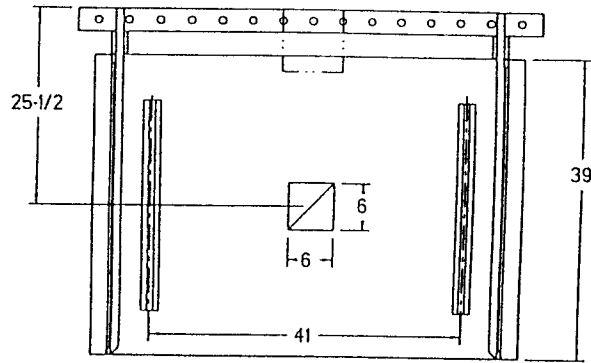
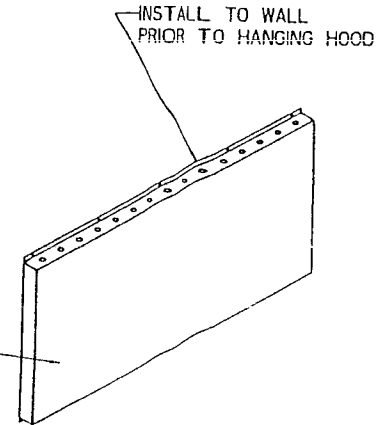
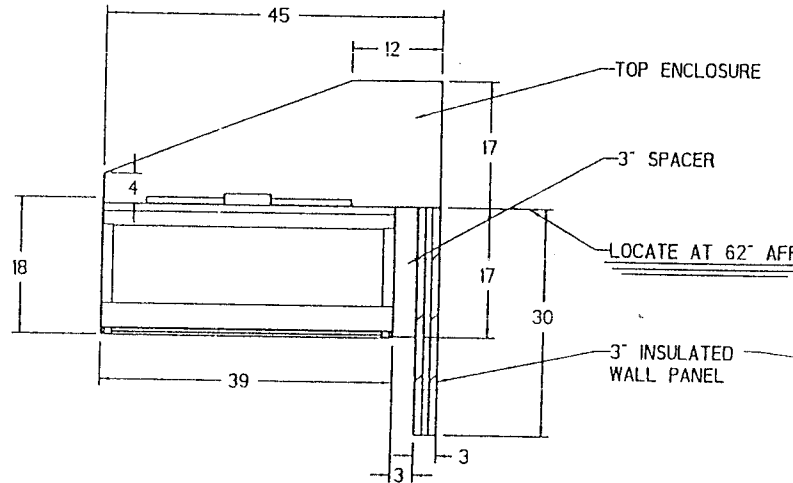
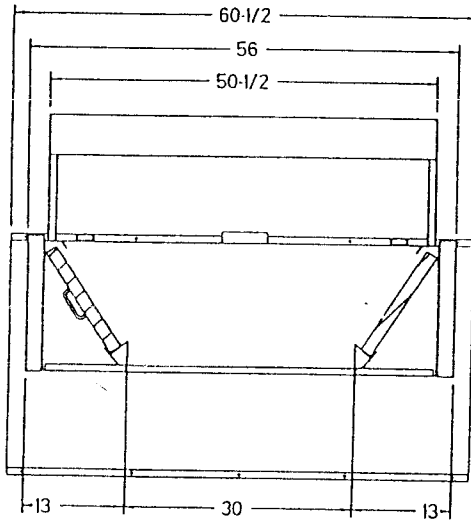


UL LISTED EXHAUST RATES	
OVEN STYLE	TOTAL CFM
SINGLE DECK	200 CFM
DOUBLE DECK	400 CFM
TRIPLE DECK	800 CFM



MODEL VCP3956
 39"D X 56"L X 18" H VENTILATOR CONVEYOR PIZZA OVEN HOOD
 (1 16" X 16" & (1 16" X 20" MESH FILTERS PER SIDE
 (1) EXHAUST COLLAR MOUNTED

HANG HOOD LEAVING 1/2" SPACE
 BETWEEN BOTTOM OF HOOD AND
 TOP OF OVEN



ALL DIMENSIONS IN INCHES

Hood Item No.	Hood Length (IN)	Hood Width (IN)	Hood Weight (LBS)	Exhaust Rate (LN/FT)	Exhaust CFM	Exhaust Duct Size (IN)	Exhaust Duct Velocity (FPM)	Net Filter Area (SQFT)	Velocity Thru Filters (FPM)	Exhaust Static Pressure (IN)	Supply CFM	Supply Air Duct Size	Avg Air Velocity Thru Diffuser (FPM)
ITEM 2	30	39	260	31	200	6 X 6	800	6.30	32	0.5		X	

RADELL Air Systems
 0520 South Coldwater Road
 Weidman, Michigan 48893-9683
 Phone (517) 644-3331
 Fax (800) 608-4A1R

B&C K-CAFE "OVEN HOOD"

K-MART

SCALE NOT TO SCALE SHEET

FILE NO. KMART B&C

ORIGINAL QUOTE DATE: 7/31/97
 ORIGINAL DRAWING DATE: 7/31/97
 DATE QUOTE LAST REVISED: _____
 DATE DRAWING LAST REVISED: _____

REASON: _____

SALES: _____

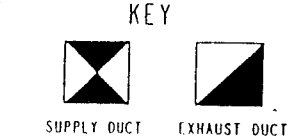
1M OTENBAKER EXT 387

GENERAL NOTES
 IF YOU ARE INSTALLING A VENTILATION EXHAUST SYSTEM INTO AN AREA WHICH HAS CERTAIN STANDARDS OR CODES OTHER THAN THOSE NORMALLY ACCEPTED BY THE FOOD-SERVICE INDUSTRY, I.E., AS P.C. 9, RADELL MUST BE ADVISED OF THESE SPECIFICATIONS IN WRITING BEFORE FABRICATION OF THE EQUIPMENT BEGINS. FAILURE TO ADVISE RADELL COULD RESULT IN SPECIFIC REQUIREMENTS WHICH WOULD BE THE RESULT OF THE JOB BEING RELATED, ADDITIONAL COSTS, OR DELAY.

APPROVED DRAWING REQUIRED BEFORE FABRICATION
 DRAWING APPROVED
 APPROVED AS NOTED
 RESUBMIT DRAWING

DATE: _____

ALL RADELL HOODS MEET ONE OR MORE OF THE FOLLOWING:
 U.L. MH18450 BOCA NSF ICBO
 STATE OF MICHIGAN
 SBCCI NFPA 96



Packaging - Processing
Bid on Equipment
 1-847-683-7720
 www.bid-on-equipment.com