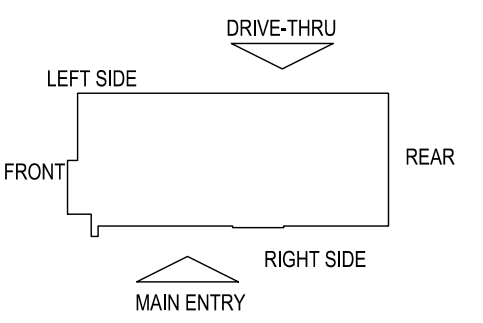


E5 HVAC PLAN
SCALE: 1/4" = 1'-0"



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 88 DEGF, COOLING 74 DEGF
ALL MECHANICAL ROOF EQUIPMENT REQUIRES STRAPS TO RESIST THE WIND PRESSURE DETERMINED IN ACCORDANCE WITH THE BUILDING CODE. SEE STRUCTURAL PLANS FOR DETAILS.

SUPPLY DUCTWORK SIZING TABLE*				
SIZE	ROUND		RECTANGULAR	
	CFM RANGE	SIZE	CFM RANGE	SIZE
8"	115 - 235	8" x 8"	205 - 300	
10"	240 - 435	10" x 8"	305 - 400	
12"	440 - 710	10" x 10"	405 - 550	
14"	715 - 1,070	12" x 10"	555 - 700	
16"	1,075 - 1,530	12" x 12"	705 - 900	
18"	1,535 - 2,090	14" x 12"	905 - 1,105	
20"	2,095 - 2,760	16" x 12"	1,110 - 1,315	
22"	2,765 - 3,550	18" x 12"	1,320 - 1,520	
24"	3,555 - 4,470	20" x 12"	1,525 - 1,740	
*CONTRACTOR MAY SUBSTITUTE RECTANGULAR FOR ROUND DUCTWORK ON MAIN RUNS AT THEIR DISCRETION. BRANCHES TO DIFFUSERS TO REMAIN ROUND.				
		22" x 12"	1,745 - 1,950	
		24" x 12"	1,955 - 2,170	
		26" x 12"	2,175 - 2,400	
		28" x 12"	2,405 - 2,610	
		30" x 12"	2,615 - 2,840	
		32" x 12"	2,845 - 3,070	
		34" x 12"	3,075 - 3,290	
		36" x 12"	3,295 - 3,520	
		36" x 14"	3,525 - 4,420	

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 SFP24	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 SPRB24	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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CULVER'S RESTAURANT CONVERSION
4821 Tanger Outlet Boulevard
North Charleston, SC 29418
County of CHARLESTON

Culver's
Culver Franchising System, Inc.
1240 Water Street
Prairie du Sac, WI 53578
608-843-7880

OWNER: CLASSICAL RESTAURANTS TWO, LLC
162 Instructor Court
Ladson, SC 29456
Marilyn Stalford
608-370-2800

OLLIMANN ASSOCIATES ARCHITECTS, P.C.
200 South State Street
Belvidere Illinois 61008
815-544-7790 Phone

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HVAC PLAN, DIFFUSER SCHEDULE

Revision: 12-22-2021

2021-086

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 APPARATUSES.)
- PROVIDE SHOP DRAWINGS TO THE ARCHITECT/DESIGNER FOR EQUIPMENT, FANS, REGISTERS, ETC. PRIOR TO PROCUREMENT.
- PROVIDE OWNER W/ COLOR CHOICES FOR SWITCHES & OTHER APPARATUSES 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.
- DELETED NOTES
- 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 APPARATUSES.)
- 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.
- VERTICAL RETURN AIR DUCT WORK DOWN FROM RTUS 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.

NATIONAL ACCOUNT PROGRAM

- ACCUREX GREENHECK FAN CORPORATION** - KITCHEN HOODS, EXHAUST FANS, ROOF CURBS, ANSUL SYSTEMS, ACCESSORIES AND TEST AND BALANCE
 CONTACT AND ORDER @ 1-773-200-6023 or info@accurex.com
 Secondary contact: Philip Kraft 1-262-327-7863 pkraft@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 Stroupe @ (800) 840-6411 csroupe@carne.com
 National Accounts Rep: Brian Baker @ (800) 840-6411 bbaker@carne.com

2021-086 Culver's of N Charleston, SC CONV N Charleston, SC

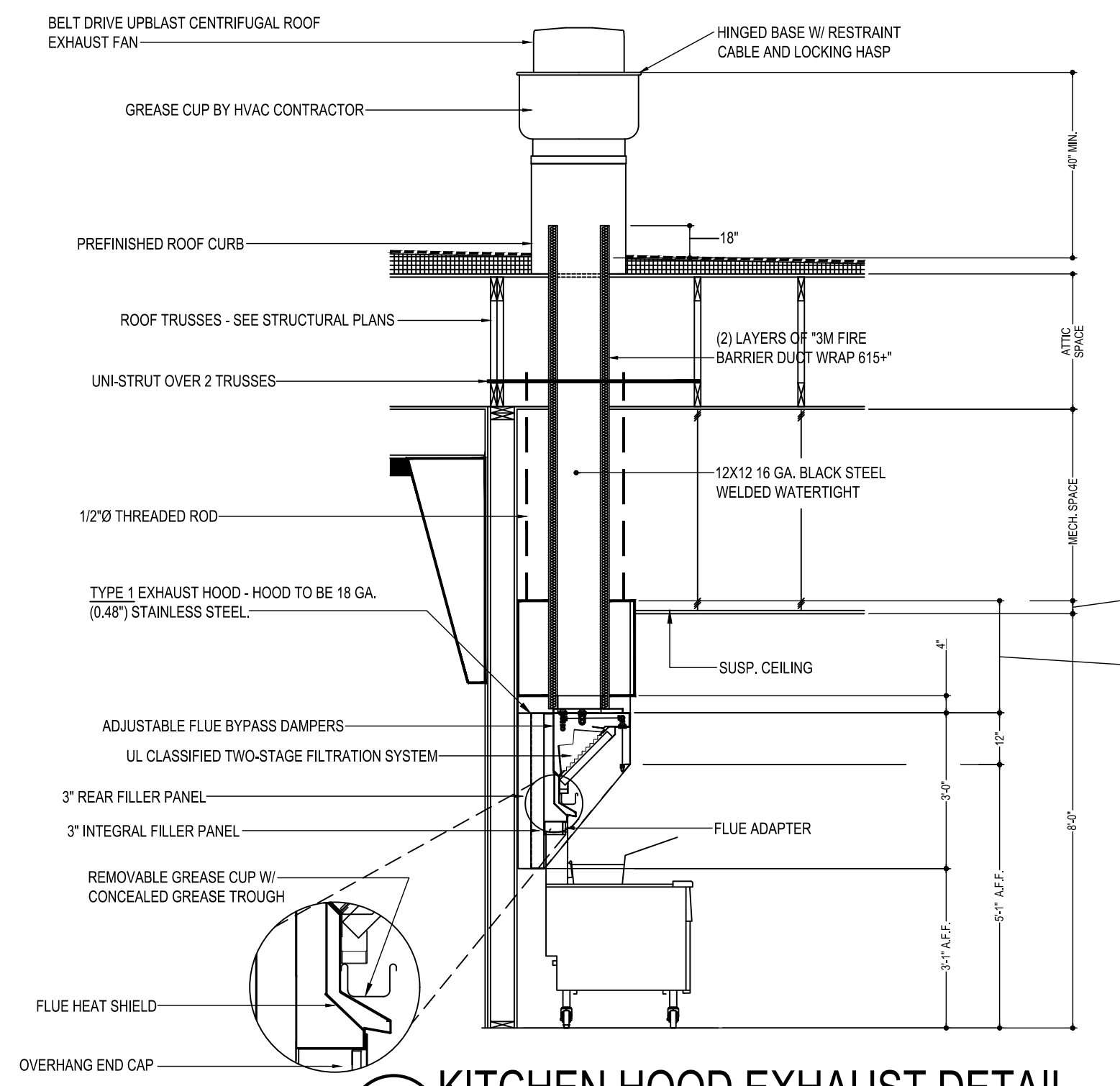
RTU SCHEDULES

UNIT No	AREA SERVED	NOM TON	VAV OR CAV	MODULATING HGRH	SA FAN VFD	SUPPLY CFM	MIN OA CFM	ESP	COOLING				HEATING				ELECTRICAL		POWER EXHAUST	EF VFD	BUILDING PRESS CONTROL	ERV RAVEA CFM	AVERAGING ROOM SENSORS	ACCEPTABLE MANUFACTURERS								
									OA TEMP		ROOM TEMP		SUPPLY TEMP		GAS OR ELEC	MBH/KW	SUPPLY CFM	OAT °FDB							EAT °FDB	LAT °FDB	MODULATING SS HEAT EXCH	VOLTAGE	PHASE			
									°FDB	°FWB	°FDB	%RH	COIL LAT °FDB	COIL LAT °FWB																MODULATING COMPRESSOR		
RTU-1	Dining Room	20	CAV	YES	YES	6,075	1,650	0.75"	93	79	75	51	55.0	54.8	YES	GAS	166	6,075	17	57.0	80.29	YES	208	3	NO	-	NO	NO	-	NO	NO	ACCUREX CAPTIVEAIRE
RTU-2	Kitchen	20	CAV	YES	YES	5,250	1,575	0.75"	93	79	75	52	55.0	54.6	YES	GAS	111	5,250	17	55.4	74.98	YES	208	3	NO	-	NO	NO	-	NO	NO	ACCUREX CAPTIVEAIRE

ADDITIONAL OPTIONS FOR BOTH UNITS - 2" MERV 13 FILTERS
 MODULATING CONDENSER FANS
 TOUCHSCREEN CONTROLLER
 REMOTE TEMPERATURE AND HUMIDITY SENSORS
 WEATHERPROOF DISCONNECT
 ECONOMIZER CONTROL WITH FAULT DETECTION & DIAGNOSTICS
 14" TALL INSULATED CURB
 SERVICE OUTLET
 CONDENSATE OVERFLOW SWITCH
 RETURN AIR SMOKE DETECTOR
 BAROMETRIC RELIEF
 HAIL GUARD
 CONDENSATE TRAP KIT

- 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 #59A GRIDDLE HOOD - REFER TO SHEET M202
- ITEM #59A FRYER HOOD - REFER TO SHEET M203

UPDATED RTUS SCHEDULE



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

CONTROL NOTES

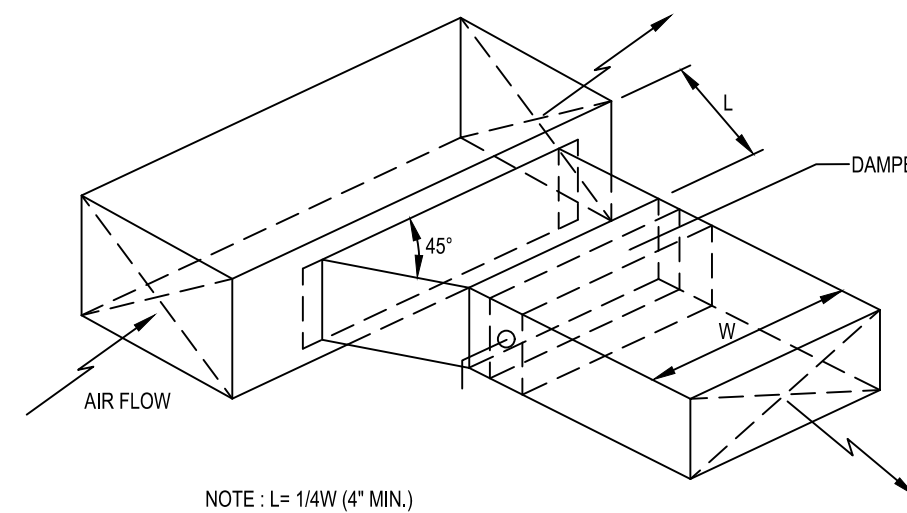
NOTE: KITCHEN HOODS SUPPLIED AND INSTALLED BY HVAC CONTRACTOR

- 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.

AIR BALANCE TABLE				
EXHAUST AIR FLOW				
EQUIPMENT TAG	SERVICE	CFM		
PRV-1	RESTROOMS	150		
PRV-2	ITEM #49	1,500		
PRV-3	ITEM #59	1,500		
EF-1A	MOP ROOM	75		
TOTAL =		3,225		
VENTILATION REQUIRED PER 2018 INTERNATIONAL MECHANICAL CODE				
EQUIPMENT TAG	SERVICE	CFM		
RTU-1	DINING ROOM	1,623		
RTU-2	KITCHEN	225		
TOTAL =		1,848		
3,225 > 1,848 -> USE 3,225 CFM FOR OUTSIDE AIR CFM				
OVERALL AIRFLOW SUMMARY				
EQUIPMENT TAG	SERVICE	SUPPLY CFM	RETURN CFM	OUTSIDE AIR CFM
RTU-1	DINING ROOM	6,075	4,425	1,650
RTU-2	KITCHEN	5,250	3,675	1,575
TOTAL OUTSIDE AIR CFM =		3,225		



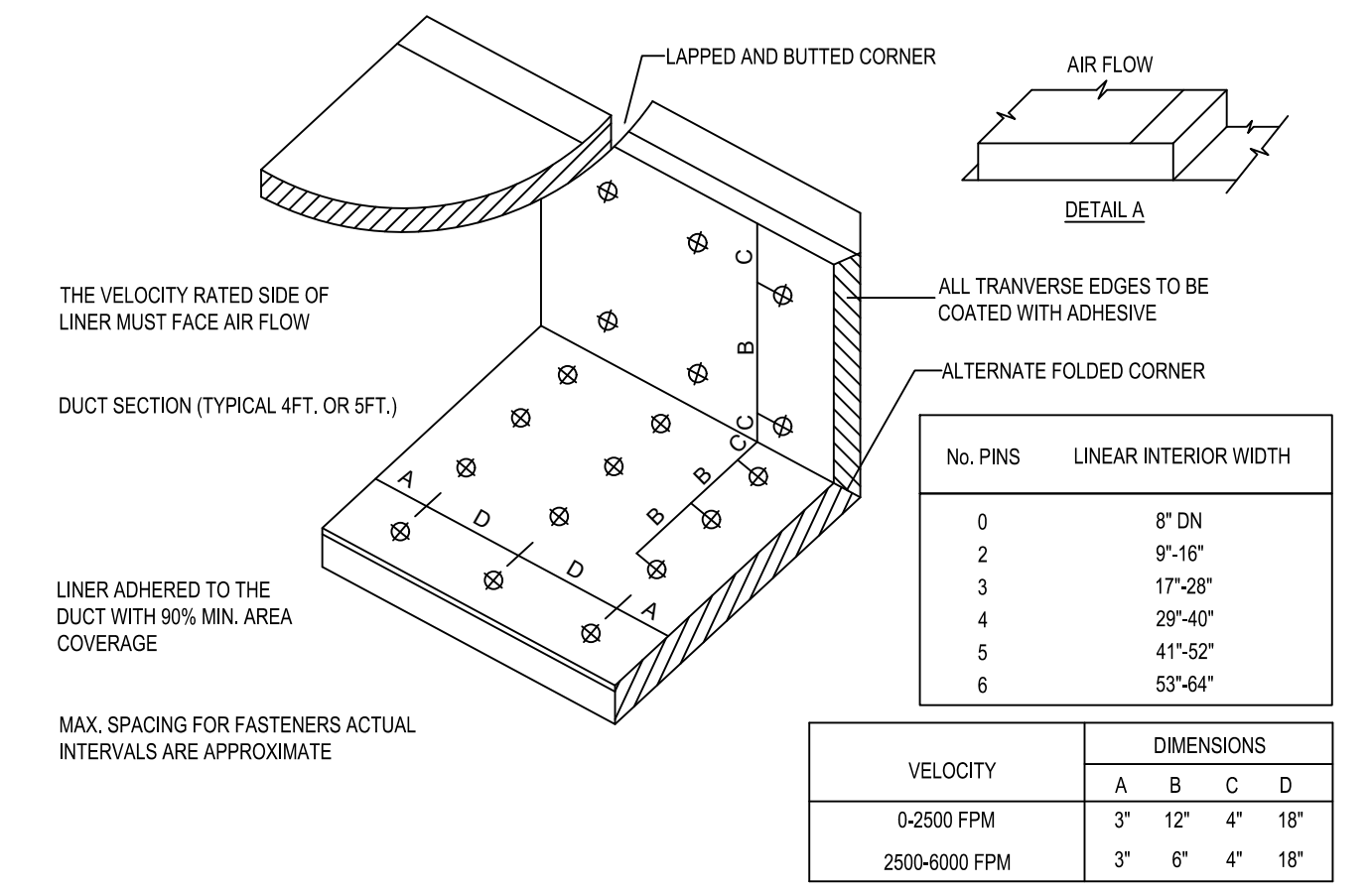
C6 BRANCH DUCT TAKEOFF DETAILS
 SCALE: N.T.S.

COOKING APPLIANCE / TYPE 1 HOOD INTERLOCK

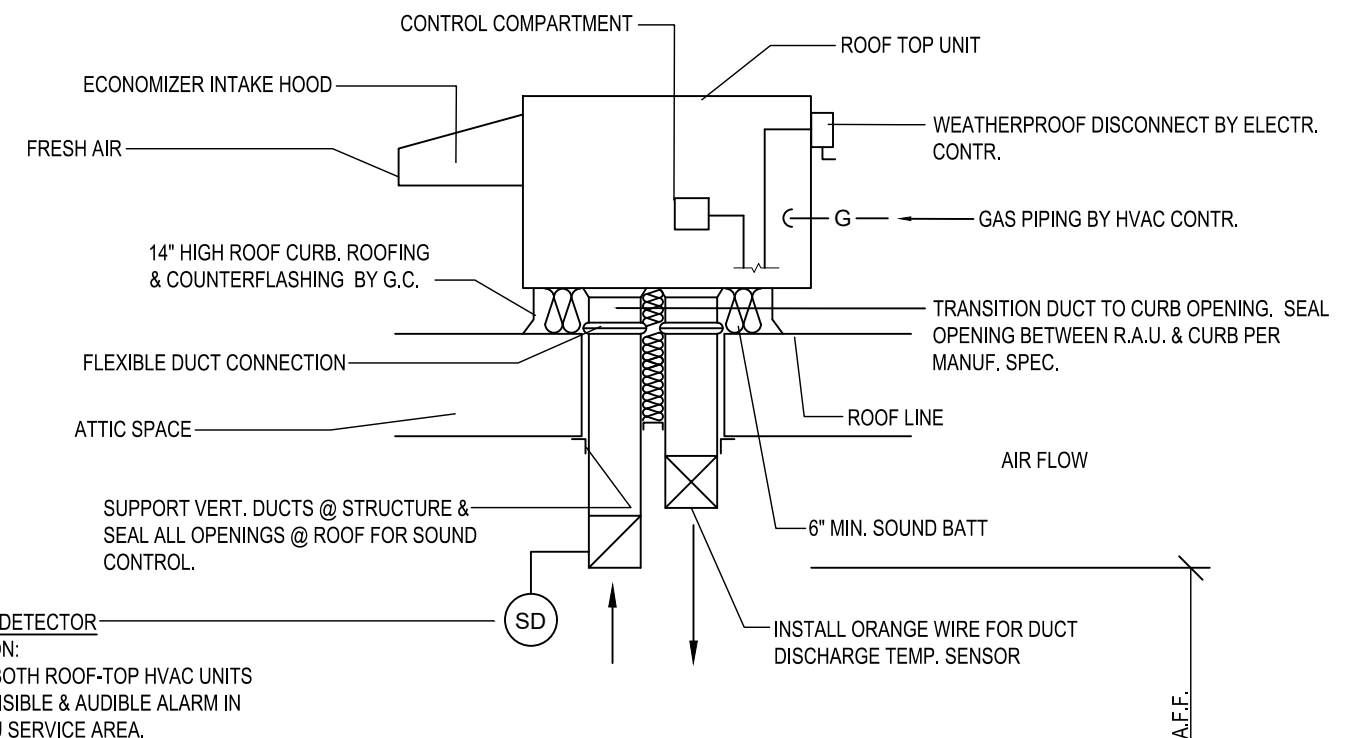
- REMOTE SWITCH ON - POWER TO KITCHEN FAN CONTROL CENTER (KFC)
- KFC CONTROLS:
 - EXHAUST FANS PRV-2 (GRILLE) & PRV-3 (FRYERS) ARE STARTED.
 - OPENS OUTSIDE AIR INTAKE ON RTU-1 & RTU-2 TO MINIMUM FRESH AIR OPENING.
 - POWER TO OUTLETS #51 (GRILLE) & #60 (FRYERS).
- GRILLE & FRYER CAN BE STARTED.
- IN 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

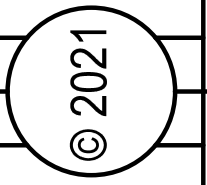
WET-CHEMICAL EXTINGUISHING SYSTEMS SHALL BE INSTALLED, MAINTAINED, PERIODICALLY INSPECTED AND TESTED IN ACCORDANCE WITH NFPA 17A AND THEIR LISTING.



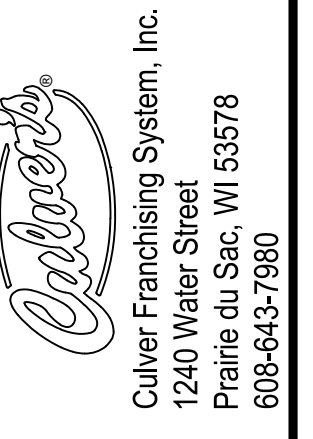
E5 DUCT LINER INSTALLATION DETAIL
 SCALE: N.T.S.
 NOTE: USE ONLY ON VERTICAL DROP FROM RTU TO WITHIN 9'-10" A.F.F., DUCT LINER WILL NOT BE PERMITTED ON ANY HORIZ. RUNS.



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

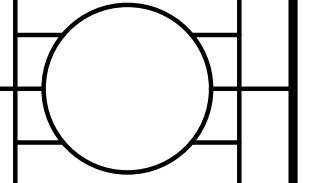


CULVER'S RESTAURANT CONVERSION
 4821 Tanger Outlet Boulevard
 North Charleston, SC 29418
 County of CHARLESTON



OWNER: CLASSICAL RESTAURANTS TWO, LLC
 162 Instructor Court
 Ladson, SC 29456
 Malah Stafford
 608-370-2800

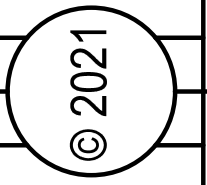
OLLIMANN ASSOCIATES ARCHITECTS, P.C.
 200 South State Street
 Belvidere Illinois 61008
 815-544-7790 Phone



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HVAC SCHEDULE & DETAILS
 Revision: 05-25-2022
 Date: 12-22-2021

2021-086
 M201

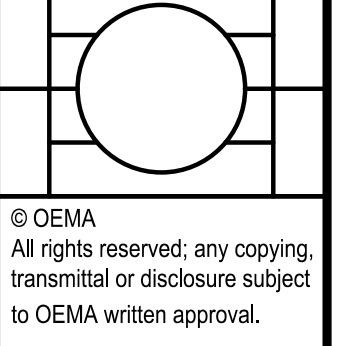


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OWNER:
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 1200 South State Street
 Baldwinville Illinois 61008
 815-544-7790 Phone



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GRIDDLE HOOD/EXHAUST SCHEDULE & DETAILS

2021-086
M202

EQUIPMENT SCHEDULE

TYPE 1 KITCHEN HOOD				MARK: ITEM#49				
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	HOOD DIMENSIONS			GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION
		SECTION LENGTH	WIDTH	HEIGHT				
1	XGEP-66-S SINGLE WALL EXHAUST ONLY LOW PROXIMITY	64 IN.	TOP 23 IN. FRONT 12 IN. BOT 8 IN. BACK 36 IN.	RIGHT	600 DEG F	136.0 LBS.	SINGLE	

ILLUMINATION DETAILS				GREASE FILTRATION DETAILS			
HOOD NO.	FIXTURE TYPE	QTY	INTENSITY FT CANDLES	TYPE / MODEL MATERIAL	QTY	LENGTH	HEIGHT
1	NONE	NA	0 / 0 IN. CC	GREASE GRABBER STAINLESS STEEL	4	16 IN.	16 IN.

HOOD SECTION #	COLLAR #	EXHAUST PLENUM COLLARS						
		DISTANCE TO END (IN.)	WIDTH (IN.)	LENGTH (IN.)	DIAMETER (IN.)	VOLUME (CFM)	S.P. (IN. WC)	VELOCITY (FT/MIN)
1.1		32	12	12	NA	1500	1.918	1500

TOTAL EXHAUST CFM - SECTION 1: 1500 = 281 CFM / FT

OPTIONS AND ACCESSORIES

430 STAINLESS STEEL WHERE EXPOSED
 UL 710 LISTED W/ OUT EXHAUST FIRE DAMPER - UL #R25625
 BACK NON-INTEGRAL AIR SPACE - 3 IN WIDE
 28 IN HIGH CEILING ENCLOSURES - FRONT LEFT RIGHT - FIELD INSTALLED
 FACTORY MOUNTED EXHAUST COLLAR(S)
 THIS HOOD IS PART OF A TEMPERATURE INTERLOCK CONTROL SYSTEM
 INCLUDES PERFORMANCE ENHANCING LIP (PEL) TECHNOLOGY
 STANDING SEAM CONSTRUCTION FOR SUPERIOR STRENGTH
 EMBOSSED STAINLESS STEEL FINISH FOR HIGH CORROSION RESISTANCE
 EQUIPMENT SPECIFIC S/S FLUE ADAPTER

SPECIAL DESIGN REQUESTS

SDR #K1100145 - FLUE BYPASS HOOD

FIRE SUPPRESSION SYSTEM MARK: FS FOR GRILL HOOD

MANUFACTURER / MODEL	FLOW POINTS	SUPPLY LINE	DETECTION	MOUNTING
ANSUL R-102 WET CHEMICAL	6 UTILIZED 11 AVAILABLE	CONTINUOUS	FUSIBLE LINK	REMOTE MOUNTED

FULL INSTALLATION (INCLUDES PRE-PIPED HOODS) WITH DETECTION AND FACTORY COORDINATED INSTALL
 CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED
 SUPPRESSION AGENT - INCLUDED - 3 GAL. - (1) 3 TANK(S)
 GAS VALVE - INCLUDED - MECHANICAL SHUTOFF VALVE SUPPLIED UP TO 2"
 REMOTE PULL STATION - STANDARD - INSTALLATION AT SINGLE POINT OF EGRESS
 METAL BLOW-OFF CAPS - INCLUDED
 FIRE SYSTEM PERMIT - REQUIRED - FEE INCLUDED
 360°F. FUSIBLE LINK OR AS TESTED AND INSTALLED BY LOCAL INSTALLER PER UL MANUAL

FIRE SYSTEM PROTECTED HOOD(S) (UL-300) (MARK NAME / SECTION#)

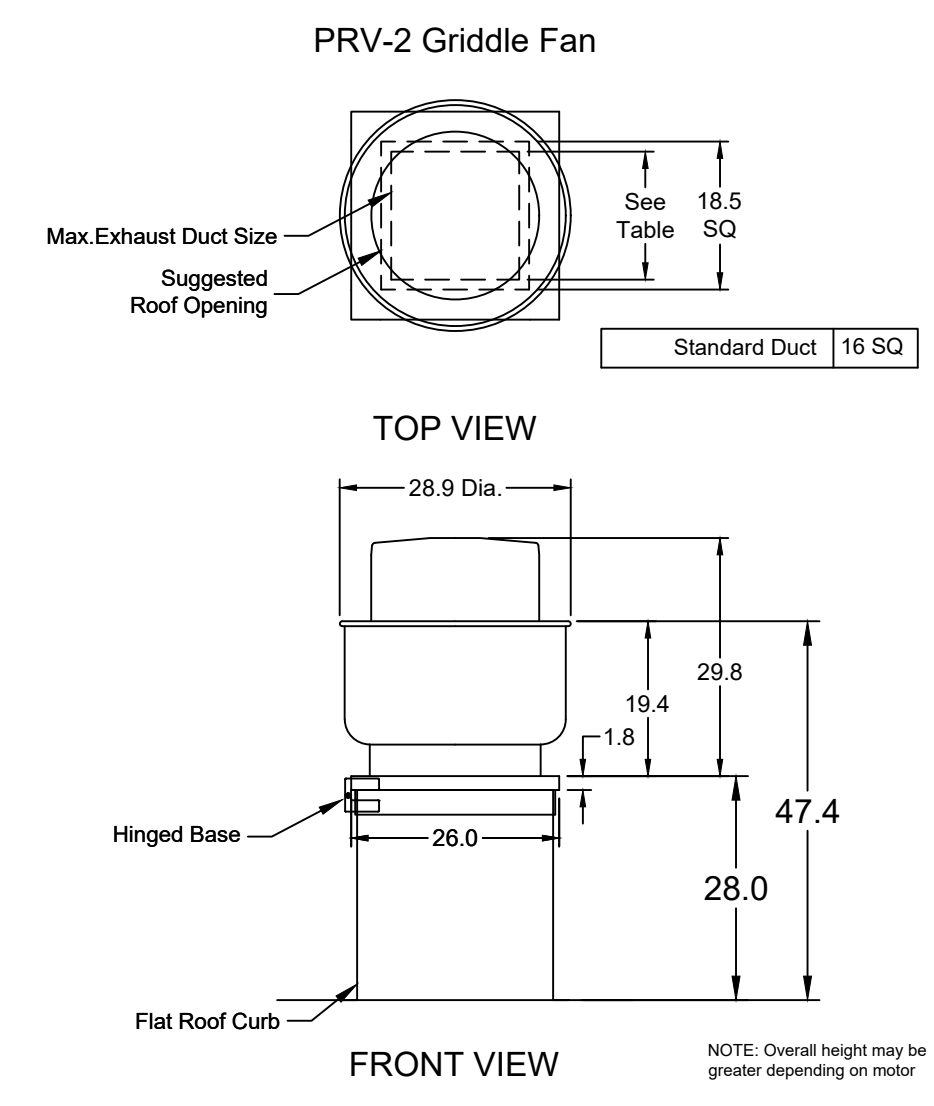
GRILL HOOD SECTION 1 - (LENGTH 64.0 IN.) - LOW PROXIMITY HOOD - GREASE GRABBER FILTRATION SYSTEM

Belt Drive Upblast Centrifugal Roof Exhaust Fan MARK: PRV-2

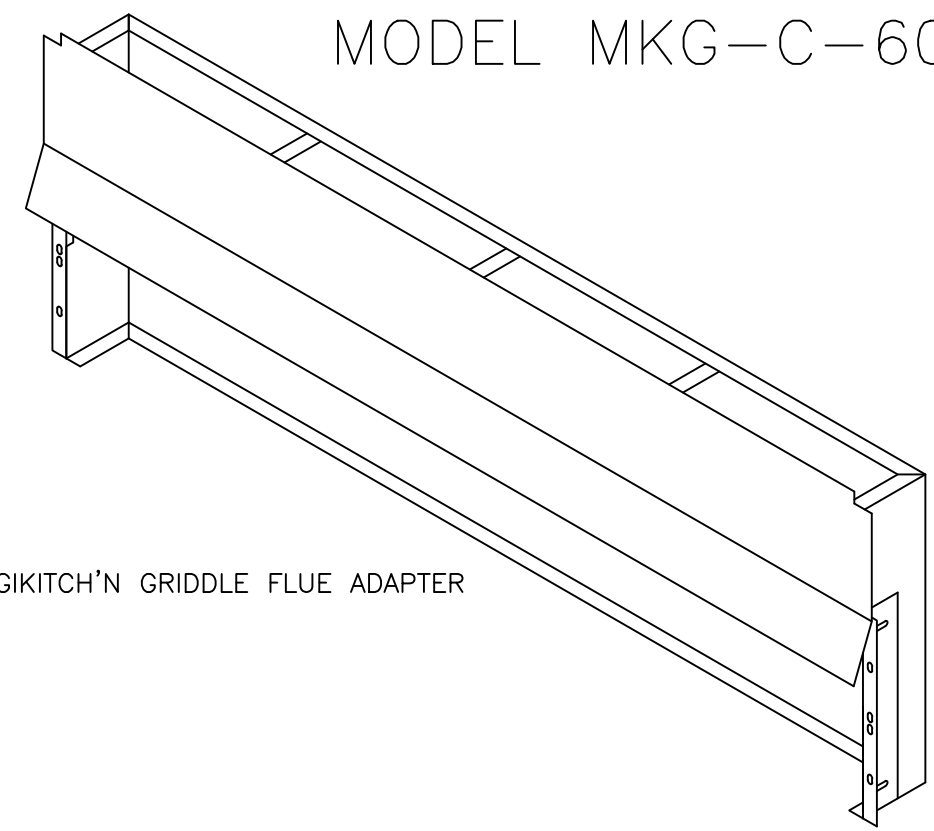
Qty	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (lb.)	Size (tp)	V/CP	Enct.	Motor RPM	Windings	FLA
1	XRUB-160XP-15	1500	2.337	2,411	1.29	171	1.5	208/60/3	CP	1725	1	6.6

OPTIONS AND ACCESSORIES

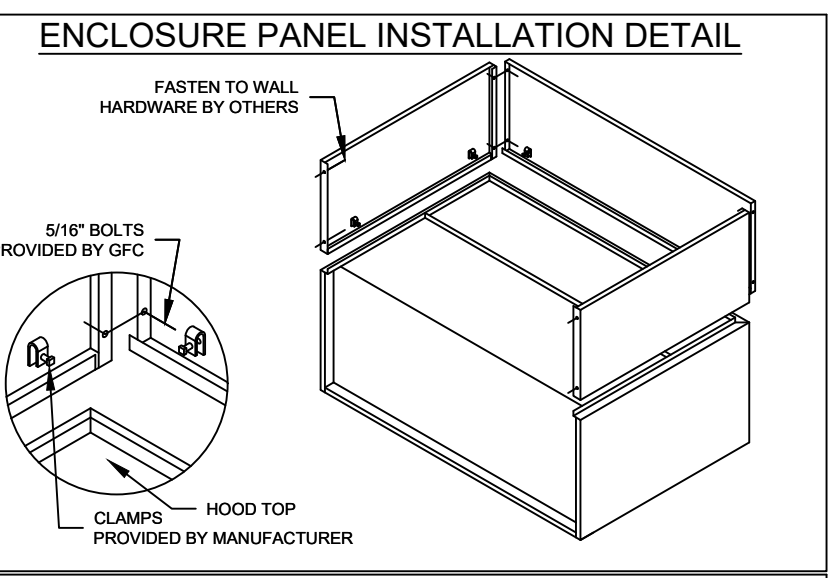
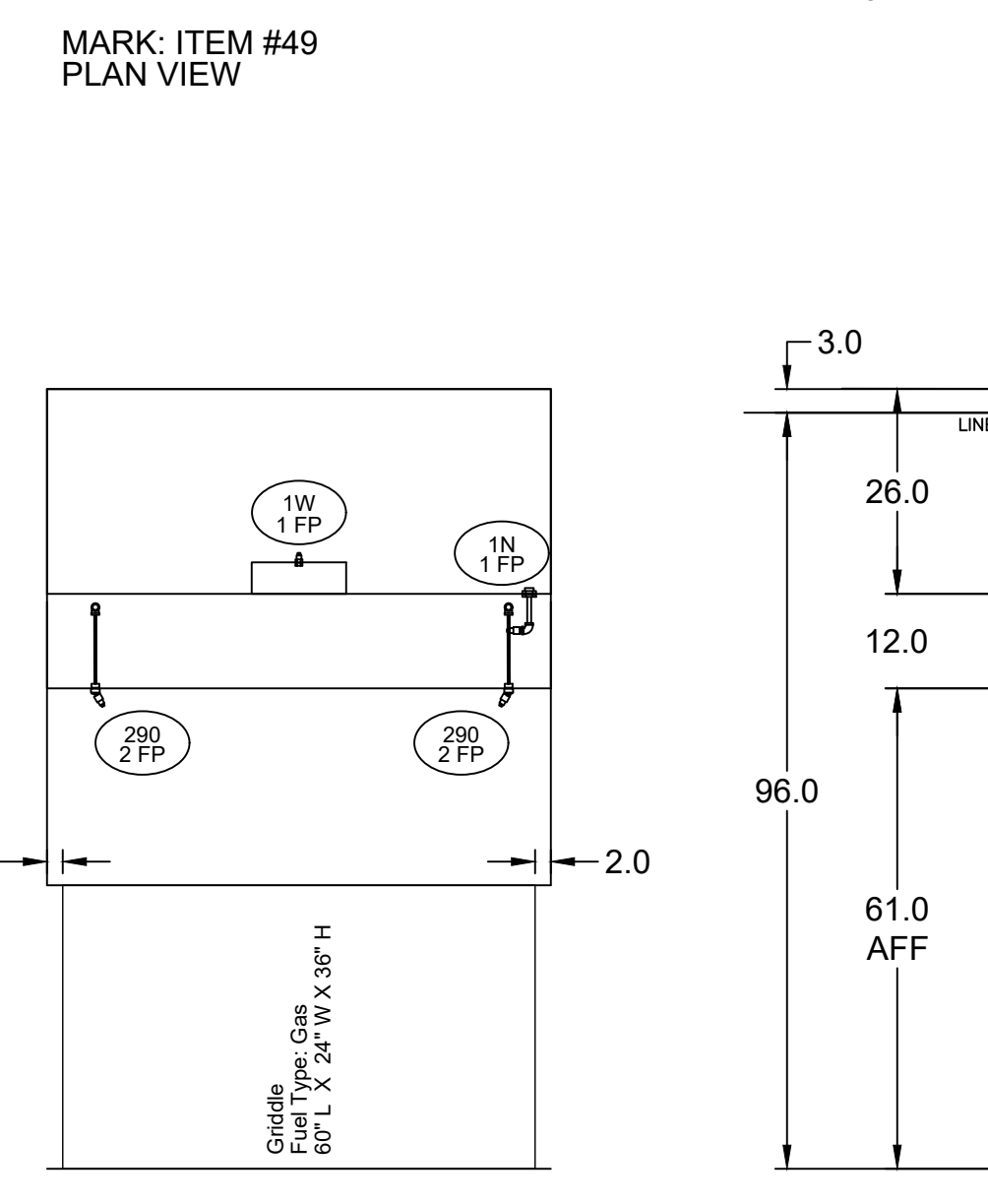
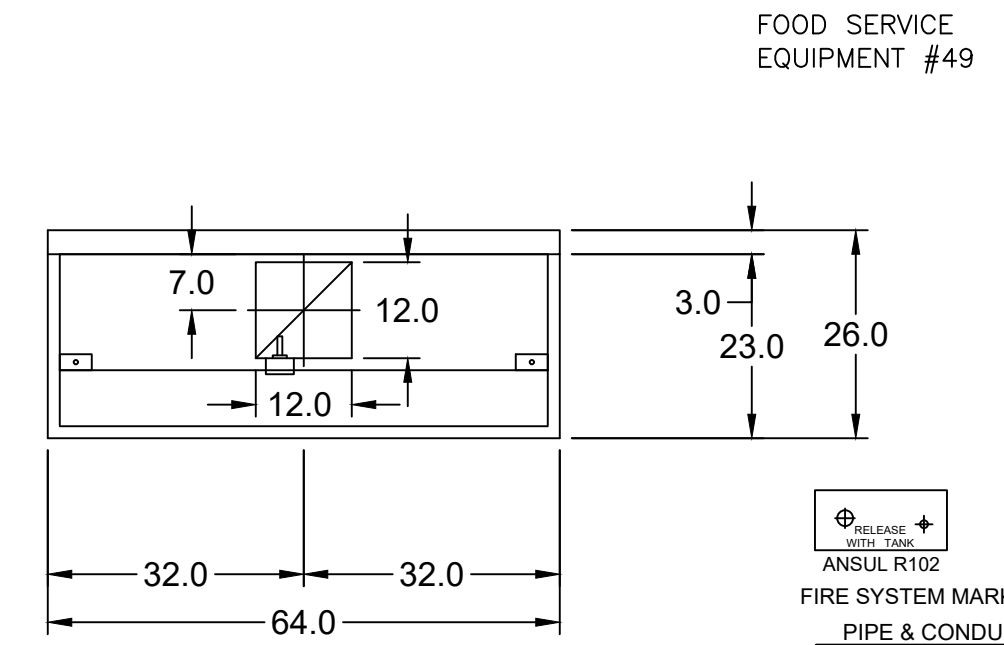
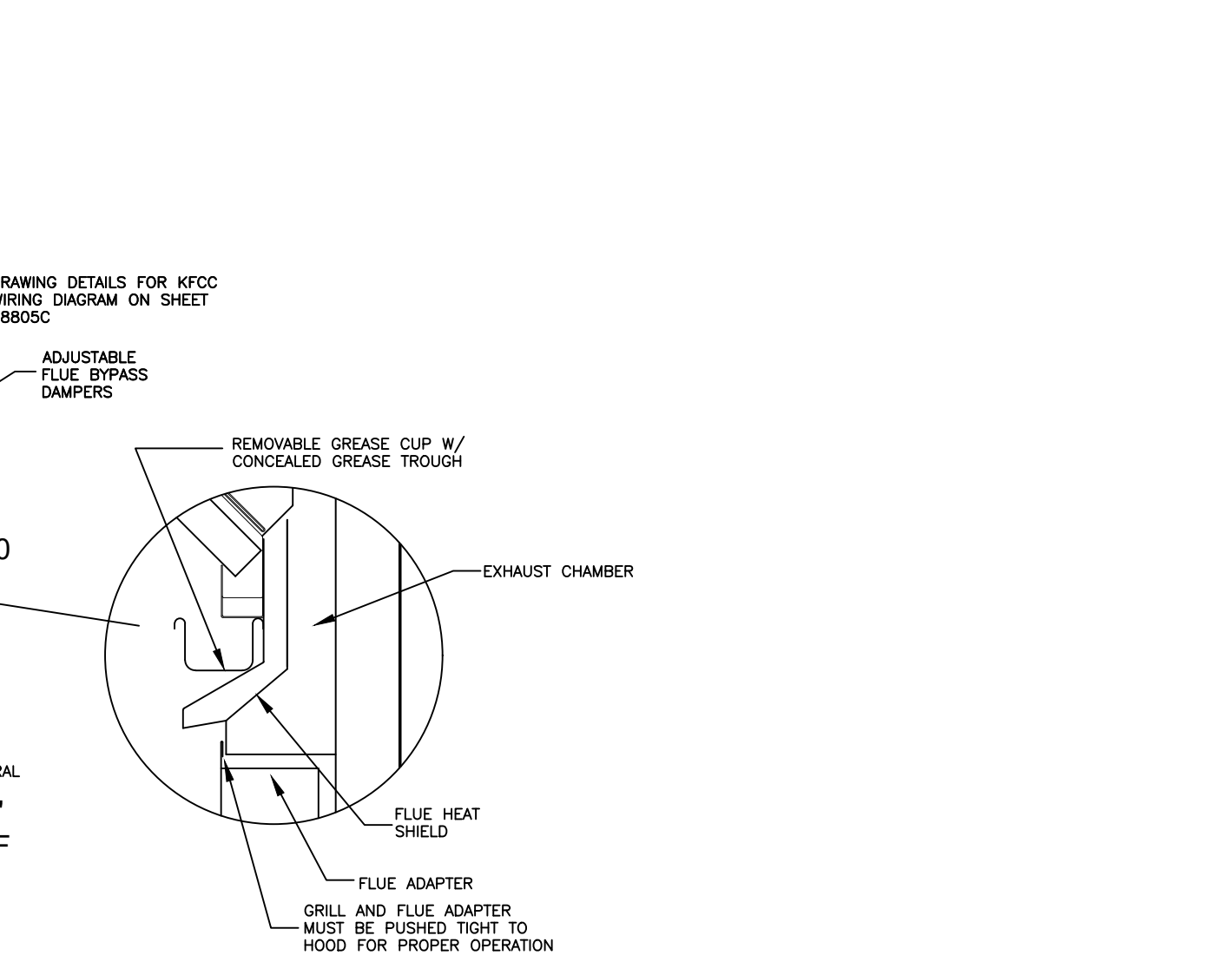
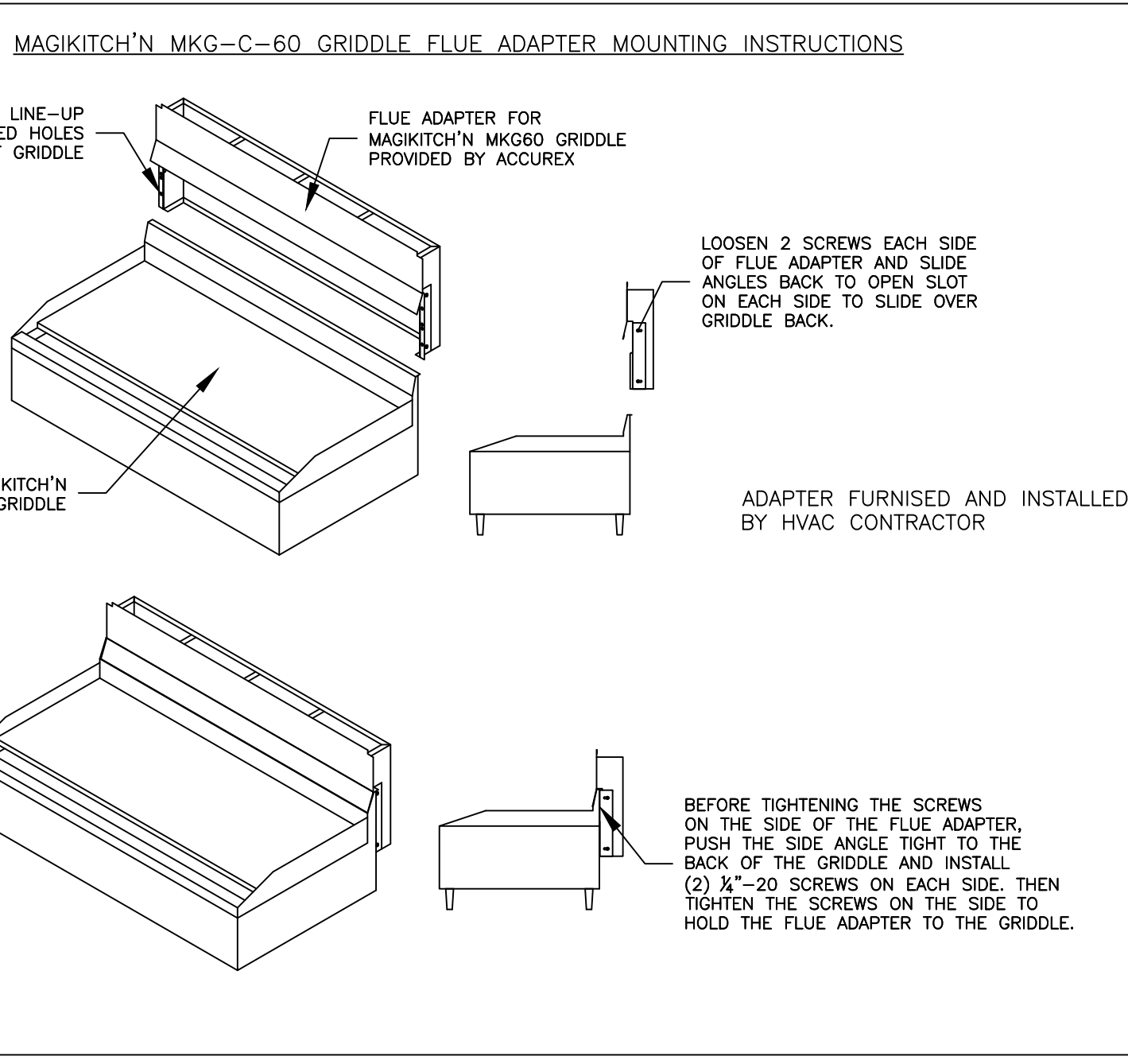
UL/GUL 762 Listed - "Power Ventilators for Rest. Exh. Appliances"
 Switch, NEMA-1, (PN N1TSND-3-30) Toggle. Shipped with unit
 Larger curb cap size - 28" Square
 Roof curb-Galv., GFP-26-G28, Under sized 1.5" Total
 Hinged Base (Attached)
 High Temp Curb Seal Rated for Continuous duty at 2000F (Attached)
 Clean-out Port
 Grease Trap with Drain Connection (PN 475538)
 Heat Baffle (Attached)
 Bearings with Grease Fittings, L10 life of 100,000 hrs (L50 avg. life 500,000 hrs)



MUST USE WITH MAGIKITCH'N MODEL MKG-C-60



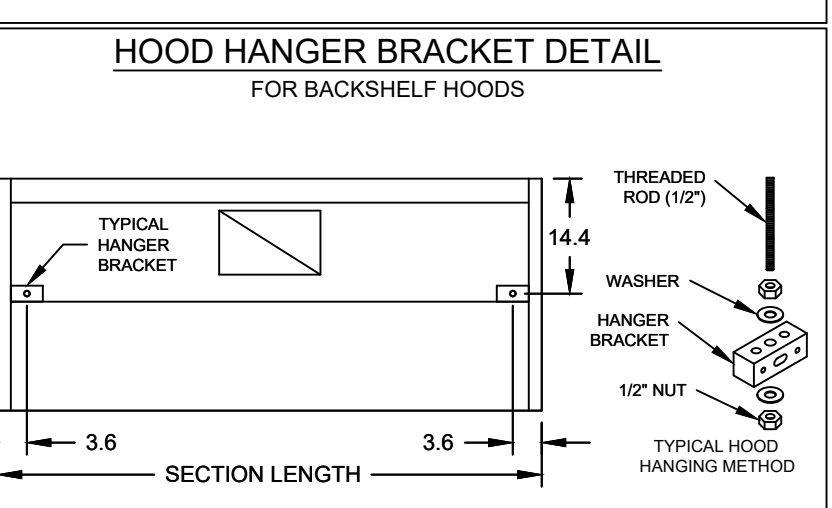
60" MAGIKITCH'N GRIDDLE FLUE ADAPTER



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 = 60" FROM FINISHED FLOOR TO LOWER FRONT EDGE OF HOOD.

OTHER HANGING HEIGHT = _____ FROM FINISHED FLOOR TO LOWER EDGE OF HOOD.



GENERAL DRAWING NOTES

Verify building entry conditions or limitations for equipment access to space.

Verify type and height of finished ceiling and if hood(s) may extend above finished ceiling (if required). Seismic installation and bracing of equipment is by others.

Greenheck will not accept liability for problems that result from sub-standard installation. Including field electrical wiring that deviate from supplied diagrams, globe conditions (ductwork, fuel types and structural conditions) that GFC has not been notified of at the time of ordering. Or use of this equipment other than that for which it is designed.

It is the responsibility of the purchaser to hire qualified personnel for installation and start-up of all equipment. Installation and start-up information is shipped with all equipment via the Installation, Operation and Maintenance Manual (IOM), also included is a troubleshooting guide. Have all start-up info available prior to any warranty claims and/or factory technical support.

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.

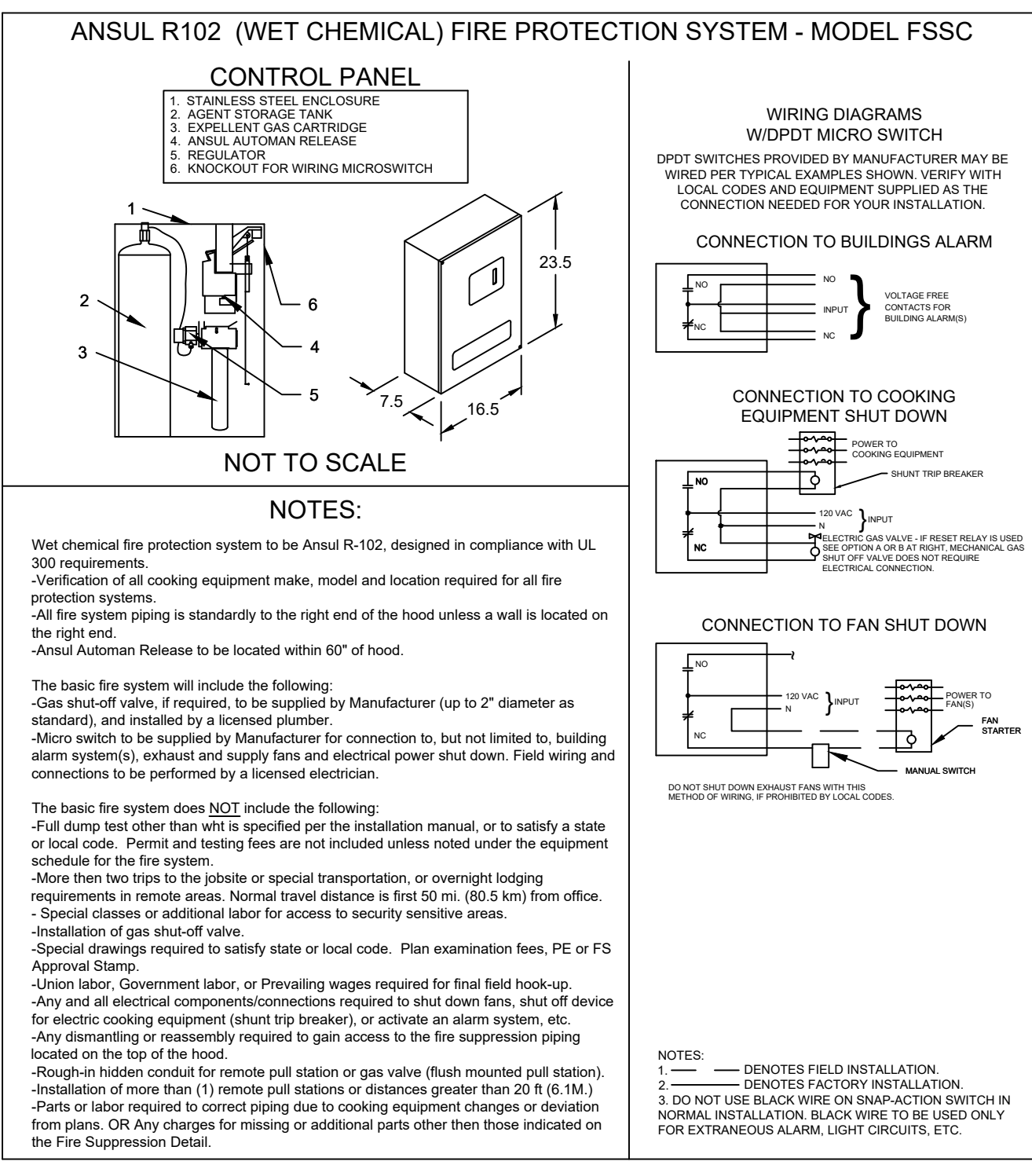
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Thank you for your interest in Accurex

SUBMITTAL

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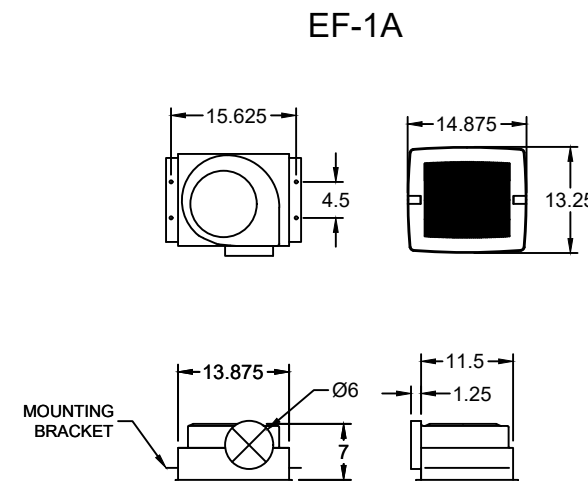
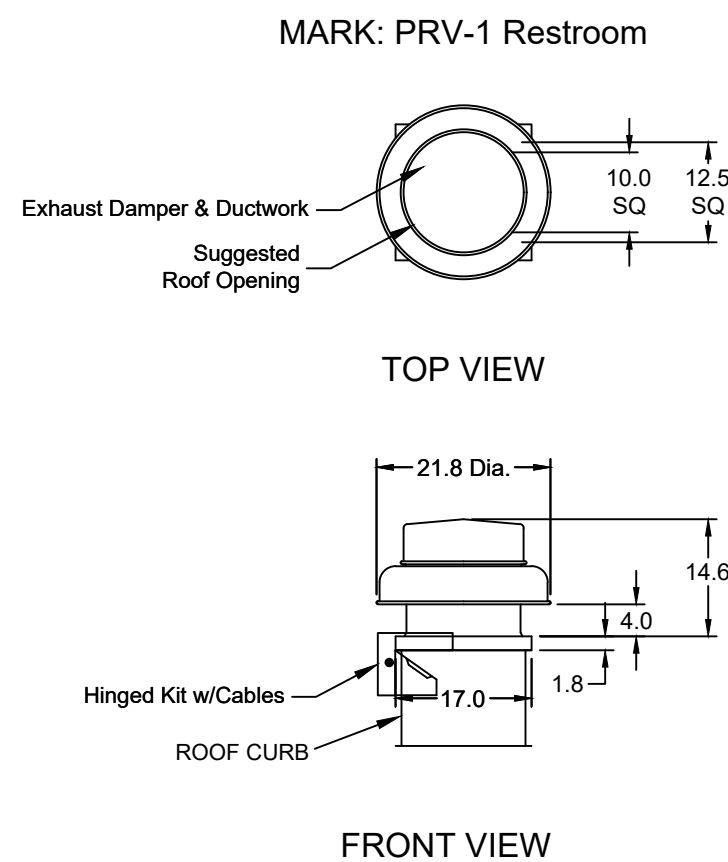
APPROVED AS SUBMITTED
 APPROVED AS NOTED
 REJECTED - REVISE AND RESUBMIT

SIGNATURE _____ DATE _____

REV	DESCRIPTION	DATE

DESIGNED BY: GNH
 CHECKED BY: _____
 DATE: 1/24
 CULVER'S MASTER TEMPLATE
 C28805A

Revision: 12-22-2021



EQUIPMENT SCHEDULE				
ELECTRICAL CONTROL BOX				
DESCRIPTION / ACCUREX MODEL	EXHAUST FAN QTY	SUPPLY FAN QTY	MARK: KFCC	POWER FREQUENCY
MOUNTING LOCATION (CONTROL PANEL / SWITCHES)				
KITCHEN FAN CONTROL CENTER / XFCC	2	0		60 CYCLE
SHIP LOOSE / SHIP LOOSE FOR REMOTE MOUNTING				
CONTROL PANEL ENCLOSURE - 16 GA 304 STAINLESS STEEL ENCLOSURE (NEMA-1) - DIMENSIONS 12 X 18 X 6				
WIRING DIAGRAM # T100-2 - 20				
STARTERS PROVIDED IN CONTROL PANEL - QTY 2				
2 POSITION FAN SWITCH - 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				
1 SPEED FAN(S)				
SPECIAL DESIGN REQUESTS				
SDR #K0800240 - USE KIT #852883. WIRING DIAG. #Z2905338				

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/CP	Encr.	Motor RPM	Windings	FLA
1	XRED	150	0.5	1479	0.060	43	0.0667	1156/01	OP	1550	1	NA
OPTIONS AND ACCESSORIES												
UL/ULC 705 Listed - "Power Ventilators"												
Switch, NEMA-1, Toggle, Shipped with unit												
Hinged Curb Cap Kit w/Cables (PN 851018) (Shipped Loose)												
Curb Seal (Attached)												
Damper, WD-100-PR-10X10, Gravity Operated (Loose)												
Solid State Speed Control, Mounted and Wired (PN 5WSSC)												
Roof Curb-Galv., GPI-17-10-G12, Undersized 1.5" total												



MARK: CONTROLS

CAUTION

UNIT SHALL BE GROUNDED IN ACCORDANCE WITH N.E.C. POWER MUST BE OFF WHILE SERVICING.

UL LISTED 438M

COMMERCIAL APPLIANCE OUTLET CENTER ELECTRICAL RATINGS: 120V, 1PHASE, 60HZ, 15A BASE FILE #E200616, ML FILE #E313951

THESE DRAWINGS SHALL NOT BE REMOVED FROM THIS EQUIPMENT. USE COPPER CONDUCTORS RATED TO 90°C UNLESS SPECIFIED. TORQUE CONTROL & GROUND BLOCKS TO 8 LBS. IN. TORQUE POWER LUGS/SCREWS TO COMPONENT RATINGS LISTED. FIELD CONTROL WIRING RESISTANCE SHOULD NOT EXCEED 0.75 OHM. SEE IOM FOR ADDITIONAL INFORMATION, OR CALL ACCUREX AT 1-800-371-6858.

PRG VERSION: V2.00

FIELD WIRED

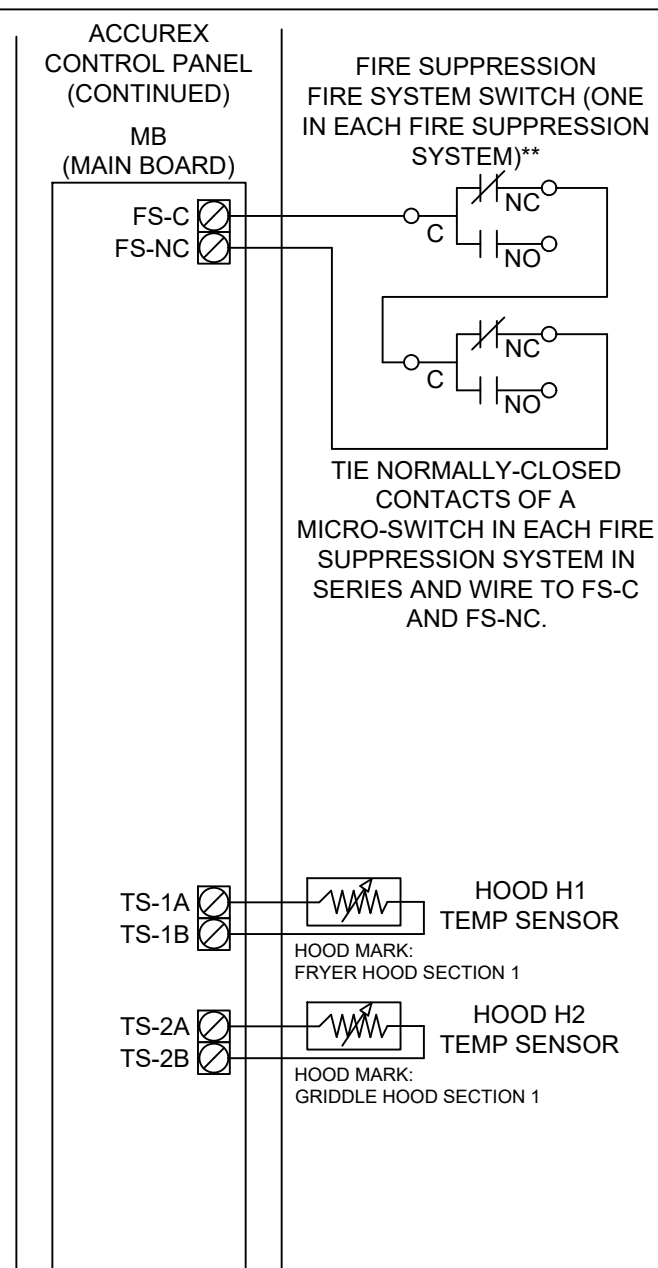
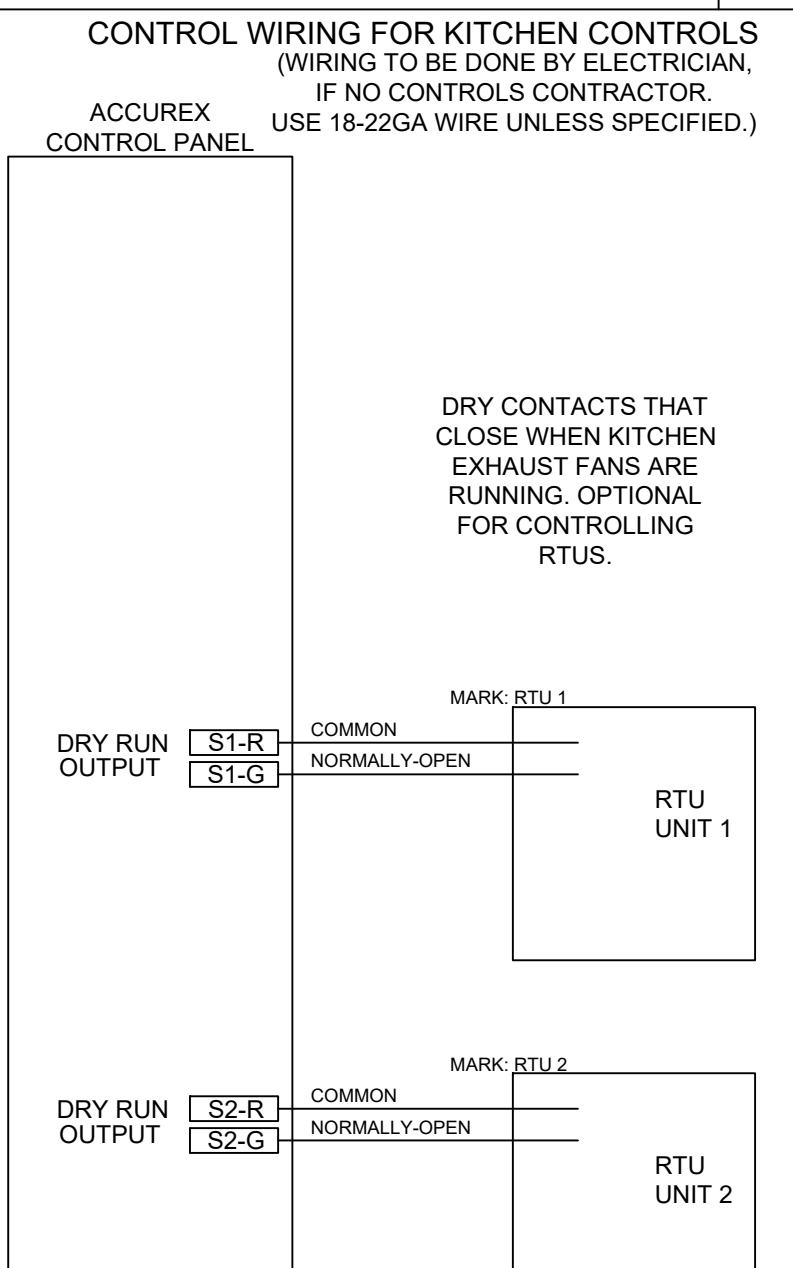
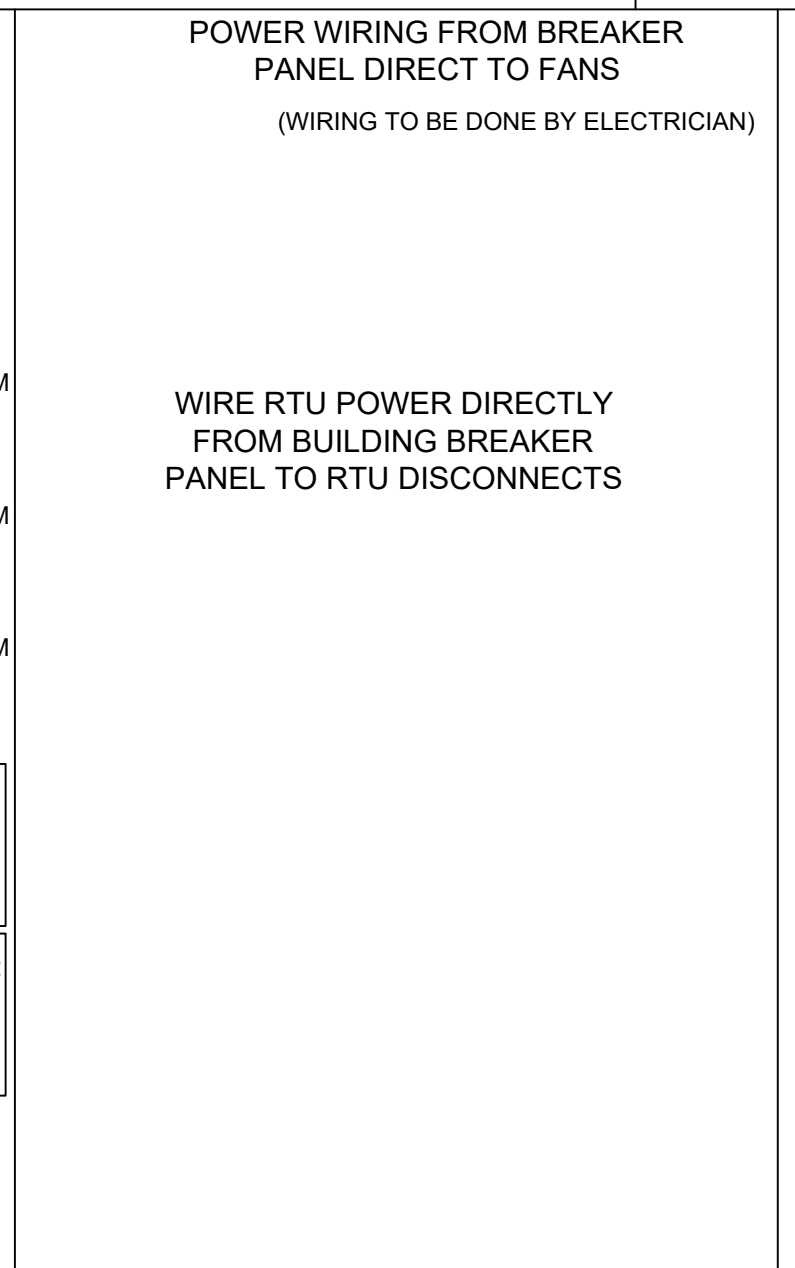
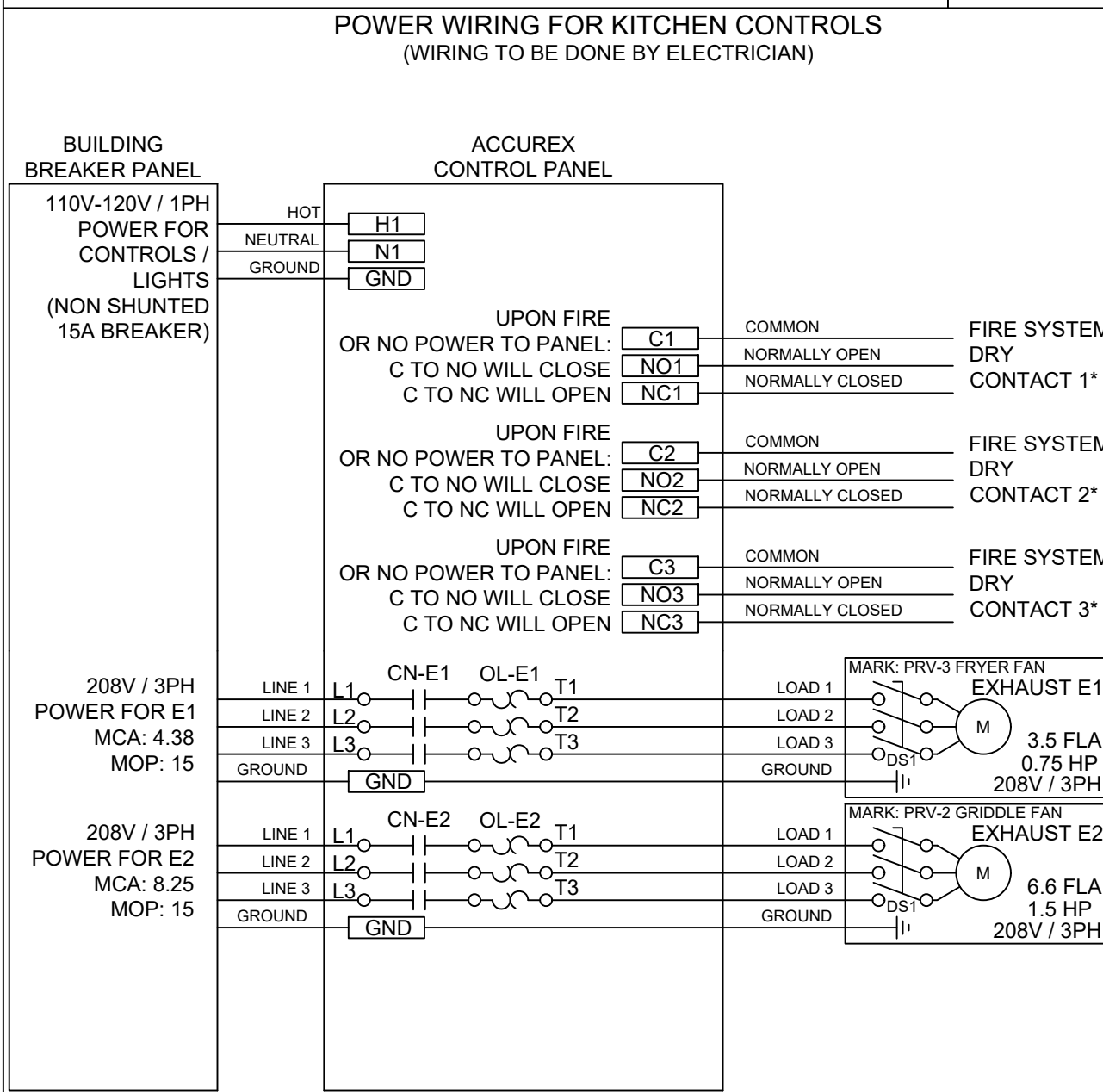
FACTORY SUPPLIED AND WIRED

WIRING DIAGRAM CODE:

JOB NAME: CULVERS-METRO L NEW CONTROLS

MODEL: XKC-CV-S-21-2-1-0

SERIAL NUMBER:



EQUIPMENT SCHEDULE												
Ceiling Exhaust Fan MARK: EF-1A MOP ROOM												
Qty	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (Lb.)	Size (hp)	V/CP	Encr.	Motor RPM	Windings	FLA
	XCR-B80	75	0.125	855	0.01	10	0.0	1156/01	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. (PN WC-6) Shipped loose)												
Designer Grille												
Round duct 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

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REV	DESCRIPTION	DATE

ACCUREX

CULVER'S MASTER TEMPLATE

SCALE: 1/24

CAD DRAWING NO. C28805C

VENTILATION SYSTEM NOTES

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CULVER'S RESTAURANT CONVERSION
4821 Tanger Outlet Boulevard
North Charleston, SC 29418
County of CHARLESTON

OWNER: CLASSICAL RESTAURANTS TWO, LLC
162 Instructor Court
Ladson, SC 29456
Marian Slafford
608-370-2800

OWNER: OLLMANN ASSOCIATES ARCHITECTS, P.C.
200 South State Street
Belvidere Illinois 61008
815-544-7790 Phone

FAN SCHEDULE & DETAILS

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Revision: _____
Date: 12-22-2021

2021-086

M204