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DESCRIPTION	DATE
PERMIT SET	01.28.2025
BID SET	02.18.2025
BULLETIN 01	05.02.2025

MECHANICAL SCHEDULES	PROJECT TITLE
MECHANICAL SCHEDULES	DEL MAR - WEST PALM BEACH, FL

DEL MAR - WEST PALM BEACH, FL
1015 NORTH RAILROAD AVE
WEST PALM BEACH, FL 33401



COMcheck Software Version COMcheckWeb
Mechanical Compliance Certificate

Project Information
Energy Code: 2020 Florida - 7th Edition
Project Title: Del Mar
Location: West Palm Beach, Florida
Climate Zone: 1a
Project Type: Alteration

Construction Site: 103rd Street Jacksonville, Florida 32210
Owner/Agent: Designer/Contractor: Wilson & Girenti, P.A.

Mechanical Systems List
Quantity System Type & Description

- HVAC System (Single Zone):
Cooling: 1 each - Split System, Capacity = 24 kBtu/h, Air-Cooled Condenser, Unknown Economizer
Proposed Efficiency = 16.00 SEER2, Required Efficiency = 14.30 SEER2
Proposed Part Load Efficiency = 0.00, Required Part Load Efficiency = 0.00
Fan System: 2 ton -- Compliance (Motor nameplate HP and fan efficiency method) : Passes

Fans:
2 Ton Supply, Constant Volume, 800 CFM, 0.5 motor nameplate hp, 1.00 fan energy index
- HVAC System (Single Zone):
Cooling: 1 each - Split System, Capacity = 36 kBtu/h, Air-Cooled Condenser, Unknown Economizer
Proposed Efficiency = 17.00 SEER2, Required Efficiency = 14.30 SEER2
Proposed Part Load Efficiency = 0.00, Required Part Load Efficiency = 0.00
Fan System: 3 Ton -- Compliance (Motor nameplate HP and fan efficiency method) : Passes

Fans:
3 Ton Supply, Constant Volume, 1200 CFM, 0.5 motor nameplate hp, 1.00 fan energy index
- HVAC System (Single Zone):
Cooling: 1 each - Split System, Capacity = 59 kBtu/h, Air-Cooled Condenser, Unknown Economizer
Proposed Efficiency = 17.00 SEER2, Required Efficiency = 13.80 SEER2
Proposed Part Load Efficiency = 0.00, Required Part Load Efficiency = 0.00
Fan System: 5 Ton -- Compliance (Motor nameplate HP and fan efficiency method) : Passes

Fans:
5 Ton Supply, Constant Volume, 2000 CFM, 0.8 motor nameplate hp, 1.00 fan energy index
- HVAC System (Single Zone):
Cooling: 1 each - Split System, Capacity = 96 kBtu/h, Air-Cooled Condenser, Unknown Economizer
Proposed Efficiency = 11.50 EER, Required Efficiency = 11.20 EER
Proposed Part Load Efficiency = 14.80 IEER, Required Part Load Efficiency = 12.90 IEER
Fan System: 7.5 Ton -- Compliance (Motor nameplate HP and fan efficiency method) : Passes

Fans:
7.5 Ton Supply, Constant Volume, 3000 CFM, 1.2 motor nameplate hp, 1.00 fan energy index
- Water Heater:
Gas Instantaneous Water Heater, Capacity: 1 gallons, Input Rating: 59 kBtu/h w/ Circulation Pump
No minimum efficiency requirement applies

Mechanical Compliance Statement

Compliance Statement: The proposed mechanical alteration project represented in this document is consistent with the building plans, specifications, and other calculations submitted with this permit application. The proposed mechanical systems have been designed to meet the 2020 Florida - 7th Edition requirements in COMcheck Version COMcheckWeb and to comply with any applicable mandatory requirements listed in the Inspection Checklist.

Name - Title _____ Signature _____ Date _____

SYMBOL	AREA SERVED	ASSOCIATED CU	OUTSIDE CFM	FAN DATA		COOLING DATA		TOTAL CAPACITY (MBH)	ELECTRICAL DATA			PHASE	WEIGHT	MANUFACTURER	MODEL	MECHANICAL ACCESSORIES
				DESIGN CFM	MOTOR HP	ENTERING DB (F)	ENTERING WB (F)		MCA (Amps)	MOCP (Amps)	VOLTAGE					
AHU-1	GROUP DINING	CU-1	115 CFM	800 CFM	0.5	80 °F	67 °F	24.6 Btu/h	5.0 A	15.0 A	208 V	1	117 lb	TRANE	TEM6A030H21	
AHU-2	DINING 1	CU-2	250 CFM	1,200 CFM	0.5	80 °F	67 °F	36.4 Btu/h	5.0 A	15.0 A	208 V	1	144 lb	TRANE	TEM6A030H31	
AHU-3	BAR DINING	CU-3	370 CFM	2,000 CFM	0.75	80 °F	67 °F	59.9 Btu/h	9.0 A	15.0 A	208 V	1	174 lb	TRANE	TEM6B0C60H51	
AHU-4	BAR DINING	CU-4	370 CFM	2,000 CFM	0.75	80 °F	67 °F	59.9 Btu/h	9.0 A	15.0 A	208 V	1	174 lb	TRANE	TEM6B0C60H51	
AHU-5	BAR DINING	CU-5	370 CFM	2,000 CFM	0.75	80 °F	67 °F	59.9 Btu/h	9.0 A	15.0 A	208 V	1	174 lb	TRANE	TEM6B0C60H51	
AHU-6	DINING 2	CU-6	370 CFM	2,000 CFM	0.75	80 °F	67 °F	59.9 Btu/h	9.0 A	15.0 A	208 V	1	174 lb	TRANE	TEM6B0C60H51	
AHU-7	EXPO DINING	CU-7	405 CFM	2,000 CFM	0.75	80 °F	67 °F	59.9 Btu/h	9.0 A	15.0 A	208 V	1	174 lb	TRANE	TEM6B0C60H51	
AHU-8	EXPO DINING	CU-8	405 CFM	2,000 CFM	0.75	80 °F	67 °F	59.9 Btu/h	9.0 A	15.0 A	208 V	1	174 lb	TRANE	TEM6B0C60H51	
AHU-9	PDR	CU-9	550 CFM	3,000 CFM	1.21	80 °F	67 °F	96 Btu/h	42.0 A	45.0 A	480 V	3	373 lb	TRANE	TWE0904BAA	

ACCESSORIES:
1. AUXILIARY DRAIN PAN WITH FLOAT SWITCH. UNIT TO SHUTDOWN UPON WATER DETECTION. CONDENSATE DRAIN SHALL BE FULL SIZE FROM UNIT.
2. SINGLE POINT ELECTRICAL CONNECTION.
3. 1" DISPOSABLE FILTERS.
4. PROGRAMMABLE DIGITAL THERMOSTAT.
5. DISCONNECTS BY DIVISION 16.

SYMBOL	LOCATION	ELECTRICAL DATA			BASIS OF DESIGN			MECHANICAL ACCESSORIES
		MCA (Amps)	MOCP (Amps)	VOLTAGE	PHASE	MANUFACTURER	MODEL	
CU-1	ROOF	13.4 A	20.0 A	208 V	1	TRANE	4TTR8024N1	1, 2
CU-2	ROOF	8.0 A	15.0 A	460 V	3	TRANE	4TTA7038AA	1, 2
CU-3	ROOF	9.0 A	15.0 A	460 V	3	TRANE	4TTA7060AA	1, 2
CU-4	ROOF	9.0 A	15.0 A	460 V	3	TRANE	4TTA7060AA	1, 2
CU-5	ROOF	9.0 A	15.0 A	460 V	3	TRANE	4TTA7060AA	1, 2
CU-6	ROOF	9.0 A	15.0 A	460 V	3	TRANE	4TTA7060AA	1, 2
CU-7	ROOF	9.0 A	15.0 A	460 V	3	TRANE	4TTA7060AA	1, 2
CU-8	ROOF	9.0 A	15.0 A	460 V	3	TRANE	4TTA7060AA	1, 2
CU-9	ROOF	16.0 A	20.0 A	460 V	3	TRANE	TTA0904DAA	1, 2

ACCESSORIES:
1. DISCONNECTS BY DIVISION 16.
2. CONTRACTOR TO PROVIDE WITH LONG LINESSET ACCESSORIES WHERE REQUIRED PER MANUFACTURER INSTALLATION INSTRUCTIONS.

SYMBOL	LOCATION	ELECTRICAL DATA			BASIS OF DESIGN			MECHANICAL ACCESSORIES
		MCA (Amps)	MOCP (Amps)	VOLTAGE	PHASE	MANUFACTURER	MODEL	
WC	WINE CELLAR	10.7 A		208 V	1	WINE GUARDIAN	DP88	

SYMBOL	MANUFACTURER	MODEL	AREA SERVED	EXHAUST CFM	RPM	VOLTAGE	PHASE	WEIGHT (LBS)	MECHANICAL ACCESSORIES
EF-1	GREENHECK	CSP-A700-VG	RR	420 CFM	858	120 V	1	64 lb	1, 2, 3, 5
EF-2	GREENHECK	SIP-490	KITCHEN RR	70 CFM	900	120 V	1	12 lb	1, 2, 3, 4
EF-3	GREENHECK	CSP-A390-VG	MECHANICAL 104	200	1241	120 V	1	24 lb	1, 2, 4, 6

ACCESSORIES:
1. RADIATION DAMPER
2. BACKDRAFT DAMPER
3. INTERLOCK WITH LIGHTS.
4. MOTOR WITH THERMAL OVERLOAD
5. TIMECLOCK
6. INTERLOCK WITH TSTAT

SYMBOL	MANUFACTURER	MODEL	SERVICE	FACE	ACCESSORIES
A1	PRICE	SD550	DINING/BAR	60" 4 SLOT	1, 2
A2	PRICE	SD550	DINING/BAR	48" 4 SLOT	1, 2
A3	PRICE	SCD	KITCHEN/BACK OF HOUSE	24"X24"	1, 2
A4	PRICE	PDMC	KITCHEN HOODS	24"X24" EGG CRATE	1, 2
A5	PRICE	SD550	DINING/BAR	48" 2 SLOT	1, 2
A6	PRICE	540	RESTROOMS	6"X6"	1, 2
B1	PRICE	80 EGG CRATE	DINING/BAR	24"X24" EGG CRATE	1, 2
B2	PRICE	80 EGG CRATE	RESTROOMS	12"X12" EGG CRATE	1, 2
B3	PRICE	80 EGG CRATE	WINE CELLAR	12"X12" EGG CRATE	1, 2

ACCESSORIES:
1. COORDINATE FRAME & BORDER TYPE WITH CEILING TYPE. REFER TO ARCHITECTURAL PLANS.
2. COORDINATE WITH BLDG MGT FOR BLDG STANDARDS.

CFM	NECK SIZE
0-120	6"Ø
121-250	8"Ø
251-350	10"Ø
351-450	12"Ø
451-550	14"Ø

AREA	USE	A	Ra	Rp	Occ	REQUIRED OA CFM	Re	Ren	EXHAUST REQUIRED
BAR DINNING/MAIN DINNING/LOUNGE	DINNING	2654	0.12	20	185.78	4034.08	NA	NA	NA
DINNING 1	DINNING	365	0.12	20	25.55	554.9	NA	NA	NA
LARGE GROUP DINNING	DINNING	207	0.12	20	14.49	314.64	NA	NA	NA
EXPO DINNING	DINNING	1374	0.12	20	96.18	2088.48	NA	NA	NA
PRIVATE DINNING ROOM	DINNING	837	0.12	0	58.59	100.44	NA	NA	NA
KITCHEN	KITCHEN	3299	0.12	0	65.98	395.88	0.7	NA	2309.3

NOTES
1. EXHAUST RATES PER WATER CLOSET OR URINAL FOR EF ON TIMECLOCK. TIMECLOCK TO BE SET TO HOURS OF OCCUPANCY.

DESCRIPTION	CFM
OA REQ - CFM	7992.44
EA REQ - CFM	0
OA PROVIDED - CFM	(+11340)
EXHAUST PROVIDED - CFM	(-8900)
BUILDING PRESSURIZATION - CFM	(+2440)

HOOD IDENTIFICATION	EXHAUST	SUPPLY	DIFFERENTIAL
HOOD 1	-2800 CFM		
HOOD 2	-3000 CFM	7560	-1340 CFM
HOOD 3	-2100 CFM		
HOOD 4	-1000 CFM		

ABBREVIATIONS	DEFINITION
A	AREA (FT ²)
Ra	AREA OUTDOOR AIRFLOW RATE IN BREATHING ZONE (CFM/FT ²)
Rp	OUTDOOR AIR FLOW RATE IN BREATHING ZONE (CFM/PERSON)
Re	REQUIRED EXHAUST RATE (CFM/FT ²)
Ren	REQUIRED EXHAUST PER NOTE
Occ	OCCUPANT DENSITY #/1000FT ²
REQUIRED OA CFM	(Occ*Rp) + (A*Ra)
REQUIRED EA CFM	(Occ*Re) + (A*Ra)
REQUIRED OA CFM	(Occ*Rp) + (A*Ra)

UNIT	ROOM NAME	VOLUME OF ROOM (FT ³)	CFM	ACH
DOAS 1 & 2	KITCHEN	27296	7560	17

Digitally signed by Todd S Wilson
Date: 2025.06.30 13:51:37 -0400

