

# MODEL NBRTD BELT DRIVEN CENTRIFUGAL RESTAURANT TOP DISCHARGE ROOF EXHAUSTER

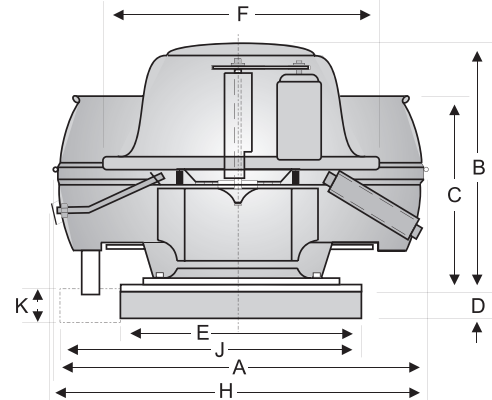


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www.jencofan.com



### STANDARD FEATURES

- Motor compartment is forced cooled when operating, sealing the motor from exhaust air providing positive cooling and maximum motor life.
- Rugged overlapping skirt spinnings are closed at base to form built-in trough with drain. Assures 100% upward discharge of exhaust air. Upper edge of skirt spinning is beaded for beauty and strength.
- Designed to prevent entry of snow or rain into building when fan is not operating. Eliminates the requirement for damper on discharge side of fan.
- Specially designed cover to direct the flow of air upward, and away from the roof. Virtually eliminates contaminants from accumulating under the fan or on the roof.
- Rugged, corrosion, resistant, spun aluminum housing, heavy-duty steel substructure, galvanized steel curb cap, stainless steel and cadmium-plated fastening.
- Premium tubular frame design to provide maximum strength with minimum weight.
- Prelubricated ball bearing drive and motor mounted in compartment isolated from exhaust airstream.
- Standard disconnect (ODP single speed only) ensures safety when unit is being serviced (ships loose).
- Motor prewired to junction box.
- Heavy-duty cast iron adjustable pulleys to permit speed variation.
- Nonoverloading, all-aluminum wheel and hub dynamically and statically balanced assures long life and quiet operation.
- Single screw adjustment of belt tension maintains constant air delivery.
- Heat shield - nominal 1/2" thick tuf-skin insulation on motor compartment base plate.
- Removable external covered grease trough (Optional).
- External mounted weatherproof junction box.
- Class B insulated motor.
- Designed for maximum operating temperature of 300°F.



Model No.	Dimensions (in.)									Roof Openings	Recommended Curb O.D.	Avg. Ship Wt. (lbs)
	A	B	C	D	E Sq	F	H	J	K			
14	28	21 5/16	14 1/2	2 1/2	20	21 3/4	31	27	3 1/2	15	18 1/2	85
18	32	24 1/4	15 1/4	3	24	25	35	31	3 1/2	19	22 1/2	106
24	41	27 1/4	19 1/4	3	30	31 1/2	44	37	3 1/2	25	28 1/2	183

**NOTE:** Weights are approximate and are based on a IHP motor.

When using the NBRTD fan as a restaurant exhaust appliance, the following conditions apply:

1. Backdraft damper not permitted when exhausting grease laden air.
2. The fan must be installed in accordance with NFPA 96.
3. Duct sized to maintain a minimum air velocity of 1500 ft/min.
4. Discharge outlet must be at least 40 inches above roof surface.



The NBRTD is listed by Underwriters Laboratories (Subject No. 762). Investigation for Power Ventilators for Restaurant Exhaust Appliances.

FAN SPECIFICATIONS										MOTOR SPECIFICATIONS				
Line	Qty.	Model No.	Tag	CFM	SP	Fan RPM	BHP	Sones		HP	Volts	Phase	Hertz	Encl
1														
2														
3														
4														
5														

ACCESSORY ITEMS					ACCESSORY ITEMS						
	1	2	3	4	5		1	2	3	4	5
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Project: \_\_\_\_\_ Submitted: \_\_\_\_\_  
 Customer: \_\_\_\_\_ Approved: \_\_\_\_\_  
 Location: \_\_\_\_\_

# MODEL NBRTD BELT DRIVEN CENTRIFUGAL RESTAURANT WALL EXHAUSTER

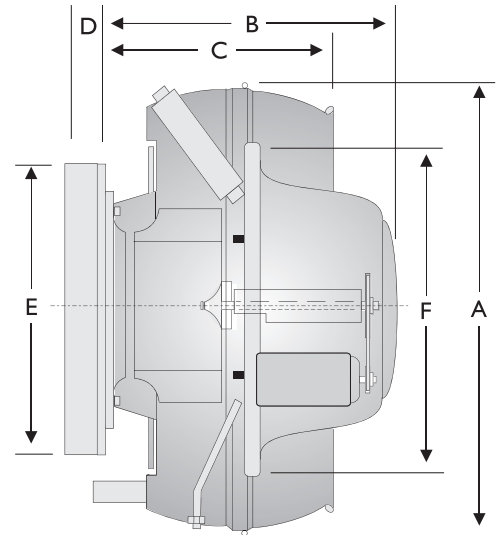


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## STANDARD FEATURES

- Motor compartment is forced cooled when operating, sealing the motor from exhaust air providing positive cooling and maximum motor life.
- Rugged overlapping skirt spinnings are closed at base to form built-in trough with drain. Upper edge of skirt spinning is beaded for beauty and strength.
- Designed to prevent entry of snow or rain into building when fan is not operating. Eliminates the requirement for damper on discharge side of fan.
- Rugged, corrosion, resistant, spun aluminum housing, heavy-duty steel substructure, galvanized steel curb cap, stainless steel and cadmium-plated fastening.
- Premium tubular frame design to provide maximum strength with minimum weight.
- Prelubricated ball bearing drive and motor mounted in compartment isolated from exhaust airstream.
- Standard disconnect (ODP single speed only) ensures safety when unit is being serviced (ships loose).
- Motor prewired to junction box.
- Heavy-duty cast iron adjustable pulleys to permit speed variation.
- Nonoverloading, all-aluminum wheel and hub dynamically and statically balanced assures long life and quiet operation.
- Single screw adjustment of belt tension maintains constant air delivery.
- Heat shield - nominal 1/2" thick tuf-skin insulation on motor compartment base plate.
- Removable external covered grease trough (Optional).
- External mounted weatherproof junction box.
- Class B insulated motor.
- Designed for maximum operating temperature of 300°F.



Model No.	Dimensions (in.)						Avg. Ship Wt. (lbs)
	A	B	C	D	E Sq	F	
14	28	21 5/16	14 1/2	2 1/2	20	21 3/4	84
18	32	24 1/4	15 1/4	3	24	25	101
24	41	27 1/4	19 1/4	3	30	31 1/2	150

**NOTE:** Weights are approximate and are based on a 1/2HP motor.

**NOTE:** Accessory grease container not usable on NBRTD wall mounted fans.

When using the NBRTD fan as a restaurant exhaust appliance, the following conditions apply:

1. Backdraft damper not permitted when exhausting grease laden air.
2. The fan must be installed in accordance with NFPA 96.
3. Duct sized to maintain a minimum air velocity of 1500 ft/min.



The NBRTD is listed by Underwriters Laboratories (Subject No. 762). Investigation for Power Ventilators for Restaurant Exhaust Appliances.

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Line	Qty.	Model No.	Tag	CFM	SP	Fan RPM	BHP	Sones	HP	Volts	Phase	Hertz	Encl
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ACCESSORY ITEMS					ACCESSORY ITEMS						
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