

E5 HVAC PLAN
SCALE: 1/4" = 1'-0"

SUPPLY DUCTWORK SIZING TABLE*			
ROUND		RECTANGULAR	
SIZE	CFM RANGE	SIZE	CFM RANGE
8"	115 - 235	8"x8"	205 - 300
10"	240 - 435	10"x8"	305 - 400
12"	440 - 710	10"x10"	405 - 550
14"	715 - 1,070	12"x10"	555 - 700
16"	1,075 - 1,530	12"x12"	705 - 900
18"	1,535 - 2,090	14"x12"	905 - 1,105
20"	2,095 - 2,760	16"x12"	1,110 - 1,315
22"	2,765 - 3,550	18"x12"	1,320 - 1,520
24"	3,555 - 4,470	20"x12"	1,525 - 1,740
		22"x12"	1,745 - 1,950
		24"x12"	1,955 - 2,170
		26"x12"	2,175 - 2,400
		28"x12"	2,405 - 2,610
		30"x12"	2,615 - 2,840
		32"x12"	2,845 - 3,070
		34"x12"	3,075 - 3,290
		36"x12"	3,295 - 3,520
		36"x14"	3,525 - 4,420

*CONTRACTOR MAY SUBSTITUTE RECTANGULAR FOR ROUND DUCTWORK ON MAIN RUNS AT THEIR DISCRETION. BRANCHES TO DIFFUSERS TO REMAIN ROUND.

NOTE: ALL DUCTWORK TO BE LOCATED IN TRUSS SPACE WHERE POSSIBLE. SEE FRAMING PLAN.
HVAC SETPOINTS RECOMMENDED BY CORPORATE OPERATIONAL GUIDELINES:
1. DINING: HEATING 70 DEGF, COOLING 72 DEGF
2. KITCHEN: HEATING 68 DEGF, COOLING 74 DEGF
ALL MECHANICAL ROOF EQUIPMENT REQUIRE STRAPS TO RESIST THE WIND PRESSURES DETERMINED IN ACCORDANCE WITH THE FLORIDA BUILDING CODE, BUILDING. SEE STRUCTURAL PLANS FOR SPECIFICATIONS.

DIFFUSER, REGISTER, AND GRILLE SCHEDULE									
TAG	SERVICE	TYPE	MATERIAL	THROW	FACE	NECK	MOUNTING	MANUFACTURER/MODEL	Notes
SD-1	SUPPLY	LOUVERED	STEEL	4-WAY	24X24	SEE PLAN	LAY-IN	CARNES SFP424	2.4
SD-2 - NOT USED									
SD-3	SUPPLY	LOUVERED	STEEL	3-WAY	SEE PLAN	SEE PLAN	SURFACE	CARNES SKSA	2.4
SD-4	SUPPLY	LOUVERED	STEEL	4-WAY	12X12	SEE PLAN	SURFACE	CARNES SKSA	1.2, 4
SD-5	SUPPLY	PERFORATED	STEEL	PERFORATED	24X24	SEE PLAN	LAY-IN	CARNES SPRB224	2.4
RG-1	RETURN	SQUARE EGGRATE	ALUMINUM	N/A	24X24	22X22	LAY-IN	CARNES RAPMF	2.3, 4
EG-1	RETURN	LOUVERED GRILLE	STEEL	N/A	12X12	SEE PLAN	SURFACE	CARNES RTLAH	1.2, 4
TG-1	TRANSFER	LOUVERED GRILLE	STEEL	N/A	SEE PLAN	SEE PLAN	SURFACE	CARNES RTLAH	2.4

DIFFUSER NOTES:
1. PROVIDE W/ ADJUSTABLE OPPOSED BLADE DAMPER
2. VERIFY ALL DIFFUSERS AND RETURN GRILLE COLORS WITH OWNER AND ARCHITECT
3. PROVIDE W/ 22X22 PLENUM BOX
4. ALL DIFFUSERS AND RETURNS LOCATED IN BLACK CEILING SHALL BE FLAT BLACK FINISH.

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NEW CULVER'S RESTAURANT
1707 US Hwy 301
Palmetto, FL 34221
County of MANATEE

SEAL

OWNER:
S & L PROPERTIES PALMETTO LLC
2651 Kyrking Court
Portage, WI 53901
Jeffrey J. Liegel, Realty Manager / Member
608-742-2893

OLLMANN ASSOCIATES ARCHITECTS, P.C.
200 South State Street
Belvidere, Illinois 61008
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HVAC PLAN, DIFFUSER SCHEDULE

Date: 09-08-2023 Revision:

2022-075

M101

GENERAL NOTES

- DEVIATIONS FROM THE HVAC PLANS ARE THE RESPONSIBILITY OF THE HVAC CONTRACTOR & WILL NOT RESULT IN ADDITIONAL COSTS TO THE OWNER UNLESS WRITTEN CHANGE ORDERS ARE APPROVED BY THE OWNER.
- ALL WORK TO BE PERFORMED TO STATE CODE & SMACNA GUIDELINES.
- INSTALL UNITS ACCORDING TO MANUFACTURERS GUIDELINES.
- PROVIDE OWNER W/ OPERATION & MAINTENANCE MANUALS & SYSTEM SCHEMATICS.
- CONTRACTOR TO CONFIRM VOLTAGES & PHASES OF EQUIPMENT PRIOR TO INSTALLATION.
- VERIFY ALL EXISTING CONDITIONS PRIOR TO INSTALLATION (DRAWINGS ARE DIAGRAMMATIC IN NATURE & DO NOT REFLECT EXACT LOCATIONS OF EQUIPMENT OR OTHER APPARATUS.)
- PROVIDE SHOP DRAWINGS TO THE ARCHITECT/DESIGNER FOR EQUIPMENT, FANS, REGISTERS, ETC. PRIOR TO PROCUREMENT.
- PROVIDE OWNER W/ COLOR CHOICES FOR SWITCHES & OTHER APPARATUS WHERE APPLICABLE.
- VENT OWNER WATER HEATER AS REQUIRED.
- VENT DRYER THRU SIDEWALL TO EXTERIOR AS REQUIRED, MAINTAIN CLEARANCE FROM INTAKES AS NOTED.
- HANG & SUPPORT MATERIALS SHALL BE INSTALLED THE LATEST EDITION OF THE ASHRAE HANDBOOK OF FUNDAMENTALS.
- MAINTAIN AT LEAST 10 FEET CLEARANCE FROM INTAKES OR WINDOWS ON ALL EXHAUST VENTS.
- TEST, ADJUST, & CALIBRATE CONTROL SYSTEMS AS REQUIRED. PROVIDE SCHEMATICS / DESCRIPTION TO THE OWNER PRIOR TO INSTALLATION.
- INSTALLER RESPONSIBLE FOR FINAL TEST & BALANCING DURING TRAINING WEEK. PROVIDE WRITTEN REPORT BY THIRD PARTY INDEPENDENT TAB CONTRACTOR.
- VERIFY W/ OWNER EXACT HEATER LOCATION TO AVOID BUILDING FUNCTION INTERFERENCE.
- REPLACE ALL AIR FILTERS PRIOR TO TURNING SYSTEM OPERATIONS OVER TO OWNER.
- HVAC CONTRACTOR IS RESPONSIBLE FOR A COMPLETE & FULLY WORKING SYSTEM.
- DUCT DIMENSIONS LISTED ARE NET FREE - CLEAR INSIDE DIMENSIONS.
- VERIFY DUCT LOCATIONS PRIOR TO FABRICATION. (VERIFY LIMITED AREA FOR DUCTWORK & OTHER APPARATUS.)
- INSULATE DUCT WORK TO SMACNA GUIDELINES & STATE CODES.
- INSTALL VOLUME CONTROL DAMPERS AS INDICATED ON PLANS.
- FLEXIBLE ROUND DUCT WORK NOT TO EXCEED 8 FEET IN LENGTH. AVOID UNNECESSARY TURNS & SLACK.
- RETURN AIR DUCT WORK TO BE LINED FOR SOUND ATTENUATION.
- DUCT WORK TO BE STANDARD GAUGE SHEET METAL. (FIBROUS DUCT NOT ALLOWED.)
- INSULATE EXHAUST DUCT FOR EXHAUST FAN TO EXTERIOR TERMINATION.
- COORDINATE WORK W/ GENERAL CONTRACTOR & OWNER TO MAXIMIZE CEILING HEIGHT & AVOID CONFLICTS.
- S/S WALL PANELS FOR THE KITCHEN AREA ARE TO BE FURNISHED AND INSTALLED BY THE HVAC CONTRACTOR. PANELS ARE TO BE 18 GA. TYPE 304 S/S. SEE DETAILS AND LOCATIONS ON THE A103 DRAWING.
- EXHAUST FANS AND FURNACE FANS TO RUN CONTINUOUSLY DURING OCCUPIED MODE.
- NIGHT SET BACK THERMOSTATS TO BE INSTALLED ON ALL HVAC EQUIPMENT.

2022-075 CULVER'S OF PALMETTO, FL PALMETTO, FL

UNIT No	AREA SERVED	SUPPLY FAN					COOLING						HEATING				ELECTRICAL (1)		MANUFACTURER, MODEL		
		SUPPLY FAN TYPE	SA FAN VFD	SUPPLY CFM	MIN OA CFM	ESP	OA TEMP		MIXED AIR TEMP		SUPPLY TEMP		COIL CAPACITY		GAS OR ELEC	OUTPUT KW	OAT °FDB	HEATING STAGES		VOLTAGE	PHASE
							°FDB	°FWB	°FDB	°FWB	°FDB	°FWB	COIL LAT °FDB	COIL LAT °FWB							
RTU-1	DINING ROOM	MSAV	YES	6,150	1,750	0.75"	91	79	79.84	68.05	55.00	54.68	168	90	ELEC	34	28	2	208	3	LENNOX, ENLIGHT LCT
RTU-2	KITCHEN	MSAV	YES	6,225	1,700	0.75"	91	79	79.64	68.03	55.00	54.82	169	89	ELEC	28	28	2	208	3	LENNOX, ENLIGHT LCT

ADDITIONAL FACTORY INSTALLED OPTIONS FOR BOTH UNITS:

- WEATHERPROOF DISCONNECT
- FACTORY INSTALLED/FIELD POWERED GFCI
- RETURN SMOKE DETECTOR
- DRAIN PAN OVERFLOW SWITCH
- SINGLE ENTHALPY ECONOMIZER W/ FAULT DETECTION DIAGNOSTICS
- BAROMETRIC RELIEF
- HALL GUARDS
- 2" MERV 13 FILTERS
- SS HEAT EXCHANGER
- HOT GAS REHEAT
- INDOOR/OUTDOOR COIL CORROSION PROTECTION

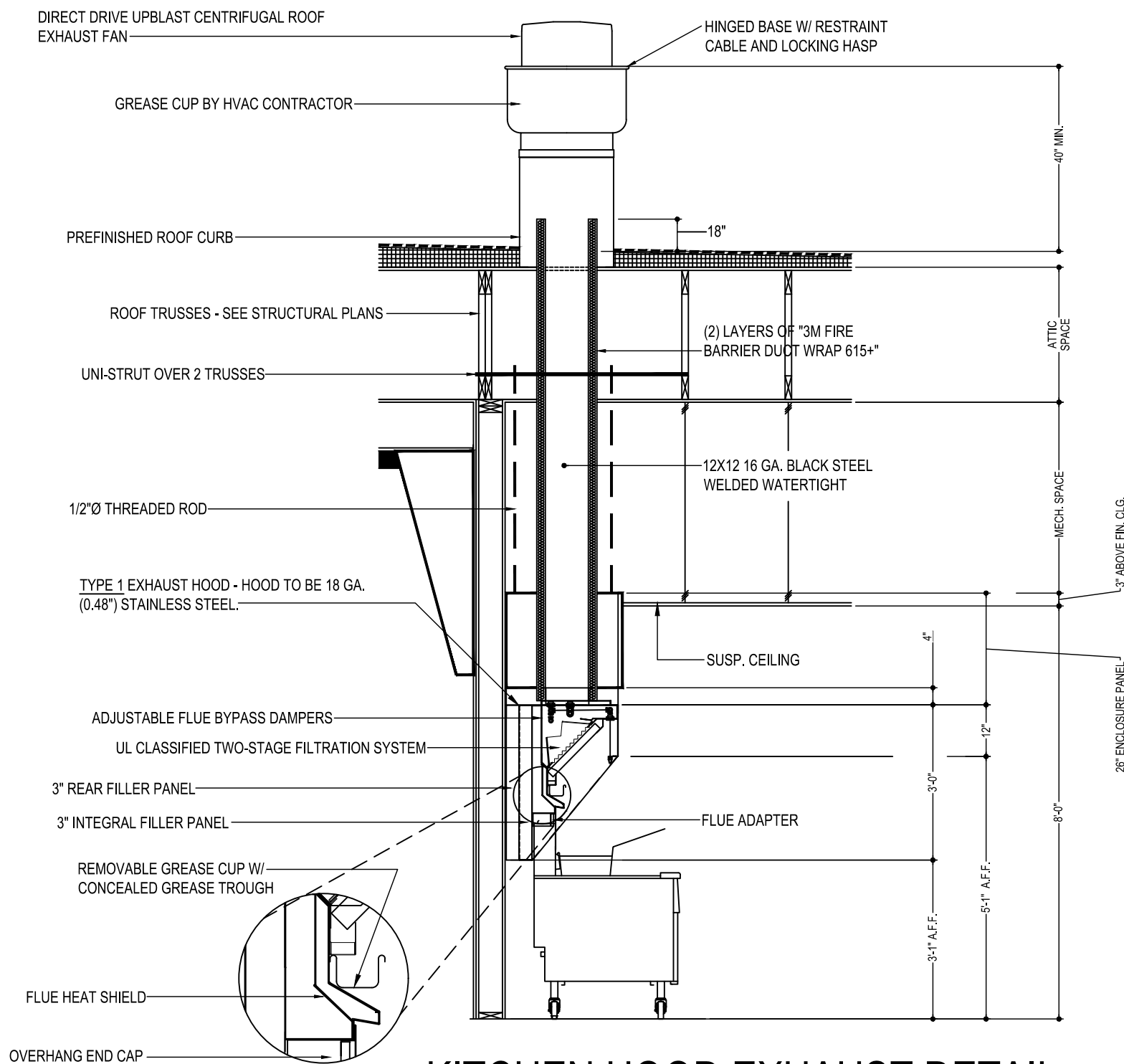
ADDITIONAL FIELD INSTALLED OPTIONS FOR BOTH UNITS:

- 14" DOWNFLOW HYBRID CURB
- PVC DRAIN TRAP KIT
- REMOTE TEMPERATURE AND HUMIDITY SENSORS
- LENNOX MODEL CS7500 PROGRAMMABLE THERMOSTAT
- OUTDOOR AIR CFM CONTROL

NOTES:

- NOTIFY ELECTRICAL CONTRACTOR OF BREAKER REQUIREMENTS AFTER SELECTION

- PRV-1 RESTROOM EXHAUST FAN - REFER TO SHEET M204
- PRV-2 GRIDDLE EXHAUST FAN - REFER TO SHEET M202
- PRV-3 FRYER EXHAUST FAN - REFER TO SHEET M203
- EF-1A MOP ROOM EXHAUST FAN - REFER TO SHEET M204
- ITEM #49A GRIDDLE HOOD - REFER TO SHEET M202
- ITEM #59A FRYER HOOD - REFER TO SHEET M203



C3 KITCHEN HOOD EXHAUST DETAIL
SCALE: N.T.S.
VERIFY MOUNTING HEIGHTS W/ OWNER AND GENERAL CONTRACTOR

CONTROL NOTES

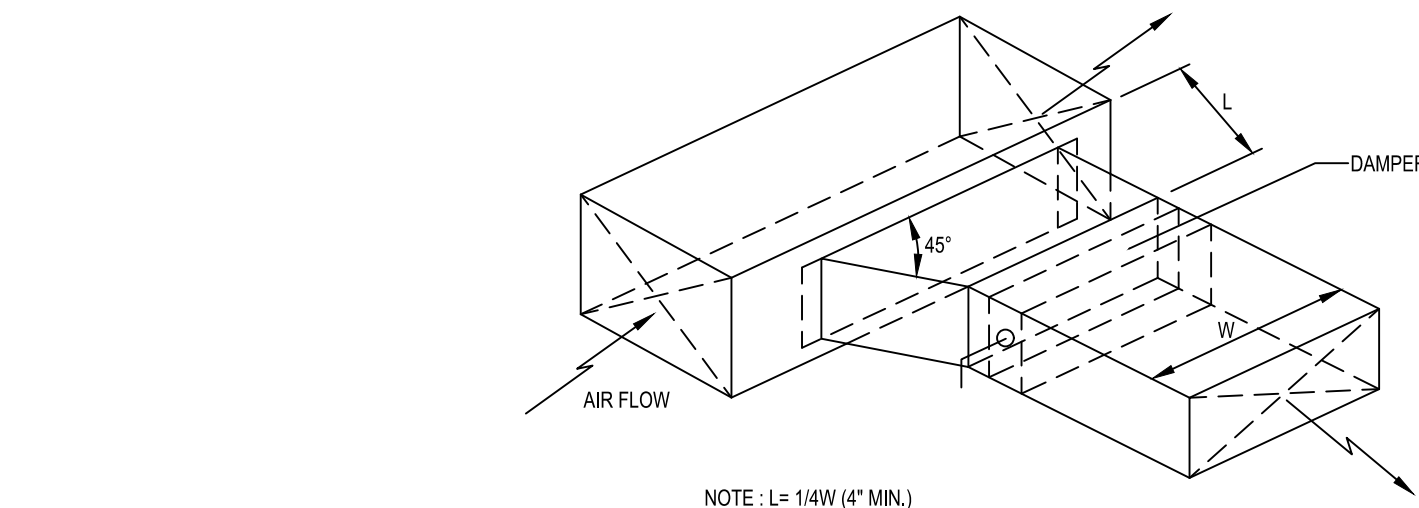
[NOTE: KITCHEN HOODS SUPPLIED AND INSTALLED BY HVAC CONTRACTOR]

- WIRE RTU-1, RTU-2 TO SHUT-DOWN & EXHAUST HOOD FANS TO CONTINUE TO RUN UPON ACTIVATION OF THE ANSUL SYSTEM.
- WIRE RTU-1 & RTU-2 TO SHUT-DOWN UPON ACTIVATION OF ANY IN-DUCT SMOKE DETECTOR.
- OCCUPIED MODE: FANS IN RTU-1 & RTU-2, EXHAUST FANS PRV-1, PRV-2, PRV-3 AND EF-1 TO RUN CONTINUOUSLY.
- UNOCCUPIED MODE: FANS IN RTU-1 & RTU-2 TO RUN ONLY WHEN COOLING OR HEATING IS CALLED FOR.

TEST & BALANCE NOTES

- ACCUREX WILL PROVIDE BALANCED AIRFLOW & FUNCTIONAL CHARACTERISTICS OF THE HVAC SYSTEM AS THEY RELATE TO AIRFLOW & AIR PRESSURE ONLY. SERVICES TO BE PERFORMED BY A CERTIFIED NEBB FIRM & ITS MANAGING GROUP **NATIONAL TAB**.
- SERVICES NOT INCLUDED: PULLEY / SHEAVE CHANGES, MOTOR CHANGE OUTS, OR RETURN TRIPS DUE TO DELAYS CAUSED BY JOB INCOMPLETENESS.
- ESTABLISH MINIMUM OUTSIDE AIR FLOW INDICATED ON SCHEDULES AT ALL SUPPLY FAN SPEEDS.

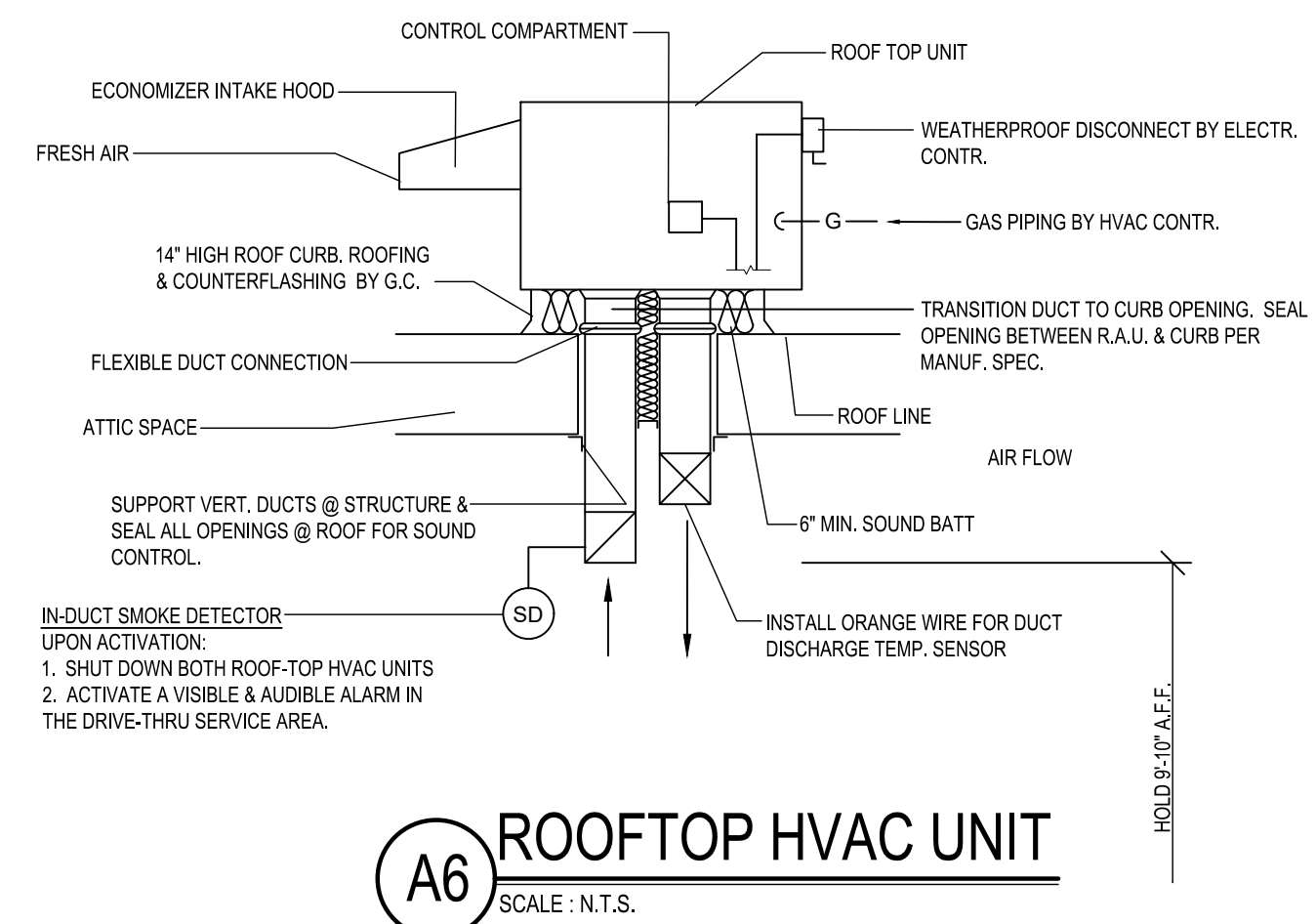
AIR BALANCE TABLE				
EXHAUST AIR FLOW				
EQUIPMENT TAG	SERVICE	CFM		
PRV-1	RESTROOMS	300		
PRV-2	ITEM #49	1,500		
PRV-3	ITEM #59	1,500		
EF-1 (x2)	MOP ROOM	150		
TOTAL =		3,450		
VENTILATION REQUIRED PER FLORIDA BUILDING CODE (2020) MECHANICAL				
EQUIPMENT TAG	SERVICE	CFM		
RTU-1	DINING ROOM	1,735		
RTU-2	KITCHEN	220		
TOTAL =		1,955		
3,450 > 1,955 -> USE 3,450 CFM FOR OUTSIDE AIR CFM				
OVERALL AIRFLOW SUMMARY				
EQUIPMENT TAG	SERVICE	SUPPLY CFM	RETURN CFM	OUTSIDE AIR CFM
RTU-1	DINING ROOM	6,150	4,400	1,750
RTU-2	KITCHEN	6,225	4,525	1,700
TOTAL OUTSIDE AIR CFM =				3,450



C6 BRANCH DUCT TAKEOFF DETAILS
SCALE: N.T.S.

NATIONAL ACCOUNT PROGRAM

- LENNOX INDUSTRIES, INC.** - ROOFTOP HVAC EQUIPMENT
NATIONAL ACCOUNTS SALES: (800) 367-4285 Option #1 lennoxind.com
NATIONAL ACCOUNT TECHNICAL SUPPORT: (800) 367-6285 Option #2 lennoxind.com
- ACCUREX GREENHECK FAN CORPORATION** - KITCHEN HOODS, EXHAUST FANS, ROOF CURBS, ANSUL SYSTEMS, ACCESSORIES AND TEST AND BALANCE
CONTACT PHILIP KRAFT: 1-262-227-7885 philip.kraft@accurex.com
SECONDARY CONTACT BRAD BORCHARDT: 1-715-551-0809 brad.borchardt@accurex.com
SECONDARY CONTACT ANDY JACOBS: andy.jacobs@accurex.com
ACCUREX WILL PROVIDE BALANCED AIRFLOW AND FUNCTIONAL CHARACTERISTICS OF THE HVAC AS THEY RELATE TO AIRFLOW AND RESISTANCE ONLY. SERVICES TO BE PERFORMED BY A CERTIFIED NEBB FIRM AND ITS MANAGING GROUP - NATIONAL TAB
- CARNES COMPANY** - DIFFUSERS AND GRILLES
NATIONAL ACCOUNTS SALES: CHRIS STRATTON - (608) 845-6411 cstratton@carnes.com
NATIONAL ACCOUNTS REP: BRIAN BAKER - (608) 845-6411 bbaker@carnes.com



A6 ROOFTOP HVAC UNIT
SCALE: N.T.S.

LENNOX SETTINGS FOR CULVERS

IN ORDER TO SET UP THE RTU'S YOU WILL NEED TO DOWNLOAD LENNOX CORE SERVICE APP, AND PAIR YOUR DEVICE WITH THE CORE CONTROLLER. ONCE PAIRED YOU WILL SEE THE OPERATION OVERVIEW SCREEN. SEE INSTALLATION MANUAL FOR INSTRUCTIONS ON DOWNLOADING THE APP, OR SCAN THE QR CODE ON THE FRONT COVER OF THE CONTROLLER.

HEAT DELAY ADJUSTMENT

HEAT DELAY WILL BE PRESET IN THE CORE CONTROLLER AND CHANGED IN THE APP AS SHOWN IN THE MENU PATH BELOW. DEFAULT IS SET AT 3600 SECONDS.

- TAP THE MENU BUTTON. (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU.
- SCROLL DOWN AND TAP ON RTU OPTIONS.
- TAP EDIT PARAMETER. CHOOSE FROM THE CATEGORY OF PARAMETERS LISTED. (FOR HEAT DELAY CHOOSE HEATING)
- CHOOSE THE PARAMETER TO ADJUST (65). SELECT '1' FOR NO HEAT DELAY (0 SECONDS)

GLOBAL ECONOMIZER MODE (KITCHEN UNIT ONLY)

THIS IS SET BY CHANGING CONFIGURATION ID#1 CHARACTER 2 TO G

- FROM THE MAIN SCREEN (OPERATION OVERVIEW) TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU
- TAP INSTALL
- TAP NEXT ON DATE AND TIME
- TAP NEXT ON RTU NAME, MODEL NUMBER, SERIAL NUMBER AND CATEGORY IF ALREADY ENTERED. IF NOT PLEASE ENTER
- TAP CONFIGURATION ID 1 AND CHANGE 2ND CHARACTER TO G

ECONOMIZER MINIMUM POSITION SET-UP

THIS IS ADJUSTED THROUGH THE MENU FROM THE MAIN SCREEN

- TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN)
- SCROLL DOWN AND TAP RTU OPTIONS
- TAP EDIT PARAMETERS
- CHOOSE FROM THE CATEGORY OF PARAMETERS LISTED (AIRFLOW)
- CHOOSE THE PARAMETER TO ADJUST (132) MINIMUM FRESH AIR DAMPER POSITION DURING OCCUPIED OPERATION

OCCUPIED AND UNOCCUPIED

USING 24V THERMOSTAT CONTROL OCCUPIED/ UNOCCUPIED WILL BE DETERMINED BY INPUT ON P297-3 ON THE IM BOARD.

- FOR KITCHEN UNIT ONLY BOTH THE THERMOSTAT AND HOOD FANS MUST BE TIED INTO P297-8 ON THE IM CONTROL BOARD

FRESH AIR TEMPERING (HEATING)

THIS IS ADJUSTED THROUGH THE MENU FROM THE MAIN SCREEN

- TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU
- TAP SETUP
- TAP TEST AND BALANCE
- TAP DAMPER
- THERE ARE SEVERAL SETTINGS TO SELECT IN THIS MENU PATH BEFORE REACHING THE DESIRED SETTING. FRESH AIR HEATING ENABLED =YES OR NO. AFTER ENABLING FAH THE NEXT SCREEN WILL ALLOW THE FAH SET POINT TO BE CONFIGURED. SUGGESTED FAH TEMPERATURE RANGES 65-67 DEGREES F. VERIFY WITH ENGINEER

FRESH AIR TEMPERING (COOLING)

THIS IS ADJUSTED THROUGH THE MENU FROM THE MAIN SCREEN

- TAP THE MENU BUTTON (THREE LINES IN THE UPPER LEFT OF THE SCREEN) TO OPEN THE MENU
- TAP SETUP
- TAP TEST AND BALANCE
- TAP DAMPER
- THERE ARE SEVERAL SETTINGS TO SELECT IN THIS MENU PATH BEFORE REACHING THE DESIRED SETTING. FRESH AIR HEATING ENABLED =YES OR NO. AFTER ENABLING FAH THE NEXT SCREEN WILL ALLOW THE FAH SET POINT TO BE CONFIGURED. SUGGESTED FAH TEMPERATURE RANGES 73-75 DEGREES F. VERIFY WITH ENGINEER

ENSURE THAT THE PROBE STYLE SENSOR GETS INSTALLED IN THE SUPPLY DUCTWORK FOR FAH/FAH TO OPERATE PROPERLY.

FOR HELP PLEASE CALL LENNOX NATIONAL ACCOUNT TECH SUPPORT AT 1-800-367-8285

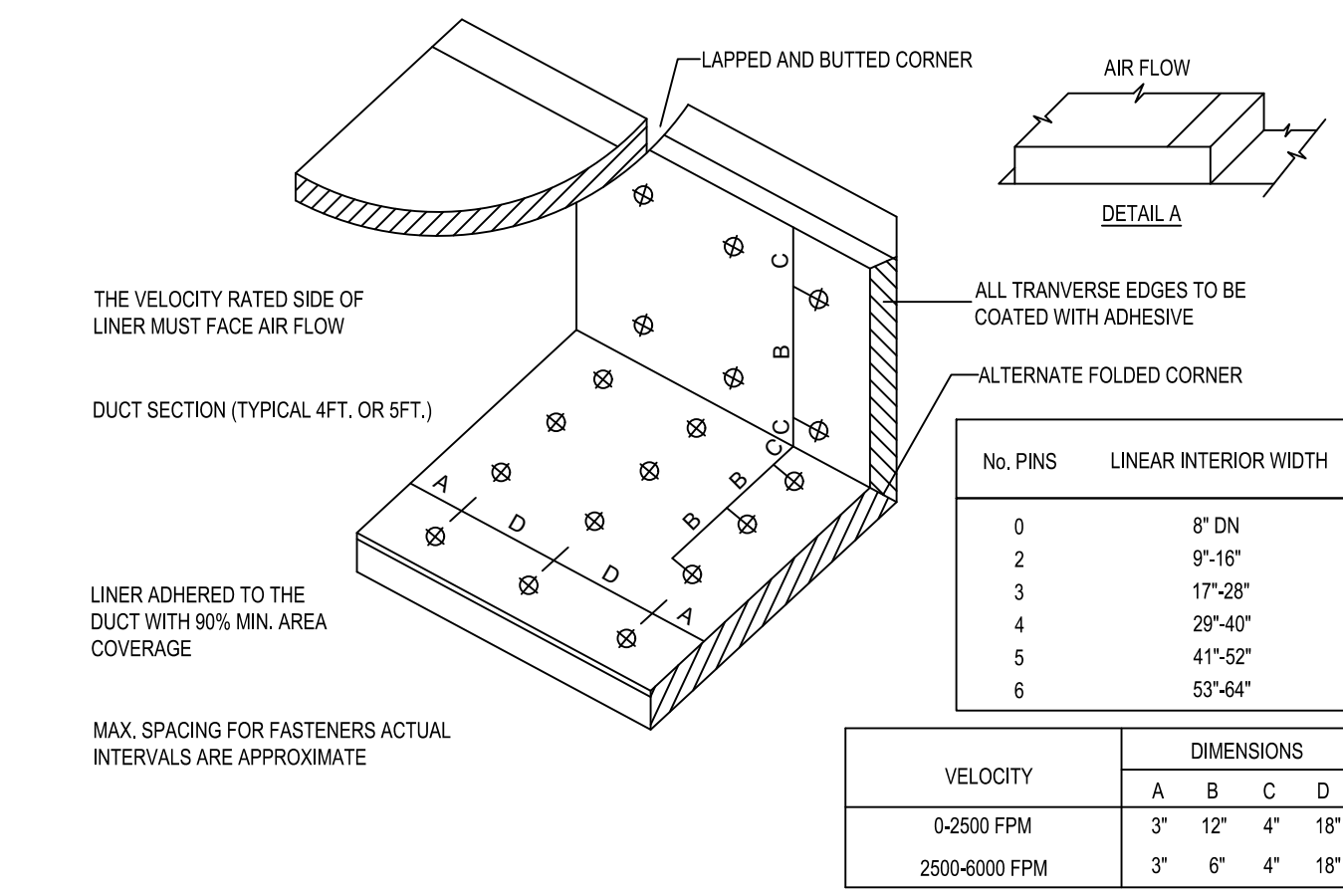
CHECK FOR CORRECT OPERATION AND WIRING OF ALL SENSORS

COOKING APPLIANCE / TYPE 1 HOOD INTERLOCK

- REMOTE SWITCH ON - POWER TO KITCHEN FAN CONTROL CENTER (KFCF)
- KFCF CONTROLS:
 - EXHAUST FANS PRV-2 (GRILLE) & PRV-3 (FRYERS) ARE STARTED.
 - OPENS OUTSIDE AIR INTAKE ON RTU-1 & RTU-2 TO MINIMUM FRESH AIR OPENING.
 - POWER TO OUTLETS #51 (GRILLE) & #60 (FRYERS).
- GRILLE & FRYER CAN BE STARTED.
- IN CASE OF FIRE:
 - SHUNT TRIP BREAK FOR GRILLE & FRYERS OUTLET TRIPS.
 - ANSUL SYSTEM IS ACTIVATED.
 - THE MECHANICAL GAS VALVES CLOSES.
 - SHUT DOWN RTU-1 & RTU-2 & CLOSE OUTSIDE AIR.
 - EXHAUST FANS PRV-2 & PRV-3 CONTINUE TO RUN.

GREASE HOOD FIRE SUPPRESSION SYSTEM

WET-CHEMICAL EXTINGUISHING SYSTEMS SHALL BE INSTALLED, MAINTAINED, PERIODICALLY INSPECTED AND TESTED IN ACCORDANCE WITH NFPA 17A AND THEIR LISTING.



E5 DUCT LINER INSTALLATION DETAIL
SCALE: N.T.S.
NOTE: USE ONLY ON VERTICAL DROP FROM RTU TO WITHIN 9'-10" A.F.F.. DUCT LINER WILL NOT BE PERMITTED ON ANY HORIZ. RUNS.

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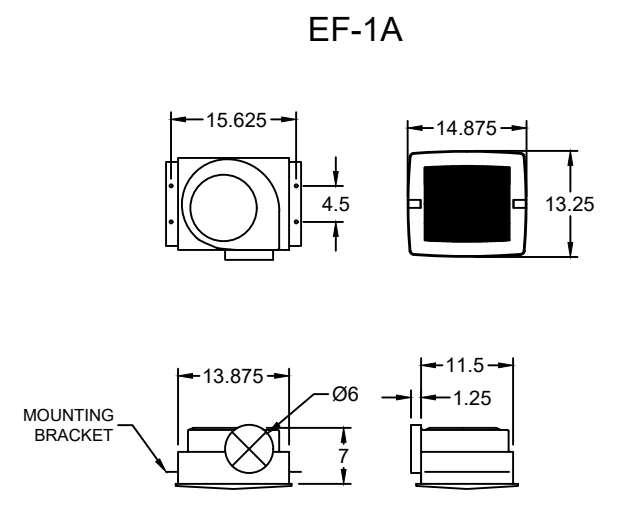
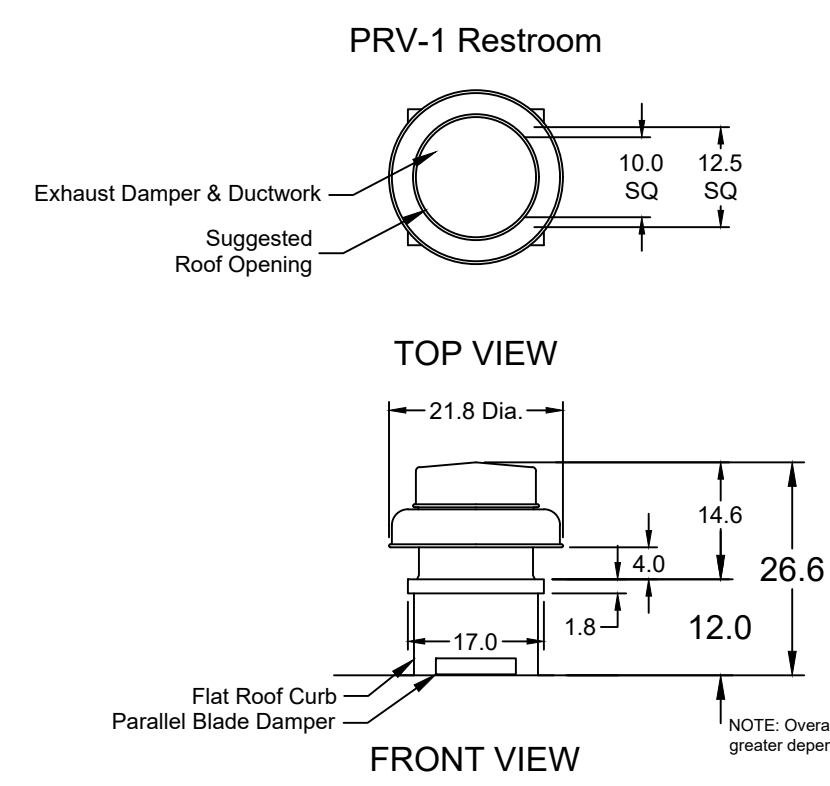
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HVAC SCHEDULE & DETAILS

Date: 09-08-2023 Revision:

2022-075

M201



EQUIPMENT SCHEDULE				
ELECTRICAL CONTROL BOX				
DESCRIPTION / ACCUREX MODEL	EXHAUST FAN QTY	SUPPLY FAN QTY	MARK: KXC	
MOUNTING LOCATION (CONTROL PANEL / SWITCHES)				
KITCHEN FAN CONTROL CENTER / XKC SHIP LOOSE / SHIP LOOSE FOR REMOTE MOUNTING	2	0	60 CYCLE	
CONTROL PANEL ENCLOSURE - 16 GA 304 STAINLESS STEEL ENCLOSURE (NEMA-1) - DIMENSIONS 18 X 20 X 6				
WIRING DIAGRAM # T100-2 - 20				
STARTERS PROVIDED IN CONTROL PANEL - QTY 2				
USER INTERFACE CONTROL - QTY 1				
INTEGRATED EXHAUST TEMPERATURE INTERLOCK SYSTEM				
-FACTORY MOUNTED EXHAUST TEMPERATURE SENSORS - QTY 2				
-COMPLIES WITH INTERNATIONAL MECHANICAL CODE 2006 SECTION 507.2.1.1				
TURN ON EXHAUST IN FIRE				
THERMAL OVERLOADS IN CABINET				

EQUIPMENT SCHEDULE												
Direct Drive Centrifugal Roof Exhaust Fan												
City	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (Lb.)	Size (hp)	V/CP	Encr.	Motor RPM	Windings	FLA
1	XRED-090-VG	375	0.5	1465	0.060	30	0.1	115/601	OP	1725	1	NA

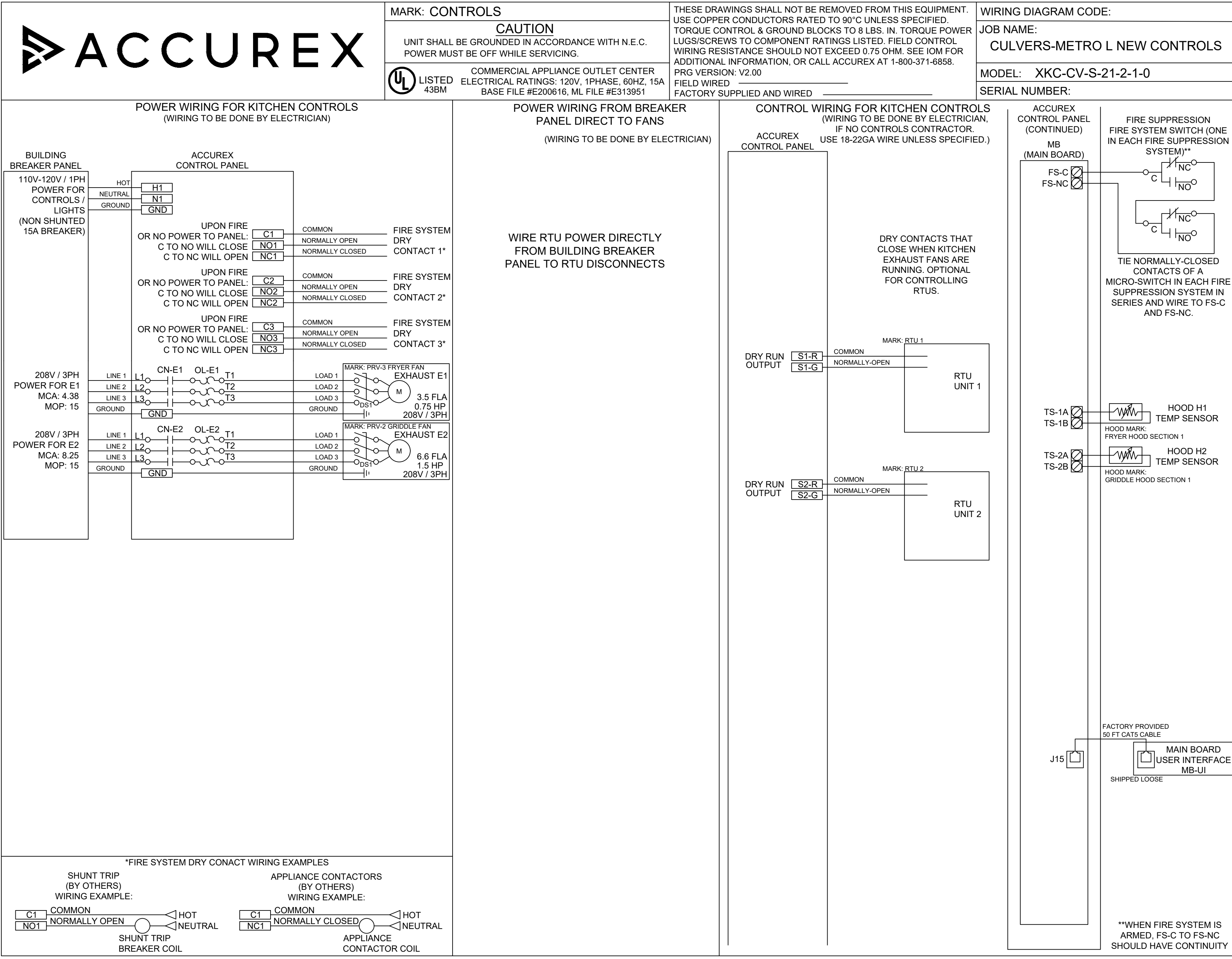
OPTIONS AND ACCESSORIES

UL/ULC 705 Listed - "Power Ventilators"
Switch, NEMA-1, Toggle, Shipped with unit
Curb Seal (Attached)
Damper, WD-100-PS-10X10, Gravity Operated (Loose)
Van-Green electronically commutated motor, speed dial adjustment on motor
Roof Curb-Galv, GPI-17-10-G12, Undersized 1.5" total

EQUIPMENT SCHEDULE												
Ceiling Exhaust Fan												
City	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (Lb.)	Size (hp)	V/CP	Encr.	Motor RPM	Windings	FLA
2	XCR-B80	75	0.125	855	0.01	10	0.0	115/601	OP	900	1	NA

OPTIONS AND ACCESSORIES

UL/ULC 705 Listed - Electric fan
Solid State Speed Control, 6.0 amp, mounted and wired
Round Hooded Wall cap, (PH-WC-6) Mounted and Wired)
Designer Grille
Round duct connection
Polypropylene Wheel Material
Energy Star Rated



WIRING DIAGRAM CODE:
JOB NAME: CULVERS-METRO L NEW CONTROLS
MODEL: XKC-CV-S-21-2-1-0
SERIAL NUMBER:

FOR TECHNICAL SUPPORT ON ACCUREX CONTROLS PLEASE CALL ACCUREX TECHNICAL SUPPORT: 1-800-371-6858
SECONDARY CONTACTS ARE:
AARON VAN KREY 715.841.8521
TYLER SCHILLING 715.841.8749

Thank you for your interest in Accurex

SUBMITTAL

Please return one approved print to your Greenheck Representative including signature, date, and answers to all submittal "verify" notes and questions. Fabrication will not begin until after approved drawings are received.

APPROVED AS SUBMITTED
 APPROVED AS NOTED
 REJECTED - REVISE AND RESUBMIT

SIGNATURE _____ DATE _____

REV	DESCRIPTION	DATE

ACCUREX
CULVER'S MASTER TEMPLATE
SCALE: 1/24
C28805C

VENTILATION SYSTEM NOTES

Greenheck ventilators are designed in compliance with all national codes: NFPA # 96, national electric code, BOCA, uniform mechanical code, international mechanical code, and southern building conference. See national evaluation report #436 for allowable values, and/or conditions of use concerning material presented in this document. Local codes may vary. It is the responsibility of the purchaser to submit drawings to local authorities.

Exhaust and supply air volumes are to be maintained within -5% to +10% tolerance of values indicated. Static pressure(s) indicated are for the ventilator at the duct connection(s) only.

The grease filter face velocities are based on the filter manufacturers recommendations for maximum grease extraction. Inlet opening air velocities for waterwash, dry cartridge and high velocity cartridge filters manufactured by Greenheck are designed to deliver maximum grease extraction.

Hoods installation (by others unless otherwise noted) shall be in accordance with NFPA # 96 and applicable building codes.

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FAN SCHEDULE & DETAILS

Revision: _____
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M204