HOOD INFORMATION – Job#2391337

HOOD NO	TAG	MODEL	LENGTH	MAX. COOKING TEMP	EXHAUST PLENUM RISERS TOTAL EXH. CFM	WIDTH	LENG.	DIA.	CFM	S.P.	TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG ENDS TO END	ROW
6		7230 NDI-PSP-FB	11' 10.00"	600 Deg	5060			24"	2530	-3.512"	3100	430 SS Where Exposed	ALONE	ALONE
								24"	2530	-3.512"				

HOOD INFORMATION

HOOD NO	TAG	FILTER(S) TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 9 MICRONS	LIGHT(S) QTY	TYPE	WIRE GUARDS	UTILITY CABINET(S) LOCATION	FIRE SYSTEM TYPE	SIZE	ELECTRICAL MODEL #	SWITCHES QUANTITY	FIRE SYSTEM PIPING	HOOD HANGING WGHT
6		Captrate Solo Filter	16	20"	16"	93% See Filter Spec	8	Screw In Compact	NO						NO	1056 LBS

HOOD OPTIONS

HOOD NO	TAG	OPTION					
6		FIELD WRAPPER 6.00" High Front, Left, Right, Back					
	LEFT	END STANDOFF(IN/INS-ISLAND)	1" Wide	72"	Long	Insulated	
	RIGHT	END STANDOFF(IN/INS-ISLAND)	1" Wide	72"	Long	Insulated	

PERFORATED SUPPLY PLENUM(S)

HOOD NO	TAG	POS.	LENGTH	WIDTH	HEIGHT	RISERS TYPE	WIDTH	LENG.	DIA.	CFM	S.P.
6		Back	144"	12"	6"	MUA	10"	20"		516	0.176"
						MUA	10"	20"		516	0.176"
						MUA	10"	20"		516	0.176"
						MUA	10"	20"		516	0.176"
		Front	144"	12"	6"	MUA	10"	20"		516	0.176"
						MUA	10"	20"		516	0.176"

TYPICAL ANSUL R102 SYSTEM LAYOUT WITH REMOTE MOUNTED AUTOMAN

PLAN VIEW – Hood #1
11' 10.00" LONG 7230NDI-PSP-FB

SECTION VIEW – MODEL 7230NDI-PSP-FB
HOOD – #1

EXHAUST FAN INFORMATION – Job#2391337

FAN UNIT NO	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	BHP.	Ø	VOLT	FLA	WEIGHT LBS.	SONES
6	KEF-6	NCA24FA	5060	1.000	831	3.000	2.0170	3	460	3.9	248	15.7

FAN OPTIONS

FAN UNIT NO	TAG	OPTION (Qty. - Descr.)
6	KEF-6	1 - Grease Box

CURB ASSEMBLIES

NO	ON FAN	WEIGHT	ITEM	SIZE
6	# 1	48 LBS	Curb	31.500"W x 31.500"L x 20.000"H Vented Hinged

FAN #6 NCA24FA - EXHAUST FAN (KEF-6)

FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL 762 LISTED
- NFPA 96UND AND AIR CERTIFIED
- WIRING FROM MOTOR TO DISCONNECT SWITCH
- WEATHERPROOF DISCONNECT
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY AT 300°F (149°C) FOR A MINIMUM OF 24 HRS. UNITS, ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY AT 300°F (149°C) WITH GREASE-LADEN VAPORS AT 500°F (260°C) FOR A MINIMUM OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS
GREASE BOX

3 KITCHEN HOOD DETAILS AND SCHEDULES
SCALE: NONE

2 MECHANICAL FLOOR PLAN - DEMOLITION
SCALE: 1/8" = 1'-0"

1 MECHANICAL FLOOR PLAN - NEW
SCALE: 1/8" = 1'-0"

Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 12/03/15

HARRIMAN
AUBURN PORTLAND MANCHESTER

WHOLE FOODS MARKET

PUB DEVELOPMENT AND DEPARTMENT RELOCATIONS
2 SOMERSET ST
PORTLAND, ME

Harriman Project No.	15103
Key Plan	Prog North

Issues and Revisions

Mark	Date	Description
--	09-09-15	ISSUED FOR PERMITTING
--	10-08-15	CONSTRUCTION DOCUMENTS

STATE OF MAINE CLIFTON W. GRIEM No. 6405 LICENSED PROFESSIONAL ENGINEER

Drawing Scales

P.A. / P.E: CG
Drawn By: JSC

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MECHANICAL

M10.1