NOTE:

K.E.C. MUST VERIFY THE EXACT DIMENSION OF THE COOKING EQUIPMENT FROM EITHER THE WALL OR FROM THE FRONT OF THE HOOD, SO CADDY MAY PROPERLY LOCATE THE FIRE PROTECTION NOZZLES AT TIME-OF-FABRICATION IN THE FACTORY. IF EQUIPMENT IS NOT LOCATED AS SHOWN AND THE DRAWING IS APPROVED FOR FABRICATION, THEN NOZZLES MUST BE RELOCATED AT THE EXPENSE OF OTHERS.

CONTRACTOR NOTE:

ALLOW SUFFICIENT ACCESS ON TOP OF VENTILATOR TO SERVICE COMPONENTS AND UTILITIES

MAKE-UP AIR NOTE:

AIR TEMPERATURE SHOULD RANGE FROM 60° TO 65° F (15° TO 18° C), BUT MAY BE AS LOW AS 50° F (10° C)DEPENDING ON AIR VOLUME, DISTRIBUTION, AND INTERNAL HEAT LOAD

THE CADDY VENTILATOR TESTING, LISTING AND APPROVAL REFERENCES:

NATIONAL FIRE PROTECTION ASSOCIATION In accordance with Recommendation of National Fire Protection Association's NFPA No. 96 "Vapor Removal from Cooking Equipment"

NATIONAL SANITATION FOUNDATION Standard #2 - "Food Service Equipment"

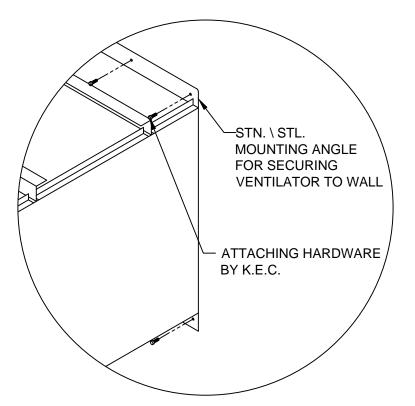
UNDERWRITERS LABORATORIES, INC. Tested under standard U.L. 710 "Exhaust Hoods for Commercial Cooking Equipment". U.L. listed under file number MH8215 and MH12264

UNIFORM MECHANICAL CODE Section 507 - Commercial Kitchen Hoods and Kitchen Ventilation Systems

THE BOCA NATIONAL MECHANICAL CODE

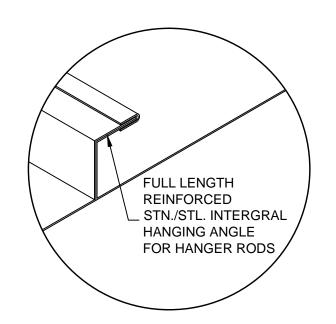
Chapter 5 - Kitchen Exhaust Equipment STANDARD MECHANICAL CODE (SBCCI) Section 504 - Commercial Hoods

UNIFORM BUILDING CODE (ICBO) INTERNATIONAL MECHANICAL CODE (IMC)



MOUNTING ANGLE DETAIL A-A

SCALE: 3/4"=1'-0"



HANGING ANGLE DETAIL B-B

SCALE: 1/4"= 1"

ACKNOWLEDGED ON OUR STANDARD FORM.

GENERAL CONTRACT CONDITIONS
ELECTRICAL WORK DONE BY CADDY CORPORATION IS EXECUTED IN COMPLIANCE WITH STANDARDS PUBLISHED BY THE UNDERWRITER'S LABORATORIES, INC. INSOFAR AS APPLICABLE. AND THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC). CADDY CORPORATION DOES NOT ACCEPT ANY RESPONSIBILITY FOR THE REQUIREMENTS OF ANY REGIONAL AND/OR LOCAL CODES THAT ADD OR DEVIATED FROM THE ACCEPTED STANDARDS OF THE ABOVE AGENCIES. ANY FIELD WORK RELATING TO THE MODIFICATION OF ELECTRIC OR PLUMBING SYSTEMS, TO MEET REGIONAL OR LOCAL CODE REQUIREMENTS IS TO DONE BY OTHERS AND WITHOUT BACK CHARGES TO CADDY CORPORATION, UNLESS THESE CONDITIONS WERE PREVIOUSLY BROUGHT TO OUR ATTENTION AND ARE EXPRESSLY INCLUDED IN OUR WRITTEN QUOTATION. ALL WIRING AND PLUMBING AT THE JOB SITE IS THE RESPONSIBILITY OF OTHERS. EQUIPMENT WILL BE CONSTRUCTED IN ACCORDANCE WITH OUR DRAWING(S) WHICH MUST BE APPROVED PRIOR TO FABRICATION. ANY SUBSEQUENT CHANGES REQUIRED MUST BE SUBMITTED TO US IN WRITING AND

ELECTRICAL NOTES:

- 1. LIGHT FIXTURES, VAPORPROOF, U.L. LISTED, FURNISHED, INSTALLED AND WIRED TO J-BOX (D) BY CADDY. RECONNECTED ON JOBSITE BY ELECTRICAL CONTRACTOR.
- 2. LIGHT SWITCH FOR LIGHT FIXTURE WITH 120 VOLTS A.C. SERVICE BY ELECTRICAL CONTRACTOR.



DUCT OPENINGS TO BE CUT BY CADDY FOR FLUSH MOUNTING BY H.V.A.C. CONTRACTOR

(2) CANOPY LIGHT FIXTURES

TOTAL EXHAUST : 3,563 C.F.M

Z

(2)

---- 3'-9 1/2" ----

FULL LENGTH

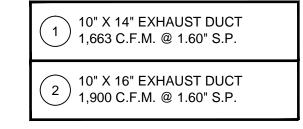
FULL LENGTH

HANGING ANGLE (SEE DETAIL B-B)

MOUNTING ANGLE

(SEE DETAIL A-A)

1'-1" 1'-0"

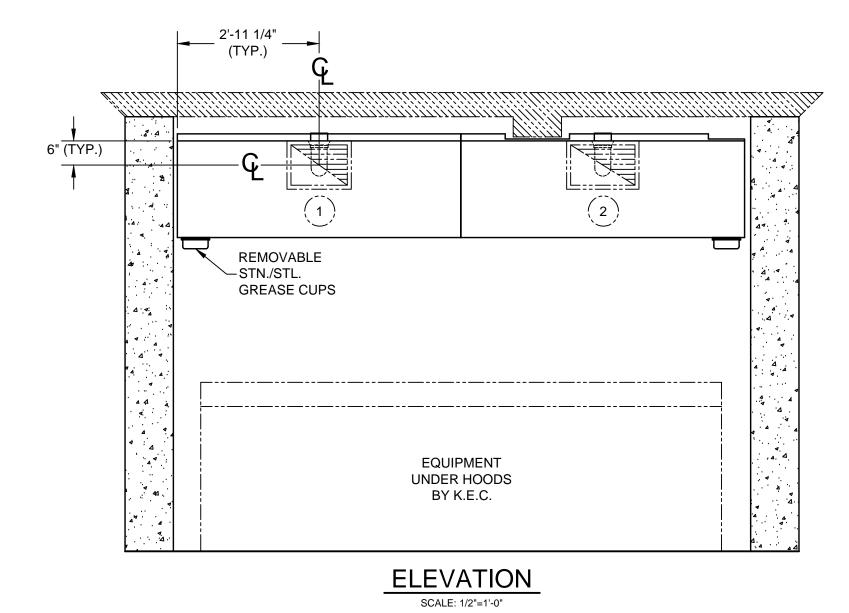


PLAN

SCALE: 1/2"=1'-0"

5'-10 1/2"

(TYP.)



2'-0" FILTER TYPE STN. STL. GREASE EXTRACTOR REMOVABLE STN./STL **GREASE CUPS** (4) SLOT TYPE STN./STL. GREASE CARTRIDGES (3) 20"H X 16"W CARTRIDGES -9'-0" (1) 20"H X 20"W CARTRIDGES 8'-7" FIN. CLG. (PER VENTILATOR) TOP OF BOTTOM OF HEIGHT COLUMN VENT. A.F.F. **EQUIPMENT UNDER HOODS** BY K.E.C.

SECTION Z-Z

SCALE: 3/4"=1'-0"

GENERAL NOTES

EXHAUST AIR REQUIREMENTS:

- 1. EXHAUST C.F.M. BASED ON VARIOUS C.F.M. PER LINEAR FOOT.
- 2. EXHAUST STATIC PRESSURE IS 1.60" W.G. AT DUCT TAKE-OFF COLLAR. TOTAL DUCT STATIC MUST BE ADDED. STATIC BASED ON OPERATION AT MEAN SEA LEVEL.
- 3. DUCT SIZE BASED ON 1800 F.P.M..

EXHAUST FAN REQUIREMENTS:

- 1. TYPE INDUCED DRAFT, SQUIRREL CAGE, BACKWARD INCLINED BLADES, EXHAUST FAN DISCHARGE SHOULD BE VERTICAL, AWAY FROM AIR INTAKES. FAN FURNISHED BY OTHERS.
- 2. EXHAUST FAN MUST BE FURNISHED WITH A MAGNETIC STARTER WITH 120 VOLT HOLDING COIL. STARTER FURNISHED BY OTHERS.

MAKE-UP AIR REQUIREMENTS:

- 1. AIR EXHAUSTED FROM KITCHEN MUST BE REPLACED WITH DISTRIBUTION CONTROLLED TO PROVIDE FOR TOTAL KITCHEN. VENTILATION AND TO ESTABLISH NECESSARY AIR PATTERNS FOR PROPER PERFORMANCE OF THE VENTILATORS. AIR DISTRIBUTION SYSTEMS SHALL BE IN ACCORDANCE WITH ALL GOVERNING CODES.
- 1. MAKE-UP AIR MUST BE TEMPERED HEATED OR COOLED -CONSISTENT WITH THE STYLE OF HOOD, HEAT LOAD, CLIMATIC CONDITIONS AND APPLICABLE CODES. INSTALLATION:
- 1. VENTILATORS TO BE INSTALLED IN ACCORDANCE WITH ALL
- CONTRACTORS MUST REVIEW APPLICABLE CODES WITH CODE AUTHORITIES BEFORE APPROVING DRAWINGS FOR FABRICATION. SPECIAL ATTENTION MUST BE GIVEN TO CODE REGULATIONS RELATIVE TO CLEARANCES FROM SURROUNDING COMBUSTIBLE CONSTRUCTION (WALL, CEILINGS, ETC.).
- 1. ALL DUCTWORK BEYOND VENTILATOR DUCT TAKE-OFF COLLAR TO BE PROVIDED AND INSTALLED BY OTHERS. IN ACCORDANCE WITH JURISDICTIONAL CODES. DUCTS MUST BE MECHANICALLY STRONG, GREASE AND WATER TIGHT.
- 2. MOUNTING RODS FURNISHED AND INSTALLED BY K.E.C. **CONSTRUCTION:**
- 1. VENTILATORS TO BE MANUFACTURED IN STRICT ACCORDANCE WITH CADDY SPECIFICATIONS.
- 2. VENTILATORS CONSTRUCTED OF 18 GA. STAINLESS STEEL. FIRE PROTECTION:

1. SURFACE FIRE PROTECTION PROVIDED AND INSTALLED BY K.E.C.

- 2. CAUTION: SURFACE FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED WITH CADDY TO PREVENT SYSTEMS INTERFERENCE WITH VENTILATOR'S OPERATION/PERFORMANCE. IMPROPER INSTALLATION MAY VOID U.L. LISTINGS OF THE EQUIPMENT.
- 3. IMPORTANT NOTE: NFPA 96 REQUIRES THAT ALL GAS AND ELECTRIC COOKING EQUIPMENT THAT IS PROTECTED BY A SURFACE FIRE PROTECTION SYSTEM MUST AUTOMATICALLY SHUT OFF UPON ACTIVATION OF THE SYSTEM.

ELECTRICAL REQUIREMENTS:

1. LIGHT FIXTURE BULBS PROVIDED AND INSTALLED BY K.E.C



REVISIONS





CADDY AirSystems



K.E.C. TO VERIFY ALL MAKES AND MODELS OF COOKING EQUIPMENT, REVIEW PLAN FOR PROPER LINE-UP PRIOR TO FABRICATION OF VENTILATORS, AND TO NOTIFY CADDY OF ANY CHANGES.

4'-0"

- MINIMUM OVERHANG FROM EDGE OF COOKING **EQUIPMENT TO END OF HOOD MUST BE 6"**

INSTALLATION INFORMATION

ALLOW SUFFICIENT ACCESS TO BRING VENTILATOR INTO KITCHEN AREA MAXIMUM VENTILATOR DIMENSIONS 5'-10 1/2" LONG x 4'-0" WIDE x 29" HIGH ESTIMATED TOTAL HANGING WEIGHT: 1,080 LBS. VENTILATOR TO BE SHIPPED IN (2) UNITS. ALL PLUMBING AND ELECTRICAL DISCONNECT-TED FOR SHIPMENT. RECONNECTED IN FIELD BY PLUMBING AND ELECTRICAL CONTRACTORS.

		ROUGH-IN SCHEDULE	REV	DATE	BY	REMARKS		509 SHARPTOWN ROAD P.O. BOX 345 BRIDGEPORT NJ 08014 Tel:(856) 467-4222 Fax:(856) 467-5511
SYM	QTY							EQUIPMENT SCHEDULE
D	2	120V, 60HZ, 1PH, 0.10 K.W. CONNECTED LOAD (EACH)						SH-BC-48
								CADDY NO. 1821-1 ITEM NO. 1
								JOB: JEAN GEORGE PROJECT LOC: CUST: CUST#:
			DATE	01/07/0		SCALE AS NOTED	יאען -	G# D-1-1821 SHT 1
			DR BY		,	APP'D BY	OF 1	