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**XCUE Specification**

Roof Upblast, Direct Driven Fan

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Provide Accurex Exhaust Fan Model XCUE as shown on plans and in accordance with the following specification:

Roof exhaust fans shall be upblast centrifugal direct drive type. The fan wheel shall be centrifugal backward inclined and shall include a wheel cone carefully matched to the inlet cone for precise running tolerances. Wheels shall be statically and dynamically balanced.

The fan housing shall be constructed of heavy gauge aluminum with a rigid internal support structure. Wind bands shall have a rolled bead for added strength and shall be joined to curb caps with a leak proof, continuously welded seam.

Motors shall be mounted out of the airstream on vibration isolators. Fresh air for motor cooling shall be drawn into the motor compartment from an area free of discharge contaminants. Motors shall be readily accessible for maintenance.

A disconnect switch shall be factory installed and wired from the fan motor to a junction box either within or outside of the motor compartment. A conduit chase shall be provided through the curb cap to the motor compartment for ease of electrical wiring for applications when national and local code restrictions allow.

All fans shall bear the AMCA Certified Ratings Seal for sound and air performance. Each fan shall bear a permanently affixed manufacturer's engraved metal nameplate containing the model number and individual serial number for future identification.

Fans shall be listed by Underwriters Laboratory for UL/cUL 762 or UL/cUL 705 where applicable.

Fans shall be Model XCUE as manufactured by Accurex.

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



**XCUBE Specification**

Roof Upblast, Belt Driven Fan

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Provide Accurex Exhaust Fan Model XCUBE as shown on plans and in accordance with the following specification.

Roof exhaust fans shall be upblast centrifugal direct drive type. The fan wheel shall be centrifugal backward inclined, constructed of aluminum and shall include a wheel cone carefully matched to the inlet cone for precise running tolerances. Wheels shall be statically and dynamically balanced. The fan housing shall be constructed of heavy gauge aluminum with a rigid internal support structure. Wind bands shall have a rolled bead for added strength and shall be joined to curb caps with a leak proof, continuously welded seam.

Motors shall be heavy duty ball bearing type, carefully matched to the fan load, and furnished at the specified voltage, phase and enclosure. Motors and drives shall be mounted on vibration isolators, out of the airstream. Fresh air for motor cooling shall be drawn into the motor compartment from an area free of discharge contaminants. Motors shall be readily accessible for maintenance. Drive frame assemblies shall be constructed of heavy gauge steel and mounted on vibration isolators.

Precision ground and polished fan shafts shall be mounted in permanently sealed, lubricated pillow block ball bearings. Bearings shall be selected for a minimum (L10) life in excess of 100,000 hours at maximum cataloged operating speed. Drives shall be sized for a minimum of 150% of driven horsepower. Pulleys shall be of the fully machined cast iron type, keyed and securely attached to the wheel and motor shafts.

Motor pulleys shall be adjustable for final system balancing. A disconnect switch shall be factory installed and wired from the fan motor to a junction box installed either within or outside of ~~within~~ the motor compartment. A conduit chase shall be provided through the curb cap to the motor compartment for ease of electrical wiring for applications when national and local code restrictions allow.

All fans shall bear the AMCA Certified Ratings Seal for sound and air performance.

Each fan shall bear a permanently affixed manufacturer's engraved metal nameplate containing the model number and individual serial number for future identification.

Fans shall be listed by Underwriters Laboratory for UL/cUL 762 or UL/cUL 705 where applicable.



Fans shall be Model XCUBE as manufactured by Accurex.  
Due to continuous research Accurex reserves the right to change specifications without notice.



**XRUD Specification**

Roof Upblast, Direct Driven Fan

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Provide Accurex Exhaust Fan Model XRUD as shown on plans and in accordance with the following specification:

Roof exhaust fans shall be upblast centrifugal direct drive type. The fan wheel shall be centrifugal backward inclined, constructed of aluminum and shall include a wheel cone carefully matched to the inlet cone for precise running tolerances. Wheels shall be statically and dynamically balanced.

The fan housing shall be constructed of heavy gauge galvanized and aluminum components with a rigid internal support structure. Wind bands shall have a rolled bead for added strength and shall be joined to curb caps with a leak proof, continuously welded seam.

Motors shall be mounted out of the airstream on vibration isolators. Fresh air for motor cooling shall be drawn into the motor compartment from an area free of discharge contaminants. Motors shall be readily accessible for maintenance.

A disconnect switch shall be factory installed and wired from the fan motor to a junction box either within or outside of the motor compartment. A conduit chase shall be provided through the curb cap to the motor compartment for ease of electrical wiring for applications when national and local code restrictions allow.

All fans shall bear the AMCA Certified Ratings Seal for sound and air performance. Each fan shall bear a permanently affixed manufacturer's engraved metal nameplate containing the model number and individual serial number for future identification.

Fans shall be listed by Underwriters Laboratory for UL/cUL 762 or UL/cUL 705 where applicable.

Fans shall be Model XRUD as manufactured by Accurex.

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



**XRUBS Specification**

Roof Upblast, Belt Driven Grease Fan

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Provide Accurex Exhaust Fan Model XRUBS as shown on plans and in accordance with the following specification:

Spun steel exhaust fans shall be centrifugal belt driven type. Fan wheel shall be centrifugal backward inclined type. The wheel shall be constructed of steel and coated with a nonstick coating similar to Teflon™ as manufactured by DuPont. Wheel shall include a wheel cone carefully matched to the inlet cone for precise running tolerances. Wheels shall be statically and dynamically balanced.

The fan housing shall be constructed of 16 gauge galvaneal steel with a rigid internal support structure and shall be leak proof. The fan housing shall be constructed with a one-piece wind band with an integral rolled bead for added strength and shall be joined to the curb cap with a continuous robotically welded seam. Fan's wind band shall have a Clean Out Port, consisting of a 4-inch diameter hole on the outside of the fan's wind band with a grease repellent compression rubber fit, allowing access to entire wheel for cleaning.

Motors shall be heavy duty ball bearing type, carefully matched to the fan load, and furnished at the specified voltage, phase and enclosure. Drive frame assembly shall be constructed of heavy gauge galvanized steel. Motors and drives shall be mounted on heavy duty true vibration isolators, out of the airstream. Fresh air for motor cooling shall be drawn into the motor compartment through a ten square inch tube free of discharge contaminants. Motors and drives shall be readily accessible for maintenance. Precision ground and polished 1-inch minimum diameter fan shafts shall be mounted in cast pillow block lubricatable ball bearings. Bearings shall be selected for a minimum L10 life in excess of 100,000 hours (L50 life of 500,000 hours) at maximum cataloged operating speed. Dual drives shall be sized for a minimum of 150% of driven horsepower. Pulleys shall be of the cast type, keyed and securely attached to the wheel and motor shafts. Motor pulleys shall be adjustable for final system balancing. All fans shall have a dual belt and pulley system. A NEMA-3R disconnect switch shall be factory installed and wired from the fan motor to a junction box installed outside the motor compartment.

Hinge kit shall be factory mounted to a separate base and constructed of heavy gauge hinges and shall include hold open cables.



Grease Trap shall include the drain connection. The unit shall collect grease and water from the fan and extract the grease from the water for ease of grease disposal.

All fans shall bear the AMCA Certified Ratings Seal for sound and air performance.

Each fan shall bear a permanently affixed manufacturer's engraved metal nameplate containing the model number and individual serial number for future identification.

Fans shall be listed by Underwriters Laboratory for UL/cUL 762 Listed for all electrical components and grease removal.

Fans shall be Model XRUBS as manufactured by Accurex.

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



**XTIF Specification**

Duct Mounted, Belt Driven Inline Fan

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Provide Accurex Exhaust Fan Model XTIF as shown on plans and in accordance with the following specification:

Commercial tubular centrifugal in-line fans shall be the belt driven type with the wheel secured to the fan shaft. Fans selected shall be capable of accommodating static pressure and flow variations of +/-15% of scheduled values. Fans are to be equipped with lifting lugs. Fan housing to be aerodynamically designed with punched inlet and outlet flanges for ductwork connection on inline fans. Fan housing shall be constructed of rolled steel with a continuous seam weld. Housing and bearing support shall be constructed of welded structural steel members to prevent vibration and rigidly support the shaft and bearings. Either an OSHA compliant weatherhood, or an OSHA compliant belt guard shall be included to completely cover the motor pulley and belt(s).

The fan wheel shall be of the non-overloading backward inclined centrifugal type. Wheels shall be statically and dynamically balanced to balance grade G6.3 per ANSI S2.19. Wheel shall be constructed with half-welded and half-riveted aluminum or completely welded aluminum. The wheel and fan inlet shall be carefully matched and shall have precise running tolerances for maximum performance and operating efficiency.

Motors shall meet or exceed EPACT (Energy Policy ACT) efficiencies. Motors to be NEMA T-frame, 1800 or 3600 RPM, Open Drip Proof (ODP) or Totally Enclosed Fan Cooled (TEFC) with a 1.15 service factor. Drive belts and sheaves shall be sized for 150% of the fan operating brake horsepower, and shall be readily and easily accessible for service, if required. Fan shaft to be turned and polished steel that is sized so the first critical speed is at least 25% over the maximum operating speed for each pressure class. Fan shaft bearings shall be Air Handling Quality, bearings shall be heavy-duty grease lubricated, self-aligning or roller pillow block type. Bearings shall be 100% tested for noise and vibration by the manufacturer. Bearings shall be 100% tested to insure the inner race diameter is within tolerance to prevent vibration. Bearings shall be selected for a basic rating fatigue life (L-10) of 80,000 hours at maximum operating speed for each pressure class [Average Life or (L-50) of 400,000 hours]. Bearings shall be fixed to the fan shaft using concentric mounting locking collars, which reduce vibration, increase service life, and improve serviceability. Bearings shall have extended lube lines with Zerk fittings to allow for lubrication.





Fan shall be coated with a minimum of 2-4 mils of Permator (Polyester Urethane), electrostatically applied and baked.

All fans shall bear the AMCA Certified Ratings Seal for sound and air performance.

Each fan shall bear a permanently affixed manufacturer's engraved metal nameplate containing the model number and individual serial number for future identification.

Fans shall be listed by Underwriters Laboratory for UL/cUL 762 Listed for all electrical components and grease removal.

Fans shall be Model XTIF as manufactured by Accurex.

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



**XQEI Specification**

Belt Drive, Mixed Flow Inline Fan

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Provide Accurex Exhaust Fan Model XQEI as shown on plans and in accordance with the following specification:

Each fan shall be belt drive in AMCA arrangement 9.

Tubular fan housing, mixed flow wheel and bearing support shall be constructed of welded steel members to prevent vibration and rigidly support the shaft and bearings. All mixed flow fan housings shall include welded steel vanes to straighten airflow prior to exiting the fan discharge. Fans are to be equipped with; lifting lugs, an access door for impeller inspection and service, 1 inch drain connection, and OSHA compliant motor cover that also completely covers the motor pulley and belt(s).

Fan impeller shall be mixed flow design. The impeller shall be electronically balanced both statically and dynamically to balance grade G6.3 per ANSI S2.19.

Tubular fan housing and mixed flow wheel shall be completely welded and coated with a minimum of 2-4 mils of Permator (Polyester Urethane), electrostatically applied and baked. Finish color shall be RAL 7023, concrete grey. No uncoated metal fan parts will be allowed.

Motors shall meet or exceed EISA (Energy Independence and Security Act) efficiencies. Motors to be NEMA T-frame, 1800 or 3600 RPM, Open Drip Proof (ODP) with a 1.15 service factor. Drive belts and sheaves shall be sized for 150% of the fan operating brake horsepower, and shall be readily and easily accessible for service, if required.

Fan shaft to be turned and polished steel that is sized so the first critical speed is at least 25% over the maximum operating speed for each pressure class.

Fan shaft bearings shall be Air Handling Quality, bearings shall be heavy-duty grease lubricated, self-aligning or roller pillow block type. Bearings shall be selected for a basic rating fatigue life (L-10) of 120,000 hours at maximum operating speed for each pressure class (Average Life or (L-50) of 600,000 hours). Bearings shall be fixed to the fan shaft using concentric mounting locking collars,



which reduce vibration, increase service life, and improve serviceability. Bearings that use set screws shall not be allowed. Bearings shall have extended lube lines with Zerk fittings to allow for lubrication.

All fans shall bear the AMCA Certified Ratings Seal for sound and air performance.

Each fan shall bear a permanently affixed manufacturer's engraved metal nameplate containing the model number and individual serial number for future identification.

Fans shall be listed by Underwriters Laboratory for UL/cUL 762 Listed for all electrical components and grease removal.

Fans shall be Model XQE1 as manufactured by Accurex.



**XUEB Specification**

Backward-Inclined, Belt Driven Utility Fan

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Provide Accurex Fan Model XUEB as shown on plans and in accordance with the following specification:

Supply, exhaust and return air fans shall be of the belt driven utility fan type in AMCA Arrangement 10 with a single width, single inlet housing, in CW or CCW rotation as specified.

The housing shall be constructed of heavy gauge steel with air tight lock formed seams; galvanized steel on Series 100, painted steel on Series 200 or aluminum optional. The housing shall be field rotatable to any of the eight standard discharge positions. Housing and bearing supports shall be constructed of welded steel members to prevent vibration and to rigidly support the shaft and bearings.

The fan wheel shall be of the non-overloading backward inclined, centrifugal fan type and constructed of heavy gauge steel for the Series 200 (except sizes 206 to 210 have aluminum) and aluminum for the Series 100. Wheels shall be statically and dynamically balanced. The wheel cone and fan inlet cone shall be carefully matched for maximum performance and operating efficiency.

Motors shall be heavy duty, ball bearing type matched to the fan load and furnished at the specified voltage, phase and enclosure.

The fan shaft shall be ground and polished solid steel mounted in heavy duty, permanently sealed, pillow block ball bearings. Bearings shall be selected for a minimum L10 life in excess of 100,000 hours (L50 average life of 500, 000 hours) at maximum cataloged operating speed. Drives shall be sized for a minimum of 150% of driven horsepower. Pulleys shall be of the fully machined cast iron type, keyed and securely attached to the wheel and motor shafts. The motor pulley shall be adjustable for final system balancing.

All fans shall bear the AMCA Certified Ratings Seal for sound and air performance.

Each fan shall bear a permanently affixed manufacturer's engraved metal nameplate containing the model number and individual serial number for future identification.



Fans shall be listed by Underwriters Laboratory for UL/cUL 762 Listed for all electrical components and grease removal.

Utility fans shall be Model XUEB (with backward inclined wheels) as manufactured by Accurex.

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



**XIB Specification**

Duct Mounted, Belt Driven Inline Fan

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Provide Accurex Fan Model XIB as shown on plans and in accordance with the following specification:

Duct mounted supply, exhaust or return fans shall be of centrifugal belt driven in-line type. The fan housing shall be of the square design constructed of heavy gauge galvanized steel and shall include square duct mounting collars.

Fan construction shall include two removable access panels located perpendicular to the motor mounting panel. The access panels must be of sufficient size to permit easy access to all interior components.

The fan wheel shall be centrifugal backward inclined, constructed of aluminum and shall include a wheel cone carefully matched to the inlet cone for precise running tolerances. Wheels shall be statically and dynamically balanced.

Motors shall be heavy duty ball bearing type, carefully matched to the fan load and furnished at the specified voltage, phase and enclosure. Motors and drives shall be mounted out of the airstream. Precision ground and polished fan shafts shall be mounted in permanently sealed, lubricated pillow block ball bearings. Bearings shall be selected for a minimum (L10) life in excess of 100,000 hours at maximum cataloged operating speed.

Drives shall be sized for a minimum of 150% of driven horsepower. Pulleys shall be of the fully machined cast iron type, keyed and securely attached to the wheel and motor shafts.

Motor pulleys shall be adjustable for system balancing. A NEMA 1 disconnect switch shall be provided as standard, except with explosion resistant motors, where disconnects are optional. Factory wiring shall be provided from motor to the handy box.

All fans shall bear the AMCA Certified Ratings Seal for both sound and air performance.

Each fan shall bear a permanently affixed manufacturer's nameplate containing the model number and individual serial number for future identification.



Fans shall be Model XIB as manufactured by Accurex.

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



**XID Specification**

Duct Mounted, Belt Driven Inline Fan

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Provide Accurex Fan Model XID as shown on plans and in accordance with the following specification:

Duct mounted supply, exhaust or return fans shall be of centrifugal, direct driven in-line type.

The fan housing shall be of the square design, constructed of heavy gauge galvanized steel and shall include square duct mounting collars.

Fan construction shall include two removable access panels located perpendicular to the motor mounting panel. The access panels must be sufficient size to permit easy access to all interior components.

The fan wheel shall be centrifugal backward inclined, constructed of aluminum and shall include a wheel cone carefully matched to the inlet cone for precise running tolerances. Wheels shall be statically and dynamically balanced.

Motors shall be permanently lubricated and carefully matched to the fan loads. Motors shall be readily accessible for maintenance.

A NEMA 1 disconnect switch shall be provided as standard, except with explosion resistant motors, where disconnects are optional. Factory wiring shall be provided from motor to the handy box.

All fans shall bear the AMCA Certified Ratings Seal for both sound and air performance.

Each fan shall bear a permanently affixed manufacturer's nameplate containing the model number and individual serial number for future identification.

Fans shall be Model XID as manufactured by Accurex.

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





**XIFB Specification**

Duct Mounted, Belt Driven Inline Fan

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Provide Accurex Exhaust Fan Model XIFB as shown on plans and in accordance with the following specification:

Duct mounted supply, exhaust, or return air fans shall be of the centrifugal, belt driven, inline type.

The fan housing shall be of the rectangular design and constructed of heavy gauge galvanized steel, and shall include rectangular duct mounting collars on the inlet and outlet. Removable panels shall be provided on each side of the fan cabinet, and shall be of sufficient size to permit access for service to all of the fans internal components without further dismantling of the cabinet.

The fan wheel shall be of the galvanized steel, forward curved, centrifugal type. Wheels shall be statically and dynamically balanced.

Motors shall be of the heavy duty type with permanently lubricated and sealed ball bearings.

The wheel shaft shall be ground and polished steel mounted in permanently sealed bearings.

The bearings shall be selected for a minimum L10 life in excess of 100,000 hours (L50 average life of 500,000 hours) at maximum cataloged RPM. Drives shall be sized for a minimum of 150% of the driven horsepower. Pulleys shall be of the machined cast type, keyed and securely attached to the wheel and motor shafts. The motor pulley shall be adjustable for final system balancing. Heavy gauge galvanized steel mounting rails shall support the drive assembly, motor, wheel, and scroll.

Fans shall have true internal vibration isolation (no metal to metal contact) of the drive assembly, motor, wheel, and scroll.

All fans shall be tested in an AMCA Accredited Laboratory and shall be certified to bear the AMCA Certified Ratings Seal for sound and air performance.

Fans shall be Accurex Model XIFB, manufactured by Accurex.



**XREB Specification**

Roof Exhaust, Belt Driven Fan

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Provide Accurex Exhaust Fan Model XREB as shown on plans and in accordance with the following specification:

Roof exhaust fans shall be centrifugal belt driven type. The fan wheel shall be centrifugal backward inclined, constructed of aluminum and shall include a wheel cone carefully matched to the inlet cone for precise running tolerances. Wheels shall be statically and dynamically balanced. The fan housing shall be constructed of heavy gauge aluminum with a rigid internal support structure. The fan shroud shall have a rolled bead for added strength.

Motors shall be heavy duty ball bearing type, carefully matched to the fan load, and furnished at the specified voltage, phase and enclosure. Motors and drives shall be mounted on vibration isolators, out of the airstream. Fresh air for motor cooling shall be drawn into the motor compartment from an area free of discharge contaminants. Motors shall be readily accessible for maintenance.

Drive frame assemblies shall be constructed of heavy gauge steel and mounted on vibration isolators. Precision ground and polished fan shafts shall be mounted in permanently sealed, lubricated pillow block ball bearings. Bearings shall be selected for a minimum (L10) life in excess of 100,000 hours at maximum cataloged operating speed. Drives shall be sized for a minimum of 150 percent of driven horsepower. Pulleys shall be of the fully machined cast iron type, keyed and securely attached to the wheel and motor shafts. Motor pulleys shall be adjustable for final system balancing.

A disconnect switch shall be factory installed and wired from the fan motor to a junction box installed within the motor compartment.

A fan conduit chase shall be provided through the curb cap to the motor compartment for ease of installation.

All fans shall bear the AMCA Certified Ratings Seal for sound and air performance.



Each fan shall bear a permanently affixed manufacturer's nameplate containing the model number and individual serial number for future identification.

Fans shall be Model XREB as manufactured by Accurex.

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



**XRED Specification**

Roof Exhaust, Direct Driven Fan

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Provide Accurex Exhaust Fan Model XRED as shown on plans and in accordance with the following specification:

Roof exhaust fans shall be centrifugal direct drive type. The fan wheel shall be centrifugal backward inclined, constructed of aluminum and shall include a wheel cone carefully matched to the inlet cone for precise running tolerances. Wheels shall be statically and dynamically balanced. The fan housing and shroud shall be constructed of heavy gauge aluminum and shall include a wheel cone carefully matched to the inlet cone for precise running tolerances. Wheels shall be statically and dynamically balanced.

The fan housing and shroud shall be constructed of heavy gauge aluminum with a rigid internal support structure. The fan shroud shall have a rolled bead for added strength. Motors shall be mounted out of the airstream on vibration isolators. Fresh air for motor cooling shall be drawn into the motor compartment from an area free of discharge contaminants. Motors shall be readily accessible for maintenance. A disconnect switch shall be factory installed and wired from the motor compartment for ease of electrical wiring.

All fans shall bear the AMCA Certified Ratings Seal for sound and air performance.

Each fan shall bear a permanently affixed manufacturer's nameplate containing the model number and individual serial number for future identification.

Fans shall be Model XRED as manufactured by Accurex.

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



**XRAE Specification**

Roof Exhaust, Direct Drive Fan

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Provide Accurex Exhaust Fan Model XRAE as shown on plans and in accordance with the following specification:

The fan propeller shall be constructed of aluminum with a swept, steeply pitched blade. A standard setscrew shall lock the propeller to the motor shaft. Propellers shall be statically and dynamically balanced.

The fan housing shall be constructed of heavy-gauge aluminum with a rigid internal support structure and a birdscreen.

Motors shall be permanently lubricated, heavy-duty type, carefully matched to the fan load and furnished at the specified RPM, voltage, phase, and enclosure. Motors shall be readily accessible for maintenance.

A disconnect switch shall be factory installed and wired from the fan motor to a junction box within the motor compartment. A conduit chase shall be provided through the curb cap to the motor compartment for ease of electrical wiring.

All fans shall bear the AMCA Certified Ratings Seals for Sound and Air Performance.

Each fan shall bear a permanently affixed manufacturer's engraved metal nameplate containing the model number and individual serial number for future identification.

Fans shall be model XRAE as manufactured by Accurex.

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**XCR Specification**

Ceiling Fan

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Provide Accurex Exhaust Fan Model XCR as shown on plans and in accordance with the following specification:

Ceiling mounted exhaust fans shall be of the centrifugal direct drive type. The fan housing shall be constructed of standard steel or heavy gauge galvanized steel. The housing interior can be lined with 0.5 in acoustical insulation.

The duct collar can be plastic or steel, shall include a back draft damper that may be adaptable for horizontal or vertical discharge and is available to receive 3-6 inch ductwork.

The grille shall be constructed of non-yellowing high strength polymer, impact polystyrene or aluminum. The grille shall be attached to the housing with screws or torsion springs.

The access for wiring shall be external. The motor disconnect shall be internal and of the plug in type. The motor can be mounted on vibration isolators.

The fan wheel(s) can be of the forward curved centrifugal type and constructed of galvanized steel, calcium carbonate filled polypropylene or high strength polymer and may be dynamically balanced.

The exhaust fan may have performance capabilities of 29 CFM to 1,607 CFM and up to 0.75 in wg of static pressure.

All fans shall be licensed to bear the AMCA Certified Ratings Seals for sound and air performance and shall be U.L. Listed and C.S.A. approved.

Ceiling or wall mount fans shall be Model XCR as manufactured by Accurex.

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**XIR Specification**

Cabinet Fan

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Provide Accurex Fan Model XIR as shown on plans and in accordance with the following specification:

Duct mounted supply, exhaust or return fans shall be of the centrifugal, direct drive type. The fan housing shall be constructed of heavy gauge galvanized steel and shall include pre-punched mounting brackets. The housing interior shall be lined with 0.5 in acoustical insulation. The outlet duct collar shall include an aluminum back draft damper and shall be adaptable for horizontal or vertical discharge.

The access for wiring shall be external. The motor disconnect shall be internal and of the plug in type. The motor shall be mounted on vibration isolators. The fan wheel(s) shall be of the forward curved centrifugal type, constructed of either galvanized steel or plastic and dynamically balanced.

Fans shall be licensed to bear the AMCA Certified Ratings Seal for air performance and shall be U.L. Listed.

Duct mounted supply, exhaust or return fans shall be Model XIR as manufactured by Accurex.

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**XRAS Specification**

Roof Supply, Direct Drive Fan

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Provide Accurex Supply Fan Model XRAS as shown on plans and in accordance with the following specification:

The fan propeller shall be constructed of aluminum with a swept, steeply pitched blade. A standard setscrew shall lock the propeller to the motor shaft. Propellers shall be statically and dynamically balanced.

The fan housing shall be constructed of heavy-gauge aluminum with a rigid internal support structure and a birdscreen.

Motors shall be permanently lubricated, heavy-duty type, carefully matched to the fan load and furnished at the specified RPM, voltage, phase, and enclosure. Motors shall be readily accessible for maintenance.

A disconnect switch shall be factory installed and wired from the fan motor to a junction box within the motor compartment. A conduit chase shall be provided through the curb cap to the motor compartment for ease of electrical wiring.

All fans shall bear the AMCA Certified Ratings Seals for Sound and Air Performance.

Each fan shall bear a permanently affixed manufacturer's engraved metal nameplate containing the model number and individual serial number for future identification.

Fans shall be model XRAS as manufactured by Accurex.

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**XRS Specification**

Roof Supply, Belt Drive Fan

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Provide Accurex Supply Fan Model XRS as shown on plans and in accordance with the following specification:

Hood bases shall have prepunched mounting holes.

Permanent washable one-inch aluminum filters shall be provided.

Fan wheels shall be of the forward curved type, constructed of heavy gauge steel, and statically and dynamically balanced to ensure smooth, vibration free operation.

Motors shall be permanently lubricated, heavy duty, ball bearing type, carefully matched to the fan load and furnished at the specified voltage, phase and enclosure.

The fan shaft shall be ground and polished steel mounted in heavy duty, sealed ball bearings. Bearings shall be selected for a minimum L 50 life in excess of 200,000 hours at maximum cataloged operating speeds. Pulleys shall be of the fully machined cast iron type, keyed and securely attached to the wheel and motor shafts. Motor sheaves shall be adjustable for final system balancing. Drives shall be sized for a minimum of 150% of driven horsepower. The entire fan and motor assembly shall be mounted on vibration isolators to prevent noise transmission.

Fans shall bear the AMCA Certified Ratings Seal for air performance.

Fans shall be model XRS as manufactured by Accurex.

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**XRSW Specification**

Roof Supply, Belt Drive Fan

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Provide Accurex Supply Fan Model XRSW as shown on plans and in accordance with the following specification:

Roof mounted, untempered, filtered, makeup air units shall be of the belt-driven, double-width/doubleinlet, forward curved centrifugal blower type.

Housing shall be of square design and constructed of heavy-gauge galvanized steel. The cover shall be adequately sized to prevent rain and snow from entering the building and constructed of heavy-gauge galvanized steel. Curb caps shall have prepunched mounting holes.

Permanent washable one-inch filters shall be provided.

Fan wheels shall be of the forward-curved type, constructed of heavy gauge galvanized steel, and statically and dynamically balanced to ensure smooth, vibration free operation.

Motors shall be permanently lubricated, heavy-duty, ball bearing type carefully matched to the fan load and furnished at the specified voltage, phase and enclosure.

The fan shaft shall be ground and polished steel mounted in heavy-duty, sealed ball bearings. Bearings shall be selected for a minimum L50 life in excess of 200,000 hours at maximum cataloged operating speeds. Pulleys shall be of the fully machined cast iron type, keyed and securely attached to the wheel and motor shafts. Motor sheaves shall be adjustable for final system balancing. Drives shall be sized for a minimum of 150% of driven horsepower. The entire fan and motor assembly shall be mounted on vibration isolators to prevent noise transmission into the building.

Fans shall bear the AMCA Certified Ratings Seal for Sound and Air Performance.

Fans shall be model XRSW as manufactured by Accurex.

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**XUED Specification**

Backward-Inclined, Direct Drive Utility Fan

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Provide Accurex Fan Model XUED as shown on plans and in accordance with the following specification:

Model XUED - Supply, exhaust and return air fans shall be of the direct drive utility fan type in AMCA Arrangement 4 with a single width, single inlet housing, in CW or CCW rotation as specified.

The housing shall be constructed of heavy gauge steel with air tight lock formed seams; galvanized steel, painted steel, or aluminum. The housing shall be field rotatable to any of the eight standard discharge positions.

The fan wheel shall be of the non-overloading backward inclined, centrifugal fan type and constructed of heavy gauge aluminum. Wheels shall be statically and dynamically balanced. The wheel cone and fan inlet cone shall be carefully matched for maximum performance and operating efficiency.

Motor to be a DC electronic commutation type motor (ECM) specifically designed for fan applications. AC induction type motors are not acceptable. Examples of unacceptable motors are: Shaded Pole, Permanent Split Capacitor (PSC), Split Phase, Capacitor Start and 3 phase induction type motors. Motors shall be permanently lubricated with heavy-duty ball bearings to match the fan load and prewired to the specific voltage and phase. Internal motor shall convert AC supplied to the fan to DC power to operate the motor. Motor shall be controllable down to 20% of full speed (80% turndown). Speed shall be controlled by either potentiometer dial mounted on the motor or by a 0-10 VDC signal. Motor shall be a minimum of 85% efficient at all speeds.

Fan performance shall be based on tests conducted in accordance with AMCA Standard 210 for air moving devices, and fans shall be licensed to bear the AMCA Certified Ratings Seal for air performance.

Utility fans shall be Model XUED (with backward inclined wheels) as manufactured by Accurex.

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



**XUEF Specification**

Backward-Inclined, Belt Driven Utility Fan

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Provide Accurex Fan Model XUEF as shown on plans and in accordance with the following specification:

Supply, exhaust and return air fans shall be of the belt driven utility fan type in AMCA Arrangement 10 with a single width, single inlet housing, in CW or CCW rotation as specified.

The housing shall be constructed of heavy gauge steel with air tight lock formed seams; galvanized steel on Series 200, painted steel on Series 300 and 400 or aluminum optional. The housing shall be field rotatable (Series 200 and 300) to any of the eight standard discharge positions. Housing and bearing supports shall be constructed of a bolted steel framework to prevent vibration and to rigidly support the shaft and bearings.

The fan wheel shall be of the non-overloading backward inclined, centrifugal fan type and constructed of heavy gauge steel for the Series 300 and 400 (except sizes 306 to 310 have aluminum) and aluminum for the Series 200. Wheels shall be statically and dynamically balanced. The wheel cone and fan inlet cone shall be carefully matched for maximum performance and operating efficiency.

Motors shall be heavy duty, ball bearing type matched to the fan load and furnished at the specified voltage, phase and enclosure.

The fan shaft shall be ground and polished solid steel mounted in heavy-duty grease lubricated, self-aligning or roller pillow block type. Bearings shall be selected for a minimum L10 life in excess of 80,000 hours (L50 average life of 400, 000 hours) at maximum cataloged operating speed. Drives shall be sized for a minimum of 150% of driven horsepower. Pulleys shall be of the fully machined cast iron type, keyed and securely attached to the wheel and motor shafts. The motor pulley shall be adjustable for final system balancing.

All fans shall bear the AMCA Certified Ratings Seal for sound and air performance.

Each fan shall bear a permanently affixed manufacturer's engraved metal nameplate containing the model number and individual serial number for future identification.



Series 200 Fans shall be listed by Underwriters Laboratory for UL/cUL 705 Listed for all electrical components.

Series 300 and 400 Fans shall be listed by Underwriters Laboratory for UL/cUL 762 Listed for all electrical components and grease removal.

Utility fans shall be Model XUEF (with backward inclined wheels) as manufactured by Accurex.

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