

# REV-LOW Hood DN-B-F-MP

## Box Canopy Hood Dry Extractor Makeup Air

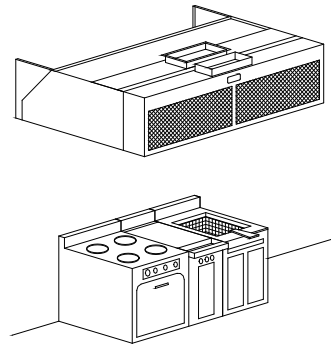
### General Description

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. The "MP" heated makeup air is discharged through perforated panels located on the front of the hood.

### Efficiency

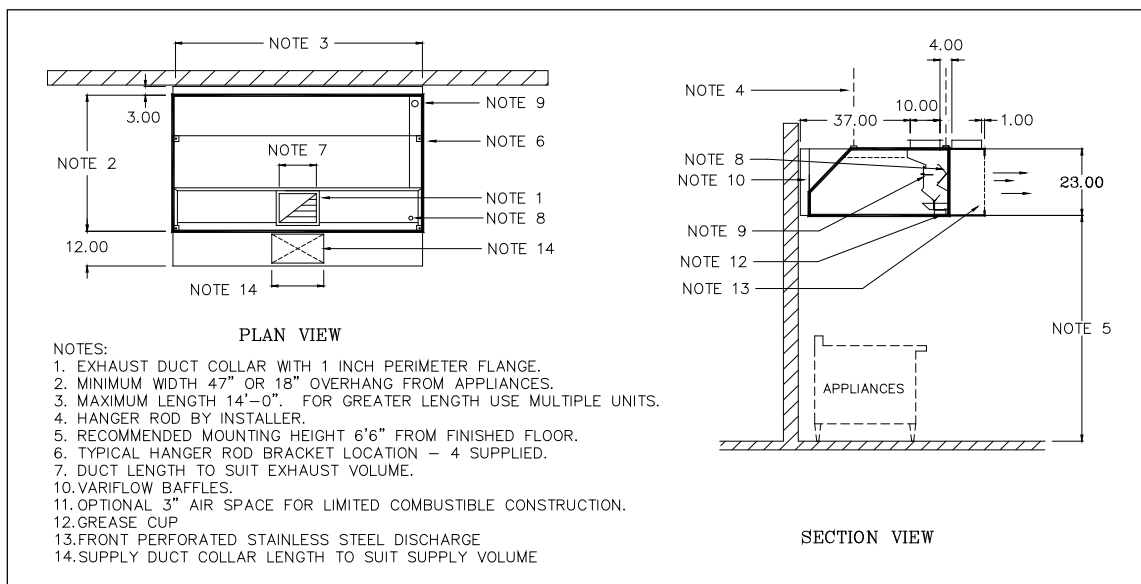
The *REV-LOW hood* is a revolutionary idea in commercial kitchen ventilator design. The *REV-LOW* allows the exhaust flow to be field adjusted from 90cfm/ft to 450cfm/ft over each appliance without affecting the overall efficiency of the ventilator. Your kitchen will exhaust the lowest minimum required 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*. Heated fresh air is discharged out the front of the hood canopy for "MP". 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-MP





## Exhaust Duct Sizes

## Supply duct

### Sizes

| Exhaust Volume |      | Exhaust Duct Collar Size |                  |
|----------------|------|--------------------------|------------------|
| CFM            | l/s  | W x L<br>in x in         | W x L<br>mm x mm |
| 450            | 212  | 10 x 4                   | 254 x 102        |
| 500            | 236  | 10 x 4.5                 | 254 x 114        |
| 625            | 295  | 10 x 6.0                 | 254 x 152        |
| 750            | 354  | 10 x 7.0                 | 254 x 178        |
| 875            | 413  | 10 x 8.0                 | 254 x 203        |
| 1000           | 472  | 10 x 9.5                 | 254 x 241        |
| 1125           | 531  | 10 x 10.5                | 254 x 267        |
| 1250           | 590  | 10 x 12.0                | 254 x 305        |
| 1375           | 649  | 10 x 13.0                | 254 x 330        |
| 1500           | 708  | 10 x 14.0                | 254 x 356        |
| 1625           | 767  | 10 x 15.5                | 254 x 394        |
| 1750           | 826  | 10 x 16.5                | 254 x 419        |
| 1875           | 885  | 10 x 18.0                | 254 x 457        |
| 2000           | 944  | 10 x 19.0                | 254 x 483        |
| 2125           | 1003 | 10 x 20.                 | 254 x 508        |
| 2250           | 1062 | 10 x 21.5                | 254 x 546        |
| 2375           | 1121 | 10 x 22.5                | 254 x 572        |
| 2500           | 1180 | 10 x 24.0                | 254 x 610        |
| 2625           | 1239 | 10 x 25.0                | 254 x 635        |
| 2750           | 1298 | 10 x 26.0                | 254 x 660        |
| 2875           | 1357 | 10 x 27.5                | 254 x 699        |
| 3000           | 1416 | 10 x 28.5                | 254 x 724        |

| Supply Volume |     | Supply Duct Collar Size |                  |
|---------------|-----|-------------------------|------------------|
| CFM           | l/s | W x L<br>10 in x        | W x L<br>254mm x |
| 350           | 165 | 10                      | 254              |
| 400           | 189 | 10                      | 254              |
| 450           | 212 | 10                      | 254              |
| 500           | 236 | 10                      | 254              |
| 550           | 260 | 10                      | 254              |
| 600           | 283 | 10                      | 254              |
| 650           | 307 | 14                      | 356              |
| 700           | 330 | 14                      | 356              |
| 750           | 354 | 14                      | 356              |
| 800           | 378 | 14                      | 356              |
| 850           | 401 | 16                      | 406              |
| 900           | 425 | 16                      | 406              |
| 950           | 448 | 16                      | 406              |
| 1000          | 472 | 18                      | 457              |
| 1050          | 496 | 18                      | 457              |
| 1100          | 519 | 24                      | 610              |
| 1150          | 543 | 24                      | 610              |
| 1250          | 590 | 24                      | 610              |
| 1300          | 613 | 24                      | 610              |
| 1350          | 637 | 24                      | 610              |
| 1400          | 661 | 24                      | 610              |
| 1450          | 684 | 28                      | 711              |

- 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.
- 4.All hoods 8'0" (2438mm) and over must use two supply duct collars.

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

The REV-LOW hood dry extractor shall be a Spring Air Systems model no. DN-B-F-MP, box canopy, high efficiency, hood, with "MP" make up air plenum, UL/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, fire suppression duct nozzle 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 heated makeup air discharges through stainless steel perforated panels located on the front of the hood. The make up air plenum shall be

insulated with 1" (25mm) attenuating foam. . The sheet metal contractor shall supply an access door on the duct above the damper for inspection.

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

### Engineering Data

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

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