

REV-LOW Hood

Dry Extractor, Back-to-Back Island



Patent No.
5,540,214

DD-DI

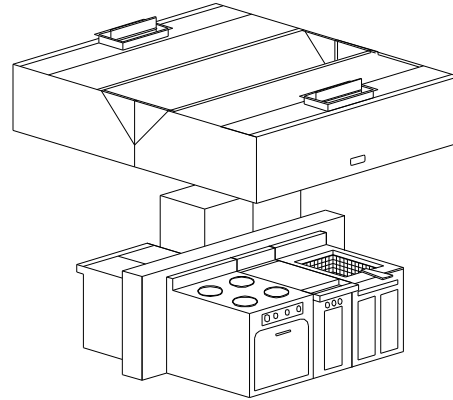
Box Canopy, Dead Weight Fire Damper

General Description

The REV-LOW hood is used on double row, island cooking equipment lineups. The unit is ceiling hung with a recommended mounting height of 6'-6" (1981 mm) from the lower edge of the canopy to the floor. The ventilator is installed with the core extractor section over the cook's head. The hood is finished with a number 4 finish on exposed sides. The REV-LOW hood is available with fluorescent or incandescent lights wired to a J-box.

Efficiency

The REV-LOW hood is a revolutionary idea in commercial kitchen ventilator design. The REV-LOW allows the exhaust flow to be field adjusted from 100cfm/ft to 450cfm/ft over each appliance without effecting the overall efficiency of the ventilator. Your kitchen will exhaust the lowest minimum required anywhere to ventilate the appliances located under the hood. After your kitchen is complete, appliances can be Relocated, Added, or Removed from under the hood! It's a simple adjustment to fine-tune your ventilator to provide

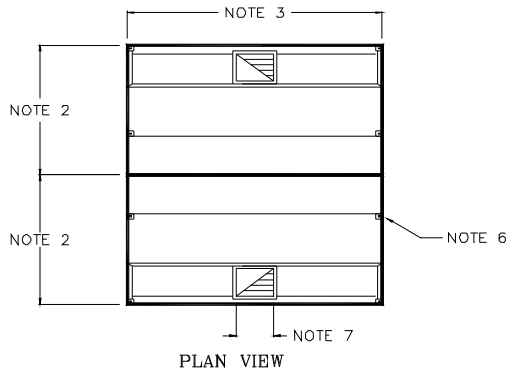


excellent smoke capture with maximum grease extraction.

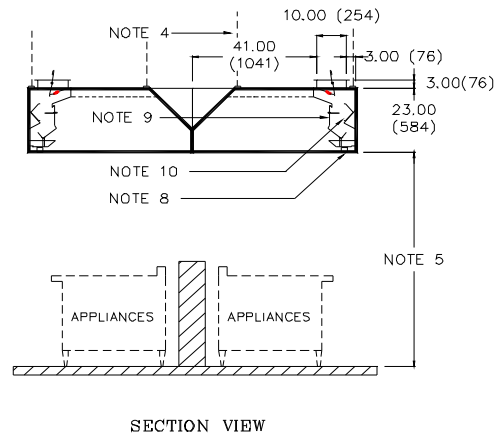
Exhaust and Supply

The REV-LOW hood exhaust calculations are outlined in the REV-LOW Engineering Manual. The complete kitchen ventilation system must be balanced, such that a minimum of 80% continuous heated makeup air is provided through dedicated makeup air systems or the kitchen A/C units. It is good engineering practice to provide this heated fresh air into the kitchen space. The heated fresh air should not exceed 90 percent of the total exhaust volume.

Model DD-DI



- NOTES:
1. EXHAUST DUCT COLLAR WITH 1" (25mm) PERIMETER FLANGE.
 2. MINIMUM WIDTH 54" (1372mm).
 3. MAXIMUM LENGTH 14'-0" (4267mm). FOR GREATER LENGTH USE MULTIPLE UNITS.
 4. HANGER ROD BY INSTALLER.
 5. RECOMMENDED MOUNTING HEIGHT 6'6" (1980) FROM FINISHED FLOOR.
 6. TYPICAL HANGER ROD BRACKET LOCATION - 4 SUPPLIED.
 7. DUCT LENGTH TO SUIT EXHAUST VOLUME.
 8. STAINLESS STEEL GREASE CUP.
 9. REMOVEABLE GREASE INSERT.
 10. VARIFLOW BAFFLES.



REV LOW Island Exhaust Volume Vs Exhaust Duct Size

Ventilator Length (ft)	Exhaust Flow Rate (EFR*) per side					
	Exhaust Flow Rate 120 CFM/ft		Exhaust Flow Rate 150 CFM/ft		Exhaust Flow Rate 200 CFM/ft	
	Exhaust volume CFM	Exhaust Duct W=10 (L)	Exhaust volume CFM	Exhaust Duct W=10 (L)	Exhaust volume CFM	Exhaust Duct W=10 (L)
3.0	360	3.0	450	4	600	5
3.5	420	4.0	525	4.5	700	6
4.0	480	4.5	600	6	800	7.5
4.5	540	5.0	675	6	900	8
5.0	600	5.5	750	7	1000	9.5
5.5	660	6.0	825	7	1100	10.5
6.0	720	6.5	900	8	1200	11.5
6.5	780	7.0	975	9	1300	13
7.0	840	8.0	1050	9	1400	13.5
7.5	900	8.5	1125	10.5	1500	14
8.0	960	9.0	1200	11.5	1600	15
8.5	1020	9.5	1275	12	1700	16
9.0	1080	10.0	1350	12.5	1800	17
9.5	1140	10.5	1425	13	1900	18
10.0	1200	11.5	1500	14	2000	19
10.5	1260	12.0	1575	15	2100	20
11.0	1320	12.5	1650	15.5	2200	21
11.5	1380	13.0	1725	16.5	2300	22
12.0	1440	13.5	1800	17	2400	23
12.5	1500	14.0	1875	18	2500	24
13.0	1560	14.5	1950	18.5	2600	24.5
13.5	1620	15.5	2025	19	2700	25.5
14.0	1680	16.0	2100	20	2800	26

1. If exact exhaust volume is not indicated use duct size closest to required exhaust.
2. Model B water wash hoods and dry extractors have 1.5" W.C. (0.38kPa) for exhaust flow rates from 100 to 450 CFM/ft (155 to 700 l/s/m)
3. Refer to the REV-LOW Engineering Manual for detailed exhaust air volume calculations.

Spring Air Systems Model No. DD-BI Hood Specification

The REV-LOW hood dry extractor shall be a Spring Air Systems model no. DD-DI, box canopy, double Row Island, high efficiency, hood, ULC listed, and built in accordance with the NFPA-96.

The unit casing shall be a minimum 18 GA. stainless steel on all exposed surfaces. The ventilator shall have a full-length inlet slot, a centrifugal vortex chamber, a vortex and a VARIFLOW baffle. The vortex chamber shall provide a full 270-degree centrifugal spin around the vortex baffle. The VARIFLOW baffles are field adjustable without special tools to provide the minimum exhaust volume.

Both chambers, the VARIFLOW baffles, the fire damper, and fusible link, shall be fully accessible through removable front grease inserts. The grease inserts shall also be removable without special tools. The grease trough and cup shall be constructed of

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

The hood shall have _____ incandescent/fluorescent lights evenly spaced along the length of the hood.

Engineering Data

Item Number: _____
 Model Number: DD-DI _____
 Number of Sections: _____
 Hood Length: _____
 Hood Width: _____
 Lights: _____
 Exhaust Volume: _____
 No. of Duct Collars: _____
 Size of Duct Collar _____
 Static Pressure: _____