

# OFF the HOOK

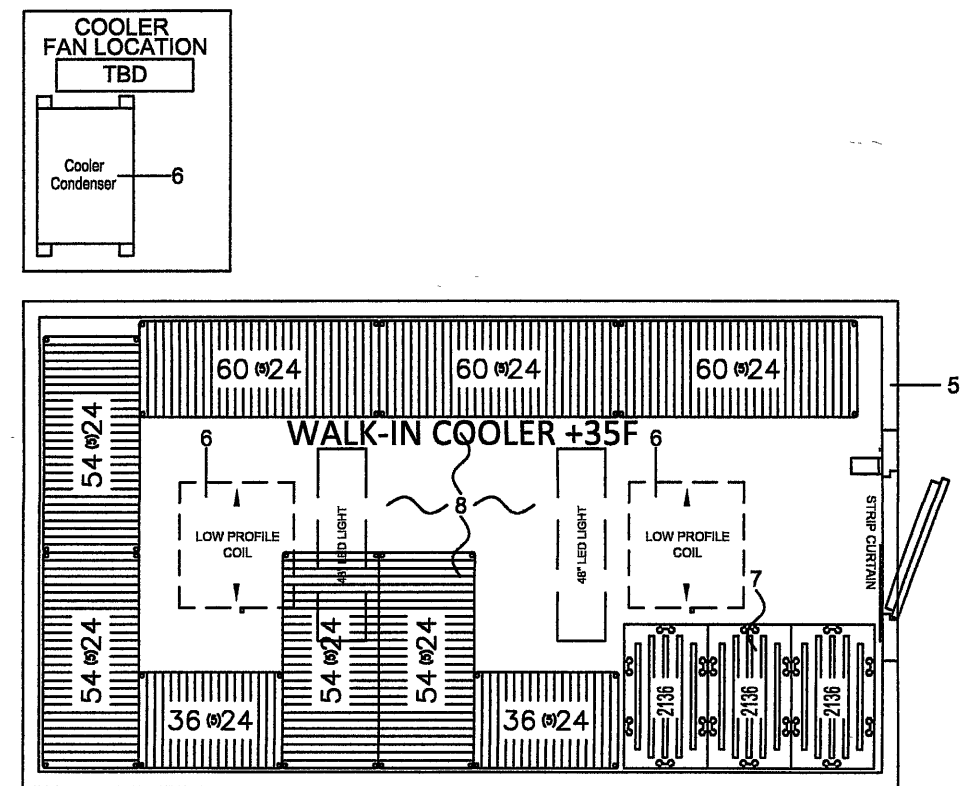
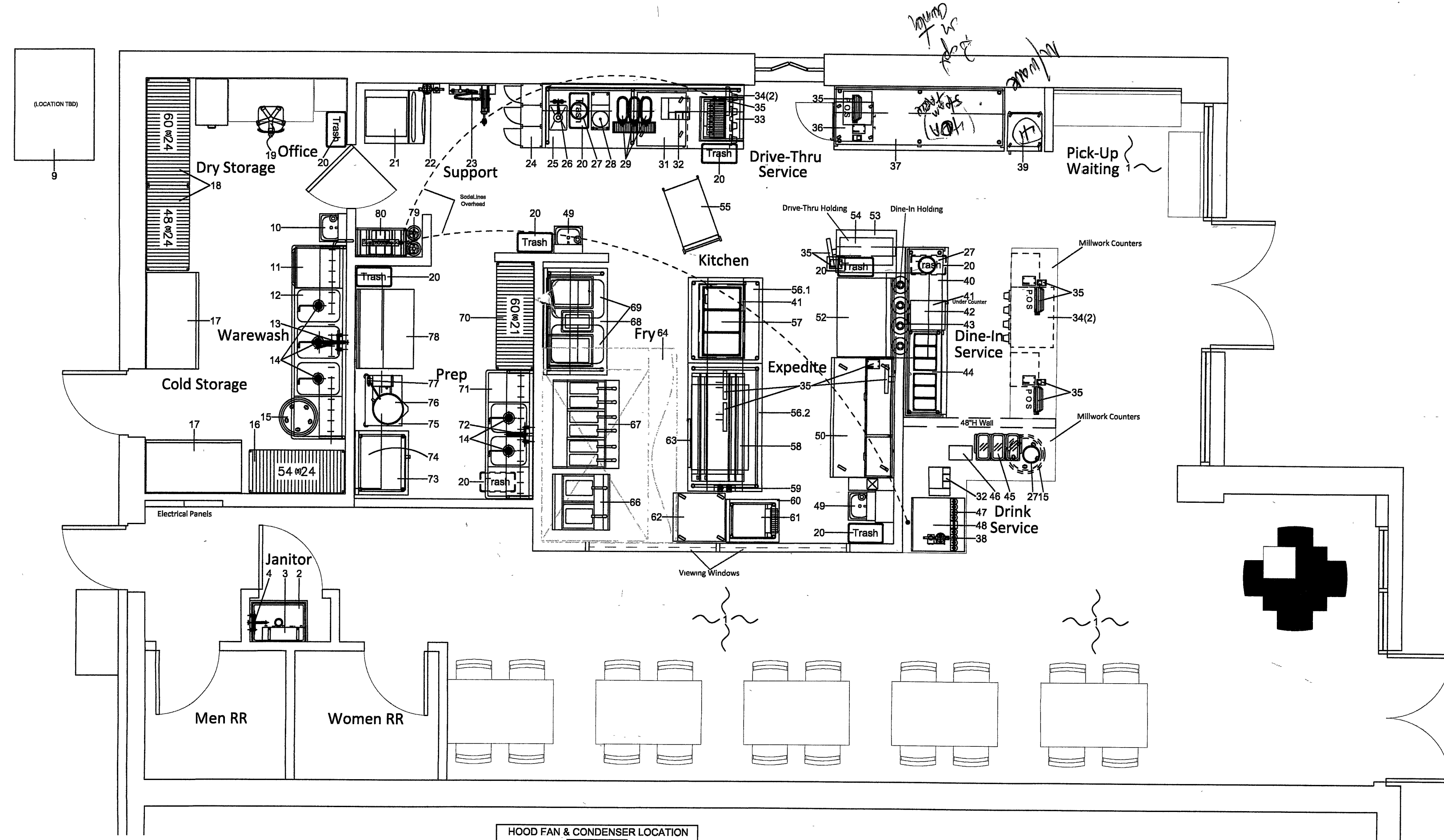


## EQUIPMENT PLAN

DESIGN BY: CM  
DRAWN BY: CM  
TITLE: OTH - BR BURBANK  
DATE: DECEMBER 13, 2021

# FS1

SCALE: 1/4" = 1'-0"



EQUIPMENT LEGEND					
1 Furniture	1 lot	Owner	48 Napkin Dispenser	1 ea	KEC
2 Mop Sink	1 ea	Existing	47 Coca-Cola Dispenser-Countertop	1 ea	Vendor
3 Mop Utility Shelf	1 ea	Existing	48 Ice Head-Nugget	1 ea	KEC
4 Service Faucet	1 ea	Existing	49 Hand Sink-Knee Pedal	2 ea	KEC
5 Walk-In Cooler	1 lot	KEC	50 Pizza Prep Unit	1 ea	KEC
6 Refrigeration-Medium Temp	1 lot	KEC	51 * Spare Number *		
7 Dumbie Rack (Walk-In)	1 lot	KEC	52 Worktop-Refrigerator, 44"	1 ea	KEC
8 Storage Shelving (Walk-In)	1 lot	KEC	53 Pass-Thru Shelf & Frame-SS, Dbl 24"x2'-10"	1 ea	KEC
9 Fry Oil Tank/System	1 lot	Vendor	54 Strip Warmer-30"	2 ea	KEC
10 Hand Sink	1 ea	Existing	55 Utility Cart	2 ea	KEC
11 Undercounter Dishwasher	1 ea	KEC	56 Chef's Counter Modules	2 ea	KEC
12 Pot Sink-3 Compartment, Potshelf	1 ea	KEC	57 Cold Well-3 Well Drop-In, Refrigerated	1 ea	KEC
13 Pre-Rinse Faucet	1 ea	KEC	58 Product Holding Unit	1 ea	KEC
14 Twist Waste Drain	5 ea	KEC	59 Electrical Chase, SS	1 ea	KEC
15 Garbage Can-32gal/Dolly	2 ea	KEC	60 Work Table-SS, 30" x 2'-0"	1 ea	KEC
16 Storage Shelving (Warewash)	1 lot	KEC	61 Conveyor Toaster	1 ea	KEC
17 Freezer-2 Section, Reach-In	2 ea	KEC	62 Freezer-1 Section	1 ea	KEC
18 Storage Shelving (Dry Storage)	1 lot	KEC	63 Undercounter Refrigerator	1 ea	KEC
19 Office Furniture	1 lot	Owner	64 Hood System with Fire Protection	1 lot	KEC
20 Trash Can-Tall Slim	10 ea	KEC	65 * Spare Number *		
21 Ice Head/Bin-Nugget	1 ea	KEC	66 Fryer Battery-2 Fryers	1 lot	KEC
22 Filter for Ice	1 ea	KEC	67 Fryer Battery-3 Fryers	1 lot	KEC
23 Hose Reel/Faucet	1 ea	KEC	68 Braiding Table-60"	1 ea	KEC
24 Lockers	1 lot	Owner	69 Ingredient Bin	2 ea	KEC
25 Service Table-SS w/Sink & Shelf, 36"x114"	1 ea	KEC	70 Storage Shelving (Prep)	1 lot	KEC
26 Faucet-Deck Mount, Gooseneck Spout	1 ea	KEC	71 Prep Sink-2 Compartment, Potshelf	1 ea	KEC
27 Trash Ring-9", SS	3 ea	KEC	72 Faucet-10"	1 ea	KEC
28 Tea Brewer	1 ea	Vendor	73 Convection Oven-Single, Half Size, Electric	1 ea	KEC
29 Tea & Beverage Urn	3 ea	Vendor	74 Wall Shelf-SS, 15" x 10'-0"	1 ea	KEC
30 * Spare Number *			75 Kettle Stand	1 ea	KEC
31 Refrigerator-Undercounter	1 ea	KEC	76 Kettle-Single, 12 gal	1 ea	KEC
32 Lid/Straw Dispenser	2 ea	KEC	77 Kettle Filler Faucet	1 ea	KEC
33 Coca-Cola Dispenser/Ice Bin, Slide-In	1 ea	Vendor	78 Worktop-Refrigerated, Overshelf	1 ea	KEC
34 Cup Dispenser	4 ea	KEC	79 C-22 Lenses	1 lot	Vendor
35 POS System	1 lot	Vendor	80 Bag-In-Box System	1 lot	Vendor
36 Warming/Holding Cabinet	1 ea	KEC	81 * Spare Number *		
37 Service Table-SS w/Shelf, 36" x 8'-0"	1 ea	KEC	82 * Spare Number *		
38 Filter for Ice	1 ea	KEC	83 * Spare Number *		
39 Bottle Merchandiser-Coke	1 ea	Vendor	84 * Spare Number *		
40 Service Table-SS 24" x 8'-0"	1 ea	KEC	85 * Spare Number *		
41 Microwave Oven	2 ea	KEC	86 * Spare Number *		
42 Pass-Thru Shelf & Frame-SS, 24" x 4'-0"	1 ea	KEC	87 * Spare Number *		
43 Bulk Warmer-Lemon	4 ea	KEC	88 * Spare Number *		
44 Hot Food Well-Drop-In, 2 well	1 ea	KEC	89 * Spare Number *		
45 Beverage Dispenser-3 Flavor	1 ea	KEC	90 * Spare Number *		

KEC - Kitchen Equipment Contractor  
GC - General Contractor

1 KITCHEN EQUIPMENT PLAN  
FS1 1/4" = 1'-0"

Rev #:	Date	Rev. By	Comments
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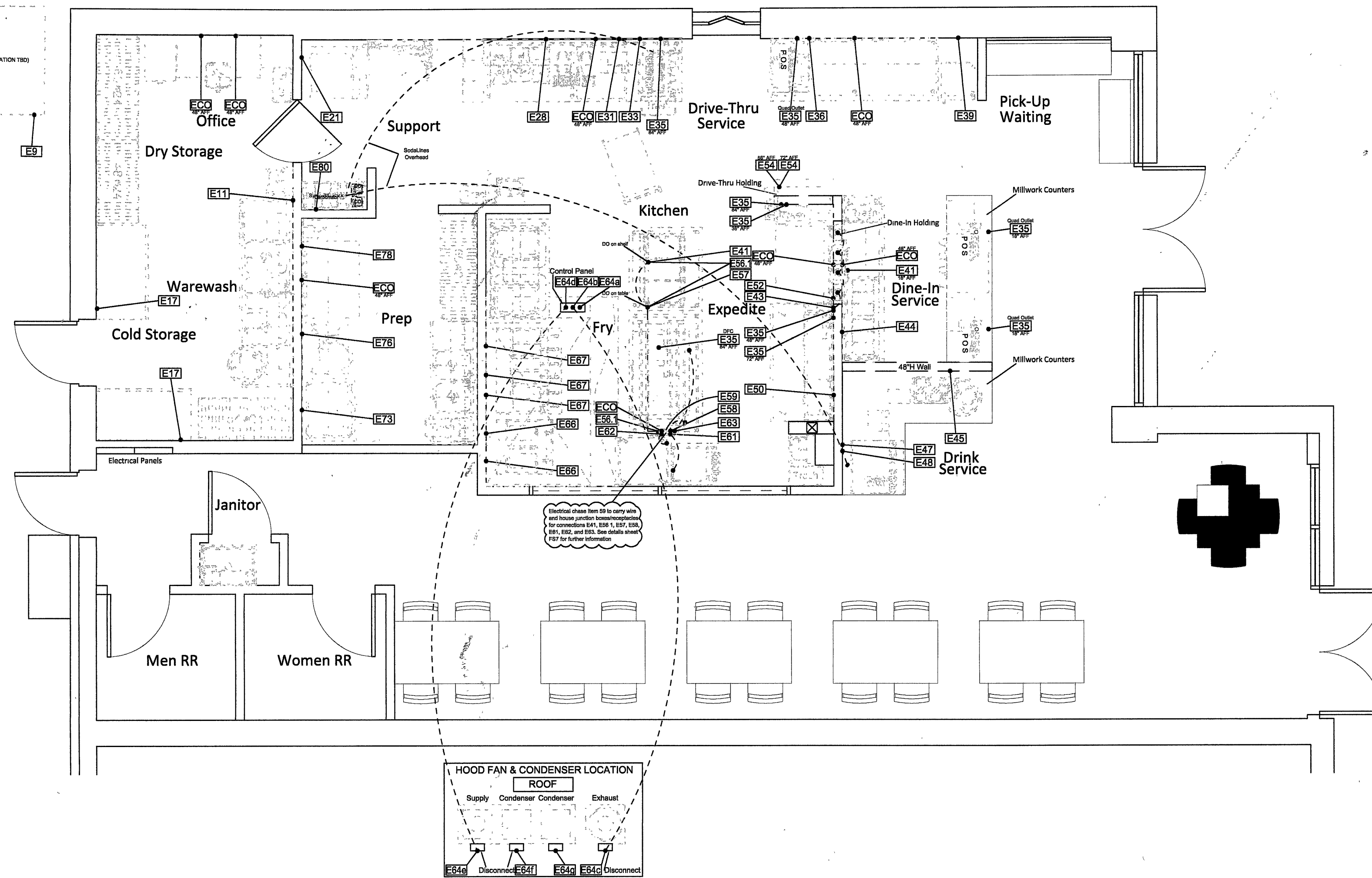
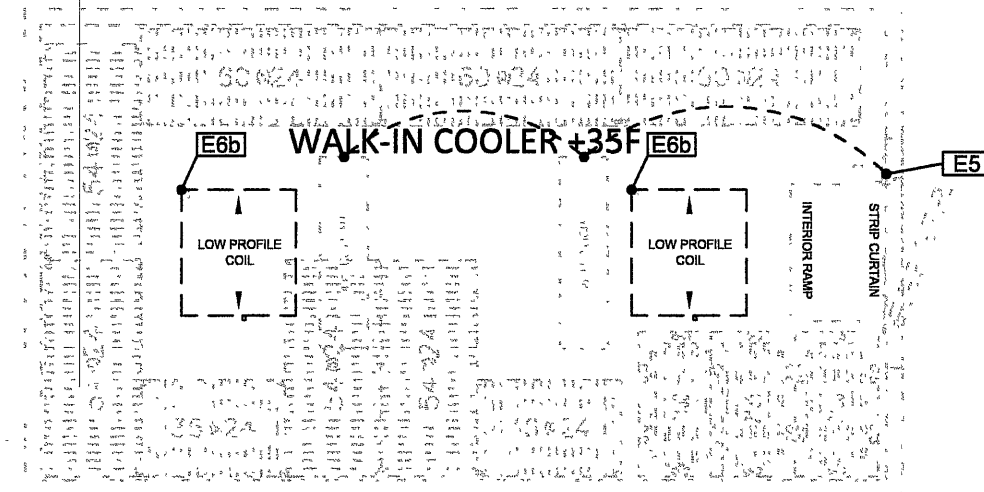
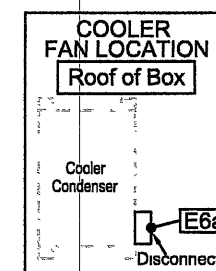


## EQUIPMENT PLAN

DESIGN BY: CM  
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TITLE: OTH - BR BURBANK  
DATE: DECEMBER 13, 2021

# FS2

SCALE: 1/4" = 1'-0"



ELECTRICAL CONNECTION SCHEDULE										
Item	Description	Qty	E-Item	Voltage	Cycle/Phase	Amps	Placement	Connection	Remarks	Notes
5	Walk-In Cooler Lights, Controls	1 lot	E5	120	60	1	20aSvc	J-Box	HW	2 hp, J-Box on Cooler Box
6	Refrigerator-Medium Temp	1 ea	E6a	208-240	60	3	16	W-I Roof	HW	2 hp, HW to disconnect on condenser
7	W-I Ceiling	2	E6b	208	60	1	2	W-I Ceiling	HW	EC to provide and HW to disconnect then to coil
9	Fry Oil Tank/System	1 lot	E9	120	60	1	30aSvc	48" AFF	HW	Vendor/Owner to verify loads & connections
11	Undercounter Dishwasher	1 ea	E11	208	60	1	33	18" AFF	HW	THP, Electric whip cable (6) included
17	Freezer-2 Section, Reach-In	2 ea	E17	115	60	1	9.8	18" AFF	CP NEMA 5-20	DO
21	Ice Head/Bin-Nugget	1 ea	E21	115	60	1	11.3	72" AFF	HW	
28	Tea Brewer	1 ea	E28	120	60	1	20aSvc	48" AFF	CP NEMA 5-20	DO Vendor to verify loads & connections
31	Refrigerator-Undercounter	1 ea	E31	115	60	1	2	18" AFF	CP NEMA 5-20	DO
33	Coca-Cola Dispenser/Ice Bin, Slide-In	1 ea	E33	120	60	1	20aSvc	48" AFF	CP NEMA 5-20	DO Vendor to verify loads & connections
35	POS System	1 lot	E35	120	60	1	20aSvc	see plan	CP NEMA 5-20	DO or DO Vendor to verify loads & connections
36	Warming/Holding Cabinet	1 ea	E36	120	60	1	10.3	18" AFF	CP NEMA 5-20	DO
39	Bottle Merchandiser-Coke	1 ea	E39	115	60	1	1.6	18" AFF	CP NEMA 5-20	DO Vendor to verify loads & connections
41	Microwave Oven	2 ea	E41	208-240	60	1	20	see plan	CP NEMA 5-20	DO Refer to sheet FS7 for placement on module 56.1
43	Bubb Warmer	4 ea	E43	120	60	1	3	48" AFF	HW	EC to connect all fixtures to single 20A switch
44	Hot Food Well-Drop-In	1 ea	E44	208	60	1	7.2	18" AFF	CP NEMA 5-15	SO
45	Beverage Dispenser-3 Flavor	1 ea	E45	115	60	1	8.5	48" AFF	CP NEMA 5-20	DO
47	Coca-Cola Dispenser-Countertop	1 ea	E47	120	60	1	20aSvc	48" AFF	CP NEMA 5-20	DO Vendor to verify loads & connections
48	Ice Head-Nugget	1 ea	E48	115	60	1	11.3	84" AFF	HW	
50	Pizza Prep Unit	1 ea	E50	115	60	1	3.9	18" AFF	CP NEMA 5-20	DO
52	Worktop-Refrigerator, 44"	1 ea	E52	115	60	1	1.7	18" AFF	CP NEMA 5-20	DO
54	Strip Warmer-30"	2 ea	E54	120	60	1	7.5	see plan	HW	(2) receptacles for items 41 and 57
56	Chef's Counter (Module 1)	1 ea	E56							
57	Cold Well-3 Well Drop-In, Refrigerated	1 ea	E57	120	60	1	3.5	see plan	CP NEMA 5-20	DO Refer to Sheet FS7 for placement on item 56.1
58	Product Holding Unit	1 ea	E58	120-208	60	1	19.5	(E58)	CP NEMA L14-30	SO Refer to Sheet FS7 for placement on item 59
59	Electrical Chasse	1 lot	E59							
61	Conveyor Toaster	1 ea	E61	208	60	1	22.4	(E59)	CP NEMA 6-30	SO Refer to Sheet FS7 for placement on item 59
62	Freezer-1 Section	1 ea	E62	115	60	1	3.7	(E59)	CP NEMA 5-20	DO Refer to Sheet FS7 for placement on item 59
63	Undercounter Refrigerator	1 ea	E63	115	60	1	4	(E59)	CP NEMA 5-20	DO Refer to sheet FS7 for placement on item 59
64	Hood System	1 lot	E64	120	60	1	20aSvc	86" AFF	HW	HW to control panel on hood
	Exhaust Controls		E64a	208	60	3	10.4MCA	86" AFF	HW	2 hp, HW to control panel on hood
	Exhaust Fan		E64b							
	Supply Controls		E64c	208	60	3	5.5MCA	86" AFF	HW	Connect to disconnect from control panel on hood
	Supply Fan		E64d							
65	Refer to plan sheet FS8 thru FS17 for details	1 lot	E65	208	60	3	11.2MCA	Roof	HW	1.5 hp, HW to control panel on hood
	Condenser #1		E65a	208	60	3	11.2MCA	Roof	HW	Connect to disconnect from control panel on hood
	Condenser #2		E65b	208	60	3	11.2MCA	Roof	HW	HW to disconnect on unit
			E65c	208	60	3	11.2MCA	Roof	HW	HW to disconnect on unit
66	Fryer Battery-2 Fryers	2 ea	E66	208	60	3	39.4	18" AFF	CP NEMA 15-50	SO
67	Fryer Battery-3 Fryers	3 ea	E67	208	60	3	40	18" AFF	HW	EC to supply C&P
73	Convection Oven-Single, Half Size	1 ea	E73	208	60	1	23	36" AFF	HW	
76	Kettle-Single, 12 gal	1 ea	E76	208	60	3	27.2	36" AFF	HW	
78	Worktop-Refrigerated, Overshelf	1 ea	E78	115	60	1	1.7	18" AFF	CP NEMA 5-20	DO
80	Back-In-Box System	1 lot	E80	120	60	1	20aSvc	18" AFF	CP NEMA 5-20	DO Vendor to verify loads & connections
CO	Convenience Outlet	8 ea	ECO	120	60	1	20aSvc	see plan	NEMA 5-20	DO

ELECTRICAL NOTES:  
EC to interconnect to factory provided J-Box/electrical control panel/breaker box inside appliance  
EC to provide and install electrical disconnect box or allowable method of disconnect adjacent to appliance if not factory provided  
NOTE NOT USED  
EC to provide and install duplex outlet and whip within adjacent appliance to facilitate connection of this appliance  
EC can choose to provide and install cord, plug and receptacle to be used as disconnect in lieu of disconnect box or hard wire  
EC to provide and install short trip breakers where applicable by code  
EC to provide and install GFCI type outlets where applicable by code  
EC to provide convenience duplex outlets throughout kitchen/bar as shown

GENERAL NOTES:  
Connection to be made inside millwork or stainless steel cabinet  
NOTE NOT USED  
Vendor and/or owner to provide any required MCP's and confirm quantities on owner and/or vendor supplied equipment  
EC to make all core drill holes through concrete walls or floors and to provide thimbles as required by other trades  
Consult equipment specification sheets for any required installation data and instructions not specified herein

### ABBREVIATIONS:

APF-Above Finished Floor  
AFR-Above Finished Roof  
CO-Convenience Outlet  
CP-Cord & Plug  
DFC-Drop from Ceiling  
DO-Duplex Outlet  
EC-Electrical Contractor  
EUA-Full Load Amperage  
GFI-General Contractor  
GFCI-General Fault Circuit Interrupter  
HP-Horsepower  
HW-Hard Wired  
LRA-Load Rotor Amps  
MEP-Mechanical/Electrical Plumbing  
NEMA-National Electrical Manufacturers Association  
OC-On Center  
SFF-Sub From Floor  
SO-Single Outlet  
SS-Stainless Steel

Rev #	Date	Rev. By	Comments
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FS2			

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



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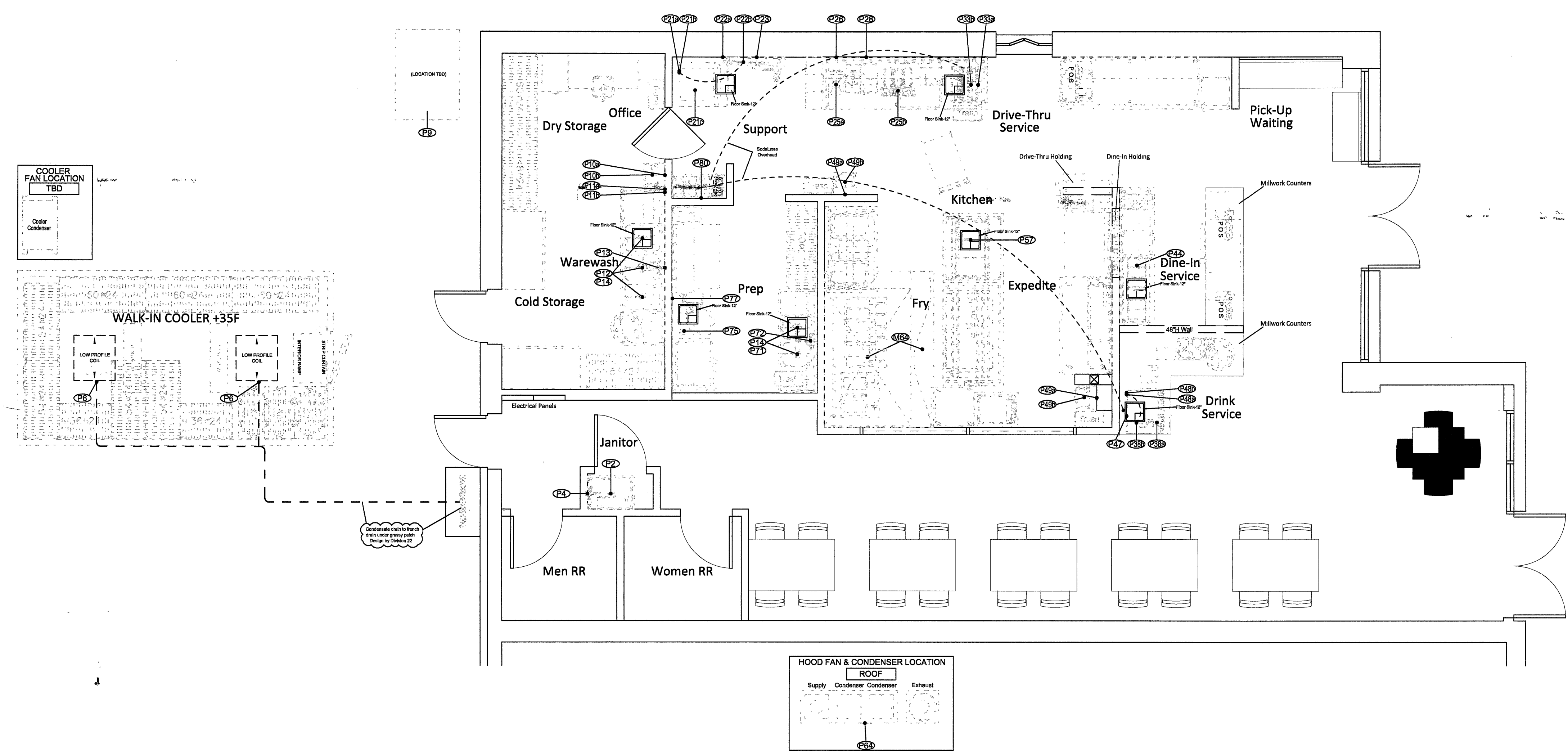


## MECHANICAL PLAN

DESIGN BY: CM  
DRAWN BY: CM  
TITLE: OTH - BR BURBANK  
DATE: DECEMBER 13 2021

# FS3

SCALE: 1/4" = 1'-0"



MECHANICAL CONNECTION SCHEDULE											
Item	Description	Qty	P-Item	Cold Water (m)	Cold Water Placement	Hot Water (m)	Hot Water Placement	Waste (m)	Gas Type (m)	Gas K-BTU	Gas Placement
2	Mop Sink	1 ea	C22								
4	Service Faucet	1 ea	C43					3/4"			
6	Refrigeration-Medium Temp	2 ea	C40								
8	Fry Oil Tank/System	1 lot	C40								
10	Hand Sink	1 ea	C10	1/2"	12" AFF	1/2"	12" AFF	1-1/2"			
11	Undercounter Dishwasher	1 ea	C12			3/4"	12" AFF	3/4"			
12	Pot Sink-3 Compartment, Potshelf	1 ea	C12					1-1/2"			
13	Pre-Rinse Faucet	1 ea	C13	1/2"	12" AFF	1/2"	12" AFF				
14	Twist Waste Drain	5 ea	C15					1-1/2"			
21	Ice Head/Bin-Nugget	1 ea	C20	1/2"	12" AFF			3/4"			
22	Filter for Ice	1 ea	C20	1/2"	60" AFF			3/4"			
23	Hose Reel/Faucet	1 ea	C20	1/2"	30" AFF	1/2"	30" AFF	1-1/2"			
25	Service Table-SS w/Sink & Cutouts	1 ea	C20					1			
26	Faucet-Deck Mount,Gooseneck Spout	1 ea	C20	1/2"	12" AFF	1/2"	12" AFF				
28	Ice Brewer	1 ea	C20	1/2"	48" AFF			1			
33	Coca-Cola Dispenser/Ice	1 ea	C30	1/2"	18" AFF			1			
38	Filter for Ice	1 ea	C30	1/2"				1			
44	Hot Food Well-Drop-In	1 ea	C40					1			
47	Coca-Cola Dispenser-Countertop	1 ea	C40					1			
48	Ice Head-Nugget	1 ea	C40	1/2"	96" AFF			3/4"			
49	Hand Sink-Knee Pedal	2 ea	C40	1/2"	12" AFF	1/2"	12" AFF	1-1/2"			
57	Cold Well-3 Well Drop-In, Refrigerated	1 ea	C50					1			
64	Refer to plan sheets for details	1 lot	C60					1			
71	Prep Sink-2 Compartment, Potshelf	1 ea	C70	1/2"	12" AFF	1/2"	12" AFF	1-1/2"			
72	Faucet-10"	1 ea	C70	1/2"	12" AFF	1/2"	12" AFF				
76	Kettle Stand	1 ea	C70	1/2"	12" AFF	1/2"	12" AFF	1-1/4"			
77	Kettle Filler Faucet	1 ea	C70	1/2"	12" AFF	1/2"	12" AFF				
80	Bag-In-Box System	1 lot	C80	1/2"	12" AFF						

PLUMBING/MECHANICAL NOTES:  
① PC to provide and install water shutoff valves then interconnect to appliance  
② PC to mount hand sink to wall according to code-top edge of basin at 34" AFF  
③ PC to mount water filters on wall and interconnect to appliances  
④ PC to provide and attach applicable size style and type of pipe to drain nipple on unit  
⑤ \* NOTE NOT USED \*  
⑥ \* NOTE NOT USED \*  
⑦ \* NOTE NOT USED \*  
⑧ All open hub or floor sink waste connections to be directed to grease waste trap/vault

GENERAL NOTES:  
① \* NOTE NOT USED \*  
② \* NOTE NOT USED \*  
③ Vendor and/or owner to provide any required MEP's and confirm quantities on owner and/or vendor supplied equipment  
④ GC to make all core drill holes through concrete walls or floors and to provide thresholds as required by other trades  
Consult equipment specification sheets for any required installation data and instructions not specified herein

ABBREVIATIONS:  
AFF-Above Finished Floor  
AFR-Above Finished Roof  
BT-Barbed Tee  
BTU-British Thermal Unit  
GC-General Contractor  
GHC-Garden Hose Connector  
H&C-Hot & Cold  
MC-Mechanical Contractor  
M&L-Material & Labor  
MEP-Mechanical/Electrical/Plumbing  
OC-On Center  
ODP-Open Drip Proof  
ODT-Open Drip Tube  
PC-Plumbing Contractor  
PSI-Pounds per Square Inch  
SFF-Sub From Floor  
SS-Stainless Steel

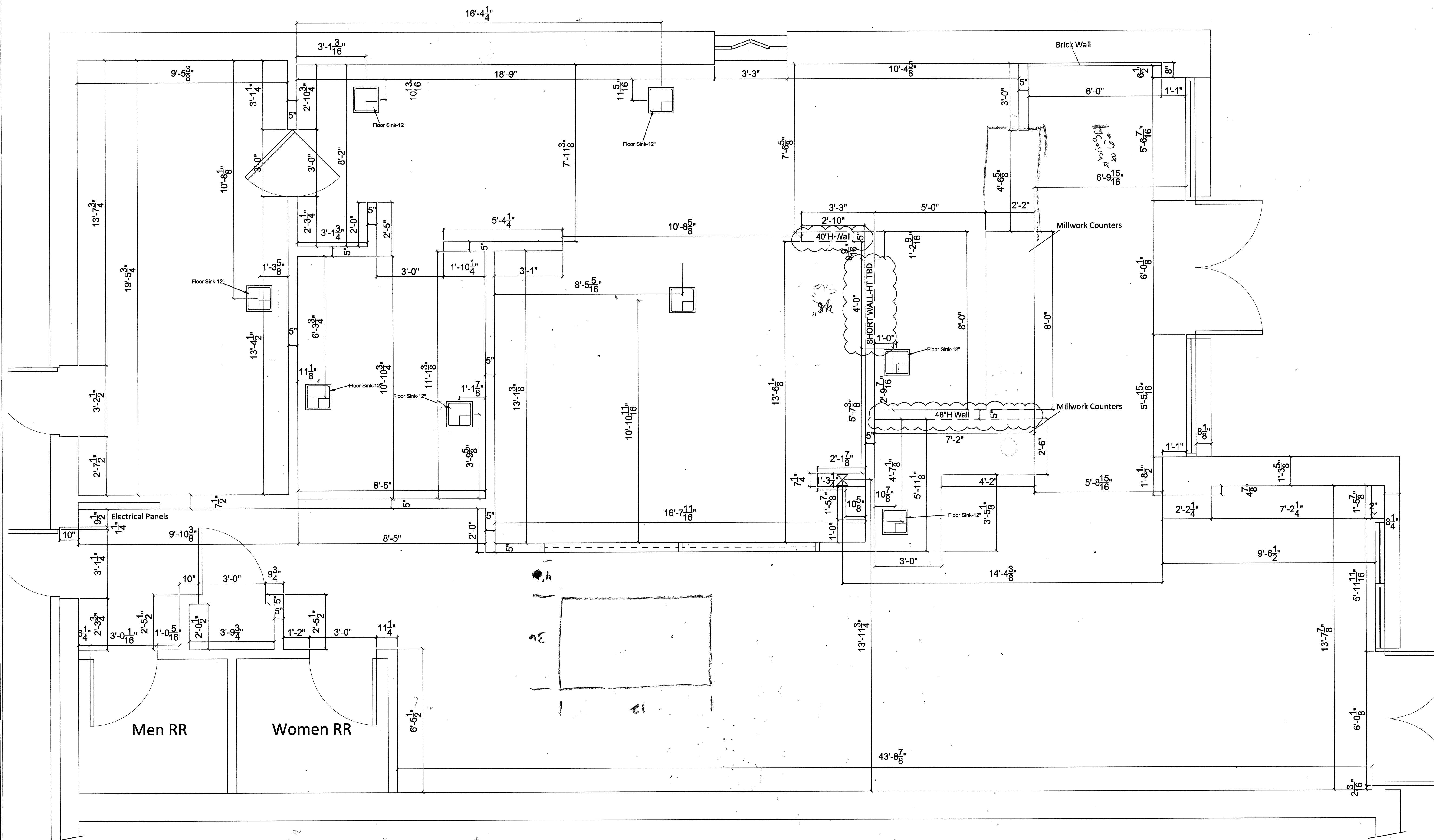
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**WALL-DRAIN PLAN**

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DRAWN BY: CM  
TITLE: OTH - BR BURBANK  
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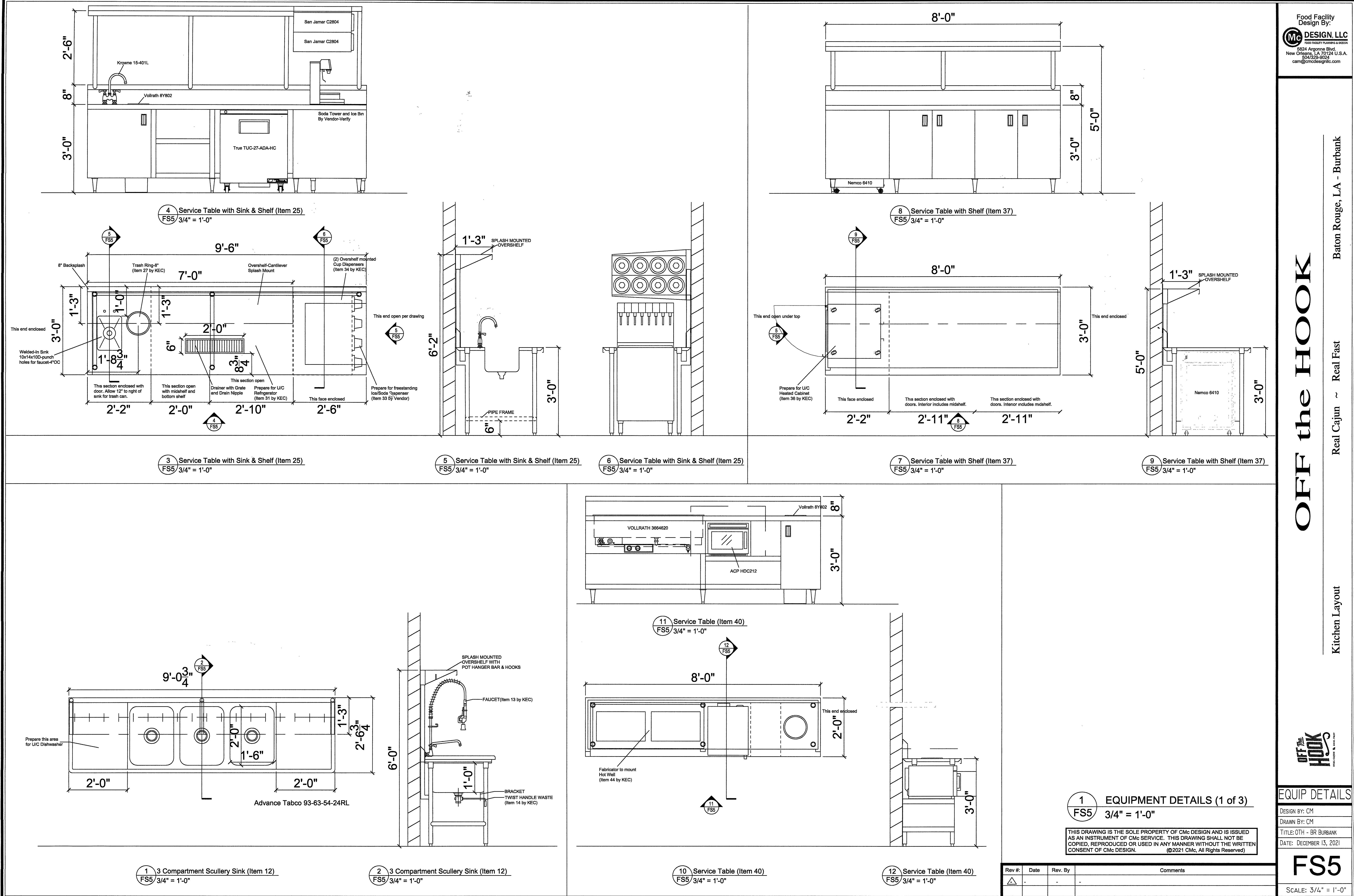
**FS4**

SCALE: 1/2" = 1'-0"

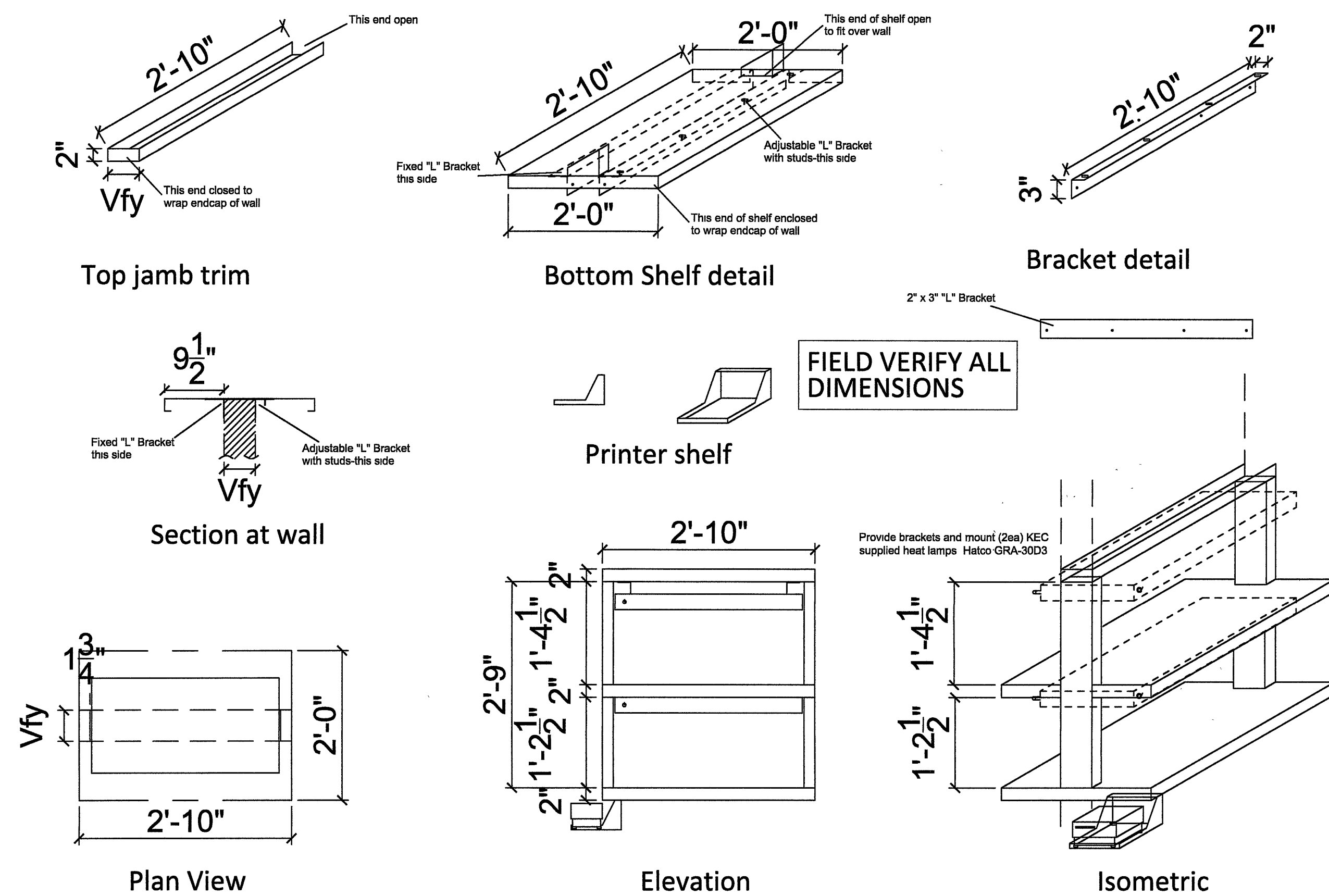


**1** KITCHEN WALL-DRAIN PLAN (ENLARGED)  
**FS4** 1/2" = 1'-0"

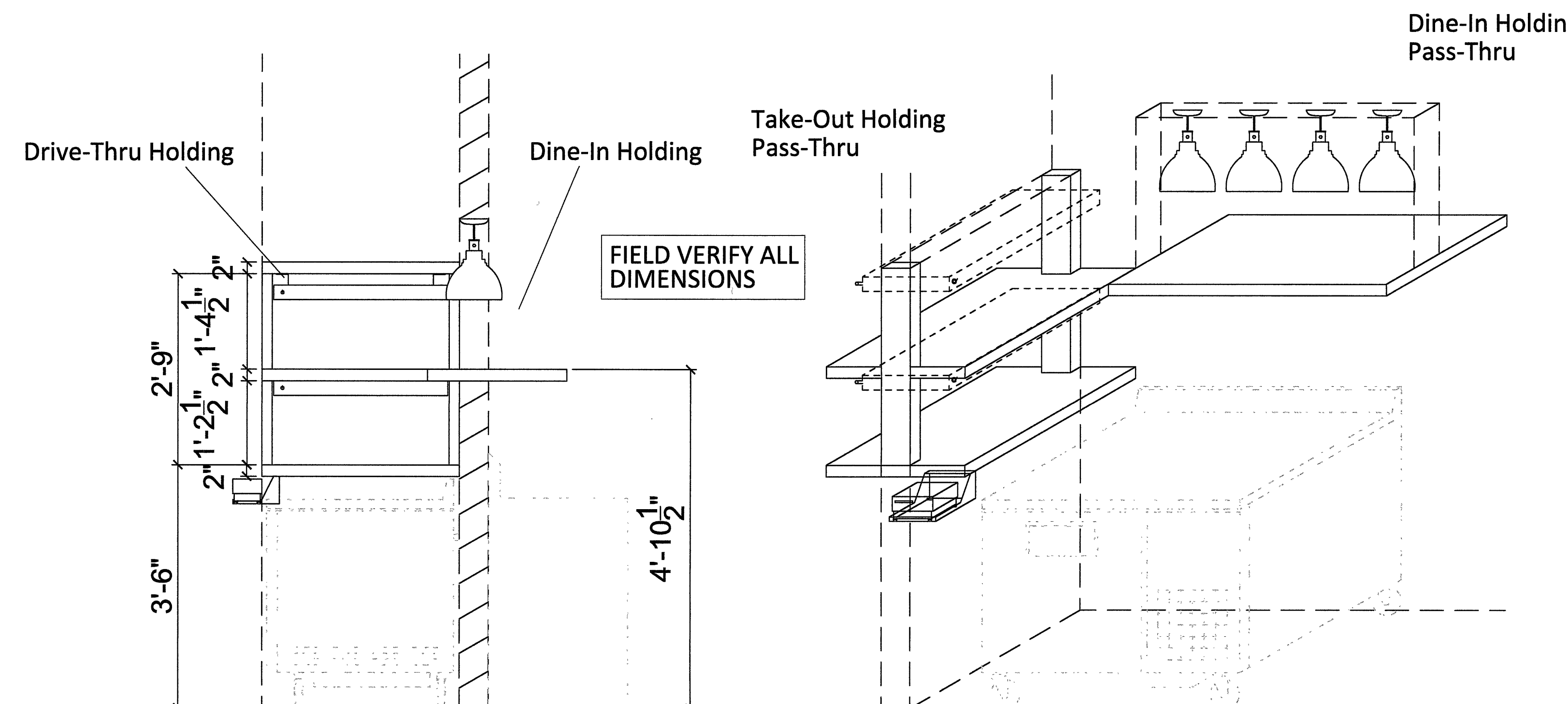
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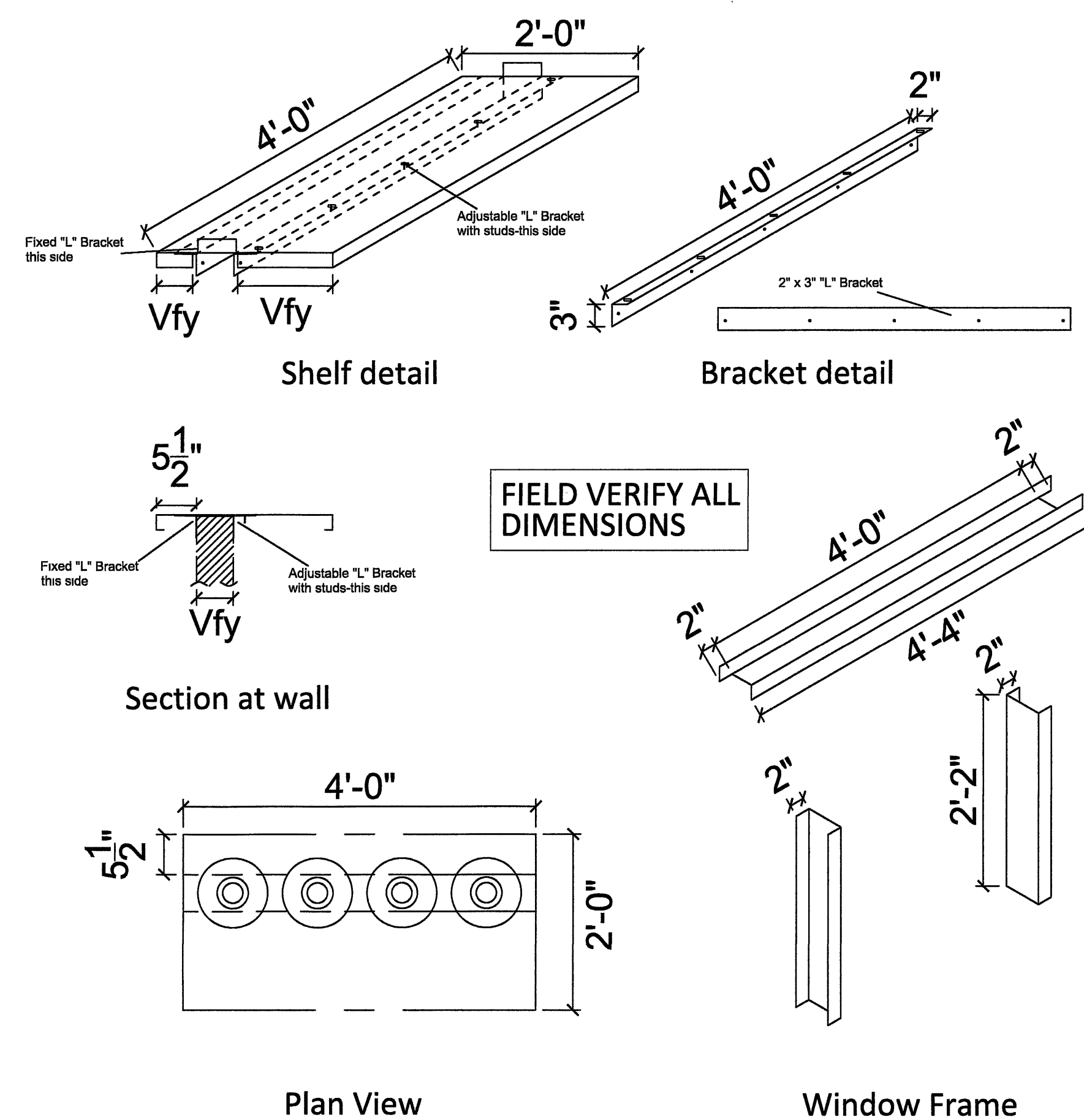


1	Pass-Thru Window (Take-Out)(Item 53)
FS6	3/4" = 1'-0"

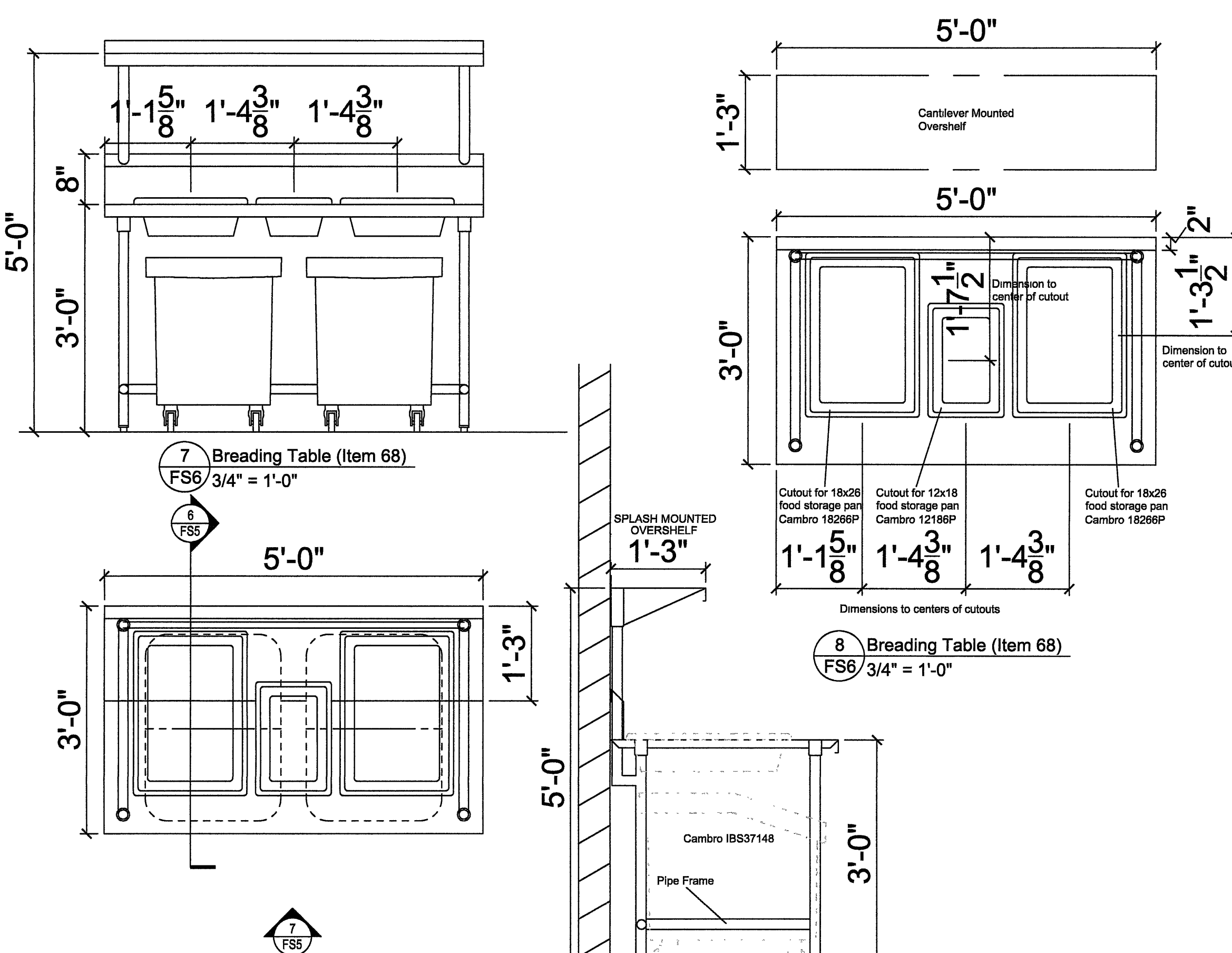


2 Pass-Thru Windows Section/Elevation (Items 42 & 53)  
FS6 3/4" = 1'-0"

3 Pass-Thru Windows isometric (Items 42 & 53)  
FS6  $3/4" = 1'-0"$

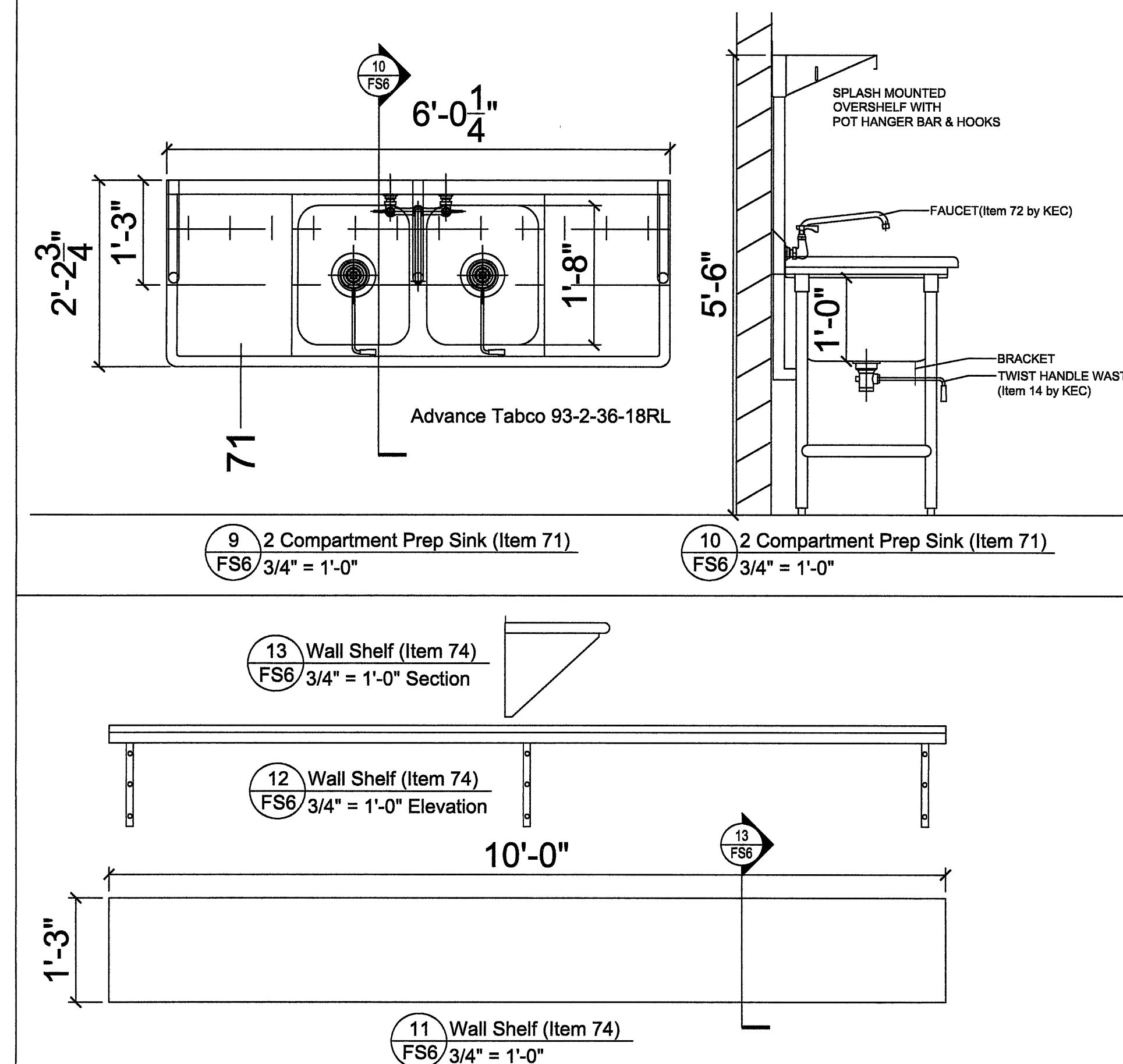


4 Pass-Thru Window & Frame (Dine-In)(Item 42)  
FS6 3/4" = 1'-0"



5 Breeding Table (Item 68)  
FS6 3/4" = 1'-0"

6 Breathing Table (Item 68)  
FS6  $3/4" = 1'-0"$



9 2 Compartment Prep Sink (Item 71)  
FS6 3/4" = 1'-0"

10 2 Compartment Prep Sink (Item 71)  
FS6 3/4" = 1'-0"

13 Wall Shelf (Item 74)  
FS6 3/4" = 1'-0" Section

12 Wall Shelf (Item 74)  
FS6 3/4" = 1'-0" Elevation

11 Wall Shelf (Item 74)  
FS6  $3\frac{3}{4}" = 1'-0"$

1-13 EQUIPMENT DETAILS (2 of 3)  
FS6 3/4" = 1'-0"

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EQUIP DETAILS

DESIGN BY: CM

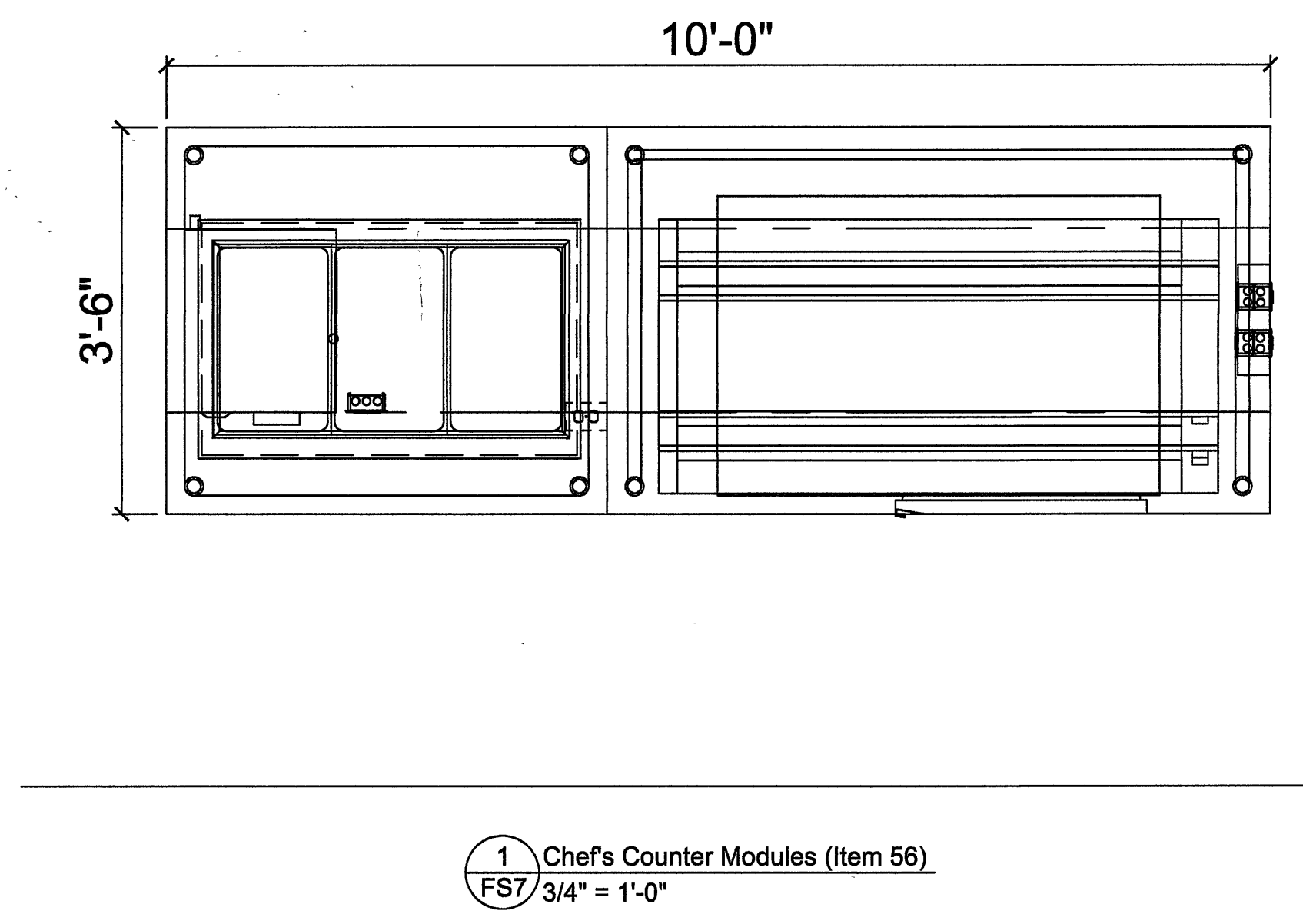
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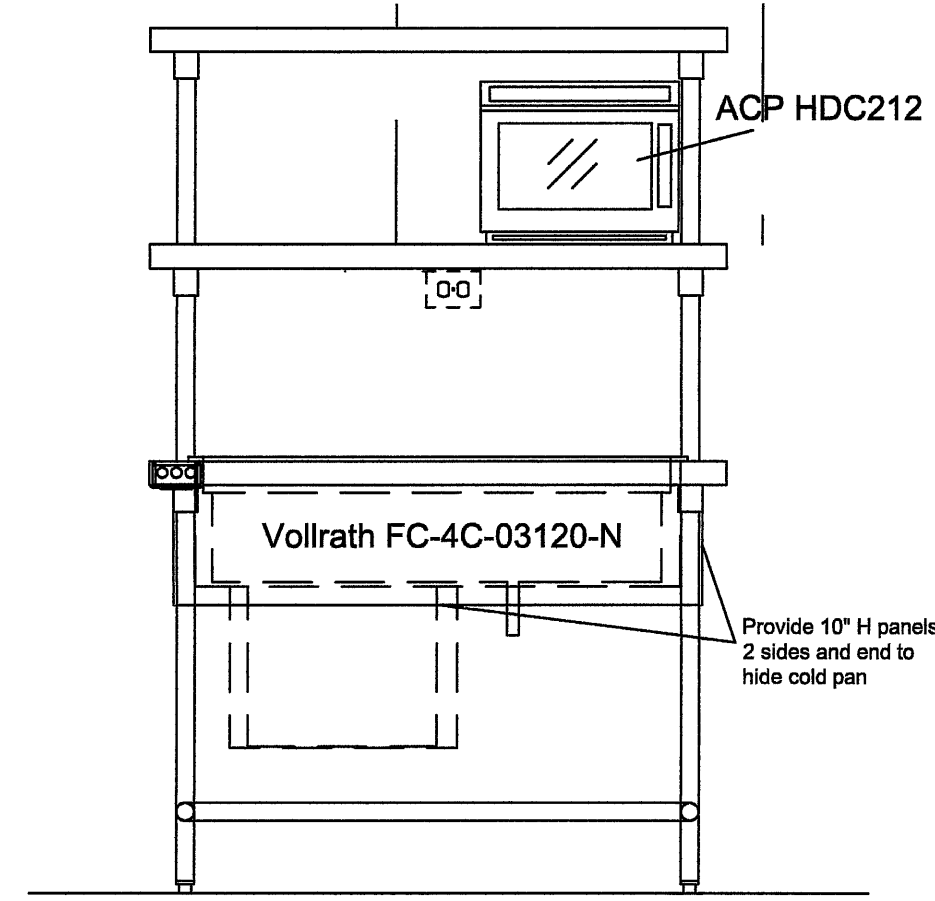
DATE: DECEMBER 13, 2021

FS7

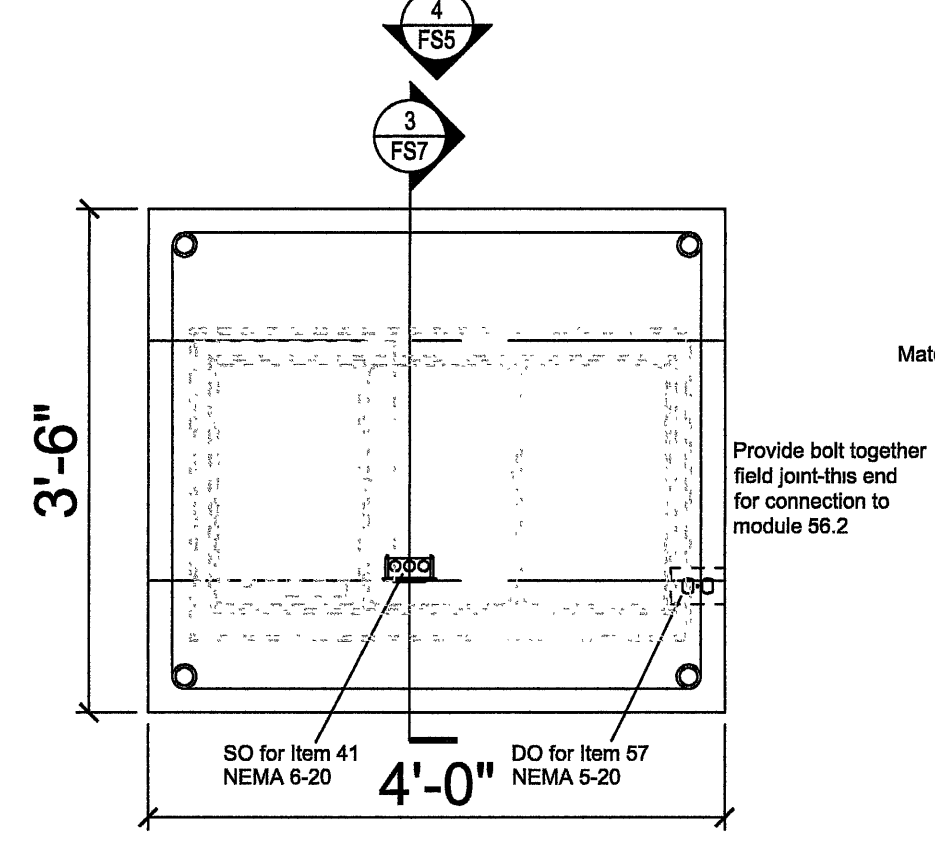
SCALE: 3/4" = 1'-0"



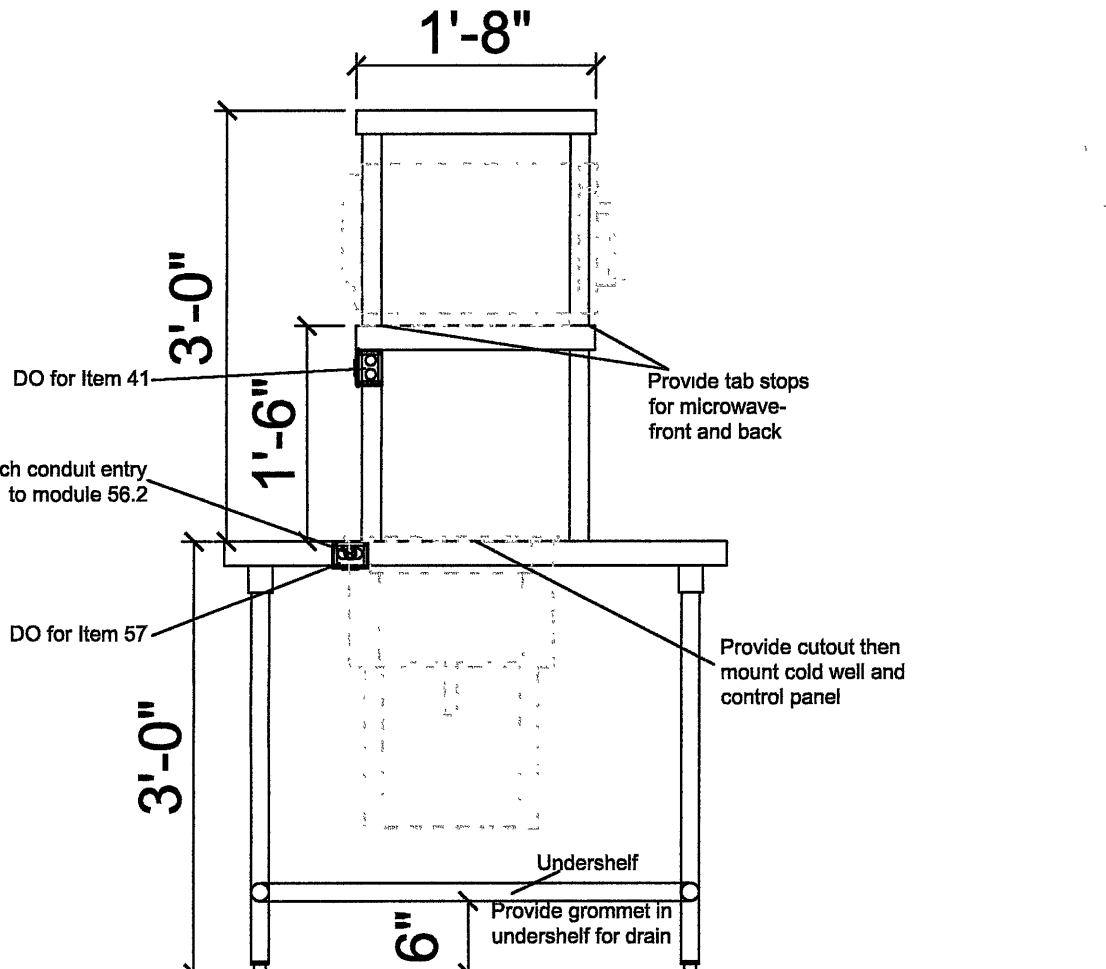
1 Chef's Counter Modules (Item 56)  
FS7 3/4" = 1'-0"



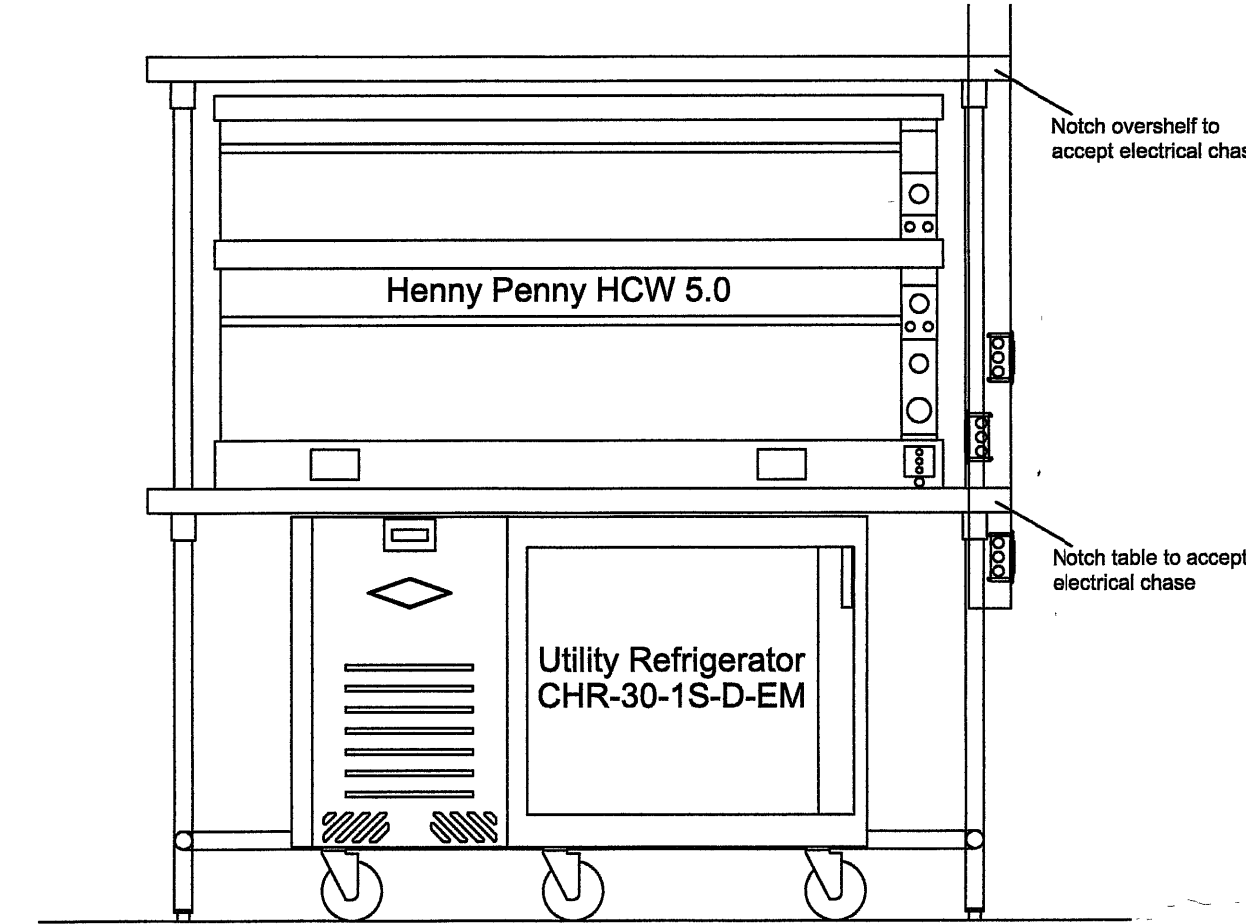
4 Chef's Counter Modules (Item 56.1)  
FS7 3/4" = 1'-0"



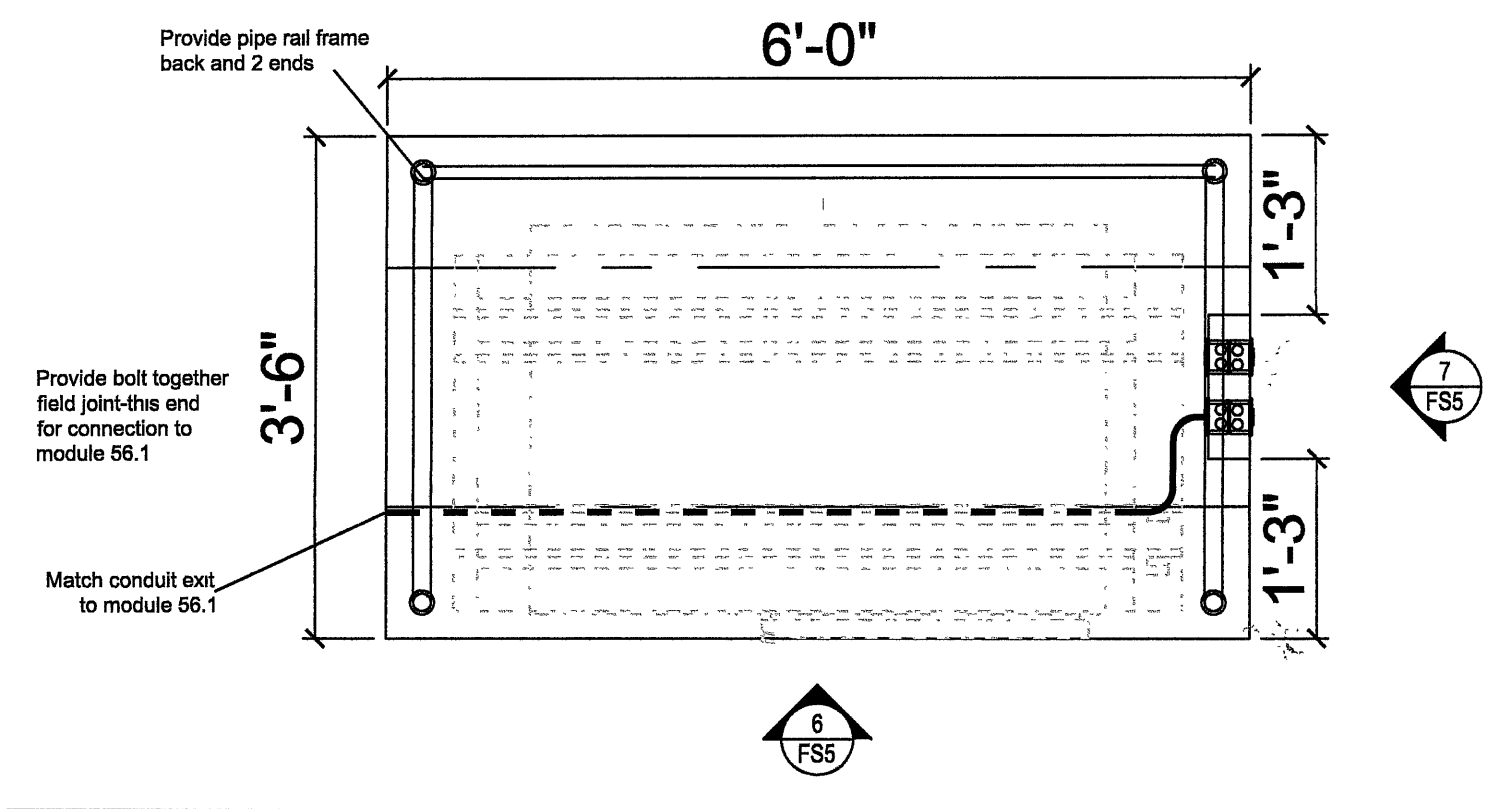
2 Chef's Counter Modules (Item 56.1)  
FS7 3/4" = 1'-0"



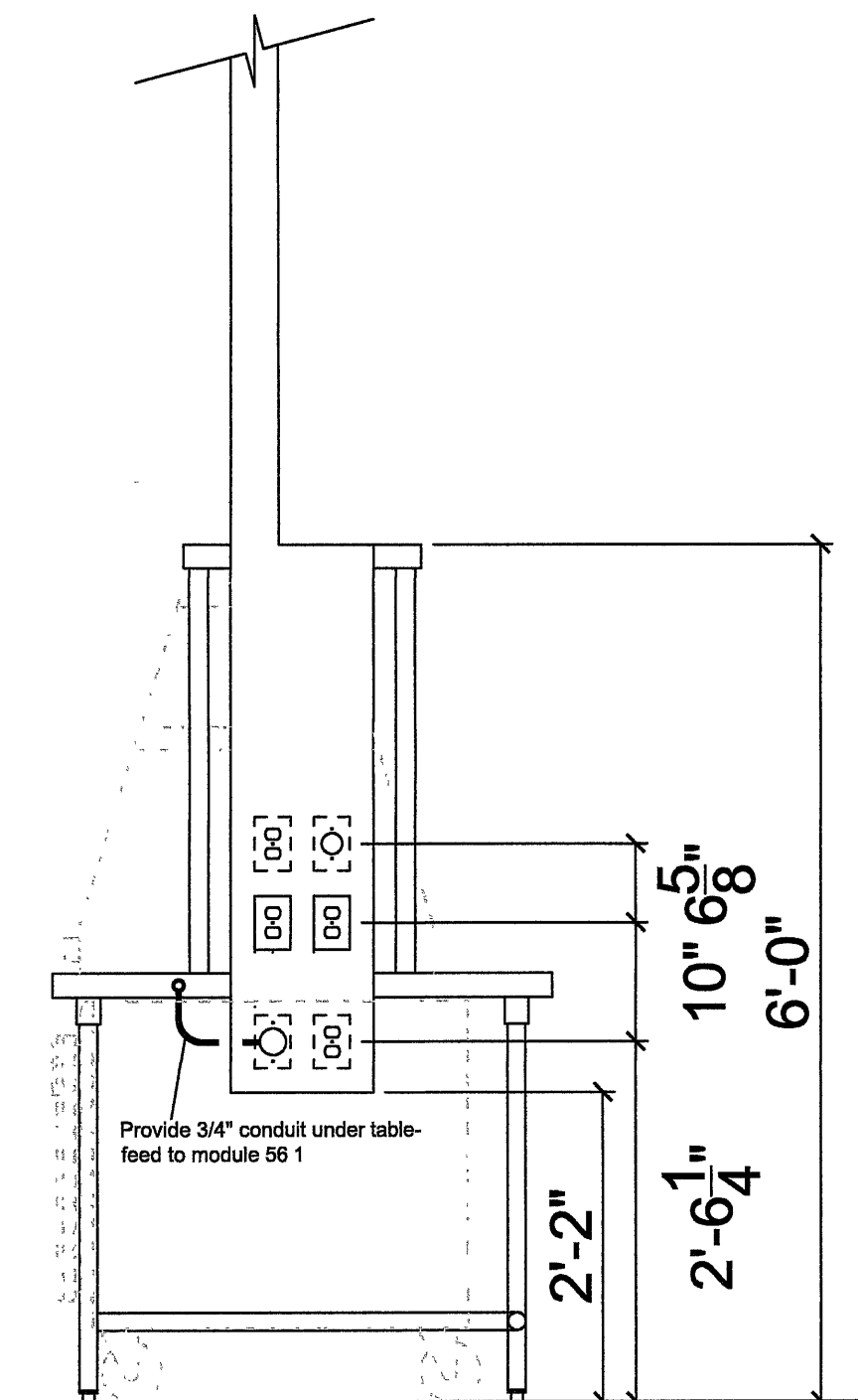
3 Chef's Counter Modules (Item 56.1)  
FS7 3/4" = 1'-0"



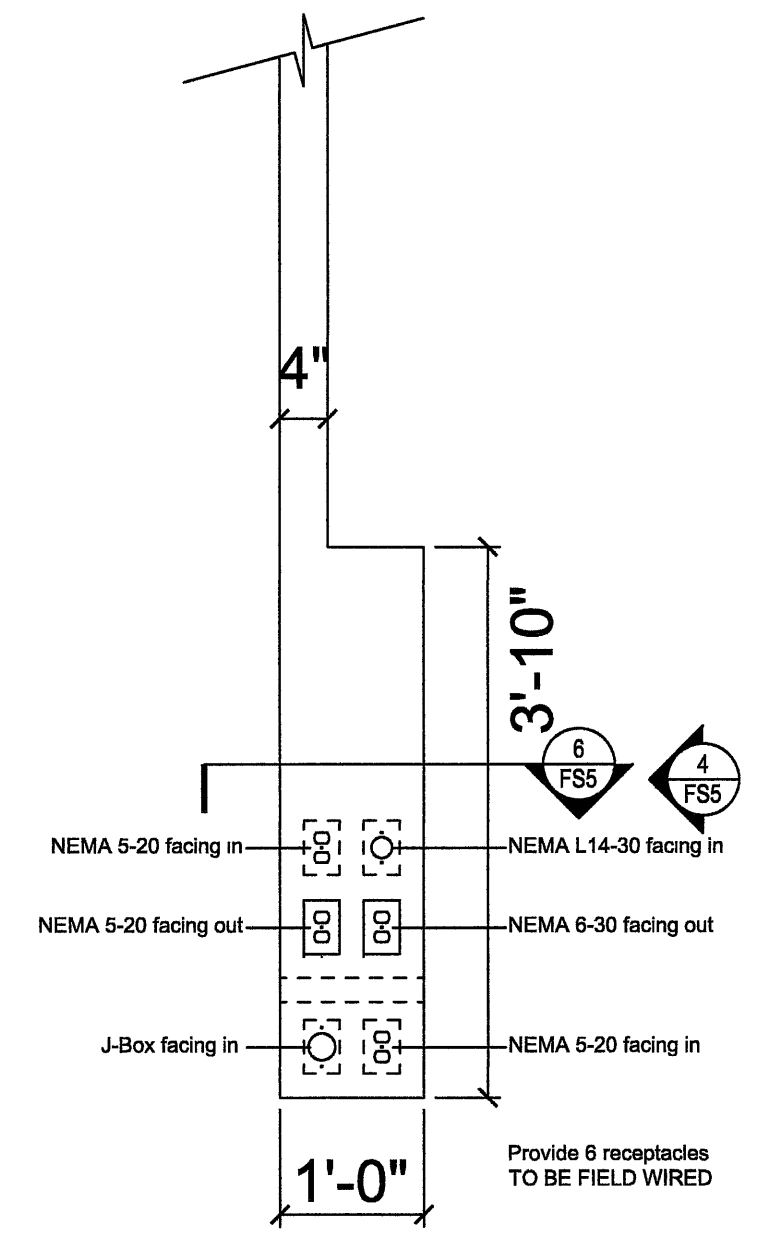
6 Chef's Counter Modules (Item 56.2)  
FS7 3/4" = 1'-0"



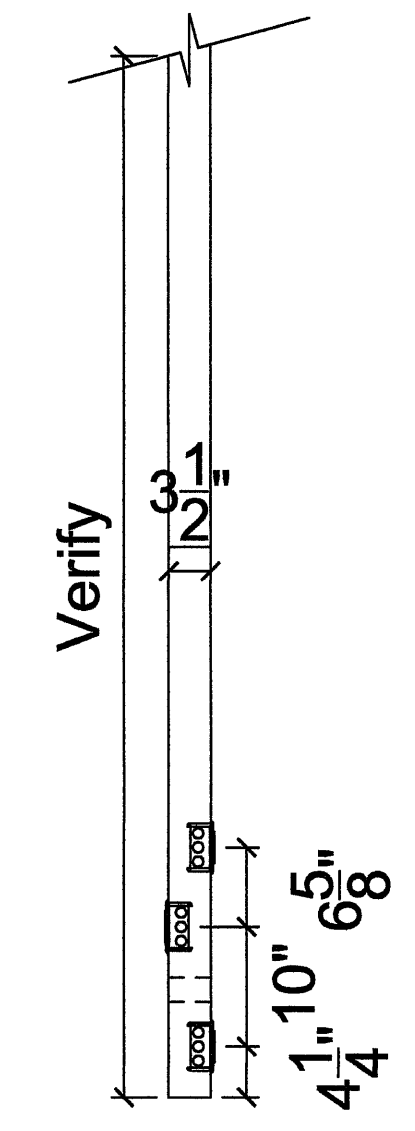
5 Chef's Counter Modules (Item 56.2)  
FS7 3/4" = 1'-0"



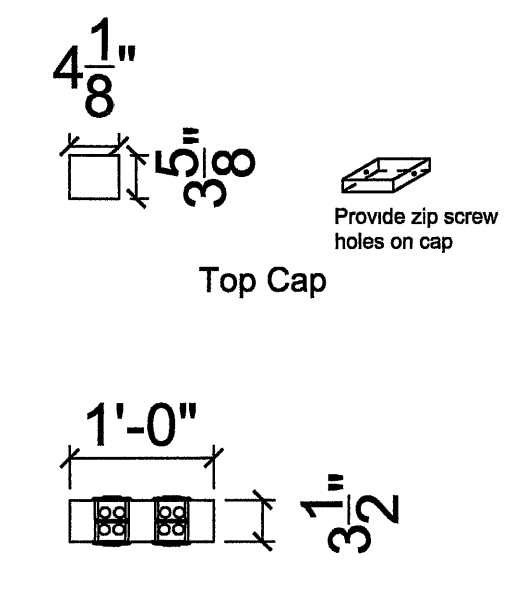
7 Chef's Counter Modules (Item 56.2)  
FS7 3/4" = 1'-0"



8 Electrical Chase (Item 59)  
FS7 3/4" = 1'-0"



9 Electrical Chase (Item 59)  
FS7 3/4" = 1'-0"



10 Electrical Chase (Item 59)  
FS7 3/4" = 1'-0"

1 EQUIPMENT DETAILS (3 of 3)  
FS7 3/4" = 1'-0"

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Rev #	Date	Rev. By	Comments
1	-	-	-



FOR QUESTIONS, CALL THE  
Louisiana Office  
REGION 27  
PHONE: (985) 781-4107  
EMAIL: reg27@captiveaire.com

PATENT NUMBERS  
AC-PSP (UNITED STATES) - US PATENT 7963830 B2.  
AC-PSP WALL (CANADA) - CA PATENT 2820509.  
AC-PSP ISLAND (CANADA) - CA PATENT 2520330.

HOOD INFORMATION - JOB#5188421

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM RISER(S)							TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG	
										WIDTH	LENG	HEIGHT	DIA	CFM	VEL	SP			END TO END	ROW
1	64	6024 ND-2-PSP-F	CAPTIVEAIRE	9' 0"	600 DEG	I	HEAVY	245	2205	10"	21"	4"		2205	1512	-0.938"	1764	430 SS WHERE EXPOSED	ALONE	ALONE

HOOD INFORMATION

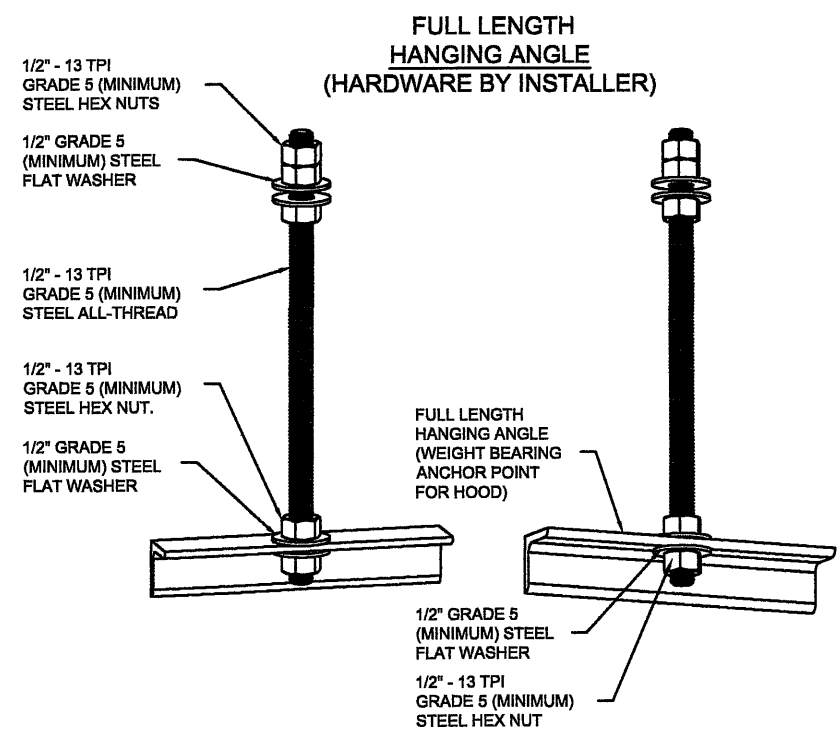
HOOD NO	TAG	TYPE	FILTER(S)				LIGHT(S)				UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WEIGHT
			QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	TYPE	SIZE	MODEL #	QUANTITY	
1	64	CAPTRATE SOLO FILTER	6	16"	16"	85% SEE FILTER SPEC	5	RECESSED ROUND	NO	RIGHT	12"x60"x24"	TANK FS	4.0	DCV-1111	1 LIGHT 1 FAN	YES 796 LBS

HOOD OPTIONS

HOOD NO	TAG	OPTION			
		FIELD WRAPPER	18.00" HIGH	FRONT, LEFT, RIGHT.	
1	64	LEFT END STANDOFF (FINISHED)	1" WIDE	60" LONG INSULATED.	
		RISER SENSOR INSTALL	6IN PLEN.		

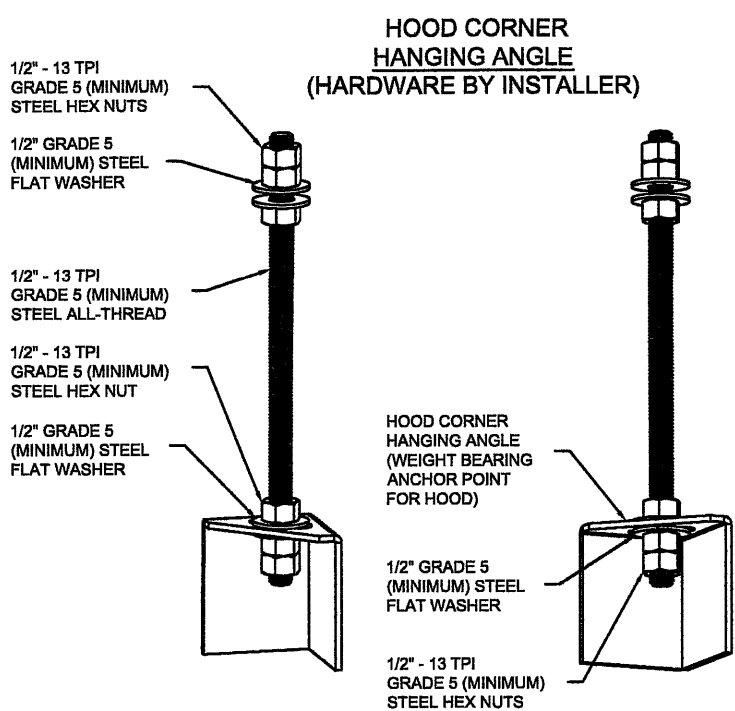
PERFORATED SUPPLY PLENUM(S)

HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)				
							WIDTH	LENG	DIA	CFM	SP
1	64	Front	121"	16"	6"	MUA	10"	28"		588	0.160"
						MUA	10"	28"		588	0.160"
						MUA	10"	28"		588	0.160"



ASSEMBLY INSTRUCTIONS

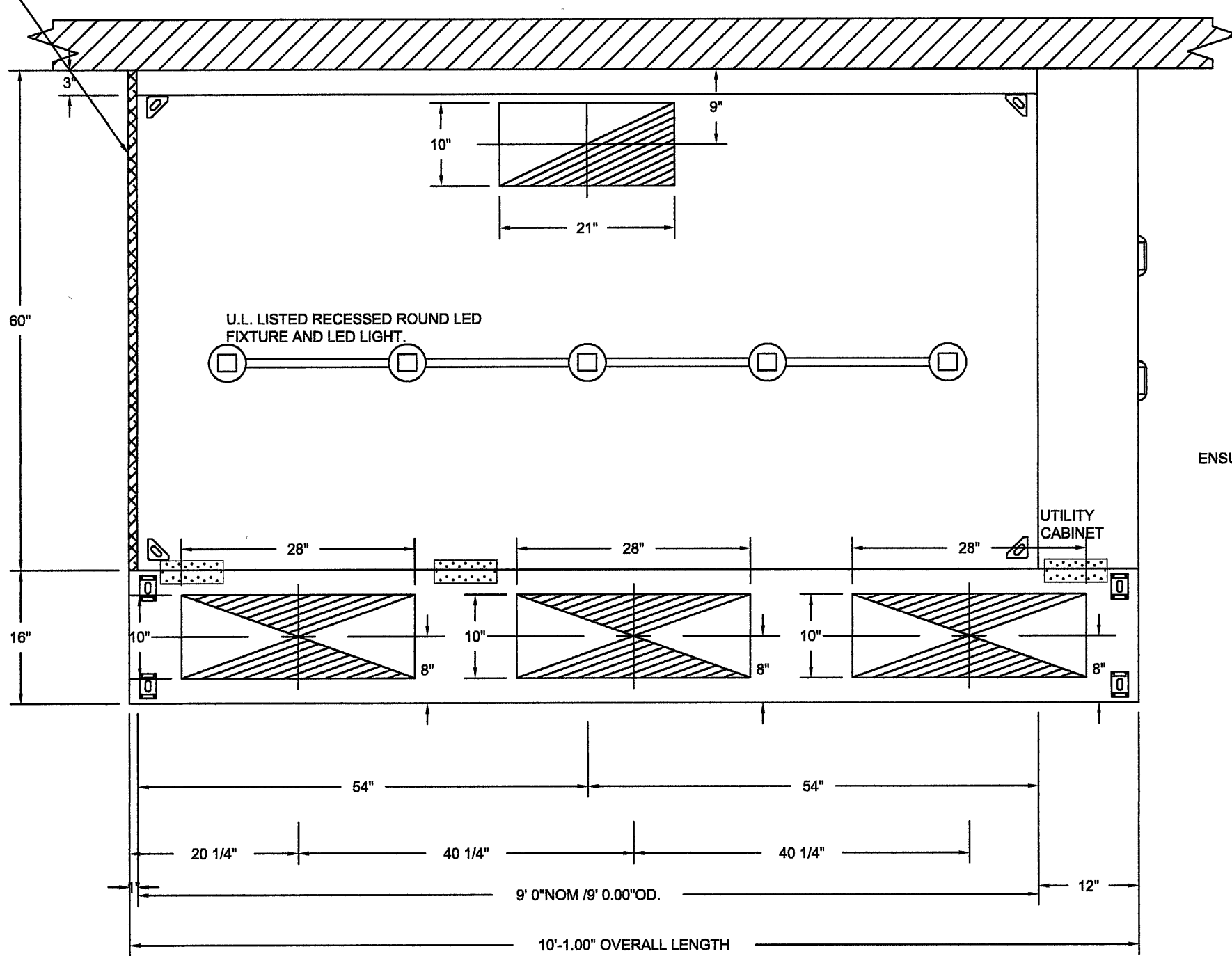
HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD, SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION ABOVE CEILING ANCHORS. SINGLE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



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.

1" LAYER OF INSULATION  
FACTORY INSTALLED IN  
1.00" END STANDOFF MEETS  
0" REQUIREMENT'S CLEARANCE  
TO COMBUSTIBLE SURFACES.



9' 0.00" LONG 6024ND-2-PSP-F

SPECIFICATION: CAPTRATE GREASE-STOP SOLO FILTER

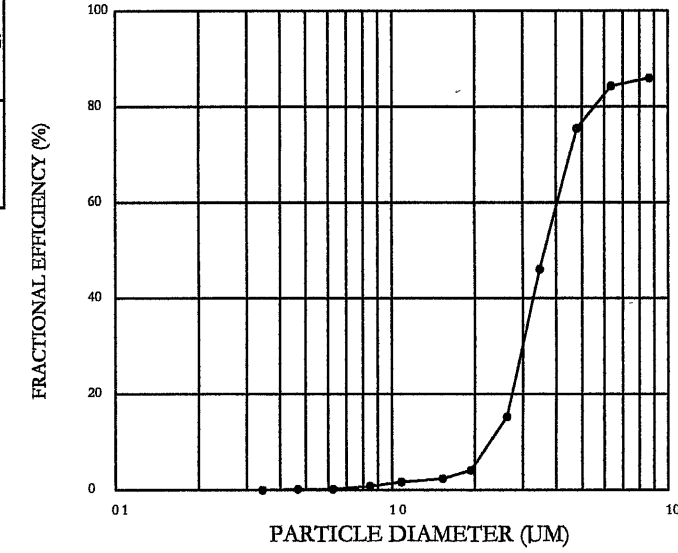
THE CAPTRATE GREASE-STOP SOLO FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-BAFFLE DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAFFLE DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

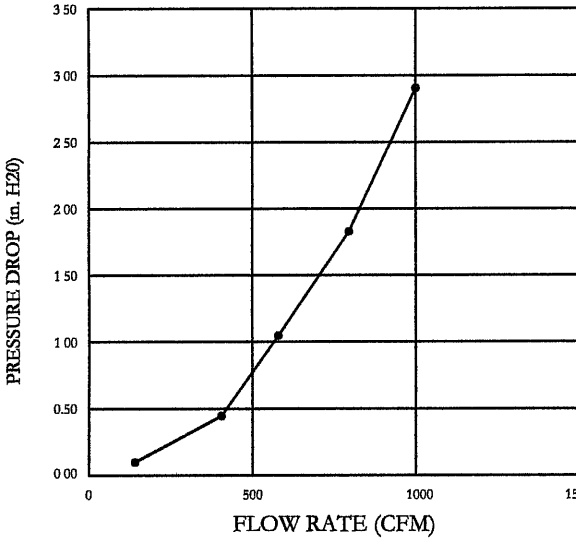
UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE. THE CAPTRATE GREASE-STOP SOLO WAS TESTED TO ASTM STANDARD ASTM F2519-05. MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER.

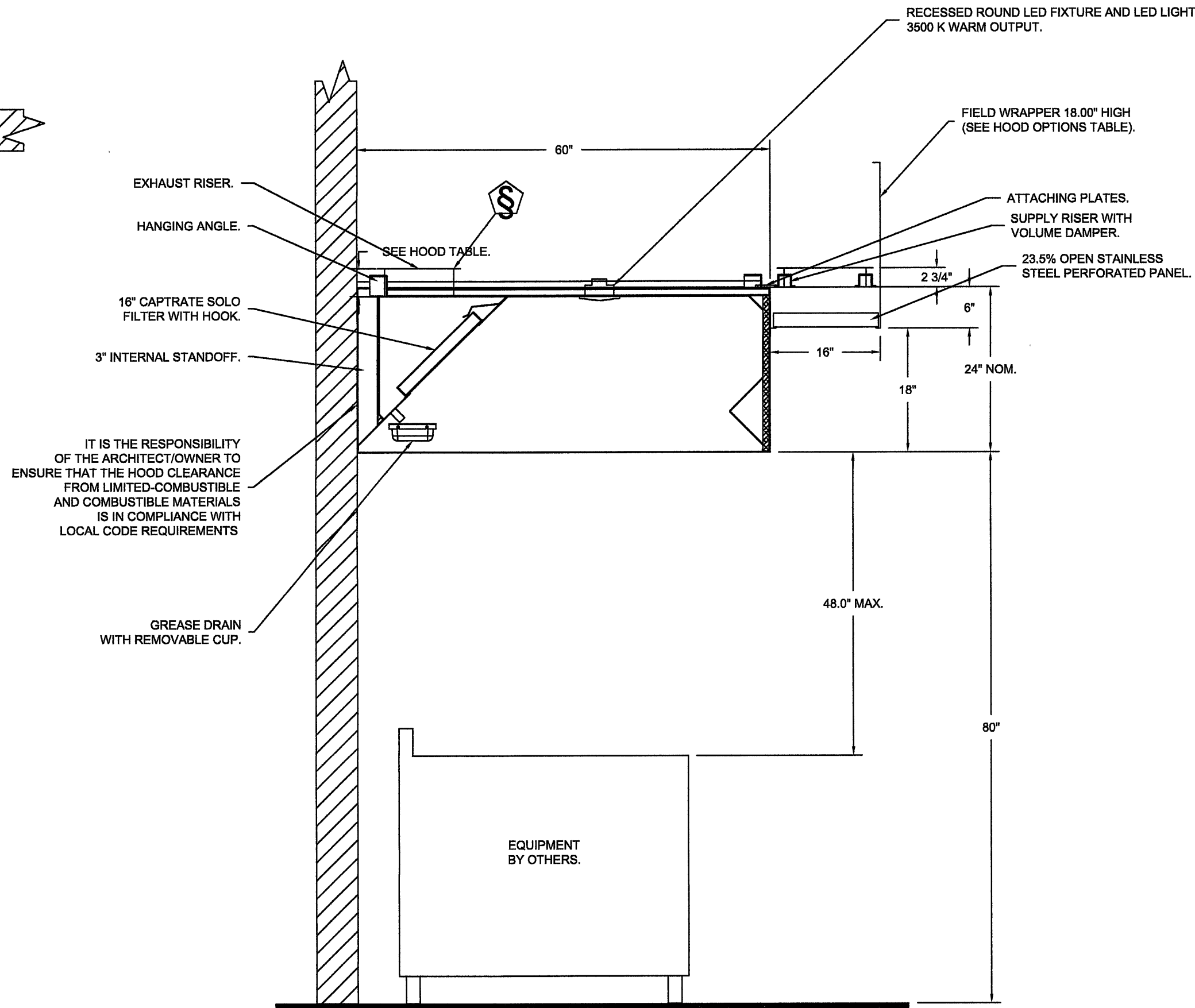
EFFICIENCY VS. PARTICLE DIAMETER



PRESSURE DROP VS. FLOW RATE



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:  
NFPA #96.  
NSF STANDARD #2.  
UL STANDARD #1046.  
INT. MECH. CODE (IMC).  
ULC-S849.



SECTION VIEW - MODEL 6024ND-2-PSP-F  
HOOD - #1 (64)

REVISIONS	
DESCRIPTION	DATE

**CAPTIVEAIRE**

www.captiveaire.com

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Off the Hook  
BATON ROUGE, LA, 70807

DATE: 11/15/2021  
DWG.#:  
5188421  
DRAWN BY: ASE  
SCALE:  
3/4" = 1'-0"  
MASTER DRAWING

SHEET NO.  
1

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1  
FS8 HOOD SYSTEM DETAILS (1 of 10)  
3/4" = 1'-0"

Rev #	Date	Rev. By	Comments

Food Facility Design By:  
**CMc DESIGN, LLC**  
FOOD FACILITY PLANNING & DESIGN  
5824 Argonne Blvd.  
New Orleans, LA 70124 U.S.A.  
504/328-9024  
cam@cmcdesignllc.com

OFF the HOOK

Real Cajun ~ Real Fast

Kitchen Layout

OFF the HOOK  
DESIGN & CONSTRUCTION

HOOD SYSTEM  
DESIGN BY: CM  
DRAWN BY: CM  
TITLE: OTH - BR BURBANK  
DATE: DECEMBER 13 2021

FS8  
SCALE: 3/4" = 1'-0"





FIRE SYSTEM INFORMATION - JOB#5188421

FIRE SYSTEM NO	TAG	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		TANK FS	4.0	20	FIRE CABINET RIGHT	RIGHT, HOOD 1

GAS VALVE(S)

FIRE SYSTEM NO	TAG	TYPE	SIZE	SUPPLIED BY
1		SC ELECTRICAL	2.000	CAPTIVEAIRE SYSTEMS

FIRE SYSTEM PARTS LIST KEY

FIRE SYSTEM NO	TAG	KEY NUMBER - PART DESCRIPTION	QTY BY FACTORY	QTY BY DIST
1		0 - 0 - 12-F28021-32144-OT-380 DUCT FIRE THERMOSTAT WITH 12 FOOT WIRE LEADS. NO, CLOSE ON TEMP RISE AT 360°F.	1	0
		0 - 0 - 87-300001-001 TANK - PRESSURIZED TANK USED FOR TANK FIRE SUPPRESSION.	1	0
		0 - 0 - 87-300030-001 PRIMARY ACTUATOR KIT (PAK) - ACTUATOR AND RELEASE SOLENOID ASSEMBLY, ONE NEEDED PER FIRE SYSTEM, SUPERVISED, TANK FIRE SUPPRESSION.	1	0
		0 - 0 - 87-300033-001 DIN CONNECTOR, CANFIELD PART #5JB80-201-EU0A, TANK FIRE SUPPRESSION, SUBMINATURE SOLENOID CONNECTION (CED VENDOR 30377).	1	0
		0 - 0 - 87-300152-001 HARDWARE, SVA BOLTS, TANK FIRE SUPPRESSION.	4	0
		0 - 0 - 98694A115 HARDWARE, DATANKLOCK LOCKING BRACKET SQUARE NUTS 5/16" ZINC, TANK FIRE SUPPRESSION.	2	0
		0 - 0 - A0034332 JUNCTION BOX FOR MANUAL PULL STATION, 1.5" DEEP BACK BOX, RED COLOR.	1	0
		0 - 0 - DATANKLOCK DISCHARGE ADAPTER TANK LOCKING PLATE FOR FIRE SYSTEM TANK INSTALLATION IN UTILITY CABINETS, TANK FIRE SUPPRESSION.	1	0
		0 - 0 - TANK STRAP TANK STRAP - USED FOR TANK FIRE SUPPRESSION.	3	0
		0 - 0 - TFS-UCTANKBRACKET TANK BRACKET FOR FIRE SYSTEM TANK INSTALLATION IN UTILITY CABINETS, TANK FIRE SUPPRESSION.	1	0
		0 - 0 - WK-283952-000 DISCHARGE ADAPTER, TANK FIRE SUPPRESSION.	1	0
		34 - 34 - A0034331 24VDC SINGLE ACTION MANUAL ACTUATION DEVICE (PUSH/PULL STATION) WITH PROTECTIVE COVER, ONE (1) NORMALLY OPEN CONTACT. RED COLOR.	1	0
		ADDITIONAL PARTS TO BE DETERMINED...		



GREASE DUCT & CHIMNEY SPECIFICATIONS:

PROVIDE GREASE DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW" ROUND 20 GAUGE 430 STAINLESS STEEL DUCTWORK. MODEL "DW" IS LISTED TO UL-1978 AND IS INSTALLED USING "V" CLAMP LOCKING CONNECTIONS SEALED WITH 3M FIRE BARRIER 2000 PLUS. MODEL "DW" DOES NOT REQUIRE WELDING PROVIDING IT HAS BEEN INSTALLED PER THE MANUFACTURES INSTALLATION GUIDE.

PROVIDE RATED ACCESS DOORS AT EVERY CHANGE IN DIRECTION AND EVERY 12' ON CENTER. PER MANUFACTURES LISTING MODEL "DW" HORIZONTAL RUNS LESS THAN 75 FT. CAN BE SLOPED 1/16" PER 12", HORIZONTAL RUNS MORE THAN 75 FT. CAN BE SLOPED 3/16" PER 12". DUCT SHOULD BE SLOPED AS MUCH AS POSSIBLE TO REDUCE THE CHANCE OF GREASE ACCUMULATION IN HORIZONTAL RUNS.

IF THE DUCT OR CHIMNEY IS WITHIN 18 INCHES OF COMBUSTIBLE MATERIAL, PROVIDE UL-2221 OR UL-103 HT LISTED DOUBLE WALL GREASE DUCT OR DOUBLE WALL CHIMNEY EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW- 2R, 2R TYPE HT, 3R, OR 3Z" ROUND 20 GAUGE 430 STAINLESS INNER DUCT INSULATED WITH A 24 GAUGE 430 STAINLESS OUTER SHELL.

CUSTOMER APPROVAL TO MANUFACTURE:

APPROVED AS NOTED ☐  
APPROVED WITH NO EXCEPTION TAKEN ☐  
REVISE AND RESUBMIT ☐  
SIGNATURE \_\_\_\_\_  
YOUR TITLE \_\_\_\_\_ DATE \_\_\_\_\_

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1 HOOD SYSTEM DETAILS (3 of 10)  
FS10 3/4" = 1'-0"

Rev #	Date	Rev. By	Comments
△	-	-	-

REVISIONS	
DESCRIPTION	DATE
△	
△	
△	
△	

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www.captiveaire.com

Off the Hook  
BATON ROUGE, LA, 70807

DATE: 11/15/2021  
DWG.#:  
5188421  
DRAWN BY: ASE  
SCALE:  
3/4" = 1'-0"  
MASTER DRAWING

SHEET NO.  
3

Food Facility  
Design By:  
**CMc DESIGN, LLC**  
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New Orleans, LA 70124 U.S.A.  
504-326-5024  
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OFF the HOOK

OFF the HOOK  
PLANNING & DESIGN

HOOD SYSTEM

DESIGN BY: CM  
DRAWN BY: CM  
TITLE: 0TH - BR BURBANK  
DATE: DECEMBER 13 2021

FS10  
SCALE: 3/4" = 1'-0"

Baton Rouge, LA - Burbank

Real Cajun ~ Real Fast

Kitchen Layout



EXHAUST FAN INFORMATION - JOB#5188421

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	MANUFACTURER	CFM	ESP	RPM	MOTOR ENCL	HP	BHP	PHASE	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS)	SONES
1	EF-64	1	DU180HFA	CAPTIVEAIRE	2205	1.550	1207	ODP,PREMIUM	2.000	1.1940	3	208	8.3	509 FPM	182	15.7

CONDENSER DETAILS

FAN UNIT NO	TAG	FAN UNIT MODEL #	CONDENSER NO	TONNAGE	VOLTAGE	PHASE	FREQUENCY	MCA	RLA	MAX FUSE SIZE	MIN WIRE SIZE	SEER
2	SF-64	A1-15D-MPU	1	2.5	208-230	3 PHASE	60 HZ	11.2 AMPS	9.07 AMPS	20 AMPS	14 AWG	14
			2	2.5	208-230	3 PHASE	60 HZ	11.2 AMPS	9.07 AMPS	20 AMPS	14 AWG	14

MUA FAN INFORMATION - JOB#5188421

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP	RPM	MOTOR ENCL	HP	BHP	PHASE	VOLT	FLA	MCA	MOCP	WEIGHT (LBS)	SONES
2	SF-64	1	A1-15D-MPU	15MF-1-MOD	A1	1800	1800	0.550	1826	ODP,PREMIUM	1.500	0.9540	3	208	4.4	5.5A	15A	1063	24

COILS - JOB#5188421

FAN UNIT NO	TAG	COIL TYPE	DESIGN CFM	COOLING										HEATING									
				ENTERING DB TEMP	ENTERING WB TEMP	LEAVING DB TEMP	LEAVING WB TEMP	ENTERING FLUID TEMP	LEAVING FLUID TEMP	FLUID FLOW RATE	PERCENT GLYCOL	TOTAL CAPACITY	SENSIBLE CAPACITY	LATENT CAPACITY	ENTERING DB TEMP	LEAVING DB TEMP	ENTERING FLUID TEMP	LEAVING FLUID TEMP	FLUID FLOW RATE	PERCENT GLYCOL	STEAM PRESSURE	TOTAL CAPACITY	SENSIBLE CAPACITY
2	SF-64	DX	1800	93.0°F	77.0°F	74.5°F	68.3°F	---	---	---	---	59.0 MBH	35.0 MBH	24.0 MBH	---	---	---	---	---	---	---	---	---

FAN OPTIONS

FAN UNIT NO	TAG	QTY	DESCRIPTION
1	EF-64	1	GREASE BOX.
		1	2 YEAR PARTS WARRANTY.
2	SF-64	1	5 TON 2 CIRCUIT (2.5/2.5) MODULAR PACKAGED COOLING OPTION FOR SIZE 1 MUA (1,800 TO 3,000 CFM), 208V/230V, 3 PHASE. COOLING THERMOSTAT OR PROGRAMMABLE STAT REQUIRED FOR PROPER OPERATION.
		1	INSULATED BLOWER SECTION SIZE 1-2 COMMERCIAL.
		1	MOD PACKAGE UNIT AC CONTROLS FOR UNTEMPERED FANS.
		1	MIXING BOX SHELL FOR SIZE 1 MOD PACKAGE UNIT CONDENSER SUPPORT.
		1	SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) - THREE PHASE ONLY.
		1	2 YEAR PARTS WARRANTY.

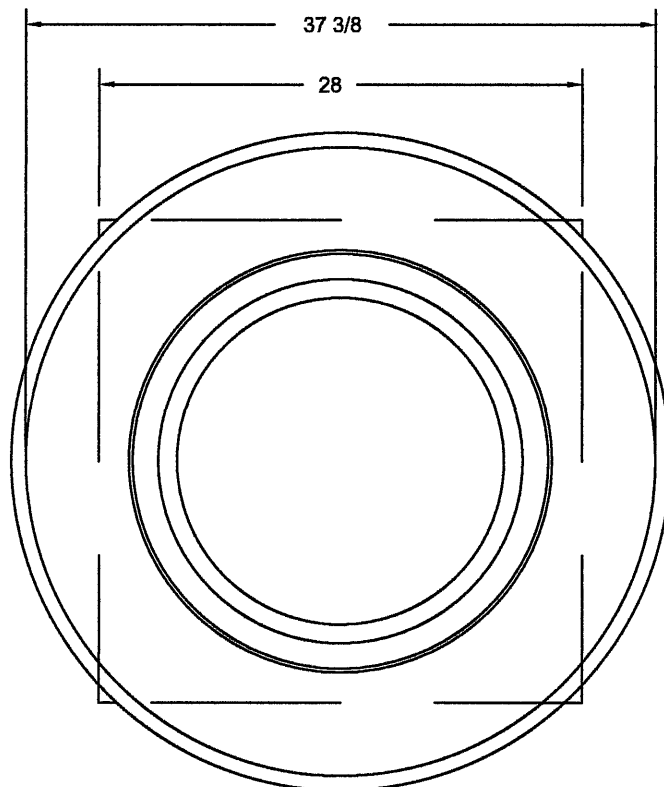
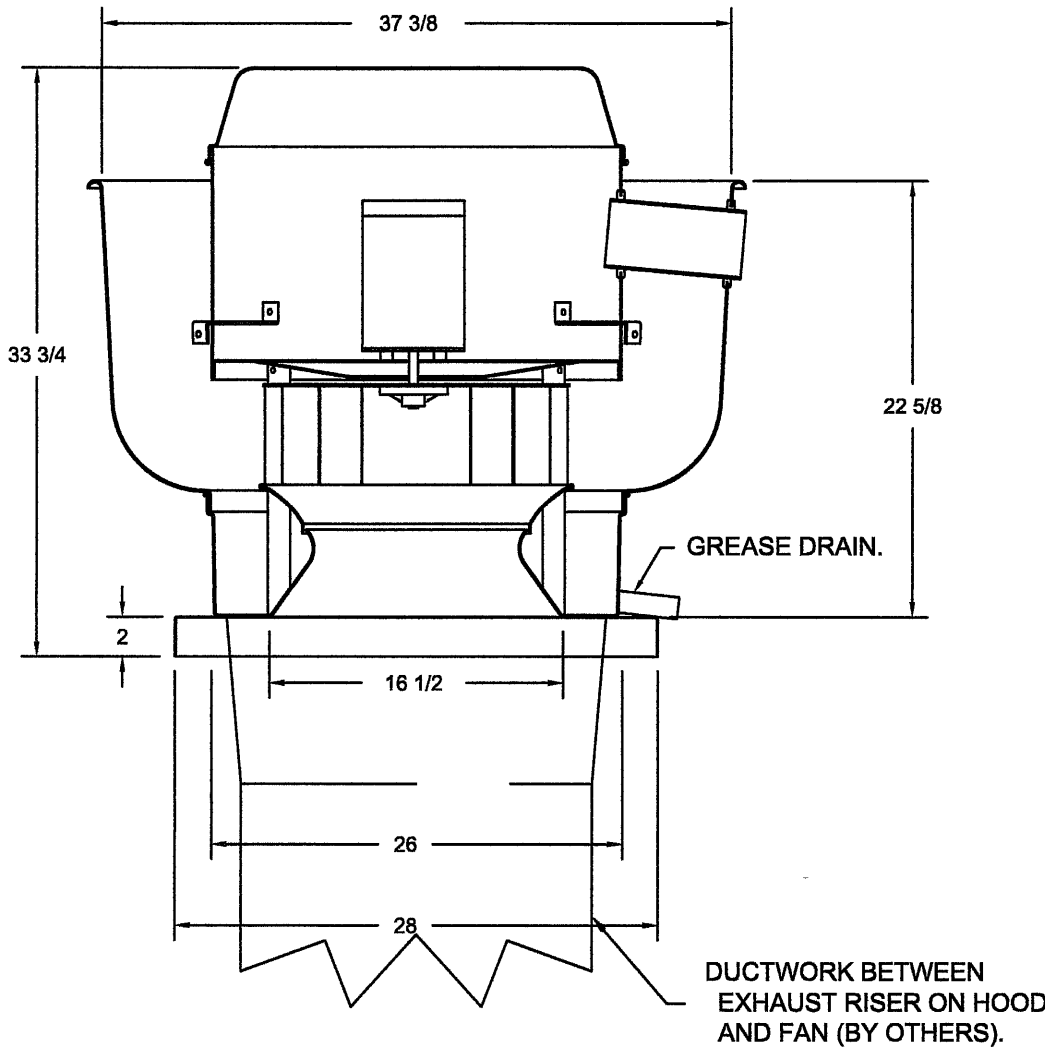
FAN ACCESSORIES

FAN UNIT NO	TAG	EXHAUST				SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT	
1	EF-64	YES							
2	SF-64								

CURB ASSEMBLIES

NO	ON FAN	TAG	WEIGHT	ITEM	SIZE
1	#1	EF-64	41 LBS	CURB	26.500"W X 26.500"L X 20.000"H 3.000:12.000 PITCH ALONG LENGTH, RIGHT VENTED HINGED.
2	#2	SF-64	63 LBS	CURB	21.000"W X 113.000"L X 20.000"H 3.000:12.000 PITCH ALONG LENGTH, RIGHT INSULATED.

FAN #1 DU180HFA - EXHAUST FAN (EF-64)



TOP VIEW

FEATURES:

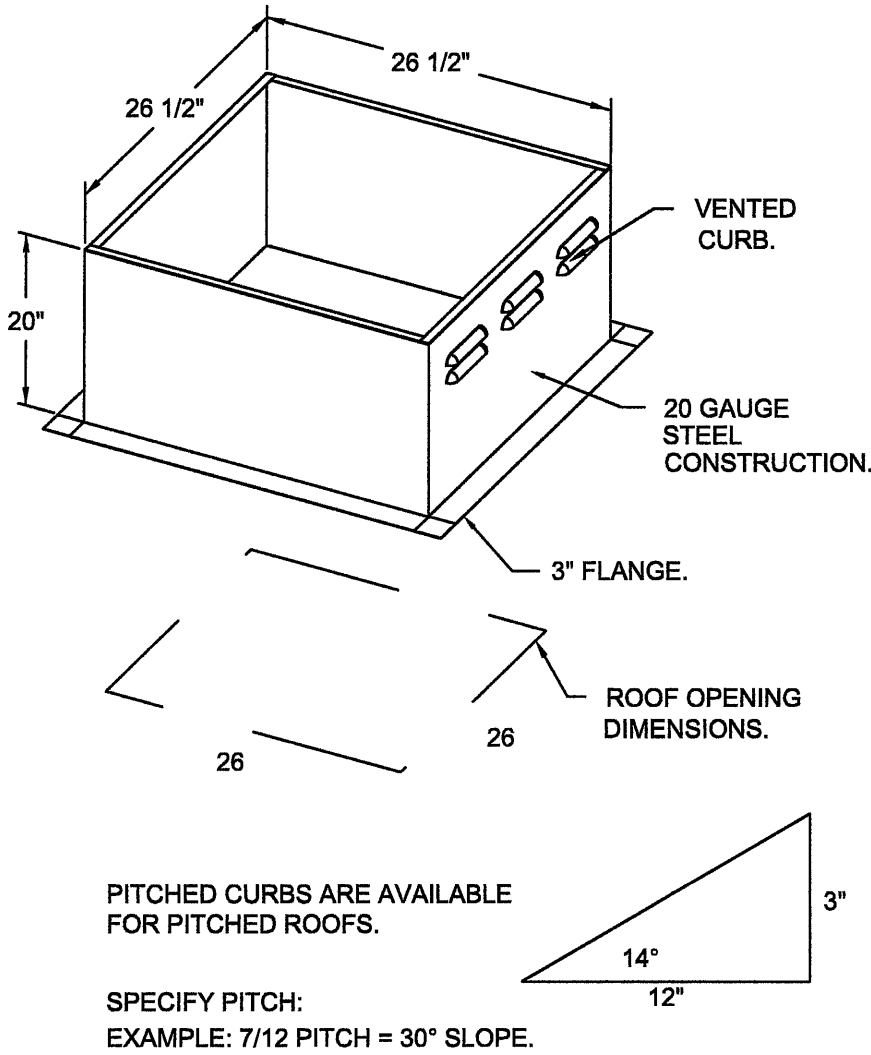
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL782 AND ULC-S845
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING
- NEMA 3R SAFETY DISCONNECT SWITCH

**NORMAL TEMPERATURE TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETEIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

**ABNORMAL FLARE-UP TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS

- GREASE BOX.
- 2 YEAR PARTS WARRANTY.



Off the Hook

BATON ROUGE, LA, 70807

DATE: 11/15/2021

DWG.#: 5188421

DRAWN BY: ASE

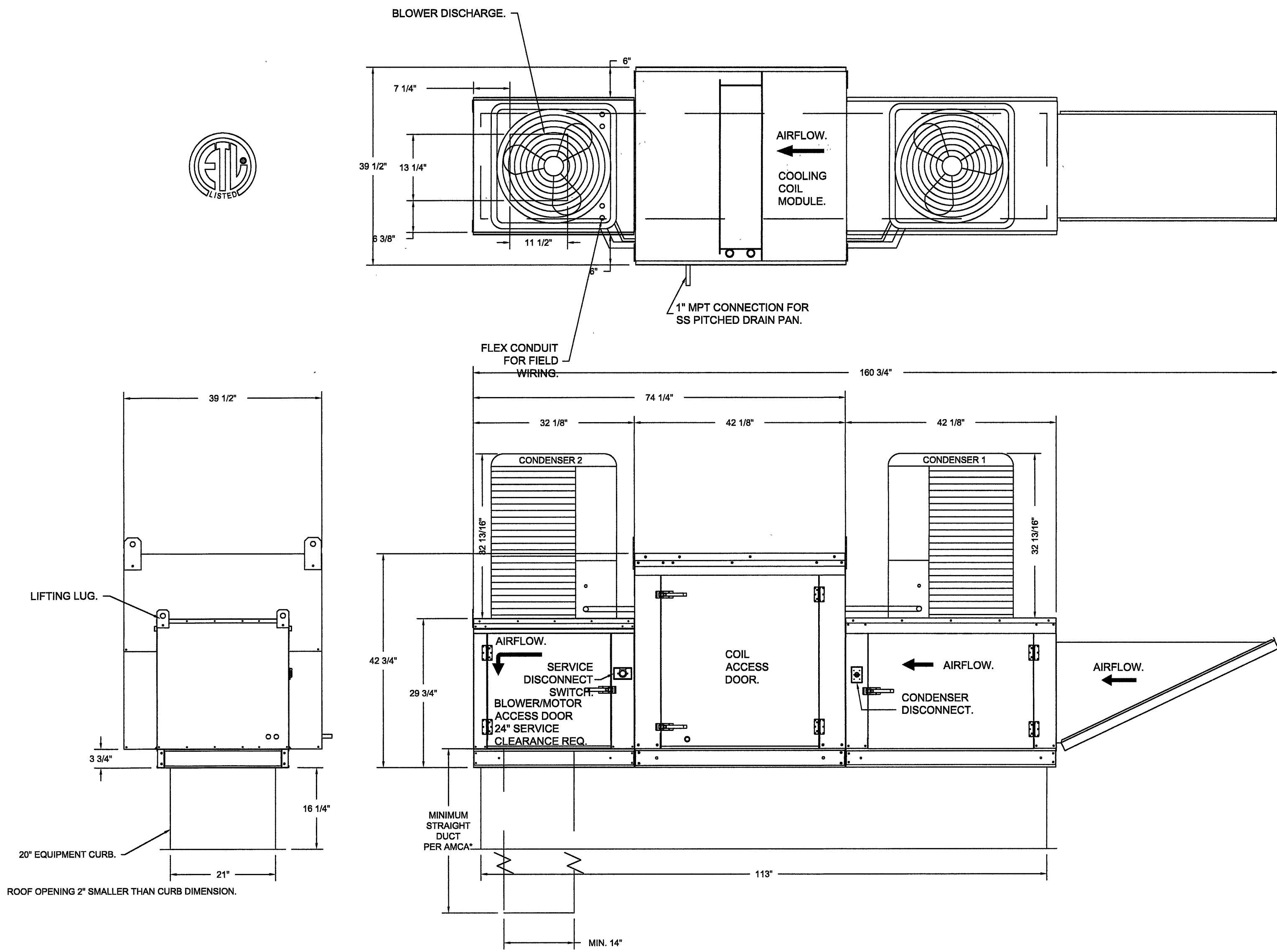
SCALE: 3/4" = 1'-0"

MASTER DRAWING

SHEET NO. 4

- FAN #2 A1-1SD-MPU - SUPPLY FAN (SF-64)  
1. SUPPLY UNIT WITH 15" MIXED FLOW DIRECT DRIVE FAN IN SIZE #1 HOUSING.  
2. INTAKE HOOD WITH E2 FILTERS.  
3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT.  
4. 5 TON, DUAL CIRCUIT (2.5/2.5) MODULAR PACKAGED COOLING OPTION FOR SIZE 1 MODULAR PACKAGED UNIT. INCLUDES CONDENSER, DX COIL, FILTER/DRYER KIT, THERMAL EXPANSION VALVE, R410A REFRIGERANT, AND REFRIGERANT PIPING (1,600 TO 3,000 CFM) NOT BUILT WITH OPPOSITE SIDE CONTROLS OR OPPOSITE AIRFLOW DIRECTION. CONDENSERS REQUIRE SEPARATE 208V, 3 PHASE POWER SUPPLY UNLESS ORDERED WITH SINGLE POINT CONNECTION. COIL = 2520902ME.  
5. INSULATED BLOWER HOUSING SIZES 1-2 COMMERCIAL MODULAR.  
6. CONTROL PACKAGE FOR MOD PACKAGE UNIT COOLING ONLY UNIT. INCLUDES AIRFLOW PROVING SWITCH, RTULINK-ACHP BOARD AND TERMINAL BLOCKS.  
7. SUPPORT SHELL FOR SIZE 1 MODULAR PACKAGE UNIT INCLUDES CONTROL VESTIBULE. INCLUDES CONDENSER SUPPORTS. DOES NOT INCLUDE RETURN AIR OR INLET AIR DAMPER.  
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.  
9. HINGED DOUBLE WALL INSULATED DOOR ASSEMBLY (BURNER/BLOWER/MPU SECTION).  
10. 2 YEAR PARTS WARRANTY.

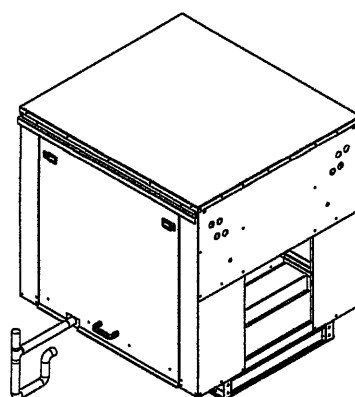
\*NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 201. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRASTICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 14" x 14".



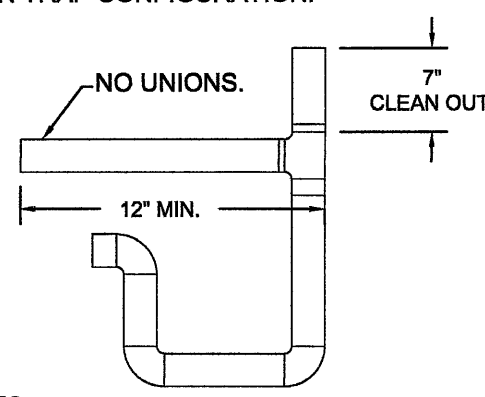
PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:  
EXAMPLE: 7/12 PITCH = 30° SLOPE.

TYPICAL DRAIN TRAP INSTALL



RECOMMENDED COOLING COIL DRAIN TRAP CONFIGURATION.



NOTES:

- 1) 1" DIAMETER PVC PIPE ONLY.
- 2) USE ONLY LOW PROFILE COUPLINGS.
- 3) ADD CLEAN OUT AS SHOWN.

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1 HOOD SYSTEM DETAILS (5 of 10)  
FS12 3/4" = 1'-0"

Rev #	Date	Rev. By	Comments
1	-	-	-

**REVISIONS**

DESCRIPTION	DATE

**Louisiana Office**  
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Off the Hook  
BATON ROUGE, LA, 70807

DATE: 11/15/2021  
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MASTER DRAWING

SHEET NO. 5

Food Facility Design By:  
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504/329-9024  
cam@mcdesignllc.com

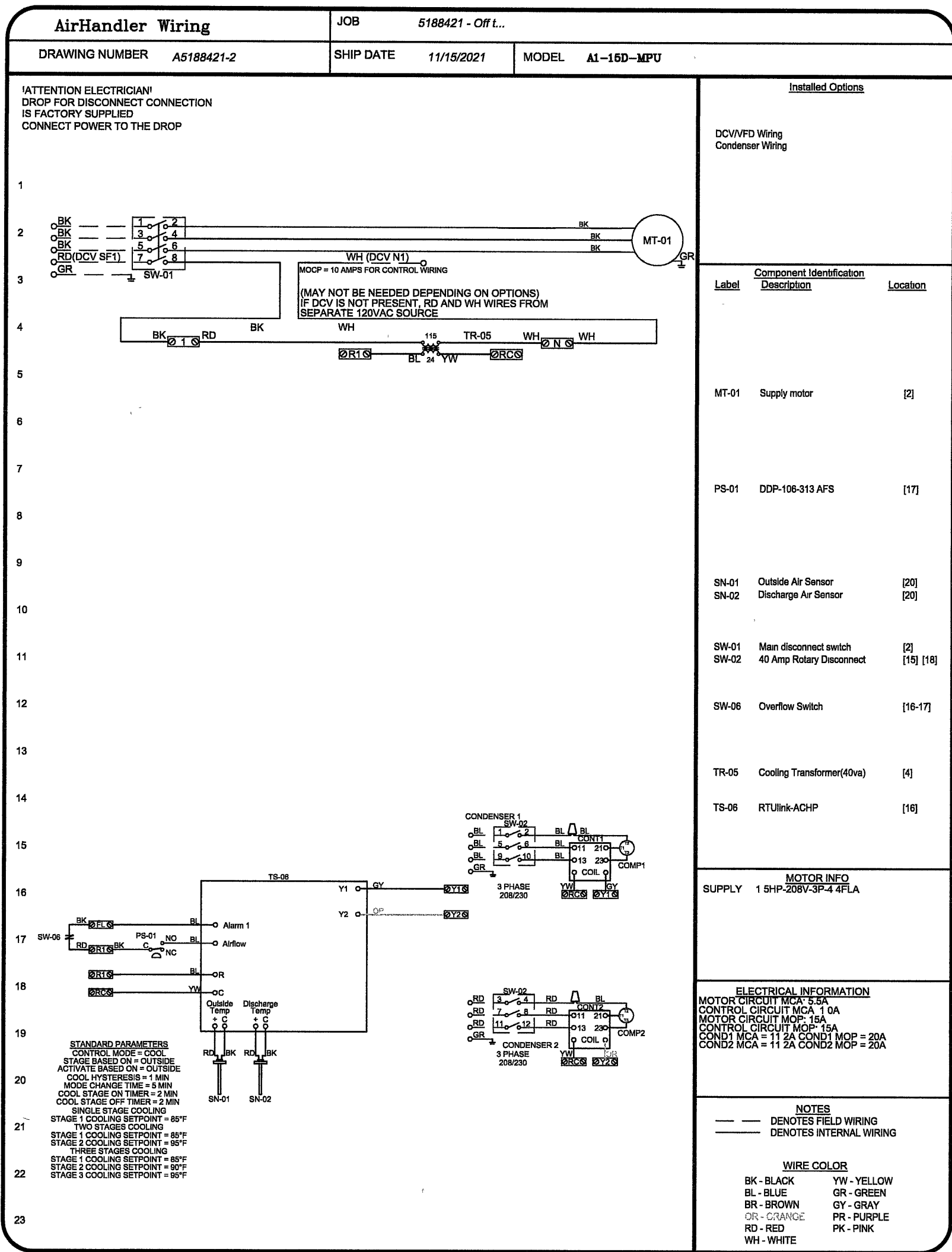
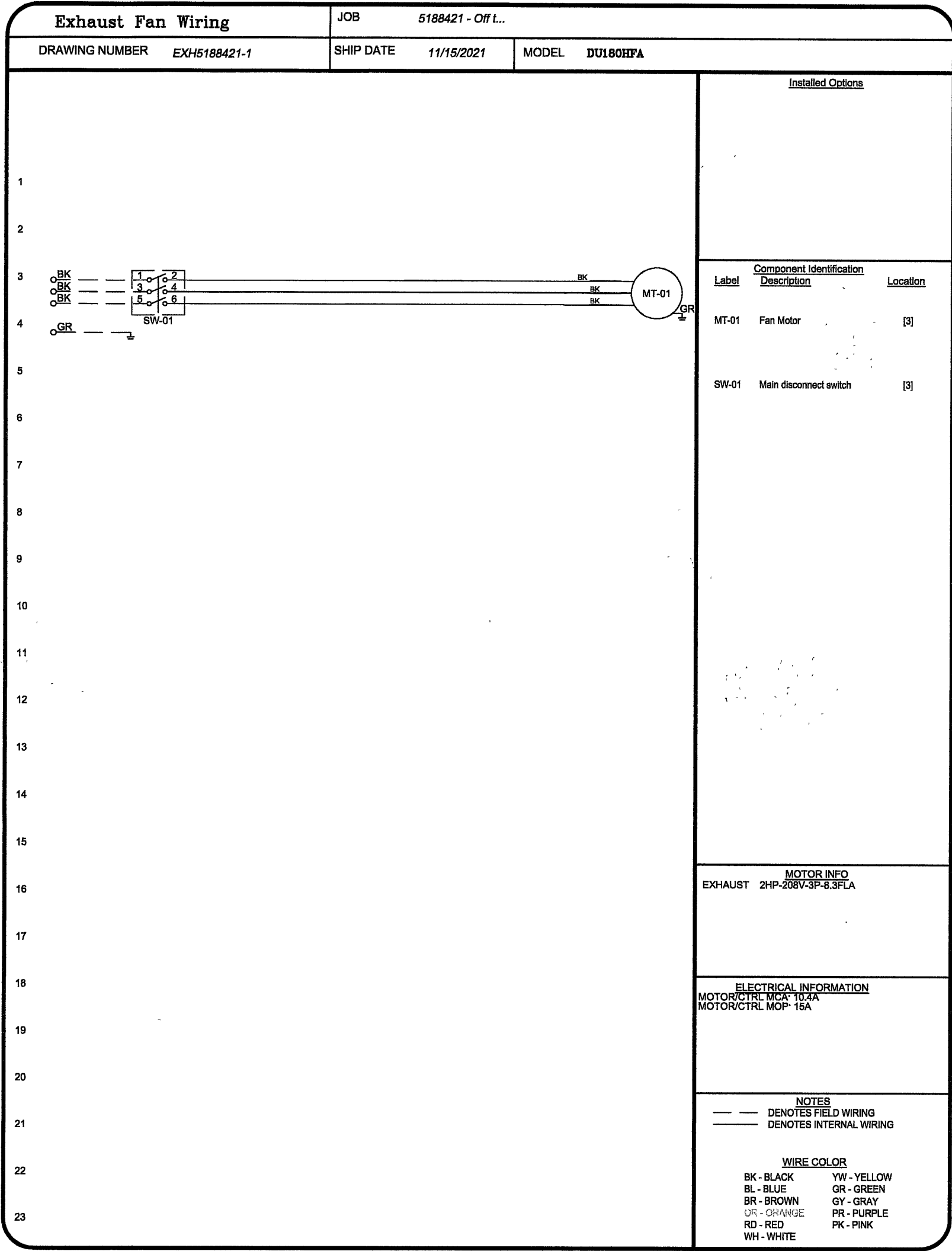
**OFF the HOOK**  
Kitchen Layout

Baton Rouge, LA - Burbank  
Real Cajun ~ Real Fast

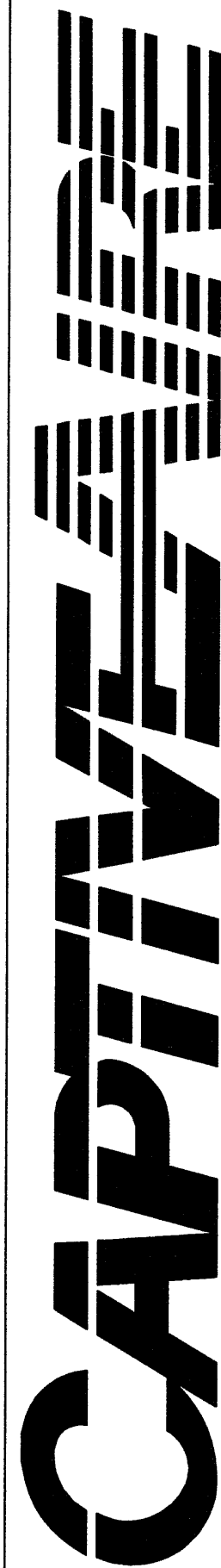
HOOD SYSTEM  
DESIGN BY: CM  
DRAWN BY: CM  
TITLE: OTH - BR BURBANK  
DATE: DECEMBER 13, 2021

**FS12**  
SCALE: 3/4" = 1'-0"





REVISIONS	
DESCRIPTION	DATE



Louisiana Office

59040 Amber Street, Suite B, Slidell, LA 70461 PHONE: (985) 781-4107 FAX: (919) 747-5637 EMAIL: reg27@captiveaire.com

Off the Hook

BATON ROUGE, LA, 70807

DATE: 11/15/2021
DWG.#: 5188421
DRAWN BY: ASE
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 6

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1 FS13 HOOD SYSTEM DETAILS (6 of 10) 3/4" = 1'-0"

Rev #:	Date	Rev. By	Comments

Food Facility Design By: CMc DESIGN, LLC

5824 Argonne Blvd. New Orleans, LA 70124 U.S.A. 504-522-8000 cam@cmcdesignllc.com

OFF the HOOK

Baton Rouge, LA - Burbank

Real Cajun ~ Real Fast



HOOD SYSTEM

DESIGN BY: CM

DRAWN BY: CM

TITLE: OTH - BR BURBANK

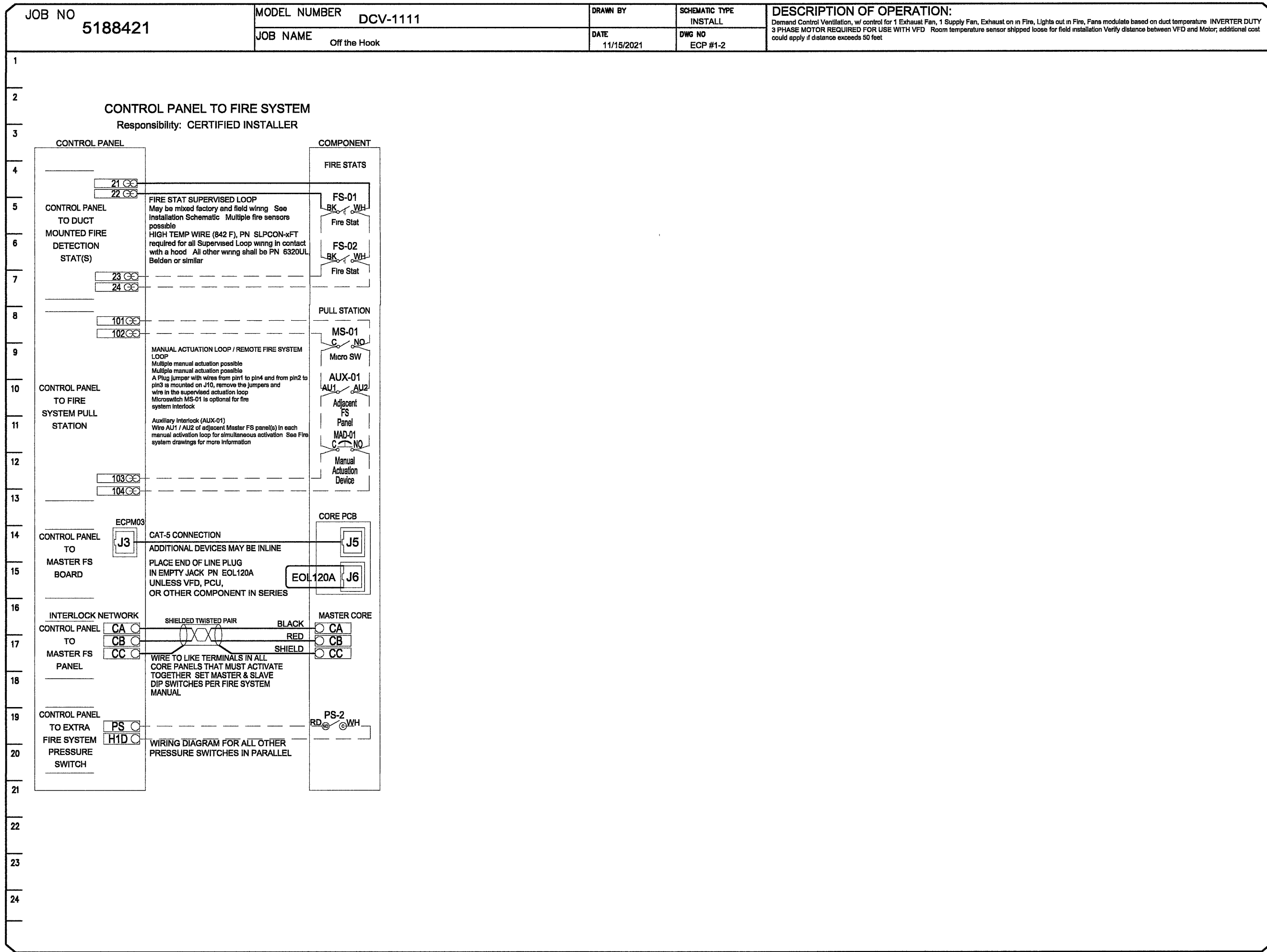
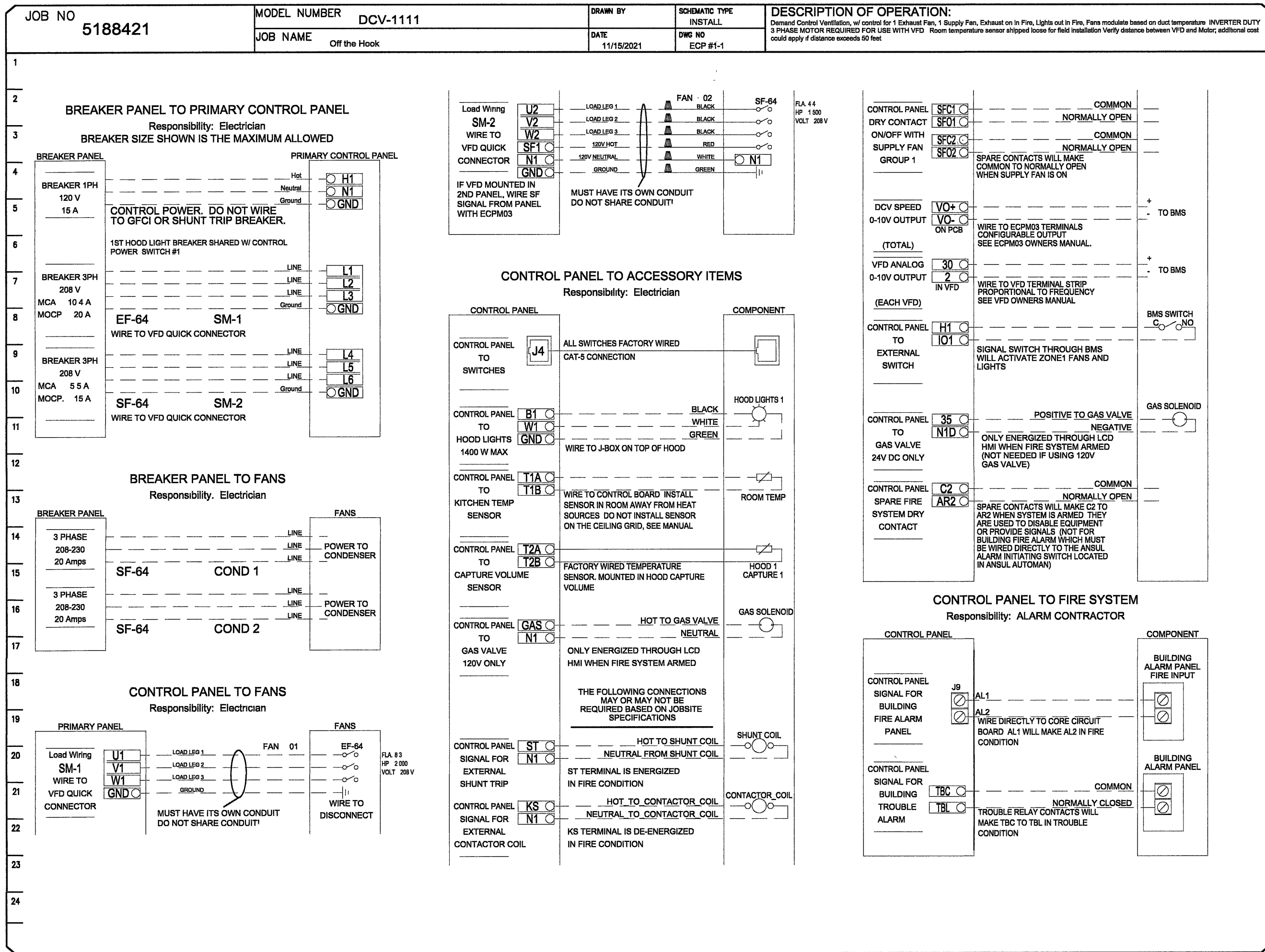
DATE: DECEMBER 13, 2021

FS13

SCALE: 3/4" = 1'-0"

## ELECTRICAL PACKAGE - JOB#5188421

NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		FAN TAG	TYPE	Ø	HP	VOLT	FLA
1	64	DCV-1111	UTILITY CABINET RIGHT	04 - UTILITY CABINET RIGHT	1 LIGHT	SMART CONTROLS DCV	EF-64	EXHAUST	3	2.000	208	8.3
				HOOD #1	1 FAN		SF-64	SUPPLY	3	1.500	208	4.4







REVISIONS	
DESCRIPTION	DATE:
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# CAPTIVE

**Louisiana Office**

www.captiveaire.com

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Off the Hook

BATON ROUGE, LA, 70807

**DATE:** 11/15/2021

**DWG.#:**  
5188421

**DRAWN BY:** ASE

**SCALE:**  
3/4" = 1'-0"

**MASTER DRAWING**

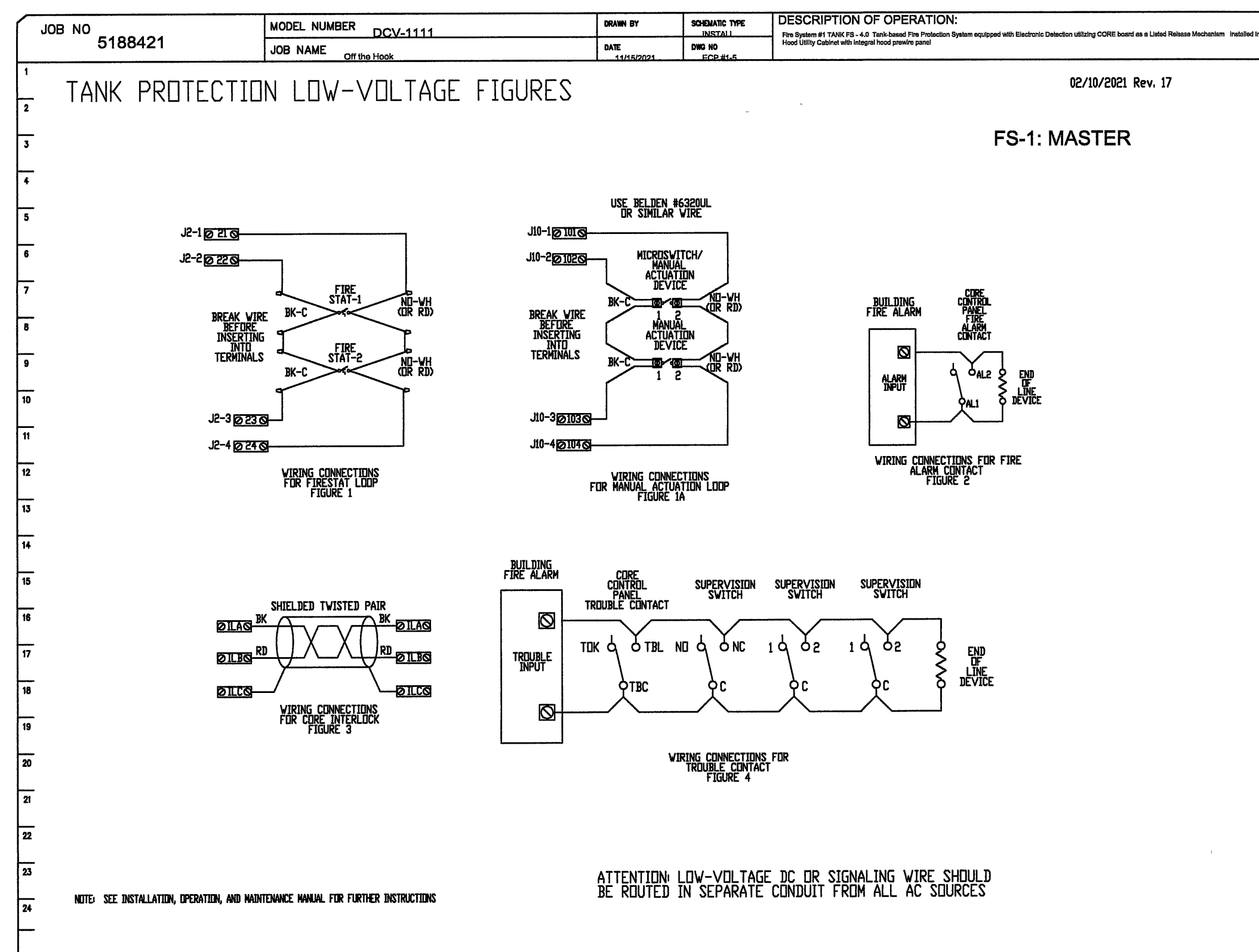
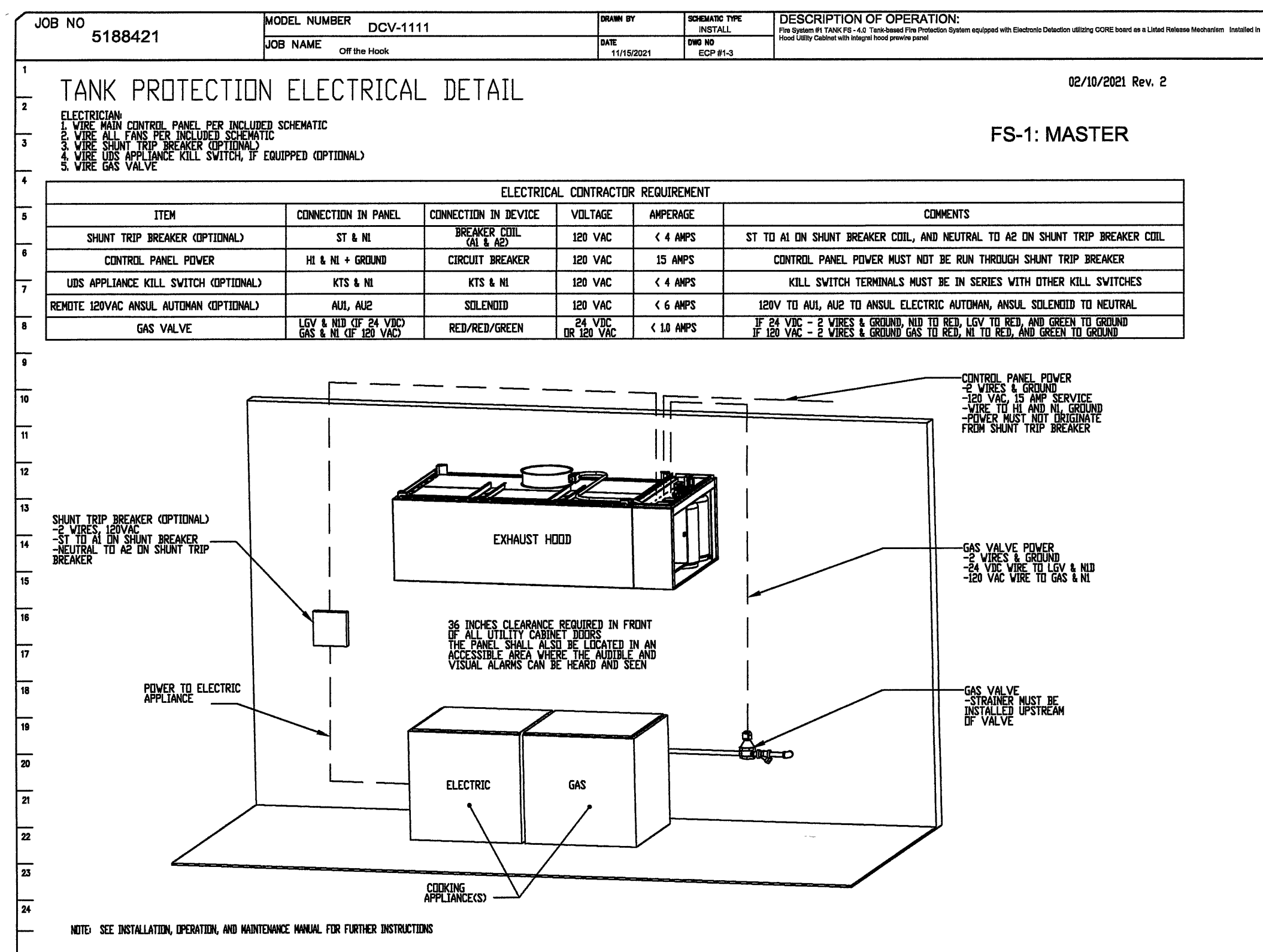
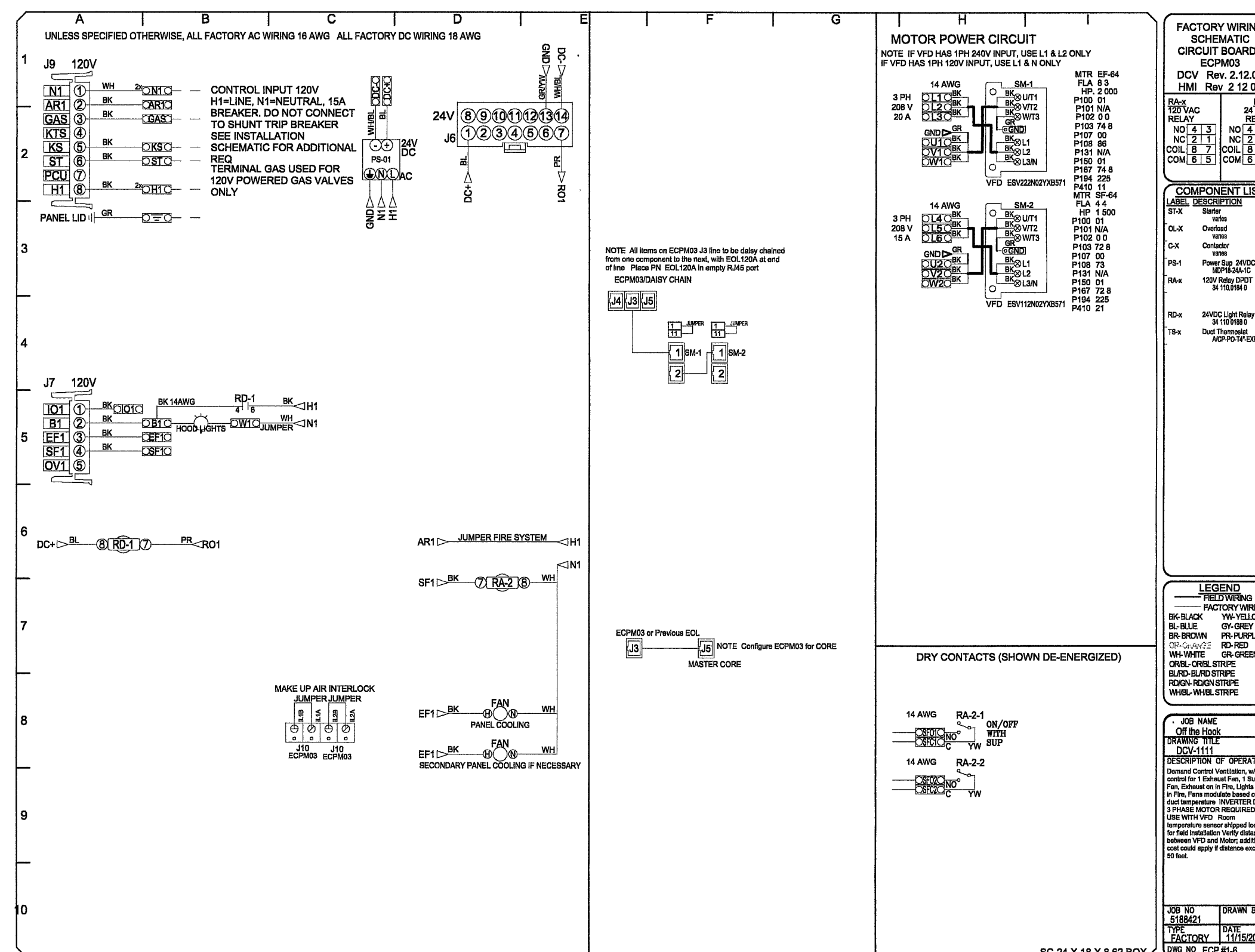
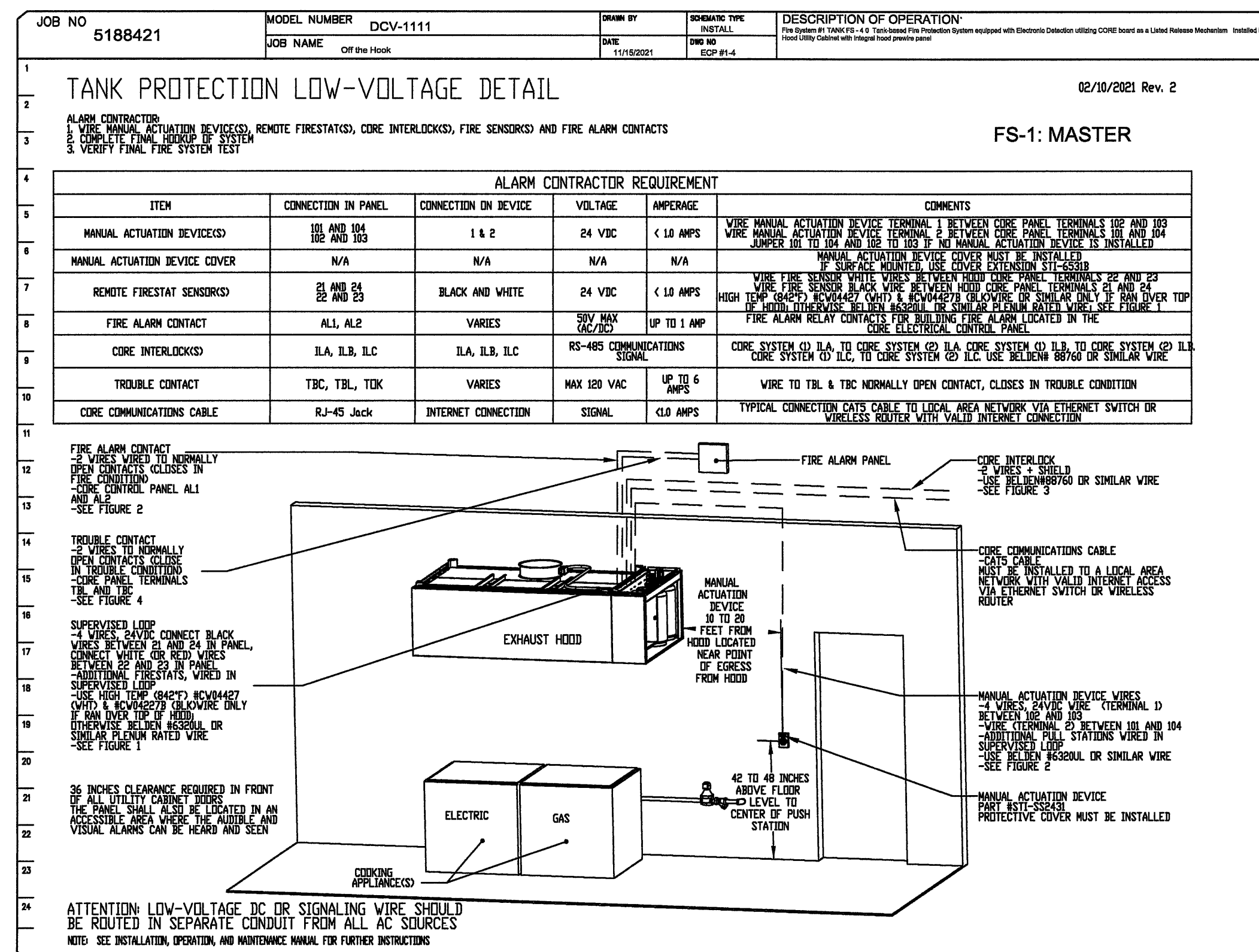
**SHEET NO.**

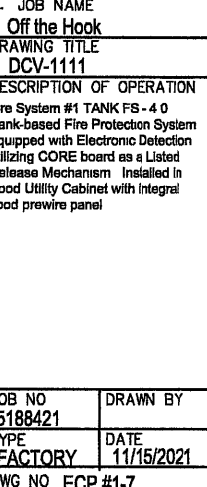
8

<b>DATE:</b> 11/15/2021
<b>DWG.#:</b> 5188421
<b>DRAWN BY:</b> ASE
<b>SCALE:</b> 3/4" = 1'-0"
<b>MASTER DRAWING</b>

**SHEET NO.**  
8

Rev #:	Date	Rev. By	Comments
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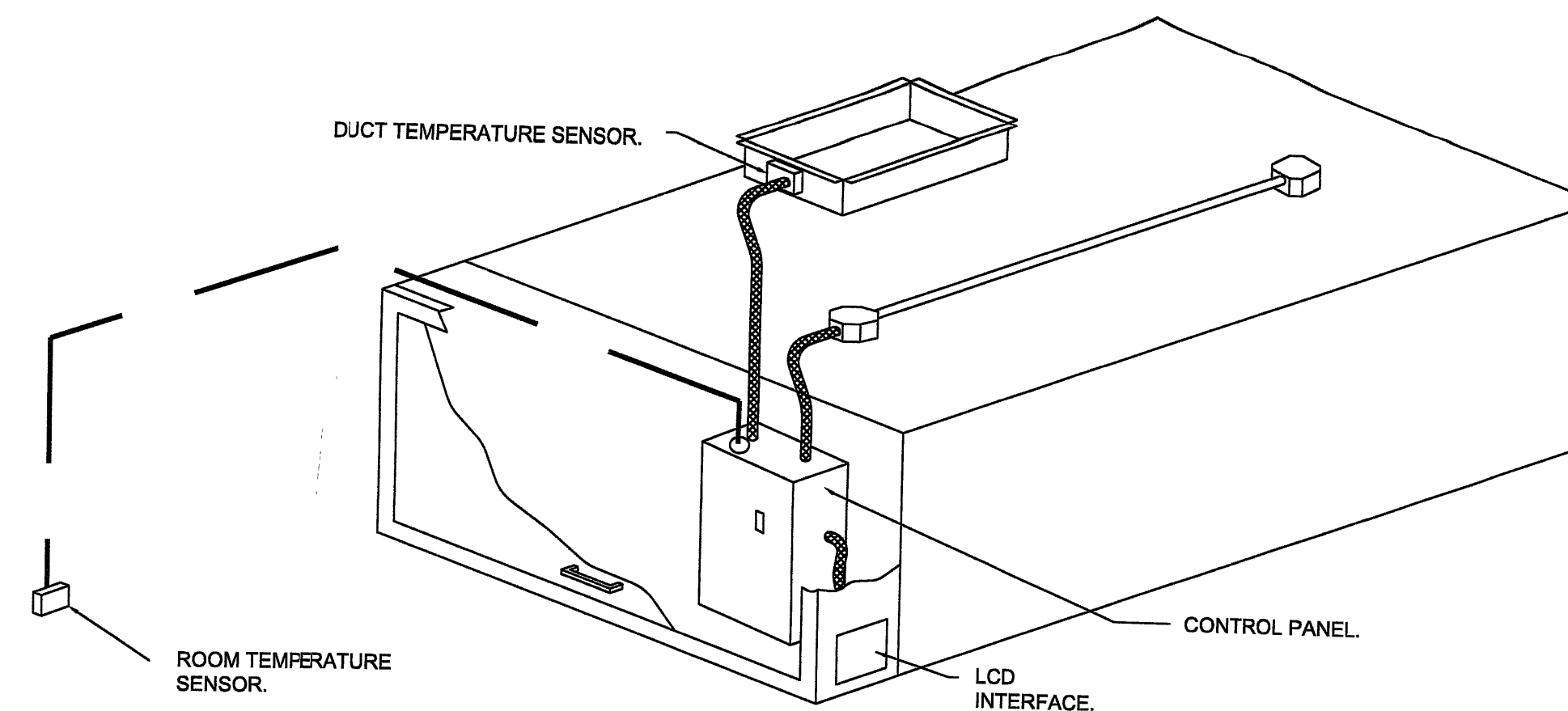


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SCALE: 3/4" = 1'-0"



- THE CONTROL ENCLOSURE SHALL BE LISTED BY ETL (UL 508A) AND SHALL COMPLY WITH DEMAND VENTILATION SYSTEM TURNDOWN REQUIREMENTS OUTLINED IN IECC 403.2.8 (2015).
- THE CONTROL ENCLOSURE SHALL BE NEMA 1 RATED AND LISTED FOR INSTALLATION INSIDE OF THE EXHAUST HOOD UTILITY CABINET. THE CONTROL ENCLOSURE MAY BE CONSTRUCTED OF STAINLESS STEEL OR PAINTED STEEL.
- TEMPERATURE PROBE(S) LOCATED IN THE EXHAUST DUCT RISER(S) SHALL BE CONSTRUCTED OF STAINLESS STEEL.
- A DIGITAL CONTROLLER SHALL BE PROVIDED TO ACTIVATE THE HOOD EXHAUST FANS DYNAMICALLY BASED ON A FIXED DIFFERENTIAL BETWEEN THE AMBIENT AND DUCT TEMPERATURES SENSORS. THIS FUNCTION SHALL MEET THE REQUIREMENTS OF IMC 507.1.1.
- A DIGITAL CONTROLLER SHALL PROVIDE ADJUSTABLE HYSTERESIS SETTINGS TO PREVENT CYCLING OF THE FANS AFTER THE COOKING APPLIANCES HAVE BEEN TURNED OFF AND/OR THE HEAT IN THE EXHAUST SYSTEM IS REDUCED.
- A DIGITAL CONTROLLER SHALL PROVIDE AN ADJUSTABLE MINIMUM FAN RUN-TIME SETTING TO PREVENT FAN CYCLING.
- VARIABLE FREQUENCY DRIVES (VFDS) SHALL BE PROVIDED FOR FANS AS REQUIRED. THE DIGITAL CONTROLLER SHALL MODULATE THE VFDS BETWEEN A MINIMUM SETPOINT AND A MAXIMUM SETPOINT ON DEMAND. THE DUCT TEMPERATURE SENSOR INPUT(S) TO THE DIGITAL CONTROLLER SHALL BE USED TO CALCULATE THE SPEED REFERENCE SIGNAL.
- THE VFD SPEED RANGE OF OPERATION SHALL BE FROM 0% TO 100% FOR THE SYSTEM, WITH THE ACTUAL MINIMUM SPEED SET AS REQUIRED TO MEET MINIMUM VENTILATION REQUIREMENTS.
- AN INTERNAL ALGORITHM TO THE DIGITAL CONTROLLER SHALL MODULATE SUPPLY FAN VFD SPEED PROPORTIONAL TO ALL EXHAUST FANS THAT ARE LOCATED IN THE SAME FAN GROUP AS THE SUPPLY FAN.
- THE SYSTEM SHALL OPERATE IN PREP MODE DURING LIGHT COOKING LOAD OR COOL DOWN MODE WHEN SUFFICIENT HEAT REMAINS UNDERNEATH THE HOOD SYSTEM AFTER COOKING OPERATIONS HAVE COMPLETED. OPERATION DURING EITHER OF THESE PERIODS WILL DISABLE THE SUPPLY FANS AND PROVIDE AN EXHAUST FAN SPEED THAT IS EQUAL TO THE MINIMUM VENTILATION REQUIREMENT.
- A DIGITAL CONTROLLER SHALL DISABLE THE SUPPLY FAN(S), ACTIVATE THE EXHAUST FAN(S), ACTIVATE THE APPLIANCE SHUNT TRIP, AND DISABLE AN ELECTRIC GAS VALVE AUTOMATICALLY WHEN FIRE CONDITION IS DETECTED ON A COVERED HOOD.
- A DIGITAL CONTROLLER SHALL ALLOW FOR EXTERNAL BMS FAN CONTROL VIA DRY CONTACT (EXTERNAL CONTROL SHALL NOT OVERRIDE FAN OPERATION LOGIC AS REQUIRED BY CODE).
- AN LCD INTERFACE SHALL BE PROVIDED WITH THE FOLLOWING FEATURES:
  - A. ON/OFF PUSH BUTTON FAN & LIGHT SWITCH ACTIVATION.
  - B. INTEGRATED GAS VALVE RESET FOR ELECTRONIC GAS VALVES (NO RESET RELAY REQUIRED).
  - C. VFD FAULT DISPLAY WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
  - D. DUCT TEMPERATURE SENSOR FAILURE DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
  - E. MIS-WIRED DUCT TEMPERATURE SENSOR DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
  - F. A SINGLE LOW VOLTAGE CAT-5 RJ45 WIRING CONNECTION.
  - G. AN ENERGY SAVINGS INDICATOR THAT UTILIZES MEASURED KWH FROM THE VFDS.



TYPICAL HOOD CONTROL PANEL INSTALLATION

- **THE HOOD CONTROL PANEL IS CAPABLE OF OPERATING IN ONE OR MORE OF THE FOLLOWING STATES AT ANY GIVEN TIME:**
  - **AUTOMATIC:** THE SYSTEM OPERATES BASED ON THE DIFFERENTIAL BETWEEN ROOM TEMPERATURE AND THE TEMPERATURE AT THE HOOD CAVITY OR EXHAUST DUCT COLLAR. FANS ACTIVATE AT A CONFIGURABLE TEMPERATURE DIFFERENTIAL THRESHOLD. DEPENDING ON THE JOB CONFIGURATION EACH FAN ZONE CAN BE CONFIGURED AS STATIC OR DYNAMIC. THESE TERMS REFER TO WHETHER A VARIABLE MOTOR (SUCH AS EC MOTORS OR VFD DRIVEN MOTORS) MODULATE WITH TEMPERATURE. IF THE PANEL IS EQUIPPED WITH VARIABLE SPEED FANS AND THE ZONE IS DEFINED AS "DYNAMIC", THESE WILL MODULATE WITHIN A USER-DEFINED RANGE BASED ON THE TEMPERATURE DIFFERENTIAL. PANELS EQUIPPED WITH VARIABLE SPEED FANS AND A FAN ZONE DEFINED AS "STATIC", FANS WILL RUN AT A SET SPEED CALCULATED FOR THE DRIVE. DEMAND CONTROL VENTILATION SYSTEMS ARE CAPABLE OF MODULATING EXHAUST AND MAKEUP AIR FAN SPEEDS PER THE REQUIREMENTS OUTLINED IN IECC 403.2.8.
  - **MANUAL:** THE SYSTEM OPERATES BASED ON HUMAN INPUT FROM AN HMI.
  - **SCHEDULE:** A WEEKLY SCHEDULE CAN BE SET TO RUN FANS FOR A SPECIFIED PERIOD THROUGHOUT THE DAY. THERE ARE THREE OCCUPIED TIMES PER DAY TO ALLOW FOR THE USER TO SET UP A TIME THAT IS SUITABLE TO THEIR NEEDS. ANY TIME THAT IS WITHIN THE DEFINED OCCUPIED TIME, THE SYSTEM WILL RUN AT MODULATION MODE AND FOLLOW THE FAN PROCEDURE ALGORITHM BASED ON TEMPERATURE DURING THIS TIME. DURING UNOCCUPIED TIME, THE SYSTEM WILL HAVE AN EXTRA OFFSET TO PREVENT UNINTENDED ACTIVATION OF THE SYSTEM DURING A TIME WHERE THE SYSTEM IS NOT BEING OCCUPIED.
  - **OTHER:** THE SYSTEM OPERATES BASED ON THE INPUT FROM AN EXTERNAL SOURCE (DDC, BMS OR HARD-WIRED INTERLOCK).
  - **FIRE:** UPON ACTIVATION OF THE HOOD FIRE SUPPRESSION SYSTEM, THE EXHAUST FAN WILL COME ON OR CONTINUE TO RUN, THE HOOD MAKEUP AIR WILL SHUTDOWN, AND A SIGNAL WILL BE SENT FOR ACTIVATING THE SHUNT TRIP BREAKER PROVIDED BY THE ELECTRICIAN. FUEL GAS WILL SHUT OFF VIA A MECHANICAL/ELECTRICAL GAS VALVE ACTUATED BY THE HOOD FIRE SUPPRESSION SYSTEM.

REVISIONS	
DESCRIPTION	DATE
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Louisiana Office

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## Off the Hook

BATON ROUGE, LA, 70807

**DATE:** 11/15/2021

**DWG.#**  
5188421

**DRAWN BY:** ASE

**SCALE:**  
3/4" = 1'-0'

**MASTER DRAWING**

**SHEET NO**  
10

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1 HOOD SYSTEM DETAILS (10 of 10)  
FS17 3/4" = 1'-0"

Rev #:	Date	Rev. By	Comments
△	-	-	-

HOOD SYSTEM

DESIGN BY: CM

DRAWN BY: CM

TITLE: OTH - BR BURBANK

DATE: DECEMBER 13, 2021

# FS17

SCALE:  $\frac{3}{4}" = 1'-0"$

# OFF the HOOK

## Kitchen Layout

Real Cajun ~ Real Fast

Baton Rouge, LA - Burbank

# OFF the HOOK

Baton Rouge, LA - Burbank

Real Cajun ~ Real Fast

## Kitchen Layout



WALL-DRAIN PLAN

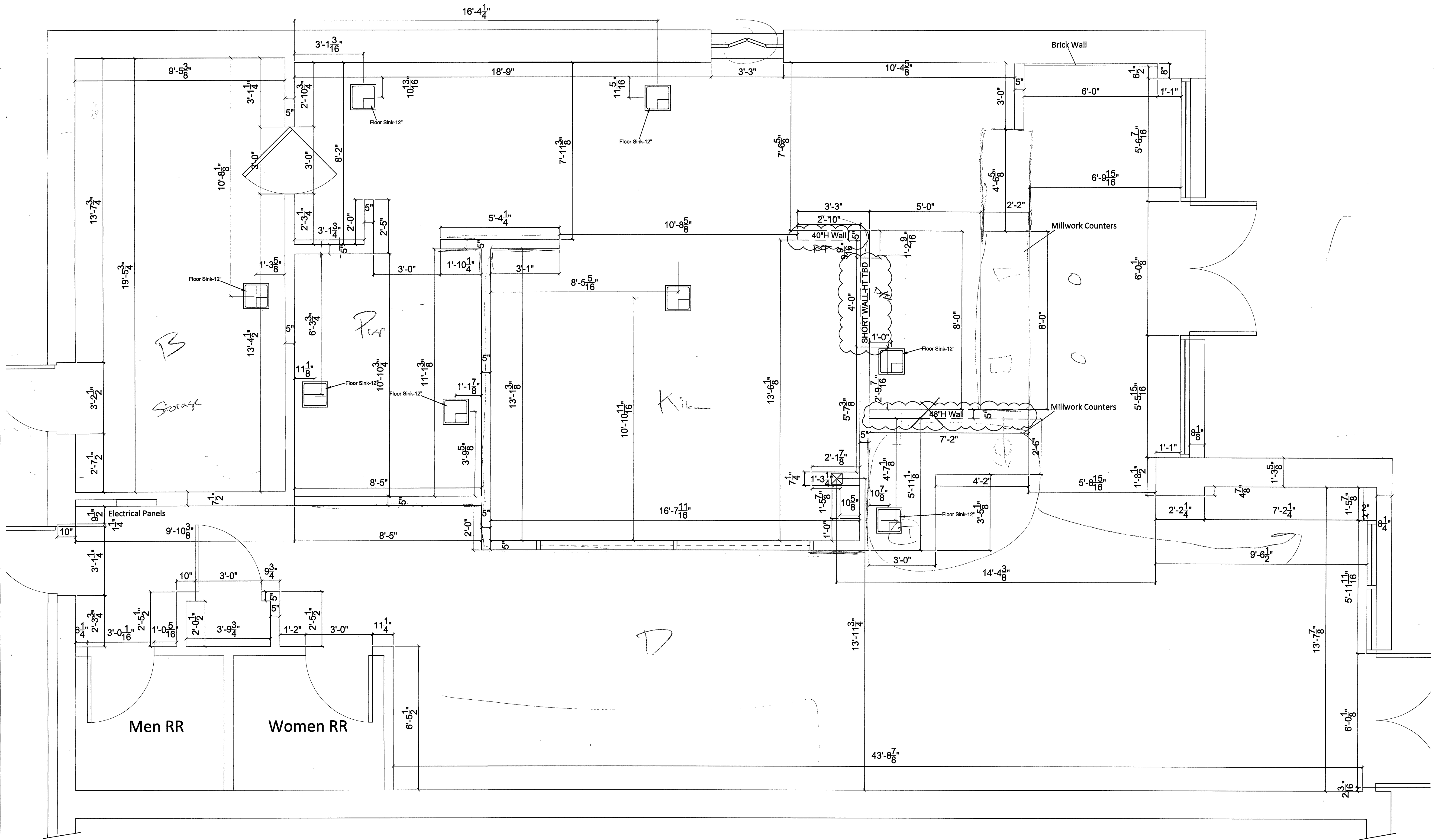
DESIGN BY: CM

DRAWN BY: CM

TITLE: OTH - BR BURBANK  
DATE: DECEMBER 13, 2021

FS4

SCALE: 1/2" = 1'-0"



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Men RR

Women RR

1  
FS4

KITCHEN WALL-DRAIN PLAN (ENLARGED)

$$1/2'' = 1'-0''$$

Rev #:	Date	Rev. By	Comments
△	-	-	-

Plumber



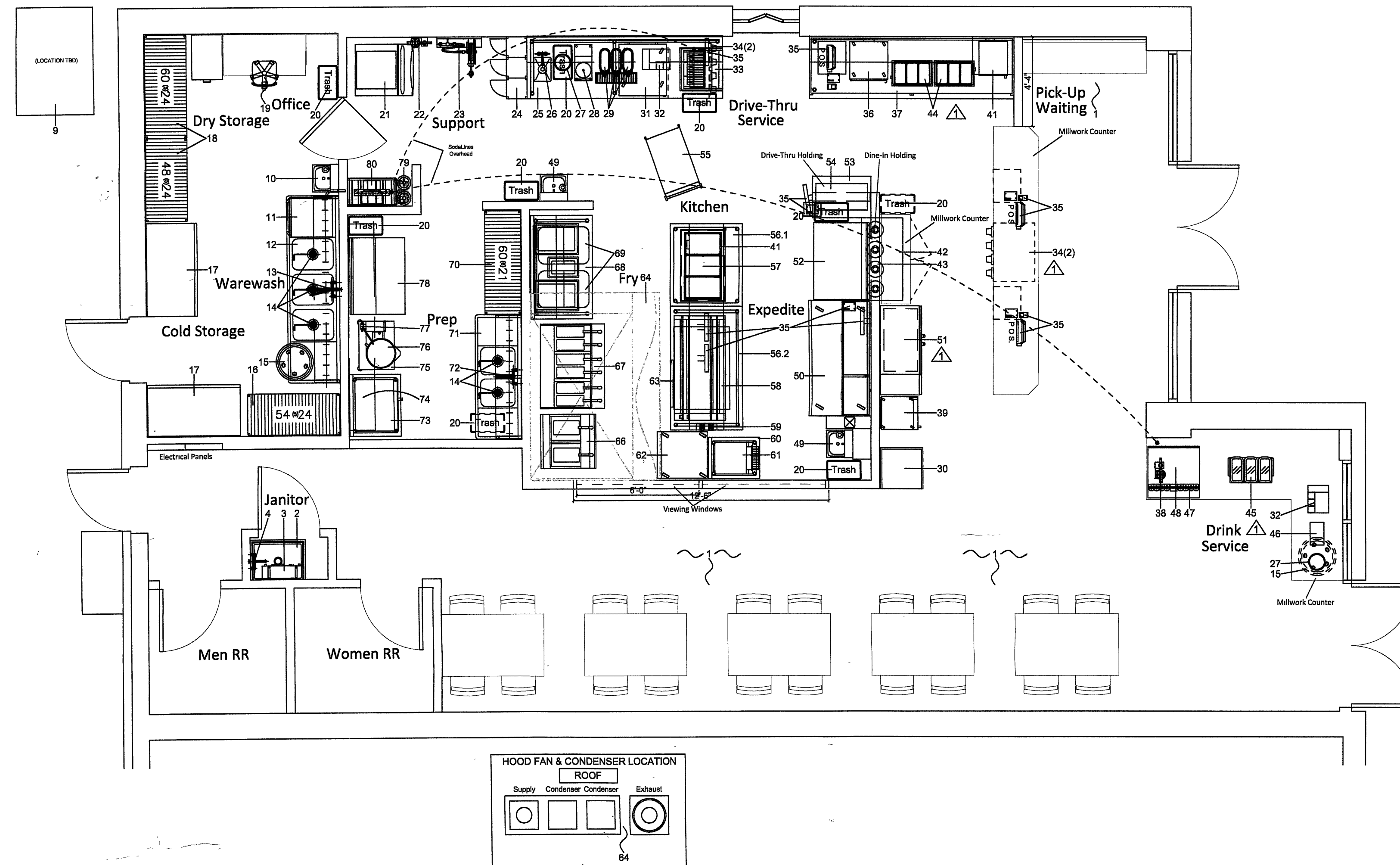
EQUIPMENT PLAN

DESIGN BY: CM  
DRAWN BY: CM  
TITLE: OTH - BR BURBANK  
DATE: DECEMBER 13, 2021

FS1

SCALE: 1/4" = 1'-0"

OFF the HOOK



EQUIPMENT LEGEND			
1 Furniture	1 lot Owner	46 Napkin Dispenser	1 ea KEC
2 Moo Sink	1 ea Existing	47 Coca-Cola Dispenser-Countertop	1 ea Vendor
3 Moo Utility Shelf	1 ea Existing	48 Ice Head-Nugget	1 ea KEC
4 Service Faucet	1 ea Existing	49 Hand Sink-Knee Pedal	2 ea KEC
5 Walk-In Cooler	1 lot KEC	50 Pizza Prep Unit	1 ea KEC
6 Refrigeration-Medium Temp	1 lot KEC	51 Backbar Cooler	1 ea KEC
7 Dumpage Rack (Walk-In)	1 lot KEC	52 Worktop-Refrigerator, 44"	1 ea KEC
8 Storage Shelving (Walk-In)	1 lot KEC	53 Pass-Thru Shelf & Frame-SS Dbl, 24"x2'-10"	1 ea KEC
9 Fry Oil Tank/System	1 lot Vendor	54 Strip Warmer-30"	2 ea KEC
10 Hand Sink	1 ea Existing	55 Utility Cart	1 ea KEC
11 Undercounter Dishwasher	1 ea KEC	56 Chef's Counter Modules	2 ea KEC
12 Pot Sink-3 Compartment, Potshelf	1 ea KEC	57 Cold Well-3 Well Drop-In, Refrigerated	1 ea KEC
13 Pre-Rinse Faucet	1 ea KEC	58 Product Holding Unit	1 ea KEC
14 Twist Waste Drain	5 ea KEC	59 Electrical Chase, SS	1 ea KEC
15 Garbage Can-32gal/Dolly	2 ea KEC	60 Work Table-SS, 30' x 2'-0"	1 ea KEC
16 Storage Shelving (Warewash)	1 lot KEC	61 Conveyor Toaster	1 ea KEC
17 Freezer-2 Section, Reach-In	2 ea KEC	62 Freezer-1 Section	1 ea KEC
18 Storage Shelving (Dry Storage)	1 lot KEC	63 Undercounter Refrigerator	1 ea KEC
19 Office Furniture	1 lot Owner	64 Hood System with Fire Protection	1 lot KEC
20 Trash Can-Tall Slim	10 ea KEC	65 " Spare Number "	
21 Ice Head/Bin-Nugget	1 ea KEC	66 Fryer Battery-2 Fryers	1 lot KEC
22 Filter for Ice	1 ea KEC	67 Fryer Battery-3 Fryers	1 lot KEC
23 Hose Reel/Faucet	1 ea KEC	68 Breading Table-60"	1 ea KEC
24 Lockers	1 lot Owner	69 Storage Shelving (Prep)	2 ea KEC
25 Service Table-SS w/Sink & Shelf, 36"x114"	1 ea KEC	70 Prep Sink-2 Compartment, Potshelf	1 ea KEC
26 Faucet-Deck Mount, Gooseneck Spout	1 ea Vendor	71 Faucet-10"	1 ea KEC
27 Trash Ring-8", SS	2 ea KEC	72 Convection Oven-Single, Half Size, Electric	1 ea KEC
28 Tea Brewer	1 ea Vendor	73 Wall Shelf-SS, 15" x 10'-0"	1 ea KEC
29 Tea & Beverage Urn	3 ea Vendor	74 Kettle Stand	1 ea KEC
30 Trash Receptacle/Tray Return	1 ea KEC	75 Kettle-Single, 12 gal	1 ea KEC
31 Refrigerator-Undercounter	2 ea KEC	76 Kettle-Filler Faucet	1 ea KEC
32 Lid/Straw Dispenser	1 ea Vendor	77 Worktop-Refrigerated, Overshell	1 lot Vendor
33 Coca-Cola Dispenser/Ice Bin, Slide-In	1 ea Vendor	78 CO2 Tanks	1 lot Vendor
34 Coin Dispenser	1 lot Vendor	79 Bag-in-Box System	1 lot Vendor
35 POS System	1 ea KEC	80 " Spare Number "	
36 Warming/Holding Cabinet	1 ea KEC	81 " Spare Number "	
37 Service Table-SS w/Shelf	1 ea KEC	82 " Spare Number "	
38 Filter for Ice	1 ea KEC	83 " Spare Number "	
39 Bottle Merchandiser-"Coke"	1 ea Vendor	84 " Spare Number "	
40 " Spare Number "	1 ea KEC	85 " Spare Number "	
41 Microwave Oven	2 ea KEC	86 " Spare Number "	
42 Pass-Thru Shelf & Frame-SS, 24" x 4'-0"	1 ea KEC	87 " Spare Number "	
43 Bulb Warmer Lamps	4 ea KEC	88 " Spare Number "	
44 Hot Food Well-Countertop	2 ea KEC	89 " Spare Number "	
45 Beverage Dispenser-3 Flavor	1 ea KEC	90 " Spare Number "	

KEC - Kitchen Equipment Contractor  
GC - General Contractor

1 KITCHEN EQUIPMENT PLAN  
FS1 1/4" = 1'-0"

Rev #	Date	Rev. By	Comments
1	3-31-22	CM	Re-arranged front service, added and removed equipment, added and modified MW counters