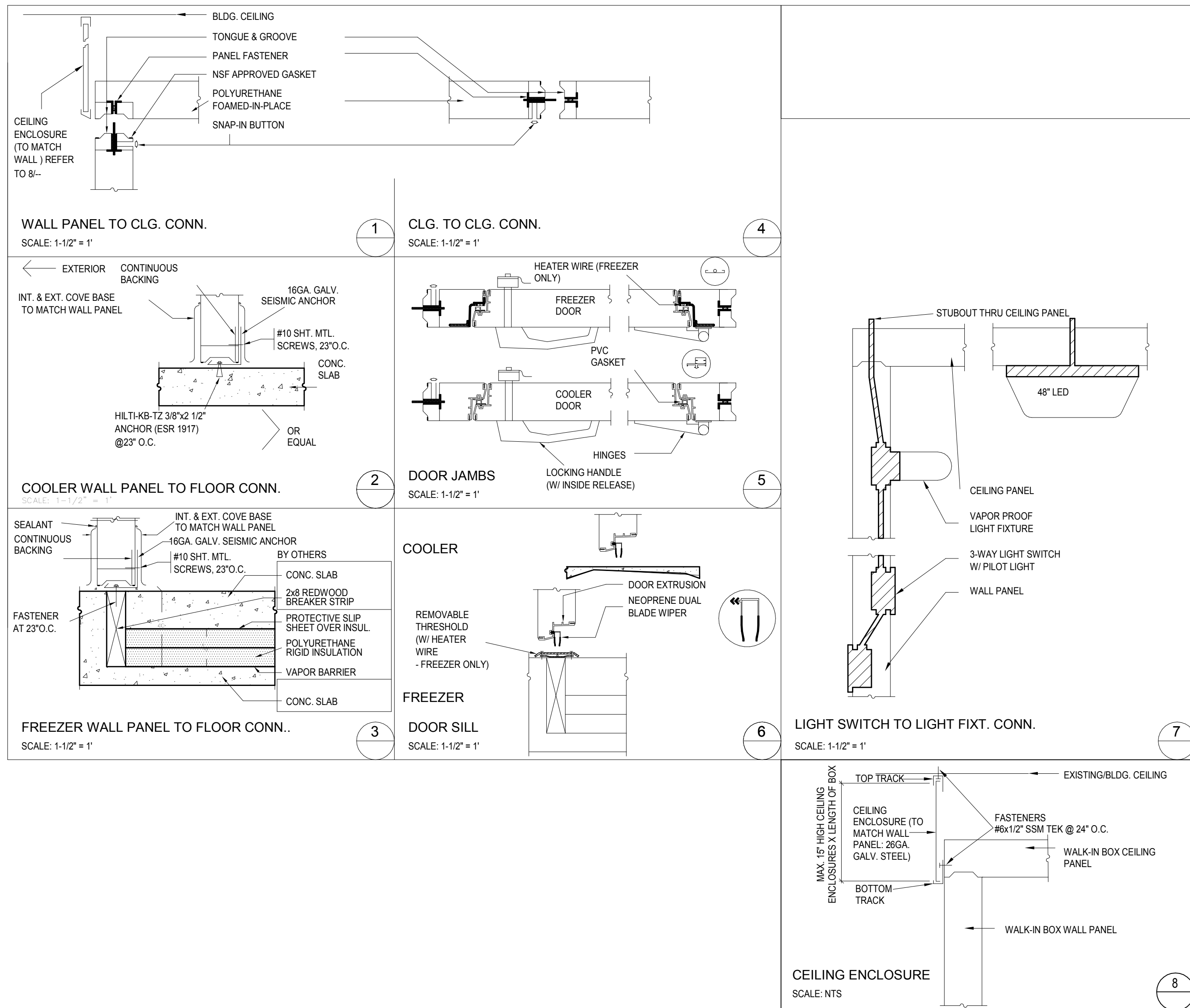


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WALK-IN FREEZER/COOLER SPEC'S:				
CONSTRUCTION	4" T & G HIGH DENSITY RAILING W/FACTORY MUTUAL APPROVED CLASS I FOAM			
PANEL FINISH	WALL INT. CLG. INT. EXPOSED EXT. UNEXPOSED EXT.	STUCCO EMBOSSED GALV. STL STUCCO EMBOSSED GALV. STL STUCCO EMBOSSED GALV. STL STUCCO EMBOSSED GALV. STL		
	FLOORING (FREEZER ONLY)	INSULATION ONLY. CONCRETE AND WEARING SURFACE BY OTHERS (BREAKER STRIP TYPE)		
DOOR	(2)36"x78" WALK-IN DOORS FLUSH MOUNTED, SELF CLOSING FINISH - TO MATCH PANEL			
	LOCKING HANDLE W/ INSIDE RELEASE HINGES (3) CLOSER			
	36" HIGH INT. & EXT. ALUMINUM TREAD KICKPLATES 3/4" WY INT. & EXT. LIGHT SWITCH W/PILOT LIGHT VAPOR PROOF LIGHT FIXTURE HEATED DOOR OPENING(FREEZER ONLY) HEATED AIR VENT(FREEZER ONLY)  PLASTIC VINYL STRIP CURTAIN			
ACCESSORIES	2-1/2" DIAL THERMOMETER PER COMPARTMENT (3)48" LED LIGHT FIXTURES MATCHING VERTICAL TRIMS MATCHING INT. & EXPOSED EXT. COVE BASE MATCHING CEILING ENCLOSURES SEISMIC ANCHOR			
REFRIGERATION	2HP OUTDOOR SCROLL COOLER COND.UNIT(230V 3PH) W/MATCHING 13500BTU AIR DEFROST EVAPORATOR			
	6HP OUTDOOR SCROLL FREEZER COND.UNIT(230V 3PH) W/ MATCHING 18000BTU AIR DEFROST EVAPORATOR			
DEALER:	CHEF'S TOYS FOUNTAIN VALLEY, CA	SCALE DRAWN BY: DATE:	43' 30"00" EPN APRIL 16, 2018	25.02.2018 1/17/18/18 1/18/18 1/18/18
SPEC'S FOR: MATILILJA JR. HIGH SCHOOL, OJAI, CA		DWG 1 OF 1		

**Duracold** 1551 SOUTH PRIMROSE AVENUE  
 MONROVIA, CA 91016

by **Arctic**

TELEPHONE: (626) 358-1710  
 FAX: (626) 358-6410

REFRIGERATION IS IN COMPLIANCE WITH UL412

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OJAI UNIFIED SCHOOL  
DISTRICT

DINING HALL  
AND KITCHEN  
(BLDG B) AT  
MATILIJA  
JUNIOR HIGH  
SCHOOL

CONSTRUCTION  
DOCUMENTS

[illegible]

Sheet Name

FOOD SERVICE  
EQUIPMENT -  
REF/FRZ

RNT Job No.	17759.04
Date	02/04/2019
Drawn by	EV
Checked by	TB
Sheet Number	

AD-9.1

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HOOD INFORMATION - Job#3667973

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM							TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG.		
					TOTAL EXH. CFM	RISER(S)								END TO END	ROW	
						WIDTH	LENG.	HEIGHT	DIA.	CFM	VEL.					S.P.
1		6012 SND-2-PSP-F	13' 8"	450 Deg.	3150			4"	16"	3150	2256	-1.334"	2100	430 SS Where Exposed	ALONE	ALONE

PATENT NUMBERS

AC-PSP (United States) - US Patent 7963830 B2  
AC-PSP Wall (Canada) - CA Patent 2820509  
AC-PSP Island (Canada) - CA Patent 2520330

CAPTIVEAIRE HOOD MODELS ND-2 AND SND-2 ARE TYPE I  
CAPTIVEAIRE HOOD MODEL VHB IS TYPE II

HOOD INFORMATION

HOOD NO.	TAG	TYPE	FILTER(S)				LIGHT(S)				WIRE GUARD	LOCATION	SIZE	UTILITY CABINET(S)			FIRE SYSTEM PIPING	HOOD HANGING WGHT
			QTY.	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY.	TYPE						FIRE SYSTEM	ELECTRICAL	SWITCHES		
1		Captrate Solo Filter	10	20"	16"	85% See Filter Spec.	4	L55 Series E26			NO						YES	660 LBS

HOOD OPTIONS

HOOD NO.	TAG	OPTION
1		RIGHT END STANDOFF (FIN/SLP) 1" Wide 60" Long Insulated
		SENSOR-CV
		RIGHT WALL AS END PANEL

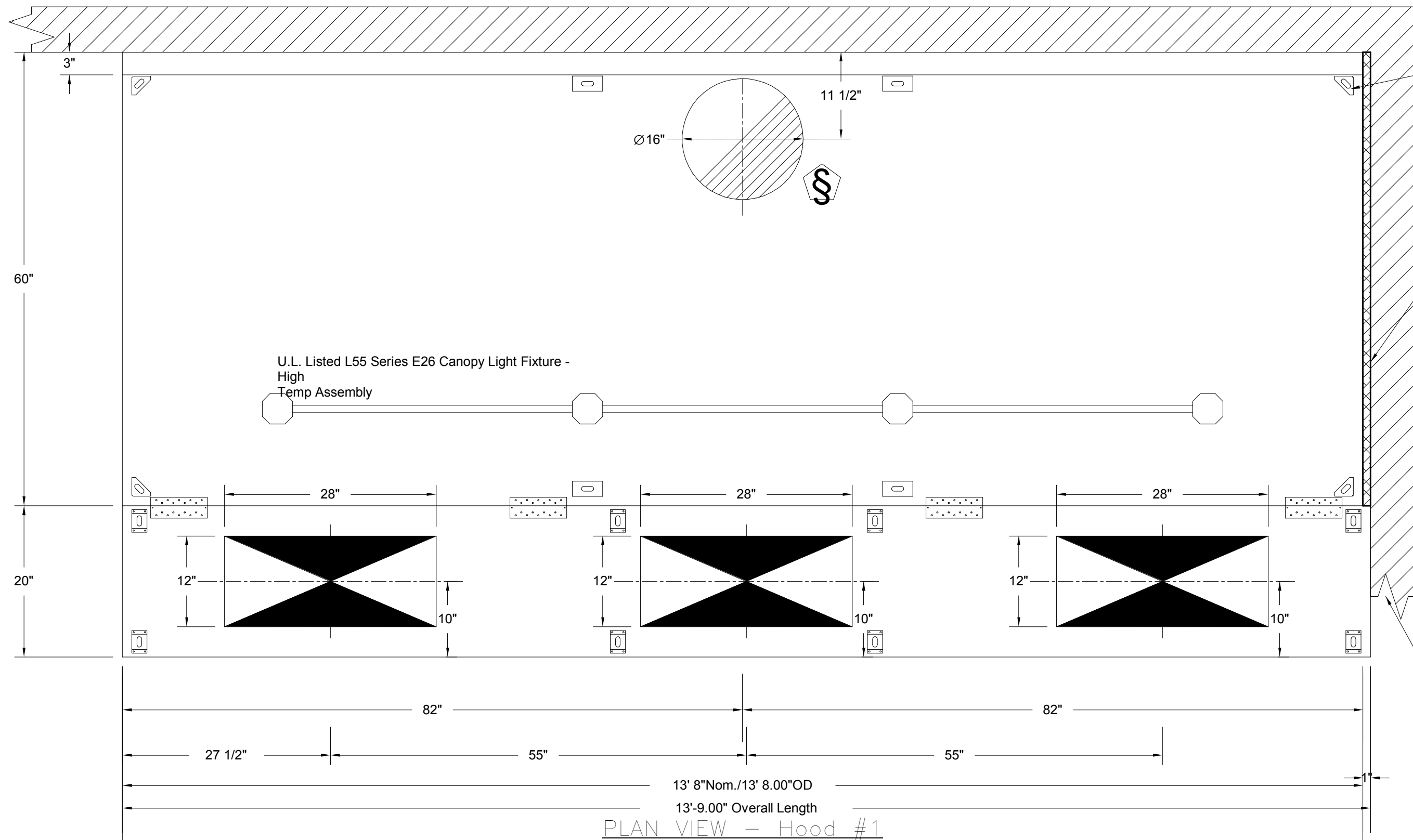
Fire System Information - Job#3667973

FIRE SYSTEM NO.	Tag	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		Ansul R102	3.0/3.0	14	Wall Mount Left	N/A

PERFORATED SUPPLY PLENUM(S)

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)			
							WIDTH	LENG.	DIA.	S.P.
1		Front	165"	20"	6"	MUA	12"	28"	700	0.160"
						MUA	12"	28"	700	0.160"
						MUA	12"	28"	700	0.160"

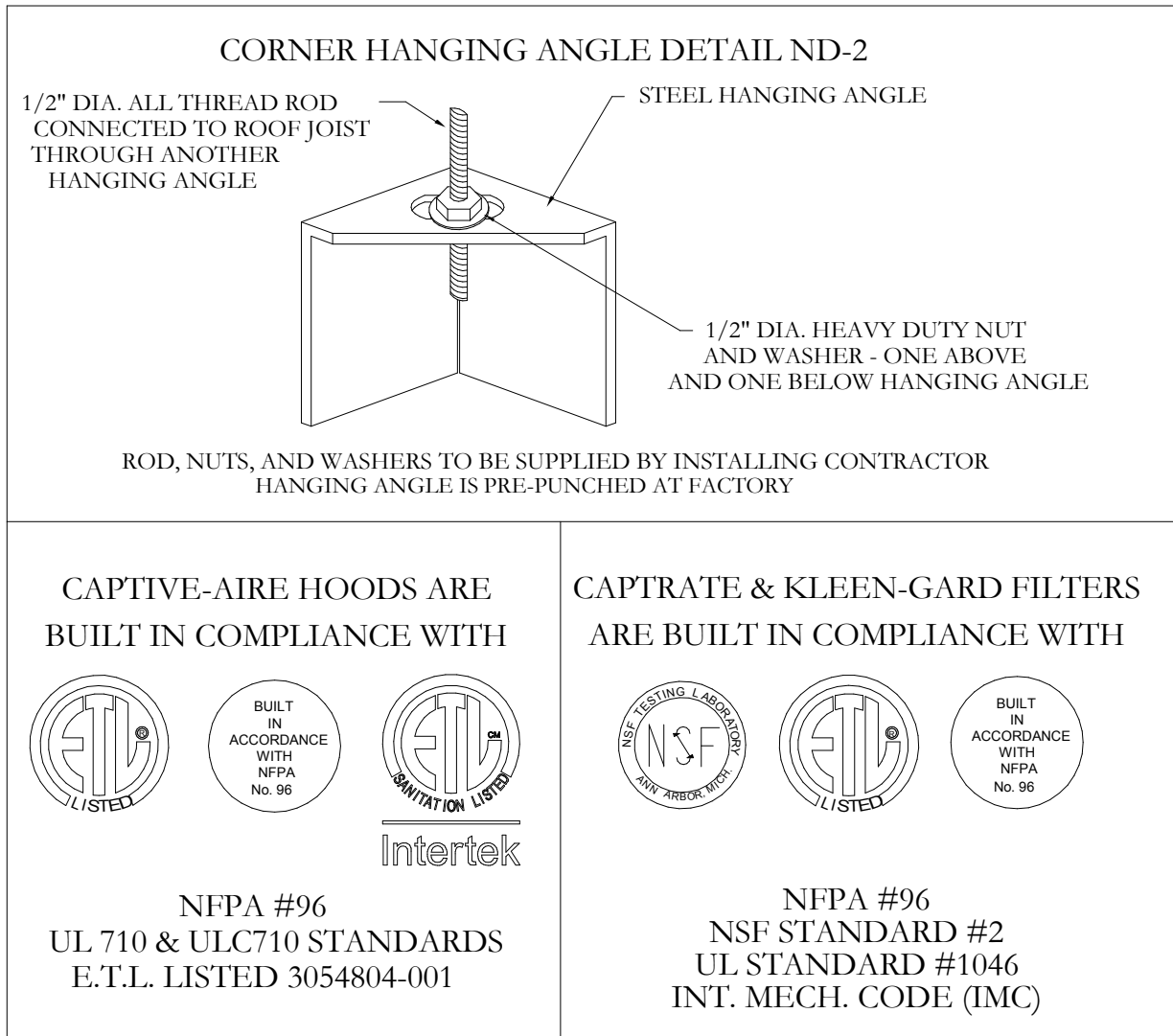
CAPTIVEAIRE RECOMMENDS ALL DIFFUSERS A MINIMUM OF 10 FT. FROM HOODS TO ENSURE PROPER CAPTURE AND CONTAINMENT



PLAN VIEW - Hood #1  
13' 8.00\"/>

HANGING ANGLE, REFER TO 8/S-5.3

1\"/>



INSTALLER MUST CONFIRM HOOD IS INSTALLED SUCH THAT THE SPECIFIED WALL, ACTING AS AN END PANEL, IS MATED TIGHT TO THE CORRECT END OF HOOD TO ACHIEVE A REDUCED MINIMUM EXHAUST CFM LISTING. NON-COMPLIANCE WILL NULLIFY THE ETL LISTING. VOID THE MANUFACTURER'S WARRANTY, AND HOLD THE CONTRACTOR LIABLE FOR ANY AND ALL LOSSES, COSTS, AND EXPENSES RELATED TO THE NON-COMFORMANCE OF THE MANUFACTURER'S SPECIFIED INSTRUCTION. THE WALL ACTING AS AN END PANEL MUST EXTEND NO LESS THAN 20\"/>

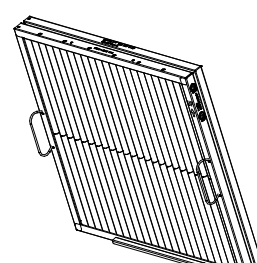
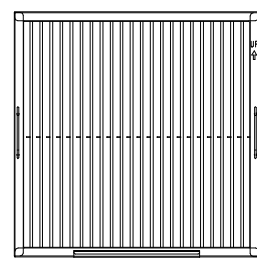
Important Notes: Engineered Plans Above Are For New Construction or T.I. Only - SunAir, EconAir, Ventilation Direct Are NOT Acceptable Alternates

FOR QUESTIONS, CALL THE  
CAPTIVEAIRE  
SOUTHERN CALIFORNIA OFFICE

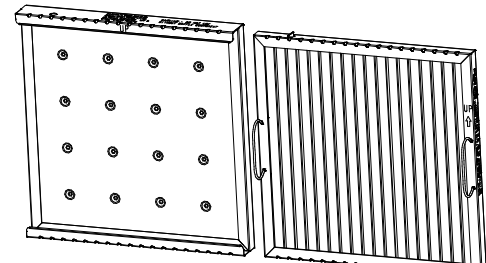
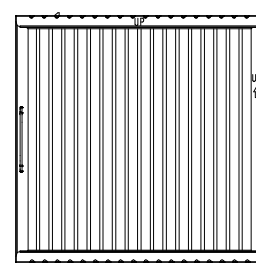
Region 86

3002 DOW AVE., SUITE 410  
TUSTIN, CA 92780  
PHONE: (714) 957-1500  
EMAIL: SOCAL@CAPTIVEAIRE.COM

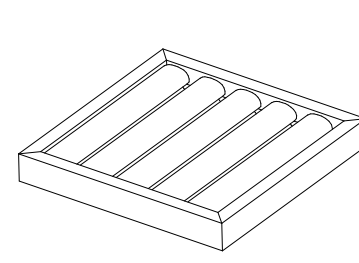
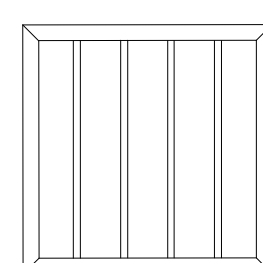
CAPTRATE®  
GREASE-STOP® SOLO  
FILTER INFORMATION



CAPTRATE®  
GREASE-STOP® COMBO  
FILTER INFORMATION



KLEEN-GARD®  
SS BAFFLE TYPE  
FILTER INFORMATION



NOM. SIZE (H x W)	ACTUAL DIMENSIONS (H x W x D)	FREE AREA (SQ. FEET)	WEIGHT (LBS)	VELOCITY (FPM)	STATIC PRESSURE (WATER GAUGE)	NOM. SIZE (H x W)	ACTUAL DIMENSIONS (H x W x D)	FREE AREA (SQ. FEET)	WEIGHT (LBS)	VELOCITY (FPM)	STATIC PRESSURE (WATER GAUGE)	NOM. SIZE (H x W)	ACTUAL DIMENSIONS (H x W x D)	FREE AREA (SQ. FEET)	WEIGHT (LBS)	VELOCITY (FPM)	STATIC PRESSURE (WATER GAUGE)
20 x 20	19-5/8" x 19-5/8" x 1-7/8"	2.28	11	100	0.25	20 x 20	19-5/8" x 19-5/8" x 1-7/8"	2.28	15	100	0.50	20 x 20	19-5/8" x 19-5/8" x 1-7/8"	2.23	11	100	0.10
20 x 16	19-5/8" x 15-5/8" x 1-7/8"	1.78	8.9	125	0.35	20 x 16	19-5/8" x 15-5/8" x 1-7/8"	1.78	12	125	0.70	20 x 16	19-5/8" x 15-5/8" x 1-7/8"	1.73	8.9	125	0.15
16 x 20	15-5/8" x 19-5/8" x 1-7/8"	1.78	9.1	150	0.45	16 x 20	15-5/8" x 19-5/8" x 1-7/8"	1.78	12	150	0.90	16 x 20	15-5/8" x 19-5/8" x 1-7/8"	1.73	9.1	150	0.20
16 x 16	15-5/8" x 15-5/8" x 1-7/8"	1.39	7.4	175	0.75	16 x 16	15-5/8" x 15-5/8" x 1-7/8"	1.39	10	175	1.20	16 x 16	15-5/8" x 15-5/8" x 1-7/8"	1.35	7.4	175	0.25

**CAPTIVEAIRE**  
Southern California Office  
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Matilija Junior HS, Ojai Unified SD - rev4  
OJAI, CA, 93023

DATE: 1/4/2019  
DWG#: 3667973  
DRAWN BY: DSL-86  
SCALE: 3/4" = 1'-0"  
MASTER DRAWING

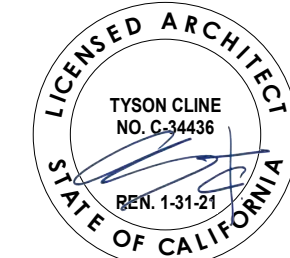
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OJAI UNIFIED SCHOOL  
DISTRICT

DINING HALL  
AND KITCHEN  
(BLDG B) AT  
MATILIJIA  
JUNIOR HIGH  
SCHOOL

CONSTRUCTION  
DOCUMENTS

No.	Description	Date

Sheet Name

FOOD SERVICE  
EQUIPMENT -  
HOOD

RNT Job No. 17759.04

Date 02/04/2019

Drawn by EV

Checked by TB

Sheet Number

AD-9.2

6/29/2019 11:14:02 AM



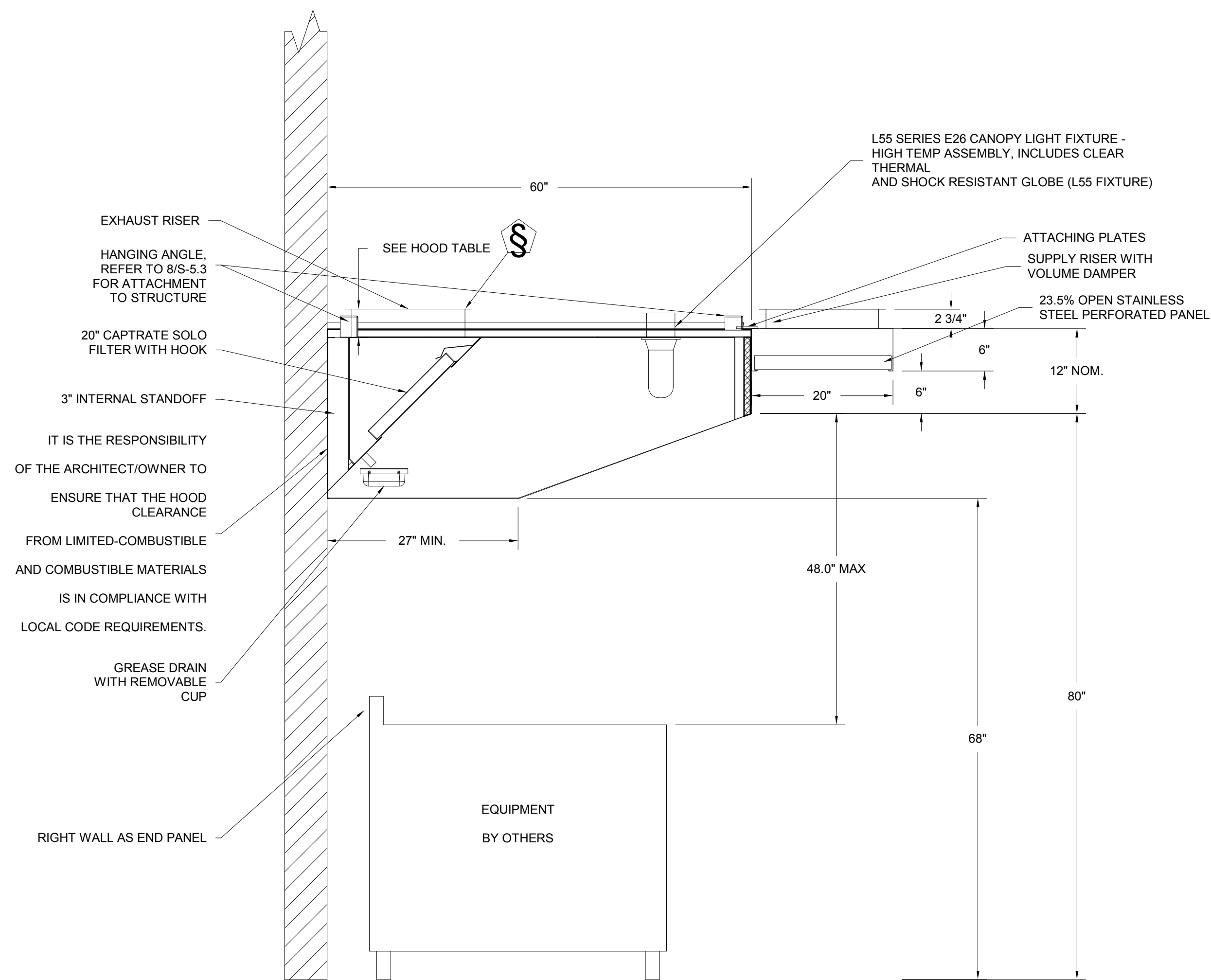
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### System Design Verification (SDV)

If ordered, CAS Service will perform a System Design Verification (SDV) once all equipment has had a complete start up per the Operation and Installation Manual. Typically, the SDV will be performed after all inspections are complete.

Any field related discrepancies that are discovered during the SDV will be brought to the attention of the general contractor and corresponding trades on site. These issues will be documented and forwarded to the appropriate sales office. If CAS Service has to resolve a discrepancy that is a field issue, the general contractor will be notified and billed for the work. Should a return trip be required due to any field related discrepancy that cannot be resolved during the SDV, there will be additional trip charges.

During the SDV, CAS Service will address any discrepancy that is the fault of the manufacturer. Should a return trip be required, the general contractor and appropriate sales office will be notified. There will be no additional charges for manufacturer discrepancies.



SECTION VIEW - MODEL  
6012SND-2-PSP-F  
HOOD - #1

  	
<div style="text-align: center;"> <h1 style="margin: 0;">CAPTIVE</h1> <h2 style="margin: 0;">Southern California Office</h2> </div>	
3002 Dow Ave., Suite 411, Tustin, CA 92780 PHONE: (714) 957-1500 FAX: (919) 227-5975 EMAIL: <a href="mailto:reg@captiveware.com">reg@captiveware.com</a>	

Matijija Junior HS, Ojai Unified SD - rev4  
OJAI, CA, 93023

DATE:	<b>1/4/2019</b>
DWG#:	
	<b>3667973</b>
DRAWN BY:	<b>DSL-86</b>
SCALE:	
<b>3/4" = 1'-0"</b>	
<b>MASTER DRAWING</b>	
SHEET NO.	
-	<b>1.2</b>

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OJAI UNIFIED SCHOOL  
DISTRICT

DINING HALL  
AND KITCHEN  
(BLDG B) AT  
MATILIJA  
JUNIOR HIGH  
SCHOOL

CONSTRUCTION  
DOCUMENTS

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Sheet Name

FOOD SERVICE  
EQUIPMENT -  
HOOD

RNT Job No.	17759.04
Date	02/04/2019
Drawn by	EV
Checked by	TB
Sheet Number	

AD-9.3

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS.)	SONES
1		DU180HFA	3150	1.600	1376	3.000	1.3560	3	208	9.5	727 FPM	221	21

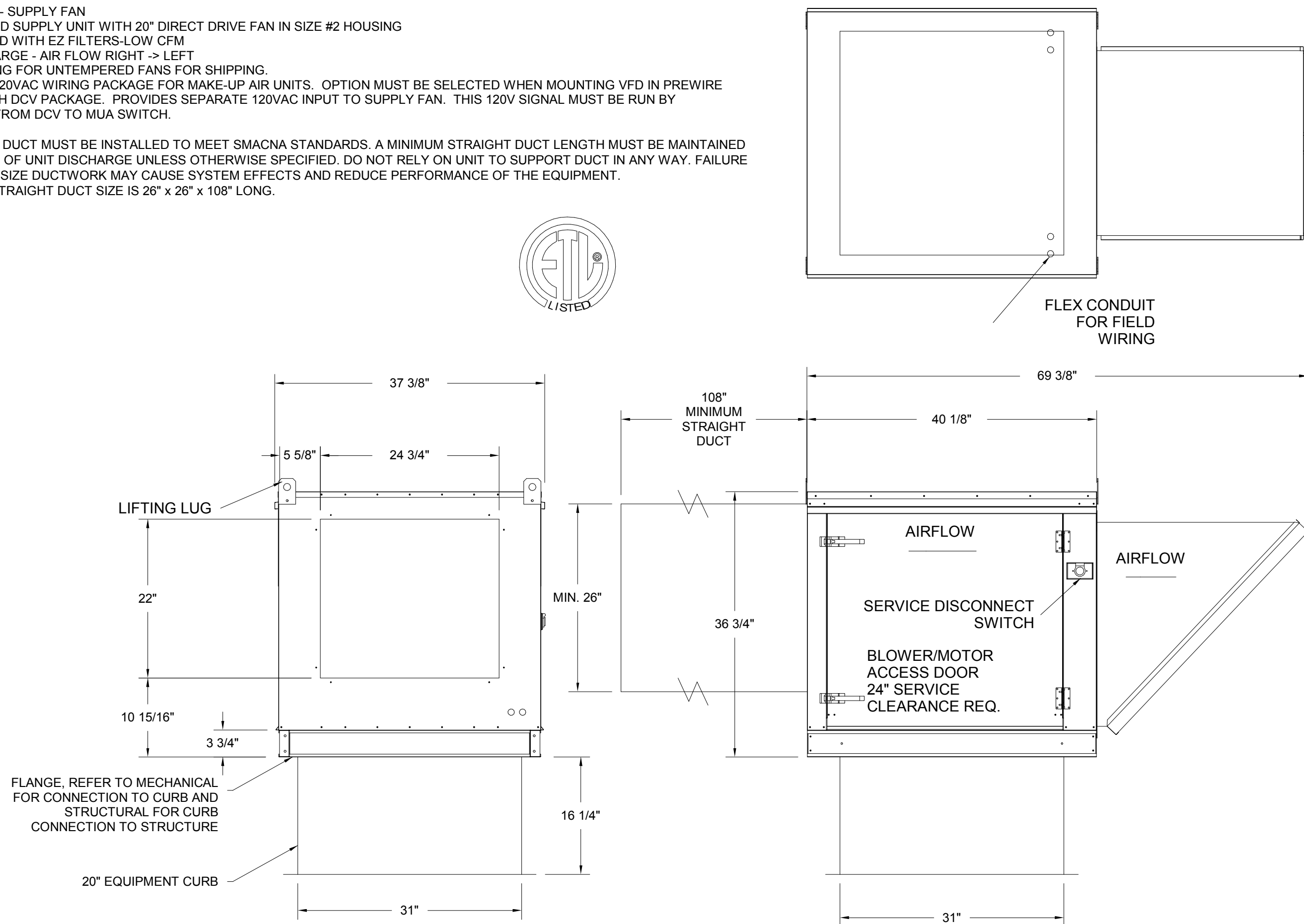
MUA FAN INFORMATION - Job#3667973															
FAN UNIT NO.	TAG	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SONES
2		A2-20D	20MF-2-MOD	A2	-	3150	0.400	1123	1.000	0.7990	3	208	3.8	400	12.3

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1		1 - Grease Box
		1 - Full Crating For Exhaust Fans
		1 - Fan Base Ceramic Seal - Installed At Plant - For Grease Ducts
2		1 - Full Crating For Untempered Fans
		1 - Separate 120V Wiring Package (Required and used only for DCV or Prewire with VFD) - Three Phase Only

FAN UNIT NO.	TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1		YES						
2					YES			

NO.	ON FAN	WEIGHT	ITEM	SIZE
1	# 1	41 LBS	Curb	26.500"W x 26.500"L x 20.000"H Vented Hinged
2	# 2	42 LBS	Curb	31.000"W x 31.000"L x 20.000"H

NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE UNLESS OTHERWISE SPECIFIED. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT. SUGGESTED STRAIGHT DUCT SIZE IS 26" x 26" x 108" LONG.



Technical drawing of the Honda 1500W generator showing dimensions and components. The drawing includes the following dimensions and labels:

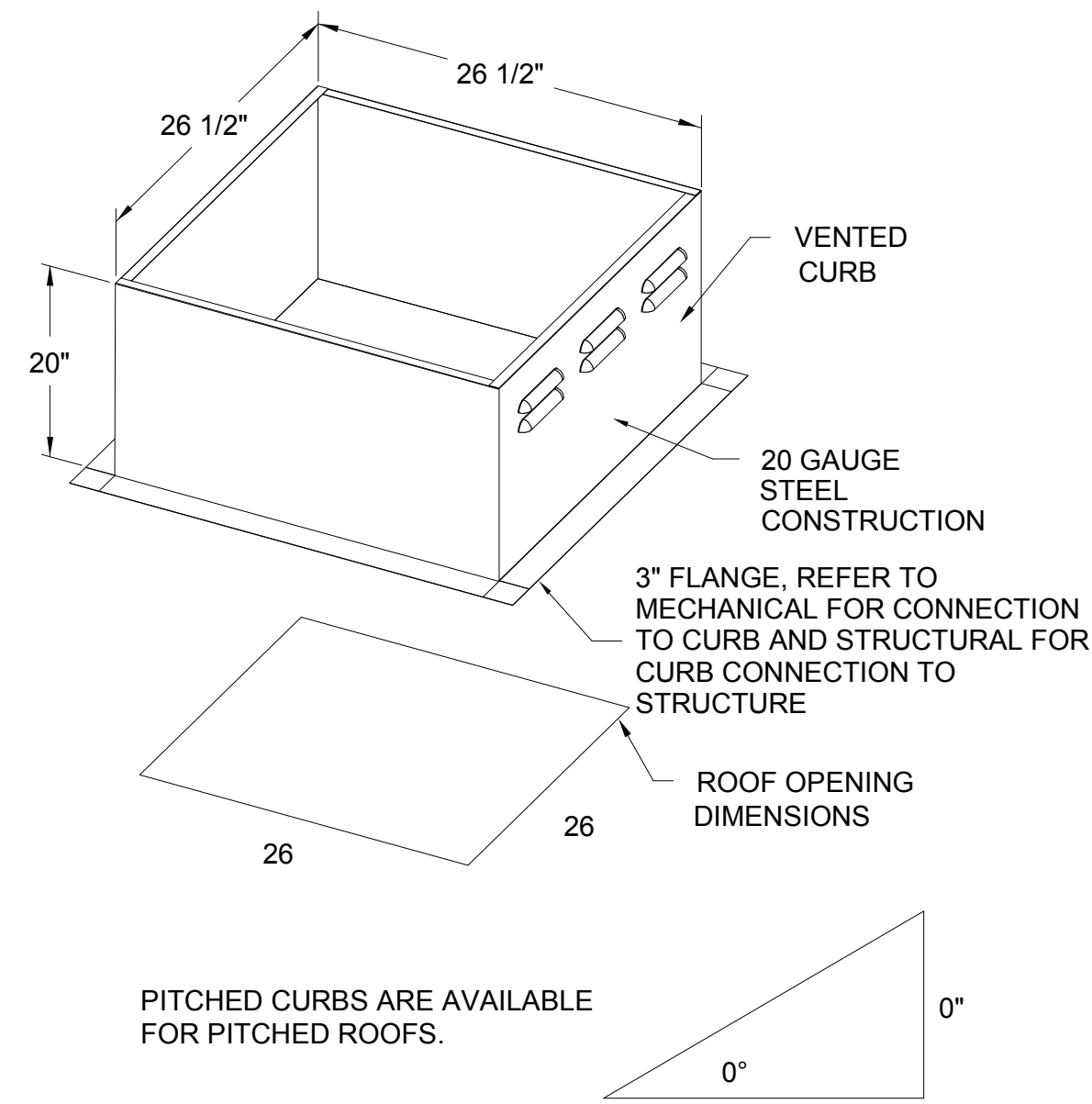
- Overall width: 39 3/8"
- Overall height: 33 3/4"
- Height from base to top of generator housing: 22 5/8"
- Base width: 16 1/2"
- Base depth: 26"
- Overall depth: 28"
- Label: GREASE DRAIN
- Labels: a, b, c, d, e, f, g, h, i, j, k, l, m, n, o, p, q, r, s, t, u, v, w, x, y, z

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762 AND ULC-S645
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

GREASE BOX.  
FULL CRATING FOR EXHAUST FANS.  
FAN BASE CERAMIC SEAL - INSTALLED AT  
PLANT - FOR GREASE DUCTS.



SPECIFY PITCH:  
EXAMPLE: 7/12 PITCH = 30° SLOPE

  	
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<b>Southern California Office</b>	
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OJAI, CA, 93023

DATE:	<b>1/4/2019</b>
DWG#:	<b>3667973</b>
DRAWN BY:	<b>DSL-86</b>
SCALE:	<b>3/4" = 1'-0"</b>
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Sheet Name	
FOOD SERVICE EQUIPMENT - HOOD	
RNT Job No.	17759.04
Date	02/04/2019
Drawn by	EV
Checked by	TB
Sheet Number	

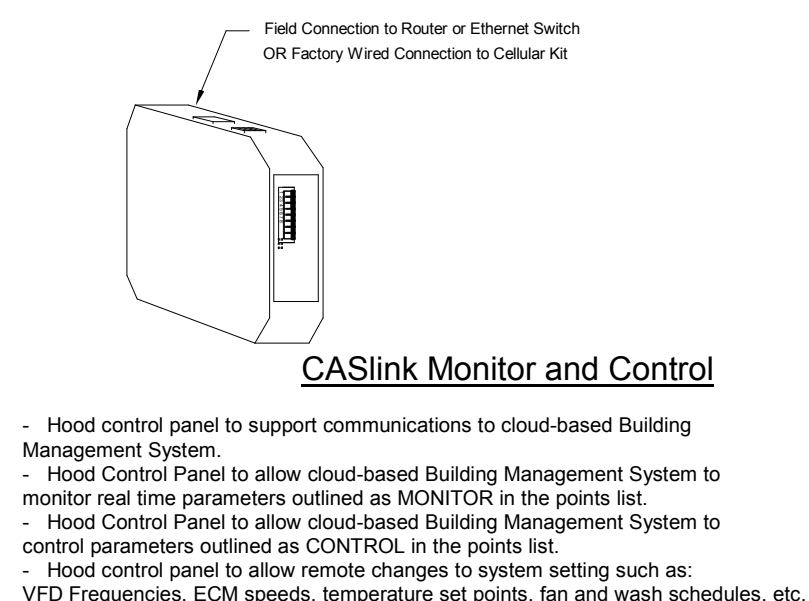
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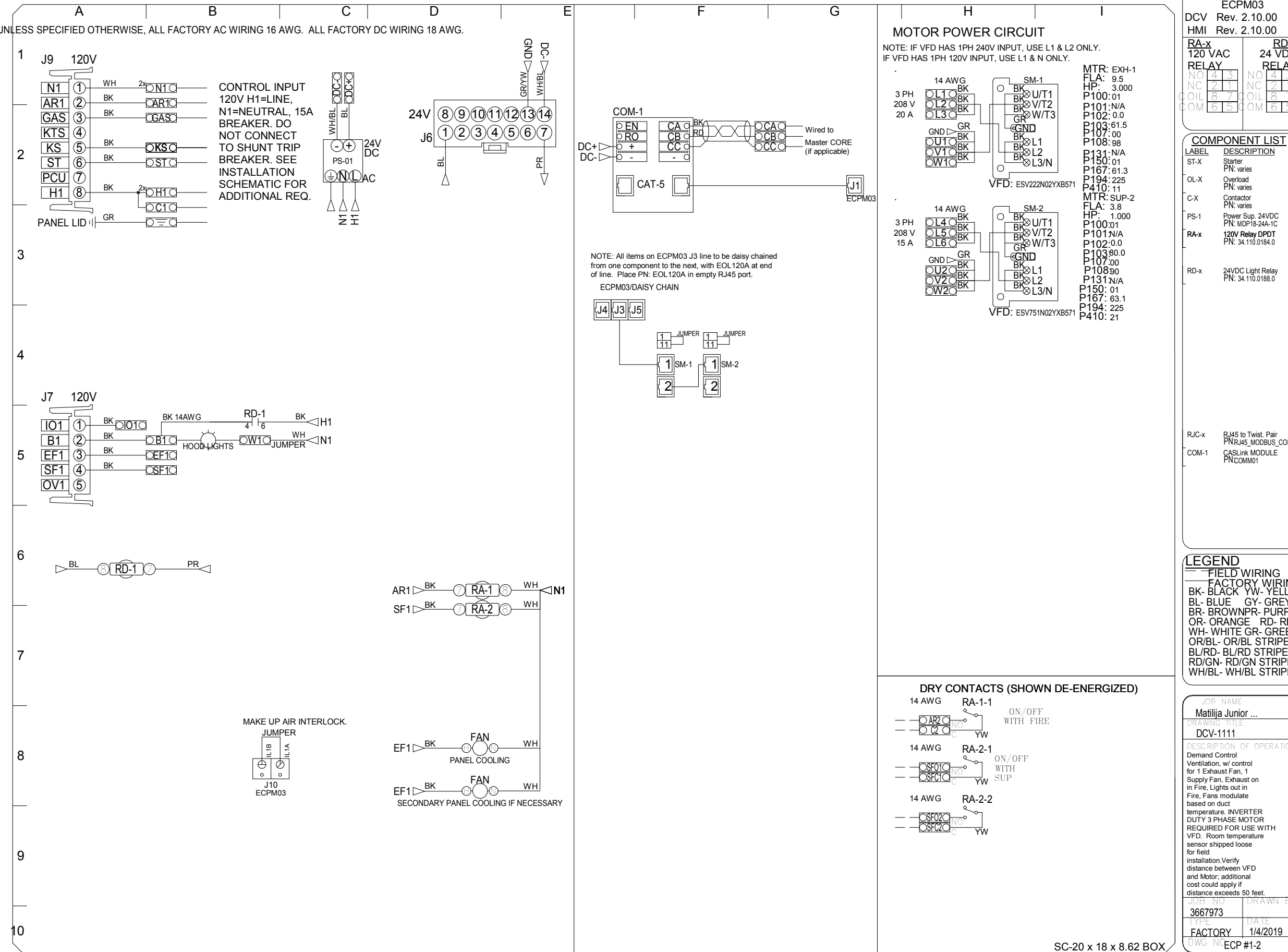
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MONITORING AND CONTROL POINTS LIST			
DCV Packages	Function	DCV Packages	Function
Room Temperature	MONITOR	Fan Status	MONITOR
Duct Temperature(s)	MONITOR	PCU Faults	MONITOR
MUA Discharge Temperature	MONITOR	PCU Filter Clap Percentages	MONITOR
Kitchen RTU Discharge Temperature	MONITOR	Fire Condition	MONITOR
Fan Speed	MONITOR	CORE Fire System	MONITOR
Fan Amperage	MONITOR	Building Pressures	MONITOR
Fan Power	MONITOR	Prep Time Button	MONITOR & CONTROL
VFD Faults	MONITOR	Fans Button	MONITOR & CONTROL
Controller Faults	MONITOR	Lights Button	MONITOR & CONTROL
Fan Faults	MONITOR	Wash Button	MONITOR & CONTROL
SIC Packages	Function	SIC Packages	Function
Room Temperature(s)	MONITOR	Room Temperature(s)	MONITOR
Duct Temperature(s)	MONITOR	Duct Temperature(s)	MONITOR
MUA Discharge Temperature	MONITOR	MUA Discharge Temperature	MONITOR
Kitchen RTU Discharge Temperature	MONITOR	Kitchen RTU Discharge Temperature	MONITOR
Controller Faults	MONITOR	Controller Faults	MONITOR
Fan Status	MONITOR	Fan Status	MONITOR
PCU Faults	MONITOR	PCU Faults	MONITOR
PCU Filter Clap Percentages	MONITOR	PCU Filter Clap Percentages	MONITOR
Fire Condition	MONITOR	Fire Condition	MONITOR
CORE Fire System	MONITOR	CORE Fire System	MONITOR
Building Pressures	MONITOR	Building Pressures	MONITOR
Fans Button(s)	MONITOR & CONTROL	Fans Button(s)	MONITOR & CONTROL
Lights Button(s)	MONITOR & CONTROL	Lights Button(s)	MONITOR & CONTROL
Wash Button	MONITOR & CONTROL	Wash Button	MONITOR & CONTROL

*ELECTRICAL PACKAGE -*  
*Job#3667973*

NO.	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY		TYPE	φ	H.P.	VOLT	FLA
				01 - Face Mount Left Side of Hood	1 Light						
1		DCV-1111	Wall Mount In SS Box	Hood # 1	1 Fan	Smart Controls DCV	Exhaust	3	3.000	208	9.5
							Supply	3	1.000	208	3.8

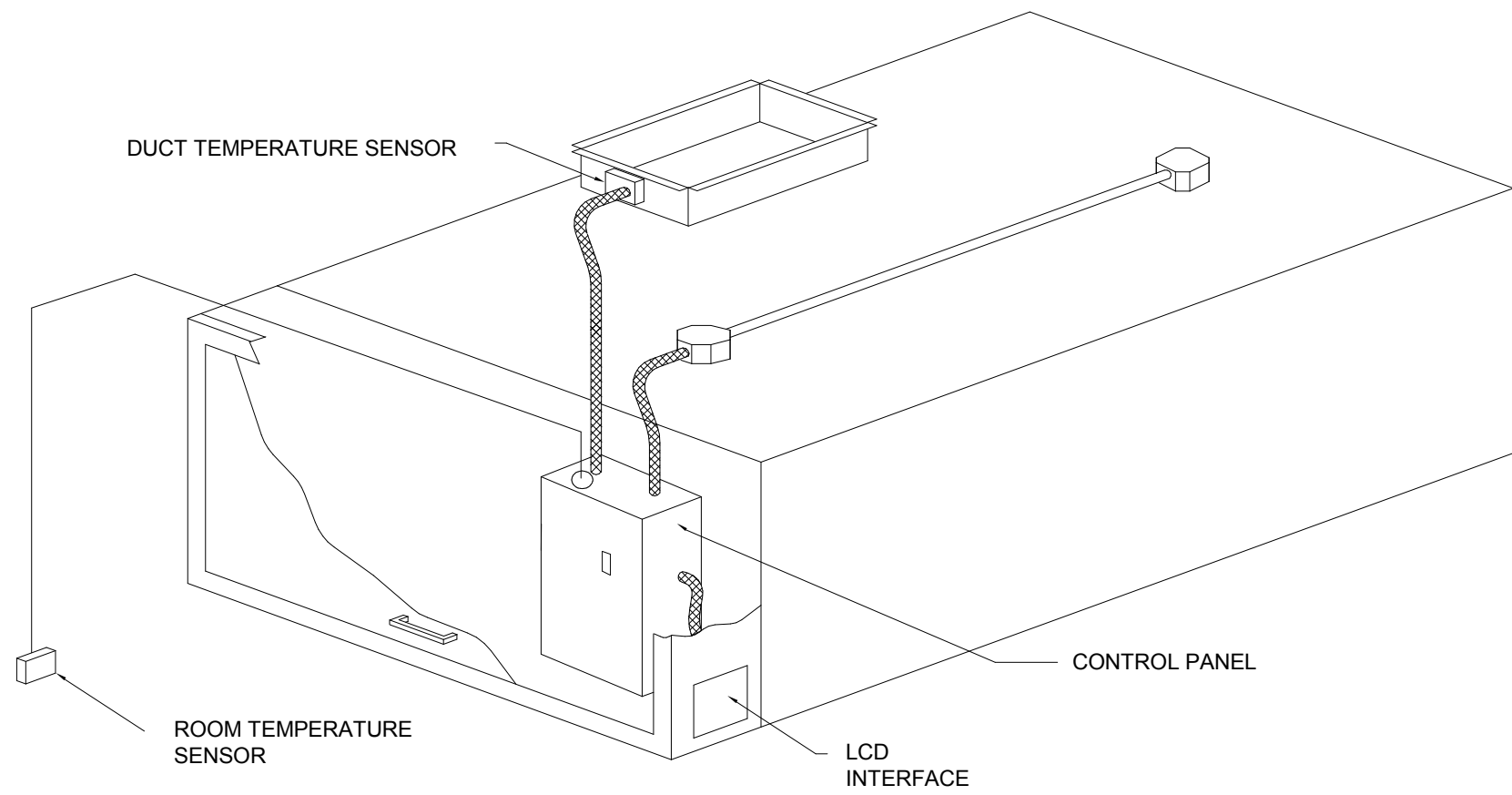


**Demand Control Vent Hood Control Panel Specifications:**

- Controls shall be listed by ETL (UL 508A) and shall comply with demand ventilation system turndown requirements outlined in IECC 403.2.8 (2015).
- The control enclosure shall be NEMA 1 rated and listed for installation inside of the exhaust hood utility cabinet. The control enclosure may be constructed of stainless steel or painted steel.
- Temperature probe(s) located in the exhaust duct riser(s) shall be constructed of stainless steel.
- A digital controller shall be provided to activate the hood exhaust fans dynamically based on a fixed differential between the ambient and duct temperatures sensors. This function shall meet the requirements of IMC 507.1.1.
- A digital controller shall provide adjustable hysteresis settings to prevent cycling of the fans after the cooking appliances have been turned off and/or the heat in the exhaust system is reduced.
- A digital controller shall provide an adjustable minimum fan run-time setting to prevent fan cycling.
- Variable Frequency Drives (VFDs) shall be provided for fans as required. The digital controller shall modulate the VFDs between a minimum setpoint and a maximum setpoint on demand. The duct temperature sensor input(s) to the digital controller shall be used to calculate the speed reference signal.
- The VFD speed range of operation shall be from 0% to 100% for the system, with the actual minimum speed set as required to meet minimum ventilation requirements.
- An internal algorithm to the digital controller shall modulate supply fan VFD speed proportional to all exhaust fans that are located in the same fan group as the supply fan.
- The system shall operate in PREP MODE during light cooking load or COOL DOWN MODE when sufficient heat remains underneath the hood system after cooking operations have completed. Operation during either of these periods will disable the supply fans and provide an exhaust fan speed that is equal to the minimum ventilation requirement.
- A digital controller shall disable the supply fan(s), activate the exhaust fan(s), activate the appliance shunt trip, and disable an electric gas valve automatically when fire condition is detected on a covered hood.
- A digital controller shall allow for external BMS fan control via Dry Contact (external control shall not override fan operation logic as required by code).
- An LCD interface shall be provided with the following features:
  - a. On/Off push button fan and light switch activation
  - b. Integrated gas valve reset for electronic gas valves (no reset relay required)
  - c. VFD Fault display with audible & visual alarm notification
  - d. Duct temperature sensor failure detection with audible & visual alarm notification
  - e. Mis-wired duct temperature sensor detection with audible & visual alarm notification
  - f. A single low voltage Cat-5 RJ45 wiring connection
  - g. An energy savings indicator that utilizes measured kWh from the VFDs

**Sequence of Operations:**

- The hood control panel is capable of operating in one or more of the following states at any given time:
- Automatic: The system operates based on the differential between room temperature and the temperature at the hood cavity or exhaust duct collar. Fans activate at a configurable temperature differential threshold. Depending on the job configuration each fan zone can be configured as static or dynamic. These terms refer to whether a variable motor (such as EC Motors or VFD driven motors) modulate with temperature. If the panel is equipped with variable speed fans and the zone is defined as "dynamic", these will modulate within a user-defined range based on the temperature differential. Panels equipped with variable speed fans and a fan zone defined as "static", fans will run at a set speed calculated for the drive. Demand control ventilation systems are capable of modulating exhaust and make up air fan speeds per the requirements outlined in IECC 403.2.8.
  - Manual: The system operates based on human input from an HMI.
  - Schedule: A weekly schedule can be set to run fans for a specified period throughout the day. There are three occupied times per day to allow for the user to set up a time that is suitable to their needs. Any time that is within the defined occupied time, the system will run at modulation mode and follow the fan procedure algorithm based on temperature during this time. During unoccupied time, the system will have an extra offset to prevent unintended activation of the system during a time where the system is not being occupied.
  - Other: The system operates based on the input from an external source (DDC, BMS or hard-wired interlock)



*TYPICAL HOOD CONTROL PANEL  
INSTALLATION*

Matiija Junior HS, Ojai Unified SD - rev4

OJAI, CA, 93023

DATE: 1/4/2019  
DWG#: 3667973  
DRAWN BY: DSL-86  
SCALE: 3/4" = 1'-0"  
MASTER DRAWING

SHEET NO. 1

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03-119638

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DINING HALL  
AND KITCHEN  
(BLDG B) AT  
MATIILJA  
JUNIOR HIGH  
SCHOOL

**CONSTRUCTION  
DOCUMENTS**

Revisions		
No.	Description	Date

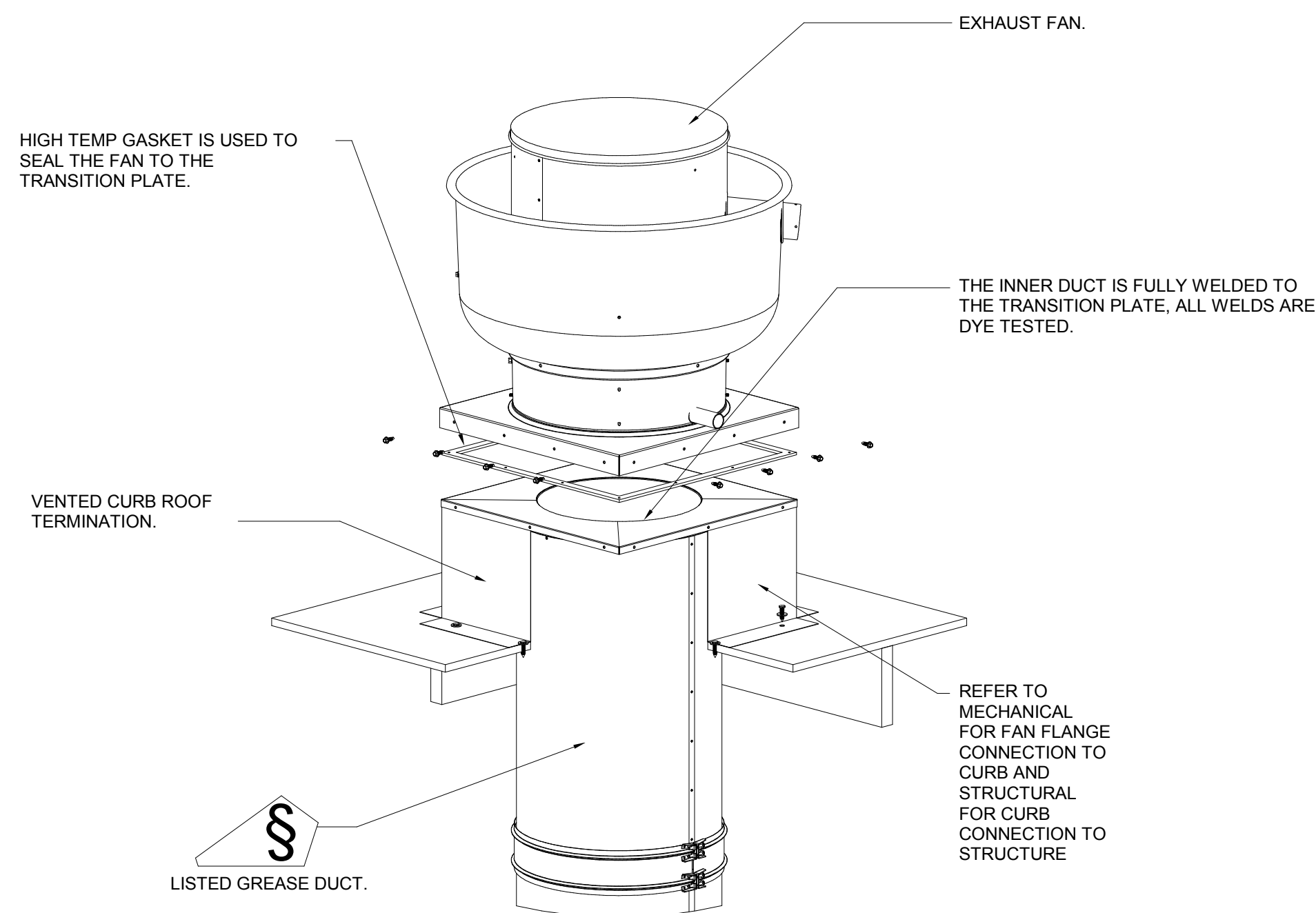
Sheet Name  
**FOOD SERVICE  
EQUIPMENT -  
HOOD**

RNT Job No.	17759.04
Date	02/04/2019
Drawn by	EV
Checked by	TB
Sheet Number	

**AD-9.5**



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CAPTIVEAIRE SYSTEMS RECOMMENDS THE USE OF LISTED, PRE-FABRICATED ROUND GREASE EXHAUST DUCT TO REDUCE STATIC PRESSURE IN THE SYSTEM, MINIMIZE INSTALLATION AND INSPECTION TIMES, AND ENSURE DUCT IS LIQUID TIGHT.

§

GREASE DUCT & CHIMNEY SPECIFICATIONS:

PROVIDE GREASE DUCT EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW"

ROUND 20 GAUGE 430 STAINLESS STEEL DUCTWORK. MODEL "DW"

IS LISTED TO UL-1978 AND IS INSTALLED USING "V" CLAMP LOCKING

CONNECTIONS SEALED WITH 3M FIRE BARRIER 2000 PLUS. MODEL "DW"

DOES NOT REQUIRE WELDING PROVIDING IT HAS BEEN INSTALLED PER

THE MANUFACTURES INSTALLATION GUIDE.

PROVIDE RATED ACCESS DOORS AT EVERY CHANGE IN DIRECTION AND EVERY 12' ON CENTER.

PER MANUFACTURES LISTING MODEL "DW" HORIZONTAL RUNS LESS THAN 75 FT. CAN BE

SLOPED 1/16" PER 12", HORIZONTAL RUNS MORE THAN 75 FT. CAN BE SLOPED 3/16" PER 12".

DUCT SHOULD BE SLOPED AS MUCH AS POSSIBLE TO REDUCE THE CHANCE OF GREASE

ACCUMULATION IN HORIZONTAL RUNS.

IF THE DUCT OR CHIMNEY IS WITHIN 18 INCHES OF COMBUSTIBLE MATERIAL, PROVIDE UL-2221 OR UL-103 HT LISTED

DOUBLE WALL GREASE DUCT OR DOUBLE WALL CHIMNEY EQUAL TO CAPTIVEAIRE SYSTEMS MODEL "DW- 2R" OR "DW-3R"

ROUND 20 GAUGE 430 STAINLESS INNER DUCT INSULATED WITH A 24 GAUGE 430 STAINLESS OUTER SHELL. MODELS DW-2R

AND DW-3R ARE ETL LISTED UNDER FILE NO. 1000082319SAT-006 EEV AND COMPLY WITH UL 978 AND UL2221 STANDARDS.

### HVAC DISTRIBUTION NOTE

HIGH VELOCITY DIFFUSERS OR HVAC RETURNS SHOULD NOT BE PLACED WITHIN TEN (10) FEET OF THE EXHAUST HOOD. PERFORATED DIFFUSERS ARE RECOMMENDED.

## VERIFY CEILING HEIGHT

8' - 2"

HEIGHT REQUIRED TO VERIFY THAT HOOD FITS SPACE AND TO SIZE THE ENCLOSURE PANELS

**CAPTIVE**   
**Southern California Office**  
 3002 Dow Ave., Suite 410, Tustin, CA 92780 PHONE: (714) 957-1500 FAX: (919) 227-5975 EMAIL: reg86@captiveare.com

Matlija Junior HS, Ojai Unified SD - rev4  
OJAI, CA, 93023

DATE: <b>1/4/2019</b>
DWG#: <b>3667973</b>
DRAWN BY: <b>DSL-86</b>
SCALE: <b>3/4" = 1'-0"</b>
<b>MASTER DRAWING</b>

SHEET NO.

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**OJAI UNIFIED SCHOOL  
 DISTRICT**

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**DINING HALL  
 AND KITCHEN  
 (BLDG B) AT  
 MATILIJAH  
 JUNIOR HIGH  
 SCHOOL**

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**CONSTRUCTION  
 DOCUMENTS**

Revisions

No.	Description	Date

Sheet Name

**FOOD SERVICE  
 EQUIPMENT -  
 HOOD**

RNT Job No.	17759.04
Date	02/04/2019
Drawn by	EV
Checked by	TB
Sheet Number	



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DuctWork #1 Parts - Job#3667973

Tag	Part #	CFM	S.P.	Weight	Velocity	QTY	Description
P1	DW1645DWASY-2R-S	3150	-0.084	24.86	2256.02	1	Double Wall Duct - 16" Inner 45 Duct - 2 Layers Reduced Clearance - 20" Stainless Steel Outer Shell.
P2	DW1645DWASY-2R-S	3150	-0.12	24.86	2256.02	1	Double Wall Duct - 16" Inner 45 Duct - 2 Layers Reduced Clearance - 20" Stainless Steel Outer Shell.
P3	DW1647DWAJD-2R-S	3150	-0.031	103.97	2256.02	1	Double Wall Adjustable Duct - 16" Inner Duct, 47" long - 2 Layers Reduced Clearance - 20" Stainless Steel Outer Shell. Min Length = 11" / Max Length = 48.5" / Adjustment = 30.5" / Adjustable Section May Need To Be Cut. Includes single and double wall "V" Clamps.
P4 Assembled w/P5	DW1647DWLT-2R-S	3150	-0.031	72.94	2256.02	1	Double Wall Duct - 16" Inner Duct, 47" long - 2 Layers Reduced Clearance - 20" Stainless Steel Outer Shell.
P5 Assembled w/P4 System at P5	DW2616TPDBEX	3150	0	9.00	2256.02	1	Duct to Curb Transition 3/4" Down Turn, 26.5" Curb to 16" Duct, 16 GA Aluminized. Used on NCA16FA / NCA16HPFA & NCA18FA / NCA18HPFA. Transition Plate OD is 27.00" Designed For Use With Exhaust Fan. Non-Standard Part.
	3M-2000PLUS			0.80		2	Duct - 3M Fire Barrier 2000 Plus Silicone - Used as sealant to Seal Duct Joints.
	DW16DWCLASY-2R-S			8.49		1	Duct - 16" Duct - 20" Double "V" Clamp - 2R Insulation & Single "V" Clamp Included - Reduced Clearance.
	DW20DWRISER-2R-S			9.05		1	Double Wall Riser Cover - Used On 16" Inner Riser, 4" long - 2 Layers Reduced Clearance - 20" Stainless Steel Outer Riser Shell Assembly. Includes Insulation & Single V Clamps For Inner & Outer Connections.
Total Weight				254.77			

SINGLE WALL FACTORY BUILT DUCTWORK

- ALL DUCTWORK IS REQUIRED TO BE INSTALLED WITH THE MAXIMUM SUPPORT SPACING LISTED BELOW.
- FOR A COMPLETE LIST OF APPROVED SUPPORT METHODS, SEE THE INSTALLATION AND OPERATION MANUAL.
- DUCTWORK SHALL SLOPE NOT LESS THAN 1/16" PER LINEAR FOOT TOWARDS THE HOOD OR AN APPROVED GREASE COLLECTION RESERVOIR.
- WHERE HORIZONTAL DUCTS EXCEED 75 FEET IN LENGTH, THE SLOPE SHALL NOT BE LESS THAN 3/16" PER LINEAR FOOT.

DUCT DIAMETER	HORIZONTAL SUPPORT (ft)	VERTICAL WALL SUPPORT (ft)	VERTICAL CURB SUPPORT (ft)
8"	10'	10'	24'
10"	10'	10'	24'
12"	10'	10'	24'
14"	10'	10'	24'
16"	10'	10'	24'
18"	10'	10'	24'
20"	10'	10'	24'
22"	10'	10'	24'
24"	10'	10'	24'

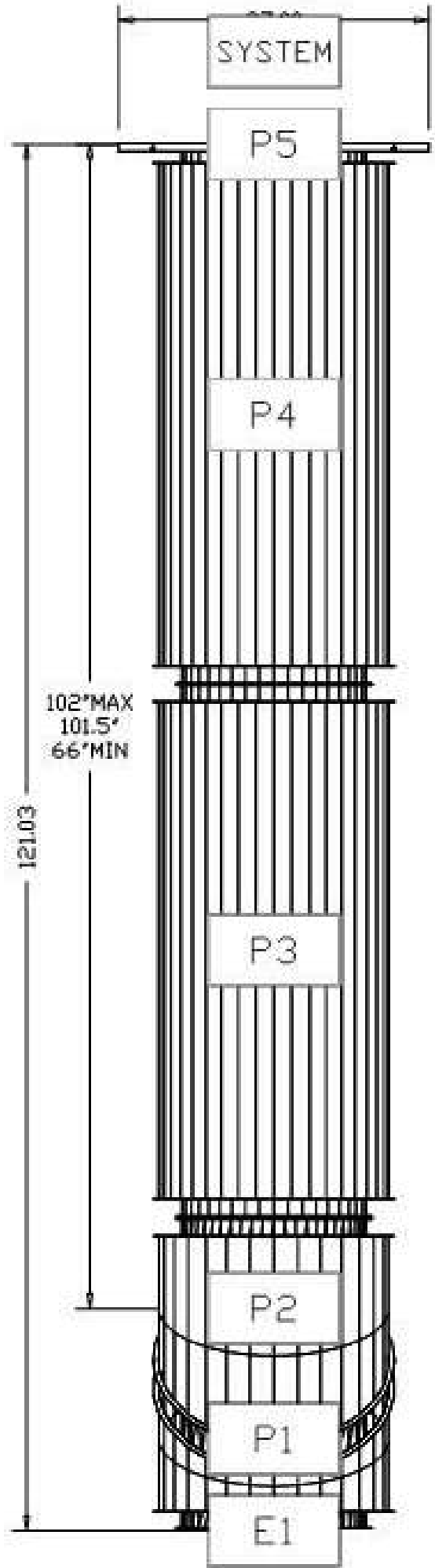
DOUBLE WALL FACTORY BUILT DUCTWORK

- ALL DUCTWORK IS REQUIRED TO BE INSTALLED WITH THE MAXIMUM SUPPORT SPACING LISTED BELOW.
- FOR A COMPLETE LIST OF APPROVED SUPPORT METHODS, SEE THE ENTIRE INSTALLATION AND OPERATION MANUAL.
- DUCTWORK SHALL SLOPE NOT LESS THAN 1/16" PER LINEAR FOOT TOWARDS THE HOOD OR AN APPROVED GREASE COLLECTION RESERVOIR.
- WHERE HORIZONTAL DUCTS EXCEED 75 FEET IN LENGTH, THE SLOPE SHALL NOT BE LESS THAN 3/16" PER LINEAR FOOT.

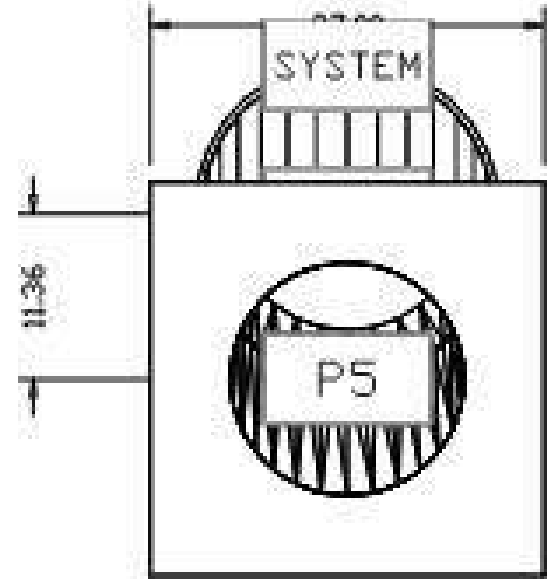
HORIZONTAL	
DUCT DIAMETER	SUPPORT SPACING (ft)
8"	7'
10"	7'
12"	7'
14"	7'
16"	7'
18"	5'
20"	5'
22"	5'
24"	5'

VERTICAL			
TYPE	WALL SUPPORT (ft)	CURB SUPPORT (ft)	FLOOR SUPPORT (ft)
2R & 2R HT	20'	24'	24'
3R	10'	24'	24'
3Z	10'	24'	24'

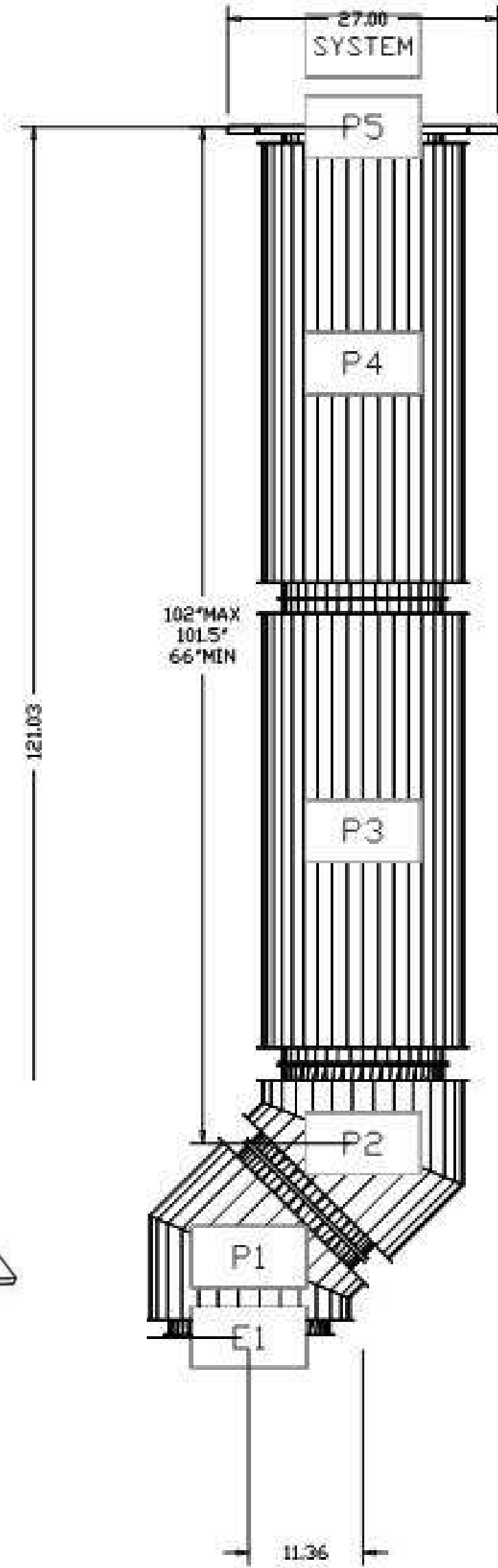
DuctWork #1  
Front View



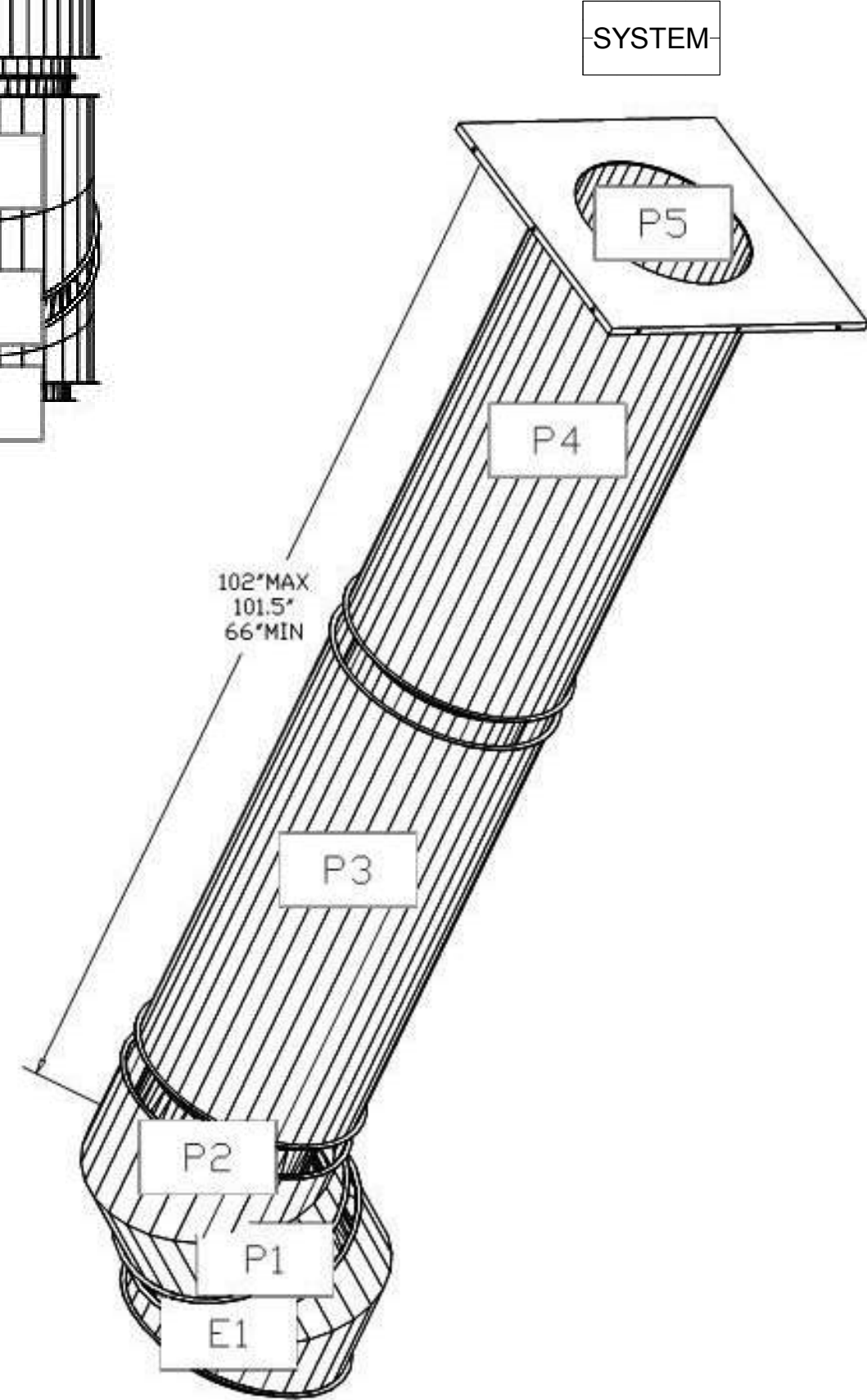
DuctWork #1  
Top View

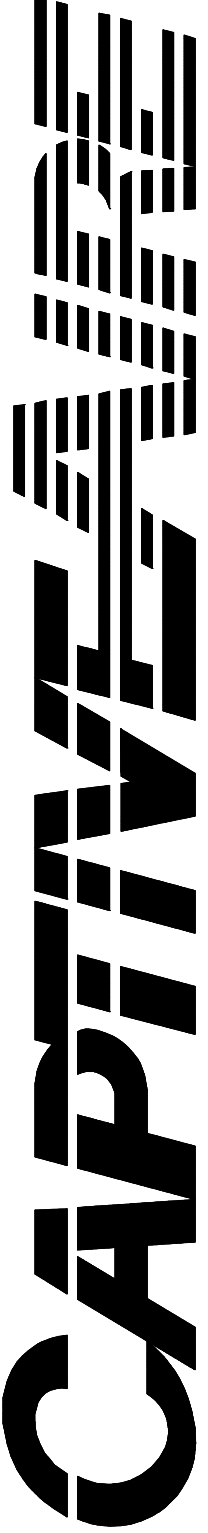


DuctWork #1  
Side View



DuctWork #1 SE View





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Matilija Junior HS, Ojai Unified SD - rev4  
OJAI, CA, 93023

DATE: **1/4/2019**  
DWG#: **3667973**  
DRAWN BY: **DSL-86**  
SCALE: **3/4" = 1'-0"**  
**MASTER DRAWING**

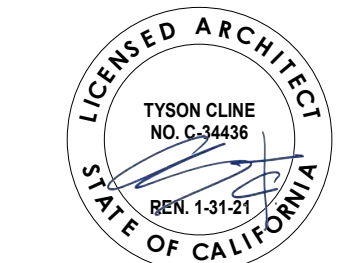
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DINING HALL  
AND KITCHEN  
(BLDG B) AT  
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CONSTRUCTION  
DOCUMENTS

Revisions	No.	Description	Date

Sheet Name  
**FOOD SERVICE  
EQUIPMENT -  
HOOD**

RNT Job No.	17759.04
Date	02/04/2019
Drawn by	EV
Checked by	TB
Sheet Number	

**AD-9.7**



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#### GENERAL INFORMATION

1. Nozzles must be located 2-8 in. (5-20 cm) into the center of the duct opening, discharging up. See Figure 1.

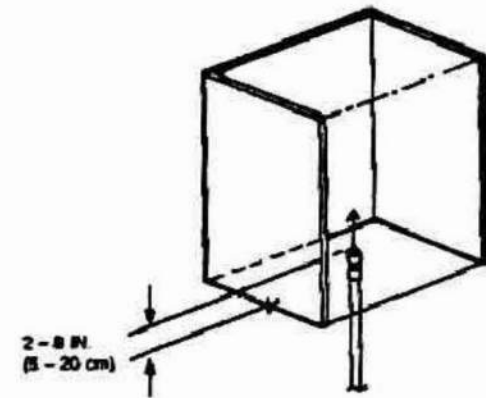


FIGURE 1

2. In installations where a UL listed damper assembly is employed, the duct nozzle can be installed beyond the 8 in. (20 cm) maximum, to a point just beyond the damper assembly that will not interfere with the damper. Exceeding the maximum of 8 in. (20 cm) in this way will not void the UL listing of the system.

3. Previously listed 3 flow number and 5 flow number duct protection detailed in earlier published manual, Part No. 418087-06, can also still be utilized.

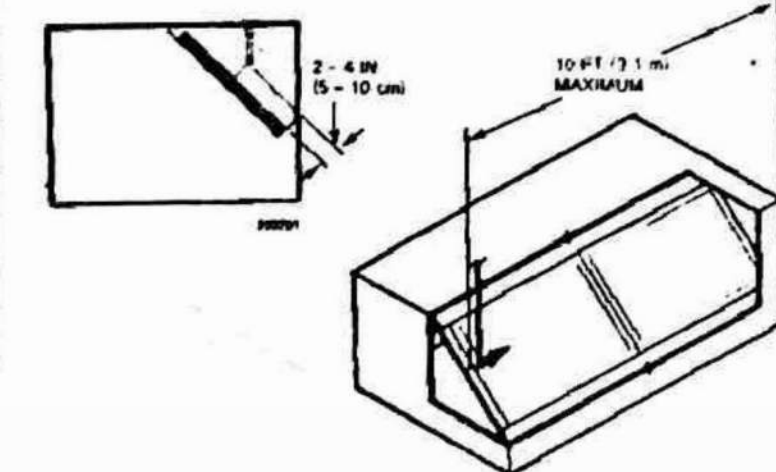
DUCT SIZES UP TO 100 IN. (254 cm)  
PERIMETER 32 IN. (81.3 cm) DIAMETER

- One 2W Nozzle (Part No. 419337) = two flow numbers
- 100 in. (254 cm) perimeter maximum
- 32 in. (81.3 cm) diameter maximum

#### HORIZONTAL PROTECTION - OPTION 1

##### 1N NOZZLE - PART NO. 419335 - SINGLE BANK PROTECTION

One 1N nozzle will protect 10 linear feet (3.1 m) of single tier bank plenum. The nozzle(s) must be mounted in the plenum, 2 to 4 in. (5 to 10 cm) from the face of the tier, centered between the tier height dimension, and aimed down the length. See Figure 9.



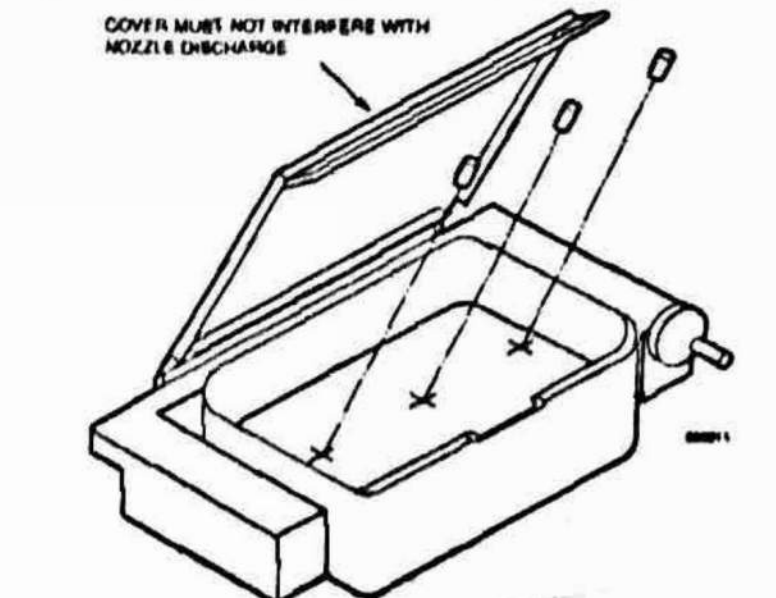
#### Multiple Nozzle Fryer Protection - Tilt Skillet / Braising Pan

Protection for tilt skillets or braising pans is to be based upon the coverage limitations provided for deep fat fryer protection. Refer to Section IV, DESIGN, starting on Page 4-10, for maximum fryer nozzle coverages and maximum fryer nozzle height limitations.

Although the maximum 6 sq. ft. total surface cooking area requirement applies to fryer protection, it does not apply to tilt skillets or braising pans.

Each tilt skillet/braising pan protected module must not exceed the fryer limitations for "MAXIMUM SIZE MODULE OVERALL WITH DRIPBOARD" coverage per nozzle as described in Table on Page 4-11.

Tilt skillets and braising pans generally utilize a hinged cover. Fryer protection nozzles are to be placed toward the front of the appliance to minimize the potential for the tilt skillet or braising pan cover to interfere with the nozzle discharge. See Figure 25.

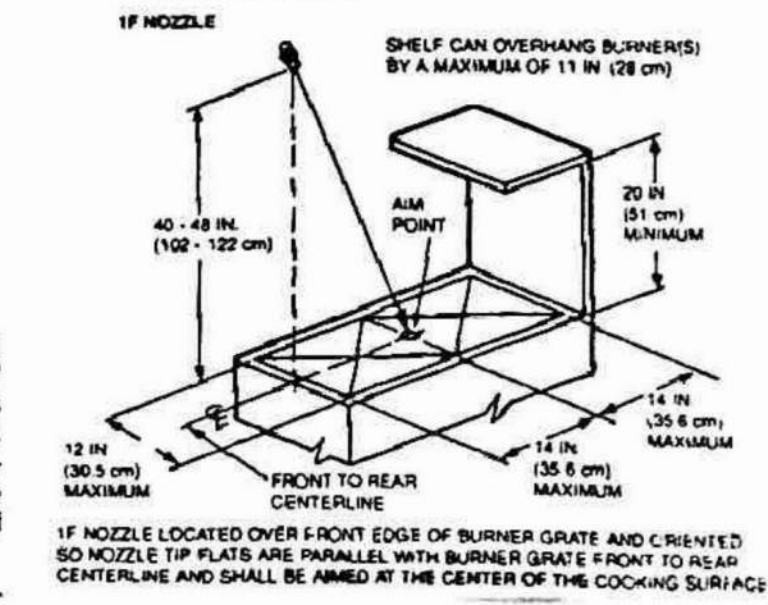


#### Fryer - Single Nozzle Protection (Continued)

##### Maximum Area Dimensions - Single Nozzle Fryer Protection (Continued)

Max. Size Frypot Only	Max. Size Overall With Dripboard	Type of Nozzle	Nozzle Height Above Top of Fryer
19 1/2 in. x 11 in. (50 cm x 40 cm)	19 1/2 in. x 25 3/8 in. (50 cm x 65 cm)	3N	25 in. to 36 in. (64 cm to 89 cm)

Option 1: 1F Nozzle: When using the 1F nozzle for range protection with back shelf, the maximum length of the burner grates being protected must not exceed 28 in. (71 cm) and the maximum area of the burner grates must not exceed 336 sq. in. (2168 sq. cm). See Figure 27 for nozzle location details.



#### Griddle Protection 1-Flow Nozzle

The R-102 system uses four different nozzles for the protection of griddles. One of the applications requires a 1-flow nozzle and three of the applications require a 2-flow nozzle.

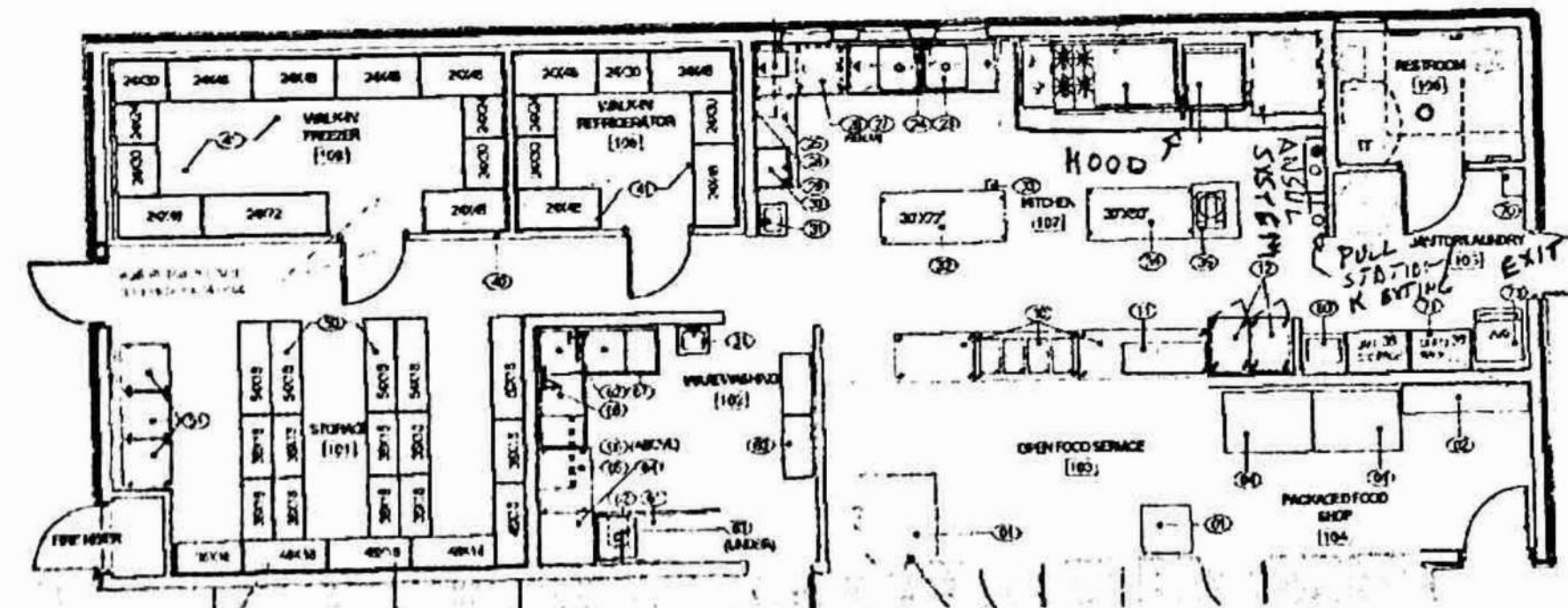
High Proximity Application: 35 in. to 40 in. (89 to 102 cm) above the cooking surface.

This high proximity application uses the 1N nozzle, Part No. 419335.

The nozzle tip is stamped with 1N indicating this is a one-flow nozzle and must be counted as one flow number.

One 1N nozzle will protect a maximum cooking area of 1080 sq. in. (6968 sq. cm) with the maximum longest side of 36 in. (91 cm).

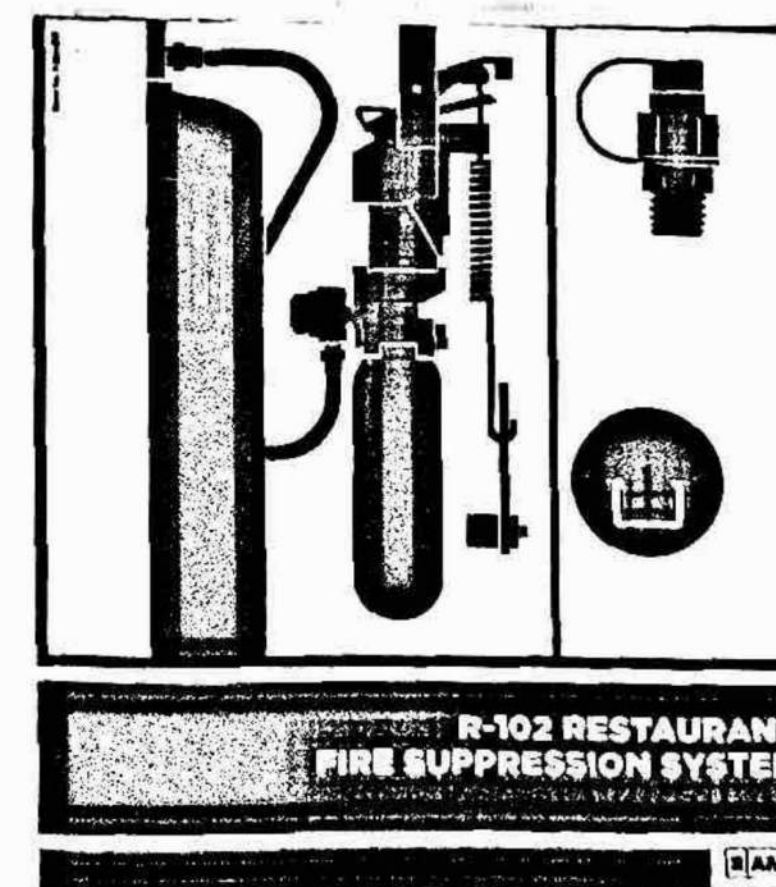
When using this nozzle for griddle protection, the nozzle must be positioned along the cooking surface perimeter to a maximum of 2 in. (5 cm) inside the perimeter, and aimed to the midpoint of the cooking surface. See Figures 35 and 36.



#### System Notes

1. Gas and electric under hood to shutdown on system activation
2. Make-up air to shutdown, exhaust to stay on at system activation
3. Pull station to be at least 10 feet from hood, towards exit and 48 inches off finished floor
4. Class K extinguisher will be needed within 30 feet of hood
5. We supply micro-switch for various shutdown or alarm. Any electric work is not in our scope of work.

ALL WORK PERFORMED TO UL 300, NFPA 96, NFPA 99 AND ALL STATE AND LOCAL CODES



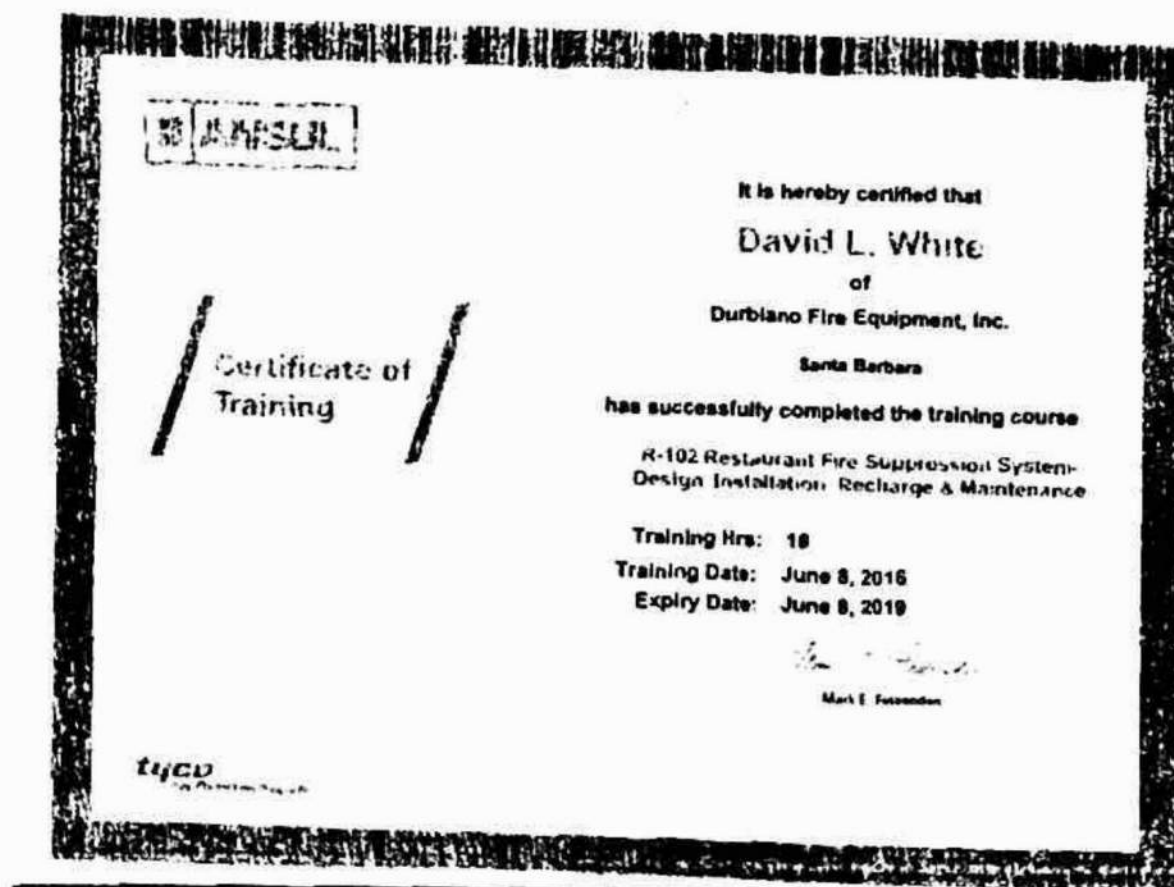
ANSUL 6 gal PREPARED SYSTEM USING 14 OR 22 FLOW POINTS:

ONE	2-W DUCT NOZ	2 FP
TWO	1-N RENUM NOZ	2 FP
THREE	1-F RANGE NOZ	3 FP
ONE	1-N GRIDDLE NOZ	1 FP
TWO	3-N FRYER NOZ	6 FP
TOTAL		14 FLOW PTS

TWO - 39AL TANKS PIPED IN TANDUM

NO NOZZLES REQUIRED

CONVECTION OVEN



MATILISA JUNIOR H.S.  
703 EL PASO RD.  
OJAI, CA 91325

SCALE: 1" = 1'

DATE: 1-22-19

APPROVED BY: [Signature]

DRAWN BY: DAVID WHITE

REVISED

DURBAND FIRE PROTECTION

905 689-8337

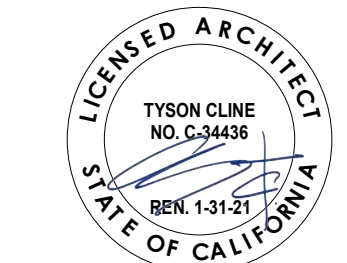
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AND KITCHEN  
(BLDG B) AT  
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#### CONSTRUCTION DOCUMENTS

##### Revisions

No.	Description	Date

Sheet Name

FOOD SERVICE -  
HOOD FIRE  
SUPPRESSION  
SYSTEM

RNT Job No. 17759-04

Date 02/04/2019

Drawn by EV

Checked by TB

Sheet Number

AD-9.8

6/29/2019 11:14:17 AM