

GENERAL NOTES FOR NON-WATER WASH VENTILATORS

ELECTRICAL

1. Locate Fan Start/Stop Switch in a convenient location. Refer to the wiring diagram for required voltage.
2. If ventilators are equipped with light fixtures, provide a separate light circuit to the ventilator as shown on electrical plan.

EXHAUST VOLUME REQUIREMENTS

3. Exhaust Volumes as shown on the drawings are determined by established Gaylord engineering methods and in accordance with the terms of the ventilator's listing. These air volume levels require that the make-up air be brought into the space in such a way that it does not negatively affect the ventilator. See the Make-up Air Requirements and the "Typical Design" drawing.
4. Ventilator static pressure is noted on each ventilator plan view. Total duct system and other external static's must be added to the ventilator static for determining the total system static pressure drop. Static based on operation at mean sea level at 75°F kitchen ambient.

MAKE-UP AIR REQUIREMENTS

5. Make-up air is critical to the performance of the ventilator.
6. The total amount of make-up air (supply air) brought into the kitchen must be between 90% and 100% of the total exhaust volume. It should be brought in throughout the kitchen evenly for best results. See the "Typical Design" drawing.

AIR FLOW RATES

7. Exhaust and Supply Air Flow Rates were established under controlled laboratory conditions. Greater Exhaust and/or lesser Supply Air Flows may be required for complete vapor removal in specific installations.

INSTALLATION

8. Ventilators to be installed in accordance with NFPA-96 and all other local applicable codes. Contractors must review applicable codes with code authorities before approving drawings for fabrication. Special attention must be given to code regulations relative to clearances from surrounding combustible and limited combustible construction (walls, ceiling, etc.).
9. Ventilators manufactured in multiple sections are factory pre-wired to a single connection point. Ventilator wiring is disconnected for shipment to be reconnected by electrical contractor.
10. Ventilators manufactured in multiple sections may have drains factory interconnected (see drawing) to a single outlet point. Ventilator plumbing is disconnected for shipment to be reconnected by plumbing contractor.

11. All ductwork beyond the ventilator duct take-off collar to be provided and installed by others, in accordance with applicable codes. Exhaust ducts must be continuously welded liquid tight.
12. All ventilators are equipped with hanging brackets. Hanging rods to be supplied by ventilator installer. Hanging weight of the ventilator(s) is noted on each drawing.
13. Ventilators manufactured in multiple sections are provided with bolts, clips, and all necessary hardware for reconnecting by the ventilator installer.

CONSTRUCTION

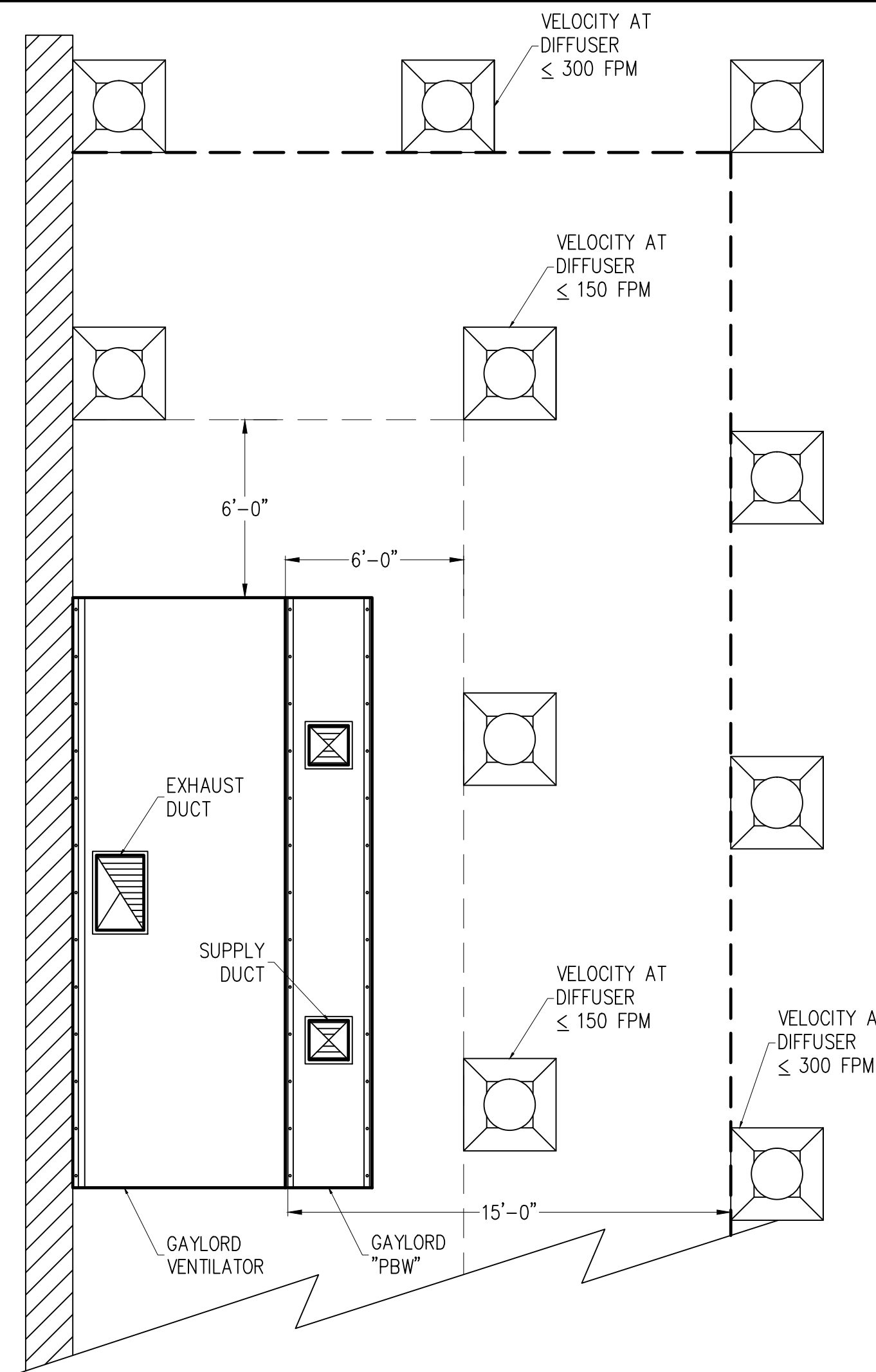
14. Ventilators are manufactured in strict accordance with Gaylord specifications.
15. Ventilators constructed of 18 Ga. stainless steel, Type 300 series, No. 4 finish unless otherwise noted on drawings.

FIRE EXTINGUISHING SYSTEM

16. Fire extinguishing system to be installed in accordance with NFPA-96. Refer to "FIRE PROTECTION SYSTEM NOTES" for information on supplier and installation.
17. Caution: Fire extinguishing system piping installed on the ventilator at job site should be coordinated with Gaylord to ensure piping does not interfere with the ventilator's operation/performance. Improper installation may void the Listings of the ventilator.
18. **IMPORTANT NOTE:** NFPA-96 requires that all gas and electric cooking equipment, that is protected by surface fire protection, must automatically shut off upon activation of the fire extinguishing system.
19. **IMPORTANT NOTE:** Most building departments require separate hood and fire protection permits prior to installation. The hood permit is typically obtained through the plan review department and the fire protection permit from the fire prevention bureau. It is the responsibility of the installing contractor to check with local building departments for their requirements and to obtain necessary permits.

LIGHTING

20. Light fixtures in ventilators will provide less than 30 foot candles of light at the cooking surface as a standard, unless otherwise noted on Section View. Confirm if this amount of light is acceptable with local health codes.



Gaylord Capture Performance Guarantee

Gaylord warrants the Capture Performance of the ventilator, only if the Exhaust Air Volumes are correct, per the Exhaust Air Volume Guidelines, and the Make-up Air Volumes are correct and the make-up air is delivered correctly, per the Make-up Air Delivery Guidelines as stated below.

Exhaust Air Volume Guidelines:

1. The amount of air exhausted by the Gaylord Ventilator shall be between 100% and 110% of the values shown on the Plan View for the Exhaust Ducts for each ventilator

Make-up Air Delivery Guidelines:

1. Gaylord "PBW" Plenum boxes shall be included for each ventilator
2. The amount of make-up air delivered through the Gaylord "PBW" plenum boxes shall be between 90% and 100% of the values shown on the Plan View for the Supply Ducts for each ventilator
3. The make-up air delivered using Gaylord "PBW" plenum boxes shall not exceed 60% of the exhaust volume of the ventilator
4. Ceiling diffusers shall be at least 6'-0" from all sides of the ventilator and the velocity at the diffuser shall not exceed 150 Feet per Minute (FPM)

OR

 Ceiling diffusers shall be 15'-0" from all sides of the ventilator and the velocity at the diffuser shall not exceed 300 Feet per Minute (FPM)
5. The maximum velocity of the make-up air from Transfer Air, Diffusers, etc. shall not exceed 75 FPM at the ventilator lip
6. Cross drafts from pass through windows, hallways, or other openings shall not exceed 50 FPM
7. All forms of make-up air introduction (PBW, Transfer Air, Diffusers, etc.) must be evenly distributed around each ventilator to prevent unequal pressurization
8. Kitchen pressurization shall not exceed -0.02"W.G. relative to the dining or adjacent spaces, as stated in NFPA-96 and ASHRAE Standard 154
9. For more information on acceptable methods of Make-up Air Delivery reference ASHRAE Standard 154.

Following these guidelines will result in proper capture and containment at the ventilator and enact the Gaylord Capture Performance Guarantee. If jobsite conditions cannot accommodate these guidelines, consult factory for alternative design.

SPACE CONDITIONS IN HOT AND HUMID CLIMATES / STEAM COOKING EQUIPMENT

Gaylord recommends the kitchen temperature be kept between 74°F to 79°F with a dew point not exceeding 55°F to prevent excess condensation and/or dripping in the hood over heavy steam producing equipment such as Steamers, Kettles, Dim Sum Counters, etc. If this is not possible, please consult the factory for increased air volume levels to prevent condensation buildup and potential dripping. Please refer to ASHRAE STD's 62.1-2010, 55-2010, and "The ASHRAE Guide for Buildings in Hot & Humid Climates" to address occupancy comfort and reduce the growth of pathogenic or allergenic organisms. It should be noted that exceeding these values can result in increased potential for unsanitary conditions.

THE GAYLORD VENTILATOR TESTING, LISTING AND COMPLIANCE REFERENCES:

IMPORTANT NOTE: Gaylord Ventilators are designed to meet the National codes listed below. Local codes may vary. Gaylord Industries must be notified in writing of local codes that may affect the ventilator design.

NATIONAL FIRE PROTECTION ASSOCIATION

The exhaust ventilator meets all requirements of the latest edition of NFPA-96.

NATIONAL SANITATION FOUNDATION

The exhaust ventilator is NSF listed to: Standard #2 - "Food Service Equipment"

INTERNATIONAL & UNIFORM MECHANICAL CODE

The exhaust ventilator meets all requirements of IMC and UMC.

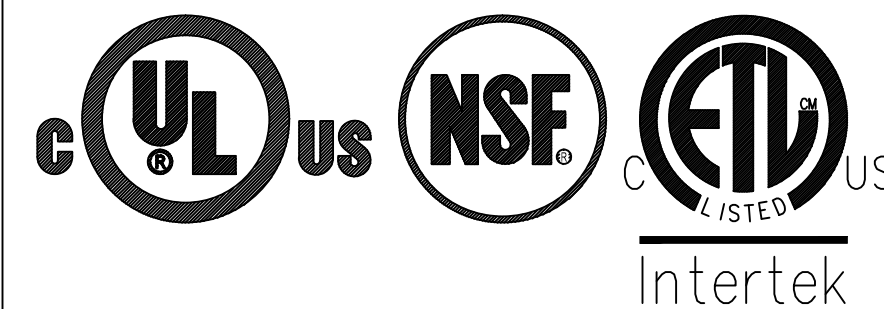
UNDERWRITERS LABORATORIES, INC.

The exhaust ventilator is UL Listed. *

INTERTEK TESTING SERVICES

The exhaust ventilator is ETL Listed. *

* UL and ETL listed exhaust ventilators are tested to standard: UL 710 - "Exhaust Hoods for Commercial Cooking Equipment".



APPROVAL NOTICE

Prior to releasing the ventilator for fabrication, this drawing must be signed by an authorized representative of the company ordering the equipment and returned to GAYLORD INDUSTRIES. By approving these drawings, the company ordering the equipment agrees to the general notes, accepts the equipment as shown, and has verified the following have been checked:

IMPORTANT NOTICE

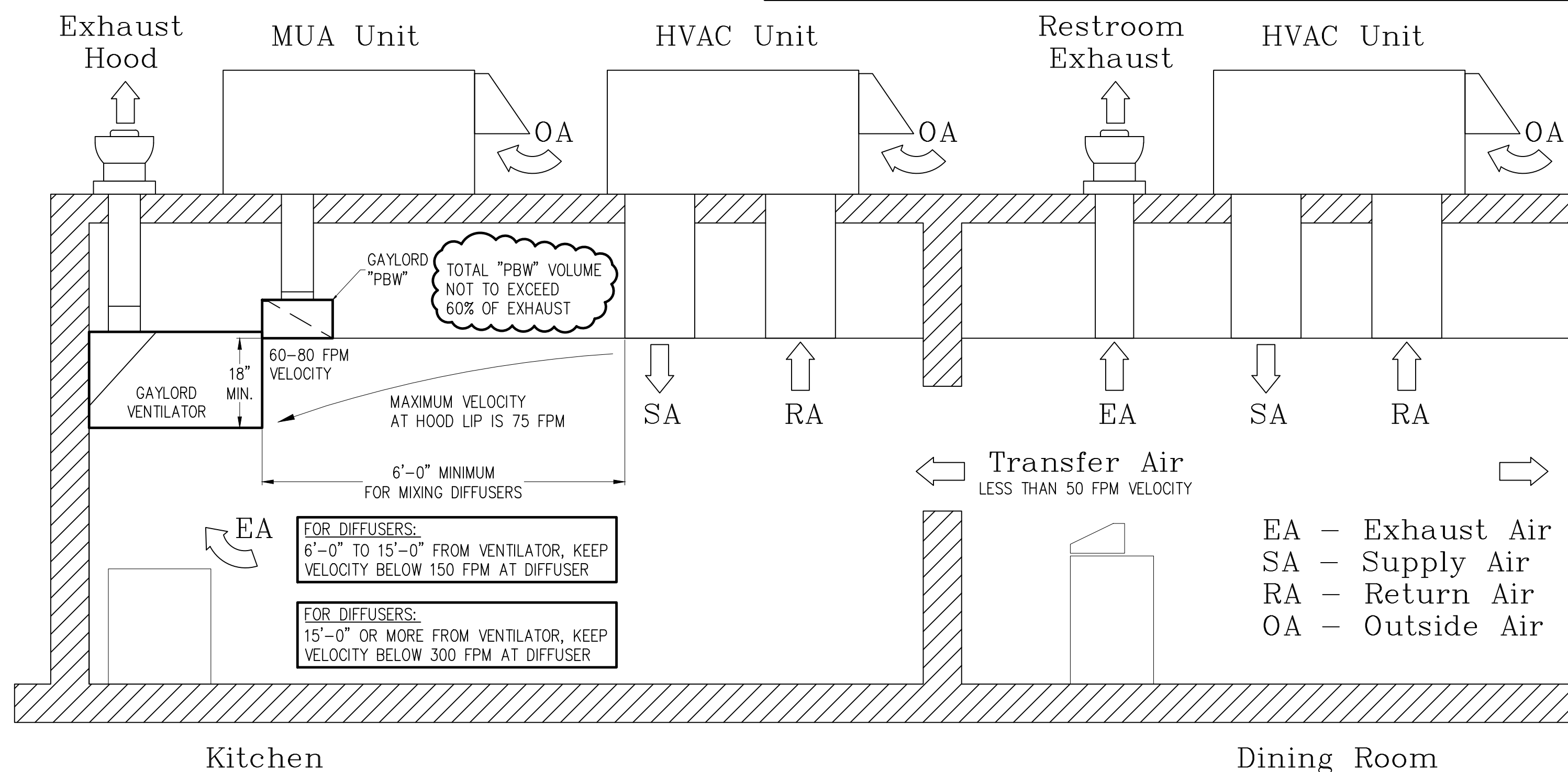
1. All dimensions such as duct size and location, drain and hot water location, ceiling height, overall size of ventilator, clearances to beams and other obstructions.
2. The location of the cooking equipment in relation to the ventilator is correct as shown for proper placement of the surface fire protection nozzles.

APPROVED FOR FABRICATION

Any changes in cooking equipment location, necessitating the relocation of the surface fire protection nozzles must be brought to the attention of GAYLORD INDUSTRIES in writing, prior to the kitchen being turned over to operating personnel.

- Revise and Resubmit
- Without changes
- With changes as shown

Signature _____ Date _____



TYPICAL DESIGN



These drawings or brochures have been reviewed for general compliance with contract drawings and specifications and checked for completeness. This review does not relieve the Foodservice Equipment Subcontractor of responsibility for compliance with contract drawings and specifications.

- Approved
- Approved as Noted
- Revise and Resubmit
- Rejected

Date: 11-14-14 By: T. McArdle

INSTALLATION INFORMATION			
REV	DRWN BY	DATE	REVISIONS
01	RS	10-09-14	REVISED TO FULL SUBMITTAL DRAWINGS

REV	DRWN BY	DATE	REVISIONS	CHECKED BY

This plan is made from available information, but measurements are to be verified by contractors, installers and others in connection with this job. Gaylord Industries accepts no responsibility for work done by contractors, installers and others, and will not stand any expense for charges made necessary by local building codes, ordinances, structural conditions or by the substitution or changes in equipment shown in this plan. This plan must be verified and approved by proper parties before fabrication can be started and approval shall not be made unless contractors, installers and others have reviewed applicable codes with code authorities. Reference is made to the general notes, which are a part of these plans and all contractors, installers and others utilizing these plans are advised they are responsible for examining and becoming familiar with said general notes before commencing any work hereunder. Any inconsistencies between these plans and the general notes, or between these plans, the general notes, and local building codes or ordinances must be immediately called to the attention of Gaylord Industries in writing so that any such inconsistencies can be resolved.

Gaylord Industries must be notified of any changes made to the plan in a clear and conspicuous manner. Gaylord Industries will not be responsible for any incidental or consequential damages incurred by others as a result of contractors, installers and others failure to notify Gaylord of changes to the plan.

ATTENTION - This plan is the property of Gaylord Industries and is confidential and proprietary. It is not to be copied, reproduced, or distributed, in whole or part, nor be used in anyway detrimental to Gaylord Industries. If you have received this plan without Gaylord's permission, please (i) do not read it, (ii) reply to the sender that you received the drawing in error, and (iii) erase and/or destroy the drawing.

GAYLORD® INDUSTRIES

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