

Tubular Centrifugal Fans with UL 762 Restaurant Exhaust Fan

Greenheck's model TCB is available with the UL 762 listing for restaurant grease exhaust. This unit is also designed to meet the requirements of NFPA 96 - Ventilation Control and Fire Protection of Commercial Cooking Operations.

Grease-Tight Design Features

Greenheck's inline grease exhaust fan is designed to withstand the demands of high temperature kitchen grease exhaust and high-pressure duct washes. Additionally, our "Easy Access Door" makes routine service and cleaning fast and easy. All service work can be accomplished without removing the fan from the ductwork.

Two threaded drain connections are located 90° from the motor location to allow for removal of grease and moisture

Duct flanges and access door bolt locations are no more than 4 inches (100 mm) on center per NFPA 96

"Easy Access Door" provides access for duct cleaning and allows removal of the wheel, shaft and bearings for maintenance. Silicone gasket is rated for 400°F (200°C) and prevents leakage during operation.

Continuously welded belt tube keeps the belts clean and dry

Universal mounting brackets allow for rotation of the motor to the 3 or 9 o'clock position at the jobsite

Continuously welded housing and integral duct flanges provide air and water tight design

Bearing cover includes silicone gasketing and a labyrinth shaft seal to prevent moisture leakage during normal operation and while cleaning with high pressure solvents

Greenheck - A Tough Package to Beat

The TCB inline grease fan, licensed to bear the AMCA label for both Sound and Air performance, is tough to beat when packaged with our full line of kitchen hoods and grease extraction options. Take advantage of Greenheck's expertise in providing a total solution in kitchen ventilation equipment.



Listed Power Ventilator for Restaurant Exhaust Appliances 13G3 Maximum Operating Temperature 300°F

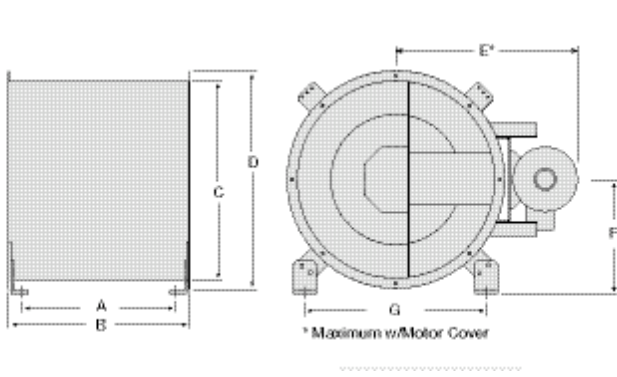
UL-762 is concerned with fans designed for removal of smoke and grease laden vapors with airstream temperatures up to 300°F.

- Meets all UL 705 Requirements
- Bolted Access Door
- Drain Connection



Please refer to the TCB catalog on our website at www.greenheck.com or CAPS for performance information.

TCB Inline Grease Fan Dimensions



Size	A	B	C	D	E	F	G
9	18.38	23.0	18.38	21.63	21.75	13.25	17.63
10	18.38	23.0	18.38	21.63	21.75	13.25	17.63
12	18.38	23.0	18.38	21.63	21.75	13.25	17.63
13	19.88	24.5	20.38	23.63	23.25	13.88	19.00
16	23.88	28.5	24.38	27.63	26.00	16.13	21.88
18	26.38	31.0	30.38	33.63	29.25	18.38	26.13
22	28.38	35.5	36.38	39.63	33.75	22.50	30.50
24	34.88	42.0	42.50	45.75	37.25	24.63	34.75
30	40.88	48.5	48.50	52.75	42.75	29.50	42.00
36	46.38	54.0	55.00	59.25	47.25	31.75	46.75

Inline Centrifugal Grease Fan Specification

Inline grease exhaust fans shall be of the tubular centrifugal type with backward inclined wheels. Fans to include the UL 762 Label for grease removal and shall be built in accordance to NFPA 96 (Ventilation Control and Fire Protection of Commercial Cooking Operations).

The housings shall be continuously welded heavy gauge steel with integral duct flanges to prevent grease and moisture leakage. Duct flange bolt holes shall be no more than 4 inches (100 mm) apart on center to provide a tight duct connection. Belt tubes shall be continuously welded to ensure belt remains free of grease and moisture. Bearing covers to be sealed with silicone gasketing rated for 400° F (200° C) and include a labyrinth shaft seal to protect the bearings from the airstream contaminants (felt or neoprene shaft seals are not acceptable). Bearing cover bolt holes shall be no more than 4 inches (100 mm) apart on center to provide a tight duct connection. Fan housing to include two threaded and plugged drain connections that are located at 90° from the motor. Fans are to be horizontally mountable with the motors in either the 3 or 9 o'clock position.

Inline grease fans shall include an oversize access door to allow for duct cleaning and for removal of the fan wheel, shaft and bearings without lowering the fan from the duct system. Fastening bolts for the oversized access door shall be no more than 4 inches (100 mm) apart on center. The oversize access door to include silicone gasketing rated for 400° F (200° C).

The wheel shall be of the non-overloading backward inclined centrifugal type with aluminum construction. Wheel shall be statically and dynamically balanced. The wheel cone and fan inlet cone shall be carefully matched and shall have precise running tolerances for maximum performance and operating efficiency.

Turned precision ground and polished steel shafts shall be sized so the first critical speed is at least 25% over the maximum operating speed for each level of construction.

Bearings shall be heavy-duty grease lubricated and self-aligning. Bearings shall be selected for a basic rating fatigue life L (10) of 80,000 hours {equivalent to L(50) average life of 400,000 hours} at the maximum operating speed.

All internal and external steel components shall be painted with Permatector, an electrostatically baked polyester urethane coating. All coated materials shall undergo a five stage environmentally friendly wash, followed by a minimum 2 mil dft finish. Paint must exceed 1,000 hour salt spray under ASTM B117 test method.

Inline tubular centrifugal fans shall bear the AMCA Certified Rating Seals for both sound and air performance.

Fans shall be TCB as manufactured by Greenheck Fan Corporation of Schofield, Wisconsin, USA.

Warranty

Greenheck warrants this equipment to be free from defects in material and workmanship for a period of one year from the purchase date. Any units or parts which prove defective during the warranty period will be replaced at our option when returned to our factory, transportation prepaid.

Motors are warranted by the motor manufacturer for a period of one year. Should motors furnished by Greenheck prove defective during this period, they should be returned to the nearest authorized motor service station. Greenheck will not be responsible for any removal or installation costs.

Due to continuing research, Greenheck reserves the right to change specifications without notice.



Visit the Greenheck website for the most current information available
www.greenheck.com

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