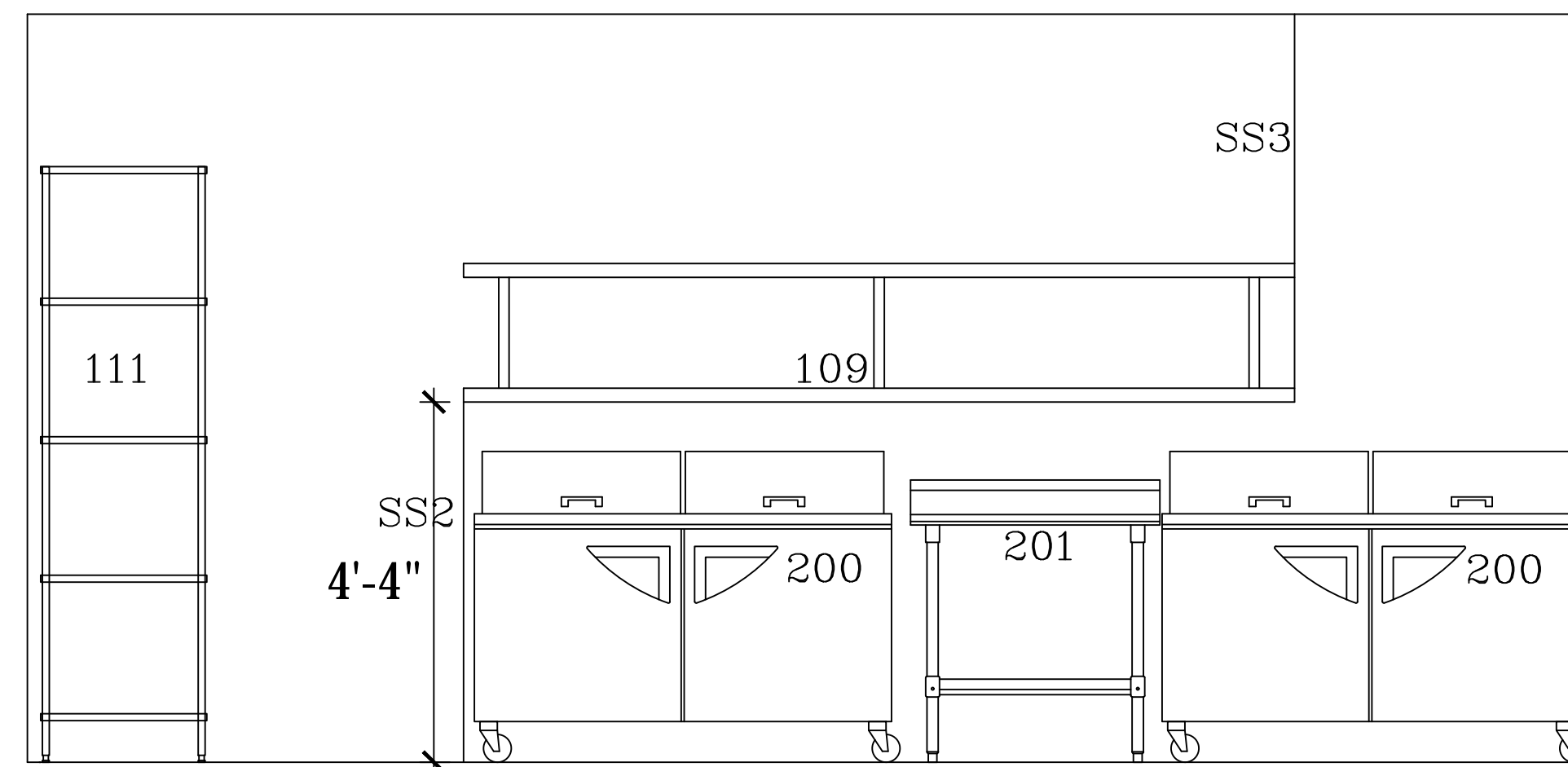


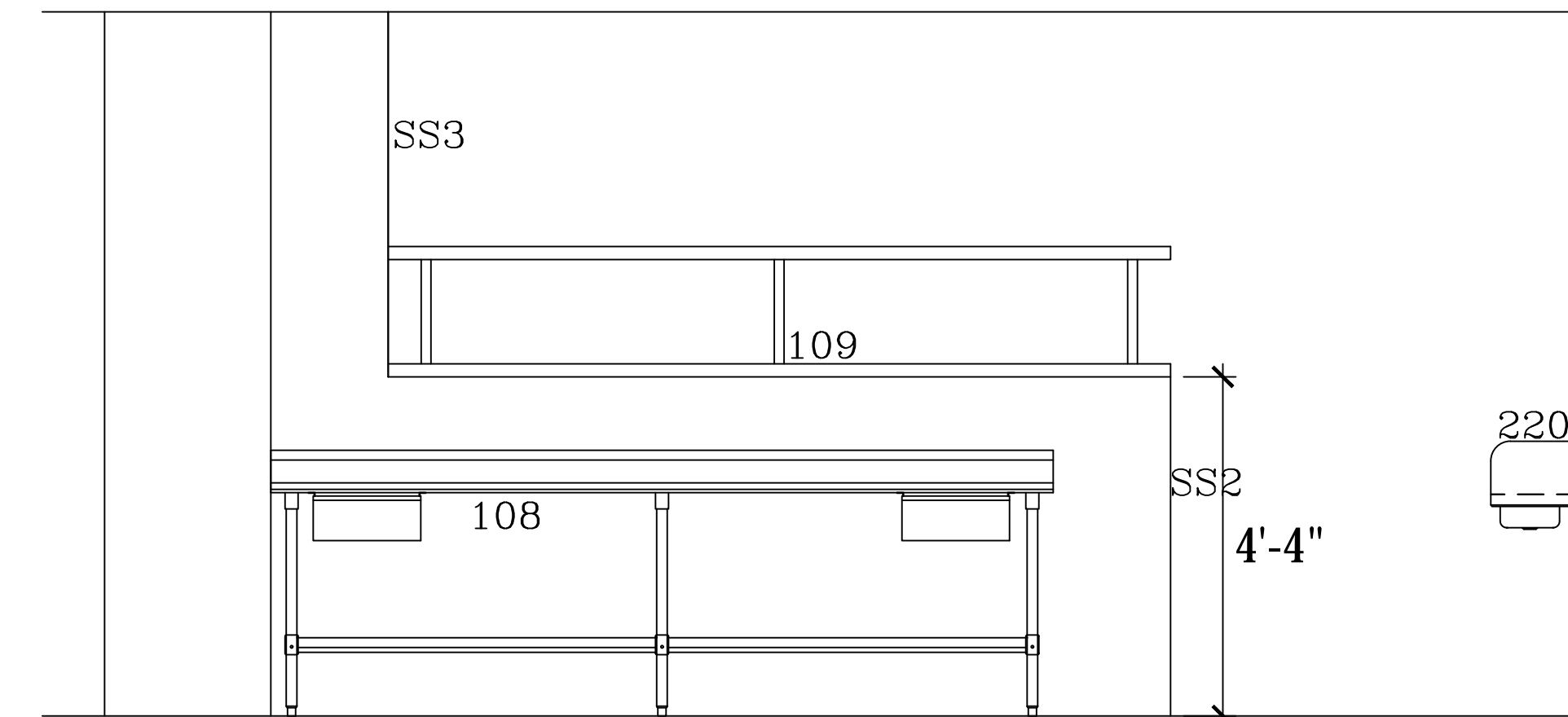
E1 COOKLINE - WEST

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



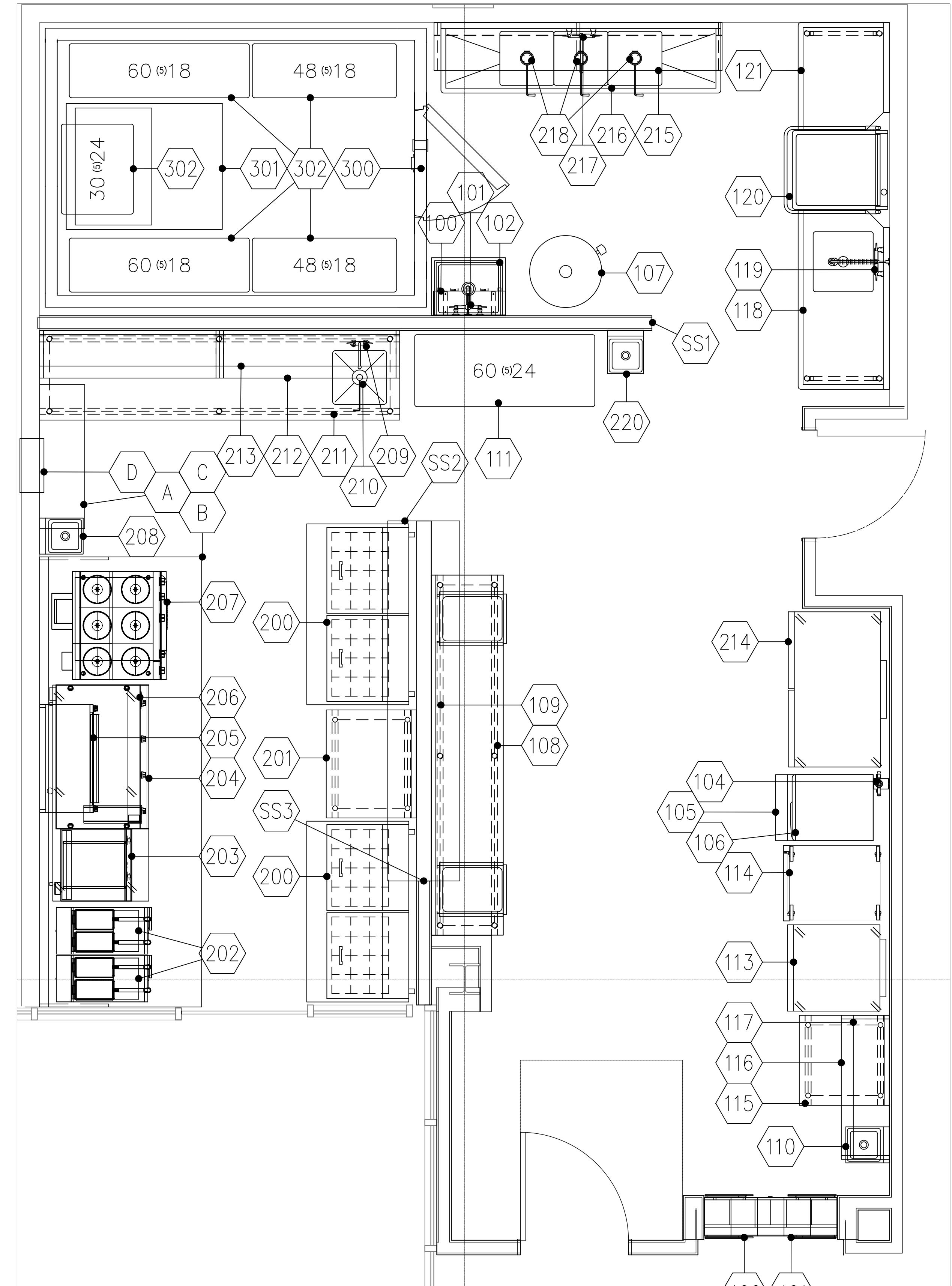
E2 COOKLINE - EAST

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



E3 EXPO LINE - WEST

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



KITCHEN EQUIPMENT FLOOR PLAN
SCALE: 1/2"=1'-0"

REV.	STATUS
A	-
B	-
C	-
D	-

ARCHITECT
GEORGE OLIVER
4250 DRINKWATER BLVD #300
SCOTTSDALE, ARIZONA 85251

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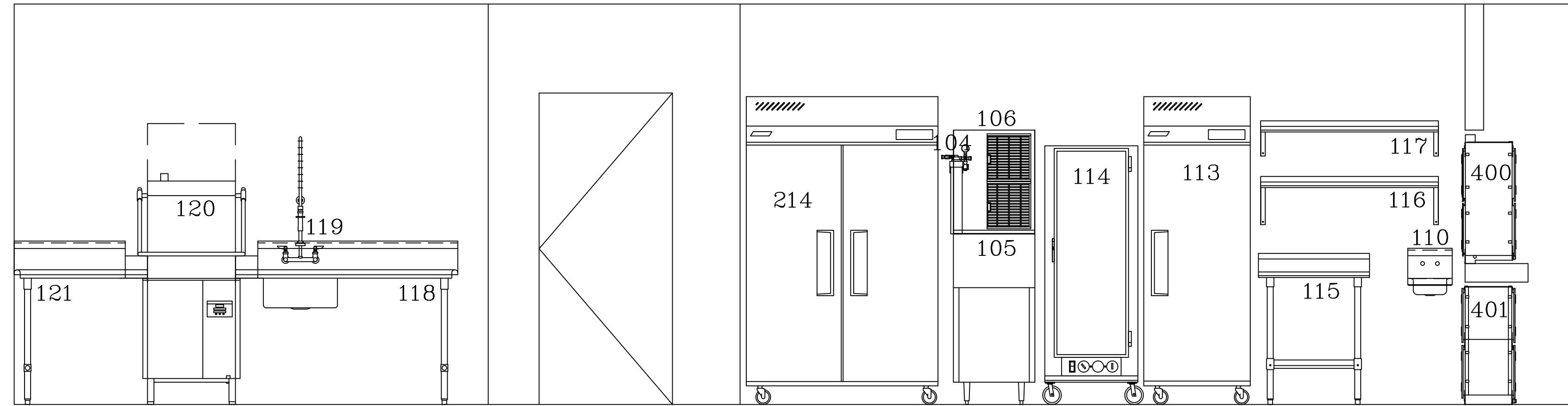
3200 E. CAMELBACK KITCHEN
PHOENIX, ARIZONA
FOODSERVICE EQUIPMENT PLAN

Drawn by: **JBM**
Checked by:
Date: **9/5/2023**
Sheet Number:

FS-1.0

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E4 COOKLINE - NORTH

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

EQUIPMENT SCHEDULE

PROVIDED BY GC	PROVIDED BY KFC	PROVIDED BY VENDOR	PROVIDED BY OWNER	Item Number	Quantity	Mfr	Model	Description	Equipment Remarks	Hard Wire Direct Cord & Plug NEMA	Voltage	Phase	Amps	HP	Electrical Rough In AFF	Electrical Remarks	Cold Water Size	Cold Rough In AFF	Hot Water Size	Hot Rough In AFF	Indirect Waste Size	Direct Waste Size	Direct Waste Rough In AFF	Plumbing Remarks	Item Number	
X				100	1	John Boos	PB-MSS824-X	Wall Shelf w/ Mop Rack, 8"x24"	Mount @ 72" AFF to Shelf															100		
X				101	1	T&S Brass	B-0665-BSTP	Service Sink Faucet									1/2"	33"	1/2"	33"				101		
X				102	1	John Boos	PBMS2016-6	Mop Sink	w/ Back & Left 24"h Splashes													3"	0"	102		
				103		AZRC	SPARENUMB	Spare Number																103		
X				104	1	Hoshizaki	H9320-51	Water Filter System, Single									1/2"	72"						Outlet to Ice Maker #106	104	
X				105	1	Hoshizaki	B-300SF	Ice Bin, 300lb, 22"																PVC to Floor Sink	105	
X				106	1	Hoshizaki	KM-660MAJ	Ice Maker, 650 lb		X	115	1	15.2		72"	Provide Shutoff @ Unit	1/2"	FILT					1"	PVC to Floor Sink	106	
X				107	1	By GC	TBD	80 gal Water Heater, Electric		X	208	3	TBD		66"	Engineer to Provide Spec	3/4"	66"					1"	Copper to Floor Sink	107	
X				108	1	John Boos	ST6R5-24120SK-X	Work Table, 24"x120"	w/ (2) Drawers																108	
X				109	1	John Boos	PTS26K-24120	Double Pass-Thru Shelf, 24"x120"	Mount on 52"h Wall																109	
X				110	1	John Boos	PBHS-W-0909-P-SSLR-X	Hand Sink w/ L&R Side Splashes	Mount @ 34" AFF to Top of Sink Bowl									1/2"	21"	1/2"	21"		1 1/2"	18"	110	
X				111	1	Quantum	GY	Pot/Pan Shelving Unit	See Written Specs for Configuration																111	
				112		AZRC	SPARENUMB	Spare Number																	112	
X				113	1	Turbo Air	M3R24-1-N	1 Door Refrigerator		X	115	1	2.5	1/4	48"										113	
X				114	1	Metro	C519-HFC-U	Hot Food Holding Cabinet		X	120	1	16		48"										114	
X				115	1	John Boos	ST6R5-3030SSK-X	Work Table, 30"x30"																	115	
X				116	1	John Boos	EWS8-1648-X	Wall Shelf, 16"x48"	Mount @ 60" AFF to Shelf																116	
X				117	1	John Boos	EWS8-1248-X	Wall Shelf, 12"x48"	Mount @ 75" AFF to Shelf																117	
X				118	1	John Boos	SDT6-S60SBK-R	Soiled Dishtable, 60"																	118	
X				119	1	T&S Brass	B-0133-B	Pre-Rinse Faucet									1/2"	21"	1/2"	21"				1 1/2"	ABS to Floor Sink	119
X				120	1	Jackson WWS	DYNASTAR VENTLESS (VER)	Dishwasher, Door Type, Ventless		X	208	3	42.2	1	66"		1/2"	66"					1 1/2"	Copper to Floor Sink	120	
X				121	1	John Boos	CDT6-S36SBK-L	Clean Dishtable, 36"	Modify 48" Stock Table to 42"l																121	
X				200	2	Turbo Air	TST-60SD-24-N	Sandwich Prep Table, 60" Mega Top		X	115	1	8.9	1/5	24"										200	
X				201	1	John Boos	ST6R5-3036SSK-X	Work Table, 30"x36"																	201	
X				202	2	Imperial	IFS-50-E	Fryer, 50lb, Electric		X	208	3	43		18"	Provide Shutoff @ Unit									202	
X				203	1	Star	5124CF	Charbroiler, 24", Electric		X	208	3	21.8		36"	Provide Shutoff @ Unit									203	
X				204	1	Turbo Air	TCBE-72SDR-N	Refrigerated Equipment Stand, 72"		X	115	1	5.6	1/4	18"										204	
X				205	1	Imperial	ISB-36-E	Salamander Broiler, 36" Electric	Mount @ 54" to Bottom of Unit	X	208	3	22		78"	Horizontal Mount Box									205	
X				206	1	Imperial	ITG-48-E	Griddle, 48" Electric		X	240	3	50		36"	Provide Shutoff @ Unit									206	
X				207	1	Imperial	IR-6-E-C	6 Burner Range, Electric		X	208	3	47		36"	Provide Shutoff @ Unit									207	
X				208	1	John Boos	PBHS-W-0909-P-SSLR-X	Hand Sink w/ L&R Side Splashes	Mount @ 34" AFF to Top of Sink Bowl								1/2"	21"	1/2"	21"		1 1/2"	18"		208	
X				209	1	T&S Brass	B-0227	Deck Mount Faucet, 4"x8"									1/2"	18"	1/2"	18"					209	
X				210	1	T&S Brass	B-3950	Twist Waste Valve																1 1/2"	ABS to Floor Sink	210
X				211	1	John Boos	ST6R5-30120SSK	Work Table, 30"x120" w/ Prep Sink	See Written Specs for Configuration																211	
X				212	1	John Boos	EWS8-1660-X	Wall Shelf, 16"x60"	Mount @ 60" AFF to Shelf																212	
X				213	1	John Boos	EWS8-1260-X	Wall Shelf, 12"x60"	Mount @ 75" AFF to Shelf																213	
X				214	1	Turbo Air	M3F47-2-N	2 Door Freezer		X	115	1	6.3	2/3	48"										214	
X				215	1	John Boos	BHS1696PR	Wall Shelf w/ Pot Rack, 16"x96"	Mount @ 72" AFF to Shelf																215	
X				216	1	John Boos	3B184-2D18-X	3 Comp Sink, 18"x18" Bowls																	216	
X				217	1	T&S Brass	B-0231	Wall Mount Faucet									1/2"	18"	1/2"	18"					217	
X				218	3	T&S Brass	B-3950	Twist Waste Valve																1 1/2"	ABS to Floor Sink	218
				219		AZRC	SPARENUMB	Spare Number	See Written Specs for Configuration																219	
X				220	1	John Boos	PBHS-W-0909-P-SSLR-X	Hand Sink w/ L&R Side Splashes	Mount @ 34" AFF to Top of Sink Bowl								1/2"	21"	1/2"	21"		1 1/2"	18"		220	
X				300	1	AmeriKooler	1COMPBOX	1 Compartment Walk in Cooler		X	115	1	10		120"	Light Connection @ Box									300	
X				301	1	AmeriKooler	PT0097MBNAMSA	Self Contained Refrigeration Package		X	6-20R	208	1	14.5	120"										301	
X				302	1	Quantum	GY	Walk in Cooler Shelving Unit	See Written Specs for Configuration																302	
X				400	1	Hatco	F2GB-22-A	Food Locker, Hot Food Holding	Stacked on Bottom of #401	X	5-15P	115	1	3.8	24"										400	
X				401	1	Hatco	F2G-22-A	Food Locker, Cold Food Holding	Stacked on Top of #400	X	5-15P	115	1	3.8	48"										401	
X				A	1	Captive Aire	TANK	Fire Suppression System	Mount @ 90" to Center of Box																A	
X				B	1	Captive Aire	5412ESK-2	Type I Exhaust Hood, 13'-0"		X	115	1	15		120"										B	
X				C	1	Captive Aire	EA-USB124DD-RM	Utility Set Exhaust Fan		X	460	3	9.6	7 1/2	RT	Provide Shutoff @ Unit									C	
X				D	1	Captive Aire	DCV-1011	Electrical Control Panel	Mount @ 48" to Center of Box	X	460	3			48"										E	
X				SS1	2	PSS	5"WALLCAPFULLHT	Wall Cap, 1 1/2"x5"x102"h	Mount Above Coved Base																SS1	
X				SS2	1	PSS	5"WALLCAP52	Wall Cap, 1 1/2"x5"x52"h	Mount Above Coved Base																SS2	
X				SS3	1	PSS	5"WALLCAP62	Wall Cap, 1 1/2"x5"x62"h	Mount Above Pony Wall																SS3	

REV.	STATUS
1	
2	
3	
4	
5	

ARCHITECT
GEORGE OLIVER
 4250 DRINKWATER BLVD #300
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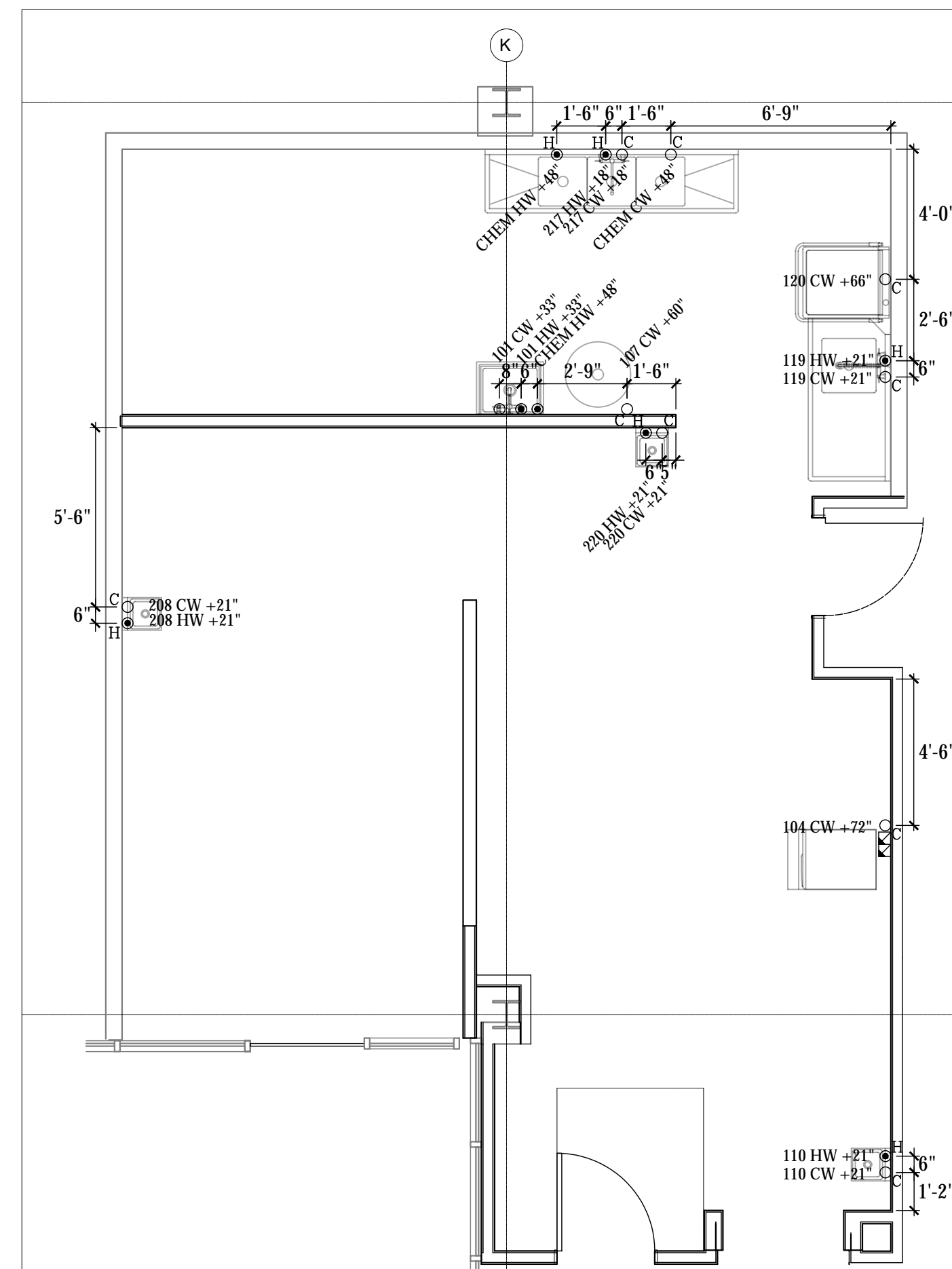
3200 E. CAMELBACK KITCHEN
 PHOENIX, ARIZONA
 EQUIPMENT SCHEDULE

Drawn by: **JBM**
 Checked by:
 Date: **9/5/2023**
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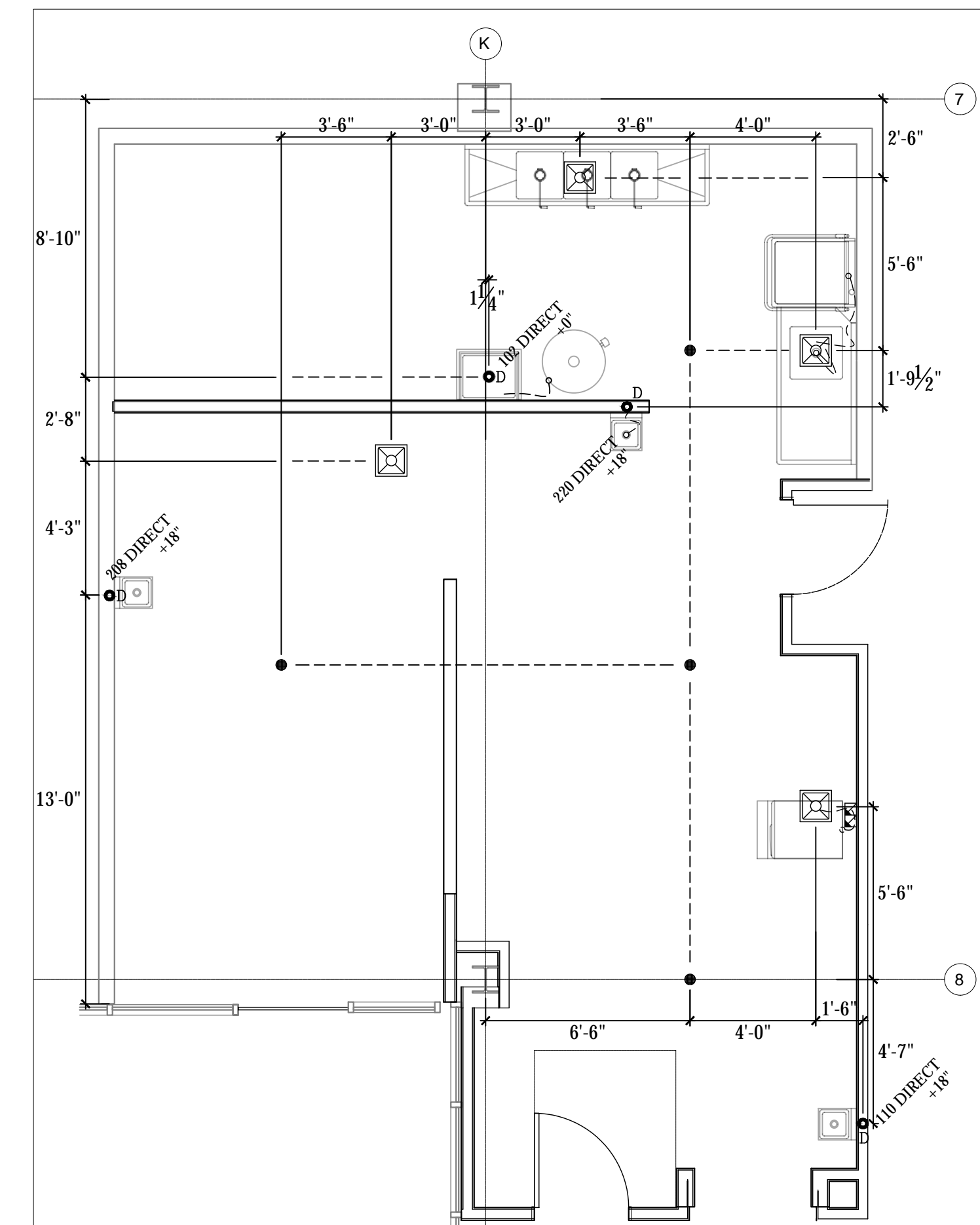
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WATER ROUGH IN PLAN
SCALE: 1/4"=1'-0"

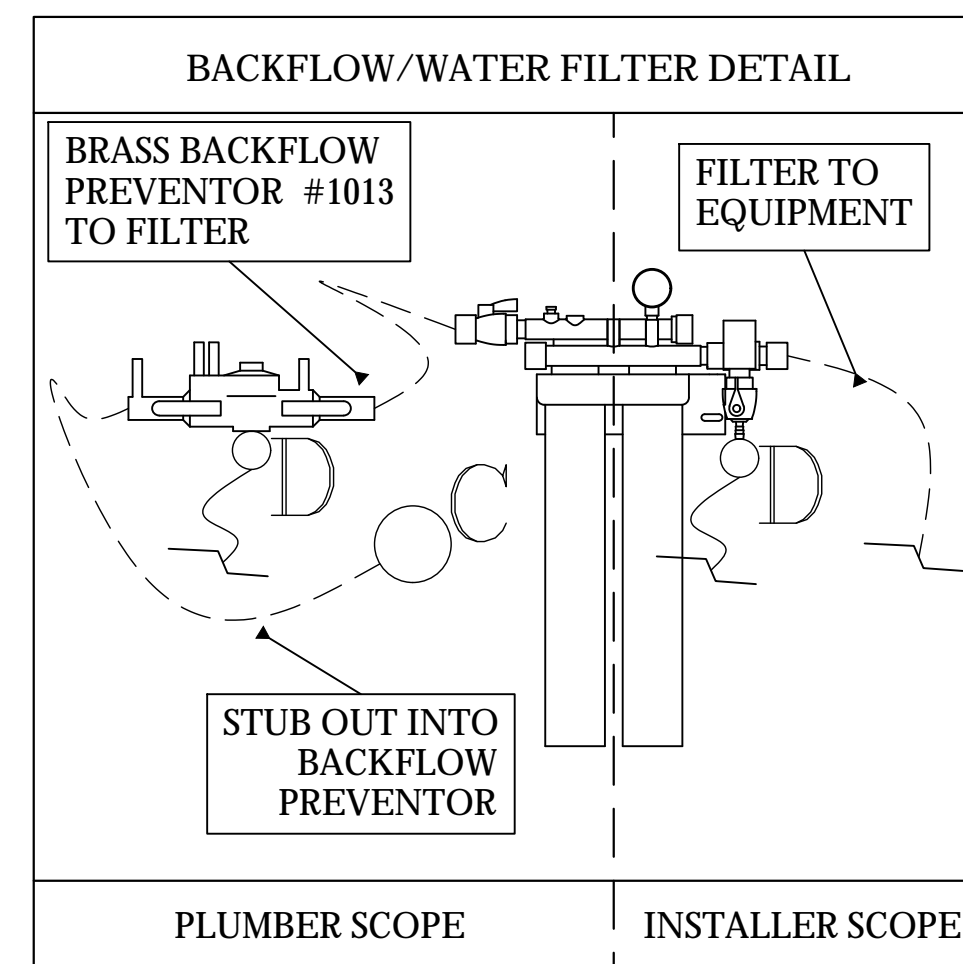


DRAIN ROUGH IN PLAN
SCALE: 1/4"=1'-0"

LEGEND - PLUMBING CONNECTIONS

NOT ALL SYMBOLS MAY BE USED

- UNTREATED COLD WATER STUB OUT
- REVERSE OSMOSIS COLD WATER STUB OUT
- SOFTENED HOT WATER STUB OUT
- HOT/COLD WATER CONNECTION POINT TO BE INSTALLED BY PLUMBING CONTRACTOR
- G-GAS STUB OUT AT WALL
- GAS CONNECTION POINT TO BE INSTALLED BY PLUMBING CONTRACTOR
- DIRECT DRAIN STUB OUT
- DRAIN CONNECTION POINT PVC OR COPPER (AS REQUIRED) TO FLOOR SINK TO BE INSTALLED BY PLUMBING CONTRACTOR
- FLOOR SINK, NEW
- FLOOR SINK, EXISTING
- FLOOR DRAIN, 4"
- BACKFLOW PREVENTER LOCATION
- SODA CONDUIT STUB OUT (UNDERGROUND)
- SODA LINES (OVERHEAD)
- BEER CONDUIT STUB OUT (UNDERGROUND)



PLUMBER SCOPE | INSTALLER SCOPE

PLUMBING SCOPE OF WORK - WATER

- KEC TO PROVIDE:**
- ALL FAUCETS, AS REFLECTED ON EQUIPMENT SCHEDULE,
 - WATER CONNECTION FROM ICE MACHINE FILTER TO ICE MACHINE.
- PLUMBING CONTRACTOR TO PROVIDE:**
- INSTALLATION OF ALL FIXTURES PROVIDED BY KEC,
 - FINAL WATER CONNECTIONS FOR ALL EQUIPMENT REQUIRED,
 - CONNECTION FROM STUB OUT TO ANY WATER FILTER,
 - 1/2" SHUT OFF VALVE FROM STUB OUT TO ALL WATER FILTERS REFLECTED ON THIS PLAN,
 - NECESSARY BACK FLOW EQUIPMENT AT SODA EQUIPMENT, ICE MACHINE, OR ANY OTHER DIRECT WATER CONNECTION AS REQUIRED PER CODE,
 - PRESSURE REGULATOR FOR PROPER INSTALLATION OF DISH MACHINE AS REQUIRED BY MANUFACTURER.
- VENDOR TRADES:**
- FINAL CONNECTION FROM FILTER TO PROVIDED EQUIPMENT.

PLUMBING SCOPE OF WORK - DRAINS

- KEC TO PROVIDE:**
- ALL TWIST WASTE VALVES & BASKET DRAINS, AS REFLECTED ON EQUIPMENT SCHEDULE,
 - INSTALLATION OF PVC DRAINS FOR ICE MACHINE AND ICE BIN WITH NECESSARY AIR VENT AS PER CODE,
 - PIPE CONDENSATE DRAIN FOR WALK IN COOLER WITH 3/4" COPPER TUBING, WITH NECESSARY "P" TRAPS AS PER CODE,
 - PIPE CONDENSATE DRAIN FOR WALK IN FREEZER WITH 3/4" COPPER TUBING, WITH NECESSARY "P" TRAPS AS PER CODE, PROVIDE INSULATION AND HEAT TAPE IN ALL FREEZER AREAS.
- PLUMBING CONTRACTOR TO PROVIDE:**
- RIGID DRAIN LINES FOR ALL DIRECT & INDIRECT WASTE. COPPER REQUIRED FOR HOT WATER DRAIN APPLICATIONS/PVC FOR COLD. SEE PLUMBING SCHEDULE NOTES,
 - MINIMUM 1 1/2" AIR GAP ABOVE FLOOR SINK FOR ALL INDIRECT WASTE PER CODE,
 - ANCHOR ALL INDIRECT PIPING MINIMUM 6" ABOVE FLOOR WITH UNI-STRUT AND STRAPS FOR CLEAN FINISH.

REV.	DATE	DESCRIPTION	STATUS
A			
B			
C			
D			
E			

ARCHITECT
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4250 DRINKWATER BLVD #300
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3200 E. CAMELBACK KITCHEN
PHOENIX, ARIZONA
PLUMBING ROUGH IN PLAN

Drawn by: **JBM**
Checked by:
Date: **9/5/2023**
Sheet Number:

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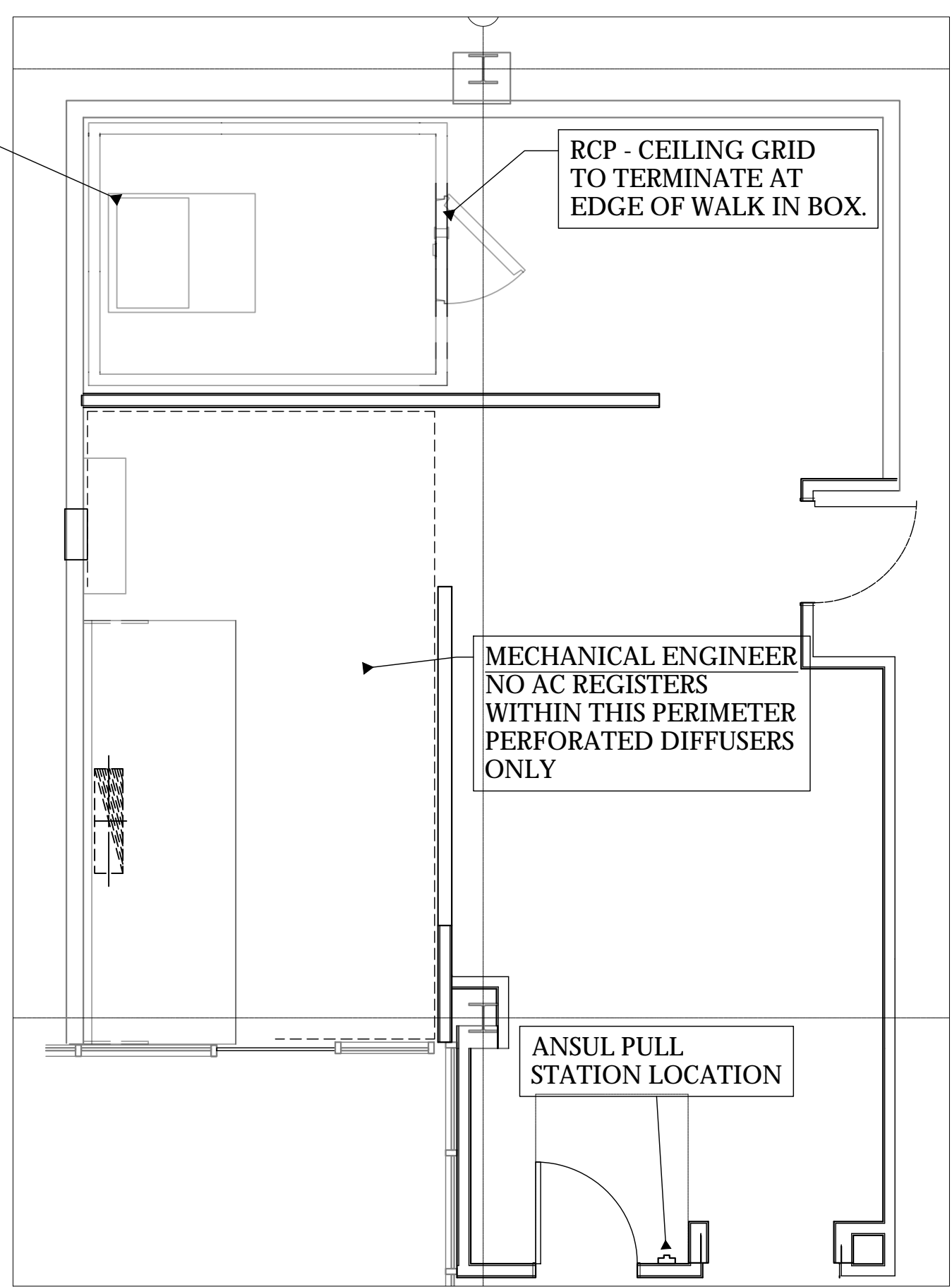
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MECHANICAL ENGINEER
PROVIDE CIRCULATION
FAN ABOVE GRID FOR
HEAT BUILD UP.

RCP - CEILING GRID
TO TERMINATE AT
EDGE OF WALK IN BOX.

MECHANICAL ENGINEER
NO AC REGISTERS
WITHIN THIS PERIMETER
PERFORATED DIFFUSERS
ONLY

ANSUL PULL
STATION LOCATION



MECHANICAL CONDITIONS PLAN
SCALE: 1/4" = 1'-0"

REV.	STATUS
△	-
△	-
△	-
△	-
△	-

ARCHITECT
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4250 DRINKWATER BLVD #300
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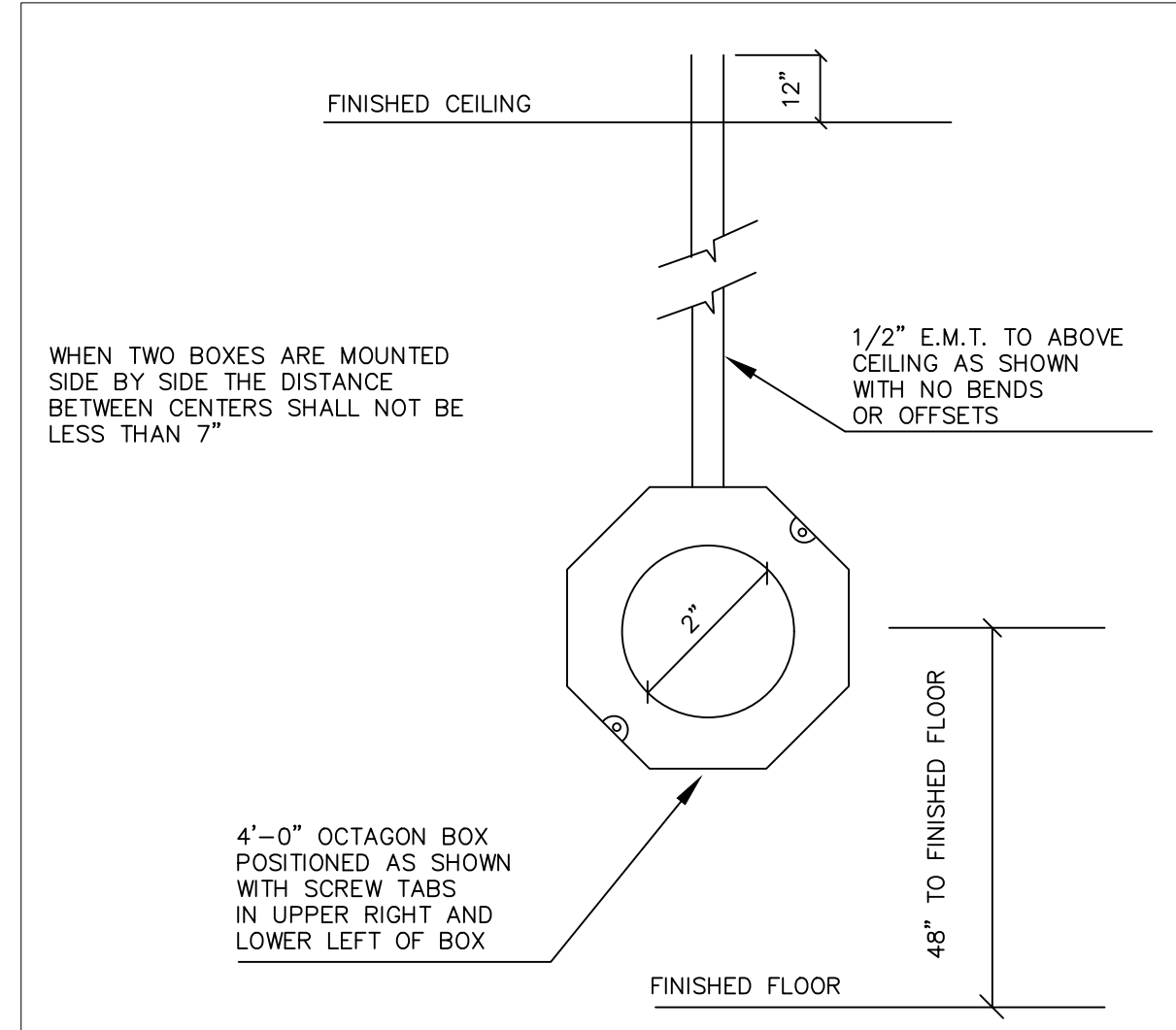
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3200 E. CAMELBACK KITCHEN
PHOENIX, ARIZONA
MECHANICAL ROUGH IN PLAN

Drawn by: **JBM**
Checked by:
Date: **9/5/2023**
Sheet Number:

FS-4.0

- MECHANICAL SCOPE OF WORK**
- KEC TO PROVIDE:**
- RECEIVING OF EQUIPMENT DELIVERY ONSITE,
 - HOOD BOXES,
 - 20 GA. S/S WALL FLASHING UP TO 120" HIGH (CONFIRM WITH GC CODE REQUIREMENT ON HEIGHT) FROM 4" ABOVE FLOOR, END OF HOOD TO END OF HOOD AND ANY SIDE WALL(S) AROUND PERIMETER OF HOOD,
 - EXHAUST FAN(S) & ROOF CURB(S),
 - EVAP COOLER/MAKE UP AIR UNIT & ROOF CURB(S),
 - ELECTRICAL CONTROL PANEL W/ RELAYS & CONTACTORS,
 - RECEIVING OF ROOFTOP EQUIPMENT ONSITE, ONSITE STORAGE IF NECESSARY,
 - CRANE TO ROOFTOP,
 - CUTTING OF ROOF DECK & PLACEMENT OF CURBS, PATCHING OF ROOF,
 - GREASE DUCT/FIREWRAP & INSTALLATION,
 - MUA/AC DUCT & INSTALLATION
 - ANSUL SYSTEM PIPING, TANKS, PERMIT, INSTALLATION & FINAL TEST,
 - HANGING OF HOOD BOXES & INSTALLATION OF S/S WALL FLASHING,
 - PERFORMANCE CHECK OF SYSTEM AFTER HVAC START UP,
 - LOCATIONS FOR ROOF PENETRATIONS FOR REMOTE CONDENSERS WITH PVC CHASE,
 - PRESSURE TREATED 4"X4" WOOD FOR SETTING OF REMOTE CONDENSERS WHEN NECESSARY.
- GC/MECHANICAL CONTRACTOR TO PROVIDE:**
- MOUNTING OF ELECTRICAL CONTROLS (IF NECESSARY),
 - ALL FINAL ELECTRICAL & PLUMBING CONNECTIONS,
 - START UP AND BALANCE OF HOOD WITH AC,
 - CUTTING AND SEAL ROOF PENETRATIONS FOR REMOTE CONDENSER LINE CHASE - KEC PROVIDED ALUMINUM "GOOSENECK".
 - CONDENSER CURBS SHOULD THEY BE REQUIRED OVER 4"X4" WOOD BY KEC.



REMOTE PULL STATION

- LEGEND - MECHANICAL CONNECTIONS**
NOT ALL SYMBOLS MAY BE USED
- FIRE SUPPRESSION PULL SWITCH, OCTAGON BOX TO BE SET INSIDE WALL WITH CONCEALED CONDUIT.
 - ↔ REMOTE CONDENSER LINE SET OUTGOING/INCOMING FROM KITCHEN TO ROOFTOP.
 - ⚡ FLU EXHAUST CONNECTION POINT FOR WATER HEATER, INSTALLED BY PLUMBER
 - ⊙ FIRE SUPPRESSION SYSTEM TANKS & CONTROLS
 - ⊞ MAKE UP AIR DUCT RISER
 - ⊞ GREASE DUCT RISER
 - ⊞ AC DUCT RISER

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HOOD INFORMATION - JOB#6055967

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM						HOOD CONSTRUCTION	HOOD CONFIG		
										WIDTH	LENG	HEIGHT	DIA	CFM	VEL		SP	END TO END	ROW
1		5412 ESX-2	ECON-AIR	13' 0"	600 DEG	I	HEAVY	300	3900	10"	37"	4"		3900	1518	-1.070"	430 SS WHERE EXPOSED	ALONE	ALONE

HOOD INFORMATION

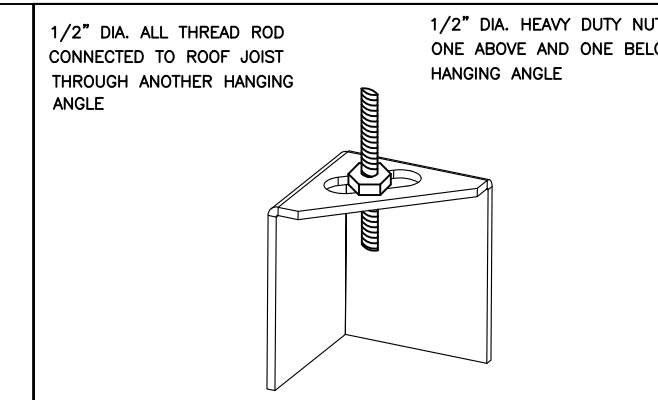
HOOD NO	TAG	FILTER(S)				LIGHT(S)				UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WEIGHT	
		TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM TYPE	SIZE			ELECTRICAL MODEL #
1		CAPTRATE SOLO FILTER	9	20"	16"	85% SEE FILTER SPEC	4	L55 SERIES E26	NO						NO	517 LBS

HOOD OPTIONS

HOOD NO	TAG	OPTION
1		FIELD WRAPPER 6.00" HIGH FRONT, RIGHT.
		BACKSPLASH 100.00" HIGH X 178.00" LONG 430 SS VERTICAL.
		LEFT SIDESPLASH 100.00" HIGH X 54.00" LONG 430 SS VERTICAL.
		RIGHT SIDESPLASH 100.00" HIGH X 38.00" LONG 430 SS VERTICAL.
		LEFT END STANDOFF(FIN/SLP) 1" WIDE 54" LONG INSULATED.
		STRUCTURAL FRONT PANEL.
		RIGHT VERTICAL END PANEL 27" TOP WIDTH, 21" BOTTOM WIDTH, 68" HIGH INSULATED 430 SS.

PATENT NUMBERS
EXHAUST HOODS ND-2/BD-2/SND-2 (CANADA) - CA PATENT 2520435 C.

FOR QUESTIONS, CONTACT THE
Arizona Office
REGION 93
PHONE: (480) 926-6810
EMAIL: reg93@captivaire.com



* ROD AND NUTS TO BE SUPPLIED BY INSTALLING CONTRACTOR
HANGING ANGLE IS PRE-FUNCTIONED 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 2B47BD	2.00"	14.25"	-
VHB/VHB-G	36"x36"	42"x42"	48"x48"
FRONT/BACK DIMS BY SIZE	2.246"	2.246"	2.246"

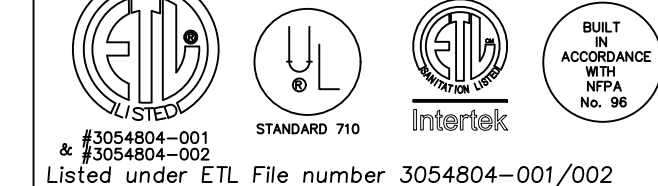
HANGING ANGLE LOCATIONS

EXHAUST CFM=LENGTH OF HOOD X CFM/INCH. (LOAD)
SUPPLY CFM=EXHAUST CFM X PERCENTAGE REQUIRED CFM
TOTAL DUCT AREA=144 X CFM(*)
DUCT LENGTH= TOTAL DUCT AREA / DUCT DEPTH

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

CALCULATIONS UTILIZED

econ-air HOODS ARE BUILT IN COMPLIANCE WITH:



Listed under ETL File number 3054804-001/002

BUILDING CODES

econ-air 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

- ALL ELECTRICAL "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY ELECTRICAL CONTRACTORS.
- ALL PLUMBING "FIELD" CONNECTIONS AND RELATED INTERCONNECTIONS BY PLUMBING CONTRACTORS.
- HANGING BRACKETS LOCATED AND WELDED AS SHOWN ON PLANS. ALL OTHER HANGER MATERIALS PROVIDED BY INSTALLING CONTRACTORS.
- ALL CONNECTIONS FROM econ-air DUCT PER MECHANICAL CONTRACTOR'S PLANS.
- COOKING EQUIPMENT TO SHUTOFF IN EVENT OF FIRE.
- EXHAUST FANS TO TURN ON IN EVENT OF FIRE.
- ALL LIGHTS FIXTURE SHOWN INSTALLED BY econ-air ARE FACTORY PROVIDED. INTERCONNECTIONS BETWEEN HOODS AND TO SWITCHES BY ELECTRICAL CONTRACTORS.
- LAMPS FOR LIGHT FIXTURES BY INSTALLING CONTRACTORS.
- SEISMIC RESTRAINTS ARE RESPONSIBILITY OF INSTALLING CONTRACTOR.
- INSTALLING CONTRACTORS ASSUME ALL RELATED RESPONSIBILITY 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

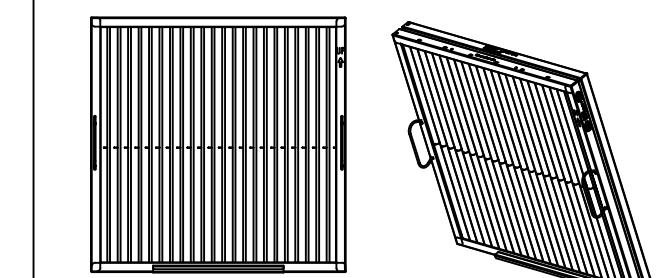
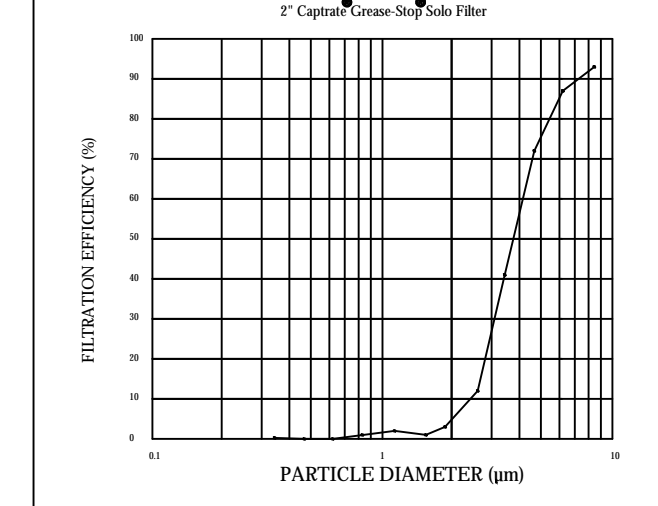
- KITCHEN HOODS MUST BE BALANCED WITH KITCHEN.
- KITCHEN SHALL BE NEGATIVE WITH RESPECT TO DINING AREA.
- RESTAURANT SHALL BE POSITIVE WITH RESPECT TO AMBIENT PRESSURE.

ADDITIONAL

- WRITTEN HOOD DIMENSIONS HAVE PRECEDENCE OVER SCALE.
- SIGNER AND APPROPRIATE COPIES OF THIS DOCUMENT MUST BE RECEIVED BY THE FACTORY PRIOR TO COMMENCEMENT OF FABRICATION.

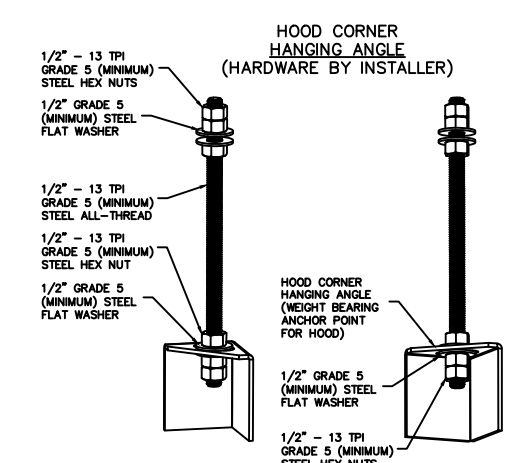
GENERAL NOTES

FILTER COLLECTION EFFICIENCY



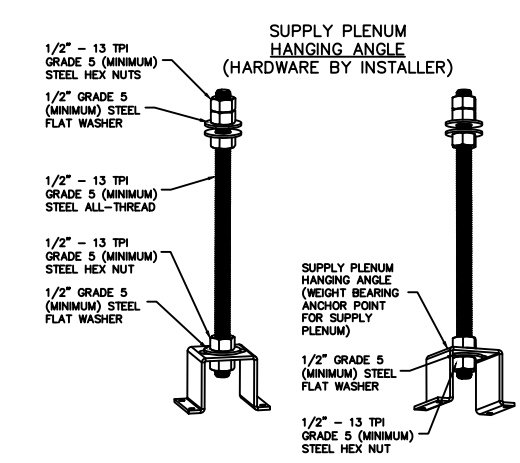
CaptiveAir Captrate Solo Filter
ETL Listed Grease Extracting Filters
Made From 430 Stainless Steel

FILTER DETAIL



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.



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 PSP HANGING ANGLES. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

CAPTIVEAIRE SYSTEMS RECOMMENDS THE USE OF LISTED, PRE-FABRICATED ROUND GREASE EXHAUST DUCT TO REDUCE STATIC PRESSURE IN THE SYSTEM, MINIMIZE INSTALLATION AND INSPECTION TIMES, AND ENSURE DUCT IS LIQUID TIGHT

HVAC DISTRIBUTION NOTE
IT IS RECOMMENDED NOT TO INSTALL HIGH VELOCITY DIFFUSERS OR HVAC RETURNS WITHIN TEN (10) FEET OF THE EXHAUST HOOD. PERFORATED DIFFUSERS ARE RECOMMENDED.

VERIFY CEILING HEIGHT
____' - ____"
HEIGHT REQUIRED TO VERIFY THAT HOOD FITS SPACE AND TO SIZE THE ENCLOSURE PANELS

CUSTOMER APPROVAL TO MANUFACTURE:
Approved as Noted
Approved with NO Exception Taken
Revise and Resubmit
SIGNATURE _____
Your Title _____ Date _____

REVISIONS

NO.	DESCRIPTION	DATE

econ-air
Arizona Office
1717 E. Bell Road, SUITE 12, Phoenix, AZ 85022 PHONE: (480) 926-6810 FAX: 8777192227 EMAIL: reg93@econ-air.com

3200 E Cback Kitchen
PHOENIX, AZ, 85018

DATE: 8/11/2023
DWG.#: 6055967
DRAWN BY: tim.mathis
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO. 1 ONLY

AZ-RC ARIZONA RESTAURANT CONSULTING
7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257
JUSTIN@AZRESTAURANTCONSULTING.COM

ARCHITECT
GEORGE OLIVER
4250 DRINKWATER BLVD #300
SCOTTSDALE, ARIZONA 85251

3200 E. CAMELBACK KITCHEN
PHOENIX, ARIZONA
MECHANICAL SPECIFICATIONS

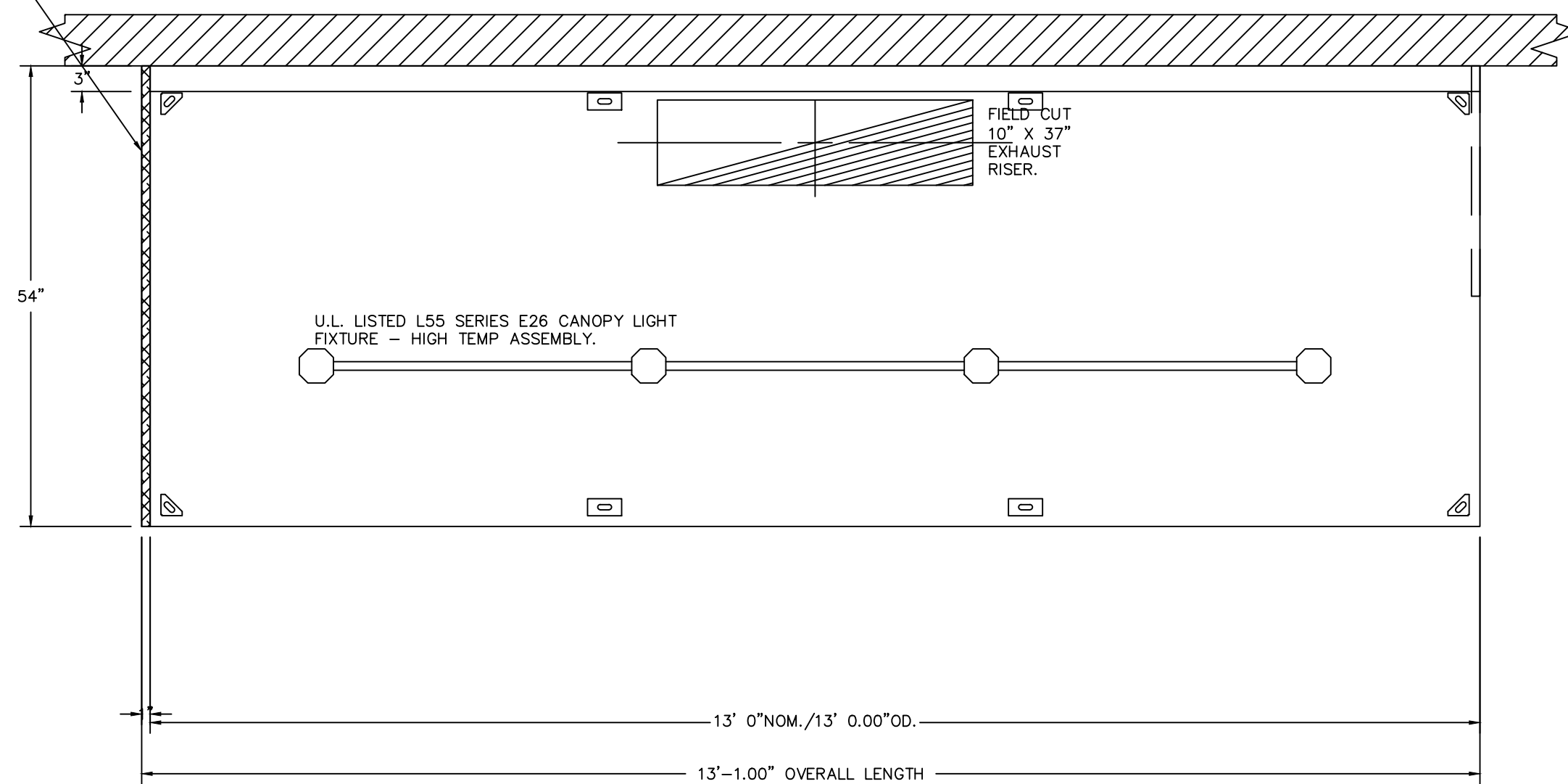
STATUS: _____
REV. A B C D E

Drawn by: **TM**
Checked by: **JBM**
Date: **9/5/2023**
Sheet Number: _____

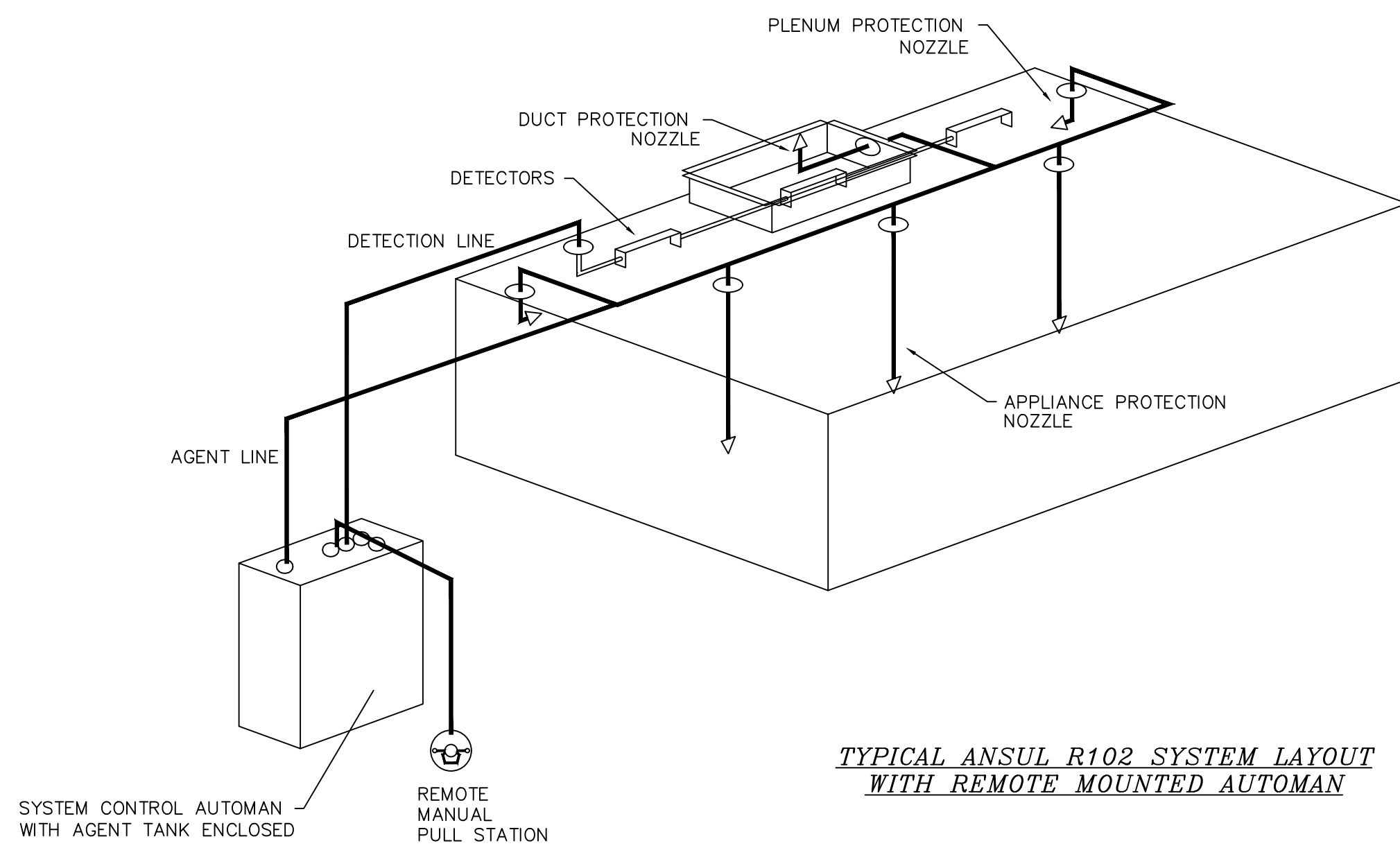
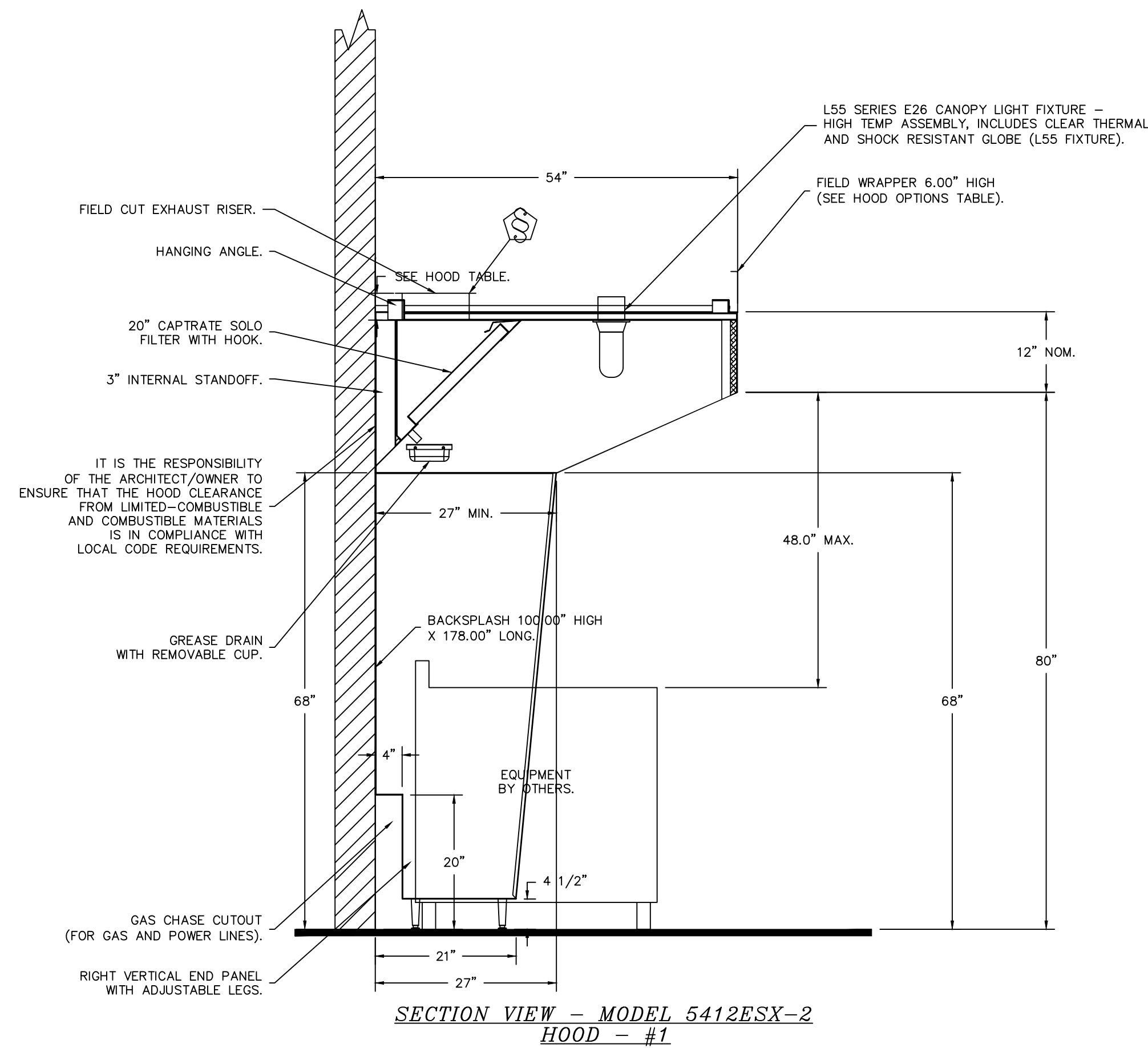
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1" LAYER OF INSULATION FACTORY INSTALLED IN 1.00" END STANDOFF MEETS 0" REQUIREMENTS CLEARANCE TO COMBUSTIBLE SURFACES.



PLAN VIEW - HOOD #1
13' 0.00" LONG 5412ESX-2
NOTE: ADDITIONAL HANGING ANGLES PROVIDED FOR HOODS 12' AND LONGER.



ACTUAL FIRE SYSTEM PIPING SCHEMATIC TO BE PROVIDED BY CONTRACTED FIRE SYSTEM DISTRIBUTOR AT TIME OF PERMITTING

REVISIONS	
DESCRIPTION	DATE

econ.air
www.econ-air.com

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1717 E. Bell Road, SUITE 12, Phoenix, AZ, 85022 PHONE: (480) 926-6810 FAX: 8777192227 EMAIL: reg@econ-air.com

3200 E Camelback Kitchen
PHOENIX, AZ, 85018

DATE: 8/11/2023

DWG.#: 6055967

DRAWN BY: tim.mathis

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

MASTER DRAWING

SHEET NO. 2

STATUS

REV.

ARCHITECT

GEORGE OLIVER
4250 DRINKWATER BLVD #300
SCOTTSDALE, ARIZONA 85251

AZ-RC
ARIZONA
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7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257
602.699.5131
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3200 E. CAMELBACK KITCHEN
PHOENIX, ARIZONA

MECHANICAL SPECIFICATIONS

Drawn by: TM

Checked by: JBM

Date: 9/5/2023

Sheet Number:

FS-4.2

EXHAUST FAN INFORMATION - JOB#6055967

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		1	EA-USBI24DD-RM	ECON-AIR	3900	3.000	1219	ODP,PREMIUM	7.500	3.8330	3	460	9.6	1292 FPM	728	30.1

FAN OPTIONS

FAN UNIT NO	TAG	QTY	DESCRIPTION
1		1	BI24 - INLET SERVICE DUCT CONNECTION. USED TO CONNECT TO STANDARD 24" GREASE DUCT OR FIELD WELDED DUCT. INCLUDES (2) 7" RISERS BOLTED TO STANDARD INLET RISER
		1	UTILITY SET GREASE CUP
		1	BI24 - 24" DISCHARGE EXTENSION
		1	BI - DISCHARGE ORIENTATION VERTICAL UPPER LEFT - CW INLET SIDE
		1	BI24 - INLET CONNECTION STANDARD 24" FLANGED GREASE DUCT
		1	UTILITY SET - SPRING VIBRATION ISOLATORS - BI24 THRU BI30 / EQUIVALENT SIZED UTILITY SET / SIF 24-30 + FILTER BANK - INDOOR/OUTDOOR USE
		1	2 YEAR PARTS WARRANTY

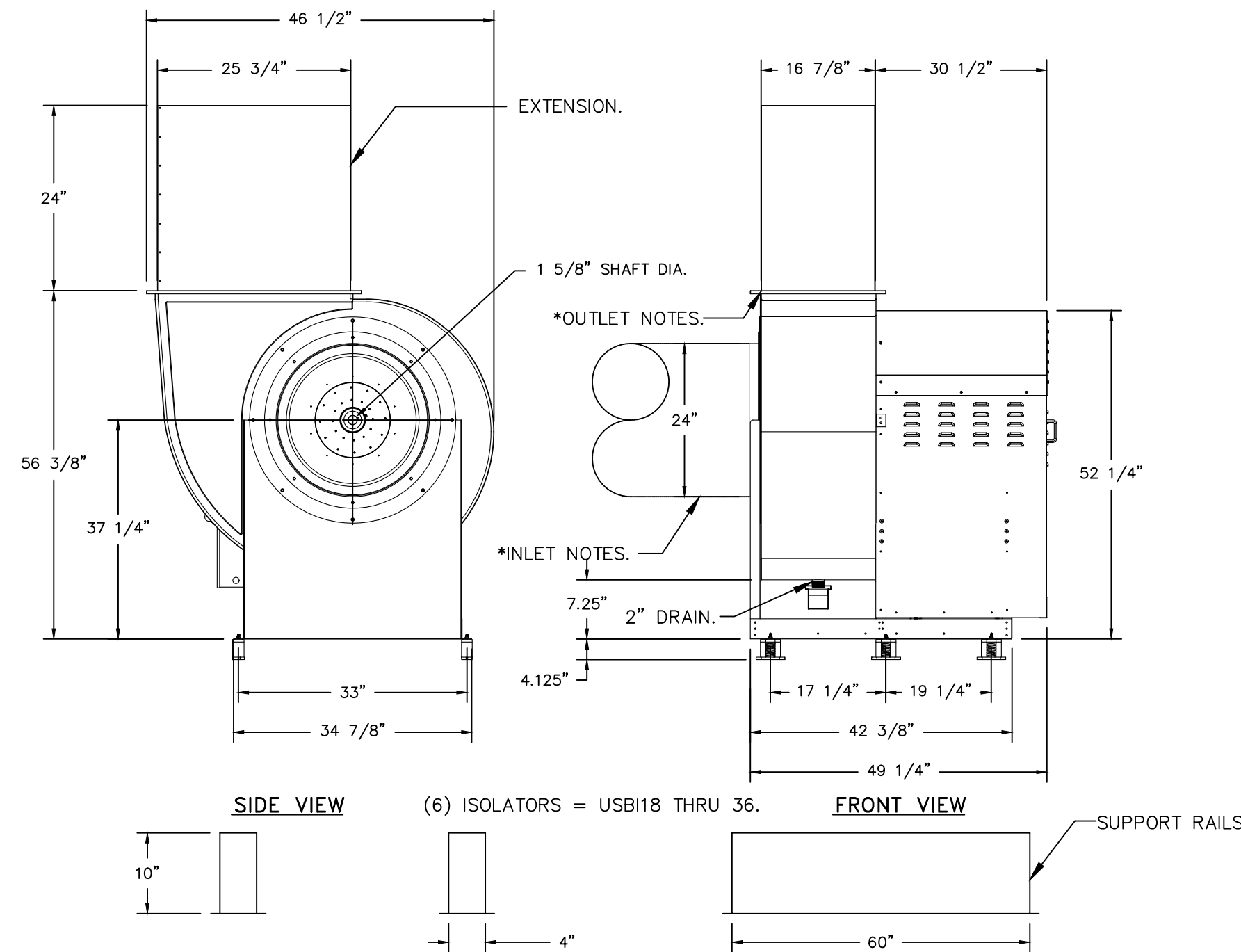
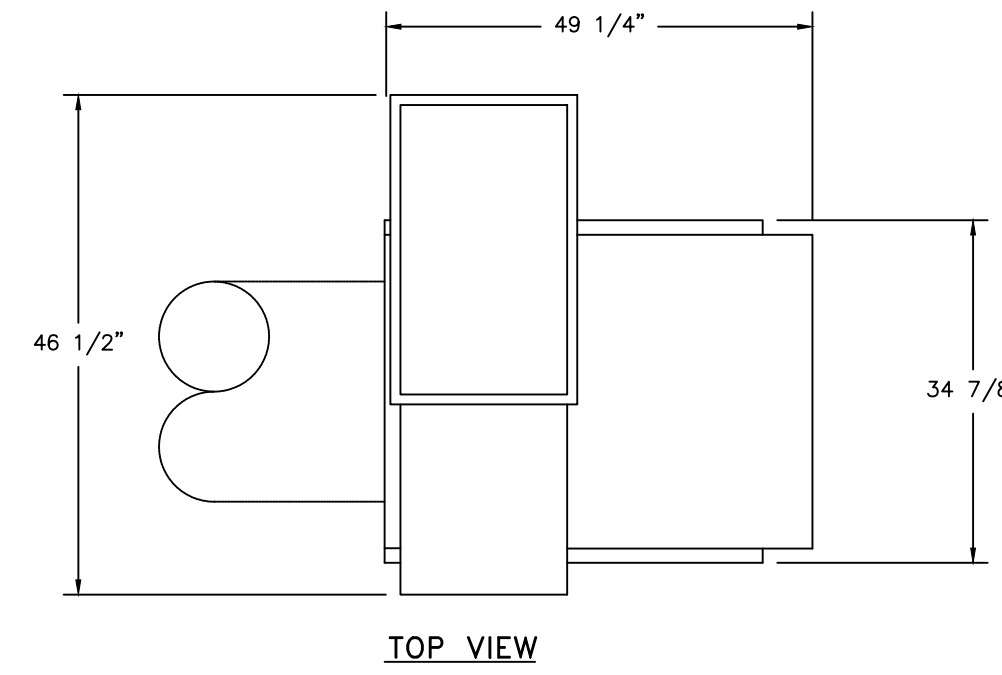
FAN ACCESSORIES

FAN UNIT NO	TAG	EXHAUST				SUPPLY		
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1		YES						

CURB ASSEMBLIES

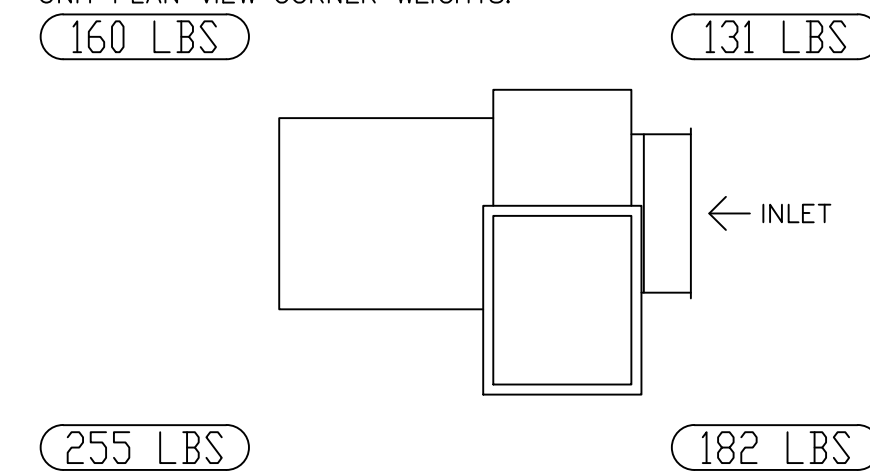
NO	ON FAN	WEIGHT	ITEM	SIZE
1	# 1	31 LBS	RAIL	4.000"W X 60.000"L X 10.000"H COMES AS A SET OF 2.

FAN #1 EA-USBI24DD-RM-S - EXHAUST FAN



* INLET/OUTLET NOTES:
LENGTH OF THE STRAIGHT DUCT ON THE INLET AND OUTLET TO BE 3 TIMES THE EQUIVALENT DUCT DIAMETER BEFORE CONNECTING TO ANY FITTINGS SUCH AS ELBOWS TO AVOID SYSTEM EFFECT.

UNIT PLAN VIEW CORNER WEIGHTS:



CORNER WEIGHTS ARE CALCULATED BASED ON VERTICAL DISCHARGE. SUPPORT DUCT PROPERLY BEFORE FAN TO ENSURE CORNER WEIGHTS ARE NOT AFFECTED.

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.


FEATURES:

- ROOF MOUNTED FANS.
- UL705.
- UL782 AND ULC-S645 (RESTAURANT MODEL).
- HIGH HEAT OPERATION DIRECT DRIVE 350°F (176°C).
- HEAT SLINGER.
- NEMA 3R SAFETY DISCONNECT SWITCH.
- GREASE CLASSIFICATION TESTING.
- 2" DRAIN.
- MOTOR WEATHER COVER.
- FULLY SEALED SCROLL HOUSING.
- SCROLL ACCESS DOOR.
- FLANGE 2".

OPTIONS

- BI24 - INLET SERVICE DUCT CONNECTION. USED TO CONNECT TO STANDARD 24" GREASE DUCT OR FIELD WELDED DUCT. INCLUDES (2) 7" RISERS BOLTED TO STANDARD INLET RISER.
- UTILITY SET GREASE CUP.
- BI24 - 24" DISCHARGE EXTENSION.
- BI - DISCHARGE ORIENTATION VERTICAL UPPER LEFT - CW INLET SIDE.
- BI24 - INLET CONNECTION STANDARD 24" FLANGED GREASE DUCT.
- UTILITY SET - SPRING VIBRATION ISOLATORS - BI24 THRU BI30 / EQUIVALENT SIZED UTILITY SET / SIF 24-30 + FILTER BANK - INDOOR/OUTDOOR USE.
- 2 YEAR PARTS WARRANTY.

VERIFY PITCH CURB
Curb Pitch Required in order to manufacture the curb to specification.



Arizona Office
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REVISIONS	
DESCRIPTION	DATE


3200 E Cback Kitchen
PHOENIX, AZ, 85018

DATE: 8/11/2023
DWG.#: 6055967
DRAWN BY: tim.mathis
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET 3

REV.	DESCRIPTION	DATE	STATUS

ARCHITECT
GEORGE OLIVER
4250 DRINKWATER BLVD #300
SCOTTSDALE, ARIZONA 85251



7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257
JUSTIN@AZRESTAURANTCONSULTING.COM

3200 E. CAMELBACK KITCHEN PHOENIX, ARIZONA	MECHANICAL SPECIFICATIONS
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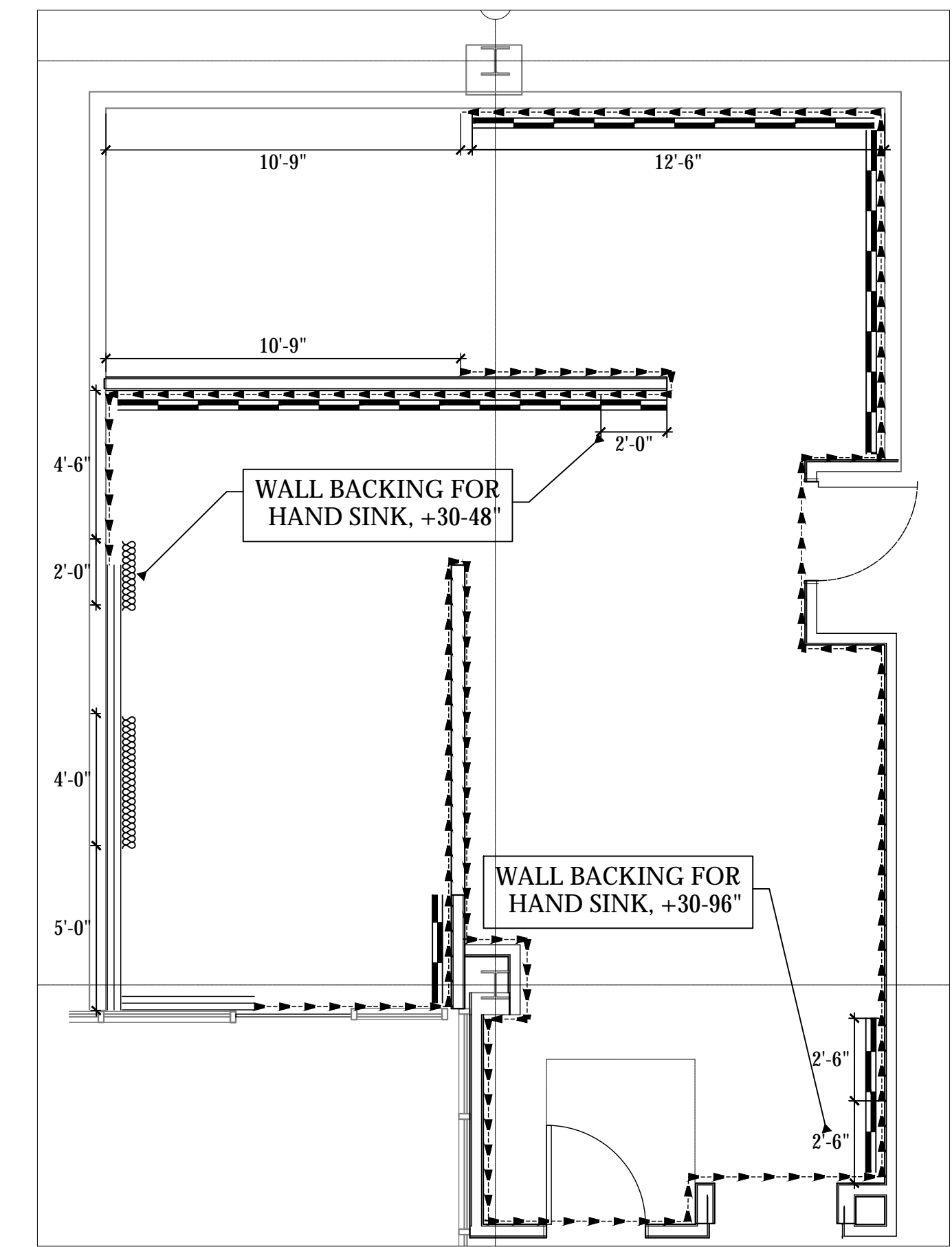
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Checked by: **JBM**

Date: **9/5/2023**

Sheet Number:

FS-4.3



SPECIAL CONDITIONS PLAN
SCALE: 1/4" = 1'-0"

WALL FINISH DETAILS IN FOODSERVICE AREAS
NOT ALL SYMBOLS MAY BE USED

- S/S WALL FLASHING, 20 GAUGE W/ JOINING STRIPS @ SEAMS, MOUNT FROM 6" TO 8'-6" AFF. W/ 6" COVED BASE
- FRP, WHITE W/ JOINING STRIPS @ SEAMS, MOUNT FROM TOP OF COVED BASE TO CEILING GRID UNLESS OTHERWISE NOTED ON PLAN.
- EPOXY PAINT, NSF APPROVED OVER BLOCK CONSTRUCTION AS APPROVED BY HEALTH DEPARTMENT.

WALL BACKING DETAILS IN FOODSERVICE AREAS
NOT ALL SYMBOLS MAY BE USED

- 5/8" PLYWOOD WALL BACKING, IN LIEU OF SHEETROCK FROM 4'-0" TO 8'-0" UNLESS OTHERWISE NOTED ON PLAN
- NON-COMBUSTIBLE WALL BACKING, TBD BY GC, BEHIND SHEETROCK FROM 4'-0" TO 8'-0" UNLESS OTHERWISE NOTED ON PLAN

REV.	STATUS
△	-
△	-
△	-
△	-
△	-

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4250 DRINKWATER BLVD #300
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3200 E. CAMELBACK KITCHEN
PHOENIX, ARIZONA
SPECIAL CONDITIONS PLAN

Drawn by: **JBM**
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Sheet Number:

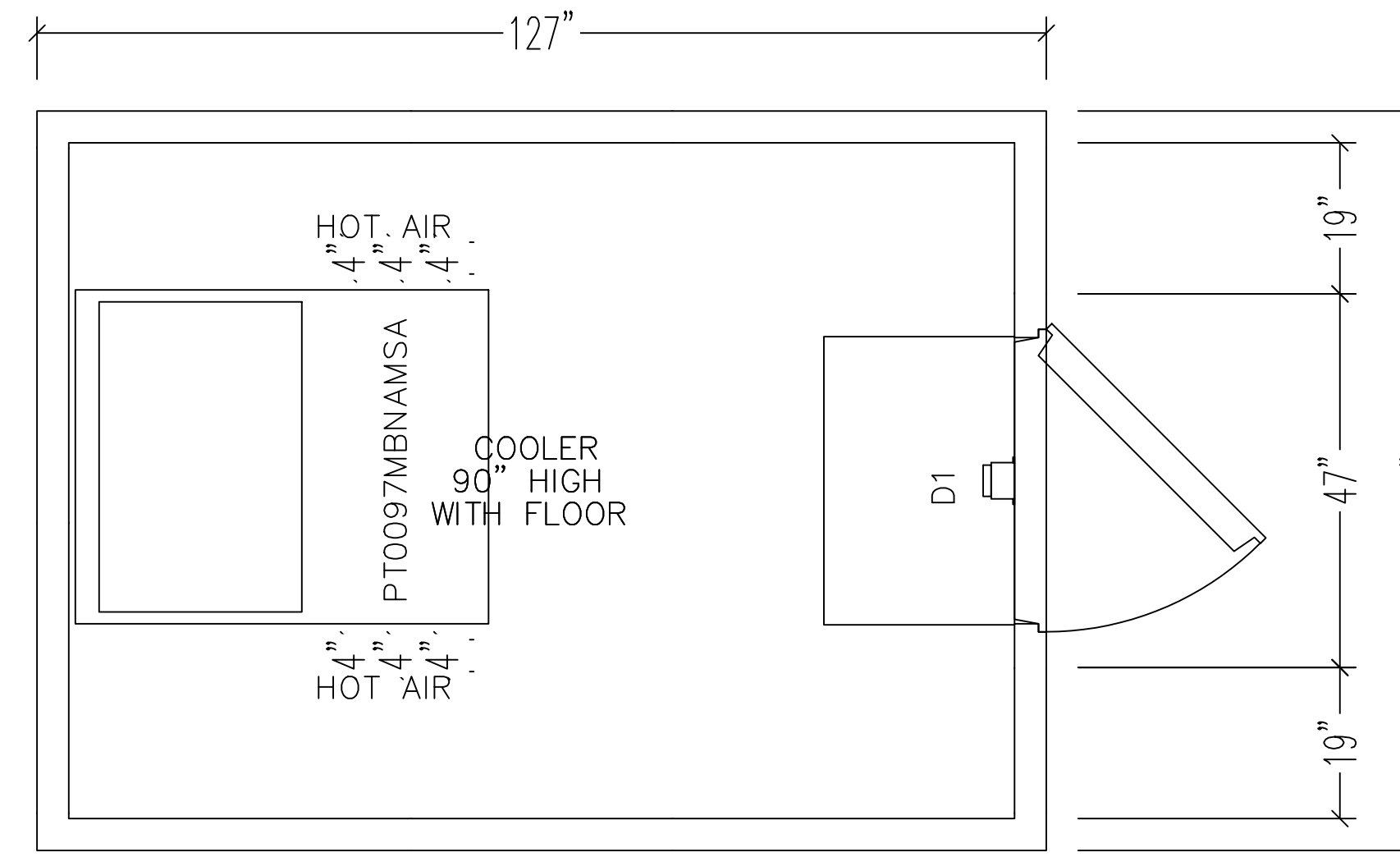
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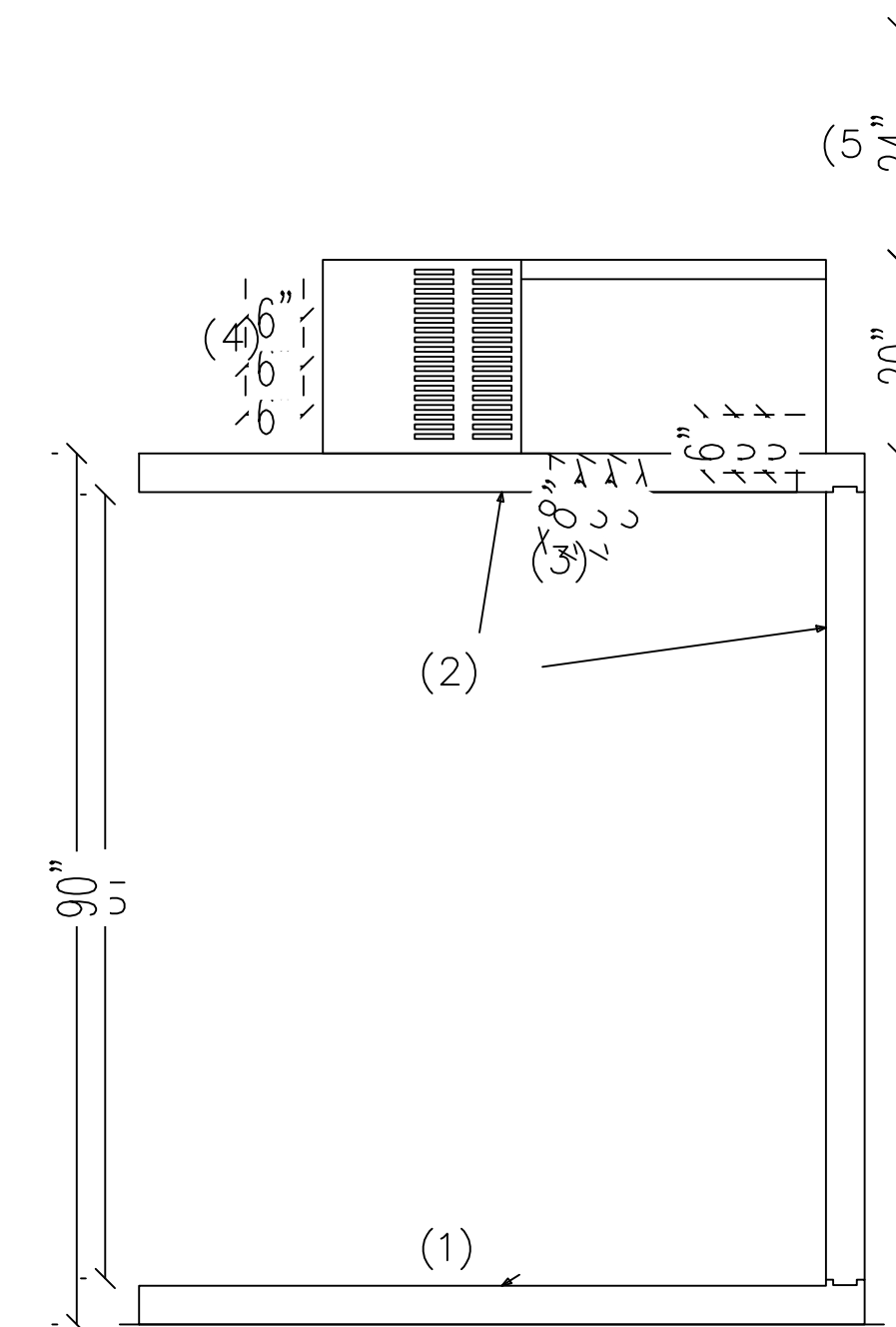
VERIFY ALL INTERIOR AND EXTERIOR DIMENSIONS AND ALLOW A MINIMUM 2" CLEAR (AIR) BETWEEN WALK-IN AND EXISTING/PROJECTED STRUCTURES.
BE SURE THE LARGEST PANEL TO BE MANUFACTURED WILL BE HANDLED WITHOUT PROBLEM INSIDE YOUR ROOM


4" INSULATION, AK-XPS4 HI-PERFORMANCE PANEL CORE
COOLERS R-29, FREEZERS R-32
CORE FLAME SPREAD RATING OF 15
SMOKE DEVELOPED OF 165
INSULATION WITH 50 YEAR R-VALUE WARRANTY



SECTIONAL VIEW

- (1) .050 SMOOTH ALUMINUM OVER 1/2" PLYWOOD UNDERLAY FOR 1200 LB/SQ.FT UNIFORMLY DISTRIBUTED LOAD
- (2) 4" INSULATED PANELS.
- (3) 26 GA. STUCCO EMBOSSED ACRYLUME
- (4) COOL AIR FLOW
- (5) FRESH AIR
- (5) MIN. 24" CLEARANCE REQUIRED FOR INSTALLATION



	<p>CUSTOMER NAME: AZ Restaurant Consulting</p> <p>SCALE: 3/8" = 1" DRAWN BY: VF</p> <p>575 EAST 10th AVENUE, HIALEAH, FLORIDA 33010 FAX (305) 884-8330</p>	<p>JOB NAME: 7'9 x 10'7 Cooler</p> <p>DATE: 07/27/2023 REV: 2 9/4/2023</p> <p>JOB NUMBER: 23-18517-3</p> <p>QUOTE#: 23-18517 PO#: PAGE: 1 of 1 FAX#:</p>
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<p>AZ-ARC ARIZONA RESTAURANT CONSULTING</p> <p>7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 602.699.5131 JUSTIN@AZRESTAURANTCONSULTING.COM</p>	<p>ARCHITECT</p> <p>GEORGE OLIVER 4250 DRINKWATER BLVD #300 SCOTTSDALE, ARIZONA 85251</p>	<p>STATUS</p> <p>REV. - - - - -</p> <p>△ △ △ △ △</p>
<p>3200 E. CAMELBACK KITCHEN PHOENIX, ARIZONA</p>	<p>WALK IN SPECIFICATIONS</p>	<p>Drawn by: -</p> <p>Checked by: JBM</p> <p>Date: 9/5/2023</p> <p>Sheet Number:</p>
<p>FS-6.0</p>		

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