

# DYNAFLOW Hood FN-DB-MJ60

*Dynaflow*  
**UL listed for 87"  
mounting height**

## Double Box, Single Row Appliance, Filter/Cartridge Exhaust fire damper

### General Description

The MJ Perimeter Defense hood is NFPA-96, Type 1, listed for use with all temperature ranges on single row, island cooking equipment lineups. The unit is ceiling hung with a maximum mounting height of 87" (2209 mm) from the lower edge of the canopy to the floor. The MJ box canopy can be tapered to 11" (279 mm) at the front. The hood is finished with a number 4 finish on exposed sides. The *Dynaflow* hood is available with fluorescent, incandescent, LED or recessed incandescent lights wired to a J-box.

### Efficiency

The *Dynaflow* hood is equipped with UL/ULC listed baffle grease filters or cartridges. Five extraction methods are available with *Dynaflow*.

*VE – Value Engineered – standard grease extraction efficiency Stainless steel baffles.*

*CA – Medium grease extraction efficiency cartridges with adjustable flow baffles.*

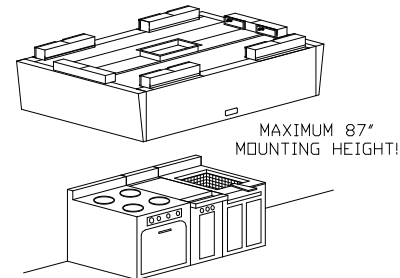
*HE – High grease extraction Efficiency Cascade baffles for Enviro applications and reducing grease discharge from buildings.*

*EC – Easy Clean Teflon, Lower grease extraction efficiency baffles for hot, heavy grease laden appliances.*

*Spark Arrestor – standard grease extraction efficiency, for solid fuel appliances..*

### Exhaust and Supply

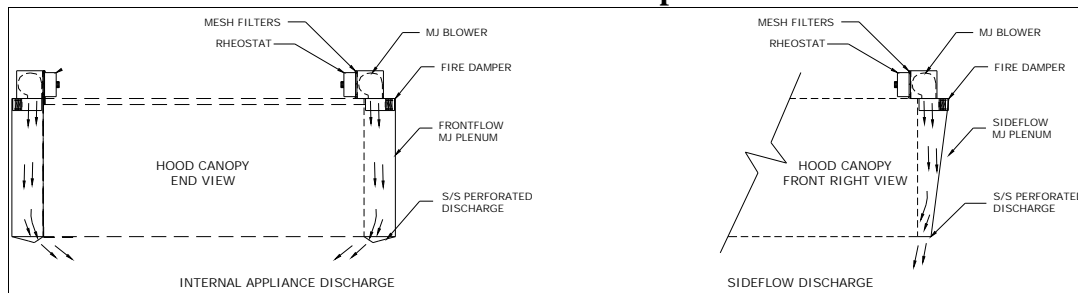
The *Dynaflow* design provides the complete commercial kitchen ventilation package. The *Dynaflow* hood exhaust



calculations are based on the appliance below the hood. Heated and/or cooled fresh air ducting is connected to the two supply duct collars on the top, front of the hood. The fresh air flows into these connections through the supply fire damper and to the *Dynaflow* chamber. Fresh is directed to three locations within the perimeter of the cooking appliances.

1. Fresh air is discharge down through a S/S perforated plate toward the kitchen appliances to reduce the net exhaust flow required for the total appliance lineup.
2. Fresh air is discharge down through a S/S perforated plate toward the cook to provide ambient cooling for the cooks operating under the hood.
3. The fresh air is directed through an s/s perforated plant out the front of the hood over the cooks head to provide the exact amount of air to balance the kitchen and ensure proper exhaust operation along the length of the hood.

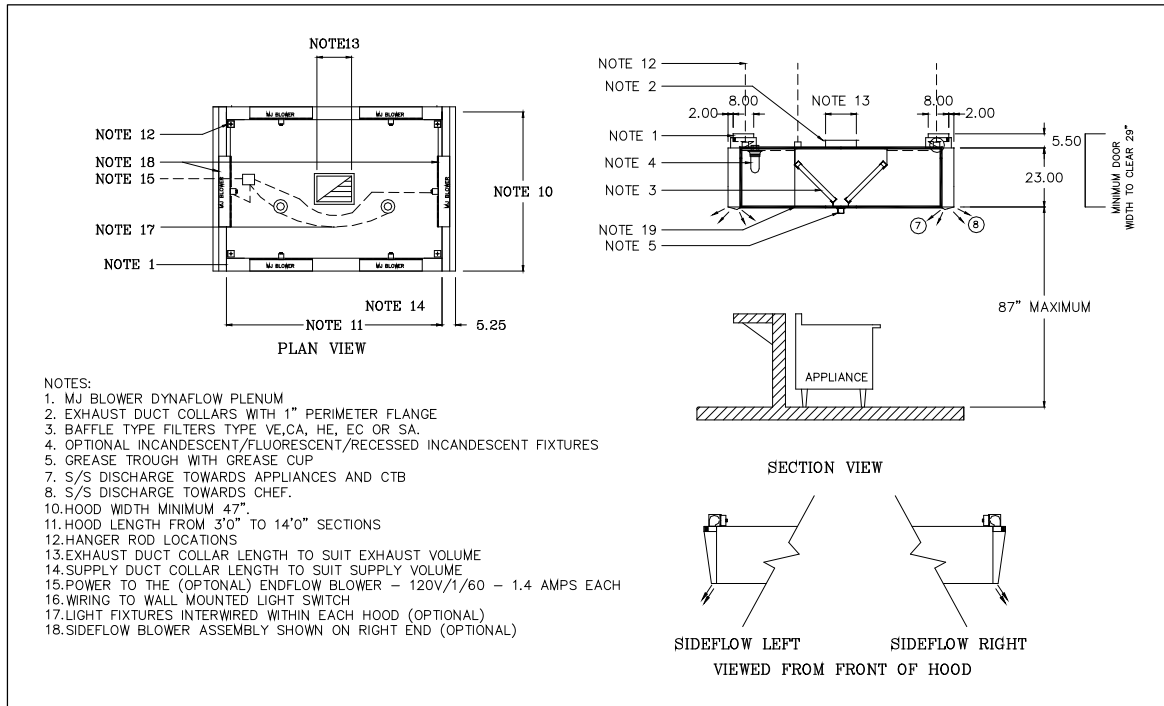
## MJ Perimeter Defense Operation



An internal blade is easily adjusted to provide more or less air directed towards to the cook or horizontally into the kitchen space. The complete kitchen ventilation system will always be balanced. The blade is adjustable every 24" (610mm) along the front of the *Dynaflow* hood to match the appliances beneath. For example a charbroiler will require

more fresh air directed down towards appliance at position 1 and more fresh air direct towards the cook at position two. The blade is field adjustable to suit any appliances even if they are moved after installation. A Spring Air service technician sets the blade to match the appliances and provides a full commissioning report for each kitchen.

## Model FNDBMJ60



### Spring Air Systems Model No. FN-DB-MJ60 Hood Specification

The *Dynaflow* hood shall be a Spring Air Systems model no. FD-DS-MJ, single row island lineup and double row, box canopy, baffle extractor hood, with exhaust fire damper, with "MJ" Dynaflow air plenum, UL/ULC listed, NSF certified and built in accordance with the NFPA-96.

The baffle extractors shall be one of the following:

1. VE -Stainless steel baffles.
2. CA - Cartridges with adjustable flow baffles.
3. HE - High Efficiency Cascade
4. EC - Easy Clean Teflon baffles
5. SA - Spark Arrestor for sold fuel appliances.

The unit casing shall be a minimum 18 GA. stainless steel, with No. 4 finish on all four exposed surfaces. The hood shall include UL/ULC listed 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 double row island hood shall be complete with two MJ plenums with top mounted MJ blowers to provide ceiling return air to the MJ plenum. The return air discharges out the bottom of the plenum through an s/s perforated plate along the length of the hood. The return air is directed through the bottom of the front and back MJ plenum towards the appliances under the hood. MJ blower(s) mounted on top of

the plenums are complete with adjustable Triacs, washable filters and wired to a common J-box on top of the hood. A fusible link fire damper is located below each MJ blower. The hood shall have \_\_\_ incandescent/fluorescent/recessed incandescent lights evenly spaced along the length of the hood.

- Optional Sideflow right blower
- Optional Sideflow left blower

#### Engineering Data

Item Number: \_\_\_\_\_  
 Model Number: FNDBMJ60 \_\_\_\_\_  
 Number of Sections: \_\_\_\_\_  
 Hood Length: \_\_\_\_\_  
 Hood Width: \_\_\_\_\_  
 Lights: \_\_\_\_\_  
 Exhaust Volume: \_\_\_\_\_  
 No. of Exhaust Duct Collars: \_\_\_\_\_  
 Size of Exhaust Duct Collar: \_\_\_\_\_  
 Exhaust Static Pressure: \_\_\_\_\_  
 Supply Volume: \_\_\_\_\_  
 Supply No. of Duct Collars: \_\_\_\_\_  
 Supply Size of Duct Collar: \_\_\_\_\_  
 Supply Static Pressure: \_\_\_\_\_  
 SideFlow LEFT: \_\_\_\_\_  
 SideFlow RIGHT: \_\_\_\_\_

FNDBMJ60