



1 MECHANICAL ROOF PLAN
M2 SCALE: 1/4" = 1'-0"

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GENERAL NOTES	
1.	MAINTAIN MANUFACTURER'S RECOMMENDED CLEARANCES AROUND ROOF MOUNTED EQUIPMENT. MINIMUM OF 3'-0".
2.	COORDINATE ALL EQUIPMENT LOCATIONS AND ROOF PENETRATIONS WITH THE GENERAL CONTRACTOR PRIOR TO BEGINNING WORK. USE SHOP DRAWINGS PROVIDED BY THE EQUIPMENT MANUFACTURER.
3.	RTU AND EXHAUST FAN ROOF PENETRATIONS SHALL BE COORDINATED WITH STRUCTURAL PRIOR TO BEGINNING WORK.
4.	REFERENCE ALL DETAILS ON SHEET NUMBERS M3, M4 AND M5 FOR EQUIPMENT INSTALLATION.
5.	ALL ROOF CURBS SHALL BE SEALED AIR TIGHT FOR BUILDING PRESSURE TESTING.
6.	THE MECHANICAL CONTRACTOR SHALL INSTALL ALL REFRIGERANT PIPING.

KEY NOTES	
1	ROOF TOP UNIT RTU-1: PROVIDE NEW CARRIER ROOFTOP UNIT IN VERTICAL DISCHARGE CONFIGURATION. PROVIDE WITH ROOF CURB, ECONOMIZER, SMOKE DETECTORS, THERMOSTAT AND STAINLESS STEEL HEAT EXCHANGER. SEE SHEET M3 EQUIPMENT SCHEDULE AND DETAILS FOR ADDITIONAL INFORMATION.
2	ROOF TOP UNIT RTU-2: PROVIDE NEW CARRIER ROOFTOP UNIT IN VERTICAL DISCHARGE CONFIGURATION. PROVIDE WITH ROOF CURB, MOTORIZED OSA DAMPER, SMOKE DETECTORS, THERMOSTAT AND STAINLESS STEEL HEAT EXCHANGER. SEE SHEET M3 EQUIPMENT SCHEDULE AND DETAILS FOR ADDITIONAL INFORMATION.
3	FRESH AIR INTAKE MAINTAIN 10'-0" CLEAR FROM EXHAUST OR VENTS.
4	CONDENSATE TRAP SEE DETAIL 2P4.
5	EF-1 & EF-2: PROVIDE KITCHEN HOOD EXHAUST SYSTEM FROM INDICATED VENDOR. MAINTAIN 10'-0" FROM ALL OUTSIDE AIR INTAKES. REFER TO SHEETS M4.1 THRU M4.7 FOR ADDITIONAL INFORMATION. INTERLOCK RTU-1.2 WITH EF-1 AND EF-2. RTU-1.2 MUST BE OPERATING WHEN EF-1.2 IS OPERATING.
6	EF-3: PROVIDE ROOF MOUNTED TOILET EXHAUST FAN WITH BACK DRAFT DAMPER. MAINTAIN 10'-0" FROM ALL OUTSIDE AIR INTAKES. SEE SCHEDULE ON SHEET M3 AND DETAIL 3M3 FOR ADDITIONAL INFORMATION.
7	GAS PIPING UP THROUGH ROOF CURB SEE SHEET P1 FOR CONTINUATION.
8	WALK-IN FREEZER/COOLER REFRIGERANT SYSTEM. COORDINATE INSTALLATION WITH OTHER MECHANICAL EQUIPMENT, MOUNTED BUILDING ROOF. SEE MANUFACTURER'S INSTALL INSTRUCTIONS FOR LOCATION.
9	DISPLAY FREEZER REFRIGERANT SYSTEM. COORDINATE MOUNTING LOCATION WITH OTHER MECHANICAL EQUIPMENT ON ROOF TO MAINTAIN MANUFACTURER'S RECOMMENDED CLEARANCES.
10	PLUMBING VENT SEE DETAIL 5P4. MAINTAIN 10'-0" FROM ALL OUTSIDE AIR INTAKES.
11	ICE MAKER REFRIGERANT SYSTEM. COORDINATE MOUNTING LOCATION WITH OTHER MECHANICAL EQUIPMENT ON ROOF TO MAINTAIN MANUFACTURER'S RECOMMENDED CLEARANCES.
12	SOFT SERVE REFRIGERANT SYSTEM. COORDINATE MOUNTING LOCATION WITH OTHER MECHANICAL EQUIPMENT ON ROOF TO MAINTAIN MANUFACTURER'S RECOMMENDED CLEARANCES. TOP OF FAN TO BE EVEN WITH PARAPET.
13	WATER HEATER VENT SEE DETAIL 11P4. MAINTAIN 10'-0" FROM ALL OUTSIDE AIR INTAKES.
14	RTU MUST BE PROPERLY ALIGNED ON ROOF CURB TO ENSURE AIR SUPPLY AND RETURNS ARE NOT OBSTRUCTED

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GRILL & CHILL
AMERICAN DAIRY QUEEN
MINNEAPOLIS, MN U.S.A.

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THIS IS "PLAN" NORTH
FOR ACTUAL BUILDING
ORIENTATION REFER TO
SITE PLAN (BY OTHERS)

ISSUE DATE: 10/30/2020

REVISION DATE:

10/30/2020	ISSUE FOR CONSTRUCTION

**MECHANICAL
ROOF PLAN**

SHEET NUMBER:
M2