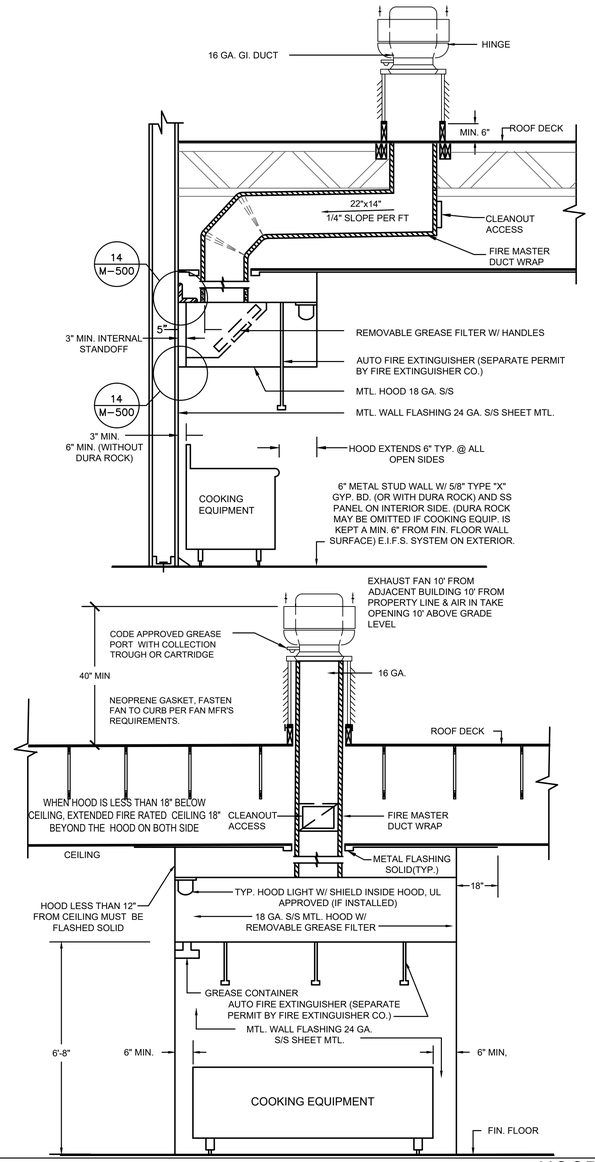
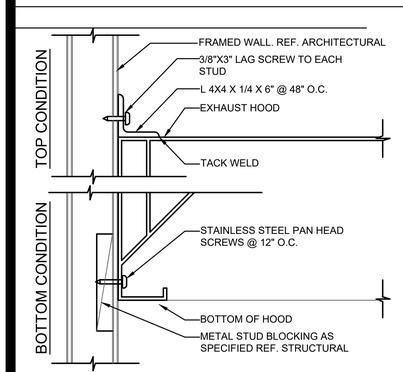


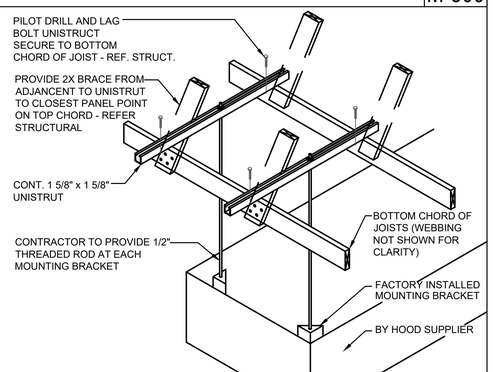
HOOD SECTIONS 18

Scale: NO SCALE M-500



HOOD CLIP AT WALL 14

Scale: NO SCALE M-500



HOOD SUPPORT AT TRUSS 13

Scale: NO SCALE M-500

PERFORMANCE TEST FOR LISTED MECHANICAL HOOD IS REQUIRED PER UMC 509.11

GREASE HOOD SYSTEM CALCULATION

1. TYPE : CANOPY TYPE I, STAINLESS STEEL 18 GAUGE.
2. COOKING EQUIPMENT: (2) CHINESE RANGE, (2) DEEP FRYER, RICE COOKER
3. SIZE: 23'-6" x 4'-0" + 2'-0" MAKEUP AIR PLENUM
4. MIN. REQ'D CAPACITY CFM: (2) U.L. LISTED HOOD @ 3,450 CFM EACH
5. PROPOSED (2) EXHAUST FAN & (1) MAKE-UP AIR UNIT. EF1 & EF2 (3,450 CFM EACH); MAU1 (5,520 CFM, 80% OF EXHAUST)
6. EXHAUST DUCT SIZE: 22"X14"
7. EXHAUST VELOCITY @ EXHAUST DUCT 3450/(22"x14"/144)= 1612 FPM 1500FPM < 1612 FPM < 2500FPM
8. EXHAUST FAN (EF1 & EF2) AND MAKE-UP AIR UNIT (MAU1) SHALL BE ELECTRICALLY INTERLOCKED
9. FOR CODE COMPLIANCE SEE DETAIL
10. FOR FILTER INFORMATION SEE CAPTIVEAIRE DWG #M-400.
11. INTERLOCK RTU FANS TO OPERATE WITH KEF'S FOR MAKEUP AIR.

INFORMATIONAL GUIDE FOR COMMERCIAL COOKING HOODS

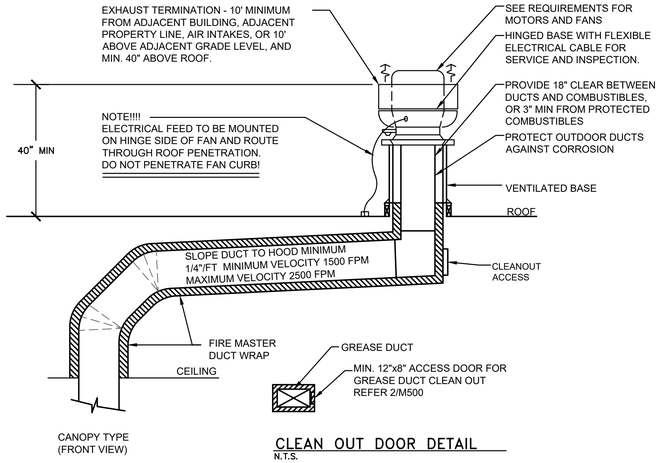
1. STAINLESS STEEL TO BE NO. 18 U.S. GAGE.
2. WHEN GUTTERS ARE PROVIDED THEY SHALL DRAIN TO A COLLECTING PAN WHICH IS READILY ACCESSIBLE FOR CLEANING
3. SEE TABLE 507.11 FOR MINIMUM DISTANCE BETWEEN LOWER EDGE OF GREASE FILTER AND THE COOKING OR HEATING SURFACE.
4. GREASE FILTERS SHALL BE OF STEEL CONSTRUCTION AND READILY ACCESSIBLE FOR CLEANING.
5. ALL JOINTS AND SEAMS SHALL BE GREASE TIGHT.
6. HOODS SHALL BE SECURELY FASTENED IN PLACE BY INCOMBUSTIBLE SUPPORTS.

NOTES

1. PROVIDE ADEQUATE CLEANOUT OPENINGS FOR THOROUGH CLEANING OF DUCT SYSTEM.
2. PROVIDE ADEQUATE MAKE-UP AIR FOR PROPER OPERATION.
3. PROVIDE A SEPARATE DUCT SYSTEM FOR EACH HOOD.
4. THICKNESS OF DUCTS SHALL BE:

DUCT AREA	U.S. GAGE STEEL
UP TO 4 SQ. FT.	16 GA
OVER 4 SQ. FT.	14 GA

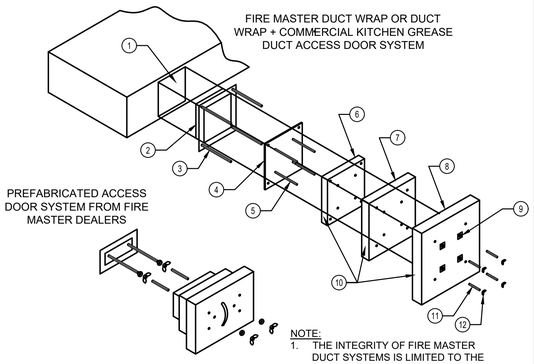
5. WELD OR BRAZE ALL DUCT JOINTS AND SEAMS ON THE EXTERNAL SURFACE.
6. SUPPORT THE DUCTS AS REQUIRED. DO NOT PENETRATE DUCT WALLS WITH SCREWS, NAILS, ETC.
7. SECTIONS OF DUCT SHALL NOT CONTAIN GREASE POCKETS.



(FOR REFERENCE ONLY)

HOOD VENTILATION AND SECTION 5

Scale: NO SCALE M-500



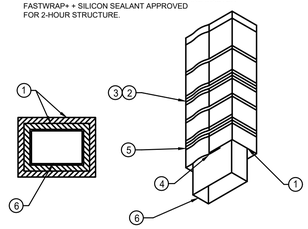
NOTE:
1. THE INTEGRITY OF FIRE MASTER DUCT SYSTEMS IS LIMITED TO THE QUALITY OF THE INSTALLATION.
2. REFER TO ICC EVALUATION REPORT 9424E.

FIRE MASTER DUCT WRAP or DUCT WRAP+	
1	DOOR HOLE
2	ACCESS FRAME WELDED TO DUCT
3	1/4" DIA. ALL THREAD RODS
4	ACCESS COVER - 16 GAUGE
5	INSULATION PINS - WELDED
6	ONE LAYER FIRE MASTER DUCT WRAP or DUCT WRAP +
7	ONE LAYER FIRE MASTER DUCT WRAP or DUCTWRAP + 1" OVERLAP
8	ONE LAYER FIRE MASTER DUCT WRAP or DUCTWRAP + 1" OVERLAP
9	SPEED CLIPS
10	ALUMINUM TAPE AT EDGES
11	SPOOL PIECES FOR THREADED RODS
12	1/4" DIA. WING NUTS

GREASE DUCT ACCESS DOOR 2

M-500

NOTE:
GREASE EXHAUST DUCT INSULATION TYPE FIRE MASTER FASTWRAP+ + SILICON SEALANT APPROVED FOR 2-HOUR STRUCTURE.



	LEGEND
1	TWO LAYERS FIRE MASTER FASTWRAP+
2	FILAMENT TAPE
3	BANDING
4	3-INCH PERIMETER OVERLAP
5	3-INCH LONGITUDINAL OVERLAP
6	GREASE DUCT

FOR SI: 1 INCH=25.4 MM UL # GL-18

FIGURE 2-HOUR FIRE-RESISTIVE PROTECTION SYSTEM FOR GREASE DUCTS

2 HOUR GREASE DUCT WRAP 1

Scale: NO SCALE M-500

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KITCHEN HOOD DETAILS