



## FX-2 Series

### Exhaust-Only Hood

FloAire's flagship FX-2 hood is a wall canopy, Type I, exhaust-only unit that operates at low CFM. It is ETL Listed for use over 450°F, 600°F, and 700°F cooking surface temperatures.



Offering A Fully Integrated Package, Pre-Engineered For Optimum Performance

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#### ADVANTAGES

- **Exhaust Flow Rates:** Superior exhaust flow rates. A 4' Hood can operate at 150 CFM/ft or 600 total CFM.
- **ETL Listed:** ETL Listed for use over 450°F, 600°F and 700°F cooking surface temperatures, provides flexibility in designing kitchen ventilation systems. ETL Listed to Canadian safety standards, ETL Sanitation Listed and built in accordance with NFPA 96.
- **Capture and Containment:** Insulated, double-wall rigid front has aerodynamic design that reduces radiant heat into kitchen, prevents condensation and provides exceptional capture and containment of cooking vapors. This is accomplished with the signature FX-2 "triangle" on the front of the hood's capture area and the "C-shaped" design of the hood's capture area.
- **Stainless Steel Construction:** Polished stainless steel on the interior and exterior of the front enhance aesthetics. Fully welded and polished front corners.
- **Reduced Weight:** Rigid single wall end panels reduce weight.
- **Convenient Design:** Factory pre-wired lighting to illuminate the cooking surface is accessible from the bottom of the hood. Easily accessible hanging angles. Will accommodate 16 inch risers.
- **Channels:** Hood comes standard with structural channels on top and wrapper channels on the bottom.
- **Grease Extraction:** All hoods come standard with a Patent Pending fully welded grease sub-assembly, high efficiency stainless steel baffle filters, and a deep grease trough which allows for easy cleaning. Captrate Combo® and Captrate Solo® filters are optional.
- **Reduced Lead Times:** Produced on a high volume assembly line with a Patent Pending stud welded assembly process reduces lead times.
- **Clearance to Combustibles:** Standard built in 3" rear standoff to meet NFPA 96 requirements.
- **Controls:** Hoods can be equipped with modular utility cabinets and end standoffs. Optional UL Listed light and fan control switches flush mounted and pre-wired through electrical chaseway.
- **Optional Make-Up Air:** Up to 80% make-up air can be supplied through an optional front and side plenums (FX-2 Series with PSP Accessory).

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**PERFORMANCE**

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Max. Avg. Cooking Surface Temp. (°F)	Configuration	Min. Exhaust CFM/ft.
<b>450°F</b> - Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	Single Wall Hood	150
	2 Wall Hoods Back-to-Back	300
<b>600°F</b> - Gas Charbroilers, Electric Charbroilers, Woks	Single Wall Hood	200
	2 Wall Hoods Back-to-Back	400
<b>700°F</b> - Mesquite Grills, Charcoal Charbroilers, Gas Conveyor Charbroilers, Wood Burning Appliances	Single Wall Hood	250
	2 Wall Hoods Back-to-Back	500

**Recommended Duct Sizing:**

- Exhaust - Based on 1500 FPM

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**FEATURES**

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- Available in single wall type or two piece back-to-back configuration.
- Fabricated of Type 430 stainless steel, #3 or #4 polish, on all exposed surfaces. Optional type 304 stainless steel available.
- Double-wall, insulated front increases rigidity and reduces condensation.
- Fitted with UL Classified, high efficiency stainless steel baffle filters, removable for cleaning. Optional Captrate Combo®, Captrate Solo®, stainless steel baffle, aluminum baffle and high velocity cartridge filters (Model CND-2) are available.
- Grease drain system with removable pint cup for easy cleaning.
- Pre-punched hanging angles on each end of hood. Additional set provided for hoods longer than 12'.
- Optional integral clearance to combustibles reduction system to meet NFPA 96 requirements.
- Fitted with UL Listed, pre-wired, incandescent light fixtures and tempered glass globes to hold up to a standard 100 watt bulb. Recessed incandescent and recessed fluorescent lights optional.
- A built-in wiring chase provided for optimal positioning of electrical controls and outlets on the front face of the hood without penetrating capture area or requiring external chaseway.
- Standard Filter Stops eliminate gaps between filters.
- ETL Listed for 450°F, 600°F and 700°F cooking surfaces (File 3054804-001 without exhaust damper), ETL Sanitation Listed and built in accordance with NFPA Standard 96.

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**OPTIONS**

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**Utility Cabinet:** ETL Listed for integral side mount on the FloAire ventilation hood...fabricated of same material as hood...the cabinet can house factory pre-piped UL Listed fire suppression system\* and ETL Listed, pre-wired electrical controls...pre-wire package\* contains light switches, lighted fan control switches and internal factory wiring and components (starters, relays, etc.) to reduce field wiring requirements. ETL tests confirm temperatures do not exceed 120°F inside the cabinet during fire condition. (120°F is the maximum allowed storage temperature for the UL Listed fire suppression system and the ETL Listed Industrial control panel.) (\*Dimensional restrictions may apply)

**Front Perforated Supply Plenum:** Provides low velocity make-up air for the kitchen, discharged in front of the hood...welded...stainless steel...perforated diffuser plates for even air distribution...supply riser includes a volume damper for easy balancing. Side Perforated Supply Plenums can be added to optimize the air flow if necessary.

**Rear Make-Up Air Plenum:** Provides make-up air for the kitchen, discharged below cooking equipment...welded...stainless steel exposed surfaces...unexposed surfaces made of aluminized metal...shipped separately, requiring field connection...insulated to prevent condensation...perforated diffuser plates for even air distribution. Provides required clearance from limited combustibles per NFPA 96 Standards.

**Removable, ETL Listed, High Velocity Cartridge Filters:** Constructed of stainless steel...uses centrifugal force to remove grease and other particulates...National Institute of Standards and Technology methodology used by an independent agency to evaluate performance...tests indicate 95 percent extraction efficiency.

**Enclosure Panels:** Constructed of stainless steel...mounting channel factory-welded to hood for field installation of panels over 11" high...under 11", factory-welded and integrally installed into hood front ends...sized to extend from hood top to ceiling, enclosing pipe and hanging parts.

**End Panels:** Should be used to maximize hood performance and eliminate the effects of cross drafts in kitchen...units constructed of stainless steel and sized according to hood width and cooking equipment. Exposed edges hemmed for safety and rigidity.

**Roof Top Package:** Combination ETL Listed exhaust/supply air unit with factory prewired and mounted motors, trunkline and curb vented on exhaust side. Various models perform up to 14,000 CFM exhaust and up to 3 inches static pressure...weatherproofed...galvanized construction... washable mesh filters...exhaust/supply air fans share common roof penetration...internal wiring drops directly through curb, requiring no pitch pockets...exhaust outlets/air intakes spaced to conform to code regulations...automatic reset/thermal overload protection on all single phase motors and on three phase motors if pre-wire assembly is included in package...standard single-point power connections...UL 705, 762 Listed exhaust fans rated for high grease applications...optional backdraft dampers.

**Separate Exhaust and/or Make-Up Air Fans:** ETL Listed single exhaust fans and supply-air fans and curbs available...same features, construction methods and performance ratings as roof top package above.

**Heated Make-Up Air Unit:** ETL Listed direct fired gas heated make-up air unit manufactured... ETL Listed for natural gas and propane... design integrates the blower and burner into a single package... heavy duty, weather resistant, galvanized steel construction... units available in Roof Top Package or as a stand alone heated make-up air module... several sizes available to meet almost any performance rating specification.

**Fire Suppression System:** UL 300 pre-piped fire suppression system...Custom designed to your cooking equipment line-up.

**Construction:** 430 and 304 stainless steel construction...On exposed surfaces or 100%.

**Clearance to Combustibles:** Integral clearance to combustibles system that meets NFPA 96 requirements.

**Electrical Controls:** ETL listed controls... Face mounted switches.

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#### FULLY INTEGRATED PACKAGE

FloAire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application. FloAire also provides this hood as part of a **FULLY INTEGRATED PACKAGE** designed by FloAire and pre-engineered for **OPTIMUM PERFORMANCE**. The package consists of the hood, an integral ETL Listed utility cabinet, factory pre-wired ETL Listed electrical controls, and a factory pre-piped UL Listed fire suppression system. Other options include a ETL Listed exhaust fan, a ETL Listed non-tempered make-up air fan, and/or a ETL Listed direct-fired heated make-up air unit. Fire suppression systems include final hook-up and inspection.

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#### CERTIFICATIONS

The FX-2 Model has been certified by ITS. This certification mark indicates that the product has been tested to and has met the minimum requirements of a widely recognized (consensus) U.S. and Canadian products safety standard, that the manufacturing site has been audited, and that the applicant has agreed to a program of periodic factory follow-up inspections to verify continued performance.

Models FX-2 are ETL Listed under file number 3054804-001 and complies with UL710 Standards and ULC710 Standards.

