

**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:**

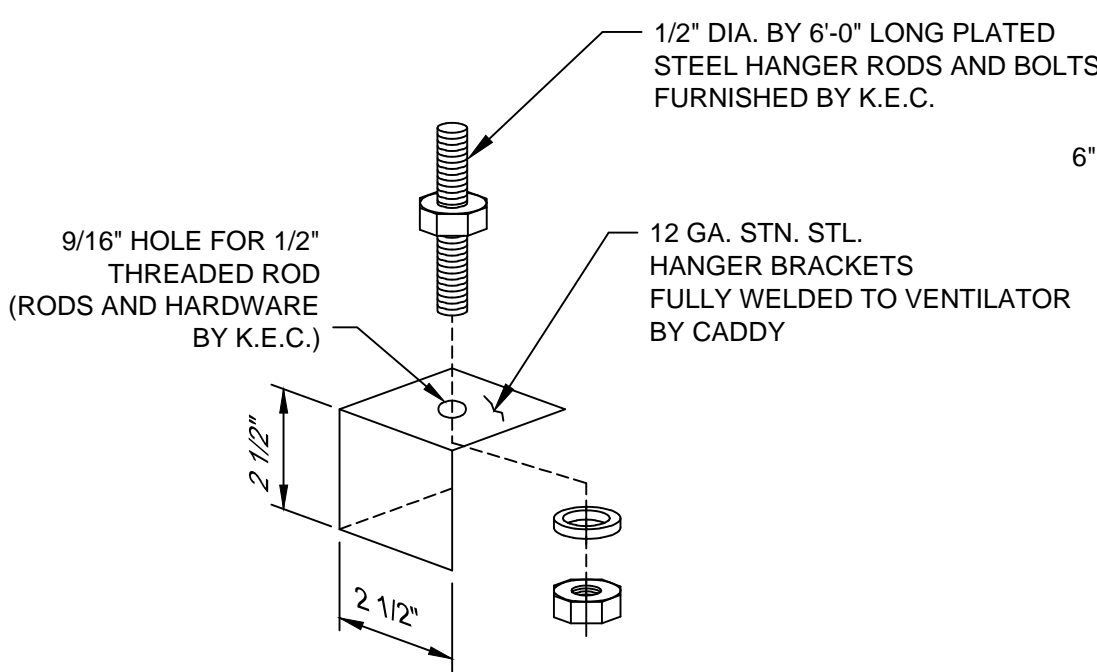
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES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

**CONTRACTOR NOTE:**

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

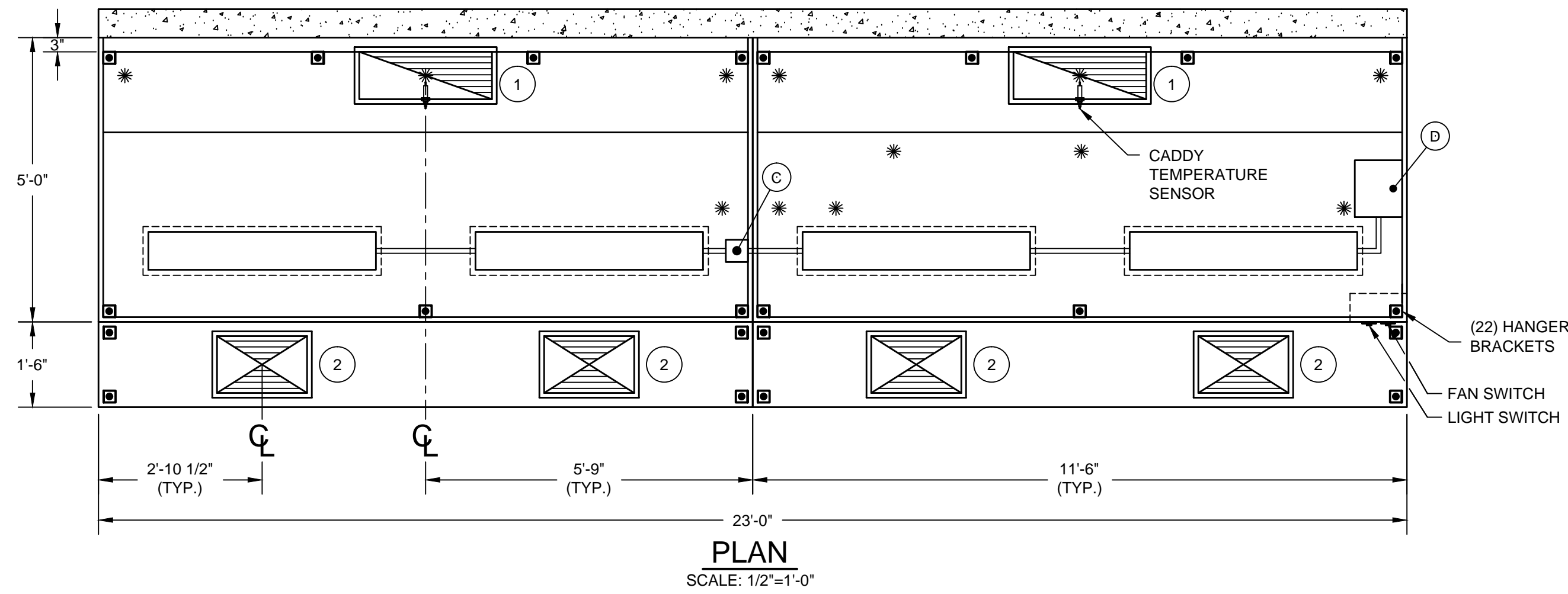
**MAKE-UP AIR NOTE:**

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**

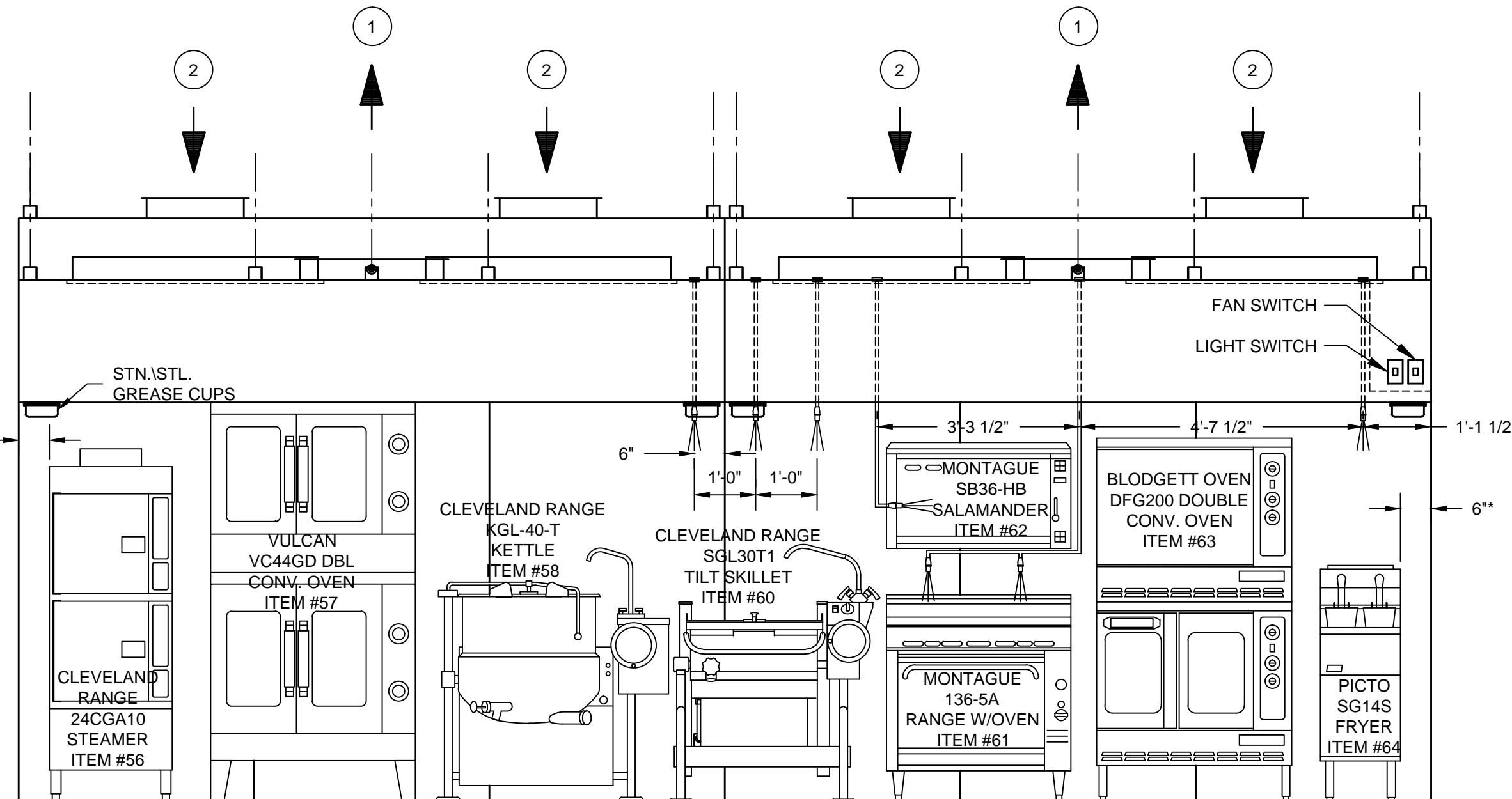
SCALE: 1/4"=1"



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

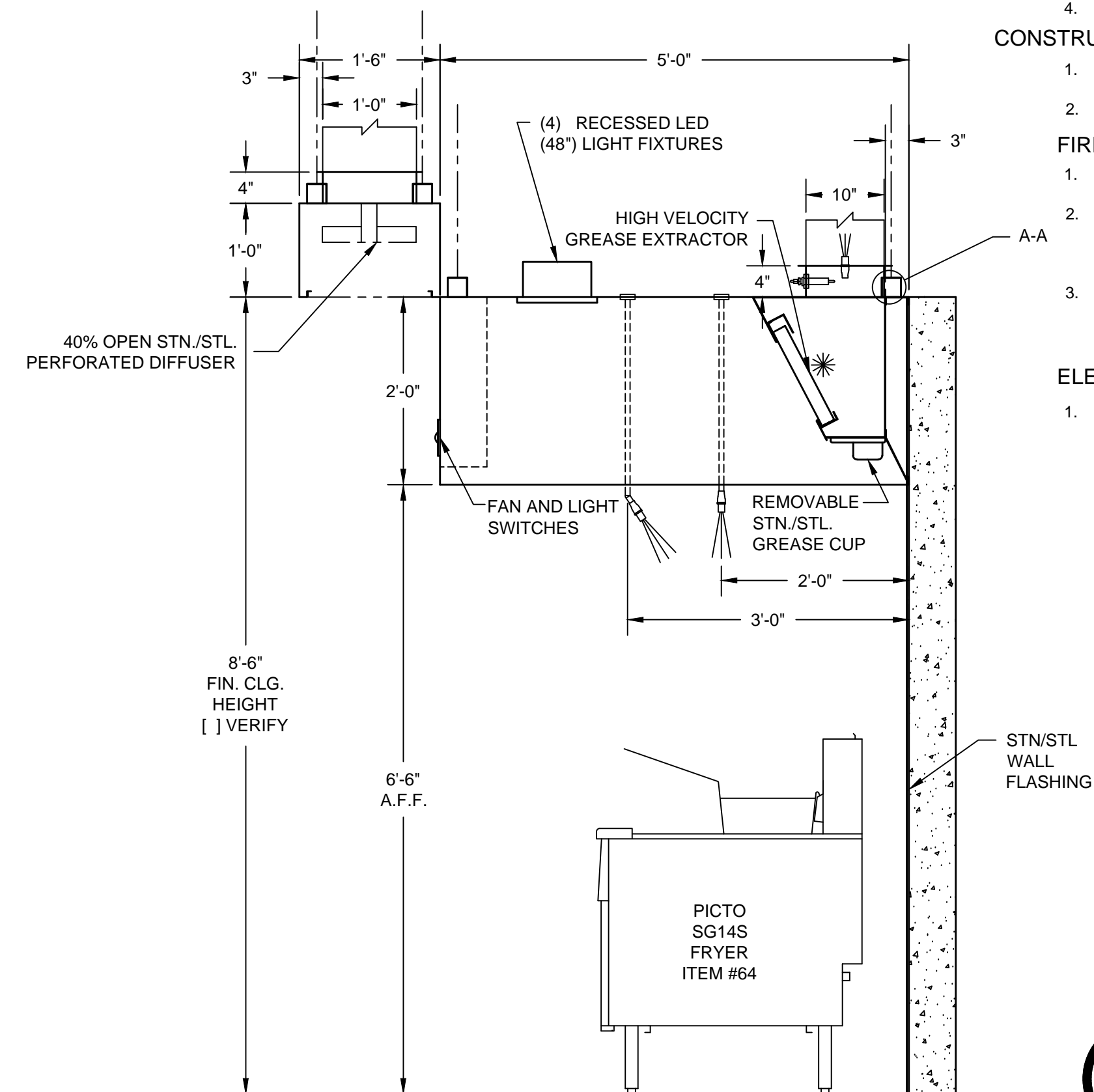
TOTAL EXHAUST : 5,750 C.F.M.  
TOTAL SUPPLY : 4,600 C.F.M.

1 10" X 28" EXHAUST DUCT  
2,875 C.F.M. EACH @ 1.30" S.P.  
2 12" X 19" SUPPLY DUCTS  
1,150 C.F.M. EACH @ 0.20" S.P.



**ELEVATION**

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



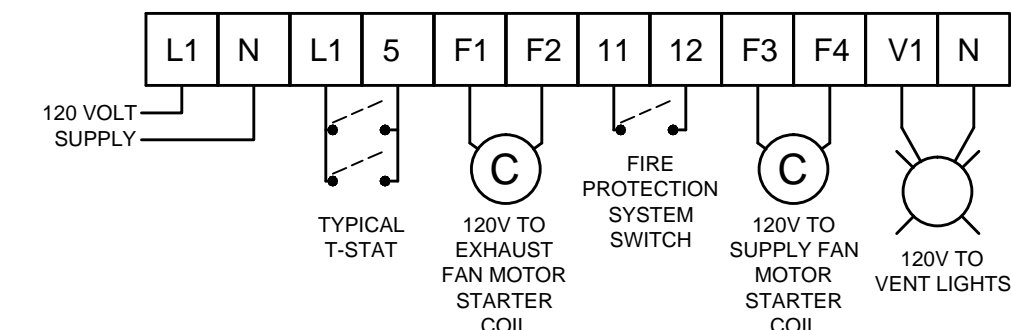
**SECTION Z-Z**

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

**ELECTRICAL NOTES:**

- LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO CADDY FAN CONTROL PANEL (D) BY CADDY. DISCONNECTED FOR SHIPPING AT J-BOX (C). RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
- 120 VOLTS 15 AMP. A.C. SERVICE BY ELECTRICAL CONTRACTOR TO CADDY FAN CONTROL PANEL.
- INTERCONNECTION FROM CADDY FAN CONTROL PANEL TERMINALS TO EXHAUST FAN MOTOR STARTER, SUPPLY FAN MOTOR STARTER, TEMPERATURE SENSORS AND FIRE PROTECTION SYSTEM SWITCH BY ELECTRICAL CONTRACTOR.

**FAN CONTROL PACKAGE**  
(TO BE MOUNTED ON TOP OF HOOD CANOPY)



**GENERAL NOTES:**

**EXHAUST AIR REQUIREMENTS:**

- EXHAUST C.F.M. BASED ON 250 C.F.M. PER LINEAR FOOT.
- EXHAUST STATIC PRESSURE IS 1.30" W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
- DUCT SIZE BASED ON 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 STRICT 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 CADDY.



**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 11'-6" LONG x 5'-0" WIDE x 28 1/2" HIGH ESTIMATED TOTAL HANGING WEIGHT: 2,070 LBS.

VENTILATOR TO BE SHIPPED IN (4) UNITS. ALL PLUMBING AND ELECTRICAL DISCONNECTED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

ROUGH-IN SCHEDULE		REVISIONS			
SYM	QTY	REV	DATE	BY	REMARKS
D	1	A	9-27-13	ECC	NO CHANGES
		B	3-4-14	ECC	MODIFIED AS PER PURCHASE ORDER DATED 2-25-14
		C	12-22-14	ECC	MODIFIED FOR FABRICATION AS PER APPROVED DRAWINGS RECEIVED 12-18-14

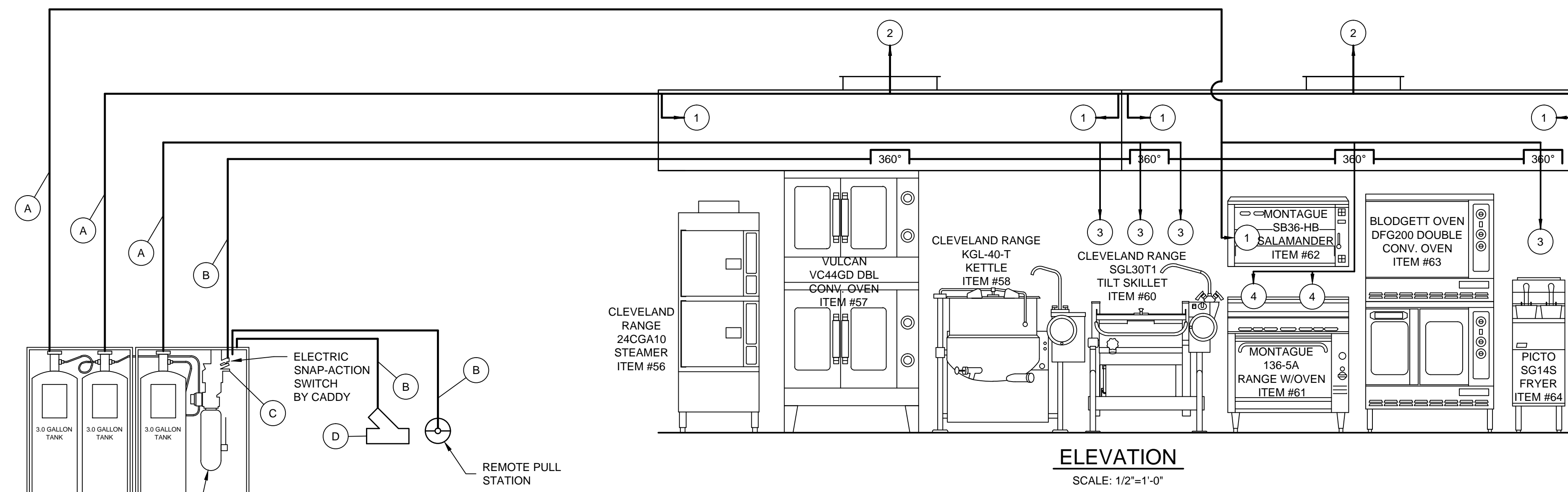
EQUIPMENT SCHEDULE	
SHBC-C-W-138-ND-60 W/ CEILING SUPPLY PLENUMS	
CADDY NO.	12188-1 ITEM NO. 1-054
JOB: TEL HAI STONE CROFT LOC: HONEY BROOK, PA CUST: SINGER EQUIPMENT CO. CUST#: 03305429	

DATE	09/12/13	SCALE	AS NOTED
DR BY	SAH	APP'D BY	BPM

<b>DWG# D-1-19438</b>		SHT 1
		OF 5



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

**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: 125 LBS.  
 ENCLOSURE MOUNTING HEIGHT 7'-0"

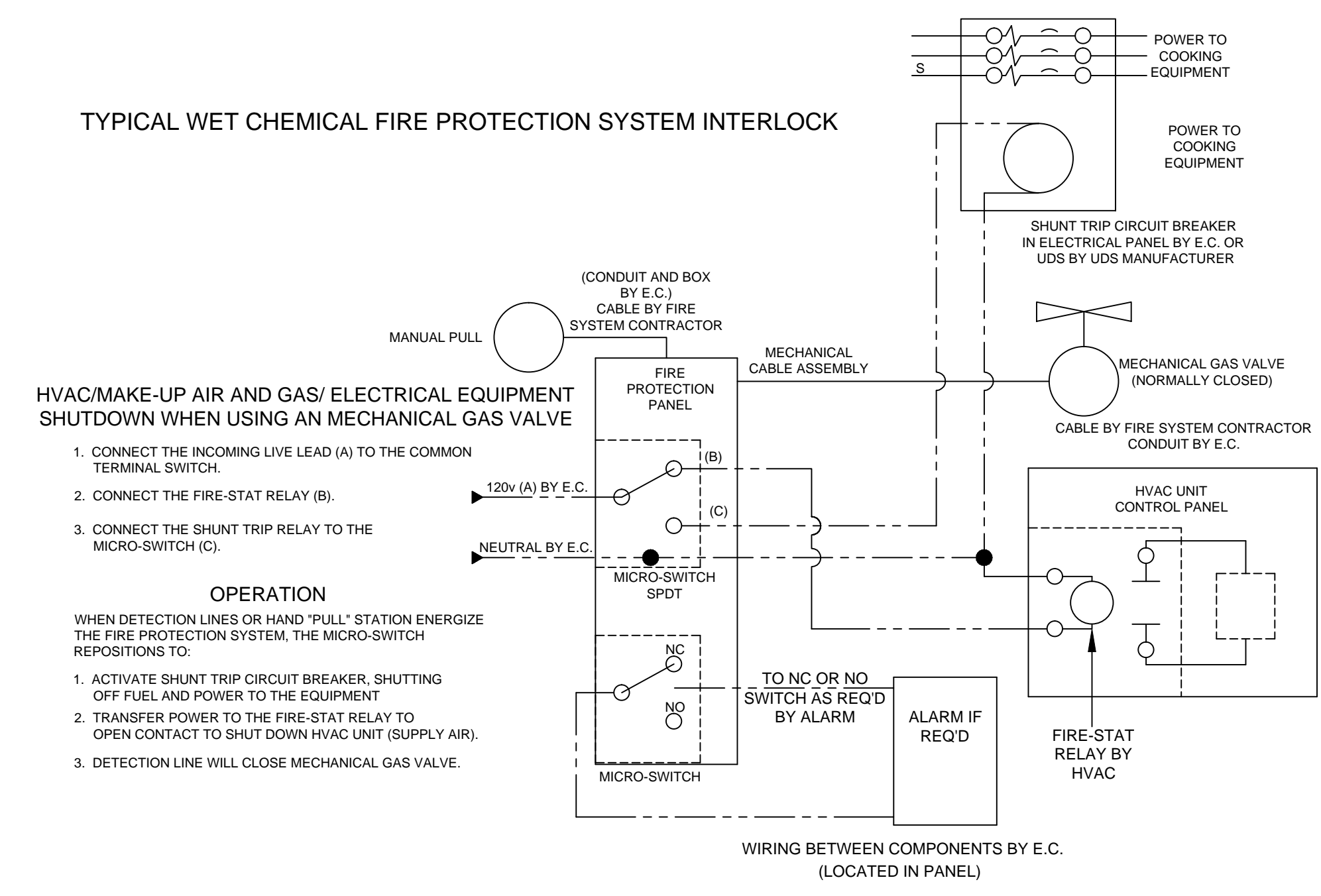
**ANSUL R-102 3/3/3 SYSTEM**

FOR VENTILATOR ITEMS # 1-054

**ANSUL NOZZLE DATA**

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	5	ANSUL #1N	1	
2	2	ANSUL #2W	2	
3	4	ANSUL #3N	3	21"-34"
4	2	ANSUL #290	2	15"-20"

**TYPICAL WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK**



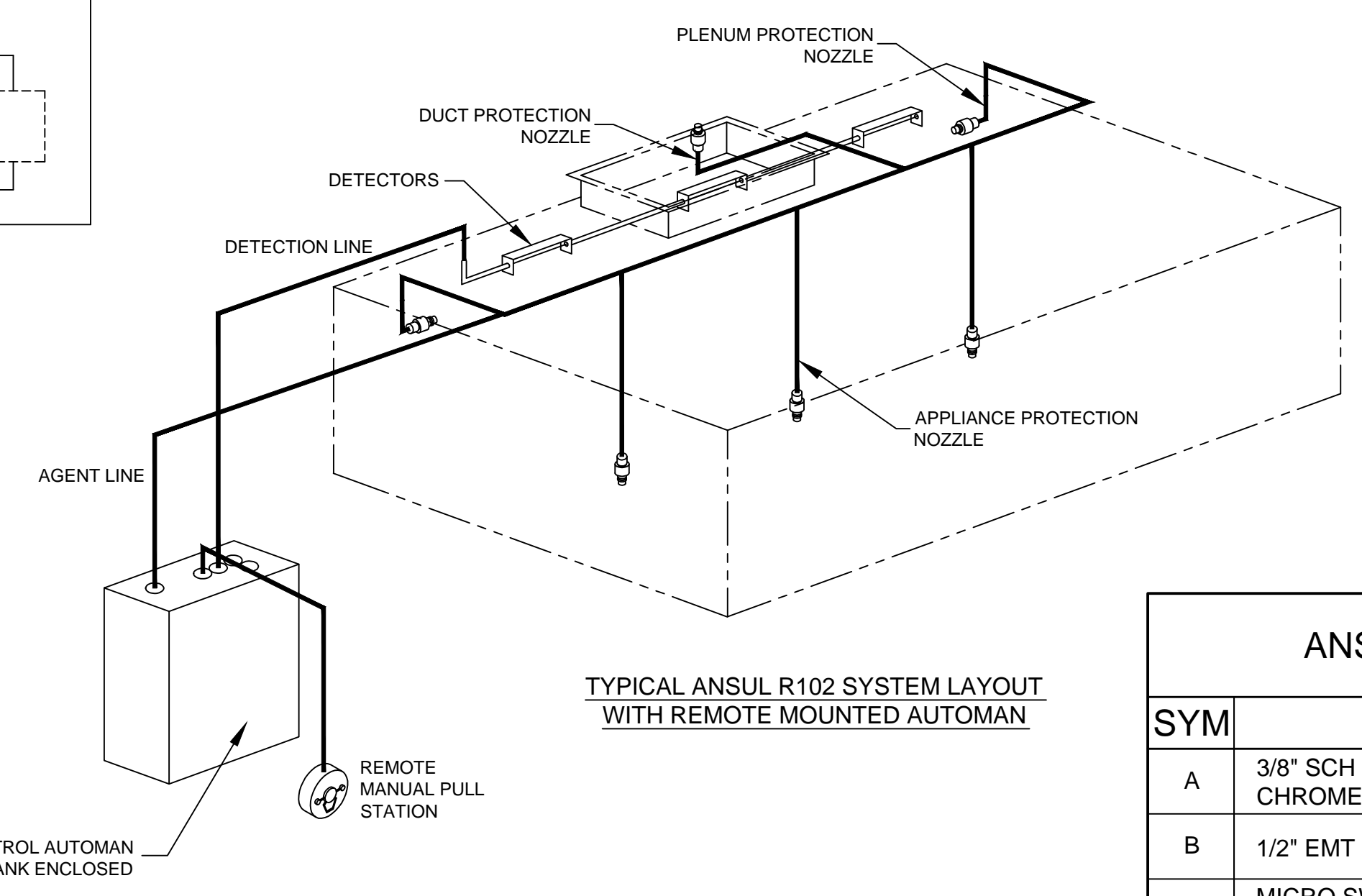
**HVAC/MAKE-UP AIR AND GAS/ ELECTRICAL EQUIPMENT SHUTDOWN WHEN USING A MECHANICAL GAS VALVE**

- CONNECT THE INCOMING LIVE LEAD (A) TO THE COMMON TERMINAL SWITCH.
- CONNECT THE FIRE-STAT RELAY (B).
- 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:
- ACTIVATE SHUNT TRIP CIRCUIT BREAKER, SHUTTING OFF FUEL AND POWER TO THE EQUIPMENT
  - TRANSFER POWER TO THE FIRE-STAT RELAY TO OPEN CONTACT TO SHUT DOWN HVAC UNIT (SUPPLY AIR).
  - DETECTION LINE WILL CLOSE MECHANICAL GAS VALVE.

WIRING BETWEEN COMPONENTS BY E.C. (LOCATED IN PANEL)



TYPICAL ANSUL R102 SYSTEM LAYOUT WITH REMOTE MOUNTED AUTOMAN



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



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

**REVISIONS**

REV	DATE	BY	REMARKS
A	9-27-13	ECC	NO CHANGES
B	3-4-14	ECC	MODIFIED AS PER PURCHASE ORDER DATED 2-25-14
C	12-22-14	ECC	MODIFIED FOR FABRICATION AS PER APPROVED DRAWINGS RECEIVED 12-18-14

**CADDY CORPORATION**  
 509 SHARPTOWN ROAD, P.O. BOX 345  
 BRIDGEPORT, NJ 08014  
 TEL: (856) 467-4222 FAX: (856) 467-8511  
 WWW.CADDYCORP.COM

**EQUIPMENT SCHEDULE**

ANSUL R-102 3/3/3

CADDY NO. 12188-2 ITEM NO. 1-055

JOB: TEL HAI STONE CROFT  
 LOC: HONEY BROOK, PA  
 CUST: SINGER EQUIPMENT CO.  
 CUST#: 03305429

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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**

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EXCLUDES CODE #507.2.1.1, CONSULT FACTORY FOR COMPLIANCE OPTIONS.

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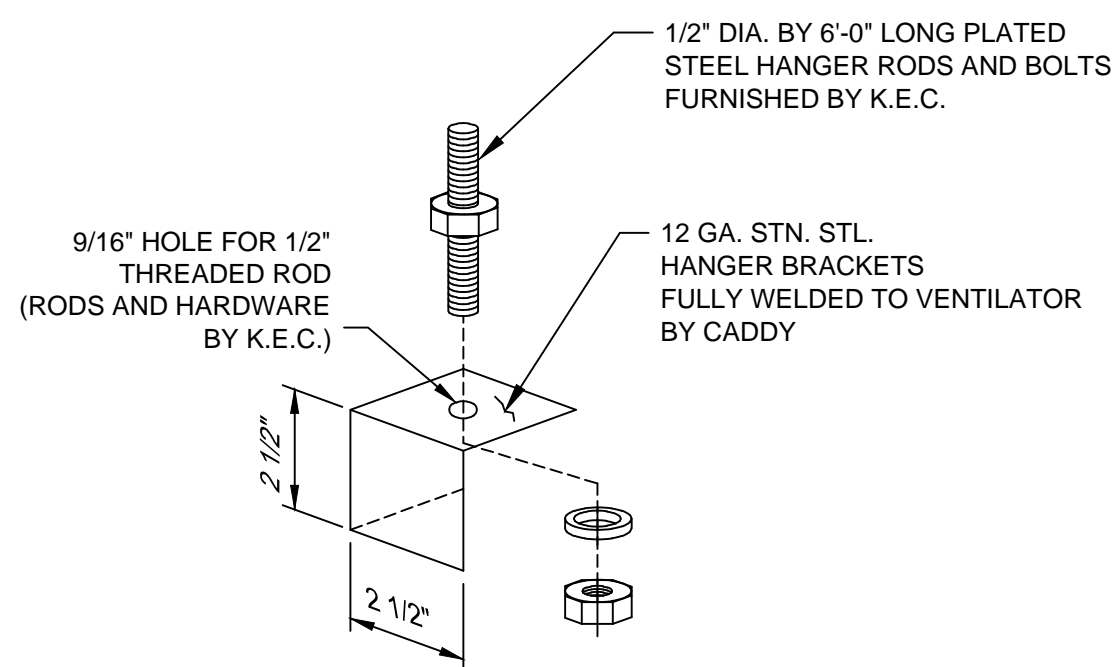
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**CONTRACTOR NOTE:**

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



**HANGER BRACKET DETAIL A-A**

SCALE: 1/4"=1"

**GENERAL CONTRACT CONDITIONS**

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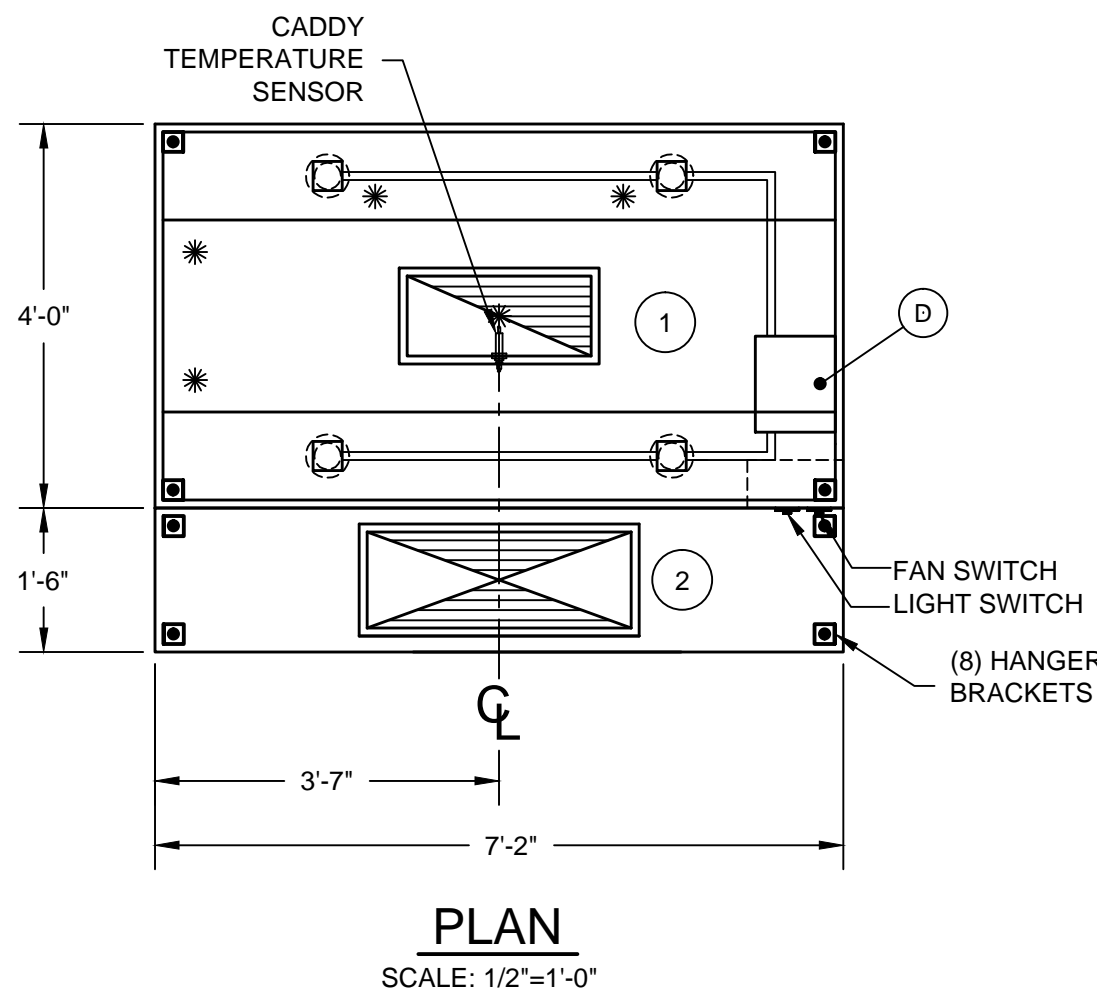
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**\*- MINIMUM OVERHANG FROM EDGE OF COOKING EQUIPMENT TO END OF HOOD MUST BE 6"**

**INSTALLATION INFORMATION**

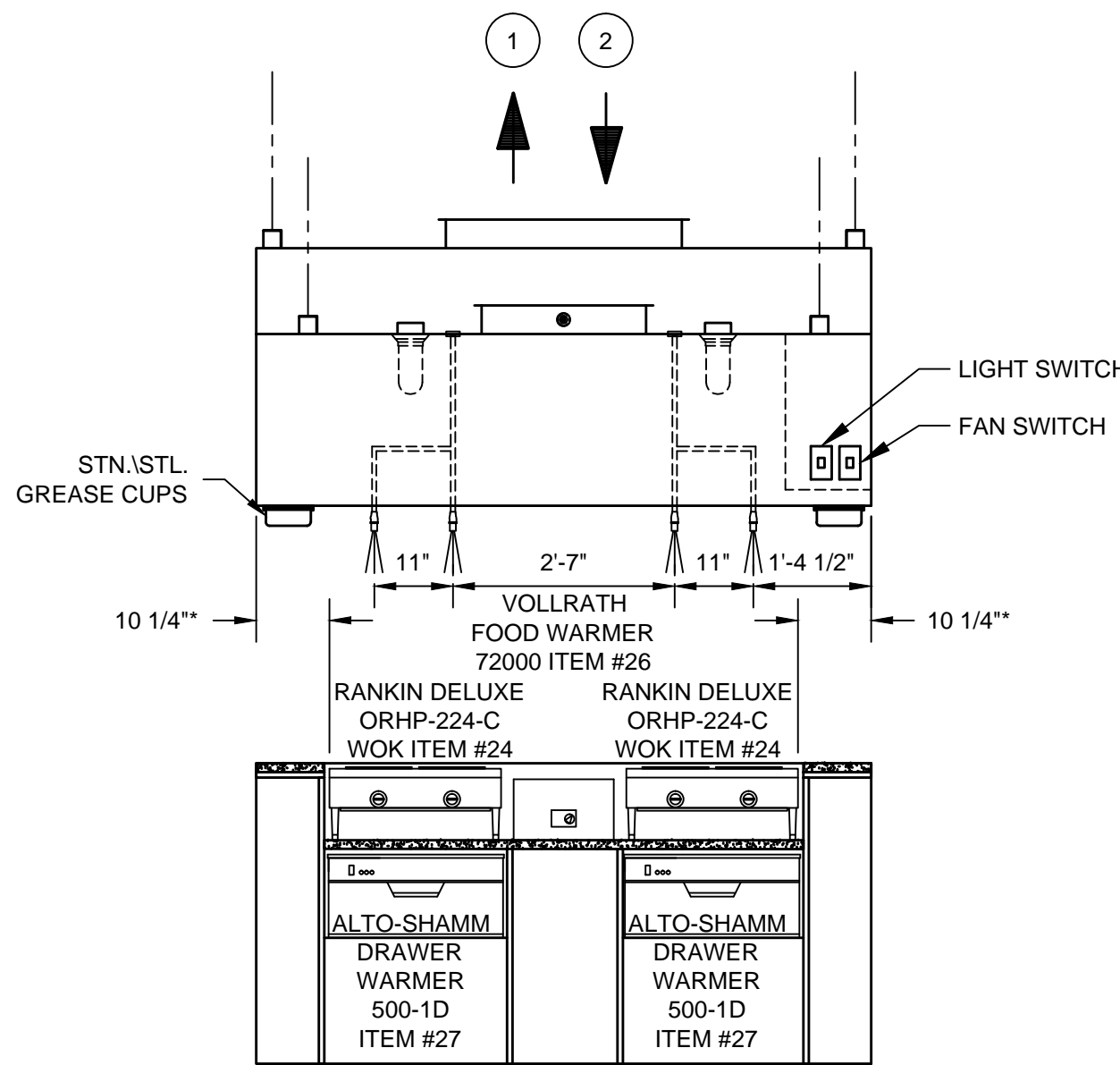
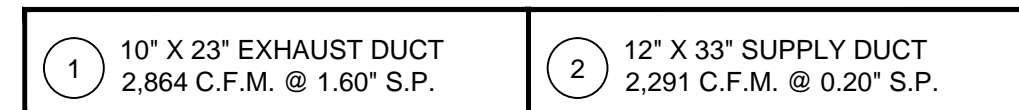
ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA MAXIMUM VENTILATOR DIMENSIONS 7'-2" LONG x 4'-0" WIDE x 28 1/2" HIGH ESTIMATED TOTAL HANGING WEIGHT: 753 LBS.

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



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

TOTAL EXHAUST : 2,864 C.F.M.  
TOTAL SUPPLY : 2,291 C.F.M.



**ELEVATION**

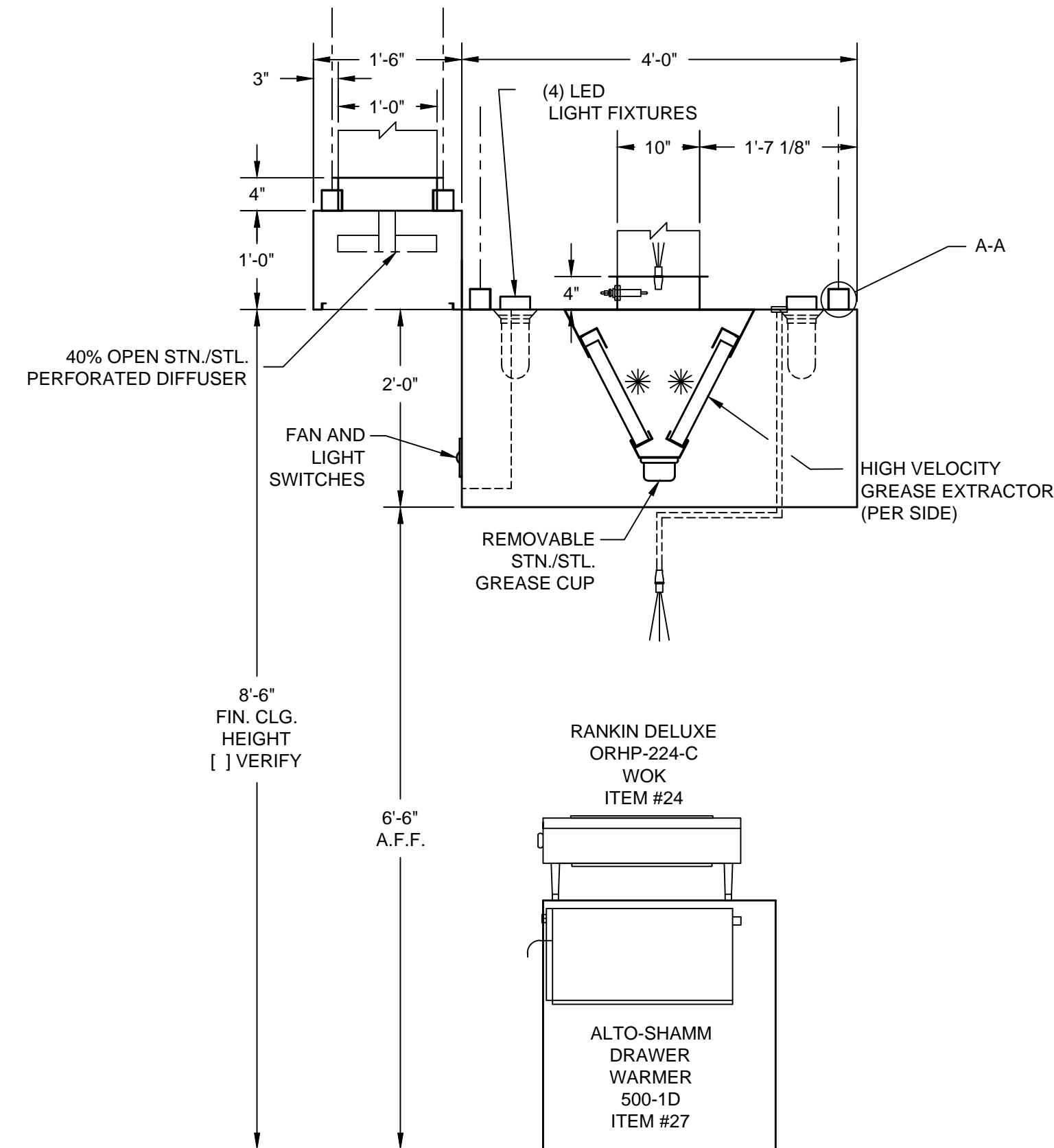
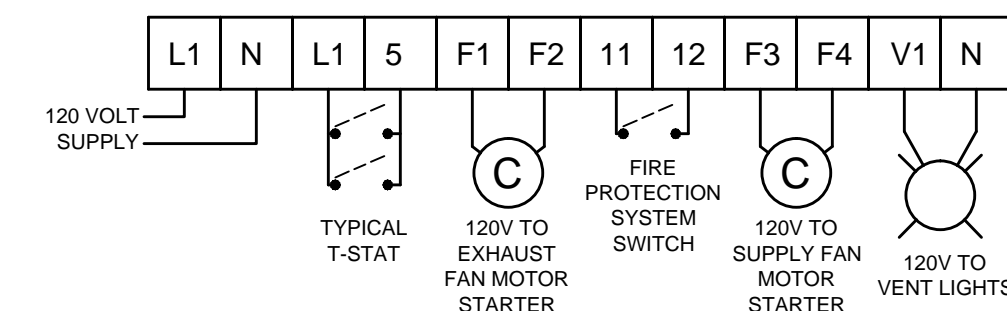
SCALE: 1/2"=1'-0"

**ELECTRICAL NOTES:**

1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO CADDY FAN CONTROL PANEL BY CADDY. DISCONNECTED FOR SHIPPING AT J-BOX. RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
2. 120 VOLTS 15 AMP. A.C. SERVICE BY ELECTRICAL CONTRACTOR TO CADDY FAN CONTROL PANEL.
3. INTERCONNECTION FROM CADDY FAN CONTROL PANEL TERMINALS TO EXHAUST FAN MOTOR STARTER, SUPPLY FAN MOTOR STARTER, TEMPERATURE SENSORS AND FIRE PROTECTION SYSTEM SWITCH BY ELECTRICAL CONTRACTOR.

**FAN CONTROL PACKAGE**

(TO BE MOUNTED ON TOP OF HOOD CANOPY)



**SECTION Z-Z**

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

**GENERAL NOTES**

**EXHAUST AIR REQUIREMENTS:**

1. EXHAUST C.F.M. BASED ON 400 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 1,800 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.
2. 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.).
2. VENTILATORS ARE NOT TO BE INSTALLED IN AREAS MEANT TO HANDLE ENVIRONMENTAL AIR.
3. 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.
4. 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.
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 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 CADDY.



ROUGH-IN SCHEDULE			REVISIONS			
SYM	QTY	DESCRIPTION	REV	DATE	BY	REMARKS
D	1	120V, 60HZ, 1PH, 0.136 K.W. CONNECTED LOAD	A	9-27-13	ECC	MODIFIED SHAPE OF HOOD AND REPOSITIONED CEILING SUPPLY PLENUM
			B	3-4-14	ECC	MODIFIED AS PER PURCHASE ORDER DATED 2-25-14
			C	12-22-14	ECC	MODIFIED FOR FABRICATION AS PER APPROVED DRAWINGS RECEIVED 12-18-14
			DATE	09/12/13	SCALE	AS NOTED
			DR BY	SAH	APP'D BY	BGM

EQUIPMENT SCHEDULE	
SHBC-C-II-86-ND-48 W/ CEILING SUPPLY PLENUM	
CADDY NO.	12188-3 ITEM NO. 2-23
JOB: TEL HAI STONE CROFT LOC: HONEY BROOK, PA CUST: SINGER EQUIPMENT CO. CUST#: 03305429	

509 SHARPTOWN ROAD, P.O. BOX 345 BRIDGEPORT, NJ 08014 TEL: (856) 467-4222 FAX: (856) 467-5511 WWW.CADDYCORP.COM	
<b>DWG# D-1-19438</b>	SHT 3 OF 5

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**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**

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ETL, INTERTEK

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

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EXCLUDES CODE #507.2.1.1, CONSULT FACTORY FOR COMPLIANCE OPTIONS.

**NOTE:**

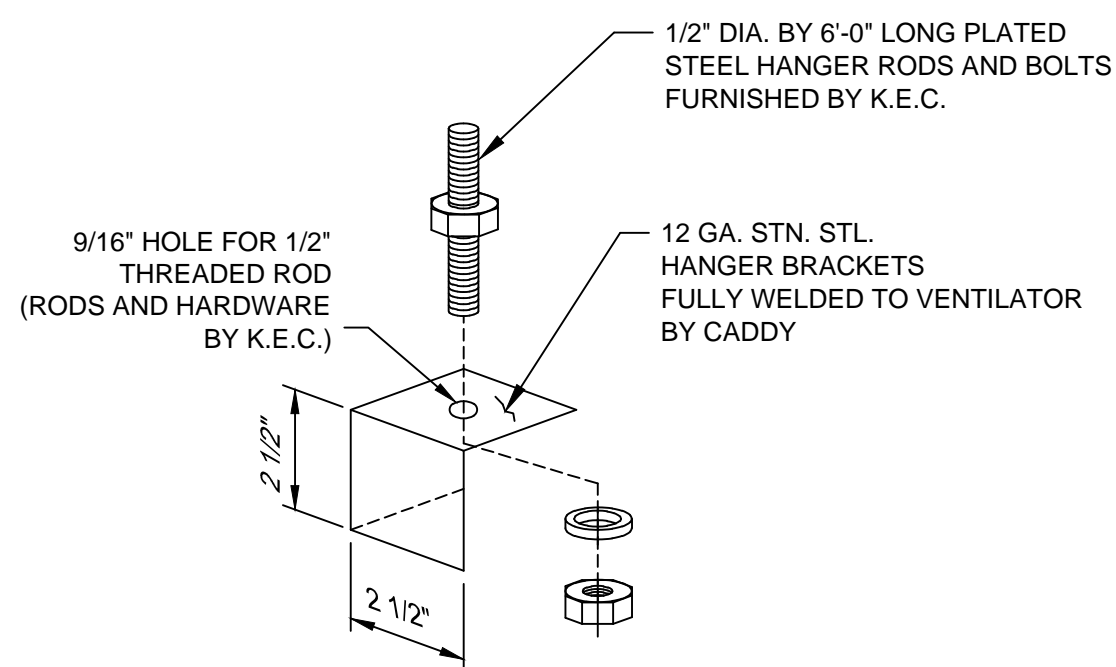
K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES 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 DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES. ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS, IS TO BE DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION. ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND ACKNOWLEDGED ON OUR STANDARD FORM.

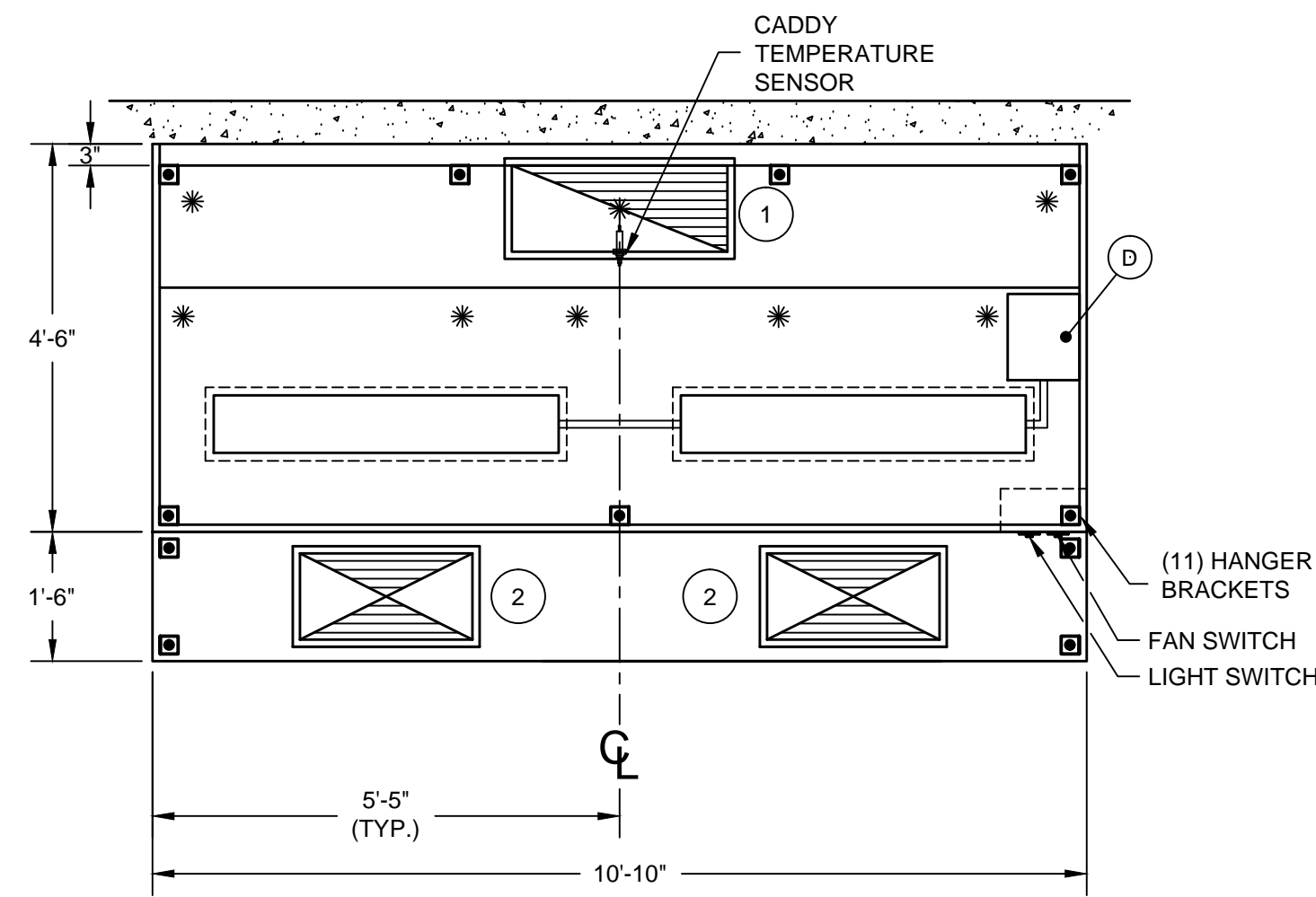
**K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT, REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.**

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

**INSTALLATION INFORMATION**

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA MAXIMUM VENTILATOR DIMENSIONS 10'-10" LONG x 4'-6" WIDE x 28 1/2" HIGH ESTIMATED TOTAL HANGING WEIGHT: 975 LBS.

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



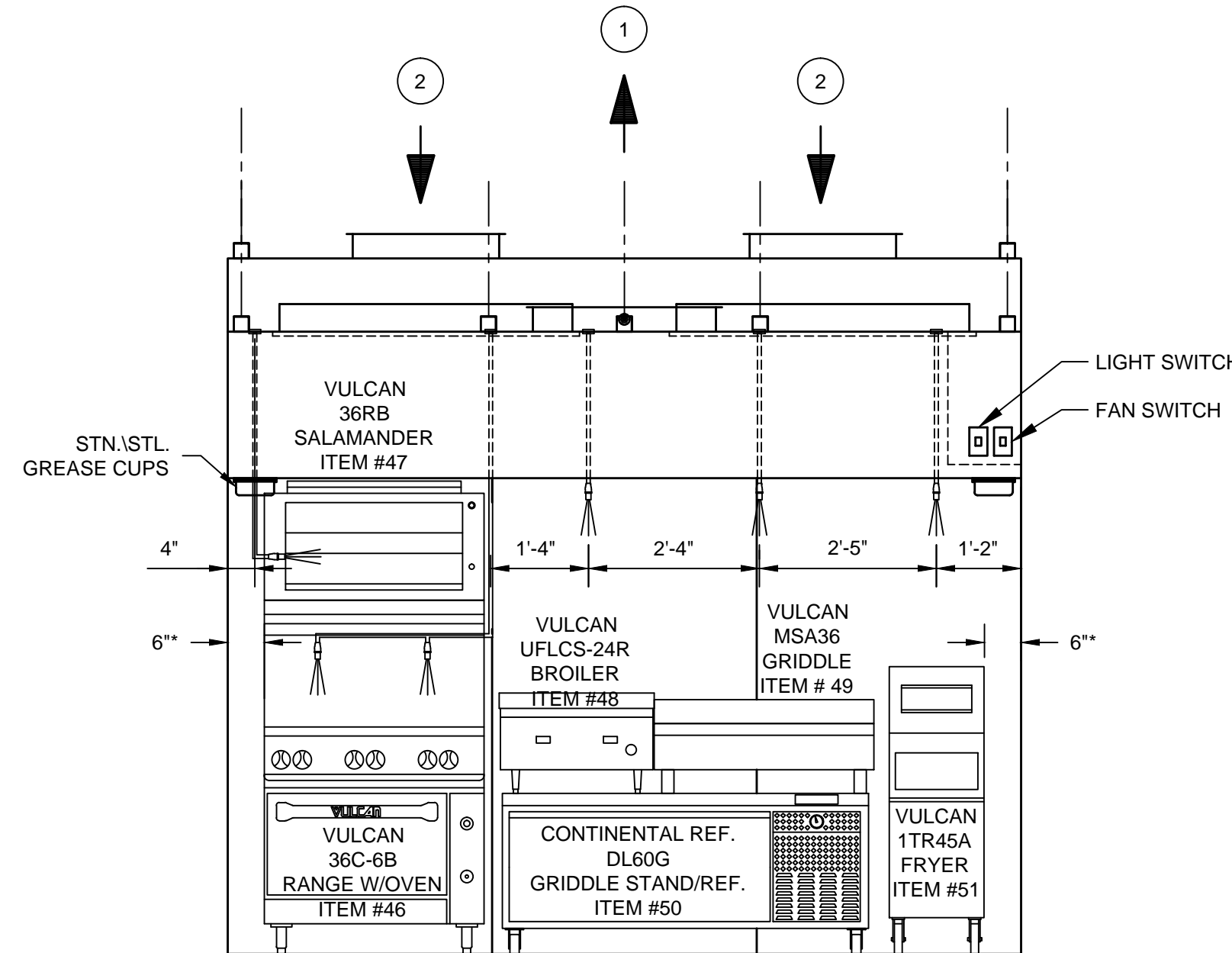
**PLAN**

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

TOTAL EXHAUST : 3,792 C.F.M.  
TOTAL SUPPLY : 3,034 C.F.M.

1 12" X 30" EXHAUST DUCT  
3,792 C.F.M. @ 1.60" S.P.

2 12" X 24" SUPPLY DUCTS  
1,517 C.F.M. @ 0.20" S.P.



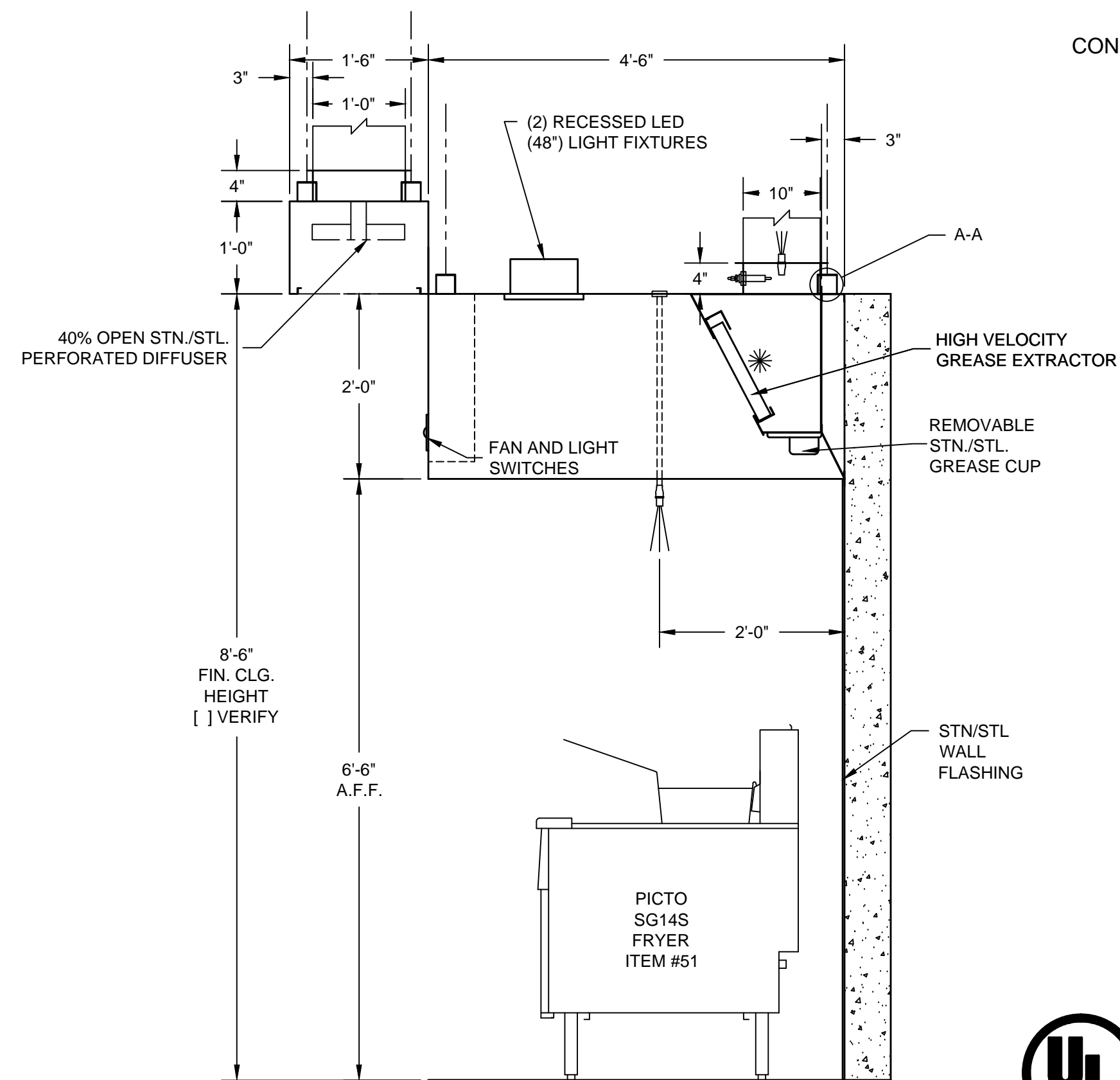
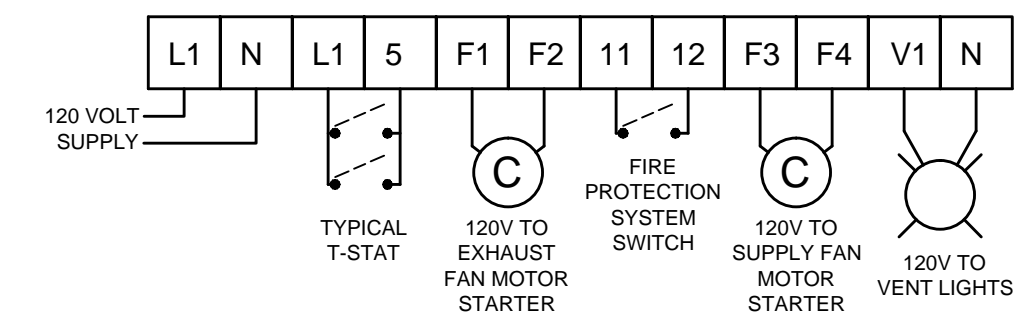
**ELEVATION**

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

**ELECTRICAL NOTES:**

- LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO CADDY FAN CONTROL PANEL (D) BY CADDY. DISCONNECTED FOR SHIPPING AT J-BOX (C). RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
- 120 VOLTS 15 AMP. A.C. SERVICE BY ELECTRICAL CONTRACTOR TO CADDY FAN CONTROL PANEL.
- INTERCONNECTION FROM CADDY FAN CONTROL PANEL TERMINALS TO EXHAUST FAN MOTOR STARTER, SUPPLY FAN MOTOR STARTER, TEMPERATURE SENSORS AND FIRE PROTECTION SYSTEM SWITCH BY ELECTRICAL CONTRACTOR.

**FAN CONTROL PACKAGE (TO BE MOUNTED ON TOP OF HOOD CANOPY)**



**SECTION Z-Z**

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



ROUGH-IN SCHEDULE			REVISIONS			
SYM	QTY	DESCRIPTION	REV	DATE	BY	REMARKS
D	1	120V, 60HZ, 1PH, 0.068 K.W. CONNECTED LOAD	A	9-27-13	ECC	NO CHANGES
			B	3-4-14	ECC	MODIFIED AS PER PURCHASE ORDER DATED 2-25-14
			C	12-22-14	ECC	MODIFIED FOR FABRICATION AS PER APPROVED DRAWINGS RECEIVED 12-18-14

<b>CADDY CORPORATION</b> 509 SHARPTOWN ROAD, P.O. BOX 345 BRIDGEPORT, NJ 08014 TEL: (856) 467-4222 FAX: (856) 467-6511 WWW.CADDYCORP.COM		<b>EQUIPMENT SCHEDULE</b>  SHBC-C-W-130-ND-54 W/ CEILING SUPPLY PLENUM  CADDY NO. 12188-4 ITEM NO. 2-44  JOB: TEL HAI STONE CROFT LOC: HONEY BROOK, PA CUST: SINGER EQUIPMENT CO. CUST#: 03305429		
DATE	09/12/13	SCALE	AS NOTED	SHT 4
DR BY	SAH	APP'D BY	BPM	
DWG# D-1-19438				

**GENERAL NOTES:**

- EXHAUST AIR REQUIREMENTS:**
- EXHAUST C.F.M. BASED ON 350 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 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.

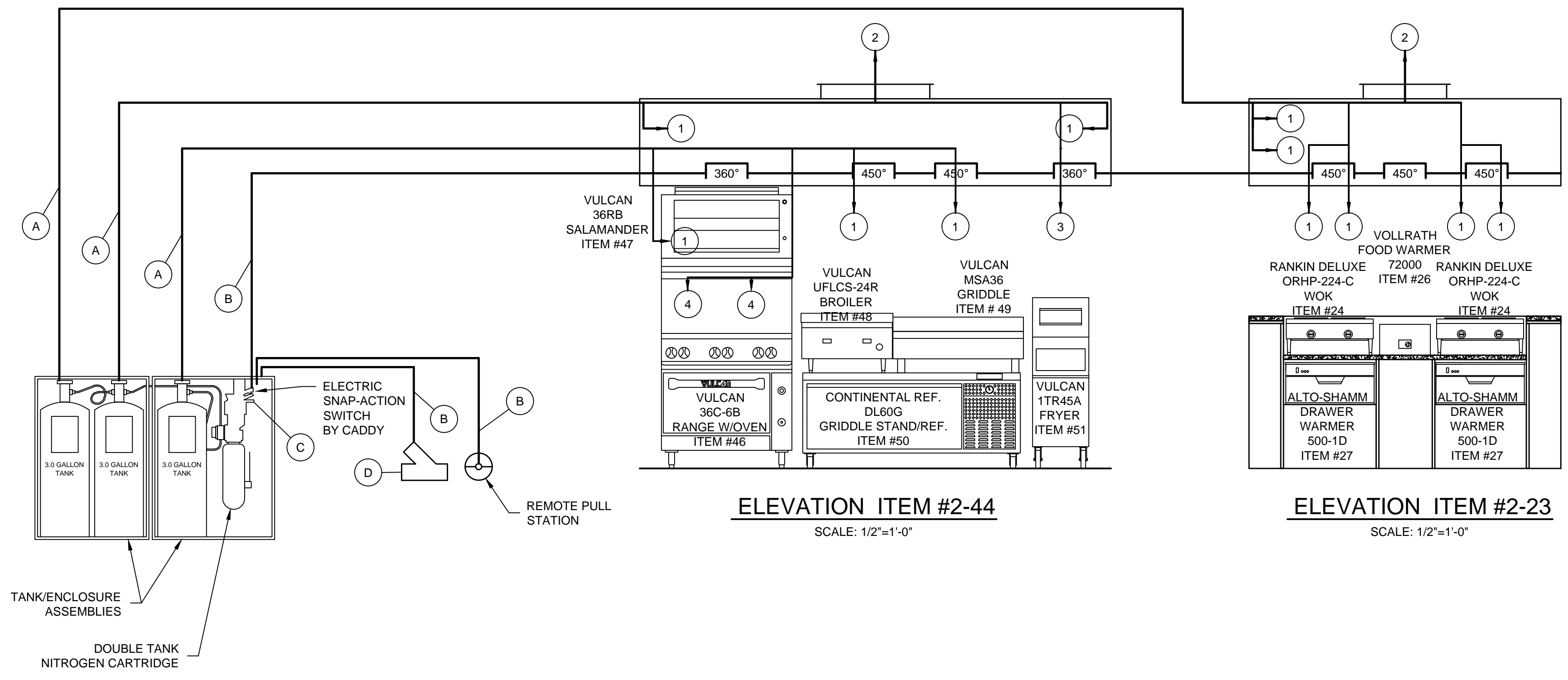
- MAKE-UP AIR REQUIREMENTS:**
- AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED - WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN, VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
  - 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 CADDY.



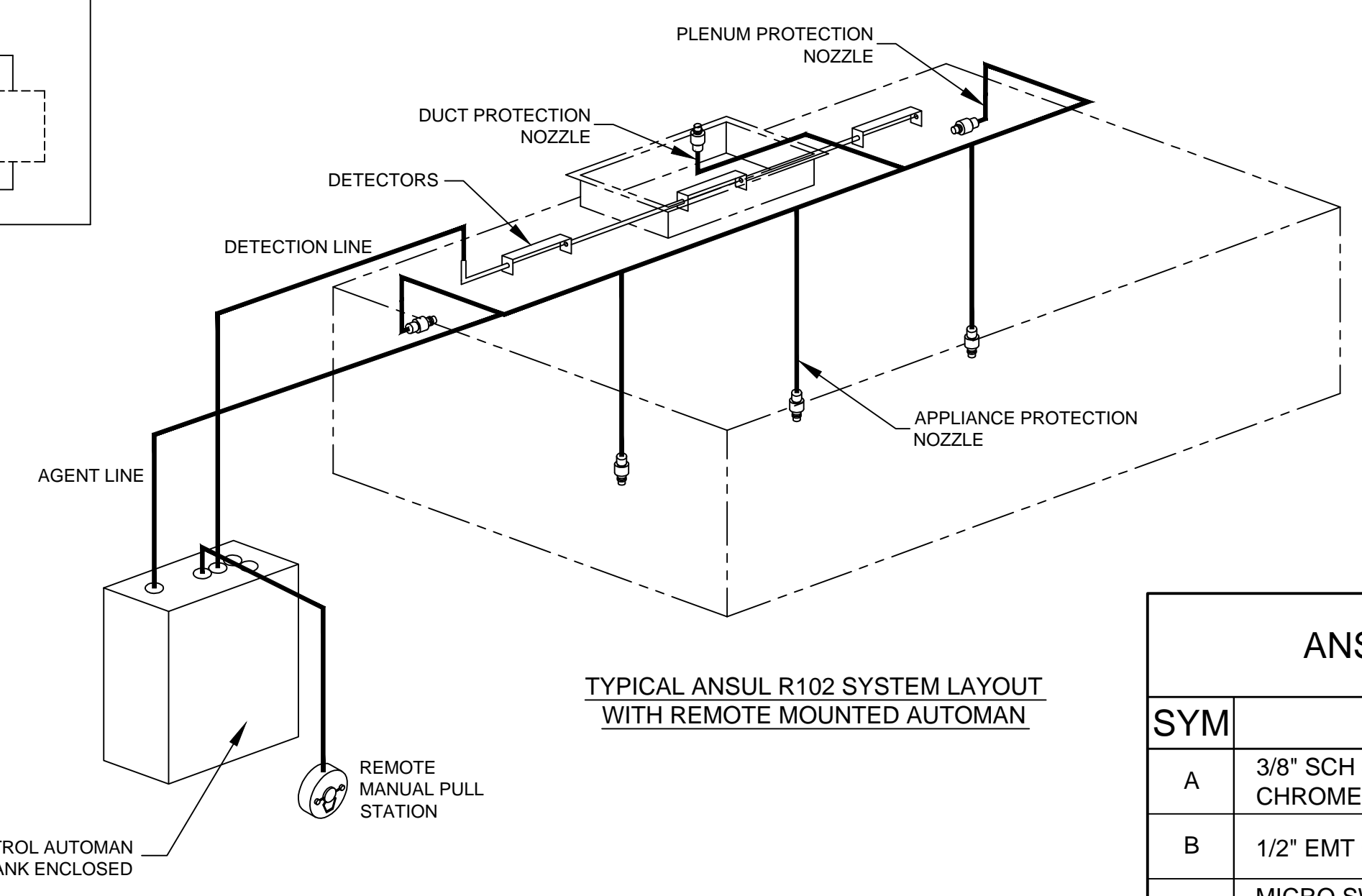
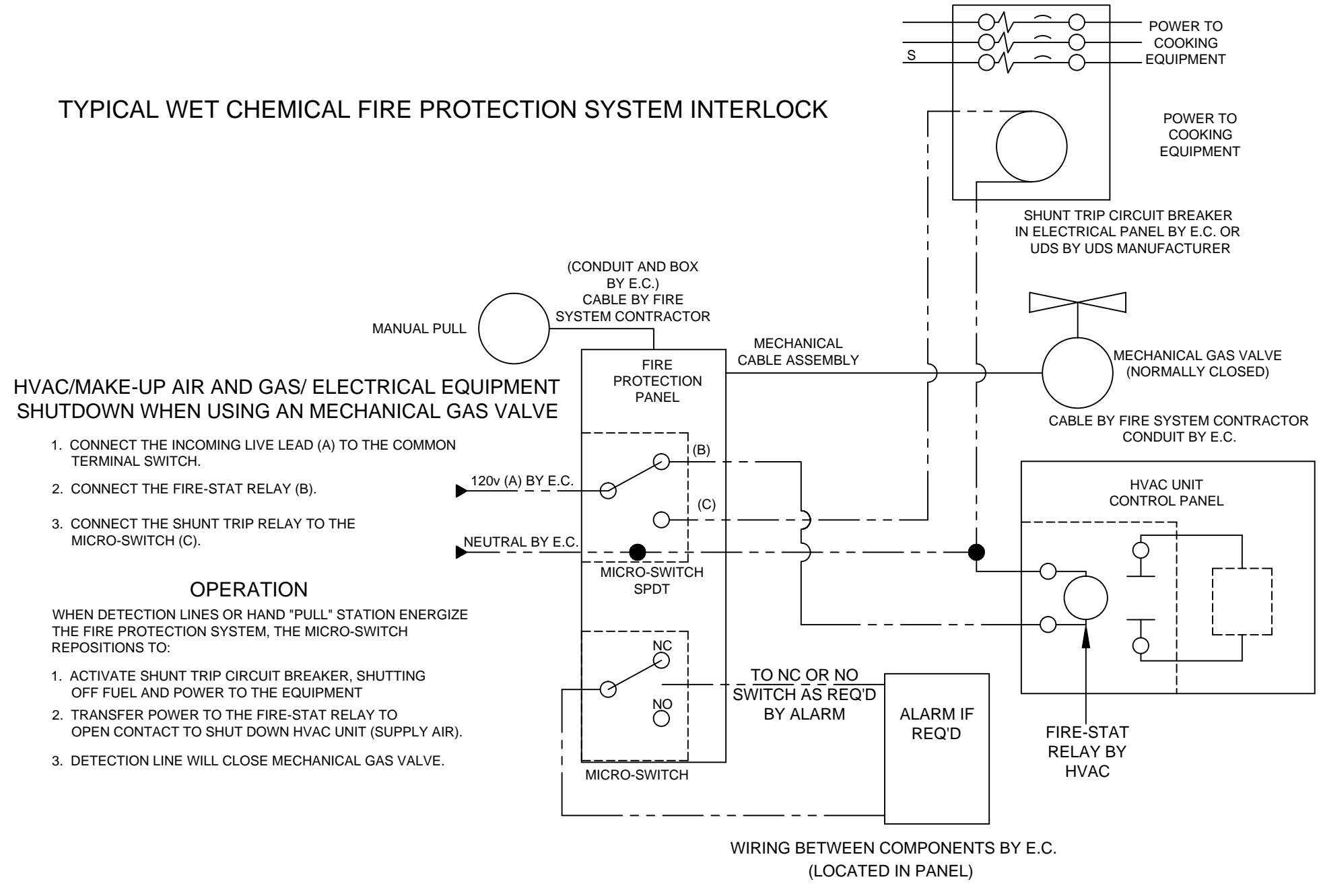
**INSTALLATION INFORMATION**  
 ALLOW SUFFICIENT AREA TO MOUNT ANSUL ON CLOSEST STRUCTURAL WALL TO VENTILATOR  
 MAXIMUM ANSUL ENCLOSURE DIMENSIONS  
 26" LONG x 7 1/2" DEEP x 23 1/2" HIGH  
 ESTIMATED TOTAL HANGING WEIGHT: 100 LBS.  
 ENCLOSURE MOUNTING HEIGHT 7'-0"

**ANSUL R-102 3/3/3 SYSTEM**  
 FOR VENTILATOR ITEMS # 2-23 & 2-44

**ANSUL NOZZLE DATA**

SYM	QTY	DESCRIPTION	FLOW POINTS EACH	MIN.-MAX. HEIGHT ABOVE HAZARD
1	11	ANSUL #1N	1	15"-40" (CHAR BROILER) 35"-40" (GRIDDLE)
2	2	ANSUL #2W	2	
3	1	ANSUL #3N	3	21"-34"
4	2	ANSUL #290	4	15"-20"

**TYPICAL WET CHEMICAL FIRE PROTECTION SYSTEM INTERLOCK**



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

REVISIONS			
REV	DATE	BY	REMARKS
A	9-27-13	ECC	NO CHANGES
B	3-4-14	ECC	MODIFIED AS PER PURCHASE ORDER DATED 2-25-14
C	12-22-14	ECC	MODIFIED FOR FABRICATION AS PER APPROVED DRAWINGS RECEIVED 12-18-14

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<b>EQUIPMENT SCHEDULE</b>	
ANSUL R-102 3/3/3	
CADDY NO.	12188-5
ITEM NO.	2-45
JOB: TEL HAI STONE CROFT LOC: HONEY BROOK, PA CUST: SINGER EQUIPMENT CO. CUST#: 03305429	