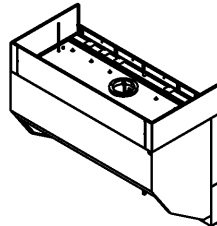


DRAWING INFORMATION		
DATE	DESCRIPTION	BY
01-13-20	FOR CONSTRUCTION	JJ

**Shane R.
Hamilton P.E.**
CONSULTING ENGINEER
912 W. Dr. Martin Luther King Jr Blvd
Tampa, FL 33603 (813) 251-6848

7' 7" BROILER/OVEN HOOD ROC STORES



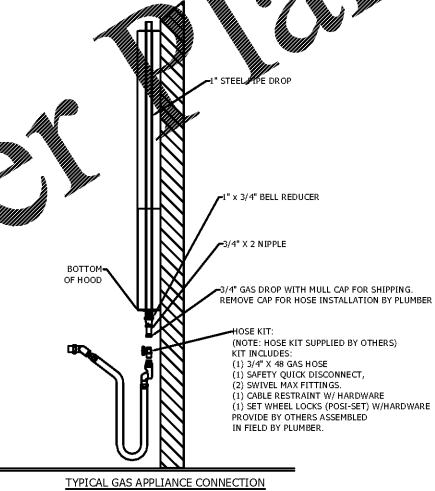
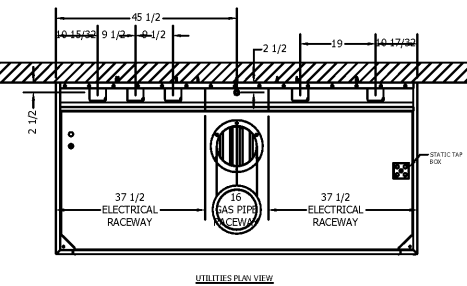
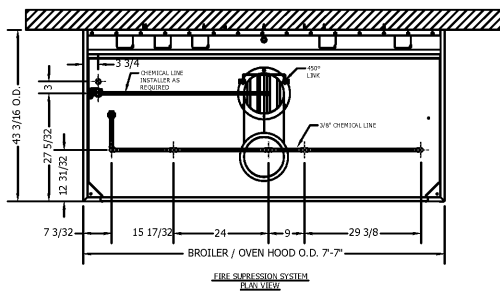
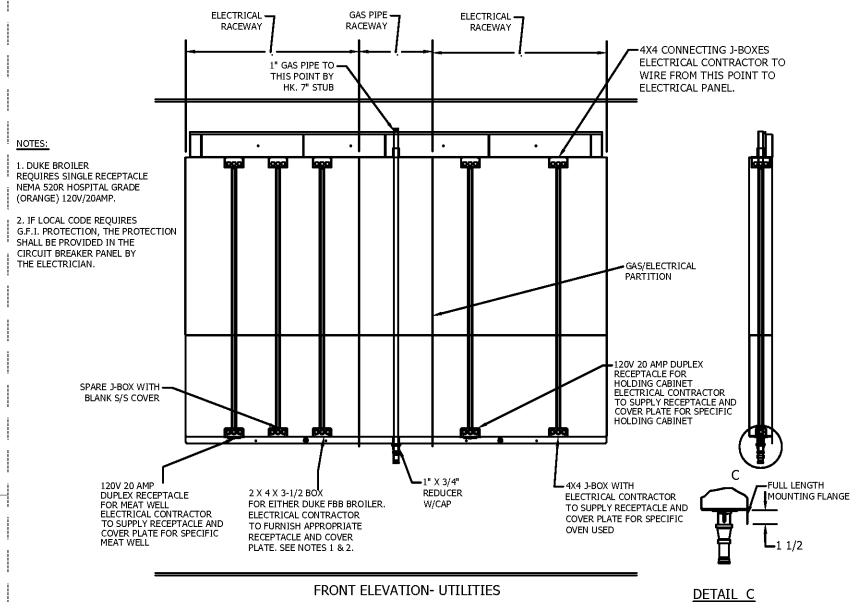
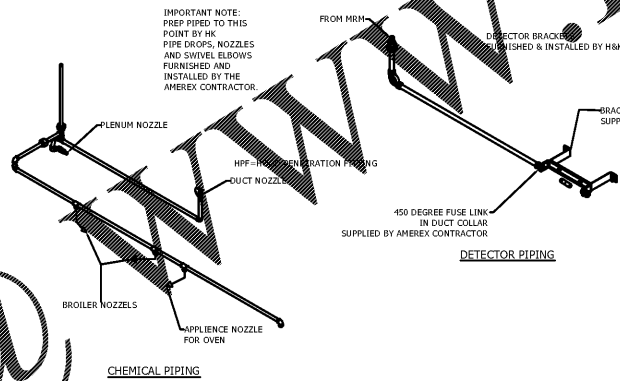
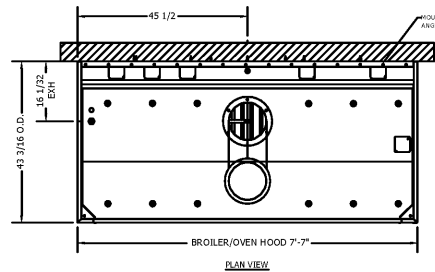
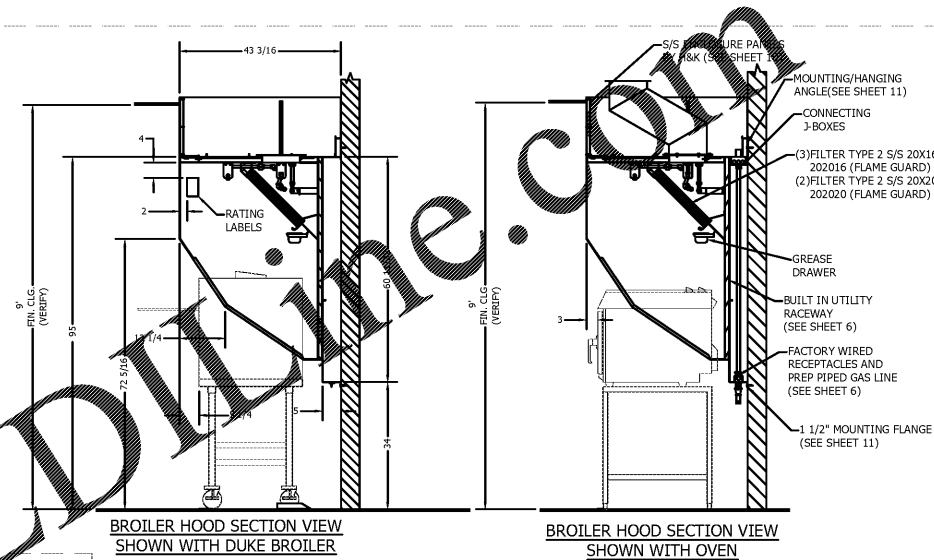
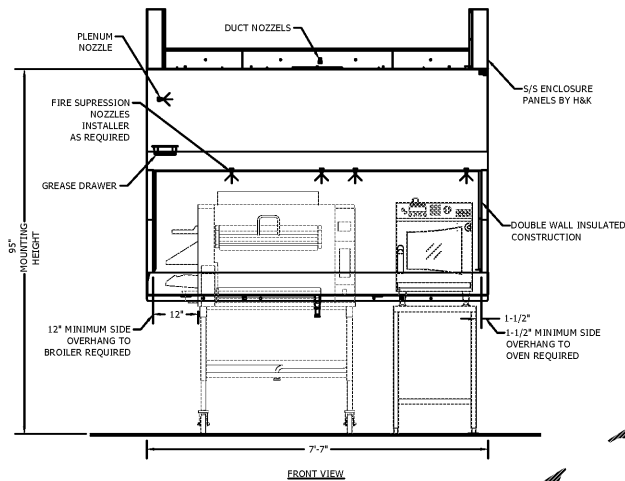
DESCRIPTION
THE HMK BY INTERNATIONAL MODEL # 52415 WALL MOUNTED CANOPY STYLE VENTILATION HOOD IS IN-ENDED SPECIFICALLY FOR APPLICATIONS WHERE A BROILER AND OVEN.
THIS HOOD IS DESIGNED FOR USE WITH DUKE FBB AND NIE CO. F BROILERS.

INSTALLATION
IT INCORPORATES INSULATED END AND TOP PANELS, AND INCLUDES A 5' AIR SPIKELET INSULATED BACK PANEL (TOTALING 6') APPROVED FOR MOUNTING DIRECTLY TO A LIMITED COMBUSTIBLE WALL (SHEET ROCK AND METAL STUDS).
HOODS ARE PRE-PIPED FOR AMEREX OR ANSUL FIRE SUPPRESSION SYSTEMS.
ENCLOSURE PANELS AND WALL FLASHING ARE MANUFACTURED FROM 18-GAUGE STAINLESS STEEL.

FILTERS/GREASE REMOVAL
THIS HOOD UTILIZES A COMBINATION OF FLAME GUARD HEAVY DUTY STAINLESS STEEL GREASE FILTERS-16" X20" AND 20" X20" SIZES- (LISTED FILE # R10173).
THEY MUST BE INSTALLED AT ALL TIMES DURING VENTILATION HOOD OPERATION.

SHEET #	DESCRIPTION
01	COVER SHEET
02	FRONT ELEVATION
03	SECTION VIEW
04	PLAN VIEW
05	FIRE SUPPRESSION SYSTEM
06	FRONT ELEVATION - UTILITIES
07	UTILITIES PLAN VIEW
08	TYPICAL GAS APPLIANCE CONNECTION DETAILS
09	AMEREX PRE-PIPING DETAILS
10	COVER SHEET/ENCLOSURE PANEL DETAILS
11	HOOD HANGING DETAILS
12	WALL FLASHING DETAILS
13	FAN SPECIFICATION
14	BROILER/OVEN HOOD EXHAUST FAN DUCT EXTENSION
15	BK HOOD EXHAUST FAN-FIRE SYSTEM-HVAC SYSTEM CONTROL MATRIX
16	RATING LABEL
18	WIRING DIAGRAM
19	CONTACT INFORMATION

INSTALLATION TO BE IN ACCORDANCE WITH UL-C-569 STANDARD FOR THE INSTALLATION AND PERFORMANCE OF THE VENTILATION AND FIRE SUPPRESSION FOR COMMERCIAL AND INSTITUTIONAL COOKING EQUIPMENT.
APPROVALS / CERTIFICATIONS
THIS HOOD COMPLIES WITH THE FOLLOWING:
UL710 / UL-C-569
STANDARD FOR EXHAUST HOOD AND RELATED CONTROLS FOR COMMERCIAL AND INSTITUTIONAL COOKING EQUIPMENT
NFPA66
NATIONAL FIRE PROTECTION ASSOCIATION - STD 96
NSF2
NATIONAL SANITATION FOUNDATION NO. 2 'FOOD SERVICE EQUIPMENT'
NOTE: THE EXHAUST AIR FLOW RATES WERE ESTABLISHED UNDER CONTROLLED LABORATORY CONDITIONS. GREATER EXHAUST RATES MAY BE REQUIRED FOR COMPLETE VAPOR AND SMOKE REMOVAL IN SPECIFIC INSTALLATIONS.



Order Plans

HVAC SYSTEM
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CONSULTANTS / GROUP
6510 N. 125TH AVENUE, SUITE #1001
LARGO, FLORIDA
PHONE: (877) 530-0078
CALL NCA MARKETING FOR PRICING
NCA JOB# 20128

DATE: 01-13-20
CHECKED BY: SMC
DRAWN BY: DWM
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REVISION

FRANCHISEE:
GPS HOSPITALITY
2100 RIVEREDGE PARKWAY
SUITE 850
ATLANTA, GA 30328
PHONE: 770-738-8798

CURRAN ARCHITECTURE
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11/6/2020
21650

PROJECT #: 190420
NOVEMBER 2018 DESIGN RELEASE
RUC-60 TALL 20/20 IMAGE
BURGER KING
2413 NORTH HILLS STREET
MERIDIAN, MS 39305
HOOD DETAILS

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