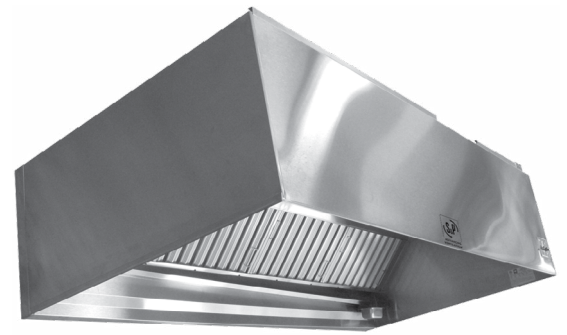




KITCHEN HOOD MODEL EO

(Exhaust Only Model)



The Exhaust Only (EO) hood model is an exhaust only canopy style hood. Superior airflow rates and versatile configurations make the EO hood model suitable for all cooking applications.

FEATURES:

- Standard Hood Widths: 42", 48", 54", 60"
- Standard Hood Lengths: One-piece construction from 4' through 16'
- Standard Hood Heights: 24" & 30"
- Material Types: 430 & 304 Stainless Steel, or Aluminized Steel
- Non-listed sizes and alternative materials are available
- UL Listed pre-wired incandescent lights
- UL classified Aluminum Baffle type grease filters
- The EO hood is constructed from heavy gauge materials, and employs a solid welded standing seam construction
- Construction techniques and strict quality control measures ensure a top quality end product that is built to provide years of trouble-free service
- The Model EO is built in accordance with: NFPA96, ETL listed and tested to UL710 Standards, and approved by the NSF



TYPICAL SPECIFICATION:

Hood shall be standard straight exhaust only type. Make-up air can be introduced through an optional Front Perforated Supply Plenum (FPSP) or Back Return plenum (BR). The hood shall be fabricated from Type 430 stainless steel with #3 or #4 polish on all exposed surfaces.

Hood shall be of double wall construction with seams and joints welded and sealed liquid tight, to conform to NFPA 96. Corners of hood shall be trimmed to give the hood a straight, crisp appearance free of warps. 12 gauge hanging brackets for hood shall be located on each corner (more brackets as need for longer hoods.) Grease filters shall be UL classified, non-clogging, baffle type. Filter size and quantity to extend the full length of hood and shall be easily removable for cleaning purposes.

All exhaust plenum surfaces and filters shall drain into a removable grease trough and be conveyed to a removable grease container for easy cleaning. Incandescent lights shall be installed at approximately 3' intervals and shall be UL listed for use in exhaust hoods and allow up to a 100 Watt standard light bulb. Lights shall be completely pre-wired to a junction box located on top of the hood. Exhaust collar shall have a 3/4" welding flange for easy field connection.

Complete computer generated submittal drawings including material type, hood section view(s), plan view(s) and options chosen shall be provided. Duct sizes, CFM requirements and static pressures shall be shown on drawings. The hood shall be constructed in accordance with NFPA 96, bear the NSF Seal of Approval, and be ETL Listed.



AIR FLOW PERFORMANCE CHART:

Hood Style	Cooking Temp Surface	Exhaust CFM	Supply CFM	Overhang	
		Per Linear ft. (Min.)	Per Linear ft. (Max.)	Front	Sides
Wall Style	450°F	200	180 (90%)	6"	6"
	600°F	300	270 (90%)	6"	6"
	700°F	300	270 (90%)	6"	6"
1 piece Island (V) Bank	450°F	350	315 (90%)	12"	12"
	600°F	525	472 (90%)	12"	12"
	700°F	525	472 (90%)	12"	12"
2 piece Island (2 Wall Hoods)	450°F	400	360 (90%)	12"	12"
	600°F	600	540 (90%)	12"	12"
	700°F	600	540 (90%)	12"	12"
Cooking Surface Temperatures					
450°F	Ovens, Steamers, Kettles, Open Burner Ranges, Griddles, Fryers				
600°F	Gas and Electric Charbroilers, Woks				
700°F	Charcoal Charbroilers, Mesquite Grills, Gas Conveyor Charbroilers, Wood Burning Appliances				

OPTIONS & ACCESSORIES:

- Standoffs 3", 4", 6"
- V-Bank Island Style
- Wall Splash Panels
- End Panels
- 1, 2, 3 and 4 Switch Control Panels
- Electrical Control Packages
- Auto Fan Control System
- ANSUL Fire Suppression
- Recessed Lights
- High Efficiency Grease Extractors
- Stainless Steel Filters
- Specialty Baffle Type Grease Filters
- High-Velocity Cartridge Filters
- Standard Incandescent Light
- All Stainless Steel Construction
- Finished Backs
- Listed Fire Damper in Exhaust Collar