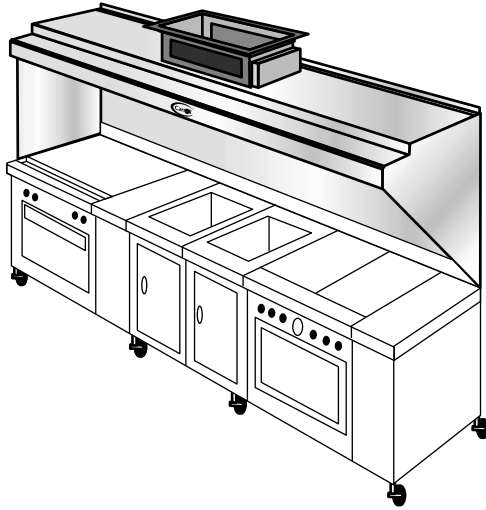




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PRODUCT SPECIFICATIONS

Furnish Carroll Ventilator Model DF-WM-_____ (ventilator with fire damper) or NDF-WM-_____ (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 conventional filter-type hood with a continuous array of baffle-type U.L. Classified filters along the entire ventilator length. Ventilator is to include a semi-concealed pitched gutter which slopes to a removable grease cup located at either extreme end.

Ventilator shall include means for hanging or otherwise supporting. The fire damper (on DF ventilators only) shall be □ 212°F fuse link or □ thermostatically activated, with damper closure set to occur at 200°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.

ITEM NO. _____

Traditional Series Dry Filter Ventilator

- Model DF-WM
- Model NDF-WM

APPLICATION

Backshelf style ventilator with storage shelf for use over all types of low equipment.

DESCRIPTION

The Traditional Series is a non water-wash conventional filter hood which is U.L. Listed under the category "Exhaust Hood with Exhaust Damper," for the DF-WM models or "Exhaust Hood without Exhaust Damper," for the NDF-WM models. Units are offered in a standard 24-inch depth as well as custom depths. All models include a full array of U.L. Classified baffle-type grease removing filters, and a grease-collecting gutter sloped to a removable grease cup at either end. On the DF-WM model, a spring-loaded, fuse-link fire damper is located at the dust collar. A thermostatically-activated damper is optionally available.

OPERATION

When properly operated and maintained, effective grease removal will be obtained. The liquified grease is drained off into a container for removal. Any "DF" Series model can be totally integrated with any of the other "DF" Series models only.

MAINTENANCE

At periodic intervals (such as the end of each cooking day), the filters are to be removed and cleaned. They can be either washed in a dishwasher, hand washed, or soaked and rinsed.

AIR SUPPLY GUIDELINES

Appropriately conditioned supply air must be mechanically delivered to the space to replace exhausted air. Generally, 75% to 80% is so delivered, with the remaining 20% to 25% flowing naturally from adjoining areas.

EXHAUST/SUPPLY FAN UNITS

Exhaust fan(s) and supply fan(s) are to be furnished and installed by others to meet the Carroll Ventilator air volumes and static pressure drop for the entire system, and must be in compliance with local codes.

- Exhaust fan(s) should be properly sized and include induced draft, squirrel cage design, with backward inclined or air-foil type blades.
- Discharge ducts should be vertical and located away from air intakes.
- Supply fan(s) should be equipped with throwaway or cleanable type filters.
- Exhaust and supply fans require a magnetic starter switch with a 120 volt holding coil and should be electrically interlocked for simultaneous operation.

FIRE PROTECTION

NFPA 96 and most other codes require a fire extinguishing system for protection of both the duct collar and plenum areas of ventilators and for the protection of cooking equipment (such as fat fryers, griddles, ranges and broilers) which may be a source of ignition of grease. Check with local fire authorities for exact requirements.

OPTIONAL EQUIPMENT

Consult Carroll regarding custom services addressing:

- Exhaust Fans, Supply Fans & Roof Top Units
- Fire Protection Systems
- Heat Recovery Units
- Utility Distribution Systems
- Air Purification Units

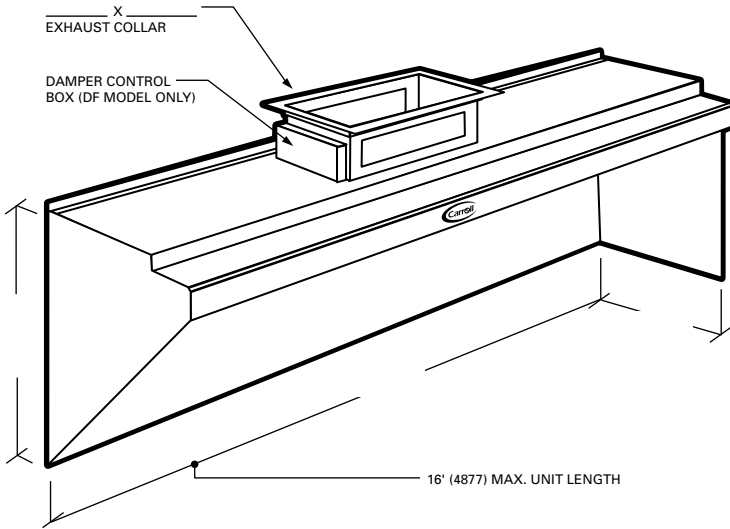


Model DF-WM-_____ (With Fire Damper)

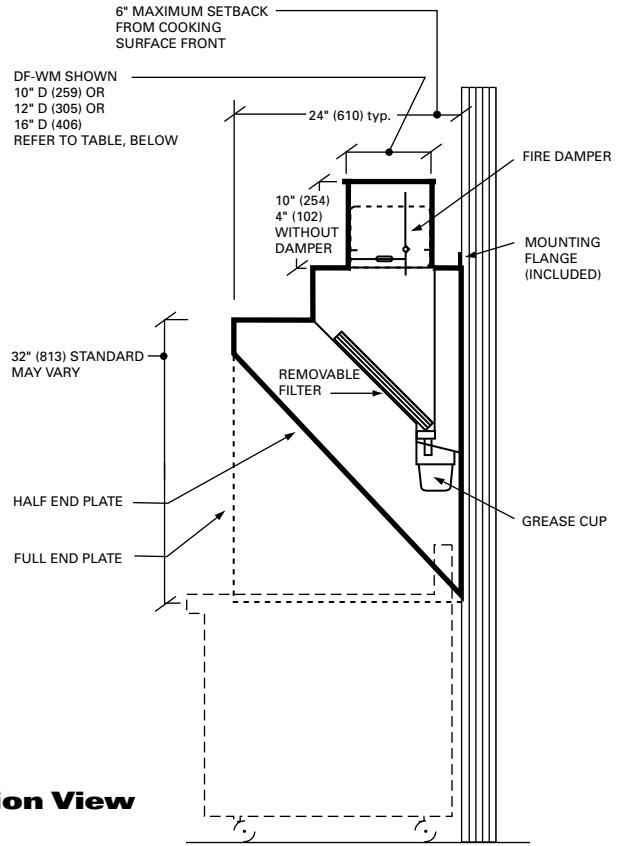
Model NDF-WM-_____ (Without Fire Damper)



To complete the model number, insert the desired depth of the unit in inches.
 Example: "DF-WM-24" (See typical "Section View" below.)



Perspective View
N.T.S.



Section View
N.T.S.

NOTE: Dimensions in parenthesis () are millimeters.

Engineering Data

EQUIPMENT TYPE

- LIGHT LOADElectric griddles, fryers & ranges
- MEDIUM LOAD.....Gas griddles, fryers, ranges; hot top ranges, grooved griddles
- HEAVY LOADGas broilers (no more than 25% of medium-duty line)
- EXTRA HEAVY LOADEntire cooking line made up of gas broilers or equivalent

ELECTRICAL

An optional Carroll stop/start switch, Model CS200, is provided for each exhaust fan. Refer to Model CS200 spec. sheet for specifications and electrical details. If specified, lights shall be on a separate circuit, 120 Volt.

STATIC PRESSURE

Static pressure drops across ventilator:
 Model NDF:0.75" W.G. at the duct collar
 Model DF:1.00" W.G. at the duct collar

VENTILATOR HANGING WEIGHTS

40 lbs per linear foot of ventilator
 60 kg per linear meter of ventilator

NOTE:

A stainless steel enclosure can be provided vertically up from either shelf position. Front face supply make-up air can be incorporated therewith.

Item No: _____ Height: _____
 Est. Wt.: _____ Exhaust - CFM: _____
 Length: _____ Duct Size: _____
 Width: _____ S. P.: _____

AIR-SIDE TECHNICAL DATA

LENGTH	LIGHT LOAD 150 CFM/LIN. FT.		MEDIUM LOAD 250 CFM/LIN. FT.		HEAVY LOAD 300 CFM/LIN. FT.		EXTRA HEAVY LOAD 350 CFM/LIN. FT.	
	CFM	DUCT COLLAR 10" X	CFM	DUCT COLLAR 10" X	CFM	DUCT COLLAR 12" X	CFM	DUCT COLLAR 16" X
3'-0"	450	4"	750	6"	900	6"	1050	6"
3'-6"	525	4"	875	7"	1050	7"	1225	6"
4'-0"	600	5"	1000	8"	1200	8"	1400	7"
4'-6"	675	5"	1125	9"	1350	9"	1575	8"
5'-0"	750	6"	1250	10"	1500	10"	1750	9"
5'-6"	825	7"	1375	11"	1650	11"	1925	10"
6'-0"	900	7"	1500	12"	1800	12"	2100	11"
6'-6"	975	8"	1625	13"	1950	13"	2275	11"
7'-0"	1050	8"	1750	14"	2100	14"	2450	12"
7'-6"	1125	9"	1875	15"	2250	15"	2625	13"
8'-0"	1200	10"	2000	16"	2400	16"	2800	14"
8'-6"	1275	10"	2125	17"	2550	17"	2975	15"
9'-0"	1350	11"	2250	18"	2700	18"	3150	16"
9'-6"	1425	11"	2375	19"	2850	19"	3325	17"
10'-0"*	1500	12"	2500	20"	3000	20"	3500	17"
10'-6"	1575	13"	2625	21"	3150	21"	3675	18"
11'-0"	1650	13"	2750	22"	3300	22"	3850	19"
11'-6"	1725	14"	2875	23"	3450	23"	4025	20"
12'-0"	1800	14"	3000	24"	3600	24"	4200	21"
12'-6"	1875	15"	3125	25"	3750	25"	4375	22"
13'-0"	1950	16"	3250	26"	3900	26"	4550	23"
13'-6"	2025	16"	3375	27"	4050	27"	4725	24"
14'-0"	2100	17"	3500	28"	4200	28"	4900	25"
14'-6"	2175	17"	3625	29"	4350	29"	5075	25"
15'-0"	2250	18"	3750	30"	4500	30"	5250	26"
15'-6"	2325	18"	3875	31"	4650	32"	5425	27"
16'-0"	2400	19"	4000	32"	4800	32"	5600	28"

*Maximum unit length 16'-0" (4877). Check to ensure that there is adequate access into building and kitchen area.