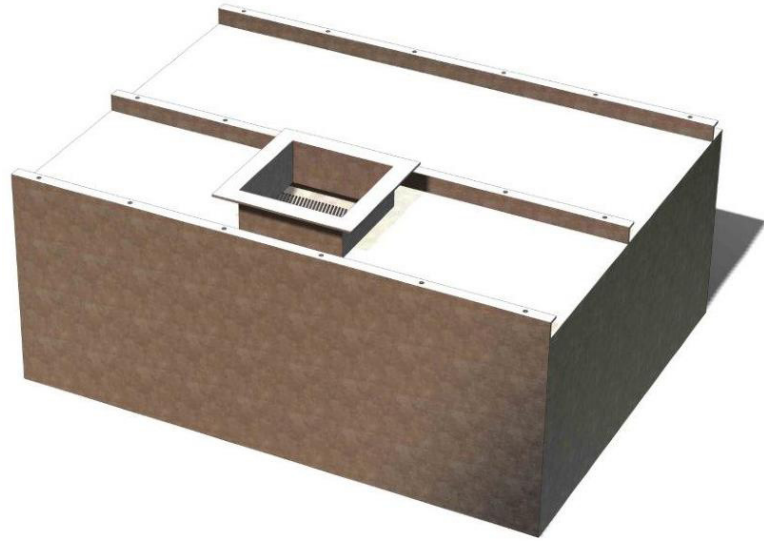




Forno Bravo ROMA

ITEM NO. _____



GENERAL SPECIFICATIONS AND DESCRIPTION

Furnish Gaylord Ventilator Model "EL-ND-CL-S-MP-SPA" as shown on plans and in accordance with the following specifications:

GENERAL: Each ventilator shall be designed specifically for the cooking equipment being covered.

The ventilator shall include a stationary grease collecting gutter at the bottom of the grease filter, sloped to a drain at one end to a built-in stainless steel grease drawer. The sloped gutter shall be concealed by an apron which extends the full length of the hood. Each ventilator shall contain one or more Spark Arrestor baffle filters. The filters and grease drawer shall be easily removable.

HOOD CONTROLS: If specified, the ventilator will be demand control ventilation ready allowing your hood to comply with IMC 507.2.1.1 while being upgradable to Gaylord's patent pending Smart Read and React DCKV technology. Ventilator incorporates canopy mounted RTD's positioned strategically across the length of the hood to produce a variable 4-20 mA fan speed signal and contact closure to react to cooking activity.

CAPTURE AND CONTAINMENT: Airflow rates shall be factory designed in accordance with UL 710 for the applicable equipment duty and an acceptable safety factor.

CONSTRUCTION: The ventilator shall be of 430 stainless steel construction with a standard square front, not less than 18 gauge, with a number 4 finish on all exposed surfaces. The ventilator shall include a "Super Capture"™ lip on the front panel for efficient capture and containment. Continuous front and rear mounting brackets shall be provided to facilitate flexible mounting to the wall and hanging from the overhead building structure.

LIGHT FIXTURES: The ventilator can be equipped with 100 Watt rated surface mounted globe light. Light fixtures shall be factory pre-wired to a single connection point.

ACCEPTANCE & APPROVALS: Each ventilator shall include a built-in 3" air space conforming to NFPA-96 and IMC when mounting against a limited combustible wall. Each ventilator shall be Listed to UL Standard 710, ULC S646 and NSF/ANSI 2, comply with all requirements of NFPA-96, IMC, UMC, BOCA, and SBCCI standards with XGS High Efficiency Extractors tested to ASTM 2519-2005. If specified, the ventilator will include an integral listed Demand Control Autostart fan equipment interlock complying with IMC 507.2.1.1 (optional outside North America).

APPLICATION

Used for single island arrangements when covering light to medium duty cooking equipment. Note: 400 CFM/Lineal Foot maximum exhaust volume.

DESIGN FEATURES

- Spark Arrestor Baffle Filters
- Pre-Piped Ansul Fire System
- Low Air Volumes For Light Duty
- Low Profile Design

OPTIONAL EQUIPMENT

- Demand Control Autostart
- 300 Series Stainless Steel
- 100 Watt Rated Globe Light
- Decorative Facings and Trim
- C-150 Gaylord Stop/Start Switch
- Center Vent Collar to connect to Napoli Oven flue to hood

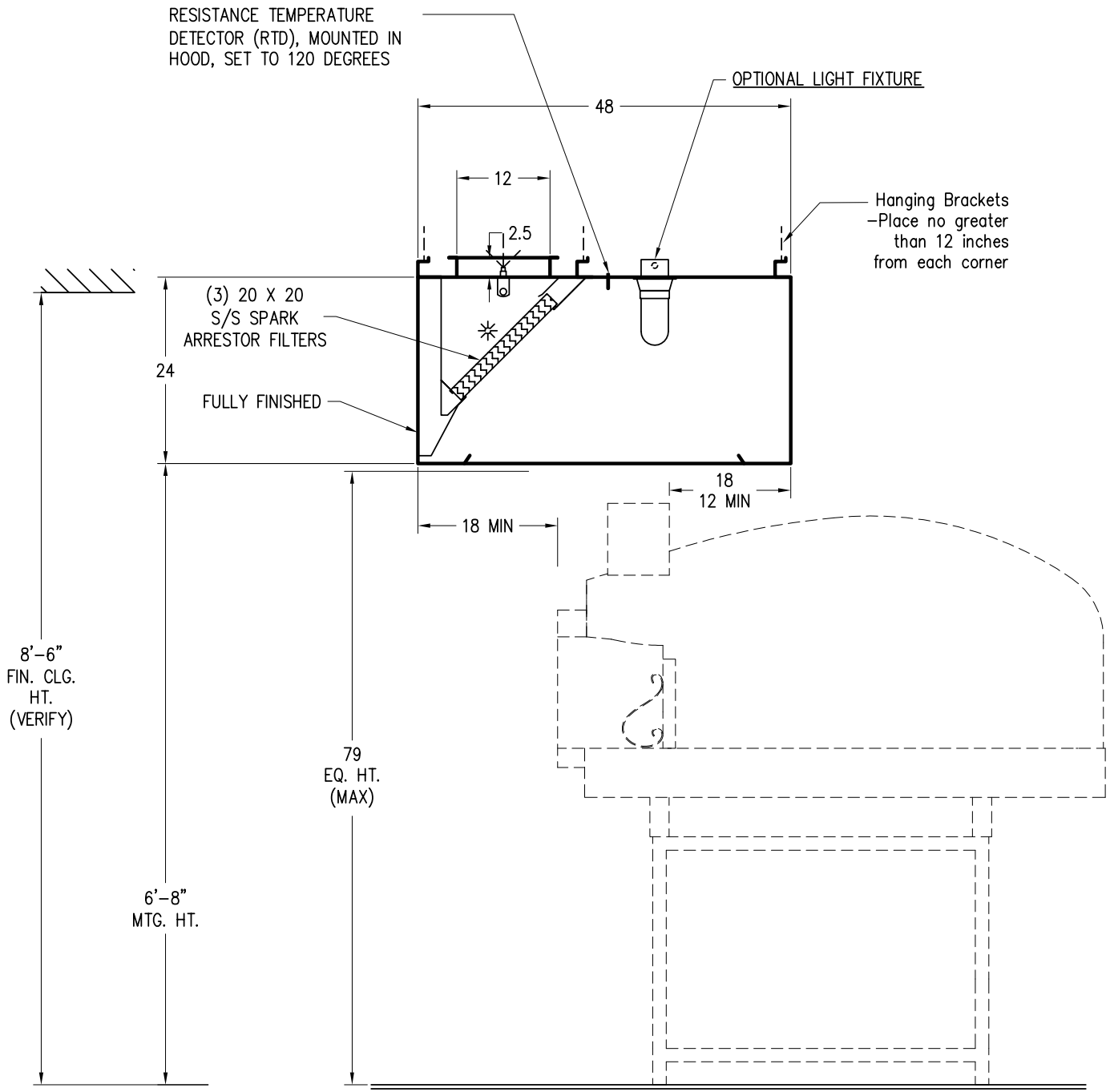


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ENGINEERING DATA

Mechanical Requirements

The amount of exhaust volume required is dependent upon the type of cooking equipment and the type and volume of cooking. Contact factory for exhaust volumes, duct sizes, and static pressures.

Electrical

A Gaylord stop/start switch, Model C-150, may be provided as an option for each exhaust fan. Lights to be on separate circuit, 120 volt standard, 220/240 volt optional.

Ventilator Lengths

Ventilator unit length is 62"L x 48"W x 24"T. For greater lengths, join two or more sections together. Check to ensure that there is adequate access into building and kitchen area.

Hanging Weight

| | |
|-----------------------------|----------|
| Ventilator Width | 62" |
| Ventilator Wt. / Lineal Ft. | Lbs. 450 |

The manufacturer reserves the right to modify the materials and specifications resulting from a continuing program of product improvement or the availability of new materials