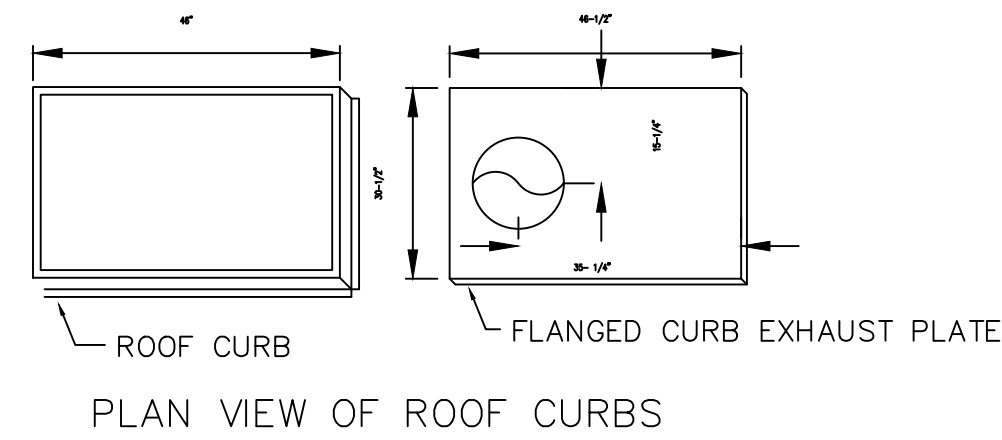
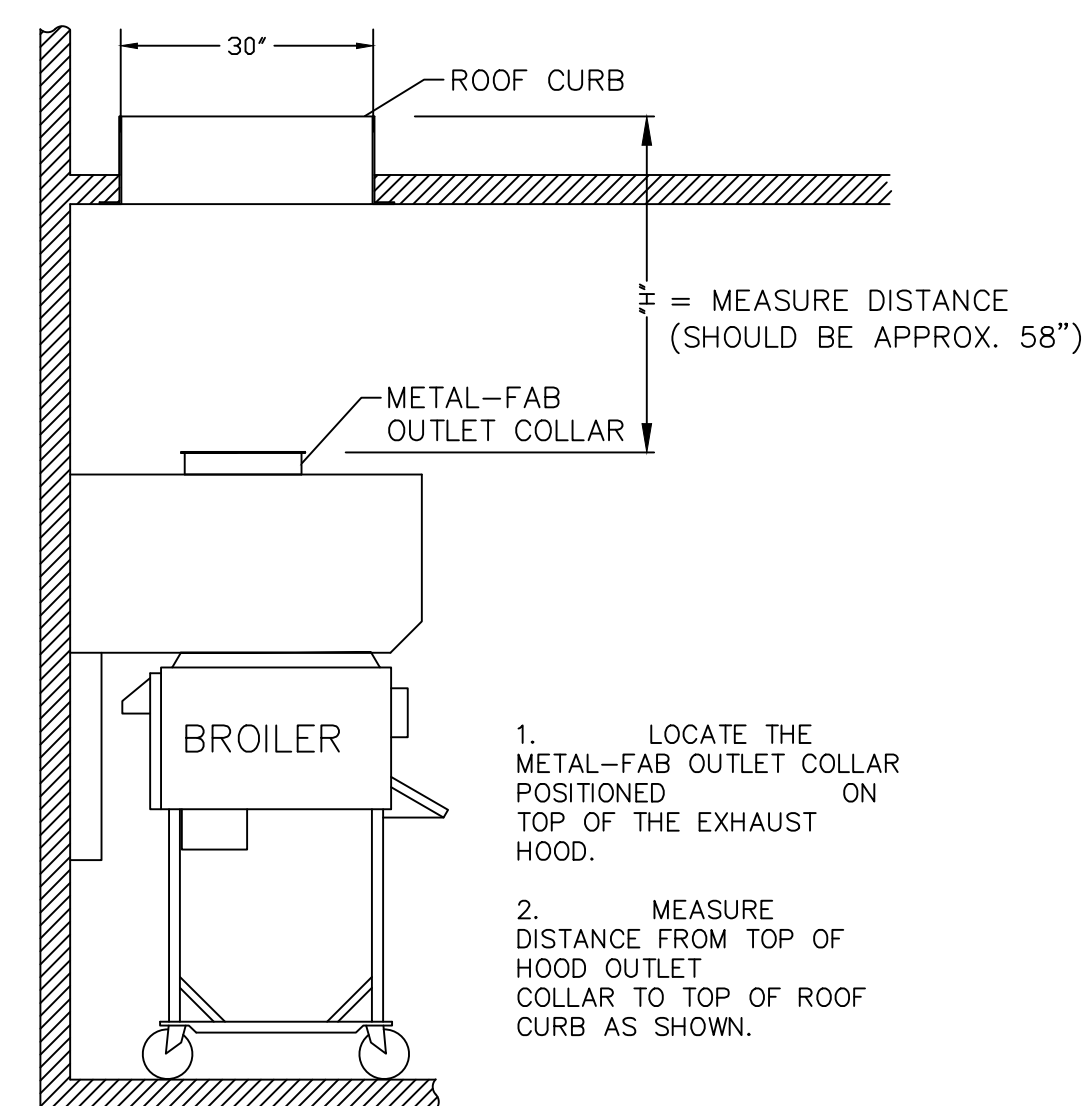


- COORDINATE WITH THE LATEST KITCHEN EQUIPMENT PLANS PRIOR TO INSTALLATION OF CURB. VERIFY WITH GENERAL CONTRACTOR.
- MARK AND PLUMBBOB THE LOCATION OF THE ROUND OPENING FROM FLOOR TO DECK.
- PLACE CURB OVER OPENING BY USING DIMENSION GIVEN BELOW.
- WHEN GREASE FLANGE ARRIVES PLACE ON CURB WITH ROUND OVER OPENING IN DECK.

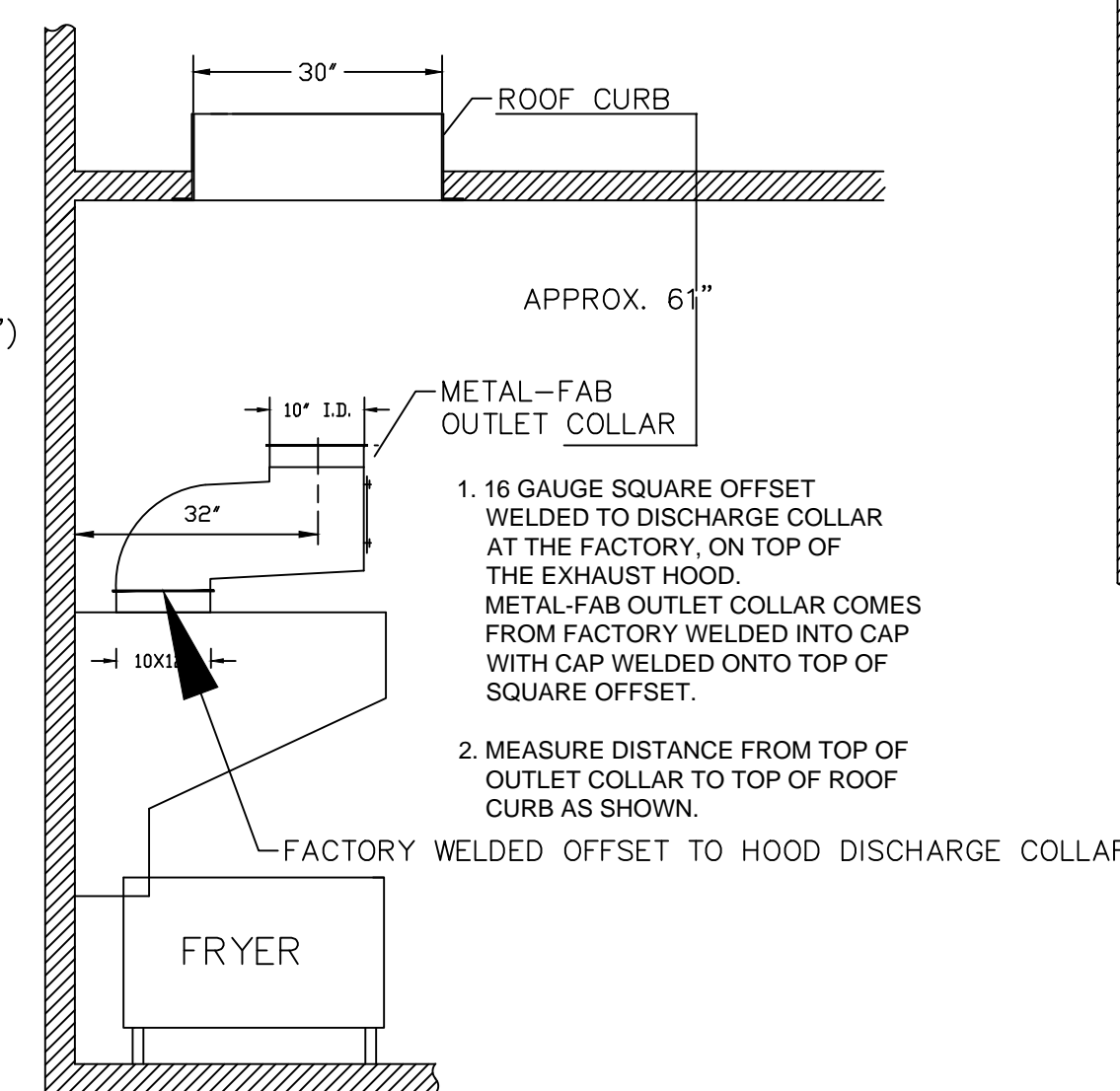
HVAC CONTRACTOR SHALL NOT DISASSEMBLE THE EXHAUST FAN TO RECONFIGURE THE EXHAUST DISCHARGE



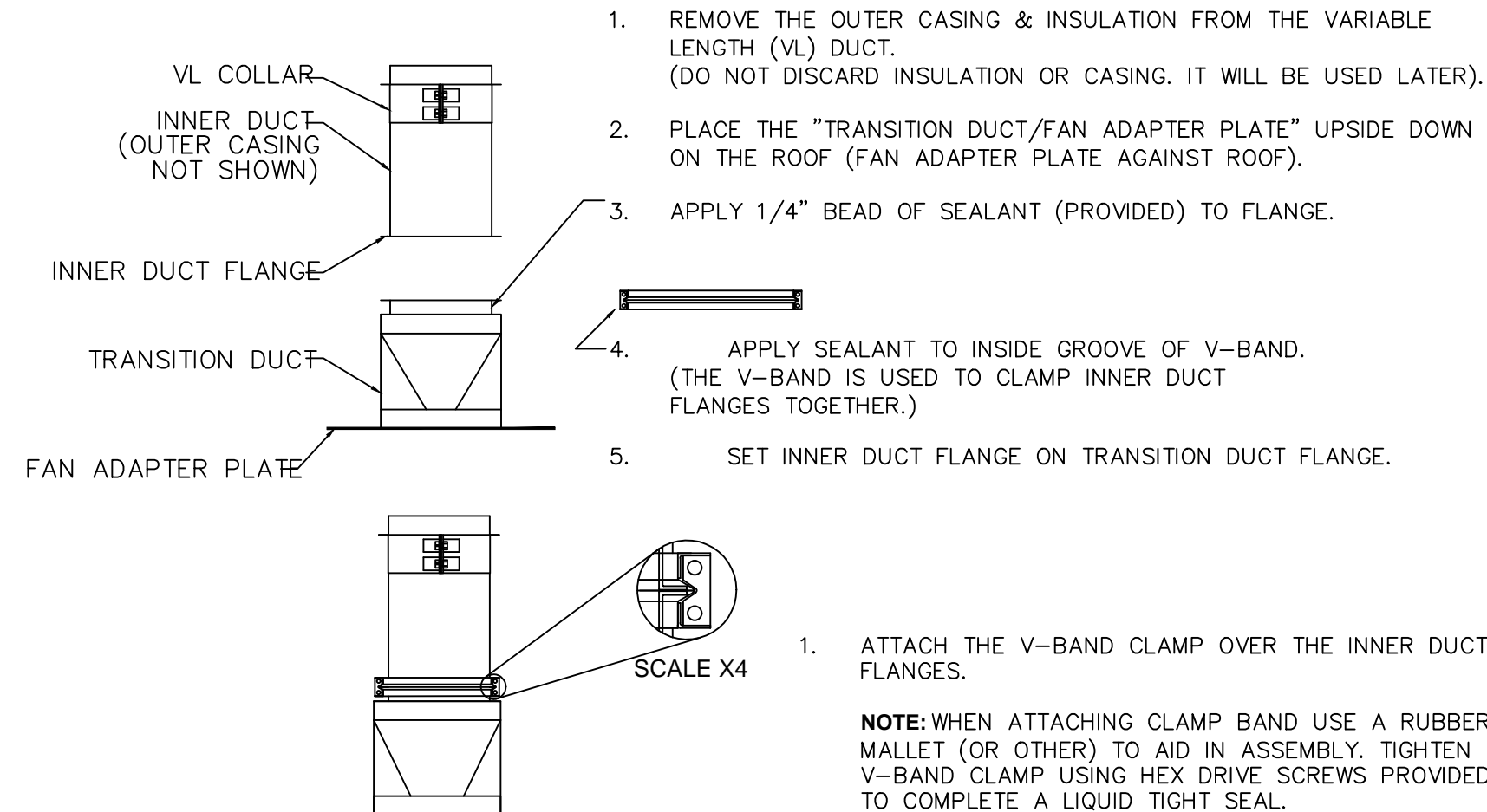
STEP-2 BROILER HOOD



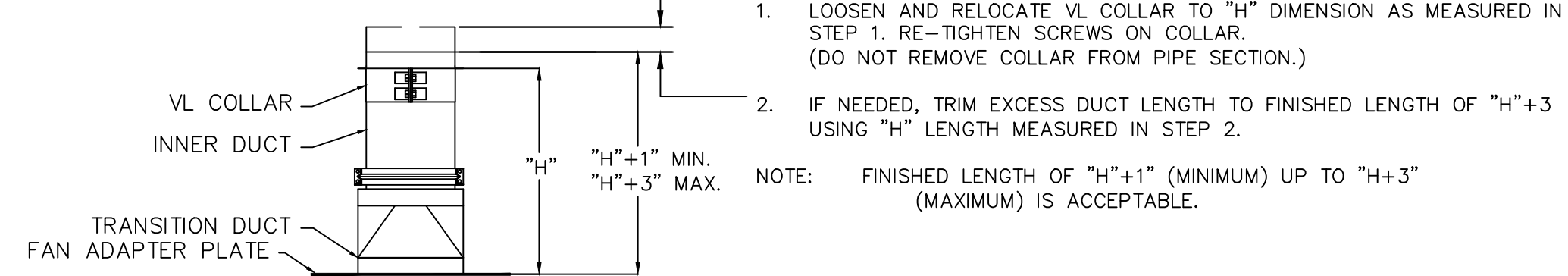
STEP-2 (FRYER HOOD)



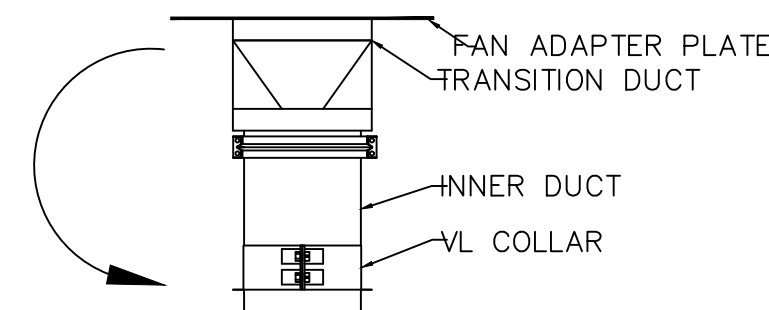
STEP-3



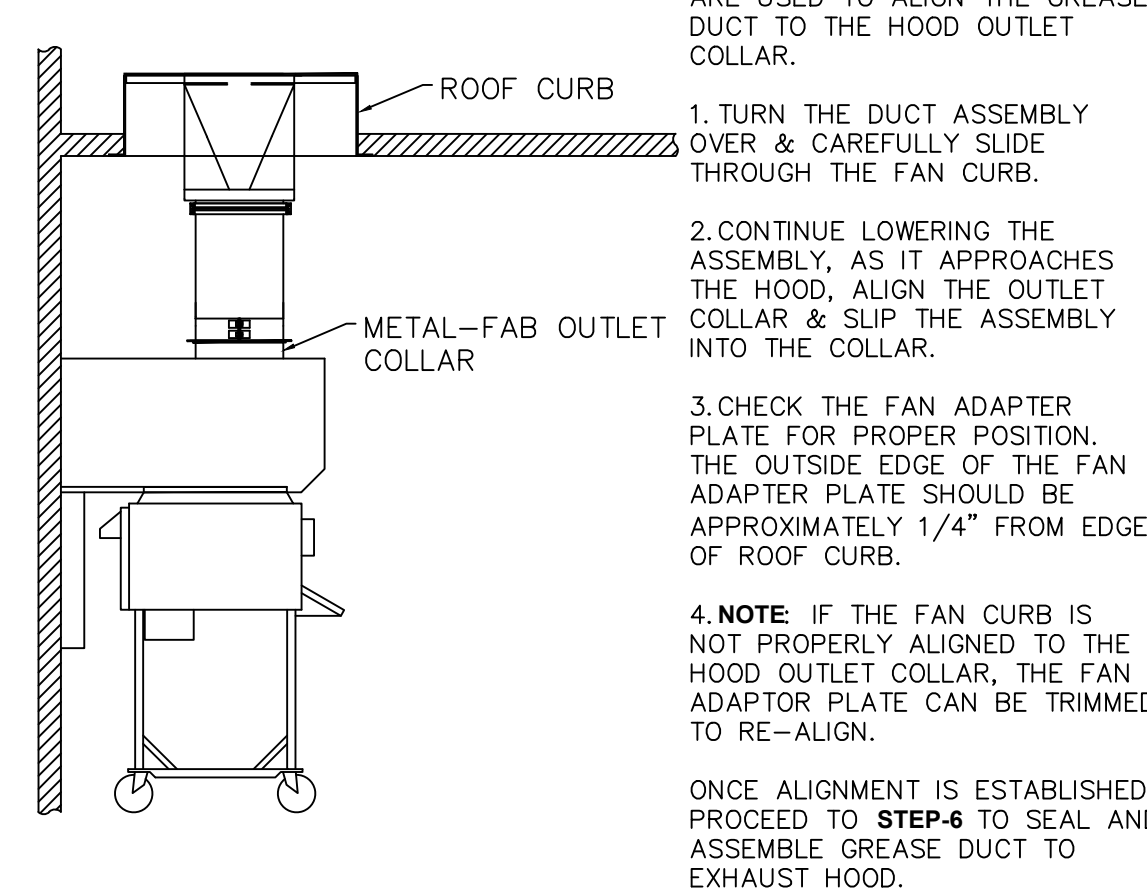
STEP-4



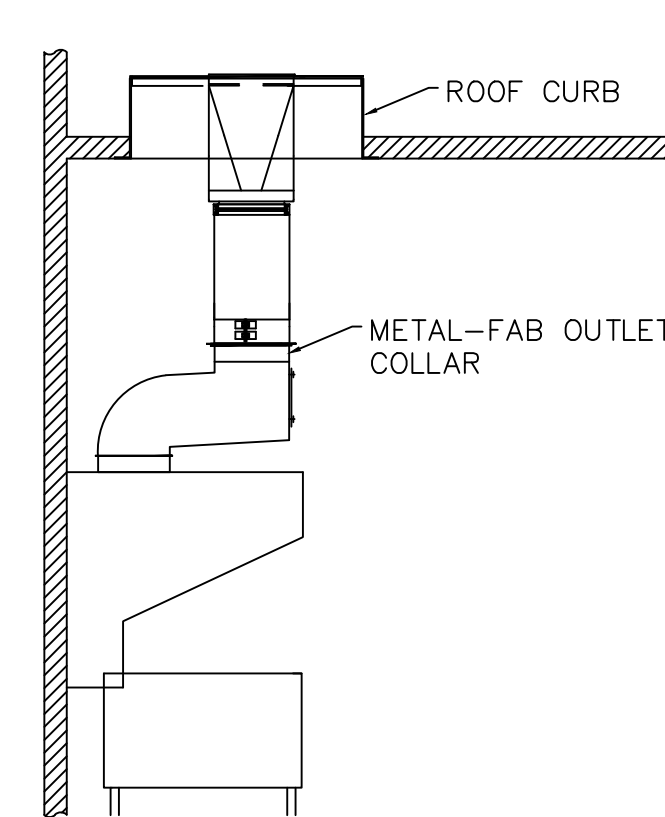
STEP-4b Rotate duct 180°



STEP-5 (BROILER)

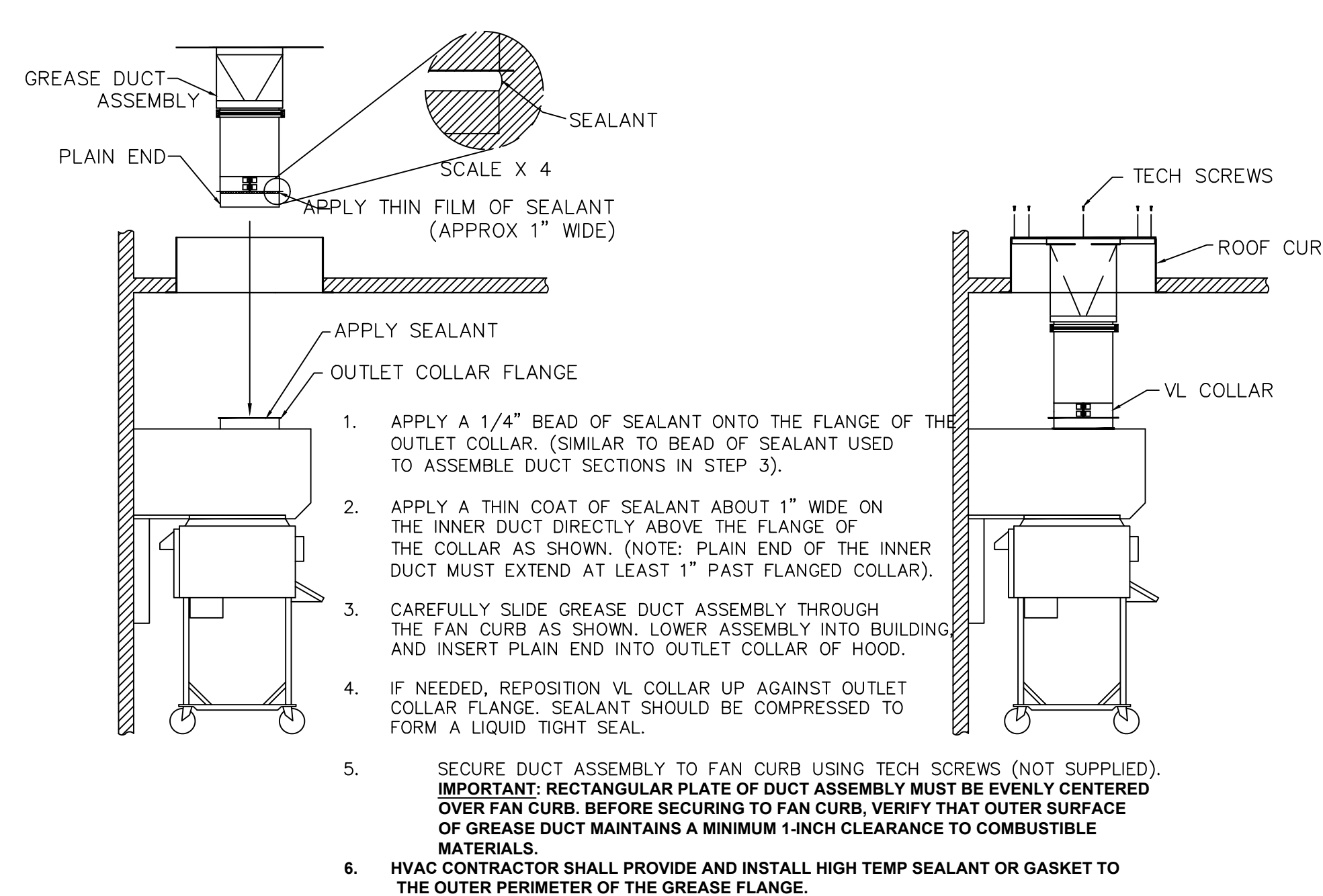


STEP-5 (FRYER)



NOTE: ALL REMAINING INSTRUCTIONS PERTAIN TO BOTH BROILER EXHAUST HOOD AND FRYER EXHAUST HOOD, AS IN STEP-5.

STEP-6



HVAC SYSTEM

N-C-A

CONSULTANTS / GROUP

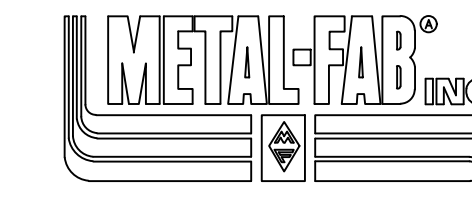
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FOR SITE-SPECIFIC DESIGN, ARCHITECTS EMAIL REFLECTED CEILING PLAN, ELEVATIONS, KITCHEN PLANS, FLOOR PLAN, SITE PLAN, EXTERIOR ELEVATIONS, AND ROOF STRUCTURAL PLAN TO DESIGN@NCACONSULTANTS.COM

TO CONTACT THE NCA CONSULTANTS BY PHONE, CALL TOLL-FREE (877) 530-0078.

DATE: 12-07-18
DESCRIPTION: 12-07-18 PROTOTYPE USE ONLY
NOT FOR CONSTRUCTION



IPIC-3G Factory-Built Grease Duct Installation Instructions Specific for Burger King Restaurant Installation (Forward Discharge Assembly)

Note: These instructions have been developed in coordination for use with kitchen exhaust hood manufactured by Gaylord, H&K, and Franke.

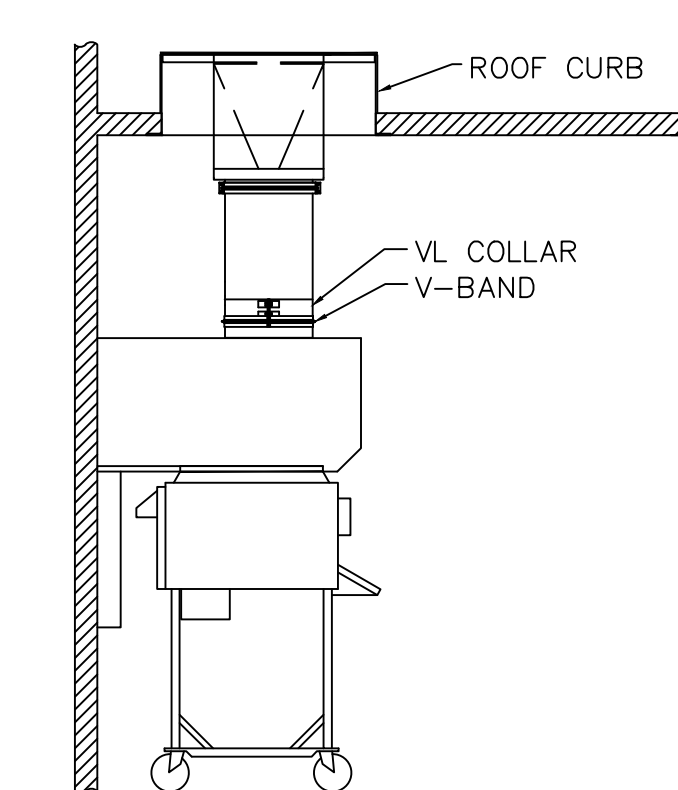
GENERAL INFORMATION

Metal-Fab Model IPIC-3G grease duct is "Listed" by Underwriters Laboratories for kitchen exhaust duct applications for continuous operations at 500°F and intermittent operation at 2000°F. IPIC-3G is further "Classified" by Underwriters Laboratories as equivalent to a 2-hr. fire rated grease duct enclosure as per UL 2221 test standard and listed for Zero inch clearance to combustibles for sizes up to and including 24-inch inside diameter.

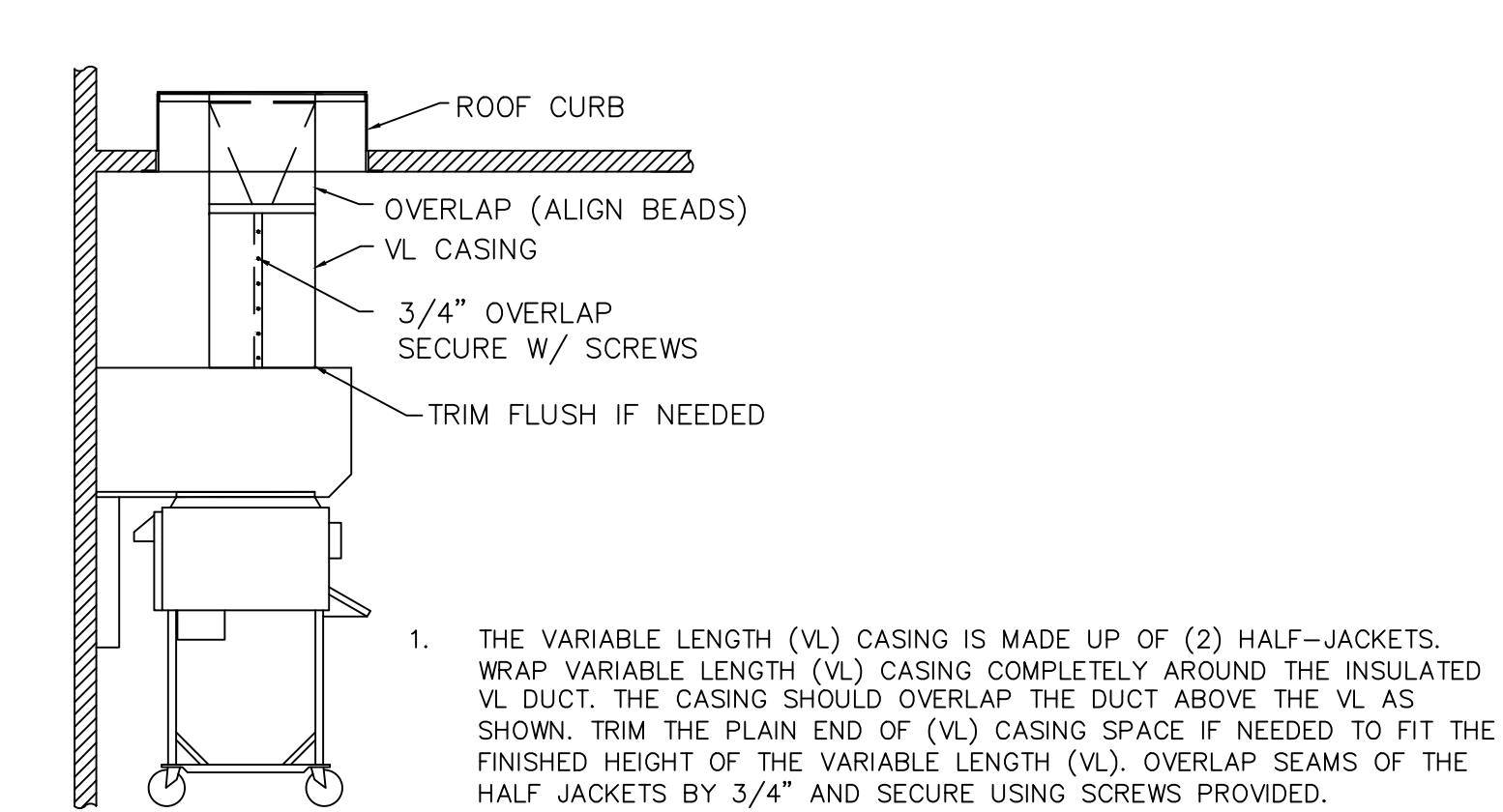
Warning: During this installation, field application of factory-supplied insulation must be installed at joints and on Variable Length / Adjustable Length components. Do not substitute insulation with other makes or brands. Upon completion of installation, 2 layers of 1.5-inch insulation (supplied by manufacturer) must be applied directly around the inner duct as described in these instructions in order to maintain the Zero-inch clearance to combustibles rating as per the manufacturer's UL listing.

FOR QUESTIONS CALL METAL-FAB @ 1-800-835-2830 X 4165

STEP-7



STEP-8



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Issued:	Date:
A BKC Approval	10/29/2021
B Permit Set	1/21/2022
C Bid Set	1/24/2022
D Construction Set	3/14/2022
E	

Revisions:	Date:
1	
2	
3	
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6	
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Burger King Inc.
Store #
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Pennsburg, PA 18073
Montgomery County
Project Name & Location:

Broiler-Oven Hood Drawings	
Project No.	Drawing No.
21-0327	M-3
Date: 11/8/2021	Scale: As Noted
Type: ROC-2502T	
Drawn By: NPM	