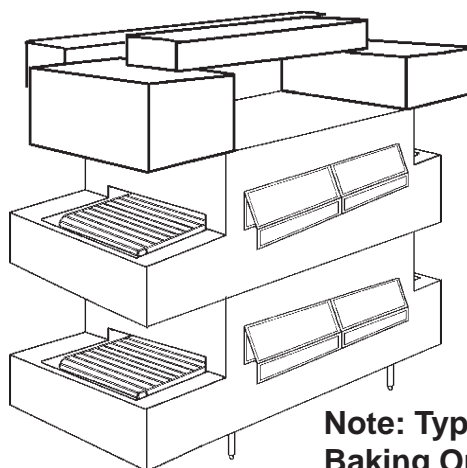


APPROVAL
SHEET



Conveyor Oven Canopys

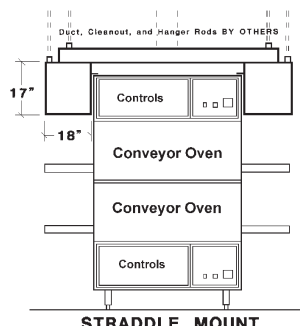
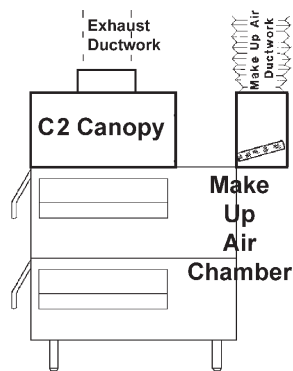
Type II Baking consists of the baking, and rethermalizing of precooked items. The use of *any* uncooked meat requires the use of a Type 1 Hood.



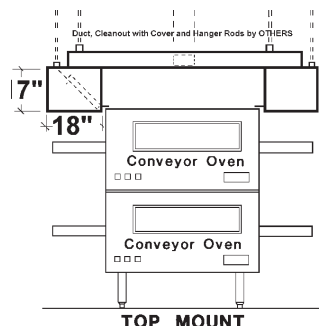
Note: Type II Baking Only

“C2” Series with Rear Make Up Air Double Deck “Double Eyebrow” Style

Job Name:		
Dealer:		
P.O. #:	Date:	
Oven Make	Oven Model	
Canopy Model	Date:	By:



STRADDLE MOUNT



TOP MOUNT

Specifications



“C2S” Series Conveyor Oven Canopy: Constructed of minimum 20 Gauge Stainless Steel Where Shows, 20 Gauge Minimum Aluminized Steel back and Top. 18” Overhang for double deck Conveyor Ovens. Air Filter Panel. Ceiling Hung, mounts directly over the oven. International Mechanical Type II Hood, NSF Listed. All Canopys custom built to fit specified Conveyor Oven, Oven Make and Model must be specified.



Make Up Air Chamber: Separately installed Aluminized Steel Chamber. Perforated Screen to distribute make up air. Chamber must be hung from wall or roof.



“Top Mout”: Mounts directly above flat top ovens



“Straddle Moutt”: Slightly larger so that it can slide down over the control panel.



“C2A” Series Conveyor Oven Canopy: Same as above, only constructed of all minimum 20 Gauge Aluminized Steel, Painted Hammertone Gray exposed Front and Ends.



Type 1 NFPA #96 Construction: Constructed of 18 Gauge all externally welded construction, 6” Side Overhang, UL Grease Listed Baffle Filters, pitched gutter, grease cup.



Flue: Canopy does not ventilate flue. Direct Vent Flue Vent is required.