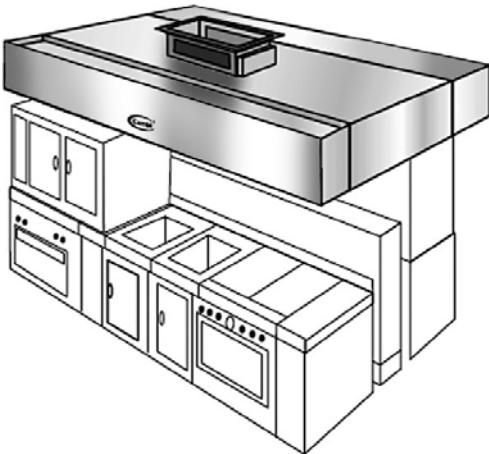




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PRODUCT SPECIFICATIONS

Furnish Carroll Ventilator Model DX-C-MS-_____ (ventilator with fire damper) or NDX-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 high velocity, centrifugal grease extractor with two air inlet slots, one on each side of a single extractor. One slot shall have an adjustable baffle for regulation of the ratio of exhaust volume between the slots. Grease extraction efficiency shall be 90% when properly installed and operated per Carroll recommendations. Ventilator shall contain one or more removable, stainless steel extractor inserts with full-length, self-draining baffles. Inserts shall remove easily for regular, periodic cleaning. An integral grease collection gutter at the bottom of the extractor insert housing shall slope to a removable stainless steel collection container located at one end of the ventilator.

Ventilator shall include means for hanging or otherwise supporting. The fire damper shall be 280°F fuse link or thermostatically activated, with damper closure set to occur at 280°F. To reduce exhaust volume over specific cooking equipment, you must request Reduced Throat air baffles by adding the suffix "RT" to the model number.

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. Ventilators built in multiple sections shall be furnished with junction boxes for field connections by electrical contractor.

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.

ITEM NO. _____

Majestic Series

Dry Extractor Insert Ventilator

- Model DX-C-MS
- Model NDX-C-MS

APPLICATION

Ceiling mounted canopy style ventilator for typical island style cooking arrangements using light, medium, or heavy-duty equipment on one side and light-duty equipment on the other. The distance between the equipment is not to exceed 30". Consult factory for exceptions and refer to the Carroll Master Engineering Table for determination of light, medium and heavy-duty equipment.

DESCRIPTION

The Majestic Series is a non water-wash, ceiling-mounted, dry extractor ventilator which is U.L. Listed under the category "Exhaust Hood with Exhaust Damper," for the DX-C-MS models or "Exhaust Hood without Exhaust Damper," for the NDX-C-MS models. All models feature unique, removable, stainless steel "extractor inserts" which incorporate a series of horizontal baffles. Extractor inserts are available in two sizes: 15-1/2" (8-1/2 lbs.) and 19-1/2" (10-1/2 lbs.). Inserts are held in place without the use of operable fasteners. On the DX-C-MS model, a spring loaded, fuse-link type fire damper is located at the duct collar. A thermostatically-activated damper is optionally available.

OPERATION

When properly operated and maintained, 90% grease extraction may be accomplished. As air is drawn around the stainless steel baffles of the removable extractor inserts, grease, dust and lint particles are thrown out of the airstream by centrifugal force and collected. The liquified grease is then drained off into a container for removal. Any "DX" series model can be totally integrated with Carroll water-wash series ventilators.

MAINTENANCE

At periodic intervals (such as the end of each cooking day) the stainless steel extractor inserts are to be removed and cleaned. They can be either washed in a dishwasher, hand washed or soaked and rinsed. An optional tool is available which makes removal of the extractors extremely easy.

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
- Reduced Throat (low air volume ventilators)
- Utility Distribution Systems
- Air Purification Units



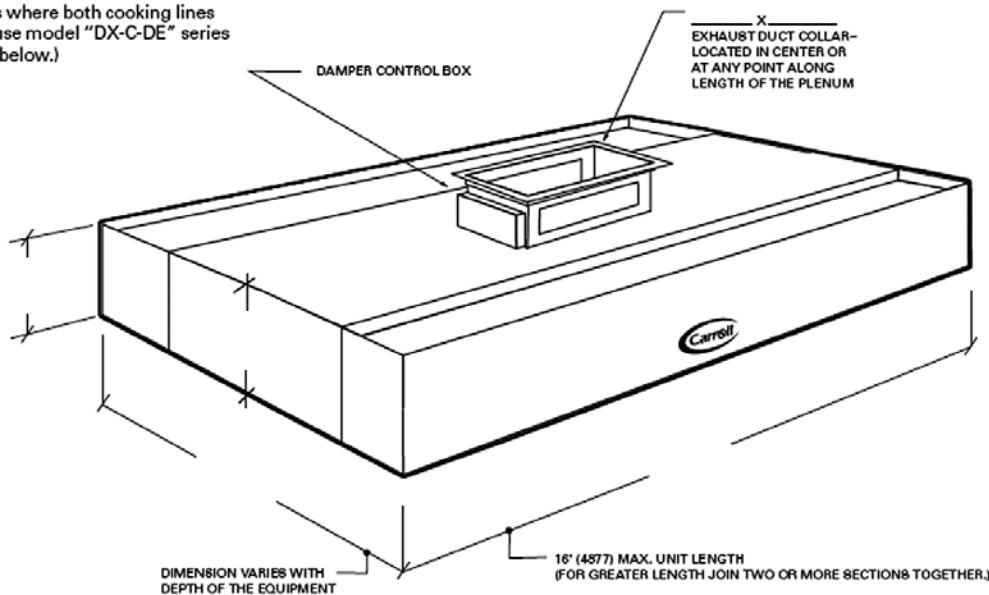
Model DX-C-MS- _____ (With Fire Damper)
Model NDX-C-MS- _____ (Without Fire Damper)



To complete the model number, insert the desired depth of the unit in inches.

Example: "DX-C-MS-108"

Note: For island applications where both cooking lines are heavy duty equipment, use model "DX-C-DE" series (See typical "Section View" below.)



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

Engineering Data

MECHANICAL REQUIREMENTS

The type of cooking equipment and the type and volume of cooking determines the total exhaust volume. Refer to the Carroll Manufacturing Engineering Table to determine exhaust volume, duct sizes and static pressure. The "DX-C-MS" ventilator operates at a total of 400 CFM/Lin. ft. (619 L/s/Lin. m.), 250 CFM/Lin. ft. (387 L/s/Lin. m.) on the heavy side and 150 CFM/Lin. ft. (233 L/s/Lin. m.) on the light side. Note: If the ventilator is to operate at a total of 300 CFM/Lin. ft. (466 L/s/Lin. m.), 150 CFM/Lin. ft. (233 L/s/Lin. m.) on each side, a 400 MS ventilator with "RT" restricted throat must be used. If installation requires more exhaust, as determined per the Master Engineering Table, select back-to-back ventilators, Model "DX-C-DE" series (consult Carroll for details).

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.

VENTILATOR LENGTHS

Maximum unit length is 16'-0" (4877 mm). For greater lengths, two or more sections must be joined. Check to ensure that there is adequate access into building and kitchen area.

HANGING WEIGHT

	8'-6"	9'-0"	9'-6"	10'-0"
Ventilator Depth	(2591)	(2743)	(2896)	(3048)
Wt./linear ft. lbs.	95	100	110	115

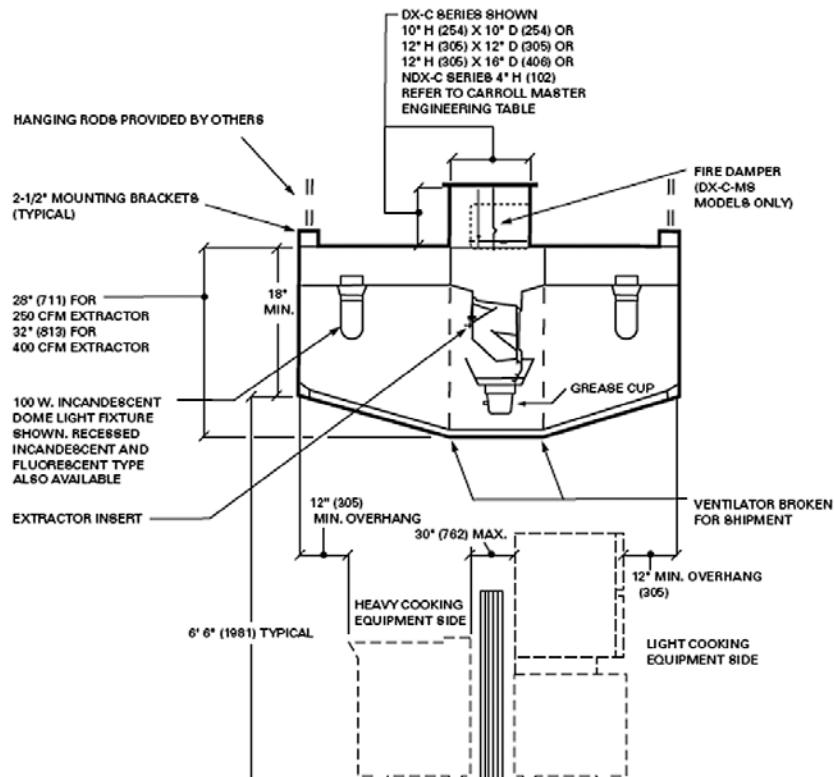
Wt./linear m. kg. 141 149 164 171

Item No: _____ Height: _____

Est. Wt.: _____ Exhaust - CFM: _____

Length: _____ Duct Size: _____

Width: _____ S. P.: _____



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

NOTE: Dimensions in parenthesis () are millimeters.