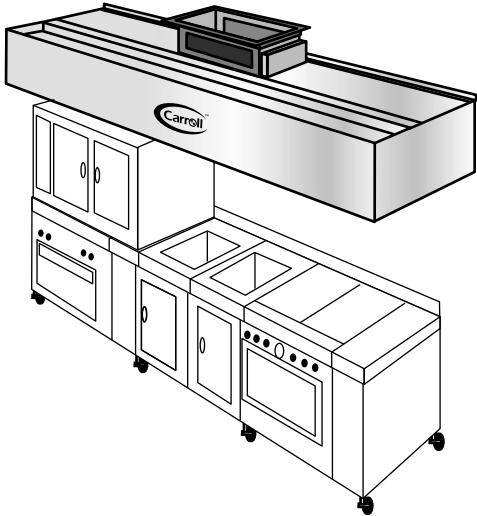




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PRODUCT SPECIFICATIONS

Furnish Carroll Ventilator Model DF-C-_____ (ventilator with fire damper) or NDF-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 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.

LIGHT FIXTURES: Ventilator shall be equipped with 100 Watt Dome Incandescent or Recessed 150 Watt Incandescent or Recessed Fluorescent Fixtures. Light fixtures shall be prewired to a single point of connection at the factory.

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-C**
- **Model NDF-C**

APPLICATION

Wall mounted canopy style ventilator for use over all types of equipment. Suitable for interior ceiling heights less than 9'-0" by recessing into false ceiling.

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-C models or "Exhaust Hood without Exhaust Damper," for the NDF-C models. Units are offered in 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-C 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 periodic removal and cleaning. 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:

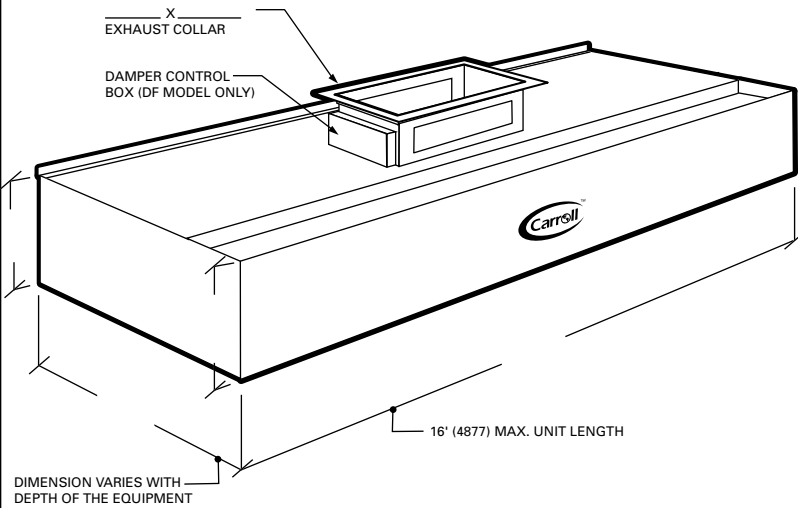
- Exhaust Fans, Supply Fans & Roof Top Units
- Fire Protection Systems
- Heat Recovery Units
- Utility Distribution Systems
- Air Purification Units



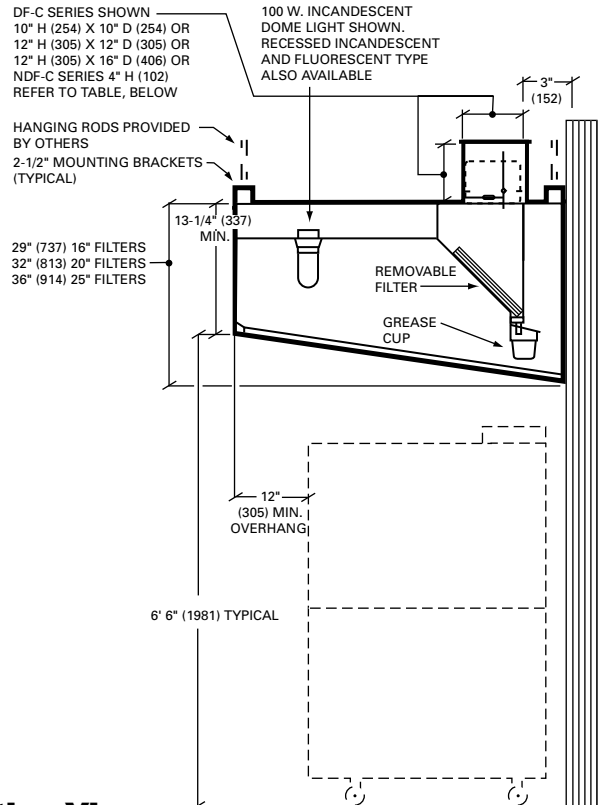
Model DF-C-_____ (With Fire Damper)

Model NDF-C-_____ (Without Fire Damper)

To complete the model number, insert the desired depth of the unit in inches.
 Example: "DF-C-54" (See typical "Section View" below.)



Perspective View
 N.T.S. (FULL BOX-SHAPE SHOWN)



Section View
 N.T.S. (TAPERED SHAPE SHOWN)

NOTE: Dimensions in parenthesis () are millimeters.

Engineering Data

EQUIPMENT TYPE

LIGHT LOADSteamers, ovens, kettles (under 20 gallons), open burner ranges, griddles, electric fryers

MEDIUM LOAD.....Kettles (under 60 gallons), hot top ranges, woks, upright broilers, gas fryers

HEAVY LOADKettles (under 80 gallons), gas broilers consuming maximum of 25% of medium duty equip. line

EXTRA HEAVY LOAD....Entire 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

Ventilator Depth	42" (1067)	48" (1219)	54" (1372)	60" (1524)
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Wt./linear ft.	lbs.	50	55	65	70
Wt./linear m.	kg.	74	82	97	140

Item No: _____ Height: _____

Est. Wt.: _____ Exhaust - CFM: _____

Length: _____ Duct Size: _____

Width: _____ S. P.: _____

AIR-SIDE TECHNICAL DATA

LENGTH	LIGHT LOAD 250 CFM/LIN. FT.		MEDIUM LOAD 300 CFM/LIN. FT.		HEAVY LOAD 350 CFM/LIN. FT.		EXTRA HEAVY LOAD 400 CFM/LIN. FT.	
	CFM	DUCT COLLAR 10" X	CFM	DUCT COLLAR 12" X	CFM	DUCT COLLAR 16" X	CFM	DUCT COLLAR 16" X
3'-0"	750	6"	900	6"	1050	6"	1200	6"
3'-6"	875	7"	1050	7"	1225	6"	1400	7"
4'-0"	1000	8"	1200	8"	1400	7"	1600	8"
4'-6"	1125	9"	1350	9"	1575	8"	1800	9"
5'-0"	1250	10"	1500	10"	1750	9"	2000	10"
5'-6"	1375	11"	1650	11"	1925	10"	2200	11"
6'-0"	1500	12"	1800	12"	2100	11"	2400	12"
6'-6"	1625	13"	1950	13"	2275	11"	2600	13"
7'-0"	1750	14"	2100	14"	2450	12"	2800	14"
7'-6"	1875	15"	2250	15"	2625	13"	3000	15"
8'-0"	2000	16"	2400	16"	2800	14"	3200	16"
8'-6"	2125	17"	2550	17"	2975	15"	3400	17"
9'-0"	2250	18"	2700	18"	3150	16"	3600	18"
9'-6"	2375	19"	2850	19"	3325	17"	3800	19"
10'-0"*	2500	20"	3000	20"	3500	17"	4000	20"
10'-6"	2625	21"	3150	21"	3675	18"	4200	21"
11'-0"	2750	22"	3300	22"	3850	19"	4400	22"
11'-6"	2875	23"	3450	23"	4025	20"	4600	23"
12'-0"	3000	24"	3600	24"	4200	21"	4800	24"
12'-6"	3125	25"	3750	25"	4375	22"	5000	25"
13'-0"	3250	26"	3900	26"	4550	23"	5200	26"
13'-6"	3375	27"	4050	27"	4725	24"	5400	27"
14'-0"	3500	28"	4200	28"	4900	25"	5600	28"
14'-6"	3625	29"	4350	29"	5075	25"	5800	29"
15'-0"	3750	30"	4500	30"	5250	26"	6000	30"
15'-6"	3875	31"	4650	32"	5425	27"	6200	31"
16'-0"	4000	32"	4800	32"	5600	28"	6400	32"

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