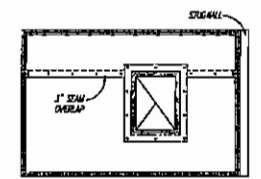
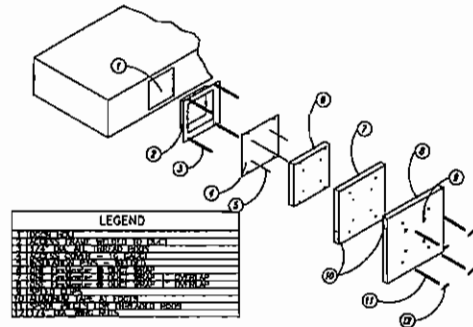


01 KITCHEN HOOD PLAN
SCALE: 3/4" = 1'-0"



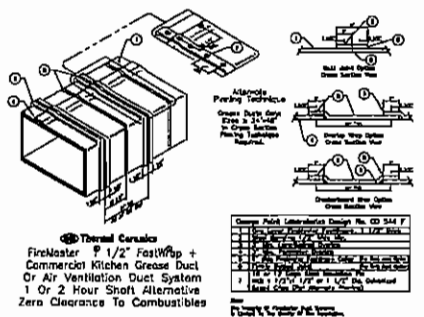
03 HOOD - TOP VIEW
NO SCALE



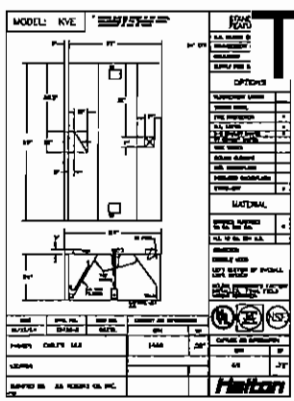
04 GREASE DUCT ACCESS DOOR
NO SCALE

GENERAL NOTES:

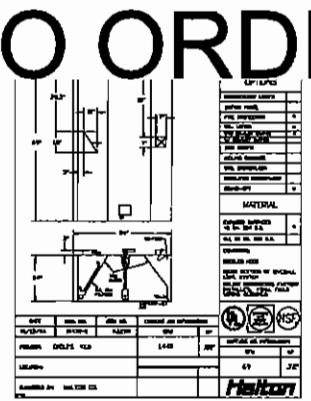
- SUPPLY AND EXHAUST FANS ARE INTERLOCKED WITH PILOT LIGHT IN KITCHEN AREA.
- FIRE MODE REQUIRES EXHAUST FAN CONTINUES TO OPERATE AND SUPPLY FAN STOPS.
- HOOD EXHAUST FANS SHALL OPERATE WHENEVER THE EXTINGUISHING SYSTEM IS ACTIVATED.
- FIXED PIPE EXTINGUISHING SYSTEMS IN A SINGLE HAZARD AREA SHALL BE ARRANGED FOR SIMULTANEOUS AUTOMATIC OPERATION UPON ACTIVATION OF ANY ONE OF THE SYSTEMS.
- COOKING FUEL: GAS
- VERTICAL GREASE DUCT INSTALLATION IS TYPICAL FOR ALL GREASE HOODS.
- FIRE PROTECTION SHALL BE PROVIDED IN ACCORDANCE TO ALL APPLICABLE CODES.
- GREASEMASTER KITCHEN HOODS ARE UL LISTED EXHAUST HOODS WITHOUT EXHAUST DAMPERS AND HAVE BEEN TESTED UNDER UL STANDARD 710.
- CONTRACTOR TO PROVIDE ACCESS TO FIRE DAMPER.
- THE HOODS ARE TO BE FURNISHED BY OWNER AND INSTALLED BY MECHANICAL CONTRACTOR.
- A PRESSURE TEST IS REQUIRED ON ANY GREASE DUCT EXTENDING OVER 6'-0" AT MORE THAN A 45 DEGREE ANGLE. THE TEST PROCEDURE INCLUDES CAPPING OFF BOTH ENDS OF THE GREASE DUCTS, MOUNTING A BLOWER ON THE ROOF TO PRESSURIZE EACH DUCT, IGNITING SMOKE BOMBS INSIDE, AND CHECKING FOR SMOKE LEAKAGE. A PRESSURE GAGE IS TO BE USED TO VERIFY A POSITIVE PRESSURE OF AT LEAST 0.5" w.c. TO ENSURE THERE IS NOT EXCESSIVE LEAKAGE AT THE END CAPS.



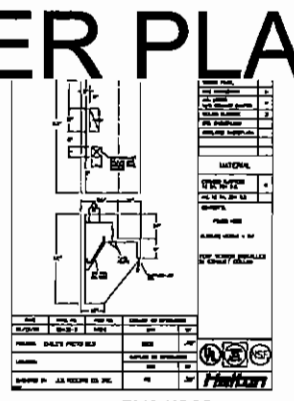
02 FIREMASTER GREASE DUCT
NO SCALE



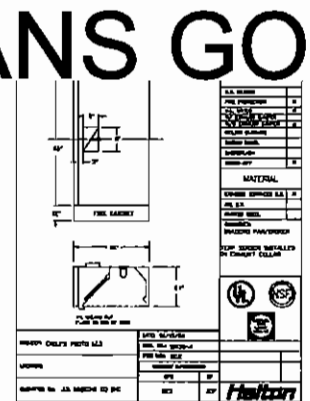
05 GRIDDLE/BROILER HOODS
NTS



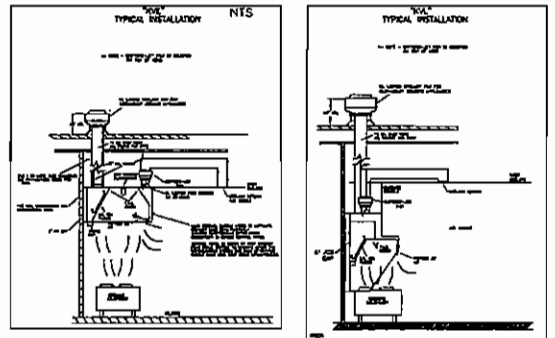
06 FRYER HOOD
NTS



07 BRAISING/SMOKER HOOD
NTS

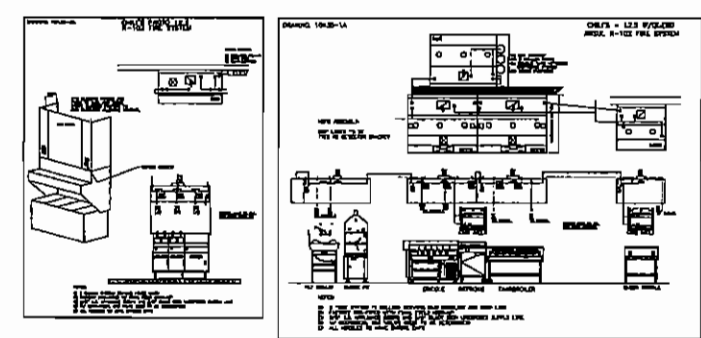


08 QUESO HOOD
NTS



09 TYPICAL INSTALLATION
NTS

PROVIDE 6" FACTORY STAND OFF FOR ALL HOODS AND INSTALL STAINLESS STEEL OR GALVANIZED SHEET METAL WITH A MINIMUM THICKNESS OF 24 GA. 1" BEHIND THE HOOD. PROVIDE 6" OF OVERLAP.



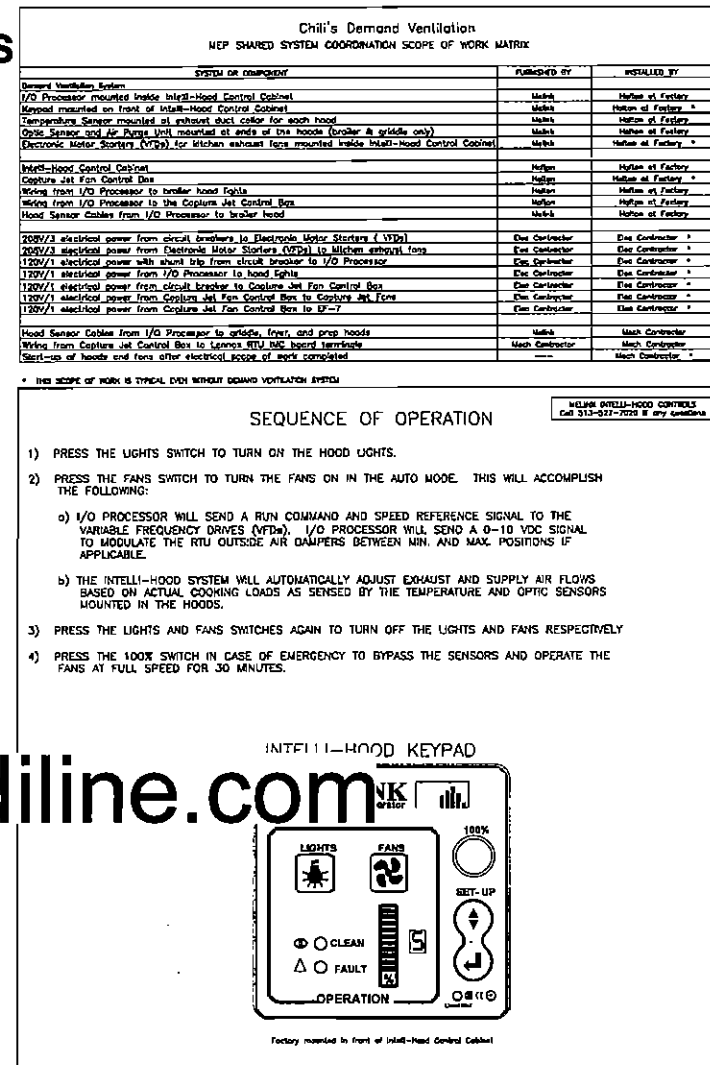
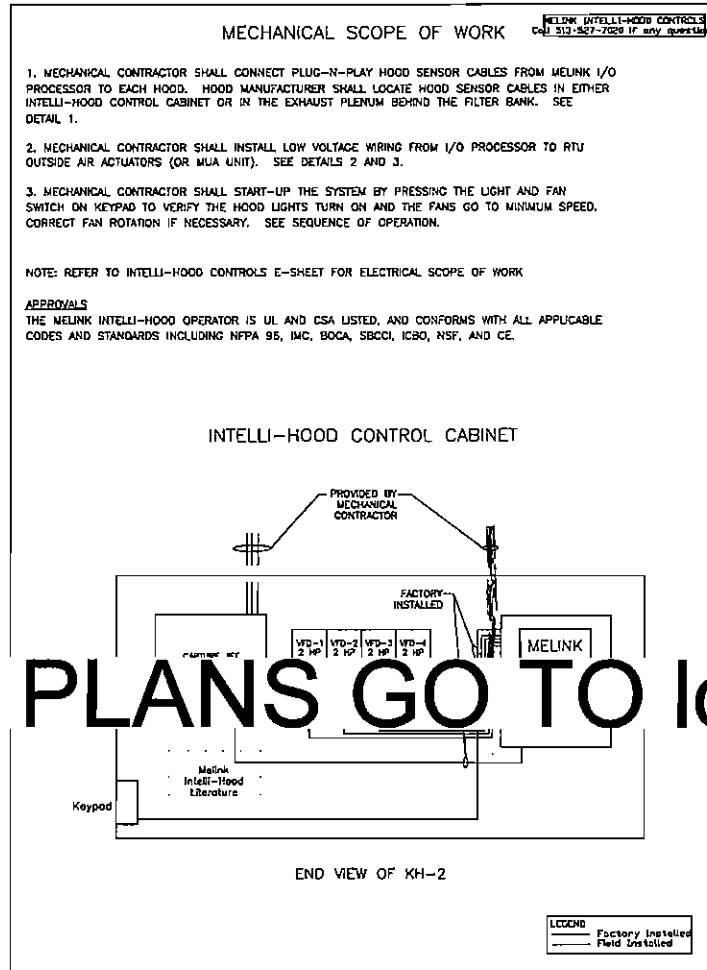
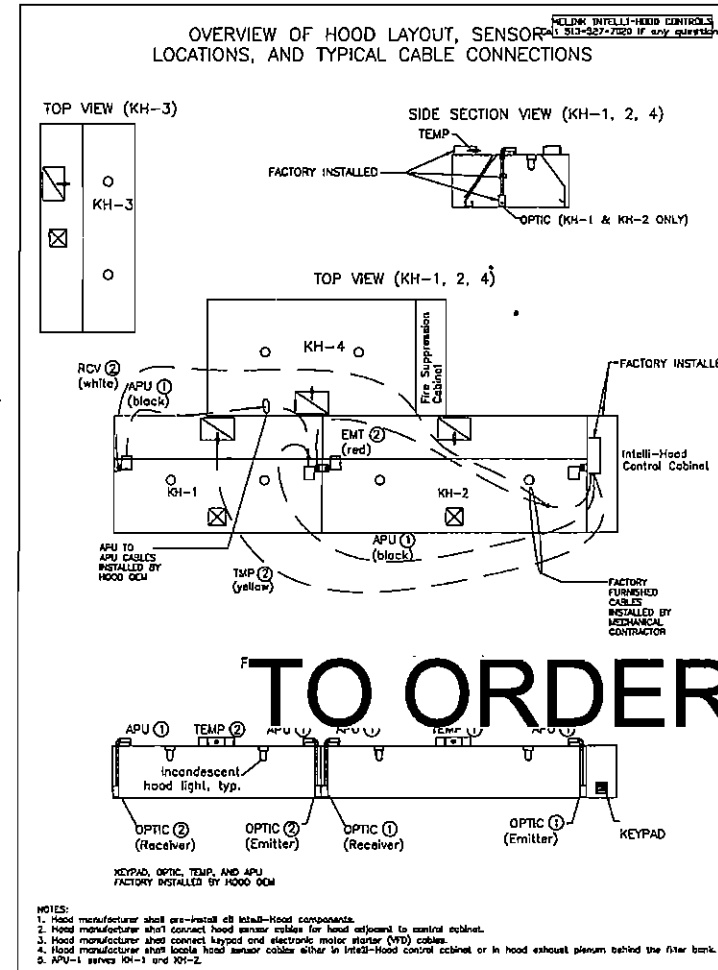
10 FIRE SUPPRESSION SYSTEM
NTS

Halton **NSF**
PROJECT: CHIL'S (PROTO 12.0)
TITLE: KITCHEN HOOD LAYOUT
LOCATION:
DATE: 5/25/00 DWG: 6855

COPYRIGHT 2006 © BRYANT BURTON KUPJANS ARCHITECTS INC. THESE DRAWINGS AND SPECIFICATIONS ARE INSTRUMENTS OF SERVICE AND SHALL REMAIN THE PROPERTY OF THE ARCHITECT. THEY ARE NOT TO BE USED ON OTHER PROJECTS OR EXTENSIONS TO THIS PROJECT WITHOUT PRIOR WRITTEN AGREEMENT WITH THE ARCHITECT.

COPYRIGHT 2006 BY BRYANT BURTON ARCHITECTS INC. THESE DRAWINGS AND SPECIFICATIONS ARE INSTRUMENTS OF SERVICE AND SHALL REMAIN THE PROPERTY OF THE ARCHITECT. THEY ARE NOT TO BE USED ON OTHER PROJECTS OR EXTENSIONS TO THIS PROJECT WITHOUT PRIOR WRITTEN AGREEMENT WITH THE ARCHITECT.

MELINK® INTELLI-HOOD CONTROLS



TO ORDER PLANS GO TO Idiline.com

DAVID GRAHAM BRYANT

ARCHITECT

3200 Main Street
 Suite 13
 Dallas, Texas 75226

MEP ENGINEER

Lusanda B. Company
 Consulting Engineers
 1111 Ross Street, Suite 100
 Dallas, Texas 75202
 Tel. 972.342.1111 Fax 972.342.1112

STRUCTURAL

Ronald A. Roberts and Assoc.
 1420 W. Mockingbird Lane
 Dallas, Tx 75247

CIVIL

Cartor & Skops, Inc.
 6310 Pringle Road
 Macon, Georgia 31210

Chili's 12.5 Bonnaroo II
 510 Commerce Blvd.
 Intersection of Veterans Memorial Pkwy.
 and Brannen St.
 Statesboro, Georgia 30458

OWNER
 Bonnaroo Restaurant II
 Group, LP
 125 S. Milledge Ave.
 Suite H
 Athens, GA 30605

OWNER'S CONSULTANT
 TIC Development Co., LLC
 3410 Midcourt Rd.
 Ste. 136
 Carrollton, TX 75006

CONTRACTOR SHALL VERIFY
 ALL CONDITIONS AND CONDITIONS
 BEFORE COMMENCING WORK.
 THE ARCHITECT SHALL BE NOTIFIED
 IMMEDIATELY OF ANY DISCREPANCY
 OR OMISSIONS IN THE CONTRACT
 DOCUMENTS OR FIELD CONDITIONS.
 DO NOT SCALE ON DRAWINGS.

ENGINEER



KEYPLAN

ISSUE
 Family Documents 04/09/07

CONSTRUCTION SET

BBK Project No. 2004-02
 Drawn by 003
 Checked by 001
 Date 04/09/07

KITCHEN HOODS CONTROLS

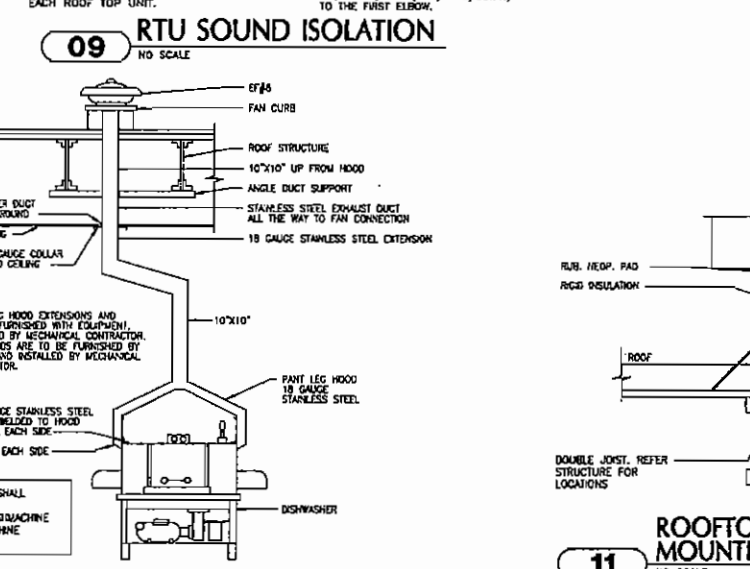
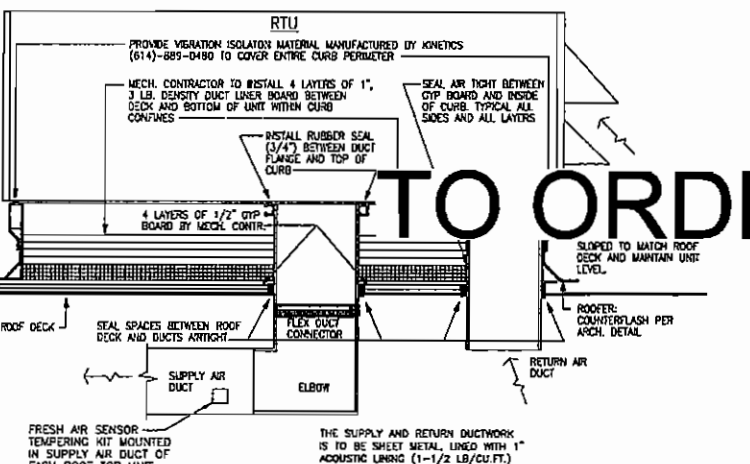
Sheet No. M2.02

COPYRIGHT 2005 BY BRYANT BURTON RUPOLINAS ARCHITECTS INC. THESE DRAWINGS AND SPECIFICATIONS ARE INSTRUMENTS OF SERVICE AND SHALL REMAIN THE PROPERTY OF THE ARCHITECT. THEY ARE NOT TO BE USED ON OTHER PROJECTS OR EXTENSIONS TO THIS PROJECT WITHOUT PRIOR WRITTEN AGREEMENT WITH THE ARCHITECT.

08 EXHAUST FANS										
NO	SERVICE	CFM	HP	VOLTS	RPM	MODEL	CURB DIA (18 GAUGE)	FAN WT	ADDITIONALS & NOTES	
EF-1	11" W/ 10" HOOD COVERAGE HOOD EXHAUST - UP CORNER SECTION	1440	1.2	230/60/3 3.8 AMPS	1750	COOK VCRD 165 VH 17 D	23 1/2" SQ X 23" H LOUVERED/ANGLED	120	DS, RC, CR, 12/10 DT, VDOCK, UL 782 FAN	
EF-2	11" W/ 10" HOOD COVERAGE HOOD EXHAUST - RTI IMPULSER SECTION	1440	1.0	1	1750	COOK VCRD 165 VH 17 D	23 1/2" SQ X 25" H LOUVERED/ANGLED	120	DS, RC, CR, 12/10 DT, VDOCK, UL 782 FAN	
EF-3	8" W/ 8" HOOD COVERAGE HOOD EXHAUST - DISHWASHER	1000	1.0	1/2	1750	COOK VCRD 150 VH 17 D	23 1/2" SQ X 25" H LOUVERED/ANGLED	110	DS, RC, CR, 12/10 DT, VDOCK, UL 782 FAN	
EF-4	8" W/ 8" HOOD COVERAGE HOOD EXHAUST - DISHWASHER	800	1.0	1/2	1750	COOK VCRD 150 VH 17 D	23 1/2" SQ X 25" H LOUVERED/ANGLED	100	DS, RC, CR, 12/10 DT, VDOCK, UL 782 FAN	
EF-5	PUBLIC TOILET EXHAUST	600	0.50	1/4	1200	COOK VCRD 120 C 13 D	18 1/2" SQ X 14" H	70	RC, DKO, DS, W/RED SCR AT FAN	
EF-6	DISHWASHER EXHAUST	600	0.25	1/4	1200	COOK VCRD 120 C 13 D	18 1/2" SQ X 14" H	70	RC, DKO, DS, W/RED SCR AT FAN	
EF-7	OUTSIDE HOOD	600	1.0	1/2	1750	COOK VCRD 150 VH 17 D	23 1/2" SQ X 25" H LOUVERED/ANGLED	100	DS, RC, CR, 12/10 DT, VDOCK, UL 782 FAN	
F-1	MAX HOOD CAPTURE JET SUPPLY AIR	60	0.72	147 WATS	2300	MANULANT KAL	ATTACHED BY OTHERS TO HOOD 7" COLLAR WITH SG TO RO. TRANSITION FURN. WITH FINS	15	SCR IN MELAN MFP, SQ TO ROUND TRANSITION	
F-2	FRYER HOOD CAPTURE JET SUPPLY AIR	42	0.70	83 WATS	2300	MANULANT KAL	ATTACHED BY OTHERS TO HOOD 7" COLLAR WITH SG TO RO. TRANSITION FURN. WITH FINS	10	SCR IN MELAN MFP, SQ TO ROUND TRANSITION	
F-3	GRIDDLE HOOD CAPTURE JET SUPPLY AIR	60	0.72	147 WATS	2300	MANULANT KAL	ATTACHED BY OTHERS TO HOOD 7" COLLAR WITH SG TO RO. TRANSITION FURN. WITH FINS	15	SCR IN MELAN MFP, SQ TO ROUND TRANSITION	

ADDITIONALS:
 ED = BACKDRAFT DAMPER
 BS = BRASS BRACKET
 DS = NON-FUSED SERVICE DISCONNECT
 DT = DUCT INLET TRANSITION
 FT = PERMANENT FITTINGS
 CR = COAK COVERAGE PLUG
 RC = ROOF CURB
 CR = GREASE BOX
 SCR = SPEED CONTROLLER
 SI = SIDE INLET
 SG = SIDE INLET TRANSITION
 WDR = WOODERWOOD

NOTES:
 1. PROVIDE AUTOMATIC SHUTOFF SMOKE DETECTORS IN ROOF TOP UNITS. (REF: I/E201) PER APPLICABLE CODE.
 2. THE FOLLOWING ITEMS SHALL BE FURNISHED BY THE OWNER AND INSTALLED BY THE CONTRACTOR:
 1. KITCHEN HOODS
 2. KITCHEN HOOD EXHAUST FANS EF-1, EF-2, EF-3, EF-4, DISHWASHER EXHAUST FAN EF-6, EF-7, CURBS, BACKDRAFT DAMPERS AND STARTERS.
 3. TOILET EXHAUST FAN EF-5 INCLUDING CURB BACKDRAFT DAMPER AND STARTER.
 4. ALL ROOF CURBS ARE STANDARD TC-3 CURBS WITH GASKET, UNLESS OTHERWISE NOTED.



DINING

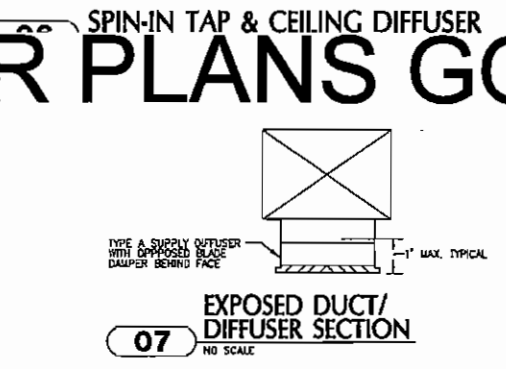
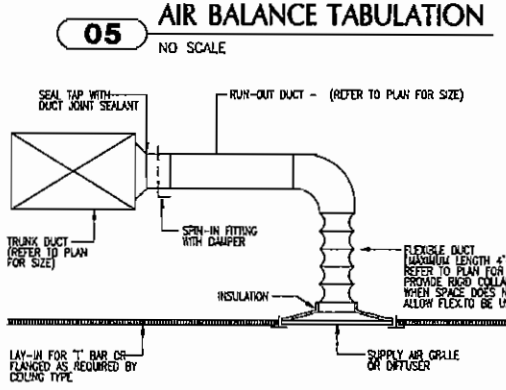
UNIT NO.	SUPPLY CFM	O.A.	EXHAUST
RTU-1	4,850	1,820	-
RTU-2	5,200	1,820	-
EF-5	-	-	600
SUB-TOTAL	9,850	3,640	600

KITCHEN

UNIT NO.	SUPPLY CFM	O.A.	EXHAUST
RTU-3	6,000	3,100	-
EF-1	-	-	1,440
EF-2	-	-	1,440
EF-3	-	-	1,000
EF-4	-	-	825
EF-6	-	-	600
EF-7	-	-	600
SUB-TOTAL	6,000	3,100	5,905

AIR BALANCE SUMMARY

AREA	SUPPLY	O.A.	EXHAUST
DINING	9,850	3,640	600
KITCHEN	6,000	3,100	5,905
TOTAL	15,850	6,740	6,505



01 PACKAGED ROOF-TOP UNIT

DESIG	COOLING CAP. MSH @ 105F A/W/L					HEATING CAPACITY					ELECTRICAL					UNIT WEIGHT LBS WITH CURB	REMARKS:		
	SENS.	TOTAL	EDBL. F	ENBL. F	EEF	INPR BTU/H	OUTPUT BTU/H	EFF %	TONS	CFM	GA CFM	ESP (IN. WG.)	HP	VOLTS	PHASE			MCA	MOP
RTU-1	147,134	154,370	84.5	69.3	12.2	169,000	135,000	80	13	4,650	1,820	0.75	3.0	208	3	65.0	70.0	2355	LENKOK LOC15804B WITH ROOF CURB (1)(X)(O)
RTU-2	147,134	154,370	84.5	69.3	12.2	169,000	135,000	80	13	4,650	1,820	0.75	3.0	208	3	65.0	70.0	2355	LENKOK LOC15804B WITH ROOF CURB (1)(X)(O)
RTU-3	135,432	158,100	90.0	71.8	11.0	169,000	135,000	80	15	6,000	3,100	0.75	7.5	208	3	75.0	80.0	2835	LENKOK LOC1804B WITH ROOF CURB (1)(X)(O)

AT COOLING STANDARD: 80F DB, 67F WB INDOOR COOL. ENTERING TEMPERATURE AND 103F OUTDOOR COOL. ENTERING TEMPERATURE.
 W/FACORY INSTALLED DISCONNECT (FACTORY W/RED), FACTORY MOUNTED 110 VOLT CONVENIENCE OUTLET (FIELD W/RED UNDER ELECTRICAL SECTION), BOTTOM POWER ENTRY FOR ELECTRICAL, LOW AMBIENT CONTROL AND MOTORIZED OUTSIDE AIR DAMPER AT INTAKE HOOD, CO2 SENSOR OUTSIDE AIR CONTROL, FACTORY INSTALLED SUPPLY AIR SMOKE DETECTOR, AND PROGRAMMABLE THERMOSTAT. FOR EQUIPMENT PRICING CONTACT LENKOK NATIONAL ACCOUNTS 1-800-367-6285 (JEFF BRITAIN).
 FRESH AIR TEMPERING SENSOR KIT FURNISHED BY LENKOK SHALL BE UTILIZED ON ROOF TOP UNITS. SENSOR TO BE INSTALLED BY MECHANICAL CONTRACTOR IN SUPPLY DUCT NEAR RTU. SENSOR IN RETURN IS TO BE SUPPLIED WITH UNIT.
 RTU-3 SHALL BE PROVIDED WITH A STAINLESS STEEL HEAT EXCHANGER.
 HUMIDITROL™ HOT GAS REHEAT W/ DEMAND/CONTROL.
 SMOKE DETECTORS SHALL BE CONNECTED TO THE BUILDING FIRE ALARM SYSTEM AND EACH ROOF-TOP UNIT SHALL SHUT DOWN UPON ACTIVATION OF THE FIRE ALARM SYSTEM. DUCT SMOKE DETECTORS SHALL BE FURNISHED AND INSTALLED BY MECHANICAL CONTRACTOR. INSTALL IN SUPPLY DUCT.

02 GRILLES - REGISTERS - DIFFUSERS

DESIG	DUTY	TYPE	MOUNTING LOCATION	MATERIAL	VOLUME CONTROL	FINISH	METHOD OF SUPPORT	REMARKS:
A	CEILING SUPPLY	ROUND W/ MULTI-CORNE	DUCT	ALUMINUM	NOTE 1 & 2	PAINTED ALUMINUM	SURFACE	TITUS TERA-AA
B	CEILING SUPPLY	PERFORATED	LAY-IN	ALUMINUM	---	ALUMINUM WALL FINISH	T-BAR	TITUS PAS-AA - 24"x24" LAMB ON PLAN BORDER TYPE J (1)
C	CEILING RETURN	LOUVERED	LAY-IN	ALUMINUM	---	ALUMINUM WALL FINISH	T-BAR	TITUS 3FTL WITH FILTER AND HINGES HAILOR TYPE L 51FBL4S METALARE #RH
D	SIDEWALL SA/RA	LOUVERED	---	ALUMINUM	---	ALUMINUM WALL FINISH	WALL	TITUS MODEL 272FS/ 3FL
F	CEILING REGISTER	LOUVERED	LAY-IN CEILING	ALUMINUM	---	ALUMINUM WALL FINISH	SURFACE	TITUS 3FL HAILOR TYPE S 514SH-0 METALARE #RH
G	CEILING SUPPLY	LOUVER	CYP BOARD CEILING	ALUMINUM	---	PAINTED ALUMINUM	SURFACE	TITUS TDC-AA - 12"x12" HAILOR TYPE S 6200-0 METALARE SERIES 5500 12x12

TYPE 'A': UP TO 400 10"
 401-800 12"
 801-700 14"
 TYPE 'B': UP TO 225 8"
 226-375 10"
 376-450 12"
 451-550 14"
 551+ 16"
 TYPE 'C': UP TO 225 8"
 226-400 10"
 401-650 12"
 651-750 14"
 1) SEE M FOR DDO LOCATIONS IN TYPE 'A' DIFFUSERS AT EXPOSED DUCTS.
 2) ALTERNATE DDO PROMOTE AND INSTALL SQUARE DIFFUSERS IN LDU OF ROUND DIFFUSERS.
 3) DIFFUSERS ARE FOUR WAY PATTERN UNLESS OTHERWISE SHOWN ON DRAWING.

04 MECHANICAL SYMBOLS

SYMBOLS	DESCRIPTION	SINGLE LINE	DESCRIPTION	DOUBLE LINE
---	CAPPED OR PLUGGED PIPE	---		---
---	BLIND FLANGE	---		---
---	CONCENTRIC REDUCER OR INCREASER	---	90° LONG RADIUS ELBOW DOWN	---
---	ECCENTRIC REDUCER OR INCREASER - BOTTOM FLAT	---		---
---	ECCENTRIC REDUCER OR INCREASER - TOP FLAT	---	90° LONG RADIUS ELBOW UP	---
---	UNION	---		---
---	THERMOSTAT	---	ROUND RADIUS ELBOW	---
---	THERMOSTAT SENSOR (HEIGHT NOTED ON SHEET M1 NOTE B)	---	SPIN-IN FITTING WITH DAMPER (RECTANGULAR TO ROUND)	---
---	MANUAL BALANCING DAMPER	---		---
---	SOIL WASTE OR SANITARY SEWER	---	CONCENTRIC TRANSITION	---
---	SANITARY VENT	---		---
---	COLD WATER	---	ECCENTRIC TRANSITION	---
---	HOT WATER (110°)	---		---
---	HOT WATER REDCIRCULATING	---	RECTANGULAR TO ROUND TRANSITION OR EXISTING TRANSITION	---
---	HOT WATER (TEMPERATURE °F NOTED)	---		---
---	HOT WATER REDCIRCULATING (TEMPERATURE °F NOTED)	---		---
---	INDIRECT DRAIN	---	90° RECTANGULAR ELBOW DOWN	---
---	FIRE LINE (WET)	---	90° RECTANGULAR ELBOW UP	---
---	HEAT TRACED PIPE	---		---
---	GATE VALVE	---	RADIUS ELBOW	---
---	GLOBE VALVE	---		---
---	BUTTERFLY VALVE	---	SPLIT BRANCH TAKE-OFF WITH SQUARE ELBOW MEDIUM PRESS. DUCT	---
---	CHECK VALVE	---		---
---	BALL VALVE	---	SPLIT BRANCH TAKE-OFF WITH RADIUS ELBOW MEDIUM PRESS. DUCT	---
---	WATER BALANCING COCK	---	BRANCH TAKE-OFF RETURN OR EXHAUST	---
---	BALL VALVE WITH 3/4" HOSE THREAD ADAPTER	---		---
---	PRESSURE REDUCING VALVE	---		---
---	TEMPERATURE AND PRESSURE RELIEF VALVE	---		---
---	SOLENOID VALVE	---	TWO SIDED TRANSITION (RECTANGULAR DUCT)	---
---	GAS PRESSURE REGULATOR	---		---
---	SUPPLY AIR GRILLE	---		---
---	RETURN AIR GRILLE	---		---

DAVID GRAHAM BRYANT ARCHITECT
 3300 Main Street
 Suite 13
 Dallas, Texas 75226
 MEP ENGINEER
 Lennock & Company
 1420 W. Mockingbird Lane
 Dallas, TX 75247
 CIVIL
 Carter & Slope Inc.
 6310 Peake Road
 Macon, Georgia 31210

Chil's
 Chil's 12.5 Bonnaroo II
 510 Commerce Blvd.
 Intersection of Veterans Memorial Pkwy.
 and Brannen St.
 Statesboro, Georgia 30458

OWNER
 Bonnaroo Restaurant II
 Group, L.P.
 125 S. Midway Ave.
 Atlanta, GA 30605
OWNER'S CONSULTANT
 TIG Development Co., LLC
 3410 Midcourt Rd.
 Ste. 136
 Carrollton, TX 75006

CONTRACTOR SHALL VERIFY ALL CONDITIONS AND SPECIFICATIONS ARE INSTRUMENTS OF SERVICE AND SHALL REMAIN THE PROPERTY OF THE ARCHITECT. THEY ARE NOT TO BE USED ON OTHER PROJECTS OR EXTENSIONS TO THIS PROJECT WITHOUT PRIOR WRITTEN AGREEMENT WITH THE ARCHITECT.



KEYPLAN

ISSUE
 Permit Documents 04/09/07

Construction Set
 BSK Project No. 2006-02

Drawn By: 003
 Checked By: 003
 Date: 04/09/07

HVAC DETAILS AND SCHEDULES

Sheet No. M3.01