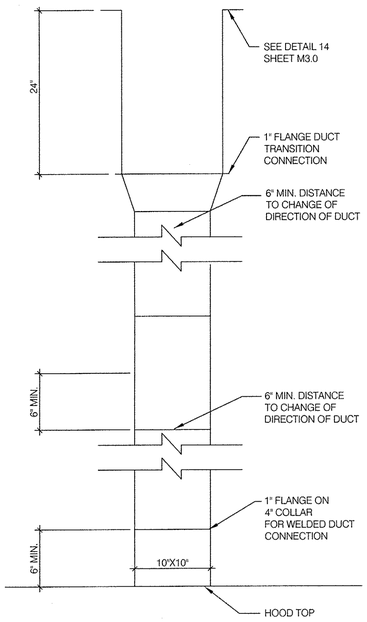
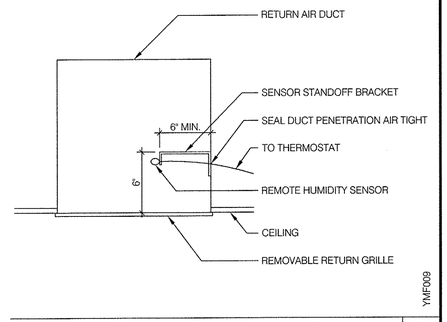


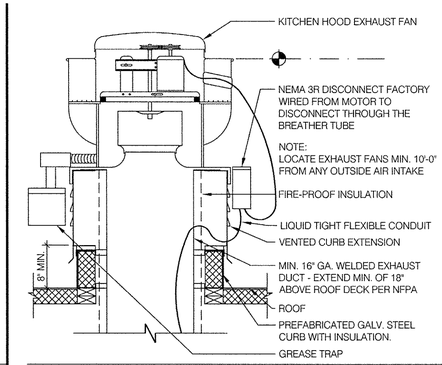
TB HOOD DUCT TRANSITION N.T.S. | 18

NOT USED | 13

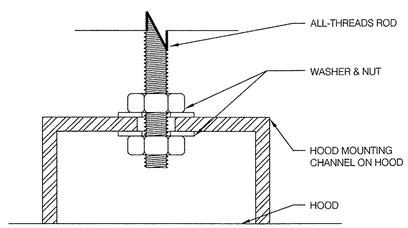


REMOTE HUMIDITY SENSOR N.T.S. | 9

NOT USED | 5

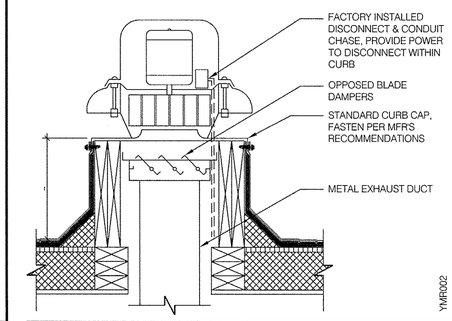


EXHAUST FAN EF-1 N.T.S. | 1

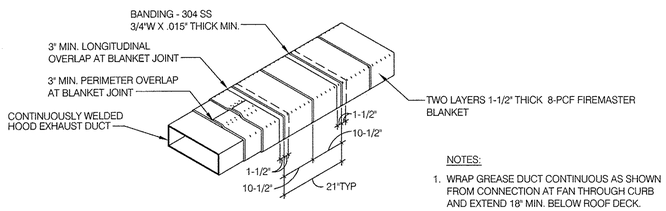


BOLT CONNECTION TO HOOD N.T.S. | 14

NOT USED N.T.S. | 6



RESTROOM FAN (EF-2) N.T.S. | 2

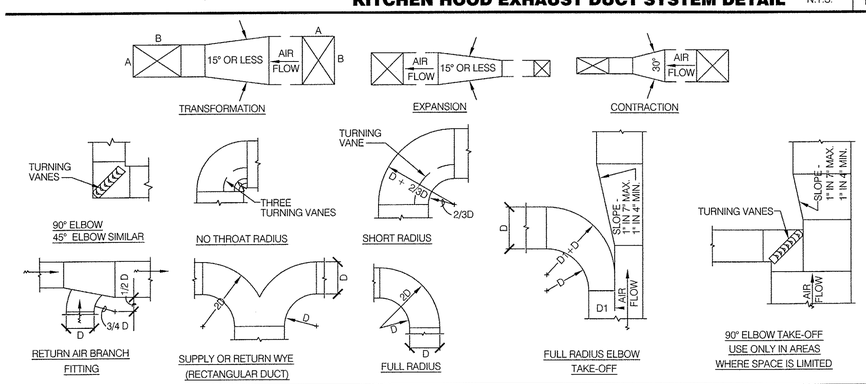


BANDING REQUIREMENTS: USE 304 STAINLESS STEEL BANDS A MAXIMUM 1-1/2" FROM BLANKET EDGE AND SPACED A MAXIMUM OF 10-1/2" ON CENTER.

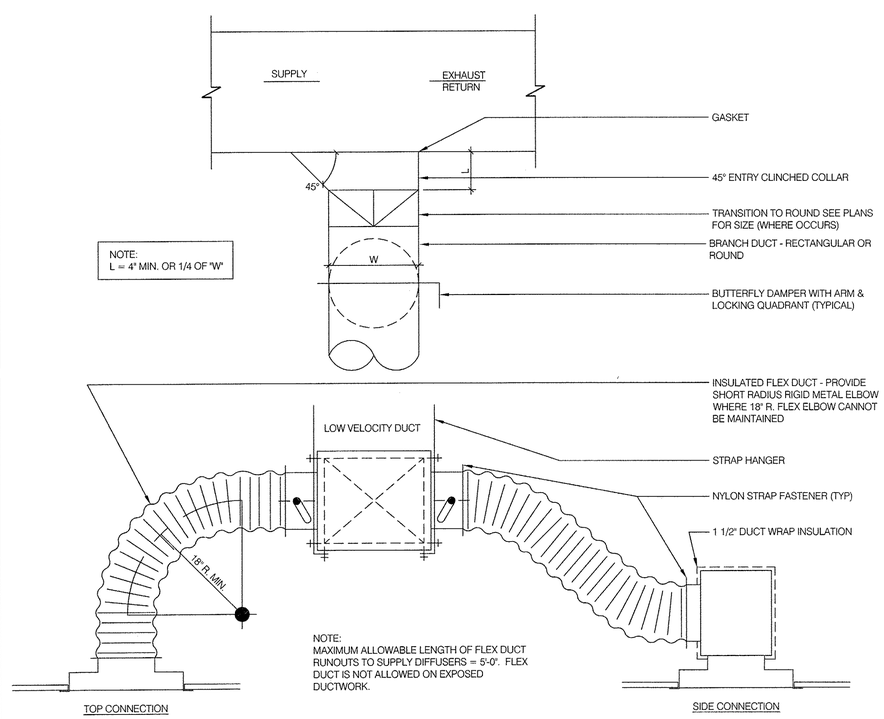
NOTES:

1. WRAP GREASE DUCT CONTINUOUS AS SHOWN FROM CONNECTION AT FAN THROUGH CURB AND EXTEND 18" MIN. BELOW ROOF DECK.
2. FOR HORIZONTAL RUNS OF EXHAUST DUCTS PROVIDE TYPICAL TRAPEZE SUPPORT SYSTEM WITH 1/2" HANGER RODS A MAXIMUM OF 6" FROM INSULATION EDGE. TRAPEZE SUPPORTS SHALL BE SPACED A MAXIMUM OF 60" ON CENTER FROM CENTERLINE OF VERTICAL EXHAUST DUCT.
3. SLOPE HORIZONTAL EXHAUST DUCT RUNS A MINIMUM OF 1/4" PER FOOT (2% SLOPE) TOWARDS EXHAUST HOOD.
4. PROVIDE INSULATED ACCESS DOOR OR PANEL NEAR MID POINT OF EXHAUST DUCT RUN FOR CLEANING AND INSPECTION OF DUCT. PROVIDE AN APPROVED SIGN ON ACCESS DOOR OR PANEL WHICH READS " ACCESS PANEL DO NOT OBSTRUCT"

KITCHEN HOOD EXHAUST DUCT SYSTEM DETAIL N.T.S. | 15



TYPICAL DUCTWORK DETAILS N.T.S. | 16



NOTE:
L = 4" MIN. OR 1/4 OF "W"

NOTE:
MAXIMUM ALLOWABLE LENGTH OF FLEX DUCT RUNOUTS TO SUPPLY DIFFUSERS = 5'-0". FLEX DUCT IS NOT ALLOWED ON EXPOSED DUCTWORK.

CEILING DIFFUSER CONNECTIONS N.T.S. | 8

1. Hoods shall be constructed of minimum 20 gauge stainless steel with # 3 polish. All unexposed surfaces shall be constructed of minimum 18 gauge aluminized steel.
2. UL classified aluminum or stainless steel baffle-type filters shall be easily removed for cleaning. Filter housing shall terminate in a pitched grease trough that drains into a removable stainless steel grease cup.
3. UL listed and NSF approved vapor proof incandescent light fixtures pre-wired to junction box at top of hood in accordance with NEC 70.
4. Pre-piped fire suppression systems shall be located on the top of the hood and provided with the hood or by a certified technician. Final location of all nozzles and fire suppression drops to be locally approved
5. and inspected.

Hood(s) shall be fabricated in accordance with NFPA Bulletin #96 and shall bear the NSF Seal of Approval. Hoods shall be listed under UL 710 EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT, Certified by ETL under FILE# 3054804-001.

THIS HOOD DESIGN IS BASED UPON STRATOVENT, MODEL SVND2. MANUFACTURED BY:

STRATOVENT VENTILATION HOODS
RALEIGH, NC 27616
CONTACT: JEFF JOHNSON, 251-490-6114

HOOD NOTES AND SPECS (TYP.) | 4

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DeVita & Associates, Inc. Project - 16002-30
Drawn By: MAS Checked By: KFM

STATE OF MAINE
ERIK A. MENCKEN
No. 10490
LICENSED
PROFESSIONAL ENGINEER
7-8-16

CONTRACT DATE:	07.06.2016
BUILDING TYPE:	CONVERSION
PLAN VERSION:	FEBRUARY 2015
SITE NUMBER:	XXX-XXX
STORE NUMBER:	XXXXX

TACO BELL

1363 WASHINGTON AVE.
PORTLAND, ME

TACO BELL
CONVERSION
LIVE MAS - MEDIUM40

MECHANICAL AND HOOD DETAILS

M4.0

PLOT DATE: