

Zvent-solutions Stadium Hood System

Item # _____

Exhaust Stadium Hood system

Manufacturer: Z-Vent Solutions

Food Service Equipment Contractor (FSEC) to provide and install Exhaust Hood System as one (1) complete turn-key system which shall include the following:

EXHAUST HOOD: One (1) Model Stadium Hood series is a Type I, wall canopy hood. The hood is UL710, ULC-S646 and ULC-S647 approved and complies with NFPA96 regulations for use over 450°F/600°F/700°F cooking surface temperatures. It is constructed entirely of 18 MSG 430 OR 304 stainless steel with a #4 finish for exposed surfaces, making it durable and easy to clean. The hood features Geo-Vary degreasers made of stainless steel that are removable for cleaning as the hood first filtration stage. The hood filtration system must have a capture efficiency of 90% of particles between 8 and 10 µm in size, and a performance test must be carried out by an independent laboratory.

OR

The hood features a primary baffle filter made of stainless steel as the hood first filtration stage., which helps to capture grease and other contaminants in the air. The hood features an advanced grease filtration section mounted on the welded stainless-steel hood, which uses three filtration stages to clean the air.

- Pre-filters are 4 inches (101mm) thick and class II ULC, with a MERV8 rating (30% ASHRAE 52-76).
- Bag filters are 21 inches (533mm) thick and class II ULC, with a MERV15 rating (90% ASHRAE 52-76).
- Box filters are 12 inches (305mm) thick and class II ULC, with a MERV16 rating (95-99% ASHRAE 52-76).

To ensure the hood is operating at optimal levels, the hood has pressure sensors for monitoring filter clogging and a high-temperature limit pyro stat device. Additionally, the hood duct collar is fitted with a fire damper for added safety. The hood lighting is 3500k warm white LED type, producing 1250 lumens, and is UL approved for use in kitchen hoods and CSA certified. The lighting is recessed with a stainless-steel frame inside the hood and connected to a junction box installed on top of the hood. For added efficiency, a set of D-Tech activity detection sensors for demand control ventilation is integrated into the hood. To ensure proper installation, the hood should be installed on the ceiling 78 inches (1981 mm) from the floor, 3 inches (76 mm) from semi-combustible materials, and 18 inches (457 mm) from combustible materials. The hood should overhang the cooking equipment 12 inches (304 mm) in front and 6 inches (152 mm) on each side. If necessary, the space between the top of the hood and the suspended ceiling should be closed with stainless steel panels of the same finish as the hood (provided by the contractor).