

TAGGED NOTES - THIS SHEET

- 1 HVAC UNIT & SUPPORTS FURNISHED & INSTALLED BY MECH. CONTRACTOR. UNIT SIZE, INSTALLATION, ETC., TO BE COORDINATED WITH GC & FRAMING CONTRACTOR.
- 2 HVAC UNIT TO BE LOCATED IN BASEMENT/CRAWLSPACE.
- 3 HVAC UNIT TO BE LOCATED ABOVE CEILING.
- 4 3/4" CONDENSATE DRAIN ROUTED TO EXTERIOR WALL, DOWN TO GRADE, TOWARDS STORM RUN-OFF, AWAY FROM FOOT TRAFFIC. IF NOT POSSIBLE BY GRAVITY, PROVIDE CONDENSATE PUMP.
- 5 SUPPLY AIR PLENUM OFF AIR HANDLING UNIT SHALL BE MIN. 4' LONG. TYPICAL ALL UNITS.
- 6 ALL BATHROOM DOORS TO HAVE UNDERCUTS.
- 7 ALL ROOMS WITH S.A. TO HAVE DOOR UNDERCUTS FOR RETURN. SEE ARCH. DOOR SCHEDULE FOR MORE INFORMATION.
- 8 EXHAUST DUCT UP CHASE TO UPPER LEVEL.
- 9 SUPPLY AIR DUCTS UP TO FLOOR REGISTER.
- 10 PROVIDE DRAINABLE BLADE LOUVER FOR OUTSIDE AIR INTAKE. PROVIDE BIRDSCREEN AND PLENUM BOX BEHIND LOUVER. LOUVER MUST HAVE A MINIMUM FREE AREA OF 2.0 SQFT.
- 11 PROVIDE DRAINABLE BLADE LOUVER FOR OUTSIDE AIR INTAKE. PROVIDE BIRDSCREEN AND PLENUM BOX BEHIND LOUVER. LOUVER MUST HAVE A MINIMUM FREE AREA OF 3.5 SQFT. PLENUM BOX IS TO BE DIVIDED WITH A BAFFLE TO PREVENT KSF-1 FROM AFFECTING AH-1 O.A.
- 12 PROVIDE NON COMBUSTIBLE CEILING WITHIN 18" OF
- 13 INSTALL KITCHEN HOOD PER MFG'S RECOMMENDATIONS.
- 14 GREASE EXHAUST DUCT TO UPBLAST FAN MOUNTED ON ROOF. PROVIDE OFFSETS AND/OR TRANSITIONS AS NEEDED. PROVIDE APPROVED GREASE COLLECTION DEVICE. CONFIRM LOCATION OF FAN IS 10' FROM ALL INTAKE DEVICES BEFORE INSTALLATION.
- 15 CONNECT HOOD SUPPLY TROUGH TO MAKE-UP AIR DUCT. TRANSITION AS NECESSARY. INSTALL VOLUME DAMPERS IN RISERS.
- 16 REHOTE MANUAL PULL STATION FOR HOOD FIRE SUPPRESSION SYSTEM. COORDINATE LOCATION WITH KITCHEN EQUIPMENT SUPPLIER AND AUTHORITY HAVING JURISDICTION PRIOR TO INSTALLATION.
- 17 TRANSFER LOUVER ABOVE DOORS, SELECTED BY ARCHITECT. LOUVER TO HAVE A MINIMUM FREE AREA OF 0.5 SQFT.
- 18 CONDENSING TYPE DISHWASHER WITHOUT EXHAUST HOOD.
- 19 TRANSITION TO 8x3 DUCT WITHIN STUD SPACE TO WALL DIFFUSER.
- 20 HEAT PUMPS SHOWN FOR REFERENCE. COORDINATE EXACT LOCATION WITH FIELD CONDITIONS.

AIR BALANCE SUMMARY

PIE SHOP	SUPPLY (CFM)	RETURN (CFM)	OUTSIDE AIR (CFM)	EXHAUST AIR (CFM)
AH-1 (KITCHEN)	1200	1000	200	-
AH-2 (DINING)	1900	1450	450	-
EF-1 (BATH)	-	-	-	100
EF-3 (CAN WASH)	-	-	-	50
KEF-1 HOOD EXHAUST	-	-	-	1890
KSF-1 HOOD MAKE-UP	-	-	1512	-
TOTALS	3100	2450	2162	2040

TOTAL BUILDING PRESSURE:
 OUTDOOR AIR (2162) - EXHAUST AIR (2040) = 122 CFM POSITIVE

VENTILATION CALCULATIONS

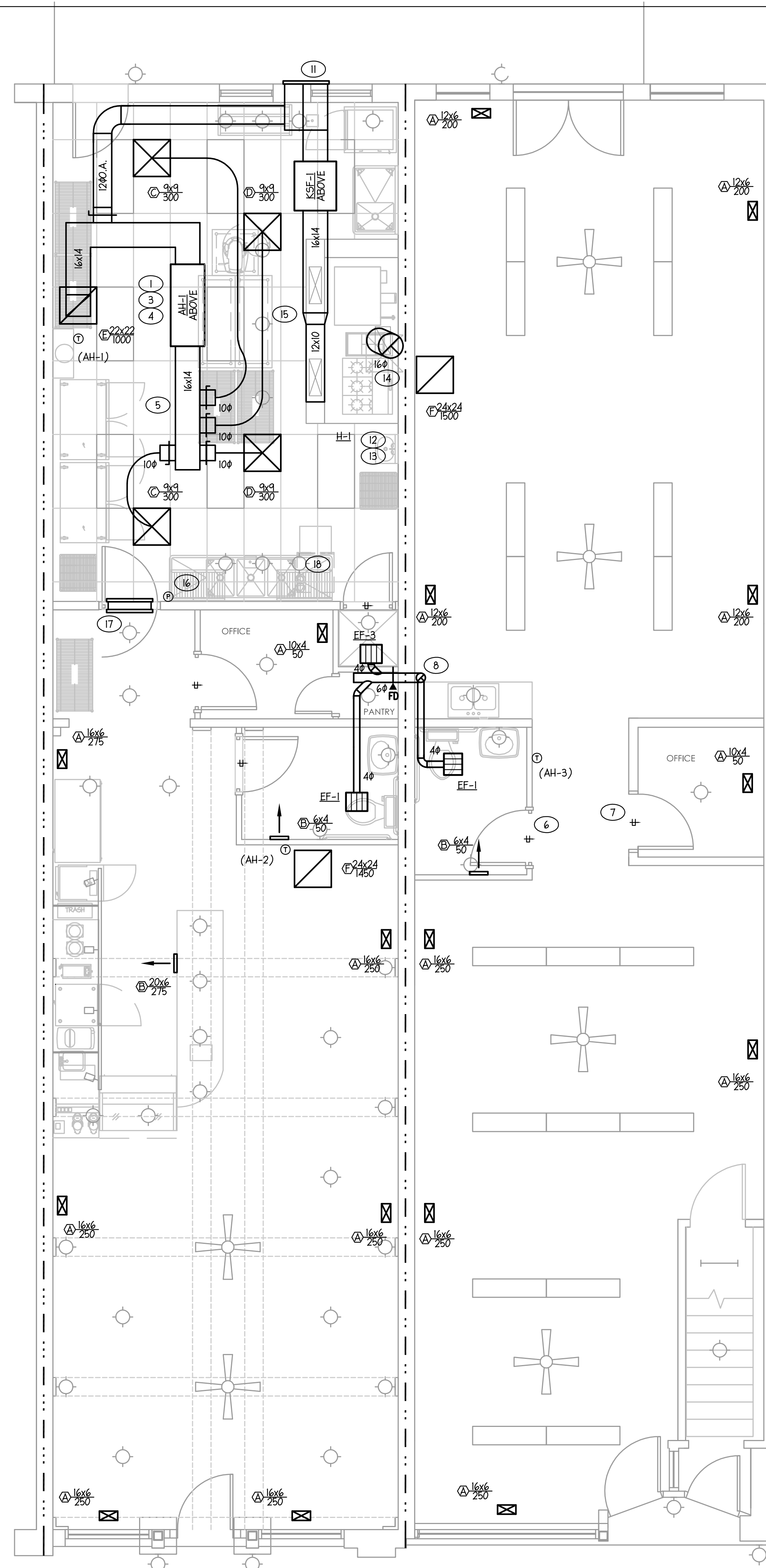
CALCULATIONS BASED ON THE 2009 NCMC TABLE 403.3

AH-1 (KITCHEN)
 KITCHEN
 = (322 SQFT) X (20 PEOPLE/1000 SQFT) X (15 CFM/PERSON)
 = 97 CFM
 AH-1 PROVIDES 200 CFM

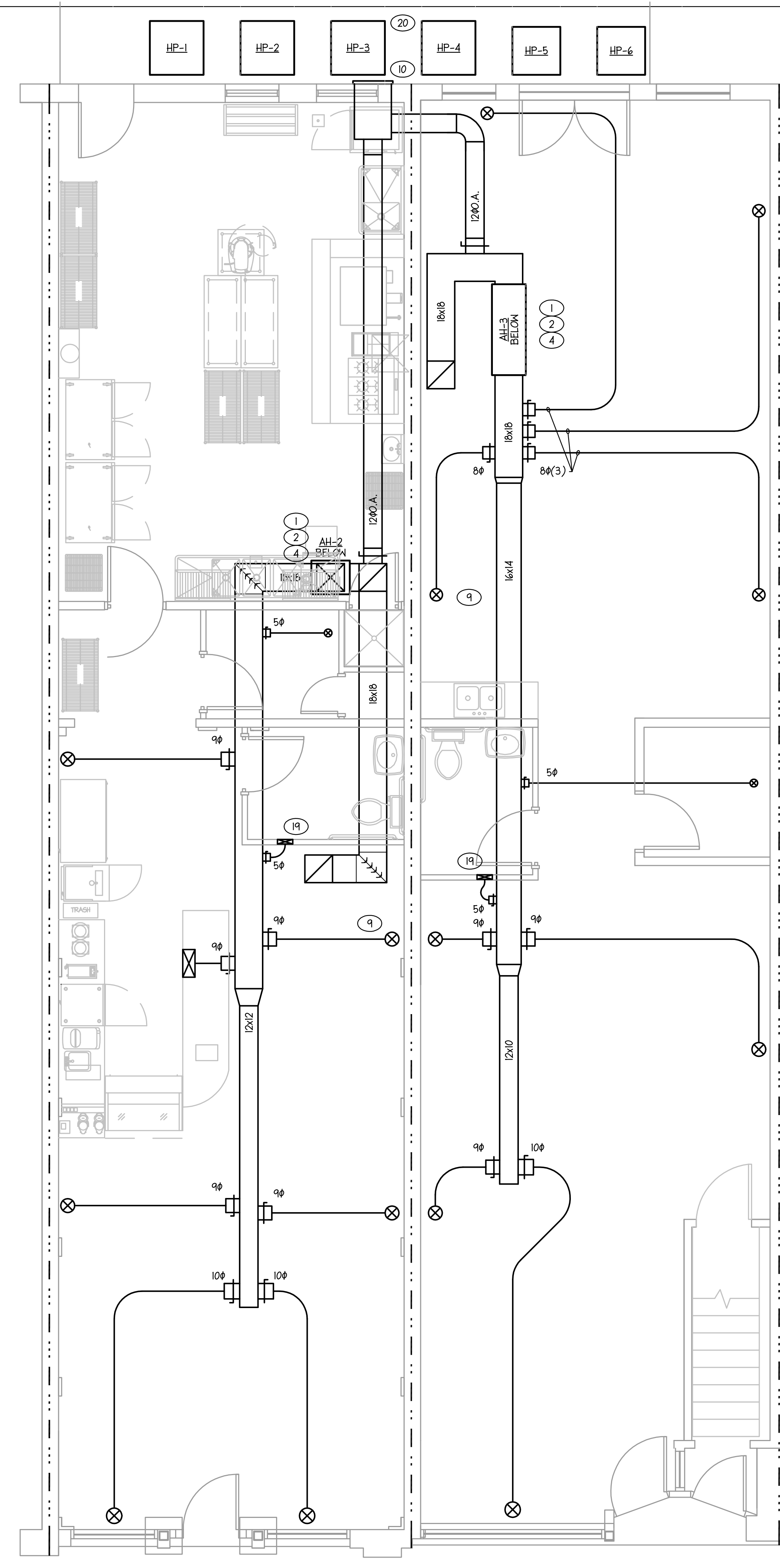
AH-2 (OFFICE, DINING, SERVICE)
 OFFICE
 = (43 SQFT) X (7 PEOPLE/1000 SQFT) X (20 CFM/PERSON)
 = 6 CFM
 #DINING
 = (539 SQFT) X (70 PEOPLE/1000 SQFT) X (20 CFM/PERSON) X 0.5
 = 377 CFM
 SERVICE
 = (159 SQFT) X (20 PEOPLE/1000 SQFT) X (15 CFM/PERSON)
 = 48 CFM
 = 6 CFM + 377 CFM + 48 CFM
 = 431 CFM
 AH-2 PROVIDES 450 CFM

AH-3 (RETAIL)
 RETAIL
 = (1272 SQFT) X (0.30 CFM/SQFT)
 = 382 CFM
 AH-3 PROVIDES 400 CFM

*BASED ON ASHRAE 62.1 INTERMITTENT OCCUPANCY

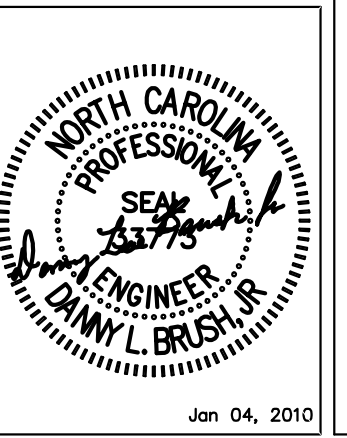
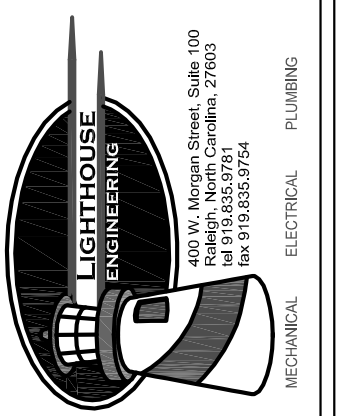


2 FIRST FLOOR - ABOVE FLOOR MECHANICAL PLAN
 1/4" = 1'-0"



1 FIRST FLOOR - BELOW FLOOR MECHANICAL PLAN
 1/4" = 1'-0"

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Jan 04, 2010

REVISIONS

DATE
 01-04-10
 DRAWN BY
 DLB
 PROJECT NO.
 2008-09
 SHEET TITLE
 MECHANICAL PLAN
 SHEET
 M2

Warrenton Pie Shop
 108 & 110 S. Main Street
 WARRENTON, NC

PROJECT # 2008-09
 TRAUB ARCHITECTURE + DESIGN, INC.

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 Jan 04, 2010 - 12:05pm