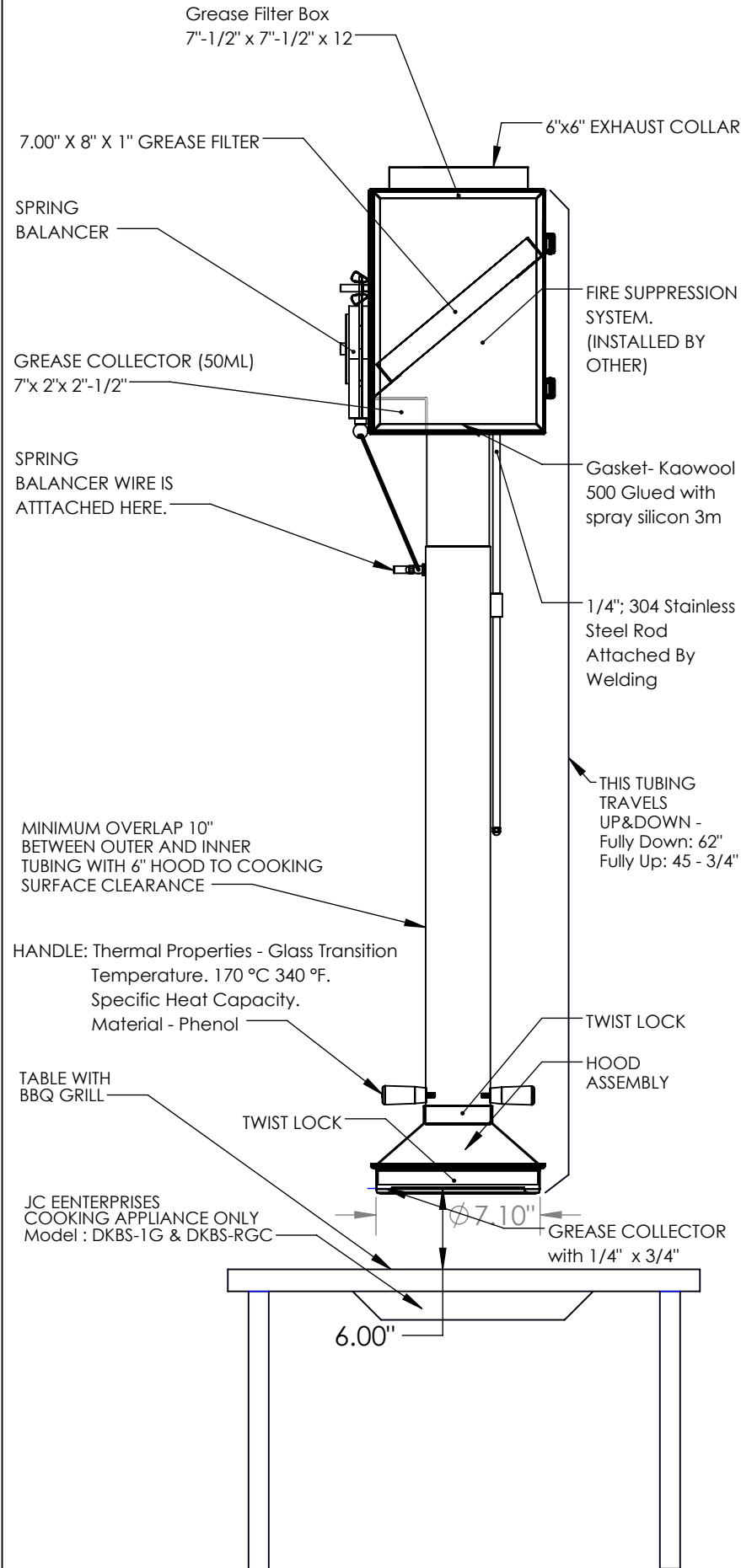


INSTALLATION INSTRUCTIONS

Model No Hoodini 2 Dynamic Korean Barbeque Hood Systems



Hoodini 2 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 liquid tight 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).

The installation must conform with local codes and NFPA 96, Removal of smoke and Grease-Laden Vapors for Commercial Cooking Equipment.

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

The exhaust air flow rates were established under controlled laboratory conditions; and Greater exhaust is required for complete vapor and smoke removal in specific installations.

Air Flow: Minimum - 167 CFM

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

INSTALLATION INSTRUCTIONS

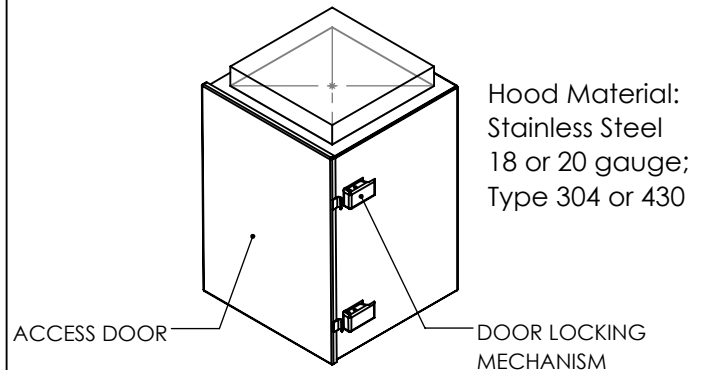
Start with attaching attaching factory assembled hood system to the 6"x6" duct by welding them together.

Model Hoodini 2 is shipped fully assembled except the hood collar attached to exhaust duct .

Attach the spring balancer as displayed on the drawing.

The hood assembly is twist-lock for easy removal.

Please contact us if there is any damage on the door gasket.



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