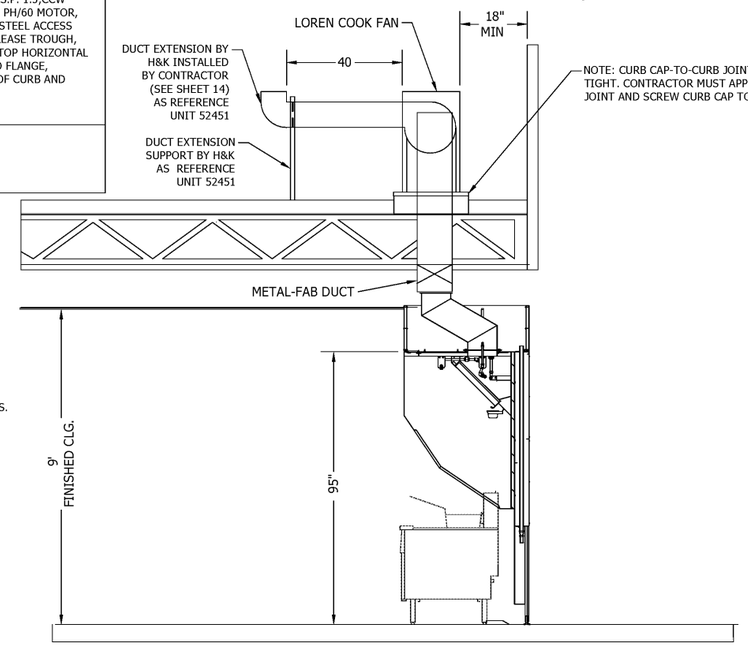
FRYER/OVEN HOOD EXHAUST FAN SPECS
COOK MODEL 135 CPS: 2060 CFM, S.P. 1.3,CCW ROTATION 1725 RPM, 1 HP 208V/1 PH/60 MOTOR, UL 762, HI-TEMP EZ CLEAN COAT, STEEL ACCESS DOOR, STEEL DRAIN, HANGING GREASE TROUGH, PREWIRED NEMA 3 DISCONNECT, TOP HORIZONTAL DISCHARGE WITH UL762 PUNCHED FLANGE, PREWIRED CURRENT SENSOR, ROOF CURB AND CURB CAP & INLET BOX

ROOF CURB SPECS
COOK MODEL RCG-30x46X18
NO NAILER

NOTE: THIS DIMENSION MUST BE A MINIMUM OF 18" TO MEET CODE REQUIREMENTS




NOTA 1
U.L. LISTED GREASE EXHAUST DUCT MANUFACTURED BY METAL-FAB MODEL 3G SERIES LISTED FOR "O" TO COMBUSTIBLES.

BUILDING CROSS-SECTION

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H&K International — Restaurant Equipment Systems Worldwide — 2200 Skyline Dr. Mesquite, TX 75149, USA 800-788-3445
DATE: 7/26/2016 | DRAWN: igonzalez | SCALE: | COMMENTS: | UNITS: mm [in] | SIZE: A | SHEET: 11OF 16 | THIRD ANGLE PROJECTION
TITLE: 9' FRYER/OVEN HOOD FREE STANDING
REV | REVISION | DATE | ITEM NO: M-52571-EM
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**H&K INTERNATIONAL**
**2200 SKYLINE DRIVE MESQUITE, TEXAS 75149**
1-800-788-2445 1-214-818-3500

**MH16346**

FOR COMMERCIAL AND INSTITUTIONAL KITCHEN EQUIPMENT
UL 710,STANDARD FOR EXHAUST HOOD
COOOKING EQUIPMENT 6TH EDITION,
CAN/ULC-S646-10 STANDARD FOR EXHAUST HOODS AND RELATED CONTROLS 3RD EDITION JULY 2010
SUITABLE FOR USE WITH APPLIANCES WITH MEDIUM-DUTY RATING UP TO 400 DEGREES FARENHEIT

MODEL NUMBER: 52571, FRYER/OVEN HOOD
FREE STANDING

FRYER: 120VAC / 60HZ, SINGLE PHASE, LESS THAN 12 AMPS
OVEN: 208VAC / 60HZ, SINGLE PHASE, LESS THAN 20 AMPS
SERIAL NUMBER 5371116-005
MANUFACTURING I.D. HKD
MANUFACTURE DATE 07/29/16

SPACING BETWEEN LOWER EDGE OF THE HOOD AND COOKING SURFACE:
MAXIMUM: 40 IN (1016mm)
MINIMUM: 8 IN (203mm)
MINIMUM OVERHANG TO THE COOKING SURFACE
SIDE: 1-1/2 IN (38mm) FRONT: 0 IN (mm)

MINIMUM EXHAUST AIRFLOW: 150 CFM/FT / TOTAL1350 CFM (13.9 CU.M/MIN/M / TOTAL 38.2 CU.M/MIN)

BAFFLE TYPE FILTERS MUST BE IN PLACE:
FLAMEGUARD, MODELS 202020
(X3) AND 202016 (X3), UL FILE #R10173

USE COPPER CONDUCTORS ONLY CONDUCTORS/ MAXIMUM HIGH BULB WATTAGE 100W/
CLEARANCE TOCOMBUSTIBLES 18" (457mm)

**H&K INTERNATIONAL**
**2200 SKYLINE DRIVE MESQUITE, TEXAS 75149**
1-800-788-2445 1-214-818-3500

**MH16346**

POUR EQUIPEMENT COMMERCIAL ET INSTITUTIONNEL

UL710, NORME POUR SORBONNES EQUIIPMENT DE CUISSON COMMERCIAL, 6TH EDITION
CAN/ULC-S64610, NORME POUR HOTTES ET LES CONTROLES CONNEXES, 3EME EDITION, JUILET 2010

No. DE MODELE: 52571, FRITEUSE/HOTTE FOU
DEBOUT LIBRE

FRITEUSE: 120VAC / 60HZ, MONOPHASE, MOINS DE 12 AMPERES
HOTTE FOUR : 208VAC / 60HZ, MONOPHASE, MOINS DE 20 AMPERES

No. DE SERIE 5371116-005
NO. DE FABRICATION HKD
DATE DE FABRICATION 07/29/16

DISTANCE ENTRE LA SURFACE DE CUISSON ET A LA PARTIE INFERIEURE DE LA HOTTE:
MAXIMUM: 40 IN (1016mm)
MINIMUM: 8 IN (203mm)
SURPLOMB MINIMUM A LA SURFACE DE CUISSON:
CÔTÉ: 1-1/2 IN (38mm) DEVANT: 0 IN (mm)

DEBIT D'AIR MINIMUM: 150 CFM/FT / TOTAL 1350 CFM (13.9 CU.M/MIN/M / TOTAL 38.2 CU.M/MIN)

BAFFLE FILTRES OBLIGATOIRES EN PLACE: FLAMEGUARD.
MODEL 202020 (X3) 202016 (3X), UL FILE #R10173
N'UTILISEZ QUE DES CONDUCTEURS EN CUIVRE / MAXIMUM AMPOULE PUISSANCE 100W / LIQUUDATION DE COMBUSTIBLES 18" (457mm)

H&K International — DATE: 7/26/2015 | DRAWN: igonzalez | SCALE: | COMMENTS: | UNITS: mm [in] | SIZE: A | SHEET: 14OF 16 | THIRD ANGLE PROJECTION
TITLE: 9' FRYER/OVEN HOOD FREE STANDING
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| BK ROC HOOD/EX FAN/FIRE SYSTEM/HVAC CONTROL MATRIX | | | | | | |
|---|---|---|---|---|---|---|
| ACTION | EX FAN | ELECTRIC PWR TO COOKING EQUIP. | MECH. GAS VALVE | HVAC UNIST | MAKE UP AIR UNIT (IF APPLICABLE) | COMMENTS |
| FAN SW. TURNED ON | ON | ON | ON | ON | ON | NOTE: HVAC UNITS MUST BE ON BEFORE EX FAN CAN COME ON |
| FAN SW. TURNED OFF | OFF | OFF | ON | ON | OFF | |
| FIRE SYSTEM DISCHARGES | ON | OFF | OFF | OFF | OFF | |
| SLIPPING FAN BELT | ON | OFF | ON | ON | OFF | PWR TO COOKING EQUIP. OFF VIA CURRENT SENSOR |
| BROKEN FAN BELT | ON | OFF | ON | ON | OFF | PWR TO COOKING EQUIP. OFF VIA CURRENT SENSOR |
| POWER OUTGE | OFF | OFF | ON | OFF | OFF | |
| HVAC SYSTEM TURNED OFF | OFF | OFF | ON | OFF | OFF | |

H&K International — DATE: 7/26/2016 | DRAWN: igonzalez | SCALE: | COMMENTS: | UNITS: mm [in] | SIZE: A | SHEET: 13OF 16 | THIRD ANGLE PROJECTION
TITLE: 9' FRYER/OVEN HOOD FREE STANDING
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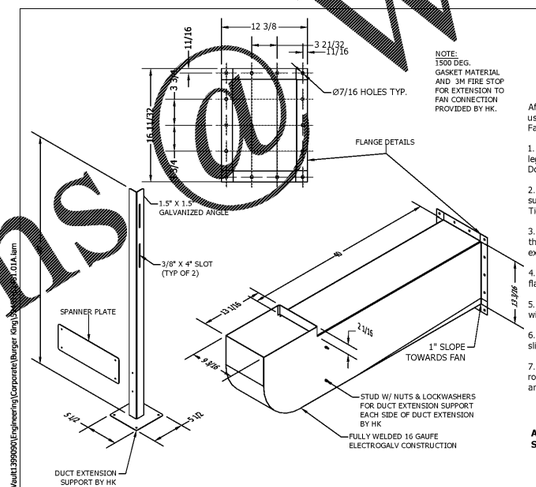


NOTE:
1500 DEG. GASKET MATERIAL AND 3M FIRE STOP FOR EXTENSION TO FAN CONNECTION PROVIDED BY HK.

INSTALLATION INSTRUCTIONS

After the exhaust fan is mounted on the curb, use the following instructions to install the Fan Duct Extension:

1. Attach the two fan discharge extension support legs to the duct extension with the nuts provided. Do not tighten.

2. Attach the spanner plate to the two duct extension support legs with the bolts and nuts provided. Tighten

3. Apply a 1/8" bead of 3M Fire Stop (provided) to the exhaust fan outlet flange and the fan discharge extension flange.

4. Place the 1500 degree gasket material on one of the flanges, allowing the 3M fire stop to hold it in place.

5. Clamp the two flanges together and bolt together with the bolts, washers, and nuts provided. Tighten

6. Adjust the support legs so the duct extension slopes slightly towards the fan and tighten the nuts.

7. Screw the duct extension support leg flanges to the roof with the appropriate size screws. These screws are not provided by HK.

**AS REFERENCE UNIT 52451**
**SALE SEPARATE**

HOOD EXHAUST FAN DUCT EXTENSION VIEW

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TITLE: 9' FRYER/OVEN HOOD FREE STANDING
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Contact Information for the Job Site Contractor

Manufactured by:

**H&K International**
2200 Skyline Dr.
Mesquite, TX 75149
U.S.A

Telephone: (214) 818-3500
(214) 818-3596

Distributed by:

**H&K International**
2200 Skyline Dr.
Mesquite, TX 75149
U.S.A

Telephone: (214) 818-3500
(214) 818-3596

**Part Ordering and Service**
*Returns*
Contact: **H&K International**
2200 Skyline Dr.
Mesquite, TX 75149
U.S.A

Telephone: (214) 818-3500
(214) 818-3596

*Damages and Shortages*
Upon receipt, examine the equipment carefully for any damage. If damage has ocurred, notify the carrier and H&K Dallas Inc. immediately.

*Service and parts*
Contact: **H&K International**
2200 Skyline Dr.
Mesquite, TX 75149
U.S.A

Telephone: (214) 818-3500
(214) 818-3596

Overview

Typically the package provided by HK Industries includes the following:
1. One Hood
2. One Metal Fab UL listed grease exhaust duct system
3. One Loren Cook exhaust fan
4. One Amerex fire system, to serve both Fryer/Oven

The shipment from HK includes the following:
1. Fryer/Oven Hood
2. Fryer/Oven Hood Enclosure Panels
3. Fryer/Oven Hood Wall Flashing
4. One Exhaust Fan Discharge Duct Extension

The Metal-Fab grease exhaust duct systems are dropped shipped from their factory in Wichita, Kansas.

NOTE 1 : If optional Square Duct Kit is ordered, the kit will be shipped with the hood.

The Loren Cook exhaust fans and roof curb is dropped shipped from their factory in Springfield, Missouri.

Contact Information

**Sales Support**
Heather Valverde
Telephone: (214) 818-3521
E-mail: heather.valverde@hki.com
**Engineering Support**
Bryan Tonn
Telephone: (214) 818-3580
E-mail: bryan.tonn@hki.com
Allen Barton
Telephone: (214) 818-3625
E-mail: allen.barton@hki.com

Metal-Fab Duct Installation Questions
Metal-Fab Inc., Wichita, Kansas
1. Customer Service, Commercial Vent Products: 800-835-2830

Loren Cook Fan Installation Questions
Loren Cook Company, Springfield, Missouri:
1. David Ray Office Phone: 417-869-6474

Amerex Fire System Installation Questions
The Hood has been factory pre-piped for an Amerex fire system. The package from HK includes complete installation of the Amerex fire system including all plans, permits, check out and certification. The local Amerex distributor will bring all the system components at the time of installation.

Important Note: 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:
Amerex Corporation, Trussville, Alabama
1. Karen Mann Office Phone: 205-655-5730

Ansul Fire System Installation Questions
Note: As an option, the hoods may be pre piped for an Ansul R-102 fire system. If this option is used, Gaylord does not provide complete installation.

If you have questions regarding Ansul installations & you do not know your local Ansul Distributor, contact:
Ansul Inc., Marinette, WI.
Office Phone: 800-862-6785

H&K International — DATE: 7/26/2016 | DRAWN: igonzalez | SCALE: | COMMENTS: | UNITS: mm [in] | SIZE: A | SHEET: 16OF 16 | THIRD ANGLE PROJECTION
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Pascal Aughtry & Associates,PC
405.463.3494
Fax: 405.463.3493
927 East Britton Road
Oklahoma City, OK 73114
pascalarch.com

May 22 2018 3:08 PM

A NEW TRAVEL STOP
STORE NO. 735
CALHOUN, GA

Love's Travel Stops

Revisions:

| No. | Date |
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Project No.: LVS - 18735
Date: 05-22-18
Sheet No.:
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OF:

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