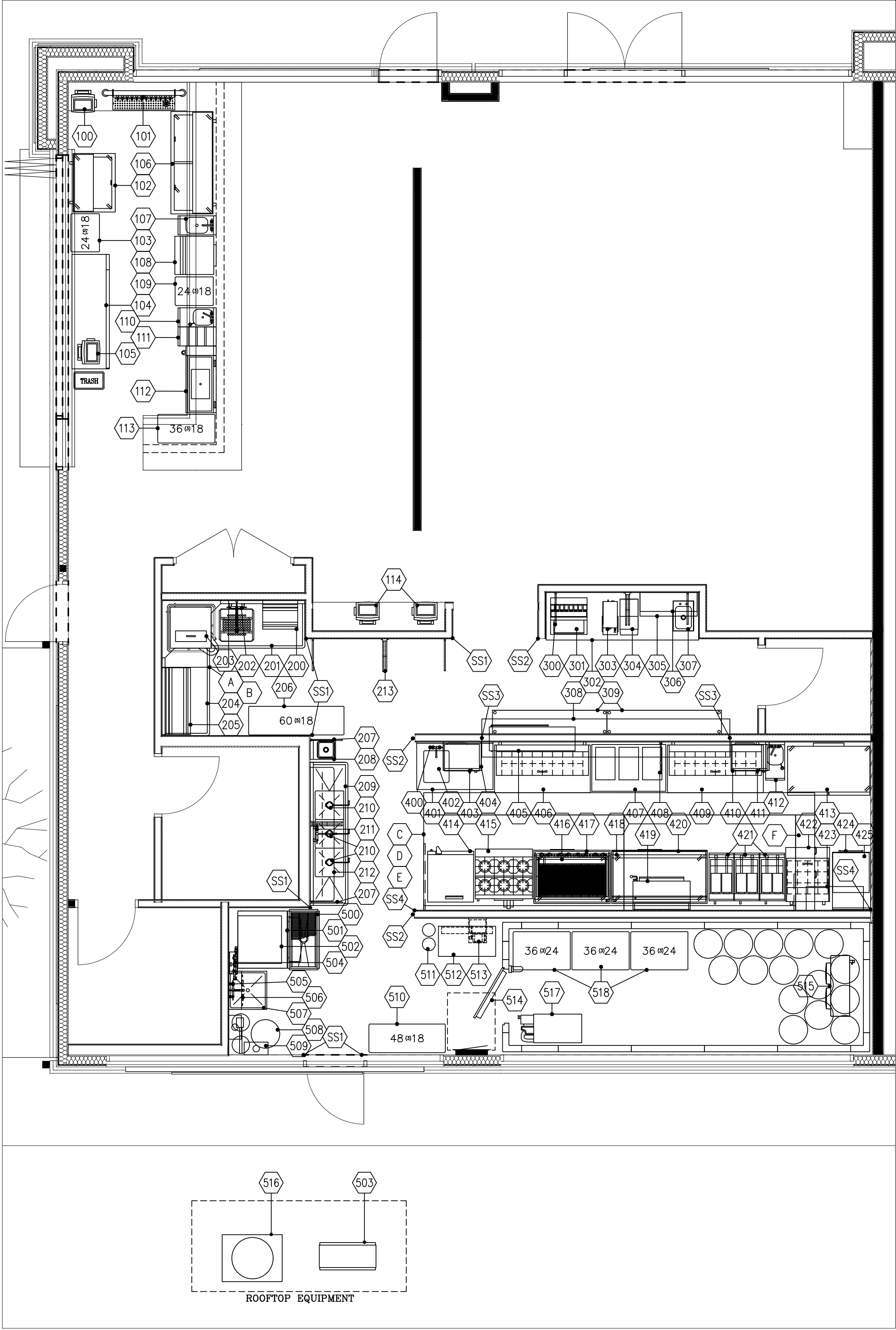



EQUIPMENT SCHDEULE		
Item Number	Quantity	Description
100	1	POS System
101	1	Draft Beer Dispensing Tower
102	1	Glass Froster
103	1	Underbar Shelving Unit
104	1	Back Bar Cabinet, Refrigerated
105	1	POS System
106	1	Bottle Cooler
107	1	Dump Sink
108	1	Glasswasher, Undercounter
109	1	Underbar Shelving Unit
110	1	Hand Sink
111	1	Bottle Storage Unit
112	1	Ice Bin
113	1	Underbar Shelving Unit
114	2	POS System
200	1	Dishtable Sorting Shelf
201	1	Soiled Dishtable
202	1	Pre-Rinse Faucet
203	1	Dishwasher, Corner
204	1	Clean Dishtable
205	1	Glass Rack Shelf, 42"
206	1	Pot/Pan Shelving
207	1	Overhead Shelving
208	1	Hand Sink
209	1	3 Comp Sink, 18"x18" Bowls
210	3	Twist Waste Valve
211	1	Wall Mount Faucet
212	1	Overshelf
213	1	Overhead Shelving
300	1	Overhead Shelving
301	1	Soda Dispenser, In-Counter
302	1	Beverage Counter
303	1	Iced Tea Brewer
304	1	Coffee Dispenser
305	1	Wall Shelf, 15"x36"
306	1	Wall Shelf, 12"x36"
307	1	Drop In Sink, 10"x14" Bowl
308	1	Pass Thru Shelf
309	2	Dish Cabinet
400	1	Deck Mount Faucet
401	1	Work Table, 30"x48" w/ PREP Sink
402	1	Twist Waste Valve
403	1	Microwave Oven
404	1	Microwave Oven, Shelf
405	1	Heat Lamp
406	1	Sandwich Prep Refrigerator
407	1	Hot Food Serving Table
408	1	Filler Faucet
409	1	Sandwich Prep Refrigerator
410	1	Microwave Oven, Shelf
411	1	Microwave Oven
412	1	Hand Sink
413	1	Reach-In Freezer
414	1	Convection Oven, Gas
415	1	Range, 36", 6 Burners w/ Convection Oven
416	1	Charbroiler, Gas, Countertop
417	1	Equipment Stand, Refrigerated Base
418	1	Griddle, Gas, Countertop
419	1	Salamander Broiler, Gas
420	1	Equipment Stand, Refrigerated Base
421	1	Fryer, 50lb
422	1	Mega Top Sandwich Prep Refrigerator
423	1	Wall Shelf, 15"x36"
424	1	Work Table, 30"x24"
425	1	Pizza Bake Oven, Countertop, Electric
500	1	Floor Trough, 18"x36"
501	1	Ice Bin, 1000 lb
502	1	Ice Machine, 30", 1300lb
503	1	Remote Condenser Unit
504	1	Water Filter System, Triple
505	1	Service Sink Faucet
506	1	Wall Shelf w/ Mop Rack
507	1	Mop Sink
508	1	Water Softener Conditioner
509	2	Tankless Water Heater, Gas
510	1	Dry Storage Shelving
511	2	CO2 Cylinder Tank
512	1	Bag in Box Syrup Tank Rack
513	1	Carbonator, Wall Mount
514	1	Walk in Cooler
515	1	Evaporator
516	1	Remote Condenser Unit
517	1	Draft Beer System Power Pack
518	1	Walk In Shelving

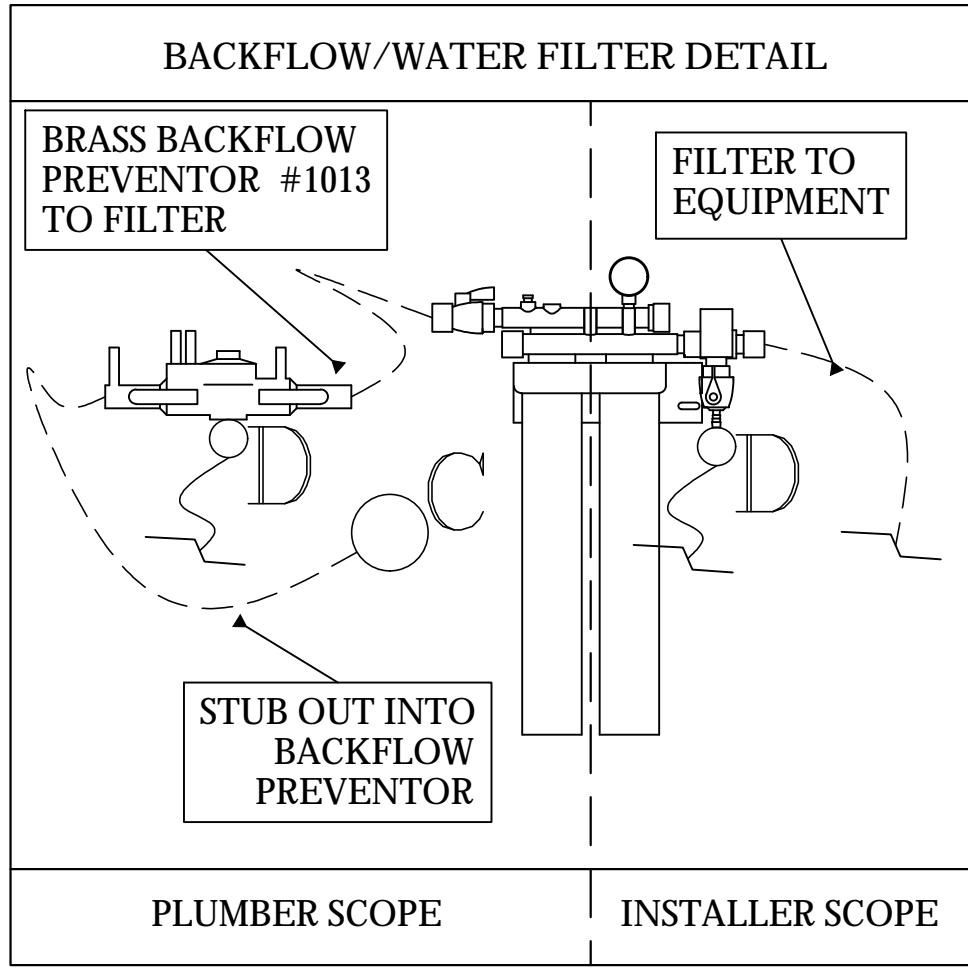
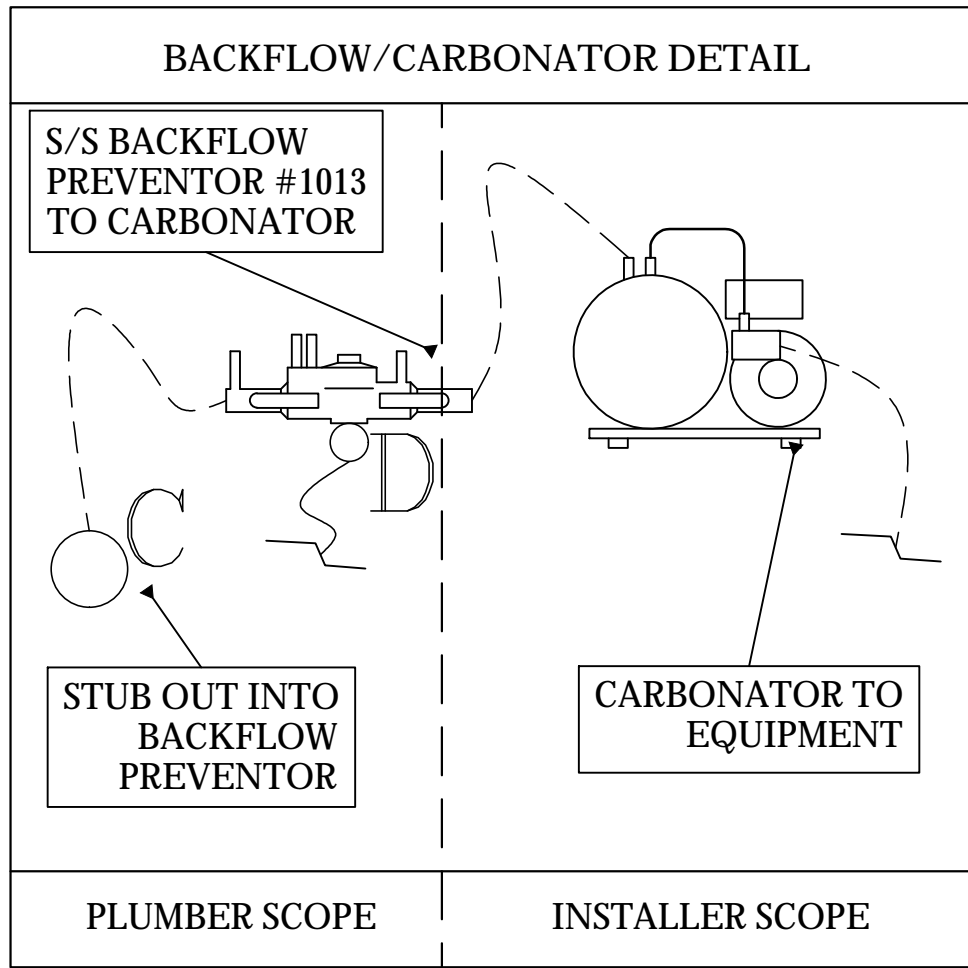


EQUIPMENT FLOOR PLAN
SCALE: 1/4"=1'-0"

REV.	ARCHITECT	STATUS								
CHOUINARD DESIGN STUDIO 7234 E SHOEMAN LANE #7 SCOTTSDALE, ARIZONA 85251 (480) 947-4992			AZ★RC ARIZONA RESTAURANT CONSULTING 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 602.699.5131 JUSTIN@AZRESTAURANTCONSULTING.COM							
POINT 22 TAVERN 9248 E. CADENCE PKWY MESA, ARIZONA 85212			FOODSERVICE EQUIPMENT PLAN							
Drawn by:			JBM							
Checked by:										
Date:			3/1/2022							
Sheet Number:										
FS-1.0										

POINT 22 TAVERN 9248 E. CADENCE PKWY MESA, ARIZONA 85212	 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 602.699.5131 JUSTIN@AZRESTAURANTCONSULTING.COM	ARCHITECT CHOINARD DESIGN STUDIO 7234 E SHOEMAN LANE #7 SCOTTSDALE, ARIZONA 85251 (480) 947-4992	REV.		STATUS
			<input checked="" type="checkbox"/> A	-	
			<input type="checkbox"/> B	-	
			<input type="checkbox"/> C	-	
			<input type="checkbox"/> D	-	
EQUIPMENT SCHEDULE			<input type="checkbox"/> E	-	-
Drawn by:	JBM				
Checked by:					
Date:	3/1/2022				
Sheet Number:					
FS-1.1					

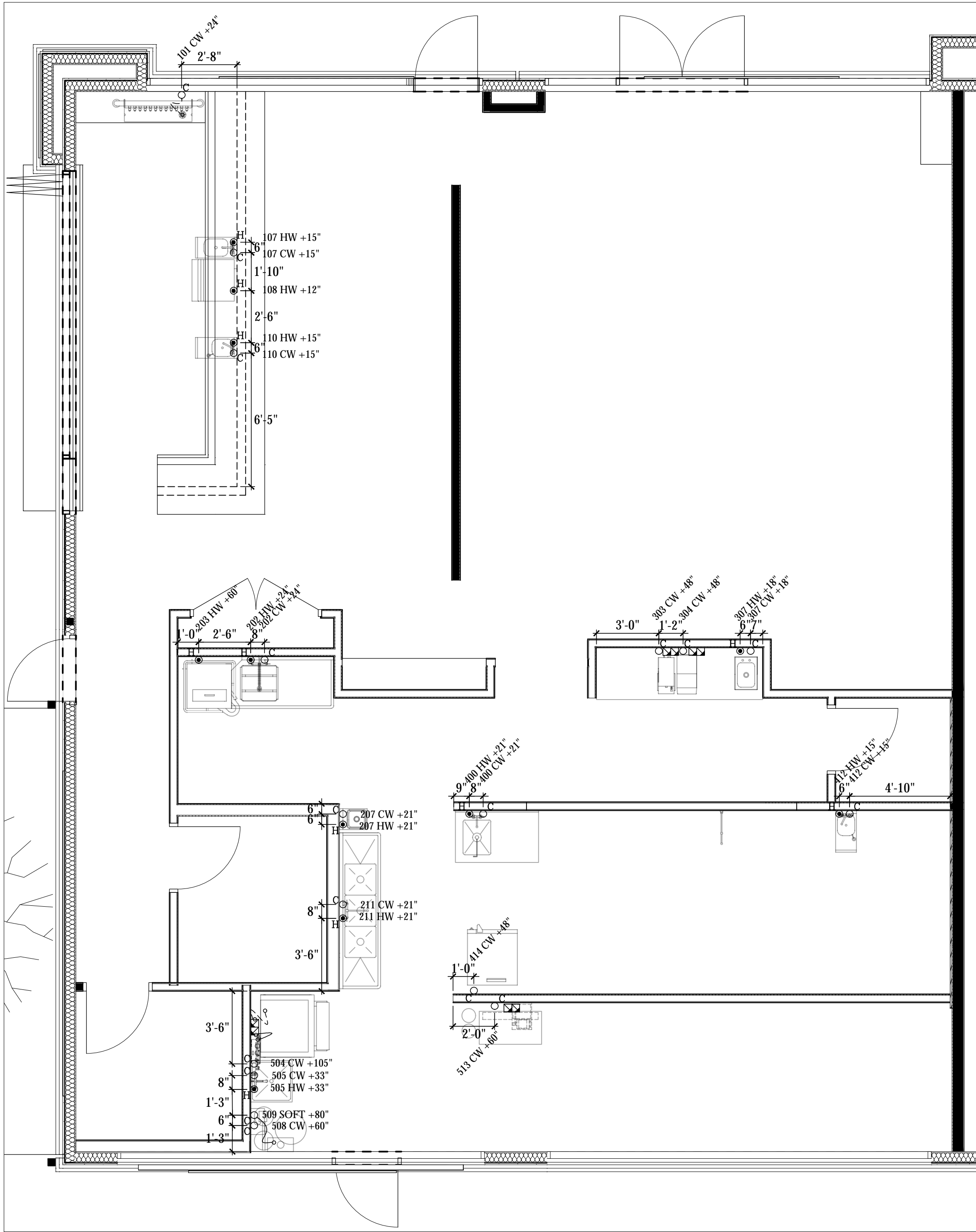
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LEGEND - PLUMBING CONNECTIONS

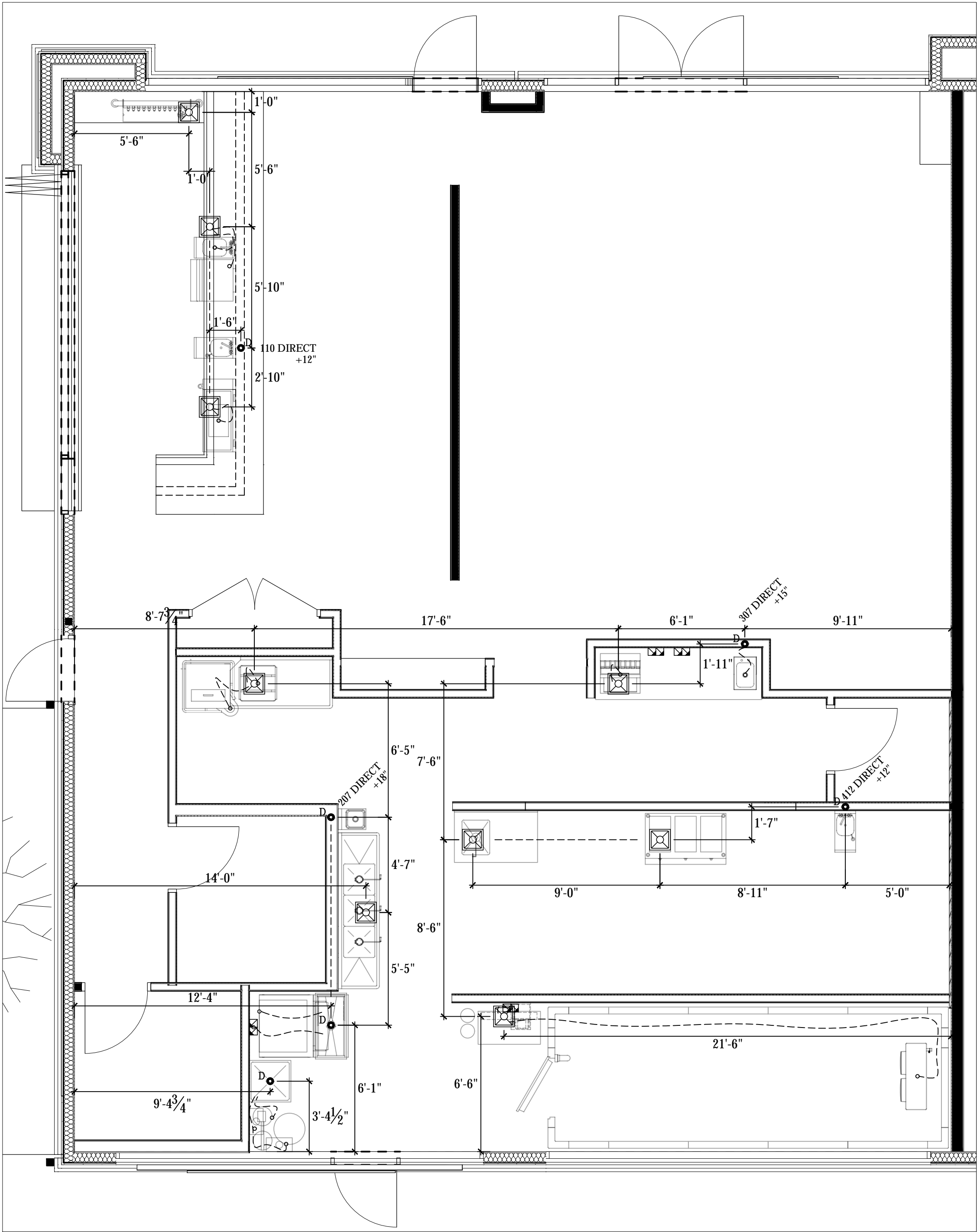
NOT ALL SYMBOLS MAY BE USED

- C UNTREATED COLD WATER STUB OUT
- C REVERSE OSMOSIS COLD WATER STUB OUT
- H ● SOFTENED HOT WATER STUB OUT
- HOT/COLD WATER CONNECTION POINT TO BE INSTALLED BY PLUMBING CONTRACTOR
- G ● G-GAS STUB OUT AT WALL
- GAS CONNECTION POINT TO BE INSTALLED BY PLUMBING CONTRACTOR
- D ● 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
- ⊠ BACKFLOW PREVENTER LOCATION
- SODA CONDUIT STUB OUT (UNDERGROUND)
- SODA LINES (OVERHEAD)
- ⊗ BEER CONDUIT STUB OUT (UNDERGROUND)



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

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,
VENDOR TRADES:	- PRESSURE REGULATOR FOR PROPER INSTALLATION OF DISH MACHINE AS REQUIRED BY
	MANUFACTURER.
	- FINAL CONNECTION FROM FILTER TO PROVIDED EQUIPMENT.

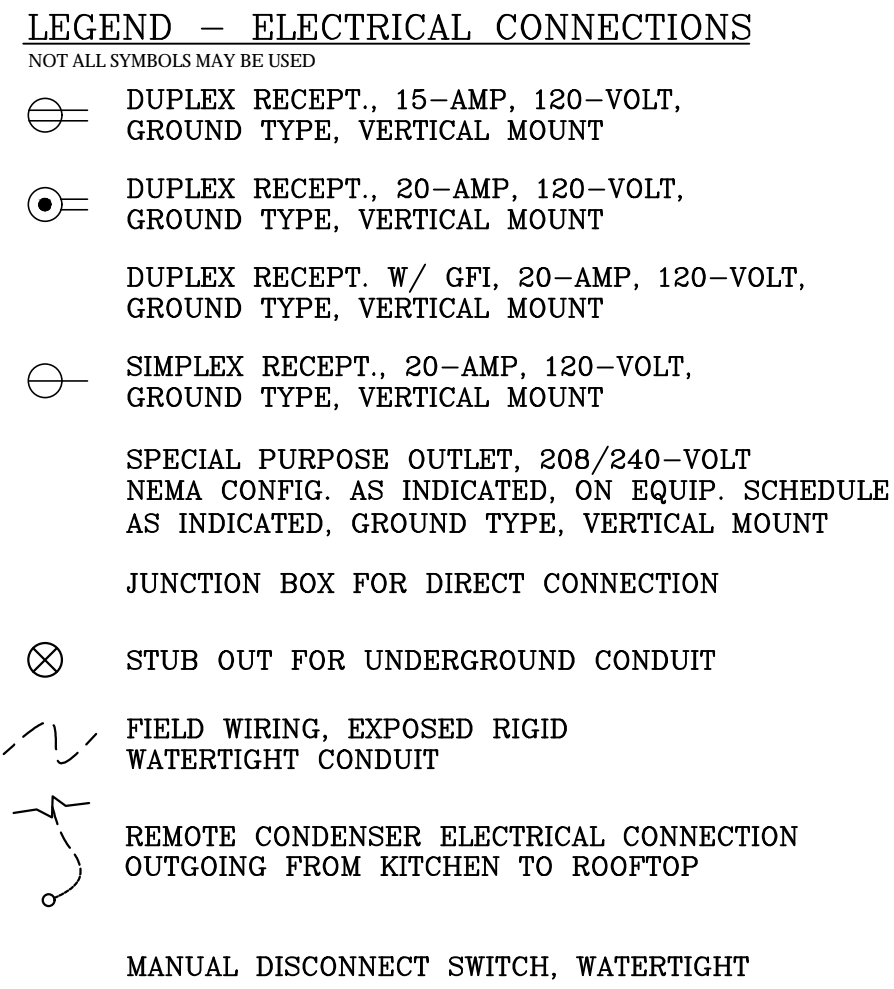


DRAIN ROUGH IN PLAN
SCALE: 1/4"=1'-0"

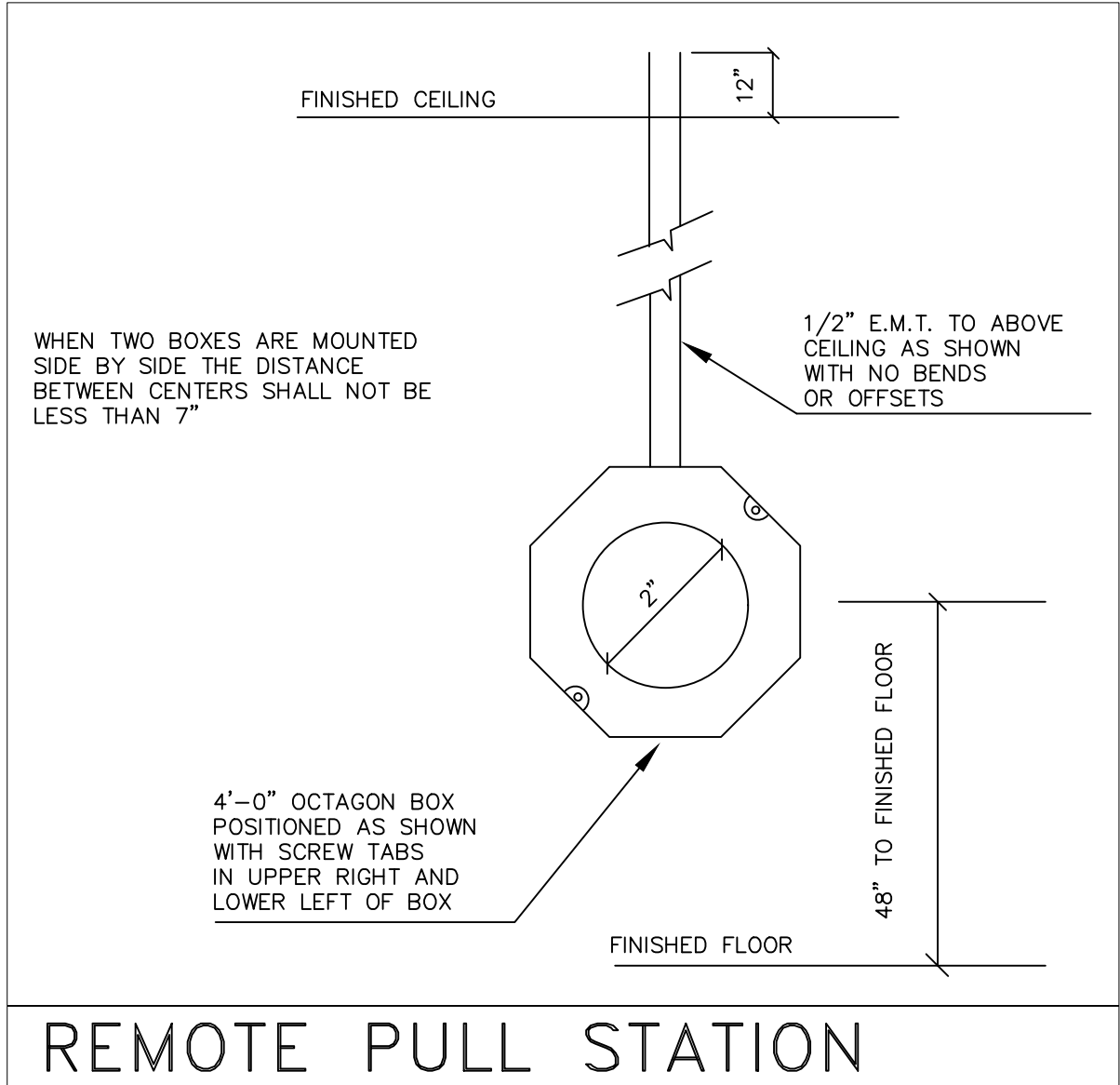
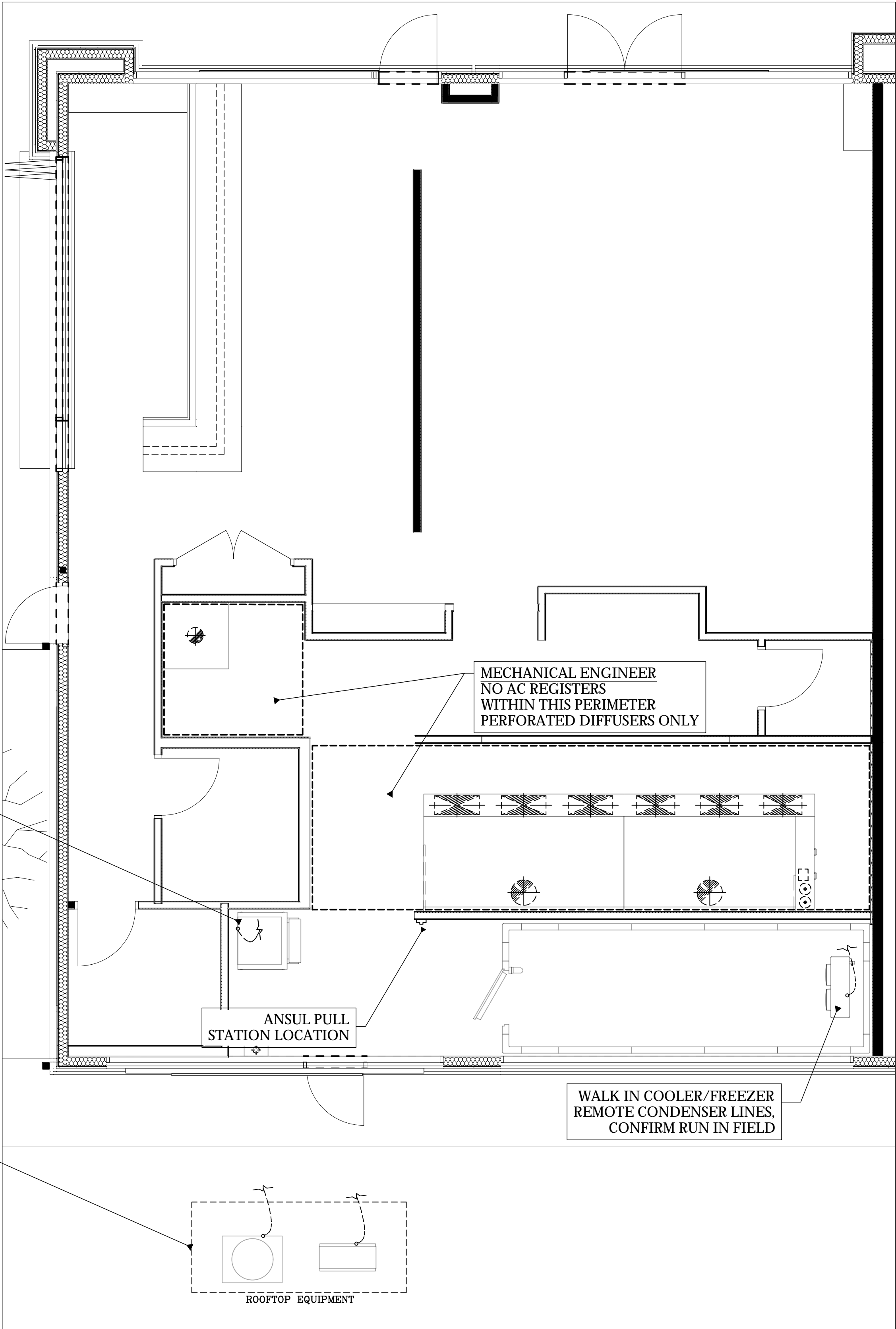
PLUMBING SCOPE OF WORK - DRAINS	
KEC TO PROVIDE:	- ALL TWIST WASTE VALVES & BASKET DRAINS, AS REFLECTED ON EQUIPMENT SCHEDULE.
	- INSTALLATION OF PVC DRAINS FOR ICE MACHINE AND ICE BIN WITH NECESSARY AIR VENT AS PER CODE,
	- PIPE CONDENSATE DRAIN FOR WALK IN COOLER WITH 3/4" COPPER TUBING, WITH NECESSARY "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.

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	-	B			
	-	C			
	-	D			
	-	E			
POINT 22 TAVERN 9248 E. CADENCE PKWY MESA, ARIZONA 85212		PLUMBING ROUGH IN PLAN		AZ★RC ARIZONA RESTAURANT CONSULTING 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 602.692.5131 JUSTIN@AZRESTAURANTCONSULTING.COM	
Drawn by:		JBM		Date: 3/1/2022	
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				FS-2.0	



- 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,
 - 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:
- 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,
 - MOUNTING OF ELECTRICAL CONTROLS (IF NECESSARY),
 - FINAL ELECTRICAL & PLUMBING CONNECTIONS,
 - START UP AND BALANCE OF HOOD WITH AC,
 - CUTTING AND SEAL ROOF PENETRATIONS FOR REMOTE CONDENSER LINE CHASE - PROVIDE GALVANIZED "GOOSE NECK" IF PREFERRED OVER KEC PROVIDED PVC,
 - CONDENSER CURBS SHOULD THEY BE REQUIRED OVER 4"X4" WOOD BY KEC.



- 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

MECHANICAL CONDITIONS PLAN

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

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ARCHITECT		REV.	STATUS	
CHOINARD DESIGN STUDIO 7234 E SHOEMAN LANE #7 SCOTTSDALE, ARIZONA 85251 (480) 947-4992		A	-	-
		B	-	-
		C	-	-
		D	-	-
		E	-	-
POINT 22 TAVERN 9248 E. CADENCE PKWY MESA, ARIZONA 85212		Drawn by: JBM		
MECHANICAL ROUGH IN PLAN		Checked by:		
		Date: 3/1/2022		
		Sheet Number:		
		FS-4.0		

HOOD INFORMATION – JOB#5334823

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM RISER(S)							TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG	
										WIDTH	LENG	HEIGHT	DIA	CFM	VEL	SP			END TO END	ROW
1	B3	4230 VHB-G	CAPTIVEAIRE	3' 6"	700 DEG	II	N/A	150	525			4"	10"	525	963	-0.069"	0	430 SS 100%	ALONE	ALONE
2	D6 (Left)	6030 ND-2-PSP-F	CAPTIVEAIRE	9' 0"	600 DEG	I	HEAVY	222	2000			4"	16"	2000	1432	-0.623"	1850	430 SS WHERE EXPOSED	LEFT	ALONE
3	D6 (Right)	6030 ND-2-PSP-F	CAPTIVEAIRE	10' 6"	600 DEG	I	HEAVY	262	2750			4"	16"	2750	1970	-1.101"	1980	430 SS WHERE EXPOSED	RIGHT	ALONE

HOOD INFORMATION

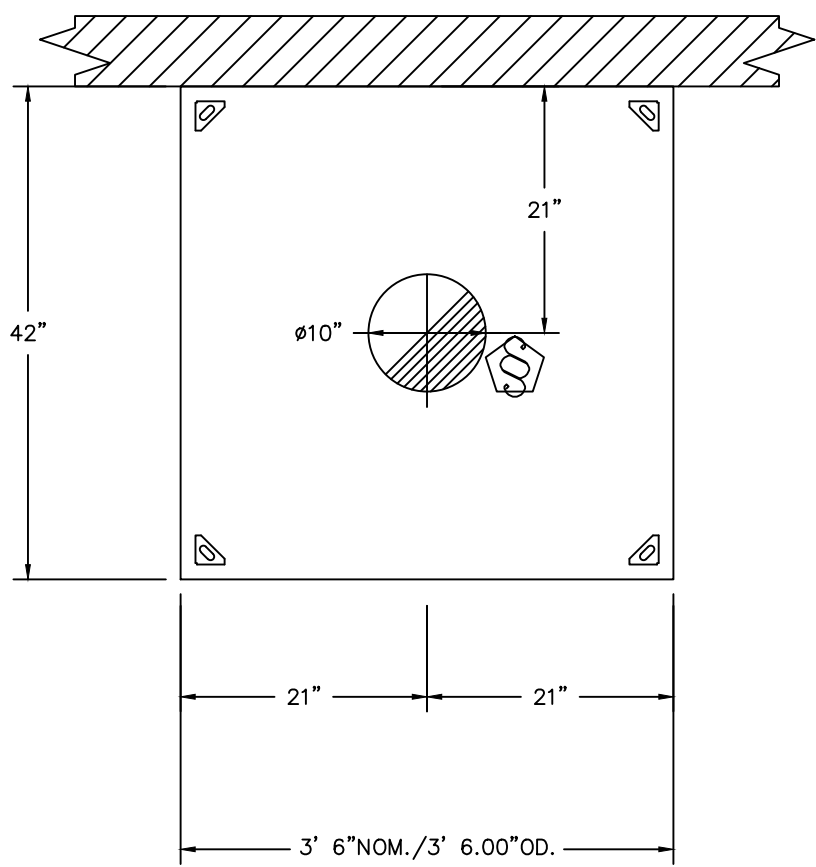
HOOD NO	TAG	FILTER(S)				LIGHT(S)			UTILITY CABINET(S)						FIRE SYSTEM PIPING	HOOD HANGING WEIGHT	
		TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY	TYPE	WIRE GUARD	LOCATION	SIZE	FIRE SYSTEM		ELECTRICAL			SWITCHES
												TYPE	SIZE	MODEL #			QUANTITY
1	B3						0									NO	145 LBS
2	D6 (Left)	CAPTRATE SOLO FILTER	6	20"	16"	85% SEE FILTER SPEC	3	L55 SERIES E26	NO	LEFT	12"x60"x30"	TANK FS	4.0/4.0/4.0	DCV-1111	1 LIGHT 1 FAN	YES	965 LBS
3	D6 (Right)	CAPTRATE SOLO FILTER	7	20"	16"	85% SEE FILTER SPEC	3	L55 SERIES E26	NO							YES	687 LBS

HOOD OPTIONS

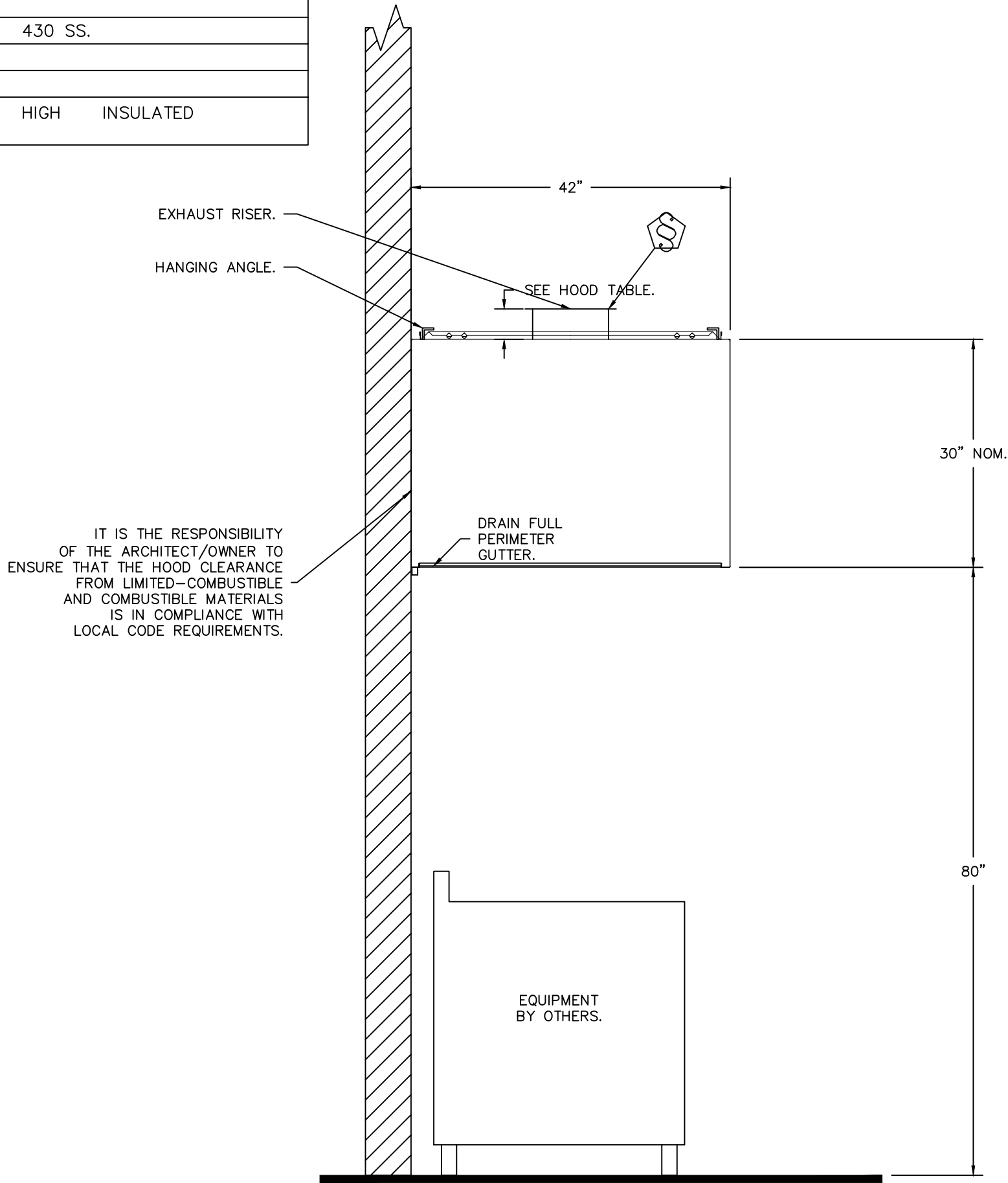
HOOD NO	TAG	OPTION
2	D6 (Left)	LEFT QUARTER END PANEL 23" TOP WIDTH, 0" BOTTOM WIDTH, 23" HIGH 430 SS. BALANCE DAMPERS.
3	D6 (Right)	RIGHT WIDE VERTICAL END PANEL 42" TOP WIDTH, 36" BOTTOM WIDTH, 80" HIGH INSULATED 430 SS.

PERFORATED SUPPLY PLENUM(S)

HOOD NO	TAG	POS	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)				
							WIDTH	LENG	DIA	CFM	SP
2	D6 (Left)	Front	120"	14"	6"	MUA	12"	24"		616	0.170"
						MUA	12"	24"		616	0.170"
						MUA	12"	24"		616	0.170"
						MUA	12"	28"		660	0.166"
3	D6 (Right)	Front	126"	14"	6"	MUA	12"	28"		660	0.166"
						MUA	12"	28"		660	0.166"



PLAN VIEW – HOOD #1 (B3)
3' 6.00" LONG 42.30VHB-G



SECTION VIEW – MODEL 4230VHB-G
HOOD – #1 (B3)

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

VERIFY CEILING HEIGHT

____' - ____"

HEIGHT REQUIRED TO VERIFY THAT HOOD FITS SPACE AND TO SIZE THE ENCLOSURE PANELS

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.

CUSTOMER APPROVAL TO MANUFACTURE:

Approved as Noted ☐
Approved with NO Exception Taken ☐
Revise and Resubmit ☐
SIGNATURE _____
Your Title _____ Date _____

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

PATENT NUMBERS

AC-PSP (UNITED STATES) – US PATENT 7963830 B2.
AC-PSP WALL (CANADA) – CA PATENT 2820509.
AC-PSP ISLAND (CANADA) – CA PATENT 2526330.

SPECIFICATION: CAPTRATE GREASE-STOP SOLO FILTER

THE CAPTRATE GREASE-STOP SOLO FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-BAFFLE DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAFFLE DESIGN, TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

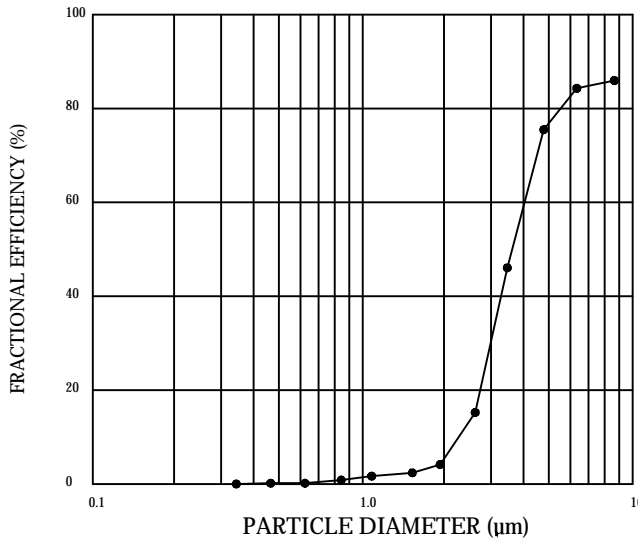
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.

THE CAPTRATE GREASE-STOP SOLO WAS TESTED TO ASTM STANDARD ASTM F2519-05.

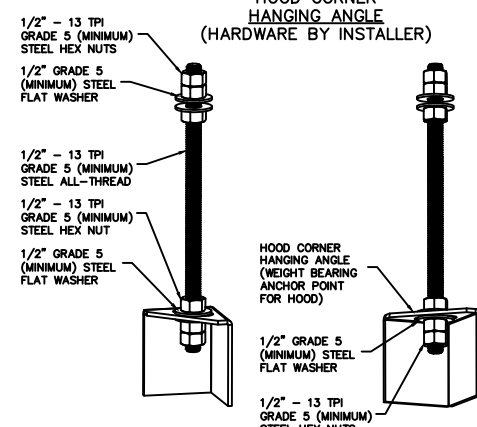
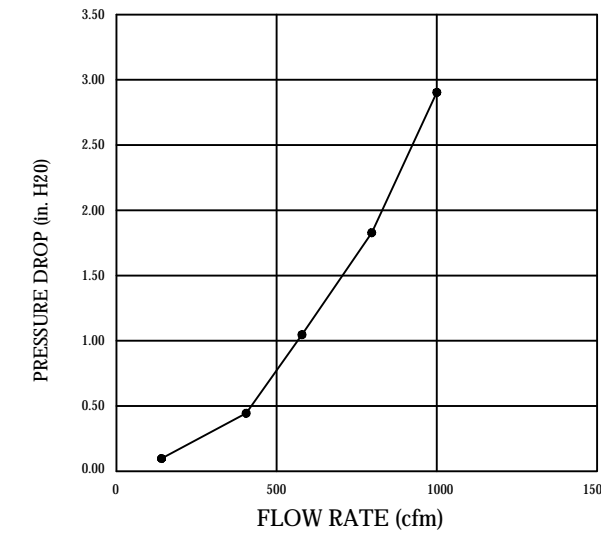
EFFICIENCY VS. PARTICLE DIAMETER



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:

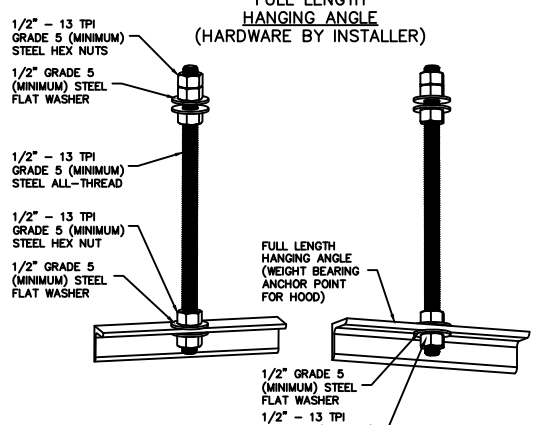
NFPA #96
NSF STANDARD #2
UL STANDARD #1046
INT. MECH. CODE (MC)
ULC-S643

PRESSURE DROP VS. FLOW RATE



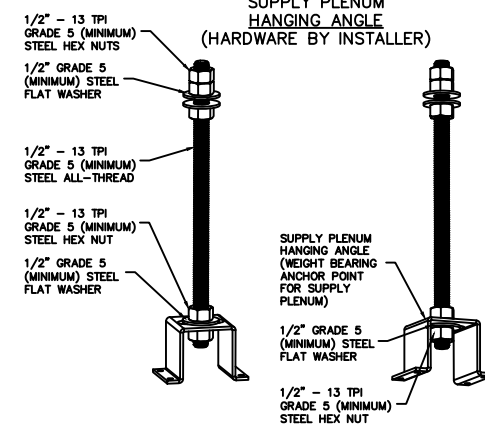
ASSEMBLY INSTRUCTIONS

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



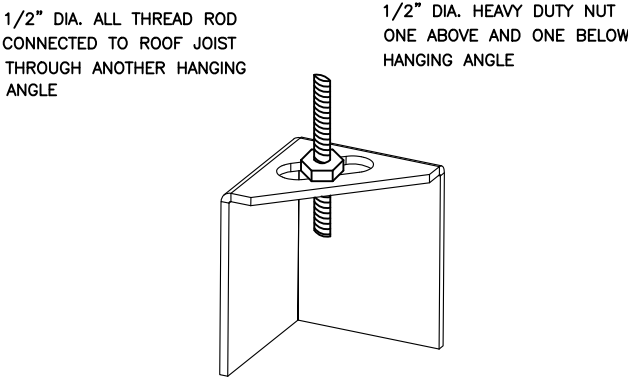
ASSEMBLY INSTRUCTIONS

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 FULL LENGTH HANGING ANGLES. 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.



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 2847BD	2.00"	14.25"	-
VHB/VHB-G	36"x36"	42"x42"	48"x48"
FRONT/BACK DIMS BY SIZE	2.246"	2.246"	2.246"

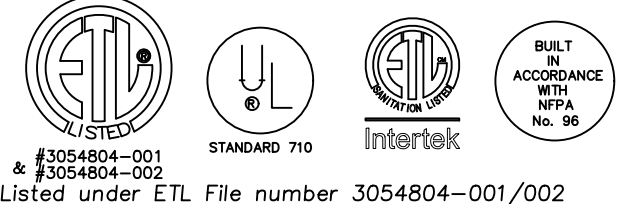
HANGING ANGLE LOCATIONS

EXHAUST CFM=LENGTH OF HOOD X CFM/LIN.FT. (LOAD)
SUPPLY CFM=EXHAUST CFM X PERCENTAGE REQUIRED
TOTAL DUCT AREA=144 X CFM(4)
DUCT LENGTH= TOTAL DUCT AREA / DUCT DEPTH

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

CALCULATIONS UTILIZED

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH:



BUILDING CODES

CAPTIVE-AIRE 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 CAPTIVE-AIRE 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 CAPTIVE-AIRE 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.

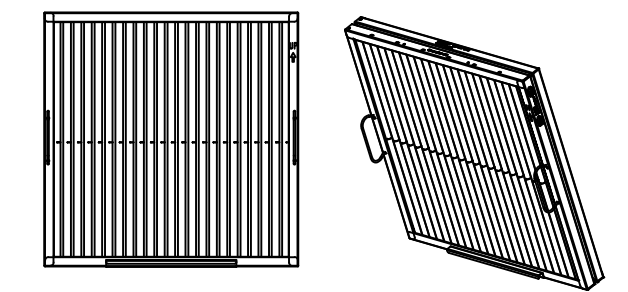
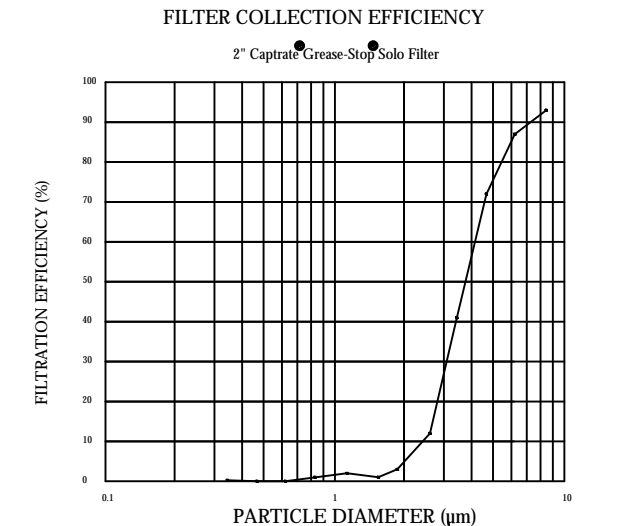
BALANCE

- 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.
- SIGNED AND "APPROVED" COPIES OF THIS DOCUMENT MUST BE RECEIVED BY THE FACTORY PRIOR TO COMMENCEMENT OF FABRICATION.

GENERAL NOTES



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

FILTER DETAIL

Point 22 Tavern – Mesa

MESA, AZ, 85201

2/17/2022

5334823

tim.mathis

3/4" = 1'-0"

MASTER DRAWING

1

POINT 22 TAVERN
9248 E. CADENCE PKWY
MESA, ARIZONA 85212

MECHANICAL SPECIFICATIONS

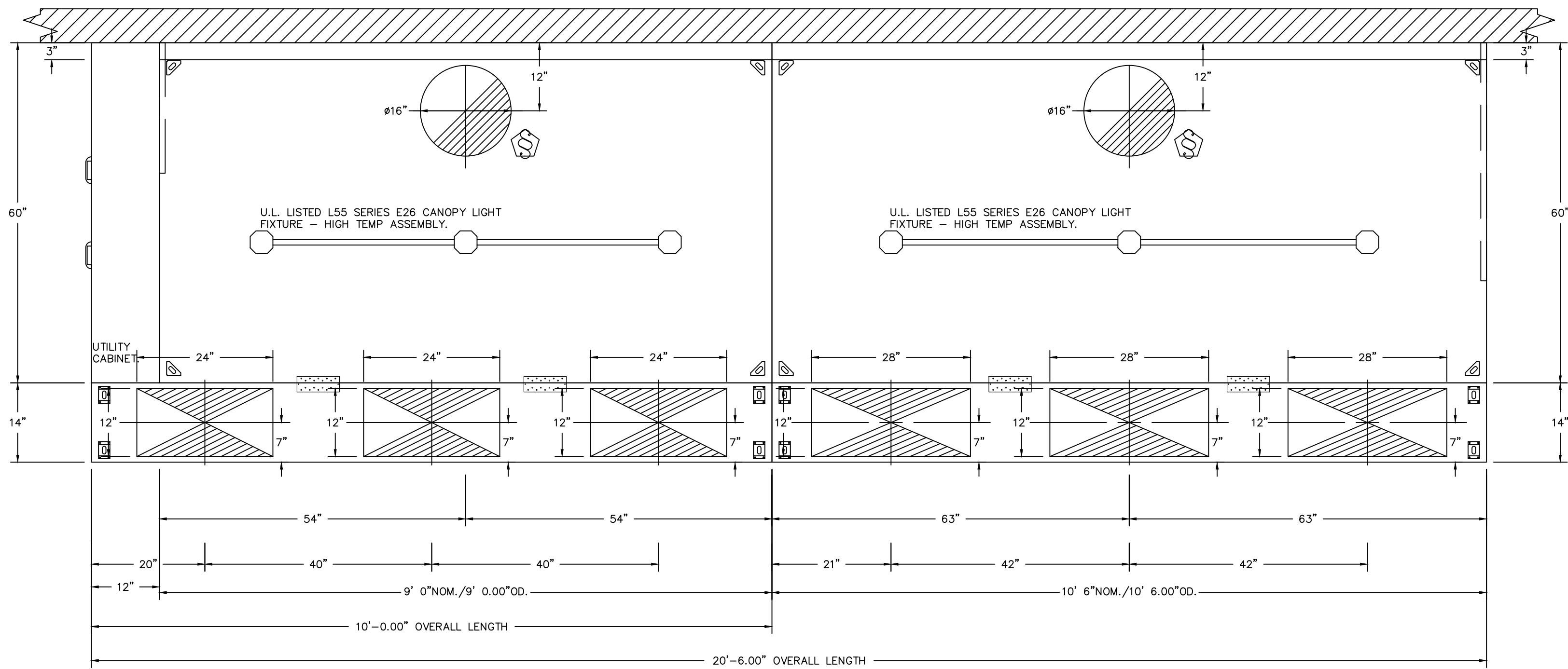
Drawn by: TM

Checked by: JBM

Date: 3/1/2022

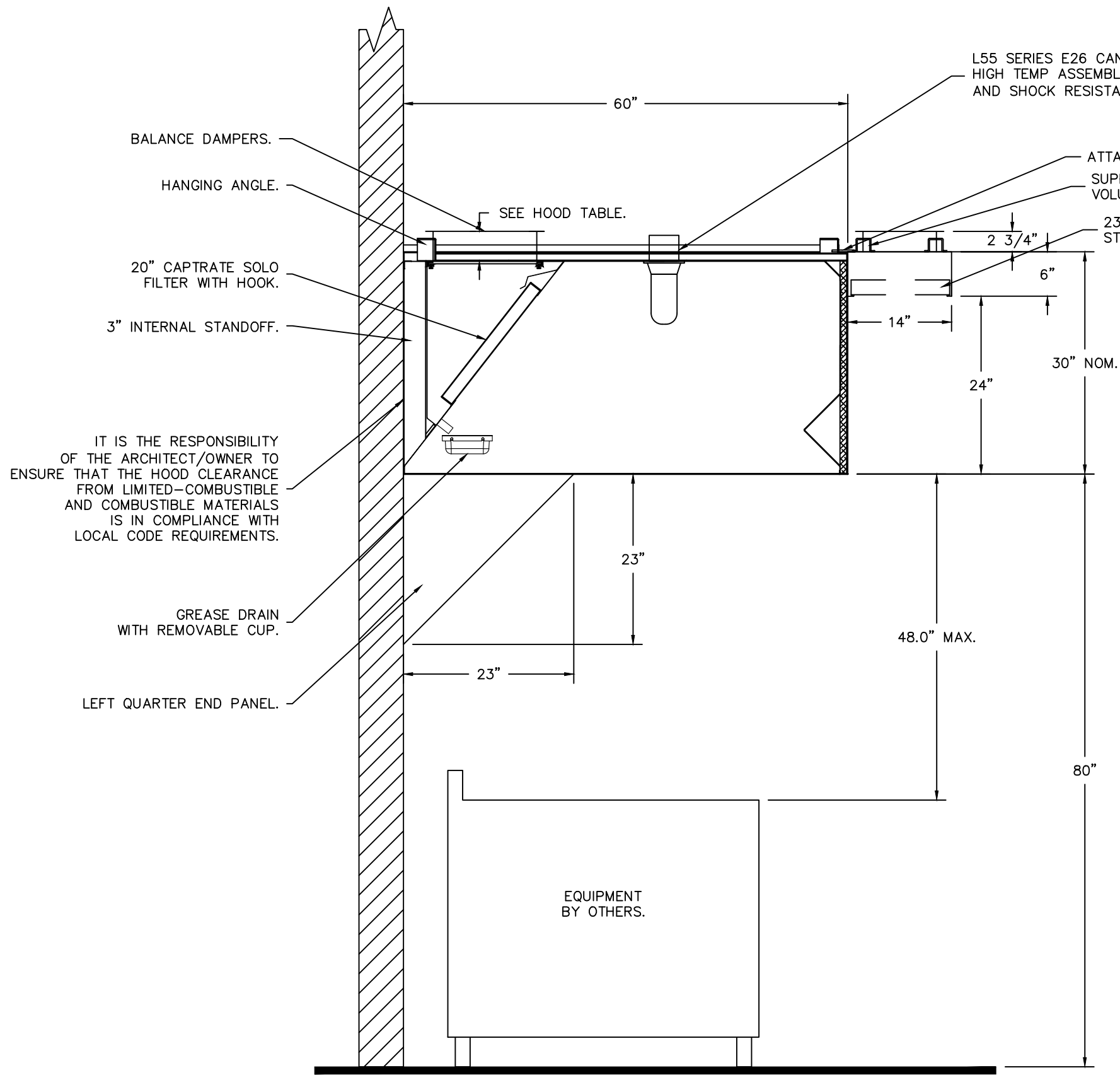
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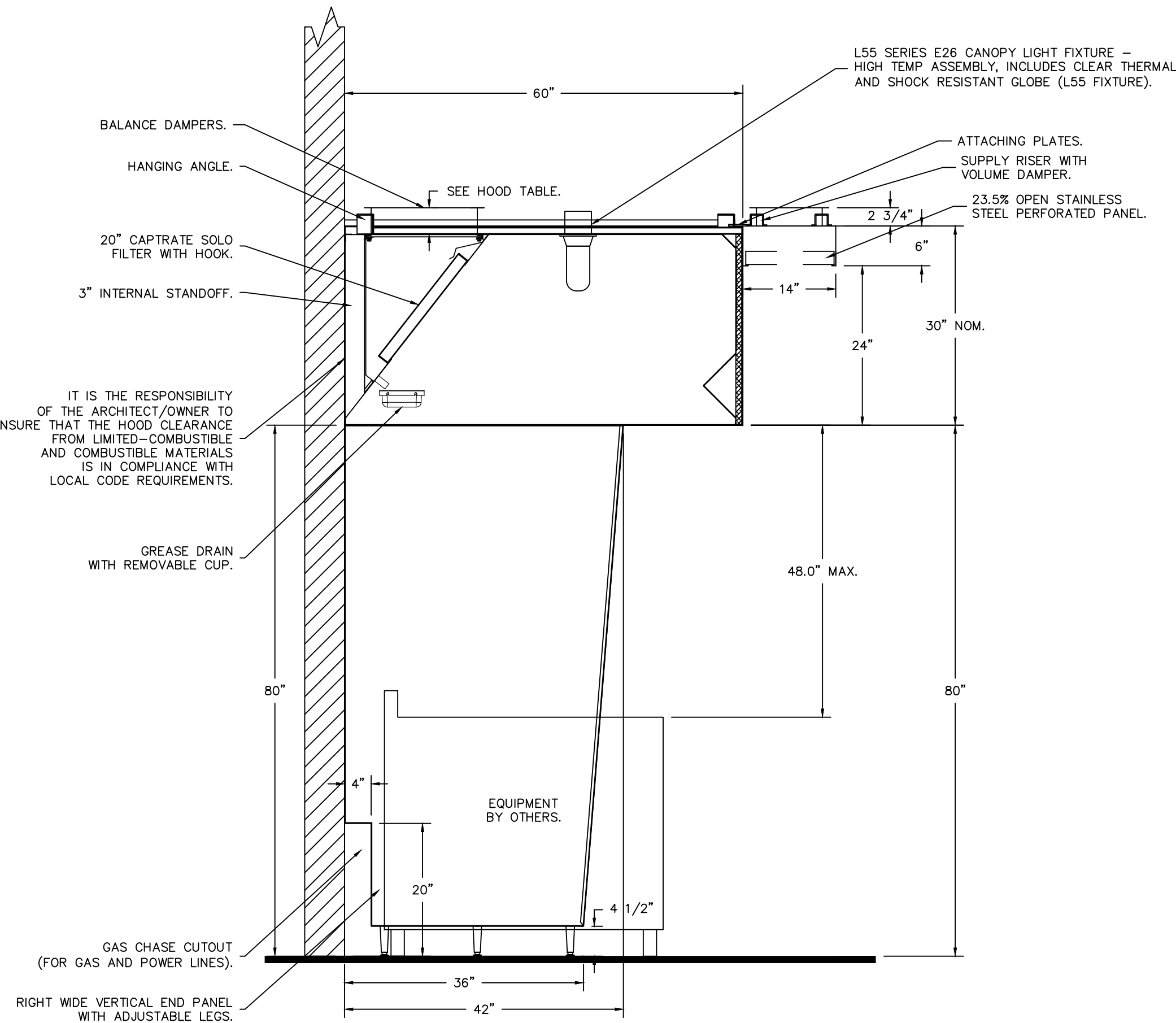


PLAN VIEW - HOOD #2 (D6 (Left))
9' 0.00" LONG 6030ND-2-PSP-F

PLAN VIEW - HOOD #3 (D6 (Right))
10' 6.00" LONG 6030ND-2-PSP-F



SECTION VIEW - MODEL 6030ND-2-PSP-F
HOOD - #2 (D6 (Left))



SECTION VIEW - MODEL 6030ND-2-PSP-F
HOOD - #3 (D6 (Right))

Point 22 Tavern - Mesa
MESA, AZ, 85201

2/17/2022

5334823

tim.mathis

3/4" = 1'-0"

MASTER DRAWING

2

CAPTIVE



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POINT 22 TAVERN
9248 E. CADENCE PKWY
MESA, ARIZONA 85212

MECHANICAL SPECIFICATIONS

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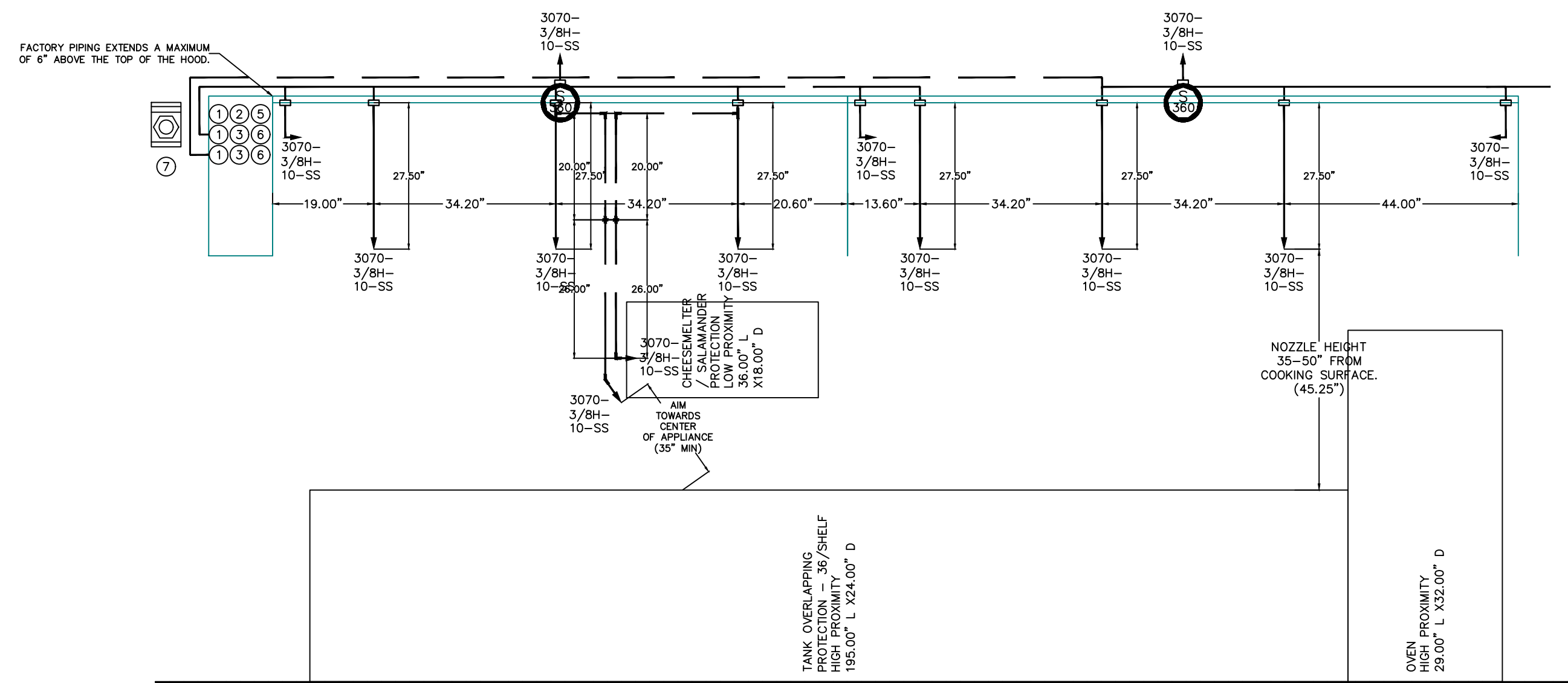
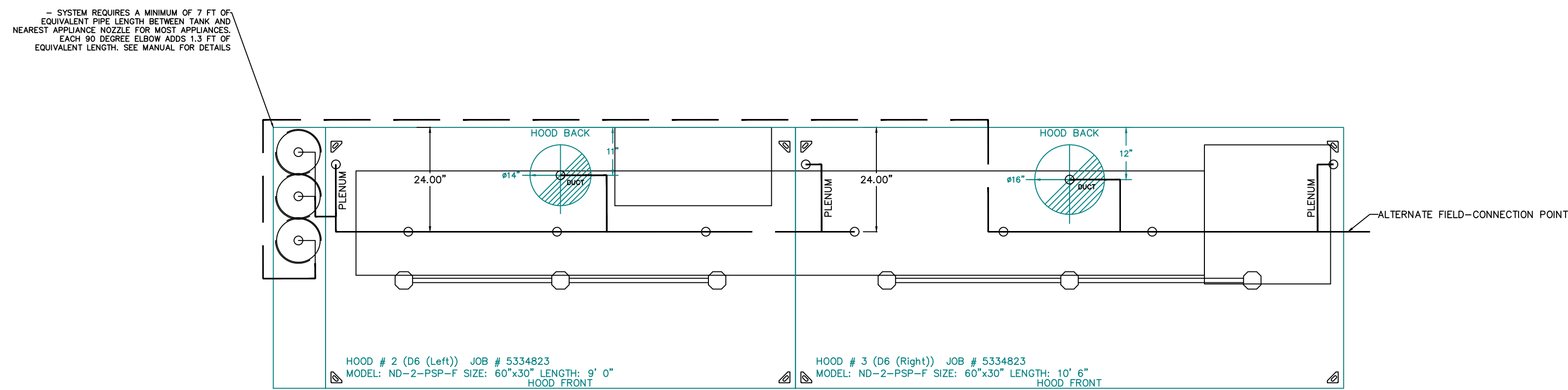
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FIRE SYSTEM NO	TAG	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		TANK FS	4.0/4.0/4.0	58	FIRE CABINET LEFT	LEFT, HOOD 2

FIRE SYSTEM NO	TAG	TYPE	SIZE	SUPPLIED BY
1		SC ELECTRICAL	TBD	CAPTIVEAIRE SYSTEMS



- FIELD PIPE DROPS AS SHOWN
- PIPING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS.
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING, SALAMANDERS, ETC.
- OVERLAPPING COVERAGE SHALL NOT BE USED ON ANY APPLIANCE WITH AN OBSTRUCTION.
- IF APPLICABLE, EXTENDED PRE-PIPED DROPS ARE SHIPPED LOOSE.
- FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD.

- APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SIZE, NOT THE OVERALL APPLIANCE SIZE.
- THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS.

JOB #: 5334823.
JOB NAME: POINT 22 TAVERN - MESA.

SYSTEM	SIZE	TANK	SP-3	TOTAL FP REQUIRED:	58
HOOD	#	2	9' 0.00" LONG x 60" WIDE x 30" HIGH.		
RISER	#	1	SIZE: 14" DIA.		
HOOD	#	2	METAL BLOW-OFF CAPS INCLUDED.		
HOOD	#	3	10' 6.00" LONG x 60" WIDE x 30" HIGH.		
RISER	#	1	SIZE: 16" DIA.		
HOOD	#	3	METAL BLOW-OFF CAPS INCLUDED.		

- HEAVY-DUTY APPLIANCES (RATED 600°F) WILL REQUIRE AN ADDITIONAL DOWNSTREAM FIRESTAT IN THE EVENT THAT THE DUCTWORK CONTAINS ANY HORIZONTAL RUNS OVER 25 FT IN LENGTH.
- MEDIUM TO LIGHT-DUTY APPLIANCES (RATED 450°F) WILL NOT REQUIRE ANY ADDITIONAL DOWNSTREAM DETECTION.

1 4 GALLON TANK.
2 PRIMARY ACTUATOR RELEASE.
3 SECONDARY ACTUATOR RELEASE.
4 PRESSURE SUPERVISION SWITCH.
5 PRIMARY HOSE ASSEMBLY.
6 SECONDARY HOSE ASSEMBLY.
7 REMOTE MANUAL ACTUATION DEVICE.

Point 22 Tavern – Mesa MESA, AZ, 85201	2/17/2022	5334823	tim.mathis	3/4" = 1'-0"	MASTER DRAWING	3
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<div style="text-align: center;"> AZ★RC ARIZONA RESTAURANT CONSULTING 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 602.699.5131 JUSTIN@AZRESTAURANTCONSULTING.COM </div>	POINT 22 TAVERN 9248 E. CADENCE PKWY MESA, ARIZONA 85212	<div style="text-align: center;"> ARCHITECT CHOUNARD DESIGN STUDIO 7234 E SHOEMAN LANE #7 SCOTTSDALE, ARIZONA 85251 (480) 947-4992 </div>	REV.		STATUS
	MECHANICAL SPECIFICATIONS		-	-	-
			-	-	-
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EXHAUST FAN INFORMATION – JOB#5334823

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	KEF-1 (B3)	1	DU33HFA	CAPTIVEAIRE	525	0.350	1156	TEAO-ECM	0.333	0.0920	1	115	4.3	260 FPM	67	9.4
2	KEF-2 (D6)	1	DU240HFA	CAPTIVEAIRE	4750	1.750	996	ODP,PREMIUM	5.000	2.7370	3	208	15.8	1080 FPM	312	20

MUA FAN INFORMATION – JOB#5334823

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP	RPM	MOTOR ENCL	HP	BHP	PHASE	VOLT	FLA	MCA	MOCP	EVAP FLOW RATE (Gal/Hr)	EVAP COOLER ENTERING DB TEMP	EVAP COOLER ENTERING WB TEMP	EVAP COOLER LEAVING DB TEMP	EVAP COOLER LEAVING WB TEMP	WEIGHT (LBS)	SONES
3	MAU-1	1	A2-20D	20MF-2-MOD	A2	1500	3830	0.500	1436	ODP,PREMIUM	3.000	1.6700	3	208	9.5	11.9A	20A	5.41	110.0°F	70.0°F	88.0°F	70.0°F	700	17.6

FAN OPTIONS

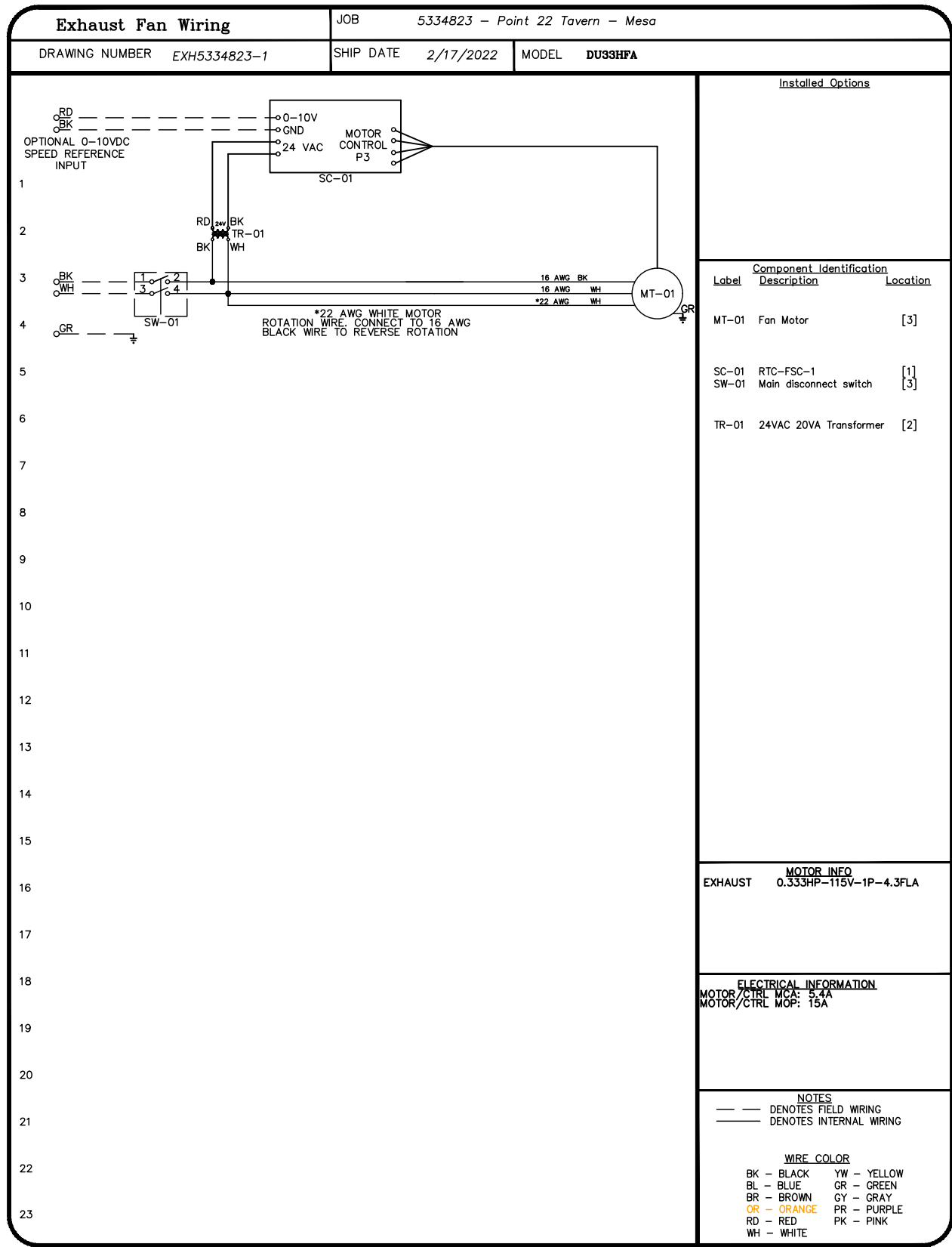
FAN UNIT NO	TAG	QTY	DESCRIPTION
1	KEF-1 (B3)	1	I 15-BDD DAMPER
		1	SCR-11 BIRD SCREEN
		1	ECM WIRING PACKAGE – MANUAL OR 0-10VDC REFERENCE SPEED CONTROL (TELCO MOTOR), CCW ROTATION
		1	2 YEAR PARTS WARRANTY
2	KEF-2 (D6)	1	GREASE BOX
		1	FAN BASE CERAMIC SEAL – INSTALLED AT PLANT – FOR GREASE DUCTS
		1	2 YEAR PARTS WARRANTY
3	MAU-1	1	EVAPORATIVE COOLER WIRING HARNESS
		1	SEPARATE 120V WIRING PACKAGE (REQUIRED AND USED ONLY FOR DCV OR PREWIRE WITH VFD) – THREE PHASE ONLY
		1	2 YEAR PARTS WARRANTY

FAN ACCESSORIES

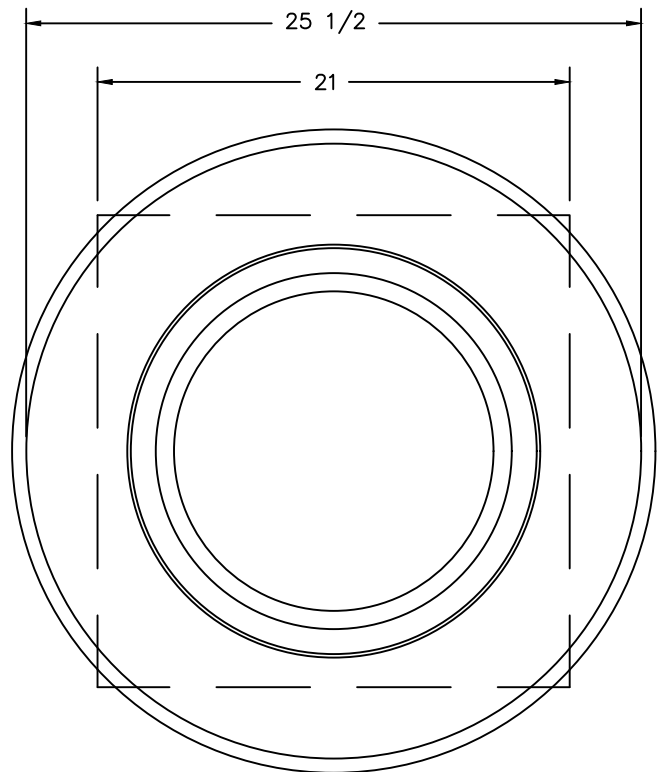
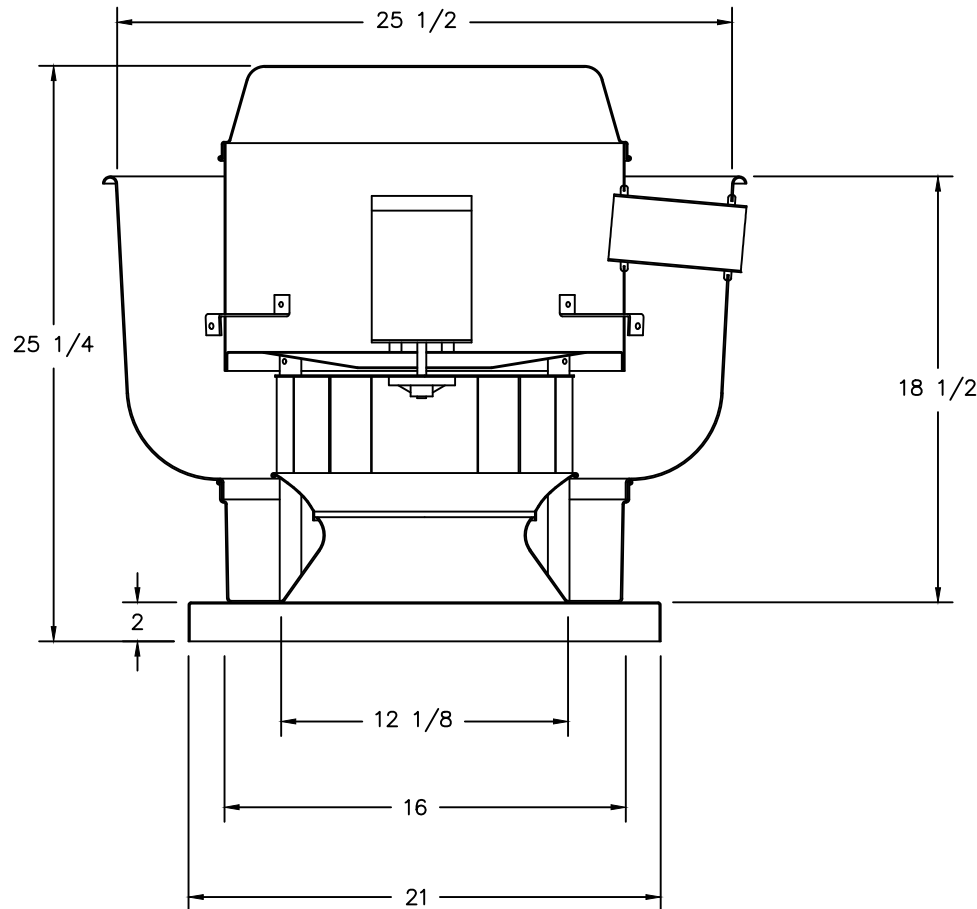
FAN UNIT NO	TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1	KEF-1 (B3)		YES					
2	KEF-2 (D6)	YES						
3	MAU-1							

CURB ASSEMBLIES

NO	ON FAN	TAG	WEIGHT	ITEM	SIZE
1	# 1	KEF-1 (B3)	30 LBS	CURB	19.500"W X 19.500"L X 22.000"H ALONG LENGTH, RIGHT.
2	# 2	KEF-2 (D6)	48 LBS	CURB	31.500"W X 31.500"L X 20.000"H ALONG LENGTH, RIGHT VENTED HINGED.
3	# 3	MAU-1	52 LBS	CURB	31.000"W X 31.000"L X 15.000"H ALONG LENGTH, RIGHT.
	# 3			RAIL	4.000"W X 4.000"L X 36.000"H ALONG LENGTH, RIGHT.



FAN #1 DU33HFA – EXHAUST FAN (KEF-1 (B3))



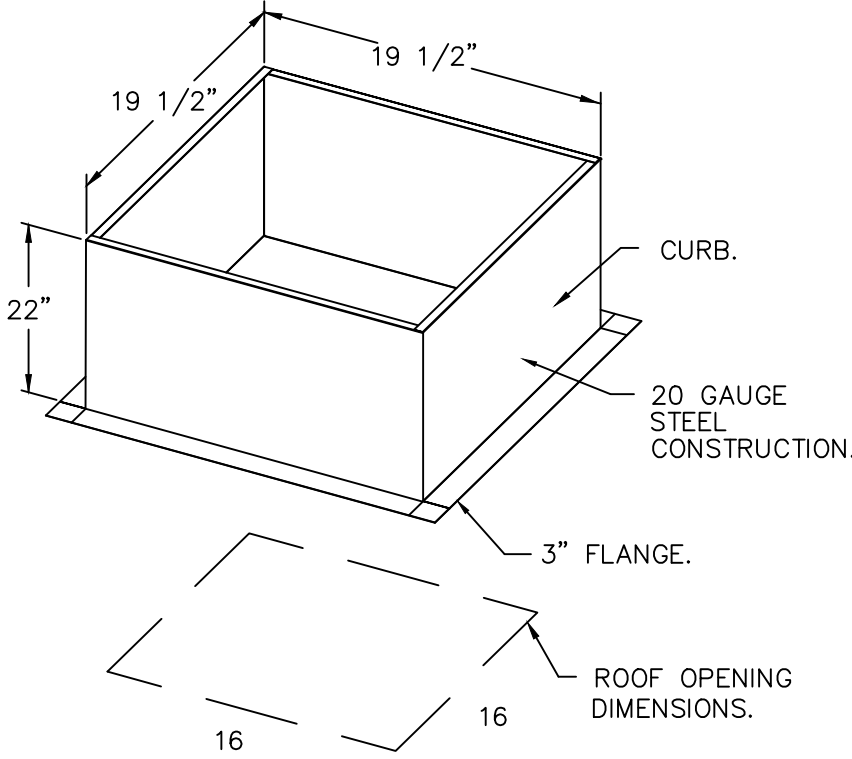
TOP VIEW

FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
- ROOF MOUNTED FANS.
- UL705.
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- NEMA 3R SAFETY DISCONNECT SWITCH.

OPTIONS

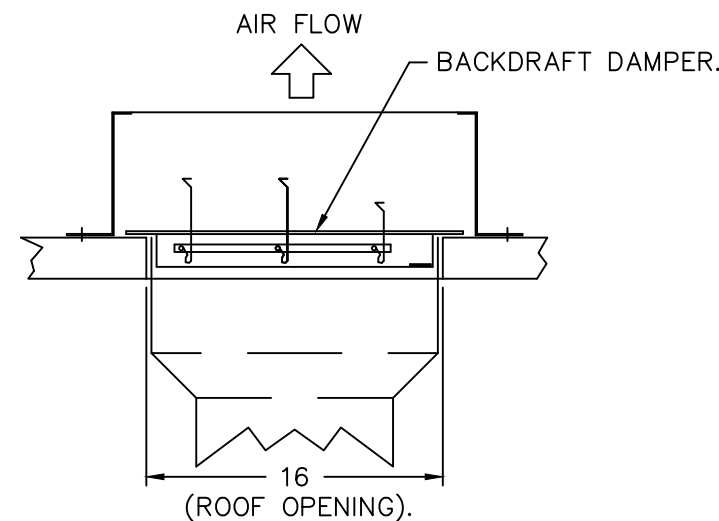
- I 15-BDD DAMPER.
- SCR-11 BIRD SCREEN.
- ECM WIRING PACKAGE – MANUAL OR 0-10VDC REFERENCE SPEED CONTROL (TELCO MOTOR), CCW ROTATION.
- 2 YEAR PARTS WARRANTY.



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

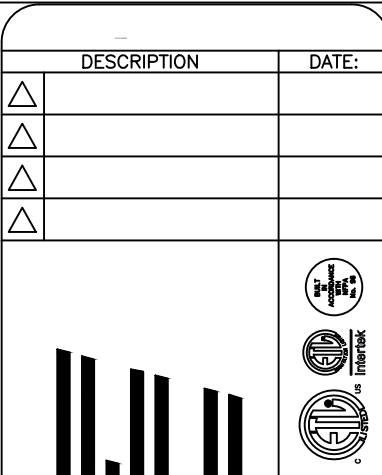
SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE.

BACKDRAFT DAMPER INSTALLATION



VERIFY PITCH CURB

_____ : _____
Curb Pitch Required in order to manufacture the curb to specification.



Point 22 Tavern – Mesa
MESA, AZ, 85201

2/17/2022

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tim.mathis

3/4" = 1'-0"

MASTER DRAWING

4

STATUS

REV.

ARCHITECT

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POINT 22 TAVERN

9248 E. CADENCE PKWY

MESA, ARIZONA 85212

MECHANICAL SPECIFICATIONS

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Checked by: JBM

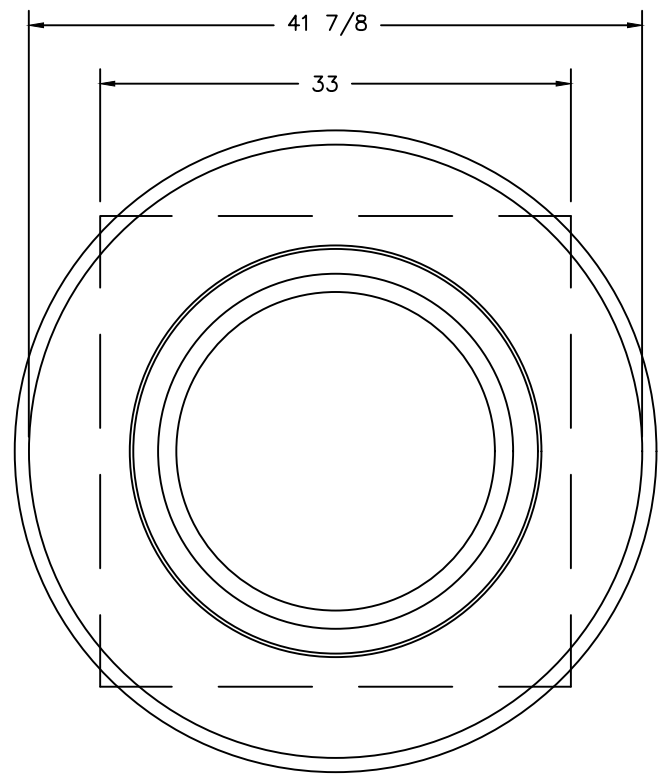
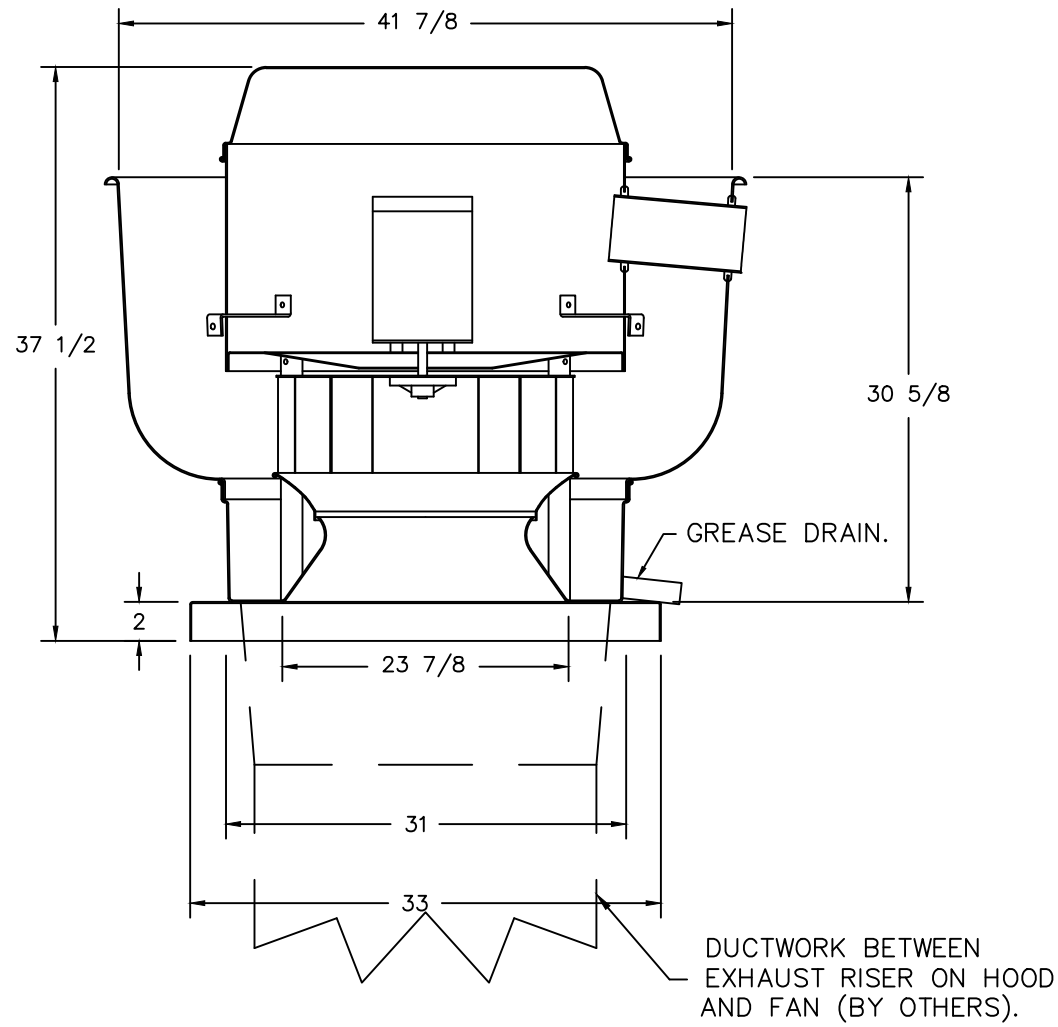
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FAN #2 DU240HFA – EXHAUST FAN (KEF–2 (D6))



TOP VIEW

FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
- ROOF MOUNTED FANS.
- RESTAURANT MODEL.
- UL705 AND UL762 AND ULC–S645
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- HIGH HEAT OPERATION 300°F (149°C).
- GREASE CLASSIFICATION TESTING.
- NEMA 3R SAFETY DISCONNECT SWITCH.

NORMAL TEMPERATURE TEST

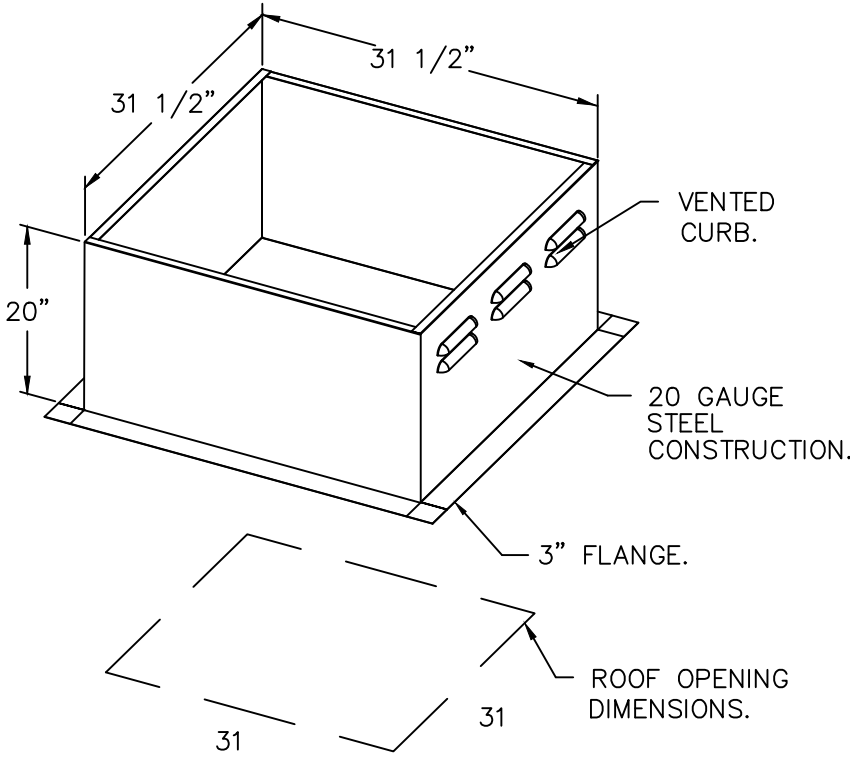
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

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.

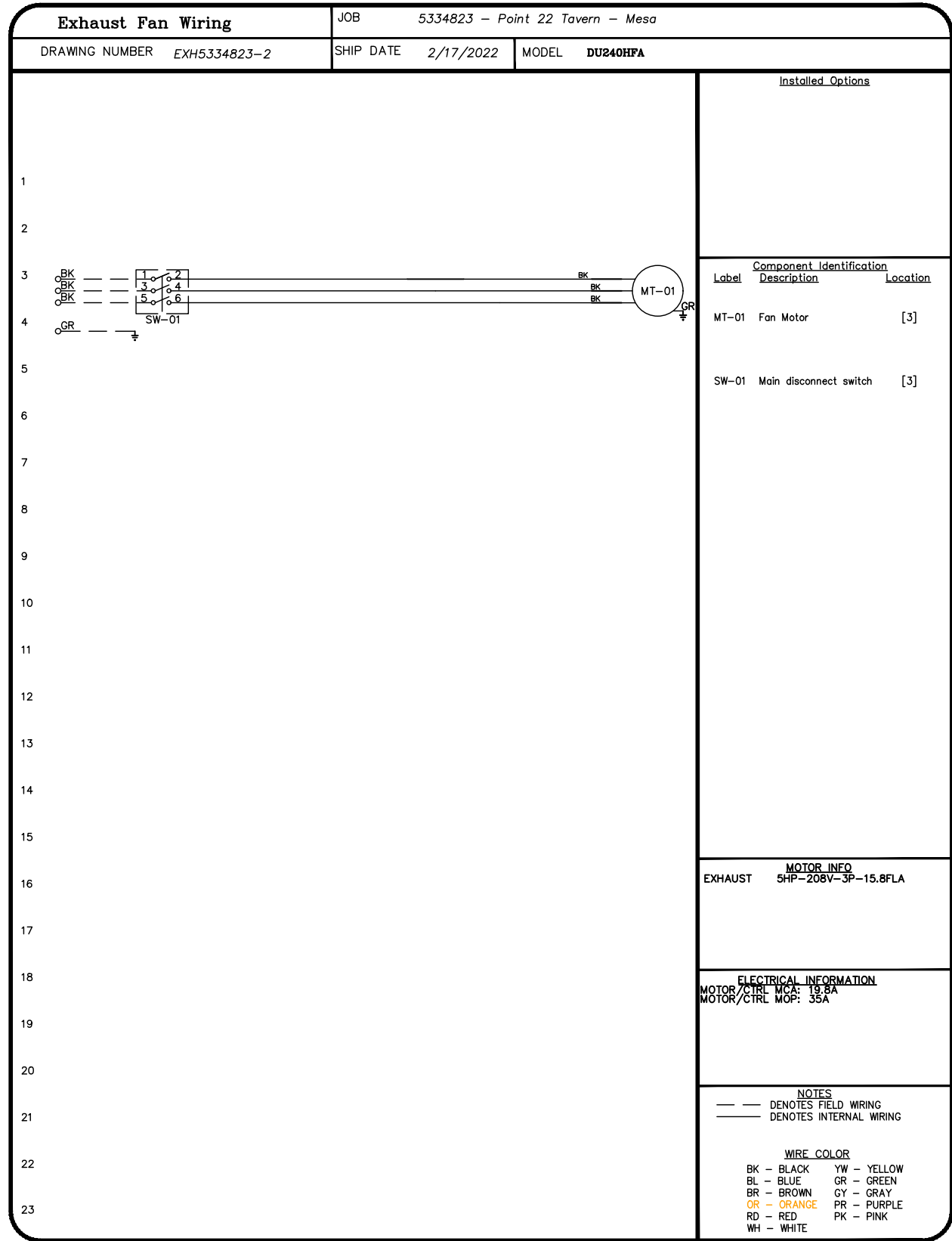
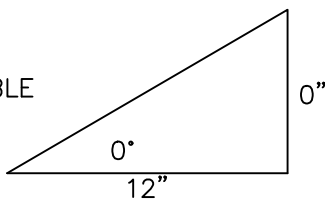
OPTIONS

GREASE BOX.
FAN BASE CERAMIC SEAL – INSTALLED AT PLANT – FOR GREASE DUCTS.
2 YEAR PARTS WARRANTY.



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE.



Point 22 Tavern – Mesa
MESA, AZ, 85201

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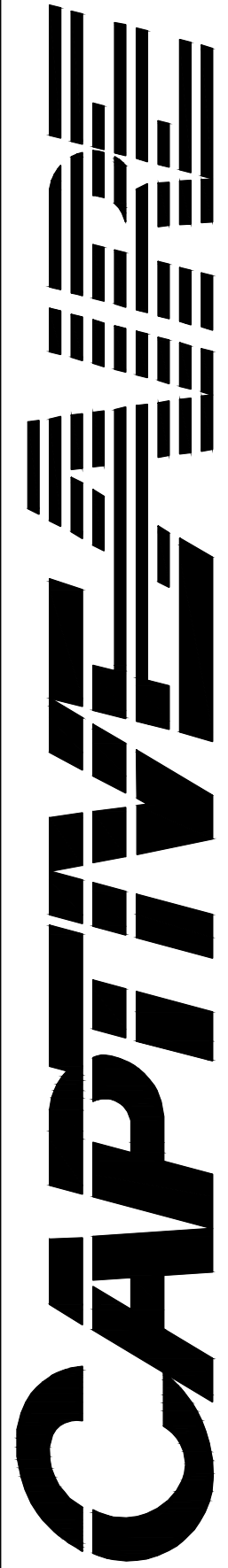
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3/4" = 1'–0"

MASTER DRAWING

5



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STATUS

REV.

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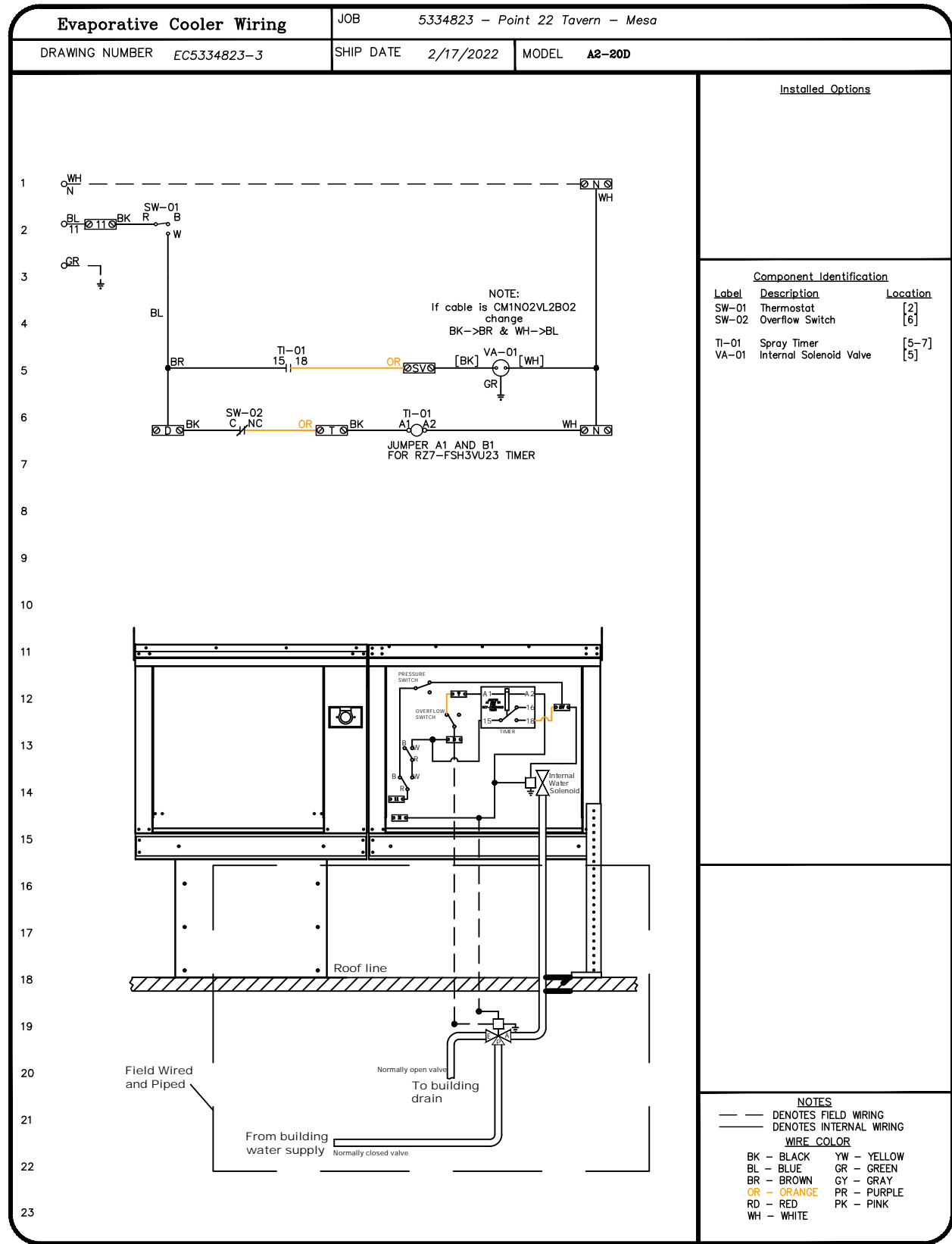
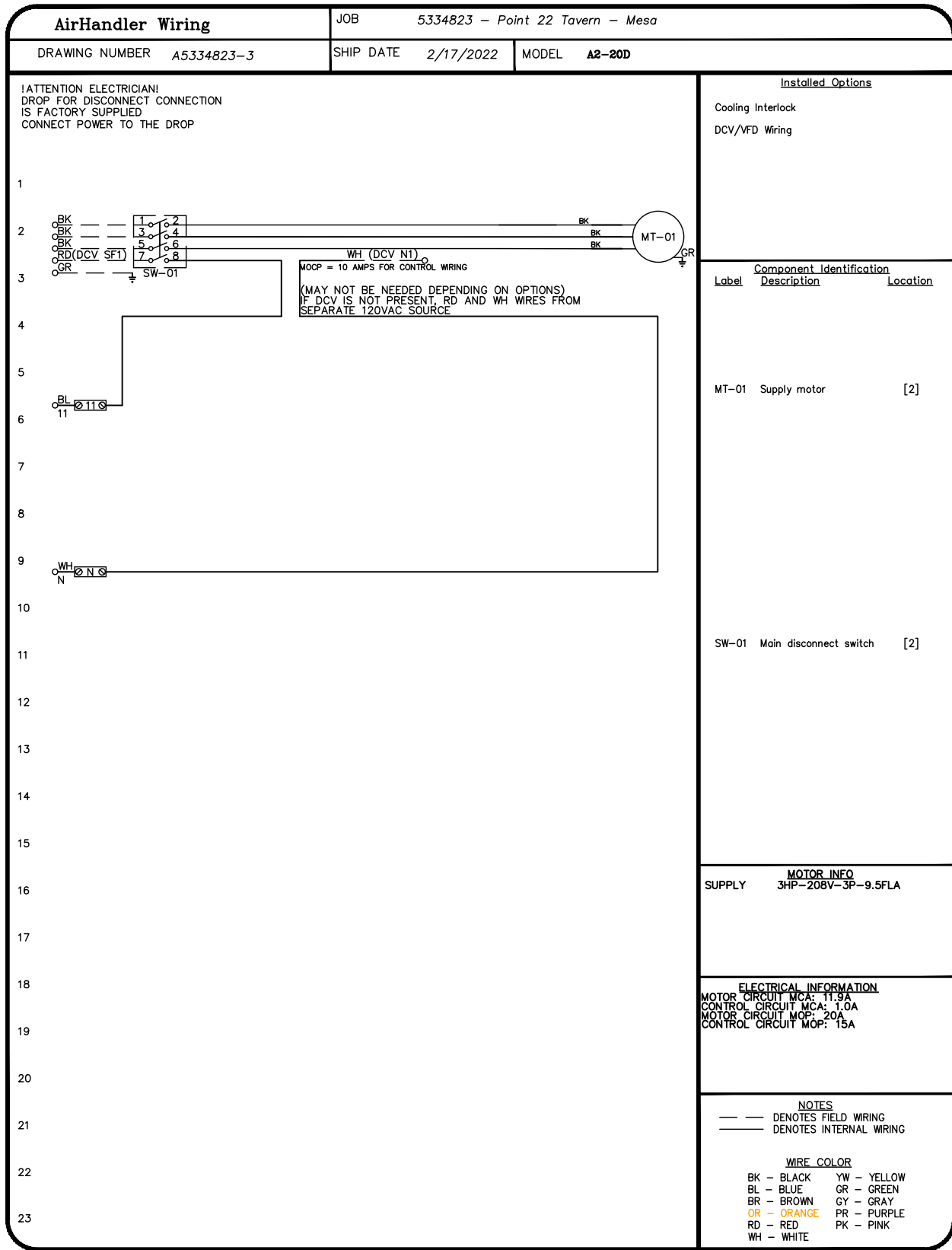
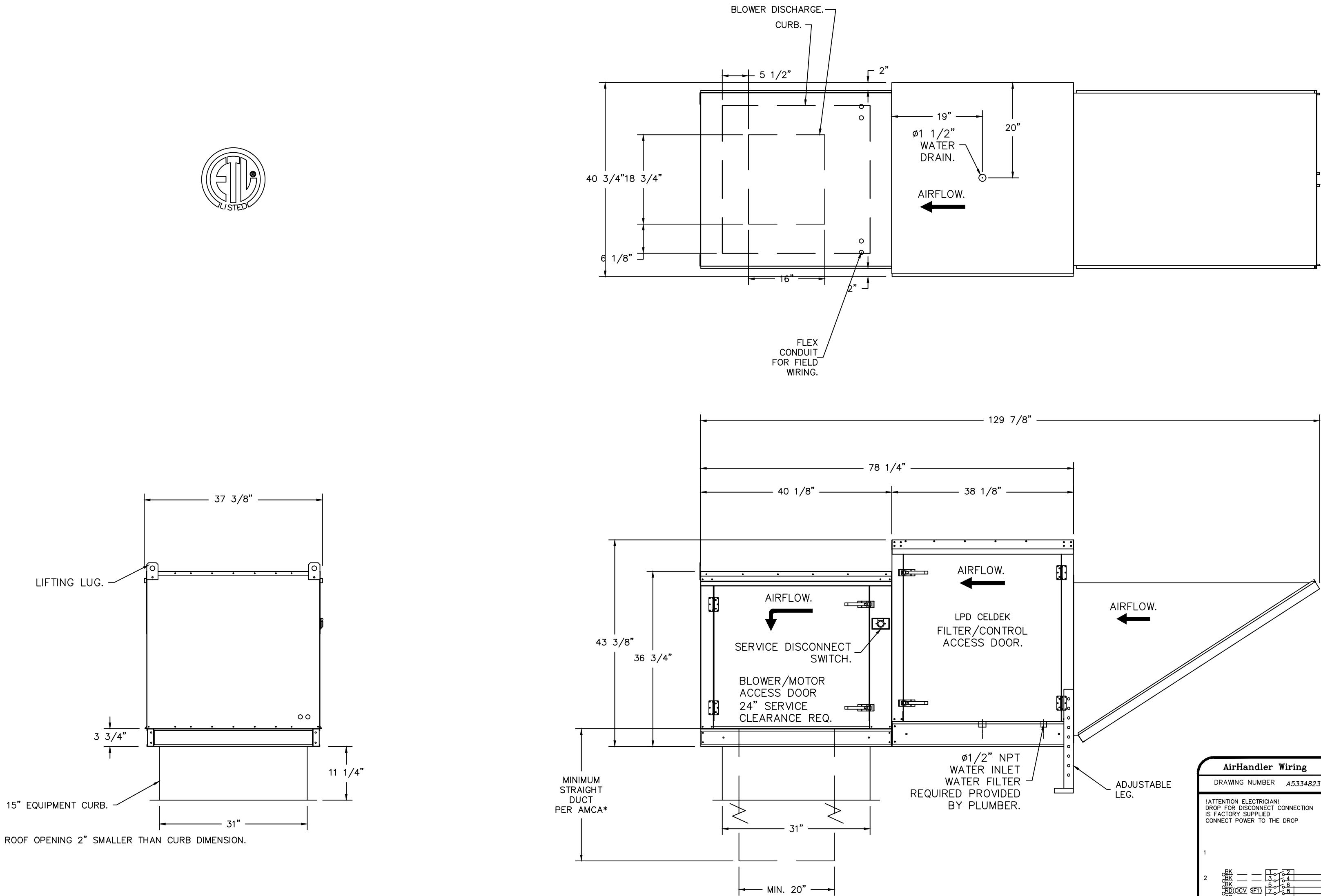
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FS–4.5

- FAN #3 A2-200 - SUPPLY FAN (MAU-1)
1. UNTEMPERED SUPPLY UNIT WITH 20" MIXED FLOW DIRECT DRIVE FAN IN SIZE #2 HOUSING.
2. EVAP COOLER (LPD CELDEK) -W/INTAKE HOOD W/EZ FILTERS.
3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT.
4. 120V WIRING CONNECTION TO ENERGIZE EVAPORATIVE COOLERS FROM UNTEMPERED SUPPLY FANS.
5. SEPARATE 120VAC WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING VFD IN PREWIRE PANEL OR WITH DCV PACKAGE. PROVIDES SEPARATE 120VAC INPUT TO SUPPLY FAN. THIS 120V SIGNAL MUST BE RUN BY ELECTRICIAN FROM DCV TO MUA SWITCH.
6. HINGED DOUBLE WALL INSULATED DOOR ASSEMBLY (BURNER/BLOWER/EVAP SECTION).
7. 2 YEAR PARTS WARRANTY

*NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 201. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRASTICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT.
SUGGESTED STRAIGHT DUCT SIZE IS 20" x 20".



Point 22 Tavern - Mesa
MESA, AZ, 85201

2/17/2022
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tim.mothis
3/4" = 1'-0"
MASTER DRAWING

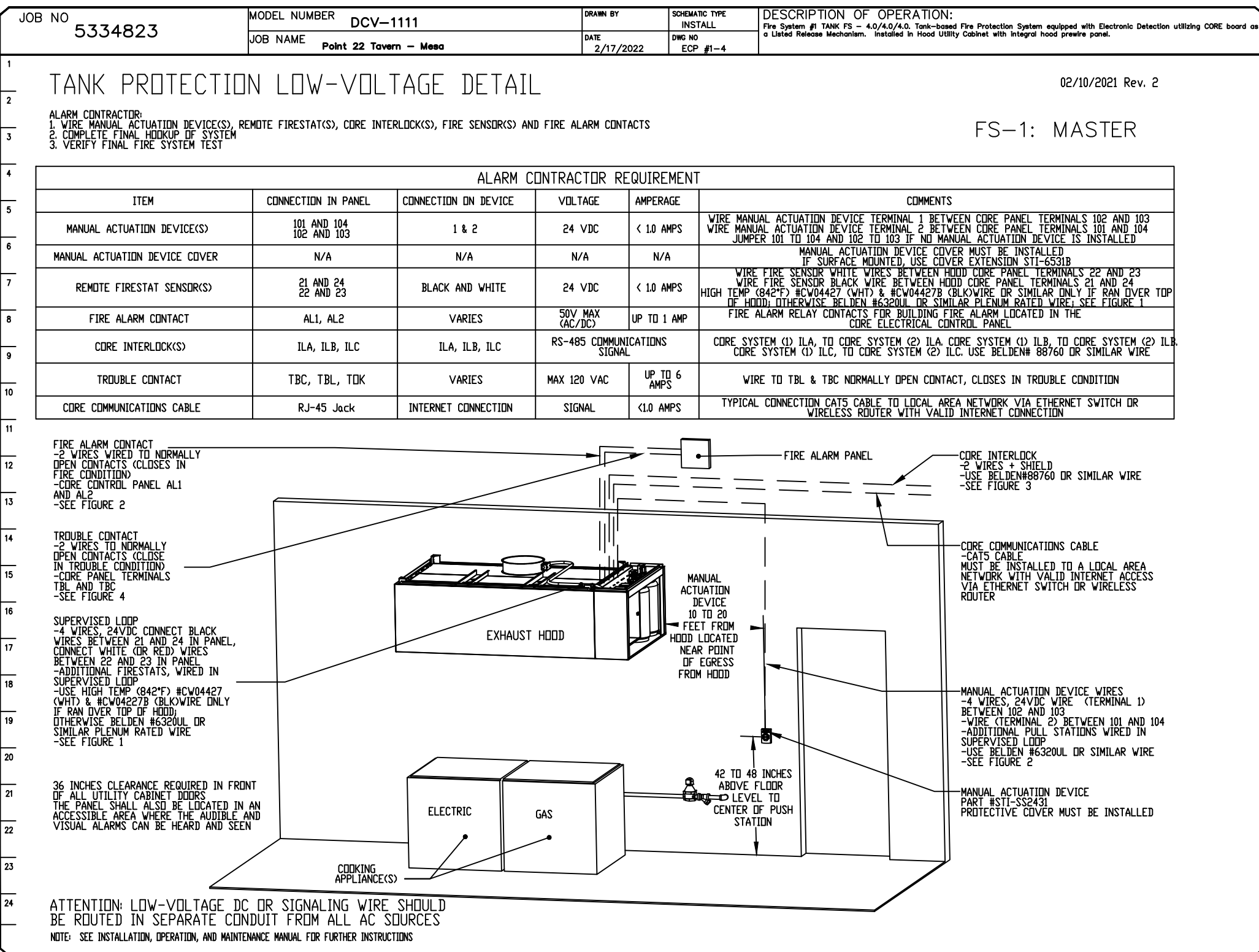
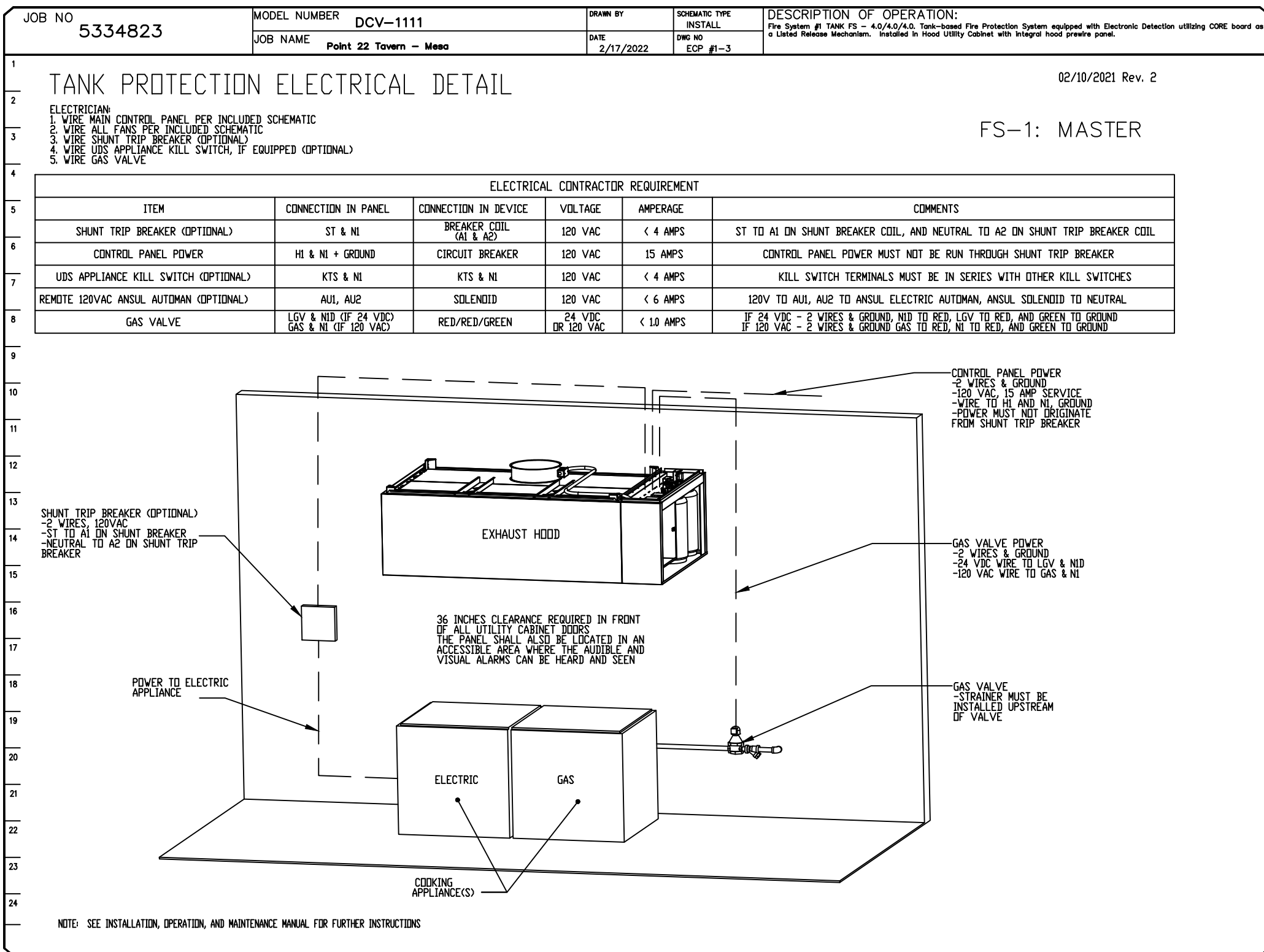
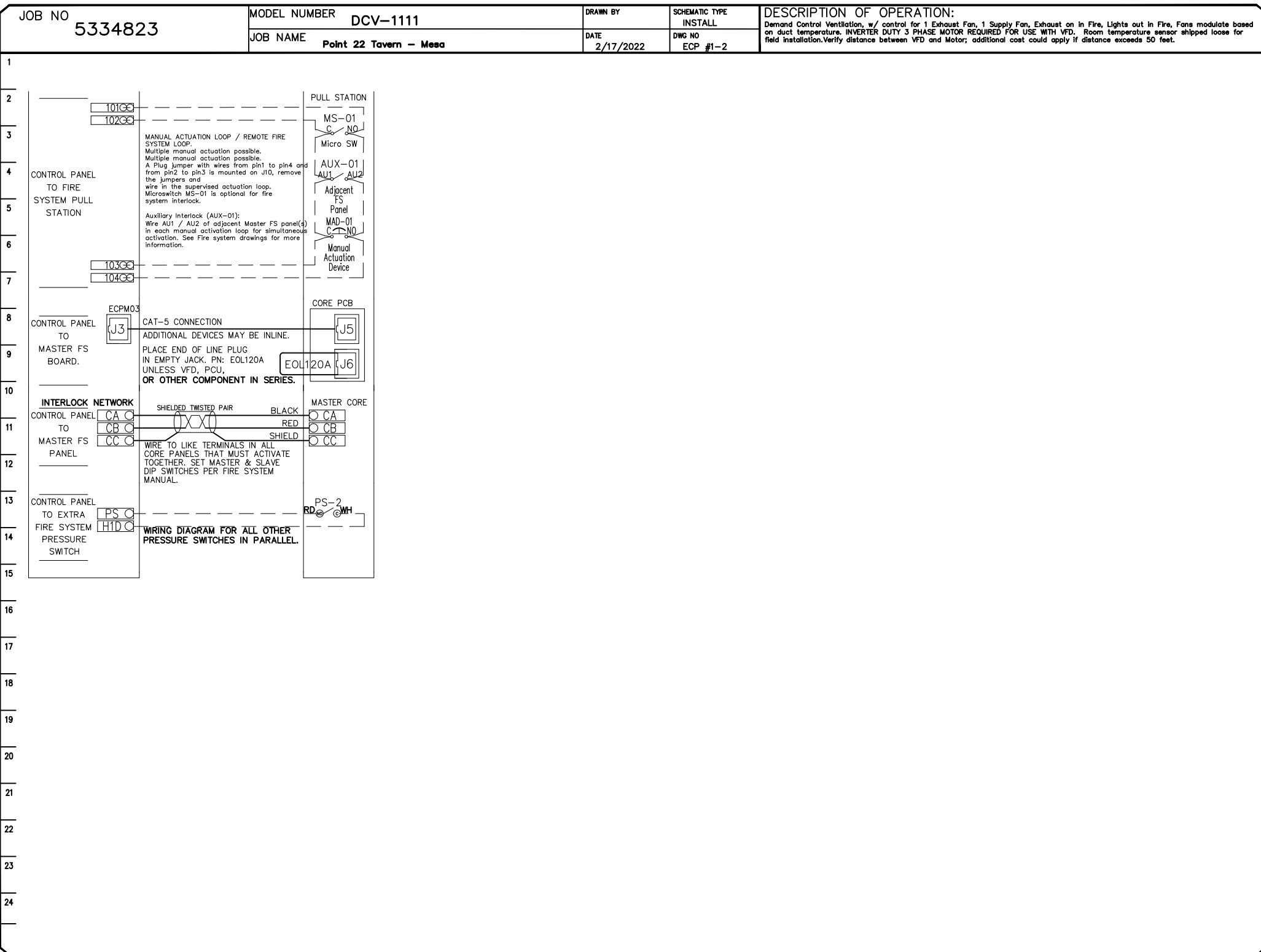
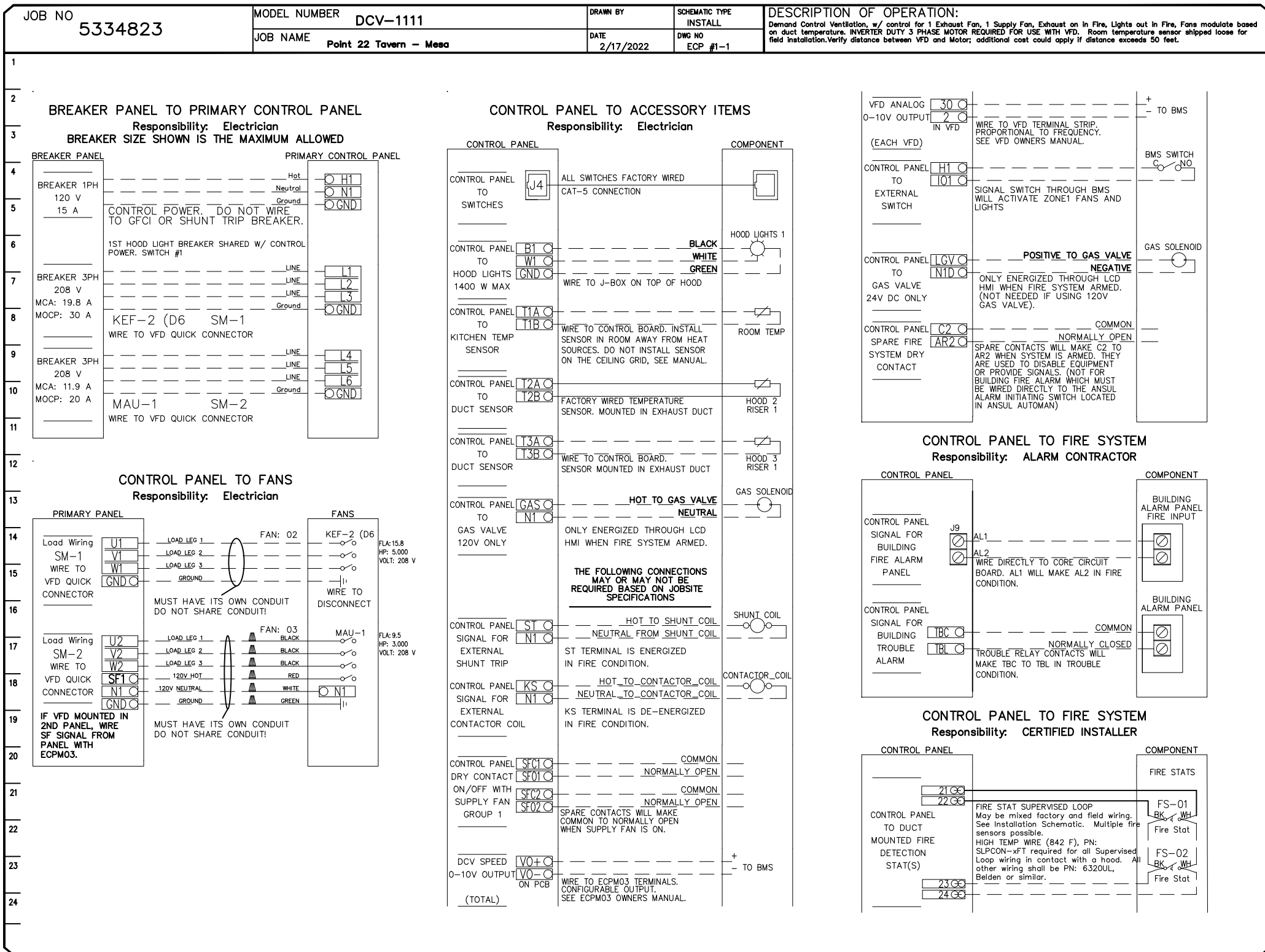
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1717 E. Bell Road, SUITE 12, Phoenix, AZ, 85022 PHONE: (480) 926-6810 FAX: (877) 719-2227 EMAIL: reg93@captivaeaire.com

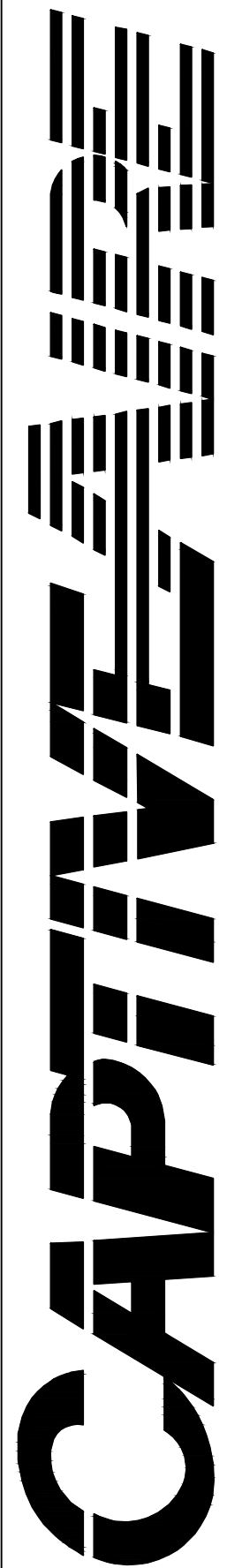
<div>POINT 22 TAVERN 9248 E. CADENCE PKWY MESA, ARIZONA 85212</div>		<div>AZ★RC ARIZONA RESTAURANT CONSULTING 7920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257 602.699.5131 JUSTIN@AZRESTAURANTCONSULTING.COM</div>		ARCHITECT		REV.	STATUS
				CHOINARD DESIGN STUDIO 7234 E SHOEMAN LANE #7 SCOTTSDALE, ARIZONA 85251 (480) 947-4992		A	-
						B	-
						C	-
						D	-
						E	-
<div>MECHANICAL SPECIFICATIONS</div>						F	-
Drawn by:		TM					
Checked by:		JBM					
Date:		3/1/2022					
Sheet Number:							
FS-4.6							

ELECTRICAL PACKAGE – JOB#5334823

NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED					
				LOCATION	QUANTITY		FAN TAG	TYPE	Ø	HP	VOLT	FLA
1		DCV-1111	UTILITY CABINET LEFT	03 – UTILITY CABINET LEFT	1 LIGHT	SMART CONTROLS DCV	KEF-2 (D6)	EXHAUST	3	5,000	208	15.8
				HOOD # 2	1 FAN		MAU-1	SUPPLY	3	3,000	208	9.5



DESCRIPTION	DATE:



Arizona Office

1717 E. Bell Road, SUITE 12, Phoenix, AZ 85022 PHONE: (480) 926-6810 FAX: (877) 719-2227 EMAIL: reg93@captiveaire.com

Point 22 Tavern – Mesa

MESA, AZ, 85201

2/17/2022

5334823

tim.mathis

3/4" = 1'-0"

MASTER DRAWING

7

STATUS

REV.

ARCHITECT

CHOINARD DESIGN STUDIO

7234 E SHOEMAN LANE #7

SCOTTSDALE, ARIZONA 85251

(480) 947-4992

POINT 22 TAVERN
9248 E. CADENCE PKWY
MESA, ARIZONA 85212

MECHANICAL SPECIFICATIONS

Drawn by: TM

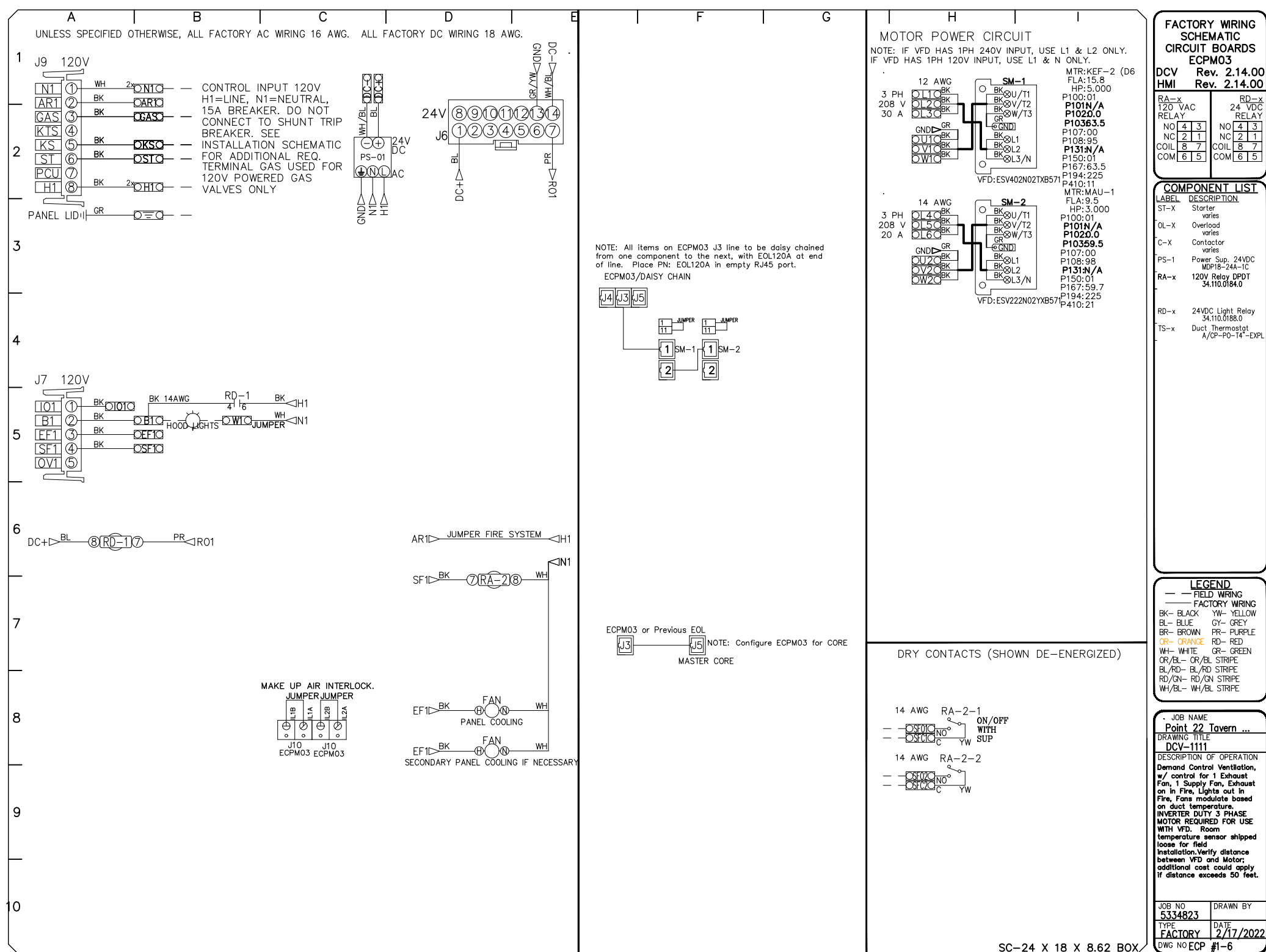
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Date: 3/1/2022

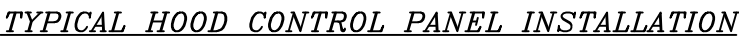
Sheet Number:

FS-4.7

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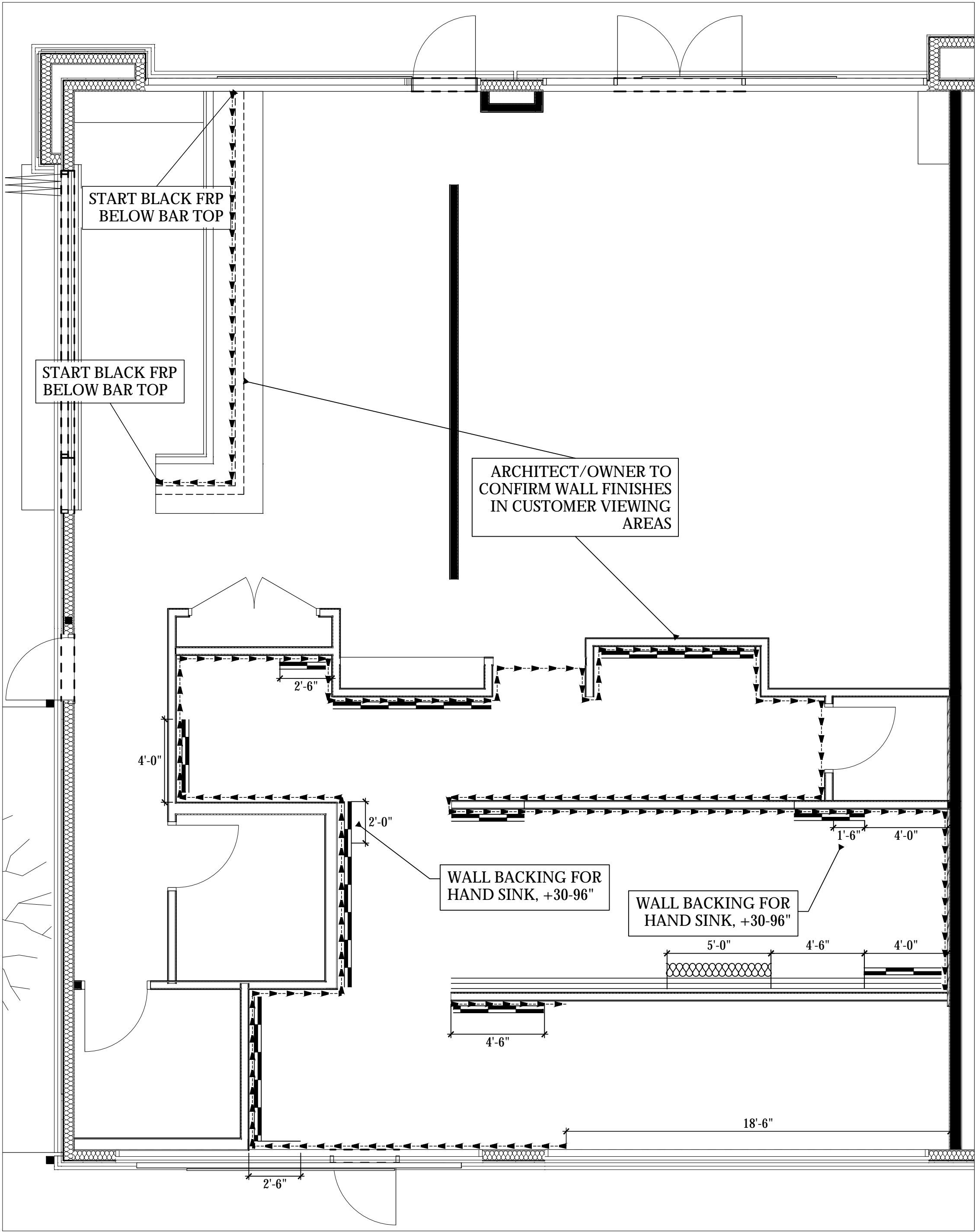
- CONTROLS SHALL BE LISTED BY ETL (UL 5084) AND SHALL COMPLY WITH DEMAND VENTILATION SYSTEM TURNDOWN REQUIREMENTS OUTLINED IN IECC 403.2.8 (2015).
- THE CONTROL ENCLOSURE SHALL BE NEMA 1 RATED AND LISTED FOR INSTALLATION INSIDE OF THE EXHAUST HOOD UTILITY CABINET. THE CONTROL ENCLOSURE MAY BE CONSTRUCTED OF STAINLESS STEEL OR PAINTED STEEL.
- TEMPERATURE PROBE(S) LOCATED IN THE EXHAUST DUCT RISER(S) SHALL BE CONSTRUCTED OF STAINLESS STEEL.
- A DIGITAL CONTROLLER SHALL BE PROVIDED TO ACTIVATE THE HOOD EXHAUST FANS DYNAMICALLY BASED ON A FIXED DIFFERENTIAL BETWEEN THE AMBIENT AND DUCT TEMPERATURE SENSORS. THIS FUNCTION SHALL MEET THE REQUIREMENTS OF IMC 507.1.1.
- A DIGITAL CONTROLLER SHALL PROVIDE ADJUSTABLE HYSTERESIS SETTINGS TO PREVENT CYCLING OF THE FANS AFTER THE COOKING APPLIANCES HAVE BEEN TURNED OFF AND/OR THE HEAT IN THE EXHAUST SYSTEM IS REDUCED.
- A DIGITAL CONTROLLER SHALL PROVIDE AN ADJUSTABLE MINIMUM FAN RUN-TIME SETTING TO PREVENT FAN CYCLING.
- VARIABLE FREQUENCY DRIVES (VFDS) SHALL BE PROVIDED FOR FANS AS REQUIRED. THE DIGITAL CONTROLLER SHALL MODULATE THE VFDS BETWEEN A MINIMUM SETPOINT AND A MAXIMUM SETPOINT ON DEMAND. THE DUCT TEMPERATURE SENSOR INPUT(S) TO THE DIGITAL CONTROLLER SHALL BE USED TO CALCULATE THE SPEED REFERENCE SIGNAL.
- THE VFD SPEED RANGE OF OPERATION SHALL BE FROM 0% TO 100% FOR THE SYSTEM, WITH THE ACTUAL MINIMUM SPEED SET AS REQUIRED TO MEET MINIMUM VENTILATION REQUIREMENTS.
- AN INTERNAL ALGORITHM TO THE DIGITAL CONTROLLER SHALL MODULATE SUPPLY FAN VFD SPEED PROPORTIONAL TO ALL EXHAUST FANS THAT ARE LOCATED IN THE SAME FAN GROUP AS THE SUPPLY FAN.
- THE SYSTEM SHALL OPERATE IN PREP MODE DURING LIGHT COOKING LOAD OR COOL DOWN MODE WHEN SUFFICIENT HEAT REMAINS UNDERNEATH THE HOOD SYSTEM AFTER COOKING OPERATIONS HAVE COMPLETED. OPERATION DURING EITHER OF THESE PERIODS WILL DISABLE THE SUPPLY FANS AND PROVIDE AN EXHAUST FAN SPEED THAT IS EQUAL TO THE MINIMUM VENTILATION REQUIREMENT.
- A DIGITAL CONTROLLER SHALL DISABLE THE SUPPLY FAN(S), ACTIVATE THE EXHAUST FAN(S), ACTIVATE THE APPLIANCE SHUNT TRIP, AND DISABLE AN ELECTRIC GAS VALVE AUTOMATICALLY WHEN FIRE CONDITION IS DETECTED ON A COVERED HOOD.
- A DIGITAL CONTROLLER SHALL ALLOW FOR EXTERNAL BMS FAN CONTROL VIA DRY CONTACT (EXTERNAL CONTROL SHALL NOT OVERRIDE FAN OPERATION LOGIC AS REQUIRED BY CODE).
- AN LCD INTERFACE SHALL BE PROVIDED WITH THE FOLLOWING FEATURES:
 - A. ON/OFF PUSH BUTTON FAN & LIGHT SWITCH ACTIVATION.
 - B. INTEGRATED GAS VALVE RESET FOR ELECTRONIC GAS VALVES (NO RESET RELAY REQUIRED).
 - C. VFD FAULT DISPLAY WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - D. DUCT TEMPERATURE SENSOR FAILURE DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - E. MIS-WIRED DUCT TEMPERATURE SENSOR DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
 - F. A SINGLE LOW VOLTAGE CAT-5 RJ45 WIRING CONNECTION.
 - G. AN ENERGY SAVINGS INDICATOR THAT UTILIZES MEASURED KWH FROM THE VFDS.



SEQUENCE OF OPERATIONS:

THE HOOD CONTROL PANEL IS CAPABLE OF OPERATING IN ONE OR MORE OF THE FOLLOWING STATES AT ANY GIVEN TIME:

- AUTOMATIC: THE SYSTEM OPERATES BASED ON THE DIFFERENTIAL BETWEEN ROOM TEMPERATURE AND THE TEMPERATURE AT THE HOOD CAVITY OR EXHAUST DUCT COLLAR. FANS ACTIVATE AT A CONFIGURABLE TEMPERATURE DIFFERENTIAL THRESHOLD. DEPENDING ON THE JOB CONFIGURATION EACH FAN ZONE CAN BE CONFIGURED AS STATIC OR DYNAMIC. THESE TERMS REFER TO WHETHER A VARIABLE MOTOR (SUCH AS EC MOTORS OR VFD DRIVEN MOTORS) MODULATE WITH TEMPERATURE. IF THE PANEL IS EQUIPPED WITH VARIABLE SPEED FANS AND THE ZONE IS DEFINED AS "DYNAMIC", THESE WILL MODULATE WITHIN A USER-DEFINED RANGE BASED ON THE TEMPERATURE DIFFERENTIAL. PANELS EQUIPPED WITH VARIABLE SPEED FANS AND A FAN ZONE DEFINED AS "STATIC", FANS WILL RUN AT A SET SPEED CALCULATED FOR THE DRIVE. DEMAND CONTROL VENTILATION SYSTEMS ARE CAPABLE OF MODULATING EXHAUST AND MAKE UP AIR FAN SPEEDS PER THE REQUIREMENTS OUTLINED IN IECC 403.2.8.
- MANUAL: THE SYSTEM OPERATES BASED ON HUMAN INPUT FROM AN HMI.
- SCHEDULE: A WEEKLY SCHEDULE CAN BE SET TO RUN FANS FOR A SPECIFIED PERIOD THROUGHOUT THE DAY. THERE ARE THREE OCCUPIED TIMES PER DAY TO ALLOW FOR THE USER TO SET UP A TIME THAT IS SUITABLE TO THEIR NEEDS. ANY TIME THAT IS WITHIN THE DEFINED OCCUPIED TIME, THE SYSTEM WILL RUN AT MODULATION MODE AND FOLLOW THE FAN PROCEDURE ALGORITHM BASED ON TEMPERATURE DURING THIS TIME. DURING UNOCCUPIED TIME, THE SYSTEM WILL HAVE AN EXTRA OFFSET TO PREVENT UNINTENDED ACTIVATION OF THE SYSTEM DURING A TIME WHERE THE SYSTEM IS NOT BEING OCCUPIED.
- OTHER: THE SYSTEM OPERATES BASED ON THE INPUT FROM AN EXTERNAL SOURCE (DDC, BMS OR HARD-WIRED INTERLOCK).
- FIRE: UPON ACTIVATION OF THE HOOD FIRE SUPPRESSION SYSTEM, THE EXHAUST FAN WILL COME ON OR CONTINUE TO RUN, THE HOOD MAKEUP AIR WILL SHUTDOWN, AND A SIGNAL WILL BE SENT FOR ACTIVATING THE SHUNT TRIP BREAKER PROVIDED BY THE ELECTRICIAN. FUEL GAS WILL SHUT OFF VIA A MECHANICAL/ELECTRICAL GAS VALVE ACTUATED BY THE HOOD FIRE SUPPRESSION SYSTEM.



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

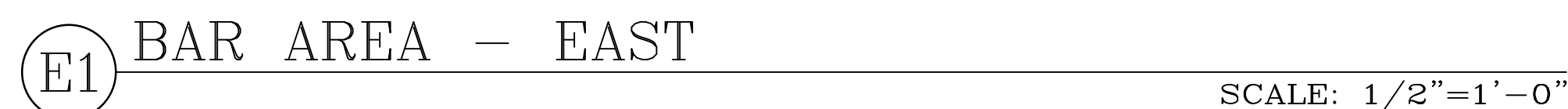
WALL FINISH DETAILS IN FOODSERVICE AREAS
NOT ALL SYMBOLS MAY BE USED

- 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.

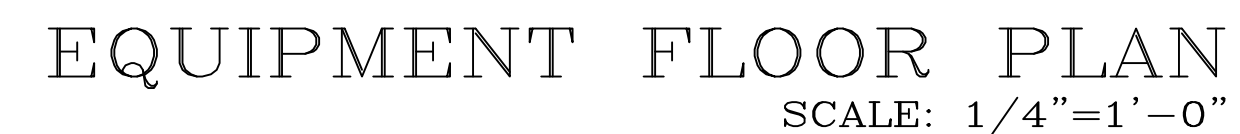
WALL BACKING DETAILS IN FOODSERVICE AREAS
NOT ALL SYMBOLS MAY BE USED

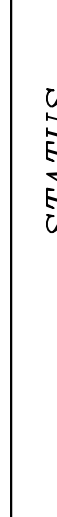
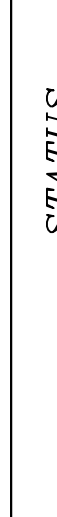
- 3/8" PLYWOOD WALL BACKING, IN LIEU OF SHEETROCK FROM 4'-0" TO 8'-0" UNLESS OTHERWISE NOTED ON PLAN
- NON-COMBUSTIBLE WALL BACKING, TBD BY GC, BEHIND SHEETROCK FROM 4'-0" TO 8'-0" UNLESS OTHERWISE NOTED ON PLAN

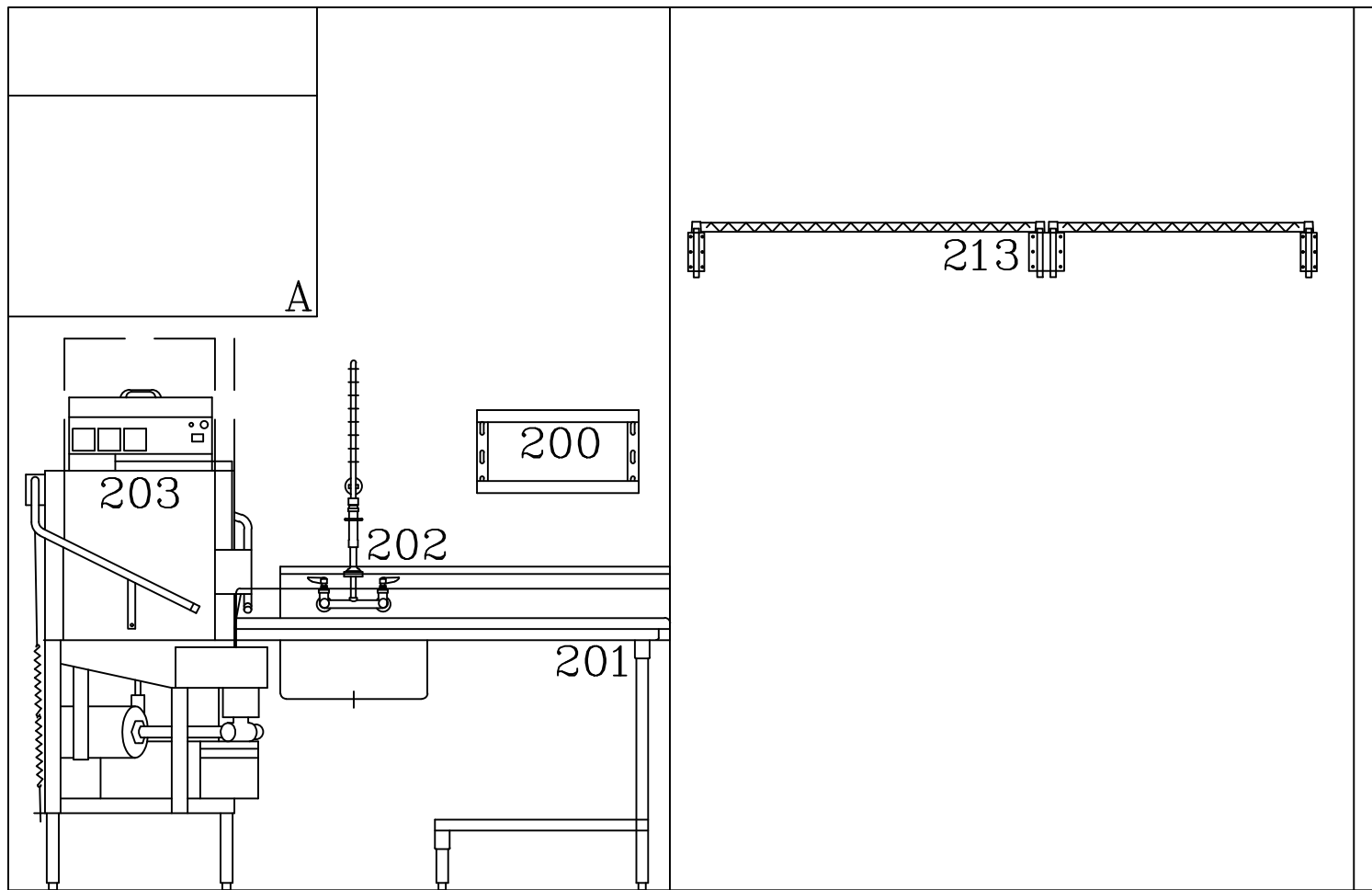
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CHOUINARD DESIGN STUDIO 7234 E SHOEMAN LANE #7 SCOTTSDALE, ARIZONA 85251 (480) 947-4992		A	-	-
		B	-	-
		C	-	-
		D	-	-
		E	-	-
POINT 22 TAVERN 9248 E. CADENCE PKWY MESA, ARIZONA 85212		Drawn by: JBM		
SPECIAL CONDITIONS PLAN		Checked by:		
		Date: 3/1/2022		
		Sheet Number:		
		FS-5.0		



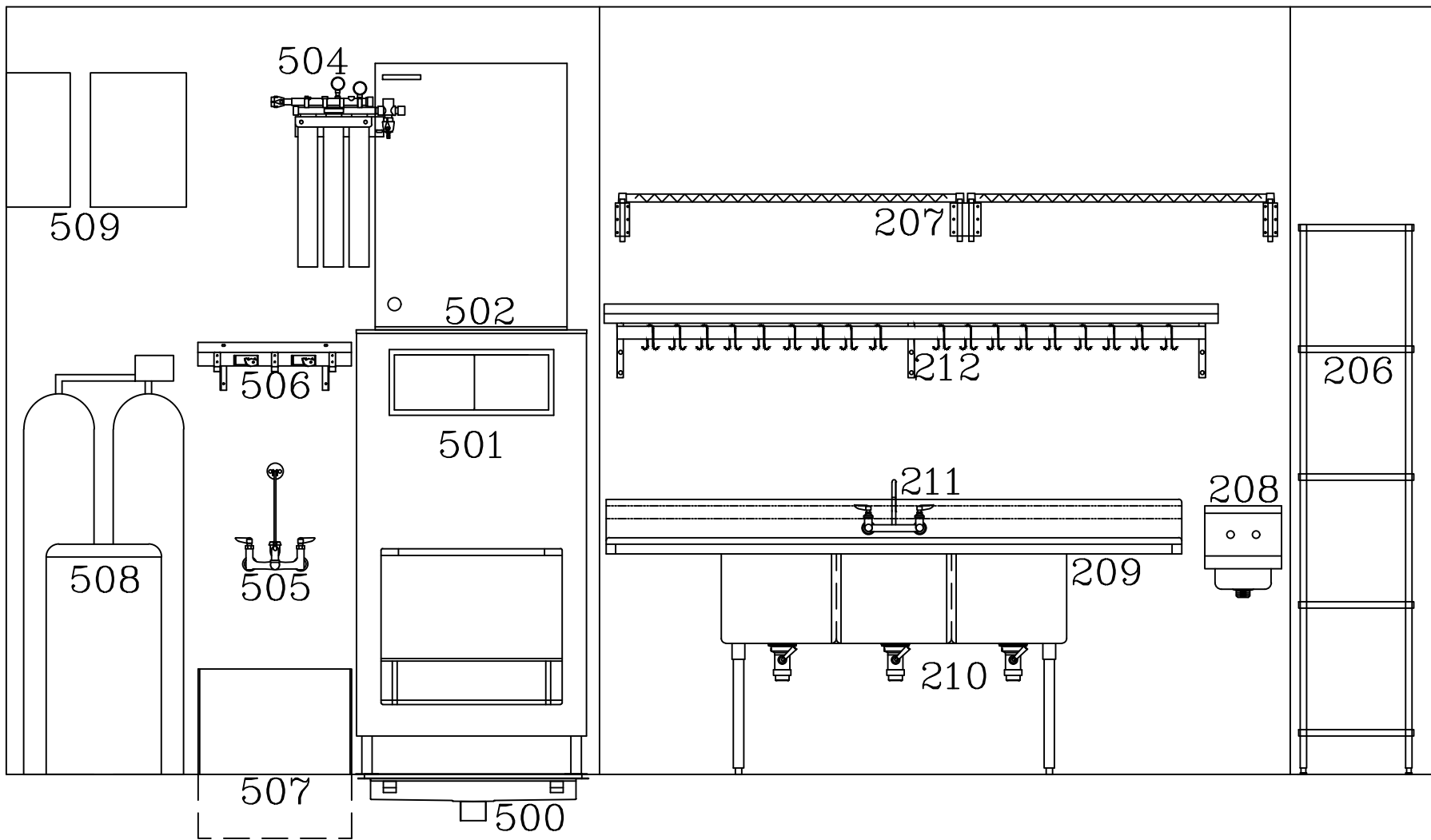
EQUIPMENT SCHDEULE		
Item Number	Quantity	Description
100	1	POS System
101	1	Draft Beer Dispensing Tower
102	1	Glass Froster
103	1	Underbar Shelving Unit
104	1	Back Bar Cabinet, Refrigerated
105	1	POS System
106	1	Bottle Cooler
107	1	Dump Sink
108	1	Glasswasher, Undercounter
109	1	Underbar Shelving Unit
110	1	Hand Sink
111	1	Bottle Storage Unit
112	1	Ice Bin
113	1	Underbar Shelving Unit
114	2	POS System
200	1	Dishtable Sorting Shelf
201	1	Soiled Dishtable
202	1	Pre-Rinse Faucet
203	1	Dishwasher, Corner
204	1	Clean Dishtable
205	1	Glass Rack Shelf, 42"
206	1	Pot/Pan Shelving
207	1	Overhead Shelving
208	1	Hand Sink
209	1	3 Comp Sink, 18"x18" Bowls
210	3	Twist Waste Valve
211	1	Wall Mount Faucet
212	1	Overshelf
213	1	Overhead Shelving
300	1	Overhead Shelving
301	1	Soda Dispenser, In-Counter
302	1	Beverage Counter
303	1	Iced Tea Brewer
304	1	Coffee Dispenser
305	1	Wall Shelf, 15"x36"
306	1	Wall Shelf, 12"x36"
307	1	Drop In Sink, 10"x14" Bowl
308	1	Pass Thru Shelf
309	2	Dish Cabinet
400	1	Deck Mount Faucet
401	1	Work Table, 30"x48" w/ PREP Sink
402	1	Twist Waste Valve
403	1	Microwave Oven
404	1	Microwave Oven, Shelf
405	1	Heat Lamp
406	1	Sandwich Prep Refrigerator
407	1	Hot Food Serving Table
408	1	Filler Faucet
409	1	Sandwich Prep Refrigerator
410	1	Microwave Oven, Shelf
411	1	Microwave Oven
412	1	Hand Sink
413	1	Reach-In Freezer
414	1	Convection Oven, Gas
415	1	Range, 36", 6 Burners w/ Convection Oven
416	1	Charbroiler, Gas, Countertop
417	1	Equipment Stand, Refrigerated Base
418	1	Griddle, Gas, Countertop
419	1	Salamander Broiler, Gas
420	1	Equipment Stand, Refrigerated Base
421	1	Fryer, 50lb
422	1	Mega Top Sandwich Prep Refrigerator
423	1	Wall Shelf, 15"x36"
424	1	Work Table, 30"x24"
425	1	Pizza Bake Oven, Countertop, Electric
500	1	Floor Trough, 18"x36"
501	1	Ice Bin, 1000 lb
502	1	Ice Machine, 30", 1300lb
503	1	Remote Condenser Unit
504	1	Water Filter System, Triple
505	1	Service Sink Faucet
506	1	Wall Shelf w/ Mop Rack
507	1	Mop Sink
508	1	Water Softener Conditioner
509	2	Tankless Water Heater, Gas
510	1	Dry Storage Shelving
511	2	CO2 Cylinder Tank
512	1	Bag in Box Syrup Tank Rack
513	1	Carbonator, Wall Mount
514	1	Walk in Cooler
515	1	Evaporator
516	1	Remote Condenser Unit
517	1	Draft Beer System Power Pack
518	1	Walk In Shelving



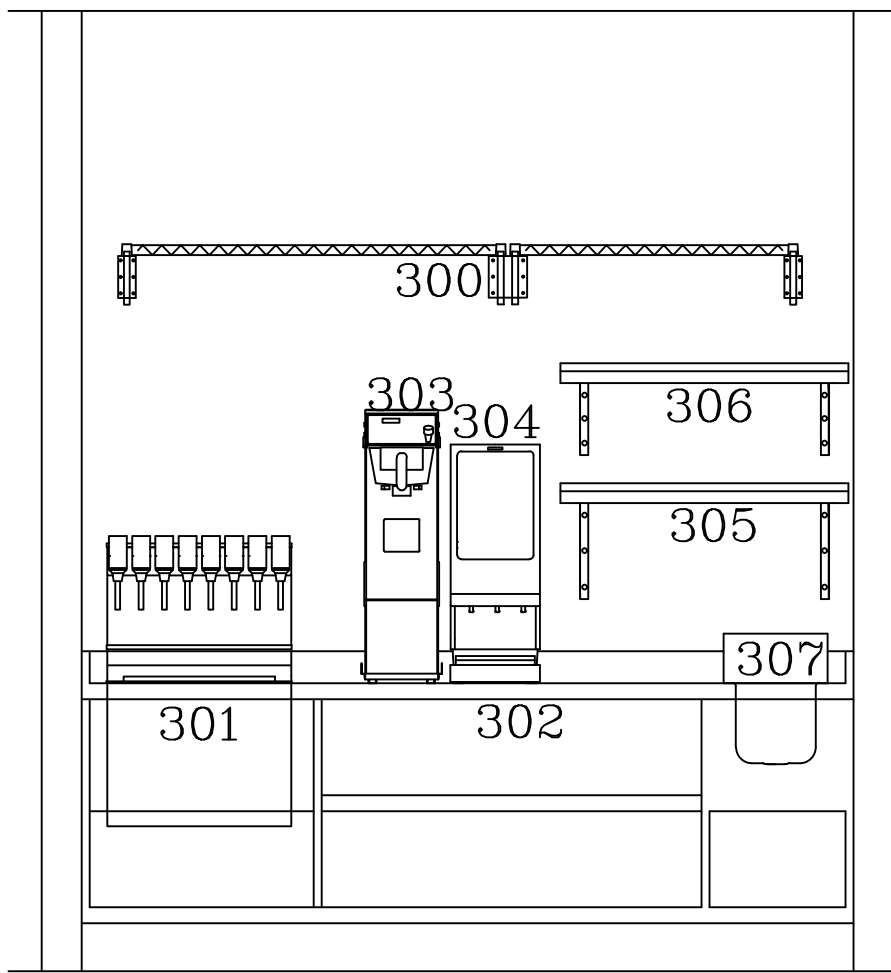
<div><div></div><div>POINT 22 TAVERN 9248 E. CADENCE PKWY MESA, ARIZONA 85212</div></div>	<div><div></div><div>RESTAURANT CONSULTING 602.699.5131 JUSTIN@AZRESTAURANTCONSULTING.COM</div></div>				ARCHITECT	REV.		STATUS
					CHOUNARD DESIGN STUDIO 7234 E SHOEMAN LANE #7 SCOTTSDALE, ARIZONA 85251 (480) 947-4992			
Drawn by:		JBM						
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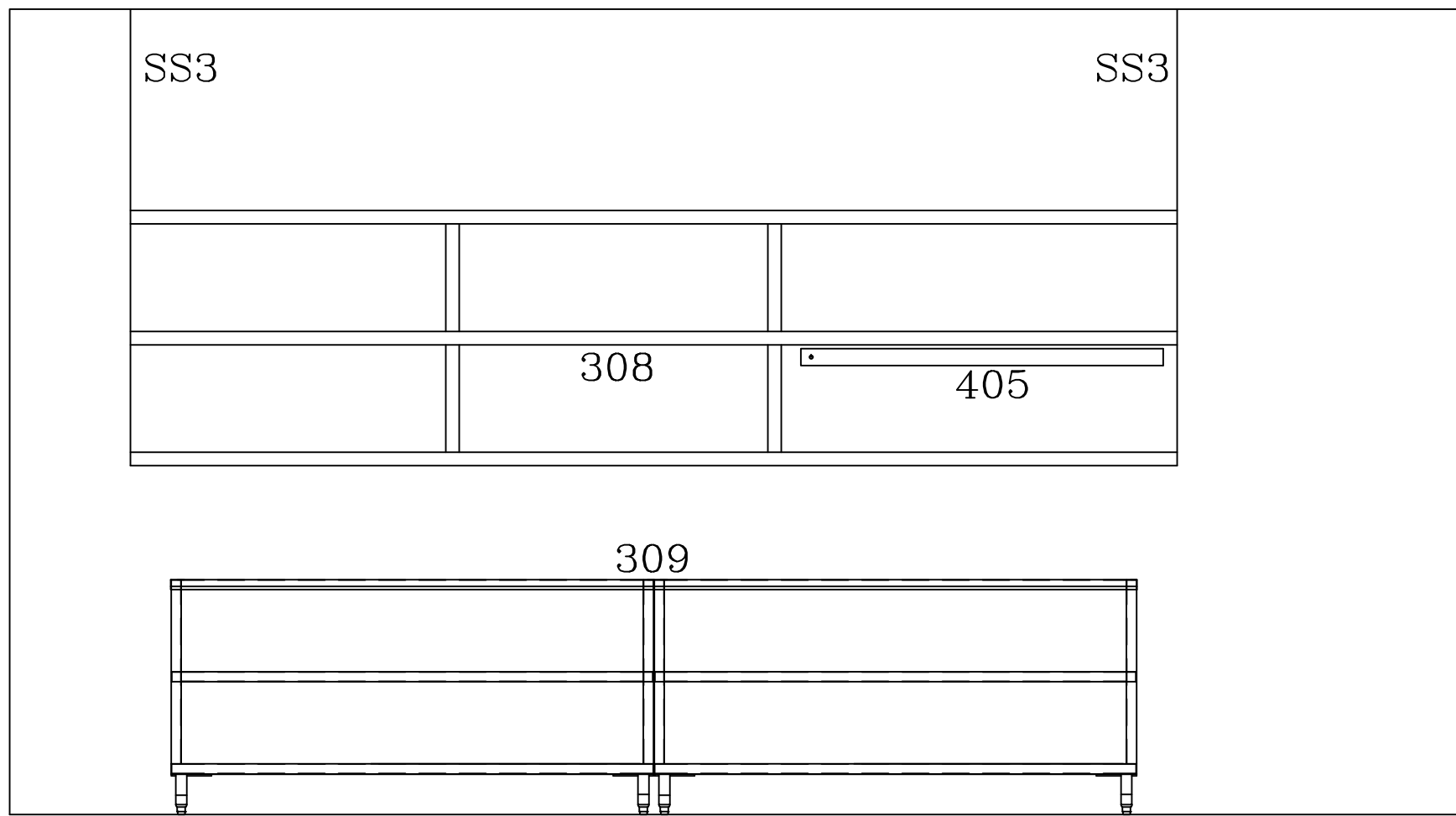
E4 DISH AREA – NORTH
SCALE: 1/2"=1'-0"



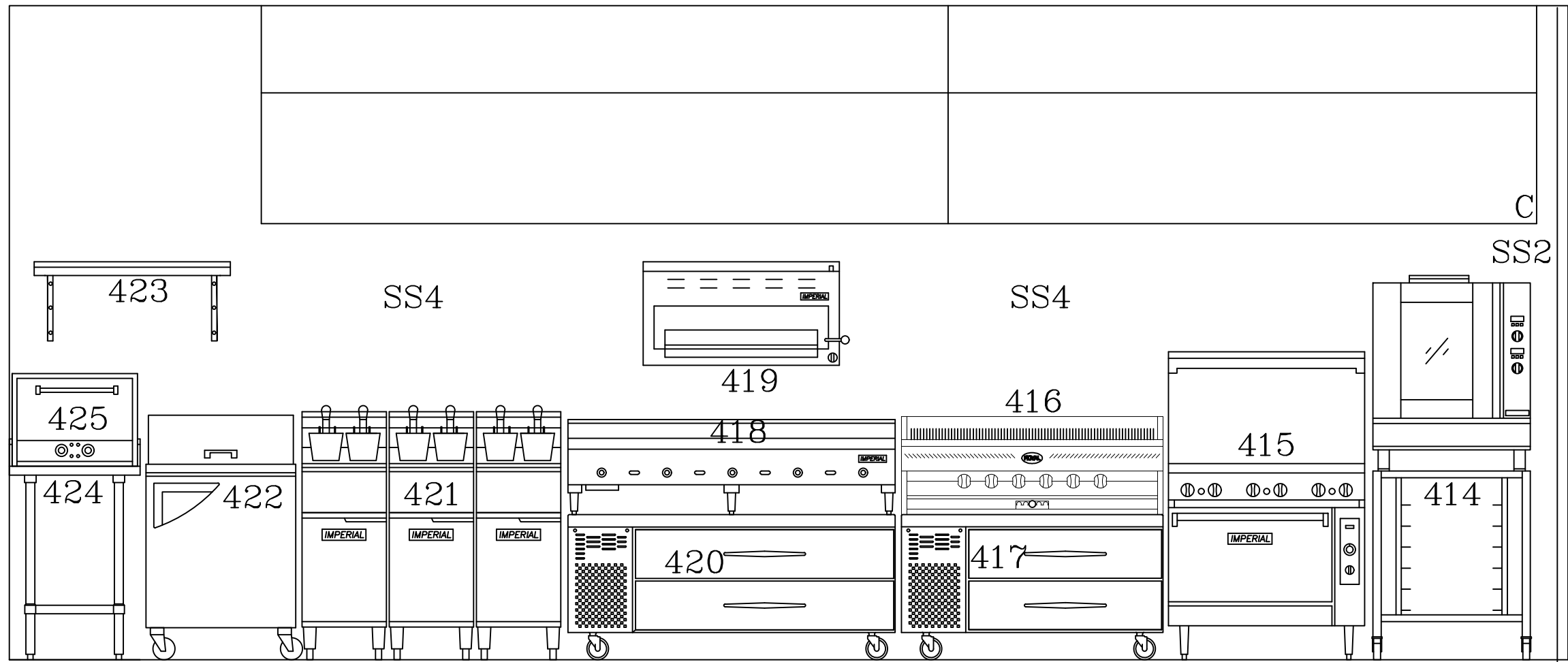
E5 SCULLERY/BACK AREA – WEST
SCALE: 1/2"=1'-0"



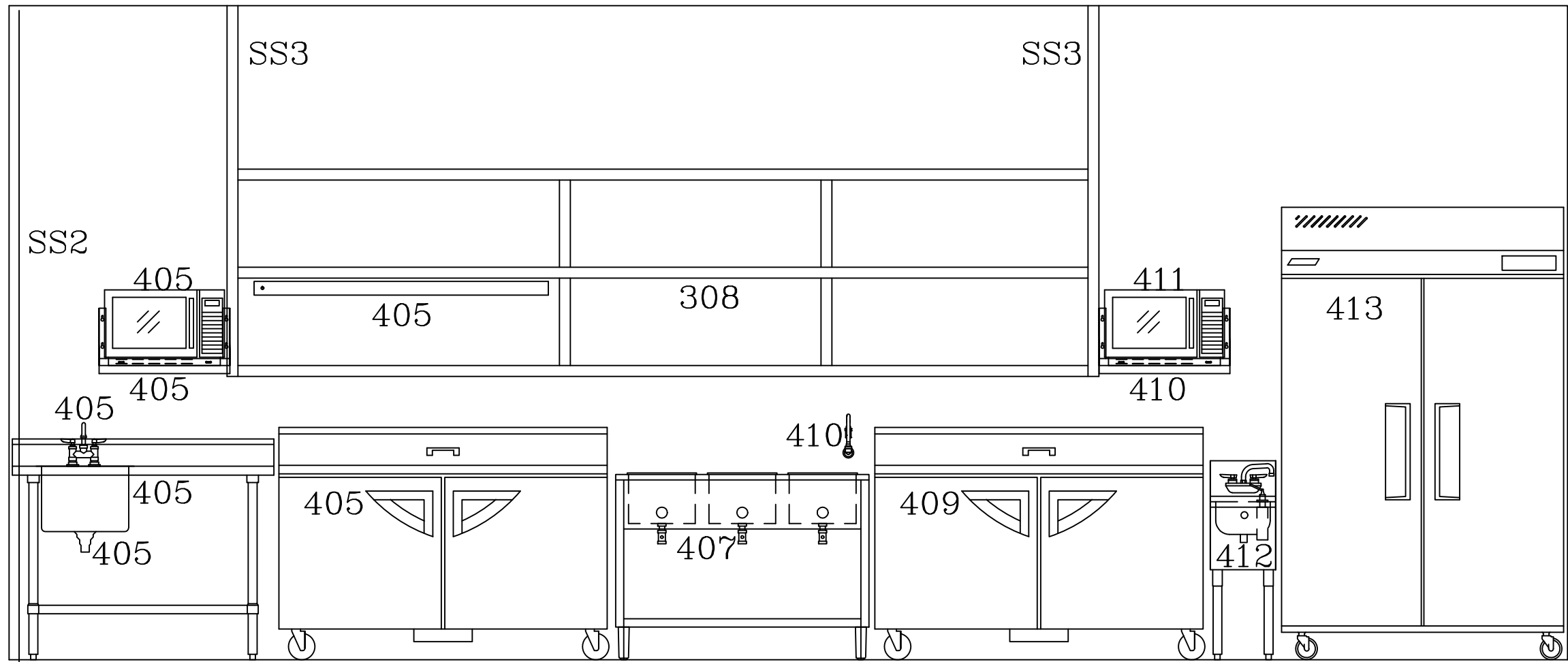
E6 BEVERAGE – NORTH
SCALE: 1/2"=1'-0"



E7 EXPO LINE – SOUTH
SCALE: 1/2"=1'-0"



E8 COOKLINE HOT – SOUTH
SCALE: 1/2"=1'-0"



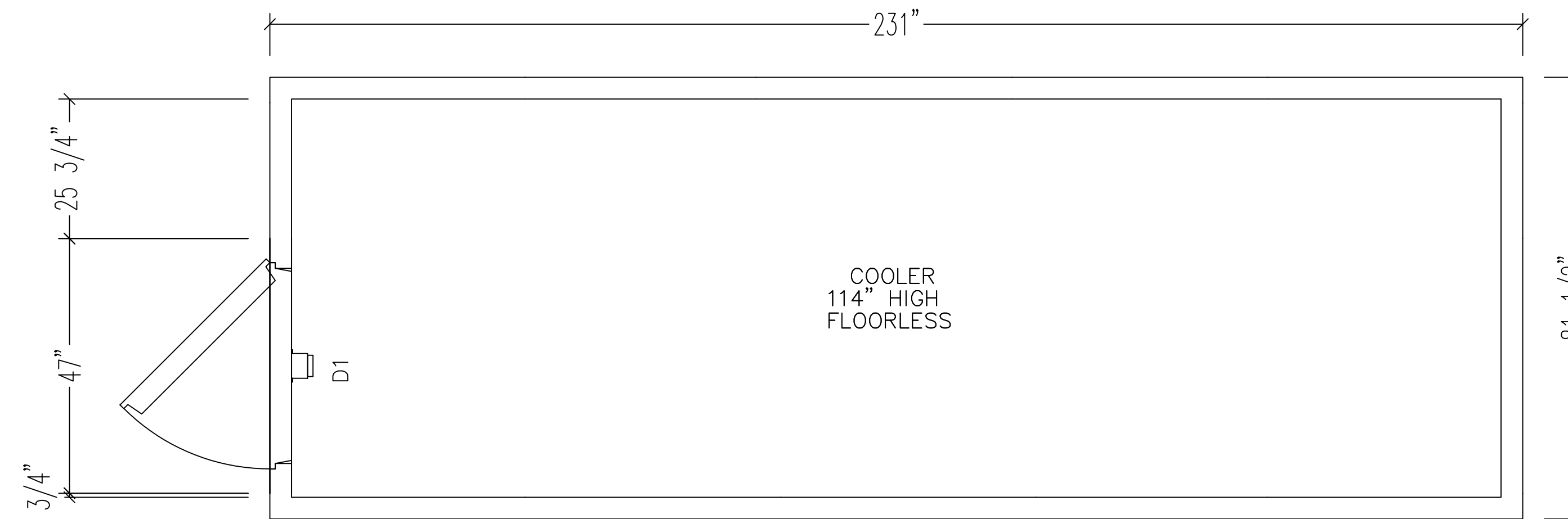
E9 COOKLINE COLD – NORTH
SCALE: 1/2"=1'-0"

ARCHITECT		REV.	STATUS	
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POINT 22 TAVERN 9248 E. CADENCE PKWY MESA, ARIZONA 85212		Drawn by: JBM		
EQUIPMENT ELEVATIONS		Checked by:		
		Date: 3/1/2022		
		Sheet Number:		
		FS-6.1		

VERIFY ALL INTERIOR AND EXTERIOR DIMENSIONS AND ALLOW A MINIMUM 2" CLEAR (AIR) BETWEEN WALK-IN AND EXISTING/PROJECTED STRUCTURES.

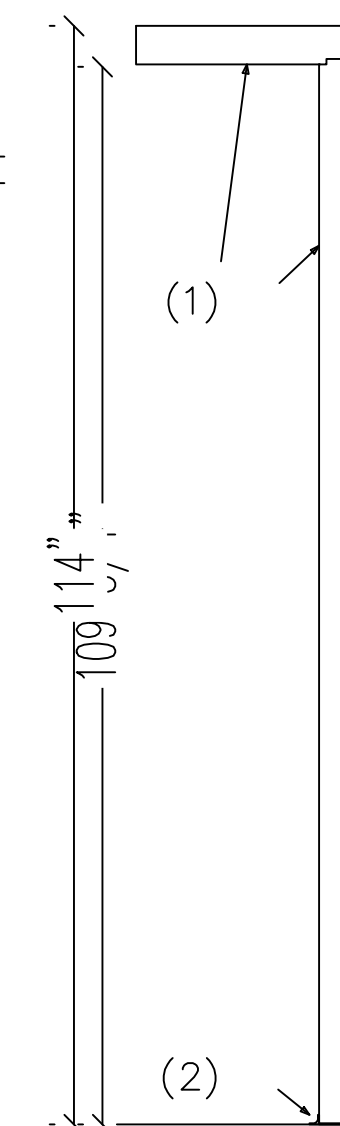
BE SURE THE LARGEST PANEL TO BE MANUFACTURED WILL BE HANDLED WITHOUT PROBLEM INSIDE YOUR ROOM

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) 4" INSULATED PANELS.
26 GA. STUCCO EMBOSSED ACRYLUME
(2) NSF VINYL SCREED



JOB NAME:
Cooler

CUSTOMER NAME:
AZ Restaurant Consulting

DATE: 02/25/2022	REV: 1	3/1/2022
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JOB NUMBER: QUOTE#: 22-04984

22-04984-2

PAGE: 1 of 2

POINT 22 TAVERN
9248 E. CADENCE PKWY
MESA, ARIZONA 85212

WALK IN SPECIFICATIONS

AZ-RC

ARIZONA
RESTAURANT CONSULTING
9920 E. OAK STREET - SCOTTSDALE, ARIZONA 85257
602.699.5131
JUSTIN@AZRESTAURANTCONSULTING.COM

ARCHITECT

CHOUINARD DESIGN STUDIO

7234 E SHOEMAN LANE #7

SCOTTSDALE, ARIZONA 85251

(480) 947-4992

Drawn by:

Checked by: JBM

Date: 3/1/2022

Sheet Number:

FS-7.0

STATUS

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