

**EXHAUST FAN INFORMATION - Job#2933344**

FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	HP.	B.H.P.	#	VOLT	FLA	WEIGHT (LBS.)	SONES
1	BROILER	NCA14HPFA	660	1.000	1193	0.500	0.3560	1	115	7.7	134	9.7
2	BLODGETT OVEN	DUS0HFA	900	1.000	1438	0.500	0.3280	1	115	8.4	83	14.7
3	GRIDDLE	DUS0HFA	650	0.800	1233	0.500	0.2070	1	115	8.4	83	11
4	FRYER	DUS0HFA	838	0.750	1268	0.500	0.2250	1	115	8.4	83	11.6
5	RESTROOM	DR12HFA	300	0.350	1128	0.180	0.0620	1	115	2.4	46	5.4

**FAN OPTIONS**

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1	BROILER	1 - Grease Box 1 - Upblast Fan Wheel Access Part 1 - TCW15HP - Teflon Coated HP Wheel.
2	BLODGETT OVEN	1 - Grease Box
3	GRIDDLE	1 - Grease Box
4	FRYER	1 - Grease Box
5	RESTROOM	1 - I 12-BDD Damper

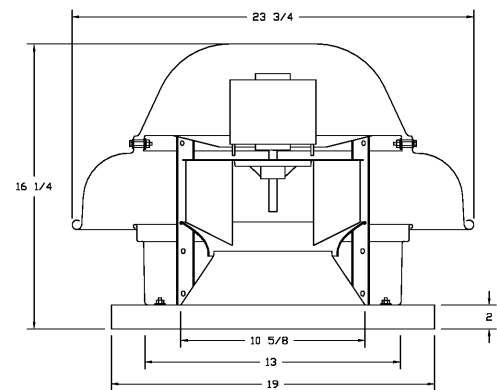
**FAN ACCESSORIES**

FAN UNIT NO.	TAG	EXHAUST				SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT	
1	BROILER	YES							
2	BLODGETT OVEN	YES							
3	GRIDDLE	YES							
4	FRYER	YES							
5	RESTROOM		YES						

**CURB ASSEMBLIES**

NO.	IN FAN	WEIGHT	ITEM	SIZE
1	# 1	36 LBS	Curb	23.000"W x 23.000"L x 20.000"H Vented Hinged
2	# 2	31 LBS	Curb	19.500"W x 19.500"L x 20.000"H Vented Hinged
3	# 3	31 LBS	Curb	19.500"W x 19.500"L x 20.000"H Vented Hinged
4	# 4	31 LBS	Curb	19.500"W x 19.500"L x 20.000"H Vented Hinged
5	# 5	25 LBS	Curb	17.500"W x 17.500"L x 20.000"H

FAN #4 DR12HFA - EXHAUST FAN RESTROOM

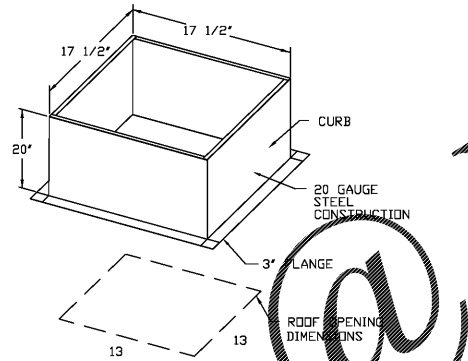


**FEATURES:**

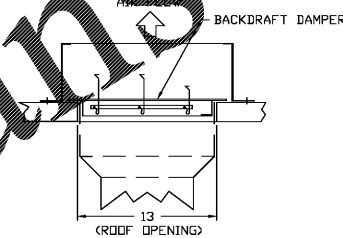
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- UL705
- SAFETY DISCONNECT
- STANDARD BIRD SCREEN
- SPEED CONTROL

**OPTIONS**

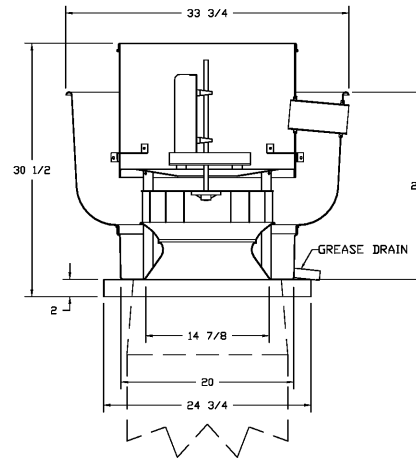
- I 12-BDD DAMPER



**BACKDRAFT DAMPER INSTALLATION**



FAN #1 NCA14HPFA - EXHAUST FAN (BROILER)



**FEATURES:**

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

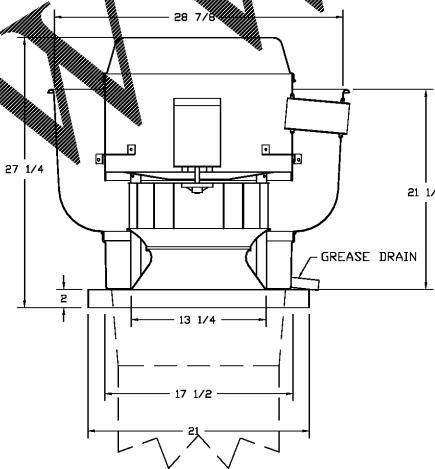
**NORMAL TEMPERATURE TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

**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
- UPBLAST FAN WHEEL ACCESS PART
- TCW15HP - TEFLON COATED HP WHEEL.

FANS #2 (BLODGETT OVEN, GRIDDLE, FRYER) - DUS0HFA EXHAUST FAN



**FEATURES:**

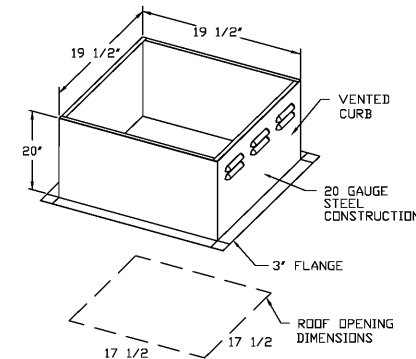
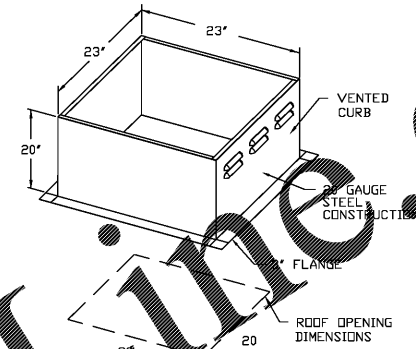
- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

**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.

**OPTIONS**

- GREASE BOX



**REVISIONS**

NO.	DESCRIPTION	DATE

**CAPTIVE**  
National Accounts  
417 North St. Logansport, IN 46847 PHONE: (855) 534-4822 FAX: (774) 722-7213 EMAIL: dam@captive.com

HARDEES T31-MT 4F BATESBURG/LEESVILLE SC  
BATESBURG/LEESVILLE, SC

DATE: 2/24/2017

DWG.#: 2933344

DRAWN BY: RDR

SCALE: 3/4" = 1'-0"

MASTER DRAWING

SHEET NO. 5

NRD Project # 16399

**Hardee's**  
RESTAURANT DESIGNERS  
A CHRYSLER FINANCIAL SERVICES COMPANY  
3500 CARROLLWOOD MILL RD., SUITE 1100  
MERRISVILLE, NORTH CAROLINA 27560  
PH: 919 584 7250 FAX: 919 584 9289  
A Division of Lear Corporation

**Hardee's**  
CHARLES W. HANDEE  
148 CHURCH STREET  
BATESBURG-LEESVILLE, SOUTH CAROLINA 29004

**REVISIONS**

NO.	DESCRIPTION	DATE

**HOOD DETAILS**

DRAWN BY	CHECKED BY	APPROVED BY

CKE SITE ID:  
DATE: 2-28-17

SHEET NUMBER:  
**H5**

**Order Plans**

THIS DRAWING IS PROVIDED FOR REFERENCE ONLY. HOOD CONTRACTOR SHALL SELECT AND CERTIFY ALL EXHAUST/M.U. AIR FANS. ALL SYSTEMS SHALL MEET ALL APPLICABLE REQUIREMENTS OF STATE AND LOCAL CODES AND OTHER REQUIREMENTS AS SHOWN IN DESIGN.