EXHAUST FAN SCHEDULE

Tag	Manufacturer	Model	Type	Drive	CFM	E.S.P. IN. W.C.	Motor H.P.	Volts	PH.	Hz.	RPM	Sone Level	Weight lbs.	Furnished By	Installed By	Comments
EF-1	Captive-Aire	DU240HFA	Roof	Direct	3200	1.2	3	208	3	60	775	12.3	304	HS	GC	See Captive-Aire drawings for options & accessories.
EF-2	Captive-Aire	DR12HFA	Roof	Direct	150	0.6	0.25	115	1	60	1282	6.07	49	HS	GC	See Captive-Aire drawings for options & accessories.

OUTDOOR AIR COOLED CONDENSING UNIT SCHEDULE

Unit ID	Nominal Cooling Capacity (Tons)	Manuf.	Model	Description	Refrig. Type	Refrig. Charge	Unit Electrical Data Voltage	Phase	Hz.	FLA	MOCP	Unit Installed Weight lbs.	Furnished By	Installed By	Comments
CU-1	-	Manitowoc (Harford)	PCL99MOP-3	Walk-in Cooler Remote CU	R-404A	-	208	3	60	6.5	15	200	WCS	GC	Furnished with walk-in cooler
CU-2	-	-	-	Ice Maker Remote CU	R-404A	11 lbs. 7.4 oz.	120	1	60	-	-	100	KES	GC	Furnished with ice maker
CU-3	-	-	-	PUW Ice Maker Remote CU	R-404A	11 lbs. 7.4 oz.	120	1	60	-	-	100	KES	GC	Furnished with ice maker

AIR DOOR SCHEDULE

ID	Manufacturer	Model	Airflow Max FPM	Avg FPM	CFM	Electrical KW	V/P/H	FLA	Remarks
AD-1	Berner	ALC081072E	3600	2058	2072	11.2	208/3/60	32.8	
AD-2	Berner	ALC081036E	3600	2116	1036	5.6	208/1/60	28.6	

MAKE-UP AIR UNIT SCHEDULE

Unit ID	Manuf.	Model	Orientation	Fan Performance Design Supply (CFM)	Min Supply CFM	Total E.S.P. in. w.c.	Motor Nominal HP	RPM	Heating Performance Type	Input MBH	Output MBH	Temperature Rise °F D.B.	Efficiency AFUE %	Unit Electrical Data Voltage	Phase	Hz.	MCA	MOCP	Unit Installed Weight lbs.	Furnished By	Installed By	Comments
MAU-1	Captive-Aire	A1-D.250-15D	Downflow	1950	1000	0.50	2	2017	Nat.Gas	135.610	124.761	16.0	92	208	3	60	7.7	15	510	HS	GC	See Captive-Aire drawings for options & accessories.

VENTILATION SCHEDULE

Space Served Name	Area (SQ.FT.)	Calculation of Minimum Outside Air (OA) Per IMC 2018 Classification	Based on Occupancy Persons Per 1000 SQ.FT.	Estimated Max. Occupant Load	Design Occupant Load	CFM Per Person	Total OA CFM	Based on CFM / SQ.FT. CFM Per SQ.FT.	Total OA CFM	Based on Exhaust Fixture Quantity	CFM Per Fixture	CFM Per SQ.FT.	Total Exhaust CFM	OA CFM Required	Ventilation Provided	Ventilation System	Comments
101-Dining	680	Food and beverage service: Cafeteria, fast food	100	68	41	7.5	307.5	0.18	122					430	901	RTU-2	See Note 1
102-Utensil	75	Public spaces, Corridors and utilities						0.06	5					5	9	RTU-2	
103-Passage	65	Public spaces, Corridors and utilities						0.06	4					4	8	RTU-2	
105-Ordering	42	Food and beverage service: Cafeteria, fast food	100	4	4	7.5	31.5	0.18	8					39	82	RTU-2	See Note 1
111-Unisex1	62	Public spaces: Toilet rooms - public							0	1	70		70	0	0	EF-2	
112-Unisex2	62	Public spaces: Toilet rooms - public							0	1	70		70	0	0	EF-2	
Totals:	986				45									477	1000		
104-POS	223	Food and beverage service: Cafeteria, fast food	100	22	2	7.5	15	0.18	40					55	129	RTU-1	See Note 1
106-Serving	79	Food and beverage service: Cafeteria, fast food	100	8	4	7.5	30	0.18	14					44	103	RTU-1	See Note 1
107-Cooking	321	Food and beverage service: Kitchens (cooking)	20	6	2	7.5	15	0.12	39			0.7	225	54	125	EF-1	
108-Kitchen	310	Food and beverage service: Cafeteria, fast food	100	31	4	7.5	30	0.18	56					86	200	RTU-1	See Note 1
109-Office	45	Offices: Office spaces	5	0	1	5	5	0.06	3					8	18	RTU-1	
Totals:	978				13									246	575		

Notes:

1. Classification of "Food and beverage service, Cafeteria, fast food" results in an estimated quantity of people on a square footage basis that is unrealistic with regard to the actual use of the space. The calculated number of people has been noted in the above calculation, but an alternative, reasonably conservative actual maximum occupancy (which is supported by the Owner's historical data) is utilized in the calculation for the Total Outside Air CFM required for the respective Zones. The code-mandated value of 7.5 cfm/person for "Food and beverage service, Cafeteria, fast food" is used in the calculation.

ROOFTOP UNIT SCHEDULE

Unit ID	Nominal Cooling Capacity Tons	Manuf.	Model	Area Served	Orientation	Fan Performance Air Balance Supply CFM	Air Balance Outdoor CFM	Motor Hp	Total E.S.P. in. w.c.	Cooling Capacity Net Capacity Total MBH	Net Capacity Sensible MBH	Efficiency (S)EER	EAT (Deg. F) DB	EAT (Deg. F) WB	Cond. EAT (Def. F)	Heating Performance Type	Input MBH	Output MBH	Efficiency AFUE %	Unit Electrical Data Voltage	Phase	Hz.	MCA	MOCP	Unit Installed Weight lbs.	Furnished By	Installed By	Accessories, Features & Options 1	2	3	4	5	6	7	8	9	10	11	12	Comments
RTU-1	8.5	Carrier	48HCED09	Kitchen	Downflow	3400	575	3	0.8	103.6	81.0	12.0	80.0	67.0	95.0	Nat.Gas	180	148	82	208	3	60	45.0	50	1251	HES	GC	X	X	X	X	X	X	X	X	X	X	X	
RTU-2	10	Carrier	48HCED11	Dining	Downflow	4000	1000	3	0.8	119.5	110.2	12.0	80.0	67.0	95.0	Nat.Gas	250	205	82	208	3	60	54.0	60	1445	HES	GC	X	X	X	X	X	X	X	X	X	X	X	

Notes that apply to all units:

1. Static pressure indicated above is the external static pressure which excludes any pressure drops within the unit.
2. Unit shall be complete with side outlet drain and access doors. Outside air dampers shall be equipped with blade and jamb seals.
3. Contractor to ensure that outdoor air intakes are a minimum of 10'-0" away from any exhaust fan discharge, plumbing vent or other contaminant source.
4. Maximum air velocity through cooling coil shall not exceed 500 feet per min.
5. Provide 4 sided factory roof curb suitable for seismic conditions of project location.
6. Perform testing and balancing and submit reports to the engineer in accordance with specification.
7. Refer to roof framing plan for exact location of rooftop units.
8. Mechanical subcontractor shall affix unit designation decal on unit.
9. Unit to operate at 7 in. w.g. natural gas pressure. See Manufacturer's specifications for final connection size to unit.
10. Provide alternate bid to supply all rooftop units with coastal package (coated coils, painted rails, etc.) when site is located within 5 miles of the coast.

Accessories, Features & Options:

1. MERV-8 filters.
2. Roof curb - 14" high.
3. M.O.D.
4. Hail guard.
5. Unit mounted convenience receptacle.
6. R.A. smoke detector w/ remote keyed annunciator/reset.
7. Comp. enthalpy econ.
8. Barometric relief.
9. Toolless hinged access panels.
10. Unit shall be charged with refrigerant type R-410A
11. Disconnect.
12. Hi-static motor

GRILLES, REGISTERS, AND DIFFUSERS SCHEDULE

Tag	Description	Face Size / Neck Size	Material	Finish	Mounting	Furnished By	Installed By	Manufacturer	Model	Notes
BS-1	Bathroom Air Purification Unit	Face: 5.44"x16"	Stainless Steel	Stainless Steel	Surface mount	TUV	GC	RGF Environmental Group	BRU Assembly	See electrical sheets for connection information
CD-1	Perforated ceiling diffuser	Face: 24"x24" Neck: Varies	Aluminum	White	Lay-in ceiling	GC	GC	Nailor	4320A Type L	Provide with integral OBD
CD-2	Perforated ceiling diffuser	Face: 24"x12" Neck: Varies	Aluminum	White	Lay-in ceiling	GC	GC	Nailor	4320A Type L	Provide with integral OBP Remove 4-way deflectors
ER-1	Perforated ceiling exhaust	Face: 12"x12" Neck: Varies	Aluminum	White	Surface mount	GC	GC	Nailor	4330R Type S	Provide with integral OBD
RG-1	Perforated ceiling return	Face: 48"x24" Neck: Varies	Aluminum	White	Lay-in ceiling	GC	GC	Nailor	4330R Type L	
RG-2	Perforated ceiling return	Face: 48"x24" Neck: Varies	Aluminum	White	Surface mount	GC	GC	Nailor	4330R Type S	
SR-1	Adjustable turbo nozzle	Neck: Varies	Aluminum	White	Wall	GC	GC	Air Concepts	ANR-14	Provide with concealed mounting and integral OBD
SR-2	Double-deflection supply register	Neck: Varies	Aluminum	White	Wall	GC	GC	Nailor	51DH	Provide with integral OBD

VIROGUARD SCHEDULE

TAG	QUANTITY	DESCRIPTION	DUCT CONNECTION SIZE	FAN	FURNISHED BY	INSTALLED BY	BASIS FOR DESIGN MANUFACTURER
VG-1	1	VIROGUARD HOOD EXHAUST FAN ROOFTOP CONTAINMENT SYSYTEM	18"x18"	Captive-Aire DU240HFA	TDC	GC	ENVIROMATIC

AIR BALANCE CALCULATIONS

System	Supply Air CFM	Return Air CFM	Outdoor Air CFM	Exhaust Air CFM	Pressure CFM
RTU-1	3400	2825	575		575
RTU-2	4000	3000	1000		1000
MAU-1	1950	0	1950		1950
EF-1				3200	-3200
EF-2				150	-150
Total	9350	5825	3525	3350	175

CONTROL FUNCTIONS

A. THE MAIN COOKING EXHAUST FAN AND MAKE-UP AIR UNIT SHALL BE INTERLOCKED TO OPERATE TOGETHER. THIS CONTROL CIRCUIT IS ACTIVATED BY A SWITCH AND INCLUDES A FIRE PROTECTION OVERRIDE.

B. THE TEMPERATURE IN EACH ZONE IS CONTROLLED BY SPACE TEMPERATURE SENSORS CONNECTED TO THE THERMOSTATS LOCATED IN THE OFFICE. ALL ZONES SHALL OPERATE WITH CONTINUOUS FAN OPERATION DURING OCCUPIED TIMES AND INTERMITTENLY AS NEEDED TO MAINTAIN SET POINTS DURING UNOCCUPIED TIMES. OUTSIDE AIR DAMPERS SHALL BE OPEN CONTINUOUSLY WHEN EITHER IN OCCUPIED MODE OR WHEN HOOD SYSTEM IS ON AND SHALL BE CLOSED DURING UNOCCUPIED PERIODS.

C. THE THERMOSTATS SHALL DETERMINE OCCUPIED/UNOCCUPIED STATUS BASED ON THE SCHEDULE IN THE ENERGY MANAGEMENT SYSTEM.

2022-DB#3/P#1-4

Consultant:

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HVAC SCHEDULES

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