



EX-BS-IP SERIES

LOW PROXIMITY EXHAUST HOOD WITH INTERNAL AND DOWN DISCHARGE

Very efficient, low proximity model due to low net air requirement. Up to 70% make-up air is discharged through internal slot and through down discharge, fixed blade, removable grilles with opposed blade dampers. Make-up air introduced through the hood does not affect the kitchen environment, reducing the necessity for tempered air. Hood must be balanced for efficient operation.



Offering A Fully Integrated Package, Pre-Engineered For Optimum Performance

ADVANTAGES

- Superior efficiency due to low net air requirement.
- Space saving, compact design uses limited kitchen space.
- UL Listed for use over 450°F, 600°F and 700°F cooking surfaces. UL Listed to Canadian safety standards, NSF Listed and built in accordance with NFPA 96. Recognized by ICBO, BOCA and SBCCI.
- Up to 70% internal and down discharge make-up air through removable, fixed blade grilles.
- Optional Integral air space to meet NFPA 96 clearance requirements against a limited combustable wall; optional, insulated NFPA 96 approved air space for combustable wall.
- Stainless steel enclosure panel optional.
- Integral stainless steel double end panels provided to maximize hood performance and eliminate effects of kitchen cross drafts.
- Sturdy stainless steel construction with double wall, insulated front panel.
- Optional fan control switches flush mounted and pre-wired through built-in electrical chaseaway.

CAPTIVEAIRE™

800 965 0420

Captive-Aire Systems, Inc. reserves the right to modify the design, materials, and/or specifications as a result of code requirements or product enhancements resulting from the Company's ongoing research and development.

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PERFORMANCE

Cooking Surfaces	Max. Avg. Cooking Surface Temp (°F)	Min. Exhaust CFM/ft.	Max. Supply CFM/Ft.
Ovens, Steamers, Kettles, Open-Burner Ranges, Griddles, Fryers	450°F	300	210 (70%)
Electric Charbroilers	600°F,(1" underhang maximum)	300	180 (60%)
Gas Charbroilers	600°F,(5" overhang minimum)	233	165 (70%)
Mesquite Grills, Charcoal Charbroilers, Gas Conveyor Charbroilers	700°F	250	140 (55%)

Recommended Duct Sizing:

- Exhaust: Based on 1600 FPM
- Supply: Based on 800 to 1200 FPM

FEATURES

- Fabricated of Type 430 stainless steel, #3 or #4 polish, on all exposed surfaces. Optional type 304 stainless steel available.
- Double-wall, insulated front increases rigidity and reduces condensation.
- Fitted with UL Classified stainless steel type filters, removable for cleaning.
- Sloped grease drain system with removable 1/2 pint cup for easy cleaning.
- Optional Integral 3" air space provided to meet NFPA 96 clearance requirements against limited combustible wall; optional, insulated NFPA 96 compliant air space available for combustible wall.
- Pre-punched hanging angles on each end of hood. Additional set provided for hoods longer than 12'.
- Make-up air (up to 70%) is supplied through removable, fixed blade grilles.
- To prevent condensation, 1" insulation with non-absorbent facing lines supply air plenum. Insulation is flame spread rated at less than 25' when tested in accordance with UL Std. 723.
- Make-up air is introduced through fixed blade, removable grilles on the bottom front edge and interior of the hood.
- Supply air plenum contains perforated metal plates for even air distribution, constructed with internal angle iron facing for increased rigidity.
- Supply air risers on hood top contain combination UL Listed fire/volume damper(s). The volume damper is adjustable by means of a control mechanism located on the damper's side. Supply air can be balanced without adjusting the fan pulleys.
- Supplied with stainless steel, integral double end panels to maximize hood performance and eliminate effects of kitchen cross drafts.
- Stainless steel enclosure panel provided. Mounting channel factory welded to hood for field installation of panels over 11" high.
- Model EX-BS-IP is UL Listed for 450°F, 600°F, and 700°F cooking surface (File MH 12106 without exhaust damper), UL Listed to Canadian safety standards, NSF Listed and built in accordance with NFPA Standard 96. Recognized by ICBO, BOCA, and SBCCI.



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OPTIONS

BACK SUPPLY PLENUM: Provides make-up air for the kitchen, discharged below cooking equipment...welded...stainless steel exposed surfaces...unexposed surfaces made of aluminized metal...shipped separately, requiring field connection...insulated to prevent condensation...perforated diffuser plates for even air distribution. Provides required clearance from limited combustibles per NFPA 96 Standards.

ROOF TOP PACKAGE: Combination UL Listed exhaust/supply air unit with factory prewired and mounted motors, UL Listed trunkline and curb vented on exhaust side. Various models perform up to 14,000 CFM exhaust and up to 3 inches static pressure...weatherproofed...galvanized construction... washable mesh filters...exhaust/supply air fans share common roof penetration...internal wiring drops directly through curb, requiring no pitch pockets...exhaust outlets/air intakes spaced to conform to code regulations...automatic reset/thermal overload protection on all single phase motors and on three phase motors if pre-wire assembly is included in package...standard single-point power connections...UL 705, 762 Listed exhaust fans rated for high grease applications...optional backdraft dampers.

SEPARATE FANS: UL Listed single exhaust fans and supply-air fans and curbs available...same features, construction methods and performance ratings as roof top package above.

HEATED MAKE-UP AIR: UL Listed direct fired gas heated make-up air unit manufactured by Captive-Aire...UL Listed for natural gas and propane...design integrates the blower and burner into a single package...heavy duty, weather resistant, galvanized steel construction...units available in Roof Top Package or as a stand alone heated make-up air module...several models available to meet almost any performance rating specification.

FULLY INTEGRATED PACKAGE

Captive-Aire sells this hood as a stand-alone appliance to be integrated into a kitchen ventilation application. Captive-Aire also provides this hood as part of a **FULLY INTEGRATED PACKAGE** designed by Captive-Aire and pre-engineered for **OPTIMUM PERFORMANCE**. The package consists of the hood, an integral UL Listed utility cabinet, factory pre-wired UL Listed electrical controls, and a factory pre-piped UL Listed fire suppression system. Other options include a UL Listed exhaust damper, a UL Listed exhaust fan, a UL Listed non-tempered make-up air fan, and/or a UL Listed direct-fired heated make-up air unit. Fire suppression systems include final hookup and inspection.



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