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Date: 2018/04/27
Subscriber: 100502495
PartySite: 561771
File No: MH47432
Project No: 4788388006
PD No: 18M15873
Type: R
PO Number:

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

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

Issue Date	Vol	Sec	Pages	Revised Date
	1		Revised Index Page(s) 1	2018/04/26
2010/05/11	1	1	Cert of Compliance	
2010/05/11	1	1	New Description Page(s) 5,6,7,8	2018/04/26
2010/05/11	1	1	Revised Description Page(s) 1,2,3,3A,4	2018/04/26
2010/05/11	1	1	New Figure(s) A,1,2	2018/04/26
2010/05/11	1	1	New Illustration(s) 20,21,22,23,24,25	2018/04/26
2010/05/11	1	1	Revised Illustration(s) 18,19	2018/04/26
2010/05/11	1	1	New Test Record 6	2018/04/26

Inspections at your plant will be conducted under the supervision of Ruben Sandoval Jr, UL INSPECTION CENTRAL/SOUTHERN CA-NV, HI, UL LLC, 29951 W. Avalon Dr., Buckeye AZ 85396., PHONE: 480-290-6987, FAX: 847-513-7826, EMAIL: Ruben.SandovalJr@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://ul.com/aboutul/locations.

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RTP File

UL INSPECTION CENTER 844

DESCRIPTION

PRODUCT COVERED:

USL - The products covered by this Report are exhaust hoods without exhaust dampers, identified as Model **Hoodini 1.0(DKBHS 1.0), and Hoodini 2.0(DKBHS 2.0)** for use with specific restaurant cooking appliances.

ENGINEERING CONSIDERATIONS (Not For Field Representative's Use):

USL, indicated investigation to United States requirements in accordance with UL710, Sixth Edition, Dated September 13, 2012.

GENERAL CHARACTER:

These exhaust hoods without exhaust dampers and having a telescoping exhaust collar are intended principally for use over specific type cooking equipment. The adjustable, telescoping feature permits the hood to be placed directly over cooking appliance at the required clearance between the bottom edge of the hood and cooking surface for Korean barbecue style cooking. The assemblies are factory-built units.

*

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 and 18 with spring balancer mechanism). 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.**

Also refer ILL.19 for more details for model Hoodini.

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.**

*

CONSTRUCTION DETAILS:

General assembly views for Model Hoodini 1.0 are as shown below.

ILL. NO.	DESCRIPTION
A	Support to hold lower pipe
1	Cross Section of Hood Assembly
2	Access Door Cylinder Assembly
3	Outer Collar (outer pipe)
4	Inner Collar (inner pipe)
5	Hood
6	Inner Filter
7	Outer Filter
8	Filter Flange Bottom
9	Filter Flange Top
10	Filter Assembly
11	Grease Cup
12	Handle
12A	Handle (Alternate)
13	Handle Rod
13A	Handle Rod (Alternate)
14	Access Door
14A	Access Door Piano Hinge
15	Installation Instructions
16	New Exhaust Collar Holding mechanism- Rope, Cleat, Rope,& Rope Block
17	Alternate - Exhaust Collar Holding mechanism, steel wire, SPRING BALANCER, model MCT-602-B
18	Installation Instructions- with spring balancer
19	Marking label

The Outer/Inner Collar assemblies are constructed in various lengths to accommodate varying ceiling heights but must have a minimum 10 in. overlap when assembled. See Illustration 1.

Suppliers are to provide and certify material Specification Sheets for each casing provided.

Casing

The casing shall be constructed of stainless steel.

Stainless steel shall be either Type 302, 304, 430 or 439 and shall be 18 gauge, 0.050 nominal thickness (0.041-in. minimum.)

External seams of access door cylinder (See Illustrations 2 and 14)/inner collar (inner pipe) (See Illustration 4) shall have a liquid-tight continuous weld.

Exhaust Duct Collar

The hood assemblies are constructed with a single exhaust duct collar centered in the 12 in. dia. hood (See Illustration 5). The outer exhaust collar size is 3.50 in. OD (See Illustration 3) and the inner collar (See Illustration 4) size is 3.375 in. OD.

This page replaces page 3A.

*

The exhaust collar shall conform to the material requirements as outlined under "CASING", and is secured to the hood with by means of twist lock 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 or Kaowool 500 Grade 3 mm, glued with silicone spray 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

Alternate Exhaust Collar Holding mechanism: See ILL.16 for all details

Rope: 4 mm Dinghy Control Line 500 lbs

ClamCleat: Model Junior ClamCleat-for 1/8 in. to ¼ in. rope dia. attached with two welded studs on exhaust collar with nut.

Rope Block: Total Two, mfg by HARKEN, Part # 233, model Micro Block, cheek, 200lbs, bottom one attached with two welded stud, and top one attached with one welded stud.

ROPE STOP : Rope Stop held by the pressed in magnet.

Alternate Exhaust Collar Holding mechanism: See ILL.17 for all details

Steel with vinyl coated wire: 2 mm dia. 1000 mm long on each side.

SPRING BALANCER: mfg by ShanDong Finer Lifting Tools Co. LTD, model MCT-602-B. max. 3 kg on each side- total two used for supporting telescoping tubing.

Stud on Outer tube (lower collar): Total two- #10 WELD STUD WITH FLAT WASHER AND HEX NUT WITH LOCK WASHER(BOTH SIDES)

Stud on upper collar-- Total two- 1/4-20 WELD STUD, HEX NUT

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

Counter Balance Assembly: mfg. name Pullman, Model: 8A- (steel tape as rope)
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.

Model Hoodini 2.0:
Figure 1 shows Hoodini 2.0 (Front side)

Exhaust collar: Stainless steel either Type 302, 304, 430 or 439 and 18 gauge, 0.050 nominal thickness (0.041-in. minimum.) and secured to the top of the hood with liquid tight weld joint.

Filter Box: Stainless steel either Type 302, 304, 430 or 439 and 18 gauge, 0.050 nominal thickness (0.041-in. minimum.)- Liquid tight weld joint. Size: 7.5 inch by 7.5 inch by 12 inch high. This box consists of one Filter, Grease collection cup, Grease access door. Refer ILL.23 for location and details.

Access Door on Filter box: Door Piano Hinge: 1 in. wide. See ILL. 23 for details. Hinged on one side, with two locking mechanism on other side- to remove filter and Grease collection cup. See ILL.23. This Access door consist of gasket on inside surface to proper seal of the door during operation. The gasket mfg. by Kaowool 2000 Grade 1/8 inch thick or Kaowool 500 Grade 3 mm, glued with silicone spray and cut to fit length and width of access door. Affixed with cement sealant and compressed to Access Door inner surface- similar to current model Hoodini 1.0. Refer ILL.23 for Access door.

Grease Filters: manufactured and supplied by JC Enterprises Co. Baffle type, metal, Size 7 inch by 8 inch by 1 inch thick. refer ILL.23 for location.

Grease Collection cup: Made from Stainless steel either Type 302, 304, 430 or 439 and 18 gauge, 0.050 nominal thickness (0.041-in. minimum.) Size: 2 inch by 2 inch by 2.5 inch. Refer ILL.23 for size, and location.

Tubing: The inner/outer tubing (collar) overlap minimum of 10 in. when the hood adjusted to 6 in. clearance to cooking surface. Inner tube and outer similar to model Hoodini 1.0.

Grease Bowl: Refer ILL.22 for dimensions, and refer ILL.21 for location on the unit.

Grease Collection cup attached at the end of the tube: Refer Ill.23 for location and size.

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

Inner/Outer Tubing: made from Stainless steel either Type 302, 304, 430 or 439 and 18 gauge, 0.050 nominal thickness (0.041-in. minimum.). The inner/outer tubing (collar) overlap minimum of 10 in. when the hood adjusted to 6 in. clearance to cooking surface. Inner tube and outer similar to model Hoodini 1.0. The outer (lower) pipe has pulley rope connection as per ILL.22.Also has steel rod as an extra support. The lower tube has bowl shape at the end to capture maximum smoke and grease laden vapor- this bowl has lip inside to capture any remaining grease dripping after operation. This grease collector has twist lock to remove any grease from that area and attach again after emptying.

Holding mechanism of Lower part of the Hood Tubing:

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

Alternate Exhaust Collar Holding mechanism: See ILL.16 for all details

Rope: 4 mm Dinghy Control Line 500 lbs

ClamCleat: Model Junior ClamCleat-for 1/8 in. to ¼ in. rope dia. attached with two welded studs on exhaust collar with nut.

Rope Block: Total Two, mfg by HARKEN, Part # 233, model Micro Block, cheek, 200lbs, bottom one attached with two welded stud, and top one attached with one welded stud.

ROPE STOP : Rope Stop held by the pressed in magnet.

Alternate Exhaust Collar Holding mechanism: See ILL.17 for all details

Steel with vinyl coated wire: 2 mm dia. 1000 mm long on each side.

SPRING BALANCER: mfg by ShanDong Finer Lifting Tools Co. LTD, model MCT-602-B. max. 3 kg on each side- total two used for supporting telescoping tubing.

Stud on Outer tube (lower collar): Total two- #10 WELD STUD WITH FLAT WASHER AND HEX NUT WITH LOCK WASHER(BOTH SIDES)

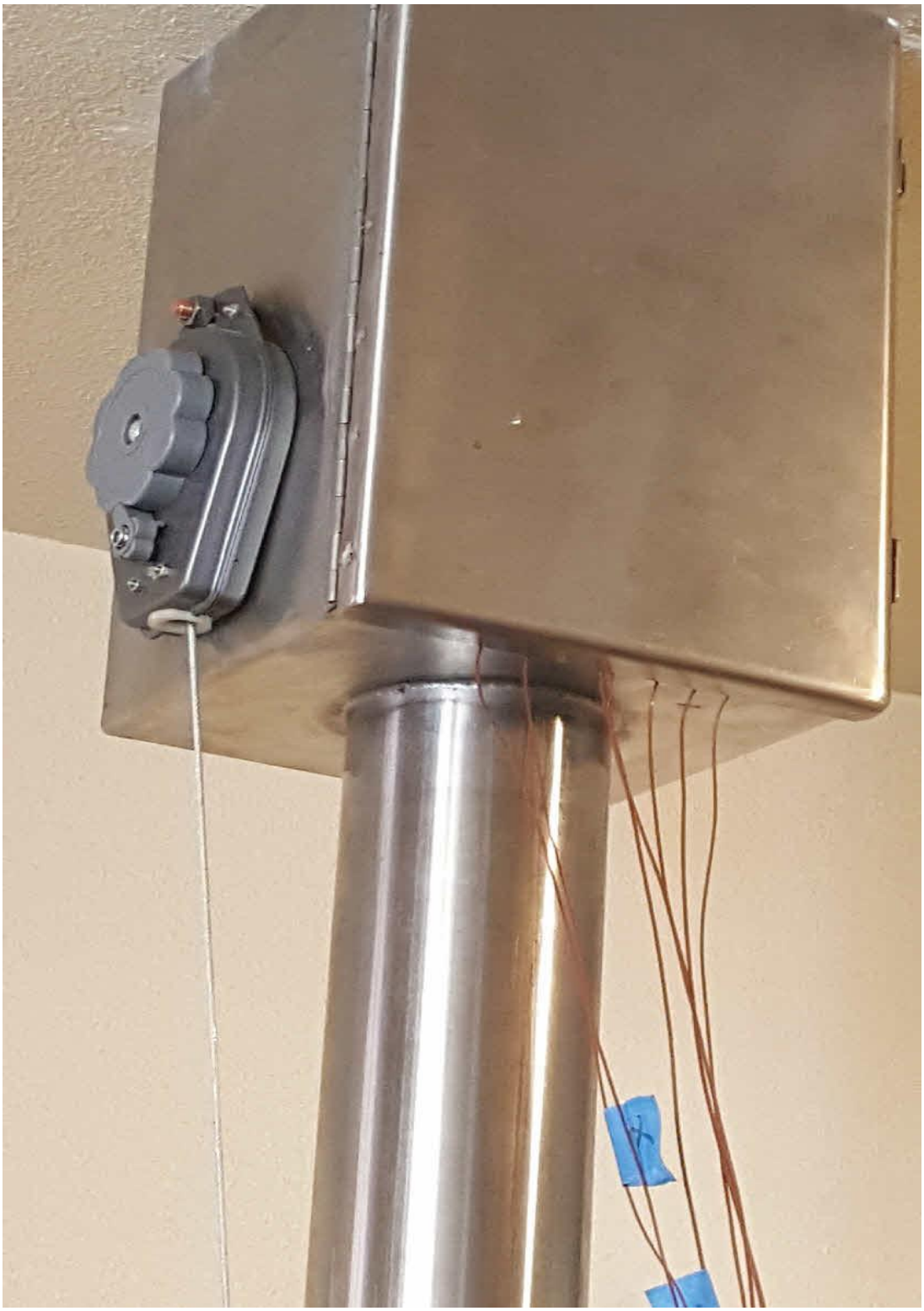
Stud on upper collar-- Total two- 1/4-20 WELD STUD, HEX NUT

Counter Balance Assembly: mfg. name Pullman, Model: 8A- (steel tape as rope)

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

General assembly views for Model Hoodini 2.0 as per shown below,

Fig.	Model Hoodini 2.0
1	Hood top box with filter
2	Hood bottom section
ILL. NO.	DESCRIPTION
20	Hoodini 2.0 Installation manual
21	Hoodini 2.0 marking label
22	Drawings- dimensions, parts Hoodini 2.0
23	Hood Box details
24	Grease Bowl plus Collector (Cup)
25	Sliding pipe with support



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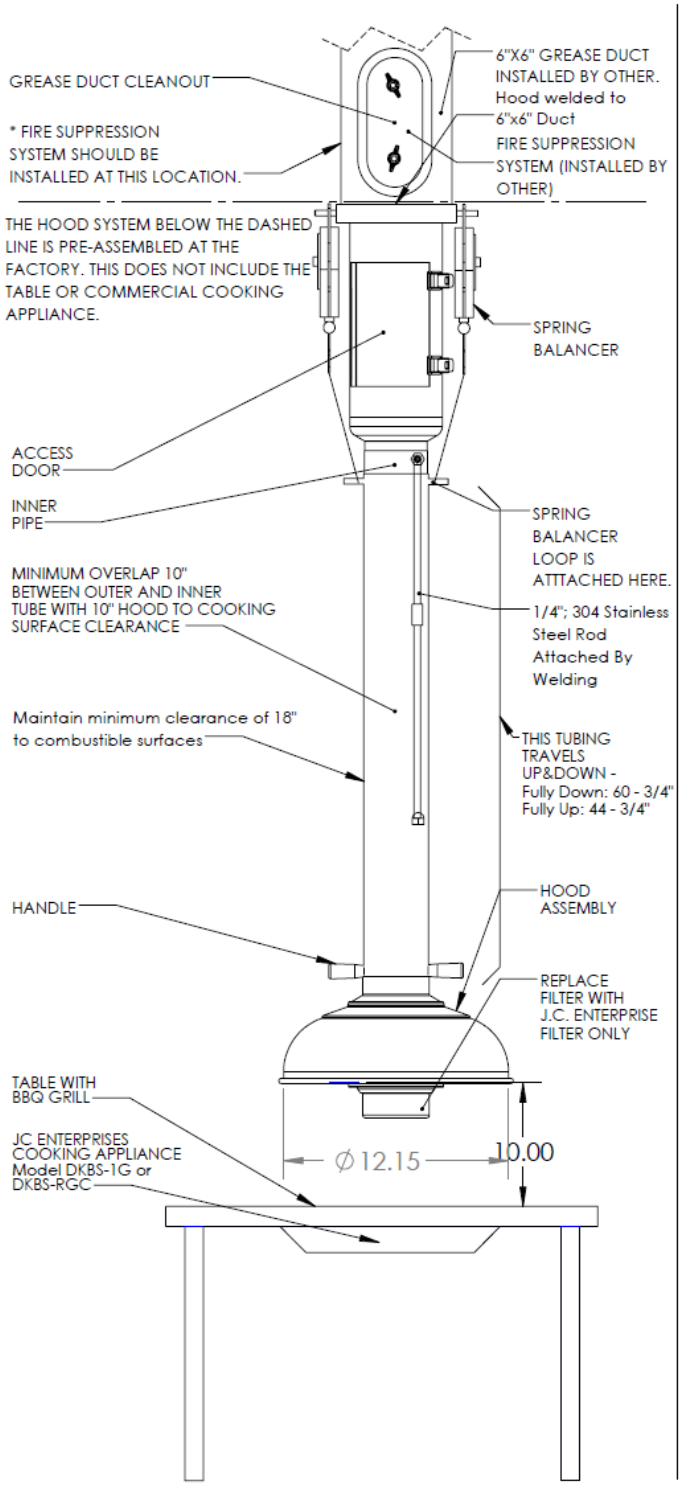
INSTALLATION INSTRUCTIONS
Model No Hodini 1 Dynamic Korean Barbeque Hood Systems



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).

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

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

Air Flow: Minimum - 200 CFM +

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

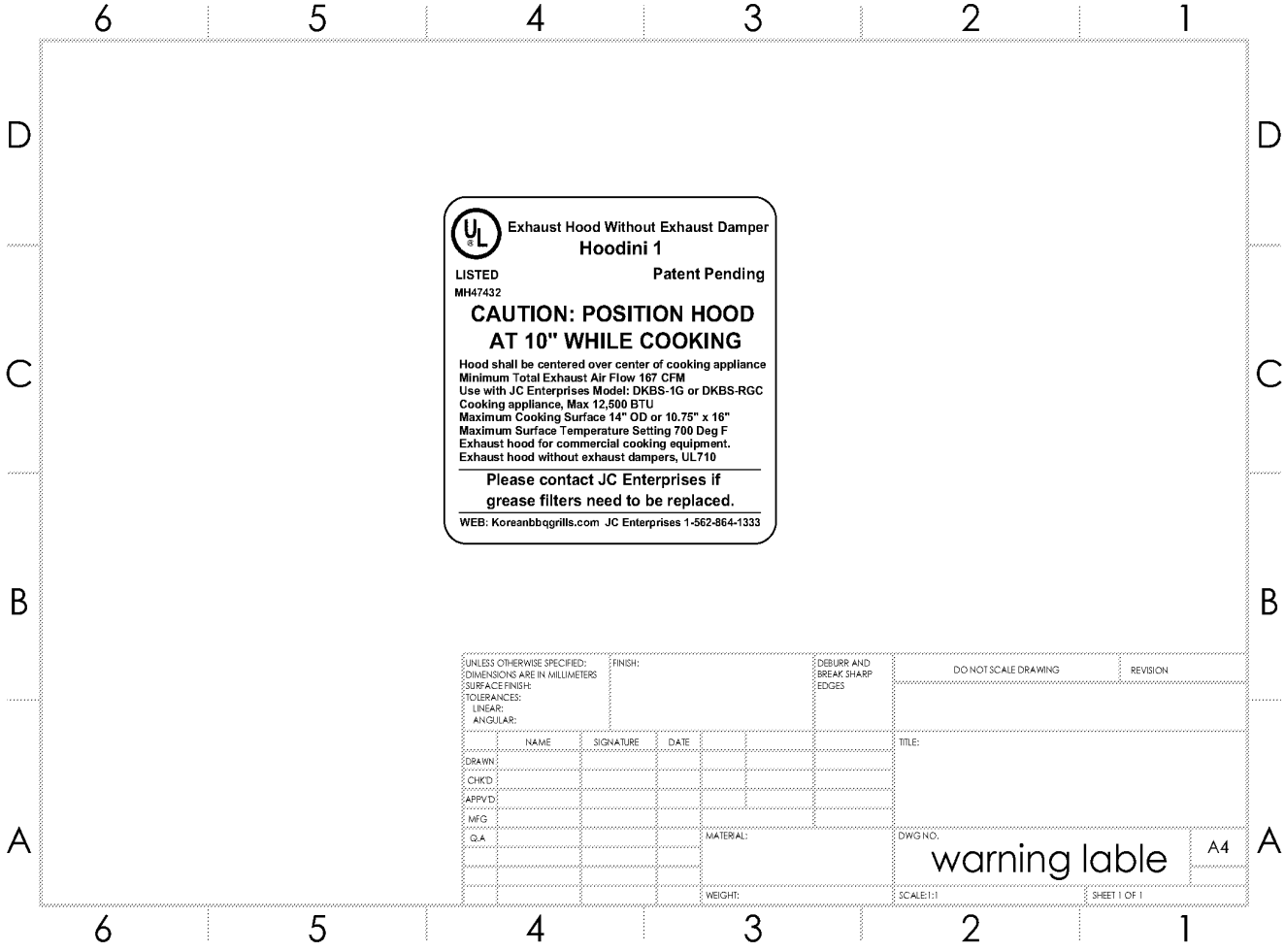
Air flow rates established under controlled laboratory conditions. Greater exhaust and/or lesser supply air is required for complete vapor and smoke removal in specific installations.

INSTALLATION INSTRUCTIONS

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

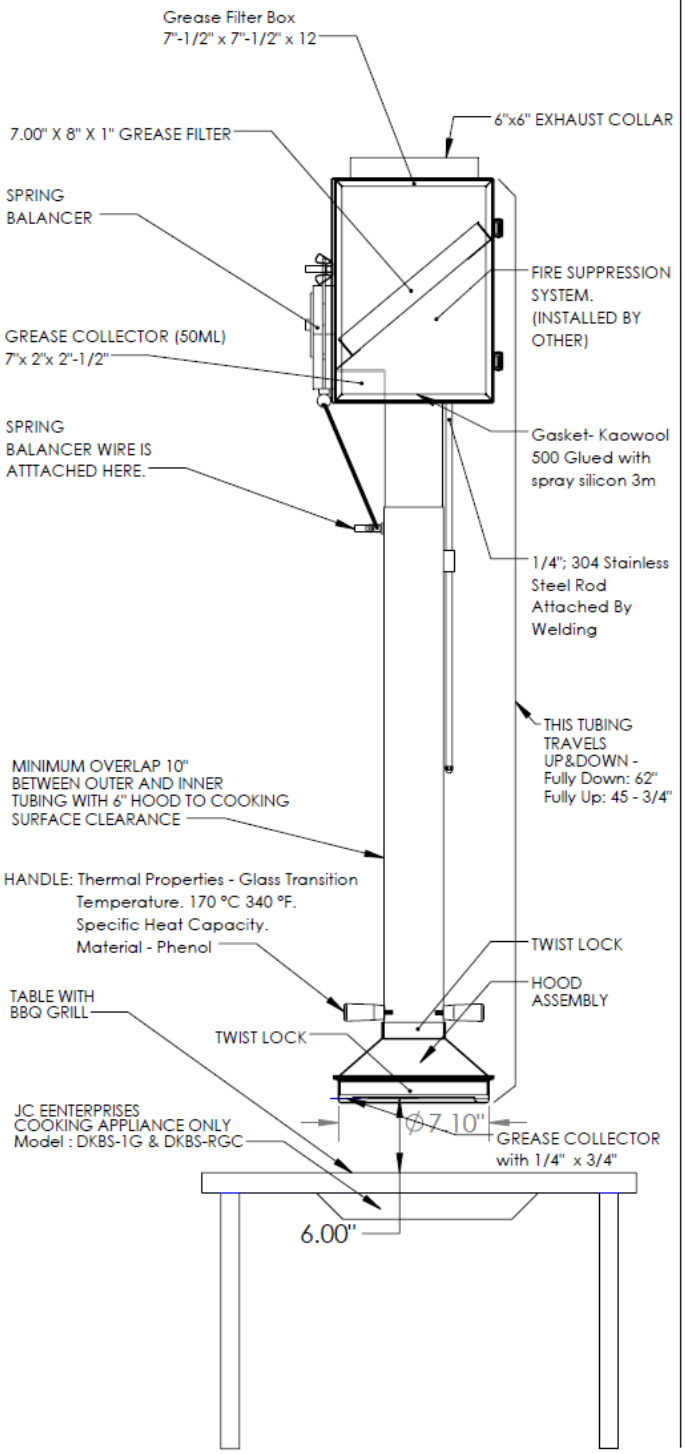
Model DKBHS is shipped fully assembled except the hood must be attached.
Turn the grease cup counterclockwise and remove it.
Turn the filter counterclockwise and remove it.
Slip hood over the pipe. Re attach and lock filter and grease cup by turning clockwise.

J.C. ENTERPRISES
11837 FRONT ST. NORWALK, CA 90650
TEL: (562)864-1333
BBQ@JCDKBS.COM


Exhaust Hood Without Exhaust Damper
Hoodini 1
LISTED
Patent Pending
MH47432
CAUTION: POSITION HOOD AT 10" WHILE COOKING
Hood shall be centered over center of cooking appliance
Minimum Total Exhaust Air Flow 167 CFM
Use with JC Enterprises Model: DKBS-1G or DKBS-RGC
Cooking appliance, Max 12,500 BTU
Maximum Cooking Surface 14" OD or 10.75" x 16"
Maximum Surface Temperature Setting 700 Deg F
Exhaust hood for commercial cooking equipment.
Exhaust hood without exhaust dampers, UL710
Please contact JC Enterprises if grease filters need to be replaced.
WEB: Koreanbbqgrills.com JC Enterprises 1-562-864-1333
UNLESS OTHERWISE SPECIFIED:
DIMENSIONS ARE IN MILLIMETERS
SURFACE FINISH:
TOLERANCES:
LINEAR:
ANGULAR:
FINISH:
DEBURR AND BREAK SHARP EDGES
DO NOT SCALE DRAWING
REVISION
NAME
SIGNATURE
DATE
DRAWN
CHK'D
APPV'D
MFG
Q.A
TITLE:
MATERIAL:
DWG NO.
warning lable
A4
WEIGHT:
SCALE:1:1
SHEET 1 OF 1

C182094049

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 Apliance: 700° F.

INSTALLATION INSTRUCTIONS

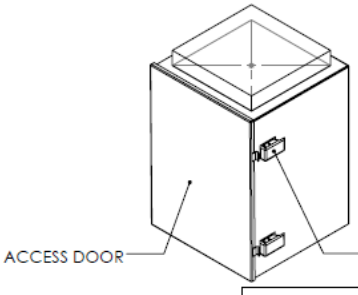
Start with attaching attaching factory assembeled hood system to the 6"x6" duct by welding them together.

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

Attach the spring balancer as displayed on the drawing.

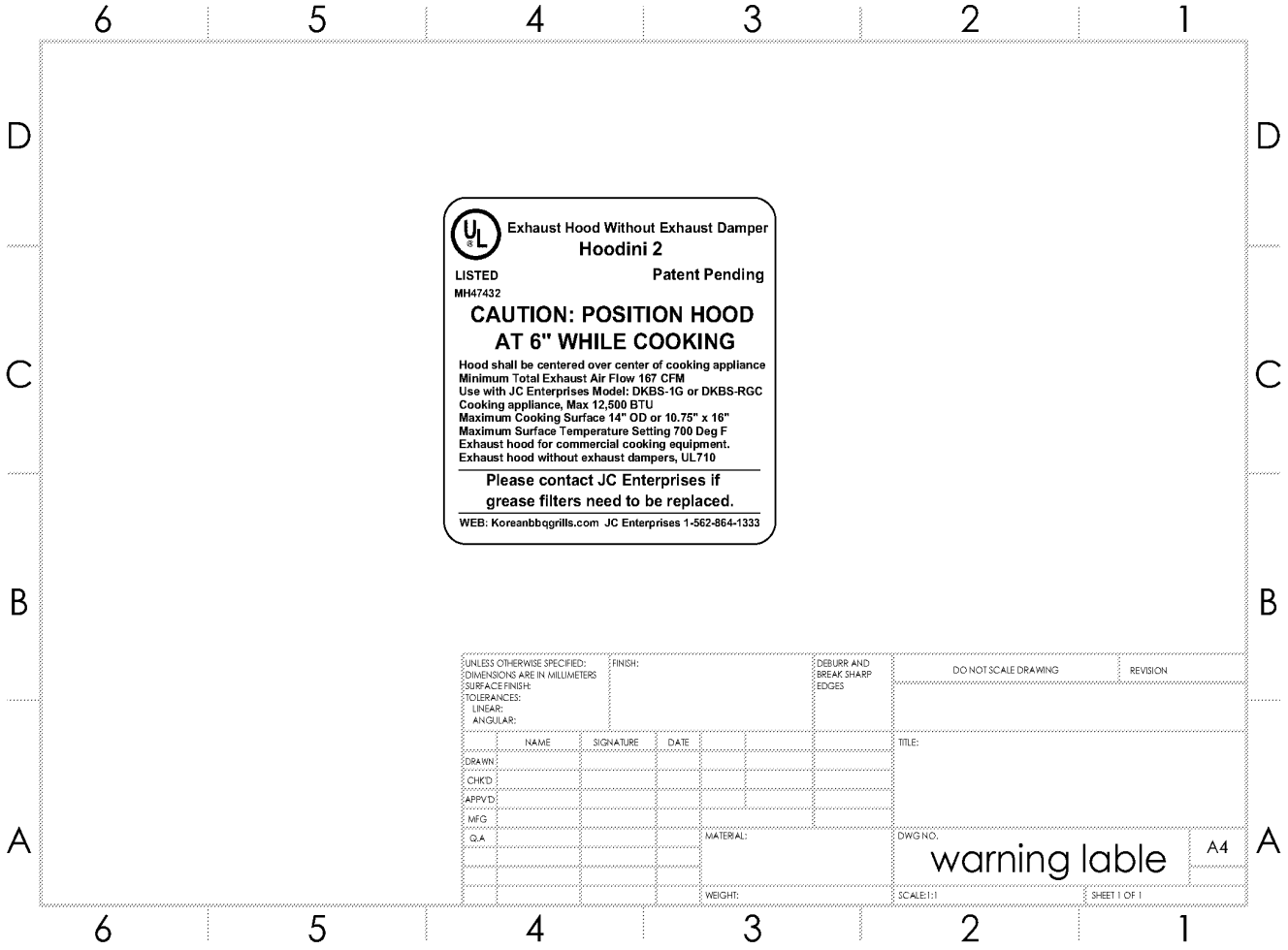
The hood assembly is twist-lock for easy removal.

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



Hood Material:
Stainless Steel
18 or 20 gauge;
Type 304 or 430

JC ENTERPRISES
www.koreanbbqgrills.com
11837 Front St. Norwalk, CA 90650
BBQ@JCDKBS.COM
Ph: 562-833-1333


Exhaust Hood Without Exhaust Damper
Hoodini 2
LISTED
Patent Pending
MH47432
CAUTION: POSITION HOOD AT 6" WHILE COOKING
Hood shall be centered over center of cooking appliance
Minimum Total Exhaust Air Flow 167 CFM
Use with JC Enterprises Model: DKBS-1G or DKBS-RGC
Cooking appliance, Max 12,500 BTU
Maximum Cooking Surface 14" OD or 10.75" x 16"
Maximum Surface Temperature Setting 700 Deg F
Exhaust hood for commercial cooking equipment.
Exhaust hood without exhaust dampers, UL710
Please contact JC Enterprises if grease filters need to be replaced.
WEB: Koreanbbqgrills.com JC Enterprises 1-562-864-1333
UNLESS OTHERWISE SPECIFIED:
DIMENSIONS ARE IN MILLIMETERS
SURFACE FINISH:
TOLERANCES:
LINEAR:
ANGULAR:
FINISH:
DEBURR AND BREAK SHARP EDGES
DO NOT SCALE DRAWING
REVISION
NAME
SIGNATURE
DATE
DRAWN
CHK'D
APPV'D
MFG
Q.A
TITLE:
MATERIAL:
DWG NO.
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WEIGHT:
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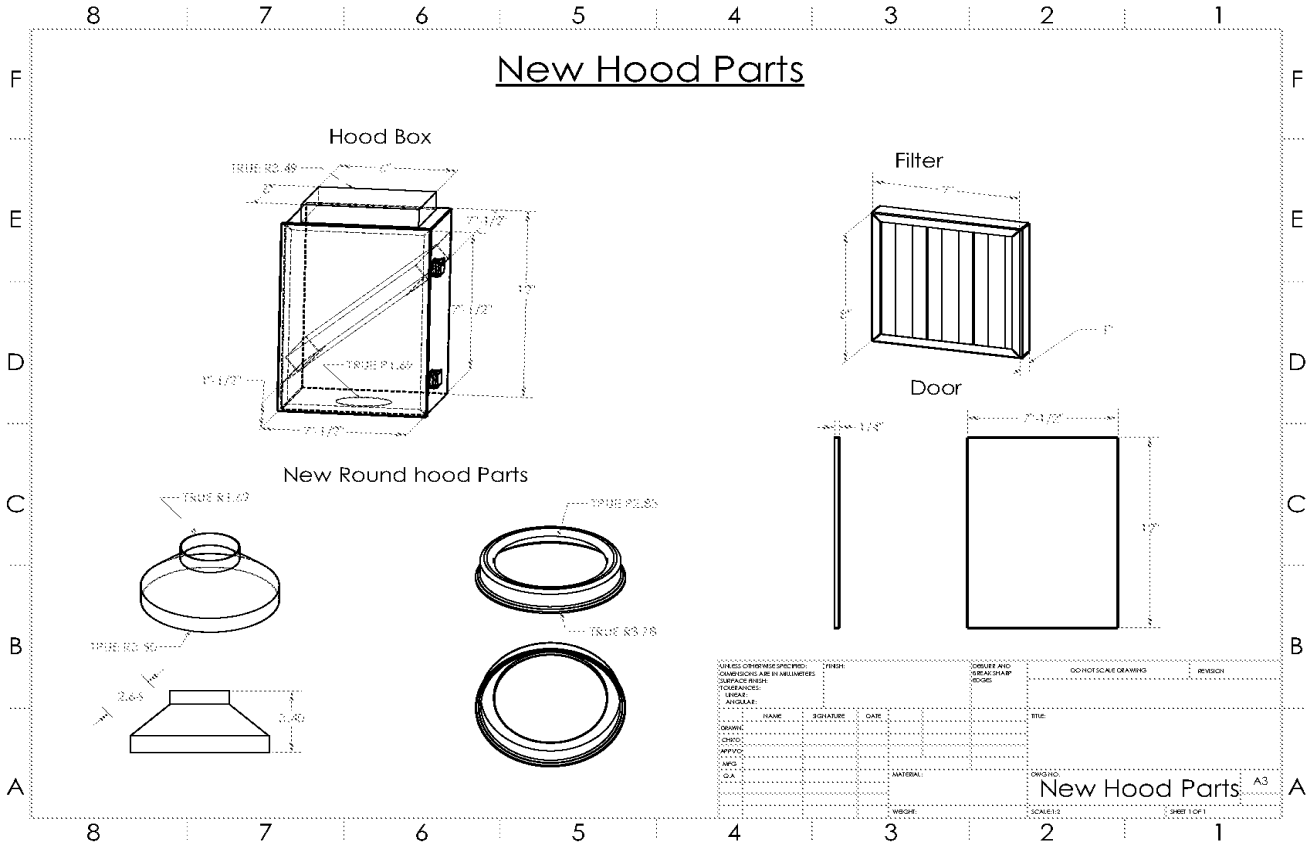
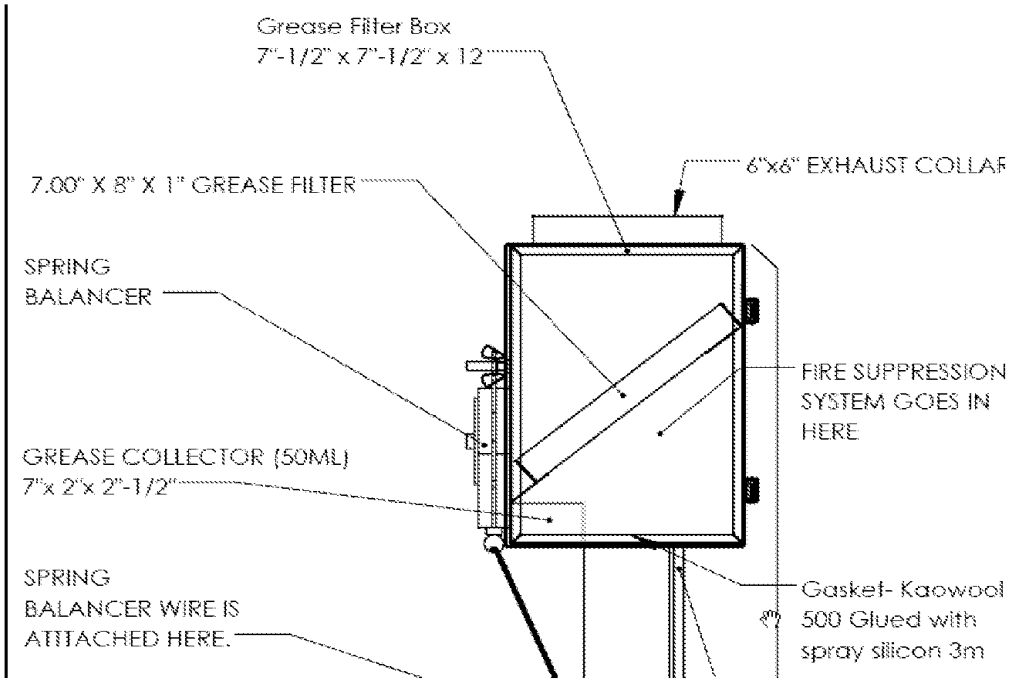
SHEET 1 OF 1

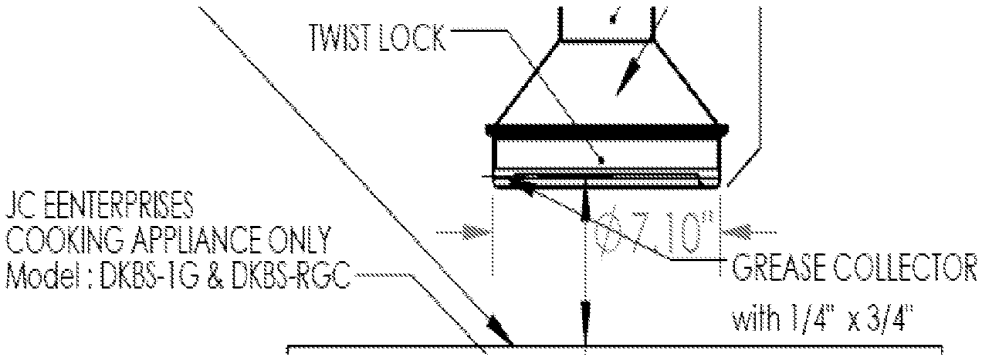
C182094054


New Hood Parts
Hood Box
Filter
Door
New Round hood Parts
New Hood Parts
A3

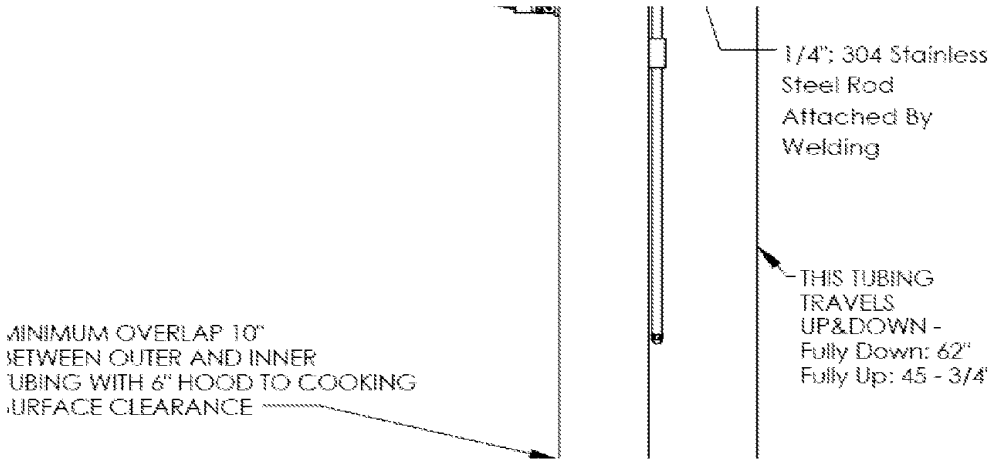
Exhaust Hood Box:



Grease Bowl plus Grease Collector (Cup):



Sliding Pipe plus support:



CERTIFICATE OF COMPLIANCE

Certificate Number	20180427-MH47432
Report Reference	MH47432-20100511
Issue Date	2018-APRIL-27
Issued to:	J C ENTERPRISES 11837 FRONT ST NORWALK CA 90650
This is to certify that representative samples of	EXHAUST HOODS WITHOUT EXHAUST DAMPERS Model Hoodini 1.0(DKBHS 1.0), and Hoodini 2.0(DKBHS 2.0)
	Have been investigated by UL in accordance with the Standard(s) indicated on this Certificate.
Standard(s) for Safety:	UL 710, Standard for Safety for Exhaust Hoods for Commercial Cooking Equipment ULC S555-09, Standard for Fire and Emergency Service Technical Rescue Ropes and Water rescue Throw ropes and Associated Equipment UL 1777, Standard for Safety for Chimney Liners
Additional Information:	See the UL Online Certifications Directory at www.ul.com/database for additional information

Only those products bearing the UL Certification Mark should be considered as being covered by UL's Certification and Follow-Up Service.

Look for the UL Certification Mark on the product.

Bruce Mahrenholz, Director North American Certification Program

UL LLC

DESCRIPTION

PRODUCT COVERED:

USL - The products covered by this Report are exhaust hoods without exhaust dampers, identified as Model **Hoodini 1.0(DKBHS 1.0), and Hoodini 2.0(DKBHS 2.0)** for use with specific restaurant cooking appliances.

ENGINEERING CONSIDERATIONS (Not For Field Representative's Use):

USL, indicated investigation to United States requirements in accordance with UL710, Sixth Edition, Dated September 13, 2012.

GENERAL CHARACTER:

These exhaust hoods without exhaust dampers and having a telescoping exhaust collar are intended principally for use over specific type cooking equipment. The adjustable, telescoping feature permits the hood to be placed directly over cooking appliance at the required clearance between the bottom edge of the hood and cooking surface for Korean barbecue style cooking. The assemblies are factory-built units.

*

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 and 18 with spring balancer mechanism). 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.**

Also refer ILL.19 for more details for model Hoodini.

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.**

*

CONSTRUCTION DETAILS:

General assembly views for Model Hoodini 1.0 are as shown below.

ILL. NO.	DESCRIPTION
A	Support to hold lower pipe
1	Cross Section of Hood Assembly
2	Access Door Cylinder Assembly
3	Outer Collar (outer pipe)
4	Inner Collar (inner pipe)
5	Hood
6	Inner Filter
7	Outer Filter
8	Filter Flange Bottom
9	Filter Flange Top
10	Filter Assembly
11	Grease Cup
12	Handle
12A	Handle (Alternate)
13	Handle Rod
13A	Handle Rod (Alternate)
14	Access Door
14A	Access Door Piano Hinge
15	Installation Instructions
16	New Exhaust Collar Holding mechanism- Rope, Cleat, Rope,& Rope Block
17	Alternate - Exhaust Collar Holding mechanism, steel wire, SPRING BALANCER, model MCT-602-B
18	Installation Instructions- with spring balancer
19	Marking label

The Outer/Inner Collar assemblies are constructed in various lengths to accommodate varying ceiling heights but must have a minimum 10 in. overlap when assembled. See Illustration 1.

Suppliers are to provide and certify material Specification Sheets for each casing provided.

Casing

The casing shall be constructed of stainless steel.

Stainless steel shall be either Type 302, 304, 430 or 439 and shall be 18 gauge, 0.050 nominal thickness (0.041-in. minimum.)

External seams of access door cylinder (See Illustrations 2 and 14)/inner collar (inner pipe) (See Illustration 4) shall have a liquid-tight continuous weld.

Exhaust Duct Collar

The hood assemblies are constructed with a single exhaust duct collar centered in the 12 in. dia. hood (See Illustration 5). The outer exhaust collar size is 3.50 in. OD (See Illustration 3) and the inner collar (See Illustration 4) size is 3.375 in. OD.

This page replaces page 3A.

*

The exhaust collar shall conform to the material requirements as outlined under "CASING", and is secured to the hood with by means of twist lock 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 or Kaowool 500 Grade 3 mm, glued with silicone spray 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

Alternate Exhaust Collar Holding mechanism: See ILL.16 for all details

Rope: 4 mm Dinghy Control Line 500 lbs

ClamCleat: Model Junior ClamCleat-for 1/8 in. to ¼ in. rope dia. attached with two welded studs on exhaust collar with nut.

Rope Block: Total Two, mfg by HARKEN, Part # 233, model Micro Block, cheek, 200lbs, bottom one attached with two welded stud, and top one attached with one welded stud.

ROPE STOP : Rope Stop held by the pressed in magnet.

Alternate Exhaust Collar Holding mechanism: See ILL.17 for all details

Steel with vinyl coated wire: 2 mm dia. 1000 mm long on each side.

SPRING BALANCER: mfg by ShanDong Finer Lifting Tools Co. LTD, model MCT-602-B. max. 3 kg on each side- total two used for supporting telescoping tubing.

Stud on Outer tube (lower collar): Total two- #10 WELD STUD WITH FLAT WASHER AND HEX NUT WITH LOCK WASHER(BOTH SIDES)

Stud on upper collar-- Total two- 1/4-20 WELD STUD, HEX NUT

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

Counter Balance Assembly: mfg. name Pullman, Model: 8A- (steel tape as rope)
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.

Model Hoodini 2.0:
Figure 1 shows Hoodini 2.0 (Front side)

Exhaust collar: Stainless steel either Type 302, 304, 430 or 439 and 18 gauge, 0.050 nominal thickness (0.041-in. minimum.) and secured to the top of the hood with liquid tight weld joint.

Filter Box: Stainless steel either Type 302, 304, 430 or 439 and 18 gauge, 0.050 nominal thickness (0.041-in. minimum.)- Liquid tight weld joint. Size: 7.5 inch by 7.5 inch by 12 inch high. This box consists of one Filter, Grease collection cup, Grease access door. Refer ILL.23 for location and details.

Access Door on Filter box: Door Piano Hinge: 1 in. wide. See ILL. 23 for details. Hinged on one side, with two locking mechanism on other side- to remove filter and Grease collection cup. See ILL.23. This Access door consist of gasket on inside surface to proper seal of the door during operation. The gasket mfg. by Kaowool 2000 Grade 1/8 inch thick or Kaowool 500 Grade 3 mm, glued with silicone spray and cut to fit length and width of access door. Affixed with cement sealant and compressed to Access Door inner surface- similar to current model Hoodini 1.0. Refer ILL.23 for Access door.

Grease Filters: manufactured and supplied by JC Enterprises Co. Baffle type, metal, Size 7 inch by 8 inch by 1 inch thick. refer ILL.23 for location.

Grease Collection cup: Made from Stainless steel either Type 302, 304, 430 or 439 and 18 gauge, 0.050 nominal thickness (0.041-in. minimum.) Size: 2 inch by 2 inch by 2.5 inch. Refer ILL.23 for size, and location.

Tubing: The inner/outer tubing (collar) overlap minimum of 10 in. when the hood adjusted to 6 in. clearance to cooking surface. Inner tube and outer similar to model Hoodini 1.0.

Grease Bowl: Refer ILL.22 for dimensions, and refer ILL.21 for location on the unit.

Grease Collection cup attached at the end of the tube: Refer Ill.23 for location and size.

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

Inner/Outer Tubing: made from Stainless steel either Type 302, 304, 430 or 439 and 18 gauge, 0.050 nominal thickness (0.041-in. minimum.). The inner/outer tubing (collar) overlap minimum of 10 in. when the hood adjusted to 6 in. clearance to cooking surface. Inner tube and outer similar to model Hoodini 1.0. The outer (lower) pipe has pulley rope connection as per ILL.22.Also has steel rod as an extra support. The lower tube has bowl shape at the end to capture maximum smoke and grease laden vapor- this bowl has lip inside to capture any remaining grease dripping after operation. This grease collector has twist lock to remove any grease from that area and attach again after emptying.

Holding mechanism of Lower part of the Hood Tubing:

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

Alternate Exhaust Collar Holding mechanism: See ILL.16 for all details

Rope: 4 mm Dinghy Control Line 500 lbs

ClamCleat: Model Junior ClamCleat-for 1/8 in. to ¼ in. rope dia. attached with two welded studs on exhaust collar with nut.

Rope Block: Total Two, mfg by HARKEN, Part # 233, model Micro Block, cheek, 200lbs, bottom one attached with two welded stud, and top one attached with one welded stud.

ROPE STOP : Rope Stop held by the pressed in magnet.

Alternate Exhaust Collar Holding mechanism: See ILL.17 for all details

Steel with vinyl coated wire: 2 mm dia. 1000 mm long on each side.

SPRING BALANCER: mfg by ShanDong Finer Lifting Tools Co. LTD, model MCT-602-B. max. 3 kg on each side- total two used for supporting telescoping tubing.

Stud on Outer tube (lower collar): Total two- #10 WELD STUD WITH FLAT WASHER AND HEX NUT WITH LOCK WASHER(BOTH SIDES)

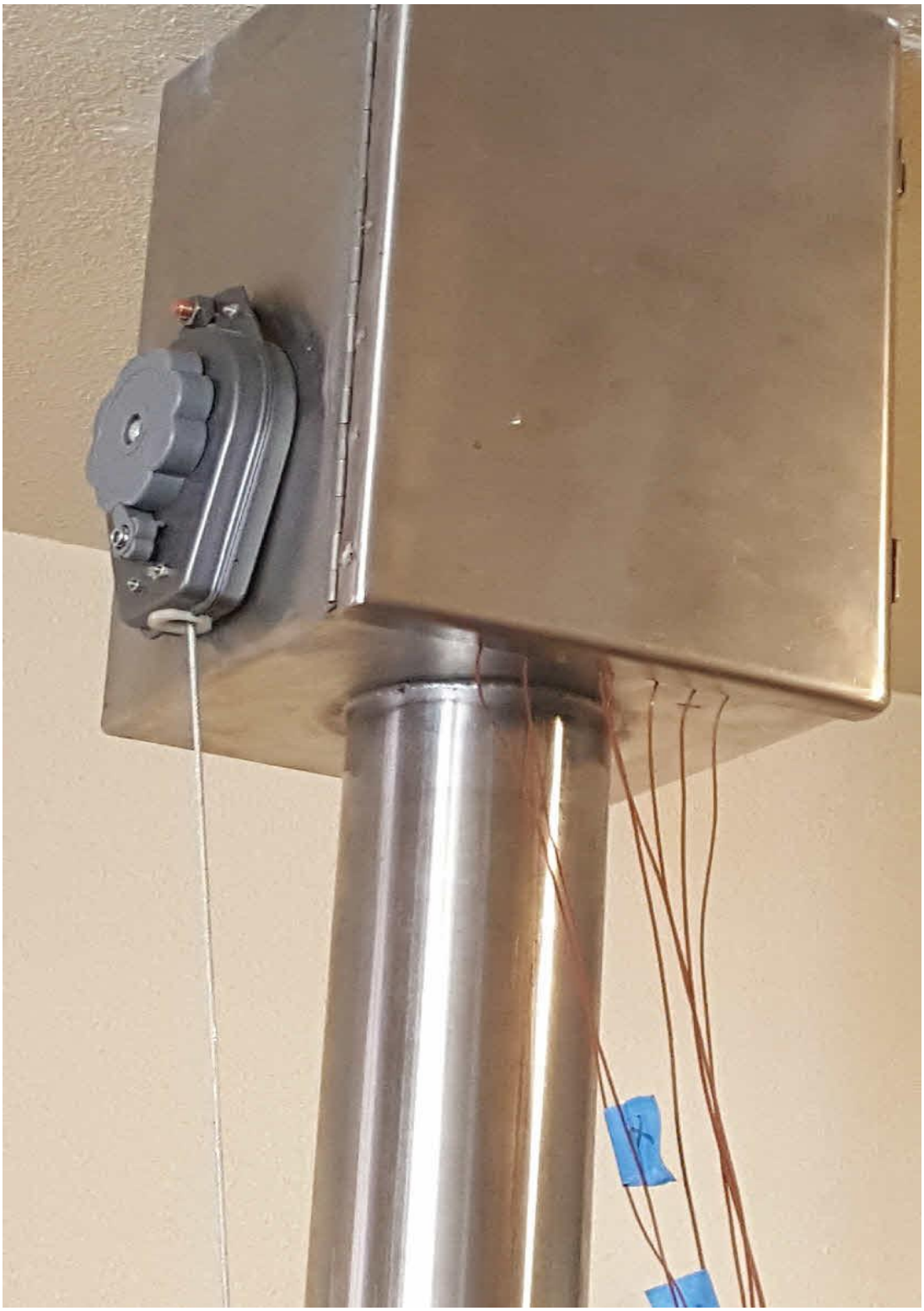
Stud on upper collar-- Total two- 1/4-20 WELD STUD, HEX NUT

Counter Balance Assembly: mfg. name Pullman, Model: 8A- (steel tape as rope)

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

General assembly views for Model Hoodini 2.0 as per shown below,

Fig.	Model Hoodini 2.0
1	Hood top box with filter
2	Hood bottom section
ILL. NO.	DESCRIPTION
20	Hoodini 2.0 Installation manual
21	Hoodini 2.0 marking label
22	Drawings- dimensions, parts Hoodini 2.0
23	Hood Box details
24	Grease Bowl plus Collector (Cup)
25	Sliding pipe with support



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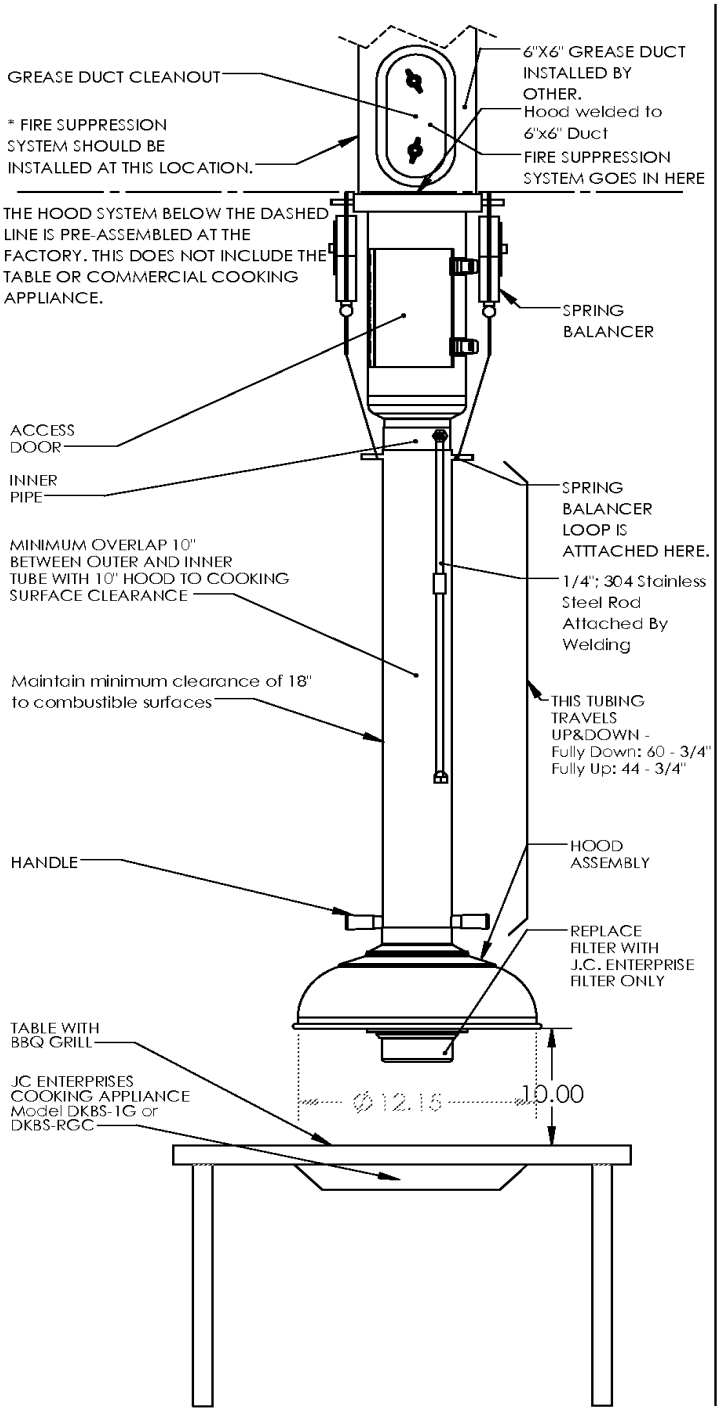
INSTALLATION INSTRUCTIONS
Model No DKBHS Dynamic Korean Barbeque Hood Systems



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).

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

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

Air Flow: Maximum - 200 CFM +

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

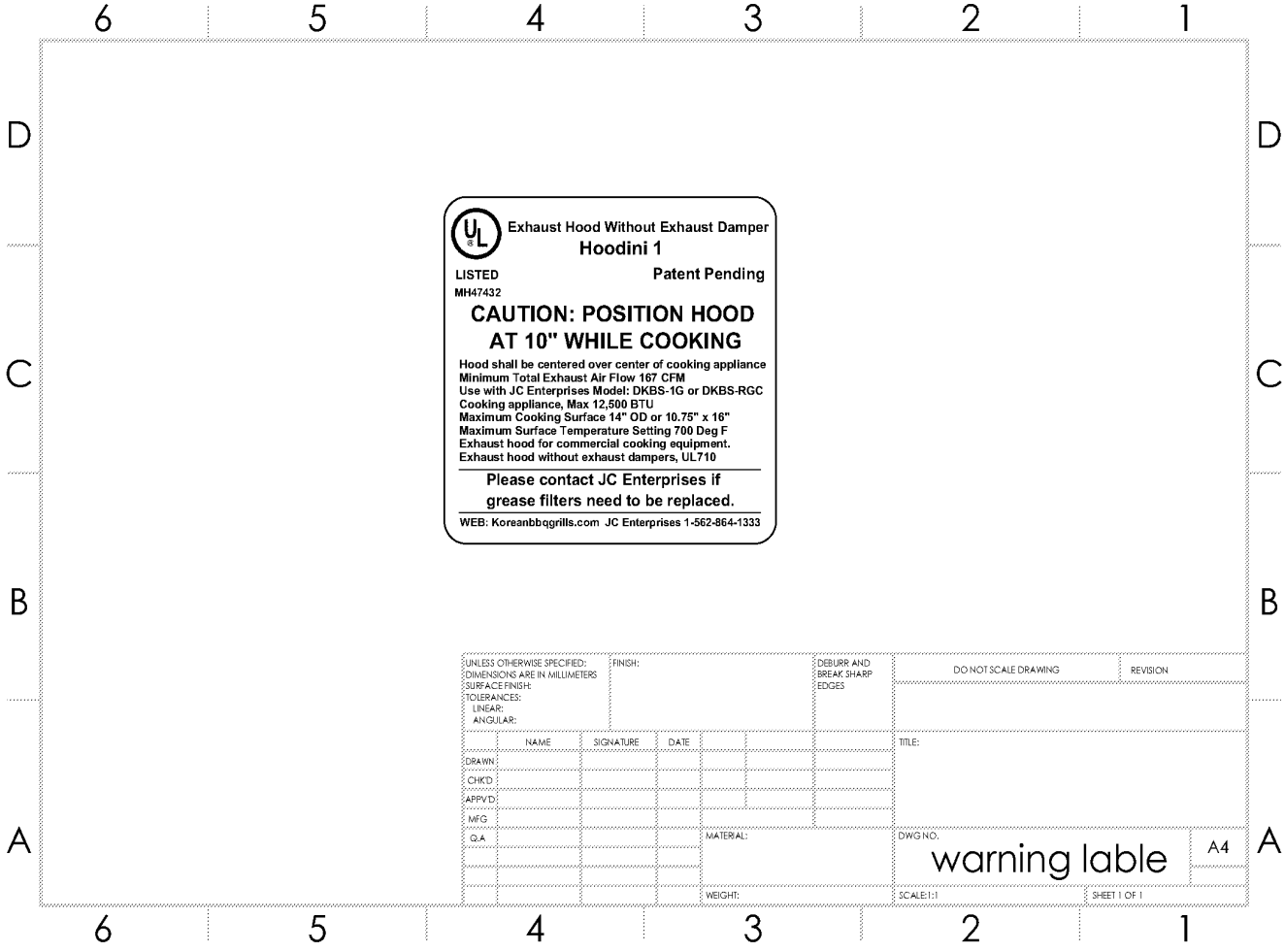
Air flow rates established under controlled laboratory conditions. Greater exhaust and/or lesser supply air is required for complete vapor and smoke removal in specific installations.

INSTALLATION INSTRUCTIONS

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

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.

J.C.
ENTERPRISES
11837 FRONT ST. NORWALK, CA 90650
TEL: (562)864-1333
BBQ@JCDKBS.COM


Exhaust Hood Without Exhaust Damper
Hoodini 1
LISTED
Patent Pending
MH47432
CAUTION: POSITION HOOD AT 10" WHILE COOKING
Hood shall be centered over center of cooking appliance
Minimum Total Exhaust Air Flow 167 CFM
Use with JC Enterprises Model: DKBS-1G or DKBS-RGC
Cooking appliance, Max 12,500 BTU
Maximum Cooking Surface 14" OD or 10.75" x 16"
Maximum Surface Temperature Setting 700 Deg F
Exhaust hood for commercial cooking equipment.
Exhaust hood without exhaust dampers, UL710
Please contact JC Enterprises if grease filters need to be replaced.
WEB: Koreanbbqgrills.com JC Enterprises 1-562-864-1333
UNLESS OTHERWISE SPECIFIED:
DIMENSIONS ARE IN MILLIMETERS
SURFACE FINISH:
TOLERANCES:
LINEAR:
ANGULAR:
FINISH:
DEBURR AND BREAK SHARP EDGES
DO NOT SCALE DRAWING
REVISION
NAME
SIGNATURE
DATE
DRAWN
CHK'D
APPV'D
MFG
Q.A
TITLE:
MATERIAL:
DWG NO.
warning lable
A4
WEIGHT:
SCALE:1:1
SHEET 1 OF 1

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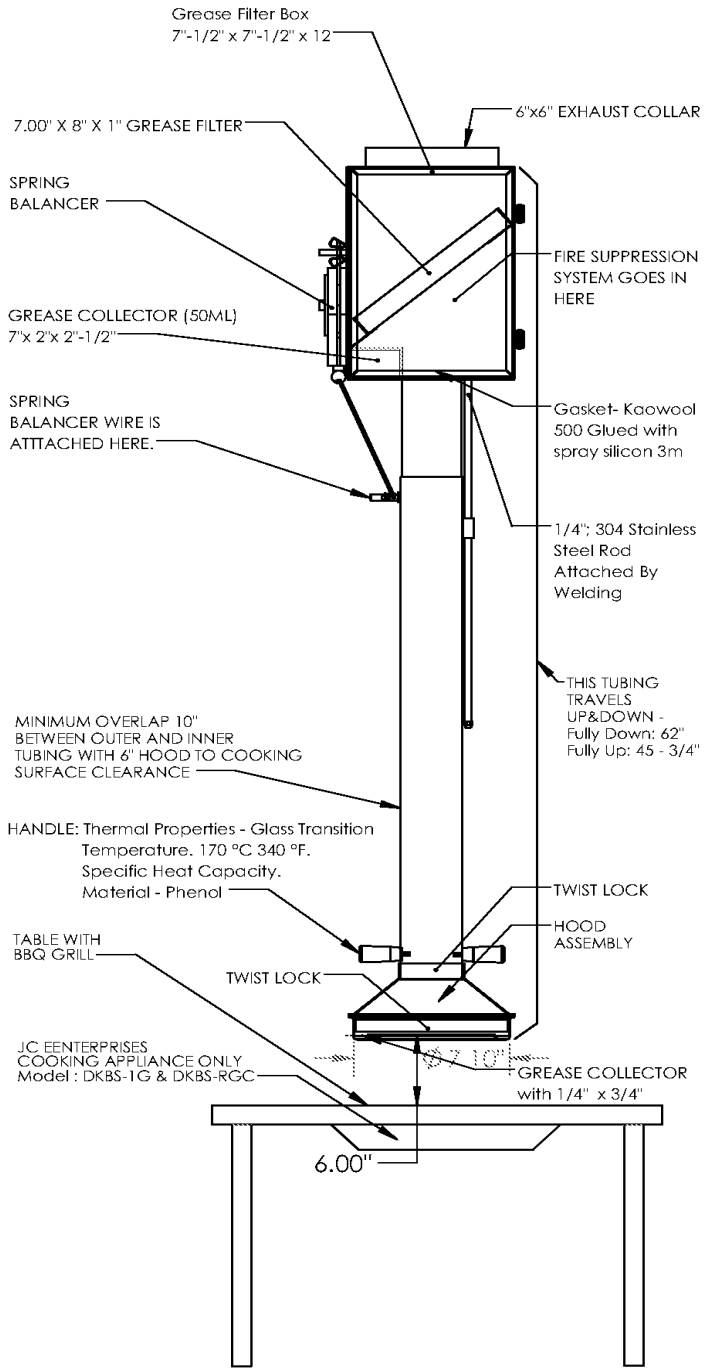
INSTALLATION INSTRUCTIONS
Model No Hoodini 2 (DKBHS 2.0) Dynamic Korean Barbeque Hood Systems



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 Apliance: 700° F.

INSTALLATION INSTRUCTIONS

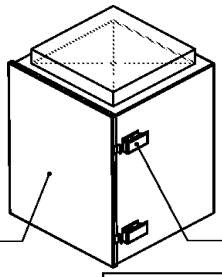
Start with attaching attaching factory assembeled hood system to the 6"x6" duct by welding them together.

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

Attach the spring balancer as displayed on the drawing.

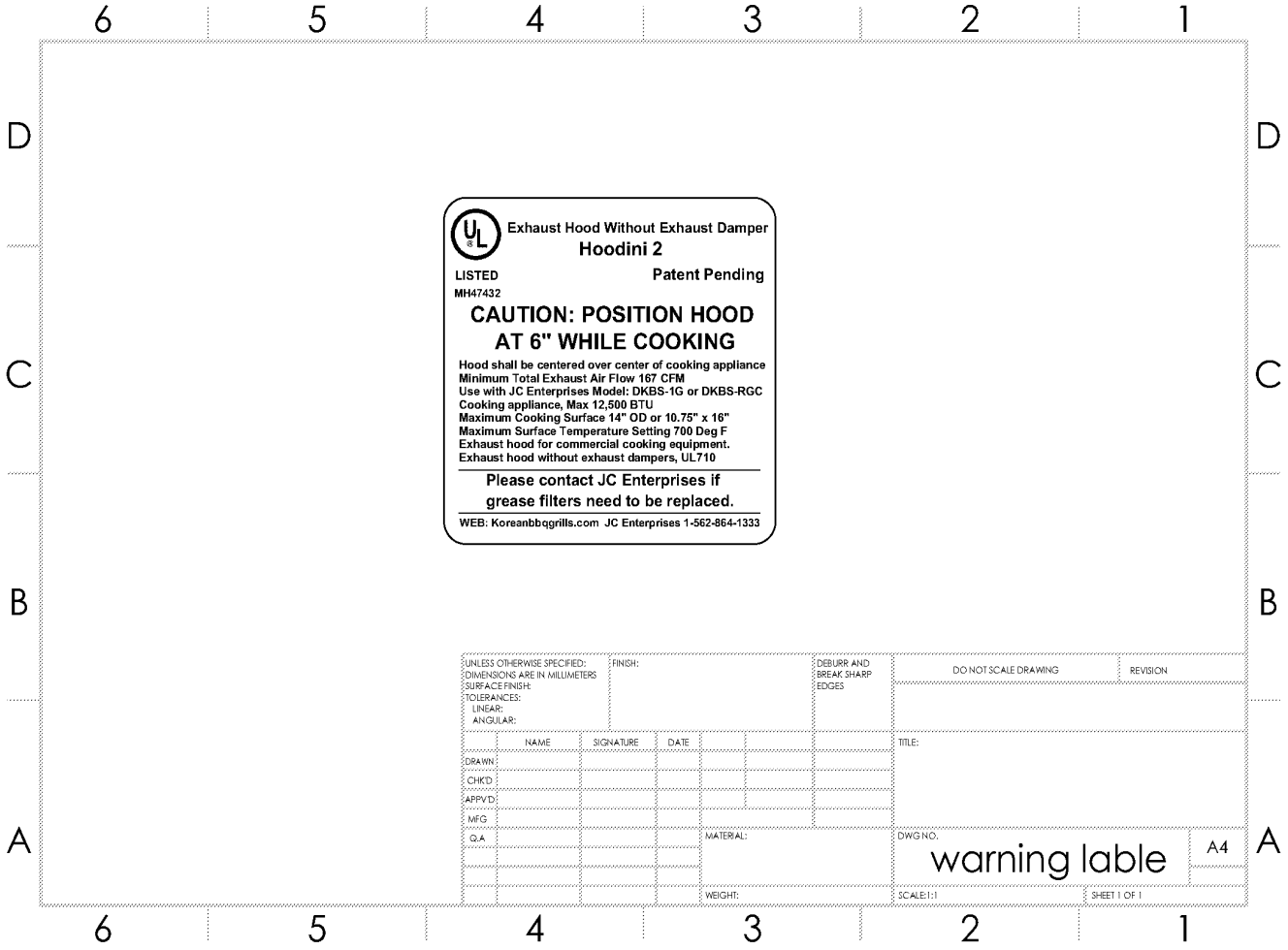
The hood assembly is twist-lock for easy removal.

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



Hood Material: Stainless Steel 18 or 20 gauge; Type 304 or 430

JC ENTERPRISES
www.koreanbbqgrills.com
11837 Front St. Norwalk, CA 90650
BBQ@JCDKBS.COM
Ph: 562-833-1333


Exhaust Hood Without Exhaust Damper
Hoodini 2
LISTED
Patent Pending
MH47432
CAUTION: POSITION HOOD AT 6" WHILE COOKING
Hood shall be centered over center of cooking appliance
Minimum Total Exhaust Air Flow 167 CFM
Use with JC Enterprises Model: DKBS-1G or DKBS-RGC
Cooking appliance, Max 12,500 BTU
Maximum Cooking Surface 14" OD or 10.75" x 16"
Maximum Surface Temperature Setting 700 Deg F
Exhaust hood for commercial cooking equipment.
Exhaust hood without exhaust dampers, UL710
Please contact JC Enterprises if grease filters need to be replaced.
WEB: Koreanbbqgrills.com JC Enterprises 1-562-864-1333
UNLESS OTHERWISE SPECIFIED:
DIMENSIONS ARE IN MILLIMETERS
SURFACE FINISH:
TOLERANCES:
LINEAR:
ANGULAR:
FINISH:
DEBURR AND BREAK SHARP EDGES
DO NOT SCALE DRAWING
REVISION
NAME
SIGNATURE
DATE
DRAWN
CHK'D
APPV'D
MFG
Q.A
TITLE:
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SHEET 1 OF 1

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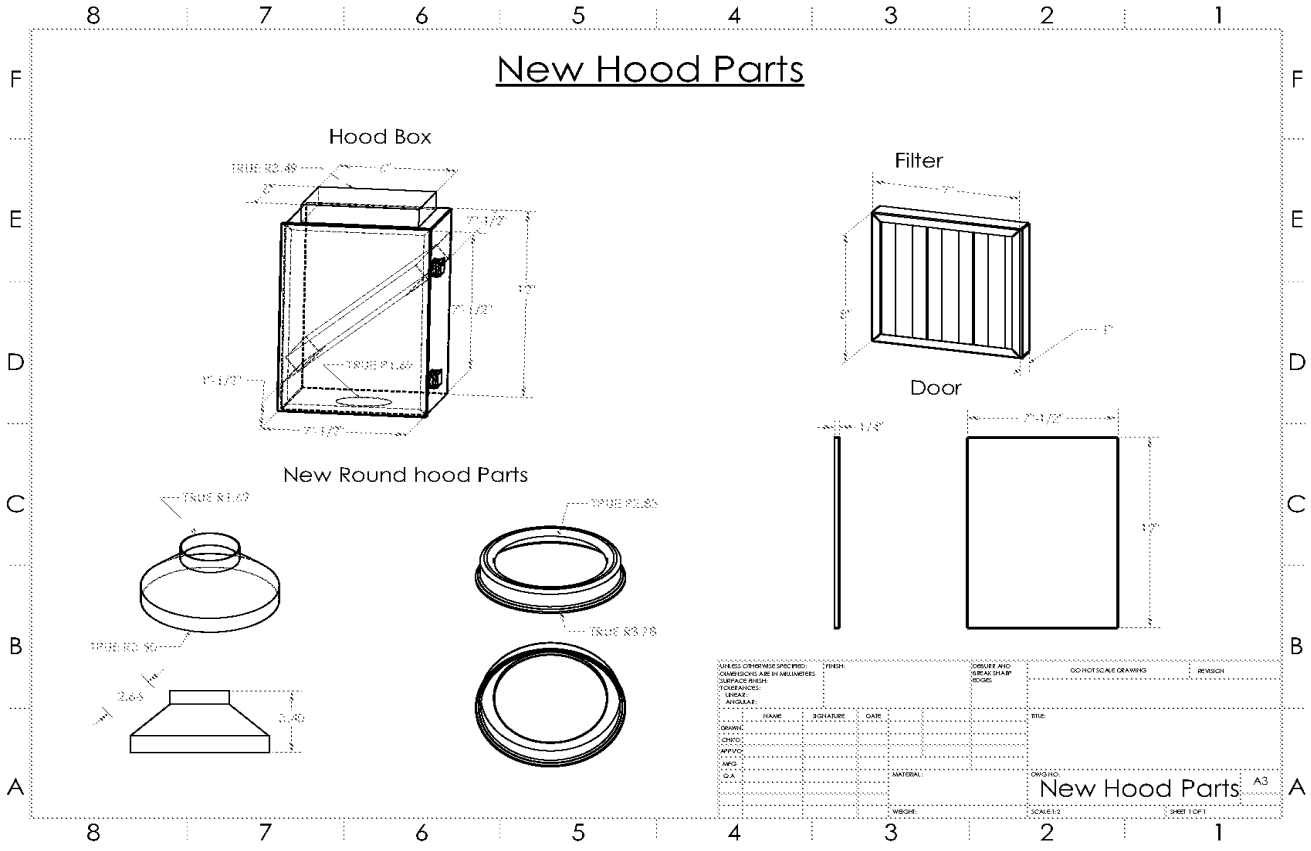
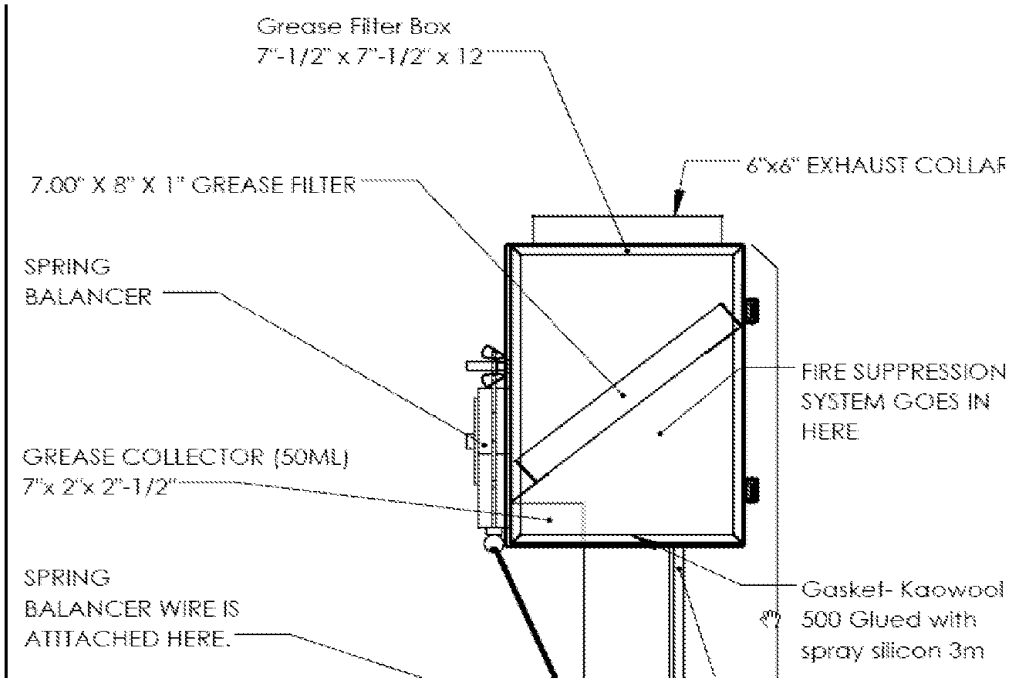
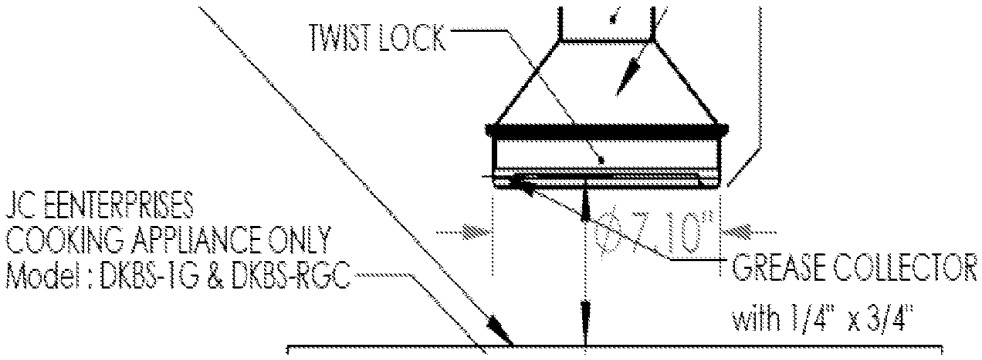

New Hood Parts
Hood Box
Filter
Door
New Round hood Parts
New Hood Parts
A3

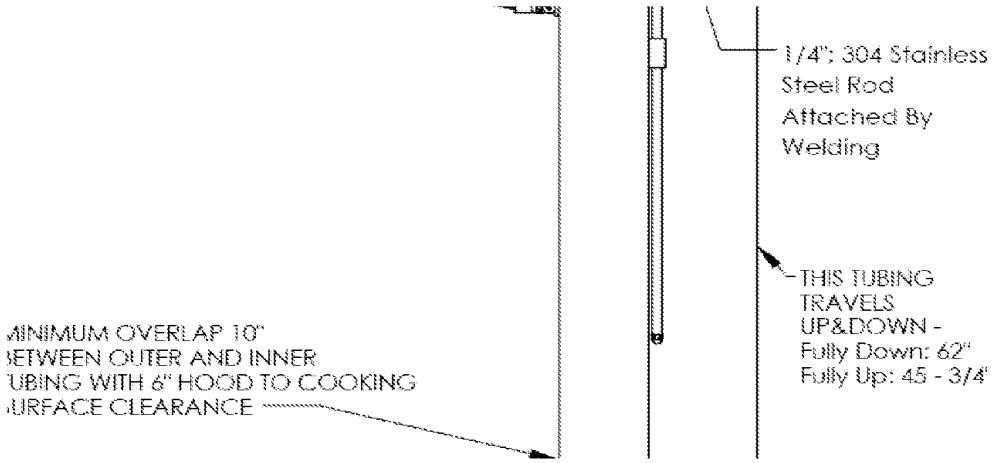
Exhaust Hood Box:



Grease Bowl plus Grease Collector (Cup):



Sliding Pipe plus support:



TEST RECORD NO. 6

The customer requested to add new exhaust hood model Hoodini 2.0 and also to add new counter balance pulley to both Hoodini 1.0(DKBHS) and Hoodini 2.0 model to investigate as per UL 710, Standard for Safety for Exhaust Hoods for Commercial Cooking Equipment, Sixth Edition, Dated September 13, 2012, ULC S555-09, Standard for Fire and Emergency Service Technical Rescue Ropes and Water rescue Throw ropes and Associated Equipment, Third Edition/ Nov,2009, and UL 1777, UL Standard for Safety for Chimney Liners, Fifth Edition, Dated October 2, 2015.

GENERAL:

The new model Hoodini 2.0 similar to current Hoodini 1.0 model, except the filter is in filter box at top of the hood, following test was considered necessary,

NO.	TEST	SECTION, Standard
1	TEMPERATURE TEST:	Sec. 34
2	COOKING SMOKE AND FLARE-UP TEST:	Sec. 35
3	Abnormal Flare-Up TEST:	Sec. 36
4	Fan Failure TEST:	Sec. 37
5	Fire TEST:	Sec. 38
6	Burnout TEST:	Sec. 39

Due to similarities of new alternate hanging counter balance pulley mechanism to an existing model ClamCleat to hood model Hoodini 1.0 and Hoodini 2.0, only following tests were considered necessary,

NO.	TEST	SECTION, Standard
1	VERTICAL SUPPORT TEST FOR Rope Block	SEC. 24, UL 1777
2	TENSILE STRENGHT TEST FOR Rope	SEC. 13.2, ULC S555

All above tests were completed in datasheet.

Note: Added Kaowool 500 Grade 3 mm, glued with silicone spray gasket on exhaust hood box access door, since it was already shown in current ILL.14 but not described in description report.

TEST RECORD SUMMARY:

The results of this investigation including construction review and testing, indicate that the product(s) evaluated comply with applicable requirements in UL 710, Standard for Safety for Exhaust Hoods for Commercial Cooking Equipment, Sixth Edition, Dated September 13, 2012, ULC S555-09, Standard for Fire and Emergency Service Technical Rescue Ropes and Water rescue Throw ropes and Associated Equipment, Third Edition/ Nov,2009, and UL 1777, UL Standard for Safety for Chimney Liners, Fifth Edition, Dated October 2, 2015, and therefore, such products are judged eligible to bear UL's Mark as described on the Conclusion Page of this Report.

Test Record by: Reviewed by:

Shailesh Bulsara
Project Engineer

Bob Zimmerman
Staff Engineering Associate