GENERAL NOTES FOR NON-WATER WASH VENTILATORS

ELECTRICAL

- Locate Fan Start/Stop Switch in a convenient location
- Refer to the wiring diagram for required voltage. If ventilators are equipped with light fixtures, provide a separate light circuit to the ventilator as shown on

- EXHAUST VOLUME REQUIREMENTS
 3. Exhaust Volumes as shown on the drawings are determined by established Gaylord engineering methods and in accordance with the terms of the ventilator's listing. These air volume levels require that the make-up air be brought into the space in such a way that it does ot negatively affect the ventilator. See the Make-up Air Requirements and the "Typical Design" drawing.
- Ventilator static pressure is noted on each ventilator plan view. Total duct system and other external static's must be added to the ventilator static for determining the total system static pressure drop. Static based on operation at mean sea level at 75°F kitchen ambient.

- MAKE-UP AIR REQUIREMENTS

 5. Make-up air is critical to the performance of the
- The total amount of make-up air (supply air) brought into the kitchen must be between 90% and 100% of the total exhaust volume. It should be brought in throughout the kitchen evenly for best results. See the "Typical Design

AIR FLOW RATES

- Exhaust and Supply Air Flow Rates were established under controlled laboratory conditions. Greater Exhaust and/or lesser Supply Air Flows may be required for
- INSTALLATION Ventilators to be installed in accordance with NEPA-96 and all other local applicable codes. 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 and limited combustible construction (walls, ceiling, etc.).
- Ventilators manufactured in multiple sections are factory pre-wired to a single connection point. Ventilator wiring is disconnected for shipment to be reconnected by
- 10. Ventilators manufactured in multiple sections may have drains factory interconnected (see drawing) to a single outlet point. Ventilator plumbing is disconnected for shipment to be reconnected by plumbing contractor

- 11. All ductwork beyond the ventilator duct take-off collar to be provided and installed by others, in accordance with applicable codes. Exhaust ducts must be continuously elded liquid tight.
- 12. All ventilators are equipped with hanging brackets. Hanging rods to be supplied by ventilator installer Hanging weight of the ventilator(s) is noted on each
- Ventilators manufactured in multiple sections are provided with bolts, clips, and all necessary hardware for reconnecting by the ventilator installer.
- CONSTRUCTION 14. Ventilators are manufactured in strict accordance with Gaylord specifications.
- 15. Ventilators constructed of 18 Ga. stainless steel, Type 300 series, No. 4 finish unless otherwise noted on

FIRE EXTINGUISHING SYSTEM

- Fire extinguishing system to be installed in accordance with NFPA-96. Refer to "FIRE PROTECTION SYSTEM NOTES" for information on supplier and installation.
- Caution: Fire extinguishing system piping installed on the ventilator at job site should be coordinated with Gaylord to ensure piping does not interfere with the ventilator's operation/performance. Improper installation may void the Listings of the ventilator.
- MPORTANT NOTE: NFPA-96 requires that all gas and electric cooking equipment, that is protected by surface fire protection, must automatically shut off upon activation of the fire extinguishing system.
- 19. IMPORTANT NOTE: Most building departments require separate hood and fire protection permits prior to installation. The hood permit is typically obtained through the plan review department and the fire protection permit from the fire prevention bureau. It is the responsibility of the installing contractor to check with local building departments for their requirements and to obtain necessary permits.
- 20. Light fixtures in ventilators will provide less than 30 foot candles of light at the cooking surface as a standard, unless otherwise noted on Section View. Confirm if this amount of light is acceptable with local health codes.

SPACE CONDITIONS IN HOT AND HUMID CLIMATES / STEAM COOKING EQUIPMENT

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THE GAYLORD VENTILATOR TESTING, LISTING AND COMPLIANCE REFERENCES:

IMPORTANT NOTE: Gaylord Ventilators are designed to meet the National codes listed below. Local codes may vary. Gaylord Industries must be notified in writing of local codes that may affect the ventilator design.

NATIONAL FIRE PROTECTION ASSOCIATION

edition of NFPA-96

NATIONAL SANITATION FOUNDATION

The exhaust ventilator is NSF listed to Standard #2 - "Food Service Equipment

INTERNATIONAL & UNIFORM MECHANICAL CODE

UNDERWRITERS LABORATORIES, INC.

The exhaust ventilator is UL Listed. INTERTEK TESTING SERVICES

The exhaust ventilator is ETL Listed.

UL and ETL listed exhaust ventilators are tested to standard: UL 710 - "Exhaust Hoods for Commercial Cooking Equipmen



APPROVAL NOTICE

Prior to releasing the ventilator for fabrication, this drawing must be signed by an authorized representative of the company ordering the equipment and returned to GAYLORD INDUSTRIES. By approving these drawings, the company ordering the equipment agrees to the general notes, accepts the equipment as shown, and has verified the following have been

IMPORTANT NOTICE

- All dimensions such as duct size and location, drain and hot water location, ceiling height, overall size of ventilator clearances to beams and other obstructions.
- The location of the cooking equipment in relation to the ventilator is correct as shown for proper placement of the surface fire protection nozzles.

APPROVED FOR FABRICATION

Any changes in cooking equipment location, necessitating the relocation of the surface fire protection nozzles must be brought to the attention of GAYLORD INDUSTRIES in writing, prior to the kitchen being turned over to operating personnel.

- Revise and Resubmi
- Without changes
- With changes as shown

Signature

Gaylord Capture Performance Guarantee

Gaylord warrants the Capture Performance of the ventilator, only if the Exhaust Air Volumes are correct, per the Exhaust Air Volume Guidelines, and the Make-up Air Volumes are correct and the make-up air is delivered correctly, per the Make-up Air Delivery Guidelines as stated below.

Exhaust Air Volume Guidelines:

≤ 300 FPM

VELOCITY AT

VELOCITY AT

VELOCITY AT

-DIFFUSER

≤ 150 FPM

-DIFFUSER

6'-0"

EXHAUST

DUCT

VENTILATOR

DUCT

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GAYLORD

The amount of air exhausted by the Gaylord Ventilator shall be between 100% and 110% of the values shown on the Plan View for the Exhaust Ducts for each ventilator

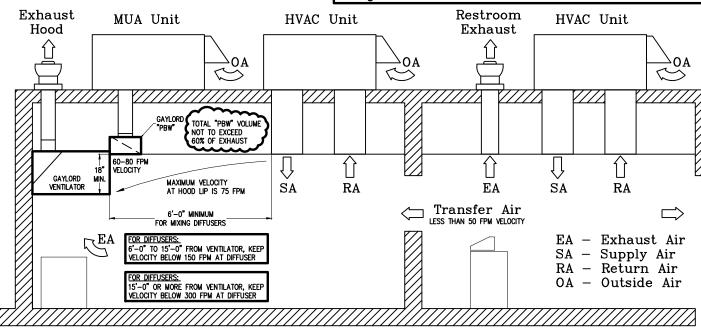
Make-up Air Delivery Guidelines:

- 1. Gaylord "PBW" Plenum boxes shall be included for each ventilator
- 2. The amount of make-up air delivered through the Gaylord "PBW" plenum boxes shall be between 90% and 100% of the values shown on the Plan View for the Supply Ducts for each ventilator
- The make-up air delivered using Gaylord "PBW" plenum boxes shall not exceed 60% of the exhaust volume of the ventilator
- Ceiling diffusers shall be at least 6'-0" from all sides of the ventilator and the velocity at the diffuser shall not exceed 150 Feet per Minute (FPM)

Ceiling diffusers shall be 15'-0" from all sides of the ventilator and the velocity at the diffuser shall not exceed 300 Feet per Minute (FPM)

- The maximum velocity of the make-up air from Transfer Air, Diffusers, etc. shall not exceed 75 FPM at the ventilator lip
- Cross drafts from pass through windows, hallways, or other openings shall not exceed 50 FPM
- 7. All forms of make-up air introduction (PBW, Transfer Air, Diffusers, etc.) must be evenly distributed around each ventilator to prevent unequal pressurization
- Kitchen pressurization shall not exceed -0.02"W.G. relative to the dining or adjacent spaces, as stated in NFPA-96 and ASHRAE Standard 154
- For more information on acceptable methods of Make-up Air Delivery reference ASHRAE Standard 154.

Following these guidelines will result in proper capture and containment at the ventilator and enact the Gaylord Capture Performance Guarantee. If jobsite conditions cannot accommodate these guidelines, consult factory for alternative design.



Kitchen

Dining Room

DIMENSION TOLERANCE ± 1/4" (6mm) MODEL # ITEM # WORK ORDER # INSTALLATION INFORMATION GAYLORD® FORNO BRAVO ATTENTION — This plan is the property of Gaylo Industries and is confidential and proprietary. I is not to be copied, reproduced, or distributed, in whole or part, nor be used in anyway detrimental to Gaylord Industries. If you have **INDUSTRIES** SALINAS, CA GAYLORD TELEPHONE: (503) 691-2010 TOLL FREE: (800) 547-9696 FAX NO.: (503) 692-6048 received this plan without Gaylord's permission PRELIMINARY ENGINEERING please (i) do not read it, (ii) reply to the sen that you received the drawing in error, and (iii) E-MAIL: erase and/or destroy the drawing. DRAWING NO.: DATE: 16-0304 03-14-16

