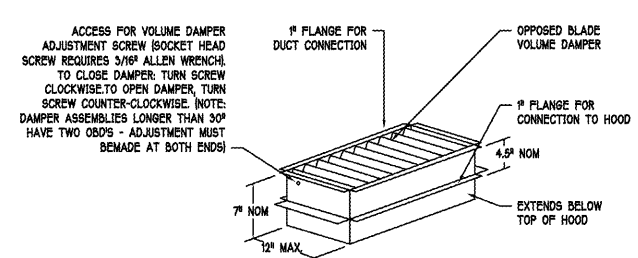
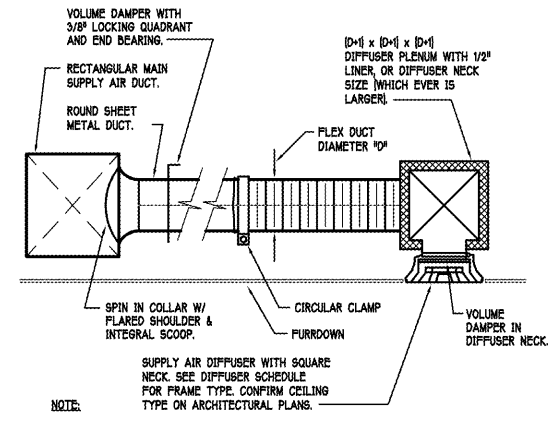


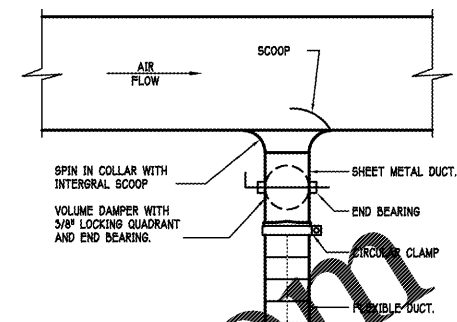
1 EXHAUST FAN DETAIL  
M4 NOT TO SCALE



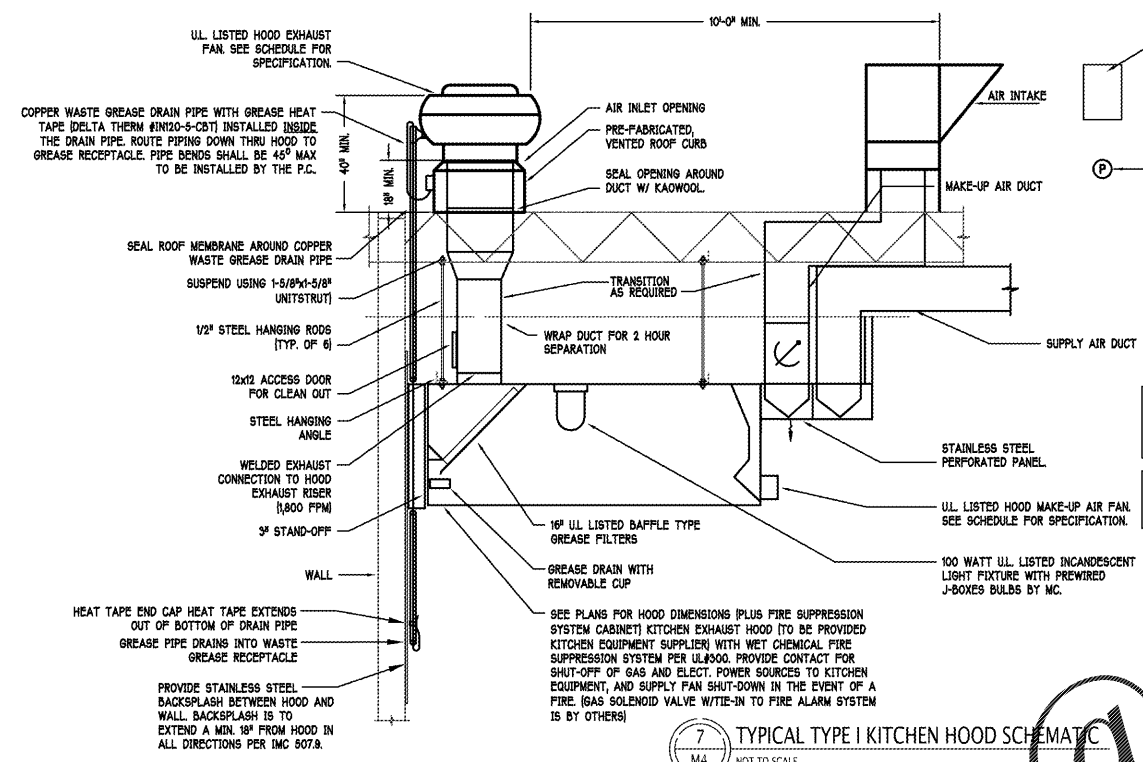
2 HOOD MAKE UP AIR DAMPER  
M4 NOT TO SCALE



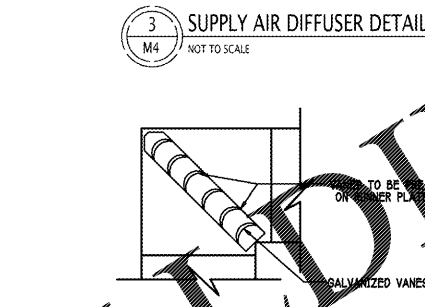
3 SUPPLY AIR DIFFUSER DETAIL  
M4 NOT TO SCALE



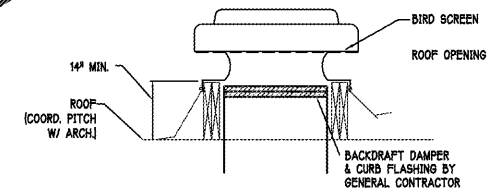
4 ROUND SUPPLY TAP  
M4 NOT TO SCALE



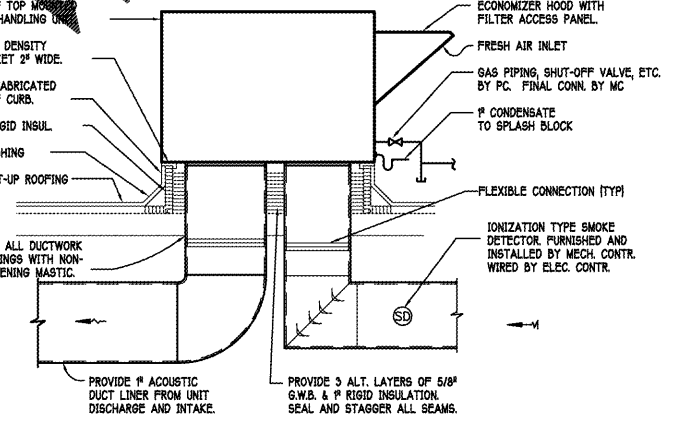
7 TYPICAL TYPE I KITCHEN HOOD SCHEMATIC  
M4 NOT TO SCALE



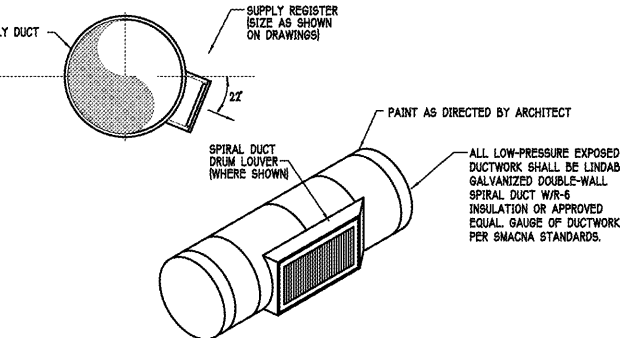
5 SQUARE ELBOW WITH TURNING VANES  
M4 NOT TO SCALE



6 GRAVITY ROOF VENT DETAIL  
M4 NOT TO SCALE



8 ROOF TOP MOUNTED UNIT  
M4 NOT TO SCALE



9 SPIRAL DUCT SUPPLY AIR DETAIL  
M4 NOT TO SCALE

- KITCHEN HOOD NOTES (TYPE I)**
- KITCHEN EXHAUST DUCT TO BE CONSTRUCTED OF 16 GAUGE BLACK IRON W/CONTINUOUS EXTERNAL LIQUID-TIGHT WELDS.
  - SLOPE EXHAUST DUCT 1/4" PER FOOT MINIMUM.
  - RADIUS THROAT AND ELBOW OF EXHAUST DUCT.
  - OFFSETS WITH MINIMUM 6" INNER RADIUS PROVIDE CLEAN-OUTS PER CODE.
  - WRAP ENTIRE DUCT WALL "FIRE MASTER XL" BY THERMAL CERAMICS, FROM HOOD EXHAUST TO FAN DISCHARGE WHERE REQD. FOR CLEARANCES PER CODE.
  - DUCT WRAP TO BE INSTALLED PER MFG'S REQUIREMENTS AND UL CLASSIFICATION AND TESTS.
  - GC TO SPACE STRUCTURE TO ACCOMMODATE DUCTS W/ WRAP AS REQUIRED. MIN 18" OVER TYPE HOOD SHALL BE NONCOMBUSTIBLE OR SHALL BE LISTED FOR THE APPLICATION & PROVIDE RATED GASKET W/ RATED PRESSURE AS REQUIRED.
  - PROVIDE PROTECTIVE CLEAN-OUTS PER MANUFACTURER'S AND UL REQUIREMENTS AND NFPA 96.
  - PROVIDE WITH FACTORY PRE-WIRED MOTOR CONTROL PACKAGES.
  - INSTALL HOOD AT HEIGHT PER CODE & W/ GREASE FILTERS 42" ABOVE COOKING SURFACE.
  - HOOD CAPTURE SIZE BASED UPON EQUIP. SCHEDULED TO BE UNDER HOOD PLUS MIN. 6" ON ALL EXPOSED SIDES PER CODE. FIELD VERIFY/COORD. HOOD SIZE & FANS CAPACITIES W/ACTUAL EQUIP. FURNISHED.
  - EXACT HOOD-DUCT CONNECTION & TRANSITION SIZES SHALL BE FULLY COORD. W/HOOD MFG. PRIOR TO FABRICATION.
  - INTERLOCK EXHAUST & SUPPLY FAN FROM HOOD FOR SIMULTANEOUS OPERATION.
  - PROVIDE 1/2" CLASS FIRE EXTINGUISHER THAT COMPLIES W/ NFPA 904.11.5.

- KITCHEN HOOD FIRE SUPPRESSION SYSTEM**
- PROVIDE A PRE-ENGINEERED, WET CHEMICAL, CARTRIDGE OPERATED TYPE FIRE SUPPRESSION SYSTEM. IT SHALL BE A FIXED NOZZLE DISTRIBUTION NETWORK, AND SHALL BE UL LISTED #1000. THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND REMOTE ACTUATION. THIS SYSTEM SHALL BE IN ACCORDANCE WITH NFPA 96 AND AUTHORITY HAVING JURISDICTION. DISCHARGE NOZZLES WILL PROVIDE COVERAGE OF, BUT NOT LIMITED TO, THE HOOD AREA & EXHAUST DUCT. FURNISH ELECTRIC OPERATED SHUT OFF VALVE. THE SYSTEM SHALL BE 1/2" ANS B1.12.1 R-102 OR APPROVED EQUAL.
- NOTE:**  
KITCHEN HOOD AND FIRE SUPPRESSION INFORMATION IS PROVIDED FOR INFORMATIONAL PURPOSES ONLY.

- PROVIDED FEATURES:**
- ROOF MOUNTED FANS
  - RESTAURANT MODEL
  - UL 762 & UL 705
  - WEATHERPROOF DISCONNECT
  - THERMAL OVERLOAD PROTECTION
  - HIGH HEAT OPERATION (400F)
  - GREASE CLASSIFICATION TESTING:
  - CSA APPROVED
- PROVIDED OPTIONS:**
- GREASE CUP
  - HINGED BASE
  - HASP KIT
  - PITCHED CURB (COORDINATE ROOF PITCH W/ ARCH)
- NORMAL TEMPERATURE TEST:**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 400F (204C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM AND WITHOUT ANY DETEIORATING 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 DEG. F (315 DEG. C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

**COOK-OUT**

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Mk	Date	Description
		Revisions

**MECHANICAL DETAILS**

Date	06/13/19
Drawn By	SRP
Check By	NMP
Job No.	19-037
Sheet	

**M4**