

**OVERVIEW**

TYPICALLY THE EXHAUST HOOD KIT PROVIDED BY FRANK FOODSERVICE SYSTEMS WILL INCLUDE THE FOLLOWING:  
 1. HOOD AND ACCESSORIES  
 2. METAL FAB U.S. LISTED GREASE EXHAUST DUCT  
 3. LOREN COOK EXHAUST FAN  
 4. AMEREX FIRE SYSTEM

THE ELEMENT FROM FRANK FOODSERVICE SYSTEMS WILL INCLUDE THE FOLLOWING:  
 1. HOOD  
 2. UTILITY CHASE  
 3. WALL FLASHING  
 4. FRAGA PANELS  
 5. CASCADE GREASE FILTERS  
 6. METAL FAB GREASE EXHAUST DUCT

THE LOREN COOK EXHAUST FAN AND ROOF CURB IS DROPPED SHIPPED FROM THE FACTORY.

THE HOOD HAS BEEN FACTORY PRE-PIPED FOR AN AMEREX FIRE SUPPRESSION SYSTEM. THE HOOD KIT FROM FRANK FOODSERVICE SYSTEMS INCLUDES COMPLETE INSTALLATION OF THE FIRE SUPPRESSION SYSTEM INCLUDING ALL PLANS, FORMS, CHECK OUT AND CERTIFICATION. THE LOCAL AMEREX REPRESENTATIVE WILL BRING ALL THE SYSTEM COMPONENTS AT THE TIME OF INSTALLATION.

**CONTACT INFORMATION**  
**ANSUL INSTALLATION QUESTIONS**

ANSUL, INC. MOBILE, AL  
 OFFICE PHONE: 1-800-882-8785

**CONTACT INFORMATION**

**SHIPPING INFORMATION**  
 FOR ALL FRANK HOOD PARTS - WANA ALDAY  
 FRANK FOODSERVICE SYSTEMS, INC.  
 800 AMEREX PARKWAY  
 SMYRNA, TN 37167  
 +1-615-482-4000

**HOOD INSTALLATION QUESTIONS**  
 FRANK FOODSERVICE SYSTEMS, INC. TECHNICAL SUPPORT  
 PHONE - 1-800-537-2853 OPTION 2  
 1-615-482-4471  
 E-MAIL - FS-TS.US@FRANK.COM

**AMEREX INSTALLATION QUESTIONS**  
 THE HOOD IS FACTORY PRE-PIPED FOR AN AMEREX FIRE SUPPRESSION SYSTEM. THE LOCAL AMEREX DISTRIBUTOR WILL MAKE CONTACT WITH THE GENERAL CONTRACTOR TO SET UP THE INSTALLATION SCHEDULE. IF YOU HAVE NOT HEARD FROM THE DISTRIBUTOR, CONTACT:

KAREN MANN  
 AMEREX CORPORATION, TRUSSVILLE, AL  
 1-205-655-0730

**LOREN COOK FAN INSTALLATION**  
 IF THERE ARE QUESTIONS OR ISSUES WITH THE LOREN COOK FAN INSTALLATION CONTACT:

DAVID RAY  
 LOREN COOK COMPANY, SPRINGFIELD, MO  
 1-417-888-8474

**METAL-FAB DUCT INSTALLATION**  
 IF THERE ARE QUESTIONS OR ISSUES WITH THE METAL-FAB DUCT INSTALLATION CONTACT:

METAL FAB, INC. MOBILE, AL  
 COMMERCIAL SERVICE, COMMERCIAL VENT PRODUCTS  
 1-800-635-2830

**FRYER HOOD LISTING AND APPROVAL REFERENCE**



**INTERTEK TESTING SERVICES, INC.**

FRYER HOOD IS E.T.L. LISTED EXHAUST HOODS WITHOUT EXHAUST DAMPERS, REPORT NO. 3188206, TESTED UNDER IN ACCORDANCE WITH UNDERWRITERS LABORATORIES STANDARDS UL710 AND UL2344.

**NATIONAL FIRE PROTECTION ASSOCIATION**

FRYER HOOD MEETS ALL REQUIREMENTS OF NFPA-96 STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS.

**NATIONAL SANITATION FOUNDATION**

MEETS ALL REQUIREMENTS OF NSF STANDARD NUMBER 2 FOOD SERVICE EQUIPMENT.

**MECHANICAL CODES**

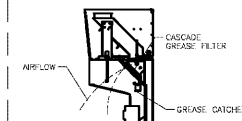
MEETS ALL REQUIREMENTS OF THE UMC, BOCA, SBCCI AND IBC.

DRAWING INFORMATION		
DATE	DESCRIPTION	BY
05-13-18	FOR CONSTRUCTION	KM

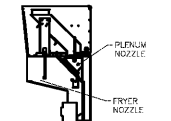
**NCA**  
 CONSULTANTS / GROUP

4585 140TH AVE. NORTH, SUITE #1001  
 CLEARWATER, FLORIDA  
 PHONE: (877) 530-0078  
 CALL NCA MARKETING FOR PRICING  
 NCA JOB# 18-576

Shane R. Hamilton, P.E.  
 1717 Howard Avenue  
 Tallahassee, FL 32307 (904) 211-6844



**GREASE EXTRACTION**  
 THE FRANK VENTILATION HOOD MODEL 180000A EXTRACTS UP TO 200 CFM OF MECHANICALLY EXTRACTED GREASE PARTICLES FROM THE AIR STREAM BY CENTRIFUGAL FORCE. THIS IS ACCOMPLISHED BY USING FRANK'S EXHAUST STEEL CASCADE FILTER, WHICH INCORPORATES A SERIES OF VERTICAL BOTTLES AS THE GREASE-LADEN AIR IS DRAWN UP THROUGH THE CASCADE FILTERS. IT IS FORCED TO MAKE A SERIES OF HIGH SPEED TURNS AROUND THESE BOTTLES. FORCE OF THE AIR STREAM IMPACTS THE GREASE PARTICLES AS THEY TRY TO GO STRAIGHT THROUGH THE FILTERS. THE GREASE THEN DROPS FROM THE FILTER AND THE GREASE CATCHER AND INTO THE GREASE COLLECTOR CUP.

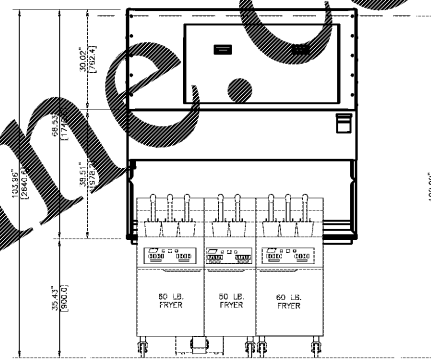


**FIRE SUPPRESSION**  
 THE FRANK VENTILATION HOOD MODEL 180000A IS A UL LISTED HOOD WITH A BUILT IN AMEREX FIRE SUPPRESSION SYSTEM. THE HOOD IS EQUIPPED WITH A SUPPRESSING AGENT DISPENSING SYSTEM. PROTECTIVE GLASS MAY BE REMOVED FROM THE PLENUM AND ONE FOR THE DUCT. THE ANGLE OF AMEREX FIRE SUPPRESSION SYSTEM IS LISTED AND MEETS ALL REQUIREMENTS OF NFPA-96 AND NFPA-72.

**GENERAL SPECIFICATIONS**

THE FRANK HOOD DESCRIBED HEREIN IS DESIGNED FOR USE WITH PRE-PIPED HOODS. THE HOOD IS A BUILT IN AMEREX FIRE SUPPRESSION SYSTEM. THE HOOD IS EQUIPPED WITH A SUPPRESSING AGENT DISPENSING SYSTEM. PROTECTIVE GLASS MAY BE REMOVED FROM THE PLENUM AND ONE FOR THE DUCT. THE ANGLE OF AMEREX FIRE SUPPRESSION SYSTEM IS LISTED AND MEETS ALL REQUIREMENTS OF NFPA-96 AND NFPA-72.

**CLEANING**  
 AT THE END OF EACH DAY, AFTER THE FRYER HAS BEEN USED, THE GREASE FILTERS ARE REMOVED FROM THE HOOD. THEY ARE WASHED AND CLEANED AND REINSTALLED. THE USE OF SOAP, THE CASCADE FILTERS AND FRESH WASHED GREASE COLLECTOR CUP ARE REQUIRED FOR CLEANING. THE GREASE COLLECTOR CUP IS REMOVED, CLEANED AND REPLACED.

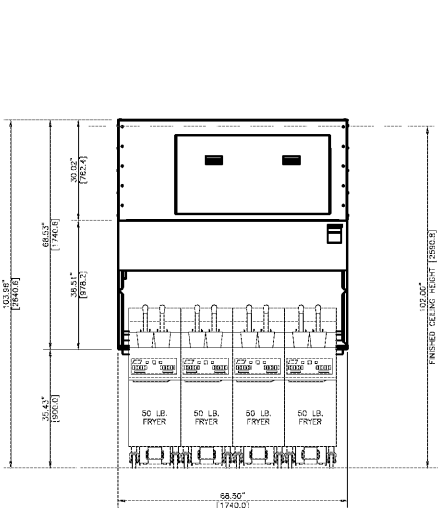


**4 PREFERRED FRYER CONFIGURATION FRONT ELEVATION**  
 SCALE: NO SCALE

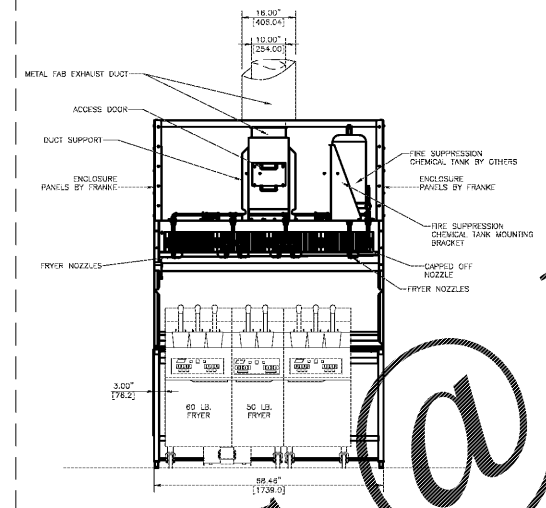
**1 GENERAL NOTES FOR INSTALLATION CREWS**  
 SCALE: NO SCALE

**2 LISTINGS AND APPROVALS**  
 SCALE: NO SCALE

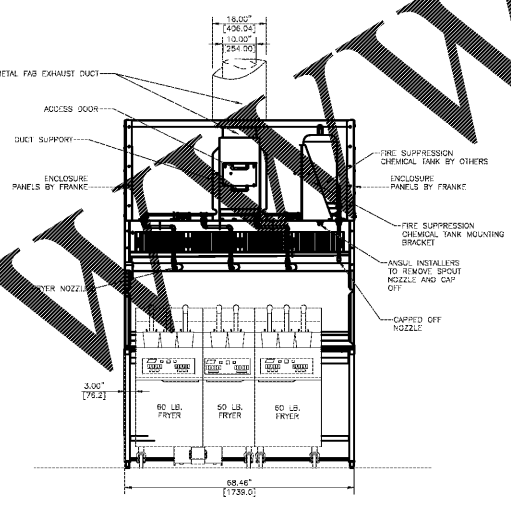
**3 SPECIFICATIONS**  
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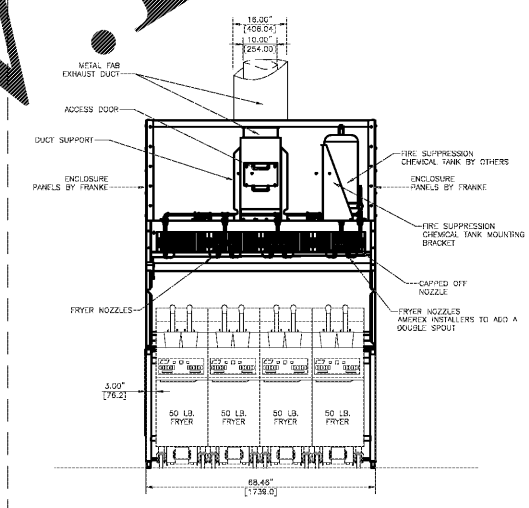
**5 OPTIONAL FRYER CONFIGURATION FRONT ELEVATION FIRE SUPPRESSION DETAIL - AMEREX**  
 SCALE: NO SCALE



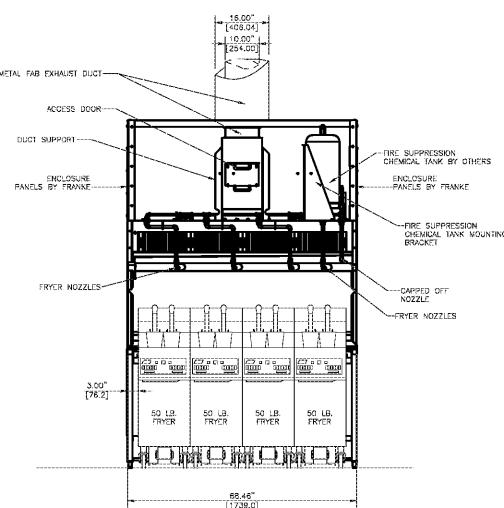
**6 PREFERRED FRYER CONFIGURATION FRONT ELEVATION FIRE SUPPRESSION DETAIL - AMEREX**  
 SCALE: NO SCALE



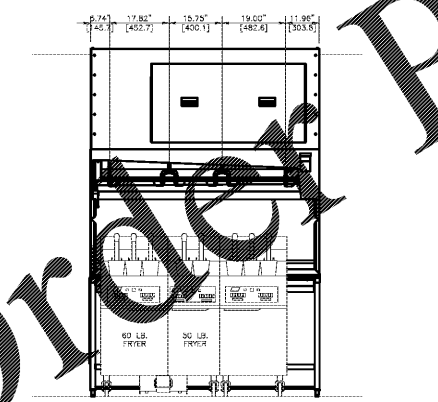
**7 PREFERRED FRYER CONFIGURATION FRONT ELEVATION FIRE SUPPRESSION DETAIL - ANSUL**  
 SCALE: NO SCALE



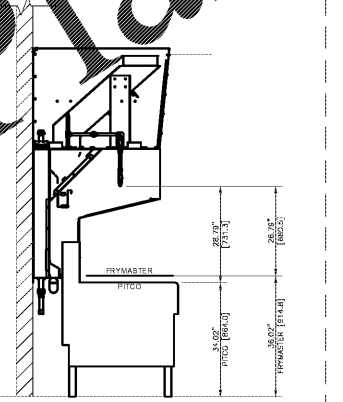
**8 OPTIONAL FRYER CONFIGURATION FRONT ELEVATION FIRE SUPPRESSION DETAIL - ANSUL**  
 SCALE: NO SCALE



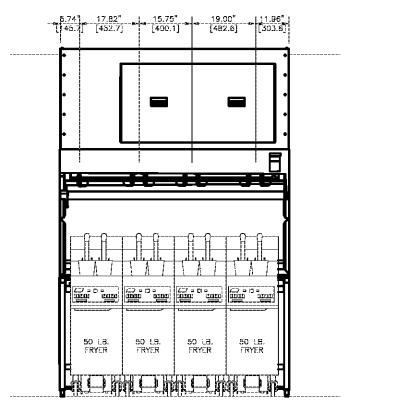
**9 OPTIONAL FRYER CONFIGURATION FRONT ELEVATION FIRE SUPPRESSION DETAIL - ANSUL**  
 SCALE: NO SCALE



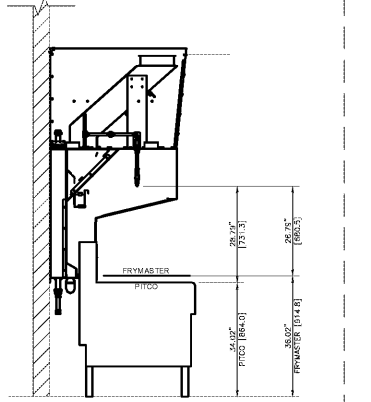
**10 AMEREX FIRE SUPPRESSION PIPING DETAIL - PREFERRED FRYER CONFIGURATION**  
 SCALE: NO SCALE



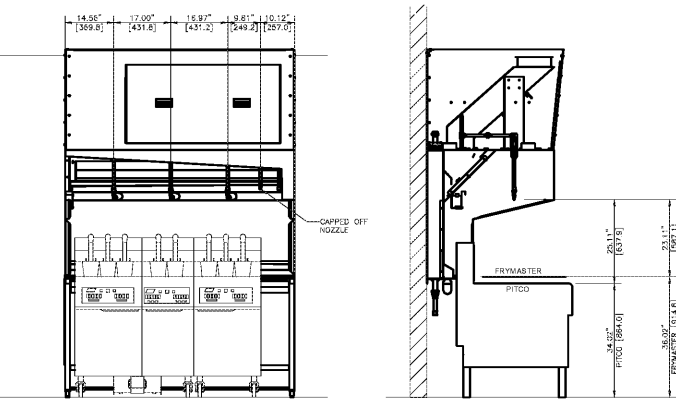
**11 AMEREX FIRE SUPPRESSION PIPING DETAIL - OPTIONAL FRYER CONFIGURATION**  
 SCALE: NO SCALE



**12 ANSUL FIRE SUPPRESSION PIPING DETAIL - PREFERRED FRYER CONFIGURATION**  
 SCALE: NO SCALE



**13 ANSUL FIRE SUPPRESSION PIPING DETAIL - OPTIONAL FRYER CONFIGURATION**  
 SCALE: NO SCALE



**12 ANSUL FIRE SUPPRESSION PIPING DETAIL - PREFERRED FRYER CONFIGURATION**  
 SCALE: NO SCALE

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 REVISIONS:  
 RELEASED FOR CONSTRUCTION & BID



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PROJECT #: 16026.07  
 RUC-60 20/20 IMAGE APRIL 2015 DESIGN RELEASE  
**BURGER KING RESTAURANT**  
 U.S. Hwy 278  
 Conley, GA  
**HOOD DETAILS**

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