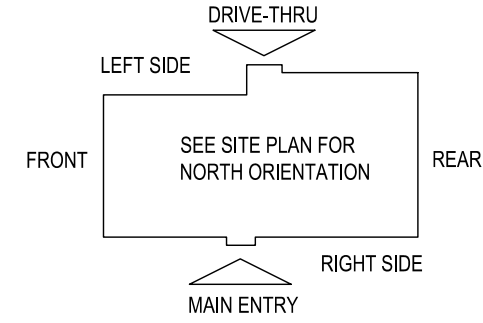


**E5 HVAC PLAN**  
SCALE: 1/4" = 1'-0"



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

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
<b>DIFFUSER NOTES:</b>									
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**  
6859 Midland Commons Boulevard  
Columbus, GA 31909  
County of MUSCOGEE

**OWNER:** JDJD PROPERTIES, LLC  
1101 13th Street  
Phenix City, AL 36867  
Johnny Griggs  
706-987-0730

**ARCHITECT:** OLLMANN ERNEST MARTIN ARCHITECTS  
200 South State Street  
Belvidere Illinois 61008  
815-544-7190 Phone

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**HVAC PLAN, DIFFUSER SCHEDULE**

Date: 3-25-2022  
Revision: 3  
07-12-2022

2022-006  
**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.
- 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 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 RTU'S 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 PHILIP KRAFT: 1-262-227-7865 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

## 2022-006 Culver's of Columbus, GA Columbus, GA

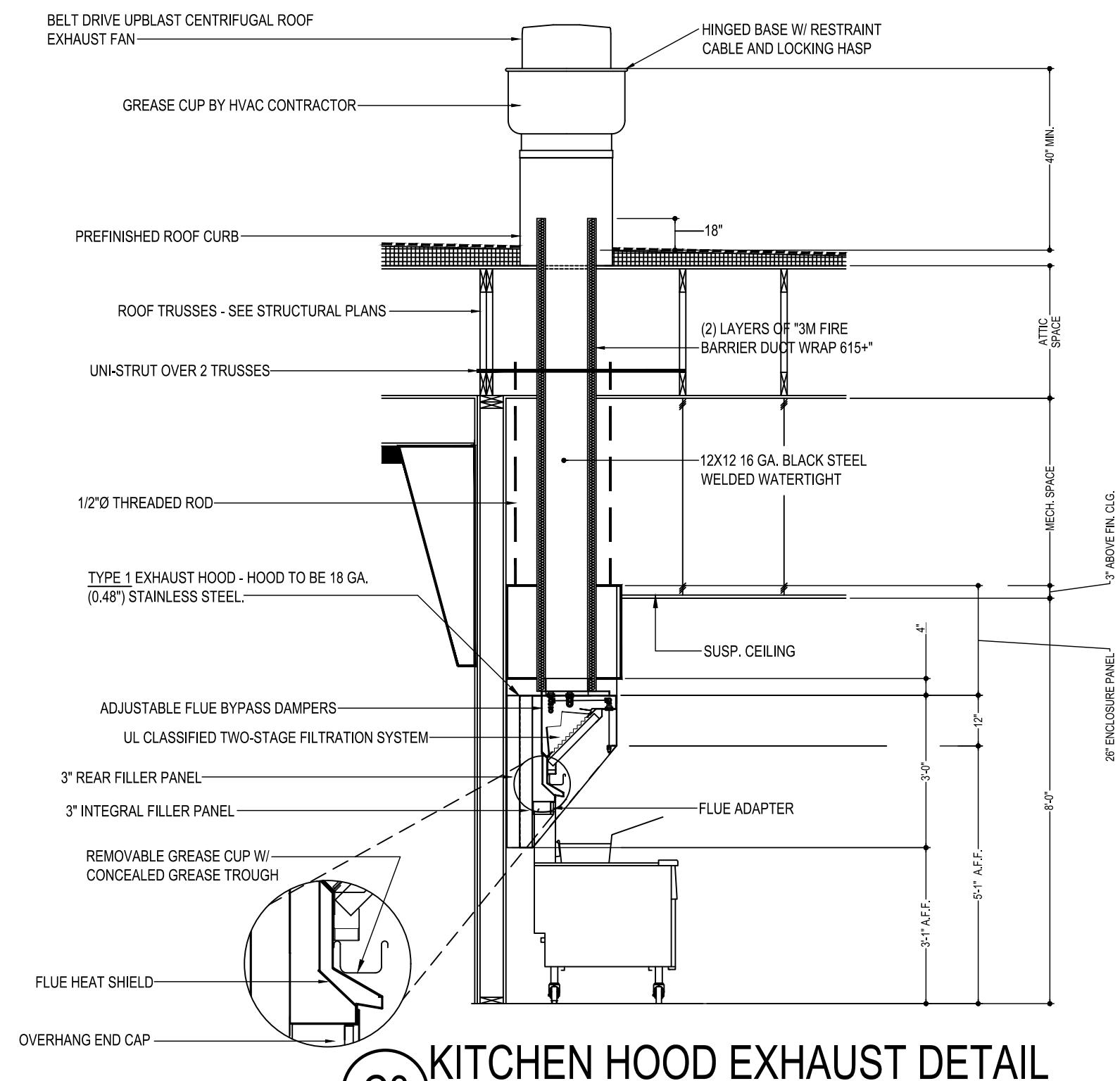
### RTU SCHEDULES

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	ERV RA/EA 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	6,150	1,750	0.75"	95	75	75	52	55.0	55.0	YES	GAS	153	6,150	14	55.5	78.82	74.84	YES	208	3	NO	-	NO	NO	-	NO	NO	ACCUREX, CAPTIVEAIRE
RTU-2	Kitchen	20	CAV	YES	YES	6,150	1,700	0.75"	94	75	75	52	55.0	54.8	YES	GAS	124	6,150	14	55.9	74.84	74.84	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 #49A GRIDDLE HOOD - REFER TO SHEET M202
- ITEM #59A FRYER HOOD - REFER TO SHEET M203

REVISED RTUS SCHEDULE



## COOKING APPLIANCE / TYPE 1 HOOD INTERLOCK

- REMOTE SWITCH ON - POWER TO KITCHEN FAN CONTROL CENTER (KFCC)
- KFCC 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.

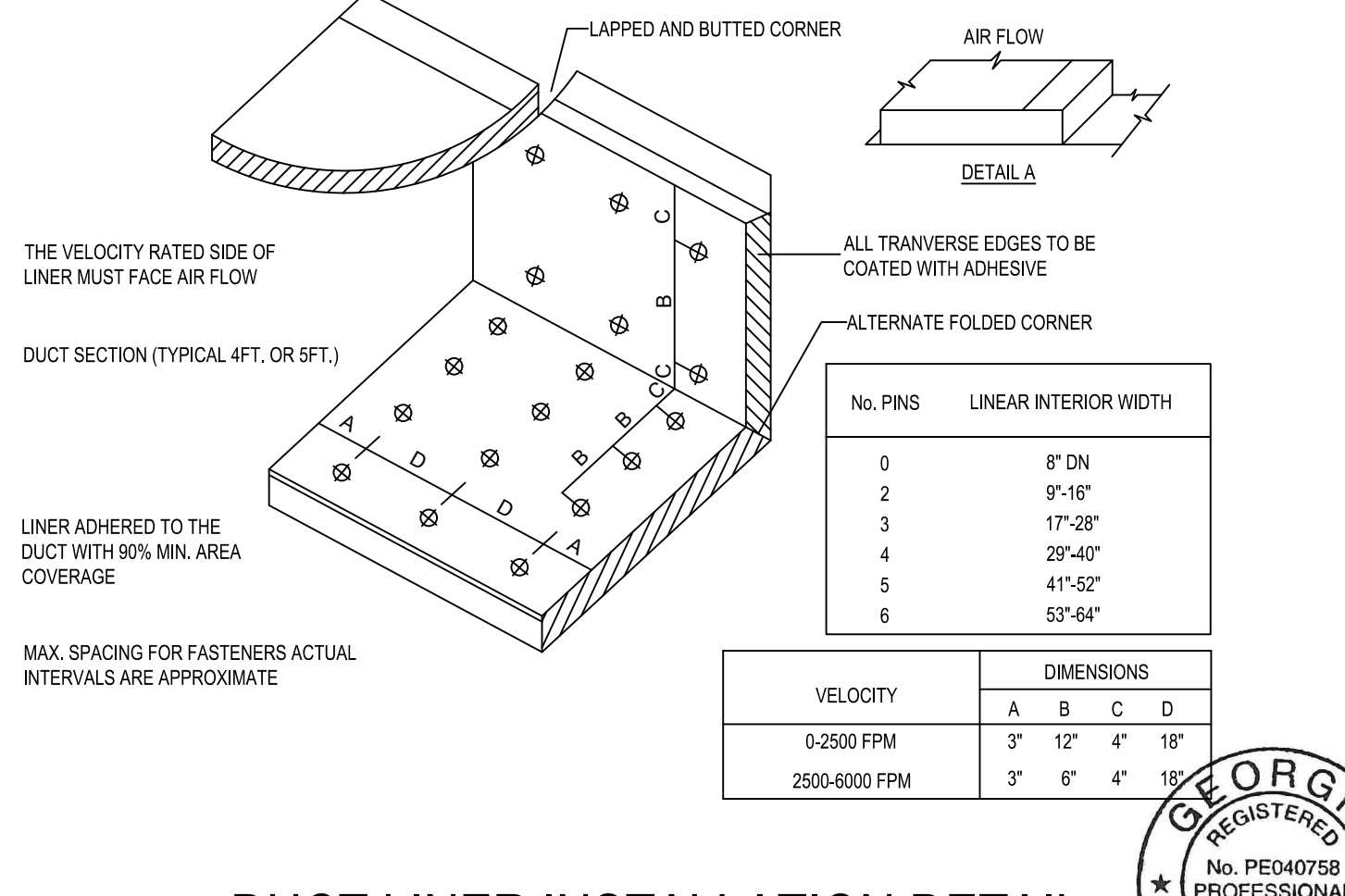
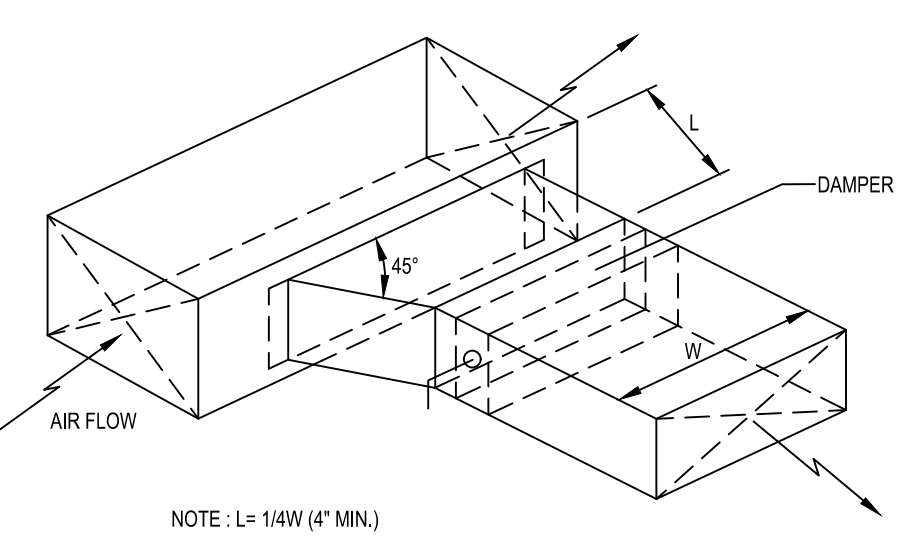
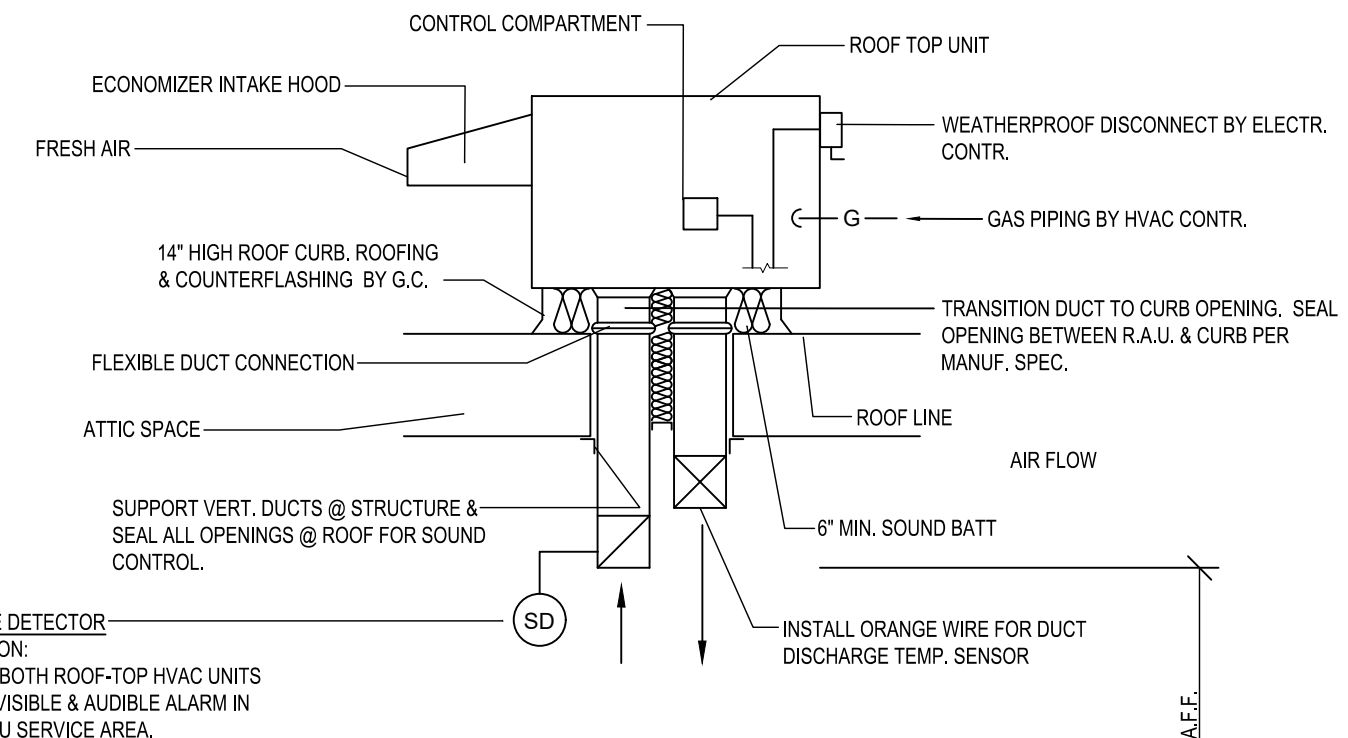
## CONTROL NOTES

- 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	375		
PRV-2	ITEM #49	1,500		
PRV-3	ITEM #59	1,500		
EF-1A	MOP ROOM	75		
TOTAL =		3,450		
VENTILATION REQUIRED PER 2018 INTERNATIONAL MECHANICAL CODE				
EQUIPMENT TAG	SERVICE	CFM		
RTU-1	DINING ROOM	1,477		
RTU-2	KITCHEN	108		
TOTAL =		1,585		
3,450 > 1,585 -> 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		



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NEW CULVER'S RESTAURANT  
6859 Midland Commons Boulevard  
Columbus, GA 31909  
County of MUSCOGEE

OWNER: JDJD PROPERTIES, LLC  
1101 13th Street  
Phenix City, AL 36867  
Johnny Griggs  
706-987-0730

OWNER: OLLMANN ERNEST MARTIN ARCHITECTS  
200 South State Street  
Belvidere Illinois 61008  
815-544-7790 Phone

HVAC SCHEDULE & DETAILS

Revision: 06-082022

Date: 3-25-2022

2022-006

M201

REGISTERED PROFESSIONAL ENGINEER  
LOWELL J. LARSON  
No. PE040758

7-14-22

EQUIPMENT SCHEDULE

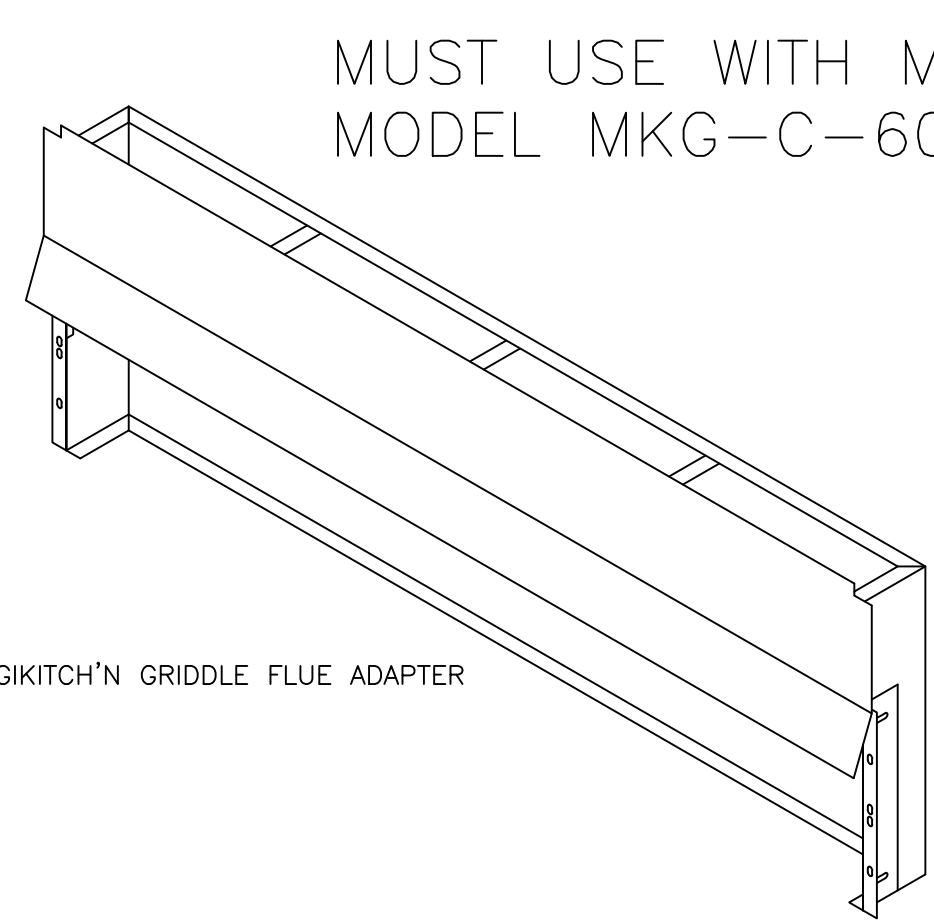
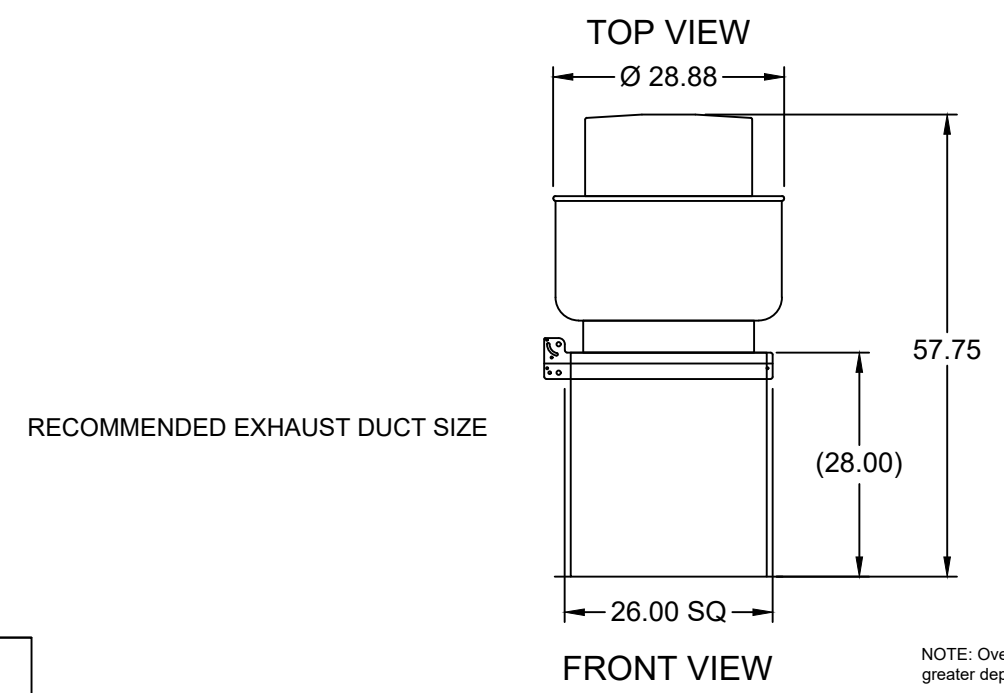
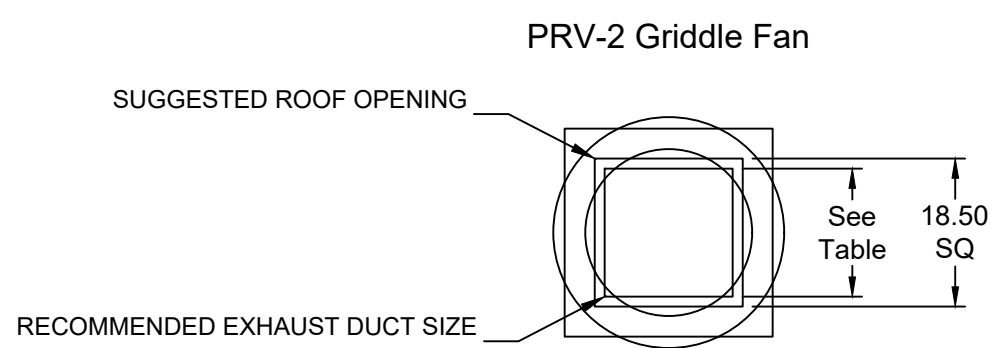
TYPE 1 KITCHEN HOOD										MARK: ITEM#49	
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	HOOD DIMENSIONS			GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION	MARK: ITEM#49		
		SECTION LENGTH	WIDTH	HEIGHT					MARK: ITEM#49	MARK: ITEM#49	
1	XGEP-66-S SINGLE WALL EXHAUST ONLY LOW PROXIMITY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

HOOD NO.	FIXTURE TYPE BULB / LAMP INFO	QTY	INTENSITY FT CANDLES	GREASE FILTRATION DETAILS		
				TYPE / MODEL MATERIAL	QTY	HEIGHT
1	NONE	NA	0 / 0 IN. OC.	GREASE GRABBER STAINLESS STEEL	4	16 IN. / 20 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	1.1	32	12	12	NA	1500	1.918	1500
TOTAL EXHAUST CFM - SECTION 1		1500 = 281 CFM / FT						

FIRE SUPPRESSION SYSTEM					MARK: FS FOR GRILL HOOD	
MANUFACTURER / MODEL	SUPPRESSANT TYPE	FLOW POINTS	SUPPLY LINE	DETECTION	CONTINUOUS	MOUNTING
ANSUL R-102 WET CHEMICAL	WET CHEMICAL	6 UTILIZED 11 AVAILABLE	CONTINUOUS	FUSIBLE LINK		REMOTE MOUNTED

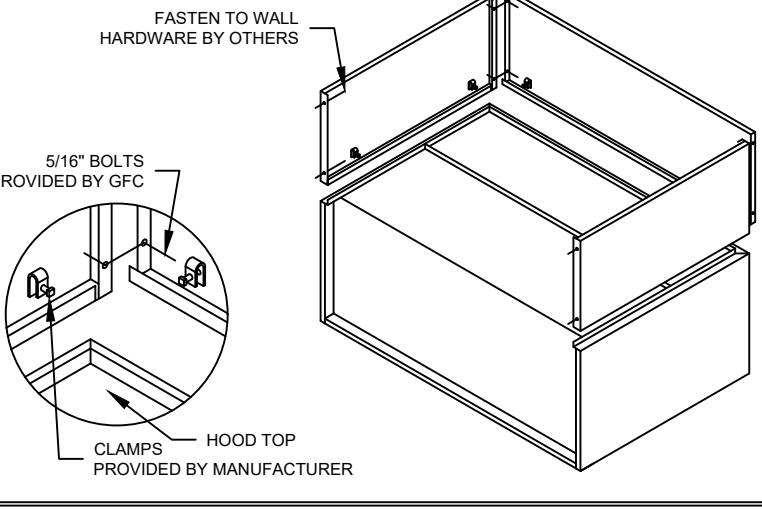
Qty	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (lb.)	Size (hp)	V/CP	Enct.	Motor RPM	Windings	FLA
1	XRUB-160XP-15	1500	2.337	2,411	1.29	171	1.5	208/60/3	CP	1725	1	6.6



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

60" MAGIKITCH'N GRIDDLE FLUE ADAPTER

ENCLOSURE PANEL INSTALLATION DETAIL

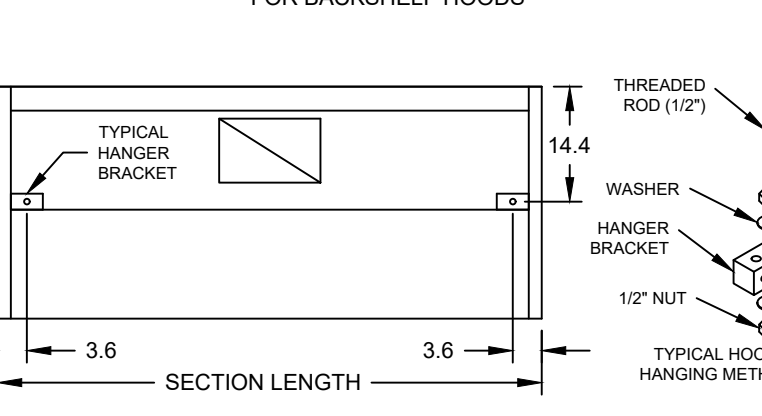


HOOD HANGING HEIGHT FOR FIRE SYSTEMS

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.

HOOD HANGER BRACKET DETAIL FOR BACKSHELF HOODS



GENERAL DRAWING NOTES

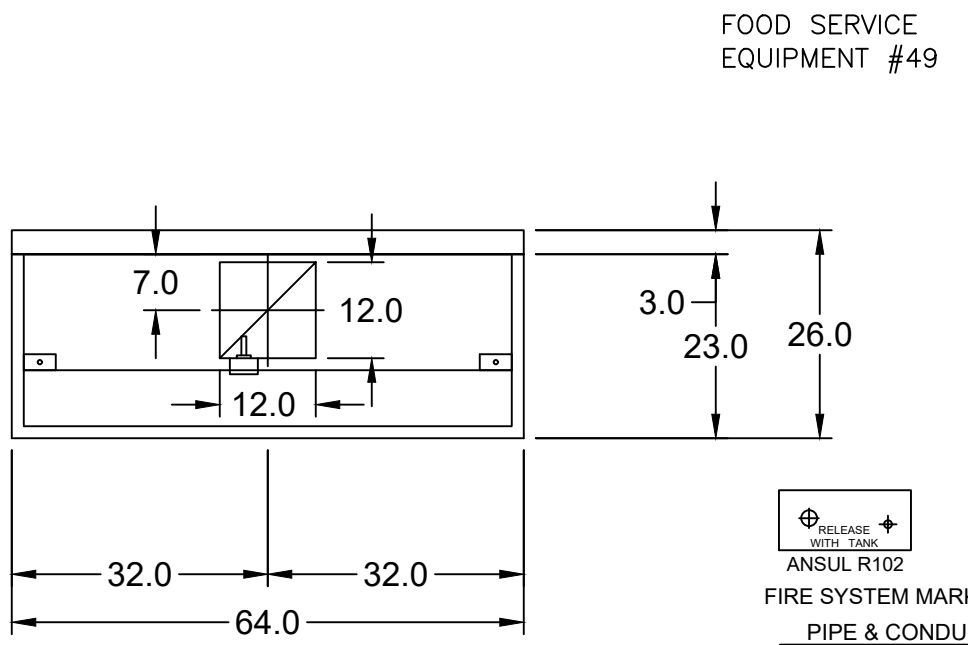
Verify building entry conditions or limitations for equipment access to space.  
Verify type and height of finished ceiling and if hood(s) may extend above finished ceiling (if required).  
Seismic installation and bracing of equipment is by others.  
Greenheck will not accept liability for problems 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

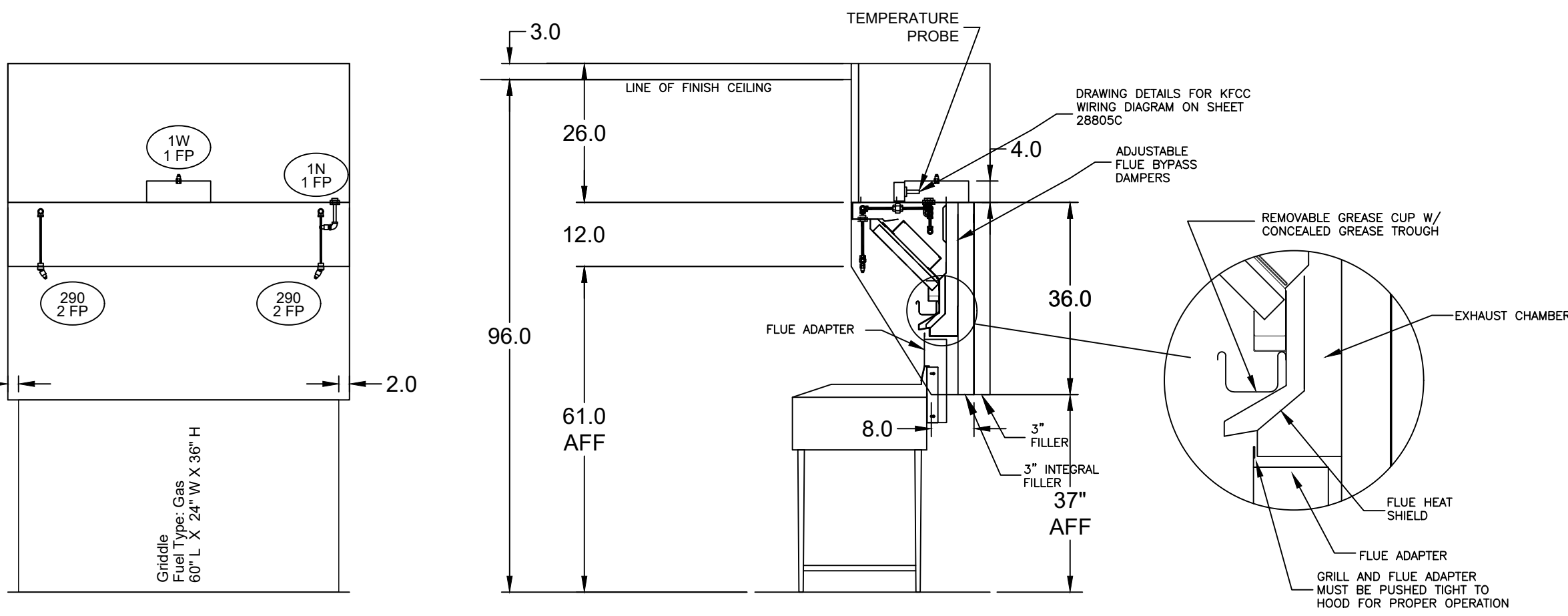
Greenheck ventilators are designed in compliance with all national codes: NFPA # 96, national electric code, BOCA, uniform mechanical code, international mechanical code, and southern building conference. See national evaluation report #436 for allowable values, and/or conditions of use concerning material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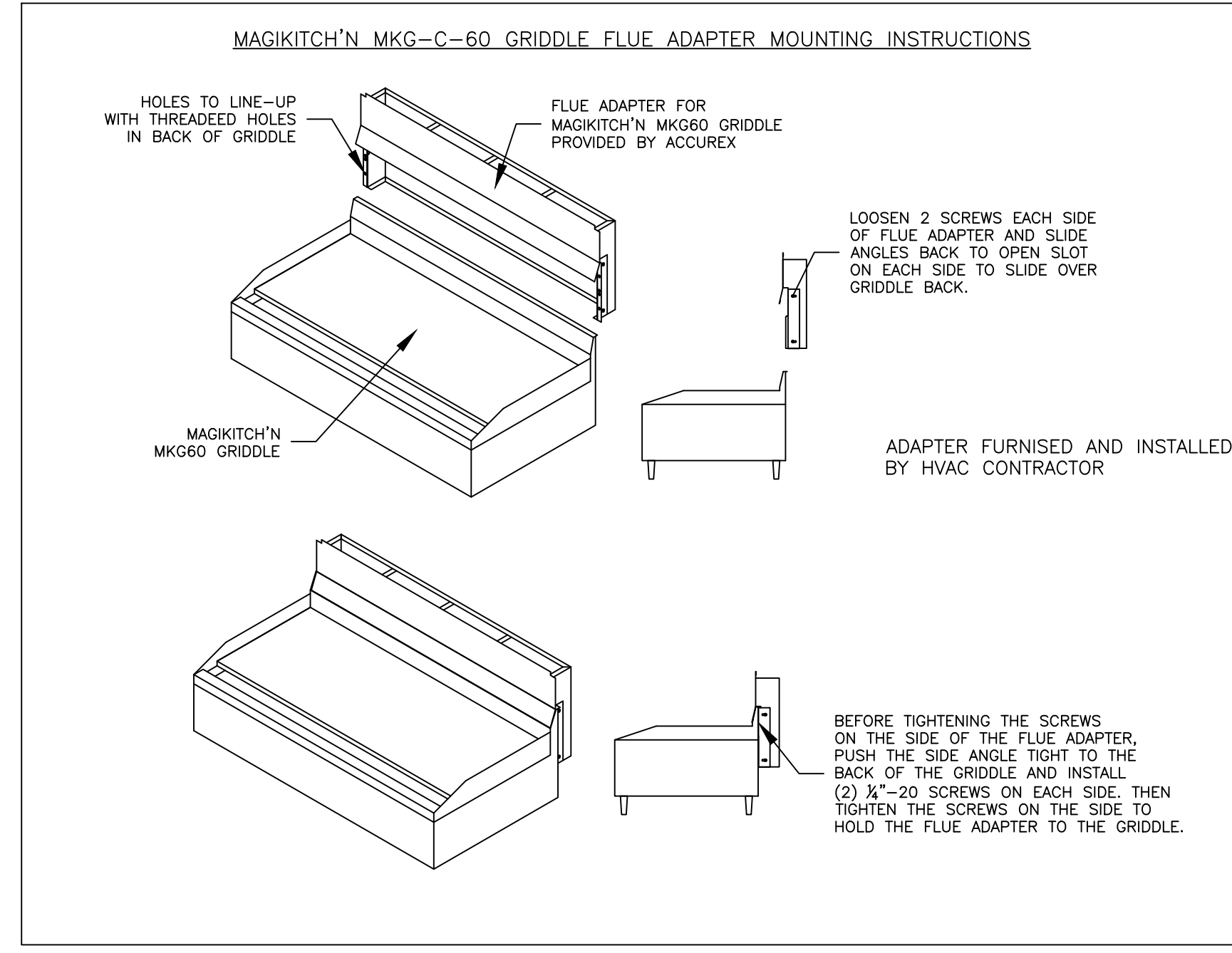


MARK: ITEM #49 PLAN VIEW

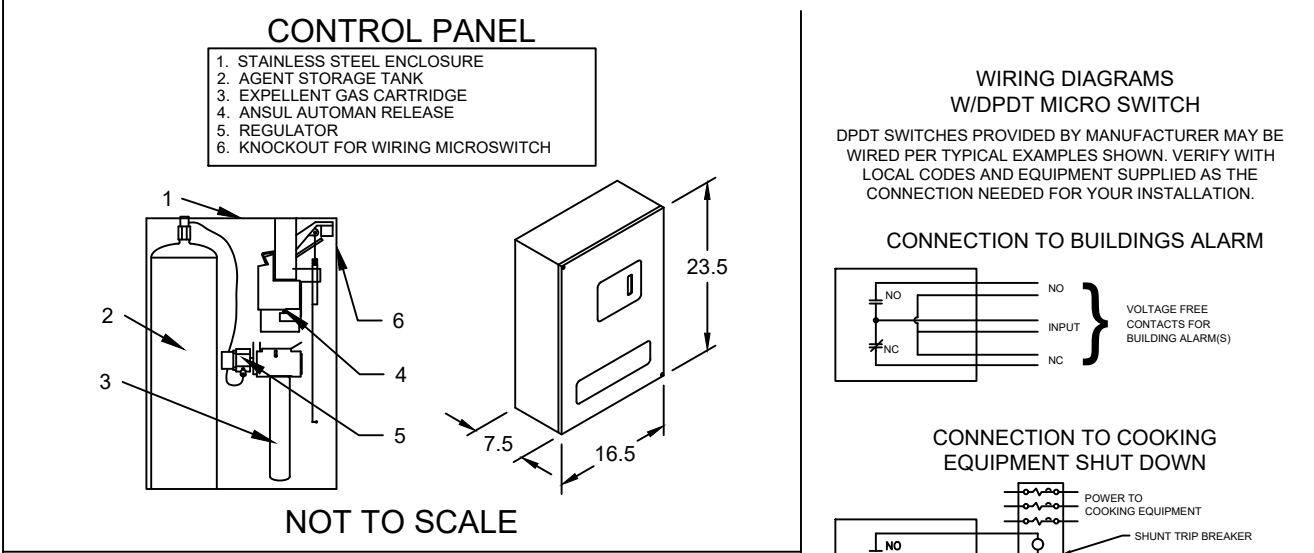


MARK: ITEM #49 ELEVATION VIEW

MARK: ITEM #49 SECTION VIEW



ANSUL R102 (WET CHEMICAL) FIRE PROTECTION SYSTEM - MODEL FSSC



**CONTROL PANEL**  
1. STAINLESS STEEL ENCLOSURE  
2. AGENT STORAGE TANKS  
3. EXPELLENT GAS CARTRIDGE  
4. ANSUL AUTOMAN RELEASE  
5. REGULATOR  
6. KNOCKOUT FOR WIRING MICROSWITCH

**NOTES:**  
Wet chemical fire protection system to be Ansul R-102, designed in compliance with UL 300 requirements.  
-Verification of all cooking equipment make, model and location required for all fire protection systems.  
-All fire system piping is standard to the right end of the hood unless a wall is located on the right end.  
-Anisul Automan Release to be located within 60" of hood.  
The basic fire system will include the following:  
-Gas shut-off valve, if required, to be supplied by Manufacturer (up to 2" diameter as standard), and installed by a licensed plumber.  
-More than two trips to the isolate or special transportation, or overnight lodging requirements in remote areas. Normal travel distance is first 50 mi. (80.5 km) from office.  
-Special classes or additional labor for access to sensitive security areas.  
-Installation of gas shut-off valve.  
-Special drawings required to satisfy state or local codes. Plan examination fees, PE or FS Approval Stamp.  
-Union labor, Government labor, or Prevailing wages required for final field hook-up.  
-Any and all electrical components/connections required to shut down fans, shut off device for electric cooking equipment (shunt trip breaker), or activate an alarm system, etc.  
-Any dismantling or reassembly required to gain access to the fire suppression piping located on the top of the hood.  
-Rough-in hidden conduit for remote pull station or gas valve (flush mounted pull station) located on the top of the hood.  
-Installation of more than (1) remote pull stations or distances greater than 20 ft (6.1M).  
-Parts or labor required to correct piping due to cooking equipment changes or deviation from plans. OR Any changes for missing or additional parts other than those indicated on the Fire Suppression Detail.



Thank you for your interest in Accurex

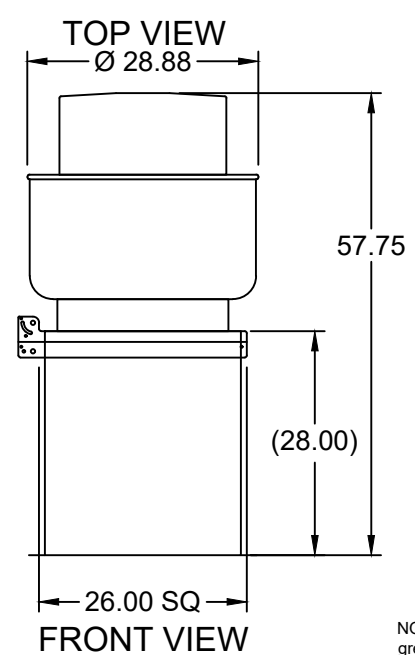
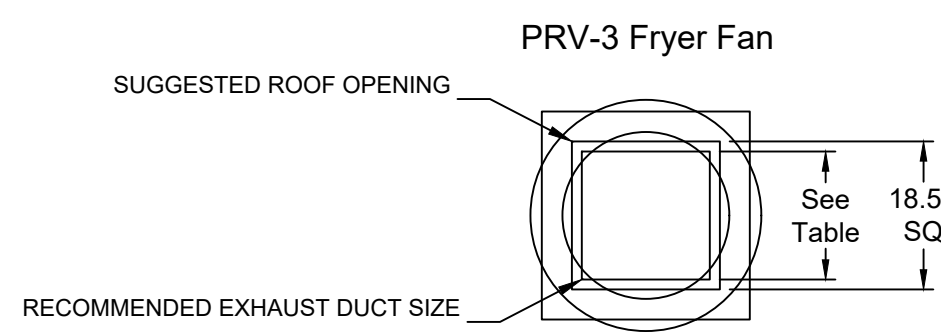
**SUBMITTAL**  
Please return one approved print to your Greenheck Representative including signature, date, and answers to all submittal "verify" notes and questions. Fabrication will not begin until after approved drawings are received.

APPROVED AS SUBMITTED  
 APPROVED AS NOTED  
 REJECTED - REVISE AND RESUBMIT

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

REV	DESCRIPTION	DATE

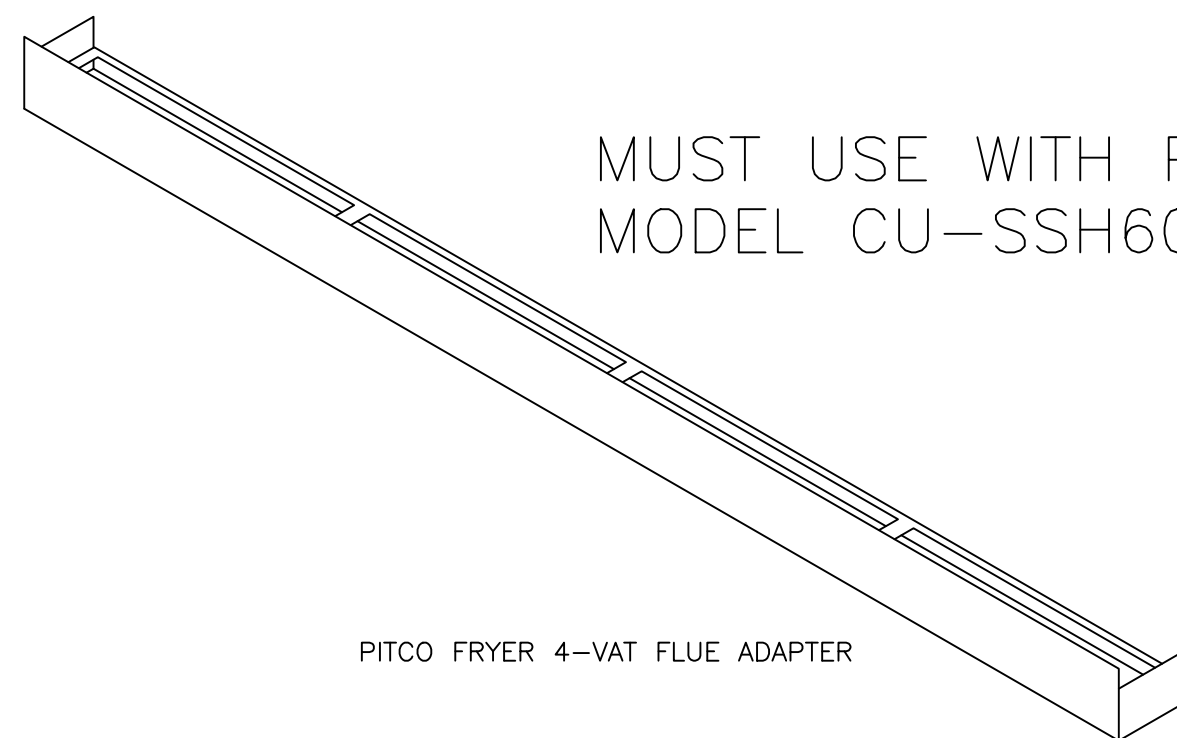
ACCUREX  
CULVER'S MASTER TEMPLATE  
SCALE: 1/24  
C28805A



NOTE: Overall height may be greater depending on motor.

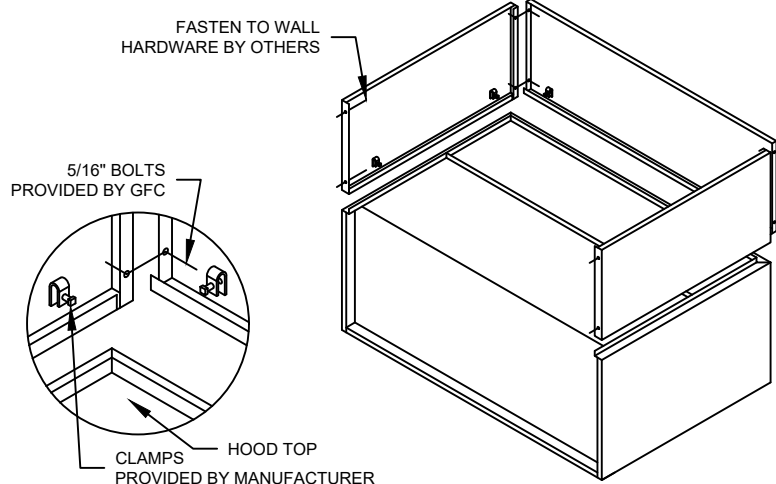
# 4-VAT FRYER BATTERY

MUST USE WITH PITCO MODEL CU-SSH60W



PITCO FRYER 4-VAT FLUE ADAPTER

### ENCLOSURE PANEL INSTALLATION DETAIL

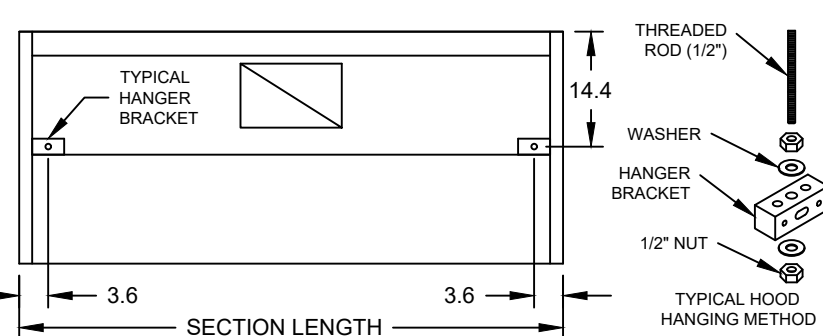


### HOOD HANGING HEIGHT FOR FIRE SYSTEMS

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.

### HOOD HANGER BRACKET DETAIL FOR BACKSHELF HOODS



### GENERAL DRAWING NOTES

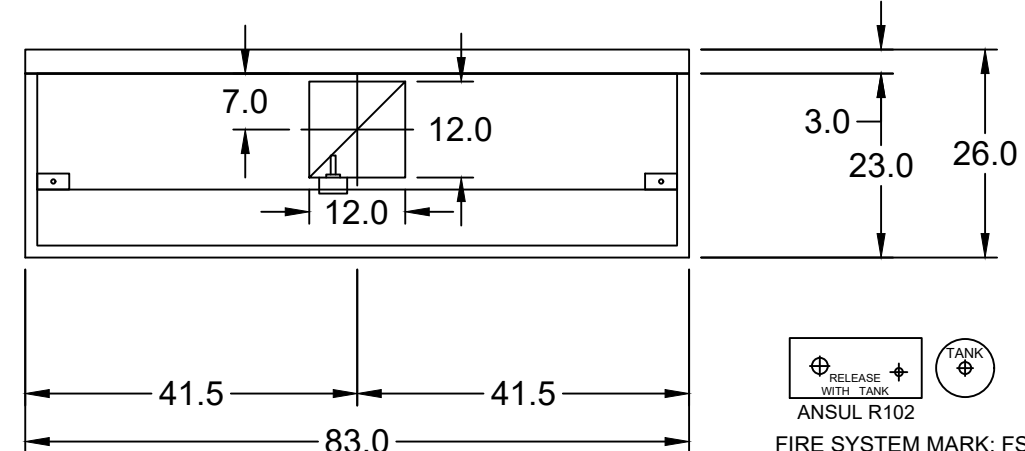
Verify building entry conditions or limitations for equipment access to space.  
 Verify type and height of finished ceiling and if hood(s) may extend above finished ceiling (if required).  
 Seismic installation and bracing of equipment is by others.  
 Greenheck will not accept liability for problems 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

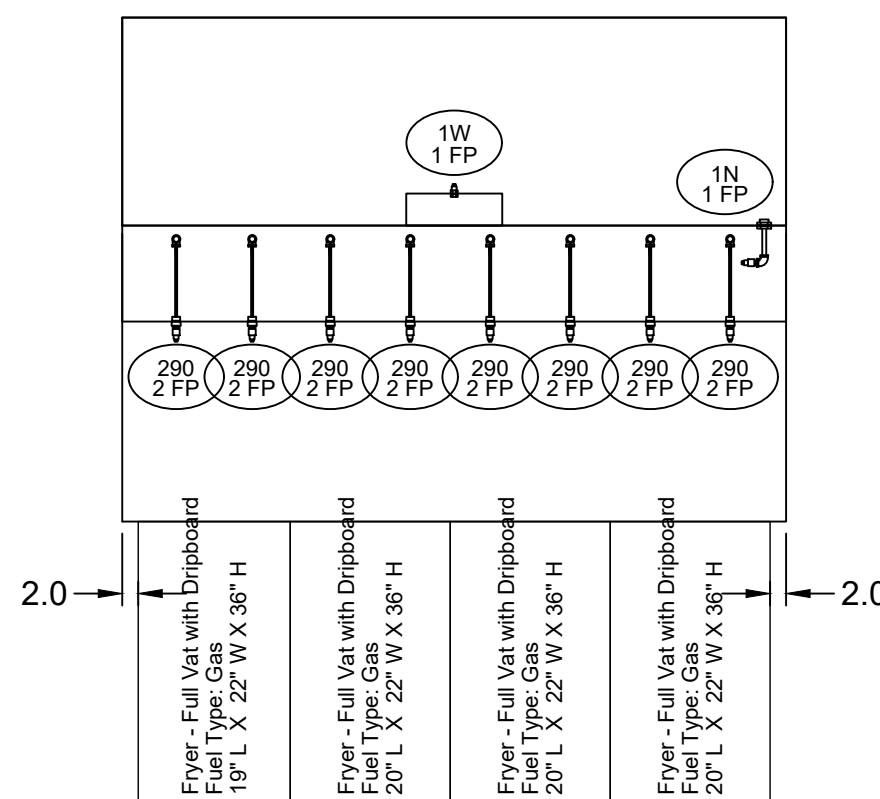
Greenheck ventilators are designed in compliance with all national codes: NFPA # 96, national electric code, BOCA, uniform mechanical code, international mechanical code, and southern building conference. See national evaluation report #436 for allowable values, and/or conditions of use concerning material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

### PROPRIETARY INFORMATION NOTICE

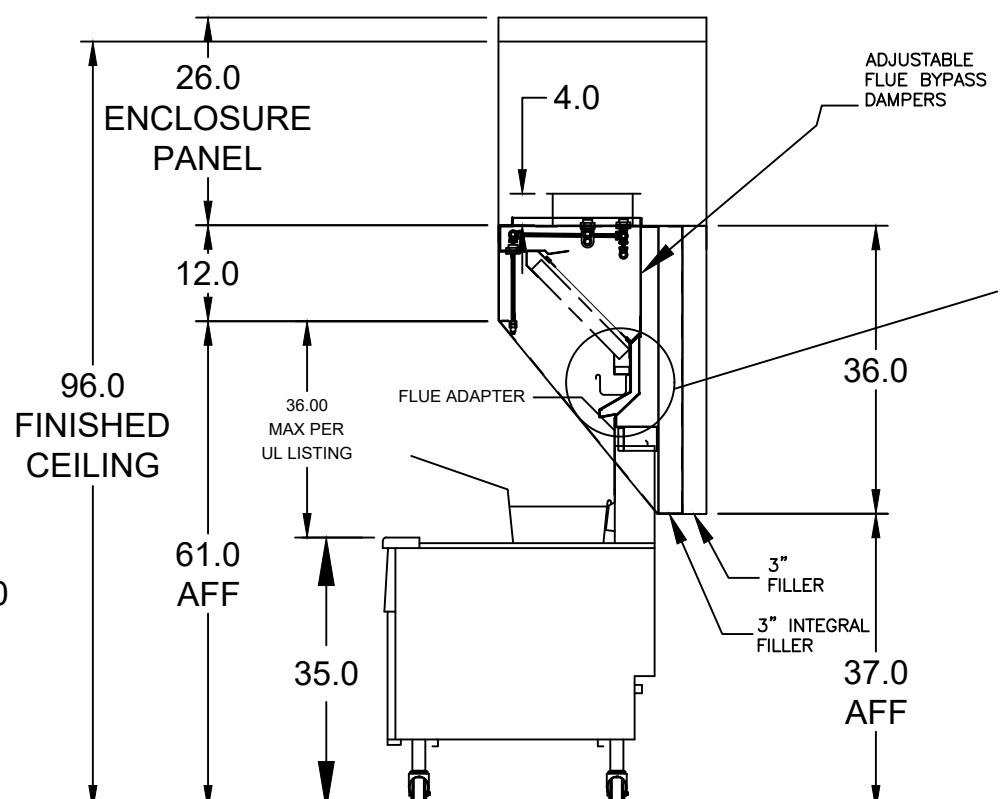
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MARK: ITEM #59  
PLAN VIEW

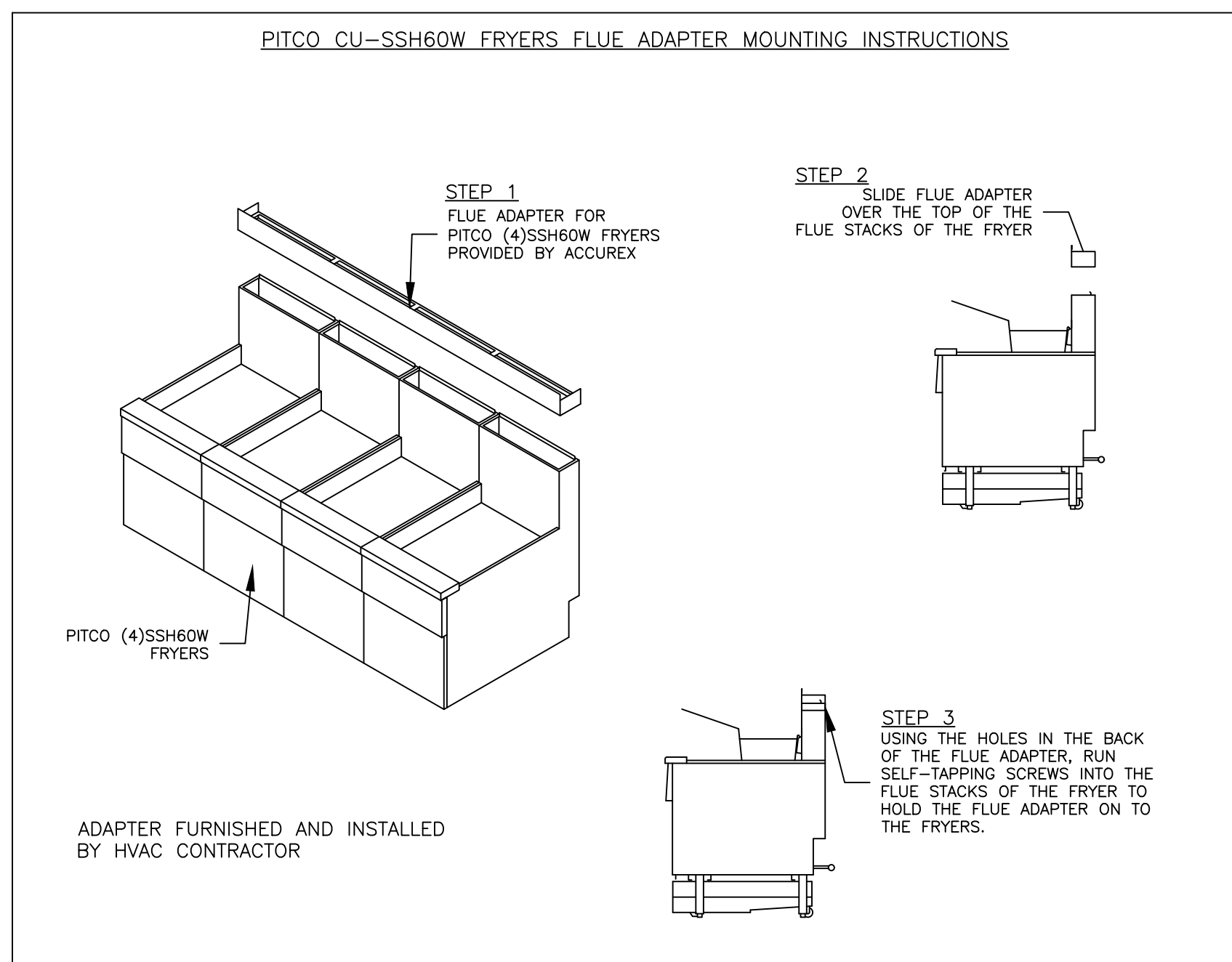


MARK: ITEM #59  
ELEVATION VIEW



MARK: ITEM #59  
SECTION VIEW

### PITCO CU-SSH60W FRYERS FLUE ADAPTER MOUNTING INSTRUCTIONS



### ANSUL R102 (WET CHEMICAL) FIRE PROTECTION SYSTEM - MODEL FSSC

**CONTROL PANEL**

1. STAINLESS STEEL ENCLOSURE
2. AGENT STORAGE TANK
3. EXPELLENT GAS CARTRIDGE
4. MANUAL AUTOMAN RELEASE
5. REGULATOR
6. KNOCKOUT FOR WIRING MICROSWITCH

**WIRING DIAGRAMS**  
 WDPDT MICRO SWITCH  
 DPDT SWITCHES PROVIDED BY MANUFACTURER MAY BE WIRED PER TYPICAL EXAMPLES SHOWN. VERIFY WITH LOCAL CODES AND EQUIPMENT SUPPLIER AS THE CONNECTIONS NEEDED FOR YOUR INSTALLATION.

**CONNECTION TO BUILDINGS ALARM**

**CONNECTION TO COOKING EQUIPMENT SHUT DOWN**

**CONNECTION TO FAN SHUT DOWN**

**NOTES:**

Wet chemical fire protection system to be Ansur R-102, designed in compliance with UL 300 requirements.  
 -Verification of all cooking equipment make, model and location required for all fire protection systems.  
 -All fire system piping is standardly to the right end of the hood unless a wall is located on the right end.  
 -Ansur Automan Release to be located within 60" of hood.  
 The basic fire system will include the following:  
 -Gas shut-off valve, if required, to be supplied by Manufacturer (up to 2" diameter as standard), and installed by a licensed plumber.  
 -Micro switch to be supplied by Manufacturer for connection to, but not limited to, building alarm systems, exhaust and supply fans and electrical power shut-down. Field wiring and connections to be performed by a licensed electrician.  
 -Special drawings required to satisfy state or local code. Plan examination fees, PE or FS Approval Stamp.  
 -Union labor, Government labor, or Prevailing wages required for final field hook-up.  
 -Any and all electrical components/connections required to shut down fans, shut off device for electric cooking equipment (shunt trip breaker), or activate an alarm system, etc.  
 -Any dismantling or reassembly required to gain access to the fire suppression piping located on the top of the hood.  
 -Rough-in hidden conduit for remote pull station or gas valve (flush mounted pull station).  
 -Installation of more than (1) remote pull stations or distances greater than 20 ft (6.1 m).  
 -Parts or labor required to correct piping due to cooking equipment changes or deviation from plans. OR Any charges for missing or additional parts other than those indicated on the Fire Suppression Detail.

**NOTES:**

1. DENOTES FIELD INSTALLATION.
2. DENOTES FACTORY INSTALLATION.
3. DO NOT USE BLACK WIRE ON REMOTE ACTION SWITCH IN NORMAL INSTALLATION. BLACK WIRE TO BE USED ONLY FOR EXTRANEAL ALARM, LIGHT CIRCUITS, ETC.

CONSTRUCTION COMPLIES WITH NFPA 96

REGISTERED ENGINEER  
 GEORGIA  
 No. PE040758  
 PROFESSIONAL  
 J. L. LARRISON  
 7-14-23

Thank you for your interest in Accurex

**SUBMITTAL**

Please return one approved print to your Greenheck Representative including signature, date, and answers to all submital "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

DATE: 3-25-2022

NO. C28805B

### EQUIPMENT SCHEDULE

MARK: ITEM #59

TYPE 1 KITCHEN HOOD		HOOD DIMENSIONS			GREASE CUP OR DRAIN	HOOD TEMP. RATING	TOTAL WEIGHT	SECTION LOCATION
HOOD NO.	ACCUREX MODEL STYLE / CONFIGURATION	SECTION LENGTH	WIDTH	HEIGHT				
1	SINGLE WALL EXHAUST ONLY LOW PROXIMITY	83 IN.	TOP 23 IN. FRONT 12 IN. BOT 3 IN. BACK 35 IN.	RIGHT	600 DEG F	1500	169.0 LBS.	SINGLE

ILLUMINATION DETAILS		GREASE FILTRATION DETAILS					
HOOD NO.	FIXTURE TYPE BULB / LAMP INFO	QTY	INTENSITY FT CANDLES	TYPE / MODEL MATERIAL	QTY	LENGTH	HEIGHT
1	NONE	NA	0 / 0 IN. OC	X-TRACTOR STAINLESS STEEL	5	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		41.5	12	12	NA	1500	0.518	1500

TOTAL EXHAUST CFM - SECTION 1: 1500 = 217 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  
 26 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 #K1100559 - NEW 4L FRYER SYSTEM

### FIRE SUPPRESSION SYSTEM

MARK: FS FOR FRYER HOOD

MANUFACTURER / MODEL	FLOW POINTS	SUPPLY LINE	DETECTION	MOUNTING
ANSUL R-102 WET CHEMICAL	18 UTILIZED 22 AVAILABLE	CONTINUOUS	FUSIBLE LINK	RIGHT END REMOTE MOUNTED

FULL INSTALLATION (INCLUDES PRE-PIPED HOOD(S) WITH DETECTION AND FACTORY COORDINATED INSTALL)  
 CHROME SLEEVES FOR FACTORY PROVIDED APPLIANCES DROPS - INCLUDED  
 SUPPRESSION AGENT - INCLUDED - 4 GAL - (2) 3.0 TANK(S)  
 GAS VALVE - INCLUDED - MECHANICAL SHUT-OFF 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  
 500' F. FUSIBLE LINK OR AS TESTED AND INSTALLED BY LOCAL INSTALLER PER UL MANUAL

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

FRYER HOOD SECTION 1 - (LENGTH 83.0 IN.) - LOW PROXIMITY HOOD

### EQUIPMENT SCHEDULE

MARK: PRV-3

Belt Drive Upblast Centrifugal Roof Exhaust Fan		Motor Information										
City	Accurex Model	Volume (CFM)	SP (in wg)	FRPM	Operating Power (hp)	Weight (Lb.)	Size (hp)	VICIP	End.	Motor RPM	Windings	FLA
1	XRUB-140-7	1500	1	1377	0.5	160	0.75	208/60/3	OP	1725	1	3.9

### OPTIONS AND ACCESSORIES

UL/UL 762 Listed - "Power Ventilators for Rest. Exh. Appliances"  
 Switch, NEMA-1, Toggle, Shipped with unit  
 Larger curb cap size - 26" square  
 Roof curb-Galv. GPF-26-G28, Undersized 1.5" total  
 Hinged Base (Attached)  
 Curb Seal (Attached)  
 Clean-out Port  
 Grease Trap with Drain Connection (PN 475538)  
 Heat Baffle (Attached)

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NEW CULVER'S RESTAURANT  
 6859 Midland Commons Boulevard  
 Columbus, GA 31909  
 County of MUSCOGEE

OWNER:  
 JDJD PROPERTIES, LLC  
 1101 13th Street  
 Phenix City, AL 36867  
 Johnny Griggs  
 706-987-0730

OWNER:  
 OLLMANN ERNEST MARTIN ARCHITECTS  
 200 South State Street  
 Belvidere Illinois 61008  
 815-544-7190 Phone

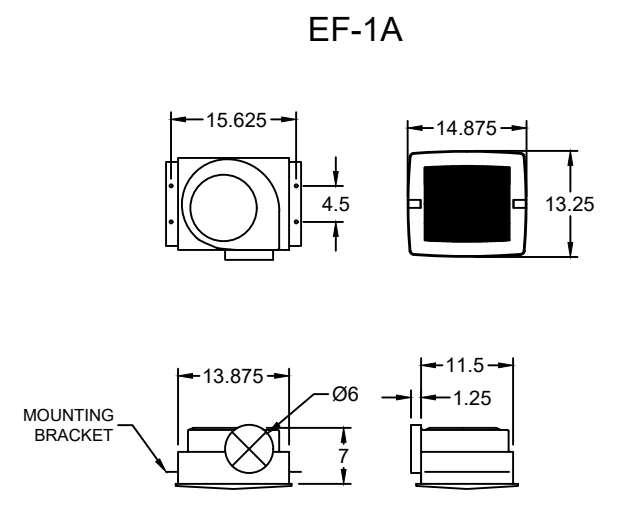
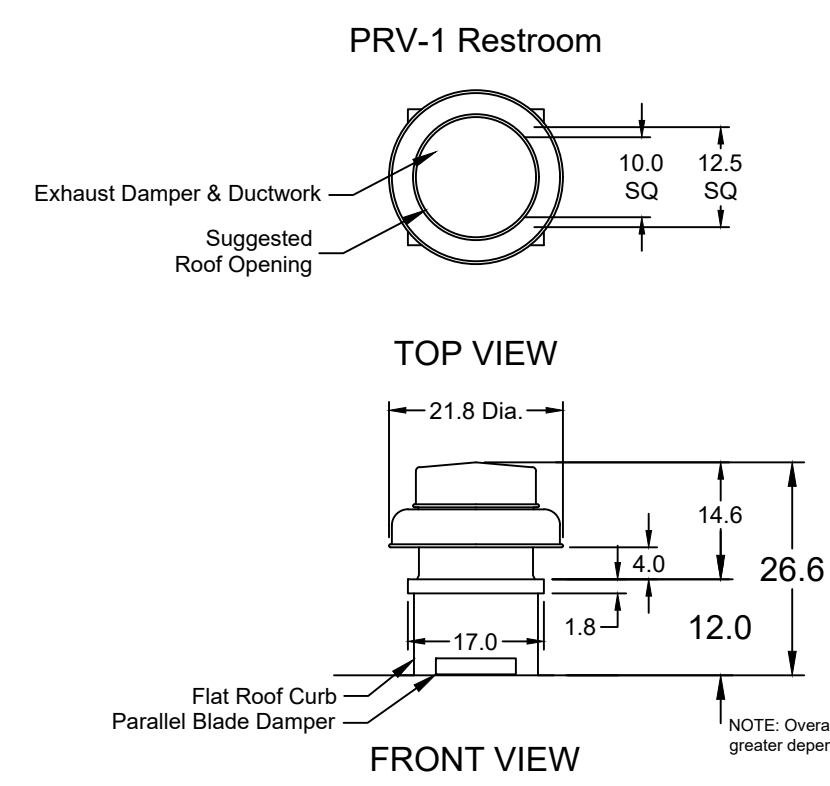
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Revision:  
 Date: 3-25-2022

FRYER HOOD/EXHAUST SCHEDULE & DETAILS

2022-006

M203



EQUIPMENT SCHEDULE				
ELECTRICAL CONTROL BOX				
DESCRIPTION / ACCUREX MODEL	EXHAUST FAN QTY	SUPPLY FAN QTY	MARK: XKC	
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				
SPECIAL DESIGN REQUESTS				
SDR #K080240 - USE KIT #852883. WIRING DIAG. #Z2905338				

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	11560/1	OP	1725	1	NA
MARK: PRV-1 Restroom												
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												
OPTIONS AND ACCESSORIES												



**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.

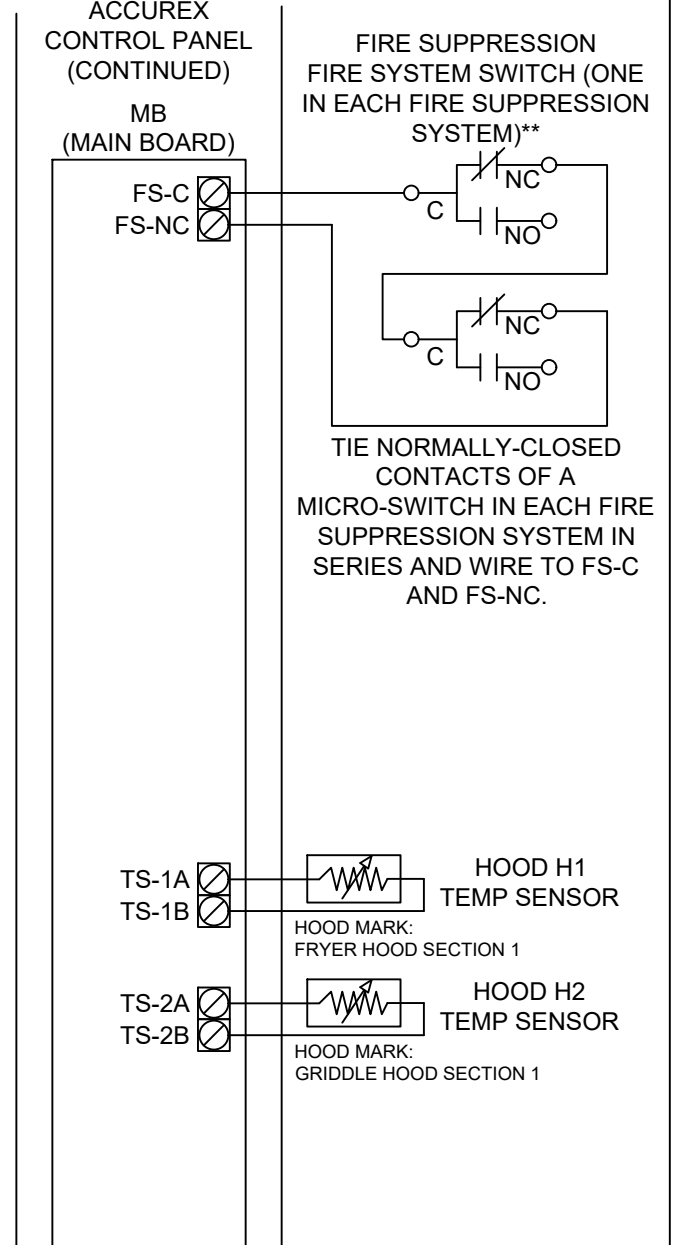
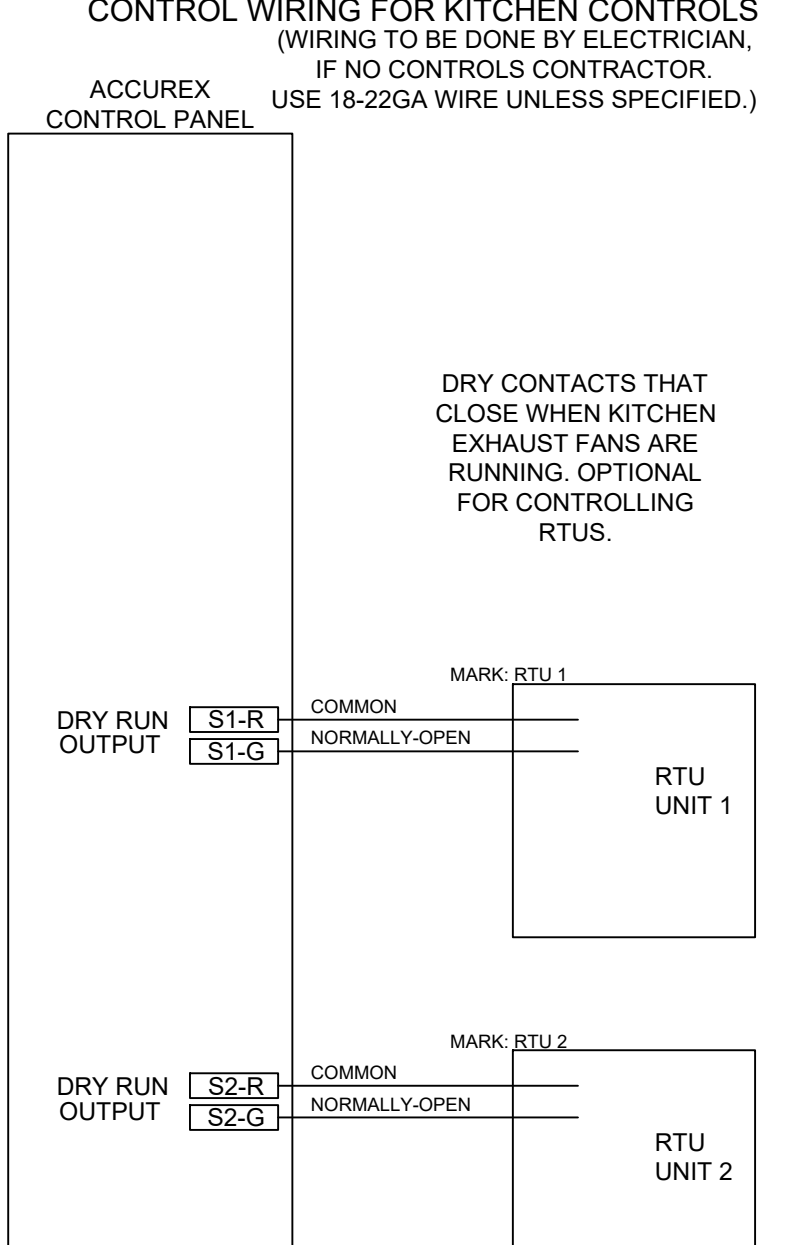
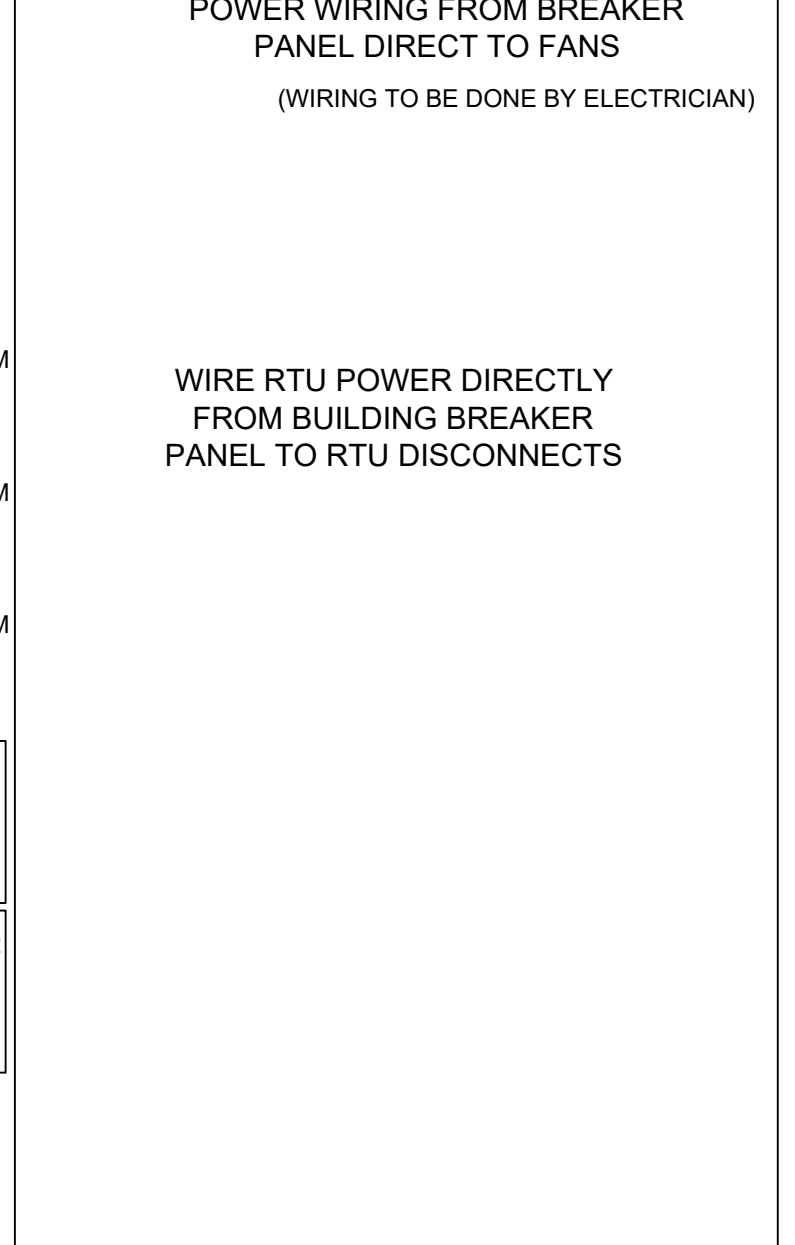
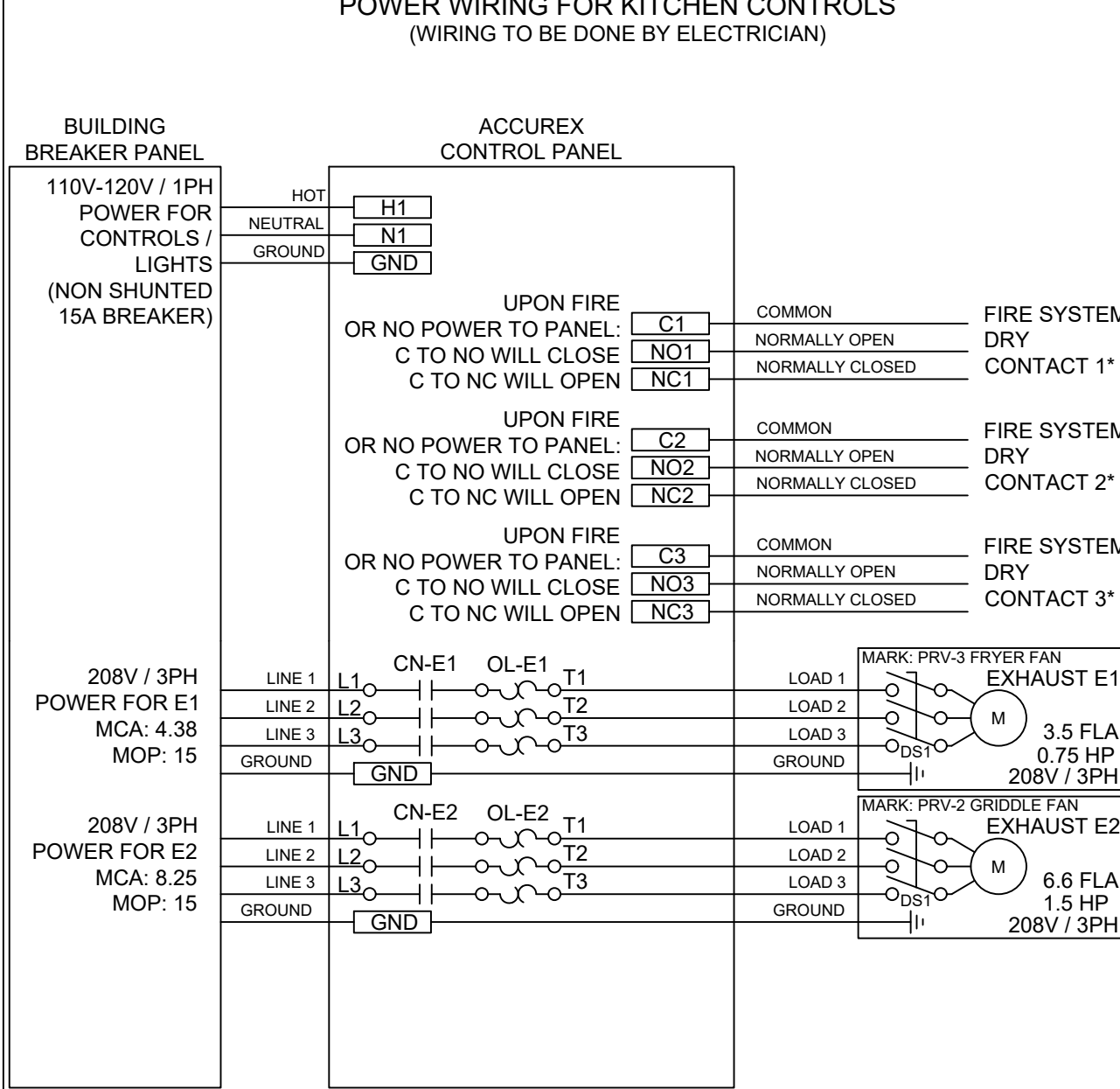
PRG VERSION: V2.00  
FIELD WIRED  
FACTORY SUPPLIED AND WIRED

**WIRING DIAGRAM CODE:**

**JOB NAME:**  
CULVERS-METRO L NEW CONTROLS

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

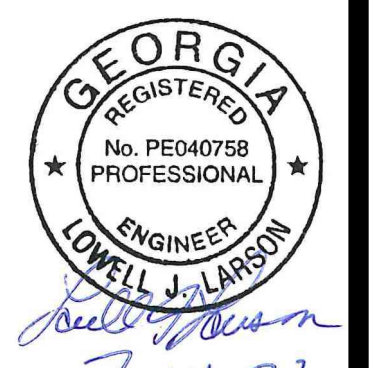
**SERIAL NUMBER:**



EQUIPMENT SCHEDULE												
Ceiling Exhaust Fan												
City	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	11560/1	OP	900	1	NA
MARK: EF-1A Exhaust Fan												
UL/ULC 705 Listed - Electric Fan												
Solid State Speed Control, 6.0 amp, mounted and wired												
Round Hooded Wall cap, (PK-WC-6) Mounted and Wired												
Designer Grille												
Round duct connection												
Polypropylene Wheel Material												
Energy Star Rated												
OPTIONS AND ACCESSORIES												

**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. 7/14/22

**SUBMITTAL**

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SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

REV	DESCRIPTION	DATE

ACCUREX  
CULVER'S MASTER TEMPLATE  
1/24  
C28805C

**VENTILATION SYSTEM NOTES**

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**NEW CULVER'S RESTAURANT**  
6859 Midland Commons Boulevard  
Columbus, GA 31909  
County of MUSCOGEE

OWNER: JDJD PROPERTIES, LLC  
1101 13th Street  
Phenix City, AL 36867  
Johnny Griggs  
706-987-0730

OWNER: OLLMANN ERNEST MARTIN ARCHITECTS  
200 South State Street  
Belvidere Illinois 61008  
815-544-7790 Phone

FAN SCHEDULE & DETAILS

Revision: \_\_\_\_\_  
Date: 3-25-2022

2022-006  
M204