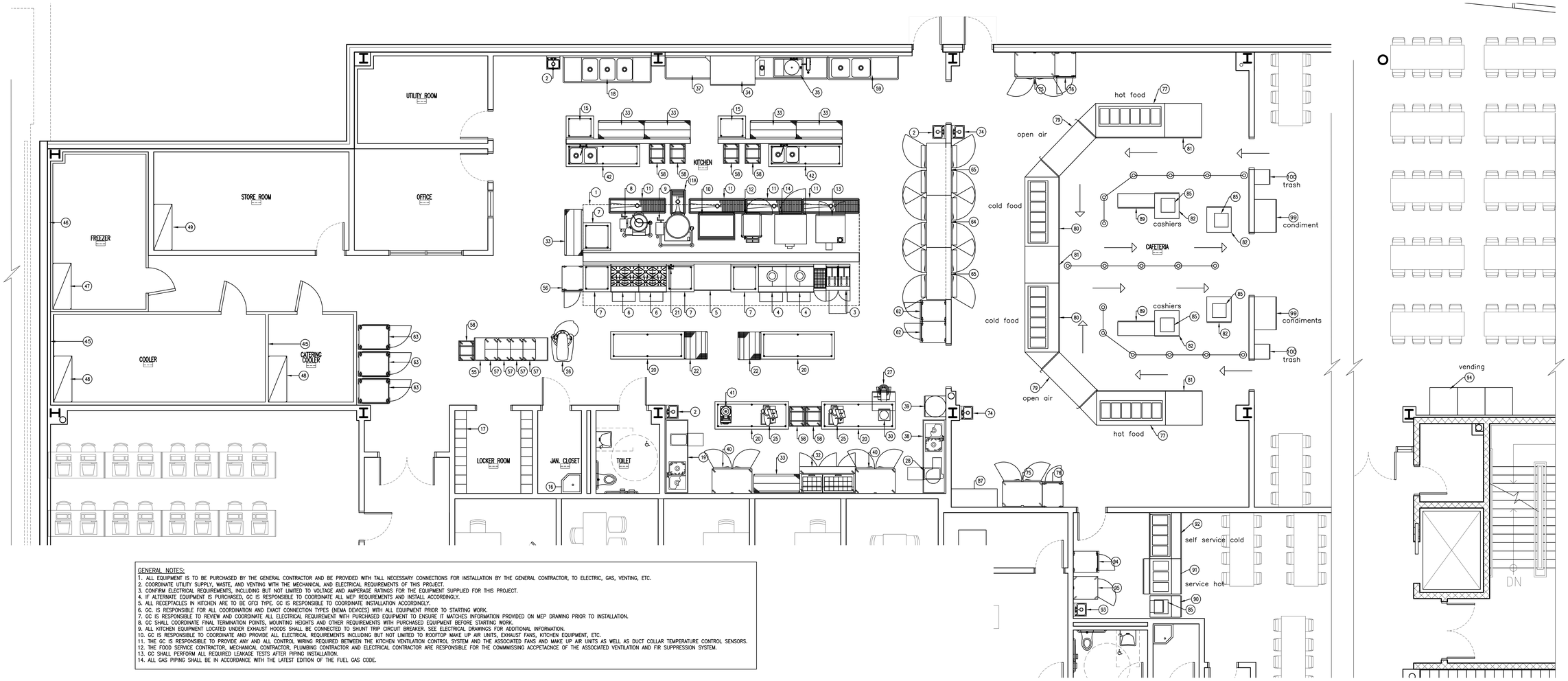


GENERAL NOTES:
1. ALL EQUIPMENT IS TO BE PURCHASED BY THE GENERAL CONTRACTOR AND BE PROVIDED WITH TALL NECESSARY CONNECTIONS FOR INSTALLATION BY THE GENERAL CONTRACTOR, TO ELECTRIC, GAS, VENTING, ETC.
2. COORDINATE UTILITY SUPPLY, WASTE, AND VENTING WITH THE MECHANICAL AND ELECTRICAL REQUIREMENTS OF THIS PROJECT.
3. CONFIRM ELECTRICAL REQUIREMENTS, INCLUDING BUT NOT LIMITED TO VOLTAGE AND AMPERAGE RATINGS FOR THE EQUIPMENT SUPPLIED FOR THIS PROJECT.
4. IF ALTERNATE EQUIPMENT IS PURCHASED, GC IS RESPONSIBLE TO COORDINATE ALL MEP REQUIREMENTS AND INSTALL ACCORDINGLY.
5. ALL RECEPTACLES IN KITCHEN ARE TO BE GFCI TYPE. GC IS RESPONSIBLE TO COORDINATE INSTALLATION ACCORDINGLY.
6. GC. IS RESPONSIBLE FOR ALL COORDINATION AND EXACT CONNECTION TYPES (NEMA DEVICES) WITH ALL EQUIPMENT PRIOR TO STARTING WORK.
7. GC IS RESPONSIBLE TO REVIEW AND COORDINATE ALL ELECTRICAL REQUIREMENT WITH PURCHASED EQUIPMENT TO ENSURE IT MATCHES INFORMATION PROVIDED ON MEP DRAWING PRIOR TO INSTALLATION.
8. GC SHALL COORDINATE FINAL TERMINATION POINTS, MOUNTING HEIGHTS AND OTHER REQUIREMENTS WITH PURCHASED EQUIPMENT BEFORE STARTING WORK.
9. ALL KITCHEN EQUIPMENT LOCATED UNDER EXHAUST HOODS SHALL BE CONNECTED TO SHUNT TRIP CIRCUIT BREAKER. SEE ELECTRICAL DRAWINGS FOR ADDITIONAL INFORMATION.
10. GC. IS RESPONSIBLE TO COORDINATE AND PROVIDE ALL ELECTRICAL REQUIREMENTS INCLUDING BUT NOT LIMITED TO ROOFTOP MAKE UP AIR UNITS, EXHAUST FANS, KITCHEN EQUIPMENT, ETC.
11. THE GC IS RESPONSIBLE TO PROVIDE ANY AND ALL CONTROL WIRING REQUIRED BETWEEN THE KITCHEN VENTILATION CONTROL SYSTEM AND THE ASSOCIATED FANS AND MAKE UP AIR UNITS AS WELL AS DUCT COLLAR TEMPERATURE CONTROL SENSORS.
12. THE FOOD SERVICE CONTRACTOR, MECHANICAL CONTRACTOR, PLUMBING CONTRACTOR AND ELECTRICAL CONTRACTOR ARE RESPONSIBLE FOR THE COMMMISSING ACCPETACNCE OF THE ASSOCIATED VENTILATION AND FIR SUPPRESSION SYSTEM.
13. GC SHALL PERFORM ALL REQUIRED LEAKAGE TESTS AFTER PIPING INSTALLATION.
14. ALL GAS PIPING SHALL BE IN ACCORDANCE WITH THE LATEST EDITION OF THE FUEL GAS CODE.

1 ENLARGED KITCHEN PLAN
1/4" = 1'-0"

EQUIPMENT SCHEDULE

						PLUMBING						ELECTRICAL			
ItemNo	Quantity	Equipment Remarks	Category	Mfr	Model	Gas Size(in)	Gas MBTU	Cold Water (in)	Hot Water (in)	Direct Waste Size	Indirect Waste Size	Voltage	Amps	Phase	Hp
			LOT OF EQUIPMENT FOR KITCHEN												
			MAIN COOKING AREA												
1	1	SEE FS DRAWINGS	ISLAND VENTILATION SYSTEM	CAPTIVE	6030ND-2-PSP-F										
2	3		HAND SINK	ADVANCE TABCO	7-PS-65			1/2	1/2	1-1/2"					
3	1		FRYER BATTERY, ELECTRIC	PITCO	SE14K-2FD							(2) 208		(2) 3	
	1			PITCO	BNB-SE14							120	6.3	1	
4	2		HD RANGE, 36" FRENCH HOT TOP	VULCAN	V1FT36S		95.0								
	2			VULCAN	PRESREG-NA11/4	1-1/4"									
5	1		CHARBROILER	MAGIKITCHN	FM-RMB-648CR		200.0								
6A	1		HD RANGE, 36", 4 OPEN BURNERS	VULCAN	V4B36S		182.0								
	1			VULCAN	PRESREG-NA11/4	1-1/4"									
6B	1	Purchased By Owner/Installed By GC	HD RANGE, 36", 4 OPEN BURNERS	VULCAN	V4B36S		182.0								
	1			VULCAN	PRESREG-NA11/4	1-1/4"									
7	4		FILLER WORK TABLE	ADVANCE TABCO	VKS-363										
8	1	Purchased By Owner/Installed By GC	TILTING GAS STEAM KETTLE	CLEVELAND	KGL25T	3/4"	90.0	1/2"	1/2"			120	5.0	1	
9	1		TILTING GAS STEAM KETTLE	CLEVELAND	KGL60T	3/4"	190.0	1/2"	1/2"			120	10.0	1	
10	1		TILTING SKILLET, GAS	CLEVELAND	SGL40TR	3/4"	130.0					120	1.8	1	
	1			CLEVELAND	DPK14			1/2"	1/2"						
			FLOOR TROUGHS AT POT WASH AREA AND COOKING AREA												
11	4		FLOOR TROUGH	ADVANCE TABCO	FTG-1872					4"					
11A	1		FLOOR TROUGH	ADVANCE TABCO	FTG-1830					4"					
12	1		BOILERLESS STEAMER	CLEVELAND	(2) 22CGT66.1	1/2"	32.0	3/4"			1-1/2"	115	4.0	1	
	1			CLEVELAND	(2) 22CGT66.1	1/2"	32.0	3/4"							
	1			CLEVELAND								115	4.0	1	
13	1		CONVECTION OVEN	BLODGETT OVEN	ZEPH-200-G-ES DBL	3/4"	50.0					115	8.0	1	3/4
	1			BLODGETT OVEN	ZEPH-200-G-ES DBL	3/4"	50.0								
	2			BLODGETT OVEN								115	8.0	1	3/4
14	1	Purchased By Owner/Installed By GC	COMBI OVEN	GROEN	(2)CBE-10GC	(2) 1/2"	150.0	(2) 3/4"			1-1/2"				
	1			EVERPURE	EV9797-22			3/4"				(2) 115	(2) 12.0	(2) 1	
	1			GROEN	144475			3/4"							
15	2		WORK TABLE	ADVANCE TABCO	VKS-303										
			JANITOR AREA												
16	1		MOP SINK	ADVANCE TABCO	9-OP-48DF					2"					
	1			T&S BRASS	B-0363			1/2"	1/2"						
			LOCKER ROOM												
17	18	Purchased By Owner/Installed By GC	LOCKER	UPDATE	LKR-6BGA										
			SINK STATION												
18	1		THREE (3) COMPARTMENT SINK	ADVANCE TABCO	94-83-60-24RL						(3) 1-1/2"				
	1			T&S BRASS	B-0231			1/2"	1/2"						
	1			T&S BRASS	B-0133-ADF12-BC			1/2"	1/2"						
19	1	Purchased By Owner/Installed By GC	WORK TABLE WITH SINK(S)	ADVANCE TABCO	DL-30-96						(2) 1-1/2"				
	1			T&S BRASS	MPY-2DCN-06			1/2"	1/2"						
20	4		WORK TABLE	ADVANCE TABCO	SS-368										
21	1		POT / KETTLE FILLER FAUCET	T&S BRASS	B-0605			1/2"	1/2"						
22			SPARE NUMBER												
22	4		WIRE SHELVING	METRO	3036NK3										
23			SPARE NUMBER												
24			SPARE NUMBER												
			FOOD PREP EQUIPMENT												
25A	1		FOOD SLICER	GLOBE	3850N							115	7.0	1	1/2
25B	1	Purchased By Owner/Installed By GC	FOOD SLICER	GLOBE	3850N							115	7.0	1	1/2
26	1	Purchased By Owner/Installed By GC	PLANETARY MIXER	HOBART	HL600+BUILDUP										2-7/10
	1			HOBART	HL600-1							200-240			
27	1	Purchased By Owner/Installed By GC	PLANETARY MIXER	GLOBE	SP20							115	6.0	1	1/2
28	1		ELECTRIC FOOD CUTTER	HOBART	84186-1							115		1	1
29	1		MICROWAVE OVEN	PANASONIC	NE-21521							208	16.6	1	
30	2		FOOD PROCESSOR	WARING	WFP16SCD							120	17.0	1	2
31	2		PANINI GRILL	WARING	WPG250TB							208	13.5	1	
32	1		MEGA TOP SANDWICH / SALAD PREPARATION REFRIGERATOR	TRUE	TSSU-72-30M-B-ST							115	10.3	1	1/2
			POT/PAN CLEANING STATION												
33	32		WIRE SHELVING	METRO	2460NK3										
34	1	Purchased By Owner/Installed By GC	DISHWASHER, POT/PAN/UTENSIL, DOOR TYPE	HOBART	PW20ER-1			3/4"	3/4"		7/8"	208-240	58.6	3	
35	1	Purchased By Owner/Installed By GC	WASTE COLLECTOR	SALVAJOR	PW14			1/2"	1/2"	2"		208	5.5	1	3/4
36	1	Purchased By Owner/Installed By GC	SOILED DISHTABLE	ADVANCE TABCO	DTS-S30-84R						1-1/2"				
	1			T&S BRASS	B-1433			1/2"	1/2"						
	1			T&S BRASS	B-1433			1/2"	1/2"						
37	1	Purchased By Owner/Installed By GC	CLEAN DISHTABLE	ADVANCE TABCO	DTC-S30-72L										
			VEGETABLE PREP AREA												
38	1		VEGETABLE PREP WORK TABLE WITH SINK(S)	ADVANCE TABCO	DL-30-96						(2) 1-1/2"				
	1			T&S BRASS	MPY-2DCN-06			1/2"	1/2"						
39	1	Purchased By Owner/Installed By GC	VEGETABLE DRYER	DELFIELD	SALD-1						1-1/2"	115	2.7	1	
40A	1		REACH-IN REFRIGERATOR	TRAULSEN	G20010							115	7.4	1	1/3
40B	1	Purchased By Owner/Installed By GC	REACH-IN REFRIGERATOR	TRAULSEN	G20010							115	7.4	1	1/3
41	1		MIXER, VERTICAL CUTTER VCM	ROBOT COUPE	R10 ULTRA							208-240	11.8	3	4-1/2
42A	1		WORK TABLE	ADVANCE TABCO	SKG-308										
	1			ADVANCE TABCO	TA-11B-2						(2) 1-1/2"				
	2			ADVANCE TABCO	K-5						2"				
	1			T&S BRASS	B-0231			1/2"	1/2"						
42B	1	Purchased By Owner/Installed By GC	WORK TABLE	ADVANCE TABCO	SKG-308										
	1			ADVANCE TABCO	TA-11B-2						(2) 1-1/2"				
	2			ADVANCE TABCO	K-5						2"				
	1			T&S BRASS	B-0231			1/2"	1/2"						

EQUIPMENT SCHEDULE

						PLUMBING						ELECTRICAL			
ItemNo	Quantity	Equipment Remarks	Category	Mfr	Model	Gas Size(in)	Gas MBTU	Cold Water (in)	Hot Water (in)	Direct Waste Size	Indirect Waste Size	Voltage	Amps	Phase	Hp
43			SPARE NUMBER												
44			SPARE NUMBER												
			WALKIN COOLER/FREEZER BOXES												
45	1		WALK-IN COOLER, SELF-CONTAINED	MASTERBILT	MB1642849JO-D							208-230	46.0/27.0	1	(1)1.3 /0.5
46	1		WALK-IN FREEZER SELF-CONTAINED	MASTERBILT	MB1642849JO-A							208-230	105.0	1	3
			LOT OF WIRE SHELVING-SEE ITEM LOCATION												
47	36		WIRE SHELVING	METRO	2460NK3										
48	80		WIRE SHELVING	METRO	2460NK3										
49	60		WIRE SHELVING	METRO	2460NK3										
50			SPARE NUMBER												
51			SPARE NUMBER												
52			SPARE NUMBER												
53			SPARE NUMBER												
54			SPARE NUMBER												
			BAKERY AREA												
55	1	Purchased By Owner/Installed By GC	BAKERS TABLE	ADVANCE TABCO	TBS-308										
56	1	Purchased By Owner/Installed By GC	PROOFER CABINET	METRO	C539-CDS-UA							120	16.7	1	
57	4	Purchased By Owner/Installed By GC	INGREDIENT BIN	CAMBRO	IBS27148										
58	14	Purchased By Owner/Installed By GC	PAN RACK, BUN	CHANNEL	401A										
59	1	Purchased By Owner/Installed By GC	TWO (2) COMPARTMENT SINK	ADVANCE TABCO	94-42-48-36R						(2) 1-1/2"				
	1			T&S BRASS	B-0231			1/2"	1/2"						
60			SPARE NUMBER												
61			SPARE NUMBER												
			HOT FOOD HOLDING CABINETS												
62	2	Purchased By Owner/Installed By GC	HEATED CABINET, MOBILE	METRO	C539-HLFC-U							120	12.0	1	
63A	1		HEATED CABINET, MOBILE	METRO	C578-DSB							120	12.0	1	
63B	3	Purchased By Owner/Installed By GC	HEATED CABINET, MOBILE	METRO	C578-DSB							120	12.0	1	
			ROLL-THRU COOLER/HOT BOX UNITS												
64	1		ROLL-THRU HEATED CABINET	TRAULSEN	AIH232LP-FHS							208/115	15.5	1	
65A	1	Purchased By Owner/Installed By GC	ROLL-THRU REFRIGERATOR	TRAULSEN	ARI232LPUT-FHS							115	13.4	1	1/2
65B	1		ROLL-THRU REFRIGERATOR	TRAULSEN	ARI232LPUT-FHS							115	13.4	1	1/2
66	6		REFRIGERATOR RACK, ROLL-IN	CHANNEL	405AN-HD										
67			SPARE NUMBER												
68			SPARE NUMBER												
69			SPARE NUMBER												
70			SPARE NUMBER												
71			SPARE NUMBER												
72			SPARE NUMBER												

EQUIPMENT SCHEDULE

						PLUMBING						ELECTRICAL			
ItemNo	Quantity	Equipment Remarks	Category	Mfr	Model	Gas Size(in)	Gas MBTU	Cold Water (in)	Hot Water (in)	Direct Waste Size	Indirect Waste Size	Voltage	Amps	Phase	Hp
			EQUIPMENT LISTED FOR MAIN CAFETERIA												
			EQUIPMENT LISTED FOR TEACHERS ROOM												
			EQUIPMENT LISTED FOR DINING ROOM												
74	2		HAND SINK	ADVANCE TABCO	7-PS-65			1/2	1/2	1-1/2"					
75	2		REACH-IN REFRIGERATOR	TRAULSEN	G20010							115	7.4	1	1/3
76	2		HEATED CABINET, MOBILE	METRO	C539-HLFC-U							120	12.0	1	
77	2		HOT FOOD SERVING COUNTER	VOLLRATH	VH90										
78			SPARE NUMBER												
79	2		REFRIGERATED SELF-SERVICE CASE	STRUCTURAL CONCEPTS	CO67R							208-240	16.0	1	
80	2		COLD PAN SERVING COUNTER	VOLLRATH	VC90							120	7.2	1	1/3
81	3		UTILITY SERVING COUNTER	VOLLRATH	VU48										
82	4		CASH REGISTER STAND	VOLLRATH	VCS32										
83			SPARE NUMBER												
84			SPARE NUMBER												
85	5		POS SYSTEM	CUSTOM	POS SYSTEM										
86	18		CROWD CONTROL STANCHION (PORTABLE)	WINCO	CGS-38K										
87	1	Purchased By Owner/Installed By GC	CABINET	CUSTOM	CAB										
88			SPARE NUMBER												
89	2		WIRE SHELVING UNIT	METRO	N356C										
			EQUIPMENT FOR TEACHERS ROOM												
90	1		CASH REGISTER STAND	VOLLRATH	37015										
91	1		HOT FOOD SERVING COUNTER	VOLLRATH	37030							120		1	
92	1		COLD PAN SERVING COUNTER	VOLLRATH	37066							120	4.9	1	1/4
93	1		HAND SINK	ADVANCE TABCO	7-PS-65			1/2	1/2	1-1/2"		120		1	
94	1		HEATED CABINET, MOBILE	METRO	C539-HLFC-U							120	12.0	1	
95	1		REACH-IN REFRIGERATOR	TRAULSEN	G10011							115	4.9	1	1/5
96			SPARE NUMBER												
97			SPARE NUMBER												
			EQUIPMENT FOR DINING ROOM												
98	3		VENDING MERCHANDISING	CUSTOM	VENDING MACHINES										
99	2		MERCHANDSING KIOSK	VOLLRATH	75670								15		
100	2		TRASH RECEPTACLE, CABINET STYLE	PLYMOLD	80501SE										

COMERRO COPPA ARCHITECTS
97 LACKAWANNA AVENUE
TOTOWA, NJ 07512

TEL: (973) 890-8989
FAX: (973) 890-8855
E-MAIL: architects@comerro.com

S. M. COPPA, AIA
AI-08322

PASSAIC COUNTY TECHNICAL INSTITUTE
NEW S.T.E.M. BUILDING
WAYNE, NEW JERSEY

REVISION DATE

DRAWING TITLE
FOOD SERVICE: ENLARGED KITCHEN PLAN. EQUIPMENT SCHEDULE

DATE
1-11-2017

SCALE
AS NOTED

DRAWN
TJF/RA/TJN

CHECKED
SMC/MBM

DRAWING #
FS-1

PROJECT # 1422

HOOD INFORMATION – Job#2773015

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM RISER(S) TOTAL EXH. CFM	WIDTH	LENG.	HEIGHT	DIA.	CFM	S.P.	TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG. END TO END	ROW
1	FL	6030 ND-2-PSP-F	10' 0.00"	450 Deg.	2250	10"	21"	4"		2250	-0.716"	2000	430 SS Where Exposed	LEFT	FRONT
2	FM	6030 ND-2-PSP-F	10' 0.00"	600 Deg.	2750	10"	26"	4"		2750	-0.857"	2000	430 SS Where Exposed	MIDDLE	FRONT
3	FR	6030 ND-2-PSP-F	10' 0.00"	600 Deg.	2250	10"	21"	4"		2250	-0.716"	2000	430 SS Where Exposed	RIGHT	FRONT
4	BL	6030 ND-2-PSP-F	9' 8.00"	600 Deg.	2000	10"	19"	4"		2000	-0.665"	1800	430 SS Where Exposed	LEFT	BACK
5	BM	6030 ND-2-PSP-F	9' 8.00"	600 Deg.	2000	10"	19"	4"		2000	-0.665"	1800	430 SS Where Exposed	MIDDLE	BACK
6	BR	6030 ND-2-PSP-F	9' 8.00"	600 Deg.	2000	10"	19"	4"		2000	-0.665"	1800	430 SS Where Exposed	RIGHT	BACK

HOOD INFORMATION

HOOD NO.	TAG	FILTER(S) TYPE	QTY.	HEIGHT	LENGTH	EFFICIENCY @ 9 MICRONS	LIGHT(S) QTY.	TYPE	WIRE GUARD	UTILITY CABINET(S) LOCATION	SIZE	FIRE SYSTEM TYPE	FIRE SYSTEM SIZE	ELECTRICAL MODEL #	SWITCHES QUANTITY	FIRE SYSTEM PIPING	HOOD HANGING WGHT
1	FL	Captrate Solo Filter	7	20"	16"	93% See Filter Spec.	6	Screw In Halogen	NO							YES	700 LBS
2	FM	Captrate Solo Filter	7	20"	16"	93% See Filter Spec.	6	Screw In Halogen	NO							YES	671 LBS
3	FR	Captrate Solo Filter	7	20"	16"	93% See Filter Spec.	6	Screw In Halogen	NO							YES	700 LBS
4	BL	Captrate Solo Filter	7	20"	16"	93% See Filter Spec.	6	Screw In Halogen	NO	Left	12"x66"x30"	Ansul R102	3.0/3.0/3.0/3.0			YES	818 LBS
5	BM	Captrate Solo Filter	7	20"	16"	93% See Filter Spec.	6	Screw In Halogen	NO							YES	620 LBS
6	BR	Captrate Solo Filter	7	20"	16"	93% See Filter Spec.	6	Screw In Halogen	NO							YES	647 LBS

HOOD OPTIONS

HOOD NO.	TAG	OPTION
1	FL	FIELD WRAPPER 30.00" High Front, Left
		BACK STANDOFF (FLAT) 12" Wide 120" Long
		BALANCE DAMPERS
		STRUCTURAL FRONT PANEL
		BACKSPLASH 80" HIGH x 116 LONG 430 SS VERTICAL
2	FM	FIELD WRAPPER 30.00" High Front
		BACK STANDOFF (FLAT) 12" Wide 120" Long
		BALANCE DAMPERS
		STRUCTURAL FRONT PANEL
		BACKSPLASH 80" HIGH x 116 LONG 430 SS VERTICAL
3	FR	FIELD WRAPPER 30.00" High Front, Right
		BACK STANDOFF (FLAT) 12" Wide 120" Long
		BALANCE DAMPERS
		STRUCTURAL FRONT PANEL
		BACKSPLASH 80" HIGH x 116 LONG 430 SS VERTICAL
4	BL	FIELD WRAPPER 30.00" High Front, Left
		BALANCE DAMPERS
		STRUCTURAL FRONT PANEL
		BACKSPLASH 80" HIGH x 116 LONG 430 SS VERTICAL
5	BM	FIELD WRAPPER 30.00" High Front
		BALANCE DAMPERS
		STRUCTURAL FRONT PANEL
		BACKSPLASH 80" HIGH x 116 LONG 430 SS VERTICAL
6	BR	FIELD WRAPPER 30.00" High Front, Right
		BALANCE DAMPERS
		STRUCTURAL FRONT PANEL
		BACKSPLASH 80" HIGH x 116 LONG 430 SS VERTICAL

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S) WIDTH	LENG.	DIA.	CFM	S.P.
1	FL	Front	120"	16"	6"	MUA	12"	24"		666	0.197"
						MUA	12"	24"		666	0.197"
						MUA	12"	24"		666	0.197"
2	FM	Front	120"	16"	6"	MUA	12"	24"		666	0.197"
						MUA	12"	24"		666	0.197"
						MUA	12"	24"		666	0.197"
3	FR	Front	120"	16"	6"	MUA	12"	24"		666	0.197"
						MUA	12"	24"		666	0.197"
						MUA	12"	24"		666	0.197"
4	BL	Front	128"	14"	6"	MUA	12"	24"		600	0.162"
						MUA	12"	24"		600	0.162"
						MUA	12"	24"		600	0.162"
5	BM	Front	116"	14"	6"	MUA	12"	24"		600	0.162"
						MUA	12"	24"		600	0.162"
						MUA	12"	24"		600	0.162"
6	BR	Front	116"	14"	6"	MUA	12"	24"		600	0.162"
						MUA	12"	24"		600	0.162"

Fire System Information – Job#2773015

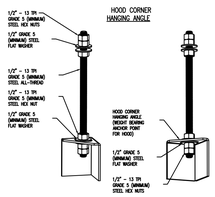
FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLOW POINTS	INSTALLATION SYSTEM	LOCATION ON HOOD
1	Ansul	Ansul R102	3.0/3.0/3.0/3.0	18	Fire Cabinet Left	Left

GAS VALVE(S)

FIRE SYSTEM NO.	TAG	TYPE	SIZE	SUPPLIED BY
1	Ansul	Mechanical	2,000	Distributor

ETL LISTING DESCRIPTION BLOCK
THE CAPTIVE AIRE MODEL
ND-2 HAS BEEN E.T.L.
TESTED, LISTED, AND
APPROVED TO EXHAUST
A MINIMUM OF 150 CFM PER
LINEAR FOOT OVER 450
DEGREE COOKING EQUIPMENT

ETL LISTING DESCRIPTION BLOCK
THE CAPTIVE AIRE MODEL
ND-2 HAS BEEN E.T.L.
TESTED, LISTED, AND
APPROVED TO EXHAUST
A MINIMUM OF 200 CFM PER
LINEAR FOOT OVER 600
DEGREE COOKING EQUIPMENT



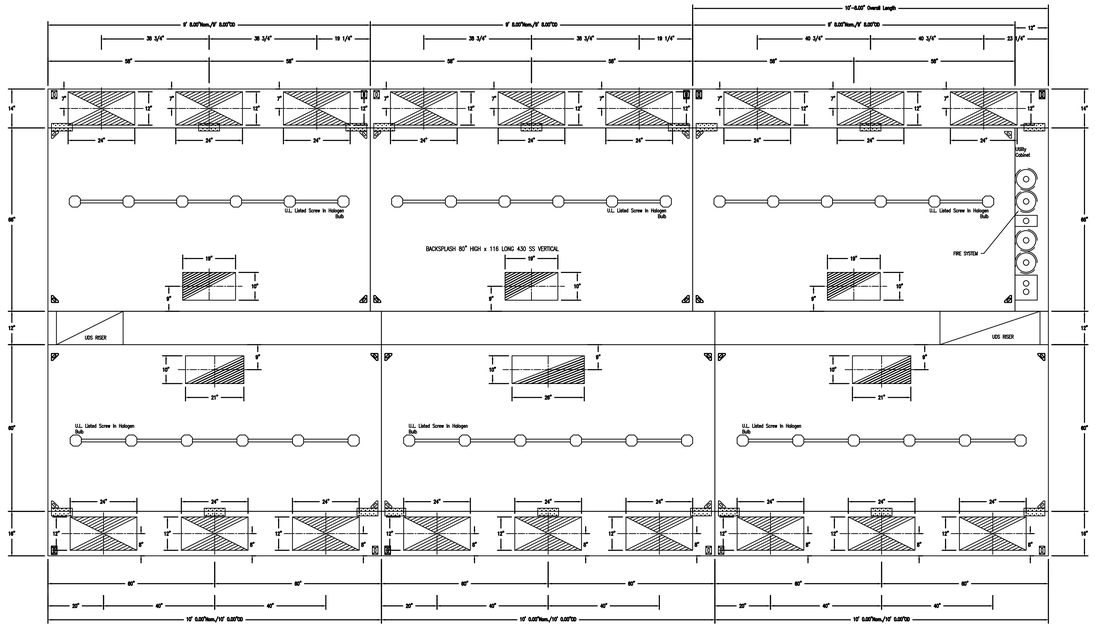
ASSEMBLY INSTRUCTIONS

HANGING ANGLE MUST BE SUPPORTED WITH 1/2" – 13 TPI GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" – 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND ABOVE CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

PLAN VIEW – Hood #6 (BR)
9' 8.00" LONG 6630ND-2-PSP-F

PLAN VIEW – Hood #5 (BM)
9' 8.00" LONG 6630ND-2-PSP-F

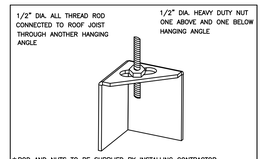
PLAN VIEW – Hood #4 (BL)
9' 8.00" LONG 6630ND-2-PSP-F



PLAN VIEW – Hood #1 (FL)
10' 0.00" LONG 6030ND-2-PSP-F

PLAN VIEW – Hood #2 (FM)
10' 0.00" LONG 6030ND-2-PSP-F

PLAN VIEW – Hood #3 (FR)
10' 0.00" LONG 6030ND-2-PSP-F



*ROD AND NUTS TO BE SUPPLIED BY INSTALLING CONTRACTOR
HANGING ANGLE IS PRE-PUNCHED AT FACTORY

ND-2 HANGING ANGLE DETAIL

HOOD STYLE	DIM FROM REAR	DIM FROM FRONT (24"H)	DIM FROM FRONT (30"H)
CANOPY ND2	4.166"	2.246"	2.246"
ND2-PSP-F	4.166"	2.246"	2.246"
BACKSHELF 2847BD	2.00"	14.25"	–
VHB/VHB-G	36"X36"	42"X42"	48"X48"
FRONT/BACK DIMS BY SIZE	2.246"	2.246"	2.246"

HANGING ANGLE LOCATIONS

EXHAUST CFM=LENGTH OF HOOD X CFM/LIN.FT. (LOAD)

SUPPLY CFM=EXHAUST CFM X PERCENTAGE REQUIRED

TOTAL DUCT AREA=144 X $\frac{\text{CFM}}{\text{FPM(*)}}$

DUCT LENGTH= $\frac{\text{TOTAL DUCT AREA}}{\text{DUCT DEPTH}}$

*CAPTIVE-AIRE VENTILATOR DUCT SIZES ARE CALCULATED USING AN EXHAUST VELOCITY OF 1500-1800 FPM AND A SUPPLY VELOCITY OF 1000 FPM.

CALCULATIONS UTILIZED

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH:

LISTED #3054804-001 & #3054804-002 — STANDARD 710 — Intertek — BUILT IN ACCORDANCE WITH NFPA No. 96

Listed under ETL File number 3054804-001/002

BUILDING CODES

CAPTIVE-AIRE HOODS HAVE OPTIONAL CLEARANCE REDUCTION SYSTEMS AVAILABLE AS FOLLOWS:

MATERIAL	CLEARANCE REDUCTION SYSTEM
NON-COMBUSTIBLE	NONE REQUIRED
LIMITED-COMBUSTIBLE	3" UNINSULATED STANDOFF
COMBUSTIBLE	1" INSULATED STANDOFF

CLEARANCE TO COMBUSTIBLES

INSTALLATION

1. ALL ELECTRICAL "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY ELECTRICAL CONTRACTORS.
2. ALL PLUMBING "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY PLUMBING CONTRACTORS.
3. HANGING BRACKETS LOCATED AND WELDED AS SHOWN ON PLANS. ALL OTHER HANGER MATERIALS PROVIDED BY INSTALLING CONTRACTORS.
4. ALL CONNECTIONS FROM CAPTIVE-AIRE DUCT PER MECHANICAL CONTRACTOR'S PLANS.
5. COOKING EQUIPMENT TO SHUTOFF IN EVENT OF FIRE.
6. EXHAUST FANS TO TURN ON IN EVENT OF FIRE.
7. ALL LIGHTS FIXTURE SHOWN INSTALLED BY CAPTIVE-AIRE ARE FACTORY PREWIRED. INTERCONNECTIONS BETWEEN HOODS AND TO SWITCHES BY ELECTRICAL CONTRACTORS.
8. LAMPS FOR LIGHT FIXTURES BY INSTALLING CONTRACTORS.
9. SEISMIC RESTAINTS ARE RESPONSIBILITY OF INSTALLING CONTRACTOR.
10. INSTALLING CONTRACTORS ASSUME ALL RELATED REPONSIBILITY FOR VERIFICATION OF DIMENSIONAL DATA CONTAINED ON THESE DOCUMENTS FOR ACCURACY, INTEGRATION, AND ADMINISTRATION OF CODE REQUIREMENTS IN EFFECT PRIOR TO ANY RELEASE FOR PRODUCTION OF EQUIPMENT SHOWN.

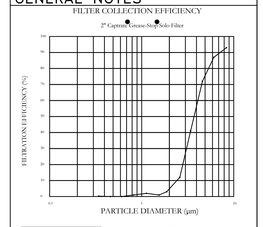
BALANCE

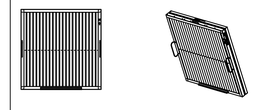
11. KITCHEN HOODS MUST BE BALANCED WITH KITCHEN.
12. KITCHEN SHALL BE NEGATIVE WITH RESPECT TO DINING AREA.
13. RESTAURANT SHALL BE POSITIVE WITH RESPECT TO AMBIENT PRESSURE.

ADDITIONAL

14. WRITTEN HOOD DIMENSIONS HAVE PRECEDENCE OVER SCALE.
15. SIGNED AND "APPROVED" COPIES OF THIS DOCUMENT MUST BE RECEIVED BY THE FACTORY PRIOR TO COMMENCEMENT OF FABRICATION.

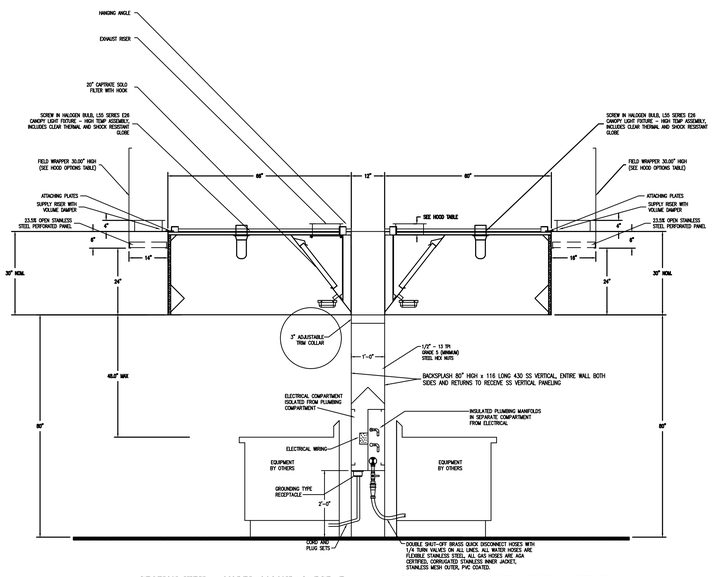
GENERAL NOTES





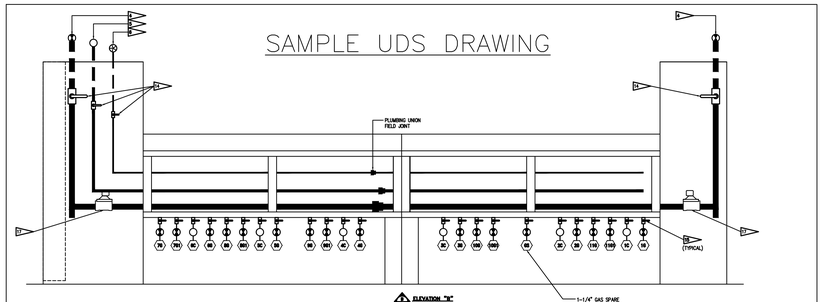
Captrate Solo UL Listed
Grease Extracting Filters
Made From 430 Stainless Steel

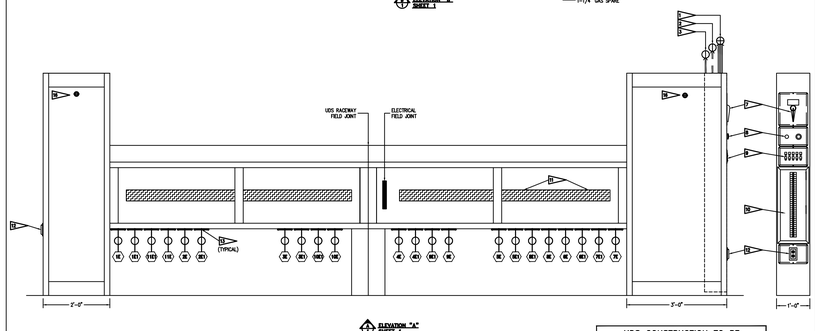
FILTER DETAIL



SECTION VIEW – MODEL 6030ND-2-PSP-F
HOOD – #4 (BL)
HOOD – #5 (BM)
HOOD – #6 (BR)

SECTION VIEW – MODEL 6030ND-2-PSP-F
HOOD – #1 (FL)
HOOD – #2 (FM)
HOOD – #3 (FR)





FLAG NOTES

1. 120/208V/3PH/____AMP ELECTRICAL SERVICE FROM ABOVE. PROVIDED BY ELECTICAL CONTRACTOR.
2. 120V/1PH/15A DEDICATED ELECTRICAL CIRCUIT INTO UDS TERMINALS "H1, N1" FOR FUEL/SHUNT CONTROL. (PROVIDED BY ELECTRICAL CONTRACTOR) SEE SHEET 2.
3. 3-WIRE ELECTRICAL CIRCUIT FROM HOOD FIRE SYSTEM MICRO SWITCH TO UDS TERMINALS "AR1, TR1, C1" FOR UDS SHUT DOWN IN A FIRE CONDITION. (PROVIDED BY ELECTRICAL CONTRACTOR). SEE SHEET 2.
4. 2" LOOPED GAS SERVICE FROM ABOVE (PROVIDED BY PLUMBING CONTRACTOR.
5. 1" COLD WATER SERVICE FROM ABOVE (PROVIDED BY PLUMBING CONTRACTOR)
6. 1/2" HOT WATER SERVICE FROM ABOVE (PROVIDED BY PLUMBING CONTRACTOR)
7. 120/208V/3PH/100A MAIN SERVICE BREAKER WITH SHUNT TRIP BUILT IN.
8. EMERGENCY KILL SWITCH AND FUEL RESET.
9. STATUS INDICATOR LIGHTS.
10. CIRCUIT BREAKERS FOR APPLIANCES CONNECTED TO UDS.
11. ELECTRICAL WIRING THRU HORIZONTAL RACEWAY.
12. DUPLEX RECEPTACLE W/WEATHERPROOF COVER.
13. ELECTRICAL CONNECTION W/WEATHERPROOF COVER AS SPECIFIED ON THE EQUIPMENT SCHEDULE THIS SHEET.
14. MANUAL SHUT OFF VALVE.
15. PLUMBING CONNECTIONS AS SPECIFIED ON THE EQUIPMENT SCHEDULE THIS SHEET.
16. REMOVABLE ACCESS DOORS.
17. 120V 2" ELECTRIC GAS VALVE.

UDS CONSTRUCTION TO BE
16 GA., TYPE 304 STAINLESS STEEL

UTILITY DISTRIBUTION SYSTEM MODEL UDI IS LISTED UNDER ETL FILE NUMBER 3054803 CONFORMS TO UL STD 891 CERTIFIED TO CAN/CSA C22.2 No. 31-M89

PRIOR TO SCHEDULING UDS FOR PRODUCTION PLEASE PROVIDE APPROVED SUBMITTAL CUTSHEETS ON FINAL KITCHEN EQUIPMENT ASSOCIATED WITH THE UDS (NEW & USED) SO THAT CONNECTION SIZES, TYPES AND LOCATIONS CAN BE VERIFIED

ANY CHANGES TO SUBMITTAL DRAWING MAY AFFECT PRICE AND PRODUCTION TIME PLEASE FORWARD CHANGES ASAP

1 EXHAUST HOOD INFORMATION-SHEET I
N.T.S.

COMERRO COPPA ARCHITECTS
97 LACKAWANNA AVENUE
TOTOWA, NJ 07512

TEL: (973) 890-8989
FAX: (973) 890-8855
E-MAIL: architects@comerro.com

S. M. COPPA, AIA
AI-08322

PASSAIC COUNTY TECHNICAL INSTITUTE NEW S.T.E.M. BUILDING
WAYNE, NEW JERSEY

REVISION	DATE

DRAWING TITLE
FOOD SERVICE: EXHAUST HOOD DETAILS, SCHEDULES AND NOTES

DATE 1-11-2017
SCALE AS NOTED
DRAWN TJF/RA/TJN
CHECKED SMC/MBM
DRAWING # FS-2

PROJECT # 1422

EXHAUST FAN INFORMATION – Job#2773015

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	#	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SONES
1	KEF-1	USB3000-RM	7250	2.250	876	10.000	4.3330	3	208	28.4	1392 FPM	786	26
2	KEF-2	USB2400-RM	6000	2.000	1194	7.500	3.5430	3	208	21.1	1715 FPM	572	28

MUA FAN INFORMATION – Job#2773015

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	CFM	ESP.	RPM	H.P.	B.H.P.	#	VOLT	FLA	WEIGHT (LBS.)	SONES	BURNER EFFICIENCY(%)
3	KMUA-1	A3-0.750-G18	G18-PB	A3-0.750	6000	0.750	801	5.000	3.0860	3	208	15.0	1014	14	92
4	KMUA-2	A3-0.500-G18	G18-PB	A3-0.500	5400	0.750	763	5.000	2.5130	3	208	15.0	999	12.9	92

GAS FIRED MAKE-UP AIR UNIT(S)

FAN UNIT NO.	TAG	INPUT BTUH	OUTPUT BTUH	TEMP. RISE	REQUIRED INPUT GAS PRESSURE	GAS TYPE
3	KMUA-1	422609	358800	60 deg F	7 in. w.c. – 14 in. w.c.	Natural
4	KMUA-2	380348	349920	60 deg F	7 in. w.c. – 14 in. w.c.	Natural

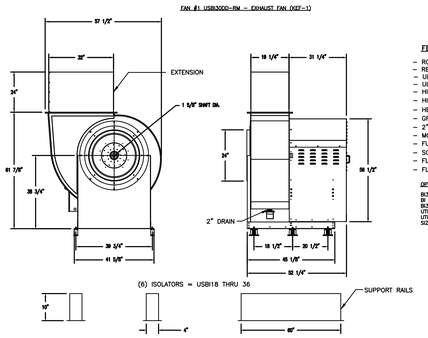
FAN OPTIONS

FAN UNIT NO.	TAG	OPTION (Qty. – Descr.)
1	KEF-1	1 – B30 – 24" Discharge Extension.
		1 – BI – Discharge Orientation Vertical Upper Left – CW Inlet Side.
		1 – B30 – Inlet Connection Standard 24" Flanged Grease Duct.
		1 – Utility Set Grease Cup
		1 – Utility Set – Spring Vibration Isolators – BI27 Thru B30 / Equivalent Sized Utility Set – Indoor/Outdoor use.
2	KEF-2	1 – B24 – 24" Discharge Extension.
		1 – BI – Discharge Orientation Vertical Upper Left – CW Inlet Side.
		1 – B24 – Inlet Connection Standard 24" Flanged Grease Duct.
		1 – Utility Set Grease Cup
		1 – Utility Set – Spring Vibration Isolators – BI27 Thru B30 / Equivalent Sized Utility Set – Indoor/Outdoor use.
3	KMUA-1	1 – Motorized Backdraft Damper for A3-D Housing
		1 – Low Fire Start
		1 – Inlet Pressure Gauge, 0–35"
		1 – Manifold Pressure Gauge, –5 to 15" wc
		1 – Separate 120V Wiring Package (Required and used only for DCV or Prewire with VFD) – Three Phase Only
4	KMUA-2	1 – Motorized Backdraft Damper for A3-D Housing
		1 – Low Fire Start
		1 – Inlet Pressure Gauge, 0–35"
		1 – Manifold Pressure Gauge, –5 to 15" wc
		1 – Separate 120V Wiring Package (Required and used only for DCV or Prewire with VFD) – Three Phase Only

CURB ASSEMBLIES

NO.	ON FAN	WEIGHT	ITEM	SIZE
1	# 1	31 LBS	Curb	4.000"W x 60.000"L x 10.000"H
2	# 2	31 LBS	Curb	4.000"W x 60.000"L x 10.000"H
3	# 3	82 LBS	Curb	35.000"W x 84.000"L x 20.000"H Insulated
4	# 4	82 LBS	Curb	35.000"W x 84.000"L x 20.000"H Insulated

FAN #1: USB3000-RM – EXHAUST FAN (KEF-1)



FEATURES:

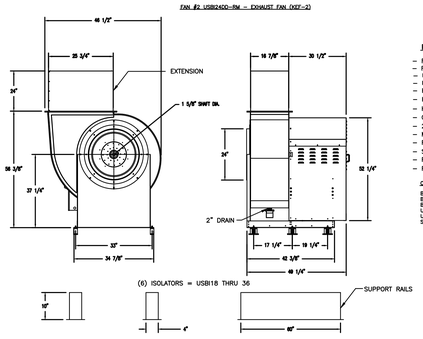
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705
- UL762
- HIGH HEAT OPERATION DIRECT DRIVE 350°F (176°C)
- HIGH HEAT OPERATION BELT DRIVE 350°F (176°C)
- HEAT SLINGER
- GREASE CLASSIFICATION TESTING
- 2" DRAIN
- MOTOR WEATHER COVER
- FULLY SEALED SCROLL HOUSING
- SCROLL ACCESS DOOR
- FLANGE 1 1/4" – 11 THRU 20.
- FLANGE 2" – 24 THRU 36.

OPTIONS

B30 – 24" DISCHARGE EXTENSION.
BI – DISCHARGE ORIENTATION VERTICAL UPPER LEFT – CW INLET SIDE.
B30 – INLET CONNECTION STANDARD 24" FLANGED GREASE DUCT.
UTILITY SET GREASE CUP
UTILITY SET – SPRING VIBRATION ISOLATORS – BI27 THRU B30 / EQUIVALENT SIZED UTILITY SET – INDOOR/OUTDOOR USE.

NORMAL TEMPERATURE TEST DIRECT DRIVE
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 350°F (176°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

FAN #2: USB2400-RM – EXHAUST FAN (KEF-2)



FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705
- UL762
- HIGH HEAT OPERATION DIRECT DRIVE 350°F (176°C)
- HIGH HEAT OPERATION BELT DRIVE 350°F (176°C)
- HEAT SLINGER
- GREASE CLASSIFICATION TESTING
- 2" DRAIN
- MOTOR WEATHER COVER
- FULLY SEALED SCROLL HOUSING
- SCROLL ACCESS DOOR
- FLANGE 1 1/4" – 11 THRU 20.
- FLANGE 2" – 24 THRU 36.

OPTIONS

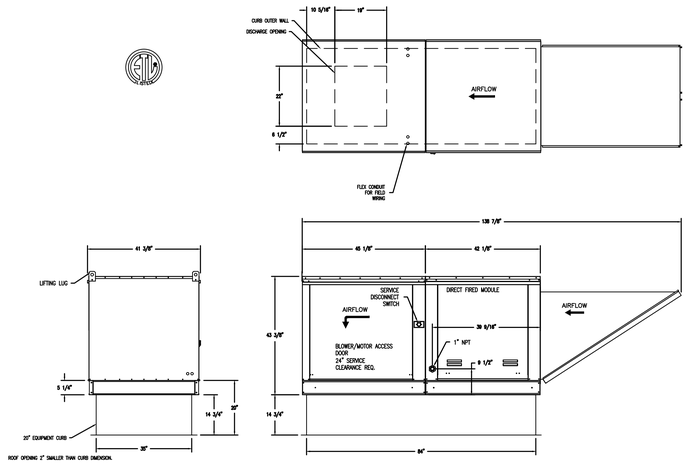
BI24 – 24" DISCHARGE EXTENSION.
BI – DISCHARGE ORIENTATION VERTICAL UPPER LEFT – CW INLET SIDE.
BI24 – INLET CONNECTION STANDARD 24" FLANGED GREASE DUCT.
UTILITY SET GREASE CUP
UTILITY SET – SPRING VIBRATION ISOLATORS – BI27 THRU B30 / EQUIVALENT SIZED UTILITY SET – INDOOR/OUTDOOR USE.

NORMAL TEMPERATURE TEST DIRECT DRIVE
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 350°F (176°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

FAN #3 A3-0.750-G18 – HEATER (KMUA-1)
1. DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 18" BLOWER AND 18" BURNER.
2. BOWAE HOOD WITH EZ FILTERS
3. DOWN DISCHARGE – AIR FLOW RIGHT -> LEFT
4. MOTORIZED BACK DRAFT DAMPER 30" X 30" FOR SIZE 3 STANDARD & MODULAR DIRECT FIRED HEATERS W/EXTENDED SHAFT, STANDARD GALVANIZED CONSTRUCTION, 3/4" REAR FLANGE. NYB#-3 ACTUATOR INCLUDED.
5. LOW FIRE START. ALLOWS THE BURNER CIRCUIT TO ENERGIZE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION.
6. GAS PRESSURE GAUGE, 0–35", 2.5" DIAMETER, 1/4" THREAD SIZE.
7. GAS PRESSURE GAUGE, –5 TO +15 INCHES WC., 2.5" DIAMETER, 1/4" THREAD SIZE.
8. SEPARATE 120VAC WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING VFD IN PREWIRE PANEL OR WITH DCV PACKAGE. PROVIDES SEPARATE 120VAC INPUT TO SUPPLY FAN. THIS 120V SIGNAL MUST BE RUN BY ELECTRICIAN FROM DCV TO MUA SWITCH.

SUPPLY SIDE HEATER INFORMATION:

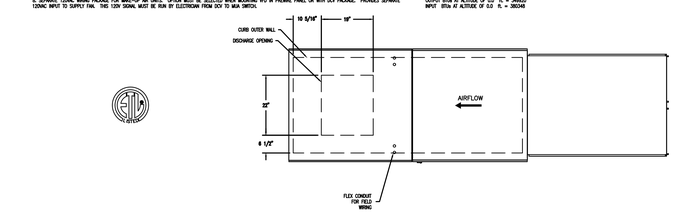
WINTER TEMPERATURE = 15°F, TEMP. RISE = 60°F.
BTUs CALCULATED OFF STANDARD AIR DENSITY
OUTPUT BTUs AT ALTITUDE OF S.O. ft. = 358800
INPUT BTUs AT ALTITUDE OF S.O. ft. = 422609



FAN #4 A3-0.500-G18 – HEATER (KMUA-2)
1. DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 15" BLOWER AND 12" BURNER.
2. BOWAE HOOD WITH EZ FILTERS
3. DOWN DISCHARGE – AIR FLOW RIGHT -> LEFT
4. MOTORIZED BACK DRAFT DAMPER 30" X 30" FOR SIZE 3 STANDARD & MODULAR DIRECT FIRED HEATERS W/EXTENDED SHAFT, STANDARD GALVANIZED CONSTRUCTION, 3/4" REAR FLANGE.
5. LOW FIRE START. ALLOWS THE BURNER CIRCUIT TO ENERGIZE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION.
6. GAS PRESSURE GAUGE, 0–35", 2.5" DIAMETER, 1/4" THREAD SIZE.
7. GAS PRESSURE GAUGE, –5 TO +15 INCHES WC., 2.5" DIAMETER, 1/4" THREAD SIZE.
8. SEPARATE 120VAC WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING VFD IN PREWIRE PANEL OR WITH DCV PACKAGE. PROVIDES SEPARATE 120VAC INPUT TO SUPPLY FAN. THIS 120V SIGNAL MUST BE RUN BY ELECTRICIAN FROM DCV TO MUA SWITCH.

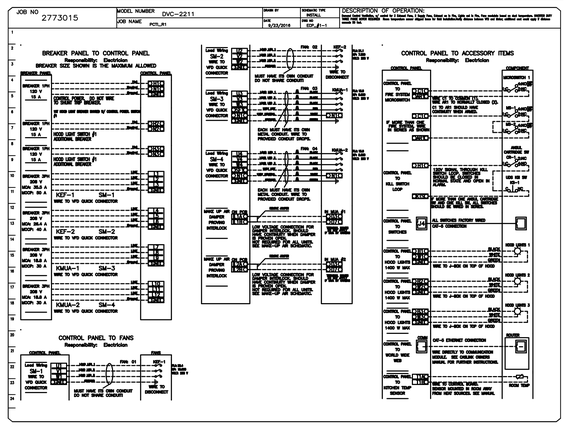
SUPPLY SIDE HEATER INFORMATION:

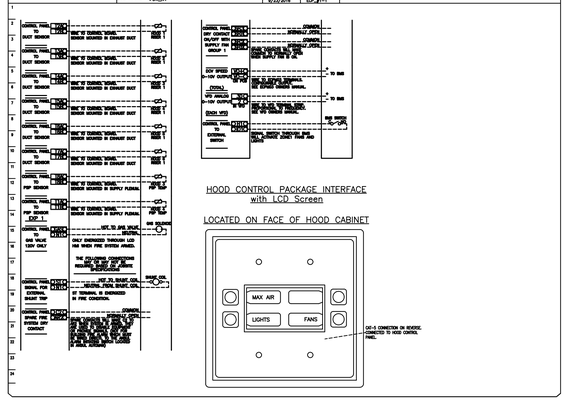
WINTER TEMPERATURE = 15°F, TEMP. RISE = 60°F.
BTUs CALCULATED OFF STANDARD AIR DENSITY
OUTPUT BTUs AT ALTITUDE OF S.O. ft. = 349920
INPUT BTUs AT ALTITUDE OF S.O. ft. = 380348



ELECTRICAL PACKAGES – Job#2773015

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY		FAN TAG	TYPE	#	H.P.	VOLT	FLA
1		DCV-2211	Wall Mount In SS Box	SS Wall Mount Box	1 Light 1 Fan	Smart Controls DCV	KEF-1	Exhaust	3	10.000	208	28.4
							KEF-2	Exhaust	3	7.500	208	21.1
							KMUA-1	Supply	3	5.000	208	15.0
							KMUA-2	Supply	3	5.000	208	15.0





HOOD CONTROL PACKAGE INTERFACE
with LCD Screen

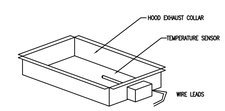
LOCATED ON FACE OF HOOD CABINET

DEMAND CONTROL VENTILATION SYSTEM

Controls shall be capable of reducing exhaust and supply airflow quantities by 20 % using a modulating speed control system. High and Low speeds shall be adjustable by variable frequency drives. A temperature switch in the exhaust duct shall control airflow set point. A MAX airflow override button shall be supplied with an adjustable timer.

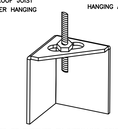
Control shall be used in kitchen exhaust applications to reduce exhaust and supply air volumes while cooking appliances are idling.

The Demand Control Ventilation System complies with IMC 2009 507.2.1.1 by interlocking with cooking appliances through means of a heat sensor to automatically activate exhaust fans during cooking operations.



1/2" DIA. ALL THREAD ROD CONNECTED TO ROOF JOIST THROUGH ANOTHER HANGING ANGLE

1/2" DIA. HEAVY DUTY NUT ONE ABOVE AND ONE BELOW HANGING ANGLE



* ROD AND NUTS TO BE SUPPLIED BY INSTALLING CONTRACTOR
HANGING ANGLE IS PRE-PUNCHED AT FACTORY

ND-2 HANGING ANGLE DETAIL

HOOD STYLE	DIM FROM REAR	DIM FROM FRONT (24"H)	DIM FROM FRONT (30"H)
CANOPY ND2	4.166"	2.246"	2.246"
ND2-PSP-F	4.166"	2.246"	2.246"
BACKSHELF 2847BD	2.00"	14.25"	–
VHB/VHB-G	36"X36"	42"X42"	48"X48"
FRONT/BACK DIMS BY SIZE	2.246"	2.246"	2.246"

HANGING ANGLE LOCATIONS

EXHAUST CFM=(LENGTH OF HOOD X CFM/LIN.FT. (LOAD)

SUPPLY CFM=(EXHAUST CFM X PERCENTAGE REQUIRED

TOTAL DUCT AREA=144 X $\frac{\text{CFM}}{\text{FPM(*)}}$

DUCT LENGTH= $\frac{\text{TOTAL DUCT AREA}}{\text{DUCT DEPTH}}$

* CAPTIVE-AIRE VENTILATOR DUCT SIZES ARE CALCULATED USING AN EXHAUST VELOCITY OF 1500–1800 FPM AND A SUPPLY VELOCITY OF 1000 FPM.

CALCULATIONS UTILIZED

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH:

#3054804-001 & #3054804-002 — STANDARD 710 — Intertek — BUILT IN ACCORDANCE WITH NFPA No. 96

Listed under ETL File number 3054804-001/002

BUILDING CODES

CAPTIVE-AIRE HOODS HAVE OPTIONAL CLEARANCE REDUCTION SYSTEMS AVAILABLE AS FOLLOWS:

MATERIAL	CLEARANCE REDUCTION SYSTEM
NON-COMBUSTIBLE	NONE REQUIRED
LIMITED-COMBUSTIBLE	3" UNINSULATED STANDOFF
COMBUSTIBLE	1" INSULATED STANDOFF

CLEARANCE TO COMBUSTIBLES

INSTALLATION

1. ALL ELECTRICAL "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY ELECTRICAL CONTRACTORS.
2. ALL PLUMBING "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY PLUMBING CONTRACTORS.
3. HANGING BRACKETS LOCATED AND WELDED AS SHOWN ON PLANS. ALL OTHER HANGER MATERIALS PROVIDED BY INSTALLING CONTRACTORS.
4. ALL CONNECTIONS FROM CAPTIVE-AIRE DUCT PER MECHANICAL CONTRACTORS'S PLANS.
5. COOKING EQUIPMENT TO SHUTOFF IN EVENT OF FIRE.
6. EXHAUST FANS TO TURN ON IN EVENT OF FIRE.
7. ALL LIGHTS FIXTURE SHOWN INSTALLED BY CAPTIVE-AIRE ARE FACTORY PREWIRED. INTERCONNECTIONS BETWEEN HOODS AND TO SWITCHES BY ELECTRICAL CONTRACTORS.
8. LAMPS FOR LIGHT FIXTURES BY INSTALLING CONTRACTORS.
9. SEISMIC RESTAINTS ARE RESPONSIBILITY OF INSTALLING CONTRACTOR.
10. INSTALLING CONTRACTORS ASSUME ALL RELATED REPONSIBILITY FOR VERIFICATION OF DIMENSIONAL DATA CONTAINED ON THESE DOCUMENTS FOR ACCURACY, INTEGRATION, AND ADMINISTRATION OF CODE REQUIREMENTS IN EFFECT PRIOR TO ANY RELEASE FOR PRODUCTION OF EQUIPMENT SHOWN.

BALANCE

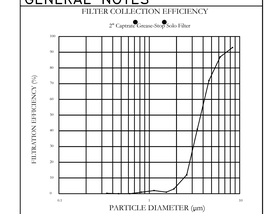
11. KITCHEN HOODS MUST BE BALANCED WITH KITCHEN.
12. KITCHEN SHALL BE NEGATIVE WITH RESPECT TO DINING AREA.
13. RESTAURANT SHALL BE POSITIVE WITH RESPECT TO AMBIENT PRESSURE.

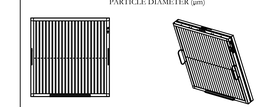
ADDITIONAL

14. WRITTEN HOOD DIMENSIONS HAVE PRECEDENCE OVER SCALE.
15. SIGNED AND "APPROVED" COPIES OF THIS DOCUMENT MUST BE RECEIVED BY THE FACTORY PRIOR TO COMMENCEMENT OF FABRICATION.

GENERAL NOTES

FILTER COLLECTION EFFICIENCY





Captrate Solo UL Listed
Grease Extracting Filters
Made From 430 Stainless Steel

FILTER DETAIL

COMERRO COPPA ARCHITECTS
97 LACKAWANNA AVENUE
TOTOWA, NJ 07512

TEL: (973) 890–8989
FAX: (973) 890–8855
E-MAIL: architects@comerro.com

S. M. COPPA, AIA
AI–08322

PASSAIC COUNTY TECHNICAL INSTITUTE NEW S.T.E.M. BUILDING

WAYNE, NEW JERSEY

REVISION	DATE

DRAWING TITLE
FOOD SERVICE: EXHAUST HOOD DETAILS, SCHEDULES AND NOTES

DATE 1–11–2017
SCALE AS NOTED
DRAWN TJF/RA/TJN
CHECKED SMC/MBM
DRAWING # FS-3
PROJECT # 1422

1 EXHAUST HOOD INFORMATION–SHEET 2
N.T.S.