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This first edition of SMACNA Kitchen Ventilation Systems and Food Service Equipment Fabrication and Installation Guidelines (Sections I & II) is intended to provide basic reference guidelines as to industry accepted practices for fabrication and installation of kitchen ventilation systems and custom built food preparation, and serving equipment commonly used in non-domestic food facilities.

Kitchen Ventilation Systems and Food Service ... - SMACNA  
Kitchen Ventilation Systems and Food Service Equipment Guide, Order No. 1767, 1st edition, 2001, 233 pages: A basic reference guide to industry-accepted practices for fabrication and installation of commercial kitchen ventilation systems and custom-built food preparation equipment. Assists the designer, contractor and code officials in understanding the complexities of designing, installing, construction and balancing both the exhaust and make-up air systems required in commercial kitchen ...

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Order No. 1715 2 nd edition, 1997, 25 pages: Contains guidelines for installation of roof-mounted outdoor air-conditioner equipment as developed by SMACNA and the Air-Conditioning, Heating and Refrigeration Institute (AHRI). To be used as a supplement to the unit manufacturer's specific installation instructions. This booklet of waterproofing illustrations and reminders covers curb and roof ...

Guidelines for Roof Mounted Outdoor Air ... - SMACNA  
A basic reference guide to industry-accepted practices for fabrication and installation of commercial kitchen ventilation systems and custom-built food preparation equipment. Assists the designer, contractor and code officials in understanding the complexities of designing, installing, constructing and balancing both the exhaust and make-up air systems required in commercial kitchen ventilation.

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Kitchen Ventilation Systems and Food Service Equipment ...  
canopy-type kitchen exhaust hood, the inside edge of the grease gutter shall be not less than 150mm beyond the plan perimeter of the appliance over which the hood is installed, except on sides adjoining a wall. E8 KITCHEN EXHAUST HOODS INCORPORATING GREASE REMOVAL.

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Energy Systems Analysis and Management Manual, 2nd Edition ...  
Technical ResourcesKitchen Ventilation Systems and Food Service Equipment Guidelines IAQ Guidelines for Occupied Buildings Under Construction131 pages, Second edition, 2007. The SMACNA IAQ Guidelines for Occupied Buildings Under Construction, second edition ANS/SMACNA 008:2008, is intended as an authoritative source for providing project management guidance in maintaining satisfactory indoor air quality (IAQ) of occupied buildings undergoing renovation or construction.

SMACNA Products & Services Guide 2011 - IAQ Guidelines for ...  
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