

REV-LOW Hood

DN-B-F

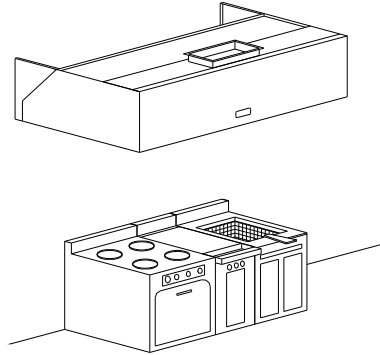
Box Canopy Dry Extractor

General Description

The *REV-LOW* hood is used on all single row cooking equipment lineups, wall mounted. The unit is ceiling hung with a recommended mounting height of 6'-6" (1981 mm) from the lower edge of the canopy to the floor. The ventilator is installed with the core extractor section over the cook's head. The hood is finished with a number 4 finish on exposed sides. The *REV-LOW* hood is available with fluorescent or incandescent lights wired to a J-box.

Efficiency

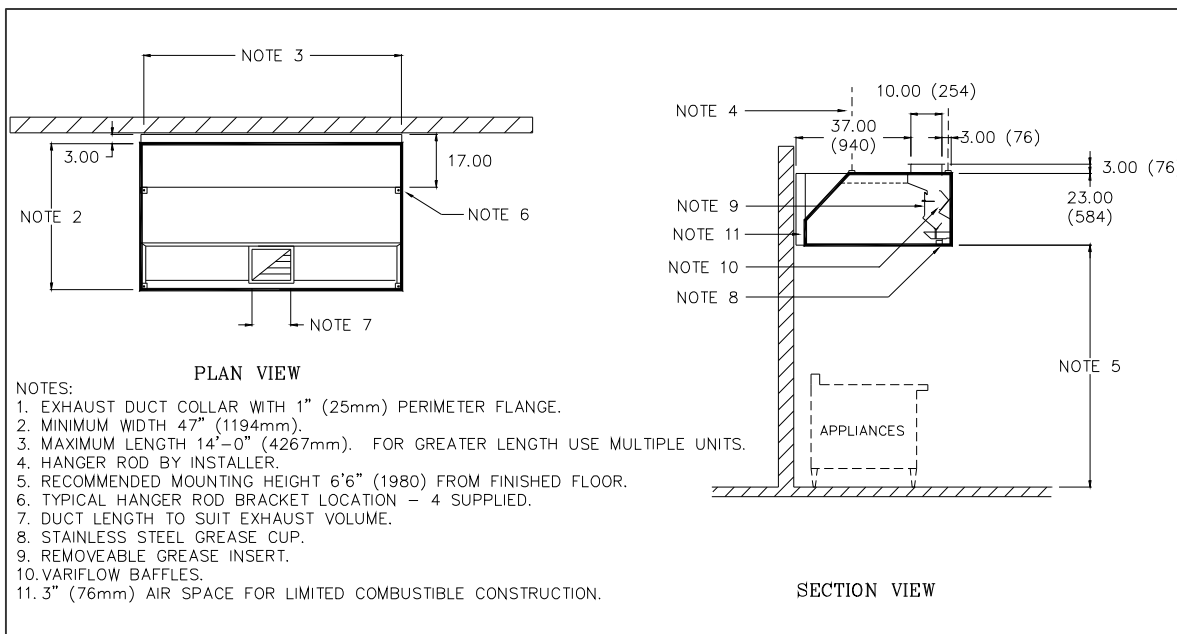
The *REV-LOW hood* is a revolutionary idea in commercial kitchen ventilator design. The *REV-LOW* allows the exhaust flow to be field adjusted from 90cfm/ft to 450cfm/ft over each appliance without affecting the overall efficiency of the ventilator. Your kitchen will exhaust the lowest minimum required anywhere to ventilate the appliances located under the hood. After your kitchen is complete, appliances can be Relocated, Added, or Removed from under the hood! It's a simple adjustment to fine-tune your ventilator to provide excellent smoke capture with maximum grease extraction.



Exhaust and Supply

The *REV-LOW* hood exhaust calculations are outlined in the *REV-LOW* Engineering Manual. The complete kitchen ventilation system must be balanced, such that a minimum of 80% continuous heated makeup air is provided through dedicated makeup air systems or the kitchen A/C units. It is good engineering practice to provide this heated fresh air into the kitchen space. The heated fresh air should not exceed 90 percent of the total exhaust volume.

Model DN-B-F



REV LOW Exhaust Volume Vs Exhaust Duct Size

Exhaust Volume		Duct Collar Size		Exhaust Volume		Duct Collar Size	
CFM	l/s	W x L in x in	W x L mm x mm	CFM	l/s	W x L in x in	W x L mm x mm
450	212	10 x 4	254 x 102	3500	1652	10 x 33.5	254 x 851
500	236	10 x 4.5	254 x 114	3625	1711	10 x 34.5	254 x 876
625	295	10 x 6.0	254 x 152	3750	1770	10 x 36.0	254 x 914
750	354	10 x 7.0	254 x 178	3875	1829	10 x 37.0	254 x 940
875	413	10 x 8.0	254 x 203	4000	1888	14 x 27.0	356 x 686
1000	472	10 x 9.5	254 x 241	4125	1947	14 x 28.0	356 x 711
1125	531	10 x 10.5	254 x 267	4250	2006	14 x 29.0	356 x 737
1250	590	10 x 12.0	254 x 305	4375	2065	14 x 30.0	356 x 762
1375	649	10 x 13.0	254 x 330	4500	2124	14 x 30.5	356 x 775
1500	708	10 x 14.0	254 x 356	4625	2183	14 x 31.5	356 x 800
1625	767	10 x 15.5	254 x 394	4750	2242	14 x 32.5	356 x 826
1750	826	10 x 16.5	254 x 419	4875	2301	14 x 33.0	356 x 838
1875	885	10 x 18.0	254 x 457	5000	2360	14 x 34.0	356 x 864
2000	944	10 x 19.0	254 x 483	5125	2419	14 x 35.0	356 x 889
2125	1003	10 x 20.	254 x 508	5250	2475	14 x 36.0	356 x 914
2250	1062	10 x 21.5	254 x 546	5375	2537	14 x 36.5	356 x 927
2375	1121	10 x 22.5	254 x 572	5500	2596	14 x 37.5	356 x 953
2500	1180	10 x 24.0	254 x 610	5625	2655	14 x 38.5	356 x 978
2625	1239	10 x 25.0	254 x 635	5750	2714	14 x 39.0	356 x 991
2750	1298	10 x 26.0	254 x 660	5875	2773	14 x 40.0	356 x 1016
2875	1357	10 x 27.5	254 x 699	6000	2832	14 x 41.0	356 x 1041
3000	1416	10 x 28.5	254 x 724	6125	2891	14 x 42.0	356 x 1067
3125	1475	10 x 30.0	254 x 762	6250	2950	14 x 42.5	356 x 1080
3250	1534	10 x 31.0	254 x 787	6375	3008	16 x 38.0	406 x 965
3375	1593	10 x 32.0	254 x 813	6500	3067	16 x 39.0	406 x 991

1. If exact exhaust volume is not indicated use duct size closest to required exhaust.
2. Model B water wash hoods and dry extractors have 1.5" W.C. (0.38kPa) for exhaust flow rates from 90 to 450 CFM/ft (140 to 700 l/s/m)
3. Refer to the REV-LOW Engineering Manual for detailed exhaust air volume calculations.

Spring Air Systems Model No. DN-B-F Hood Specification

The REV-LOW hood dry extractor shall be a Spring Air Systems model no. DN-B-F, box canopy, high efficiency, hood, ULC listed, and built in accordance with the NFPA-96.

The unit casing shall be a minimum 18 GA. stainless steel on all exposed surfaces. The ventilator shall have a full-length inlet slot, a centrifugal vortex chamber, a vortex and a VARIFLOW baffle. The vortex chamber shall provide a full 270-degree centrifugal spin around the vortex baffle. The VARIFLOW baffles are field adjustable without special tools to provide the minimum exhaust volume.

Both chambers, the VARIFLOW baffles, the fire suppression nozzles shall be fully accessible through removable front grease inserts. The grease inserts shall

also be removable without special tools. The grease trough and cup shall be constructed of

stainless steel. The fire damper shall be activated by a fusible link and dead weight arrangement.

The hood shall have _____ incandescent/fluorescent lights evenly spaced along the length of the hood.

Engineering Data

Item Number: _____
 Model Number: _____
 Number of Sections: _____
 Hood Length: _____
 Hood Width: _____
 Lights: _____
 Exhaust Volume: _____
 No. of Duct Collars: _____
 Size of Duct Collar _____
 Static Pressure: _____

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