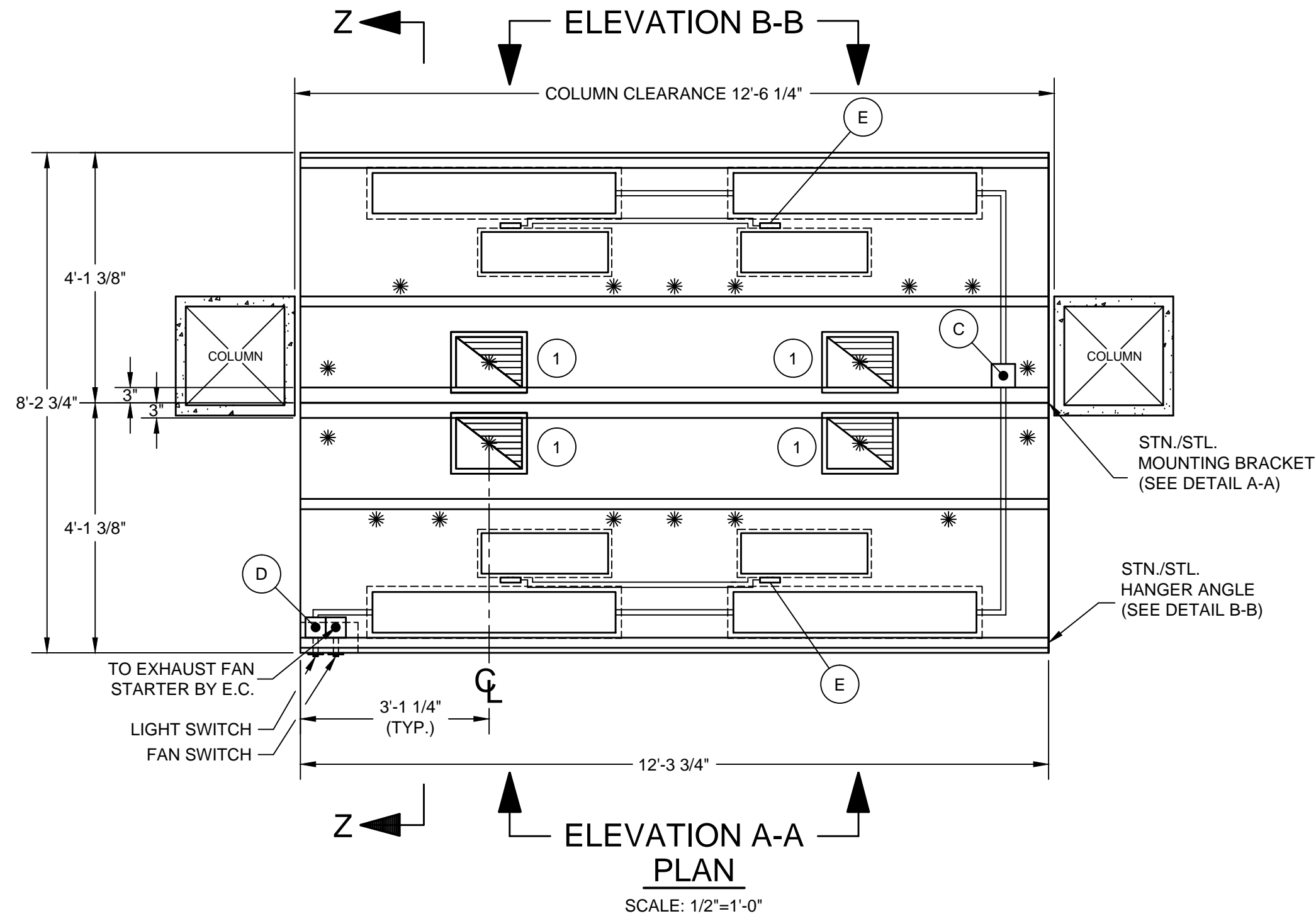


NOTE:
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN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

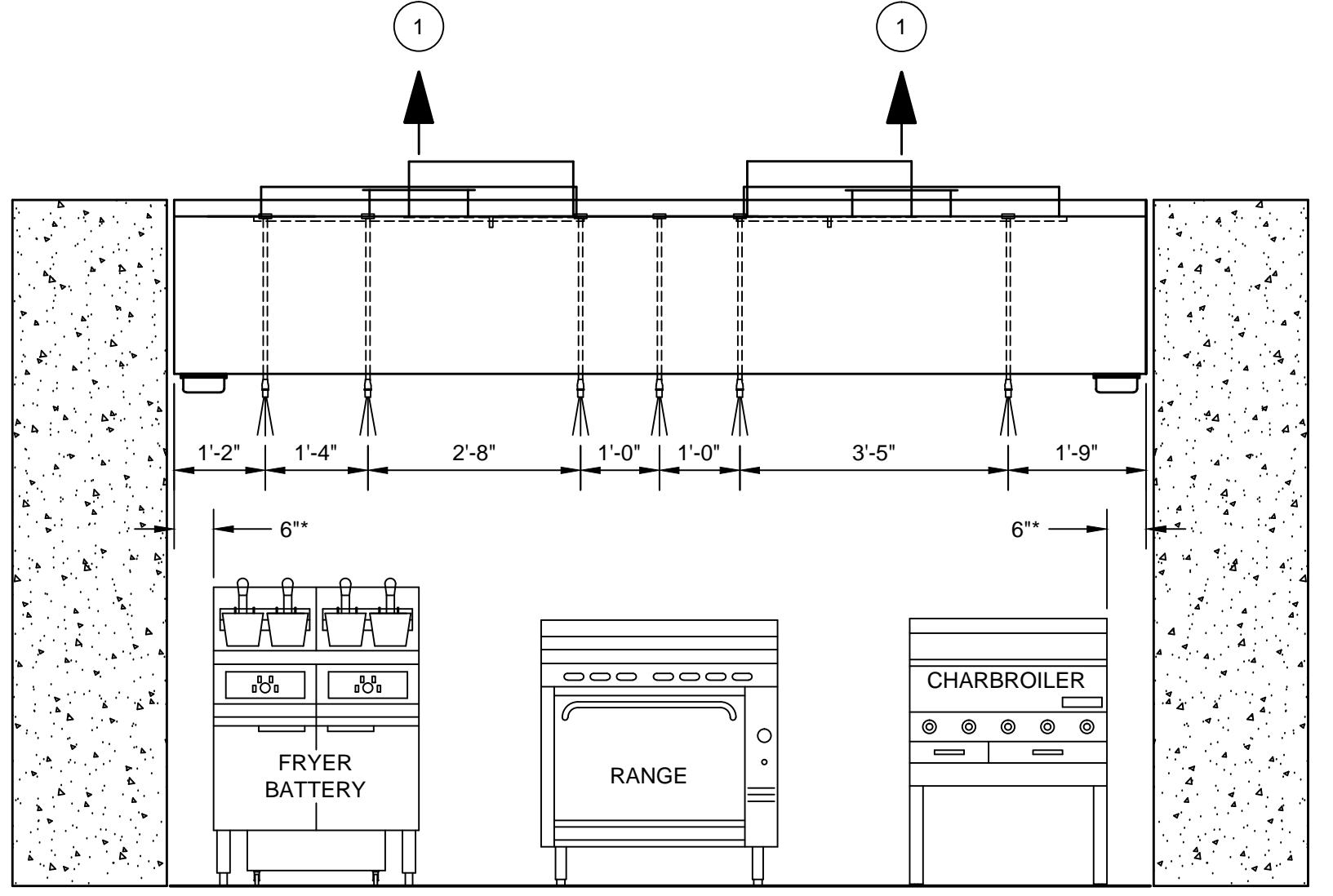
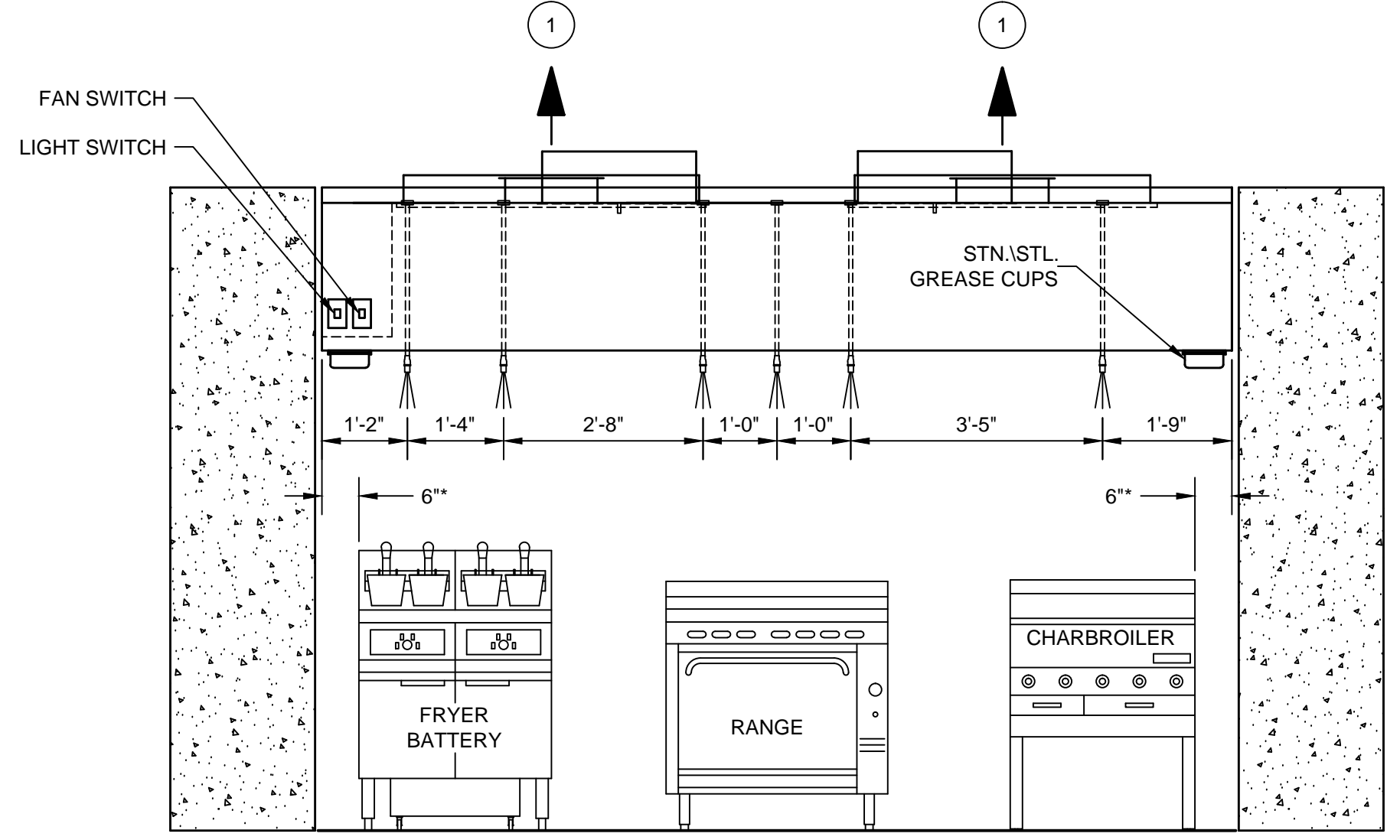
CONTRACTOR NOTE:
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:
AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65° F (15° TO 18° C), BUT MAY BE AS LOW AS 50° F (10° C) DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

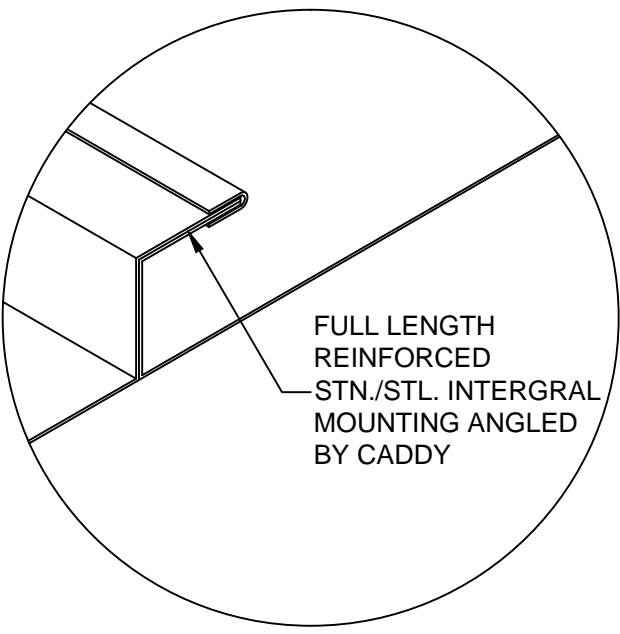
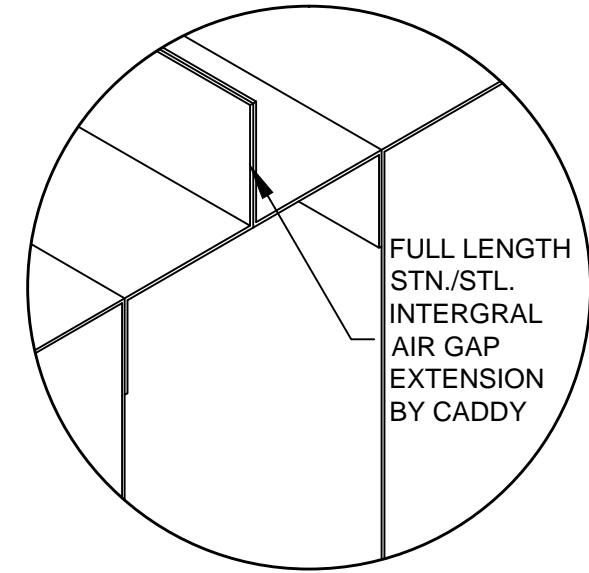
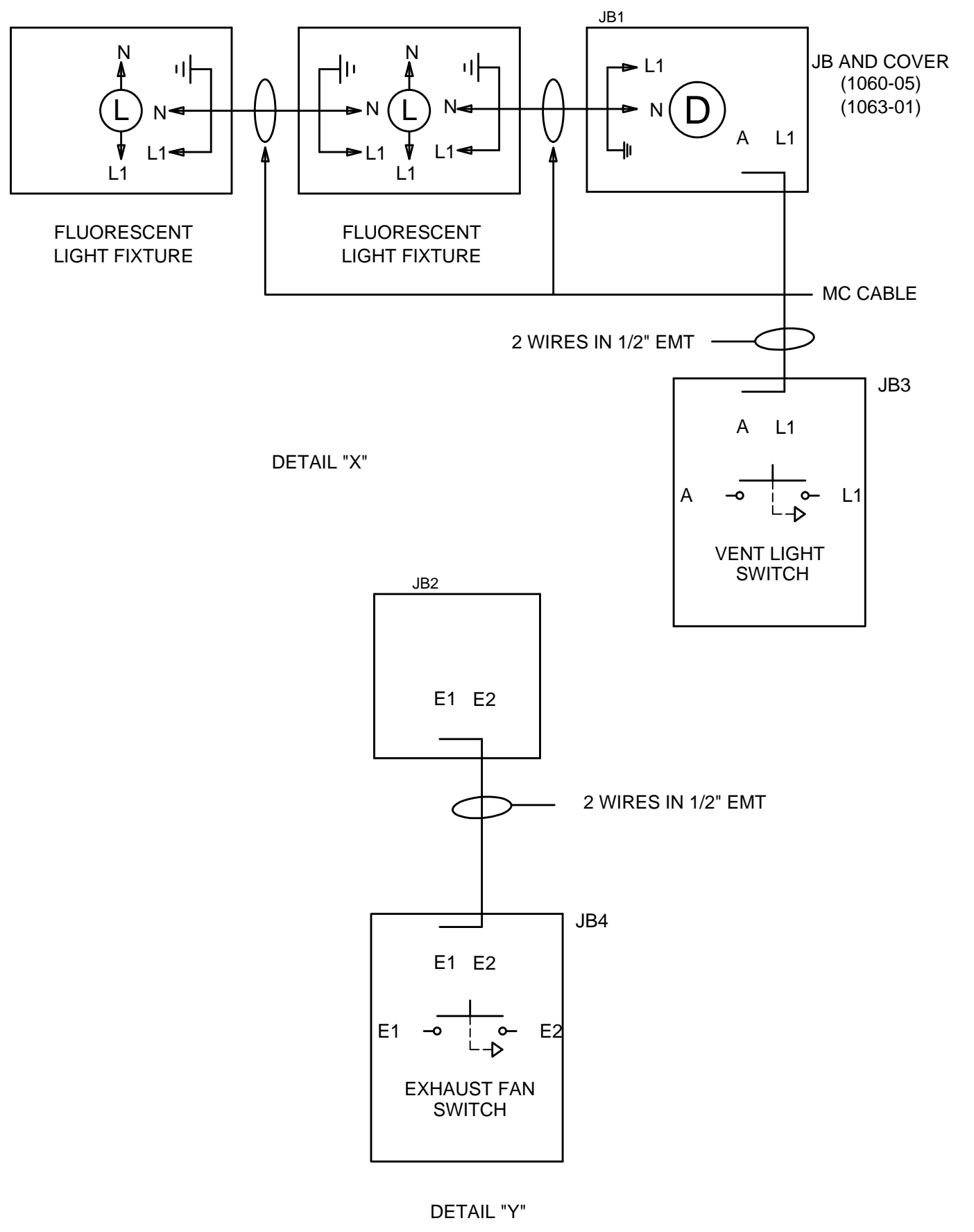


TOTAL EXHAUST : 8,620 C.F.M.

1 12" X 15" EXHAUST DUCTS
2,155 C.F.M EACH @ 1.30" S.P.



- 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 CADDY.
 3. UV-C LIGHT CONTROL BOX FURNISHED AND INSTALLED BY CADDY. 120V SUPPLY AND INTERLOCK WIRING TO EACH JUNCTION BOX (E) 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"

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA
MAXIMUM VENTILATOR DIMENSIONS 12'-5" LONG x 4'-2" WIDE x 34" HIGH
ESTIMATED TOTAL HANGING WEIGHT: 1,880 LBS.

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

ROUGH-IN SCHEDULE		
SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.32 K.W. CONNECTED LOAD
E	2	120V, 60HZ, 1PH, 1.44 K.W. CONNECTED LOAD (EACH)

REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BLW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	REVISED PER EMAIL RECEIVED ON 2-19-04
C	4-30-04	AGR	NO CHANGES TO THIS SHEET
D	7-19-04	BLW	FABRICATED PER APPROVED DRAWINGS
E	10-6-04	SWL	NO CHANGES TO THIS SHEET

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

EQUIPMENT SCHEDULE

SH-BCU-50

CADDY NO. 0164-7 ITEM NO. 28

JOB: WASHBURN CULINARY
LOC: CHICAGO, IL
CUST:
CUST#:

DWG# D-1-0164

SHT 1 OF 17

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 325 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
- FIRE PROTECTION:**
- SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY (ANSUL R-102).
 - 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.

ELECTRICAL NOTES:

- LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO J-BOX (Ⓢ) BY CADDY. DISCONNECTED FOR SHIPPING AT J-BOX (Ⓢ). RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
- LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY CADDY.
- UV LIGHT CONTROL BOX FURNISHED AND INSTALLED BY CADDY. 120V SUPPLY AND INTERLOCK WIRING TO EACH JUNCTION BOX (Ⓢ) BY ELECTRICAL CONTRACTOR.

NOTE:

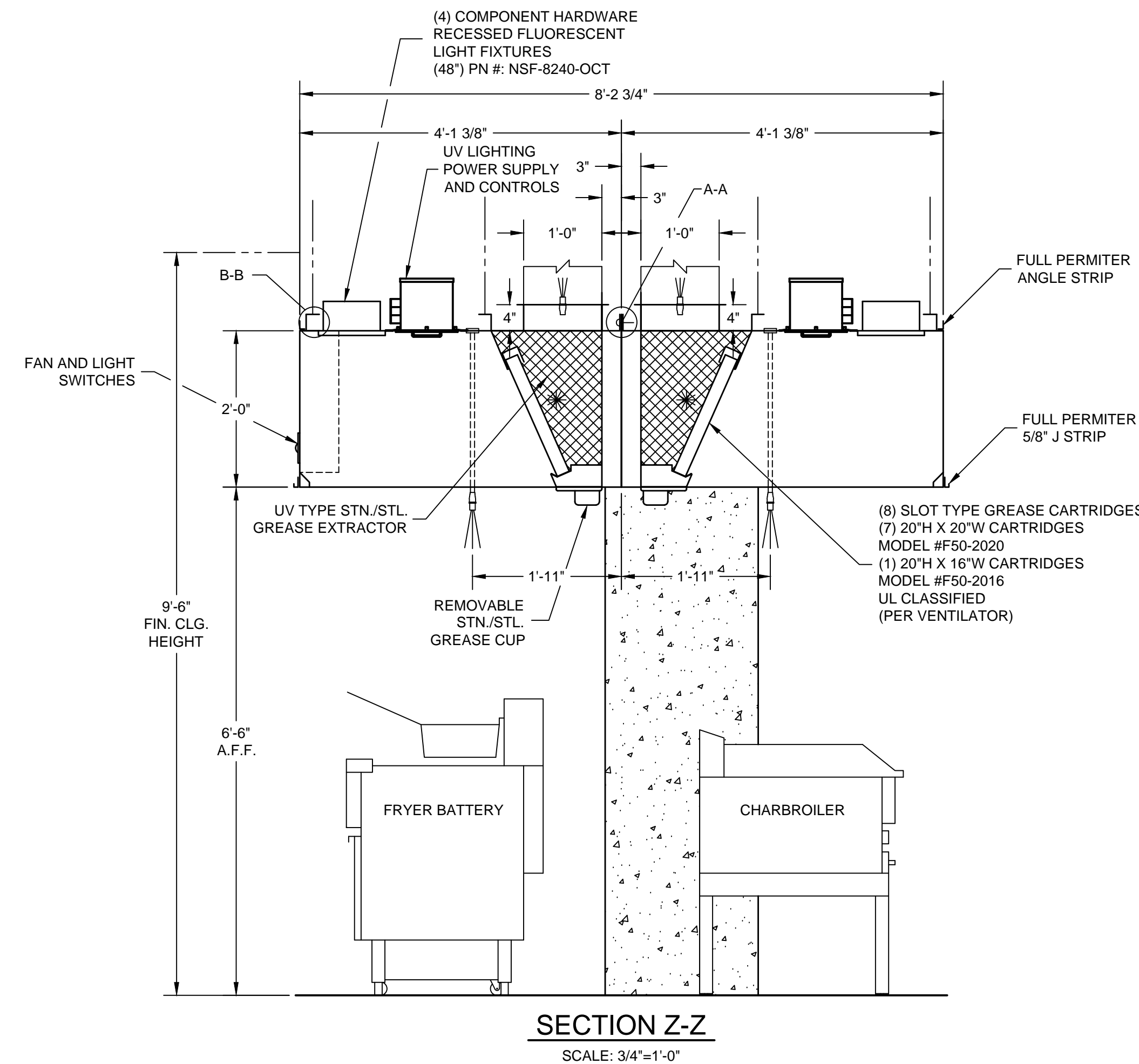
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES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

CONTRACTOR NOTE:

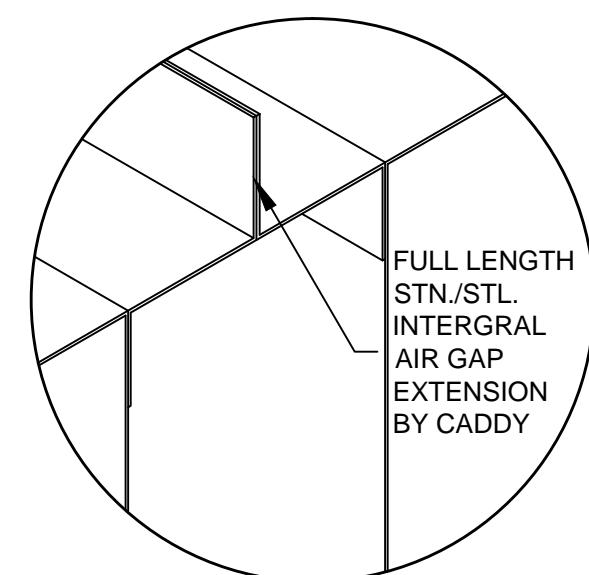
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:

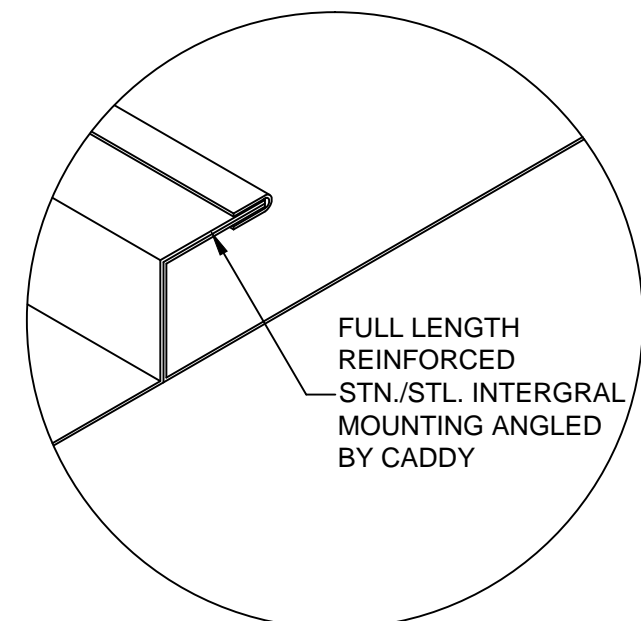
AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65° F (15° TO 18° C), BUT MAY BE AS LOW AS 50° F (10° C) DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD



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



MOUNTING BRACKET DETAIL A-A
SCALE: 1/4"=1"



HANGER ANGLE DETAIL B-B
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
12'-5" LONG x 4'-2" WIDE x 34" HIGH
ESTIMATED TOTAL HANGING WEIGHT: 1,880 LBS.

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

ROUGH-IN SCHEDULE		
SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.32 K.W. CONNECTED LOAD
E	2	120V, 60HZ, 1PH, 1.44 K.W. CONNECTED LOAD (EACH)

REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BLW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	REVISED PER EMAIL RECEIVED ON 2-19-04
C	4-30-04	AGR	NO CHANGES TO THIS SHEET
D	7-19-04	BLW	FABRICATED PER APPROVED DRAWINGS
E	10-6-04	SWL	NO CHANGES TO THIS SHEET

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

EQUIPMENT SCHEDULE

SH-BCU-50

CADDY NO. 0164-7 ITEM NO. 28

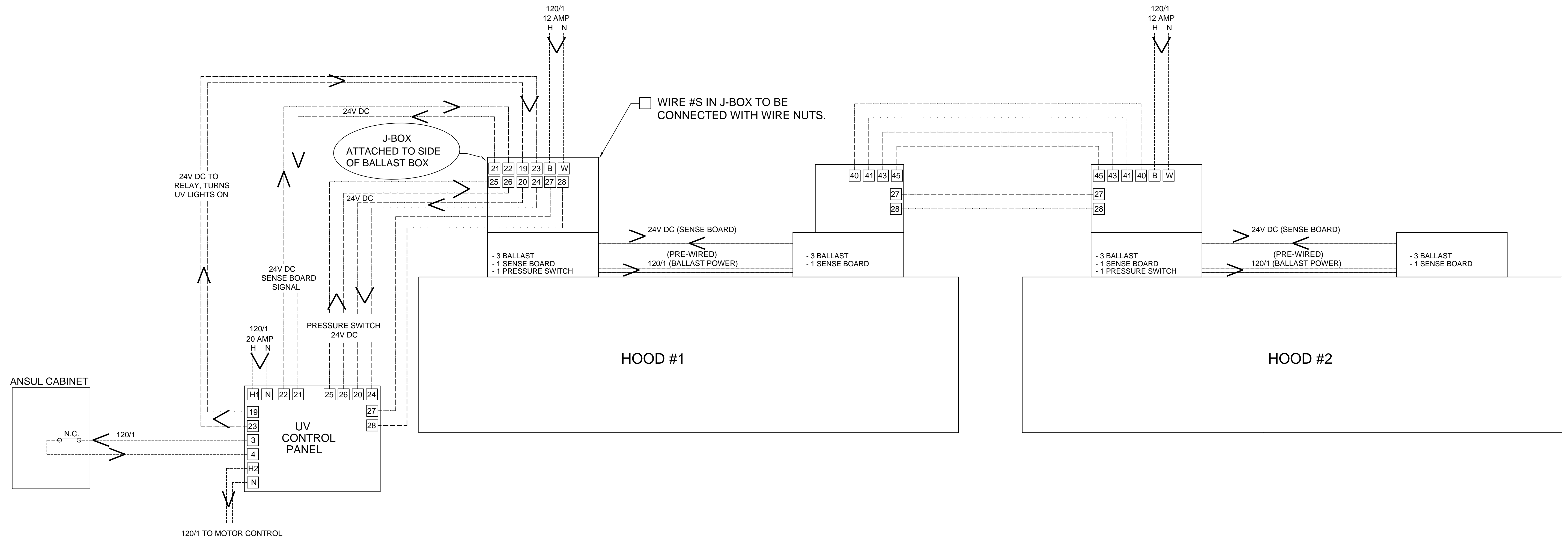
JOB: WASHBURN CULINARY
LOC: CHICAGO, IL
CUST:
CUST#:

DWG# D-1-0164

SHT 2 OF 17

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.
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FIELD WIRING FOR UV VENTILATORS
 (2) HOODS (4) UV CASSETTES



REVISIONS			
REV	DATE	BY	REMARKS
C	4-30-04	AGR	ADDED THIS SHEET
D	7-19-04	BJW	FABRICATED PER APPROVED DRAWINGS
E	10-7-04	SWL	ADDED UPDATED FIELD WIRING

CADDY AirSystems 509 SHARPTOWN ROAD P.O. BOX 345 BRIDGEPORT NJ 08014 Tel:(856) 467-4222 Fax:(856) 467-5511	
EQUIPMENT SCHEDULE	
CPE-U	
CADDY NO. 0164-7 ITEM NO. 28	
JOB: WASHBURN CULINARY LOC: CHICAGO, IL. CUST: CUST#:	

DATE	04/30/04	SCALE	AS NOTED	DWG# D-1-0164	SHT 3 OF 17
DR BY	AGR	APP'D BY			

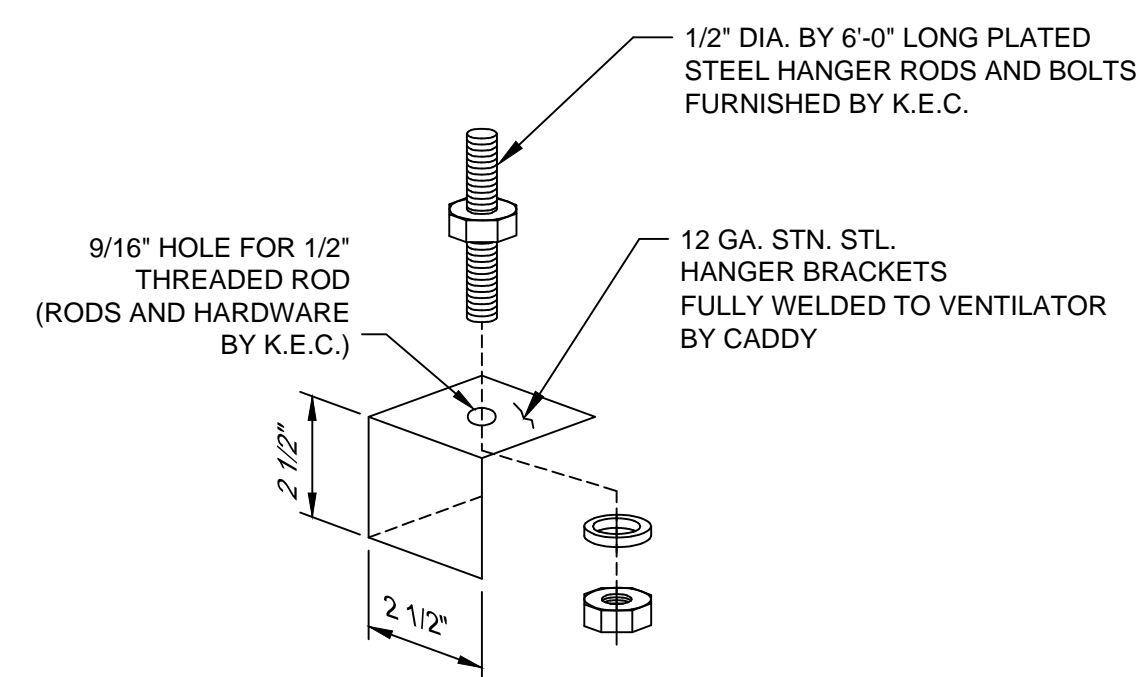
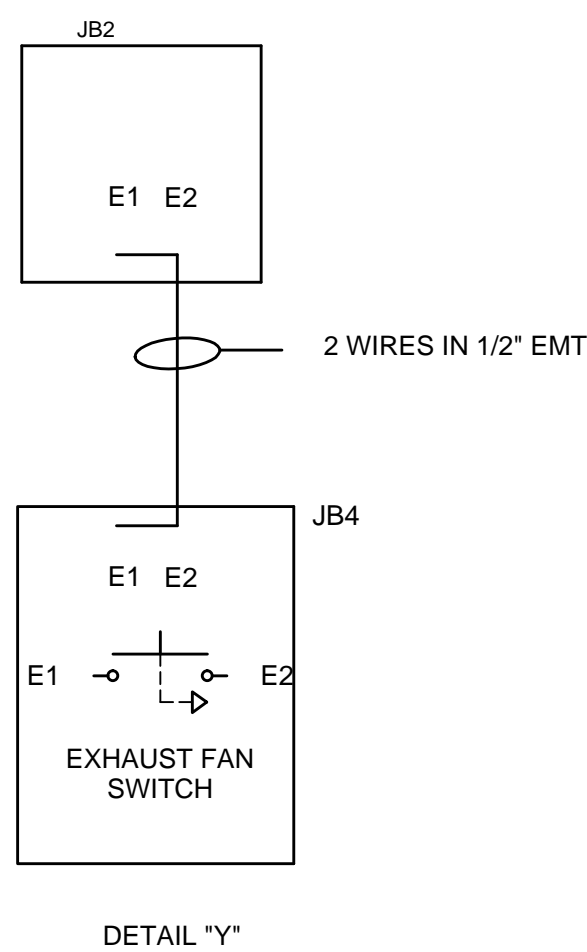
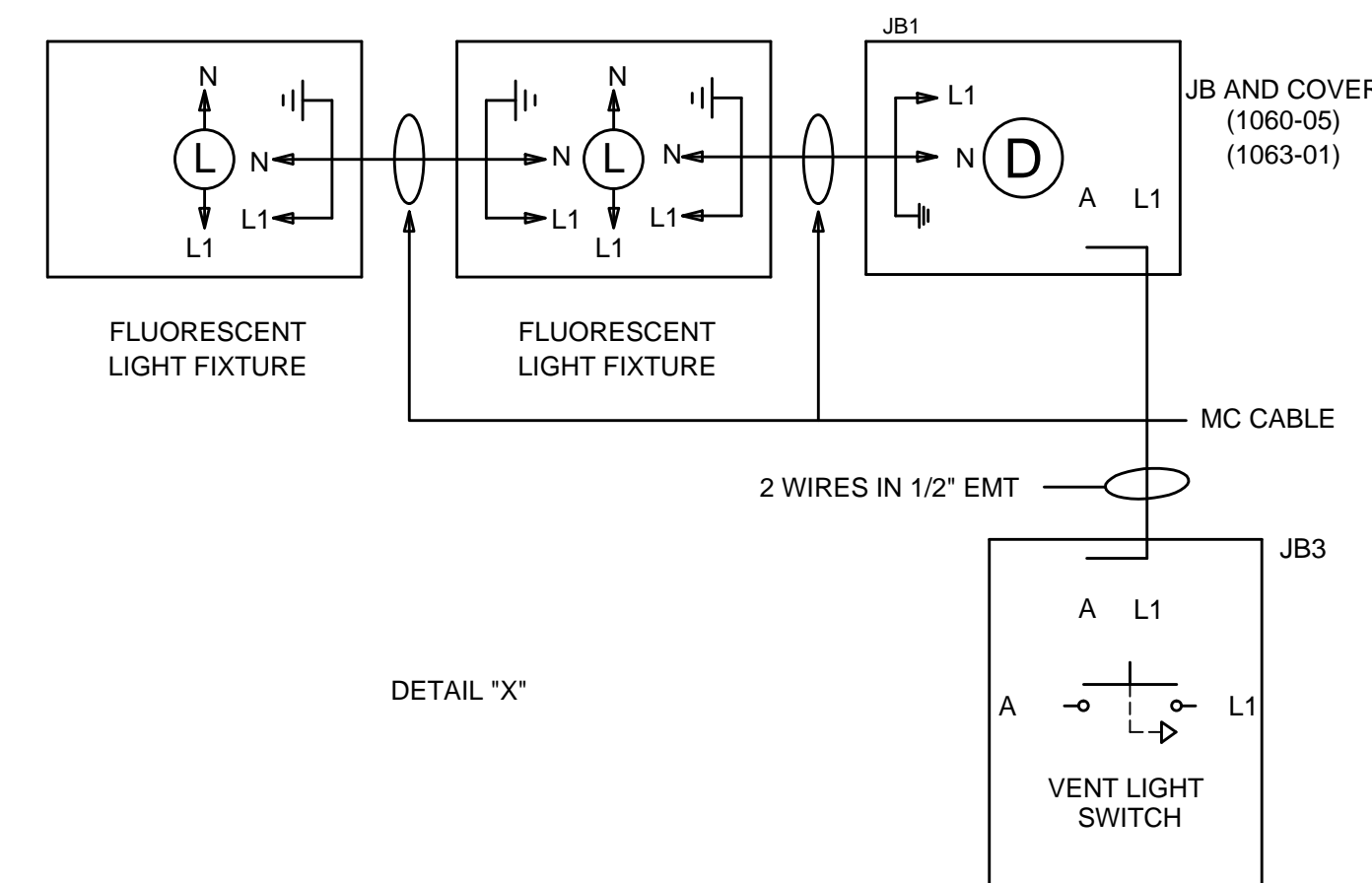
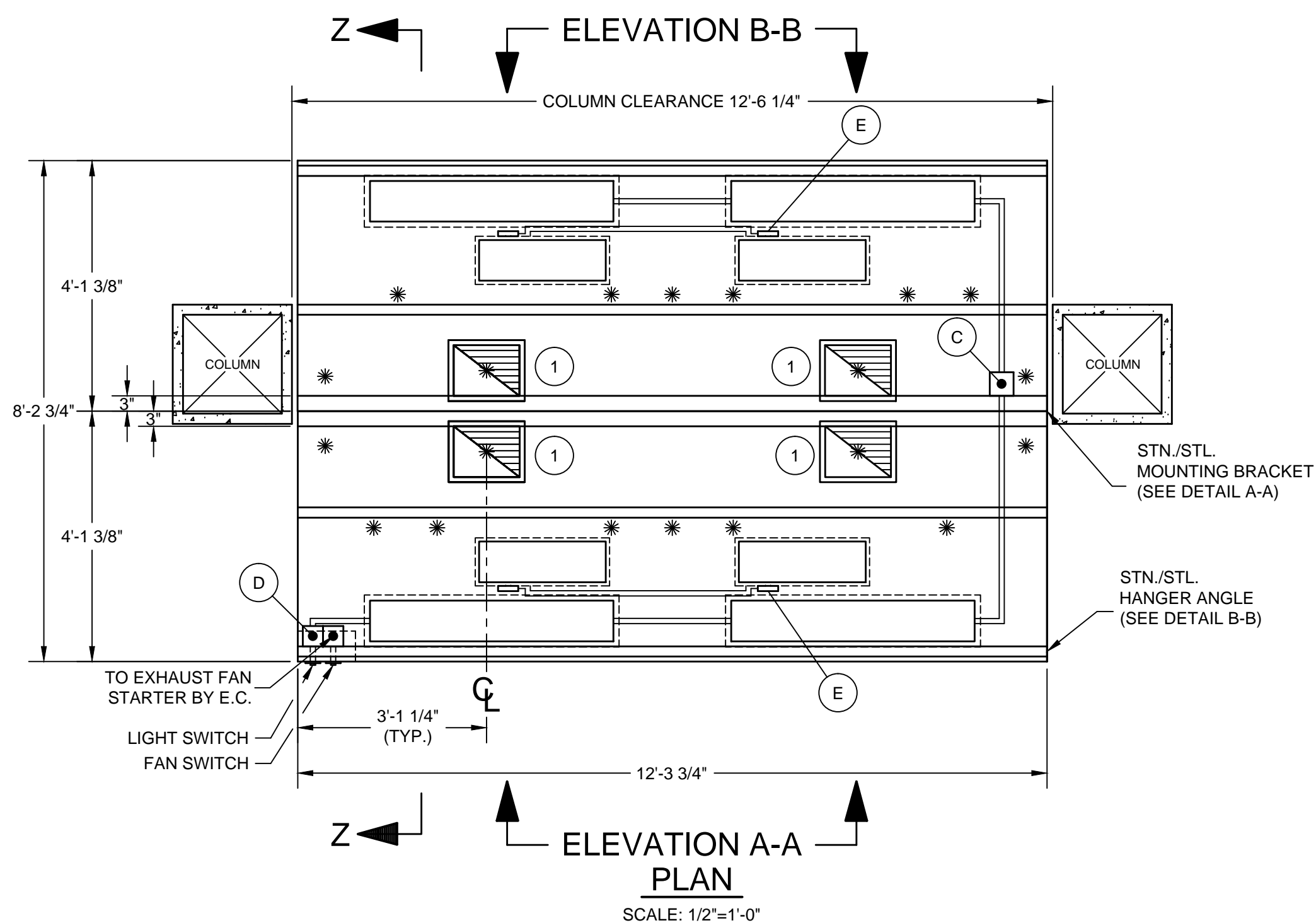
NOTE:
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CONTRACTOR NOTE:
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

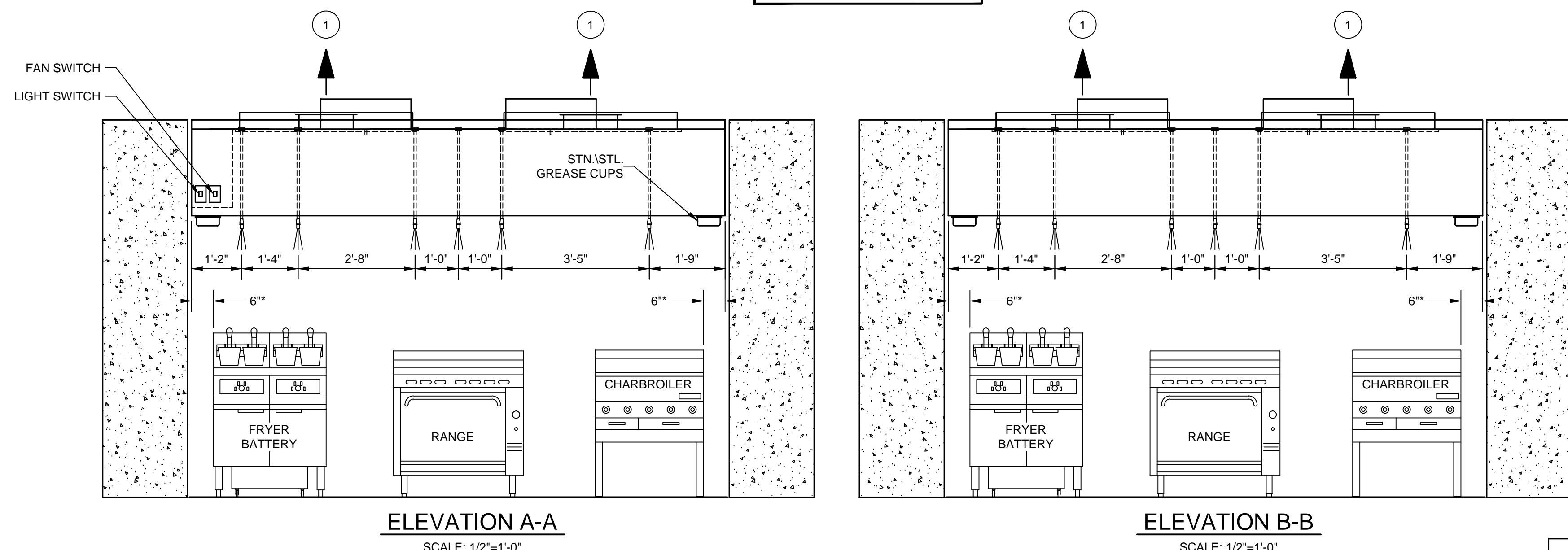
MAKE-UP AIR NOTE:
AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65° F, BUT MAY BE AS LOW AS 50° F DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

ELECTRICAL NOTES:

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



TOTAL EXHAUST : 3,630 C.F.M.
1 16" X 18" EXHAUST DUCT 3,630 C.F.M. @ 1.60" S.P.



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 (SBCC)
Section 504 - Commercial Hoods
- UNIFORM BUILDING CODE (ICBO)



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

REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BLW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	REVISED PER EMAIL RECEIVED ON 2-19-04
C	4-30-04	AGR	NO CHANGES TO THIS SHEET
D	7-17-04	BLW	FABRICATED PER APPROVED DRAWINGS
E	10-7-04	SWL	NO CHANGES TO THIS SHEET

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-84

CADDY NO. 0164-10 ITEM NO. 30

JOB: WASHBURN CULINARY
LOC: CHICAGO, IL
CUST:
CUST#:

DWG# D-1-0164 SHT 4 OF 17

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 12'-4 1/2" LONG x 7'-0" WIDE x 28 1/2" HIGH
ESTIMATED TOTAL HANGING WEIGHT: 1,015 LBS.

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

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.

GENERAL NOTES

- EXHAUST AIR REQUIREMENTS:**
- EXHAUST C.F.M. BASED ON 275 C.F.M. PER LINEAR FOOT.
 - 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.
 - 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
- FIRE PROTECTION:**
- SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY (ANSUL R-102).
 - 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.

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.

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:

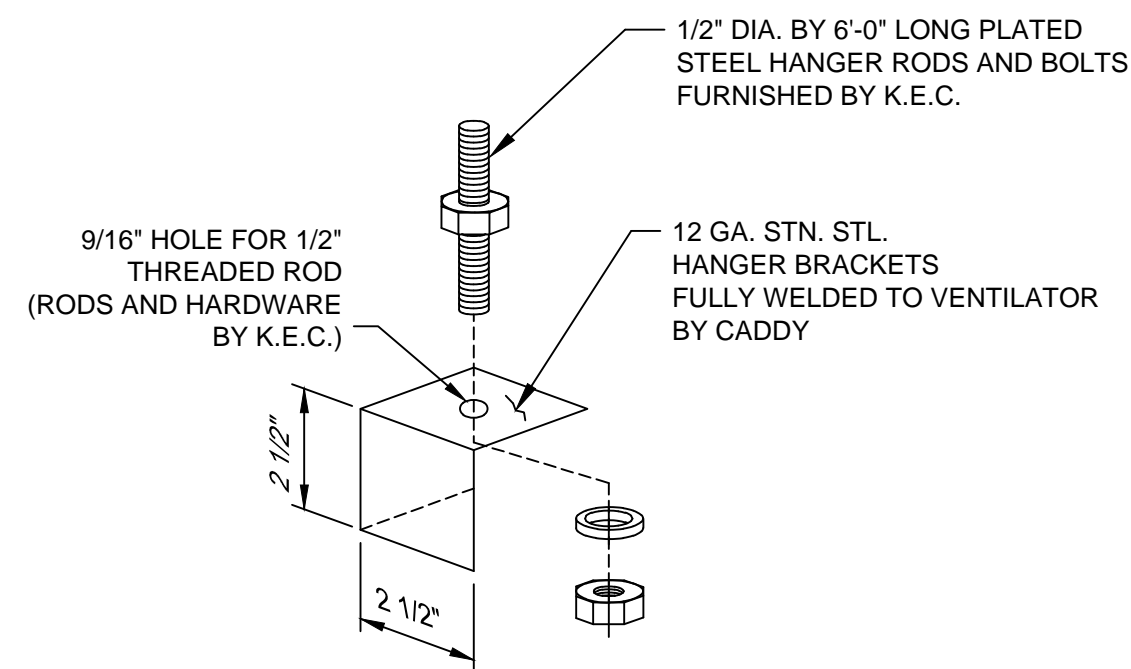
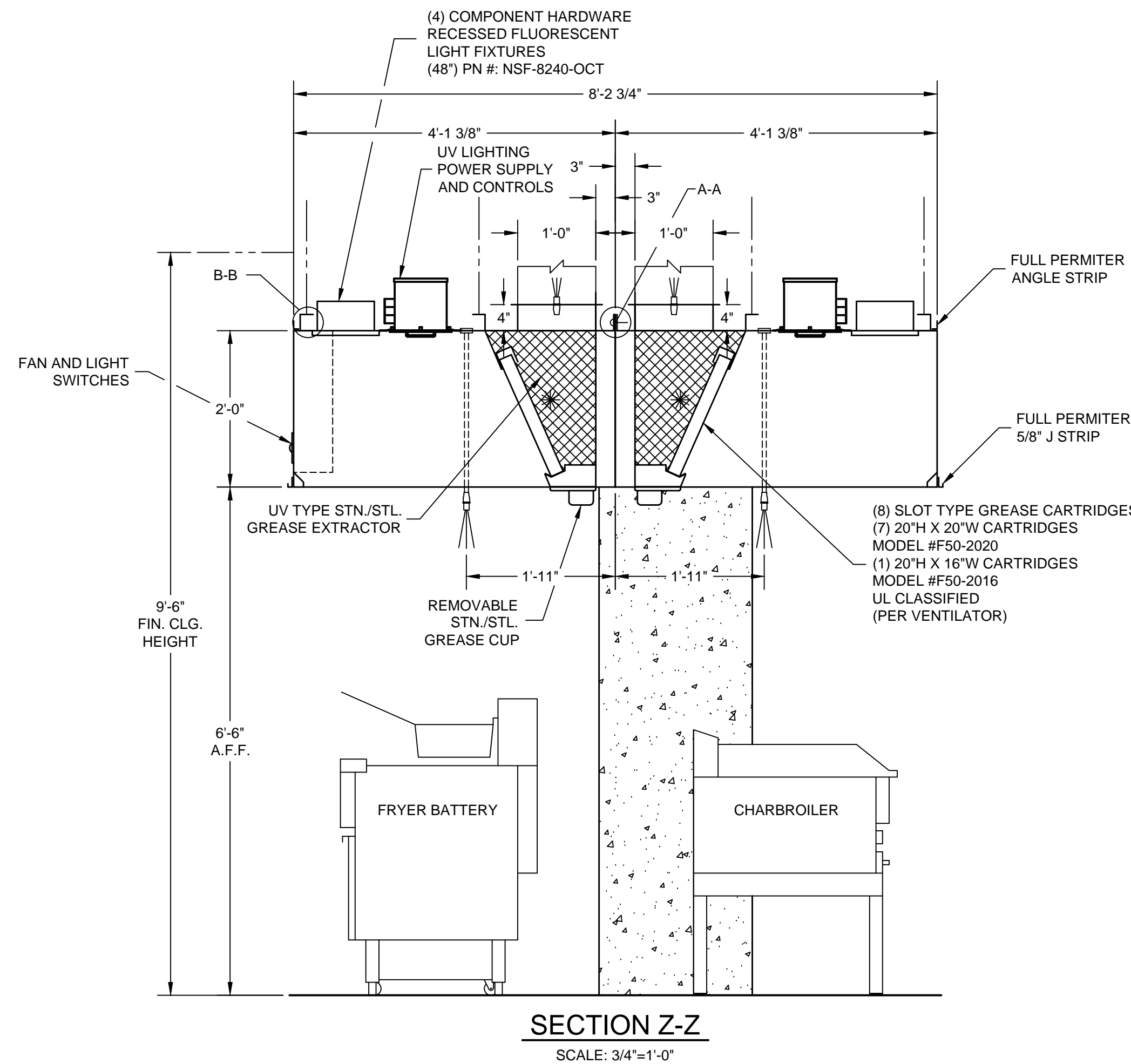
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

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)**



HANGER BRACKET DETAIL A-A

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 12'-4 1/2" LONG x 7'-0" WIDE x 28 1/2" HIGH. ESTIMATED TOTAL HANGING WEIGHT: 1,015 LBS.

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

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

REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BJW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	REVISED PER EMAIL RECEIVED ON 2-19-04
C	4-30-04	AGR	NO CHANGES TO THIS SHEET
D	7-17-04	BJW	FABRICATED PER APPROVED DRAWINGS
E	10-7-04	SWL	NO CHANGES TO THIS SHEET

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-84

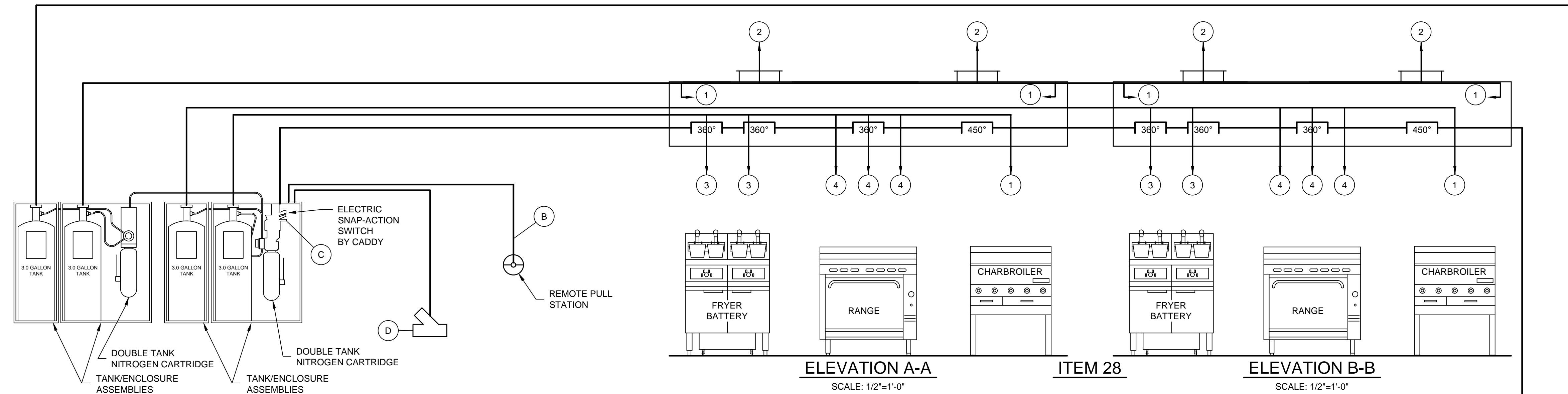
CADDY NO. 0164-10 ITEM NO. 30

JOB: WASHBURN CULINARY
LOC: CHICAGO, IL
CUST:
CUST#:

DWG# D-1-0164

SHT 5 OF 17

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.

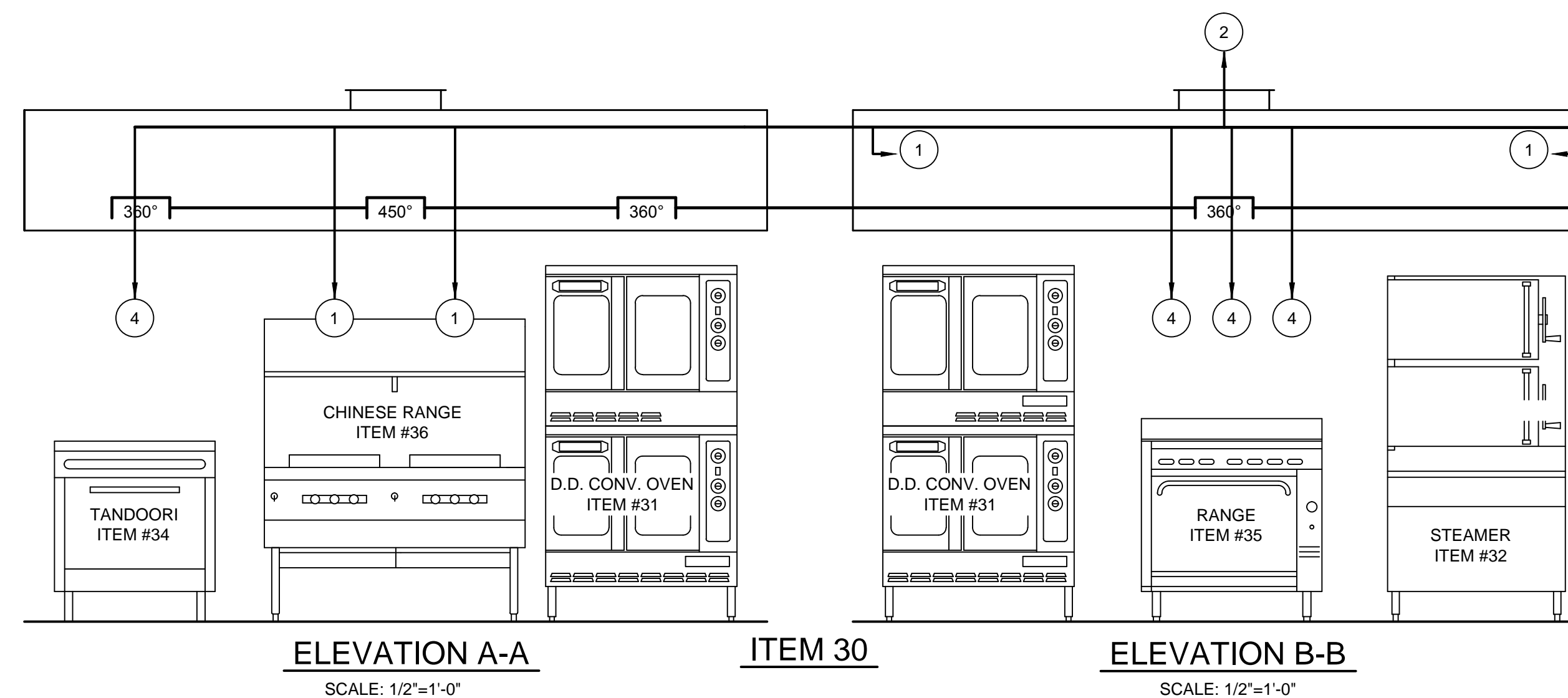


ANSUL ROUGH-IN

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	2" MECHANICAL TYPE GAS VALVE FURNISHED BY CADDY AND INSTALLED BY P.C. ([] VERIFY SIZE).

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS (EACH)	MIN - MAX. HEIGHT ABOVE HAZARD
1	10	ANSUL #1N	1	26"-40"(C/B ONLY) 35"-40"(WOK ONLY)
2	6	ANSUL #2W	2	
3	4	ANSUL #3N	3	21"-34"
4	10	ANSUL #1F	1	30"-50"



ANSUL R-102 3/3/3/3 SYSTEM
FOR VENTILATOR ITEM #28 & 30

WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK

INSTALLATION INFORMATION

ALLOW SUFFICIENT AREA TO MOUNT ANSUL ON CLOSEST STRUCTURAL WALL TO VENTILATOR
 MAXIMUM ANSUL ENCLOSURE DIMENSIONS
 42" LONG x 7 1/2" DEEP x 23 1/2" HIGH
 ESTIMATED TOTAL HANGING WEIGHT: 150 LBS.
 ENCLOSURE MOUNTING HEIGHT 7'-0"

GENERAL CONTRACT CONDITIONS

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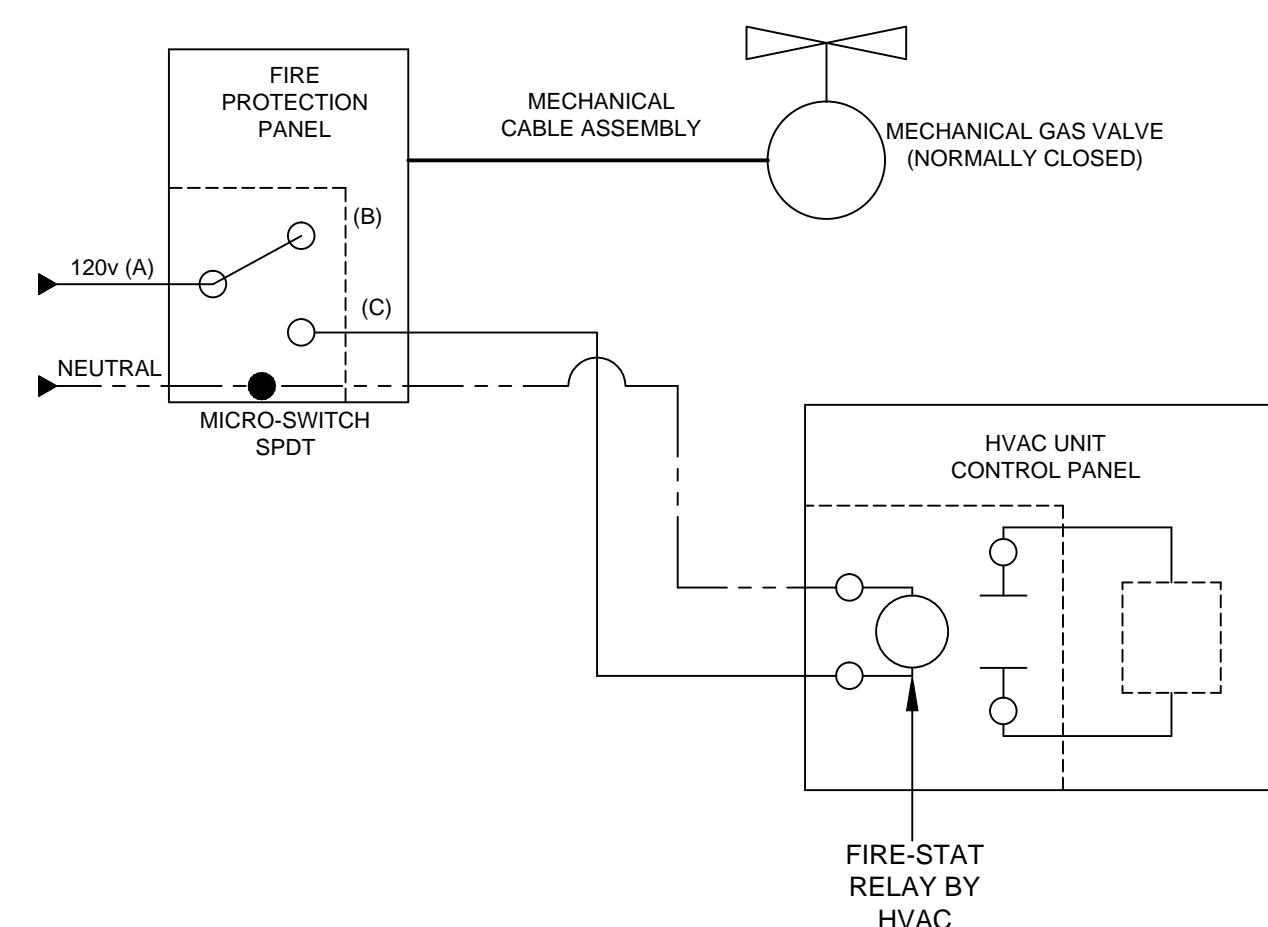
FOR HVAC AND GAS EQUIPMENT SHUTDOWN WHEN USING AN MECHANICAL GAS VALVE

- CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
- CONNECT THE FIRE-STAT RELAY TO TERMINAL (C) OF THE MICRO-SWITCH.

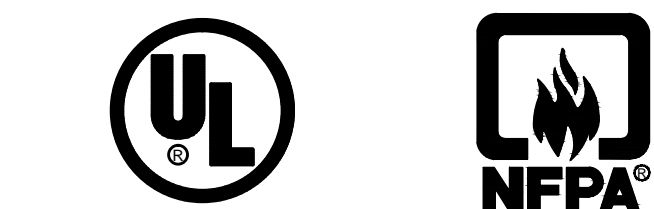
OPERATION

WHEN DETECTION LINES OR HAND "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

- TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT AND SHUT DOWN HVAC UNIT.
- DETECTION LINE WILL CLOSE MECHANICAL GAS VALVE.



REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BJW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	NO CHANGES TO THIS SHEET
C	4-30-04	AGR	NO CHANGES TO THIS SHEET
D	7-17-04	BJW	FABRICATED PER APPROVED DRAWINGS
E	10-7-04	SWL	NO CHANGES TO THIS SHEET



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 3/3/3/3

CADDY NO. 0164-9 ITEM NO. 15

JOB: WASHBURN CULINARY
 LOC: CHICAGO, IL
 CUST:
 CUST#:

DATE	11/11/03	SCALE	AS NOTED
DR BY	BJW	APP'D BY	

DWG# D-1-0164

SHT 6
OF 17

15104E

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.

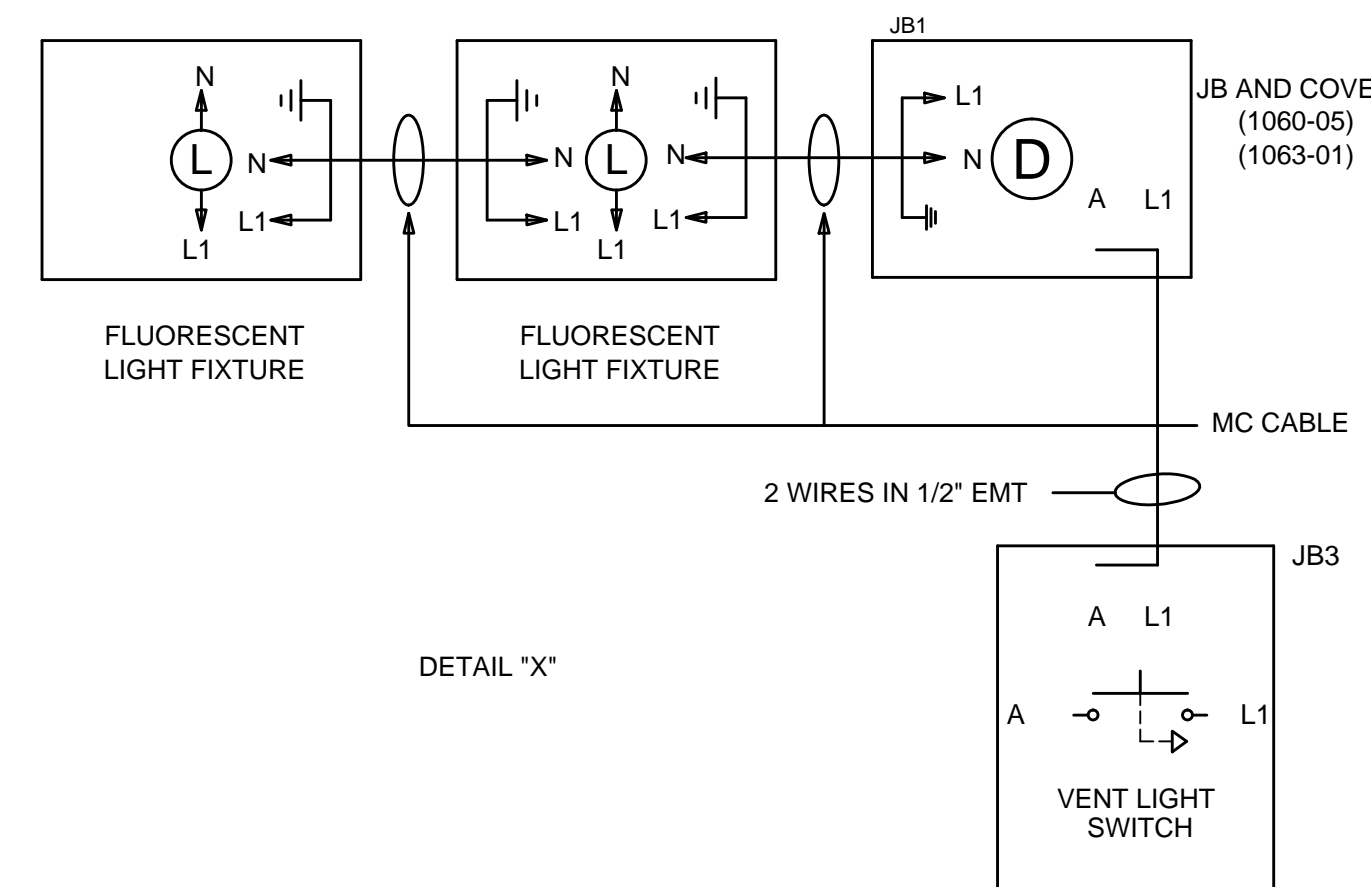
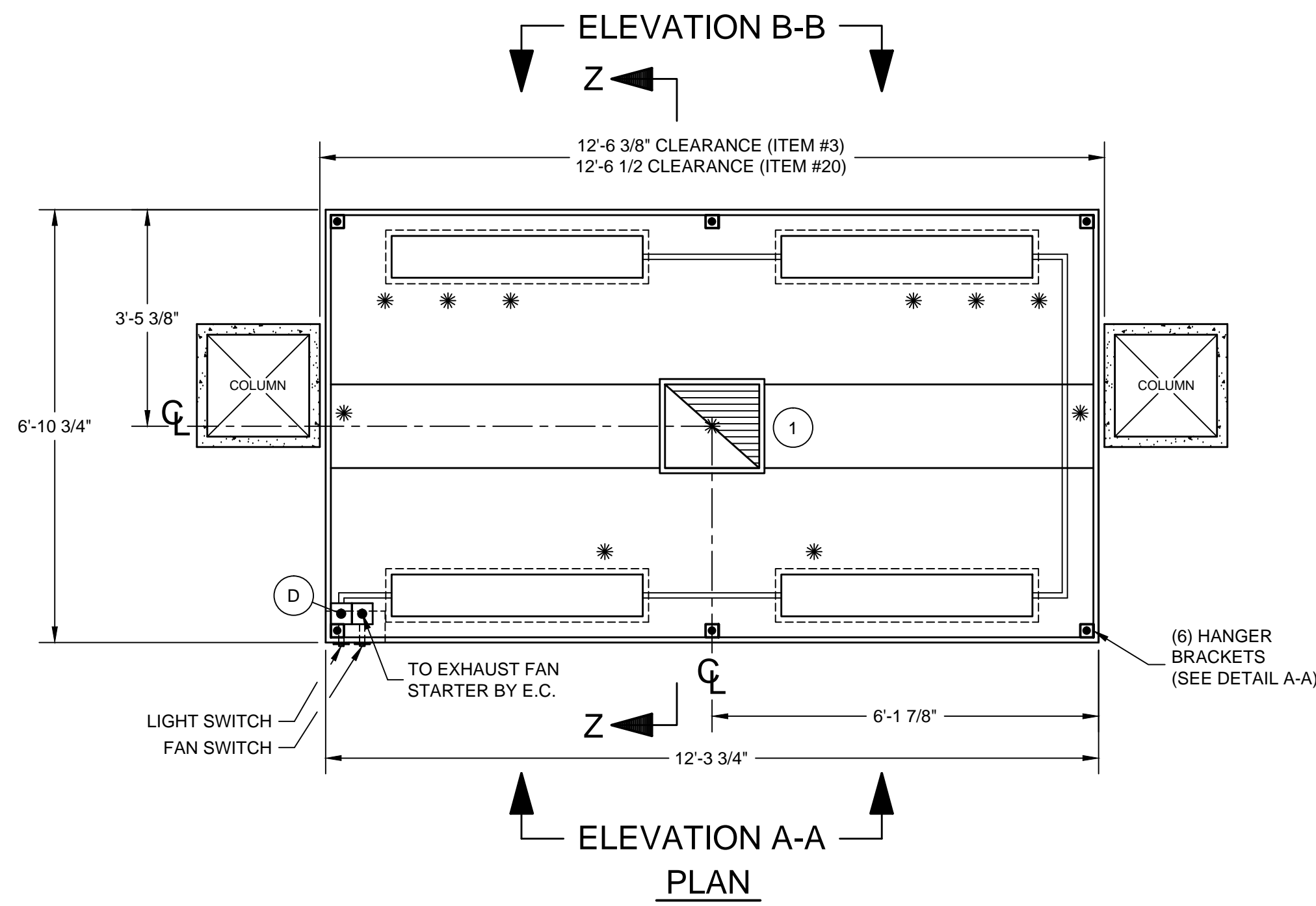
CONTRACTOR NOTE:
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

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:

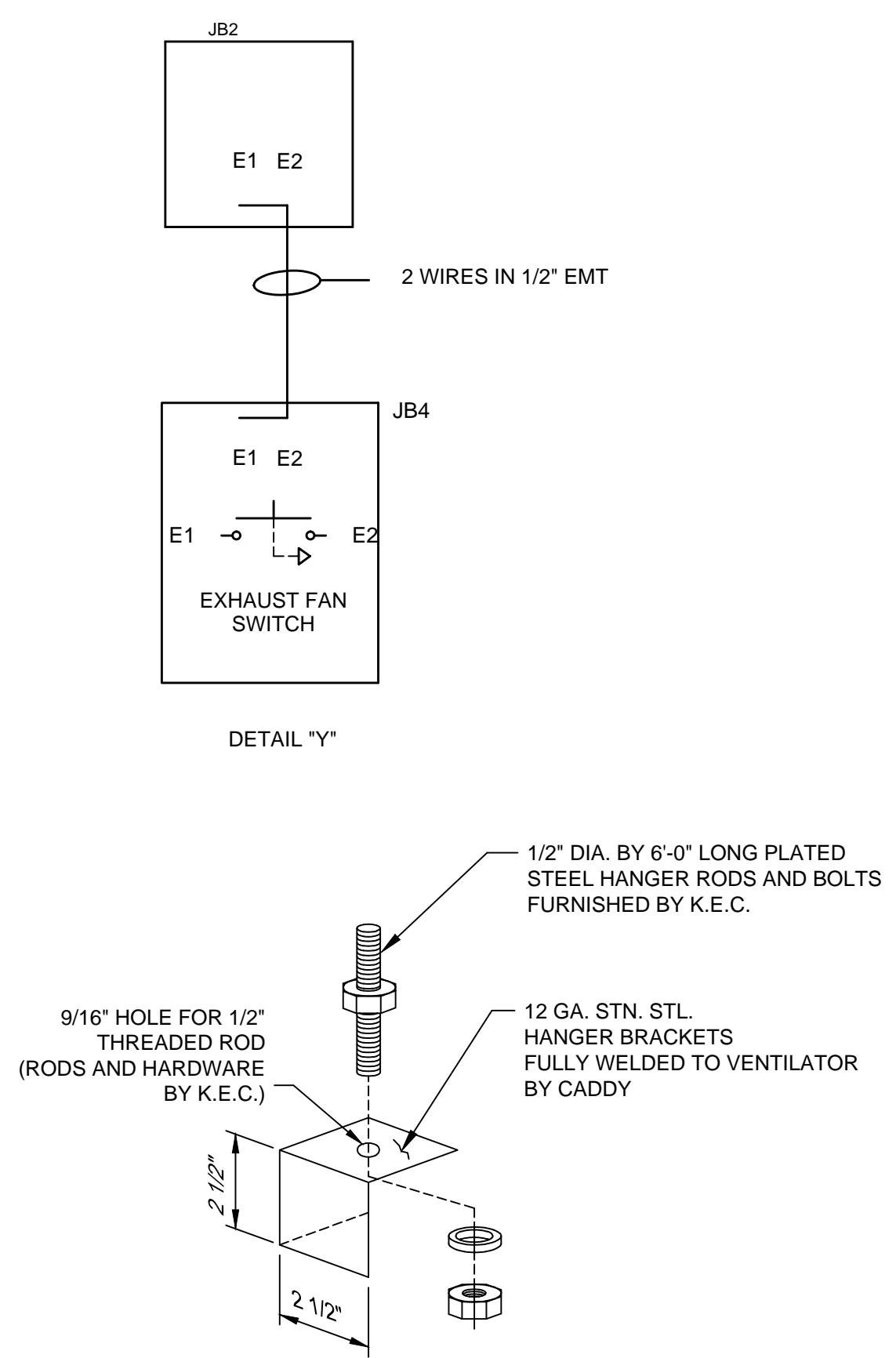
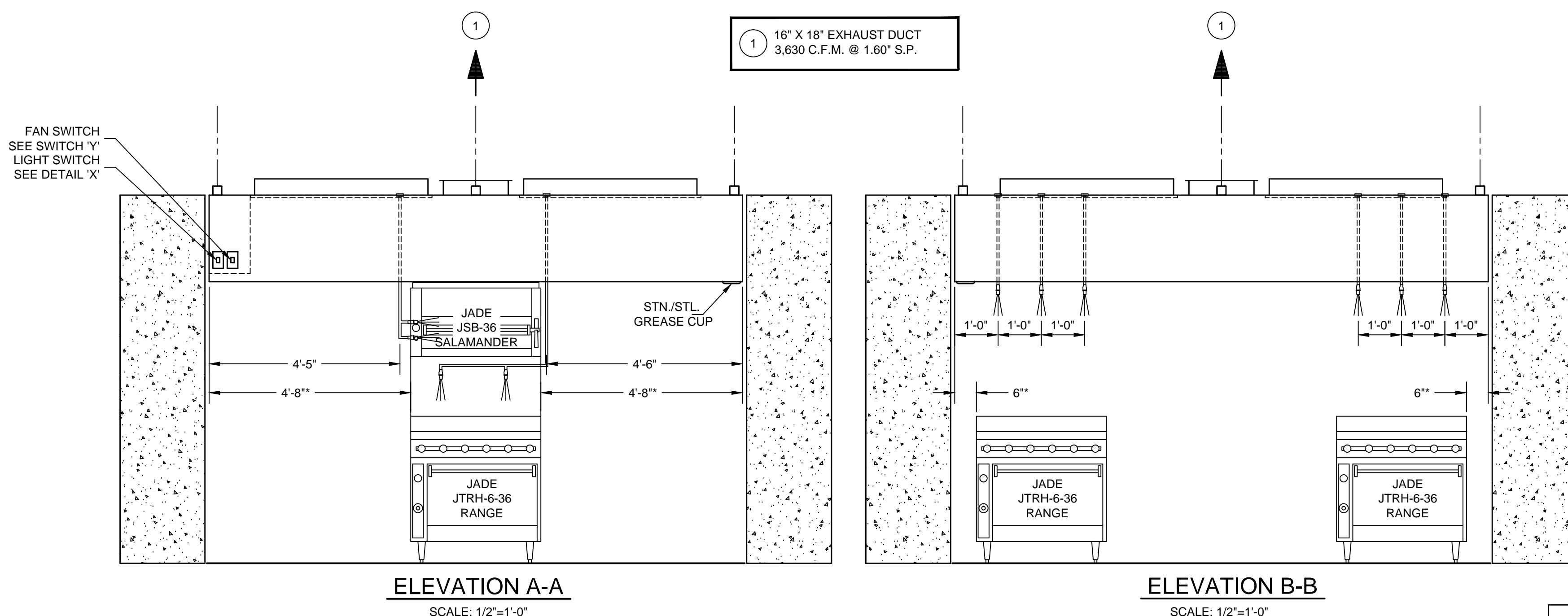
1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO LIGHT SWITCH BY CADDY. CONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR TO 120/1/60 15 AMP. SERVICE.
2. LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY CADDY.

2 - REQUIRED



TOTAL EXHAUST : 3,630 C.F.M.

1 16" X 18" EXHAUST DUCT
3,630 C.F.M. @ 1.60" S.P.



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)



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
12'-5" LONG x 7'-0" WIDE x 28 1/2" HIGH
ESTIMATED TOTAL HANGING WEIGHT: 1,015 LBS.

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

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

REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BLW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	REVISED PER EMAIL RECEIVED DRAWING
C	4-30-04	AGR	NO CHANGES TO THIS SHEET
D	7-16-04	BLW	FABRICATED PER APPROVED DRAWINGS
E	10-7-04	SWL	NO CHANGES TO THIS SHEET

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-84

CADDY NO. 0164-1/3 ITEM NO. 3/20

JOB: WASHBURN CULINARY
LOC: CHICAGO, IL
CUST:
CUST#:

DWG# D-1-0164

SHT 7 OF 17

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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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)

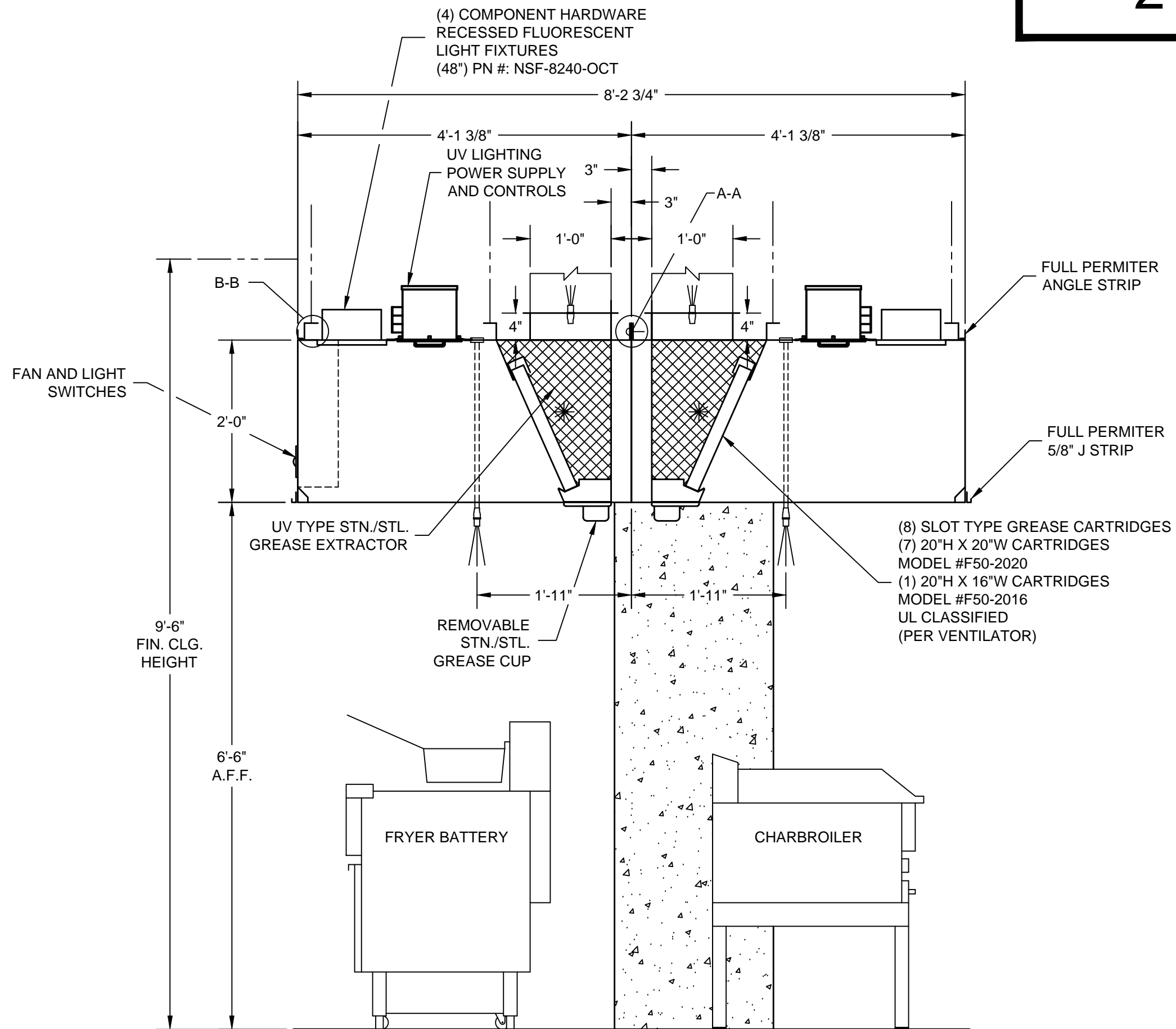
ELECTRICAL NOTES:

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

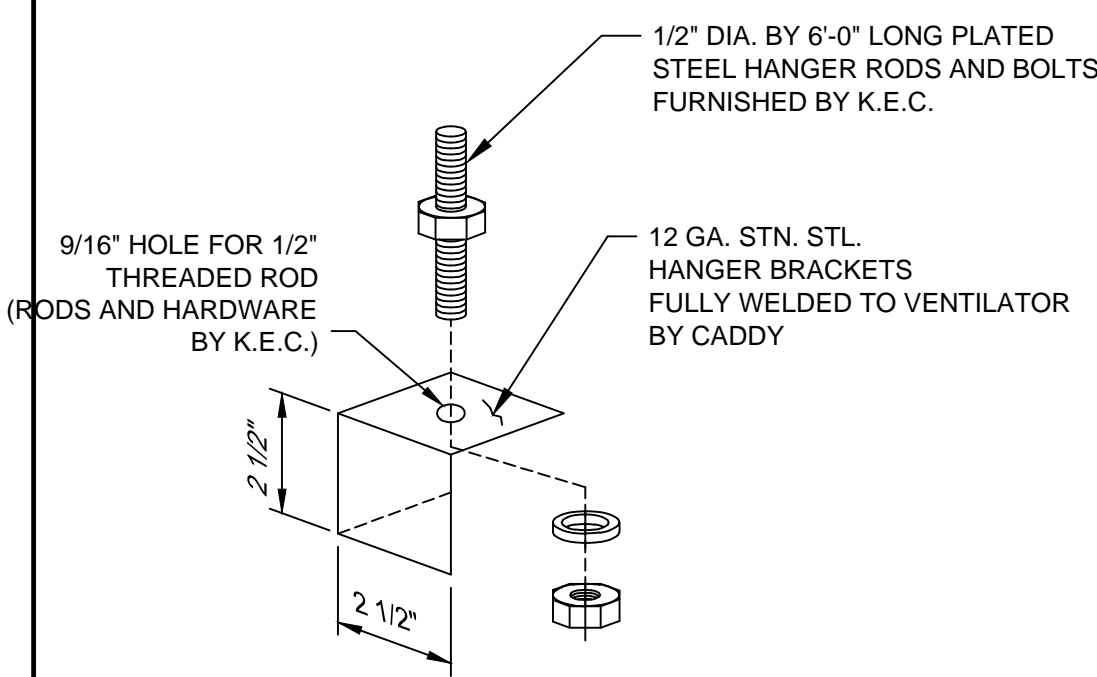
GENERAL NOTES

- EXHAUST AIR REQUIREMENTS:
1. EXHAUST C.F.M. BASED ON 275 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
- FIRE PROTECTION:
1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY (ANSUL R-102).
 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.

2 - REQUIRED



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



HANGER BRACKET DETAIL A-A
 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 12'-5" LONG x 7'-0" WIDE x 28 1/2" HIGH. ESTIMATED TOTAL HANGING WEIGHT: 1,015 LBS.

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

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

REVISIONS			
REV	DATE	BY	REMARKS
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B	2-25-04	SWL	REVISED PER EMAIL RECEIVED ON 2-19-04
C	5-3-04	AGR	NO CHANGES TO THIS SHEET
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E	10-7-04	SWL	NO CHANGES TO THIS SHEET

CADDY AirSystems
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 Tel:(856) 467-4222 Fax:(856) 467-5511

EQUIPMENT SCHEDULE

SH-C-II-84

CADDY NO. 0164-1/4 ITEM NO. 3/20

JOB: WASHBURN CULINARY
 LOC: CHICAGO, IL
 CUST:
 CUST#:

DATE: 11/11/03 SCALE: AS NOTED
 DR BY: BJW APPD BY: DWG# D-1-0164

SHT 8 OF 17

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.

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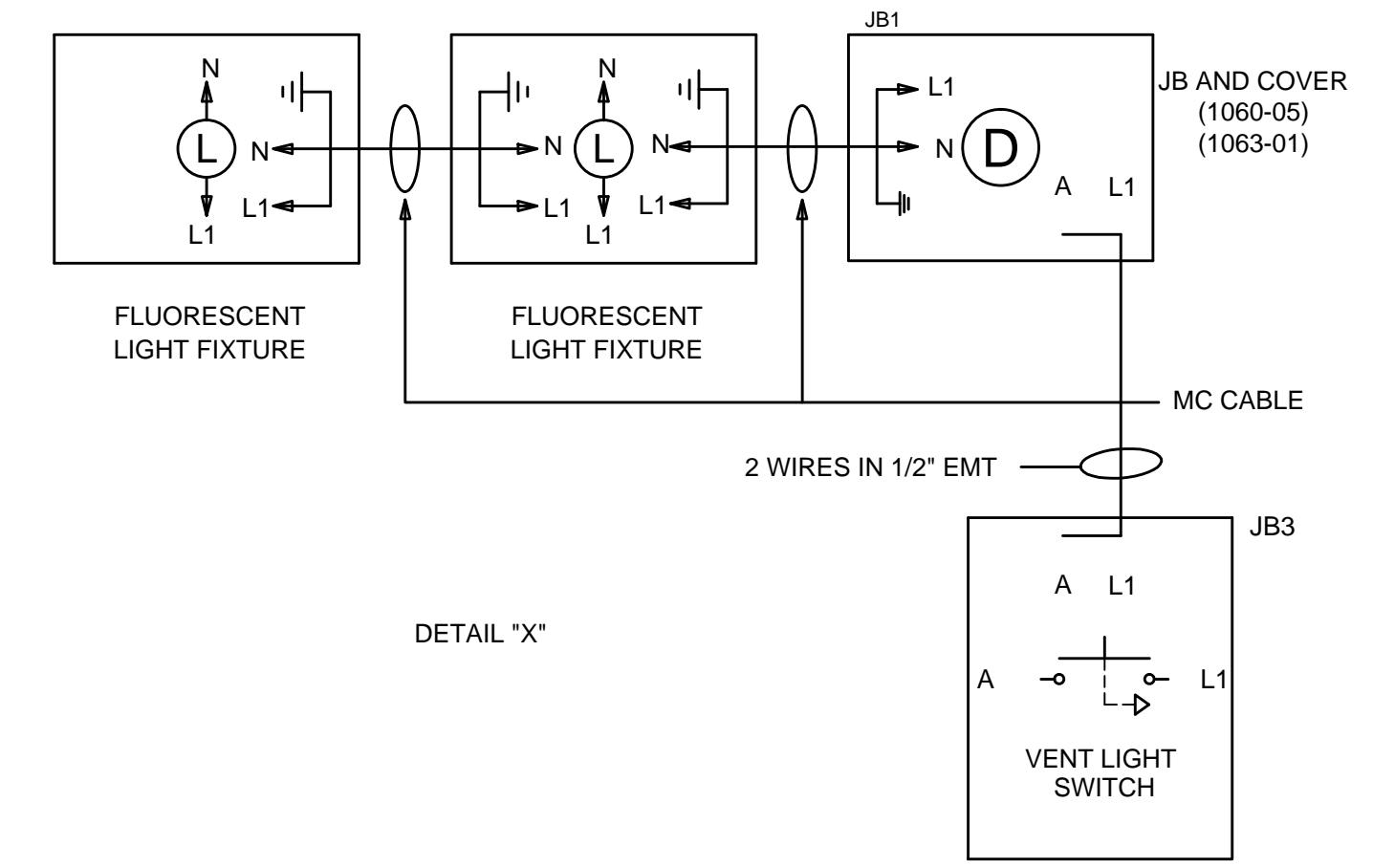
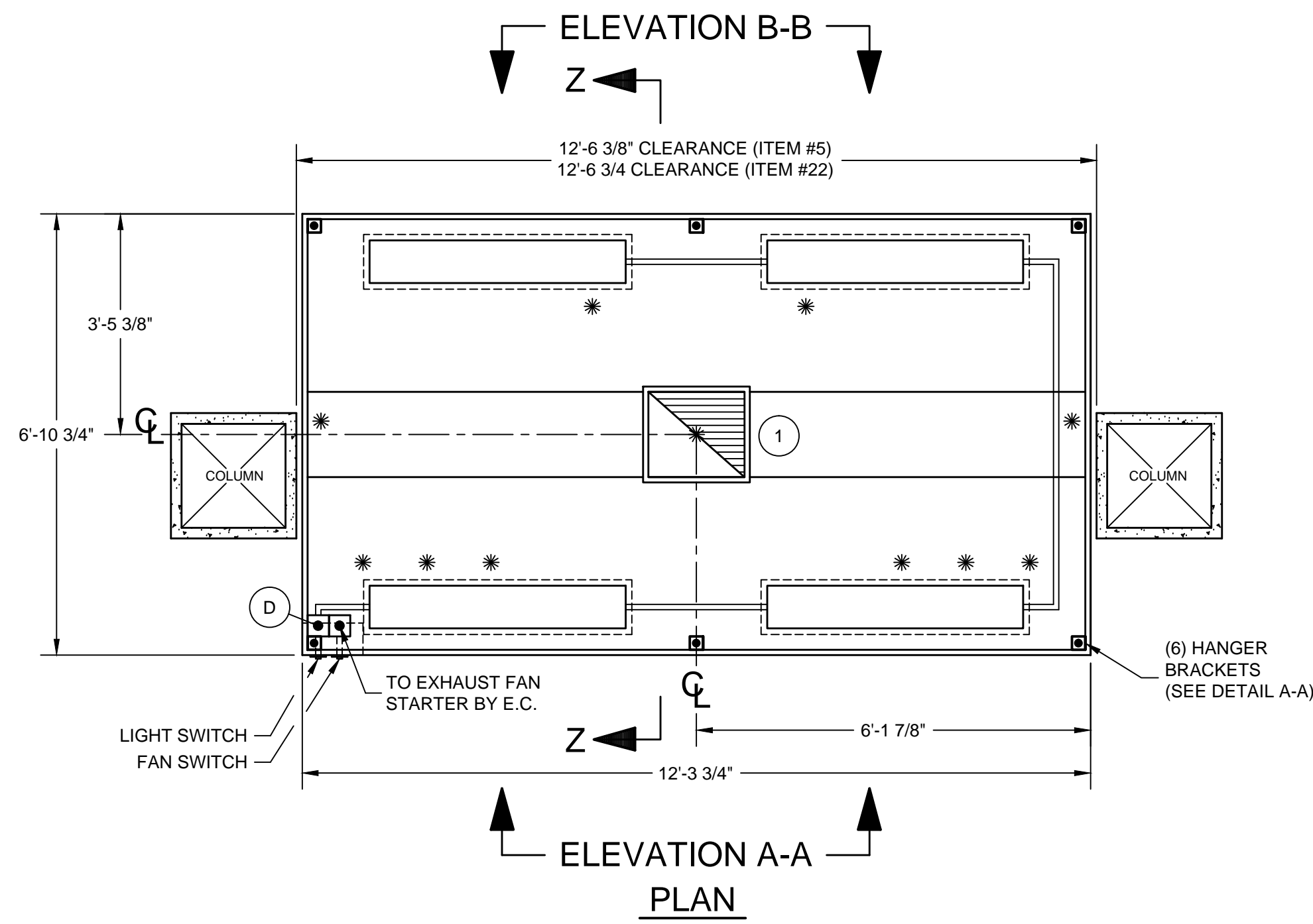
CONTRACTOR NOTE:
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

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

2 - REQUIRED

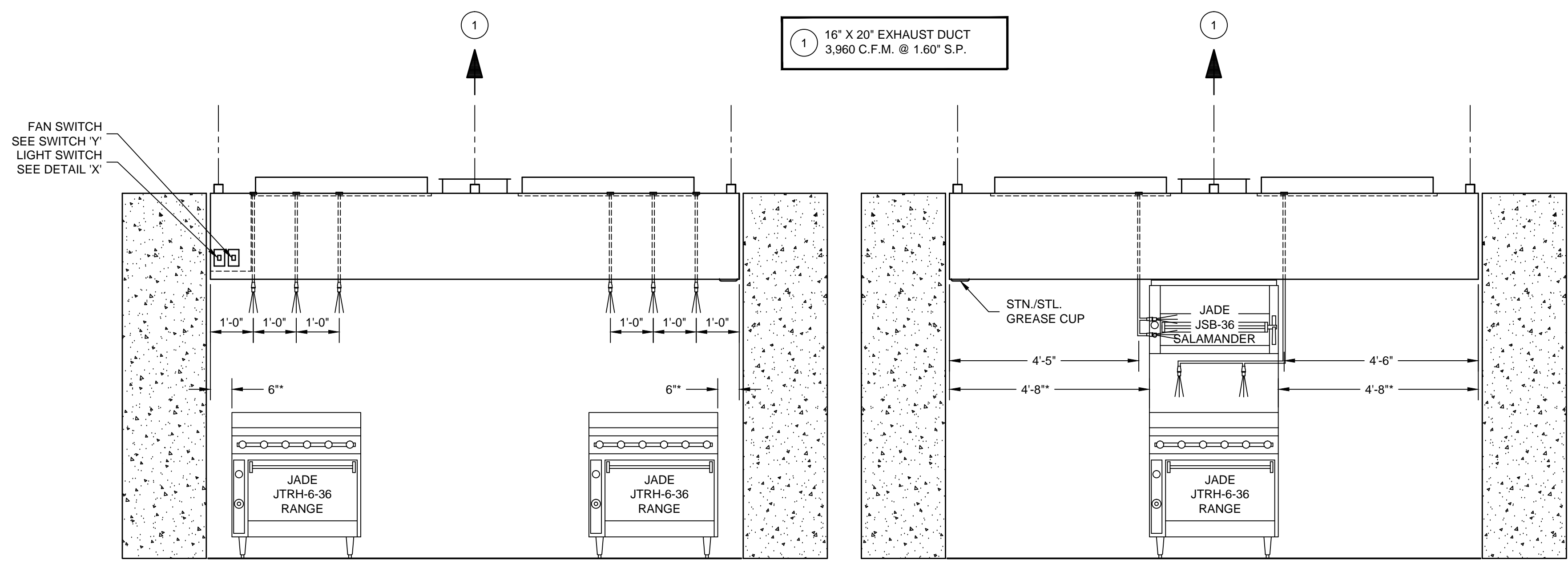
ELECTRICAL NOTES:

1. 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.
2. LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY CADDY.



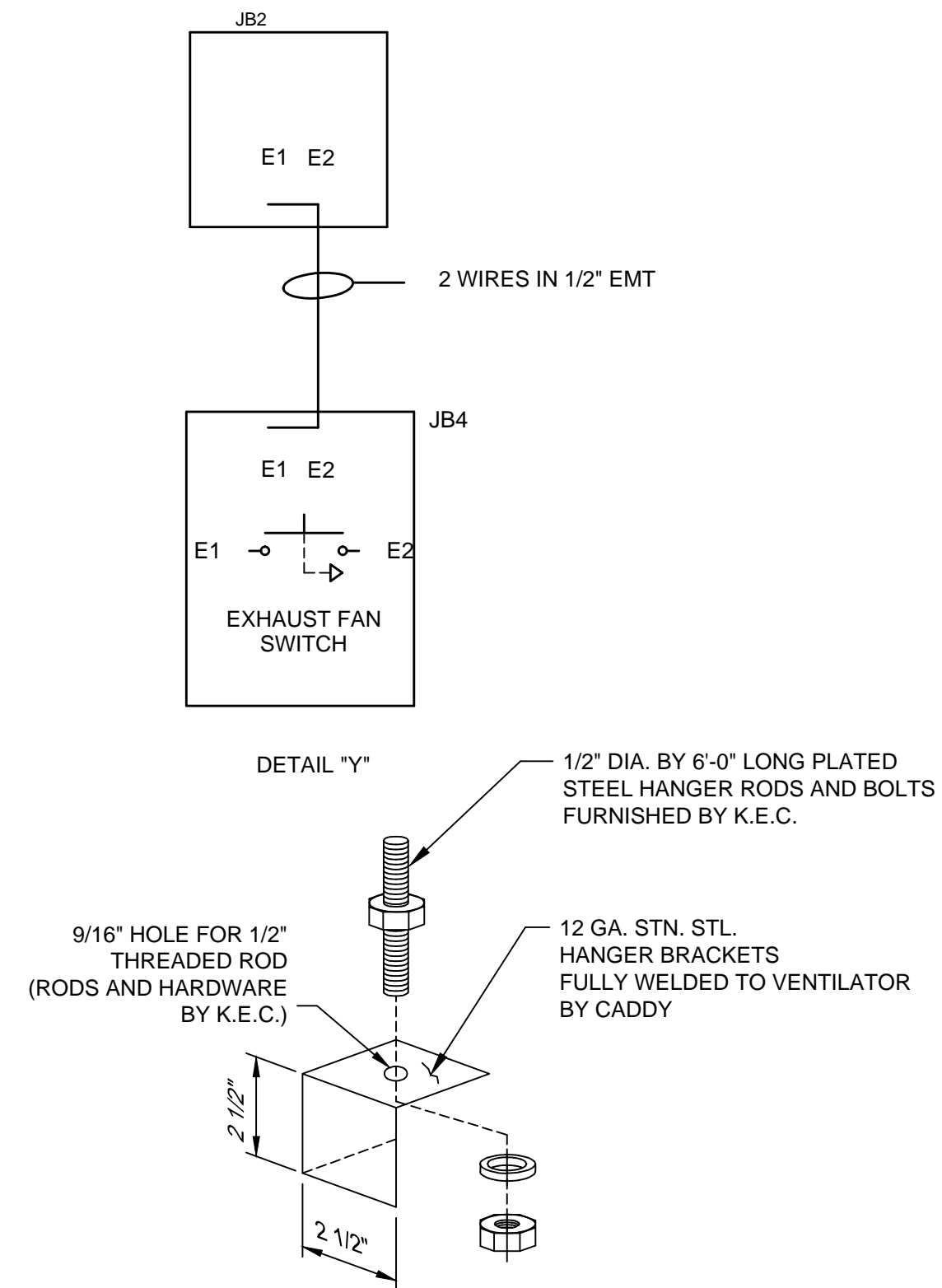
TOTAL EXHAUST : 3,960 C.F.M.

1 16\"/>



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
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Chapter 5 - Kitchen Exhaust Equipment
- STANDARD MECHANICAL CODE (SBCCI)
Section 504 - Commercial Hoods
- UNIFORM BUILDING CODE (ICBO)



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

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

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

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
12'-5" LONG x 7'-0" WIDE x 28 1/2" HIGH
ESTIMATED TOTAL HANGING WEIGHT: 1,015 LBS.

VENTILATOR TO BE SHIPPED IN (1) UNIT.
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, 0.32 K.W. CONNECTED LOAD

REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BLW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	REVISED PER EMAIL RECEIVED ON 2-19-04
C	4-30-04	AGR	NO CHANGES TO THIS SHEET
D	7-16-04	BLW	FABRICATED PER APPROVED DRAWINGS
E	10-7-04	SWL	NO CHANGES TO THIS SHEET

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

EQUIPMENT SCHEDULE

SH-CI-84

CADDY NO. 0164-4/6 ITEM NO. 5/22

JOB: WASHBURN CULINARY
LOC: CHICAGO, IL
CUST:
CUST#:

DWG# D-1-0164

SHT 9 OF 17

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.

GENERAL NOTES

- EXHAUST AIR REQUIREMENTS:**
1. EXHAUST C.F.M. BASED ON 300 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
- FIRE PROTECTION:**
1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY (ANSUL R-102).
 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.

2 - REQUIRED

ELECTRICAL NOTES:

1. 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.
2. LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY CADDY.

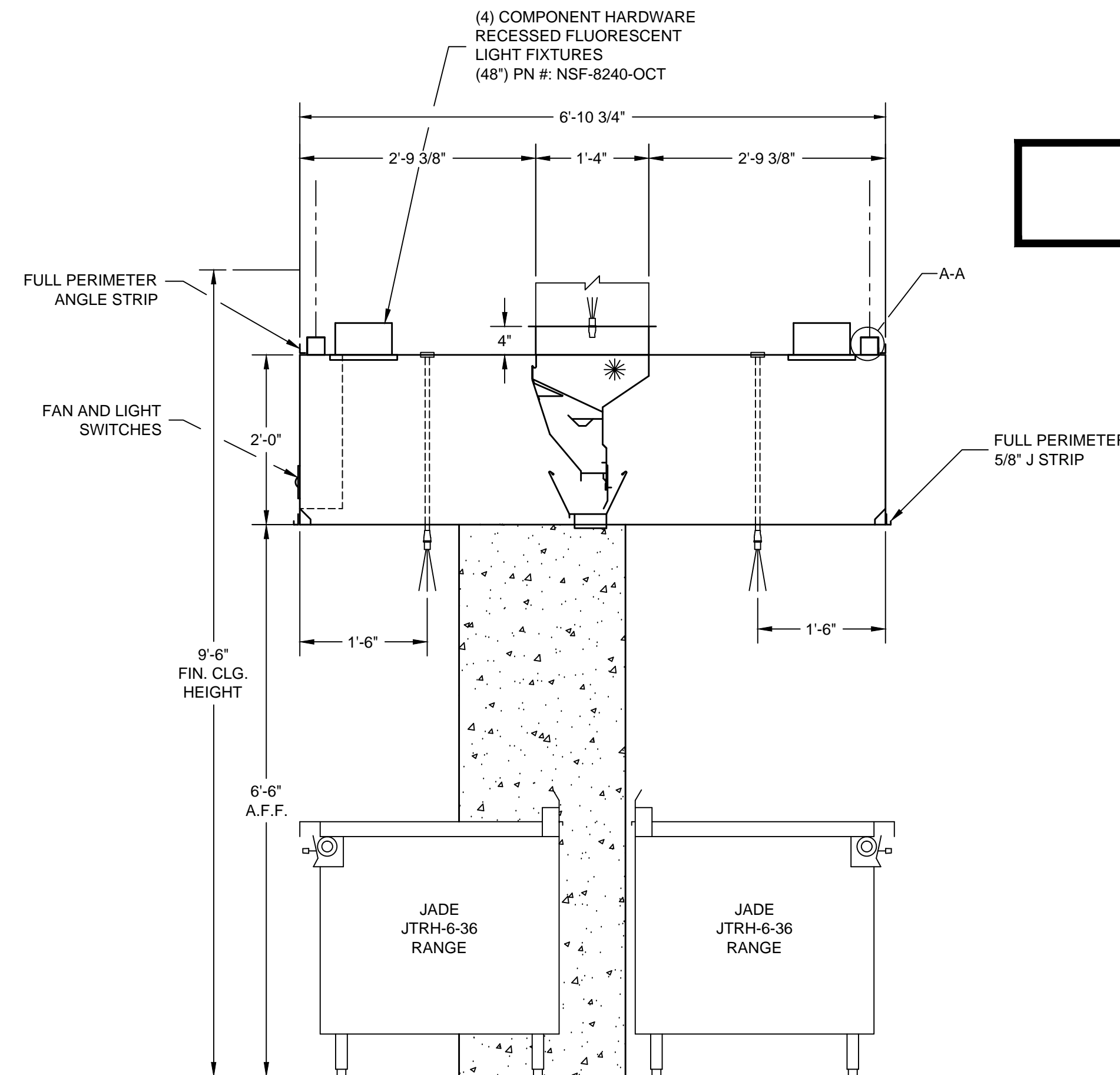
NOTE:
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN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

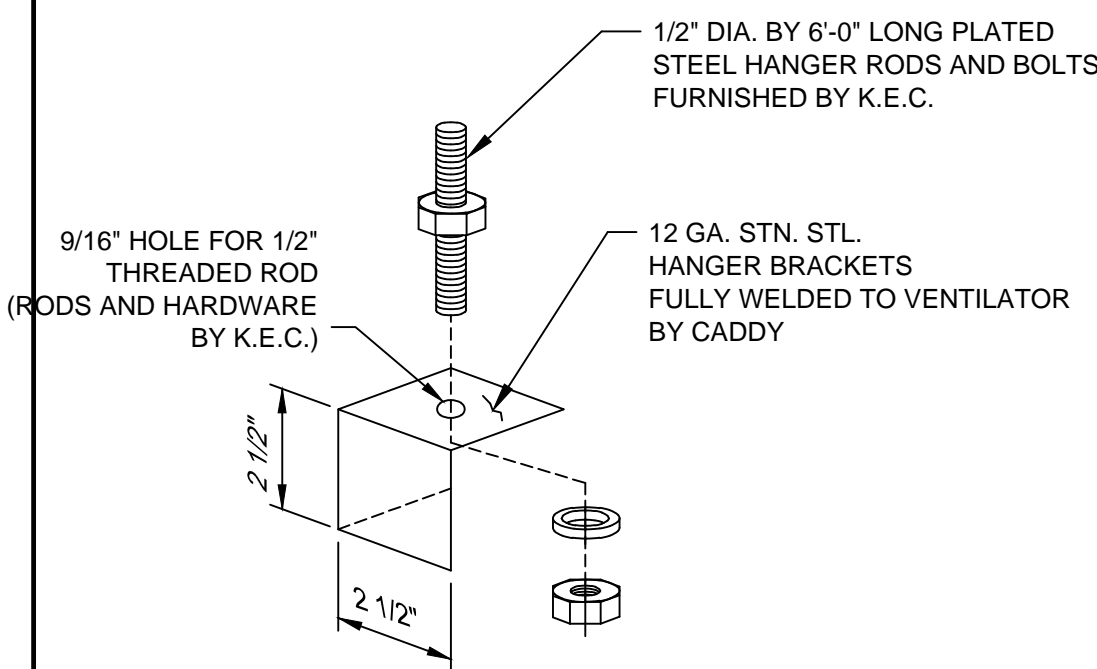
THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

- 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)



SECTION Z-Z

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



HANGER BRACKET DETAIL A-A

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 12'-5" LONG x 7'-0" WIDE x 28 1/2" HIGH. ESTIMATED TOTAL HANGING WEIGHT: 1,015 LBS.

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

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.

ROUGH-IN SCHEDULE		REMARKS
SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.32 K.W. CONNECTED LOAD

REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BLW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	REVISED PER EMAIL ON 2-19-04
C	4-30-04	AGR	NO CHANGES TO THIS SHEET
D	7-16-04	BLW	FABRICATED PER APPROVED DRAWINGS
E	10-6-04	SWL	NO CHANGES TO THIS SHEET

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-84

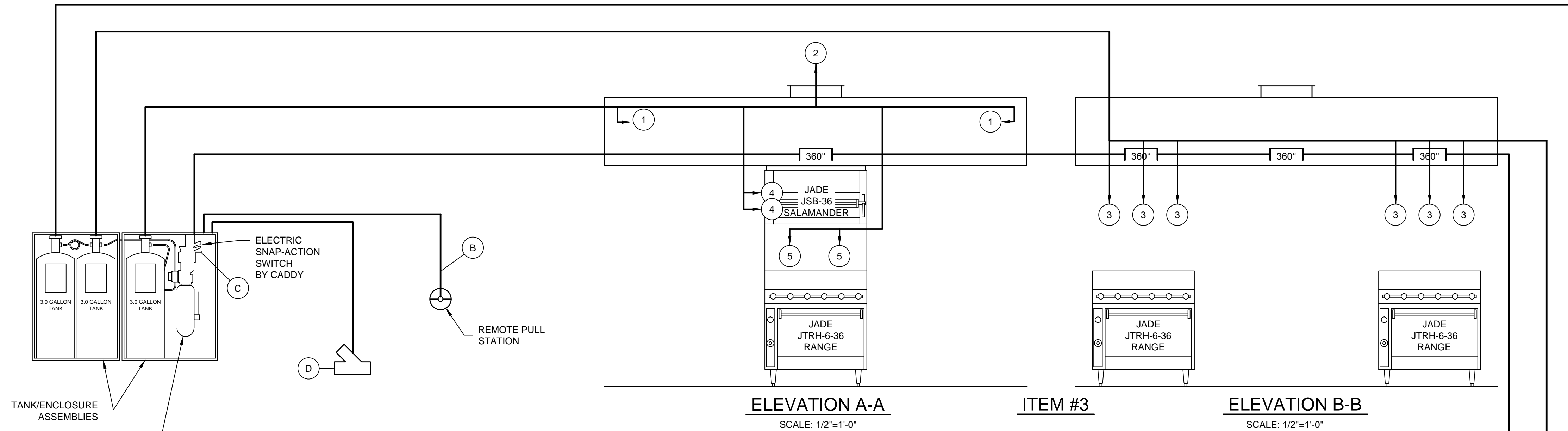
CADDY NO. 0164-4/6 ITEM NO. 5/22

JOB: WASHBURN CULINARY
LOC: CHICAGO, IL
CUST:
CUST#:

DATE: 11/11/03 SCALE: AS NOTED
DR BY: BJW APP'D BY:

DWG# D-1-0164

SHT 10 OF 17

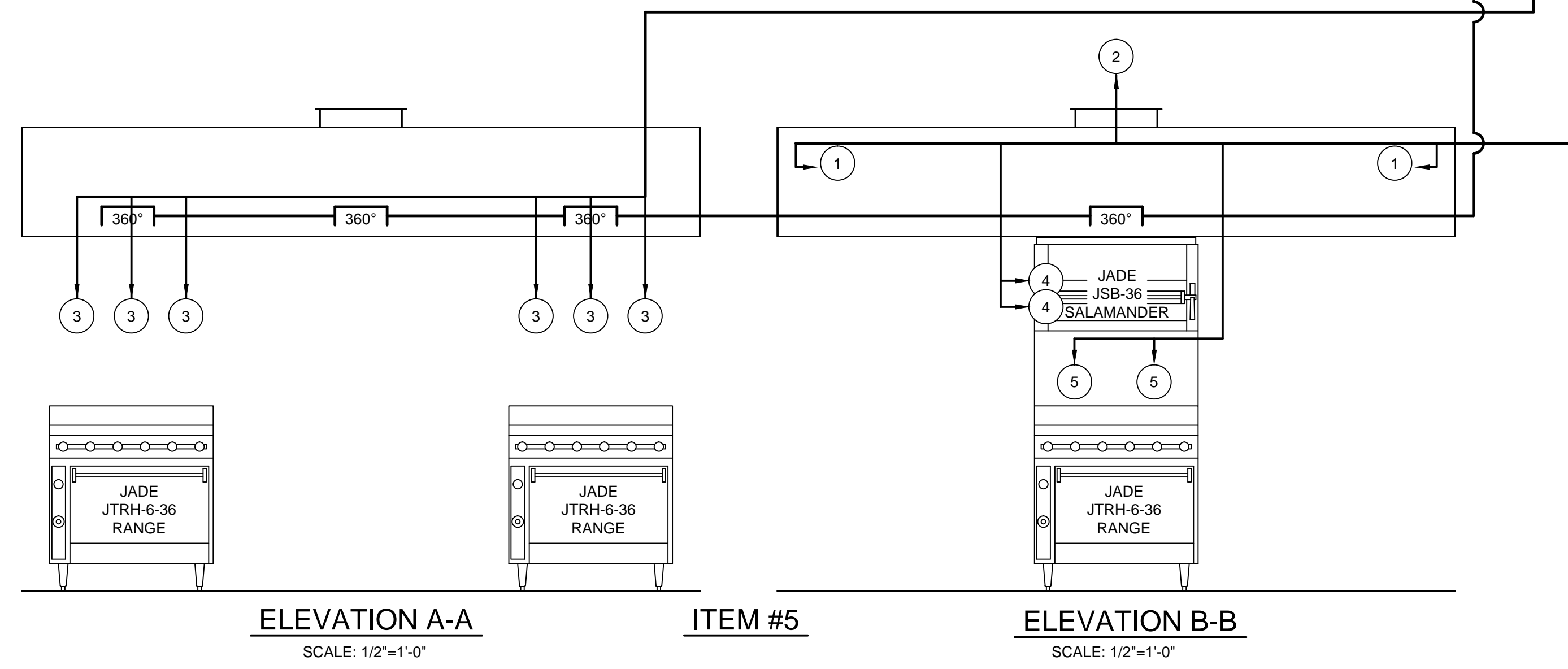


ANSUL ROUGH-IN

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	2" MECHANICAL TYPE GAS VALVE FURNISHED BY CADDY AND INSTALLED BY P.C. ([] VERIFY SIZE).

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS (EACH)	MIN - MAX. HEIGHT ABOVE HAZARD
1	4	ANSUL #1N	1	
2	2	ANSUL #2W	2	
3	12	ANSUL #1F	1	30"-50"
4	4	ANSUL #1/2N	1/2	
5	4	ANSUL #290	2	15"-20"



ANSUL R-102 3/3/3 SYSTEM

FOR VENTILATOR ITEM #3 & 5

WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK

INSTALLATION INFORMATION

ALLOW SUFFICIENT AREA TO MOUNT ANSUL ON CLOSEST STRUCTURAL WALL TO VENTILATOR
 MAXIMUM ANSUL ENCLOSURE DIMENSIONS
 36" LONG x 7 1/2" DEEP x 23 1/2" HIGH
 ESTIMATED TOTAL HANGING WEIGHT: 125 LBS.
 ENCLOSURE MOUNTING HEIGHT 7'-0"

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.
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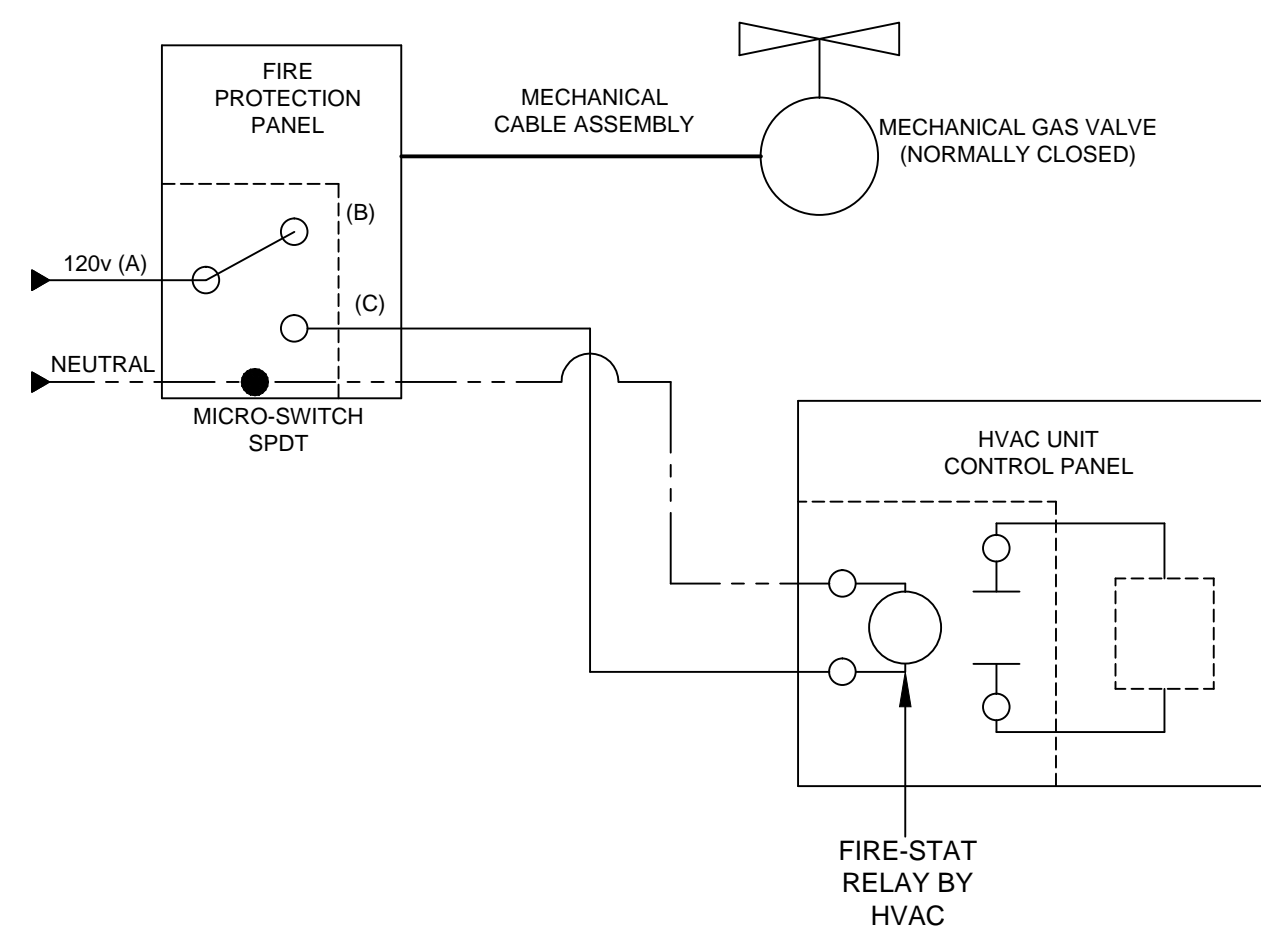
FOR HVAC AND GAS EQUIPMENT SHUTDOWN WHEN USING AN MECHANICAL GAS VALVE

- CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
- CONNECT THE FIRE-STAT RELAY TO TERMINAL (C) OF THE MICRO-SWITCH.

OPERATION

WHEN DETECTION LINES OR HAND "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

- TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT AND SHUT DOWN HVAC UNIT.
- DETECTION LINE WILL CLOSE MECHANICAL GAS VALVE.



REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BJW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	NO CHANGES TO THIS SHEET
C	4-30-04	AGR	NO CHANGES TO THIS SHEET
D	7-16-04	BJW	FABRICATED PER APPROVED DRAWINGS
E	10-6-04	SWL	NO CHANGES TO THIS SHEET

UL **NFPA**

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

EQUIPMENT SCHEDULE

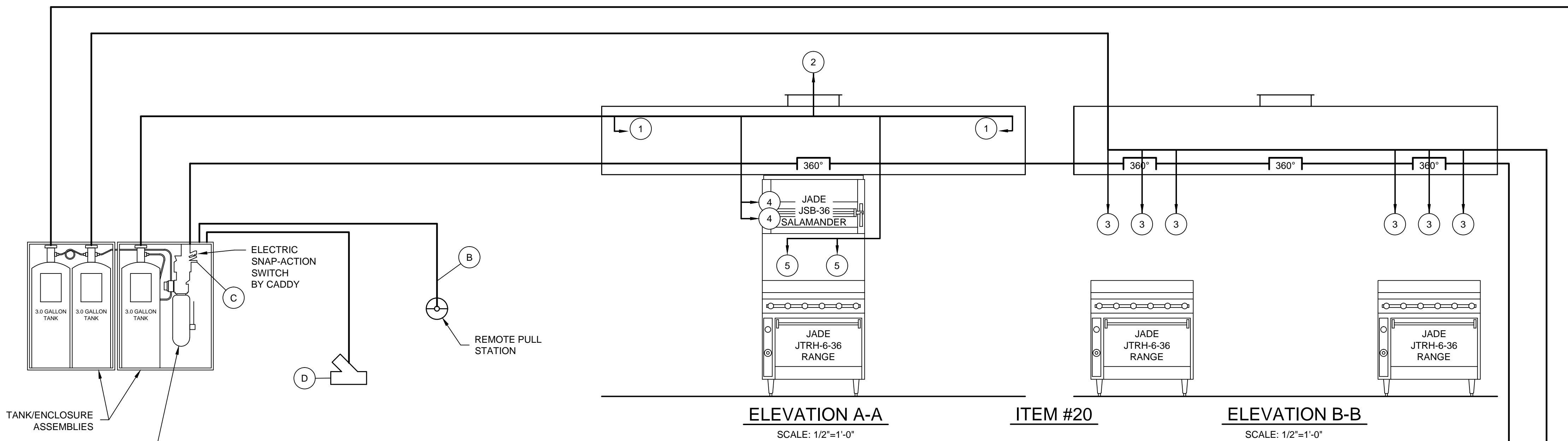
ANSUL R-102 3/3/3

CADDY NO. 0164-2 ITEM NO. 2

JOB: WASHBURN CULINARY
 LOC: CHICAGO, IL
 CUST:
 CUST#:

DATE 11/11/03 SCALE AS NOTED
 DR BY BJW APP'D BY

DWG# D-1-0164 SHT 11 OF 17

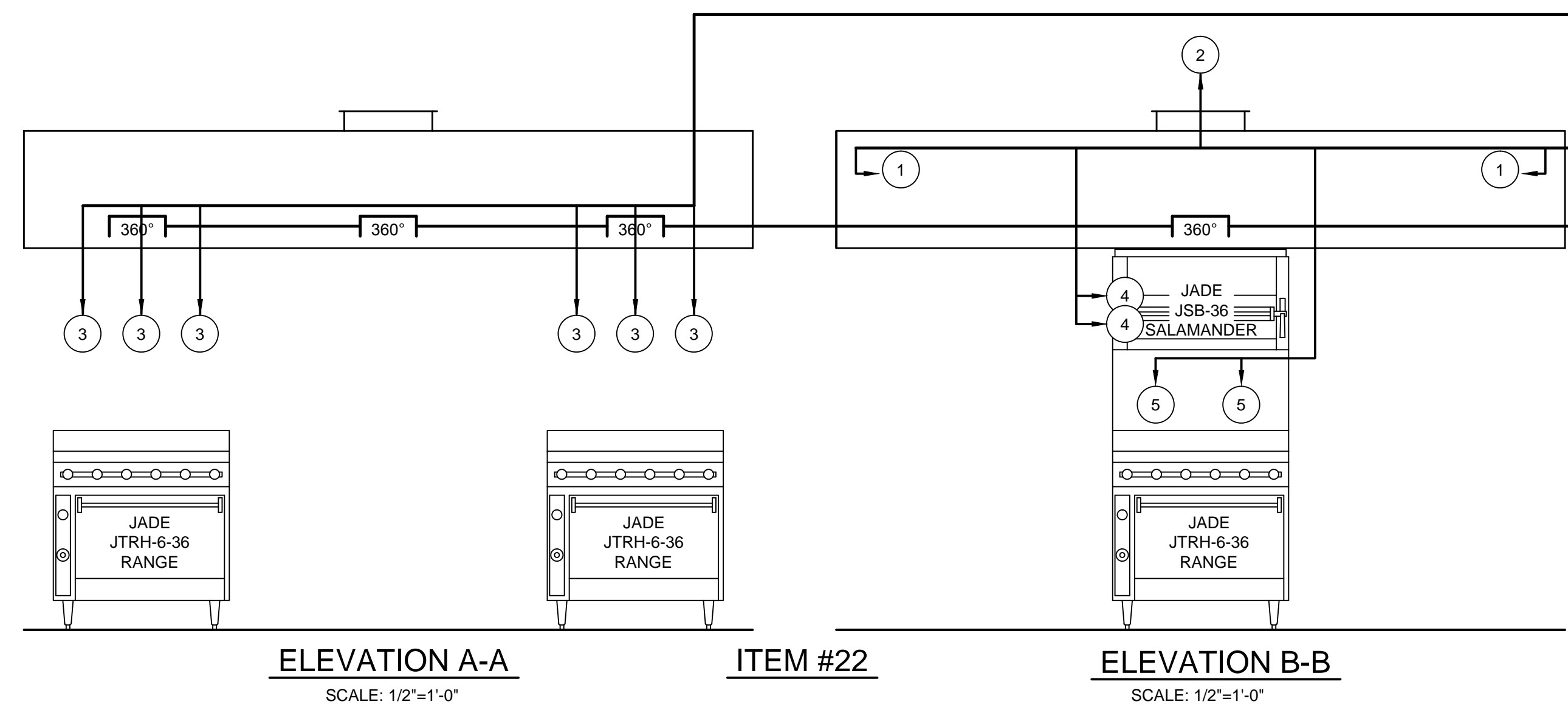


ANSUL ROUGH-IN

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	2" MECHANICAL TYPE GAS VALVE FURNISHED BY CADDY AND INSTALLED BY P.C. ([] VERIFY SIZE).

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS (EACH)	MIN - MAX. HEIGHT ABOVE HAZARD
1	4	ANSUL #1N	1	
2	2	ANSUL #2W	2	
3	12	ANSUL #1F	1	30"-50"
4	4	ANSUL #1/2N	1/2	
5	4	ANSUL #290	2	15"-20"



ANSUL R-102 3/3/3 SYSTEM

FOR VENTILATOR ITEM #20 & 22

WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK

INSTALLATION INFORMATION

ALLOW SUFFICIENT AREA TO MOUNT ANSUL ON CLOSEST STRUCTURAL WALL TO VENTILATOR
 MAXIMUM ANSUL ENCLOSURE DIMENSIONS
 36" LONG x 7 1/2" DEEP x 23 1/2" HIGH
 ESTIMATED TOTAL HANGING WEIGHT: 125 LBS.
 ENCLOSURE MOUNTING HEIGHT 7'-0"

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.
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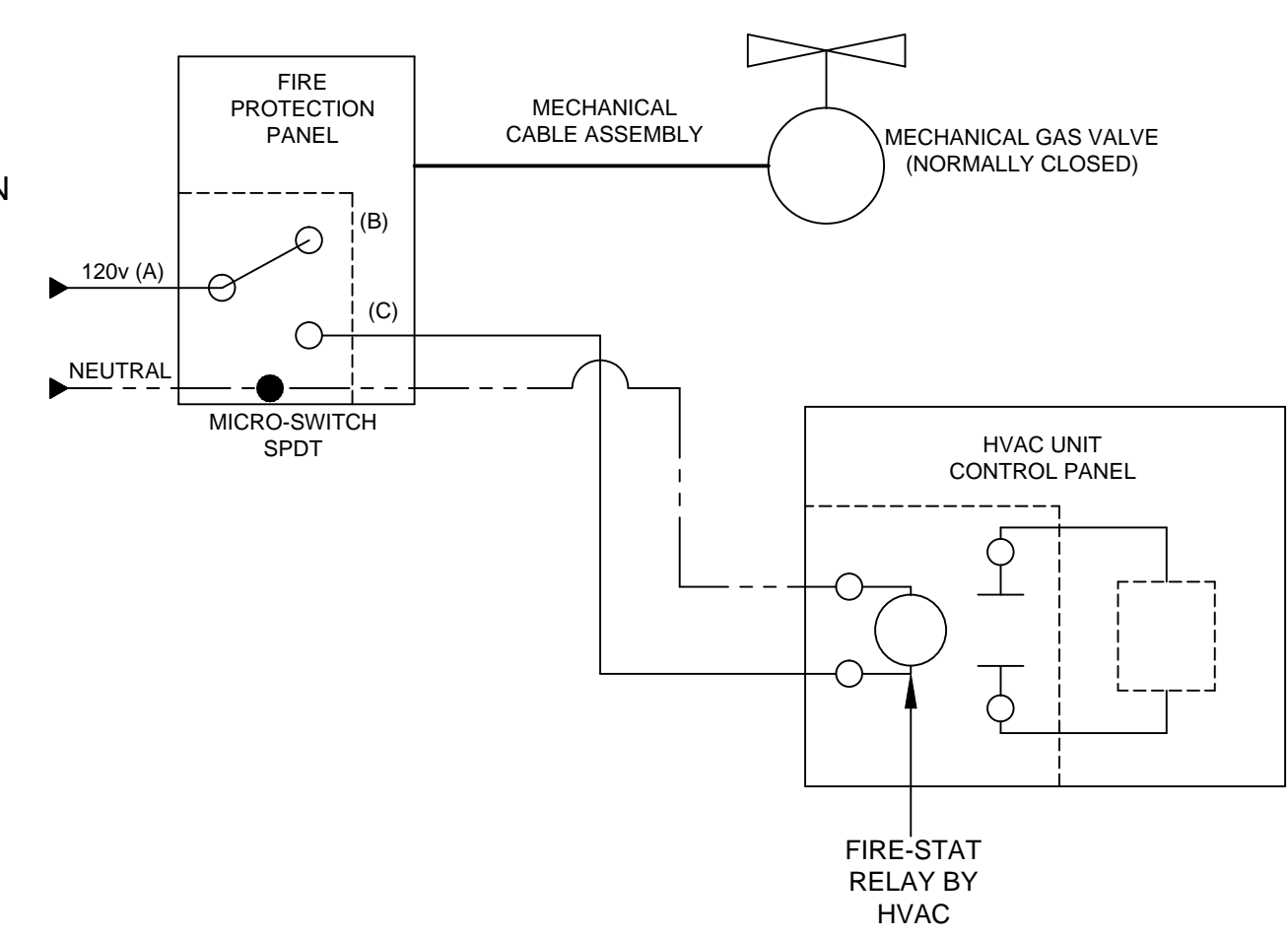
FOR HVAC AND GAS EQUIPMENT SHUTDOWN WHEN USING AN MECHANICAL GAS VALVE

- CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
- CONNECT THE FIRE-STAT RELAY TO TERMINAL (C) OF THE MICRO-SWITCH.

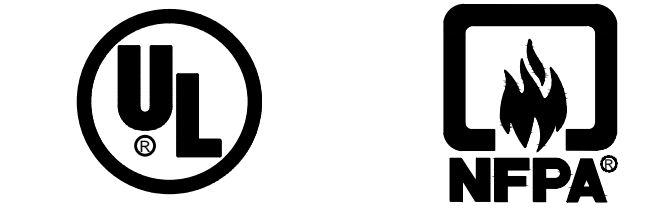
OPERATION

WHEN DETECTION LINES OR HAND "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

- TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT AND SHUT DOWN HVAC UNIT.
- DETECTION LINE WILL CLOSE MECHANICAL GAS VALVE.



REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BLW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	NO CHANGES TO THIS SHEET
C	4-30-04	AGR	NO CHANGES TO THIS SHEET
D	7-16-04	BLW	FABRICATED PER APPROVED DRAWINGS
E	10-6-04	SWL	NO CHANGES TO THIS SHEET



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 3/3/3

CADDY NO. 0164-5 ITEM NO. 26

JOB: WASHBURN CULINARY
 LOC: CHICAGO, IL
 CUST:
 CUST#:

DWG# D-1-0164

SHT 12
 OF 17

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"

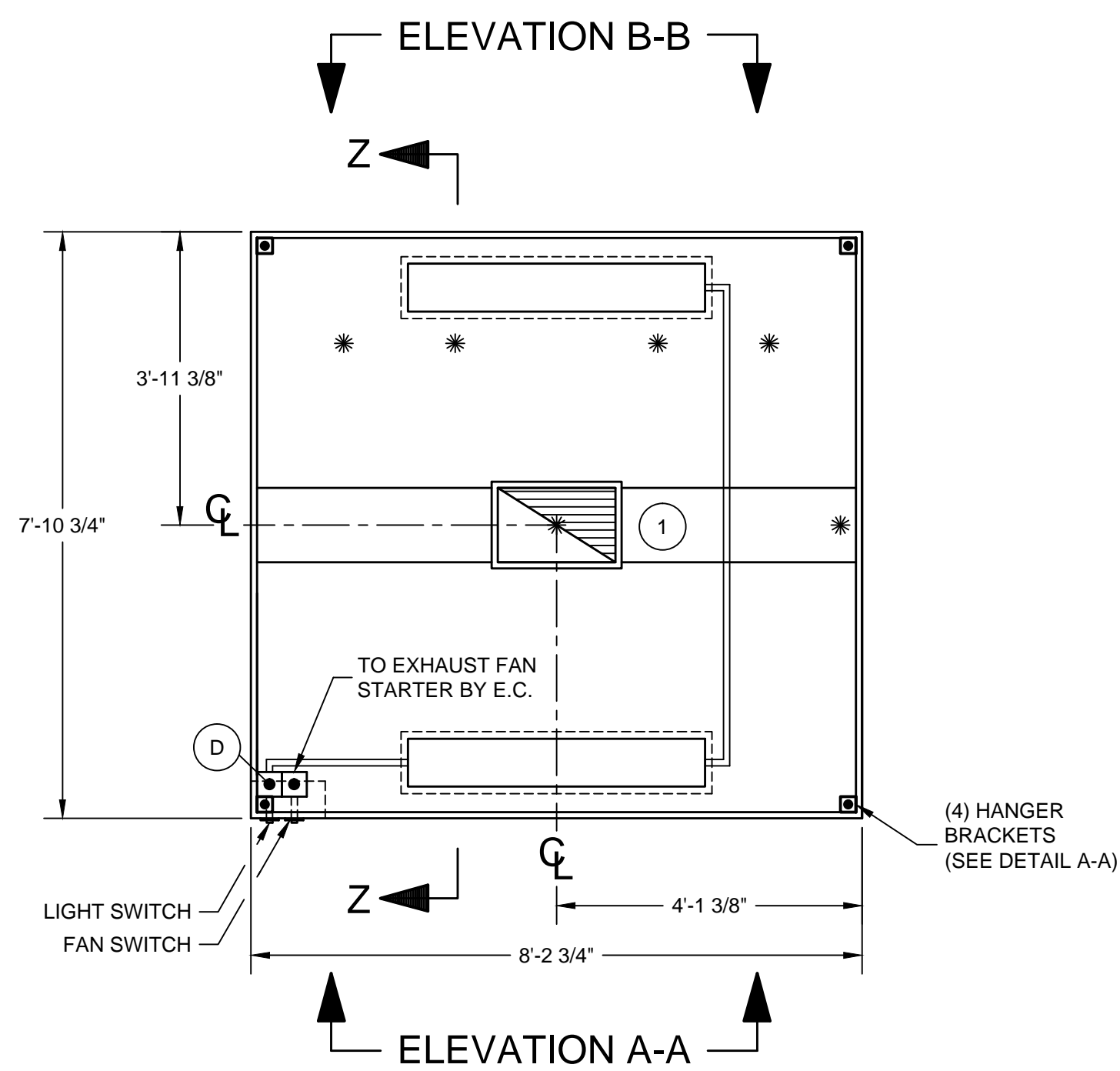
UNDERWRITERS LABORATORIES, INC
Tested under standard U.L. 710 "Exhaust Hoods for Commercial Cooking Equipment". U.L. listed under file number MH8215 and MH12264

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)

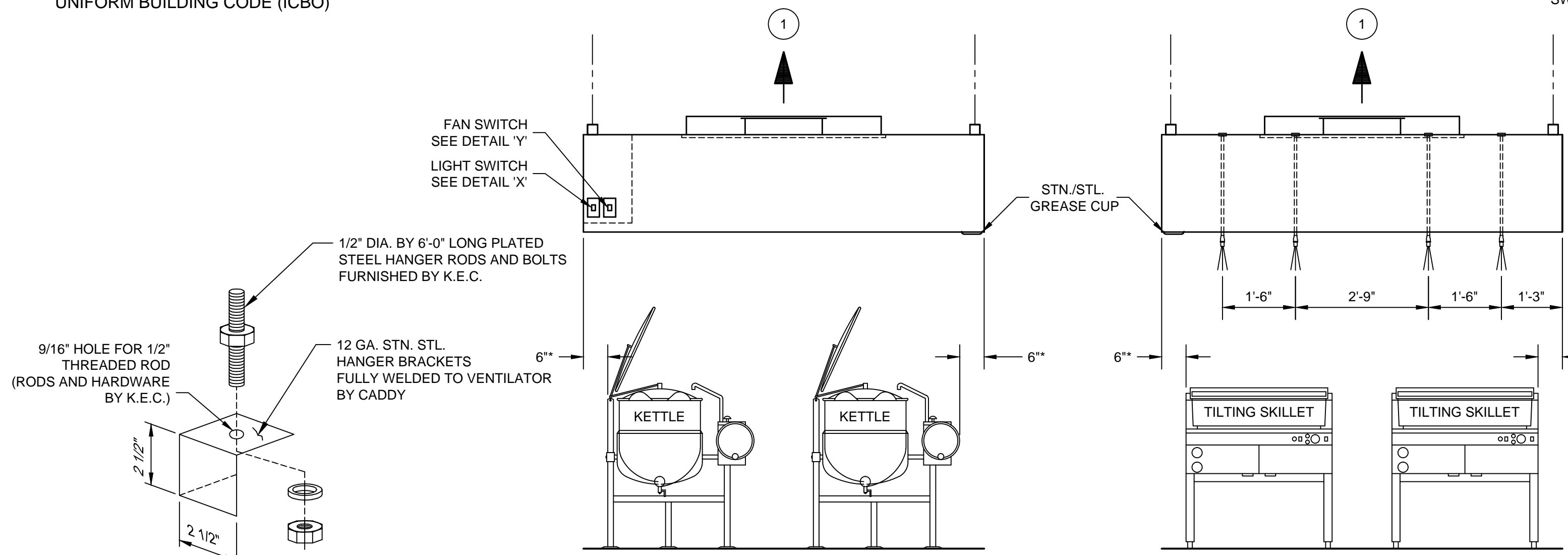


PLAN

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

TOTAL EXHAUST : 2,490 C.F.M.

1 12" X 16" EXHAUST DUCT
2,490 C.F.M. @ 1.60" S.P.



HANGER BRACKET DETAIL A-A

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"

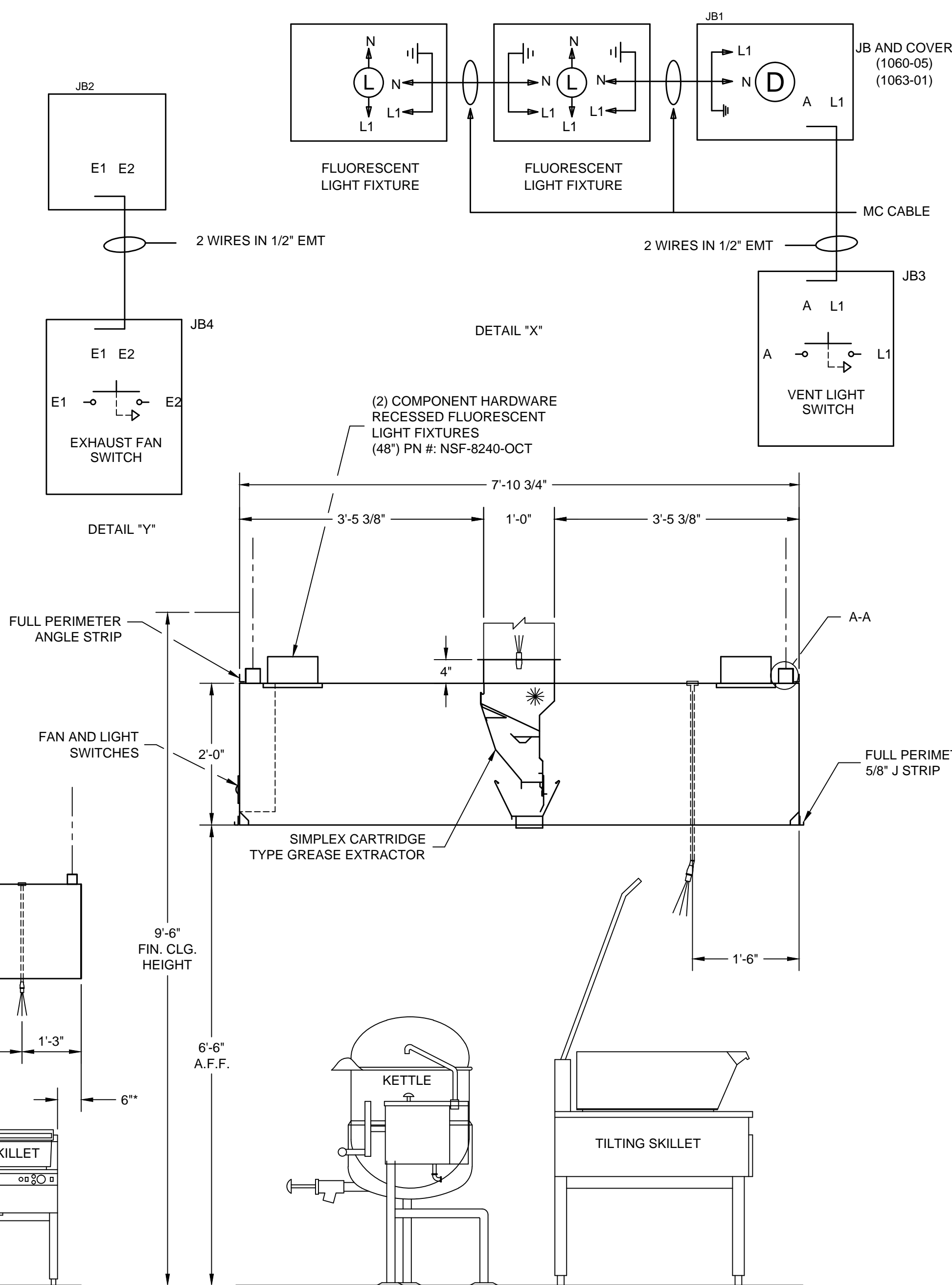
INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA
MAXIMUM VENTILATOR DIMENSIONS
8'-4" LONG x 8'-0" WIDE x 28 1/2" HIGH
ESTIMATED TOTAL HANGING WEIGHT: 738 LBS.

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

ELECTRICAL NOTES:

1. 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.
2. LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY CADDY.



GENERAL NOTES

- EXHAUST AIR REQUIREMENTS:**
1. EXHAUST C.F.M. BASED ON 300 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
- FIRE PROTECTION:**
1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY (ANSUL R-102).
 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.



SYM		QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.16 K.W.	CONNECTED LOAD

REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BJW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	REVISED PER RECEIVED EMAIL ON 2-19-04
C	4-30-04	AGR	NO CHANGES TO THIS SHEET
D	7-17-04	BJW	FABRICATED PER APPROVED DRAWINGS
E	10-6-04	SWL	NO CHANGES TO THIS SHEET

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

EQUIPMENT SCHEDULE

SH-C-II-96

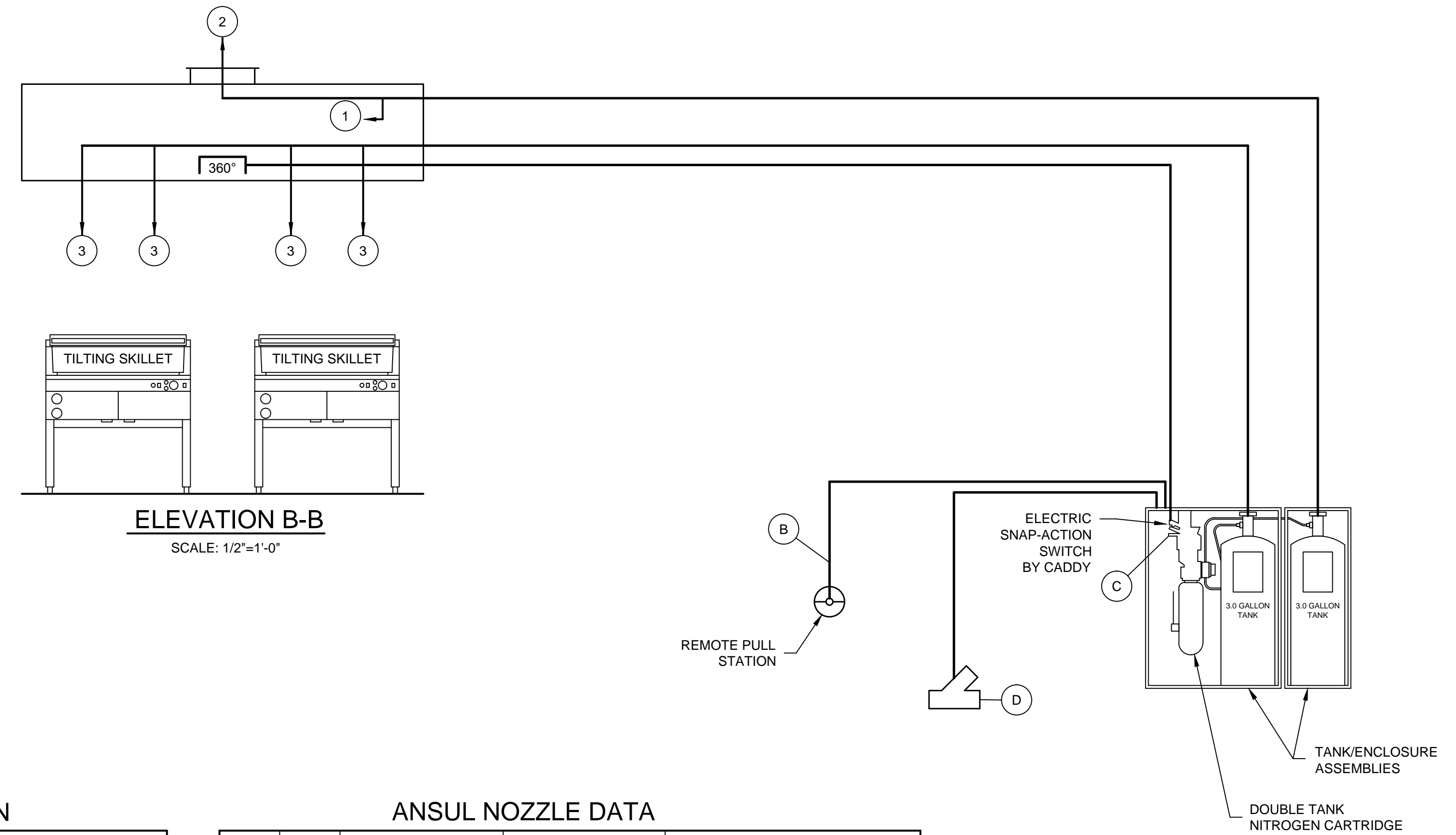
CADDY NO. 0164-12 ITEM NO. 40

JOB: WASHBURN CULINARY
LOC: CHICAGO, IL
CUST:
CUST#:

DWG# D-1-0164

SHT 13 OF 17

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.



ANSUL ROUGH-IN

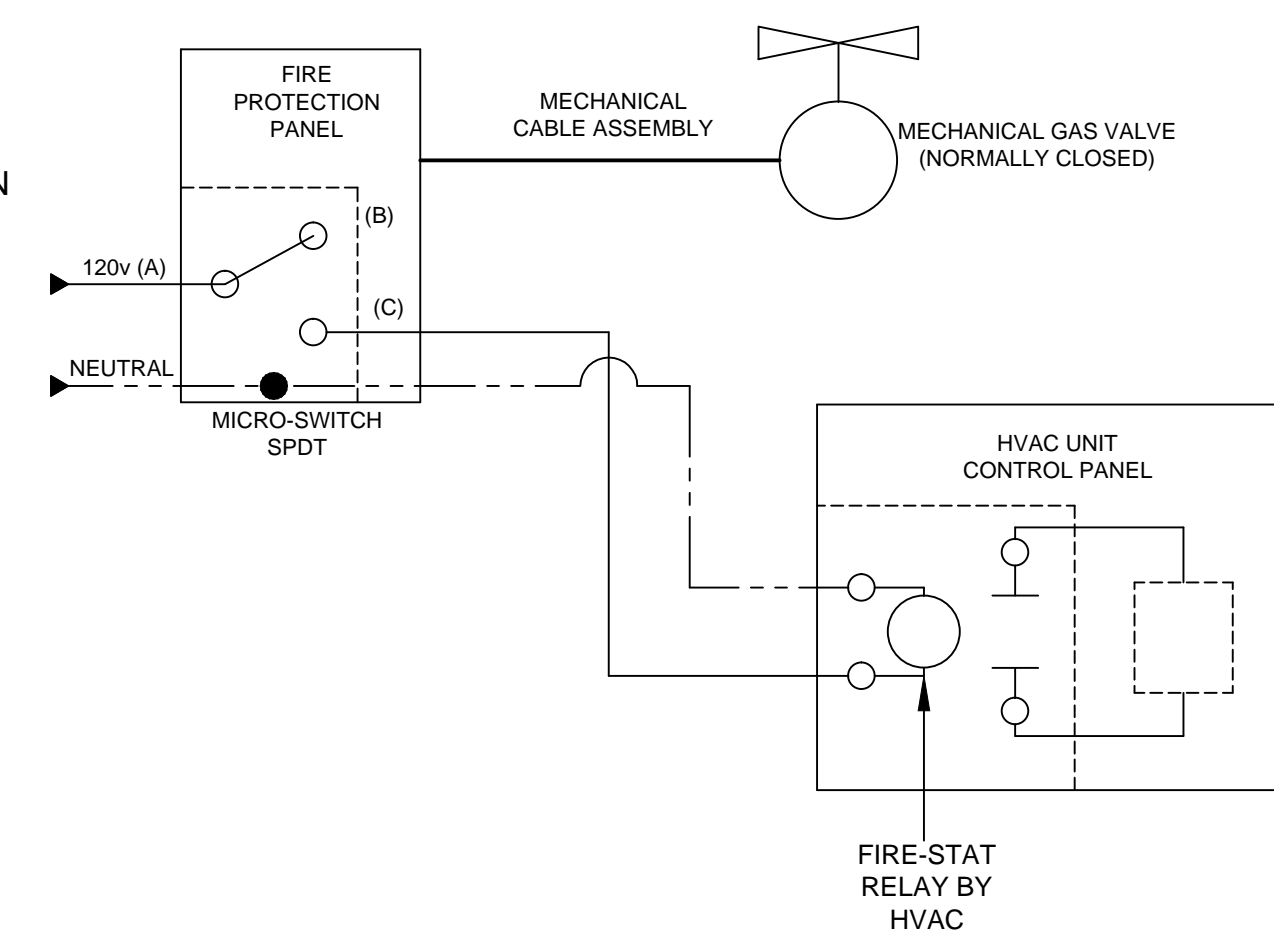
SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR ALARM BY CADDY WIRING BY OTHERS.
D	2" MECHANICAL TYPE GAS VALVE FURNISHED BY CADDY AND INSTALLED BY P.C. ([] VERIFY SIZE).

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS (EACH)	MIN.- MAX. HEIGHT ABOVE HAZARD
1	1	ANSUL #1N	1	
2	1	ANSUL #2W	2	
3	4	ANSUL #3N	3	21"-34"

ANSUL R-102 3/3 SYSTEM
FOR VENTILATOR ITEM #40

WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK



FOR HVAC AND GAS EQUIPMENT SHUTDOWN WHEN USING AN MECHANICAL GAS VALVE

1. CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
2. CONNECT THE FIRE-STAT RELAY TO TERMINAL (C) OF THE MICRO-SWITCH.

OPERATION

WHEN DETECTION LINES OR HAND "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

1. TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT AND SHUT DOWN HVAC UNIT.
2. DETECTION LINE WILL CLOSE MECHANICAL GAS VALVE.

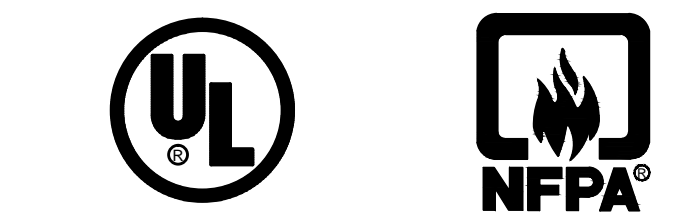
INSTALLATION INFORMATION

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"

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.

REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BJW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	NO CHANGES TO THIS SHEET
C	5-3-04	AGR	NO CHANGES TO THIS SHEET
D	7-19-04	BJW	FABRICATED PER APPROVED DRAWINGS
D	10-6-04	SWL	NO CHANGES TO THIS SHEET



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. 0164-11 ITEM NO. 27

JOB: WASHBURN CULINARY
 LOC: CHICAGO, IL
 CUST:
 CUST#:

DWG# D-1-0164 SHT 14 OF 17

ELECTRICAL NOTES:

1. 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.
2. LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY CADDY.

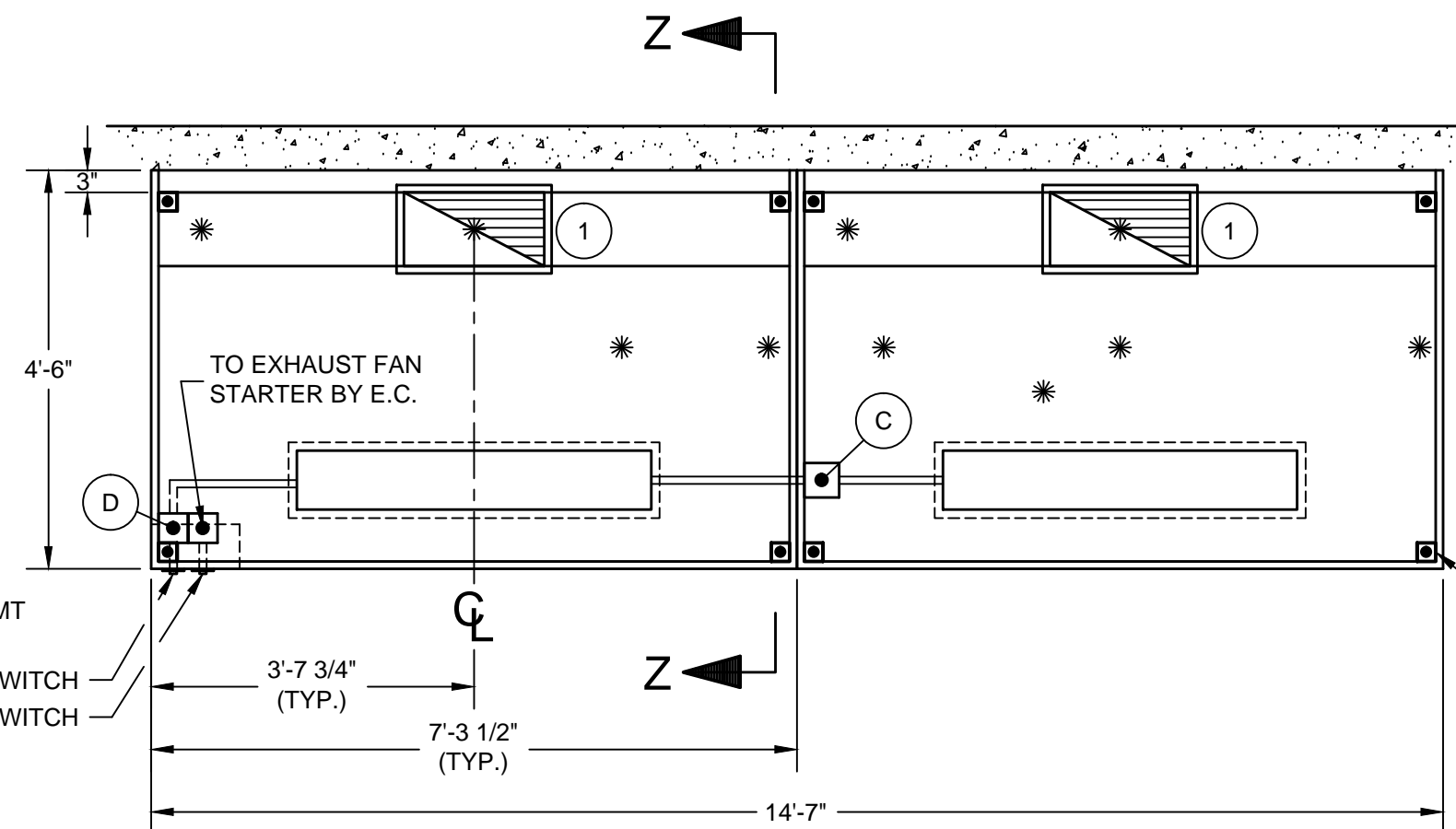
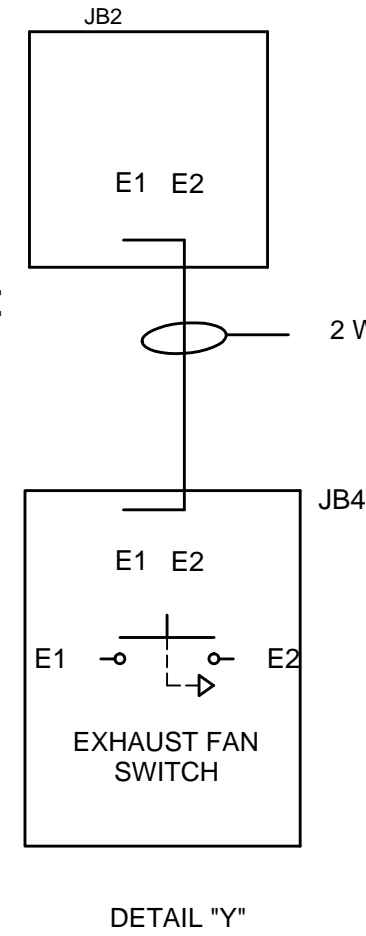
NOTE:
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN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

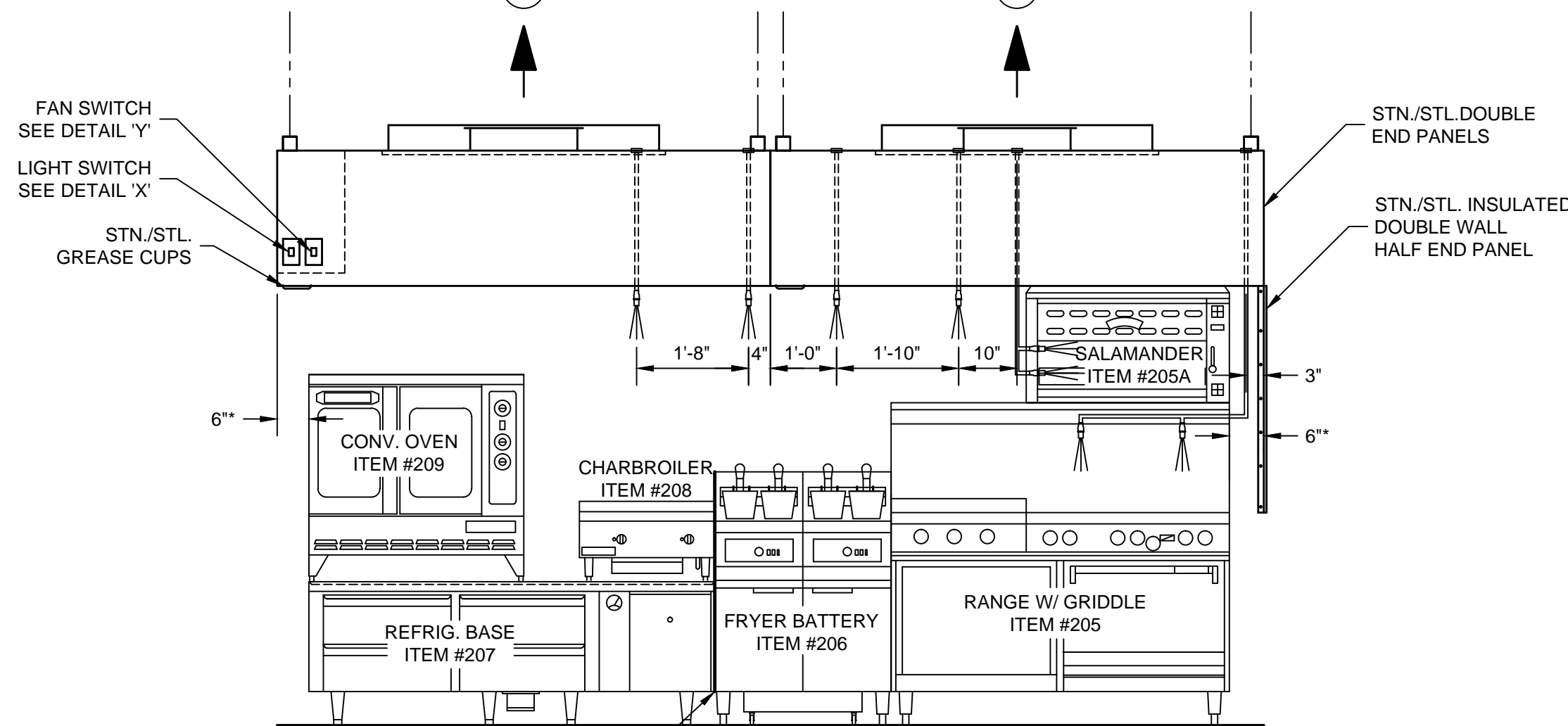
- NATIONAL FIRE PROTECTION ASSOCIATION
In accordance with Recommendation of National Fire Protection Association's NFPA No. 96 "Vapor Removal from Cooking Equipment"
- NATIONAL SANITATION FOUNDATION
Standard #2 - "Food Service Equipment"
- UNDERWRITERS LABORATORIES, INC
Tested under standard U.L. 710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



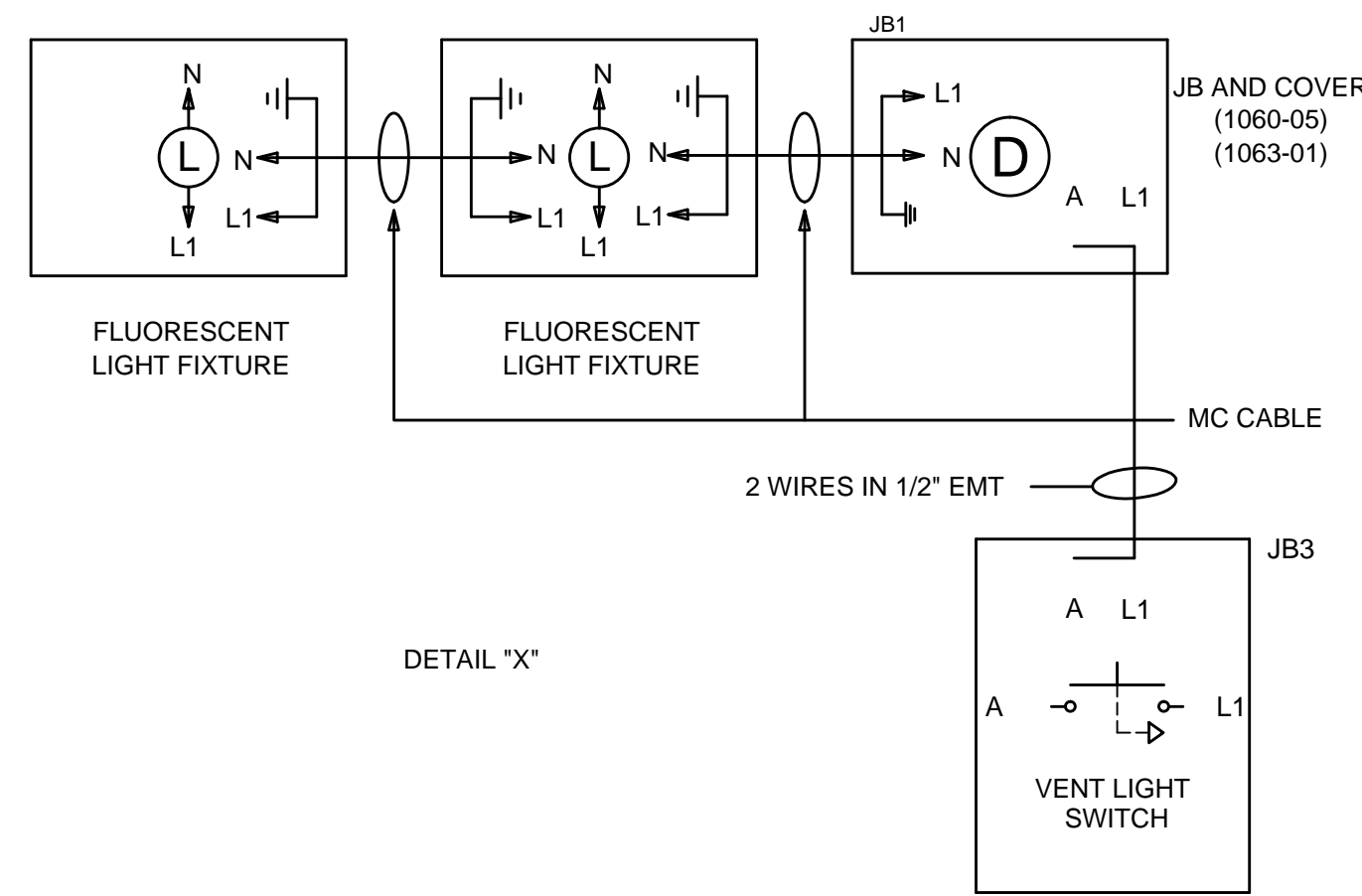
PLAN
SCALE: 1/2"=1'-0"

TOTAL EXHAUST : 4,750 C.F.M.

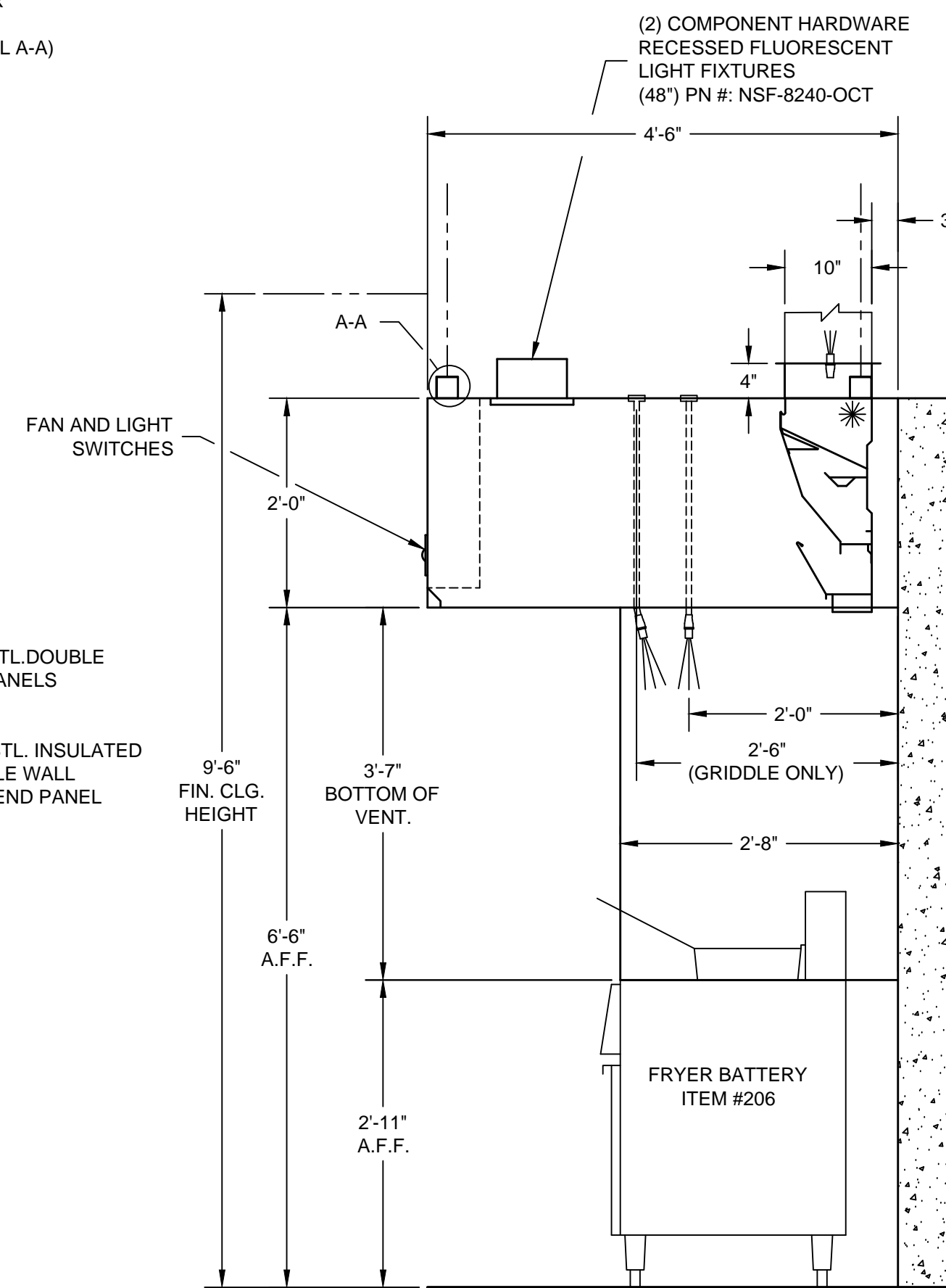
1 10" X 19" EXHAUST DUCTS
2,375 C.F.M. EACH @ 1.60" S.P.



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

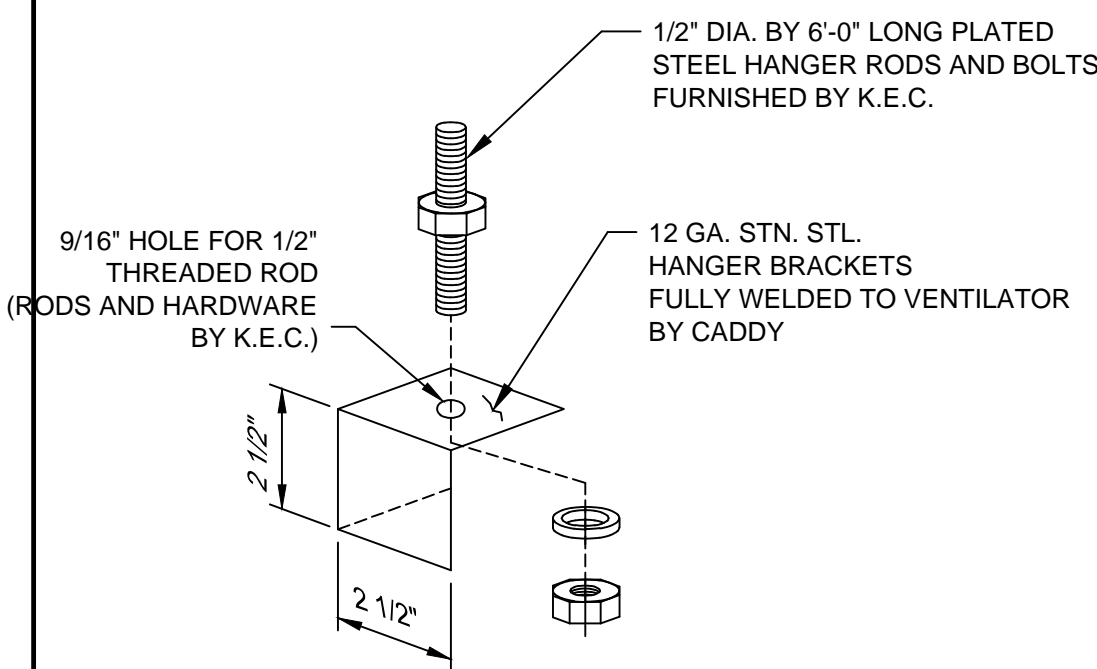


DETAIL "X"



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

- GENERAL NOTES**
- EXHAUST AIR REQUIREMENTS:**
1. EXHAUST C.F.M. BASED ON 325 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
- FIRE PROTECTION:**
1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY (ANSUL R-102).
 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.



HANGER BRACKET DETAIL A-A
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"

GENERAL CONTRACT CONDITIONS
ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITER'S LABORATORIES, INC. IN SO FAR 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 DEVIATE 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: 7'-3 1/2" LONG x 4'-6" WIDE x 28 1/2" HIGH. ESTIMATED TOTAL HANGING WEIGHT: 1,175 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		
SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.16 K.W. CONNECTED LOAD

REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BLW	REVISED DUCT SIZES AND ADDED DOUBLE WALL HALF END PANELS PER REQUEST
B	2-25-04	SWL	REVISE PER EMAIL RECEIVED ON 2-19-04
C	5-3-04	AGR	NO CHANGES TO THIS SHEET
D	7-17-04	BLW	FABRICATED PER APPROVED DRAWINGS
E	10-6-04	SWL	NO CHANGES TO THIS SHEET

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

EQUIPMENT SCHEDULE

SH-C-54

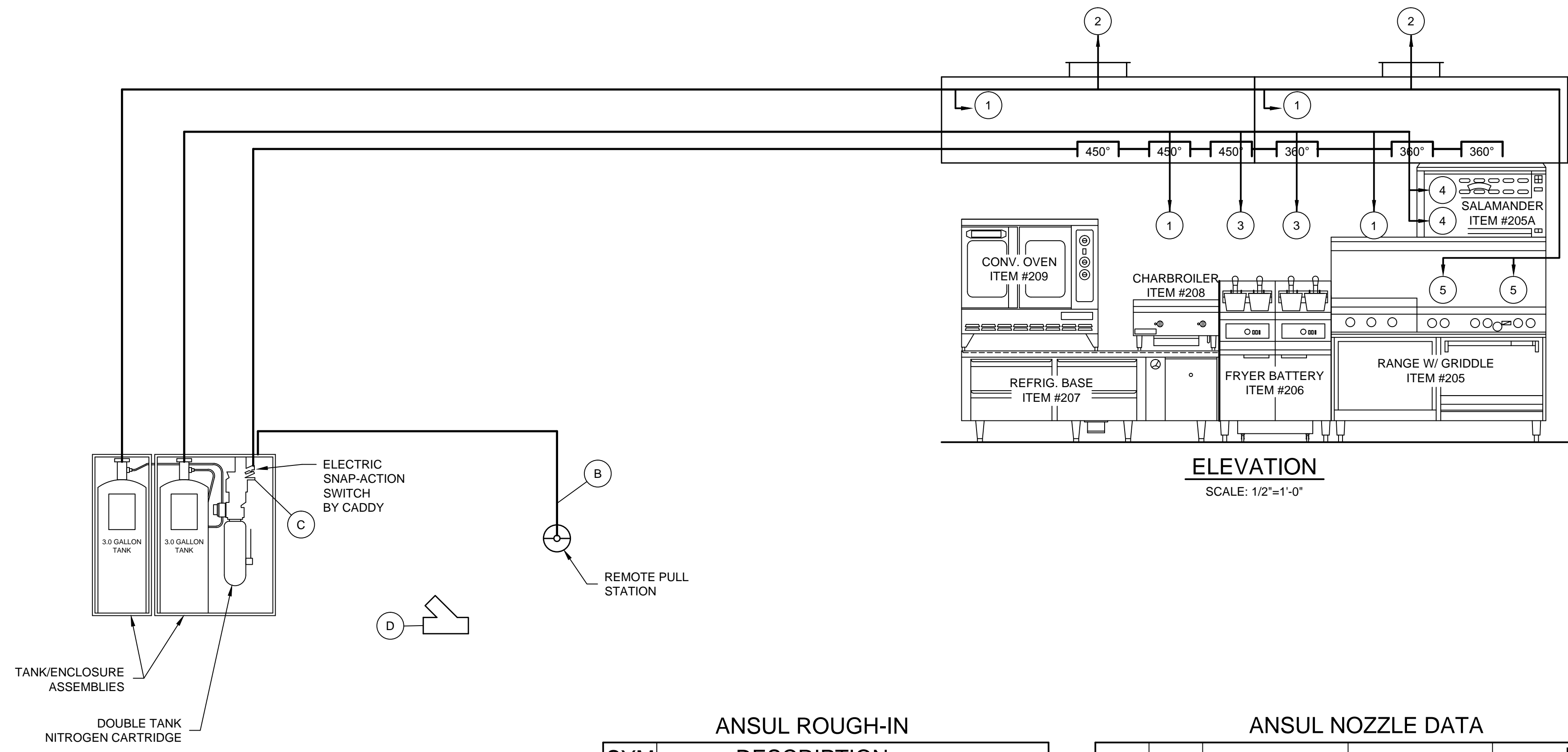
CADDY NO. 0164-15 ITEM NO. 204

JOB: WASHBURN CULINARY
LOC: CHICAGO, IL
CUST:
CUST#:

DATE: 11/11/03 SCALE: AS NOTED
DR BY: BJW APPD BY:

DWG# D-1-0164

SHT 15 OF 17



ANSUL ROUGH-IN

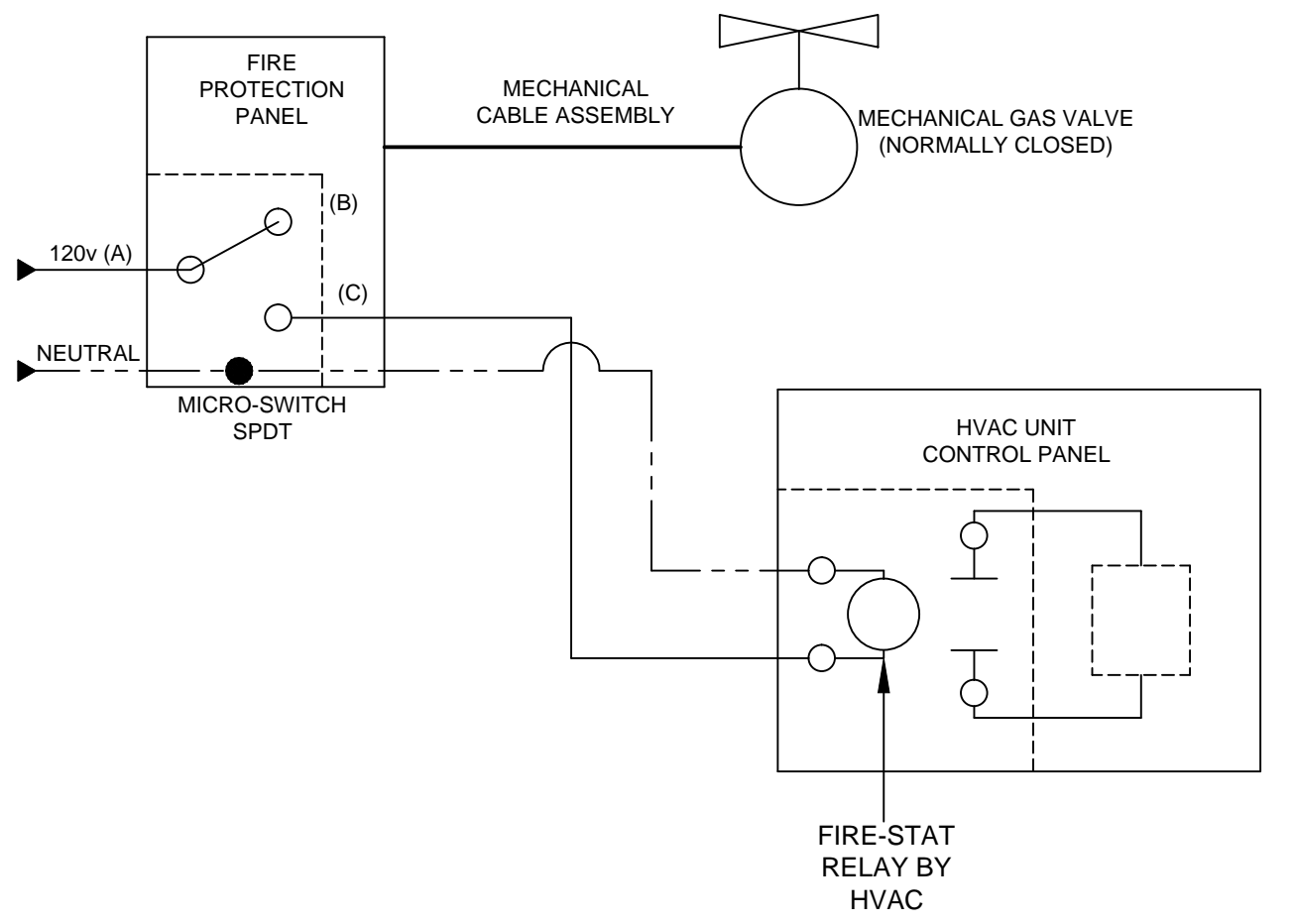
SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR ALARM BY CADDY WIRING BY OTHERS.
D	120/1/60 ELECTRICAL TYPE GAS VALVE FURNISHED BY CADDY, INSTALLED BY P.C., WIRED BY K.E.C.

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS (EACH)	MIN.- MAX. HEIGHT ABOVE HAZARD
1	4	ANSUL #1N	1	35"-40" (GRIDDLE ONLY) 26"-40" (CHAR BROILER ONLY)
2	2	ANSUL #2W	2	
3	2	ANSUL #3N	3	21"-34"
4	2	ANSUL #1/2N	1/2	
5	2	ANSUL #290	2	15"-20"

ANSUL R-102 3/3 SYSTEM
FOR VENTILATOR ITEM #204

WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK



FOR HVAC AND GAS EQUIPMENT SHUTDOWN WHEN USING AN MECHANICAL GAS VALVE

- CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
- CONNECT THE FIRE-STAT RELAY TO TERMINAL (C) OF THE MICRO-SWITCH.

OPERATION

WHEN DETECTION LINES OR HAND "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

- TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT AND SHUT DOWN HVAC UNIT.
- DETECTION LINE WILL CLOSE MECHANICAL GAS VALVE.

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"

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.

REVISIONS			
REV	DATE	BY	REMARKS
A	2-13-04	BJW	NO CHANGES TO THIS SHEET
B	2-25-04	SWL	NO CHANGES TO THIS SHEET
C	5-3-04	AGR	NO CHANGES TO THIS SHEET
D	7-17-04	BJW	FABRICATED PER APPROVED DRAWINGS
E	10-6-04	SWL	NO CHANGES TO THIS SHEET

UL **NFPA**

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

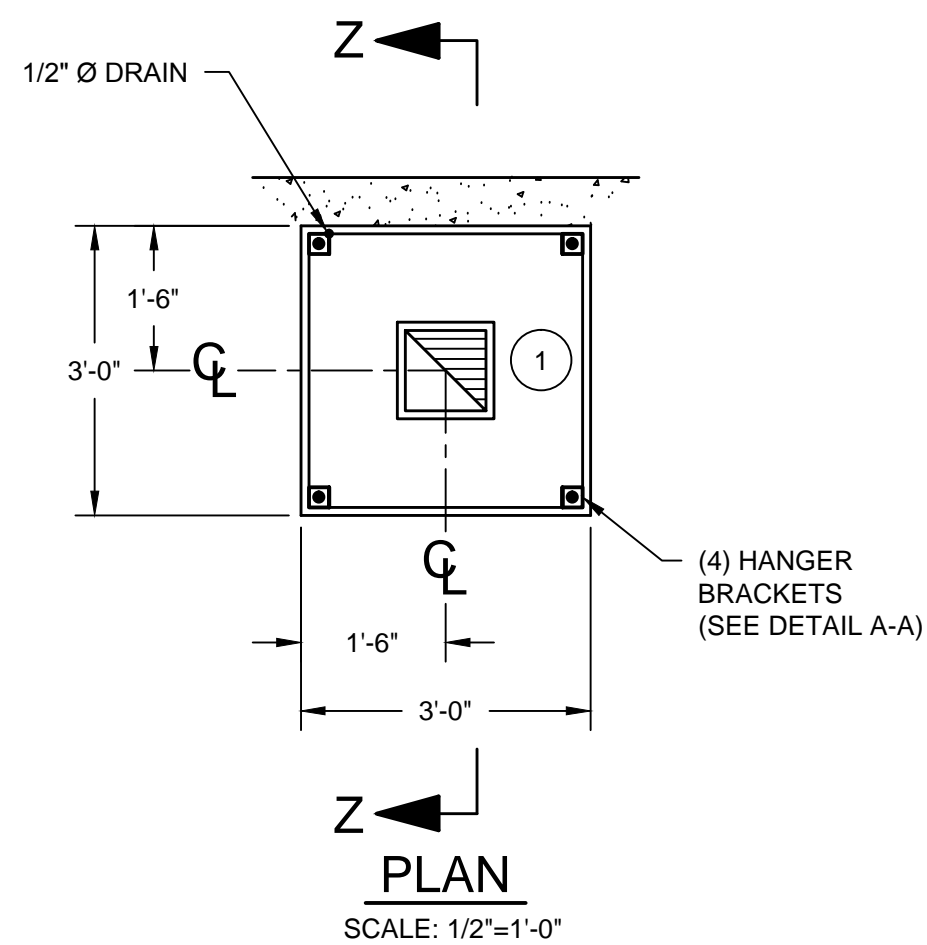
EQUIPMENT SCHEDULE

ANSUL R-102 3/3

CADDY NO. 0164-16 ITEM NO. 227

JOB: WASHBURN CULINARY
 LOC: CHICAGO, IL
 CUST:
 CUST#:

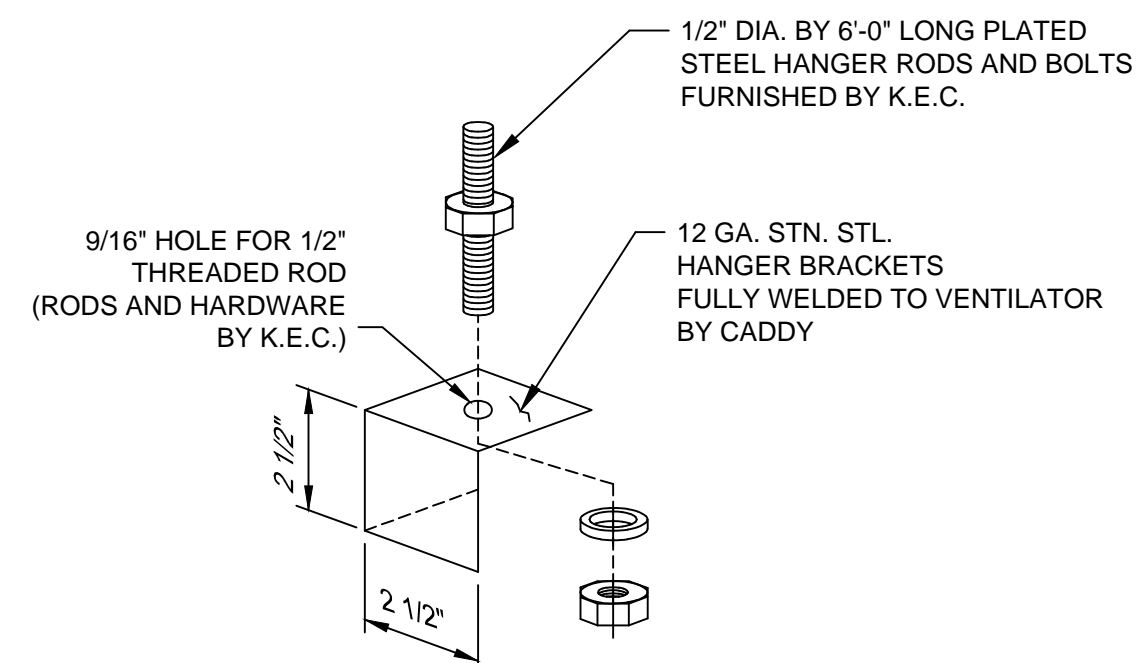
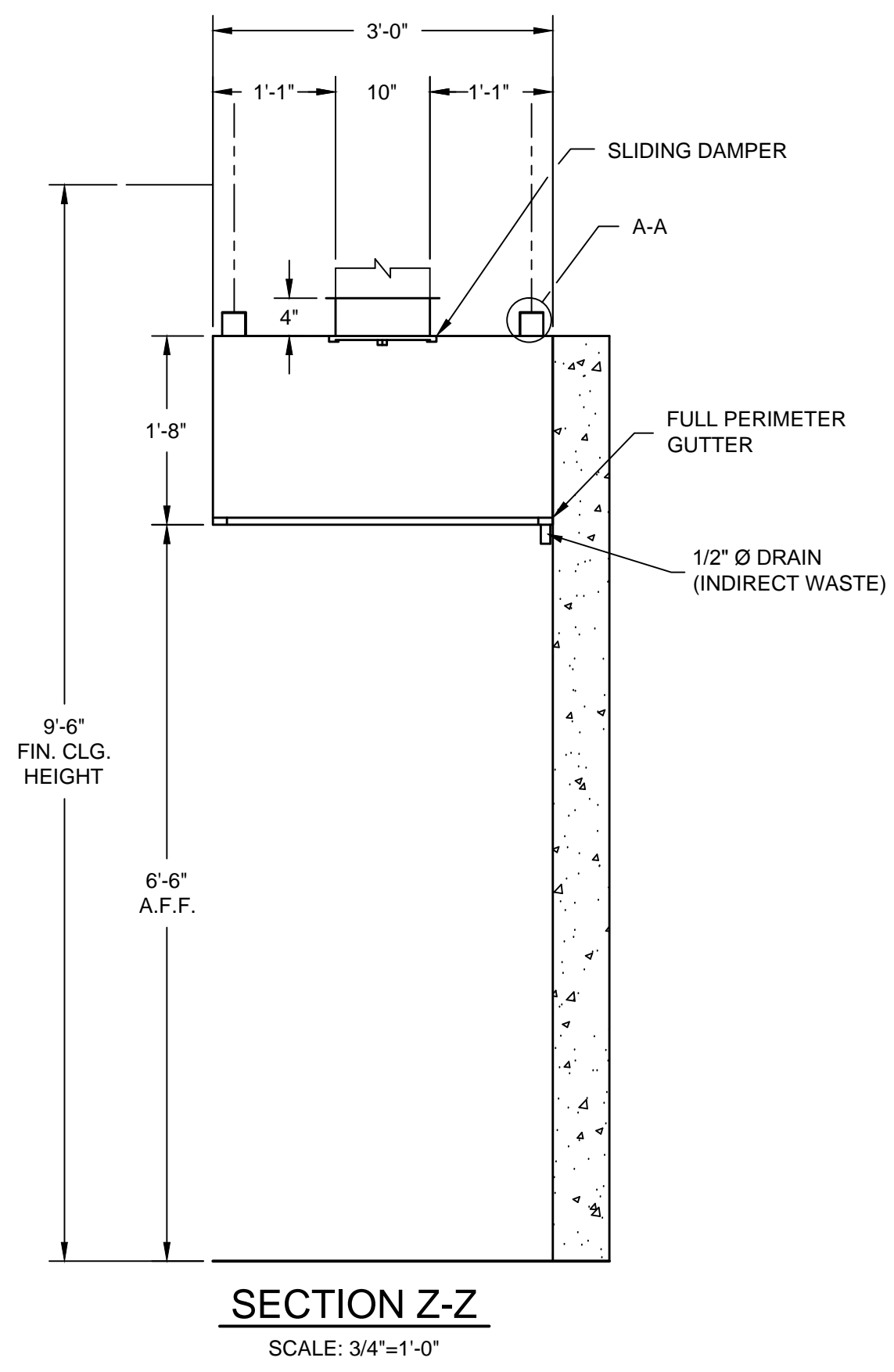
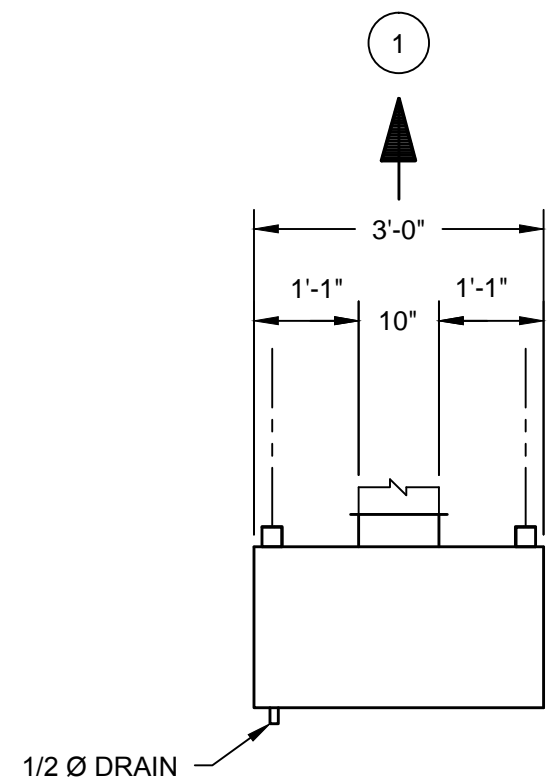
DWG# D-1-0164 SHT 16 OF 17



2 - REQUIRED

TOTAL EXHAUST : 450 C.F.M.

① 10" X 10" EXHAUST DUCT
450 C.F.M. @ 0.25" S.P.



THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

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



NOTES				REVISIONS			
REV	DATE	BY	REMARKS	REV	DATE	BY	REMARKS
1. AIR SYSTEMS SHALL NOT BE LIABLE FOR IMPROPER FUNCTION DUE TO CHANGE IN STATIC PRESSURE OR AIR VOLUMES SPECIFIED. 2. ALL DIMENSIONS TO BE VERIFIED IN FIELD BY OTHERS BEFORE VENTILATORS ARE RELEASED FOR MANUFACTURE. 3. INDICATE ALL BEAMS, COLUMNS, ETC. WHICH MAY CONFLICT WITH VENTILATOR OR EXHAUST OUTLET COLLAR(S) (INDICATE SIZE, LOCATION, AND HEIGHT ABOVE FINISHED FLOOR.) 4. INSTALLING CONTRACTOR SHALL CHECK ALL BUILDING ACCESS, ENTRANCE AND FIELD CONDITIONS TO ENSURE SUFFICIENT CLEARANCE TO ALLOW VENTILATOR SECTION(S) (SIZE(S) AS DIMENSIONED ON THIS DRAWING) TO BE BROUGHT INTO BUILDING AND INSTALLED ACCORDING TO AIR SYSTEMS RECOMMENDATIONS. 5. ALL EXHAUST DUCT COLLARS ARE INSIDE DIMENSIONS. CONNECTION DUCTWORK SHALL SLEEVE INTO VENTILATOR OUTLET(S). 6. ALL DUCTWORK BEYOND THE VENTILATOR OR EXHAUST DUCT COLLAR(S) TO BE PROVIDED AND INSTALLED BY OTHERS IN ACCORDANCE WITH JURISDICTIONAL CODES, AND MUST BE MECHANICALLY STRONG, AND GREASE AND WATER TIGHT. 7. VENTILATOR(S) SHALL BE N.S.F. APPROVED AND SHALL BEAR N.S.F. LABELS VISIBLY AFFIXED TO EXTERIOR.				A	2-13-04	BLW	NO CHANGES TO THIS SHEET
				B	2-25-04	SWL	NO CHANGES TO THIS SHEET
				C	5-3-04	AGR	NO CHANGES TO THIS SHEET
				D	7-17-04	BLW	FABRICATED PER APPROVED DRAWINGS
				E	10-6-04	SWL	NO CHANGES TO THIS SHEET
DATE: 11/11/03 DR BY: BJW				SCALE: AS NOTED APP'D BY:			

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA
 MAXIMUM VENTILATOR DIMENSIONS 3'-0" LONG x 3'-0" WIDE x 24" HIGH
 ESTIMATED HANGING WEIGHT: 150 LBS.

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

GENERAL CONTRACT CONDITIONS:
 ELECTRICAL WORK DONE BY CADDY CORPORATION OF AMERICA 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 (N.E.C.), CADDY CORPORATION OF AMERICA DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATE 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 CHARGE TO CADDY CORPORATION OF AMERICA. 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 DRAWINGS(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.

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

EQUIPMENT SCHEDULE

CH-W-36

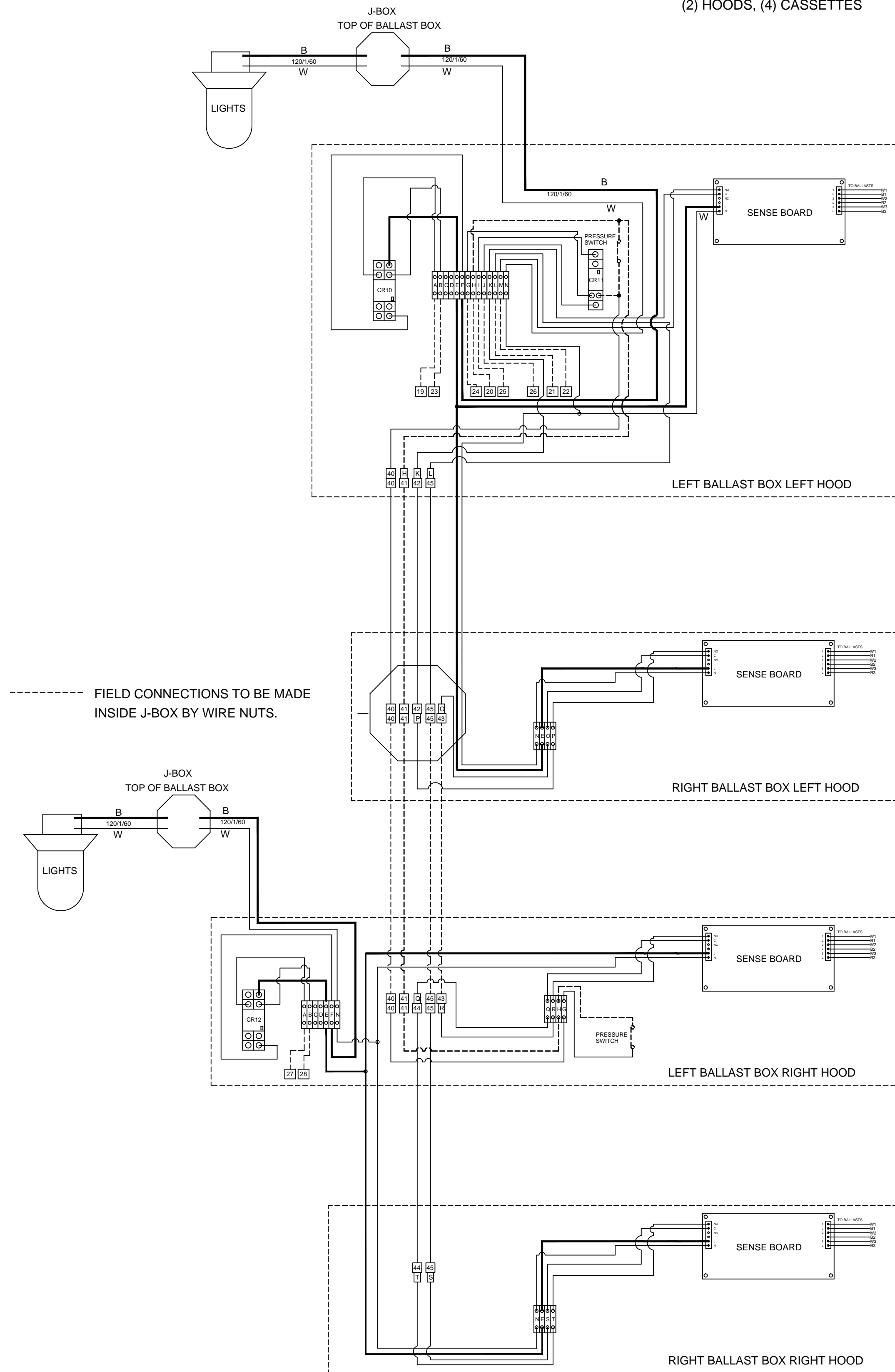
CADDY NO. 0164-13/14 ITEM NO. 50/109

JOB: WASHBURN CULINARY
 LOC: CHICAGO, IL
 CUST:
 CUST#:

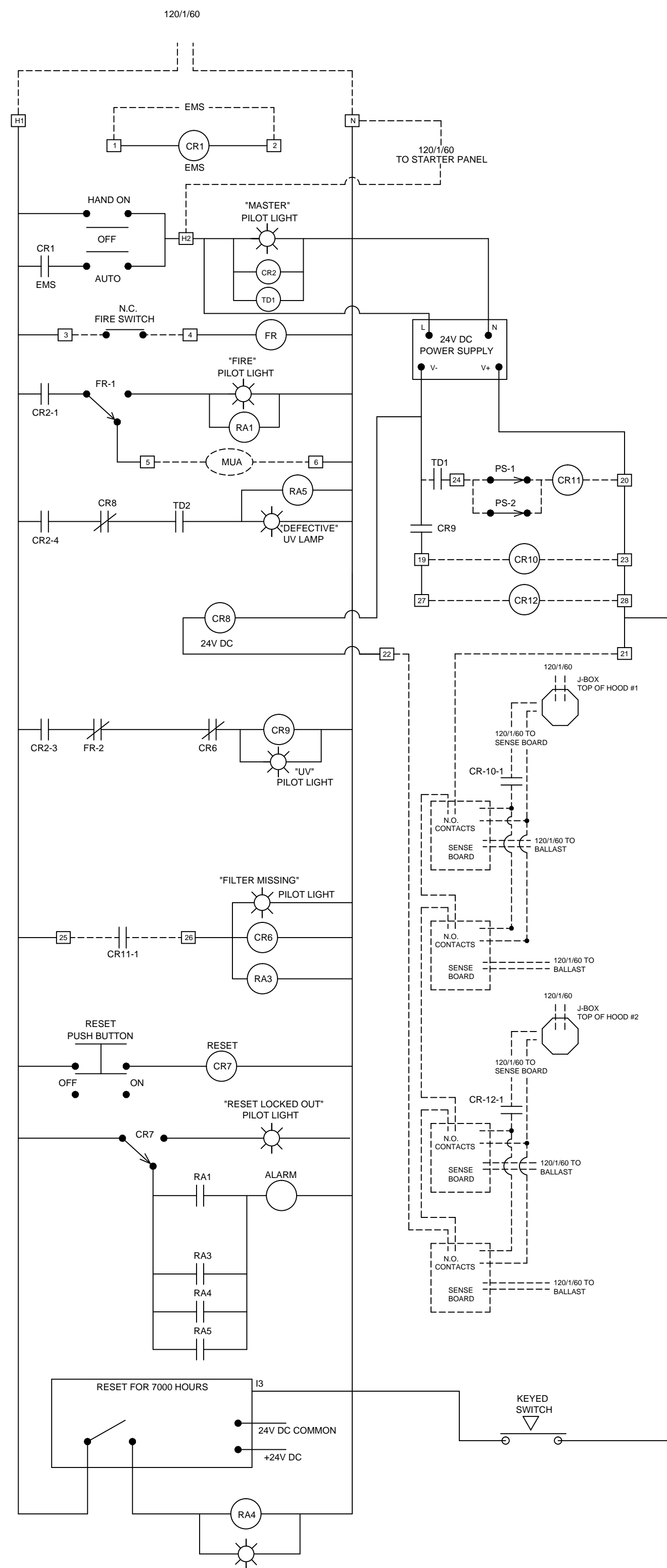
DWG# D-1-0164

SHT 17
OF 17

BALLAST BOX WIRING
(2) HOODS, (4) CASSETTES



UV CONTROL PANEL WIRING
(2) HOODS, (4) CASSETTES



SEQUENCE OF OPERATIONS

- Main switch set to "Auto", "EMS" system will start system
 - Main switch set to "Hand On" system will start
 - In case of fire, Supply air, Capture-Jet air, and UV bulb power will be shut off Alarm will sound
 - If a filter is missing, alarm will sound, pilot light will energize and "UV" bulb power will be shut off.
 - If "Sense" board in ballast box senses faulty light bulb, alarm will sound and pilot light will energize
 - If timer reaches 7000 hours, alarm will sound and pilot light will energize.
- * All alarm signals will be able to be shut off by use of push button switch
Pilot Lights stay energized until the pushbutton is pushed again

REVISIONS			
REV	DATE	BY	REMARKS

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

EQUIPMENT SCHEDULE

CPE-U
INTERNAL WIRING DIAGRAM
BALLAST BOX WIRING DIAGRAM

CADDY NO. 0164-7 ITEM NO. 28

JOB: WASHBURN CULINARY
LOC: CHICAGO, IL.
CUST:
CUST#:

DATE	10/07/04	SCALE	AS NOTED	DWG# D-2-0164	SHT 1 OF 1
DR BY	SWL	APP'D BY			