

# KITCHEN VENTILATION REPORT

## Island hood design and efficient operation

### SERVERY ISLAND HOOD DESIGN

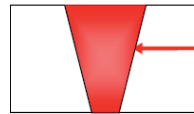
One of the most difficult Island hoods to design for is the single hood arrangement over heavy duty cooking equipment, in an open servery area.

This hood is normally positioned over display cooking equipment along the serving counter. It is critical to provide 100% capture and containment. If any vapor or smoke escapes the hood it rolls out into the customer space. This creates discomfort, cooking odor buildup and heating/ventilating problems throughout the spaces.

#### Design guidelines:

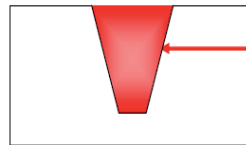
- The hood has 4 open sides with no enclosures.
- Open display cooking with the serving line at the back of the cooking equipment.
- Ceiling diffusers positioned for their architectural arrangement and not for “no” interference at the hood perimeter.
- Maximum heat, grease and smoke producing cooking equipment.
- Heavy duty use and high volume production.

### ISLAND BROILER HOOD DESIGN IS VERY SIMPLE HOWEVER IT IS THE MOST CRITICAL APPLICATION TO DO PROPERLY



THE FIRST DESIGN CHANGE IS TO OUR STANDARD 24" X 48" HOOD CROSS SECTION & GREASE CHAMBER

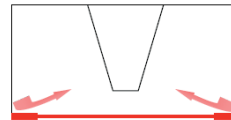
IT CHANGES TO



A 30" X 60" CROSS SECTION WITH THE 24" HIGH GREASE CHAMBER REMAINING AT THE TOP FOR BEST EXHAUST DRAW AND REMOVAL OF SMOKE?

THIS PROVIDES 60% MORE CAPTURE AREA FOR SMOKE INSIDE THE HOOD

### ADDITION OF HEAT & SMOKE DEFLECTORS



A 6" DEFLECTOR IS ADDED TO THE BOTTOM PERIMETER OF THE HOOD

THIS PROVIDES A LIP THAT DIRECTS ANY SMOKE TRYING TO ROLL OUT FROM INSIDE THE HOOD BACK TO THE GREASE CHAMBER.

BY DOING THIS WE MAINTAIN A LOW EXHAUST VOLUME AT 450 CFM PER FOOT OF HOOD LENGTH

### ADD CEILING PLENUM BOXES TO EVENLY DISBUTE SUPPLY AIR AROUND THE FOUR PERIMETERS OF THE HOOD

