GAYLORD Capture Performance Guarantee

GAYLORD warrants the Capture Performance of the ventilator, only if the Exhaust Air Volumes are correct, per the Exhaust Air Volume Guidelines, and the Make-up Air Volumes are correct and the make-up air is delivered correctly, per the Make-up Air Delivery Guidelines as stated below:

**Exhaust Air Volume Guidelines:**

1. The amount of air exhausted by the GAYLORD Ventilator shall be between 100% and 110% of the values shown on the Plan View for the Exhaust Ducts for each ventilator.

**Make-up Air Delivery Guidelines:**

1. GAYLORD "PBW" Plenum boxes shall be included for each ventilator
2. The amount of make-up air delivered through the GAYLORD "PBW" plenum boxes shall be between 90% and 100% of the values shown on the Plan View for the Supply Ducts for each ventilator.
3. The make-up air delivered using GAYLORD "PBW" plenum boxes shall not exceed 60% of the exhaust volume of the ventilator.
4. Ceiling diffusers shall be at least 12" from all sides of the ventilator and the velocity at the diffuser shall not exceed 150 Feet per Minute (FPM).
5. The maximum velocity of the make-up air from Transfer Air, Diffusers, etc. shall not exceed 75 FPM at the ventilator.
6. Cross drafts from pass through windows, hallways, or other openings shall not exceed 60 FPM.
7. All forms of make-up air introduction (PBW, Transfer Air, Diffusers, etc.) must be evenly distributed around each ventilator to prevent unequal pressure creation.
8. Kitchen pressurization shall not exceed +0.25W/G, relative to the dining or adjacent spaces, as stated in NFPA-96 and ASHRAE Standard 154.

Following these guidelines will result in proper capture and containment at the ventilator and enact the GAYLORD Capture Performance Guarantee. If hostile conditions cannot accommodate these guidelines, consult factory for alternative design.

**SPACE CONDITIONS IN HOT AND HUMID CLIMATES - STEAM COOKING EQUIPMENT**

1. Refer to the wiring diagram for required voltage.
2. Light fixtures in ventilators will provide less than 30 foot candles of light at the cooking surface as a standard.
3. Exposed light fixtures, if any, are to be listed for Commercial Cooking Equipment.
4. Foot candles of light at the cooking surface may void the Listings of the ventilator.
5. Limitations for lighting in ventilator are: ceiling heights below 12 foot, no natural light, and 360 degrees of lighting.
6. If possible, light fixtures shall be pre-wired to a single connection point. Ventilator wiring is disconnected for shipping to be reconnected by the ventilator installer.
7. Ventilators manufactured in multiple sections may have different lighting levels as is shown on the drawing to a single section point. Ventilator positioning is determined for lighting purposes.
8. Corridor lighting will affect the ventilator design.
9. Most building departments require AND installation of the exhaust heat exchanger and plumbing contractor.

**MAKE-UP AIR REQUIREMENTS**

1. Ceiling diffusers shall be at least 6’-0” from all sides of the ventilator and the ceiling shall not negatively affect the ventilator. See the Make-up Air Delivery Guidelines as stated below.
2. Supply Ducts for each ventilator shall be between 90% and 100% of the values shown on the Plan View for the Exhaust Ducts for each ventilator.
3. Ceiling diffusers shall be at least 6’-0” from all sides of the ventilator and the ceiling shall not negatively affect the ventilator. See the Make-up Air Delivery Guidelines as stated below.
4. The maximum velocity of the make-up air from Transfer Air, Diffusers, etc. shall not exceed 75 FPM at the ventilator.
5. Ceiling diffusers shall be 15’-0” from all sides of the ventilator and the velocity at the diffuser shall not exceed 300 Feet per Minute (FPM).
6. The amount of make-up air delivered through the GAYLORD "PBW" plenum boxes shall not exceed 60% of the exhaust volume of the ventilator.
7. Ceiling diffusers shall be at least 12" from all sides of the ventilator and the velocity at the diffuser shall not exceed 150 Feet per Minute (FPM).
8. Kitchen pressurization shall not exceed +0.25W/G, relative to the dining or adjacent spaces, as stated in NFPA-96 and ASHRAE Standard 154.

**MAKING AIR DELIVERY GUIDELINES**

1. Supply Ducts for each ventilator shall be between 90% and 100% of the values shown on the Plan View for the Exhaust Ducts for each ventilator. See the Make-up Air Delivery Guidelines as stated below.
2. Ceiling diffusers shall be at least 12" from all sides of the ventilator and the velocity at the diffuser shall not exceed 150 Feet per Minute (FPM).
3. The maximum velocity of the make-up air from Transfer Air, Diffusers, etc. shall not exceed 75 FPM at the ventilator. See the Make-up Air Delivery Guidelines as stated below.
4. Ceiling diffusers shall be 15’-0” from all sides of the ventilator and the velocity at the diffuser shall not exceed 300 Feet per Minute (FPM).
5. Kitchen pressurization shall not exceed +0.25W/G, relative to the dining or adjacent spaces, as stated in NFPA-96 and ASHRAE Standard 154.
6. For more information on acceptable methods of Make-up Air Delivery reference ASHRAE Standard 154.

**TYPICAL DESIGN**

**GAYLORD**

**INDUSTRIES**

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**INTERNATIONAL SHIPMENTS, PRELIMINARY ENGINEERING, TYPICAL DESIGN INFORMATION**

**GAYLORD**

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