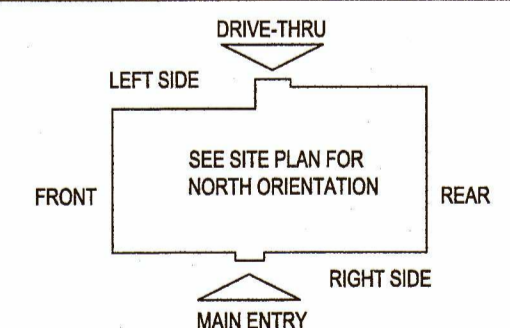


E5 HVAC PLAN
SCALE: 1/4" = 1'-0"



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

SUPPLY DUCTWORK SIZING TABLE*			
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.

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 SFP2A	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 SFRB224	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
NEC Oakmont Dr. & S. 192nd St.
Aspen Creek, Lot 1
Gretna, NE 68028
County of SARPY

Culver's
Culver Franchising System, Inc.
1240 Water Street
Prairie du Sac, WI 53578
608-643-7900

OWNER:
Gretna Custard, LLC
7733 Merrill Road
Hickman, NE 68372
Dana Rose
402-525-0493

ARCHITECT:
OLLIMANN ASSOCIATES ARCHITECTS, P.C.
200 South State Street
Belvidere, Illinois 61008
815-544-7790 Phone
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DATE: 02-02-2023
Revision:

2022-145

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 INSTALLATION. (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.
- SS WALL PANELS FOR THE KITCHEN AREA ARE TO BE FURNISHED AND INSTALLED BY THE HVAC CONTRACTOR. PANELS ARE TO BE 18 GA. TYPE 304 SS. 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.

2022-145 Culver's of Gretna, NE Gretna, NE

UNIT No	AREA SERVED	SUPPLY FAN					COOLING					HEATING					ELECTRICAL (1)		ACCEPTABLE MANUFACTURERS				
		SUPPLY FAN TYPE	SA FAN VFD	SUPPLY CFM	MIN OA CFM	ESP	OA TEMP		ROOM TEMP		SUPPLY TEMP		GAS OR ELEC	OUTPUT MBH	SUPPLY CFM	OAT °FDB	EAT °FDB	LAT °FDB		HEATING STAGES	VOLTAGE	PHASE	
							°FDB	°FWB	°FDB	%RH	COIL LAT °FDB	COIL LAT °FWB											COOLING STAGES
RTU-1	Dining Room	MSAV	YES	6,150	1,750	0.75"	97	75	75	54	56.0	55.9	3	GAS	232	6,150	-11	50.5	86.67	2	208	3	LENNOX
RTU-2	Kitchen	MSAV	YES	6,150	1,750	0.75"	97	75	75	54	56.0	55.9	3	GAS	173	6,150	-11	51.2	78.2	2	208	3	LENNOX

- ADDITIONAL FACTORY INSTALLED OPTIONS FOR BOTH UNITS:**
- WEATHERPROOF DISCONNECT
 - FACTORY INSTALLED/FIELD POWERED GFCI
 - RETURN SMOKE DETECTOR
 - DRAIN PAN OVERFLOW SWITCH
 - SINGLE ENTHALPIY ECONOMIZER W/ FAULT DETECTION DIAGNOSTICS
 - BAROMETRIC RELIEF
 - HAIL GUARDS
 - 2" MERV 13 FILTERS
 - SS HEAT EXCHANGER
 - HOT GAS REHEAT

- 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

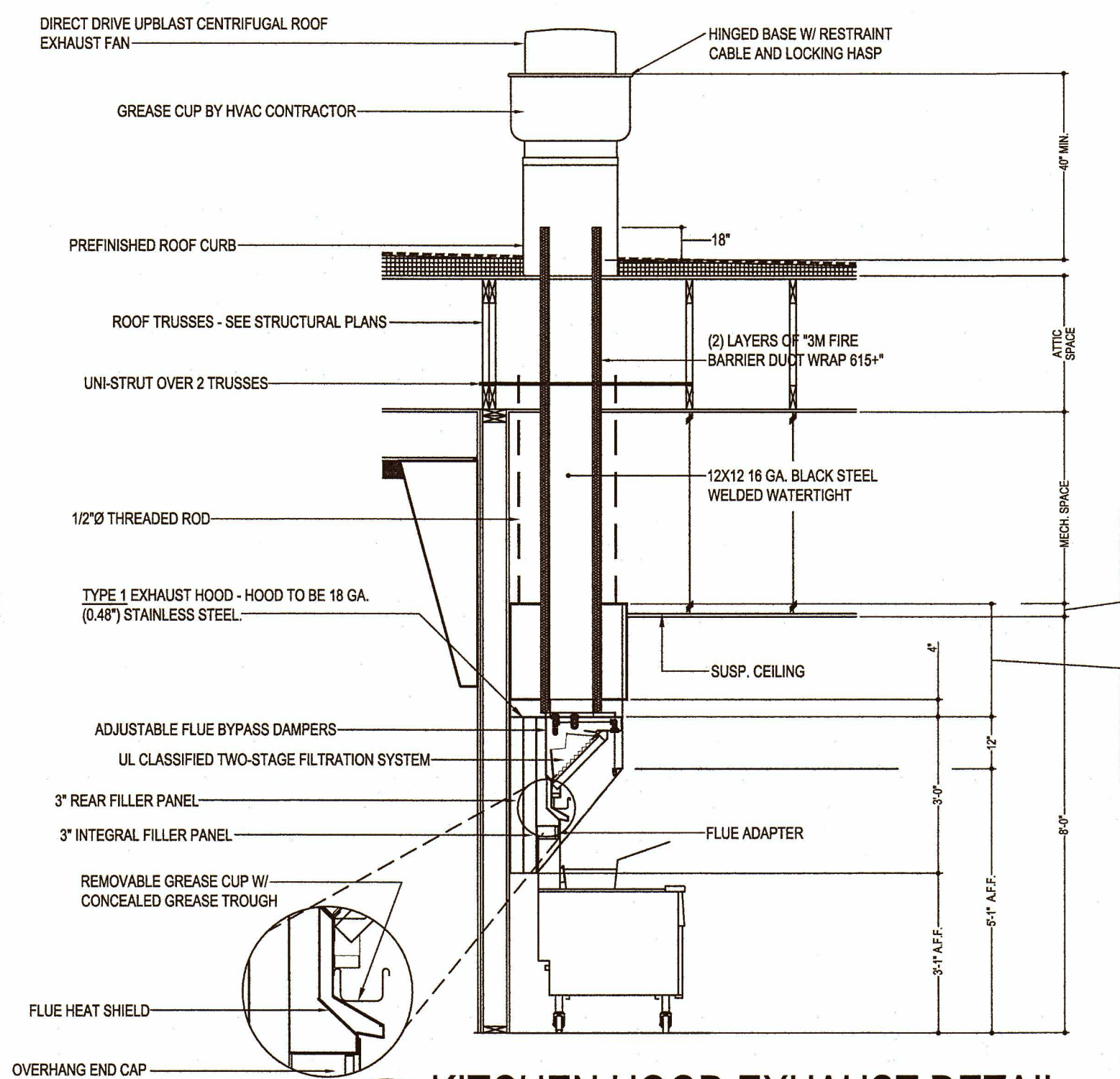
NOTES:
1) NOTIFY ELECTRICAL CONTRACTOR OF BREAKER REQUIREMENTS AFTER SELECTION

- PRV-1 RESTROOM EXHAUST FAN - REFER TO SHEET M201
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

ECH-1 ELECTRIC CEILING HEATER O-MARK OR EQUAL CDF-548 ELECTRIC CEILING HEATER & CDF RECESSED MOUNTING FRAME, CDF-TRM TRANSFORMER & WALL MOUNTED THERMOSTAT, 208/240 VOLT SINGLE PHASE = 19.2 AMPS (SUPPLIED AND INSTALLED BY ELECTRICAL CONTRACTOR.)



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

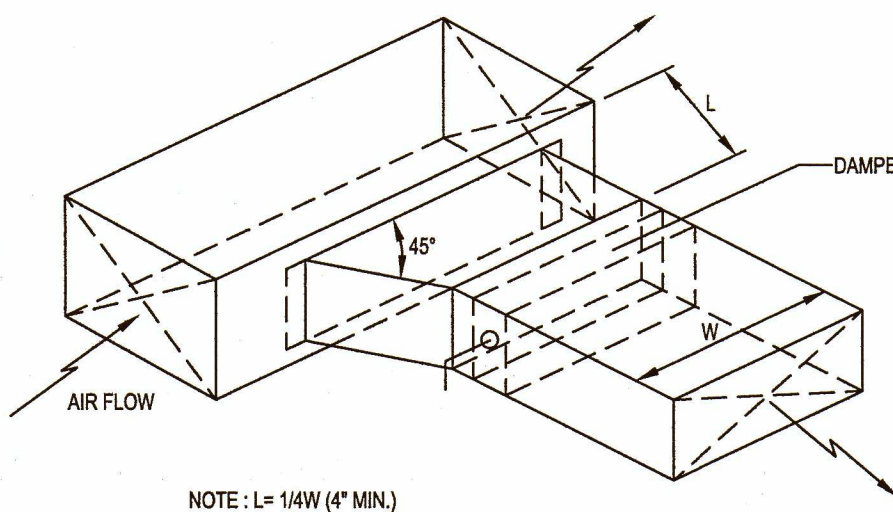
CONTROL NOTES

- 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.

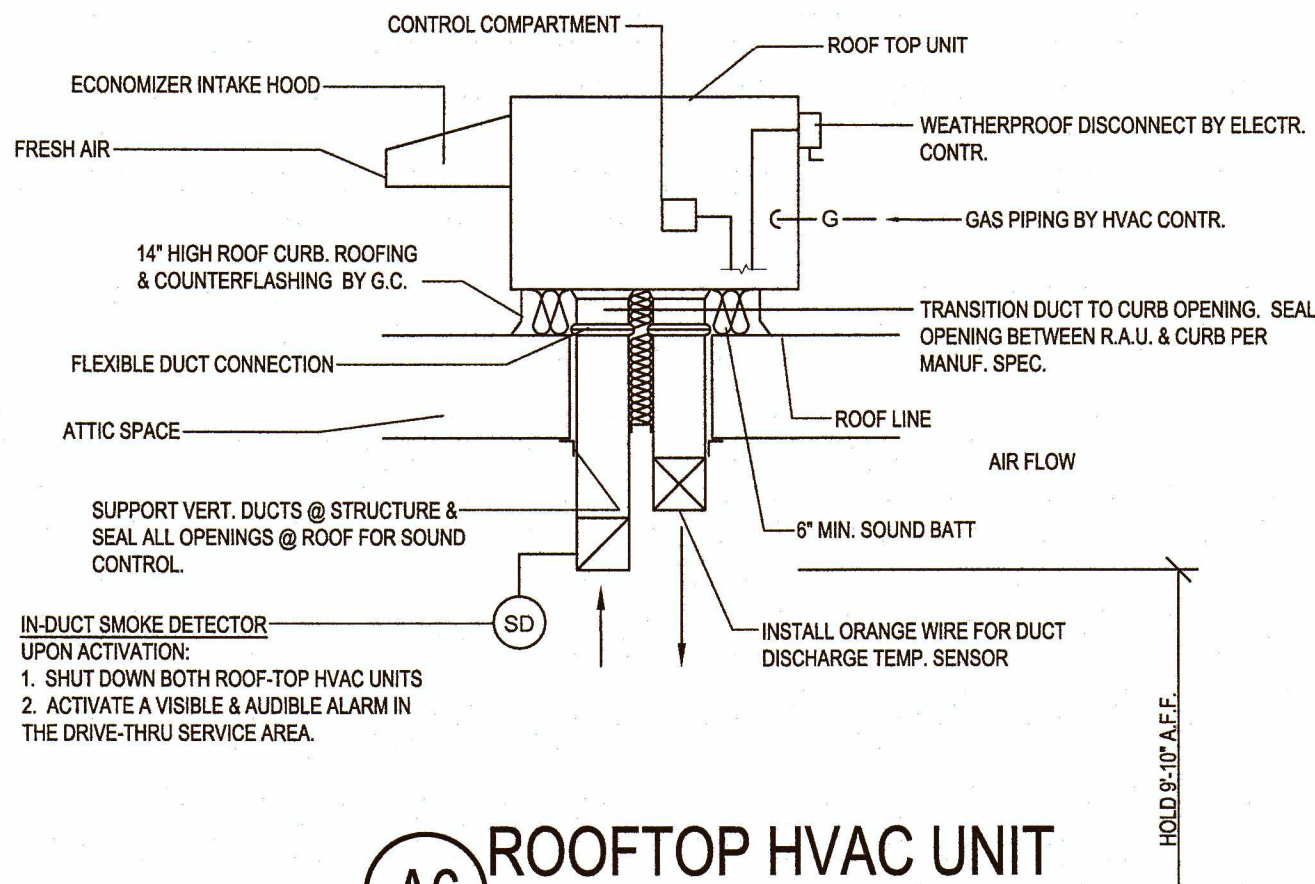
AIR BALANCE TABLE				
EXHAUST AIR FLOW				
EQUIPMENT TAG	SERVICE	CFM		
PRV-1	RESTROOMS	375		
PRV-2	ITEM #49	1,500		
PRV-3	ITEM #59	1,500		
EF-1A	MOP ROOM	75		
TOTAL =		3,450		
VENTILATION REQUIRED PER 2015 INTERNATIONAL MECHANICAL CODE				
EQUIPMENT TAG	SERVICE	CFM		
RTU-1	DINING ROOM	1,078		
RTU-2	KITCHEN	384		
TOTAL =		1,462		
3,450 > 1,462 -> 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	6,150	4,450	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) 367-6285 Option #1 lennoxind.com
NATIONAL ACCOUNT TECHNICAL SUPPORT: (800) 367-6285 Option #2 lennoxind.com
- ACCUREX GREENCHECK 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 - (908) 845-6411 cstratton@carnes.com
NATIONAL ACCOUNTS REP: BRIAN BAKER - (808) 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 PRBS 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.
 - 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 (66). SELECT "Y" 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 CHANGE
 - 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 P297-8 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/FACT TO OPERATE PROPERLY.

FOR HELP PLEASE CALL LENNOX NATIONAL ACCOUNT TECH SUPPORT AT 1-800-367-6285

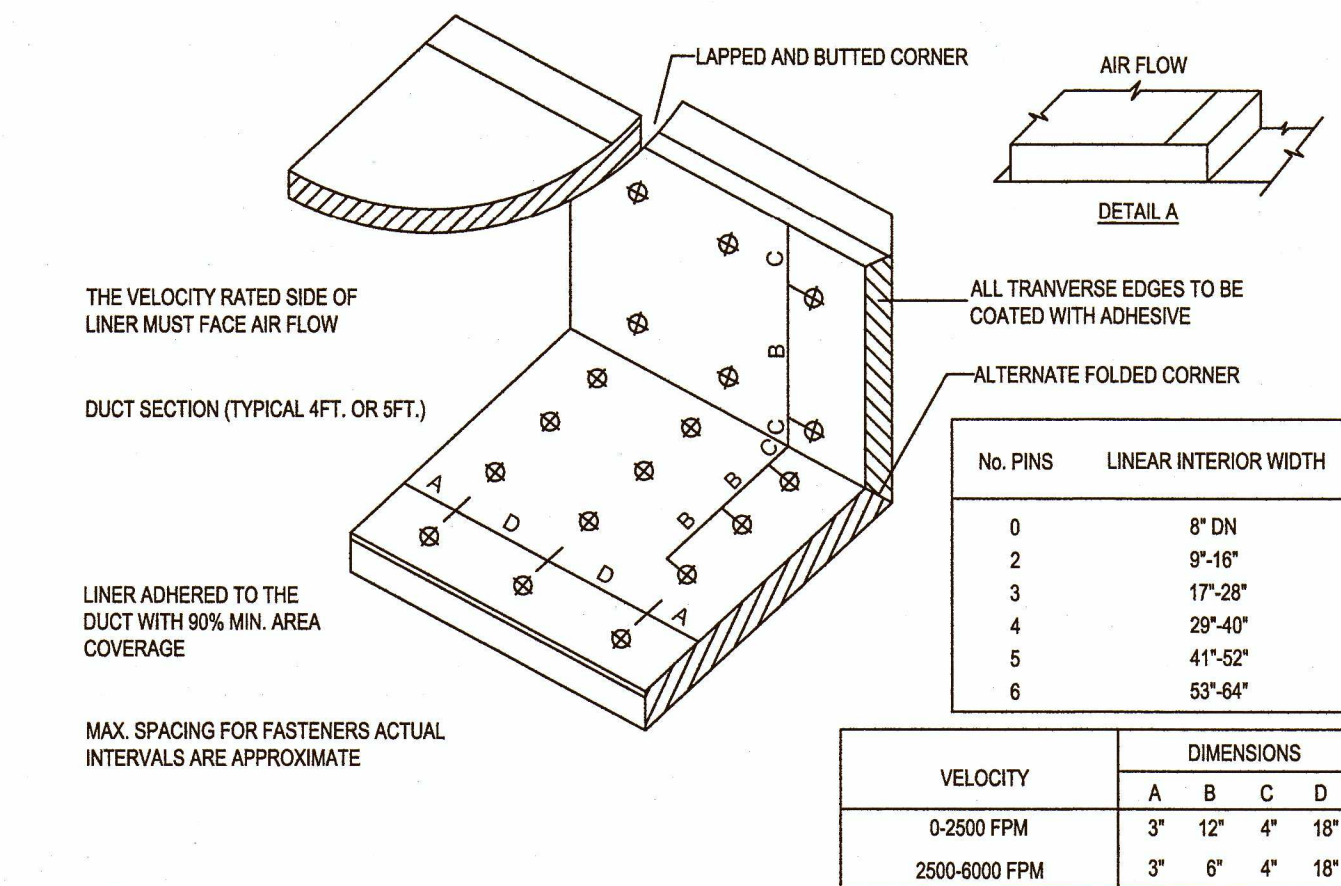
CHECK FOR CORRECT OPERATION AND WIRING OF ALL SENSORS

COOKING APPLIANCE / TYPE 1 HOOD INTERLOCK

- REMOTE SWITCH ON - POWER TO KITCHEN FAN CONTROL CENTER (KFCO)
- KFCO 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 8'-10" A.F.F., DUCT LINER WILL NOT BE PERMITTED ON ANY HORIZ. RUNS.

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HVAC SCHEDULE & DETAILS

Date: 02-02-2023
Revision:

2022-145
M201

HOOD INFORMATION

HOOD NO.	MARK	MODEL	HOOD DIMENSIONS (IN.)			HOOD CONSTR.	COOKING LOAD / DUTY RATING	TOTAL CFM	EXHAUST COLLAR(S)				SUPPLY		TOTAL WEIGHT LBS.	SECTION LOCATION	
			LENGTH	WIDTH	HEIGHT				WIDTH	LENGTH	DIA.	CFM	S.P.	MUA CFM			AC CFM
1	GRIDDLE HOOD ITEM 49	XGEP-64-S	64	TOP 23 BOT 8	FRT 12 BACK 36	430 SS WHERE EXPOSED	MEDIUM	1500	12	12		1500	1.918			136.8	SINGLE

HOOD INFORMATION

HOOD NO.	MARK	LIGHTING DETAILS			GREASE FILTRATION DETAILS			UTILITY CABINET(S)				
		FIXTURE TYPE BULB / LAMP INFO	QTY	FOOT CANDLES	TYPE / MODEL MATERIAL	QTY	SIZE (IN.) L H	LOCATION	FIRE SYSTEM TYPE	SIZE	MODEL	CONTROLS INTERFACE
1	GRIDDLE HOOD ITEM 49				GREASE GRABBER STAINLESS STEEL	4	16 20					

HOOD OPTIONS

UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625
 BACK NON-INTEGRAL AIR SPACE - 3 IN WIDE
 26 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED
 FACTORY MOUNTED EXHAUST COLLAR(S)
 PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY
 STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH

SPECIAL DESIGN REQUESTS

SDR #K1100145 - FLUE BYPASS HOOD
 SDR #K1800144 - CULVERS 4VAT 2FIRE PROCESS - GRIDDLE HOOD

Direct Drive Upblast Centrifugal Roof Exhaust Fan

MARK INFORMATION		FAN INFORMATION					MOTOR INFORMATION						
QTY	MARK	MODEL	VOLUME (CFM)	TOTAL EXTERNAL SP (IN WG)	FAN RPM	OPERATING POWER (HP)	WEIGHT (LB.)	SIZE (HP)	V/C/P	ENCLOSURE	MOTOR RPM	WINDINGS	NEC FLA*
1	PRV-2 Griddle Fan	XCUE-140-VG	1,500	1.8	1,702	0.83	92	1	115/60/1	OP	1725	1	16

*NEC FLA - Based on table 430.250 or 430.248 of National Electrical Code 2020. Actual motor FLA may vary for sizing thermal overload, consult factory"

PRV-2 Griddle Fan - SELECTED OPTIONS AND ACCESSORIES

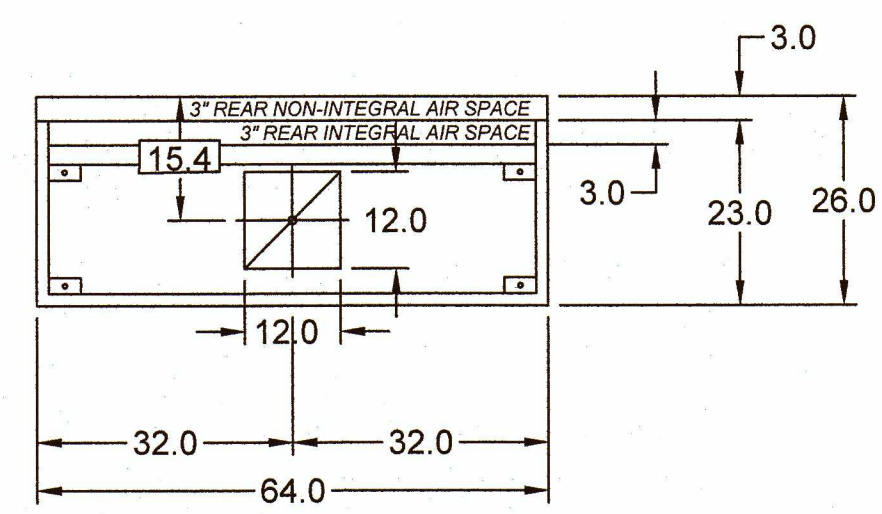
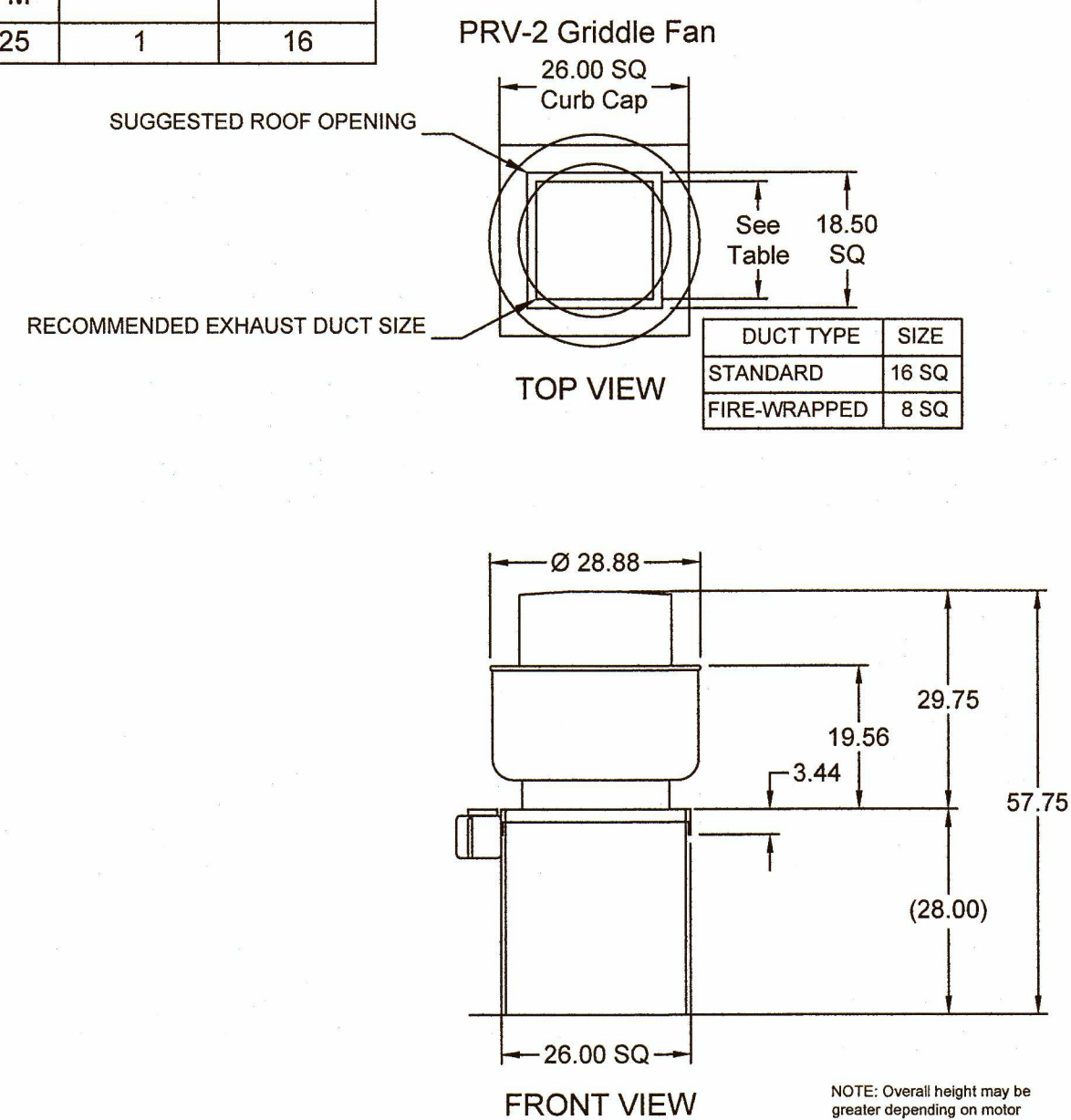
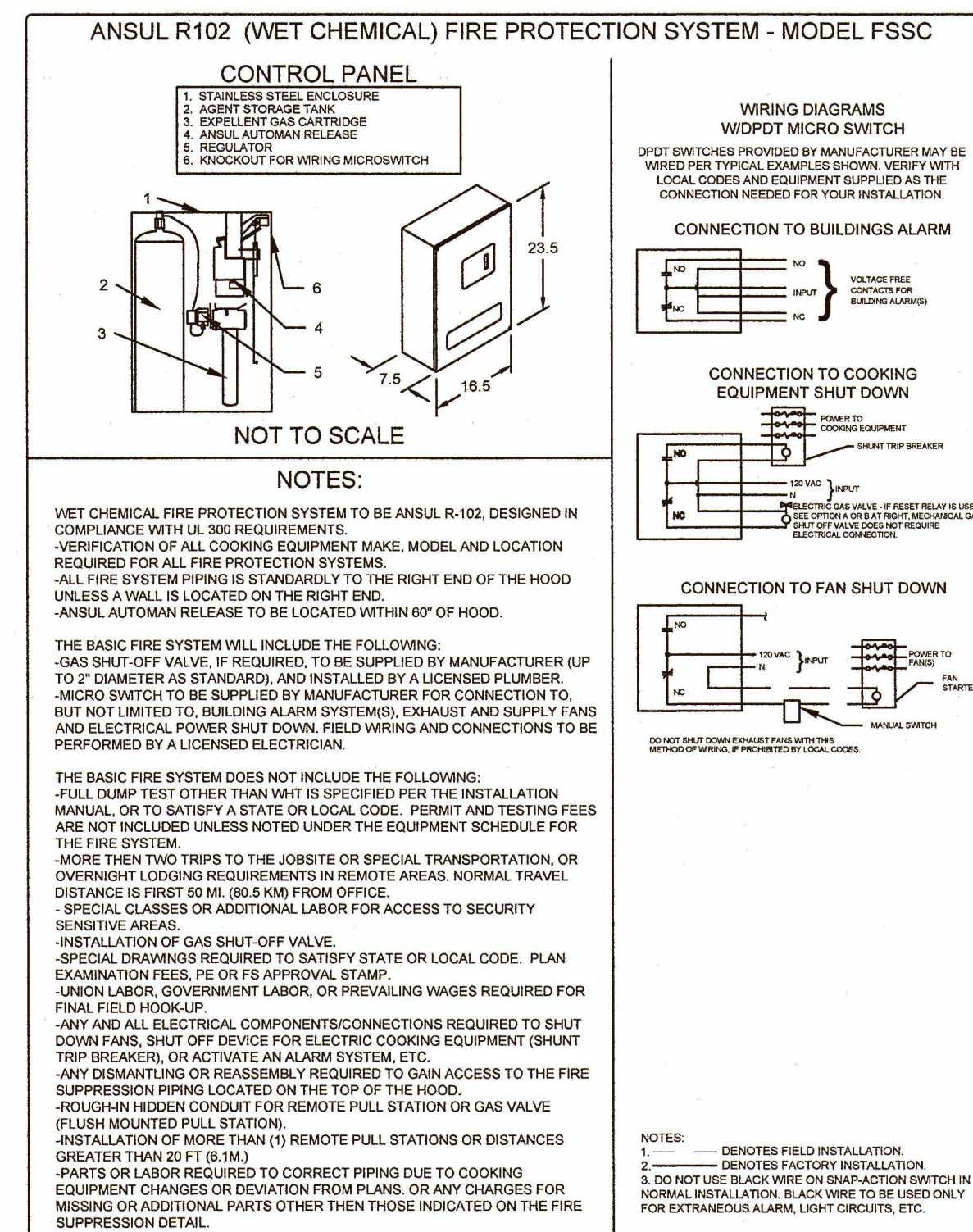
One piece fully welded windband
 Tapered bushing wheel hub
 Breather tube outlet area min. 4.4 sq. in. (sizes 99-480), 2.0 sq. in. (sizes 60-95)
 Min. windband material thickness: 0.051" aluminum (060-240), 0.064" aluminum (240HP, 240XP), 0.080" aluminum (sizes 300-480)
 Larger Curb Cap Size - 26 Square
 UL/cUL 762 Listed - "Power Ventilators for Rest. Exh. Appliances"
 Switch, NEMA-3R, Toggle, Shipped with Unit
 Hinge, Factory Installed
 High Temp Curb Seal Rated for Continuous Duty at 1500 F (Factory Attached)
 Grease Trap (PN 475538)
 Clean-out Port - Factory Installed

FIRE SYSTEM INFORMATION

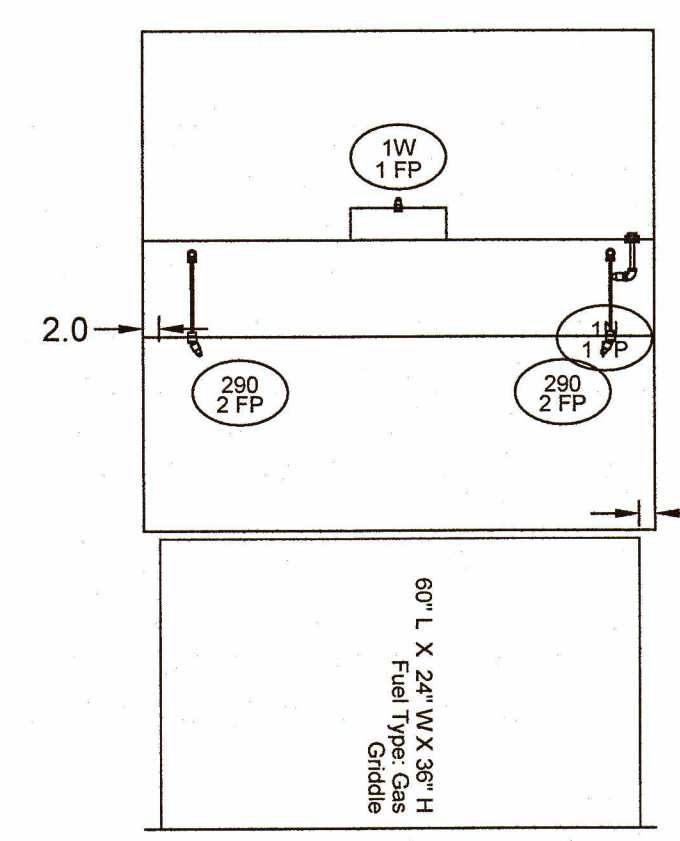
MARK	MODEL	LOCATION	FLOW POINTS		SUPPLY LINE	DETECTION
			HOODS	PCU		
FIRE SUPPRESSION-GRIDDLE HOOD	ANSUL R-102 WET CHEMICAL	REMOTE MOUNTED	6 UTILIZED	11 AVAILABLE	CONTINUOUS	FUSIBLE LINK

FIRE SYSTEM OPTIONS AND ACCESSORIES

FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)
 CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED
 METAL BLOW-OFF CAPS - INCLUDED
 HOOD SUPPRESSION AGENT - INCLUDED - 3 GAL. - (1) 3.0 TANK(S)
 REMOTE PULL STATION - STANDARD - INSTALLATION AT SINGLE POINT OF EGRESS

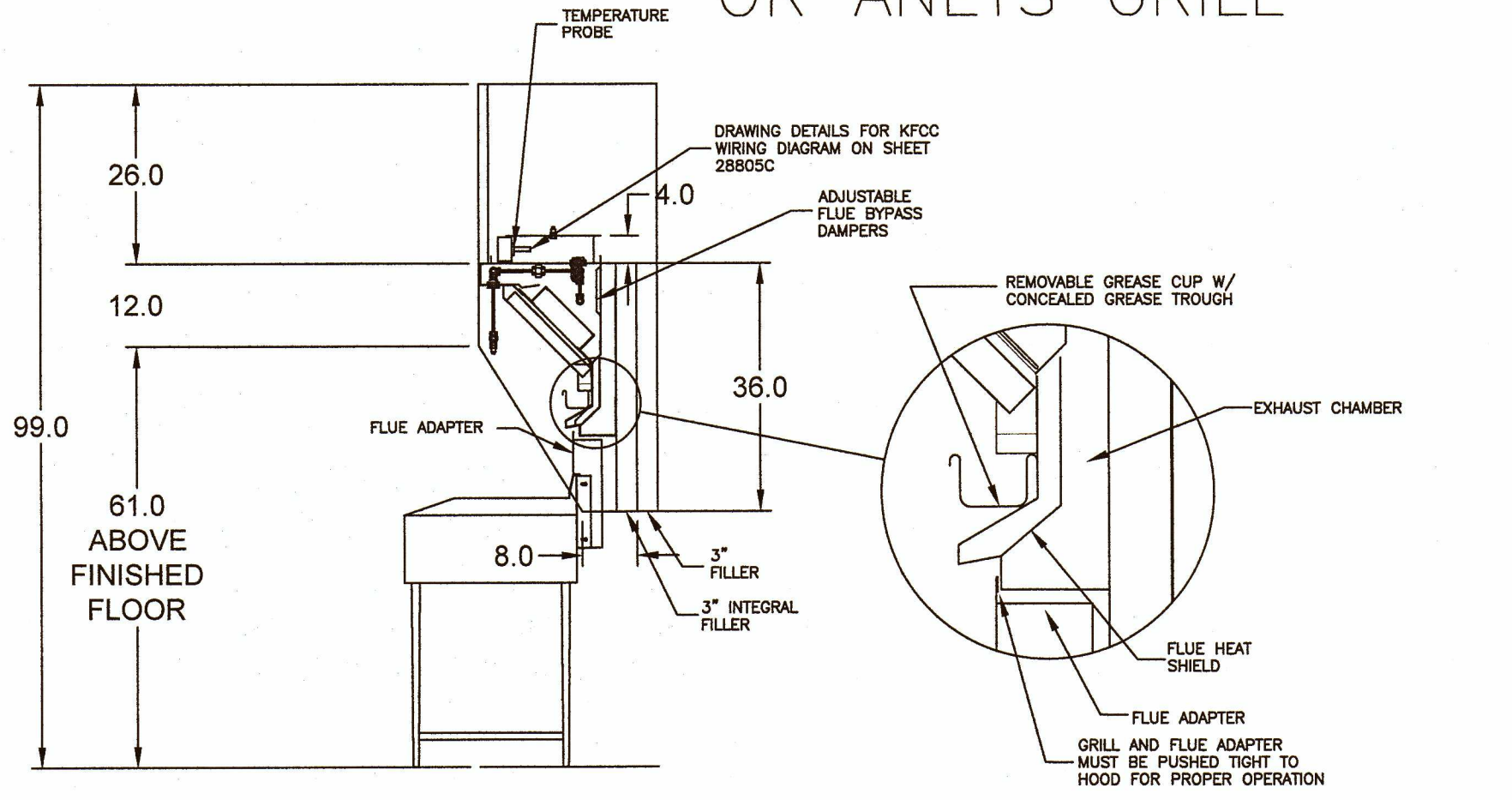


MARK: Griddle Hood - SECTION 1 PLAN VIEW

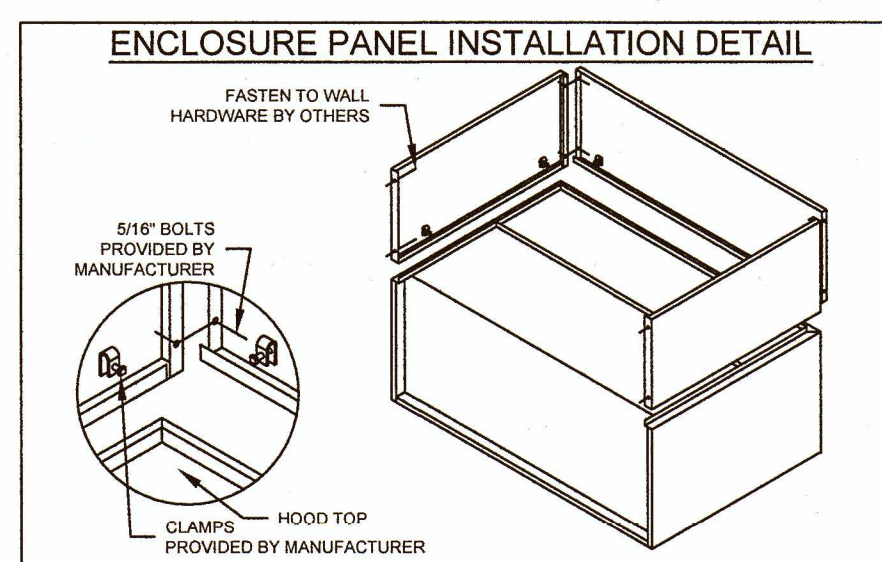
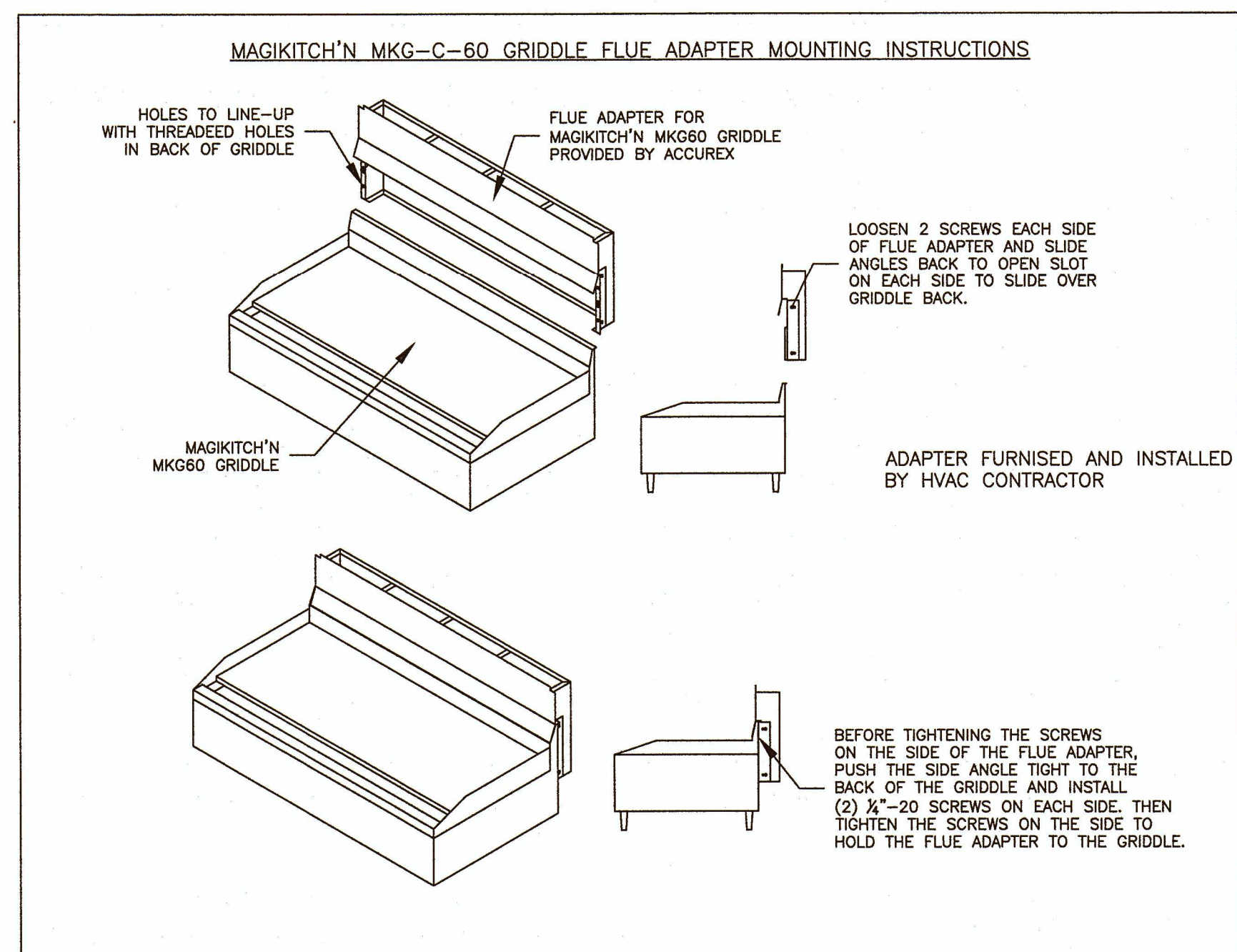


SECTION 1 ELEVATION VIEW

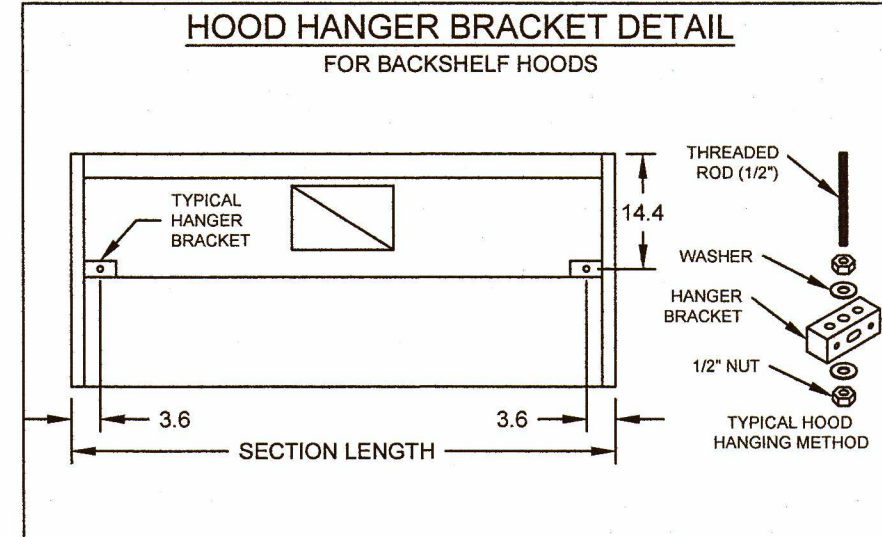
MUST USE WITH MAGIKITCH'N MODEL MKG-C-60
 VERIFY MAGIKITCHEN OR ANETS GRILL
 60" MAGIKITCH'N GRIDDLE FLUE ADAPTER



MARK: Griddle Hood SECTION VIEW



HOOD HANGING HEIGHT FOR FIRE SYSTEMS
 VERIFICATION OF HOOD HANGING HEIGHT ABOVE FINISHED FLOOR (A.F.F.) IS REQUIRED FOR CORRECT PLACEMENT OF FIRE SYSTEM NOZZLES.
 RECOMMENDED HANGING HEIGHT = 61" FROM FINISHED FLOOR TO LOWER FRONT EDGE OF HOOD.
 OTHER HANGING HEIGHT = " FROM FINISHED FLOOR TO LOWER EDGE OF HOOD.

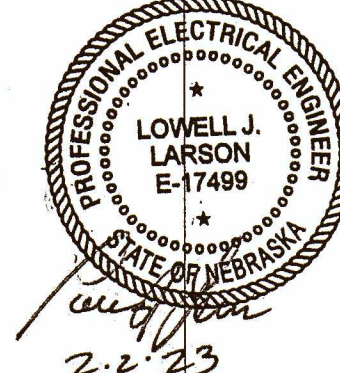


ACCUREX

CULVERS-METROL PROTOTYPE_VG_NODH

PROJECT 12/4/2019

ACCUREX - WI, IA
 PHILLIP KRAFT
 PHILLIP.KRAFT@ACCUREX.COM
 262-227-7865



© 2023

NEW CULVER'S RESTAURANT
 NEC Oakmont Dr. & S. 192nd St.
 Aspen Creek, Lot 1
 Gretna, NE 68028
 County of SARPY

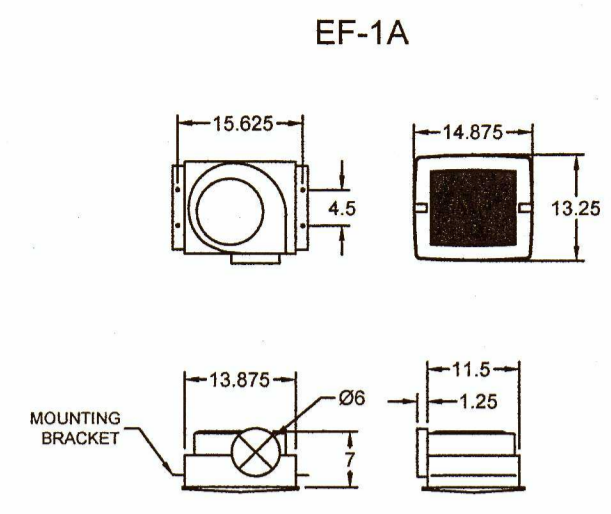
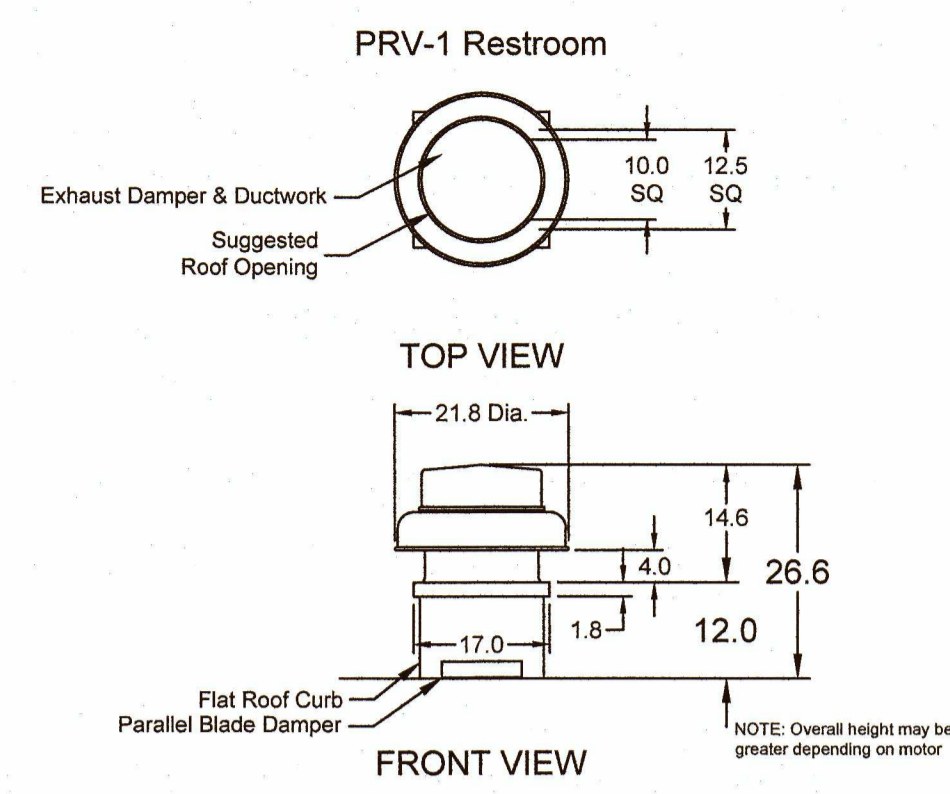
Culver's Franchising System, Inc.
 1240 Water Street
 Prairie du Sac, WI 53578
 608-643-7980

OWNER:
 Greta Custard, LLC
 7733 Marcell Road
 Hickman, NE 68372

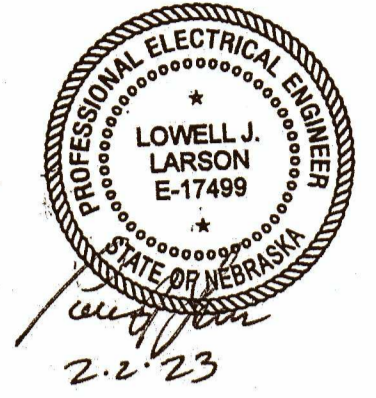
COLLMANN ASSOCIATES ARCHITECTS, P.C.
 200 South State Street
 Bellevue, Illinois 61008
 815-344-7750 Phone
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GRIDDLE HOOD/EXHAUST SCHEDULE & DETAILS

Date: 02-02-2023
 Revision:
 2022-145
 M202

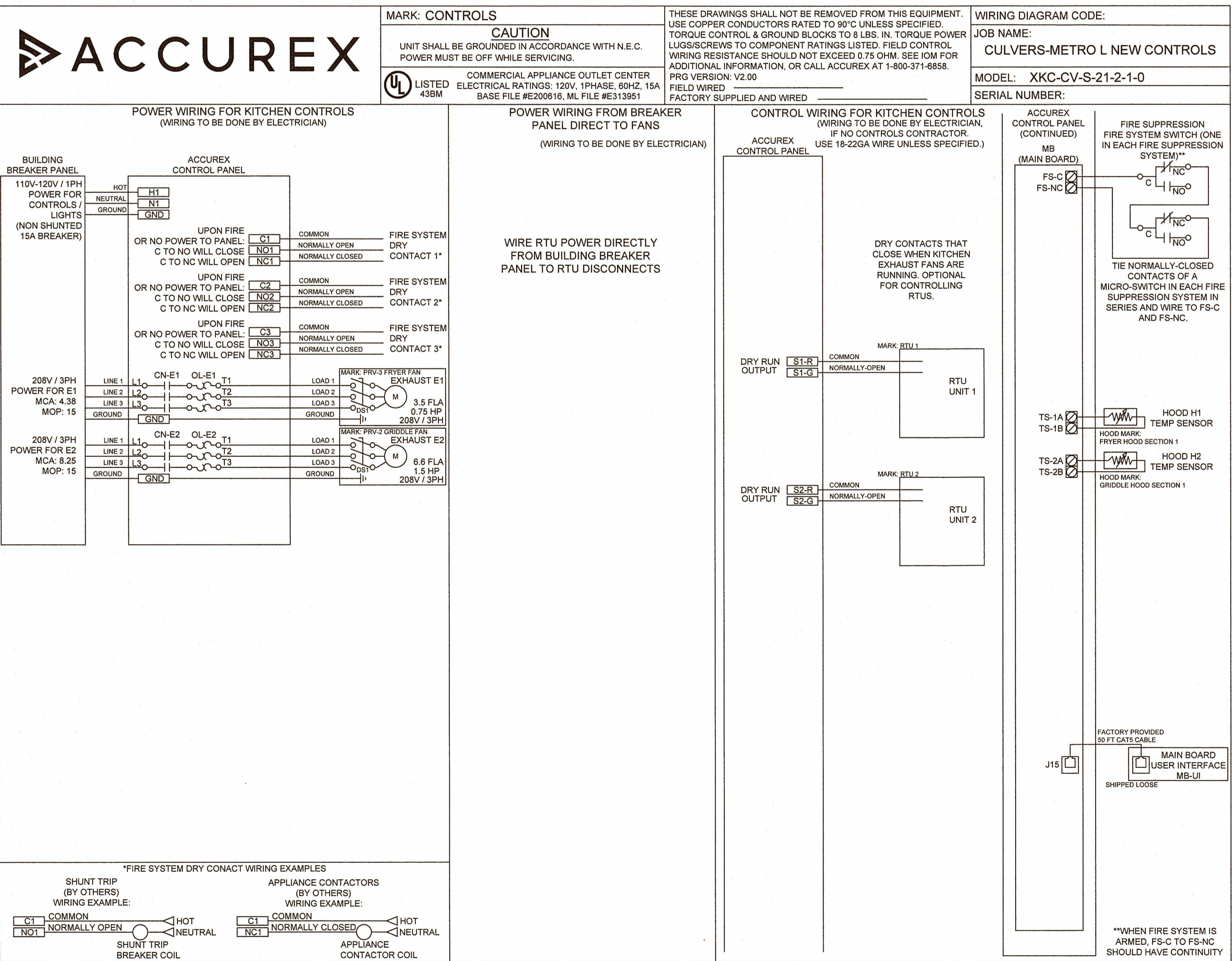


EQUIPMENT SCHEDULE
ELECTRICAL CONTROL BOX
MARK: XKC
DESCRIPTION / ACCUREX MODEL
MOUNTING LOCATION (CONTROL PANEL / SWITCHES)
EXHAUST FAN QTY
SUPPLY FAN QTY
POWER FREQUENCY
KITCHEN FAN CONTROL CENTER / XKC
SHIP LOOSE / SHIP LOOSE FOR REMOTE MOUNTING
2
0
60 CYCLE
CONTROL PANEL ENCLOSURE - 16 GA 304 STAINLESS 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 2008 SECTION 507.2.1.1
TURN ON EXHAUST IN FIRE
THERMAL OVERLOADS IN CABINET

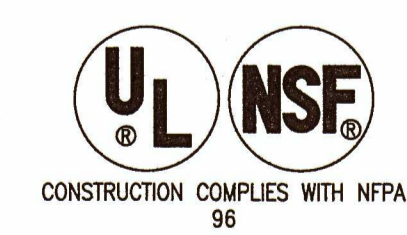


EQUIPMENT SCHEDULE
Direct Drive Centrifugal Roof Exhaust Fan
MARK: PRV-1 Restroom
Qty Accurex Model Volume (CFM) SP (in wg) FRPM Operating Power (hp) Weight (Lb.) Size (hp) V/C/P Enc. Motor RPM Windings FLA
1 XRED-090-VG 375 0.5 1465 0.060 30 0.1 115/60/1 OP 1725 1 NA
OPTIONS AND ACCESSORIES
UL/cUL 705 Listed - "Power Ventilators"
Switch, NEMA-1, Toggle, Shipped with unit
Curb Seal (Attached)
Damper, WD-100-PB-10X10, Gravity Operated (Loose)
Vari-Green electronically commutated motor, speed dial adjustment on motor
Roof Curb-Galv., GFI-17-10-G12, Undersized 1.5" total

EQUIPMENT SCHEDULE
Ceiling Exhaust Fan
MARK: EF-1 Exhaust Fan
Qty Accurex Model Volume (CFM) SP (in wg) FRPM Operating Power (hp) Weight (Lb.) Size (hp) V/C/P Enc. Motor RPM Windings FLA
2 XCR-800 75 0.125 885 0.01 10 0.0 115/60/1 OP 900 1 NA
OPTIONS AND ACCESSORIES
UL/cUL 705 Listed - Electric fan
Solid State Speed Control, 6.0 amp, mounted and wired
Round Hooded Wall cap, (PN: WC-6) Mounted and Wired)
Designer grille
Round dust connection
Polypropylene Wheel Material
Energy Star Rated



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

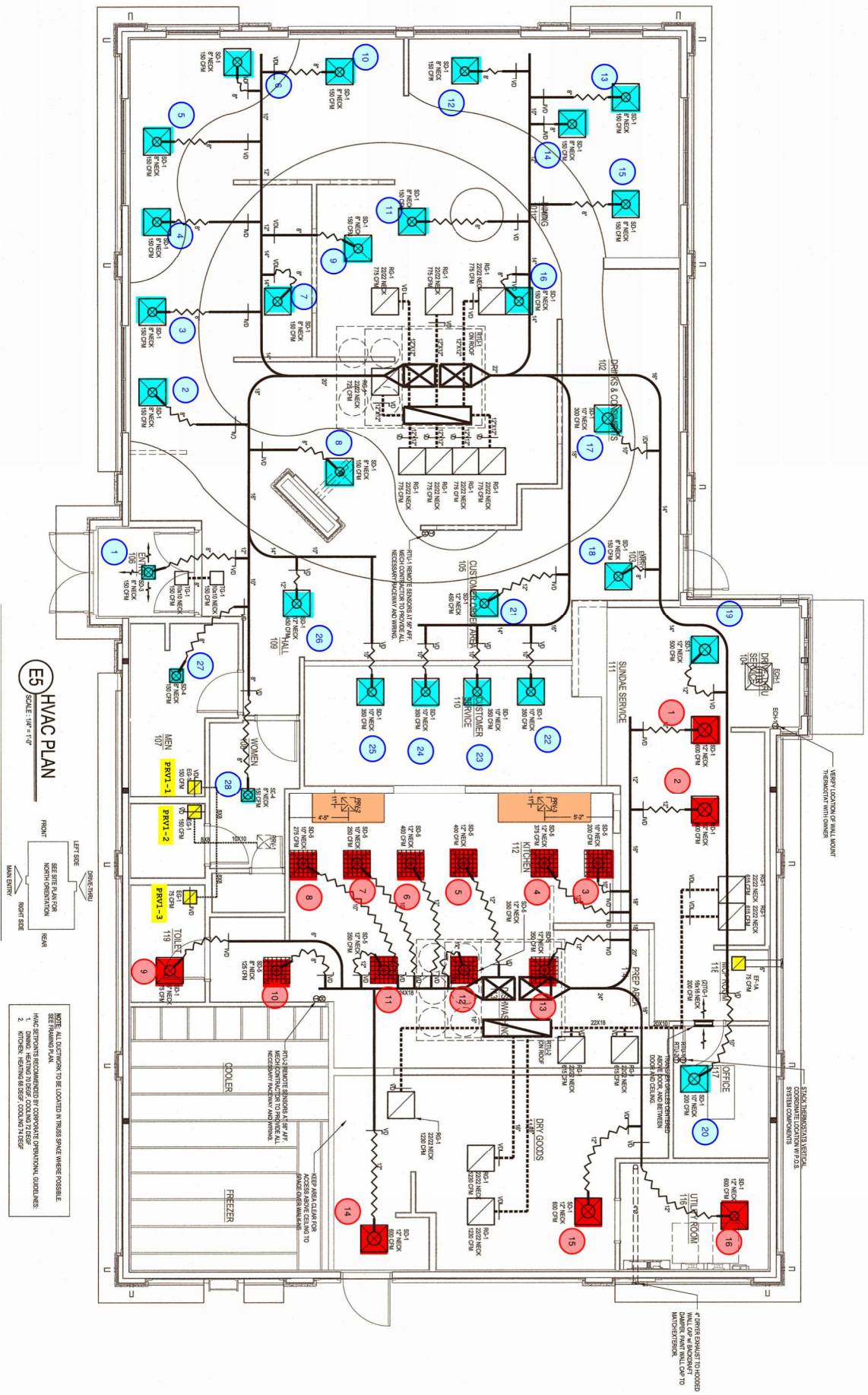


Thank you for your interest in Accurex
SUBMITTAL
Please return one approved print to your Greenheck Representative including signature, date, and answers to all submittal "verify" notes and questions. Fabrication will not begin until after approved drawings are received.
 APPROVED AS SUBMITTED
 APPROVED AS NOTED
 REJECTED - REVISE AND RESUBMIT
SIGNATURE _____ DATE _____

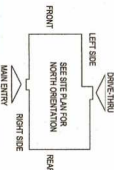
ACCUREX
CULVER'S MASTER TEMPLATE
SCALE 1/24
C28805C

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



NOTE: ALL EQUIPMENT TO BE LOCATED IN TRUSS SPACE WHERE POSSIBLE.
SEE FINISHING PLAN.
HVAC SETTINGS RECOMMENDED BY COMPANY OPERATIONAL GUIDELINES.
2. KITCHEN: HEATING BESEF. COOLING IN REAR.