

5'-7" NORTH AMERICAN FRYER HOOD

FOR BURGER KING CORPORATION

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

Manufactured by:
GAYLORD INDUSTRIES

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TUALATIN, OREGON 97062
UNITED STATES OF AMERICA
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EMAIL: INFO@GAYLORDUSA.COM

Dwg no.: C-12634

Sheet: 1
Rev.: 07

NORTH AMERICA 5' - 7" FRYER HOOD SPECIFICATIONS

Fryer Hood Specifications

Gaylord model ELX-ND-BD-38-(BK-NA-FH-5-7) low proximity, wall mounted hood 5'-7" long x 38" front to back. The hood is designed to go over either a 3 Basket/2 Basket/3 Basket Fryer Configuration, or a four 2 basket fryer configuration. This hood is not designed for a 3 Basket/2 Basket/Fry Dispenser/3 Basket configuration. The hood utilizes patented high efficiency stainless steel Gaylord XGS Extractors. The hood design includes a built in 3" 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 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 constructed of 18 gauge type 430 stainless steel, number 4 finish.

Hang Weight:

The hanging weight of the fryer hood is 350 lbs.

MODEL NUMBER DESCRIPTION

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ELX-ND-BD-38-(BK-NAFH-5-7)

HOOD LENGTH FT-IN
NORTH AMERICAN FRYER HOOD
CUSTOMER I.D.
HOOD DEPTH IN INCHES
BACKSHELF STYLE
SERIES

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HOOD LISTING AND APPROVAL REFERENCE

FRYER HOOD
INTERTEK TESTING SERVICES, INC.
FRYER HOOD IS E.T.L. LISTED: EXHAUST HOODS WITHOUT EXHAUST DAMPERS, REPORT NO. 3192993CRT-002. TESTED TO U.L. STANDARD 710 REQUIREMENTS.

NATIONAL FIRE PROTECTION ASSOCIATION
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.

Overview

Typically the package provided by Gaylord Industries includes the following:
1. One Hood
2. One Metal Fab UL listed grease exhaust duct system
3. One Loren Cook exhaust fan
4. One Amerex fire system, to serve both Broiler & Fryer Hoods.

The shipment from Gaylord includes the following:
1. Broiler Hood
2. Broiler Hood Enclosure Panels
3. Broiler Hood Wall Flashing
4. One Exhaust Fan Discharge Duct Extension

The Metal-Fab grease exhaust duct systems are dropped shipped from their factory in Wichita, Kansas.

NOTE 1 : If optional Square Duct Kit is ordered, the kit will be shipped with the hood.

The Loren Cook exhaust fans and roof curb is dropped shipped from their factory in Springfield, Missouri.

Contact Information for the Job Site Contractor

Contact Information

Shipment Information
For shipment information on any of the equipment including the Metal-Fab duct, Loren Cook fan and Amerex fire system contact:
Gaylord Industries, Tualatin, Oregon:
1. John Anderson Direct Phone: 971-223-1238
E-Mail: johna@gaylordusa.com

Hood Installation Questions
Gaylord Industries, Tualatin Oregon:
1. John Anderson Direct Phone: 971-223-1238
E-Mail: johna@gaylordusa.com

Metal-Fab Duct Installation Questions
Metal-Fab Inc., Wichita, Kansas
1. Customer Service, Commercial Vent Products: 800-835-2830

Loren Cook Fan Installation Questions
Loren Cook Company, Springfield, Missouri:
1. David Ray Office Phone: 417-869-6474

Amerex Fire System Installation Questions
The Hood has been factory pre-piped for an Amerex fire system. The package from Gaylord includes complete installation of the Amerex fire system including all parts, permits, check-out and certification. The local Amerex distributor will bring the system components at the time of installation.

Contact Information (Cont.)

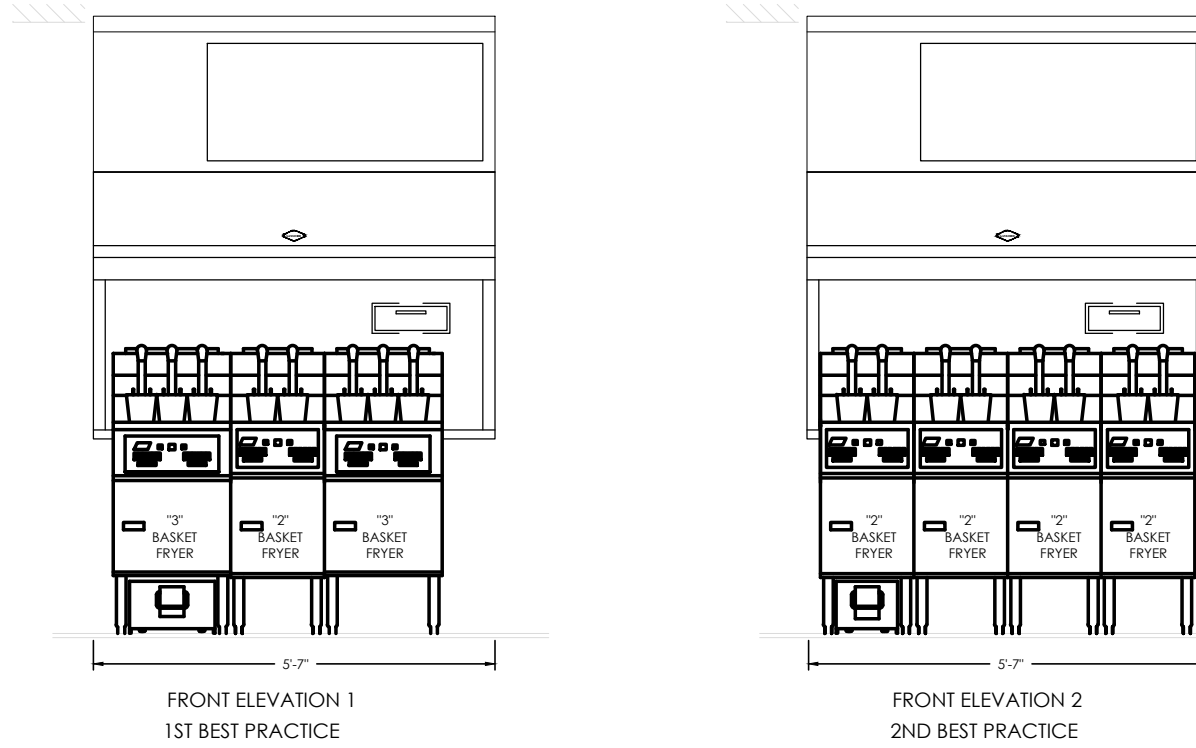
Important Note: The local Amerex distributor will make contact with the general contractor to set up the installation schedule. If you have not heard from the distributor contact:
Amerex Corporation, Trussville, Alabama
1. Karen Mann Office Phone: 205-655-5730

Ansul Fire System Installation Questions
Note: As an option, the hoods may be pre-piped for an Ansul R-102 fire system. If this option is used, Gaylord does not provide complete installation.

If you have questions regarding Ansul installations & you do not know your local Ansul Distributor, contact:
Ansul Inc., Marinette, WI.
Office Phone: 800-862-6785

IMPORTANT NOTE:

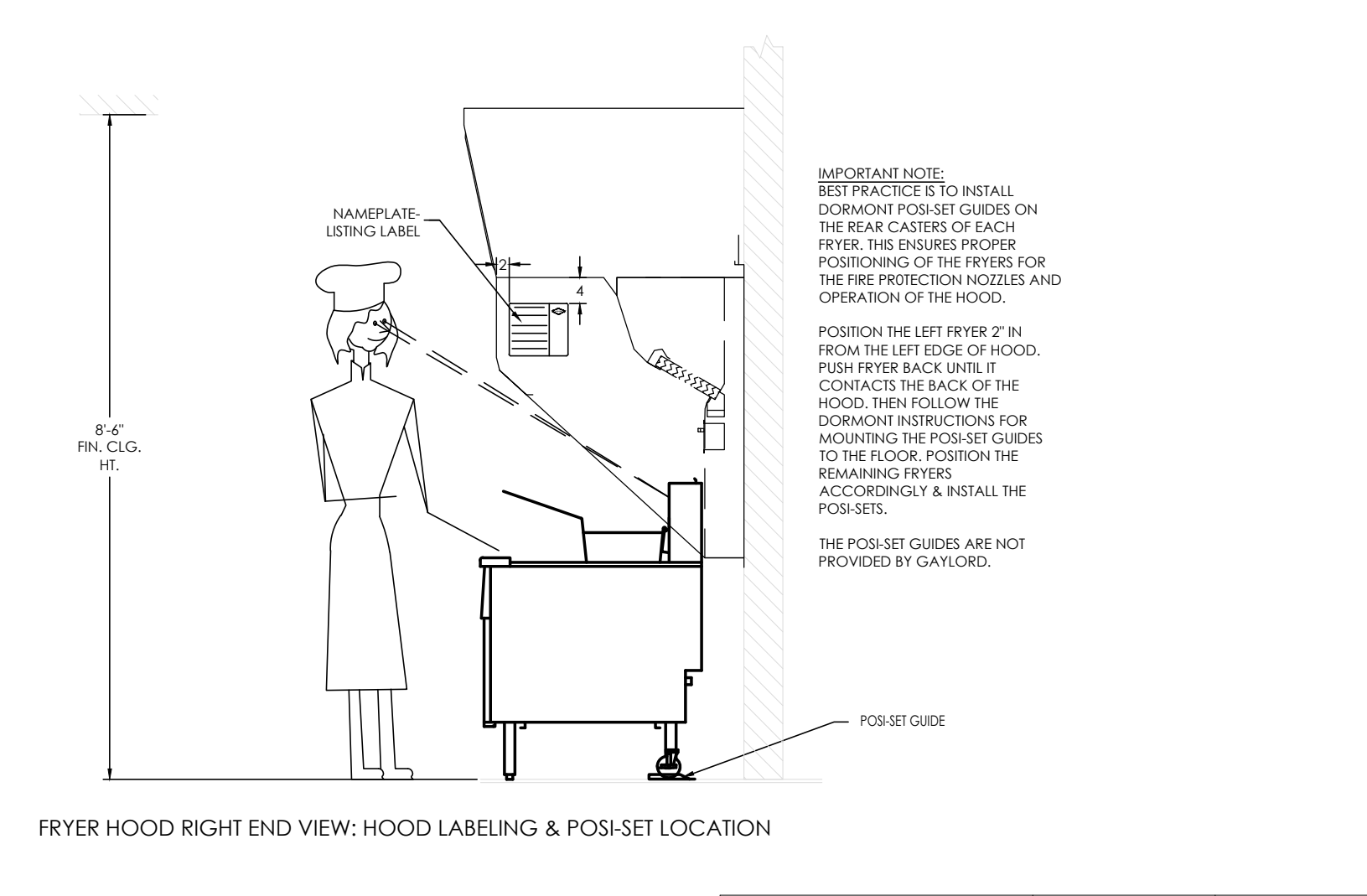
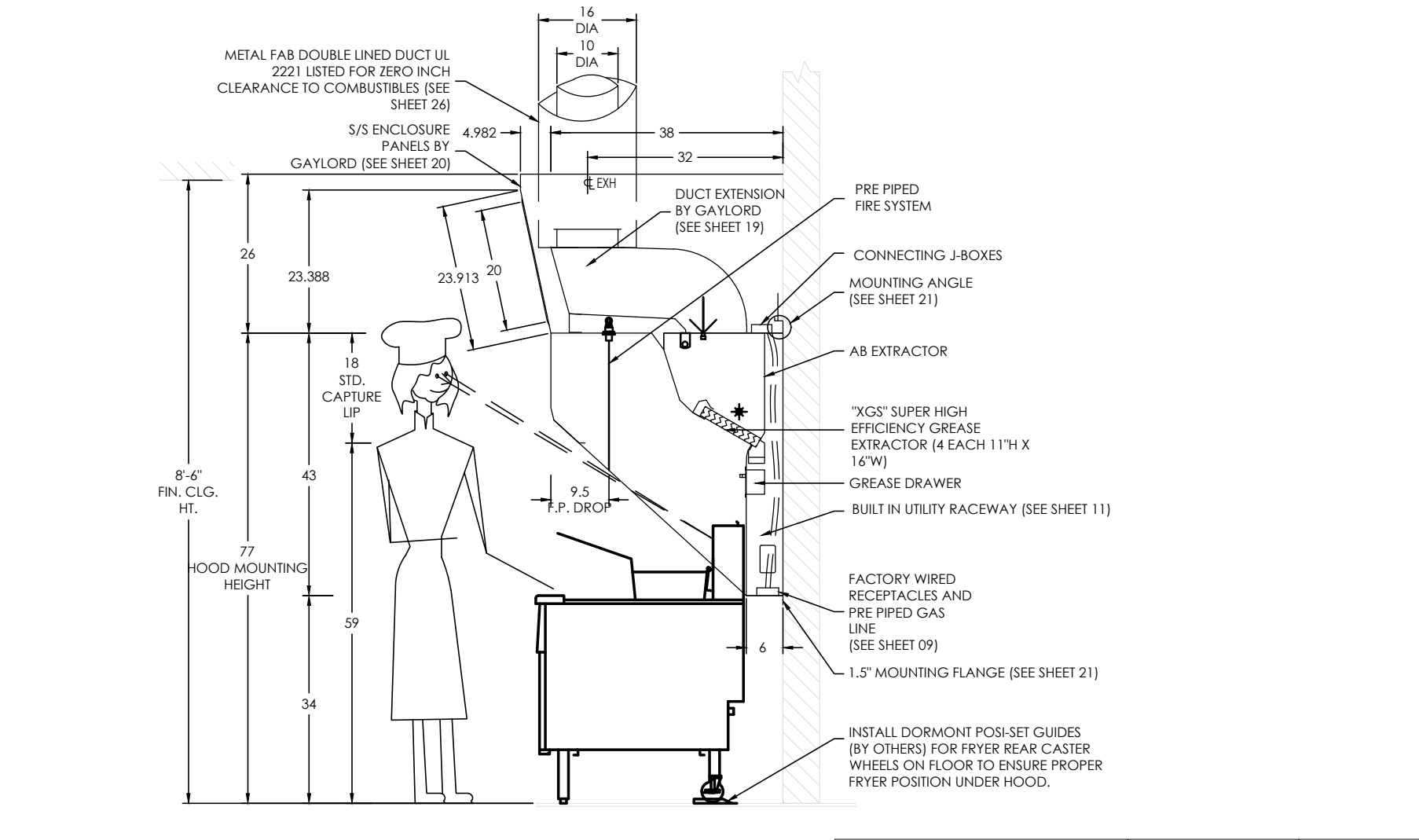
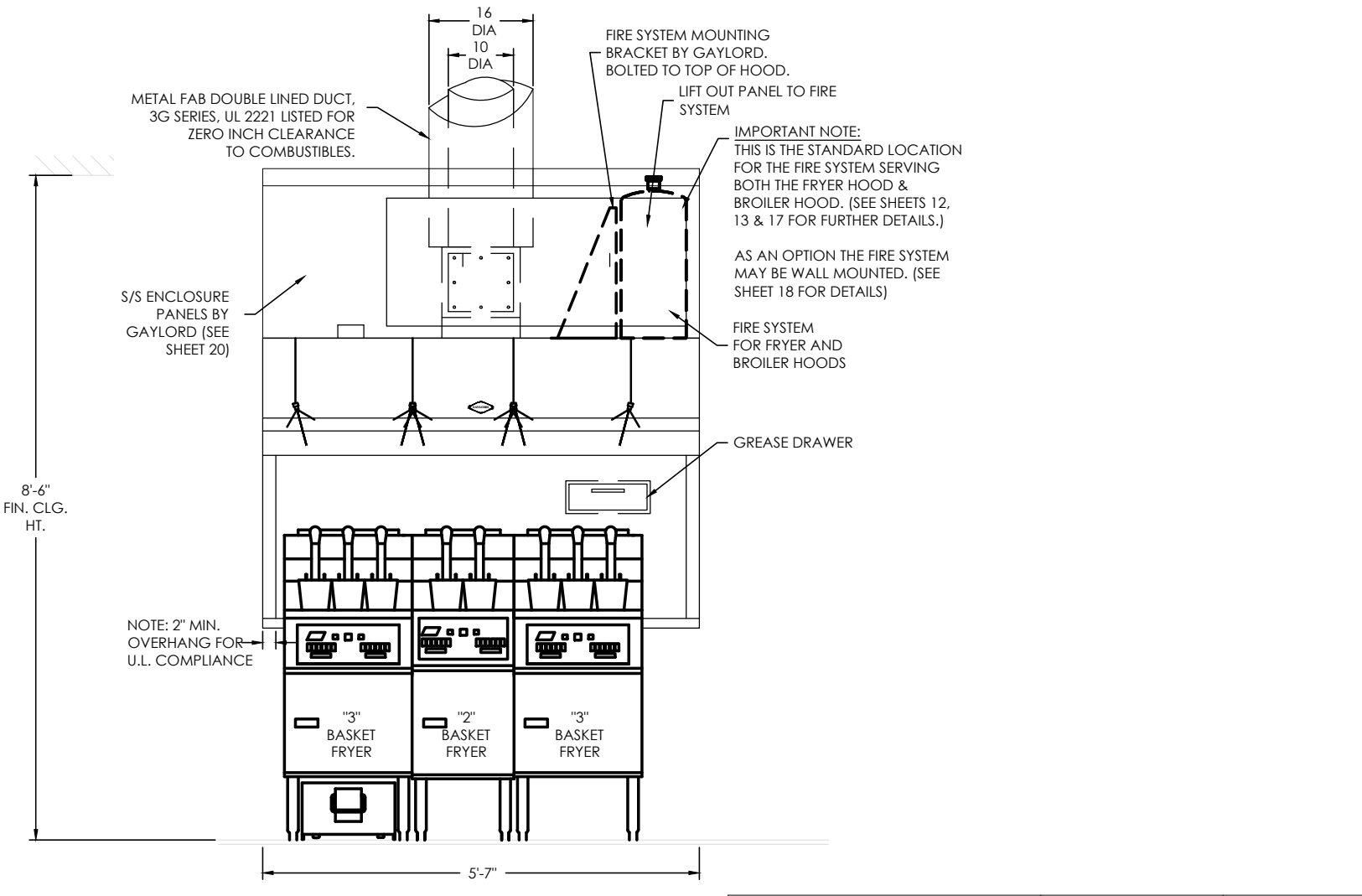
This drawing depicts two basic fryer configurations approved by Burger King Corporation.



REV	DATE	DESCRIPTION	CHK'D	APP'D	DATE	DESCRIPTION	CHK'D	APP'D
07	JFA	04/11/13	No Change					
06	JFA	11/5/11	MOVE C-12680 REV 01 TO C-12634 REV 6 BK APPROVED #					

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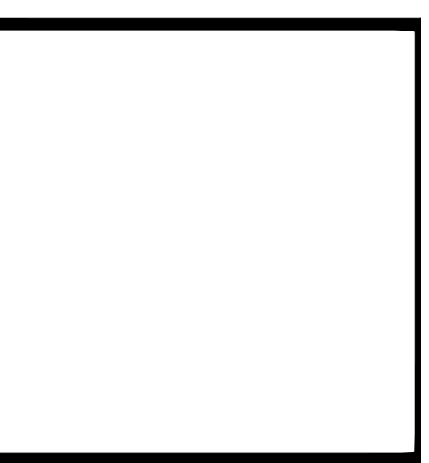
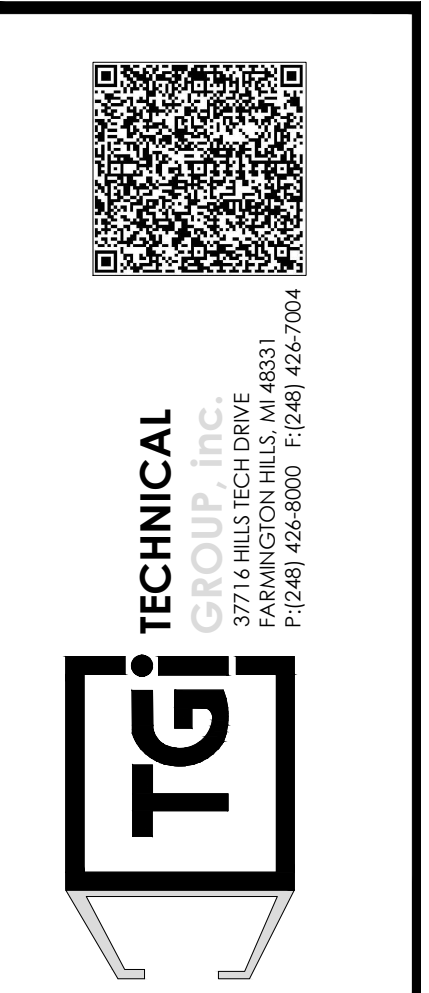
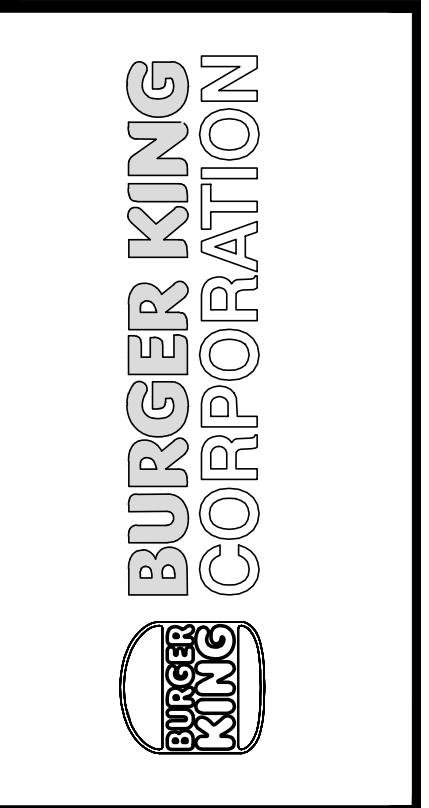
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No.	Date	By	Notes
3	5/26/21	DB	PLANNING SUBMITTAL
4	7/27/21	DB	BUILDING SUBMITTAL
5	8/27/21	AS	BUILDING REVISIONS
6	10/29/21	AS	ENGINEERING REVISIONS
7	12/10/21	AS	BUILDING REVISIONS 2

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SHEET TITLE: GAYLORD FRYER HOOD DRAWINGS
DO NOT SCALE THIS PRINT. USE FIGURED DIMENSIONS ONLY.
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