

18076069

REVIEWED FOR COMPLIANCE

Performance of this review does not release the applicant from full responsibility to comply with all applicable codes, ordinances and regulations.

**CAPTIVE**  
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Ouzo Bay and Loch Bar  
HOUSTON, TX, 77002

DATE: 5/17/2018  
DWG.#: 3265879  
DRAWN BY:  
SCALE: 3/4" = 1'-0"  
MASTER DRAWING  
SHEET NO. 1

JOHNSON-LANCASTER AND ASSOCIATES, INC.  
FOOD SERVICE EQUIPMENT SPECIALIST  
13031 US Highway 19 N Clearwater, FL 33764 (727) 796-6822

REVISIONS	DESCRIPTION
1	PER HEALTH DEPARTMENT COMMENTS
2	PER HEALTH DEPARTMENT COMMENTS

OUZO RESTAURANT & LOCH BAR  
HOUSTON, TEXAS

DATE: 06/28/2017  
SCALE: 1/4" = 1'-0"  
DRAWN BY: JR  
DESIGNED BY: JR  
PAPER SIZE: 24x36  
SLAB PENETRATION PLAN  
SHEET: FS-7.1

**HOOD INFORMATION - Job#3265879**

HOOD NO.	TAG	MODEL	LENGTH	MAX COOKING TEMP.	EXHAUST PLENUM (RSER(S))					MJA CFM	AC CFM	HOOD CONSTRUCTION	HOOD CONFIG.		
					TOTAL EXH. CFM	WIDTH	LENG.	HEIGHT	DIA.				CFM	VEL.	S.P.
1	Large Broiler Left	5412 SND-2-ACSP-F	8' 5"	600 Deg.	2500	10"	24"	4"	2500	1500	-0.879"	1800	399	430 SS Where Exposed	LEFT FRONT
2	Large Broiler Right	5412 SND-2-ACSP-F	8' 6"	600 Deg.	2500	10"	24"	4"	2500	1500	-0.879"	1800	399	430 SS Where Exposed	RIGHT FRONT
3	Fryers Left	5412 SND-2-ACSP-F	8' 6"	600 Deg.	2500	10"	24"	4"	2500	1500	-0.879"	1800	399	430 SS Where Exposed	LEFT BACK
4	Fryers Right	5412 SND-2-ACSP-F	8' 5"	450 Deg.	2000	10"	19"	4"	2000	1516	-0.675"	1200	399	430 SS Where Exposed	RIGHT BACK

**PATENT NUMBERS**  
AC-PSP (United States) - US Patent 7,963,830 B2  
AC-PSP (Canada) - CA Patent 2820559  
AC-PSP (Canada) - CA Patent 2520330

**FOR QUESTIONS, CALL**  
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**HOOD INFORMATION**

HOOD NO.	TAG	TYPE	FILTER(S)				LIGHTS				UTILITY CABINET(S)				FIRE HOOD HANGING WEIGHT		
			QTY.	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	QTY.	TYPE	WIRE GUARD	LOCATION	SIZE	TYPE	SIZE	ELECTRICAL MODEL #		SWITCHES QUANTITY	
1	Large Broiler Left	Captrate Solo Filter	6	20"	16"	85% See Filter Spec.	3	LSS Series E26	NO	Wall Mt	20"x66"x24"	Electric Wet Chemical	3.0/3.0/3.0/3.0	DCV-1111	1 Light 1 Fan	YES	645 LBS
2	Large Broiler Right	Captrate Solo Filter	6	20"	16"	85% See Filter Spec.	3	LSS Series E26	NO							YES	574 LBS
3	Fryers Left	Captrate Solo Filter	6	20"	16"	85% See Filter Spec.	3	LSS Series E26	NO							YES	571 LBS
4	Fryers Right	Captrate Solo Filter	6	20"	16"	85% See Filter Spec.	3	LSS Series E26	NO							YES	502 LBS

**HOOD OPTIONS**

HOOD NO.	TAG	OPTION
1	Large Broiler Left	FIELD WRAPPER 18.00" High Front BACKSLASH 80.00" High X 204.00" Long 430 SS Vertical LEFT SIDESPLASH 92.00" High X 54.00" Long 430 SS Vertical RIGHT END STANDOFF(FIN/SLP) 1" Wide 54" Long Insulated BALANCE DAMPERS SENSOR-CV
2	Large Broiler Right	FIELD WRAPPER 18.00" High Front, Right BACKSLASH 80.00" High X 204.00" Long 430 SS Vertical RIGHT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 68" High Insulated 430 SS SENSOR-CV
3	Fryers Left	FIELD WRAPPER 18.00" High Front, Left BACKSLASH 80.00" High X 204.00" Long 430 SS Vertical LEFT VERTICAL END PANEL 27" Top Width, 21" Bottom Width, 68" High Insulated 430 SS SENSOR-CV
4	Fryers Right	FIELD WRAPPER 18.00" High Front RIGHT SIDESPLASH 92.00" High X 54.00" Long 430 SS Vertical RIGHT END STANDOFF(FIN/SLP) 1" Wide 54" Long Insulated BALANCE DAMPERS SENSOR-CV

**PERFORATED SUPPLY PLENUM(S)**

HOOD NO.	TAG	POS.	LENGTH	WIDTH	HEIGHT	TYPE	RSER(S)				
							WIDTH	LENG.	DIA.	CFM	S.P.
1	Large Broiler Left	Front	102"	28"	6"	MJA	12"	20"	600	0.194"	
							MJA	12"	20"	600	0.194"
							MJA	12"	20"	600	0.194"
							AC	8"	133	0.055"	
2	Large Broiler Right	Front	102"	28"	6"	MJA	12"	20"	600	0.194"	
							MJA	12"	20"	600	0.194"
							MJA	12"	20"	600	0.194"
							AC	8"	133	0.055"	
3	Fryers Left	Front	102"	26"	6"	MJA	12"	20"	600	0.194"	
							MJA	12"	20"	600	0.194"
							MJA	12"	20"	600	0.194"
							AC	8"	133	0.055"	
4	Fryers Right	Front	102"	26"	6"	MJA	12"	24"	600	0.162"	
							MJA	12"	24"	600	0.162"
							MJA	12"	24"	600	0.162"
							AC	8"	133	0.055"	

**SPECIFICATION: CAPTRATE GREASE-STOP SOLO FILTER**

THE CAPTRATE GREASE-STOP SOLO FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE 5-BAMBLE DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAMBLE DESIGN TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNELS.

UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.

THE CAPTRATE GREASE-STOP SOLO WAS TESTED TO ASTM STANDARD ASTM F2519-05.

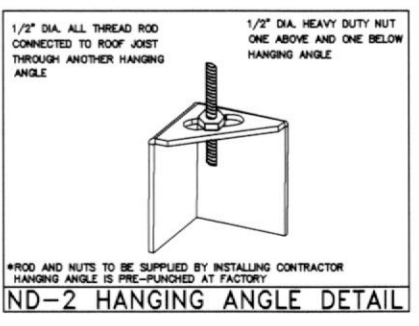
EFFICIENCY VS. PARTICLE DIAMETERS

PRELIMINARY DROP VS. FLOW RATE

CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH:  
NSF #96  
UL STANDARD #2  
UL STANDARD #18M  
INT. MECH. CODE (IMC)  
LCC 5049

**ETL LISTING DESCRIPTION BLOCK**  
THE CAPTIVE AIRE MODEL ND HAS BEEN E.T.L. TESTED, LISTED, AND APPROVED TO EXHAUST A MINIMUM OF 150/200/250 CFM PER LINEAR FOOT OVER 450/600/700 DEGREE COOKING EQUIPMENT

**ETL LISTING DESCRIPTION BLOCK**  
THE CAPTIVE AIRE MODEL VH HAS BEEN E.T.L. TESTED, LISTED, AND APPROVED TO EXHAUST A MINIMUM OF 100 CFM PER LINEAR FOOT OVER 700 DEGREE EQUIPMENT



**CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH**  
NSF #96  
UL 710 & UL710 STANDARDS  
E.T.L. LISTED 3054804-001

