

**GENERAL NOTES**

- EXHAUST AIR REQUIREMENTS:**
- EXHAUST C.F.M. BASED ON 300 C.F.M. PER LINEAR FOOT.
  - EXHAUST STATIC PRESSURE IS 1.00" 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 1,800 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.).
  - VENTILATORS ARE NOT TO BE INSTALLED IN AREAS MEANT TO HANDLE ENVIRONMENTAL AIR.
  - 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 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 (D) BY CADDY. RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
- LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY ELECTRICAL CONTRACTOR.



**THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:**

NATIONAL FIRE PROTECTION ASSOCIATION  
IN ACCORDANCE WITH RECOMMENDATION OF NATIONAL FIRE PROTECTION ASSOCIATION'S NFPA NO. 96 "VAPOR REMOVAL FROM COOKING EQUIPMENT"

NATIONAL SANITATION FOUNDATION

STANDARD #2 - "FOOD SERVICE EQUIPMENT"

ETL, INTERTEK

TESTED UNDER STANDARD U.L. 710 "EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT". ETL LISTED UNDER CONTROL # 3177269

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

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SECTION 507 - COMMERCIAL KITCHEN HOODS

EXCLUDES CODE #507.2.1.1. CONSULT FACTORY FOR COMPLIANCE OPTIONS.

**NOTE:**

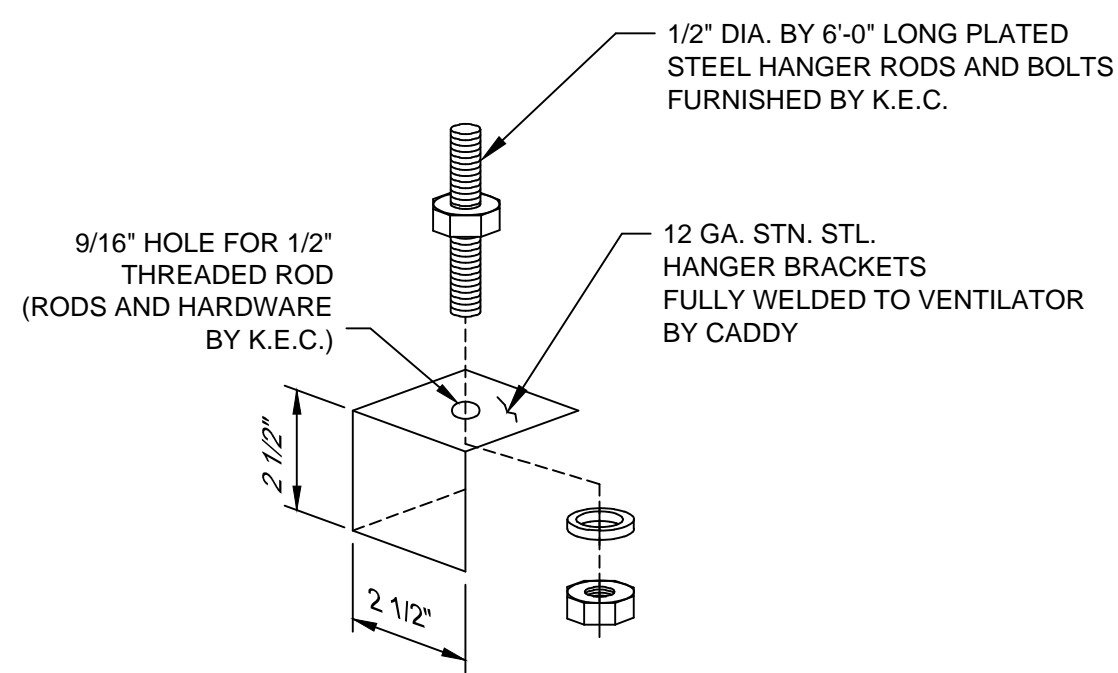
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**CONTRACTOR NOTE:**

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

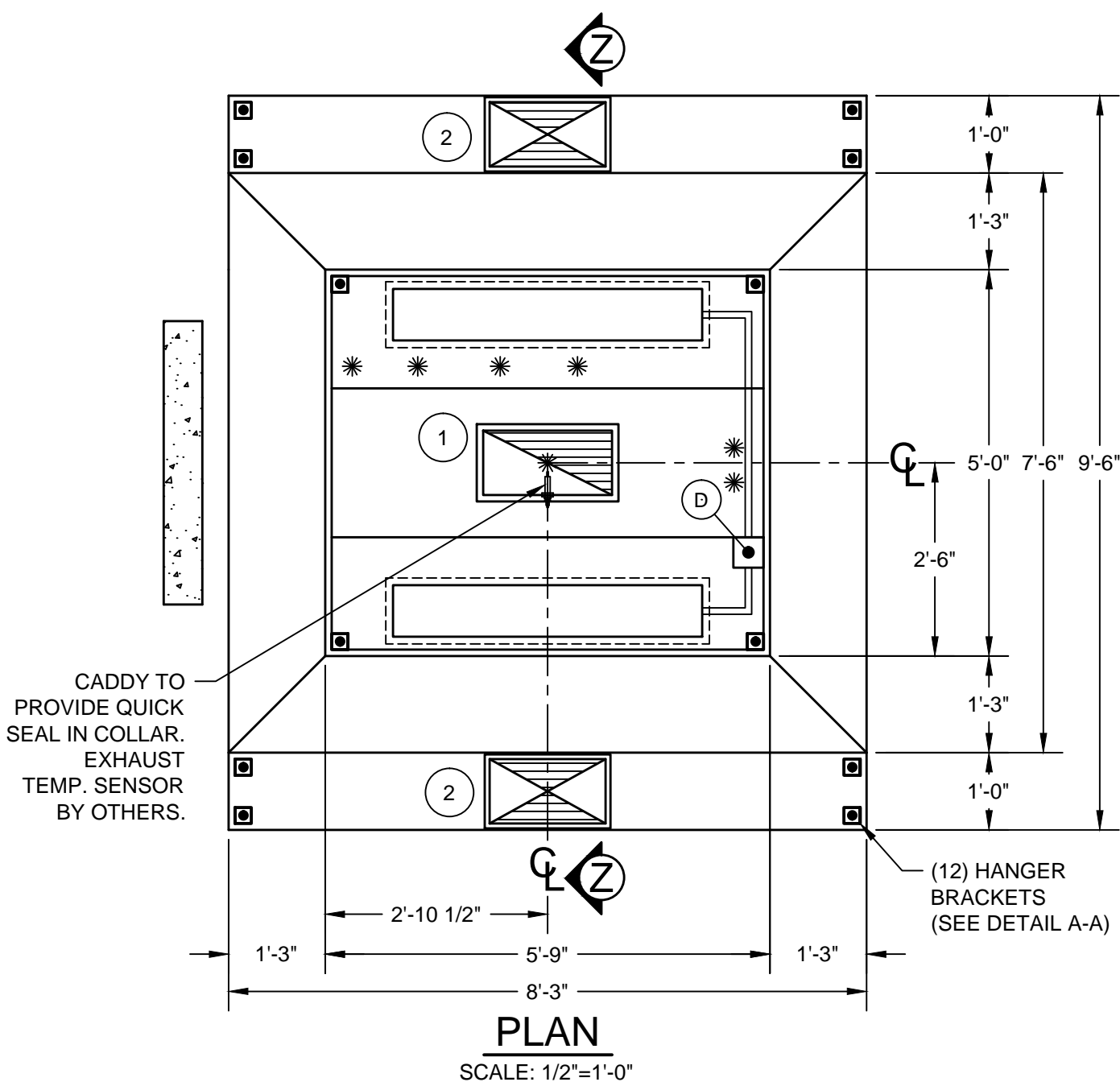
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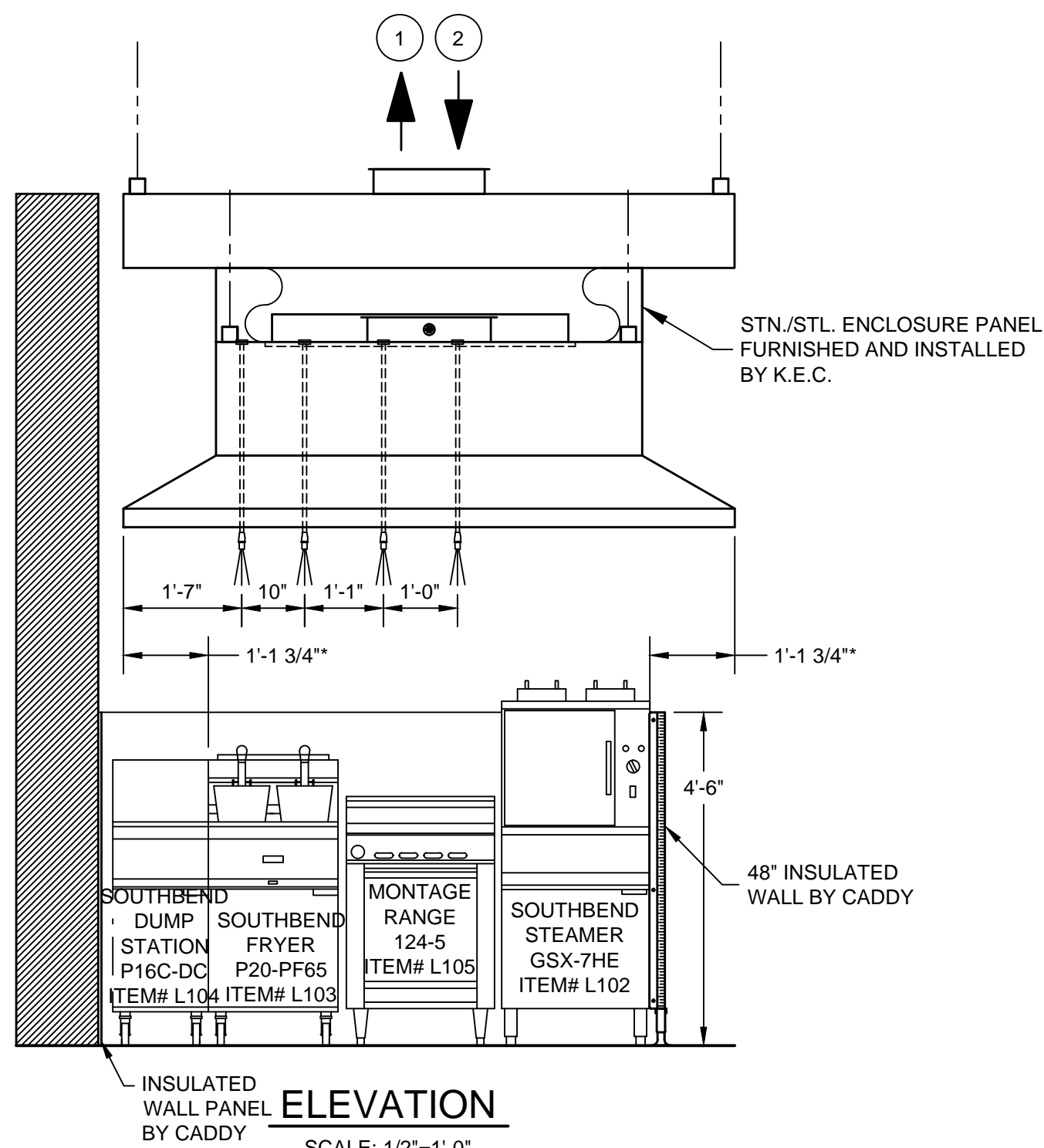


**HANGER BRACKET DETAIL A-A**

SCALE: 1/4"=1"



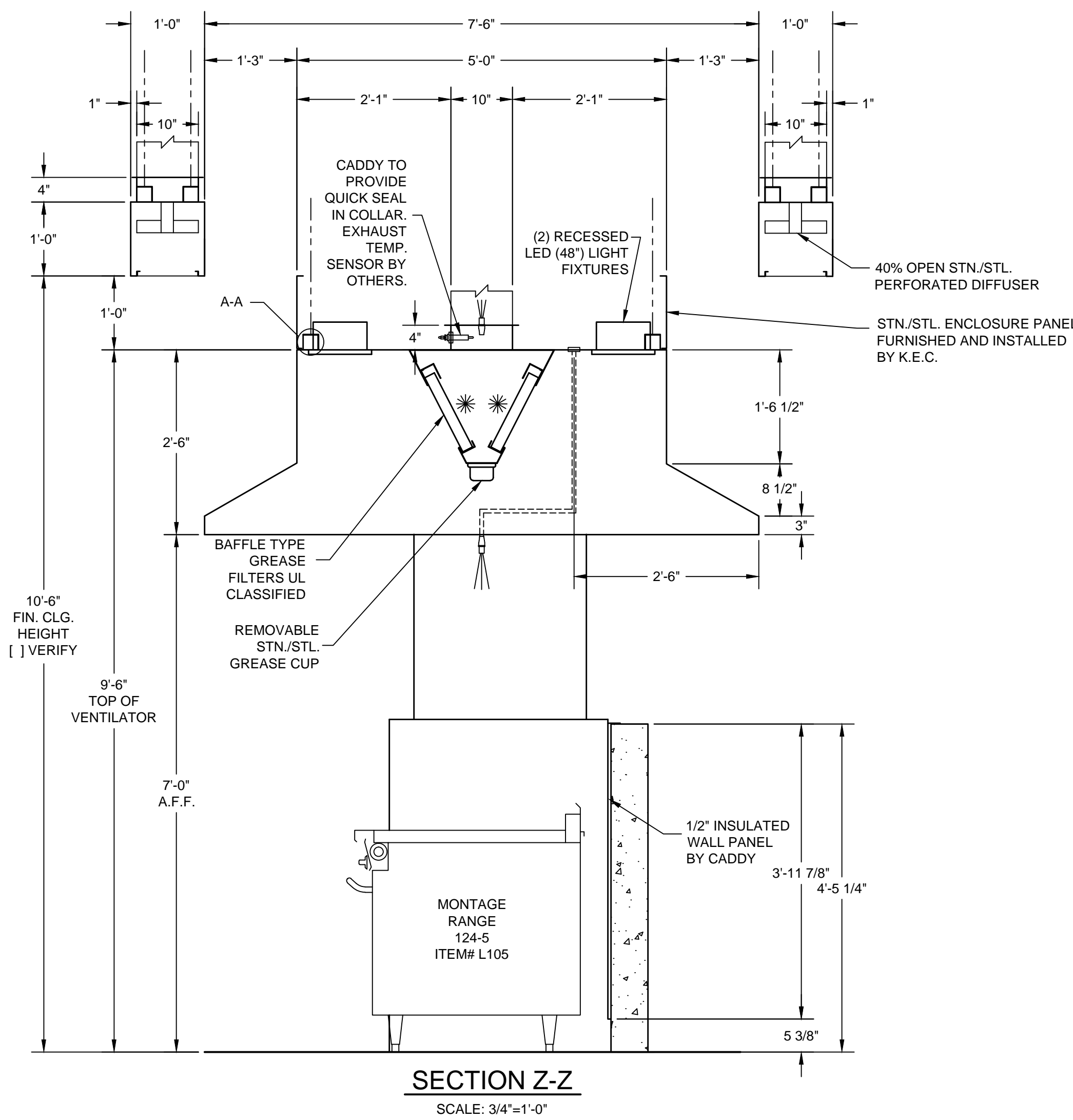
**PLAN**  
SCALE: 1/2"=1'-0"



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

TOTAL EXHAUST : 2,475 C.F.M. TOTAL SUPPLY : 1,980 C.F.M.

- 1 10" X 20" EXHAUST DUCT 2,475 C.F.M. @ 1.00" S.P.
- 2 10" X 18" SUPPLY DUCTS 990 C.F.M. EACH @ 0.20" S.P.



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

ROUGH-IN SCHEDULE		DESCRIPTION
SYM	QTY	
D	1	120V, 60HZ, 1PH, 0.068 K.W. CONNECTED LOAD

REVISIONS			
REV	DATE	BY	REMARKS
A	01/23/14	SAH	NO CHANGES
B	02/24/14	ECC	NO CHANGES
C	04/14/14	ECC	CHANGED SHAPE & SIZE OF HOOD, ADDED CEILING SUPPLY PLENUMS, AND REORIENTED EQUIPMENT.
D	5/5/14	DRA	NO CHANGES
E	05/07/14	SAH	NO CHANGES
F	07/23/14	DRA	ADDED ANSUL SYSTEM DETAILS
G	07/23/14	DRA	REVISED ANSUL NOTES
H	07/24/14	ECC	MODIFIED FOR FABRICATION AS PER APPROVED DRAWINGS DATED 7/23/14

<b>CADDY CORPORATION</b> 509 Sharpstown Road Bridgeport, NJ 08014-0345 Tel: 856-467-4222 internet: www.caddycorp.com		P.O. Box 345 Fax: 856-467-5511
<b>EQUIPMENT SCHEDULE</b>		
PB-C-II-99-ND-90 W/ CEILING SUPPLY PLENUMS		
CADDY NO.	11890D	ITEM NO. L100
JOB: LGA TERM C FOOD HALL LOC: FLUSHING, NY CUST#: PENN JERSEY PAPER COMPANY CUST#: 394438		
DATE	11/21/13	SCALE AS NOTED
DR BY	SAH	APP'D BY <i>BPM</i>
<b>DWG# D-1-19464</b>		SHT 1 OF 10

**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 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.

**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.**

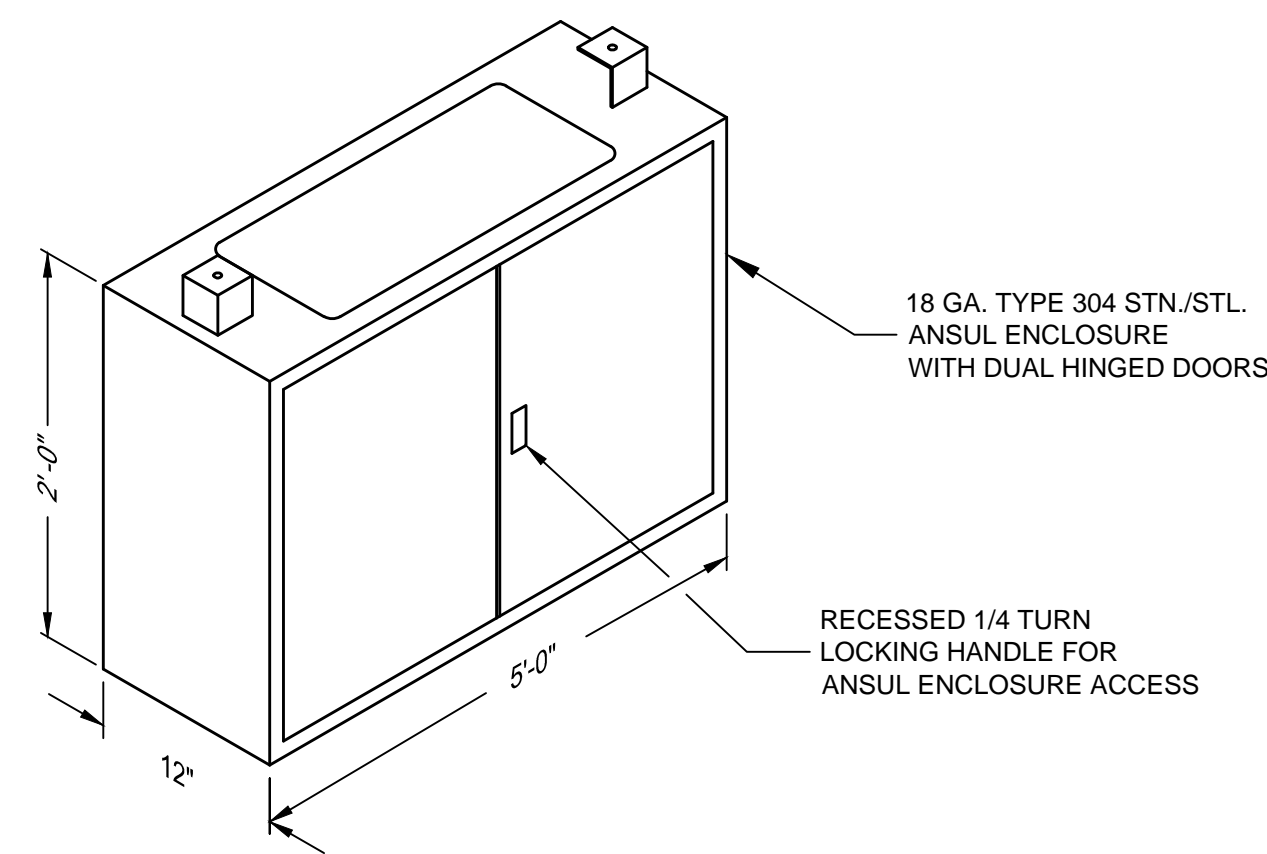
**\*- MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"**

**INSTALLATION INFORMATION**

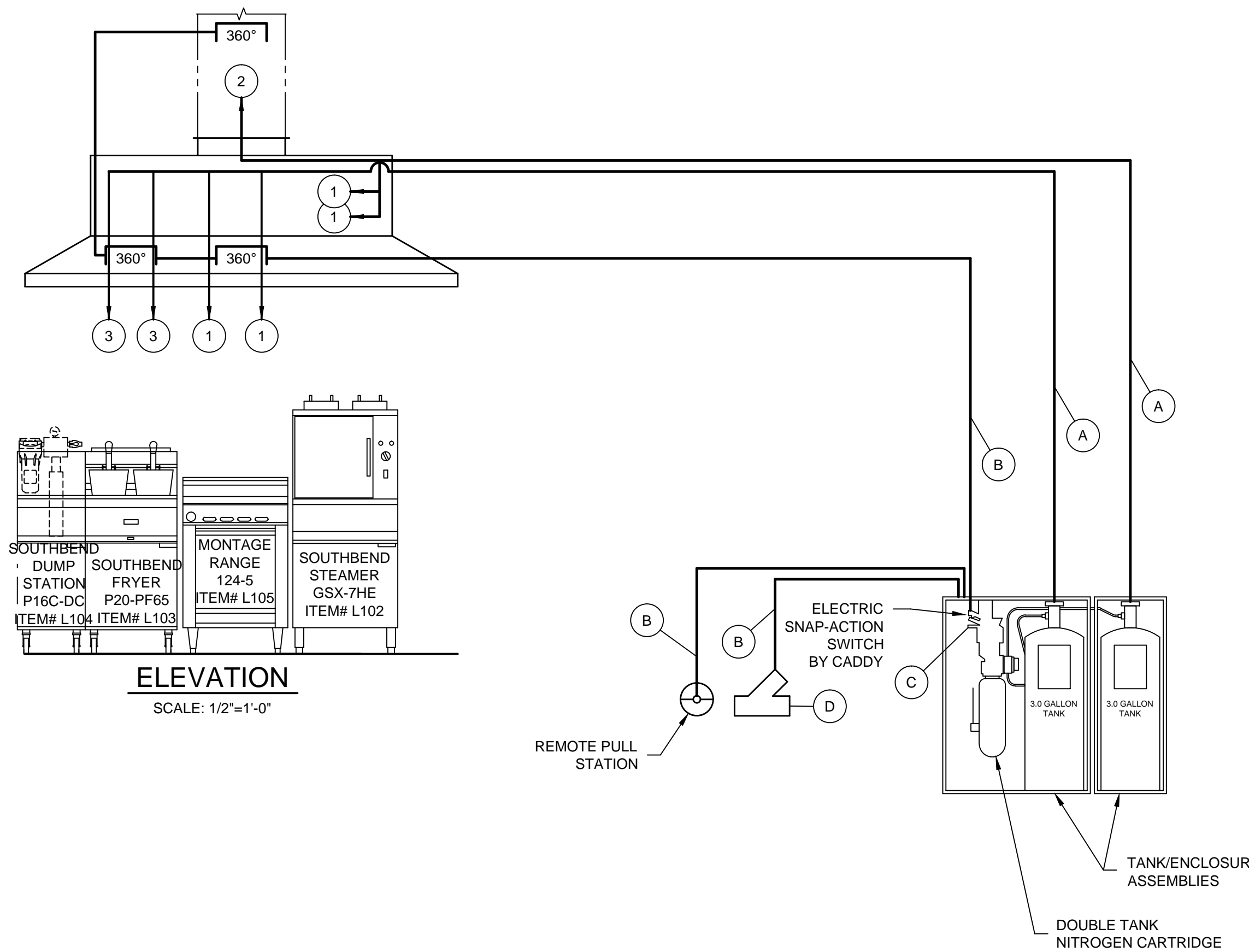
ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA MAXIMUM VENTILATOR DIMENSIONS 8'-3" LONG x 7'-6" WIDE x 34 1/2" HIGH ESTIMATED TOTAL HANGING WEIGHT: 990 LBS.

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

ANSUL R-102 SYSTEM TO BE PROVIDED WITH 120 VAC ELECTRIC ANSUL AUTOMAM. ANSUL SYSTEM ITEM #'S L101, CB101, K101 AND 4A WILL BE WIRED FOR SIMULTANEOUS ACTIVATION BY E.C. (SEE WIRING DETAIL ON PAGE 9 OF 9)

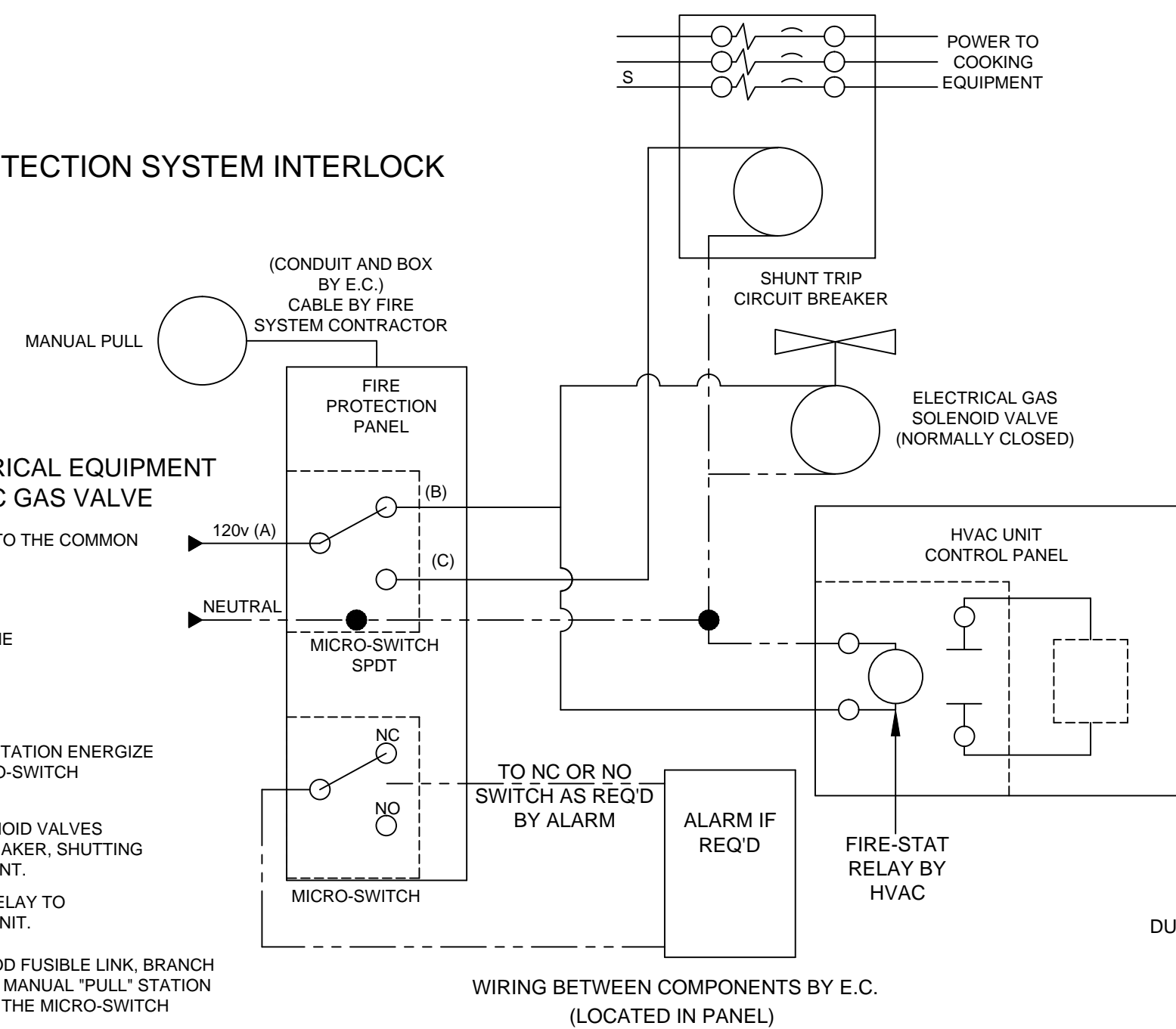


**FREE HANGING ANSUL ENCLOSURE**  
ESTIMATED TOTAL HANGING WEIGHT: 125 LBS.  
SCALE: 1"=1'-0"



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

**WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK**



**HVAC/MAKE-UP AIR AND GAS/ ELECTRICAL EQUIPMENT SHUTDOWN USING AN ELECTRIC GAS VALVE**

1. CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
2. CONNECT THE GAS SOLENOID VALVE AND FIRE-STAT RELAY (B).
3. CONNECT THE SHUNT TRIP RELAY TO THE MICRO-SWITCH (C).

**OPERATION**

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

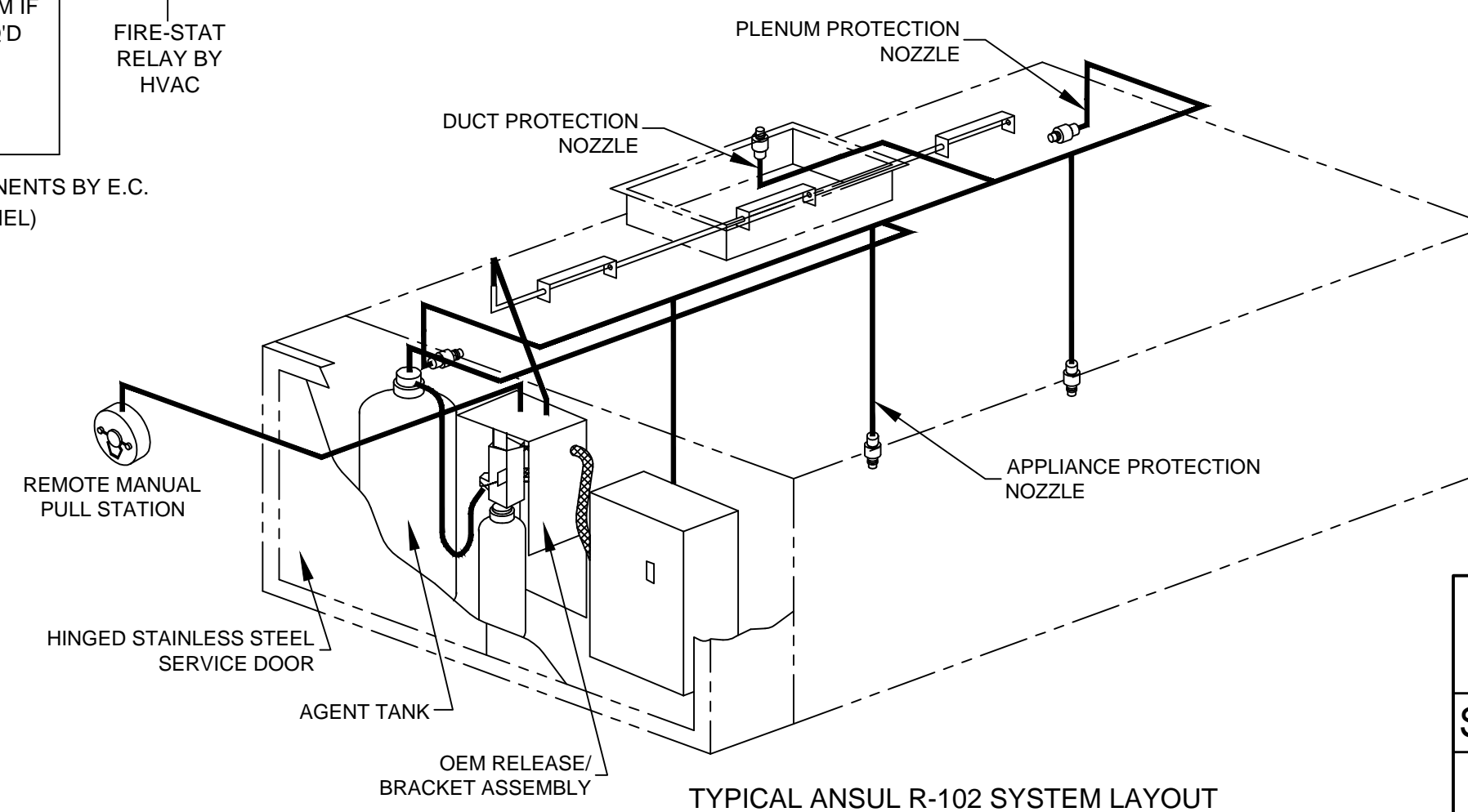
1. INTERRUPT SERVICE TO THE GAS SOLENOID VALVES AND ACTIVATE SHUNT TRIP CIRCUIT BREAKER, SHUTTING OFF FUEL AND POWER TO THE EQUIPMENT.
2. TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT TO SHUT DOWN HVAC UNIT.

WHEN ANY DETECTION LINE, EXHAUST HOOD FUSIBLE LINK, BRANCH DUCT-TO-COMMON DUCT FUSIBLE LINK, OR MANUAL "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

1. INTERRUPT SERVICE TO THE GAS SOLENOID VALVES AND ACTIVE SHUNT TRIP CIRCUIT BREAKER, SHUTTING OFF FUEL AND POWER TO THE EQUIPMENT
2. TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT TO SHUT DOWN MAKE UP AIR UNIT
3. SHUT DOWN THE TERMINAL HVAC UNITS SERVING THE PROTECTED AREA
4. KEEP THE KITCHEN EXHAUST FAN "ON" OR OVERRIDE IT TO THE ON POSITION IF IT "OFF"

FUEL AND POWER SUPPLIES SHUT DOWN DURING SEQUENCES NOTED ABOVE ARE TO BE MANUALLY RESET. AUTOMATIC RESET PROHIBITED

**ANSUL R-102 3/3 SYSTEM**  
FOR VENTILATOR ITEM # L100



**TYPICAL ANSUL R-102 SYSTEM LAYOUT**

**ANSUL NOZZLE DATA**

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	4	ANSUL #1N	1	30"-40" (RANGE)
2	1	ANSUL #2W	2	
3	2	ANSUL #3N	3	21"-34" (FRYER)



UNDERWRITERS LABORATORIES, INC.  
TESTED UNDER STANDARD U.L. 300 "FIRE TESTING OF FIRE EXTINGUISHING SYSTEMS FOR PROTECTION OF RESTAURANT COOKING AREAS".



**CADDY CORPORATION**

509 Sharptown Road P.O. Box 345  
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Internet: www.caddycorp.com Fax: 856-467-5511

**EQUIPMENT SCHEDULE**

ANSUL R-102 3/3

CADDY NO. 11890D ITEM NO. L101

JOB: LGA TERM C FOOD HALL  
LOC: FLUSHING, NY  
CUST: PENN JERSEY PAPER COMPANY  
CUST#: 394438

SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE. ALL EXPOSED PIPING TO BE CHROME PLATED OR STN./STL.
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR ALARM BY CADDY WIRING BY E.C.
D	120/1/60 SOLENOID TYPE GAS VALVE PROVIDED BY CADDY, INSTALLED P.C. AND WIRED BY E.C.

REVISIONS			
REV	DATE	BY	REMARKS
A	01/23/14	SAH	NO CHANGES
B	02/24/14	ECC	NO CHANGES
C	04/14/14	ECC	CHANGED SHAPE & SIZE OF HOOD, AND REORIENTED EQUIPMENT.
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DATE 11/21/13 SCALE AS NOTED  
DR BY SAH APP'D BY *BJM* DWG# D-1-19464 SHT 2 OF 10

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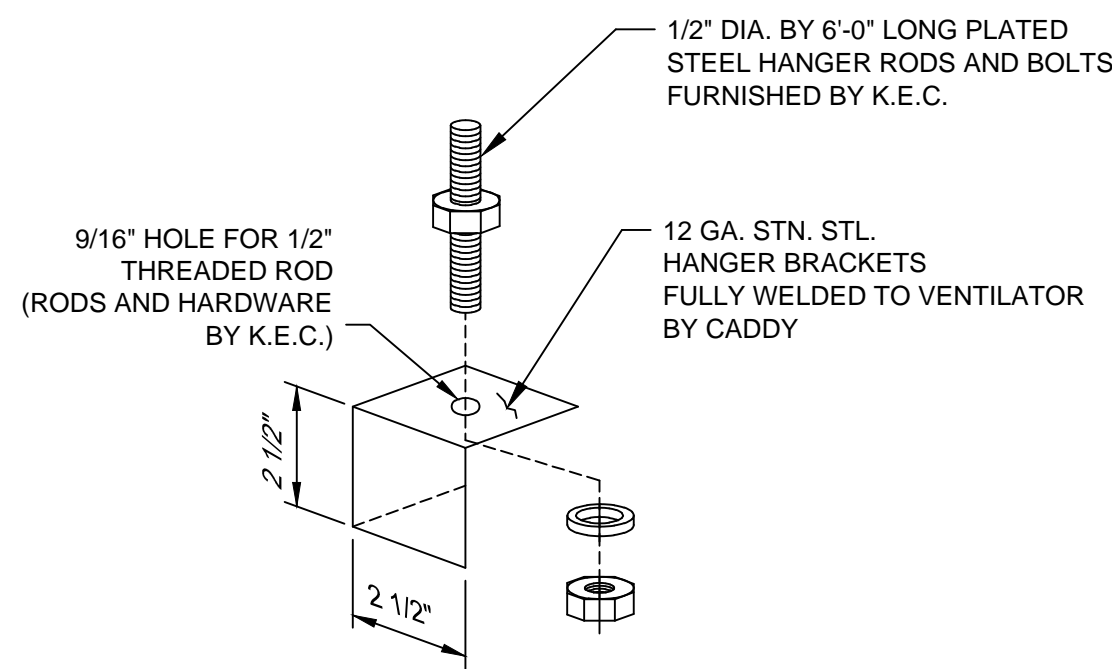
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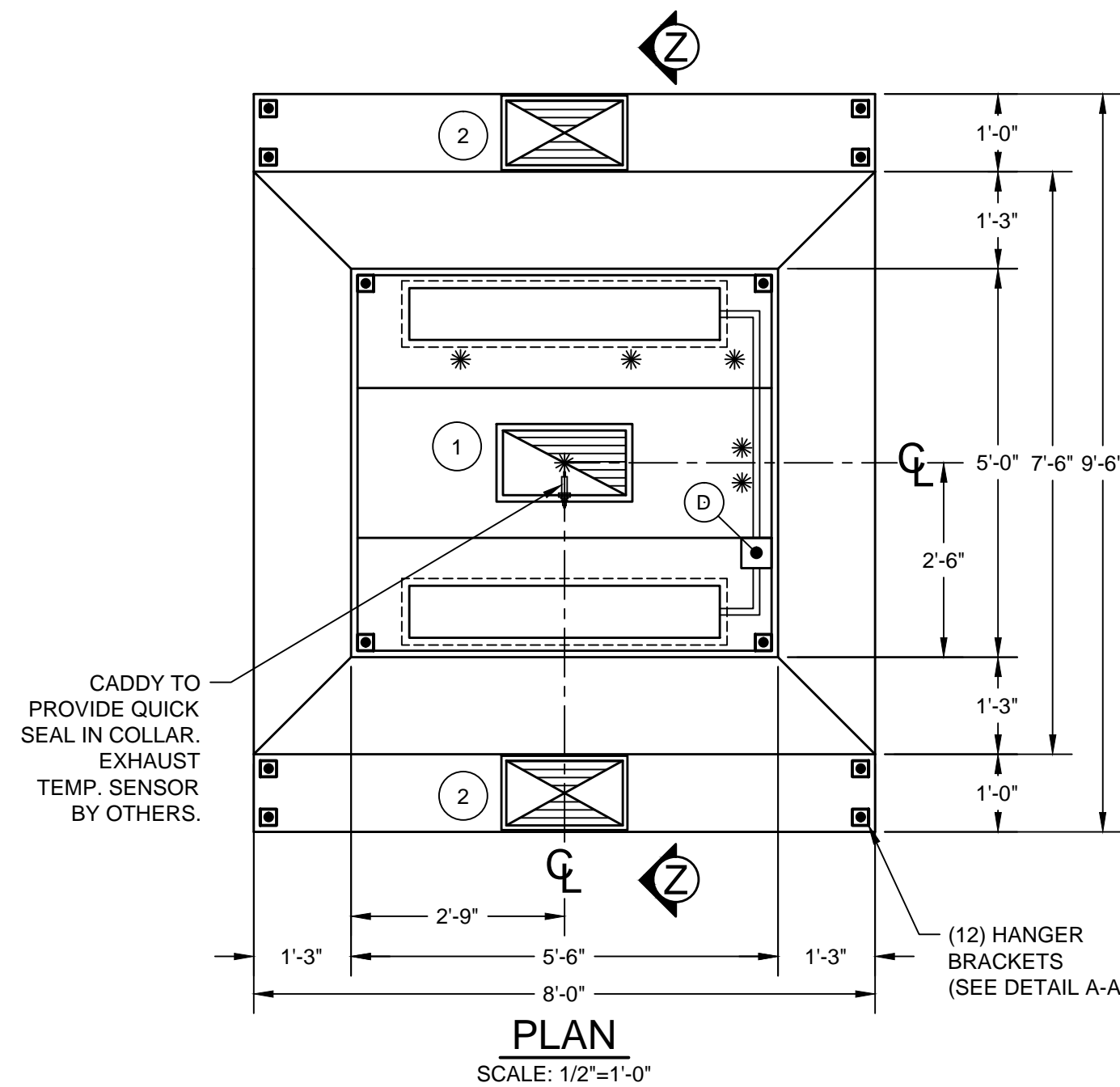
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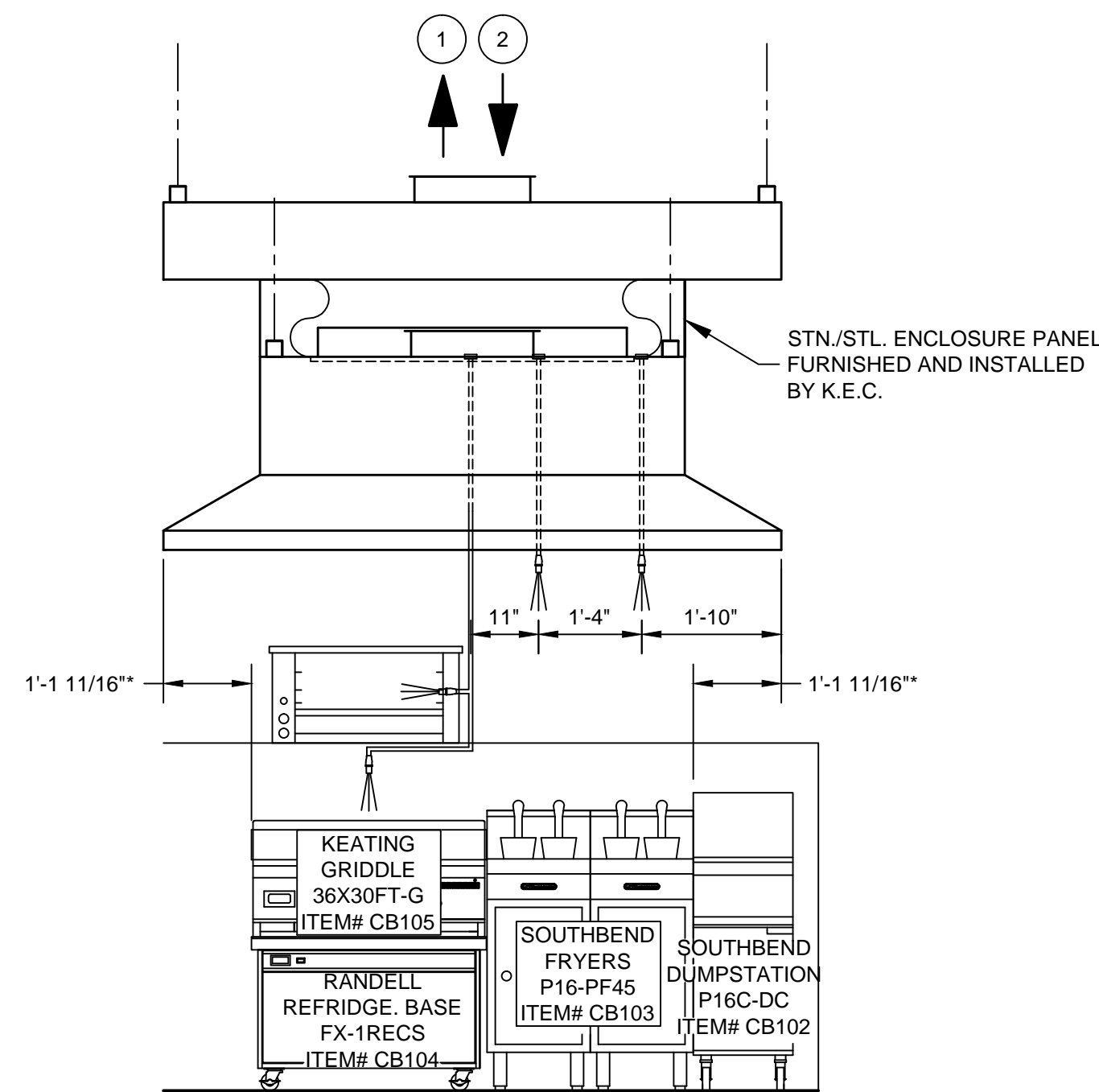
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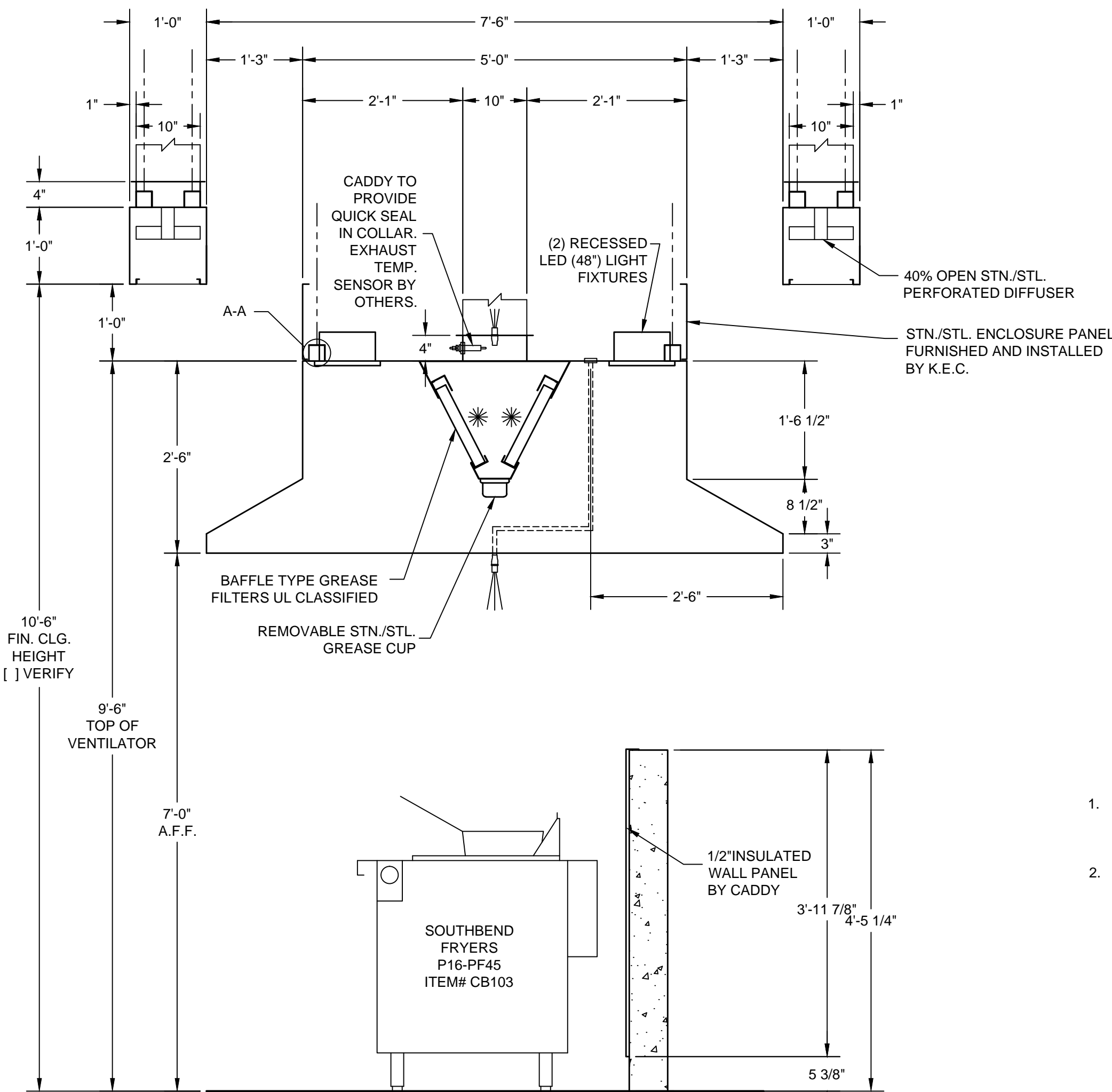


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**SECTION Z-Z**

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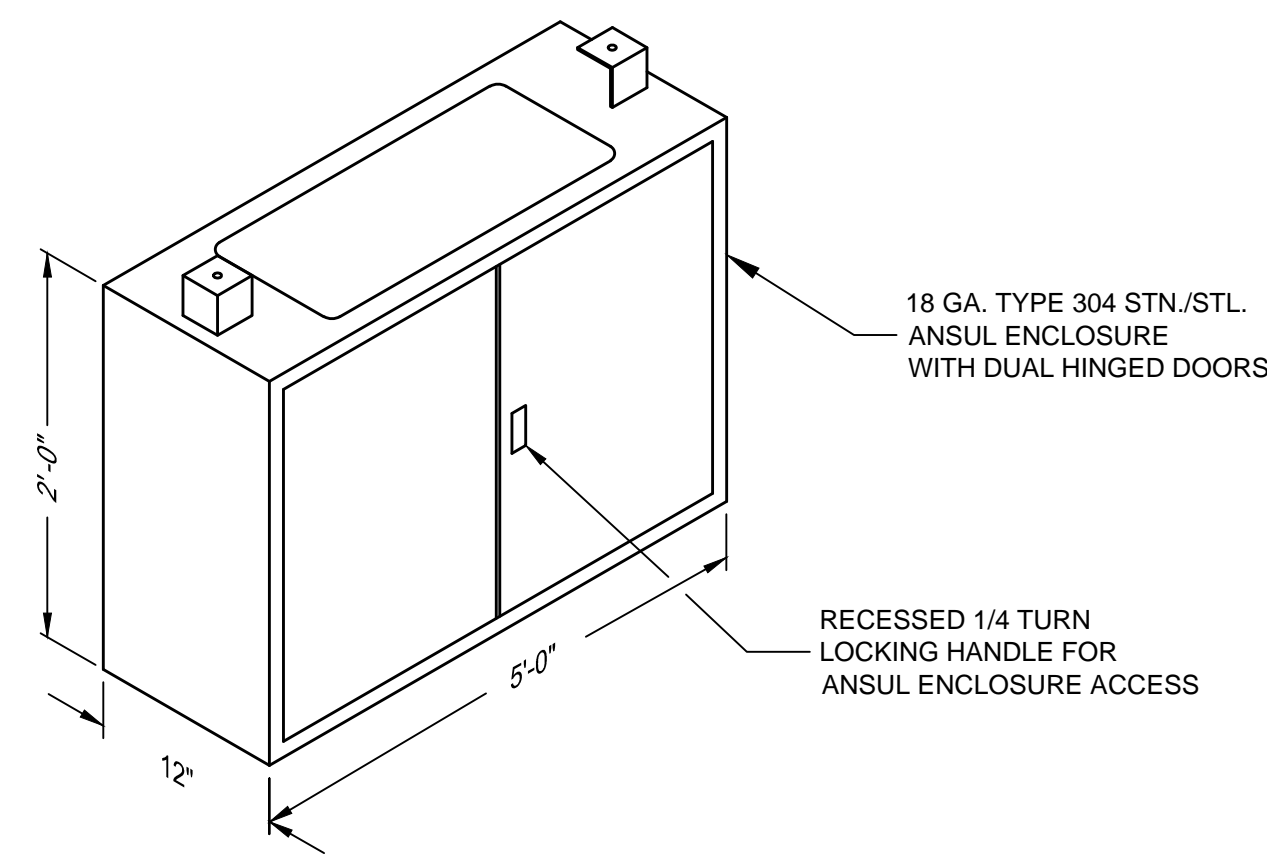


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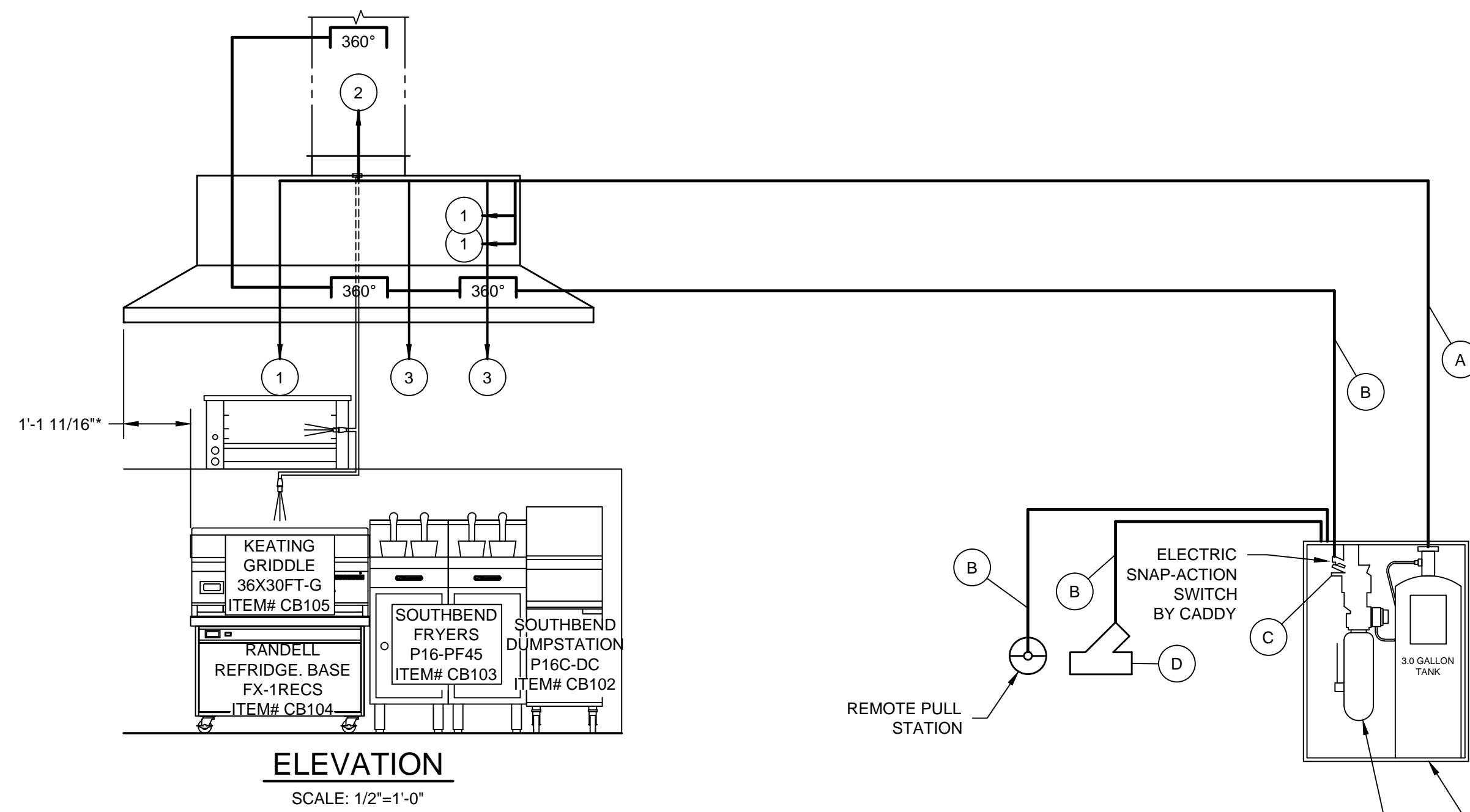
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PB-C-II-96-ND-90 W/ CEILING SUPPLY PLENUMS		
CADDY NO.	11890-A	ITEM NO. CB00
JOB: LGA TERM C FOOD HALL LOC: FLUSHING, NY CUST: PENN JERSEY PAPER COMPANY CUST#: 394416		
DWG# D-1-19464		SHT 3 OF 10

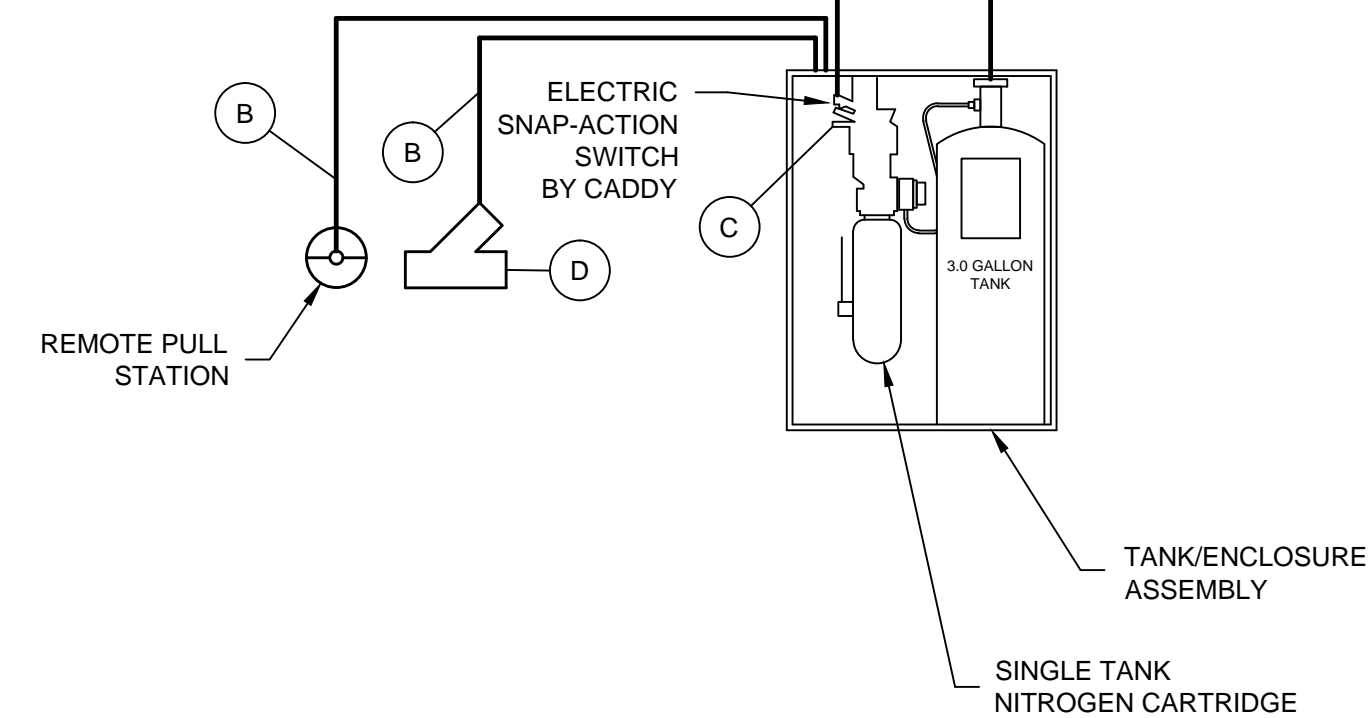
ANSUL R-102 SYSTEM TO BE PROVIDED WITH 120 VAC ELECTRIC ANSUL AUTOMAM. ANSUL SYSTEM ITEM #S L101, CB101, K101 AND 4A WILL BE WIRED FOR SIMULTANEOUS ACTIVATION BY E.C. (SEE WIRING DETAIL ON PAGE 9 OF 9)



**FREE HANGING ANSUL ENCLOSURE**  
ESTIMATED TOTAL HANGING WEIGHT: 125 LBS.  
SCALE: 1"=1'-0"



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



**WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK**

**HVAC/MAKE-UP AIR AND GAS/ ELECTRICAL EQUIPMENT SHUTDOWN USING AN ELECTRIC GAS VALVE**

1. CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
2. CONNECT THE GAS SOLENOID VALVE AND FIRE-STAT RELAY (B).
3. CONNECT THE SHUNT TRIP RELAY TO THE MICRO-SWITCH (C).

**OPERATION**

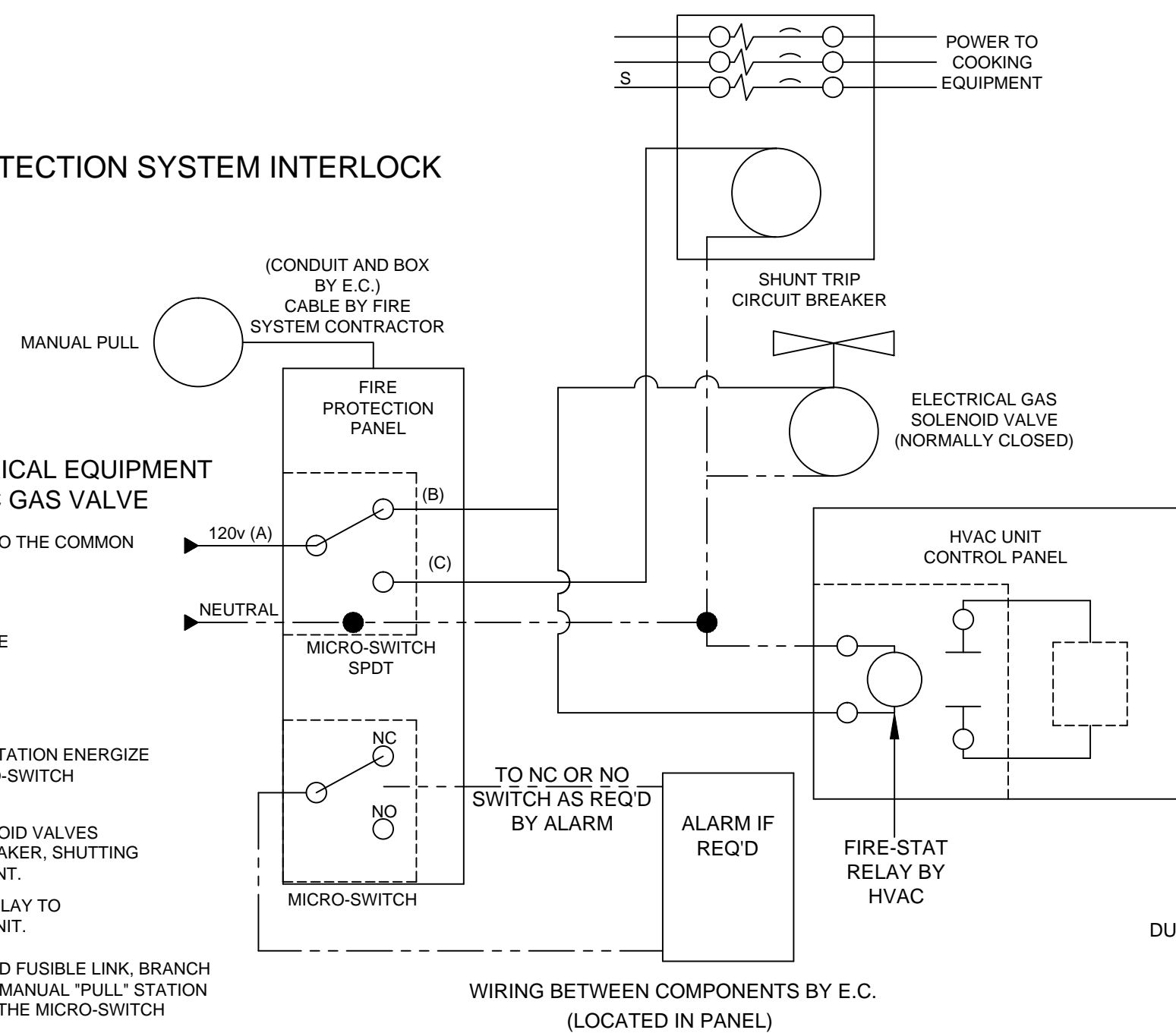
WHEN DETECTION LINES OR HAND "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

1. INTERRUPT SERVICE TO THE GAS SOLENOID VALVES AND ACTIVATE SHUNT TRIP CIRCUIT BREAKER, SHUTTING OFF FUEL AND POWER TO THE EQUIPMENT.
2. TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT TO SHUT DOWN HVAC UNIT.

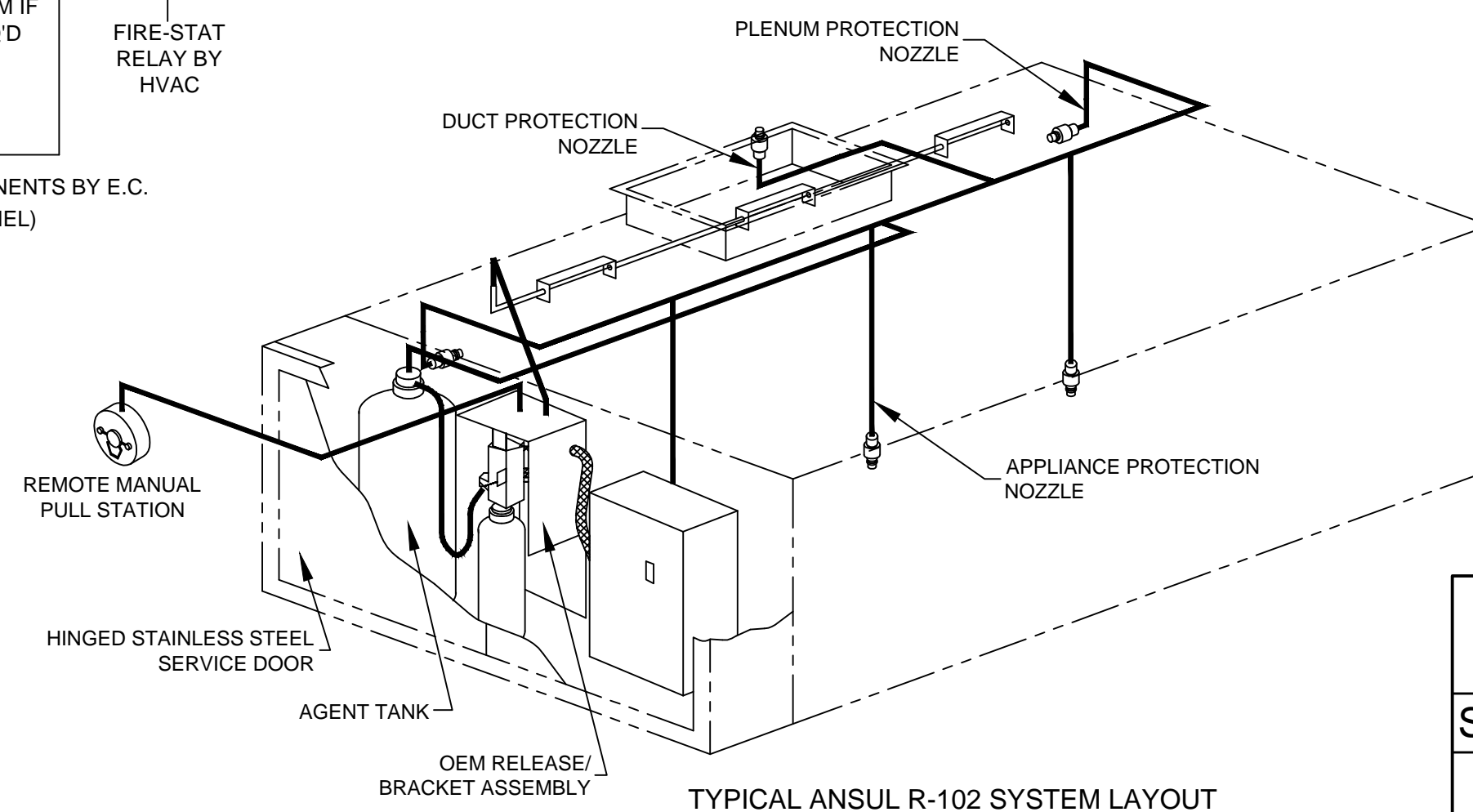
WHEN ANY DETECTION LINE, EXHAUST HOOD FUSIBLE LINK, BRANCH DUCT-TO-COMMON DUCT FUSIBLE LINK, OR MANUAL "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

1. INTERRUPT SERVICE TO THE GAS SOLENOID VALVES AND ACTIVE SHUNT TRIP CIRCUIT BREAKER, SHUTTING OFF FUEL AND POWER TO THE EQUIPMENT
2. TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT TO SHUT DOWN MAKE UP AIR UNIT
3. SHUT DOWN THE TERMINAL HVAC UNITS SERVING THE PROTECTED AREA
4. KEEP THE KITCHEN EXHAUST FAN "ON" OR OVERRIDE IT TO THE ON POSITION IF IT "OFF"

FUEL AND POWER SUPPLIES SHUT DOWN DURING SEQUENCES NOTED ABOVE ARE TO BE MANUALLY RESET. AUTOMATIC RESET PROHIBITED



**ANSUL R-102 3 SYSTEM**  
FOR VENTILATOR ITEM # CB00



**TYPICAL ANSUL R-102 SYSTEM LAYOUT**

**ANSUL NOZZLE DATA**

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	3	ANSUL #1N	1	30"-40" (RANGE)
2	1	ANSUL #2W	2	
2	2	ANSUL #3N	3	21"-34" (FRYER)



UNDERWRITERS LABORATORIES, INC.  
TESTED UNDER STANDARD U.L. 300 "FIRE TESTING OF FIRE EXTINGUISHING SYSTEMS FOR PROTECTION OF RESTAURANT COOKING AREAS".



SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE. ALL EXPOSED PIPING TO BE CHROME PLATED OR STN./STL.
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR ALARM BY CADDY WIRING BY E.C.
D	120/1/60 SOLENOID TYPE GAS VALVE PROVIDED BY CADDY, INSTALLED P.C. AND WIRED BY E.C.

REVISIONS			
REV	DATE	BY	REMARKS
A	01/23/14	SAH	NO CHANGES
B	02/24/14	ECC	NO CHANGES
C	04/14/14	ECC	CHANGED SHAPE & SIZE OF HOOD, AND REORIENTED EQUIPMENT.
D	5/5/14	DRA	ADDED ANSUL ENCLOSURE DETAIL
E	05/07/14	SAH	REVISED ANSUL SYSTEM DETAILS
F	07/23/14	DRA	ADDED ANSUL SYSTEM DETAILS
G	07/23/14	DRA	REVISED ANSUL NOTES
H	07/24/14	ECC	MODIFIED FOR FABRICATION AS PER APPROVED DRAWINGS DATED 7/23/14

**CADDY CORPORATION**  
509 Sharptown Road  
Bridgeport, NJ 08014-0345  
Tel: 856-467-4222  
internet: www.caddycorp.com  
P.O. Box 345  
Fax: 856-467-5511

EQUIPMENT SCHEDULE	
ANSUL R-102 3	
CADDY NO. 11890-A	ITEM NO. CB101
JOB: LGA TERM C FOOD HALL LOC: FLUSHING, NY CUST: PENN JERSEY PAPER COMPANY CUST#: 394416	



**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"  
ETL, INTERTEK

TESTED UNDER STANDARD U.L. 710 "EXHAUST HOODS FOR  
COMMERCIAL COOKING EQUIPMENT". ETL LISTED UNDER  
CONTROL # 3177269

UNIFORM MECHANICAL CODE  
SECTION 507 - COMMERCIAL KITCHEN HOODS AND KITCHEN  
VENTILATION SYSTEMS

THE BOCA NATIONAL MECHANICAL CODE

CHAPTER 5 - KITCHEN EXHAUST EQUIPMENT

STANDARD MECHANICAL CODE (SBCCI)

SECTION 504 - COMMERCIAL HOODS

UNIFORM BUILDING CODE (ICBO)

INTERNATIONAL MECHANICAL CODE (IMC)

SECTION 507 - COMMERCIAL KITCHEN HOODS

EXCLUDES CODE #507.2.1.1, CONSULT FACTORY  
FOR COMPLIANCE OPTIONS.

**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:**

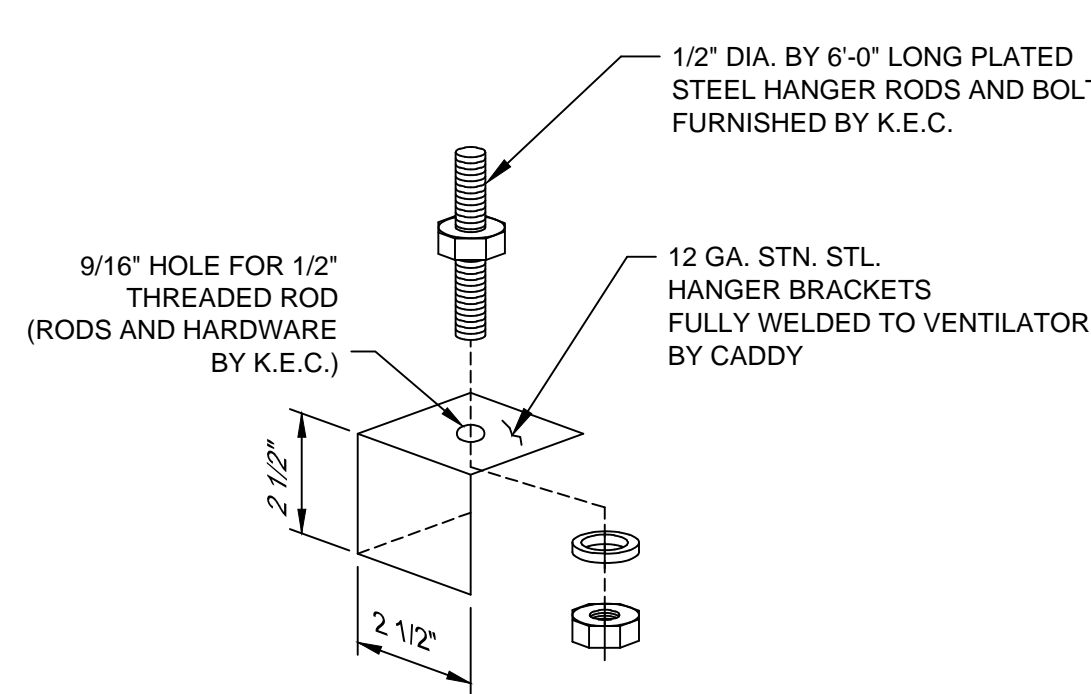
ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO  
SERVICE COMPONENTS AND UTILITIES

**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

**HANGER BRACKET DETAIL A-A**

SCALE: 1/4"=1"



**GENERAL CONTRACT CONDITIONS**

ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH  
STANDARDS PUBLISHED BY THE UNDERWRITER'S LABORATORIES, INC. INsofar AS APPLICABLE,  
AND THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC), CADDY CORPORATION DOES  
NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL  
CODES THAT ADD OR 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.

**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 13'-3" LONG x 7'-6" WIDE x 34 1/2" HIGH  
ESTIMATED TOTAL HANGING WEIGHT: 1,590 LBS.

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

**GENERAL NOTES**

**EXHAUST AIR REQUIREMENTS:**

- EXHAUST C.F.M. BASED ON 350 C.F.M. PER LINEAR FOOT.
- EXHAUST STATIC PRESSURE IS 1.00" 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 1,800 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.).
- VENTILATORS ARE NOT TO BE INSTALLED IN AREAS MEANT TO  
HANDLE ENVIRONMENTAL AIR.
- 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:**

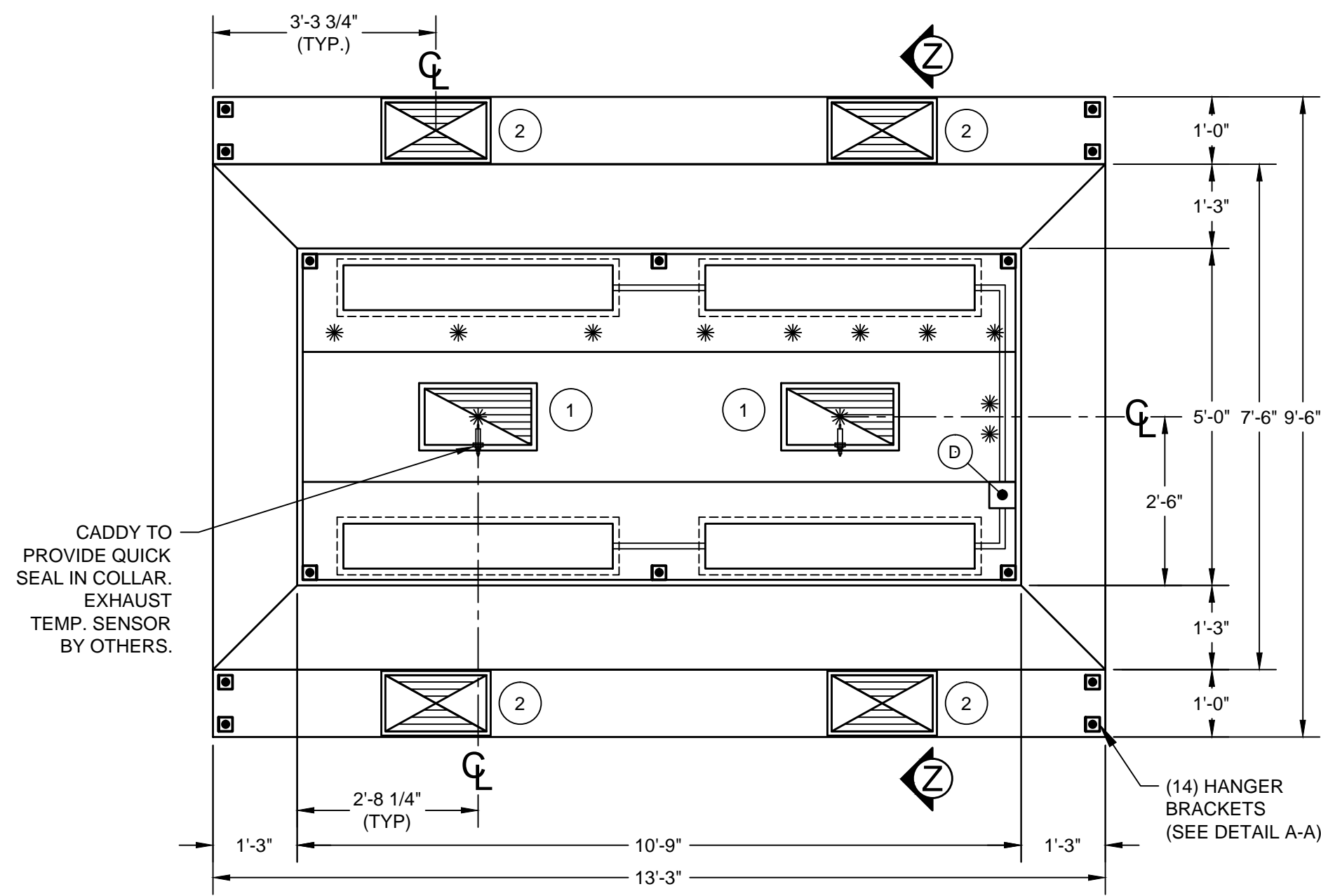
- SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY CADDY  
(ANSUL R-102).
- CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST  
BE COORDINATED WITH CADDY TO PREVENT SYSTEMS  
INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE.  
IMPROPER INSTALLATION MAY VOID LISTINGS OF THE EQUIPMENT.
- IMPORTANT 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:**

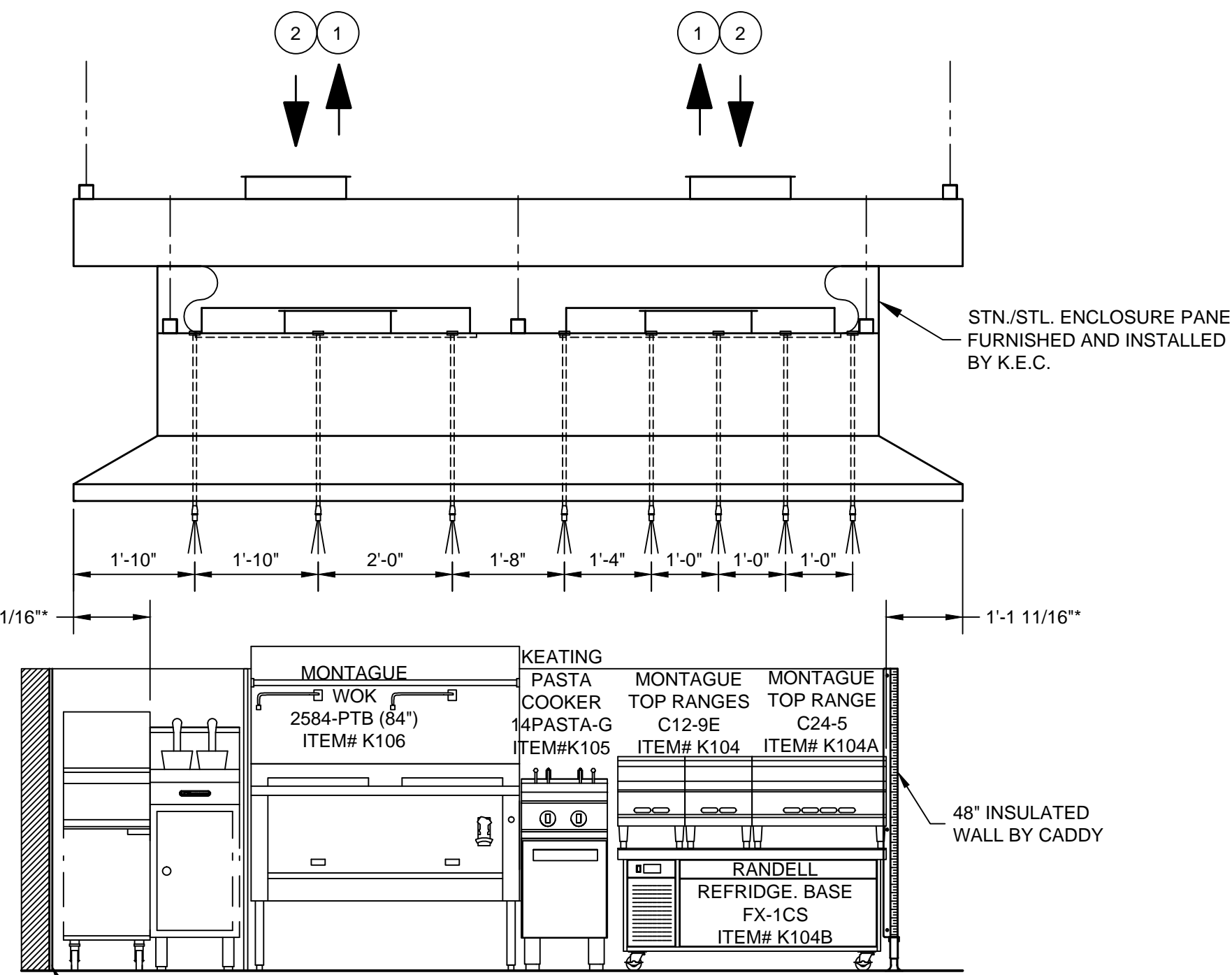
- LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY OTHERS.

**ELECTRICAL NOTES:**

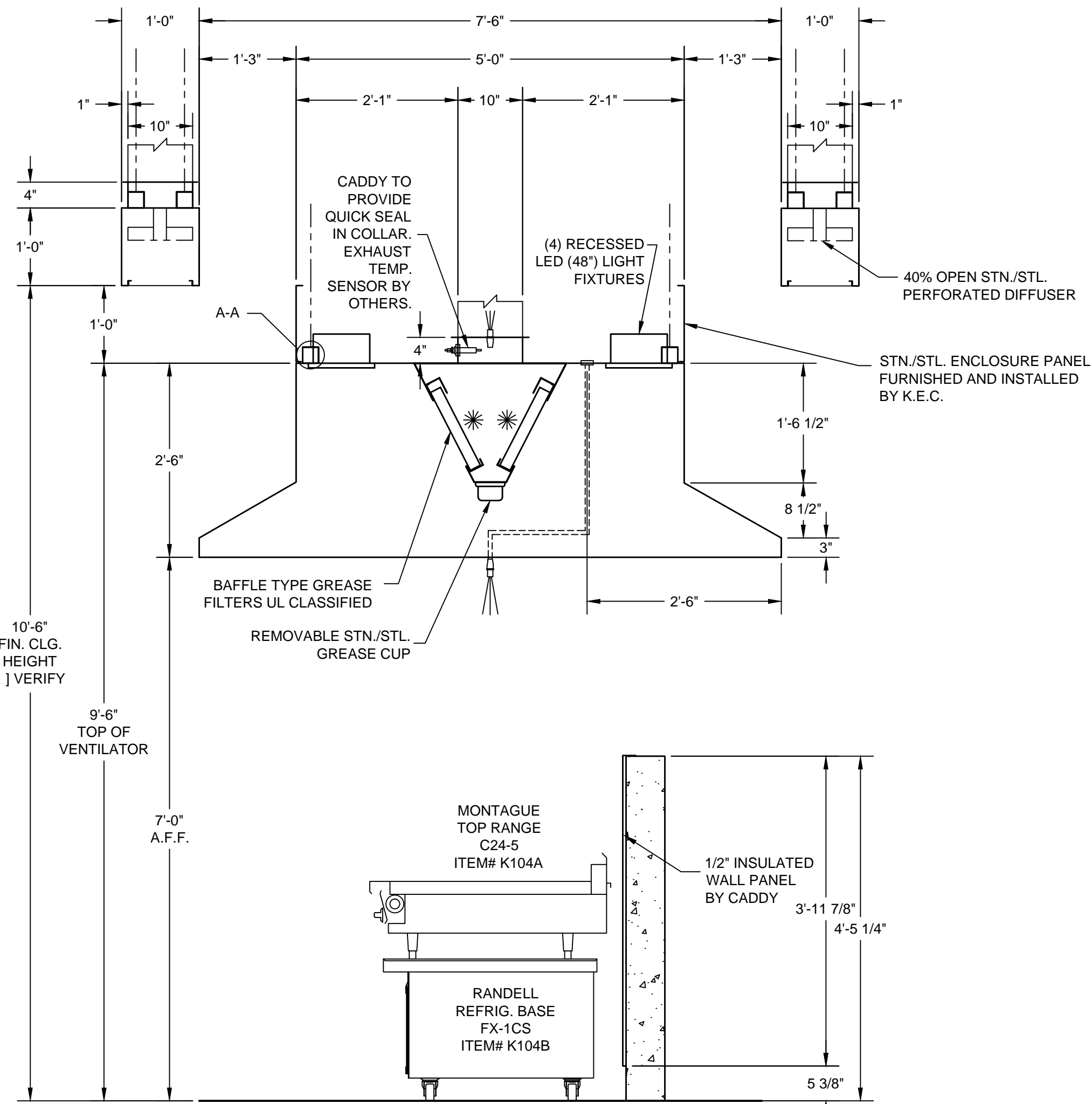
- LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED  
AND WIRED TO J-BOX (D) BY CADDY. DISCONNECTED FOR SHIPPING AT  
J-BOX (C). RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
- LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY  
ELECTRICAL CONTRACTOR.



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



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



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

TOTAL EXHAUST : 4,638 C.F.M. TOTAL SUPPLY : 3,710 C.F.M.

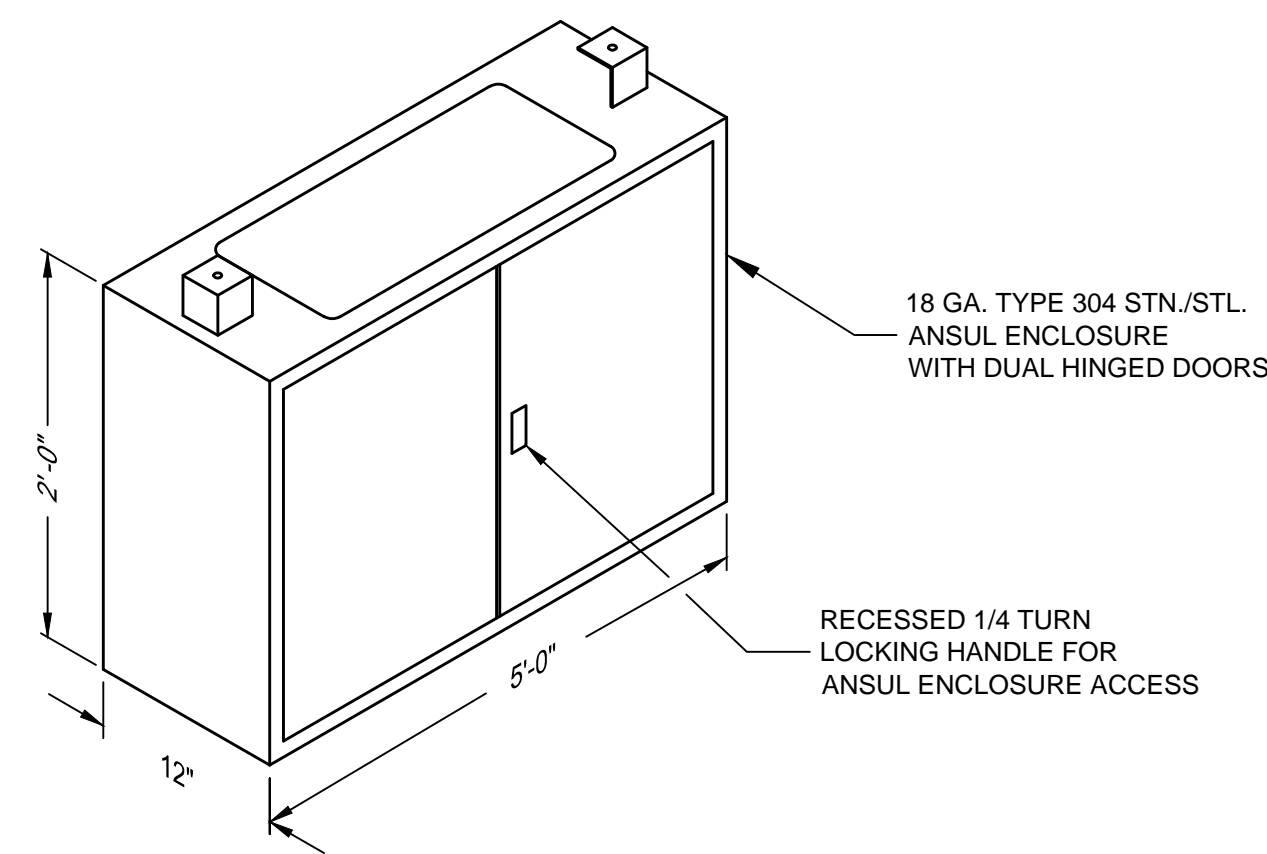
- 1 10" X 19" EXHAUST DUCTS  
2,319 C.F.M. @ 1.00" S.P.
- 2 10" X 18" SUPPLY DUCTS  
928 C.F.M. EACH @ 0.20" S.P.

ROUGH-IN SCHEDULE		
SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.136 K.W. CONNECTED LOAD

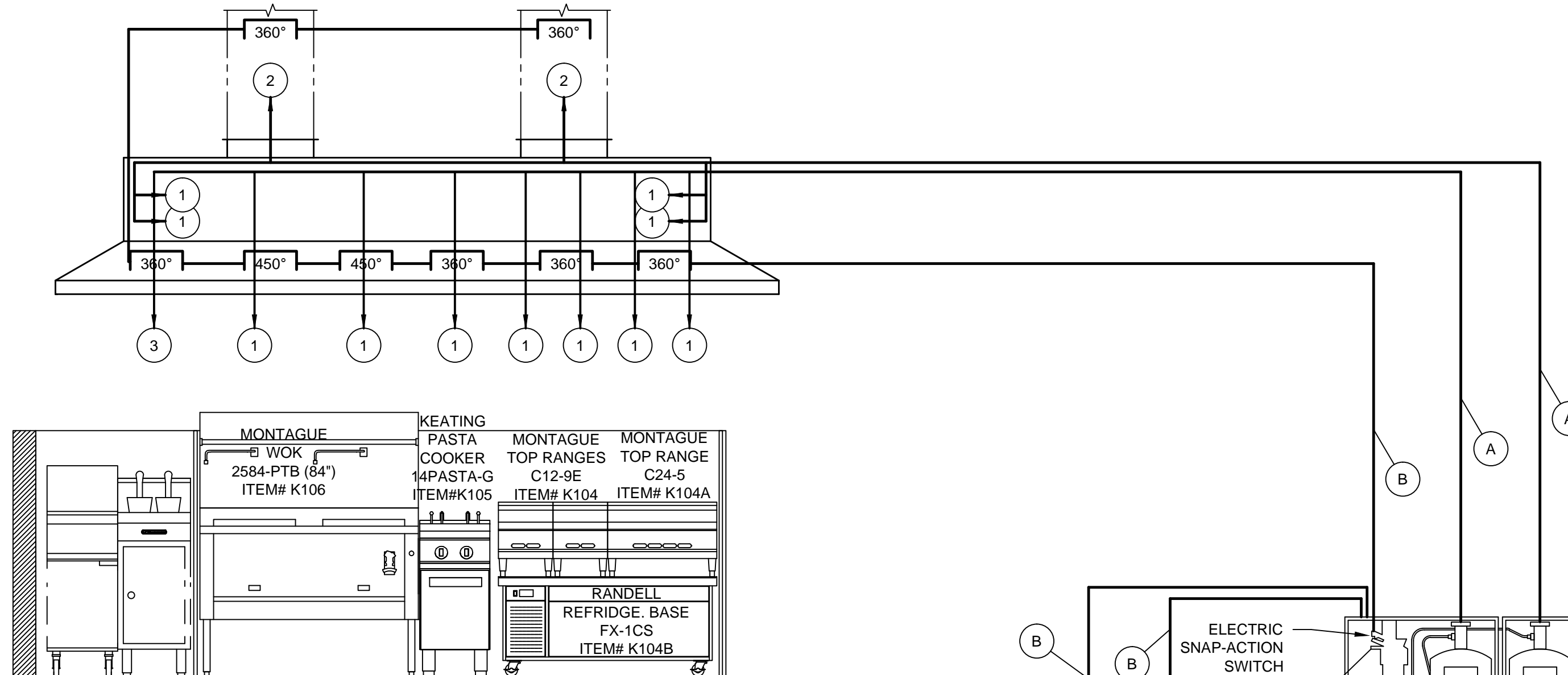
REVISIONS			
REV	DATE	BY	REMARKS
A	01/23/14	SAH	REVISED EXHAUST TOTAL
B	02/24/14	ECC	NO CHANGES
C	04/14/14	ECC	CHANGED SHAPE & SIZE OF HOOD, ADDED CEILING SUPPLY PLENUMS, AND REORIENTED EQUIPMENT.
D	5/5/14	DRA	NO CHANGES
E	05/07/14	SAH	REVISED ANSUL SYSTEM DETAILS
F	07/23/14	DRA	ADDED ANSUL SYSTEM DETAILS
G	07/23/14	DRA	REVISED ANSUL NOTES
H	07/24/14	ECC	MODIFIED FOR FABRICATION AS PER APPROVED DRAWINGS DATED 7/23/14

<b>CADDY CORPORATION</b> 509 Shertown Road Bridgeport, NJ 08014-0345 Tel: 856-467-4222 internet: www.caddycorp.com		P.O. Box 345 Fax: 856-467-5511
<b>EQUIPMENT SCHEDULE</b>		
PB-C-II-159-ND-90 W/ CEILING SUPPLY PLENUMS		
CADDY NO.	11890C	ITEM NO. K100
JOB: LGA TERM C FOOD HALL LOC: FLUSHING, NY CUST: PENN JERSEY PAPER COMPANY CUST#: 394434		
DATE	11/21/13	SCALE AS NOTED
DR BY	SAH	APP'D BY <i>BPM</i>
<b>DWG# D-1-19464</b>		SHT 5 OF 10

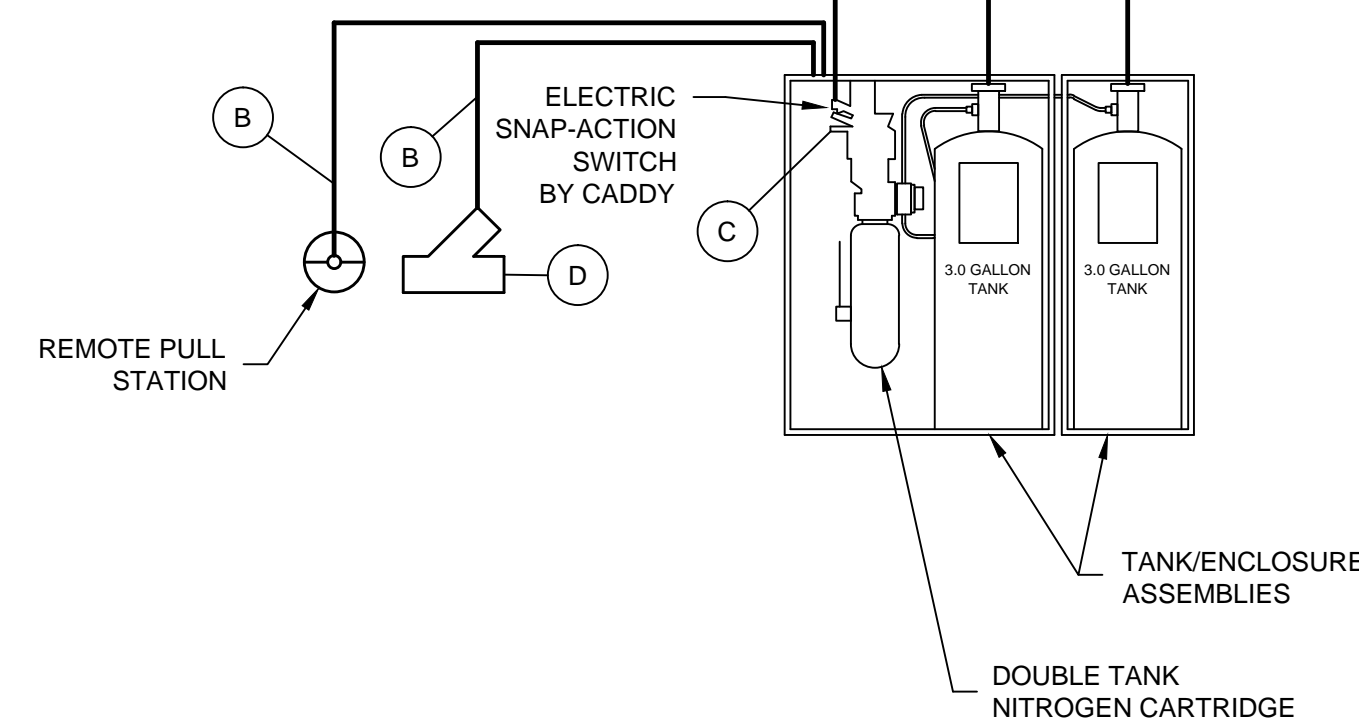
ANSUL R-102 SYSTEM TO BE PROVIDED WITH 120 VAC ELECTRIC ANSUL AUTOMAM. ANSUL SYSTEM ITEM #'S L101, CB101, K101 AND 4A WILL BE WIRED FOR SIMULTANEOUS ACTIVATION BY E.C. (SEE WIRING DETAIL ON PAGE 9 OF 9)



**FREE HANGING ANSUL ENCLOSURE**  
ESTIMATED TOTAL HANGING WEIGHT: 125 LBS.  
SCALE: 1"=1'-0"



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



**WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK**

**HVAC/MAKE-UP AIR AND GAS/ ELECTRICAL EQUIPMENT SHUTDOWN USING AN ELECTRIC GAS VALVE**

1. CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
2. CONNECT THE GAS SOLENOID VALVE AND FIRE-STAT RELAY (B).
3. CONNECT THE SHUNT TRIP RELAY TO THE MICRO-SWITCH (C).

**OPERATION**

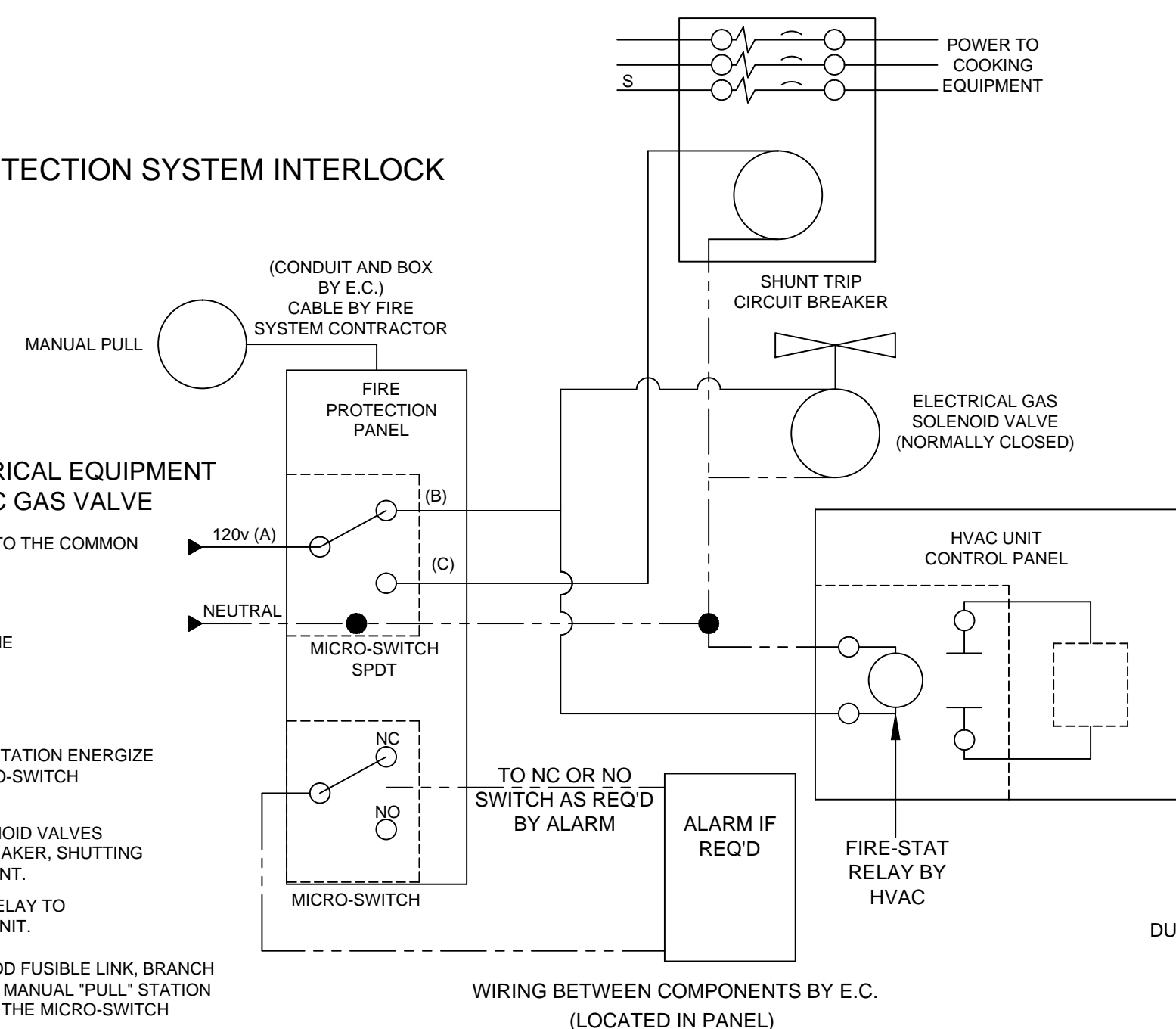
WHEN DETECTION LINES OR HAND "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

1. INTERRUPT SERVICE TO THE GAS SOLENOID VALVES AND ACTIVATE SHUNT TRIP CIRCUIT BREAKER, SHUTTING OFF FUEL AND POWER TO THE EQUIPMENT.
2. TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT TO SHUT DOWN HVAC UNIT.

WHEN ANY DETECTION LINE, EXHAUST HOOD FUSIBLE LINK, BRANCH DUCT-TO-COMMON DUCT FUSIBLE LINK, OR MANUAL "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

1. INTERRUPT SERVICE TO THE GAS SOLENOID VALVES AND ACTIVE SHUNT TRIP CIRCUIT BREAKER, SHUTTING OFF FUEL AND POWER TO THE EQUIPMENT
2. TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT TO SHUT DOWN MAKE UP AIR UNIT
3. SHUT DOWN THE TERMINAL HVAC UNITS SERVING THE PROTECTED AREA
4. KEEP THE KITCHEN EXHAUST FAN "ON" OR OVERRIDE IT TO THE ON POSITION IF IT "OFF"

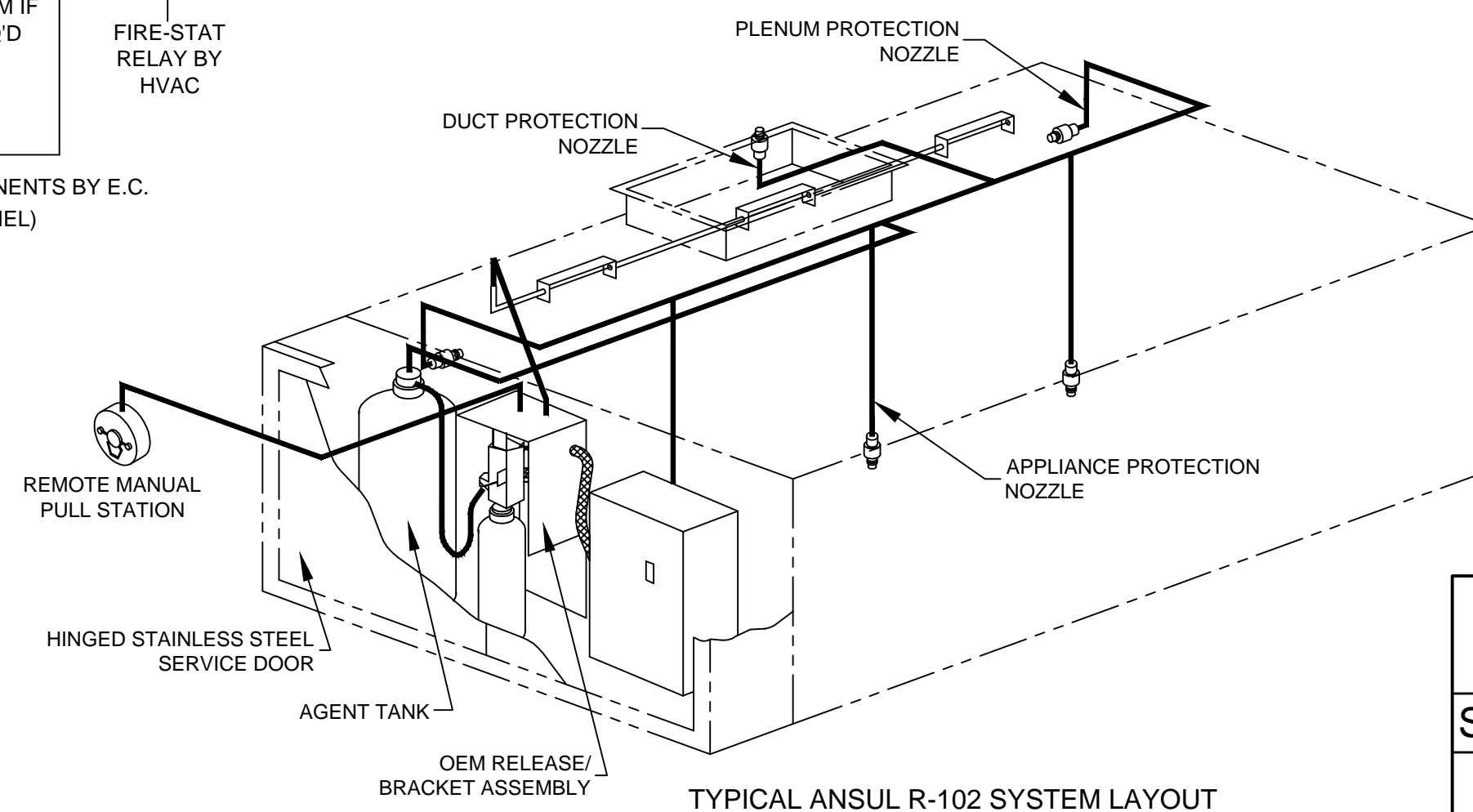
FUEL AND POWER SUPPLIES SHUT DOWN DURING SEQUENCES NOTED ABOVE ARE TO BE MANUALLY RESET. AUTOMATIC RESET PROHIBITED



**ANSUL R-102 3/3 SYSTEM**  
FOR VENTILATOR ITEM # K100

**ANSUL NOZZLE DATA**

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	11	ANSUL #1N	1	30"-40" (RANGE)
2	2	ANSUL #2W	2	
3	1	ANSUL #3N	3	21"-34" (FRYER)



**TYPICAL ANSUL R-102 SYSTEM LAYOUT**



UNDERWRITERS LABORATORIES, INC.  
TESTED UNDER STANDARD U.L. 300 "FIRE TESTING OF FIRE EXTINGUISHING SYSTEMS FOR PROTECTION OF RESTAURANT COOKING AREAS".



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Fax: 856-467-5511

**EQUIPMENT SCHEDULE**

ANSUL R-102 3/3

CADDY NO. 11890C ITEM NO. K101

JOB: LGA TERM C FOOD HALL  
LOC: FLUSHING, NY  
CUST: PENN JERSEY PAPER COMPANY  
CUST#: 394434

ANSUL ROUGH-IN SCHEDULE	
SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE. ALL EXPOSED PIPING TO BE CHROME PLATED OR STN./STL.
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR ALARM BY CADDY WIRING BY E.C.
D	120/1/60 SOLENOID TYPE GAS VALVE PROVIDED BY CADDY, INSTALLED P.C. AND WIRED BY E.C.

REVISIONS			
REV	DATE	BY	REMARKS
A	01/23/14	SAH	NO CHANGES
B	02/24/14	ECC	NO CHANGES
C	04/14/14	ECC	CHANGED SHAPE & SIZE OF HOOD, AND REORIENTED EQUIPMENT.
D	5/5/14	DRA	ADDED ANSUL ENCLOSURE DETAIL
E	05/07/14	SAH	REVISED ANSUL SYSTEM DETAILS
F	07/23/14	DRA	ADDED ANSUL SYSTEM DETAILS
G	07/23/14	DRA	REVISED ANSUL NOTES
H	07/24/14	ECC	MODIFIED FOR FABRICATION AS PER APPROVED DRAWINGS DATED 7/23/14

DATE: 11/21/13 SCALE: AS NOTED  
DR BY: SAH APP'D BY: *BPM*  
**DWG# D-1-19464** SHT 6 OF 10

**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"  
ETL, INTERTEK

TESTED UNDER STANDARD U.L. 710 "EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT". ETL LISTED UNDER CONTROL # 3177269

UNIFORM MECHANICAL CODE

SECTION 507 - COMMERCIAL KITCHEN HOODS AND KITCHEN VENTILATION SYSTEMS

THE BOCA NATIONAL MECHANICAL CODE

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SECTION 507 - COMMERCIAL KITCHEN HOODS

EXCLUDES CODE #507.2.1.1. CONSULT FACTORY FOR COMPLIANCE OPTIONS.

**NOTE:**

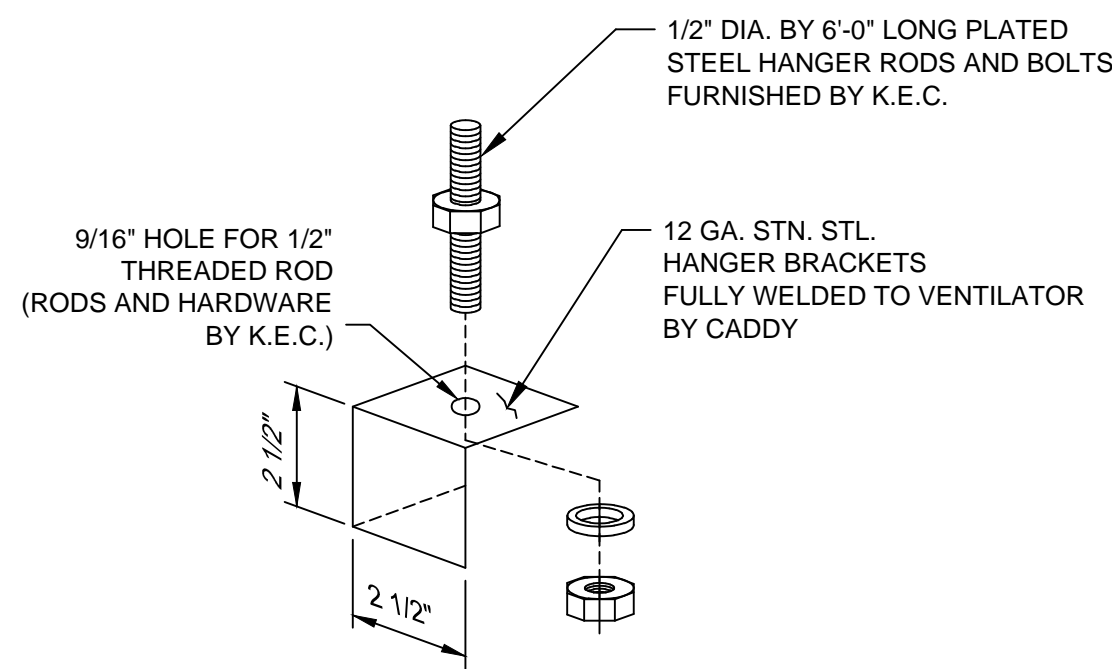
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES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

**CONTRACTOR NOTE:**

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

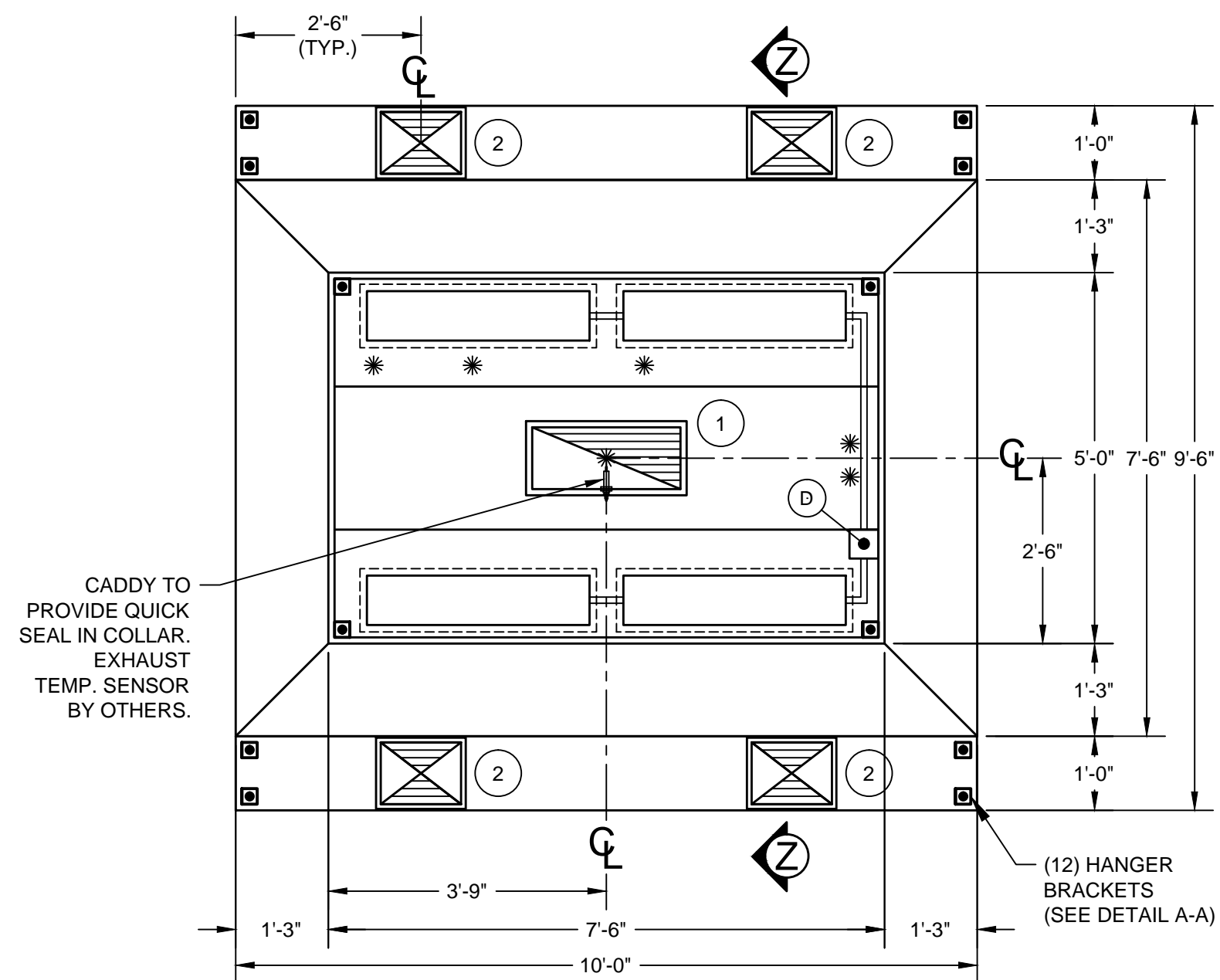
**MAKE-UP AIR NOTE:**

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



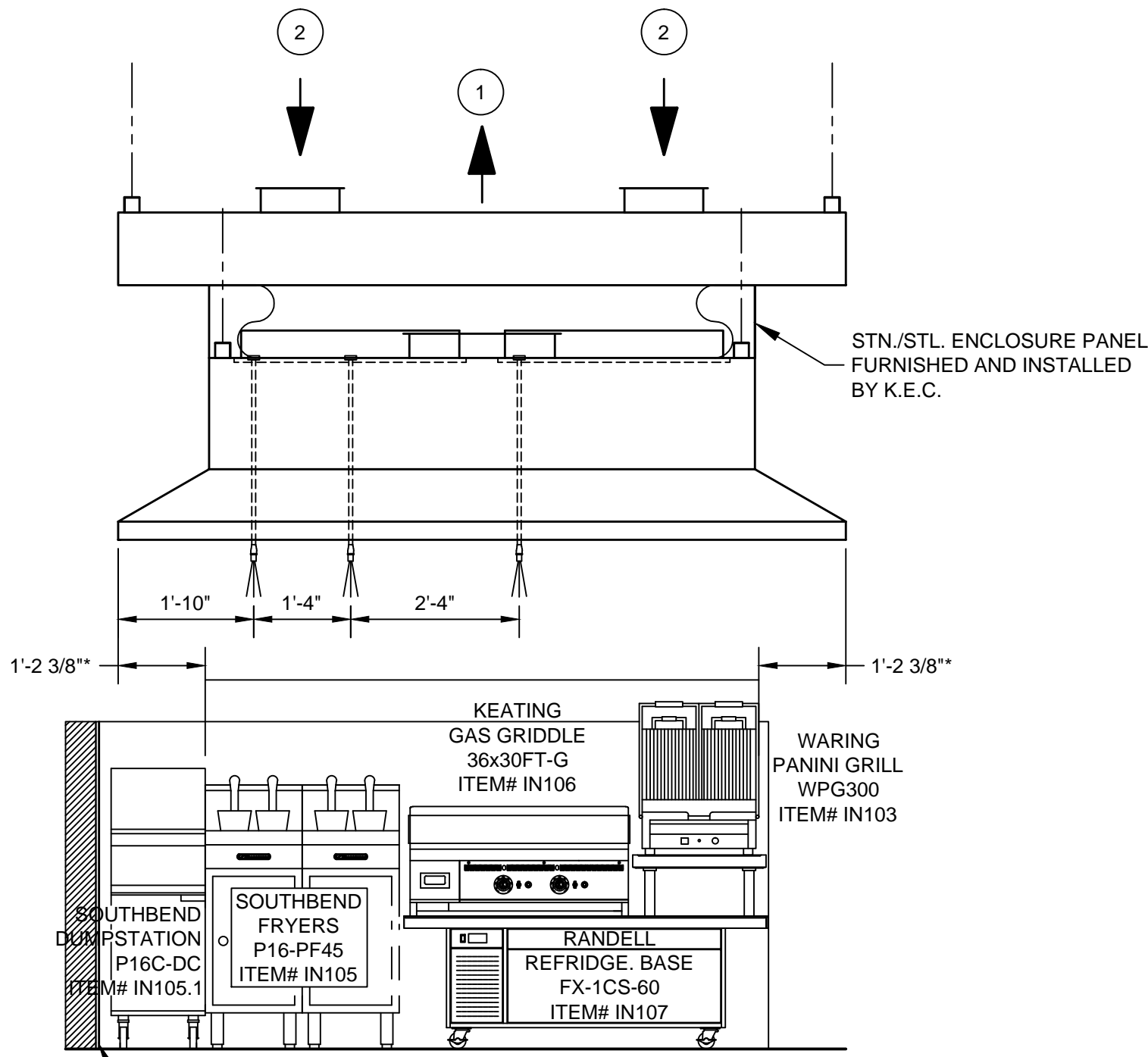
**HANGER BRACKET DETAIL A-A**

SCALE: 1/4"=1"



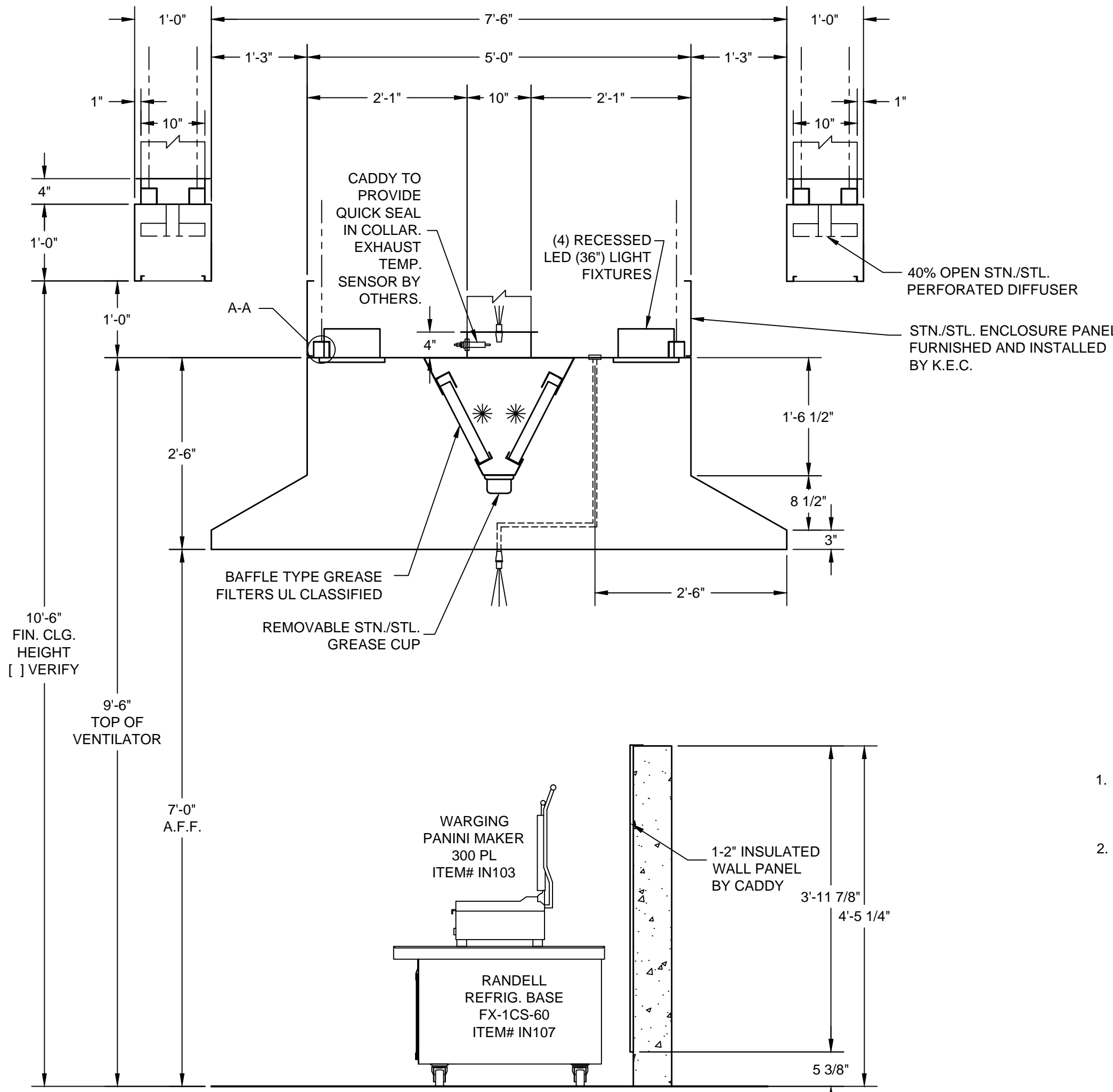
**PLAN**

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



**ELEVATION**

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



**SECTION Z-Z**

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

TOTAL EXHAUST : 3,000 C.F.M. TOTAL SUPPLY : 2,400 C.F.M.

- 1 10" X 24" EXHAUST DUCT 3,000 C.F.M. @ 1.00" S.P.
- 2 10" X 13" SUPPLY DUCTS 600 C.F.M. EACH @ 0.20" S.P.

**GENERAL NOTES**

- EXHAUST AIR REQUIREMENTS:**
- EXHAUST C.F.M. BASED ON 300 C.F.M. PER LINEAR FOOT.
  - EXHAUST STATIC PRESSURE IS 1.00" 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 1,800 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.).
  - VENTILATORS ARE NOT TO BE INSTALLED IN AREAS MEANT TO HANDLE ENVIRONMENTAL AIR.
  - 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 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 (J) BY CADDY. RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
- LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY ELECTRICAL CONTRACTOR.



ROUGH-IN SCHEDULE		REVISIONS
SYM	QTY	DESCRIPTION
D	1	120V, 60HZ, 1PH, 0.136 K.W. CONNECTED LOAD

REV	DATE	BY	REMARKS
A	01/23/14	SAH	NO CHANGES
B	02/24/14	ECC	MODIFIED EQUIPMENT AND INCREASED LENGTH OF ITEM # IN100 BY 8"
C	04/14/14	ECC	CHANGED SHAPE & SIZE OF HOOD, ADDED CEILING SUPPLY PLENUMS, AND REORIENTED EQUIPMENT
D	5/5/14	DRA	NO CHANGES
E	05/07/14	SAH	NO CHANGES
F	07/23/14	DRA	ADDED ANSUL SYSTEM DETAILS
G	07/23/14	DRA	REVISED ANSUL NOTES
H	07/24/14	ECC	MODIFIED FOR FABRICATION AS PER APPROVED DRAWINGS DATED 7/23/14

<b>CADDY CORPORATION</b> 509 Sharptown Road Bridgeport, NJ 08014-0345 Tel: 856-467-4222 internet: www.caddycorp.com		P.O. Box 345 Fax: 856-467-5511
<b>EQUIPMENT SCHEDULE</b>		
PB-C-II-120-ND-90 W/ CEILING SUPPLY PLENUMS		
CADDY NO.	11890B	ITEM NO. IN100
JOB: LGA TERM C FOOD HALL LOC: FLUSHING, NY CUST: PENN JERSEY PAPER COMPANY CUST#: 394426		
DATE	11/21/13	SCALE AS NOTED
DR BY	SAH	APP'D BY <i>BPM</i>
<b>DWG# D-1-19464</b>		SHT 7 OF 10

**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 7'-6" WIDE x 34 1/2" HIGH ESTIMATED TOTAL HANGING WEIGHT: 1,200 LBS.

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

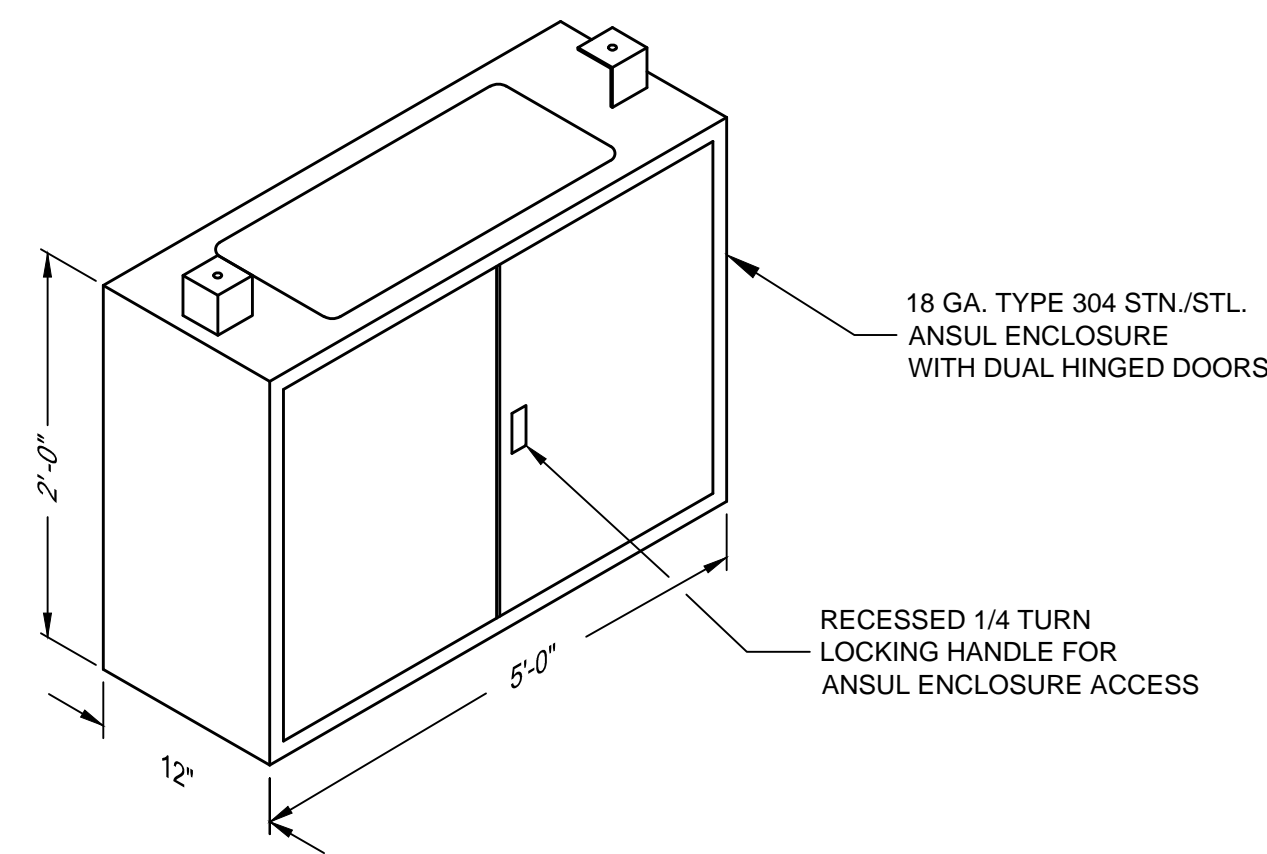
**GENERAL CONTRACT CONDITIONS**

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 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.

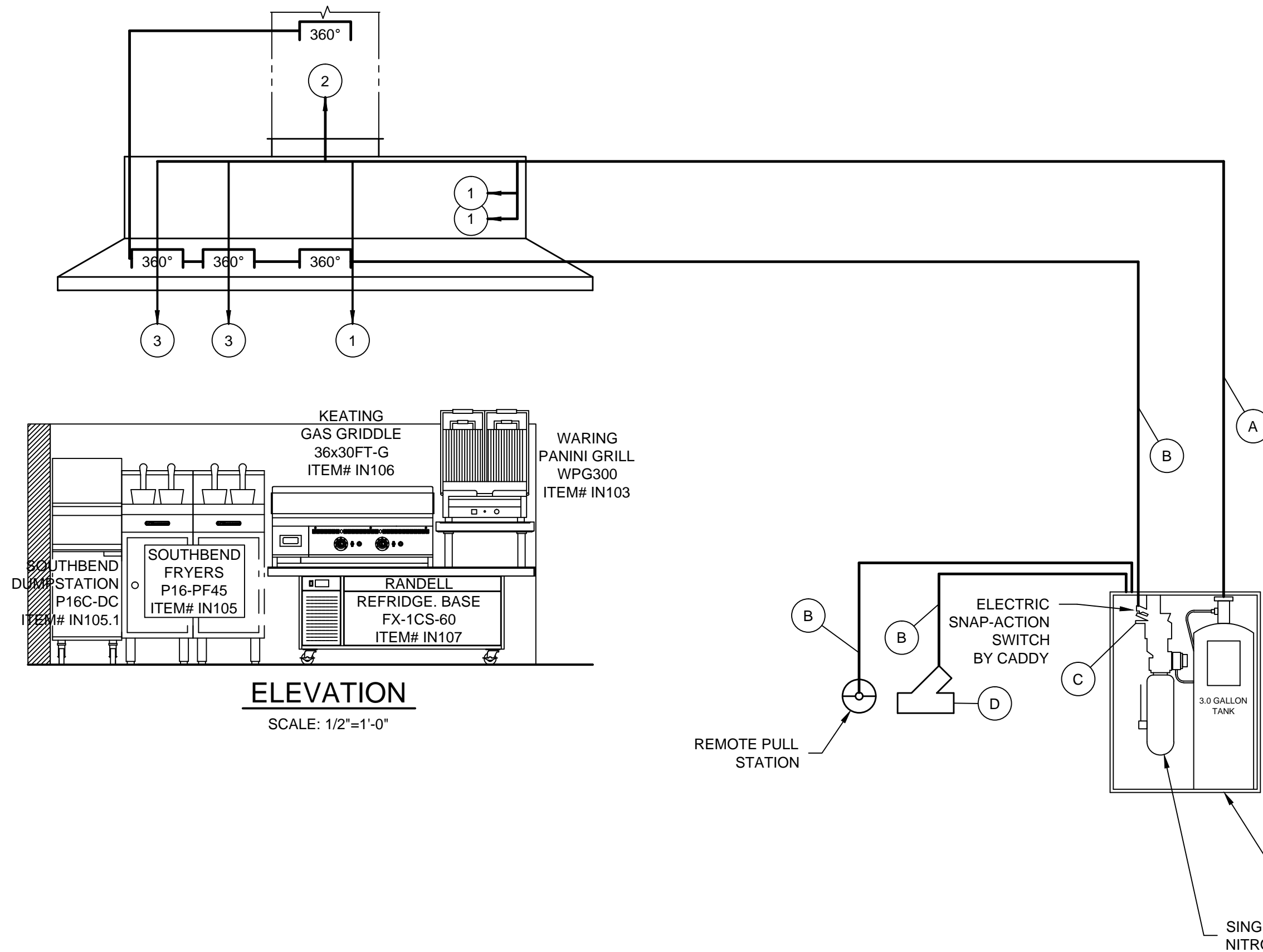
ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.



ANSUL R-102 SYSTEM TO BE PROVIDED WITH 120 VAC ELECTRIC ANSUL AUTOMAM. ANSUL SYSTEM ITEM #'S L101, CB101, K101 AND 4A WILL BE WIRED FOR SIMULTANEOUS ACTIVATION BY E.C. (SEE WIRING DETAIL ON PAGE 9 OF 9)



**FREE HANGING ANSUL ENCLOSURE**  
ESTIMATED TOTAL HANGING WEIGHT: 125 LBS.  
SCALE: 1"=1'-0"



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

**WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK**

**HVAC/MAKE-UP AIR AND GAS/ ELECTRICAL EQUIPMENT SHUTDOWN USING AN ELECTRIC GAS VALVE**

1. CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
2. CONNECT THE GAS SOLENOID VALVE AND FIRE-STAT RELAY (B).
3. CONNECT THE SHUNT TRIP RELAY TO THE MICRO-SWITCH (C).

**OPERATION**

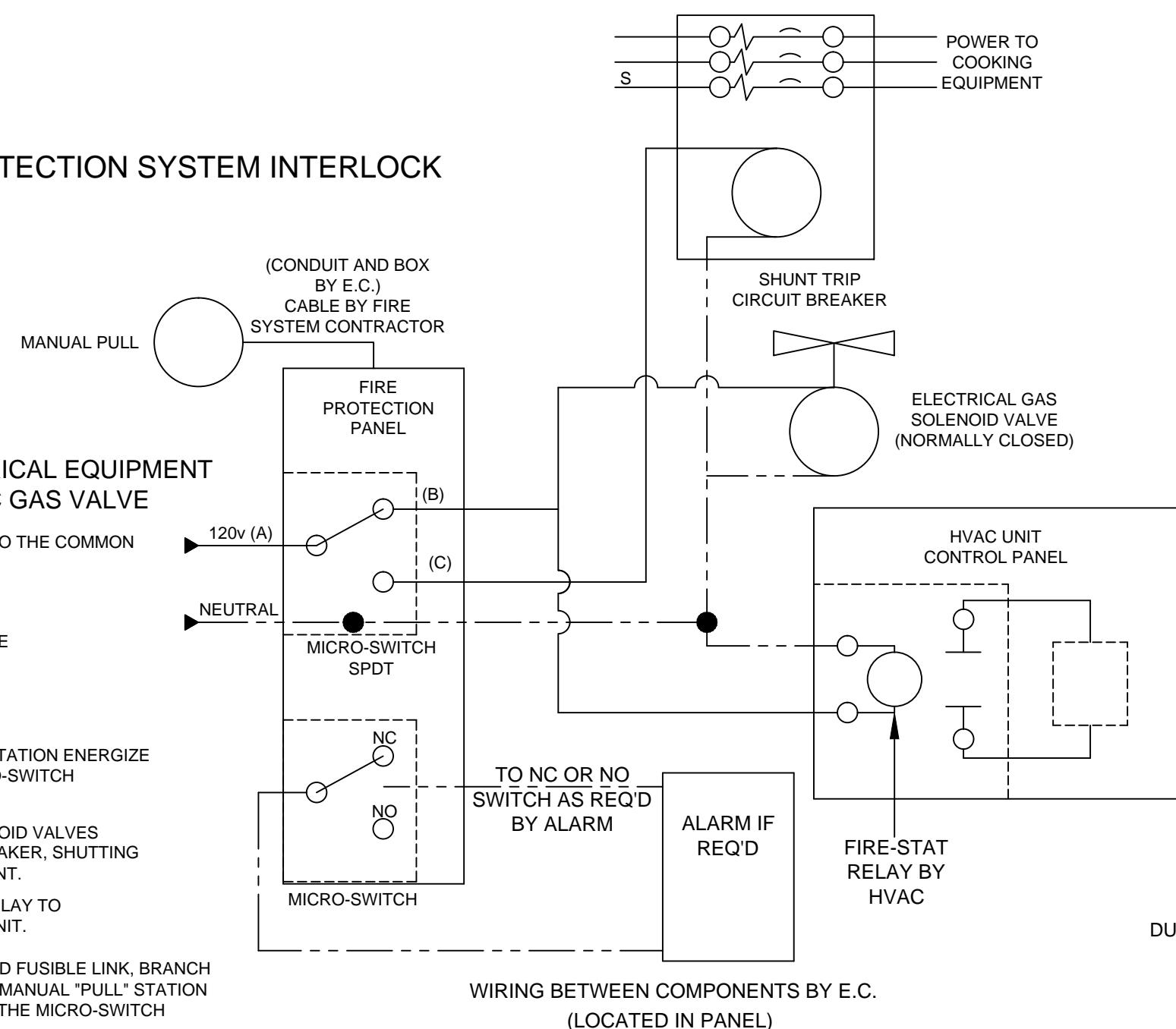
WHEN DETECTION LINES OR HAND "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

1. INTERRUPT SERVICE TO THE GAS SOLENOID VALVES AND ACTIVATE SHUNT TRIP CIRCUIT BREAKER, SHUTTING OFF FUEL AND POWER TO THE EQUIPMENT.
2. TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT TO SHUT DOWN HVAC UNIT.

WHEN ANY DETECTION LINE, EXHAUST HOOD FUSIBLE LINK, BRANCH DUCT-TO-COMMON DUCT FUSIBLE LINK, OR MANUAL "PULL" STATION ENERGIZE THE FIRE PROTECTION SYSTEM, THE MICRO-SWITCH REPOSITIONS TO:

1. INTERRUPT SERVICE TO THE GAS SOLENOID VALVES AND ACTIVE SHUNT TRIP CIRCUIT BREAKER, SHUTTING OFF FUEL AND POWER TO THE EQUIPMENT
2. TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT TO SHUT DOWN MAKE UP AIR UNIT
3. SHUT DOWN THE TERMINAL HVAC UNITS SERVING THE PROTECTED AREA
4. KEEP THE KITCHEN EXHAUST FAN "ON" OR OVERRIDE IT TO THE ON POSITION IF IT "OFF"

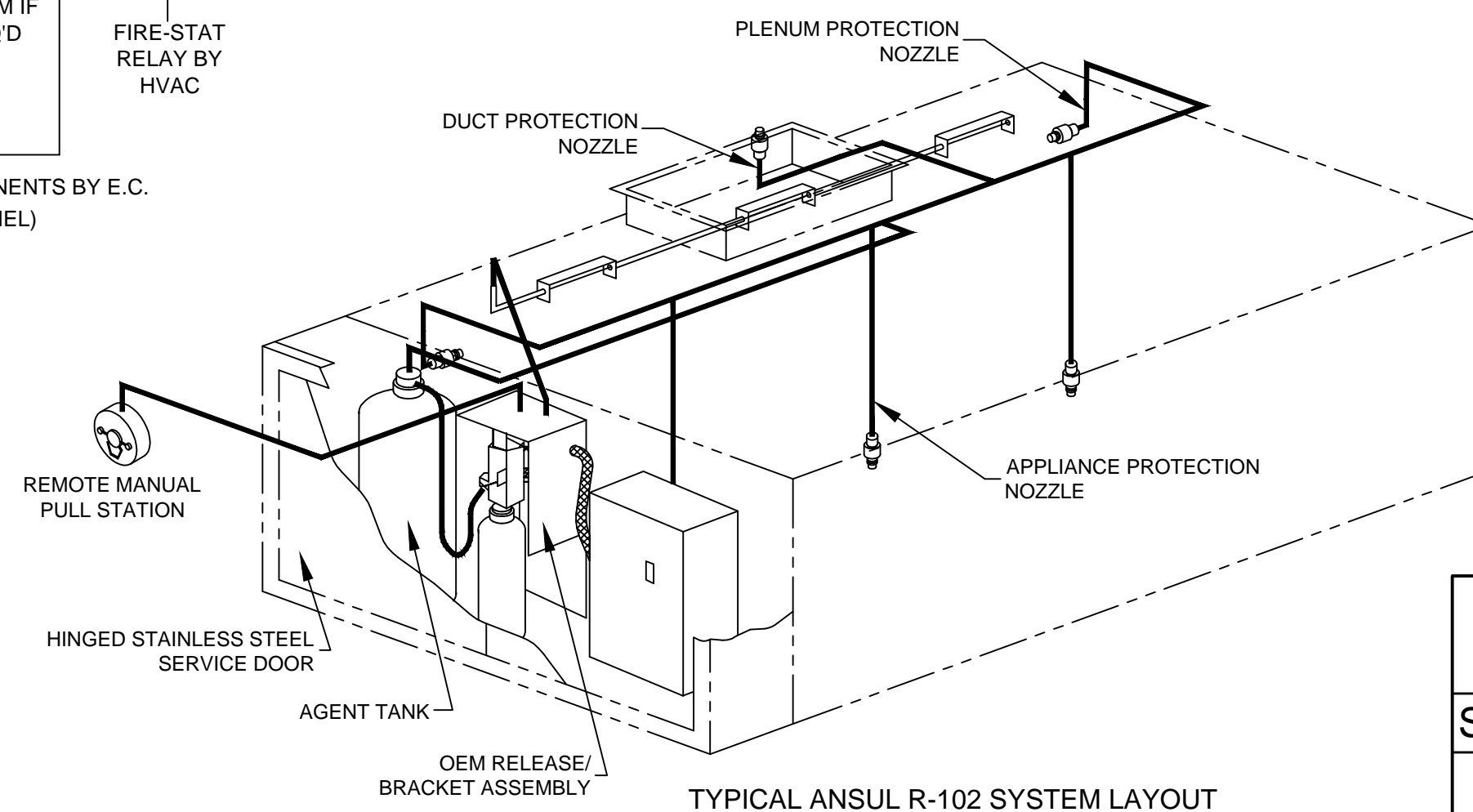
FUEL AND POWER SUPPLIES SHUT DOWN DURING SEQUENCES NOTED ABOVE ARE TO BE MANUALLY RESET. AUTOMATIC RESET PROHIBITED



**ANSUL R-102 3 SYSTEM**  
FOR VENTILATOR ITEM # IN100

**ANSUL NOZZLE DATA**

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	3	ANSUL #1N	1	35"-40" (GRIDDLE)
2	1	ANSUL #2W	2	
3	2	ANSUL #3N	3	21"-34"



**TYPICAL ANSUL R-102 SYSTEM LAYOUT**



UNDERWRITERS LABORATORIES, INC.  
TESTED UNDER STANDARD U.L. 300 "FIRE TESTING OF FIRE EXTINGUISHING SYSTEMS FOR PROTECTION OF RESTAURANT COOKING AREAS".



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**EQUIPMENT SCHEDULE**

ANSUL R-102 3

CADDY NO. 11890B ITEM NO. 4A

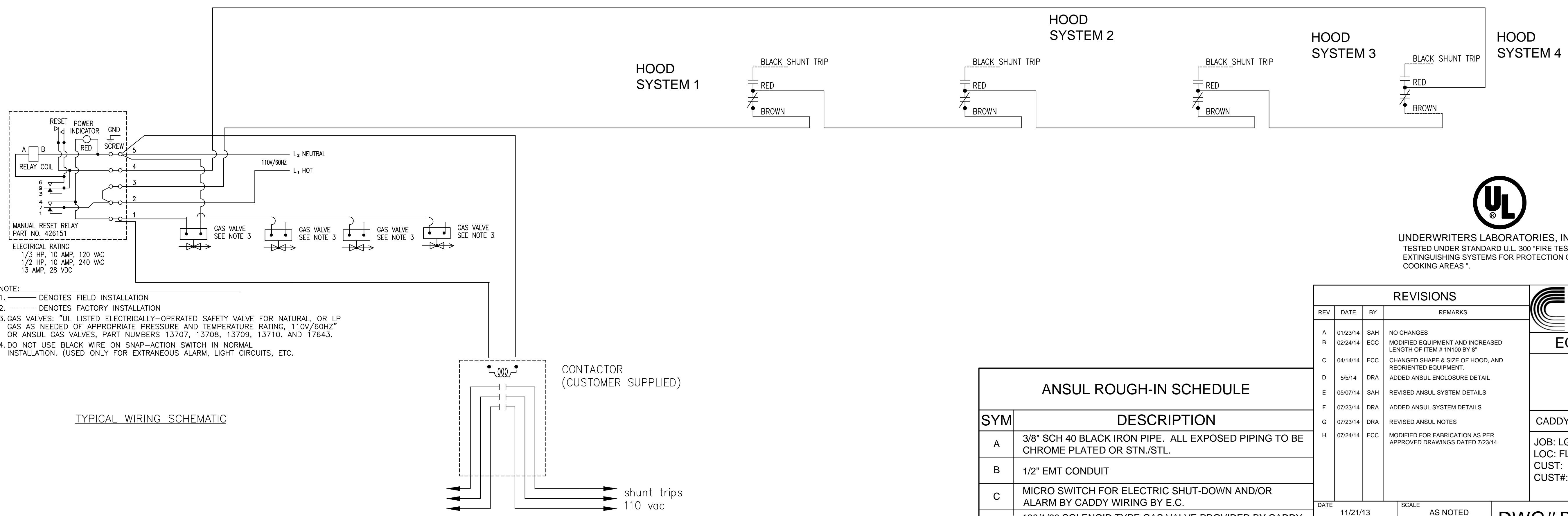
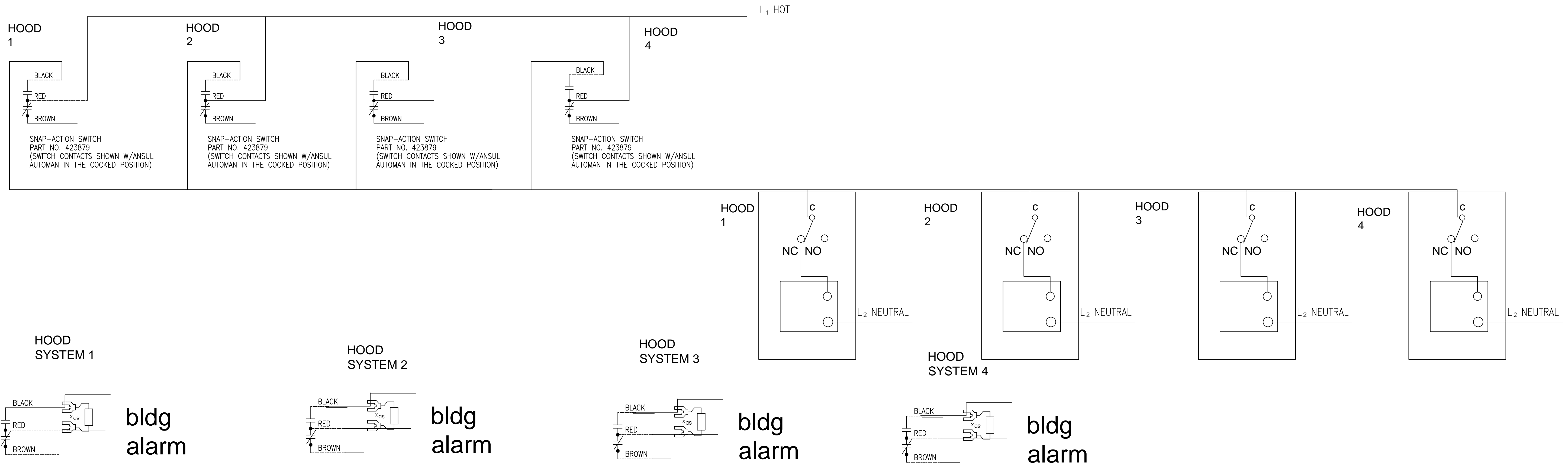
JOB: LGA TERM C FOOD HALL  
LOC: FLUSHING, NY  
CUST: PENN JERSEY PAPER COMPANY  
CUST#: 394426

ANSUL ROUGH-IN SCHEDULE	
SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE. ALL EXPOSED PIPING TO BE CHROME PLATED OR STN./STL.
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR ALARM BY CADDY WIRING BY E.C.
D	120/1/60 SOLENOID TYPE GAS VALVE PROVIDED BY CADDY, INSTALLED P.C. AND WIRED BY E.C.

REVISIONS			
REV	DATE	BY	REMARKS
A	01/23/14	SAH	NO CHANGES
B	02/24/14	ECC	MODIFIED EQUIPMENT AND INCREASED LENGTH OF ITEM # 1N100 BY 8"
C	04/14/14	ECC	CHANGED SHAPE & SIZE OF HOOD, AND REORIENTED EQUIPMENT.
D	5/5/14	DRA	ADDED ANSUL ENCLOSURE DETAIL
E	05/07/14	SAH	REVISED ANSUL SYSTEM DETAILS
F	07/23/14	DRA	ADDED ANSUL SYSTEM DETAILS
G	07/23/14	DRA	REVISED ANSUL NOTES
H	07/24/14	ECC	MODIFIED FOR FABRICATION AS PER APPROVED DRAWINGS DATED 7/23/14

DATE: 11/21/13 SCALE: AS NOTED  
DR BY: SAH APP'D BY: *BPM* DWG# D-1-19464 SHT 8 OF 10





- NOTE:**
- DENOTES FIELD INSTALLATION
  - DENOTES FACTORY INSTALLATION
  - GAS VALVES: "UL LISTED ELECTRICALLY-OPERATED SAFETY VALVE FOR NATURAL OR LP GAS AS NEEDED OF APPROPRIATE PRESSURE AND TEMPERATURE RATING, 110V/60HZ" OR ANSUL GAS VALVES, PART NUMBERS 13707, 13708, 13709, 13710, AND 17643.
  - DO NOT USE BLACK WIRE ON SNAP-ACTION SWITCH IN NORMAL INSTALLATION. (USED ONLY FOR EXTRANEIOUS ALARM, LIGHT CIRCUITS, ETC.)



UNDERWRITERS LABORATORIES, INC.  
TESTED UNDER STANDARD U.L. 300 "FIRE TESTING OF FIRE EXTINGUISHING SYSTEMS FOR PROTECTION OF RESTAURANT COOKING AREAS".



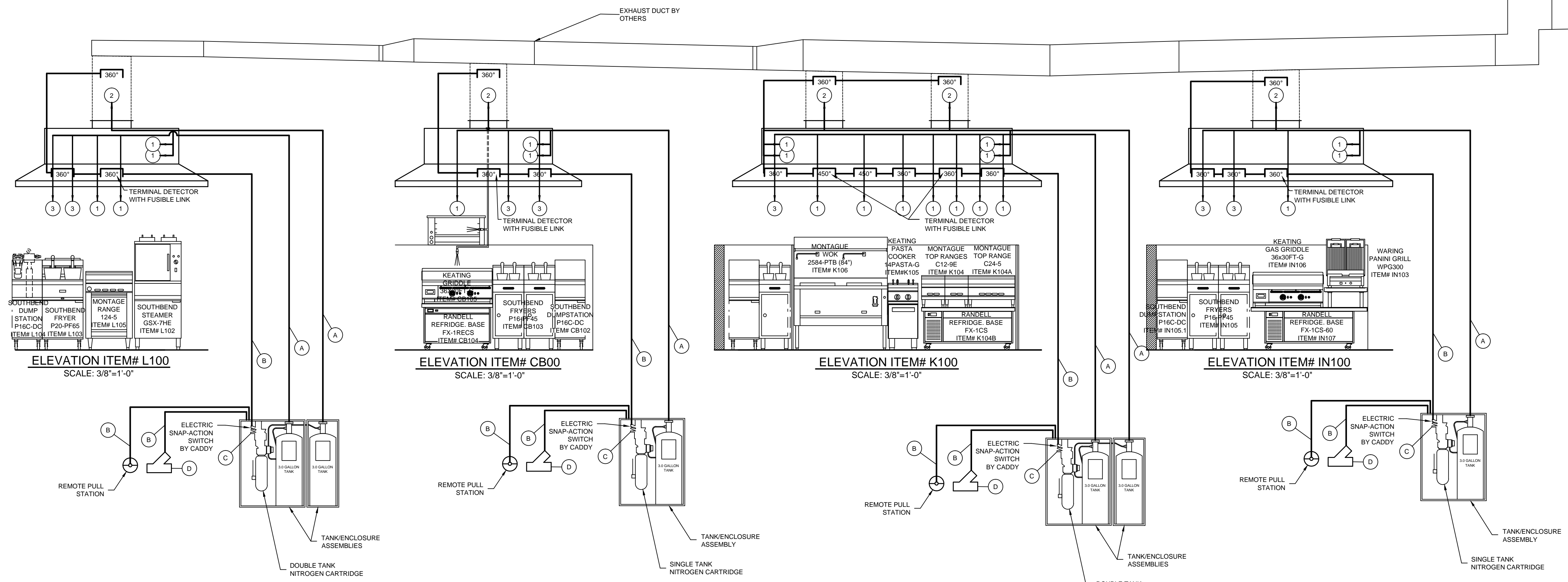
SYM	DESCRIPTION
A	3/8" SCH 40 BLACK IRON PIPE. ALL EXPOSED PIPING TO BE CHROME PLATED OR STN./STL.
B	1/2" EMT CONDUIT
C	MICRO SWITCH FOR ELECTRIC SHUT-DOWN AND/OR ALARM BY CADDY WIRING BY E.C.
D	120/1/60 SOLENOID TYPE GAS VALVE PROVIDED BY CADDY, INSTALLED P.C. AND WIRED BY E.C.

REV	DATE	BY	REMARKS
A	01/23/14	SAH	NO CHANGES
B	02/24/14	ECC	MODIFIED EQUIPMENT AND INCREASED LENGTH OF ITEM # 1N100 BY 8"
C	04/14/14	ECC	CHANGED SHAPE & SIZE OF HOOD, AND REORIENTED EQUIPMENT.
D	5/5/14	DRA	ADDED ANSUL ENCLOSURE DETAIL
E	05/07/14	SAH	REVISED ANSUL SYSTEM DETAILS
F	07/23/14	DRA	ADDED ANSUL SYSTEM DETAILS
G	07/23/14	DRA	REVISED ANSUL NOTES
H	07/24/14	ECC	MODIFIED FOR FABRICATION AS PER APPROVED DRAWINGS DATED 7/23/14

REVISIONS	
DATE	11/21/13
DR BY	SAH
SCALE	AS NOTED
APP'D BY	<i>BJM</i>

EQUIPMENT SCHEDULE	
CADDY NO.	11890
ITEM NO.	
JOB: LGA TERM C FOOD HALL LOC: FLUSHING, NY CUST: PENN JERSEY PAPER COMPANY CUST#:	



ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	4	ANSUL #1N	1	30"-40" (RANGE)
2	1	ANSUL #2W	2	
3	2	ANSUL #3N	3	21"-34" (FRYER)

**ANSUL R-102 3/3 SYSTEM**

FOR VENTILATOR ITEM # L100

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	3	ANSUL #1N	1	30"-40" (RANGE)
2	1	ANSUL #2W	2	
2	2	ANSUL #3N	3	21"-34" (FRYER)

**ANSUL R-102 3 SYSTEM**

FOR VENTILATOR ITEM # CB00

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	11	ANSUL #1N	1	30"-40" (RANGE)
2	2	ANSUL #2W	2	
3	1	ANSUL #3N	3	21"-34" (FRYER)

**ANSUL R-102 3/3 SYSTEM**

FOR VENTILATOR ITEM # K100

ANSUL NOZZLE DATA

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	3	ANSUL #1N	1	35"-40" (GRIDDLE)
2	1	ANSUL #2W	2	
3	2	ANSUL #3N	3	21"-34"

**ANSUL R-102 3 SYSTEM**

FOR VENTILATOR ITEM # IN100



UNDERWRITERS LABORATORIES, INC.  
TESTED UNDER STANDARD U.L. 300 "FIRE TESTING OF FIRE EXTINGUISHING SYSTEMS FOR PROTECTION OF RESTAURANT COOKING AREAS".



REVISIONS			
REV	DATE	BY	REMARKS
A	01/23/14	SAH	NO CHANGES
B	02/24/14	ECC	NO CHANGES
C	04/14/14	ECC	NO CHANGES
D	5/5/14	DRA	NO CHANGES
E	05/07/14	SAH	NO CHANGES
F	07/23/14	DRA	NO CHANGES
G	07/23/14	SME	NO CHANGES
H	11/13/14	ECC	ADDED DUCT COLLAR PLAN

**CADDY CORPORATION**  
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**EQUIPMENT SCHEDULE**

ANSUL DETAIL

CADDY NO. 11890 ITEM NO.

JOB: LGA TERM C FOOD HALL  
LOC: FLUSHING, NY  
CUST: PENN JERSEY PAPER COMPANY  
CUST#: