

## FX-NDI Specification

The model FX-NDI is an exhaust only island hood rated for all types of cooking equipment. Hood shall have size, shape and performance specified on drawings.

Construction shall be type 430 stainless steel with a #3 or #4 polish where exposed. Individual component construction shall be determined by manufacturer and ETL. Construction shall be dependent on the structural application to minimize distortion and other defects. All seams, joints and penetrations of the hood enclosure to its lower outermost perimeter that 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. Connectors shall have 9/16" holes pre-punched in 1 1/2" x 1 1/2" angle iron at the factory to allow for hanger rod connection by others.

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.

UL incandescent light fixtures and globes shall be installed and pre-wired to a junction box. The light fixtures shall be installed with a maximum of 4'0" 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. 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.
- The grease drain system shall be an enclosed integral part of the hood back and have slope with an exposed, removable 1/2 pint grease cup to facilitate 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 400°F cooking surfaces at 346 CFM/ft, 600°F cooking surfaces at 422 CFM/ft, and 700°F cooking surfaces at 475 CFM/ft. The hood shall be ETL Listed as "Exhaust Hood Without Exhaust Damper". A built-in wiring chase shall be provided for outlets and electrical controls on the hood face and shall not penetrate the capture area or require an external chaseway.

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### Optional Features

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