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KITCHEN AIR BALANCE				
ITEM	EXH. FAN	UNCOND. O.A. CFM	FROM A/C CFM	TOTAL
HOOD EF	−4,200			−4,200
HOOD MAKE UP FAN		3,780		+3,780
BATH ROOM	−300			−300
A/C O/A			200	200
TOTAL	−4,500	+3,780	200	−520*

* THE BUILDING IS ON POSITIVE PRESSURE

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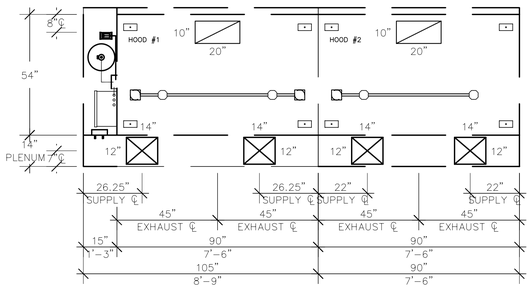
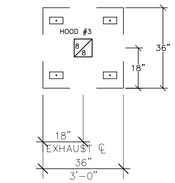
BUILDING AIR BALANCE			
ITEM	EXH. FAN	FROM A/C CFM	TOTAL
KITCHEN	−520		−520
RTU #4		4,000	+4,000
TOTAL	−520	4,000	+3,480



PLAN VIEW

SCALE" 1/2" = 1'-0"



PLAN VIEW

SCALE" 1/2" = 1'-0"

HOODS #1&2

GREASE DUCT VELOCITY SCHEDULE

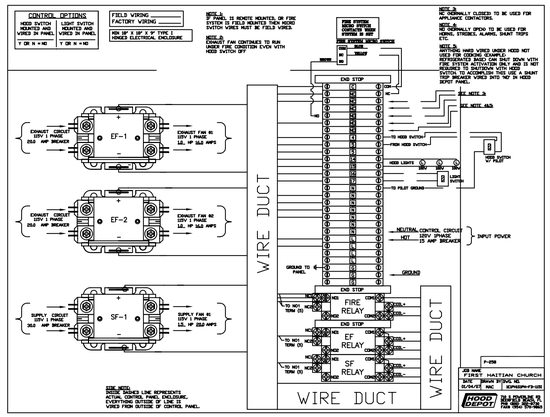
DUCT AREA = L X W / 144 = SQ.FT.
DUCT VELOCITY = CFM DIVIDED BY DUCT AREA=FPM

DUCT AREA = 10 X 20 / 144= 1.39 SQ.FT.
DUCT VELOCITY = 2100 / 1.39 = 1512 FPM

GENERAL NOTES:

1. **UL RANGE HOOD:**
   MATERIAL: 18 GAUGE STAINLESS STEEL CONSTRUCTION ON EXPOSED SURFACES 18 GA. GALV. ON EXH. PLENUM ALL CONTINUOUS EXTERNAL LIQUID TIGHT WELDS, POLISHED. FILTERS UL CLASSIFIED BAFFLE TYPE. SET IN HOOD @ 45 DEGREE ANGLE, INCANDESCENT LIGHT FIXTURES UL LISTED FOR USE IN COMMERCIAL COOKING HOODS. GREASE TRAY BELOW FILTERS WITH REMOVE-ABLE GREASE CONTAINER, LIQUID VOLUME LESS THAN 1 QUART. ALL IN COMPLIANCE WITH NFPA #96 AND LOCAL BUILDING CODES.

2. **VAPOR HOOD:**
   MATERIAL: 18 GAUGE STAINLESS STEEL CONSTRUCTION ALL CONTINUOUS EXTERNAL LIQUID TIGHT WELDS, POLISHED WITH FULL PERIMETER GUTTTER. ALL IN COMPLIANCE WITH NFPA #96 AND LOCAL BUILDING CODES.

3. **COMPLIANCE:**
   SYSTEM TO BE MANUFACTURED IN STRICT ACCORDANCE WITH NFPA #96, LOCAL FIRE PREVENTION BUREAU MECH. AND HEALTH DEPT. STANDARDS

3 4. HOOD SYSTEM SHALL BE INSTALLED TO AUTOMATICALLY ACTIVATE THE EXHAUST FAN WHENEVER COOKING OPERATION OCCUR. THE ACTIVATION OF THE EHAUST FAN SHALL OCCUR THEOUGH AN INTERLOCK WITH THE COOKING APPLIANCES BY MEANS OF HEAT SENSORS OR BY MEANS OF OTHER APPROVED METHODS (FBC 507.2.1.1)