HOOD INFORMATION – Job#2558694

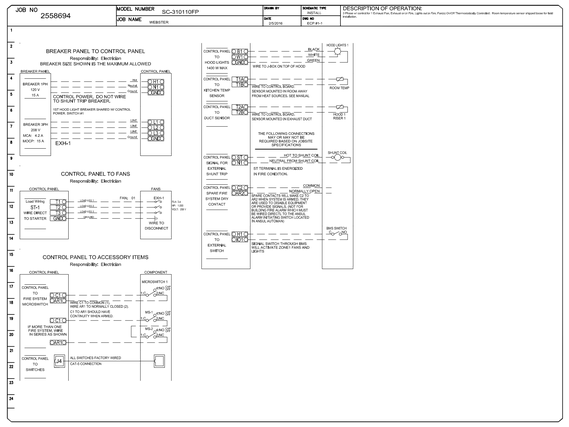
HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	EXHAUST PLENUM RISER(S) TOTAL EXH. CFM	WIDTH	LENG.	DIA.	CFM	S.P.	HOOD CONSTRUCTION	HOOD CONFIG. END TO END	ROW
1		5430 ND-2	4' 6.00"	450 Deg.	1238			12"	1238	-0.627"	304 SS Where Exposed	ALONE	ALONE

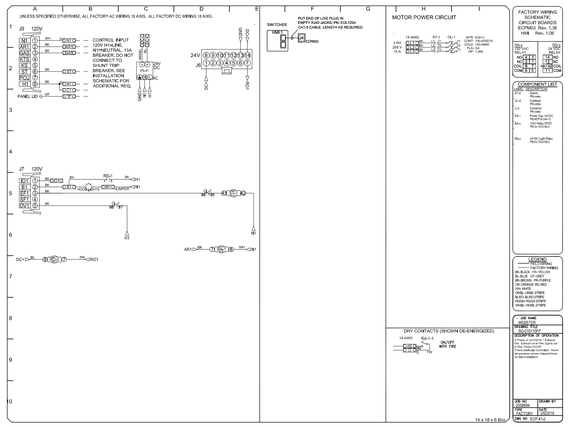
HOOD INFORMATION

HOOD NO.	TAG	FILTER(S) TYPE	QTY.	HEIGHT	LENGTH	EFFICIENCY @ 9 MICRONS	LIGHT(S) QTY.	TYPE	WIRE GUARD	UTILITY CABINET(S) LOCATION	FIRE SYSTEM TYPE	FIRE SYSTEM SIZE	ELECTRICAL MODEL #	SWITCHES QUANTITY	FIRE SYSTEM PIPING	HOOD HANGING WGHT
1		Captrate Solo Filter	3	20"	16"	93% See Filter Spec.	2	L55 Series E26	NO						NO	270 LBS

ELECTRICAL PACKAGES – Job#2558694

NO.	TAG	PACKAGE #	LOCATION	SWITCHES LOCATION	SWITCHES QUANTITY	OPTION	FANS CONTROLLED TYPE	Ø	H.P.	VOLT	FLA
1		SC-310110FP	Wall Mount In SS Box	SS Wall Mount Box	1 Light 1 Fan	Smart Controls Thermostatic Control	Exhaust	3	1.000	208	3.4





CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH

NFPA #96

AND ARE RECOGNIZED BY ONE OR MORE OF THE FOLLOWING:

NSF INTERNATIONAL

ETL LISTED FILE# 3054804-001

ETL TESTED IN COMPLIANCE WITH U.L. 710 STANDARDS.

ND–2WI Series Specification

The ND-2WI series hood is an exhaust only Island canopy hood rated for all types of cooking equipment. The hood shall have the size, shape and performance specified on drawings.

Construction shall be type 430 stainless steel with a #3 or #4 polish where exposed. Individual component construction shall be determined by the manufacturer and ETL. Construction shall be dependent on the structural application to minimize distortion and other defects. All seams, joints and penetrations of the hood enclosure to the lower outermost perimeter that directs and captures grease-laden vapor and exhaust gases shall have a liquid-tight continuous external weld in accordance with NFPA 96. Hood shall be island type with fully welded 10 gauge corner hanging angles. Corner hanging angles have a .625 x 1.500 slot pre-punched at the factory, allowing hanging rods to be used for quick and safe installations. Hanging rod and connection is provided by and installed by others.

Ventilator shall be furnished with U.L. classified baffle filters, supplied in size and quantity as required by ventilator. The filters shall extend the full length of the hood including filler panels as needed.

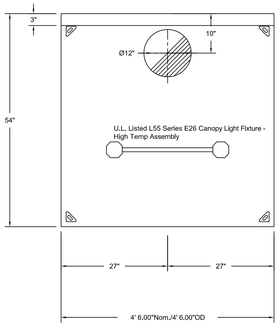
The hood manufacturer shall supply complete computer generated submittal drawings including hood section view(s) and hood plan view(s). These drawings must be available to the engineer, architect and owner for their use in construction, operation and maintenance.

Exhaust duct collar to be 4" high with flange. Duct sizes, CFM and static pressure requirements shall be as shown on drawings. Static pressure requirements shall be precise and accurate; air velocity and volume information shall be accurate within 1-ft increments along the length of the ventilator.

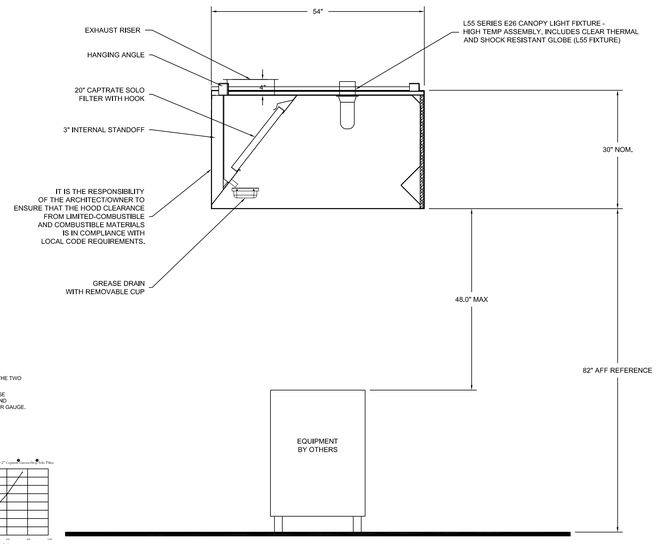
U.L. incandescent light fixtures and globes shall be installed and pre-wired to a junction box. The light fixtures shall be installed with a maximum of 4'0" spacing on center and allow up to a 100 watt standard light bulb.

The hood shall have:
- A double wall insulated front and back to eliminate condensate and increase rigidity. The insulation shall have a flexural modulus of 475 EI, meet UL 181 requirements and be in accordance with NFPA 90A and 90B.
- An integral front baffle and rear capture flange to direct grease laden vapors toward the exhaust filter bank.
- A built-in wiring chase provided for outlets and electrical controls on the hood face and shall not penetrate the capture area or require an external chaseway.
- A removable grease cup for easy cleaning.

The hood shall be ETL Listed as "Exhaust Hood Without Exhaust Damper", ETL Sanitation Listed and built in accordance with NFPA 96. The hood shall be listed for 450°F cooking surfaces at 269 CFM/ft, 600°F cooking surfaces at 300 CFM/ft, and 700°F cooking surfaces at 350 CFM/ft.



PLAN VIEW – Hood #1
4' 6.00" LONG 5430ND–2



SECTION VIEW – MODEL 5430ND–2
HOOD – #1

SPECIFICATION: CAPTRATE GREASE-STOP SOLO FILTER

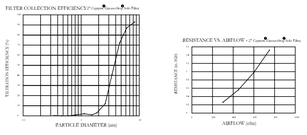
THE CAPTRATE GREASE-STOP SOLO FILTER IS A SINGLE-STAGE FILTER FEATURING A UNIQUE S-BAFFLE DESIGN IN CONJUNCTION WITH A SLOTTED REAR BAFFLE DESIGN TO DELIVER EXCEPTIONAL FILTRATION EFFICIENCY.

FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

UNITS SHALL INCLUDE STAINLESS STEEL HANDLES AND A FASTENING DEVICE TO SECURE THE TWO COMPONENTS WHEN ASSEMBLED.

GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 90% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 1.0 INCHES OF WATER GAUGE.

THE CAPTRATE GREASE-STOP SOLO HAS TESTED TO ASTM STANDARD ASTM F2519-05.



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH;
NFPA 96
UBC STANDARD 80
UL STANDARD #1046
INT. MECH. CODE (IMC)

REVISIONS

	DESCRIPTION	DATE
1		
2		
3		
4		

CAPTIVE-AIRE SYSTEMS
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WEBSTER

DATE: 2/5/2016

DWG.#: 2558694

DRAWN BY:

SCALE: 3/4" = 1"–0"

MASTER DRAWING

SHEET NO. 1

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DGG
DENNIS G. GLORE, INC.
Food Facilities Consultants
P.O. Box 200
Eureka, MO 63025
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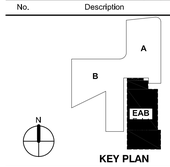
No.	Description	Date
-	ISSUED FOR CONSTRUCTION (BP2)	01 MAR 2016



KEY PLAN

Drawing Title:

Foodservice Equipment Hood Drawing

Project No.: 004561.01 Checked by: MDG

K0102