HOOD INFORMATION TABLE

HOOD NUMBER	HOOD MODEL	EXHAUST AIR FLOW REQUIREMENTS			EXHAUST COLLAR			GREASE EXTRACTOR				HOOD CONSTRUCTION	HOOD WEIGHT (LBS)
		EXHAUST CFM	T.A.B. PORT STATIC PRESSURE	TOTAL HOOD STATIC PRESSURE	QTY.	LENGTH	WIDTH	QTY.	SIZE L	SIZE H	TYPE		
2.63	KVE	2768	.49"	.59"	1	20"	12"	5	20"	13"	KSA	ALL 18GA. 304 S.S.	800
								1	11"	13"			
2–71	CH	400	–	.28"	1	8"	8"	1	12"	12"	MESH	ALL 18GA. 304 S.S.	180
								–	–	–			

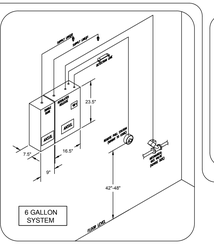
TOTAL EXH. CFM = 3168

HOOD CALCULATIONS – 710 WILSHIRE 1–206B
ETL LISTING = 3085193CLE–002

FOR CANOPY STYLE, SINGLE, REAR–BANK FILTER HOODS

600' COOKING EQUIPMENT = 184 CFM / LIN. FT. OF HOOD MIN.

10'–0" OF HOOD X 184 CFM / LIN. FT. OF HOOD MIN. = 1840 CFM EXHAUST MIN.
ACTUAL EXHAUST CFM = 2768 CFM
20" X 12" EXHAUST RISER = 240 SQ. IN. / 144 = 1.66 SQ. FT.
CFM EXHAUST / 1.66 SQ. FT. = 1667 FPM



ELECTRICAL CONNECTION SCHEDULE

CONNECTION #	CONNECTION DESCRIPTION	FROM	TO
E1–H	120V, 15 AMP – HOOD LIGHT POWER – 3 WIRES	BUILDING SOURCE	HOOD #2–63
–	–	–	–
–	–	–	–
–	–	–	–
–	–	–	–
–	–	–	–

GENERAL SPECIFICATIONS

1– HOOD CONSTRUCTION AND DESIGN MEETS NFPA 96 AND UL 710 STANDARD.

2– HOOD IS NSF AND ETL LISTED UNDER THE FOLLOWING FILE NUMBER: ETL #3085193CLE–002

3– ALL INSTALLATION WORK IS TO BE PERFORMED BY QUALIFIED PERSONS AND IN ACCORDANCE WITH STATE AND LOCAL BUILDING CODE REQUIREMENTS.

4– THE INSTALLATION SHALL BE IN ACCORDANCE WITH NFPA 96, REMOVAL OF SMOKE AND GREASE LADEN VAPORS FROM COMMERCIAL COOKING EQUIPMENT.

5– ALL EXHAUST DUCTWORK AND TRANSITIONS ARE TO BE PROVIDED BY THE HVAC CONTRACTOR.

6– CLEARANCE FROM HOOD AND DUCTS TO COMBUSTIBLE MATERIAL SHALL BE PER APPLICABLE BUILDING CODES.

7– FOR PROPER OPERATION OF THE HOOD SYSTEM, IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR TO HAVE THE HOOD BALANCED AND TESTED TO ENSURE THAT THE EXHAUST AND SUPPLY REQUIREMENTS OF THE HOOD ARE MET.

INSTALLATION REQUIREMENTS

KITCHEN EQUIPMENT CONTRACTOR'S REQUIREMENTS

1– PROVIDE DRAWINGS TO APPROPRIATE TRADES REFERENCING UTILITY SERVICE AND COORDINATE FINAL CONNECTION.

2– DELIVER, ASSEMBLE AND INSTALL HALTON SYSTEM PER DRAWING.

3– FURNISH WIRING AND PLUMBING DIAGRAMS TO END USER.

4– 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.

5– IF HALTON MANUAL EXHAUST VOLUME DAMPERS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THEIR INSTALLATION. K.E.C. TO MAKE ARRANGEMENTS WITH OTHER TRADES FOR THEIR INSTALLATION.

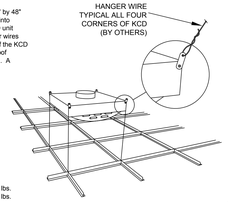
6– IF HALTON MODEL KVL BACKSHELF STYLE HOODS ARE PROVIDED, THE K.E.C. IS RESPONSIBLE FOR THE INSTALLATION OF THE CAPTURE–JET FAN.

ELECTRICAL CONTRACTOR'S REQUIREMENTS

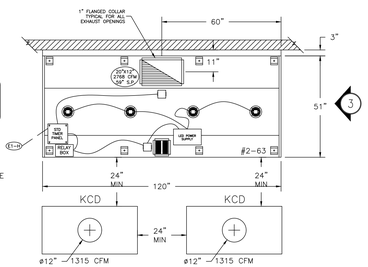
1– PROVIDE AND CONNECT ALL REQUIRED VOLTAGES, CONNECTORS, WIRING, CONDUIT, ETC., PER NEC AND ALL APPLICABLE LOCAL CODES.

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 guage hanger wire should be used.

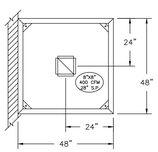


Weight of 24" X 24" KCD is 20 lbs.
Weight of 24" X 48" KCD is 32 lbs.



REMOTE MOUNTED:
(1) REGULATED RELEASE (WITH ONE TANK)
(1) SINGLE TANK ENCLOSURE (WITH ONE TANK)

1 ITEM # 2–63 PLAN VIEW

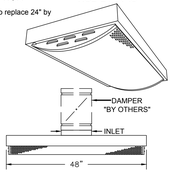


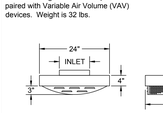
1 ITEM # 2–71 PLAN VIEW

KCD APPLICATION & DESCRIPTION

KCD 24" X 48"

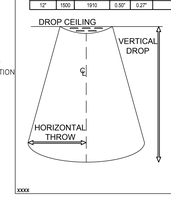
The KCD is a 24" by 48" ceiling diffuser to replace 24" by 24" four-way diffusers used in the commercial kitchen environment.
The KCD is also utilized in the Self Balancing Kitchen concept when paired with Variable Air Volume (VAV) devices. Weight is 32 lbs.





PANEL SIZE: 24" X 48"							
INLET DIA.	CFM	NECK VEL (FPM)	Pstat "w.c.	Ptotal "w.c.	NC (Noise Criteria)	HORIZ THROW, FT (10/7/5-50 FPM)	VERT. THROW, FT (10/7/5-50 FPM)
8"	500	1432	0.28"	0.15"	36	*'–*'–*	0.3–0.5–1.0
10"	750	1375	0.28"	0.14"	35	*'–*'–1.7	0.6–1.2–6.5
10"	1000	1833	0.46"	0.25"	41	*'–1.3–2.5	1.0–3.5–7.5
12"	1250	1592	0.35"	0.19"	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

DROP CEILING

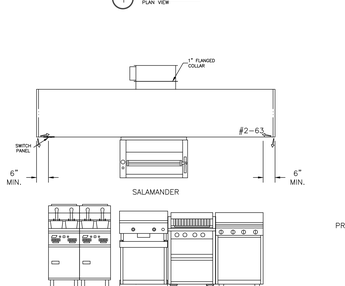


PROJECT: 710 WILSHIRE
LOCATION: LOS ANGELES, CA
SUBMITTED BY: HALTON
DATE: _____
DRAWING #: U16-325
NOTES:

INLET DIA	CFM	QTY	COLOR	ZONE
12"	1315	2	TBD	-

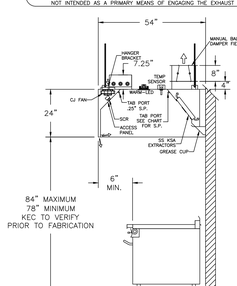
XXXX

Halton



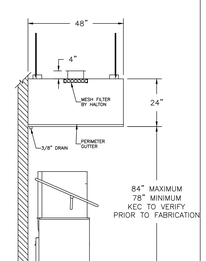
2 ITEM # 2–63 ELEVATION VIEW

NOTE:
T–STAT IS FACTORY PRE–SET FOR 95 DEGREES, IF SPACE CONDITIONS EXCEED 95 DEGREES WITHOUT COOKING TAKING PLACE, THEN A FIELD ADJUSTMENT OF THE T–STAT WILL BE REQUIRED BY PERSONNEL. OTHER THAN HALTON, T–STAT IS A SAFETY INTERLOCK ONLY. IT IS NOT INTENDED AS A PRIMARY MEANS OF ENGAGING THE EXHAUST FAN.



3 ITEM # 2–63 SECTION VIEW

1) ANSUL R–102 FIRE SYSTEM
2) TWO TANK SYSTEM (6 GALLON)
3) 3/8" BLACK IRON PIPING (CONCEALED)
3/8" S.S. APPLIANCE DROPS (EXPOSED)
4) MECHANICAL GAS VALVE = (MOVISE SIZE)



2 ITEM # 2–71 ELEVATION VIEW

TITLE 24 Standard Title 24 Section 140.9(a) and ASHRAE 90.1 COMPLIANT

NOTE

THE HOODS SHOWN ON THIS DRAWING ARE DESIGNED AS THOUGH ONE EXHAUST FAN WILL BE USED FOR HOOD 2–63. 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.

ELECTRICAL EQUIPMENT REQUIREMENTS

FLUORESCENT LIGHT FIXTURE
40 WATT MAX BULB= .67 AMP EA.

RECESSED INCANDESCENT LIGHT FIXTURE
150 WATT MAX BULB= 1.25 AMP EA.

GLOBE INCANDESCENT LIGHT FIXTURE
100 WATT MAX BULB= .83 AMP EA.

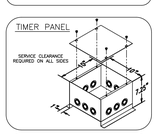
LED LIGHT FIXTURES= .30 AMP EA.

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

TIMER PANEL

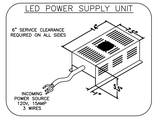


CEILING HEIGHT NOTE

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.: _____

LED POWER SUPPLY UNIT



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'S OFFICE TEN (10) DAYS PRIOR TO THE BID DATE. ANY ALTERNATE SYSTEM MUST MEET CONSTRUCTION AND PERFORMANCE REQUIREMENTS AND EFFICIENCIES AS OUTLINED IN THIS SPECIFICATION.

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

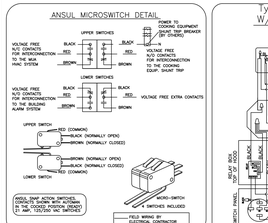
EFFICIENCY COMPARISON DATA TO BE PERFORMED IN ACCORDANCE WITH THE "TEST METHOD" OF ASTM STANDARD F1704 AND INCLUDE RESULTS FOR THE REQUIRED CAPTURE AND CONTAINMENT EXHAUST AIR FLOW IN ACCORDANCE WITH THE "TEST METHOD TO DETERMINE THE THRESHOLD OF CAPTURE AND CONTAINMENT." DATA MUST INCLUDE THERMAL IMAGING 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.

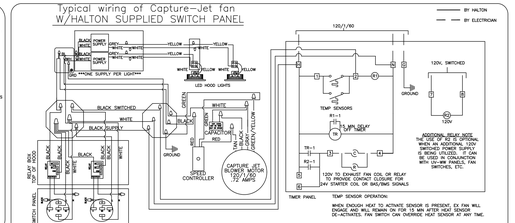
MANUFACTURER MUST PROVIDE A WRITTEN GUARANTEE OF PERFORMANCE, ENSURING THE SPECIFYING ENGINEER THAT THE SYSTEM WILL PERFORM TO THE ENGINEER'S SATISFACTION WHEN INSTALLED AND BALANCED ACCORDING TO DESIGN AIR FLOWS AVAILABLE STATIC PRESSURE AND FAN CURVES. (AS DEFINED BY THE MANUFACTURER'S AIR FLOW CURVES). CONSULTANT RESERVES THE RIGHT TO REJECT ANY SYSTEM WHICH, WHEN INSTALLED, DOES NOT PROVIDE CAPTURE AND CONTAINMENT AT THE THRESHOLD FLOW RATE DETERMINED IN ASTM F1704. REJECTED SYSTEM MUST BE REPLACED WITH SPECIFIED SYSTEM, WITH ALL REPLACEMENT COSTS PAID BY MANUFACTURER OF REJECTED 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 THE SPECIFIED SYSTEM SHALL BE 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



EXHAUST VOLUME DAMPER

MODEL: MBD (Manual Balancing Damper)

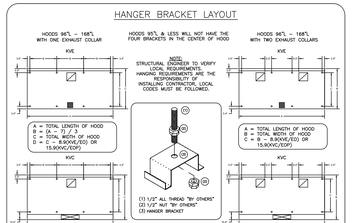
TAG	"L"	"H"	QUANTITY	CONSTRUCTION*
2–53	30"	12"	1	304 S.S.
–	–	–	–	–
–	–	–	–	–
–	–	–	–	–
–	–	–	–	–
–	–	–	–	–

GENERAL NOTES

FIELD NOTES:
* CONTRACTOR IS RESPONSIBLE FOR INSTALLING DAMPER IN A WAY THAT ALLOWS FOR THEIR OPERATION.
* CONTRACTOR IS RESPONSIBLE FOR ALL FIELD WELDS.
* DAMPER SHAFT MUST BE SEALED TO HOOD EXHAUST SYSTEM.
* CLEANOUT FIELD CONSTRUCTION TO ALLOW FOR CLEANING OF DAMPER AND DUCTWORK.
* CONTRACTOR TO SEAL DAMPER PROPERLY.
* DAMPERS TO BE INSTALLED IN HORIZONTAL DUCTS ONLY (UNLESS ORDERED WITH SLEEVE).

FACTORY NOTES:
* CONSTRUCTION OF DAMPER MUST MATCH THE CONSTRUCTION OF THE CORRESPONDING HOOD.

HANGER BRACKET LAYOUT



KSA GREASE EXTRACTOR

EXTRACTION OF CONTAMINANTS FROM THE EXHAUST AIR IS REQUIRED TO PROTECT THE EXHAUST SYSTEM FROM EFFLUENT GREASE. EXTRACTION IS ACHIEVED BY FORCING THE EXHAUST AIR THROUGH A SERIES OF ALUMINUM BAFFLES. DUE TO THE MULTIPLE CHANGES OF THE EXTRACTION, THUS SEPARATING THE GREASE PARTICLES FROM THE AIR FLOW CENTRIFUGALLY, HIGH EXTRACTION EFFICIENCY AND LOW PRESSURE LOSS (VERY THE THRESHOLD FLOW RATE DETERMINED IN ASTM F1704.

KSA REMOVAL TOOL

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY BELOW:

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

HALTON CO. (USA)
101 INDUSTRIAL DRIVE
SCOTTSVILLE, KY 42164
1–270–237–5600

WEBSITE: WWW.HALTONCOMPANY.COM

REV.	REVISION DESCRIPTION	BY	DATE
1			
2			
3			
4			
5			
6			
7			

THIS DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFY THE FOLLOWING:
1. ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS
2. THE LOCATION AND TYPE OF COOKING EQUIPMENT.
NOTE: CLEAN BURNING EQUIPMENT SUCH AS INCREASED ENERGY INPUTS OR EQUIPMENT POSITION MAY AFFECT EXHAUST AIRFLOW. HALTON MUST BE NOTIFIED IF ANY OF THESE CONDITIONS EXIST SO THAT ADJUSTMENTS TO EXHAUST AIRFLOW MAY BE REQUIRED.

☐ REVISE AND RESUBMIT
APPROVED FOR FABRICATION
☐ WITH NO CHANGES ☐ WITH CHANGES AS NOTED
APPROVED BY DATE

PROJECT: 710 WILSHIRE
LOCATION: LOS ANGELES, CA
DRAWN BY: CG DATE: 05.19.16
SCALE: NOT TO SCALE
CONSULTANT: KITCHEN PROS

Halton

DRAWING TITLE: HOOD DETAILS
DRAWING No.: U16–325
REV. NO.: 0 SHEET NO.: 4 of 4

REVISIONS

BY	DATE	DESCRIPTION
–	01/07/2015	Milestone 01
–	02/04/2015	Milestone 02
–	03/04/2015	Milestone 03
–	04/24/2015	Milestone 04
–	05/27/2016	Milestone 05

hla howard laks architects
1545 twelfth street santa monica, ca 90401
voice : 310–393–4455 fax : 310–393–2230

CONSULTANTS

Kitchen Professionals
16742 Gothard Street, Suite 103
Huntington Beach, CA 92647
Phone: 714-841-0351 Fax: 714-841-9986

710 WILSHIRE BOULEVARD
MIXED-USE HOTEL PROJECT
SANTA MONICA - CALIFORNIA 90401
ROOF TOP BAR EXHAUST DATA

DRAWN JL
CHECKED CH
APPROVED –
SCALE 1/2" = 1'–0"
SHEET K-2.6.2
DATE June 25, 2013
PROJECT NUMBER HLA 0000000–00000