

NORTH AMERICAN BROILER/OVEN HOOD - DUKE BROILER

BROILER/OVEN HOOD MODEL: ELX-ND-BDL-PM-OB-43 (BK-NA-BOH-7-7)

Manufactured by: Gaylord Industries

Broiler/Oven Hood Specifications

Gaylord Model ELX-ND-BDL-PM-OB-43 (BK-NA-BOH-7-7), canopy style wall mounted broiler/oven hood 7'-7" long x 43" front to back. The hood is specifically designed to go over a Nieco MPB94 or Duke FBB broiler and a half size convection oven. The hood is designed for either a Standard or Reverse ROC building. The ends and front panels are insulated double wall construction, and the top is covered with 3" thick insulation. The hood utilizes patented high efficiency stainless steel Gaylord XGS Extractors, the extractor testing mirror ASTM Standard F219-2005, and are ETL listed to UL Standard 1046. The hood design includes a built in 5" air space at the back for allowing direct mounting to a limited combustible wall (sheet rock on metal studs) for compliance to NFPA-96. Also built into the back of the hood are utility raceways that are used for gas piping and electrical services. The hood includes factory pre-piping for an Amerex KP fire extinguishing system or as an option may be pre-piped for an ANSUL R-102 fire system. The hood is constructed of all 18 gauge, type 300 series stainless steel, number 4 finish.

Enclosure Panels Included is a stainless steel enclosure kit to fill the space between the top of the hood and the finished ceiling. The panels are constructed of 18 gauge type 430 stainless steel, number 4 finish.

Wall Flashing One set of wall flashing for broiler/oven hood as shown on the drawings. Flashing is constructed of 18 gauge type 430 stainless steel, number 4 finish.

Hanging Weight: The hanging weight of the broiler/oven hood is 450 lbs.

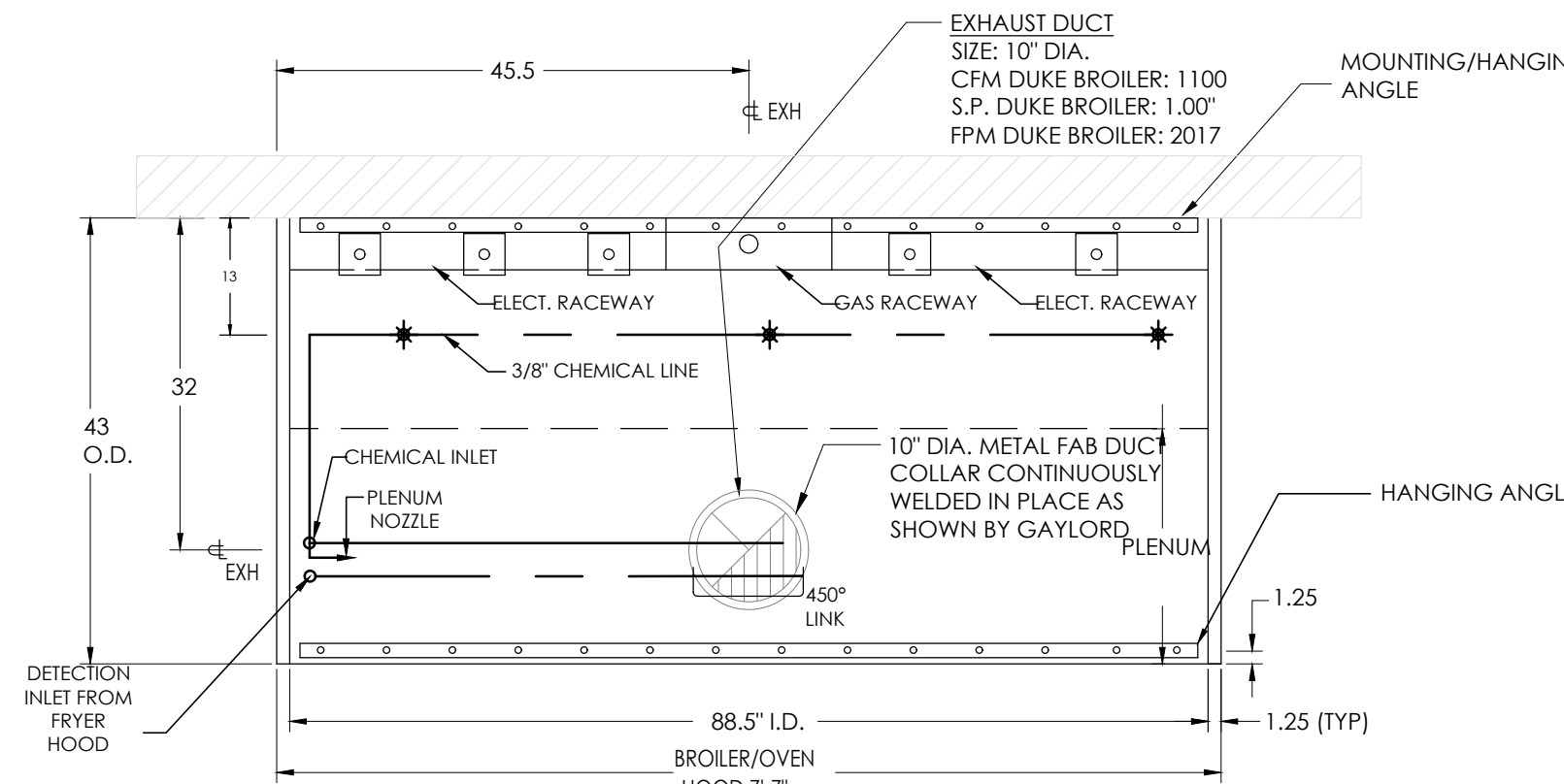
HOOD LISTING AND APPROVAL REFERENCE

BROILER/OVEN HOOD
INTERTEK TESTING SERVICES, INC.
BROILER HOOD IS ETL LISTED EXHAUST HOODS WITHOUT EXHAUST DAMPERS. REPORT NO. 310388CRF-006.
TESTED UNDER UL STANDARD 710.

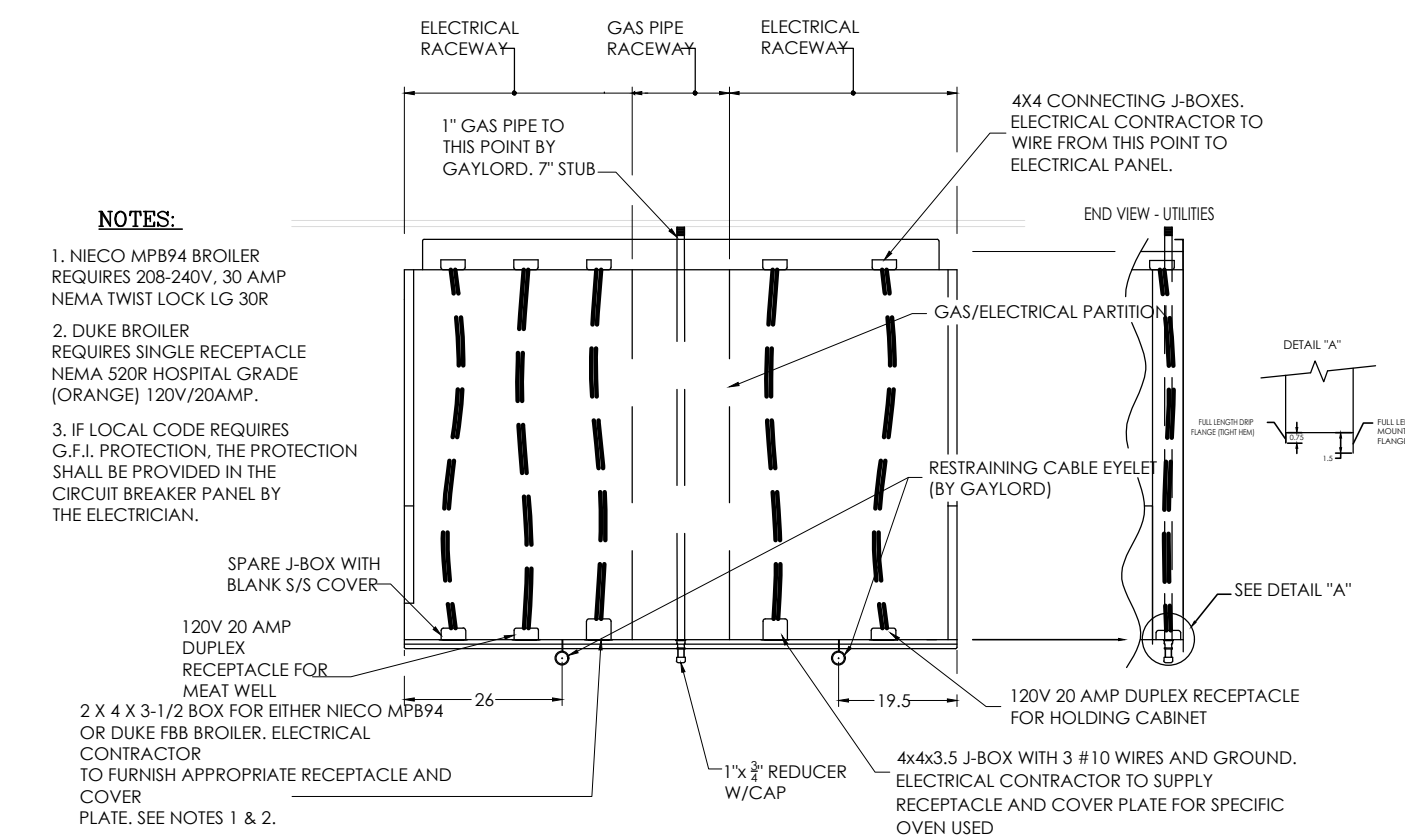
NATIONAL FIRE PROTECTION ASSOCIATION
MEETS ALL REQUIREMENTS OF NFPA-96.
STANDARD FOR VENTILATION CONTROL & FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS*

NSF-NATIONAL SANITATION FOUNDATION
MEETS ALL REQUIREMENTS OF NSF STANDARD NO.2
FOOD SERVICE EQUIPMENT

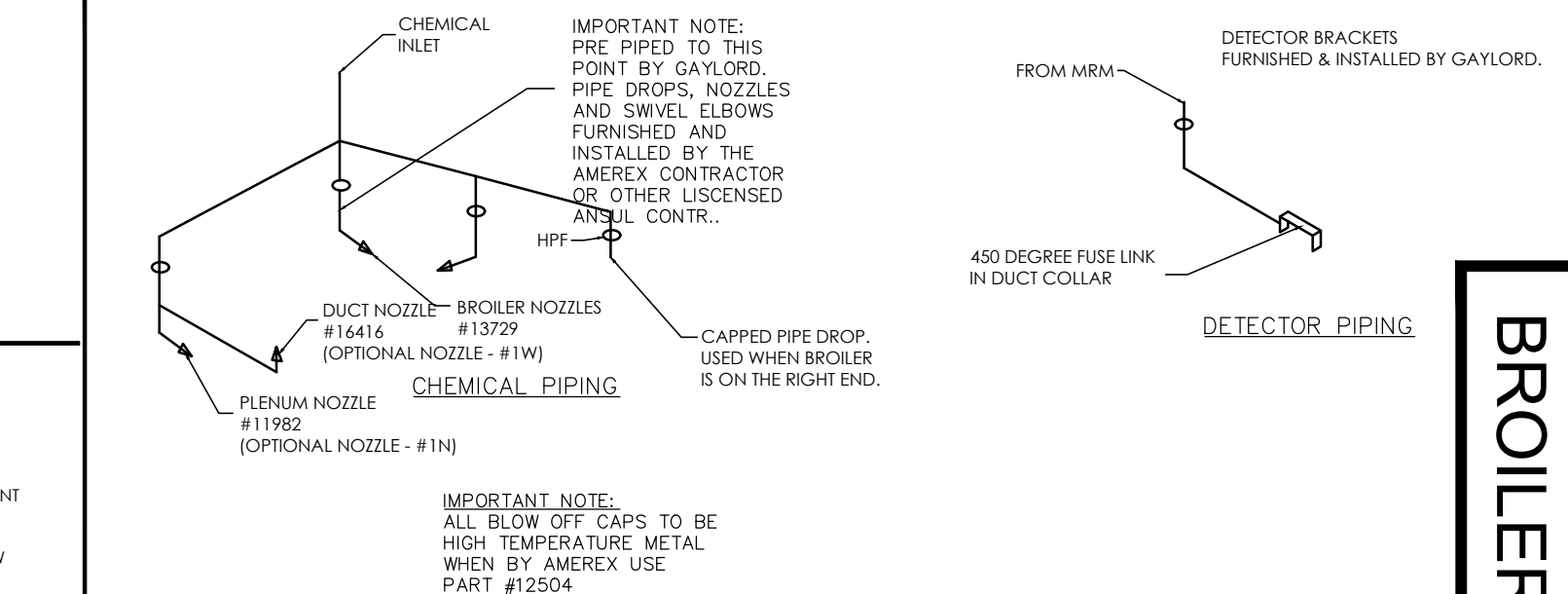
MECHANICAL CODES
MEETS ALL REQUIREMENTS OF THE UMC, BOCA, SBCCI AND IMC.
NEW YORK CITY DEPARTMENT OF BUILDING
MEA NO. 11389-M



NOTE: PROVIDE WITH 10"Ø-TO-10X10 SQUARE-TO-ROUND AT DISCHARGE COLLAR
PLAN VIEW - FIRE SYSTEM PIPING LOCATIONS

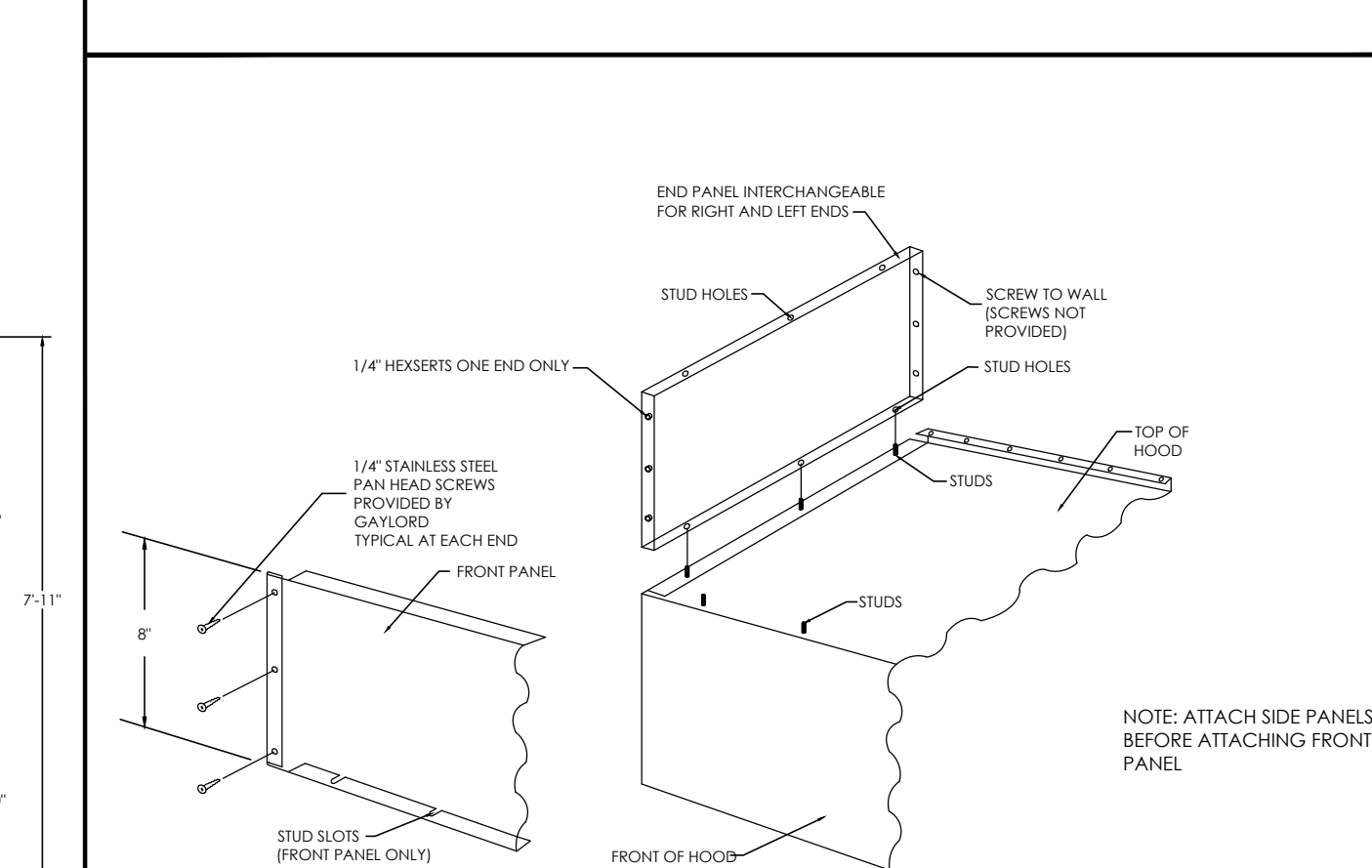


FRONT ELEVATION - UTILITY CHASE



AMEREX PIPING DETAILS BROILER/OVEN HOOD

HFF-HOOD PENETRATION FITTING



BROILER HOOD ENCLOSURE PANELS
INSTALLATION INSTRUCTIONS

5'-7\"/>

FRYER HOOD MODEL: ELX-ND-BD-38 (BK-NAFH-5-7)

Manufactured by: Gaylord Industries

Fryer Hood Specifications

Gaylord model ELX-ND-BD-38 (BK-NAFH-5-7) low proximity, freestanding hood 5'-7\"/>

Enclosure Panels Included is an enclosure kit to fill the space between the top of the hood and the finished ceiling. Lift-out doors in the front and right panels are provided to gain access to the duct access panel, fire protection equipment and static pressure tap. Panels are constructed of 18 gauge type 430 stainless steel, number 4 finish.

Optional Wall Flashing One set of wall flashing for the fryer hood as shown on the drawings. Flashing is constructed of 18 gauge type 430 stainless steel, number 4 finish.

Hanging weight: The hanging weight of the fryer hood is 350 lbs.

HOOD LISTING AND APPROVAL REFERENCE

FRYER HOOD
INTERTEK TESTING SERVICES, INC.

FRYER HOOD IS ETL LISTED EXHAUST HOODS WITHOUT EXHAUST DAMPERS. REPORT NO. 319293CRF-002. TESTED TO UL STANDARD 710 REQUIREMENTS.



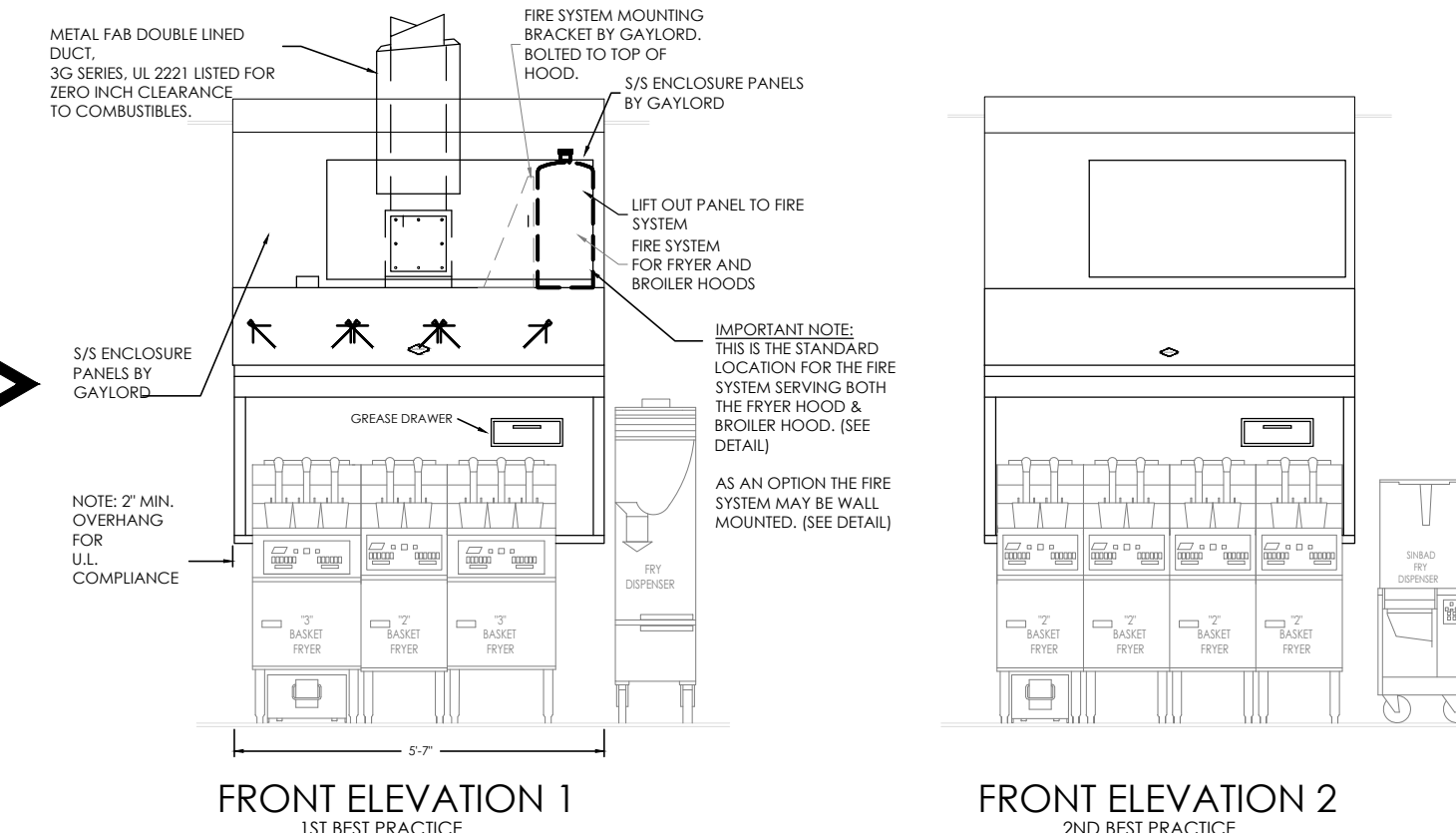
NATIONAL FIRE PROTECTION ASSOCIATION
MEETS ALL REQUIREMENTS OF NFPA-96 *STANDARD FOR VENTILATION CONTROL & FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS*

NSF-NATIONAL SANITATION FOUNDATION
MEETS ALL REQUIREMENTS OF NSF STANDARD NO.2
FOOD SERVICE EQUIPMENT

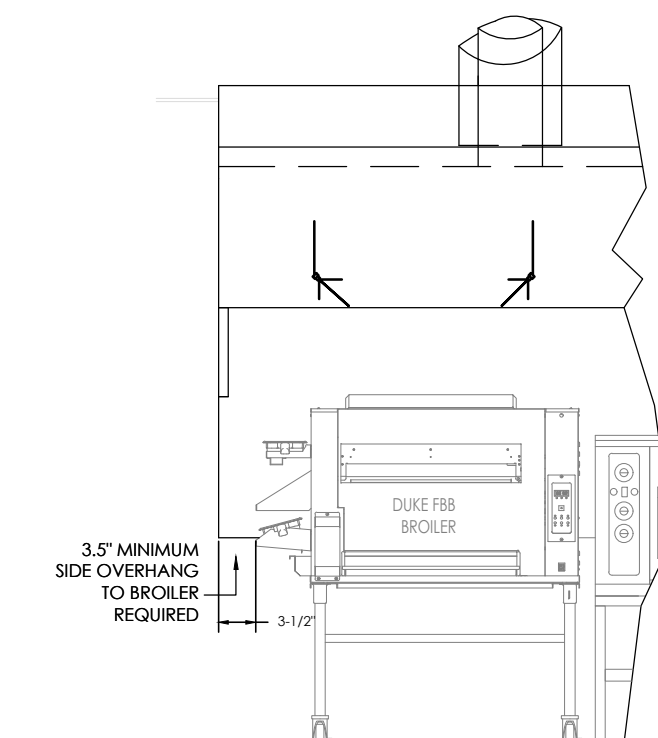


MECHANICAL CODES
MEETS ALL REQUIREMENTS OF THE UMC, BOCA, SBCCI AND IMC.

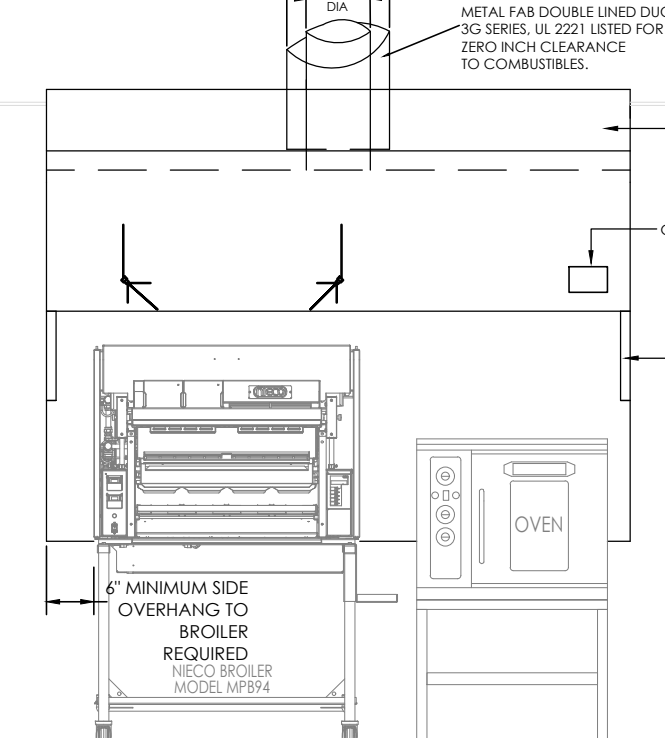
FRYER/HOOD DETAILS



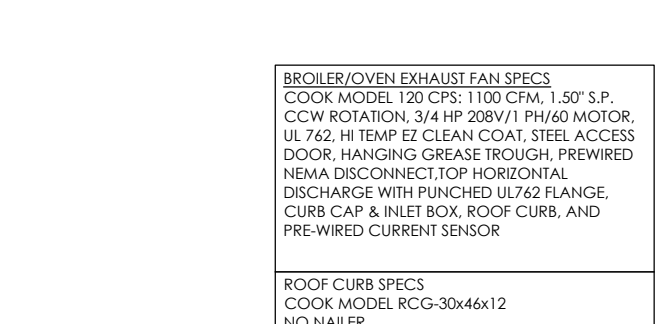
IMPORTANT NOTE:
This drawing depicts two basic fryer configurations approved by Burger King Corporation.



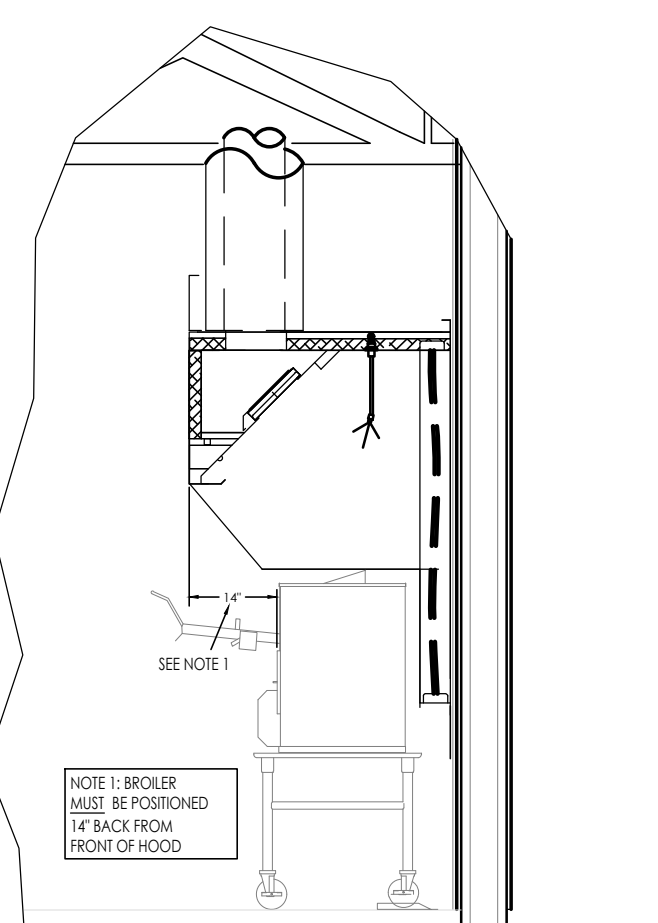
FRONT ELEVATION
WITH DUKE FBB BROILER



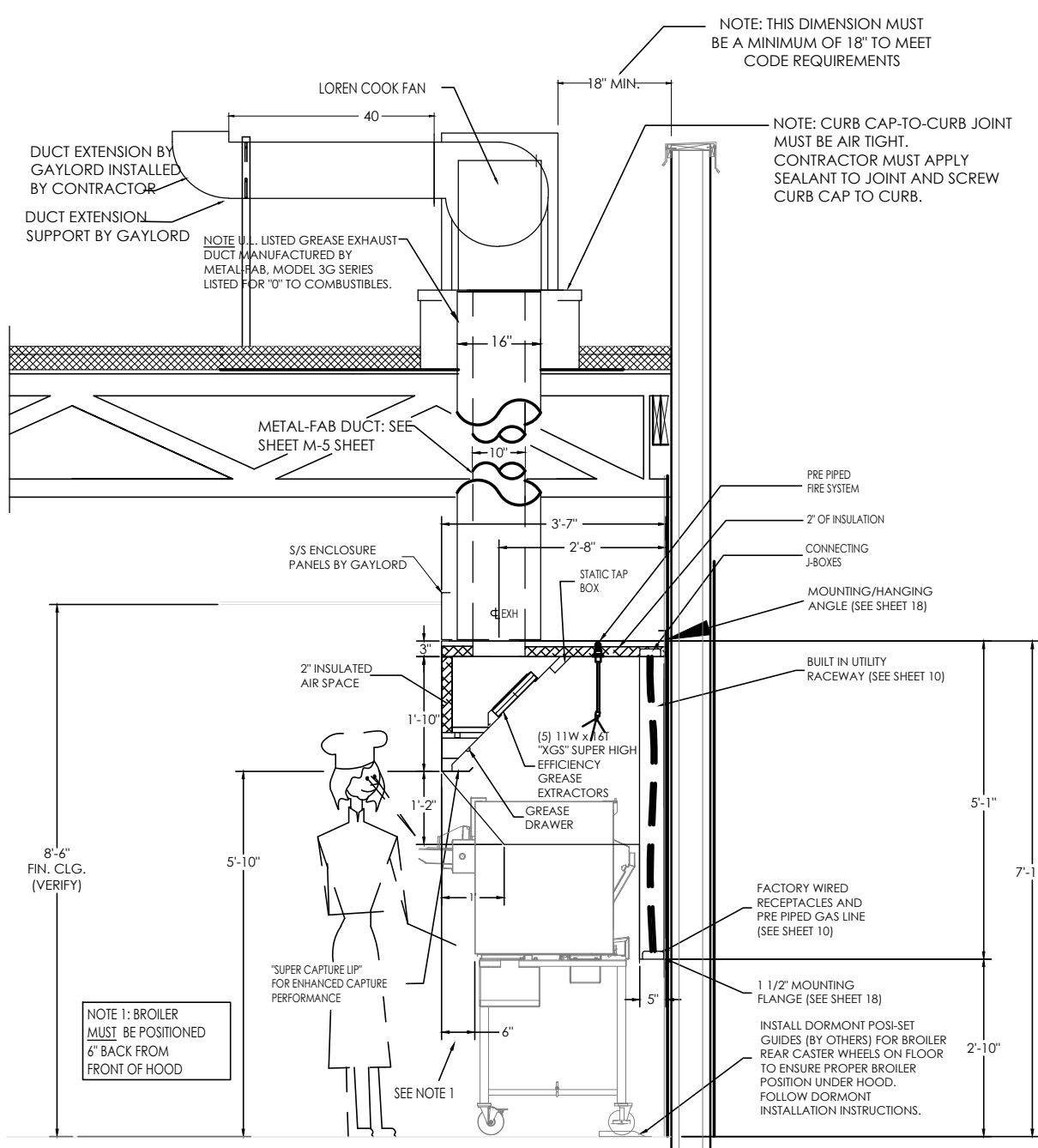
FRONT ELEVATION
WITH NIECO BROILER MPB94



BROILER/OVEN EXHAUST FAN SPECS
COOK MODEL 120 CPS; 1100 CFM; 1.50\"/>

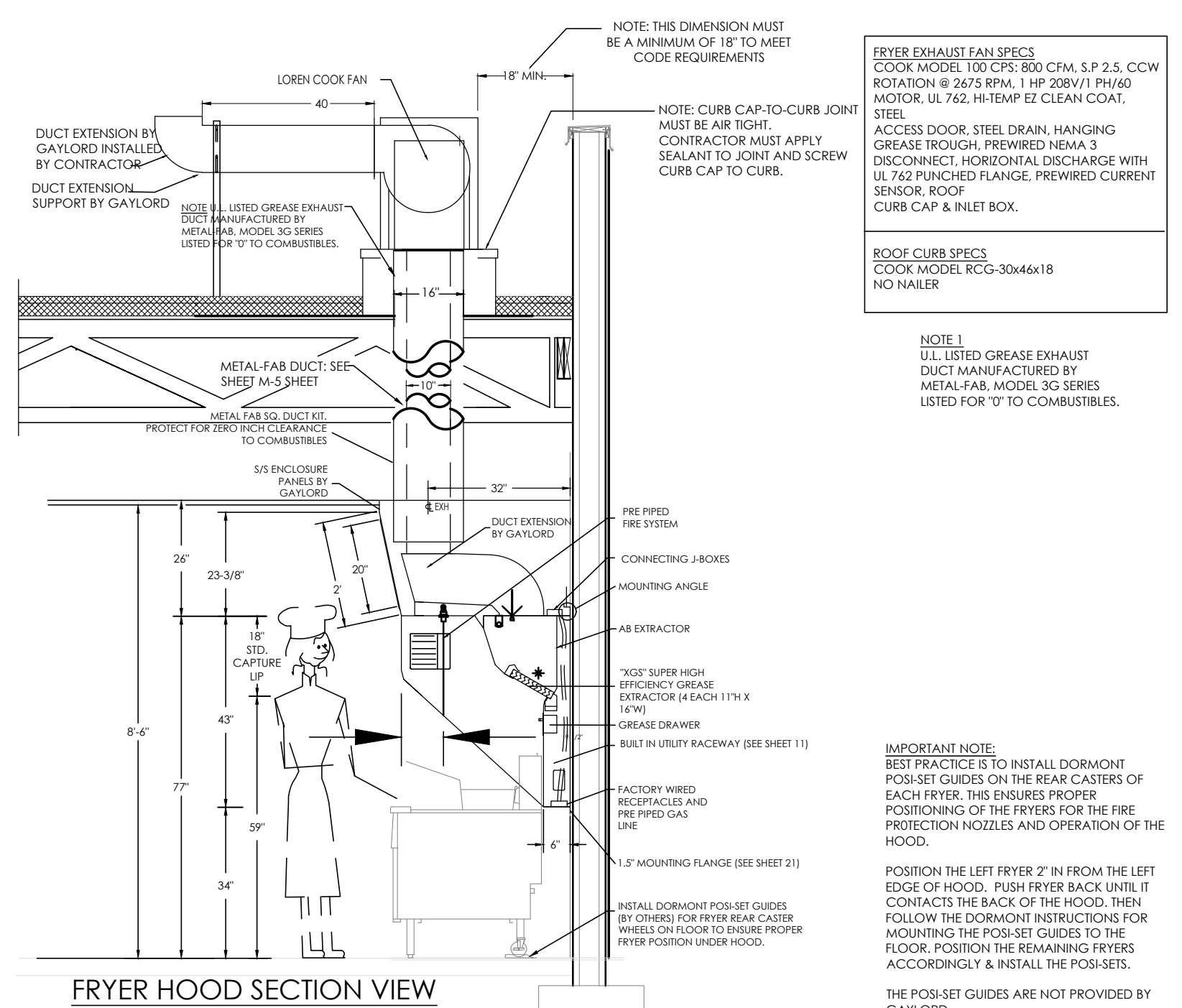


DUKE FBB BROILER



BROILER HOOD SECTION WITH NIECO MPB94 BROILER

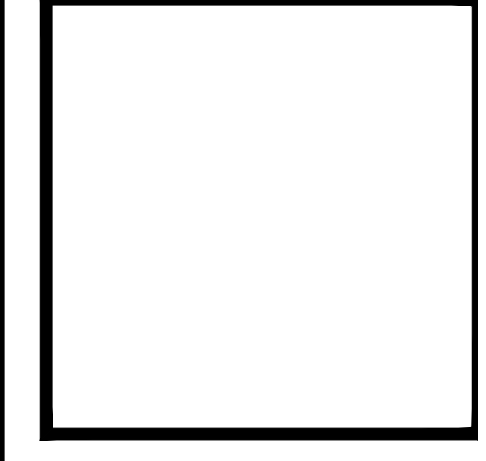
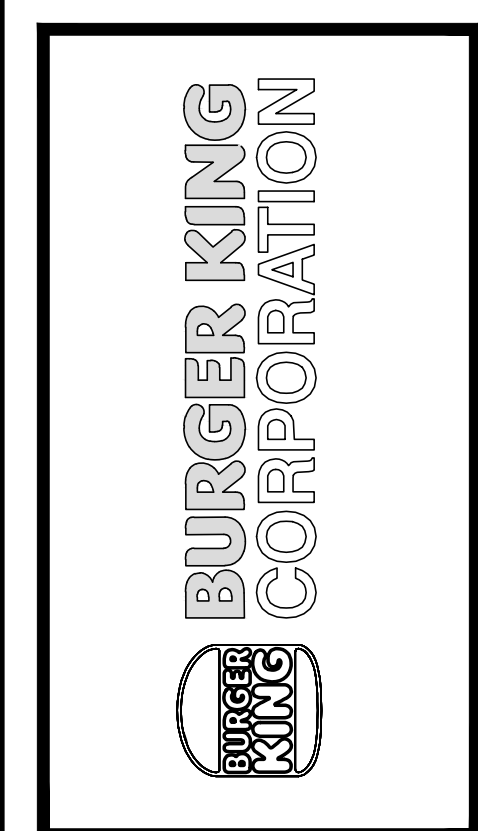
BROILER/HOOD DETAILS



FRYER HOOD SECTION VIEW

No.	Date	By	Notes
3	5/26/21	DB	PLANNING SUBMITTAL
4	7/27/21	DB	BUILDING SUBMITTAL
5	8/27/21	AS	BUILDING REVISIONS
6	10/29/21	AS	ENGINEERING REVISIONS
7	10/10/21	AS	BUILDING REVISIONS 2

Drawn By: CP
Checked: SB
Scale: AS NOTED
Date: 03.24.21



PROJECT BURGER KING #29300 - PORT RD. GRAVE CITY, OH 43024	SHEET TITLE BROILER - OVEN HOOD DRAWINGS
DO NOT SCALE THIS PRINT. USE FIGURED DIMENSIONS ONLY.	
JOB # TG-21657	SHEET M-4