



EVent® - Open Canopy Hood™

VentLess Recirculating Ventilation System For Use With Electric Cooking Equipment



Cooking equipment shown for illustrative purposes. Part # 10-7112-OC

DESCRIPTION

The EVent® Open Canopy Hood™ is a self-contained ventilation system with an internal canopy width of 112" and a side wall depth of 55". The system is designed for use with electric cooking equipment, including automatic chain-broiler, fryers, griddles, woks, combi-ovens and electric ranges. It is constructed with a stainless steel chassis and enclosed duct work supported by a modular aluminum frame. The system uses an advanced air filtration system integrating washable grease baffles, vaporizer, scrubber and particulate filters, along with air purification employing ozone and wet air scrubbing that captures and processes cooking vapor, returning clean air to an occupied space. A UV absorption monitor ensures ozone levels stay below 0.1ppm, and a pre-engineered Ansul fire suppression system with electric fire detection assures continuous fire protection.

FUNCTIONALITY

FILTRATION - The Event's self-contained filtration system uses a 5-stage process to reduce grease emissions that is UL 710B Listed and surpasses the EPA 202 test method. The initial filtration system captures cooking vapor using grease baffle and vaporizer filters that defuse captured air into the ventilation system. There, an ozone air stream transforms the vapor into carbon ash particles. These particles are entrained in an air scrubber with water spray which flows to a reservoir and is pumped to a drain without oil or grease particles. The cleaned air passes through a final set of particulate filters before being discharged back to the occupied space. There is no disposable filters, and daily maintenance requires washing the grease baffle, vaporizer, and particulate filters in a sink or dish machine. Air pressure sensors ensure efficient filter operation, and a UV absorption monitor guarantees ozone levels remain below 0.1ppm.

FIRE PROTECTION - The factory-installed Ansul Autopulse Z-10 Fire Suppression system comes complete with electric fire detection, liquid suppression holding tanks, the system control head, piping, nozzles, and a front-facing manual pull station. This fire protection system is UL and NFPA 96 recognized and adheres to the UL 300 Standard.

STANDARD FEATURES

- Advanced filtration system captures and obliterates grease laden cooking vapor and mitigates the discharge of cooking aromas.
- All washable stainless steel grease baffle and particulate filters, means no costly disposable filters.
- Interactive touchscreen control provides ventilation operational status and filters condition.
- Stainless steel construction and food-safe contact surfaces provide durability and ease of cleaning.
- Listed to the UL 710B - Standard for Safety Recirculating Systems.
- BrightShield™ with Vyv™ Antimicrobial Light Technology under the canopy provides white antimicrobial light for operational cooking and violet enhanced antimicrobial light during non-operational time. Both light modes work to reduce mold, mildew, and odors and are certified for continuous and unrestricted use around people.**
- Pre-engineered factory installed Ansul fire protection system with electric fire detection.
- Fire protection control system includes a dry contact micro switches for connection to a central fire alarm system.
- Electric service requirement of 208V, 30AMP, 3-phase, WYE.
- Individual electric cooking appliances connect to a separate source of power, monitored by definite-purpose contractors on either 208V, or dry contact terminals.
- Limited One-Year Parts Warranty.

LISTINGS



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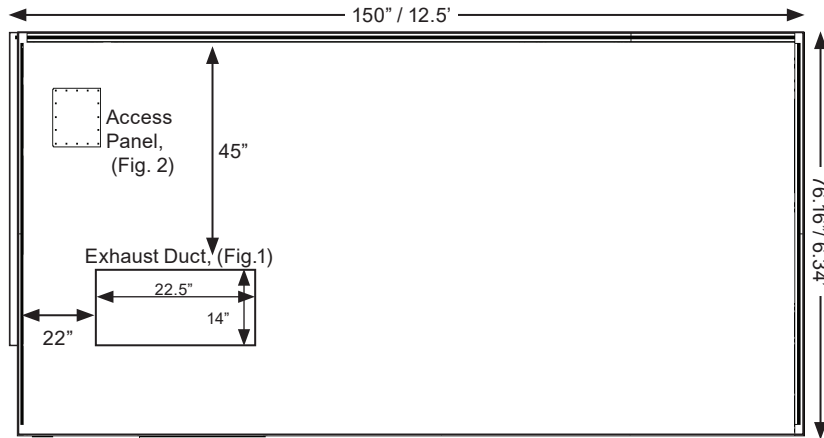
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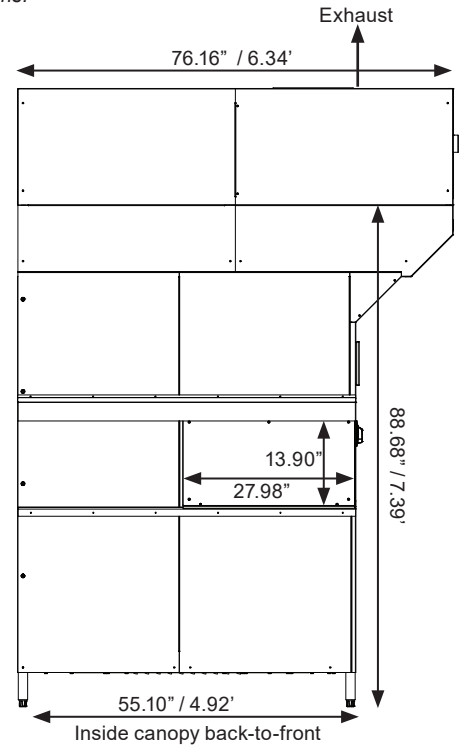
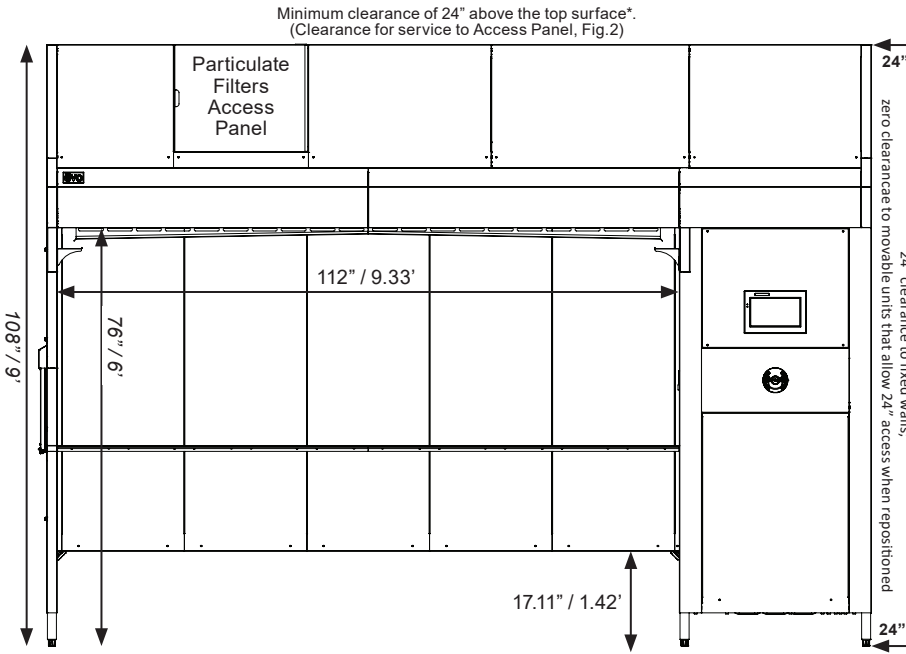


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Please contact Evo to obtain the latest datasheet for precise dimensions.



Type	Model	Chassis Outside Dimensions				Voltage & Phase	Amps	Wire	Connection	Weight (Ship)
		H	W	D @ Bottom	D @ Top					
EVent®	Open Canopy Hood™	108" 2743mm	150" 3810mm	59.10" 1501mm	76.16" 1934mm	208V 3 Phase	30	3NAC	Direct Wire	2,295 lbs (3,580 lbs) 1,041 kgs (1,624 kgs)

- Notes:
- 1) Inlet cold water GHT Female 3/4" at 50 PSI minimum, and outlet GHT Male 3/4 for direct connection to a drain (no grease trap required).
 - 2) Air Exchange of 1500 CFM required.
 - 3) Building exhaust must be located a minimum of 10' from the EVent Exhaust Duct, Fig. 1.
- * Please consult with Evo for special consideration for ceiling heights less than 132".

**Testing on a non-enveloped virus (MS2 bacteriophage) showed a 97.12% reduction in controlled laboratory testing in 8 hours on hard surfaces. Testing on SARS-CoV-2 (enveloped virus) showed a 98.45% reduction in controlled laboratory testing in 4 hours on hard surfaces. Testing on MRSA E. coli showed 90%+ reduction in controlled laboratory testing in 24 hours on hard surfaces. Results may vary depending on the amount of light that is reaching the surfaces in the space where the product is installed and the length of time of exposure. Use of Vyy™ Antimicrobial Light Technology is not intended to replace manual cleaning and disinfection practices.

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- 1) Cooking equipment must be installed in accordance with the manufacturer's recommended instructions.
- 2) Only electrically powered cooking equipment is permitted for use with this ventilation system. Gas appliances are strictly prohibited.
- 3) All appliances positioned under the hood must be integrated with the hood's appliance interlock circuit.
- 4) All appliances must comply with the requirements specified in the Evaluated Cooking Appliances and Restrictions chart below.

EVALUATED COOKING APPLIANCES AND RESTRICTIONS										
Type	Qty	Max kW Per Appliance	Restrictions	Capacity Per Appliance	Cooking Surface Area	Max Input Temp F	Dimension "A" Note (I) Minimum	Dimension "B" Note (II) Minimum	Dimension "B" Note (II) Maximum	Dimension "C" Note (I) Minimum
Automatic Broiler *, **	1	21	Cart <=31.25" ¹	N/A	Dual Chain 13" ²	550	21.25" ³	18" ⁴	N/A	4"
Fryer - Auto Lift **	4	22	N/A	45 lbs / 20.41 kg / 22L ⁵	N/A	400	31.25"	26"	50"	2"
Fryer - Open **	4	22	N/A	45 lbs / 20.41 kg / 22L ⁵	N/A	400	31.25"	26"	50"	2"
Fryer - Pressure **	4	17	N/A	75 lbs / 34.02 kg / 36.6L ⁵	N/A	375	31.25"	26"	50"	2"
Fryer - Donut **	1	18.7	N/A	96 lbs / 43.54 kg ⁶	N/A	390	21"	26"	42"	2"
Griddle - Flat **	2	12.26	N/A	N/A	24" x 36"	475	31.25"	30"	42"	2"
Griddle - Clamshell **	2	26	N/A	N/A	12" x 24" ⁷	475	31.25"	30"	42"	2"
Sandwich Grill **	4	5	N/A	N/A	15" x 15"	550	31.25"	30"	42"	2"
Tilt Braising Skillet **	2	25	N/A	30 gal	33.88" x 23.5"	475	30.25"	30"	42"	2"
Ranges & Hotplates **	2	25	N/A	N/A	13" x 13" ⁸	475	26"	30"	42"	2"
Wok **	4	8	N/A	N/A	11.75" dia	N/A ⁹	31.25"	30"	42"	2"
Steam Jacketed Kettle **	4	25	N/A	10 gal ¹⁰	N/A	N/A	21"	25"	42"	2"
Ovens - Convection **	4	25	N/A	N/A	N/A	N/A	15" ¹¹	2" ¹²	40" ¹³	2"
Ovens - Combination **	4	25	N/A	N/A	N/A	N/A	15" ¹¹	2" ¹²	40" ¹³	2"
Ovens - Conveyor **	2	25	N/A	N/A	N/A	N/A	15" ¹¹	2" ¹²	40" ¹³	2"
Ovens - Rotisserie **	4	25	N/A	N/A	N/A	N/A	15" ¹¹	2" ¹²	40" ¹³	2"
Ovens - Deck **	4	25	N/A	N/A	N/A	N/A	15" ¹¹	2" ¹²	40" ¹³	2"

Notes: * Automatic Broiler shall be the Nieco FH94E or Nieco MV-series electric broilers, MV74, MV64, MV63, MV62. Automatic Broiler is measured from the top of the chassis at the catalyst exhaust discharge.

** All appliances positioned on the inside right of the Open Canopy Hood must be movable to facilitate access for servicing the Wet Scrubber filter (refer to instructions beginning on page 27).

(I) Measured from the front edge of the canopy to the front edge of heated cooking area.

(II) Measured from the underside of the front edge of the canopy (located 76" from the floor, or 86.75" with the optional riser) to the top surface of the heated cooking area.

1) Cart height is a mandatory requirement.

2) There may be a maximum of two belts per automatic broiler.

3) Measured from rear of the chassis to the front of the heat shield, which corresponds to the distance from the rear of the chassis to the front edge of the chain.

4) Measured diagonally from the bottom edge of the grease baffle filters to the top center of the chassis.

5) Measured as liquid frying oil.

6) Measured as vegetable shortening.

7) Each upper platen measured individually, with no more than 36" wide bottom platen.

8) The number of hotplates is determined by total kW.

9) Wok cooking temperatures must not create combustion.

10) Up to two 10 gallon kettles per appliance.

11) Measured from the face of the appliance chassis to the front of the canopy (See measurement "A").

12) For a canopy hood equipped with an optional riser, the height is raised from 76" to 86.75"; therefore, Dimension 'B' for units with riser are calculated from 86.75" (the shortest distance to the top of dimension B).

13) For a canopy height of 86.75", an additional 10.75" shall be added to the specified dimensions (the farthest distance from the top of dimension B).

Intended For Installation In Accordance With:

The standard for ventilation control and fire protection of commercial cooking operations NFPA 96, the National Electric Code NFPA 70 and local codes where applicable.

Only electrically heated cooking equipment is acceptable for installation under the canopy of this ventilation system.

This ventilation system requires the Fire Suppression system be setup, charged and certified by an authorized ANSUL® distributor.

The airflow monitoring system will prevent appliance operation if insufficient airflow is detected or all filters are not in place.

All service access panels must be in place and latched for the ventilation fan to operational.

