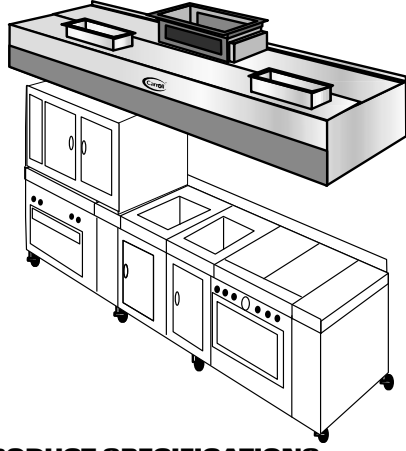




ITEM NO. _____

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PRODUCT SPECIFICATIONS

Furnish Carroll Ventilator Model DX-C-S-____ (ventilator with fire damper) or NDX-C-S-____ (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 high velocity, centrifugal grease extractor with an air inlet that is parallel to the top surface of cooking equipment being ventilated. Grease extraction efficiency shall be 90% when properly installed and operated per Carroll recommendations. Ventilator shall contain one or more removable, stainless steel extractor inserts with full-length, self-draining baffles. Inserts shall remove easily for regular, periodic cleaning. An integral grease collection gutter at the bottom of the extractor chamber shall slope to a removable stainless steel collection container located at one end of the ventilator.

Ventilator shall include means for hanging or otherwise supporting. The fire damper shall be 280°F fuse link or thermostatically activated, with damper closure set to occur at 280°F. To reduce exhaust volume over specific cooking equipment, you must request Reduced Throat air baffles by adding the suffix "RT" to the model number.

MAKE-UP AIR OPTIONS: Ventilator shall include an air supply plenum with duct collar(s) and incorporate one of the following designs:

- Registers along the front panel for face discharge (Add suffix "SR" to the model number.)
- Perforated stainless steel front panels for face discharge (Add suffix "SP" to the model number.)
- Vertical full-length adjustable register for perimeter downward discharge (Add suffix "SV" to the model number.)
- Adjustable registers for discharging directly into cavity of the ventilator (Add suffix "SI" to the model number.)

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 connection point at the factory. Ventilators built in multiple sections shall be furnished with junction boxes for field connections by electrical contractor.

APPROVALS: Ventilator shall be U.L. Listed, listed by NSF, and in accordance with all recommendations of NFPA 96. The ventilator must meet all applicable codes.

Majestic Series

Dry Extractor Insert Ventilator

- Model DX-C-S
- Model NDX-C-S

APPLICATION

Wall mounted canopy style ventilator with integral make-up air discharge for use over all types of cooking equipment. See "Air Supply Options" (below) and engineering views (reverse side) for available designs.

DESCRIPTION

The Majestic Series is a non water-wash, wall-mounted, dry extractor ventilator which is U.L. Listed under the category "Exhaust Hood with Exhaust Damper," for the DX-C-S models or "Exhaust Hood without Exhaust Damper," for the NDX-C-S models. Units are offered in varying depths. All models feature unique, removable, stainless steel "extractor inserts" which incorporate a series of horizontal baffles. Extractor inserts are available in two sizes: 15-1/2" (8-1/2 lbs.) and 19-1/2" (10-1/2 lbs.). Inserts are held in place without the use of operable fasteners. On the DX-C-S model, a spring loaded, fuse-link type fire damper is located at the duct collar. A thermostatically-activated damper is optionally available.

OPERATION

When properly operated and maintained, 90% grease extraction may be accomplished. As air is drawn around the stainless steel baffles of the removable extractor inserts, grease, dust and lint particles are thrown out of the airstream by centrifugal force and collected. The liquified grease is then drained off into a container for removal. Any "DX" series model can be totally integrated with Carroll water-wash series ventilators.

AIR SUPPLY OPTIONS

"SR" & "SP" Style - Register or Perforated Front Panel Discharge

Facing panel openings can typically supply 80% or more of exhaust air volume. Recommended supply air temperature range is 60° to 65°F, but, dependent upon volume, distribution and internal heat load, may be as low as 50°F.

"SV" Style - Vertical Perimeter Discharge

Up to 80% of the exhaust air volume may be supplied through this system. To avoid discomfort to personnel, air must be tempered to 65°F or higher.

"SI" Style - Internal Discharge

Volume of make-up air supplied through this design varies with the type of cooking equipment used. Air may be untempered in most areas, dependent upon climate and cooking equipment. Consult factory for specific air supply volumes and where winter temperatures drop below 10°F.

COMBINATION SUPPLY AIR

More than one supply air option may be specified on a Carroll ventilator, the following are the possible combinations of supply air: SP/SI, SV/SI, SR/SI, SP/SV, SR/SV and SR/SP.

MAINTENANCE

At periodic intervals (such as the end of each cooking day) the stainless steel extractor inserts are to be removed and cleaned. They can be either washed in a dishwasher, hand washed or soaked and rinsed. An optional tool is available which makes removal of the extractors extremely easy.

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
- Reduced Throat (low air volume ventilators)
- Utility Distribution Systems
- Air Purification Units

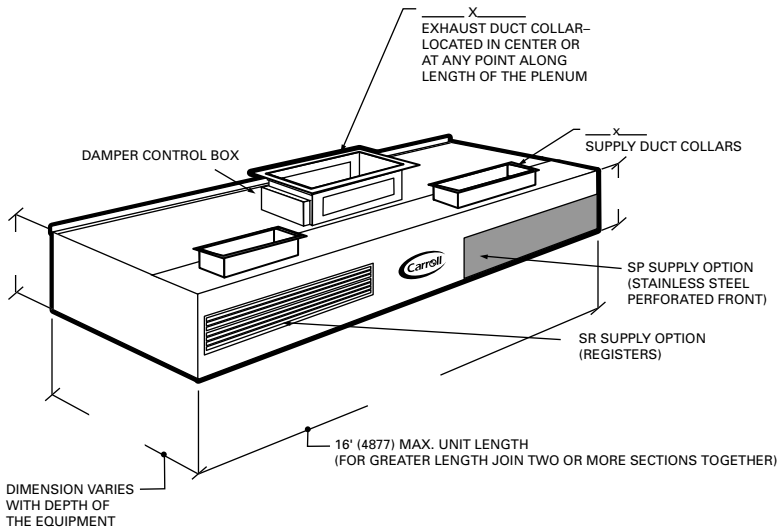


Model DX-C-S _____ (With Fire Damper)

Model NDX-C-S _____ (Without Fire Damper)



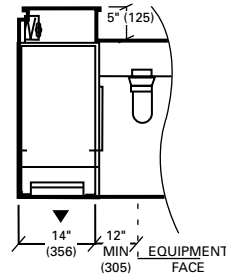
To complete the model number, insert the supply air option and desired depth of the unit in inches
 Example: "DX-C-SP-48" (See typical "Section View" below.)



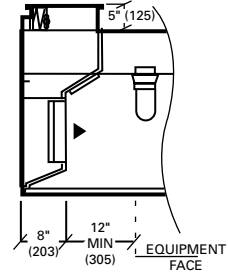
Perspective View
 N.T.S. (FULL BOX-SHAPE SHOWN)

Supply Air Options

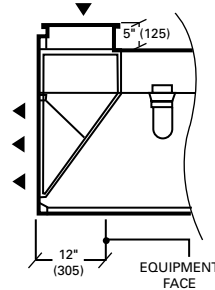
SV
 Supply air vertical



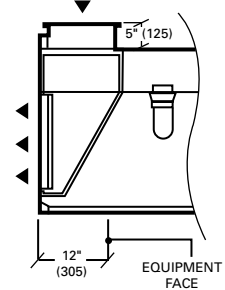
SI
 Supply air internal



SP
 Supply air perforated



SR
 Supply air registers



Engineering Data

Supply Air Option

For supply air option add one of the following suffixes to the model number:

- SP SR SV SI

MECHANICAL REQUIREMENTS

The type of cooking equipment and the type and volume of cooking determines the total exhaust volume. Refer to the Carroll Master Engineering Table to determine exhaust volume, duct sizes and static pressure.

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.

VENTILATOR LENGTHS

Maximum unit length is 16'-0" (4877 mm). For greater lengths, two or more sections must be joined. Check to ensure that there is adequate access into building and kitchen area.

HANGING WEIGHT

Ventilator Depth	42" (1067)	48" (1219)	54" (1372)	60" (1524)
Wt./linear ft. lbs.	60	65	75	80
Wt./linear m. kg.	89	97	112	119

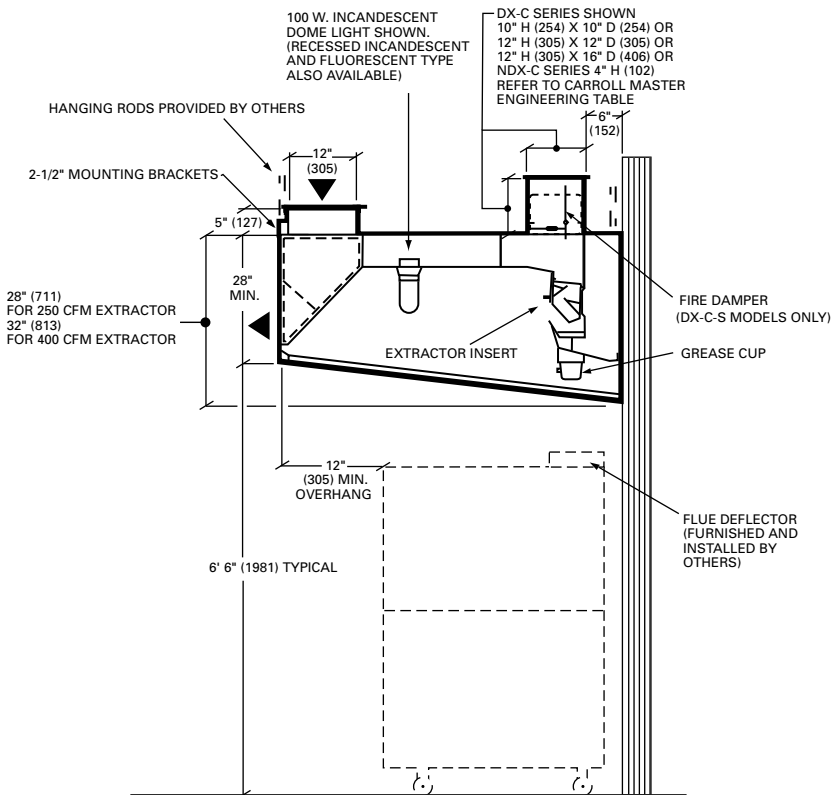
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Length: _____ Width: _____

Height: _____ Est. Wt.: _____

Exhaust: CFM _____ S.P. _____ Collar _____

Supply: CFM _____ S.P. _____ Collar _____



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

NOTE: Dimensions in parenthesis () are millimeters.