



APPROVAL SHEET



Conveyor Oven Canopys

	Note: Type II		lake Up Air es - "Cap" Style	
	Baking Only Type II Baking consists of the	Job Name:		
	baking, and rethermalizing of	Dealer:	Dealer:	
	precooked items.	P.O. #:	Date:	
	The use of <i>any</i> uncooked meat requires the use of	Oven Make	Oven Model	
	a Type 1 Hood.	Canopy Model	Date: By:	
D3 Series	Exhaust Ductwork Flue Chamber Oven Flue	Removable Front Flat	Overhang 24" 14" Top s Only	

"D3S" SeriesConveyor Oven Canopywith Make Up Air: Constructed of minimum 20 Gauge Stainless Steel Where Shows, 20 Gauge Minimum Aluminized Steel Back, Bottom, Top and Make Up Air Chamber, Welded Construction. 24" Overhang for triple deck or high double deck ovens. Air Filter Panel. Ceiling hung, designed to mount directly over the oven.Rear Make Up Air Chamber with air diffusion devise. International Mechanical Type II Hood, NSF Listed. All Canopys custom built to fit specified Conveyor Oven, Oven Make and Model must be specified. "D3A" SeriesConveyor Oven Canopywith Make Up Air: Same as above, only constructed of all minimum 20 Gauge Aluminzed 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 has built in flue chamber to vent oven flue.