

# ***SUBMITTAL***

*Job Title:*       **HMS**

*Date:*            10/31/08

*Submitted By:*  Robert Ramza

BRUCKER COMPANY  
1200 GREENLEAF AVENUE  
ELK GROVE VILLAGE , IL 60007  
US  
Phone: (847)437-9690  
Fax:    (847)437-0741  
Email Address:  rramza@bruckerco.com



P.O. Box 410   Schofield, WI 54476   (715) 359-6171   FAX (715) 355-2399   [www.greenheck.com](http://www.greenheck.com)

# GHEW Type I, Baffle Filter Exhaust Only Wall Canopy

## STANDARD CONSTRUCTION FEATURES

Kitchen Ventilation hood(s) shall be of the Type I, exhaust only wall canopy suitable for all types of cooking applications. The hood(s) shall be U. L. Listed for 400 F, 600 F, or 700 F rated cooking appliances. Make-up shall be independently provided. The hood(s) exterior shall be constructed of a minimum of 18 ga stainless steel with a #4 Kool line finish. The hood(s) shall be constructed using the standing seam method for optimum strength. Front panels shall be of single wall construction. An integral 3 in air space is provided to meet NFPA 96 clearance requirements against limited combustable walls. All seams, joints and penetrations of the hood enclosure shall be welded and/or liquid tight. Lighter material gauges, alternate material types and finishes are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 ga corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

## SELECTED OPTIONS & ACCESSORIES

Incandescent Light Fixtures - Quantity of 2 - 20 footcandles  
 Duct collar with 1 in mounting flange.  
 Grease Cup mounted on right end of hood.  
 Integral 3 in air space on back of hood  
 U.L. Listed without Fire Damper  
 Aluminum Filters  
 Hood to be mounted 78 in after the finished floor.  
 18 ga Type 430 Stainless Steel Where Exposed

## DESCRIPTION

Model	Overall Length (in)	Width (in)	Height (in)
GHEW	92	51	24

## PERFORMANCE (Elevation ft = 0)

All calculations done with a Open at the left end of the hood and an Open at the right end of the hood.

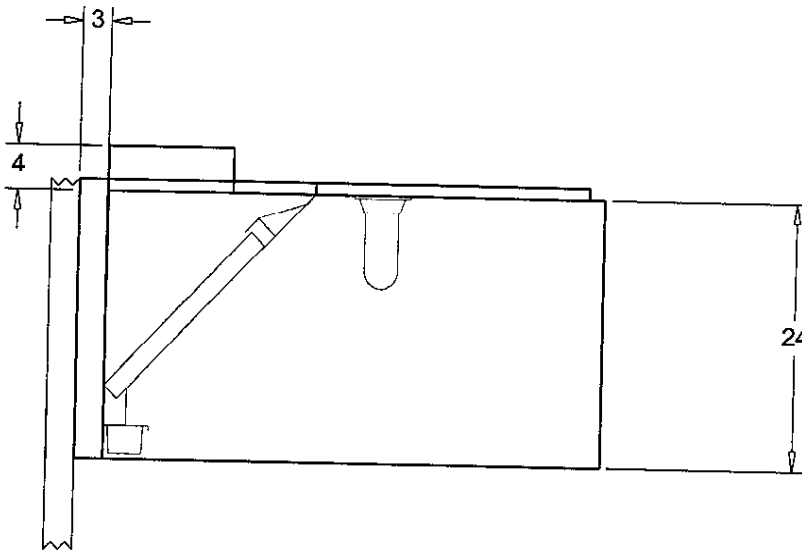
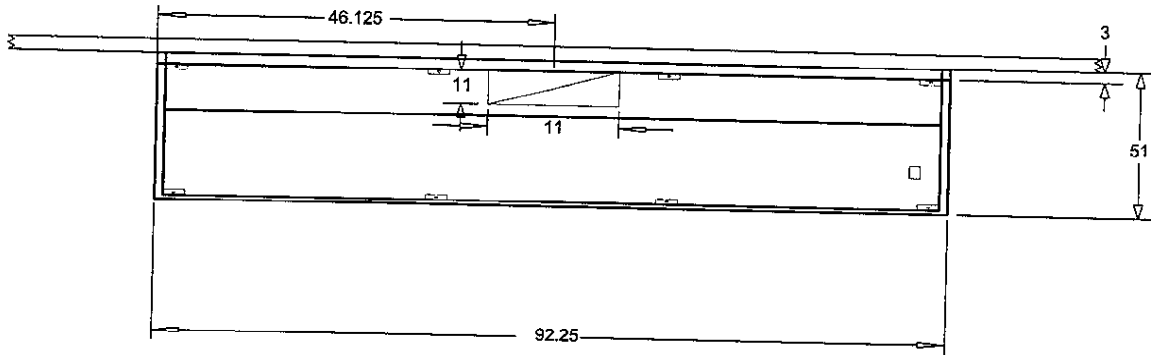
The static losses calculated are internal to the hood and DO NOT include external losses, such as ductwork.

## EXHAUST DATA

Hood #	Section Length (in)	Total Volume (CFM)	SP (in wg)	Qty.	Exhaust Duct Size (in)	Duct Velocity (ft/min)	Filter Face Velocity (ft/min)	Filter Ht. (in)	Qty. 16 in	Qty. 20 in	Wt. (lb)
1 A	92.25	1,538	0.506	1	11 x 11	1,830	151	20	2	3	284

Hood ID

1

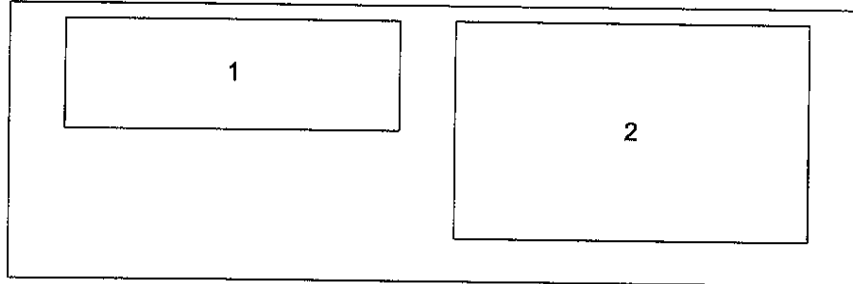


NOTES: All dimensions shown are in units of inches

\*\*\*DRAWINGS NOT TO SCALE\*\*\*

Hood ID

1



**COOKING EQUIPMENT LAYOUT, HOOD 1 A**

Tag	Description	Fuel Type	Space (in)	Length (in)	Depth (in)	Cooking Area (ft2)	Updraft Velocity Factor (CFM/ft2)	Contaminated Airflow (CFM)
1	Range	Gas	0	36	20	4.87	50	244
2	Oven	Gas	6	38	40	10.62	50	531
						15.5		775

**[(Hood Capture Area - Total Cooking Area) x 50] + Total Contaminated Airflow = Net Exhaust Airflow**

Calculation Method: Standard      Side A      = [ ( 30.75 - 15.5 ) x 50 ] + 775 = 1,538

\*\*\*DRAWINGS NOT TO SCALE\*\*\*