

KITCHEN EXHAUST HOOD

SIZE: 14'-0" L x 1' 0" W
 IT IS TYPE I WALL-MOUNTED CANOPY HOOD SERVING HEAVY-DUTY COOKING APPLIANCE.
 QUANTITY OF EXHAUST AIR AT HOOD:
 14 FT x 100 CFM/FT = 5,000 CFM
 QUANTITY OF MAKE UP AIR: 5,000 CFM (100%)
 EXHAUST DUCT SIZE: 20" x 20"
 AIR VELOCITY IN DUCT: 2,016 FPM

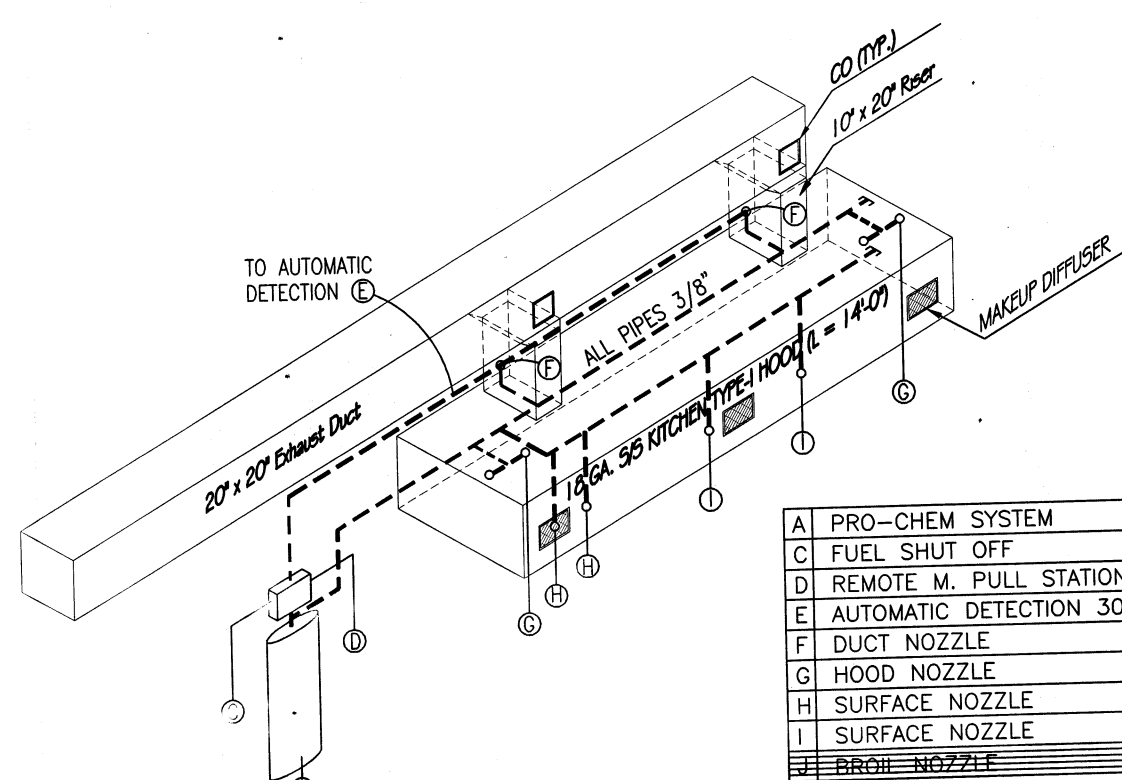
HOOD VENTILATION SYSTEM NOTES:

- FIRE SUPPRESSION SYSTEM SHALL BE INSTALLED BY LICENSE OF INSTALLER.
- CONTRACTOR SHALL SUBMIT SHOP DRAWING AND MANUFACTURER'S DATA BEFORE INSTALLATION.
- ALL WIRING AND ELECTRICAL EQUIPMENT SHALL COMPLY WITH NFPA 70 THE NATIONAL ELECTRICAL CODE.
- PROVIDE CLEAN OUT AT THE BASE OF EACH VERTICAL RISER THAT OVER 20' AND HORIZONTAL DUCT EVERY 12'.
- HOOD IS FABRICATED AS ACCORDING TO NFPA CODE 96. ALL SEAMS, JOINTS AND PENETRATIONS ARE CONTINUOUSLY WELDED AS LIQUID TIGHT AND CONSTRUCTED WITH NO.16 GA. STAINLESS STEEL.
- DUCTS ARE CONSTRUCTED WITH 16 GA. METAL IRON AND SHALL BE WELDED AS LIQUID TIGHT.
- HOOD AND DUCT SHALL HAVE A MINIMUM CLEARANCE OF 18" FROM ANY COMBUSTIBLE MATERIAL.
- THE KITCHEN EXHAUST SYSTEM SHALL BE INSTALLED PER STATE AND LOCAL CODE AND INTERNATIONAL MECHANICAL CODE'S AND MANUFACTURER'S SPECIFICATION.
- THE HOOD AND DUCT SHALL BE INSTALLED AS PER STATE MECHANICAL CODE AND IMC.
- MAKE UP FAN AND EXHAUST FANS SHALL BE ELECTRICALLY INTERLOCKED, AND PROVIDE ONE SWITCH FOR BOTH FANS.

- EXHAUST FAN: 27-K1 FOR HOOD: PennBarry® Dynamo D20 (SUBJECT 762) - Class 1, Centrifugal, Backward Inclined, SWSI (Single Width, Single Inlet), Belt Drive Fan. 3.496 BHP, 3 PHASE, 208 V, 6,000 CFM, 2" SP AT 1,514 RPM. Wheel Diameter: 20". Shipping Weight 312 LBS (Shipping weights include standard motors, drives and weather cover. These weights will vary depending on motor selection and accessories used).
- MAKE UP AIR FAN: SP-K1 FOR HOOD: PennBarry® Centre SX225BC (UL LIST) - Centrifugal In-line Belt Drive Fan. 0.88 BHP, 10.0 Sones, 3 PHASE, 208 V, 5,407 CFM, 0.250" SP. FAN AT 670 RPM. Shipping Weight 245 LBS.

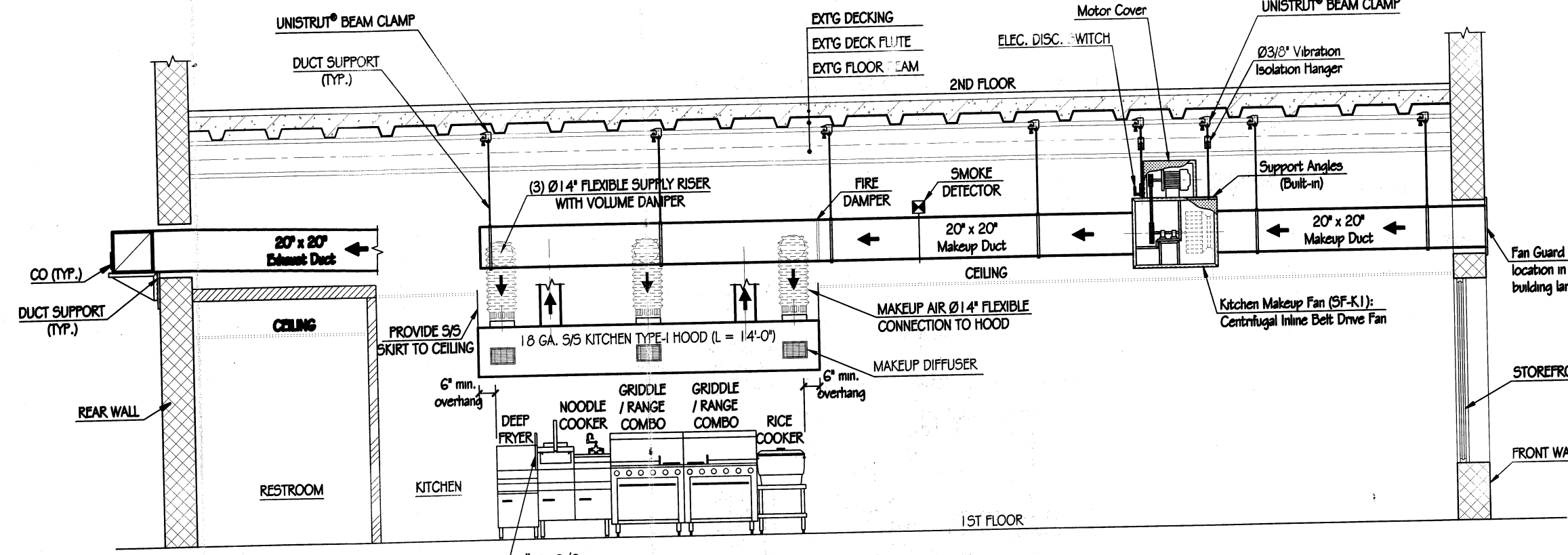
FIRE SUPPRESSION SYSTEM NOTES

- Fire suppression system shall be installed by licensed contractor. Contractor shall submit shop drawing for approval before installation.
- The mechanical pull station shall located 10'-20" from the range hood.
- Nozzles height from cooking equipment min. 12" and max. 50".
- There must be 16" between fryer and any open flames, or one 18"-h S/S guard should be installed in between.

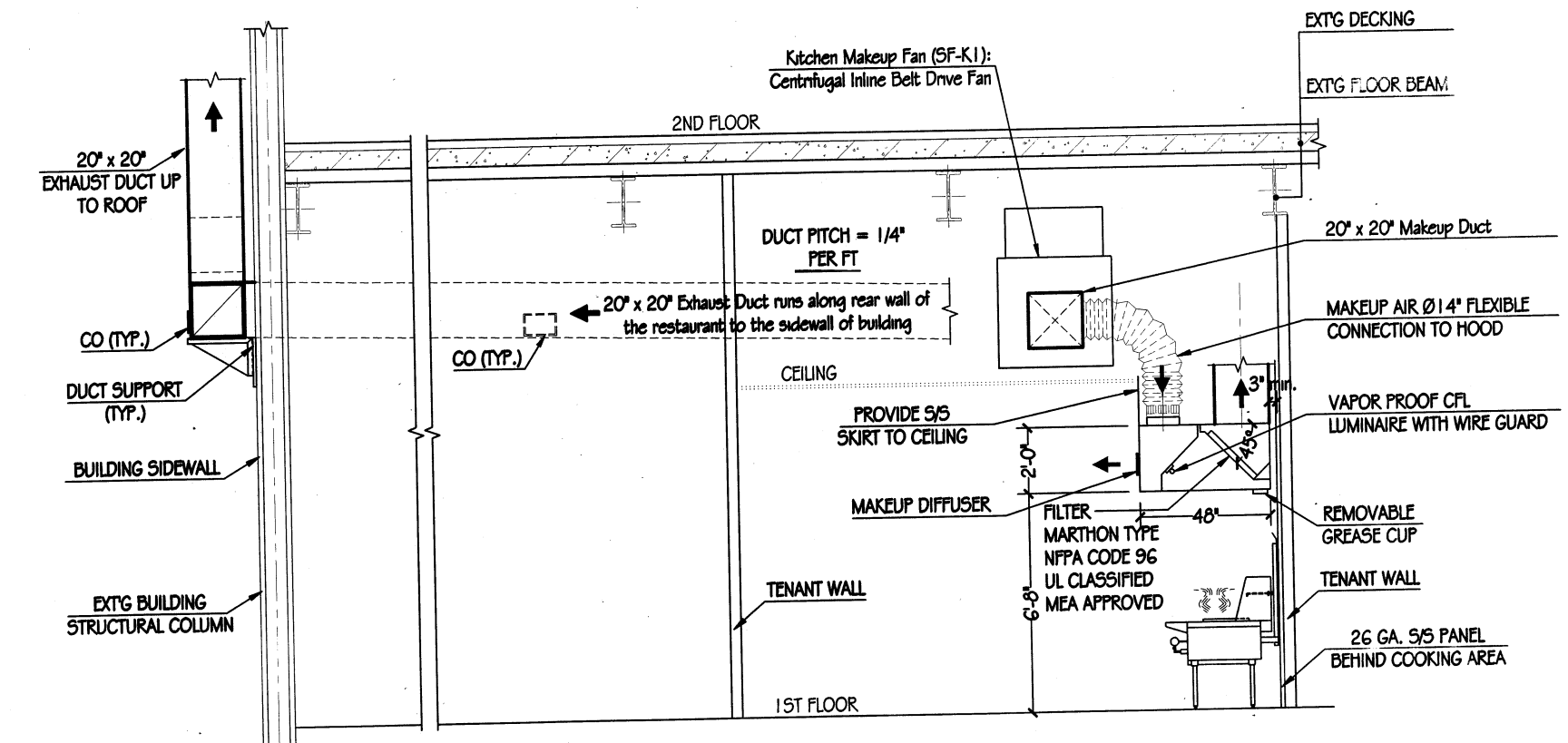


A	PRO-CHEM SYSTEM
C	FUEL SHUT OFF
D	REMOTE M. PULL STATION
E	AUTOMATIC DETECTION 300 DEGREES
F	DUCT NOZZLE
G	HOOD NOZZLE
H	SURFACE NOZZLE
I	SURFACE NOZZLE
J	BRUSH NOZZLE

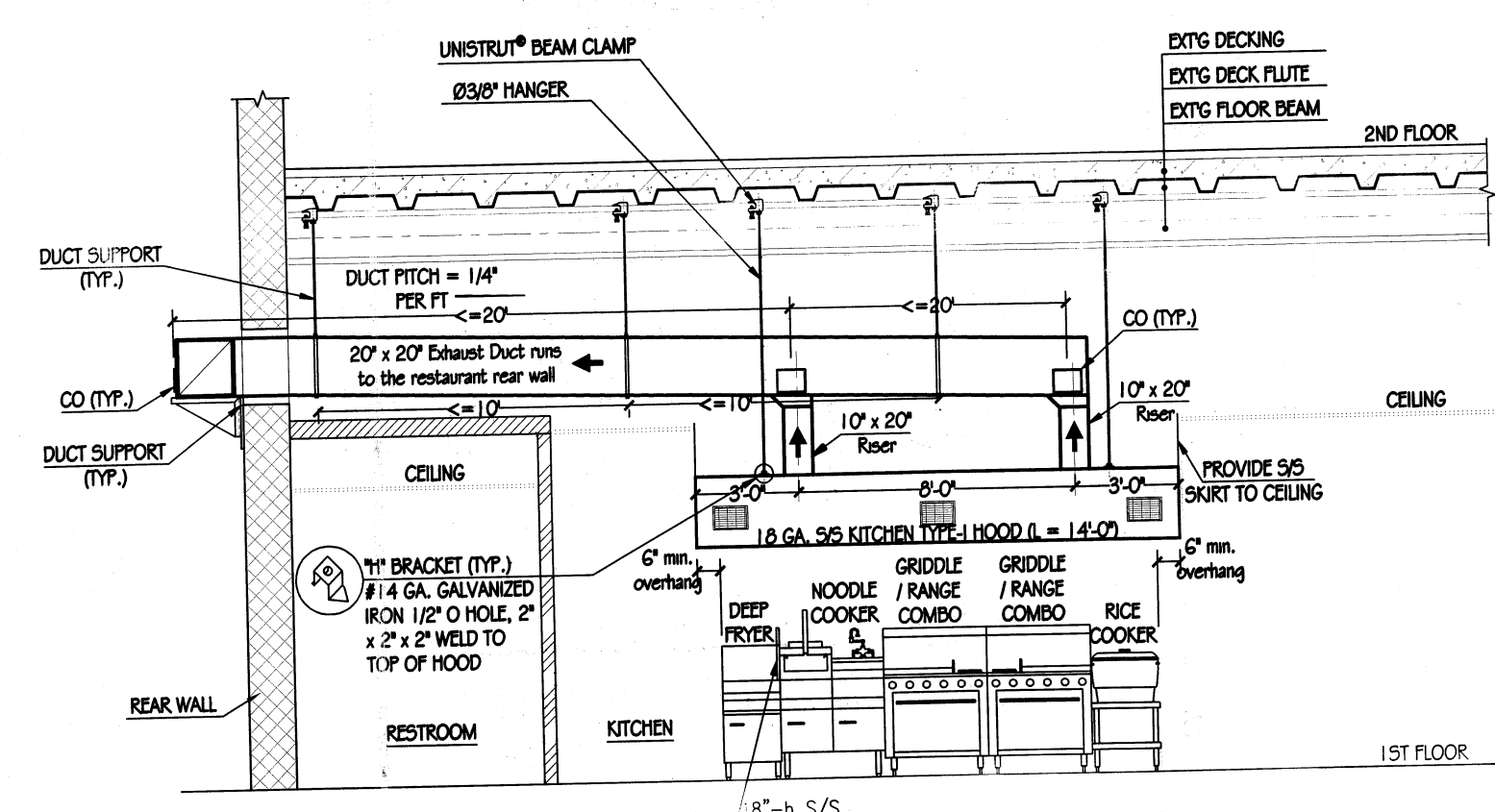
FIRE SYSTEM FOR HOOD N.T.S.



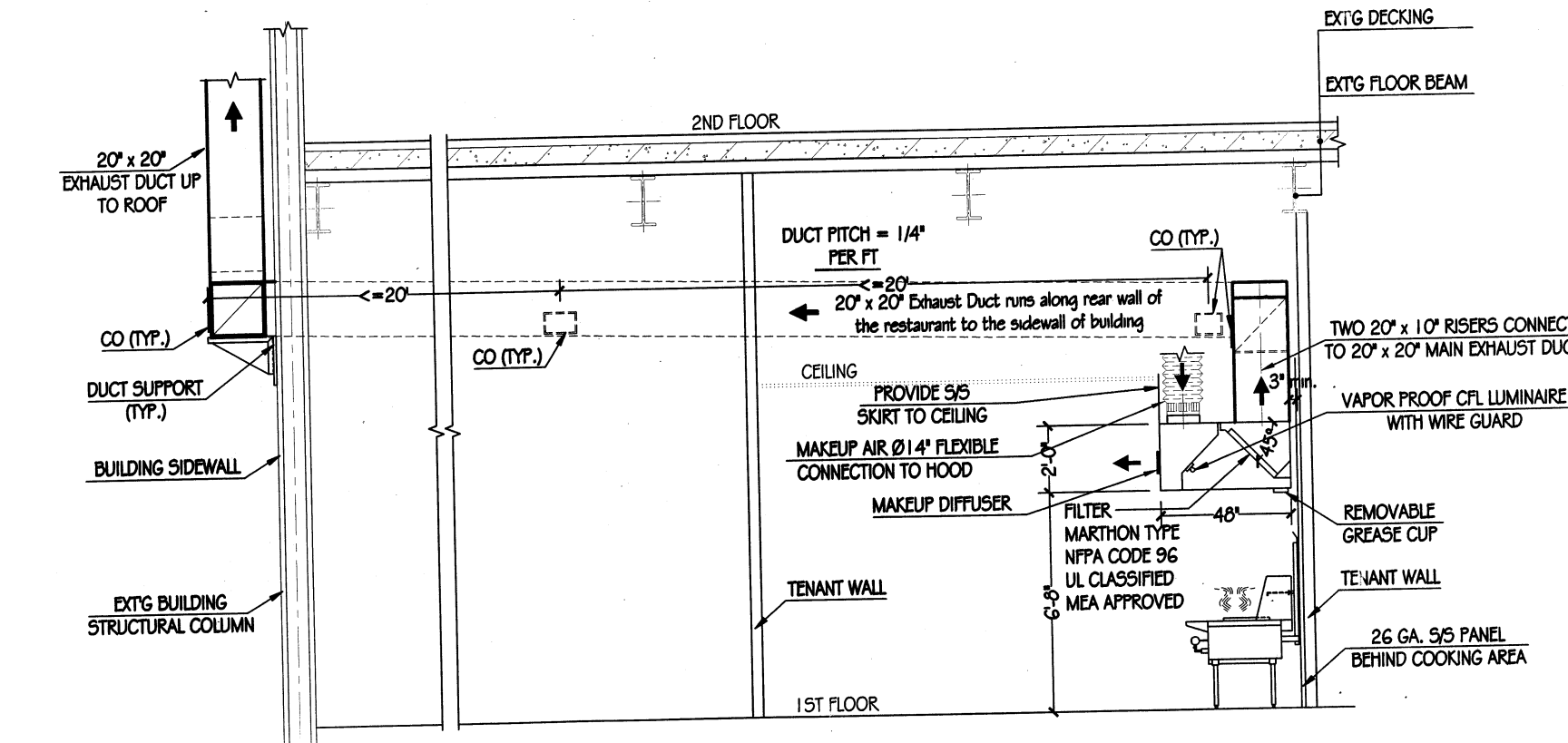
HOOD FRONT VIEW & MAKEUP DUCT N.T.S.



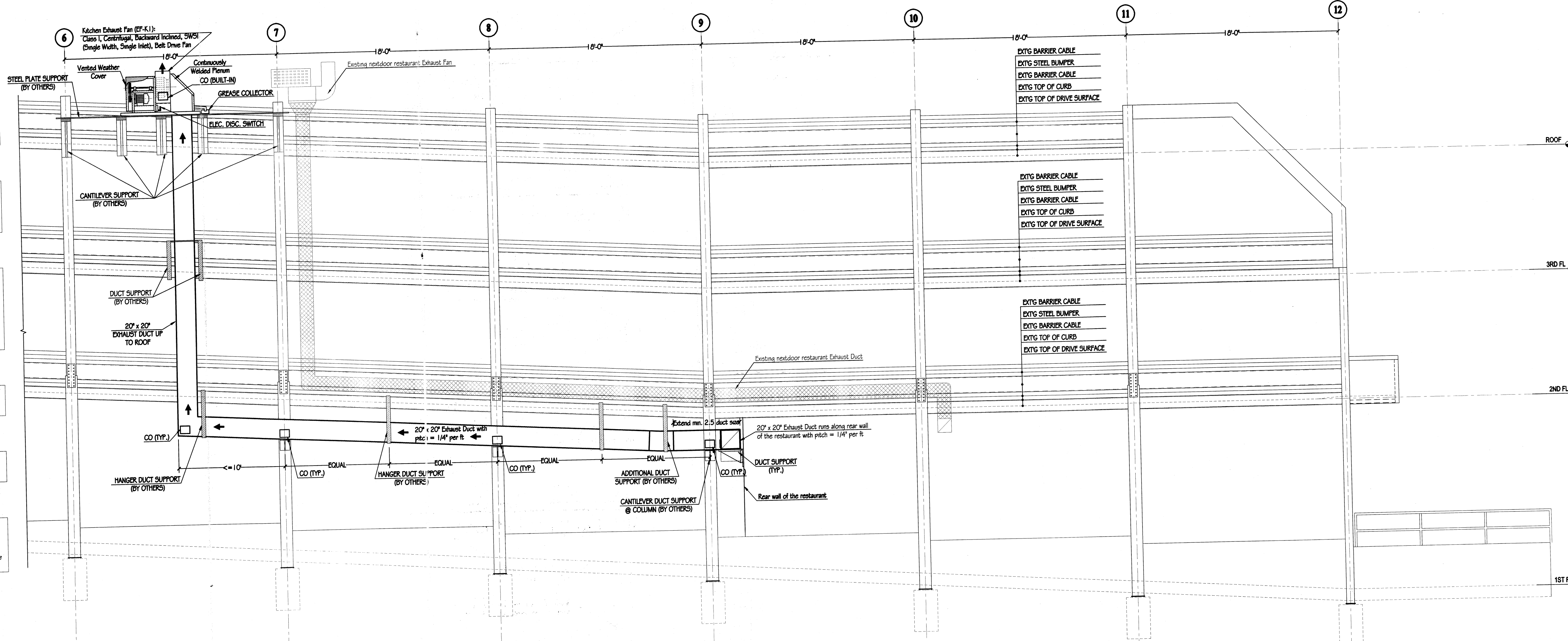
HOOD SIDE VIEW & MAKEUP DUCT N.T.S.



HOOD FRONT VIEW & EXHAUST DUCT N.T.S.



HOOD SIDE VIEW & EXHAUST DUCT N.T.S.



EXHAUST FAN & DUCT @ SIDE OF BUILDING N.T.S.

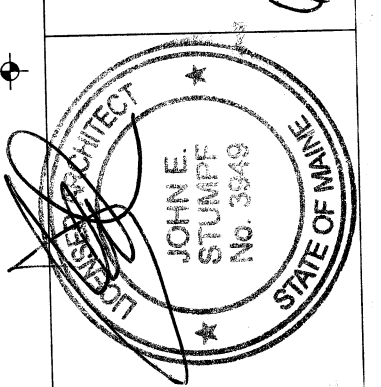
- 2009 IMC 504.3.7 Prevention of grease accumulation in grease ducts. Duct systems serving a Type I hood shall be constructed and installed so that grease collect in any portion thereof, and the system shall slope not less than one-fourth unit vertical in 12 units horizontal (2 percent slope) toward the hood or toward an approved grease reservoir. Where horizontal ducts exceed 75 feet (22 860 mm) in length, the slope shall not be less than one unit vertical in 12 units horizontal (8.3 percent slope).
- 2009 IMC 504.3.8 Grease duct cleanouts and other openings. Grease duct systems shall not have openings therein other than those required for proper operation and maintenance of the system. Any portion of such system having sections not provided with access from the duct entry or discharge shall be provided with cleanout openings. Cleanout openings shall be equipped with tight-fitting doors constructed of metal having a thickness not less than that required for the duct. Doors shall be equipped with a mechanical method of latching, sufficient to hold the door tightly closed. Door assemblies, including any frames and gasketing, shall be approved for the purpose, and shall not have fasteners that penetrate the duct. Listed and labeled access door assemblies shall be installed in accordance with the terms of the listing.
- 2009 IMC 504.3.9 Grease duct horizontal cleanouts. Cleanouts located on horizontal sections of ducts shall be spaced not more than 20 feet (6096 mm) apart. The cleanout shall be located on the side of the duct with the opening not less than 1/2 inches (13 mm) above the bottom of the duct, and not less than 1 inch (25 mm) below the top of the duct. The opening minimum dimensions shall be 12 inches (305 mm) on each side. Where the dimensions of the side of the duct preclude the cleanout installation prescribed herein, the opening shall be on the top of the duct or the bottom of the duct. Where located on the top of the duct, the cleanout installation prescribed herein, the opening shall be on the top of the duct or the bottom of the duct. Where located on the bottom of the duct, the cleanout opening shall be a minimum of 1 inch (25 mm) from the edges of the duct. Where located in the bottom of the duct, cleanout openings shall be designed to opening edges shall be a minimum of 1 inch (25 mm) from the edges of the duct. Where the dimensions of the side, top or bottom of the duct preclude the installation of the cleanout, the cleanout shall be approved for the application. Where the dimensions of the side, top or bottom of the duct preclude the installation of the cleanout, the cleanout shall be approved for the application. Where the dimensions of the side, top or bottom of the duct preclude the installation of the cleanout, the cleanout shall be approved for the application. Where the dimensions of the side, top or bottom of the duct preclude the installation of the cleanout, the cleanout shall be approved for the application.
- 2009 IMC 603.18 Supports. Ducts shall be supported with approved hangers at intervals not exceeding 10 feet (3048 mm) or by other approved duct support systems designed in accordance with the International Building Code. Flexible and other factory-made ducts shall be supported in accordance with the manufacturer's installation instructions.
- 2009 IMC 504.1.1 Makeup air temperature. The temperature differential between makeup air and the air in the conditioned space shall not exceed 10°F (6°C) except where the added heating and cooling loads of the makeup air do not exceed the capacity of the HVAC system.
- 2009 IMC 507.12 Canopy size and location. The inside lower edge of canopy-type Type I and II commercial hoods shall overhang or extend a horizontal distance of not less than 6 inches (152 mm) beyond the edge of the top horizontal surface of the appliance on all open sides. The vertical distance between the front lower lip of the hood and each surface shall not exceed 4 feet (1219 mm).
- Exce: The hood shall be permitted to be flush with the ceiling, if the ceiling surface where the hood is closed to the appliance side by a noncombustible wall or panel.

DATE: 05/16/2016

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HOOD SECTION
 DWG. NO. ME160408R
 A-5
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