<u> H00L</u>	O INFORMATION —	Job#2297387		_											
		MAX. EXHAUST PLENUM RISER(S)			TOTAL	HOOD	HOOD C	ONFIG.							
ND.	TAG	MODEL	LENGTH	COOKING TEMP.	TOTAL EXH. CFM	WIDTH		DIA.	CFM	S.P.	SUPPLY CFM	CONSTRUCTION	END TO	ROW	
1	CLIAD (DANCE (#4.7)	6030	11′ 11.00″	600 Deg.	0575	10"	17″		1787	-0.777"	0750	430 SS	A1	A1 0NC	
I CHAR/	CHAR/RANGE (#67)	ND-2-PSP-F		рии пед.	3575	10"	17″		1787	-0.777"	2753	100%	ALONE	ALONE	
2	DDAISING (DANGE (#4.0)	6030	13′ 11.00″	600 Deg.	21.21	10"	15″		1565	-0.612"	2010	430 SS	A1		
۲	BRAISING/RANGE (#62)	ND-2-PSP-F		Poor ned'	3131	10"	15″		1565	-0.612"	2818	100%	ALONE	ALONE	
(EDVED /#/1\	5430	10' 0.00"	450	2250	10"	21"		2250	-0.716"	1010	430 SS	A1	AL DNE	
3	FRYER (#61)	ND-2-PSP-F		Deg.	2250						1912	100%	ALONE	ALONE	
4	DANCE / COMPI (#45D)	6030	14′ 5.00″	600 Deg.	2002	10"	13″		1441	-0.569"	2505	430 SS	A1	FRONT	
4	RANGE / COMBI (#45B)	ND-2-PSP-F		loon ned.	2883	10"	13″		1441	-0.569"	2595	100%	ALONE	FRUNI	
П	DANCE / DECK (#45A)	6030	13′ 5.00″	600 Deg.	2683	10"	12"		1341	-0.536"	2415	430 SS	AL DNE	CDUNIT	
5	RANGE / DECK (#45A)	ND-2-PSP-F		looo ned.	_C003	10"	12"		1341	-0.536"	2415	100%	ALONE	E FRONT	

H001	O INFORMATION							·	<u> </u>					
				FILTER(S)		LIGHT(S)				UTILITY CABI			FIRE	HOOD
HOOD	TAG				EFFICIENCY @ 9		\ _\ /IRE		FI	RE SYSTEM	ELECTRICAL	SWITCHES	SYSTEM	
N□.	THU	TYPE	QTY	'. HEIGHT LENGTH	MICRONS QTY.	TYPE	GUARD	LOCATION	TYPE	SIZE	MODEL #	QUANTITY	PIPING	
1	CHAR/RANGE (#67)	Captrate Solo Filter	9	20" 16"	93% See Filter Spec. 4	Screw In 12W LED	NO	1 a C+	CORE	0	DC∨-1111	1 Light	YES	1051
1	CHAR/RANGE (#6/)	captrate solo inter			7 737. See Titter Spec. 4	SCREW IN 12W LED	INL	Left	Protection	U	DC V -IIII	1 Fan	153	LBS
2	BRAISING/RANGE (#62)	Captrate Solo Filter	10	20" 16"	93% See Filter Spec. 4	Screw In 12W LED	NO						YES	1021
	BRAISING/RANGE (#62)	5dp (1 d te 30t0 1 k te)			John See Fitter Spec. 4	SCREW IN IEW LED	INL						IES	LBS
3	FRYER (#61)	Captrate Solo Filter	7	20" 16"	93% See Filter Spec. 3	Screw In 12W LED	NO	Left					YES	751
3	FRIER (#61)	capti a te 30to i ittei			7 70% See likter Spec. 3	SCREW IN IZW LED	INL	LET!					163	LBS
1	RANGE / COMBI (#45B)	Captrate Solo Filter	10	20" 16"	93% See Filter Spec. 5	Screw In 12W LED	NO	Right	CORE	<u> </u>	DC∨-1111	1 Light	YES	1159
	KANGE / CUMBI (#43B)	capitate 30to inter			7 70% See Litter Spec. J	SCLEM ILLIEM FED	INL	Nigric	Protection	U	DC A -1111	1 Fan	153	LBS
	RANGE / DECK (#45A)	Captrate Solo Filter	10	20" 16"	93% See Filter Spec. 4	Screw In 12W LED	NO	100+					YES	1077
	KANGE / DECK (#43A)	caparate 3010 litter			7 22% See inver spec. 4	SCLEM ILLIEM FED	INL	Left					1 1 5 7	LBS

	<i>OPTIONS</i>	
HOOD NO.	TAG	OPTION
1	CHAR/RANGE (#67)	FIELD WRAPPER 18.00" High Front, Left
		BACKSPLASH 80.00" High X 156.00" Long 430 SS Vertical
		RIGHT SIDESPLASH 80.00" High X 60.00" Long 430 SS Vertical
		RIGHT END STANDOFF (FINISHED) 1" Wide 60" Long Insulated
		BACKSPLASH - INSIDE CORNER 80.00" High X 2.00" Leg Length 430 SS Vertical
		WC-CORE PROTECTION
		LEFT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 430 SS
2	BRAISING/RANGE (#62)	FIELD WRAPPER 18.00" High Front, Left, Right
		BACKSPLASH 80.00" High X 168.00" Long 430 SS Vertical
		LEFT SIDESPLASH 80.00" High X 60.00" Long 430 SS Vertical
		LEFT END STANDOFF (FINISHED) 1" Wide 60" Long Insulated
		BACKSPLASH - INSIDE CORNER 80.00" High X 2.00" Leg Length 430 SS Vertical
		LEFT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430 SS
		STRUCTURAL FRONT PANEL
		WC-CORE PROTECTION
		RIGHT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 430 SS
3	FRYER (#61)	FIELD WRAPPER 18.00" High Front, Left, Right
		BACKSPLASH 80.00" High X 132.00" Long 430 SS Vertical
		RIGHT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430 SS
		LEFT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430 SS
		STRUCTURAL FRONT PANEL
		WC-CORE PROTECTION
4	RANGE / COMBI (#45B)	FIELD WRAPPER 18.00" High Front, Right
		LEFT SIDESPLASH 80.00" High X 60.00" Long 430 SS Vertical
		LEFT END STANDOFF (FINISHED) 1" Wide 60" Long Insulated
		LEFT QUARTER END PANEL 23" Top Width, 0" Bottom Width, 23" High 430 SS
		STRUCTURAL FRONT PANEL
		WC-CORE PROTECTION
		RIGHT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 430 SS
5	RANGE / DECK (#45A)	FIELD WRAPPER 18.00" High Front, Left
-		RIGHT SIDESPLASH 80.00" High X 60.00" Long 430 SS Vertical
		RIGHT END STANDOFF (FINISHED) 1" Wide 60" Long Insulated
		STRUCTURAL FRONT PANEL
		WC-CORE PROTECTION
		RIGHT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 430
		SZ .
		LEFT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 80" High Insulated 430 SS

<u>PERI</u>	FORATED SUPPLY	PLENU	JM(S)								
HOOD			l					R	ISER(S)	1
ND.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	WIDTH	LENG.	DIA.	CFM	S.P.
1	CHAR/RANGE (#67)	Front	156″	20"	6"	MUA	12"	28"		688	0.179″
						MUA	12"	28"		688	0.179″
						MUA	12"	28"		688	0.179″
						MUA	12"	28"		688	0.179″
2	BRAISING/RANGE (#62)	Front	168″	20"	6"	MUA	12"	28"		704	0.187″
						MUA	12"	28"		704	0.187″
						MUA	12"	28"		704	0.187″
						MUA	12"	28"		704	0.187"
3	FRYER (#61)	Front	132″	18″	6"	MUA	8"	36″		637	0.181"
						MUA	8"	36″		637	0.181"
						MUA	8″	36″		637	0.181"
4	RANGE / COMBI (#45B)	Front	186″	18"	6"	MUA	12"	28"		648	0.160″
						MUA	12"	28"		648	0.160″
						MUA	12"	28"		648	0,160″
						MUA	12"	28"		648	0.160″
5	RANGE / DECK (#45A)	Front	174″	18″	6"	MUA	12"	28"		805	0.208"
						MUA	12"	28"		805	0.208"
						MUA	12"	28"		805	0.208"
		· · · · · · · · · · · · · · · · · · ·	·	·					·	·	·

SENSOR-CV MOUNT SENSOR(S) IN HOOD CAPTURE VOLUME

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.

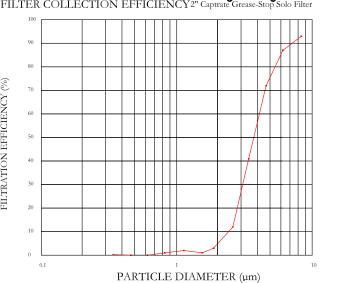
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

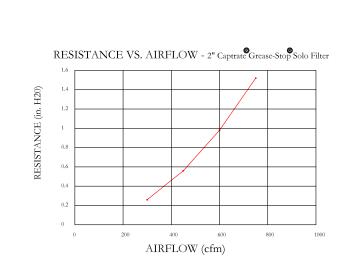
UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 90% 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.

FILTER COLLECTION EFFICIENCY2" Captrate Grease-Stop Solo Filter

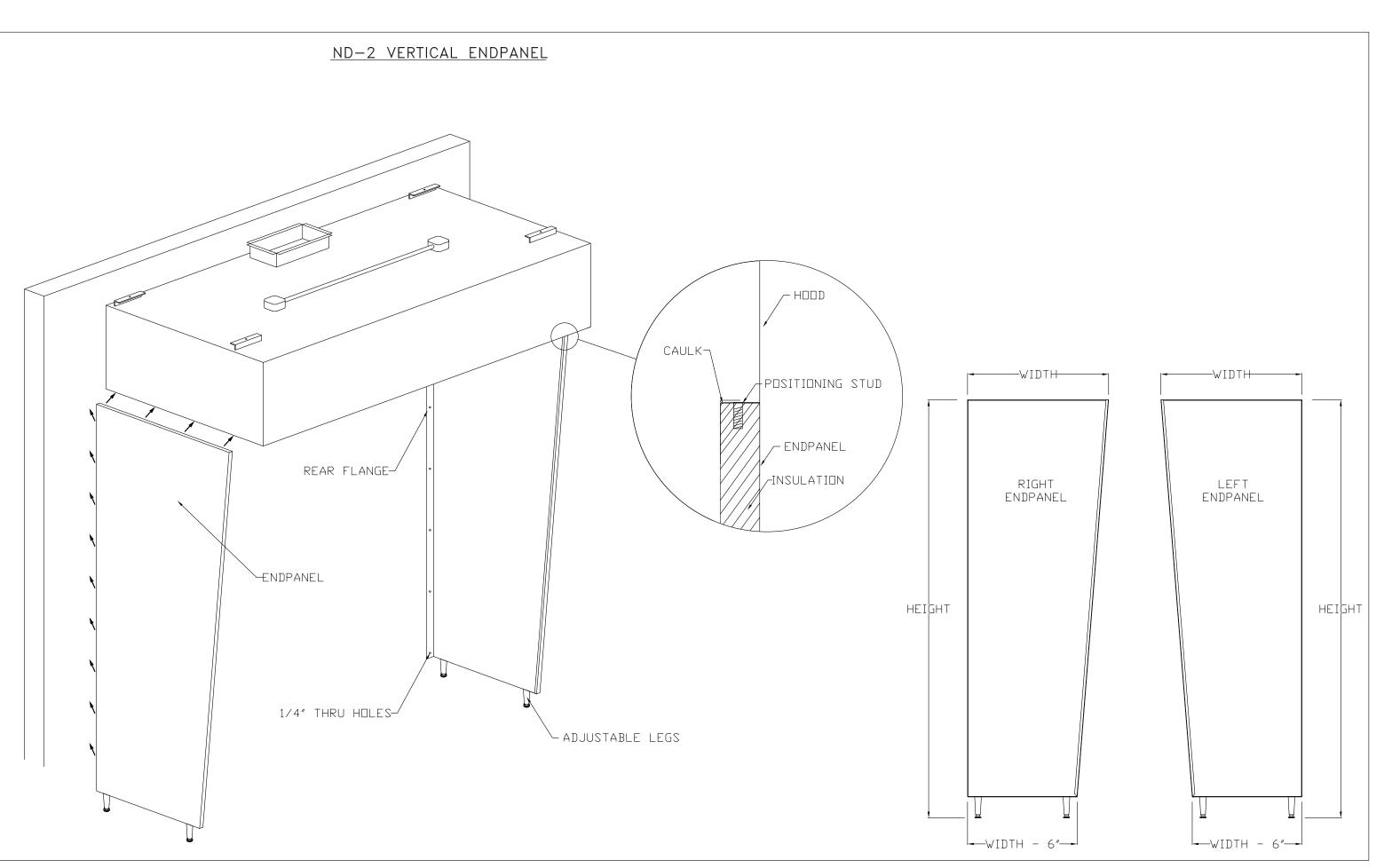




CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH: NFPA #96 NSF STANDARD #2

UL STANDARD #1046 INT, MECH, CODE (IMC)

NOTE: MULTIPLE HOODS WILL BE CONNECTED TO A COMMON EXHAUST FAN. ALL EXHAUST DUCTWORK NEEDS TO BE DESIGNED FOR PROPER AIRFLOW FROM EACH HOOD, NO BALANCING DAMPERS ARE ALLOWED IN DUCT SYSTEM.

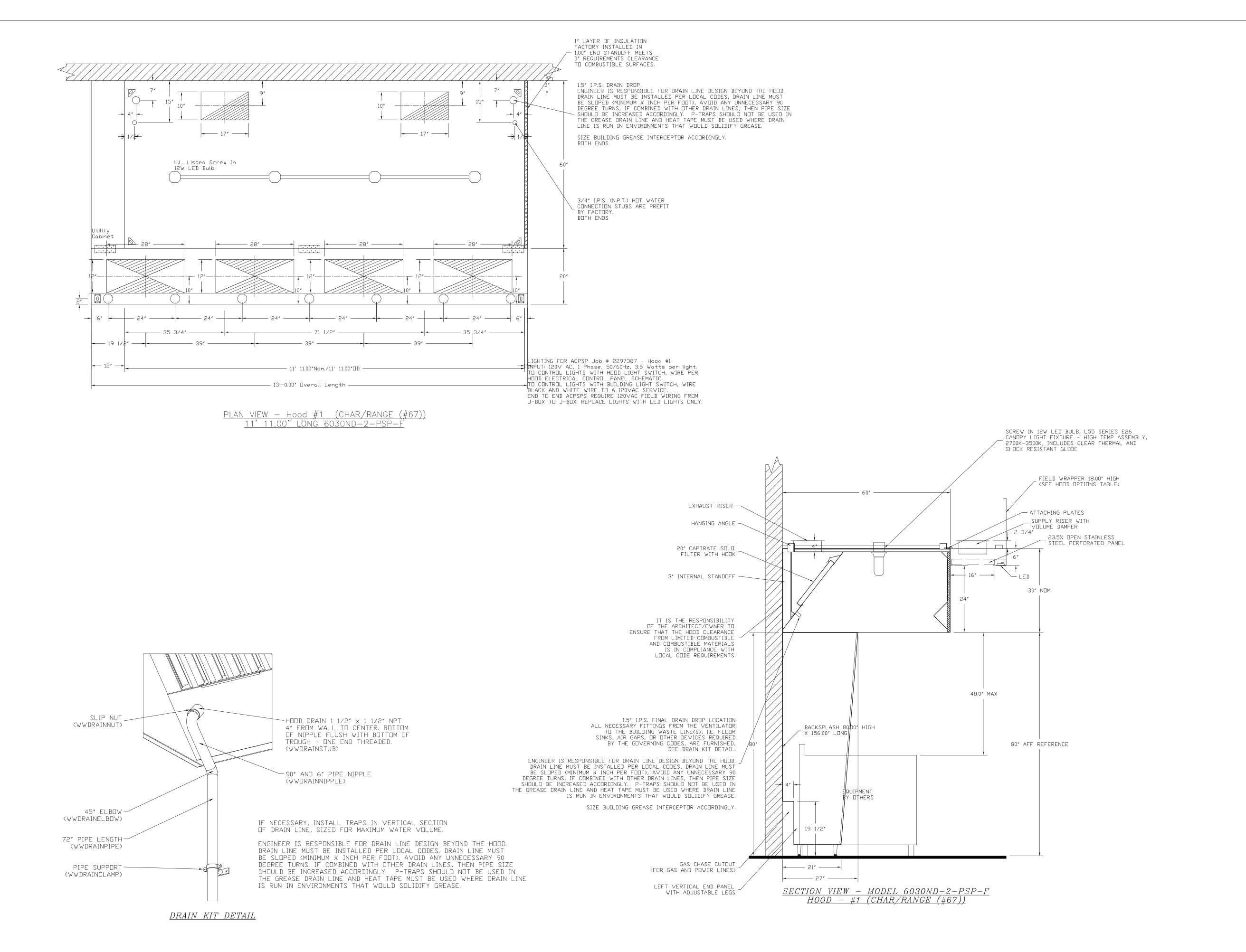




REVISIONS

Restaurant 04101 Wharf **DATE:** 4/29/2015 **DWG.#:** 2297387

SCALE: 3/4" = 1'-0" **MASTER DRAWING**



MAINE OFFICE

REVISIONS

Maine Wharf Restaurant Ré 5/62/7 PORTLAND, ME, 04101

DATE: 4/29/2015 **DWG.#:**

DRAWN BY: BFC-21

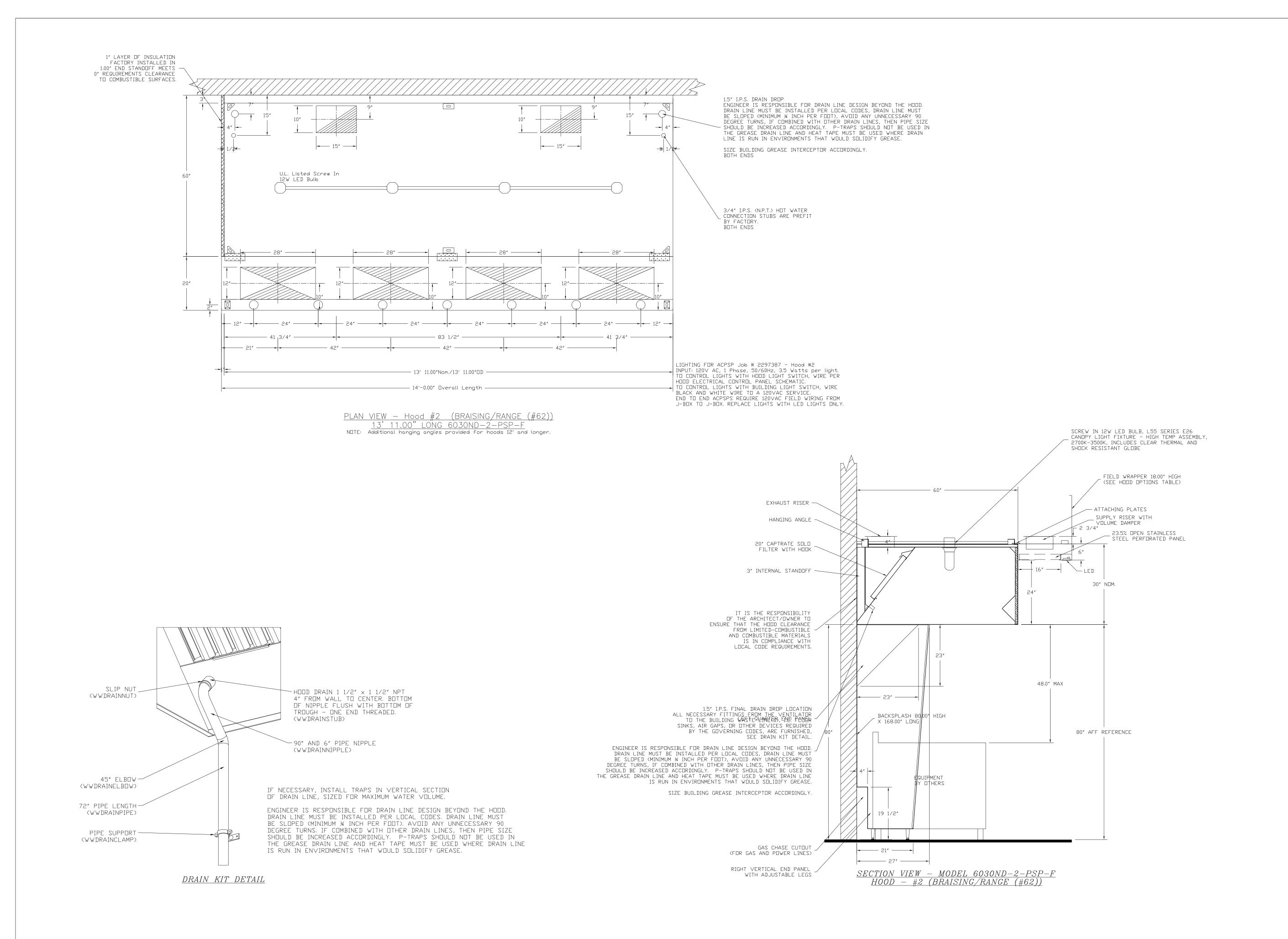
SCALE:

2297387

3/4" = 1'-0"

MASTER DRAWING

SHEET NO.



MAINE OFFICE

WANN.captiveaire.com

REVISIONS

Maine Wharf Restaurant
PORTLAND, ME, 04101

DWG.#:

2297387

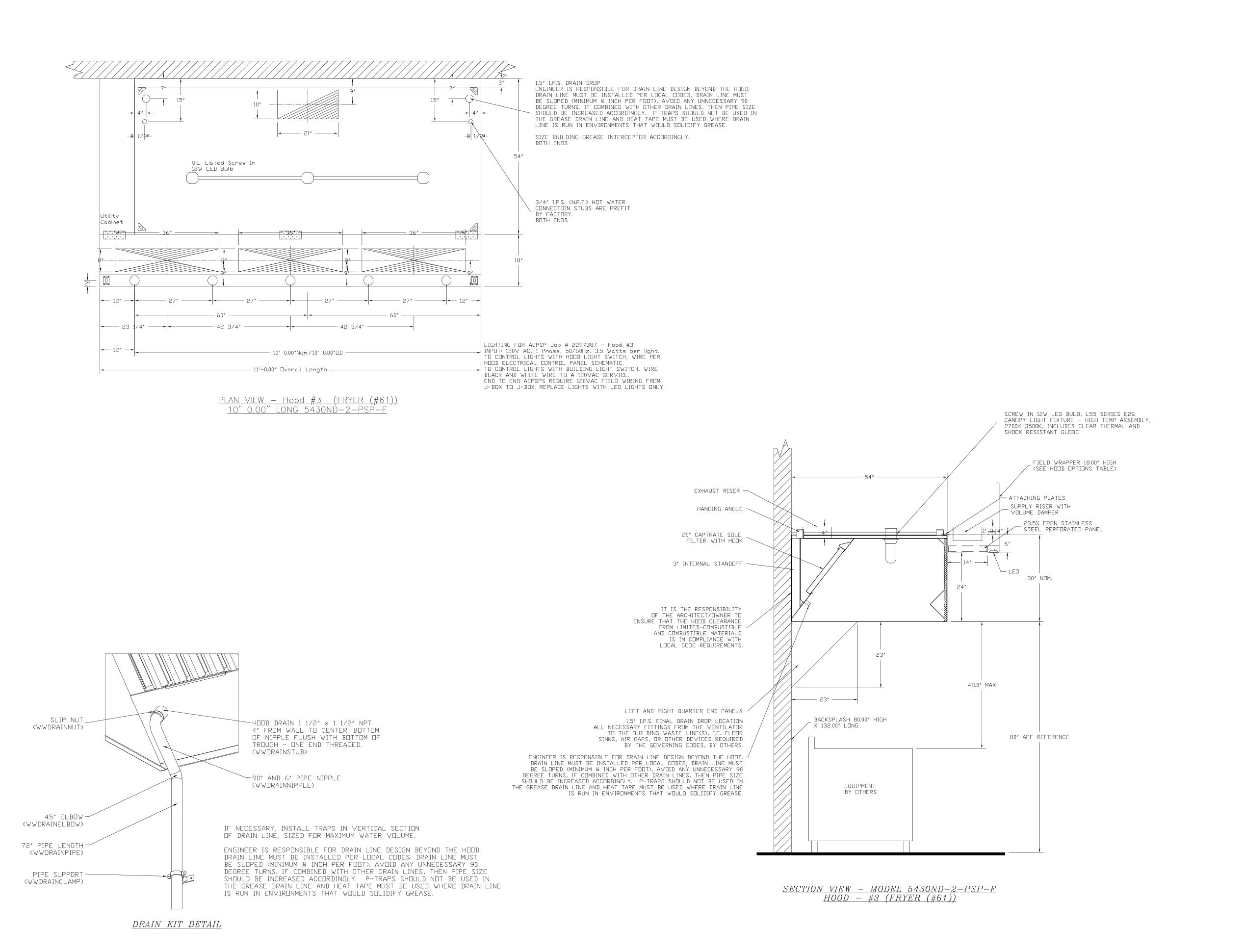
SCALE:

3/4" = 1'-0"

MASTER DRAWING

DRAWN BY: BFC-21

SHEET NO.



REVISIONS

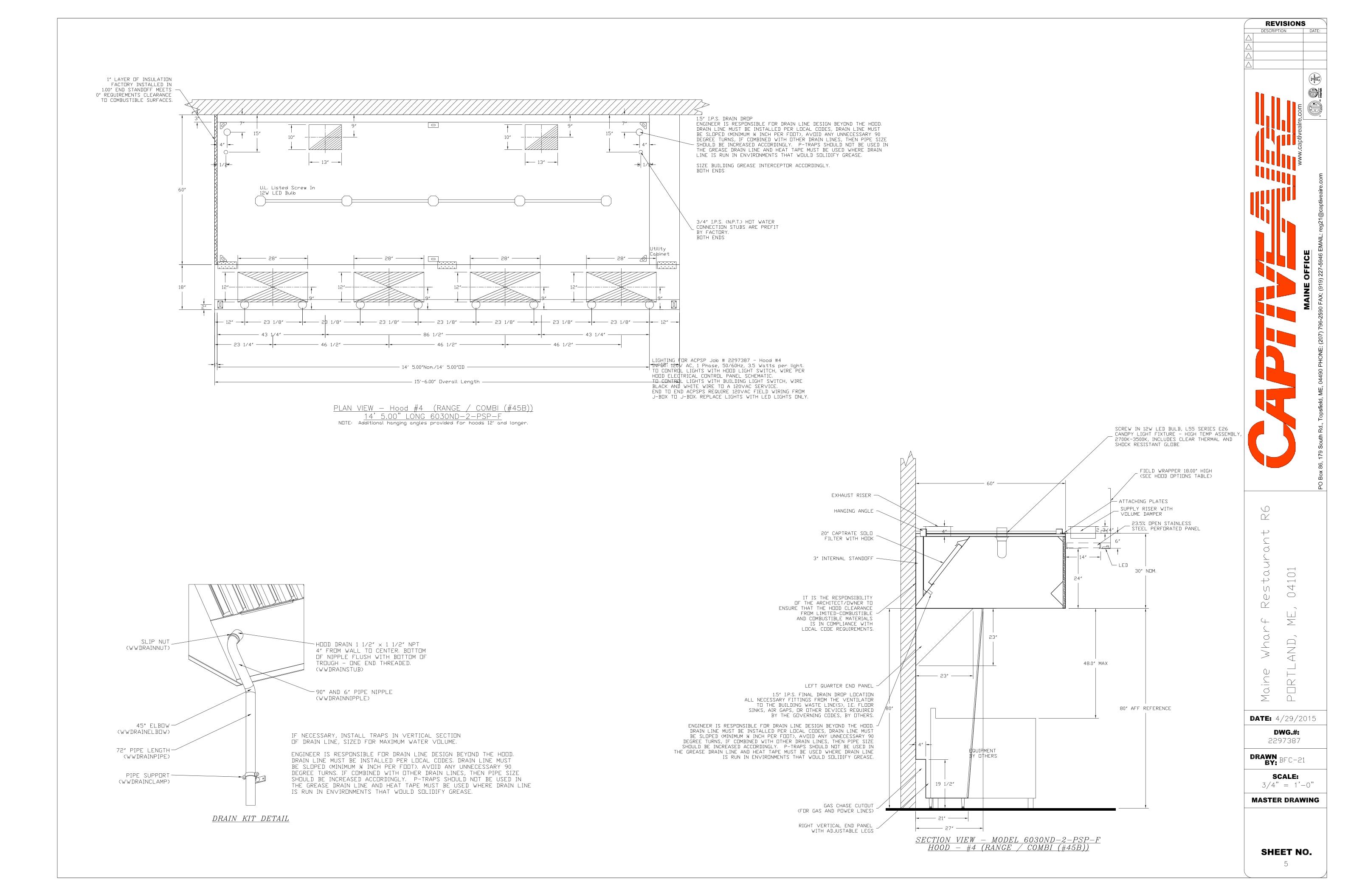
 $\overset{+}{\circlearrowleft}$ \bigcirc \bigvee_{Q} N N **DATE:** 4/29/2015

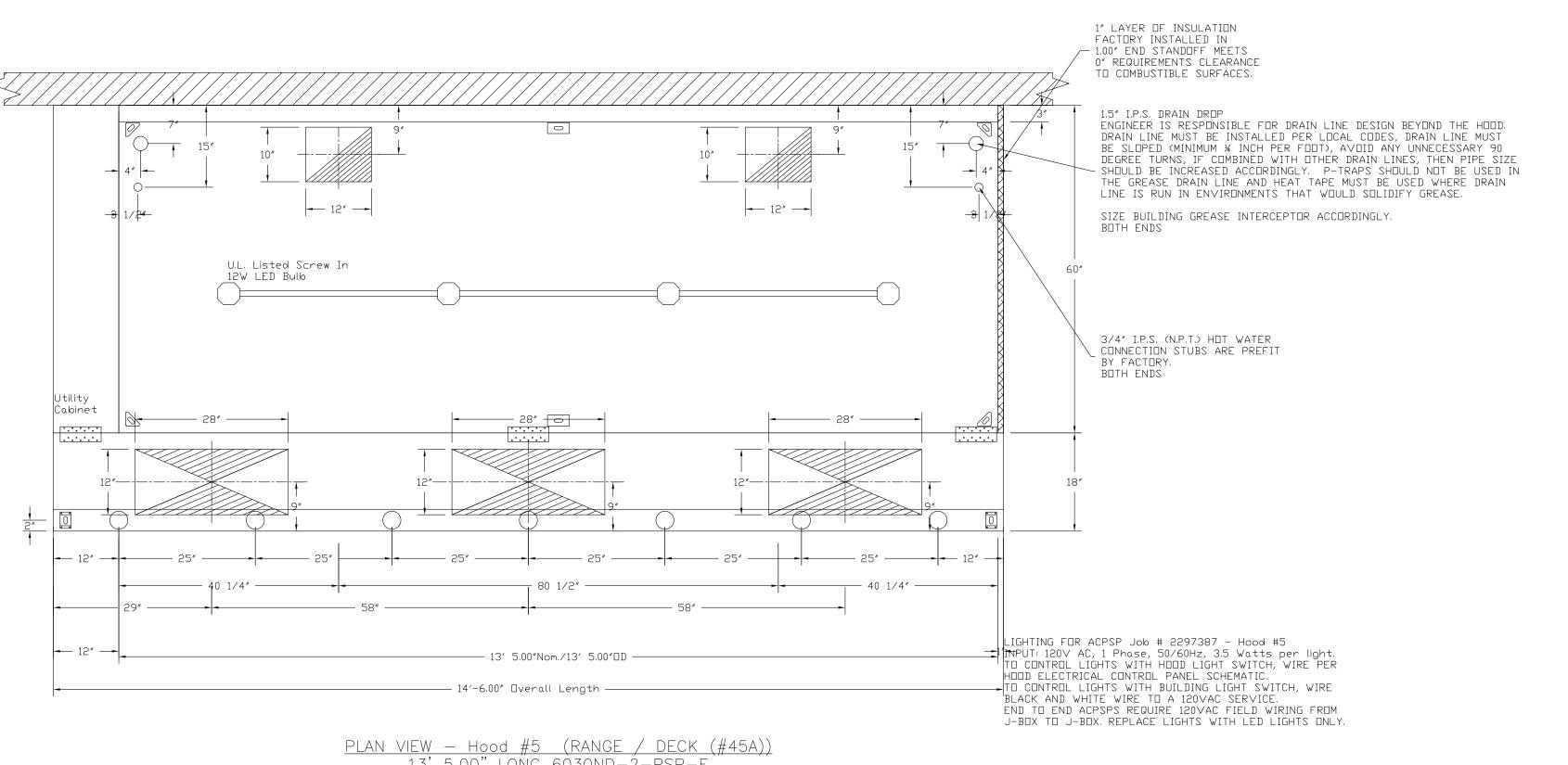
DWG.#: 2297387

DRAWN BY: BFC-21

SCALE: 3/4" = 1'-0"

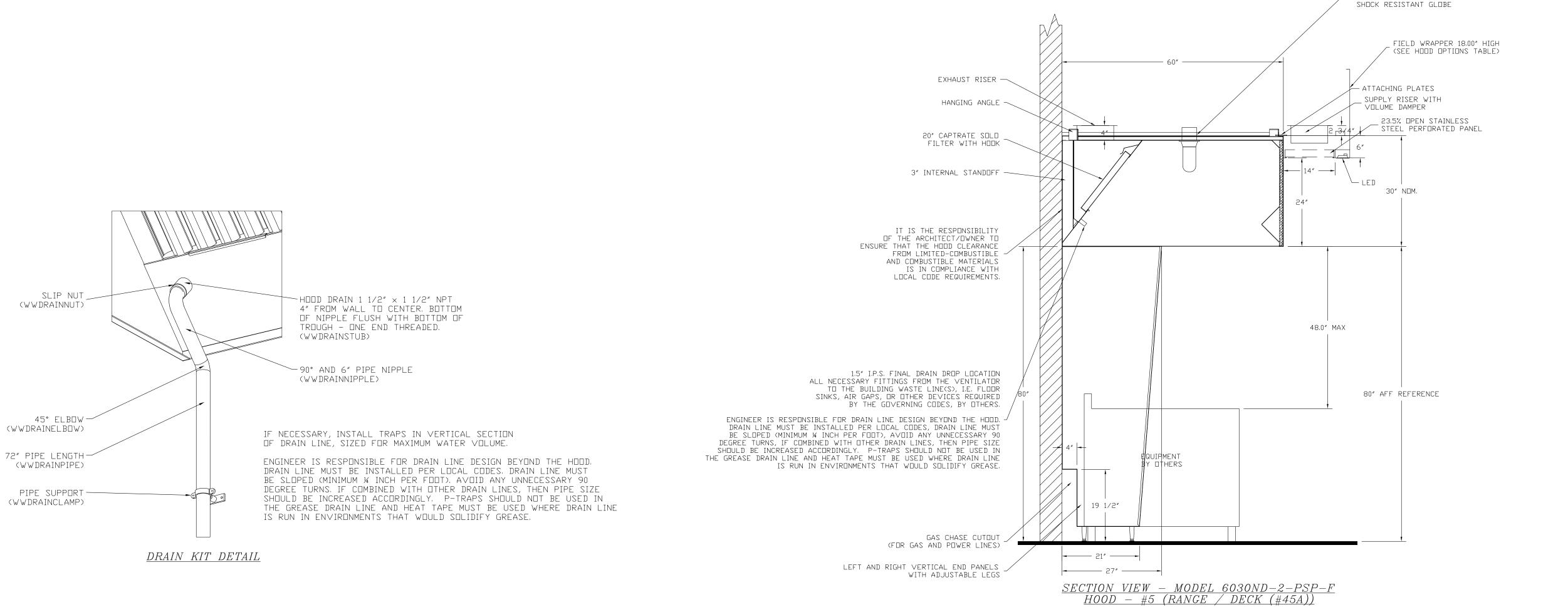
MASTER DRAWING





13' 5.00" LONG 6030ND-2-PSP-F

NOTE: Additional hanging angles provided for hoods 12' and longer.



MAINE OFFICE

SCREW IN 12W LED BULB, L55 SERIES E26
CANDPY LIGHT FIXTURE - HIGH TEMP ASSEMBLY, 2700K-3500K, INCLUDES CLEAR THERMAL AND

REVISIONS

Maine Wharf Restaurant
PORTLAND, ME, 04101

DWG.#:

2297387

SCALE:

3/4" = 1'-0"

MASTER DRAWING

DRAWN BY: BFC-21

SHEET NO.

GAS VAI	VE(S)		
FIRE SYSTEM NO.	TAG	TYPE	SIZE	SUPPLIED BY
1		SC Electrical	1.000	CaptiveAire Systems
2		SC Electrical	2.000	CaptiveAire Systems
2		SC Electrical	1.000	CaptiveAire Systems

FIRE SYSTEM	TAG	KEY NUMBER - PART DESCRIPTION	QTY. BY FACTORY	QTY. BY DIST.
N□. 1		0 - 0 - 100-BW 2×4 Blank Plate for J-Box	4	0
1		0 - 0 - 12-F28021-005360 Duct Fire Thermostat. NO, Close on temp rise at 360°F.	4	0
1		0 - 0 - 59361-1/2 2x4 Extension Ring	4	0
1		0 - 0 - CBI-102 Chrome Plated Pipe Fitting 3/8" NPT 45 Degree Elbow	4	0
1		0 - 0 - CBI-104 Chrome Plated Pipe Fitting 3/8" NPT Tee	4	0
1		0 - 0 - CBI-106 Chrome Plated Pipe Fitting 3/8" NPT 90 Degree Elbow	4	0
1		0 - 0 - CBI-107 Chrome Plated Pipe Fitting 3/8" NPT Union	4	0
1		16 - 16 - 3070-3/8H-10-SS NOZZLE - CORE Protection Appliance Coverage Nozzle (Includes Metal Blow Off Cap and Lanyard)	15	0
1		34 - 34 - A0019852 24VDC or 120VAC Single Action Manual Actuation Device (Push/Pull Station) With Protective Cover, One (1) Normally Open Contact	1	0
2		0 - 0 - 100-BW 2×4 Blank Plate for J-Box	5	0
2		0 - 0 - 12-F28021-005360 Duct Fire Thermostat. ND, Close on temp rise at 360°F.	5	0
2		0 - 0 - 59361-1/2 2x4 Extension Ring	5	0
2		16 - 16 - 3070-3/8H-10-SS NOZZLE - CORE Protection Appliance Coverage Nozzle (Includes Metal Blow Off Cap and Lanyard)	15	0
2		34 - 34 - A0019852 24VDC or 120VAC Single Action Manual Actuation Device (Push/Pull Station) With Protective Cover, One (1) Normally Open Contact	1	0

NOTE: EXHAUST DUCTWORK NEEDS TO BE LIQUID TIGHT AND PROPERLY SLOPED BACK TO HOOD PER CODE, LEAKY DUCTWORK AND DUCTWORK WITH IMPROPER SLOPE WILL NEED TO BE CORRECTED - THIS WILL RESULT IN EXTRA JOBSITE VISITS AND ADDITIONAL CHARGES FOR CORE PRE-TESTS AND TESTS.

VALVE SIZES SHOWN ARE ESTIMATED - ACTUAL SIZE OF GAS VALVES PROVIDED IS SUBJECT TO CHANGE ONCE GAS PRESSURE AND APPLIANCE BTU LOADS ARE PROVIDED.

FIRE SYSTEM #1 (HOODS #1 & #2)

CUSTOMER TO PROVIDE THE INFORMATION BELOW PRIOR TO ORDERING:

- 1. CORE water inlet static pressure (125 psi max) =
- 2. CORE water inlet operating pressure (49-70 psi) = 3. Hot water inlet static pressure (125 psi max) =
- 4. Hot water inlet operating pressure (44-70 psi) =
- 5. Hot water inlet temperature (140-170 degF) =
- 6. Total appliance gas load BTU/hr for each hood =
- 7. Gas pressure for appliance gas valve =
- 8. Approximate length of exhaust duct (If over 50ft, additional firestats are provided at 50ft intervals) =
- 9. Total pressure drop for CORE water field piping between hoods (10 psi max) =
- 10. Total pressure drop for hot water field piping between hoods (10 psi max) =
- 11. Detailed piping layout for CORE water field piping between hoods
- 12. Detailed piping layout for hot water field piping between hoods

FIRE SYSTEM #2 (HDDDS #3, #4, & #5)

CUSTOMER TO PROVIDE THE INFORMATION BELOW PRIOR TO ORDERING:

- 1. CORE water inlet static pressure (125 psi max) =
- 2. CORE water inlet operating pressure (66-70 psi) =
- 3. Hot water inlet static pressure (125 psi max) =
- 4. Hot water inlet operating pressure (52-70 psi) =
- 5. Hot water inlet temperature (140-170 degF) =
- 6. Total appliance gas load BTU/hr for each hood =
- 7. Gas pressure for appliance gas valve =
- 8. Approximate length of exhaust duct (If over 50ft, additional firestats are provided at 50ft intervals) =
- 9. Total pressure drop for CORE water field piping between hoods (10 psi max) =
- 10. Total pressure drop for hot water field piping between hoods (10 psi max) =
- 11. Detailed piping layout for CORE water field piping between hoods
- 12. Detailed piping layout for hot water field piping between hoods

PROPER CORE AND HOT WATER PRESSURES ARE CRITICAL TO SYSTEM PERFORMANCE. PLEASE CONTACT SALES OFFICE IF THERE ARE ANY CONCERNS OR QUESTIONS REGARDING REQUIRED PRESSURES.

		GASVALVES AND STRAINERS													
					GAS VALVE S	SIZING			GAS VALVE	DIMENSIONS	INSTALLATION	PART NUMBERS			
	TYPE	SIZE	VOLTAGE	MIN. INLET PRESSURE	MAX. INLET PRESSURE	FLOW AT 1 IN.W.C. DROP NATURAL GAS	FLOW AT 1 IN.W.C. DROP PROPANE	DIM "A" DII	M "B" DIM "C"	DIM "D" DIM "F" DIM "G"	MOUNTING ORIENTATION	GAS VALVE PART NUMBER	STRAINER PART NUMBER	GAS VALVE/STRAINER KIT	
GAS VALVE FOR FS#1, FS#2→							734,733 BTU/HR	6-15/16" 5-	15/16" 4-7/8"	5-3/16" 12-13/16" 10-11/16	" HORIZONTAL/VERTICAL	8214250-24VDC	4417K65	(SC)EGVC1-24	
GAS VALVE FOR FS#2	ELECTRICAL	2"	24 VDC	0 PSI (0 IN.W.C.)	5 PSI (138 IN.W.C.)	2,940,500 BTU/HR	1,908,048 BTU/HR	7-5/8" 6-	-3/8" 7-1/4"	7-13-16" 15-5/8" 13-15/16	" HORIZONTAL/VERTICAL	8214280-24VDC	4417K68	(SC)EGVC2-24	
_								•		•	·			,	

ELECTRIC GAS VALVES ONLY

3/4" THROUGH 2" VALVES CAN BE MOUNTED WITH THE SOLENOID IN ANY POSITION ABOVE HORIZONTAL
2-1/2" THROUGH 3" VALVES MUST BE MOUNTED WITH THE SOLENOID VERTICAL AND UPRIGHT

ALL GAS VALVES/STRAINERS

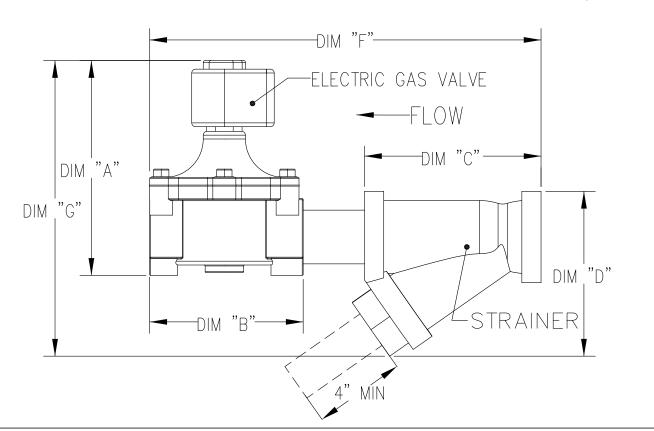
PROPER CLEARANCE MUST BE PROVIDED IN ORDER TO SERVICE THE STRAINERS A
MINIMUM OF 4" CLEARANCE DISTANCE MUST BE PROVIDED AT THE BASE OF THE
STRAINER CUSTOMER MUST VERIFY BTU CONSUMPTION AS WELL AS PRESSURE RATING
SPECIFIC GRAVITY OF NATURAL GAS = 0.64, SPECIFIC GRAVITY OF LP = 1.52

TO CALCULATE GAS FLOW FOR OTHER THAN 1 IN.W.C. PRESSURE DROP

NEW BTU/HR = (BTU/HR AT 1 IN.W.C. PRESSURE DROP) X NEW PRESSURE DROP^{0.5}

TO CALCULATE GAS FLOW FOR OTHER THAN 0.64 SPECIFIC GRAVITY

NEW BTU/HR = (BTU/HR AT 0.64) X (0.64 / NEW SPECIFIC GRAVITY)^{0.5}



Job #: 2297387 Job Name: Maine Wharf Restaurant R6 Drawn By: System Size: CORE Total FP required: 0 Hood # 1 11' 11.00" Long x 60" Wide x 30" High Riser # 1 Size: 10" × 17" Riser # 2 Size: 10" x 17" Hood # 2 13' 11.00" Long x 60" Wide x 30" High Riser # 1 Size: 10" x 15" Riser # 2 Size: 10" x 15" Drawn By: System Šize: CORE Total FP required: 0 Hood # 3 10' 0.00" Long x 54" Wide x 30" High Riser # 1 Size: 10" x 21" Hood # 4 14' 5.00" Long \times 60" Wide \times 30" High Riser # 1 Size: 10" × 13" Riser # 2 Size: 10" × 13" Hood # 5 13' 5.00" Long x 60" Wide x 30" High Riser # 1 Size: 10" × 12" Riser # 2 Size: 10" x 12"

DESCRIPTION DATE:

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MAINE OFFICE

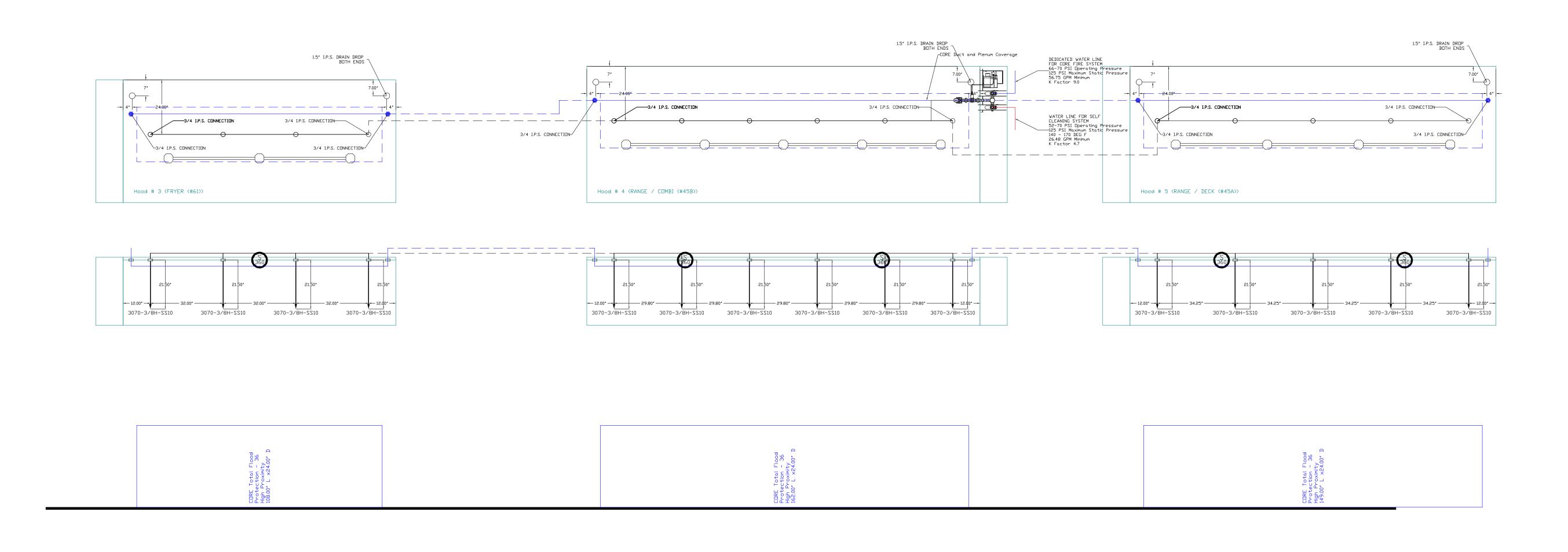
Maine Wharf Restaurar
PORTLAND, ME, 04101

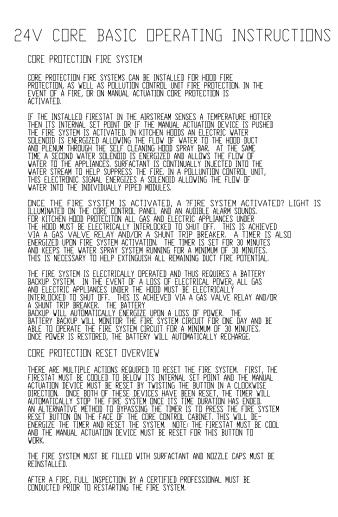
DWG.#: 2297387

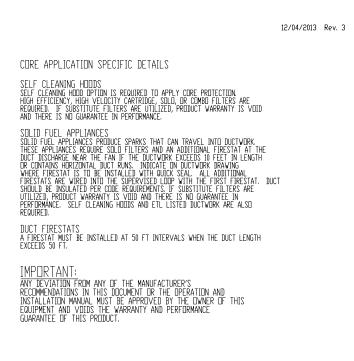
DRAWN BFC-21

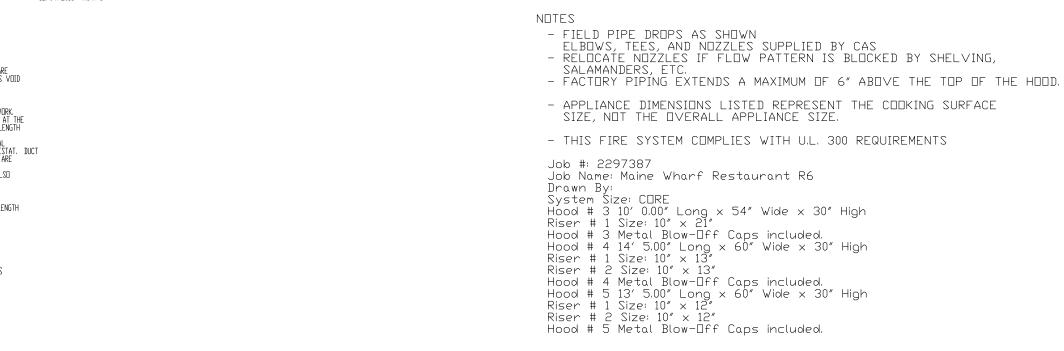
SCALE: 3/4" = 1'-0"

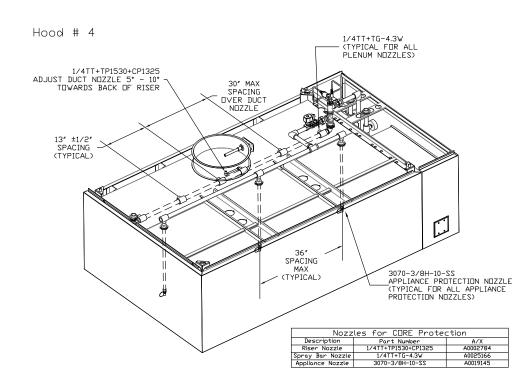
MASTER DRAWING











ISOMETRIC VIEWS ARE FOR GRAPHICAL REPRESENTATION OF TYPICAL NOZZLE PLACEMENTS AND TYPE. QUANTITIES OF NOZZLES WILL VARY.

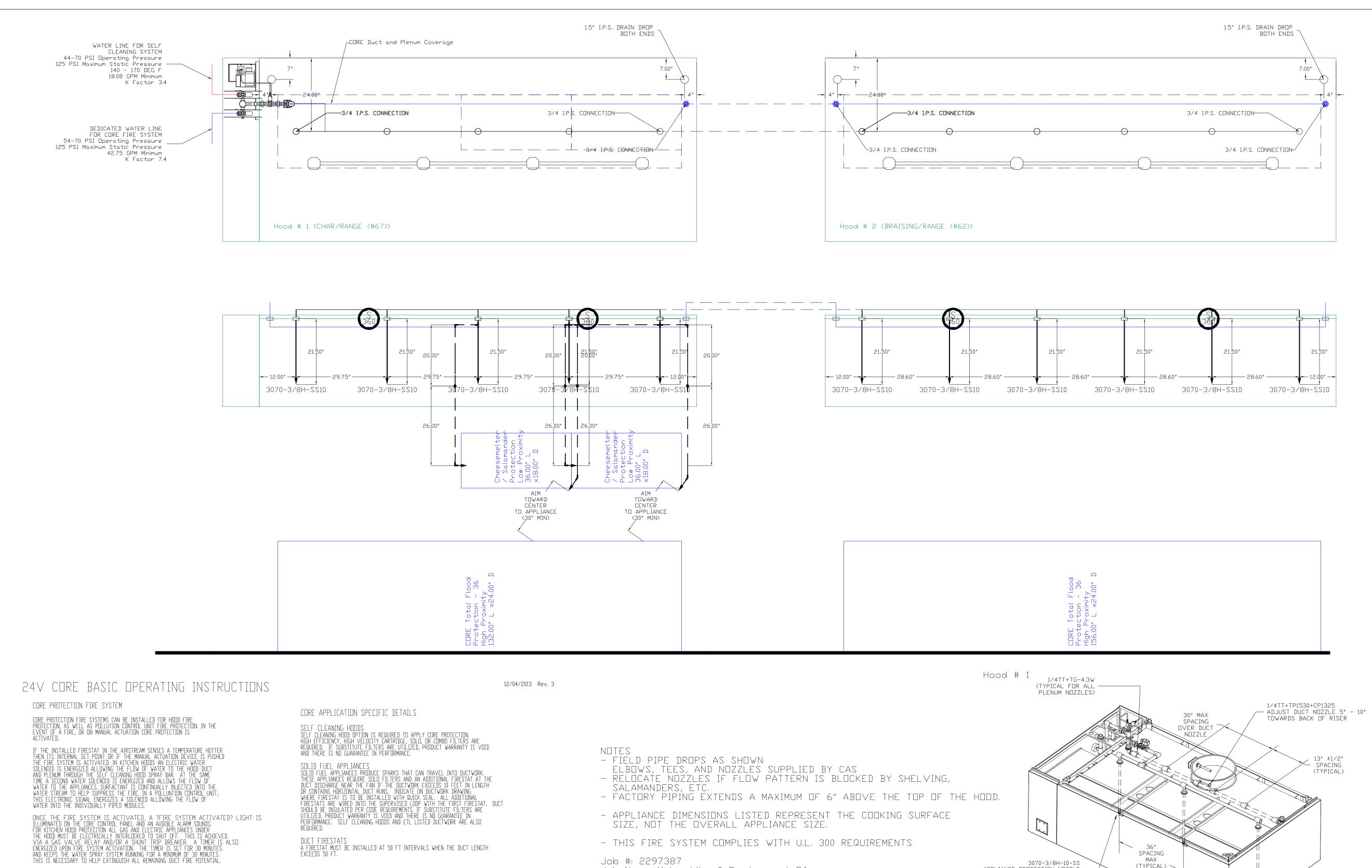
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REVISIONS

DWG.#: 2297387 DRAWN BY: BFC-21 SCALE: 1/2" = 1'-0"

MASTER DRAWING

DATE: 4/29/2015



SPACING 3070-3/8H-10-SS (TYPICAL) 🔪 APPLIANCE PROTECTION NOZZLE (TYPICAL FOR ALL APPLIANCE PROTECTION NOZZLES)
 Nozzles
 for C□RE
 Protection

 Description
 Part Number
 A/X

 Riser Nozzle
 1/4TT+TP1530+CP1325
 A0002784

 Spray Bar Nozzle
 1/4TT+TG-4.3W
 A0025166

 Appliance Nozzle
 3070-3/8H-10-SS
 A0019145

ISOMETRIC VIEWS ARE FOR GRAPHICAL REPRESENTATION OF TYPICAL NOZZLE PLACEMENTS AND TYPE, QUANTITIES OF NOZZLES WILL VARY.

FIRE SYSTEM #1

THE FIRE SYSTEM IS ELECTRICALLY OPERATED AND THUS REQUIRES A BATTERY BACKUP SYSTEM. IN THE EVENT OF A LOSS OF ELECTRICAL POWER, ALL GAS AND ELECTRIC APPLIANCES UNDER THE HOOD MUST BE ELECTRICALLY INTERLOCKED TO SHUT OFF. THIS IS ACHIEVED VIA A GAS VALVE RELAY AND/OR A SHUNT TRIP BREAKER. THE BATTERY

BACKUP WILL AUTOMATICALLY ENERGIZE UPON A LOSS OF POWER. THE
BATTERY BACKUP WILL MONITOR THE FIRE SYSTEM CIRCUIT FOR ONE DAY AND BE
ABLE TO OPERATE THE FIRE SYSTEM CIRCUIT FOR A MINIMUM OF 30 MINUTES.
ONCE POWER IS RESTORED, THE BATTERY WILL AUTOMATICALLY RECHARGE.

THERE ARE MULTIPLE ACTIONS REQUIRED TO RESET THE FIRE SYSTEM. FIRST, THE FIRESTAT MUST BE COOLED TO BELOW ITS INTERNAL SET POINT AND THE MANUAL ACTUATION DEVICE MUST BE RESET BY TWISTING THE BUTTON IN A CLOCKWISE DIRECTION. ONCE BOTH OF THESE DEVICES HAVE BEEN RESET, THE TIMER WILL AUTOMATICALLY STOP THE FIRE SYSTEM ONCE ITS TIME DURATION HAS ENDED. AN ALTERNATIVE METHOD TO BYPASSING THE TIMER IS TO PRESS THE FIRE SYSTEM RESET BUTTON ON THE FACE OF THE CORE CONTROL CABINET. THIS WILL DEENERGIZE THE TIMER AND RESET THE SYSTEM. NOTE: THE FIRESTAT MUST BE COOL AND THE MANUAL ACTUATION DEVICE MUST BE RESET FOR THIS BUTTON TO WORK.

THE FIRE SYSTEM MUST BE FILLED WITH SURFACTANT AND NOZZLE CAPS MUST BE REINSTALLED.

AFTER A FIRE, FULL INSPECTION BY A CERTIFIED PROFESSIONAL MUST BE CONDUCTED PRIOR TO RESTARTING THE FIRE SYSTEM.

CORE PROTECTION RESET OVERVIEW

ANY DEVIATION FROM ANY OF THE MANUFACTURER'S

RECOMMENDATIONS IN THIS DOCUMENT OR THE OPERATION AND INSTALLATION MANUAL MUST BE APPROVED BY THE OWNER OF THIS EQUIPMENT AND VOIDS THE WARRANTY AND PERFORMANCE GUARANTEE OF THIS PRODUCT.

Job #: 2297387

System Size: CORE

Riser # 2 Size: 10" × 17"

Riser # 1 Size: 10" × 15"

Riser # 2 Size: 10" x 15"

Drawn By:

Job Name: Maine Wharf Restaurant R6

Hood # 1 Metal Blow-Off Caps included.

Hood # 2 Metal Blow-Off Caps included.

Hood # 1 11' 11.00" Long x 60" Wide x 30" High Riser # 1 Size: 10" x 17"

Hood # 2 13' 11.00" Long x 60" Wide x 30" High

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DWG.#: 2297387

DATE: 4/29/2015

REVISIONS

DRAWN BY: BFC-21

SCALE: 3/4" = 1'-0"

MASTER DRAWING

\overline{MUA}	FAN	INFORMATION	_	Job#229	7387	
						î

NCA30HPFA

MUA	ΓAIV	INFORMATION - J00#ZZS	17307											
FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SONES
3	MUA-1	A3-D.750-G18	G18-PB	A3-D.750	5571	0.700	753	5.000	2.5990	3	208	15.0	1133	12.6
4	MUA-2	A3-D.750-G18	G18-PB	A3-D.750	6922	0.700	845	7.500	4.1130	3	208	21.1	1170	15.3

7816 | 2.000 | 900 | 5.000 | 4.2980 | 3 | 208 | 15.0 |

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17.3

<u>GAS</u>	FIRED	MAKE-UB	P AIR U	NIT((S))

0110		111111111111111111111111111111111111111		- 			
FAN UNIT NO.	TAG	ACTUAL AIR DENSITY?	INPUT BTUs	OUTPUT BTUs	TEMP. RISE	REQUIRED INPUT GAS PRESSURE	GAS TYPE
3	MUA-1	N□	444711	409134	68 deg F	7 in. w.c. – 14 in. w.c.	Natural
4	MUA-2	N□	552557	508352	68 deg F	7 in. w.c. – 14 in. w.c.	Natural

FAN OPTIONS

2 | EF-3 |

<u> F'AN</u>	<u> </u>	VS
FAN UNIT NO.	TAG	OPTION (Qty Descr.)
1	EF-2	1 - Grease Box
		1 - 3 Year Extended Motor Warranty
		1 - Extra Set of Belts
		1 - Fan Base Ceramic Seal - For Grease Ducts
2	EF-3	1 - Grease Box
		1 - 3 Year Extended Motor Warranty
		1 - Extra Set of Belts
		1 - Fan Base Ceramic Seal - For Grease Ducts
3	MUA-1	1 - Motorized Backdraft Damper for A3-D Housing
		1 - AC Interlock Relay - 24VAC Coil
		1 - Low Fire Start
		1 - Inlet Pressure Gauge, 0-35"
		1 - Manifold Pressure Gauge, -5 to 15" wc
		1 - Convenience Dutlet (GFCI), 15 amp - Power Supply by Dthers
		1 - 3 Year Extended Motor Warranty
		1 - Extra Set of Belts
		1 - Freezestat (10)
		1 - Separate 120V Wiring Package (Required and used only for DCV or Prewire with VFD) - Three Phase Only
		1 - Full Crating For Commercial Heater
4	MUA-2	1 - Motorized Backdraft Damper for A3-D Housing
		1 - AC Interlock Relay - 24VAC Coil
		1 - Low Fire Start
		1 - Inlet Pressure Gauge, 0-35"
		1 - Manifold Pressure Gauge, -5 to 15" wc
		1 - Convenience Dutlet (GFCI), 15 amp - Power Supply by Others
		1 - 3 Year Extended Motor Warranty
		1 - Extra Set of Belts
		1 - Freezestat (10)
		1 - Separate 120V Wiring Package (Required and used only for DCV or Prewire with VFD) - Three Phase Only
		1 - Full Crating For Commercial Heater

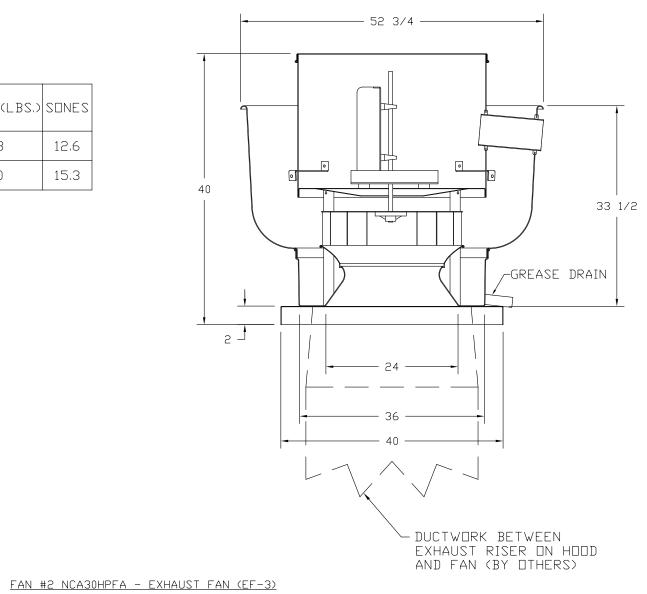
FAN ACCESSORIES

	FAN	TAG	EXHAUST			SUPPLY					
	UNIT ND.		GREASE CUP	GRAVITY DAMPER		SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT		
	1	EF-2	YES								
	2	EF-3	YES								
	3	MUA-1						YES			
	4	MUA-2						YES			

CURB ASSEMBLIES

	N□.	□N FAN	WEIGHT	ITEM	SIZE
Ī	1	# 1	58 LBS	Curb	38.500"W x 38.500"L x 20.000"H Vented Hinged
Ī	2	# 2	58 LBS	Curb	38.500"W x 38.500"L x 20.000"H Vented Hinged
	3	# 3	82 LBS	Curb	35.000″W x 84.000″L x 20.000″H Insulated
	4	# 4	82 LBS	Curb	35.000″W x 84.000″L x 20.000″H Insulated

FAN #1 NCA30HPFA - EXHAUST FAN (EF-2)



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—— 24 —-

- ROOF MOUNTED FANS

FEATURES:

- RESTAURANT MODEL
- UL705 AND UL762
- AMCA SOUND AND AIR CERTIFIED - WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 300°F (149°C) - GREASE CLASSIFICATION TESTING

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.

GREASE BOX 3 YEAR EXTENDED MOTOR WARRANTY EXTRA SET OF BELTS

FAN BASE CERAMIC SEAL - FOR GREASE DUCTS

FEATURES:

- ROOF MOUNTED FANS
- AMCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH - WEATHERPROOF DISCONNECT
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C)

DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION. ABNORMAL FLARE-UP TEST EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS

33 1/2

-GREASE DRAIN

- DUCTWORK BETWEEN EXHAUST RISER ON HOOD AND FAN (BY OTHERS)

- RESTAURANT MODEL - UL705 AND UL762
- HIGH HEAT OPERATION 300°F (149°C)

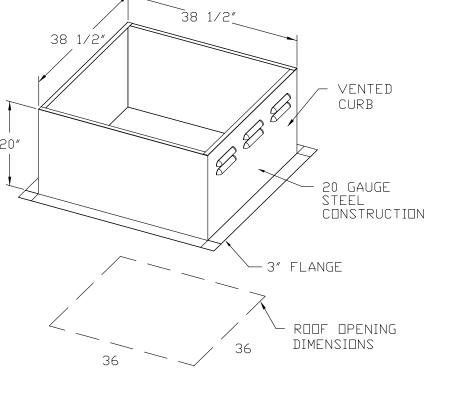
UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY

AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE

Exhaust Fan Wiring

AN UNSAFE CONDITION.

GREASE BOX 3 YEAR EXTENDED MOTOR WARRANTY EXTRA SET OF BELTS FAN BASE CERAMIC SEAL - FOR GREASE DUCTS



20"

CURB

20 GAUGE

- ROOF OPENING

DIMENSIONS

— 3″ FLANGE

CONSTRUCTION

Component Identification Label Description Location MT-01 Fan Motor [28] SW-01 Main disconnect switch [20 MOTOR INFO EXHAUST 5HP-208V-3P-15.0FLA ELECTRICAL INFORMATION MOTOR/CTRL MCA: 18.8A MOTOR/CTRL MOP: 30A

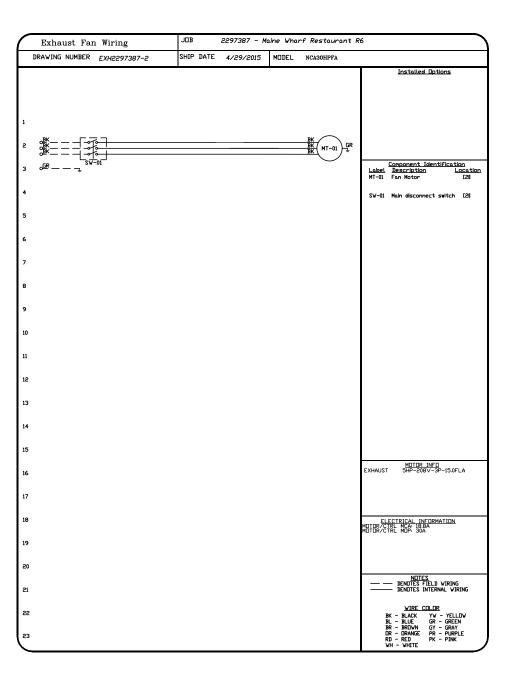
NOTES

DENOTES FIELD WIRING

DENOTES INTERNAL WIRING

JDB 2297387 - Maine Wharf Restaurant R6

SHIP DATE 4/29/2015 MDDEL NCASOHPFA





REVISIONS

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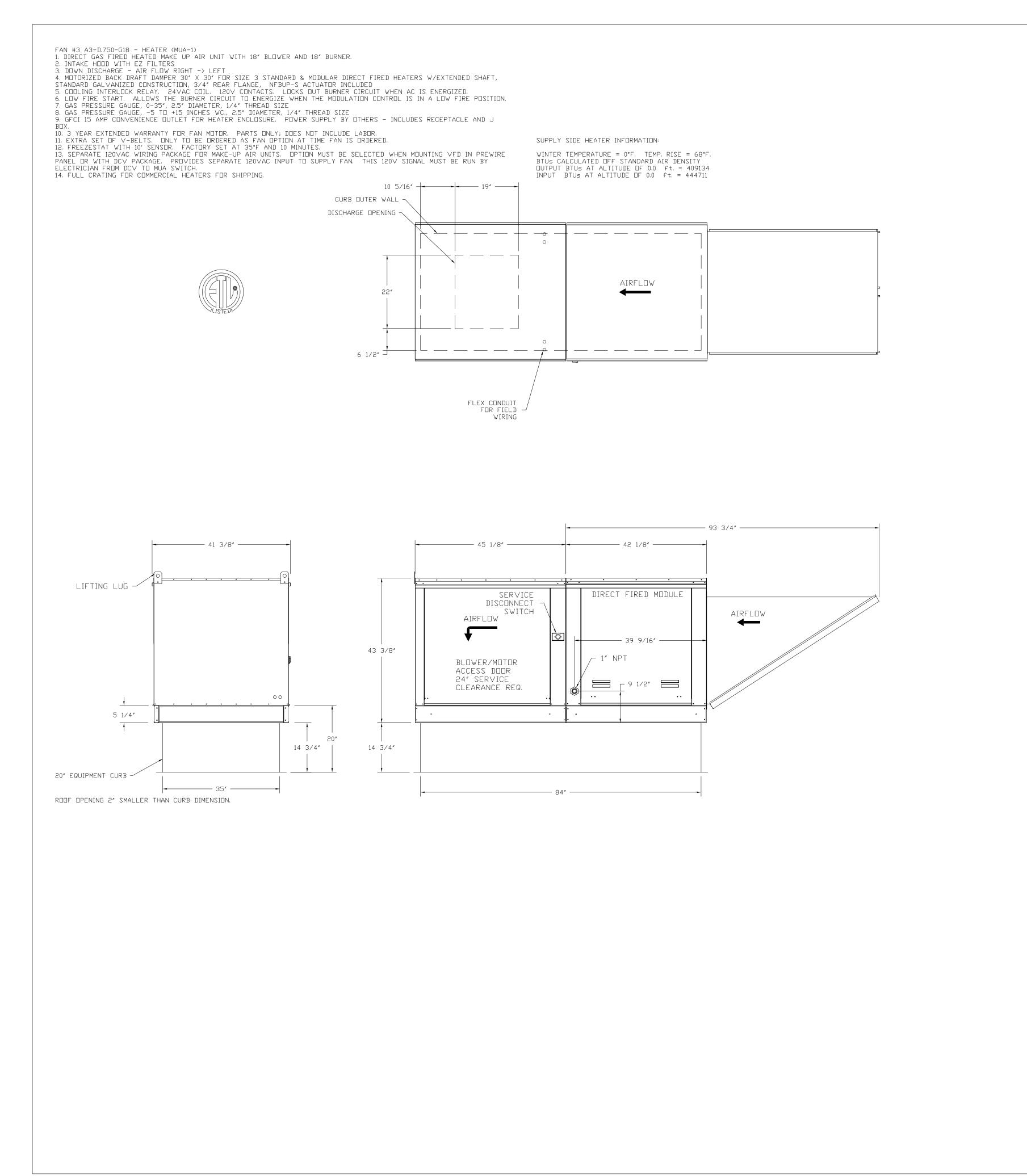
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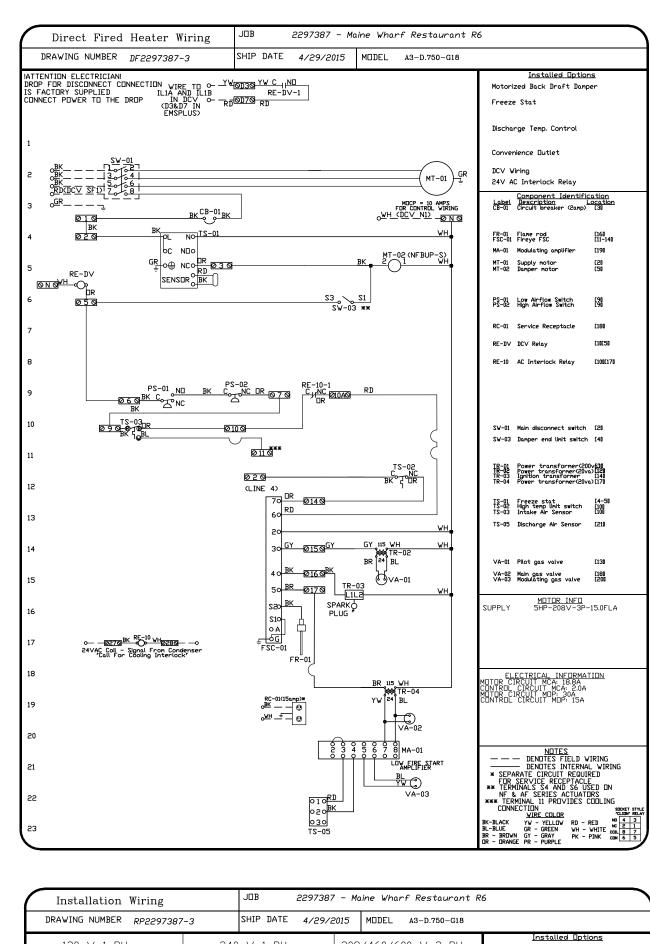
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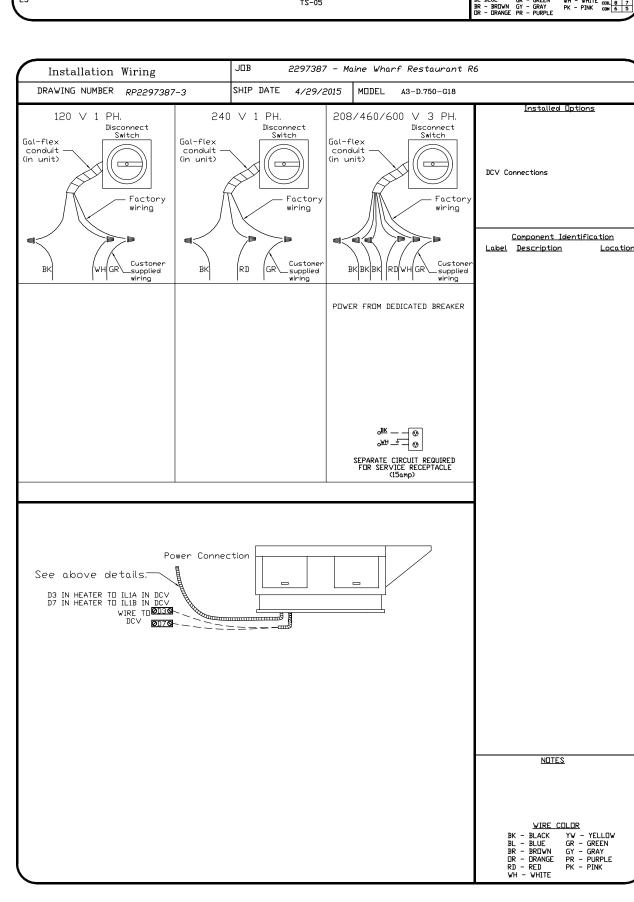
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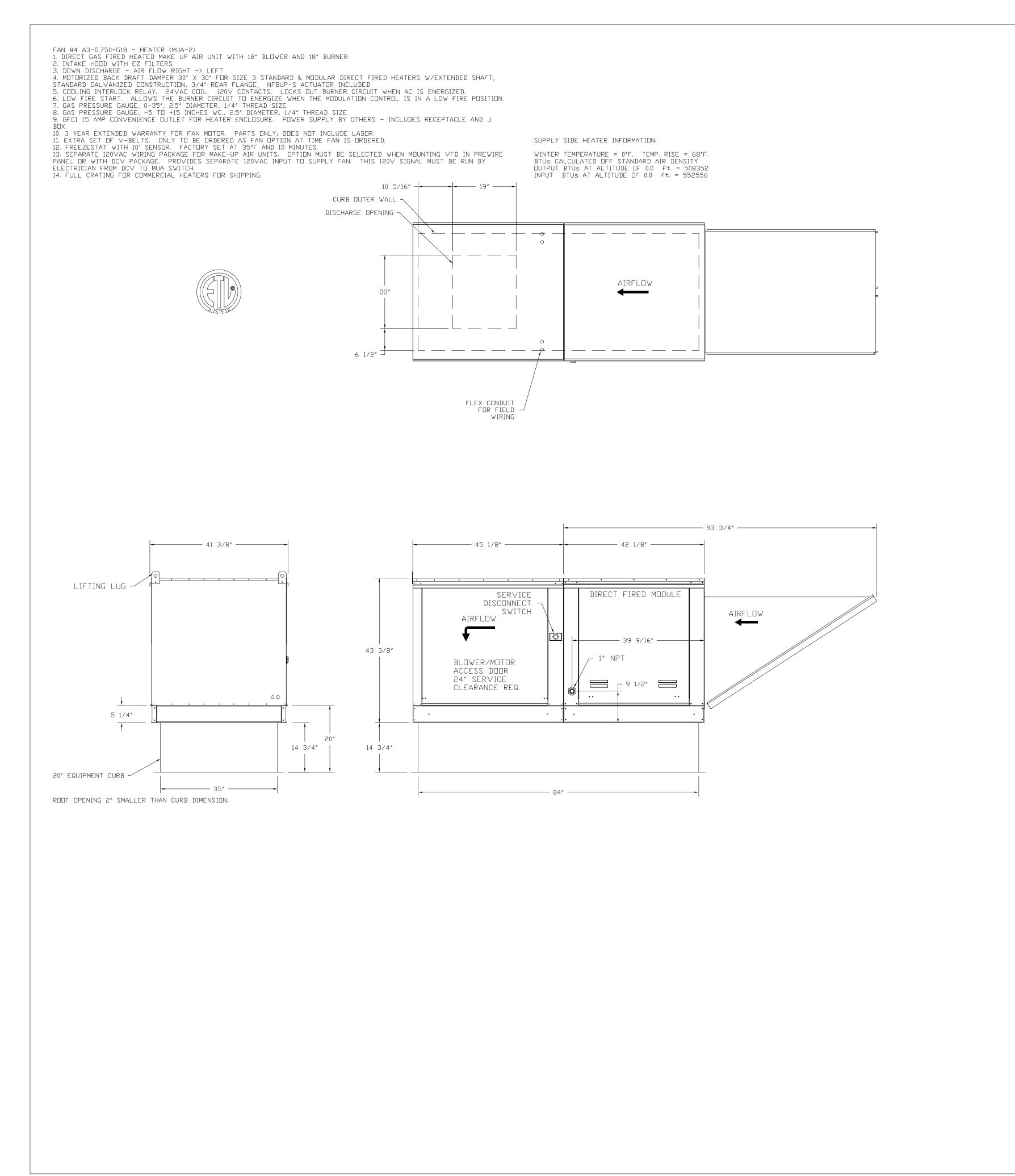
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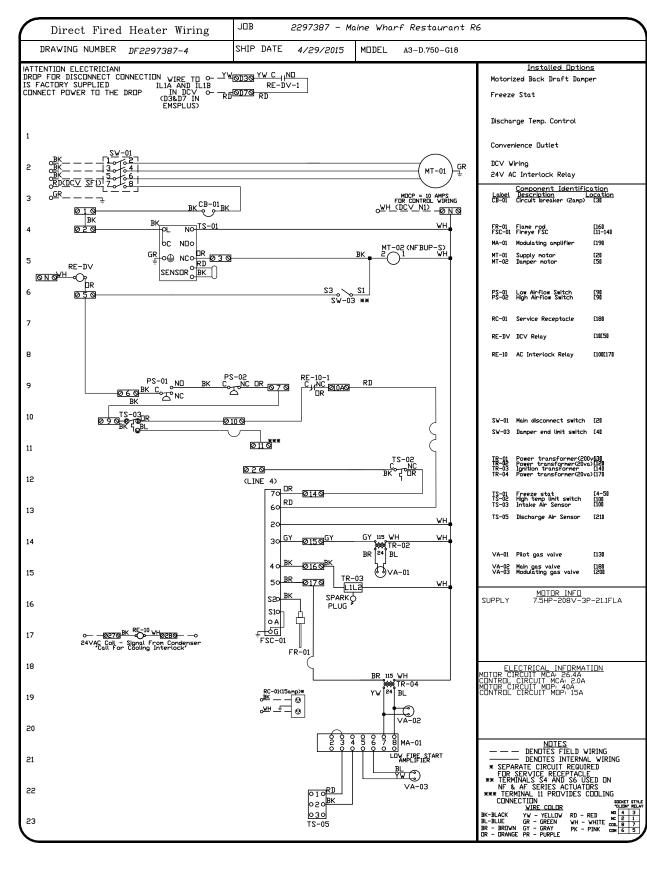
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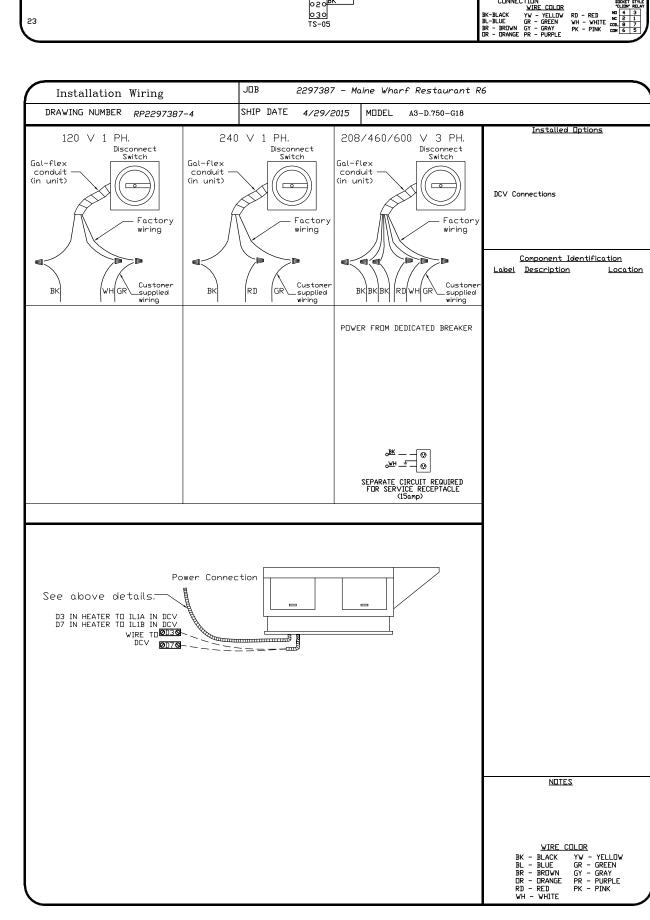
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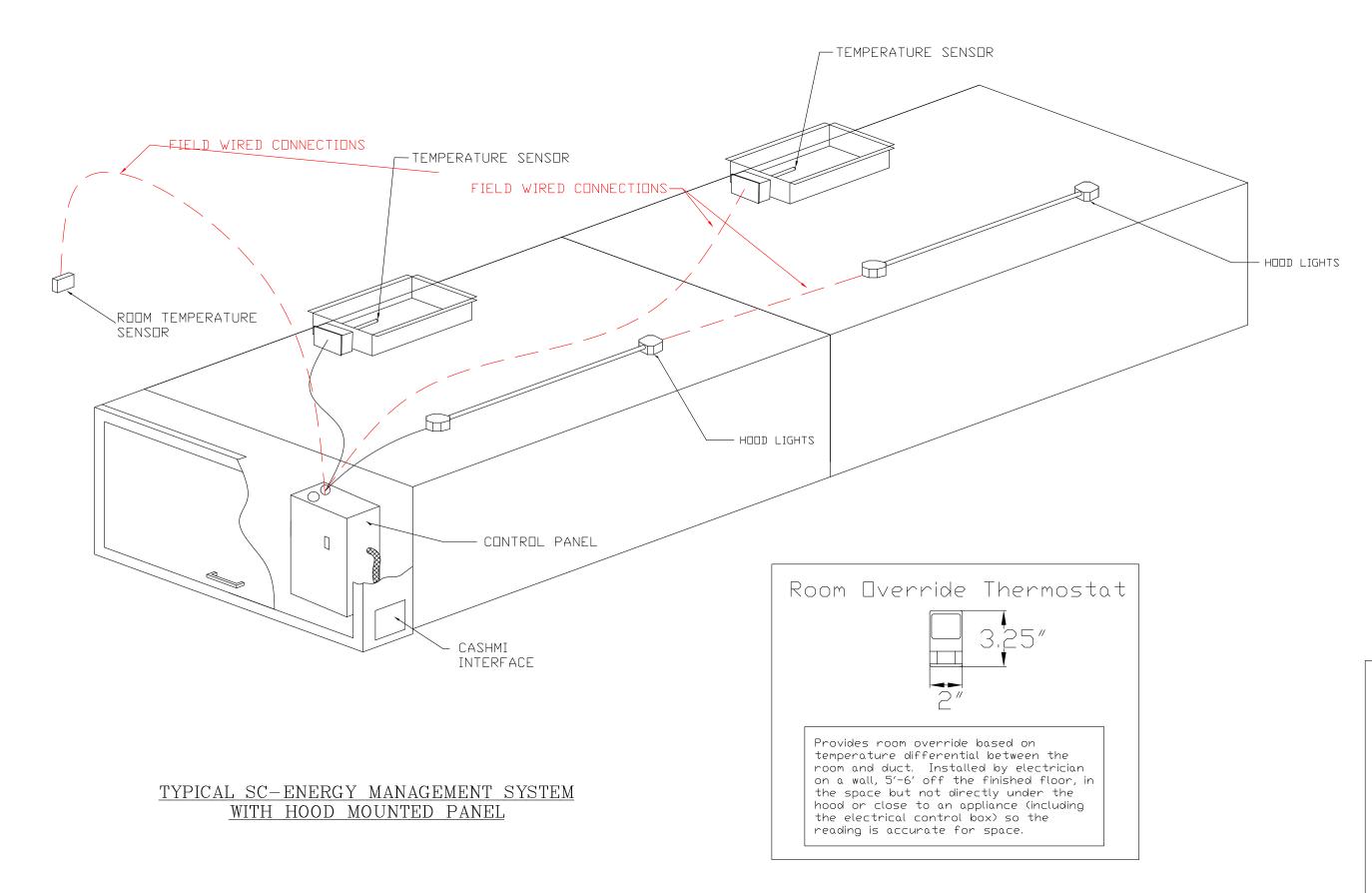
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12

REVISIONS

<u>E</u> .	ELECTRICAL PACKAGES - Job#2297387										
N	J. TAG	 PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
					LOCATION	QUANTITY		TYPE	Ø	H.P.	VOLT
		DC∨-1111	Utility Cabinet Left	Utility Cabinet Left	1 Light	Smart Controls DCV	Exhaust	3	5.000	208	15.0
				Hood # 1	1 Fan		Supply	3	5.000	208	15.0
2		DCV-1111	Utility Cabinet Right	Utility Cabinet Right	1 Light	Smart Controls DCV	Exhaust	3	5.000	208	15.0
			DC V = IIII	o citicy capille c Rigita	Hood # 4	1 Fan	Sinar t Coritriols DCV	Supply	3	7.500	208



DUCT THERMISTOR SENSOR INSTALLATION

NOTE Thermistor has 2 wires that connect to control cabinet

ALARM INDICATING LCD SCREEN

BUTTON FUNCTIONS VARY BY

MIDDLE TYPE.

ALARM INDICATING LCD SCREEN

BUTTON FUNCTIONS VARY BY

MIDDLE TYPE.

LIGHTS FANS

LIGHTS FANS

LIGHTS FANS

LIGHTS FANS

CAN MOUNT IN STANDARD DOUBLE GANG JUNCTION BOX

CAN MOUNT IN STANDARD DOUBLE

GANG JUNCTION BOX

CAN MOUNT IN STANDARD DOUBLE

GANG JUNCTION BOX

CAN MOUNT IN STANDARD DOUBLE

GANG JUNCTION BOX

CAN MOUNT IN STANDARD DOUBLE

GANG JUNCTION BOX

CAN MOUNT IN STANDARD DOUBLE

Duct Temp Sensor to be installed in every exhaust riser. All Duct Temp Sensors and Hood Lights to be wired back to SC-EMS Electrical Control Box.

EMS Specification

Demand Ventilation System

Application:

The EMS Demand Ventilation System is designed to automatically reduce exhaust and supply airflow quantities, while ensuring hood performance is maintained. The EMS uses Variable Frequency Drives (VFD) and temperature sensors in the exhaust ducts to modulate the fans speed during cooking operation and maximize energy savings. The EMS LCD screen interface provides fan(s) control, system configuration, and diagnostic information.

Construction:

The EMS includes:
- A smart Controller

- LCD Screen Interface

Duct Temperature Sensor(s)Room Temperature Sensor

- Variable Frequency Drive(s)

Controls will be listed by ETL to UL standard 508A. The system includes a LCD screen interface for fan(s) and hood lights control, wash control (if applicable), gas valve reset, programmable schedule, Max Air Override function, Preparation Time mode, Cool Down mode, and diagnostics including VFD status. The LCD screen shows descriptive plain text explaining the functions or values. The LCD screen interface will be installed on the face of the hood, on the face of the utility cabinet or on the face of a wall mounted control enclosure.

Control enclosure will be NEMA 1 rated and listed for installation inside of the exhaust hood utility cabinet. Control enclosure may be constructed of stainless steel or painted steel. The smart controller will constantly monitor the exhaust air temperature through the riser mounted

temperature sensor and modulate the fan speeds accordingly.
A room temperature sensor will also be provided for field installation in the kitchen space in order to start the fan(s) based on the temperature differential between the room and the exhaust air in the duct rather

than fixed set-points.
A Preparation Time Mode is available for morning operation: dedicated make-up air will be locked out only allowing the use of transfer air during this mode. Exhaust fan(s) will run at low CFM while maintaining a balanced kitchen pressure.

A Cool Down Mode is designed for equipment cool-down period at the end of the daily cooking operations: similarly to Preparation Time mode, dedicated make-up air will be locked out only allowing the use of transfer air during this mode. Exhaust fan(s) will run at low CFM while maintaining a balanced

kitchen pressure.

Fan maximum/ minimum speeds will be adjustable for proper kitchen balance. Fan direction change is

also available from the smart controller configuration menu without need for rewiring. Duct Temperature Sensor(s) will be mounted in the exhaust hood riser(s). Temperature probe will be constructed of Stainless Steel. System will be factory pre-set to modulate fan speed within a range of 45°F for 600°F and 700°F cooking applications and a range of 5°F for 400°F cooking applications. Setpoints are fully adjustable through the touch screen interface based on application needs.

The Max Air Override will have an adjustable timeout value.
The panels include color coded wiring with as-built wiring diagrams and spare terminals controlled by the fire system micro switch. The panel is factory pre-wired to shut supply fans down in a fire condition.
Options to turn ON the exhaust fans or turn off the hood lights in a fire condition will be configurable through the smart controller, but only through a password protected menu to prevent any changes after a

fire inspection has been performed.

www.captiveaire.com

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Maine Wharf Restaura PORTLAND, ME, 04101

DATE: 4/29/2015

DWG.#: 2297387

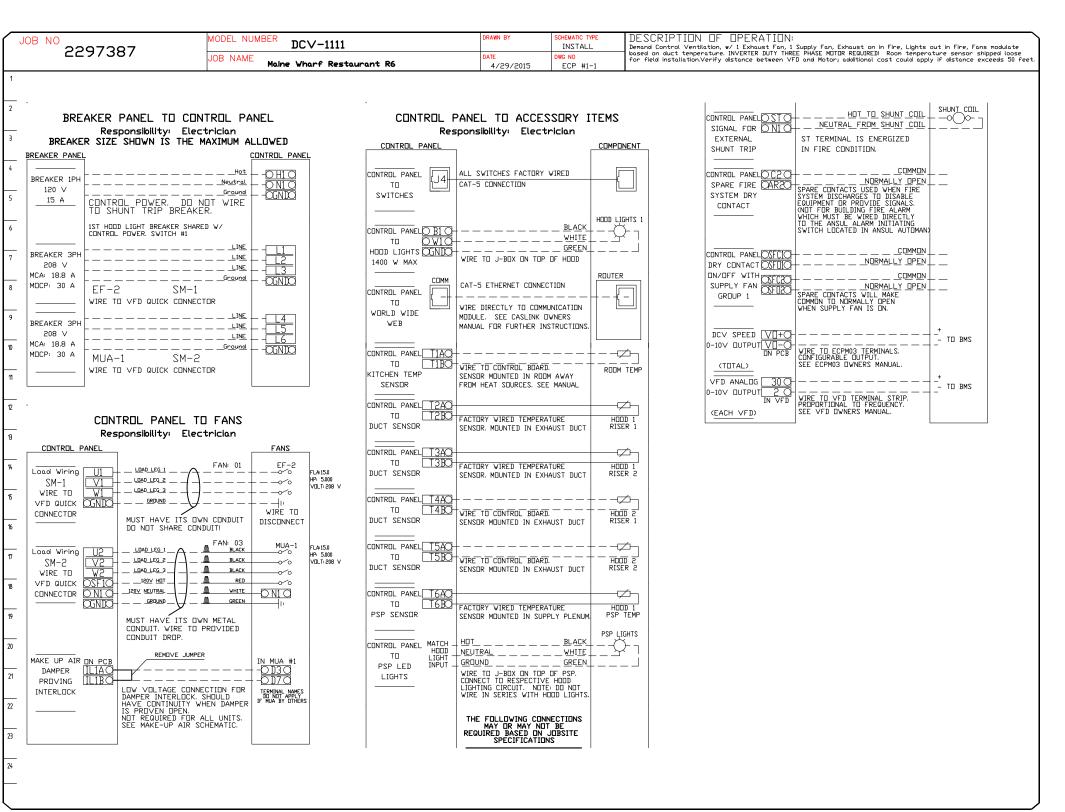
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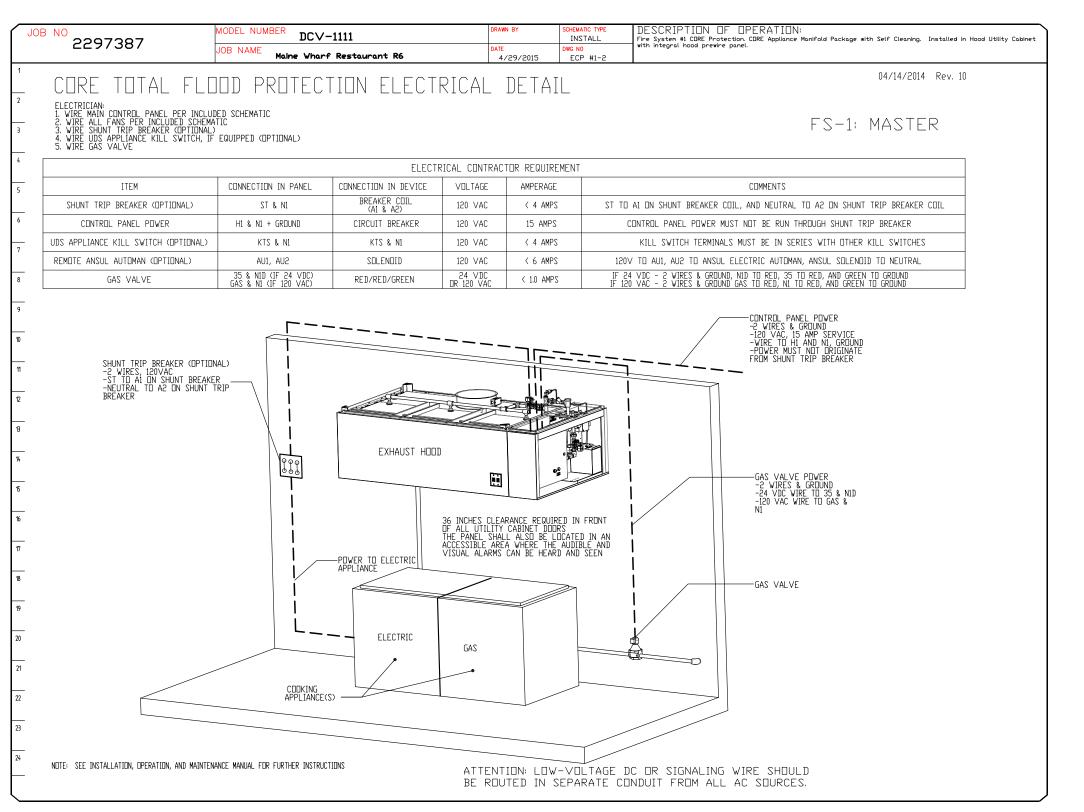
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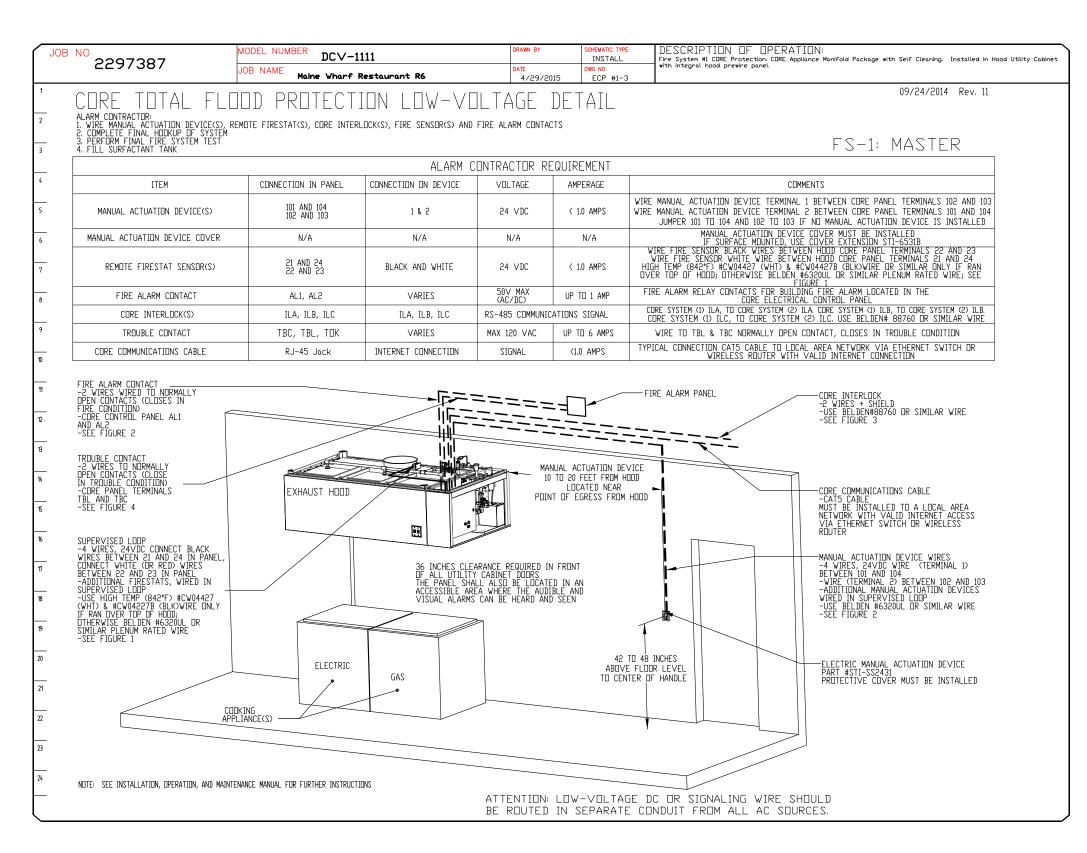
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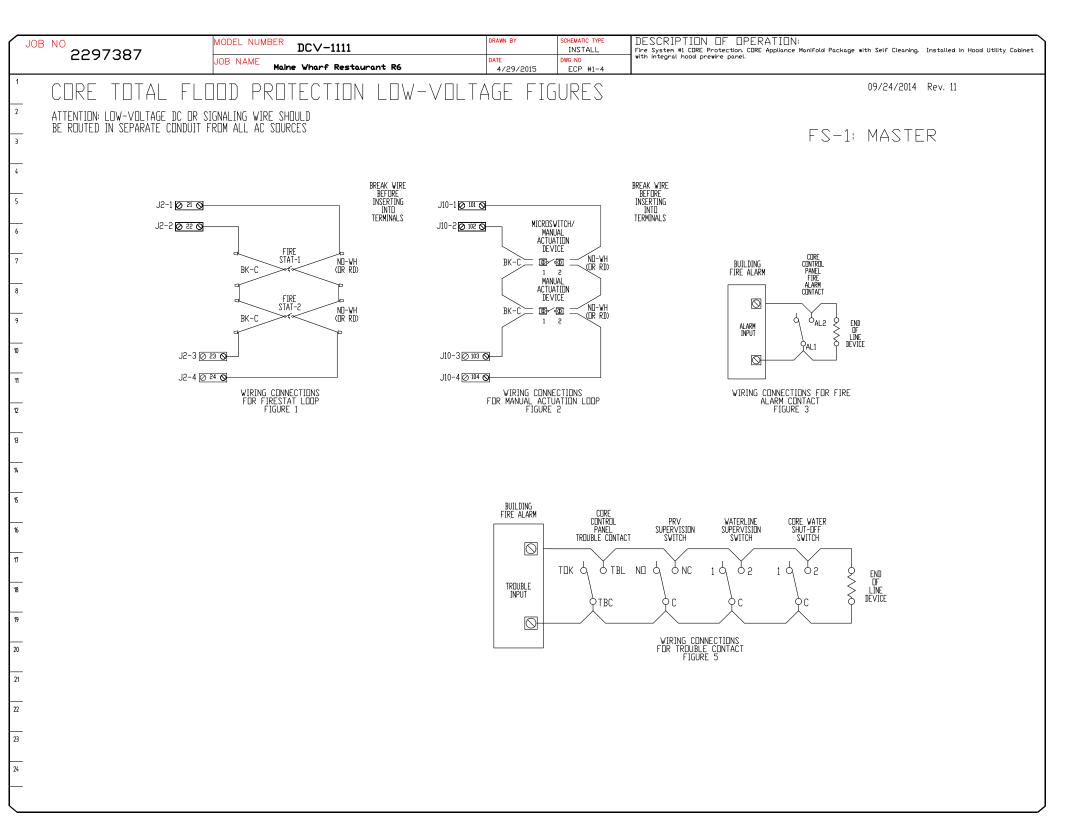
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MAINE OFFICE

REVISIONS

DATE: 4/29/2015 **DWG.#:**

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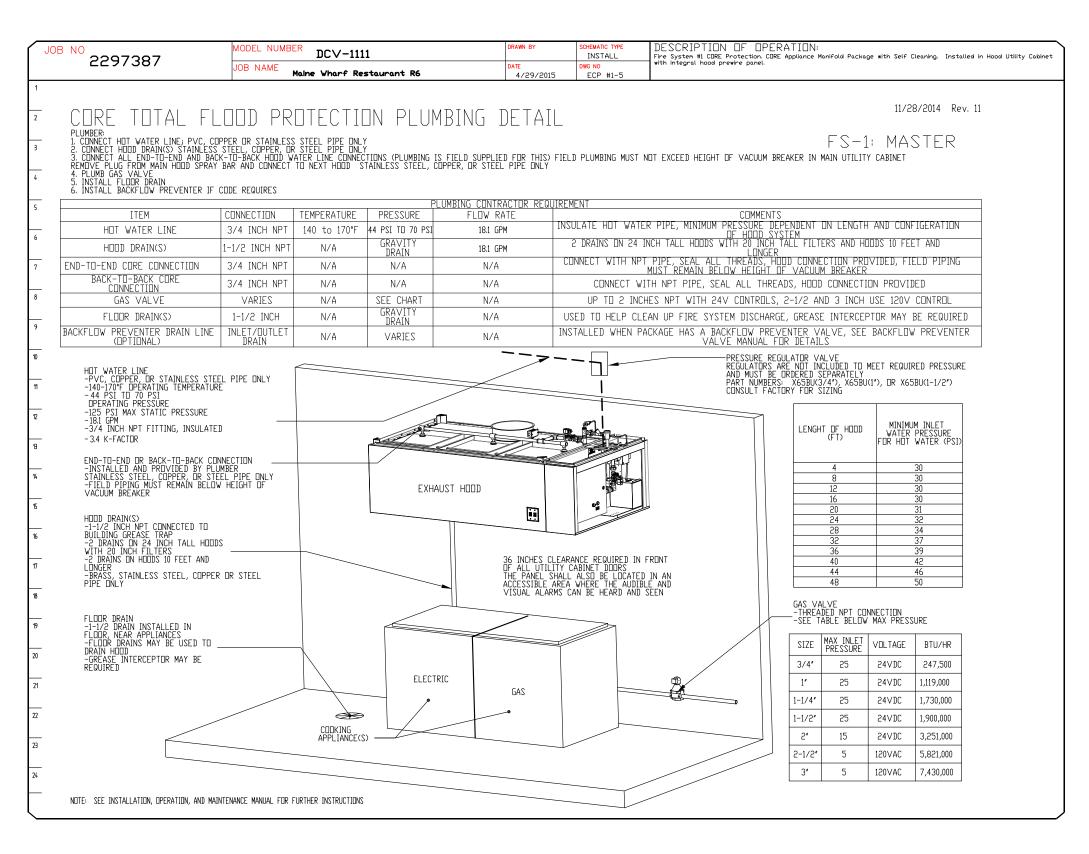
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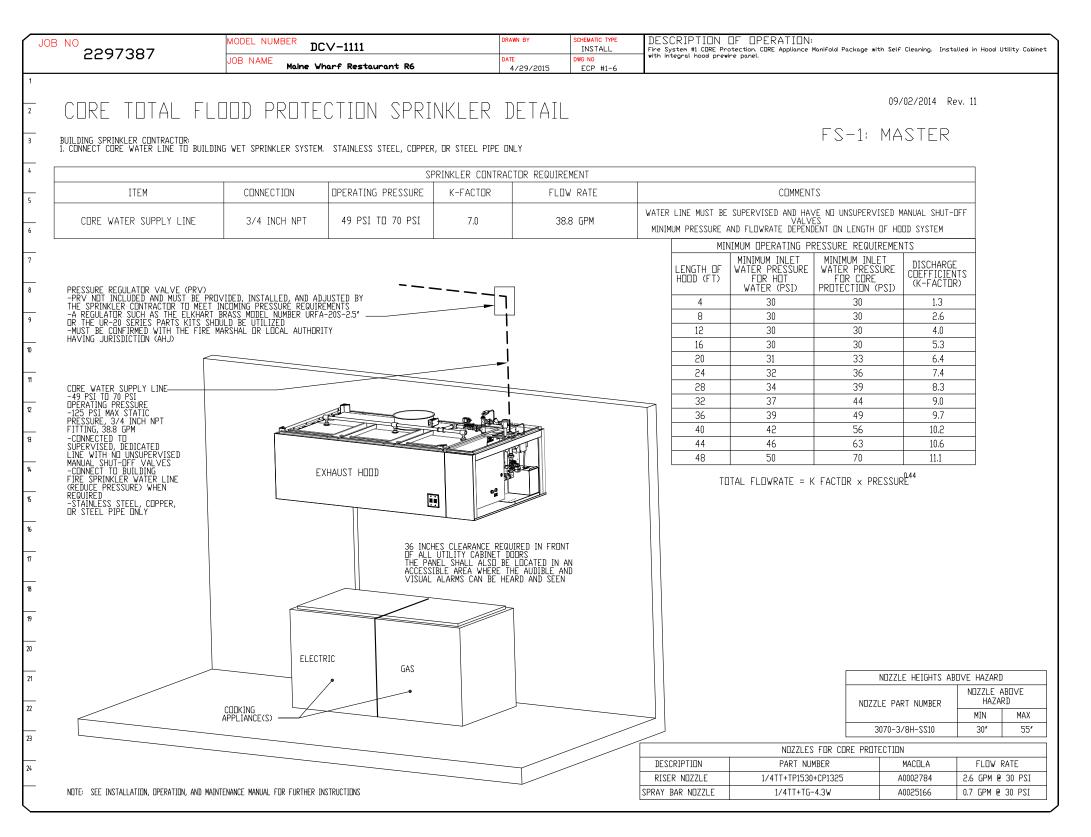
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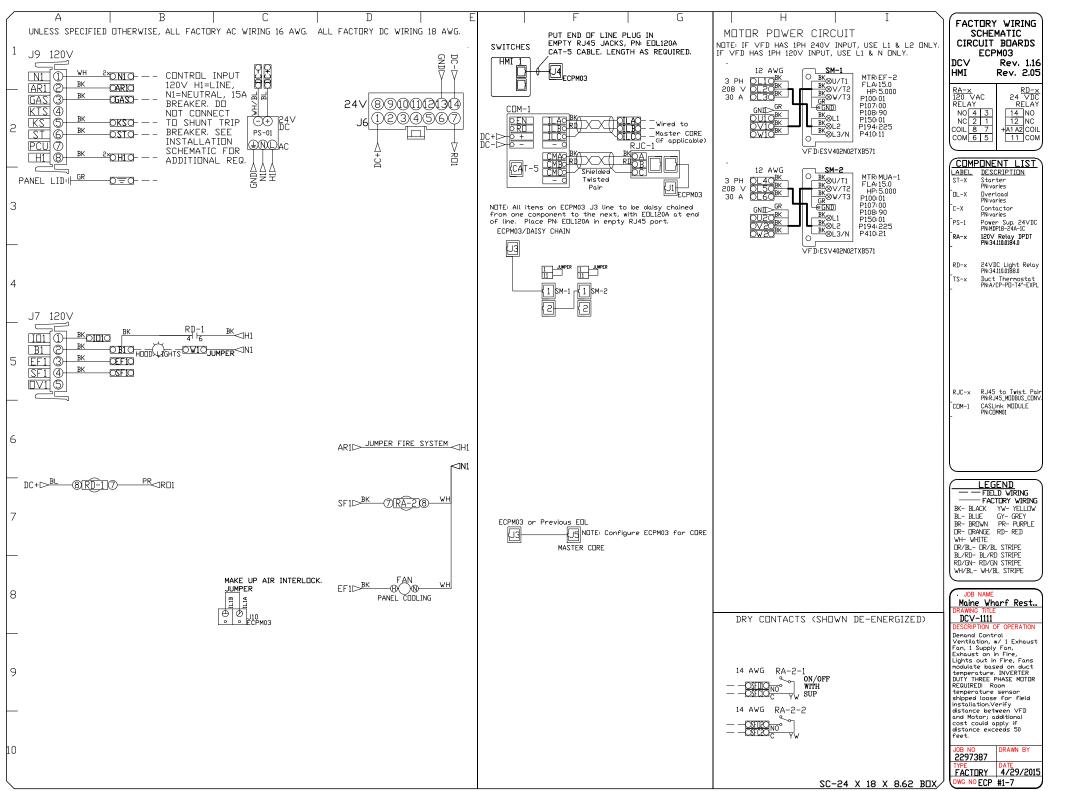
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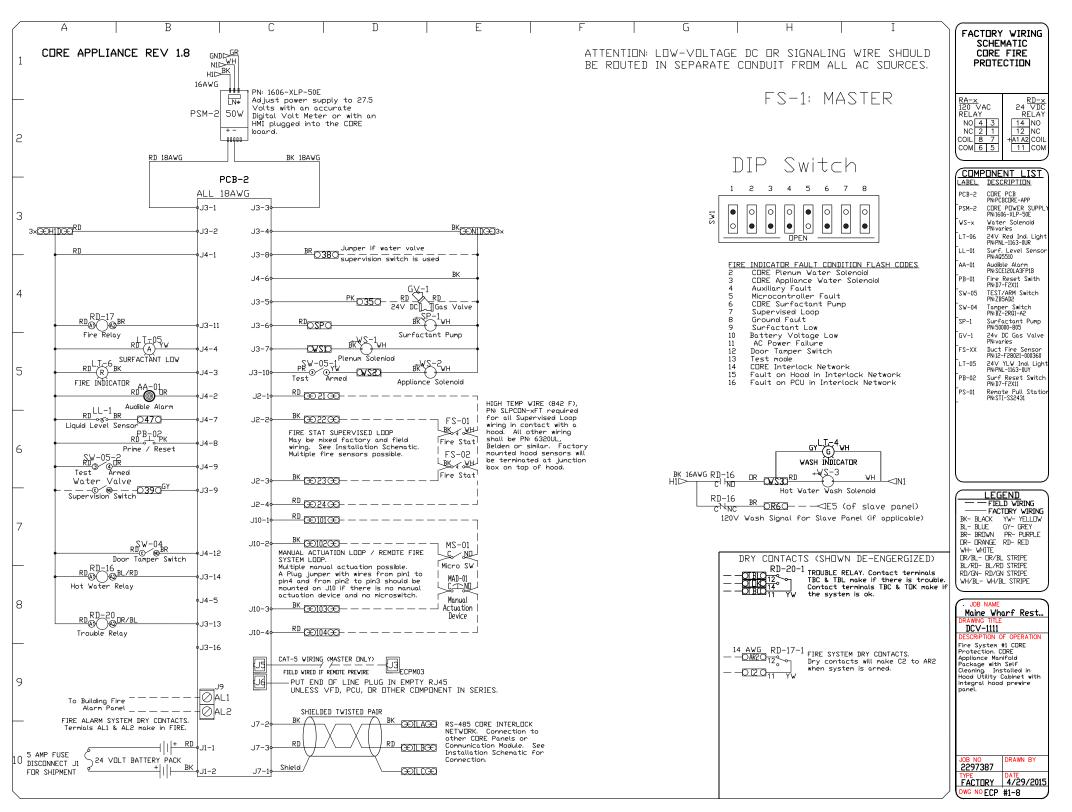
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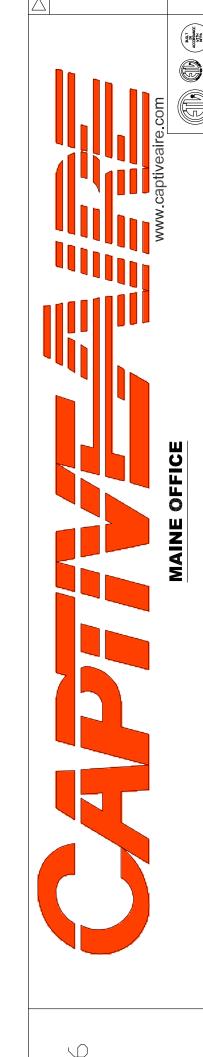
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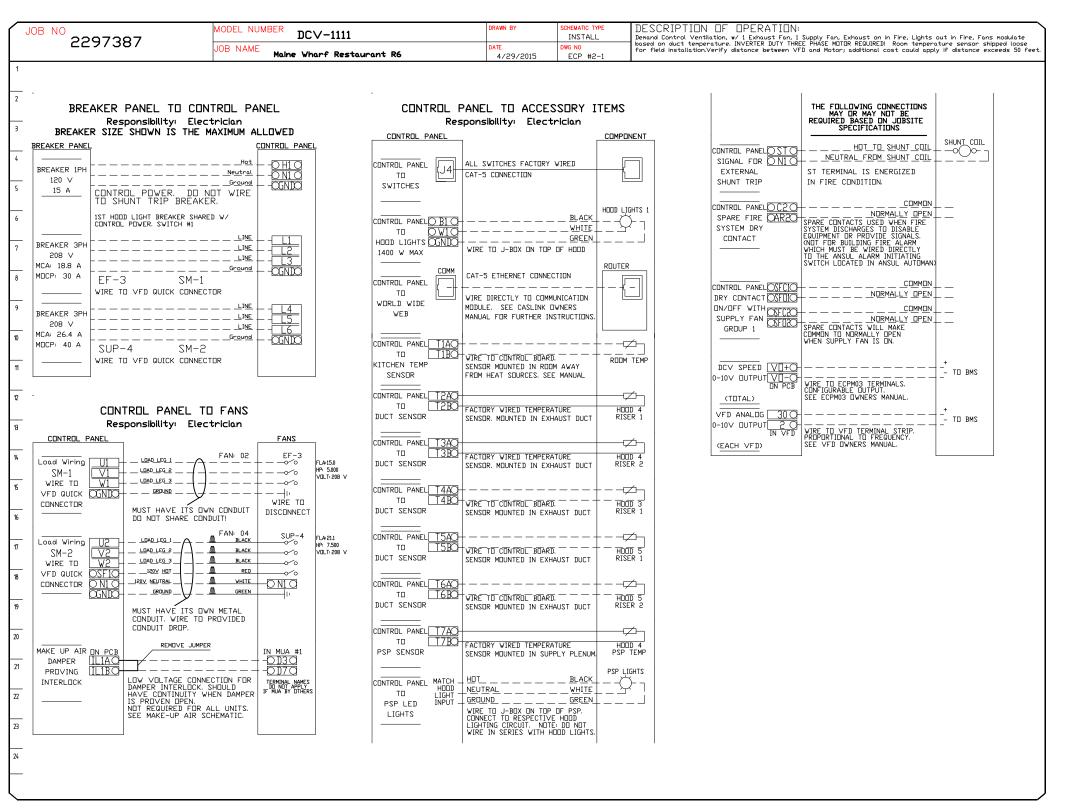
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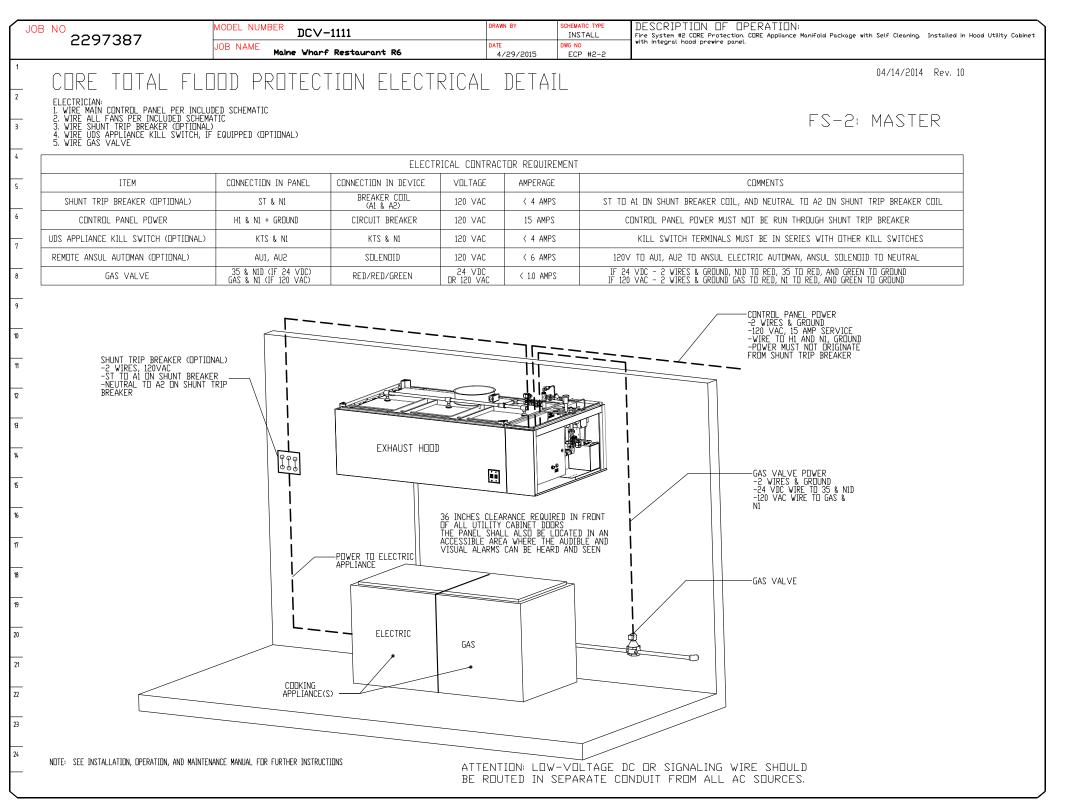
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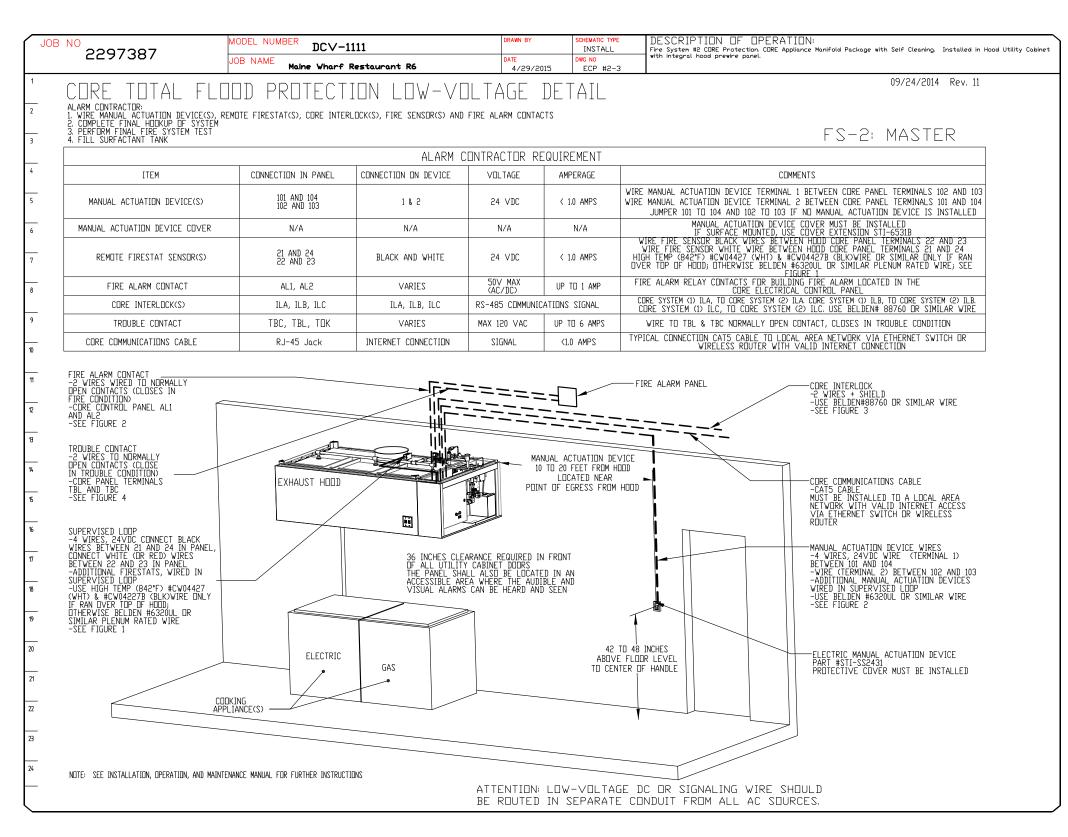
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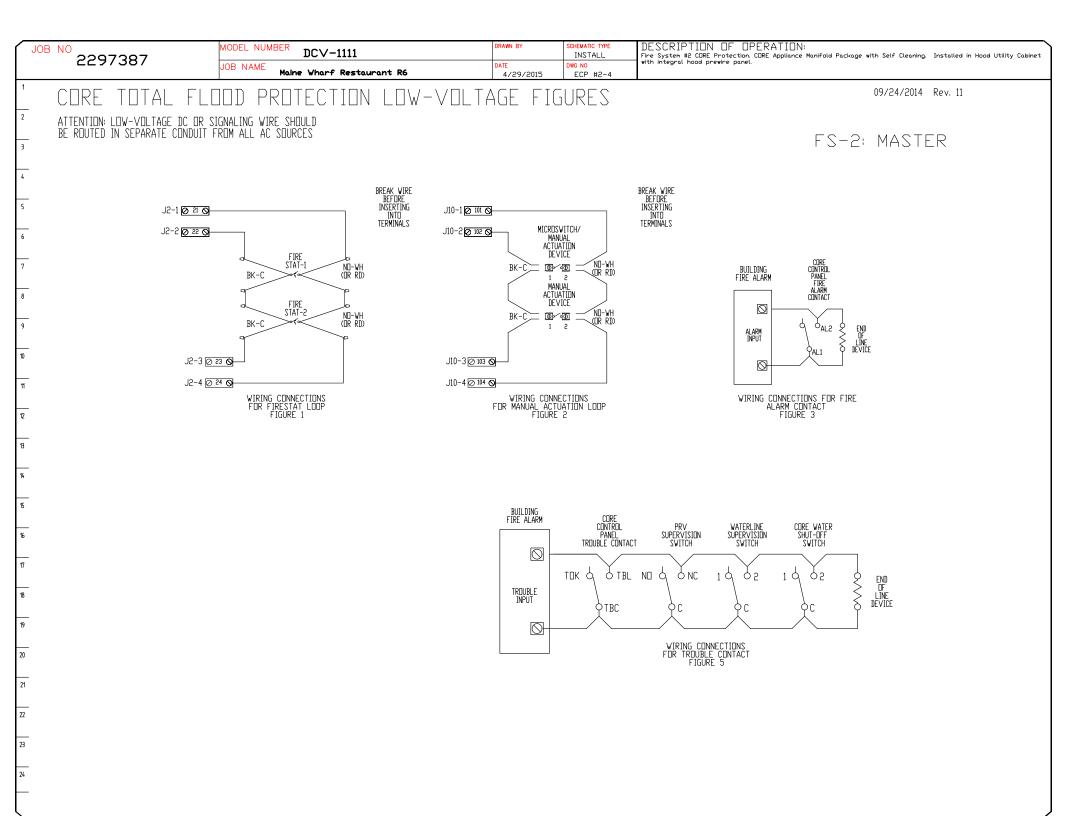
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Maine Wharf Restaurant
765/F PORTLAND, ME, 04101

DATE: 4/29/2015

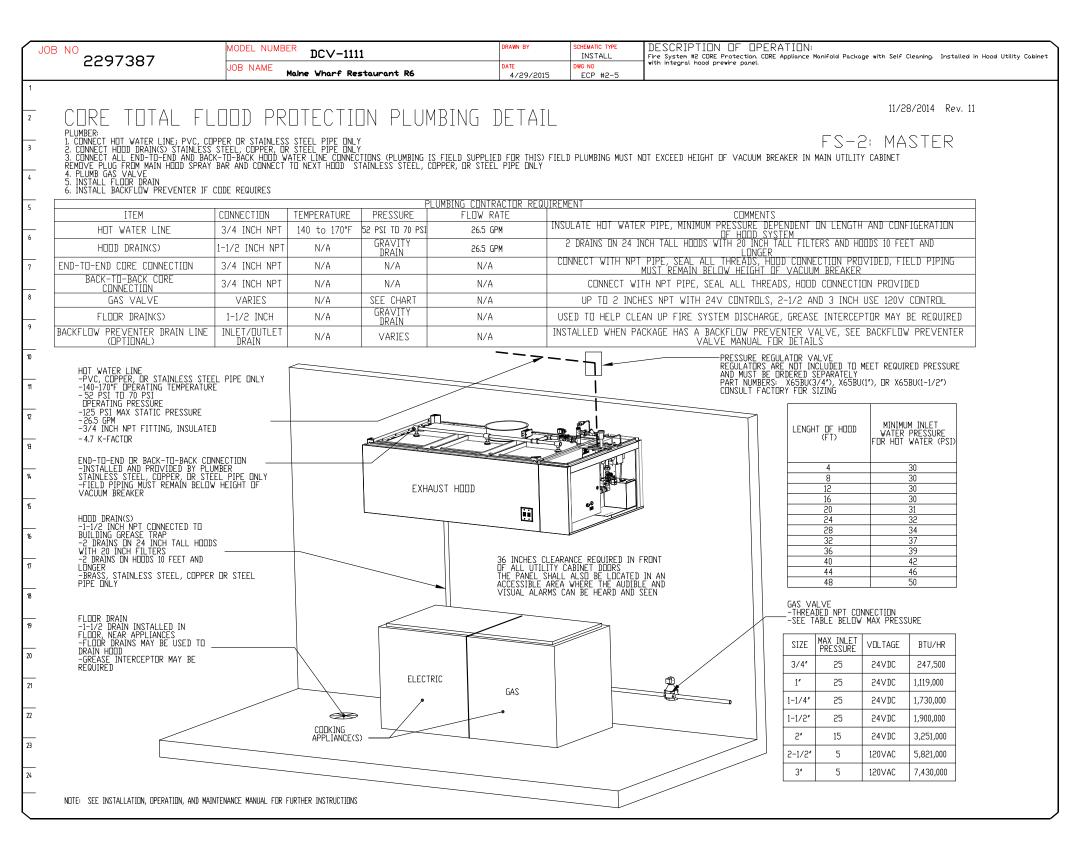
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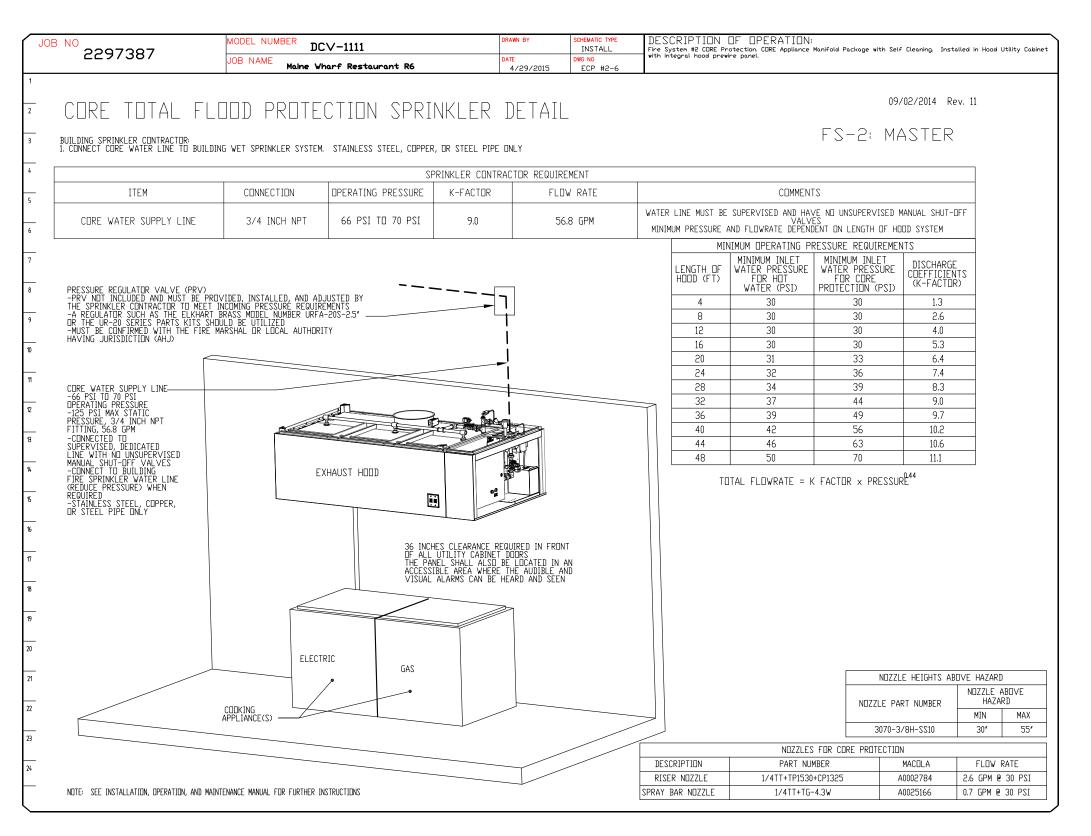
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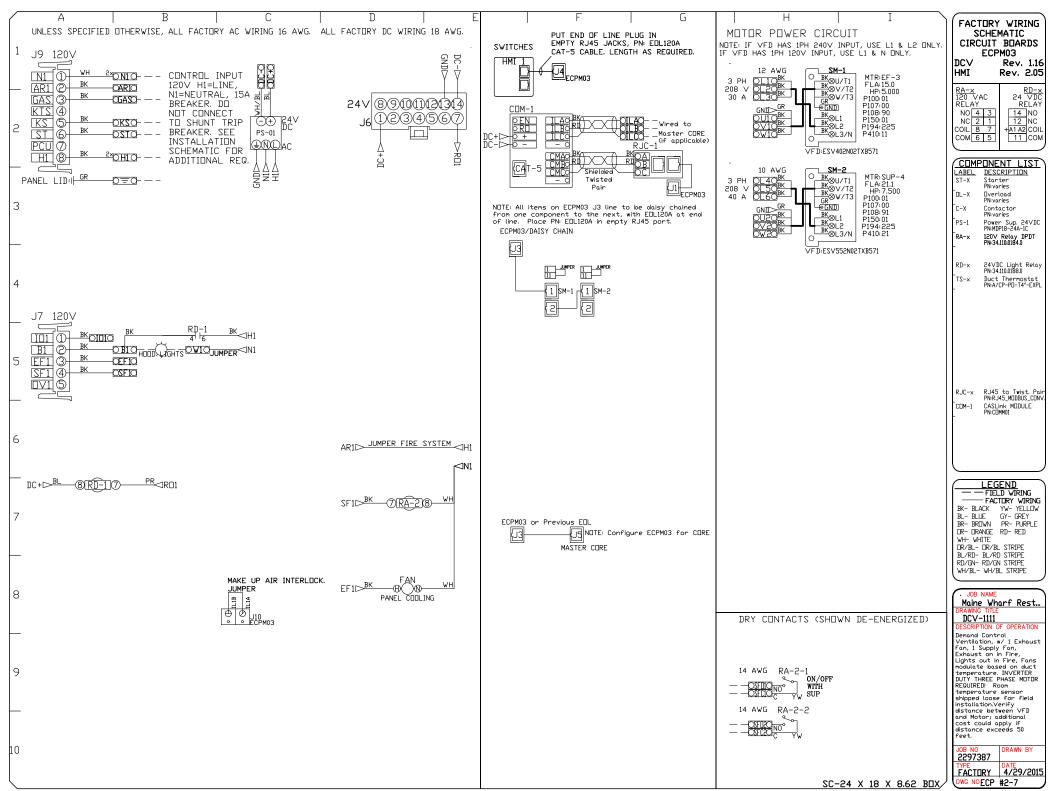
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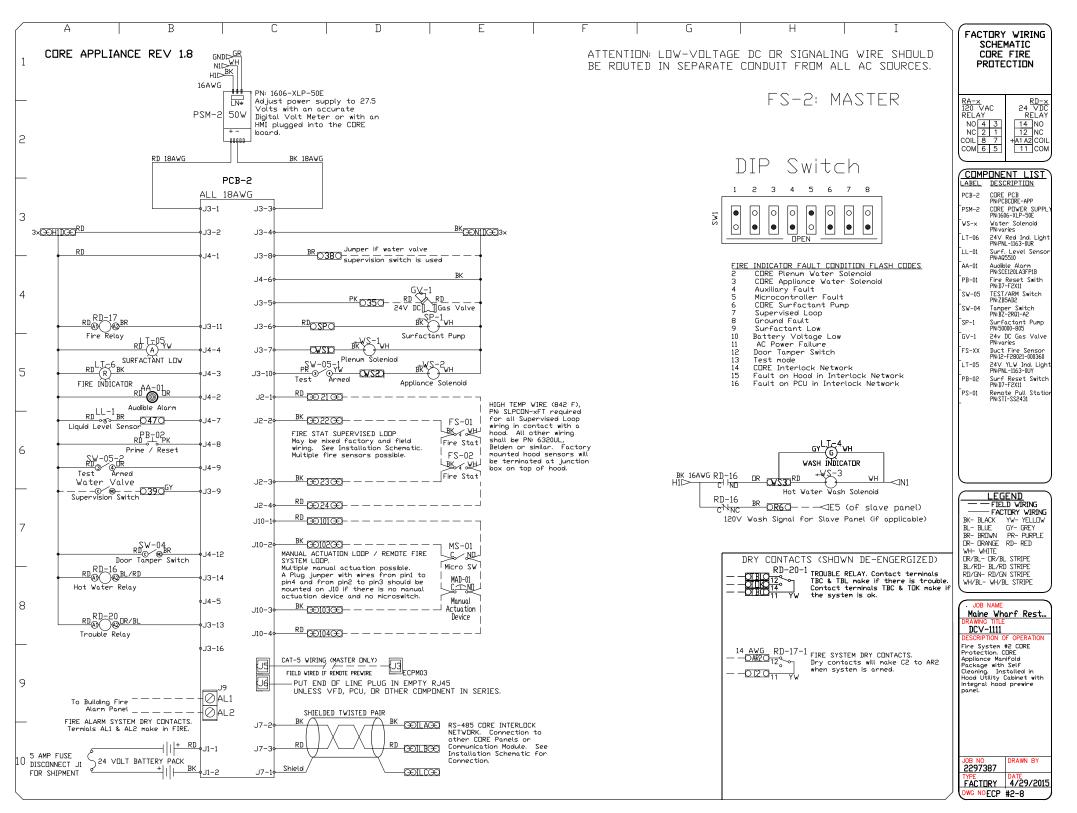
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MAINE OFFICE

REVISIONS

Maine Wharf Restaurant
PORTLAND, ME, 04101

DRAWN BFC-21

SCALE:

3/4" = 1'-0"

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DWG.#: 2297387

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System Design Verification (SDV)

If ordered, CAS Service will perform a System Design Verification (SDV) once all equipment has had a complete start up per the Operation and Installation Manual Typically, the SDV will be performed after all inspections are complete.

Any field related discrepancies that are discovered during the SDV will be brought to the attention of the general contractor and corresponding trades on site. These issues will be documented and forwarded to the appropriate sales office. If CAS Service has to resolve a discrepancy that is a field issue, the general contractor will be notified and billed for the work. Should a return trip be required due to any field related discrepancy that cannot be resolved during the SDV, there will be additional trip charges.

During the SDV, CAS Service will address any discrepancy that is the fault of the manufacturer. Should a return trip be required, the general contractor and appropriate sales office will be notified. There will be no additional charges for manufacturer discrepancies.

MAINE OFFICE

REVISIONS

Maine Wharf Restaurant R PORTLAND, ME, 04101

DATE: 4/29/2015

DWG.#:

2297387

BY: BFC-2

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