

City Deli

NOTES:

1. CONSTRUCTION AND INSTALLATION OF KITCHEN HOOD EXHAUST SYSTEM SHALL CONFORM TO ALL APPLICABLE IMC 2009 AND NFPA 96 CODES FOR COMMERCIAL COOKING OPERATION.
2. DUCT MATERIAL SHALL BE MINIMUM 16 GA CARBON STEEL WITH CONTINUOUS LIQUID TIGHT WELDED JOINTS MADE ON EXTERIOR OF DUCT.
3. SUPPORTS AND BRACING SHALL BE OF NON-COMBUSTIBLE MATERIAL SECURELY FASTENED TO THE STRUCTURE. BOLTS, SCREWS, RIVETS AND OTHER MECHANICAL FASTENERS SHALL NOT PENETRATE DUCT WALL.
4. PRIOR TO USE OR CONCEALING OF ANY PORTION OF THE DUCT SYSTEM A LEAK TEST SHALL BE PERFORMED. A MINIMUM 100 WATT LIGHT BULB SHALL BE PASSED THROUGH THE INTERIOR OF THE DUCT AND VISUALLY INSPECTED FOR LEAKS.
5. INSULATE ALL DUCTWORK AND FITTINGS WITH 3M FIRE BARRIER DUCT WRAP 615+, OR EQUAL TO PROVIDE ZERO CLEARANCE TO COMBUSTIBLES.
6. SLOPE DUCT AT A MINIMUM 2% TOWARDS THE HOOD.
7. COMPLETE PERFORMANCE TEST TO VERIFY EXHAUST AIRFLOW OF 2,100 CFM AT 7 FT HOOD AND 1,200 CFM AT 4 FT HOOD. VISUALLY VERIFY CONTAINMENT DURING COOKING OPERATIONS OR WITH OTHER MEANS OF STEAM OR SMOKE.
8. PROVIDE 18 INCH CLEAR FROM HOOD AND DUCT TO COMBUSTIBLES AND 3 INCH CLEAR FROM LIMITED-COMBUSTIBLES UNLESS OTHERWISE NOTED.
9. EXHAUST FAN SHALL RUN CONTINUOUSLY WHENEVER GAS-FIRED EQUIPMENT IS OPERATING. ALARM SHALL GENERATE AND COOKING OPERATIONS SHALL SHUT DOWN UPON EF-22 FAILURE.
10. PROVIDE PORTABLE FIRE EXTINGUISHER PER NFPA 10 AND UL 300 PRE-PIPED FIRE PROTECTION SYSTEM. ACTIVATION OF THE FIRE SUPPRESSION SHALL ALSO ACTIVATE BUILDING FIRE ALARM AND SHUTOFF GAS AND ELECTRIC TO APPLIANCES.
11. ENSURE A 6 INCH OVERHANG FROM THE EXTENTS OF THE KITCHEN EQUIPMENT BEING SERVED.
12. ADJUST OR BALANCE EXISTING SUPPLY/MAKEUP AIR IF REQUIRED TO PREVENT EXCESSIVE NEGATIVE AIR PRESSURE IN SPACE (BELOW 0.02" WC).

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KEYED NOTES:

- ① CAPTIVEAIR 4824 ND-2, 7 FOOT EXHAUST HOOD WITH SS BAFFLE FILTERS, BALANCING DAMPER, AND 3 INCH REAR STANDOFF FOR ZERO CLEARANCE TO COMBUSTIBLES. BALANCE 7 FT HOOD DUCT FLOW TO 2,100 CFM
- ② CAPTIVEAIR 4824 ND-2, 4 FOOT EXHAUST HOOD WITH SS BAFFLE FILTERS, BALANCING DAMPER, AND 3 INCH REAR STANDOFF FOR ZERO CLEARANCE TO COMBUSTIBLES. BALANCE 4 FT HOOD DUCT FLOW TO 1,200 CFM
- ③ KITCHEN EQUIPMENT SERVED : GAS FRYER, 6-BURNER GAS RANGE WITH 24 INCH GRIDDLE AND CONVECTION OVEN.
- ④ 12"x10" APPROVED DUCT CLEANOUT DOOR. PROVIDE SIGNAGE "ACCESS PANEL, DO NOT OBSTRUCT."

DESIGN CALCS:

AIRFLOW: PER NFPA 96-2008 8.2.1.1 MINIMUM AIR VELOCITY THROUGH ANY DUCT SHALL BE 500 FT/MIN.
 LOWEST FLOW = 34"x14" (1.36 SF): 1,200 CFM/1.36 SF = 882FPM

CHECK HOOD: PER IMC 2009 507.13.3
 MEDIUM DUTY WALL MOUNTED CANOPY HOOD,
 MINIMUM 300 CFM/LINEAR FOOT: 300 x 7 FT = 2,100 CFM
 MINIMUM 300 CFM/LINEAR FOOT: 300 x 4 FT = 1,200 CFM

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SCALE: 3/16" = 1'-0"

LEBEL'S SHEET METAL
 LEVINSTON, MAINE
 CITY DELI KITCHEN HOODS
 ONE CITY CENTER, PORTLAND, ME