1/4" = 1'-0"



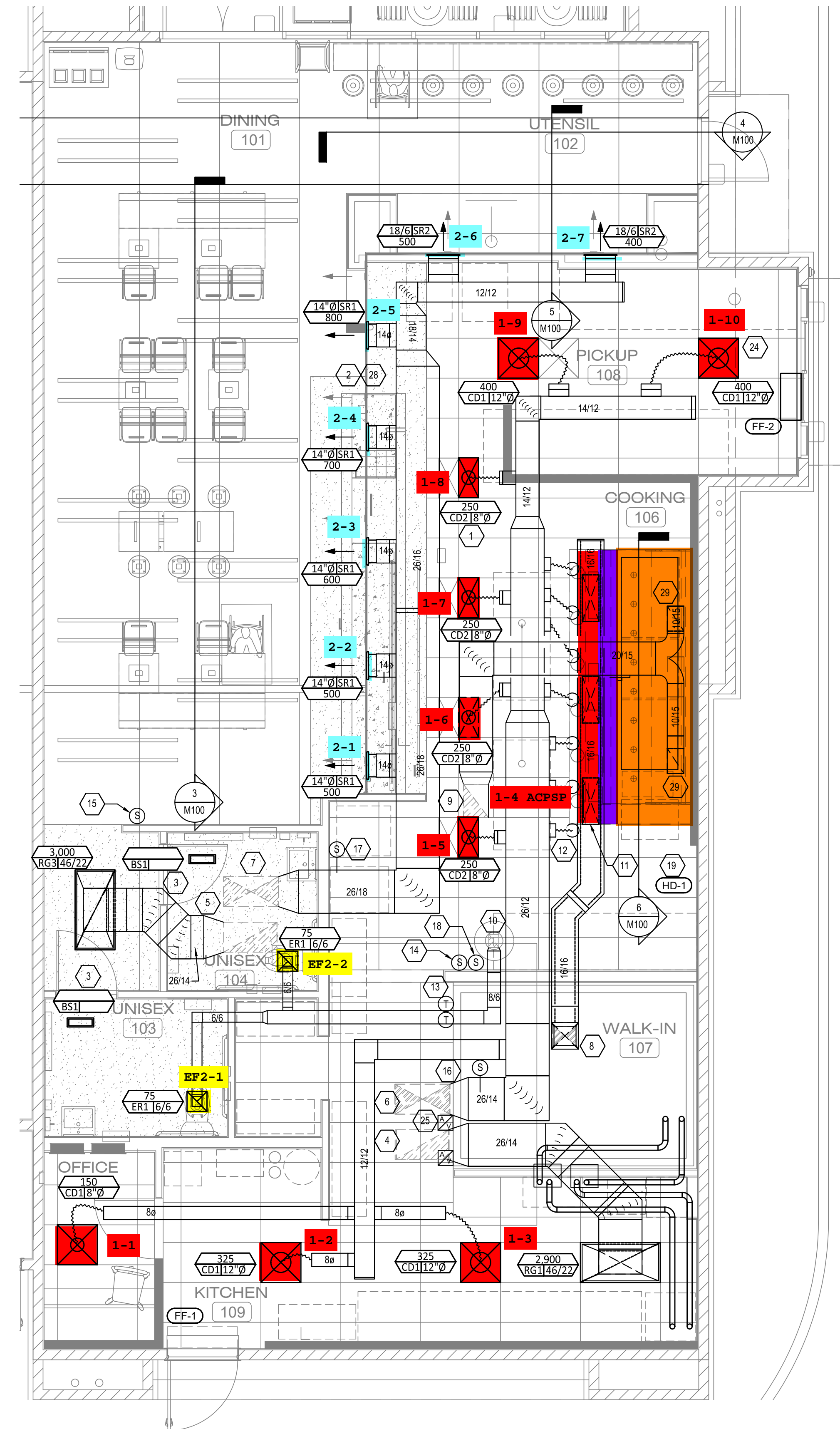
HVAC DINING ROOM SECTION
1/4" = 1'-0"



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



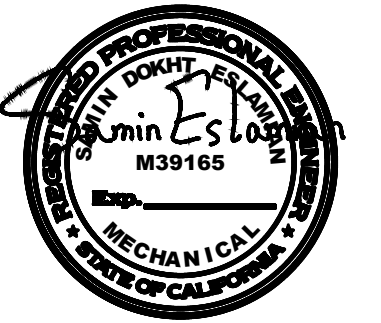
HVAC ROOF PLAN
1/8" = 1'-0"



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

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Issue Record:	
5/19/2023	PERMIT SET
11/17/2023	B+S Corrections
12/15/2023	Fire Dept. Corrections
12/19/2023	EMWD. Corrections
11/04/2024	Bid Set

Revisions:	
03/03/2025	Construction Set

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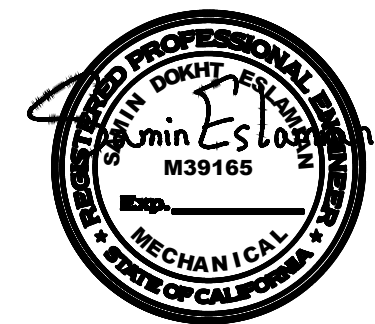
Contents:

HVAC PLAN

M100

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Issue Record:
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11/04/2024 Bid Set

Revisions:
03/03/2025 Construction Set

Drawn: _____ Checked: _____

Project No:
82-0373

Contents:

HVAC SCHEDULES

M600

CONTROL FUNCTIONS

- A. THE MAIN COOKING EXHAUST FAN, MAKE-UP AIR UNIT, RTU-1, AND RTU-2 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 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.
- C. THE THERMOSTATS SHALL DETERMINE OCCUPIED/UNOCCUPIED STATUS BASED ON THE SCHEDULE IN THE ENERGY MANAGEMENT SYSTEM.

AIR BALANCE SCHEDULE

TAG	SUPPLY FLOW	RETURN FLOW	EXHAUST FLOW	SUBTOTAL
EF-1	0 CFM	0 CFM	2,550 CFM	-2,550 CFM
EF-2	0 CFM	0 CFM	150 CFM	-150 CFM
MAU-1	1,950 CFM	0 CFM	0 CFM	1,900 CFM
RTU-1	3,400 CFM	2,900 CFM	0 CFM	500 CFM
RTU-2	4,000 CFM	3,000 CFM	0 CFM	1,000 CFM
NET PRESSURIZATION				100 CFM

AIR TERMINAL SCHEDULE

TAG	DESCRIPTION	FACE SIZE	MATERIAL	FINISH	MOUNTING	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		NOTES
								MANUFACTURER	MODEL	
BS1	BATHROOM AIR PURIFICATION UNIT		STAINLESS STEEL	STAINLESS STEEL	SURFACE MOUNT	TUV	GC	RGF ENVIRONMENTAL GROUP	BRU ASSEMBLY	SEE ELECTRICAL SHEETS FOR CONNECTION INFORMATION
CD1	PERFORATED CEILING DIFFUSER	24" X 24"	ALUMINUM	WHITE	LAY-IN CEILING	GC	GC	NAILOR	4320A TYPE L	PROVIDE WITH INTEGRAL OBD
CD2	PERFORATED CEILING DIFFUSER	24" X 12"	ALUMINUM	WHITE	LAY-IN CEILING	GC	GC	NAILOR	4320A TYPE L	PROVIDE WITH INTEGRAL OBD, REMOVE 4-WAY DEFLECTORS
ER1	PERFORATED CEILING EXHAUST	12" X 12"	ALUMINUM	WHITE	SURFACE MOUNT	GC	GC	NAILOR	4330R TYPE S	PROVIDE INTEGRAL OBD
RG1	PERFORATED CEILING RETURN	48" X 24"	ALUMINUM	WHITE	LAY-IN CEILING	GC	GC	NAILOR	4330R TYPE L	
RG3	PERFORATED CEILING RETURN	48" X 24"	ALUMINUM	WHITE	SURFACE MOUNT	GC	GC	NAILOR	4330R TYPE S	
SR1	ADJUSTABLE TURBO NOZZLE	SEE NECK SIZE	ALUMINUM	WHITE	WALL	GC	GC	AIR CONCEPTS	ANR-14	PROVIDE WITH CONCEALED MOUNTING AND FACE ACCESSIBLE OBD
SR2	DOUBLE DEFLECTION SUPPLY REGISTER	SEE NECK SIZE	ALUMINUM	WHITE	WALL	GC	GC	NAILOR	51DH	PROVIDE WITH INTEGRAL OBD

FAN SCHEDULE

TAG	DESCRIPTION	AIRFLOW	E.S.P.	WEIGHT	ELECTRICAL		FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
					MOTOR POWER	V/P/H			MANUFACTURER	MODEL	
EF-1	UPBLAST UL762 EXHAUST FAN	3,200 CFM	1.20 in-wg	400 lb	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	DOWNBLAST RESTROOM EXHAUST FAN	150 CFM	0.60 in-wg	100 lb	0.25 hp	120/1/60	HS	GC	CAPTIVE-AIRE	DR12HFA	DIRECT DRIVE DOWNBLAST RESTROOM EXHAUST FAN FURNISHED WITH INTEGRAL DISCONNECT, SPEED CONTROL, BACKDRAFT DAMPER, AND CURB
FF-1	AIR CURTAIN FAN	1,418 CFM	-	65 lb	0.50 hp	120/1/60	GC	GC	MARS AIR	STD242-1U-OB	COORDINATE WITH DIVISION 26 FOR INTERLOCK WITH DOOR SENSOR. IT SHOULD BE FURNISHED AND INSTALLED BY THE GC.
FF-2	PUW HEATED AIR CURTAIN FAN	645 CFM	-	65 lb	3.0 KW	208/1/60	GC	GC	BURNER	CHF-25	AIR CURTAIN SHALL BE PRE WIRED TO THE UNIT TO ALLOW THE AIR CURTAIN TO TURN ON AND OFF WHEN THE WINDOW IS OPENED. AND INSTALLED BY THE GC.

VIROGUARD SCHEDULE

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

CONDENSING UNIT SCHEDULE

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

MAKEUP AIR UNIT SCHEDULE

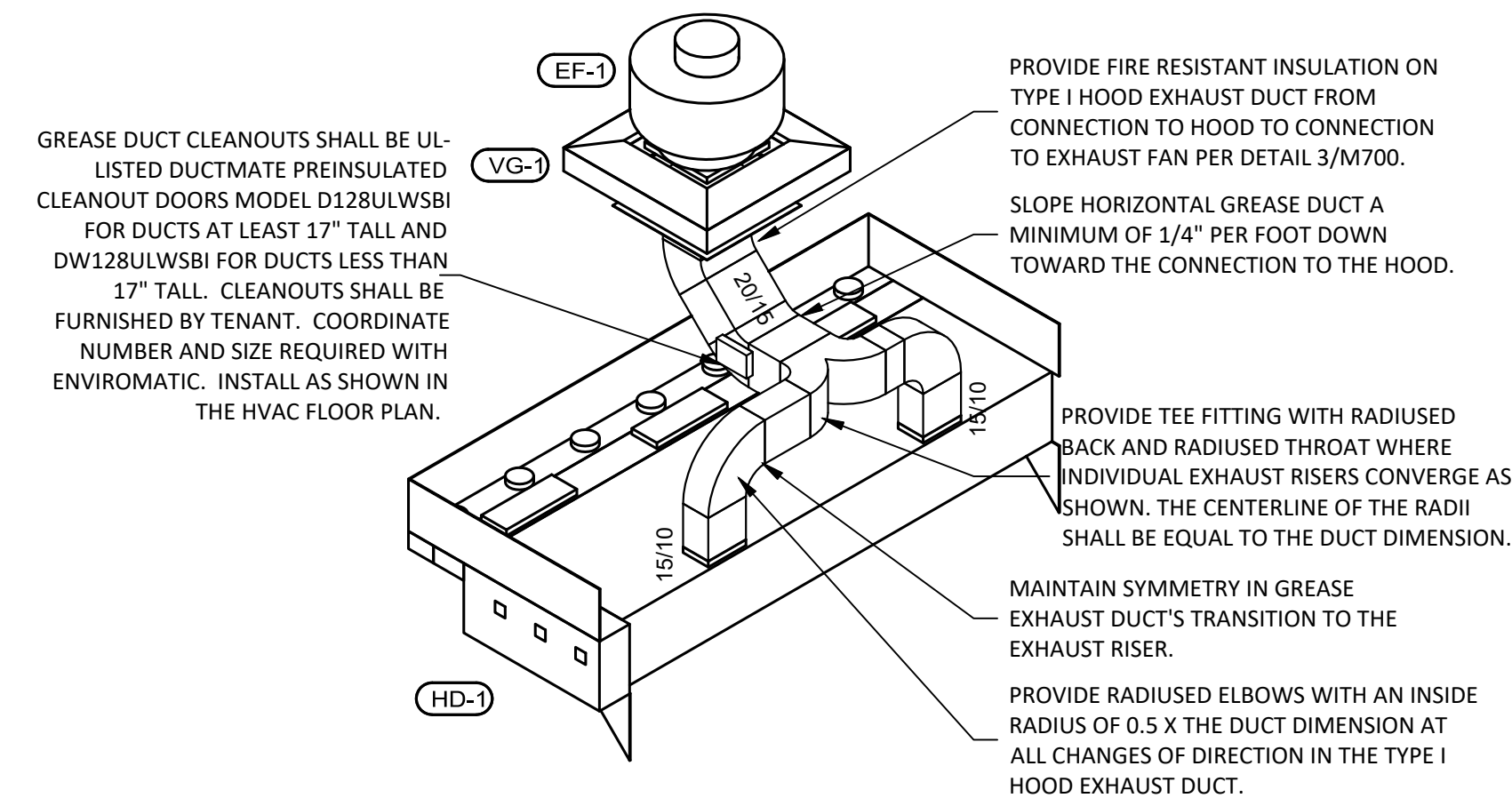
TAG	DESCRIPTION	AIRFLOW	E.S.P.	HEATING			WEIGHT	ELECTRICAL		FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS
				INPUT	OUTPUT	EAT		MOTOR POWER	V/P/H			MANUFACTURER	MODEL	
MAU-1	DIRECT-FIRED MAKEUP AIR UNIT	1,950 CFM	0.80 in-wg	225,000 Btu/h	220,000 Btu/h	21 °F	650 lb	2 hp	208/3/60	HS	GC	CAPTIVE-AIRE	A1-D.250-G10	12.5:1 MAX TURNDOWN. FURNISHED WITH DISCONNECT, ROOF CURB, SCREEN INTAKE, AND WASHABLE ALUMINUM FILTERS

KITCHEN HOOD SCHEDULE

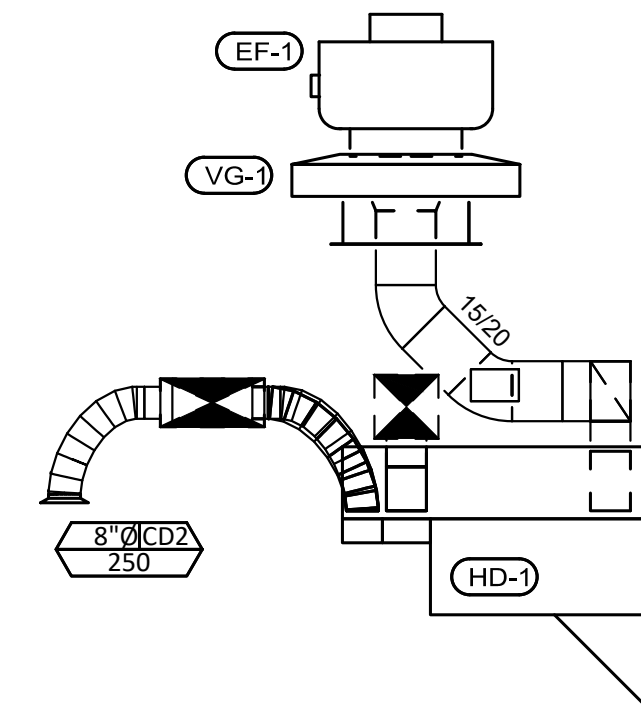
TAG	DESCRIPTION	MAX COOKING TEMP.	EXHAUST PLENUM						PERFORATED SUPPLY PLENUMS								NO. OF LIGHT FIXTURES	WEIGHT	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN		REMARKS		
			AIRFLOW	E.S.P.	DUCT COLLARS			LENGTH	WIDTH	MAU PLENUM				AC PLENUM							MANUFACTURER	MODEL			
					NO.	WIDTH	LENGTH			NO.	WIDTH	LENGTH	AIRFLOW	NO.	DIAMETER										
HD-1	TYPE I CANOPY HOOD WITH PERFORATED MAU AND AC SUPPLY PLENUMS	600 °F	3,200 CFM	0.86 in-wg	2	10"	1' - 3"	14' - 3"	4' - 3"	15' - 3"	1' - 10"	1,950 CFM	3	10"	2' - 4"	800 CFM	7	8"	10	1,200 lb	HS	GC	CAPTIVE-AIRE	5424 ND-2-ACPSF-P	MAT'L: 18 GA. TYPE 430 SS. FURNISHED WITH VAPORPROOF INCANDESCENT LIGHT FIXTURES, 16" TALL HE SS FILTERS, INTEGRAL UTILITY CABINET, ANSUL SYSTEM, DUCT COLLAR TEMPERATURE SENSOR, PREWIRE PACKAGE, SPARE FIRE SYSTEM DRY CONTACT, AND 4-POLE 20A CONTACTOR

ROOFTOP UNIT SCHEDULE

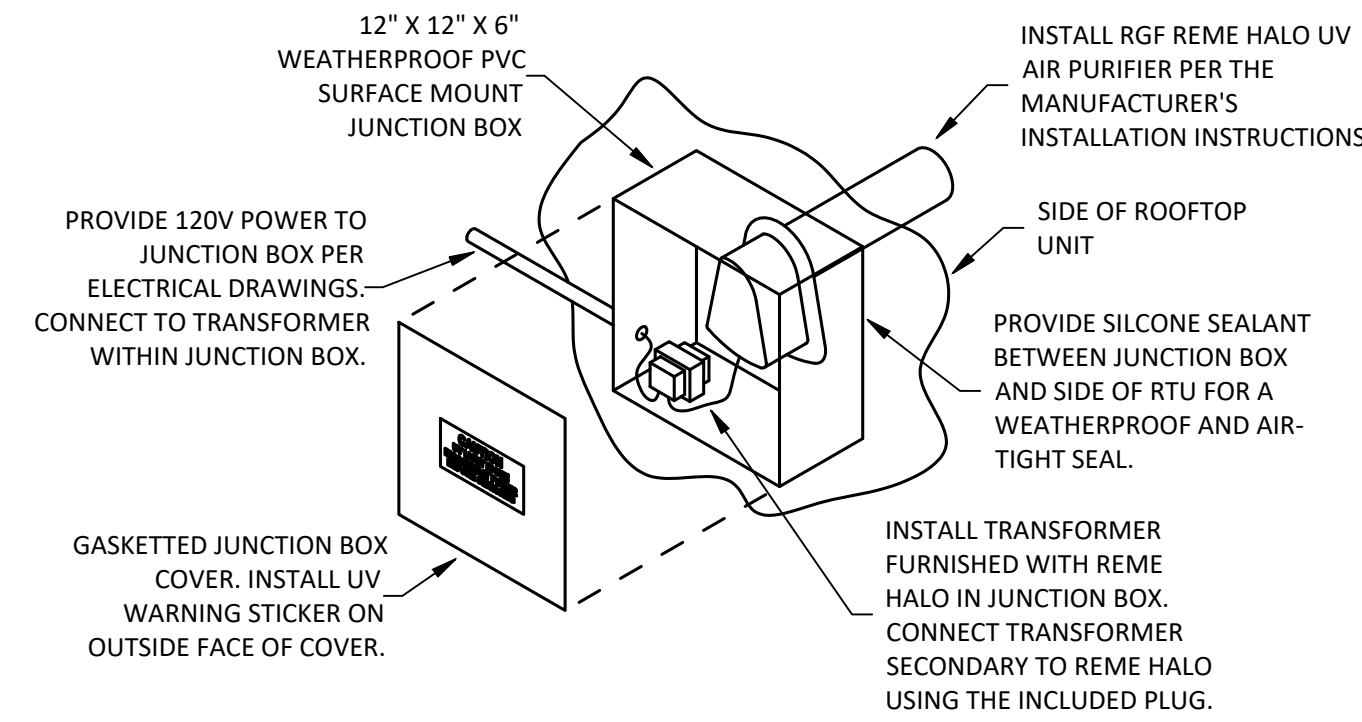
TAG	DESCRIPTION	NOMINAL CAPACITY	EER	AIRFLOW				NET COOLING CAPACITY				HEATING CAPACITY			NUMBER OF		REFRIGERANT			ELECTRICAL			BASIS FOR DESIGN		REMARKS			
				TOTAL	OA	E.S.P.	FILTER	TOTAL	SENSIBLE	DB	WB	COND. EAT	INPUT	OUTPUT	EAT	COMPRESSORS	CIRCUITS	TYPE	CHARGE	WEIGHT	MOCP	FLA	V/P/H	FURNISHED BY		INSTALLED BY	MANUFACTURER	MODEL
RTU-1	KITCHEN ROOFTOP UNIT	8.5 ton	12	3,400 CFM	500 CFM	0.80 in-wg	MERV-13	0 Btu/h	0 Btu/h	0 °F	0 °F	0 °F	180,000 Btu/h	144,000 Btu/h	0 °F	2	2	R-410A	8.1/7.9 lb	1,500 lb	50 A	40.3 A	208/3/60	HES	GC	TRANE	YHC102	FURNISHED WITH COMP. ENTHALPY ECON., BAROMETRIC RELIEF, RET. SMOKE DETECTOR W/ REMOTE KEYED ANNUNCIATOR/RESET, M.O.D., MERV-8 FILTERS, CURB, HAIL GUARD, TOOLLESS HINGED ACCESS PANELS, DISCONNECT, & UNIT-MOUNTED CONVENIENCE RECEPTACLE
RTU-2	DINING ROOM ROOFTOP UNIT	10 ton	12	4,000 CFM	1,000 CFM	0.80 in-wg	MERV-13	0 Btu/h	0 Btu/h	0 °F	0 °F	0 °F	240,000 Btu/h	192,000 Btu/h	0 °F	2	2	R-410A	7.8/7.6 lb	1,700 lb	60 A	49.8 A	208/3/60	HES	GC	TRANE	YHC120	FURNISHED WITH COMP. ENTHALPY ECON., BAROMETRIC RELIEF, RET. SMOKE DETECTOR W/ REMOTE KEYED ANNUNCIATOR/RESET, M.O.D., MERV-8 FILTERS, CURB, HAIL GUARD, TOOLLESS HINGED ACCESS PANELS, DISCONNECT, & UNIT-MOUNTED CONVENIENCE RECEPTACLE



8 HOOD EXHAUST ISOMETRIC
NOT TO SCALE

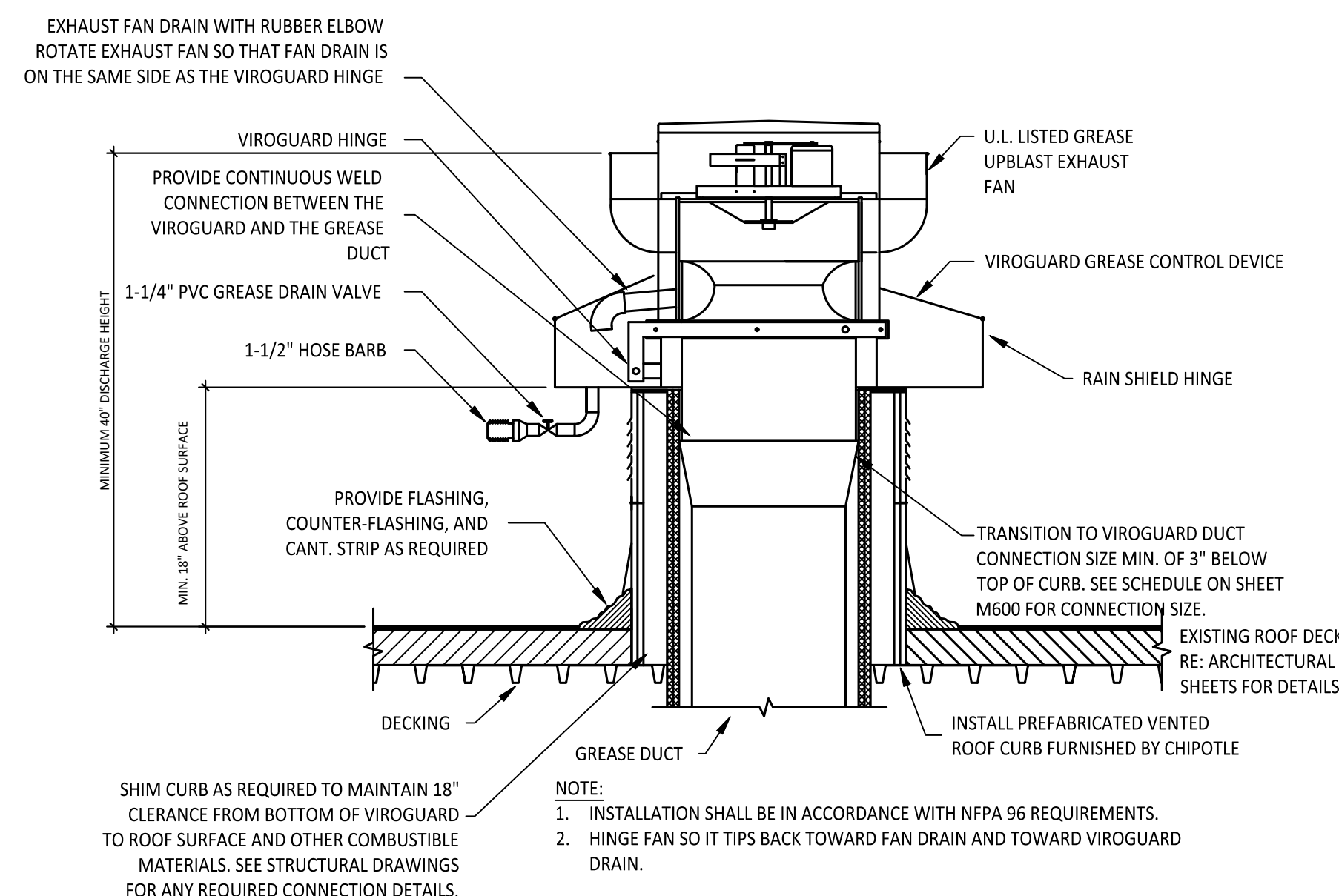


7 DUCT SECTION AT HOOD
1/4" = 1'-0"

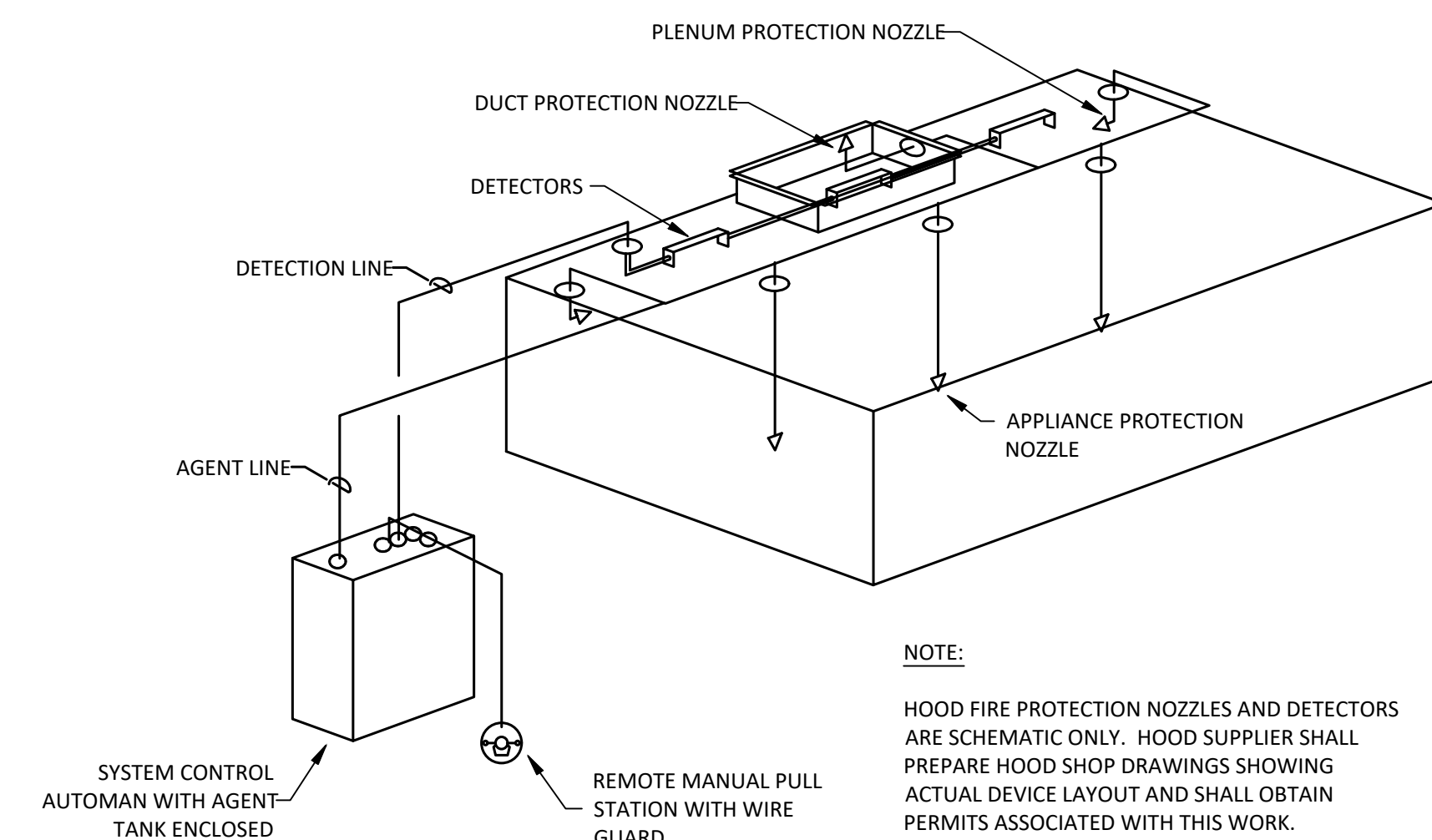


INSTALLATION LOCATION
INSTALL AIR PURIFIER WITH JUNCTION BOX ON OUTSIDE FACE OF ROOFTOP UNIT AND WITH UV LAMP TUBE EXTENDING INTO THE INTERIOR OF THE ROOFTOP UNIT. FIELD VERIFY EXACT LOCATION TO AVOID DAMAGING, TOUCHING, OR INTERFERING WITH ANY RTU INTERIOR COMPONENTS. INSTALLATION LOCATION SHALL BE AS FOLLOWS:
TRANS: 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.

6 UV AIR PURIFIER INSTALLATION
NOT TO SCALE

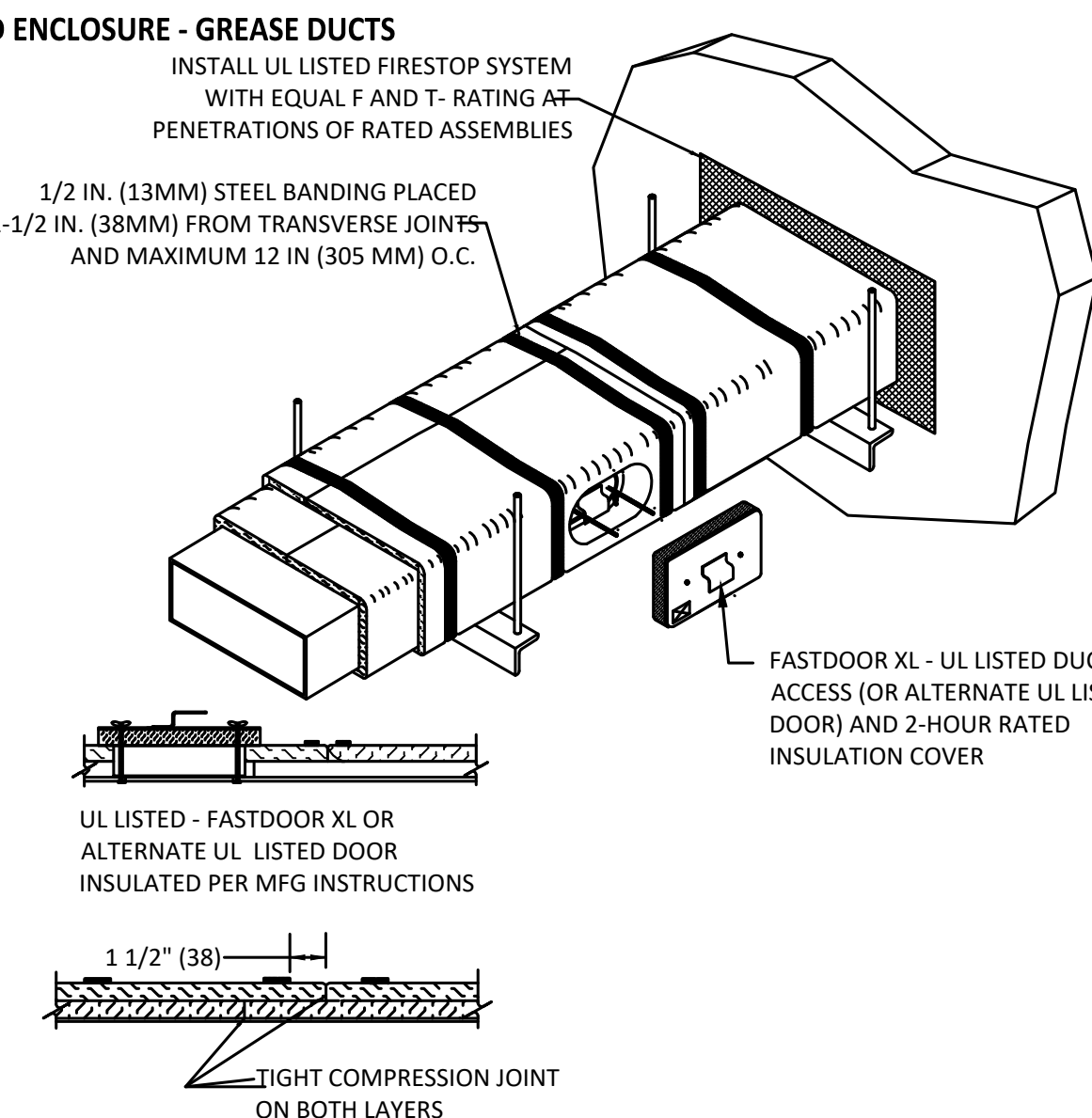


5 GREASE EXHAUST FAN
NOT TO SCALE

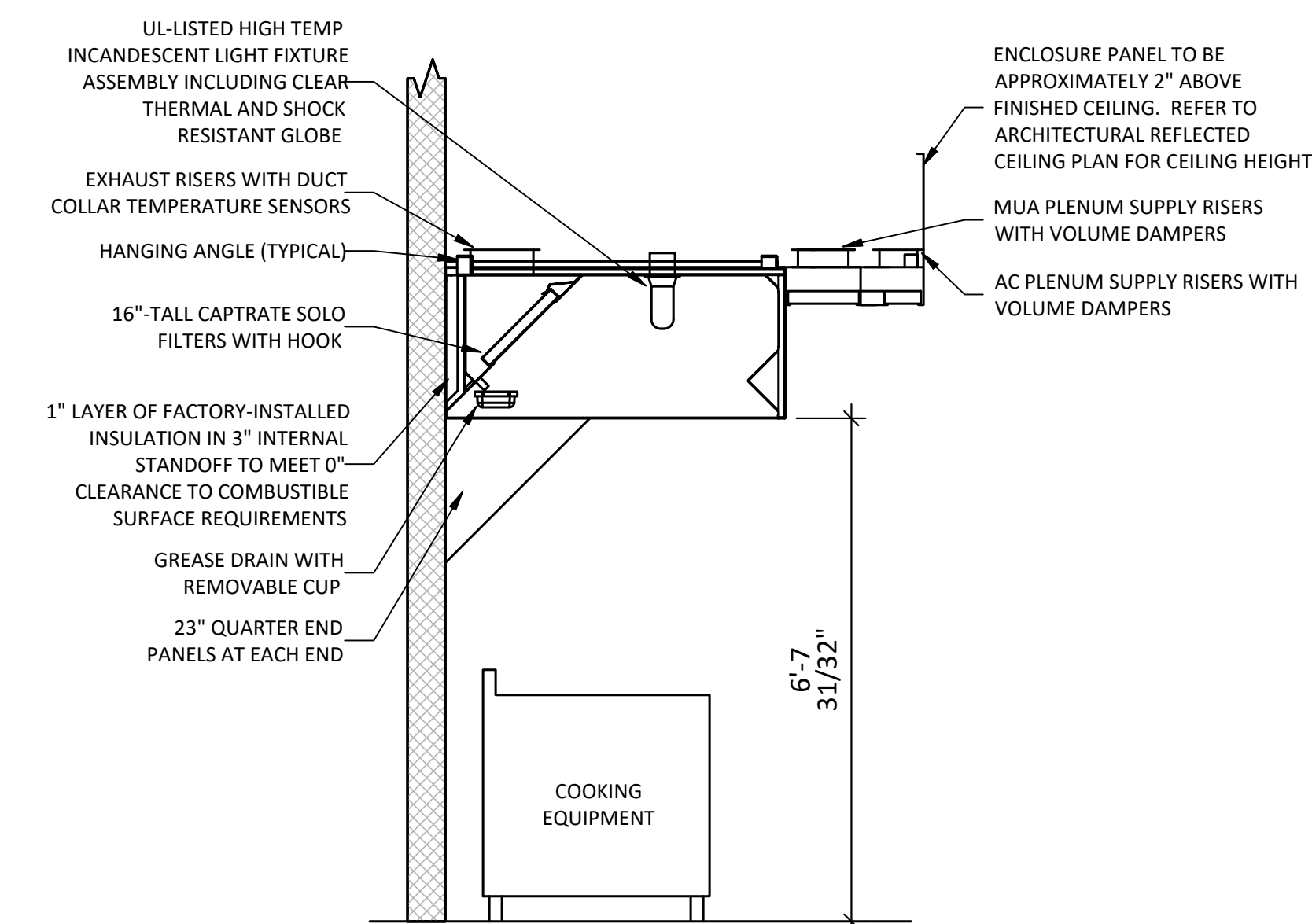


4 FIRE SUPPRESSION SYSTEM SCHEMATIC
NOT TO SCALE

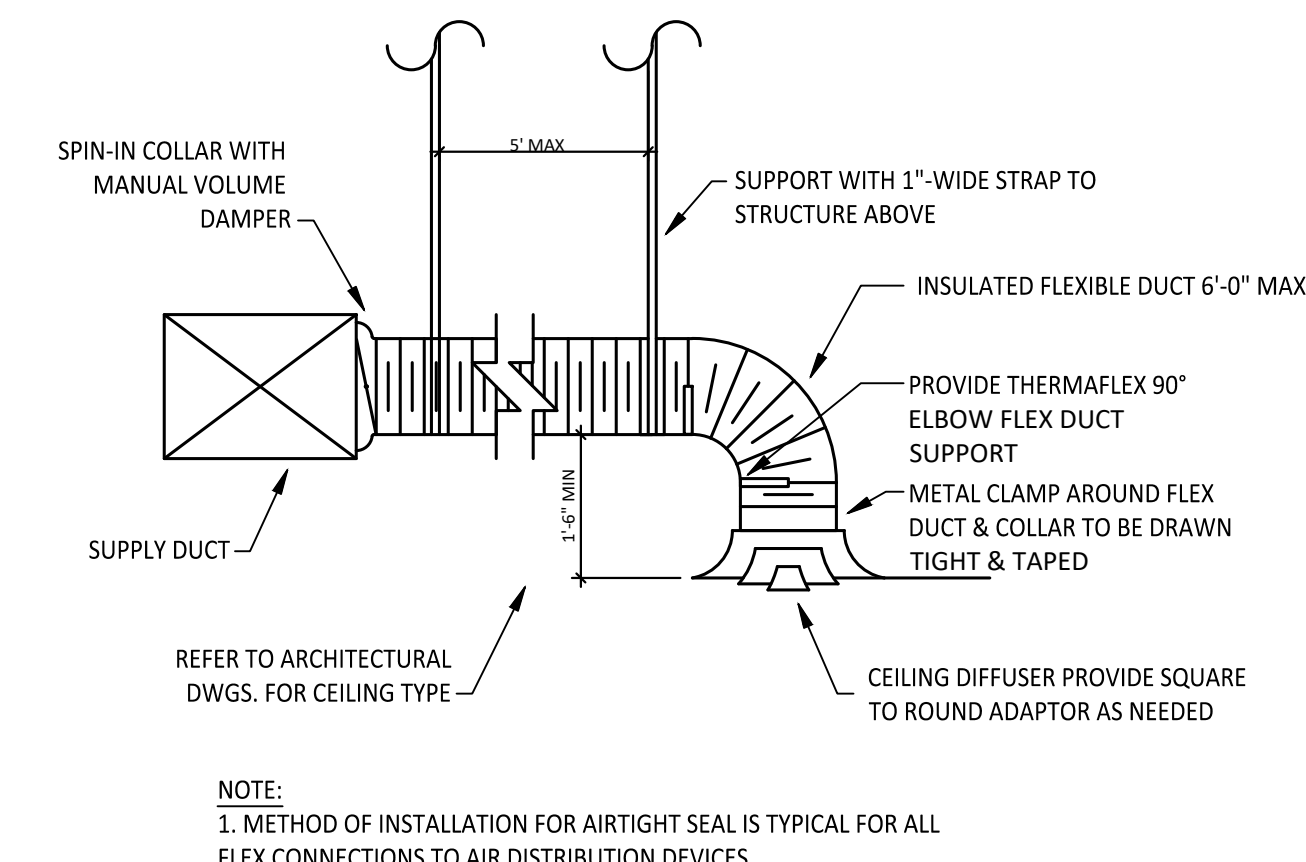
- THERMAL CERAMICS FIREMASTER FASTWRAP XL IS TESTED TO ASTM E2336 AND UL LISTED PER HNKT.G18 TO PROVIDE ZERO CLEARANCE TO COMBUSTIBLES AND TO PROVIDE A 1- OR 2-HOUR ENCLOSURE. THROUGH PENETRATIONS FIRESTOP SYSTEMS ARE TESTED IN ACCORDANCE WITH ASTM E 814 (UL 1479). ICC CODE EVALUATION PER REPORT UL ER 14229-01.
- COMPLIANT TO THE FOLLOWING CODES:
NFPA 96
INTERNATIONAL MECHANICAL CODES
UNIFORM MECHANICAL CODE
CALIFORNIA MECHANICAL CODE
- INSULATION APPLIED IN TWO LAYERS WITH TIGHT COMPRESSION JOINT ON BOTH LAYERS AT ALL JOINTS.
- MINIMUM 16 GAUGE CARBON STEEL (OR 18 GAGE STAINLESS STEEL) RECTANGULAR OR ROUND GREASE EXHAUST DUCT
- INSTALL UL LISTED AND LIQUID TIGHT THERMAL CERAMICS FASTDOOR XL ACCESS DOORS, OR ALTERNATE DOOR UL LISTED PER UL1978, AT ALL CHANGES IN DIRECTION AND AT MINIMUM EVERY 20 FT ON HORIZONTAL RUNS.
- SUPPORT HANGER SYSTEMS DO NOT NEED TO BE WRAPPED PROVIDED THE HANGER RODS ARE MINIMUM OF 3/8 IN. DIAMETER AND SUPPORTS ARE MINIMUM 2 X 2 X 1/8 IN. STEEL ANGLE OR SMACNA EQUIVALENT SUPPORT SYSTEM.
- THERMAL CERAMICS DUCT WRAP SHALL BE INSTALLED DIRECTLY ONTO THE DUCT AND APPLIED FROM THE HOOD CONNECTION TO THE CONNECTION TO THE FAN.
- THERMAL CERAMICS DUCT ENCLOSURE SYSTEM SHALL BE INSTALLED IN STRICT ACCORDANCE WITH MANUFACTURERS INSTRUCTIONS AND UL LISTINGS.



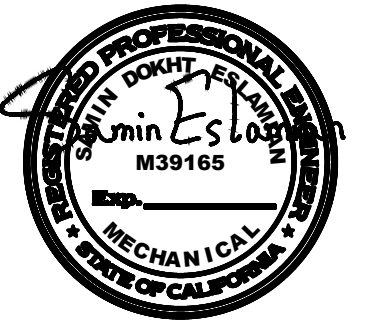
3 FIREMASTER DUCT WRAP - UL HNKT-G18
NOT TO SCALE



2 HOOD SECTION VIEW
NOT TO SCALE



1 DIFFUSER CONNECTION
NOT TO SCALE



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HVAC DETAILS

M700

HOOD INFORMATION - JOB#6013060

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM RISER(S)				MUA CFM	AC CFM	HOOD CONSTRUCTION	HOOD CONFIG			
										WIDTH	LENG	HEIGHT	DIA				CFM	VEL	SP	END TO END
1		5424 ND-2-ACPSP-F	CAPTIVEAIRE	12' 9"	600 DEG	I	HEAVY	200	2550	10'	24'	4'	2550	1530	-0.966'	1300	696	430 SS WHERE EXPOSED	ALONE	ALONE

HOOD INFORMATION

HOOD NO	TAG	FILTER(S)				LIGHT(S)				UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WEIGHT		
		TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM TYPE	SIZE			ELECTRICAL MODEL #	SWITCHES QUANTITY
1		CAPRATE SOLD FILTER	9	16"	16"	85% SEE FILTER SPEC	8	L55 SERIES E26	NO	RIGHT	12"x54"x24"	ANSUL R-102	3.0/3.0	SC-311110MA	1 LIGHT 1 FAN	YES	1029 LBS

HOOD OPTIONS

HOOD NO	TAG	OPTION
1		FIELD WRAPPER 10.00' HIGH FRONT, LEFT, RIGHT. INSULATION FOR BACK OF HOOD. RISER SENSOR INSTALL 6IN PLEN. 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. FULL DIMENSION HANGING BRACKET - FRONT.

PERFORATED SUPPLY PLENUM(S)

HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)			
							WIDTH	LENG	DIA	SP
1		Front	165'	19'	6'	MUA	6"	28"	432	0.127"
						MUA	6"	28"	432	0.127"
						MUA	6"	28"	432	0.127"
						AC		8"	116	0.043"
						AC		8"	116	0.043"
						AC		8"	116	0.043"
						AC		8"	116	0.043"

SPECIFICATION: CAPRATE GREASE-STOP SOLD FILTER

THE CAPRATE GREASE-STOP SOLD FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-BAFFLE DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAFFLE DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

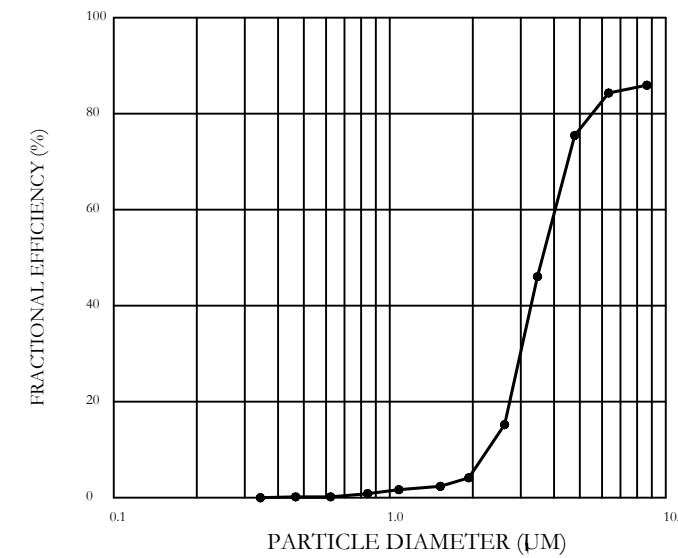
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

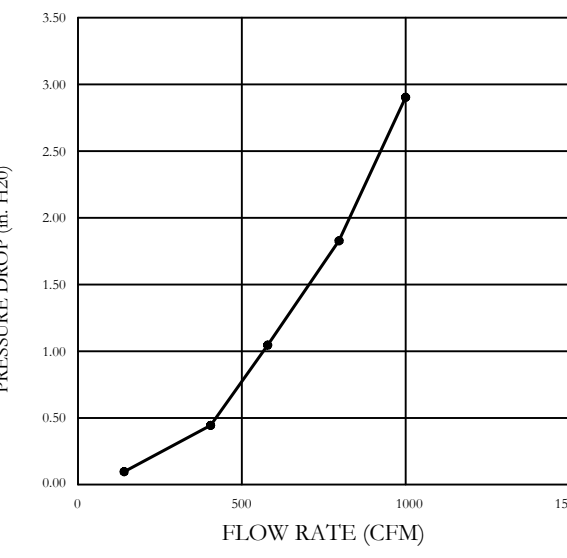
GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.

THE CAPRATE GREASE-STOP SOLD WAS TESTED TO ASTM STANDARD ASTM F2519-05. MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER.

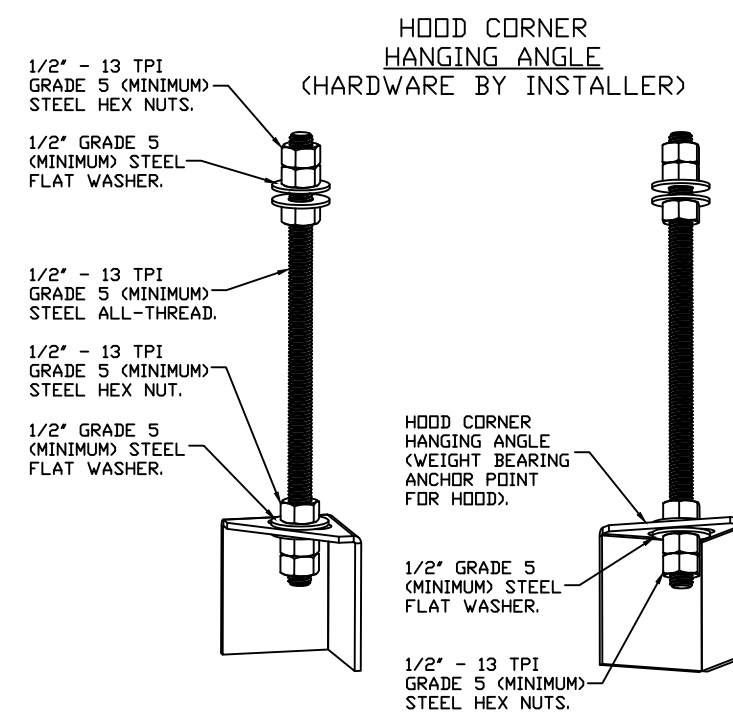
EFFICIENCY VS. PARTICLE DIAMETER



PRESSURE DROP VS. FLOW RATE

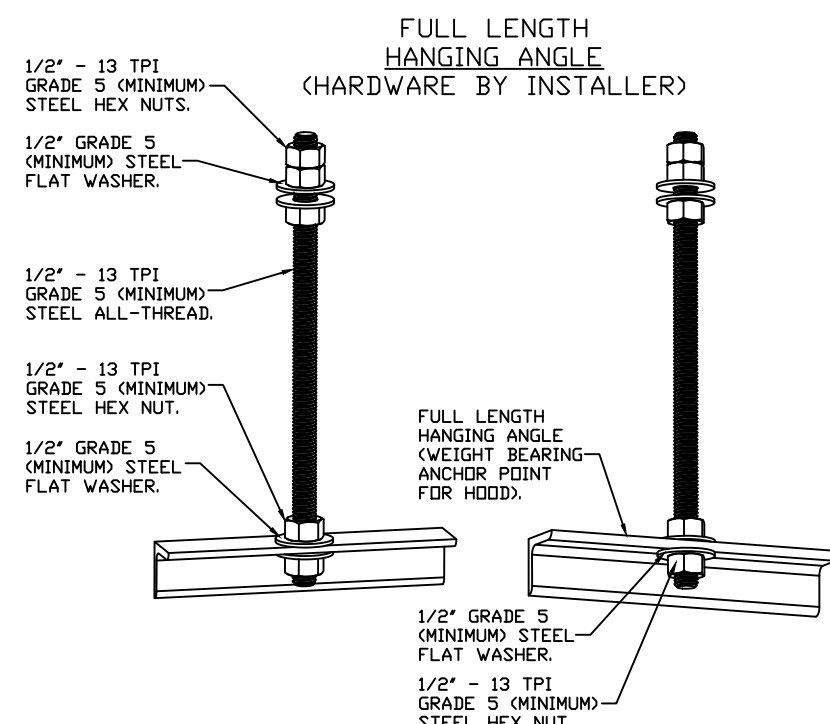


CAPRATE FILTERS ARE BUILT IN COMPLIANCE WITH:
NFPA #96,
NSF STANDARD #2,
UL STANDARD #1046,
INT. MECH. CODE (IMC),
ULC-S649.



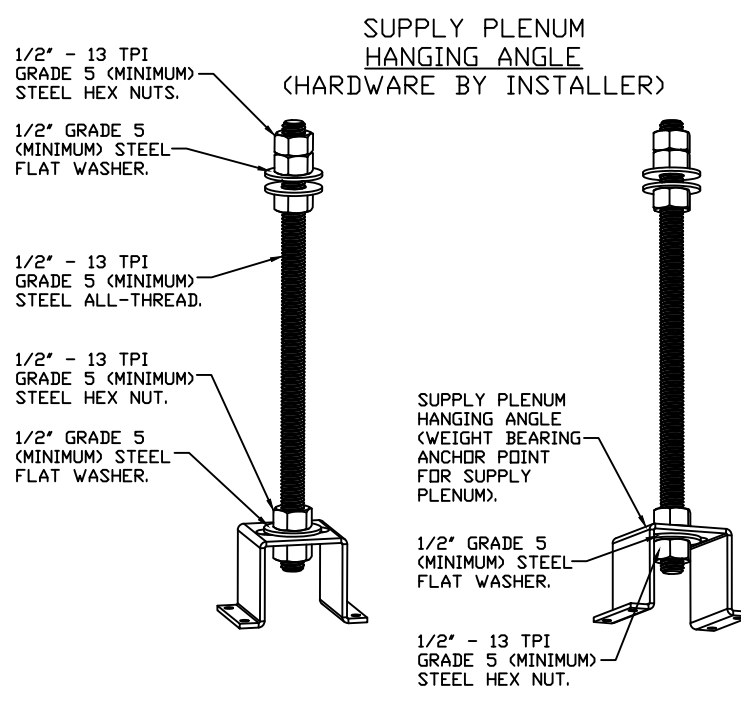
ASSEMBLY INSTRUCTIONS

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



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HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD. SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION ABOVE CEILING ANCHORS. SINGLE HEX NUT BENEATH HANGING ANGLE IS ACCEPTABLE FOR FULL LENGTH HANGING ANGLES. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.



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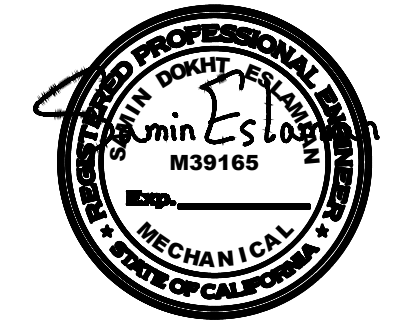
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REVISIONS	
DESCRIPTION	DATE



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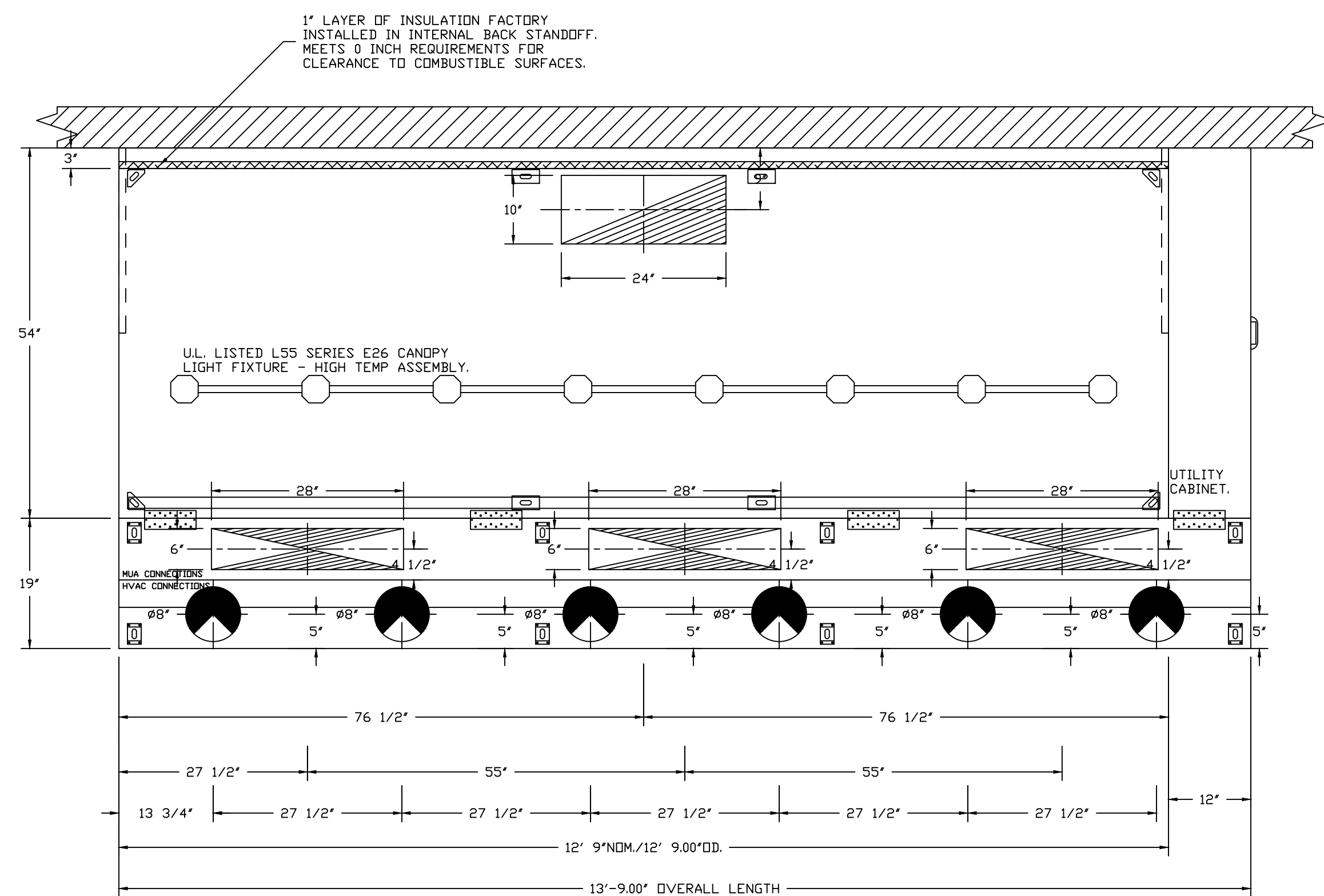
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HOOD DRAWINGS

M701



PLAN VIEW - HOOD #1
12' 9.00" LONG 5424ND-2-ACPSP-F
NOTE: ADDITIONAL HANGING ANGLES PROVIDED FOR HOODS 12' AND LONGER.

ACPSP SHIPS LOOSE FOR FIELD INSTALLATION

CHIPOTLE HERITAGE MENIFEE
28830 MCCALL BLVD
Menifee, CA, 92585

DATE: 5/18/2023
DWG.#: 6013060
DRAWN BY: E.MCEWEN
SCALE: 3/4" = 1'-0"
MASTER DRAWING

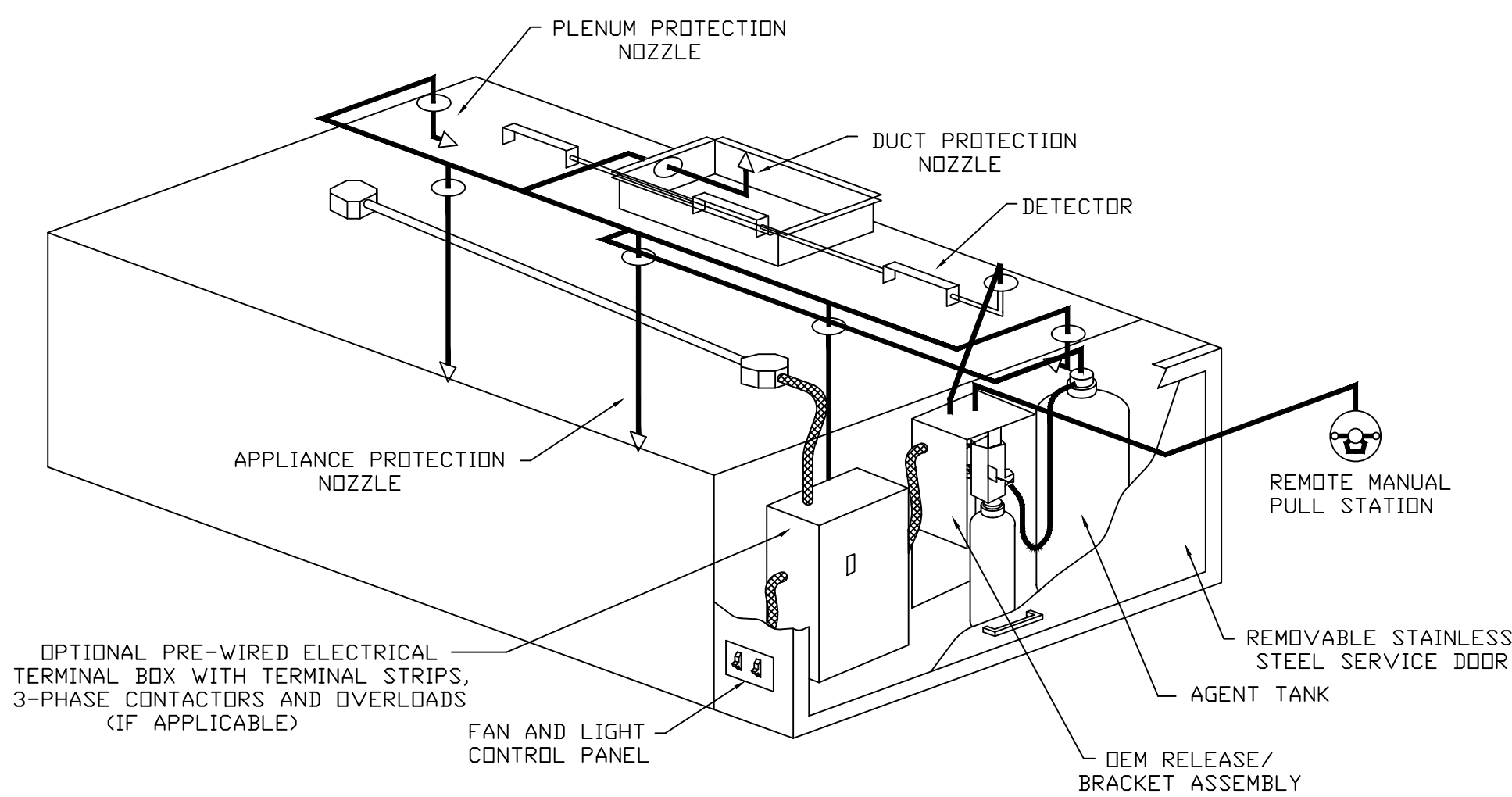
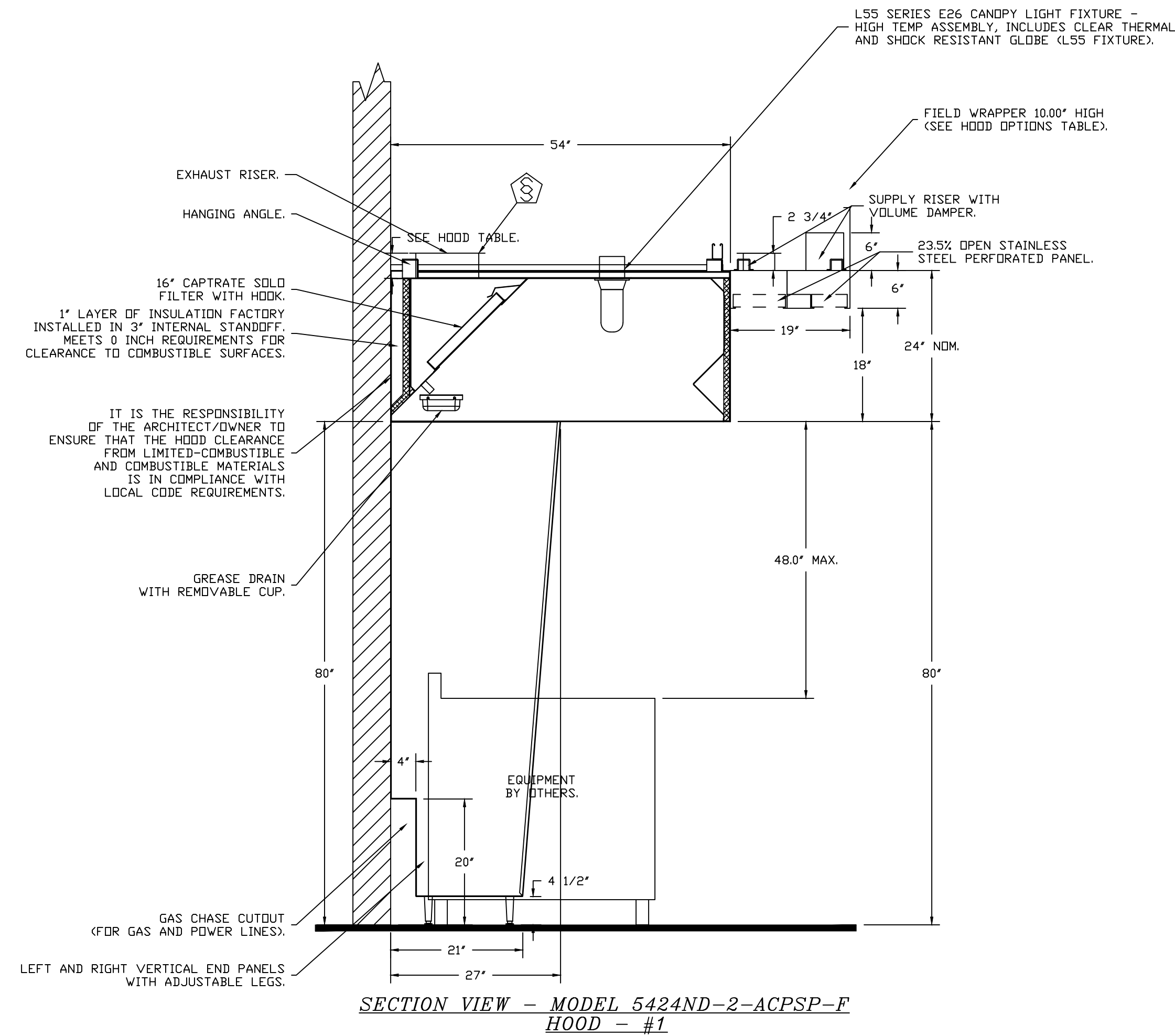
SHEET NO. 1

FIRE SYSTEM INFORMATION -- JOB#6013060

FIRE SYSTEM NO	TAG	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		ANSUL R102	3.0/3.0	15	FIRE CABINET RIGHT	RIGHT, HOOD 1

GAS VALVE(S)

FIRE SYSTEM NO	TAG	TYPE	SIZE	SUPPLIED BY
1		MECHANICAL	1.500	CAPTIVEAIRE SYSTEMS



TYPICAL ANSUL R-102 SYSTEM LAYOUT

REVISIONS	
DESCRIPTION	DATE

CAPTIVEAIRE

Highwoods Group
www.captiveaire.com
4641 Paragon Park Rd., Raleigh, NC 27616 PHONE: (919) 875-0577 EMAIL: reg40@captiveaire.com

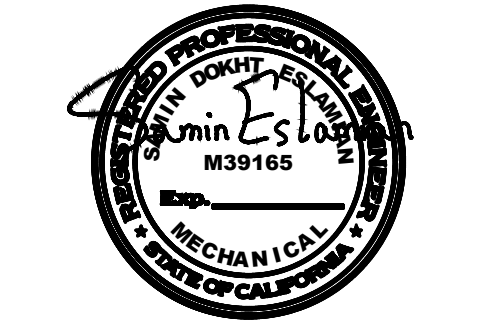
CHIPOTLE HERITAGE MENIFEE
28830 MCCALL BLVD
Menifee, CA, 92585

DATE: 5/18/2023
DWG.#: 6013060
DRAWN BY: E.MCEWEN
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO.
2

Consultant:

AYRES
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PLUMBING (MEP)
26415 Carl Boyer Drive - Suite 205
Santa Clarita, California 91350
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Project No. 82-0373



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'HERITAGE LAKE'
28830 MCCALL BLVD,
MENIFEE, CA 92585

Issue Record:

5/19/2023	PERMIT SET
11/17/2023	B+S Corrections
12/15/2023	Fire Dept. Corrections
12/19/2023	EMWD. Corrections
11/04/2024	Bid Set

Revisions:

03/03/2025	Construction Set

Drawn: _____ Checked: _____

Project No: 82-0373

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HOOD DRAWINGS

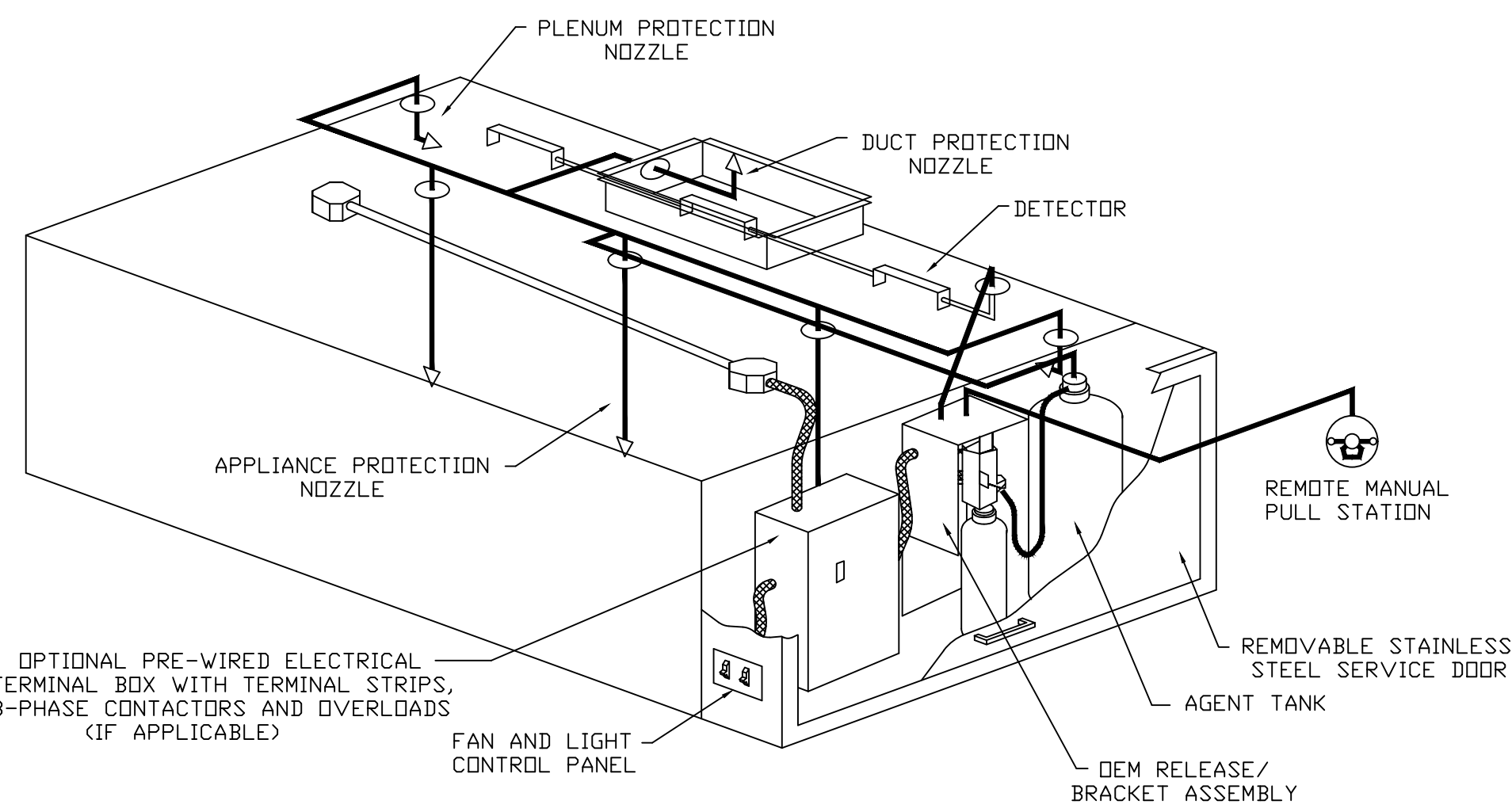
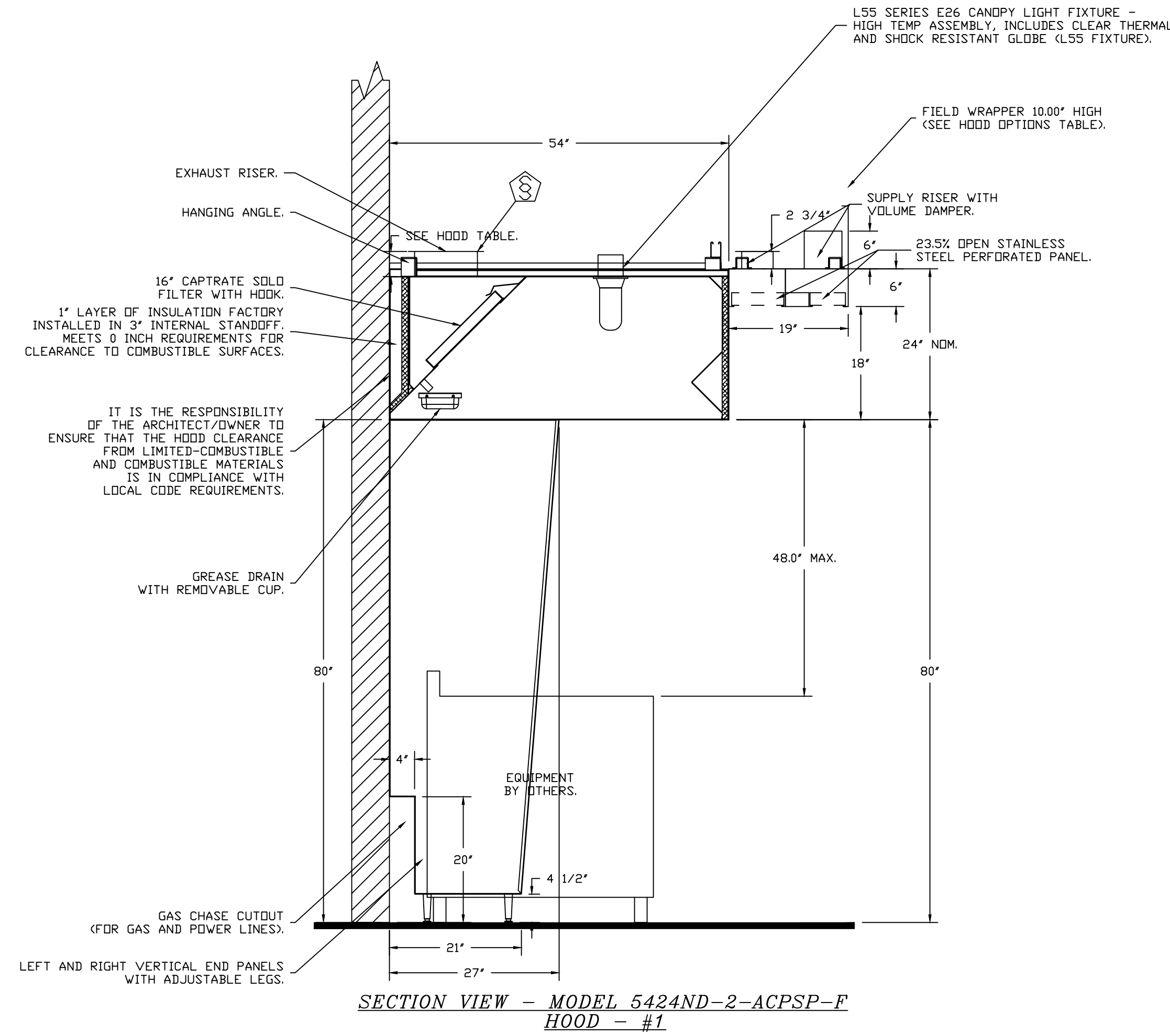
M702

FIRE SYSTEM INFORMATION - JOB#6013060

FIRE SYSTEM NO	TAG	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		ANSUL R102	3.0/3.0	15	FIRE CABINET RIGHT	RIGHT, HOOD 1

GAS VALVE(S)

FIRE SYSTEM NO	TAG	TYPE	SIZE	SUPPLIED BY
1		MECHANICAL	1.500	CAPTIVEAIRE SYSTEMS



TYPICAL ANSUL R-102 SYSTEM LAYOUT

REVISIONS	
DESCRIPTION	DATE

CAPTIVEAIRE
 Highwoods Group
 www.captiveaire.com
 4641 Paragon Park Rd., Raleigh, NC 27616 PHONE: (919) 875-0420 FAX: (919) 875-0577 EMAIL: rep40@captiveaire.com

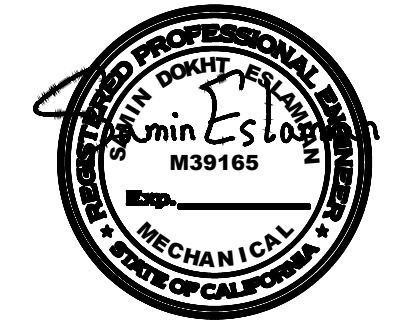
CHIPOTLE HERITAGE MENIFEE
 28830 MCCALL BLVD
 Menifee, CA, 92585

DATE: 5/18/2023
DWG.#: 6013060
DRAWN BY: E.MCEWEN
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO.
 2

Consultant:

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'HERITAGE LAKE'
 28830 MCCALL BLVD,
 MENIFEE, CA 92585

Issue Record:

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11/17/2023	B+S Corrections
12/15/2023	Fire Dept. Corrections
12/19/2023	EMWD. Corrections
11/04/2024	Bid Set

Revisions:

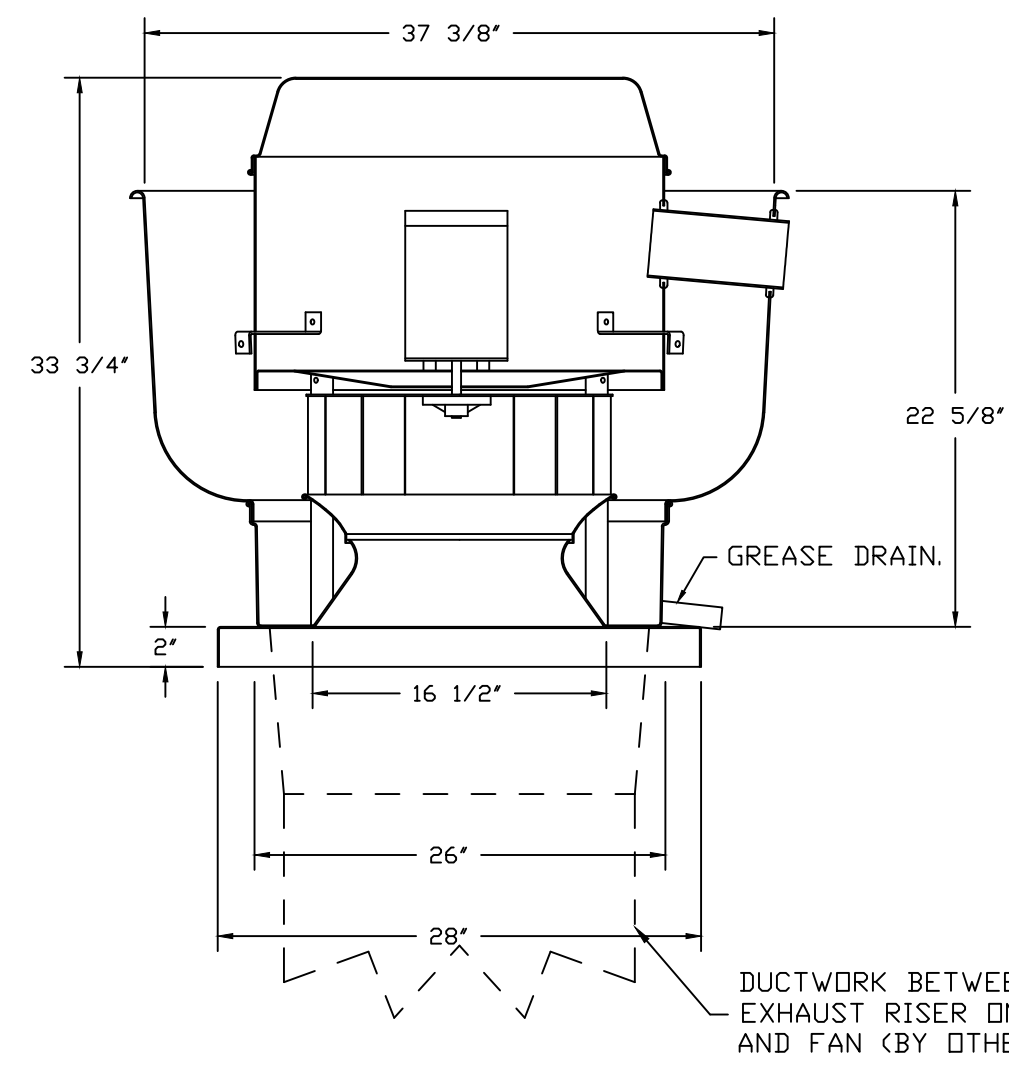
03/03/2025	Construction Set
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Drawn: _____ Checked: _____
 Project No: 82-0373
 Contents:

HOOD DRAWINGS

M703

FAN #1 DU180HFA - EXHAUST FAN (EF-1)



FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
- ROOF MOUNTED FANS.
- RESTAURANT MODEL.
- UL705 AND UL762 AND ULC-S645
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- HIGH HEAT OPERATION 300°F (149°C).
- GREASE CLASSIFICATION TESTING.
- NEMA 3R SAFETY DISCONNECT SWITCH.

NORMAL TEMPERATURE TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

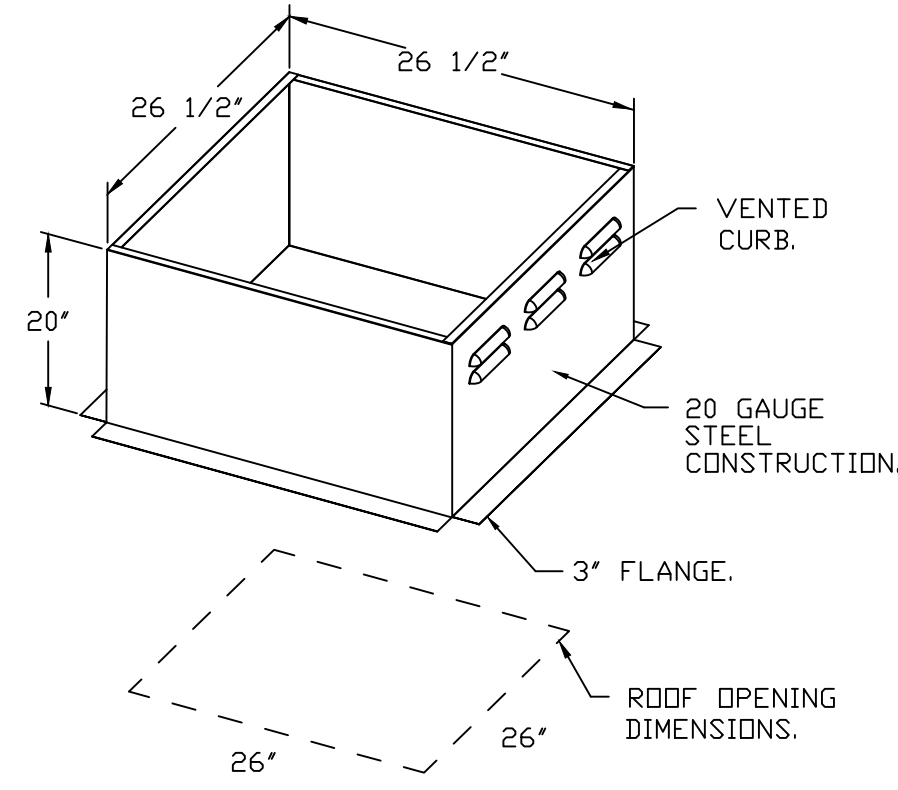
ABNORMAL FLARE-UP TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

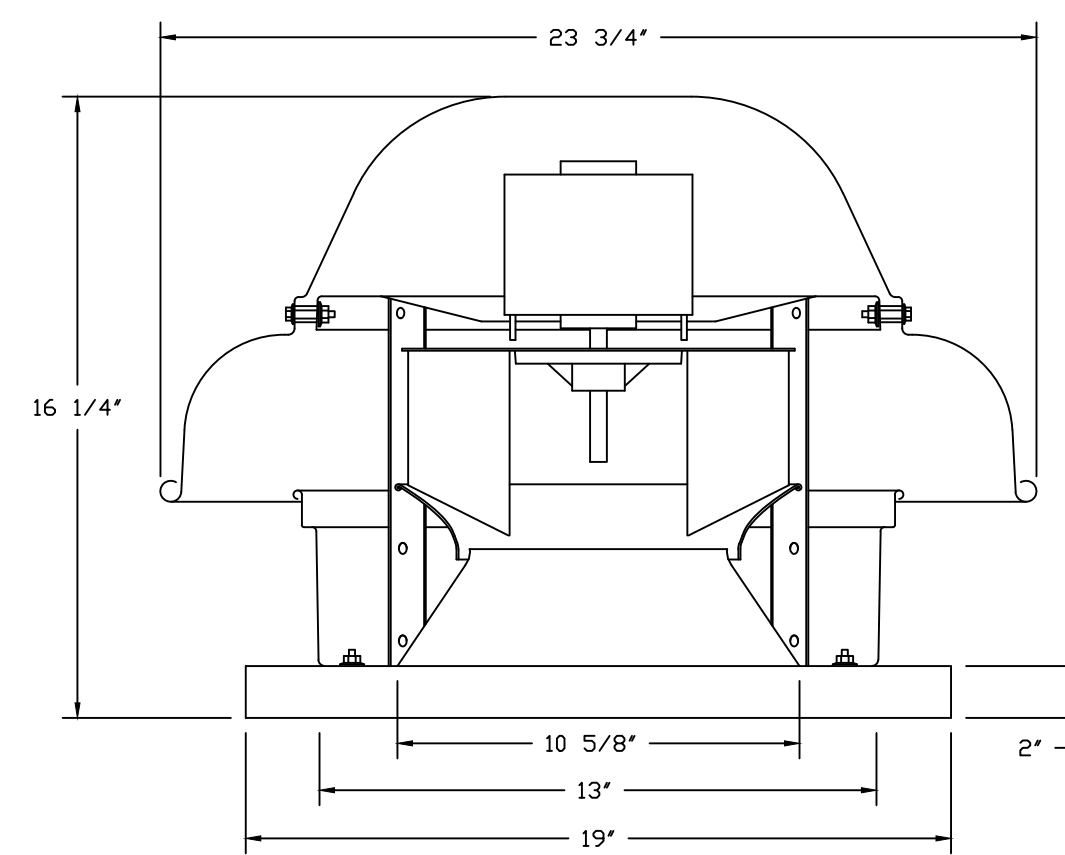
OPTIONS

- GREASE BOX.
- 2 YEAR PARTS WARRANTY.

DUCTWORK BETWEEN EXHAUST RISER ON HOOD AND FAN (BY OTHERS).



FAN #2 DR12HFA - EXHAUST FAN (EF-2)

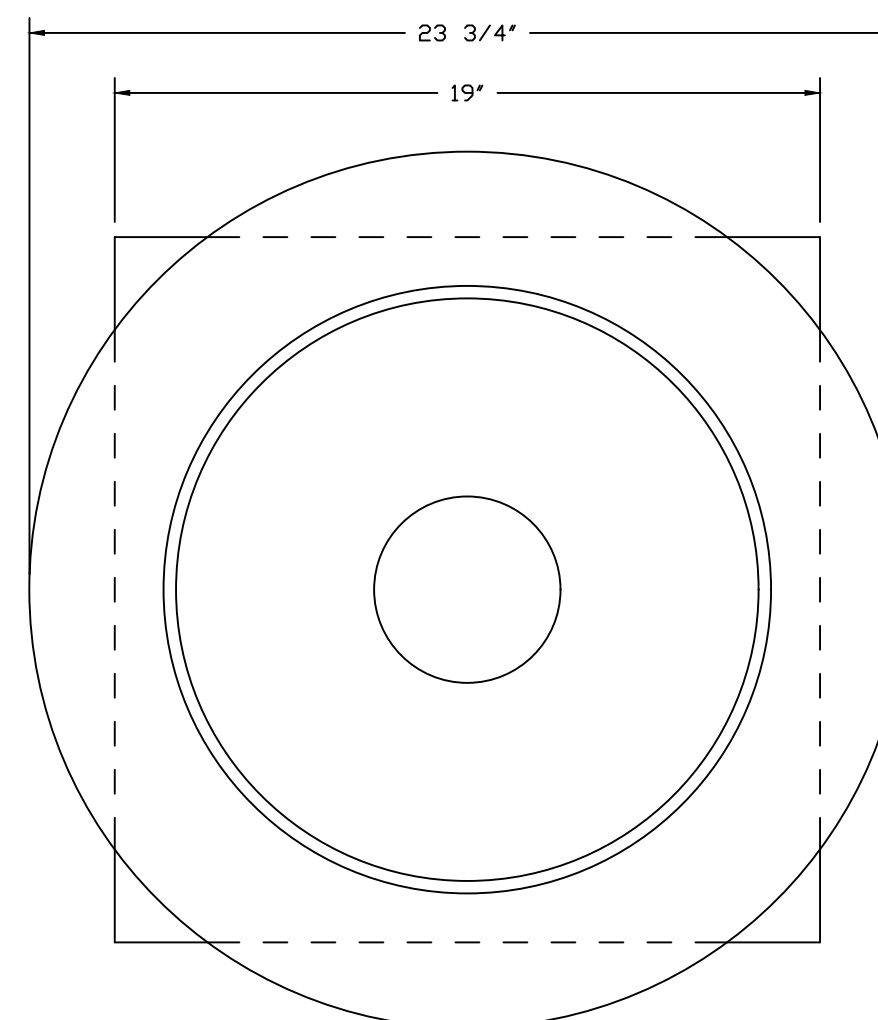
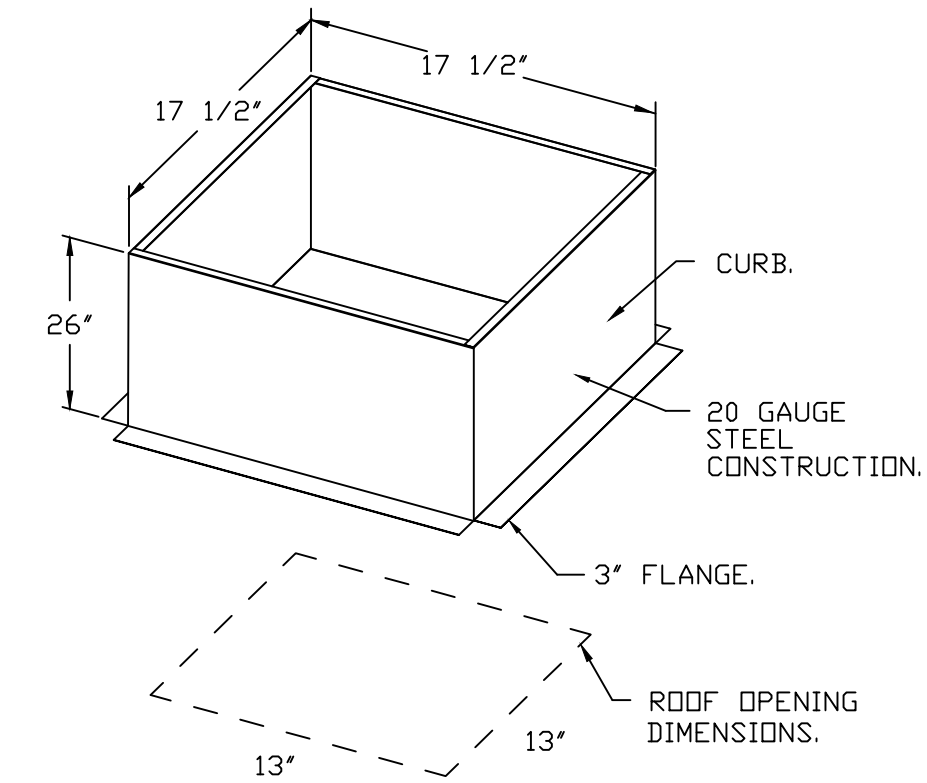


FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
- ROOF MOUNTED FANS.
- UL705.
- SAFETY DISCONNECT.
- STANDARD BIRD SCREEN.
- SPEED CONTROL.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).

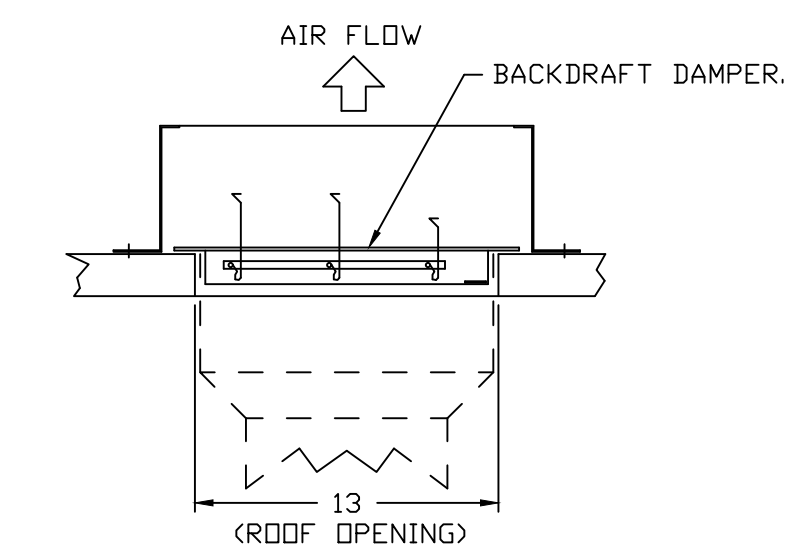
OPTIONS

- 1 1/2" BDD DAMPER.
- ECM WIRING PACKAGE - MANUAL OR 0-10VDC REFERENCE SPEED CONTROL.
- RTC - (TELCO MOTOR), CCW ROTATION.
- 2 YEAR PARTS WARRANTY.



TOP VIEW

BACKDRAFT DAMPER INSTALLATION



REVISIONS	
DESCRIPTION	DATE

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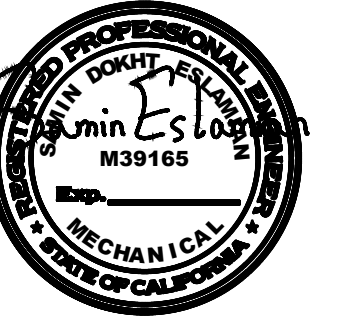
CHIPOTLE HERITAGE MENIFEE
28830 MCCALL BLVD
Menifee, CA, 92585

DATE: 5/18/2023
DWG.#: 6013060
DRAWN BY: E.MCEWEN
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 4

Consultant:

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Project No. 82-0373



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'HERITAGE LAKE'
28830 MCCALL BLVD,
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03/03/2025	Construction Set

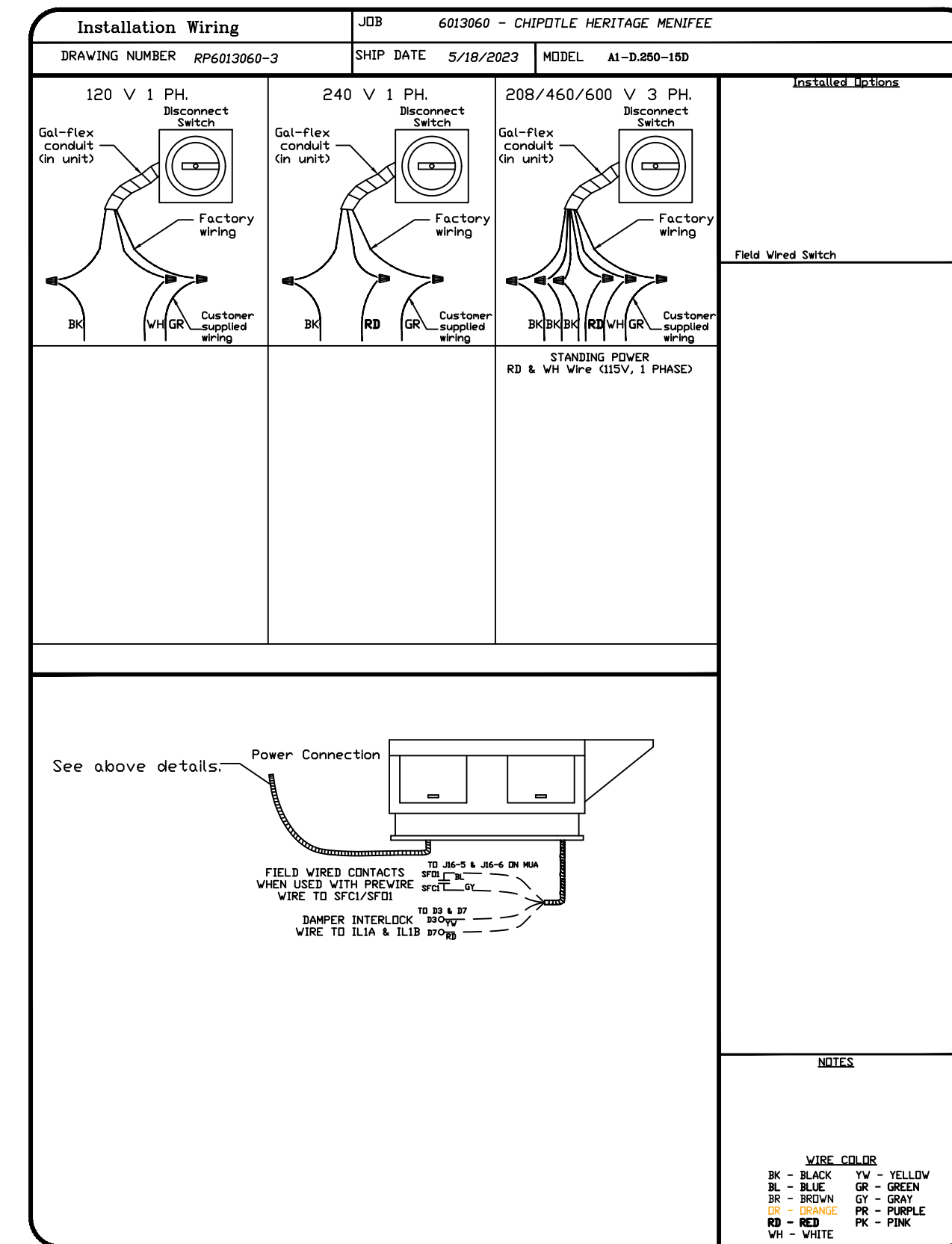
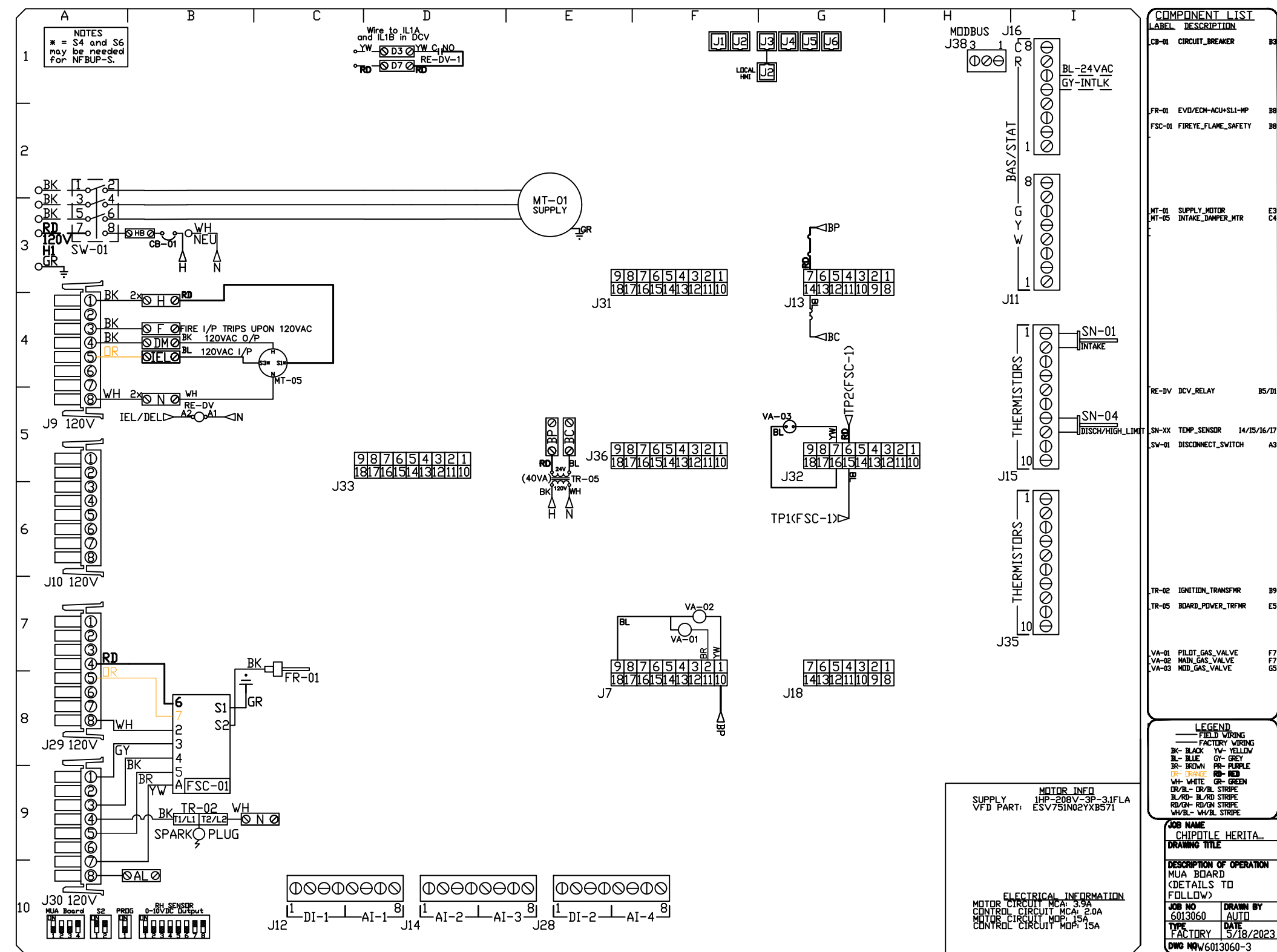
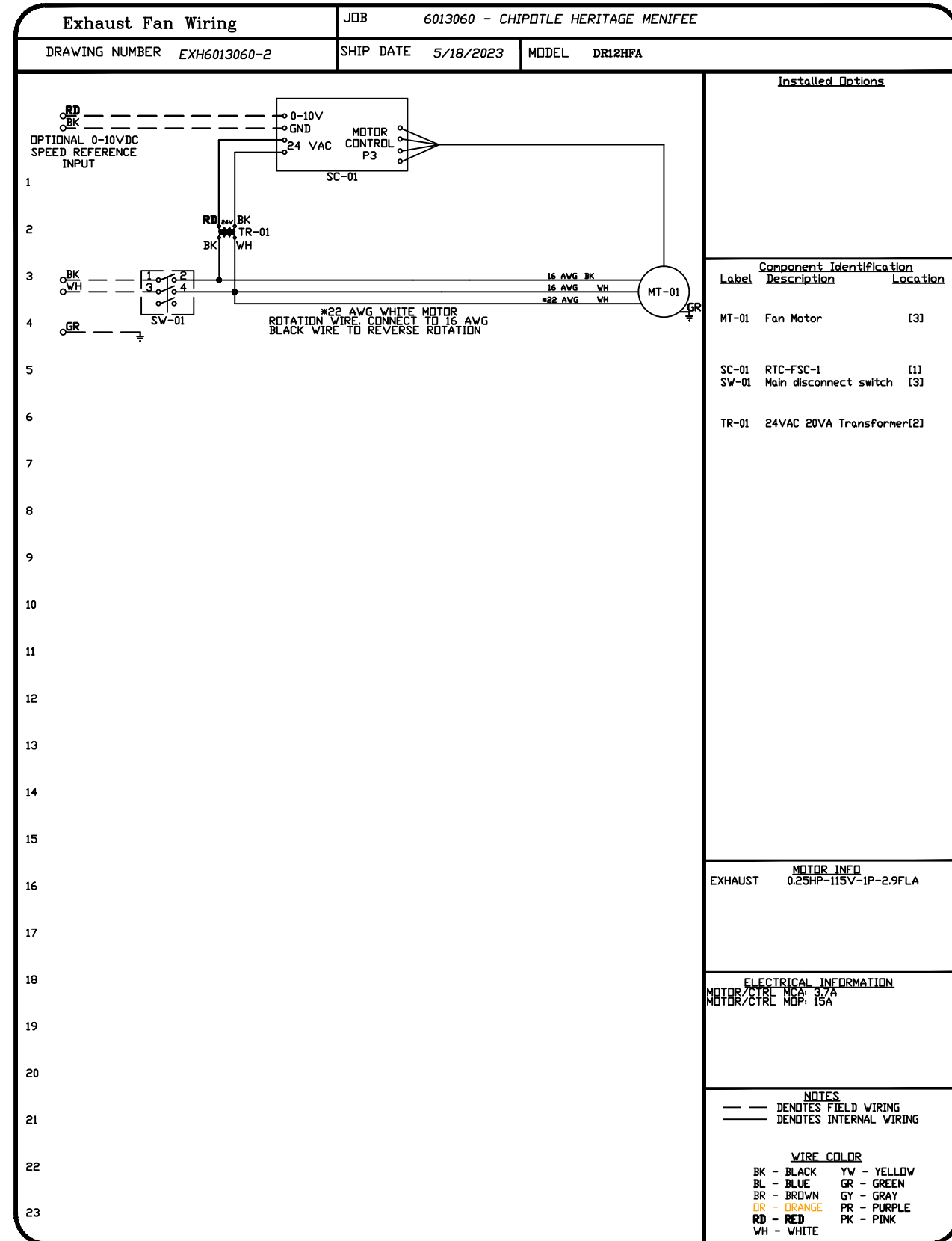
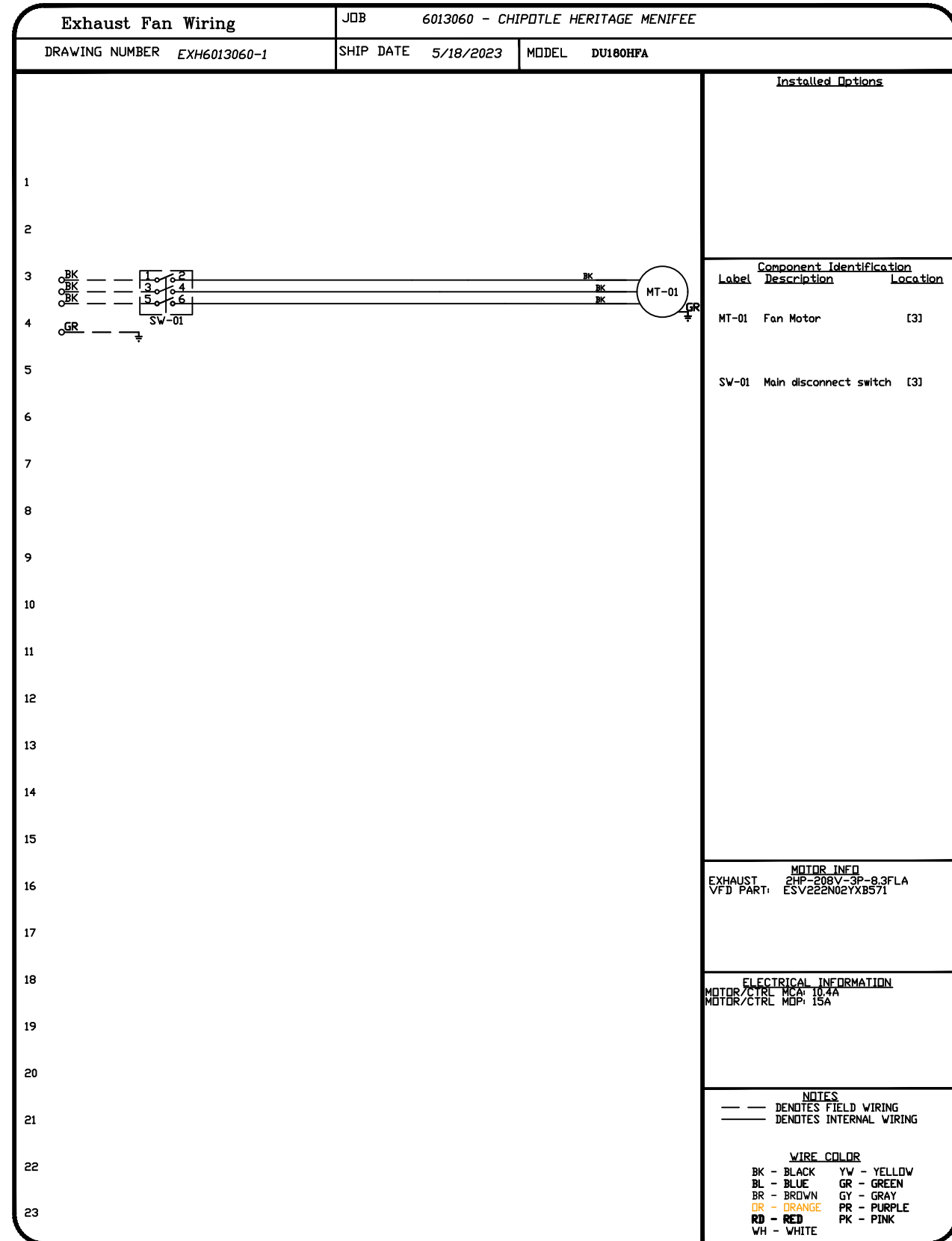
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Project No: 82-0373

Contents:

HOOD DRAWINGS

M704



REVISIONS

DESCRIPTION	DATE

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CHIPOTLE HERITAGE MENEFEE
 28830 MCCALL BLVD
 Menifee, CA, 92585

DATE: 5/18/2023
 DWG.#: 6013060
 DRAWN BY: E.MCEWEN
 SCALE: 3/4" = 1'-0"
 MASTER DRAWING
 SHEET NO. 6

Consultant:

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PROFESSIONAL
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 M39165

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'HERITAGE LAKE'
 28830 MCCALL BLVD,
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Revisions:

03/03/2025	Construction Set
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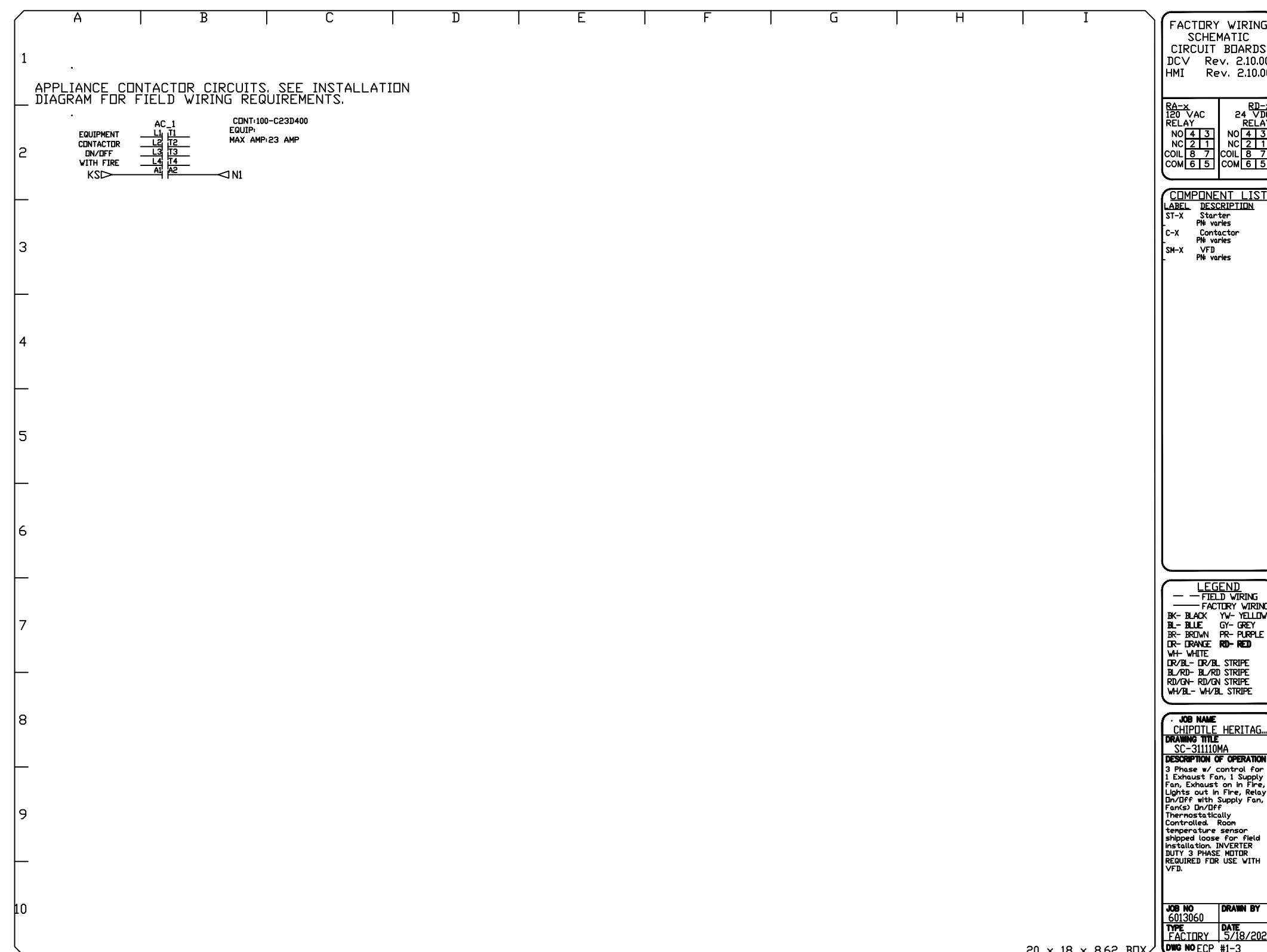
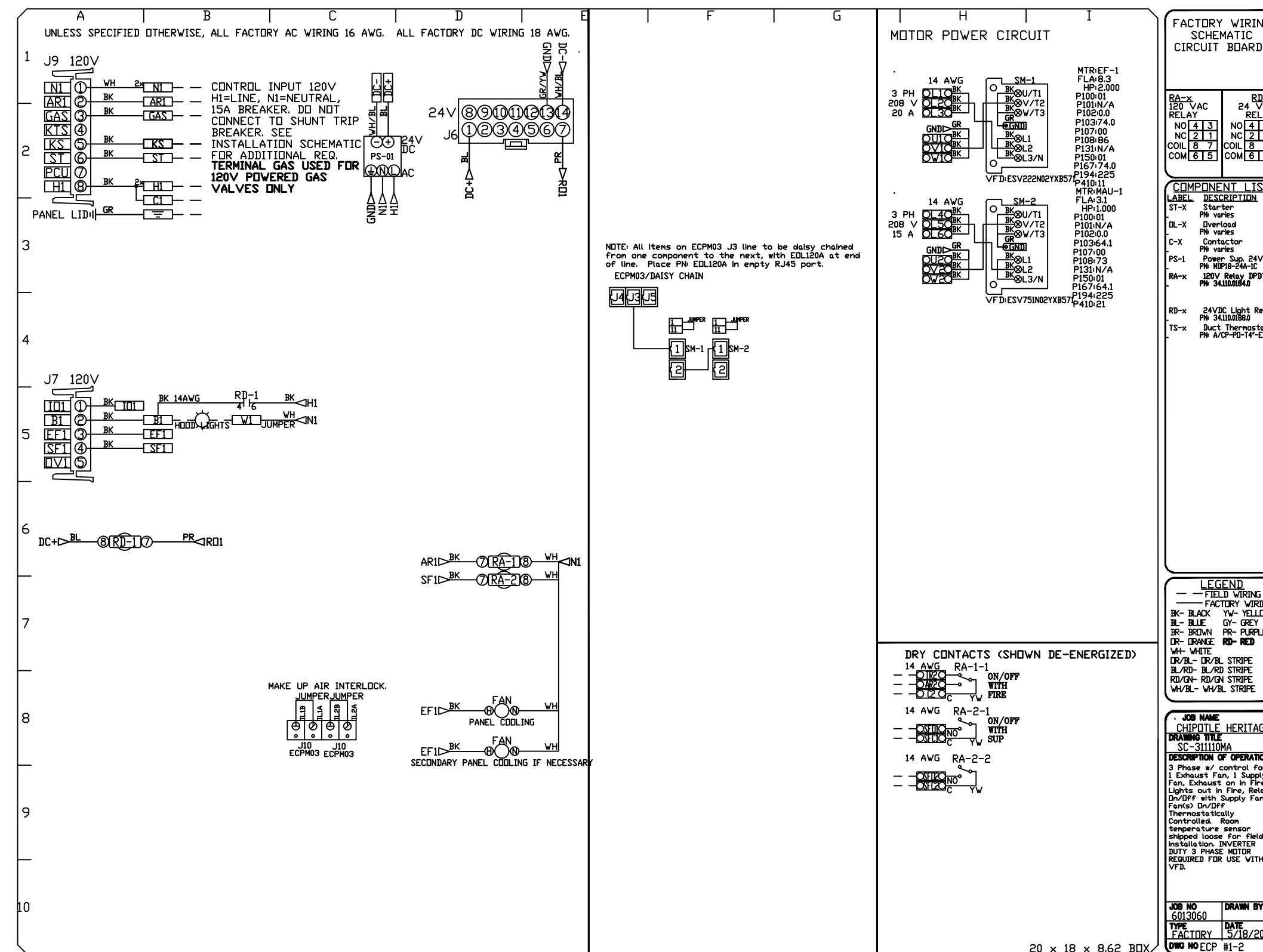
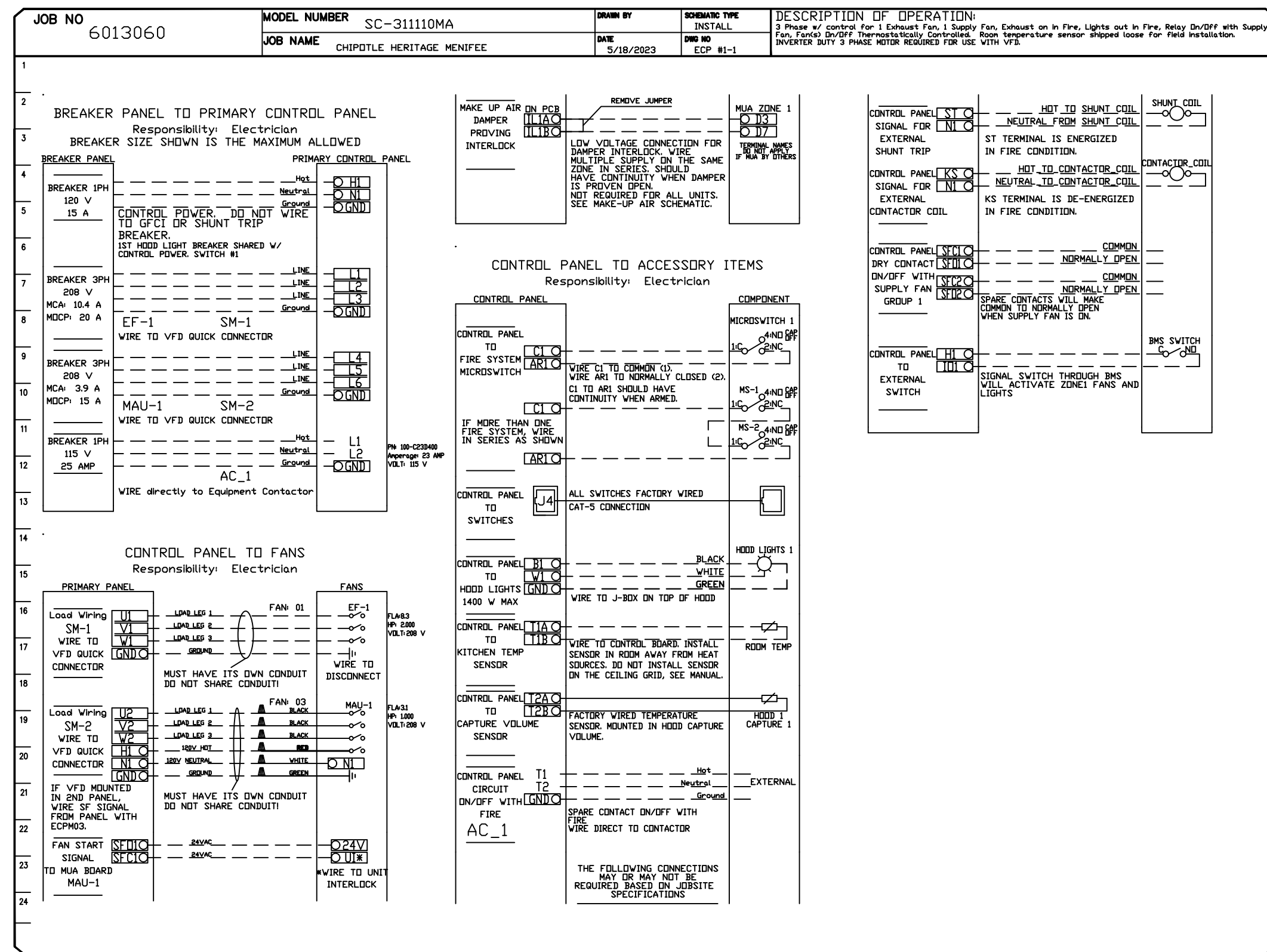
Project No: 82-0373

Contents: HOOD DRAWINGS

M706

ELECTRICAL PACKAGE -- JOB#6013060

NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		FAN TAG	TYPE	Φ	HP	VOLT	FLA
1		SC-31110MA	UTILITY CABINET RIGHT	UTILITY CABINET RIGHT	1 LIGHT	SMART CONTROLS THERMOSTATIC CONTROL W/ RELAY ON/OFF WITH SUPPLY	EF-1	EXHAUST	3	2.000	208	B.3
				HOOD # 1	1 FAN		MAU-1	SUPPLY	3	1.000	208	3.1



SYSTEM DESIGN VERIFICATION (SDV)

IF ORDERED, CAS SERVICE WILL PERFORM A SYSTEM DESIGN VERIFICATION (SDV) ONCE ALL EQUIPMENT HAS HAD A COMPLETE START UP PER THE OPERATION AND INSTALLATION MANUAL. TYPICALLY, THE SDV WILL BE PERFORMED AFTER ALL INSPECTIONS ARE COMPLETE.

ANY FIELD RELATED DISCREPANCIES THAT ARE DISCOVERED DURING THE SDV WILL BE BROUGHT TO THE ATTENTION OF THE GENERAL CONTRACTOR AND CORRESPONDING TRADES ON SITE. THESE ISSUES WILL BE DOCUMENTED AND FORWARDED TO THE APPROPRIATE SALES OFFICE. IF CAS SERVICE HAS TO RESOLVE A DISCREPANCY THAT IS A FIELD ISSUE, THE GENERAL CONTRACTOR WILL BE NOTIFIED AND BILLED FOR THE WORK. SHOULD A RETURN TRIP BE REQUIRED DUE TO ANY FIELD RELATED DISCREPANCY THAT CANNOT BE RESOLVED DURING THE SDV, THERE WILL BE ADDITIONAL TRIP CHARGES.

DURING THE SDV, CAS SERVICE WILL ADDRESS ANY DISCREPANCY THAT IS THE FAULT OF THE MANUFACTURER. SHOULD A RETURN TRIP BE REQUIRED, THE GENERAL CONTRACTOR AND APPROPRIATE SALES OFFICE WILL BE NOTIFIED. THERE WILL BE NO ADDITIONAL CHARGES FOR MANUFACTURER DISCREPANCIES.

REVISIONS	DESCRIPTION	DATE:

CAPTIVE

Highwoods Group

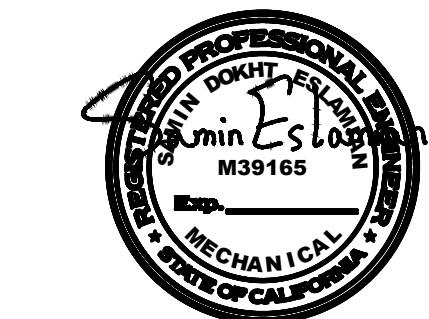
4641 Paragon Park Rd., Raleigh, NC, 27616 PHONE: (919) 875-0420 FAX: (919) 875-0577 EMAIL: req40@captive.com

CHIPOTLE HERITAGE MENIFEE
 28830 MCCALL BLVD
 Menifee, CA, 92585

DATE: 5/18/2023
DWG.#: 6013060
DRAWN BY: E.MCEWEN
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO.
 7

AYRES
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'HERITAGE LAKE'
 28830 MCCALL BLVD,
 MENIFEE, CA 92585

Issue Record:	DATE	DESCRIPTION
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12/19/2023	EMWD. Corrections	
11/04/2024	Bid Set	

Revisions:	DATE	DESCRIPTION
03/03/2025	Construction Set	

Drawn: _____ Checked: _____

Project No: 82-0373

Contents:

HOOD DRAWINGS

M707

F. HVAC SYSTEM SUMMARY (DRY & WET SYSTEMS)

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

01	02	03	04	05	06	07	08	09	10	11		
Name or Item Tag	Equipment Category per Tables 110.2, 140.4(a)2 and 170.2(c)3a1	Equipment Type per Tables 110.2 and Title 20	Smallest Size Available ¹ 140.4(a) and 170.2(c)1	Equipment Sizing per Mechanical Schedule (kBtu/h) 140.4(a&b), 170.2(c)1 & 170.2(c)2							Total Heating Load (kBtu/h)	Total Sensible Cooling Load (kBtu/h)
				Heating Output ^{2,3}			Cooling Output ^{2,3}		Load Calculations ^{3,4}			
RTU-1	Unitary AC/ Condensers	AC, air-cooled pkg (3 phase)	Yes	144	144	0	76.59	69.3	14.9	42.64		
RTU-2	Unitary AC/ Condensers	AC, air-cooled pkg (3 phase)	Yes	192	192	0	138.61	121.7	41.12	66.8		

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) and 170.2(c)1. Healthcare facilities are exempted.
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) and 170.2(c).

Dry System Equipment Efficiency (other than Package Terminal Air Conditioners (PTAC) and Package Terminal Heat Pumps (PTHP), DX-DOAS and Dual Fuel Heat Pumps)

01	02	03	04	05	06	07	08	09
Name or Item Tag	Size Category (Btu/h)	Heating Mode			Cooling Mode			
		Rating Condition (°F)	Efficiency Unit	Minimum Efficiency Required per Tables 110.2 / Title 20	Design Efficiency	Efficiency Unit	Minimum Efficiency Required per Tables 110.2 / Title 20	Design Efficiency
RTU-1	>=65,000 and <135,000		AFUE	0.8	0.8	EER IEER	11 14.6	12.5 14.7
RTU-2	>=135,000 and <240,000		AFUE	0.8	0.8	EER IEER	10.8 14	12.4 14.7

C. COMPLIANCE RESULTS

Table C will indicate if the project data input into the compliance document is compliant with mechanical requirements. This table is not editable by the user. If this table says "DOES NOT COMPLY" or "COMPLIES with Exceptional Conditions" refer to Table D, or the table indicated as not compliant for guidance.

01	02	03	04	05	06	07	08	09							
System Summary 110.1, 110.2, 140.4, 170.2(c)	AND	Pumps 140.4(k), 170.2(c)4	AND	Fans/Economizers 140.4(c), 140.4(e), 170.2(c)	AND	System Controls 110.2, 120.2, 140.4(f), 170.2(c)	AND	Ventilation 120.1, 160.2	AND	Terminal Box Controls 140.4(d), 170.2(c)4B	AND	Distribution 120.3, 140.4(f), 160.2, 160.3	AND	Cooling Towers 110.2(e)2	Compliance Results
(See Table F)	(See Table G)	(See Table H)	(See Table I)	(See Table J)	(See Table K)	(See Table L)	(See Table M)								
Yes	AND	AND	Yes	AND	Yes	AND	Yes	AND	Yes	AND	Yes	AND	Yes	AND	COMPLIES

D. EXCEPTIONAL CONDITIONS

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

E. ADDITIONAL REMARKS

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

F. HVAC SYSTEM SUMMARY (DRY & WET SYSTEMS)

Space Conditioning System Information

01	02	03	04	05	06
System Name	Quantity	System Serving	System Status	Space Type	Utilizing Recovered Heat
RTU-1	1	Single zone	New/ Addition		<input type="checkbox"/>
RTU-2	1	Single zone	New/ Addition		<input type="checkbox"/>

A. GENERAL INFORMATION

01 Project Location (city)	Menifee	04 Total Conditioned Floor Area	1986
02 Climate Zone	10	05 Total Unconditioned Floor Area	0
03 Occupancy Types Within Project:		06 # of Stories (Habitable Above Grade)	1

• Office • Restaurant • Support Areas • All Other Occupancies

B. PROJECT SCOPE

This table includes mechanical systems or components that are within the scope of the permit application and are demonstrating compliance using the prescriptive path outlined in 140.4, 170.2(b) or 141.0(b)2 and 180.2(b)2 for alterations.

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

Fan Energy Index (FEI)

01	02	03
Name or Item Tag	FEI Exception	FEI

I. SYSTEM CONTROLS

This table is used to demonstrate compliance with mandatory controls in 110.2 and 120.2 and prescriptive controls in 140.4(f) and (n), 170.2(c)4D 170.2(c)4L or requirements in 141.0(b)2E 180.2(b)2 for altered space conditioning systems.

01	02	03	04	05	06	07	08	09
System Name	System Zoning	Conditioned Floor Area Being Served (ft ²)	Thermostats 110.2(b) & (c) ¹ , 120.2(a) 160.3(a)2A or 141.0(b)2E & 180.2(b)2	Shut-Off Controls 120.2(e) & 160.3(a)2D	Isolation Zone Controls 120.2(g) & 160.3(a)2F	Demand Response 110.12 120.2(b) & 160.3(a)2B	Supply Air Temp. Reset 140.4(f) & 170.2(c)4D	Window Interlocks per 140.4(n) & 170.2(c)4D
RTU-1	Single zone	<= 25,000 ft ²	Setback	NA: Altered per 141.0(b)2E	NA: Altered per §141.0(b)2E	NA: Serves temp. sensitive process	NA: Serves humidity sensitive process	NA: Alteration Project
RTU-2	Single zone	<= 25,000 ft ²	Setback	NA: Altered per 141.0(b)2E	NA: Altered per §141.0(b)2E	NA: Serves temp. sensitive process	NA: Alteration	NA: Alteration Project

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.

H. FAN SYSTEMS & AIR ECONOMIZERS

System Name	RTU-2	Quantit y	1	Fan System Status	New	System Zoning	all other system s	Serving Dwelling Units	Not Serving Dwelling Units	Fan System Airflow (cfm)	4,000	Site Elevation	1,420	Economizer	Differentia l Temperature
01	02	03	04			05	06	07	08	09	10	11			
Fan Name or Item Tag	Fan Type	Qty	Component	Airflow through Component (%)	Water Gauge (w.g)	Compon ent Allowance	Fan Allowance (watt/cfm) ³	Design Electrical Input Power Method	Motor Nameplate Horsepower	Design Electrical Input Power (kW)	Design				
											Base Allowance for system serving spaces <=6 floors away	4,000	928	Manufactu rer provided	3.13
MERV 13-16 Filter upstream of thermal conditioning equipment	4,000	556													
Gas heat	4,000	232													
Hydronic/DX cooling coil or heat pump coil	4,000	556													
Economizer Return Damper	4,000	184	Fan System Allowance (kW) ³				2.46	Fan System Electrical Output (kW)		3.13					

¹ FOOTNOTES: Fans serving spaces with design background noise goals below NC35
² Low-turndown single-zone VAV fan system must be capable of and configured to reduce airflow to 50 percent of design airflow and use no more than 30 percent of the design wattage at that airflow. No more than 10 percent of the design load served by the equipment shall have fixed loads.

H. EXHAUST AIR HEAT RECOVERY 140.4(q), 170.2(c)4O

01	02	03	04	05	06	07	08	09	10	11
Fan System Name	Qty	Hours of Operation per Year	Design Supply Airflow Rate	Outdoor Airflow	% Outdoor Air at Full Design Airflow	Exemptions to Exhaust Air Heat Recovery Requirement per 140.4(q) & 170.2(c)4O	Exhaust Air Heat Recovery 140.4(q) & 170.2(c)4O	Type Of Heat Recovery Rating	Required Recovery Ratio	Energy Recovery Bypass

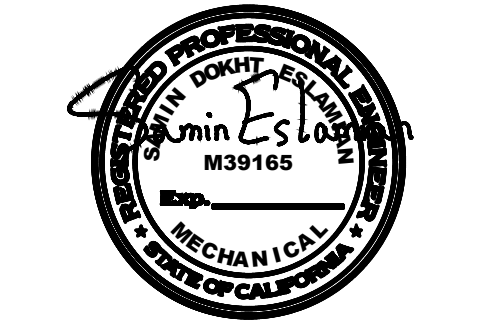
G. PUMPS

This section does not apply to this project.

H. FAN SYSTEMS & AIR ECONOMIZERS

This table is used to demonstrate compliance with prescriptive requirements found in 140.4(c), 140.4(e), 140.4(m), 170.2(c)3, and 170.2(c)4A for fan systems. 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	Quantit y	1	Fan System Status	New	System Zoning	all other system s	Serving Dwelling Units	Not Serving Dwelling Units	Fan System Airflow (cfm)	3,400	Site Elevation	1,420	Economizer	Differentia l Temperature
01	02	03	04			05	06	07	08	09	10	11			
Fan Name or Item Tag	Fan Type	Qty	Component	Airflow through Component (%)	Water Gauge (w.g)	Compon ent Allowance	Fan Allowance (watt/cfm) ³	Design Electrical Input Power Method	Motor Nameplate Horsepower	Design Electrical Input Power (kW)	Design				
											Base Allowance for system serving spaces <=6 floors away	3,400	789	Manufactu rer provided	3.13
MERV 13-16 Filter upstream of thermal conditioning equipment	3,400	473													
Gas heat	3,400	197													
Hydronic/DX cooling coil or heat pump coil	3,400	473													
Economizer Return Damper	3,400	156	Fan System Allowance (kW) ³				2.09	Fan System Electrical Output (kW)		3.13					



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'HERITAGE LAKE'
28830 MCCALL BLVD,
MENIFEE, CA 92585

Issue Record:

5/19/2023	PERMIT SET
11/17/2023	B+S Corrections
12/15/2023	Fire Dept. Corrections
12/19/2023	EMWD. Corrections
11/04/2024	Bid Set

Revisions:

03/03/2025	Construction Set
------------	------------------

Drawn: _____ Checked: _____

Project No: 82-0373

Contents:

TITLE 24 COMPLIANCE FORMS

M800

J. VENTILATION AND INDOOR AIR QUALITY

Restroom 104	Toilet, public	65			0	0	0	DCV	NA: Not required per §120.1(d)3
								Occ Sensor	NA: Not required space type
corridor	Corridor	53			8	0	0	DCV	NA: Not required per §120.1(d)3
								Occ Sensor	NA: Not required space type
Main Dining	Restaurant Dining Rooms	700			350	0	0	DCV	Provided per §120.1(d)4
								Occ Sensor	NA: Not required space type
17	Total System Required Min OA CFM				443	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-A and 120.1-B.

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) to have lighting occupancy sensing controls to also have occupancy sensing zone controls for ventilation.

Examples of spaces which require lighting occupancy sensors include offices 250² or smaller, multipurpose rooms less than 1,000 ft², classrooms, conference rooms, restrooms, 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).

Multifamily Dwelling Unit Ventilation Systems

<input type="checkbox"/>	Check the box if the system is using continuous ventilation to meet the ventilation requirements per 160.2(b)2Aivb2	
19	20	27

Registration Number: CA Building Energy Efficiency Standards - 2022 Nonresidential Compliance
Generated Date/Time: Report Version: 2022.0.000
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J. VENTILATION AND INDOOR AIR QUALITY

Office 105	Office space	55			8.2	0	0	DCV	NA: Not required per §120.1(d)3
								Occ Sensor	NA: Not required space type
Pick Up 108	Kitchen (cooking)	178			26.7	124.6	0	DCV	NA: Not required per §120.1(d)3
								Occ Sensor	NA: Not required space type
17	Total System Required Min OA CFM				140	18		Ventilation for this System Complies?	Yes
	04			05				06	
System Name	RTU-2	System Design OA CFM Airflow ¹	640	System Design Transfer Air CFM	0			Air Filtration per 120.1(c) 141.0(b)2 and 160.2(c)21 ²	Provided
08	09	10	11	12	13	14		15	16
Space Name or Item Tag	Mechanical Ventilation Required per 120.1(c)3 ³ & 160.2(c)3				Exh. Vent per 120.1(c)4 & 160.2(c)4		DCV or Sensor Controls per 120.1(d)3, 120.1(d)5, and 120.1(e)3 ⁴ 160.2(c)5D 160.2(c)5E 160.2(c)5D		
	Occupancy Type ⁴	Conditioned Floor Area (ft ²)	# of Shower heads/ toilets	# of people ⁵	Required Min OA CFM	Required Min CFM	Provided per Design CFM		
Utensil 102	Restaurant Dining Rooms	170			85	0	0	DCV	Provided per §120.1(d)4
								Occ Sensor	NA: Not required space type
Restroom 103	Toilet, public	65			0	0	0	DCV	NA: Not required per §120.1(d)3
								Occ Sensor	NA: Not required space type

Registration Number: CA Building Energy Efficiency Standards - 2022 Nonresidential Compliance
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J. VENTILATION AND INDOOR AIR QUALITY

This table is used to demonstrate compliance with mandatory ventilation requirements in 120.1 120.2(e)3B 140.4(p) and 140.4(q) for all nonresidential and hotel/motel and d:124refhallnk/160.2, 160.3(a)3D, 170.2(a)4N, 170.2(a)4D for high-rise residential 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 included Nonresidential, Hotel/Motel Spaces or Multifamily Common Use Spaces
03	<input type="checkbox"/>	Check the box if the project is using natural ventilation in any nonresidential or hotel/motel spaces to meet required ventilation rates per 120.1(c)2.

Nonresidential and Hotel/ Motel Multifamily Common Use Ventilation Systems

	04		05		06		07
System Name	RTU-1	System Design OA CFM Airflow ¹	280	System Design Transfer Air CFM	0		Air Filtration per 120.1(c) 141.0(b)2 and 160.2(c)21 ²
08	09	10	11	12	13	14	15
Space Name or Item Tag	Mechanical Ventilation Required per 120.1(c)3 ³ & 160.2(c)3				Exh. Vent per 120.1(c)4 & 160.2(c)4		DCV or Sensor Controls per 120.1(d)3, 120.1(d)5, and 120.1(e)3 ⁴ 160.2(c)5D 160.2(c)5E 160.2(c)5D
	Occupancy Type ⁴	Conditioned Floor Area (ft ²)	# of Shower heads/ toilets	# of people ⁵	Required Min OA CFM	Required Min CFM	Provided per Design CFM
Kitchen 109	Kitchen (cooking)	320			48	224	0
08	09	10	11	12	13	14	15
Space Name or Item Tag	Mechanical Ventilation Required per 120.1(c)3 ³ & 160.2(c)3				Exh. Vent per 120.1(c)4 & 160.2(c)4		DCV or Sensor Controls per 120.1(d)3, 120.1(d)5, and 120.1(e)3 ⁴ 160.2(c)5D 160.2(c)5E 160.2(c)5D
	Occupancy Type ⁴	Conditioned Floor Area (ft ²)	# of Shower heads/ toilets	# of people ⁵	Required Min OA CFM	Required Min CFM	Provided per Design CFM
Kitchen 109	Kitchen (cooking)	320			48	224	0
08	09	10	11	12	13	14	15
Space Name or Item Tag	Mechanical Ventilation Required per 120.1(c)3 ³ & 160.2(c)3				Exh. Vent per 120.1(c)4 & 160.2(c)4		DCV or Sensor Controls per 120.1(d)3, 120.1(d)5, and 120.1(e)3 ⁴ 160.2(c)5D 160.2(c)5E 160.2(c)5D
	Occupancy Type ⁴	Conditioned Floor Area (ft ²)	# of Shower heads/ toilets	# of people ⁵	Required Min OA CFM	Required Min CFM	Provided per Design CFM
Kitchen 109	Kitchen (cooking)	320			48	224	0
08	09	10	11	12	13	14	15
Space Name or Item Tag	Mechanical Ventilation Required per 120.1(c)3 ³ & 160.2(c)3				Exh. Vent per 120.1(c)4 & 160.2(c)4		DCV or Sensor Controls per 120.1(d)3, 120.1(d)5, and 120.1(e)3 ⁴ 160.2(c)5D 160.2(c)5E 160.2(c)5D
	Occupancy Type ⁴	Conditioned Floor Area (ft ²)	# of Shower heads/ toilets	# of people ⁵	Required Min OA CFM	Required Min CFM	Provided per Design CFM
Kitchen 109	Kitchen (cooking)	320			48	224	0
08	09	10	11	12	13	14	15
Space Name or Item Tag	Mechanical Ventilation Required per 120.1(c)3 ³ & 160.2(c)3				Exh. Vent per 120.1(c)4 & 160.2(c)4		DCV or Sensor Controls per 120.1(d)3, 120.1(d)5, and 120.1(e)3 ⁴ 160.2(c)5D 160.2(c)5E 160.2(c)5D
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08	09	10	11	12	13	14	15
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08	09	10	11	12	13	14	15
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Space Name or Item Tag	Mechanical Ventilation Required per 120.1(c)3 ³ & 160.2(c)3				Exh. Vent per 120.1(c)4 & 160.2(c)4		DCV or Sensor Controls per 120.1(d)3, 120.1(d)5, and 120.1(e)3 ⁴ 160.2(c)5D 160.2(c)5E 160.2(c)5D
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Space Name or Item Tag	Mechanical Ventilation Required per 120.1(c)3 ³ & 160.2(c)3				Exh. Vent per 120.1(c)4 & 160.2(c)4		DCV or Sensor Controls per 120.1(d)3, 120.1(d)5, and 120.1(e)3 ⁴ 160.2(c)5D 160.2(c)5E 160.2(c)5D
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	Occupancy Type ⁴	Conditioned Floor Area (ft ²)	# of Shower heads/ toilets	# of people ⁵	Required Min OA CFM	Required Min CFM	Provided per Design CFM
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08	09	10	11	12	13	14	15
Space Name or Item Tag	Mechanical Ventilation Required per 120.1(c)3 ³ & 160.2(c)3				Exh. Vent per 120.1(c)4 & 160.2(c)4		DCV or Sensor Controls per 120.1(d)3, 120.1(d)5, and 120.1(e)3 ⁴ 160.2(c)5D 160.2(c)5E 160.2(c)5D
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STATE OF CALIFORNIA
Mechanical Systems
 CALIFORNIA ENERGY COMMISSION
 NRC-MCH-E
CERTIFICATE OF COMPLIANCE
 Project Name: Chipotle Heritage | Report Page: (Page 14 of 14)
 Project Address: 28830 MCCALL BLVD | Date Prepared: 5/19/2023

DOCUMENTATION AUTHOR'S DECLARATION STATEMENT
 I certify that this Certificate of Compliance documentation is accurate and complete.

Documentation Author Name: Samin Eslamian	Documentation Author Signature:
Company: Ayres	Signature Date:
Address: 26415 Carl Boyer Drive #205 Santa Clarita CA 91350	CEA/ HERS Certification Identification (if applicable): M39165 Phone: 6612911978

RESPONSIBLE PERSON'S DECLARATION STATEMENT
 I certify the following under penalty of perjury, under the laws of the State of California:

- The information provided on this Certificate of Compliance is true and correct.
- I am eligible under Division 3 of the Business and Professions Code to accept responsibility for the building design or system design identified on this Certificate of Compliance (responsible designer)
- The energy features and performance specifications, materials, components, and manufactured devices for the building design or system design identified on this Certificate of Compliance conform to the requirements of Title 24, Part 1 and Part 6 of the California Code of Regulations.
- The building design features or system design features identified on this Certificate of Compliance are consistent with the information provided on other applicable compliance documents, worksheets, calculations, plans and specifications submitted to the enforcement agency for approval with this building permit application.
- I will ensure that a completed signed copy of this Certificate of Compliance shall be made available with the building permit(s) issued for the building, and made available to the enforcement agency for all applicable inspections. I understand that a completed signed copy of this Certificate of Compliance is required to be included with the documentation the builder provides to the building owner at occupancy.

Responsible Designer Name: Samin Eslamian, P.E.	Responsible Designer Signature:
Company: Ayres Associates	Date Signed: 2023-05-19
Address: 26415 Carl Boyer Dr #205 Santa Clarita, CA CA 91350	License: M39165 Phone: 661-291-1978

Registration Number: CA Building Energy Efficiency Standards - 2022 Nonresidential Compliance
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STATE OF CALIFORNIA
Mechanical Systems
 CALIFORNIA ENERGY COMMISSION
 NRC-MCH-E
CERTIFICATE OF COMPLIANCE
 Project Name: Chipotle Heritage | Report Page: (Page 13 of 14)
 Project Address: 28830 MCCALL BLVD | Date Prepared: 5/19/2023

O. DECLARATION OF REQUIRED CERTIFICATES OF ACCEPTANCE

Form/Title	Systems/Spaces To Be Field Verified
NRCA-MCH-02-A - Outdoor Air must be submitted for all newly installed HVAC units. Note: MCH-02-A can be performed in conjunction with MCH-07-A Supply Fan VFD Acceptance (if applicable) since testing activities overlap.	Trane YHC102; Trane YHC120;
NRCA-MCH-05-A - Air Economizer Controls	Trane YHC102; Trane YHC120;
NRCA-MCH-06-A Demand Control Ventilation Systems 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.	Trane YHC102; Trane YHC120;
NRCA-MCH-07-A Supply Fan Variable Flow Controls	Trane YHC102; Trane YHC120;
NRCA-MCH-12-A FDD for Packaged Direct Expansion Units	Trane YHC102; Trane YHC120;

P. DECLARATION OF REQUIRED CERTIFICATES OF VERIFICATION
 There are no NRCV forms required for this project.

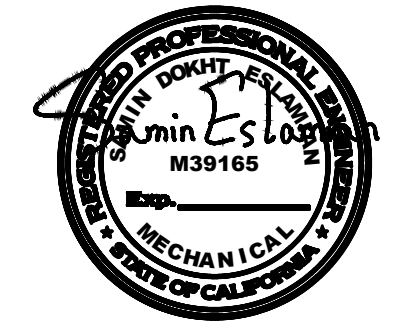
Q. MANDATORY MEASURES DOCUMENTATION LOCATION
 This table is used to indicate where mandatory measures are documented in the plan set or construction documentation.

	01	02
Compliance with Mandatory Measures documented through MCH	Yes	Plan sheet or construction document location
Mandatory Measures Note Block		M-Sheets

Registration Number: CA Building Energy Efficiency Standards - 2022 Nonresidential Compliance
 Generated Date/Time: Report Version: 2022.0.000
 Documentation Software: EnergyPro
 Schema Version: rev 20220101
 Compliance ID: EnergyPro-5623-0523-0301
 Report Generated: 2023-05-19 10:49:47

Consultant:

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 28830 MCCALL BLVD,
 MENIFEE, CA 92585

Issue Record:
 5/19/2023 PERMIT SET
 11/17/2023 B+S Corrections
 12/15/2023 Fire Dept. Corrections
 12/19/2023 EMWD. Corrections
 11/04/2024 Bid Set

Revisions:
 A 03/03/2025 Construction Set

Drawn: _____ Checked: _____

Project No:
 82-0373

Contents:
 TITLE 24
 COMPLIANCE
 FORMS

M802