

HOOD INFORMATION - Job#2788398

HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	TOTAL EXH. CFM	EXHAUST PLENUM RISER(S)				HOOD CONSTRUCTION	HOOD CONFIG.		
						WIDTH	LENG.	HEIGHT	DIA.		CFM	S.P.	END TO END
1		3044 BD-2	5' 0.00"	450 Deg.	1200		4'	12'	1200	-0.452'	430 SS Where Exposed	ALONE	ALONE

HOOD INFORMATION

HOOD NO.	TAG	TYPE	FILTER(S)		EFFICIENCY @ 9 MICRONS	QTY.	LIGHT(S)		WIRE GUARD	LOCATION	SIZE	UTILITY CABINET(S)			FIRE SYSTEM PIPING	HOOD HANGING WGT
			QTY.	HEIGHT			LENGTH	TYPE				WIRE	LOCATION	SIZE		
1		SS Baffle with Handles	3	16'	30%	2	Screw In Compact	NO	Left	12"x30"x24"	Ansul R102	3.0			YES	280 LBS

HOOD OPTIONS

HOOD NO.	TAG	OPTION
1		FIELD WRAPPER 31.00' High Front, Left, Right
		BACKSPLASH 63.00' High X 72.00' Long 430 SS Vertical
		BACKSPLASH 114.00' High X 18.00' Long 430 SS Vertical
		BACKSPLASH 114.00' High X 18.00' Long 430 SS Vertical
		RIGHT QUARTER END PANEL 20' Top Width, 0' Bottom Width, 20' High 430 SS
		LEFT QUARTER END PANEL 20' Top Width, 0' Bottom Width, 20' High 430 SS

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH



NFPA #96
UL 710 & ULC710 STANDARDS
E.T.L. LISTED 3054804-001

UNLESS SPECIFICALLY NOTED:

THE MODEL BD-2 HOOD IS LISTED WITH A MINIMUM SIDE OVERHANG TO THE COOKING EQUIPMENT SURFACE OF 0", AND A MINIMUM FRONT OVERHANG OF -3". FOR 450°F APPLICATIONS, THE MINIMUM EXHAUST RATE IS 150 CFM/FT.

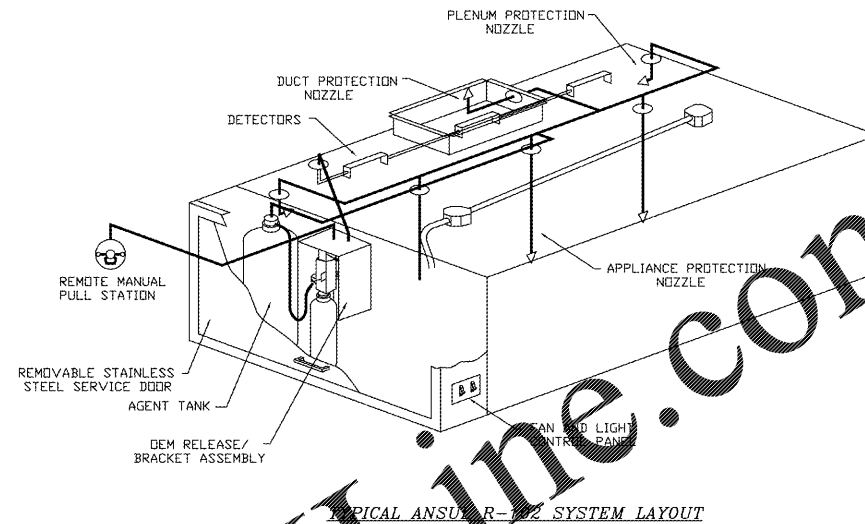
SPECIFICATIONS

THE RESTAURANT FIRE SUPPRESSION SYSTEM SHALL BE THE PRE-ENGINEERED TYPE WITH A FIXED NOZZLE AGENT DISTRIBUTION NETWORK. IT SHALL BE LISTED WITH UNDERWRITERS LABORATORIES, INC. (UL)

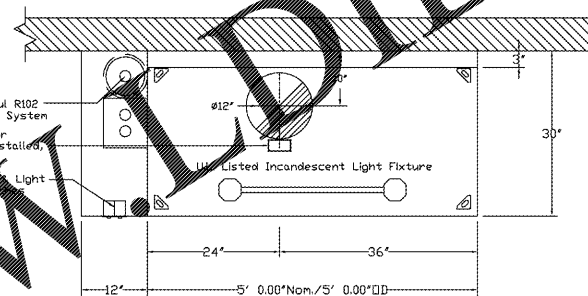
THE SYSTEM SHALL BE CAPABLE OF AUTOMATIC DETECTION AND ACTUATION WITH LOCAL OR REMOTE MANUAL ACTUATION. ACCESSORIES SHALL BE AVAILABLE FOR MECHANICAL OR ELECTRICAL GAS LINE SHUT-OFF APPLICATIONS.

THE EXTINGUISHING AGENT SHALL BE A POTASSIUM CARBONATE, POTASSIUM ACETATE-BASED FORMULATION DESIGNED FOR FLAME KNOCKDOWN AND SECUREMENT OF GREASE RELATED FIRES. IT SHALL BE AVAILABLE IN PLASTIC CONTAINERS WITH INSTRUCTIONS FOR LIQUID AGENT HANDLING AND USAGE.

THE REGULATED RELEASE MECHANISM SHALL BE COMPATIBLE WITH A FUSIBLE LINK DETECTION SYSTEM. THE FUSIBLE LINK SHALL BE SELECTED AND INSTALLED ACCORDING TO THE OPERATING TEMPERATURE IN THE VENTILATING SYSTEM. THE FUSIBLE LINK SHALL BE SUPPORTED BY A DETECTOR BRACKET/LINKAGE ASSEMBLY.



TYPICAL ANSUL R-102 SYSTEM LAYOUT



PLAN VIEW - Hood #1 (H-1)
5' 0.00" LONG 3044BD-2

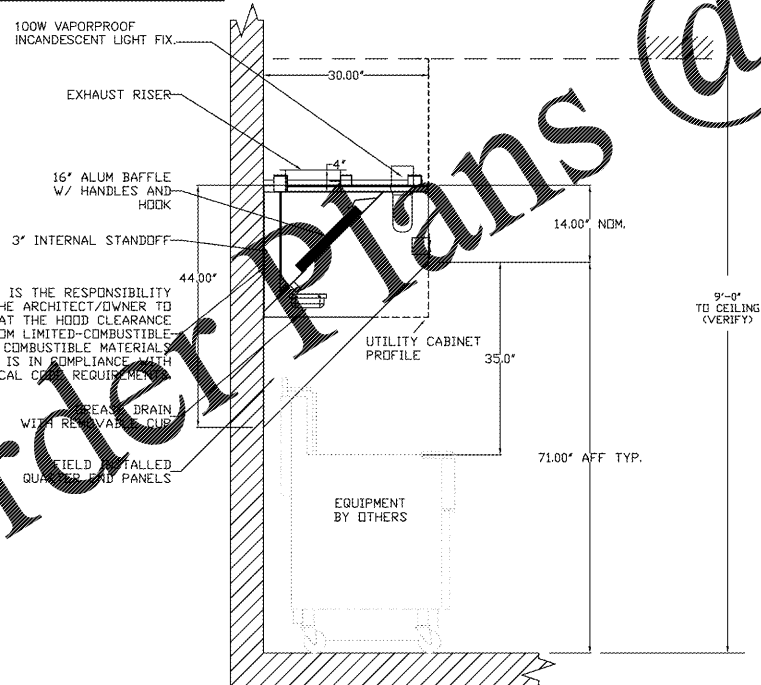
HVAC DISTRIBUTION NOTE

IT IS RECOMMENDED NOT TO INSTALL HIGH VELOCITY DIFFUSERS OR HVAC RETURNS WITHIN TEN (10) FEET OF THE EXHAUST HOOD. PERFORATED DIFFUSERS ARE RECOMMENDED.

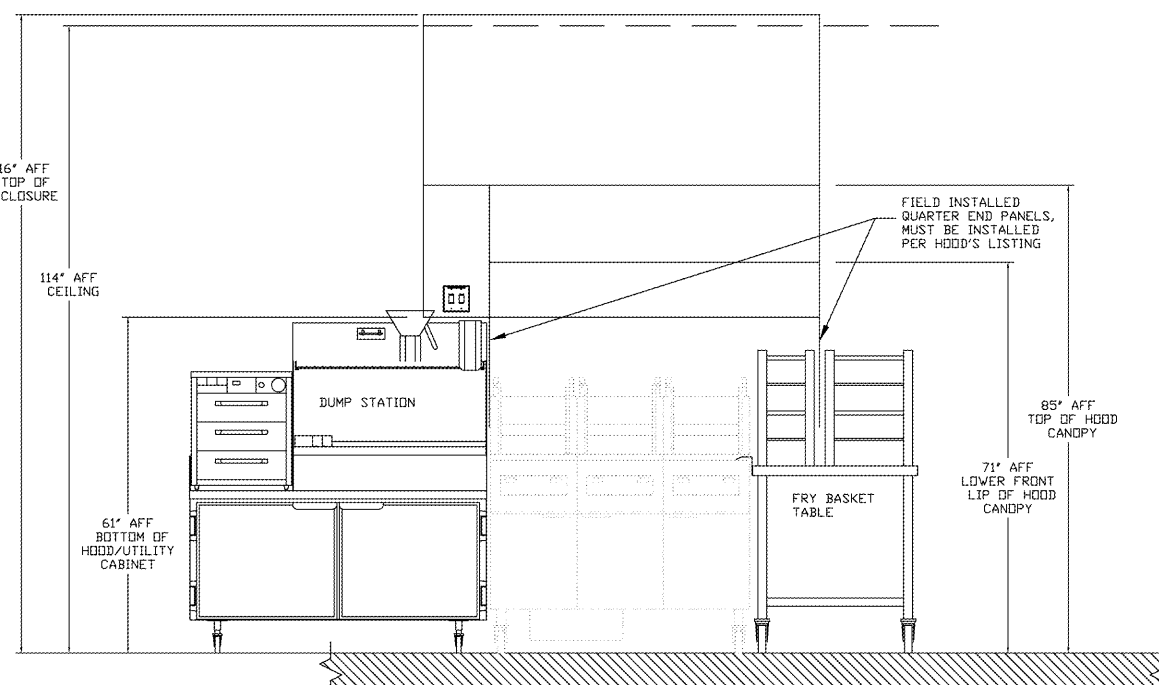
CAPTIVEAIRE SYSTEMS RECOMMENDS THE USE OF LISTED, PRE-FABRICATED ROUND GREASE EXHAUST DUCT TO REDUCE STATIC PRESSURE IN THE SYSTEM, MINIMIZE INSTALLATION AND INSPECTION TIMES, AND ENSURE DUCT IS LIQUID TIGHT

VERIFY CEILING HEIGHT

HEIGHT REQUIRED TO VERIFY THAT HOOD FITS SPACE AND TO SIZE THE ENCLOSURE PANELS



SECTION VIEW - MODEL 3044BD-2 w/ PSP



ELEVATION VIEW - MODEL 3044BD-2

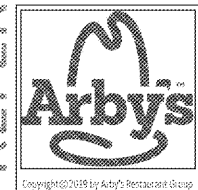
REVISIONS

DESCRIPTION	DATE

CAPTIVEAIRE
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Arby's - Proto 9-27-16
DATE: 9/28/2016
DWG.#: 2788398
DRAWN BY: WAH-50
SCALE: 3/4" = 1'-0"
MASTER DRAWING



ARBY'S RESTAURANT
INSPIRE WORKSMART 2400
2385 LEN PATTERSON RD
FORT MILL, SC 29708
FOR
ARBITRATOR RESTAURANT GROUP, LLC
40 SEMINOLE STREET, ASHEVILLE, NC 28803

PROJECT NUMBER: ARF149
DATE: 9/28/2016
OWNER REVIEW: AUG 7, 2016
DRAWN BY: WAH-50
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 1

NOT FOR CONSTRUCTION, FOR REFERENCE ONLY

DATE	BY

H1.1