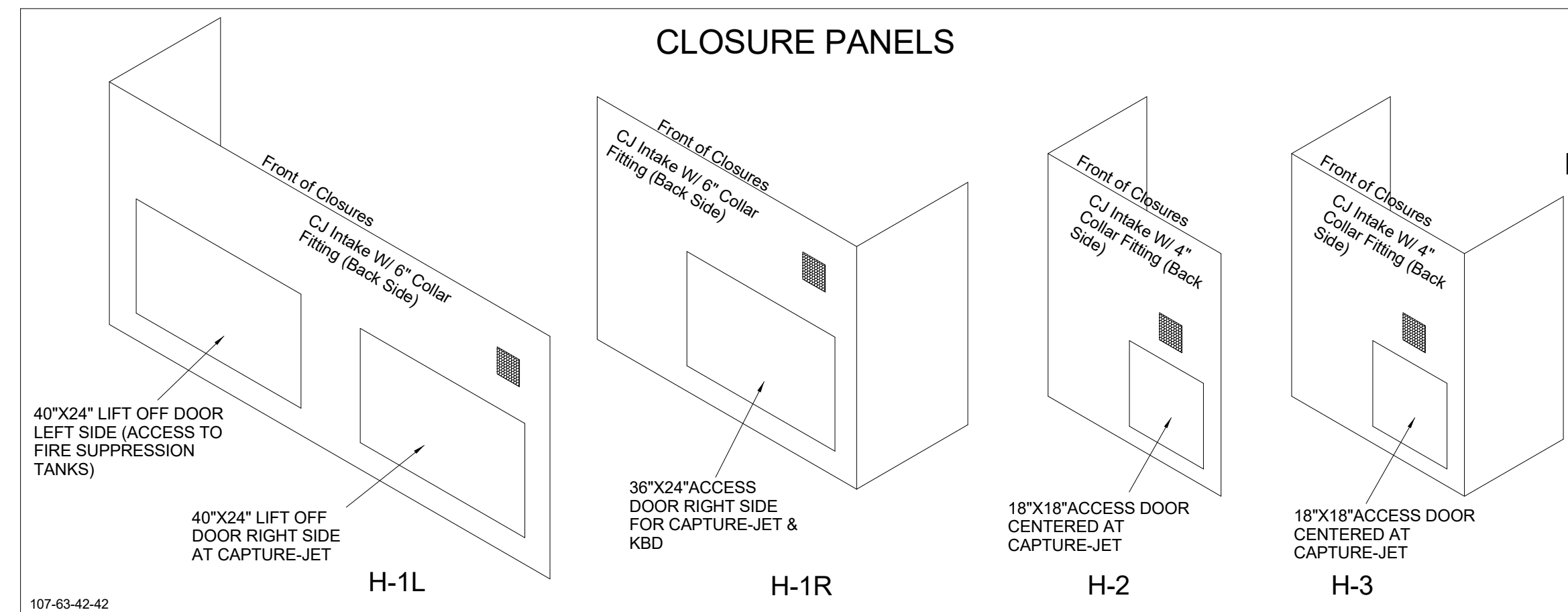


HOOD MODEL	HOOD NUMBER	EXHAUST COLLAR			EXHAUST AIR INFORMATION			CAPTURE AIR INFORMATION		S.S. KSA FILTERS		CEILING CLOSURES				KBD DAMPER	K FACTOR (CFM = K FACTOR * √DP)	MATERIAL	
		QTY	LENGTH	WIDTH	CFM	TAB	SP	CFM	SP	FULL	HALF	LED LIGHTS	QTY	CLOSURE HEIGHT	CEILING HEIGHT				HOOD WEIGHT
KVL-2-IC	H-1L	1	14"	8"	1204	0.13"	0.22"	80	0.30"	5	-	3	2	51"	122"	669 LBS	*	3365	EXPOSED SURFACES 18 GA. S.S.
KVL-2-IC	H-1R	1	8"	8"	709	0.13"	0.23"	47	0.30"	3	-	2	2			394 LBS		1959	
KVL-C-IC	H-2	1	8"	8"	701	0.30"	0.39"	30	0.29"	2	-	1	2			245 LBS		1291	
KVL-C-IC	H-3	1	8"	8"	701	0.30"	0.39"	30	0.29"	2	-	1	3			245 LBS		1291	

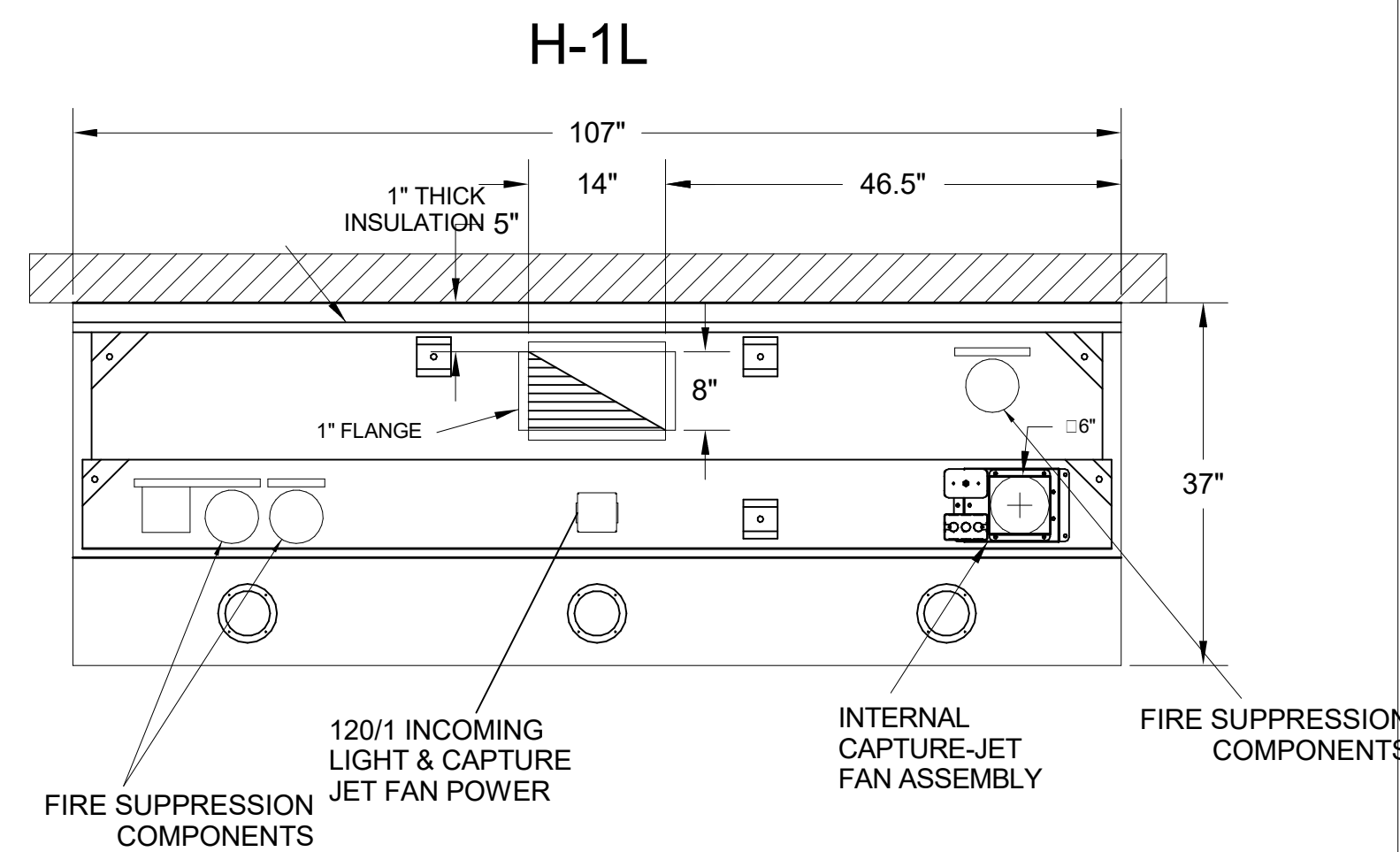
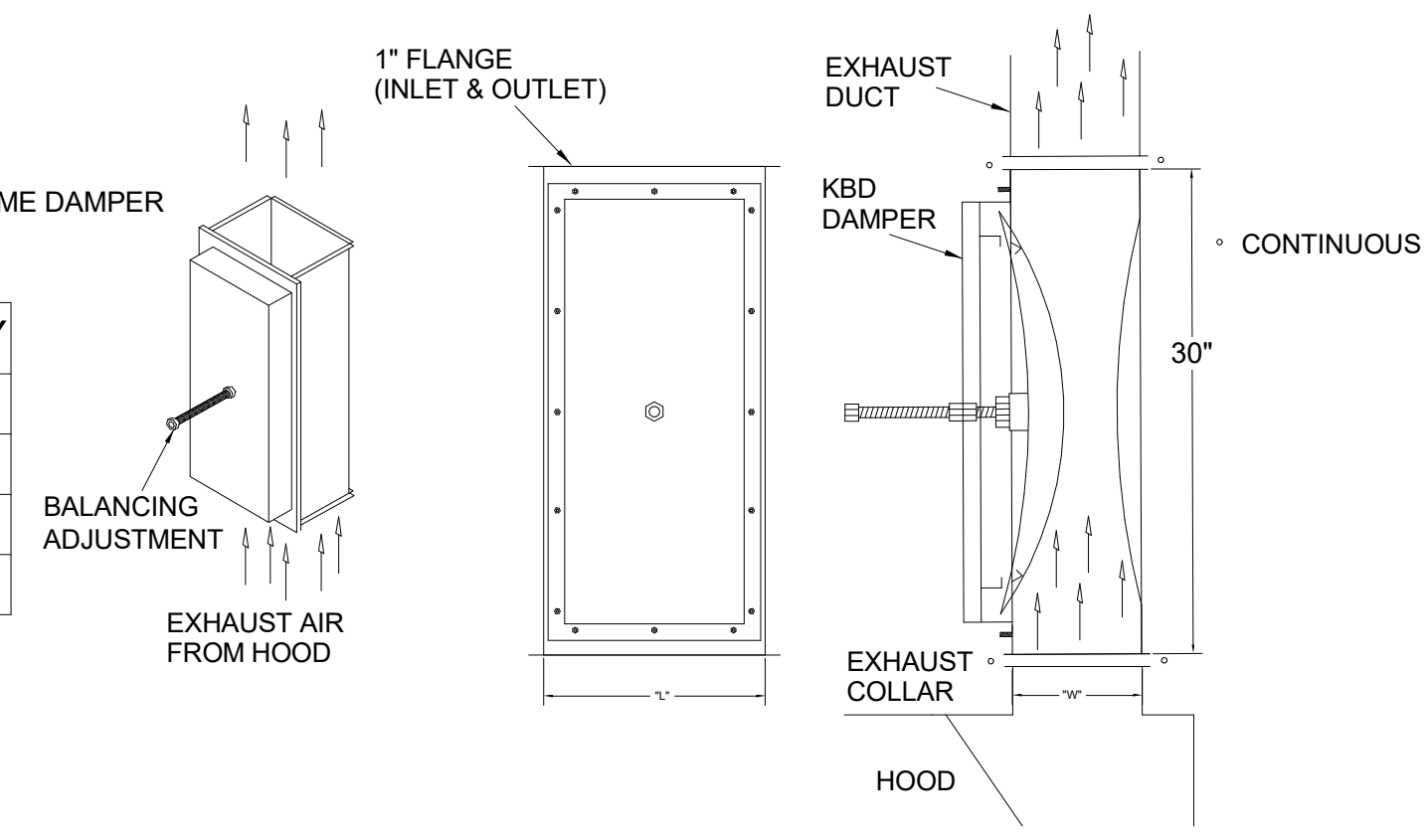
**FOR REFERENCE ONLY**



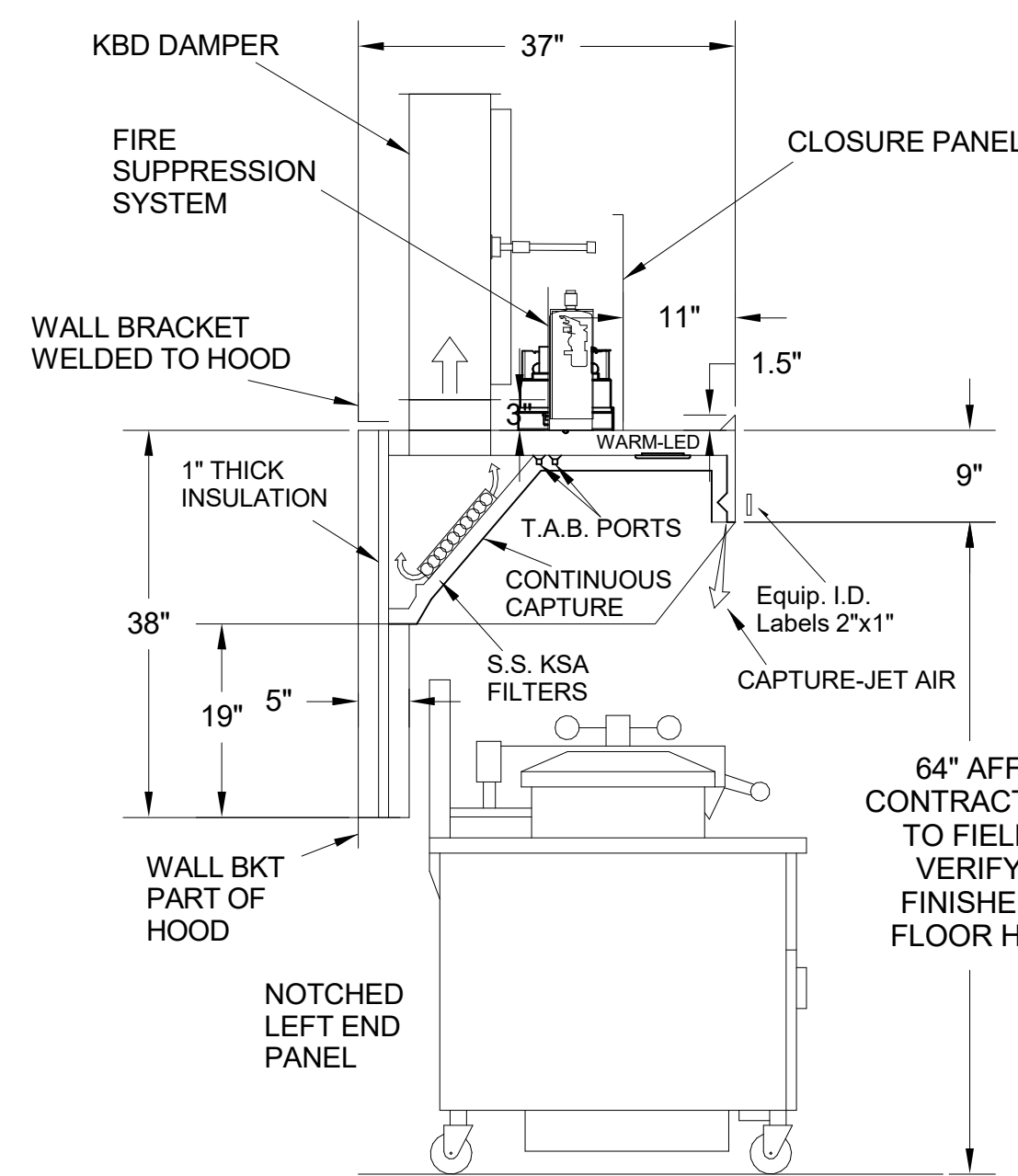
**MODEL:KBD  
CALIBRATED  
KITCHEN BALANCING DAMPER**

TAG	"L"	"W"	QUANTITY
H-1L	14"	8"	1
H-1R	8"	8"	1
H-2	8"	8"	1
H-3	8"	8"	1

MATERIAL: FRAME - 16GA CONT. GALV.  
ADJUSTABLE PANEL 18GA S.S.

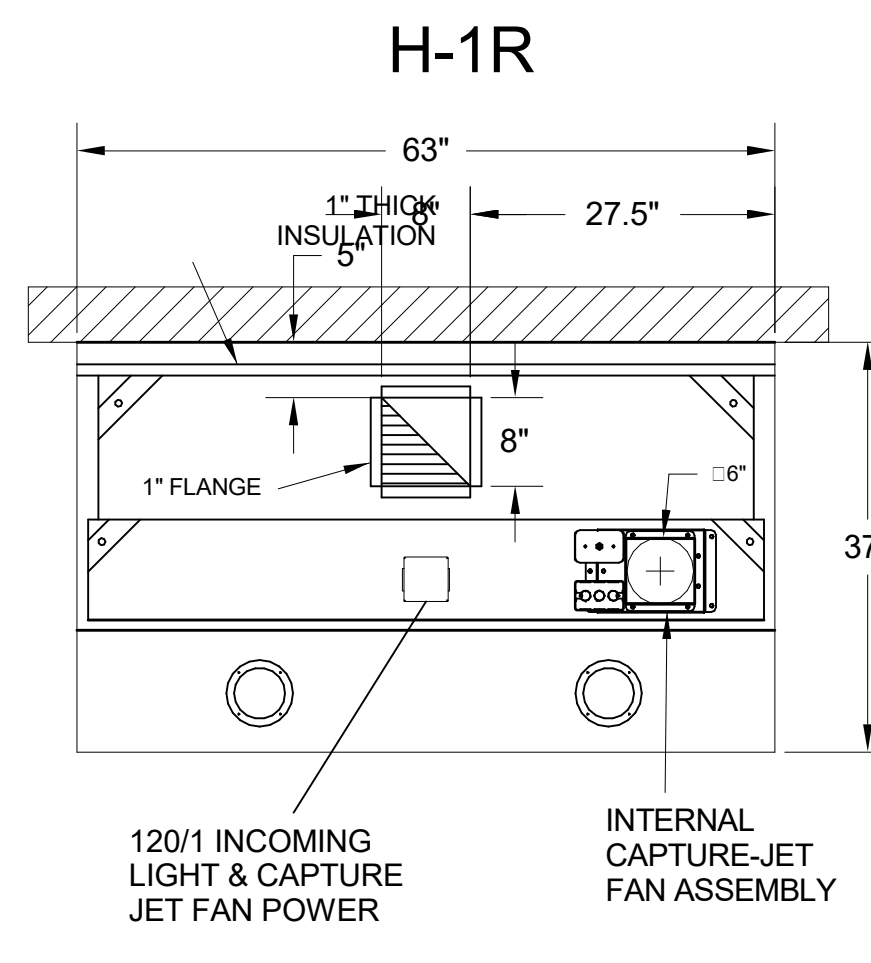
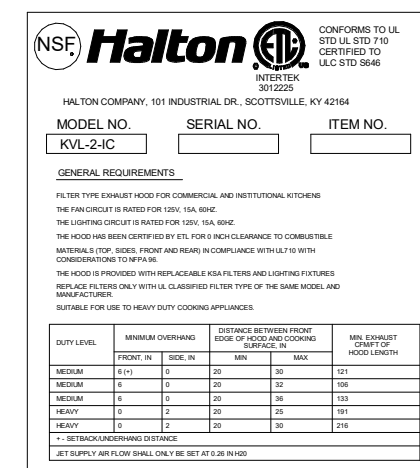


PLAN VIEW

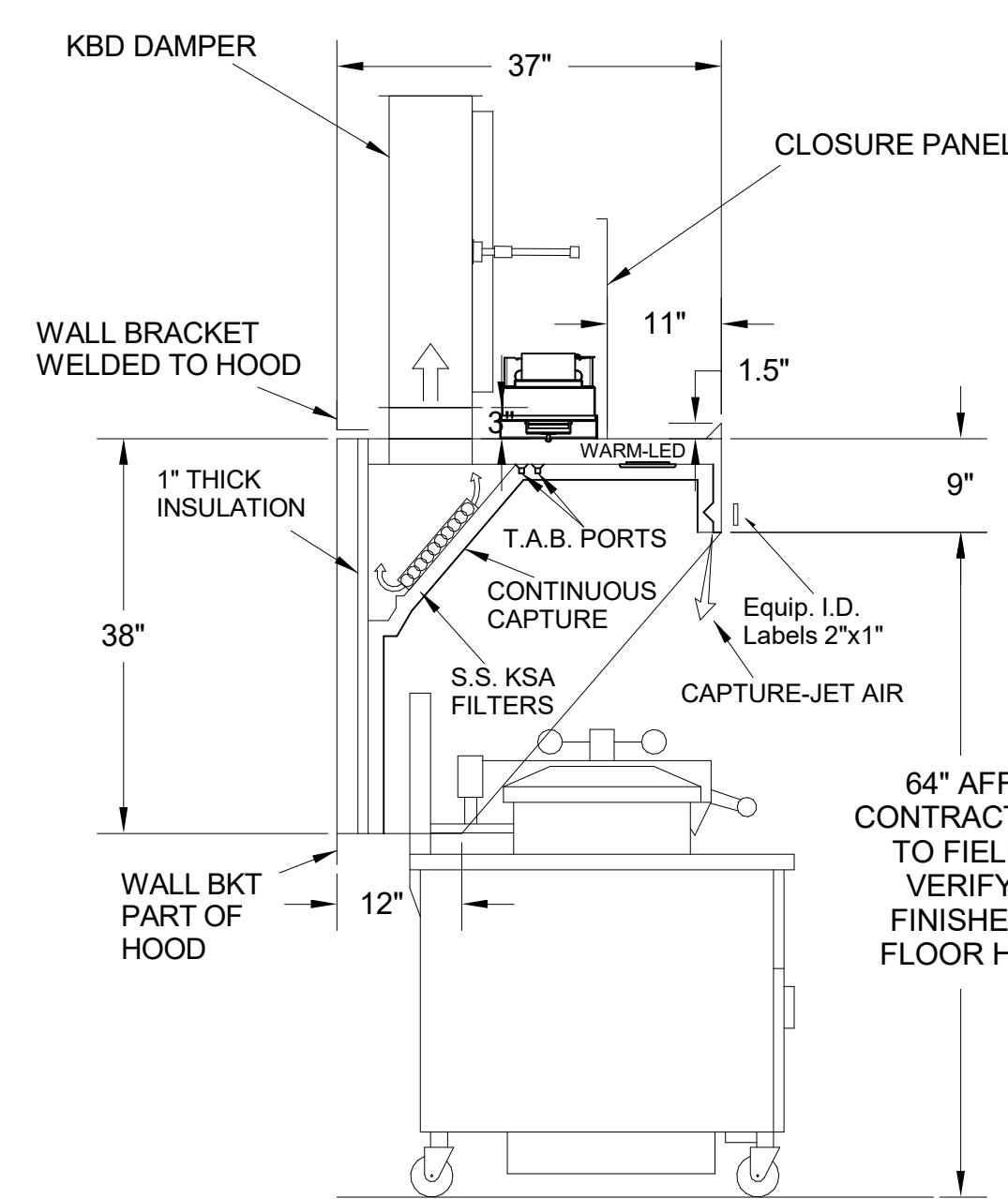


H-1L SECTION VIEW

- CEILING CLOSURE RECESSED 11" FROM FRONT TO CREATE SHELF
- FRONT CLOSURE PANEL WITH 40"x24" LIFT OUT DOOR LEFT SIDE (ACCESS TO FIRE SUPPRESSION)
- 40"x24" LIFT DOOR RIGHT SIDE AT CAPTURE-JET WITH FRONT CJ INTAKE
- CONTINUOUS CAPTURE INTERNAL RIGHT END CUTOUT
- 3" REAR STAND-OFF TO HAVE 1" THICK INSULATION
- NOTCHED LEFT END PANEL
- EQUIPMENT COVERED:  
(4) PRESSURE FRYERS  
(2) GRILLS
- ANSUL WEIGHT = 286 LBS
- AMEREX WEIGHT = 264 LBS

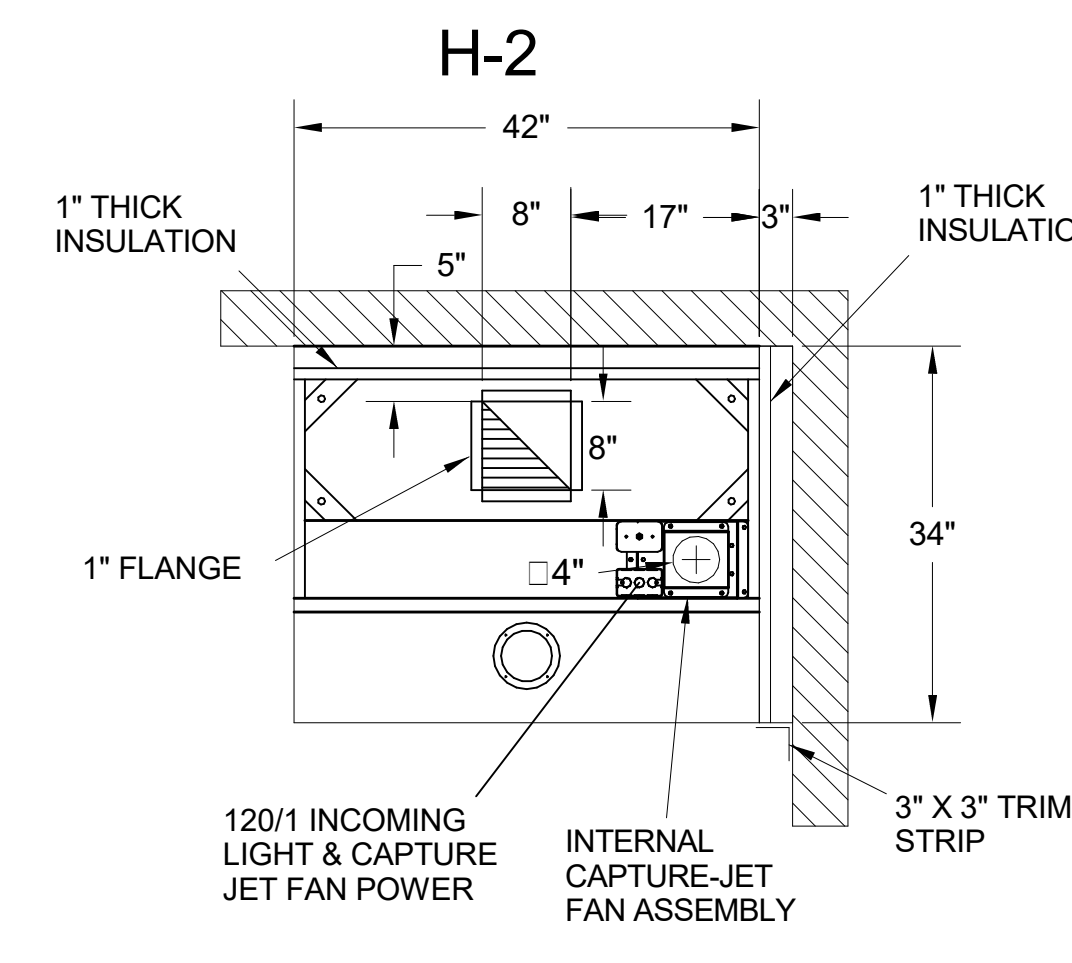
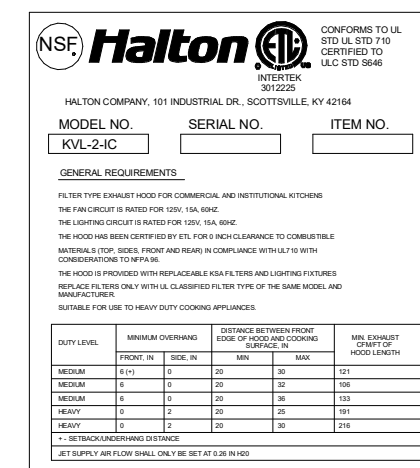


PLAN VIEW

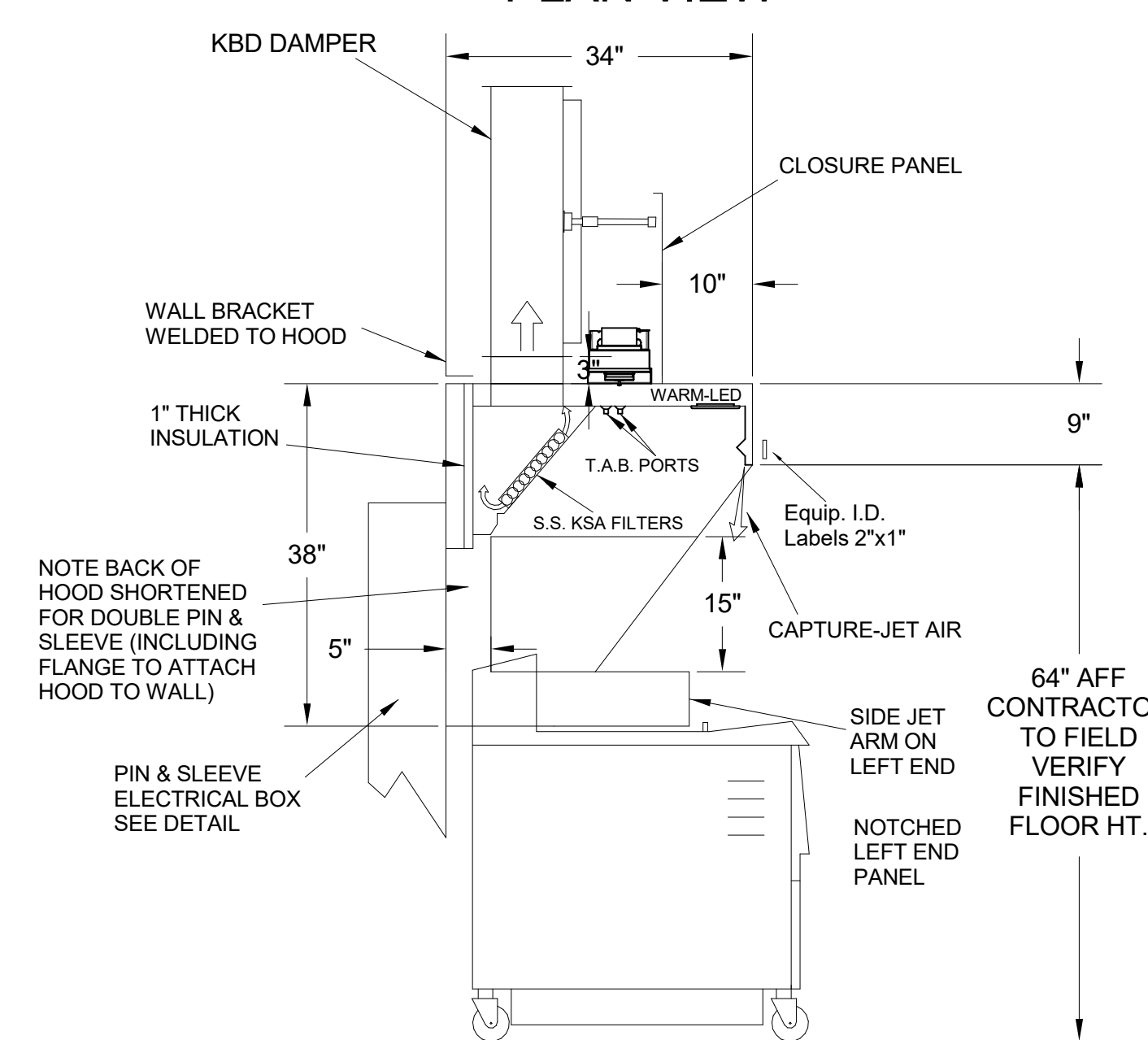


H-1R SECTION VIEW

- CEILING CLOSURE RECESSED 11" FROM FRONT TO CREATE SHELF
- 36"x24" ACCESS DOOR RIGHT SIDE FOR ACCESS TO CAPTURE-JET WITH FRONT CJ INTAKE & KBD
- CONTINUOUS CAPTURE INTERNAL LEFT END CUTOUT
- 3" REAR STAND-OFF TO HAVE 1" THICK INSULATION
- EQUIPMENT COVERED:  
(3) PRESSURE FRYERS

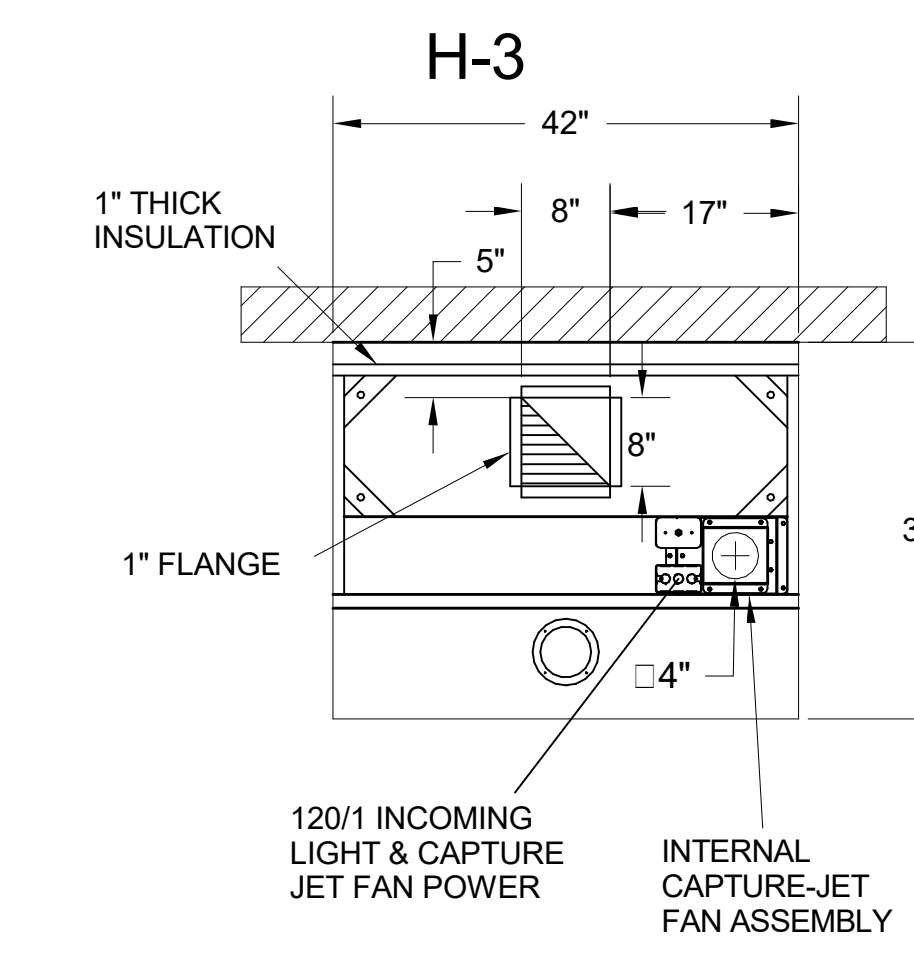
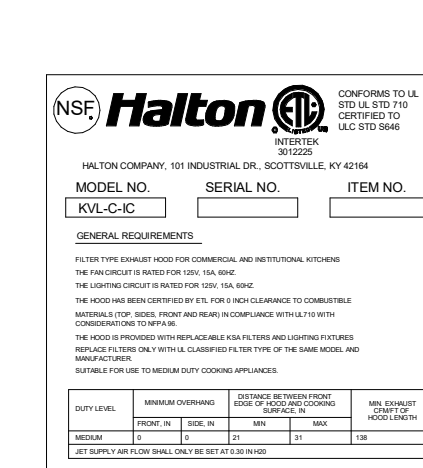


PLAN VIEW

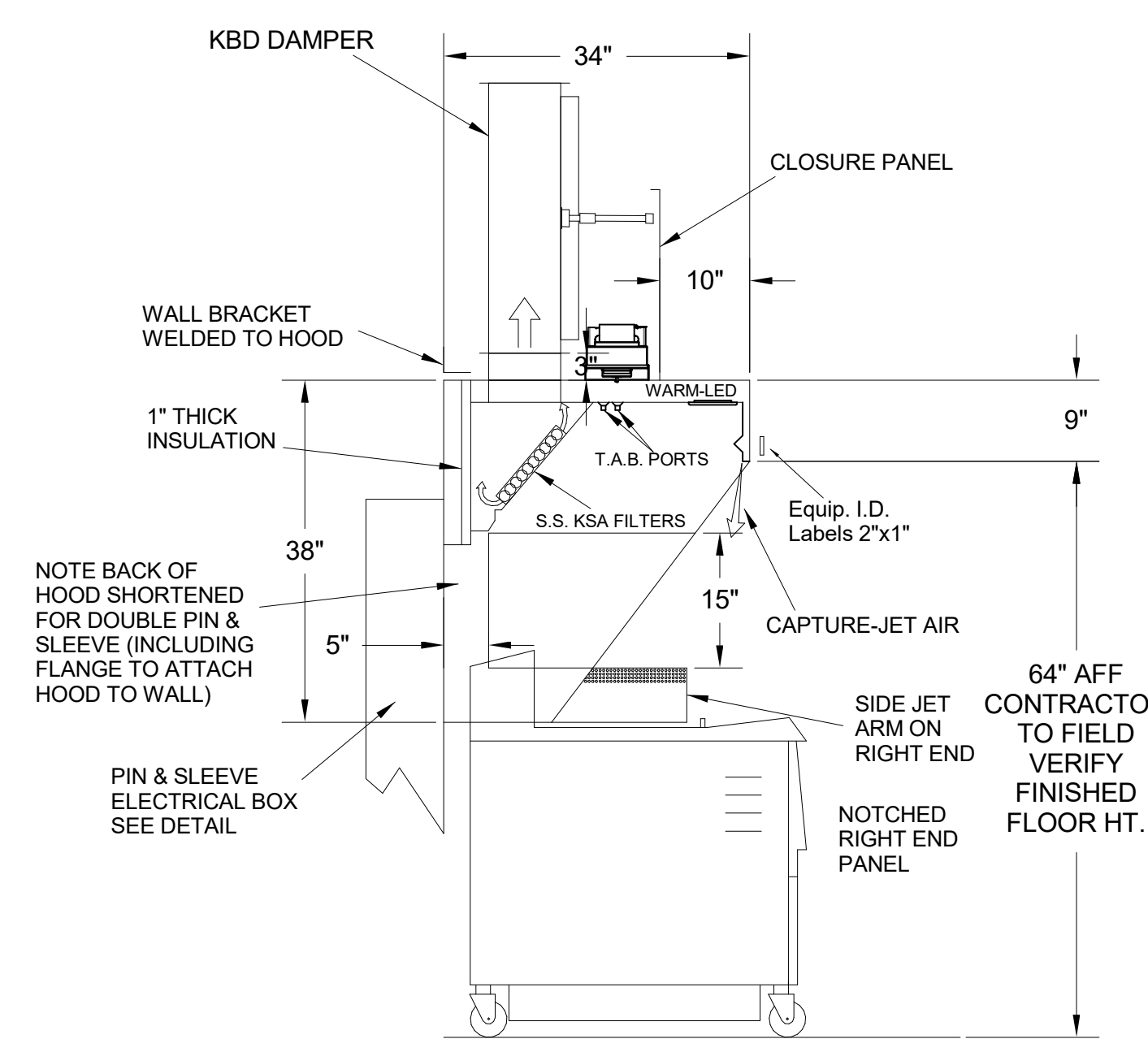


H-2 SECTION VIEW

- CEILING CLOSURE RECESSED 10" FROM FRONT TO CREATE SHELF
- 18"x18" ACCESS DOOR CENTERED AT CAPTURE-JET WITH FRONT CJ INTAKE
- NOTCHED LEFT END PANEL
- DOUBLE RECEPTACLE PIN & SLEEVE
- 3"x3" TRIM STRIP FOR STANDOFF ON RIGHT END
- 3" SIDE & REAR STAND-OFF TO HAVE 1" THICK INSULATION
- EQUIPMENT COVERED:  
(2) FRYERS

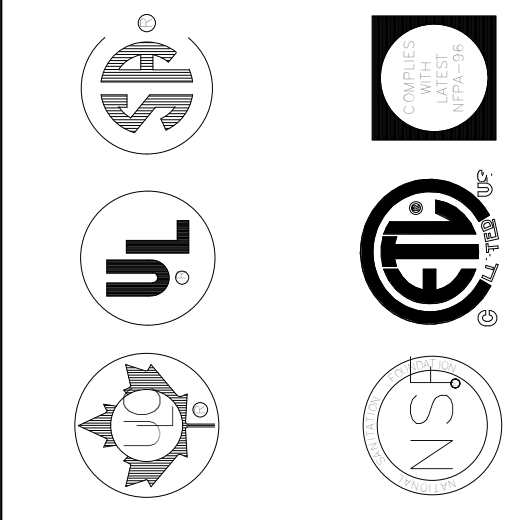


PLAN VIEW



H-3 SECTION VIEW

- CEILING CLOSURE RECESSED 10" FROM FRONT TO CREATE SHELF
- 18"x18" ACCESS DOOR CENTERED AT CAPTURE-JET WITH FRONT CJ INTAKE
- NOTCHED RIGHT END PANEL
- DOUBLE RECEPTACLE PIN & SLEEVE
- 3" REAR STAND-OFF TO HAVE 1" THICK INSULATION
- EQUIPMENT COVERED:  
(2) FRYERS



MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY. BELOW WEBSITE: WWW.HALTONCOMPANY.COM

DATE	BY	REVISION DESCRIPTION

HALTON CO. (CANADA)  
1021 BREVIK PLACE  
MISSISSAUGA, ON L4W 3R7  
1-905-624-0301

HALTON CO. (USA)  
101 INDUSTRIAL DRIVE  
SCOTTSDALE, AZ 85264  
1-270-237-5600

PROJECT: **CHICK-FL-A**

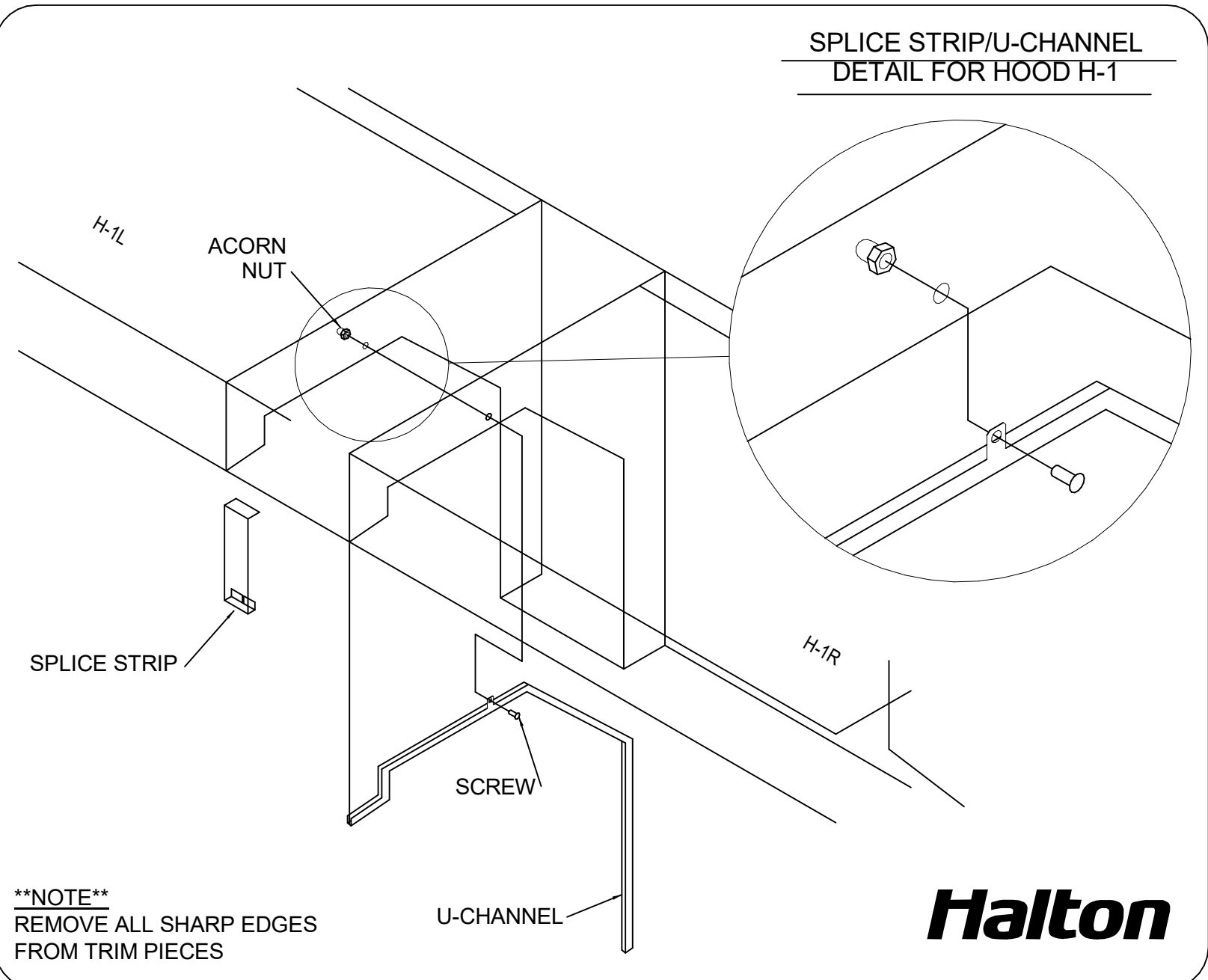
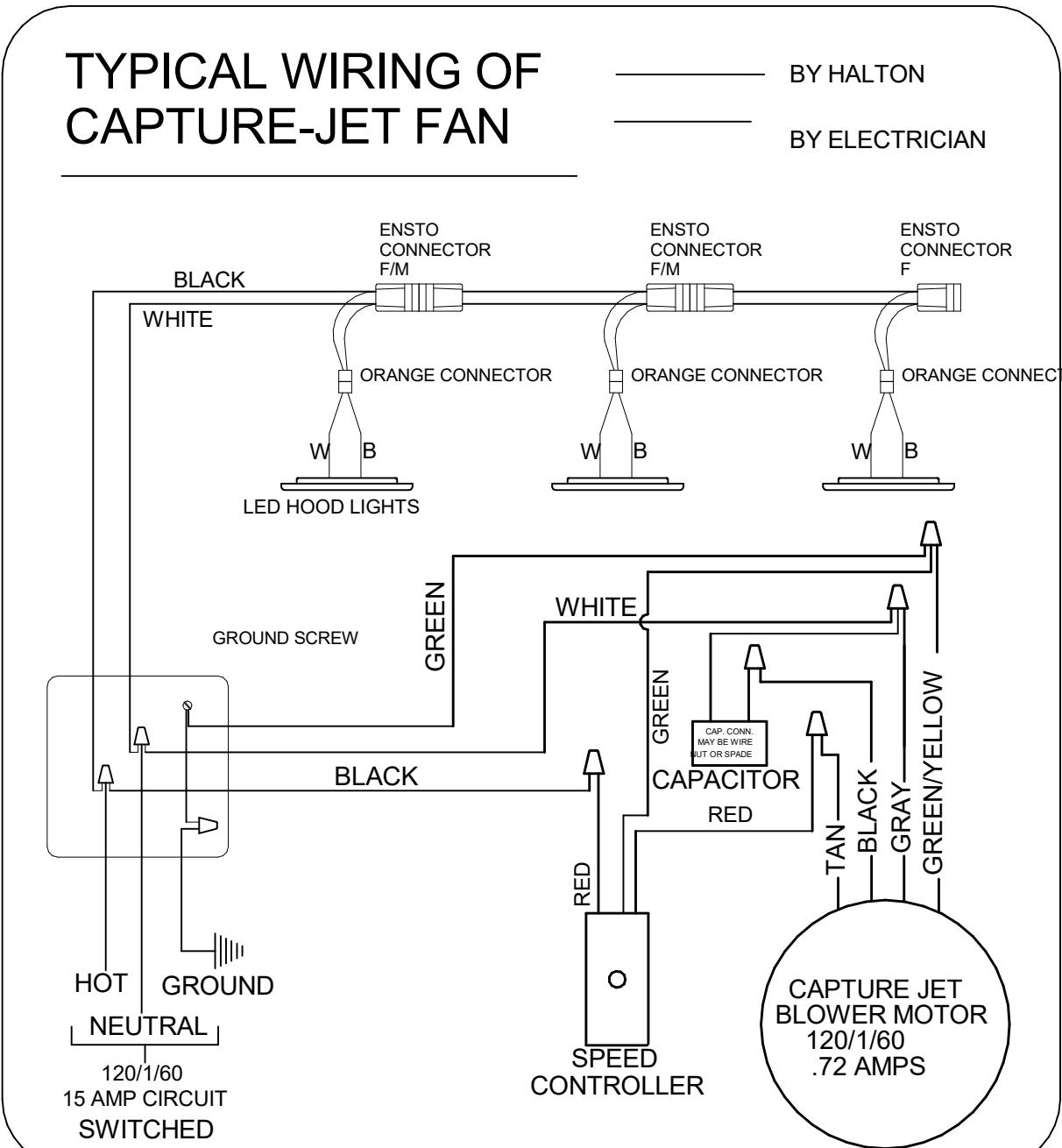
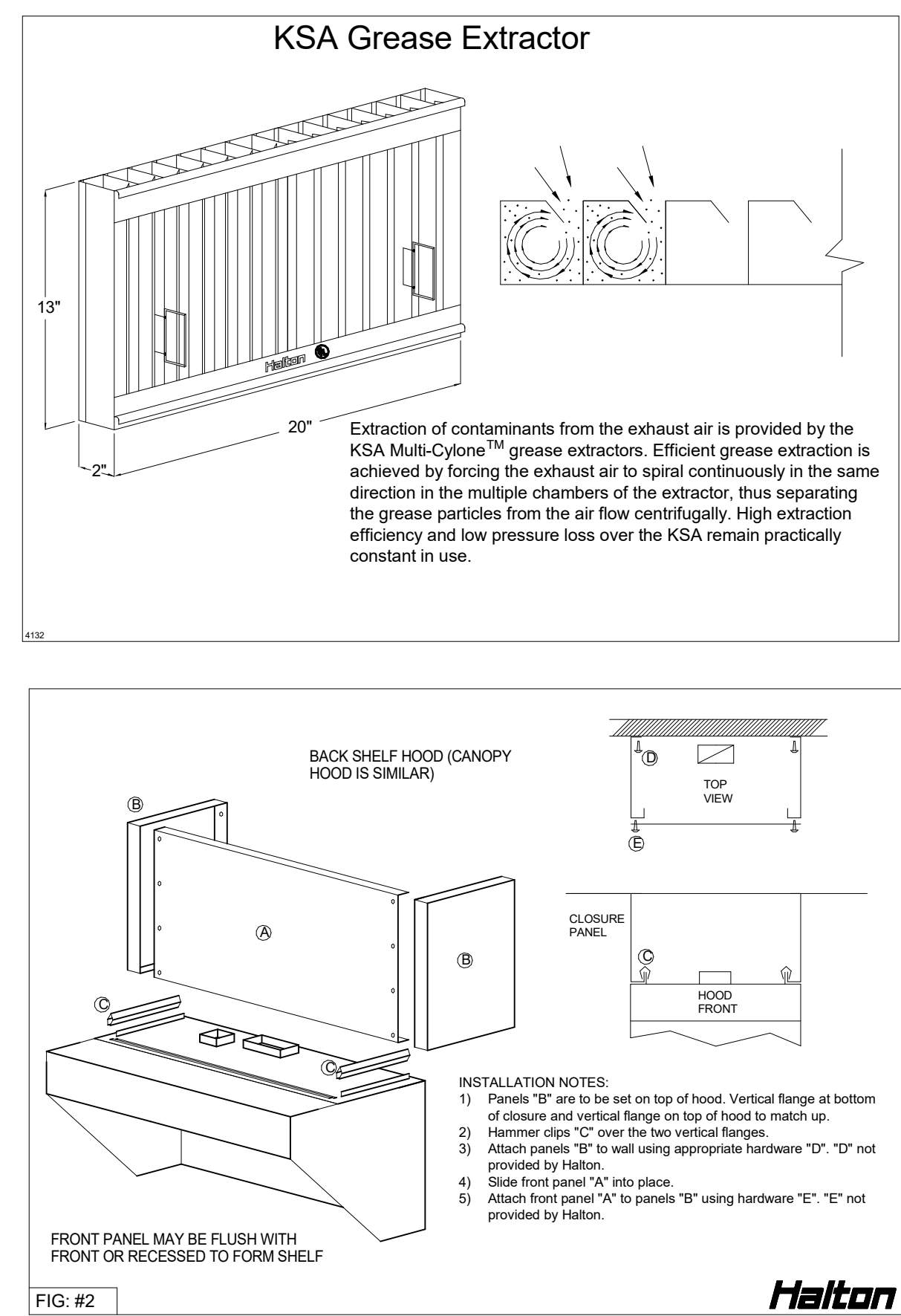
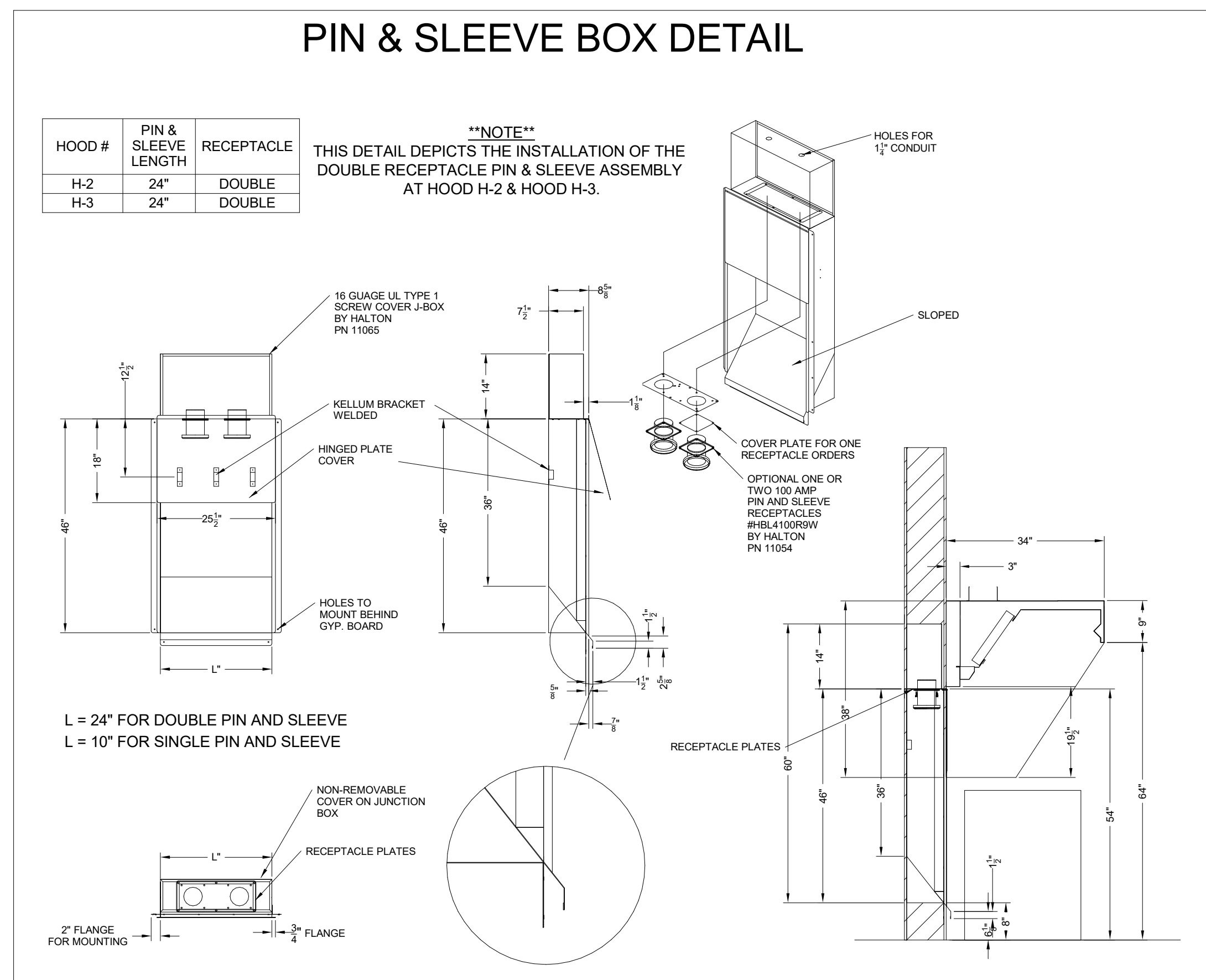
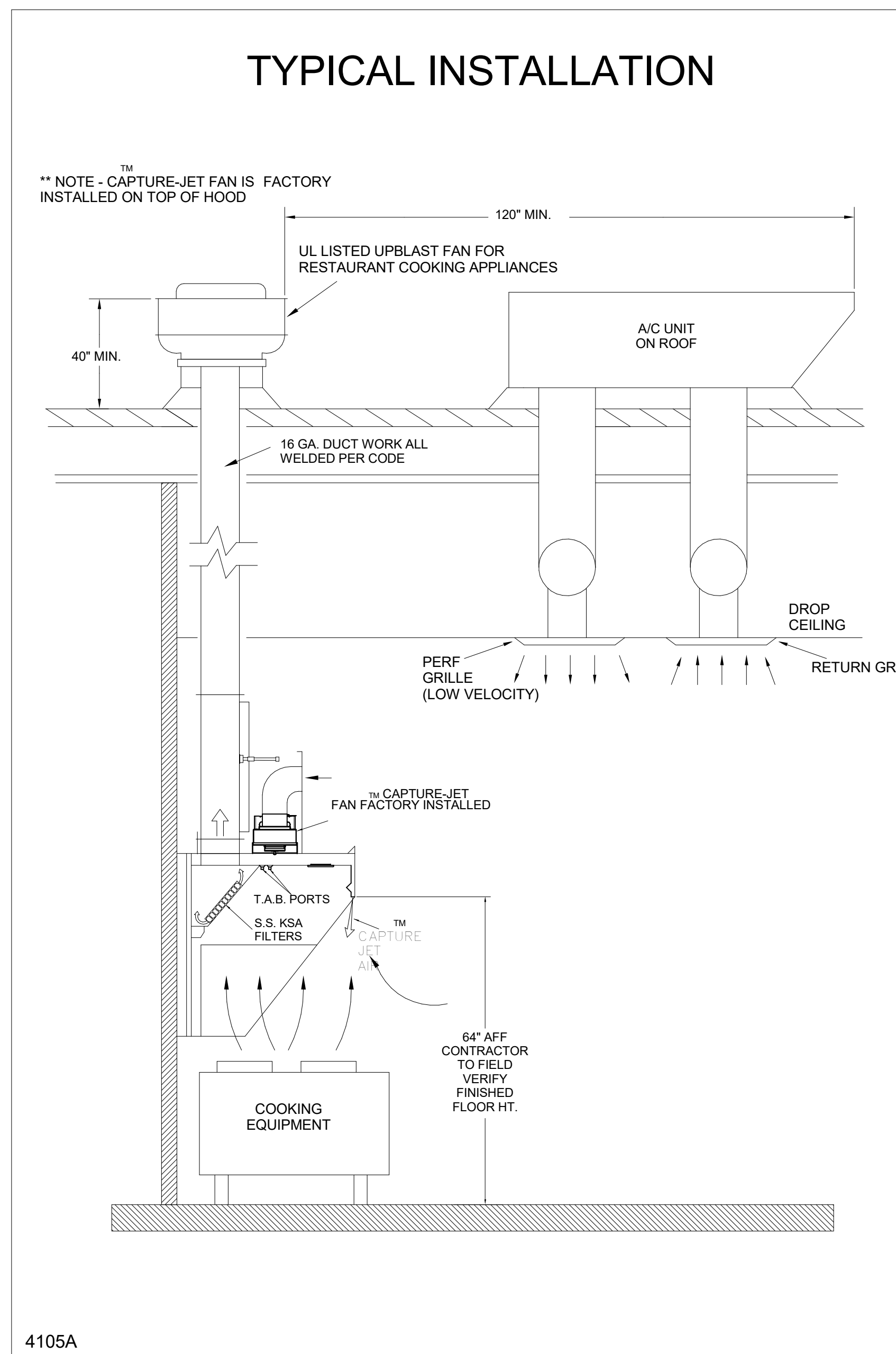
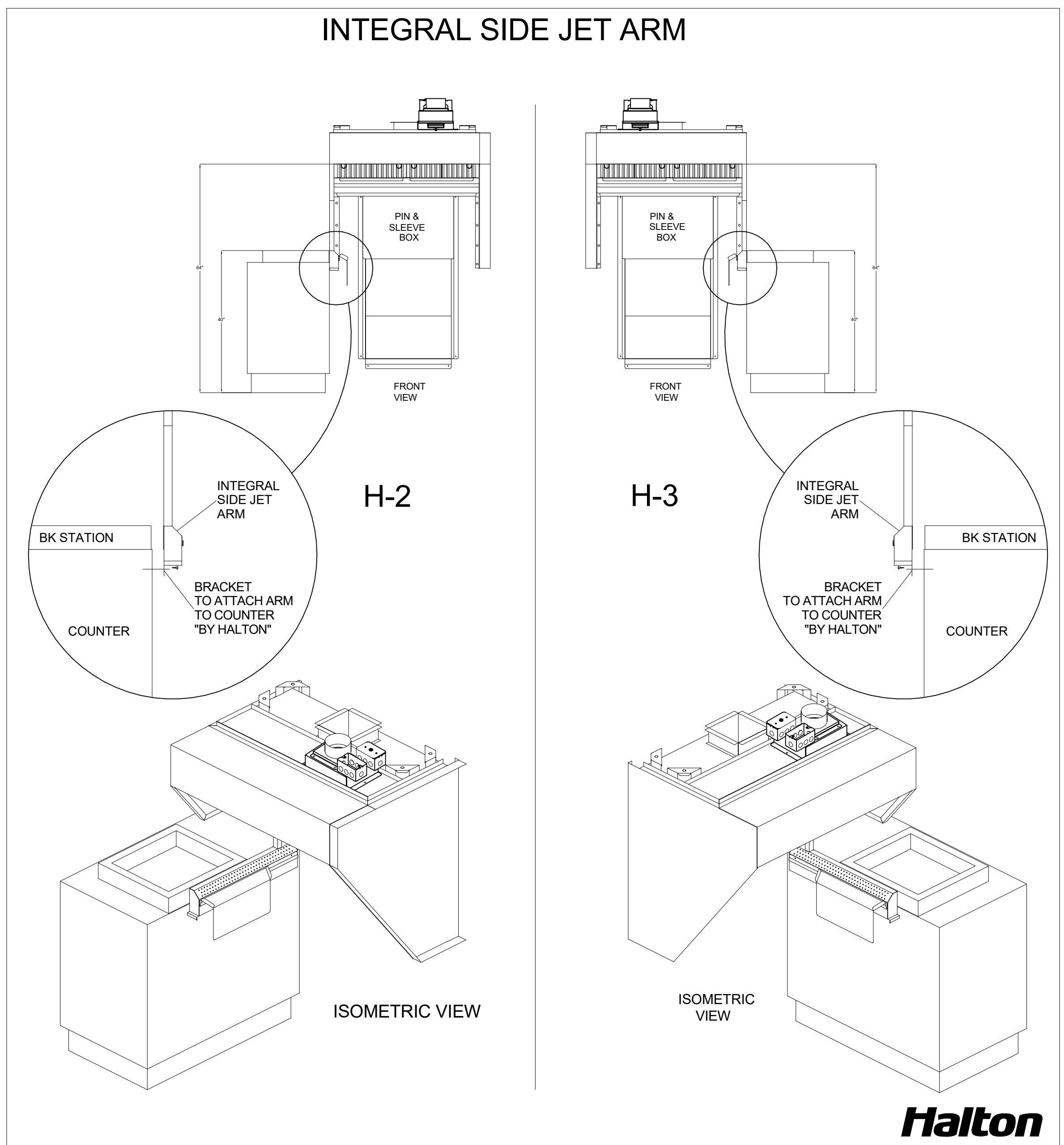
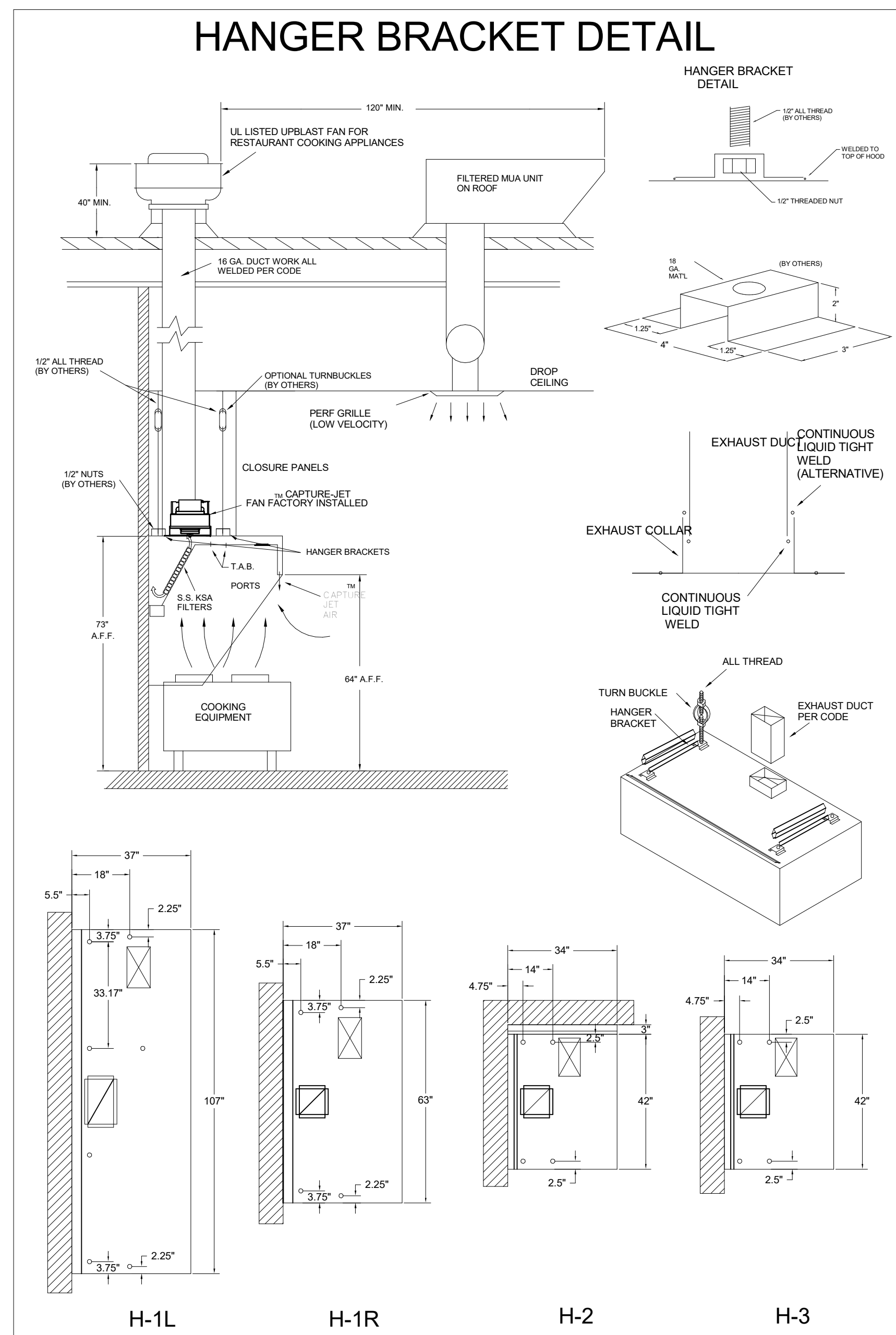
LOCATION: **MUNFORD FSU**

DRAWN BY: **NTS** DATE: **08/09/2024**

SCALE: **NTS**

SN#: **05825**

Halton logo and tagline: **Halton CARE FOR INDOOR AIR**



HALTON HOODS  
 - ETL LISTED PER LATEST 710 STANDARD  
 - BUILT PER NFPA 96  
 - NSF LISTED

CONFORMS TO UL STD UL STD 710 INTERESTER 3012225

HALTON COMPANY, 101 INDUSTRIAL DR., SCOTTSVILLE, KY 42164

MODEL NO.	SERIAL NO.	ITEM NO.
KVL-C-IC		

GENERAL REQUIREMENTS

HALTON COMPANY, 101 INDUSTRIAL DR., SCOTTSVILLE, KY 42164

GENERAL REQUIREMENTS

HALTON COMPANY, 101 INDUSTRIAL DR., SCOTTSVILLE, KY 42164

DUTY LEVEL	MINIMUM OVERHANG	DISTANCE BETWEEN FRONT EDGE OF HOOD AND COOKING SURFACE, IN.	MIN. EXHAUST CAPACITY OF HOOD LENGTH
	FRONT, IN.	SIDE, IN.	MIN.
MEDIUM	0	20	121
MEDIUM	0	20	106
MEDIUM	0	20	130
HEAVY	0	20	161
HEAVY	0	20	216

1 = REAR/UNDERHANG DISTANCE  
 2 = SET SUPPLY AIR FLOW SHALL ONLY BE SET AT 0.2 IN/H2O

CONFORMS TO UL STD UL STD 710 INTERESTER 3012225

HALTON COMPANY, 101 INDUSTRIAL DR., SCOTTSVILLE, KY 42164

MODEL NO.	SERIAL NO.	ITEM NO.
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GENERAL REQUIREMENTS

HALTON COMPANY, 101 INDUSTRIAL DR., SCOTTSVILLE, KY 42164

DUTY LEVEL	MINIMUM OVERHANG	DISTANCE BETWEEN FRONT EDGE OF HOOD AND COOKING SURFACE, IN.	MIN. EXHAUST CAPACITY OF HOOD LENGTH
	FRONT, IN.	SIDE, IN.	MIN.
MEDIUM	0	20	121
MEDIUM	0	20	106
MEDIUM	0	20	130
HEAVY	0	20	161
HEAVY	0	20	216

1 = REAR/UNDERHANG DISTANCE  
 2 = SET SUPPLY AIR FLOW SHALL ONLY BE SET AT 0.2 IN/H2O

FOR REFERENCE ONLY

MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY. BELOW WEBSITE: WWW.HALTONCOMPANY.COM

HALTON CO. (USA)  
 101 INDUSTRIAL DRIVE  
 SCOTTSVILLE, KY 42164  
 1-270-237-5600

HALTON CO. (CANADA)  
 1021 BREVIK PLACE  
 MISSISSAUGA, ON L4W 3R7  
 1-905-624-0301

PROJECT: CHICK-FLA-A

LOCATION: MUNFORD FSU

DRAWN BY: DATE: 08/09/2024

SCALE: NTS

Halton Dwg: MH-1.2

Sheet MH-1.2

REVISION DESCRIPTION

REV.	DATE	BY
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APPROVED BY: \_\_\_\_\_

WITH CHANGES AS NOTED

WITH NO CHANGES

REVISION AND RESUBMIT

APPROVED FOR FABRICATION

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ISO VIEW  
W/BRACKET

**FIRE EXTINGUISHER**

**ANSUL**

13051 5 LBS ABC MODEL AA05 QTY \_\_\_\_\_

13052 10 LBS ABC MODEL AA10S QTY \_\_\_\_\_

13053 6 LTR CLASS K-GUARD K01-3 QTY \_\_\_\_\_

SUPPLIED BY  
**HALTON**

**NOTE:**  
FIRE SYSTEM TYPE TO BE  
DETERMINED AT TIME OF  
ORDER RELEASE.

**ANSUL**

FUSIBLE LINK RATINGS  
ITEM TEMP  
OPEN FRYERS 450°  
2 BURNER / FLAT TOP 450°  
PRESSURE FRYERS 450°  
GRILL 450°  
EXHAUST COLLARS 450°  
ANSUL R-102 FIRE SYSTEM NOTES  
THREE TANK SYSTEM MOUNTED ON TOP OF (H-1L)  
MAXIMUM FLOW POINTS = 33  
ANSUL R-102 FIRE SYSTEM NOTES  
TWO TANK SYSTEM REMOTE MOUNTED  
MAXIMUM FLOW POINTS = 22

ITEM	PART #	QTY	DESCRIPTION	FLOW PTS (TOTAL)
1W	10023	4	DUCT NOZZLES	4
1N	10022	4	PLENUM NOZZLES	4
230	10025	2	APPLIANCE NOZZLES	4
3N	10021	11	APPLIANCE NOZZLES	33
TOTAL FLOW POINTS				45
ITEM	QTY	DESCRIPTION		
#200	10035	8	SERIES DETECTORS W/ FUSIBLE LINKS	
#201	11973	2	TERMINAL DETECTORS W/ FUSIBLE LINKS	
#202	10046	1	OEM REGULATED RELEASE W/ DOUBLE POLE MICRO SWITCH	
#202	10033	1	REGULATED RELEASE W/ DOUBLE POLE MICRO SWITCH	
#203	10333	5	3 GALLON TANKS	
#204	10044	1	SINGLE TANK ENCLOSURE	
#205	10040	2	SINGLE TANK STATION	
#206	10065	4	DOUBLE TANK NITROGEN CARTRIDGE	
#207	11128	5	3 GALLON ANSULEX CONTAINER	

ANSUL R-102 FIRE SYSTEM  
UL LISTED PER STD LATEST STD 300  
1. FINAL INSTALLATION IS TO BE MADE IN ACCORDANCE WITH ALL APPLICABLE CODES  
2. ALL ELECTRICAL COMPONENTS FOR EQUIPMENT SHUT DOWN TO BE PROVIDED BY THE ELECTRICIAN. MICRO-SWITCH INSTALLED IN REGULATED RELEASE BY ANSUL INSTALLER  
3. REMOTE PULL STATION LOCATED PER MECHANICAL DRAWINGS

THE DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFYING THE FOLLOWING:  
1. ALL DIMENSIONAL INFORMATION, MOUNTING POINTS AND CLEARANCES.  
2. ALL ELECTRICAL INFORMATION, INCLUDING WIRING SCHEDULES AND APPLIANCE SCHEDULES.  
3. ALL INFORMATION REGARDING THE TYPE OF COOKING EQUIPMENT.  
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**ANSUL MICROSWITCH DETAIL**

POWER TO COOKING EQUIPMENT SHUNT TRIP BREAKER (BY OTHERS)

VOLTAGE FREE NO CONTACTS FOR INTERCONNECTION TO THE MUA HVAC SYSTEM

UPPER SWITCHES: BLACK, RED, BROWN, BROWN

LOWER SWITCHES: BLACK, RED, BROWN, BROWN

VOLTAGE FREE EXTRA CONTACTS

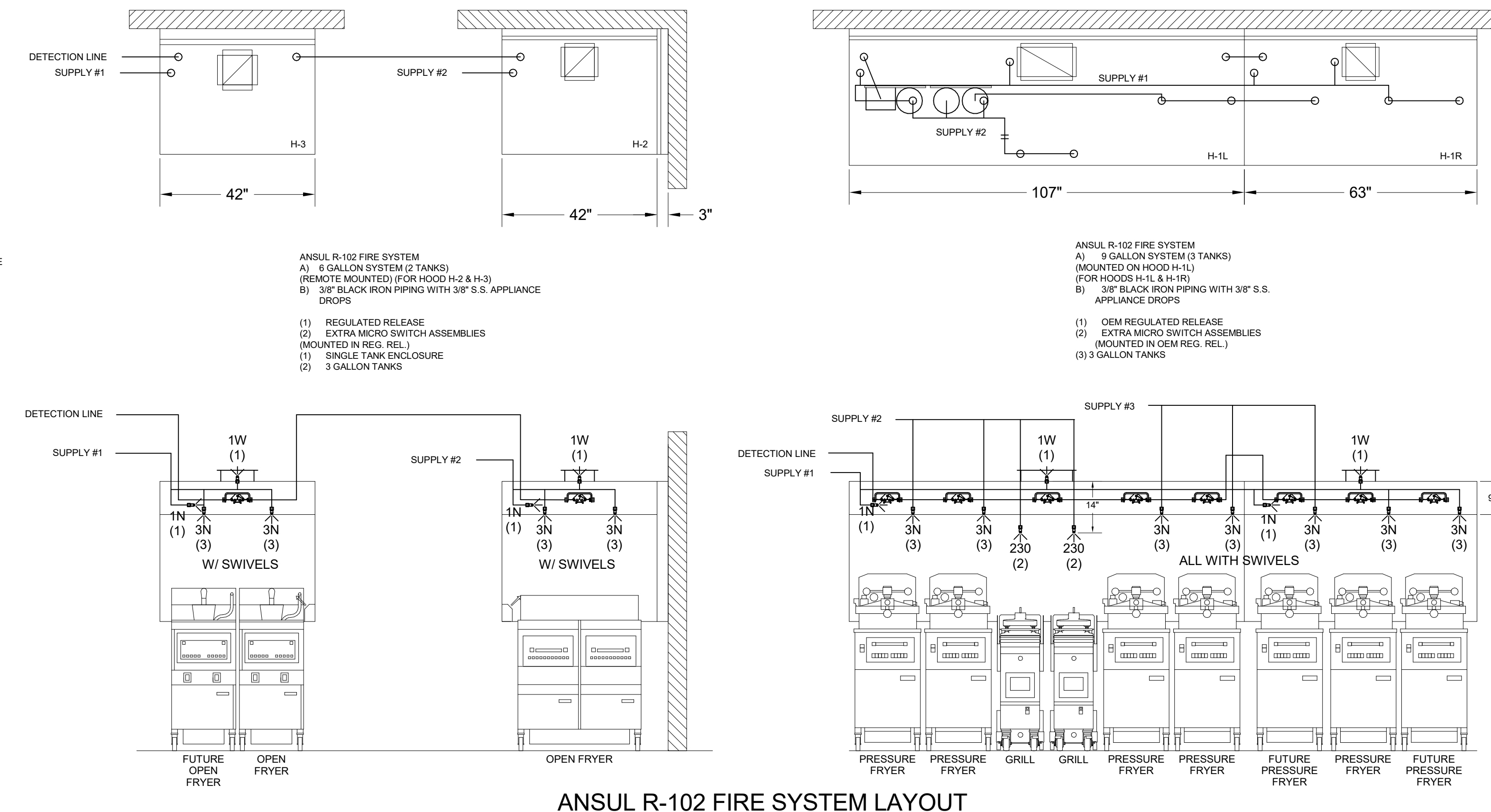
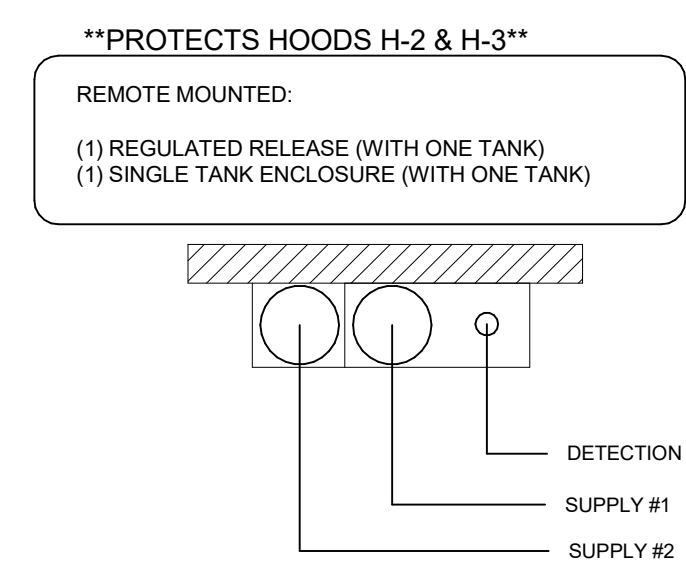
UPPER SWITCH: RED (COMMON), BLACK (NORMALLY OPEN), BROWN (NORMALLY CLOSED)

LOWER SWITCH: RED (COMMON), BLACK (NORMALLY OPEN), BROWN (NORMALLY CLOSED)

SNAP ACTION SWITCHES. CONTACTS SHOWN WITH AUTOMAN IN THE COOKED POSITION (READY) 21 AMP, 125/250 VAC SWITCHES

4 SWITCHES INCLUDED

FIELD WIRING BY ELECTRICAL CONTRACTOR



**FOR REFERENCE ONLY**

ISO VIEW  
W/BRACKET

**FIRE EXTINGUISHER**

**AMEREX**

11238 5 LBS ABC MODEL B402 QTY \_\_\_\_\_

11239 10 LBS ABC MODEL B456 QTY \_\_\_\_\_

11240 6 LTR CLASS K MODEL C-260 QTY \_\_\_\_\_

SUPPLIED BY  
**HALTON**

**1/2" BLACK IRON SUPPLY LINE REQ'D FROM TANK TO FIRST BRANCH LINE FOR 475 TANKS ONLY!**

**AMEREX**

FUSIBLE LINK RATINGS  
ITEM TEMP  
OPEN FRYERS 450°  
2 BURNER / FLAT TOP 450°  
PRESSURE FRYERS 450°  
GRILL 450°  
EXHAUST COLLARS 450°  
AMEREX FIRE SYSTEM NOTES  
(1) KP375 & (2) KP475 TANK SYSTEM MOUNTED ON TOP OF (H-1L)  
MAXIMUM FLOW POINTS = 39  
AMEREX FIRE SYSTEM NOTES  
(1) KP475 TANK SYSTEM REMOTE MOUNTED  
MAXIMUM FLOW POINTS = 14

ITEM	QTY	DESCRIPTION	FLOW PTS (TOTAL)
16416	4	DUCT NOZZLES	4
11982	4	PLENUM NOZZLES	4
11982	8	APPLIANCE NOZZLES	8
14178	2	APPLIANCE NOZZLES	4
13729	14	APPLIANCE NOZZLES	28
TOTAL FLOW POINTS			48
ITEM	QTY	DESCRIPTION	
12508-P001	10	DETECTORS BRACKET ASSEMBLY	
13334	1	KP375 AGENT CYLINDER	
17379	3	KP475 AGENT CYLINDER	
18001	1	MECHANICAL RELEASE MODULE WITH ENCLOSURE WITH DOUBLE POLE MICRO SWITCH	
11977	1	MECHANICAL RELEASE MODULE WITHOUT ENCLOSURE WITH DOUBLE POLE MICRO SWITCH	
21481	2	REMOTE MANUAL PULL STATION	

AMEREX FIRE SYSTEM  
UL LISTED PER STD LATEST STD 300  
1. FINAL INSTALLATION IS TO BE MADE IN ACCORDANCE WITH ALL APPLICABLE CODES  
2. ALL ELECTRICAL COMPONENTS FOR EQUIPMENT SHUT DOWN TO BE PROVIDED BY THE ELECTRICIAN. MICRO-SWITCH INSTALLED IN REGULATED RELEASE BY AMEREX INSTALLER  
3. REMOTE PULL STATION LOCATED PER MECHANICAL DRAWINGS

**AMEREX MICROSWITCH DETAIL**

POWER TO COOKING EQUIPMENT SHUNT TRIP BREAKER (BY OTHERS)

VOLTAGE FREE NO CONTACTS FOR INTERCONNECTION TO THE MUA HVAC SYSTEM

UPPER SWITCHES: BLACK, RED, YELLOW, YELLOW

LOWER SWITCHES: BLACK, RED, YELLOW, YELLOW

VOLTAGE FREE EXTRA CONTACTS

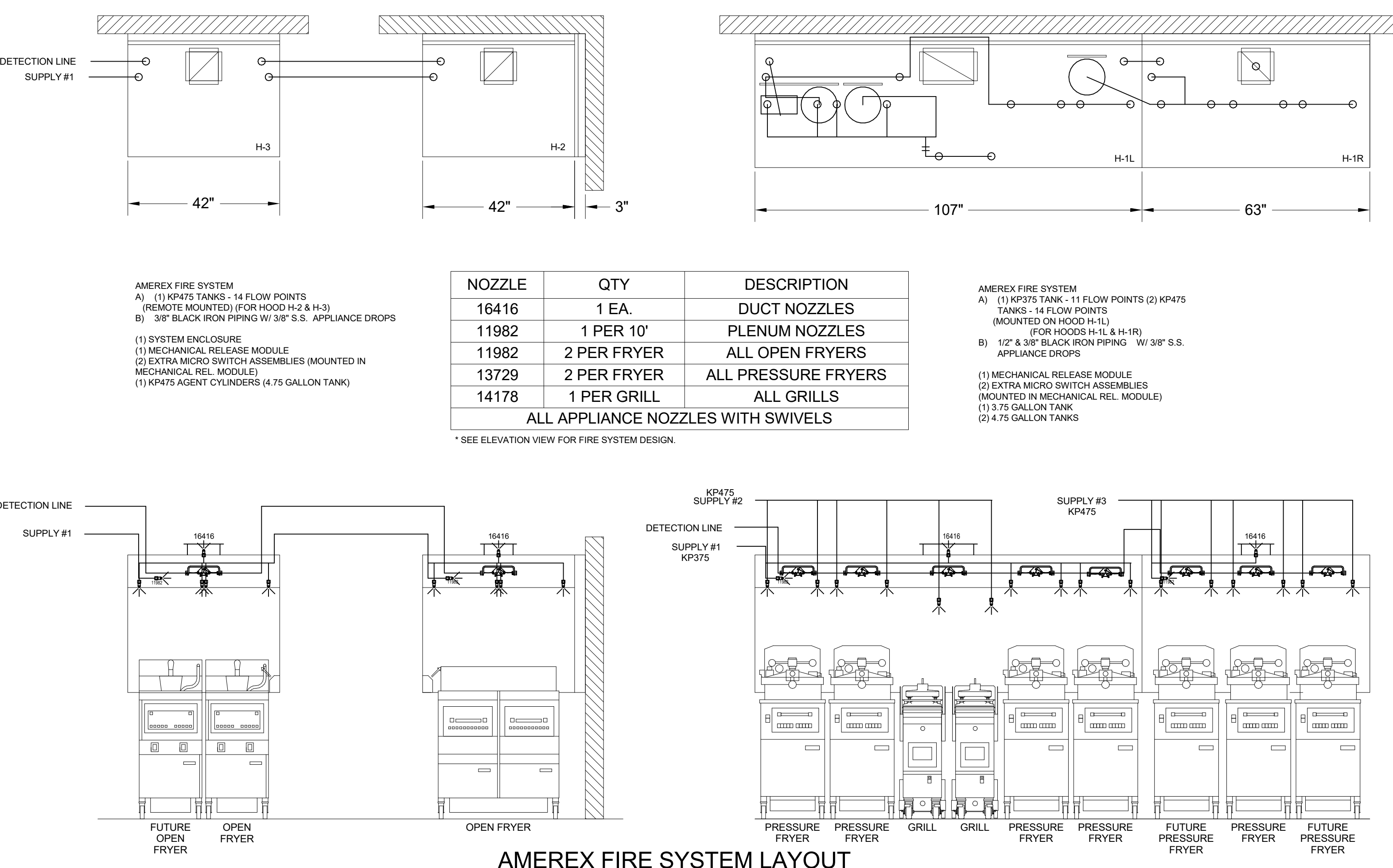
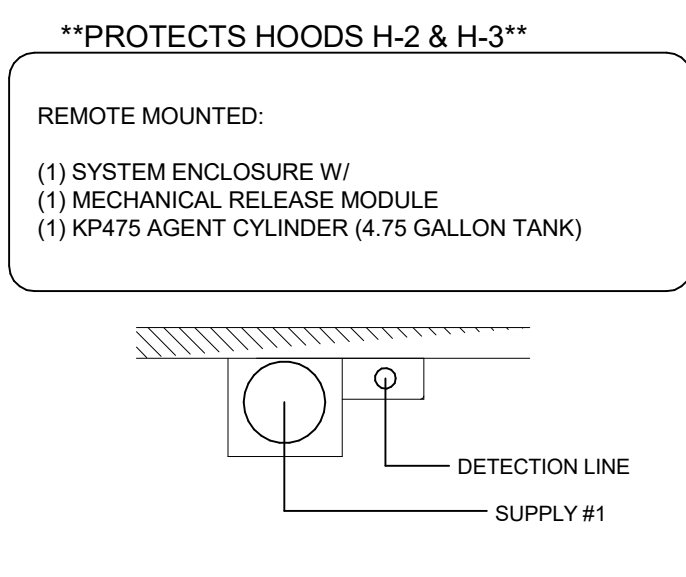
UPPER SWITCH: RED (COMMON), BLACK (NORMALLY OPEN), BROWN (NORMALLY CLOSED)

LOWER SWITCH: RED (COMMON), BLACK (NORMALLY OPEN), BROWN (NORMALLY CLOSED)

SNAP ACTION SWITCHES. CONTACTS SHOWN WITH AUTOMAN IN THE COOKED POSITION (READY) 21 AMP, 125/250 VAC SWITCHES

4 SWITCHES INCLUDED

FIELD WIRING BY ELECTRICAL CONTRACTOR



MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY. BELOW WEBSITE: WWW.HALTONCOMPANY.COM

HALTON CO. (USA)  
101 INDUSTRIAL DRIVE  
SCOTTSDALE, AZ 85264  
1-270-237-5600

HALTON CO. (CANADA)  
1021 BREVIK PLACE  
MISSISSAUGA, ON L4W 3R7  
1-905-624-0301

DATE: \_\_\_\_\_ BY: \_\_\_\_\_

REV. 1 \_\_\_\_\_ 2 \_\_\_\_\_ 3 \_\_\_\_\_ 4 \_\_\_\_\_ 5 \_\_\_\_\_ 6 \_\_\_\_\_ 7 \_\_\_\_\_

SN# 05925

PROJECT: **CHICK-FL-A**

LOCATION: **MUNFORD FSU**

DRAWN BY: \_\_\_\_\_ DATE: **08/09/2024**

SCALE: **NTS**

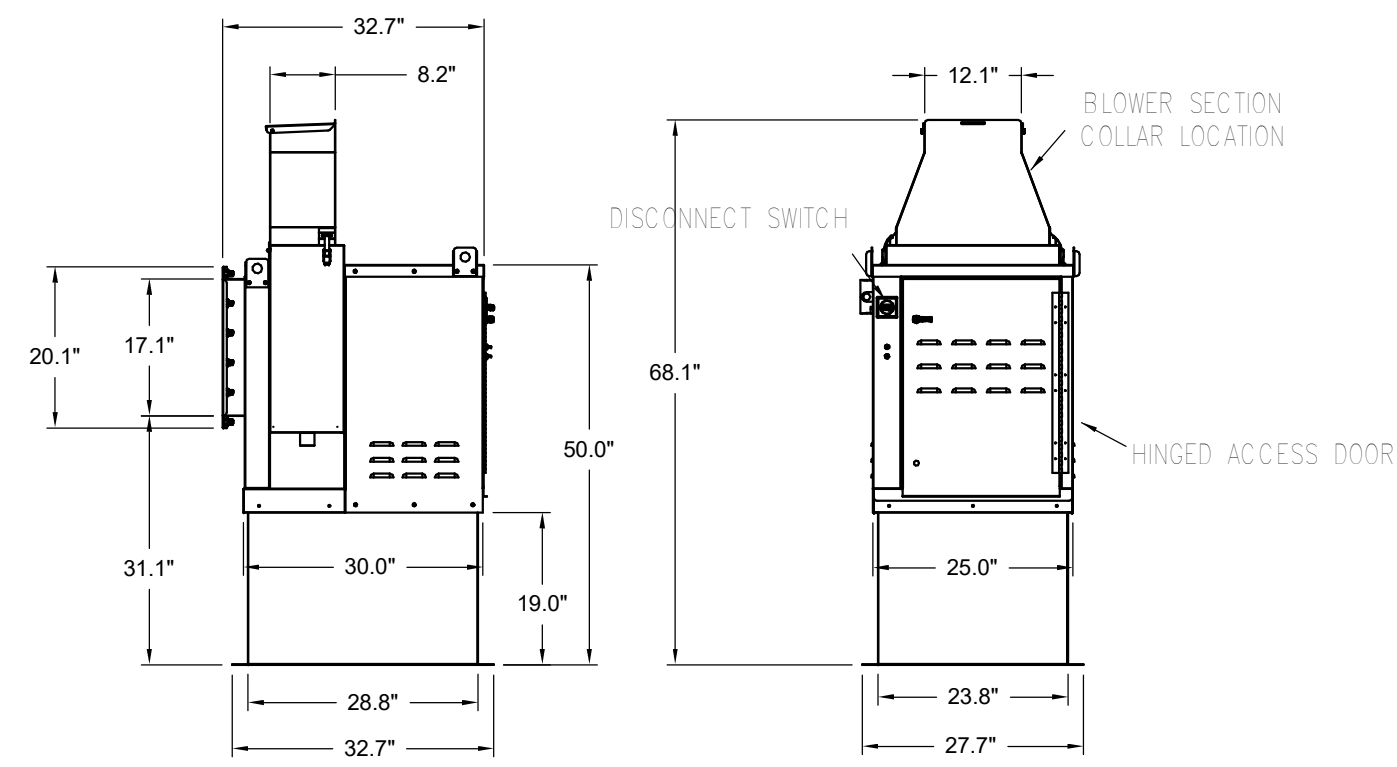
Halton Dwg: \_\_\_\_\_

Sheet **MH-1.3**

CAUSE FOR INDOOR AIR

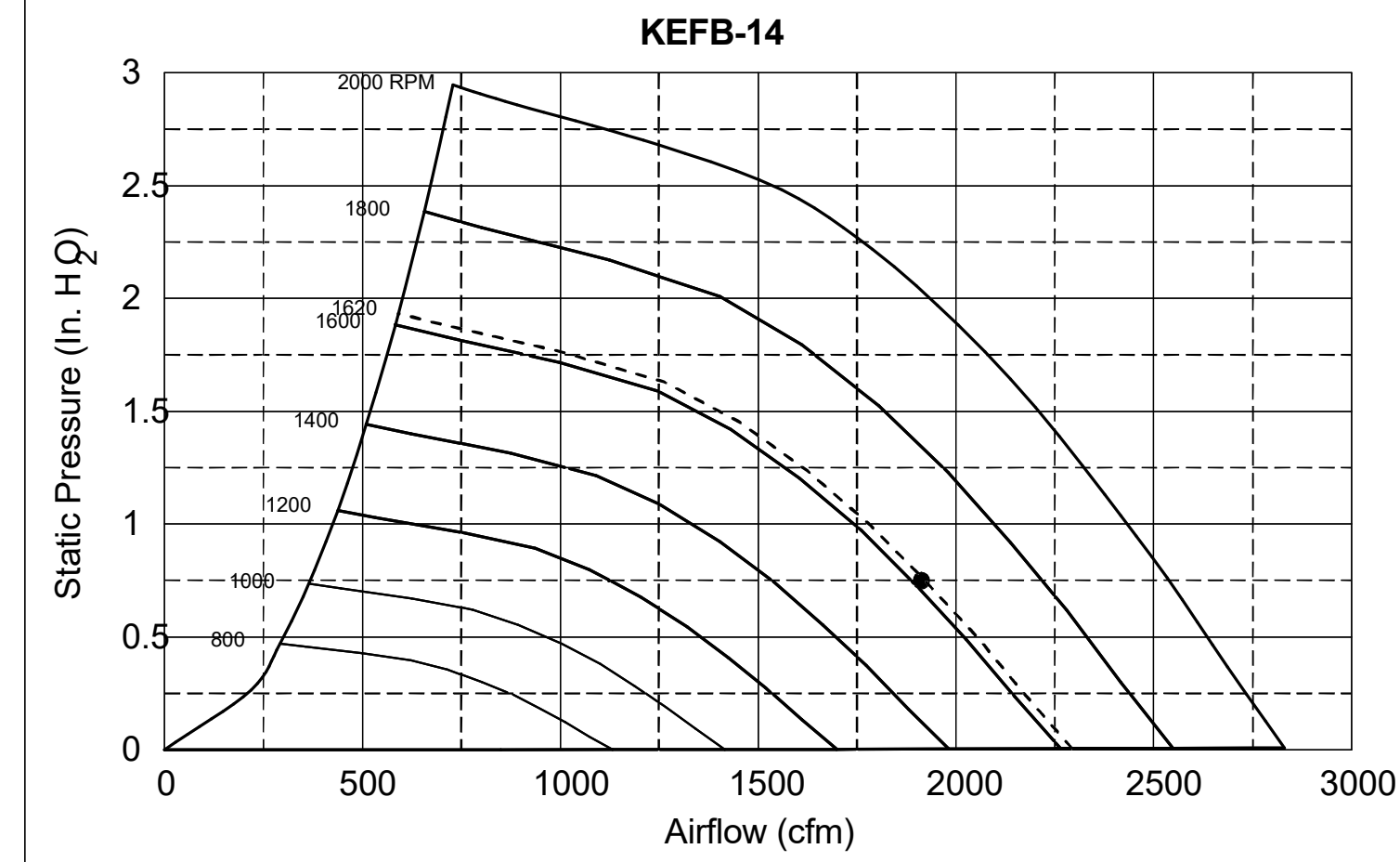
**FOR REFERENCE ONLY**

**EF-1**

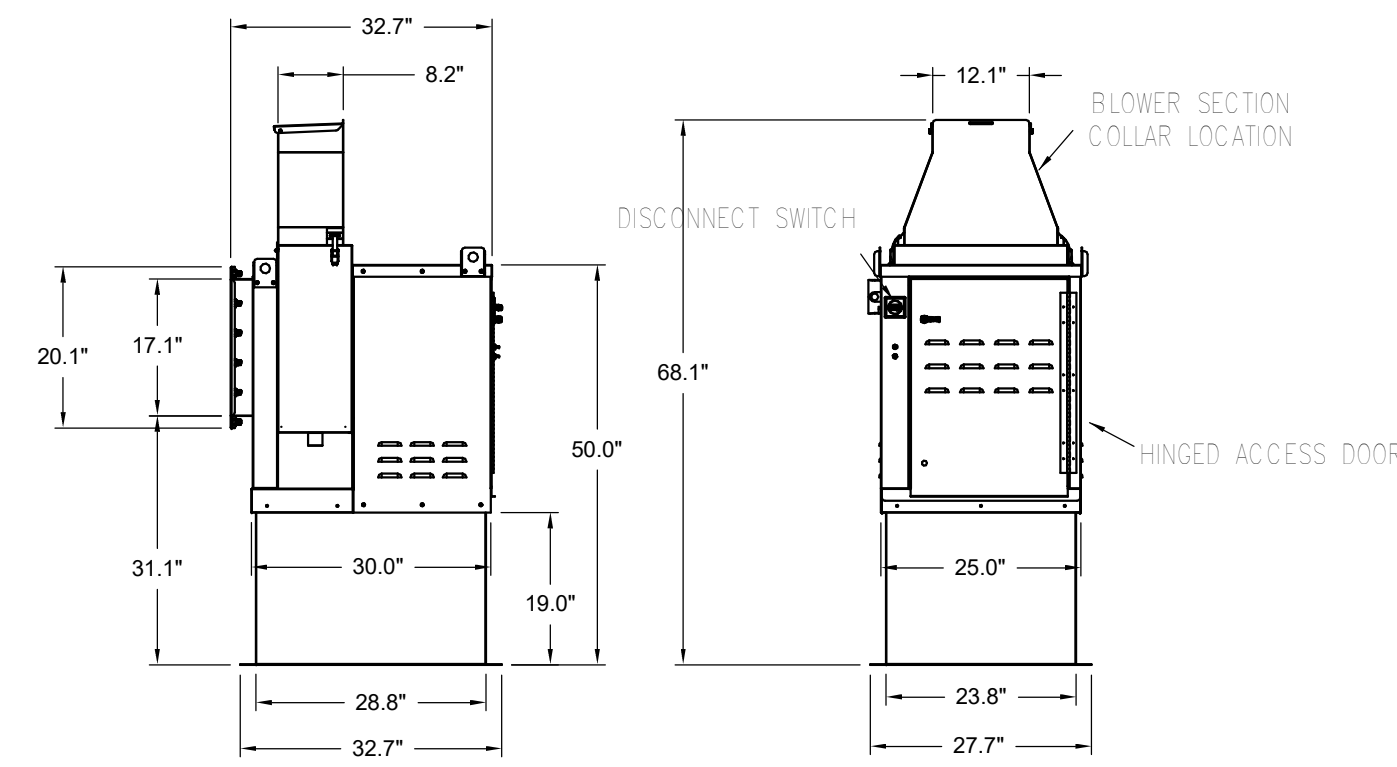


Halton KEFB Exhaust Fan

Job Name	Chick-FLA	Location	EF-1	Item No	1,747	Qty		Volts/Ph/Amps	115/1/60	TAB Port, in WC	4
Date	1/26/2023	Model	KEFB-14	Fan RPM	1,402	Fan BHP	0.38	Motor HP	0.75		
Airflow, cfm	1,913	Fan BHP	0.55	dB	85.3						
Static Pressure, in WC	0.75										

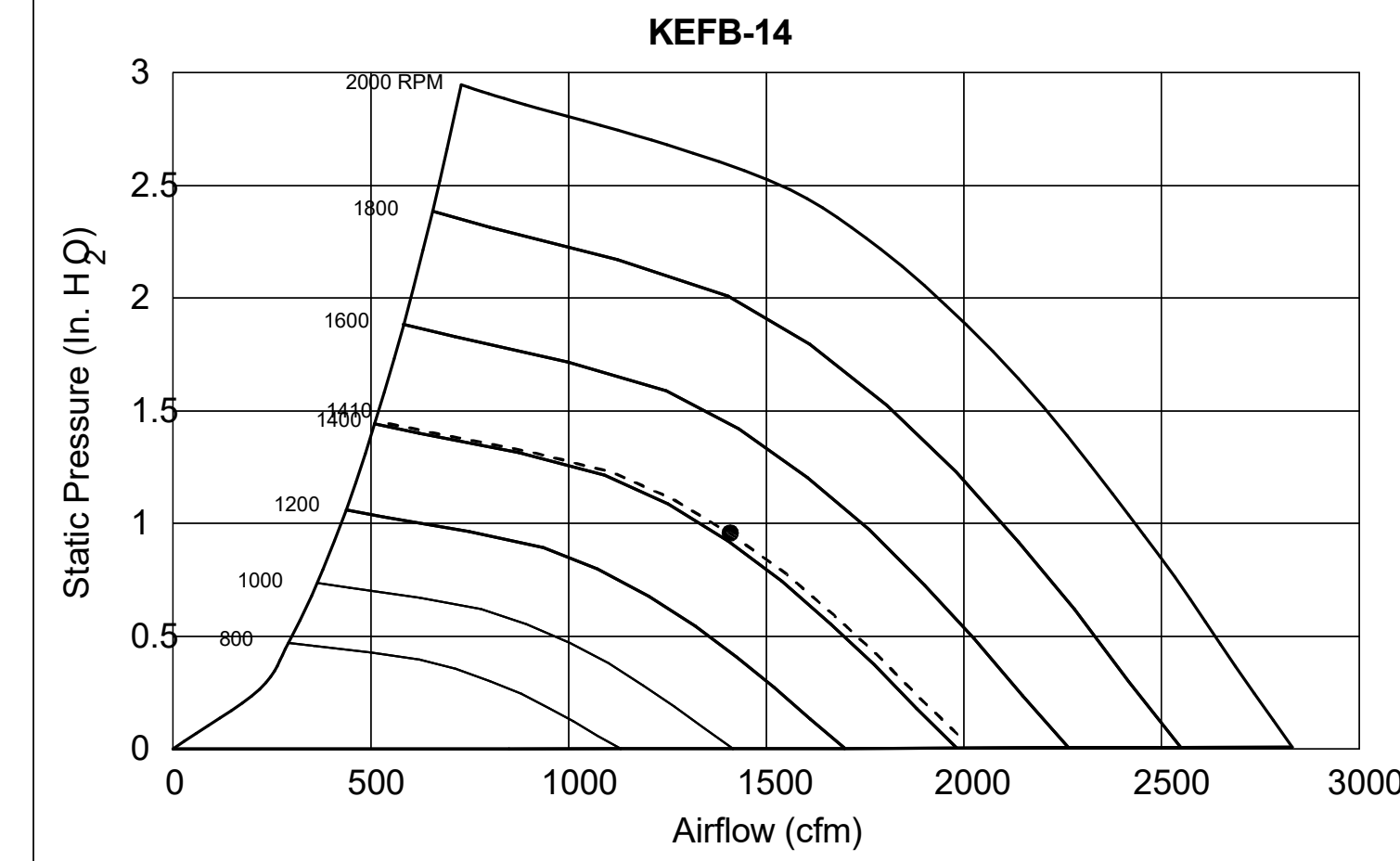


**EF-2**



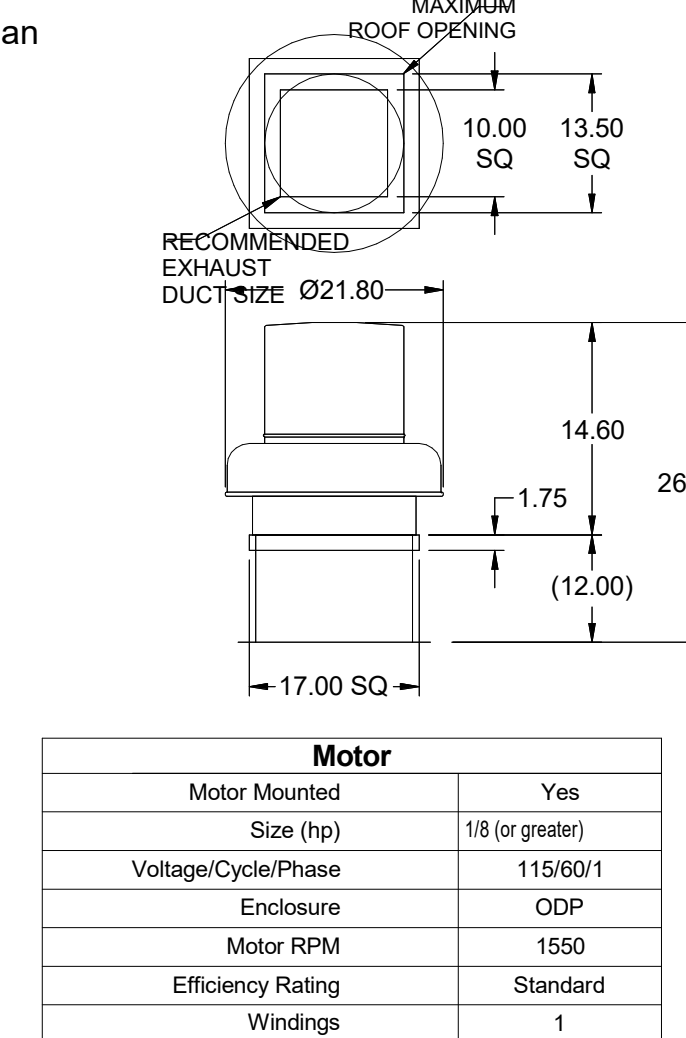
Halton KEFB Exhaust Fan

Job Name	Chick-FLA	Location	EF-2	Item No	1,522	Qty		Volts/Ph/Amps	115/1/60	TAB Port, in WC	2.1
Date	1/26/2023	Model	KEFB-14	Fan RPM	1,402	Fan BHP	0.38	Motor HP	0.75		
Airflow, cfm	1,402	Fan BHP	0.38	dB	81.6						
Static Pressure, in WC	0.95										



**Model: XRED-095-VG**  
Direct Drive Centrifugal Roof Exhaust Fan

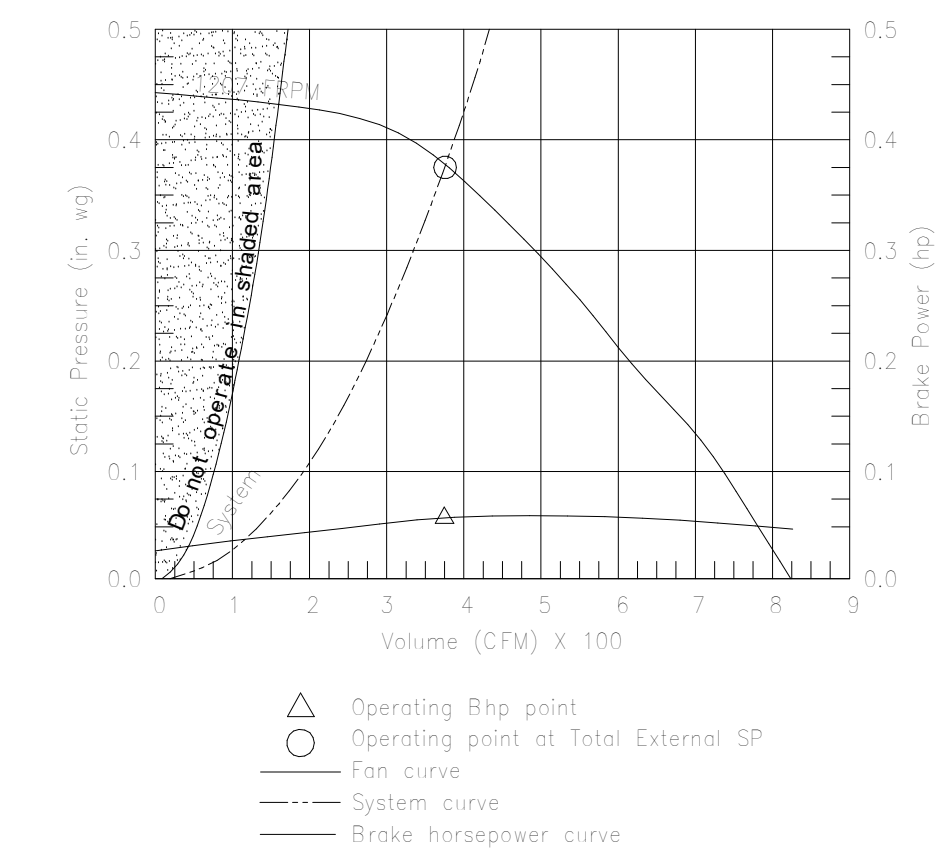
Dimensional	
Quantity	1
Weight w/o Acc's (lb)	28
Weight w/ Acc's (lb)	35
Weight w/ Acc's and Curb (lb)	49
Standard Curb Cap Size (in.)	17 x 17
Optional Damper (in.)	10 x 10
Roof Opening (in.)	13.5 x 13.5
Performance	
Requested Volume (CFM)	375
Actual Volume (CFM)	375
Total External SP (in. wg)	0.375
Fan RPM	1207
Operating Power (hp)	0.05
Elevation (ft)	23
Airstream Temp. (F)	70
Air Density (lb/ft <sup>3</sup> )	0.075
Tip Speed (ft/min)	3,437
Static Eff. (%)	41
Misc Fan Data	
Fan Eff. Index (FEI)	-
Outlet Velocity (ft/min)	323



Motor	
Motor Mounted	Yes
Size (hp)	1/8 (or greater)
Voltage/Cycle/Phase	115/60/1
Enclosure	ODP
Motor RPM	1550
Efficiency Rating	Standard
Windings	1

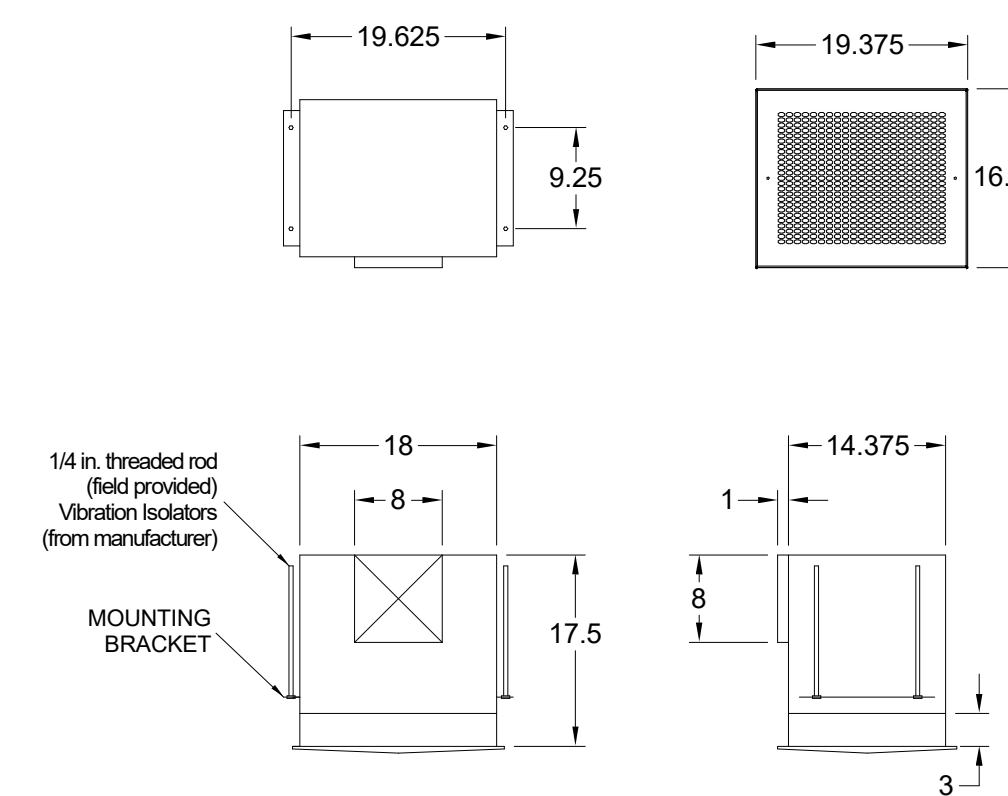
**EF-3**

OVERALL HEIGHT MAY BE GREATER DEPENDING ON MOTOR, ADAPTER AND/OR HINGE BASE.

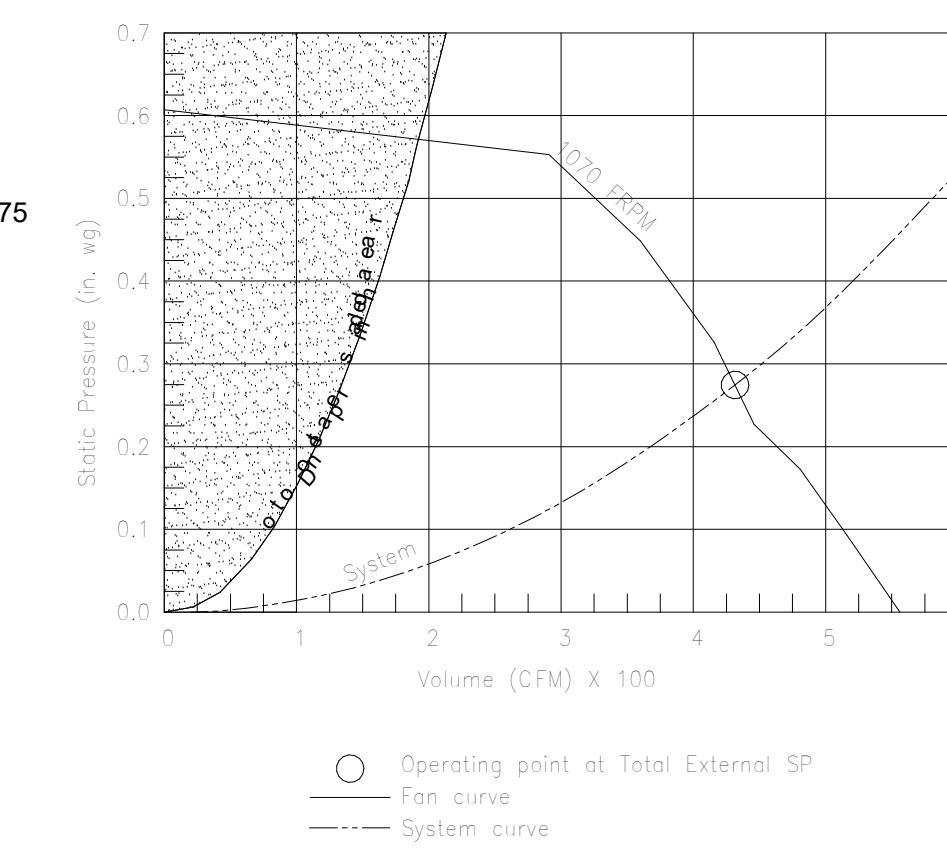


**Model: SP-A510-VG**

Dimensional	
Quantity	1
Weight w/o Acc's (lb)	31
Weight w/ Acc's (lb)	40
Performance	
Requested Volume (CFM)	450
Actual Volume (CFM)	431
Total External SP (in. wg)	0.275
Fan RPM	1070
* FLA (A)	3.3
Elevation (ft)	23
Airstream Temp. (F)	70
Air Density (lb/ft <sup>3</sup> )	0.075
Sones	4.5
Motor	
Motor Mounted	Yes
** Input Watts (W)	224
Voltage/Cycle/Phase	115/60/1
Enclosure	ODP

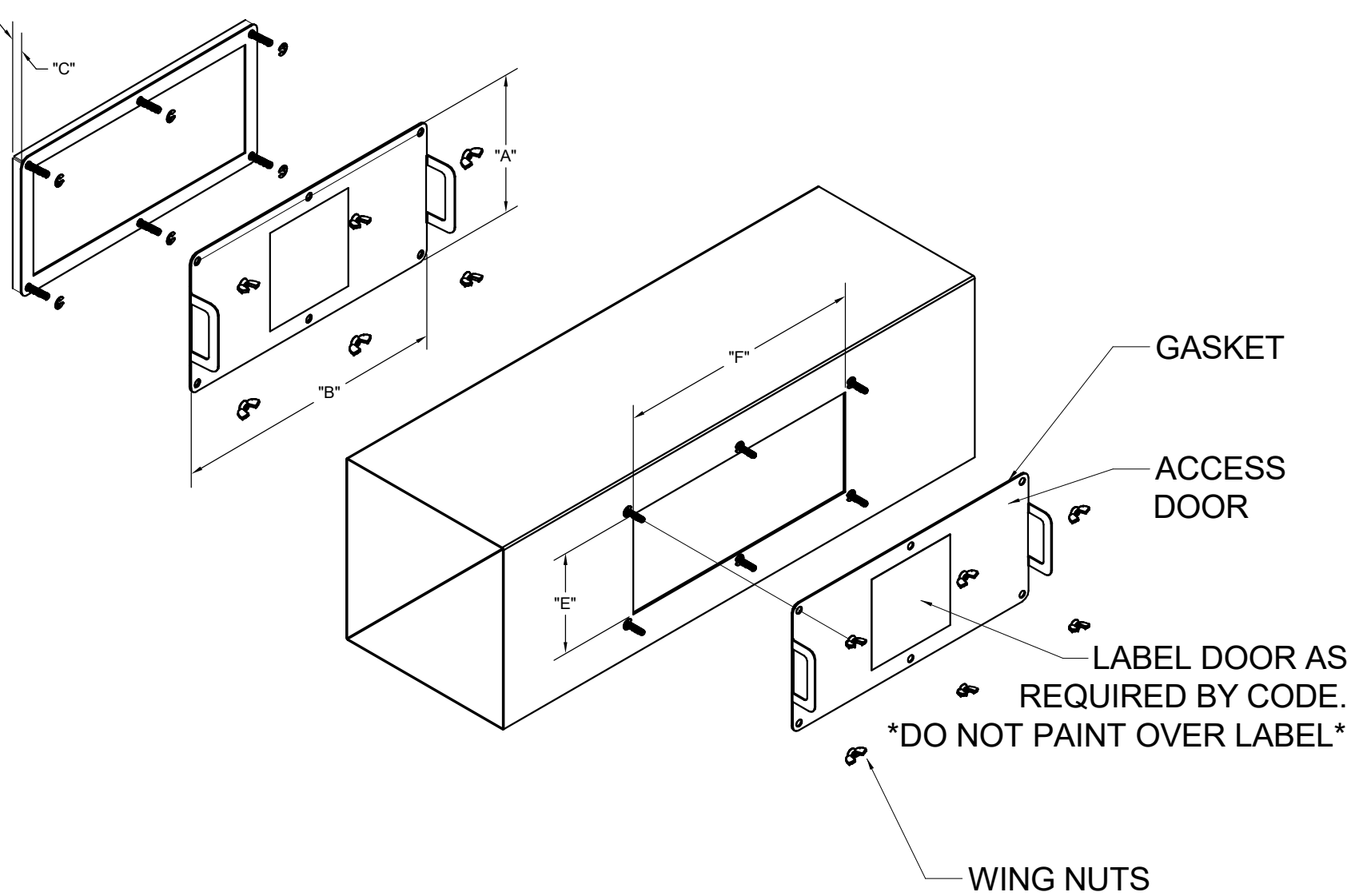


**RF-1**

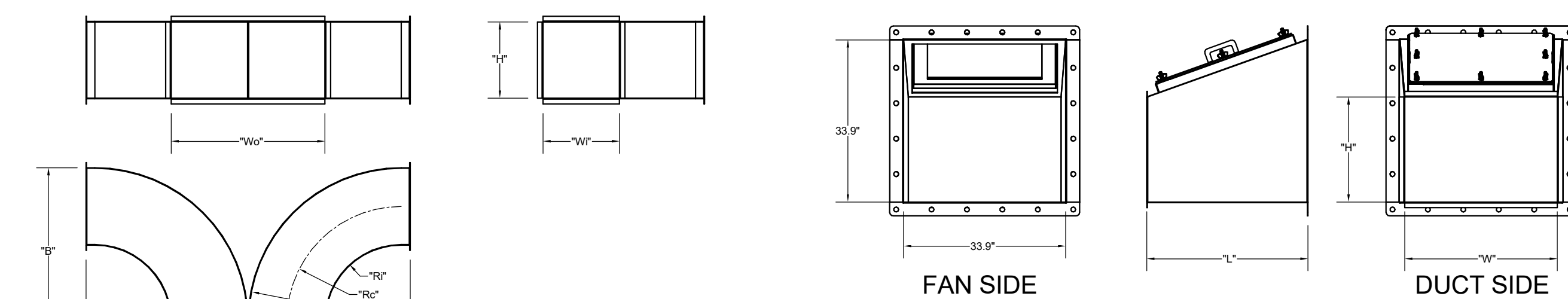
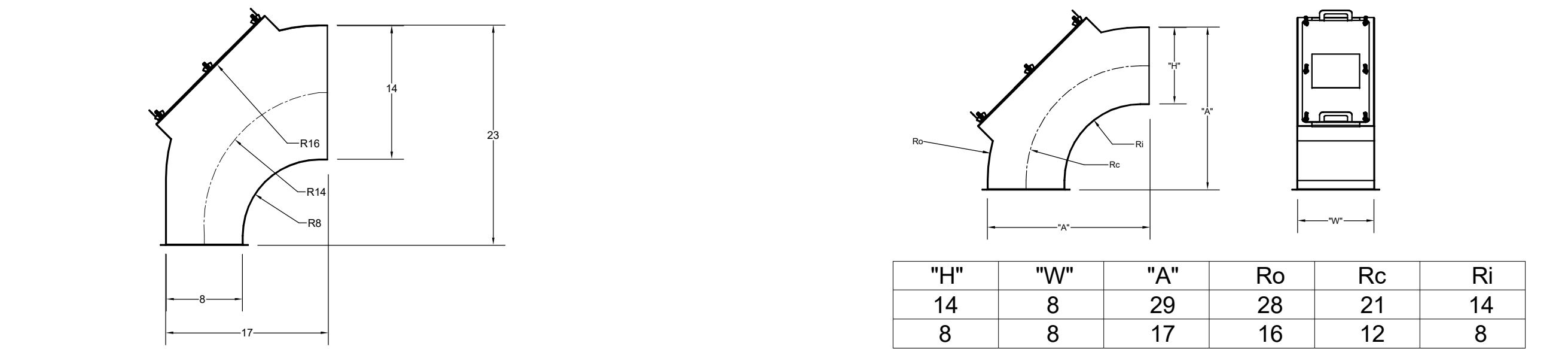


MODEL	DOOR		OPTIONAL FLANGE	OPENING	
	"A"	"B"		"E"	"F"
KAP0715	7	15	FLAT	5.5	13.5
KAP1015	10	15	1/2	7	12

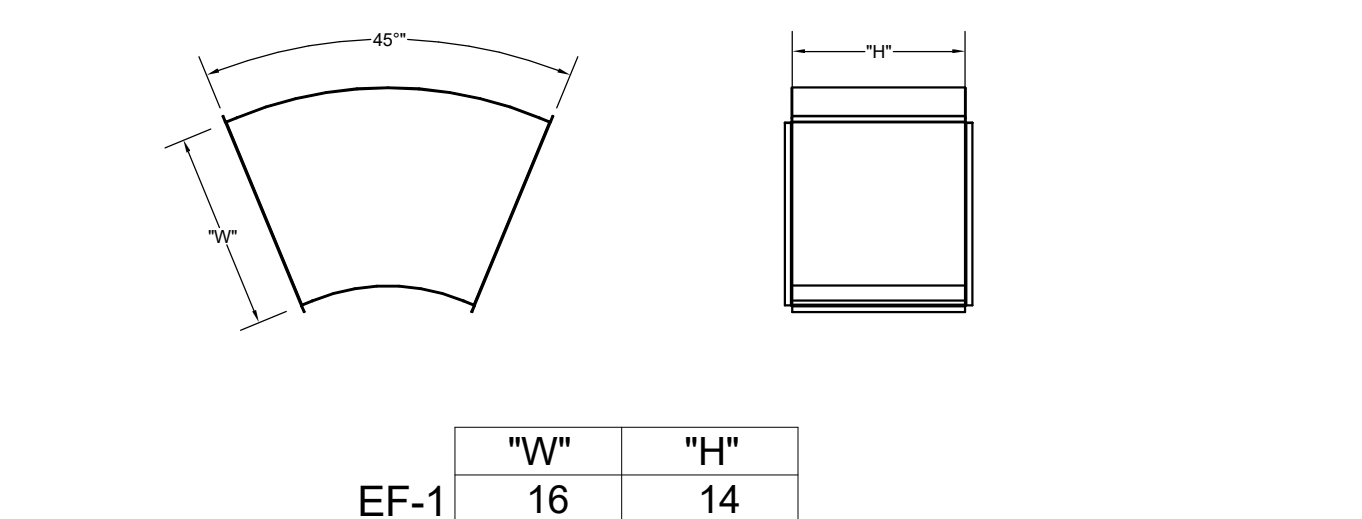
ACCESS DOORS SHALL BE U.L. 1978 LISTED OR FIELD FABRICATED, REQUIRE NO TOOLS FOR REMOVAL AND MEET THE REQUIREMENTS OF THE CURRENT EDITION OF THE IMC. ACCESS DOOR SHALL BE SECURED WITH THUMB SCREWS. ACCESS DOORS SHALL BE SEALED WITH A MINIMUM 1500 DEREK GASKET MATERIAL.



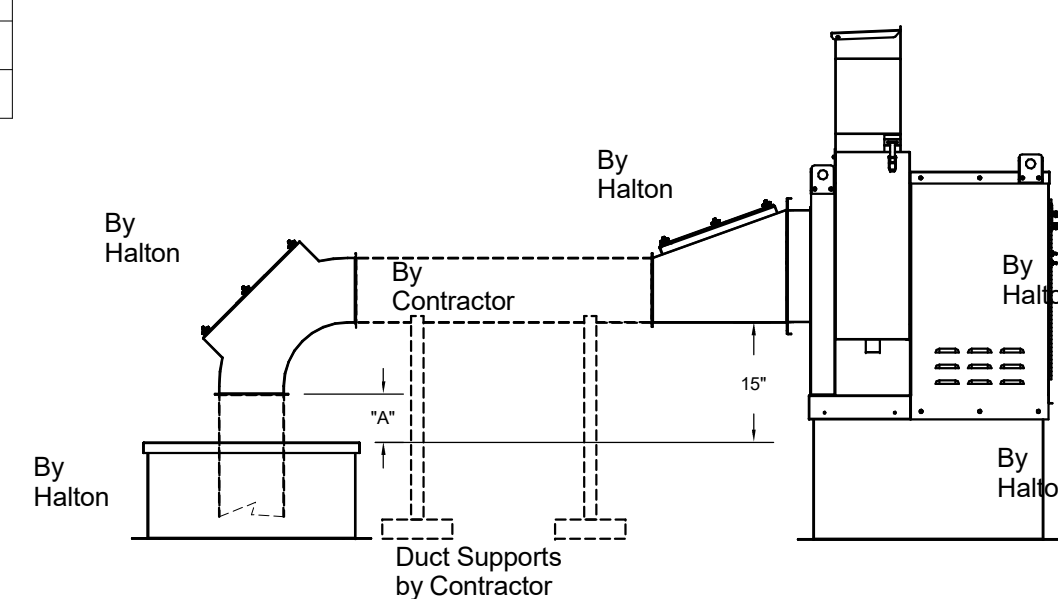
INSTALL PER MANUFACTURER'S INSTRUCTIONS



	"W"	"H"	Wo	Ro	Rc	Ri	"A"	"B"
EF-1	8	14	16	16	12	8	34	17
EF-2	8	10	16	16	12	8	34	17

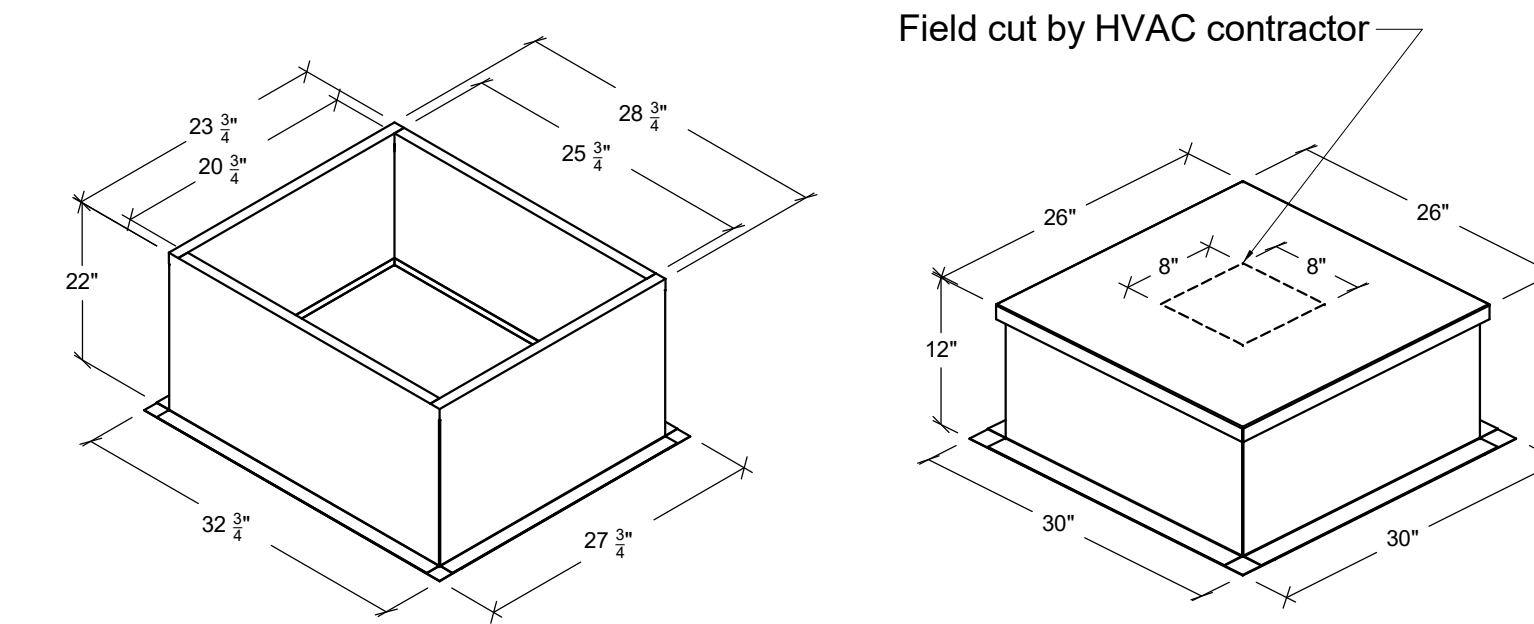


TRANSITION	"H"	"W"	"L"
EF-1 (5)	14	16	25
EF-2 (6)	10	16	17



"A" DISTANCE AVAILABLE FOR DUCT SLOPE	ELBOW	"A"
EF-1	14X8	8
EF-2	8X8	10

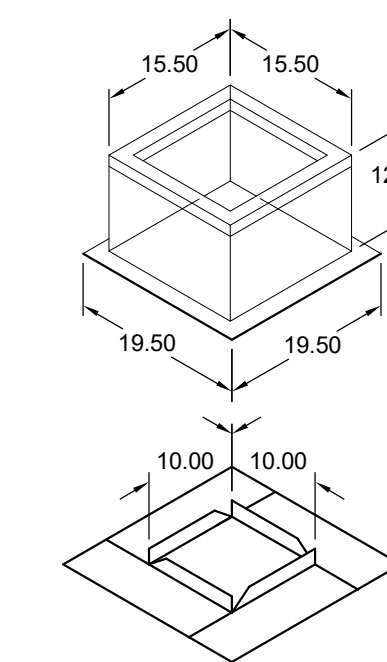
**Halton Kitchen Exhaust Fan Curb Insulated Duct Curb**



Kitchen Exhaust Fan Roof Curb Standard Construction Features:  
- Roof Curb fits between the building roof and the fan mounted directly to the roof support structure - Constructed of 18 ga aluminumized steel - Straight Sided without a cant - 2 in. mounting flange - Height is 22 in.

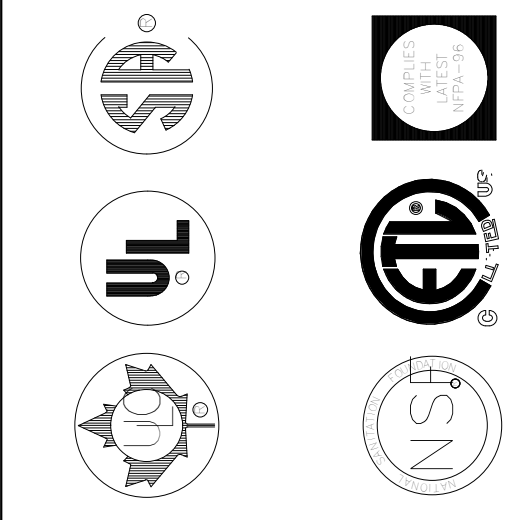
Insulated Duct Curb Standard Construction Features:  
- Duct Curb fits between the building roof and the fan mounted directly to the roof support structure - Constructed of 18 ga aluminumized steel - Straight Sided without a cant - 2 in. mounting flange - Height is 12 in. - 16 ga. cap

**Model: GPI**  
For Model: XRED-090-VG  
Curb & Damper Tray



Accessories				
Material	Security Bars	Liner	Insulation (in.)	Insulation R Value
Galvanized	No	No	1	R4.3

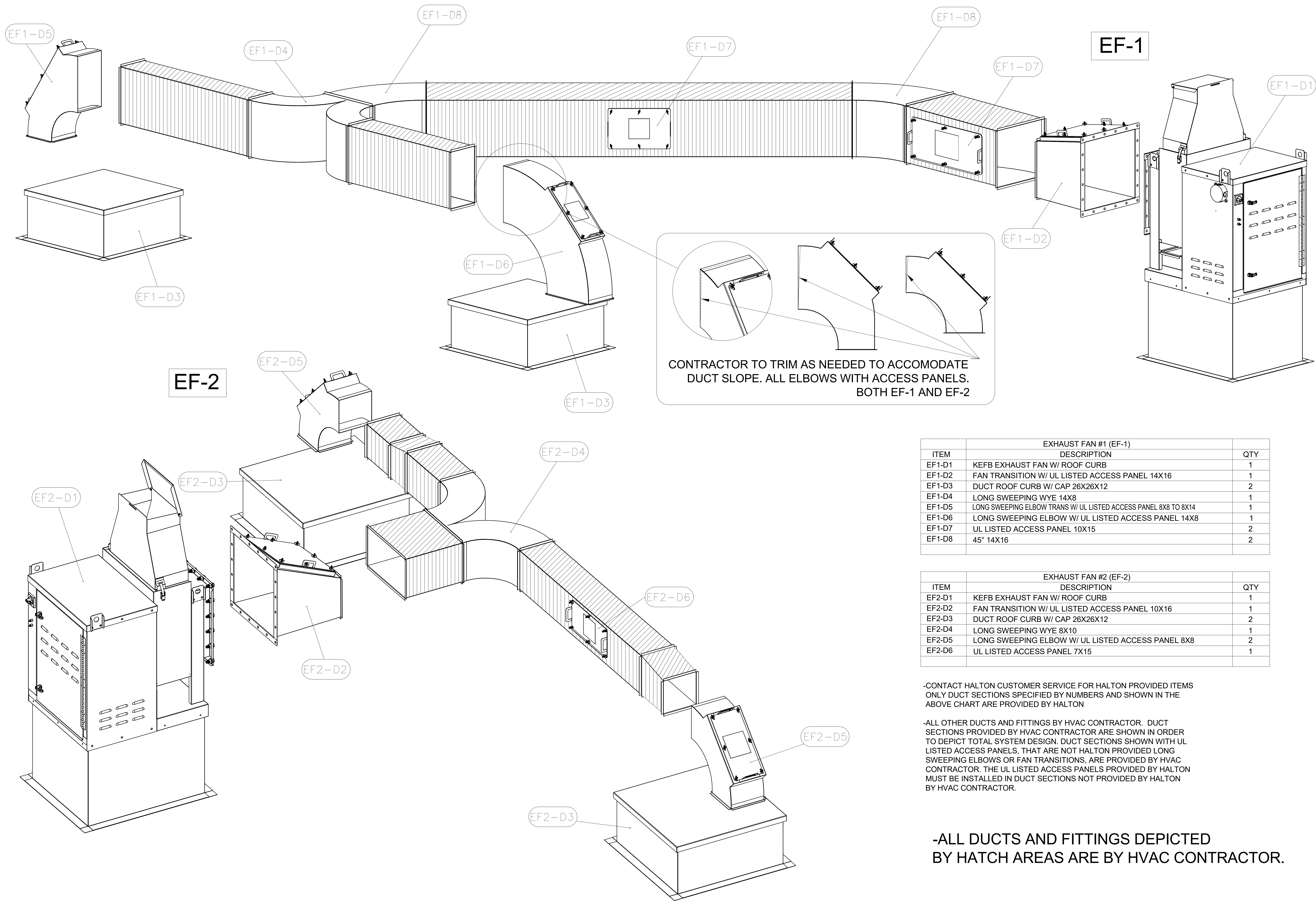
General									
Tag	Qty	Model	Sizing Method	Undersizing (in.)	Weight (lb)	Shipped Assembled	Union Label		
EF-3	1	GPI-17	Nominal	1.5	14	Yes	No Preference		
Dimensions									
Curb Height (in.)	Nominal Width (in.)	Nominal Outside Length (in.)	Actual Outside Width (in.)	Actual Outside Length (in.)	Actual Inside Width (in.)	Actual Inside Length (in.)	Flange Width (in.)	Hinge Base Width (in.)	Hinge Base Length (in.)
12	17	17	15.5	15.5	12	12	19.5	16	



MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY. BELOW WEBSITE: WWW.HALTONCOMPANY.COM  
 HALTON CO. (USA)  
 1021 BREVIK PLACE  
 MISSISSAUGA, ON L4W 3R7  
 1-905-624-0301  
 HALTON CO. (CANADA)  
 101 INDUSTRIAL DRIVE  
 SCOTTSVILLE, K  
 1-270-237-5600

PROJECT: **CHICK-FLA**  
 LOCATION: **MUNFORD FSU**  
 DRAWN BY: **DATE: 08/09/2024**  
 SCALE: **NTS**  
 SN#: **05825**  
 Revision Description  
 1  
 2  
 3  
 4  
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 Sheet  
**MH-1.4**

**FOR REFERENCE ONLY**



EXHAUST FAN #1 (EF-1)		
ITEM	DESCRIPTION	QTY
EF1-D1	KEFB EXHAUST FAN W/ ROOF CURB	1
EF1-D2	FAN TRANSITION W/ UL LISTED ACCESS PANEL 14X16	1
EF1-D3	DUCT ROOF CURB W/ CAP 26X26X12	2
EF1-D4	LONG SWEEPING WYE 14X8	1
EF1-D5	LONG SWEEPING ELBOW TRANS W/ UL LISTED ACCESS PANEL 8X8 TO 8X14	1
EF1-D6	LONG SWEEPING ELBOW W/ UL LISTED ACCESS PANEL 14X8	1
EF1-D7	UL LISTED ACCESS PANEL 10X15	2
EF1-D8	45° 14X16	2

EXHAUST FAN #2 (EF-2)		
ITEM	DESCRIPTION	QTY
EF2-D1	KEFB EXHAUST FAN W/ ROOF CURB	1
EF2-D2	FAN TRANSITION W/ UL LISTED ACCESS PANEL 10X16	1
EF2-D3	DUCT ROOF CURB W/ CAP 26X26X12	2
EF2-D4	LONG SWEEPING WYE 8X10	1
EF2-D5	LONG SWEEPING ELBOW W/ UL LISTED ACCESS PANEL 8X8	2
EF2-D6	UL LISTED ACCESS PANEL 7X15	1

-CONTACT HALTON CUSTOMER SERVICE FOR HALTON PROVIDED ITEMS ONLY DUCT SECTIONS SPECIFIED BY NUMBERS AND SHOWN IN THE ABOVE CHART ARE PROVIDED BY HALTON

-ALL OTHER DUCTS AND FITTINGS BY HVAC CONTRACTOR. DUCT SECTIONS PROVIDED BY HVAC CONTRACTOR ARE SHOWN IN ORDER TO DEPICT TOTAL SYSTEM DESIGN. DUCT SECTIONS SHOWN WITH UL LISTED ACCESS PANELS, THAT ARE NOT HALTON PROVIDED LONG SWEEPING ELBOWS OR FAN TRANSITIONS, ARE PROVIDED BY HVAC CONTRACTOR. THE UL LISTED ACCESS PANELS PROVIDED BY HALTON MUST BE INSTALLED IN DUCT SECTIONS NOT PROVIDED BY HALTON BY HVAC CONTRACTOR.

**-ALL DUCTS AND FITTINGS DEPICTED BY HATCH AREAS ARE BY HVAC CONTRACTOR.**



MAIL APPROVED DRAWINGS TO APPROPRIATE FACTORY. BELOW WEBSITE: WWW.HALTONCOMPANY.COM

HALTON CO. (CANADA)  
 1021 BREVIK PLACE  
 MISSISSAUGA, ON L4W 3R7  
 1-905-624-0301

HALTON CO. (USA)  
 101 INDUSTRIAL DRIVE  
 SCOTTSVILLE, KY 42764  
 1-270-237-5600

PROJECT: CHICK-FIL-A  
 LOCATION: MUNFORD FSU  
 DRAWN BY: NTS  
 DATE: 08/09/2024  
 SN#: 05825

Sheet  
**MH-1.5**

THE DRAWING MUST BE CHECKED, SIGNED AND RETURNED TO THE APPROPRIATE FACTORY. PLEASE VERIFYING THE FOLLOWING:  
 1. ALL DIMENSIONAL INFORMATION, MOUNTING POSITIONS AND CLEARANCES.  
 2. THE TYPE OF COOKING EQUIPMENT.  
 3. THE TYPE OF EXHAUST SYSTEM.  
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