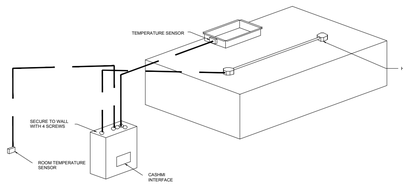
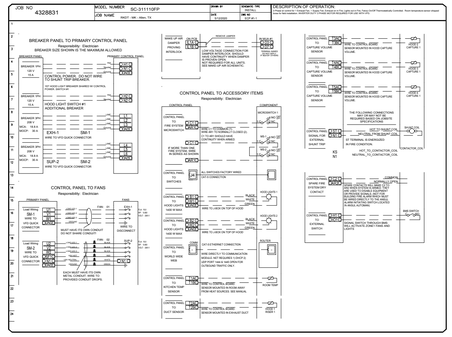
ELECTRICAL PACKAGE – Job#4328831

NO.	TAG	PACKAGE #	LOCATION	SWITCHES LOCATION	SWITCHES QUANTY	OPTION	FANS CONTROLLED TYPE	#	H.P.	EVLT	FLA
1		SC-311110FP	Wall Mount In SS Box	00 - SS Wall Mount Box	1 Light 1 Fan	Smart Controls Thermostatic Control	Exhaust	3	5.000	208	15.5
							Reliefs	3	5.000	208	15.5



WALL MOUNTED CONTROL CENTER



SEQUENCE OF OPERATION – HOOD CONTROLS

"ELECTRICAL PACKAGE: 20V SERIES"

Once all power, light and temperature sensor circuits are properly landed on the control terminal block the LCD interface will be illuminated. All temperature readings are measured by resistive temperature sensors (thermistors) installed in each hood exhaust riser. One room temperature sensor is installed in the space to measure ambient air temperature.

Two methods to activate system:

Manual activation:

1. Operator presses the fan button to engage the exhaust fan(s) and the exhaust fan(s) begin operation in low–CFM Prep Mode. Dedicated make–up air units (if applicable) for the hood remain off in Prep Mode.
2. Operator turns on the cooking appliances. Once the exhaust air temperature reaches 10 degrees (F) above ambient temperature in the space, the exhaust system will ramp up to 2 speeds (low–volume cooking conditions). Makeup air fan will power on at this point (also at minimum speed).
3. As the temperature of the exhaust air increases, the exhaust and make–up air fan speeds increase proportionally. The fans will modulate between preset low–speed and high–speed exhaust levels, dependant upon on the exhaust air temperature (cooking load).
4. At any point, operator may engage the 100% override option on the touch screen and run the fans at full speed for a fixed period of time (adjustable). After this period, fan modulation based on temperature will resume.

Automatic activation:

1. If the operator does not manually engage the exhaust system, the SC–EMS will automatically activate Prep Mode when the exhaust air temperature reaches 5 degrees above ambient temperature. When the air temperature at the hood collar increases to 10 degrees above ambient, the exhaust and makeup air fans will ramp up to preset low speeds for low volume conditions.
2. System will continue operating per steps 3 & 4 (above)

At the end of the day, after cooking operations have ceased, the system will enter its Cool Down mode (similar to Prep mode). Once the exhaust air temperature drops to less than five degrees above ambient, the fans will shut off.

DEMAND CONTROL VENTILATION SYSTEM NOTE

FAN(S) TO BE CONTROLLED BY A MODULATING ENERGY MANAGEMENT SYSTEM. PRE–WIRED VARIABLE FREQUENCY DRIVES (VFD) ARE INCLUDED IN THE MANUFACTURER'S CONTROL PACKAGE. FAN MOTORS MUST BE INVERTER–DUTY AND COMPATIBLE WITH A VARIABLE AIR VOLUME APPLICATION.

NOTE TO ELECTRICAL CONTRACTOR

CAPTIVEAIRE HOOD CONTROL PACKAGE IS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR AND SHOWN ON ELECTRICAL DRAWINGS FOR COORDINATION PURPOSES ONLY. ALL FIELD WIRING AND INTERLOCKS TO BE COMPLETED BY ELECTRICAL CONTRACTOR. CONTACT CAPTIVEAIRE WITH QUESTIONS REGARDING SCOPE OF WORK: (800) 988–0881

HOOD CONTROL DETAILS

REVISIONS

	DESCRIPTION	DATE
A1		
A2		
A3		
A4		
A5		

CAPTIVEAIRE

Maryland Office

2221 Kalmia Ave, Silver Spring, MD. 20910 PHONE: (800) 988-0881 FAX: (978) 227-0051 EMAIL: vip22@verizon.com

RKOT - MK - Allen, TX
ALLEN, TX. 75013

DATE: 05–19–2020

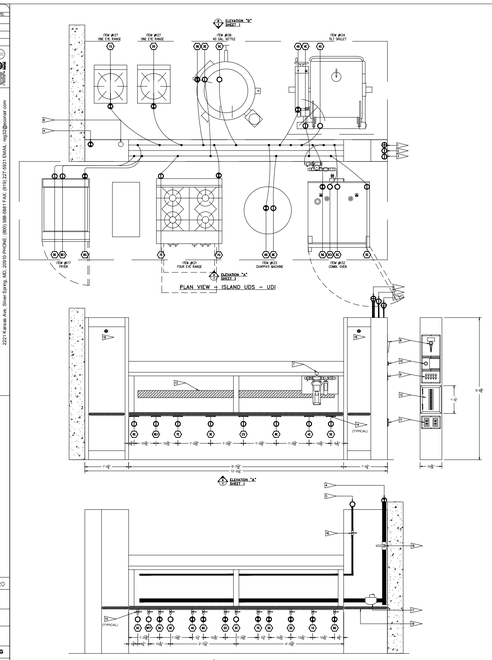
DWG.#: 4328831

DRAWN BY: BS-32

SCALE: NTS

MASTER DRAWING

SHEET NO. 7



UTILITY DISTRIBUTION SYSTEM EQUIPMENT SCHEDULE

EQUIPMENT				ELECTRICAL						CIRCUIT BREAKER BREAKERSIZE		GAS		WATER		STEAM		CONNECTION		
CONN.#E	ITEM #	DESCRIPTION	MANUFACTURER	MODEL #	KW	AMPS	HP	VOLT	PH	AMPS	POLES	PART #	SIZE	MBH	HOT COLD	SUPPLY	COLD RETURN	DELIVER	TYPE	CONDITI.
55.	K27.	ZONE EYE RANGE	TURBO AIR	TAGF-185	-	-	-	-	-	-	-	-	3/4"	75	-	-	-	-	QUICK DISCONNECT	5'
20.	K27.	ZONE EYE RANGE	TURBO AIR	TAGF-185	-	-	-	-	-	-	-	-	3/4"	75	-	-	-	-	QUICK DISCONNECT	5'
60.	K28.	DELSAL BETTLE	GROEN	AKDH-40	0.6	2.5	-	120	1	20	1	GK20	-	-	-	-	-	-	SUPPLIED	GIR BREAKER
61.	K29.	DELSAL BETTLE	GROEN	AKDH-40	-	-	-	-	-	-	-	-	1/2"	206	-	-	-	-	QUICK DISCONNECT	5'
40.	K24.	FILTRATOR	GROEN	BPM-300C	0.6	5.0	-	120	1	20	1	GK20	-	-	-	-	-	-	SUPPLIED	GIR BREAKER
41.	K25.	FILT DELUXE	GROEN	BPM-300C	-	-	-	-	-	-	-	-	1/2"	206	-	-	-	-	QUICK DISCONNECT	5'
10.	K22.	COMBI. OVEN	LINCH	SASC-5MTL-GPL	1.4	8.3	-	120	1	20	1	GK20	-	-	-	-	-	-	SUPPLIED	GIR BREAKER
11.	K22.	COMBI. OVEN	LINCH	SASC-5MTL-GPL	-	-	-	-	-	-	-	-	3/4"	82	-	-	-	-	QUICK DISCONNECT	5'
12.	K22.	COMBI. OVEN	LINCH	SASC-5MTL-GPL	-	-	-	-	-	-	-	-	-	-	3/4"	-	-	-	QUICK DISCONNECT	5'
13.	K22.	COMBI. OVEN	LINCH	SASC-5MTL-GPL	-	-	-	-	-	-	-	-	-	-	3/4"	-	-	-	QUICK DISCONNECT	5'
14.	K23.	CHAMPIONS MACHINE	X-PRESS	MODEL BB	1.8	10.0	-	120	1	20	1	GK20	-	-	-	-	-	-	CORD & PLUG	5' (RETRED)
50.	K23.	CHAMPIONS MACHINE	X-PRESS	MODEL BB	-	-	-	-	-	-	-	-	3/4"	60	-	-	-	-	QUICK DISCONNECT	5'
51.	K23.	POLISH EYE RANGE	SOUTHBEND	P360-XR	0.7	3.5	-	120	1	20	1	GK20	-	-	-	-	-	-	SUPPLIED	GIR BREAKER
70.	K23.	POLISH EYE RANGE	SOUTHBEND	P360-XR	-	-	-	-	-	-	-	-	1 1/4"	215	-	-	-	-	QUICK DISCONNECT	5'
80.	K17.	PREVA	PITCO	FMG24	0.1	0.7	-	120	1	20	1	GK20	-	-	-	-	-	-	SUPPLIED	GIR BREAKER
81.	K17.	PREVA	PITCO	FMG24	-	-	-	-	-	-	-	-	3/4"	120	-	-	-	-	QUICK DISCONNECT	5'
80.	K17.	PREVA	PITCO	FMG24	0.1	0.3	-	120	1	20	1	GK20	-	-	-	-	-	-	SUPPLIED	GIR BREAKER
81.	K17.	PREVA	PITCO	FMG24	-	-	-	-	-	-	-	-	1 1/2"	-	-	-	-	-	SUPPLIED	GIR BREAKER
55.		GAS SPARE			-	-	-	-	-	-	-	-	-	-	-	-	-	-	WALL VALVE	
55.		ELECTRICAL SPARE			-	-	-	120	1	20	-	GK20	-	-	-	-	-	-	FACTORY	GIR BREAKER
CWS		COLD WATER SPARE			-	-	-	-	-	-	-	-	1/2"	-	-	-	-	-	WALL VALVE	
CWS		COLD WATER SPARE			-	-	-	-	-	-	-	-	1/2"	-	-	-	-	-	WALL VALVE	
55.		SUPPLY OUTLET			-	-	-	120	1	20	1	GK20	-	-	-	-	-	-	FACTORY	GIR BREAKER
55.		SUPPLY OUTLET			-	-	-	120	1	20	1	GK20	-	-	-	-	-	-	FACTORY	GIR BREAKER
TOTAL CONNECTED LOAD:					4.5	KW	14.3	AMP	0.0	KW	0.0	AMP	879	MBH	H.W.		STEAM SUPPLY:			
FUTURE AVAILABLE LOAD CAPACITY:					10.0	KW	25.7	AMP	0.0	KW	0.0	AMP	821	MBH						
SYSTEM CAPACITY:					14.5	KW	40.0	AMP	0.0	KW	0.0	AMP	1700	MBH	C.W.		COND. RETURN:			
SERVICE SIZE:					120/208 V 3 PH/SWAP				1/2"	PH/AMP			2" GPI		3/4"					

SYMBOL SCHEDULE
GAS MAIN
HOT WATER
COLD WATER
ELECTRICAL WIRE
PREVENT
120 VOLT / PHASE
208 VOLT / PHASE
208 VOLT / PHASE
480 VOLT / PHASE
480 VOLT / PHASE
208 VOLT SUPPLY
FOR CONSTRUCTION NOTES

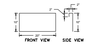
UDS CONSTRUCTION TO BE 16 GA., TYPE 304 STAINLESS STEEL

UTILITY DISTRIBUTION SYSTEM MODEL UDI IS LISTED UNDER ETL FILE NUMBER 3054803 CONFORMS TO UL STD 891 CERTIFIED TO CAN/CSA C22.2 No. 31-M89

PRIOR TO SCHEDULING UDS FOR PRODUCTION, PLEASE PROVIDE APPROVED SUBMITTAL CUTSHEETS ON FINAL KITCHEN EQUIPMENT ASSOCIATED WITH THE UDS (NEW & USED) SO THAT CONNECTION SIZES, TYPES AND LOCATIONS CAN BE VERIFIED.

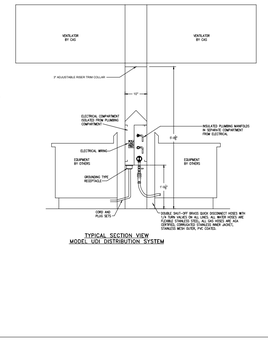
ANY CHANGES TO SUBMITTAL DRAWING MAY AFFECT PRICE AND PRODUCTION TIME PLEASE FORWARD CHANGES ASAP

NOTE:
NEC REQUIRES 36" OF FIELD CLEARANCE IN FRONT OF CIRCUIT BREAKERS FOR ACCESS



FILTER MOUNTING BRACKET DETAIL

NOTE: MATERIAL: 1/16 GAUGE 18" HIGH STAINLESS STEEL



TYPICAL SECTION VIEW
MODEL UDI DISTRIBUTION SYSTEM

FLAG NOTES

1. ELECTRICAL SERVICE FROM ABOVE. SEE SCHEDULE FOR DETAILS. PROVIDED BY ELECTRICAL CONTRACTOR.
2. 120/208V FOUR CONDUCTOR ELECTRICAL CIRCUIT WITH LEDS TERMINALS TYC 3/7 FOR FUEL/SMART CONTROL. (PROVIDED BY ELECTRICAL CONTRACTOR) SEE SHEET 2.
3. 5-WIRE ELECTRICAL CIRCUIT FROM HOOD CONTROL PACKAGE TERMINALS TUNL 37 & 47TF TO LEDS LIKE TERMINALS TUNL 37 & 47TF FOR LEDS SHUT DOWN IN A FIRE CONDITION. (PROVIDED BY ELECTRICAL CONTRACTOR) SEE SHEET 2.
4. 3/4" SINGLE GAS SERVICE FROM ABOVE. SEE SCHEDULE FOR SERVICE SIZE (PROVIDED BY PLUMBING CONTRACTOR).
5. 1/2 COLD WATER SERVICE FROM ABOVE. SEE SCHEDULE FOR SERVICE SIZE (PROVIDED BY PLUMBING CONTRACTOR).
6. 1/2 COLD WATER SERVICE FROM ABOVE. SEE SCHEDULE FOR SERVICE SIZE (PROVIDED BY PLUMBING CONTRACTOR).
7. ONE (1) 3M AKHTEN FILTER GP-200 WITH BRACKET.
8. 50 SERIES MAIN BREAKER WITH INSTANT TRIP AND RESET HANDLE. SEE SCHEDULE FOR DETAILS.
9. STATUS INDICATOR LIGHTS.
10. EMERGENCY ALL - SWITCH.
11. DCO RECEPTACLE IN BREAKER & WEATHERPROOF COVER.
12. ELECTRICAL LOAD CENTER WITH INDIVIDUAL CIRCUIT BREAKERS.
13. ELECTRICAL WIRING TO APPLIANCES.
14. ELECTRICAL CONNECTION WHERE/WHEREPROVIDED COVER AS SPECIFIED ON THE EQUIPMENT SCHEDULE. SEE THIS SHEET.
15. PLUMBING CONNECTION AS SPECIFIED ON THE EQUIPMENT SCHEDULE. SEE THIS SHEET.
16. MANUAL SHUT OFF VALVE.
17. 120V ELECTRICAL GAS VALVE.
18. REMOVABLE ACCESS DOORS.
19. NEOPRENE BUMPER GAURD.

REVISIONS

	DESCRIPTION	DATE
A1		
A2		
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A4		
A5		

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RKOT - MK - Allen, TX
ALLEN, TX. 75013

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DWG.#: 4328831

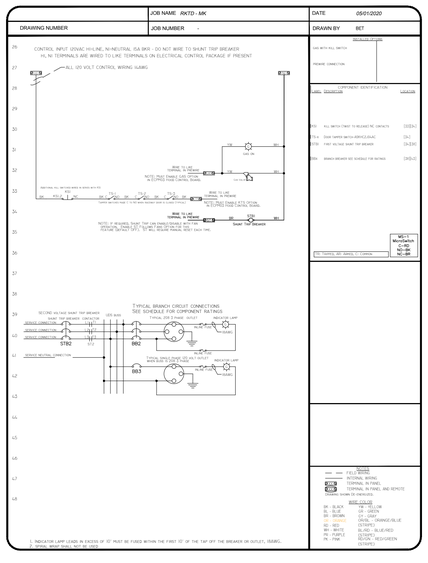
DRAWN BY: BS-32

SCALE: NTS

MASTER DRAWING

SHEET NO. 8

DRAWING NUMBER	JOB NUMBER -	DRAWN BY BET
	JOB NAME RKTD - MK	DATE 05/01/2020



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DRAWN BY: BS-32

SCALE: NTS

MASTER DRAWING

SHEET NO. 9

Foodservice Consultant:

Concept Magik

FoodService Design & Business Consultants
18913 Coral Grove Terrace
Germantown, MD 20854
Tel: 301-515-7999
email: vjo@concept-magik.com
www.concept-magik.com

Seal

FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL
VIJAY OZA
FCS
706377
PROFESSIONAL MEMBER

Project

FOODSERVICE EQUIPMENT LAYOUT

RADHA KRISHNA TEMPLE

1450 N. WATTERS ROAD
ALLEN, TX 75013

ISSUE	DATE	DESCRIPTION

PROJECT NUMBER	CM170123
SCALE	NONE
DRAWN	TCG
DATE	06/05/2020

SHEET DESCRIPTION

FOODSERVICE UTILITY DISTRIBUTION SYSTEM

SHEET NUMBER

FS-1UDS