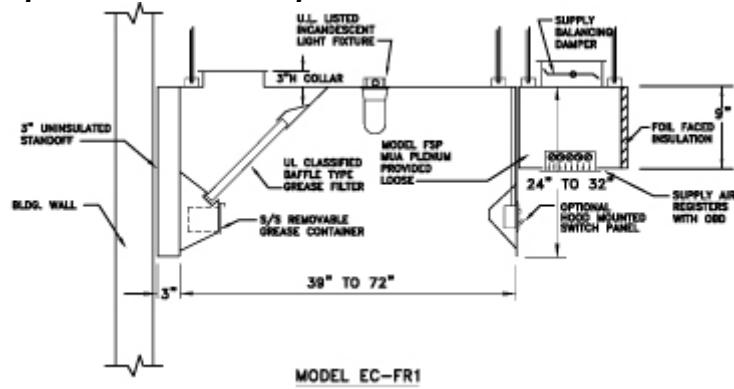


Exhaust & Front Supply Plenum (Registers) Hood - Model EC-FR1 / Model EC-FR1-I Specifications and Options



Hood Specifications:

-Material: Exposed hood areas constructed of 18 gauge type 304 stainless steel with # 3 polish. Unexposed areas constructed of 18 gauge aluminized steel.

-Construction: Exterior shell of hood is continuously welded liquid tight per NFPA-96. All exposed joints and seams are polished to the original finish. Hood front is double shell construction for added hood front rigidity at all hood lengths.

-3" Rear Standoff: Non-insulated, factory installed at rear of hood provides 3" clearance to rear wall.

-Front Supply Air Plenum: Model FR1 Front Register supply air plenum provided loose for supply makeup air of up to 100% of Exhaust.

-Lights: U.L. Listed Incandescent type light fixtures located on 3' to 4' centers. Lights include shatterproof globes. Lights are pre-wired to junction box at top of hood.

-Filters: U.L. Classified heavy duty aluminum baffle type grease filters located in hood filter frame assembly. Filters are removable for cleaning.

-Grease Container: Concealed stainless steel removable grease container located in hood interior isolated from airstream.

-Hanger Brackets: Heavy steel 6" uni-strut hanger brackets at hood top with adjustable spring loaded rod coupling for 1/2" threaded hanger rod.

-Exhaust Duct Collar: 3" High Exhaust duct collar is factory installed in top of hood. Duct collar contains perimeter welding flange for field welding of exhaust duct.

-Approvals: Hood is ETL Listed to conform to U.L. 710 standards. Hood is NSF Listed and built in strict accordance with the latest edition of National Fire Protection Association, NFPA-96.

Hood Options:

-Material: Entire hood constructed of 18 gauge or 16 gauge stainless steel or aluminized steel.

-Lights: U.L. Listed Recessed fluorescent type light fixtures, double tube style in 3' or 4' lengths.

-Filters: U.L. Classified heavy duty stainless steel baffle type grease filters.

-Grease Extractors: All stainless steel construction high velocity grease extractor for up to 95% grease containment.

-Switch Panel: Hood mounted or provide loose for wall mounting. Panel may contain various light and fan switch combinations as required for system operation.

-3" Standoff: Insulated or Non-insulated, factory installed at hood ends or top as required for clearance to combustible or limited combustible surfaces.

-Ceiling Closure Panels: Closure panels to close off space between top of hood and ceiling as required can be factory installed to hood top or provided loose for field installation.

-Side Skirts: Left or Right end skirt to close off end of hood as required.

-Wall Panels: S/S construction wall panels provided loose for field installation behind hood.

-Fire Control Cabinet: Fabricated onto left or right end of hood to contain fire system controls and electrical controls as required.

-Fire System Piping: Piping of hood for wet chemical fire suppression system. Exposed piping includes s/s or chrome sleeves.

**Exhaust & Front Supply Plenum (Registers) Hood - Model EC-FR1 / Model EC-FR1-I
CFM Information Data**

CFM Information Data - Wall Mounted Application - Model EC-FR1

Cooking Equipment	Average Cooking Surface Temp. Degrees F.	Exhaust CFM Per Foot of Hood Length	Supply CFM Thru Hood Front (Percentage of Exhaust)	Supply CFM Introduced thru HVAC Unit
Light Cooking Load - Ovens, Kettles, Ranges, Steam Equipment, Rotisseries	250 to 400 Degrees F	152	up to 100%	NA
Medium Cooking Load - Griddles, Fryers, Braising Pans, Skillets, Salamanders, Upright Broilers	400 Degrees F	200	up to 100%	NA
Heavy Cooking Load - Electric or Gas Char-Broilers, Wok Ranges	600 Degrees F	275	up to 100%	NA

Note: See Table 'D' for other CFM data and hood duct collar size information.

CFM Information Data - Back to Back Island Mounted Application - Model EC-FR1-I

Cooking Equipment	Average Cooking Surface Temp. Degrees F.	Exhaust CFM Per Foot of Hood Length	Supply CFM Thru Hood Front (Percentage of Exhaust)	Supply CFM Introduced thru HVAC Unit
Light Cooking Load - Ovens, Kettles, Ranges, Steam Equipment, Rotisseries	250 to 400 Degrees F	304 (152 Per Side)	up to 100%	NA
Medium Cooking Load - Griddles, Fryers, Braising Pans, Skillets, Salamanders, Upright Broilers	400 Degrees F	400 (200 Per Side)	up to 100%	NA
Heavy Cooking Load - Electric or Gas Char-Broilers, Wok Ranges	600 Degrees F	550 (275 Per Side)	up to 100%	NA

Note: See Table 'J' for other CFM data and hood duct collar size information.

Hood Internal Static Pressure Losses-

Light Cooking Load : Exhaust = .55" (w/ Baffle Type Filters) ; .75" (w/ GRX High Velocity Extractors)
Supply = .20"

Medium Cooking Load : Exhaust = .60" (w/ Baffle Type Filters) ; .85" (w/ GRX High Velocity Extractors)
Supply = .25"

Heavy Cooking Load : Exhaust = .72" (w/ Baffle Type Filters) ; .97" (w/ GRX High Velocity Extractors)
Supply = .32"