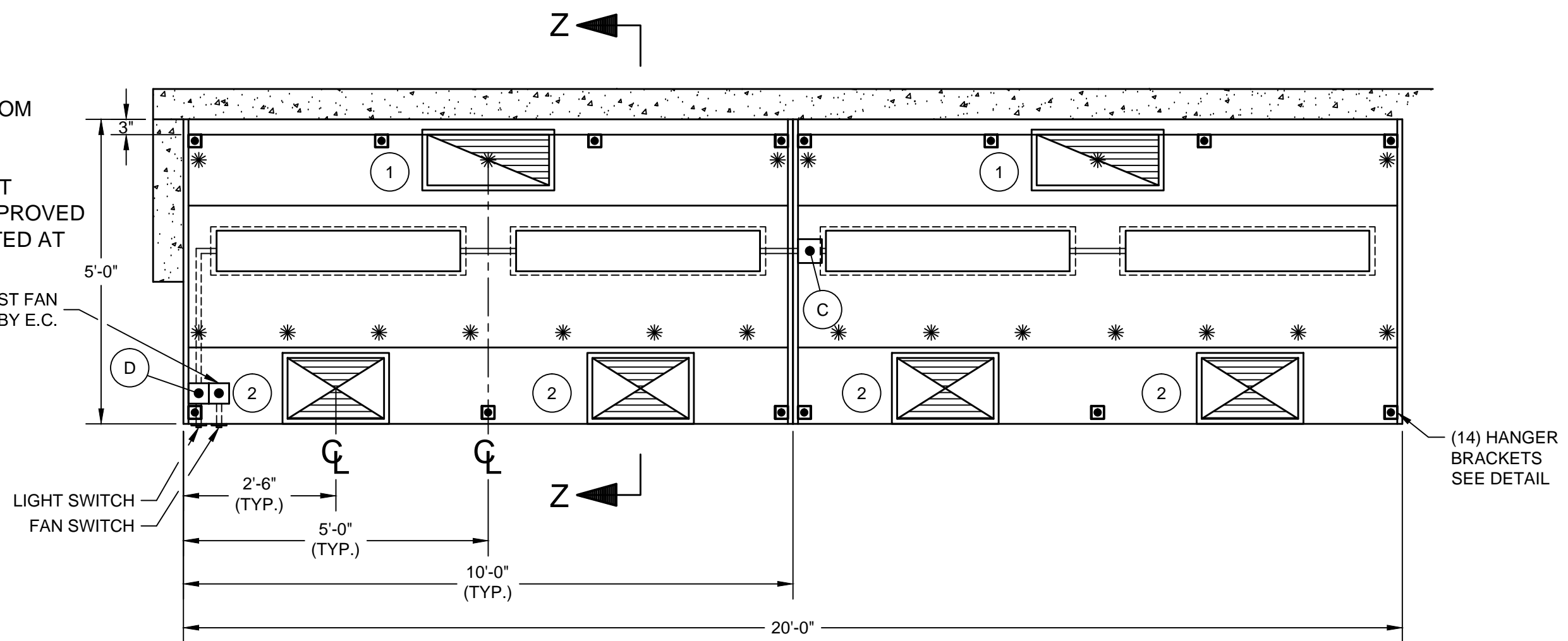


NOTE:
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN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



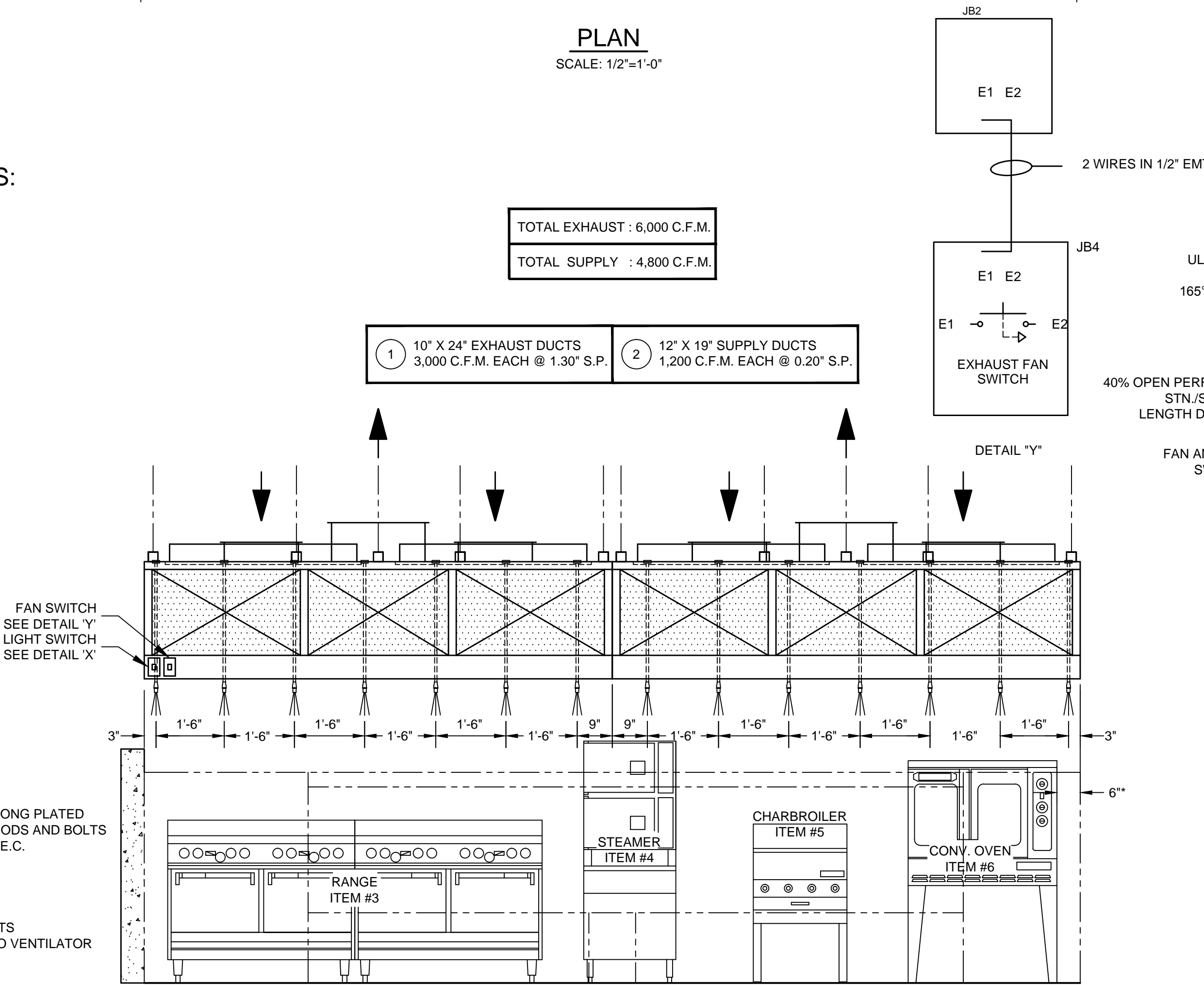
PLAN
SCALE: 1/2"=1'-0"

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

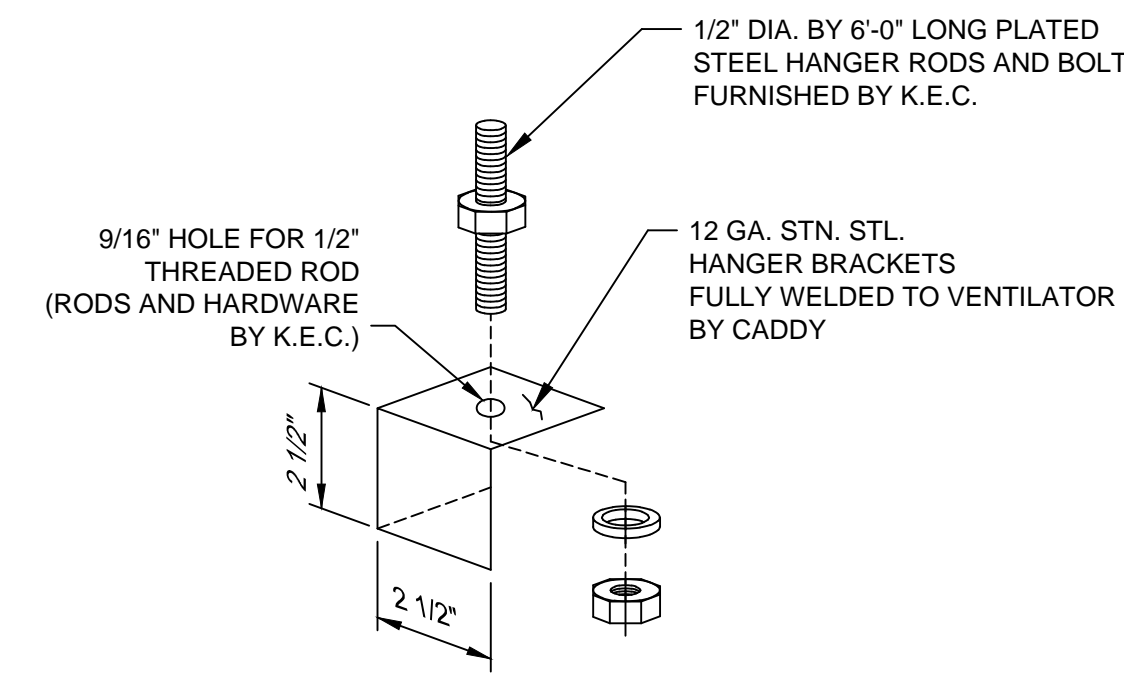
- NATIONAL FIRE PROTECTION ASSOCIATION
In accordance with Recommendation of National Fire Protection Association's NFPA No. 96 "Vapor Removal from Cooking Equipment"
- NATIONAL SANITATION FOUNDATION
Standard #2 - "Food Service Equipment"
- UNDERWRITERS LABORATORIES, INC
Tested under standard U.L. 710 "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)

TOTAL EXHAUST : 6,000 C.F.M.
TOTAL SUPPLY : 4,800 C.F.M.

① 10" X 24" EXHAUST DUCTS
3,000 C.F.M. EACH @ 1.30' S.P.
② 12" X 19" SUPPLY DUCTS
1,200 C.F.M. EACH @ 0.20' 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"

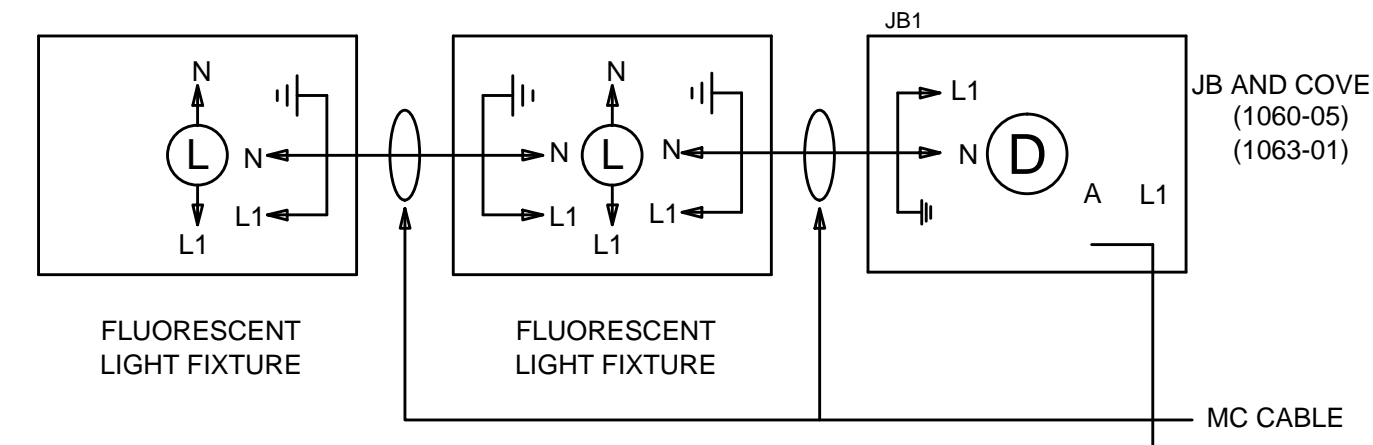
INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA
MAXIMUM VENTILATOR DIMENSIONS
10'-0" LONG x 5'-0" WIDE x 40" HIGH
ESTIMATED TOTAL HANGING WEIGHT: 1,900 LBS.

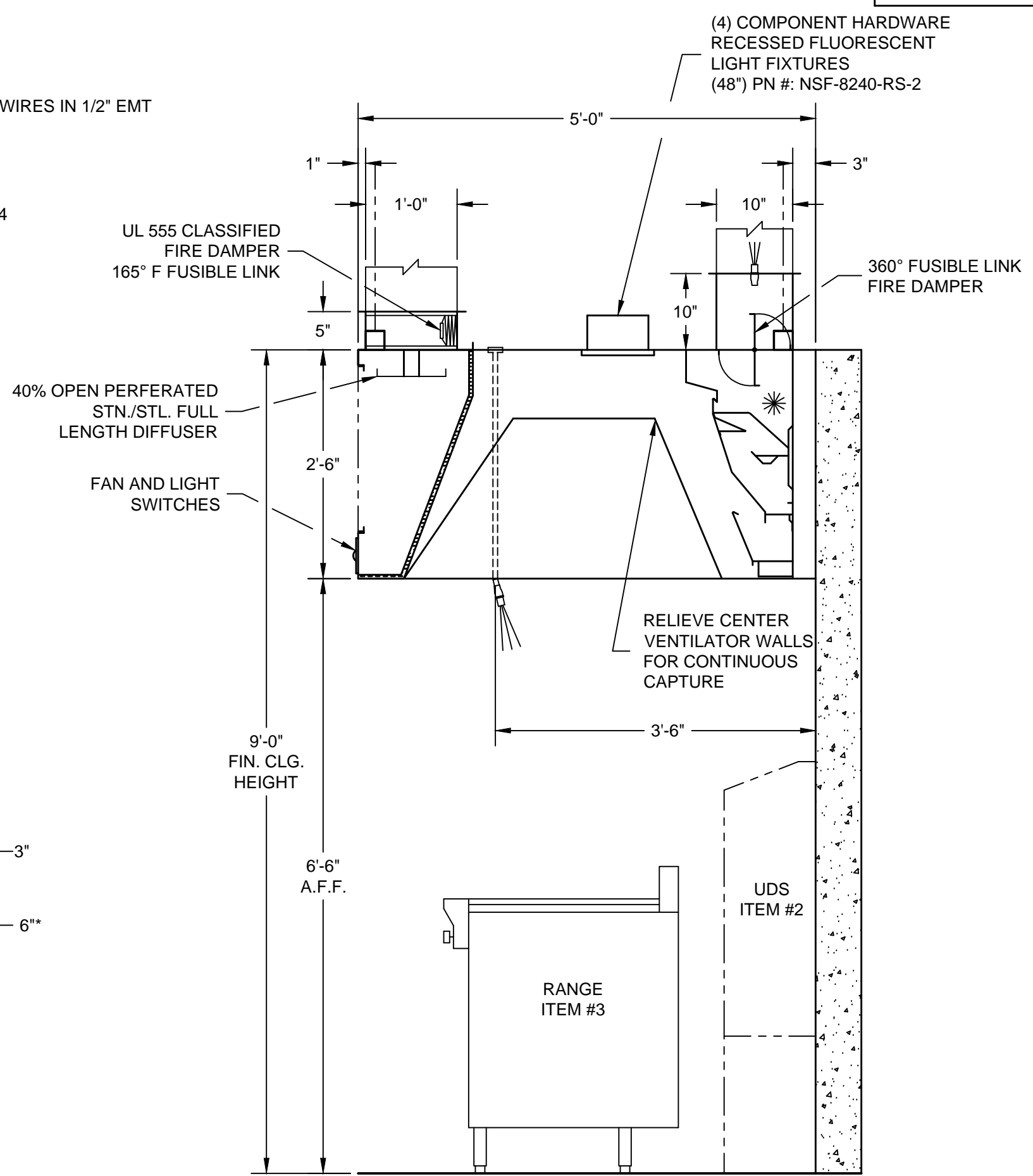
VENTILATOR TO BE SHIPPED IN (2) UNITS.
ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

ELECTRICAL NOTES:

- LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO LIGHT SWITCH BY CADDY, CONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR TO 120/1/60 15 AMP. SERVICE.
- LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY CADDY.



DETAIL "X"



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

GENERAL NOTES

- 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 ONLY 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.



ROUGH-IN SCHEDULE

SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.32 K.W. CONNECTED LOAD

REVISIONS			
REV	DATE	BY	REMARKS
A	2-12-03	DRA	REVISED PER TELEPHONE CONVERSATION WITH DAVE AT SARATOGA RESTAURANT EQUIPMENT SALES
B	2-19-03	BAH	REVISED PER FAX 2-19-03.

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

EQUIPMENT SCHEDULE

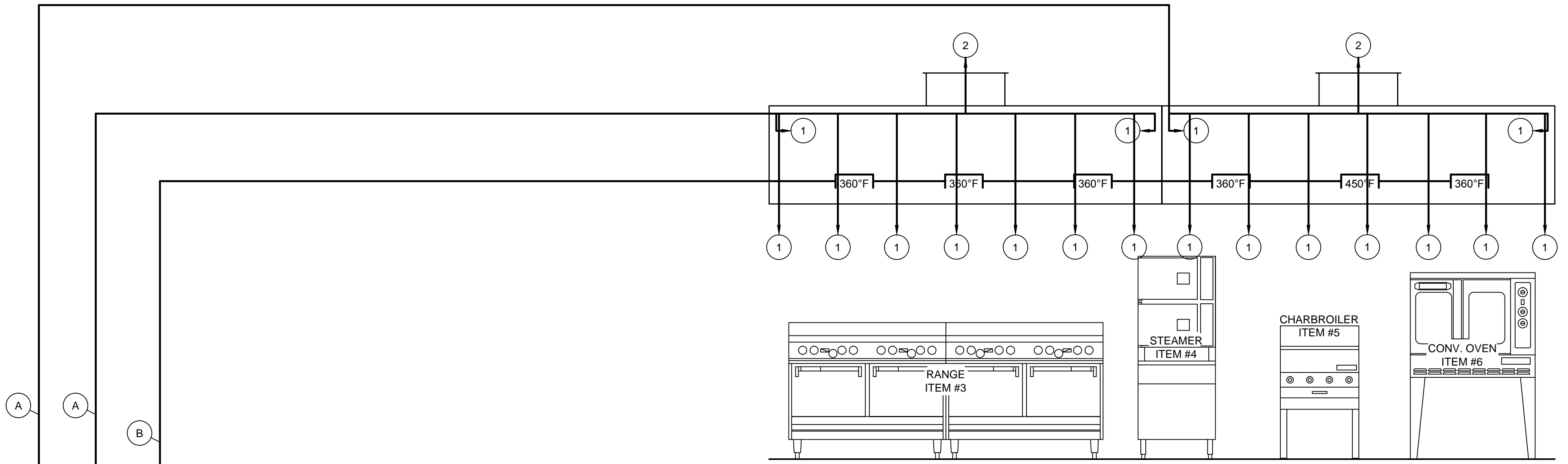
SH-C-PA-I-60

CADDY NO. 30776 ITEM NO. 1

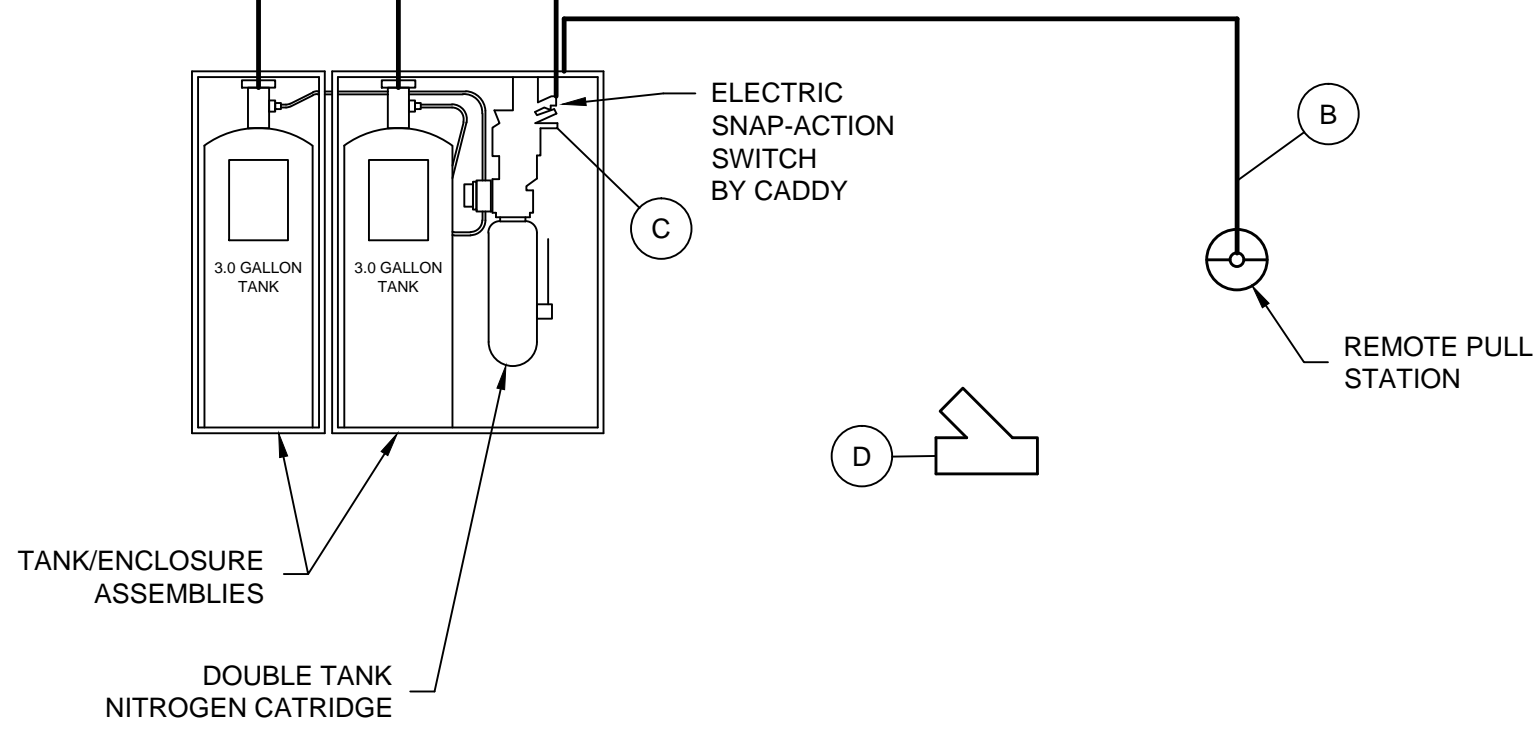
JOB: SARATOGA RESTAURANT SUPPLY DEMO KITCHEN
LOC: NEW YORK
CUST:
CUST#:

DWG# D-1-06106 SHT 1 OF 4

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.



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



ANSUL ROUGH-IN	
SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR ALARM BY CADDY WIRING BY OTHERS.
D	1 1/2" 120/1/60 SOLENOID TYPE GAS VALVE PROVIDED AND INSTALLED BY CADDY AND WIRED BY E.C. (LOCATED IN UDS RISER ITEM # 2).

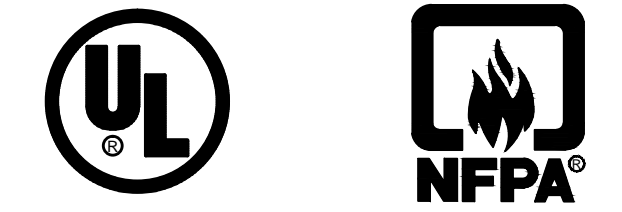
ANSUL NOZZLE DATA				
SYM	QTY	DESCRIPTION	FLOW POINTS (EACH)	MIN.- MAX. HEIGHT ABOVE HAZARD
1	18	ANSUL #1N	1	35"-40" (EQUIPMENT ONLY)
2	2	ANSUL #2W	2	

NOTES:
FIRE SUPPRESSION SYSTEM FURNISHED AND INSTALLED BY OTHERS

ANSUL R-102 3/3 SYSTEM
FOR VENTILATOR ITEMS # 1

INSTALLATION INFORMATION

ALLOW SUFFICIENT AREA TO MOUNT ANSUL ON CLOSEST STRUCTURAL WALL TO VENTILATOR
 MAXIMUM ANSUL ENCLOSURE DIMENSIONS
 26" LONG x 7 1/2" DEEP x 23 1/2" HIGH
 ESTIMATED TOTAL HANGING WEIGHT: 100 LBS.
 ENCLOSURE MOUNTING HEIGHT 7'-0"



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

EQUIPMENT SCHEDULE

ANSUL R-102 3/3

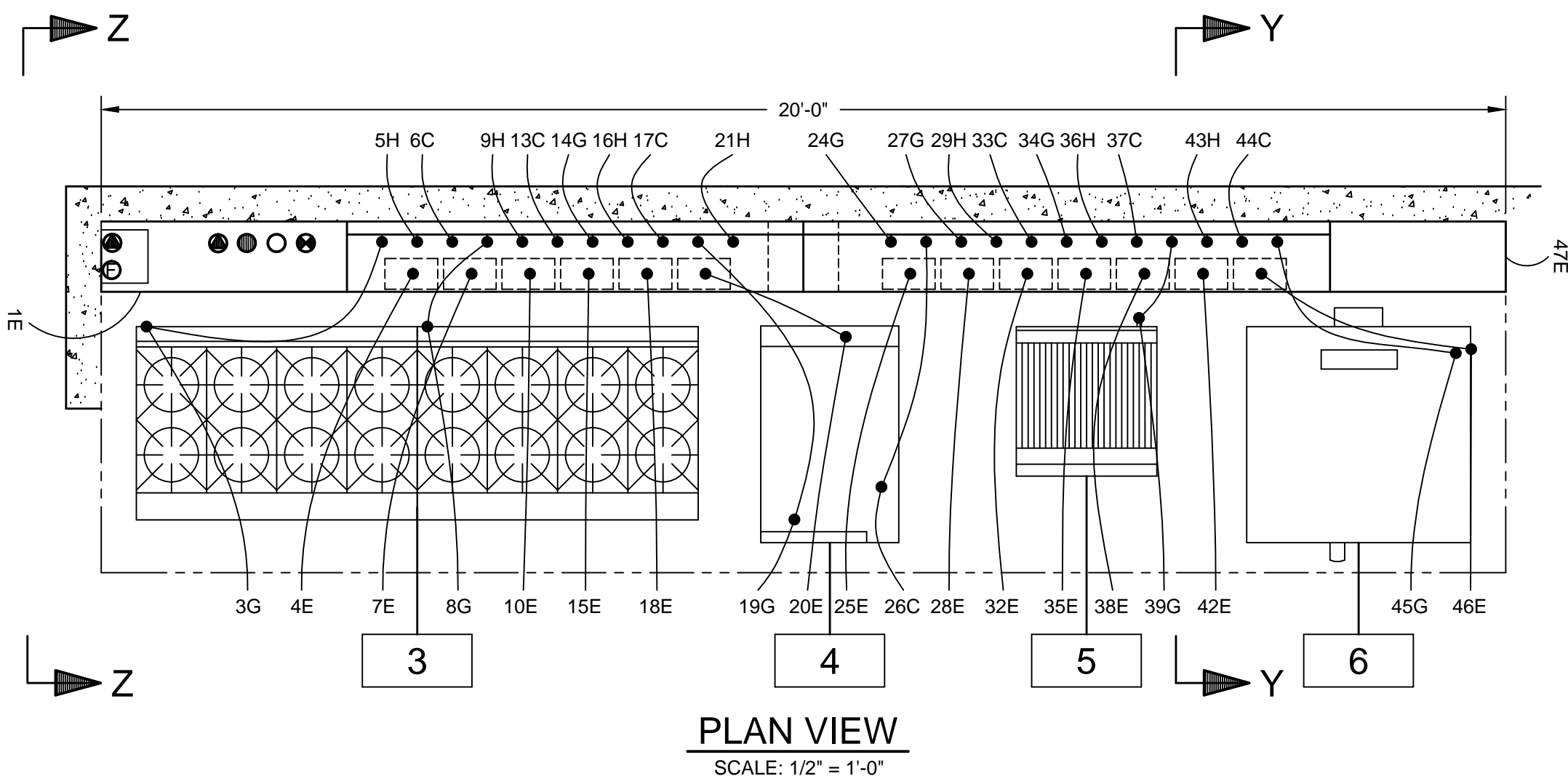
CADDY NO. 30776 ITEM NO. 1A

JOB: SARATOGA RESTAURANT SUPPLY
 DEMO KITCHEN
 LOC: NEW YORK
 CUST:
 CUST#:

REVISIONS			
REV	DATE	BY	REMARKS
A	2-12-03	DRA	REVISED PER TELEPHONE CONVERSATION WITH DAVE AT SARATOGA RESTAURANT EQUIPMENT SALES.
B	2-19-03	BAH	REVISED PER APPROVED FAX 2-19-03.

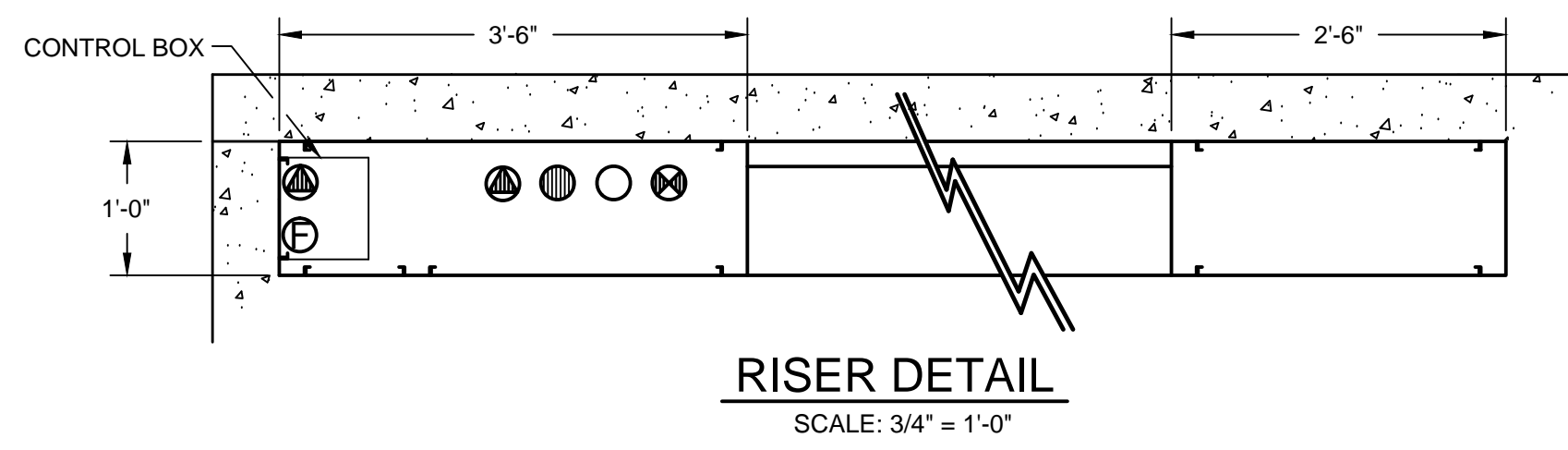
DWG#: D-1-06106 SHT 2 OF 4

GENERAL CONTRACT CONDITIONS
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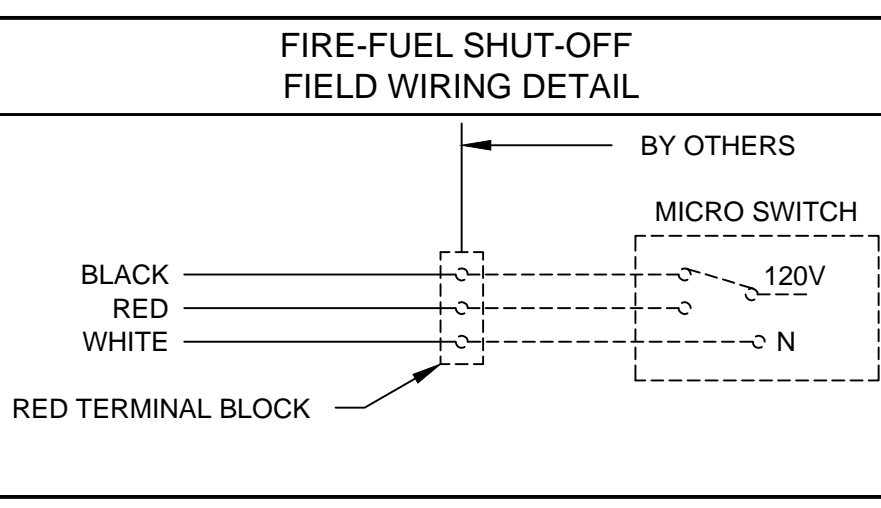
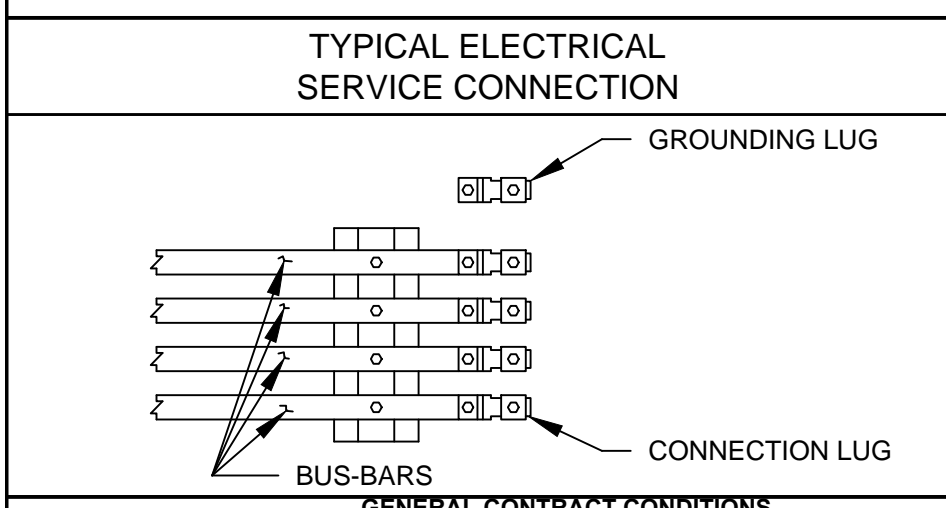
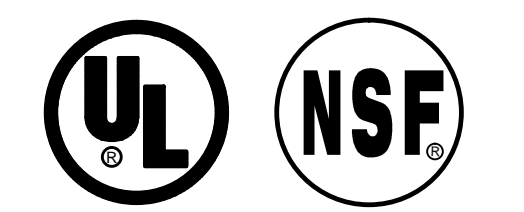
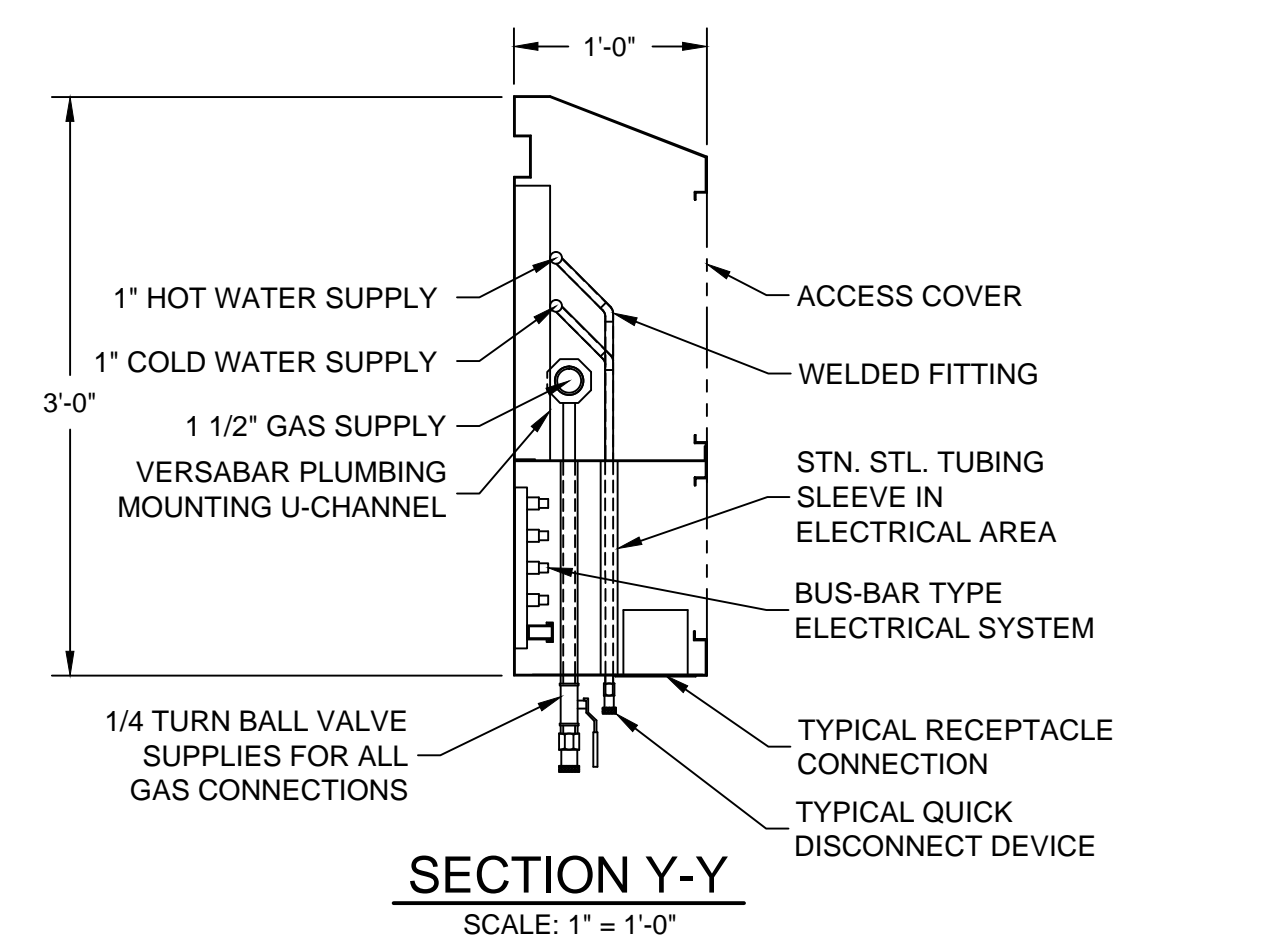
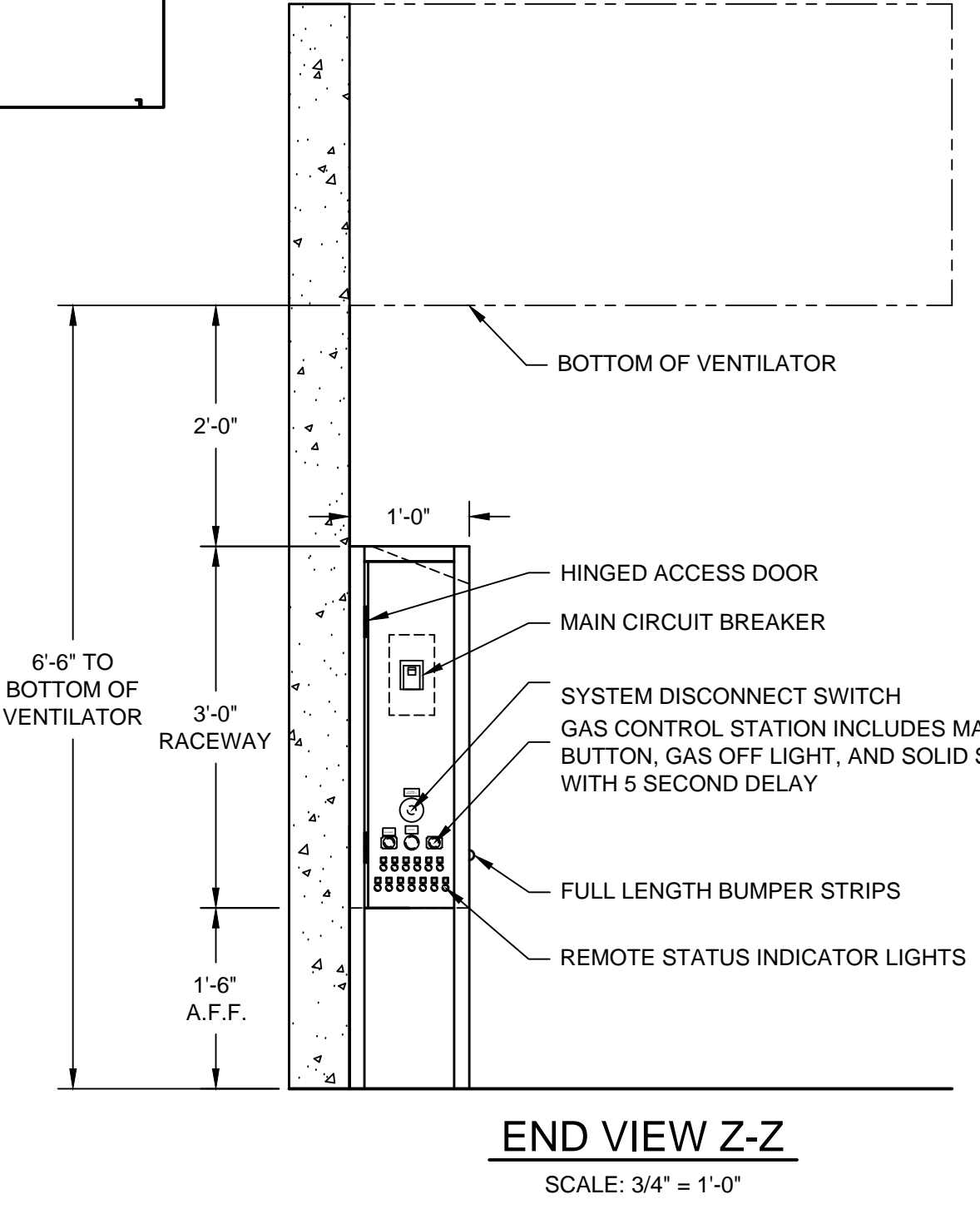
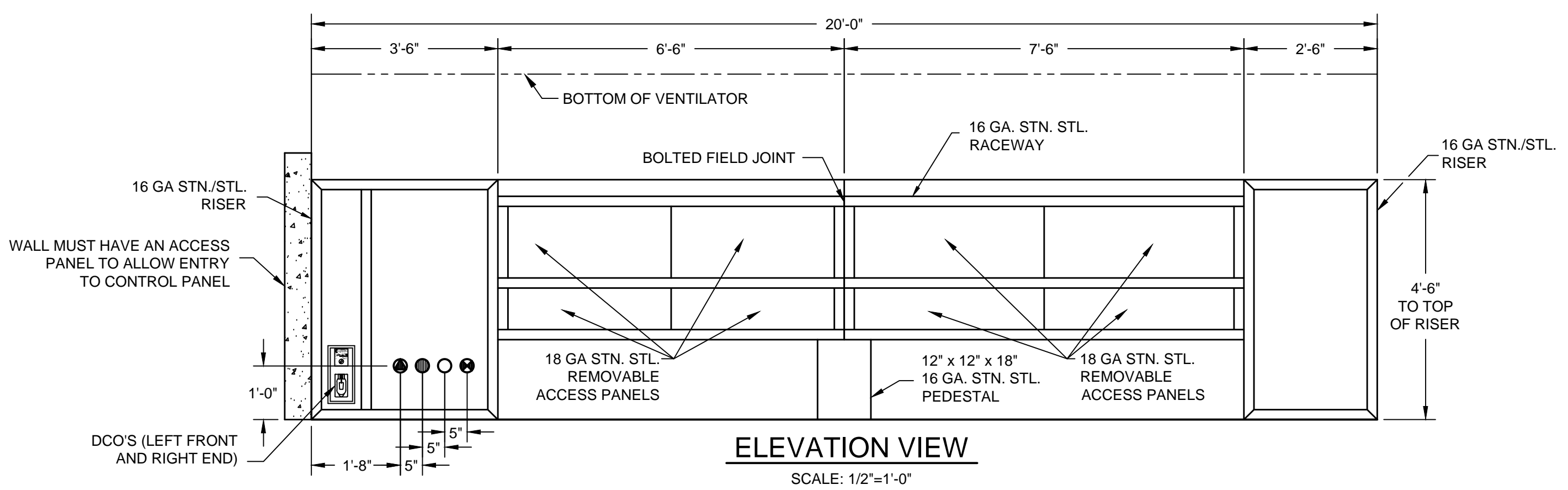
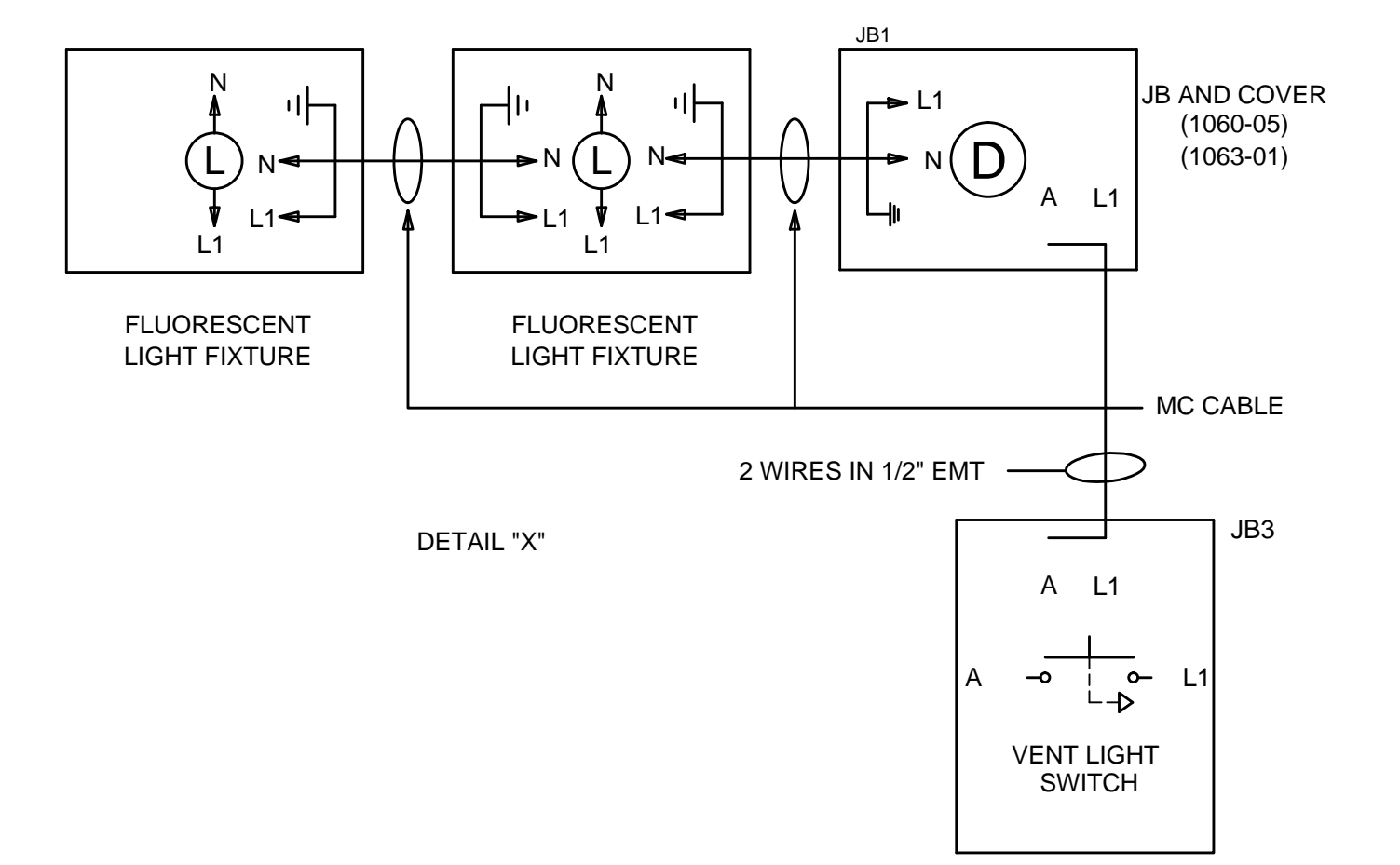
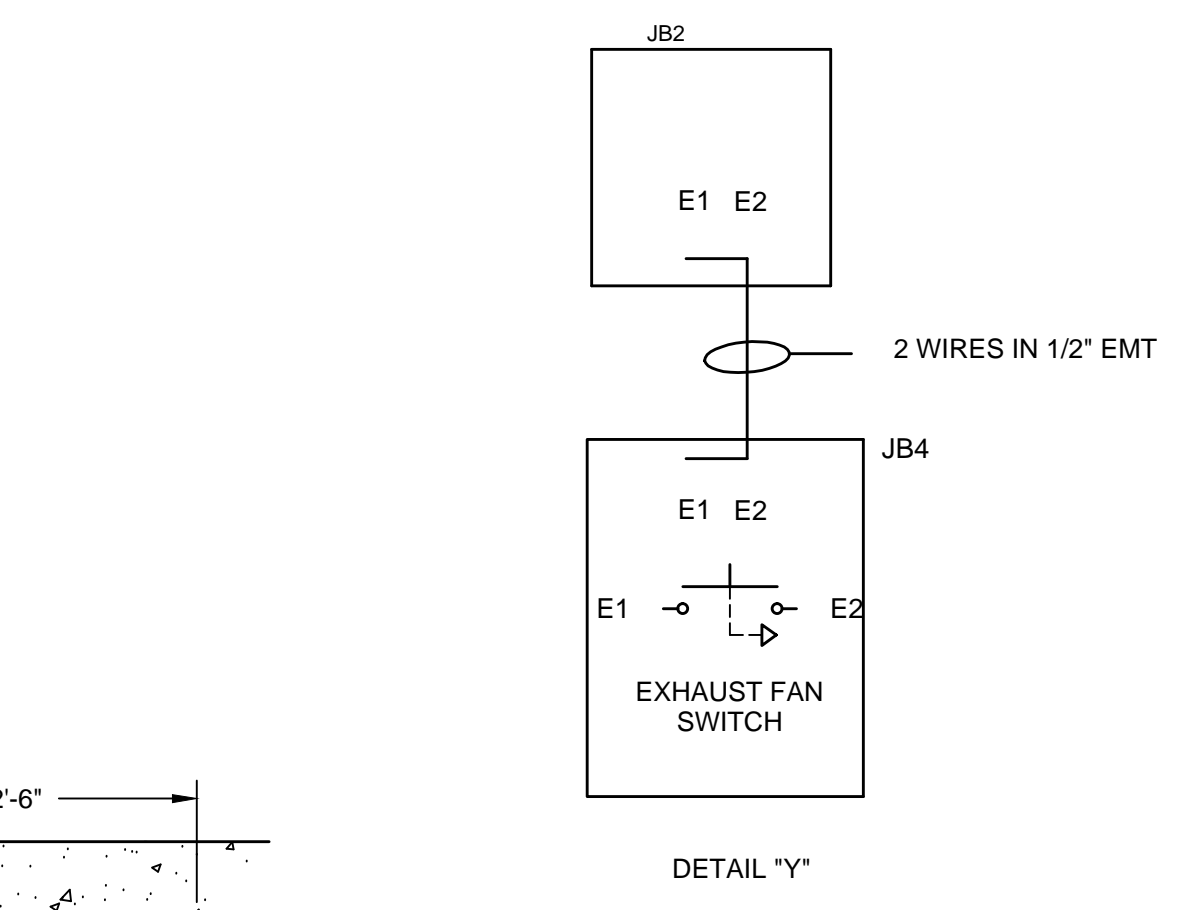
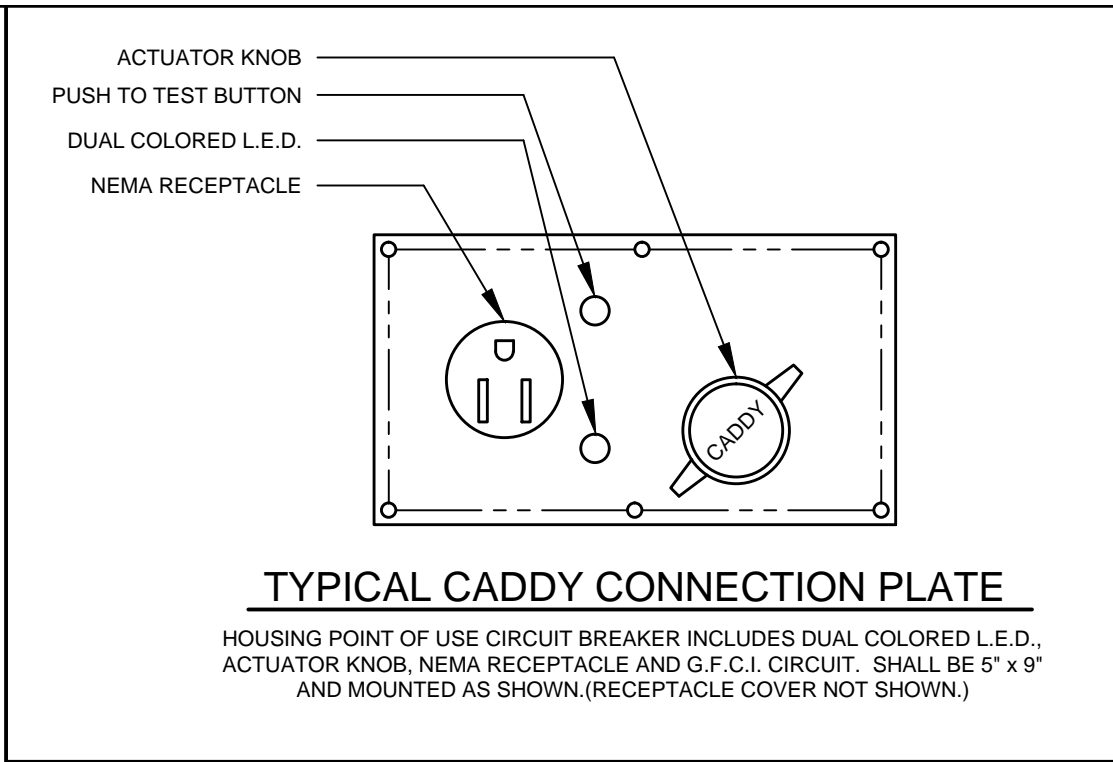


ALL UTILITIES INCLUDE 25% OVER-CAPACITY FOR FUTURE EXPANSION OR CHANGES

NOTE:
INCOMING SUPPLIES FOR THE UTILITY DISTRIBUTION SYSTEM ARE BASED ON THE AVAILABLE BUILDING SUPPLIES. THE ELECTRICAL USAGE IS NOT TO SURPASS 150 AMPS AND THE GAS SHALL NOT EXCEED 1350 MBTU'S.



CODE COMPLIANCE
THE UTILITY DISTRIBUTION SYSTEM SHALL BE U.L. LISTED UNDER THE CATEGORY "UTILITY DISTRIBUTION SYSTEM" AND MANUFACTURED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC), NATIONAL ELECTRICAL MANUFACTURER'S ASSOCIATES (NEMA), NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) PAMPHLET NUMBER 96 AND 54, UNIFORM PLUMBING CODE (UPC), AMERICAN SOCIETY OF MECHANICAL ENGINEERS (ASME), NATIONAL SANITATION FOUNDATION (NSF), AND OCCUPATIONAL SAFETY AND HEALTH ADMINISTRATION (OSHA) USING ONLY U.L. LISTED, BUREAU OF MINES RATES, AGA CERTIFIED AND CGA CERTIFIED COMPONENTS.



NOTES

1. THIS UNIT IS TO BE SHIPPED IN TWO (2) PIECES AS SHOWN IN PLAN VIEW. [] VERIFY FOR ENTRANCE INTO BUILDING AND UNIT AREA.
2. [] VERIFY ROUGHING SCHEDULE.
3. NATL. SANITATION FOUNDATION-STANDARD #2-"FOOD SERVICE EQUIPMENT". UNIFORM BUILDING CODE (ICBO). UNDERWRITERS LAB INC. U.L. LISTED UNDER FILE #E60695.
4. ALL "VERIFIES" ON THIS DRAWING MUST BE CONFIRMED. YOUR FABRICATION APPROVAL SHALL INDICATE YOUR ACCEPTANCE AS SHOWN.
5. ELECTRICAL CONTRACTOR MUST ROUGH-IN UP TO THE BUS-BAR CONNECTION LUGS. APPROXIMATE 36" A.F.F.

ROUGH-IN SCHEDULE		PLEASE SPECIFY			
SYM	QTY	DESCRIPTION	CEILING	FLOOR	OTHER
⊗	1	120/208V, 3Ø, 60Hz., 150 AMPS			
⊗	1	1 1/2" GAS SUPPLY 1,350 MBH			
⊗	1	1" HOT WATER SUPPLY			
⊗	1	1" COLD WATER SUPPLY			
⊗	1	FIRE FUEL SHUT-OFF SEE DETAIL			

REVISIONS			
REV	DATE	BY	REMARKS
A	2-12-03	DRA	REVISED PER TELEPHONE CONVERSATION WITH DAVE AT SARATOGA RESTAURANT EQUIPMENT SALES.
B	2-20-03	SWL	REVISED PER SHOP FABRICATION

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

EQUIPMENT SCHEDULE

UTILITY DISTRIBUTION SYSTEM
MODEL: CA-WL-EGW-020
20'-0" LONG

CADDY NO. 06106 ITEM NO. 2

JOB: SARATOGA RESTAURANT SUPPLY
DEMO KITCHEN
LOC: NEW YORK
CUST:
CUST#:

DWG# D-1-06106 SHT 3 OF 4

GENERAL CONTRACT CONDITIONS
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