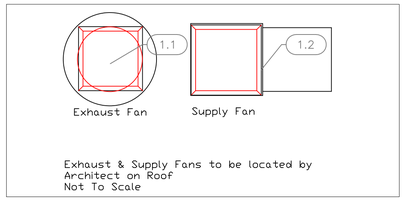
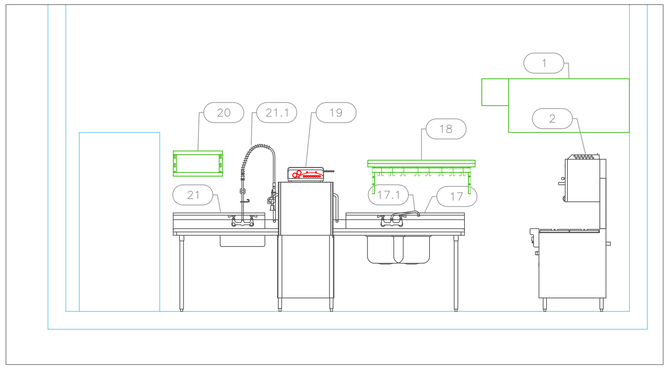
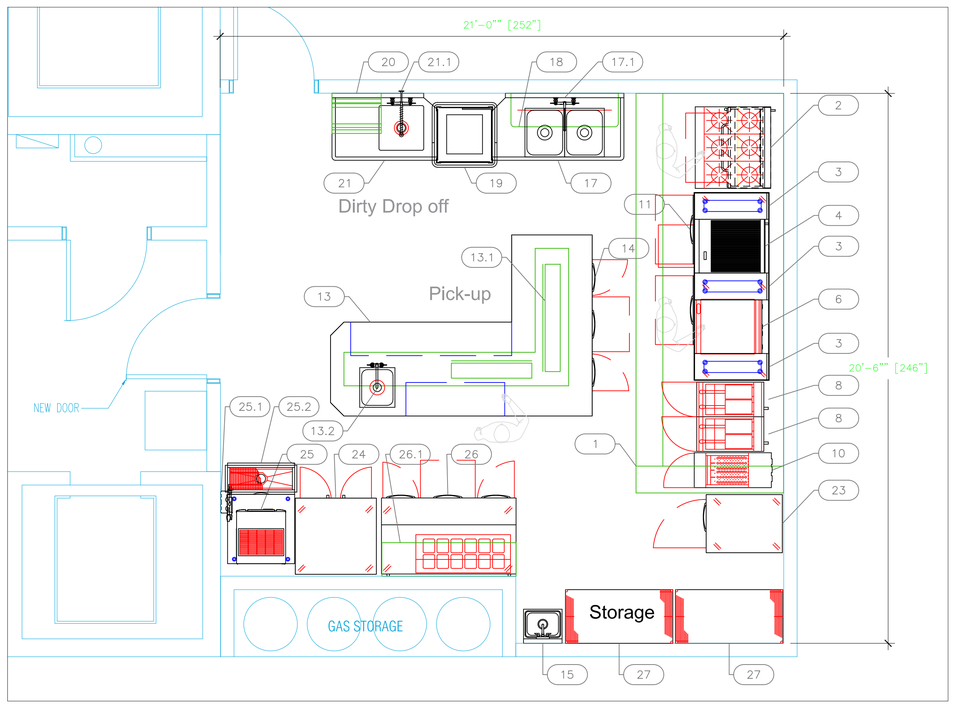
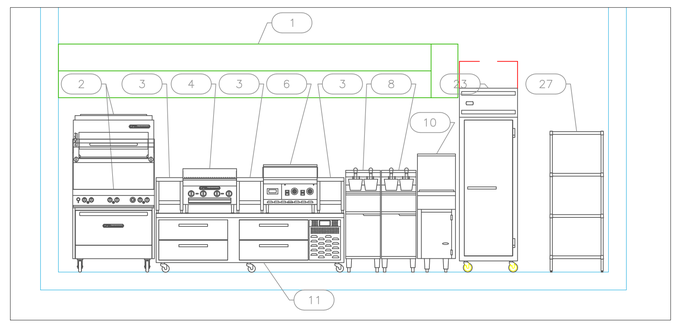
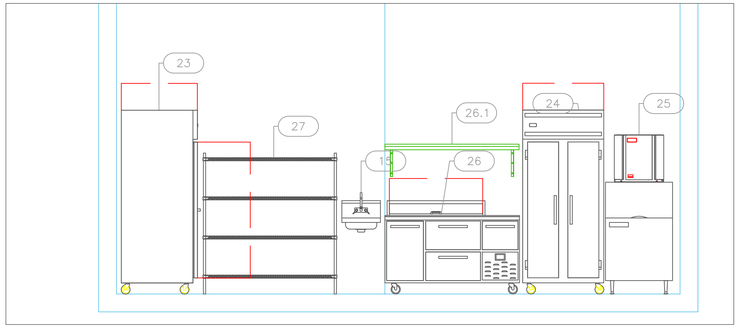


Exhaust & Supply Fans to be located by
Architect on Roof
Not To Scale









EQUIPMENT SCHEDULE

ItemNo	Category	Mfr	Model	Quantity	Equipment Remarks
1	Main Hood	Captive-Aire	HOOD	1	
1.1	Exhaust Fan	Captive-Aire	E-FAN	1	
1.2	Supply Fan	Captive-Aire	S-FAN	1	
2	Range, 36", 6 Open Burners	Southbend	4361D	1	
	Salamander Broiler, Gas	Southbend	P36-RAD	1	
3	Work Table, Stainless Steel Top	Custom Fab	KMS-362	3	
4	Charbroiler, Gas, Countertop	Southbend	HDC-24	1	
6	Griddle, Gas, Countertop	Southbend	HDG-24-M	1	Existing
8	Gas Floor Fryer	Imperial	IFS-40	2	
10	Fryer Dump Station	Imperial	IF-DS	1	
11	Equipment Stand, Refrigerated Base	Continental Refrigerator	D84GN	1	
13	Table, "L" shaped	Custom Fab	TABLE "L"	1	
	Weld-in Sink	Custom Fab	TA-11J	1	
13.1	Heat Lamp	Nemco	6151-48	1	
	Heat Lamp	Nemco	6151-36	1	
13,2	Deck Mount Faucet	Krowne	15-410L	1	
14	Reach-In Undercounter Freezer	Continental Refrigerator	FA60N-U-D	1	Existing
15	Hand Sink	Advance Tabco	7-PS-66	1	
17	Clean Dishtable	Advance Tabco	DTC-S70-60R	1	
	Weld-in Sink	Advance Tabco	DTA-99A	2	
17.1	Wall / Splash Mount Faucet	Krowne	14-812L	1	
18	Overshelf	Advance Tabco	PS-15-48	1	
19	Dishwasher, Door Type	Jackson WWS	TEMPSTAR	1	
20	Dishtable Sorting Shelf	Advance Tabco	DT-6R-21	1	
21	Soiled Dishtable	Advance Tabco	DTS-S70-48L	1	
21.1	Pre-Rinse Faucet Assembly	Krowne	17-108WL	1	
23	Reach-In Freezer	Continental Refrigerator	1FN	1	
24	Reach-In Refrigerator	Continental Refrigerator	2RSEN	1	Existing
25	Ice Maker, Cube-Style	Ice-O-Matic	CIM0520FA	1	Existing
	Ice Bin for Ice Machines	Ice-O-Matic	B55PS	1	Existing
25.1	Water Filtration System, for Ice Machines	Everpure	EV932402	1	Existing
25.2	Floor Trough	Advance Tabco	FFTG-1230	1	
26	Sandwich / Salad Preparation Refrigerator	Continental Refrigerator	RA60N12-D	1	
26.1	Shelving, Wall Mounted	Advance Tabco	WS-15-60-16	1	
27	Wire Shelving Unit	Quantum	WR63-2448GY	2	

EQUIPMENT LAYOUT

All Dimensions to be verified on the job site.
Actual locations for floor drains, and any ventilating equipment to be determined by Engeneer.
Mechanical, Plumbing & Electrical to be checked and verified by Customers MEP Engeneer.
Remote Condensing Units to be located by Architect.
Exhaust & Supply fans to be located by Architect.

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Date
April 06, 2022
Drawn By
Dayne Gauntlett
Scale
3/8" = 1'0"

Sheet
FS-1.0

FOR QUESTIONS, CALL THE
Advanced Hoods Systems, LLC
REGION 140
PHONE:
EMAIL: shawn@advancedhoodsystems.com

PATENT NUMBERS

AC-PSP (UNITED STATES) - US PATENT 7963830 B2.
AC-PSP WALL (CANADA) - CA PATENT 2820509.
AC-PSP ISLAND (CANADA) - CA PATENT 2520330.

HOOD INFORMATION - JOB#5372905

HOOD NO	TAG	MODEL	MANUFACTURER	LENGTH	MAX COOKING TEMP	TYPE	APPLIANCE DUTY	DESIGN CFM/FT	TOTAL EXH CFM	EXHAUST PLENUM RISER(S) WIDTH	LENG	HEIGHT	DIA	CFM	VEL	SP	TOTAL SUPPLY CFM	HOOD CONSTRUCTION	HOOD CONFIG END TO END	ROW
1	1	5424 AH-ND-2-PSP-F	ADVANCED HOOD	13' 10"	600 DEG	I	HEAVY	251	3479	10"	16"	4"		1739	1565	-0.779"	2783	430 SS WHERE EXPOSED	ALONE	ALONE
										10"	16"	4"		1739	1565	-0.779"				

HOOD INFORMATION

HOOD NO	TAG	FILTER(S) TYPE	QTY	HEIGHT	LENGTH	EFFICIENCY @ 7 MICRONS	LIGHT(S) QTY	TYPE	WIRE GUARD	LOCATION	SIZE	UTILITY CABINET(S) FIRE SYSTEM TYPE	SIZE	ELECTRICAL MODEL #	SWITCHES QUANTITY	FIRE SYSTEM PIPING	HOOD HANGING WEIGHT
1	1	CAPTRATE SOLO FILTER	10	20"	16"	95% SEE FILTER SPEC	4	RECESSED ROUND	NO	RIGHT	12"x54"x24"					YES	865 LBS

HOOD OPTIONS

HOOD NO	TAG	OPTION
1	1	FIELD WRAPPER 18.00" HIGH FRONT, RIGHT.
		BACKSPLASH 80.00" HIGH X 179.00" LONG 430 SS VERTICAL.
		LEFT SIDESPLASH 80.00" HIGH X 54.00" LONG 430 SS VERTICAL.
		LEFT END STANDOFF (FINISHED) 1" WIDE 54" LONG INSULATED.
		BACKSPLASH - INSIDE CORNER 80.00" HIGH X 2.00" LEG LENGTH 430 SS VERTICAL.
		RISER SENSOR INSTALL 6IN PLEN.

PERFORATED SUPPLY PLENUM(S)

HOOD NO	TAG	PDS	LENGTH	WIDTH	HEIGHT	RISER(S) TYPE	WIDTH	LENG	DIA	CFM	SP
1	1	Front	179"	18"	6"	MUA	12"	28"		695	0.183"
						MUA	12"	28"		695	0.183"
						MUA	12"	28"		695	0.183"
						MUA	12"	28"		695	0.183"

SECTION 23 38 13 13

SPECIFICATIONS
TAG: Commercial Kitchen Ventilation Hoods, Listed Commercial Kitchen Hoods

PART 1 - GENERAL

1.1 SUMMARY

A. The ND2 series is a Type I, wall canopy hood for use over 600°F cooking surface temperatures. The aerodynamic design includes a mechanical baffle and performance enhancing lip for exceptional capture and containment.

B. The hood shall have the size, shape, and performance specified on drawings.

1.2 SUBMITTALS

A. The manufacturer assumes no liability for the use or results of use from this document. Specifications are to be reviewed by the engineer to confirm the projects requirements and meet Federal, State, and Local codes and regulations.

B. As the manufacturer continues product development, it reserves the right to change design and specifications without notice.

C. The 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.

1.3 QUALITY ASSURANCE

A. This hood is ETL-listed to standard UL710, ULC710, and ULC-S646 when installed in accordance with these installation instructions and National Fire Protection Association Standard NFPA 96, "Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations."

B. Built-in compliance with NSF/ANSI Standard 2.

C. The hood shall be ETL Listed as:

1. "Exhaust Hood Without Exhaust Damper."
2. ETL Sanitation Listed and built in accordance with NFPA 96.
3. The ETL label shall list temperature rating(s) and minimum CFM/ft rating(s).

1.4 WARRANTY

A. All units shall be provided with the following standard warranty:

1. This equipment is warranted to be free from defects in materials and workmanship, under normal use and service, for a period of 2-years from date of shipment.

B. The manufacturer shall not be liable for incidental and consequential losses and damages potentially attributable to malfunctioning equipment. Should any part of the equipment prove to be defective in material or workmanship within the 2-year warranty period, upon examination by the manufacturer, such part will be repaired or replaced by manufacturer at no charge. The buyer shall pay all labor costs incurred in connection with such repair or replacement. Equipment shall not be returned without manufacturer's prior authorization, and all returned equipment shall be shipped by the buyer, freight prepaid to a destination determined by the manufacturer.

C. Refer to Manufacturer's Operation, Installation, and Maintenance (OIM) Manual for detailed descriptions of what is/is not covered and contact information for warranty claims.

PART 2 - PRODUCTS

2.1 GENERAL

A. 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, which directs and captures grease-laden vapor and exhaust gases, shall have a liquid-tight continuous external weld in accordance with NFPA 96.

B. 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.

2.2 CONSTRUCTION

A. Construction shall be type 430 stainless steel.

B. Double wall insulated front to eliminate condensation and increase rigidity on wide sizes. The insulation shall have a flexural modulus of 475 EI, meet UL 181 requirements and be in accordance with NFPA 90A and 90B.

C. Hood shall be equipped with a minimum of four connections for hanger rods. Hood lengths greater than 12' will have added hangers.

D. Exhaust duct collar to be 4" high with flange.

E. The grease drain system shall be an enclosed integral part of the hood back and have slopes with an exposed, removable 1/2 grease cup to facilitate cleaning.

F. An integral baffle to direct grease laden vapors toward the exhaust filter bank.

G. Hood shall be furnished with UL classified filters, supplied in size and quantity as required by ventilator.

H. All seams shall be welded and have stainless steel on exposed surfaces.

2.3 LIGHTING

A. Recessed round LED fixture and LED light, 3500K Warm output.

2.4 FILTERS

A. Stainless Steel Captrate Solo filter with hook, ETL Listed. Particulate capture efficiency: 85% efficient at 9 microns, 76% efficient at 5 microns.

2.5 OPTIONS

A. Fire Suppression System: UL 300 fire suppression system.

B. Optional perforated supply plenum shall provide make-up air discharged below the cooking equipment.

1. Perforated diffuser plates shall be included in the design to provide even air distribution.
2. Unexposed surfaces shall be constructed of aluminized steel. Plenum shall be insulated to prevent condensation.
3. Perforated Supply Plenum (PSP)

C. Hood Mounted Utility Cabinet - Cabinet can store listed fire suppression system, listed components, pre-wired electrical controls.

2.6 ACCESSORIES

A. Splash panel(s) selected:

1. Backsplash
2. Backsplash - Inside Corner
3. Left Sidesplash

B. Standoff(s) selected:

1. Left End Standoff

C. Wrapper(s) may be installed from the factory or field installed. Wrapper(s) selected:

1. Wrapper

D. Miscellaneous option(s) selected:

1. Riser Sensor Install -Sensor set-up for 6" plenum.

PART 3 - EXECUTION

3.1 EXAMINATION

A. Examine areas and conditions under which the system is installed. Do not proceed with work until unsatisfactory conditions have been corrected in a manner acceptable to Installer.

3.2 INSTALLATION

A. Install in accordance with manufacturer's instructions, drawings, written specifications, manufacturer's installation manual, and all applicable building codes.

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.

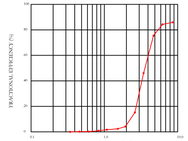
FILTER IS STAINLESS STEEL CONSTRUCTION, AND SIZED TO FIT INTO STANDARD 2-INCH DEEP HOOD CHANNEL(S).

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

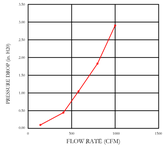
GREASE EXTRACTION EFFICIENCY PERFORMANCE SHALL REMOVE AT LEAST 75% OF GREASE PARTICLES FIVE MICRONS IN SIZE, AND 85% GREASE PARTICLES SEVEN MICRONS IN SIZE AND LARGER, WITH A CORRESPONDING PRESSURE DROP NOT TO EXCEED 10 INCHES OF WATER GAUGE.

THE CAPTRATE GREASE-STOP SOLO WAS TESTED TO ASTM STANDARD ASTM F2519-05. MANUFACTURER APPROVED FOR USE IN SOLID FUEL APPLICATIONS AS A SPARK ARRESTER.

EFFICIENCY VS. PARTICLE DIAMETER

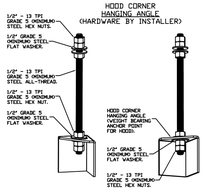


PRESSURE DROP VS. FLOW RATE



CAPTRATE FILTERS ARE BUILT IN COMPLIANCE WITH.
NFPA #96.
NSF STANDARD #2.
UL STANDARD #1046.
INT. MECH. CODE (IMC).
ULC-S649.

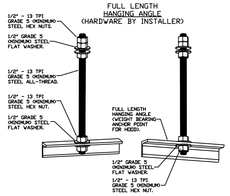
HOOD CORNER HANGING ANGLE (HARDWARE BY INSTALLER)



ASSEMBLY INSTRUCTIONS

HANGING ANGLE MUST BE SUPPORTED WITH 1/2" - 13 TPI GRADE 5 (MINIMUM) ALL-THREAD. SANDWICH HANGING ANGLES AND CEILING ANCHOR POINTS WITH 1/2" GRADE 5 (MINIMUM) STEEL FLAT WASHERS AND 1/2" - 13 TPI GRADE 5 (MINIMUM) HEX NUTS AS SHOWN. MUST USE DOUBLED HEX NUT CONFIGURATION BENEATH HOOD HANGING ANGLES AND ABOVE CEILING ANCHORS. MAINTAIN 1/4" OF EXPOSED THREADS BENEATH BOTTOM HEX NUT. TORQUE ALL HEX NUTS TO 57 FT-LBS.

FULL LENGTH HANGING ANGLE (HARDWARE BY INSTALLER)



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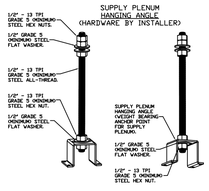
SUPPLY PLENUM HANGING ANGLE (WEIGHT BEARING ATTACHMENT FOR SUPPLY PLENUM).



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REVISIONS

	DESCRIPTION	DATE
1		
2		
3		
4		

ADVANCED HOOD SYSTEMS
Advanced Hoods Systems, LLC
- FL. PHONE: FAX: (919) 227-5974 EMAIL: shawn@advancedhoodsystems.com

The Brix Hotel
Rooftop Kitchen
Trinidad & Tobago

THE BRIX
AUTOGRAPH COLLECTION® HOTELS

The Brix - Trinidad
MIAMI, FL,

DATE:	4/6/2022
DWG.#:	5372905
DRAWN BY:	
SCALE:	3/4" = 1'-0"
MASTER DRAWING	
SHEET NO.	1

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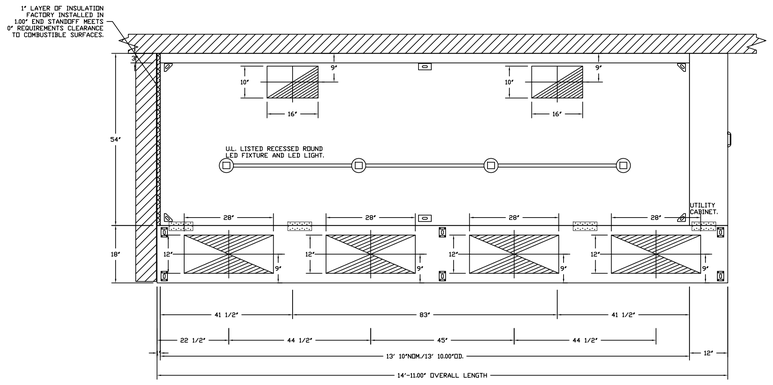
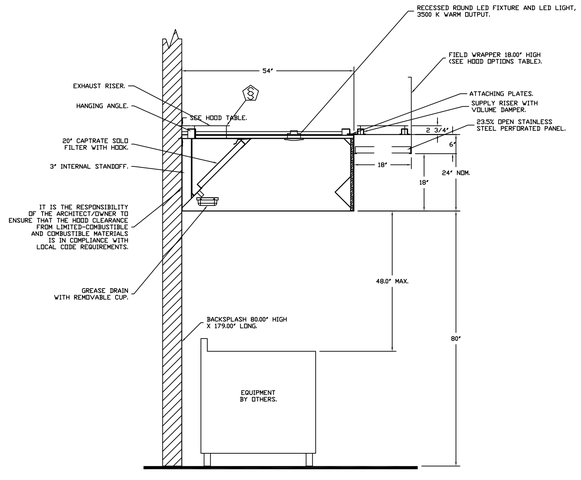
NTS

Sheet
FS-6.1



PLAN VIEW – HOOD #1 (1)
13' 10.00" LONG 5424AH-ND-2-PSP-F
NOTE: ADDITIONAL HANGING ANGLES PROVIDED FOR HOODS 12' AND LONGER.



SECTION VIEW – MODEL 5424AH-ND-2-PSP-F
HOOD – #1 (1)

FIRE SYSTEM INFORMATION – JOB#5372905

FIRE SYSTEM NO	TAG	TYPE	SIZE	FLOW POINTS	INSTALLATION	
					SYSTEM	LOCATION ON HOOD
1		ANSUL R102	3.0/3.0	6	WALL MOUNT LEFT	N/A

GAS VALVE(S)

FIRE SYSTEM NO	TAG	TYPE	SIZE	SUPPLIED BY
1		MECHANICAL	2.000	CAPTIVEAIRE SYSTEMS

FIRE SYSTEM PARTS LIST KEY

FIRE SYSTEM NO	TAG	KEY NUMBER - PART DESCRIPTION	QTY BY FACTORY	QTY BY DIST
1		0 - 0 - 43-15733 AIR CYLINDER ASSEMBLY - AIR CYLINDER AND TUBING FOR MECHANICAL GAS VALVES (ANSUL PART #15733).	1	0
		0 - 0 - DISC UNION BURSTING DISC UNION ASSEMBLY FOR MANIFOLD SYSTEM.	0	1
		1 - 1 - AT - 3.0 TANK(41B) - 3.0 GALLON SS TANK (FOR USE WITH AUTOMAN RELEASE, ACTUATOR, OR SS ENCLOSURE (UL/ULC)) MACOLA # 01-429862.	0	2
		2 - 2 - AP - AR AUTOMAN RELEASE - ANSUL AUTOMAN MECHANICAL RELEASE (UL). TANK SOLD SEPARATELY. ANSUL PART # 429853; MACOLA # 01-429853.	0	1
		3 - 3 - AP - AE ENCLOSURE - STAINLESS STEEL ENCLOSURE ASSEMBLY (UL), ANSUL PART # 429870; MACOLA # 01-429870.	0	1
		5 - 5 - LIQ-3.0 AGENT - ANSULEX LOW PH WET CHEMICAL AGENT, 3 GALLON (UL) 79372.	0	2
		9 - 9 - DT-CART DOUBLE TANK NITROGEN CARTRIDGE.	0	1
		10 - 10 - TLINK LINK - TEST LINK (1 TEST LINK) ANSUL PART # 24916, MACOLA # 20-24916.	0	1
		11 - 11 - MICRO-SDA MICROSWITCH KIT- INCLUDES 2 SWITCHES AND MOUNTING HARDWARE. SINGLE DUAL ELECTRIC SWITCH, ONE STANDARD SWITCH, ONE ALARM DUTY SWITCH ANSUL PART # 437155, MACOLA # 08-437155.	0	1
		12 - 12 - HOSEGROMMET HOSE - HOSE/GROMMET PACKAGE.	0	1
		27 - 27 - GPSA-1/2 PULLEY SEAL - 1/2" HOOD SEAL (UL) ANSUL PART # 423253, MACOLA # 32-79768.	1	0
		34 - 34 - RPS-A REMOTE PULL STATION - RED COMPOSITE (WITHOUT WIRE ROPE) 434618 (OLD MACOLA #06-4835).	0	1
		35 - 35 - PE-LT PULLEY ELBOW - LOW TEMP. PULLEY ELBOW, SET SCREW TYPE ANSUL PART # 415670, MACOLA # 11-415671.	0	10
		36 - 36 - PE-HT PULLEY ELBOW - HIGH TEMP PULLEY ELBOW, COMPRESSION TYPE, ANSUL PART # 423251, MACOLA # 10-45771.	1	0
		ADDITIONAL PARTS TO BE DETERMINED…		

REVISIONS

	DESCRIPTION	DATE
1		
2		
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4		

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NTS

Sheet
FS-6.2

EXHAUST FAN INFORMATION – JOB#5372905

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	MANUFACTURER	CFM	ESP	RPM	MOTOR ENCL	HP	BHP	PHASE	VOLT	FLA	DISCHARGE VELOCITY	WEIGHT (LBS)	SONES
1	1.1	1	AH-DU200HFA	ADVANCED HOOD	3479	1.500	1235	ODP,PREMIUM	5.000	1.9450	3	208	15.0	846 FPM	248	22

MUA FAN INFORMATION – JOB#5372905

FAN UNIT NO	TAG	QTY	FAN UNIT MODEL #	BLOWER	HOUSING	MIN CFM	DESIGN CFM	ESP	RPM	MOTOR ENCL	HP	BHP	PHASE	VOLT	FLA	MCA	MOCP	WEIGHT (LBS)	SONES
2	1.2	1	AH-A2-20D	20MF-2-MOD	A2	1500	2783	0.500	1049	ODP,PREMIUM	1.000	0.6810	3	208	3.8	4.8A	15A	495	10.8

FAN OPTIONS

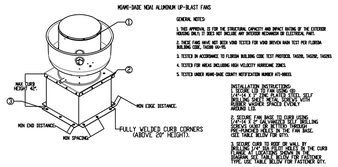
FAN UNIT NO	TAG	QTY	DESCRIPTION
1	1.1	1	GREASE BOX
		1	MIAMI DADE CERTIFICATION - NDA-1 ALUMINUM UPBLAST
		1	FULL CRATING FOR EXHAUST FANS
		1	2 YEAR PARTS WARRANTY
2	1.2	1	SIZE 2 UNTEMPERED COMMERCIAL DOWN DISCHARGE FOR DIRECT DRIVE AHUS
		1	MIAMI DADE CERTIFICATION - NDA-2 SUPPLY
		1	INSULATED BLOWER SECTION SIZE 1-2 COMMERCIAL
		1	FULL CRATING FOR UNTEMPERED FANS
		1	2 YEAR PARTS WARRANTY

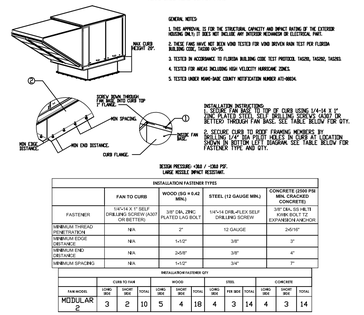
FAN ACCESSORIES

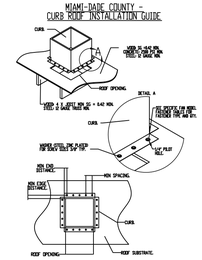
FAN UNIT NO	TAG	EXHAUST			SUPPLY			
		GREASE CUP	GRAVITY DAMPER	WALL MOUNT	SIDE DISCHARGE	GRAVITY DAMPER	MOTORIZED DAMPER	WALL MOUNT
1	1.1	YES						
2	1.2							

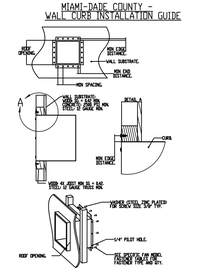
CURB ASSEMBLIES

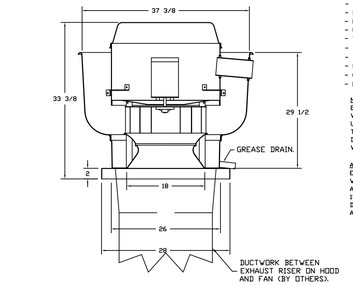
NO	ON FAN	TAG	WEIGHT	ITEM	SIZE
1	# 1	1.1	30 LBS	CURB	26.500"W X 26.500"L X 26.000"H ALONG LENGTH, RIGHT VENTED.











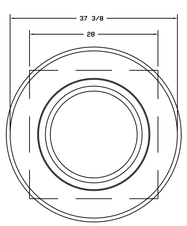
FEATURES:

- DIRECT DRIVE CONSTRUCTION (NO BELTS/PULLEYS).
- ROOF MOUNTED FANS.
- RESTAURANT MODEL.
- UL705 AND UL762 AND ULC-S645
- VARIABLE SPEED CONTROL.
- INTERNAL WIRING.
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE).
- HIGH HEAT OPERATION 300°F (149°C).
- GREASE CLASSIFICATION TESTING.
- NEMA 3R SAFETY DISCONNECT SWITCH.

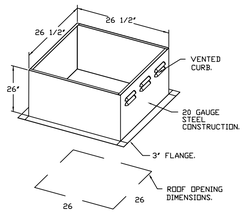
NORMAL TEMPERATURE TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM, AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

ABNORMAL FLARE-UP TEST
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

OPTIONS
GREASE BOX.
MIAMI DADE CERTIFICATION - NDA-1
ALUMINUM UPBLAST.
FULL CRATING FOR EXHAUST FANS.
2 YEAR PARTS WARRANTY.

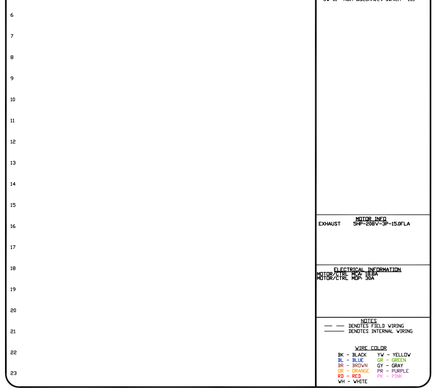


TOP VIEW



PITCHED CURBS ARE AVAILABLE FOR PITCHED ROOFS.

SPECIFY PITCH:
EXAMPLE: 7/12 PITCH = 30° SLOPE.



ADVANCED HOOD SYSTEMS
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REVISIONS

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The Brix - Trinidad
MIAMI, FL,

DATE: 4/6/2022
DWG.#: 5372905
DRAWN BY:
SCALE: 3/4" = 1'-0"
MASTER DRAWING
SHEET NO. 3

The Brix Hotel
Rooftop Kitchen
Trinidad & Tobago

THE BRIX
AUTOGRAPH COLLECTION® HOTELS

uni-source SUPPLY
INTERNATIONAL INC.
2055 W 73rd Street, Miami, FL 33016
Ph:(305)826-8696 Fax:(305)826-9131

No.	Revision/Issue	Date
1	Preliminary Layout	3-8-22
2	New Background From Architect, Added Hood info	3-11-22
3	Extended Room 36" right. Added upright dishwasher	3-13-22
4	removed 14,24,25. Changed supply fan	4-6-22

Date
April 06, 2022
Drawn By
Dayne Gauntlett
Scale
NTS

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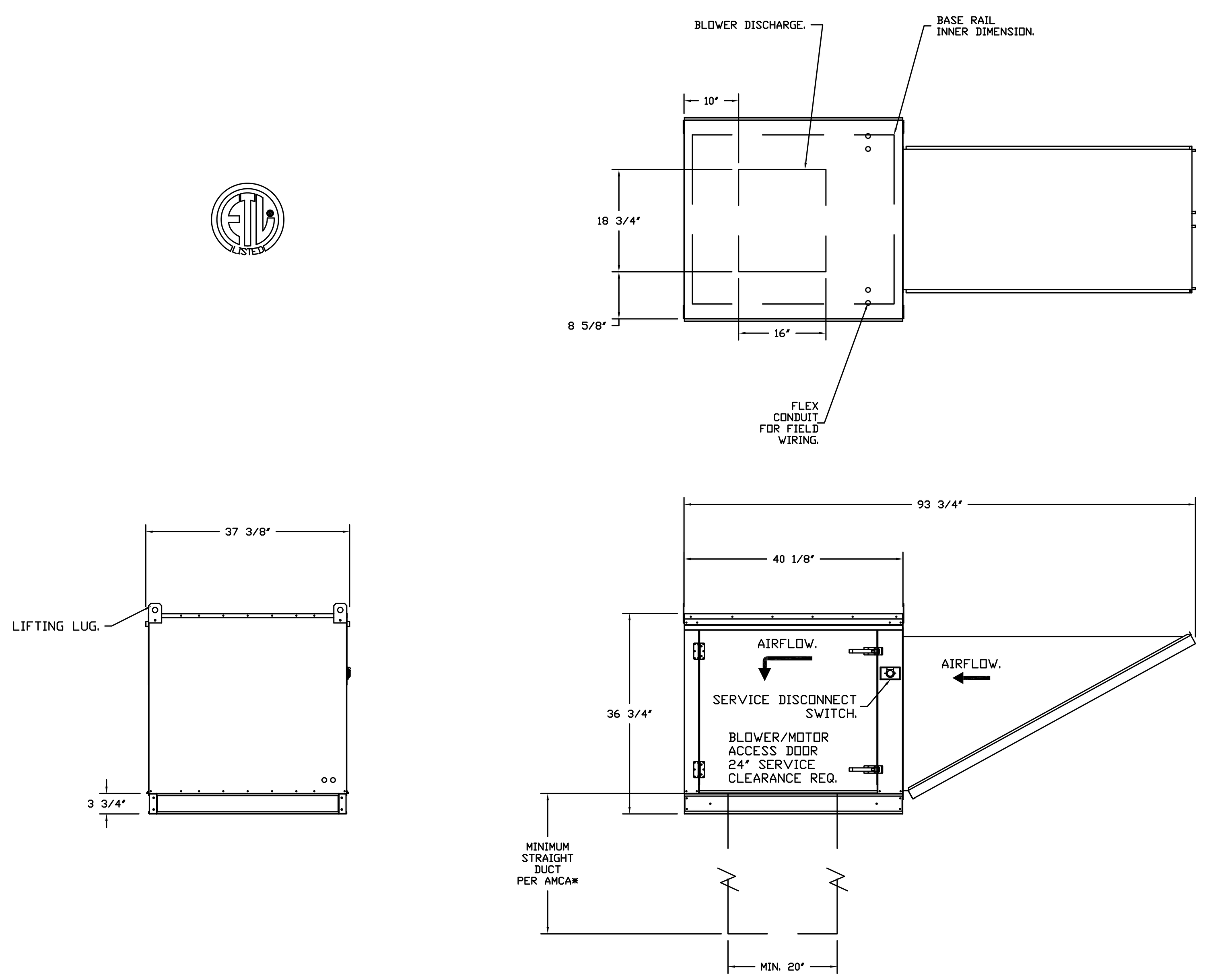
FS-6.3

FAN #2 AH-A2-20D - SUPPLY FAN (1,2)
1. UNTEMPERED SUPPLY UNIT WITH 20" MIXED FLOW DIRECT DRIVE FAN IN SIZE #2 HOUSING.
2. INTAKE HOOD WITH EZ FILTERS.
3. DOWN DISCHARGE - AIR FLOW RIGHT -> LEFT.
4. DOWN DISCHARGE CONSTRUCTION FOR SIZE 2 UNTEMPERED DIRECT DRIVE AHUS.
5. MIAMI DADE IMPACT AND WIND LOAD CERTIFICATION +30 / -130 PSF - MIAMI DADE COUNTY PRODUCT CONTROL APPROVED.
FLORIDA BUILDING CODE APPROVAL. ROOF MOUNT EXHAUST CURBS UP TO 20" HIGH MUST BE 16 GAUGE ALUMINIZED.
6. INSULATED BLOWER HOUSING SIZES 1-2 COMMERCIAL MODULAR.
7. FULL CRATING FOR UNTEMPERED FANS FOR SHIPPING.
8. HINGED DOUBLE WALL INSULATED DOOR ASSEMBLY (BURNER/BLOWER SECTION).
9. 2 YEAR PARTS WARRANTY

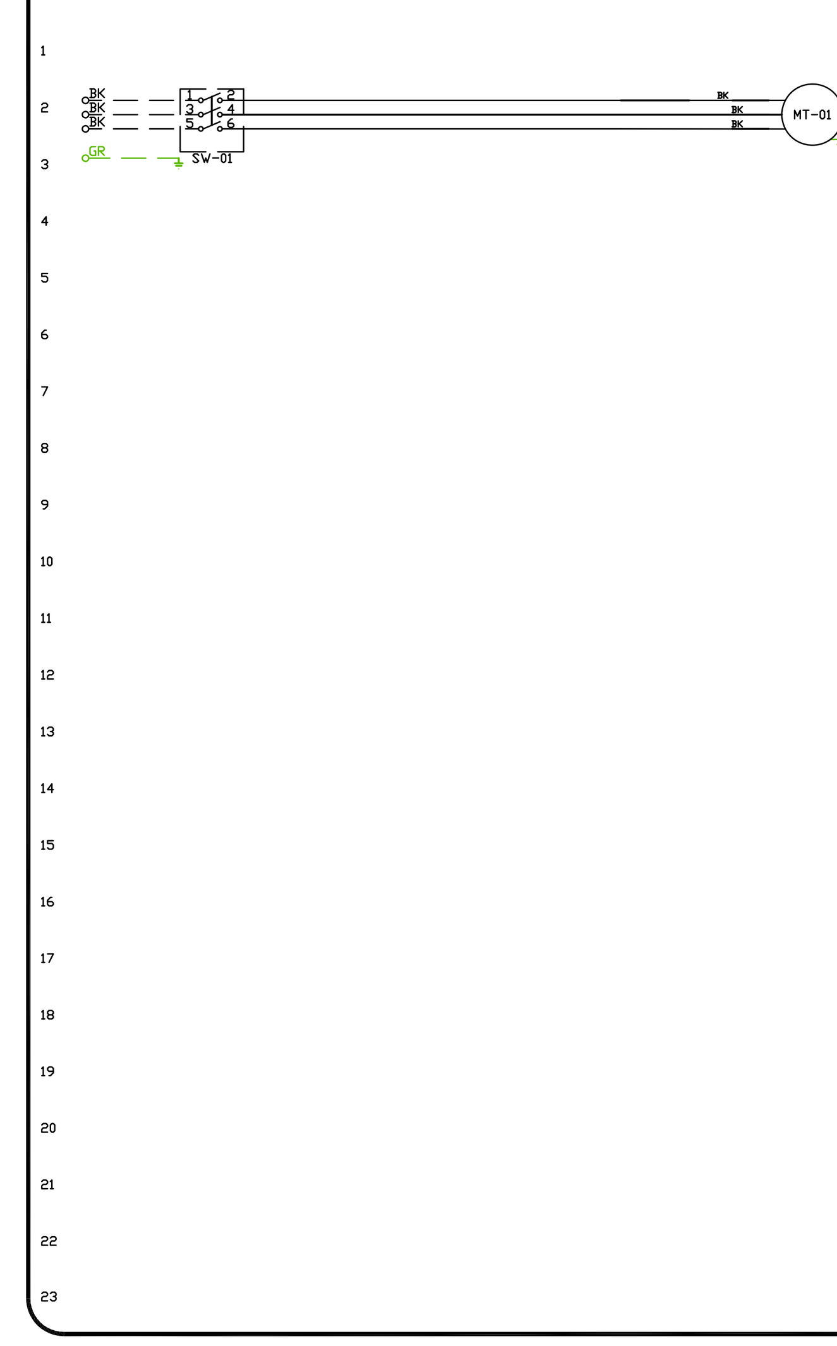
*NOTE: SUPPLY DUCT MUST BE INSTALLED TO MEET SMACNA STANDARDS. A MINIMUM STRAIGHT DUCT LENGTH MUST BE MAINTAINED DOWNSTREAM OF UNIT DISCHARGE AS OUTLINED IN AMCA PUBLICATION 201. WHEN USING RECTANGULAR DUCTWORK, ELBOWS MUST BE RADIUS THROAT, RADIUS BACK WITH TURNING VANES. FLEXIBLE DUCTWORK AND SQUARE THROAT/SQUARE BACK ELBOWS SHOULD NOT BE USED. ANY TRANSITION AND/OR TURNS IN THE DUCTWORK WILL CAUSE SYSTEM EFFECT. SYSTEM EFFECT WILL DRASTICALLY INCREASE STATIC PRESSURE AND REDUCE AIRFLOW. DO NOT RELY ON UNIT TO SUPPORT DUCT IN ANY WAY. FAILURE TO PROPERLY SIZE DUCTWORK MAY CAUSE SYSTEM EFFECTS AND REDUCE PERFORMANCE OF THE EQUIPMENT.
SUGGESTED STRAIGHT DUCT SIZE IS 20" x 20".



AirHandler Wiring

DRAWING NUMBER A5372905-2	JOB 5372905 - The Brix - Trinidad		
	SHIP DATE 4/6/2022	MODEL **AH-A2-20D**	

!ATTENTION ELECTRICIAN!
DROP FOR DISCONNECT CONNECTION
IS FACTORY SUPPLIED
CONNECT POWER TO THE DROP



Installed Options

Component Identification

Label	Description	Location
MT-01	Supply motor	[2]
SW-01	Main disconnect switch	[2]

MOTOR INFO
SUPPLY 1HP-208V-3P-3.8FLA

ELECTRICAL INFORMATION
MOTOR/CTRL CIRCUIT MCA: 4.8A
MOTOR/CTRL CIRCUIT MOP: 15A

NOTES
— — DENOTES FIELD WIRING
—— DENOTES INTERNAL WIRING

WIRE COLOR
BK - BLACK YW - YELLOW
BL - BLUE GR - GREEN
BR - BROWN GY - GRAY
OR - ORANGE PR - PURPLE
RD - RED PK - PINK
WH - WHITE

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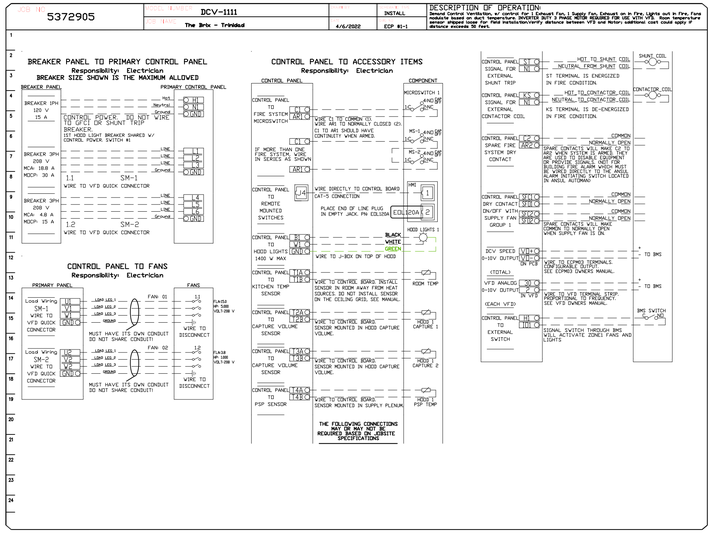
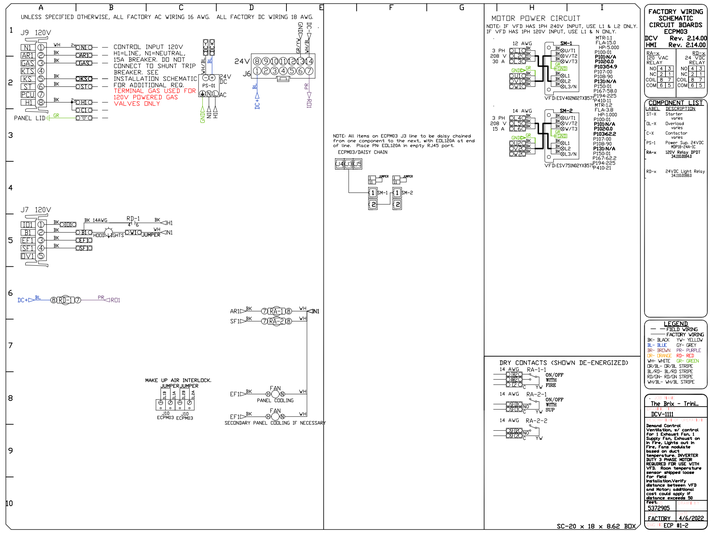
ELECTRICAL PACKAGE – JOB#5372905

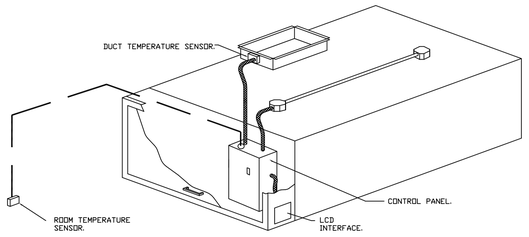
NO	TAG	PACKAGE #	LOCATION	SWITCHES		OPTION	FANS CONTROLLED				
				LOCATION	QUANTITY		FAN TAG	TYPE	Φ	HP	VOLT	FLA
1		DCV-1111	WALL MOUNT IN SS BOX	04 – UTILITY CABINET RIGHT	1 LIGHT 1 FAN	SMART CONTROLS DCV	1.1	EXHAUST	3	5.000	208	15.0
							1.2	SUPPLY	3	1.000	208	3.8





DEMAND CONTROL VENTILATION HOOD CONTROL PANEL SPECIFICATIONS:

- CONTROLS SHALL BE LISTED BY ETL (UL 508A) AND SHALL COMPLY WITH DEMAND VENTILATION SYSTEM TURNDOWN REQUIREMENTS OUTLINED IN IECC 403.2.8 (2015).
- THE CONTROL ENCLOSURE SHALL BE NEMA 1 RATED AND LISTED FOR INSTALLATION INSIDE OF THE EXHAUST HOOD UTILITY CABINET. THE CONTROL ENCLOSURE MAY BE CONSTRUCTED OF STAINLESS STEEL OR PAINTED STEEL.
- TEMPERATURE PROBE(S) LOCATED IN THE EXHAUST DUCT RISER(S) SHALL BE CONSTRUCTED OF STAINLESS STEEL.
- A DIGITAL CONTROLLER SHALL BE PROVIDED TO ACTIVATE THE HOOD EXHAUST FANS DYNAMICALLY BASED ON A FIXED DIFFERENTIAL BETWEEN THE AMBIENT AND DUCT TEMPERATURES SENSORS. THIS FUNCTION SHALL MEET THE REQUIREMENTS OF IMC 507.1.1.
- A DIGITAL CONTROLLER SHALL PROVIDE ADJUSTABLE HYSTERESIS SETTINGS TO PREVENT CYCLING OF THE FANS AFTER THE COOKING APPLIANCES HAVE BEEN TURNED OFF AND/OR THE HEAT IN THE EXHAUST SYSTEM IS REDUCED.
- A DIGITAL CONTROLLER SHALL PROVIDE AN ADJUSTABLE MINIMUM FAN RUN-TIME SETTING TO PREVENT FAN CYCLING.
- VARIABLE FREQUENCY DRIVES (VFDS) SHALL BE PROVIDED FOR FANS AS REQUIRED. THE DIGITAL CONTROLLER SHALL MODULATE THE VFDS BETWEEN A MINIMUM SETPOINT AND A MAXIMUM SETPOINT ON DEMAND. THE DUCT TEMPERATURE SENSOR INPUT(S) TO THE DIGITAL CONTROLLER SHALL BE USED TO CALCULATE THE SPEED REFERENCE SIGNAL.
- THE VFD SPEED RANGE OF OPERATION SHALL BE FROM 0% TO 100% FOR THE SYSTEM, WITH THE ACTUAL MINIMUM SPEED SET AS REQUIRED TO MEET MINIMUM VENTILATION REQUIREMENTS.
- AN INTERNAL ALGORITHM TO THE DIGITAL CONTROLLER SHALL MODULATE SUPPLY FAN VFD SPEED PROPORTIONAL TO ALL EXHAUST FANS THAT ARE LOCATED IN THE SAME FAN GROUP AS THE SUPPLY FAN.
- THE SYSTEM SHALL OPERATE IN PREP MODE DURING LIGHT COOKING LOAD OR COOL DOWN MODE WHEN SUFFICIENT HEAT REMAINS UNDERNEATH THE HOOD SYSTEM AFTER COOKING OPERATIONS HAVE COMPLETED. OPERATION DURING EITHER OF THESE PERIODS WILL DISABLE THE SUPPLY FANS AND PROVIDE AN EXHAUST FAN SPEED THAT IS EQUAL TO THE MINIMUM VENTILATION REQUIREMENT.
- A DIGITAL CONTROLLER SHALL DISABLE THE SUPPLY FAN(S), ACTIVATE THE EXHAUST FAN(S), ACTIVATE THE APPLIANCE SHUNT TRIP, AND DISABLE AN ELECTRIC GAS VALVE AUTOMATICALLY WHEN FIRE CONDITION IS DETECTED ON A COVERED HOOD.
- A DIGITAL CONTROLLER SHALL ALLOW FOR EXTERNAL BMS FAN CONTROL VIA DRY CONTACT (EXTERNAL CONTROL SHALL NOT OVERRIDE FAN OPERATION LOGIC AS REQUIRED BY CODE).
- AN LCD INTERFACE SHALL BE PROVIDED WITH THE FOLLOWING FEATURES:
  - A. ON/OFF PUSH BUTTON FAN & LIGHT SWITCH ACTIVATION.
  - B. INTEGRATED GAS VALVE RESET FOR ELECTRONIC GAS VALVES (NO RESET RELAY REQUIRED).
  - C. VFD FAULT DISPLAY WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
  - D. DUCT TEMPERATURE SENSOR FAILURE DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
  - E. MIS-WIRED DUCT TEMPERATURE SENSOR DETECTION WITH AUDIBLE & VISUAL ALARM NOTIFICATION.
  - F. A SINGLE LOW VOLTAGE CAT-5 RJ45 WIRING CONNECTION.
  - G. AN ENERGY SAVINGS INDICATOR THAT UTILIZES MEASURED KWH FROM THE VFDS.



TYPICAL HOOD CONTROL PANEL INSTALLATION

SEQUENCE OF OPERATIONS:

THE HOOD CONTROL PANEL IS CAPABLE OF OPERATING IN ONE OR MORE OF THE FOLLOWING STATES AT ANY GIVEN TIME:

- AUTOMATIC: THE SYSTEM OPERATES BASED ON THE DIFFERENTIAL BETWEEN ROOM TEMPERATURE AND THE TEMPERATURE AT THE HOOD CAVITY OR EXHAUST DUCT COLLAR. FANS ACTIVATE AT A CONFIGURABLE TEMPERATURE DIFFERENTIAL THRESHOLD. DEPENDING ON THE JOB CONFIGURATION EACH FAN ZONE CAN BE CONFIGURED AS STATIC OR DYNAMIC. THESE TERMS REFER TO WHETHER A VARIABLE MOTOR (SUCH AS EC MOTORS OR VFD DRIVEN MOTORS) MODULATE WITH TEMPERATURE. IF THE PANEL IS EQUIPPED WITH VARIABLE SPEED FANS AND THE ZONE IS DEFINED AS "DYNAMIC", THESE WILL MODULATE WITHIN A USER-DEFINED RANGE BASED ON THE TEMPERATURE DIFFERENTIAL. PANELS EQUIPPED WITH VARIABLE SPEED FANS AND A FAN ZONE DEFINED AS "STATIC", FANS WILL RUN AT A SET SPEED CALCULATED FOR THE DRIVE. DEMAND CONTROL VENTILATION SYSTEMS ARE CAPABLE OF MODULATING EXHAUST AND MAKE UP AIR FAN SPEEDS PER THE REQUIREMENTS OUTLINED IN IECC 403.2.8.
- MANUAL: THE SYSTEM OPERATES BASED ON HUMAN INPUT FROM AN HMI.
- SCHEDULE: A WEEKLY SCHEDULE CAN BE SET TO RUN FANS FOR A SPECIFIED PERIOD THROUGHOUT THE DAY. THERE ARE THREE OCCUPIED TIMES PER DAY TO ALLOW FOR THE USER TO SET UP A TIME THAT IS SUITABLE TO THEIR NEEDS. ANY TIME THAT IS WITHIN THE DEFINED OCCUPIED TIME, THE SYSTEM WILL RUN AT MODULATION MODE AND FOLLOW THE FAN PROCEDURE ALGORITHM BASED ON TEMPERATURE DURING THIS TIME. DURING UNOCCUPIED TIME, THE SYSTEM WILL HAVE AN EXTRA OFFSET TO PREVENT UNINTENDED ACTIVATION OF THE SYSTEM DURING A TIME WHERE THE SYSTEM IS NOT BEING OCCUPIED.
- OTHER: THE SYSTEM OPERATES BASED ON THE INPUT FROM AN EXTERNAL SOURCE (DDC, BMS OR HARD-WIRED INTERLOCK).
- FIRE: UPON ACTIVATION OF THE HOOD FIRE SUPPRESSION SYSTEM, THE EXHAUST FAN WILL COME ON OR CONTINUE TO TO RUN, THE HOOD MAKEUP AIR WILL SHUTDOWN, AND A SIGNAL WILL BE SENT FOR ACTIVATING THE SHUNT TRIP BREAKER PROVIDED BY THE ELECTRICIAN. FUEL GAS WILL SHUT OFF VIA A MECHANICAL/ELECTRICAL GAS VALVE ACTUATED BY THE HOOD FIRE SUPPRESSION SYSTEM.

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