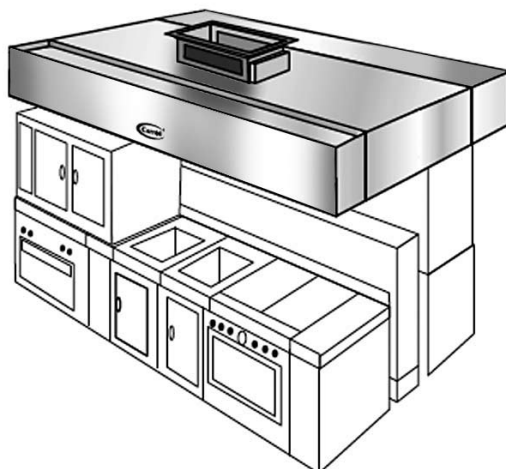




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ITEM NO. _____

Traditional Series

Dry Filter Ventilator

- Model DF-C-MS
- Model NDF-C-MS

APPLICATION

Ceiling mounted canopy style ventilator for back-to-back island style cooking arrangements over all types of equipment. Suitable for interior ceiling heights less than 9'-0" by recessing into false ceiling.

DESCRIPTION

The Traditional Series is a non water-wash, conventional filter hood which is U.L. Listed under the category "Exhaust Hood with Exhaust Damper," for the DF-C-MS models or "Exhaust Hood without Exhaust Damper," for the NDF-C-MS models. Units are offered in front-to-back depths as necessary for adequate overhang. All models include a full array of back-to-back, U.L. Classified baffle-type grease removing filters, and a grease-collecting gutter sloped to a removable grease cup at either end. On the DF-C-MS model, a spring-loaded, fuse-link fire damper is located at the duct collar. A thermostatically activated damper is optionally available.

OPERATION

When properly operated and maintained, effective grease removal will be obtained. The liquified grease is drained off into a container for periodic removal and cleaning. Any "DF" Series model can be totally integrated with any of the other "DF" Series models only.

MAINTENANCE

At periodic intervals (such as the end of each cooking day), the filters are to be removed and cleaned. They can be either washed in a dishwasher, hand washed, or soaked and rinsed.

PRODUCT SPECIFICATIONS

Furnish Carroll Ventilator Model DF-C-MS-_____
(ventilator with fire damper) or NDF-C-MS-_____
(ventilator without fire damper) as shown on plans,
in the depth indicated, in the overall length of _____,
and to meet the following specifications.

GENERAL DESCRIPTION: Ventilator is a conventional filter-type hood with a continuous array of back to back baffle-type U.L. Classified filters along the entire ventilator length. Ventilator is to include a semi-concealed pitched gutter which slopes to a removable grease cup located at either extreme end.

Ventilator shall include means for hanging or otherwise supporting. The fire damper (on DF ventilators only) shall be ☐ 212°F fuse link or ☐ thermostatically activated, with damper closure set to occur at 200°F.

CONSTRUCTION MATERIALS: The ventilator shall be 18 gauge, type 304 all stainless steel construction. A number 4 finish shall be provided on all exposed surfaces.

LIGHT FIXTURES: Ventilator shall be equipped with ☐ 100 Watt Dome Incandescent or ☐ Recessed 150 Watt Incandescent or ☐ Recessed Fluorescent Fixtures. Light fixtures shall be prewired to a single connection point at the factory.

APPROVALS: Ventilator shall be U.L. Listed, listed by NSF, and in accordance with all recommendations of NFPA 96. The ventilator must meet all applicable codes.

AIR SUPPLY GUIDELINES

Appropriately conditioned supply air must be mechanically delivered to the space to replace exhausted air. Generally, 75% to 80% is so delivered, with the remaining 20% to 25% flowing naturally from adjoining areas.

EXHAUST/SUPPLY FAN UNITS

Exhaust fan(s) and supply fan(s) are to be furnished and installed by others to meet the Carroll Ventilator air volumes and static pressure drop for the entire system, and must be in compliance with local codes.

- Exhaust fan(s) should be properly sized and include induced draft, squirrel cage design, with backward inclined or air-foil type blades.
- Discharge ducts should be vertical and located away from air intakes.
- Supply fan(s) should be equipped with throwaway or cleanable type filters.
- Exhaust and supply fans require a magnetic starter switch with a 120 volt holding coil and should be electrically interlocked for simultaneous operation.

FIRE PROTECTION

NFPA 96 and most other codes require a fire extinguishing system for protection of both the duct collar and plenum areas of ventilators and for the protection of cooking equipment (such as fat fryers, griddles, ranges and broilers) which may be a source of ignition of grease. Check with local fire authorities for exact requirements.

OPTIONAL EQUIPMENT

Consult Carroll regarding custom services addressing:

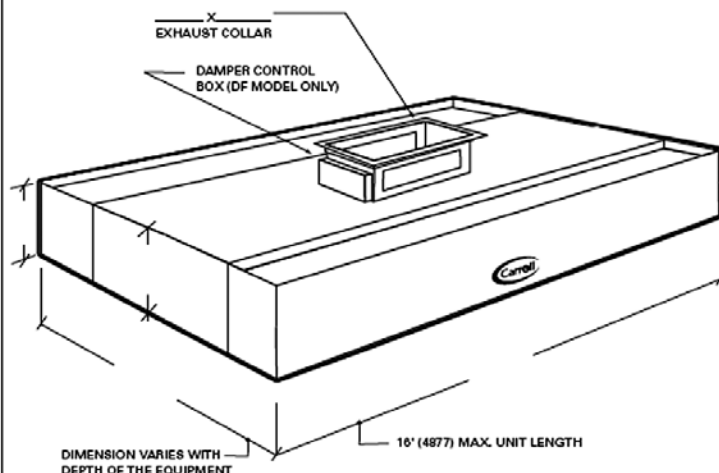
- Exhaust Fans, Supply Fans & Roof Top Units
- Fire Protection Systems
- Heat Recovery Units
- Utility Distribution Systems
- Air Purification Units



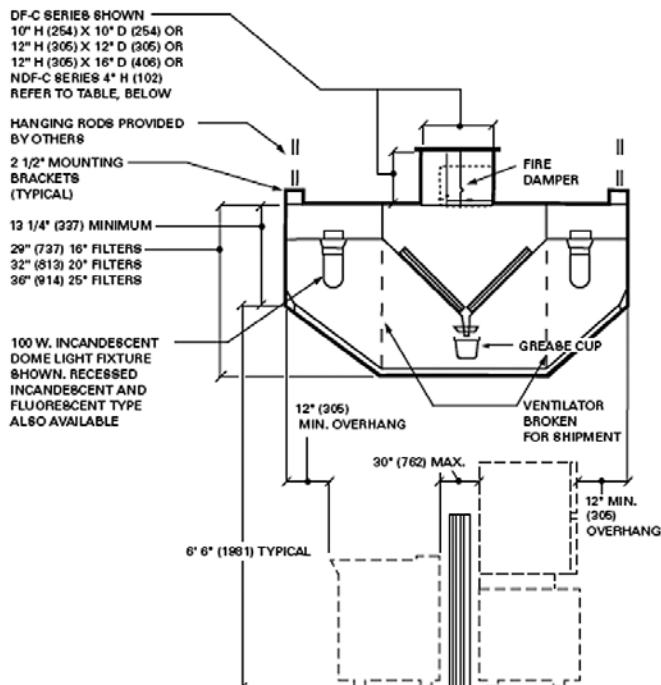
Model DF-C-MS- (With Fire Damper)
Model NDF-C-MS- (Without Fire Damper)



To complete the model number, insert the desired depth of the unit in inches.
 Example: "DF-C-MS-120" (See typical "Section View" below.)



Perspective View
 N.T.S. (FULL BOX-SHAPE SHOWN)



Section View
 N.T.S. (TAPERED SHAPE SHOWN)

NOTE: Dimensions in parenthesis () are millimeters.

Engineering Data

EQUIPMENT TYPE

LIGHT LOAD Steamers, ovens, kettles (under 20 gallons), open burner ranges, griddles, electric fryers

MEDIUM LOAD Kettles (under 60 gallons), hot top ranges, woks, upright broilers, gas fryers

HEAVY LOAD Kettles (under 80 gallons), gas broilers consuming maximum of 25% of medium duty equip. line

EXTRA HEAVY LOAD Entire cooking line made up of gas broilers or equivalent

ELECTRICAL

An optional Carroll stop/start switch, Model CS200, is provided for each exhaust fan. Refer to Model CS200 spec. sheet for specifications and electrical details. If specified, lights shall be on a separate circuit, 120 Volt.

STATIC PRESSURE

Static pressure drops across ventilator:

Model NDF: 0.75" W.G. at the duct collar

Model DF: 1.00" W.G. at the duct collar

VENTILATOR HANGING WEIGHTS

Ventilator Depth	102" (2591)	108" (2743)	114" (2896)	120" (3048)
Wt./linear ft. lbs.	95	100	110	115
Wt./linear m. kg.	141	149	164	171

Item No: _____ Height: _____

Est. Wt.: _____ Exhaust - CFM: _____

Length: _____ Duct Size: _____

Width: _____ S. P.: _____

AIR-SIDE TECHNICAL DATA

LENGTH	LIGHT LOAD 500 CFM/LIN. FT.		MEDIUM LOAD 600 CFM/LIN. FT.		HEAVY LOAD 700 CFM/LIN. FT.		EXTRA HEAVY LOAD 800 CFM/LIN. FT.	
	CFM	DUCT COLLAR W" X L"	CFM	DUCT COLLAR W" X L"	CFM	DUCT COLLAR W" X L"	CFM	DUCT COLLAR W" X L"
3'-0"	1500	12x10	1800	12x12	2100	12x14	2400	12"
3'-6"	1750	12x12	2100	12x14	2450	12x16	2800	14"
4'-0"	2000	12x13	2400	12x16	2800	12x19	3200	16"
4'-6"	2250	12x15	2700	12x18	3150	12x21	3600	18"
5'-0"	2500	12x17	3000	12x20	3500	12x23	4000	20"
5'-6"	2750	12x18	3300	12x22	3850	12x26	4400	22"
6'-0"	3000	12x20	3600	12x24	4200	12x28	4800	24"
6'-6"	3250	12x22	3900	12x26	4550	12x30	5200	26"
7'-0"	3500	12x23	4200	12x28	4900	16x24	5600	28"
7'-6"	3750	12x25	4500	12x30	5250	16x26	6000	30"
8'-0"	4000	12x27	4800	16x24	5600	16x28	6400	32"
8'-6"	4250	12x28	5100	16x25	5950	16x30	6800	36"
9'-0"	4500	12x30	5400	16x27	6300	16x32	7200	36"
9'-6"	4750	16x24	5700	16x28	6650	16x33	7600	(2) 16"
10'-0"	5000	16x25	6000	16x30	7000	16x35	8000	(2) 20"
10'-6"	5250	16x26	6300	16x31	7350	(2) 16x18	8400	(2) 21"
11'-0"	5500	16x27	6600	16x33	7700	(2) 16x19	8800	(2) 22"
11'-6"	5750	16x29	6900	16x34	8050	(2) 16x20	9200	(2) 23"
12'-0"	6000	16x30	7200	16x36	8400	(2) 16x21	9600	(2) 24"
12'-6"	6250	16x31	7500	16x37	8750	(2) 16x22	10000	(2) 25"
13'-0"	6500	16x32	7800	16x39	9100	(2) 16x23	10400	(2) 26"
13'-6"	6750	16x34	8100	16x40	9450	(2) 16x24	10800	(2) 27"
14'-0"	7000	16x35	8400	16x42	9800	(2) 16x25	11200	(2) 28"
14'-6"	7250	16x36	8700	16x43	10150	(2) 16x25	11600	(2) 29"
15'-0"	7500	16x37	9000	16x45	10500	(2) 16x26	12000	(2) 30"
15'-6"	7750	16x38	9300	16x46	10850	(2) 16x27	12400	(2) 31"
16'-0"	8000	16x40	9600	16x48	11200	(2) 16x28	12800	(2) 32"

*Maximum unit length 16'-0" (4877). Check to ensure that there is adequate access into building and kitchen area.