

FX-BD-2 Specification

The model FX-BD-2 is a low proximity hood rated for all types of cooking equipment. The hood shall have the size, shape and performance specified on drawings.

Construction shall be type 430 stainless steel with a #3 or #4 polish, where exposed. The manufacturer and ETL shall determine individual component construction. Construction shall be dependent on the structural application to minimize distortion and other defects. All seams, joints and penetrations of the hood enclosure to the lower outermost perimeter, which directs and captures grease-laden vapor and exhaust gases, shall have a liquid-tight continuous external weld in accordance with NFPA 96. Hood shall be wall type with a minimum of four connections for hanger rods. Corner hanging angles have a 5/8" x 1-1/2" slot pre-punched at the factory, allowing hanging rods to be used for quick and safe installation.

The hood shall be furnished with U.L. classified filters, supplied in size and quantity as required by ventilator.

The hood manufacturer shall supply complete computer generated submittal drawings including hood sections view(s) and hood plan view(s). These drawings must be available to the engineer, architect and owner for their use in construction, operation and maintenance.

Exhaust duct collar to be 4" high with 1" flange. Duct sizes, CFM and static pressure requirements shall be as shown on drawings. Static pressure requirements shall be precise and accurate; air velocity and volume information shall be accurate within 1-ft increments along the length of the ventilator.

U.L. incandescent light fixtures and globes shall be installed and pre-wired to a junction box where available on 30" to 36" models. The light fixtures shall be installed with a maximum of 4ϕ0" spacing on center and allow up to a 100 watt standard light bulb.

The hood shall have:

- A double wall insulated front to eliminate condensation and increase rigidity on 30"-36" wide sizes. The insulation shall have a flexural modulus of 475 EI, meet UL 181 requirements and be in accordance with NFPA 90A and 90B.
- An integral baffle to direct grease laden vapors toward the exhaust filter bank.
- Removable grease cup for easy cleaning.

The hood shall be ETL Listed as "Exhaust Hood Without Exhaust Damper", ETL Sanitation Listed and built in accordance with NFPA 96. The hood shall be listed for 450°F cooking surfaces at 150 CFM/ft and 600°F cooking surfaces at 200 CFM/ft.

Optional back supply plenum shall provide make-up air discharged below the cooking equipment. All seams shall be welded and have stainless steel on exposed surfaces. Perforated diffuser plates shall be included in the design, to provide even air distribution. Unexposed surfaces shall be constructed of aluminized steel. Plenum shall be insulated to prevent condensation.

Optional Features

- Utility Cabinet
- Perforated Supply Plenum (PSP) and Dual Plenum (AC-PSP)
- Back Supply Plenum
- Captrate Combo®, Captrate Solo®, stainless steel baffle, and high velocity cartridge filters
- Enclosure Panels