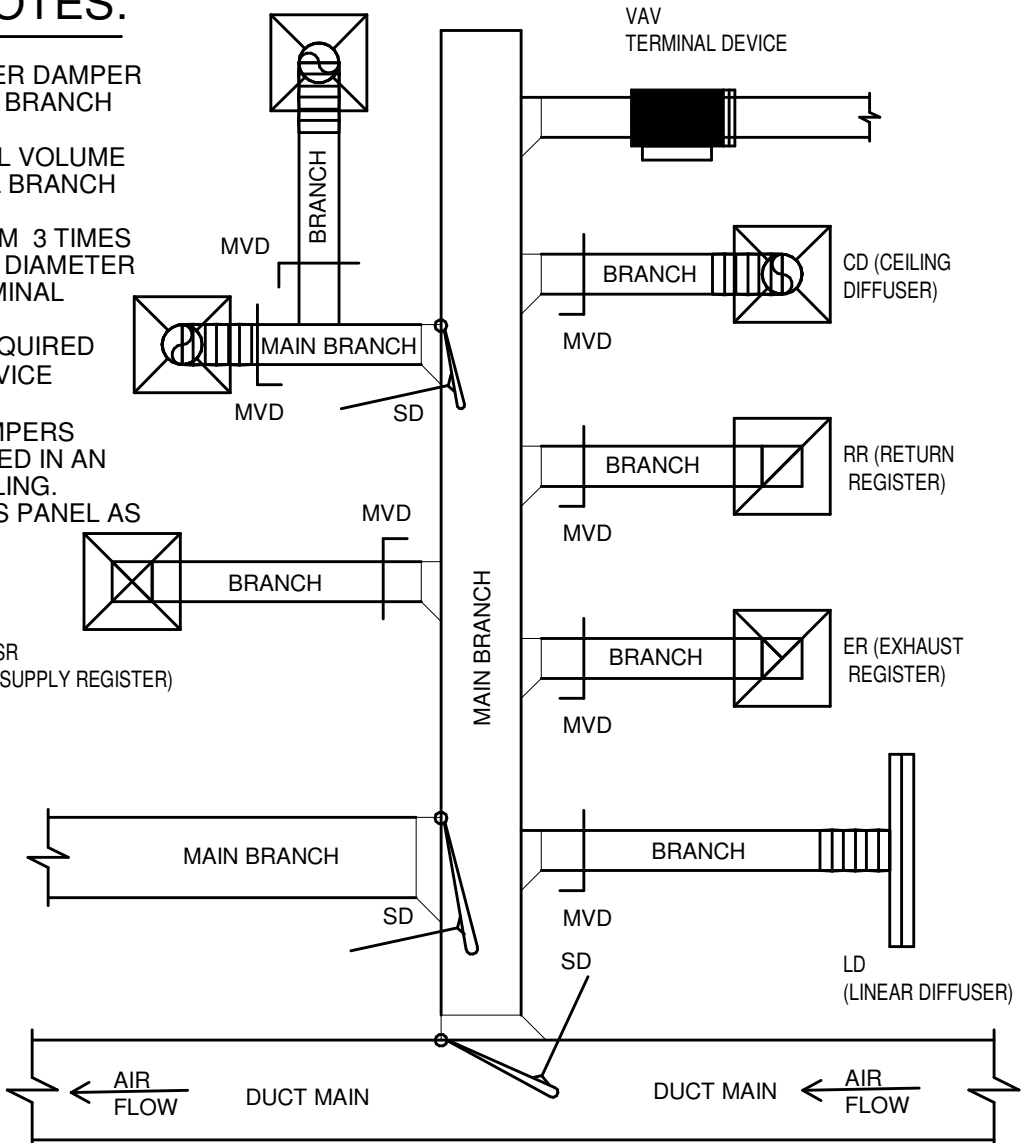


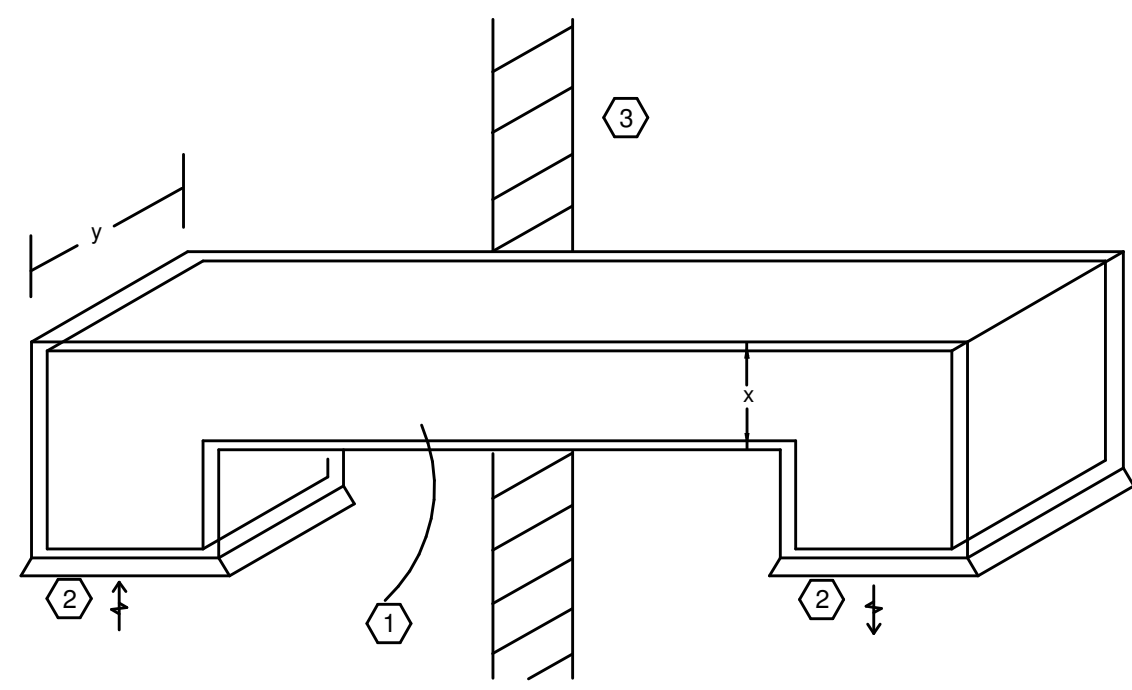
GENERAL NOTES:

1. PROVIDE SPLITTER DAMPER (SD) AT ALL MAIN BRANCH TAKEOFFS.
2. PROVIDE MANUAL VOLUME DAMPERS AT ALL BRANCH TAKEOFFS.
3. PROVIDE MINIMUM 3 TIMES STRAIGHT INLET DIAMETER TO ALL VAV TERMINAL DEVICES.
4. DAMPER NOT REQUIRED AT TERMINAL DEVICE TAKEOFF.
5. ALL MANUAL DAMPERS SHALL BE LOCATED IN AN ACCESSIBLE CEILING. PROVIDE ACCESS PANEL AS REQUIRED.



233300.00-01 - MANUAL DAMPER DETAIL

SCALE: NONE

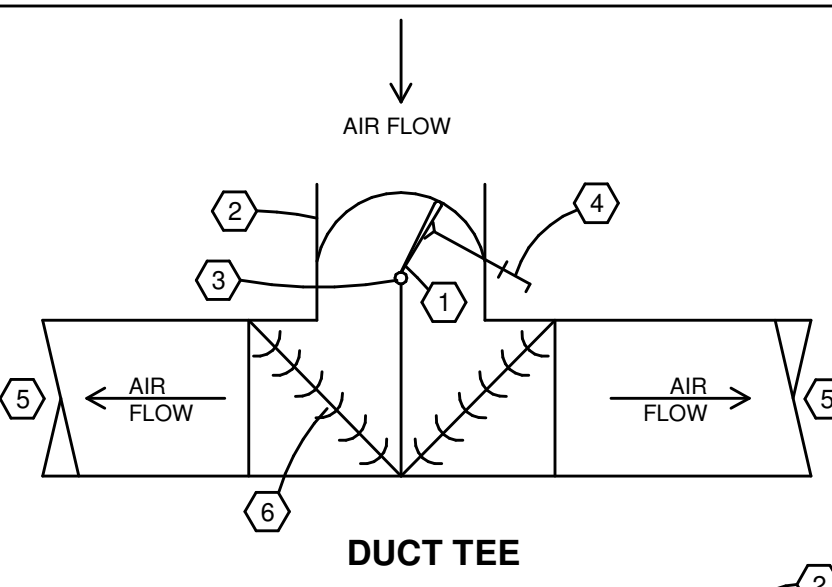


233713.00-19 - TRANSFER GRILLE

SCALE: NONE

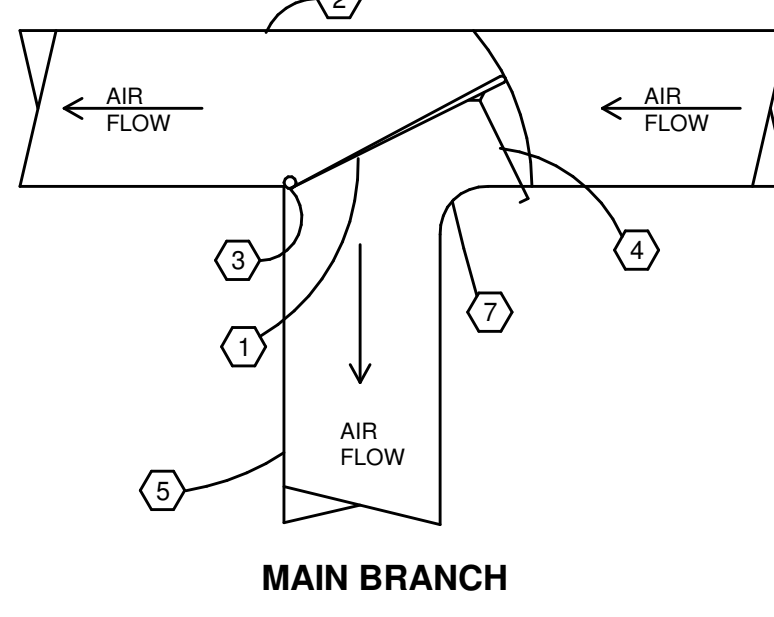
KEYED NOTES:

1. V" ACOUSTIC LINING, SEAL AROUND ALL WALL PENETRATIONS.
2. SEE NEW WORK PLAN FOR REGISTER INTERIOR WALL/PARTITION.

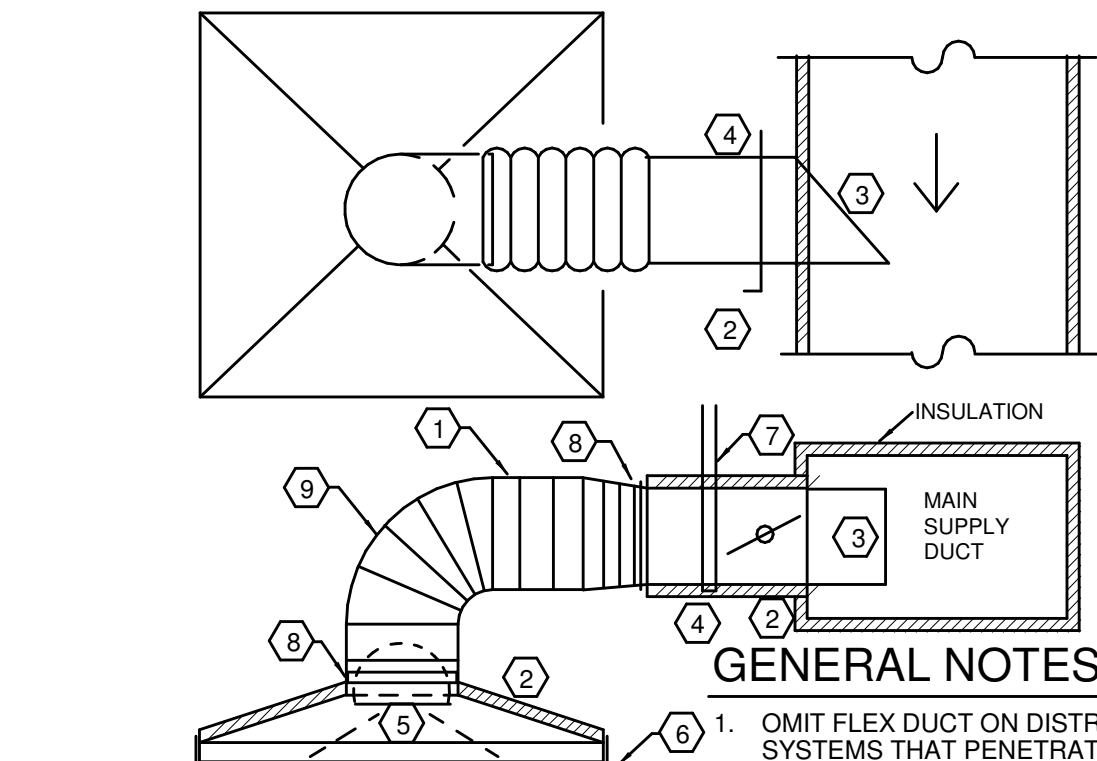


KEYED NOTES:

1. 20 GAUGE DOUBLE SHEET METAL AIR FOIL FULL DEPTH OF MAIN DUCT UP TO 12" WIDE BRANCHES 18 GAUGE ON WIDER BRANCHES.
2. MAIN DUCT GALVANIZED 3/16" ROD VENTILOCK NO. 800-3 DAMPER BLADE, BRACKET & LOCKING BALL JOINT WITH 1/40 GALVANIZED OPERATOR PAD.
3. BRANCH MAIN DUCT DOUBLE THICKNESS TURNING VANES TYPICAL.
4. 3" RADIUS MINIMUM.



233713.00-04 - DIFFUSER INSTALLATION TYPICAL



GENERAL NOTES:

KEYED NOTES:

1. MAXIMUM LENGTH OF INSUL. FLEX DUCTS EQUALS 6 FEET. FLEX NOT PERMITTED IN INACCESSIBLE CEILING.
2. INSULATED DUCT, COLLAR AND DIFFUSER BY HVAC CONTRACTOR.
3. SCOP IN FITTING WITH MANUAL VOLUME DAMPER.
4. INTERNAL BUTTERFLY DAMPER FOR DRYWALL APPLICATIONS ONLY. (PROVIDE KEY FOR ADJUSTMENT).
5. SECURE TO CEILING PER MANUFACTURER'S RECOMMENDATIONS AND PER CEILING FINISH PROVIDE GRID CLIPS PER MFG'R REQUIREMENTS.
6. PROVIDE FRAMING FOR DRYWALL INSTALLATION.
7. HANGER, SECURE TO STRUCTURE AND DUCTWORK.
8. PEEL BACK INSULATION AND PROVIDE STRAPPING AND SHEET METAL SCREWS AT FLEX CONNECTION TO DUCT. THEN PROVIDE STRAPPING AROUND INSULATION.
9. SUPPORT FLEX TO PREVENT COLLAPSING.

233713.00-04 - DIFFUSER INSTALLATION TYPICAL

SCALE: NONE

HVAC VENTILATION SCHEDULE																
NUMBER	NAME	AREA	LEVEL	CEILING HEIGHT	AIR CHGS	OA CHGS	PEOPLE RED	OA PER PERSON	OA PER SQ FT.	REQ SUP	ACT SUP	REQ OA	ACT OA	ACT RET	ACT EXH	NATURAL VENTILATION
101	ACCT	90 SF	FIN FLOOR	11'-0"	0	0	1	5	0.06	100	100	6	100	0	0.12	E
102	BACK ROOM	1460 SF	FIN FLOOR	11'-0"	0	0	5	0	0.12	968	1000	242	250	1000	0	0.249
103	BAKERY	167 SF	FIN FLOOR	11'-0"	0	0	1	0	0.06	1356	1400	339	350	1400	0	0.1542
104	BAKERY PREP	1384 SF	FIN FLOOR	11'-0"	0	0	12	7.5	0.06	1356	1400	339	350	1400	0	0.1542
105	BREAKROOM	314 SF	FIN FLOOR	11'-0"	0	0	1	0	0.06	1356	1400	339	350	1400	0	0.1542
106	CONFERENCE	287 SF	FIN FLOOR	11'-0"	0	0	1	0	0.06	1356	1400	339	350	1400	0	0.1542
107	COOLER	134 SF	FIN FLOOR	11'-0"	0	0	1	5	0.06	194	200	31	32	0	0.06	P
108	COUNSEL	77 SF	FIN FLOOR	11'-0"	0	0	1	5	0.06	333	350	20	21	350	0	0.0542
109	QUIST & MONEY SERVICE	169 SF	FIN FLOOR	11'-0"	0	0	1	5	0.06	1452	1500	363	375	1500	0	0.0946
110	DELI COOLER	160 SF	FIN FLOOR	11'-0"	0	0	1	0	0.06	1452	1500	363	375	1500	0	0.0946
111	DELI PREP	89 SF	FIN FLOOR	11'-0"	0	0	1	7.5	0.06	1452	1500	363	375	1500	0	0.0946
112	DRUG GM	67 SF	FIN FLOOR	11'-0"	0	0	0	0	0.12	0	0	0	0	0	0	0
113	ENCLOSURE	1003 SF	FIN FLOOR	11'-0"	0	0	3	0	0.12	0	0	0	0	0	0	0
114	FLORAL STOR	93 SF	FIN FLOOR	11'-0"	0	0	0	0	0.12	0	0	0	0	0	0	0
115	FREEZER	75 SF	FIN FLOOR	11'-0"	0	0	0	0	0.12	0	0	0	0	0	0	0
116	GROCERY	583 SF	FIN FLOOR	11'-0"	0	0	2	0	0.12	0	0	0	0	0	0	0
117	LIQUOR	1334 SF	FIN FLOOR	25'-0"	0	0	11	7.5	0.06	1644	2000	411	500	2000	0	0.106
118	LIQUOR STORAGE	429 SF	FIN FLOOR	11'-0"	0	0	1	0	0.06	300	300	18	18	300	0	0.0333
119	UP	58 SF	FIN FLOOR	11'-0"	0	0	1	5	0.06	300	300	18	18	300	0	0.0333
120	MEAT COOLER	388 SF	FIN FLOOR	11'-0"	0	0	1	0	0.06	300	300	18	18	300	0	0.0333
121	MEAT PREP	740 SF	FIN FLOOR	11'-0"	0	0	2	0	0.06	300	300	18	18	300	0	0.0333
122	MEN	139 SF	FIN FLOOR	11'-0"	0	0	1	0	0.06	300	300	18	18	300	0	0.0333
123	MEN	163 SF	FIN FLOOR	11'-0"	0	0	1	0	0.06	300	300	18	18	300	0	0.0333
124	MS	49 SF	FIN FLOOR	11'-0"	0	0	0	0	0.18	1156	1200	185	192	1400	0	0.1633
125	PHARMACY	879 SF	FIN FLOOR	11'-0"	0	0	17	5	0.06	856	800	164	200	800	0	0.0875
126	PICKUP	430 SF	FIN FLOOR	11'-0"	0	0	4	7.5	0.06	856	800	164	200	800	0	0.0875
127	PRODUCE COOLER	360 SF	FIN FLOOR	11'-0"	0	0	1	0	0.06	856	800	164	200	800	0	0.0875
128	PRODUCE PREP	439 SF	FIN FLOOR	11'-0"	0	0	1	0	0.06	856	800	164	200	800	0	0.0875
129	REAR LOAD DAIRY COOLER	903 SF	FIN FLOOR	11'-0"	0	0	3	0	0.06	5612	5800	1403	1400	5800	0	0.2774
130	SALES	17821 SF	FIN FLOOR	25'-0"	0	0	86	7.5	0.06	5612	5800	1403	1400	5800	0	0.2774
131	SEAFOOD COOLER	91 SF	FIN FLOOR	11'-0"	0	0	201	7.5	0.06	14144	17200	3536	4300	17200	0	0.219
132	SERVICE MEAT & SEAFOOD	885 SF	FIN FLOOR	11'-0"	0	0	2	0	0.06	14144	17200	3536	4300	17200	0	0.219
133	STORAGE	96 SF	FIN FLOOR	11'-0"	0	0	0	0	0.06	14144	17200	3536	4300	17200	0	0.219
134	SUPPLIES	67 SF	FIN FLOOR	11'-0"	0	0	0	0	0.06	14144	17200	3536	4300	17200	0	0.219
135	SUSHI PREP	499 SF	FIN FLOOR	11'-0"	0	0	4	7.5	0.06	282	300	73	75	300	0	0.25
136	VESTIBULE	1198 SF	FIN FLOOR	8'-4" - 11'31/32"	0	0	0	0	0.06	360	4200	99	1050	4200	0	0.0214
137	WOMEN	151 SF	FIN FLOOR	11'-0"	0	0	1	0	0.06	360	4200	99	1050	4200	0	0.0214
138	WOMEN	180 SF	FIN FLOOR	11'-0"	0	0	1	0	0.06	360	4200	99	1050	4200	0	0.0214
139	WAITING	113 SF	FIN FLOOR	12'-0"	0	0	4	5	0.06	194	200	31	32	200	0	0.17
201	OFFICE	670 SF	MEZZANINE	12'-0"	0	0	2	0	0.06	194	200	31	32	200	0	0.17
202	MANAGER	110 SF	MEZZANINE	12'-0"	0	0	0	0	0.06	194	200	31	32	200	0	0.17
203	ECR	157 SF	MEZZANINE	12'-0"	0	0	1	0	0.06	194	200	31	32	200	0	0.17

AIR DEVICE SCHEDULE							
GENERAL NOTES: A. ALL AIR DEVICES ARE 4-WAY THROW UNLESS OTHERWISE NOTED IN SCHEDULES OR ON DRAWINGS. B. REFER TO SPECIFICATION SECTION 23.37.00 FOR ADDITIONAL INFORMATION AND APPROVED ALTERNATES. C. CONFIRM AIR DEVICE MOUNTING STYLES WITH ARCHITECTURAL REFLECTED CEILING PLAN. D. BORDER STYLE: "A": SURFACE MOUNTED (FOR DRYWALL MOUNTED DIFFUSERS ONLY). "B": LAY-IN, PROVIDE WITH TRIM FRAME FOR DRYWALL CEILING. SEE HD-4 AND HD-7, SHEET MG.1 FOR ADDITIONAL INFORMATION. "C": DIFFUSER MOUNTED ON RIGID DUCT. REMARKS:							
1. WITH ADJUSTABLE DISCHARGE PATTERN. 2. WITH 45-DEGREE ANGLE BLADES. INSTALL WITH BLADES ANGLED UPWARD. 3. WITH FACE-OPERABLE DAMPER. 4. PROVIDE OPPOSED BLADE DAMPER IN NECK OF GRILLE IN DRYWALL CEILING. 5. BOTTOM FACE DIMENSION: 59x59, NECK SIZE 29x29. 6. BOTTOM FACE DIMENSION: 54.5", 30" AND 36" NECK SIZE HAVE OUTSIDE DIAMETER OF 67.5".							
59x59, NECK SIZE: 29x29. 7. BOTTOM FACE DIMENSION: 59x59, NECK SIZE: 36x36. 8. BOTTOM FACE DIMENSION: 30x30, NECK SIZE: 24x24. 9. DIFFUSERS WITH NECK SIZE OF 20" OR LESS HAVE OUTSIDE DIAMETER LESS THAN 49". 24" NECK SIZE HAS OUTSIDE DIAMETER OF 54.5". 30" AND 36" NECK SIZE HAVE OUTSIDE DIAMETER OF 67.5".							
SYMBOL	TYPE	BASIS OF DESIGN (TITUS, UNLESS NOTED OTHERWISE):	MOUNTING			BORDER	REMARKS
			CEILING	DUCT	WALL		
CD	CEILING DIFFUSER	TDC-A	○			B	
RR	RETURN REGISTER	350RL	○			B	
VAV-DIFF	VAV DIFFUSER	ACCUTHERM TF-HC	○			B	
TG	TRANSFER GRILLE	350RL	○	○	○	A/B/C	

DESIGN AMBIENT TEMP'S:
SUMMER: 91 DEG DRY BULB
74 DEG WET BULB
WINTER: 0 DEG DRY BULB

BUILDING PRESSURIZATION SCHEDULE		
EQUIPMENT	OUTSIDE AIR	EXHAUST AIR
EX RTUs	500	0
EX Exhaust Fans	0	-10860
RTU-01 (SALES WEST)	6500	0
RTU-02 (SALES EAST)	3100	0
RTU-03 (WEST)	1100	0
RTU-04 (PHARMACY)	260	0
RTU-07 (CUST ACCT)	45	0
BUILDING TOTALS		
	11505	-10860
BUILDING PRESURE (OA - EXHAUST)		
	645	

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HVAC DETAILS AND SCHEDULES

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12/10/2019