

HOOD INFORMATION

MODEL	LENGTH	EXHAUST CFM DIAMETER			ELEC		WEIGHT LBS
		SINGLE	DOUBLE	TRIPLE	LIGHTS	VFD	
3240	8'-0"	500 12"	828 14"	1254 16"	120/1/60	206/3/60	670
3270	10'-0"	500 12"	828 14"	1254 16"	120/1/60	206/3/60	750

EXHAUST FAN INFORMATION

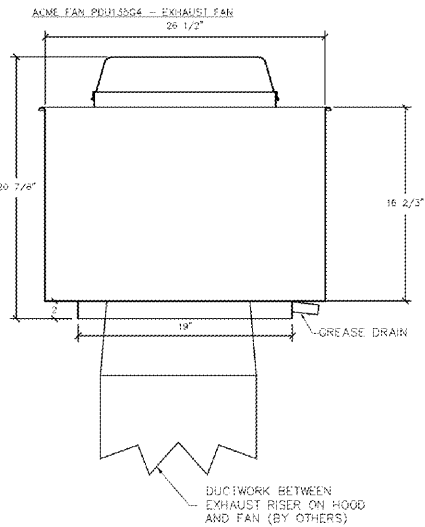
FAN UNIT NO.	FAN MFR/MODEL #	CFM	ESP	RPM	H.P.	Ø	VOLT	WEIGHT (LBS.)	SONES
1	ACME PDU135G4	1800	1.000	1623	0.500	3	230	72	15.0

FAN OPTIONS

FAN UNIT NO.	TAG	OPTION (Qty. - Descr.)
1	ACME PDU135G4	1 - Grease Box 1 - Hinge Kit - Ships Loose for Curbs Supplied by Others

CURB ASSEMBLIES

NO.	DN FAN	WEIGHT	ITEM	SIZE
1	# 1	21 LBS	Curb	17.500"W x 17.500"L x 18.000"H



FEATURES:

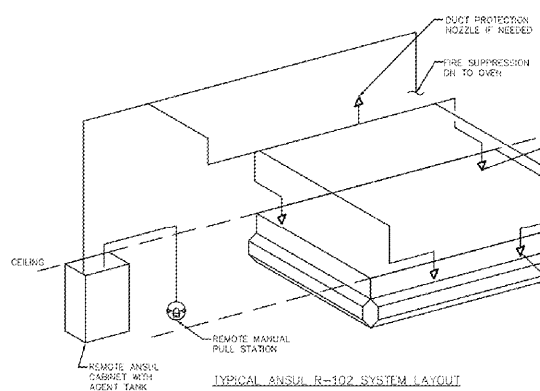
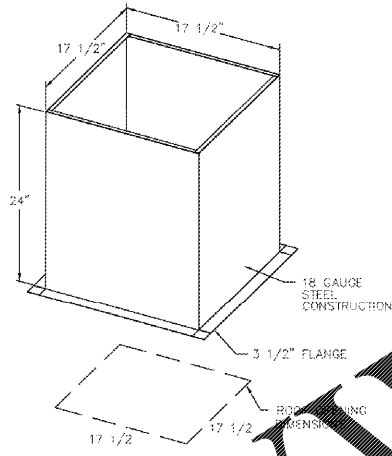
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

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 DEGRADING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

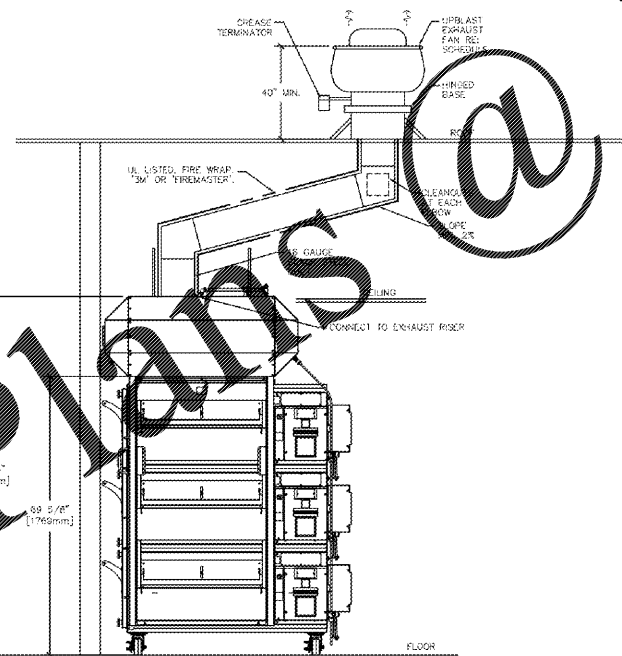
ABNORMAL ESCAPE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT WOULD CAUSE AN UNSAFE CONDITION.

OPTIONS

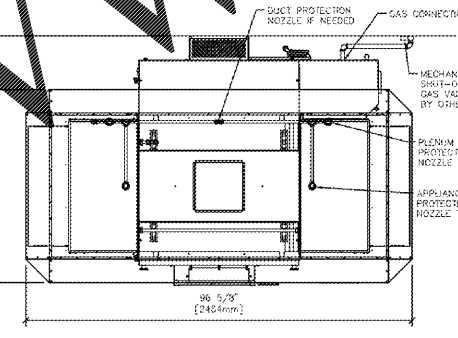
- GREASE TROUGH
- HINGE KIT - SHIPS LOOSE FOR CURB SUPPLIED BY OTHERS



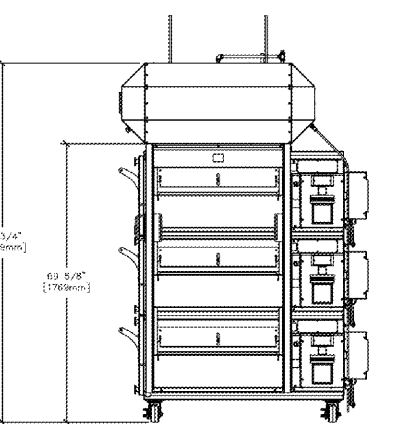
TYPICAL ANSUL R-102 SYSTEM LAYOUT



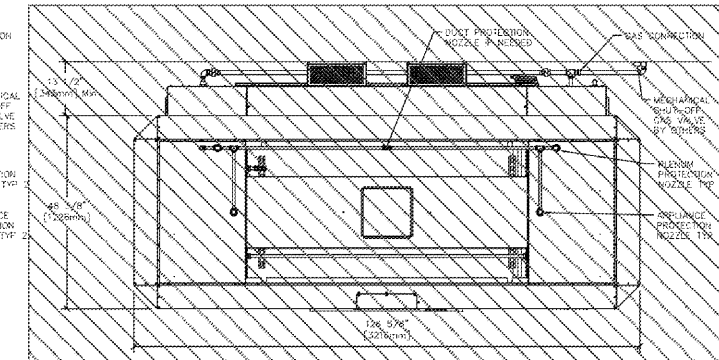
REFER TO NO. 1 DRAWINGS FOR ADDITIONAL INFORMATION
SIDE ELEVATION OFFSET DUCT CONNECTION



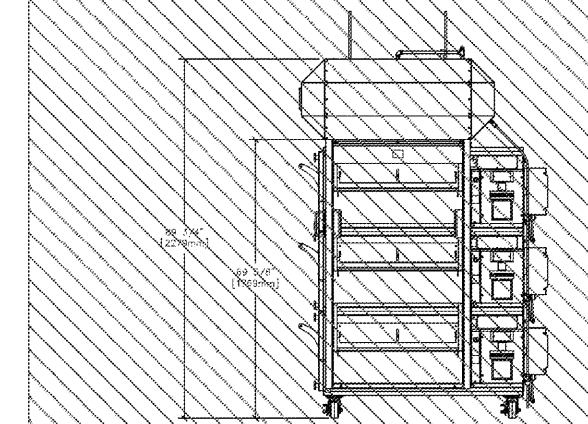
PLAN VIEW - HOOD 3240



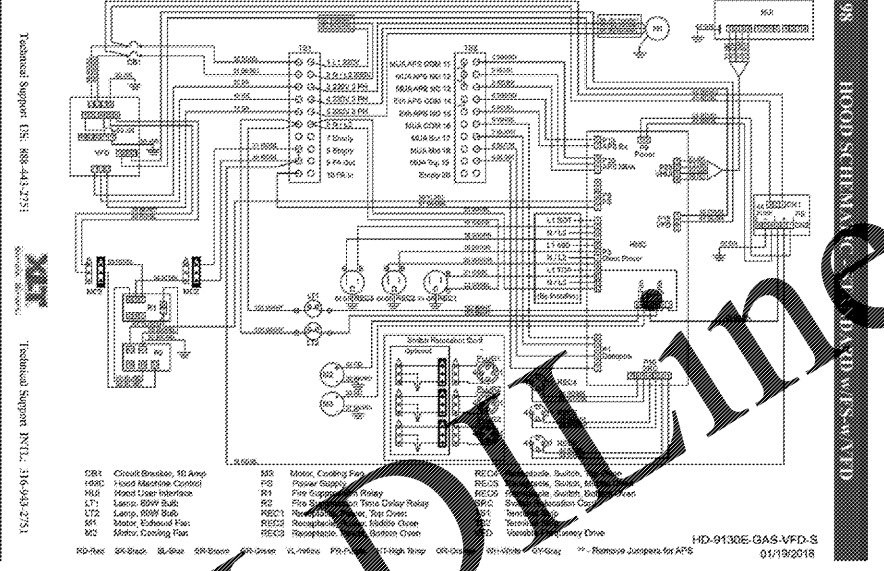
SECTION VIEW - MODEL 3240



PLAN VIEW - HOOD 3270



SECTION VIEW - MODEL 3270



TYPICAL HOOD POWER AND CONTROL SCHEMATIC

GENERAL ELECTRICAL REQUIREMENTS

- HOOD ELECTRICAL CONNECTION COMPARTMENT MUST BE PROVIDED WITH VFD FEEDER, FEEDER INPUT & OUTPUT EXHAUST AND SUPPLEMENTARY LIGHTING CIRCUITS, ANSUL / FIRE SUPPRESSION ALARM RELAY.
- CONTRACTOR IS RESPONSIBLE FOR ALL MATERIAL, LABOR, AND ANY ITEMS REQUIRED TO CONNECT SYSTEM LEAVING A COMPLETE, CODE COMPLIANT AND FULLY FUNCTIONAL SYSTEM.
- ANY LOCATION SHOWN ON DRAWINGS OR SCHEMATICS IS TO BE VERIFIED PRIOR TO ROUGH-IN OR INSTALLATION. ALL LOADS AND MOTOR SIZES ARE TO BE VERIFIED PRIOR TO ORDERING EQUIPMENT. EXTEND POWER & WIRING TO FINAL LOCATIONS.
- VERIFY OVEN POWER CONNECTION POINT PRIOR TO ROUGH-IN OF EXTERNAL RECEPTACLES. RUN POWER FOR EACH OVEN THROUGH HOOD IF REQUIRED.
- COORDINATE ALL REQUIREMENTS AND EXACT LOCATIONS OF MOTORS, HOODS, FIRE SUPPRESSION AND ANY OTHER RELATED EQUIPMENT OR SYSTEM WITH SYSTEM VENDOR & INSTALLER.

REVISIONS

NO.	DESCRIPTION	DATE

DATE: 3/10/2016
 DWG.#:
 DRAWN BY: XXX
 SCALE: NTS
 MASTER DRAWING
 SHEET NO. 1

08/10/18
 1845
 DRAWN: BH, MJ, SO
 CHECKED: AR, CF
 ACC #: 182028

HOOD DWGS.

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 WETUMPKA, ALABAMA

FOR REFERENCE ONLY

SHEET NUMBER
M3.3

Order Plans @