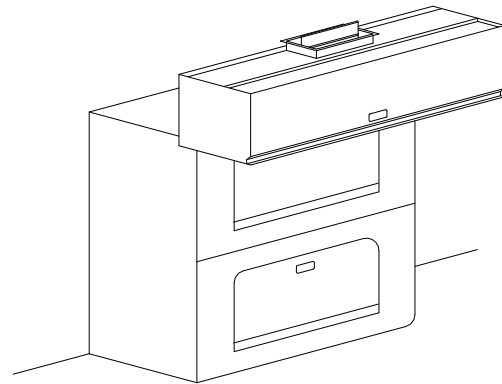


## Convection Oven Hood Dry Extractor

### DD-EB

**Box Canopy Standard Hood  
Eyebrow Style With Filters**



#### General Description

The hood is used on commercial kitchen ovens. The hood is ceiling hung at a height recommended by the oven manufacturer. The hood is finished in a No. 4 stainless steel finish on all exposed sides. The hood is applicable for convection oven only. (Not to be used with Conveyor Oven) The dry ventilator is available with fluorescent or incandescent lights wired to a J-box.

#### Efficiency

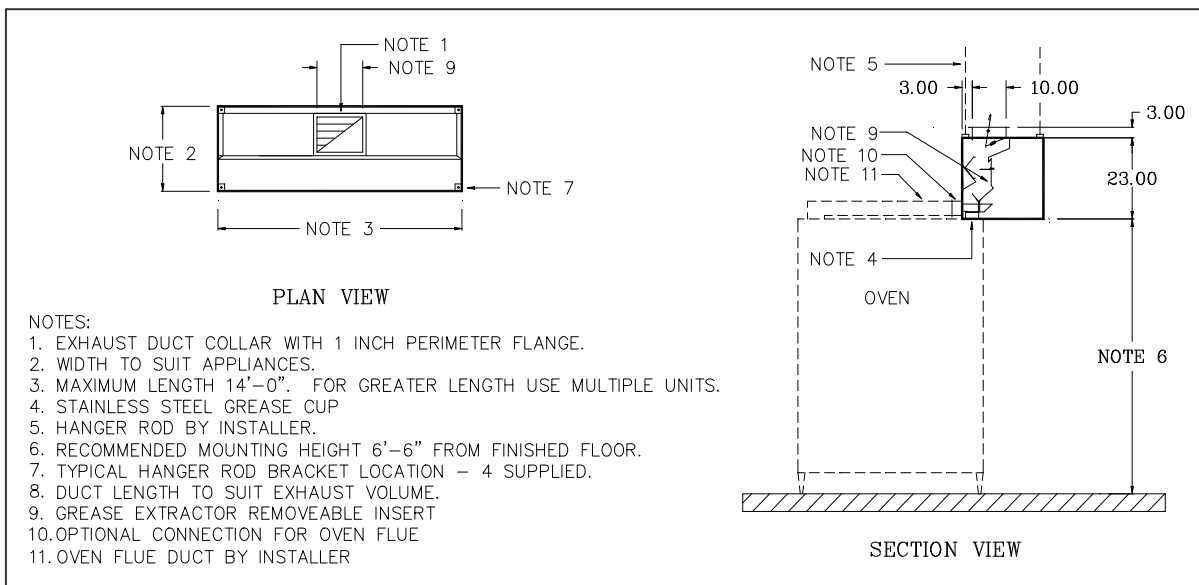
The hood is equipped with a high efficiency type "D" grease extractor. Applying maximum centrifugal force to the grease, dirt and lint particles through multiple, and abrupt, high velocity exhaust air direction changes achieve the high efficiency.

The grease extractor design incorporates a vortex collection chamber, where the exhaust air accelerates 270 degrees around the vortex baffles and a secondary Variflow baffle for adjustable exhaust airflow. The vortex baffle is removable for periodic cleaning.

#### Exhaust and Supply

The total exhaust air required to properly ventilate a commercial kitchen is directly related to the type of cooking equipment under the hood. An exhaust flow rate between 100 and 150 CFM/ft (155 and 233l/s/m) is satisfactory for oven applications.

### Model DD-B-EB



## Engineering Data

Ventilator Length		Exhaust Flow Rate*			
		100 CFM/ft		150 CFM/ft	
		Exhaust Volume	Exhaust Duct size	Exhaust Volume	Exhaust Duct size
(ft.)	(mm)	CFM	L (in) W=10 in	CFM	L (in) W=10
3.0	914	320	3	450	4
3.5	1067	350	3	525	4.5
4.0	1219	420	3	600	5.5
4.5	1372	450	4	675	5.5
5.0	1524	500	4.5	750	7
5.5	1676	550	4.5	840	8
6.0	1829	600	5	900	8
6.5	1981	650	5.5	975	9
7.0	2131	700	6	1050	9
7.5	2286	750	7	1125	10
8.0	2438	800	7	1200	11
8.5	2591	850	8	1275	11
9.0	2743	900	8	1350	12.5
9.5	2896	950	8.5	1425	12.5
10.0	3048	1000	9	1500	13.5
10.5	3200	1050	9	1575	13.5
11.0	3353	1100	9.5	1650	14.5
11.5	3505	1150	9.5	1725	16
12.0	3658	1200	10	1800	16
12.5	3810	1250	11	1875	17
13.0	3962	1300	11	1950	18
13.5	4115	1350	12.5	2025	18
14.0	4207	1450	13	2100	19

DD-EB			
Exhaust Flow Rate		Static Pressure at Duct Collar	
CFM/ft	l/s/m	in W.C.	kpa
100	155	0.50	0.125
150	233	0.62	0.155

**Notes:**

- Exhaust duct can be located maximum 18" off center of hood.
- For lengths greater than 14' (4270 mm) join multiple sections together

**Spring Air Systems DD-B-EB Hood Specification**

The dry extractor shall be a Spring Air Systems model no. DD-EB, box canopy, eyebrow, hood. The hood shall be a minimum 18 GA. stainless steel on all exposed surfaces. The ventilator shall have a full-length high velocity slot, a centrifugal vortex chamber, and a Variflow baffle. The vortex chamber shall provide a full 270-degree turn. The chambers, Variflow baffle, and the fire damper blades, bushing and edge seals shall be fully accessible through front removable grease inserts within the hood canopy. The grease trough shall be constructed of stainless steel with a stainless steel grease cup. The exhaust fire damper shall be an arrangement "D", butterfly type, constructed of stainless steel with blade and edge seals. The fire damper shall be activated by a fusible link and dead weight arrangement.

**Engineering Data:**

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



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