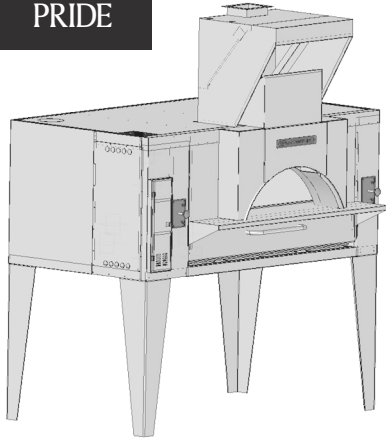
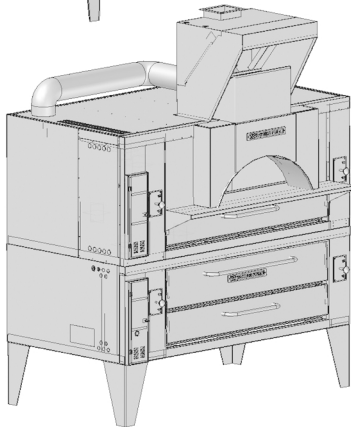




IL FORNO CLASSICO BRICK OVEN EXHAUST HOOD



Model PB-24
shown with a FC-516



Model PB-24S
shown with a
FC-616/Y600

SPECIFICATIONS

Furnish Bakers Pride Il Forno Classico Brick Oven Exhaust Hood Model PB-24 as shown on the plans and as described in the following specifications.

Exhaust hood shall be constructed of 18 gauge polished stainless steel.

Construction to meet all requirements of NFPA 96 and NSF Standard No. 2.

Hood to incorporate full-length semi-concealed grease gutter with a removable grease cup. Filters to be U.L. Classified stainless steel baffle type, mounted at a 45 degree angle. Hood shall be equipped with a full length stainless steel finished back.

Hood Without Fire Damper: Hood shall be U.L. Listed under the category "Exhaust Hood without Exhaust Damper."

Specify one of the following ovens when ordering hood:

Single Decks

FC-516
FC-616
FC-816

Double Decks

FC-516 / DS-805
FC-516 / D-125
FC-616 / Y-600
FC-816 / Y-800

Job _____ Item # _____

EYEBROW EXHAUST HOOD

- Model PB-24 — for single decks
- Model PB-24S — for double decks

APPLICATION

Eyebrow style for direct mounting to Il Forno Classico Brick Oven

MAKE-UP AIR

Make-up air must be supplied for replacement of air exhausted through all kitchen exhaust systems.

Make-up air should be delivered through registers at ceiling height and distributed throughout the kitchen.

75% to 80% of the replacement air should be fresh, outside air, conditioned (heated or cooled), distributed directly into the confines of the kitchen - with the remaining 20% to 25% allowed to flow into the kitchen from adjacent areas.

EXHAUST FANS / MAKE-UP AIR UNITS

Exhaust fans are to be provided and installed by others in compliance with local codes.

Fans should be induced draft, squirrel cage design, equipped with backward inclined blades. Fans shall be sized to meet design air volumes and static pressure drop for the entire system, including the ductwork.

Discharge ducts should be vertical and located at least ten feet away from supply air intakes. Supply fans or make-up air units to be furnished and installed by others in compliance with local codes. Supply units to be capable of handling the required air quantity at the total system static pressure and should be equipped with throwaway or washable filters.

Exhaust and supply fans require a magnetic starter switch with 120 volt holding coil. Coils (exhaust and supply) should be electrically interlocked for simultaneous operation.

FIRE PROTECTION

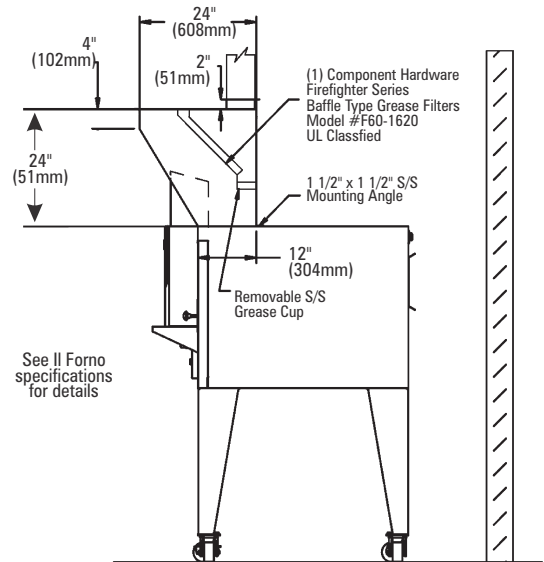
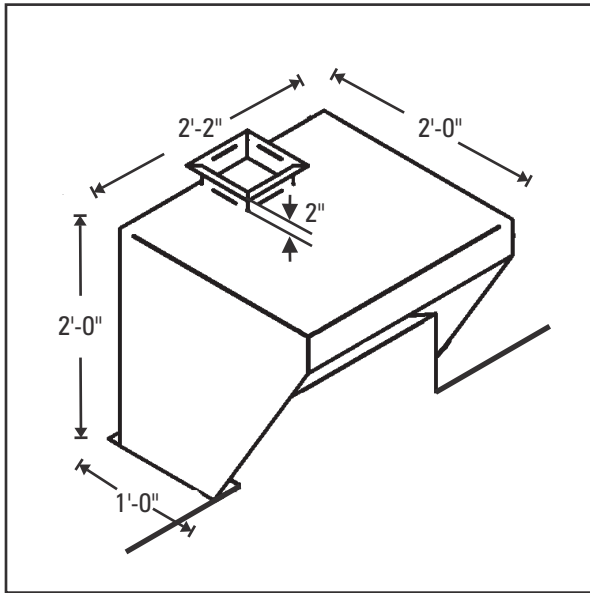
NFPA Standard No. 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of non-waterwash ventilators. Hood shall be designed to accommodate piping for Ansul R-102 fire suppression (plenum and duct protection). Fire protection system provided by HVAC contractor or other prescribed contractor. Consult local fire officials for exact requirements.



BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
web: www.bakerspride.com

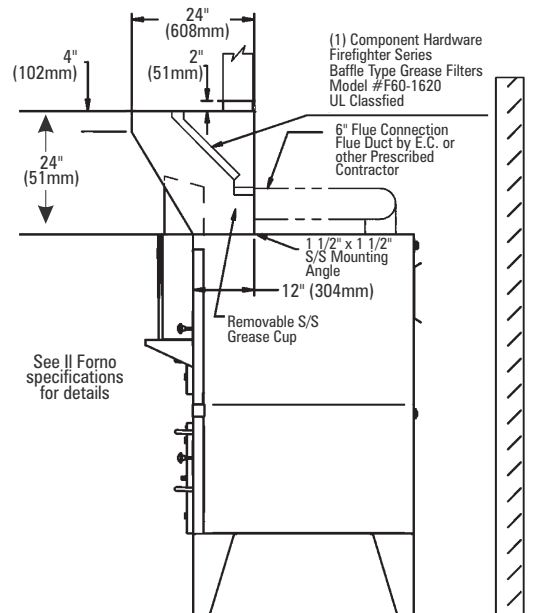
Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification

**PB-24
installation**



SIDE VIEW

**PB-24S
installation**



ALL DIMENSIONS NOMINAL

OVEN EXHAUST HOODS									
Model	Exhaust CFM	Static Pressure	Duct Size		Overall Dimension			Ship Wt.	
			in.	mm.	in.	mm.	lbs.	kilos	
PB-24	540	0.75	6x7	152x178	26x25 1/2x26	660x648x660	100	46	for single ovens
PB-24S	540	0.75	6x7	152x178	26x25 1/2x26	660x648x660	100	46	for stacked ovens

Under 500 lbs = Shipping Class # 70
Hood shall be shipped loose with stainless steel mounting angle for installation by FSEC