

## **Model W1-C-SP**

### **PRODUCT SPECIFICATIONS**

Furnish Carroll Ventilator Model W1-C-SP\_\_\_\_\_ (ventilator with fire damper) or NW1-C-SP\_\_\_\_\_ (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 an air inlet that is parallel to the top surface of cooking equipment being ventilated. Grease extraction efficiency shall be 95% when properly installed and operated per Carroll recommendations. Extracted grease to be accumulated out of the exhaust air stream on fixed-in-place, full-length internal baffles; and removed periodically during the hot water/detergent cleaning cycle as controlled by the FWC Control Panel. Full-length non-gasketed, quick-opening latch type hinged inspection doors to be provided for inspection and servicing of extraction chamber and wash manifold.

Ventilator shall include means of hanging or otherwise supporting. The fire damper shall be  280°F with fuse link or  thermostatically activated, with damper closer 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 Fluorescent Fixtures. Light fixtures shall be pre-wired to a single connection point at the factory. Ventilators built in multiple sections shall be furnished with junction boxes for field connection by electrical contractor.

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