

Convection Oven Hood

FD-B-EB-MG

Box Canopy Eyebrow Type With Exhaust Fire Damper

General Description

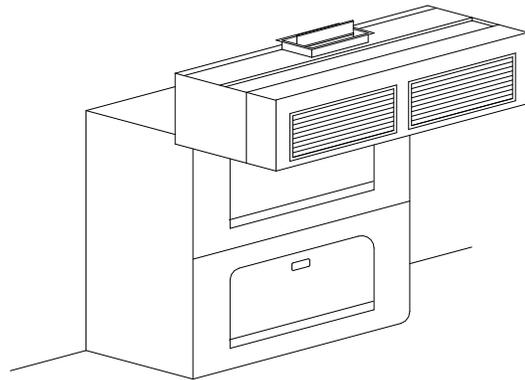
The hood is used on commercial kitchen ovens. The hood is ceiling hung at a height recommended by the oven manufacturer. The hood is finished in a No. 4 stainless steel finish on all exposed sides. The hood is applicable for convection oven only. (Not to be used with Conveyor Oven) The tempered makeup air is discharged through two way adjustable extruded aluminum grilles.

Efficiency

The hood is equipped with high efficiency UL/ULC listed baffle grease filters. The exhaust air accelerates through multiple turns within the baffle filter. Centrifugal force causes grease dirt and lint to deposit on the baffles. The liquefied grease drains down the baffles, along the grease trough, and into a grease cup.

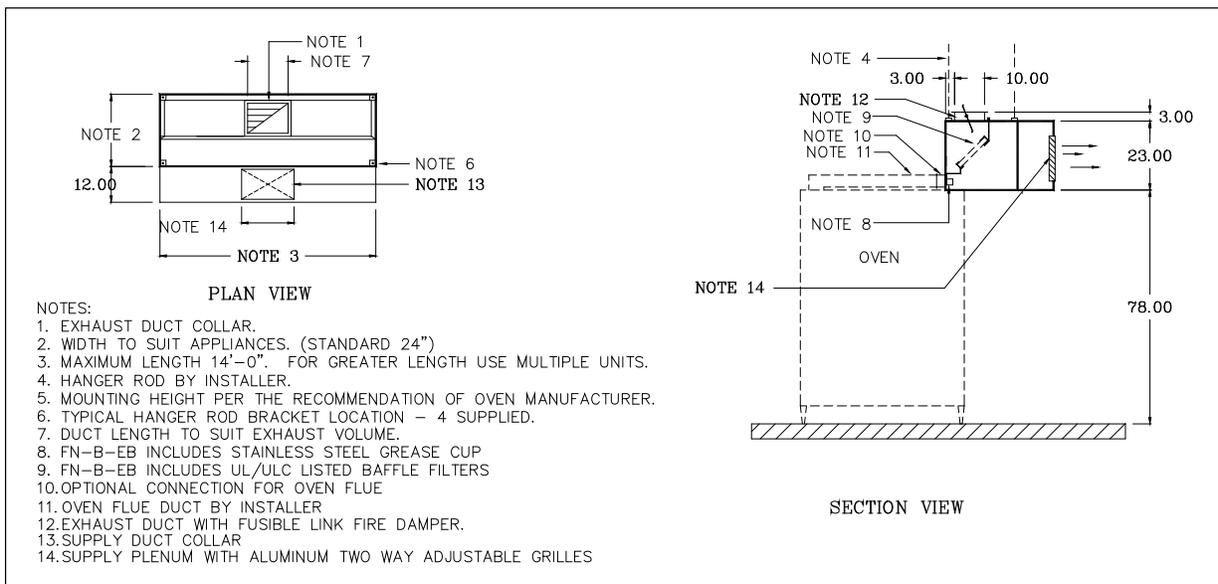
Exhaust and Supply

The total exhaust air required to properly ventilate a commercial kitchen is directly related to the type of cooking equipment under the filter hood. An exhaust flow rate between 100 and 150 CFM/ft (155 and 233l/s/m) is



satisfactory for oven applications. Directing the make up air through the front of the hood provides the correct air quantity and excellent distribution within the kitchen..

Model FD-B-EB-MG



Engineering Data

Ventilator Length		Exhaust Flow Rate*			
		100 CFM/ft		150 CFM/ft	
		Exhaust Volume	Exhaust Duct size	Exhaust Volume	Exhaust Duct size
ft.	mm	CFM	L (in) W=10 in	CFM	L (in) W=10
3.0	914	320	3	450	4
3.5	1067	350	3	525	4.5
4.0	1219	420	3	600	5.5
4.5	1372	450	4	675	5.5
5.0	1524	500	4.5	750	7
5.5	1676	550	4.5	840	8
6.0	1829	600	5	900	8
6.5	1981	650	5.5	975	9
7.0	2131	700	6	1050	9
7.5	2286	750	7	1125	10
8.0	2438	800	7	1200	11
8.5	2591	850	8	1275	11
9.0	2743	900	8	1350	12.5
9.5	2896	950	8.5	1425	12.5
10.0	3048	1000	9	1500	13.5
10.5	3200	1050	9	1575	13.5
11.0	3353	1100	9.5	1650	14.5
11.5	3505	1150	9.5	1725	16
12.0	3658	1200	10	1800	16
12.5	3810	1250	11	1875	17
13.0	3962	1300	11	1950	18
13.5	4115	1350	12.5	2025	18
14.0	4207	1450	13	2100	19

Exhaust Flow Rate		Static Pressure at Duct Collar	
CFM/ft	l/s/m	in W.C.	kPa
100	155	0.45	0.11
150	233	0.45	0.11
Supply Air Rate		Supply static Pressure ("W.C.)	
All Flow Rates		0.20	

Notes:

- Exhaust duct can be located maximum 18" off center of hood.
- For lengths greater than 14' (4270 mm) join multiple sections together
- Makeup air rates are normally 80% of exhaust. Refer to the Hood Engineering Manual for duct sizes.

Spring Air Systems FD-B-EB-MG Hood Specification

The filter hood shall be a Spring Air Systems model no. FN-B-EB-MG, box canopy, high efficiency, filter hood, with makeup air plenum, two way adjustable extruded aluminum front discharge grilles, UL/ULC listed, and built in accordance with the NFPA-96. The hood shall include UL/ULC listed baffle grease filters mounted in an integral stainless steel rack inclined at 45 degrees. The filter rack shall include a full-length stainless steel grease gutter and grease cup.

The fire damper shall be an arrangement "D", butterfly type, constructed of stainless steel with metal blade and edge seals. The fire damper shall be activated by a fusible link and dead weight arrangement.

The makeup air plenum shall be insulated with 1" attenuating foam. The supply duct collars shall each have a fire damper with a 165°F fusible link. The sheet metal contractor shall supply and access door on the duct above the damper for inspection. The hood shall have ___ fluorescent or incandescent lights evenly spaced along the length of the hood.

Engineering Data:

- Item Number: _____
- Model Number: -FD-BEB-MG _____
- Number of Sections: _____
- Hood Length: _____
- Hood Width: _____
- Lights: _____
- Exhaust Specifications**
- Exhaust Volume: _____

No. of Duct Collars: - _____
Size of Duct Collar: - _____

Static Pressure: - _____
FDBEB-MG