

# HIMALAYAN SOLUTIONS

For Professional Engineering Services

Date: November 6, 2021

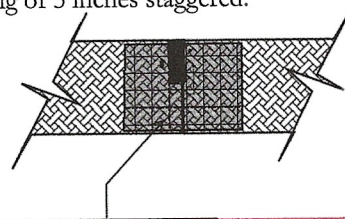
**RE: Venthood Support**  
**Permit number: PB 20-10981**  
**Address: 5617 McCart St., Fort Worth, TX 76133**  
**Job Number: HS20-003**  
**Field Inspection of existing Venthood Support, Fryer and Grills**

We are writing this letter in refers to the existing equipment on the above-mentioned property. The venthood, fryer and grills are relocated from the adjacent building/convenience store.

**Source of data:** Field inspection was performed to inspect the existing venthood and the support. The venthood was hung from the existing wooden truss using all threaded rod (ATR) on 4 corners. One end of ATR was attached to the venthood corners and other end was connected to the truss using metal bracket. The trusses supporting the venthood was reinforced by nailing plywood board on both sides. The fryer and grill are placed on the concrete floor.

**Results:** Based on our field evaluation, below are the finding and recommendations:

- a) The existing reinforced truss will be able to support the relocated venthood after completing the following recommendations:
- 1) The existing plywood nailed on the either side of the truss has openings, notches, or cuts. Therefore, all the opening, notches or cuts shall be covered by same sized plywood extended at least 6 inches from the edge of the opening all sides. The new plywood shall be nailed using 6d nails in 2 columns on each side with a maximum spacing of 3 inches staggered.



New Plywood piece to cover existing cuts (extended min. 6" from the edge of the cut) nailed using 6d nails in two columns each side w/ max. spacing 3 inches staggered

- b) The relocated fryer and grill will be directly placed over the existing concrete slab which is acceptable.

**Disclaimer:** General contractor shall be responsible for means and methods for all construction and should follow all safety guidelines as per OSHA Standard. The scope of this inspection or letter does not include the structural analysis and inspection of entire building structure. Only the localized area where the venthood is located is inspected and is under the scope of this letter. For any changes than existing condition, the building and roof shall be reanalyzed by a professional engineer.

Please contact us if additional clarifications are needed.

Sincerely,

Ajay R Bagale, P.E.  
Structural Engineer  
TX PE# 120320



Enclosures: Provided Venthood, Fryer and Grill Cutsheets

Website: [www.himalayan-solutions.com](http://www.himalayan-solutions.com)



Email: [himalayan.solutions.llc@gmail.com](mailto:himalayan.solutions.llc@gmail.com)

TX Registration Number: F-21904  
7432 Durand Drive, Irving, TX 75063



# MODEL 40S

## ECONOMY TUBE-FIRED GAS FRYERS

*Xavier Chapa*

XAVIER CHAPA ENGINEERING/SURVEYING  
FIRM NO F-9156

### STANDARD SPECIFICATIONS

#### CONSTRUCTION

- Welded tank, pressure blasted for a smoother surface. This "peened" finish provides for easier cleaning, no welding scorch marks, and high tolerances at pressure 9/1/2021 points.
- The cabinet front, door and tank are constructed of stainless steel with galvanized sides and back.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion efficiency.
- Standing pilot light design provides a ready flame when heat is required.

#### CONTROLS

- Millivolt thermostat maintains temperature between 200°F (93°C) and 400°F (204°C).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit automatically shuts off all gas flow if the fryer temperature exceeds 450°F (232°C) ±15°F (±9.4°C)

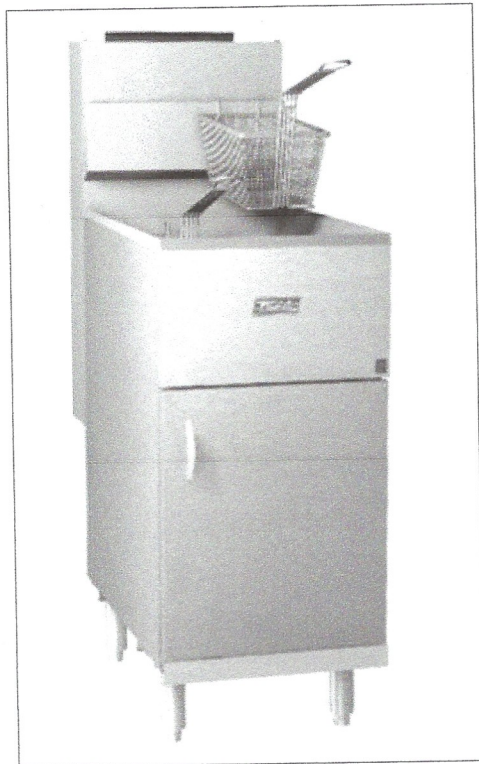
#### OPERATIONS

- Standing pilot and thermostat maintain temperature automatically at the selected temperature (between 200°F (93°C) and 400°F (204°C)).
- Front 1-1/4" NPT drain, for quick draining.

#### APPROVALS

CSA Approved  
NSF Listed

MEA Approved



#### STANDARD ACCESSORIES

- Two nickel plated oblong, wire mesh baskets
- One nickel plated tube rack
- One drain line clean-out rod
- One drain extension
- Built-in heat deflector
- 6" (15.24 cm) legs, adjustable
- Cabinet - Stainless steel front and door,
- Galvanized sides and back
- Tank - Stainless steel

#### AVAILABLE OPTIONS & ACCESSORIES

- Casters. Set of 4, with 2 locking
- Triple baskets
- Cover
- Stainless steel sides and back.

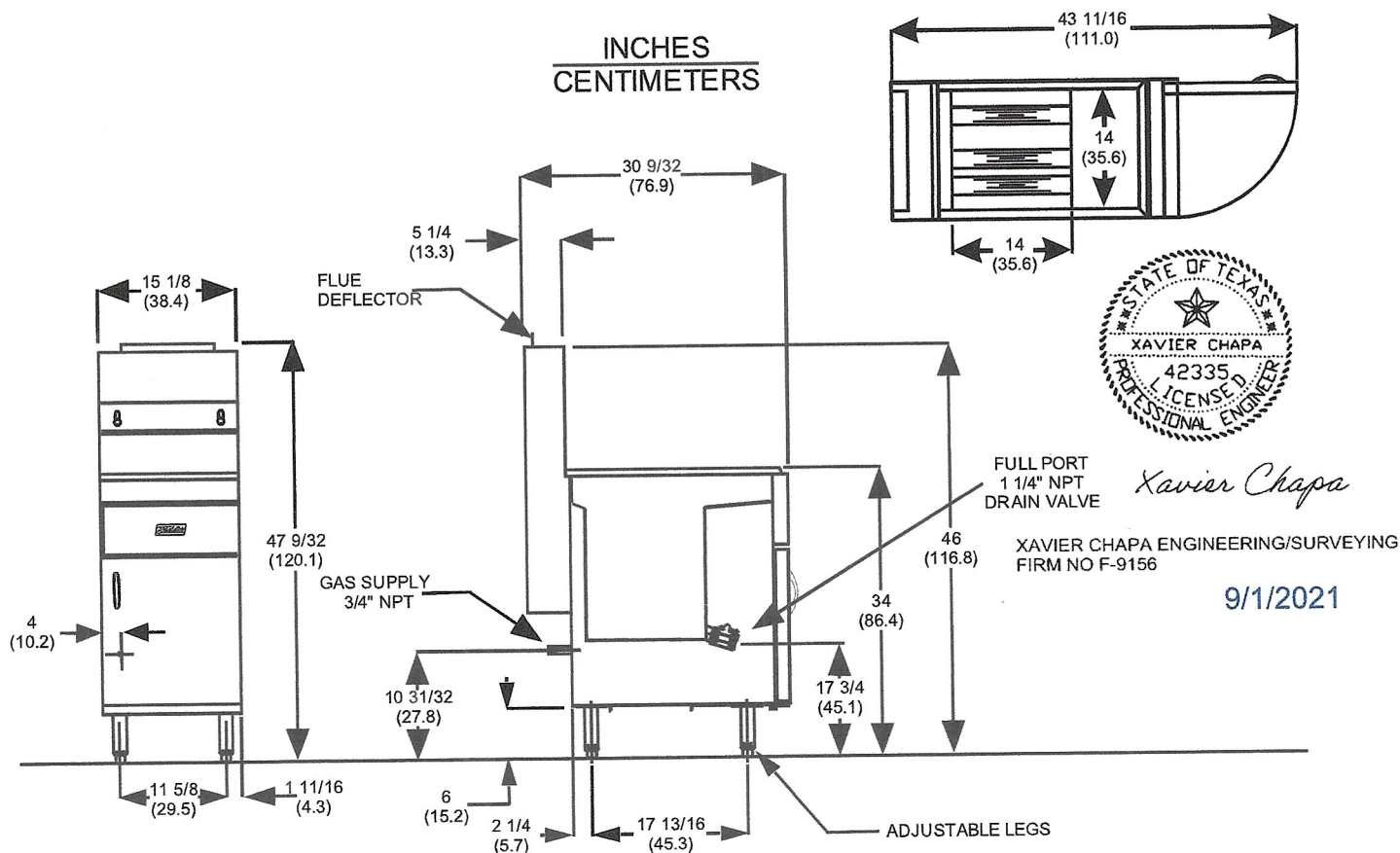
Find this product at:

**Central**  
RESTAURANT PRODUCTS

1-866-285-1252



# MODEL 40S ECONOMY TUBE-FIRED GAS FRYERS



*Xavier Chapa*

FULL PORT  
1 1/4" NPT  
DRAIN VALVE

XAVIER CHAPA ENGINEERING/SURVEYING  
FIRM NO F-9156

9/1/2021

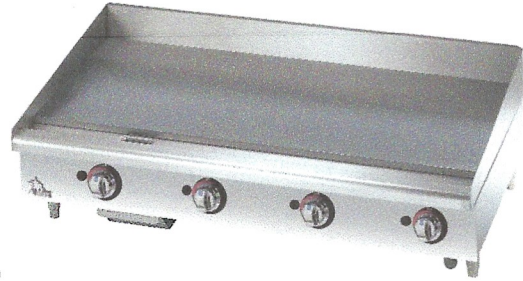
ELECTRICAL		OIL CAPACITY
Description	Voltage/Phase/HZ	
	120/1/60	24/1/50
	AMPS/EA	AMPS/EA
No electrical options available.		40 to 45 pounds (18.2 to 20.5 KG)
GAS CONSUMPTION		SHIPPING INFORMATION
105,000 BTU's/Hour (26,460 Kcal) Available in Natural or Propane Gas. For other Fuel types, contact your Dealer/Distributor.		170 pounds (77 KG) / 17.0 cubic feet (0.48 cubic meters)
PERFORMANCE CHARACTERISTICS		
Cooks 72 lbs (32.7 KG) of fries per hour Frying area is 14" x 14" (35.6 cm x 35.6 cm)		
SHORT FORM SPECIFICATION		
Provide Frialator Model 40S tube-fired gas fryer. Fryer shall have an atmosphere burner system combined with three stainless steel heat tubes utilizing high temperature alloy stainless steel baffles. Fryer shall have a deep cool zone; minimum 20% of total oil capacity. Fryer cooking area shall be 14" x 14" (35.6 cm x 35.6 cm) with a cooking depth of 2 3/4" (7.00 cm). Heat transfer area shall be a minimum of 588 square inches (3,794 sq cm). Provide accessories as follows:		
TYPICAL APPLICATION		
Frying a wide variety of foods in a limited amount of space. Frying that requires a medium volume production rate.		

**STAR.** Star Manufacturing

*New* **STAR-MAX<sup>®</sup> MANUAL GAS GRIDDLES**  
**Models 615MF, 624MF, 636MF & 648MF**

**Features/Benefits:**

- ★ Manual control with standing pilot for the budget-minded operator and experienced chefs who prefer the "feel" of a manual control.
- ★ Available in 15", 24", 36" and 48" widths to meet your space and volume requirements.
- ★ *NEW* highly polished 1" thick polished steel plate for superior heat distribution, fast recovery and energy efficient operation.
- ★ *NEW* longer lasting, heavy-duty metal knobs.
- ★ Double wall construction and enclosed bottom helps reduce heat loss.
- ★ Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone.
- ★ *NEW* custom designed 28,300 BTU aluminized steel U-shaped burner every 12" of cooking surface provide even heat distribution.
- ★ Heavy-duty body construction with stainless steel front, bull nose and 4-1/2" high tapered splash guard.
- ★ Spatula wide 3-1/4" front grease trough and grease chute for easier cleaning.
- ★ Large 4-1/2 quart stainless steel grease drawer.
- ★ Gas convertible in the field with conversion kit supplied. Units are shipped Natural Gas.
- ★ Heavy-duty 4" adjustable legs to fit your countertop line-up requirements.



**Model 648MF**

**Applications:**

Star-Max Manual Gas Griddles are a perfect match for the budget minded operator. For breakfast, lunch or dinner, the Star-Max manual control griddles out-perform the competition.

**Quality Construction:**

Star-Max Manual Gas Griddles feature 1" thick polished steel griddle plate, 4-1/2" high wrap-around stainless steel splash guard and 3-1/4" wide front access grease trough with 4-1/2 quart grease drawer capacity. Includes a 28,300 BTU aluminized steel burner every 12" of width controlled by manual control valve with standing pilot light, 3/4" N.P.T. male gas connection with convertible pressure regulator, and 4" adjustable legs. These units are approved for installation within 6" of non-combustible surfaces. Griddles operate on Natural or Propane gas.

*New* **Warranty:**

Star-Max Manual Gas Griddles are covered by Star's **TWO YEAR** parts and labor warranty.



Star-Max<sup>®</sup> Manual Gas Griddles

**Star Manufacturing** - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800  
 Phone: (314) 678-6303 - FAX: (314) 781-5445 - [www.star-mfg.com](http://www.star-mfg.com)

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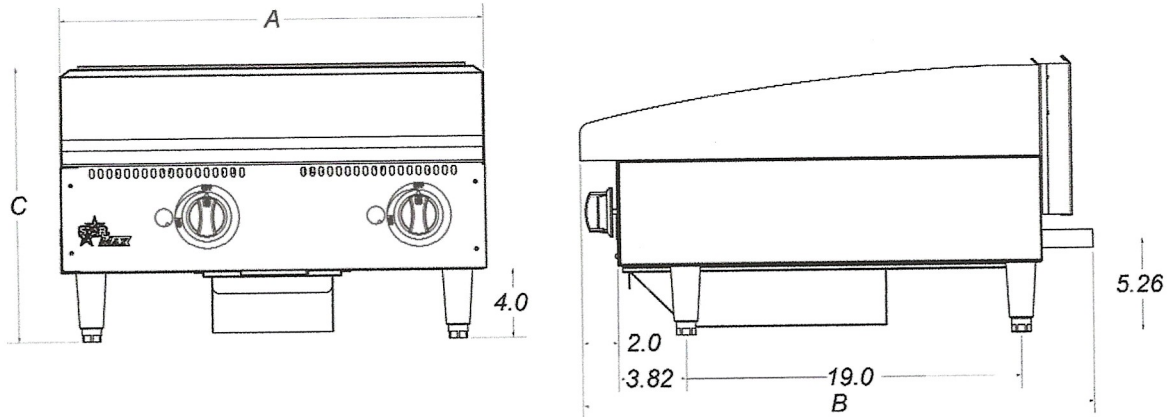




**STAR** Star Manufacturing

Star-Max® Manual Gas Griddles

*New* **STAR-MAX® MANUAL GAS GRIDDLES**  
**Models 615MF, 624MF, 636MF & 648MF**



**Specifications**

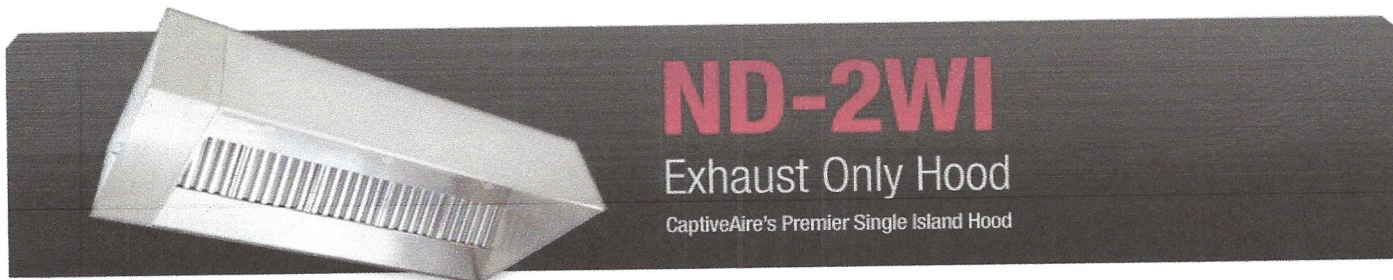
Model No.	Dimensions				Controls	BTU	Grid Area	Plate Thickness Inches (cm)	Approximate Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	(D) Leg Width Inches (cm)					Installed lbs. (kg)	Shipping lbs. (kg)
615MF	15 (38.1)	29 (73.7)	15-1/2 (39.4)	11-3/4 (29.8)	1	28,300	304 sq. in. 1961.4 sq cm	1 (2.5)	126 (57.2)	90 (40.8)
624MF	24 (61.0)	29 (73.7)	15-1/2 (39.4)	20-3/4 (52.7)	2	56,600	498 sq. in. 3213.4 sq cm	1 (2.5)	165 (74.8)	175 (79.4)
636MF	36 (91.4)	29 (73.7)	15-1/2 (39.4)	32-3/4 (83.2)	3	84,900	747 sq. in. 4819.6 sq cm	1 (2.5)	247 (112.0)	262 (118.8)
648MF	48 (121.9)	29 (73.7)	15-1/2 (39.4)	44-3/4 (113.7)	4	113,200	996 sq. in. 6426.2 sq cm	1 (2.5)	330 (144.7)	350 (158.8)

**Typical Specifications**

Gas griddles are constructed with a stainless steel front panel and double wall aluminized steel side panels. Griddle plate is 1" (2.54 cm) thick steel plate with 4-1/2" (11.4 cm) high tapered wrap-around stainless steel splash guard. Unit has 3-1/4" (8.3 cm) wide front grease trough with grease chute and a 4-1/2 qt. (4.257 L) stainless steel grease drawer. Unit is equipped with a 28,300 BTU aluminized steel burner for every 12" (30.5 cm) of width and is controlled by a manual control valve. Valve knobs are protected by a stainless steel bull nose front. A standing pilot is provided. Griddles are supplied with 4" (10.2 cm) high die cast nickel-plated legs have a 1-3/8" (3.5 cm) adjustment. Gas connection is a 3/4" (1.3 cm) N.P.T. male with a convertible pressure regulator. Units are approved for installation within 6" (15.2 cm) of combustible and non-combustible surfaces and are UL Gas Certified and UL Sanitation listed. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

**Star Manufacturing** - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800  
 Phone: (314) 678-6303 - FAX: (314) 781-5445 - [www.star-mfg.com](http://www.star-mfg.com)



The ND-2WI Series is a Type I, Single Island Hood for use over 450°F, 600°F and 700°F cooking surface temperatures. Single island hoods are used over cooking equipment where no walls exist or for display cooking.

## Fully Integrated Package

CaptiveAire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application, or provided as part of a FULLY INTEGRATED PACKAGE designed by CaptiveAire and pre-engineered for optimum performance. The package consists of the hood, an integral utility cabinet, factory pre-wired electrical controls, and a listed fire suppression system. Other options include a listed exhaust fan, a listed make-up air unit and listed, factory-built ductwork.

## Advantages

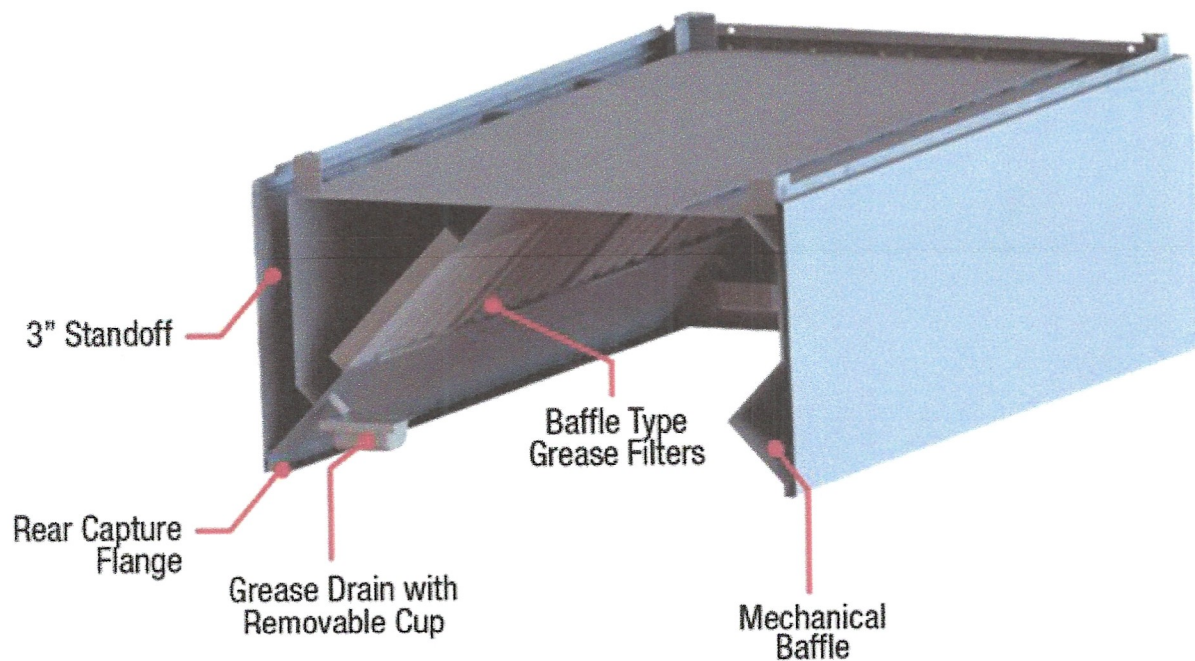
- ▶ **ETL Listed:** ETL Listed for use over 450°F, 600°F and 700°F cooking surface temperatures, which provides flexibility in designing kitchen ventilation systems. ETL Listed to US and Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- ▶ **Capture and Containment:** Insulated, double-wall rigid front has aerodynamic design that reduces radiant heat into kitchen, prevents condensation and provides exceptional capture and containment of cooking vapors. Rear capture flange to help aid in the capture and containment of heat and effluent generated by cooking process.
- ▶ **Construction:** Construction shall be Type 430 stainless steel with option of Type 304 available. Fully welded and polished corners. All four sides of the hood will be finished sides. Hood shall include a rear flange to improve capture efficiency.
- ▶ **Controls:** Hoods can be equipped with modular utility cabinets and end standoffs. Optional listed light and fan control switches flush mounted and pre-wired through electrical chase way.
- ▶ **Convenient Design:** Factory pre-wired lighting to illuminate the cooking surface is accessible from the bottom of the hood. Fitted with UL Listed, pre-wired, incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb. Pre-punched hanging angles on each end of hood and additional set provided for hoods longer than 12'.
- ▶ **Grease Extraction:** All hoods come standard with stainless steel baffle filters and a deep grease trough which allows for easy cleaning. Captrate Combo® and Captrate Solo® filters are optional. Grease drain system with removable 1/2 pint cup for easy cleaning. Standard filter stops eliminate gaps between filters.
- ▶ **Reduced Lead Times and Shipping Costs:** Produced on a high volume assembly line at one of five manufacturing facilities to reduce lead times and shipping costs.
- ▶ **Optional Make-Up Air:** Make-up air can be supplied through optional front and/or side plenums (ND-2WI Series with PSP or AC-PSP Accessory).
- ▶ **Optional Self Cleaning Technology:** The Self Cleaning Hood option adds a spray bar that extends the full length of the hood immediately behind the filters. The system cleans grease from the plenum and portion of the duct with the daily hot water spray cycle.
- ▶ **Optional CORE Protection:** The CORE Fire Protection System is an automatic, pre-engineered fire suppression system which is ETL listed to UL Standard 300. The CORE Protection System is designed to provide primary coverage for ventilating equipment including hoods, ducts, plenum and filters.

## Performance

Avg. Cooking Surface Temp. (°F)	Configuration	Min. Exhaust CFM/ft.
450°F	Single Island Hood	269
600°F	Single Island Hood	300
700°F	Single Island Hood	350

Recommended Duct Sizing: Exhaust - Based on 1500 FPM

## Features



## Options

**Utility Cabinet:** Utility Cabinet: Listed for integral side mount and fabricated of same material as hood. Cabinet can house listed fire suppression system and listed, pre-wired electrical controls.

**Perforated Supply Plenum:** Provides low velocity make-up air for the kitchen and is discharged in front, back or sides of the hood. Perforated diffuser plates allow for even air distribution and supply riser includes a volume damper for easy balancing. Side Perforated Supply Plenums can be added to optimize the air flow if necessary.

**Enclosure Panels:** Constructed of stainless steel. Sized to extend from hood top to ceiling, enclosing pipe and hanging parts.

**End Panels:** Should be used to maximize hood performance and eliminate the effects of cross drafts in kitchen. Units constructed of stainless steel and sized according to hood width and cooking equipment. Exposed edges hemmed for safety and rigidity.

**Roof Top Package:** Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side.

**Separate Exhaust and/or Make-Up Air Fans:** ETL Listed single exhaust fan, supply-air fans and curbs available.

**Fire Suppression System:** UL 300 fire suppression system.

**Lighting:** Recessed Incandescent, Recessed Fluorescent, Compact Fluorescent, Recessed LED, Halogen

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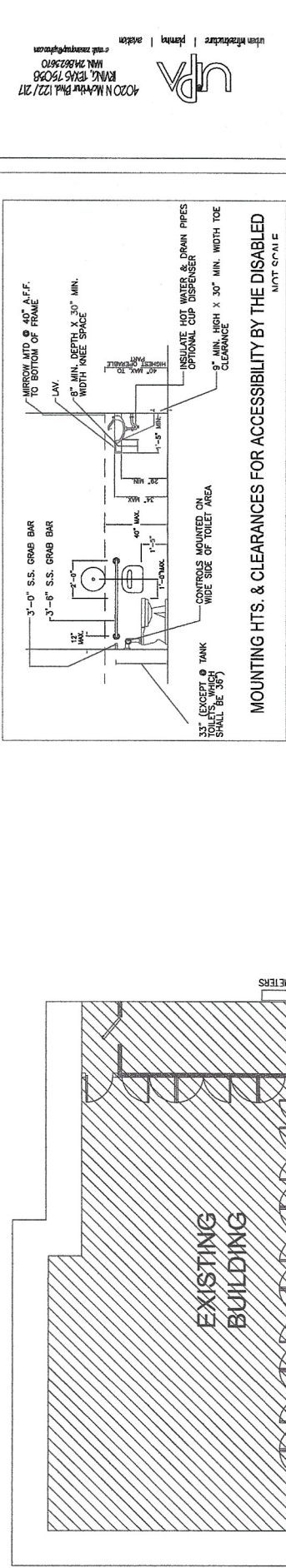
## Certifications

The ND-2WI Model has been certified by ITS. This certification mark indicates that the product has been tested to and has met the minimum requirements of a widely recognized (consensus) U.S. and Canadian products safety standard, that the manufacturing site has been audited, and that the applicant has agreed to a program of periodic factory follow-up inspections to verify continued performance.

Models ND-2WI are ETL Listed under file number 3054804-001 and complies with UL710, ULC710 and ULC-S646 Standards.







EQUIPMENT SCHEDULE		
TAG	DESCRIPTION/MODEL	QTY.
1	36" H X 86" W. WOOD COUNTER	1
2	36" H X 34" W. WOOD COUNTER HANDYCAP	1
3	POINT OF SALE	1
4	WORKING TABLES (PREPARATION)	1
5	STAND ALONE FREEZER (TWO DOOR)	1
6	10' VENT HOOD S/S (BY OTHERS)	1
7	HAND SINK	1
8	PREPARATION SINK 24LX21WX14D	1
9	96" 3-COMPARTMENT SINK 24L+24WX13.5D	1
10	24"X48" ALUMINUM GRILL RACK	1
11	OFFICE EQUIPMENT (OWNERS CHOICE)	1
12	PITCO GAS FRYER	4
13	FLAT GRILL STOVE	1

**GENERAL NOTES:**  
 Furnish and install existing VENT HOOD Type I and all Cooking Equipment including electric and gas installation by registered technician complying all Codes and Requirements

**GENERAL NOTES**

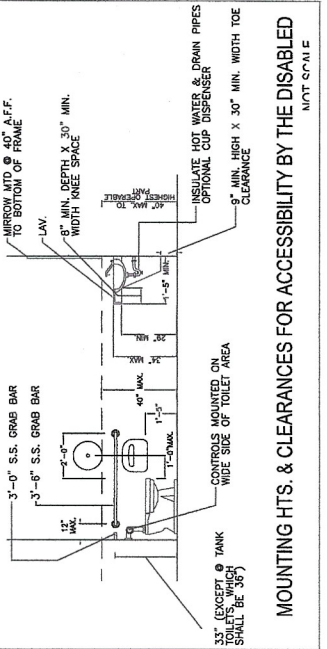
1. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND VERIFYING THE ACCURACY OF ALL DIMENSIONS AND LOCATIONS OF ALL EXISTING CONDITIONS PRIOR TO THE START OF CONSTRUCTION.
2. THESE PLANS ARE INTENDED FOR THE GENERAL CONTRACTOR'S USE ONLY. THE GENERAL CONTRACTOR SHALL VERIFY ALL DIMENSIONS AND LOCATIONS OF ALL EXISTING CONDITIONS PRIOR TO THE START OF CONSTRUCTION.
3. THE GENERAL CONTRACTOR SHALL SUPERVISE ALL WORK AND SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING CONDITIONS AND UTILITIES.
4. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING CONDITIONS AND UTILITIES.
5. IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO PROVIDE ANY ENGINEERING NECESSARY TO THE PERFORMANCE OF WORKS SHOWN ON THESE PLANS AND SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING CONDITIONS AND UTILITIES.

#	DATE	SUBMISSION
1	6-28-2020	ISSUED FOR BIDDING
		REVISION

**PROJECT**  
 Mc CART RETAIL CENTER  
 5617 Mc CART AVE.  
 FORT WORTH, TEXAS

**FLOOR PLAN**  
 PROPOSED

Project #: CZ-053-2020  
 Drawn By: RZ  
 Date: 6.28.2020  
 Scale: 3/16" = 1'-0"



**MOUNTING HTS. & CLEARANCES FOR ACCESSIBILITY BY THE DISABLED**  
 NOT TO SCALE

XAVIER CHAPA ENGINEERING/SURVEYING  
 FIRM NO F-9156

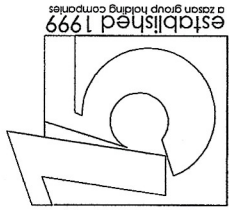


No.	Fire Rating	Description
5	2 hr.	DOUBLE LAYER (resilient) (2) 5/8"(15.9mm) Fire-Shield C Gypsum Wallboard, screw applied Gold Bond Resilient Furring Channel spaced 24" o.c. (610mm) one side only on 2 x 4 (38 mm x 89 mm) studs spaced 24" o.c. (610 mm). Other side (2) 5/8"(15.9mm) Fire-Shield G Gypsum Wallboard screw attached direct to studs 3"(76mm) mineral wool (3pcf) in stud cavity.

**2 HR. FIRE RATED WALL SECTION**  
 NOT TO SCALE

**GENERAL NOTES:**

- 2009 IIC A117.1 Accessible and usable Building and Facilities.
- CHAPTER 9: BUILT-IN Furnishing & Equipment
- 904.3 Sales and Service Counters.
- 904.3.1 Parallel Approach
- 904.3.2 Forward approach
- 904.3.3 A portion of the counter surface 30" minimum in length and 36" maximum in height above the floor shall be provided. A clear floor space complying with Section 305, positioned for a parallel approach to the accessible counter. Knee and toe clearance complying with Section 306 shall be provided under the accessible counter.



4020 N. McArthur Blvd. #122/121  
 FORT WORTH, TEXAS 76108  
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 CDA  
 Urban Infrastructure | Permitting | Analysis