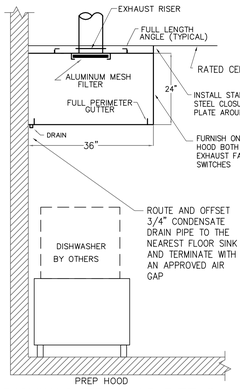
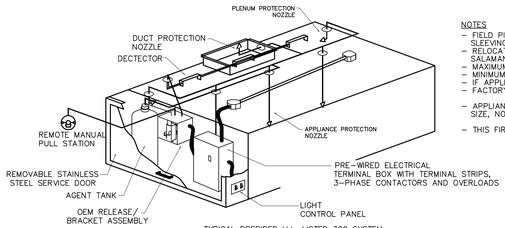


15 DISHWASHER HOOD DETAIL
SCALE: NONE



TYPICAL PREPIPED U.L. LISTED 300 SYSTEM

NOTES
- FIELD PIPE DROPS AS REQUIRED. SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS.
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
- MAXIMUM 9 ELBOWS IN SUPPLY LINE.
- MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE.
- IF APPLICABLE, PRE-PIPED CHARBROILER DROPS ARE SHIPPED LOOSE.
- FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD.
- APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.
- THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS

FIRE SUPPRESSION SYSTEM SPECIFICATIONS

THE RESTAURANT FIRE SUPPRESSION SYSTEM SHALL BE THE PRE-ENGINEERED TYPE WITH A FIXED NOZZLE AGENT DISTRIBUTION NETWORK. IT SHALL BE LISTED WITH UNDERWRITERS LABORATORIES, INC. (UL). THE HOODS SHALL COME FACTORY INSTALLED WITH FIRE SUPPRESSION PIPING AND HEADS). NOTE ANSUL SYSTEM TO BE REMOTE.

THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND ACTUATION WITH LOCAL OR REMOTE MANUAL ACTUATION. ACCESSORIES SHALL BE AVAILABLE FOR MECHANICAL OR ELECTRICAL GAS LINE SHUT-OFF APPLICATIONS.

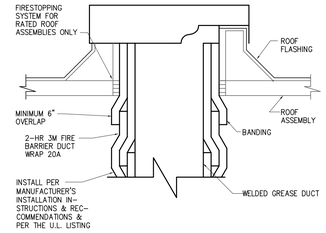
THE EXTINGUISHING AGENT SHALL BE A POTASSIUM CARBONATE, POTASSIUM ACETATE-BASED FORMULATION DESIGNED FOR FLAME KNOCKDOWN AND SECUREMENT OF GREASE RELATED FIRES. IT SHALL BE AVAILABLE IN PLASTIC CONTAINERS WITH INSTRUCTIONS FOR LIQUID AGENT HANDLING AND USAGE.

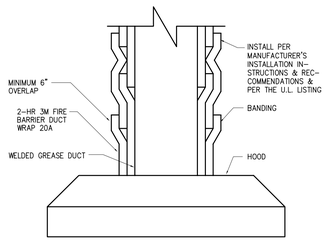
THE REGULATED RELEASE MECHANISM SHALL BE COMPATIBLE WITH A FUSIBLE LINK DETECTION SYSTEM. THE FUSIBLE LINK SHALL BE SELECTED AND INSTALLED ACCORDING TO THE OPERATING TEMPERATURE IN THE VENTILATING SYSTEM. THE FUSIBLE LINK SHALL BE SUPPORTED BY A DETECTOR BRACKET/ LINKAGE ASSEMBLY.

FURNISH AND INSTALL SHUNT TRIP BREAKERS FOR ALL ELECTRICAL CIRCUITS AND RECEPTACLES BELOW THE HOOD. ACTIVATION OF ANSUL SYSTEM SHALL OPEN ALL BREAKERS.

01 FIRE SUPPRESION SCHEMATIC AND NOTES
Scale: NONE

NOTE:
MC AND EC WILL BE PRESENT ON ALL HOOD ANSUL AND CONTROL TESTING. THE GC IS TO CONTRACT THE ANSUL SYSTEM COMPANY IN AREA OF THEATER (THIS INFORMATION CAN BE OBTAINED FROM CAPTIVEAIRE) TO0 ARRANGE TEST AND LOADING/CHARGING THE SYSTEM.





03 FIRE DUCT WRAP DETAIL
SCALE: NONE

GREASE HOOD FIRE SUPPRESSION NOTES

A separate permit is required for a new fire suppression system. Three (3) sets of shop drawings detailing conformance with NFPA 17/1 7A and manufacturer's listing specifications shall be submitted to and approved by the County prior to installation. They shall include, but not be limited to, the following:

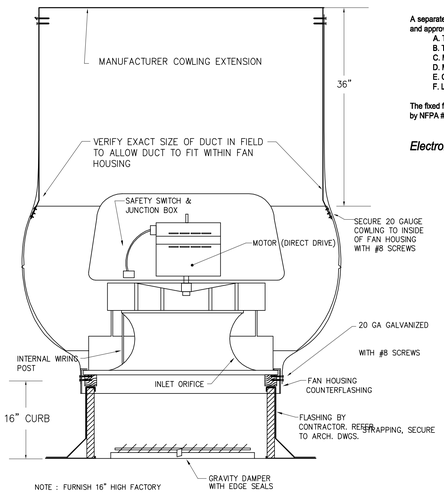
A. Size, type and manufacturer of the system to be used.
B. Type of cooking equipment and type of fuel supply of all units to be protected by the system.
C. Type and location of fuel shut downs,
D. Location of fixed system cylinder.
E. Location of manual pull station.
F. Manufacturer's specifications for the system to be used.
G. Modified drawings showing system as installed.
H. Plan review showing locations of all items specified.

A separate permit is required for new Type I hood and duct system. Three (3)sets of shop drawings detailing conformance with NFPA 96 shall be submitted to and approved by this office prior to installation. They shall include, but not be limited to, the following:

A. Type and gauge of metal used in construction of the hood.
B. Type and gauge of metal used in construction of the exhaust duct.
C. Method used to join the hood and exhaust duct.
D. Method used to seal all seams and joints.
E. Clearances from combustible components in walls, ceilings
F. Location of hood, duct run and fan, including termination on exterior of the building.

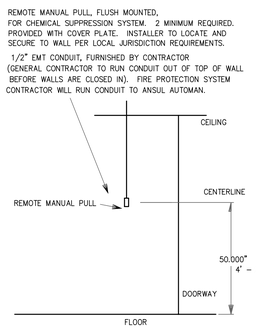
The fixed fire suppression system installer shall coordinate with all responsible parties to ensure that electrical or mechanical shut off valves installed as required by NFPA #96 are placed in service in an approved manner.

Electronic shop drawings shall be submitted to EnviroDesign prior to submission to County.



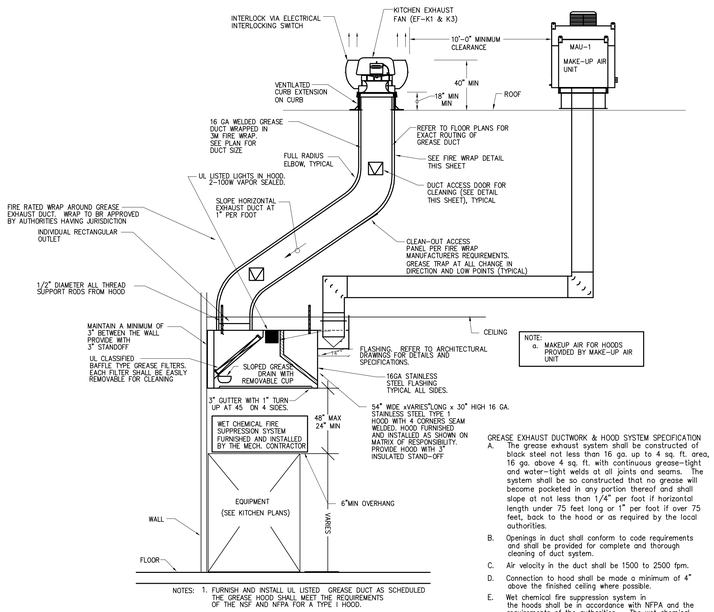
NOTE : FURNISH 16" HIGH FACTORY

07 DISHWASHER UPBLAST EXHAUST FAN DETAIL
SCALE: NONE



REMOTE MANUAL PULL, INSTALLATION DETAIL
MOUNT REMOTE PULL PROTECTOR OVER EACH REMOTE PULL.

01 MANUAL PULL DETAIL
SCALE: NONE



NOTES: 1. FURNISH AND INSTALL UL LISTED GREASE DUCT AS SCHEDULED THE GREASE HOOD SHALL MEET THE REQUIREMENTS OF THE NSF AND NFPA FOR A TYPE I HOOD.

FIRE SUPPRESION SYSTEM SPECIFICATION

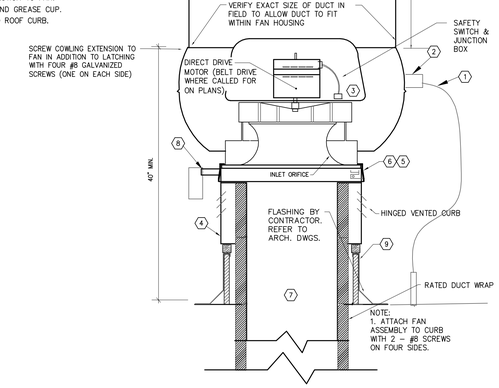
1. THE SYSTEM SHALL BE THE PRE-ENGINEERED, LIQUID AGENT, CARTRIDGE OPERATED TYPE WITH A FIXED NOZZLE AGENT DISTRIBUTION NETWORK. IT SHALL BE UL LISTED.
2. THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION BY MEANS OF FUSIBLE LINK DETECTORS, AS WELL AS MANUAL ACTUATION BY MEANS OF A REMOTE MANUAL PULL STATION. THE FUSSIBLE LINK SHALL BE SELECTED AND INSTALLED ACCORDING TO THE OPERATING TEMPERATURE IN THE VENTILATING SYSTEM. THE FUSSIBLE LINK SHALL BE SUPPORTED BY A DETECTOR BRACKET/ LINKAGE ASSEMBLY.
3. THE THE EXTINGUESHING AGENT SHALL BE A POTASSIUM CARBONATE, POTASSIUM ACETATE-BASED FORMULATION DESIGNED FOR FLAME KNOCKDOWN AND SECUREMENT OF GREASE RELATED FIRES. IT SHALL BE AVAILABLE IN PLASTIC CONTAINERS WITH INSTRUCTIONS FOR LIQUID AGENT HANDLING AND USAGE.
4. FURNISH AND INSTALL SHUNT TRIP BREAKERS FOR ALL ELECTRICAL CIRCUITS AND RECEPTACLES BELOW THE HOOD. ACTIVATION OF ANSUL SYSTEM SHALL OPEN ALL BREAKERS.

GREASE EXHAUST DUCTWORK & HOOD SYSTEM SPECIFICATION

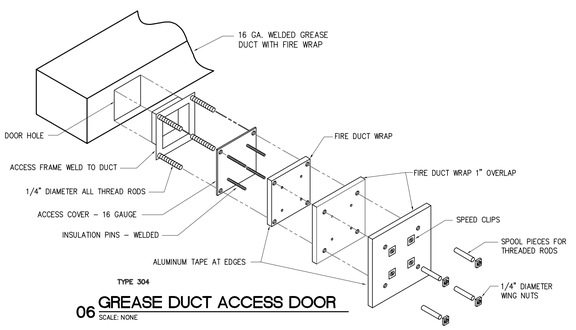
A. The grease exhaust system shall be constructed of black steel not less than 16 ga. up to 4 sq. ft. area, 16 ga. above 4 sq. ft. with continuous grease-tight and water-tight welds at all joints and seams. The system shall be so constructed that no grease will become pocketed in any portion thereof and shall slope at not less than 1/4" per foot if horizontal length under 75 feet long or 1" per foot if over 75 feet, back to the hood or as required by the local authorities.
B. Openings in duct shall conform to code requirements and shall be provided for complete and thorough cleaning of duct system.
C. Air velocity in the duct shall be 1500 to 2500 fpm.
D. Connection to hood shall be made a minimum of 4" above the finished ceiling where possible.
E. Wet chemical fire suppression system in the hoods shall be in accordance with NFPA and the requirements of the authorities. The wet chemical system shall be interlocked to shut off the grease fans, equipment below hoods, and signal the fire alarm system upon activation. Refer to fire suppression system specification this sheet for more information.
F. Provide clean-outs at duct low points, bottom of riser and every six feet of horizontal run.
G. The duct shall be constructed of metal in compliance with the current mechanical code.
H. Grease hood to hang a minimum of 6" beyond the cooking surface on all open sides.
I. Cleanout doors in ducts shall be tight fitting.

04 KITCHEN EXHAUST GREASE REMOVAL ASSEMBLY DETAIL
SCALE: NONE

NOTES BY SYMBOL:
1. MOTOR BREATHER TUBE LOCATION.
2. ELECTRICAL FLEXIBLE CONDUIT THROUGH MOTOR BREATHER TUBE TO MOTOR DISCONNECT.
3. ELECTRICAL DISCONNECT SWITCH LOCATED INSIDE MOTOR HOUSING.
4. PREFABRICATED, ONE PIECE, VENTILATED, FULLY WELDED CURB EXTENSION.
5. FIELD INSTALLED FAN/CURB HINGE KIT. CONTRACTOR TO PROVIDE ADEQUATE LENGTH OF CONDUIT FOR FAN TO HINGE W/O/BINDING ELECTRICAL CONNECTION.
6. FIELD INSTALLED HINGE KIT LOCATION.
7. FULL SIZE CONNECTION TO FAN.
8. DRAIN TROUGH AND GREASE CUP.
9. 16" HIGH WELDED ROOF CURB.



05 UPBLAST GREASE EXHAUST FAN
SCALE: NONE



06 GREASE DUCT ACCESS DOOR
SCALE: NONE

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24 May, 2017
Sam Patton, P.E.
TX PE# 57170

REV	DATE	ISSUE
	5/12/17	PERMIT ISSUE
	5/24/17	ISSUE FOR BID

CINERGY AMARILLO

SHEET DESCRIPTION
MEP KITCHEN HOOD ASSEMBLY DETAILS

2016-151
PROJECT NUMBER

MEP1.3
SHEET NUMBER