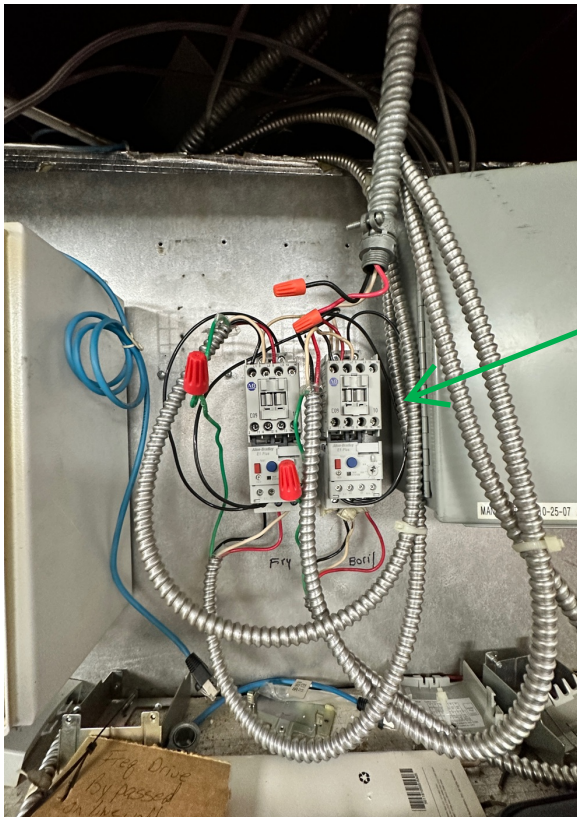




Exhaust Only hoods  
(1) 141" L Charbroiler Hd  
(1) 144" L Fryer Hd  
Fire Cabinet on right end with a MELINK Energy Management System. Original MELINK system had temp sensors, optic Eyes on hoods, VFD's, Controller & low voltage wiring throughout. System has been bypassed.

All outside air is designed to be brought in via air devices (Return + Outside Air = Supply Air)



VFD's for exhaust removed from system & new Starters were installed in Lieu of VFD's. Fans run at a constant speed.



ROOF TOP PIC 1



ROOF TOP PIC 2



**RECOMMEND INSTALLING CAPTIVE AIRE 36" WINDBAND EXTENSIONS ON BOTH EXHAUST FANS TO KEEP FROM SMOKE FROM GETTING SUCKED IN FROM RTU UNITS DUE TO HIGHER PARAPET & HIGH HILLS ON FRONT SIDE OF BUILDING. THIS WILL ALLOW FOR OUTSIDE AIR ON RTU UNIT FOR KITCHEN TO BE OPENED.**

**NO UNIT TAG LEGIBLE. FAN DIAMETER IS ABOUT 38.5" OD. BELIEVE IT IS AN OLD PENN-CAS NCA18 FAN. WILL VERIFY WITH SPEC RESEARCH.**



**KITCHEN RTU, THAT HAS OUTSIDE AIR DAMPER CLOSED & GETS COVERED WITH SMOKE AT TIMES DURING COOKING.**



THERE ARE 3 DINING RTU UNITS. TWO LARGE UNITS & ONE SMALLER UNIT (SHOWN). ONE UNIT OA DAMPER FUNCTIONS. HOWEVER THE OTHER TWO UNITS THEY DO NOT & HAVE BEEN UNPLUGGED BY OTHERS & THEN THEY USED BREAD TIES TO OPEN RELIEF DAMPERS SOME TO BRING IN SOME OUTSIDE AIR. RECOMMEND AT MIN TO MAKE OA DAMPERS MANUAL FIX DAMPERS & SET THEM PROPERLY FOR THE RIGHT AMOUNT OF OUTSIDE AIR.



BUILDING PRESSURE WAS FAIRLY NEGATIVE WHEN ARRIVED. SET OUTSIDE AIR ON ONE OF THE LARGE RTU DINING UNITS & SLOWED DISH HOOD DOWN TO GET BUILDING PRESSURE DECENT. REALLY NEEDS TO BE BALANCED PROPERLY ONCE MECHANICAL FIXES ARE PERFORMED.



**LARGE 25 TON KITCHEN RTU. NOT IN BEST SHAPE. COOLING NEEDS TO BE LOOKED AT. DON'T BELIEVE THE COOLING CYCLE WORKS. NEED TO WORK WITH MAINTENANCE TEAM. SOME CONTROL WIRING WAS DISCONNECTED.**

**107.5" x 87" x 9" curb**



**THE ELECTRICAL DOOR IS FAIRLY DAMAGED & THE HINGE FOR DOOR IS DAMAGED. RECOMMEND TO REPLACE DOOR OR FIX WITH OTHER HINGE SYSTEM IF UNIT IS TO BE MAINTAINED IF THE COOLING IS FUNCTIONAL. IT BELIEVE COOLING HAS NOT WORKED FOR SEVERAL MONTHS. EXTREMELY HOT IN SUMMER TIME IN KITCHEN (85 TO 90 DEGREES IN KITCHEN IN SUMMER. COULD NOT GET THE COOLING TO KICK ON WHILE ON SITE.**



**CONDENSER FANS ON  
KITCHEN RTU UNIT.**



**IF DESIRED TO IMPROVE HEAT  
CAPTURE, INSTALL PARTIAL  
END PANEL ON RIGHT END OF  
HOOD TO CREATE MORE PUSH  
ON FRONT OF HOOD  
(36X32X45)**



**DISH FAN WAS ORIGINALLY SET ON HIGH SPEED. SLOWED DOWN TO LOW TO HELP WITH BUILDING PRESSURE.**