

GRILLE AND DIFFUSER SCHEDULE

MARK	SERVICE	MANUFACTURER MODEL	STYLE	FRAME TYPE	FACE SIZE	NOTES
CD1	SUPPLY AIR	TITUS MCD	ROUND NECK	SURFACE MOUNT	12 x 12	B, D, G
CD	SUPPLY AIR	TITUS OMNI	ROUND NECK	LAY-IN (TYPE 3)	24 x 24	B, D, G
RG	RETURN AIR	TITUS 350CFM	LOUVER FACE	LAY-IN (TYPE 3)	24 x 24	A, C, E, F, G
EG	EXHAUST AIR	TITUS 8F	PERFORATED GRILLE	MOUNT	12 x 12	A, C
EG1	EXHAUST AIR	TITUS 8F	PERFORATED GRILLE	LAY-IN (TYPE 3)	24 x 24	A, C

- GENERAL NOTES (ALL DEVICES):
- THIS SCHEDULE IS COMPREHENSIVE. ALL MARKS MAY OR MAY NOT BE USED ON THE PLANS.
 - ACCEPTABLE ALTERNATE MANUFACTURERS: CARNES, HART & COOLEY, KRUEGER, METALAIR, NALOR, TUTTLE & BAILEY.
 - PROVIDE BUTTERFLY DAMPER OR OPPOSED BLADE DAMPER ACCESSIBLE THROUGH FACE (EXCEPT SYSTEMS WITH ONLY ONE AIR DEVICE).
 - ALL STEEL CONSTRUCTION.
 - ALL ALUMINUM CONSTRUCTION.
 - BRANCH DUCT SIZE SHALL BE SAME AS NOTED DIFFUSER NECK SIZE UNLESS NOTED OTHERWISE.
 - PROVIDE NECK FOR DUCT CONNECTION.
 - FILTER RETURN GRILLE.
 - STANDARD WHITE BAKED ENAMEL FINISH IN KITCHEN/SERVICE AREAS. BLACK BAKED ENAMEL FINISH IN DINING/PUBLIC AREAS.

BERNER AIR CURTAIN SCHEDULE							
MARK	AREA SERVED	MODEL	FAN MOTORS			WEIGHT	NOTES
			QTY	HP	V/PH/HZ		
AC1	BAR SERVICE COUNTER	ZPR1072A	1	1/5	208/1/60	64 LBS.	A, B, C
AC2	BAR SERVICE COUNTER	ZPR1072A	1	1/5	208/1/60	64 LBS.	A, B, C
GENERAL INFORMATION:							
1. AIR CURTAINS FURNISHED BY GENERAL CONTRACTOR, INSTALLED BY MECHANICAL CONTRACTOR.							
A. UNITS SHALL BE FURNISHED WITH FACTORY INSTALLED "INTELLISWITCH" DIGITAL PROGRAMMABLE CONTROLLER.							
B. REFER ARCH FOR UNIT MOUNTING ABOVE OPENING. SUSPEND CURTAINS FROM UNISTRUT INSTALLED ABOVE OPENING AND SPANNING ENTIRE OPENING AS REQUIRED. SUPPORT UNISTRUT FROM STRUCTURE.							
C. INSTALL ACCORDING TO MANUFACTURER'S INSTRUCTIONS.							

HVAC CONTROL SETTINGS

EACH HVAC UNIT SHALL BE PROVIDED WITH CONTROLS AS FOLLOWS:

TERMOSTATS: HONEYWELL T7300 WITH Q7300 SERIES SUBBASE.

(7-DAY PROGRAMMABLE THERMOSTAT WITH AUTOMATIC SWITCHOVER, MANUAL OVERRIDE AND T7147A010 REMOTE TEMPERATURE SENSOR).

ALL THERMOSTATS SHALL HAVE MANUAL OVERRIDE AND LOCKING COVER.

EACH UNIT CONTROL SHALL BE SET UP INITIALLY AS FOLLOWS:

CONTRACTOR SHALL DETERMINE OCCUPIED PERIOD FROM OWNER.

FAN OPERATION SHALL BE CONTINUOUS DURING OCCUPIED PERIOD AND CYCLE WITH COOLING/HEATING DURING UNOCCUPIED PERIOD.

PROGRAMMED SETPOINTS (FOR EACH THERMOSTAT):

COOLING OCCUPIED: 75 DEGREES F.

COOLING UNOCCUPIED: 80 DEGREES F.

HEATING OCCUPIED: 72 DEGREES F.

HEATING UNOCCUPIED: 67 DEGREES F.

NOTE: DEVIATIONS FROM THE ABOVE MAY RESULT IN UNACCEPTABLE AIR QUALITY, COMFORT AND/OR ENERGY CONSUMPTION.

AIR BALANCE

MARK	SERVICE AREA	SUPPLY AIR CFM	RETURN AIR CFM	OUTSIDE AIR CFM	EXHAUST AIR CFM				
MARK	100% OUTSIDE AIR	3500	--	--	--				
MAU1	PIZZA OVEN HOOD	MAKE-UP AIR	--	--	--				
EXIST	RESTROOM	--	--	--	--				
EXIST	KITCHEN	--	--	--	--				
EXIST	DISHWASHER HOOD	--	--	--	--				
HEF1	PIZZA OVEN HOOD	--	--	--	--				
MAU1	PIZZA HOOD	AT-G10 CAPTIVEAIRE MAU FAN, 2020 CFM @ 0.50" SP, 876 RPM, 1.0 HP, 208 V, 1 PH, 7 FLA.	20.5 MCA, 15.5 RL, 30 AMP FUSE, MAU CONDENSER, 3 TON, 208-230/1/60, WEIGHT 905LBS.	2020	INTERLOCK W/ HEF1	1, 2, 3			
EXIST	TOILET	GREENHECK GB-70, 0.25 HP, 115/1/60	EXISTING EQUIPMENT INFORMATION PROVIDED FOR PURPOSE OF AIR BALANCE ONLY.	300	TIMER	--			
EXIST	KITCHEN	GREENHECK GB-101, 0.33 HP, 115/1/60	EXISTING EQUIPMENT INFORMATION PROVIDED FOR PURPOSE OF AIR BALANCE ONLY.	1320	TIMER	--			

DIFFERENCE = +926 CFM

EXISTING DX AIR HANDLER SCHEDULE

MARK	SERVICE AREA	MANUFACTURER AND MODEL	NOMINAL CAPACITY (V/PH/HZ)	MCA	MOCF	TOTAL CFM	MINIMUM AIR CFM	ELECTRIC HEATING KW
EXIST	DINING	TRANE TWE090	7.5 TON	208/3/60	46	50	3000	900
EXIST	DINING	TRANE TTA090	7.5 TON	208/3/60	34.5	50	--	--
EXIST	DINING/BAR	TRANE TWE090	7.5 TON	208/3/60	46	50	3000	900
EXIST	DINING/BAR	TRANE TTA090	7.5 TON	208/3/60	34.5	50	--	--
EXIST	KITCHEN	TRANE TWE090	7.5 TON	208/3/60	46	50	3000	300
EXIST	KITCHEN	TRANE TTA090	7.5 TON	208/3/60	34.5	50	--	--
EXIST	100% OUTSIDE AIR	TRANE TTA090	25 TON	208/3/60	6	15	3500	3500
EXIST	CUOA	CA-25-2-ADA0000	25 TON	208/3/60	106.1	125	--	--

- NOTES:
- EXISTING EQUIPMENT INFORMATION PROVIDED FOR PURPOSE OF AIR BALANCE ONLY.
 - PROVIDE ONE SET OF REPLACEMENT FILTERS, OPERATION AND MAINTENANCE MANUALS, AND WARRANTY REGISTRATION TO THE OWNER.
 - CONTRACTOR SHALL TEST AND BALANCE SYSTEMS TO ACHIEVE SPECIFIED AIRFLOWS.
 - OUTSIDE AIR INTAKES SHALL BE A MINIMUM OF TEN FEET FROM ANY EXHAUST OUTLET OR BUILDING OPENING.
 - PROVIDE FLEXIBLE CONNECTIONS TO DUCTWORK.

OUTDOOR AIR CALCULATION SCHEDULE

OUTDOOR AIR RATE CALCULATIONS ARE BASED ON ASHRAE STANDARD 62.1, VENTILATION FOR ACCEPTABLE INDOOR AIR QUALITY, 2004 EDITION.									
TABLE AND EQUATION REFERENCES ARE FROM THIS STANDARD.									
OCCUPANT BASED CRITERIA									
ZONE (SPACE)	FLOOR AREA	ASHRAE OCCUPANCY CATEGORY (TABLE 6-1)	PER 1000 SF	OCCUPANTS	OUTDOOR AIR CFM PER OCCUPANT	TOTAL	OUTDOOR AIR CFM PER OCCUPANT	AREA BASED CRITERIA	MIN. EXHAUST CFM PROVIDED
RECEPTION AREA	202	30	5	7	35	0.06	12	47	0
BAR	296	1530	0	0	0	0	0	0	0
DINING	1530	70	7.5	132	990	0.18	338	1328	0
PIZZA PREP	823	330	0	0	0	0	0	0	0
KITCHEN (COMMERCIAL)	823	330	0	0	0	0	0	0	0
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OFFICE SPACE	33	121	5	1	5	0.06	4	9	0
RESTAURANT DINING AREAS	398	70	7.5	28	210	0.18	72	282	0
TOILETS	245	0	0	0	0	0	0	0	0
CORRIDOR	59	0	0	0	0	0.06	4	0	0
TOTAL SQ. FOOTAGE 4254									
TOTAL OCCUPANTS 165									
TOTAL EXHAUST CFM REQUIRED 1332									
TOTAL EXHAUST CFM PROVIDED 4594									
DESIGN OUTDOOR AIR CFM (EQ. 6-8) 2046									
SYSTEM OUTDOOR AIR PROVIDED 2100									


FAN SCHEDULE

FAN SCHEDULE					
MARK	AREA	MANUFACTURER/MODEL	TOTAL CFM	CONTROL	NOTES
HEF1	PIZZA OVEN	NCAR16FA CAPTIVEAIRE HOOD EXHAUST FAN, 0.75 HP, 208 V, 1 PH, 6 FLA.	2524	SWITCH	1, 2, 3
HEF2	KITCHEN	NCAR6FA CAPTIVEAIRE HOOD EXHAUST FAN, 0.33 HP, 115 V, 1 PH, 7 FLA.	450	INTERLOCK W/ DISHWASHER	1, 2, 3
EF1	PIZZA OVEN	EXHAUST GSV 014 PIZZA OVEN FAN, 1600 RPM, 0.16 KW, 120 V, 2.9 AMPS, WEIGHT 60 LBS.	--	VAR. SPEED REF. ELEC.	1, 2, 4
EF2	PIZZA OVEN	EXHAUST GSV 014 PIZZA OVEN FAN, 1600 RPM, 0.16 KW, 120 V, 2.9 AMPS, WEIGHT 60 LBS.	--	VAR. SPEED REF. ELEC.	1, 2, 4
MAU1	PIZZA HOOD	AT-G10 CAPTIVEAIRE MAU FAN, 2020 CFM @ 0.50" SP, 876 RPM, 1.0 HP, 208 V, 1 PH, 7 FLA.	2020	INTERLOCK W/ HEF1	1, 2, 3
	SUPPLY AIR	MAU CONDENSER, 3 TON, 208-230/1/60, 20.5 MCA, 15.9 FLA, 30 AMP FUSE			
EXIST	TOILET	GREENHECK GB-70, 0.25 HP, 115/1/60	300	TIMER	--
EXIST	KITCHEN AREA	GREENHECK GB-101, 0.33 HP, 115/1/60	1320	TIMER	--
NOTES:					
1. ACCEPTABLE ALTERNATE MANUFACTURERS: ACME, CARNES, FLO-AIRE, GREENHECK, JENCO, PENN.					
2. INSTALL PER MANUFACTURER INSTRUCTIONS.					
3. REFER TO CAPTIVEAIRE DRAWINGS FOR DETAILS.					
4. DRAFT INDUCTION FAN PROVIDED WITH OUTSIDE AIR SOURCE THRU OVEN. DOES NOT AFFECT AIR BALANCE FOR SPACE. REFER ARCH.					

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- ACCEPTABLE ALTERNATE MANUFACTURERS: ACME, CARNES, FLO-AIRE, GREENHECK, JENCO, PENN.
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Sheet No. **M3**

MECHANICAL SCHEDULES

Project: **DOWNTOWN at the GARDENS**
 Approved: 
 Issue Date: **12/28/2010**

No.	Date	Description

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