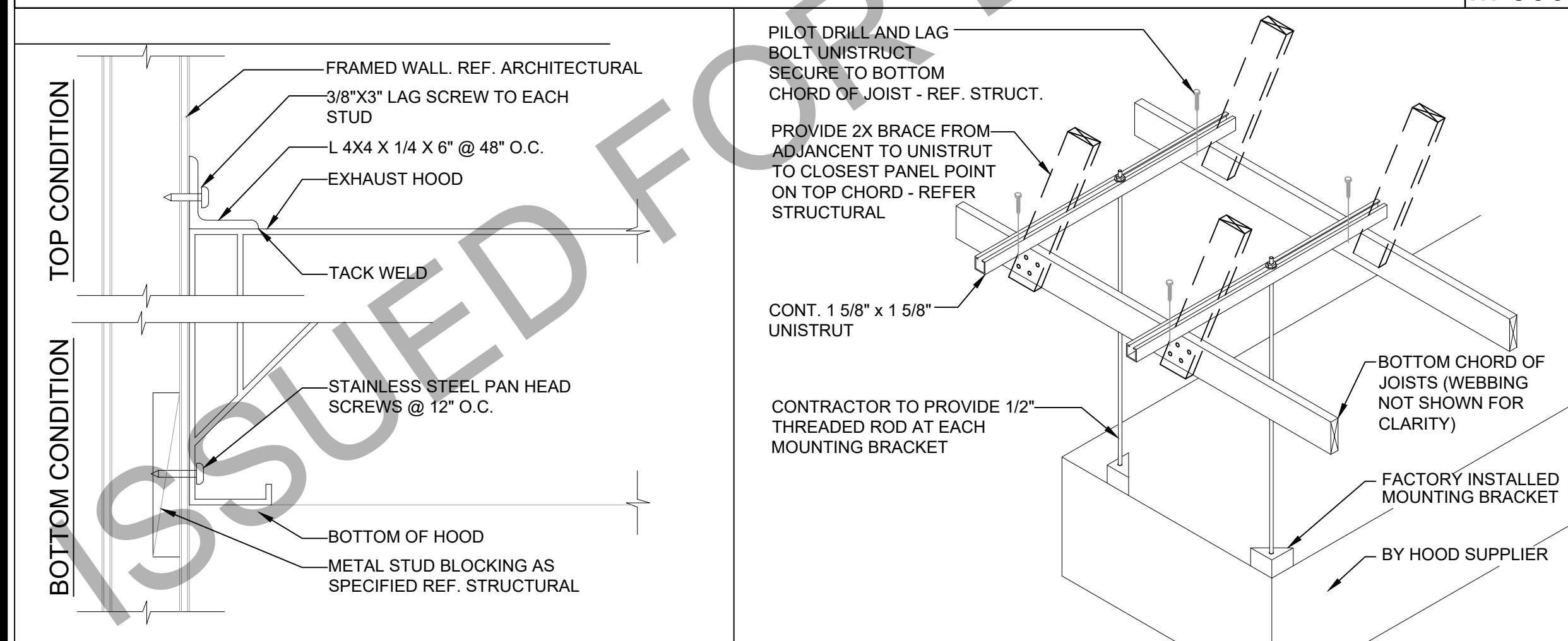


HOOD SECTIONS 18

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

PERFORMANCE TEST FOR LISTED MECHANICAL HOOD IS REQUIRED PER UMC 509.11

GREASE HOOD SYSTEM CALCULATION

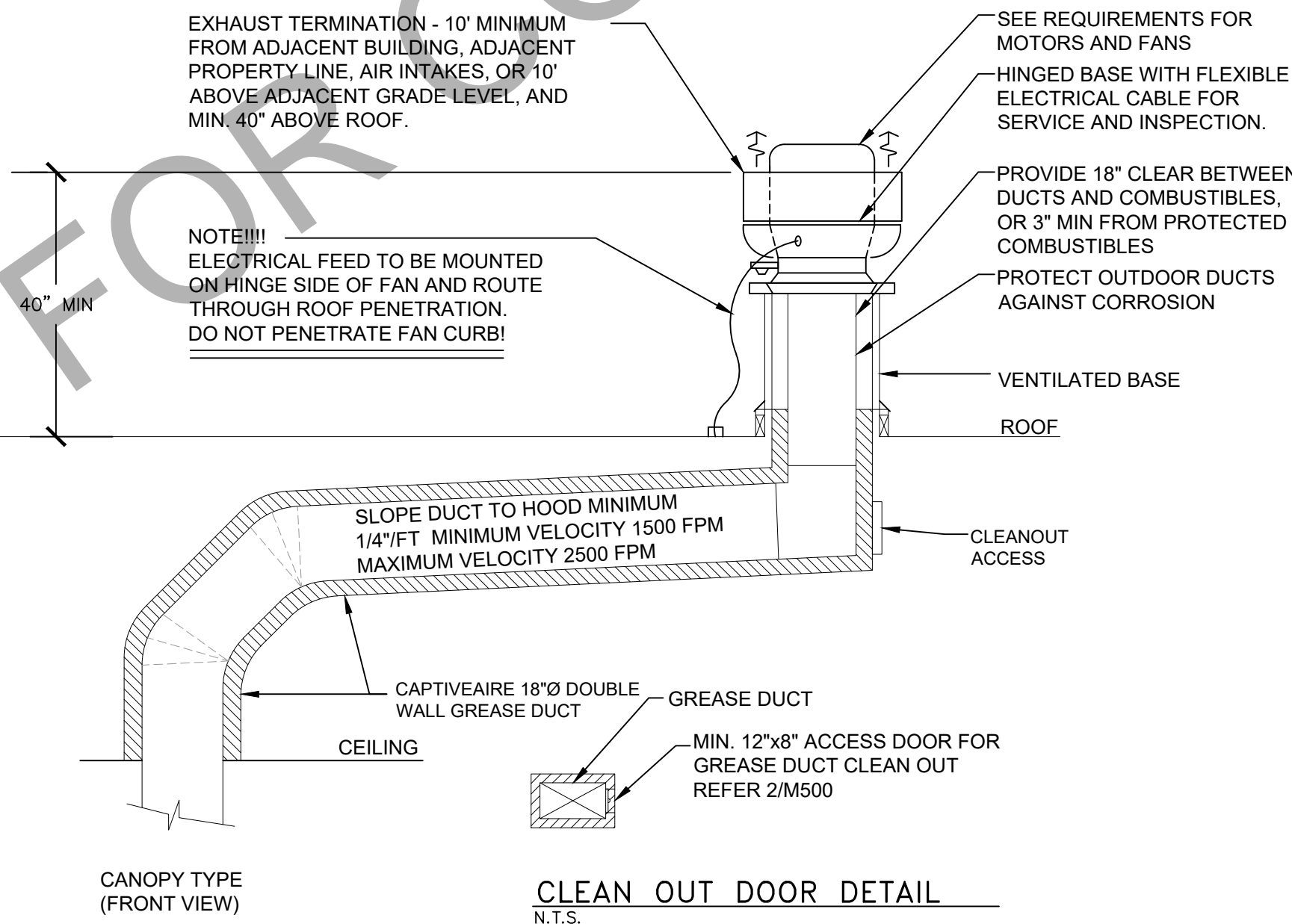
1. TYPE : CANOPY TYPE I, STAINLESS STEEL 18 GAUGE,
2. COOKING EQUIPMENT: (2) CHINESE RANGE, (2) DEEP FRYER, RICE COOKER
3. SIZE: 23'-6" x 4'-0" + 2'-0" MAKEUP AIR PLENUM
4. MIN. REQ'D CAPACITY CFM: (2) U.L. LISTED HOOD @ 3,450 CFM EACH
5. PROPOSED (2) EXHAUST FAN & (1) MAKE-UP AIR UNIT. EF1 & EF2 (3,450 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.

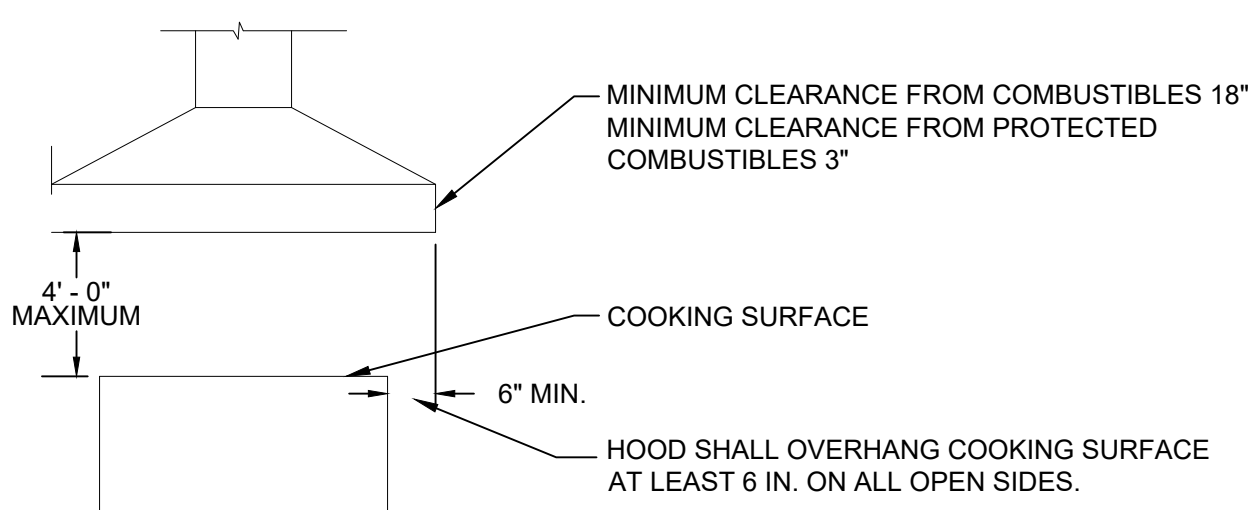
NOTES

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.



CLEAN OUT DOOR DETAIL

N.T.S.



(FOR REFERENCE ONLY)

HOOD VENTILATION AND SECTION 5

Scale: NO SCALE M-500

NOT USED 2

M-500

NOT USED 1

Scale: NO SCALE M-500



PANDA RESTAURANT GROUP 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:

ISSUE DATE:

1 03.04.2022 ISSUE FOR PERMIT

DRAWN BY: SDT

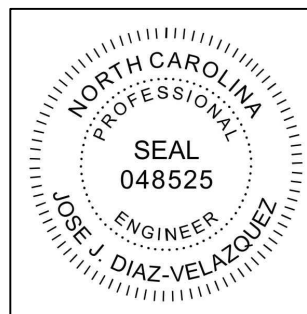
PANDA PROJECT #: S8-22-D8698

C&P PROJECT #: 2210806



2600 Maitland Center Parkway  
Suite #200  
Maitland, FL 32751  
P (407) 661-9100  
F (407) 661-9101  
c-p.com

03.04.2022



PANDA EXPRESS

TRUE WARM AND WELCOME 2200  
3030 DERITA ROAD  
CONCORD, NC 28027

M-500

KITCHEN HOOD DETAILS

TRUE WARM & WELCOME 2200 R4