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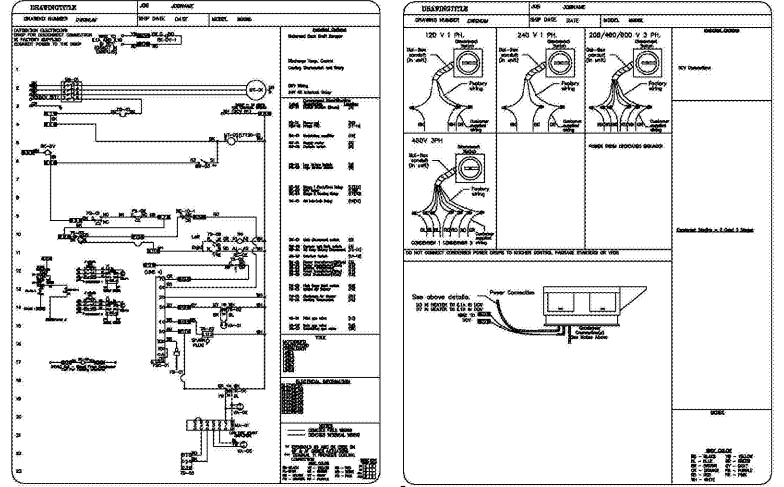
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REVISIONS:

No.	Description	Date

PROJECT: 9202-169779
 DATE: 12/18
 DRAWN BY: CCO
 CHECKED BY: JCC

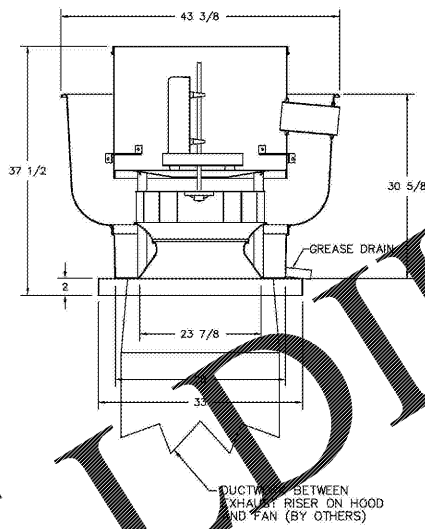
KITCHEN HOODS AND FANS
M-409



FAN #5 A2-D-250-G15-MFU -- HEATER (#402 MUA)
 1. DIRECT GAS FIRED HEATED MAKE UP AIR UNIT WITH 15" BLOWER
 2. INTAKE HOOD WITH EZ FILTERS
 3. SIDE DISCHARGE -- AIR FLOW RIGHT --> LEFT
 4. COOLING INTERLOCK RELAY, 24VAC COIL, 120V CONTACTS. LOCKS OUT BURNER CIRCUIT WHEN AC IS ENERGIZED.
 5. MOTORIZED BACK DRAFT DAMPER 22.75" X 24" FOR SIZE 2 STANDARD & MODULAR HEATER AND UNTEMPERED UNITS W/EXTENDED SHAFT, STANDARD GALVANIZED CONSTRUCTION, 3/4" REAR FLANGE, LF120S ACTUATOR INCLUDED
 6. LOW FIRE START. ALLOWS THE BURNER CIRCUIT TO ENERGIZE WHEN THE MODULATION CONTROL IS IN A LOW FIRE POSITION.
 7. GAS PRESSURE GAUGE, 0-35", 2.5" DIAMETER, 1/4" THREAD SIZE
 8. GAS PRESSURE GAUGE, -5 TO +15 INCHES WC, 2.5" DIAMETER, 1/4" THREAD SIZE
 9. 8 TON, DUAL CIRCUIT (3/5) MODULAR PACKAGED COOLING OPTION FOR SIZE 2 MODULAR PACKAGED UNIT. INCLUDES CONDENSER, DX COIL, FILTER/DRYER KIT, THERMAL EXPANSION VALVE, R410A REFRIGERANT, AND REFRIGERANT PIPING. (2,900 TO 4,800 CFM). NOT BUILT WITH OPPOSITE SIDE CONTROLS OR OPPOSITE AIRFLOW DIRECTION. CONDENSERS REQUIRE SEPARATE 480V, 3 PHASE POWER SUPPLY. CGIL = SE21101D
 10. FULL CRATING FOR COMMERCIAL HEATERS FOR SHIPPING.
 11. DX COOLING INTAKE AIR THERMOSTAT AND RELAYS MOUNTED IN UNIT -- SET POINT FOR THERMOSTAT SHOULD BE 85F.
 12. SEPARATE 120VAC WIRING PACKAGE FOR MAKE-UP AIR UNITS. OPTION MUST BE SELECTED WHEN MOUNTING WFD IN PREWIRED PANEL OR WITH DCV PACKAGE. PROVIDES SEPARATE 120VAC INPUT TO SUPPLY FAN. THIS 120V SIGNAL MUST BE RUN BY ELECTRICIAN FROM DCV TO MUA SWITCH.

SUPPLY SIDE HEATER INFORMATION:
 WINTER TEMPERATURE = 23F. TEMP. RISE = 52F.
 BTUs CALCULATED OFF STANDARD AIR DENSITY
 OUTPUT BTUs AT ALTITUDE OF 0.0 FL = 246037
 INPUT BTUs AT ALTITUDE OF 0.0 FL = 267431

FAN #5_NCA24HFFA -- EXHAUST FAN (#402 EF)

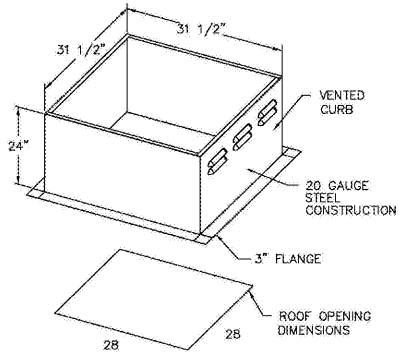


- FEATURES:**
- ROOF MOUNTED FANS
 - RESTAURANT MODEL
 - UL705 AND UL762
 - AMCA SOUND AND AIR CERTIFIED
 - WIRING FROM MOTOR TO DISCONNECT SWITCH
 - WEATHERPROOF DISCONNECT
 - HIGH HEAT OPERATION 300F (149°C)
 - GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST:
 EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AT 300F (150°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM. WITHOUT DETERIORATION EFFECTS THE FAN WOULD CAUSE LEAKAGE OF TON.

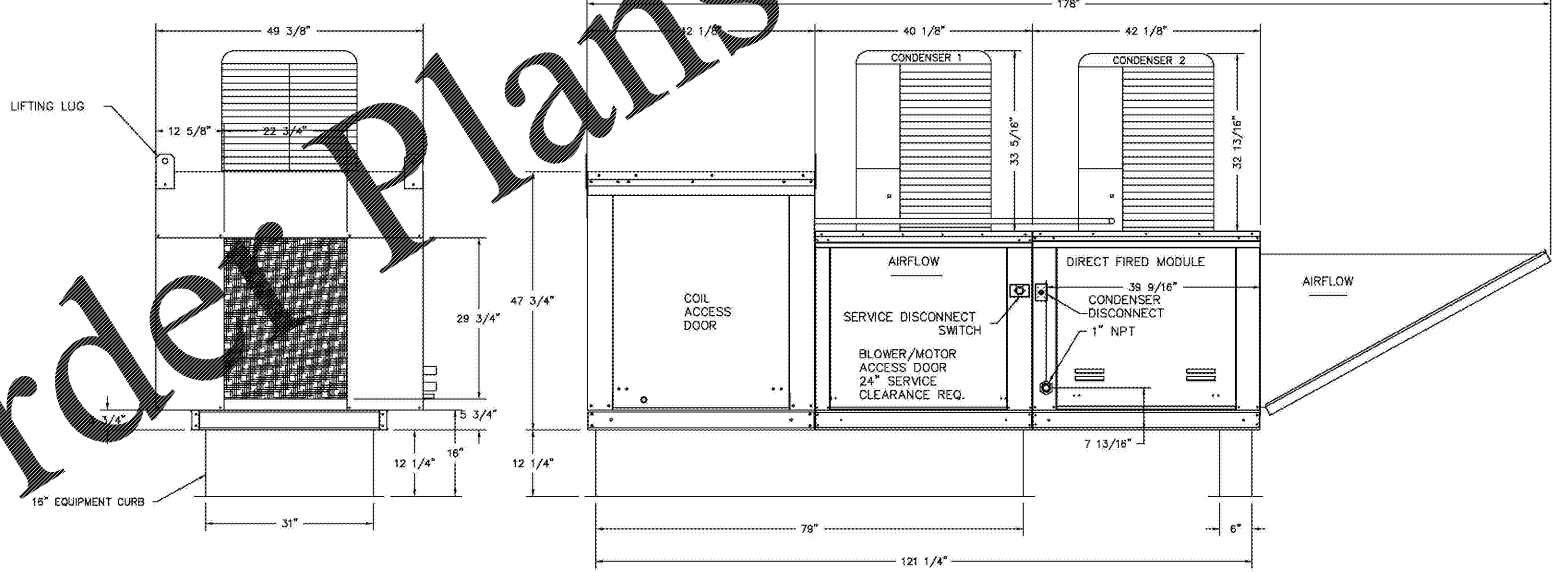
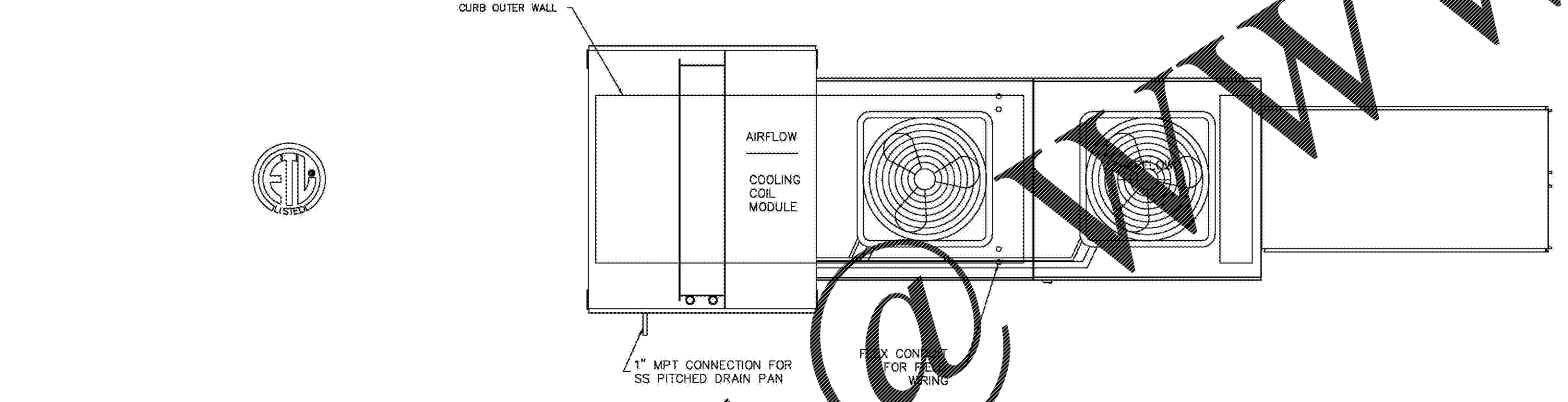
ABNORMAL FLARE TEST:
 EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING DURING GREASE VAPORS AT 600F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS:
 GREASE BOX

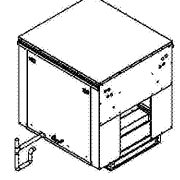


PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

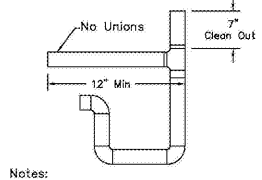
SPECIFY PITCH:
 EXAMPLE: 7/12 PITCH = 30° SLOPE



Typical Drain Trap Install



Recommended Cooling Coil Drain Trap Configuration



- Notes:**
- 1) 1" diameter PVC Pipe only
 - 2) Use only low profile couplings
 - 3) Add clean out as shown

NOTE: MECHANICAL CONTRACTOR SHALL PROVIDE AND INSTALL DUCTWORK, U.L. LISTED FIRE BLANKETS, EXHAUST FANS AND MAKEUP AIR UNITS. KITCHEN HOODS SHALL BE PROVIDED BY FOOD SERVICE EQUIPMENT CONTRACTOR.

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Order Plans