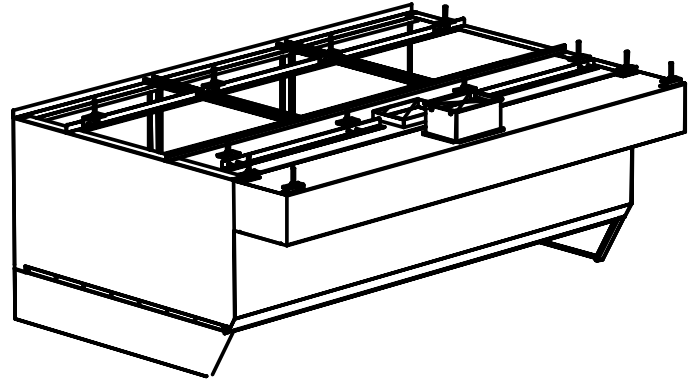


EcoArch™ Energy Efficient Ventilation EA2000P model EA2

Description:

The EA2 model with PBB make-up air canopy is UL 710 Listed for use over 400 and 600°F commercial cooking appliances. This non compensating high exhaust velocity style canopy is intended for use over light and heavy-duty types of cooking appliances and is recommended for all projects where energy consumption is a factor or when adequate make up air is not available from the heating and cooling system.



Specifications:

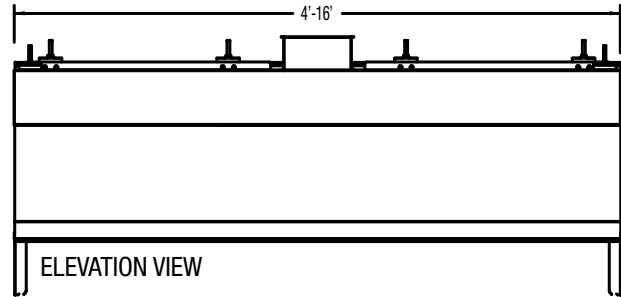
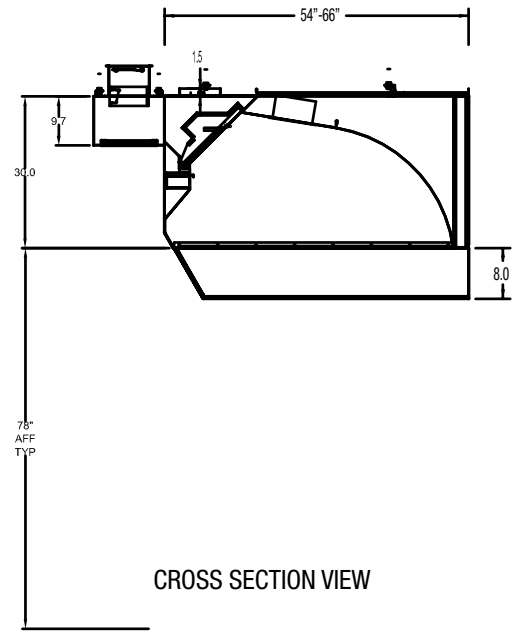
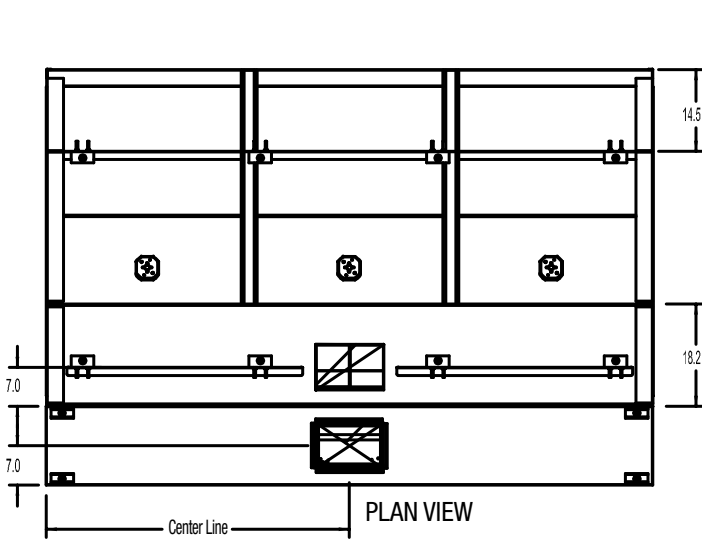
Model EA2 PBB exhaust type I commercial kitchen ventilation canopy, incorporating PBB make-up air plenum box, UL 710 Listed without a fire damper in the exhaust collar. Canopy is constructed of a minimum 18 gauge, high grade, corrosive resistant, non-magnetic stainless steel on all surfaces. Top of canopy to be constructed to incorporate exclusive aerodynamic arch. All exterior joints and seams shall be continuously welded liquid tight, ground smooth, and polished to match the original finish. Construction to conform to NFPA 96 standards and shall meet UL 710 standards for operation. Canopy is constructed using the standing seam method for optimum strength. Exhaust Canopy shall be complete with stainless steel removable grease extractors running the full length of canopy. Grease extraction is accomplished by way of front located high velocity exhaust slot running the full length at the top of hood through grease filters. Grease filters are removable through exhaust plenum access doors. Grease trough is concealed within the hood and slopes to a removable grease cup located at the end of the front exhaust canopy. Canopy comes complete with UL Listed fluorescent light fixtures.

Standard Features:

- High grade, corrosive resistant, non-magnetic stainless steel construction on all surfaces
- UL Listed fluorescent light fixtures
- 3" Rear air space
- Full length concealed grease trough pitched to a removable grease cup
- Pre-drilled hanger brackets
- Stainless steel grease extractors
- Exclusive aerodynamic arch
- Front mounted exhaust plenum
- Front located high velocity exhaust slot
- PBB make-up air plenum box (attached or shipped loose)
- 1" thick supply air plenum insulation

Optional accessories:

- Insulated 3" air space
- Pre-plumbed fire suppression
- Fire suppression complete installation
- Stainless steel top ceiling enclosures
- Utility fire system cabinet, mounted on end of hood
- Fan/light switches
- Stainless steel wall panel
- Exhaust fan / cooking equipment interlock control
- UL Listed exhaust volume damper available on units with (2) or more exhaust collars
- Melink Intelli-Hood® system controls



Length	Light Duty 400°F Cooking Equipment Exhaust CFM				Medium and Heavy Duty 600°F Cooking Equipment Exhaust CFM				Extra Heavy Duty 700°F Cooking Equipment Exhaust CFM	
	Single Collar		Double Collar		Single Collar		Double Collar		CFM @ 1.375 SP	Duct Collar
	CFM @ .875 SP	Duct Collar	CFM @ .875" SP	Duct Collar	CFM @ 1.125" SP	Duct Collar	CFM @ 1.125" SP	Duct Collar		
4'-0"	560	8 x 6	560	8 x 6	720	8 x 8	720	8 x 8	1400	8 x 16
5'-0"	700	8 x 8	700	8 x 8	900	8 x 10	900	8 x 10	1750	8 x 20
6'-0"	840	8 x 10	840	8 x 10	1080	8 x 12	1080	8 x 12	2100	8 x 24
7'-0"	980	8 x 10	980	8 x 10	1260	8 x 14	1260	8 x 14	2450	10 x 22
8'-0"	1120	8 x 12	1120	8 x 12	1440	8 x 16	1440	8 x 16	2800	10 x 26
9'-0"	1260	8 x 14	1125	(2) 8 x 6	1620	8 x 18	1485	(2) 8 x 8	3150	(2) 8 x 18
10'-0"	1400	8 x 16	1250	(2) 8 x 8	1800	8 x 20	1650	(2) 8 x 8	3500	(2) 8 x 20
11'-0"	1540	8 x 18	1375	(2) 8 x 8	1980	8 x 22	1815	(2) 8 x 10	3850	(2) 8 x 22
12'-0"	1680	8 x 18	1500	(2) 8 x 8	2160	8 x 24	1980	(2) 8 x 12	4200	(2) 8 x 24
13'-0"	1820	8 x 20	1625	(2) 8 x 10	2340	8 x 26	2145	(2) 8 x 12	4550	(2) 8 x 26
14'-0"	1960	8 x 22	1750	(2) 8 x 10	2520	10 x 22	2310	(2) 8 x 12	4900	(2) 10 x 22
15'-0"	2100	8 x 24	1875	(2) 8 x 10	2700	10 x 24	2475	(2) 8 x 14	5250	(2) 10 x 24
16'-0"	2240	8 x 26	2000	(2) 8 x 12	2880	10 x 26	2640	(2) 8 x 14	5600	(2) 10 x 26

Note: Depending on building conditions greater exhaust air flow rates may be required for each specific installation in order to obtain complete vapor and smoke removal. UL710 Listing information is available upon request.

Note: Exhaust collar sizing is based on an average range of 1600 FPM. Duct collars are located on centerline of canopy, unless otherwise specified. Hoods with Double exhaust collar are located on ¼ lines of canopy unless otherwise specified. Canopy is to have a minimum 6" overhang on all exposed sides of cooking equipment.

NSF
NFPA-96



ECO ARCH SUPPLY COLLAR SIZING CHART						
Length	Light Duty 400°F Cooking Equipment		Medium and Heavy Duty 600°F Cooking Equipment		Extra-Heavy Duty 700°F Cooking Equipment	
	CFM @ .25" SP	Duct Collar	CFM @ .375" SP	Duct Collar	CFM @ .50" SP	Duct Collar
4'-0"	450	8 x 12	575	8 x 12	1120	8 x 24
5'-0"	560	8 x 12	720	10 x 16	1400	8 x 24
6'-0"	670	10 x 16	865	10 x 16	1680	10 x 30
7'-0"	785	10 x 16	1000	8 x 24	1960	10 x 30
8'-0"	895	10 x 16	1150	10 x 20	2240	10 x 40
9'-0"	1000	(2) 8 x 12	1295	(2)10 x 16	2520	(2)10 x 20
10'-0"	1120	(2)10 x 10	1440	(2)10 x 16	2800	(2)10 x 30
11'-0"	1230	(2)10 x 10	1585	(2)10 x 16	3080	(2)10 x 30
12'-0"	1345	(2)10 x 16	1725	(2)10 x 16	3360	(2)10 x 30
13'-0"	1455	(2)10 x 16	1870	(2)10 x 16	3640	(3)10 x 20
14'-0"	1570	(2)10 x 16	2015	(2)10 x 20	3920	(3)10 x 20
15'-0"	1680	(2)10 x 16	2160	(2)10 x 20	4200	(3)10 x 30
16'-0"	1790	(2)10 x 16	2300	(2)10 x 20	4480	(3)10 x 30

Note: Depending on building conditions greater or lesser supply air flow rates may be required for each specific installation in order to obtain complete vapor and smoke removal. UL710 Listing information is available upon request.
 Note: Supply collar sizing is based on an average range of 800 FPM. Single Duct collars are located on centerline of canopy, unless otherwise specified. Double Supply Collars are located on 1/4 lines unless otherwise specified. Triple Supply collars are located on 1/3 lines unless otherwise specified.

