



Introduces the Dry Extractor with

REV-LOW

The *REV-LOW hood* is a revolutionary idea in commercial kitchen ventilator design. The *REV-LOW* allows the exhaust flow to be field adjusted from 100 cfm/ft to 450 cfm/ft over each appliance without affecting the overall efficiency of the ventilator. Your kitchen will exhaust the lowest minimum required anywhere to ventilate the appliances located under the hood. After your kitchen is complete, appliances can be Relocated, Added, or Removed from under the hood! It's a simple adjustment to fine-tune your ventilator to provide excellent smoke capture with maximum grease extraction.

The *REV-LOW* hood is manually cleaned. The inserts are removed daily and washed in your dishwasher or pot sink.

Why REV-LOW?

***REV-LOW* VALUABLE FUEL DOLLAR SAVINGS:**

minimizes the total exhaust by adjusting the *REV-LOW* hood to suit individual appliances.

***REV-LOW* CLEANER DUCTWORK:**

maximizes your extraction at all exhaust airflows to capture more grease in hood. It's not a filter hood!

***REV-LOW* FLEXIBILITY:**

add, remove or move appliances anytime. VARIFLOW baffles are easily adjusted without special tools to balance any cooking bank.

***REV-LOW* MULTIPLE HOOD BALANCING:**

Multiple hoods connected to a single exhaust fan can be easily balanced.

The REV-LOW Method

The REV-LOW method is the most effective for heat, smoke, and particulate capture available. The hood is UL/ULC listed and designed for minimum exhaust to properly ventilate the appliances located below. The heat, smoke and particulate that rise from the appliances enters the hood with minimum dilution air. Using the natural convective current of the heat, smoke and particulate enhances rev-low performance. The kitchen ventilation system must be balance such that a minimum of 80% continuous makeup air is provided through a dedicated makeup air system or the kitchen A/C units.

Net Exhaust Air (NEV) Volume Chart

Cooking Appliances		Net Exhaust Volume	
Description	Length (in)	Electric CFM	Gas CFM
Charbroiler24	24	900	1125
Charbroiler 30	30	1100	1325
Charbroiler 34	34	1300	1600
Charbroiler 36	36	1440	1800
Charbroiler48	48	1600	2000
Charbroiler 60	60	1800	2250
Charbroiler 72	72	2250	2800
Chicken broaster 20	20	200	200
Chicken broaster 30	30	300	300
ConveyorOven one deck 90	90	325	430
ConveyorOven two deck 90	90	430	575
Comb. Wood/Gas Brick Oven 48	48	-	1200
Donut Fryer 32	32	285	430
Donut Fryer 72	72	320	480
Fry Top 36	36	300	340
Fryer Pitco model 14	17	-	150
Fryer15	15	-	190
Fryer16	16	100	200
Fryer18	18	125	250
Fryer24	24	150	300
Griddle 24	24	200	225
Griddle 36	36	250	275
Gyro 18	18	-	175
Hot Top Range 48	48	700	880
Kettle one with stand 28	28	130	130

Kettle Single 45	45	250	250
Microwave 24	24	30	-
Oven 38	38	180	225
Pasta Cooker 18	18	150	150
Pizza Oven 60	60	260	325
Rotisserie Oven 42	42	550	750
Rotisserie Oven 66	66	960	1250
Range stock pot 24	24	255	300
Range two burner regular duty 12	12	180	225
Rangefourburner regular duty 24	24	275	315
Range six burner regular duty 36	36	415	475
Salamander Broiler 36	36	270	350
Spreader 12	12	10	10
Steamer 30	30	150	-
Solid Fuel 36"	36	-	1800
Solid Fuel – 60"	60	-	2400
Tilting Skillet 42	42	370	500
Toaster 18	18	50	50
Wok – one hole 30	30	-	500
Wok – two hole 60	60	-	850
Wok –three hole 90	90	-	1400
Woodstone Oven 64	64	-	400
Upright Broiler2 shelf 36	36	540	700
Upright Broiler 3 shelf 36	36	810	1050
Warming Lamp 18	18	30	30

Chart No. 1

Net Exhaust Volume (NEV)

The net exhaust volume (NEV) for individual appliances varies depending on the amount of smoke, particulate and grease generated, the surface temperature, and whether the appliance is gas or electric. Chart No. 1 includes typical Net Exhaust Volume (NEV) values for most cooking appliances. The net exhaust volume increases and decreases proportionally to the length of some appliances. (These appliances are indicated in Chart No. 1 with a length dimension) It is important to know the dimensions of these appliances. Once the cooking lineup has been established, the total net exhaust is calculated by adding each individual NEV value. *Consult factory if a particular appliance is not shown.*

The Total Exhaust (TEX) is the minimum amount of exhaust air required to properly ventilate the commercial kitchen.

$$TEX = \{ NEV \text{ of appliance No. 1} + NEV \text{ of appl. No. 2} + NEV \text{ of appl. No. 3} + \dots \}$$

Round the TEX air volume up to the nearest 250 CFM and refer to the REV-LOW Engineering Manual for exhaust duct collar sizes.

Similar to a standard hood a draft can cause capture problems. Therefore consideration must be made for conditions within the kitchen, i.e. location of the hood to doors, windows and pass-through, which might cause drafts. Consult the factory when unusual site conditions exist. The REV-LOW hood is not designed for island applications.