HOOD INFORMATION - Job#2332586 MAX. HOOD HDDD TAG MODEL LENGTH COOKING TOTAL END TO ROW ND. CONSTRUCTION TEMP. EXH. CFM WIDTH LENG. DIA. CFM END 5424 9' 0.00" 16" 2115 -0.464" 430 SS 600 Deg. 1 2115 ALONE ALONE ND-2 Where Exposed

HOOD INFORMATION

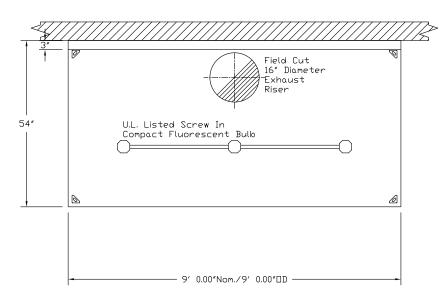
		FILTER(S)					LIGHT(S)		UTILITY CABINET(S)				FIRE	ноор		
HOOD	TAG					EFFICIENCY @ 9			WIRE		F1	RE SYSTEM	ELECTRICAL	SWITCHES		HANGING
N□.	'''	TYPE	QTY.	HEIGHT	LENGTH	MICRONS	QTY.	TYPE	GUARD	LOCATION	TYPE	SIZE	MODEL #	QUANTITY	PIPING	
1		SS Baffle with Handles	6	16"	16"	30%	3	Screw In Compact	ND						ND	453
1		oo barrie wrom manaces				00%			''-						''	LBS

HOOD OPTIONS

HOOD NO. TAG

RIGHT VERTICAL END PANEL 27' Top Width, 21' Bottom Width, 80' High Insulated 430

LEFT VERTICAL END PANEL 27' Top Width, 21' Bottom Width, 80' High Insulated 430



<u>PLAN VIEW - Hood #1</u> 9' 0.00" LONG 5424ND-2

CUSTOMER APPROVAL TO MANUFACTURE:

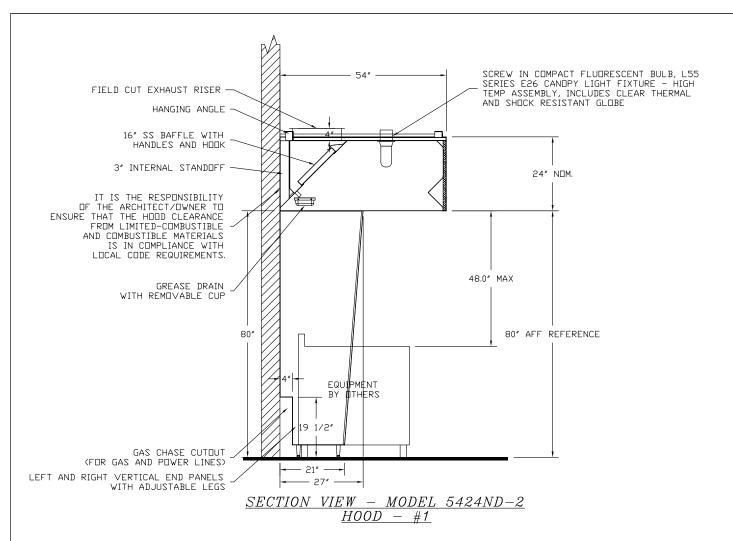
Your Title _

Date.





<i>JOB</i> CFC Chicken r1	
<i>LOCATION</i> FAIRFIELD, M	IE,
<i>DATE</i> 5/28/2015	<i>JOB #</i> 2332586
DWG # 1	<i>DRAWN BY</i> BFC-21
REV.	SCALE 3/8" = 1'-0"



Date_

Your Title_

Intertel	BUILT IN ACCORDANCE VITH NFPA No. 96
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<i>JOB</i> CFC Chicken r1	
<i>LOCATION</i> FAIRFIELD, M	1E,
<i>DATE</i> 5/28/2015	<i>JOB #</i> 2332586
<i>DWG #</i> 2	DRAWN BY BFC-21
REV.	SCALE 3/8" = 1'-0"

EXHAUST FAN INFORMATION - Job#2332586

FAN UNIT TAG FAN UNIT MODEL # CFM ESP. RPM H.P. B.H.P. Ø VOLT FLA WEIGHT (LBS.) SONES
NO.

0.500

1255

2115

0.750 0.3890

115

13.0

FAN OPTIONS

1

FAN UNIT ND.	TAG	OPTION (Qty Descr.)
		1 - Grease Box
		1 - 3 Year Extended Motor Warranty
1		1 - Fan Base Ceramic Seal - For Grease Ducts
		1 - Hinge Kit - Ships Loose for Curb Supplied by Others

DU85HFA

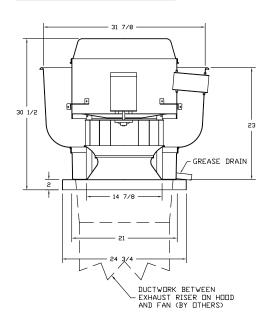
FAN ACCESSORIES

	FAN UNIT	TAG		EXHAUST	SUPPLY			
	ND.	IAU	GREASE CUP	GRAVITY DAMPER	SIDE DISCHARGE		MOTORIZED DAMPER	WALL MOUNT
Ī	1		YES					

CURB ASSEMBLIES

ND.	□N FAN	WEIGHT	ITEM	SIZE
1	# 1	32 LBS	Curb	23.000"W x 23.000"L x 20.000"H Vented

FAN #1 DU85HFA - EXHAUST FAN



FEATURES:

- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL762
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)

13.6

- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C)

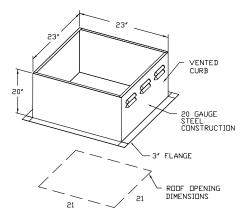
WHILE EXHAUSTING AIR AT 300°F (149°C)
UNTIL ALL FAN PARTS HAVE REACHED
THERMAL EQUILIBRIUM, AND WITHOUT ANY
DETERIORATING EFFECTS TO THE FAN WHICH
WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST

EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

<u>OPTIONS</u>

GREASE BOX 3 YEAR EXTENDED MOTOR WARRANTY FAN BASE CERAMIC SEAL - FOR GREASE DUCTS HINGE KIT - SHIPS LODSE FOR CURB SUPPLIED BY OTHERS



CUSTOMER APPROVAL TO MANUFACTURE:

 Approved as Noted
 □

 Approved with N□ Exception Taken
 □

 Revise and Resubmit
 □

 SIGNATURE
 □

Date

Your Title_







JOBCFC Chicken r1	
LOCATION FAIRFIELD, M	IE,
<i>DATE</i> 5/28/2015	<i>JOB #</i> 2332586
<i>DWG #</i> 3	<i>DRAWN BY</i> BFC-21
REV.	SCALE 3/8" = 1'-0"

