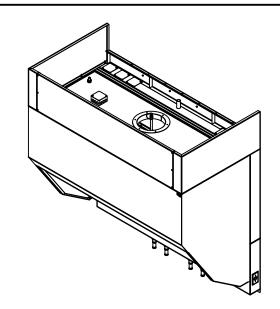
INDEX

6' 4" FRYER HOOD



DESCRIPTION

THE H&K INTERNATIONAL MODEL # 52440-1 CANOPY-STYLE VENTILATION HOOD IS INTENDED SPECIFICALLY FOR APPLICATIONS WHERE A BASKET FRYER CONFIGURATION ARE USED.

INSTALLATION

IT INCLUDES A 5" AIR SPACE/1" INSULATED BACK PANEL (TOTALING 6")--APPROVED FOR MOUNTING DIRECTLY TO A LIMITED COMBUSTIBLE WALL (SHEET ROCK AND METAL STUDS).

HOODS ARE PRE-PIPED FOR AMEREX OR ANSUL FIRES SUPPRESSION SYSTEMS

ENCLOSURE PANELS AND WALL FLASHING ARE MANUFACTURED FROM 18-GAUGE STAINLESS STEEL.

FILTERS/GREASE REMOVAL

THIS HOOD UTILIZES A COMBINATION OF FLAMEGUARD HEAVY-DUTY STAINLESS STEEL GREASE FILTERS--16" X20" AND 20" X20" SIZES--cULus LISTED (FILE # R10173).

THEY MUST BE INSTALLED AT ALL TIMES DURING VENTILATION HOOD OPERATION

SHEET #	DESCRIPTION
01	COVER SHEET
02	FRONT ELEVATION
03	SECTION VIEW
04	PLAN VIEW
05	FIRE SUPRESSION SYSTEM
06	FRONT ELEVATION - UTILITIES
07	UTILITIES PLAN VIEW
08	TYPICAL GAS APPLIANCE CONNECTION DETAILS
09	AMEREX PRE-PIPING DETAILS
10	COVER SHEETENCLOSURE PANEL DETAILS
11	HOOD HANGING DETAILS
12	WALL FLASHING DETAILS
13	FAN SPECIFICATION
14	BROILER/OVEN HOOD EXHAUST FAN DUCT EXTENSION
15	BK HOOD EXHAUST FAN-FIRE SYSTEM-HVAC SYSTEM CONTROL MATRIX
16	RATING LABEL
18	WIRING DIAGRAM
19	CONTACT INFORMATION

NOTE: INSTALLATION TO BE IN ACCORDANCE WITH ULC-S650, STANDARD FOR THE INSTALLATION AND PERFORMANCE OF VENTILATION AND FIRE SUPPRESSION FOR COMMERCIAL AND INSTITUTIONAL COOKING EQUIPMENT.

APPROVALS / CERTIFICATIONS

• THIS HOOD COMPLIES WITH THE FOLLOWING:

UL710 / ULC-S646

STANDARD FOR EXHAUST HOOD AND RELATED CONTROLS FOR COMMERICAL AND INSTITUTIONAL COOKING EQUIPMENT

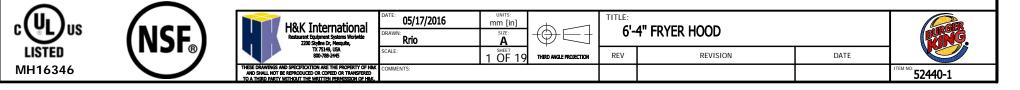
NFPA96

NATIONAL FIRE PROTECTION ASSOCIATION - STD 96

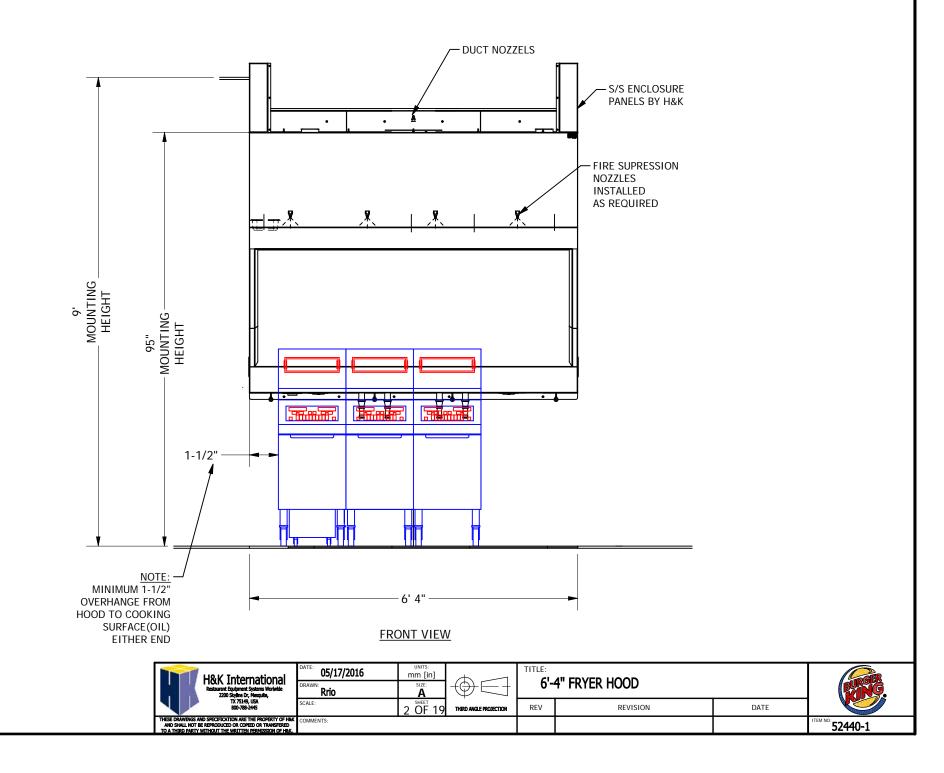
NSF2:

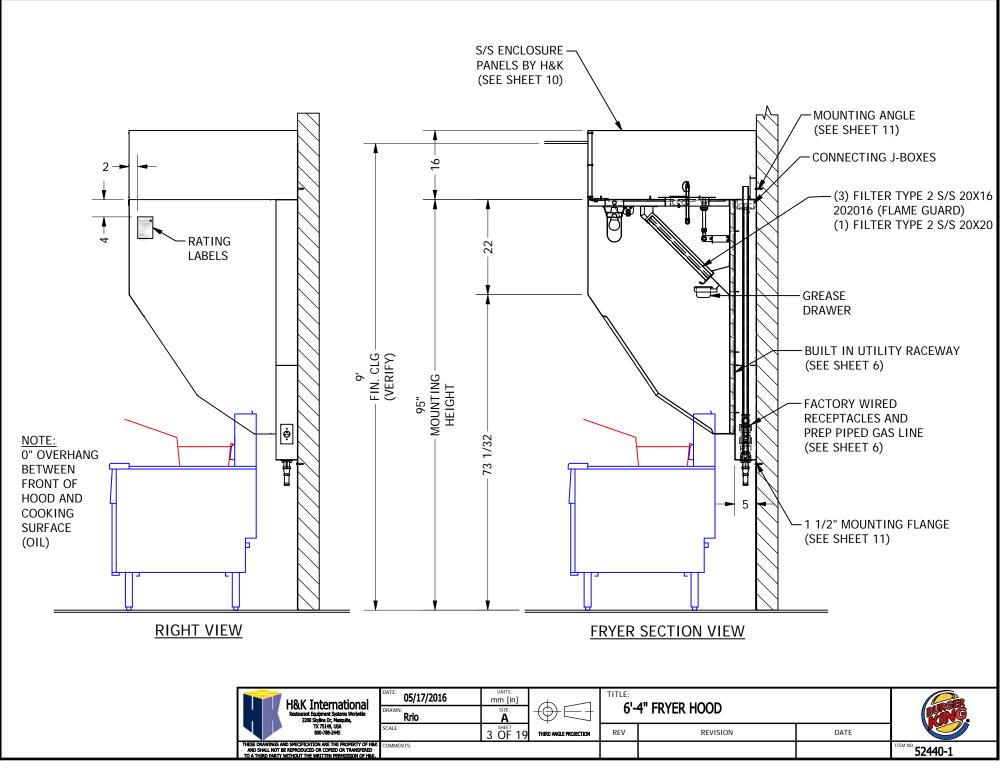
NATIONAL SANITATION FOUNDATION NO. 2 "FOOD SERVICE EQUIPMENT"

NOTE: THE EXHAUST AIR FLOW RATES WERE ESTABLISHED UNDER CONTROLLED LABORATORY CONDITIONS. GREATER EXHAUST RATES MAY BE REQUIRED FOR COMPLETE VAPOR AND SMOKE REMOVAL IN SPECIFIC INSTALLATIONS.



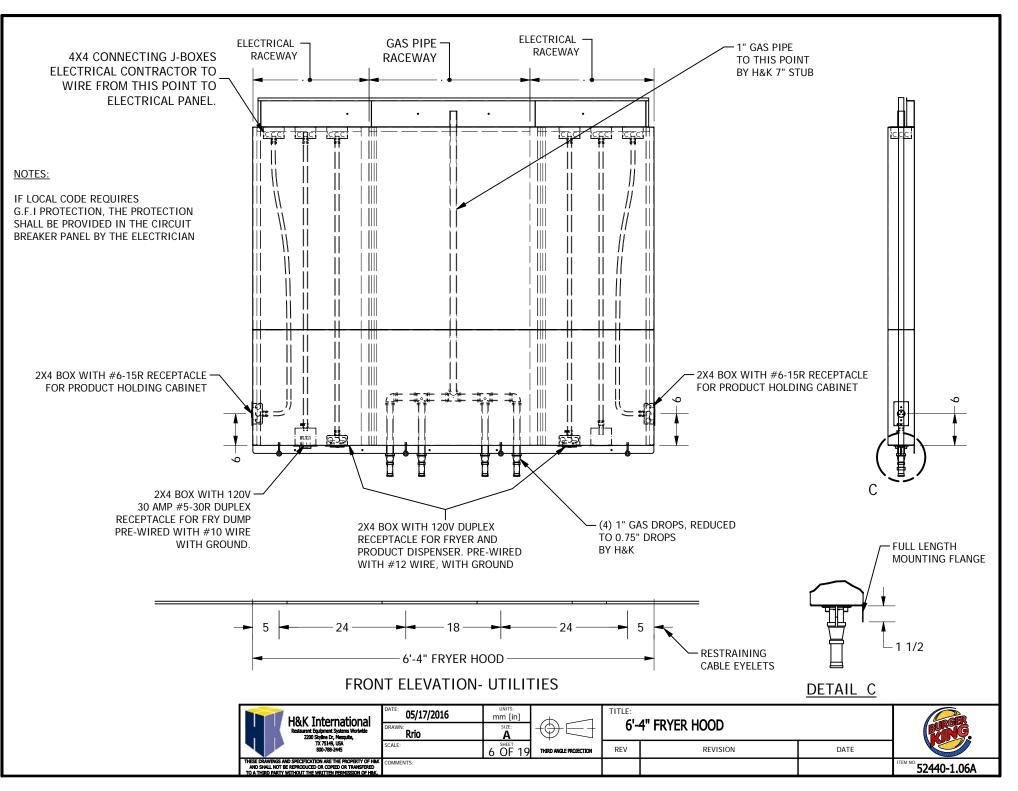
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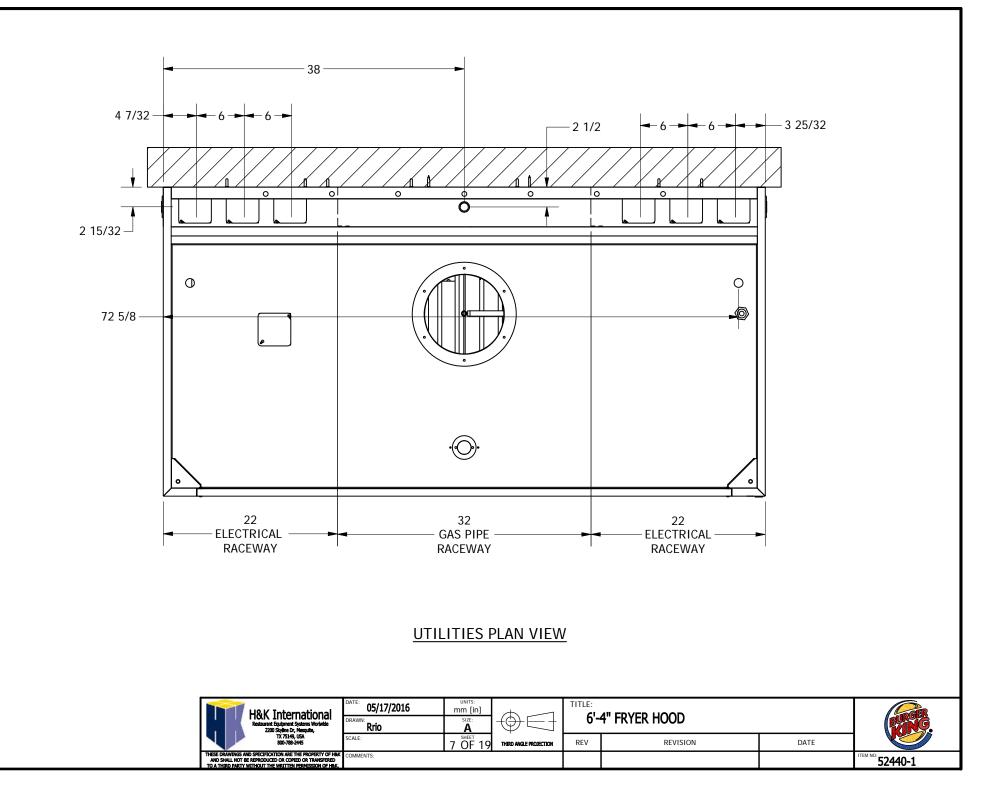


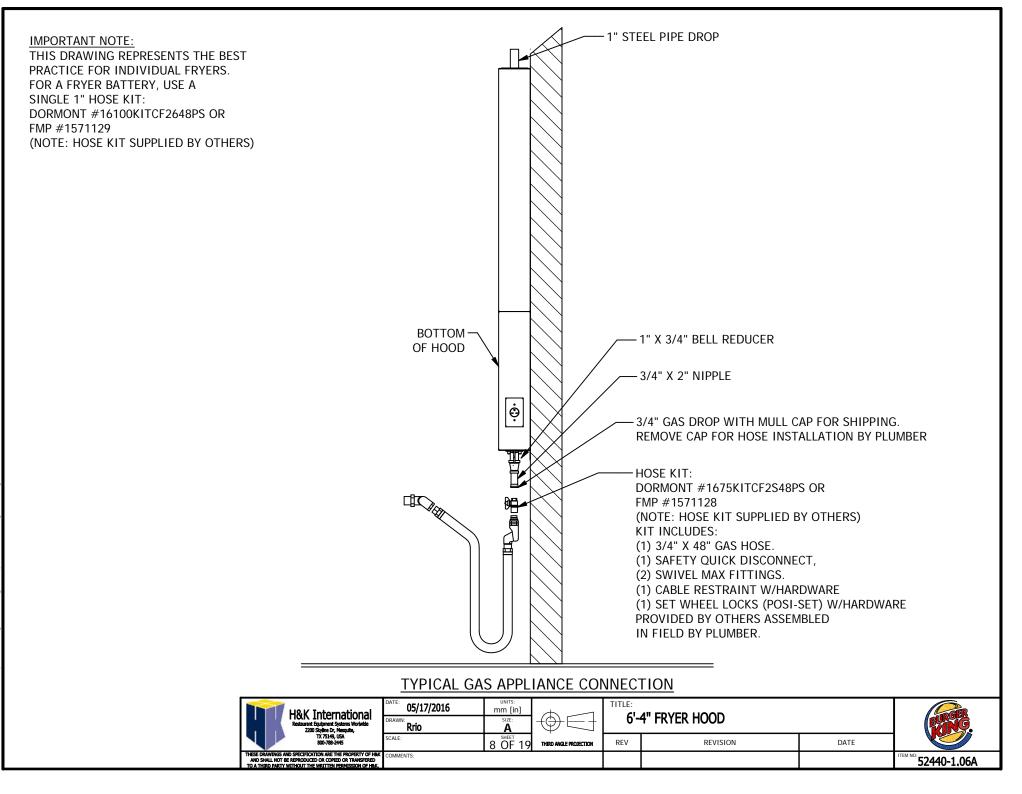


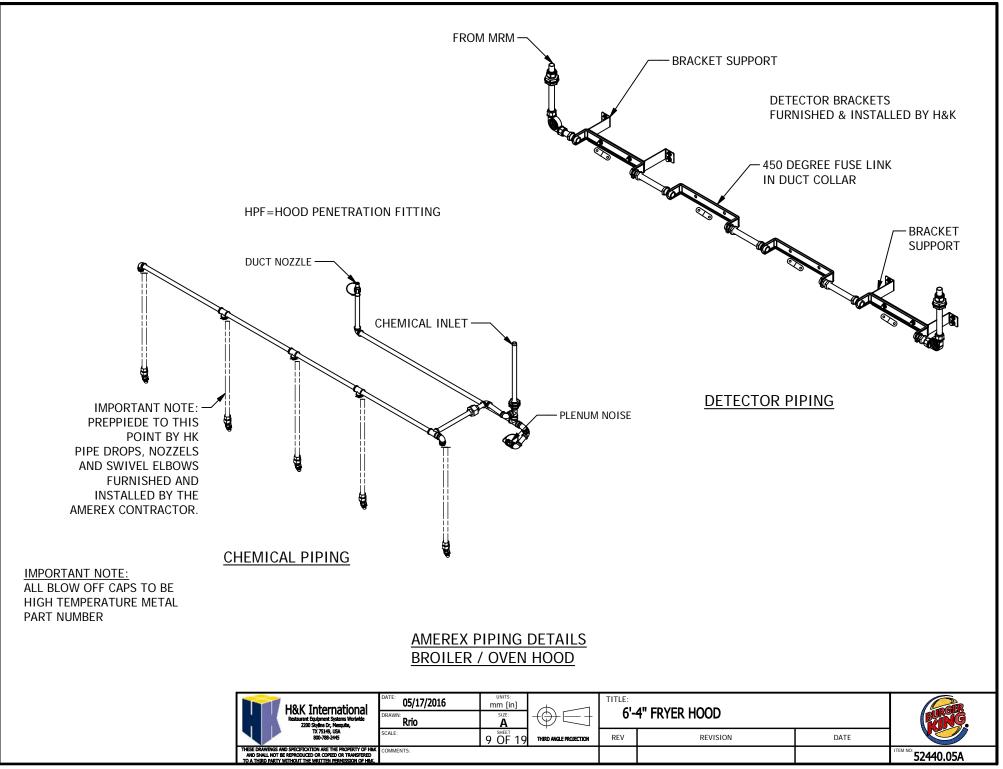
EXHAUST DUCT CFM: 950 SIZE: 10" DIA 38 S.P. @ COLLAR: 2.0" FPM: 1467 0 0 0 0 0 o 0 0 15 15/16 - MOUNTING/HANGING ANGLE(SEE SHEET 11) Ø 0 STATIC TAP BOX 0 39 O.D. 3 3/8 ----0 0 - HANGING FLANGE (2X) (SEE SHEET 11) 6'-4" FRYER HOOD PLAN VIEW TITLE: UNIT 05/17/2016 mm [in] H&K International 6'-4" FRYER HOOD SIZE: ()_ -Rrio TX 75149 SCALE: 4 OF 19 REV REVISION DATE THIRD ANGLE PROJECTION THESE DRAWINGS AND SPECIFICATION ARE THE PROPERTY OF HI AND SHALL NOT BE REPRODUCED OR COPIED OR TRANSFERED TO A THIRD PARTY WITHOUT THE WRITTEN PERMISSION OF HAI COMMENTS: 52440-1

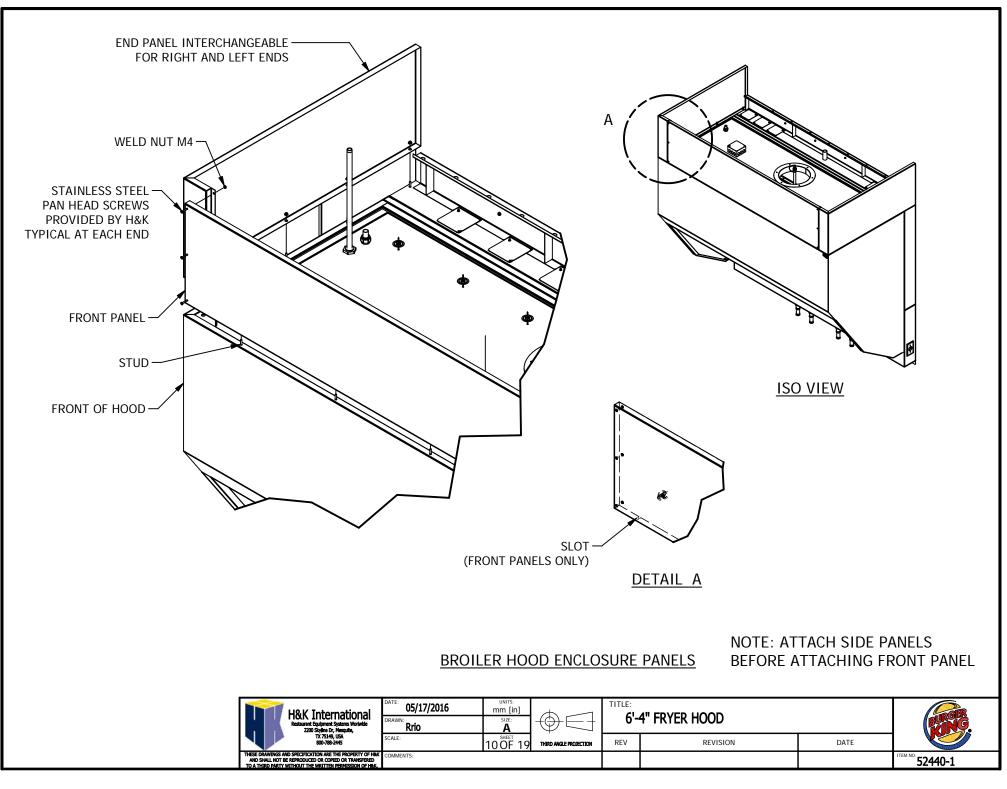
۱/ 0 о 0 0 0 0 0 0 6 1/16 ۲ ۲ STATIC TAP BOX 1 Set. 39 O.D. CHEMICAL INLET **INSTALLED AS** REQUIRED 73 1/32 23 1/16 -9 **10 10** 1 0 0 6'-4" FRYER HOOD FIRE SUPRESSION SYSTEM PLAN VIEW TITLE: UNIT 05/17/2016 mm [in] H&K International Restaurant Equipment Systems Wortwide 2200 Skyline Dr. Mesquite, 6'-4" FRYER HOOD SIZE: ()- -Rrio TX 75149 800-788-SCALE: 5 OF 19 REV REVISION DATE THIRD ANGLE PROJECTION THESE DRAWINGS AND SPECIFICATION ARE THE PROPERTY OF HIS AND SHALL NOT BE REPRODUCED OR COPIED OR TRANSFERED TO A THIRD PARTY WITHOUT THE WRITTEN PERMISSION OF HIS COMMENTS: 52440-1

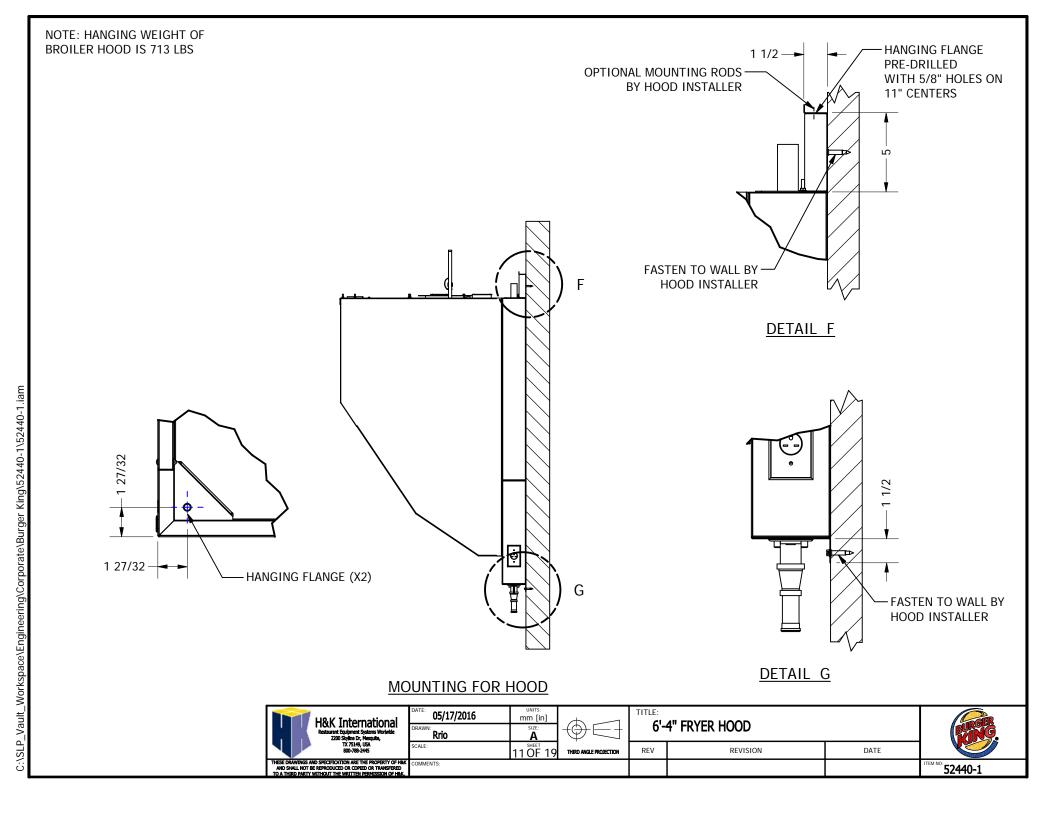


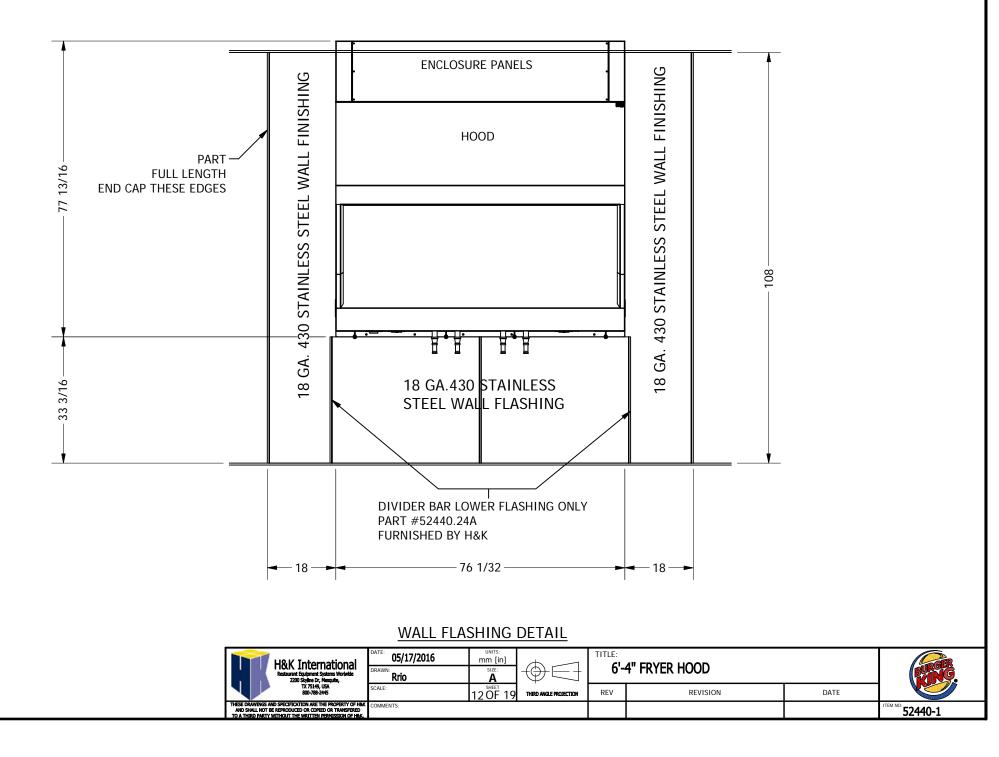


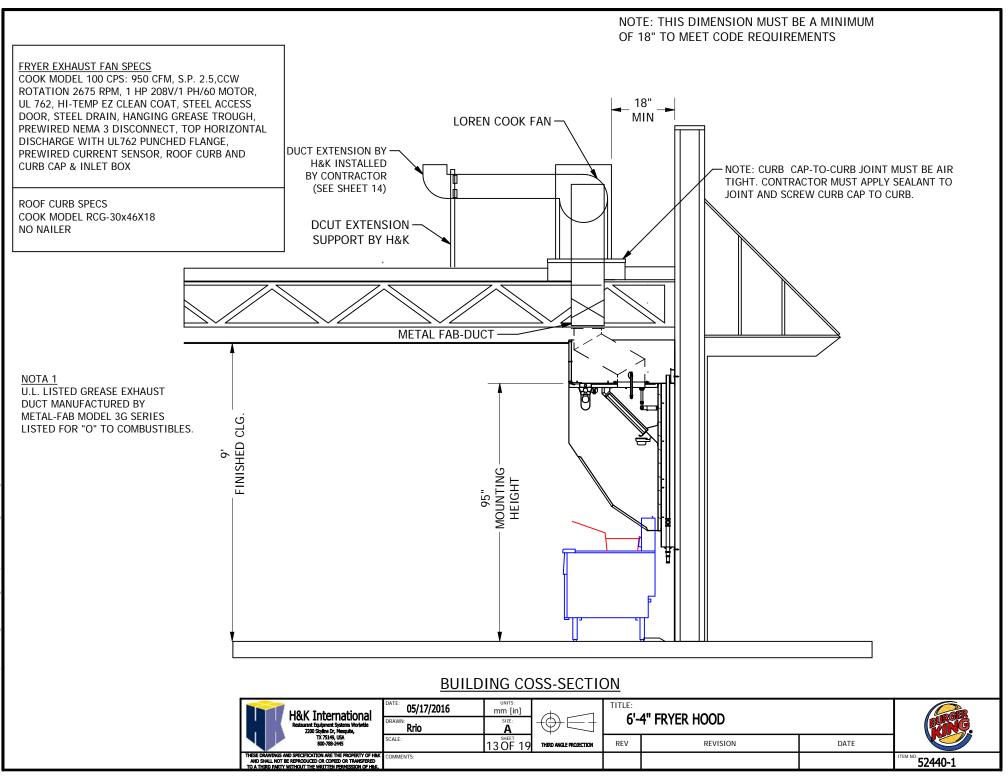


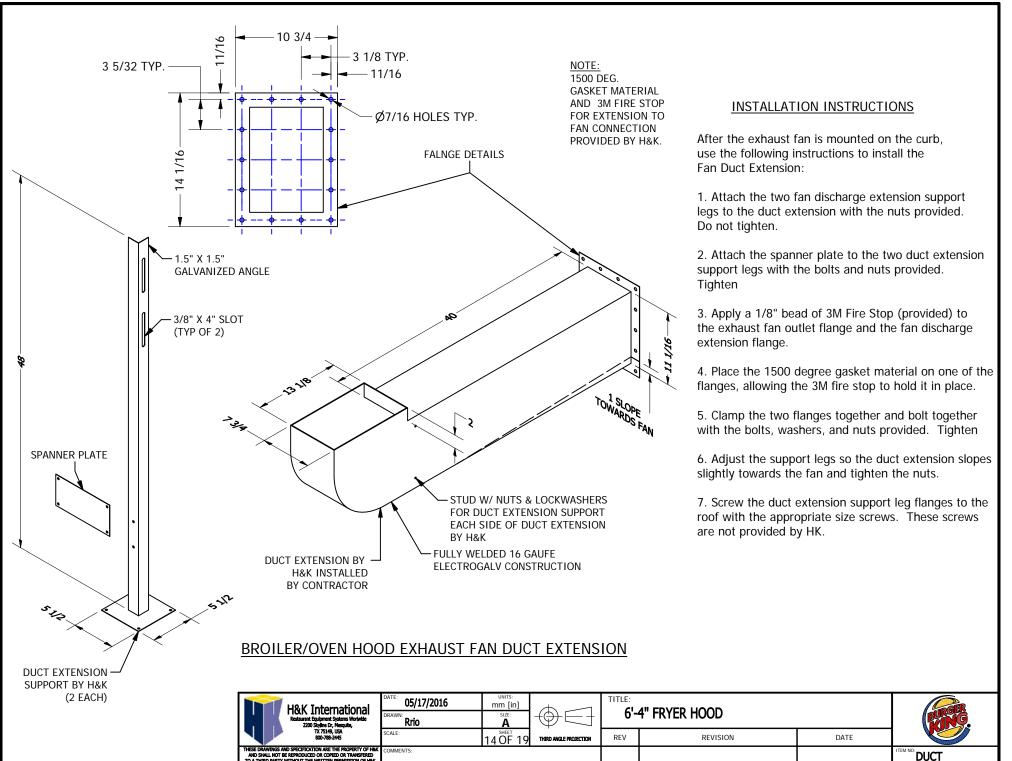












BK ROC HOOD/EX FAN/FIRE SYSTEM/HVAC CONTROL MATRIX									
ACTION EX FAI		ELECTRIC PWR TO COOKING EQUIP.	MECH. GAS VALVE	HVAC UNIST	MAKE UP AIR UNIT (IF APPLICABLE)	COMMENTS			
FAN SW. TURNED ON	ON	ON	ON	ON	ON	NOTE: HVAC UNITS MUST BE ON BEFORE EX FAN CAN COME ON			
FAN SW. TURNED OFF	OFF	OFF	ON	ON	OFF				
FIRE SYSTEM DISCHARGES	ON	OFF	OFF	OFF	OFF				
SLIPPING FAN BELT	ON	OFF	ON	ON	OFF	PWR TO COOKING EQUIP. OFF VIA CURRENT SENSOR			
BROKEN FAN BELT	ON	OFF	ON	ON	OFF	PWR TO COOKING EQUIP. OFF VIA CURRENT SENSOR			
POWER OUTGE	OFF	OFF	ON	OFF	OFF				
HVAC SYSTEM TURNED OFF	OFF	OFF	ON	OFF	OFF				

	ernational	DATE: 05/17/2016	UNITS: mm [in] SIZE:	$\oplus \square$	6'-4" FRYER HOOD			RURGER
2200 Siyin TX 7 800-	2200 Skyline Dr, Mesquite, KI IU TX 75149, USA SCALE: 800-788-2445	А 15 ОГ 19	19 THIRD ANGLE PROJECTION	REV	REVISION	DATE		
THESE DRAWDINGS AND SPECIFICATION ARE THE PROPERTY OF HAK AND SHALL NOT BE REPRODUCED OR COPIED OR TRANSFERED TO A THIRD PARTY WITHOUT THE WRITTEN PROMISSION OF HAK.								ITEM NO:





1-800-788-2445 1-214-818-3500

FOR COMMERCIAL AND INSTITUTIONAL KITCHEN EQUIPMENT UL710, STANDARD FOR EXHAUST HOODS FOR COMMERCIAL COOKING EQUIPMENT, 6TH EDITION CAN/ULC-S646-10, STANDARD FOR EXHAUST HOODS AND RELATED CONTROLS, 3RD EDITION, JULY 2010

SUITABLE FOR USE WITH APPLIANCES WITH MEDIUM-DUTY RATING UP TO 400°F

MODEL NUMBER: 52440-1, HOOD LENGTH 6 FT. 4 IN. FRYER HOOD

115VAC/60HZ, SINGLE PHASE, LESS THAN 12 AMPS

SERIAL NUMBER 5371116-005

MANUFACTURING I.D. HKD

MANUFACTURE DATE 06/01/15

SPACING BETWEEN LOWER EDGE OF THE HOOD AND COOKING SURFACE: MAXIMUM: 40 IN (1016mm) MINIMUM: 8 IN (203mm) MINIMUM OVERHANG TO THE COOKING SURFACE: SIDE: 1-1/2 IN (38mm) FRONT: 0 IN (mm)

MINIMUM EXHAUST AIRFLOW: 150 CFM/FT / TOTAL 950 CFM (13.9 CU.M/MIN/M / TOTAL 26.9 CU.M/MIN)

BAFFLE-TYPE FILTERS MUST BE IN PLACE: FLAMEGUARD. MODELS 202020 (X3) AND 202016 (X1), UL FILE #R10173 / USE COPPER CONDUCTORS ONLY / MAXIMUM LIGHT BULB WATTAGE 100W / CLEARANCE TO COMBUSTIBLES 18" (457 mm)





POUR ÉQUIPEMENT COMMERCIAL ET INSTITUTIONNEL

UL710, NORME POUR SORBONNES EQUIPMENT DE CUISSON COMMERCIAL 6E EDITION CAN/ULC-S64610, NORME POUR HOTTES ET LES CONTROLES CONNEXES, 3EME EDITION, JUILET 2010

NO. DE MODELE 52440-1, HOTTE POUR FRITEUSE DE 6'-4"

115VAC/60HZ, MONOPHASE, MOINS DE 12 AMPERES

NO. DE SERIE 5371116-005

NO. DE FABRICATION HKD

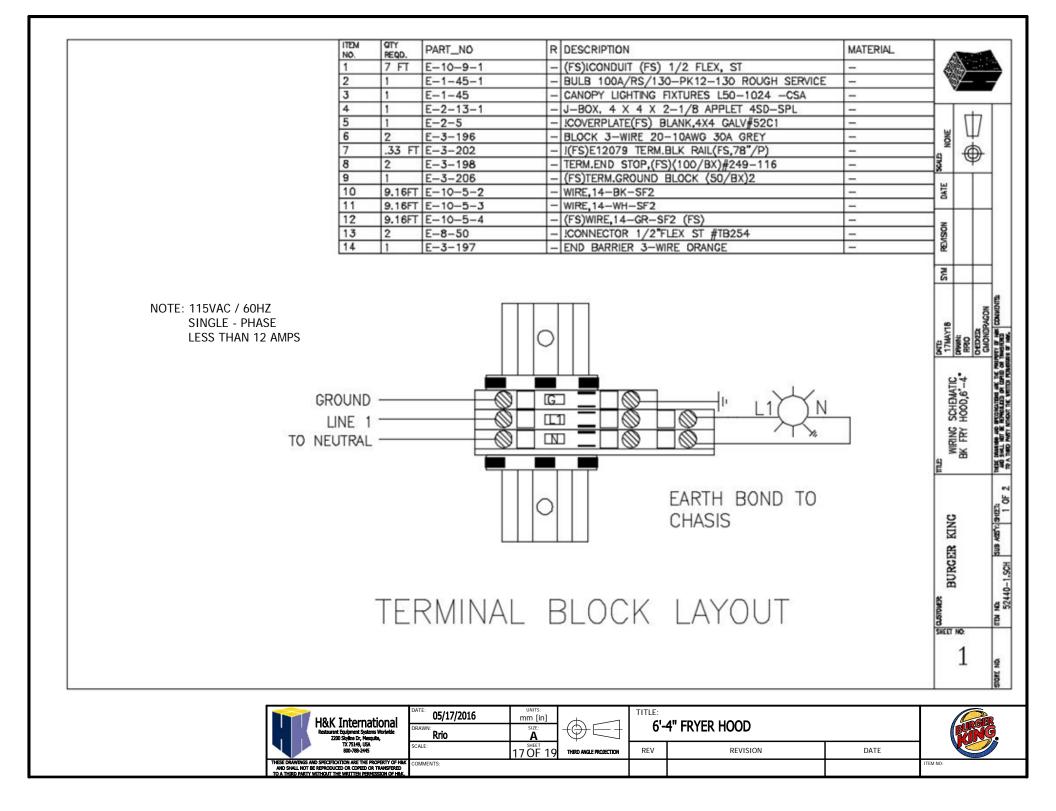
DATE DE FABRICATION 06/01/15

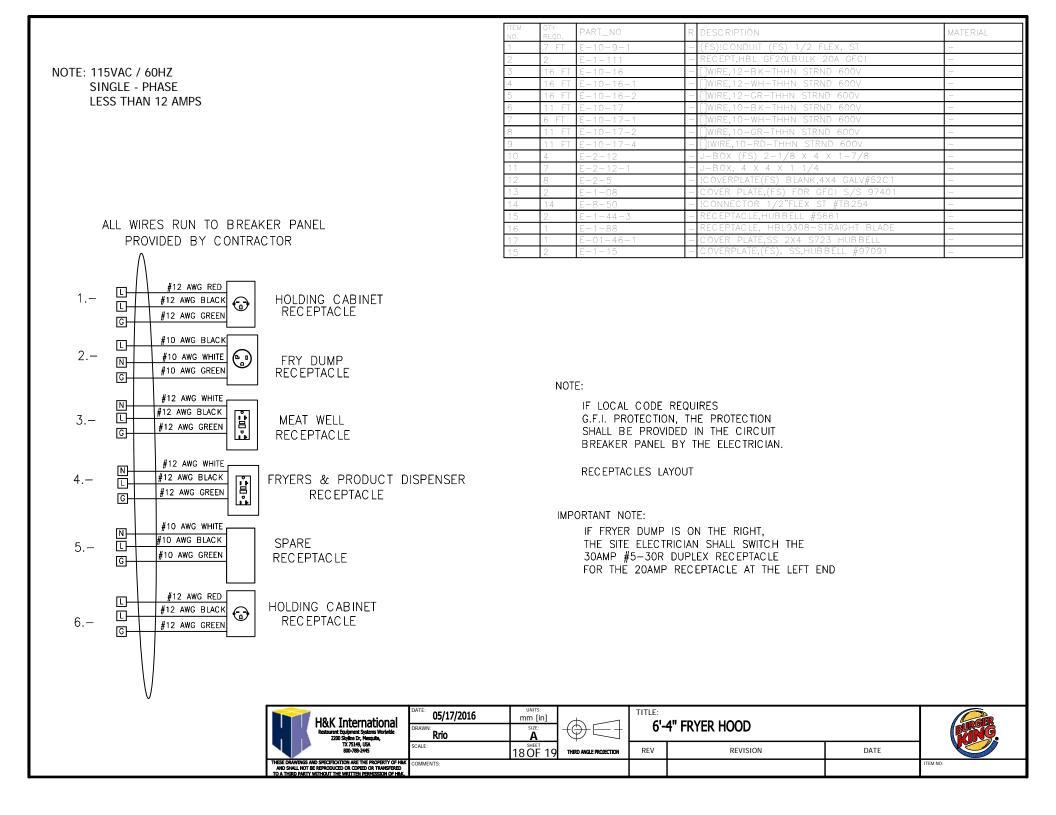
DISTANCE ENTRE LA SURFACE DE CUISSON ET LA PARTIE INFERIEURE DE LA HOTTE: MAXIMUM: 40 IN (1016mm) MINIMUM: 8 IN (203mm) SURPLOMB MINIMUM A LA SURFACE DE CUISSON: COTE: 1-1/2 IN (38mm) DEVANT: 0 IN (mm)

DEBIT D'AIR MINIMUM: 150 CFM/FT / TOTAL 950 CFM (13.9 CU.M/MIN/M / TOTAL 26.9 CU.M/MIN)

BAFFLE FILTRES OBLIGATOIRES EN PLACE: FLAMEGUARD. MODELE 202020 (X3) ET 202016 (X1), UL FILE #R10173 / N'UTILISEZ QUE DES CONDUCTEURS EN CUIVRE / MAXIMUM AMPOULE PUISSANCE 100W / LIQUIDATION DE COMBUSTIBLES 18" (457mm)

H&K International Restaurant Equipment Systems Worly Mile 2000 System Dr, Mesquite,	DATE: 05/17/2016	UNITS: mm [in] SIZE: Å	\oplus	6'-4" FRYER HOOD			BURGER
TX 75149, USA 800-788-2445	SCALE:	16 OF 19	THIRD ANGLE PROJECTION	REV	REVISION	DATE	
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Contact Information for the Job Site Contractor

Manufactured by:

Overview

Typically the package provided by HK 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 HK 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.

H&K International

2200 Skyline Dr. Mesquite, TX 75149 U.S.A

Telephone: (214) 818-3500 (214) 818-3596

Distributed by:

H&K International

2200 Skyline Dr. Mesquite, TX 75149 U.S.A

Telephone: (214) 818-3500 (214) 818-3596

Part Ordering and Service

Returns Contact: H&K International 2200 Skyline Dr. Mesquite, TX 75149 U.S.A

Telephone: (214) 818-3500 (214) 818-3596

Damages and Shortages Upon receipt, examine the equipment carefully for any damage. If damage has ocurred, notify the carrier and H&K Dallas Inc. inmediately.

Service and parts Contact: H&K International 2200 Skyline Dr. Mesquite, TX 75149 U.S.A

Telephone: (214) 818-3500 (214) 818-3596

Contact Information

Sales Support

Heather Valverde Telephone: (214) 818-3521 E-mail: heather.valverde@hki.com Engineering Support Bryan Tonn Telephone: (214) 818-3580 E-mail: brvan.tonn@hki.com Allen Barton Telephone: (214) 818-3625 E-mail: allen.barton@hki.com

Metal-Fab Duct Installation Ouestions 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 HK includes complete installation of the Amerex fire system including all plans, permits, check out and certification. The local Amerex distributor will bring all the system components at the time of installation.

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

	H&K International	DATE: 05/17/2016	UNITS: mm [in]	$\bigcup_{i=1}^{n}$	TITLE:			
	Restaurant Equipment Systems Worlwide 2200 Skyline Dr, Mesquite,	DRAWN: Rrio	SIZE:		6'-4" FRYER HOOD			PRICE.
	800-788-2445	SCALE:	19 OF 19	THIRD ANGLE PROJECTION	REV	REVISION	DATE	
	THESE DRAWINGS AND SPECIFICATION ARE THE PROPERTY OF H&K AND SHALL NOT BE REPRODUCED OR COPIED OR TRANSFERED TO A THIRD PARTY WITHOUT THE WRITTEN PERMISSION OF H&K.							ITEM NO: