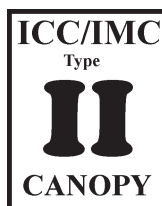




CANOPIES, UPDRAFTS, DUCTWORK, EXHAUST AND MAKE UP AIR FANS



APPROVAL
SHEET

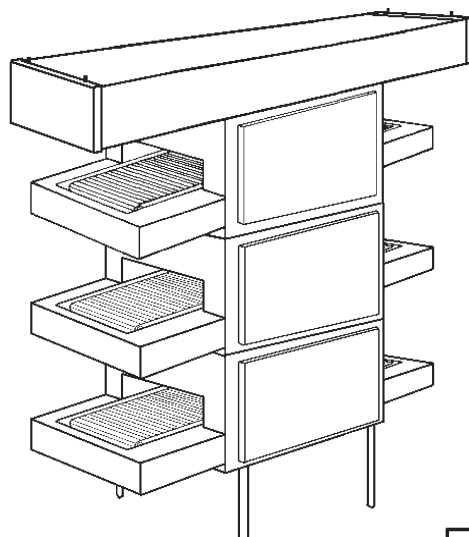


Standard 2

Conveyor Oven Canopys

"D3" Series

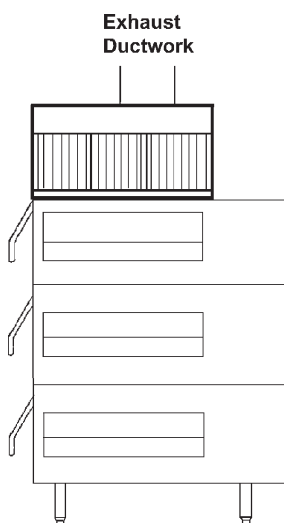
"Cap" Style



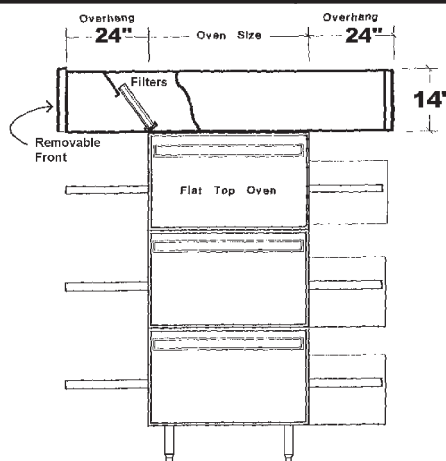
D3 Series

Note: Type II Baking Only

Type II Baking consists of the baking, and rethermalizing of precooked items. The use of *any* un-cooked meat requires the use of a Type I Hood.



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



Specifications

☐ **"D3S" Series Conveyor Oven Canopy:** Constructed of minimum 20 Gauge Stainless Steel Where Shows, 20 Gauge Minimum Aluminized Steel Back, Bottom and Top, Welded Construcion. 24" Overhang for triple deck or high double deck ovens. Air Filter Panel. Ceiling hung, designed to mount 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.

☐ **"D3A" 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, UL Grease Listed Baffle Filters, pitched gutter, grease cup.

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