

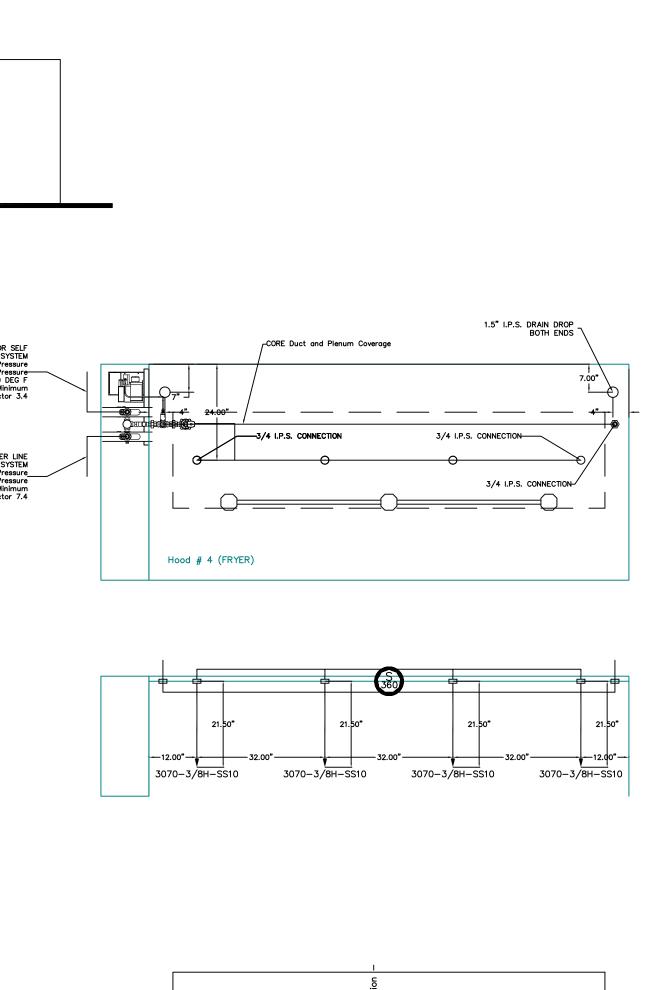
3070-3/8H-SS10

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Hood # 3 (BRAISING / RANGE)

-12.00" - 35.75" - 35.75" - 35.75"

<u>V____</u>| 3070−3/8H−SS10



NOTES

- FIELD PIPE DROPS AS SHOWN
ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS

- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING,
SALAMANDERS, ETC.

TOTORY PURPLES A MAXIMUM OF 6" ABOVE THE TOP OF

APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE.

- THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS

Job #: 1934403
Job Name: Maine Wharf Restaurant
Drawn By:
System Size: CORE
Hood # 1 6' 8.00" Long x 66" Wide x 30" High
Riser # 1 Size: 16" Dia.
Hood # 1 Metal Blow-Off Caps included.
Hood # 2 6' 7.00" Long x 66" Wide x 30" High
Riser # 1 Size: 16" Dia.
Hood # 2 Metal Blow-Off Caps included.

- FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD.

- ADDITIONAL FIRESTAT REQUIRED AT END OF DUCT NEAR EXHAUST FAN IF DUCT IS MORE THAN 10' LONG OR THERE IS HORIZONTAL DUCT.

NOTES

- FIELD PIPE DROPS AS SHOWN
ELBOWS, TEES, AND NOZZLES SUPPLIED BY CAS

- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED BY SHELVING,
SALAMANDERS, ETC. - FACTORY PIPING EXTENDS A MAXIMUM OF 6" ABOVE THE TOP OF THE HOOD. APPLIANCE DIMENSIONS LISTED REPRESENT THE COOKING SURFACE SIZE, NOT THE OVERALL APPLIANCE SIZE. - THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS Job #: 1934403
Job Name: Maine Wharf Restaurant
Drawn By:
System Size: CORE
Hood # 3 13' 11.00" Long x 60" Wide x 30" High
Riser # 1 Size: 14" Dia.
Riser # 2 Size: 14" Dia.
Hood # 3 Metal Blow—Off Caps included.
Hood # 4 10' 0.00" Long x 54" Wide x 30" High
Riser # 1 Size: 16" Dia.
Hood # 4 Metal Blow—Off Caps included. - ADDITIONAL FIRESTAT REQUIRED AT END OF DUCT NEAR EXHAUST FAN IF DUCT IS MORE THAN 10' LONG OR THERE IS HORIZONTAL DUCT.

REVISIONS

DESCRIPTION DATE:

Restauran \mathbb{A} Wharf AND, ORTL Maine

DATE: 12/18/2013

DWG.#: 1934403

DRAWN BY: BFC-21

SCALE: 1/2" = 1'-0"

MASTER DRAWING

SHEET NO.