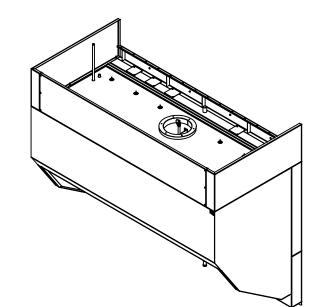
INDEX

7' 7" BROILER/OVEN HOOD ROC STORES



DESCRIPTION

• THE H&K INTERNATIONAL MODEL # 52415-1 WALL-MOUNTED CANOPY-STYLE VENTILATION HOOD IS INTENDED SPECIFICALLY FOR APPLICATIONS WITH A BROILER AND OVEN.

* THIS HOOD IS DESIGNED FOR USE WITH DUKE FBB AND NIECO JF BROILERS

INSTALLATION

 IT INCORPORATES INSULATED END AND TOP PANELS, AND 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 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

INSTALLATION TO BE IN ACCORDANCE WITH ULC-S650 STANDARD FOR THE INSTALLATION AND PERFORMANCE OF THE VENTILATION AND FIRE SUPPRESION FOR COMMERCIAL AND INSTITUTIONAL COOKING EQUIOMENT.

APPROVALS / CERTIFICATIONS

• THIS HOOD COMPLIES WITH THE FOLLOWING:

UL710 / ULC-S646

STANDARD FOR EXHAUST HOOD AND RELATED CONTROLS

FOR COMMERCIAL AND INSTITUTIONAL COOKING EQUIPMENT

NFPA96

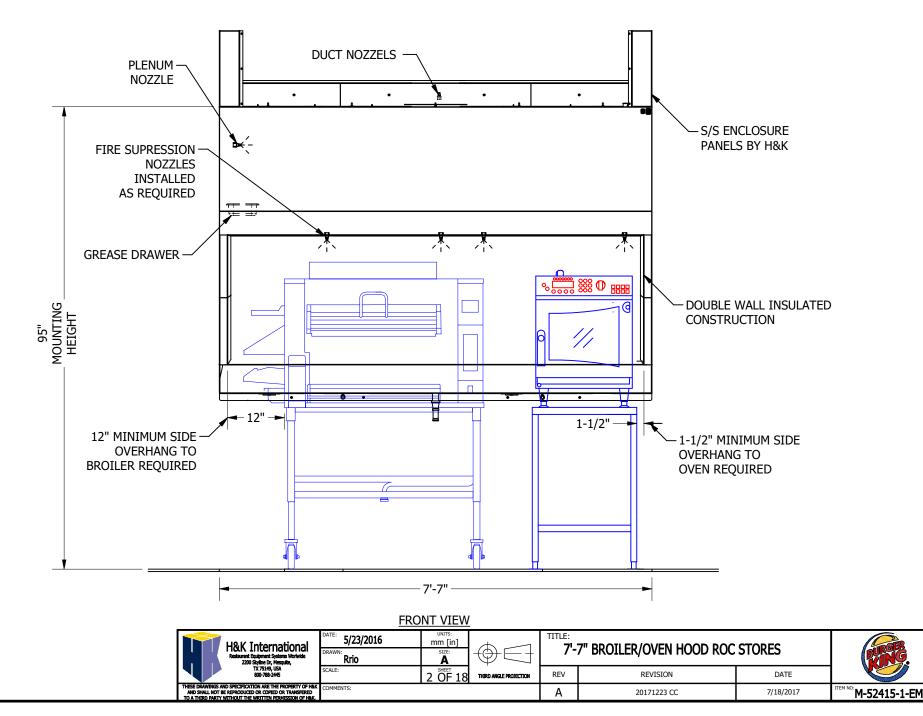
NATIONAL FIRE PROTECTION ASSOCIATION - STD 96

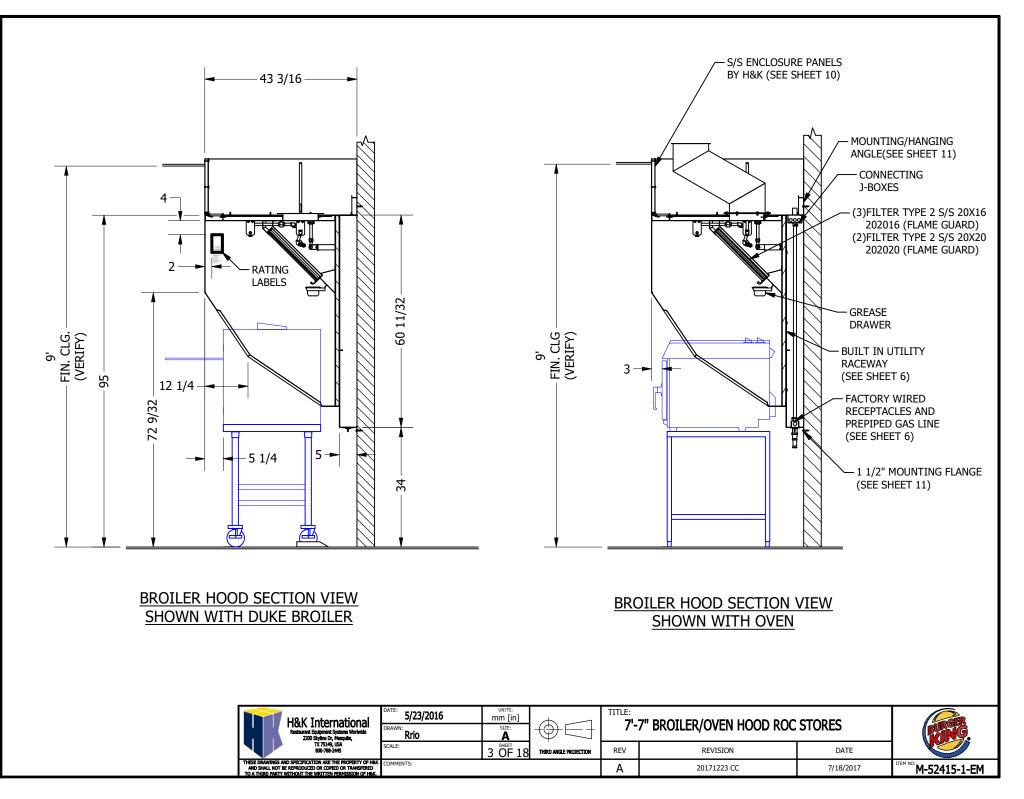
NSF2:

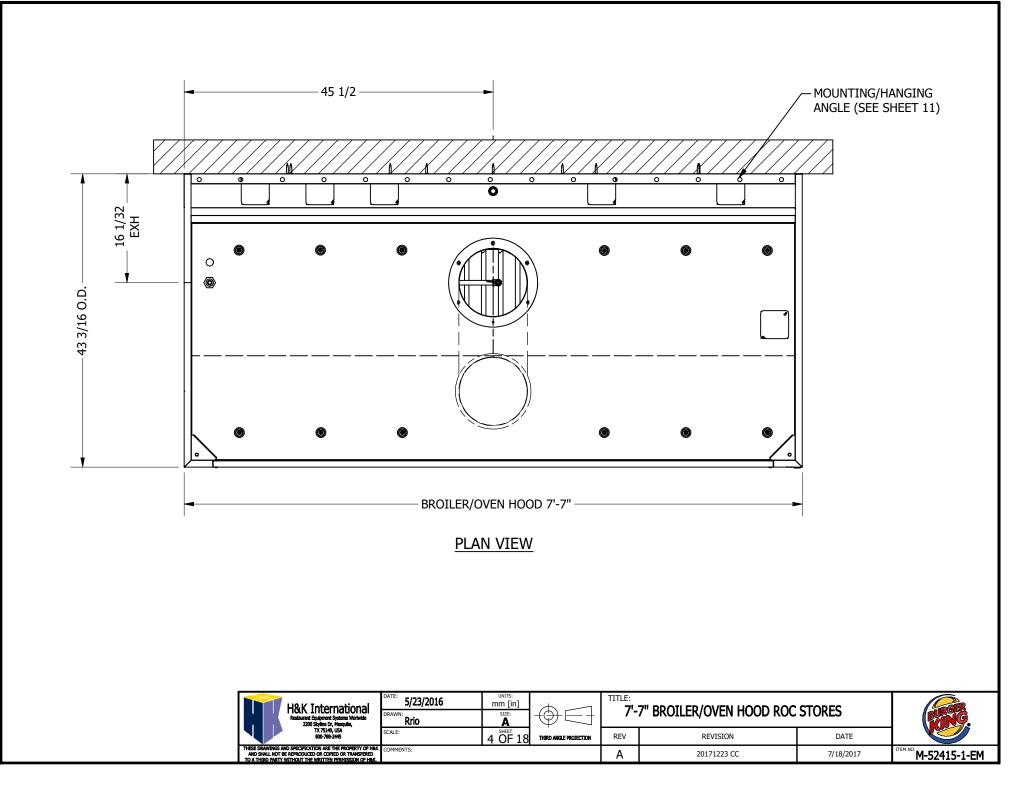
NATIONAL SANITATION FOUNDATION NO. 2 "FOOD SERVICE EQUIPMENT"

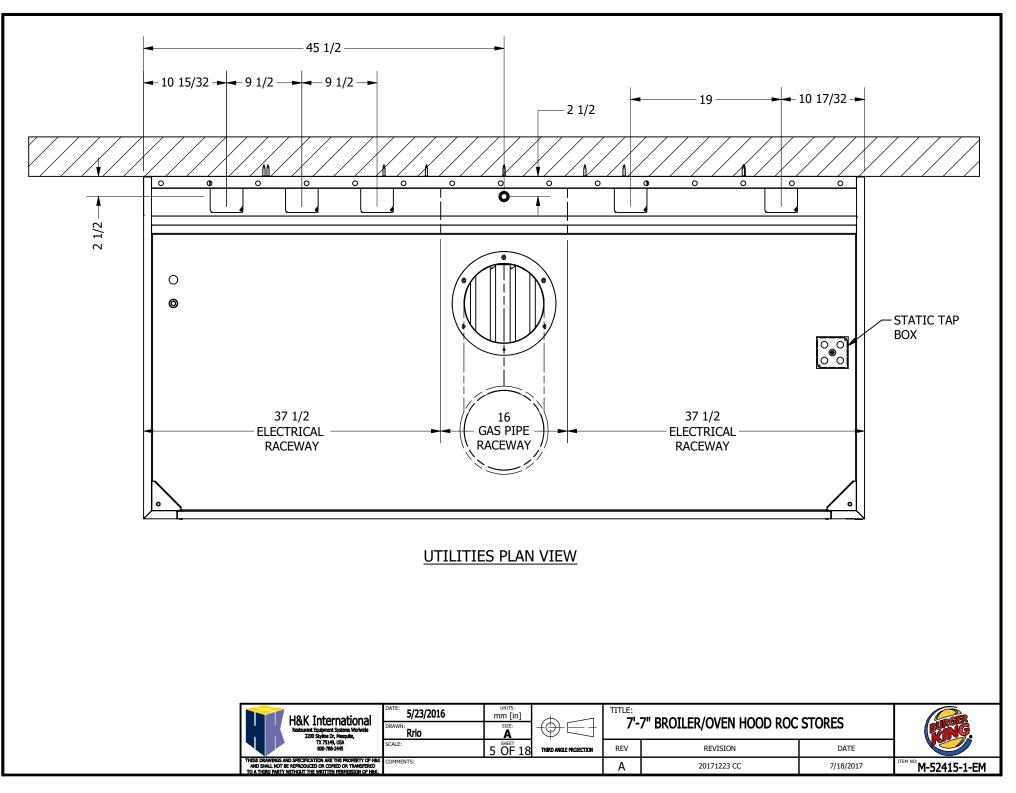
NOTE: THE EXHAUST AIR FLOW RATES WERE ESTABLISHED UNDER CONTROLLED LABORATORY CONDITIONS. GREATER EXHAUST RATES MAY BE REQUIRED FOR COMPLETE VAPOR AND SMOKE REMOVAL IN SPECIFIC INSTALLATIONS.

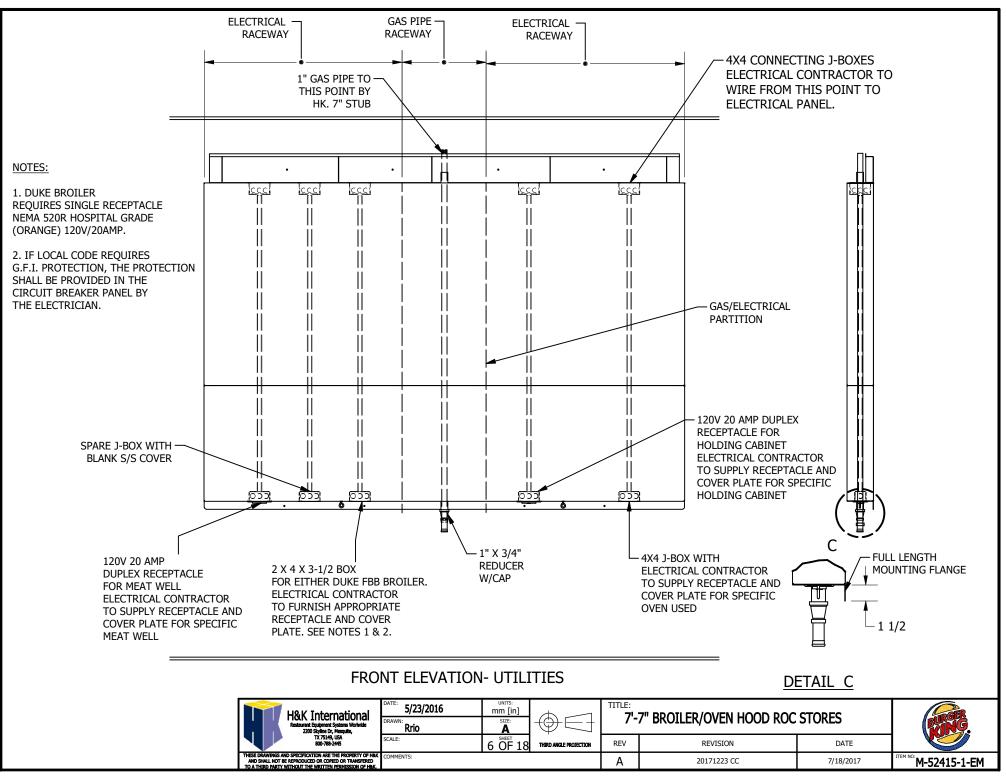
	(NSF.)	2200 Skyline Dr, Mesquite,	DATE: 5/23/2016 DRAWN: Rrio	UNITS: mm [in] size:		7'-7" BROILER/OVEN HOOD ROC STORES			ERGE.
LISTED		800-788-2445	SCALE:	1 OF 18 THIRD ANK	NGLE PROJECTION	REV	REVISION	DATE	
MH16346		THESE DRAWINGS AND SPECIFICATION ARE THE PROPERTY OF HAK AND SHALL NOT BE REPRODUCED OR COPIED OR TRANSFERED TO A THIRD PARTY WITHOUT THE WRITTEN PERMISSION OF HAK.				А	20171223 CC	7/18/2017	M-52415-1-EM

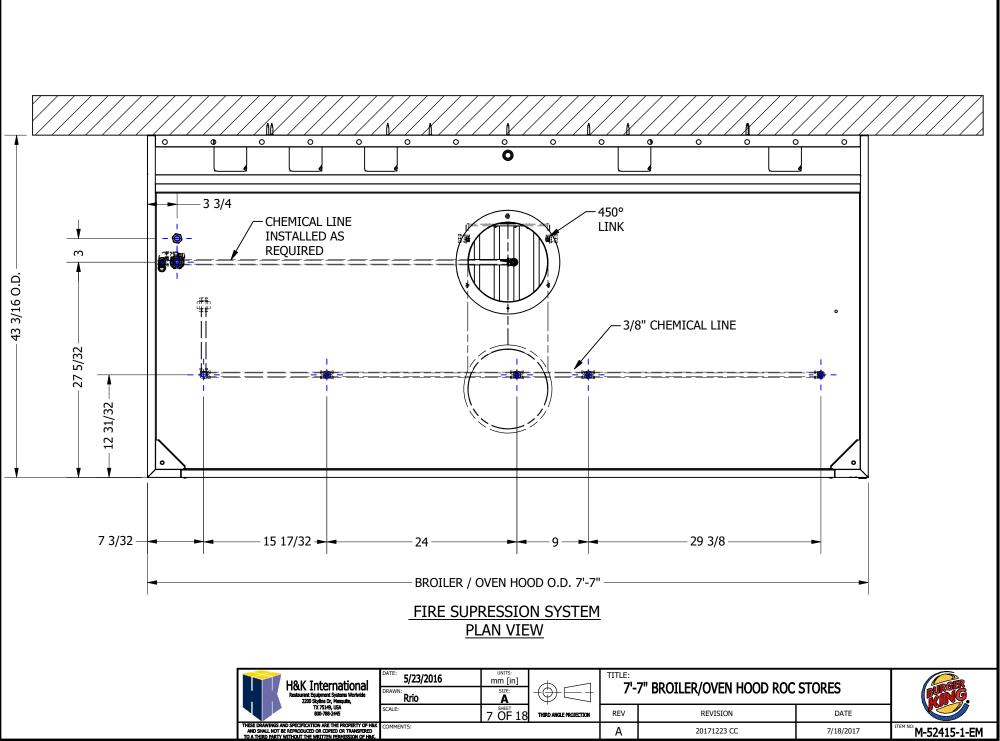




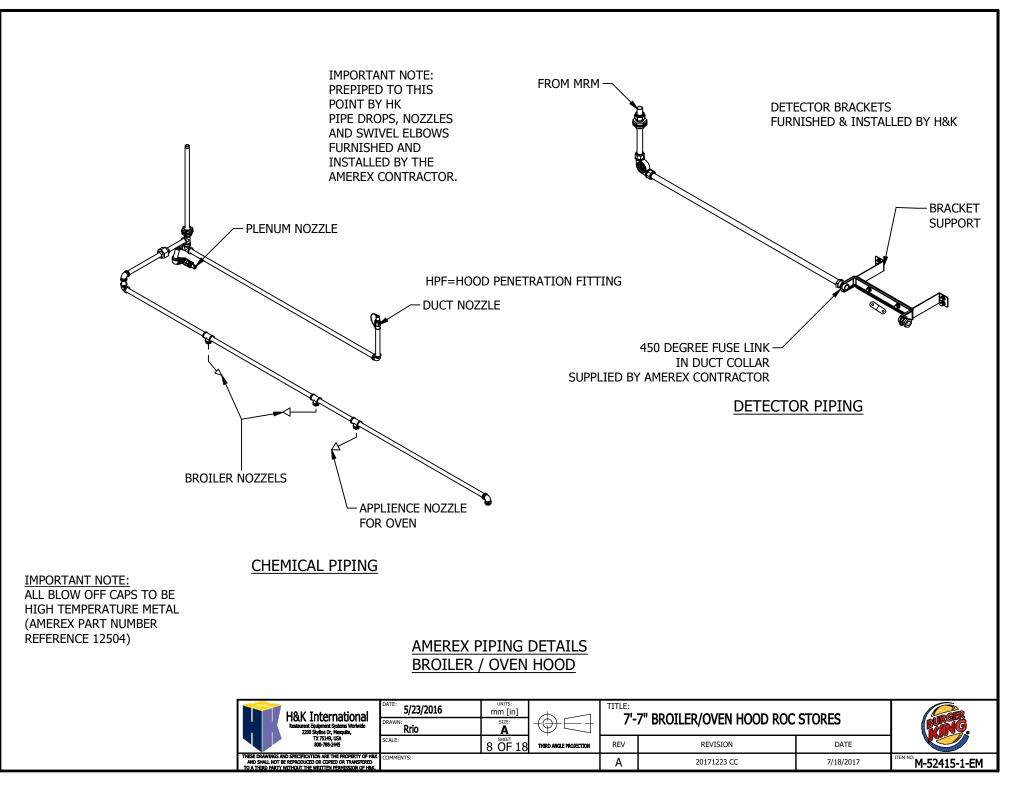


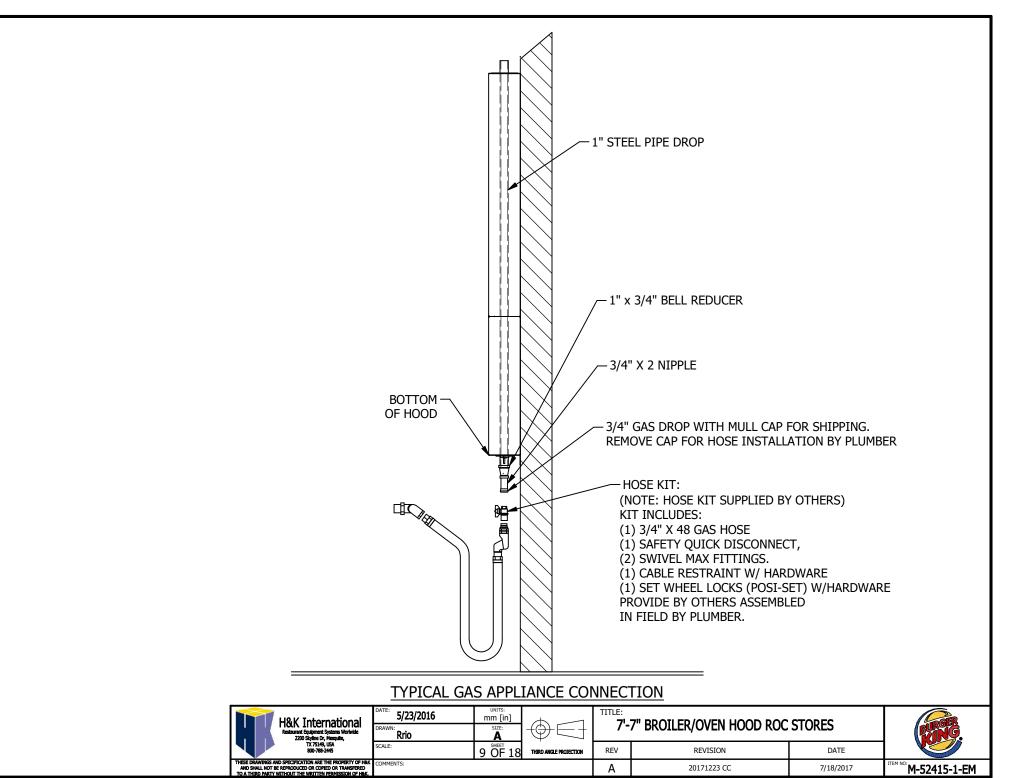


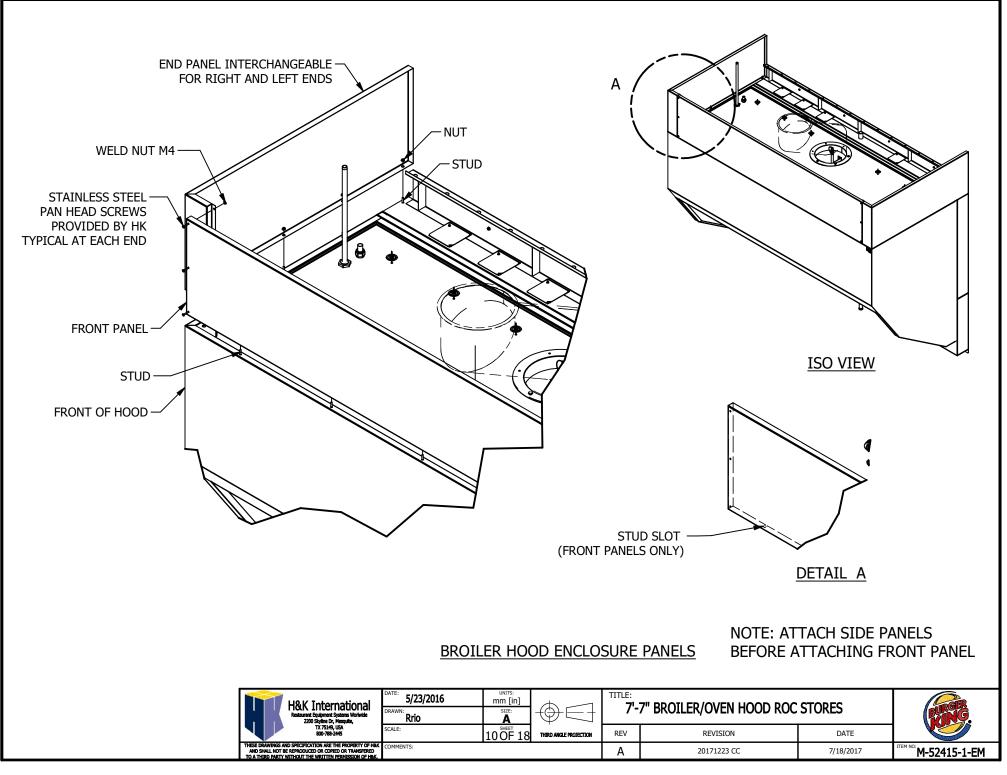


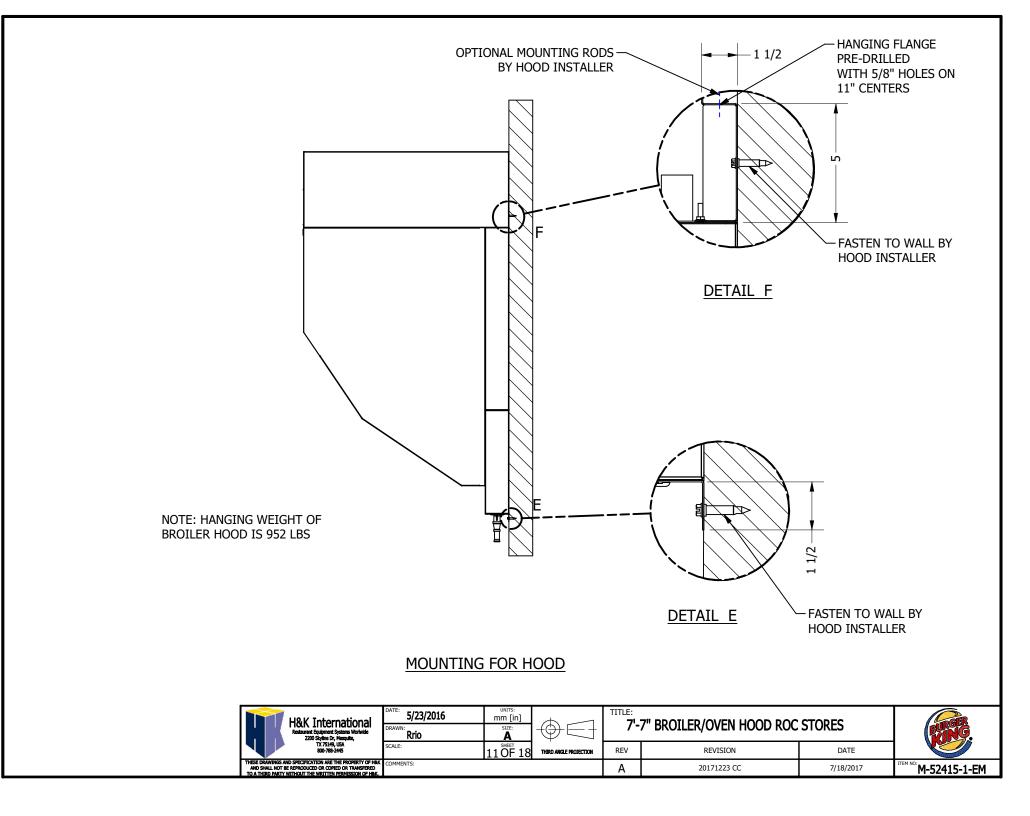


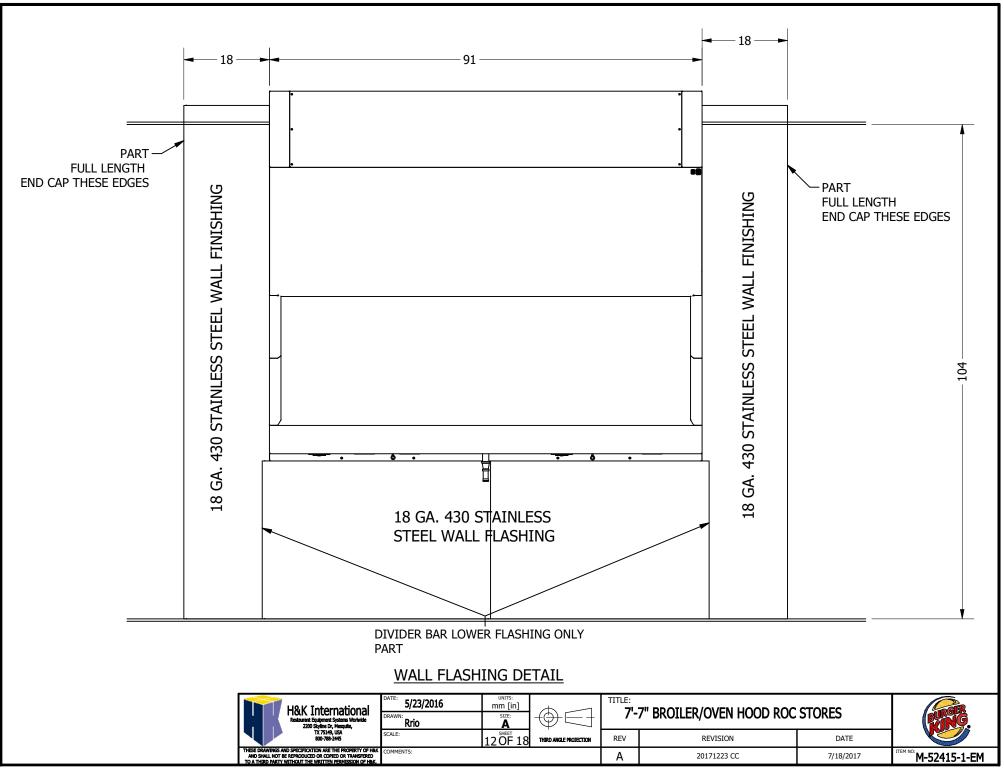
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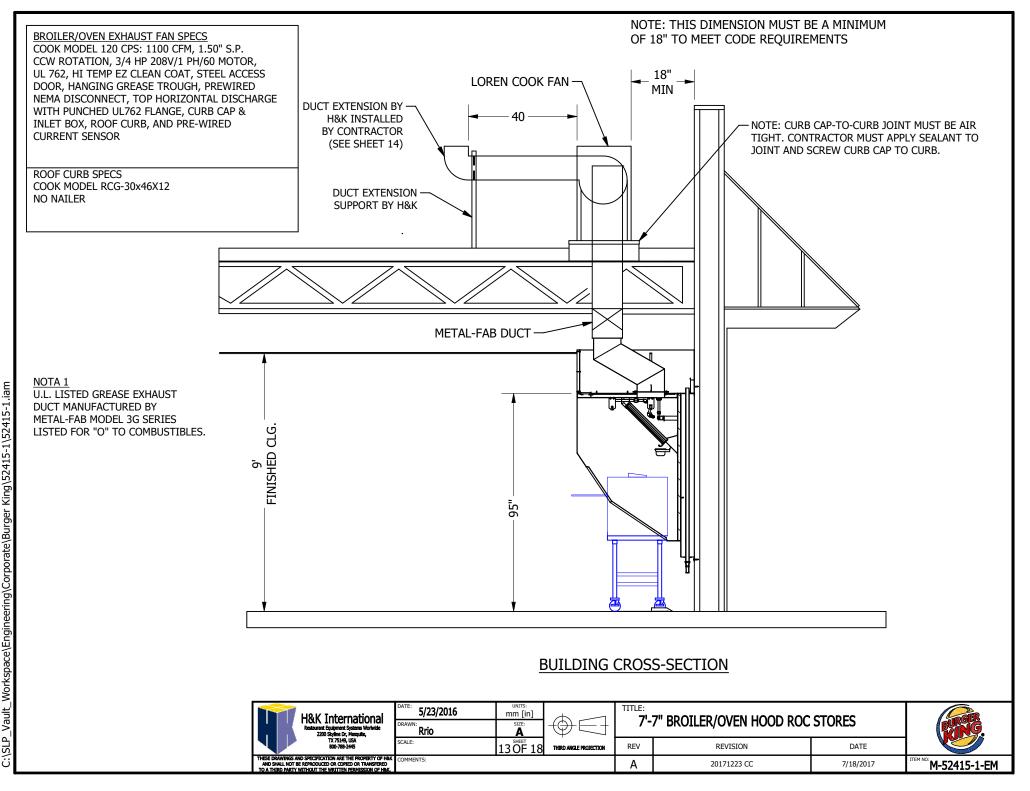


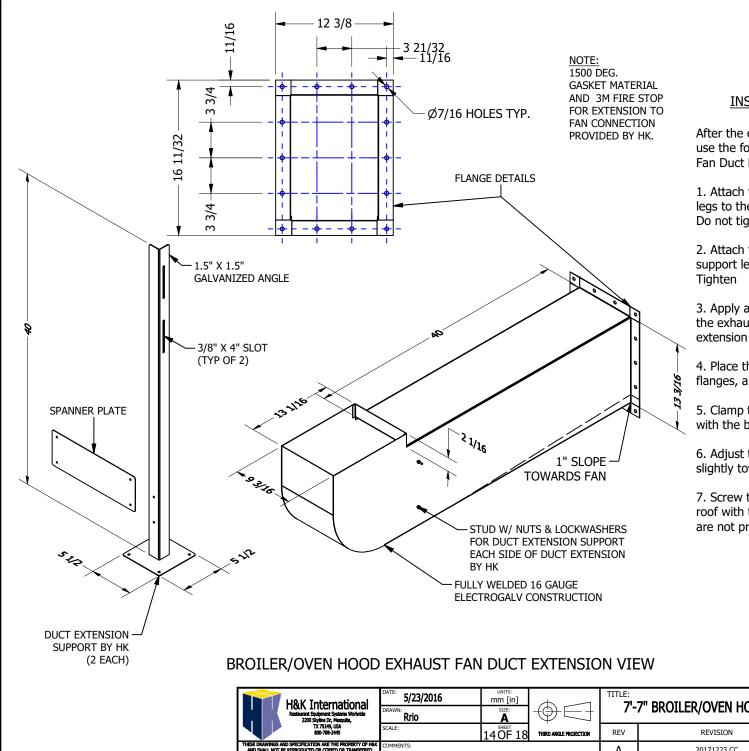






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INSTALLATION INSTRUCTIONS

After the exhaust fan is mounted on the curb, use the following instructions to install the Fan Duct Extension:

1. Attach the two fan discharge extension support leas to the duct extension with the nuts provided. Do not tighten.

2. Attach the spanner plate to the two duct extension support legs with the bolts and nuts provided.

3. Apply a 1/8" bead of 3M Fire Stop (provided) to the exhaust fan outlet flange and the fan discharge extension flange.

4. Place the 1500 degree gasket material on one of the flanges, allowing the 3M fire stop to hold it in place.

5. Clamp the two flanges together and bolt together with the bolts, washers, and nuts provided. Tighten

6. Adjust the support legs so the duct extension slopes slightly towards the fan and tighten the nuts.

7. Screw the duct extension support leg flanges to the roof with the appropriate size screws. These screws are not provided by HK.

H&K International	DATE: 5/23/2016	UNITS: mm [in]	\leftarrow	TITLE:			
Restaurant Equipment Systems Worlwide 2200 Skyline Dr, Mesquite,	Rrio	SIZE:	$\oplus = 1$	7'-7" BROILER/OVEN HOOD ROC STORES			Pring
800-788-2445	SCALE:	14 OF 18	THIRD ANGLE PROJECTION	REV	REVISION	DATE	
THESE DRAWINGS AND SPECIFICATION ARE THE PROPERTY OF HAK AND SHALL NOT BE REPRODUCED OR CORED OR TRANSFERED TO A THIRD PARTY WITHOUT THE WRITTEN PERMISSION OF HAK.				A	20171223 CC	7/18/2017	ITEM NO: M-52415-1-EM

	BK ROC HOOD/EX FAN/FIRE SYSTEM/HVAC CONTROL MATRIX										
ACTION	EX FAN	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						

H&K International	DATE: 5/23/2016	23/2016 UNITS: mm [in]				CTODEC				
Restaurant Equipment Systems Workvide 2200 Skyline Dr. Mesquite,	drawn: Rrio	SIZE:	\oplus	/-/	7" BROILER/OVEN HOOD ROC	STURES	Ping			
800-788-2445	SCALE:	15 OF 18	THIRD ANGLE PROJECTION	REV	REVISION	DATE				
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H&K INTERNATIONAL 2200 SKYLINE DRIVE MESQUITE, TEXAS 75149 1-800-788-2445 1-214-818-3500



FOR COMMERCIAL AND INSTITUTIONAL COOKING EQUIPMENT

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

MODEL NUMBER: 52415-1, HOOD LENGTH 7 FT - 7IN. USED ON BROILER/OVEN

SERIAL NUMBER 5371116-007 MANUFACTURING I.D. HKD MANUFACTURE DATE 06/03/15

SPACING BETWEEN LOWER EDGE OF THE HOOD AND APPLIANCE HOUSING (MAXIMUM, MINIMUM) / OVERHANG TO APPLIANCE HOUSING (SIDE , FRONT)

BROILER (RATED UP TO 100 kBTU/HR): MAXIMUM: 17 IN (432mm) SIDE: 12 IN (305mm) MINIMUM: 3 IN (127mm) FRONT: 6 IN (153mm)

OVEN (RATED UP TO 8 kW): MAXIMUM: 18 IN (457mm) SIDE: 1-1/2 IN (38mm) MINIMUM: 6 IN (178mm) FRONT: 3 IN (77mm)

MINIMUM EXHAUST AIRFLOW: 145 CFM/FT / TOTAL 1100 CFM (13.6 CU.M/MIN/M / TOTAL 31.1 CU.M/MIN)

FILTERS MUST BE IN PLACE: FLAMEGUARD, MODELS 202020 (X2) AND 202016 (X3), UL FILE #R10173 CLEARANCE TO COMBUSTIBLES 18" (457mm)



H&K INTERNATIONAL 2200 SKYLINE DRIVE MESQUITE, TEXAS 75149 1-800-788-2445 1-214-818-3500



POUR EQUIPEMENT COMMERCIAL ET INSTITUTIONNEL

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

No. DE MODELE: 52415-1, HOOD LENGTH 7 FT - 7IN. UTILISES SUR CHAIR / FOUR

NO. DE SERIE 5371116-006 NO DE FABRICATION. HKD DATE DE FABRICATION 06/03/15

ESPACEMENT ENTRE LE BORD INFERIEUR DE LAT HOTTE ET APPAREIL LOGEMENT (MAXIMUM, MINIMUM) / FAUX DE L'APPAREIL LOGEMENT (COTE, DEVANT)

CHAIR (NOMINAL 100 kBTU/HR): MAXIMUM: 17 IN (432mm) COTE: 12 IN (305mm) MINIMUM: 3 IN (76mm) DEVANT: 6 IN (153mm)

FOUR (NOMINAL 8 kW): MAXIMUM: 18 IN (457mm) COTE: 1-1/2 IN (38mm) MINIMUM: 6 IN (152mm) DEVANT: 3 IN (77mm)

DEBIT D'AIR MINIMUM: 145 CFM/FT / TOTAL 1100 CFM (13.5 CU.M/MIN/M / TOTAL 31.1 CU.M/MIN)

FILTRES OBLIGATOIRES EN PLACE: FLAMEGUARD, MODELE 202020 (X2) AND 202016 (X3), UL FILE #R10173 LIQUIDATION DE COMBUSTIBLES 18" (457mm)

H&K International Restaurant Equipment Systems Worlwide 2200 Styline Dr. Mesquite,	DRAWN: Rrio		TITLE: 7'- 2	7" BROILER/OVEN HOOD ROC	FREE		
800-788-2445	SCALE:	16 OF 18	THIRD ANGLE PROJECTION	REV	REVISION	DATE	
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	ITEM QTY	PART_NO	R	DESCRIPTION	МА	TERIAL
	NO. REQD.	_		(FS)!CONDUIT (FS) 1/2 FLEX, ST		
	2 2	E-10-9-1		RECEPT,HBL GF20LBULK 20A GFCI		
	2 2 3 22 FT			[]WIRE,12-BK-THHN STRND 600V		
			_	[]WIRE,12-WH-THHN STRND 600V		
	4 16 FT 5 22 FT			[]WIRE,12-WIPTHINK STRND 600V		
	6 6 FT	E-10-17		[]WIRE,10-BK-THHN STRND 600V		
	7 6 FT	E-10-17-1	-	[]WIRE,10-WH-THHN STRND 600V		
ALL WIRES RUN TO BREAKER PANEL	8 6 FT	E-10-17-2		[]WIRE,10-GR-THHN STRND 600V		
	9 6 FT	E-10-17-2		[]WIRE,10-RD-THHN STRND 600V		
PROVIDED BY CONTRACTOR	10 5	E-2-12		J-BOX (FS) 2-1/8 X 4 X 1-7/8		
\wedge	11 5	E-2-12-1		J-BOX, 4 X 4 X 1 1/4		
	12 5	E-2-5		!COVERPLATE(FS) BLANK,4X4 GALV#52C1		
	12 J 13 2	E-1-08		COVER PLATE, (FS) FOR GFCI S/S 97401		
ריין / #12 AWG WHITE	14 10	E-8-50		!CONNECTOR 1/2"FLEX ST #TB254		-
	14 10	2030	1- 1			
$1 - \Box + \frac{\#_{12} \text{ awg black}}{\#_{12} \text{ awg black}} = \Box + \frac{\#_{12} \text{ awg black}}{\#_{12} \text{ and } \oplus $						
G #12 AWG GREEN RECEPTACLE						
H12 AWG WHITE						
2. – L #12 AWG BLACK SPARE						
G #12 AWG GREEN RECEPTACLE						
M #10 AWG BLACK - M		г — ¬				
$3\Box + \frac{\#10 \text{ AWG RED}}{\#10 \text{ AWG RED}}$	ILER (DR NEICO	M	1PB 94		
3. – H 10 AWG RED G #10 AWG GREEN		DR	ΤΔ	NCLE		
			17	CO EE		
	NC)TES:				
	110		~ ~			
L #12 AWG WHITE		1 NEICO MPE	39	4 BROILER REQUIRES		
		208-240V,	7	30 AMP		
4 [] #12 AWG BLACK [] HOLDING CABINE	<u>-</u>					
#12 AWG GREEN L		NEMA IWIS	I	LOCK LG 30R		
G HIZ AWG GREEN LLD RECEPTACLE		2 DUKE BRO				
HIO AWG WHITE		SINGLE RE(СE	PTAC LE		
W #10 AWG BLACK				HOSPITAL GRADE		
5. – Li / #10 AWG RED RECEPTACLE		PROVIDED E	ΒY	CONTRACTOR		
			$\sim \sim$			
G #TO AWG GREEN		3 IF LOCAL C	-0	DE REQUIRES		
		G.F.I. PROT	FC	TION, THE PROTECTION		
				ROVIDED IN THE CIRCUIT		
<pre> V RECEPTACLES LAYOUT </pre>						
NLULFIAULES LAIUUI		BREAKER P	٩A	NEL BY THE ELECTRICIAN	•	
D	ATE: 5/23/2016	UNITS:		TITLE:		
H&K International	RAWN-		11	7'-7" BROILER/OVEN HOOD ROC	STORES	ARGER
Resourant Equipment Systems Workvide 2200 Skyline Dr. Mesquite,	Rrio		ΙL			
TX 75149, USA 800-768-2445	CALE:	17 OF 18 THIRD ANGLE PROJECTION	۹ľ	REV REVISION	DATE	
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20171223 CC

^{ITEM NO:} M-52415-1-EM

7/18/2017

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Contact Information for the Job Site Contractor

Manufactured by:

Overview

Typically the package provided by HK International 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

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

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 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 The Hood has been factory pre-piped for an Amerex fire suppression system. As an option, a complete installation of the fire system can be purchased from H&K. This includes all plans, permits, check out and certification. The local Amerex distributor will bring all 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

ſ	H&K International Restaurant Equipment Systems Workvide 2000 Styline Dr. Mesquite	DRAWN: Rrio		TITLE: 7'-	7" BROILER/OVEN HOOD ROC	ARE	
	800-788-2445	SCALE:	18 OF 18 THIRD ANGLE PROJECTION	REV	REVISION	DATE	
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