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Fan with Drive



Fan Without Drive



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	AD NOVEMENT AND COMBICE ASSOCIATION INC.
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Centrifugal Upblast Kitchen Air High-Pressure Belt-Drive Fans

Feature pressure-optimized propellers for high static pressure applications and help to ventilate a kitchen or similar environment with grease-laden or humid air. These belt-drive fans are typically quieter and provide more control over the fans' blade speed and airflow than direct-drive fans. **Fans with Drive** include a motor, sheaves, belts, and bushings. **Fans without Drive** allow users to select a compatible drive package. All fans are designed for light-to-moderate grease content in the exhaust airstream. Compatible roof curbs are on pages 2829 and 2841; larger assortment on Grainger.com.

Note: Not for use in mobile food vehicle applications. Use will void warranty.

Wheel Dia. (in)	Exhaust Airflow @ 0.500 in SP (cfm)	Max. Static Pressure (in wc)	Nameplate Voltage (AC)	Phase	Motor HP	Base Dim. (in Square)	Compatible Damper Grainger Part Number	ltem No.
ans with Drive	, Unassembled							
tandard Greas	e, Aluminum Housin	g/Wheel Mat	erial					
	860 cfm	1 3⁄4	115/208-230	V 1	1/3	22		7M7T8
11 1⁄4	1,014 cfm	2 1/2	115/208-230	V 1	1/2	22	4HX65	7M7T9
	1,014 cfm	2 1/2	208-230/460	V 3	1/2	22		7M7U
1436	1,592 cfm	2 3⁄4	115/208-230	V 1	3/4	26		7M7U4
14 94	1,592 cfm	2 3⁄4	208-230/460	V 3	3/4	26		7M7U6
	2,053 cfm	1 1⁄4	115/208-230	V 1	1/2	26	10766	7YR13
10.14	2,433 cfm	1 3⁄4	115/208-230	V 1	3/4	26	40,00	7YR15
10 92	2,433 cfm	1 3⁄4	208-230/460	V 3	3/4	26		7YR16
	2,722 cfm	2 1/4	115/208-230	V 1	1	26		7YR17
	3,851 cfm	1 1/4	208-230/460	V 3	1	30		7YR23
	3,851 cfm	1 1/4	115/208-230	V 1	1	30		7YR22
01.1/	3,397 cfm	1	115/208-230	V 1	3/4	30	4HX67	7YR20
21 1/4	3,397 cfm	1	208-230/460	V 3	3/4	30		7YR21
	5,943 cfm	2 3⁄4	208-230/460	V 3	3	30		7YR27
	5,110 cfm	2	208-230/460	V 3	2	30		7YR26
00.1/	7.613 cfm	1 1/2	208-230/460	V 3	2	40	4117/00	65DG9
30 1/2	10,909 cfm	2 1/2	208-230/460	V 3	5	40	4HX68	65DG9
Wheel Dia. (in)	For Airflow (cfm)*	Ma Stat Press (in v	x. tic sure vc)	For Fan Speed (RPM)†	For Motor HP†	Base Dim. (in Square)	Compatible Damper Grainger Part Number	ltem No.
ans without D	rive							
tandard Greas	e, Aluminum Housin	g/Wheel Mat	erial					
11 1⁄4	323 to 1,014	2 1	2 2,04	45 to 2,580	1⁄4 to 1⁄2	22	4HX65	2RB65
14 3⁄4	642 to 1,592	2 3	4 1,46	65 to 2,110	1⁄4 to 3⁄4	26	4HX66	2RB66
16 1⁄2	1,093 to 2,722	2 1	4 1,00	65 to 1,690	1/4 to 1	26	_	56MW6
18 1⁄2	2,104 to 3,061	23	4 92	5 to 1,685	1⁄3 to 2	30	-	56JP03
21 3/8	2,024 to 5,943	2 1	2 88	0 to 1,600	1/2 to 3	30	_	56JP08
24 1/2	2,673 to 6,891	2 1	2 67	5 to 1,230	1/2 to 3	34	_	56JP13
	1,940 to 6,895	2 3	4 68	0 to 1,240	1/2 to 3	34	-	56JP09
tandard Greas	e, Spun Aluminum H	ousing/Whee	I Material					
_	3 125 to 10 909	23	4 48	5 to 1 045	1/2 to 5	40		52CD35

Commercial Kitchen Exhaust Hoods

430 stainless steel construction

Hoods are NSF Standard 2 Certified

GREASE HOODS

2830

Type I wall canopy hoods are used above greaseproducing appliances such as fryers and griddles. Hoods feature integral 3" airspace for clearance to limited combustible materials. Each includes aluminum baffle grease filters, incandescent light fixtures, ½-pt. grease cup, hanger brackets, and exhaust collars. Rated for 600°F maximum cooking operation temperature. UL and C-UL 710 Listed.



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CONDENSATION HOODS

Type II wall canopy hoods are used above moistureproducing appliances, such as dishwashers. Hoods include condensate baffles, gutter, $\frac{1}{2}$ " drain connection, hanger brackets, and exhaust collars.

HEAT HOODS

Type II wall canopy hoods are used above heatproducing appliances (without grease) such as ovens. Hoods include hanger brackets and exhaust collars.

AIR SUPPLY PLENUMS

Introduce make up air to space near exhaust hood, minimizing the need to heat or cool make up air. Perforated panels evenly distribute airflow.

L	w	н	No.
Grease Hoo	ds		
60 in	54 in	24 in	20UD06
96 in	54 in	24 in	6KWK9
120 in	54 in	24 in	6KWL0
144 in	54 in	24 in	6KWL1
L	w	н	ltem No.
Condensati	on Hoods		
48 in	48 in	24 in	20UD10
60 in	48 in	24 in	20UD11
72 in	48 in	24 in	20UD12
Heat Hoods			
48 in	48 in	24 in	20UD07
00.	E.A. Los	0.4 in	2011000
60 IN	54 IN	Z4 III	200000

END SKIRTS

Mount on the sides of the exhaust hood to improve hood capture performance.

Dayton

DIGITAL TEMP. INTERLOCKS

Required by International Mechanical Code 507.2.1.1 on Type I grease exhaust hoods. Interlock automatically starts the exhaust fan when cooking occurs. Includes one temp. sensor. UL approved quick-seal for hood penetration and temp. controller.

GREASE FILTERS

Collect grease on the interior walls of the filter and then drains into the kitchen hood grease cup. Designed to remove up to 69% of grease particles.

Description	ltem No.
Grease Hood Accessories	
Air Supply Plenum, For Use With 20UD05	20UD13
Air Supply Plenum, For Use With 20UD06	20UD14
Air Supply Plenum, For Use With 6KWK8	6KWL2
Air Supply Plenum, For Use With 6KWK9	6KWL3
Air Supply Plenum, For Use With 6KWL0	6KWL4
Air Supply Plenum, For Use With 6KWL1	6KWL5
End Skirts, Left & Right	6KWL6
Digital Temp. Interlock, For Use With 6KWK8, 6KWK9, 6KWL0	48C175
Digital Temp. Interlock, For Use With 6KWL1	48C176
Replacement Digital Temp. Interlock Sensor	48C177
Grease Filter, For Use With 6KWK8, 6KWK9, 6KWL1, 20UD05	35PA91
Grease Filter, For Use With 6KWK8, 6KWL0, 6KWL1, 20UD06	35PA92

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