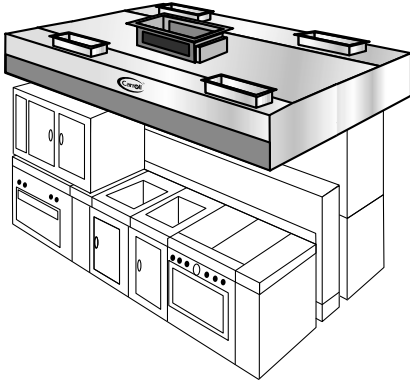




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PRODUCT SPECIFICATIONS

Furnish Carroll Ventilator Model DX-C-MS-S-_____ (ventilator with fire damper) or Model NDX-C-MS-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 two air inlet slots, one on each side of a single extractor. One slot shall have an adjustable baffle for regulation of the ratio of exhaust volume between the slots. 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 insert housing 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.

ITEM NO. _____

Majestic Series

Dry Extractor Insert Ventilator

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

APPLICATION

Ceiling mounted canopy style ventilator with integral make-up air discharge for typical island style cooking arrangements using light, medium, or heavy-duty equipment on one side and light-duty equipment on the other. The distance between the equipment is not to exceed 30". Consult factory for exceptions and refer to the Carroll Master Engineering Table for determination of light, medium and heavy-duty equipment. See "Air Supply Options" (below) and engineering views (reverse side) for available designs.

DESCRIPTION

The Majestic Series model is a non water-wash, ceiling-mounted, dry extractor ventilator which is U.L. Listed under the category "Exhaust Hood with Exhaust Damper," for the DX-C-MS-S models or "Exhaust Hood without Exhaust Damper," for the NDX-C-MS-S models. 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-MS-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.

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 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.

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

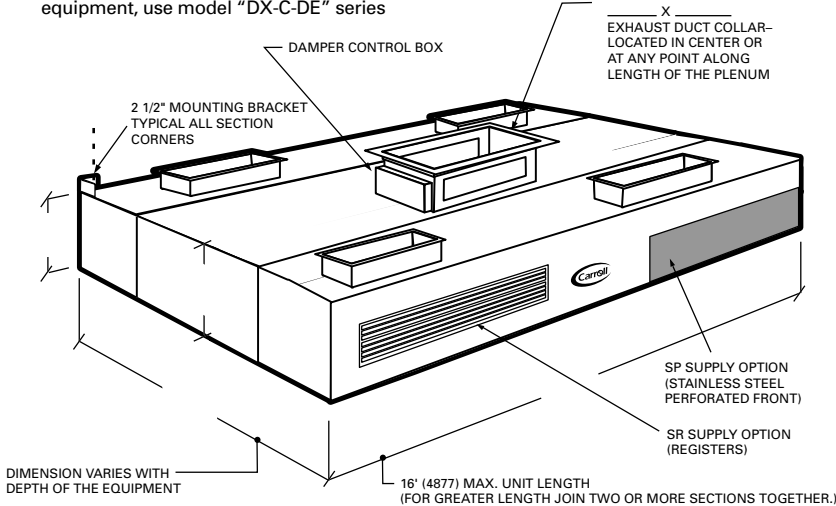


Model DX-C-MS-S _____ (With Fire Damper)

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

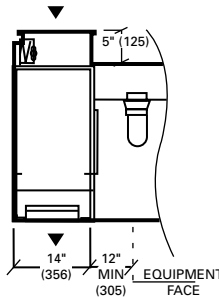


To complete the model number, insert the supply air option and desired depth of the unit in inches.
 Example: "DX-C-MS-SP-108" (See "Supply Air Option" and typical "Section View" below.)
 Note: For island applications where both cooking lines are heavy duty equipment, use model "DX-C-DE" series

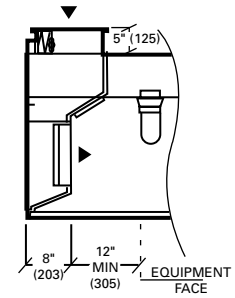


Supply Air Options

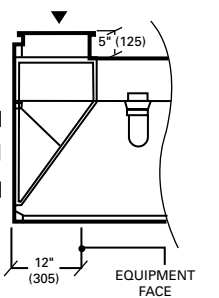
SV Supply air vertical



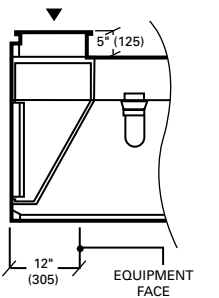
SI Supply air internal



SP Supply air perforated



SR Supply air registers



Engineering Data

SUPPLY AIR OPTIONS

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 Manufacturing Engineering Table to determine exhaust volume, duct sizes and static pressure. The "DX-C-MS-S" ventilator operates at a total of 400 CFM/Lin. ft. (619 L/s/Lin. m.), 250 CFM/Lin. ft. (387L/s/Lin. m.) on the heavy side and 150 CFM/Lin. ft. (233 L/s/Lin. m.) on the light side. Note: If the ventilator is to operate at a total of 300CFM/Lin.ft. (466 L/s/Lin.m.), 150 CFM/Lin.ft. (233 L/s/Lin.m.) on each side, a 400 MS ventilator with "RT" restricted throat must be used. If installation requires more exhaust, as determined per the Master Engineering Table, select back-to-back ventilators, Model "DX-C-DE" series (consult Carroll for details).

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	8'-6" (2591)	9'-0" (2743)	9'-6" (2896)	10'-0" (3048)
Wt./linear ft. lbs.	110	120	130	140
Wt./linear m. kg.	164	179	193	208

ITEM No: _____

Length: _____ Width: _____

Height: _____ Est. Wt.: _____

Exhaust: CFM _____ S.P. _____ Collar _____

Supply: CFM _____ S.P. _____ Collar _____

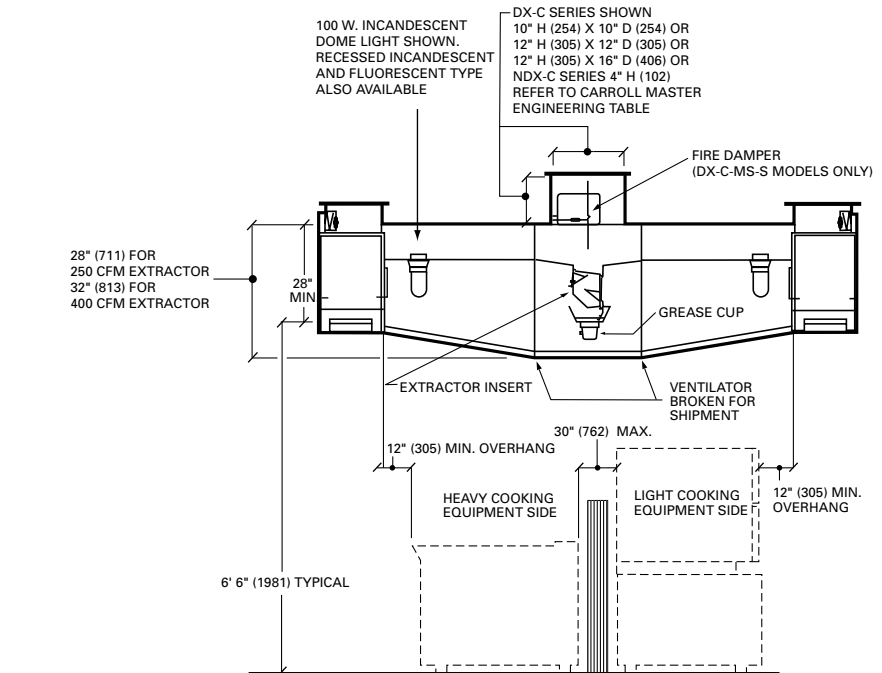
Supply: CFM _____ S.P. _____ Collar _____

(heavy side)

(light side)

Perspective View

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



Section View

N.T.S. (TAPERED SHAPE SHOWN)

NOTE: Dimensions in parenthesis () are millimeters.