Reviewed for Code Compliance
Approved with Conditions
See Attached Letter

Date: 01/06/14

EXHAUST FAN INFORMATION – Job#1907013

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	ø	VOLT	FLA	WEIGHT (LBS.)	SONES
1	EF-1	NCA10FA	1100	0.750	1151	0.500	3	208	1.8	108	10.4
2	EF-2	NCA16FA	2725	1.200	1069	1.500	3	208	4.7	155	12.5

MUA FAN INFORMATION – Job#1907013

FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	CFM	ESP.	RPM	H.P.	ø	VOLT	FLA	WEIGHT (LBS.)	SONES
3	MUA-1	A2-D250-G15	G15-PB	A2-D250	3060	0.750	879	2.000	3	208	6.2	789	14.7

GAS FIRED MAKE-UP AIR UNIT(S)

FAN UNIT NO.	TAG	ACTUAL AIR DENSITY?	INPUT BTUs	OUTPUT BTUs	TEMP. RISE	REQUIRED INPUT GAS PRESSURE	GAS TYPE
3	MUA-1	YES	251452	231336	70 deg F	7 in. w.c. - 14 in. w.c.	Natural

FAN OPTIONS

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1	EF-1	1 - Grease Box
2	EF-2	1 - Grease Box
3	MUA-1	1 - Motorized Backdraft Damper for A2-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

CURB ASSEMBLIES

NO.	ON FAN	WEIGHT	ITEM	SIZE
1	# 1	31 LBS	Curb	19.500"W x 19.500"L x 20.000"H Vented Hinged
2	# 2	41 LBS	Curb	26.500"W x 26.500"L x 20.000"H Vented Hinged
3	# 3	76 LBS	Curb	31.000"W x 79.000"L x 20.000"H Insulated

FAN #2 NCA16FA - EXHAUST FAN (EF-2)

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

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

ABNORMAL FLAME-UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 400°F (204°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 #2 NCA16FA - EXHAUST FAN (EF-2)

FAN #2 NCA16FA - EXHAUST FAN (EF-1)

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

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

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EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 400°F (204°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 #3 A2-D250-G15 - HEATER (MUA-1)
1. DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 15" BLOWER
2. INTAKE HOOD WITH EZ FILTERS
3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT
4. MOTORIZED BACK DRAFT DAMPER 22.75" X 24" FOR SIZE 2 STANDARD & MODULAR DIRECT FIRED HEATERS W/EXTENDED SHAFT. STANDARD GALVANIZED CONSTRUCTION, 3/4" REAR FLANGE. LF3205 ACTUATOR INCLUDED
5. COOLING INTERLOCK RELAY. 24VAC COIL. 10AV CONTACTS. LOCKS OUT BURNER CIRCUIT WHEN AC IS ENERGIZED.
6. LOW FIRE START. THIS FEATURE LIMITS THE MAXIMUM FIRING RATE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION.
7. GAS PRESSURE GAUGE, 0-35", 2.5" DIAMETER, 1/4" THREAD SIZE
8. GAS PRESSURE GAUGE, -5 TO +15 INCHES WC., 2.5" DIAMETER, 1/4" THREAD SIZE

SUPPLY SIDE HEATER INFORMATION:

WINTER TEMPERATURE = 0°F, TEMP RISE = 70°F.
AIR DENSITY = 0.0 LBS/CUBIC FOOT, AIR DENSITY
OUTPUT BTUs AT ALTITUDE OF 0.0 ft. = 231336.
INPUT BTUs AT ALTITUDE OF 0.0 ft. = 251452

ROOF OPENING 2" SMALLER THAN CURB DIMENSION.

REVISIONS

DESCRIPTION	DATE

CAPTIVEAIRE
www.captiveaire.com
St. Louis Office
1720 West Park Center Dr. Ste C&D, Fenton, MO 63026 PHONE: (636) 225-3113 FAX: (916) 227-5959 EMAIL: reg720@captiveaire.com

ELEVATION BURGER
PORTLAND ,ME

DATE: 11/12/2013
DWG.#: 1907013
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 3

ENGINEER:
BRIAN EDWARD CHANDLER, PE
1431 GREENWAY DRIVE
SUITE 510
IRVING, TX 75038
PHONE 972.870.1288
E-MAIL brchandler@edstudio4.com

CLIENT:
ELEVATION FRANCHISE VENTURES
4110 NORTH FAIRFAX DR. STE 730
ARLINGTON, VA 22201
703.243.7894
www.elevationburger.com

STATE OF MAINE
BRIAN E. CHANDLER
No. 13579
LICENSED PROFESSIONAL ENGINEER
11/18/2013

ELEVATION BURGER

205 COMMERCIAL ST.
PORTLAND, ME 04101

CLIENT: BETTER BURGER OLD PORT, LLC
ONE LONG WHARF
PORTLAND, ME 04101

DATE	DESCRIPTION
11/13/13	PERMIT ISSUE

DATE	DESCRIPTION

SHEET TITLE:
KITCHEN HOOD DRAWINGS

SHEET NUMBER:
M4.1

PROJECT NUMBER:
EVB130001