

UTF/K Makeup Unit Roof Supply Fan

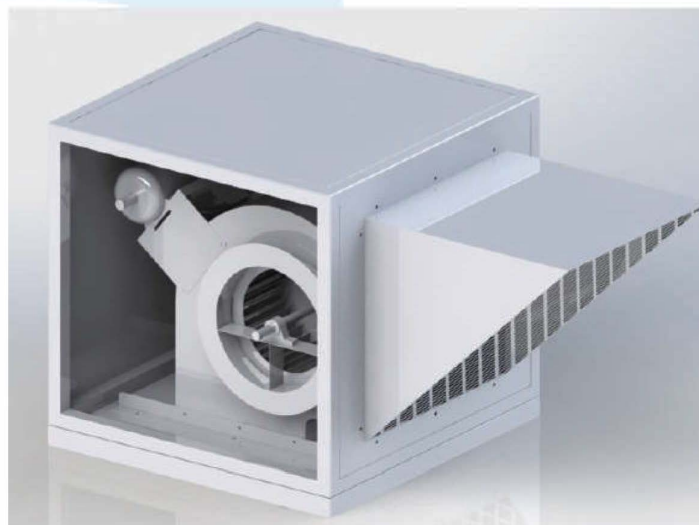
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UTF Structure

UTF/K Series : The product is made in carbon steel with double-inlet wheel, which is cutting,by laser to ensure high-precision mold line. Driven cavity cover adopt galvanized material, which can open with hands, and convenient to daily cleaning maintenance. Different ways of motor with different transmission need to select different motor bracket. The impeller adopts laser cutting technology and die stretch forming. A different work environment needs to adopt different impeller material. Carbon steel, stainless steel and aluminum alloy impeller are optional.. Impeller balance test grades are in strict accordance with the G4.0 ISO1940, and meet its requirements.





kitchen air



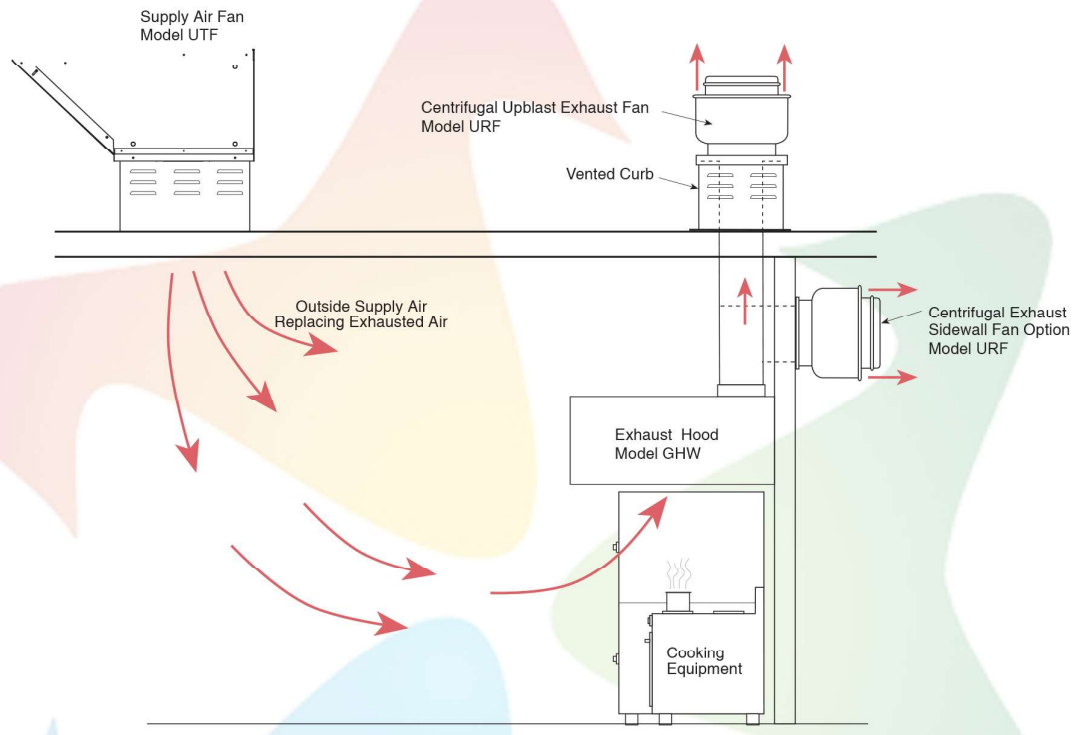
Low noise Industry

Main feature with UTF Cabinet Blower

- Full mold, full welded structure, galvanized sheet or stainless steel housing
- Technology axial impeller with higher efficiency and lower noise
- Compact design, easy to install
- It is designed for direct connection in line with standard diameter circular ducting
- Energy Saving label
- ISO9001:2000 controllable standard

Commercial Kitchen Ventilation

This Drawing Shows A Typical Commercial Kitchen Ventilation System That Consists Of A Roof Mounted Upblast Exhaust Fan And A Supply Fan. Exhaust Fan Variations Include Sidewall Exhaust Fan (Also Shown) When Penetrating The Roof Is Not Practical. A Utility Blower Is Recommended When Higher Static Pressure Capability Is Required To Pull Exhaust Through Long Duct Runs (Typically 3 Stories Or More)



Fan Sizing

Exhaust

When Not Specified By Local Codes, the Following Guidelines May Be Used to Determine The Minimum Kitchen Hood Exhaust Cfm. Some Local Codes Require 100 CFM/ft² Of Hood Area For Wall Style Hoods.

Supply

Recommended Supply Airflow Is 80% Of Exhaust Cfm. The Remaining 20% Of Supply Air Will Be Drawn From Areas Adjacent To The Kitchen, Which Helps Prevent Undesirable Kitchen Odors From Drifting Into Areas Such As The Dining Room.

Duty Level	Type of Cooking Equipment	CFM/ft ² of Hood
Light	Oven, Range, Kettle	50
Medium	Fryer, Griddle	75
Heavy	Charbroiler, Electric Broiler	100
Static pressure typically ranges from 0.625 to 1.0 in. for one story buildings.		

NFPA Considerations

The National Fire Protection Association Specifies Minimum Distance Criteria For Restaurant Exhaust And Supply Fans:

Option A

1. Roof Deck To Top Of Exhaust Fan Windband:

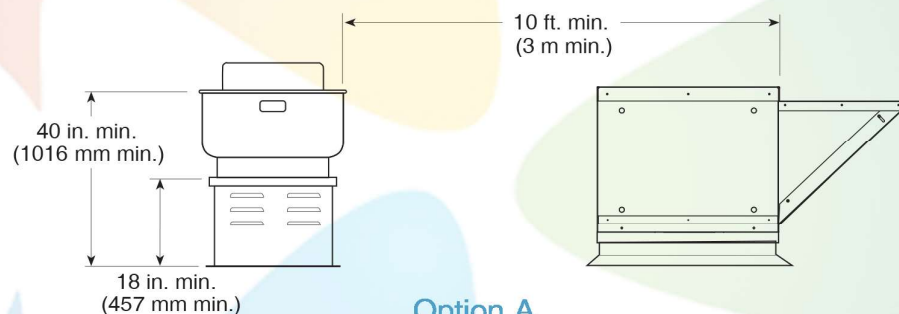
40 inches (1016 Mm) minimum

2. Roof Deck To Top Of Curb:

18 Inches (457 mm) minimum

3. Supply Fan Intake:

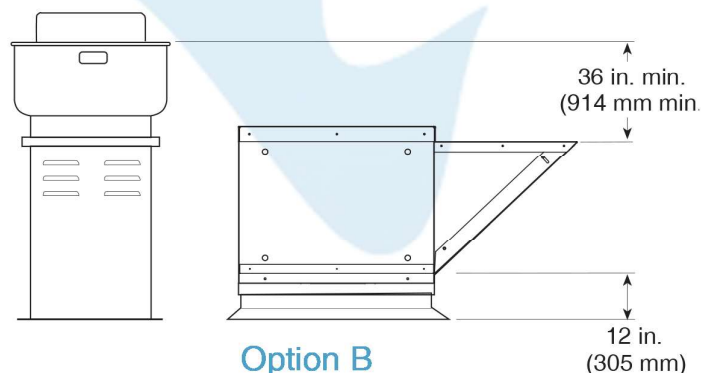
10 Feet (3048 Mm) Minimum From All Exhaust Fans



Option A

Option B

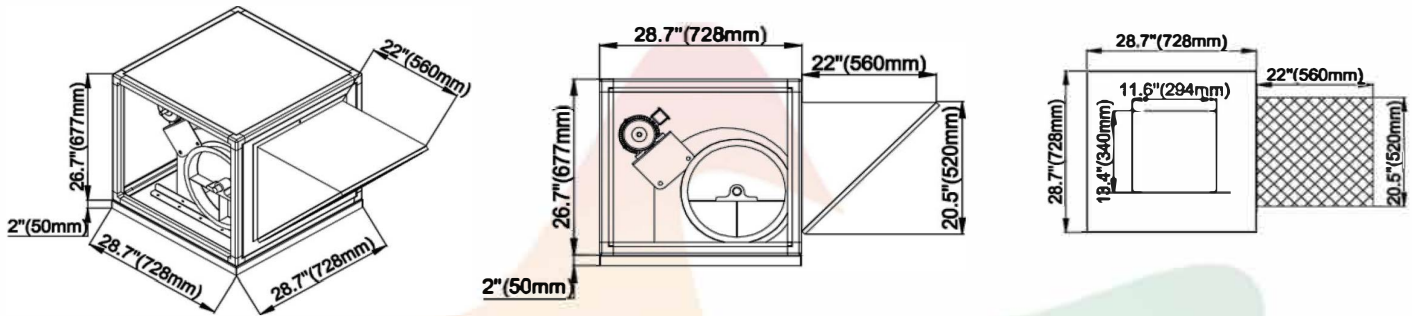
For Applications Where The 10 Feet (3048 Mm) Horizontal Distance Cannot Be Met, Vertical Separation Between Exhaust And Supply Must Be At Least 36 Inches (914 Mm)



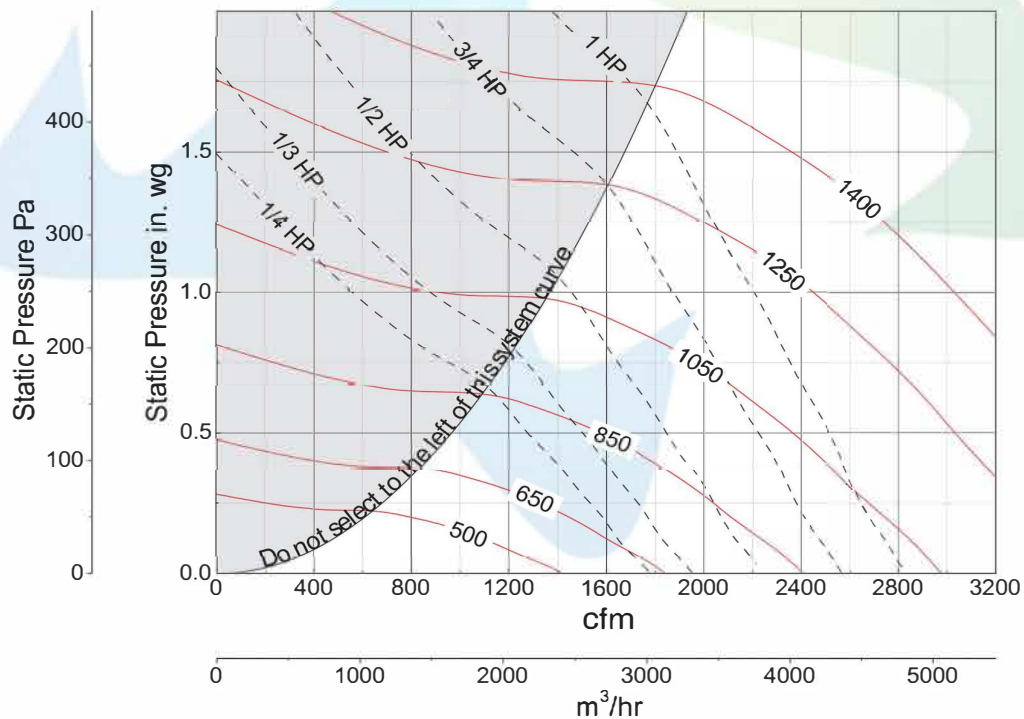
Option B

UTF MAKEUP AIR UNIT ROOF SUPPLY FAN

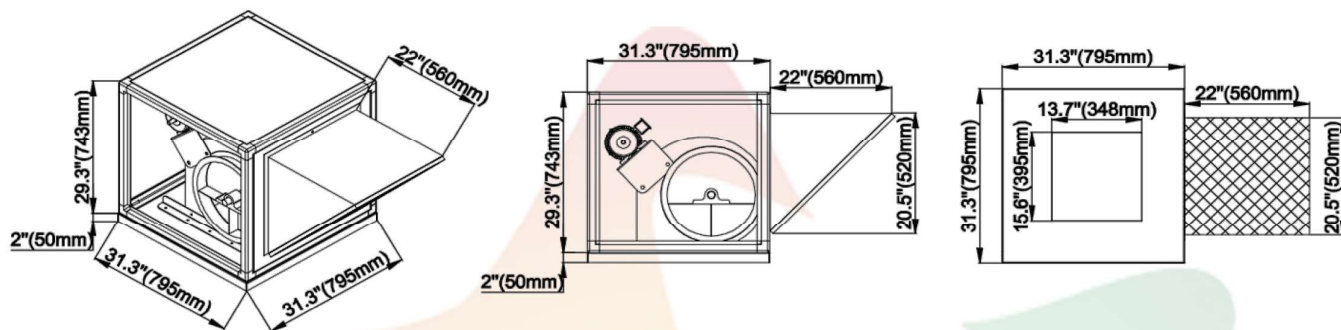
UTF 250



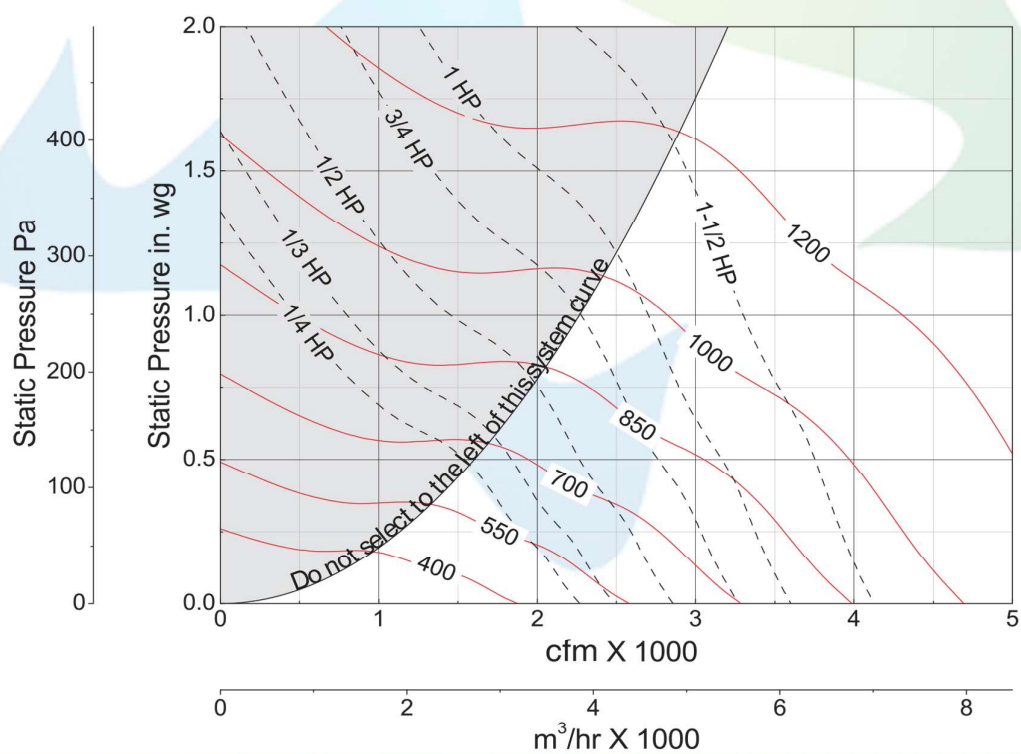
Model	Power	AC motor 1Ø	AC motor 3Ø	Fan Speed	Impeller Dia
UTF250	0.75HP	220V-240V/50Hz	380V or 415V/50Hz	950RPM (recommend)	10inch
	0.75HP				
	1HP	220V-240V/50Hz	380V or 415V/50Hz	1050RPM (optional)	
	1HP				



UTF 300

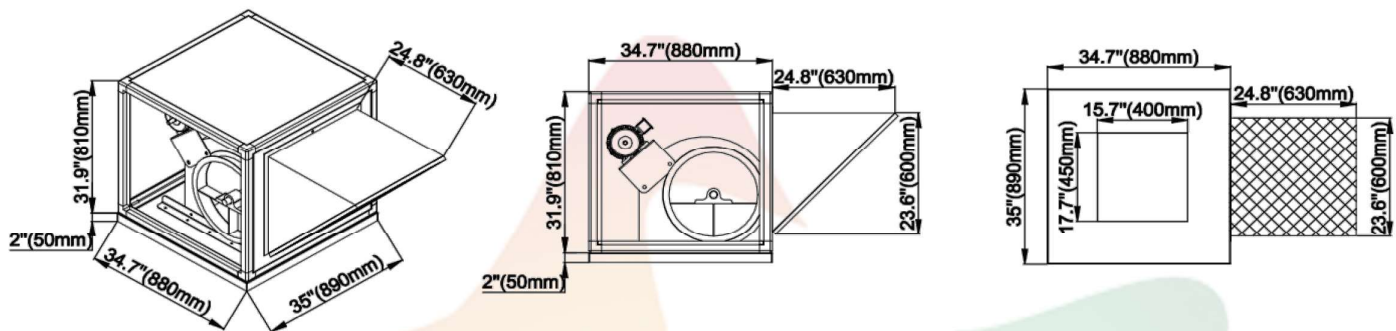


Model	Power	AC motor 1Ø	AC motor 3Ø	Fan Speed	Impeller Dia
UTF300	1HP	220V-240V/50Hz	380V or 415V/50Hz	820RPM (recommend)	12inch
	1HP				
	1.5HP	220V-240V/50Hz	380V or 415V/50Hz	950RPM (optional)	
	1.5HP				

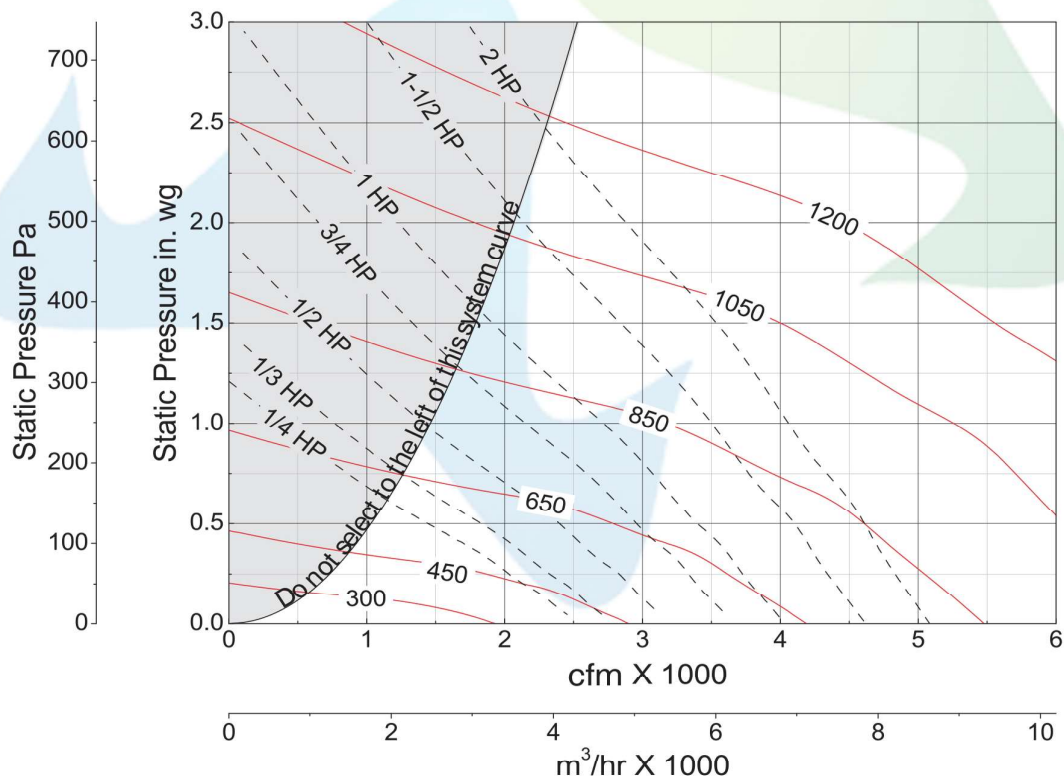


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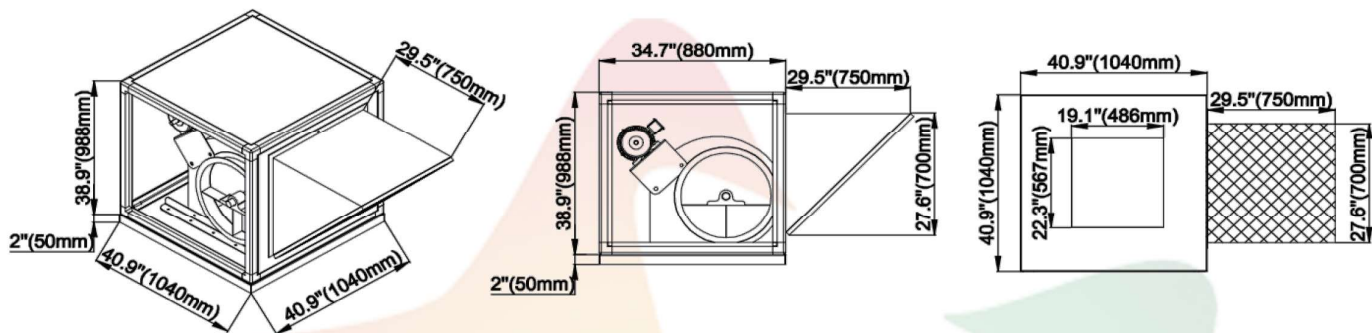
UTF 380



Model	Power	AC motor 1Ø	AC motor 3Ø	Fan Speed	Impeller Dia
UTF380	1.5HP	220V-240V/50Hz	380V or 415V/50Hz	750RPM (recommend)	15inch
	1.5HP				
	2HP	220V-240V/50Hz	380V or 415V/50Hz	920RPM (optional)	
	2HP				



UTF 450



Model	Power	AC motor 1Ø	AC motor 3Ø	Fan Speed	Impeller Dia
UTF450	1.5HP	220V-240V/50Hz	380V or 415V/50Hz	610RPM (optional)	18inch
	1.5HP				
	2HP	220V-240V/50Hz	380V or 415V/50Hz	710RPM (recommend)	
	2HP				
	3HP	None	220V/60Hz	800RPM (recommend)	
	3HP		380V/60Hz		

