BANQUET KITCHEN EQUIPMENT PLAN

FIRE PROTECTION SYSTEM
NOTE: F.P.C. IS A SUB FOR THE K.E.C.

FIRE PROTECTION SYSTEM INSTALLATION
TYPICAL INSTALL DEPICTED
### Equipment Schedule

#### Beverage Service Area

<table>
<thead>
<tr>
<th>Date</th>
<th>Drawn by</th>
<th>Job No.</th>
<th>Checked by</th>
<th>Drawing No.</th>
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<td></td>
<td>2161236</td>
<td>RRA</td>
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#### Kitchen Area Equipment Schedule

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<th>Submittal</th>
<th>Revisions</th>
<th>Issued For Permits</th>
<th>Issued For Bids</th>
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<td>12.03.2019</td>
<td>08.24.2020</td>
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HOMINY HILL GOLF CENTER
92 MERCER ROAD
COLTS NECK, NJ 07722

ARCHITECTS
12.03.2019

NETTA
08.24.2020

NTS
FAN #1 NCA16HPFA - EXHAUST FAN (KEF-1)

- Grease Classification Testing
- Fans shall be supported independently from the grease duct sections. Protect grease duct from twisting or movement caused by fan torque or vibration.
- Products shall be ETL listed to UL-1978

FURNISH single-wall, factory built, grease duct for use with Type I kitchen hoods, which conforms to the requirements of NFPA-96.

- Numbers WR20 & CL20. 1/2" Threaded rod and saddles may also be used for the support of horizontal grease duct.
- Stainless steel clamps shall be of the hex-head type with flanged stops and tapered "lead in" threads for easy starting. Nuts shall be retained by means of a guide for details.
- Maintenance Manual

The grease duct will terminate at the fan adapter plate, will be fully welded to the fan adapter plate and the fan adapter plate for venting air and grease vapors from commercial cooking operations as described in NFPA-96.

- V-Bank EZ Filters - Indoor
- Hot Water Coil Section A1-2 Row
- Control.

FAN #2 A1-G10 - SUPPLY FAN (MUA-1)

- Furnish insulated blower housing for use with Type I modular kitchen hoods, which conforms to the requirements of NFPA-96.
- Hot water coil module for size 1 modular fans - 3350 CFM @ 70D deg. temp rise (253,260 BTU's) COLI = 5MS1402B-19.5X16.5. Opposite airflow direction

- V-Bank EZ Filters - Indoor
- Hot Water Coil Module for Size 1 Commercial Modular Fans - 3350 CFM @ 70D deg. Temp Rise (253,260 BTU's) COLI = 5MS1402B-19.5X16.5. Opposite airflow direction

- Damaged to any extent that could cause an unsafe condition.
- Exhaust fan must operate continuously during abnormal flare-up test and deteriorating effects to the fan which may occur.
- Normal temperature test required to ensure proper operation.

FAN #3 DU33HFA - EXHAUST FAN (DEF-1)

- Restaurant model
- UL705 and UL762
- WEATHERPROOF DISCONNECT
- ROOF MOUNTED FANS

- AMCA sound and air certified
- Restaurant model
- UL705 and UL762
- Wiring from motor to disconnect switch
- Wall Mount Construction for fan
- ECM wiring package for exhaust fans or untempered supply fans - Manual Speed Control.

Adjustable Telescoping piece at every change in direction to allow for variable heights. Adjustable collar provided.

NOTE: FOR REFERENCE ONLY - FAN UNITS TO BE SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR, INSTALLED BY OTHER TRADES. REFER TO ENGINEER DRAWINGS FOR ALL WIRING, INTERCONNECTIONS, DUCTWORK, ETC...