



PRODUCT SPECIFICATION GUIDE
MODEL POLLUTION CONTROL UNITS TRIPLE PLAY

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Provide Triple Play kitchen exhaust air pollution control system in a progressive efficiency, 3-stage mechanical filter arrangement, 4th stage odor control section and blower, in accordance with the following specification and shown on the submittal drawings.

Construction

The system shall be furnished as a single, factory assembled unit, consisting of: pleated pre-filter, bag filter, final filter, odor control section, outlet transition and exhaust fan, all mounted on a 4" x 5.4 lb./ft. structural steel support base. The base shall have lifting lugs at the 4 corners and along the length as needed. The unit shall be furnished in a side access housing, fabricated from 14-gauge steel, continuous welded, pre-treated and powder coated with thermo-set powder paint, inside and outside. Tool less side access doors shall be provided to service all internal components. The access doors shall be on lift-off hinges, full perimeter high temperature gasketed and use multi-point closure latches. The system shall be ETL listed to UL 710 standard for Exhaust Hoods for Commercial Cooking Equipment and shall conform to NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.

The multi-stage filter section shall contain the following:

- a. Pleated pre-filters, 4" deep, 30% per ASHRAE 52.1; MERV 8 per ASHRAE 52.2
- b. 10 pocket bag filter, 22" deep, 95% per ASHRAE 52.1; MERV 14 per ASHRAE 52.2
- c. Final filter, 12" deep, 95% per ASHRAE 52.2: E1 - E3 MERV 16 per ASHRAE 52.2
- d. All filters shall be held in place with extruded aluminum tracks with replaceable bulb seal gasketing.
- e. Filter frames shall be metal or die cut. Plastic frames are not acceptable.
- f. Filters shall be sealed with high temperature gasketed pressure plate to prevent air bypass.
- g. All filters shall be UL 900 class I listed.

The odor control section shall contain bonded activated carbon filters, furnished in a self-supporting, bonded granular briquette panel with galvanized steel perimeter frame and covered on both sides with spun bonded scrim. Carbon is composed of virgin coconut shell granular activated carbon with a minimum carbon tetrachloride activity of 60% per ASTM D-3467, is 4 x 8 US mesh size, and impregnated with active ingredients to enhance cooking odor molecule adsorption. Bonded carbon shall have a minimum bulk density of 39 lbs/ft³, and applied at a minimum rate of 95 lbs. per 1,000 cfm, for a minimum

residence time of 0.15 seconds. Carbon panels shall be held in place with extruded aluminum tracks with replaceable bulb seal gasketing to prevent air bypass.

Outlet transition shall be factory installed, connecting the housing to the blower, fabricated from 14 gauge steel and finished to match the housing. Transition to blower connection shall be made with high temperature flex fabric.

Fan assembly shall be the centrifugal utility set or tubular inline type, belt driven with backward inclined wheel and shall be UL 762 listed for Power Ventilators in Restaurant Service. A NEMA 3R ON-OFF disconnect switch shall be provided on the fan housing. A motor starter is to be provided with unit. The fan assembly shall be mounted on housed, spring isolators.

A remote mounted Filter Status Indicator panel shall be furnished to indicate when each individual filter stage requires servicing. The panel shall be NEMA 4X with LED indicators. Signal to the LED's shall be provided from pressure switches, factory mounted on the unit housing. Each filter stage shall have a dedicated pressure switch.

Fire system shall be Amerex or Ansul with factory installed detector and pre-piped nozzles. Detector and nozzle arrangement shall be according to the respective manufacturer's instructions. 3/8" IPS field connection, tanks, controls, and commissioning of the fire system shall be provided on site by others. The local code authority may require other protection in order to comply with local codes.

Due to continuous research Accurex reserves the right to change specifications without notice.