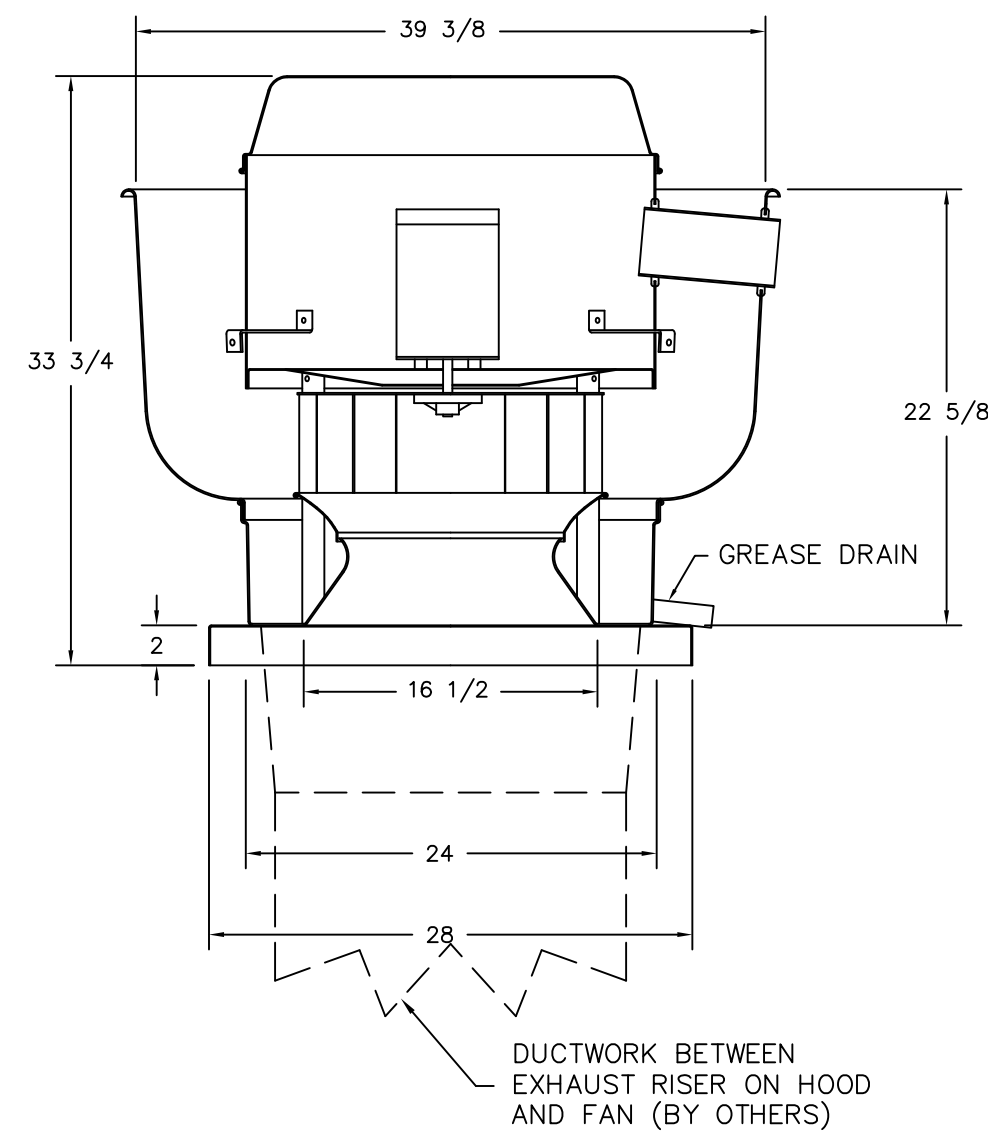


FAN #1 DU180HFA - EXHAUST FAN



FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS)
- 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)
- GREASE CLASSIFICATION TESTING

NORMAL TEMPERATURE TEST

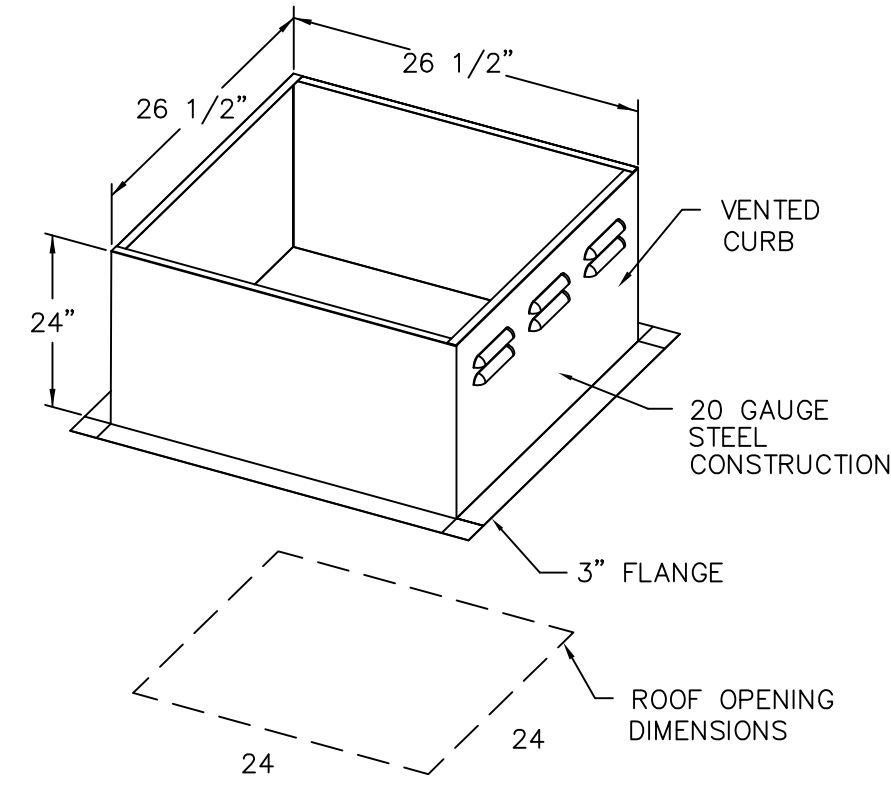
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

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.

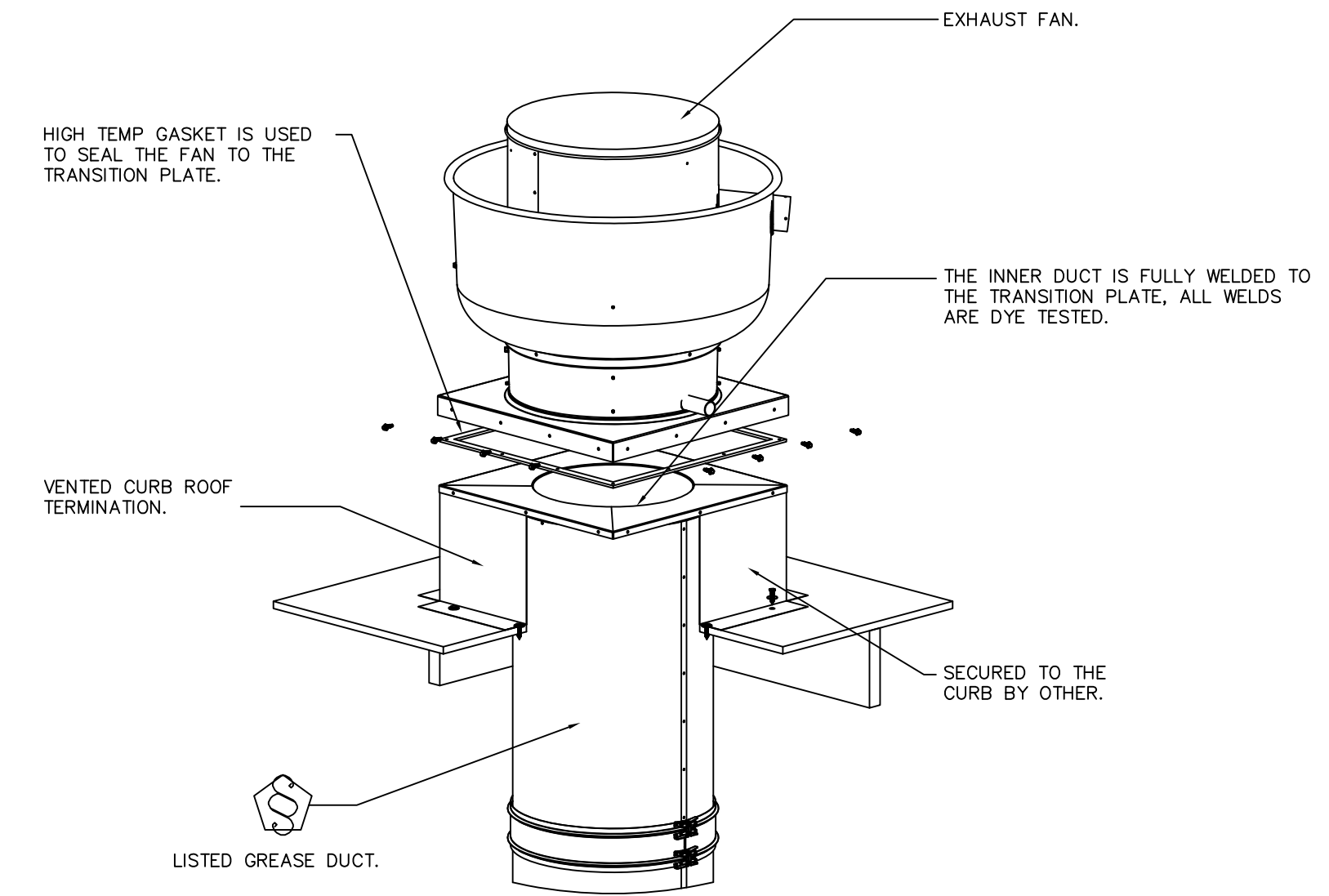
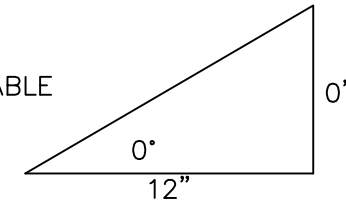
OPTIONS

- GREASE BOX
- FULL GRATING FOR EXHAUST FANS
- 3 YEAR EXTENDED MOTOR WARRANTY
- FAN BASE CERAMIC SEAL - SHIP LOOSE - FOR GREASE DUCTS



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE



REVISIONS	
DESCRIPTION	DATE

CAPTIVE

MAINE OFFICE

www.captiveair.com

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Foodservice Consultant:
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Yarmouth, Maine 04096
(207) 847-3337 tjmconsulting@maine.rr.com

Architect:
Whipple Callender Architects
136 Pleasant Avenue
Portland, Maine 04103

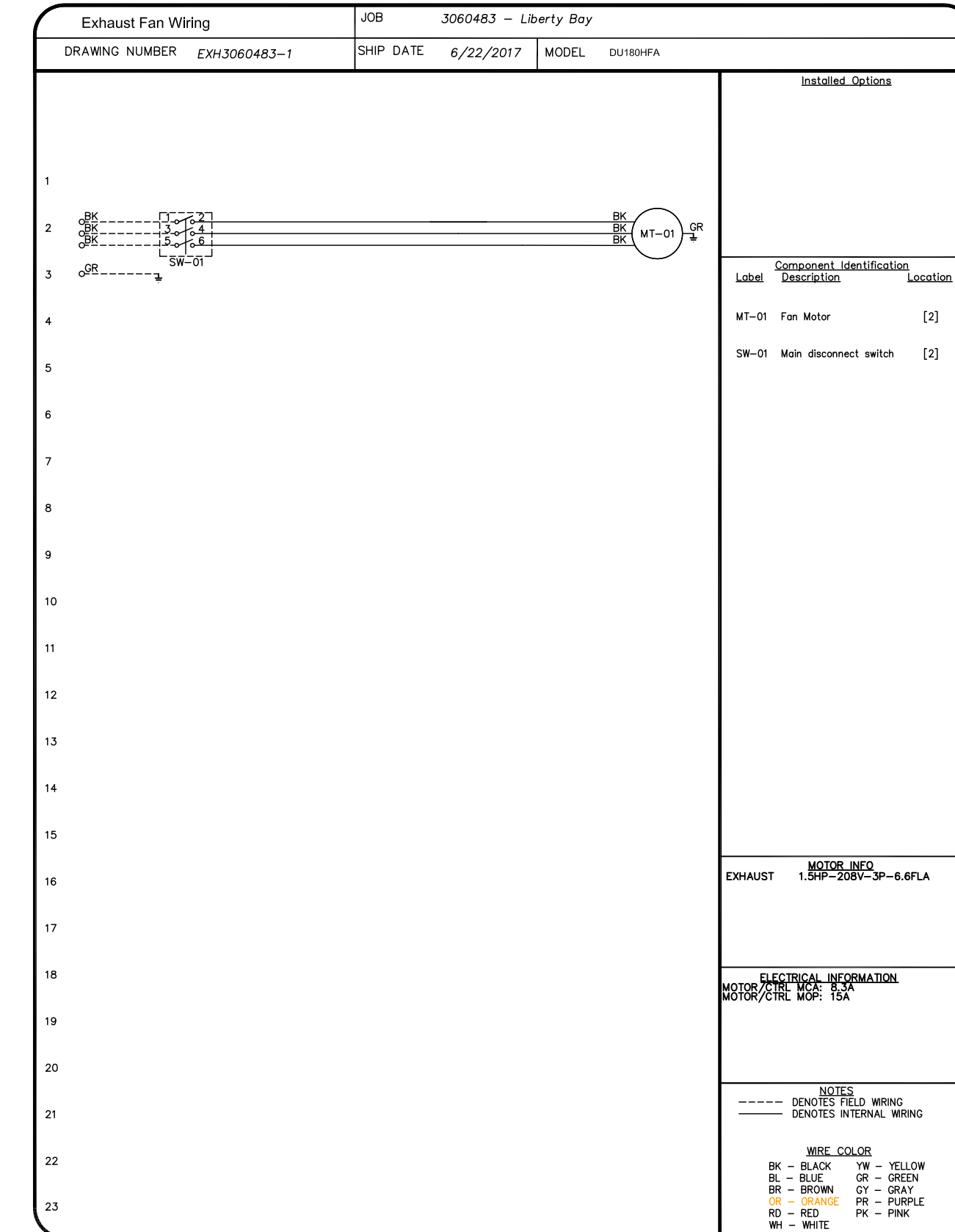
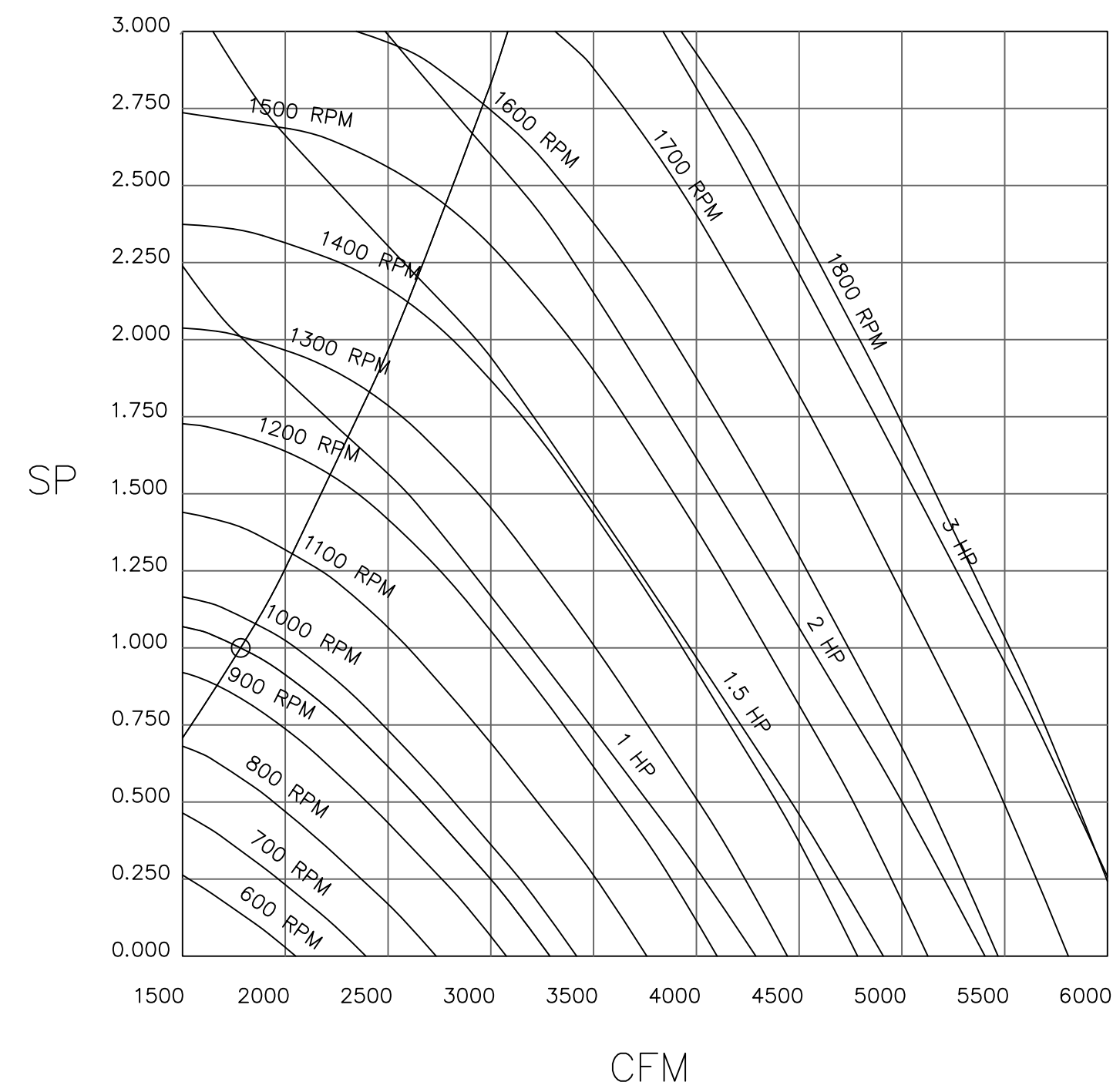
Project:
Liberty Bay Kitchen
343 Forest Avenue
Portland, Maine 04101

Drawing:
Foodservice Equipment Exhaust Hood Details (6)
Scale: 3/4" = 1'-0"
Date: June 30, 2017

SHEET:
FS-12

FAN#1 - EXHAUST PERFORMANCE CURVES.

1783 CFM, 1 SP @ 962 RPM and 0.46 BHP at 25 feet and 70 deg F
* Please note that these curves were adjusted for job specific temperature and altitude.



DATE: 6/22/2017
DWG.#: 3060483
DRAWN BY: BFC-21
SCALE: 3/4" = 1'-0"
MASTER DRAWING

SHEET NO.
6