

REVISIONS:

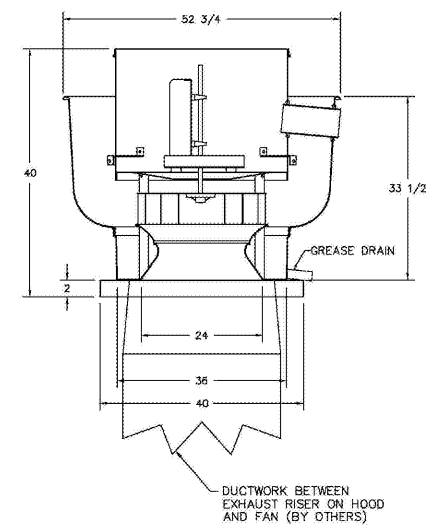
No.	Description	Date

PROJECT: 9202-16979
 DATE: 12/18
 DRAWN BY: CCO
 CHECKED BY: JCC

KITCHEN HOODS AND FANS

M-411

FANS #7 (#427 EF) - NCA30HPFA EXHAUST FAN



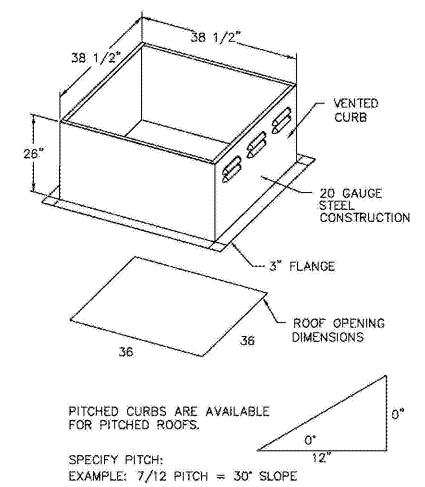
FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- AMCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 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.

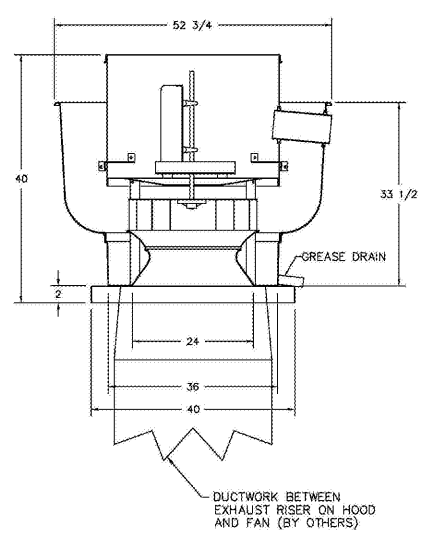
ABNORMAL FLARE-UP TEST
 EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS
 GREASE BOX



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.
 SPECIFY PITCH:
 EXAMPLE: 7/12 PITCH = 30° SLOPE

FANS #8 (#418 EF) - NCA30HPFA EXHAUST FAN



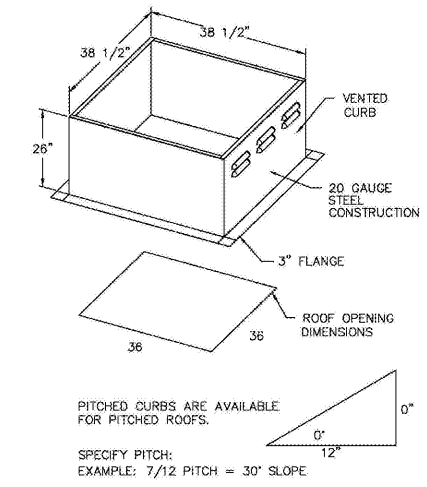
FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- AMCA SOUND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 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



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.
 SPECIFY PITCH:
 EXAMPLE: 7/12 PITCH = 30° SLOPE

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.

C:\Users\kdown\BIBW\Documents\17413_WILKES CC CULINARY LAB_BIBW\MP_2016_brown.rvt
 1/2/2018 1:56:18 PM

Order Plans @

WWW.LDILine.com