

| COMMERCIAL KITCHEN HOOD SCHEDULE |              |       |      |             |                      |          |             |          |           |                 |               |                              |     |           |                       |                                |                 |             |              |              |              |             |                          |              |                  |                 |                         |              |             |             |       |              |                  |                 |                  |                               |
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| TAG                              | MANUFACTURER | MODEL | TYPE | APPLICATION | HOOD CONSTRUCTION    | LOCATION | CANOPY DATA |          |           |                 | LIGHTING DATA |                              |     |           | FILTRATION DATA       |                                |                 |             | EXHAUST DATA |              |              |             | FRONT SUPPLY PLENUM DATA |              |                  |                 | SIDE SUPPLY PLENUM DATA |              |             |             | NOTES |              |                  |                 |                  |                               |
|                                  |              |       |      |             |                      |          | LENGTH IN   | WIDTH IN | HEIGHT IN | MOUNTING HEIGHT | WEIGHT LBS    | GREASE CUP OR DRAIN LOCATION | QTY | TYPE      | INTENSITY FT-CANDL/ES | TYPE                           | MATERIAL        | AIRFLOW CFM | COLLAR(S) IN | MAX PD IN WC | VELOCITY FPM | TYPE        | AIRFLOW CFM              | COLLAR(S) IN | PLENUM LENGTH IN | PLENUM WIDTH IN | PLENUM HEIGHT IN        | MAX PD IN WC | TYPE        | AIRFLOW CFM |       | COLLAR(S) IN | PLENUM LENGTH IN | PLENUM WIDTH IN | PLENUM HEIGHT IN | MAX PD IN WC                  |
| KH-1                             | GREENHECK    | GGDW  | 1    | HEAVY DUTY  | 430 SS WHERE EXPOSED | KITCHEN  | 112         | 60       | 24        | 84              | 395           | LEFT                         | 2   | ROUND LED | 59.9                  | 95% @ 8 MICRONS GREASE GRABBER | STAINLESS STEEL | 2175        | 20x10        | 1.02         | 1566         | AIR CURTAIN | 1575                     | 30x12        | 126              | 14              | 4                       | 0.01         | AIR CURTAIN | 600         | 30x12 | 60           | 41               | 4               | 0.01             | 1,2,3,4,5,6,7,8,9,10,11,12,13 |
| KH-2                             | GREENHECK    | GGDW  | 1    | HEAVY DUTY  | 430 SS WHERE EXPOSED | KITCHEN  | 112         | 60       | 24        | 84              | 395           | RIGHT                        | 2   | ROUND LED | 59.9                  | 95% @ 8 MICRONS GREASE GRABBER | STAINLESS STEEL | 2175        | 20x10        | 1.02         | 1566         | AIR CURTAIN | 1575                     | 30x12        | 126              | 14              | 4                       | 0.01         | AIR CURTAIN | 600         | 30x12 | 60           | 41               | 4               | 0.01             | 1,2,3,4,5,6,7,8,9,10,11,12,13 |

**GENERAL NOTES:**  
G1. TYPE 1 HOODS SHALL COMPLY WITH UL 710 WITHOUT EXHAUST FIRE DAMPER.  
G2. HOOD WEIGHTS ARE APPROXIMATE AND INCLUDE ACCESSORIES.  
G3. TYPE 1 HOODS SHALL BE PROVIDED WITH A SINGLE AMEREX ZONE DEFENSE OR APPROVED EQUAL FIRE PROTECTION SYSTEM. THE SYSTEM SHALL INCLUDE AN ELECTRIC NATURAL GAS SHUT-OFF VALVE, REMOTE PULL STATION, AND SUPPRESSANT MOUNTED IN A REMOTE, STAINLESS STEEL CABINET.  
G4. PROVIDE GREENHECK VARI-FLOW OR APPROVED EQUAL KITCHEN VENTILATION CONTROL SYSTEM. THE SYSTEM SHALL BE CAPABLE OF MODULATING THE EXHAUST AND MAKE-UP AIR QUANTITIES FROM 50% TO 100% WITH PROPORTIONAL TRACKING CONTROL. CONTROLLER SHALL INCLUDE LIGHTING CIRCUIT(S), REMOTE TOUCH-SCREEN INTERFACE, LIGHTS-OUT IN FIRE, EXHAUST ON IN FIRE, AUTO TEMPERING CONTROL, HIGH TEMPERATURE ALARM, GAS VALVE RESET AND AIRFLOW PROVING.  
G5. THE CONTROL SYSTEM SHALL BE MOUNTED IN A WALL-MOUNTED STAINLESS-STEEL CABINET WITH ALL COMPONENTS AS NECESSARY FOR COMPLETE INSTALLATION INCLUDING A REMOTE TOUCH-SCREEN INTERFACE CAPABLE OF INDIVIDUAL OR GROUP CONTROL OF THE HOODS, AUTO TEMPERING, LIGHTS OUT IN FIRE, AIRFLOW PROVING, HIGH TEMP ALARM, EMERGENCY GAS VALVE RESET, AND ADDITIONAL FIRE CONTACTS.  
G6. FIRE SUPPRESSION SYSTEM SHALL BE MOUNTED IN A SINGLE STAINLESS-STEEL UTILITY CABINET (APPROXIMATELY 70" LONG X 12" DEEP X 24" HIGH, 350 LBS). REFER TO PLANS FOR MOUNTING LOCATION.  
G7. AUTOMATIC RESTART PART UNIT SHALL RESTART AFTER CONTROLLER FAULT OR ON RETURN OF POWER AFTER AN INTERRUPTION. PROVIDE UNINTERRUPTIBLE POWER SOURCE WHEN REQUIRED FOR RESTART.

**NOTES:**  
1. PROVIDE INSULATED FRONT AND TOP, LISTED FOR ZERO-CLEARANCE TO COMBUSTIBLES.  
2. PROVIDE FACTORY-MOUNTED, THREE-INCH REAR INTEGRAL AIR SPACE LISTED FOR ZERO-CLEARANCE TO COMBUSTIBLES.  
3. PROVIDE UL LISTED CONTINUOUS CAPTURE ARRANGEMENT (NO DIVIDER BETWEEN SECTION).  
4. PROVIDE METAL TRIM STRIPS TO FILL ALL SEAMS.  
5. PROVIDE FACTORY-MOUNTED EXHAUST COLLARS WITH UL LISTED MANUAL BALANCING DAMPERS.  
6. PROVIDE WITHOUT ANY MANUFACTURER LOGOS ON THE EXTERIOR OF THE HOOD CANOPY.  
7. PROVIDE INSULATED, EXTERNAL SUPPLY PLENUMS WITH FACTORY-MOUNTED SUPPLY COLLARS AND MANUAL BALANCING DAMPERS.  
8. PROVIDE 1-1/2" ELECTRIC SHUTOFF VALVE FOR GAS APPLIANCES.  
9. PROVIDE HOOD WITH FACTORY-MOUNTED LIGHT FIXTURES. PROVIDE 4100 KELVIN, 1800 LUMEN, LED LAMPS.  
10. GREENHECK UL LISTING NUMBER MH11120. MAXIMUM COOKING SURFACE TEMPERATURE: 600 DEG-F.  
11. ENGAGE A FACTORY-AUTHORIZED SERVICE REPRESENTATIVE TO PERFORM STARTUP SERVICE.  
12. PROVIDE 80" TALL & WIDTH OF HOOD STAINLESS-STEEL BACKSPLASH, FROM FLOOR, UP TO 6 INCHES ABOVE BOTTOM OF HOOD.  
13. PROVIDE 6 INCH HIGH STAINLESS STEEL ENCLOSURE PANELS.

| PACKAGED ROOFTOP UNIT SCHEDULE |              |       |      |          |                        |                        |                 |           |                          |           |                     |              |                          |                    |                       |            |                 |            |            |        |             |            |       |      |           |            |      |           |           |        |         |       |       |     |           |              |                 |                         |
|--------------------------------|--------------|-------|------|----------|------------------------|------------------------|-----------------|-----------|--------------------------|-----------|---------------------|--------------|--------------------------|--------------------|-----------------------|------------|-----------------|------------|------------|--------|-------------|------------|-------|------|-----------|------------|------|-----------|-----------|--------|---------|-------|-------|-----|-----------|--------------|-----------------|-------------------------|
| TAG                            | MANUFACTURER | MODEL | TYPE | LOCATION | AIR-HANDLING DATA      |                        |                 |           | COOLING PERFORMANCE DATA |           |                     |              | HEATING PERFORMANCE DATA |                    |                       |            | ELECTRICAL DATA |            |            |        | CURB HEIGHT | WEIGHT LBS | NOTES |      |           |            |      |           |           |        |         |       |       |     |           |              |                 |                         |
|                                |              |       |      |          | MAXIMUM SUPPLY AIR CFM | MINIMUM SUPPLY AIR CFM | OUTSIDE AIR CFM | ESP IN WC | MOTOR HP                 | MOTOR RPM | MOTOR SPEED CONTROL | NOMINAL TONS | AMBIENT TEMP DEG-F       | TOTAL CAPACITY MBH | SENSIBLE CAPACITY MBH | EADB/DEG-F | EAWB/DEG-F      | LADB/DEG-F | LAWB/DEG-F | (S)EER |             |            |       | IEER | INPUT MBH | OUTPUT MBH | AFUE | EAT DEG-F | LAT DEG-F | STAGES | VOLTAGE | PHASE | HERTZ | MCA | MOP       | FURNISHED BY | DISCONNECT TYPE | LOCATION                |
| RTU-1                          | TRANE        | YZX   | VAV  | ROOF     | 8510                   | 4369                   | 1350            | 1.3       | 4.6                      | 1601      | VFD                 | 25           | 95                       | 251                | 193                   | 78         | 64.5            | 57.6       | 54.7       | 10.5   | 19.3        | 250        | 202   | 0.81 | 75        | 97         | 10   | 480       | 3         | 60     | 63      | 80    | EC    | EC  | NEAR UNIT | 14           | 2900            | 1,2,3,4,5,6,7,8,9,10,11 |

**GENERAL NOTES:**  
G1. UNIT WEIGHT IS APPROXIMATE AND INCLUDES ACCESSORIES.  
G2. ALL THREE-PHASE MOTORS SHALL BE PREMIUM EFFICIENCY AND INVERTER-DUTY RATED.

**NOTES:**  
1. DISCONNECT TO BE PROVIDED BY ELECTRICAL CONTRACTOR.  
2. PROVIDE FACTORY-MOUNTED AND WIRED VFD(S), AND CONTROL TRANSFORMER.  
3. PROVIDE HINGED ACCESS PANELS.  
4. PROVIDE VARIABLE SPEED COMPRESSOR CIRCUIT.  
5. PROVIDE LOW LEAKAGE, COMPARATIVE ENTHALPY ECONOMIZER.  
6. PROVIDE 2 INCH PLEATED, MERV 8, DISPOSABLE FILTERS.  
7. PROVIDE CONDENSATE OVERFLOW SWITCH, FAN STATUS, AND DIRTY FILTER SWITCHES.  
8. PROVIDE STAINLESS STEEL DRAIN PAN.  
9. SMOKE DETECTORS TO BE FURNISHED AND WIRED BY ELECTRICAL CONTRACTOR. INSTALL DETECTOR IN DUCTWORK AND PROVIDE CONTROL WIRING AS NECESSARY TO SHUTDOWN UNIT.  
10. PROVIDE VARIABLE VOLUME POWERED EXHAUST.  
11. PROVIDE MODULATING GAS HEAT.

| POWER VENTILATOR SCHEDULE |              |                   |                     |          |                                    |              |               |            |           |     |                 |               |         |                    |            |       |     |            |       |            |       |              |      |                      |  |  |  |
|---------------------------|--------------|-------------------|---------------------|----------|------------------------------------|--------------|---------------|------------|-----------|-----|-----------------|---------------|---------|--------------------|------------|-------|-----|------------|-------|------------|-------|--------------|------|----------------------|--|--|--|
| TAG                       | MANUFACTURER | MODEL             | TYPE                | LOCATION | SERVES                             | AIR FLOW CFM | ESP INCHES WC | MOTOR DATA |           |     | ELECTRICAL DATA |               |         | CURB HEIGHT INCHES | SOUND DATA |       |     | DISCONNECT |       | WEIGHT LBS | NOTES |              |      |                      |  |  |  |
|                           |              |                   |                     |          |                                    |              |               | DRIVE      | ENCLOSURE | HP  | RPM             | SPEED CONTROL | VOLTAGE |                    | PHASE      | HERTZ | LWA | dBA        | SONES |            |       | FURNISHED BY | TYPE | LOCATION             |  |  |  |
| EF-1                      | GREENHECK    | G-140-VG          | CENTRIFUGAL UPBLAST | ROOF     | 204 PREP KITCHEN, 206 PRODUCT DEMO | 1300         | 0.75          | DIRECT     | ODP       | 1/2 | 1300            | EC            | 120     | 1                  | 60         | 18    | 70  | 59         | 10.5  | MFR        | FUSED | UNIT         | 110  | 1,3,4,6,7,8,9,10     |  |  |  |
| EX-20                     | GREENHECK    | CUBE-300XP-VGD-30 | CENTRIFUGAL UPBLAST | ROOF     | KITCHEN HOOD                       | 4350         | 1.8           | BELT       | ODP       | 3   | 1725            | VGD 0-10 VDC  | 208     | 3                  | 60         | 16    | 83  | 72         | 19.7  | MFR        | FUSED | UNIT         | 332  | 1,2,3,4,5,6,7,8,9,10 |  |  |  |

**GENERAL NOTES:**  
G1. ALL FANS SHALL HAVE AMCA-CERTIFIED PERFORMANCE RATINGS AND SHALL BEAR THE AMCA-CERTIFIED RATINGS SEAL.  
G2. POWER VENTILATORS SHALL COMPLY WITH UL 705. POWER VENTILATORS FOR USE FOR KITCHEN EXHAUST SHALL ALSO COMPLY WITH UL 762.  
G3. FAN WEIGHTS ARE APPROXIMATE AND INCLUDE ACCESSORIES.

**NOTES:**  
1. PROVIDE FACTORY MOUNTED AND WIRED, NEMA-3R DISCONNECT.  
2. PROVIDE HINGED BASE AND HIGH TEMPERATURE CURB SEAL.  
3. PROVIDE HIGH WIND RATED CONSTRUCTION.  
4. PROVIDE PERMATECTOR COATING.  
5. PROVIDE HEAT BAFFLE, NON-STICK WHEEL, CLEANOUT PORT, AND GREASE TRAP.  
6. PROVIDE HOOD HASPS AND TIE-DOWN POINTS.  
7. PROVIDE SPEED CONTROL DIAL ON MOTOR.  
8. PROVIDE ALUMINUM BIRDSCREEN.  
9. PROVIDE STAINLESS STEEL MOTOR SHAFT, GROUNDING RINGS, AND THERMAL OVERLOAD.  
10. PROVIDE ALUMINUM GRILLE WITH WHITE ENAMEL FINISH.

| KITCHEN MAKE-UP AIR UNIT SCHEDULE |              |               |          |                        |                        |           |          |                          |                     |      |                    |                         |                       |            |            |                          |      |              |                 |                 |            |      |           |            |            |       |           |        |         |       |       |           |      |              |                                  |
|-----------------------------------|--------------|---------------|----------|------------------------|------------------------|-----------|----------|--------------------------|---------------------|------|--------------------|-------------------------|-----------------------|------------|------------|--------------------------|------|--------------|-----------------|-----------------|------------|------|-----------|------------|------------|-------|-----------|--------|---------|-------|-------|-----------|------|--------------|----------------------------------|
| TAG                               | MANUFACTURER | MODEL         | LOCATION | AIR-HANDLING DATA      |                        |           |          | COOLING PERFORMANCE DATA |                     |      |                    | REHEAT PERFORMANCE DATA |                       |            |            | HEATING PERFORMANCE DATA |      |              |                 | ELECTRICAL DATA |            |      |           | DISCONNECT | WEIGHT LBS | NOTES |           |        |         |       |       |           |      |              |                                  |
|                                   |              |               |          | MAXIMUM SUPPLY AIR CFM | MINIMUM SUPPLY AIR CFM | ESP IN WC | MOTOR HP | MOTOR RPM                | MOTOR SPEED CONTROL | TYPE | AMBIENT TEMP DEG-F | TOTAL CAPACITY MBH      | SENSIBLE CAPACITY MBH | EADB/DEG-F | LADB/DEG-F | ISMRE                    | TYPE | CAPACITY MBH | TEMP RISE DEG-F | INPUT MBH       | OUTPUT MBH | AFUE | EAT DEG-F |            |            |       | LAT DEG-F | STAGES | VOLTAGE | PHASE | HERTZ | MCA       | MOP  | FURNISHED BY | TYPE                             |
| KMAU-1                            | GREENHECK    | RV-85-20-M-E2 | ROOF     | 4350                   | 4350                   | 0.5       | 1-1/2    | 1079                     | VFD                 | DX   | 92.4               | 287                     | 164                   | 92.4/75.0  | 54.7/54.6  | 7.6                      | HGRH | 169          | 69              | 400             | 324        | 0.81 | 7.1       | 76         | 15         | 480   | 3         | 60     | 46.7    | 60    | MFR   | NON-FUSED | UNIT | 3400         | 1,2,3,4,5,6,7,8,9,10,11,12,13,14 |

**GENERAL NOTES:**  
G1. UNIT WEIGHT IS APPROXIMATE AND INCLUDES ACCESSORIES.  
G2. ALL THREE-PHASE MOTORS SHALL BE PREMIUM EFFICIENCY AND INVERTER-DUTY RATED.  
G3. UNIT FURNISHED WITH FACTORY-MOUNTED AND WIRED DISCONNECT AND VARIABLE FREQUENCY DRIVES. INTERNALLY MOUNTED CONTROL CENTER INCLUDES MOTOR STARTERS, 24 VAC CONTROL TRANSFORMERS AND CONTROL CIRCUIT FUSING.  
G4. UNIT SHALL BE CAPABLE OF FULL FAN MODULATION FROM MINIMUM TO MAXIMUM SUPPLY AIRFLOW BASED UPON INPUT FROM KITCHEN VENTILATION CONTROL SYSTEM.  
G5. UNIT SHALL BE DISABLED WHEN THE FIRE-EXTINGUISHING SYSTEM FOR THE KITCHEN HOODS IS ACTIVATED.

**NOTES:**  
1. PROVIDE DOUBLE WALL CONSTRUCTION WITH 2 INCH, R-13 INSULATION.  
2. PROVIDE HINGED ACCESS DOORS.  
3. PROVIDE FACTORY WIRED NON-FUSED DISCONNECT SWITCH.  
4. PROVIDE SPECIAL DESIGN REQUEST FOR ALUMINUM MESH FILTERS IN INTAKE HOOD.  
5. PROVIDE 14 INCH ROOF CURB.  
6. PROVIDE INSULATED, LOW LEAKAGE OUTDOOR AIR DAMPER WITH END SWITCH.  
7. PROVIDE 2 INCH PLEATED, MERV 8, DISPOSABLE FILTERS.  
8. PROVIDE DIRTY FILTER SENSOR.  
9. PROVIDE BACKET M5/TIP INTERFACE FOR BUILDING AUTOMATION SYSTEM.  
10. PROVIDE SUPPLY FAN CONTROL 0-10 VDC BY OTHERS.  
11. PROVIDE PERMATECTOR COATING AND CORROSION RESISTANT FASTENERS.  
12. PROVIDE SPACE TEMPERATURE AND HUMIDISTAT FOR TEMPERATURE CONTROL.  
13. PROVIDE STAINLESS STEEL CONDENSATE DRAIN PAN AND DRAIN TRAP.  
14. PROVIDE CONDENSATE OVERFLOW SWITCH.

| SPLIT SYSTEM SCHEDULE |              |             |                          |                  |        |                      |                          |      |           |               |                    |                     |           |                    |              |           |                    |       |            |       |            |       |     |     |              |      |          |   |   |     |
|-----------------------|--------------|-------------|--------------------------|------------------|--------|----------------------|--------------------------|------|-----------|---------------|--------------------|---------------------|-----------|--------------------|--------------|-----------|--------------------|-------|------------|-------|------------|-------|-----|-----|--------------|------|----------|---|---|-----|
| TAG                   | MANUFACTURER | LOCATION    | COOLING PERFORMANCE DATA |                  |        |                      | HEATING PERFORMANCE DATA |      |           |               | INDOOR UNIT        |                     |           |                    | OUTDOOR UNIT |           |                    |       | DISCONNECT |       | WEIGHT LBS | NOTES |     |     |              |      |          |   |   |     |
|                       |              |             | NOMINAL CAPACITY MBH     | EAT DB /WB DEG-F | (S)EER | NOMINAL CAPACITY MBH | EAT DB DEG-F             | HSPF | MODEL     | CONFIGURATION | SUPPLY AIRFLOW CFM | OUTSIDE AIRFLOW CFM | ESP IN WC | SOUND PRESSURE dBA | WEIGHT LBS   | MODEL     | AMBIENT TEMP DEG-F | VOLTS | PHASE      | HERTZ |            |       | MCA | MOP | FURNISHED BY | TYPE | LOCATION |   |   |     |
| SSU-1                 | LG           | ELEC CLOSET | 30                       | 118/75           | 21     | 24                   | 6/5                      | 8.5  | KXSAP301A | WALL MOUNTED  | 1166               | -                   | -         | 51                 | 41           | KUSAP301A | 7.1                | 208   | 1          | 60    | 23         | 30    | 148 | EC  | EC           | -    | -        | - | - | 1.2 |

**NOTES:**  
1. PROVIDE LOW AMBIENT KIT.  
2. PROVIDE CONDENSATE LIFT PUMP.

| AIR TERMINAL UNIT SCHEDULE |              |       |  |                     |             |             |             |             |                |                            |         |                 |             |           |       |            |       |        |       |     |          |              |      |          |  |  |  |
|----------------------------|--------------|-------|--|---------------------|-------------|-------------|-------------|-------------|----------------|----------------------------|---------|-----------------|-------------|-----------|-------|------------|-------|--------|-------|-----|----------|--------------|------|----------|--|--|--|
| TAG                        | MANUFACTURER | MODEL | SERVES                                 | INLET DIAMETER INCH | COOLING     |             | HEATING     |             | UNOCCUPIED CFM | ELECTRIC HEATING COIL DATA |         | ELECTRICAL DATA |             |           |       | DISCONNECT |       | MAX NC | NOTES |     |          |              |      |          |  |  |  |
|                            |              |       |  |                     | MAXIMUM CFM | MINIMUM CFM | MAXIMUM CFM | MINIMUM CFM |                | SPACE                      | PRIMARY | EAT DEG F       | CAPACITY KW | LAT DEG F | STEPS | VOLTS      | FLA   |        |       | MCA | MAX FUSE | FURNISHED BY | TYPE | LOCATION |  |  |  |
| VAV-1                      | TRANE        | VCEF  | 201 - INNOVATION CENTER, 202 - HALLWAY | 10                  | 700         | 700         | 700         | 700         | 140            | 75                         | 55      | 8.0             | 90          | SCR       | 480   | 3          | 8.62  | 12.03  | 15    | MFR | FUSED    | UNIT         | 25   | 1,2,3    |  |  |  |
| VAV-2                      | TRANE        | VCEF  | 203 - HALLWAY                          | 10                  | 810         | 243         | 810         | 243         | 162            | 75                         | 55      | 12.0            | 95          | SCR       | 480   | 3          | 14.43 | 18.04  | 20    | MFR | FUSED    | UNIT         | 25   | 1,2,3    |  |  |  |
| VAV-3                      | TRANE        | VCEF  | 204 - PREP ROOM                        | 6                   | 300         | 300         | 300         | 300         | 60             | 75                         | 55      | 3.5             | 90          | SCR       | 277   | 1          | 12.64 | 15.79  | 20    | MFR | FUSED    | UNIT         | 25   | 1,2,3    |  |  |  |
| VAV-4                      | TRANE        | VCEF  | 206 - PRODUCT DEMONSTRATION            | 8                   | 530         | 159         | 530         | 159         | 106            | 75                         | 55      | 4.5             | 95          | SCR       | 277   | 1          | 16.25 | 20.31  | 25    | MFR | FUSED    | UNIT         | 25   | 1,2,3    |  |  |  |
| VAV-5                      | TRANE        | VCEF  | 207 - TRAINING ROOM                    | 14                  | 2,440       | 1,464       | 1,464       | 1,464       | 488            | 75                         | 55      | 17.0            | 90          | SCR       | 480   | 3          | 20.45 | 25.56  | 30    | MFR | FUSED    | UNIT         | 25   | 1,2,3    |  |  |  |
| VAV-6                      | TRANE        | VCEF  | 208 - TRAINING ROOM                    | 14                  | 2,440       | 1,342       | 1,342       | 1,342       | 488            | 75                         | 55      | 15.0            | 90          | SCR       | 480   | 3          | 18.04 | 22.55  | 25    | MFR | FUSED    | UNIT         | 25   | 1,2,3    |  |  |  |
| VAV-7                      | TRANE        | VCEF  | 205 - PANTRY                           | 12                  | 1,290       | 387         | 851         | 387         | 258            | 75                         | 55      | 6.5             | 90          | SCR       | 277   | 1          | 23.47 | 29.33  | 30    | MFR | FUSED    | UNIT         | 25   | 1,2,3    |  |  |  |

**GENERAL NOTES:**  
G1. PROVIDE UNIT WITH FACTORY-MOUNTED CONTROL TRANSFORMER.  
G2. MAXIMUM PRESSURE DROP AT DESIGN AIRFLOW SHALL BE 0.25 INCHES.

**NOTES:**  
1. PROVIDE 1" FOIL-FACED INSULATION.  
2. PROVIDE UNIT-MOUNTED DISCONNECT AND 120V TO 24V TRANSFORMER.  
3. PROVIDE LEFT/RIGHT HAND ORIENTATION AS NECESSARY.

| DAMPER SCHEDULE |              |        |        |            |            |               |         |             |               |       |
|-----------------|--------------|--------|--------|------------|------------|---------------|---------|-------------|---------------|-------|
| TAG             | MANUFACTURER | MODEL  | SERVES | LOCATION   | MATERIAL   | CONFIGURATION | TYPE    | PROVIDED BY | FAIL POSITION | NOTES |
| BD-1            | GREENHECK    | WD-100 | EF-1   | 205 PANTRY | GALVANIZED | PARALLEL      | AIRFOIL | MFR         | CLOSED        | 1.2   |

**GENERAL NOTES:**  
G1. REFER TO PLAN FOR NOMINAL SIZE, COORDINATE ACTUAL SIZE WITH FIELD CONDITIONS.  
G2. ACTUATOR SHALL BE LOCATED OUTSIDE OF AIRSTREAM.  
G3. PROVIDE BACKUP POWER SOURCE.

**NOTES:**  
1. PROVIDE PERMATECTOR COATING ON DAMPER ASSEMBLY.  
2. ADJUST COUNTERWEIGHTS TO OPEN WHEN FAN IS AT MINIMUM AIRFLOW.

| GRILLE, REGISTER, DIFFUSER SCHEDULE |              |        |                              |  |                 |                       |       |
|-------------------------------------|--------------|--------|------------------------------|--|-----------------|-----------------------|-------|
| TAG                                 | MANUFACTURER | MODEL  | APPLICATION                  | DESCRIPTION  | MATERIAL FINISH | MAX NOISE CRITERIA NC | NOTES |
| CD-1                                | TITUS        | OMNI   | CEILING SUPPLY DIFFUSER      | 24"x24" PLAQUE DIFFUSER WITH ROUND NECK                          | ST              | 25                    | 1     |
| CD-2                                | TITUS        | TRITEC | CEILING SUPPLY DIFFUSER      | 24"x24" HIGH VOLUME LOW VELOCITY DIFFUSER WITH ROUND NECK        | ST              | 25                    | 1     |
| LD-1                                | TITUS        | TBD-30 | CEILING SUPPLY SLOT DIFFUSER | 48" LONG X SLOT 3/4" WIDE ADJUSTABLE LINEAR DIFFUSER             | ST              | 25                    | 1,3   |
| LD-2                                | TITUS        | TBD-80 | CEILING SUPPLY SLOT DIFFUSER | 48" LONG X SLOT 3/4" WIDE ADJUSTABLE LINEAR DIFFUSER             | ST              | 25                    | 1,3   |
| RG/EG-1                             | TITUS        | 350    | RETURN / EXHAUST GRILLE      | 24"x24" SINGLE DEF. GRILLE, FIXED BLADES, 3/4" SPACING AT 35 DEG | ST              | 25                    | 1     |
| TG-1                                | TITUS        | 350    | TRANSFER GRILLE              | SINGLE DEF. GRILLE, FIXED BLADES, 3/4" SPACING AT 35 DEG         | ST              | 25                    | 1,2   |

**GENERAL NOTES:**  
G1. PROVIDE APPROPRIATE FRAME/BORDER/FLANGE FOR PROPER MOUNTING. REFER TO THE ARCHITECTURAL DRAWINGS FOR SURFACES IN WHICH GRILLES, REGISTERS AND DIFFUSERS ARE LOCATED.  
G2. MATERIAL FINISH KEY  
ST - STEEL WITH STANDARD FACTORY WHITE ENAMEL FINISH.

**NOTES:**  
1. REFER TO PLANS FOR SIZES AND MOUNTING TYPES.  
2. FRONT BLADE PARALLEL TO LONG DIMENSION.  
3. PROVIDE INSULATED PLENUM BOX.



KITCHEN RENOVATION  
US FOODS - SOUTH NEW ENGLAND  
5445 SPELLMIRE DRIVE  
CINCINNATI, OH 45246

|         |          |           |            |
|---------|----------|-----------|------------|
| DATE:   | 12-02-25 | JOB NO.:  | 50-1510-23 |
| DWG By: | JRR      | CHK'D By: | AMK        |

SHEET TITLE  
SCHEDULES

PRELIMINARY  
SHEET NUMBER

H801

HVAC