

Model DX-C-EM-

PRODUCT SPECIFICATIONS

Furnish Carroll Ventilator Model DX-C-EM-_____ (ventilator with fire damper) or NDX-C-EM-_____ (ventilator without fire damper) as shown on plans, in the depth indicated, in the overall length of_____ and to meet the following specifications:

GENERAL DESCRIPTION: Ventilator is a high velocity, centrifugal grease extractor with an air inlet that is parallel to the top surface of cooking equipment being ventilated. Grease extraction efficiency shall be 90% when properly installed and operated per Carroll recommendations. Ventilator shall contain one or more stainless steel extractor inserts with full-length self-draining baffles. Inserts shall remove easily for regular periodic cleaning. An integral grease collection gutter at the bottom of the extraction chamber shall slope to a removable stainless steel collection container located at one end of the ventilator.

Ventilator shall be operated at air quantities per project plans. Ventilator is designed for direct mounting to oven and shall be equipped with a special oven flue. Ducting for this connection shall be by others. Ventilator may be equipped with a spring-loaded fire damper located at the duct collar. The fire damper shall be 280°F with fuse link or thermostatically activated, with damper closer set to occur at 280°F.

CONSTRUCTION MATERIALS: The ventilator shall be 18 gauge, type 304, all stainless steel construction. A number 4 finish shall be provided on all exposed surfaces.

APPROVALS: Ventilator to be U.L. Listed, listed by NSF and in accordance with all recommendations of NFPA 96. The ventilator must meet all applicable codes.