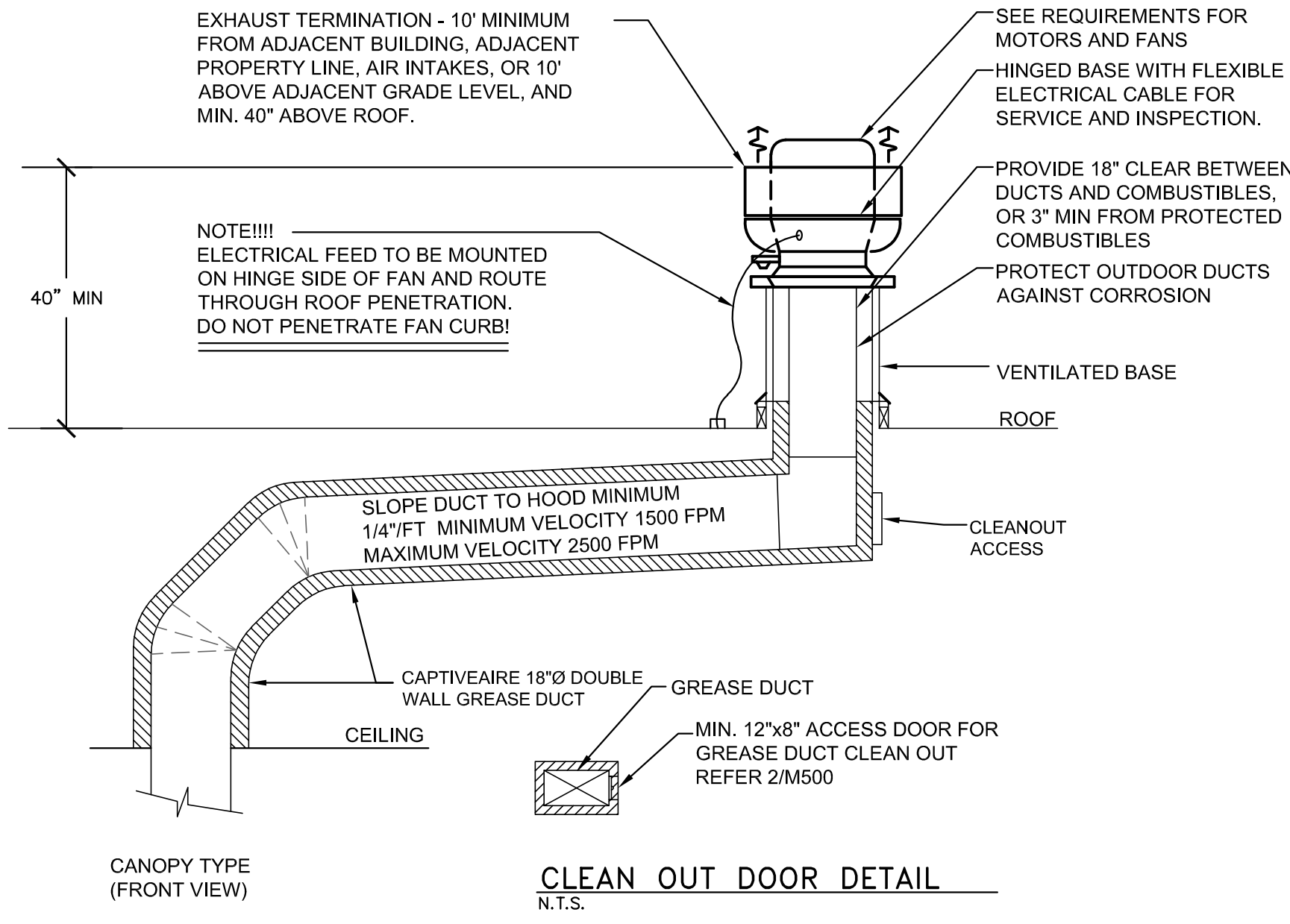
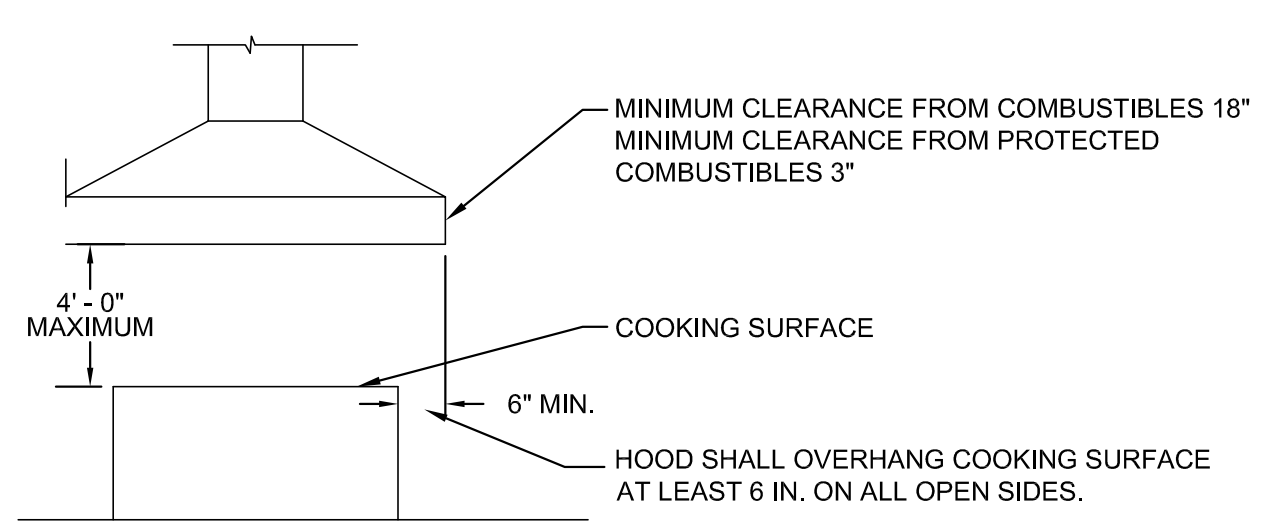


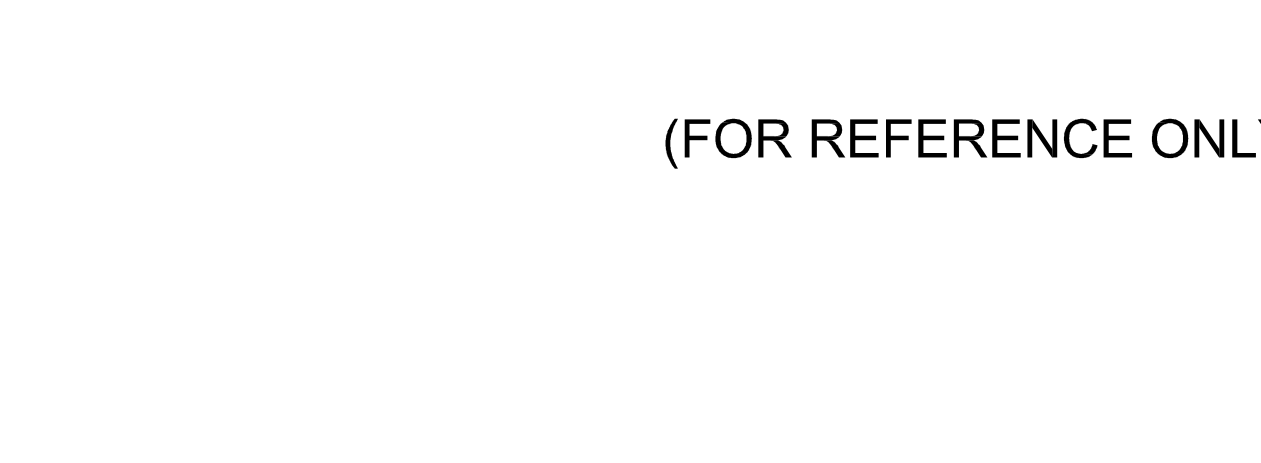
HOOD SECTIONS 18  
Scale: NO SCALE M-500



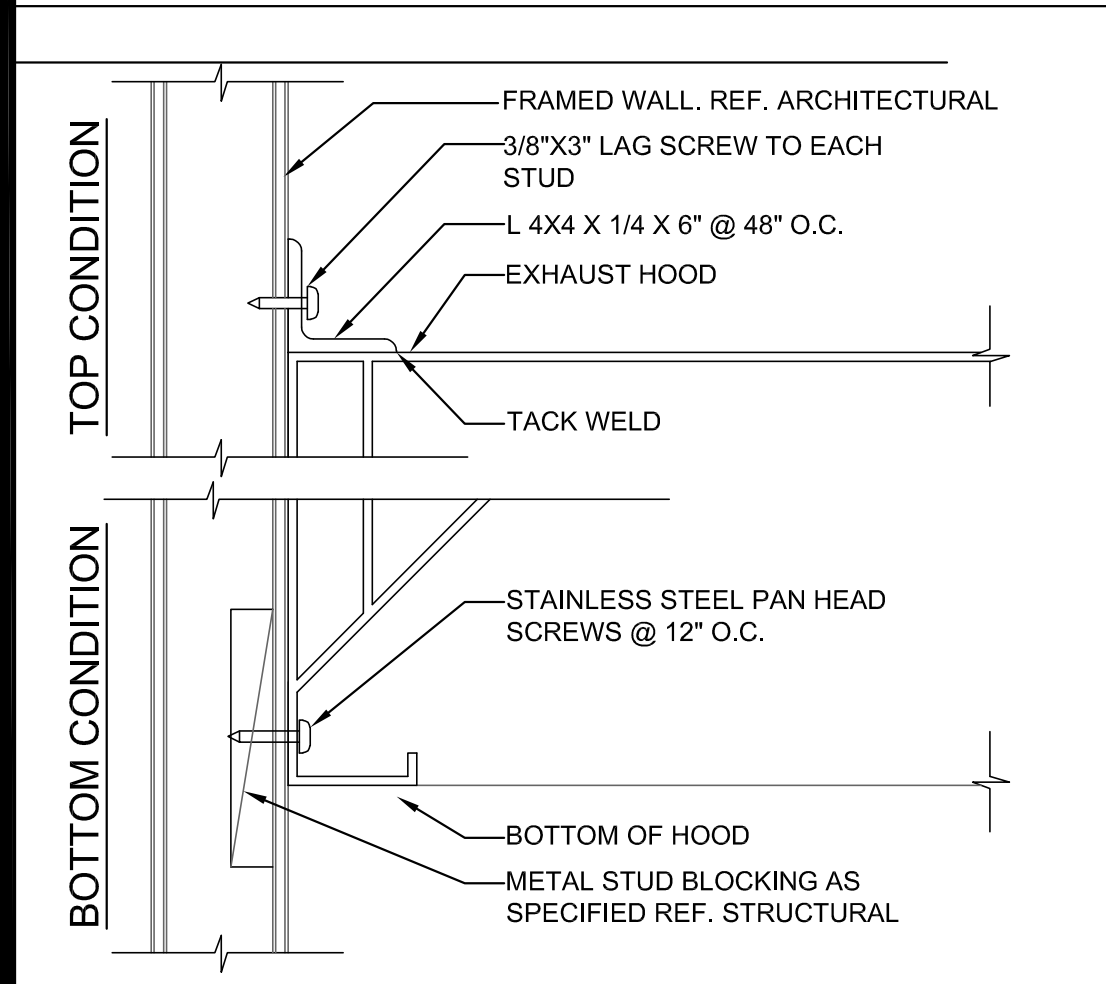
CLEAN OUT DOOR DETAIL  
N.T.S.



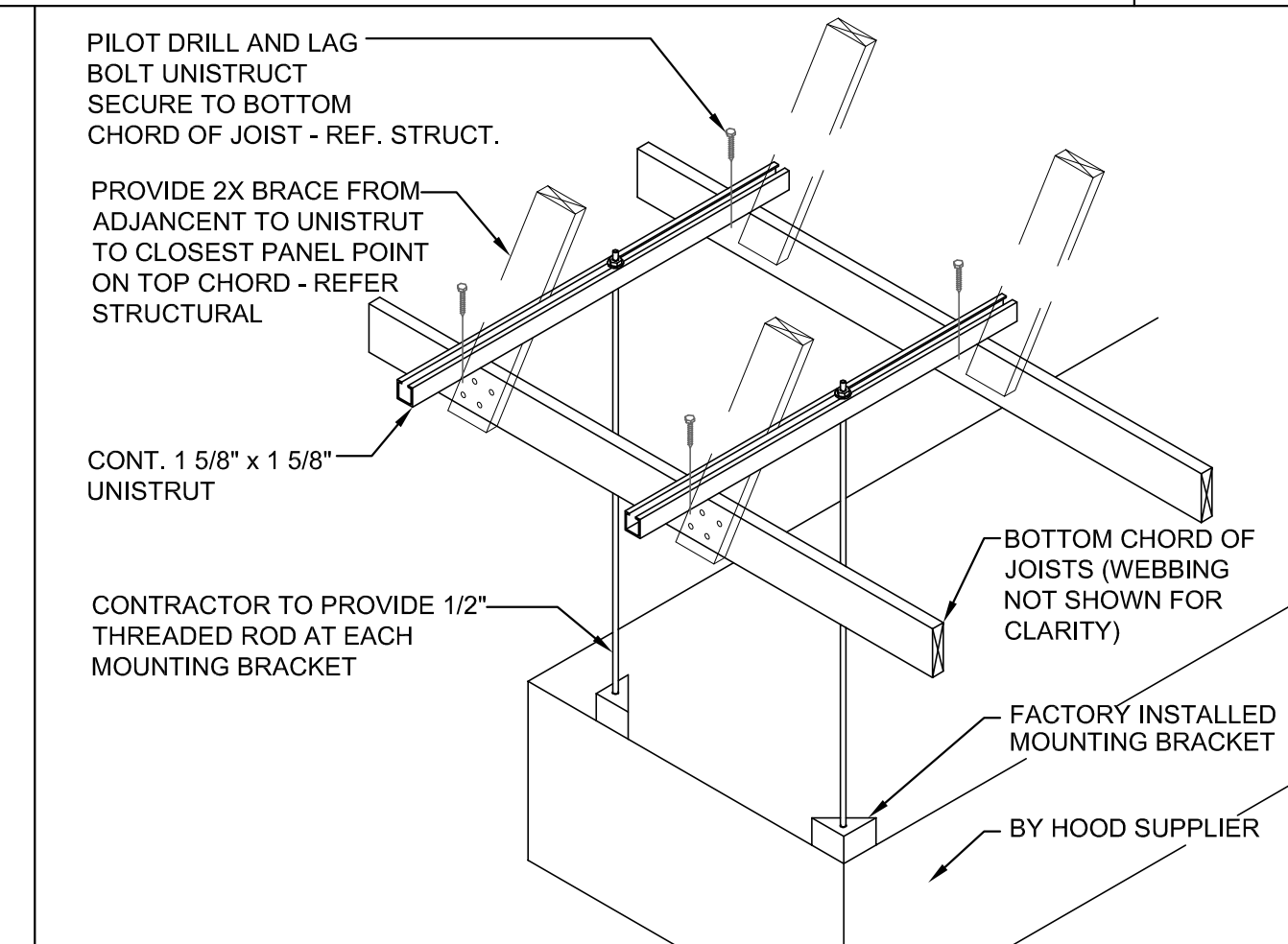
(FOR REFERENCE ONLY)



HOOD VENTILATION AND SECTION 5  
Scale: NO SCALE M-500



HOOD CLIP AT WALL 14  
Scale: NO SCALE M-500



HOOD SUPPORT AT TRUSS 13  
Scale: NO SCALE M-500

SYSTEM SHALL BE INSTALLED, PERFORMANCE TESTED, LISTED FOR MECHANICAL HOOD AND LABELED PER REQUIREMENTS FOR NFPA AND MANUFACTURER'S INSTRUCTION PER IFC 904.12.

GREASE HOOD SYSTEM CALCULATION

1. TYPE : CANOPY TYPE I, STAINLESS STEEL 18 GAUGE.
2. COOKING EQUIPMENT: (2) CHINESE RANGE, (2) DEEP FRYER, RICE COOKER
3. SIZE: 23'-6" x 4'-0" + 2'-0" MAKEUP AIR PLENUM
4. MIN. REQ'D CAPACITY CFM: (2) U.L. LISTED HOOD @ 3,450 CFM EACH
5. PROPOSED (2) EXHAUST FAN & (1) MAKE-UP AIR UNIT, EF1 & EF2 (3,450 CFM EACH); MAU1 (5,520 CFM, 80% OF EXHAUST)
6. EXHAUST DUCT SIZE: 18"Ø
7. EXHAUST VELOCITY @ EXHAUST DUCT 1952
8. EXHAUST FAN (EF1 & EF2) AND MAKE-UP AIR UNIT (MAU1) SHALL BE ELECTRICALLY INTERLOCKED
9. FOR CODE COMPLIANCE SEE DETAIL
10. FOR FILTER INFORMATION SEE CAPTIVEAIRE DWG #M-400.
11. INTERLOCK RTU FANS TO OPERATE WITH KEF'S FOR MAKEUP AIR.

INFORMATIONAL GUIDE FOR COMMERCIAL COOKING HOODS

1. STAINLESS STEEL TO BE NO. 18 U.S. GAGE.
2. WHEN GUTTERS ARE PROVIDED THEY SHALL DRAIN TO A COLLECTING PAN WHICH IS READILY ACCESSIBLE FOR CLEANING
3. SEE TABLE 507.11 FOR MINIMUM DISTANCE BETWEEN LOWER EDGE OF GREASE FILTER AND THE COOKING OR HEATING SURFACE.
4. GREASE FILTERS SHALL BE OF STEEL CONSTRUCTION AND READILY ACCESSIBLE FOR CLEANING.
5. ALL JOINTS AND SEAMS SHALL BE GREASE TIGHT.
6. HOODS SHALL BE SECURELY FASTENED IN PLACE BY INCOMBUSTIBLE SUPPORTS.

NOTES

1. PROVIDE ADEQUATE CLEANOUT OPENINGS FOR THOROUGH CLEANING OF DUCT SYSTEM.
2. PROVIDE ADEQUATE MAKE-UP AIR FOR PROPER OPERATION.
3. PROVIDE A SEPARATE DUCT SYSTEM FOR EACH HOOD.
4. THICKNESS OF DUCTS SHALL BE:  
DUCT AREA U.S. GAGE STEEL  
UP TO 4 SQ. FT. 16 GA  
OVER 4 SQ. FT. 14 GA
5. SUPPORT THE DUCTS AS REQUIRED. DO NOT PENETRATE DUCT WALLS WITH SCREWS, NAILS, ETC.
6. SECTIONS OF DUCT SHALL NOT CONTAIN GREASE POCKETS.



PANDA EXPRESS, INC.  
1683 Walnut Grove Ave.  
Rosemead, California  
91770

Telephone: 626.799.9898  
Facsimile: 626.372.8288

All ideas, designs, arrangement and plans indicated or represented by this drawing are the property of Panda Express Inc. and were created for use on this specific project. None of these ideas, designs, arrangements or plans may be used by or disclosed to any person, firm, or corporation without the written permission of Panda Express Inc.

REVISIONS:

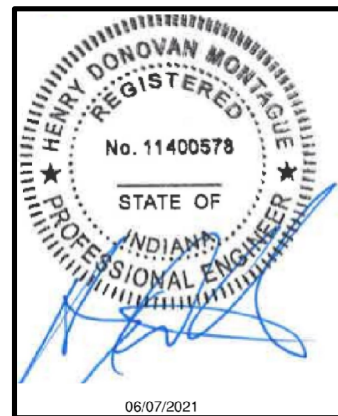
NO.	DESCRIPTION	DATE

ISSUE DATE:

STATE PERMIT	06.07.21

DRAWN BY:

PANDA PROJECT #: D8060  
ARCH PROJECT #: JCOT20-0240



PANDA EXPRESS

TRUE WARM & WELCOME  
390 W Spring Mill Pointe Dr.  
Westfield, IN, ZIP 46074

M-500

KITCHEN HOOD DETAILS

TRUE WARM & WELCOME 2300 R5