

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 01 Specification Sections, apply to this Section.
- B. Food Service Plans & Specifications.

1.2 SUMMARY

- A. This Section includes installation information for commercial kitchen hoods.

1.3 DEFINITIONS

- A. Listed Hood: A hood, factory fabricated and tested for compliance with UL 710 by a testing agency acceptable to authorities having jurisdiction.
- B. Standard Hood: A hood, usually field fabricated, that complies with design, construction, and performance criteria of applicable national and local codes.
- C. Type I Hood: A hood designed for grease exhaust applications.
- D. Type II Hood: A hood designed for heat and steam removal and for other nongrease applications.

1.4 COORDINATION

- A. Coordinate equipment layout and installation with adjacent Work, including lighting fixtures, HVAC equipment, plumbing, and fire-suppression system components.
- B. Review the food service shop drawings, coordinate with the furnished hoods.

PART 2 - PRODUCTS

2.1 FURNISHED BY SECTION 114000 "FOOD SERVICE EQUIPMENT"

PART 3 - EXECUTION

3.1 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.

3.2 INSTALLATION

- A. Install hoods and ductwork connections per NFPA-96.
- B. Complete field assembly of hoods where required.
 - 1. Make closed butt and contact joints that do not require filler.
 - 2. Grind field welds on stainless-steel equipment smooth, and polish to match adjacent finish.
- C. 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.
- D. Make cutouts in hoods where required to run service lines and to make final connections, and seal openings according to UL 1978.
- E. Securely anchor and attach items and accessories to walls, floors, or bases with stainless-steel fasteners, unless otherwise indicated.
- F. Install hoods to operate free from vibration.
- G. Install trim strips and similar items requiring fasteners in a bed of sealant. Fasten with stainless-steel fasteners at 48 inches o.c. maximum.
- H. Install sealant in joints between equipment and abutting surfaces with continuous joint backing, unless otherwise indicated. Provide airtight, watertight, vermin-proof, sanitary joints.

3.3 CONNECTIONS

- A. Install piping with clearance to allow service and maintenance.
- B. Connect ducts according to requirements in Section 233113 "Ductwork." Weld exhaust-duct connections with continuous liquid-tight joint.

3.4 FIELD QUALITY CONTROL

- A. 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 water, drain, gas, and liquid-carrying 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.

END OF SECTION 233813