

# DYNAFLOW Hood

## Dry Extractor Type Single Row Island Box Canopy,

# DN-B-FI-MB



**Dynaflow**  
UL listed for 87"  
mounting height

### General Description

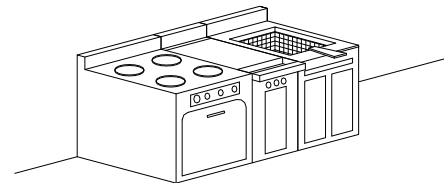
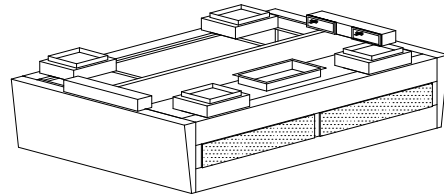
The *Dynaflow* hood is used on all single row island cooking equipment lineups. The unit is ceiling hung with a maximum mounting height of 87" (2209 mm) from the lower edge of the canopy to the floor. The ventilator is installed with the core extractor section over the cook's head. The hood is finished with a number 4 finish on exposed sides. The *Dynaflow* hood is available with fluorescent or incandescent lights wired to a J-box.

### Efficiency

The *Dynaflow* hood is a revolutionary idea in commercial kitchen ventilator design. The *Dynaflow* allows the exhaust flow to be field adjusted from 61 cfm/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.

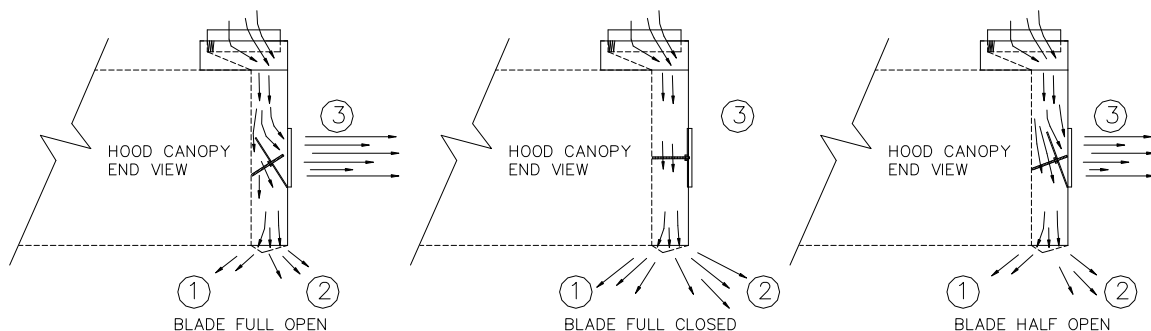
### Exhaust and Supply

The *Dynaflow* design provides the complete commercial kitchen ventilation package. The *Dynaflow* hood exhaust calculations are based on the appliance below the hood. Heated and/or cooled fresh air ducting is connected to the two supply duct collars on the top, front of the hood. The fresh air flows into these connections through the supply fire damper and to the *Dynaflow* chamber. Fresh is directed to three locations within the perimeter of the cooking appliances.



1. Fresh air is discharge down through a S/S perforated plate toward the kitchen appliances to reduce the net exhaust flow required for the total appliance lineup.
2. Fresh air is discharge down through a S/S perforated plate toward the cook to provide ambient cooling for the cooks operating under the hood.
3. The fresh air is directed through a s/s perforated plant out the front of the hood over the cooks head to provide the exact amount of air to balance the kitchen and ensure proper exhaust operation along the length of the hood.

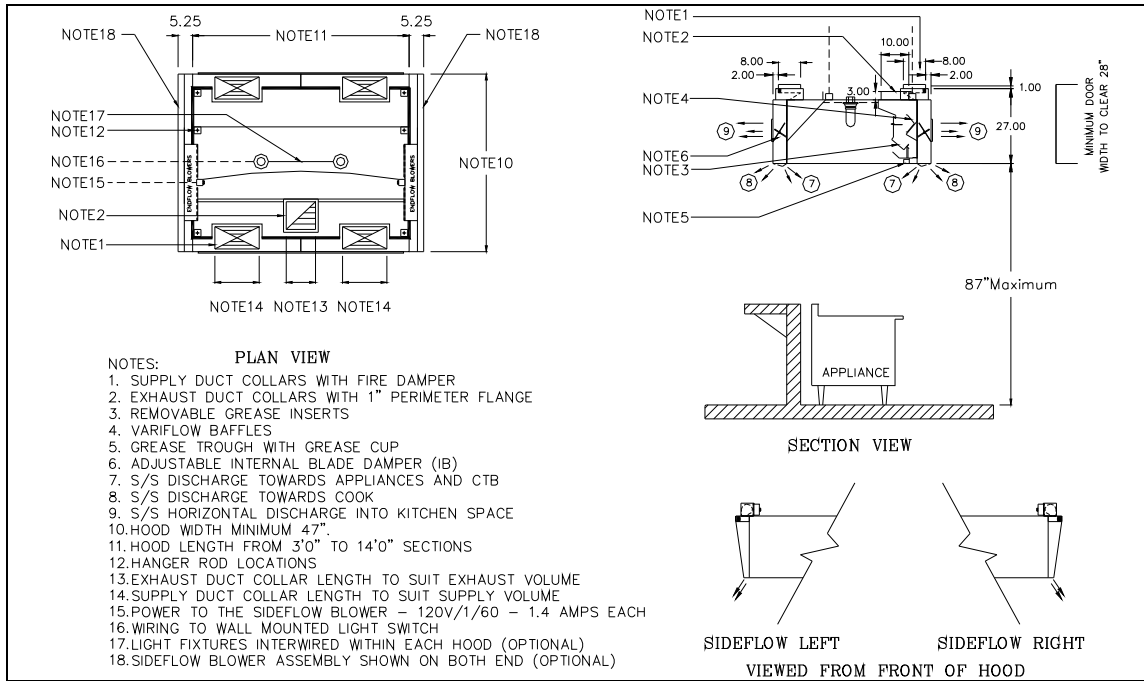
### Dynaflow Adjustable Blade



An internal blade is easily adjusted to provide more or less air directed towards the cook or horizontally into the kitchen space. The complete kitchen ventilation system will always be balanced. The blade is adjustable every 24" (610mm) along the front of the *Dynaflow* hood to match the appliances beneath. For example a charbroiler will require more fresh air directed down towards appliance at position 1

and more fresh air direct towards the cook at position two. The blade is field adjustable to suit any appliances even if they are moved after installation. A Spring Air service technician sets the blade to match the appliances and provides a full commissioning report for each kitchen.

### Model DNBFIMB



#### Spring Air Systems Model No. DN-B-FI-MB Hood Specification

The *Dynaflow* hood, dry extractor shall be a Spring Air Systems model no. DN-B-FI-MB, box canopy, high efficiency hood, single row island canopy, with "MB" Dynaflow 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 exhaust 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 exhaust chambers, and the *VARIFLOW* baffles, 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 Dynaflow fresh air plenum provides the all the fresh air required for the commercial kitchen to three strategic locations from the hood. Each discharge location includes an aerodynamically designed s/s perforated discharge panel. The first discharge shall provide fresh air out the front of the plenum over the cook(s) head. The front discharge consists of multiple s/s perforated panels each a maximum of 24" long across the front face of the hood. A manually operated blade damper shall be located behind each front s/s discharge panel. The second discharge is a full length s/s panel located

at the bottom of the Dynaflow plenum directing the fresh air at a specific angle towards the appliances providing maximum overall exhaust air reduction. The third discharge is a full length s/s angular panel located at the bottom front of the Dynaflow plenum directing the fresh air towards the cook(s) top provide comfort cooling in front of the hood appliances. The blade damper is adjustable by opening the full length s/s lower angular discharge panel and rotating an adjustable rod to set each blade position. The hood shall have \_\_\_\_\_ incandescent/fluorescent lights evenly spaced along the length of the hood.

- Optional Sideflow right blower
- Optional Sideflow left blower

#### Engineering Data

Item Number:	_____
Model Number:	DNBFIMB_____
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:	_____
SideFlow LEFT:	_____
SideFlow RIGHT:	_____