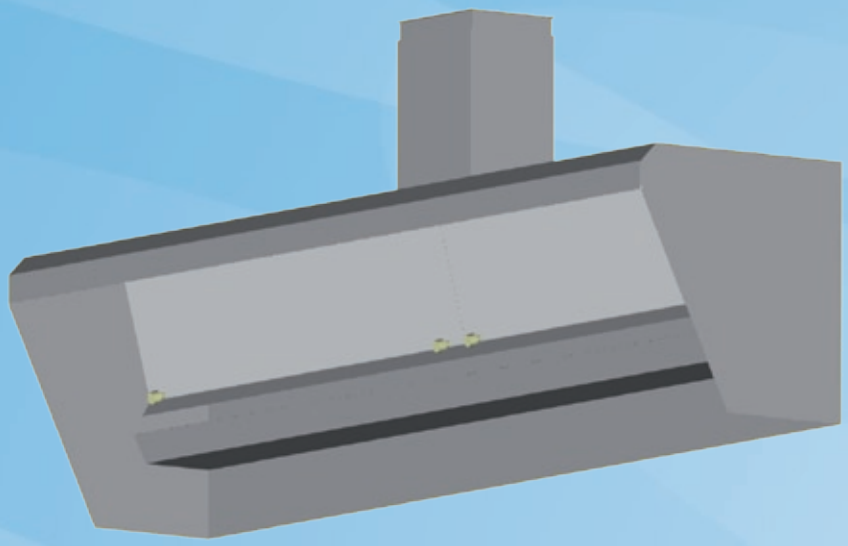
CMW-LL

Cyclomaze Wash - Wall Type



60/CMW-LL/250/0106/EN

Low profile style canopy. Wall or equipment mounted.
For counter top type cooking equipment

- Exhaust air volume control dampers
- Adjustable exhaust chamber balancing baffles
- All stainless steel construction
- Full length intake slot and a series of full length extraction baffles within the exhaust plenum
- Continuous cold water mist during fan operation
- Daily hot water and detergent wash cycle
- Listed fire dampers, if required
- Flexible options and modifications
- Ease of installation, cleaning and servicing
- Available in lengths 1000mm to 3000mm in 100mm increments - consult factory if over 3000mm
- Full access through front removable panels
- Listed for 0.071m³/s to 0.165m³/s exhaust air per active 300mm to meet all cooking requirements

Application

Developed for heavy grease applications, hotels, hospitals, institutions and restaurants. Recommended for use with ecology systems.
Low profile style canopies are recommended for use over counter equipment and low profile cooking equipment.
ie. fast food lines, snack bars, etc.

Consultant Specification

Kitchen exhaust canopy shall be a Halton Vent Master Model CMW-LL.
The canopy shall be constructed of stainless steel.
The canopy shall be provided with a stainless steel all welded exhaust duct spigot with a 25mm connection flange. All joints and seams are welded and/or liquid tight. All exposed welds are ground and polished to the original finish of metal.
CMW Series canopies can be equipped with a UL/ULC listed self-closing, spring loaded fire damper assembly which shall be activated by a listed fusible link, rated at 141°C.

A UL/ULC listed exhaust air volume control damper shall also be provided for optimum balancing of single and multiple canopy systems. All dampers shall be accessible through the canopy plenum.
All water manifolds shall be square stainless steel tubing. Spray nozzles shall be machined brass for hot water wash and stainless steel for cold water mist.

Modifications & Options

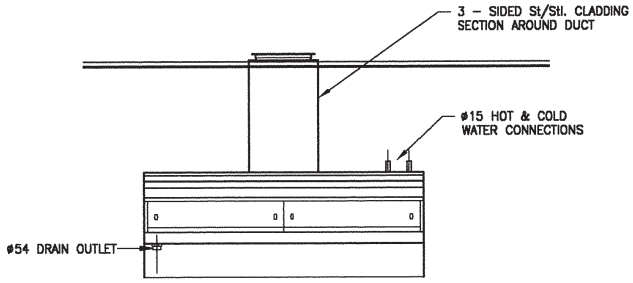
- STAINLESS STEEL "FINISHED BACK" - Where exposed, for island applications.
- DRAIN MANIFOLD - For multiple sections to one common connection, complete with accessible lower drain enclosure.
- OFFSET SPIGOT - Duct spigots can be offset (left or right of centre line). Consult factory.
- REAR DUCT - Rear duct spigot take-off. Consult factory.
- DIMENSIONS - Height, length and depth can be altered as required. Consult factory.
- MAKE-UP AIR FACILITY - S/S perforated diffusers or double-deflection grilles.
- Volume-control dampers in duct spigots
- Surface fire suppression

Recommendation

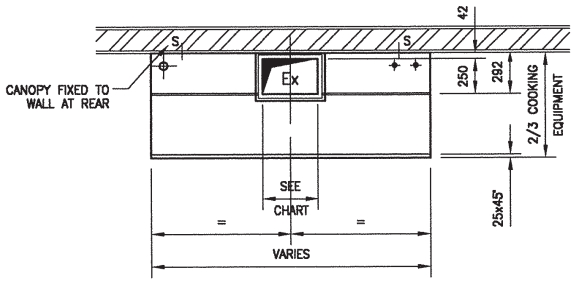
We strongly recommend that the make-up-air is introduced directly into the areas where extract canopies are sited and, generally, this should amount to between 75-85% of the extract flow rate. The balance will then be drawn from surrounding areas and the kitchen will be maintained under negative pressure.

This product is also available with Ultra-Violet (UV-C) for grease and odour removal. Please contact Halton Vent Master for full details.

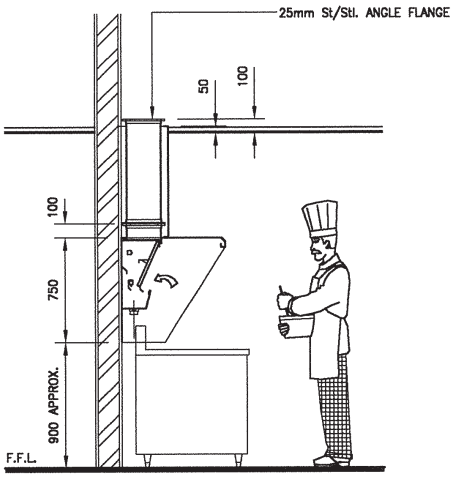
Elevation



Plan



Section through



Technical Specification

Cooking equipment air requirements

Halton Vent Master canopies have been tested and listed to operate efficiently between 0.071 m^3/s and 0.165 m^3/s per active linear 300mm of canopy, with static pressure readings at duct spigot as stated below:

M^3/s per active 300 linear mm	SP/PASCALS
0.071	174
0.094	211
0.118	248
0.142	322
0.165	397

This latitude of exhaust air volumes covers the needs of all types of cooking equipment which vary in size, fuel, capacity and products produced.
Canopy exhaust air volume requirements depend on type of equipment, model of canopy, location of canopy in relation to adjacent walls and the make-up air velocity and balance within the cooking area. Each kitchen's air system must be calculated individually and engineered to meet these conditions.
It is essential that all air, canopy and cooking equipment factors be established and co-ordinated by the design team to achieve proper canopy exhausting of cooking equipment.
Contact Halton Vent Master for assistance to determine proper cooking equipment and canopy exhaust air volumes.

Canopy construction

Each canopy is fabricated from 18g (1.2mm) stainless steel grade 304 S16 (En 58E) to BS 1449-Part 4 and BS 970-Part 4, satin-finish no.4, all-welded construction.

Exhaust air volume and duct spigot size chart

- Duct spigot sized to move air at a minimum velocity of 7.5m/s.

Hanging weight

- 48kg/linear metre

EXHAUST AIR VOLUMES m^3/s	DUCT SPIGOT SIZES 250mm X mm
0.28-0.38	150
0.38-0.47	200
0.47-0.57	250
0.57-0.66	300
0.66-0.75	350
0.75-0.85	400
0.85-0.94	450
0.94-1.09	500
1.09-1.18	550
1.18-1.27	600
1.27-1.37	650
1.37-1.46	700
1.46-1.56	750
1.56-1.65	800
1.65-1.75	850
1.75-1.84	900
1.84-1.93	950
1.93-2.03	1000
2.03-2.12	2X500
2.12-2.22	2X550
2.22-2.31	2X550
2.31-2.45	2X600
2.45-2.55	2X600
2.55-2.64	2X650

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