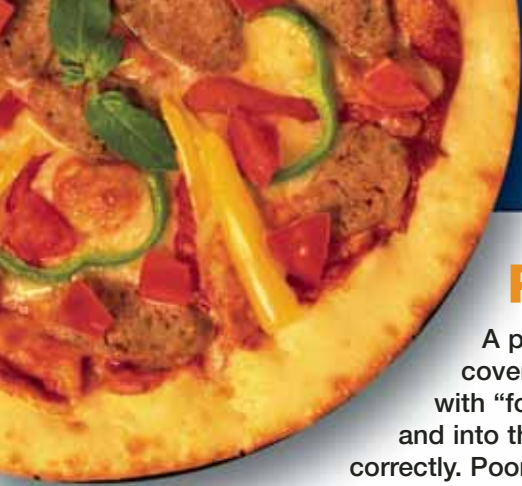


Type 1 and V-Bank Hoods Model PHEV

Hoods Designed for Pizza Ovens





Pizza Hood Design Challenges

A pizza oven's large size plus the heat and smoke they generate make effective coverage a design challenge. Adding to this challenge are high production ovens with "forced air baking." These ovens can force hot air out of conveyor openings and into the kitchen if the hood is not designed correctly. Poor capture means higher energy consumption.



Design Testing

Greenheck's design engineers went to Architectural Energy's Commercial Kitchen Ventilation Lab to do testing to ASTM F1704 with Schleiren Flow Visualization Technology. Schlieren imaging is an invaluable tool that allows us to see airflow and heat transfer. Because we can see and identify what works and what doesn't we can design to provide optimum capture and containment. Schlieren imaging is what led us to our design for the pizza hood.



Greenheck's Pizza Hood

Our single island exhaust only canopy hood has a modified design to meet the unique requirements of the pizza oven. We turned the filter bank perpendicular to the pizza oven. This allows for capture and containment at both ends of the oven - creating a more comfortable working environment and reducing energy costs.

The following chart shows some of the industries most popular conveyor ovens with the Greenheck recommended hood size and cfm. For optimal performance Greenheck used a 12 inch overhang on all sides that do not have a wall.

Oven Make	Model	Hood Size*		Exhaust Airflow		
		Wall	Island	Single Deck	Double Deck	Triple Deck
Lincoln Impinger X2	3240-2	101x72	101x84	1444	1765	-
	3270-2	130x72	130x84	1988	2429	-
Lincoln Impinger I	All	102x69	102x81	1389	1698	-
Lincoln Impinger II	All	79x64	79x52	800	840	1069
Lincoln Low Profile	All	102x71	102x83	1439	1758	2237
Bakers Pride Conveyor	EC	120x47	120x59	1050	1283	1633
	APC	87x42	87x54	700	722	919
Blodgett Conveyor	MT1828	74x47	74x59	750	750	851
	SGT3240	101x65	101x77	1275	1559	1984
	MT3855	115x71	115x83	1678	2051	2610
	MT3870	130x74	130x86	2054	2510	3195
Middleby Marshall Conveyor	PS225 / 200 / 220FS	104x62	104x74	1250	1528	-
	PS220-R	120x58	120x70	1125	1322	-
	PS360 / 360WB	114x67	114x79	1322	1616	-
	PS360WB70	130x67	130x79	1822	2227	-
	PS360EWB	114x75	114x87	1772	2166	-
	PS314	95x51	95x63	865	1058	-
	PS536	100x55	100x67	1020	1250	-
PS555	115x76	115x88	1820	2225	2830	
PS570	130x66	130x78	1790	2180	2780	

*Hood model PHEV (L) X (W)

Pizza Hood Features & Options



Features

- 1 18 gauge type 304 or 430 stainless steel #4 finish available
- 2 Filter bank perpendicular to the oven for improved capture
- 3 PEL - Performance Enhancing Lip helps direct air to the filter and improves capture and containment
- 4 Full length, fully welded concealed grease trough
- 5 Incandescent Lights



Options

- ✓ Filler Panels for wall applications
- ✓ Backsplash Panels for wall applications
- ✓ Heat Shield for island applications
- ✓ Fire Systems: Wet Chemical; Dual Agent
- ✓ Hood Mounted Switches
- ✓ Utility Cabinets
- ✓ Variable Volume Controls
- ✓ Stainless Steel Baffle Filters

CUBE Roof Upblast Centrifugal Exhaust Fan...the industry standard

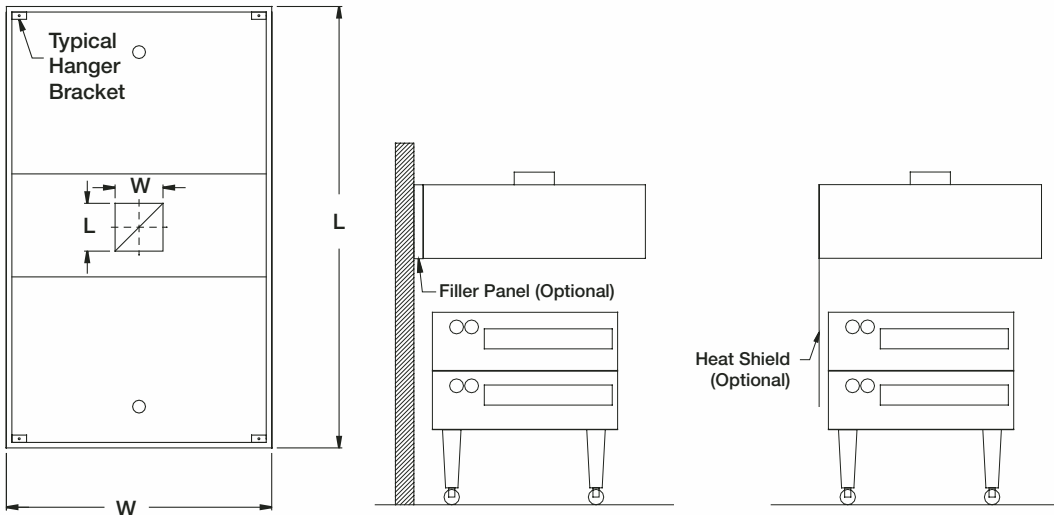
When you buy a Greenheck CUBE fan, you receive a fan with the industry's best performance and durability for general clean air, high grease, and other contaminant applications (as found in restaurants, food service, and fume hood exhaust). CUBE fans are specifically designed to discharge air directly away from the mounting surface.

- Number 1 in product quality and reliability.
- Broadest performance in the industry, up to 5 in. wg and 30,000 cfm.
- UL Listed for electrical and grease.
- Greenheck pioneered leakproof construction for the entire life of the fan utilizing a one-piece windband that is continuously welded to the curb cap.



Specifications

Project Name:	Item #
---------------	--------



APPLICATION AND SPECIFICATION:

Provide Greenheck Exhaust Hood **Model PHEV** as shown on plans and in accordance with the following specification:

Kitchen ventilation hood(s) shall be Type I, exhaust canopy suitable for all types of cooking applications. Hood(s) shall be single island canopy, exhausting two banks of filters through one central plenum. Hood(s) to be UL 710 Listed Without (With) Fire Dampers for 600°F rated cooking appliances.

Hood(s) shall be constructed of a minimum 18 gauge type 304 or 430 stainless steel, with a #4 finish. The hood(s) shall be constructed using the standing seam method for optimum strength. All external seams shall be welded and/or liquid tight in accordance with NFPA #96. Lighter material gauges, alternate material types, finishes, are not acceptable. All unexposed interior surfaces shall be constructed of a minimum 18 gauge corrosion resistant steel including, but not limited to ducts, plenum, and brackets.

Hood(s) shall include UL 1046 Classified aluminum baffle filters, in sufficient number and sizes to ensure optimum performance as specified by the filter manufacturer. The filter housing shall terminate in a pitched, full-length grease trough, which shall drain into a removable grease container.

Vaporproof, UL Listed incandescent light fixtures shall be prewired to a junction box. Wiring shall conform to the requirements of the National Electrical Code (NEC #70 - Latest Edition).

Our Warranty

Greenheck warrants this equipment to be free from defects in material and workmanship for a period of one year from the purchase date. Any units or parts which prove defective during the warranty period will be replaced at our option when returned to our factory, transportation prepaid. Motors are warranted by the motor manufacturer for a period of one year. Should motors furnished by Greenheck prove defective during this period, they should be returned to the nearest authorized motor service station. Greenheck will not be responsible for any removal or installation costs.

As a result of our commitment to continuous improvement, Greenheck reserves the right to change specifications without notice.

Greenheck P.O. Box 410 • Schofield, WI 54476-0410 • Phone (715) 359-6171 • greenheck.com

