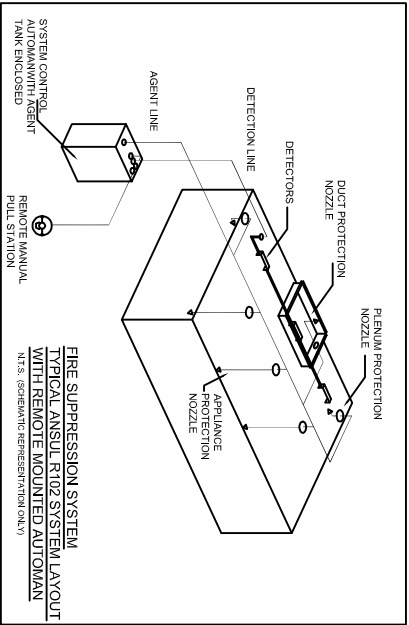
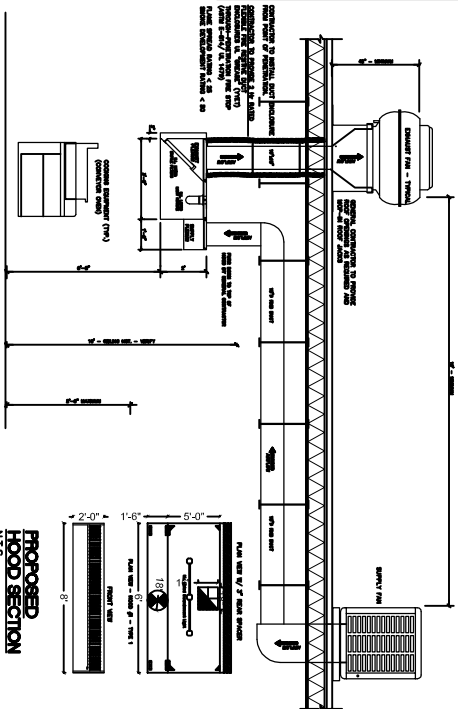
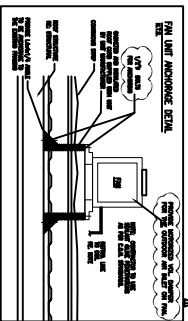


FAN SCHEDULE					
UNIT NUMBER	EF-1	EF-2	EF-3	EF-4	EF-5
AREA SERVED (ROOMS)	REST- ROOM	REST- ROOM	KITCHEN HOOD	KITCHEN SUPPLY FAN	KITCHEN EXHAUST FAN
MANUFACTURER	GREENHECK	GREENHECK	DAVITON	GREENHECK	GREENHECK
MODEL NUMBER	G-095-E	G-095-E	4HX96	RSF-100	RSF-100
CFM	50	50	4,800	3,840	3,840
STATIC PRESSURE	.1"	.1"	.25"	.25"	.25"
FAN H.P.	1/30	1/30	3/4	1/2	1/2
DRIVE	DIRECT	DIRECT	DIRECT	BELT	BELT
RPM	1050	1050	1060	807	807
ELECTRICAL SERVICE	120/1/60	120/1/60	115/1/60	240/1/60	240/1/60
ROOF OPENING REQ'D.	12.5x12.5	12.5x12.5	19x19	17x17	17x17
DUCT SIZE	10x10	10x10	16"x18"	180"	180"
DUCT VELOCITY	—	—	—	—	—

ALTERNATE FAN MANUFACTURERS:
GREENHECK FAN CORP.
PENN V. CORP.

[illegible]

KITCHEN HOOD NOTE: APPROVED FIRE-EXTINGUISHING SYSTEMS SHALL BE PROVIDED FOR THE PROTECTION OF COMMERCIAL FOOD HEAT PROCESSING EQUIPMENT. AUTOMATIC FIRE-EXTINGUISHING SYSTEM SHALL BE INTERCONNECTED TO THE FUEL OR ENERGY SOURCE FOR THE COOKING EQUIPMENT AND ARRANGED TO AUTOMATICALLY SHUT OFF EQUIPMENT UNDER THE HOOD WHEN THE SYSTEM IS ACTIVATED. SHUTOFF VALVES OR SWITCHES SHALL BE OF A TYPE THAT REQUIRES MANUAL OPERATION TO RESET.



CONTRACTOR TO ENSURE PIPING IS
THERMALLY INSULATED IN ACCORDANCE
WITH TABLE 6.8.3 H.C.E.C.C.

$$1/4'' = 1' - 0''$$