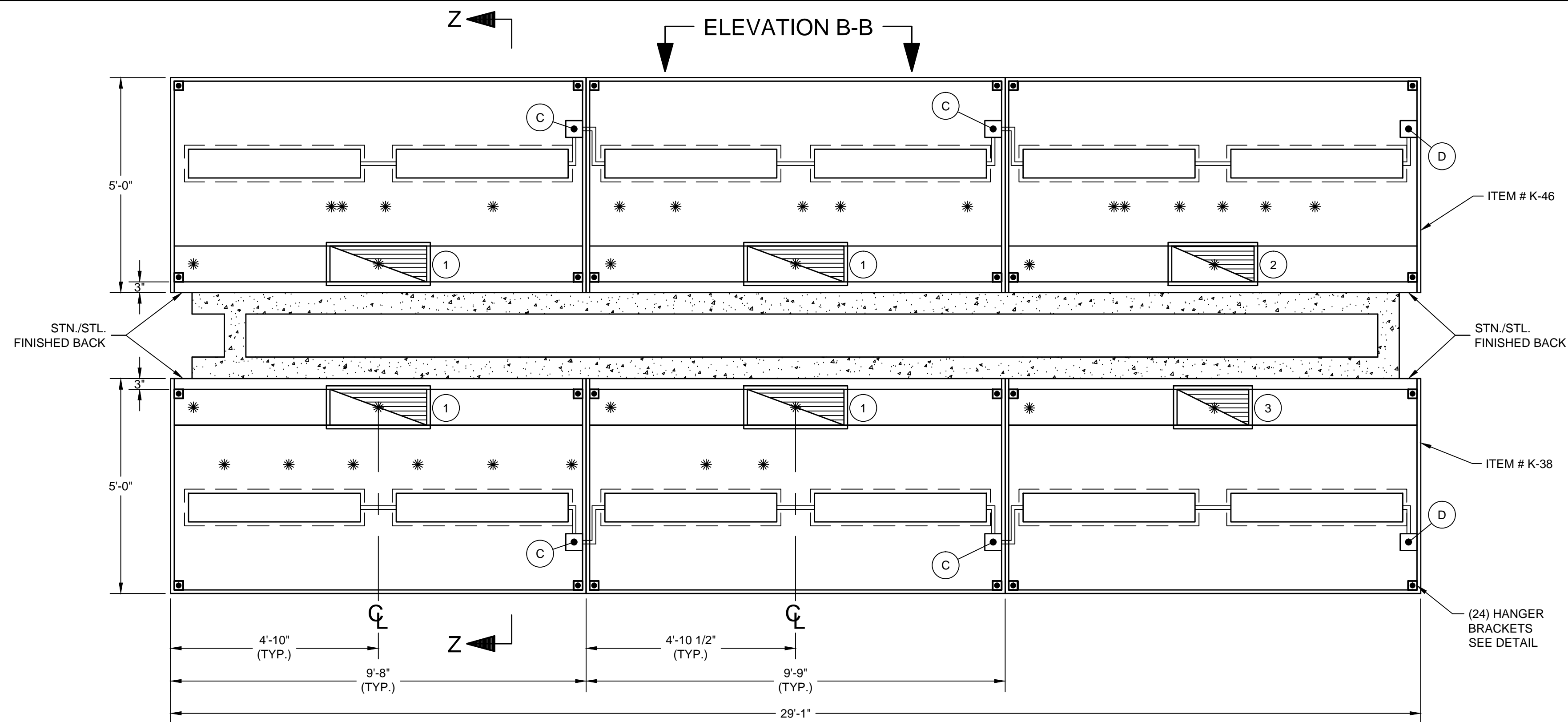


NOTE:
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

CONTRACTOR NOTE:
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

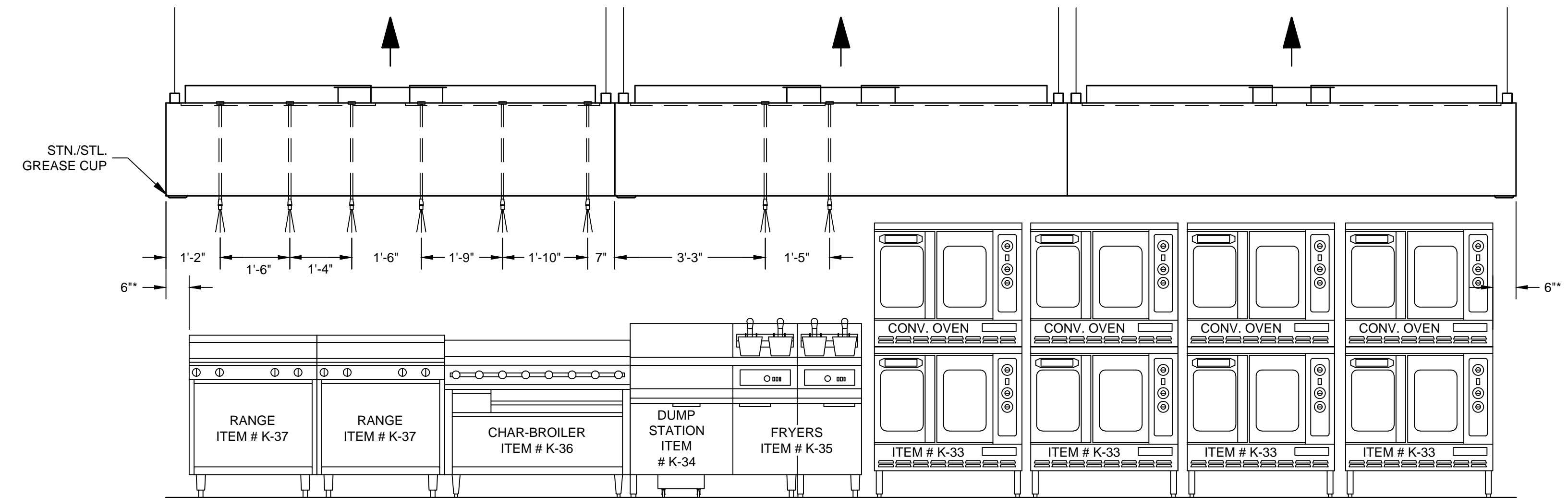
MAKE-UP AIR NOTE:
AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65° F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD



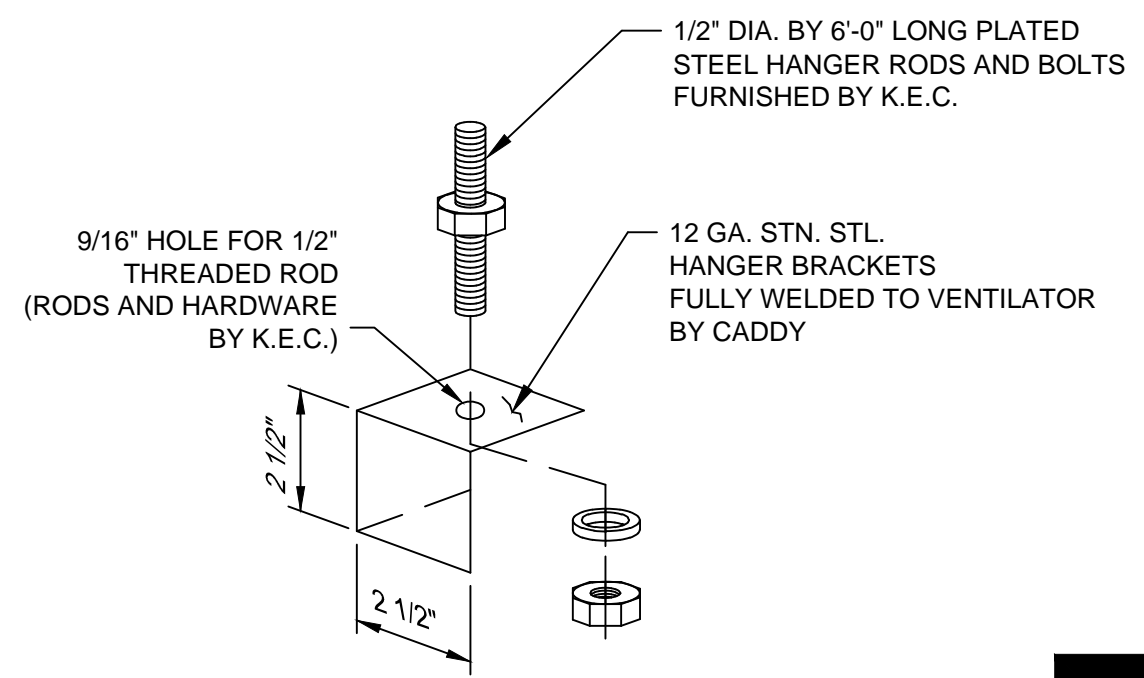
TOTAL EXHAUST : 19,025 C.F.M.

- ① 10" X 27" EXHAUST DUCTS
3,415 C.F.M. EACH @ 1.60" S.P.
- ② 10" X 23" EXHAUST DUCT
2,925 C.F.M. @ 1.60" S.P.
- ③ 10" X 20" EXHAUST DUCT
2,440 C.F.M. @ 1.60" S.P.

ELEVATION A-A
PLAN
SCALE: 1/2"=1'-0"



ELEVATION A-A
SCALE: 1/2"=1'-0"



HANGER BRACKET DETAIL
SCALE: 1/4"=1"

K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT, REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

* - MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA
MAXIMUM VENTILATOR DIMENSIONS
9'-9" LONG x 5'-0" WIDE x 28 1/2" HIGH
ESTIMATED TOTAL HANGING WEIGHT: 4,972 LBS.

VENTILATOR TO BE SHIPPED IN (6) UNITS.
ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

ROUGH-IN SCHEDULE		DESCRIPTION
SYM	QTY	
D	2	120V, 60HZ, 1PH, 0.48 K.W. CONNECTED LOAD (EACH)

REVISIONS			
REV	DATE	BY	REMARKS
A	2-27-04	DRA	REVISED EXHAUST DUCTS PER RECEIVED EMAIL ON 02/26/04
B	7-2-04	SWL	NO CHANGES TO THIS SHEET
C	7-22-04	BJW	FABRICATED PER APPROVED DRAWINGS
D	9-9-04	DRA	AS-BUILTS

CADDY AirSystems
509 SHARPTOWN ROAD
P.O. BOX 345 BRIDGEPORT NJ 08014
Tel:(856) 467-4222 Fax:(856) 467-5511

EQUIPMENT SCHEDULE

SH-C-60

CADDY NO. 0625-7/8 ITEM NO. K-38 & K-46

JOB: CONNECTICUT CONVENTION CENTER
LOC: HARTFORD, CT.
CUST:
CUST#:

DWG# D-1-0625

SHT 1 OF 7

ELECTRICAL NOTES:

1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO J-BOX (D) BY CADDY. DISCONNECTED FOR SHIPPING AT J-BOX (C). RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
2. LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY ELECTRICAL CONTRACTOR.

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

- NATIONAL FIRE PROTECTION ASSOCIATION
In accordance with Recommendation of National Fire Protection Association's NFPA No. 96
"Vapor Removal from Cooking Equipment"
- NATIONAL SANITATION FOUNDATION
Standard #2 - "Food Service Equipment"
- UNDERWRITERS LABORATORIES, INC
Tested under standard U.L. 710 "Exhaust Hoods for Commercial Cooking Equipment". U.L. listed under file number MH8215 and MH12264
- UNIFORM MECHANICAL CODE
Section 507 - Commercial Kitchen Hoods and Kitchen Ventilation Systems
- THE BOCA NATIONAL MECHANICAL CODE
Chapter 5 - Kitchen Exhaust Equipment
- STANDARD MECHANICAL CODE (SBCCI)
Section 504 - Commercial Hoods
- UNIFORM BUILDING CODE (ICBO)
- INTERNATIONAL MECHANICAL CODE (IMC)

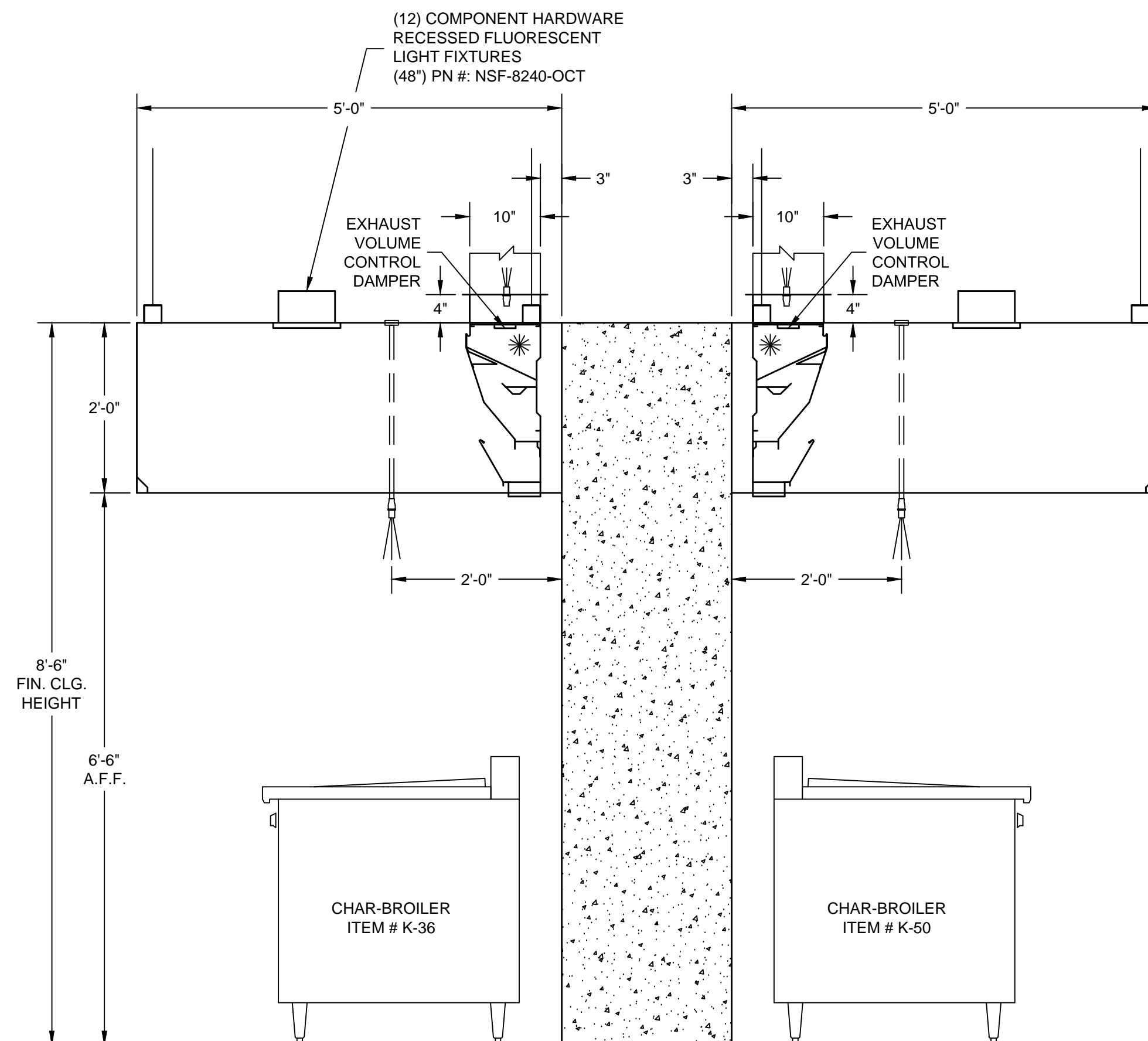


GENERAL CONTRACT CONDITIONS
ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITERS LABORATORIES, INC. INSOFAR AS APPLICABLE, AND THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC). CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES. ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.
ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

NOTE:
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

CONTRACTOR NOTE:
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:
AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65° F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD



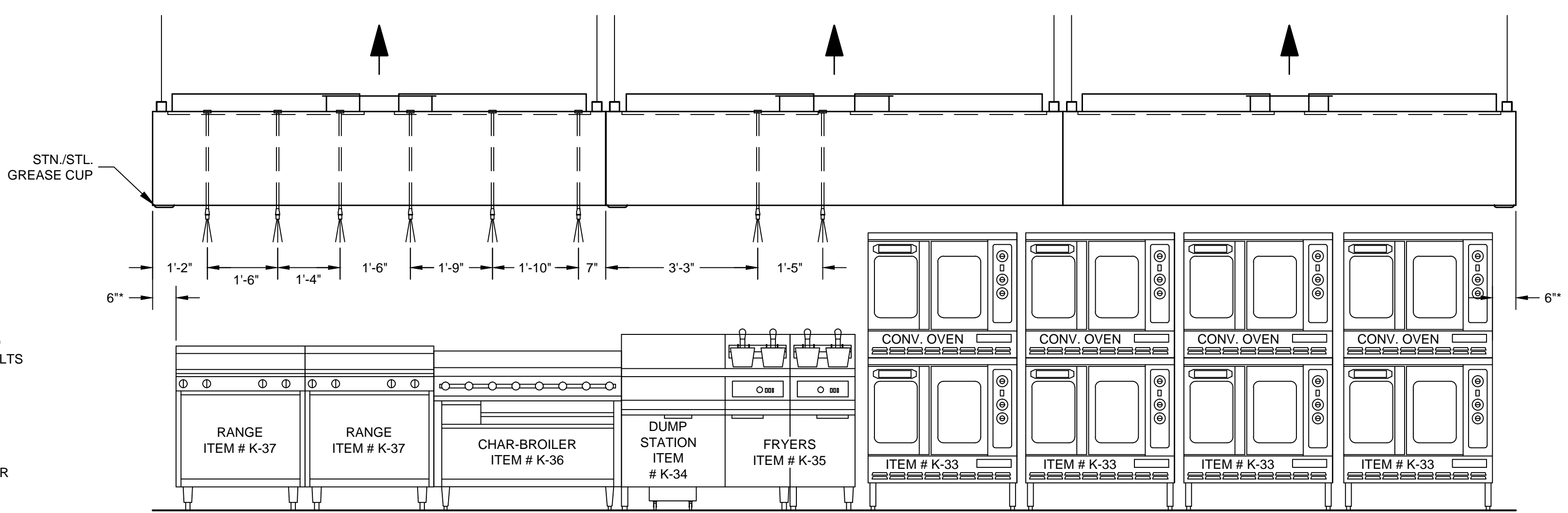
SECTION Z-Z
SCALE: 3/4"=1'-0"

ELECTRICAL NOTES:

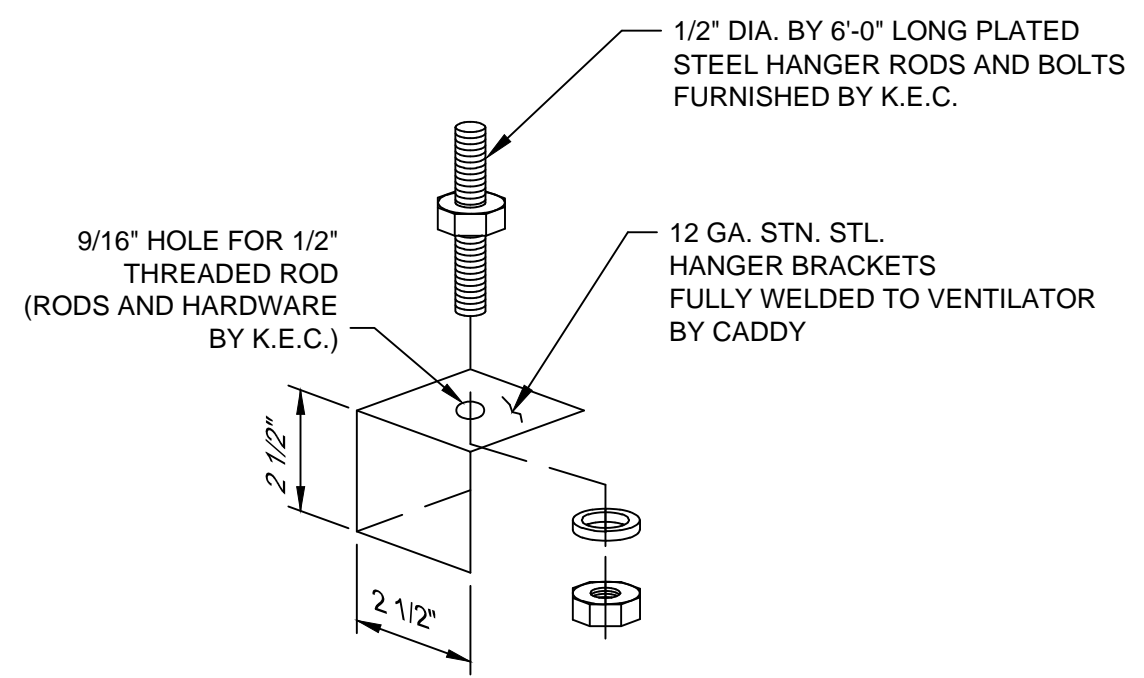
1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO J-BOX (D) BY CADDY. DISCONNECTED FOR SHIPPING AT J-BOX (C). RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
2. LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY ELECTRICAL CONTRACTOR.

GENERAL NOTES

- EXHAUST AIR REQUIREMENTS:**
1. EXHAUST C.F.M. BASED ON VARIOUS C.F.M. PER LINEAR FOOT.
 2. EXHAUST STATIC PRESSURE IS 1.60" W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
 3. DUCT SIZE BASED ON 1800 F.P.M..
- EXHAUST FAN REQUIREMENTS:**
1. TYPE - INDUCED DRAFT, SQUIRREL CAGE, BACKWARD INCLINED BLADES, EXHAUST FAN DISCHARGE SHOULD BE VERTICAL, AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
 2. EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.
- MAKE-UP AIR REQUIREMENTS:**
1. AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
 1. MAKE-UP AIR MUST BE TEMPERED - HEATED OR COOLED - CONSISTENT WITH THE STYLE OF HOOD, HEAT LOAD, CLIMATIC CONDITIONS AND APPLICABLE CODES.
- INSTALLATION:**
1. VENTILATORS TO BE INSTALLED IN ACCORDANCE WITH ALL CODES.
- CONTRACTORS MUST REVIEW APPLICABLE CODES WITH CODE AUTHORITIES BEFORE APPROVING DRAWINGS FOR FABRICATION. SPECIAL ATTENTION MUST BE GIVEN TO CODE REGULATIONS RELATIVE TO CLEARANCES FROM SURROUNDING COMBUSTIBLE CONSTRUCTION (WALL, CEILINGS, ETC.).**
1. ALL DUCTWORK BEYOND VENTILATOR DUCT TAKE-OFF COLLAR TO BE PROVIDED AND INSTALLED BY OTHERS, IN ACCORDANCE WITH JURISDICTIONAL CODES. DUCTS MUST BE MECHANICALLY STRONG, GREASE AND WATER TIGHT.
 2. MOUNTING RODS FURNISHED AND INSTALLED BY OTHERS.
- CONSTRUCTION:**
1. VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
 2. VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL, TYPE 304 NO. 4 FINISH.
- FIRE PROTECTION:**
1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY K.E.C. (PRE-PIPING ONLY FOR ANSUL R-102 BY CADDY).
 2. CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID U.L. LISTINGS OF THE EQUIPMENT.
 3. IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.
- ELECTRICAL REQUIREMENTS:**
1. LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY OTHERS.



ELEVATION A-A
SCALE: 1/2"=1'-0"



HANGER BRACKET DETAIL
SCALE: 1/4"=1"

K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT, REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

INSTALLATION INFORMATION

- ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA
- MAXIMUM VENTILATOR DIMENSIONS 9'-9" LONG x 5'-0" WIDE x 28 1/2" HIGH
- ESTIMATED TOTAL HANGING WEIGHT: 4,972 LBS.
- VENTILATOR TO BE SHIPPED IN (6) UNITS.
- ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

SYM		QTY	DESCRIPTION
D	2	120V, 60HZ, 1PH, 0.48 K.W.	CONNECTED LOAD (EACH)

REVISIONS			
REV	DATE	BY	REMARKS
A	2-27-04	DRA	REVISED EXHAUST DUCTS PER RECEIVED EMAIL ON 02/26/04
B	7-2-04	SWL	ADDED VOLUME CONTROL DAMPERS TO THE VENTILATORS PER FAX RECEIVED ON 7-01-04
C	7-22-04	BJW	FABRICATED PER APPROVED DRAWINGS
D	9-9-04	DRA	AS-BUILTS

CADDY AirSystems
509 SHARPTOWN ROAD
P.O. BOX 345 BRIDGEPORT NJ 08014
Tel:(856) 467-4222 Fax:(856) 467-5511

EQUIPMENT SCHEDULE

SH-C-60

CADDY NO. 0625-7/8 ITEM NO. K-38 & K-46

JOB: CONNECTICUT CONVENTION CENTER
LOC: HARTFORD, CT.
CUST:
CUST#:

DATE: 02/09/04 SCALE: AS NOTED
DR BY: DRA APP'D BY:

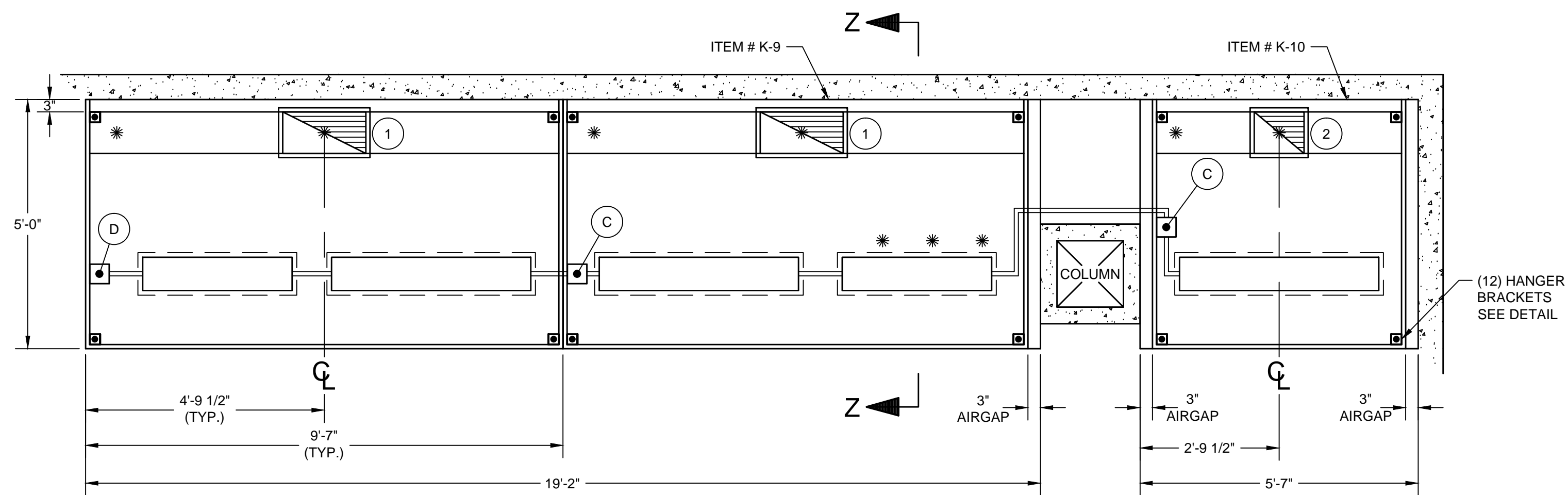
DWG# D-1-0625 SHT 2 OF 7

GENERAL CONTRACT CONDITIONS
ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITERS LABORATORIES, INC. INSOFAR AS APPLICABLE, AND THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC). CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES. ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.
ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

NOTE:
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CONTRACTOR NOTE:
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

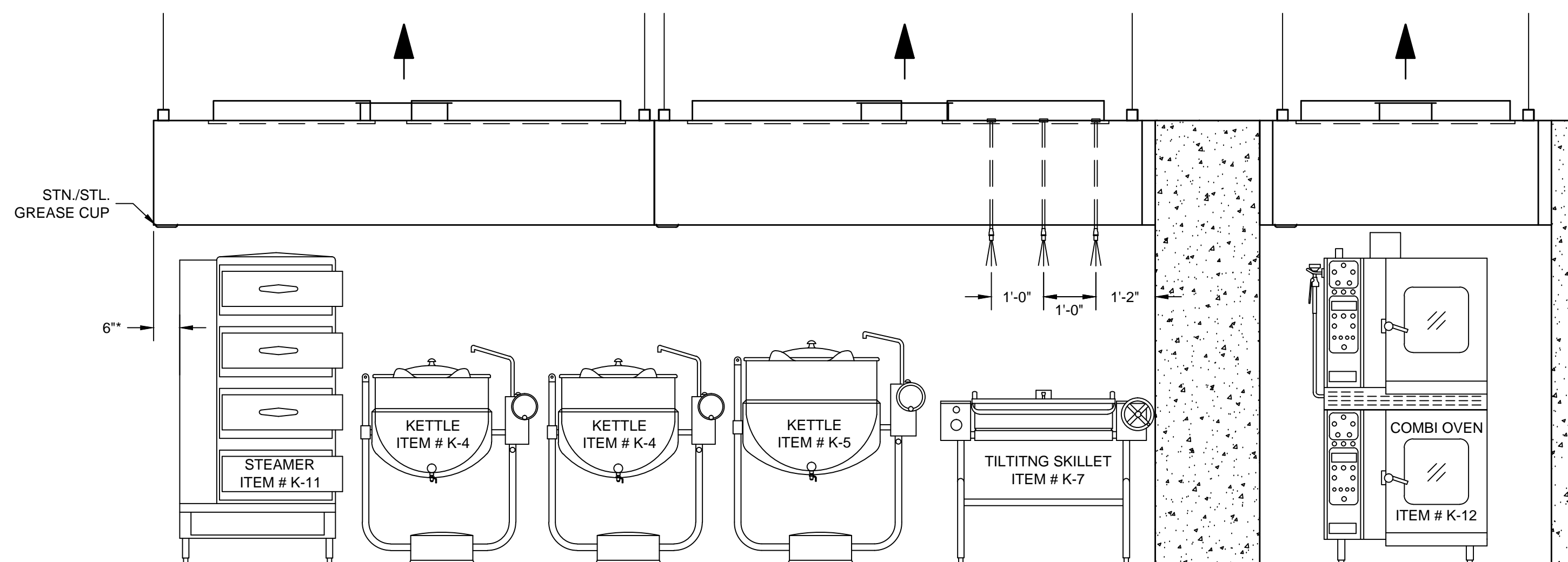
MAKE-UP AIR NOTE:
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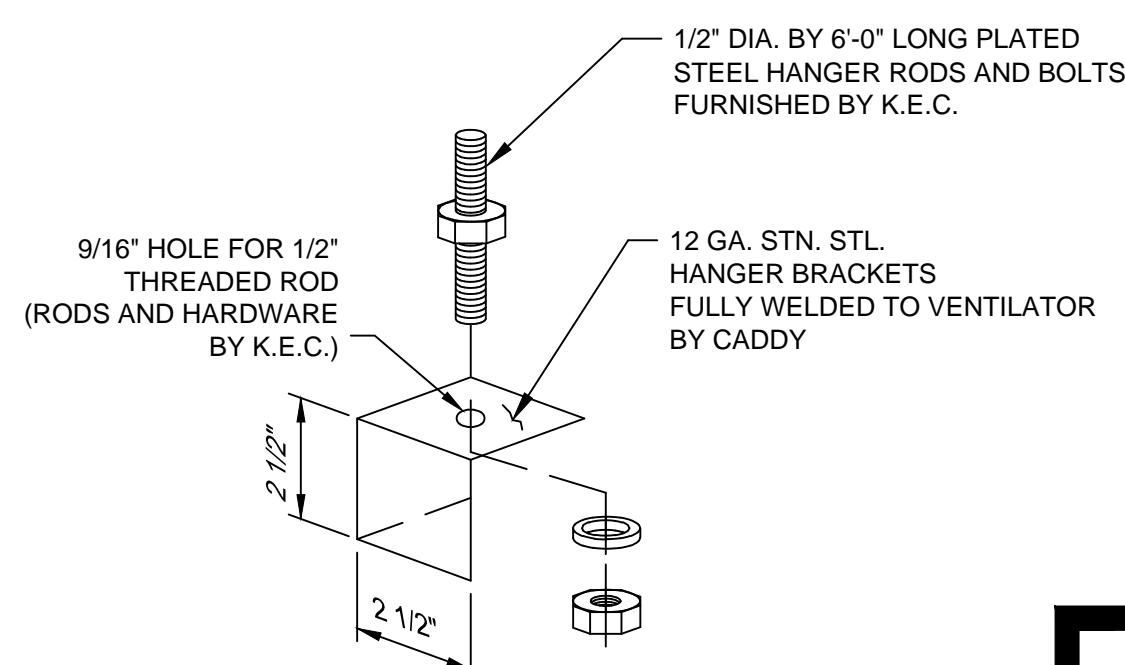
PLAN
SCALE: 1/2"=1'-0"

TOTAL EXHAUST : 6,340 C.F.M.

- 1 10" X 20" EXHAUST DUCTS
2,440 C.F.M. EACH @ 1.30" S.P.
- 2 10" X 12" EXHAUST DUCT
1,460 C.F.M @ 1.30" S.P.



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



HANGER BRACKET DETAIL
SCALE: 1/4"=1"

K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT. REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

* - MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA
MAXIMUM VENTILATOR DIMENSIONS
9'-7" LONG x 5'-0" WIDE x 28 1/2" HIGH
ESTIMATED TOTAL HANGING WEIGHT: 1,630 LBS.

VENTILATOR TO BE SHIPPED IN (3) UNITS.
ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

ROUGH-IN SCHEDULE		DESCRIPTION
SYM	QTY	
D	1	120V, 60HZ, 1PH, 0.40 K.W. CONNECTED LOAD

REVISIONS			
REV	DATE	BY	REMARKS
A	2-27-04	DRA	REVISED EXHAUST DUCTS PER RECEIVED EMAIL ON 02/26/04
B	7-2-04	SWL	NO CHANGES TO THIS SHEET
C	7-28-04	BLW	FABRICATED PER APPROVED DRAWINGS
D	9-9-04	DRA	AS-BUILTS

CADDY AirSystems
509 SHARPTOWN ROAD
P.O. BOX 345 BRIDGEPORT NJ 08014
Tel:(856) 467-4222 Fax:(856) 467-5511

EQUIPMENT SCHEDULE

SH-C-60

CADDY NO. 0625-5/6 ITEM NO. K-9 & K-10

JOB: CONNECTICUT CONVENTION CENTER
LOC: HARTFORD, CT.
CUST:
CUST#:

DWG# D-1-0625

SHT 3 OF 7

GENERAL CONTRACT CONDITIONS
ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITERS LABORATORIES, INC. INSOFAR AS APPLICABLE, AND THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC). CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES. ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.
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ELECTRICAL NOTES:

- LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO J-BOX (D) BY CADDY. DISCONNECTED FOR SHIPPING AT J-BOX (C). RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
- LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY ELECTRICAL CONTRACTOR.

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

- NATIONAL FIRE PROTECTION ASSOCIATION
In accordance with Recommendation of National Fire Protection Association's NFPA No. 96
"Vapor Removal from Cooking Equipment"
- NATIONAL SANITATION FOUNDATION
Standard #2 - "Food Service Equipment"
- UNDERWRITERS LABORATORIES, INC
Tested under standard U.L. 710 "Exhaust Hoods for Commercial Cooking Equipment", U.L. listed under file number MH8215 and MH12264
- UNIFORM MECHANICAL CODE
Section 507 - Commercial Kitchen Hoods and Kitchen Ventilation Systems
- THE BOCA NATIONAL MECHANICAL CODE
Chapter 5 - Kitchen Exhaust Equipment
- STANDARD MECHANICAL CODE (SBCCI)
Section 504 - Commercial Hoods
- UNIFORM BUILDING CODE (ICBO)
- INTERNATIONAL MECHANICAL CODE (IMC)



NOTE:

K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

CONTRACTOR NOTE:

ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:

AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65° F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

ELECTRICAL NOTES:

1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO J-BOX (B) BY CADDY. DISCONNECTED FOR SHIPPING AT J-BOX (C). RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
2. LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY ELECTRICAL CONTRACTOR.

GENERAL NOTES

EXHAUST AIR REQUIREMENTS:

1. EXHAUST C.F.M. BASED ON VARIOUS C.F.M. PER LINEAR FOOT.
2. EXHAUST STATIC PRESSURE IS 1.30" W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
3. DUCT SIZE BASED ON 1800 F.P.M..

EXHAUST FAN REQUIREMENTS:

1. TYPE - INDUCED DRAFT, SQUIRREL CAGE, BACKWARD INCLINED BLADES, EXHAUST FAN DISCHARGE SHOULD BE VERTICAL, AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
2. EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

MAKE-UP AIR REQUIREMENTS:

1. AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
1. MAKE-UP AIR MUST BE TEMPERED - HEATED OR COOLED - CONSISTENT WITH THE STYLE OF HOOD, HEAT LOAD, CLIMATIC CONDITIONS AND APPLICABLE CODES.

INSTALLATION:

1. VENTILATORS TO BE INSTALLED IN ACCORDANCE WITH ALL CODES.

CONTRACTORS MUST REVIEW APPLICABLE CODES WITH CODE AUTHORITIES BEFORE APPROVING DRAWINGS FOR FABRICATION. SPECIAL ATTENTION MUST BE GIVEN TO CODE REGULATIONS RELATIVE TO CLEARANCES FROM SURROUNDING COMBUSTIBLE CONSTRUCTION (WALL, CEILINGS, ETC.).

1. ALL DUCTWORK BEYOND VENTILATOR DUCT TAKE-OFF COLLAR TO BE PROVIDED AND INSTALLED BY OTHERS, IN ACCORDANCE WITH JURISDICTIONAL CODES. DUCTS MUST BE MECHANICALLY STRONG, GREASE AND WATER TIGHT.
2. MOUNTING RODS FURNISHED AND INSTALLED BY OTHERS.

CONSTRUCTION:

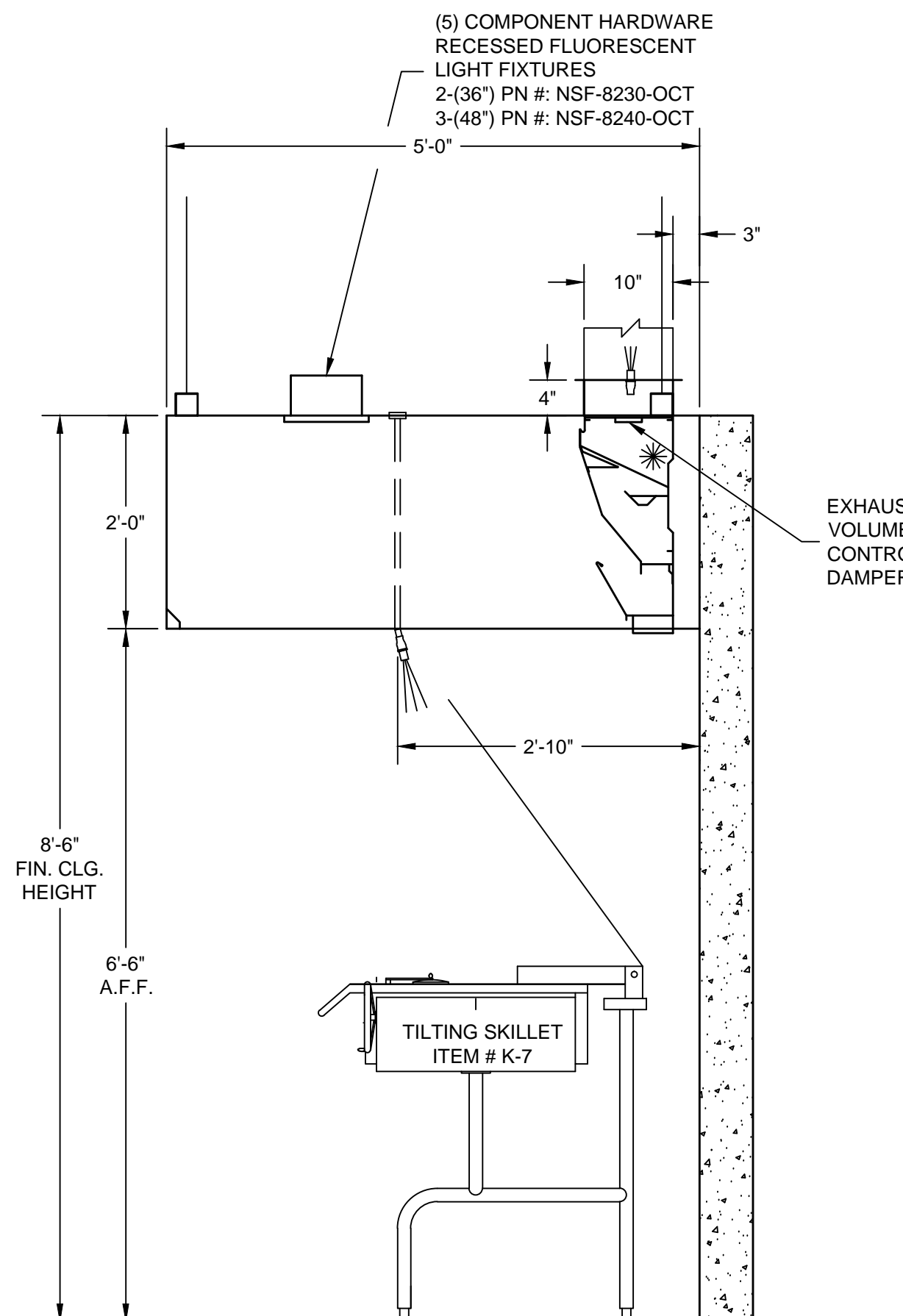
1. VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
2. VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL, TYPE 304 NO. 4 FINISH.

FIRE PROTECTION:

1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY K.E.C. (PRE-PIPING FOR ANSUL R-102 ONLY BY CADDY).
2. CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID U.L. LISTINGS OF THE EQUIPMENT.
3. IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.

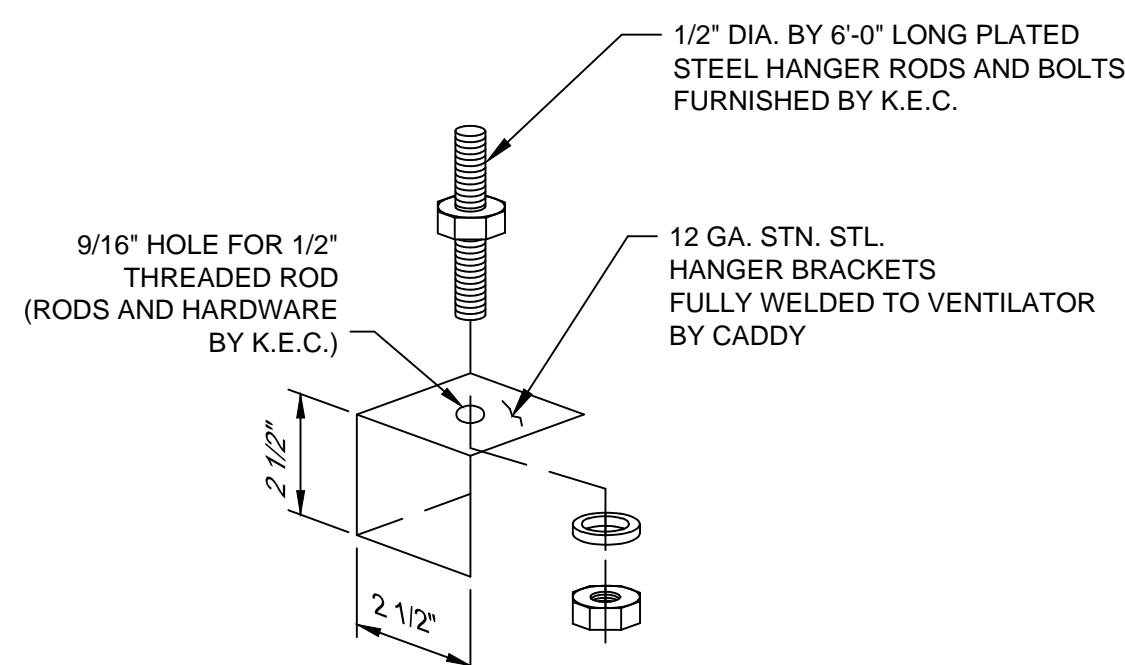
ELECTRICAL REQUIREMENTS:

1. LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY OTHERS.



SECTION Z-Z

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



HANGER BRACKET DETAIL

SCALE: 1/4"=1"

K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT, REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA. MAXIMUM VENTILATOR DIMENSIONS 9'-7" LONG x 5'-0" WIDE x 28 1/2" HIGH. ESTIMATED TOTAL HANGING WEIGHT: 1,630 LBS.

VENTILATOR TO BE SHIPPED IN (3) UNITS. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

SYM		QTY	DESCRIPTION
D	1		120V, 60HZ, 1PH, 0.40 K.W. CONNECTED LOAD

REVISIONS			
REV	DATE	BY	REMARKS
A	2-27-04	DRA	NO CHANGES TO THIS SHEET
B	7-2-04	SWL	ADDED VOLUME CONTROL DAMPERS TO THE VENTILATORS PER FAX RECEIVED ON 7-01-04
C	7-28-04	BJW	FABRICATED PER APPROVED DRAWINGS
D	9-9-04	DRA	AS-BUILTS

CADDY AirSystems
509 SHARPTOWN ROAD
P.O. BOX 345 BRIDGEPORT NJ 08014
Tel:(856) 467-4222 Fax:(856) 467-5511

EQUIPMENT SCHEDULE

SH-C-60

CADDY NO. 0625-5/6 ITEM NO. K-9 & K-10

JOB: CONNECTICUT CONVENTION CENTER
LOC: HARTFORD, CT.
CUST:
CUST#:

DWG# D-1-0625 SHT 4 OF 7

GENERAL CONTRACT CONDITIONS
ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITER'S LABORATORIES, INC. INSOFAR AS APPLICABLE, AND THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC), CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES. ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.
ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

GENERAL NOTES

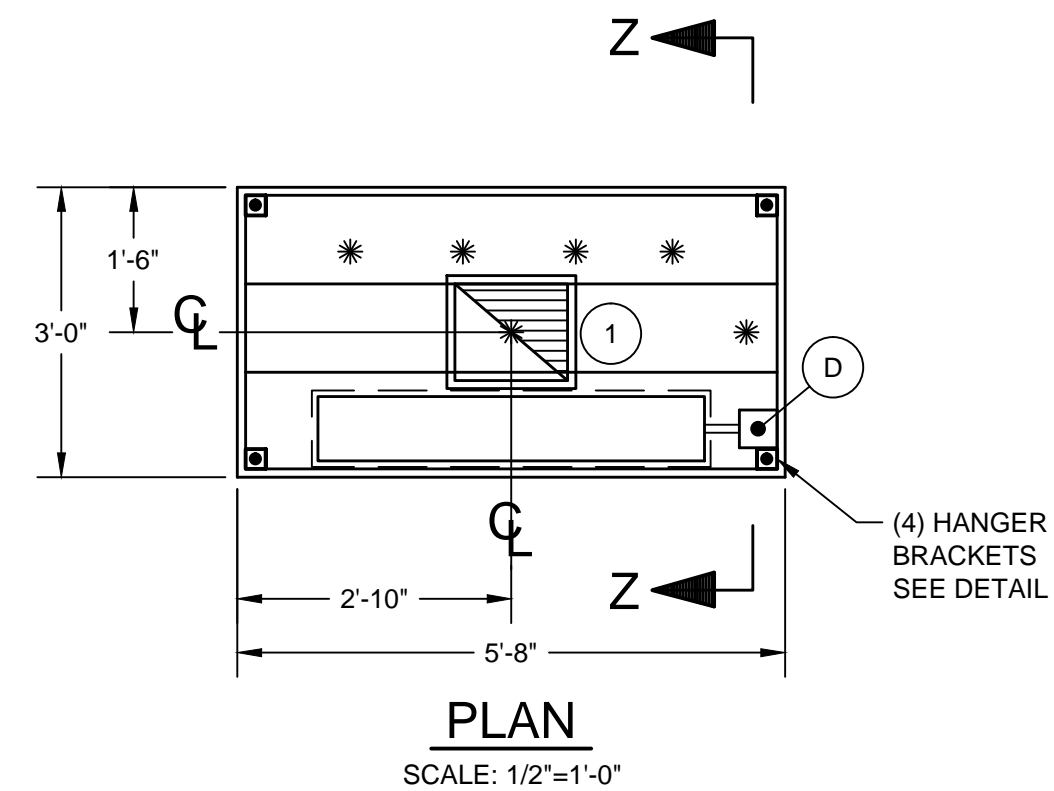
NOTE:
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

CONTRACTOR NOTE:
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:
AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65° F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

- NATIONAL FIRE PROTECTION ASSOCIATION
In accordance with Recommendation of National Fire Protection Association's NFPA No. 96 "Vapor Removal from Cooking Equipment"
- NATIONAL SANITATION FOUNDATION
Standard #2 - "Food Service Equipment"
- UNDERWRITERS LABORATORIES, INC
Tested under standard U.L. 710 "Exhaust Hoods for Commercial Cooking Equipment". U.L. listed under file number MH8215 and MH12264
- UNIFORM MECHANICAL CODE
Section 507 - Commercial Kitchen Hoods and Kitchen Ventilation Systems
- THE BOCA NATIONAL MECHANICAL CODE
Chapter 5 - Kitchen Exhaust Equipment
- STANDARD MECHANICAL CODE (SBCCI)
Section 504 - Commercial Hoods
- UNIFORM BUILDING CODE (ICBO)
- INTERNATIONAL MECHANICAL CODE (IMC)



ELECTRICAL NOTES:

- LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO J-BOX BY CADDY. RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
- LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY ELECTRICAL CONTRACTOR.

- EXHAUST AIR REQUIREMENTS:**
- EXHAUST C.F.M. BASED ON 300 C.F.M. PER LINEAR FOOT.
 - EXHAUST STATIC PRESSURE IS 1.30" W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
 - DUCT SIZE BASED ON 1800 F.P.M..
- EXHAUST FAN REQUIREMENTS:**
- TYPE - INDUCED DRAFT, SQUIRREL CAGE, BACKWARD INCLINED BLADES, EXHAUST FAN DISCHARGE SHOULD BE VERTICAL, AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
 - EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.
- MAKE-UP AIR REQUIREMENTS:**
- AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
 - MAKE-UP AIR MUST BE TEMPERED - HEATED OR COOLED - CONSISTENT WITH THE STYLE OF HOOD, HEAT LOAD, CLIMATIC CONDITIONS AND APPLICABLE CODES.

INSTALLATION:

- VENTILATORS TO BE INSTALLED IN ACCORDANCE WITH ALL CODES.

CONTRACTORS MUST REVIEW APPLICABLE CODES WITH CODE AUTHORITIES BEFORE APPROVING DRAWINGS FOR FABRICATION. SPECIAL ATTENTION MUST BE GIVEN TO CODE REGULATIONS RELATIVE TO CLEARANCES FROM SURROUNDING COMBUSTIBLE CONSTRUCTION (WALL, CEILINGS, ETC.).

- ALL DUCTWORK BEYOND VENTILATOR DUCT TAKE-OFF COLLAR TO BE PROVIDED AND INSTALLED BY OTHERS, IN ACCORDANCE WITH JURISDICTIONAL CODES. DUCTS MUST BE MECHANICALLY STRONG, GREASE AND WATER TIGHT.
- MOUNTING RODS FURNISHED AND INSTALLED BY OTHERS.

CONSTRUCTION:

- VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
- VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL, TYPE 304 NO. 4 FINISH.

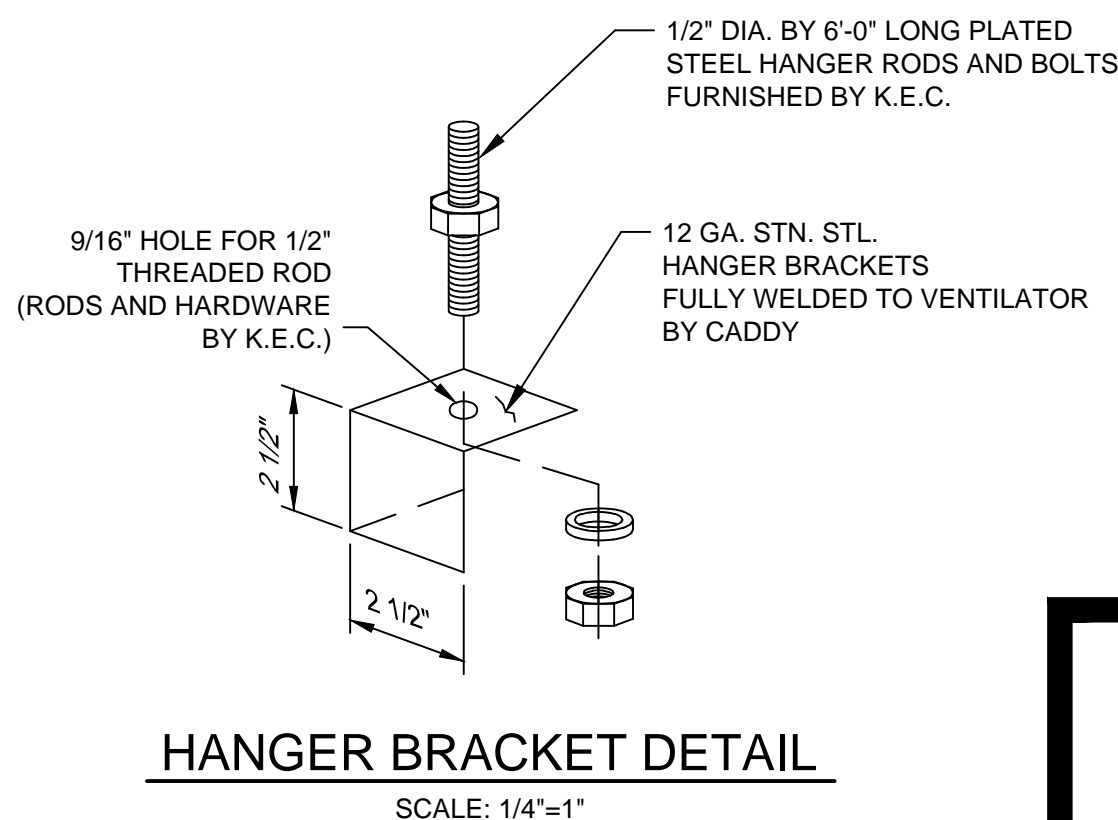
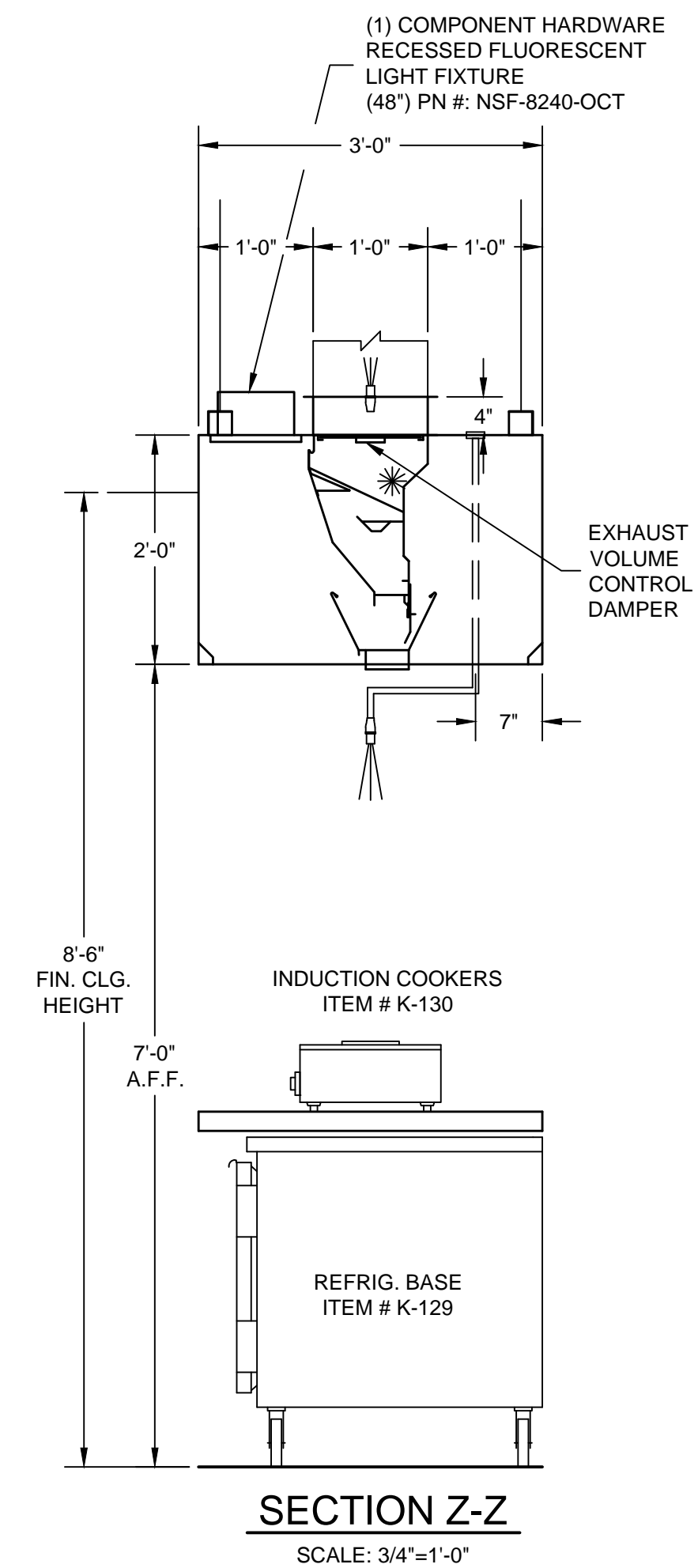
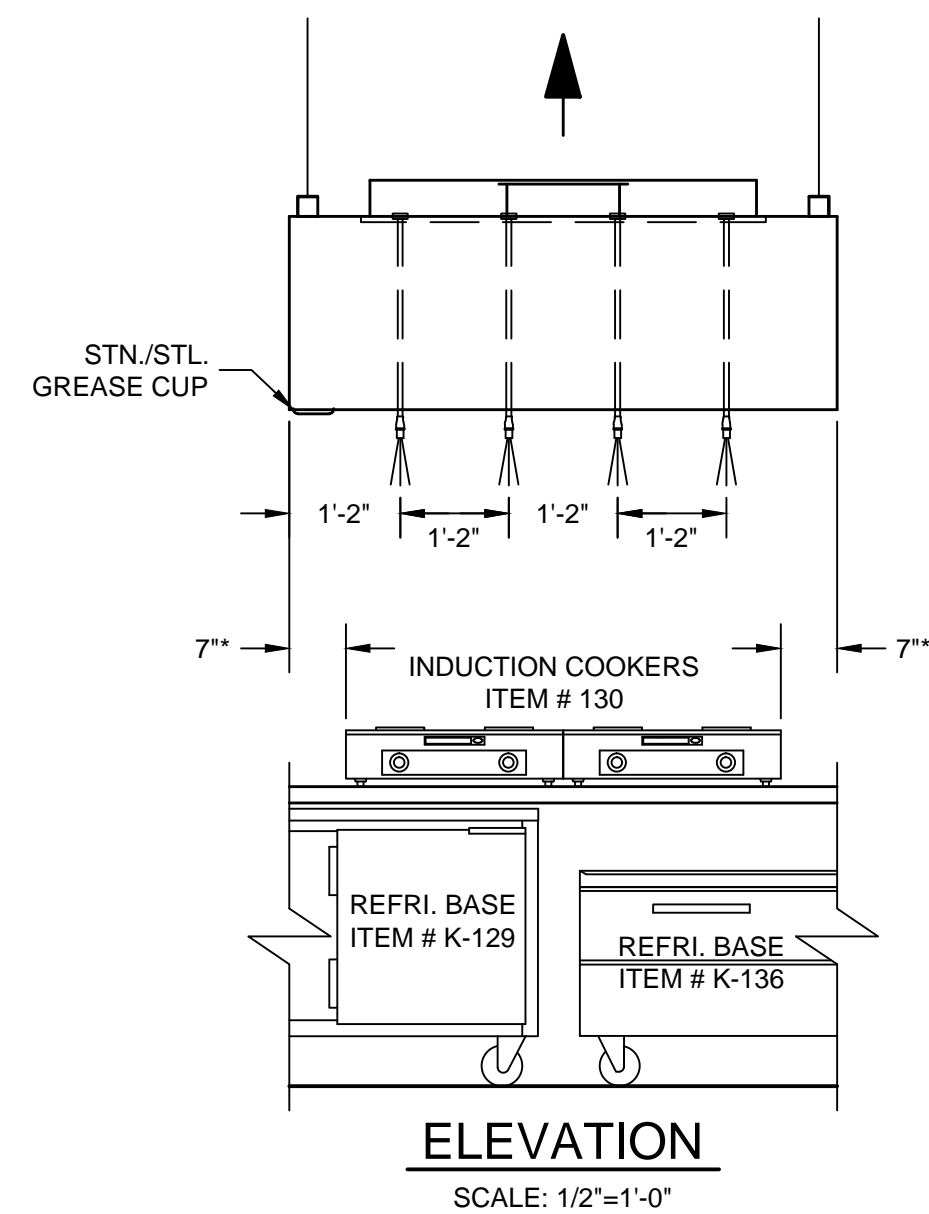
- FIRE PROTECTION:**
- SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY K.E.C. (PRE-PIPING FOR ANSUL R-102 BY CADDY).
 - CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID U.L. LISTINGS OF THE EQUIPMENT.
 - IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.

ELECTRICAL REQUIREMENTS:

- LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY OTHERS.

TOTAL EXHAUST : 1,725 C.F.M.

12" X 14" EXHAUST DUCTS
1,725 C.F.M. EACH @ 1.30" S.P.



K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT. REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

* - MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA. MAXIMUM VENTILATOR DIMENSIONS 5'-8" LONG x 3'-0" WIDE x 28 1/2" HIGH. ESTIMATED TOTAL HANGING WEIGHT: 375 LBS.

VENTILATOR TO BE SHIPPED IN (1) UNIT. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

SYM		QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.08 K.W.	CONNECTED LOAD

REVISIONS			
REV	DATE	BY	REMARKS
A	2-27-04	DRA	REVISED EXHAUST DUCTS PER RECEIVED EMAIL ON 02/26/04
B	7-2-04	SWL	ADDED VOLUME CONTROL DAMPER TO THE VENTILATOR PER FAX RECEIVED 07/01/04
C	7-24-04	BJW	FABRICATED PER APPROVED DRAWINGS
D	9-9-04	DRA	AS-BUILTS

CADDY AirSystems
509 SHARPTOWN ROAD
P.O. BOX 345 BRIDGEPORT NJ 08014
Tel:(856) 467-4222 Fax:(856) 467-5511

EQUIPMENT SCHEDULE

SH-C-II-36

CADDY NO. 0625-10 ITEM NO. K-131

JOB: CONNECTICUT CONVENTION CENTER
LOC: HARTFORD, CT.
CUST:
CUST#:

DATE: 02/09/04 SCALE: AS NOTED
DR BY: DRA APP'D BY:

DWG# D-1-0625 SHT 5 OF 7

GENERAL CONTRACT CONDITIONS
ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITER'S LABORATORIES, INC. INSOFAR AS APPLICABLE, AND THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC), CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES. ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.
ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

GENERAL NOTES

- EXHAUST AIR REQUIREMENTS:**
- EXHAUST C.F.M. BASED ON 250 C.F.M. PER LINEAR FOOT.
 - EXHAUST STATIC PRESSURE IS 1.30" W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
 - DUCT SIZE BASED ON 1800 F.P.M..
- EXHAUST FAN REQUIREMENTS:**
- TYPE - INDUCED DRAFT, SQUIRREL CAGE, BACKWARD INCLINED BLADES, EXHAUST FAN DISCHARGE SHOULD BE VERTICAL, AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
 - EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.
- MAKE-UP AIR REQUIREMENTS:**
- AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
 - MAKE-UP AIR MUST BE TEMPERED - HEATED OR COOLED - CONSISTENT WITH THE STYLE OF HOOD, HEAT LOAD, CLIMATIC CONDITIONS AND APPLICABLE CODES.
- INSTALLATION:**
- VENTILATORS TO BE INSTALLED IN ACCORDANCE WITH ALL CODES.
- CONTRACTORS MUST REVIEW APPLICABLE CODES WITH CODE AUTHORITIES BEFORE APPROVING DRAWINGS FOR FABRICATION. SPECIAL ATTENTION MUST BE GIVEN TO CODE REGULATIONS RELATIVE TO CLEARANCES FROM SURROUNDING COMBUSTIBLE CONSTRUCTION (WALL, CEILINGS, ETC.).
- ALL DUCTWORK BEYOND VENTILATOR DUCT TAKE-OFF COLLAR TO BE PROVIDED AND INSTALLED BY OTHERS, IN ACCORDANCE WITH JURISDICTIONAL CODES. DUCTS MUST BE MECHANICALLY STRONG, GREASE AND WATER TIGHT.
 - MOUNTING RODS FURNISHED AND INSTALLED BY OTHERS.
- CONSTRUCTION:**
- VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
 - VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL, TYPE 304 NO. 4 FINISH.
- FIRE PROTECTION:**
- SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY K.E.C. (PRE-PIPING ONLY FOR ANSUL R-102 BY CADDY).
 - CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID U.L. LISTINGS OF THE EQUIPMENT.
 - IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.
- ELECTRICAL REQUIREMENTS:**
- LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY OTHERS.

ANSUL DROPS FOR ROTISSERIE TO BE INSTALLED IN THE FIELD



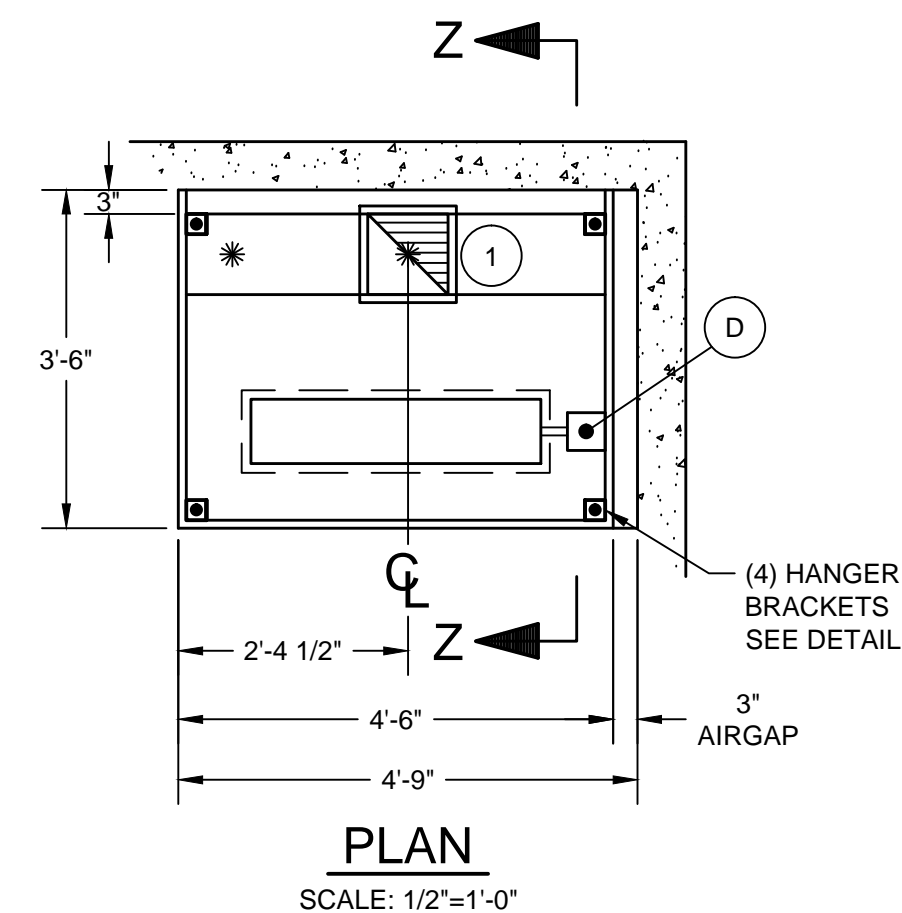
NOTE:
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

CONTRACTOR NOTE:
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:
AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65° F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

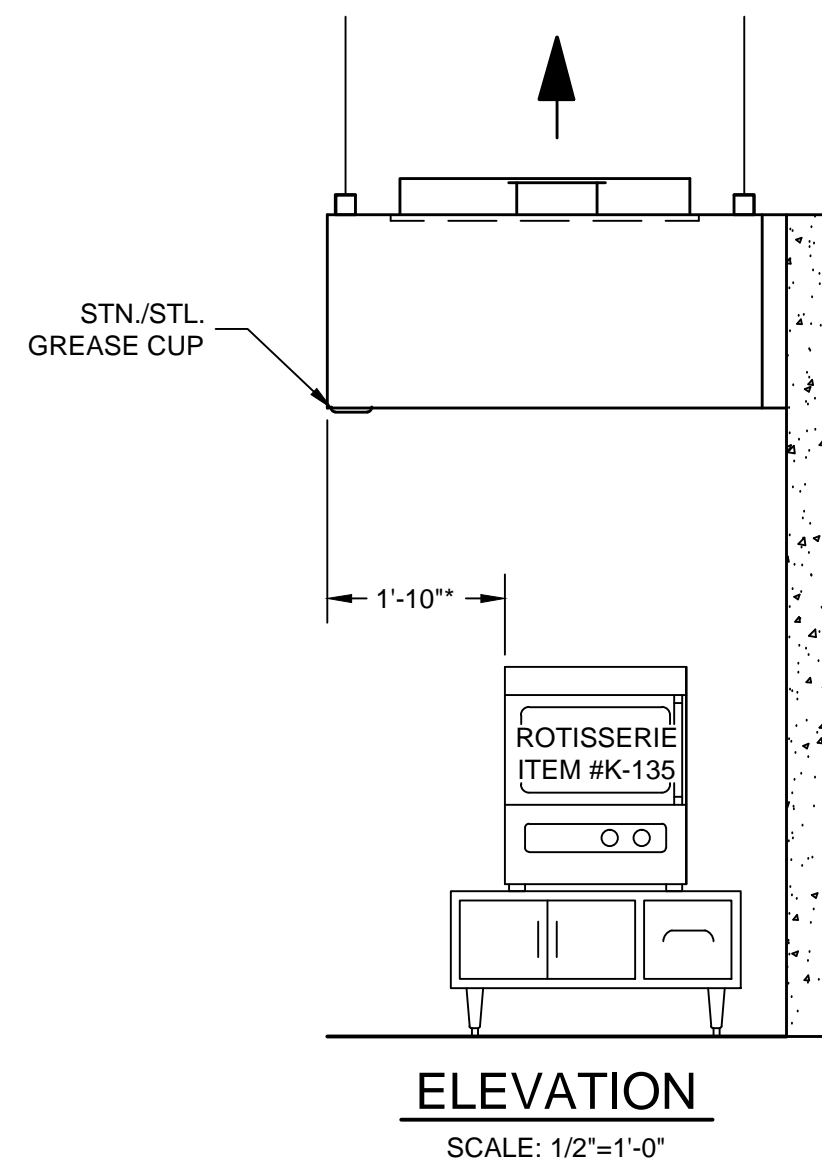
THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

- NATIONAL FIRE PROTECTION ASSOCIATION**
In accordance with Recommendation of National Fire Protection Association's NFPA No. 96 "Vapor Removal from Cooking Equipment"
- NATIONAL SANITATION FOUNDATION**
Standard #2 - "Food Service Equipment"
- UNDERWRITERS LABORATORIES, INC**
Tested under standard U.L. 710 "Exhaust Hoods for Commercial Cooking Equipment". U.L. listed under file number MH8215 and MH12264
- UNIFORM MECHANICAL CODE**
Section 507 - Commercial Kitchen Hoods and Kitchen Ventilation Systems
- THE BOCA NATIONAL MECHANICAL CODE**
Chapter 5 - Kitchen Exhaust Equipment
- STANDARD MECHANICAL CODE (SBCCI)**
Section 504 - Commercial Hoods
- UNIFORM BUILDING CODE (ICBO)**
- INTERNATIONAL MECHANICAL CODE (IMC)**

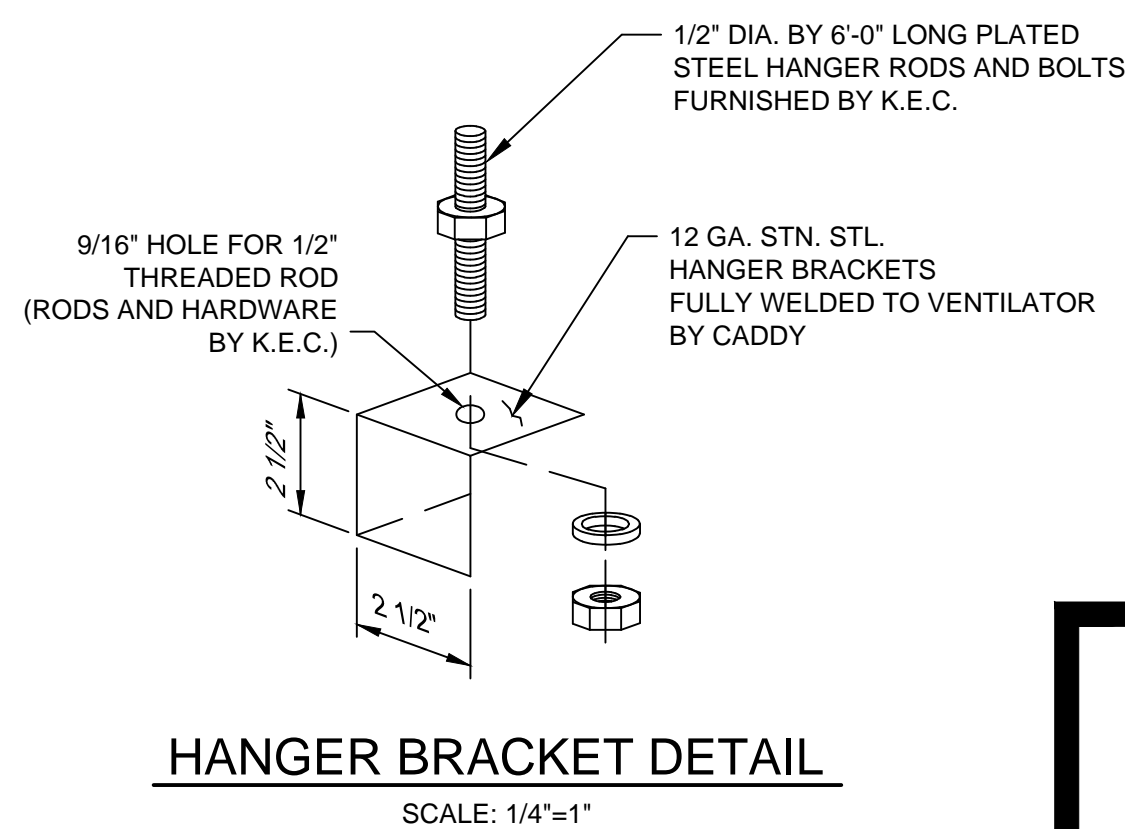
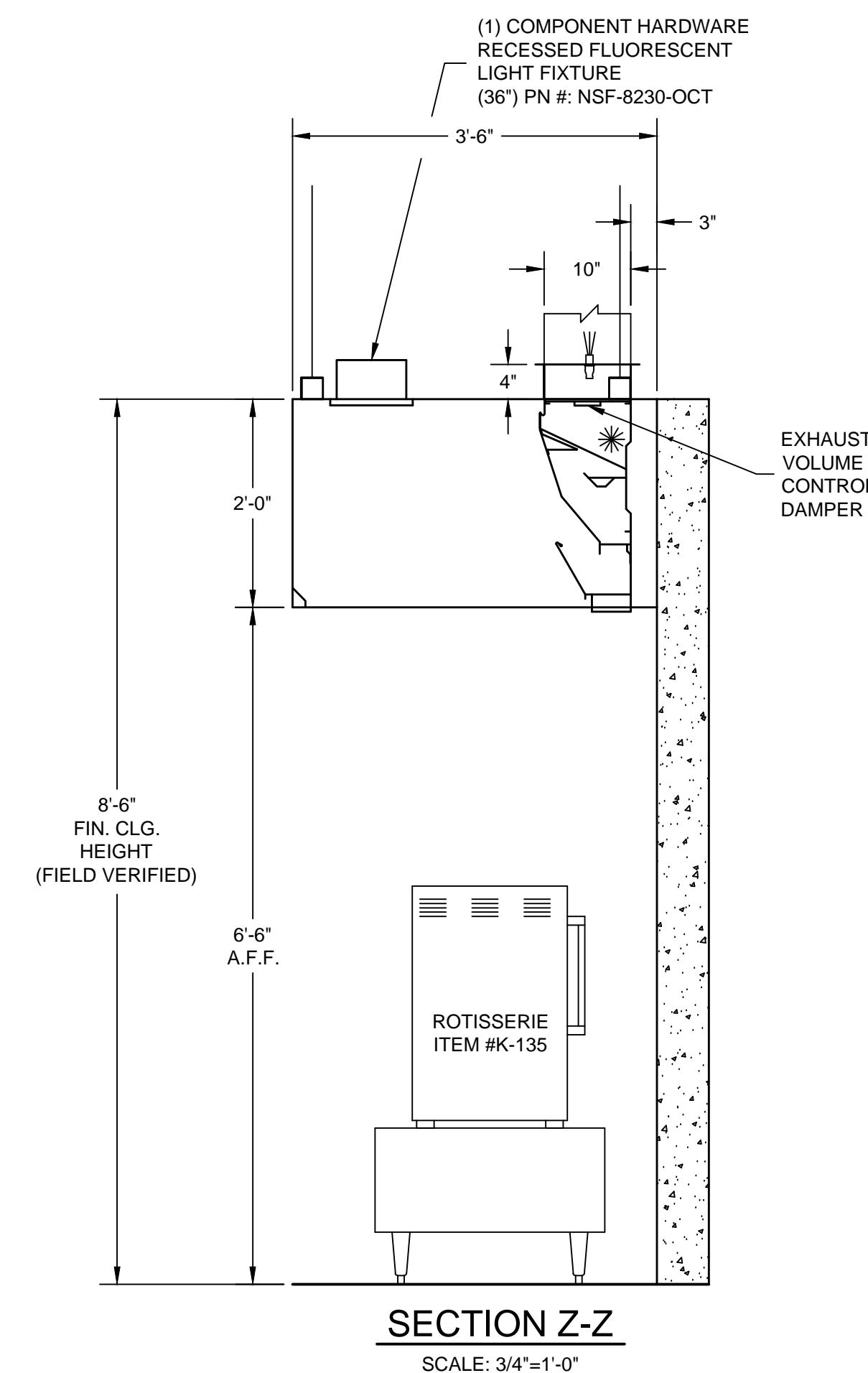


TOTAL EXHAUST : 1,190 C.F.M.

1 10" X 10" EXHAUST DUCT
1,190 C.F.M. @ 1.30" S.P.



- ELECTRICAL NOTES:**
- LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO J-BOX (BY CADDY). RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
 - LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY ELECTRICAL CONTRACTOR.



K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT. REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

*** - MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"**

GENERAL CONTRACT CONDITIONS
ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITERS LABORATORIES, INC. INSOFAR AS APPLICABLE, AND THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC), CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES. ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.
ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA. MAXIMUM VENTILATOR DIMENSIONS 4'-9" LONG x 3'-6" WIDE x 28 1/2" HIGH. ESTIMATED TOTAL HANGING WEIGHT: 332 LBS.

VENTILATOR TO BE SHIPPED IN (1) UNIT. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

SYM		QTY	DESCRIPTION
D	1		120V, 60HZ, 1PH, 0.08 K.W. CONNECTED LOAD

REVISIONS			
REV	DATE	BY	REMARKS
A	2-27-04	DRA	REVISED EXHAUST DUCT PER RECEIVED EMAIL ON 02/26/04
B	7-2-04	SWL	ADDED VOLUME CONTROL DAMPER TO THE VENTILATOR PER FAX RECEIVED ON 7-01-04
C	7-24-04	BJW	FABRICATED PER APPROVED DRAWINGS
D	9-9-04	DRA	AS-BUILTS

CADDY AirSystems
509 SHARPTOWN ROAD
P.O. BOX 345 BRIDGEPORT NJ 08014
Tel:(856) 467-4222 Fax:(856) 467-5511

EQUIPMENT SCHEDULE

SH-C-42

CADDY NO. 0625-11 ITEM NO. K-134

JOB: CONNECTICUT CONVENTION CENTER
LOC: HARTFORD, CT.
CUST:
CUST#:

DWG# D-1-0625

SHT 6 OF 7

NOTE:

K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

CONTRACTOR NOTE:

ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:

AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65° F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

NATIONAL FIRE PROTECTION ASSOCIATION

In accordance with Recommendation of National Fire Protection Association's NFPA No. 96 "Vapor Removal from Cooking Equipment"

NATIONAL SANITATION FOUNDATION
Standard #2 - "Food Service Equipment"

UNDERWRITERS LABORATORIES, INC
Tested under standard U.L. 710 "Exhaust Hoods for Commercial Cooking Equipment". U.L. listed under file number MH8215 and MH12264

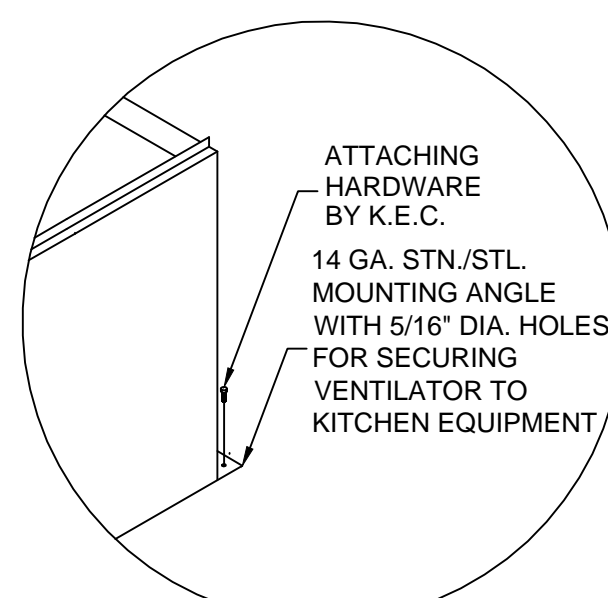
UNIFORM MECHANICAL CODE
Section 507 - Commercial Kitchen Hoods and Kitchen Ventilation Systems

THE BOCA NATIONAL MECHANICAL CODE
Chapter 5 - Kitchen Exhaust Equipment

STANDARD MECHANICAL CODE (SBCCI)
Section 504 - Commercial Hoods

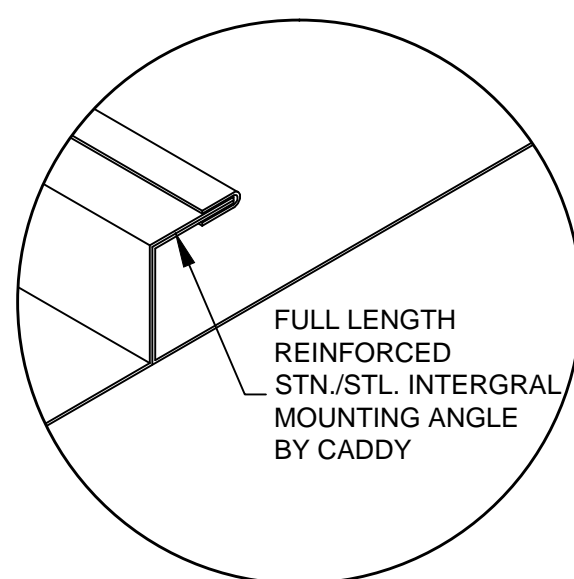
UNIFORM BUILDING CODE (ICBO)

INTERNATIONAL MECHANICAL CODE (IMC)



MOUNTING ANGLE DETAIL

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



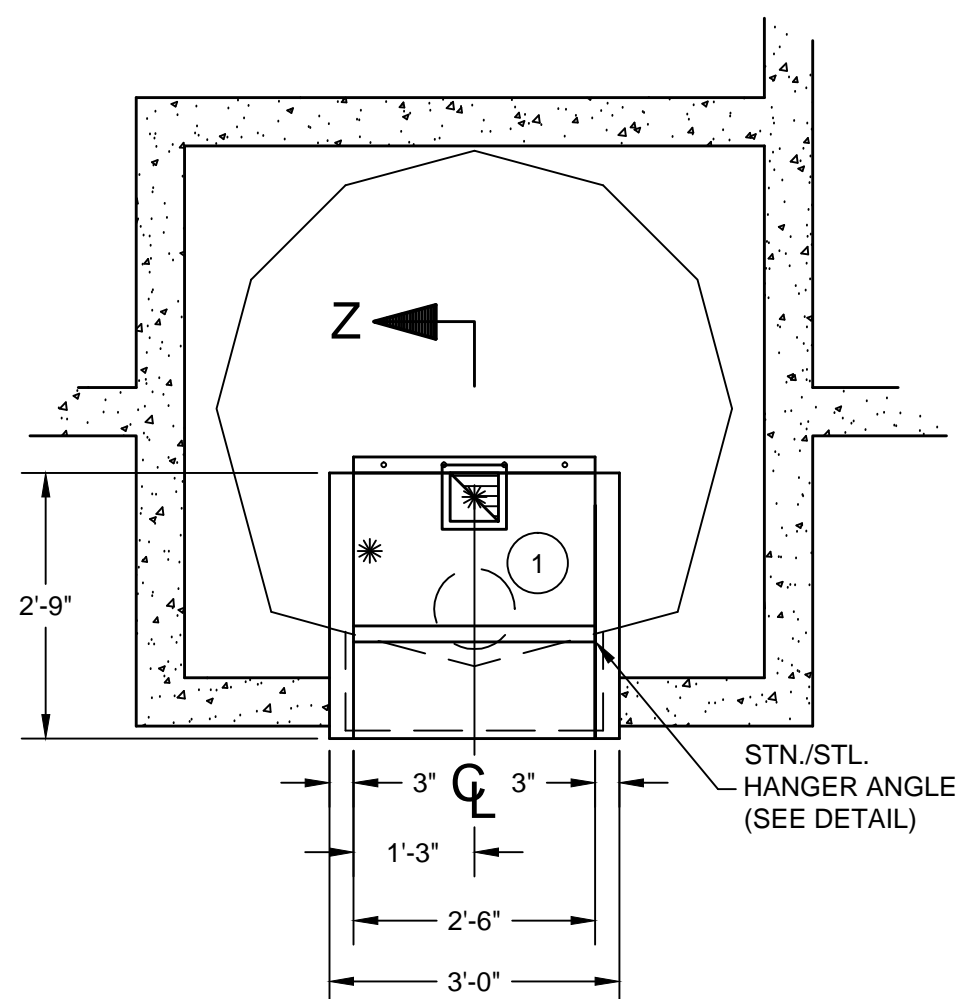
HANGING BRACKET DETAIL

SCALE: 1/4"= 1"

GENERAL CONTRACT CONDITIONS
ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITER'S LABORATORIES, INC. INSOFAR AS APPLICABLE, AND THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC). CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES. ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION.
ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT. REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

* - **MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"**

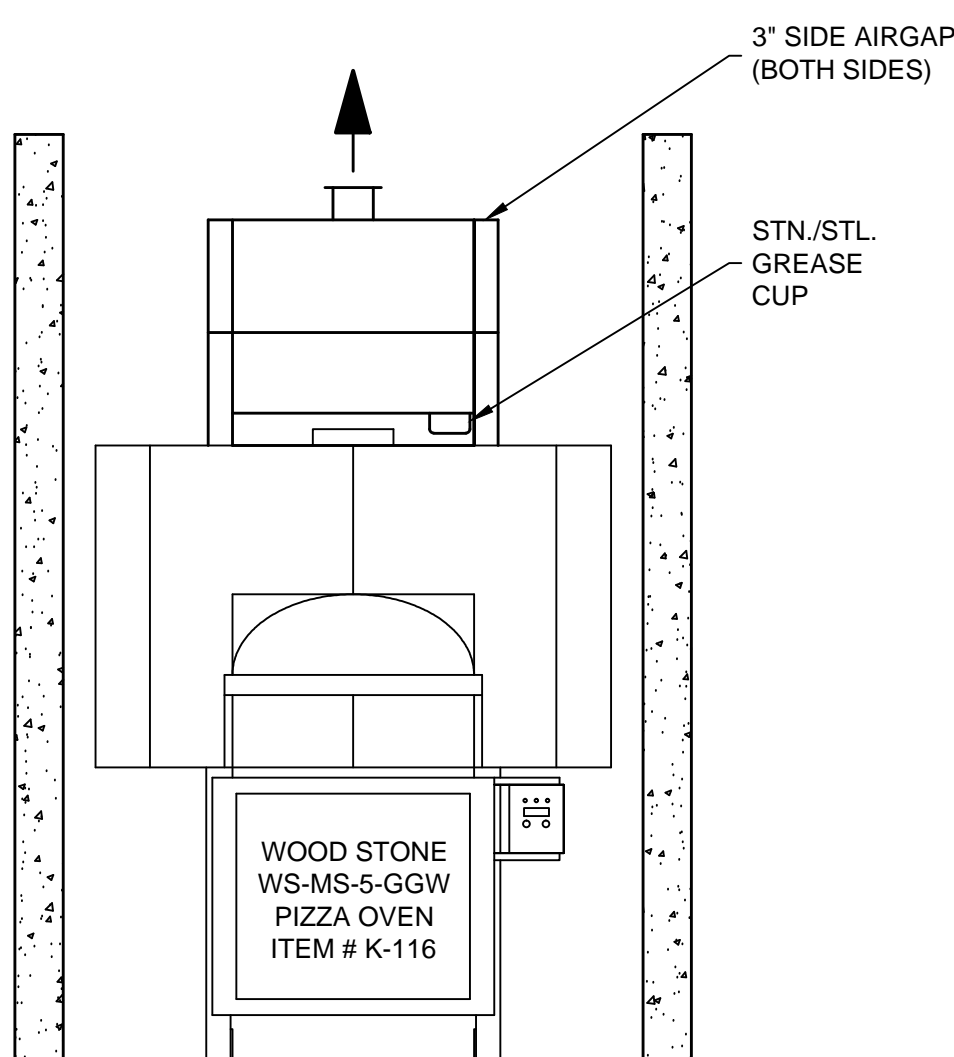


PLAN

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

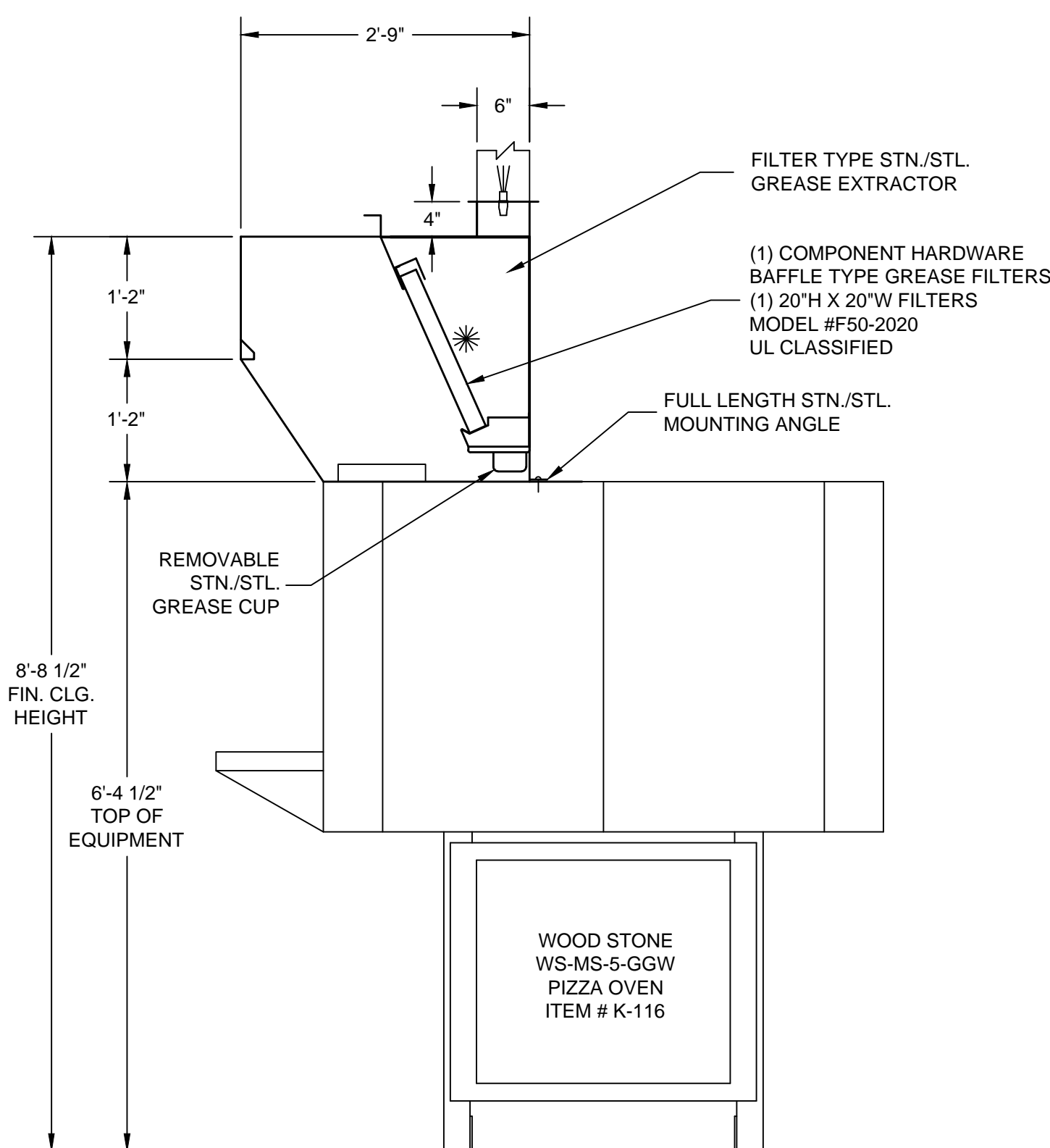
TOTAL EXHAUST : 450 C.F.M.

① 6" X 6" EXHAUST DUCT
450 C.F.M. EACH @ 0.80" S.P.



ELEVATION

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



SECTION Z-Z

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

GENERAL NOTES

EXHAUST AIR REQUIREMENTS:

1. EXHAUST C.F.M. BASED ON 179 C.F.M. PER LINEAR FOOT.
2. EXHAUST STATIC PRESSURE IS 0.80" W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
3. DUCT SIZE BASED ON 1800 F.P.M..

EXHAUST FAN REQUIREMENTS:

1. TYPE - INDUCED DRAFT, SQUIRREL CAGE, BACKWARD INCLINED BLADES, EXHAUST FAN DISCHARGE SHOULD BE VERTICAL, AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
2. EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

MAKE-UP AIR REQUIREMENTS:

1. AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
1. MAKE-UP AIR MUST BE TEMPERED - HEATED OR COOLED - CONSISTENT WITH THE STYLE OF HOOD, HEAT LOAD, CLIMATIC CONDITIONS AND APPLICABLE CODES.

INSTALLATION:

1. VENTILATORS TO BE INSTALLED IN ACCORDANCE WITH ALL CODES.

CONTRACTORS MUST REVIEW APPLICABLE CODES WITH CODE AUTHORITIES BEFORE APPROVING DRAWINGS FOR FABRICATION. SPECIAL ATTENTION MUST BE GIVEN TO CODE REGULATIONS RELATIVE TO CLEARANCES FROM SURROUNDING COMBUSTIBLE CONSTRUCTION (WALL, CEILING, ETC.).

1. ALL DUCTWORK BEYOND VENTILATOR DUCT TAKE-OFF COLLAR TO BE PROVIDED AND INSTALLED BY OTHERS, IN ACCORDANCE WITH JURISDICTIONAL CODES. DUCTS MUST BE MECHANICALLY STRONG, GREASE AND WATER TIGHT.
2. MOUNTING RODS FURNISHED AND INSTALLED BY OTHERS.

CONSTRUCTION:

1. VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
2. VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL, TYPE 304 NO. 4 FINISH.

FIRE PROTECTION:

1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY K.E.C. (PRE-PIPING ONLY FOR ANSUL R-102 BY CADDY).
2. CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID U.L. LISTINGS OF THE EQUIPMENT.
3. IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.

ELECTRICAL REQUIREMENTS:

1. LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY OTHERS.



ROUGH-IN SCHEDULE	
SYM	QTY

REVISIONS			
REV	DATE	BY	REMARKS
A	2-27-04	DRA	ADDED 3" SIDE AIRGAPS
B	7-2-04	SWL	NO CHANGES TO THIS SHEET
C	7-24-04	B,W	FABRICATED PER APPROVED DRAWINGS
D	9-9-04	DRA	AS-BUILTS

CADDY AirSystems
509 SHARPTOWN ROAD
P.O. BOX 345 BRIDGEPORT NJ 08014
Tel:(856) 467-4222 Fax:(856) 467-5511

EQUIPMENT SCHEDULE

PB-33
EYEBROW

CADDY NO. 0625-9 ITEM NO. K-117

JOB: CONNECTICUT CONVENTION CENTER
LOC: HARTFORD, CT.
CUST:
CUST#:

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA. MAXIMUM VENTILATOR DIMENSIONS 3'-0" LONG x 2'-11 1/2" WIDE x 32" HIGH. ESTIMATED TOTAL HANGING WEIGHT: 240 LBS.

VENTILATOR TO BE SHIPPED IN (1) UNIT. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

DWG# D-1-0625

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