

Broaster® Ventless 24" Hood System



Standard Features

- **Compact and versatile**—one-of-a-kind stainless steel hood provides the necessary vapor removal requirements for all current electric models of Broaster® Pressure Fryers.
- **Simple to install**—eliminates the need for expensive roof modifications and the hassles of dealing with multiple vendors supplying separate hood and electrical systems.
- **Safe**—includes built-in Ansul R-102 fire suppression system with piping, nozzles (appliance and plenum), and conduit routing the fusible link cable through the hood.
- **Effective**—innovative triple-filter system with updraft technology designed to trap grease particles, eliminate condensation, remove smoke and reduce cooking odors.
- **Safety feature**—interlocking start feature does not allow hood and equipment to work separately.
- **Visual**—color coded, lighted alert system included to ensure system is running safely and efficiently.



Specifications

Primary construction is of 18 gauge stainless steel built on steel frame and fitted with casters. Front casters swivel and lock.

Completely portable ventless exhaust hood system designed to accommodate electric pressure fryers with built-in filter systems. This new unit features a higher profile with an elongated bullnose for perfect capture of grease-laden vapors.

Complete with an integrated ANSUL R-102 wet chemical fire suppression system, this self-contained, compact portable unit is the perfect alternative when venting a conventional hood system through a wall or roof is not feasible.

Also available is a -NF (No Fire Suppression) option as well. The hood will be fire suppression ready for field installation

of the ANSUL R-102 Wet chemical fire suppression system. Please note: Field Installations must be performed by an ANSUL distributor.

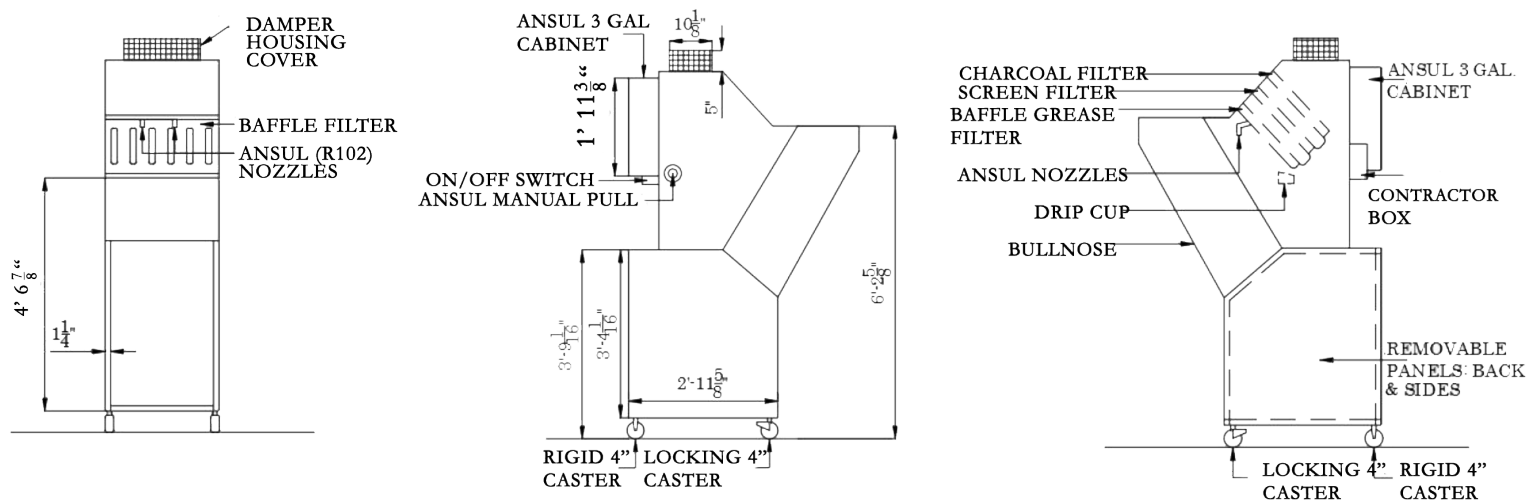
Innovative triple-filter system with updraft technology meets vapor removal requirements for a variety of food service applications and is designed to trap grease particles while removing smoke and reducing cooking odors. Exhaust 750-1125 cfm.

Approved for use with electric cooking equipment. Fryers not to exceed oil capacities of 85 lbs. Each piece of equipment not to exceed surface area of 470 sq. inches. Cooking surface to be 30"- 34" above finished floor.

Equipment is covered by manufacturer's 2 year limited warranty.

Specifications subject to change without notice.

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Specifications

Part Number	Orientation of pull station	Overall Dimensions			Electrical Spec
		W	D	H	
93647	Left (Standard)	27-15/16" (709 mm)	48-1/4" (1226 mm)	93" (2363 mm)	208/240 v. ac (single or 3 phase) Exhaust CFMs = 750
93645	Right (Optional)	27-15/16" (709 mm)	48-1/4" (1226 mm)	93" (2363 mm)	208/240 v. ac (single or 3 phase) Exhaust CFMs = 750

Clearance Requirements

Top of Unit

Ventless clearance requirement 18" from top of unit (not including damper). A 12" clearance is required above damper.

Side of Unit

Ventless clearance requirement of 30" needed at pull station. Pull station location on left, can be requested on right.

