



VP Engineering
J C ENTERPRISES
11837 FRONT ST
NORWALK CA 90650

Date: 2010/12/31
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PO Number: LIFE

Subject: **Procedure And/Or Report Material**

The following material resulting from the investigation under the above numbers is enclosed.

Issue

<u>Date</u>	<u>Vol</u>	<u>Sec</u>	<u>Pages</u>	<u>Revised Date</u>
2010/05/11	1	1	New Description Page(s) 3A	2010/12/31
2010/05/11	1	1	Revised Description Page(s) 1,2,3,4	2010/12/31
2010/05/11	1	1	New Illustration(s) 12A,13A,14A	2010/12/31
2010/05/11	1	1	Revised Illustration(s) 1,2,3,4,5,6,7,8,9,10,11,12,13,14,15	2010/12/31
2010/05/11	1	1	New Test Record 2	2010/12/31

Inspections at your plant will be conducted under the supervision of DAVID SCHAUB, UL INSPECTION CENTER S CA/HI/BREA, UNDERWRITERS LABORATORIES INC, PO BOX 4733, CULVER CITY, CA, United States, 90230., PHONE: 310-202-8929, FAX: 847-513-7849, EMAIL: DAVID.C.SCHAUB@US.UL.COM

Please file revised pages and illustrations in place of material of like identity. New material should be filed in its proper numerical order.

NOTE: Follow-Up Service Procedure revisions DO NOT include Cover Pages, Test Records and Conclusion Pages. Report revisions DO NOT include Authorization Pages, Indices, Section General Pages and Appendixes.

Please review this material and report any inaccuracies to UL's Customer Service Professionals. Contact information for all of UL's global offices can be found at <http://www.ul.com/global/eng/pages/corporate/contactus>.

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RTP File

UL INSPECTION CENTER 929

The exhaust collar shall conform to the material requirements as outlined

□□□□Q□G□H□U□□□□□□□□□□6□,□1□*□□□□□□□□□□D□Q□G□□□□L□V□□□□V□H□F□□□□□□U□H□G□□□□□□R□□□□□□K□H□□□□K□R□R□G□□□□□□□□□□L
connection mechanism.

The inner/outer collar shall overlap a minimum of 18 in. when the hood is adjusted to 10 in. clearance to cooking surface.

The mechanical stop shall be provided to prevent separation of the duct collar.

Access Door Cylinder

The access door cylinder size is 5.00 O.D. (See Illustration 2) and is welded to the inner collar with a continuous weld.

Grease Filters

Each unit is to be equipped with a stainless steel grease filter, consisting of an inner and outer component with a top and bottom cape, manufactured and supplied by JC Enterprises Co. See Illustrations 6 through 10.

Access Door

The access door is made up of the following components:

Access Door - 6.7 by 4.3 in. See ILL. 14 for details.

Door Piano Hinge - 1 in. wide. See ILL. 14A for details.

Cement Sealant -Rutland, Ruthland Fire Clay Company - Applied 1/8 to 1/4 in. wide by approximately 1/8_to 1/4 in. thick to inner surface at center and along outer edge of door. The two lines of cement are trowelled across entire inner surface.

Door Seal Material - Kaowool 2000 Grade 1/8" thick and cut to fit length and width of access door. Affixed to cement sealant and compressed to Access Door inner surface.

*

Counterbalance Cable

The 1/16 dia. zinc-plated galvanized steel counterbalance cable shall meet the following specifications:

Construction -	7x7 Strand Core
Formation -	Preformed and Unlubricated
Dia., in. -	1/16
Lengths, ft -	25, 50, 100, 300, 500
Breaking Strength, lbs -	480
Fed Specification -	RR-W-410
Approximate Bend Radius in. -	1-5/16

Grease Cup - Stainless steel, 1.5 in. deep by 3.78 dia as shown in Illustration 11.

Handle and Handle Rod Assembly -

For handle and handle rod specifics, see Illustrations 12 and 13 or for alternate handle and handle rod, see Illustrations 12A and 13A.

ASSEMBLY FOR SHIPMENT:

Each hood/collar assembly shall be prepared for shipment in a manner to avoid injury during transit. Each shipment shall include hood/collar, complete grease filter, link systems, and installation instructions (See Illustration 15). The 12 in. dia hood and grease filter may be packaged separately but shipped with the hood assembly.

MARKING:

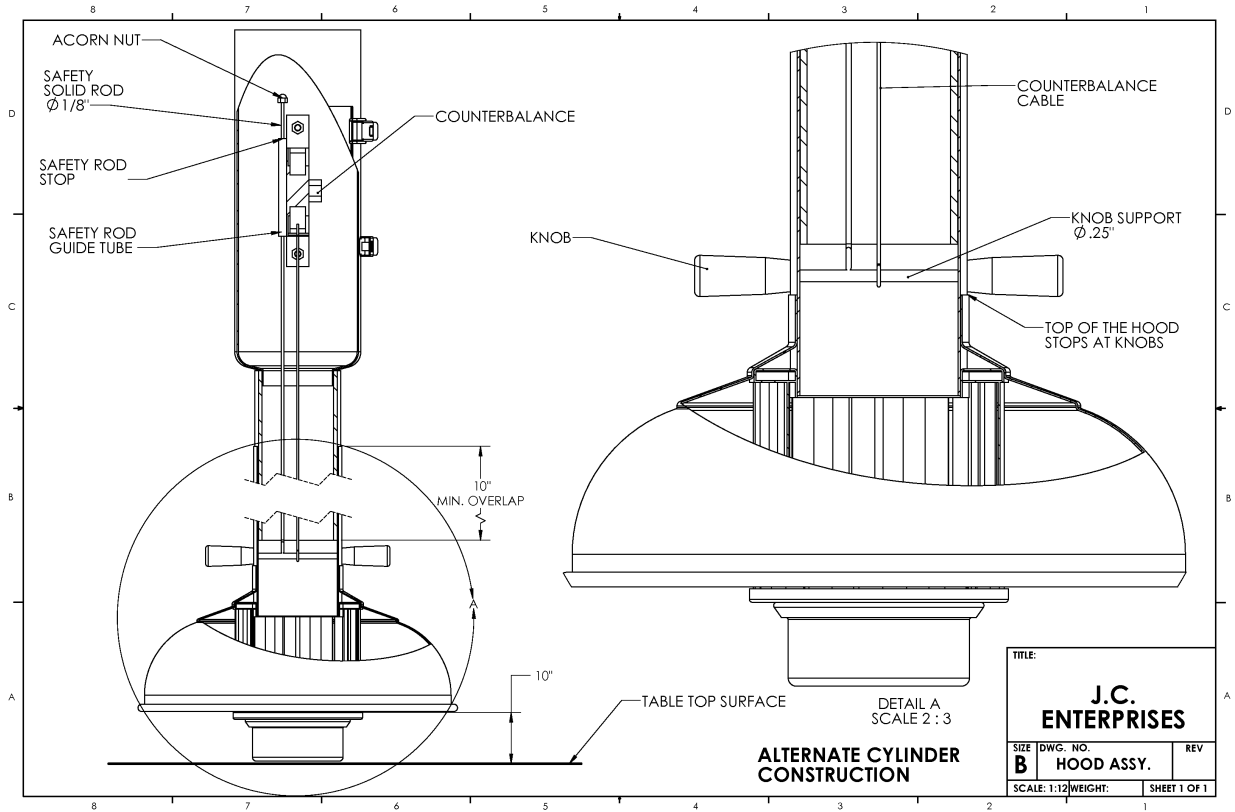
A metal plate or a UL Recognized Marking and Labeling System (PGDQ2) supplied by J C Enterprises, suitable for attachment to stainless steel, indoor or outdoors to high humidity, or occasional exposure to water, rated 150°C (302°F) maximum temperature exposure, shall be attached to the front or inside of each hood assembly and includes the following information: The Listing Marking of Underwriters Laboratories Inc.

1. Manufacturer's name and model designation.
 2. The following statements:
 - A. Hood with an adjustable duct collar, not fixed into a permanent position at the time of installation, shall be permanently marked where visible to the user with the following or equivalent: " Caution: Position hood assembly at 10 in. while cooking." The marking shall be in a minimum 1/4 inch high letters on a contrasting background.
- For use only with J C Enterprises Models DKBS-1G or DKBS-RGC cooking appliances, maximum 12,500 BTU, B. maximum cooking surface 14 in. dia. or 10.75 in. wide x 16 in. long.
- C. Maximum Surface Temperature Setting 700 °F
 - D. Minimum Total Design Exhaust airflow, 100 cfm (Total 1613 fpm).
 - E. Hood shall be centered over center of cooking appliance.

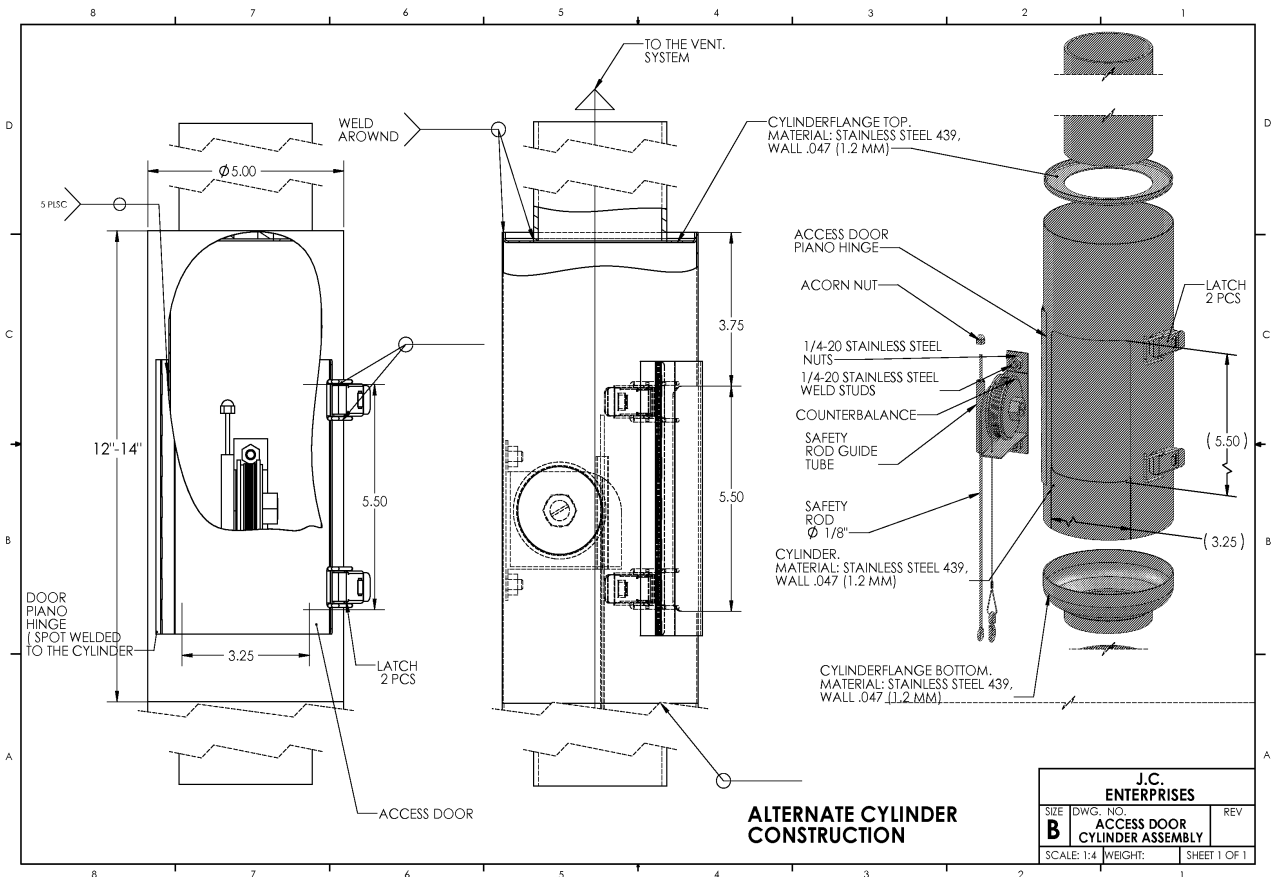
INSTALLATION INSTRUCTIONS

*Installation instructions as shown by Illustration 15 **are** provided with each assembly and shall contain the following statements:

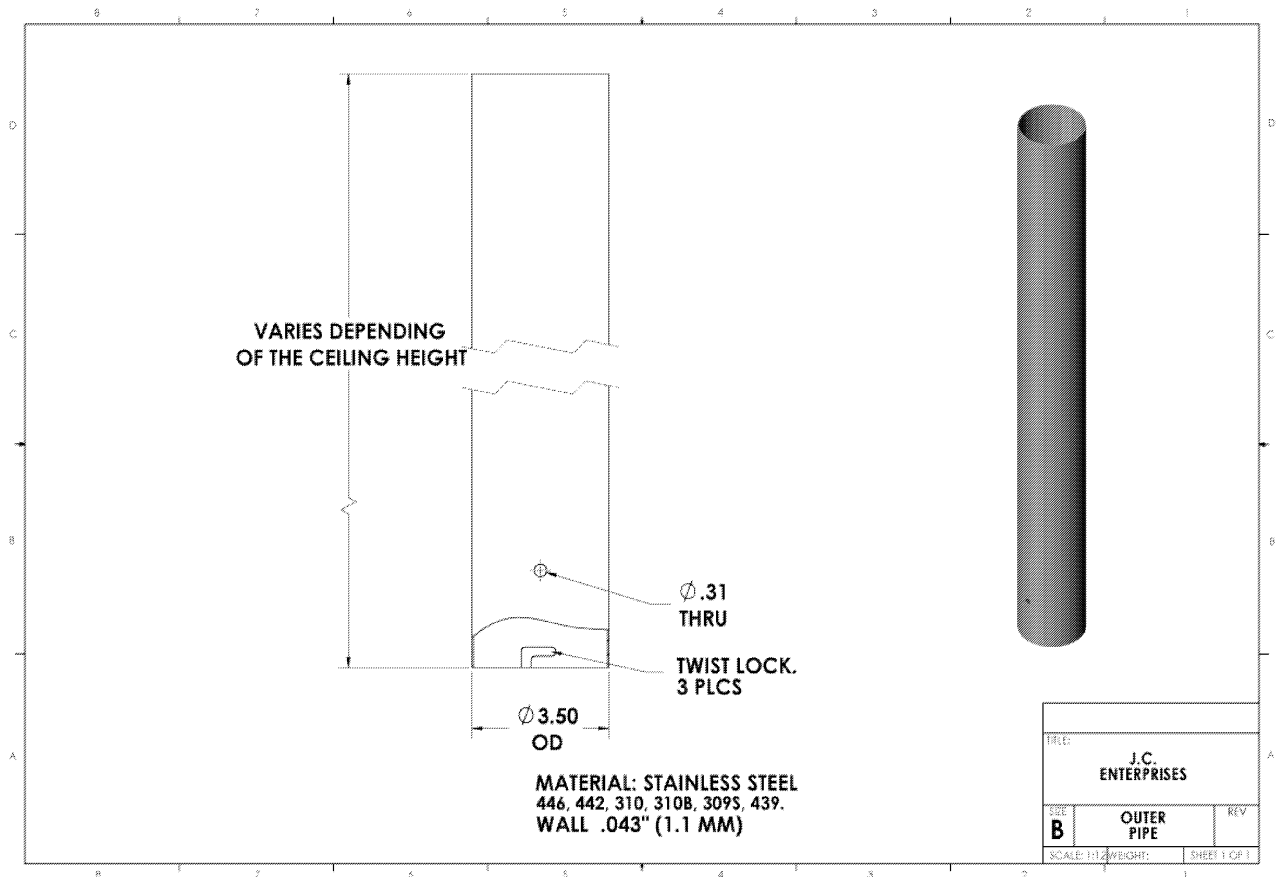
- *A. The inner/outer collar shall overlap a minimum of **10** in. when the hood is adjusted to 10 in. clearance to cooking surface.
- *B. The mechanical stop shall prevent separation of the duct collar and maintain the 10 in. clearance of hood bottom to cooking surface when installed as intended.



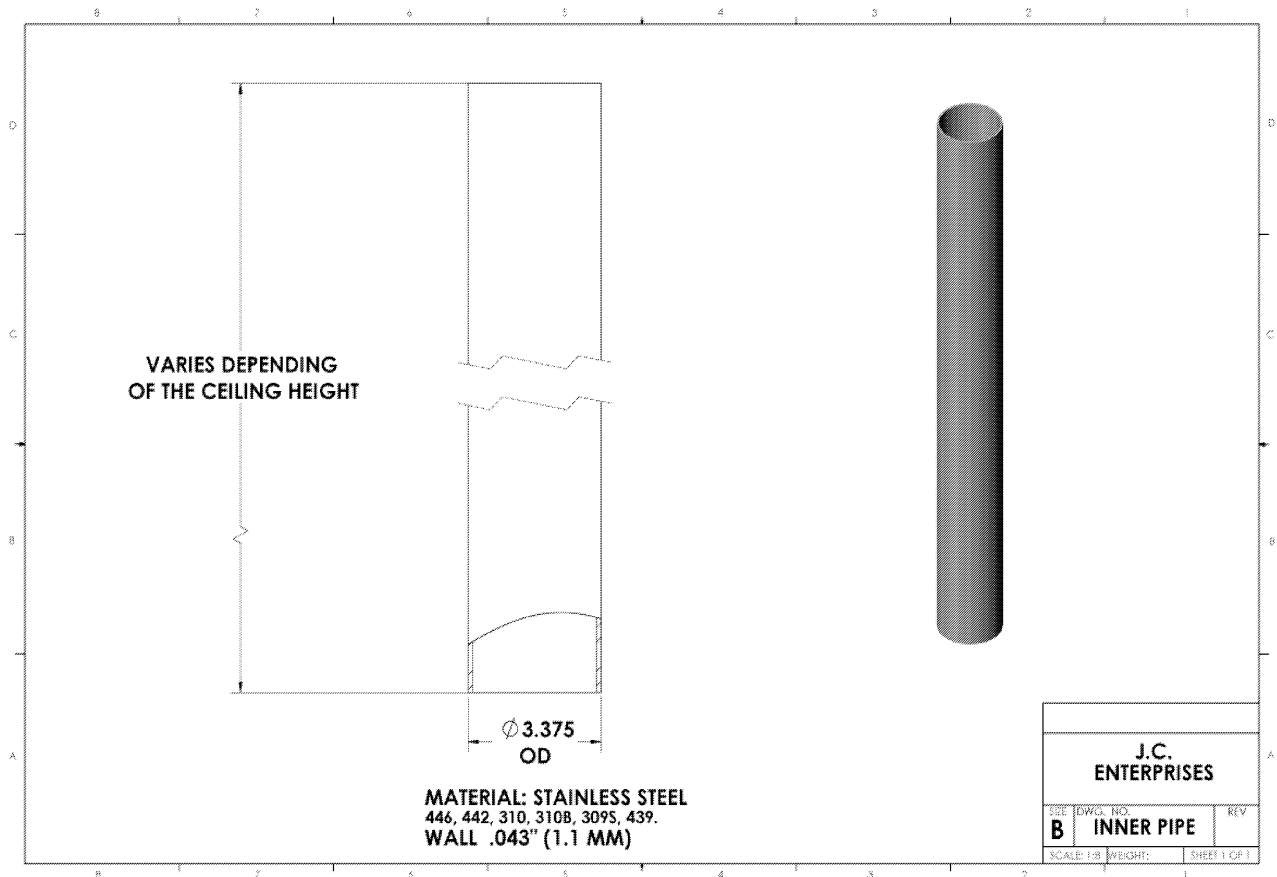
C100985495



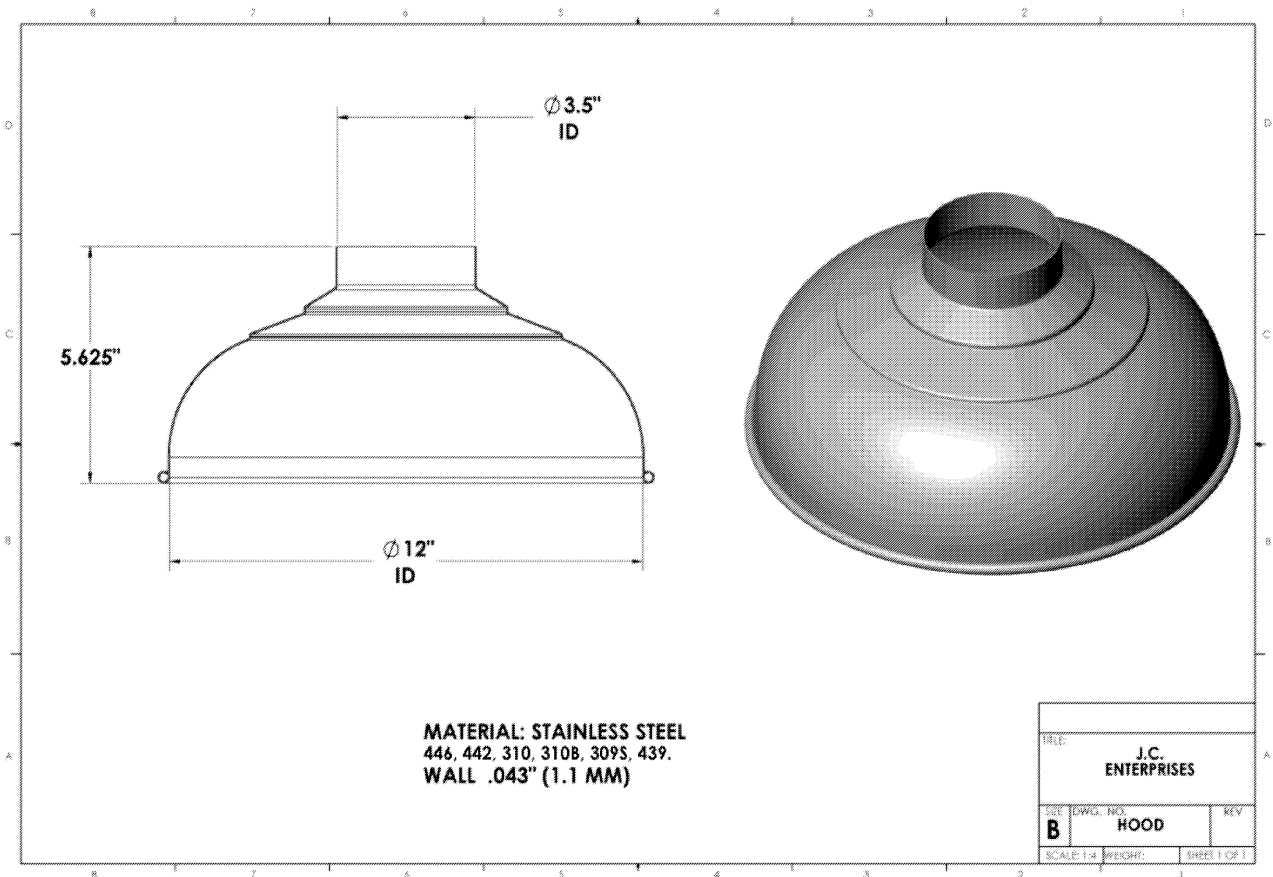
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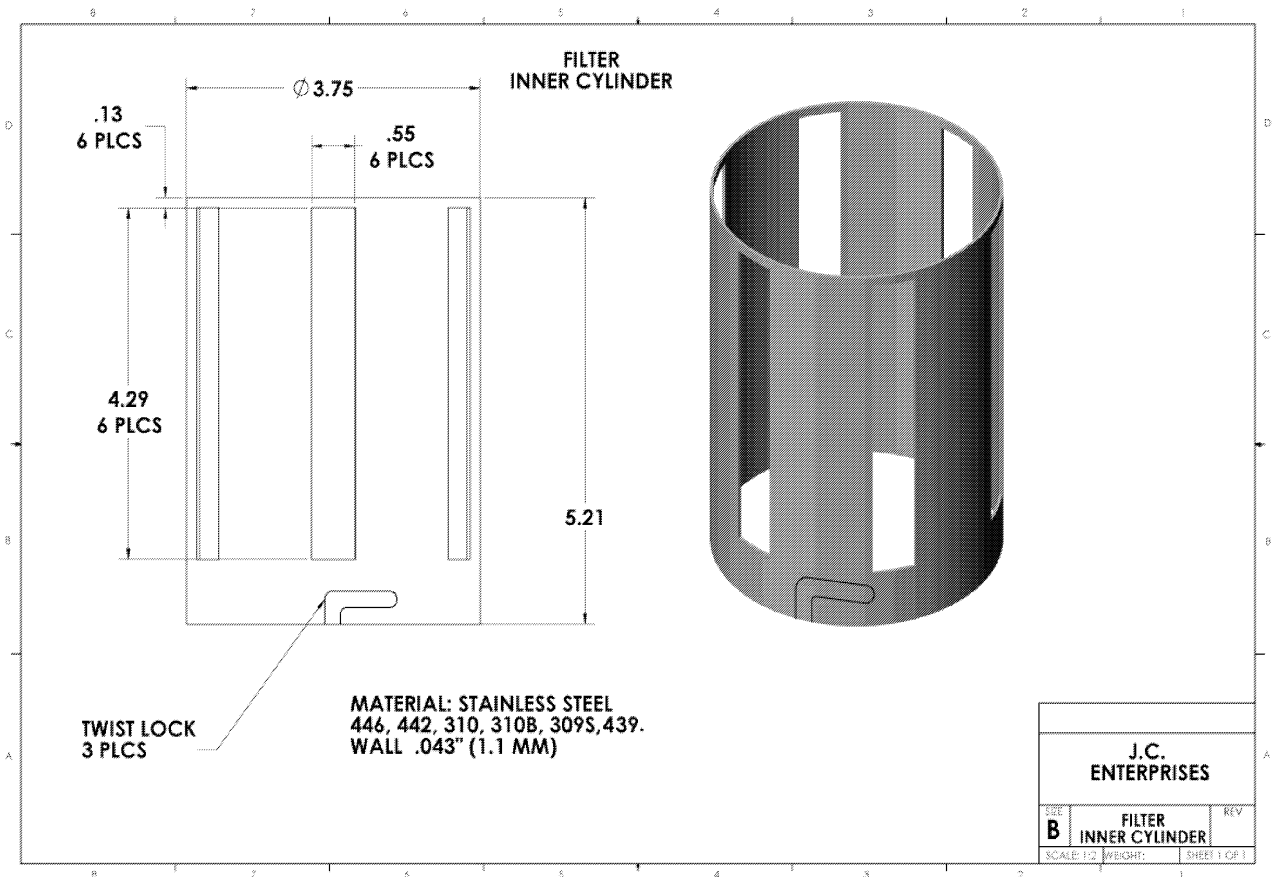
C100985498



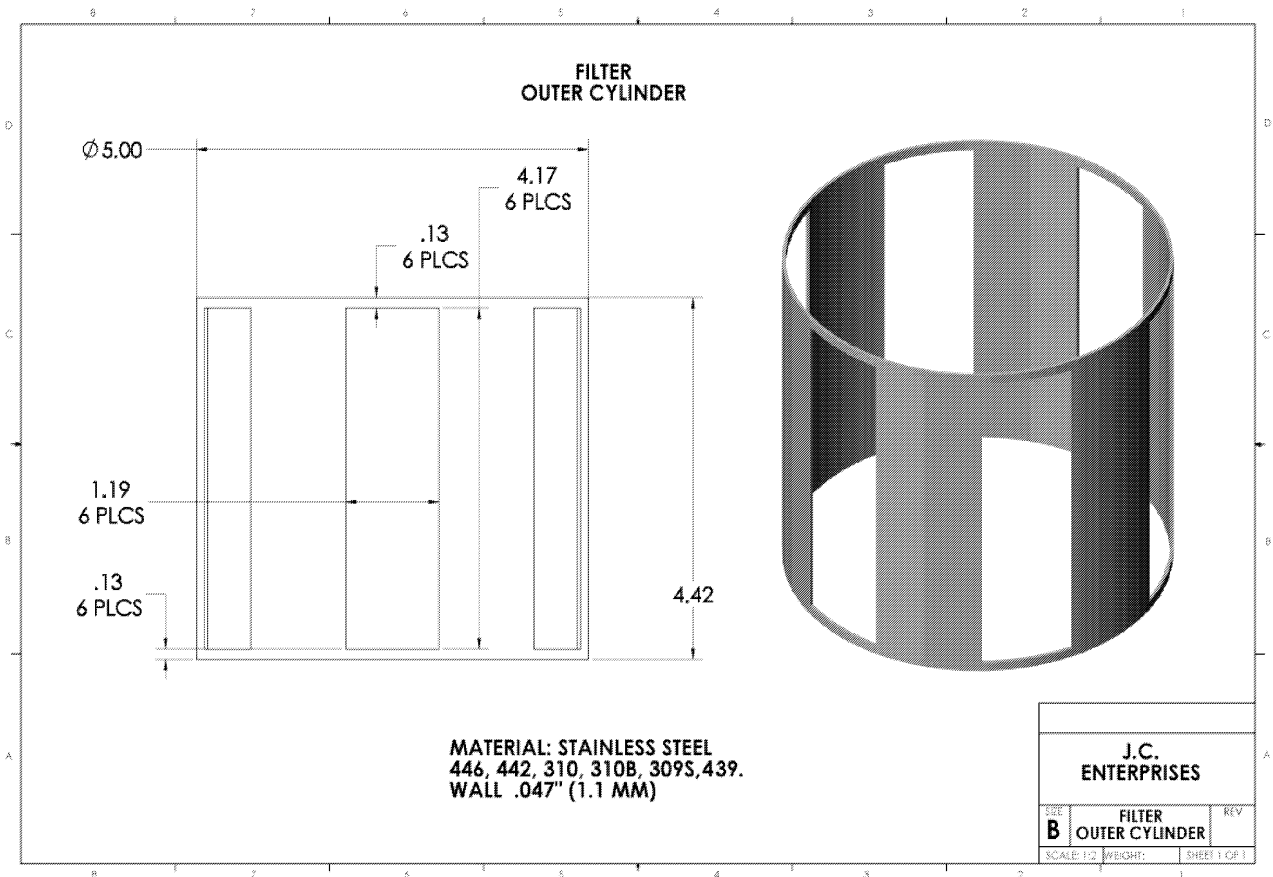
MATERIAL: STAINLESS STEEL
446, 442, 310, 310B, 309S, 439.
WALL .043" (1.1 MM)

TITLE:		
J.C. ENTERPRISES		
SER:	DWG. NO.	REV
B	HOOD	
SCALE: 1:4	WEIGHT:	SHEET 1 OF 1

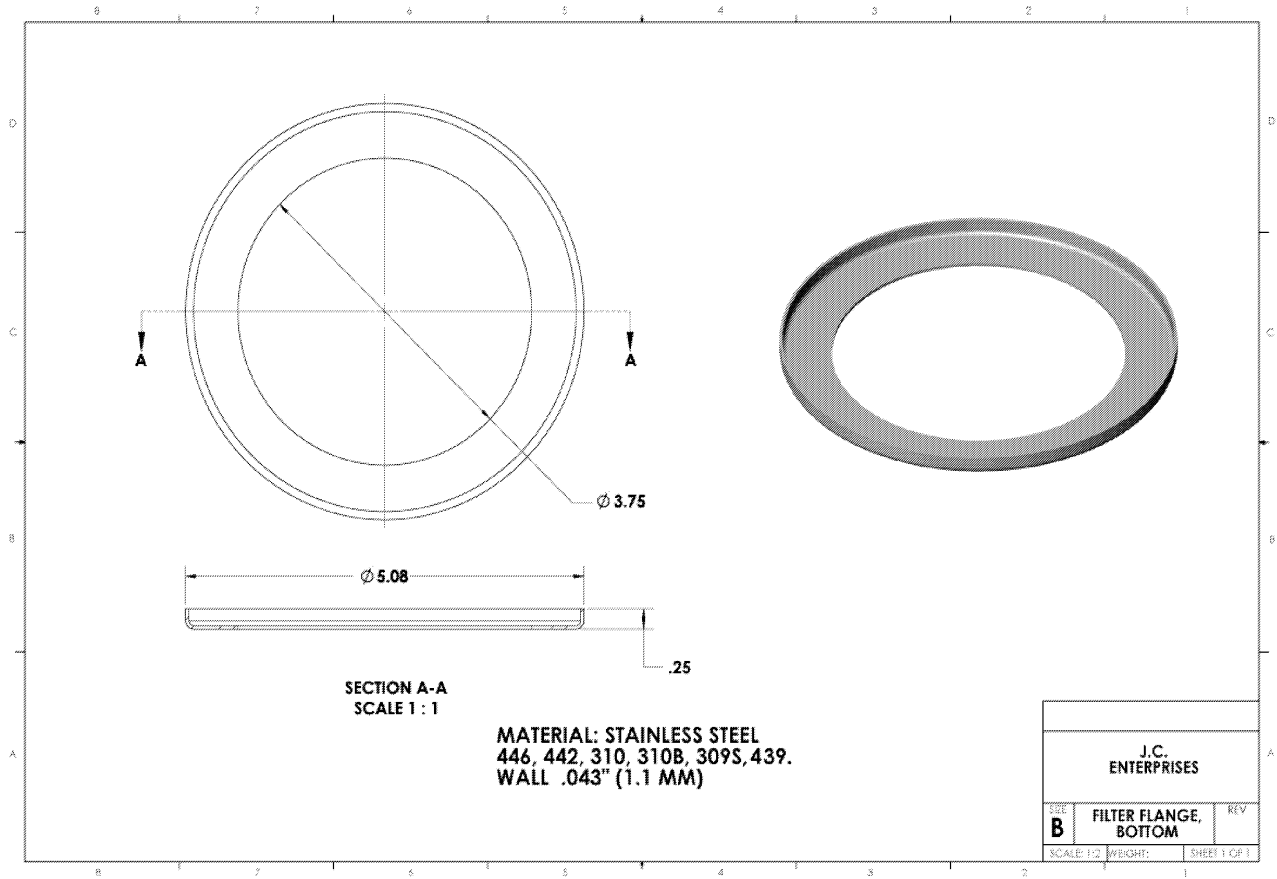
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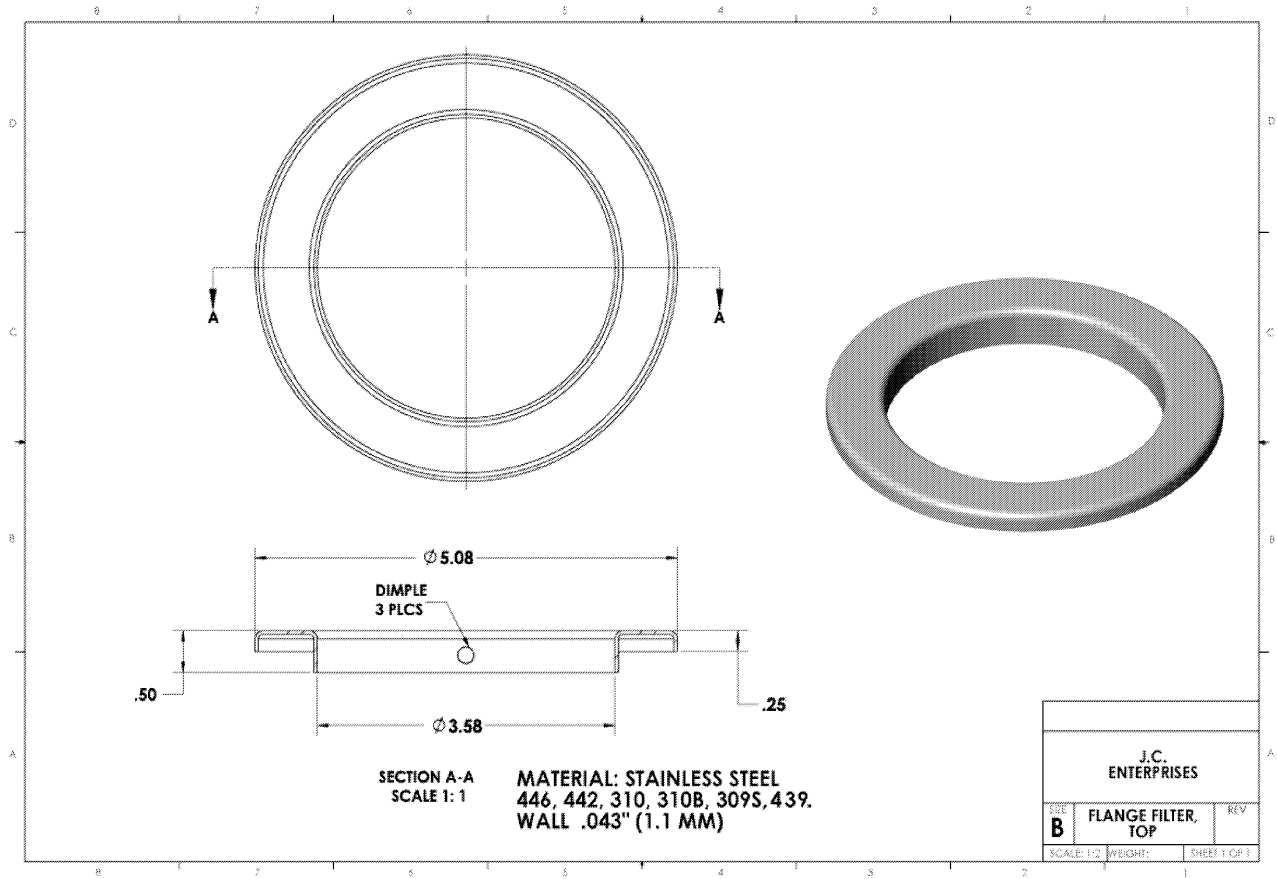
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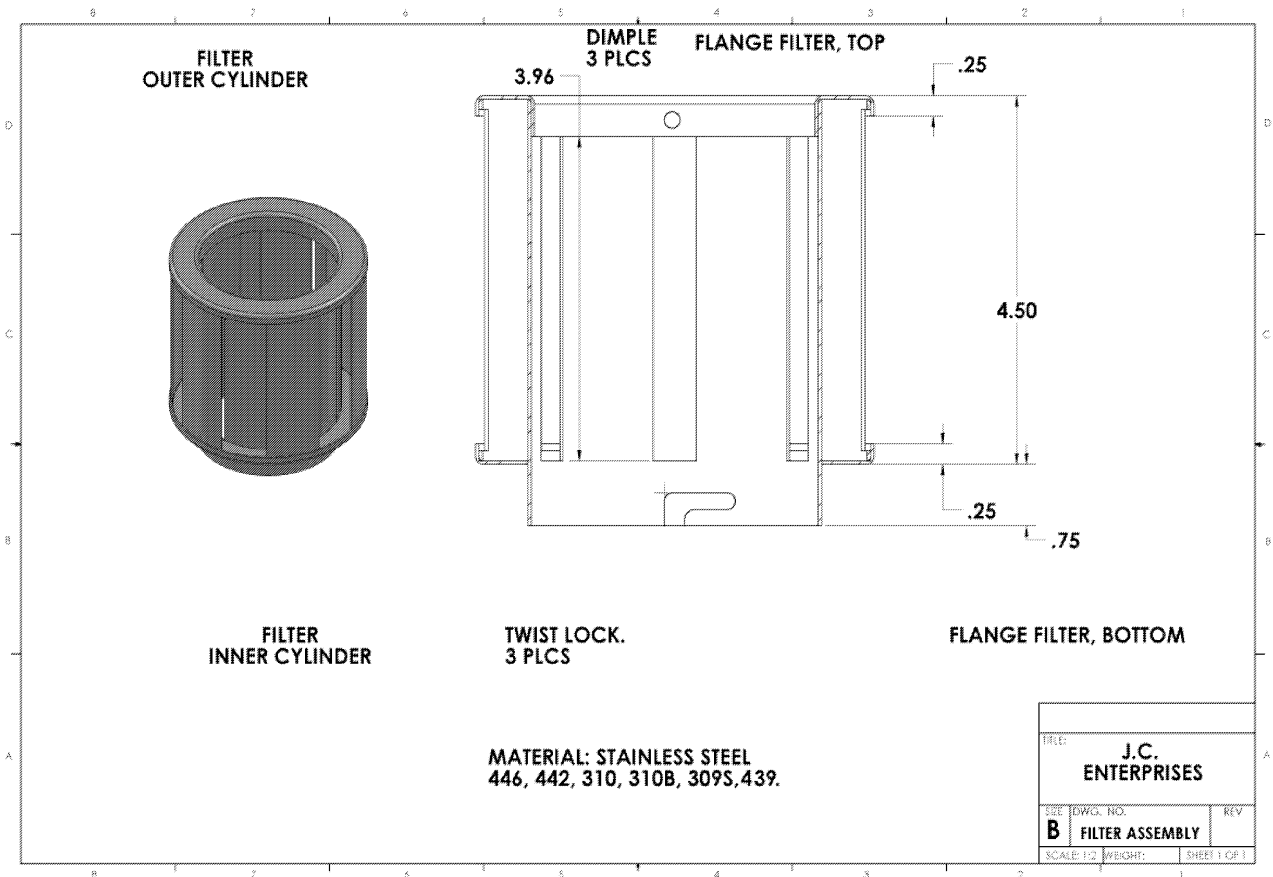
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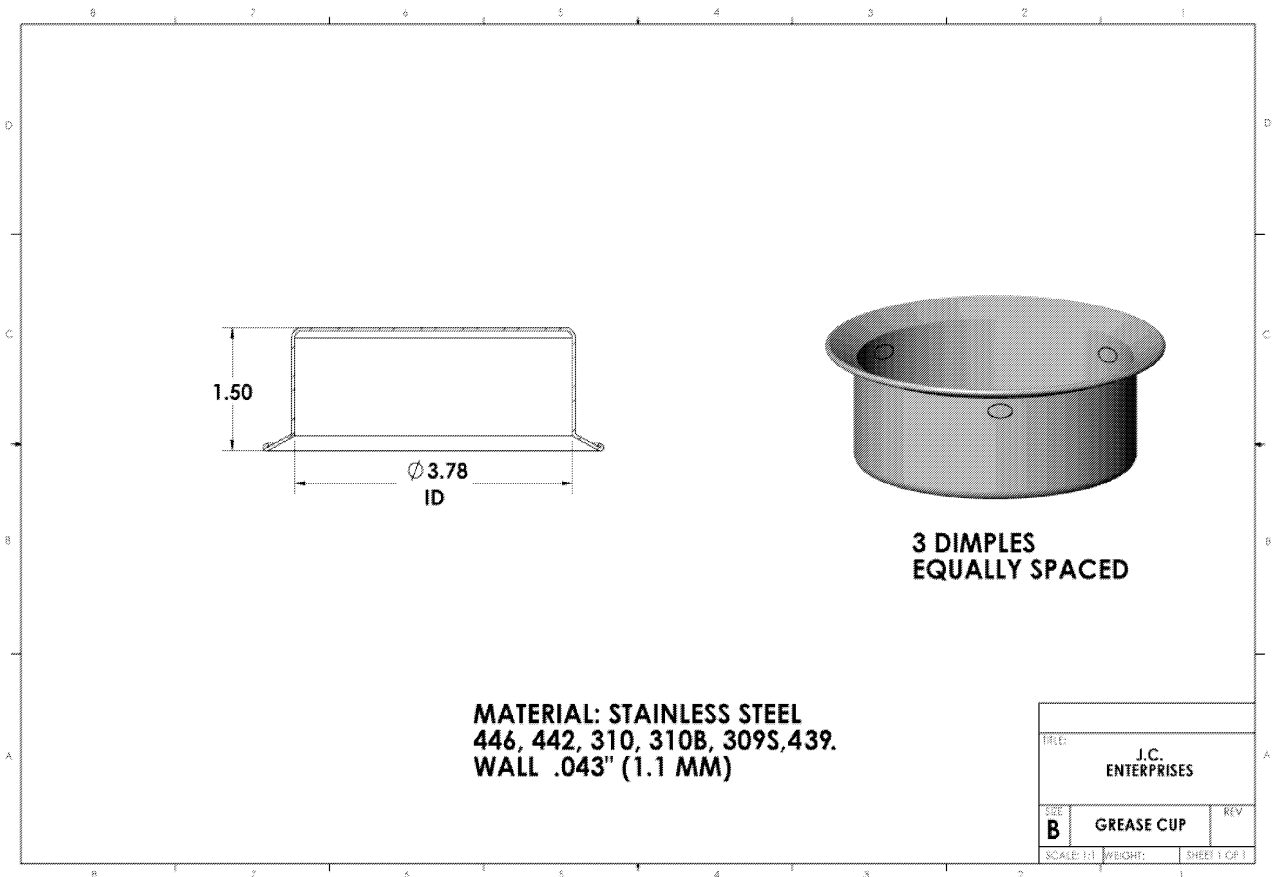
C100985502



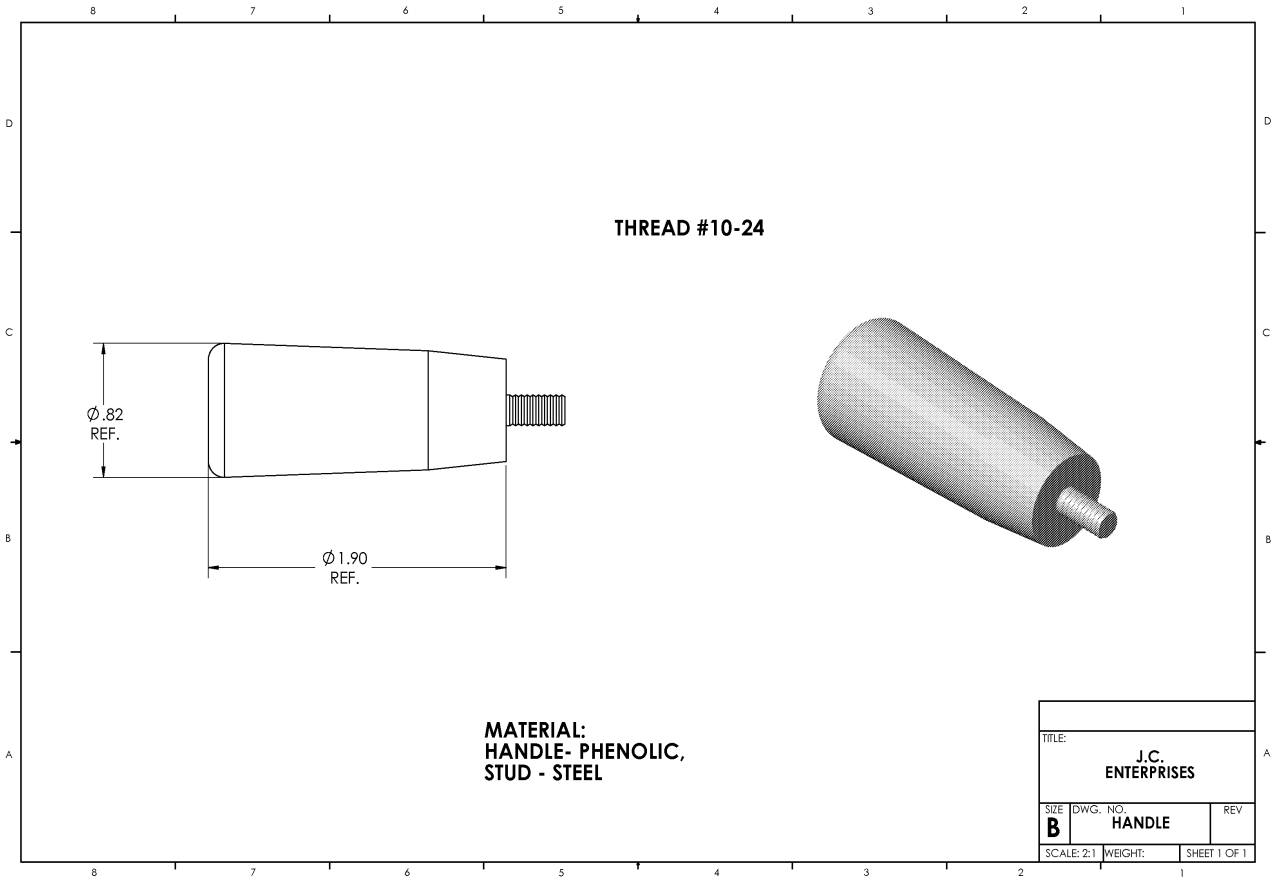
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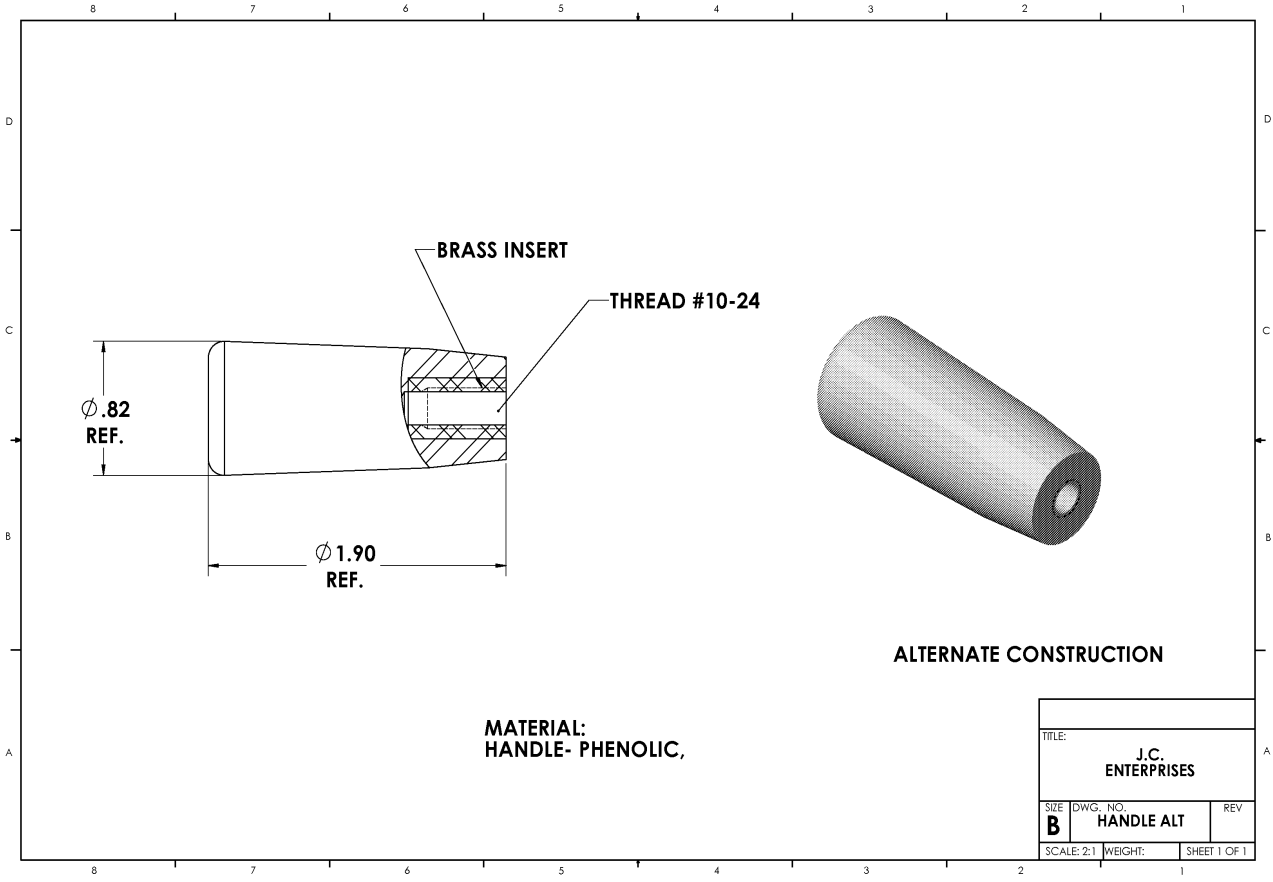
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C100985505



C100985506

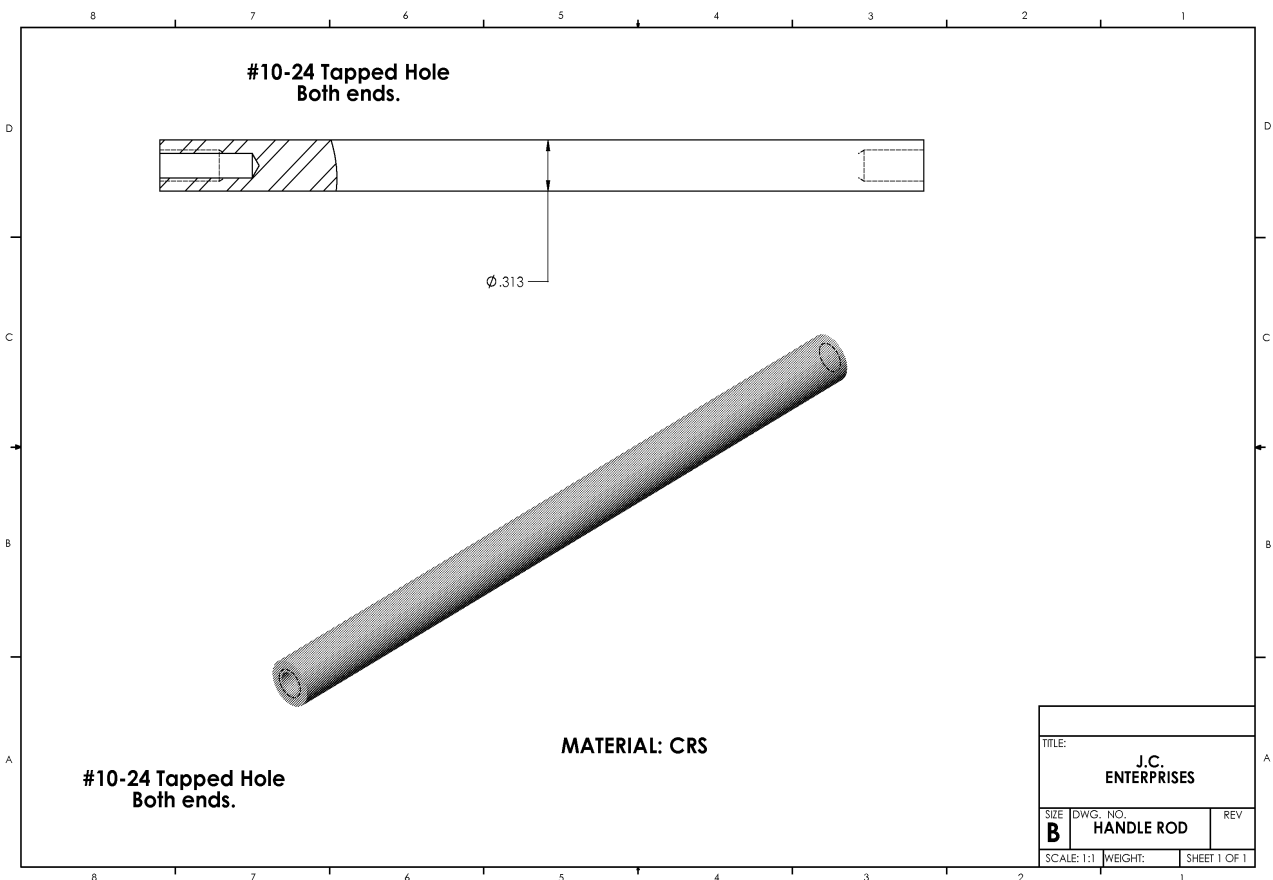


MATERIAL:
HANDLE- PHENOLIC,

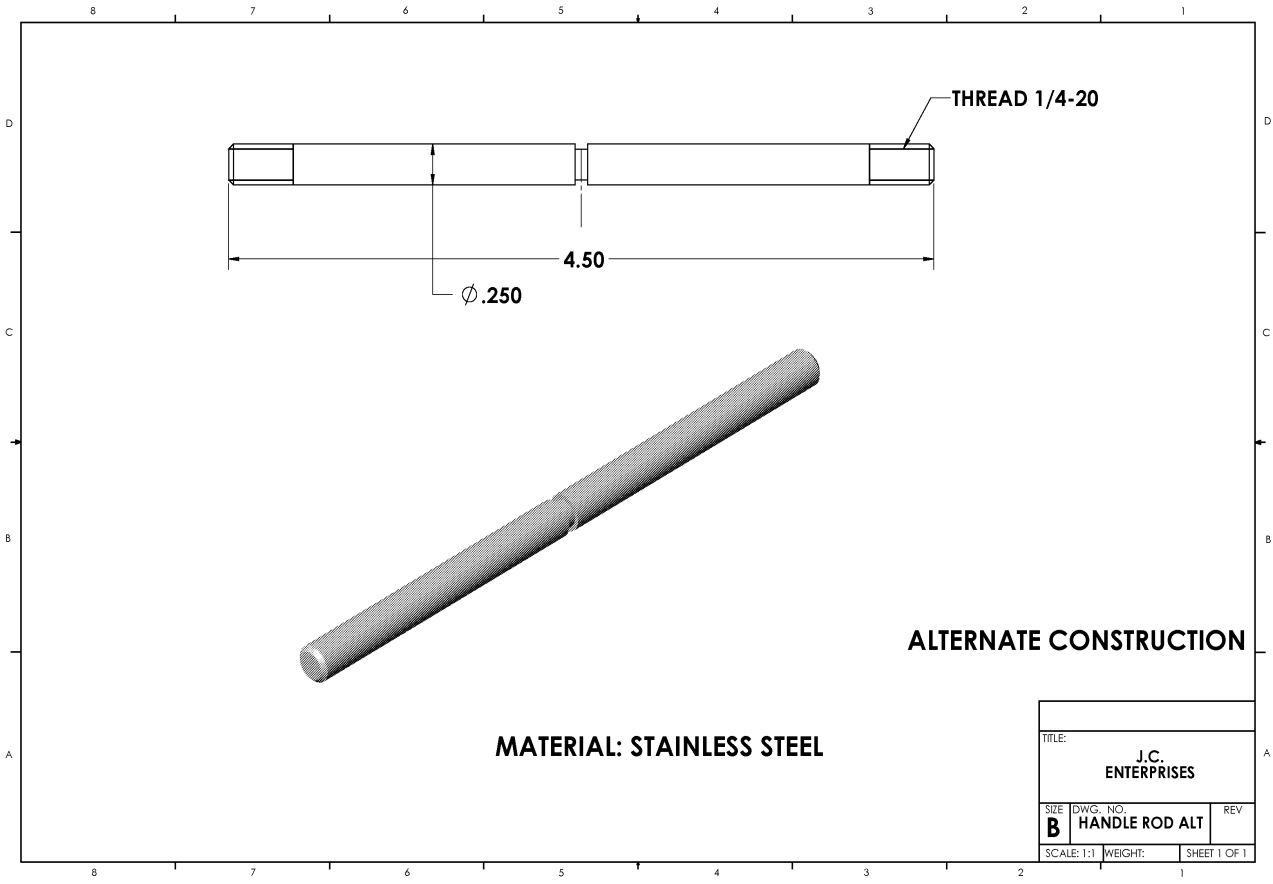
ALTERNATE CONSTRUCTION

TITLE:		
J.C. ENTERPRISES		
SIZE	DWG. NO.	REV
B	HANDLE ALT	
SCALE: 2:1	WEIGHT:	SHEET 1 OF 1

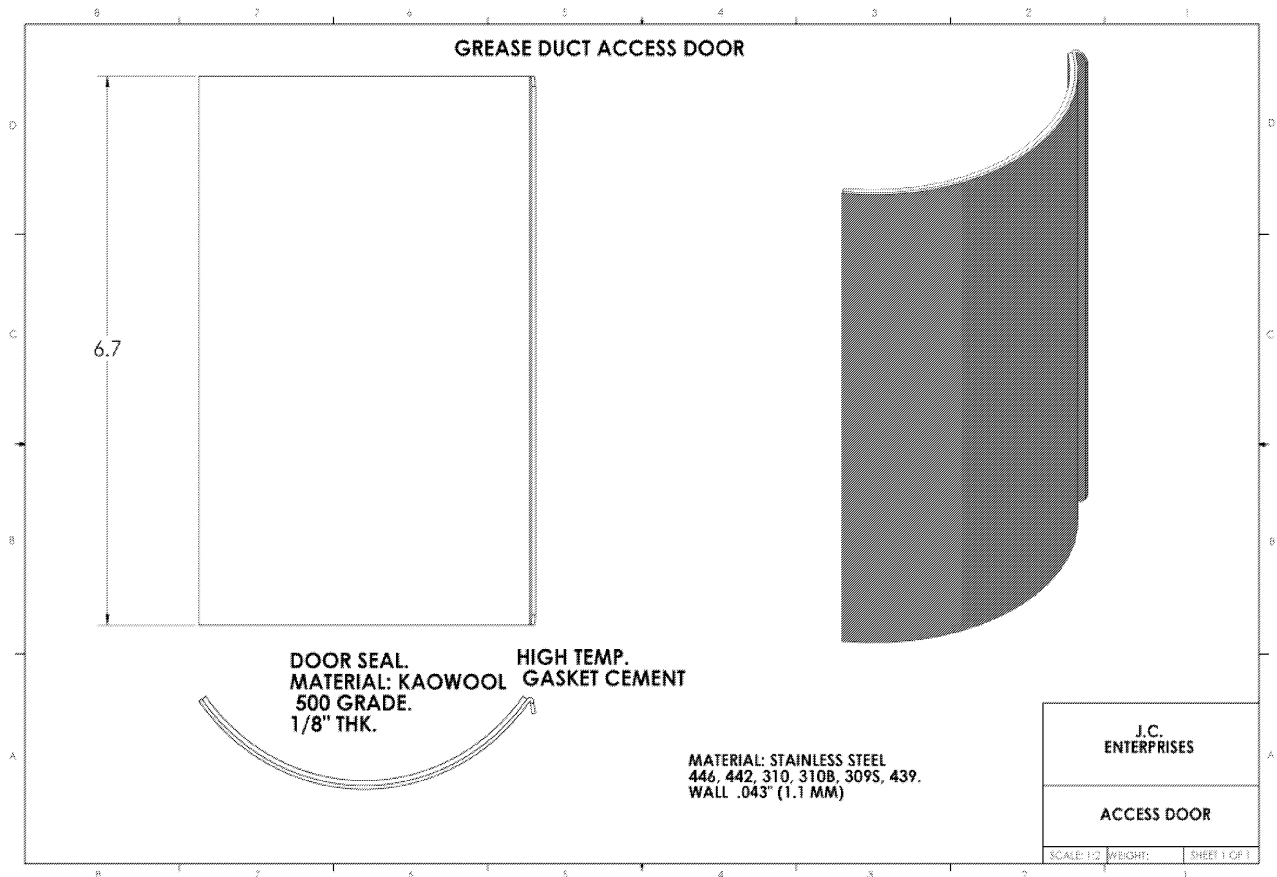
F100139213



C100985507



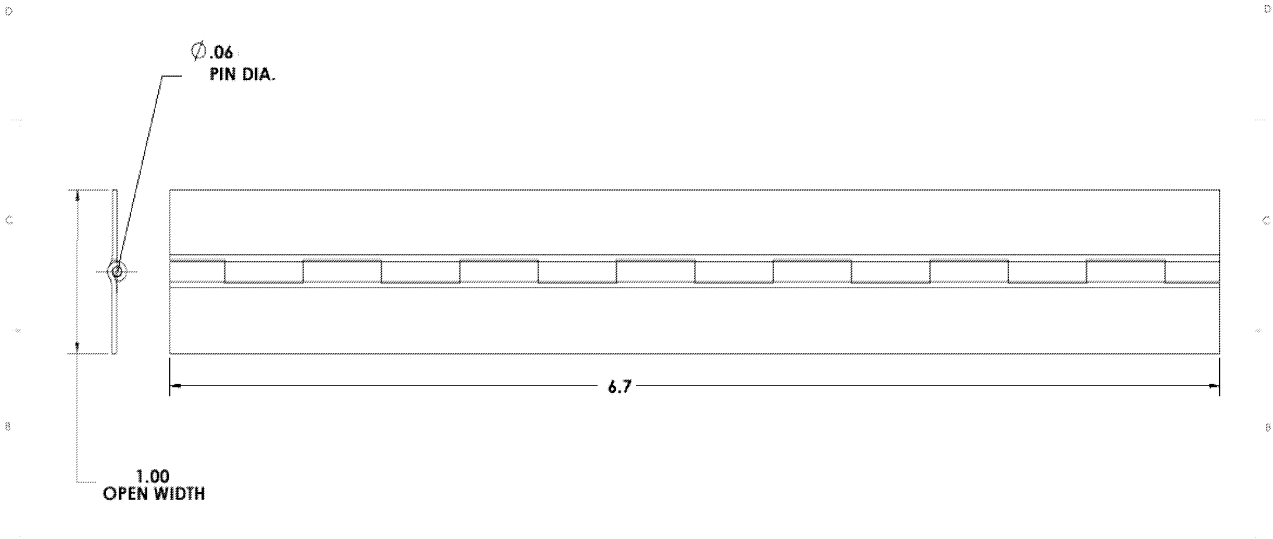
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DOOR PIANO HINGE



MATERIAL: STAINLESS STEEL

**J.C.
ENTERPRISES**

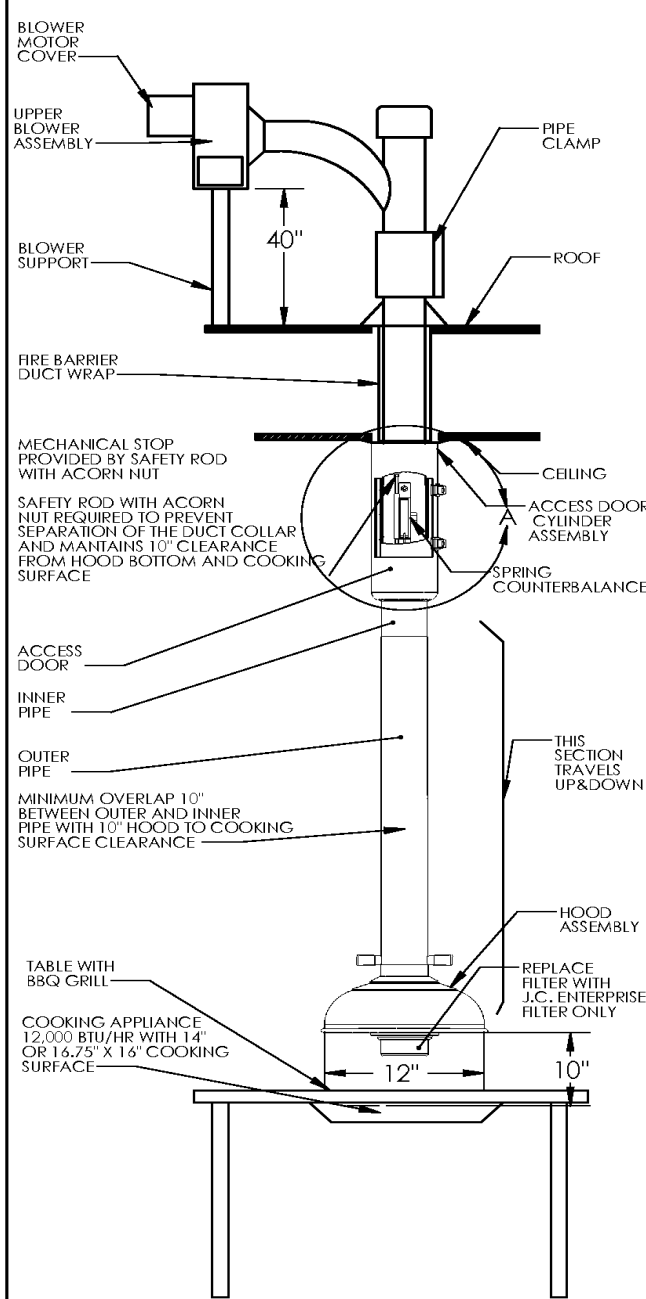
DOOR PIANO HINGE

SCALE: 1:1 WEIGHT: SHEET 1 OF 1



F100139215

INSTALLATION INSTRUCTIONS Model No DKBHS Dynamic Korean Barbeque Hood Systems



Model No. DKBHS is designed for exhaust air applications and to use it with UL listed blower (fan) assemblies.
The blower must discharge a minimum of 40 inches above the roof surface and the exhaust duct must be welded construction to minimum of 18 inches above the roof surface.
This installation must confirm with the local codes and the National Fire Protection Association (NFPA).

Hood assembly is made of 18 gauge stainless steel with twist lock connection mechanism and it comes pre assembled.

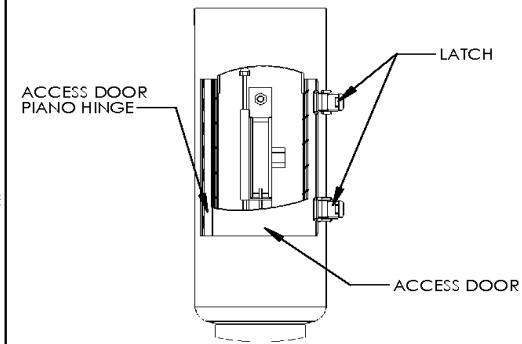
Air Flow: Maximum - 200 CFM and Minimum - 100 CFM

Maximum Surface Temp. of Cooking Appliance: 700° F.

INSTALLATION INSTRUCTIONS

Start with attaching upper system above the roof. Then follow with attaching upper pipe clamp with ϕ 3-1/2" tube. Follow with attaching fire barrier duct wrap around pipe as shown.

Model DKBHS is shipped fully assembled except the hood must be attached. Turn the grease cup counterclockwise and remove it. Turn the filter counterclockwise and remove it. Slip hood over the pipe. Re attach and lock filter and grease cup by turning clockwise.



DETAIL A
SCALE 1 : 6

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