

# INDEX PAGE

KITCHEN VENTILATION SYSTEM

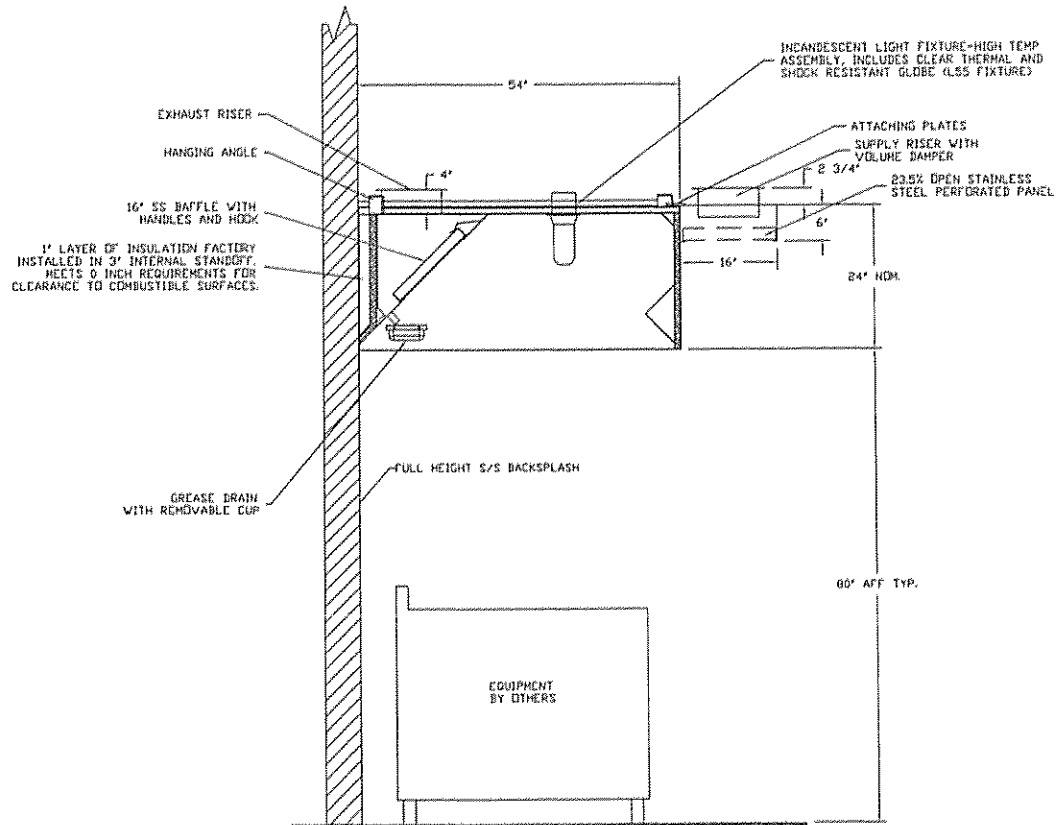
## PIZZA MAN

2597 N. DOWNER AVE  
Milwaukee, Wisconsin

### INDEX

- GENERAL PLAN VIEW
- GENERAL SECTION VIEW
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- HOOD AND FAN INFORMATION TABLES
- GENERAL CONSTRUCTION SPECS AND NOTES
- EXHAUST FAN DIMENSIONS/FEATURES
- MAKE-UP AIR UNIT DIMENSIONS

<i>WALTERS</i> SHEET METAL	<i>JOB PIZZA MAN</i>	
	<i>LOCATION</i>	
	<i>DATE</i>	<i>JOB #</i>
	<i>DWG #</i>	<i>DRAWN BY CTB</i>
	<i>REV.</i>	<i>SCALE NOT TO SCALE</i>

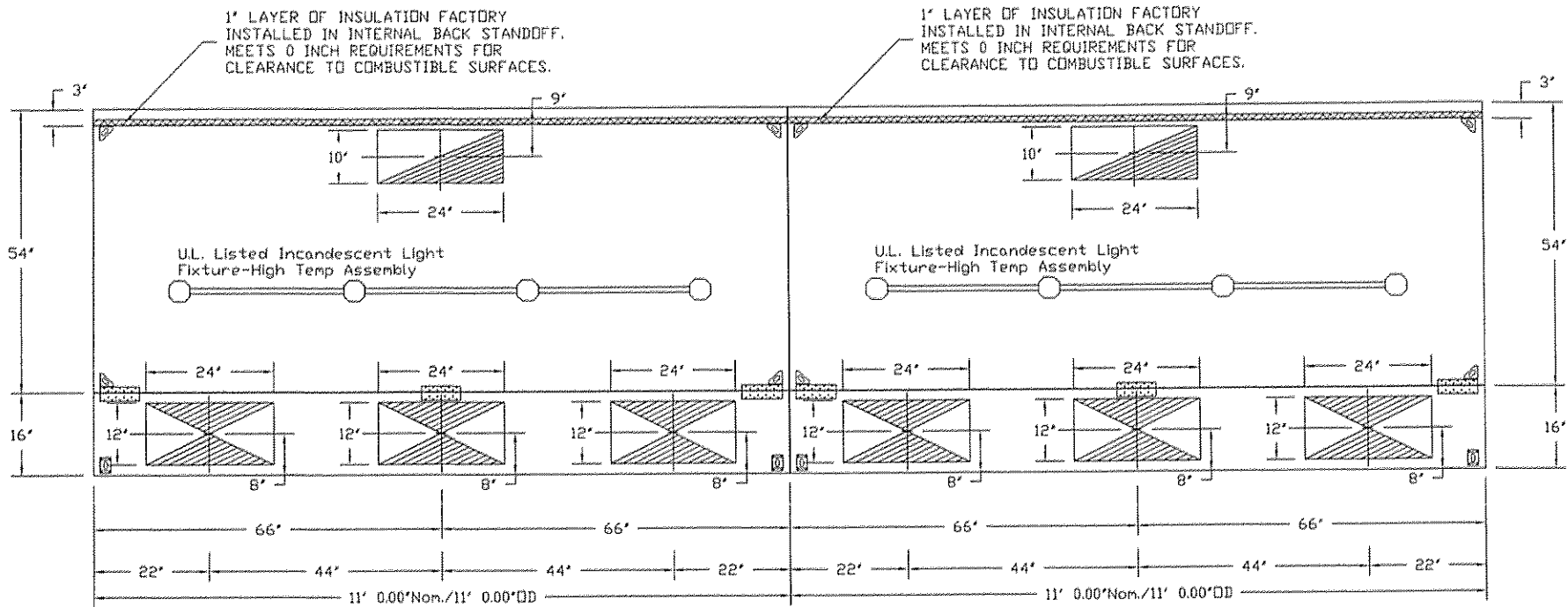


SECTION VIEW - MODEL 5424ND-2-PSP-F  
HOOD - #1 (Left Main)



**CAPTIVEAIR**

JOB Pizza Man	
LOCATION MILWAUKEE, WI	
DATE 3/20/2013	JOB # 1743072
DWG # 2	DRAWN BY jfw
REV.	SCALE 3/8" = 1'-0"



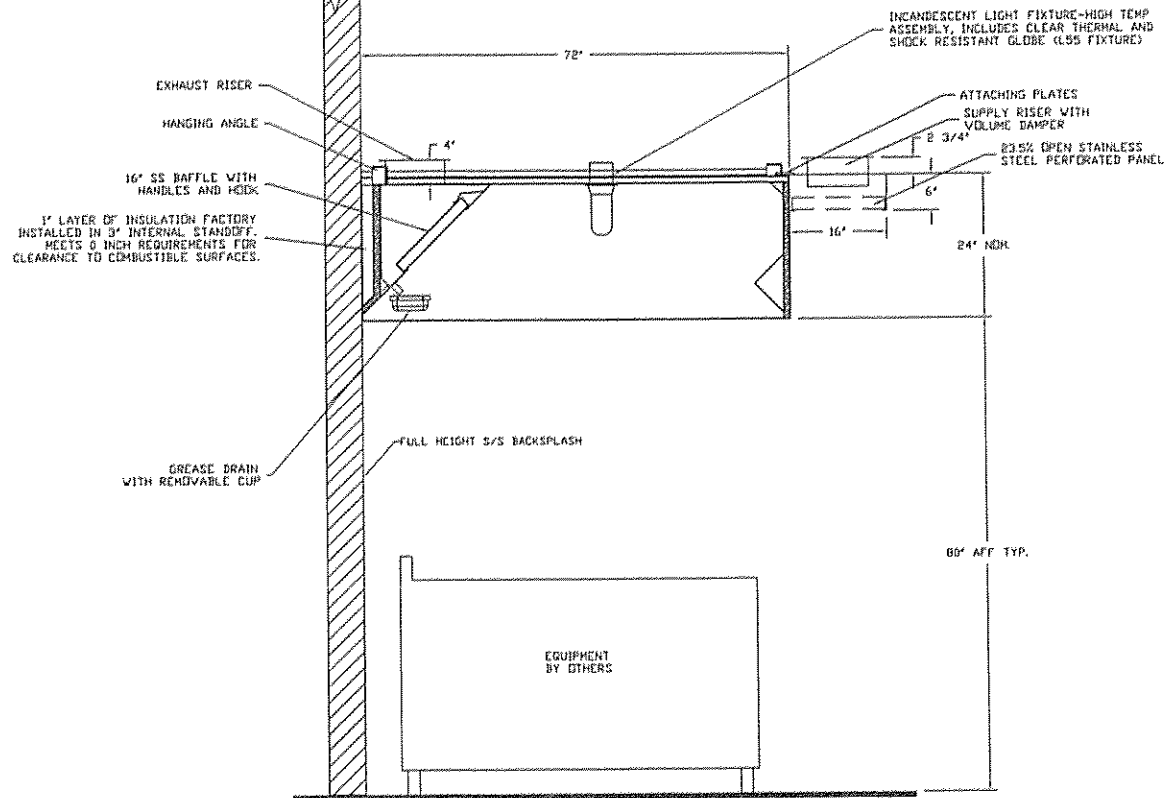
PLAN VIEW - Hood #1 (Left Main)  
11' 0.00" LONG 5424ND-2-PSP-F

PLAN VIEW - Hood #2 (Right Main)  
11' 0.00" LONG 5424ND-2-PSP-F



**CAPTIVEAIR**

JOB Pizza Man	
LOCATION MILWAUKEE, WI	
DATE 3/20/2013	JOB # 1743072
DWG # 3	DRAWN BY jfw
REV.	SCALE 3/8" = 1'-0"

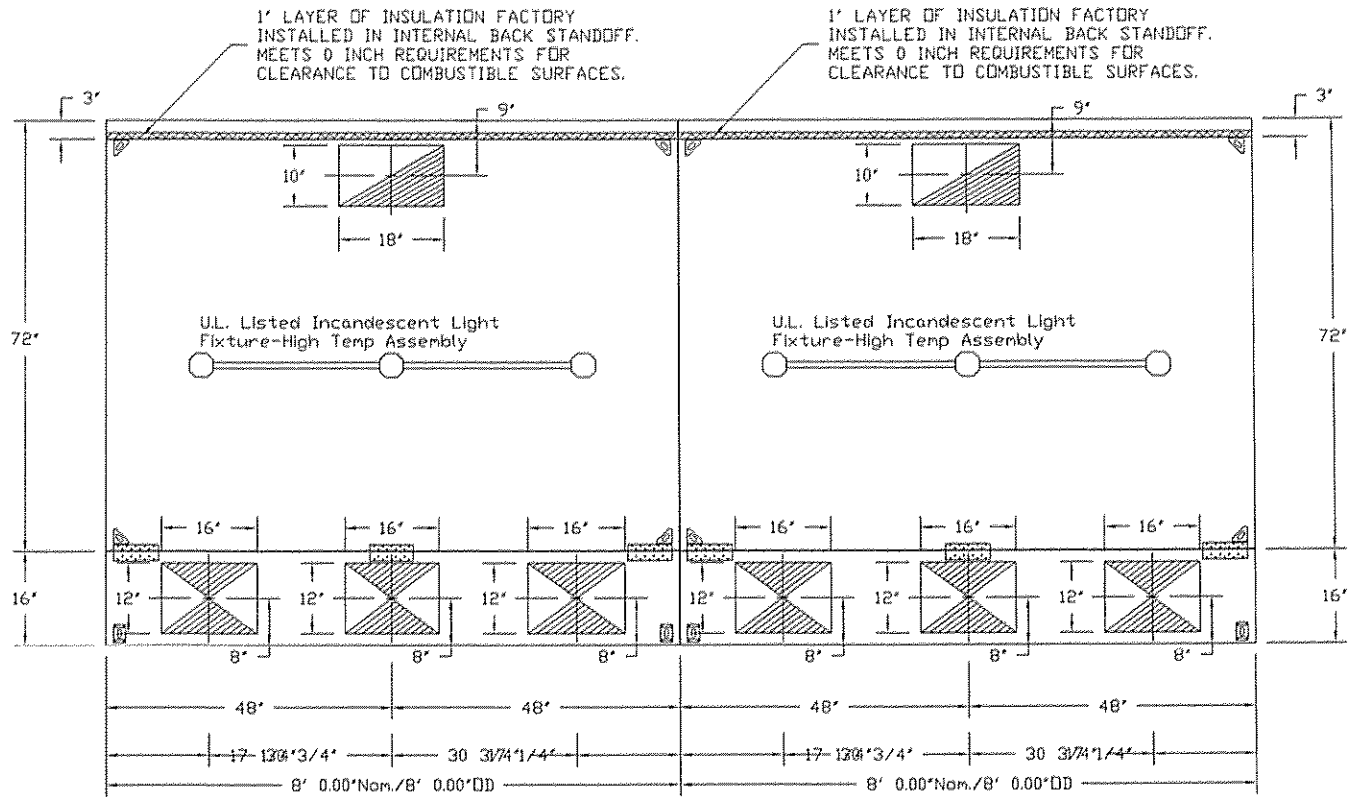


SECTION VIEW - MODEL 7224ND-2-PSP-F  
HOOD - #3 (Left Piz)



**CAPTIVEAIR**

JOB Pizza Man	
LOCATION MILWAUKEE, WI	
DATE 3/20/2013	JOB # 1743072
DWG # 4	DRAWN BY Jfw
REV.	SCALE 3/8" = 1'-0"



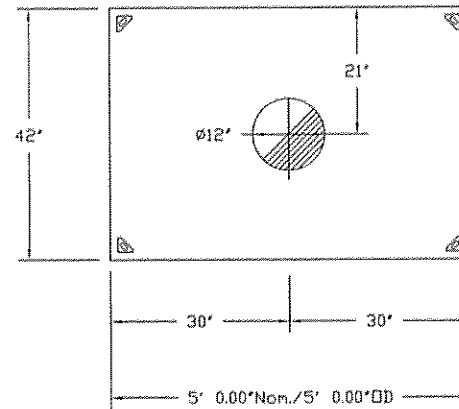
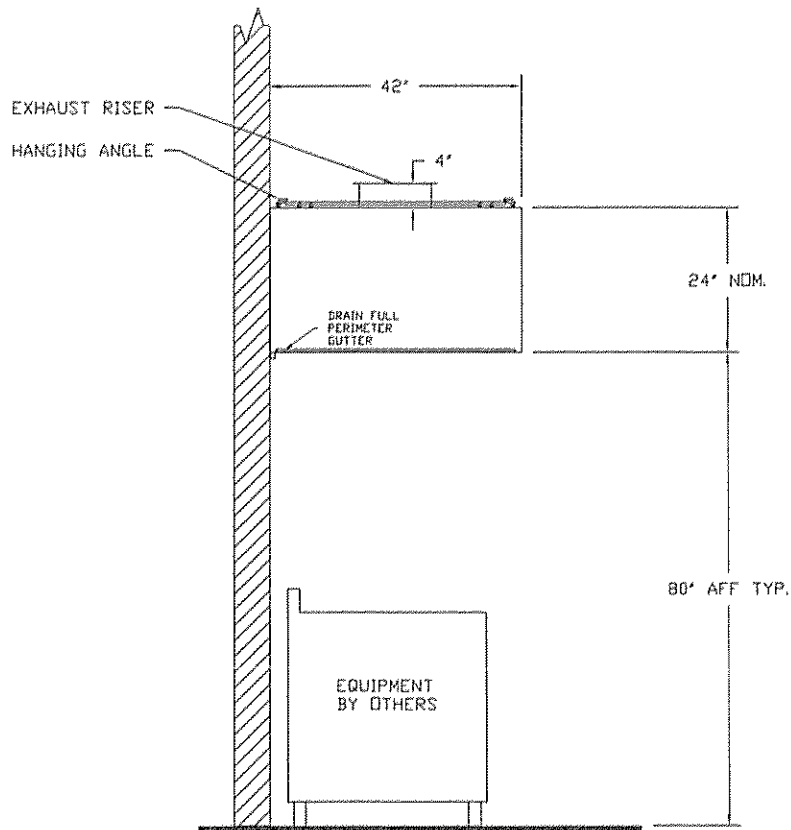
PLAN VIEW - Hood #3 (Left Piz)  
8' 0.00" LONG 7224ND-2-PSP-F

PLAN VIEW - Hood #4 (Right Piz)  
8' 0.00" LONG 7224ND-2-PSP-F



**CAPTIVEARE**

JOB Pizza Man	
LOCATION MILWAUKEE, WI	
DATE 3/20/2013	JOB # 1743072
DWG # 5	DRAWN BY jfw
REV	SCALE 3/8" = 1'-0"



PLAN VIEW - Hood #5 (Dish)  
 5' 0.00" LONG 4224VHB-G

SECTION VIEW - MODEL 4224VHB-G  
 HOOD - #5 (Dish)



**CAPTIVEAIR**

JOB Pizza Man	
LOCATION MILWAUKEE, WI	
DATE 3/20/2013	JOB # 1743072
DWG # 6	DRAWN BY jfw
REV	SCALE 3/8" = 1'-0"

**HOOD INFORMATION - Job#1743072**

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	TOTAL EXH. CFM	EXHAUST PLENUM RISER(S)					TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG.	
						WIDTH	LENG.	DIA.	CFM	S.P.			END TO END	ROW
1	Left Main	5424 ND-2-PSP-F	11' 0.00'	600 Deg.	2530	10'	24'		2530	-0.494'	2277	430 SS Where Exposed	LEFT	ALONE
2	Right Main	5424 ND-2-PSP-F	11' 0.00'	600 Deg.	2530	10'	24'		2530	-0.494'	2277	430 SS Where Exposed	RIGHT	ALONE
3	Left Plz	7224 ND-2-PSP-F	8' 0.00'	600 Deg.	1880	10'	18'		1880	-0.427'	1692	430 SS Where Exposed	LEFT	ALONE
4	Right Plz	7224 ND-2-PSP-F	8' 0.00'	600 Deg.	1880	10'	18'		1880	-0.427'	1692	430 SS Where Exposed	RIGHT	ALONE
5	Dish	4224 VHB-G	5' 0.00'	700 Deg.	675			12'	675	-0.069'	0	304 SS 100%	ALONE	ALONE

**HOOD INFORMATION**

HOOD NO.	FILTER(S)			LIGHT(S)			UTILITY CABINET(S)				FIRE SYSTEM PIPING	HOOD HANGING WGT		
	TYPE	QTY.	HEIGHT	LENGTH	QTY.	TYPE	WIRE GUARD	LOCATION	FIRE SYSTEM				ELECTRICAL	SWITCHES
									TYPE	SIZE	MODEL #	QUANTITY		
1	SS Baffle with Handles	2	16'	16'	4	Incandescent Light Fixt	ND						ND	518 LBS
		5	16'	20'										
2	SS Baffle with Handles	2	16'	16'	4	Incandescent Light Fixt	ND						ND	518 LBS
		5	16'	20'										
3	SS Baffle with Handles	1	16'	16'	3	Incandescent Light Fixt	ND						ND	444 LBS
		4	16'	20'										
4	SS Baffle with Handles	1	16'	16'	3	Incandescent Light Fixt	ND						ND	444 LBS
		4	16'	20'										
5					0								ND	161 LBS

**HOOD OPTIONS**

HOOD NO.	OPTION
1	INSULATION FOR BACK OF HOOD
2	INSULATION FOR BACK OF HOOD
3	INSULATION FOR BACK OF HOOD
4	INSULATION FOR BACK OF HOOD

**PERFORATED SUPPLY PLENUM(S)**

HOOD NO.	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RISER(S)				
						WIDTH	LENG.	DIA.	CFM	S.P.
1	Front	132'	16'	6'	MUA	12'	24'		758	0.251'
						12'	24'		758	0.251'
						12'	24'		758	0.251'
2	Front	132'	16'	6'	MUA	12'	24'		758	0.251'
						12'	24'		758	0.251'
						12'	24'		758	0.251'
3	Front	96'	16'	6'	MUA	12'	16'		563	0.216'
						12'	16'		563	0.216'
						12'	16'		563	0.216'
4	Front	96'	16'	6'	MUA	12'	16'		563	0.216'
						12'	16'		563	0.216'
						12'	16'		563	0.216'



JOB Pizza Man	
LOCATION MILWAUKEE, WI	
DATE 3/20/2013	JOB # 1743072
DWG # 1	DRAWN BY jfw
REV.	SCALE 3/8" = 1'-0"

## EXHAUST HOOD NOTES

EXHAUST RATE IS SIZED IN ACCORDANCE WITH IMC-2009 SEC. 507.1 WHICH ALLOWS SIZING THROUGH THE HOODS' UL-710 LISTING AND LABELING. EACH EXHAUST HOOD IS UNDERWRITERS LABORATORIES (UL or ETL) LISTED AND LABELED. EXHAUST RATE IS SIZED TO MEET OR EXCEED THE U.L. TESTING AND LISTING LEVELS.

THE MODEL ND-2 IS UL LISTED FOR AN EXHAUST RATE OF 200 CFM/LINEAR FOOT OF HOOD.

TOTAL HOODS 1 + 2 + 3 = LENGTH = 38 FT  
38ft x 200 cfm/ft = 7600 CFM. ACTUAL EXHAUST = 8820 CFM.

DISHWASHER HOOD MIN. VOLUME = 100cfm x L = 500 cfm MIN (675 CFM ACTUAL)

100% OF EXHAUSTED AIR IS SUPPLIED BACK INTO KITCHEN AREA THROUGH HOOD MOUNTED PERFORATED AIR DIFFUSERS.  
DIRECT FIRED MAKE-UP AIR UNIT PROVIDED TO TEMPER AIR TO A MIN. OF 70 DEG. F.  
SEE SUPPLY UNIT NOTES.

FIRE SYSTEM BY OTHERS.

EVIDENCE OF APPROVAL TO BE AVAILABLE AT JOBSITE.

## AIR BALANCE

EXHAUST FAN #1 = (2530 CFM)  
EXHAUST FAN #2 = (2530 CFM)  
EXHAUST FAN #3 = (1880 CFM)  
EXHAUST FAN #4 = (1880 CFM)  
EXHAUST FAN #5 = (675 CFM)

+ MAKE-UP AIR UNIT #1 = 5000 CFM  
+ MAKE-UP AIR UNIT #2 = 4000 CFM

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= BALANCE = 495 CFM (PROVIDED BY HVAC SYSTEMS)

## SUPPLY UNIT NOTES

MAKE-UP AIR IS PROVIDED THROUGH 2 CAPTIVE-AIR MODEL A2-D500 DIRECT FIRED MAKE-UP AIR UNITS.

UNITS ARE U.L./ETL LISTED AND LABELED.(UL795) FILE #MH15054  
UNIT OUTPUT = 498,800 AND 399,080 (93 DEGREE RISE).  
SEE TABLES

FLAME SAFETY, AIR FLOW, HIGH TEMP SAFETY DEVICES INCLUDED.  
DISCHARGE DUCTSTAT PROVIDED.

UNIT INTERLOCK WITH EXHAUST FANS BY JOBSITE ELECTRICIAN.

AIR INTAKE IS A MINIMUM OF 10'-0" FROM ALL EXHAUSTS.

## DUCT SPECS

EXHAUST TO BE WELDED 16GA BLACK IRON WITH ALL SEAMS AND JOINTS WELDED LIQUID TIGHT.  
UL LISTED (ASTM-E-2336) GREASE DUCT INSULATION PROVIDED WHERE WITH 18" OF COMBUSIBLES.

HIGH TEMP. GASKETED CLEAN-OUTS PROVIDED AT EACH CHANGE IN DUCT DIRECTION PER IMC-2009.

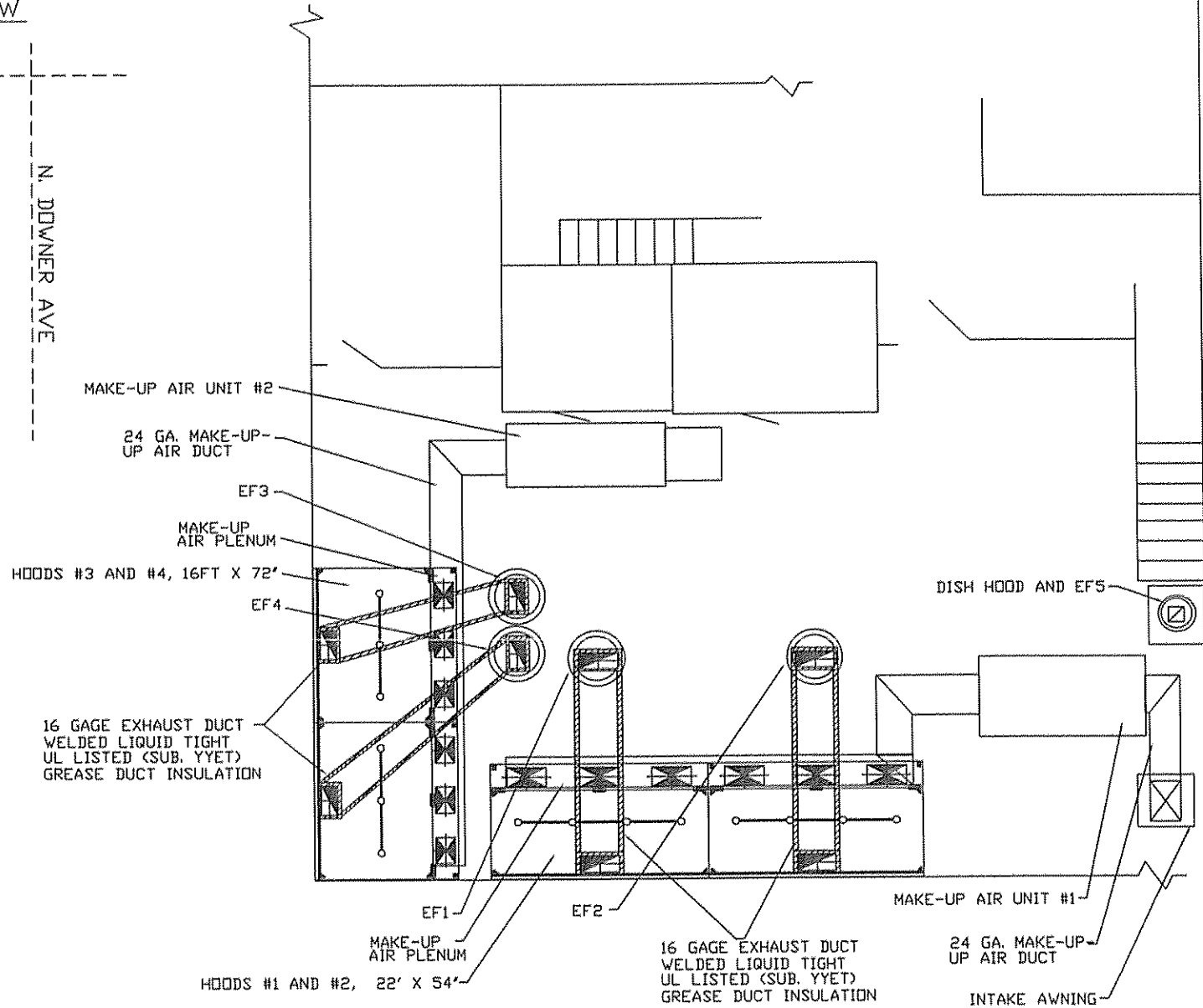
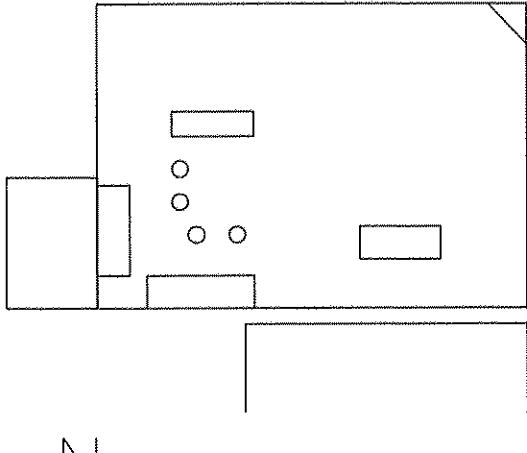
SUPPLY DUCT TO BE GALVANIZED AND FLEX WITH INSULATION PROVIDED IN UNHEATED SPACES.

<i>WALTERS</i> SHEET METAL	<i>LOCATION</i>	
	<i>DATE</i>	<i>JOB #</i>
	<i>DWG #</i>	<i>DRAWN BY</i> CTB
	<i>REV.</i>	<i>SCALE</i> NOT TO SCALE

# GENERAL PLAN VIEW

E. BELLEVUE PL

N. DOWNER AVE



**10FT SEPARATION:**

All exhaust fans discharge points are a min. of 10ft from all intakes. All intakes are a min of 10ft from all discharge/vents.

<h1 style="font-family: cursive;">WALTERS</h1> <p style="font-weight: bold;">SHEET METAL</p>		JOB PIZZA MAN	
		LOCATION	
DATE		JOB #	
DWG #		DRAWN BY CTB	
REV.		SCALE NOT TO SCALE	

**EXHAUST FAN INFORMATION - Job#1743072**

FAN UNIT NO.	FAN UNIT MODEL #	MODEL	TAG	CFM	ESP.	RPM	H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SONES
1	NCA16FA	NCA16FA	EF1	2530	0.800	932	1.000	3	208	3.3	137	11.4
2	NCA16FA	NCA16FA	EF2	2530	0.800	932	1.000	3	208	3.3	137	11.4
3	NCA14FA	NCA14FA	EF3	1880	1.000	1211	0.750	3	208	2.7	118	13.2
4	NCA14FA	NCA14FA	EF4	1880	1.000	1211	0.750	3	208	2.7	118	13.2
5	DU33HFA	DU33HFA	EF5	675	0.560	1281	0.333	1	115	4.1	53	7.5

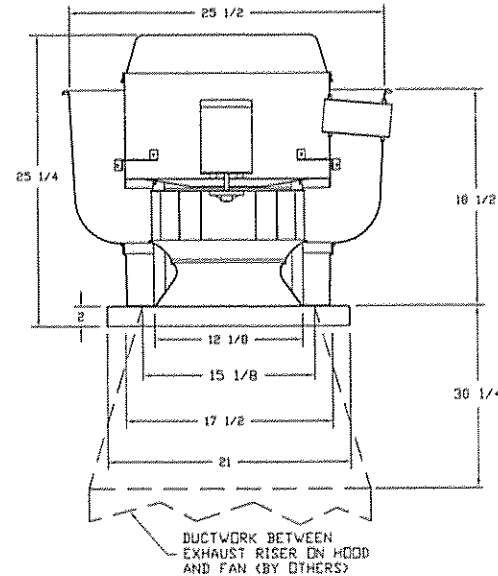
**MUA FAN INFORMATION - Job#1743072**

FAN UNIT NO.	FAN UNIT MODEL #	BLOWER	HOUSING	TAG	CFM	ESP.	RPM	H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SONES
6	A2-D.500-G15	G15-PB	A2-D.500	MUA-1	5000	0.550	1047	5.000	3	208	14.1	836	19.9
7	A2-D.500-G15	G15-PB	A2-D.500	MUA-2	4000	0.550	920	3.000	3	208	9.5	824	15.8

**GAS FIRED MAKE-UP AIR UNIT(S)**

FAN UNIT NO.	ACTUAL AIR DENSITY?	INPUT BTUs	OUTPUT BTUs	TEMP. RISE	REQUIRED INPUT GAS PRESSURE	GAS TYPE
6	YES	542230	498852	93 deg F	7 in. w.c. - 14 in. w.c.	Natural
7	YES	433785	399082	93 deg F	7 in. w.c. - 14 in. w.c.	Natural

**FAN #5 DU33HFA - EXHAUST FAN (EF5)  
(DISHWASHER FAN)**



**FEATURES:**

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

**NORMAL TEMPERATURE TEST**

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.

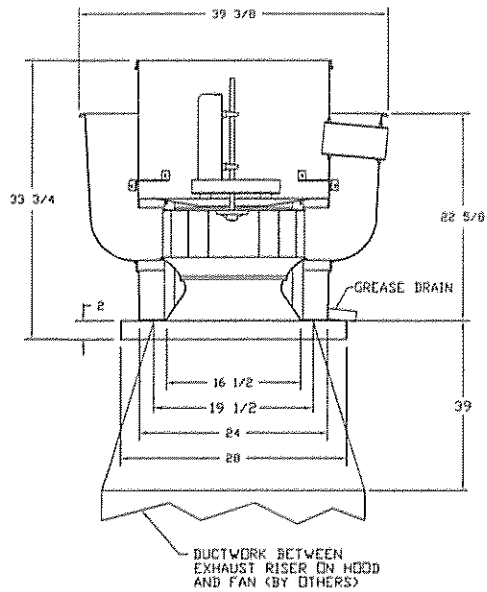
**ABNORMAL FLARE-UP TEST**

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.



JOB Pizza Man	
LOCATION MILWAUKEE, WI	
DATE 3/20/2013	JOB # 1743072
DWG # 7	DRAWN BY jfw
REV.	SCALE 3/8" = 1'-0"

FAN #1 NCA16FA - EXHAUST FAN (EF1)



**FEATURES:**

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- AMCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

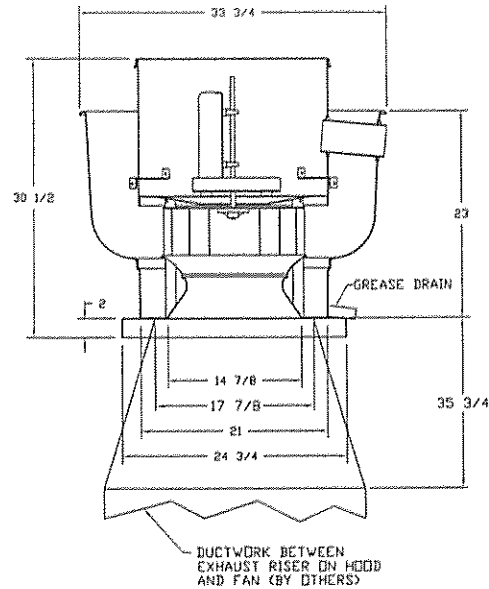
**NORMAL TEMPERATURE TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

**ABNORMAL FLARE-UP TEST**  
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.

**OPTIONS**

GREASE BOX

FAN #3 NCA14FA - EXHAUST FAN (EF3)



**FEATURES:**

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- AMCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

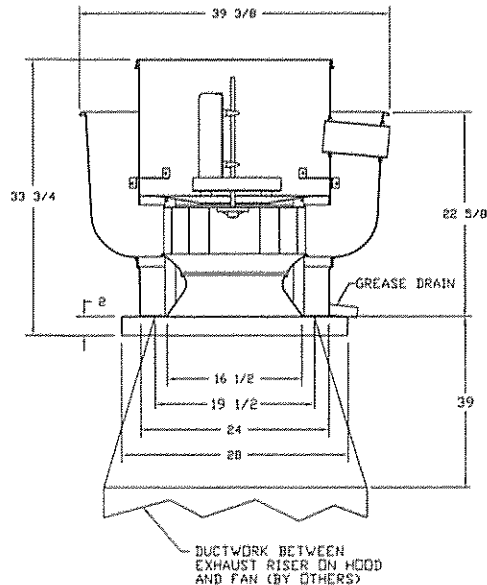
**NORMAL TEMPERATURE TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

**ABNORMAL FLARE-UP TEST**  
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.

**OPTIONS**

GREASE BOX

FAN #2 NCA16FA - EXHAUST FAN (EF2)



**FEATURES:**

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- AMCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

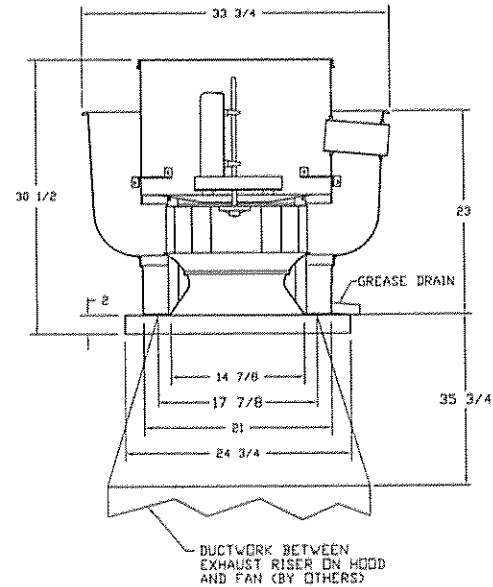
**NORMAL TEMPERATURE TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

**ABNORMAL FLARE-UP TEST**  
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.

**OPTIONS**

GREASE BOX

FAN #4 NCA14FA - EXHAUST FAN (EF4)



**FEATURES:**

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- AMCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

**NORMAL TEMPERATURE TEST**  
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.

**ABNORMAL FLARE-UP TEST**  
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.

**OPTIONS**

GREASE BOX



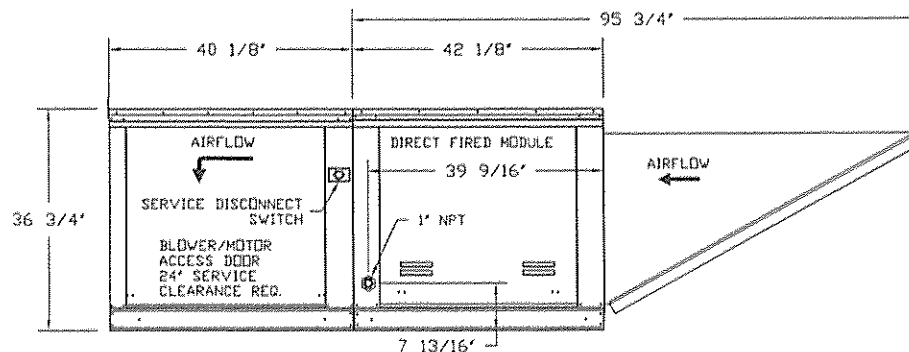
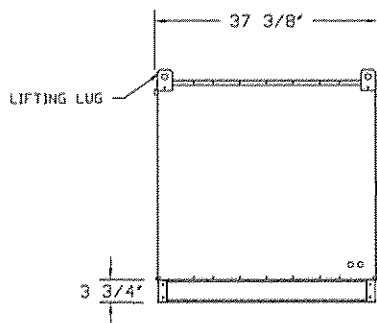
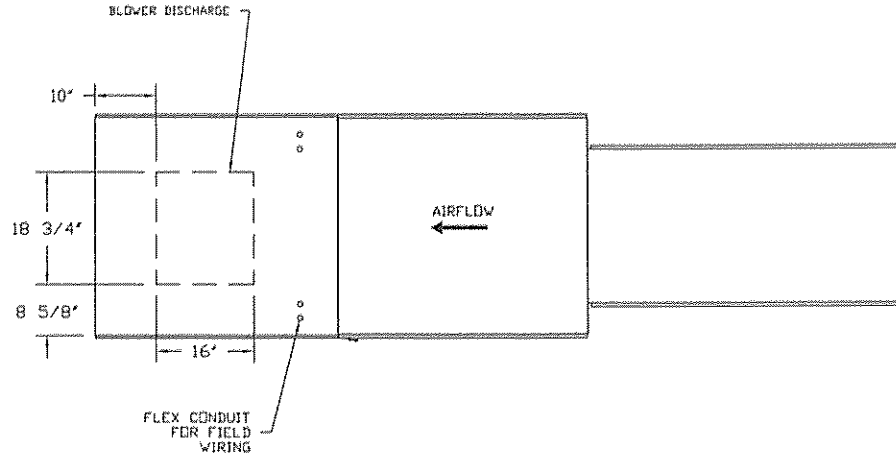
JOB Pizza Man	
LOCATION MILWAUKEE, WI	
DATE 3/20/2013	JOB # 1743072
DWG # B	DRAWN BY Jfw
REV.	SCALE 3/8" = 1'-0"

FAN #6 A2-D.500-G15 - HEATER (MUA-1)

1. DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 15' BLOWER
2. INTAKE HOOD WITH EZ FILTERS
3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT
4. MOTORIZED BACK DRAFT DAMPER 22.75" X 24" FOR SIZE 2 STANDARD & MODULAR DIRECT FIRED HEATERS W/EXTENDED SHAFT, STANDARD GALVANIZED CONSTRUCTION, 3/4" REAR FLANGE, LF120S ACTUATOR INCLUDED
5. COOLING INTERLOCK RELAY, 24VAC CDIL, 120V CONTACTS. LOCKS OUT BURNER CIRCUIT WHEN AC IS ENERGIZED.
6. LOW FIRE START. ALLOWS THE BURNER CIRCUIT TO ENERGIZE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION.
7. GAS PRESSURE GAUGE, 0-35", 2.5" DIAMETER, 1/4" THREAD SIZE
8. GAS PRESSURE GAUGE, -5 TO +15 INCHES WC, 2.5" DIAMETER, 1/4" THREAD SIZE
9. SEPARATE 120VAC WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING VFD IN PREWIRE PANEL OR WITH EMS PACKAGE. PROVIDES SEPARATE 120VAC INPUT TO SUPPLY FAN. THIS 120V SIGNAL MUST BE RUN BY ELECTRICIAN FROM EMS TO MUA SWITCH.

SUPPLY SIDE HEATER INFORMATION:

WINTER TEMPERATURE = -20°F. TEMP. RISE = 93°F.  
 BTUs CALCULATED OFF ACTUAL AIR DENSITY  
 OUTPUT BTUs AT ALTITUDE OF 0.0 Ft. = 498852  
 INPUT BTUs AT ALTITUDE OF 0.0 Ft. = 542230



**CAPTIVEWIRE**

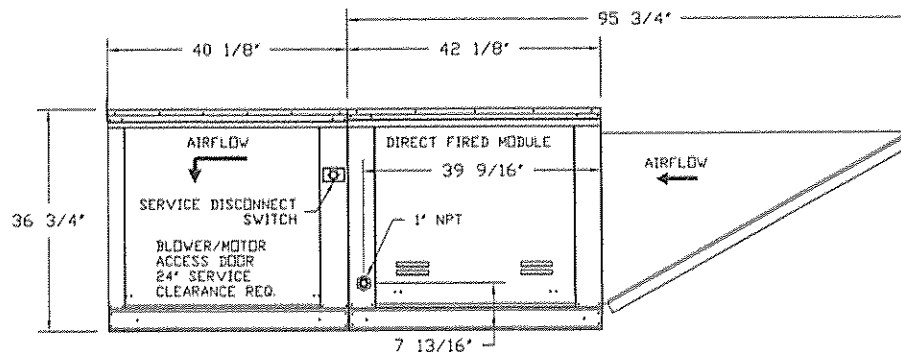
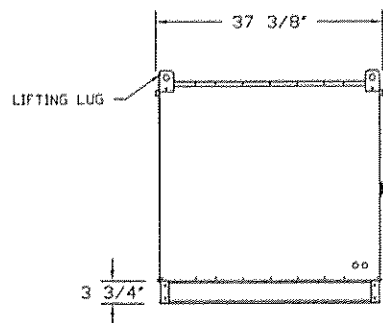
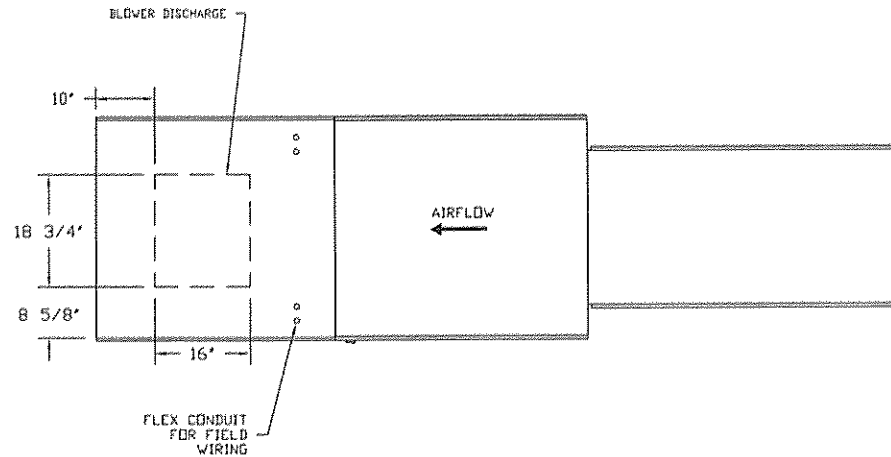
JOB Pizza Man	
LOCATION MILWAUKEE, WI	
DATE 3/20/2013	JOB # 1743072
DWG # 9	DRAWN BY jfw
REV.	SCALE 3/8" = 1'-0"

FAN #7 A2-D.500-G15 - HEATER (MUA-2)

1. DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 15' BLOWER
2. INTAKE HOOD WITH EZ FILTERS
3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT
4. MOTORIZED BACK DRAFT DAMPER 22.75" X 24" FOR SIZE 2 STANDARD & MODULAR DIRECT FIRED HEATERS W/EXTENDED SHAFT, STANDARD GALVANIZED CONSTRUCTION, 3/4" REAR FLANGE, LF120S ACTUATOR INCLUDED
5. COOLING INTERLOCK RELAY, 24VAC COIL, 120V CONTACTS. LOCKS OUT BURNER CIRCUIT WHEN AC IS ENERGIZED.
6. LOW FIRE START. ALLOWS THE BURNER CIRCUIT TO ENERGIZE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION.
7. GAS PRESSURE GAUGE, 0-35", 2.5" DIAMETER, 1/4" THREAD SIZE
8. GAS PRESSURE GAUGE, -5 TO +15 INCHES WC., 2.5" DIAMETER, 1/4" THREAD SIZE
9. SEPARATE 120VAC WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING VFD IN PREWIRE PANEL DR WITH EMS PACKAGE. PROVIDES SEPARATE 120VAC INPUT TO SUPPLY FAN. THIS 120V SIGNAL MUST BE RUN BY ELECTRICIAN FROM EMS TO MUA SWITCH.
10. PROFILE PLATE CONFIGURATION FOR SIZE 2 DIRECT FIRED UNIT FOR LOW CFM APPLICATIONS.

SUPPLY SIDE HEATER INFORMATION:

WINTER TEMPERATURE = -20°F, TEMP. RISE = 93°F.  
 BTUs CALCULATED OFF ACTUAL AIR DENSITY  
 OUTPUT BTUs AT ALTITUDE OF 0.0 ft. = 399082  
 INPUT BTUs AT ALTITUDE OF 0.0 ft. = 433784



JOB Pizza Man	
LOCATION MILWAUKEE, WI	
DATE 3/20/2013	JOB# 1743072
DWG # 10	DRAWN BY Jfw
REV.	SCALE 3/8" = 1'-0"