

**STRATOVENT MODEL# SVDU50HFA**

TAG	HOOD	STRATOVENT MODEL #	CFM	ESP.	RPM	H.P.	B.H.P.	Ø	VOLT	FLA	MCA/MCP	WEIGHT (LBS.)	SONES	SELECTED OPTIONS
EF-1	FRYER	SVDU50HFA	1050	0.9"	1450	0.50	0.33	1	115	8.4	10.5/15	85/40	14.5	RESTAURANT MODEL UL-192, GREASE RATED DIRECT DRIVE SPEED CONTROLLER WEATHERPROOF DISCONNECT FLAT CURB, VENTED FACTORY ATTACHED HINGES

ATTENTION! INSTALLER MUST READ LABEL NEAR DISCONNECT SWITCH! MESSAGE ON LABEL. INSTALLER SHOULD SUPPLY ENOUGH ELECTRICAL CORD TO ALLOW FAN TO MAKE COMPLETE SWING!

NOTE: ALL DIMENSIONS (INCHES)

REVISED: 10-10-2018

**HOOD EXHAUST FAN DETAIL** NTS **7**

PROJECT: TACO BELL

System Size: ANSUL-3.0 Gallons Total, R102  
Flow Points: 8 Design, 11 (max)

Hood #1: 6'-3" L x 36" W x 14" H  
Exhaust Riser Size: 10" x 10"

NOTES

- FIELD PIPE DROPS AS SHOWN: SLEEVING, ELBOWS, TEES, AND NOZZLES SUPPLIED BY STRATOVENT FOR HOOD-BASED PIPING.
- RELOCATE NOZZLES IF FLOW PATTERN IS BLOCKED.
- MAXIMUM 9 ELBOWS IN SUPPLY LINE, MINIMUM 72 INCHES OF AGENT LINE FROM TANK TO FIRST NOZZLE.
- ALL NOZZLE HEIGHT AND PLACEMENT TO BE DETERMINED BY INSTALLER AND AHJ PER ANSUL GUIDELINES.
- ALL PIPING TO BE 3/8" SCH 40 BLACK IRON.
- THIS FIRE SYSTEM COMPLIES WITH U.L. 300 REQUIREMENTS.
- SYSTEM INSTALLATION AND FINAL HOOKUP SOURCED BY GEN CONTRACTOR. SYSTEM PARTS OPTIONALLY PURCHASED FROM STRATOVENT BY OWNER OR G.C..

LEGEND - WALL MOUNTED ANSUL SYSTEM

LOCATION OF PULL STATION PER LOCAL CODES.

1B 3.0 GALLON TANK  
2 AUTOMAN RELEASE  
5 ANSULEX LIQUID AGENT (3.0 GAL.)  
7 CARTRIDGE (101-20)  
10 TEST LINK  
11 DOUBLE MICROSWITCH  
1W NOZZLE ASSEMBLY (419336)  
1N NOZZLE ASSEMBLY (419335)  
3N NOZZLE ASSEMBLY (419338)  
28 DETECTOR BRACKET  
30 HIGH TEMP FUSIBLE LINK  
MGV MECHANICAL GAS VALVE  
34 REMOTE MANUAL PULL STATION  
S SWIVEL ADAPTOR

DESIGN NOTE:

- 1) ABOVE DEPICTION SHOWS DUAL FRYERS ON RIGHT END OF THE HOOD. HOOD SUPPLIER WILL VERIFY EQUIP LAYOUT PER PLANS AND PLACE FRYER NOZZLES ON THE LEFT END WHEN APPROPRIATE TO SUIT SITE CONDITIONS

**TACO BELL HOOD FIRE SUPPRESSION SYSTEM PLAN** 12" = 1'-0" **6**

**INSTALLATION: DUCT TEMPERATURE SWITCH**

OPTION #2 THROUGH ROOF OF HOOD INTO PLENUM AREA BEHIND FILTERS, LEFT OR RIGHT OF DUCT OPENING.

OPTION #1 (PREFERRED): FACTORY INSTALLED IN HOOD CAVITY

NOTE: IF SENSOR IS FIELD INSTALLED, THE KIT SHIPS WITH UL-LISTED QUIK SEAL MUST BE USED TO SEAL ANY HOOD OR DUCT PENETRATIONS (SEE EXPLODED PARTS VIEW).

**INSTALLATION: DUCT TEMPERATURE SENSOR**

(1) NORMALLY OPEN DRY CONTACT, CLOSING ON TEMPERATURE RISE ABOVE 85F. WIRED IN PARALLEL TO NORMAL CONTROL CIRCUIT. WHEN ORDERED, SENSOR IS FACTORY INSTALLED IN HOOD CAVITY WITH J-BOX ON TOP OF THE HOOD.

(2) DO NOT USE SENSOR AS THE PRIMARY MEANS OF FAN CONTROL. USED ONLY AS A SAFETY DEVICE PER INTERNATIONAL MECHANICAL CODE TO ENERGIZE HOOD EXHAUST FAN WHEN COOKING EQUIPMENT GENERATES HEAT.

(3) FAN CONTACTOR AND CONTROLS BY OTHERS. SEE ELECTRICAL SHEETS FOR DETAILS.

(4) SEE SPECS ABOVE FOR TEMP SET POINT ADJUSTMENT

NOTE: GENERIC WIRING DEPICTION. SEE PLANS FOR PROPER INTEGRATION.

ADDITIONAL QUESTIONS?? CONTACT, STRATOVENT VENTILATION HOODS, 919-573-4250 - 251-490-6114 JEFF\_JOHNSON@STRATOVENT.COM

MODIFIED: 04-11-2020

**HEAT SENSOR ATTACHMENT** NTS **5**

**HOOD NOTES AND SPECS (TYP.)** NTS **4**

1. Hoods shall be fabricated of minimum 20 gauge stainless steel with #3 polish. All concealed surfaces shall be finished to mirror.

2. UL listed and NSF approved vapor proof noncombustible light fixtures permitted in hood cavity. All lighting shall be recessed in accordance with NEC 710.

3. This hood is based upon STRATOVENT, MODEL SVND2. MANUFACTURED BY: STRATOVENT VENTILATION HOODS, RALEIGH, NC 27616. CONTACT: JEFF JOHNSON, 251-490-6114

4. This hood is fabricated in accordance with NFPA Bulletin #98 and shall be tested to NSF Standard 184.104. Hoods shall be tested under 1.75x design pressure for commercial cooking equipment. Certified by ETL under FILE# 354804-001.

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CONTACT US: WWW.STRATOVENT.COM 919-573-4250 FEEDBACK@STRATOVENT.COM

**HOOD ISOMETRIC** 12" = 1'-0" **3**

HOOD #	1 OF 1	MODEL #	STRATOVENT SVBD2
LENGTH (IN):	6'-3"	WIDTH (IN):	36"
HEIGHT (IN):	14"	SUPPLY CFM:	1050
EXHAUST SP:	0.9" (HOOD + DUCT)	SUPPLY SP:	BY RTU-SEE M1.0
EXHAUST FPM:	1512	SUPPLY FPM:	NA
EXH. SIZE:	10"X10"	SUP. SIZE:	NA
FILTERS: (4)	16" X 16"	HOOD WEIGHT:	300 LBS
FIRE SUPPRESSION:	ANSUL-R102	FILTER TYPE:	STAINLESS BAFFLE
LIGHT QTY: (3)	A19/ CFL	CONTROL SWITCH:	BY OTHERS

DESIGN NOTES:

- STRATOVENT HOODS ARE ETL LISTED TO UL-710 STANDARDS, 3054804-001
- MODEL SVBD2 IS A NON-CANOPY HOOD, "LISTED" VALUES ARE UTILIZED FOR AIRFLOW, OVERHANGS AND TEMPERATURE RATINGS.
- 18/20 GAUGE MINIMUM S/S ON EXPOSED SURFACES PER NFPA.
- HOOD IS PRE-PIPED FOR ANSUL R102, FIELD HOOKUP BY OTHERS
- INSTALLER TO REVIEW ELECTRICAL SHEETS FOR HOOD AND FAN WIRING. STRATOVENT DOES NOT PROVIDE A CONTROL BOX IN THE "BASE" PACKAGE.

3" INTEGRAL REAR STAND-OFF. FACTORY INSULATED HOOD ASSEMBLY IS LISTED AND LABELED FOR ZERO CLEARANCE TO COMBUSTIBLE IN THE REAR. ARCHITECT MUST VERIFY COMPLIANCE WITH ALL LOCAL CODES CONCERNING CLEARANCES.

25" TALL DUCT ENCLOSURE PANELS, FRONT, LEFT & RIGHT SIDES (PROVIDED WITH HOOD, GC INSTALLED).

TOP EDGE OF HOOD, LOWER, LEADING EDGE OF HOOD, 71" ABOVE FINISHED FLOOR.

END PANELS, PROVIDED BY STRATOVENT, SEE SIDE VIEW DETAIL. FIELD INSTALLED BY GC.

106" X 95" BACKSPASH, COVERING REAR WALL AND 18" BEYOND THE HOOD. ADJUST SIZE TO SUIT SITE CONDITIONS. MINIMUM 20 GA. STAINLESS STEEL PROVIDED BY HOOD VENDOR.

UPDATED: 6FT-3IN LONG VERSION, 04-11-2020

**TACO BELL HOOD DETAIL** NTS **2**

**LOW-PROFILE HOOD HOOD#1**

NON-CANOPY HOOD DESIGN BASED ON:

MANUFACTURER: STRATOVENT, SVBD2  
ETL LISTED (UL-710): 3054804-001  
MIN. AIRFLOW: 150 CFM/FT  
DESIGN AIRFLOW: 168 CFM PER LINEAL FT  
MAX. DIST. ABOVE COOK SURFACE: 47"  
MAX. FRONT COOK SURFACE UNDERHANG: -3"  
MIN. SIDE COOK SURFACE OVERHANG: 0"  
MAX. APPLIANCE COOKING TEMPERATURE: 450°F

HOOD DESIGN QUESTIONS? STRATOVENT KITCHEN VENTILATION PHONE: 251-490-6114 JEFF.JOHNSON@STRATOVENT.COM

DUCT TERMINATION SHALL EXPAND TO MINIMUM OF 2" LARGER THAN FAN INLET DIAMETER

DROP CEILING (TYPICAL)

20" H, 3-SIDED DUCT ENCLOSURE PANELS, SHIPPED LOOSE BY HOOD SUPPLIER.

42" X 3" X 1.25" W, TIMER MOUNTING CHANNEL, FACTORY ATTACHED. DUAL 115V/1PH POWER OUTLET, FLUSH MOUNTED ON FACE OF HOOD WITH J-BOX ON TOP.

FIELD CUT OPENING AND TRANSITION PER PLANS.

16" H, UL-LISTED BAFFLE FILTERS.

3" INTEGRAL REAR STAND-OFF FACTORY INSULATED HOOD ASSEMBLY IS LISTED FOR ZERO CLEARANCE TO COMBUSTIBLE IN THE REAR

GREASE CUP

END PANELS, GC INSTALLED AND PROVIDED BY HOOD VENDOR

20 GA. MIN S/S WALL PANEL COVERING REAR WALL

REAR WALL

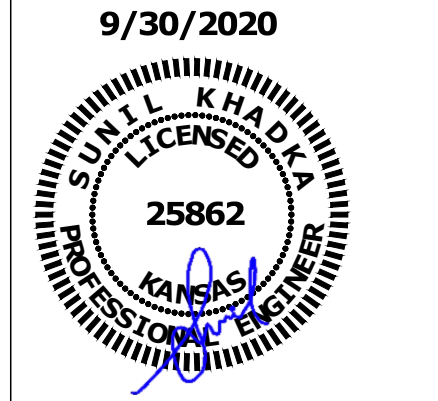
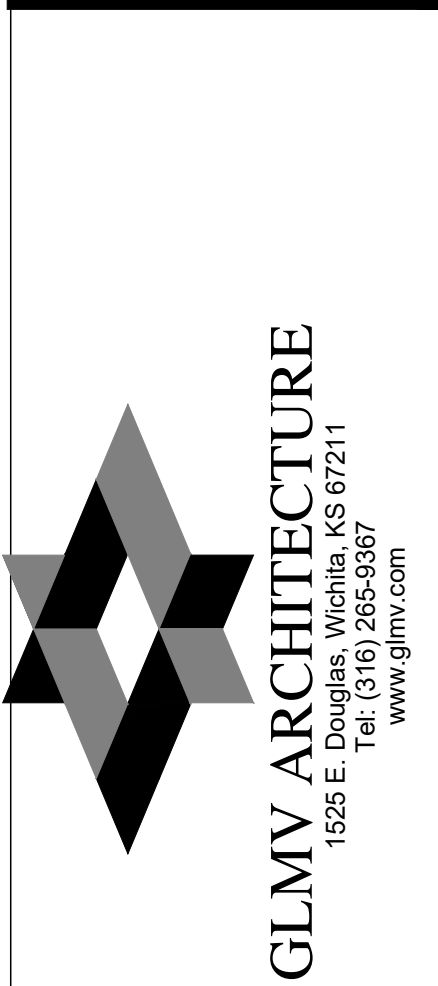
FINISHED FLOOR LINE

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PE COA #E-359  
BC PROJECT #: 20684

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**TACO BELL HOOD SECTION** 12" = 1'-0" **1**



18048.20003

CONTRACT DATE:

BUILDING TYPE: END, MED40

PLAN VERSION: MARCH 2020

SITE NUMBER: #000000

STORE NUMBER: #000000

**TACO BELL**

615 METROPOLITAN AVE  
LEAVENWORTH, KS 666048



ENDEAVOR 1.0  
**HOOD DRAWINGS PLANS AND SECTIONS M3.0**