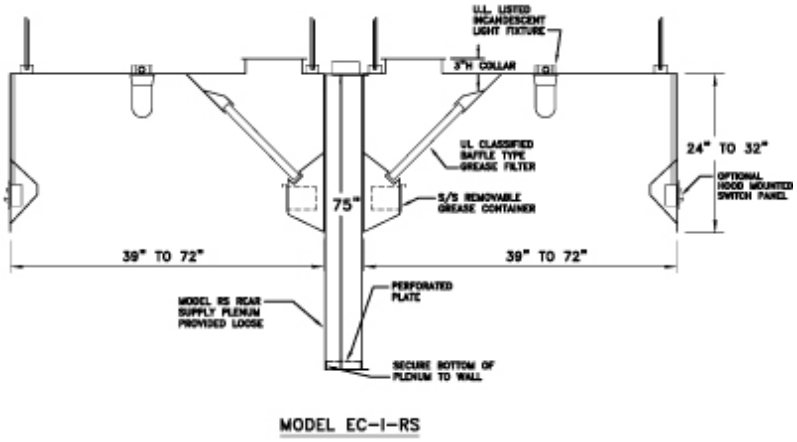
Exhaust & Rear Supply Plenum Kitchen Hood - Model EC-RS / Model EC-RS-I
Specifications and Options



MODEL EC-I-RS

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.
-Rear Supply Air Plenum: Model RS (Rear Supply) supply air plenum provided loose for supply makeup of up to 90% 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.

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CFM Information Data

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

Cooking Equipment	Average Cooking Surface Temp. Degrees F.	Exhaust CFM Per Foot of Hood Length	Supply CFM - Hood (Suggested Percentage of Exhaust)	Supply CFM Introduced Into Kitchen Area
Light Cooking Load - Ovens, Kettles, Ranges, Steam Equipment, Rotisseries	250 to 400 Degrees F	152	85%	15%
Medium Cooking Load - Griddles, Fryers, Braising Pans, Skillets, Salamanders, Upright Broilers	400 Degrees F	200	80%	20%
Heavy Cooking Load - Electric or Gas Char-Broilers, Wok Ranges	600 Degrees F	275	75%	25%

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

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

Cooking Equipment	Average Cooking Surface Temp. Degrees F.	Exhaust CFM Per Foot of Hood Length	Supply CFM - Hood (Suggested Percentage of Exhaust)	Supply CFM Introduced Into Kitchen Area
Light Cooking Load - Ovens, Kettles, Ranges, Steam Equipment, Rotisseries	250 to 400 Degrees F	304 (152 Per Side)	85%	15%
Medium Cooking Load - Griddles, Fryers, Braising Pans, Skillets, Salamanders, Upright Broilers	400 Degrees F	400 (200 Per Side)	80%	20%
Heavy Cooking Load - Electric or Gas Char-Broilers, Wok Ranges	600 Degrees F	550 (275 Per Side)	75%	25%

Hood Internal Static Pressure Losses-

Light Cooking Load : Exhaust = .55" (w/ Baffle Type Filters) ; .75" (w/ GRX High Velocity Extractors)
Supply = .22"
Medium Cooking Load : Exhaust = .60" (w/ Baffle Type Filters) ; .85" (w/ GRX High Velocity Extractors)
Supply = .28"
Heavy Cooking Load : Exhaust = .72" (w/ Baffle Type Filters) ; .97" (w/ GRX High Velocity Extractors)
Supply = .35"