

Kitchen Exhaust System Design

Specification Sheet



About You

Name:	
Company:	
Address:	
City/State/Zip:	
Phone:	

Project Details:

Date:	
Submitted by:	
Project Name:	
Ship to Address:	
Ship to City/State/Zip:	

Please select or advise each option applicable.

- Type of establishment (select one):
 - Conventional restaurant
 - Smokehouse
 - Deli
 - Barbeque restaurant
- Installation location:
 - Indoors
 - Outdoors
- Air volume through unit: _____ CFM
- External static pressure (including hood and ductwork): _____ SP
- Type of fan (select one):
 - Utility centrifugal type
 - Inline type
 - No fan required
- Voltage and phase available at job site for:
 - Unit voltage: _____ Phase _____
 - Exhaust fan voltage: _____ Phase _____
- Water wash system required?
 - Yes No
- Distance from TRION kitchen exhaust unit to Water Wash Control Panel (Control Panel provided by TRION for water wash enabled units): _____ ft
- Odor control required?
 - Yes No
- If odor control (absorber section) is required, please select type:
 - Carbon (standard)
 - Carbon and potassium permanganate (high temperature exhaust > 100°F)
- Type of heating source:
 - Electric Gas Solid fuel
- Fire suppression nozzle pre-piping required?
 - Yes No
- Special requirements or notes: _____

- Required items requested for your project (select all):
 - AutoCAD layout documents
 - PDF layout documents
 - Fan submittal
 - Sequence of Operations documents
 - Schedules for units
 - Specification section