



ECOARCH™

ENERGY EFFICIENT VENTILATION MODEL EA2-P

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-velocity style exhaust canopy is intended for use over light, medium 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.

SHORT FORM SPEC: The EA2-P model exhaust only canopy is UL 710 Listed for use over 400 and 600°F commercial cooking appliances. This non-compensating, high-velocity style exhaust canopy, with the addition of an external MUA plenum shipped loose, is intended for use over light, medium, 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.

STANDARD FEATURES:

- High grade, corrosive resistant, non-magnetic stainless steel construction on all surfaces
- 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
- Exhaust fan / cooking equipment interlock control

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 cartridges. Grease extractor cartridges are easily removable at the front of the hood. 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.

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



Model EA2-P shown

OPTIONS/ACCESSORIES:

- All 300 series stainless steel construction
- EcoAzur Energy Management System
- UL Listed exhaust volume damper
- Pre-plumbed fire suppression
- Insulated 3" air space
- Stainless steel top enclosure
- Stainless wall panel
- Exhaust fan/cooking equipment interlock
- Recessed LED lights
- Switch Panel

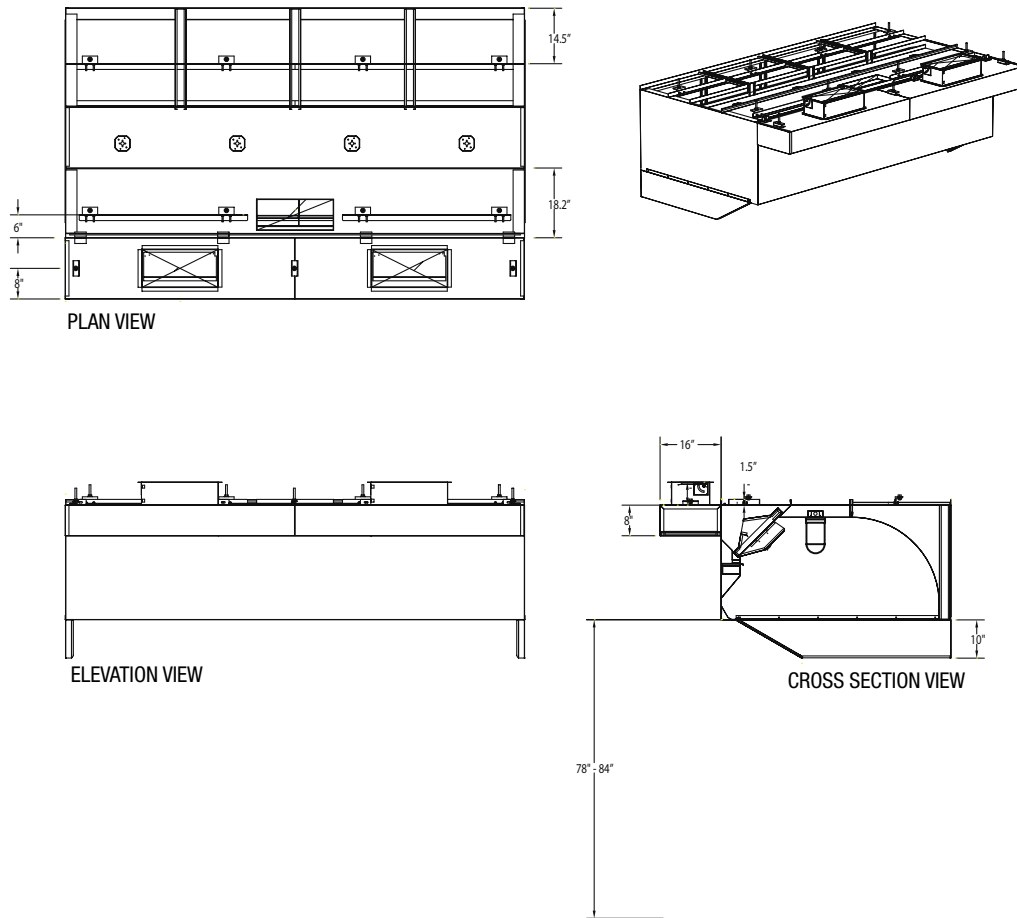
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MAKEUP AIR DESIGNED AT 80% OF EXHAUST AS STANDARD REFERENCE CFM AMOUNT & ROUND UP TO NEAREST COLLAR SIZE. (2) COLLARS REQUIRED AFTER 96", (3) AFTER 156".

CFM SUPPLY	600	900	1200	1700	2200
COLLAR SIZE	10 x 10	10 x 16	10 x 20	10 x 30	10 x 40

Light Duty Temperature Cooking Equipment – 400°F (Light duty ranges, roasters, ovens, steamers, etc...)
Medium Duty Temperature Cooking Equipment – 400-600°F (Above plus rotisseries, ranges, grills, fryers, etc...)
Heavy Duty Temperature Cooking Equipment – 600°F (Above plus gas char-broilers, woks, upright broilers, etc...)

LENGTH	400 DEGREE LIGHT DUTY COOKING EQUIPMENT EXHAUST CFM		400-600 DEGREE MEDIUM DUTY COOKING EQUIPMENT EXHAUST CFM		600 DEGREE HEAVY DUTY COOKING EQUIPMENT EXHAUST CFM	
	CFM @ .90 SP	DUCT COLLAR	CFM @ 1.00 SP	DUCT COLLAR	CFM @ 1.10 SP	DUCT COLLAR
4'-0"	600	(1) 8 x 7	700	(1) 8 x 8	900	(1) 8 x 10
5'-0"	750	(1) 8 x 8	875	(1) 8 x 10	1125	(1) 8 x 13
6'-0"	900	(1) 8 x 10	1050	(1) 8 x 12	1350	(1) 8 x 15
7'-0"	1050	(1) 8 x 12	1225	(1) 8 x 14	1575	(1) 8 x 18
8'-0"	1200	(1) 8 x 14	1400	(1) 8 x 16	1800	(2) 8 x 10
9'-0"	1350	(1) 8 x 15	1575	(2) 8 x 9	2025	(2) 8 x 11
10'-0"	1500	(2) 8 x 8	1750	(2) 8 x 10	2250	(2) 8 x 13
11'-0"	1650	(2) 8 x 9	1925	(2) 8 x 11	2475	(2) 8 x 14
12'-0"	1800	(2) 8 x 10	2100	(2) 8 x 12	2700	(2) 8 x 15
13'-0"	1950	(2) 8 x 11	2275	(2) 8 x 13	2925	(2) 8 x 16
14'-0"	2100	(2) 8 x 12	2450	(2) 8 x 14	3150	(2) 8 x 18
15'-0"	2250	(2) 8 x 13	2625	(2) 8 x 15	3375	(3) 8 x 13
16'-0"	2400	(2) 8 x 14	2800	(2) 8 x 16	3600	(3) 8 x 14

For custom solutions or specific cook line operation, please contact factory.