



Temperature Interlock

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International Mechanical Code (IMC) 2006 section 507.2.1.1 Compliant Electrical Package

Provide Accurex Temperature Interlock electrical package as shown on plans and in accordance with the following specification:

The Temperature Interlock(s) shall be U.L. 710 Listed and consist of a temperature controller, RTD, junction box, Evergreen threaded fitting, and shall be a self-contained unit or as part of another pre-engineered electrical control package.

Hood systems should always be turned on manually before cooking equipment is turned on. The temperature interlock is intended as a backup system and the auto-on feature should only be utilized when the fans are forgotten to be turned on. The Temperature Interlock package shall close a relay powering the fans when the temperature set point is reached at the temperature sensor. The Interlock shall hold the circuit closed upon fan switch being turned off until the temperature at the sensor decreases below the set point plus hysteresis. Once the temperature is below the set point plus hysteresis, the fans shall shut down.

In the event that the cooking equipment is started without the fans being manually turned on, the fans shall automatically activate and remain running with the presence of heat under the hood. The temperature controller shall open the relay after the temperature at the temperature sensor in the exhaust duct or capture tank has dropped below the set point plus hysteresis. Once the temperature is below the set point plus hysteresis, the fans shall shut down.

Due to continuous research Accurex reserves the right to change specifications without notice.