

WORK NOTES	
① ROUTE 10x10 EXHAUST DUCT UP THROUGH ROOF AND TERMINATE W/ WEATHER CAP. WEATHER CAP TO BE GREENHECK MODEL GR8-12 OR APPROVED EQUAL. PROVIDE W/ BIRDSCREEN AND CURB. COORDINATE FINISH W/ ARCHITECT. FIELD COORDINATE EXACT LOCATION. MAINTAIN 10'-0" FROM O.A. INTAKES.	⑦ M.C. TO PROVIDE & INSTALL A COMPLETE UL 300 LISTED WET-CHEMICAL FIRE SUPPRESSION SYSTEM & ALL ACCESSORIES FOR HOOD #1.
② ROUTE 6" EXHAUST DUCT UP THROUGH ROOF AND TERMINATE W/ WEATHER CAP. WEATHER CAP TO BE GREENHECK MODEL GR8-12 OR APPROVED EQUAL. PROVIDE W/ BIRDSCREEN AND CURB. COORDINATE FINISH W/ ARCHITECT. FIELD COORDINATE EXACT LOCATION. MAINTAIN 10'-0" FROM O.A. INTAKES.	⑧ SEE SHEET M4 FOR MAKE UP AIR RATES, AND RISER DIMENSIONS AT EACH HOOD SUPPLY LOCATION. (TYPICAL OF 3.)
③ NEW ROOF TOP UNIT TO BE LOCATED ON EXISTING ROOF CURB. M.C. TO FIELD COORDINATE EXACT LOCATION OF ROOF TOP UNIT. M.C. TO COORDINATE WITH RTU MANUFACTURER AND G.C. FOR NECESSARY RTU CURB ADAPTER PRIOR TO PURCHASE.	⑨ SEE SHEET M4 FOR SUPPLY AIR RISER FLOW RATE, DETAILS AND DIMENSIONS. M.C. TO DAMPER IF NECESSARY. (TYPICAL OF 3.)
④ M.C. TO PROVIDE 3/4" COPPER GREASE PIPING DOWN TO GREASE RECEPTACLE. SEE SHEET M3 FOR TYPICAL KITCHEN HOOD DETAILS.	⑩ ROUTE 18x16 GREASE EXHAUST DUCT UP THROUGH ROOF TO KEF-1. MAINTAIN 10'-0" FROM BUILDING INTAKES.
⑤ THERMOSTAT TO BE HONEYWELL PRO 800 WITH CASE LOCK.	⑪ ROUTE 20x20 MAKE UP AIR DUCT THROUGH ROOF TO KSF-1. MAINTAIN 10'-0" FROM EXHAUST OUTLETS & PLUMBING VENTS.
⑥ TYPE I KITCHEN HOOD, KEF-1, KSF-1 & ACCESSORIES TO BE PROVIDED & INSTALLED BY M.C. HOOD TO BE INTERLOCKED W/ KEF-1, KSF-1, RTU-2 & KITCHEN EQUIPMENT UNDER THE HOOD. SEE M3 FOR TYPICAL DETAILS AND M4, M5, & M6 FOR HOOD & FAN SCHEDULES, DIMENSIONS & NOTES. COORDINATE EXACT WIRING DIAGRAM REQUIRED WITH HOOD PROVIDER PRIOR TO INSTALLATION.	⑫ HOOD PULL STATION SHALL COMPLY WITH THE IFC 904.11.1 MANUAL ACTIVATION DEVICE SHALL BE LOCATED A MINIMUM OF 10 FEET AND MAXIMUM OF 20 FEET FROM THE FIRE SUPPRESSION SYSTEM COOKING AREA. PULL STATION TO BE RECESS MOUNTED.
	⑬ PERMANENT INTERIOR ROOF ACCESS LADDER.

AIR BALANCE SCHEDULE				
HVAC EQUIPMENT	SUPPLY (CFM)	RETURN (CFM)	OUTSIDE AIR (CFM)	EXHAUST (CFM)
RTU-1	+4000 CFM	-4000 CFM	+745 CFM	
RTU-2	+3400 CFM	-3400 CFM	+475 CFM	
KSF-1			+3200 CFM	
KEF-1				-3640 CFM
EF-1				-150 CFM
EF-2				-150 CFM
EF-3				-150 CFM
EF-4				-75 CFM
TOTAL	+1255 CFM	+7400 CFM	+7400 CFM	+4420 CFM

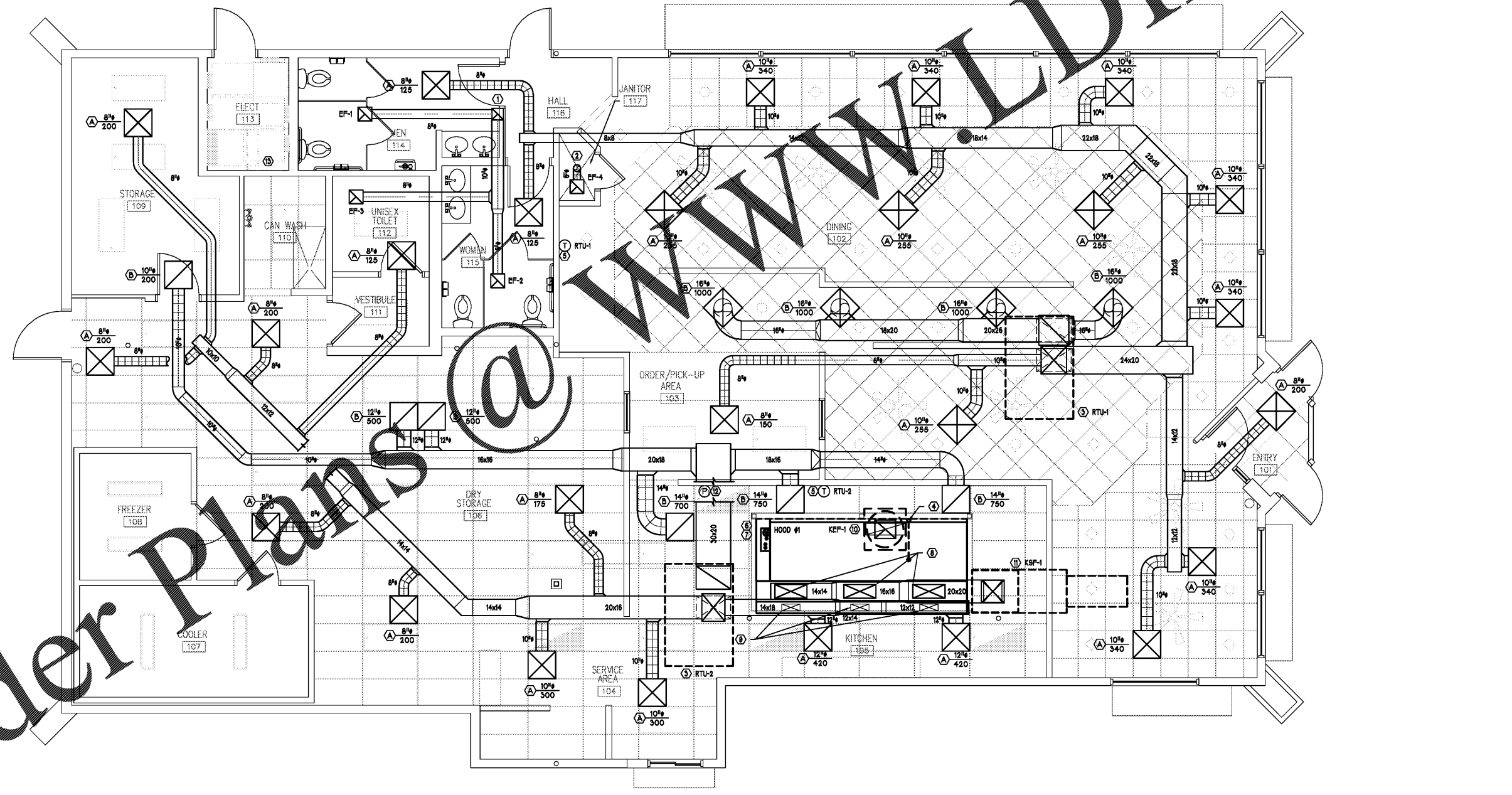
DEMO NOTES	
1.	UN-USED AND DAMAGED MECHANICAL EQUIPMENT AND CONTROLS CURRENTLY SERVING TENANT SPACE ARE TO BE REMOVED, EXCEPT THOSE SHOWN ON PLANS TO REMAIN. THIS INCLUDES ALL ROOF-MT. CONDENSERS, WALL A/C UNITS, ROOF/WALL MOUNTED FANS, ETC. CONSULT OWNER PRIOR TO REMOVAL FROM JOBSITE.
2.	ALL EXISTING DUCTS, HANGERS AND GRILLES TO BE REMOVED, EXCEPT THOSE SHOWN ON PLANS TO REMAIN.
3.	ALL OPENINGS IN WALLS PENETRATED BY DUCTS OR PIPES THAT HAVE BEEN REMOVED ARE TO BE PATCHED & SEALED BY THE G.C.
4.	ALL OPENINGS IN ROOFS PENETRATED BY DUCTS, PIPES OR OTHER MECHANICAL EQUIPMENT TO BE PATCHED AND SEALED BY G.C.

TABLE 403.3 OA REQUIREMENTS (RTU-1)								
ZONE	AREA (Sq. Ft.)	PEOPLE O.A. RATE (Sq. Ft./Person)	OCCUPANT DENSITY (IP / 1000sqft)	ZONE POP. (Sq. Ft. / 1000)	AREA O.A. RATE (Sq. Ft./1000)	O.A. FLOWRATE (Sq. Ft. / 1000)	ZONE AIR DIST. EFFECTIVENESS (%)	ZONE O.A. FLOWRATE (Sq. Ft. / 1000)
101 ENTRY	40	5	10	0.4	0.06	4.4	0.8	5.5
102 DINING	972	-	-	-	0.06	66.3	0.8	72.9
102 DINING BEATS	556	7.5	70	38.9	0.18	382.0	0.8	460.0
103 ORDER/PICKUP	126	7.5	15	1.8	0.12	28.5	0.8	36.6
106 HALL	46	-	-	-	0.06	2.7	0.8	3.4
107 JANITOR	12	-	-	-	0.12	1.4	0.8	1.8
TOTAL O.A. REQUIRED								610.2
TOTAL O.A. PROVIDED BY RTU-1								610.0

TABLE 403.3 OA REQUIREMENTS (RTU-2)								
ZONE	AREA (Sq. Ft.)	PEOPLE O.A. RATE (Sq. Ft./Person)	OCCUPANT DENSITY (IP / 1000sqft)	ZONE POP. (Sq. Ft. / 1000)	AREA O.A. RATE (Sq. Ft./1000)	O.A. FLOWRATE (Sq. Ft. / 1000)	ZONE AIR DIST. EFFECTIVENESS (%)	ZONE O.A. FLOWRATE (Sq. Ft. / 1000)
104 SERVICEAREA	234	7.5	15	3.5	0.06	24.4	0.8	68.0
106 DRY STORAGE	787	-	-	-	0.06	94.4	0.8	151.1
108 STORAGE	185	-	-	-	0.06	27.9	0.8	27.5
110 CAN WASH	46	-	-	-	0.06	2.9	0.8	3.6
111 VESTIBULE	55	-	-	-	0.06	2.1	0.8	2.6
TOTAL O.A. REQUIRED								218.7
TOTAL O.A. PROVIDED BY RTU-2								478.0

VENTILATION AND PROCEDURE

- ZONE POPULATION BASED ON GROSS FLOOR AREA AND THE DEFAULT OCCUPANT DENSITY (TABLE 6-1)
- ZONE POPULATION = $P_z = \frac{A_z \times P_d}{1000}$
- INDOOR AIRFLOW = $V_{in} = P_z \times 15$ (IP / 1000sqft)
- INDOOR AIRFLOW = $V_{in} = P_z \times 15$ (IP / 1000sqft)



MECHANICAL FLOOR PLAN
1/4"=1'-0"

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Mk	Date	Description
		Revisions

MECHANICAL FLOOR PLAN AND NOTES

Date: 08-24-17
Drawn By: MM
Check By: SP
Job No.: 17-061-000
Sheet:

M2