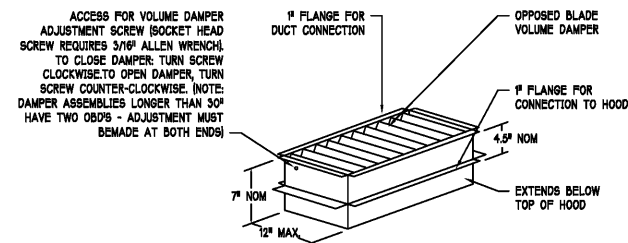
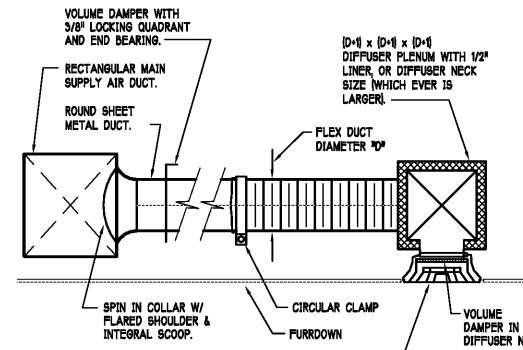


ROD AND NUTS TO BE SUPPLIED BY INSTALLING CONTRACTOR

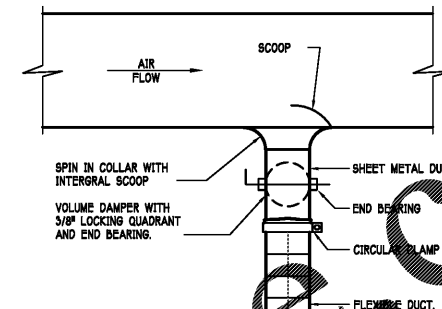
1 HOOD HANGING ANGLE DETAIL
M3 NOT TO SCALE



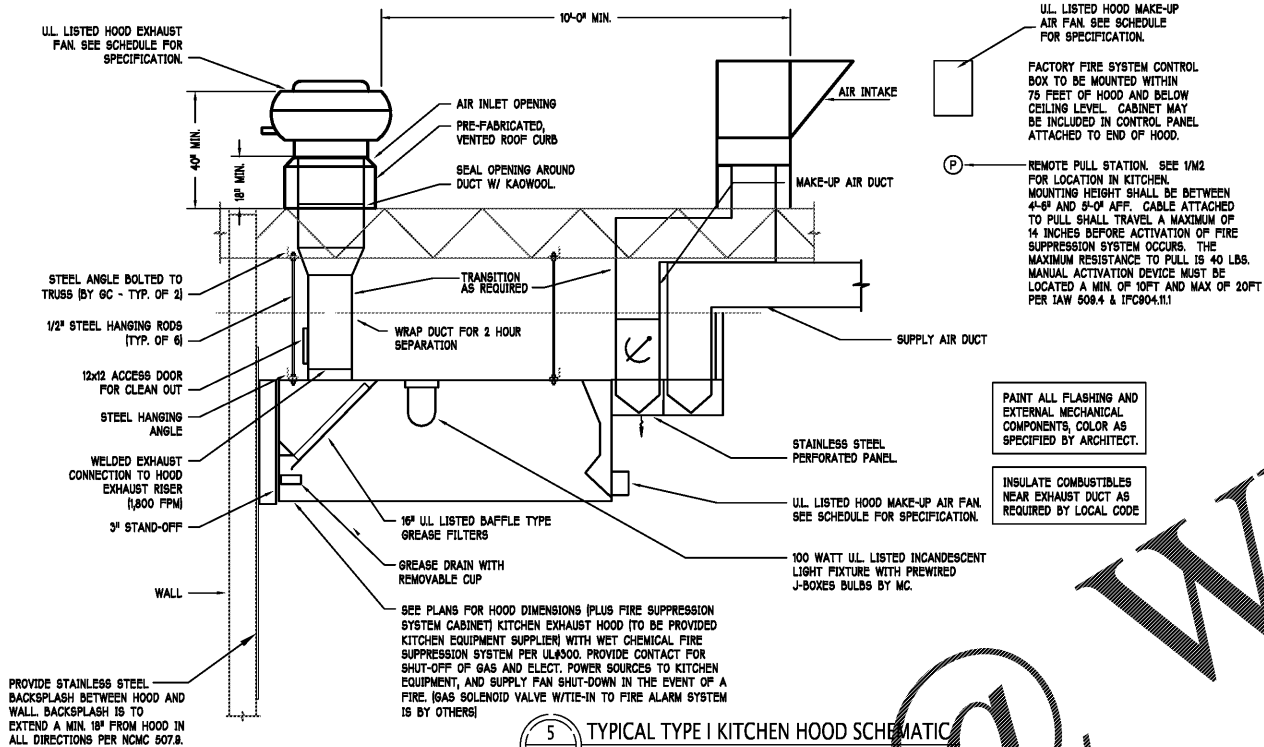
2 HOOD MAKE UP AIR DAMPER
M3 NOT TO SCALE



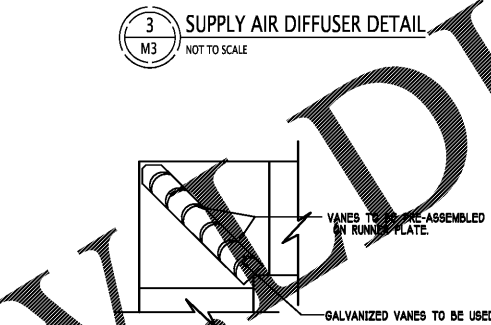
3 SUPPLY AIR DIFFUSER DETAIL
M3 NOT TO SCALE



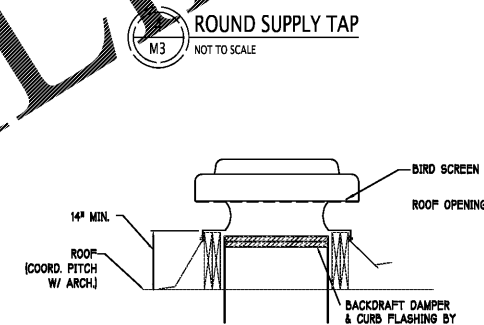
4 ROUND SUPPLY TAP
M3 NOT TO SCALE



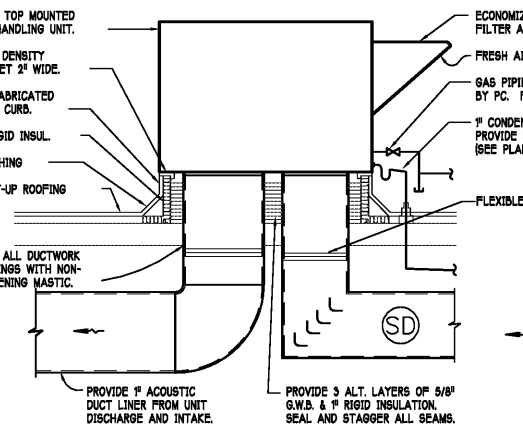
5 TYPICAL TYPE I KITCHEN HOOD SCHEMATIC
M3 NOT TO SCALE



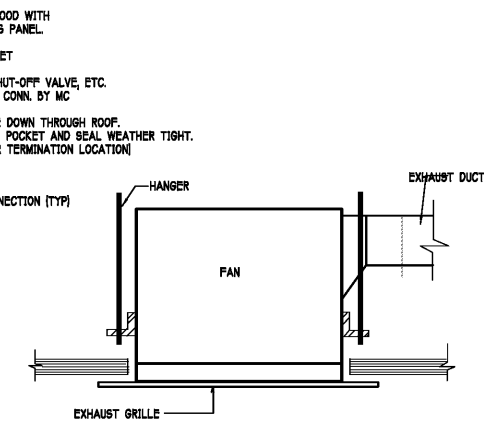
6 SQUARE ELBOW W/TURNING VANES
M3 NOT TO SCALE



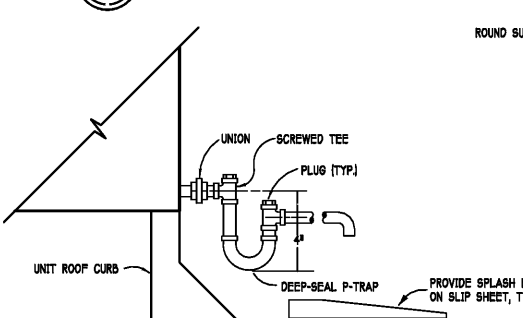
7 GRAVITY ROOF VENT DETAIL
M3 NOT TO SCALE



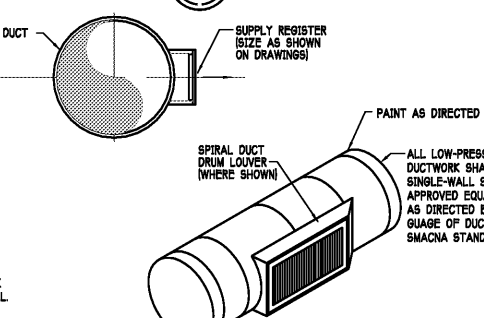
8 ROOF TOP MOUNTED UNIT
M3 NOT TO SCALE



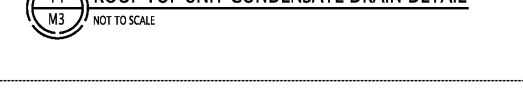
9 EXHAUST FAN DETAIL
M3 NOT TO SCALE



10 THERMAL CERAMICS FIREMASTER XL GREASE DUCT
M3 NOT TO SCALE



11 ROOF TOP UNIT CONDENSATE DRAIN DETAIL
M3 NOT TO SCALE



12 SPIRAL DUCT SUPPLY AIR DETAIL
M3 NOT TO SCALE

KITCHEN HOOD NOTES (TYPE I)

- KITCHEN EXHAUST DUCT TO BE CONSTRUCTED OF 16 GAUGE BLACK IRON W/CONTINUOUS EXTERNAL LIQUID-TIGHT WELDS.
- SLOPE EXHAUST DUCT 1/4" PER FOOT MINIMUM.
- RADIUS THROAT AND ELBOW OF EXHAUST DUCT.
- OFFSETS WITH MINIMUM 6" INNER RADIUS PROVIDE CLEAN-OUTS PER CODE.
- WRAP ENTIRE DUCT W/UL "FIRE MASTER XL" BY THERMAL CERAMICS, FROM HOOD EXHAUST TO FAN DISCHARGE WHERE REQD. FOR CLEARANCES PER CODE.
- DUCT WRAP TO BE INSTALLED PER MFG'S REQUIREMENTS AND UL CLASSIFICATION AND TESTS.
- GC TO SPACE STRUCTURE TO ACCOMMODATE DUCTS W/WRAP AS REQUIRED. MIN 18" OF A TYPE I HOOD SHALL BE NONCOMBUSTIBLE OR SHALL BE LISTED FOR THE APPLICATION & PROVIDE RATED CHASE W/ RATED ACCESS DOOR AS REQUIRED.
- PROVIDE/PROTECT CLEAN-OUTS PER MANUFACTURER AND UL REQUIREMENTS, AND NFPA 96.
- PROVIDE WITH FACTORY PRE-WIRED MOTOR CONTROL PACKAGE.
- INSTALL HOOD AT HEIGHT PER CODE & W/ GREASE FILTER 42" ABOVE FINISH SURFACE.
- HOOD CAPTURE SIZE AND UPRAISE EQUIP. SHALL BE UNDER HOOD PLUS MINIMUM ON ALL EXPOSED SIDES PER CODE. FIELD VERIFY/COORD. HOOD SIZE & FANS CAPACITIES ACTUAL EQUIP. FURNISHED.
- EXHAUST HOOD-DUCT CONNECTION & TRANSITION SIZES SHALL BE COORD. W/HOOD MFG. PRIOR TO FABRICATION.
- INTERLOCK EXHAUST & SUPPLY FAN FROM HOOD FOR SIMULTANEOUS OPERATION.
- PROVIDE #2 CLASS FIRE EXTINGUISHER THAT COMPLIES W/ IFC904.11.6.

KITCHEN HOOD FIRE SUPPRESSION SYSTEM

PROVIDE A PRE-ENGINEERED, WET CHEMICAL, CARTRIDGE OPERATED TYPE FIRE SUPPRESSION SYSTEM. IT SHALL BE A FIXED NOZZLE AGENT DISTRIBUTION NETWORK AND BE UL LISTED (UL4500). THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND REMOTE ACTUATION. THE SYSTEM SHALL BE IN ACCORDANCE WITH NFPA 96. AUTHORITY HAVING JURISDICTION. DISCHARGE NOZZLES WILL PROVIDE COVERAGE OF, BUT NOT LIMITED TO, THE HOOD AREA & EXHAUST DUCT. FURNISH ELECTRIC OPERATING UNIT OFF HOOD. THE SYSTEM SHALL BE AN ANSUL MODEL R-102 OR APPROVED EQUAL.

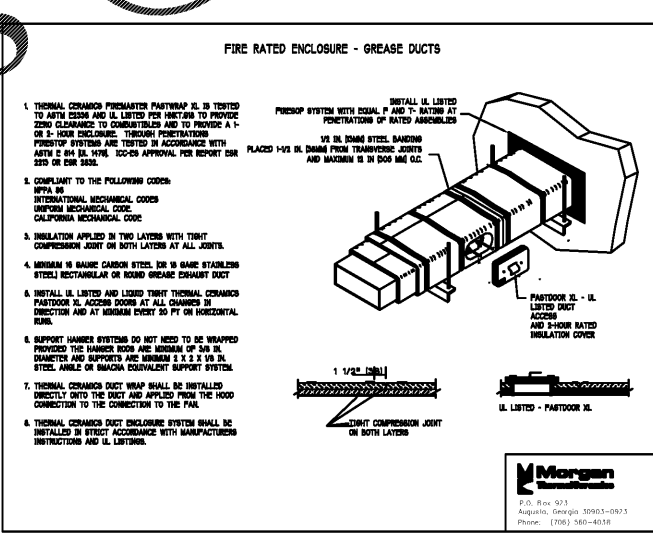
NOTE:
KITCHEN HOOD AND FIRE SUPPRESSION INFORMATION IS PROVIDED FOR INFORMATIONAL PURPOSES ONLY.

- REQUIRED FEATURES:**
- ROOF MOUNTED FANS
 - RESTAURANT MODEL
 - UL 762 200705
 - WEATHERPROOF DISCONNECT
 - THERMAL OVERLOAD PROTECTION
 - UL LISTED HEAT OPERATION HOOD
 - UL LISTED CLASSIFICATION TESTING: CSA APPROVED
- PROVIDED OPTIONS:**
- GREASE CUP
 - HINGED BASE
 - HASP KIT
 - PITCHED CURB (COORDINATE ROOF PITCH W/ ARCH)

NORMAL TEMPERATURE TEST:
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 400F (204C) 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 DEG. F (316 DEG. C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

FIRE RATED ENCLOSURE - GREASE DUCTS



10 THERMAL CERAMICS FIREMASTER XL GREASE DUCT
M3 NOT TO SCALE

Mk	Date	Description