SECTION 233813 - COMMERCIAL KITCHEN HOODS

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 1 Specification Sections, apply to this Section.

1.2 SUMMARY

A. This Section includes commercial kitchen hoods.

1.3 SUBMITTALS

- A. Product Data: For the following:
 - 1. Standard hoods.
 - 2. Fire-suppression systems.
 - 3. Show plan view, elevation view, sections, roughing-in dimensions, service requirements, duct connection sizes, and attachments to other work.
 - 4. Show fire-protection cylinders, piping, actuation devices, and manual control devices.
 - 5. Detail equipment assemblies and indicate dimensions, weights, loads, required clearances, method of field assembly, components, and location and size of each field connection.
 - 6. Wiring Diagrams: Power, signal, and control wiring.
 - 7. Piping Diagrams: Detail fire-suppression piping and components and differentiate between manufacturer-installed and field-installed piping. Include roughing-in requirements for drain connections. Show cooking equipment plan and elevation to illustrate fire-suppression nozzle locations.
- B. Welding certificates.
- C. Field quality-control test reports.

1.4 QUALITY ASSURANCE

A. Electrical Components, Devices, and Accessories: Listed and labeled as defined in NFPA 70, Article 100, by a testing agency acceptable to authorities having jurisdiction, and marked for intended use.

1.5 COORDINATION

A. Coordinate equipment layout and installation with adjacent Work, including lighting fixtures, HVAC equipment, plumbing, and fire-suppression system components.

PART 2 - PRODUCTS

2.1 HOOD MATERIALS

- A. Hood shall be D1000 Series by DENLAR Fire Protection (sold by HVAC Products, Inc), or approved equal.
- B. Unit shall be wall mounted so that the bottom of the mounting bracket sits 18" to 26" above the cook top.
- C. Unit shall be of stainless steel construction (#18 & #20 GA, polished 304) w/ no sharp edges and brushed finish.
- D. Unit shall have fire suppression system factory installed. Activation of the mechanical fire suppression system shall be by a fusible link.
- E. Wet chemical extinguishing agent: Low PH Amerex 660 (pressurized potassium citrate / potassium acetate mix).
- F. Unit shall be ETL listed, tested to UL300A standards, fan motor shall be permanently lubricated and meet UL507
- G. Unit shall include a fuel shut-off device for electric appliances, activated at suppression system discharge
- H. Unit shall also automatically disconnect range element once a certain pre-set temperature in reached.
- I. Unit shall have multiple alarm contacts pre-installed (local, remote & trouble alarms) and an audible buzzer
- J. Lighting shall be by 60w shatter-proof bulb
- K. Provide Options:
 - 1. Manual pull station kit
 - 2. NSF Compliance
 - 3. NFPA 101 Compliance

2.2 EXAMINATION

- A. Examine substrates and conditions, with Installer present, for compliance with requirements for installation tolerances and other conditions affecting performance.
- B. Examine roughing-in for piping systems to verify actual locations of piping connections before equipment installation.
- C. Proceed with installation only after unsatisfactory conditions have been corrected.

2.3 INSTALLATION

- A. Install hoods and associated services with clearances and access for maintaining, cleaning, and servicing hoods, filters/baffles, grease extractor, and fire-suppression systems according to manufacturer's written instructions and requirements of authorities having jurisdiction.
- B. Securely anchor and attach items and accessories with stainless-steel fasteners, unless otherwise indicated.
- C. Install hoods to operate free from vibration.
- D. Set field-adjustable switches.

2.4 CONNECTIONS

A. Connect ducts according to requirements in Division 23 Section "Ductwork."

2.5 FIELD QUALITY CONTROL

- A. Manufacturer's Field Service: Engage a factory-authorized service representative to inspect, test, and adjust components, assemblies, and equipment installations, including connections. Report results in writing.
- B. Perform tests and inspections.
 - 1. Manufacturer's Field Service: Engage a factory-authorized service representative to inspect components, assemblies, and equipment installations, including connections, and to assist in testing.

C. Tests and Inspections:

- 1. Test each equipment item for proper operation. Repair or replace equipment that is defective, including units that operate below required capacity or that operate with excessive noise or vibration.
- 2. Test and adjust controls and safeties. Replace damaged and malfunctioning controls and equipment.
- 3. Test piping and components for leaks. Repair or replace leaking components.
- 4. Perform hood performance tests required by authorities having jurisdiction.
- 5. Perform fire-suppression system performance tests required by authorities having jurisdiction.
- D. Prepare test and inspection reports.

2.6 DEMONSTRATION

A. Engage a factory-authorized service representative to train Owner's maintenance personnel to adjust, operate, and maintain commercial kitchen hoods.

END OF SECTION 233813