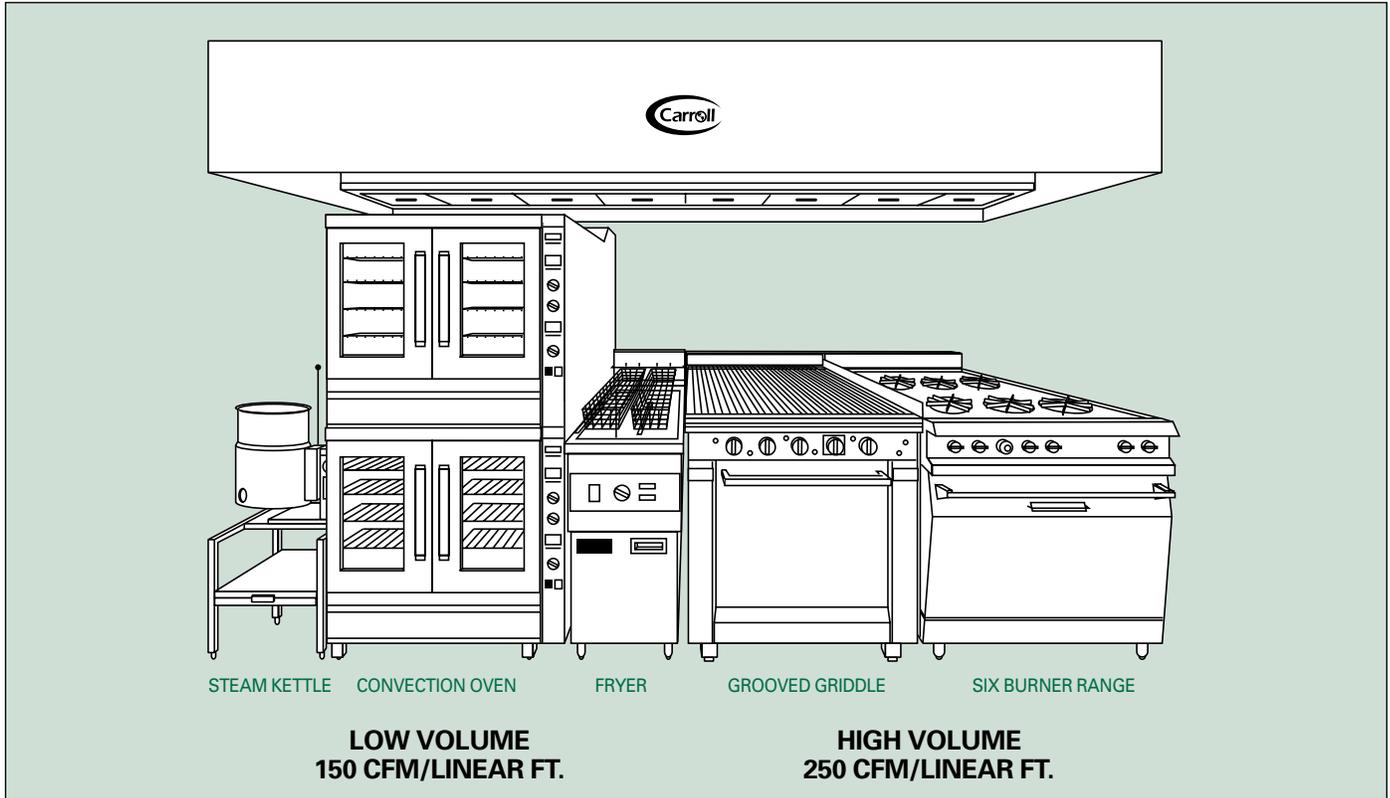




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"RT™" Reduced Throat/Reduced Air Volume Ventilators

■ **Model RT**



SAVE \$\$\$\$\$ ON YOUR KITCHEN VENTILATOR SYSTEM AND OPERATING COSTS WITH CARROLL'S "RT™" VENTILATOR

Carroll's "RT™" Reduced Throat ventilator is the right solution to equipment line-ups with both low and high volume exhaust air requirements. The "RT™" ventilator is an engineered method of effectively reducing the total exhaust requirements over differing types of cooking equipment under the same ventilator. The "RT™" ventilator can be designed to exhaust as little as 150 CFM per linear foot of ventilator when appropriate for the cooking equipment below. The "RT™" ventilator option is available in Carroll's DX, W1, and W2 Series of ventilators.

Commercial kitchen ventilators must capture and exhaust the smoke and grease laden air from the kitchen cooking operation. Different appliances have different exhaust rate requirements as determined by the thermal air currents their heated surfaces produce. For example, it takes considerably more air to exhaust a char-broiler than it does to exhaust a convection oven. The hot convected heat coming off the

cooking surface is carried up into the exhaust ventilator by the thermal air currents and by the air being pulled across the cooking equipment. The actual work of capturing the smoke and grease laden air particles is done by the air passing over the cooking equipment and up into the ventilator. To function properly, the exhaust ventilator must remove the total thermal air currents being generated plus a safety air factor. Thus the total amount of air actually pulled from the kitchen space is the same, regardless of the type of ventilator used. The use of a short circuit supply air scheme becomes valueless with the availability of Carroll's "RT™" ventilator.

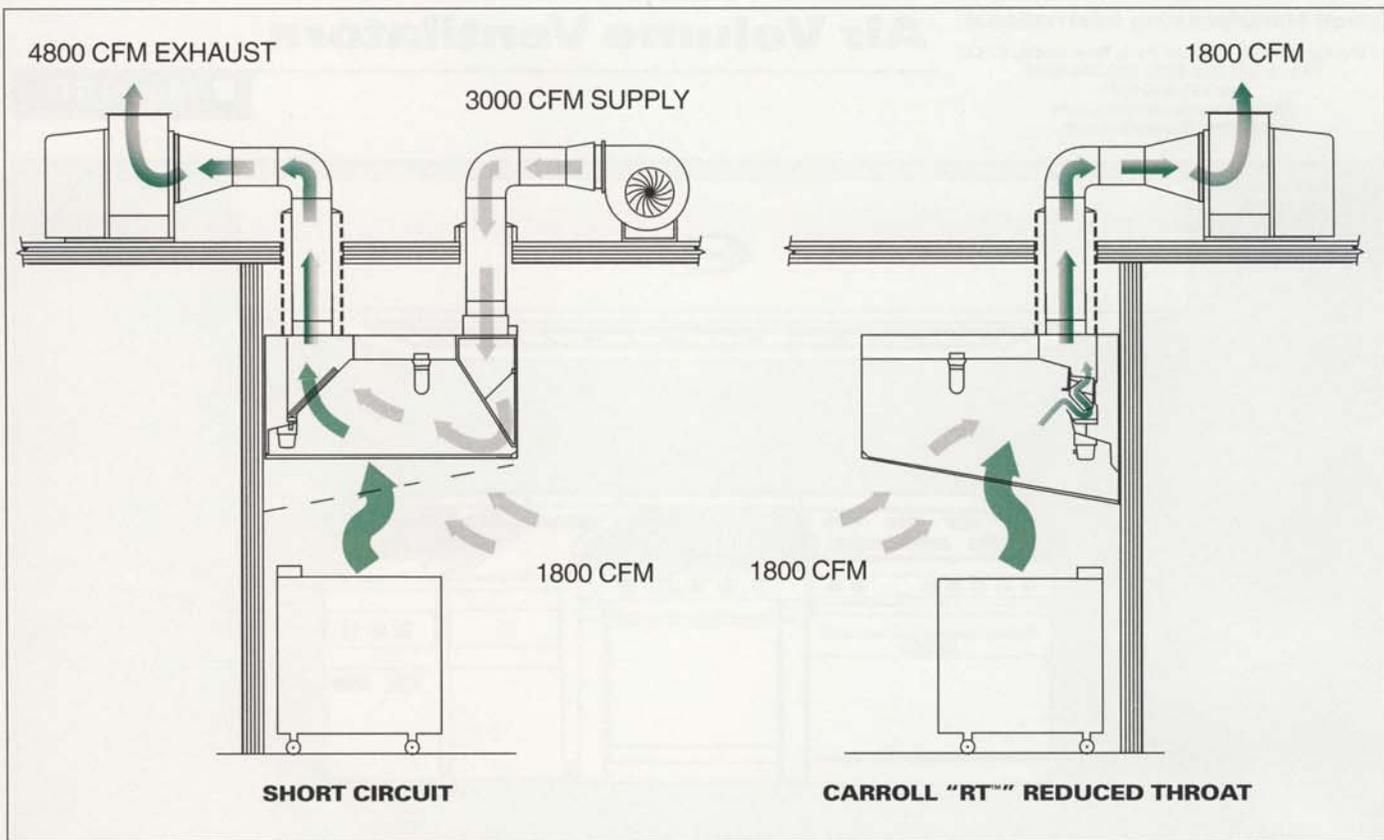
With Carroll's "RT™" ventilator the operator saves money by making installation simpler; using smaller exhaust fans and ductwork; completely eliminating short cycle supply ventilator plenums, fans, and ductwork; and reducing long term operating costs through lower electrical and/or gas usage. (See our savings comparison on the reverse side.)



You can trust Carroll for your best value in kitchen ventilation systems.



Carroll "RT™" Ventilator vs. Short Circuit Ventilator Comparison



The Carroll "RT™" ventilator introduces an added dimension in flexible exhausting rates. As the above illustration shows, and the tabulations below quantify, **the short circuit hood is a thing of the past; short circuiting substantially increases initial capital investment and on-going operating costs. Why waste money on a short circuit hood?**

DESCRIPTION	SHORT CIRCUIT HOOD	CARROLL "RT™" REDUCED THROAT HOOD	\$\$\$\$\$ SAVINGS
Ambient Supply Volume CFM	3000	NOT NEEDED	100%
Supply Fan Motor H.P.	3/4	NOT NEEDED	100%
Supply Fan Size	18-1/4"	NOT NEEDED	100%
Supply Duct Area Square Inches	350	NOT NEEDED	100%
Relative Duct Size	1	0.38	62%
Exhaust Volume CFM	4800	1800	62%
Exhaust Fan Motor H.P.	2	3/4	62%
Power Consumption Per Year KWH	11940	5640	53%
Exhaust Fan Size	24"	12-1/4"	49%
Net Air Drawn from Kitchen CFM	1800	1800	EQUAL

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