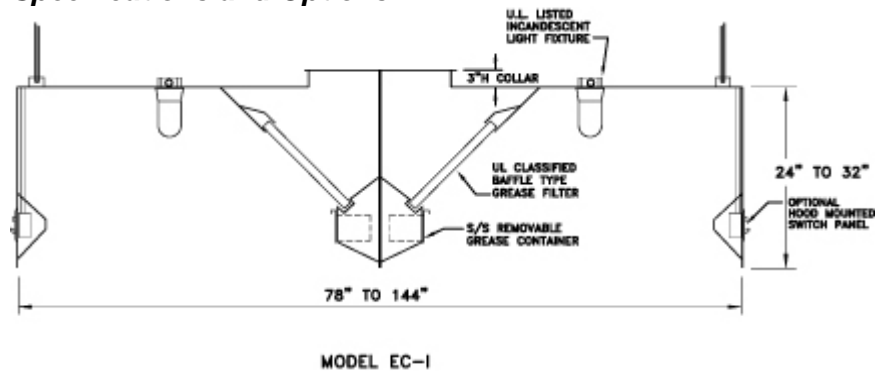


## Exhaust Only Canopy Type Kitchen Hood - Model EC / Model EC-I Specifications and Options



### **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.

**-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.

**-Makeup Air Plenums:** Model RS (Rear Supply) or Model FP (Front Perforated) makeup air plenum provided loose for supply makeup up to 90% of Exhaust.

**Exhaust Only Canopy Type Kitchen Hood - Model EC / Model EC-I  
CFM Information Data**

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

| Cooking Equipment  | Average Cooking Surface Temp. Degrees F. | Exhaust CFM Per Foot of Hood Length | Supply CFM - Hood (Percentage of Exhaust) | Supply CFM Introduced Into Kitchen Area |
|--|--|-------------------------------------|---|---|
| <b>Light Cooking Load -</b><br>Ovens, Kettles, Ranges, Steam Equipment, Rotisseries                      | 250 to 400 Degrees F                     | 152                                 | NA  | up to 100%                              |
| <b>Medium Cooking Load -</b><br>Griddles, Fryers, Braising Pans, Skillets, Salamanders, Upright Broilers | 400 Degrees F                            | 200                                 | NA  | up to 100%                              |
| <b>Heavy Cooking Load -</b><br>Electric or Gas Char-Broilers, Wok Ranges                                 | 600 Degrees F                            | 275                                 | NA  | up to 100%                              |

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

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

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

**Note: See Table 'F' 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)

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

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