

**MODEL "CG3-UV-BDL-BB"**

WATER-WASH VENTILATOR WITH UV

**GENERAL SPECIFICATIONS**

Furnish Gaylord Ventilator Model "CG3-UV-BDL-BB-\_\_\_\_\_" as shown on plans and in accordance with the following specifications:

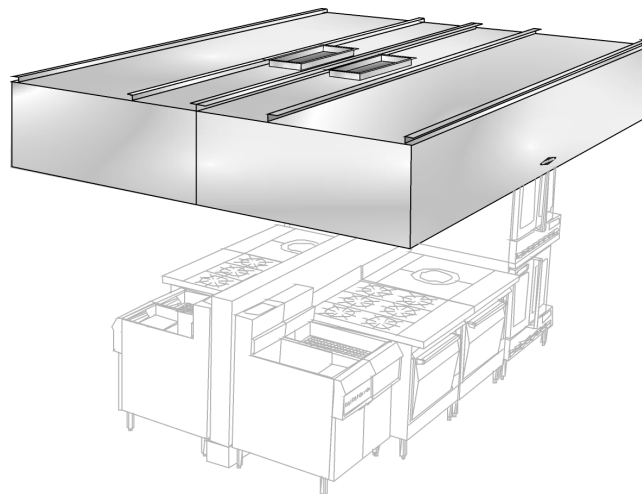
**GENERAL:** Each ventilator shall be a high velocity type grease extractor with an air inlet opening above and parallel to the cooking surface. Each ventilator shall utilize three full-length, horizontal self draining baffles for centrifugal grease extraction providing a grease extraction rate of up to 95% of the mechanically extractable grease particulate. It shall also include a particulate separator and ultraviolet lamps to remove a majority of the remaining particulate for a total grease extraction efficiency of up to 99% when operated and maintained in accordance with the Gaylord Technical Manual and design specifications. The baffle at the air inlet shall be a three position damper controlled by an electrically driven actuator, specifically listed for such use. In position number one, the fan on mode, the damper shall be a grease extracting baffle, position two the damper shall be in the wash mode and position number three in the fire mode. The main grease gutter shall have a 1" slope to the drain opening and the drain shall be equipped with a pre-flush line to purge the drain during the wash cycle. The ventilator shall include a "Super Capture"™ lip on the front panel for enhancement of smoke and grease capture. Continuous brackets shall be provided to facilitate hanging from the overhead structure.

(Optional) The ventilator shall include "Custom Air" baffles to reduce the exhaust air volume over specific cooking equipment as indicated on the plans (add suffix "CA" to model number).

**ULTRAVIOLET LIGHT SECTION:** The ventilator shall include ultraviolet lamps mounted in modules located in the plenum section. There shall be one or more UV modules, as dictated by the ventilator length, and each module shall be on a slide track for easy removal. There shall also be a particulate separator located in the plenum area immediately upstream of the modules. Access to the particulate separator shall be through the ventilator extraction chamber inspection doors. Access to the UV modules shall be through keyed hinged doors, and shall include an interlock switch to shut off the lamps in the event the doors are opened during operation. A pressure switch shall be provided to monitor the airflow to prevent operation of the lamps when the airflow is inadequate. The wash inspection doors shall be equipped with an interlock switch to prevent the operation of the UV lamps if the doors are open. Mounted on the face of the plenum of each ventilator section shall be indicator lights to monitor "UV System On", "UV Lamp Failure" and "UV Safety Interlock Activated". A duplicate set of these lights shall be mounted on the Ventilator Control Cabinet. The control cabinet shall be equipped with an audible alarm indicating there is a lamp failure or one of the safety interlock switches has been activated.

**AUTOMATIC WASHDOWN SYSTEM:** The ventilator shall include two full length wash manifolds equipped with brass spray nozzles. When the wash cycle is initiated, the exhaust fan and UV lamps shall shut off, the damper shall close forward to seal off the air inlet slot exposing the entire grease gutter to the wash sprays and the wash sprays shall come on for the length of time programmed in the control. The upper manifold shall wash the UV lamps, removing the day's accumulation of oxidized grease particulate, and shall wash the topside of the particulate separator. The lower manifold shall wash the grease extractor and the bottom side of the particulate separator. At the conclusion of the wash cycle the damper shall remain closed, in the "Wash" position, preventing conditioned air from escaping the occupied space via thermal drafts, and then re-open when the exhaust fan is started. All controls and components for operation of the wash system shall be housed in the Ventilator Control Cabinet.

**INTERNAL FIRE PROTECTION:** The ventilator shall be equipped with an internal fire protection system activated by fail-safe thermostat(s) located at the duct collar. When the temperature of the exhaust air reaches the set point, the fire damper shall automatically close in the direction of the exhaust air flow, sealing against the back wall of the ventilator, and act as a barrier to prevent flame from entering the extraction chamber and duct system. The UV lamps, exhaust and make up air fans shall shut off, and the internal wash system shall be initiated, acting as a deterrent to fire in the grease extractor, UV chamber and exhaust ductwork. In addition, the internal water sprays shall continuously bathe the fire damper to eliminate warping of the damper during a severe fire condition. The water sprays shall remain on until the thermostat temperature drops below its set point, then stay on for a two minute cool down cycle. At the conclusion of the cool down period the water sprays shall shut off. The damper shall remain closed until the exhaust fan is restarted.

**APPLICATION**

Used for typical island style cooking arrangements where medium, heavy, or extra heavy-duty equipment is used on both sides or when the distance between the equipment exceeds 30" regardless of the type of equipment. Refer to the Master Engineering Data Sheet in the Gaylord catalog for determining medium, heavy, and extra heavy-duty equipment.

**Fuse Link Activated Fire Damper (optional) (series prefix "CG3-UV-FDD")** The damper shall be activated by fuse link(s) located at the duct collar. The ventilator shall be UL listed under the category "Exhaust Hood with Exhaust Damper".

**Ventilator without Fire Damper (optional) - (series prefix "CG3-UV-ND")** The ventilator shall be UL listed under the category "Exhaust Hood without Exhaust Damper".

**ACCESSIBILITY AND INSPECTION:** The ventilator shall be equipped with full-length hinged inspection doors so that service can be performed on the UV lamps, fire suppression system nozzles, fusible links, wash system manifolds and nozzles, drains and other interior components.

**CONSTRUCTION:** The ventilator shall be of all stainless steel construction, not less than 18 gauge, type 300 series. All exposed surfaces shall be a number 4 finish. The use of aluminized steel, galvanized steel, or 430 stainless steel is not acceptable.

**ELECTRICAL:** The ventilator shall be factory pre-wired to single connection points. On multiple section ventilators power for the UV lamps must be supplied to each section. Wiring for controls and light fixtures shall be furnished with coiled flex conduit for interconnecting sections by applicable trades.

**LIGHT FIXTURES:** The ventilator shall be equipped with  100 watt surface mounted incandescent,  150 watt recessed incandescent,  recessed fluorescent, light fixtures. Light fixtures shall be factory pre-wired to a single connection point. Ventilators built in multiple sections shall be furnished with coiled flex conduit for interconnecting sections.

**ACCEPTANCE & APPROVALS:** The ventilator shall be UL and NSF listed. The ventilator shall comply with all requirements of NFPA-96, IMC, UMC, BOCA and SBCCI model codes.



Patent Pending

**GAYLORD INDUSTRIES**

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# Ultima Vent™ with UV Technology

"Classic" Series

## MODEL "CG3-UV-    -BDL-    -BB-    "

\*\* DAMPER OPTION      LOW PROFILE (LP)      DEPTH OF VENTILATOR

\*\* Leave blank = Standard 3 position inlet damper  
 FDD = Fuse link damper at the duct collar  
 ND = No damper

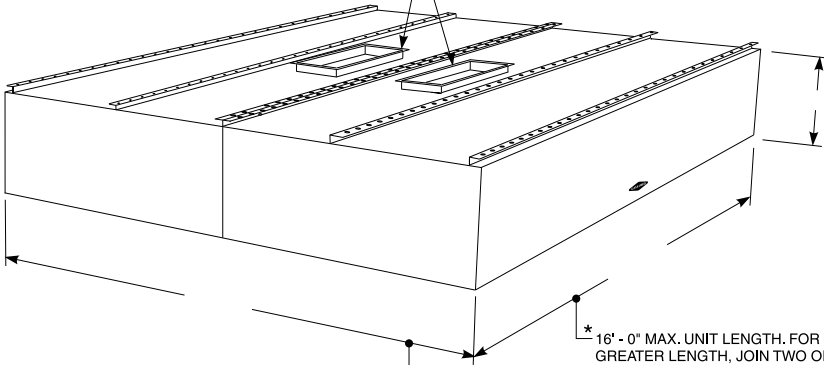
For exact model designation add depth following the letters "CG3-UV-BDL-BB-".

Example: "CG3-UV-BDL-BB-108"

### LOW PROFILE (LP) MINIMUM HEIGHT AT FRONT:

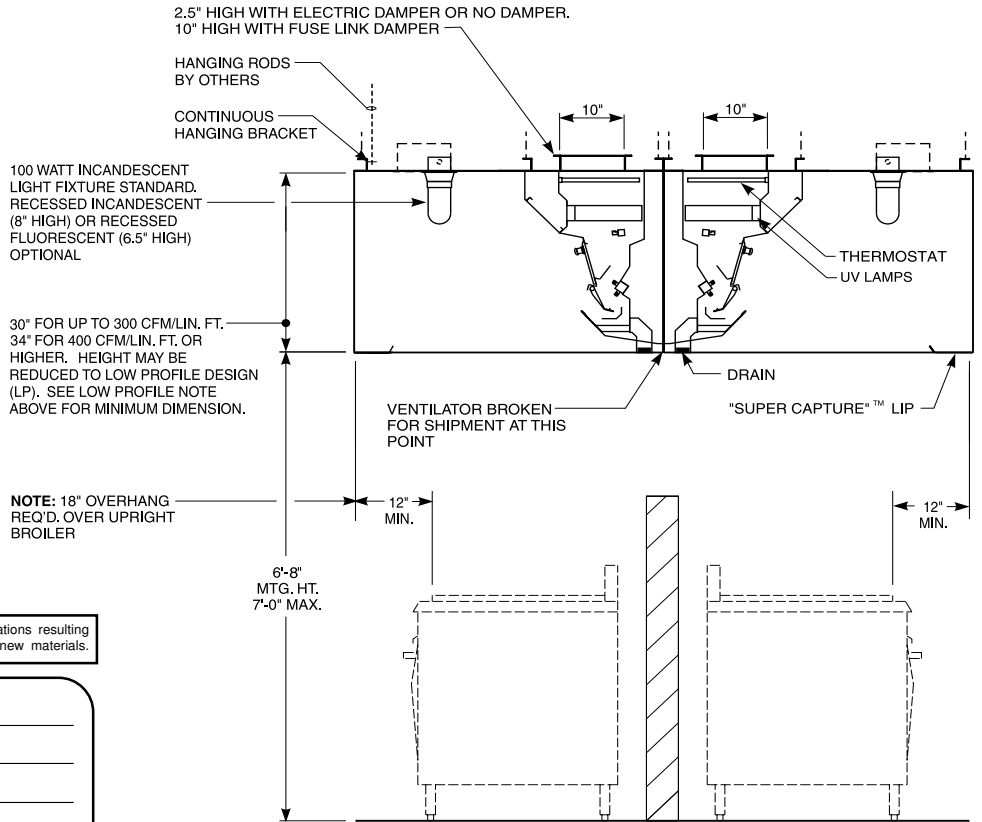
Light & Medium Duty Equipment (400°F) 12" Min.  
 Heavy Duty Equipment (600°F) 18" Min.  
 Extra Heavy Duty Equipment (700°F) "LP" Not Available

NOTE: ONE EXHAUST DUCT COLLAR REQUIRED FOR EACH UV MODULE. ONE TO TWO DUCTS REQUIRED ON EACH SECTION DEPENDING UPON SECTION LENGTH



DIMENSION VARIES WITH DEPTH OF THE EQUIPMENT AND REQUIRED OVERHANG 96" MINIMUM

\* 16' - 0" MAX. UNIT LENGTH. FOR GREATER LENGTH, JOIN TWO OR MORE SECTIONS TOGETHER. ALLOW 6" MIN. OVERHANG AT EACH END. IF CHARBROILER IS AT END, OVERHANG 12"



TYPICAL SECTION VIEW

Note: All Gaylord Ventilators are provided with a Gaylord Ventilator Control Cabinet. Refer to Control Cabinet specification sheet.

The manufacturer reserves the right to modify the materials and specifications resulting from a continuing program of product improvement or the availability of new materials.

ITEM NO. \_\_\_\_\_ EST. WT. \_\_\_\_\_

LENGTH \_\_\_\_\_ WIDTH \_\_\_\_\_ HEIGHT \_\_\_\_\_

H.W. SIZE \_\_\_\_\_ DRAIN SIZE \_\_\_\_\_

\_\_\_\_\_ GPM @ 40 PSI      WATER TEMP 140° F - 180° F

LIGHTS

100W SURFACE INCANDESCENT

150W RECESSED INCANDESCENT

RECESSED FLUORESCENT

### ENGINEERING DATA

#### Mechanical Requirements

The amount of exhaust volume required is dependent upon the type of cooking equipment and the type and volume of cooking. Refer to the Master Engineering Data Sheet in the Engineering Data section of the Gaylord catalog for the charts on determining exhaust volume, duct sizes, static pressure, water consumption, hot water requirements, and drain sizes.

#### Electrical

Provide 120 volt 20 amp,  220/240 volt, 50-60 Hz., 24 hour service to Gaylord GPC-6000-UV Control Cabinet. To be fused separately. Provide a separate 120 volt 20 amp service to each ventilator section to power UV lamps. Ventilator lights to be on separate circuit, 120 volt standard, 220/240 volt optional.

#### Ventilator Lengths

Maximum unit length 16'-0" . For greater lengths, join two or more sections together. Check to ensure that there is adequate access into building and kitchen area.

\*Note: Ventilators manufactured outside North America; maximum unit length 10'-0".

#### Hanging Weight

Ventilator Width	8'-0"	9'-0"	10'-0"	11'-0"
Wt./ lineal ft.	230	240	250	260