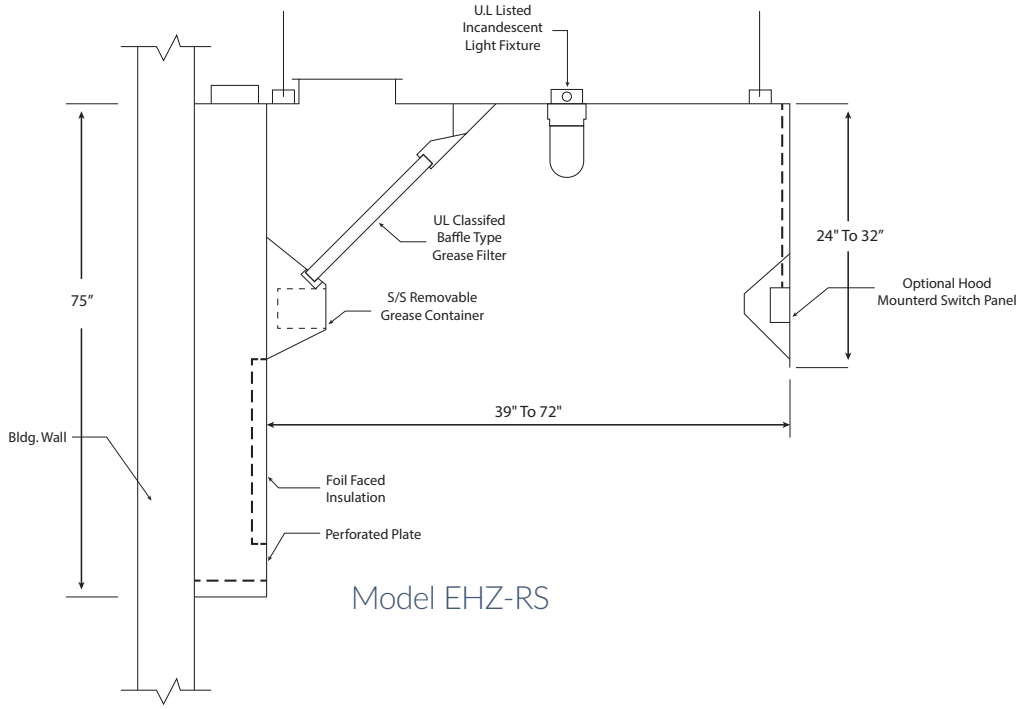
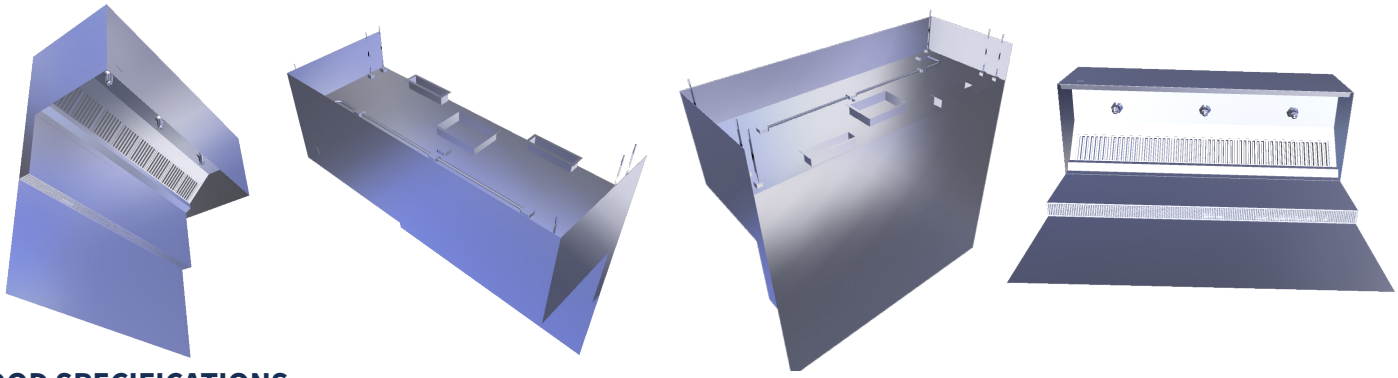
Type I Exhaust Canopy with Rear Supply Plenum
MODEL: EHZ-RS

Specifications and Options



Model EHZ-RS

RENDERINGS:



HOOD SPECIFICATIONS:

- **Material:** Exposed hood areas constructed of 18 gauge type 304 stainless steel with # 3 polish. Unexposed areas constructed of 18 gauge aluminized steel.
- **Construction:** Exterior shell of hood is continuously welded liquid tight per NFPA-96. All exposed joints and seams are polished to the original finish. Hood front is double shell construction for added hood front rigidity at all hood lengths.
- **Rear Supply Air Plenum:** Model RS (Rear Supply) supply air plenum provided loose for supply makeup of up to 90% of Exhaust.
- **Lights:** U.L. Listed Incandescent type light fixtures located on 3' to 4' centers. Lights include shatterproof globes. Lights are pre-wired to junction box at top of hood.
- **Filters:** U.L. Classified heavy duty aluminum baffle type grease filters located in hood filter frame assembly. Filters are removable for cleaning.
- **Grease Container:** Concealed stainless steel removable grease container located in hood interior isolated from airstream.
- **Hanger Brackets:** Heavy steel 6" uni-strut hanger brackets at hood top with adjustable spring loaded rod coupling for 1/2" threaded hanger rod.
- **Exhaust Duct Collar:** 3" High Exhaust duct collar is factory installed in top of hood. Duct collar contains perimeter welding flange for field welding of exhaust duct.
- **Approvals:** Hood is ETL Listed to conform to U.L. 710 standards. Hood is NSF Listed and built in strict accordance with the latest edition of National Fire Protection Association, NFPA-96.

HOOD OPTIONS:

- **Material:** Entire hood constructed of 18 gauge or 16 gauge stainless steel or aluminized steel.
- **Lights:** U.L. Listed Recessed fluorescent type light fixtures, double tube style in 3' or 4' lengths.
- **Filters:** U.L. Classified heavy duty stainless steel baffle type grease filters.
- **Grease Extractors:** All stainless steel construction high velocity grease extractor for up to 95% grease containment.
- **Switch Panel:** Hood mounted or provide loose for wall mounting. Panel may contain various light and fan switch combinations as required for system operation.
- **3" Standoff:** Insulated or Non-insulated, factory installed at hood ends or top as required for clearance to combustible or limited combustible surfaces.
- **Ceiling Closure Panels:** Closure panels to close off space between top of hood and ceiling as required can be factory installed to hood top or provided loose for field installation.
- **Side Skirts:** Left or Right end skirt to close off end of hood as required.
- **Wall Panels:** S/S construction wall panels provided loose for field installation behind hood.
- **Fire Control Cabinet:** Fabricated onto left or right end of hood to contain fire system controls and electrical controls as required.
- **Fire System Piping:** Piping of hood for wet chemical fire suppression system. Exposed piping includes s/s or chrome sleeves.

CFM INFORMATION DATA

CFM Information Data - Wall Mounted Application - Model EHZ-RS

Cooking Equipment	Average Cooking Surface Temp. Degrees F.	Exhaust CFM Per Foot of Hood Length	Supply CFM - Hood (Suggested Percentage of Exhaust)	Supply CFM Introduced Into Kitchen Area
Light Cooking Load - Ovens, Kettles, Ranges, Steam Equipment, Rotisseries	250 to 400 Degrees F	152	85%	15%
Medium Cooking Load - Griddles, Fryers, Braising Pans, Skillets, Salamanders, Upright Broilers	400 Degrees F	200	80%	20%
Heavy Cooking Load - Electric or Gas Char- Broilers, Wok Ranges	600 Degrees F	275	75%	25%

Note: See Table 'B' for other CFM data and hood duct collar size information.

CFM Information Data - Back to Back Island Mounted Application - Model EHZ-RS-I

Cooking Equipment	Average Cooking Surface Temp. Degrees F.	Exhaust CFM Per Foot of Hood Length	Supply CFM - Hood (Suggested Percentage of Exhaust)	Supply CFM Introduced Into Kitchen Area
Light Cooking Load - Ovens, Kettles, Ranges, Steam Equipment, Rotisseries	250 to 400 Degrees F	304 (152 Per Side)	85%	15%
Medium Cooking Load - Griddles, Fryers, Braising Pans, Skillets, Salamanders, Upright Broilers	400 Degrees F	400 (200 Per Side)	80%	20%
Heavy Cooking Load - Electric or Gas Char- Broilers, Wok Ranges	600 Degrees F	550 (275 Per Side)	75%	25%

Hood Internal Static Pressure Losses

Light Cooking Load : Exhaust = .55" (w/ Baffle Type Filters) ; .75" (w/ GRX High Velocity Extractors)
Supply = .22"

Medium Cooking Load : Exhaust = .60" (w/ Baffle Type Filters) ; .85" (w/ GRX High Velocity Extractors)
Supply = .28"

Heavy Cooking Load : Exhaust = .72" (w/ Baffle Type Filters) ; .97" (w/ GRX High Velocity Extractors)
Supply = .35"