

Tutorial – Week2

This week's primary focus will be on diffusers we will start looking at duct layout as well:

- Diffuser location and flowrate determination
- Diffuser Selection from catalog information
- Duct Routing, Layout and Drawing – the focus will be on establishing duct centerlines.

To help give you some experience with these things, this week's tutorial will consist of the following:

- a. Together we will take a good look at some of the online examples of HVAC drawings. We will be focussed on the position of the diffusers and the way the ductwork has been routed. Take note of the way annotations are done. Specifically note how the following are labeled or have specific symbols assigned to them:
 - Duct centerlines
 - Duct sizes
 - Diffuser types
 - Flow control devices
 - Other important data that must be conveyed to the contractors working on the project.
- b. Using the Restaurant Drawing Handout (provided last week), we will look at:
 - How to break the space up into Ventilation Zones
 - How to locate supply diffusers and return grilles in the ceiling of the space
 - How to run ductwork centrelines from the roof mounted air handing unit and diffusers
- c. We will also start on the process of selecting a diffuser then practice this new skill by selecting a few specific diffusers for the Restaurant.