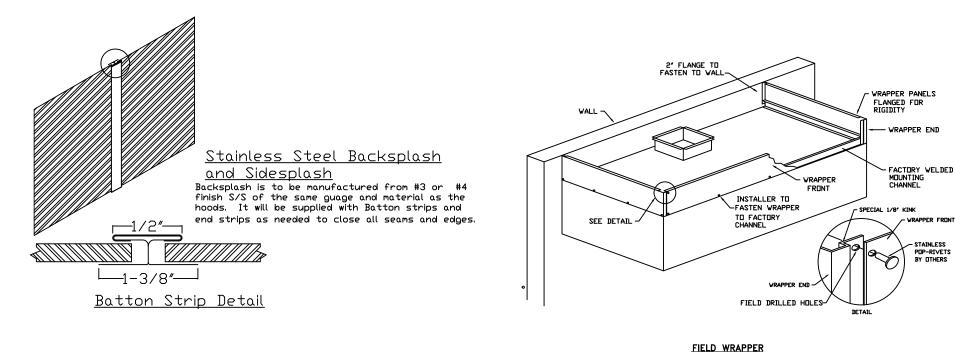
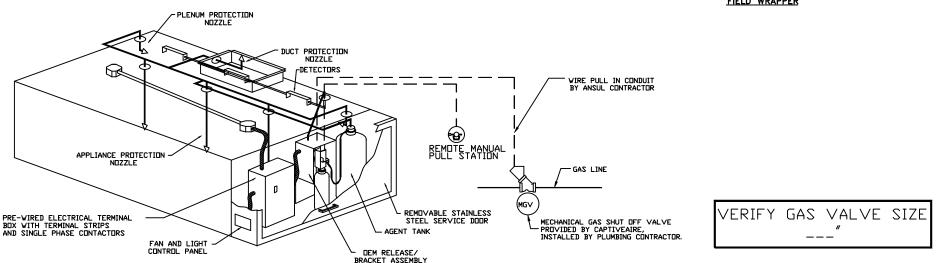
FIRE SYSTEM/INSTALLATION DETAILS





TYPICAL ANSUL R-102 SYSTEM LAYOUT

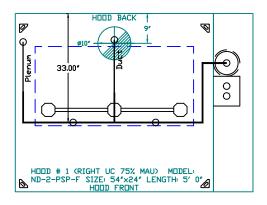
TYPICAL ANSUL R-102 SYSTEM LAYOUT

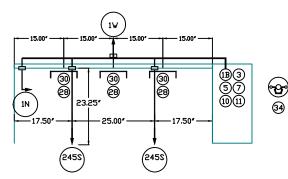




2′S
•
<i>JOB #</i> 5159853
DRAWN BY DF-32
SCALE Not To Scal

FIRE SYSTEM/INSTALLATION DETAILS







FIELD PIPE DROPS AS SHOWN
SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS.
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING,

- RELUCATE NUZZLES IF FLOW PATTERN IS BLUCKED BY SHELVING,
SALAMANDERS, ETC.
- MAXIMUM 9 ELBOWS IN SUPPLY LINE.
- MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE
COVERING A RANGE, FRYER, OR WOK TO REFLECT GENERAL PIPING REQUIREMENTS.
- IF APPLICABLE, PRE-PIPED CHARBROILER DROPS ARE SHIPPED LODSE.
- 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.

JDB NAME: JERSEY MIKE'S

SYSTEM SIZE: ANSUL-3.0 TOTAL FP REQUIRED: 6. HODD # 1 5' 0.00" LONG \times 54" WIDE \times 24" HIGH. RISER # 1 SIZE: 10" DIA. HOOD # 1 METAL BLOW-OFF CAPS INCLUDED.

LEGEND - FIRE CABINET ANSUL SYSTEM

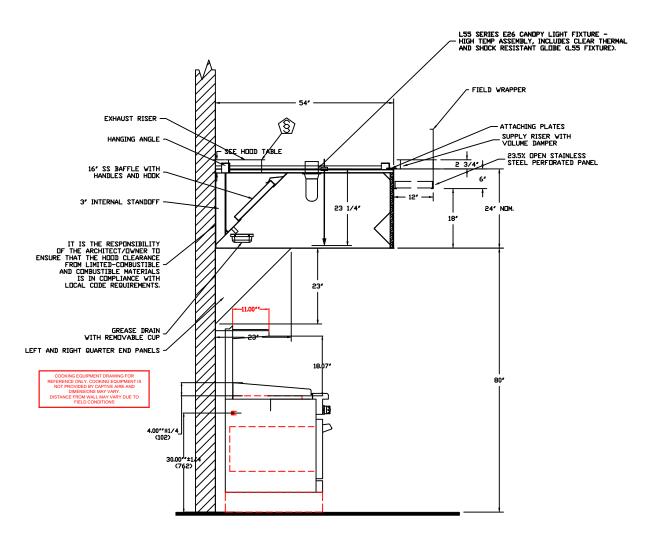
1A	1.5 GALLON TANK
1B	3 GALL□N TANK
3 2	□EM AUT□MAN RELEASE
3	DEM REGULATED RELEASE
4	DEM REGULATED ACTUATOR
5	ANSULEX LIQUID AGENT (3 GAL.)
6 7	ANSULEX LIQUID AGENT (1.5 GAL.)
7	CARTRIDGE (101-20)
8	CARTRIDGE (101-10)
9	CARTRIDGE (101-30)
9A	CARTRIDGE (LT-A-101-30)
9B	DOUBLE TANK CARTRIDGE
10	TEST LINK
11	DOUBLE MICROSWITCH
12	HOSE ASSEMBLY
1100	DUCT NOZZLE (430913)
2W	DUCT NOZZLE (419337)
1W	NDZZLE ASSEMBLY (419336)
1F	NDZZLE ASSEMBLY (419333)
1N	NDZZLE ASSEMBLY (419335)
1/2N	NDZZLE ASSEMBLY (419334)
3N	NDZZLE ASSEMBLY (419338)
245	NDZZLE ASSEMBLY (419340)
230	NDZZLE ASSEMBLY (419339)
2120	NDZZLE ASSEMBLY (419343)
290	NOZZLE ASSEMBLY (419342)
260	NOZZLE ASSEMBLY (419341)
28 29	DETECTOR BRACKET LOW TEMP FUSIBLE LINK
30	HIGH TEMP FUSIBLE LINK
MG∨ EG∨	MECHANICAL GAS VALVE
34	ELECTRICAL GAS VALVE
	REMOTE MANUAL PULL STATION
S	SWIVEL ADAPTOR





JOB JERSEY MIKE	2`	
LOCATION CAMERON, NC		
<i>DATE</i> 6/6/19	JOB #	5159853
<i>DWG #</i> 3	DRAWN E	<i>7Y</i> DF−32
REV.	SCALE N	ot To Scale

ANSUL APPLIANCE PROTECTION DETAILS



<u>SECTION VIEW - MODEL 5424ND-2-PSP-F</u> HOOD - #1

> <u>DUCT NOZZLE AND</u> PLENUM SPRAY BAR LOCATION





JOB JERSEY MIKE	2`	
LOCATION CAMERON, NC		
<i>DATE</i> 6/6/19	JOB #	5159853
DWG # 4	DRAWN	<i>BY</i> DF-32
REV.	SCALE	Not To Scale

GRIDDLE FAN (CANOPY HOOD)

EXHAUST FAN INFORMATION FAN UNIT MODEL # MODEL VOLT FLA WEIGHT (LBS.) SONES CEM ESP. H.P. ø 115 15.3 DU50HFA DU50HFA 1000 1.000 1471 0.500 8.4 84 FAN OPTIONS 1 - Grease Box CURB ASSEMBLIES **WEIGHT** ITEM SIZE FAN 19.500"W x 19.500"L x 26.000"H Vented Hinged DU50HFA 38 LBS Curb



IF ROOF INSULATION
THICKENESS IS GREATER
THAN 7.5" PLEASE
CONTACT CAPTIVEAIRE
TO EITHER ORDER
TALLER CURBS OR
WINDBAND EXTENSION

ATTENTION!

INSTALLER MUST READ LABEL NEAR DISCONNECT SWITCH!

MESSAGE ON LABEL:

"INSTALLER SHOULD SUPPLY ENOUGH ELECTRICAL CORD TO LET FAN MAKE COMPLETE SWING"

FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST

EXHAUST FAN MUST DPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

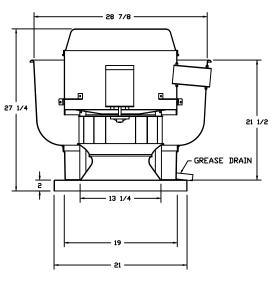
ABNORMAL FLARE-UP TEST

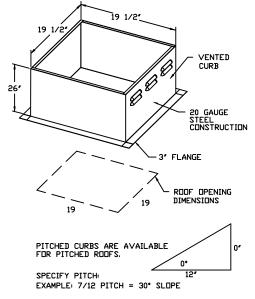
EXHAUST FAN MUST DPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

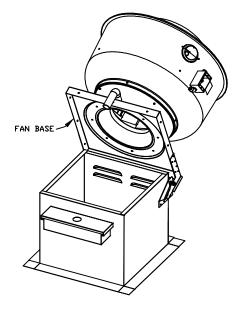
<u>OPTIONS</u>

GREASE BOX

FAN #1 DUSOHFA - EXHAUST FAN (GRIDDLE EF)





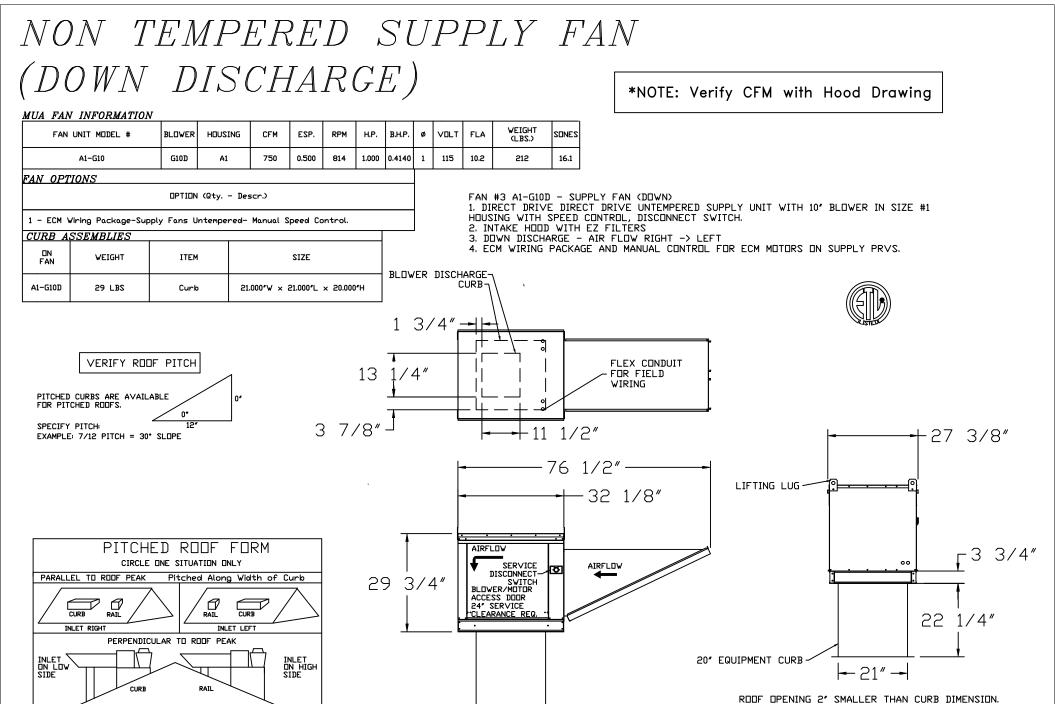








JOB JERSEY MIKE	2``.	
LOCATION CAMERON, NC		
<i>DATE</i> 6/6/19	JOB #	5159853
<i>DWG #</i> 5	DRAWN .	<i>BY</i> DF-32
REV.	SCALE N	Not To Scal





Pitched Along Length of Curb

-21″**→**



 JOB
 JERSEY MIKE'S

 LOCATION
 CAMERON, NC

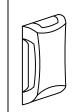
 DATE
 6/6/19
 JOB #
 5159853

 DWC #
 6
 DRAWN BY DF-32

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ELECTRICAL PACKAGES

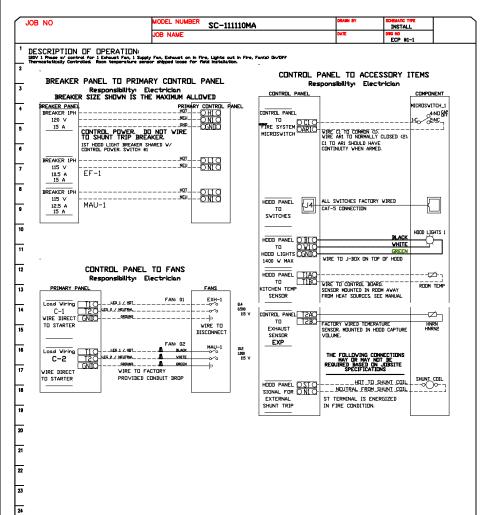
N	n.	TAG	PACKAGE #	LOCATION	SWITCH	ÆS	OPTION	FANS	CONTROLL	ED			
Ľ					LOCATION	QUANTITY	<u> </u>	FAN TAG	TYPE	?	H.P.	VOLT	FLA
Γ.	Т		SC-111110MA		Right Utility Cabinet 1 Light Smart Controls Thermostatic Control	Secret Control - Thermostetic Control		Exhaust	1	0.500	115	8.4	
L,			SC-111110MA	Right Utility Cabinet	Hood # 1	1 Fan	Smart Controls Thermostatic Control	DOWN	Supply	1	1.000	115	10.2

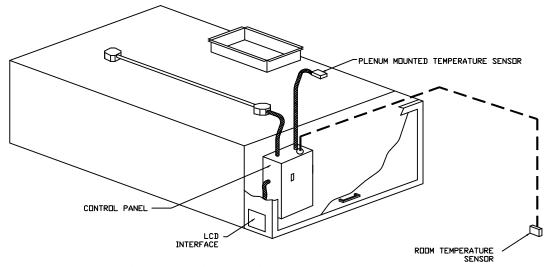


ROOM TEMPERATURE SENSOR

The Room Temperature sensor is a 10K Ilhm Thermistor. The sensor provides constant room temperature to the controller. It should be installed on a wall somewhere in the space but not directly under the hood or close to an appliance so that the reading is not affected by heat.

Typically a system will have one room temperature sensor. However, systems configured with 2 fan zones have the option to be ordered with 2 room temperature sensors, one for each zone. They should be mounted in the space accordingly.





TYPICAL HOOD CONTROL PANEL INSTALLATION

SEQUENCE OF OPERATION - HOOD CONTROLS ELECTRICAL PACKAGE: FP SERIES

Dnce all power, light and temperature sensor circuits are properly landed on the control terminal block the LCD interface will be illuminated. All temperature readings are measured by resistive temperature sensors (thermistors) installed in each hood exhaust riser. Dne room temperature sensor is installed in the space to measure ambient air temperature.

Two methods to activate systems

Manual activation:

Operator presses the fan button to energize starter(s) and start the exhaust fan(s). Supply fan(s), If present, will be activated by factory pre-wired interlack.

Automatic activation:
Turn on cooking appliances. Exhaust
fan(s) [and supply fan(s), if present]
will automatically energize when duct
temperature exceeds pre-set
differential with respect to ambient
room temperature (factory setpoint
differential = 10 degrees F,
adjustable). At the end of the day,
after cooking operations have
ceased, the fan(s) will shut off when
the duct temperature falls below the
setpoint differential.

FIRE CONDITION
IN THE EVENT OF A FIRE, A SIGNAL IS
SENT ACROSS THE NORMALLY OPEN DRY
CONTACT OF THE FIRE SUPPRESSION
SYSTEM MICROSWITCH (INTERLOCKED
WITH HOOD CONTROL PANEL BY
VITH HOOD CONTROL PANEL BY
ELECTRICIAN). EXHAUST FANKS) TO
REMAIN RUNNING, SUPPLY FANKS) TO
DE-ENERGIZE, LIGHTING CIRCUIT(S) TO
DE-ENERGIZE, LIGHTING CIRCUIT(S) TO
DE-ENERGIZE, GAS/ELECTRIC TO SHUT
OFF. MICROSWITCH MUST BE RESET PRIOR
TO RESUMPTION OF NORMAL OPERATION.

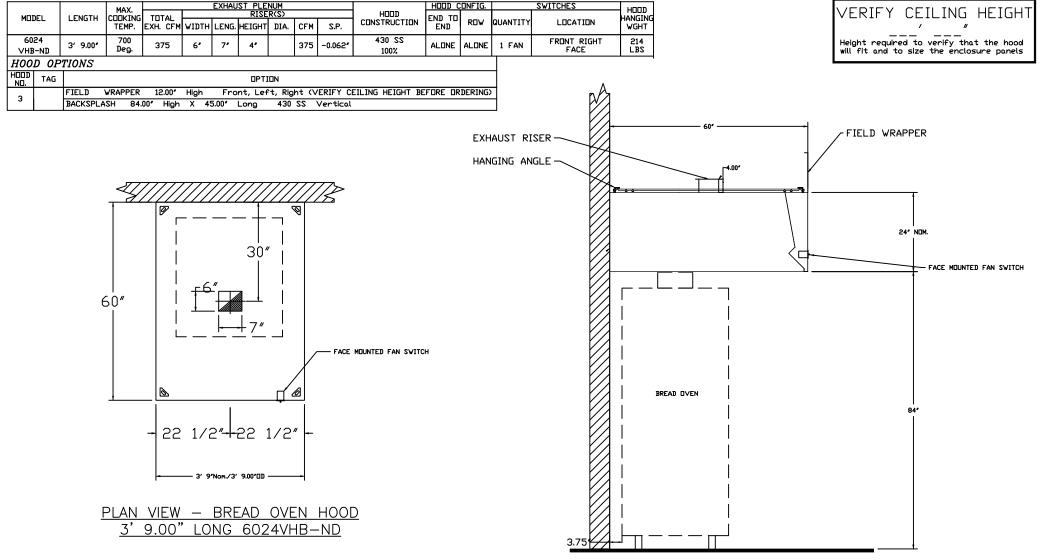






JOB JERSEY MIKE	' S	
LOCATION CAMERON, NC		
<i>DATE</i> 6/6/19	JOB #	5159853
DWG # 7	DRAWN	<i>BY</i> DF-32
REV.	SCALE	Not To Scale

BREAD OVEN HOOD (BACK WALL)



NOTE:

EXHAUST FAN IS SIZED FOR A MAXIMUM OF (3) 90 DEGREE RADIUS ELBOWS AND 25 FT OF STRAIGHT DUCTWORK. PLEASE CONSULT CAPTIVEAIRE IF DUCTWORK EXCEEDS THE ABOVE REQUIREMENTS.

<u>SECTION VIEW - MODEL 6024VHB-ND</u> BREAD OVEN HOOD

ETL LISTING DESCRIPTION BLOCK
THE CAPTIVE AIRE MODEL

/HB HAS BEEN U.L.
/10 TESTED, LISTED, AND
APPROVED TO EXHAUST
MINIMUM OF 150 CFM PER

INEAR FOOT OVER 700 EGREE COOKING EQUIPMENT **ROD AND NUTS TO BE SUPPLIED BY **STALLING CONTRACTOR

**ROD AND NUTS TO BE SUPPLIED BY **STALLING CONTRACTOR

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Ī	JOB JERSEY MIKE	2
ſ	LOCATION CAMERON, NC	
ſ	<i>DATE</i> 2019	<i>JOB #</i> 5159853
	<i>DWG #</i> 8	<i>DRAWN BY</i> DF-32
	REV.	SCALE Not To Scal

BREAD OVEN FAN

EXHAUST FAN INFORMATION

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	ø	VOLT	FLA	WEIGHT (LBS.)	SONES
1		DU12HFA	375	0.500	1404	0.180	0.1220	1	115	1.9	54	7.9

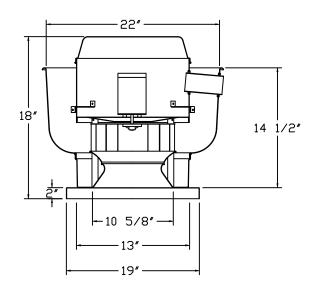
FAN OPTIONS

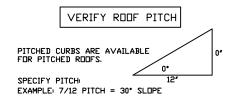
FAN UNIT NO.	TAG	OPTION (Qty Descr.)
1		1 - I 12-BDD Damper

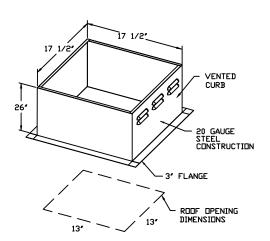
CURB ASSEMBLIES

NO.	ON FAN	WEIGHT	ITEM	SIZE	
1	# 1	31 LBS	Curb	17.500"W × 17.500"L × 26.000"H	Ĺ

FAN #1 DU12HFA - EXHAUST FAN







FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- UL705
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)

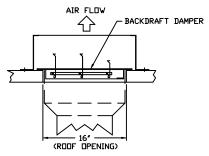
NORMAL TEMPERATURE TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

BACKDRAFT DAMPER INSTALLATION

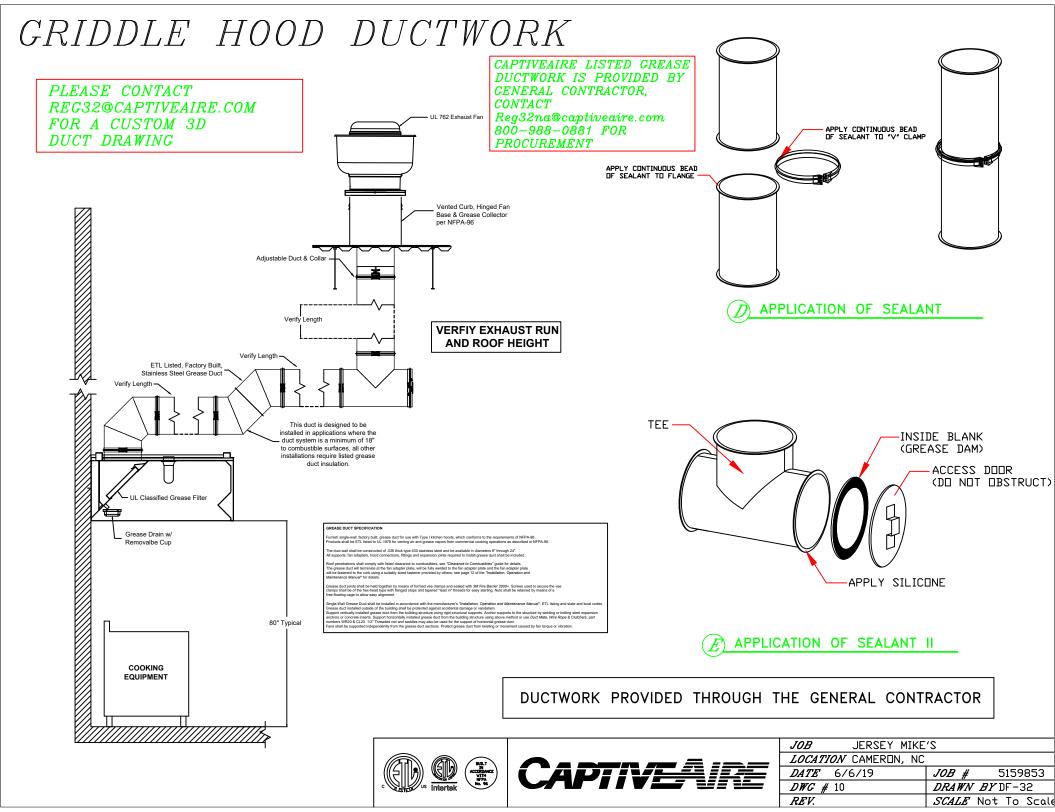








<i>TOB</i> JERSEY MIKE'	2	
COCATION CAMERON, NC		
<i>DATE</i> 2019	JOB # 5159	853
DWG # 9	DRAWN BY DF-	32
REV.	SCALE Not To	Scale



GRIDDLE HOOD DUCTWORK

GREASE DUCT & CHIMNEY SPECIFICATIONS:
PROVIDE GREASE DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW"
ROUND 20 GAUGE 430 STAINLESS STEEL DUCTWORK. MODEL "DW"
IS LISTED TO UL-1978 AND IS INSTALLED USING "V" CLAMP LOCKING
CONNECTIONS SEALED WITH 3M FIRE BARRIER 2000 PLUS. MODEL "DW"
DOES NOT REQUIRE WELDING PROVIDING IT HAS BEEN INSTALLED PER
THE MANUFACTURES INSTALLATION GUIDE.

PROVIDE RATED ACCESS DOORS AT EVERY CHANGE IN DIRECTION AND EVERY 12' ON CENTER. PER MANUFACTURES LISTING MODEL "DW" HORIZONTAL RUNS LESS THAN 75 FT. CAN BE SLOPED 1/16" PER 12", HORIZONTAL RUNS MORE THAN 75 FT. CAN BE SLOPED 3/16" PER 12". DUCT SHOULD BE SLOPED AS MUCH AS POSSIBLE TO REDUCE THE CHANCE OF GREASE ACCUMULATION IN HORIZONTAL RUNS.

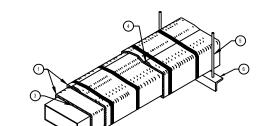
IF THE DUCT OR CHIMNEY IS WITHIN 18 INCHES OF COMBUSTIBLE MATERIAL, PROVIDE UL-2221 OR UL-103 HT LISTED DOUBLE WALL GREASE DUCT OR DOUBLE WALL CHIMNEY EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW- 2R, 2R TYPE HT, 3R, OR 3Z" ROUND 20 GAUGE 430 STAINLESS INNER DUCT INSULATED WITH A 24 GAUGE 430 STAINLESS OUTER SHELL.

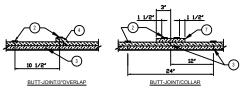
CUSTOMER APPROV	AL TO MANUFACTURE:
Approved as Noted	
Approved with NO Exception Taken	
Revise and Resubmit	
SIGNATURE	
Your Title Date	

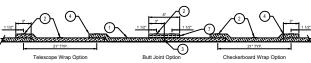
CLEARANCE TO COMBUSTIBLES				
DIAMETER	COMBUSTIBLES	LIMITED COMBUSTIBLES	NON COMBUSTIBLES	
8'	18"	3*	0"	
10"	18*	3,	0"	
12"	18*	3,	0-	
14*	18*	3*	0*	
16*	18*	3*	0*	
18*	18*	3*	0*	
50,	18*	3,	0*	
24"	18'	3*	0*	

Thermal Ceramics

Firemaster Fast Wrap XL
Commercial Kitchen Grease Duct Enclosure System
Air Ventilation Duct Enclosure System
1 or 2 Hour Shaft Alternative / Zero Clearance to Combustibles







SINGLE LAYER OR OUTSIDE LAYER INSTALLATION OPTIONS

LE	EGEND			
1	Two Layers of Firemaster Fast Wrap XL Blanket for Grease Duct Enclosures			
	One Layer of Firemaster Fast Wrap XL Blanket for Air Ventilation Duct Enclosure:			
2	Steel banding minimum 1/2" wide by 0.015" thick.			
3	Tight butt joints on inner layer			
4	Min. 3" overlap on perimeter and between adjacent blanket on outside layer			
5	Min. 3/8" diameter hanger rod			
6	Min. 2" x 2" x 1/8" angle for Grease Duct Enclosures			
	Min. 1-1/2" x 1-1/2" x 1/8" angle or SMACNA Equivalent for Air Ventilation			
	Duct Enclosures			
7	Optional 6" FireMaster Fast Wrap XL collar			







GREASE DUCT SPECIFICATION

Furnish single-wall, factory built, grease duct for use with Type I kitchen hoods, which conforms to the requirements of NFPA-96; Capprocade _ Products shall be ETL listed to the UL-1978 standard for venting air and grease vapors from commercial cooking operations as described in NFPA-96.

The duct wall shall be constructed of .036" thick type 430 stainless steel and be available in diameters of 8" to 24". The grease duct termination at the fan shall be fully welded to a fan adapter plate (where applicable) and the adapter plate shall be fastened to the curb using a suitably sized fastener provided by others. See Detail A

The duct shall be listed with 18" clearance to combustible materials, 3" clearance to limited combustible materials and 0" clearance to non-combustible materials. Combustible materials are to be defined by the authority having jurisdiction. In cases where the duct distance to combustible materials is less than specified above, insulating products must be installed providing a reduced listing clearance. Approved insulating products include Firemaster Fast Wrap XL or equal when installed in accordance with the manufacturer's instructions. See Details B & C

Grease duct joints shall be held together by means of formed vee clamps and sealed with 3M Fire Barrier 2000+. Screws used to secure the vee clamps shall be of the hex-head type with flanged stops and tapered "lead in" threads for easy starting. Nuts shall be retained by means of a free-floating cage to allow easy alignment. A continuous bead of sealant is to be applied to the duct flange to flange connection, as well as to the "V" groove of the vee clamp. See Detail D

Single-Wall Grease Duct shall be installed in accordance with the manufacturer's "Installation, Operation and Maintenance Manual". ETL listing and state and local codes. Grease duct installed outside of the building shall be protected against accidental damage or vandalism. Support vertically installed grease duct from the building structure using rigid structural supports. Anchor supports to the structure by welding or bolting steel expansion anchors or concrete inserts. Support horizontally installed grease duct from the building structure using above method or use *Duct* Mate. Wire Rope & Clutchers, part numbers WR20 & CL20. 1/2" Threaded rod and saddles may also be used for the support of horizontal grease duct. Fans shall be supported independently from the grease duct sections. Protect grease duct from twisting or movement caused by fan torque or vibration

Grease duct installations require provisions for cleaning the interior of the duct. NFPA cleanout requirements are as follows:

- A cleanout must be provided at each change of direction except where the entire length of duct can be inspected and cleaned from either the hood or the discharge end.
- 2. On horizontal duct runs, at least one 20" diameter opening must be provided. Where the opening is smaller than 20" diameter, openings large enough to permit cleaning must be provided at intervals of no more than 12".
- 3. Openings must be at the side or the top, whichever is more accessible. When the opening is on the side of the duct, the lower edge of the opening must be at least 1 ½" above the bottom of the duct. For listed grease duct, this is accomplished by the use of the grease manifold tee and cleanout cap. See Detail E
- 4. On vertical duct runs where personnel entry is possible, access must be from the top of the riser. Where entry is not possible, access must be provided at each floor.

