

TYPE-II HOOD FOR DECK OVEN

Bakery-Cafe:  
**#6119**

HOOD INFORMATION - Job# 1972524												
HOOD NO.	TAG	MODEL	LENGTH	MAX. COOKING TEMP.	TOTAL EXH. CFM	EXHAUST PLENUM RISER(S)				HOOD CONSTRUCTION	HOOD CONFIG.	
						WIDTH	LENG.	DIA.	CFM		S.P.	END TO END
1		6624 ND-1 ROV-D	5'0.00"	600 Deg.	500		10"	500	-0.073"	430 SS 100%	ALONE	ALONE

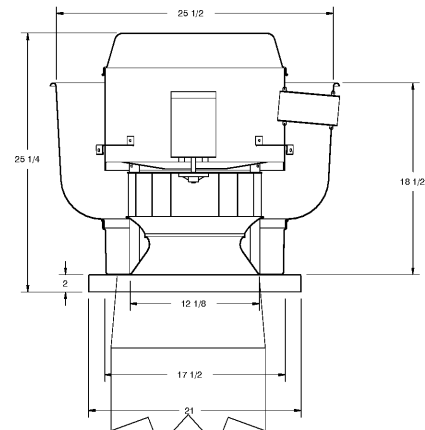
HOOD INFORMATION													
HOOD NO.	TAG	FILTER(S)			LIGHT(S)			UTILITY CABINET(S)			FIRE SYSTEM PIPING	HOOD HANGING WGT	
		TYPE	QTY.	HEIGHT	LENG.	QTY.	TYPE	WIRE GUARD	LOCATION	TYPE			SIZE
1		Condensate Baffle	3	16"	16"	3	Incandescent	NO				NO	512 LBS

HOOD OPTIONS		
HOOD NO.	TAG	OPTION
1		FIELD WRAPPER 12.00" High Front, Left, Right BACK STANDOFF (FLAT) 6" Wide 60" Long

EXHAUST FAN INFORMATION - Job# 1972524											
FAN UNIT NO.	TAG	FAN UNIT MODEL #	CFM	ESP.	RPM	H.P.	Ø	VOLT	FLA	WEIGHT (LBS.)	SONES
1		DU30HFA	500	0.500	1163	0.250	1	115	4.0	59	7.2

CURB ASSEMBLIES			
NO. ON FAN	WEIGHT	ITEM	SIZE
1	# 1	30 LBS Curb	19.500"W x 19.500"L x 22.000"H Vented

FAN #1 DU30HFA - EXHAUST FAN



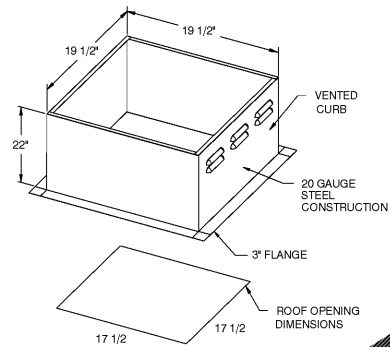
DUCTWORK BETWEEN EXHAUST RISER ON HOOD AND FAN (BY OTHERS)

FEATURES:

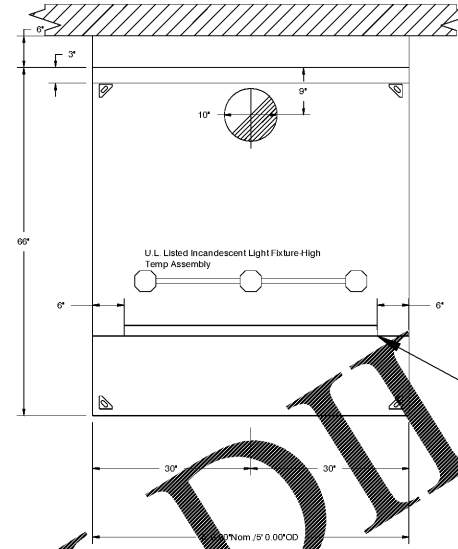
- ROOF MOUNTED FANS
- RESTAURANT MODEL
- UL705 AND UL752
- VARIABLE SPEED CONTROL
- INTERNAL WIRING
- WEATHERPROOF DISCONNECT
- THERMAL OVERLOAD PROTECTION (SINGLE PHASE)
- HIGH HEAT OPERATION 300°F (149°C)
- GREASE CLASSIFICATION TESTING

**NORMAL TEMPERATURE TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING AIR AT 300°F (149°C) UNTIL ALL FAN PARTS HAVE REACHED THERMAL EQUILIBRIUM AND WITHOUT ANY DETERIORATING EFFECTS TO THE FAN WHICH WOULD CAUSE UNSAFE OPERATION.

**ABNORMAL FLARE-UP TEST**  
EXHAUST FAN MUST OPERATE CONTINUOUSLY WHILE EXHAUSTING BURNING GREASE VAPORS AT 600°F (316°C) FOR A PERIOD OF 15 MINUTES WITHOUT THE FAN BECOMING DAMAGED TO ANY EXTENT THAT COULD CAUSE AN UNSAFE CONDITION.

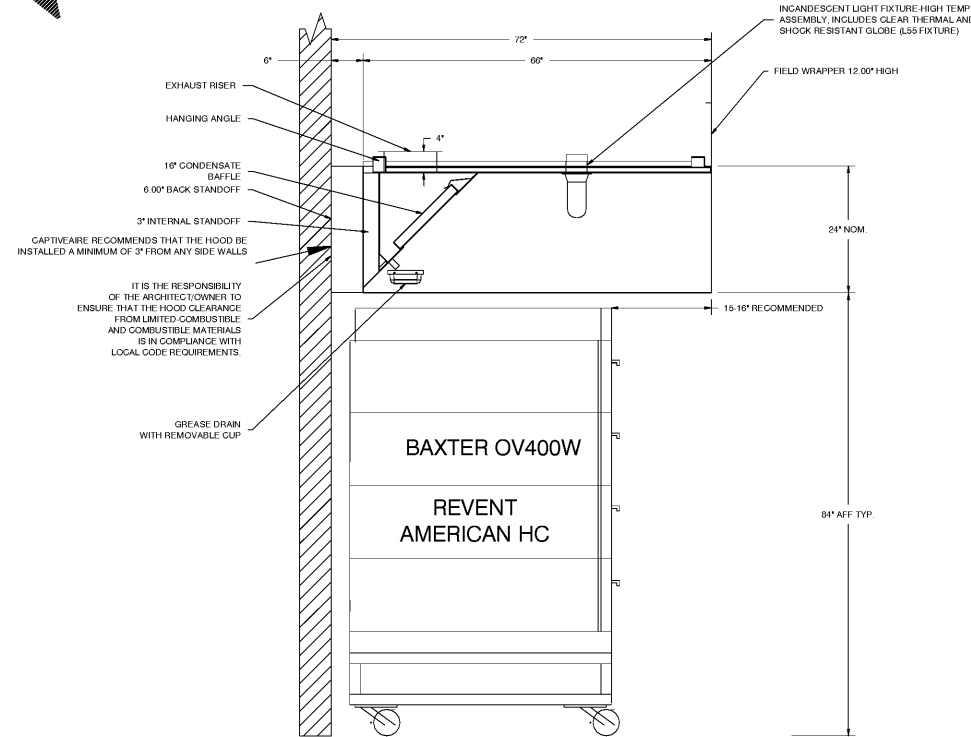


HOOD MODEL ND-1 ROV-D IS ETL LISTED FOR 6" MINIMUM SIDE OVERHANG FROM OVEN DOOR

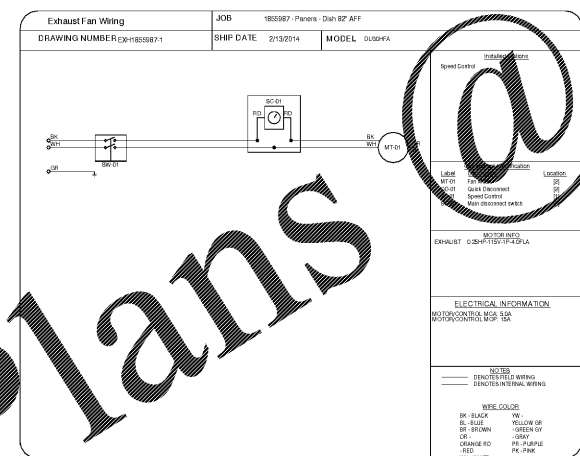


PLAN VIEW - Hood #1  
5' 0.00" LONG 6624ND-1 ROV-D

NOTE: HOOD, EXHAUST FAN & CURB ARE SUPPLIED BY CAPTIVE-AIRE AND INSTALLED BY CONTRACTOR. DUCT WORK IS SUPPLIED AND INSTALLED BY CONTRACTOR



SECTION VIEW - MODEL 6624ND-1 ROV-D HOOD - #1



Order Plans

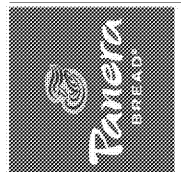
WWW.LDILine.com

**CAPTIVE-AIRE**  
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Panera - New Deck Oven - OV400W

2/13/2014  
1972524  
AJP-32  
NTS  
MASTER DRAWING

**Bakery Cafe #6119**  
6351 MANATEE AVE. W,  
BRADENTON, FL 34209



NO.	DESCRIPTION	DATE

**DETAILS**  
Project Number: 449-18  
Drawn: AGC  
Checked: MG  
Issue Date: 10/01/18  
DPM: BS  
DM: DM  
CPM: ME  
Sheet Number: M302

ETL LISTING DESCRIPTION BLOCK  
THE CAPTIVE-AIRE MODEL ND-1 ROV-D HAS BEEN TESTED, LISTED AND APPROVED TO EXHAUST A MINIMUM OF 95 CFM PER LINEAR FOOT OVER 600 DEGREE COOKING EQUIPMENT

CAPTIVE-AIRE HOODS ARE BUILT IN COMPLIANCE WITH

NFPA #96  
ETL SANITATION LISTED  
ETL LISTED # 3054804-001

Intertek

HOOD MODEL ND-1 ROV-D MAY BE APPLIED IN TYPE 2 (NON GREASE) APPLICATIONS  
TYPE 2 FILTERS = SINGLE WALL CONDENSATE BAFFLE