**PART 1 – BREECHING, CHIMNEY & STACK**

1.1 SCOPE: SINGLE WALL COMMERICAL KITCHEN EXHAUST SYSTEM

1. Provide factory-built modular Commercial Kitchen exhaust or grease duct that is tested and listed by the Underwriters’ Laboratories, Inc. for use with commercial cooking equipment, as described in NFPA-96. UL Listings shall include:
	1. UL 1978 Standard, Grease Duct for use with commercial cooking equipment, which may produce temperatures not exceeding 500˚F under continuous operation and 2000˚F for 30 minutes.
	2. UL 103 Standard, Building Heating Appliance Chimney for use with venting flue gases from gas, liquid and solid fuel fired appliances at a temperature not exceeding 1000˚F under continuous operation, 1400˚F intermittent (maximum one hour), and 1700˚F briefly (maximum 10 minutes).

1.2 CONSTRUCTION

1. The single wall exhaust system shall be constructed of all-stainless steel. The materials and construction of modular sections and accessories shall be as specified by the terms of the product’s UL listing.
	1. Stainless steel single wall ductwork.
	2. The entire exhaust system, including all accessories (connectors, hardware, anchor plate supports, guides, drains, and terminals), shall be stainless steel.
2. Inner flue shall have an overlapping male/female socket that protects the sealant against liquids and high-pressure cleaning. The joints shall be secured a locking band.
3. Exhaust system shall be designed and installed to be liquid tight and thus prevent leakage of grease and/or grease laden vapors into a building.
4. Each system shall be designed to provide access for inspection and cleaning of each change of duct direction, permit drainage of grease residue through a duct section, enable the system to allow for the thermal expansion and allow various types of fire suppression equipment to be integrated into the grease ductwork, as necessary per local code.
5. Exhaust system is based upon Jeremias Model SWCK (Single Wall Commercial Kitchen). Detailed manufacturer’s submittal drawings shall be provided for approval prior to installation of the exhaust system.

**PART 2 – EXECUTION**

2.1 INSTALLATION

1. The pipe joints shall be sealed by use of factory supplied sealant (protected by an overlapping inner extension) as specified in the manufacturer’s installation instructions.
2. Roof and wall penetrations shall be factory insulated and UL listed as not to require air ventilation for safe installation around combustible materials.
3. Entire exhaust system from the appliance outlet to the termination point, including accessories shall be from one manufacturer, except where noted.
4. Follow NFPA-96 and/or IMC regarding methods of reducing the 18” clearance to combustibles for kitchen exhaust systems.

**PART 3 – WARRANTY**

3.1 WARRANTY

1. The factory-built modular exhaust system shall be warranted against functional failure with a Limited Lifetime Warranty.
2. Manufacturer shall provide static pressure calculations confirming the inner diameter is in complete compliance with appliance and/or fan manufacturer’s installation instructions.
3. Manufacturer shall provide certificate of code compliance for all required local and national codes for the installation with the scheduled appliances.