

## MODEL "EL-BBC-CL"

### FILTER HOOD

#### GENERAL SPECIFICATIONS AND DESCRIPTION

Furnish Gaylord Ventilator Model "EL-BBC-CL \_\_\_\_\_" as shown on plans and in accordance with the following specifications:

**GENERAL:** Each ventilator shall be designed specifically for the cooking equipment being covered. The ventilator shall include a stationary grease collecting gutter at the bottom of the grease filter, sloped to a drain at one end to a built-in stainless steel grease drawer. The sloped gutter shall be concealed by an apron which extends the full length of the hood. Each ventilator shall contain one or more standard aluminum baffle filters. The filters and grease drawer shall be easily removable.

**HOOD CONTROLS:** Ventilator incorporates canopy mounted RTD's positioned strategically across the length of the hood to produce a contact closure to react to cooking activity to comply with IMC.

**CAPTURE AND CONTAINMENT:** The minimum airflow rates shall be 3rd party tested to ASTM 1704-09 by the Food Service Technology Center and published on their website for easy confirmation.

<http://www.fishnick.com/publications/appliancereports/hoods/>

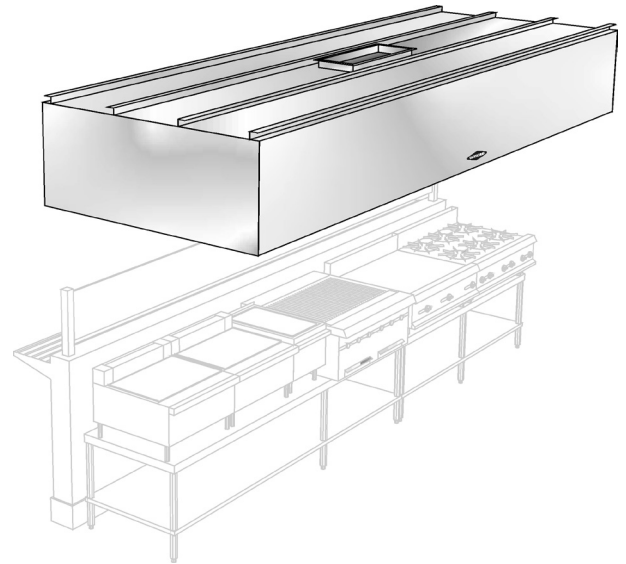
**CONSTRUCTION:** The ventilator shall be of 430 stainless steel construction with a standard square front, not less than 18 gauge, with a number 4 finish on all exposed surfaces. The ventilator shall be configured with two separate exhaust plenums. The ventilator shall include a "Super Capture"™ lip on the front panel for efficient capture and containment. Continuous front and rear mounting brackets shall be provided to facilitate flexible mounting to the wall and hanging from the overhead building structure. Each duct collar shall include as standard a Slide Gate Balancing Damper (SD) that adjusts manually through access from within the canopy. Ventilators built in end-to-end multiple sections shall have as standard "Continuous Capture" from one end to the other to ease cleaning and improve capture and containment.

**LIGHT FIXTURES:** The ventilator shall be equipped with:

- |  |                   |
|--|-------------------|
| <input type="checkbox"/> Recessed LED                          | 6 Watts/Ft. Min.  |
| <input type="checkbox"/> Recessed fluorescent                  | 12 Watts/Ft. Min. |
| <input type="checkbox"/> 100 watt surface mounted incandescent | 24 Watts/Ft. Min. |
| <input type="checkbox"/> 150 watt recessed incandescent        | 36 Watts/Ft. Min. |

Light fixtures shall be factory pre-wired to a single connection point. Ventilators built in multiple sections shall be furnished with coiled flex conduit for interconnecting sections.

**ACCEPTANCE & APPROVALS:** Each ventilator shall include an integral listed Demand Control Autostart fan equipment interlock complying with IMC (optional outside North America). Each ventilator shall include a built-in 3" air space conforming to NFPA-96 and IMC when mounting against a limited combustible wall. Each ventilator shall be Listed to UL Standard 710, ULC S646 and NSF/ANSI 2, comply with all requirements of NFPA-96, IMC, UMC, BOCA, and SBCCI standards and be capture tested to ASTM 1704-09 with XGS High Efficiency Extractors tested to ASTM 2519-2005.



#### APPLICATION

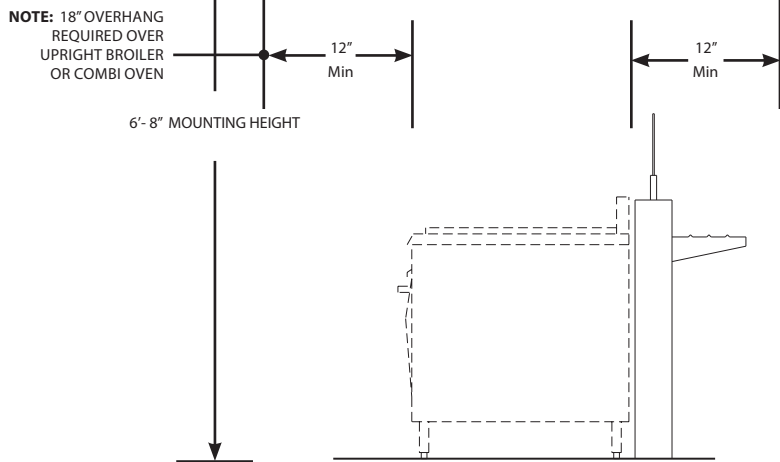
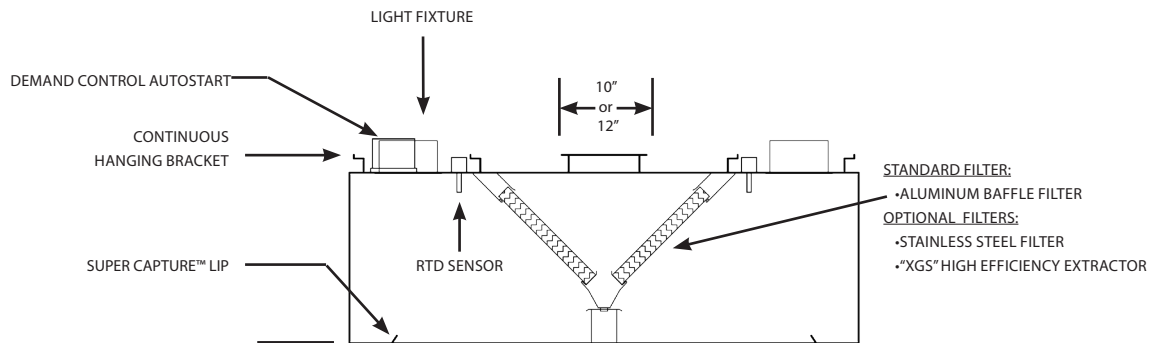
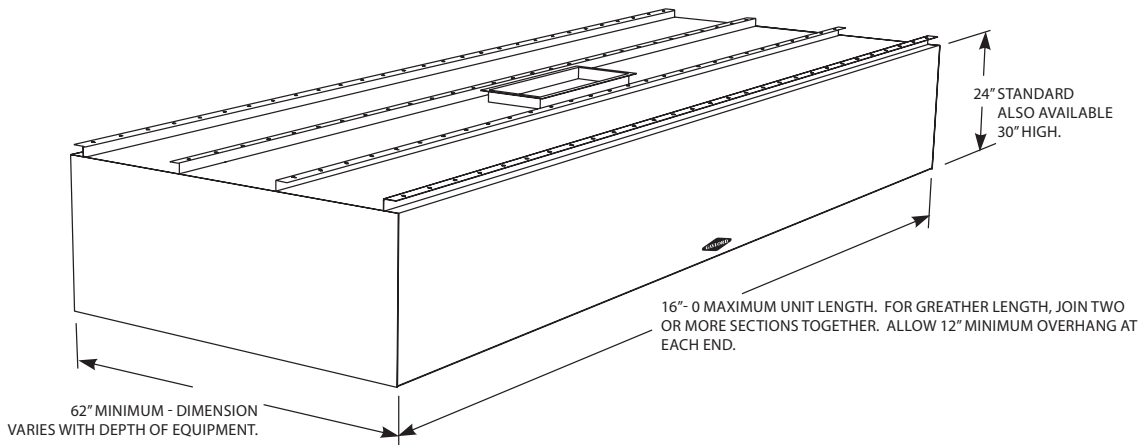
Used for cafeteria lines or single island arrangements for use over all types of equipment; ovens, broilers, griddles, fryers, ranges, steam equipment, etc..

#### DESIGN FEATURES

- Demand Control Autostart
- Cost Effective CKV Solution
- Low Air Volumes For Light Duty
- Low Profile Design
- Balancing Damper

#### OPTIONAL EQUIPMENT

- 300 Series Stainless Steel
- Stainless Steel Baffle Filters
- "XGS" High Efficiency Extractors
- Spark Arrestor Baffle Filters
- Faceted Front
- Decorative Facings and Trim
- Demand Control Ventilation
- Fire Extinguishing Systems
- Utility Distribution Systems
- Pollution Control Systems



**ENGINEERING DATA**

**Mechanical Requirements**

The amount of exhaust volume required is dependent upon the type of cooking equipment and the type and volume of cooking. Contact factory for exhaust volumes, duct sizes, and static pressures.

**Electrical**

A Gaylord stop/start switch, Model C-150, may be provided as an option for each exhaust fan. Lights to be on separate circuit, 120 volt standard, 220/240 volt optional.

**Ventilator Lengths**

Maximum unit length 16'-0". For greater lengths, join two or more sections together. Check to ensure that there is adequate access into building and kitchen area.

**Hanging Weight**

Ventilator Width	62"	66"	72"
Ventilator Wt. / Lineal Ft.	105	110	115

The manufacturer reserves the right to modify the materials and specifications resulting from a continuing program of product improvement or the availability of new materials