



XG-UV
Series
High
Efficiency
Ventilators

NEW XG-UV Series High Efficiency Ventilator

Introduction

The new "XG" Series Ventilator is available in all the standard models and may include UV, as illustrated, or is available without UV. At the heart of the "XG" is our new Super High Efficiency Filtration Extractor, tested to ASTM Standard 2519. Combined with Gaylord's unique "Ultima Vent" ultra-violet system, the "XG" Series offers the perfect marriage of quality and performance. The entire ventilator is ETL listed to UL standard 710 and 710C.

Grease Extraction

The XG Super High Efficiency Filtration Extractor, patent pending, was developed over a two-year period by leading aerosol scientist K.C. Kwok, PhD. Designed to deliver the absolute optimum in collection efficiency at the lowest possible pressure drop, it features "capture and drain" principle, which does not allow grease to re-entrain into the airstream. Tested to ASTM Standard 2519, the XG Extractor has an efficiency of up to 99% on particulate between 5 and 10 microns. This high efficiency rate is key to optimum performance of the UV system, and eliminates the need for secondary filtration found in traditional UV hood systems.

The additional grease collected within the extractors is drained to an integral oversized container. The container is easily removed with the supplied extractor removal tool, eliminating the need for ladders or climbing on the equipment. This is the same tool used for XG Extractor removal. The XG extractor is designed to fit in a standard dish rack.

The static pressure drop can be as low as 0.30" depending upon the exhaust rate. The low static pressure reduces ventilation noise down to 52 dB, and saves energy as fan motor H.P. is lower.

Ultraviolet

The UV modules use six high efficiency lamps. The lamps are powered by high tech solid-state ballasts that include visual indicators to monitor each lamp. The lamps are easily accessed from from the underside for periodic cleaning, and through monitored, hinged access doors for replacement.

The UV system removes 99% of the remaining grease not collected by the XG Extractors, providing virtually clean ducts and elimination of, or significantly reducing, duct cleanings. An additional benefit of UV is the reduction of up to 50% of the cooking odors when the exhaust duct exceeds 20'-0".

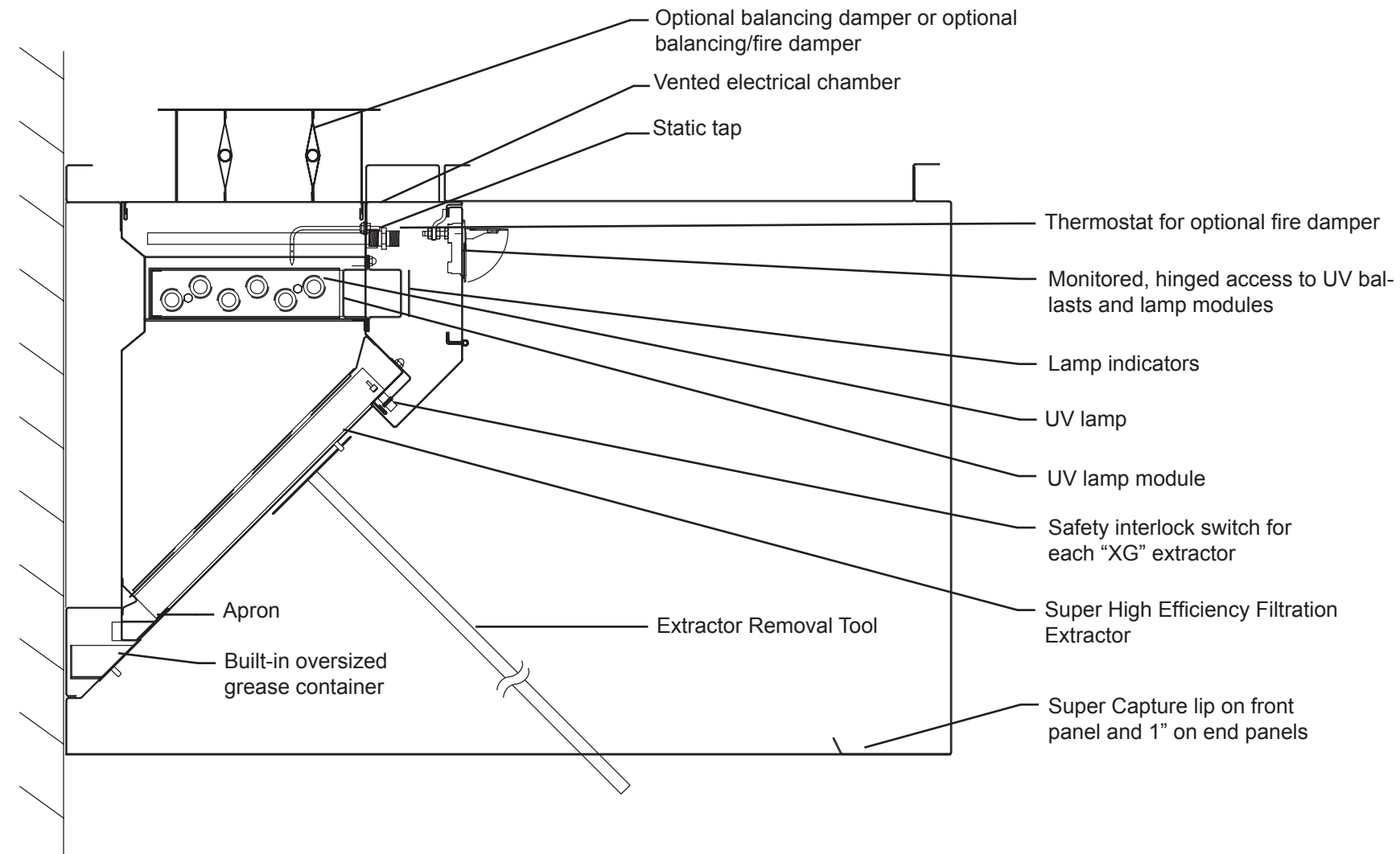
Exhaust Rates

Exhaust rates are engineered to the cooking appliance and vary from 90 CFM per lineal ft., for light duty equipment, to 270 CFM per lineal ft. for heavy duty equipment as tested to ASTM 1704 (third party verified). Our unique energy savings "Custom Air" feature allows different CFM's per lineal ft. within the same ventilator section, matching exhaust rates to the cooking appliances. Each XG ventilator section is equipped with a static tap for ease in field checking engineered exhaust rates.

Optional "Demand Ventilation" can provide additional energy savings. Optional "Auto Start" is available for compliance to the 2006 edition of the IMC (International Mechanical Code).

Capture Performance

The XG ventilator has many capture enhancement features. Our unique "Super Capture Lip" on the front and end panels, the aerodynamic shape of the apron and oversized grease container (see drawing) all play a major role in producing superior



capture at lowest possible exhaust rates. Optional side panels and rear equipment-to-wall seals also enhance capture performance.

UV Safety

The XG-UV ventilator has many safety features to ensure operators are not exposed to UV light. Each XG extractor is individually monitored with a proximity switch, so if an extractor is removed the UV lamps immediately shut off. The access doors into the lamp modules are also monitored in the same manner, and a pressure switch monitors exhaust flow. There is no wiring within the UV plenum to comply with NEC (National Electrical Code). Additionally the unique design of the XG extractor prevents UV light omissions out toward the operator, in compliance with the ACGIH (American Conference of Governmental and Industrial Hygienist) requirements for exposure to UV light.

Damper Options

An optional balancing damper at the duct collar allows proper balancing on multiple hood systems. When a fire damper is desired, a balancing/fire damper is an option.

The damper is a thermostatically activated, motor driven, and a fail-safe design. With this option, the damper automatically closes at end of the cooking day preventing conditioned room air from going up the exhaust system during off hours.

Construction

The XG Series standard construction is of 300 series stainless steel, with exposed surfaces a number 4 finish. Galvanized, aluminized, or 430 stainless is not used.

UV Controls and Monitoring

For UV ventilators a stainless steel control box, model CUV-100, is provided. The control continuously monitors the UV lamps, access doors and exhaust volume with visual and audible indicators. Duplicate sets of these indicator lights are mounted on each ventilator section.





XG-UV Series High Efficiency Ventilators

XG-UV Series Features and Benefits at a Glance

Features

- Super High Efficiency "XG" Extractors providing up to 99% grease extraction efficiency on particulate between 5 and 10 microns as tested to ASTM 2519
- Safety switches monitor each XG extractor, and access doors to UV modules
- Super Low exhaust rates ranging from 90 CFM per lineal ft. to 270 CFM per lineal ft. depending upon cooking appliances, per ASTM 1704, third-party verified
- Static pressure as low as 0.30 depending upon exhaust rate
- Gaylord's unique "Custom Air" allows different CFM's per lineal ft., within the same ventilator section, matching exhaust fans and make-up air rates to the cooking appliances
- "Super Capture Lip" on front and end panels
- Listed adjustable balancing damper allows proper balancing on multiple hood applications
- Extractor removal tool
- Built in static tap for easy and accurate field verification of exhaust rate
- Entire ventilator constructed of 300 series stainless steel. No galvanized or electrogalv steel used

Benefits

- Enhances UV performance and provides virtually clean ducts and elimination of, or significantly reducing duct cleanings
- Ensures prevention of UV light exposure by immediately shutting off the lamps if an XG extractor is removed or access door opened
- Reduces capital costs of exhaust fans, make-up air units, and reduces operational costs
- Results in reduced ventilation noise, down to 52 dB, and motor H.P. requirements lowering energy consumption
- Provides the lowest exhaust rate possible resulting in reduced capital costs of exhaust fans, and lower operational energy costs
- Significantly enhances capture performance
- Proper balancing of each hood ensures capture performance
- Allows easy removal and replacement of extractors without climbing on equipment or ladders. Also is used to remove the grease container
- Verification of engineered exhaust rates key to creating a properly functioning hood system, and establishing a clean, safe and comfortable environment
- Over a period of time, UV light, hood cleaning chemicals and fire system extinguishing agent can deteriorate galvanized and electrogalv steel

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