

Optional Construction for UL 762 Restaurant Exhaust

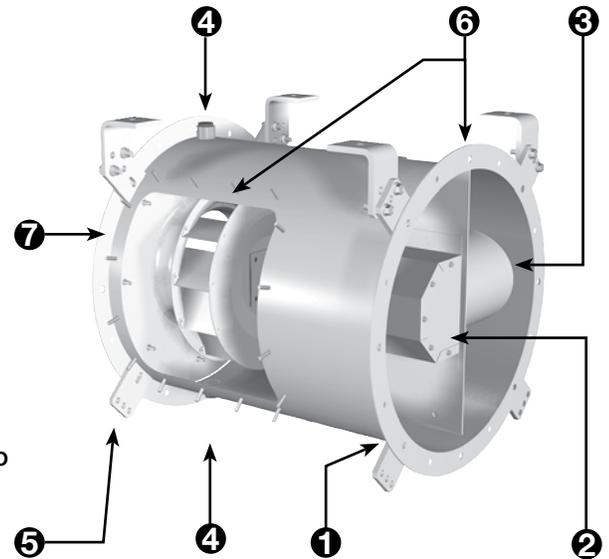
Inline grease exhaust fans are excellent alternative for kitchen applications when roof or wall mounted ventilators are not practical. The TCB with UL 762 grease option is designed to withstand the demands of high temperature kitchen grease exhaust and high-pressure duct washes.

Leak Resistant Construction Features

- ① Continuously welded housing and integral duct flanges provide air and water tight design.
- ② Bearing cover gasketed and includes a labyrinth shaft seal to prevent moisture leakage during normal operation and while cleaning with high pressure solvents.
- ③ Continuously welded belt tube keeps the belts and bearings clean.
- ④ Two threaded drain connections are located 90° from the motor location to allow for removal of grease and moisture.

Mounting and Serviceability Features

- ⑤ Universal mounting brackets allow for rotation of the motor to the 3 or 9 o'clock position at the jobsite.
- ⑥ Duct flanges and access door bolt locations are no more than 4 inches (100 mm) on center per NFPA 96.
- ⑦ "Easy Access Door" provides access for duct cleaning and allows removal of the wheel, shaft and bearings for maintenance. Gasket is rated for 400° F (200° C) and prevents leakage during operation.



System Design Guidelines

- Inline grease exhaust fans should be installed near the end of the duct run to reduce sound at the hood.
- Inline fan must be securely bolted to the exhaust duct per NFPA-96 guidelines. Greenheck's companion flanges are recommended for ease of installation.
- Grease exhaust fans and ductwork must maintain 18 inches (46 cm) minimum clearance to combustible material. If the ductwork and fan are insulated, the inspection door must be accessible for maintenance.
- A minimum of 10 ft. (3.0 m) of clearance must be kept from the fan outlet to adjacent buildings, property lines, or the closest point of any air intake or operable window at or below the plane of the exhaust termination.
- Greenheck recommends that all inline grease applications be reviewed by your local code official to ensure compliance with NFPA, IMC, and other local codes.



Listed Power Ventilation for Restaurant Exhaust Appliances 13G3 Maximum Operating Temperature 300°F.

UL 762 is concerned with fans designed for removal of smoke and grease laden vapors with airstream temperatures up to 300°F.

- Meets all UL 705 Requirements
- Bolted Access Door
- Drain Connection
- Meets requirements of NFPA 96 Ventilation Control and Fire Protection of Commercial Cooking Operations

A Tough Package to Beat

The TCB inline grease fan is tough to beat when packaged with our full line of kitchen hoods and grease extraction options. Take advantage of Greenheck's expertise in providing a total solution in kitchen ventilation equipment.

