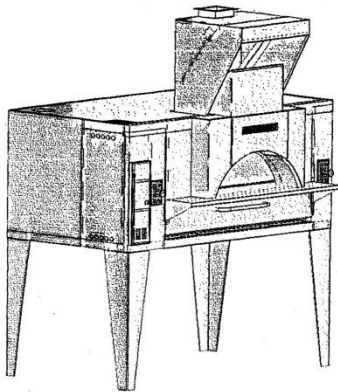
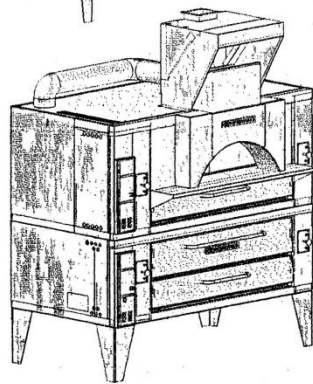


## IL FORNO CLASSICO BRICK OVEN EXHAUST HOOD



Model PB-24  
shown with a FC-516



Model PB-24S  
shown with a  
FC-616/Y600

### Specifications

Furnish Bakers pride Il Forno Classico Brick Oven Exhaust Hood Model PB-24 as shown on the plans and as described in the following specifications.

Exhaust hood shall be constructed of 18 gauge polished stainless steel.

Construction to meet all requirements of NFPA 96 and NSF Standard No. 2

Hood incorporate full-length semi-concealed grease gutter with a removable grease cup. Filters to be U.L. Listed under the category "Exhaust Hood with Exhaust Damper."

Specify one of the following ovens with ordering hood:

#### Single Decks

FC-516  
FC-616  
FC-816

#### Double Decks

FC-516/DS-805  
FC-516/D-125  
FC-616/Y-600  
FC-816/Y-800

- MODEL PB-24 – For Single Decks
- MODEL PB-24S – For Double Decks

### APPLICATION

Eyebrow style for direct mounting to Il Forno Classico Brick Oven

- Will remove bi-products of combustion and grease-laden vapors
- Note: Refer to Deck Oven manual for calculation of CFM required to evacuate total heat load.

### MAKE-UP AIR

Make-up air must be supplied for replacement of air exhausted through all kitchen exhaust systems.

Make-up air should be delivered through registers at ceiling height & distributed throughout the kitchen.

75% to 80% of the replacement air should be fresh, outside air, conditioned (heated or cooled), distributed directly into the confines of the kitchen – with the remaining 20% to 25% allowed to flow into the kitchen from adjacent areas.

### EXHAUST FANS/MAKE-UP AIR UNITS

Exhaust fans are to be provided and installed by others in compliance with local codes.

Fans should be induced draft, squirrel cage design, equipped with backward inclined blades. Fans shall be sized to meet design air volumes and static pressure drop for the entire system, including the ductwork.

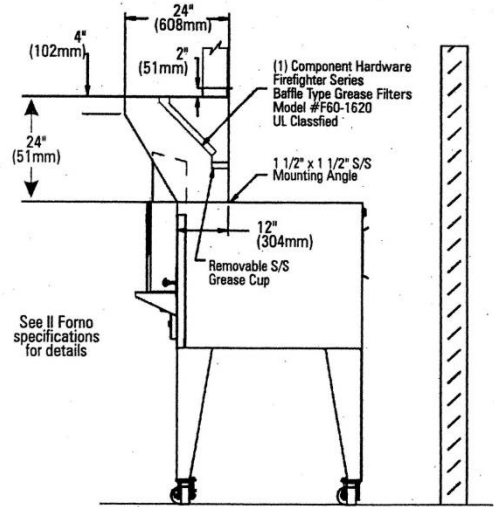
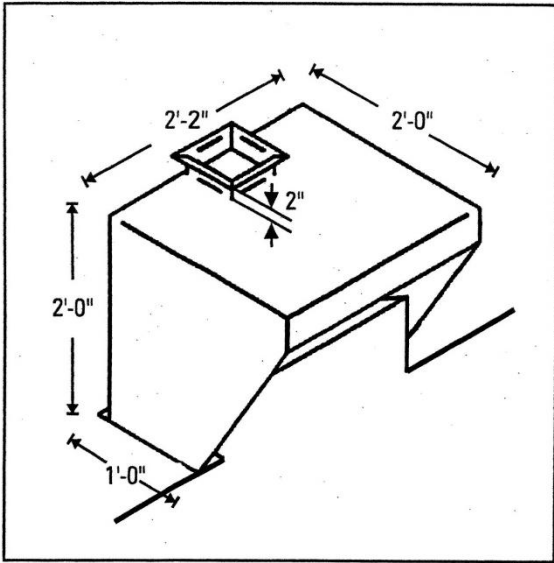
Discharge ducts should be vertical and located at least ten feet away from supply air intakes. Supply fans or make-up air units to be furnished and installed by others in compliance with local codes. Supply units to be capable of handling the required air quantity at the total system static pressure and should be electrically interlocked for simultaneous operation.

### FIRE PROTECTION

NFPA Standard No. 96 and local codes require a fire extinguishing system for protection of the duct collar and plenum of non-waterwash ventilators. Hood shall be designed to accommodate piping for Ansul R-102 fire suppression (plenum and duct protection). Fire protection system provided by HVAC contractor or other prescribed contractor. Consult local fire officials for exact requirements.

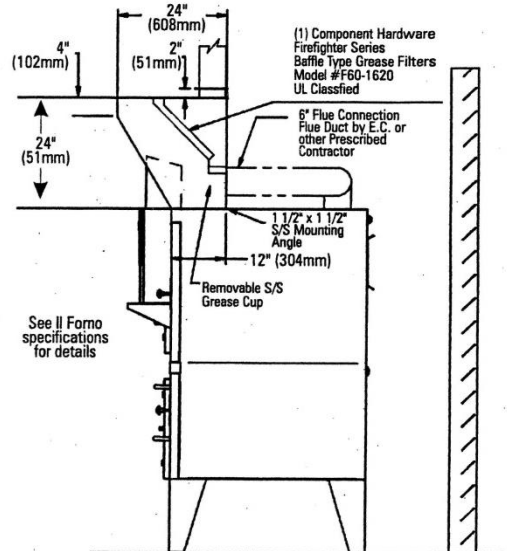
# IL FORNO CLASSICO BRICK OVEN EXHAUST HOOD

**PB-24  
Installation**



**SIDE VIEW**

**PB-24S  
Installation**



All Dimensions Nominal – Oven Exhaust Hood									
Model	Exhaust CFM	Lbs	Kilos	Duct Size		Overall Dimensions		Static Pressure	
				In	mm	In	Mm		
P-24	540	100	46	6x7	152x178	26x 25 1/2 x 26	660 x 648 x 660	0.75	Single Oven
P-24S	540	100	46	6x7	152x178	26x 25 1/2 x 26	660 x 648 x 660	0.75	Stacked Oven

Note: Duct size based on 1,500 F.P.M.

Shipping Class #85  
Hood shall be shipped loose with stainless steel mounting angle for installation by FSEC

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change with notification.