

Model DX-C

PRODUCT SPECIFICATIONS

Furnish Carroll Ventilator Model DX-C-_____ (ventilator with fire damper) or NDX-C-_____ (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 include means of hanging or otherwise supporting. The fire damper shall be 280°F with fuse link or thermostatically activated, with damper closer set to occur at 280°F. To reduce exhaust volume over specific cooking equipment, you must request Reduced Throat air baffles by adding the suffix "RT" to the model number.

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.

LIGHT FIXTURES: Ventilator shall be equipped with 100 Watt Dome Incandescent or Recessed Fluorescent Fixtures. Light fixtures shall be prewired to a single connection point at the factory. Ventilators built in multiple sections shall be furnished with junction boxes for field connection by electrical contractor.

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.