

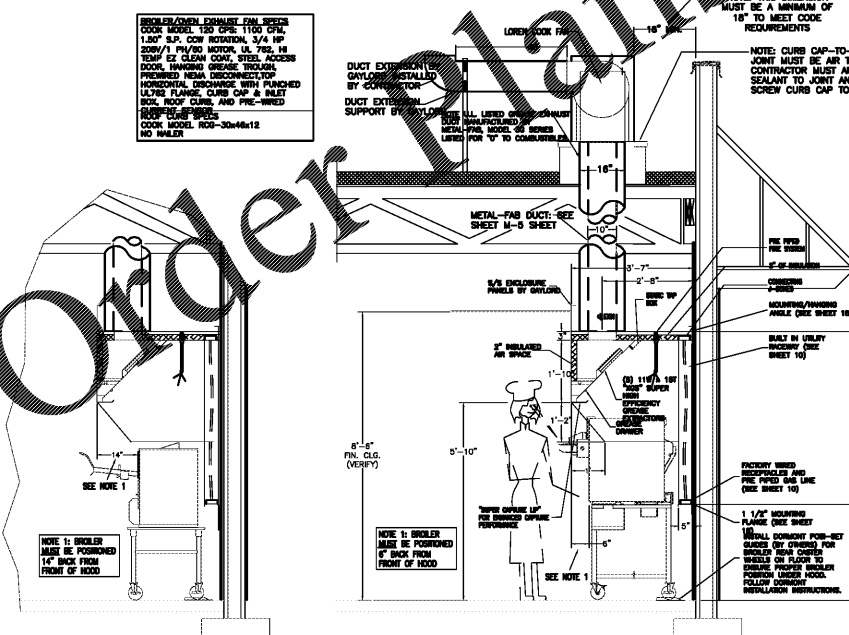
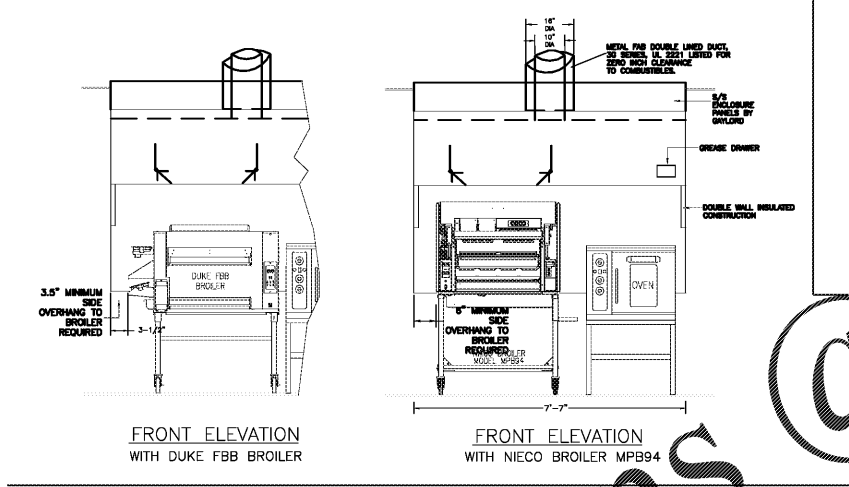
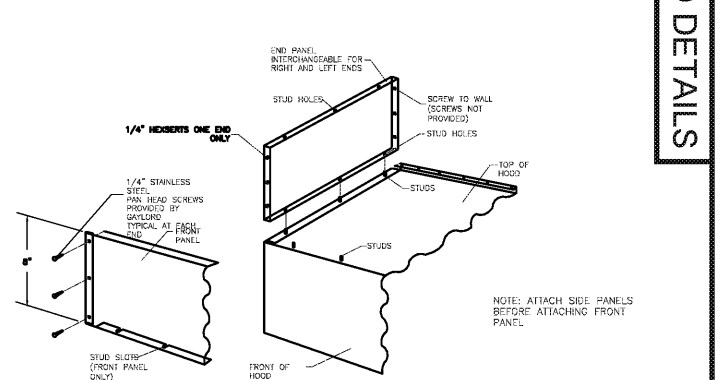
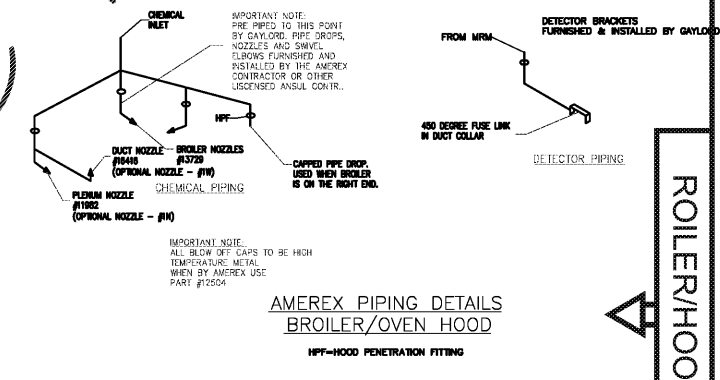
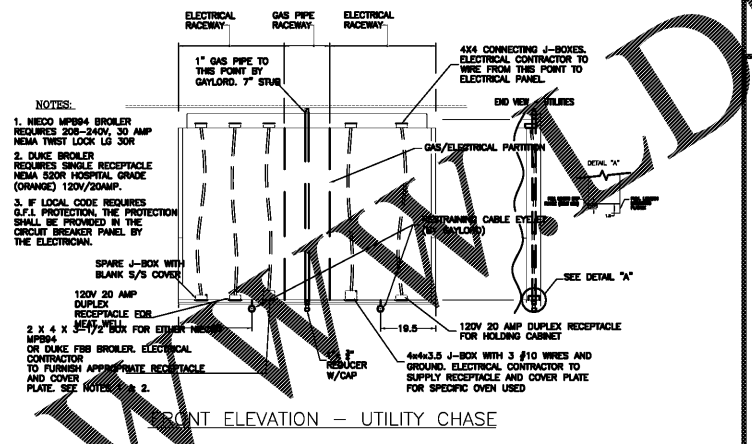
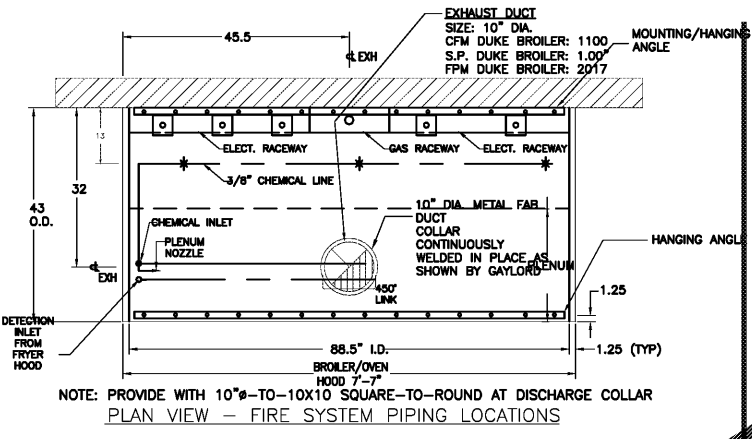
NORTH AMERICAN BROILER/OVEN HOOD — DUKE BROILER

BROILER/OVEN HOOD MODEL: ELX-ND-BDL-PM-08-43-(BK-NA-BOH-7-7)
 Manufactured by: Gaylord Industries

Broiler/Oven Hood Specifications
 Gaylord Model ELX-ND-BDL-PM-08-43-(BK-NA-BOH-7-7), canopy style wall mounted broiler/oven hood 7'-7" long x 43" front to back. The hood is specifically designed to go over a Nieco MPB94 or Duke FBB broiler and a half size convection oven. The hood is designed for either a Standard or Reverse ROC building. The ends and front panels are insulated double wall construction, and the top is covered with 3" thick insulation. The hood utilizes patented high efficiency stainless steel Gaylord XGS Extractors. The extractor testing mirror ASTM Standard F2519 -2005, and are ETL Listed to UL Standard 1046. The hood design includes a built in 5" air space at the back for allowing direct mounting to a limited combustible wall (sheet rock on metal studs) for compliance to NFPA-96. Also built into the back of the hood are utility raceways that are used for gas piping and electrical services. The hood includes factory pre-piping for an Amerex K9 fire extinguishing system or as an option may be pre-piped for an ANSUL R-102 fire system. The hood is constructed of all 18 gauge, type 300 series stainless steel, number 4 finish.
Enclosure Panels Included is a stainless steel enclosure kit to fill the space between the top of the hood and the finished ceiling. The panels are constructed of 18 gauge type 430 stainless steel, number 4 finish.
Wall Flashing One set of wall flashing for broiler/oven hood as shown on the drawings. Flashing is constructed of 18 gauge type 430 stainless steel, number 4 finish.
Hanging Weight: The hanging weight of the broiler/oven hood is 450 lbs.

HOOD LISTING AND APPROVAL REFERENCE

- | | | |
|---|--|--|
| BROILER/OVEN HOOD
INTERTEK TESTING SERVICES, INC.
MEETS ALL REQUIREMENTS OF NFPA 96 AND LISTED UNDER UL STANDARD 1046.
TESTED UNDER UL STANDARD 710. | NSF-NATIONAL SANITATION FOUNDATION
MEETS ALL REQUIREMENTS OF NSF STANDARD NO.2 "FOOD SERVICE EQUIPMENT"
MECHANICAL CODES
MEETS ALL REQUIREMENTS OF THE UMC, BOCA, SBCCI AND IBC.
NEW YORK CITY DEPARTMENT OF BUILDING
MEA NO. 113-09-M | |
| NATIONAL FIRE PROTECTION ASSOCIATION
MEETS ALL REQUIREMENTS OF NFPA 96 "STANDARD FOR VENTILATION CONTROL & FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS"
TESTED UNDER UL STANDARD 710. | | |



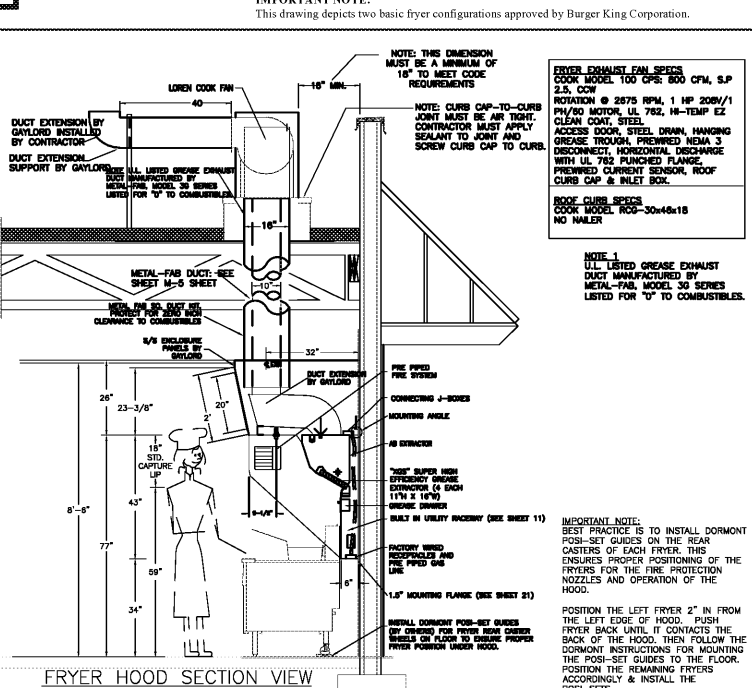
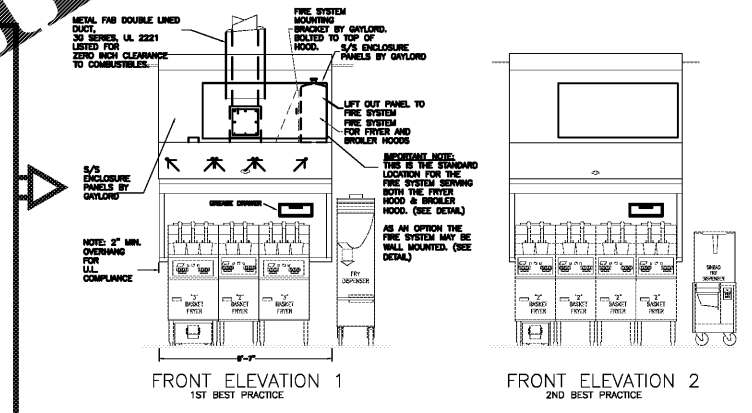
5'-7" NORTH AMERICAN FRYER HOOD (FREE STANDING)

FRYER HOOD MODEL: ELX-ND-BD-38-(BK-NAFH-5-7)
 Manufactured by: Gaylord Industries

Fryer Hood Specifications
 Gaylord model ELX-ND-BD-38-(BK-NAFH-5-7) low proximity, freestanding hood 5'-7" long x 38" front to back. The hood is designed to go over either a 3 Basket/2 Basket/3 Basket Fryer Configuration, or a 2 Basket Fryer Configuration. This hood is not designed for a 3 Basket/2 Basket/Fry Dispenser/3 Basket configuration. The hood utilizes patented high efficiency stainless steel Gaylord XGS Extractors. Also built into the back of the hood are utility raceways that are used for gas piping and electrical services. The hood includes factory pre-piping for an Amerex fire extinguishing system or as an option may be pre-piped for an ANSUL R-102 fire system. The hood is constructed of all 18 gauge type 300 series stainless steel, number 4 finish.
Enclosure Panels Included is an enclosure kit to fill the space between the top of the hood and the finished ceiling. Lift-out doors in the front and right panels are provided to gain access to the duct access panel, fire protection equipment and static pressure tap. Panels are constructed of 18 gauge type 430 stainless steel, number 4 finish.
Optional Wall Flashing One set of wall flashing for the fryer hood as shown on the drawings. Flashing constructed of 18 gauge type 430 stainless steel, number 4 finish.
Hanging Weight: The hanging weight of the fryer hood is 390 lbs.

HOOD LISTING AND APPROVAL REFERENCE

FRYER HOOD INTERTEK TESTING SERVICES, INC. MEETS ALL REQUIREMENTS OF NFPA 96 WITHOUT EXHAUST DAMPERS, SEE NOTE # 21 AND NOTE # 22. TESTED TO UL STANDARD 710 REQUIREMENTS.	NSF-NATIONAL SANITATION FOUNDATION MEETS ALL REQUIREMENTS OF NSF STANDARD NO.2 "FOOD SERVICE EQUIPMENT" MECHANICAL CODES MEETS ALL REQUIREMENTS OF THE UMC, BOCA, SBCCI AND IBC.		
NATIONAL FIRE PROTECTION ASSOCIATION MEETS ALL REQUIREMENTS OF NFPA 96 "STANDARD FOR VENTILATION CONTROL & FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS" TESTED UNDER UL STANDARD 710.			



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Order Plans

NOT FOR CONSTRUCTION

FRYER/HOOD DETAILS

ROILER/HOOD DETAILS

B1931	
DATE	RELEASE

CHECKED BY: AK
 DRAWN BY: CY

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BRUCE DANIELS
CAROLINA FRANCHISE
HOLDINGS, LLC
 P.O. BOX 711
 GREENWOOD, SC 29648

AKA
ARIE KOHN ARCHITECTS, P.C.
 74 WOODSTOCK ROAD, ROSWELL, GA. 30075
 TEL: (770) 642-8030 FAX: (770) 642-3755
 EMAIL: arie@akoharch.com

SHANE HAMILTON, P.E.
 912 W. MLK BLVD, TAMPA, FL
 SOUTH CAROLINA LIC #35544
 PROFESSIONAL SEAL
 5/31/19

PROJECT: B1931
 DATE: 07/22/2019
 SC HWY. S-781 & SC HWY. 125
 BEECH ISLAND, SC 29942

BURGER KING
RESTAURANT
 HOOD DETAILS
 #026-20-03-003

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