

HOOD INFORMATION TABLE												
HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS						GREASE EXTRACTOR			HOOD CONSTRUCTION	HOOD WEIGHT (LBS)
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL STATIC PRESSURE	QTY.	LENGTH	WIDTH	QTY.	SIZE	TYPE		
67A	KVM	2029	.14"	.26"	1	20"	8"	8	20" x 13"	KSA	ALL 18GA. 304 S.S.	1225
67B	KVM	1395	.12"	.24"	1	14"	8"	6	20" x 13"	KSA	ALL 18GA. 304 S.S.	919
TOTAL EXH. CFM = 3424												

HOOD CALCULATIONS - 710 WILSHIRE

ETL LISTING = 3085193CLE-002

FOR HYBRID STYLE, SINGLE, REAR-BANK FILTER HOODS

400" COOKING EQUIPMENT = 126 CFM / LIN. FT. OF HOOD MIN.

14'-0" OF HOOD X 126 CFM / LIN. FT. OF HOOD MIN. = 1764 CFM EXHAUST MIN.

ACTUAL EXHAUST CFM = 2029 CFM

20" X 8" EXHAUST RISER = 160 SQ. IN. / 144 = 1.11 SQ. FT.

CFM EXHAUST / 1.11 SQ. FT. = 1827 FPM

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ETL LISTING = 3085193CLE-002

FOR HYBRID STYLE, SINGLE, REAR-BANK FILTER HOODS

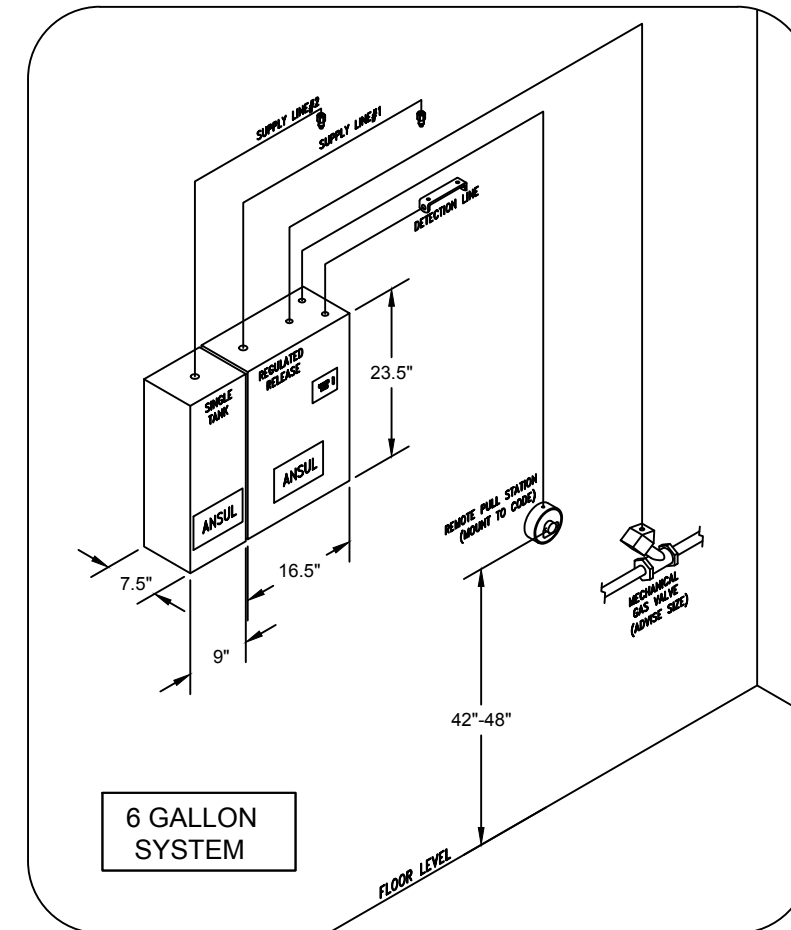
400" COOKING EQUIPMENT = 126 CFM / LIN. FT. OF HOOD MIN.

10'-6" OF HOOD X 126 CFM / LIN. FT. OF HOOD MIN. = 1323 CFM EXHAUST MIN.

ACTUAL EXHAUST CFM = 1395 CFM

14" X 8" EXHAUST RISER = 112 SQ. IN. / 144 = 0.77 SQ. FT.

CFM EXHAUST / 0.77 SQ. FT. = 1811 FPM

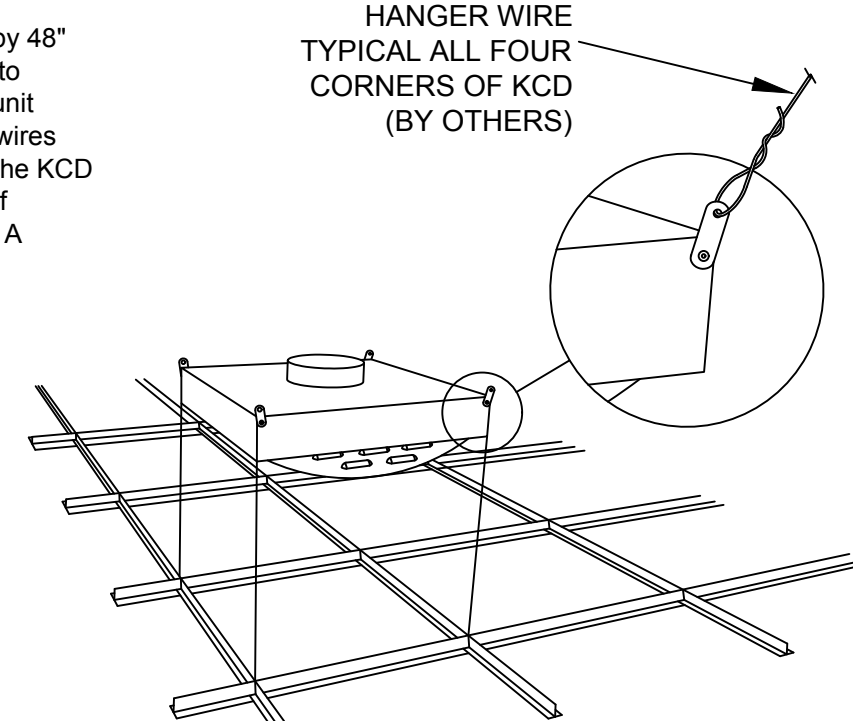


ELECTRICAL CONNECTION SCHEDULE

CONNECTION #	CONNECTION DESCRIPTION	FROM	TO
E1-H	120V, 15 AMP - HOOD LIGHT POWER - 3 WIRES	BUILDING SOURCE	HOOD #67A
E2-H	FIELD CONNECTION FOR HOOD LIGHTS	HOOD #67A	HOOD #67B
E3-H	FIELD CONNECTION FOR TEMP SENSOR	HOOD #67A	HOOD #67B
-	-	-	-
-	-	-	-

KCD DIFFUSER SUPPORT DETAIL

The KCD is a 24" by 24" or 24" by 48" ceiling diffuser which will drop into ceiling grid systems. The KCD unit should be supported by hanger wires connected to all four corners of the KCD and fastened securely to the roof structure above the ceiling grid. A minimum of 12 gauge hanger wire should be used.

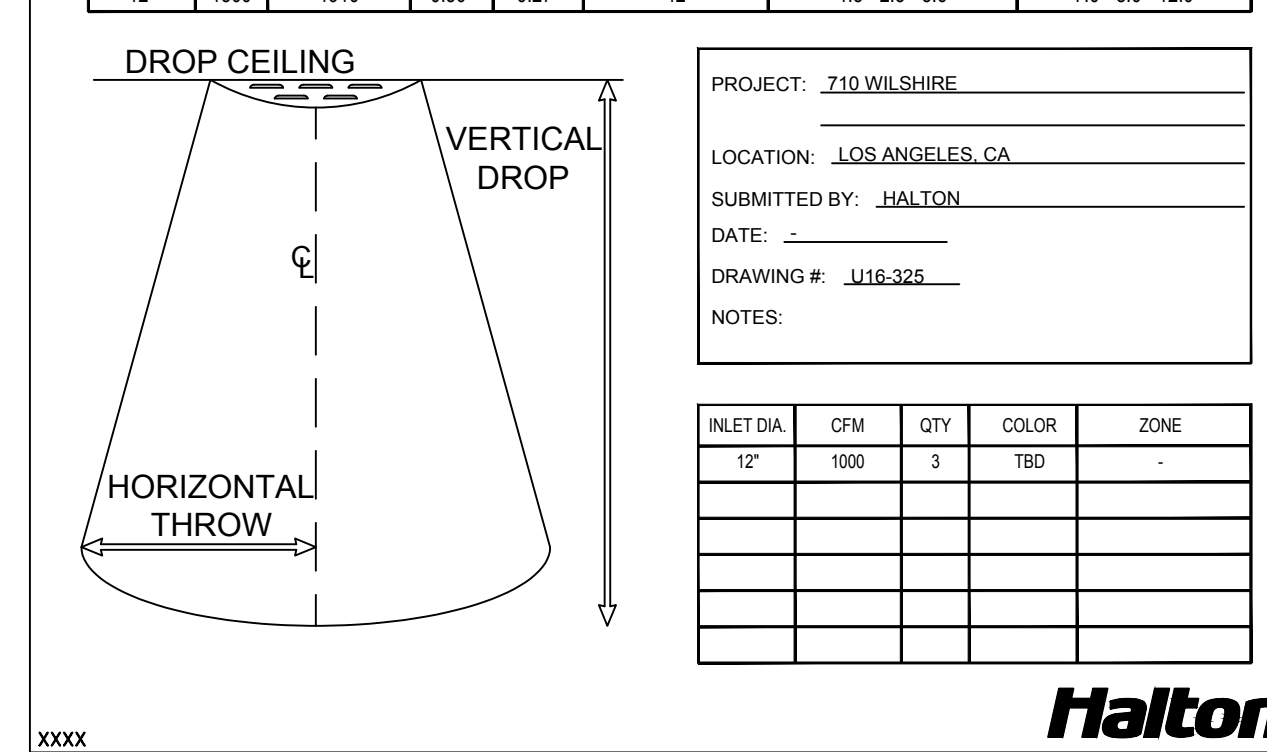


Weight of 24" X 24" KCD is 20 lbs.
Weight of 24" X 48" KCD is 32 lbs.

KCD APPLICATION & DESCRIPTION

The KCD is a 24" by 48" ceiling diffuser to replace 24" by 24" four-way diffusers used in the commercial kitchen environment. The KCD is also utilized in the Self Balancing Kitchen concept when paired with Variable Air Volume (VAV) devices. Weight is 32 lbs.

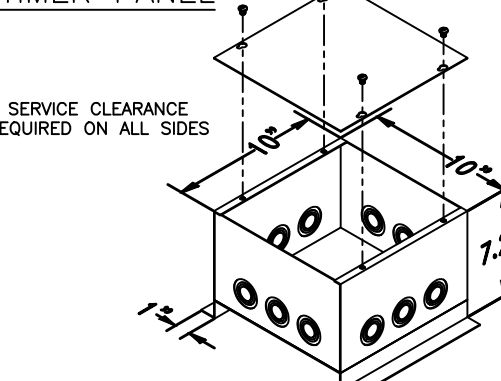
KCD 24" X 48"									
INLET DIA.	CFM	NECK VELL (FPM)	PRIN V.C.	PRIN V.C.	NC (Flow Cfm)	HORIZ. THROW FT (100-75-50 FPM)	VERT. THROW FT (100-75-50 FPM)		
8"	800	1450	0.28"	0.35"	35	1'-1"	0.5-1.0-1.0		
10"	750	1375	0.28"	0.34"	35	1'-1.7"	0.5-1.2-6.5		
10"	1000	1850	0.48"	0.52"	41	1'-13-2.5	1.5-3.5-7.5		
12"	1200	1850	0.28"	0.35"	38	1'-2.2-3.2	2.3-7.4-12.0		
12"	1500	1910	0.50"	0.27"	42	1.5-2.5-3.8	7.0-8.0-12.0		



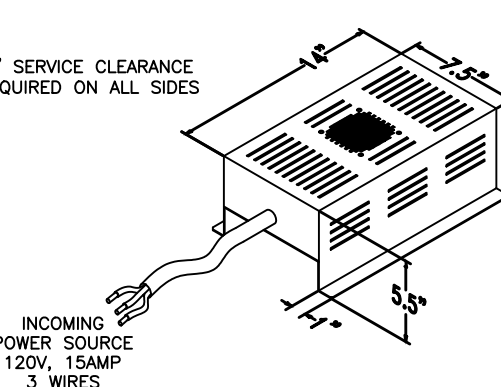
NOTE

THE HOODS SHOWN ON THIS DRAWING ARE DESIGNED AS THOUGH ONE EXHAUST FAN WILL BE USED FOR HOOD #67A/B. ONE TIMER PANEL IS REQUIRED PER EXHAUST FAN. IT IS THE RESPONSIBILITY OF THE F.S.E.C TO INFORM HALTON OF THE NUMBER OF EXHAUST FANS BEING UTILIZED ON THIS PROJECT.

TIMER PANEL



LED POWER SUPPLY UNIT



GENERAL SPECIFICATIONS

- HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND UL 710 STANDARDS.
- HOOD IS NSF AND ETL LISTED UNDER THE FOLLOWING FILE NUMBER: ETL #3085193CLE-002
- ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONNEL AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.
- THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE COOKING EQUIPMENT.
- ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.
- CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.
- FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO INSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

INSTALLATION REQUIREMENTS

KITCHEN EQUIPMENT CONTRACTOR'S REQUIREMENTS

- PROVIDE DRAWINGS TO APPROPRIATE TRADES REFERENCING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.
- DELIVER, ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.
- FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.
- THE K.E.C. MUST INFORM HALTON OF ANY CHANGES IN EQUIPMENT OR BUILDING STRUCTURE. FIELD MODIFICATIONS ARE THE RESPONSIBILITY OF THE K.E.C.
- IF HALTON MANUAL EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION OR TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.
- IF HALTON MODEL KVL BACKSHELF STYLE HOODS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THE INSTALLATION OF THE CAPTURE-JET FAN.

ELECTRICAL EQUIPMENT REQUIREMENTS

- PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTORS, WIRING, CONDUIT, ETC., PER NEC AND ALL APPLICABLE LOCAL CODES.
- FLUORESCENT LIGHT FIXTURES
40 WATT MAX BULB= .67 AMP EA.
150 WATT MAX BULB= 1.25 AMP EA.
- RECESSED INCANDESCENT LIGHT FIXTURE
100 WATT MAX BULB= .85 AMP EA.
- LED LIGHT FIXTURES= .30 AMP EA.
- CAPTURE JET FAN= .72 AMP EA.
- *ALL HOOD CIRCUITS ARE NOT TO EXCEED 15 AMP*
- *LIGHT BULBS, IF REQUIRED, ARE TO BE PROVIDED BY OTHERS*

CEILING HEIGHT NOTE

IF HALTON COMPANY IS TO PROVIDE CEILING CLOSURE PANELS, THE EXACT DIMENSION OF THE FINISHED CEILING HEIGHT MUST BE PROVIDED PRIOR TO RELEASE.

FINISHED CEILING HEIGHT A.F.F.:

PERFORMANCE CRITERIA

OTHER MANUFACTURERS WISHING TO OFFER AN ALTERNATE TO THE SPECIFIED MANUFACTURER MUST APPLY FOR PERMISSION TO DO SO IN WRITING FROM THE OFFICE OF THE SPECIFYING CONSULTANT. APPLICATION MUST BE RECEIVED BY THE CONSULTANT AT LEAST TEN WORKING DAYS PRIOR TO THE 800 DATE. ANY ALTERNATE SYSTEM MUST MEET CONSTRUCTION AND PERFORMANCE REQUIREMENTS AND EFFICIENCIES AS OUTLINED IN THIS SPECIFICATION.

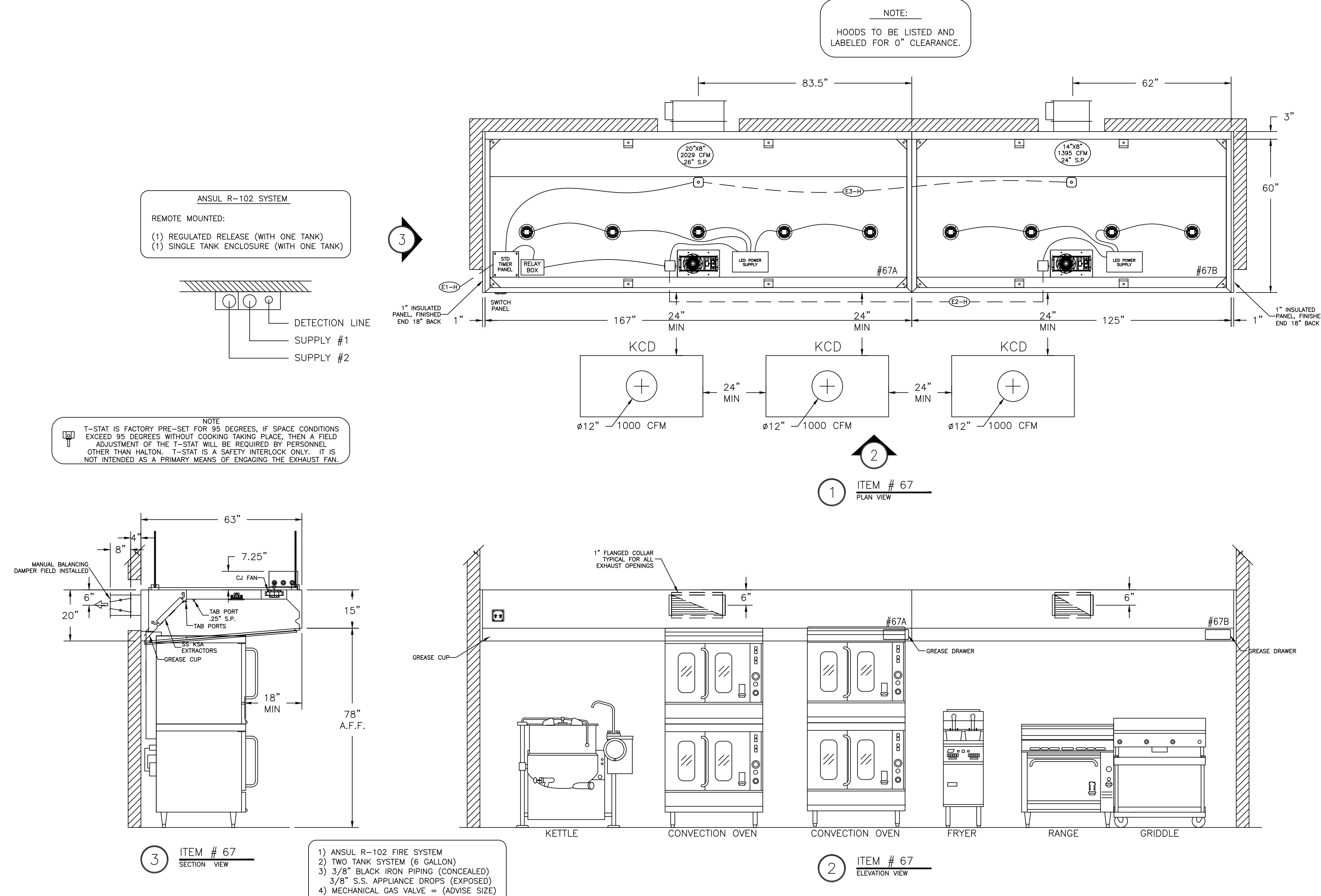
REQUESTS FOR APPROVAL MUST INCLUDE GREASE FILTRATION PERFORMANCE DATA (MASON SIZE VS. EXTRACTION EFFICIENCY) AND MANUFACTURERS OWN EXHAUST AIR FLOW CALCULATIONS BASED ON THE CONVECTIVE HEAT LOAD OF COOKING EQUIPMENT BENEATH THE HOOD.

EFFICIENCY COMPARISON DATA TO BE PERFORMED IN ACCORDANCE WITH THE MOST CURRENT ASTM STANDARD F1704 AND INCLUDE RESULTS FOR THE REQUIRED CAPTURE AND CONTAINMENT EXHAUST AIR FLOW IN ACCORDANCE WITH THE TEST METHOD TO DETERMINE THE THRESHOLD OF CAPTURE AND CONTAINMENT. DATA MUST INCLUDE THERMAL IMAGING RESULTS VALIDATING CONFORMANCE TO ASTM F1704 AND SUPPLY AIR TEMPERATURE REQUIREMENT OF 74°F.

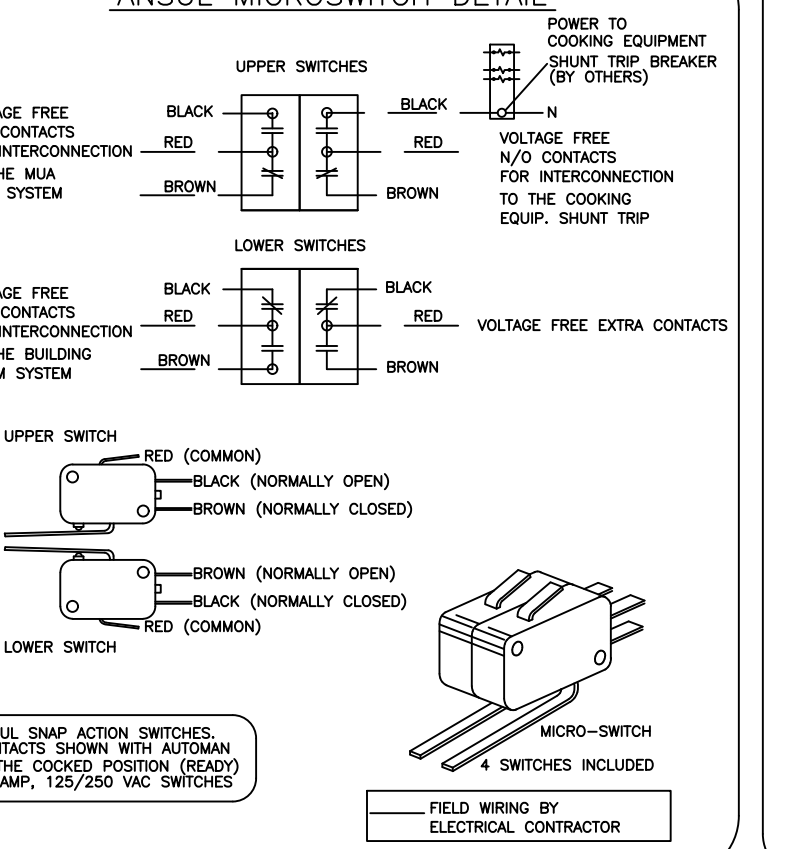
MAKE UP AIR WILL BE CALCULATED SO THAT THE SAME AMOUNT OF AIR WILL BE TAKEN FROM THE ZONE AS IS REQUIRED BY THE SPECIFIED SYSTEM. AN ADDITIONAL LOAD CANNOT BE PLACED ON THE KITCHEN HVAC SYSTEM.

MANUFACTURER MUST PROVIDE A WRITTEN GUARANTEE OF PERFORMANCE, ENSURING THE SPECIFYING ENGINEER THAT THE SYSTEM WILL PERFORM TO THE ENGINEER'S SATISFACTION WHEN INSTALLED AND OPERATED IN ACCORDANCE WITH THE SPECIFICATIONS AND RESULTS OF ASTM STANDARD F1704 TEST. (AS DETERMINED BY ISO PORTS AND PRESSURE VS. AIR FLOW CURVE). CONSULTANT RESERVES THE RIGHT TO SELECT THE SYSTEM WHICH MEETS THE RIGHT TO RELEASE. CAPTURE AND CONTAINMENT AT THE EXHAUST POINT SHALL BE DETERMINED BY THE HIGH EXTRACTION EFFICIENCY AND LOW PRESSURE LOSS OVER THE 800 DATE. THE SYSTEM MUST BE REPLACED WITH SPECIFIED SYSTEM WITH ALL REPLACEMENT COSTS PAID BY MANUFACTURER OF RELATED SYSTEM.

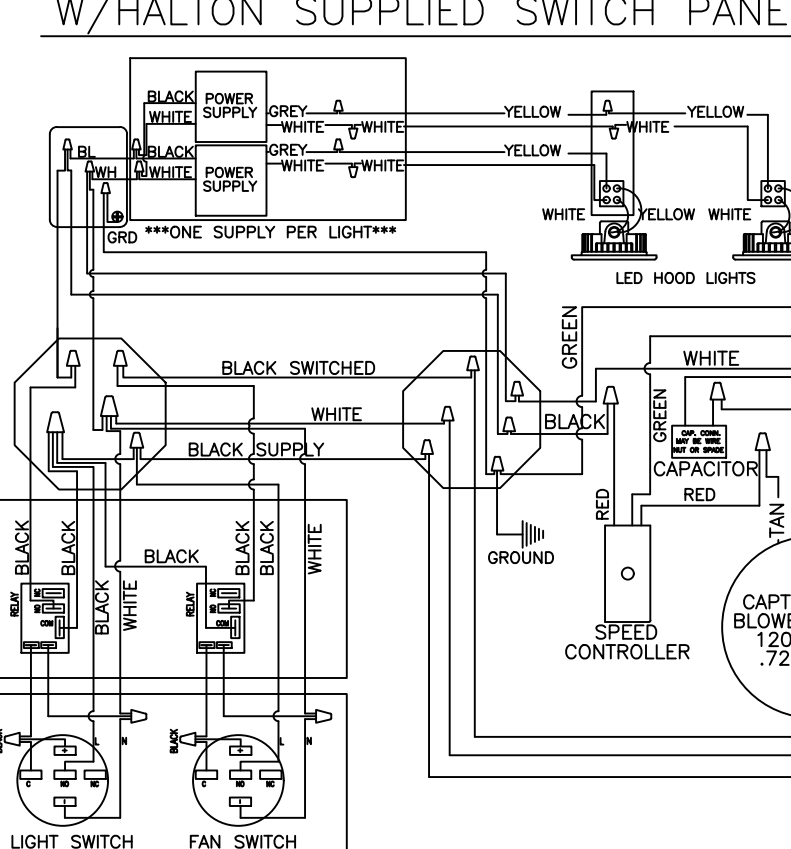
ANY CHANGES IN THE SPECIFIED SIZING OF POWER WIRING, FAN SIZE, HORSEPOWER REQUIREMENTS, OR GAS LINES DUE TO THE USE OF ANY SYSTEM OTHER THAN THAT WHICH IS SPECIFIED IS THE RESPONSIBILITY OF THE ALTERNATE HOOD MANUFACTURER, AND MUST BE COORDINATED BY THE HOOD MANUFACTURER AND CONTRACTORS INVOLVED.



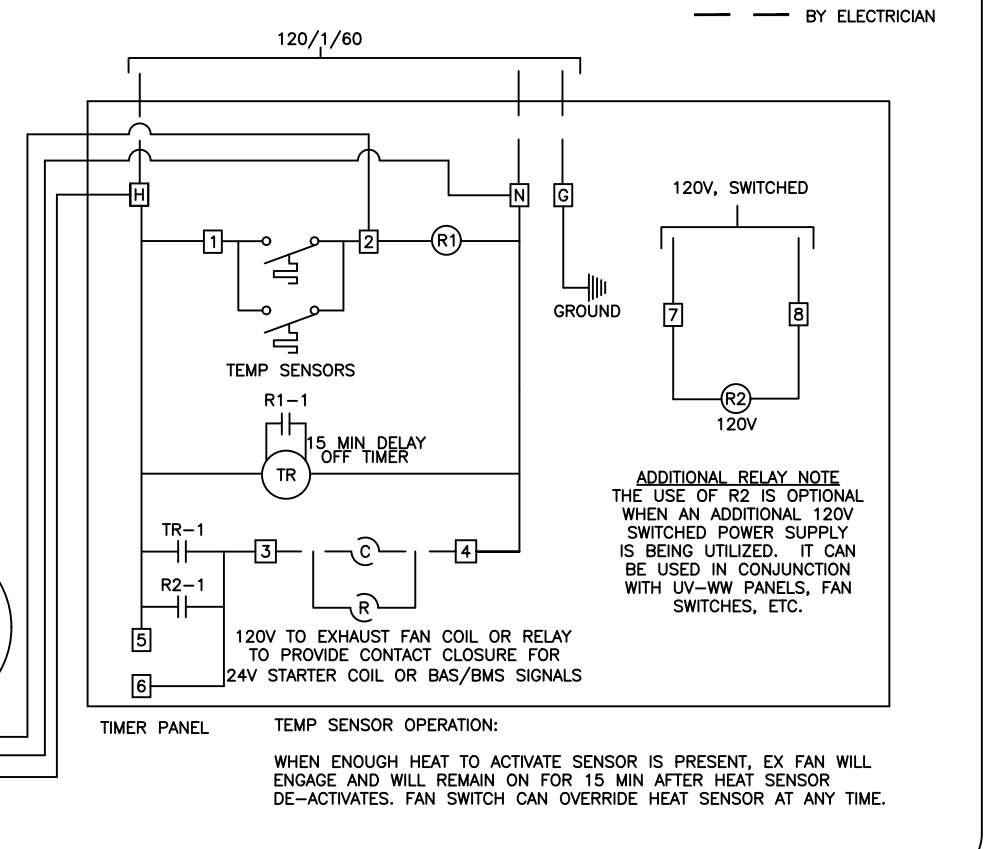
ANSUL MICROSWITCH DETAIL



Typical wiring of Capture-Jet fan w/HALTON SUPPLIED SWITCH PANEL

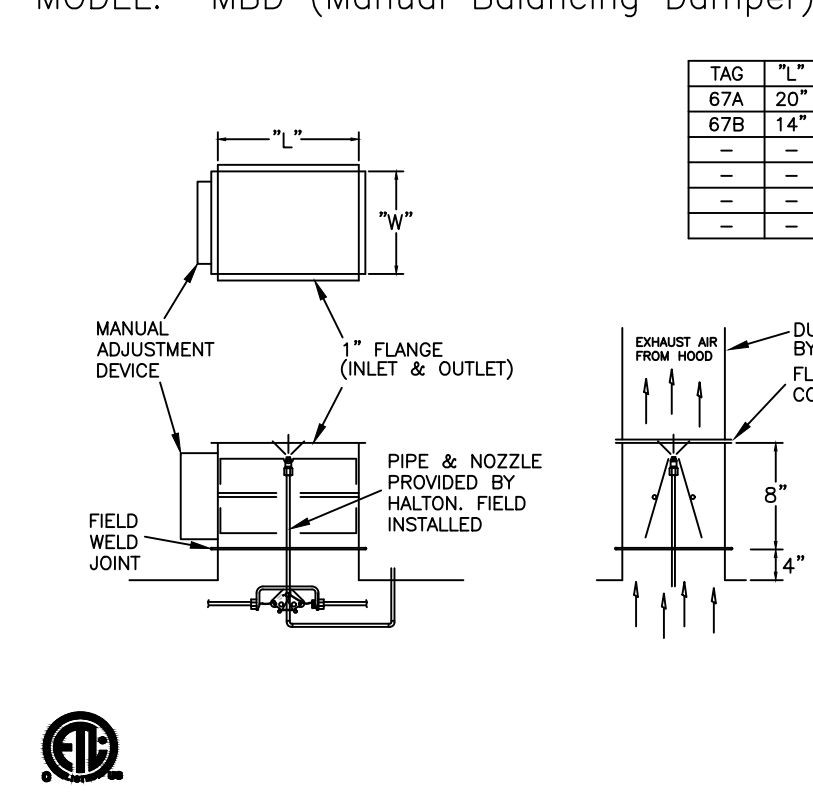


120V/160



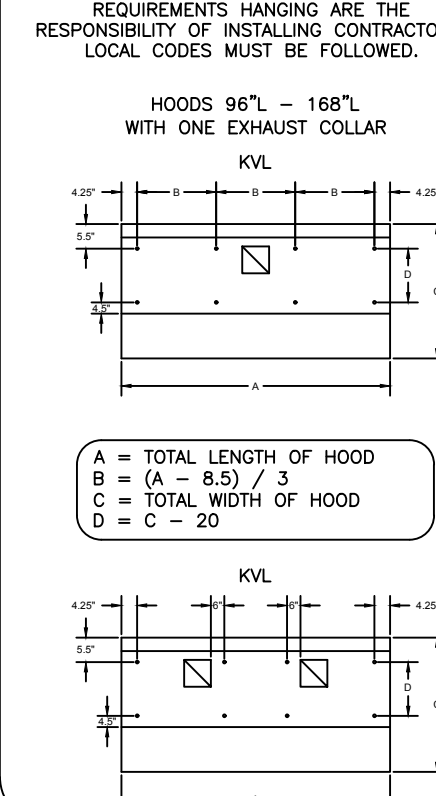
EXHAUST VOLUME DAMPER

MODEL: MBD (Manual Balancing Damper)

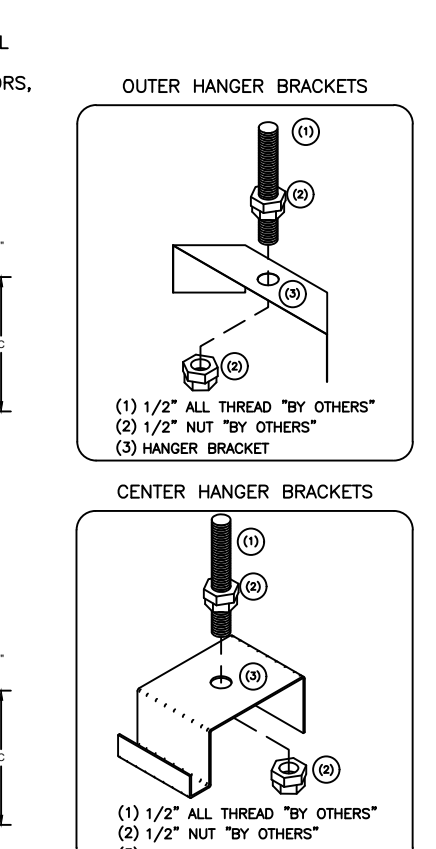


NOTE:

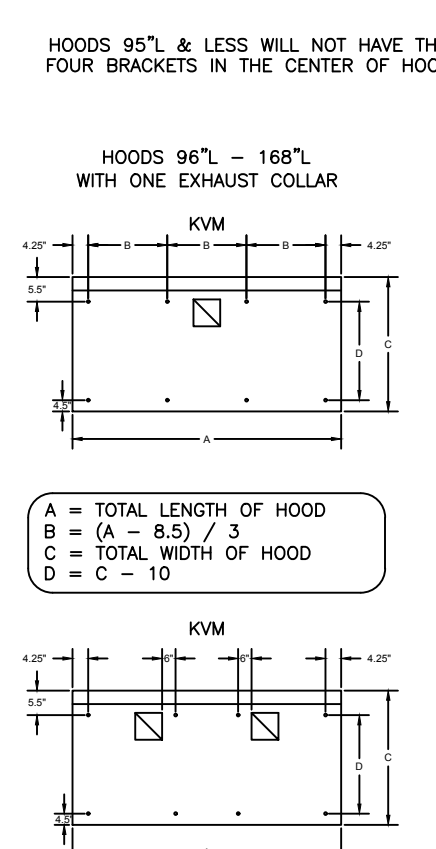
STRUCTURAL ENGINEER TO VERIFY LOCAL REQUIREMENTS REGARDING ARE THE RESPONSIBILITY OF INSTALLING CONTRACTORS. LOCAL CODES MUST BE FOLLOWED.



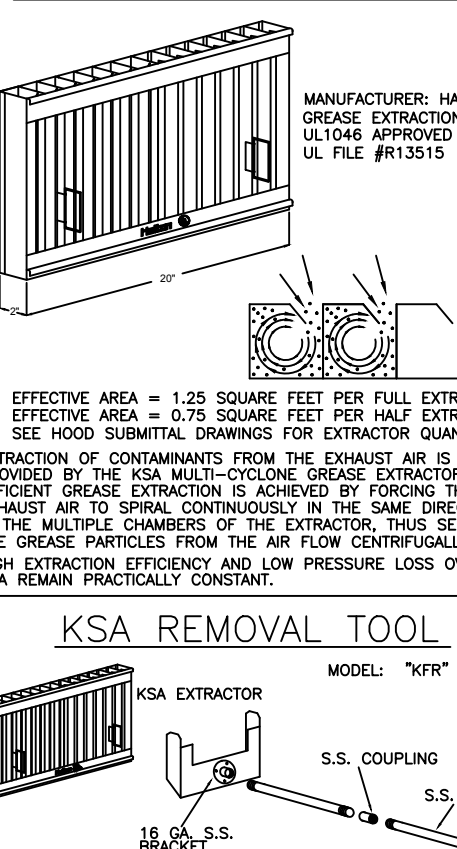
HANGER BRACKET LAYOUT



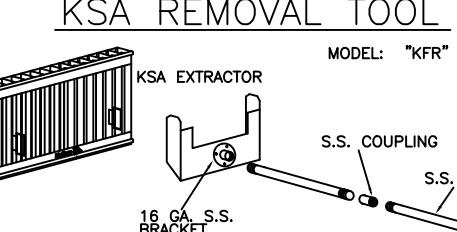
HOODS 96" & LESS WILL NOT HAVE THE FOUR BRACKETS IN THE CENTER OF HOOD



KSA GREASE EXTRACTOR



KSA REMOVAL TOOL



THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:

- ALL INFORMATION, MOUNTING POSITIONS AND CLEARANCES.
- THE LOCATION AND TYPE OF COOKING EQUIPMENT.

NOTE: TO APPROVE THE INSTALLATION OF THE HOOD, THE CONTRACTOR MUST SIGNIFY THAT THE POSITION MAY AFFECT EXHAUST AIRFLOW. HALTON MAY BE NOTIFIED IF ANY OF THESE CHANGES OCCUR. A RECALCULATION EXHAUST AIRFLOW MAY BE REQUIRED.

☐ REVISE AND RESUBMIT

☐ APPROVED FOR FABRICATION

☐ WITH NO CHANGES

APPROVED BY: _____

DATE: _____

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

WEBSITE: WWW.HALTONCOMPANY.COM
HALTON CO. (USA)
101 INDUSTRIAL DRIVE
SCOTTSDALE, KY 42164
1-270-237-5600

HALTON CO. (CANADA)
1021 BREVIK PLACE
MISSISSAUGA, ON L4W 3R7
1-905-624-0301

REVISION DESCRIPTION

REV. 1

2

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4

5

6

7

PROJECT: 710 WILSHIRE

LOCATION: LOS ANGELES, CA

DRAWN BY: CG DATE: 05.19.16

SCALE: NOT TO SCALE

CONSULTANT: KITCHEN PROS

DRAWING TITLE:

HOOD DETAILS

DRAWING NO.: U16-325

REV. NO.: 0

SHEET NO.: 1 of 4



howard laks architects
1545 health street
santa monica, ca 90401
voice : 310-393-4465
fax : 310-393-2220

CONSULTANTS

Kitchen Professionals
18742 Concord Street, Suite 103
Huntington Beach, CA 92647
Phone: 714.841.0531 Fax: 714.441.9986

710 WILSHIRE BOULEVARD
MIXED-USE HOTEL PROJECT
SANTA MONICA - CALIFORNIA 90401
MAIN KITCHEN EXHAUST DATA

DRAWN: JL
CHECKED: CH
APPROVED: _____
SCALE: 1/2" = 1'-0"
SHEET
K-0.6.2
DATE: June 25, 2013
PROJECT NUMBER: HLA 000000-00000