**GENERAL NOTES FOR NON-WASH WASH VENTILATORS**

**ELECTRICAL**
- All equipment is UL listed and is installed by a qualified electrician. All power is supplied by a dedicated circuit. Interlocks are provided to prevent operation without proper power.

**VENTILATION REQUIREMENTS**
- The exhaust volume shown on the drawings is intended to be the amount of air that will be exhausted through the ventilator. It is important to ensure that the actual volume of air that will be exhausted is equal to or greater than the volume shown on the drawings.

**SPACE CONDITIONS IN HOT AND HUMID CLIMATES**
- Steam cooking equipment shall be provided with a dedicated make-up air supply to prevent condensation and souring of the exhaust air.

**ELECTRICAL**
- All exhaust fans and light fixtures are to be pre-wired to a single connection point. Ventilator wiring is pre-wired to a single connection point.

**FIRE PROTECTION**
- Fire extinguishing systems shall be in accordance with NFPA 13 and shall be pre-wired to a single connection point. Heat detectors shall be pre-wired to a single connection point.

**ELECTRICAL**
- All electrical equipment is to be pre-wired to a single connection point. Interlocks are provided to prevent operation without proper power.

**VACUUM EJECTION SYSTEM**
- All exhaust ventilators are equipped with vacuum ejection systems. These systems are designed to ensure that the exhaust air is evacuated from the kitchen and directed to the ventilator.

**REFERENCES**
- ASHRAE 55: Thermal Environmental Conditions for Human Occupancy
- ASHRAE 62.1: Ventilation for Acceptable Indoor Air Quality
- UL 1778: Residential and Commercial Cooking Equipment
- UL 858: Household Fan—Heat Driven Blower
- UL 1012: Commercial Fan—Heat Driven Blower

**APPROVED VENTILATORS**
- All ventilators are manufactured in accordance with UL standards. They are designed to meet the requirements for exhaust ventilation of commercial cooking equipment.

**APPROVED FABRICATION**
- Any changes to the ventilator design must be approved in writing by Gaylord Industries. All changes must be documented and approved by the electrical contractor.

**APPROVED USE**
- The ventilator is designed for use in commercial kitchens. It is not intended for use in residential or institutional settings.

**EQUIPMENT INSTALLATION**
- All equipment is to be installed in accordance with the instructions provided by Gaylord Industries. All connections must be made with appropriate hardware and fittings.

**FIRE PREVENTION REQUIREMENTS**
- The fire extinguishing system shall be pre-wired to a single connection point. Heat detectors shall be pre-wired to a single connection point.

**CONSTRUCTION**
- All equipment is to be pre-wired to a single connection point. Interlocks are provided to prevent operation without proper power.

**ELECTRICAL**
- All exhaust fans and light fixtures are to be pre-wired to a single connection point. Ventilator wiring is pre-wired to a single connection point.

**FIRE PROTECTION**
- Fire extinguishing systems shall be in accordance with NFPA 13 and shall be pre-wired to a single connection point. Heat detectors shall be pre-wired to a single connection point.

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